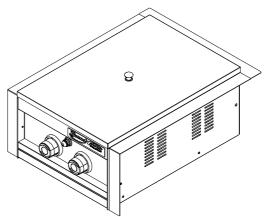
Grand Turbo

**Operator's Manual** 

Liquid Propane Gas (LPG) Side Burner <u>Model BGTSBLP</u> Natural Gas (NG) Side Burner <u>Model BGTSBNG</u>





Model BGTSBLP/NG

## FREE HELP FROM THE GRILL EXPERTS

Grand Hall is the expert on this product and trained to help you with:

- Y Assembly Questions
- Ÿ Side Burner Operation
- Y Replacement of Damaged or Missing parts

visit www.grandhall.com or call:

1-877-934-7455 Monday - Friday 8:00am-4:30pm CST

# **IMPORTANT**:

**ŸNOTE TO ASSEMBLER / INSTALLER:** Leave this manual with the consumer.

**ŸNOTE TO CONSUMER:** Keep this manual for future reference.

## ŸRECORDYOUR SERIAL#\_\_\_

(see silver CSA label on side burner lid)

# WARNING

- Ϋ Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death or property damage.
- Y Whether this side burner was assembled by you or someone else, you must read this entire manual before using your side burner to ensure the side burner is properly assembled, installed and maintained.
- Ÿ Use your side burner at least 3 feet away from any wall or surface. Use your side burner at least 3 feet away from combustible objects that can melt or catch fire such as vinyl or wood siding, fences and overhangs or sources of ignition including pilot lights on water heaters and live electrical appliances.
- Ŷ THIS GAS APPLIANCE IS DESIGNED FOR OUT-, DOOR USE ONLY.
- **Y** Never use your gas side burner in a garage, porch, ... shed, breezeway or any other enclosed area.
- Y Never obstruct the flow of ventilation air around your gas side burner housing.
- **Ÿ** Never disconnect the gas regulator or any gas fitting while your side burner is lit. A lit side burner can ignite leaking gas and cause a fire or explosion which could result in property damage, personal injury or death.

Manual # P80151108A - Date:2010/04/09

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# WARNING

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

# WARNING

Failure to remove Side Burner Lid during the lighting procedures could result in a fire or explosion that could cause serious bodily injury, death, or property damage.



# WARNING

Your appliance will get very hot. Never lean over the cooking area while using your side burner. Do not touch cooking surfaces or any other side burner parts while the side burner is in operation, or until the side burner has cooled down after use. Failure to comply with these instructions may result in serious bodily injury.

# WARNING



- LPG models must be used with Liquid Propane Gas and the regulator assembly supplied. Natural Gas models must be used with Natural Gas only. Any attempt to convert the side burner from one fuel type to another is extremely hazardous and will void the warranty.
- Keep gas regulator hose away from hot side burner surfaces and dripping grease. Avoid unnecessary twisting of hose. Visually inspect hose prior to each use for cuts, cracks, excessive wear or other damage. If the hose appears damaged do not use the gas side burner. Call 1-877-934-7455 for a certified replacement hose.

## California Proposition 65

Combustion byproducts produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.

Brass components on the side burner, such as hose fittings, propane cylinder valves (sold separately) and burner valve stems, contain lead which is known to the State of California to cause cancer, birth defects, or other reproductive harm.

- Never use charcoal or lighter fluid in this gas side burner. Failure to comply with these instructions could result in a grease fire or explosion that could cause serious bodily injury, death or property damage.
- The Grease Tray must be visually inspected before each side burner use. Remove any grease and wash Grease Tray with a mild soap and warm water solution. Failure to comply with these instructions could result in a grease fire or explosion that could cause serious bodily injury, death or property damage.



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

# Pre-Assembly Instructions For Your Safety

# CAUTION

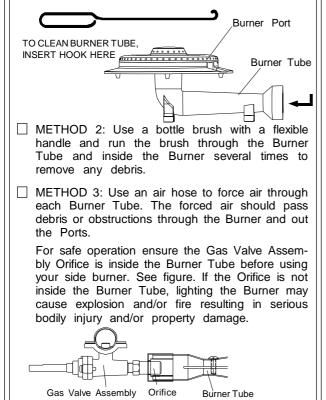


Failure to comply with these instructions may result in a hazardous situation which, if not avoided, may result in injury.

