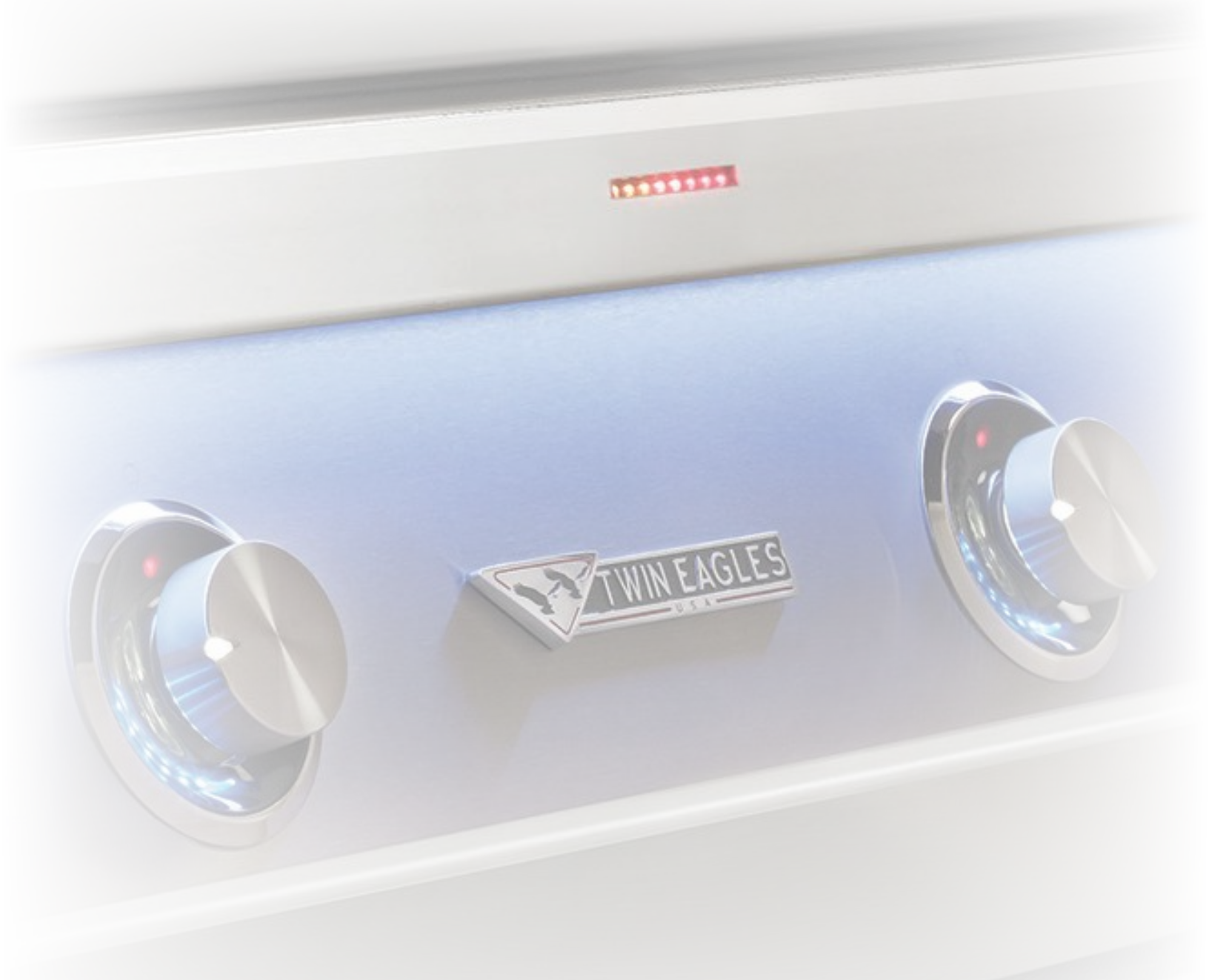
TWIN EAGLES

INNOVATION AND INSPIRATION ON FIRE™



INSTALLATION, USE AND CARE MANUAL

MODELS:
TE1BQ36RS
TE1BQ42RS
TE1BQ54RS

A SPECIAL MESSAGE TO OUR CUSTOMERS...

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

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

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

Thank you and welcome!

Dante Cantal

OWNER AND FOUNDER



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CUSTOMER CARE

Please record the product information below and refer to it when contacting Twin Eagles.

This information is found on the data nameplate, located on the bottom right hand side of the firebox near the regulator. A second label with model number and serial number is located under the right side of the control panel. Remove the drip tray to visually access the nameplate from the front of the grill.

SERVICE INFORMATION

Model Number

Serial Number

Date of Purchase

Place of Purchase

Type of Gas

☐ NG ☐ LP

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

To the Owner:
Keep this manual in a safe place for future reference.

IMPORTANT SAFETY INSTRUCTIONS

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

AVERTISSEMENT! Lire ce manuel avec soin et en entier avant l'utilisation de votre barbecue afin d'en assurer un fonctionnement, une installation et un entretien adéquats et réduire le risque d'incendie, de brûlures et d'autres blessures.

FOR YOUR SAFETY
If you smell gas:
1. Shut off gas to the appliance.
2. Extinguish any open flames.
3. Open lid.
4. If odor continues, keep away from the appliance and immediately call your gas supplier or fire department.

AVERTISSEMENT
S'il y a une odeur de gaz:
1. Coupez l'admission de gaz de l'appariel.
2. Éteindre toute flamme nue.
3. Ouvrir le couvercle.
4. Si l'odeur continue, évite l'appareil et appelle tout de suite votre fournisseur de gaz ou les pompiers.

FOR YOUR SAFETY
1. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

AVERTISSEMENT
1. Ne pas entreposer ni utilizer de l'essence ni d'autres vapuers ou liquids inflammables dans le voisinage de l'appareil, ni de tout autre appareil.
2. Une bouteille de propane qui n'est pas raccordée en vue de son untilisation, ne doit pas être entrpossée dans le voisinage de cet appareil ou de tout autre appareil.

BEFORE LIGHTING
1. Read instructions before lighting.
2. Open lid during lighting.
3. If ignition does not occur in 5 seconds, turn the burner control(s) off, wait 5 minutes, and repeat the lighting procedure.

AVANT D'ALLUMER L'APPAREIL
1. Lisez les instructions avant d'allumer l'appareil.
2. Ouvrez le couvercle avant d'allumer l'appareil.
3. Si l'appareil ne s'allume pas en 5 secondes, fermez le robinet du brûleur, attendez 5 minutes, et procédez de nouveau à l'allumage.

WARNING
Electrical Grounding Instructions: This outdoor gas cooking appliance is equipped with a three prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three prong outlet. Do not cut or remove the third prong from this plug.

AVERTISSEMENT
Instruction pour la mise à la terre electrique:
Cet appareil est muni d'une fiche à trois broches (mise à la terre) afin de vous protéger des chocs et doit être branché directement dans une prise de courant à trois broches adéquatement mise à la terre. Il ne faut pas couper ou enlever la broche de mise à la terre de cette fiche.

GENERAL SAFETY REQUIREMENTS

- The installation of this appliance must conform with local codes or, in the absence of local codes, either the *National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1 or Propane Storage and Handling Code, B149.2*
- The utilization of an external electrical source requires that when installed, this outdoor cooking gas appliance must be electrically grounded in accordance with the local codes or, in the absence of local codes, with the *National Electrical Code, ANSI/NFPA 70*, or the *Canadian Electrical Code, CSA C22.1*. Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.
- This outdoor cooking gas appliance shall be used only outdoors and shall not be used in a building, garage or any other enclosed area.
- This outdoor cooking gas appliance is not intended to be installed in or on recreational vehicles and /or boats.
- **Minimum clearance of 12 inches from the back and sides of the grill to adjacent combustible construction must be maintained. For adjacent combustible construction extending above the counter-top surface, the minimum clearance from sides and back of the grill is 18 inches. This outdoor cooking gas appliance shall not be located under overhead combustible constructions.**
- Keep your grill in an area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- **DO NOT** obstruct the flow of combustion and ventilation air to this appliance. Keep the ventilation openings of the cylinder enclosure free and clear from debris.
- Check flexible hoses for cuts and wear that may affect the safety before each use.
- Check all gas connections for leaks with soapy water solution and brush. Never use an open flame. (Reference page 9 for leak test procedure).
- Never use charcoal in the grill unless using with a Twin Eagles Charcoal Tray (TECT).
- Always use caution when operating the grill in a windy area (For reference, see Page 12 – Windy Condition)
- Never use the grill without the drip pan installed and push all the way to the back of the grill. Without the drip pan, hot grease and debris could leak downward and produce a fire hazard.
- The pressure regulator and hose assembly supplied with the Twin Eagles Gas Grill must be used. Replacement pressure regulators and hose assemblies must be those specified by Twin Eagles.

⚠WARNING: CALIFORNIA PROPOSITION 65

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

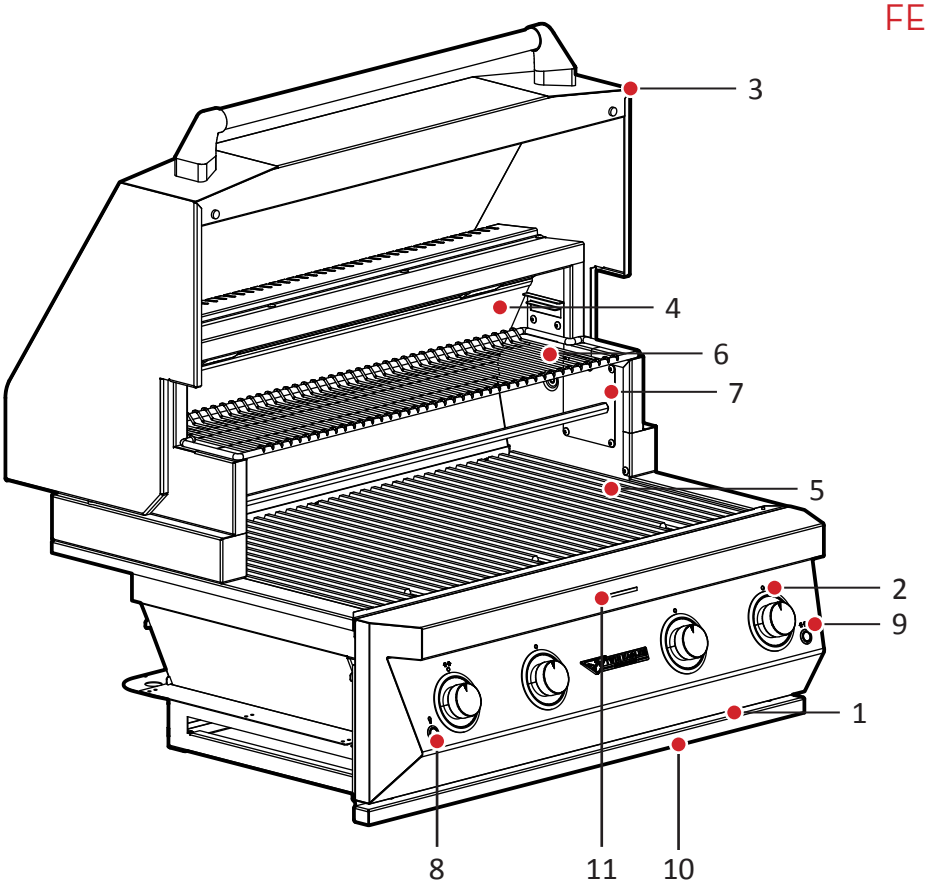
⚠AVERTISSEMENT: PROPOSITION 65 DE L'ETAT DE LA CALIFORNIE

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

COMMONWEALTH OF MASSACHUSETTS:

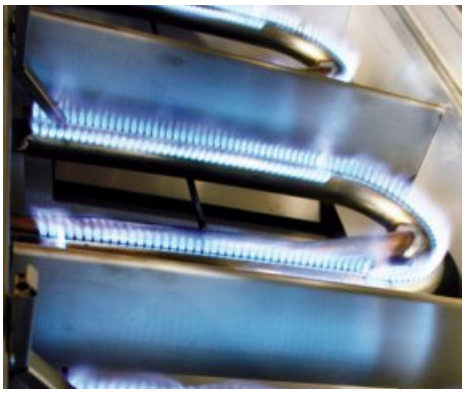
In Massachusetts: All gas products must be installed using a "Massachusetts" licensed plumber or gas fitter. A "T" handle type manual gas valve must be installed in the gas supply line to this appliance. This applies to permanently installed natural gas and propane installations. This does not apply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

TWIN EAGLES | EAGLE ONE



FEATURES:

1. PRODUCT RATING PLATE
2. KNOB AND BEZEL
3. HOOD
4. INFRARED GLASS ASSEMBLY
5. BURNER GRATES
6. WARMING RACK
7. ROTISSERIE ROD
8. INTERIOR LIGHT AND AMBIENT ILLUMINATION SWITCH
9. ROTISSERIE SWITCH
10. DRIP TRAY
11. TEMP TRACK



GRILL U-BURNER (STANDARD)
LOCATED UNDERNEATH THE BRIQUETTE TRAYS



SEAR ZONE BURNER (STANDARD)
LOCATED ON LEFT SIDE OF THE FIREBOX



INFRARED ROTISSERIE BURNER BEHIND GLASS
LOCATED IN THE REAR PANEL ABOVE THE HEX GRATES

GETTING STARTED

1. Remove all packaging materials, labels and protective plastic film. DO NOT LEAVE UNIT IN THE SUN WITH PROTECTIVE PLASTIC FILM ON FOR AN EXTENDED PERIOD OF TIME AS IT WILL BECOME DIFFICULT TO REMOVE.
2. Check to ensure all grill accessories listed below are included.