Spiders and small insects can spin webs and nest in the Burner Tubes during transit and warehousing which can lead to a gas flow obstruction resulting in a fire in and around the Burner Tubes. This type of "FLASHBACK FIRE" can cause serious side burner damage and create an unsafe operating condition for the user.

To reduce the chance of FLASHBACK FIRE you must clean the Burner Tubes as follows before initial use. Also do this at least once a month in summer and fall or whenever spiders are active in your area, and if your side burner has not been used for an extended period of time.

- 1. Remove the screws from the side burner body and the rear of each Burner using a Phillips Head Screwdriver.
- 2. Carefully lift each Burner up and away from the Gas Valve Orifice.
- Check and clean Burner/Venturi Tubes for insects and insect nests. A clogged tube can lead to a fire beneath the side burner.
- 4. Refer to the figure below and perform one of these 3 cleaning methods:
- □ METHOD 1: Bend a stiff wire or wire coat hanger into a small hook as shown and run the hook through the Burner Tube and inside the Burner several times to remove debris.



## **PRE-ASSEMBLY**

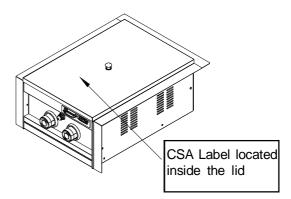
Read and perform the following pre-assembly instructions:

#### **Tools Required for Assembly**:

- protective work gloves
- protective eyewear
- Phillips head screwdriver
- □ For your safety, obtain assistance from another person when assembling this product.
- □ Open Lid of shipping carton and remove top sheet of cardboard and packing materials. Lay cardboard sheet on floor and use as a work surface to protect floor and side burner parts from scratches.
- □ You may slice the carton front corners with a utility knife to lay open the carton front panel. This allows you to remove the components packed inside before lifting the side burner out of the packaging.
- □ Use the Hardware and Part Diagrams to ensure all items are included and free of damage.
- Do not assemble or operate the side burner if it appears damaged. If there are damaged or missing parts when you unpack the shipping box or you have questions during the assembly process call: 1-877-934-7455 Monday Friday 8:00am-4:30pm CST

### Side Burner Installation Codes

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.



# Hardware Parts List for Models BGTSBLP & BGTSBNG

PART #	PART DESCRIPTION	QTY	PURPOSE OF PART
P06030022A	Hardware Pack	1	For use in assembly of Models BGTSBLP/NG
S182G03061	Pan Head Screw 3/16"x3/8"	2	Install the LP Regulator Bracket (for BGTSBLP)
S182G03061	Pan Head Screw 3/16"x3/8"	3	Install the Tank Tray Set (for BGTSBLP)
S112M04081	Phillips Head Screw M4 x 8	1	Install Side Burner Lid Knob to Side Burner Lid
P00215001B	Lid Knob	1	

## Hardware Diagram for Models BGTSBLP & BGTSBNG



Pan Head Screw 3/16"x3/8" Qty. 5 Part # S182G03061 1

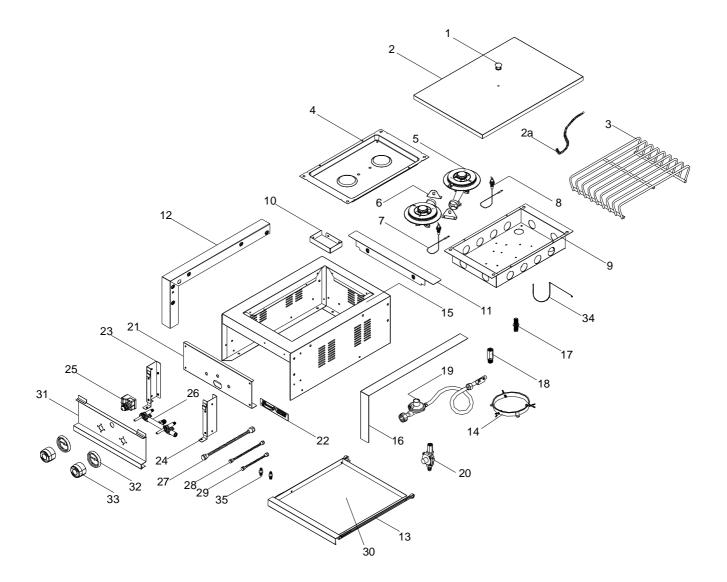
Phillips Head Screw M4x8 Qty. 1 Part # S112M04081



Lid Knob Qty. 1 Part # P00215001B

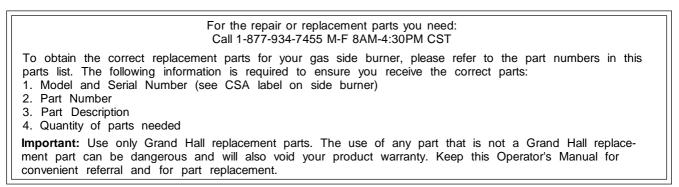
\* One Battery/AA included in the Hardware Pack.