GRILL ACCESSORIES	TE1BQ36RSN	TE1BQ36RSL	TE1BQ42RSN	TE1BQ42RSL	TE1BQ54RSN	TE1BQ54RSL
BASTING PAN	1	1	1	1	2	2
HEX GRATE	3	3	3	3	4	4
LARGE BRIQUETTE ASSEMBLY	1	1	1	1	2	2
SMALL BRIQUETTE ASSEMBLY	2	2	2	2	2	2
REGULATOR, NG (NG GRILL ONLY)	PRE-INSTALLED					
REGULATOR, LP (LP GRILL ONLY)	-	1	-	1	-	1
WARMING RACK	1	1	1	1	1	1
ROTISSERIE ROD	1	1	1	1	1	1
MEAT HOLDER (PAIR)	1	1	1	1	2	2
SMOKER BOX ASSEMBLY	1	1	1	1	1	1

3. Assemble parts as per assembly instructions on page 2-3.
4. Fill out Warranty Registration Card and mail it to the indicated address, or register online. See page 31.

ASSEMBLY INSTRUCTIONS

Your Eagle One grill is fully assembled and tested in the factory and requires no major assembly in the field. For the purpose of safe shipping and transit, some parts such as the briquette trays and rotisserie components are wrapped inside the grill and require minor assembly.

TO INSTALL BRIQUETTE TRAYS

1. Put briquette trays into the grill above the burner, as shown by placing the flash-tube-hole on the front.
2. Place the hexagonal grates directly above the briquette trays and make sure the square openings on the grates are at the front.





TO INSTALL / USE THE SMOKER BOX

1. Lift open smoker box lid and add soaked wood chips with water.
2. Remove a hex grate. Remove a ½ sized briquette tray where there is no flash tube.
3. Place the smoker box in place of the briquette tray and the smoker box will always line-up on top of the burner flame. Place hex grate back over the smoker box. Turn on grill to HIGH heat. Once smoking starts, turn the heat down to prevent wood flare-up. The Smoker box is standard on all grills.
4. **WARNING: Do not use smoker box over the sear burner.**



WARMING RACK POSITIONS

- The warming rack may be used at a HI and LOW level position. The HI level is further away from the heat source while the lower level position is closer to the heat source.



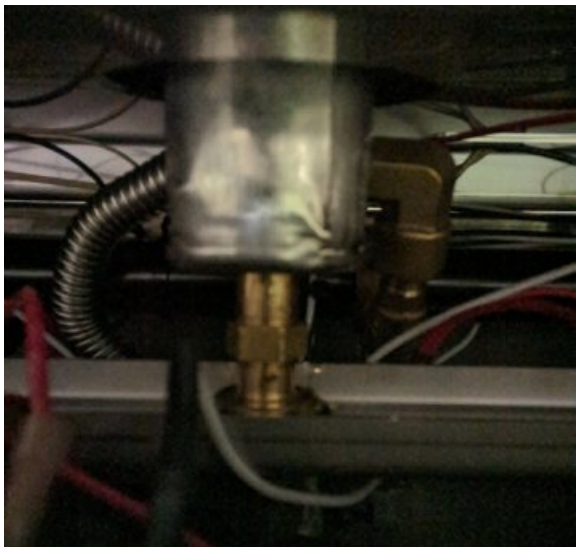
HI POSITION

LOW POSITION

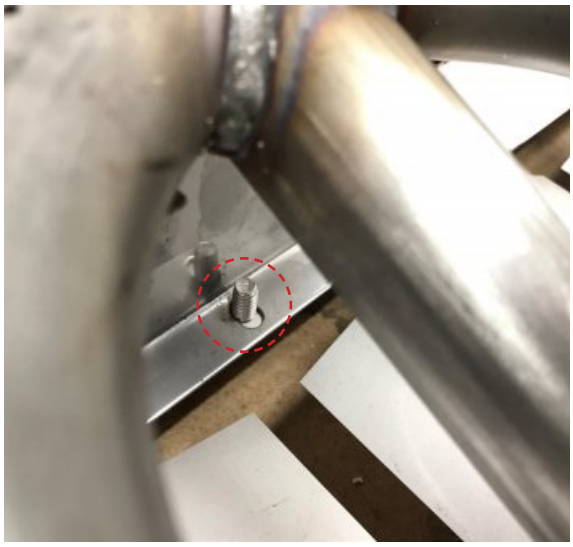


BURNER INSTALLATION

CORRECT BURNER INSTALLATION

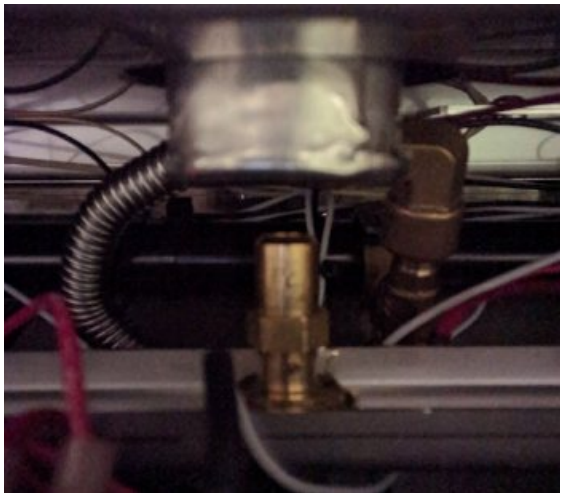


The orifice is completely inserted into the venturi.

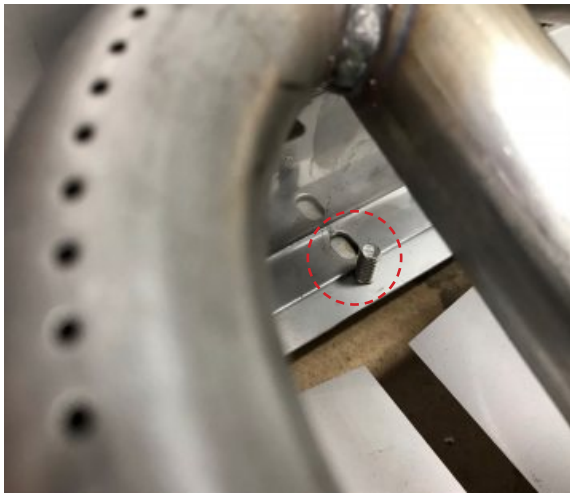


U-burner bracket in proper position on the threaded stud.

INCORRECT BURNER INSTALLATION



The venturi is out of position and the orifice is not inserted into the venturi.



Burner is out of position. The threaded stud must be inserted into the bracket of the burner and secured with a 1/4-20 keps nut.

AIR SHUTTER ADJUSTMENT

Each grill burner is tested and adjusted at the factory prior to shipment; however, variations in the local gas supply may make it necessary to adjust the burners. The flames of the U-burners should be visually checked. Flames should be blue and stable with little to no yellow tips, no excessive noise or lifting. If any of these conditions exist, remove the burner and check to see if any air shutter or burner ports are blocked by dirt, debris, spider webs, etc. if it is clear, the air shutter may need to be adjusted.



ADJUSTING THE GRILL BURNER FLAME

The amount of air is controlled by a sheet metal cup at the inlet of the burner called an air shutter. It is locked in place by a set screw which must be loosened prior to lighting the burner for adjustment. The air shutter adjustment screws are accessible with a phillips screwdriver. Loosen the lock screw of the air shutter. Adjust according to the following directions. **Be careful as the burner may be very hot.**

- If the flame is yellow, indicating insufficient air, turn the air shutter counter-clockwise to allow more air to the burner.
- If the flame is noisy and tends to lift away from the burner, indicating too much air, turn the air shutter clockwise.

Remember to tighten the set screw prior to re-installing the burner.

ENSURE THAT THE BURNERS ARE SITTING PROPERLY ON THE ORIFICES BEFORE LIGHTING THE BURNERS.



SET TO LP



SET TO NG

FEATURES

Your Twin Eagles Eagle One Grill is equipped with many new and advanced features that put it at the forefront of at home grilling technology. Understanding these features and how they function is critical to maintaining the functionality of these features. Below are descriptions of these new grill features and how they integrate into your grilling experience.

TEMP TRACK

The Temp Track provides a visual representation of the average temperature inside the grill when the hood is in the closed position. The temperatures represented by the lights are to be used as reference. The yellow LED's indicate low range grilling temperatures. The orange LED's indicate mid range and average grilling temperatures, and lastly the red LED's indicate high heat or searing temperatures.



130° 300° 450° 600°*

*The last LED illuminates at 600°. The grill surface can reach 900° or more.

AMBIENT ILLUMINATION

The Ambient Illumination sits in the landing ledge of the front panel. To turn the light ON/OFF use the light switch for the halogen lights located to the left most side of the front panel. The Ambient Illumination provides soft ambient light for evening and night time grilling.





FEATURES - cont.

EXACT CONTROL ILLUMINATION

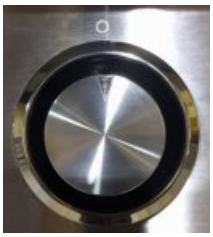
The bezels of the Eagle One Grill have LEDs in them to give a visual representation of the heat setting of the burner. The grill is in stand-by when not in use; to wake the system, simply press in a knob. A blue light will appear above the knob and the back lights will come on. The back lights have a fade out feature, after remaining lit for 20 seconds they fade to black over five seconds.

System Awake





System awake, lights stay lit for 20 seconds

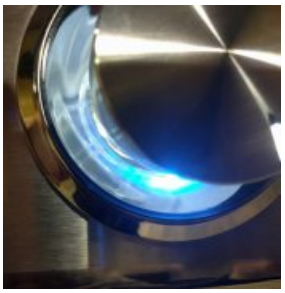


Lights fade to black, System goes into Stand-by

The bezels of the Eagle One Grill have a light up flame intensity lights along the left side of the knob. When all six LEDs are lit, the burner is at the high heat setting. When only a single LED is lit and the knob is turned fully to the left the burner is in the low heat setting.

HIGH HEAT





LOW HEAT

The blue LED that comes on when the knob is pressed means the grill is awake and ready for use. These blue LEDs will change color from blue to yellow, to orange, and then to red. These colored LEDs indicate the relative temperature for that bezel's burner zone. Yellow is low, orange is medium, and red is high temperatures.



YELLOW



ORANGE



RED

GAS SAFETY REQUIREMENTS

Each appliance is set and tested at the factory for the type of gas supply to be used. Identify the type of gas, either natural gas (NG) or Liquid Propane (LP) gas and make sure that the marking on the data plate (rating plate) matches the gas being supplied to the grill. This information is found on the data nameplate, located on the bottom right hand side of the firebox near the regulator. A second label with model number and serial number is located under the right side of the control panel on the fire box. Remove the drip pan to visually access the nameplate from the front of the grill.

All gas connections should be made by a qualified technician and in accordance with local codes and ordinances. The installation must conform with local codes or, in the absence of local codes, with either the *National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1 or Propane Storage and Handling Code, B149.2.*

WARNING:

! ENSURE THAT THE GAS SUPPLY HOSE DOES NOT COME IN CONTACT WITH ANY HOT SURFACE OF THE GRILL.
NEVER CONNECT THE GRILL TO AN UNREGULATED GAS SUPPLY. !

L.P. GAS SAFETY REQUIREMENT

The LP-gas supply cylinder must be constructed and marked in accordance with the *Specifications for LP-gas Cylinders* of the U.S. Department of Transportation (D.O.T.) or the National Standards of Canada *CAN/CSA-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods, and Commission*, as applicable; and

1. Provided with a listed overfilling prevention device.
2. Provided with a cylinder connection device compatible with the connection for outdoor cooking appliances.

- It must be provided with a shut-off valve terminating in gas tank valve outlet. It must include a collar to protect the cylinder valve. The cylinder supply system must be arranged for vapor withdrawal.

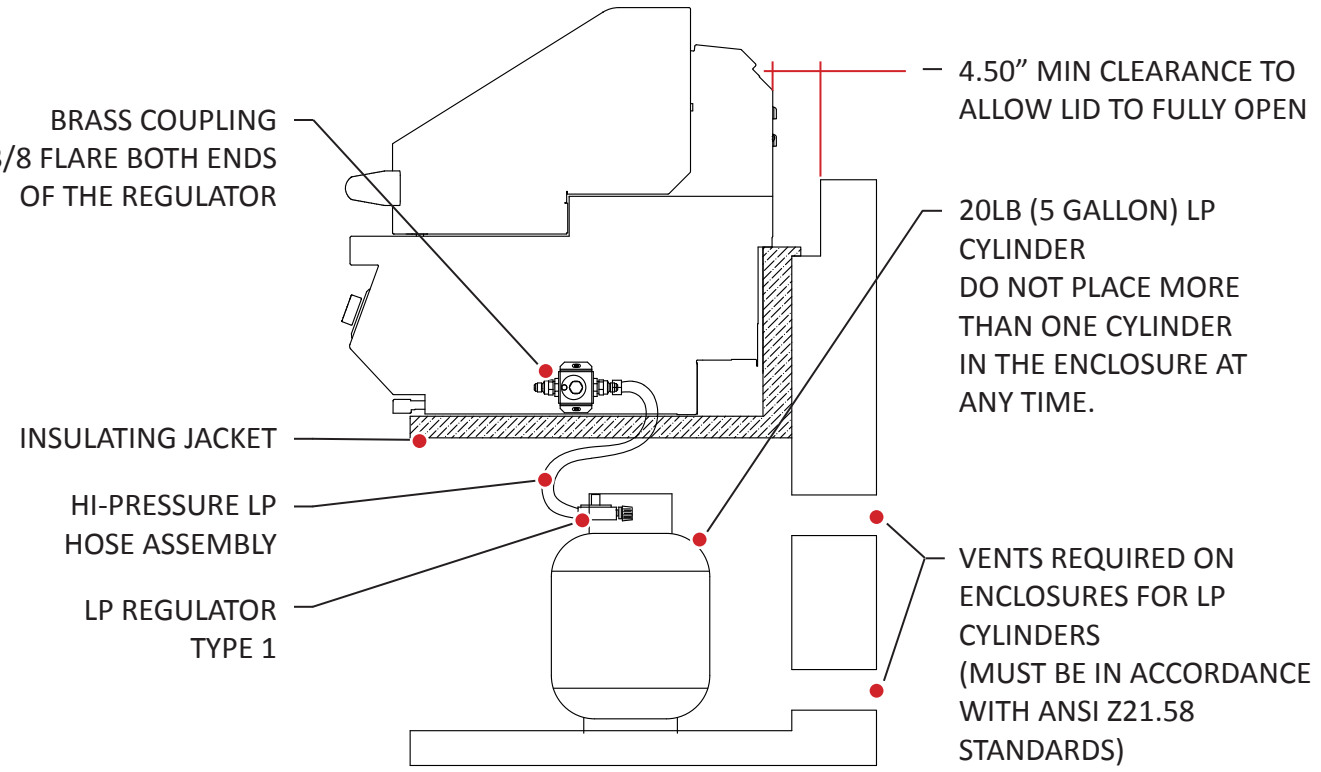
- Do not operate the gas grill indoors or in any enclosed area. If the gas grill is not in use, the gas must be turned off at the supply cylinder. If the grill is to be stored indoors, disconnect the gas supply cylinder and leave the cylinder outdoors out of reach of children and must not be stored in a building, garage or any other enclosed area.



IMPORTANT NOTE:

Permanent plumbed LP connections, such as those with a bulk cylinder, require a regulator that is convertible from LP to NG. (Part Number: S15303)

LP GAS HOOK-UP



CAUTION:

PROVIDE ADEQUATE VENTILATION HOLES IN THE ENCLOSURE FOR SAFETY PURPOSES IN THE EVENT OF A GAS LEAK.

Install the factory-supplied hose and regulator assembly as shown. Connect the 3/8” flare end of the hose to the grill coupling using a ¾” open wrench. Do not apply pipe sealant to the 3/8” flare connection. Connect the regulator to the LP cylinder hand tighten it, do not use a wrench. Check for leaks using a soapy water solution. (Reference page 11 for leak test procedure).

Important Note:

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

- *One side of the enclosure shall be fully open; or*
- *For a cylinder enclosure having four sides, a top and a bottom, and intended for installation in a built-in enclosure:*
  1. *At least one ventilation opening shall be provided on the exposed exterior side of the enclosure located within 5 in (1.27mm) of the top of the enclosure and unobstructed. The opening(s) shall have a total free area of not less than 1 in²/lb (14.2 cm²/kg) of stored fuel capacity.*
  2. *At least one ventilation opening shall be provided on the exposed, exterior side of the enclosure 1 in. (25.4 mm) or less from the floor level and shall have a total free area of not less than ½ in²/lb (7.1 cm²/kg) of stored fuel capacity. The upper edge shall be no more than 5 in (127 mm) above the floor level.*
  3. *Every opening shall have a minimum dimension so as to permit the entrance of 1/8 in (3.2 mm) rod.*

PORTABLE LP CONNECTION

One of the many features of the Twin Eagles grill base is the pullout slide pan for easy access to the LP gas tank.

1. To install the gas cylinder, pull out the slide pan and place the cylinder onto the pan.
2. Tighten the tank holding screw to secure the gas cylinder in place.
3. Check to ensure that the tank's gas valve on top of the cylinder is closed.
4. Connect the LP regulator (included) to the cylinder and hand-tighten only. Open the tank valve and make sure all connections are leak tight using a soapy water solution. (Reference page 11 for leak test procedure).

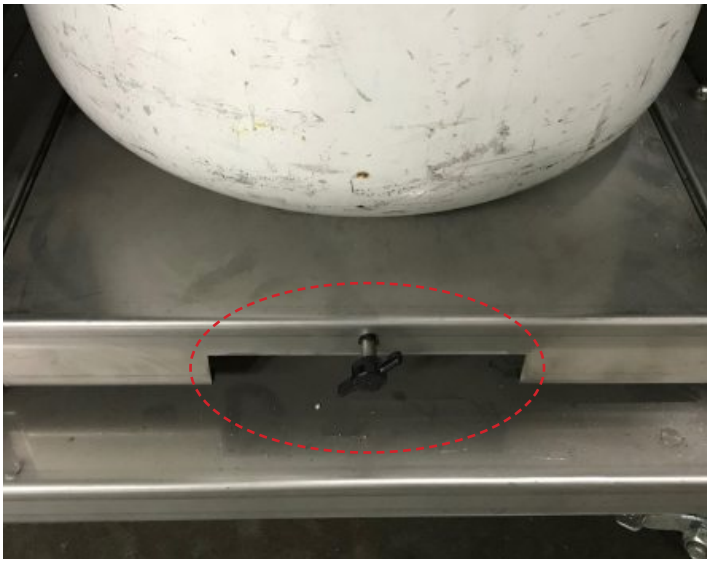


- **NOTE:** use only a 20-lbs (5 gallon capacity) gas cylinder,
- **WARNING:** DO NOT USE A DENTED OR RUSTED LP CYLINDER
- NEVER USE A CYLINDER WITH A DAMAGED VALVE.
- ALWAYS CHECK FOR LEAKS AFTER CHANGING THE LP CYLINDER.
- THE LP PRESSURE REGULATOR AND HOSE SUPPLIED WITH THIS UNIT MUST BE USED WITHOUT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



WARNING

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



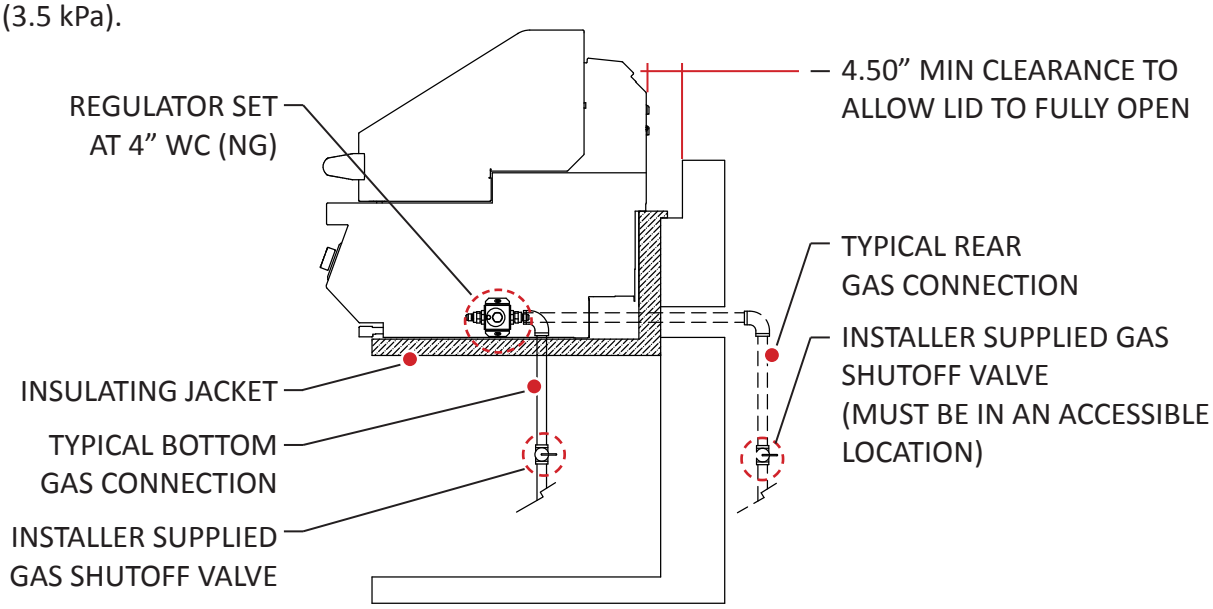
CAUTION: USE EASY PULL. Use the slot at the front of the pan to push in or pull out the gas cylinder. Do not place hand on top of the gas cylinder when pushing in or pulling out the slide pan.

NATURAL GAS INSTALLATION

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

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

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

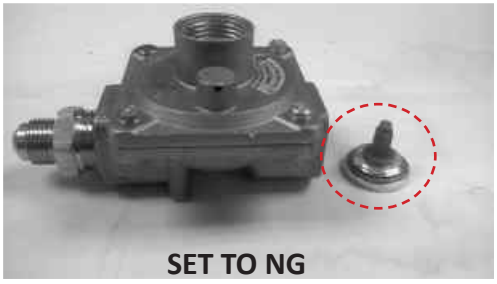


CAUTION:

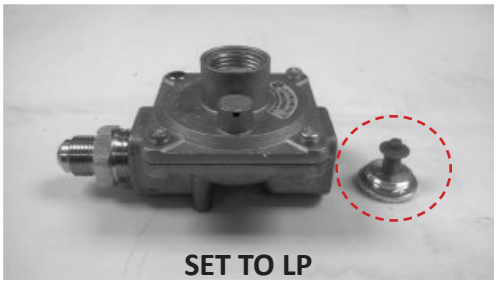
PROVIDE ADEQUATE VENTILATION HOLES IN THE ENCLOSURE FOR SAFETY PURPOSES IN THE EVENT OF A GAS LEAK.

CHECKING / CONVERTING THE REGULATOR

If the gas grill is factory built for natural gas, the regulator supplied is set for 4" water column. The regulator is convertible to 10 in wc (2.48 kPa) for system LP application. Do not use with a 20-lb LP cylinder. Make sure that the regulator is set for the correct gas type. To check, remove the brass hex cap. You will find the conversion plastic pin attached to the cap to the underside of the cap. If the disc (1/2 in. diameter) of the pin is close to the cap, then the regulator is set for natural gas. If the disc is at the tip of the pin, away from the brass cap, the regulator is set for system LP application. To convert to natural gas, remove the plastic conversion pin and invert and replace it back in a manner such that the disc is close to the brass cap. For both natural and LP, the maximum inlet pressure is 14 in wc (3.5 kPa).