# Parts Diagram for Models BGTSBLP & BGTSBNG



KEY	DESCRIPTION	PART #	QTY
1	Knob/Side Burner Lid	P00215001B	1
2	Lid	P0011553EA	1
2a	Lid Chain	P05522036A	1
3	Pot Support	P00806011B	1
4	Side Burner Body	P02301003B	1
5	Side Burner (LPG)	P02013060A	2
	Side Burner (NG)	P02013061A	2
6	Orifice Bracket	P03317035C	2
7	Side Burner Electrode with Wire, Front	P02607010A	1
8	Side Burner Electrode with Wire, Rear	P02607011A	1
9	Side Burner Support	P02301024B	1
10	Extension Fitting Bracket	P03328076C	1
11	Trim Plate, Rear	P07515013A	1
12	Trim Plate, Left	P07505002A	1
13	Grease Tray Slide Set	P05516140M	1
14	Tank Tray Set (LPG)	Y0340050	1
15	Side Burner Frame	P00739626C	1
16	Trim Plate, Right	P07504002A	1
17	Extension Fitting for Manifold	P03901021A	1
18	Extension Fitting for Manifold (LPG)	P03901022A	1
19	Regulator with Hose and Connector (LPG)	P03631010A	1
20	Regulator (NG)	P03614005C	1
21	Control Panel Heat shield	P06918003C	1
22	Name Plate	P00407014C	1
23	Control Panel Bracket, Left	P03328077C	1
24	Control Panel Bracket, Right	P03328078C	1
25	Electric Ignitor, 2 - Port	P02502252C	1
26	Gas Valve/Manifold Assembly (LPG)	Y0060261	1
	Gas Valve/Manifold Assembly (NG)	Y0060262	1
27	Extension Hose for Manifold	P03702015A	1
28	Connection Hose, Long	P03701006A	1
29	Connection Hose, Short	P03701007A	1
30	Grease Tray	P02718023C	1
31	Control Panel	P02904491X	1
32	Control Knob Seat	P03415034A	2
33	Control Knob	P03426305U	2
34	Lighting Stick Assembly	P05313009B	1
25	Orifice #58 (LPG)	P05633020A	2
35	Orifice #50 (NG)	P05633021A	2
	Hardware Pack	P06030022A	1
	Operator's Manual	P80151108A	1

# Parts List for Models BGTSBLP & BGTSBNG



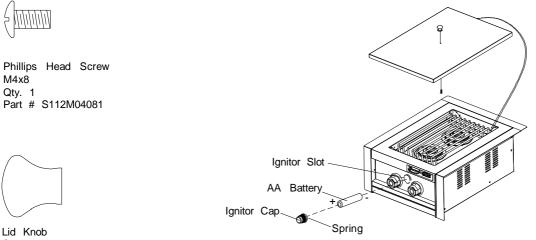
## Assembly Instructions

CAUTION: You will need to build the island unit before assembling the side burner. While it is possible for one person to assemble this side burner, obtain assistance from another person when handling some of the larger, heavierpieces.



## Install Side Burner Lid Knob and Ignitor Battery

- Open the Side Burner Lid.
- Align the hole on the Side Burner Lid and the hole on the Side Burner Lid Knob. From the underside of the Side Burner Lid, insert 1 Phillips Head Screw M4x8 and tighten securely. □ Remove Ignitor Cap from Control Panel.
- Place supplied AA battery into the Ignitor Slot with positive pole facing you.
- Position the Cap and Spring over the AA battery and tighten onto Control Panel.

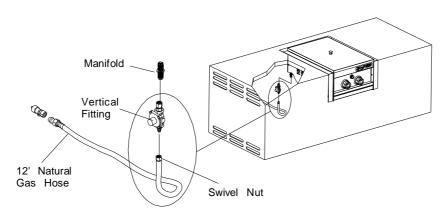


Qty. 1 Part # P00215001B



## Install NG Regulator and 12 Foot Hose (For BGTSBNG Model)

Install the NG Regulator onto the Manifold Extension Fitting and tighten securely. Connect the Swivel Nut of the 12 foot Hose onto the NG Regulator.