SET TO NG



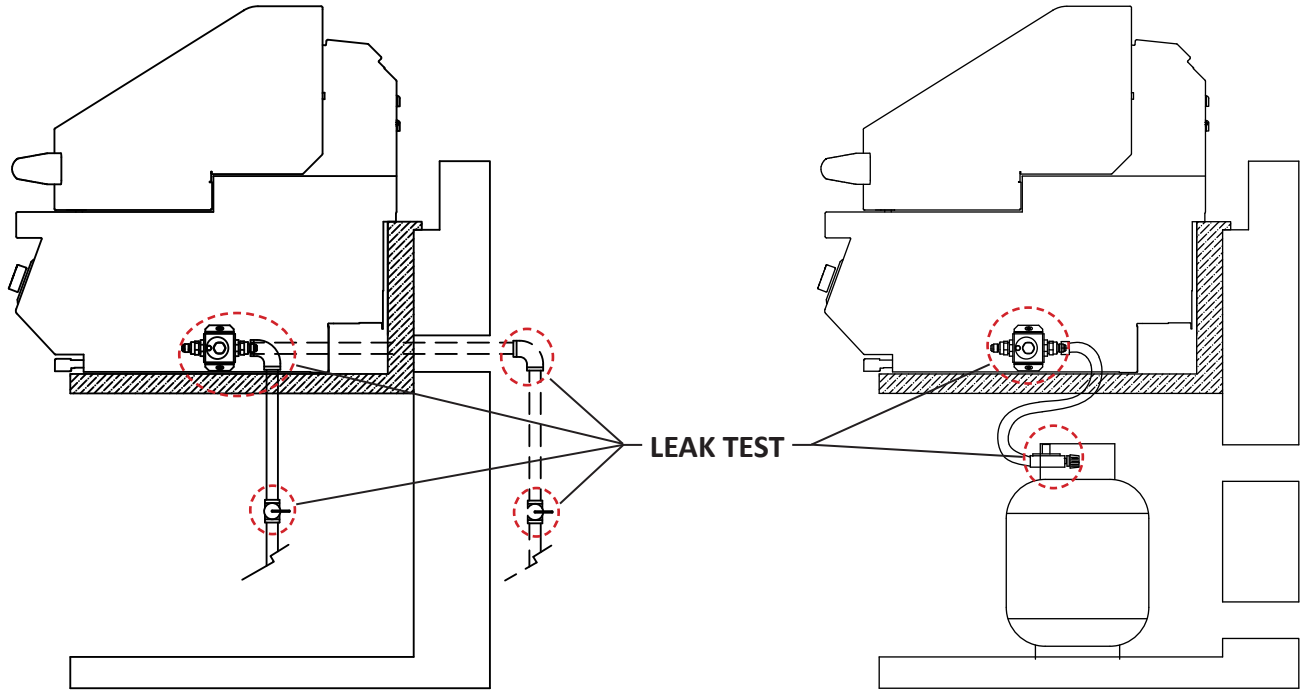
SET TO LP

LEAK TEST

CAUTION

BEFORE TESTING:

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



TYPICAL NATURAL GAS HOOK-UP

TYPICAL BOTTLE LP GAS HOOK-UP

LEAK TEST PROCEDURE

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

ELECTRICAL REQUIREMENTS

The appliance should only be taken apart by a qualified technician, or electrical shock may occur. It is rated at 120V, 4.4 Amps, 60Hz.

REMINDER:
Keep any electrical supply cord and the fuel supply hose away from any heated features.

WARNING

Electrical Grounding Instructions:

! This outdoor gas cooking appliance is equipped with a three prong (grounding) plug for your protection against shock hazard and should be plugged directly into properly grounded three prong outlets. Do not cut or remove the third prong from this plug. !



Electrical equipment provided with the outdoor cooking appliance shall follow these guidelines:

1. To protect against electrical shock, do not immerse cord or plugs in water or other liquid;
2. Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts;
3. Do not operate any outdoor cooking gas appliance with a damaged cord, plug, or after the appliance malfunctions or has been damaged in any manner. Contact the manufacturer for repair;
4. Do not let cord hang over the edge or touch hot surfaces;
5. Do not use an outdoor cooking gas appliance for purposes other than intended;
6. When connecting, first connect plug to the outdoor cooking gas appliance then plug appliance into outlet;
7. Use only Ground Fault Interrupter (GFI) protected circuit with this outdoor cooking gas appliance;
8. Never remove the grounding plug or use with an adapter of two prongs; and
9. Use only extension cords with three prong grounding plugs, rated for the power of the equipment, and approved for outdoor use with a W-A marking.

LOCATING THE GRILL

This gas appliance is designed and certified for outdoor use only. Do not locate this grill under overhead combustible surfaces. When installed under overhead combustible surfaces, we recommend a ventilating hood wider than the appliance be installed with a minimum distance of 36 inches above the cooking surface.

CAUTION should be taken when grills are used near glass, vinyl siding or other temperature sensitive construction materials. In some cases, it may be necessary to increase the clearance around the grill to avoid damage to vinyl siding. Check with the manufacturer of the siding material for details.

Do not operate the grill inside a building, garage, recreation vehicle or any enclosed area. When choosing an area, consider exposure to wind, proximity to traffic paths and length of gas supply line. Keep gas supply lines as short as possible to reduce pressure drop. Keep the grill away from windy area but keep the grill in a well-ventilated area. Do not obstruct the flow of combustion and ventilation air around the grill. The supporting edges of the grill must be located level and flat. The counter should also be leveled.

CLEARANCE TO COMBUSTIBLE CONSTRUCTION

A minimum clearance of 12" from the sides and 12" from the back of the grill to adjacent vertical combustible construction must be maintained. For adjacent combustible construction extending above the counter-top surface, the minimum clearance from sides and back of the grill is 18 inches.

CLEARANCE TO NONCOMBUSTIBLE CONSTRUCTION

A minimum clearance of 4 ½" from the back of the grill above cooking surface to non-combustible construction is required to allow the grill hood to open completely.

A minimum of 6" clearance to the sides of the grill above cooking surface to non-combustible construction is recommended. The grill can be installed directly next to non-combustible construction below the cooking surface.

DÉGAGEMENT DE TOUTE CONSTRUCTION COMBUSTIBLE

Il faut maintenir une distance minimum de 12 po (30.48 cm) sur les côtés et de 12 po (30.48 cm) sur l'arrière du gril par rapport aux constructions combustibles verticales adjacentes. Pour une construction combustible adjacente s'étendant au-dessus de la surface du comptoir, le jeu minimal des côtés et de l'arrière du gril est de 18 po (45.72 cm).

DÉGAGEMENT DE TOUTE CONSTRUCTION INCOMBUSTIBLE

Une distance minimum de 4 ½ po de l'arrière du gril au-dessus de toute surface de cuisson à la construction incombustible est prescrite pour permettre à la hotte d'ouvrir complètement.

Une distance minimum de 6 po (15.24 cm) des côtés du gril au-dessus de la surface de cuisson à la construction incombustible est recommandée pour prévoir de l'espace pour le moteur de la rôtissoire et la poignée des broches de cuisson. Le gril peut être installé directement à proximité d'une construction incombustible en-dessous de la surface de cuisson.

WINDY CONDITIONS

Your Eagle One grill has been designed and engineered to produce intense heat that sears food quickly, locking in the foods natural moisture and flavor.

The grills burners require air for efficient burner combustion. This fresh air is pulled through a vent in the front of your grill and the intense hot air produced by the burners is expelled through a vent in the rear.

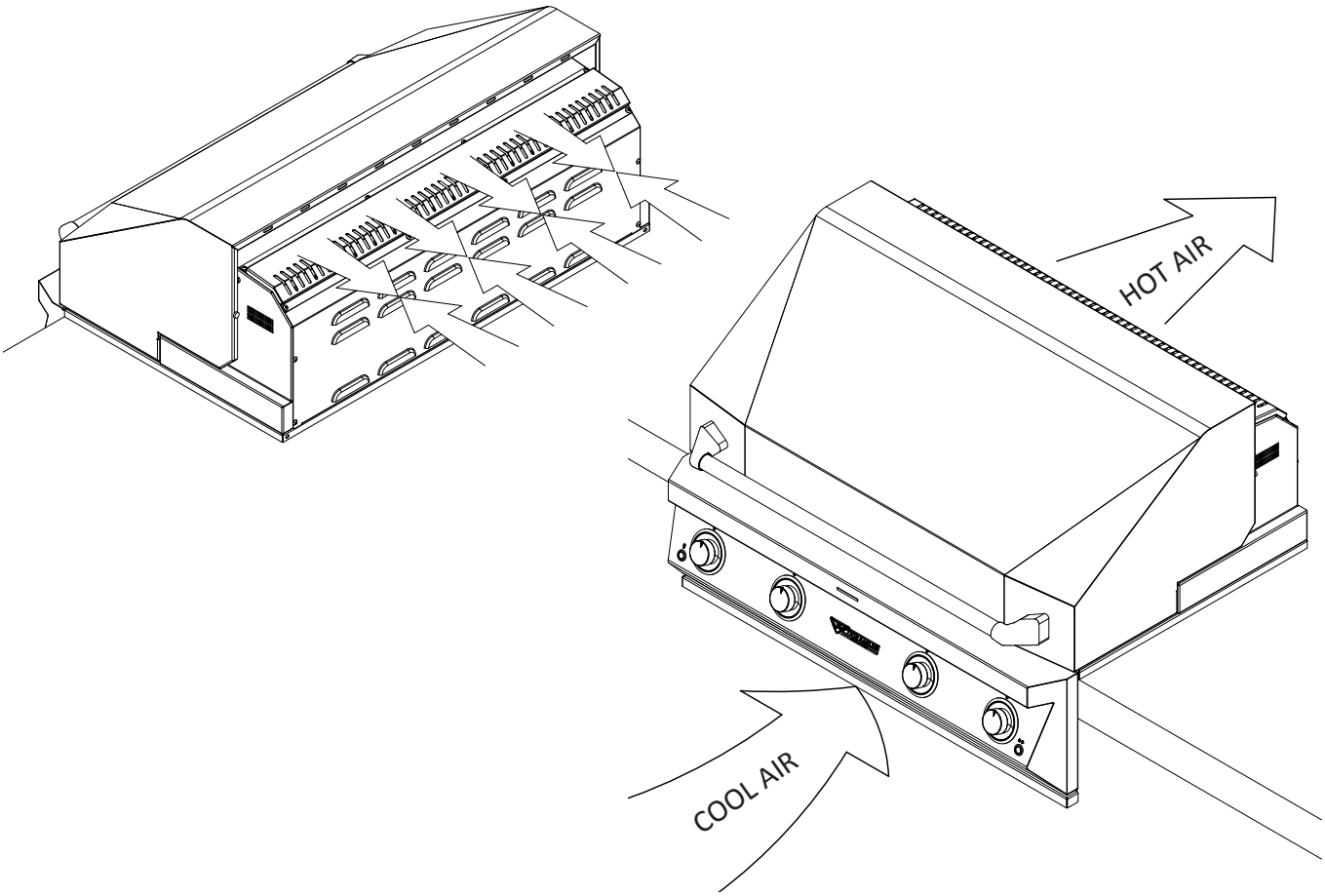
If you are using your grill in windy conditions, the wind can disrupt this important airflow.

If the grill burners are on high and the hood is closed, wind can prevent the hot air from being expelled through the rear vent – forcing heat to the control panel. This heat can make the hood handle and control knobs extremely hot. In some cases, this heat can damage important components.

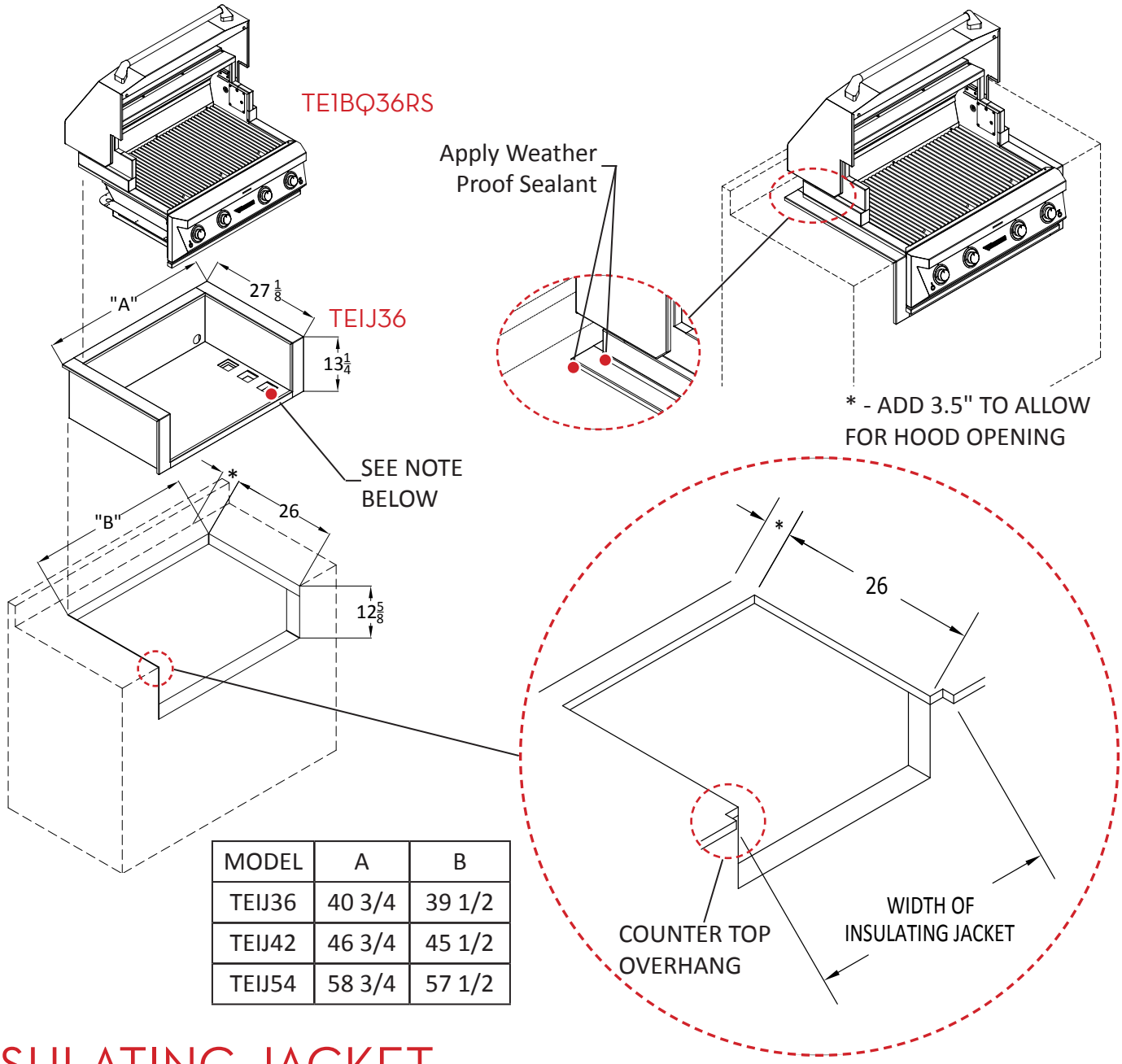
To prevent overheating:

- Do not leave the hood closed with the burners on high for more than 15 minutes.
- Install your grill in a location where a prevailing wind is less likely to hit the rear of the grill. If this is not possible, install a windbreak behind your grill.

Damaged components such as wiring, control knobs, gas valves, etc. and the discoloration of the stainless steel by using the grill in windy conditions is not covered under the product warranty.



INSULATION JACKET CUT-OUT DIMENSIONS



MODEL	A	B
TEIJ36	40 3/4	39 1/2
TEIJ42	46 3/4	45 1/2
TEIJ54	58 3/4	57 1/2

INSULATING JACKET

WARNING:

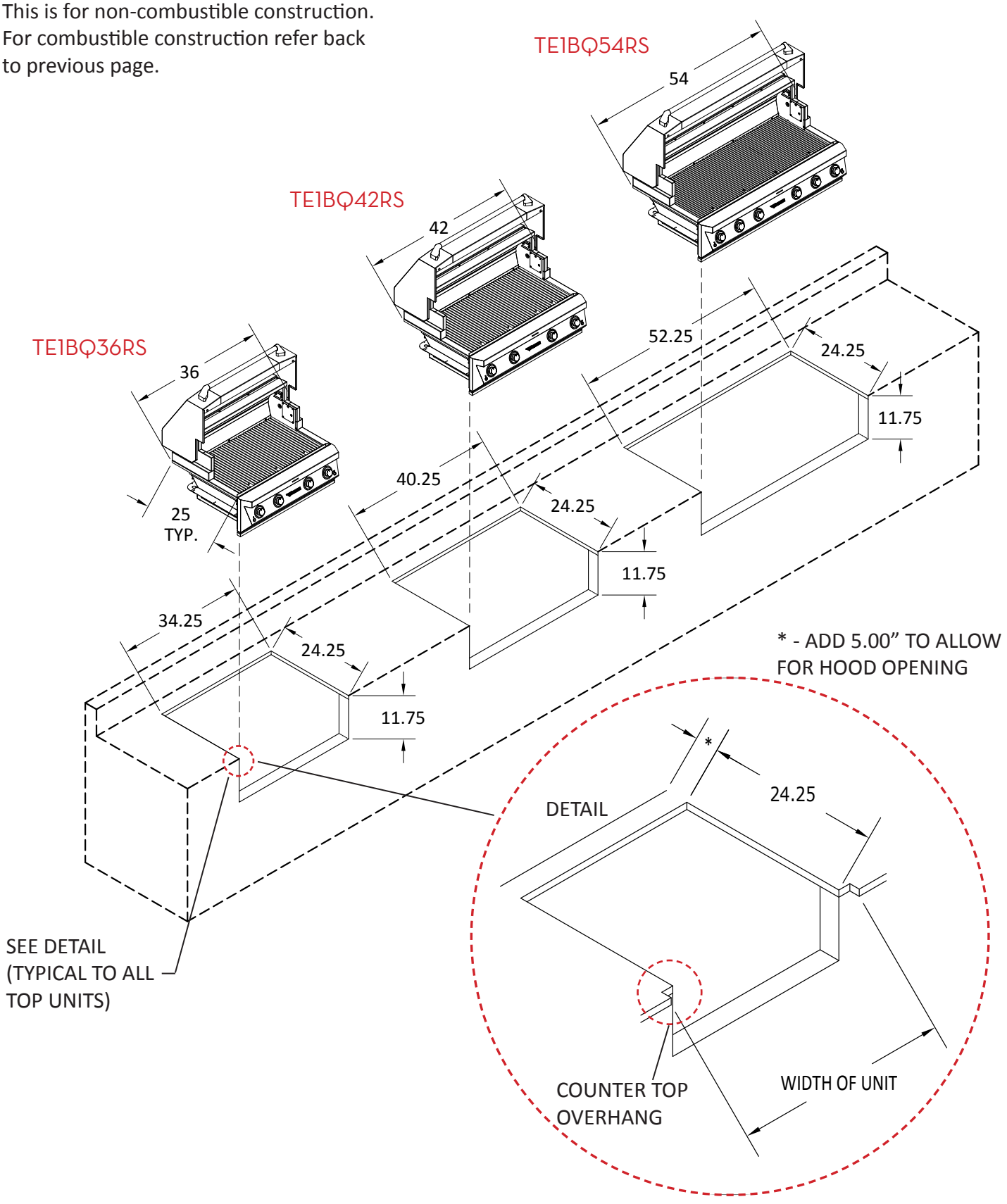
Do not build the grill under overhead combustible construction. If the grill is to be placed into combustible enclosure, an approved insulating jacket is necessary to prevent fire, property damage and bodily injury. Use only Twin Eagles insulating jacket.

NOTE:

When installing, use front right knockout to keep power cord cool. If using LP gas cylinder and insulation jacket (TEIJ), use stainless flexible hose to connect LP gas cylinder to grill Regulator.

GRILL CUT-OUT DIMENSIONS

This is for non-combustible construction.
For combustible construction refer back
to previous page.



OPERATING INSTRUCTIONS

BEFORE LIGHTING THE GRILL

WARNING

DO NOT ATTEMPT TO LIGHT THE GRILL IF YOU SMELL GAS.

- **WARNING: IT IS CRITICAL THAT THE GAS BURNERS ARE PROPERLY INSTALLED WITH THEIR ORIFICES INSIDE THE BURNERS AIR SHUTTERS. If not properly installed, gas may leak outside of the burner that could lead to fire, potential damage to your grill and bodily injury. (Please refer to Page 3 for correct burner installation).**
- If the unit is LP, thread the regulator on the valve of the cylinder and hand tighten until fully seated. Leak check the hose and regulator connections with a soap and water solution before operating the grill. (Reference Page 11 for leak test procedure)
- Inspect the gas supply piping or hose prior to turning the gas ON. If there is evidence of cuts, wear, or abrasion, it must be replaced prior to use. The replacement pressure regulator and hose assembly must be the type specified by the manufacturer. The pressure regulator and hose assembly supplied with the units must be used.
- Always keep your face and body as far away as possible when lighting.

TO LIGHT THE GRILL BURNERS

1. Open the grill hood completely. Do not attempt to light the grill with the hood closed.
2. Open the gas supply shut-off valve.
3. Push in the knob and verify that the hot surface igniter glows. The hot surface igniter's are located inside the flashtubes above the U-burners. If the igniter does not glow, verify for proper power supply. (Reference Page 12 for electrical requirements).
4. After the glowing is verified, hold the knob pushed-in for 5 seconds then turn the knob counter clockwise so that all the bezel LEDS are lit. Continue to hold the knob pushed in for 5 seconds until you see or hear a flame. Then release the knob.

CAUTION: If ignition does not take place within 5 seconds, turn knob to the OFF position, wait for five minutes and repeat step 4.

5. Once ignited close the hood to allow the grill to preheat until the Temp. Track displays the desired grilling temperature range.





ATTENTION:

On initial use, light the grill and let it run for approximately 15-20 minutes to burn off any residue from the factory

USING THE GRILL

1. Check to be certain that the drip pan is in place and pushed all the way back into the grill.
2. Light the grill burners using the instructions above.

OPERATING INSTRUCTIONS - cont.

3. Turn the control knobs to HI and allow the grill to preheat for 15 minutes or until desired temperature is displayed on the Temp Track. The hood is to be closed during this preheat period.
4. Place the food on the grill and cook to the desired temperature doneness. Adjust heat setting, if necessary. The control knob may be set to any position between HI and LO.
5. Allow grill to cool and clean the drip pan after each use.

TO LIGHT THE ROTIS BURNERS

1. Open the grill hood completely. Do not attempt to light the grill with the hood closed.
2. Open the gas supply shut-off valve.
3. Push in the knob and verify that the hot surface igniter glows. The hot surface igniter's are located on the rear panel next to the rotisserie burner. If the igniter does not glow, verify for proper power supply. (Reference Page 10 for electrical requirements).
4. After the glowing is verified, hold the knob pushed-in for 5 seconds then turn the knob counter clockwise so that all the bezel LEDS are lit. Continue to hold the knob pushed in for 5 seconds until you see or hear a flame. Then release the knob.

CAUTION: If ignition does not take place within 5 seconds, turn knob to the OFF position, wait for five minutes and repeat step 4.

5. Once ignited close the hood to allow the grill to preheat until the Temp. Track displays the desired grilling temperature range.

USING THE ROTISSERIE

1. Insert the food on the middle of the spit rod and then secure it with the meat holders on both ends by tightening the thumb screws on the meat forks. If multiple pieces of food will be cooked at the same time, make sure the load is evenly balanced on the spit rod. Proper weight balancing will ensure evenness of cooking and prolong the life of the rotisserie motor.
2. Insert the spit rod in the rotisserie at desired cooking position. For large loads use lower position and for smaller loads use the upper position. You may need to remove the cooking grates to create clearance for bigger loads of food.
3. Always use the basting pan beneath the food to catch drippings and prevent them from falling on the burners and briquette trays.
4. Locate switch marked with the fork symbol ( )
5. Press in switch to start the rotisserie.
6. Locate the rotisserie knob(s) with the fork symbol ( )
7. Hold the knob pushed-in for 5 seconds then turn the knob counter clockwise to the biggest flame marking on the bezel. Once you see or hear a flame you can release the knob.
   - NOTE: The Rotisserie Igniter will remain lit during use.
8. Once lit, close the hood for preheat.



CAUTION: If ignition does not take place within 5 seconds, turn knob to the OFF position, wait for five minutes and repeat step 7.

9. Once cooking is completed, shut-off the rotisserie burner and main valve.

WARNING:

When using the rotisserie always keep the front hood closed except when basting or checking the meat for cooking completion. It is recommended to use a meat thermometer to check if the food is completely cooked.

CAUTION: In sunny or heavy light environments, the flame from the infrared rotisserie burner may be difficult to see and verify complete ignition.

OPERATING INSTRUCTIONS - cont.

MATCH/BBQ LIGHTER LIGHTING INSTRUCTIONS

If there is no electrical power supply available or if hot surface igniter will not light the U-Burner(s) or I.R. burner(s), the grill may be lit manually using a lighted long match, taper or BBQ lighter.