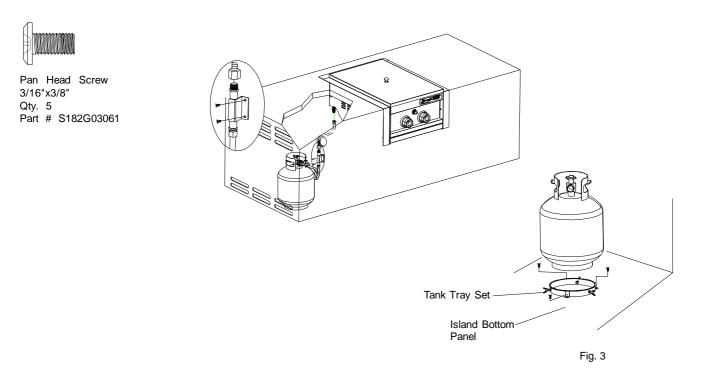
Island shown for illustrative purposes.

CAUTION: Build your island before installing the LP Gas Tank and Partition Panel (not included in this unit). Refer to the heights listed in Fig. 4 on page 9 for constructing your side burner island. An island unit is not included with the purchase of your Side Burner.



## Install Tank Holder Brackets and LP Regulator (For BGTSBLP Model)

- Note: You will need to make 3 holes on your Island Bottom Panel before installing the Tank Tray Set.
  You will also need to make a hole in your Island Bottom Panel to accommodate your LP Gas Tank. Make sure the diameter of the hole is at least 9 inches. Make sure the depth of the hole is greater than the height of the gas tank seat.
- Install the Bracket with Regulator onto the Island Side Panel using 2 Pan Head Screws 3/16"x3/8". Install the Stainless Steel Tube (not included in this unit) onto the manifold. Next, insert the other end of the Stainless Steel Tube through the hole on the Island's Side Panel. Install the Stainless Steel Tube onto the male fitting on the Bracket.
- □ Install the Tank Tray Set onto the Island Bottom Panel using 3 Pan Head Screws 3/16"x3/8" as shown in Fig. 3.
- Place the LP Gas Tank into the Tank Tray Set so that the tank valve faces the right rear corner. Install LP Regulator onto the Gas Tank.

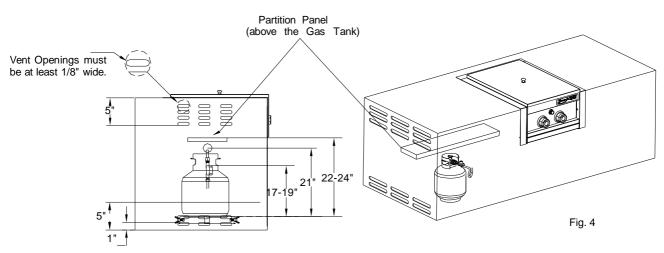


## **3** Install Partition Panel (for BGTSBLP Model)

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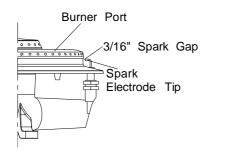
#### Install the Partition Panel (not included in this unit) to the left island. Make sure there is 22-24" of clearance between the partition panel and the Tank Holder Assembly.



### Side Burner Electrode Check

This test will ensure that the Spark Electrode Tips are properly positioned so your Side Burner lights easily and properly.

- □ Be sure that both Control Knobs are set to "OFF" and open the Side Burner Lid.
- □ Press the Ignitor Cap. You should hear a "clicking" sound. Your assistant should see a blue spark within each Electrode Tip. If a spark is present the Electrode Tips are properly positioned.
- □ If no spark is seen, the Spark Gap needs to be adjusted as follows:
- If the gap between the Spark Electrode Tip and Burner Port is more than 3/16" wide use needle nose pliers to gently squeeze the Spark Electrode Tip to narrow gap.
- Recheck the Electrode again, if no "clicking" sound is heard:
- AA Battery may be installed backwards.
- Electric wires may be loose. Remove the AA Battery and inspect the Ignitor Junction Box found behind the Control Panel and reconnect any loose wires.