1. **For the Rotisserie:** insert a BBQ lighter through the match lite hole above the I.R. Glass assembly.
   For the U-burner: insert BBQ lighter through the match lite opening at the front of the grate, angled towards the burner.
2. Push and turn the knob counter-clockwise till the bezel lights are fully lit. Hold the knob pushed in for 5 seconds. Once you see or hear a flame, you can remove the igniter.

Important: If burner fails to light within 5 seconds, turn off gas and wait 5 minutes before repeating the process.

U-BURNERS





ROTIS BURNERS

USING THE SEAR BURNER

Searing steaks and other meats with infrared sear burner at the beginning of the grilling cycle helps lock in juices and flavor. Sear the meats quickly with the front hood open (2 min each side), followed by regular grilling over the Main Burner.

CAUTION:

Never allow liquids to come in contact with the Infrared Sear Zone burner since it could cause damage to the ceramic tiles. **DO NOT** place briquette tray or smoker box over the sear burner. This will block the infrared heat and will damage the tray.

GRILL LIGHT OPERATION

The Eagle One is equipped with two interior Halogen lights on the TE1BQ36/TE1BQ42, and three interior Halogen lights on the TE1BQ54. The interior Halogen lights power off automatically when the hood is closed.

1. Push the switch located on the front panel to turn ON/OFF interior Halogen lights, the mood light, and bezel back lights.

USING THE SMOKER BOX

The Twin Eagles sealed smoker box can hold dry wood chips or liquids for hickory, mesquite or your favorite wood chips to give meat a smoky flavor.

1. Remove a grate.
2. Remove a half size briquette tray where there is no flashtube and replace it with the smoker box.
3. Add your favorite soaked wood chips.
4. Wait for the chips to start smoking and you are ready to start grilling.

WARNING:
Never use the smoker box over the Sear Zone burner

CLEANING & MAINTENANCE

IMPORTANT Stainless Steel & General Product Care

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

If your Twin Eagles products are located in corrosive conditions, such as:

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

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

- Twin Eagles products have been tested in saline solutions, highly chlorinated solutions and have been tested against exposure to highly acidic foods. The test results proved the type 304 stainless steel can withstand exposure over prolonged periods of time. However, the conditions outlined above, along with neglect, can lead to surface corrosion or rust.
- It is recommended that your Twin Eagles products be kept dry and covered when not in use. This is even more important when long-term storage is intended.
- Do not allow food particles or grease to be left inside your Twin Eagles products. These can attract rodents, which are unsanitary and are likely to cause physical damage by chewing on the wiring, which can cause permanent damage to the electrical components.
- If you are located along the coast or in the desert, wind driven sand is extremely abrasive and can pit and scratch the stainless steel. Keep your Twin Eagles products covered when not in use.

With routine cleaning, maintenance and awareness of the conditions outlined above, you can enjoy many years of service from your Twin Eagles products.

In the event that surface corrosion has developed on the stainless steel, it is typically not the stainless steel that is corroding but corrosive particles that have been deposited on the surface.

- Twin Eagles grills are made of all welded stainless steel. It is non-rusting and non-magnetic. Never clean the stainless steel when it is hot. After the initial grilling use, certain areas of the grill may discolor. This is a normal discoloration caused by the intense heat given off by the burners.
- Specks of grease can gather on the surface of the stainless steel and get baked-on. These can be removed by using a mild abrasive pad with a stainless-steel cleaner. Use the mildest cleaner and always scrub in the direction of the grain. Do not use steel wool to clean the grill.

Do not use abrasives on the polished highlights. Be extra careful when cleaning around the highlights. Metal polisher or mild chrome cleaner can be used to bring back the luster on highlights. To touch-up minor scratches in the stainless steel, sand the affected surface very lightly, with 100-dry grit emery sandpaper in the direction of the grain.

CLEANING & MAINTENANCE - cont.

GRATES

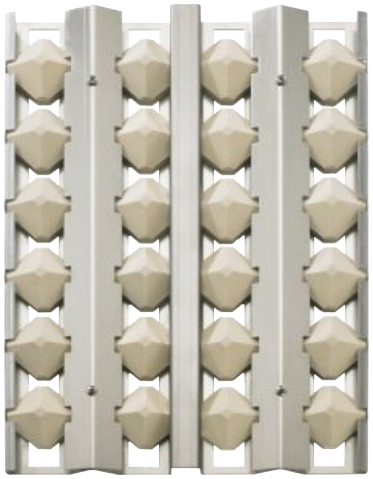


The easiest way to clean the grates is to scrub them with a barbecue brush immediately after cooking is completed and the flame is turned off.

Wear a barbecue mitt to protect your hands from the heat and steam. Dip a barbecue brush in tap water and scrub the hot grill. Dip the brush frequently in tap water. Steam, created as water comes in contact with the hot grill, helps loosen food particles stuck in the grill. These food particles will either get burned by the briquettes or fall into the cleaning pan. Cleaning of the grill would be longer and more difficult if the grill racks are allowed to cool before cleaning. When cleaning the grates make sure not to hit the rotisserie glass.

CERAMIC BRIQUETTE TRAY

It is not necessary to remove and clean the briquettes from the tray after every grilling. They burn themselves clean during the next cooking operation. If desired, you can burn them clean by lighting the grill and letting it burn on high for about 30 minutes with the briquette tray upside down. Periodically, the briquette trays need to be cleaned. Remove them from the grill, shake loose the debris and wipe the trays clean. Do not handle a hot briquette tray.



WARNING

DO NOT place briquette trays over the infrared sear zone burner. This will block the infrared heat and will cause damage to the tray.

REPLACING THE BRIQUETTES

1. Remove the screws that hold the trim.
2. Remove the old briquettes and place the new briquettes on the same location as the old ones.
3. Place the trim with the flash-tube-hole on the trim on the same side as the flash-tube-hole on the tray.
4. Replace screws and tighten.

BURNERS

Burners are made of heavy gauge stainless steel and can be soaked in water and cleaned with a wire brush. Check every port hole for clogs. Use a wire pin to clean out clogged ports. Make sure the burner is dry before installing it back into the grill.



CLEANING & MAINTENANCE - cont.

INFRARED SEAR BURNER

The infrared burner has stainless housing and a protective screen. The protective screen helps reflect heat up to the cooking surface and also catches any food particles from landing on the ceramic burner. At the searing temperatures that the burner reaches all food particles will be burned off so the only maintenance required is cleaning the protective screen and checking for any objects that may be trapped.



DRIP PAN

The drip pan collects grease, liquid and fallen food particles. Allow the pan and its contents to cool before cleaning. Slide the pan out and wipe it clean. Make sure the drip pan is fully inserted back into the grill. It is highly recommended to clean the pan after every use to avoid any possibility of a grease fire. DO NOT use the grill without the drip pan pushed all the way to the back of the grill unit.



REPLACING THE INTERIOR BULBS

1. Disconnect grill from power source.
2. Gently pop the lens cover out.
3. Remove the old light bulb by pulling it straight out of the socket without twisting the light bulb.
4. Wearing plastic gloves, insert the new light bulb into the socket. **DO NOT** touch bulb with bare hands as the oil and dirt will shorten bulb life. (Bulb is small with two prongs, 12V/10W, do not handle without gloves)

WARNING:
Do not touch the interior halogen lights. They may be hot and can cause serious burns.

SMOKER BOX

The smoker box is a component that can be easily removed from the grill for cleaning. The lid easily comes off for easy cleaning.

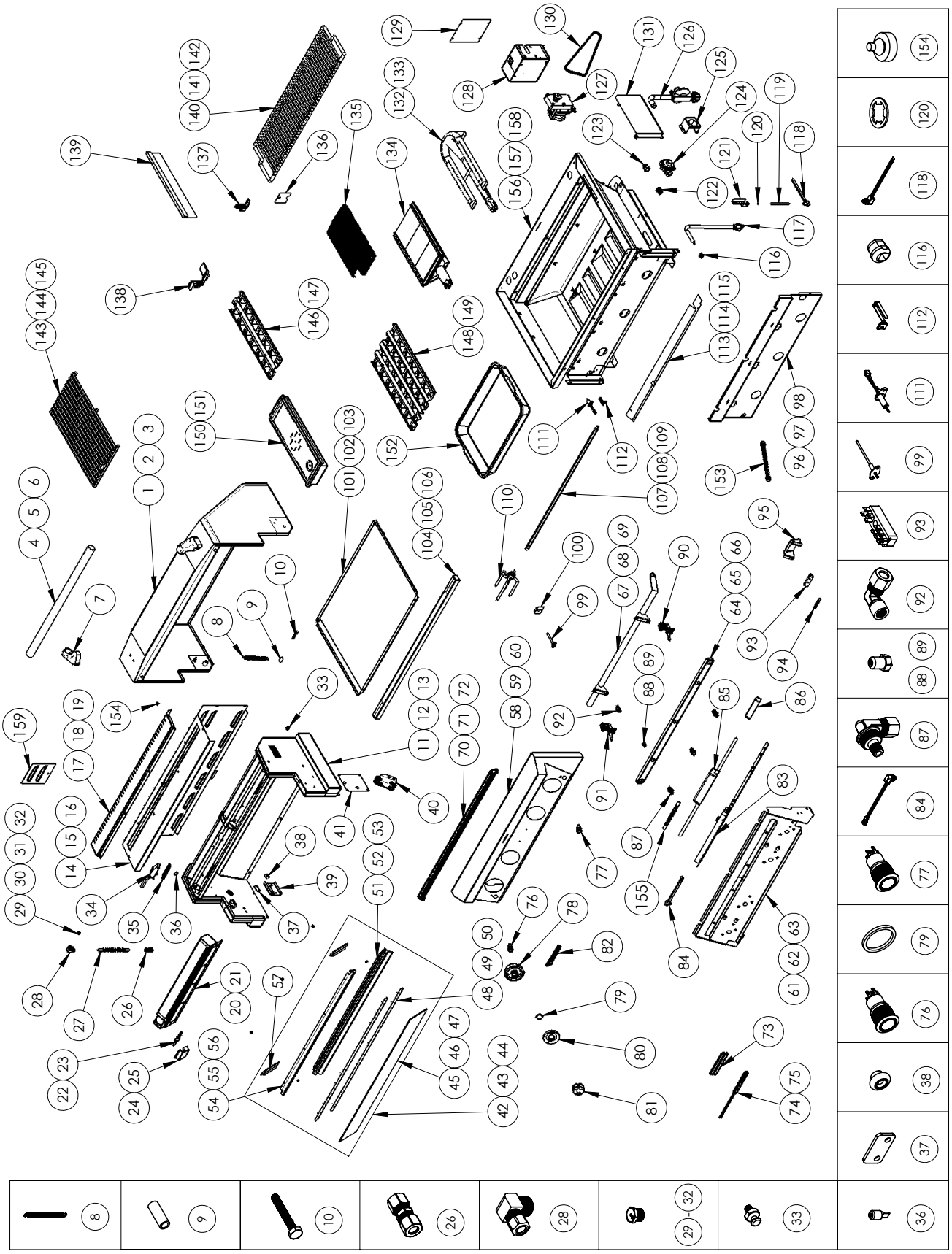


SPIDER AND INSECT WARNING

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

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

EAGLE ONE EXPLODED VIEW



REPLACEMENT PARTS LIST

ITEM NO.	TE PART NUMBER	DESCRIPTION	TE1BQ 36RSN	TE1BQ 36RSL	TE1BQ 42RSN	TE1BQ 42RSL	TE1BQ 54RSN	TE1BQ 54RSL
1	S27211-36WY	36 FRONT HOOD WELDED ASSEMBLY	1	1	-	-	-	-
2	S27211-42WY	42 FRONT HOOD WELDED ASSEMBLY	-	-	1	1	-	-
3	S27211-54WY	54 FRONT HOOD WELDED ASSEMBLY	-	-	-	-	1	1
4	S12368-36	HOOD HANDLE (Ø1.25" X 27.85")	1	1	-	-	-	-
5	S12368-42	HOOD HANDLE (Ø1.25" X 33.85")	-	-	1	1	-	-
6	S12368-54	HOOD HANDLE (Ø1.25" X 45.85")	-	-	-	-	1	1
7	S13284	HANDLE END CAP	2	2	2	2	2	2
8	S14226	HOOD SPRING	2	2	2	2	2	2
9	S14340	HOOD SLEEVE	2	2	2	2	2	2
10	S14303	.25 x 1.75 SS HEX HEAD HOOD SCREW	2	2	2	2	2	2
11	S27216-36Y	36 REAR HOOD ASSEMBLY	1	1	-	-	-	-
12	S27216-42Y	42 REAR HOOD ASSEMBLY	-	-	1	1	-	-
13	S27216-54Y	54 REAR HOOD ASSEMBLY	-	-	-	-	1	1
14	S27234-36	36 REAR HOOD COVER	1	1	-	-	-	-
15	S27234-42	42 REAR HOOD COVER	-	-	1	1	-	-
16	S27234-54	54 REAR HOOD COVER	-	-	-	-	1	1
17	S27235-36	36 FLUE COVER	1	1	-	-	-	-
18	S27235-42	42 FLUE COVER	-	-	1	1	-	-
19	S27235-54	54 FLUE COVER	-	-	-	-	1	1
20	S13411	INFRARED BURNER - SMALL	1	1	-	-	2	2
21	S13412	INFRARED BURNER - LARGE	-	-	1	1	-	-
22	S16322	ROTIS IGNITER	1	1	1	1	1	1
23	S16423	RIGHT HAND ROTIS IGNITER	-	-	-	-	1	1
24	S27219-L	I.R. HOOD - LH	1	1	1	1	1	1
25	S27219-R	I.R. HOOD - RH	-	-	-	-	1	1
26	S12696	COMPRESSION, TUBE FITTING, 3/8 CC X 3/8 CC	1	1	1	1	3	3
27	S12421	FLEX TUBE, 3/8 CC X 40"	1	1	1	1	2	2
28	S12640	ELBOW	1	1	1	1	2	2
29	S15108-48	ORIFICE #48, NG	1	-	-	-	2	-
30	S15108-55	ORIFICE #55, LP	-	1	-	-	-	2
31	S15108-41	ORIFICE #41, NG	-	-	1	-	-	-
32	S15108-53	ORIFICE #53, LP	-	-	-	1	-	-
33	S14194	SPRING STANDOFF	2	2	2	2	2	2
34	S16240	HALOGEN LIGHT BODY	2	2	2	2	3	3
35	S16241	COVER LENS	2	2	2	2	3	3
36	S16191	BULB, HALOGEN LIGHT	2	2	2	2	3	3
37	S26310	ROTIS PLATE SPACER	4	4	4	4	4	4
38	S14420	ROLLER BEARING	4	4	4	4	4	4
39	S27236	WARMING RACK BRACKET	2	2	2	2	2	2
40	S26308Y	SPROCKET ASSEMBLY	1	1	1	1	1	1
41	S27232	SPROCKET COVER	1	1	1	1	1	1
42	S27225-36Y	INFRARED GLASS ASSEMBLY, 36	1	1	-	-	-	-
43	S27225-42Y	INFRARED GLASS ASSEMBLY, 42	-	-	1	1	-	-
44	S27225-54Y	INFRARED GLASS ASSEMBLY, 54	-	-	-	-	1	1

REPLACEMENT PARTS LIST - cont.

ITEM NO.	TE PART NUMBER	DESCRIPTION	TE1BQ 36RSN	TE1BQ 36RSL	TE1BQ 42RSN	TE1BQ 42RSL	TE1BQ 54RSN	TE1BQ 54RSL
45	S14532-36	INFRARED GLASS, 36	1	1	-	-	-	-
46	S14532-42	INFRARED GLASS, 42	-	-	1	1	-	-
47	S14532-54	INFRARED GLASS, 54	-	-	-	-	1	1
48	S27223-36	GLASS GASKET, 36	2	2	-	-	-	-
49	S27223-42	GLASS GASKET, 42	-	-	2	2	-	-
50	S27223-54	GLASS GASKET, 54	-	-	-	-	2	2
51	S27227-36	INFRARED GLASS BOTTOM TRIM ASSEMBLY, 36	1	1	-	-	-	-
52	S27227-42	INFRARED GLASS BOTTOM TRIM ASSEMBLY, 42	-	-	1	1	-	-
53	S27227-54	INFRARED GLASS BOTTOM TRIM ASSEMBLY, 54	-	-	-	-	1	1
54	S27225-36WY	INFRARED GLASS TOP TRIM WELDED ASSEMBLY, 36	1	1	-	-	-	-
55	S27225-42WY	INFRARED GLASS TOP TRIM WELDED ASSEMBLY, 42	-	-	1	1	-	-
56	S27225-54WY	INFRARED GLASS TOP TRIM WELDED ASSEMBLY, 54	-	-	-	-	1	1
57	S27229	VERTICAL GLASS CHANNEL	2	2	2	2	3	3
58	S27200-36WY	36 FRONT PANEL WELDED ASSEMBLY	1	1	-	-	-	-
59	S27200-42WY	42 FRONT PANEL WELDED ASSEMBLY	-	-	1	1	-	-
60	S27200-54WY	54 FRONT PANEL WELDED ASSEMBLY	-	-	-	-	1	1
61	S27202-36WY	36 FRONT INNER PANEL WELDED ASSEMBLY	1	1	-	-	-	-
62	S27202-42WY	42 FRONT INNER PANEL WELDED ASSEMBLY	-	-	1	1	-	-
63	S27202-54WY	54 FRONT INNER PANEL WELDED ASSEMBLY	-	-	-	-	1	1
64	S27205-36	36 ELBOW PANEL	1	1	-	-	-	-
65	S27205-42	42 ELBOW PANEL	-	-	1	1	-	-
66	S27205-54	54 EBOW PANEL	-	-	-	-	1	1
67	S12764-36Y	36 MANIFOLD ASSEMBLY	1	1	-	-	-	-
68	S12764-42Y	42 MANIFOLD ASSEMBLY	-	-	1	1	-	-
69	S12764-54Y	54 MANIFOLD ASSEMBLY	-	-	-	-	1	1
70	S13228-36	MOOD LIGHT, 36	1	1	-	-	-	-
71	S13228-42	MOOD LIGHT, 42	-	-	1	1	-	-
72	S13228-54	MOOD LIGHT, 54	-	-	-	-	1	1
73	S27204	TEMP STRIP BRACKET	1	1	1	1	1	1
74	S16028	36 / 42 TEMP STRIP	1	1	1	1	-	-
75	S16034	54 TEMP STRIP	-	-	-	-	1	1
76	S16196	12V ILLUMINATED SWITCH	1	1	1	1	1	1
77	S16365	110V ILLUMINATED SWITCH	1	1	1	1	1	1
78	S13273	LIGHT BEZEL ASSEMBLY	4	4	4	4	6	6
79	S13279	BEZEL O-RING	4	4	4	4	6	6
80	S13224	BEZEL LENS	4	4	4	4	6	6
81	S13283	KNOB ASSEMBLY	4	4	4	4	6	6
82	S13287	EAGLE ONE EMBLEM	1	1	1	1	1	1
83	S16020	CONTROL MODULE	1	1	1	1	1	1
84	S16042Y	RESET SWITCH	1	1	1	1	1	1
85	S16385	MEANWELL TRANSFORMER (LPVL-150-12)	1	1	1	1	1	1
86	S16426	MEANWELL POWER SUPPLY ASSY. (LPV-20-5 15W 5V)	1	1	1	1	1	1
87	S12603	ELBOW MIXER	3	3	3	3	4	4
88	S15110-41	ORIFICE, #41, 1/8 NPT	3	-	3	-	4	-

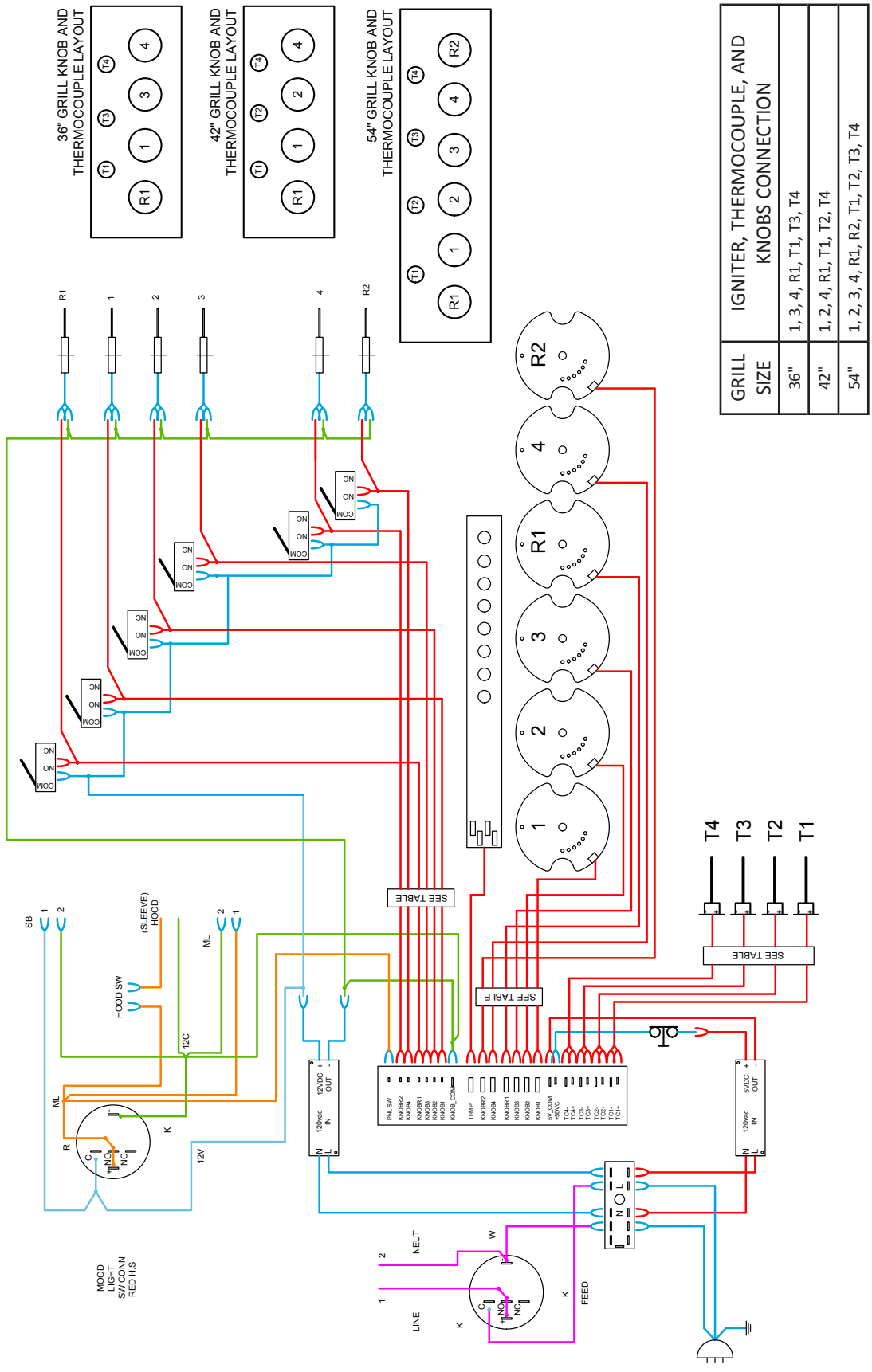
REPLACEMENT PARTS LIST - cont.

ITEM NO.	TE PART NUMBER	DESCRIPTION	TE1BQ 36RSN	TE1BQ 36RSL	TE1BQ 42RSN	TE1BQ 42RSL	TE1BQ 54RSN	TE1BQ 54RSL
89	S15110-53	ORIFICE, #53, 1/8 NPT	-	3	-	3	-	4
90	S15152	STRAIGHT VALVE W/ MICROSWITCH	3	3	3	3	4	4
91	S15153	STRAIGHT VALVE W/ MICROSWITCH & CONSTANT ON	1	1	1	1	2	2
92	S12601	ELBOW	4	4	4	4	6	6
93	S16386	TERMINAL BLOCK	1	1	1	1	1	1
94	S19195	TERMINAL BLOCK LABEL	1	1	1	1	1	1
95	S26372	TERMINAL BLOCK COVER	1	1	1	1	1	1
96	S27242-36	36 FRONT AIR BAFFLE	1	1	-	-	-	-
97	S27242-42	42 FRONT AIR BAFFLE	-	-	1	1	-	-
98	S27242-54	54 FRONT AIR BAFFLE	-	-	-	-	1	1
99	S16031	TEMP PROBE	3	3	3	3	4	4
100	S26344	IGNITION COVER	3	3	3	3	4	4
101	S26319-36	36 DRIP PAN	1	1	-	-	-	-
102	S26319-42	42 DRIP PAN	-	-	1	1	-	-
103	S26319-54	54 DRIP PAN	-	-	-	-	1	1
104	S27208-36WY	36 DRIP PAN HANDLE WELDED ASSEMBLY	1	1	-	-	-	-
105	S27208-42WY	42 DRIP PAN HANDLE WELDED ASSEMBLY	-	-	1	1	-	-
106	S27208-54WY	54 DRIP PAN HANDLE WELDED ASSEMBLY	-	-	-	-	1	1
107	S13928-36	SPIT ROD, 36	1	1	-	-	-	-
108	S13928-42	SPIT ROD, 42	-	-	1	1	-	-
109	S13928-54	SPIT ROD, 54	-	-	-	-	1	1
110	S13865	MEAT HOLDER FORKS (PAIR)	1	1	1	1	1	1
111	S16321	IGNITER	3	3	3	3	4	4
112	S27377	IGNITER SHIELD	3	3	3	3	4	4
113	S27243-36	36 BOTTOM VALVE PANEL	1	1	-	-	-	-
114	S27243-42	42 BOTTOM VALVE PANEL	-	-	1	1	-	-
115	S27243-54	54 BOTTOM VALVE PANEL	-	-	-	-	1	1
116	S16112	STRAIN RELIEF	1	1	1	1	1	1
117	S16111	ELECTRICAL CORD	1	1	1	1	1	1
118	S16194	HOOD SWITCH	1	1	1	1	1	1
119	S12112	SWITCH ROD	1	1	1	1	1	1
120	S14232	RETENTION RING	1	1	1	1	1	1
121	S21756	HOOD SWITCH BRACKET	1	1	1	1	1	1
122	S12618	.5 NIPPLE	2	2	2	2	2	2
123	S12602	BRASS COUPLING	1	1	1	1	1	1
124	S15303	NG REGULATOR	1	1	1	1	1	1
125	S26713	REGULATOR BRACKET	1	1	1	1	1	1
126	S15302-GR150	LP REGULATOR W/ HOSE	-	1	-	1	-	1
127	S16366	ROTIS MOTOR	1	1	1	1	1	1
128	S26349	ROTIS MOTOR HOUSING	1	1	1	1	1	1
129	S26351	ROTIS HOUSING COVER	1	1	1	1	1	1
130	S13932	CHAIN	1	1	1	1	1	1
131	S26352	CHAIN GUARD	1	1	1	1	1	1
132	S13301	U6-BURNER	-	-	2	2	3	3

REPLACEMENT PARTS LIST - cont.

ITEM NO.	TE PART NUMBER	DESCRIPTION	TE1BQ 36RSN	TE1BQ 36RSL	TE1BQ 42RSN	TE1BQ 42RSL	TE1BQ 54RSN	TE1BQ 54RSL
133	S13350	U5-BURNER	2	2	-	-	-	-
134	S13345	SEAR BURNER ASSEMBLY	1	1	1	1	1	1
135	S13144	SEAR BURNER MESH SCREEN	1	1	1	1	1	1
136	S26345	BURNER DOOR	2	2	2	2	3	3
137	S27378WY	U-BURNER FLASHTUBE	2	2	2	2	3	3
138	S27380WY	SEAR ZONE FLASH TUBE	1	1	1	1	1	1
139	S21743	DIVIDER	2	2	2	2	3	3
140	S13954-36	36 WARMING RACK	1	1	-	-	-	-
141	S13954-42	42 WARMING RACK	-	-	1	1	-	-
142	S13954-54	54 WARMING RACK	-	-	-	-	1	1
143	S13951	HEX GRATES, 10.5625	3	3	-	-	-	-
144	S13952	HEX GRATES, 12	-	-	1	1	2	2
145	S13953	HEX GRATES, 12.8125	-	-	2	2	2	2
146	S27387Y	5" BRIQUETTE TRAY ASSEMBLY	2	2	-	-	-	-
147	S27389Y	6" BRIQUETTE TRAY ASSEMBLY	-	-	2	2	2	2
148	S27386Y	10" BRIQUETTE TRAY ASSEMBLY	1	1	-	-	-	-
149	S27388Y	12" BRIQUETTE TRAY ASSEMBLY	-	-	1	1	2	2
150	S22737Y	36 SMOKER BOX ASSEMBLY	1	1	-	-	-	-
151	S22735Y	42 / 54 SMOKER BOX ASSEMBLY	-	-	1	1	1	1
152	S13803	BASTING PAN	1	1	1	1	2	2
153	S12420	.375 X 9 FLEX TUBE	1	1	1	1	1	1
154	S14128	RUBBER BUMPER	4	4	4	4	4	4
155	S12407	.375 X 7.5 FLEX TUBE	4	4	4	4	6	6
156	S27237-36WY	36 FIREBOX WELDED ASSEMBLY	1	1	-	-	-	-
157	S27237-42WY	42 FIREBOX WELDED ASSEMBLY	-	-	1	1	-	-
158	S27237-54WY	54 FIREBOX WELDED ASSEMBLY	-	-	-	-	1	1
159	S27394	ACCESS COVER	1	1	1	1	2	2
PARTS NOT SHOWN								
159	S16022	WIRE HARNESS, 13IN. SWITCH TO MASTER CONTROL	2	2	2	2	1	1
160	S16023	WIRE HARNESS, 14IN. KNOB TO MASTER CONTROL	1	1	1	1	-	-
161	S16024	WIRE HARNESS, 20IN. KNOB TO MASTER CONTROL	-	-	-	-	2	2
162	S16025	WIRE HARNESS, 26IN. KNOB TO MASTER CONTROL	2	2	2	2	4	4
163	S16026	WIRE HARNESS, 33IN. KNOB TO MASTER CONTROL	1	1	1	1	2	2
164	S16027	WIRE HARNESS, 34IN. SWITCH TO MASTER CONTROL	2	2	2	2	3	3
165	S16037	WIRE HARNESS, ROTISSERIE	1	1	1	1	1	1
166	S16038	WIRE HARNESS, FRONT PANEL (36, 42)	1	1	1	1	-	-
167	S16039	WIRE HARNESS, FRONT PANEL (54)	-	-	-	-	1	1

WIRING DIAGRAM



TROUBLESHOOTING GUIDE

BEFORE CALLING FOR SERVICE:
If your Eagle One grill does not function properly, use the following troubleshooting guide before contacting your dealer for service. The troubleshooting guide may save the cost of a service call and the inconvenience of being without your grill.

PROBLEM	WHAT TO DO
Grill will not light	1. Push in the knob and verify that the igniter glows. 2. If the igniter does not glow, verify proper power supply: GFCI 120V, 4.4A, 60Hz • Purge the line of any trapped air. • Check if you can match light the burner. • Check to see that the other burners operate. **NOTE:** It is normal to hear a popping sound when the grill burners are first turned ON.
Burner flame is yellow and gas odor can be smelled	1. Check the burner inlet for obstruction... ex. spiders, insects, etc. (Page 22) 2. Check the air shutter for proper adjustment. (Page 4) 3. Check for any gas leak. (Page 11)
Low heat generated with knob in the HI position	1. Check if the problem is isolated to only one burner. If it appears so, clean the orifice and burner, clearing ports of any obstructions. 2. Check for any bent or kinked fuel hose. 3. Check the air shutter is properly adjusted. (Page 4) 4. Check for the proper gas supply and pressure. 5. Preheat grill for 15 minutes. 6. If using LP gas, check for empty tank.
Too much heat	1. Check for damaged orifice or no orifice. 2. Check for unauthorized regulator adjustment.
Excessive flare up	1. Check if the cooking grates are dirty. Clean if necessary. (Page 21) 2. Check for overload from fatty meats or excessive cooking temperature.
Burner blows out	1. Check for any burner defects. 2. Check for proper burner installation. 3. Check if fuel mixture is too lean. 4. Check if gas supply is sufficient. 5. Check if LP tank is empty. 6. Check if the grill location is subject to high winds. (Page 14)
Interior lights will not turn ON	1. Check if the unit is plugged into proper voltage outlet. (GFCI 120V, 4.4A, 60Hz) 2. Replacement of the light bulb may be required. (Page 22)
Glow igniter will not turn ON	1. Check if the unit is plugged into proper voltage outlet. (GFCI 120V, 4.4A, 60Hz) 2. Check if the microswitch makes contact.
Front panel lights will not turn ON	1. Check if the unit is plugged into proper voltage outlet. (GFCI 120V, 4.4A, 60Hz) 2. Check if the power switch is illuminated when pushed in.
Sprocket assembly making noise	1. Spray a penetrating oil lubricant into the holes of the sprocket assembly.

WARRANTY

- **LIMITED LIFETIME WARRANTY**: Twin Eagles warrants the stainless steel main burners, hexagonal grates and all fabricated stainless-steel components, to be free from defects in materials and workmanship under normal residential use for the lifetime of the product. This warranty excludes discoloration, surface scratches, weather and atmospheric related staining, and minor surface rust and oxidation which are normal conditions and are to be expected with any outdoor product. The actual part will be repaired or replaced, free of charge, with the owner paying for all other costs including labor, shipping and handling.

- **LIMITED FIVE-YEAR WARRANTY**: Twin Eagles warrants the stainless-steel briquette trays, sear zone burners, rotisserie burners and drip pans to be free from defects in materials and workmanship under normal residential use for a period of five years from the original date of purchase. The actual part will be repaired or replaced, free of charge, with the owner paying for all other costs including labor, shipping and handling.

- **LIMITED TWO-YEAR WARRANTY:** Twin Eagles warrants all other grill components to be free from defects in materials and workmanship under normal residential use for a period of two years from the original date of purchase. The actual part will be repaired or replaced, free of charge, with the owner paying for all other costs including labor, shipping and handling.

- **ONE-YEAR FULL WARRANTY:** Twin Eagles warrants the outdoor gas grill and all other components to be free from defects in materials and workmanship under normal residential use for a period of one year from the original date of purchase. Twin Eagles will repair or replace parts found to be defective at no cost to the original purchaser. Warranty service must be performed by a Twin Eagles authorized representative during normal business hours.

- **NINETY (90) DAY RESIDENTIAL PLUS WARRANTY:** This warranty applies to applications where use of the product extends beyond normal residential use such as bed and breakfast inn and private clubs. The actual part will be repaired or replaced, free of charge, with the owner paying for all other costs including labor, shipping and handling. This warranty excludes all commercial locations such as restaurants and food service locations.

WARRANTY LIMITATIONS & EXCLUSIONS

This warranty shall apply only to the products purchased and located in the continental United States and Canada. Service must be provided in the country where the product is purchased. The warranty coverage begins on the original date of purchase and proof of date of purchase is required. To activate the warranty, we require that you send in the attached warranty registration card. This warranty applies only to the original purchaser and may not be transferred.

This warranty does not apply to damages resulting from negligence, alteration, misuse, abuse, accident, natural disaster, loss of electrical power to the product for any reason, improper installation or improper operation, unauthorized adjustments or calibrations, dings, dents, scratches, or damages due to harsh cleaning chemicals. This warranty does not apply to commercial use, or to products with altered or removed serial numbers. Display models are generally sold “as is” and are subject to the following warranty exclusions: missing components, scratches, dents and other exterior or cosmetic damages, electrical, gas and ignition system. All other warranties (five year and lifetime) will remain in effect). Twin Eagles shall not be liable for incidental, consequential, special or contingent damages resulting from its breach of this written warranty or any implied warranty.

WARRANTY SERVICE & REPLACEMENT PARTS: Call your authorized selling dealer or call Twin Eagles directly at **(562) 263-3600**. Be prepared to furnish the following information: Purchaser’s name, model and serial number of the grill, date of purchase and the accurate description of the problem. Twin Eagles will not pay for service calls for correcting an installation problem. Owner shall be responsible for proper installation, providing normal care and maintenance, providing proof of purchase upon request and making the grill accessible for service. In the event of any warranty replacement, all removal, replacement, installation and shipping costs are the responsibility of the grill owner.

Some states do not allow limitations on how long an implied warranty lasts, or the exclusions of or limitations on consequential damages. This warranty gives you specific legal rights and you may have other rights, which vary from state to state.

HOW TO OBTAIN SERVICE

For service, please contact your Twin Eagles dealer or call Twin Eagles direct at (562) 263-3600 or fax (562) 802-3391

Mailing address:

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

Visit us at www.twineaglesgrills.com

Please provide:

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

TWIN EAGLES

INNOVATION AND INSPIRATION ON FIRE™

WARRANTY REGISTRATION

Customer Name:	Model #:
Address:	Serial #:
City, State:	Date Purchased:
Zip:	Dealer's Name:
Phone #:	Dealer's Address:
E-mail:	

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

Or you may register online at https://twineaglesgrills.com/about-us/contact-us/

CUT HERE

P/N: 17582D 01/20

Place
Postage
Here

TWIN EAGLES

INNOVATION AND INSPIRATION ON FIRE™

Customer Service
ATTN: Warranty Department
13259 East 166th Street
Cerritos, CA 90703

Fax no. (562) 802-3391