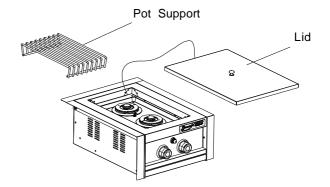
Failure to remove Side Burner Lid during the lighting procedures could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

WARNING

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## Install Cooking Components

Position the Pot Support over the Burners. Place the Side Burner Lid over the Pot Support.



## Final Side Burner Assembly

When you have finished assembling your side burner, be sure that all screws are tightened for safe operation of your side burner.

Before each use of the side burner, make sure the Grease Tray is fully seated under the Side Burner Bowl.

CAUTION: The Grease Tray should be inspected before each side burner use to be sure there is no excessive grease buildup. Clean the Grease Tray frequently to eliminate grease build-up and to prevent grease fires.

## LP Gas Tank Installation

### CORRECT LP GAS TANK USE

- □ LP Gas side burner models are designed for use with a standard 20 lb. Liquid Propane Gas (LP Gas) tank, not included with side burner. **Never** connect your side burner to an LP Gas tank that exceeds this capacity. A tank of approximately 12 inches in diameter by 18-1/2 inches high is the maximum size LP Gas tank to use. **You must use an "OPD" gas tank which offers a listed Overfill Prevention Device.** This safety feature prevents the tank from being overfilled which can cause a malfunction of the LP Gas Tank, regulator, and/or side burner.
- □ The LP Gas tank 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 Standard of Canada, CAN/ CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, as applicable.
- □ The LP Gas tank must have a shutoff valve, terminating in an LP Gas supply tank valve outlet, that is compatible with a Type 1 tank connection device. The LP Gas tank must also have a safety relief device that has a direct connection with the vapor space of the tank.
- ☐ The tank supply system must be arranged for vapor withdrawal.
- □ The LP Gas tank must have a collar to protect the tank valve.
- □ Never connect an unregulated LP gas tank to your side burner. The gas regulator assembly supplied with your gas side burner is adjusted to have an outlet pressure of 11" water column (W.C.) for connection to an LP gas tank. Only use the regulator and hose assembly supplied with your side burner. Replacement regulators and hose assemblies must be those specified by Grand Hall.
- ☐ Have your LP Gas dealer check the release valve after every filling to ensure it remains free of defects.
- Always keep LP Gas tank in upright position.
- Do not subject the LP Gas tank to excessive heat.
- □ Never store an LP Gas tank indoors. If you store your side burner unit indoors, always disconnect the LP Gas Tank first and store it safely outside.
- LP Gas tanks must be stored outdoors in a well-ventilated area and out of the reach of children.
- Disconnected LP Gas tanks must not be stored in a building, garage or any other enclosed area.
- □ The regulator and hose assembly can be seen after opening the island's door and must be inspected before each use of the side burner. If your regulator and hose are damaged in any way, they must be replaced prior to using the side burner again.
- Any attempt to convert your side burner from one fuel type to another is extremely hazardous and will void the warranty.
- □ Never light your gas side burner with the lid closed or before checking to ensure the burners are fully seated over the gas valve orifices.

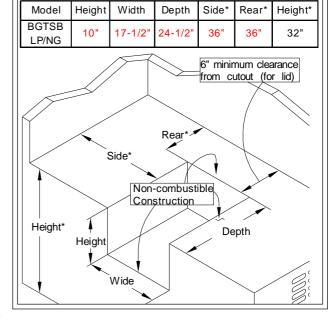
- Never allow children to operate your side burner. Do not allow children or pets to play near your side burner. Always supervise children and pets if they are in the vicinity of the unit.
- Use of alcohol, prescription or non-prescription drugs can impair your ability to properly assemble and safely operate your side burner.
- Keep fire extinguisher readily accessible. In the event of a oil/grease fire, do not attempt to extinguish with water. Use type B extinguisher or smother with dirt, sand or baking soda.
- □ In the event of rain, turn off the burners and gas supply. Wait for the side burner to cool, and then place a cover on it.
- Use your side burner on a level, stable surface in an area clear of combustible materials.
- Do not leave side burner unattended when in use.
- Do not move the appliance when in use.
- Allow the side burner to cool before moving or storing.
- $\Box$  Do not use your side burner as a heater.
- □ This side burner is not intended to be installed in or on recreational vehicles and/or boats.
- The side burner is not intended for commercial use.
- Never use charcoal or lighter fluid in this gas side burner.



- A. Do not store a spare LP-Gas tank under or near this appliance.
- B. Never fill the tank beyond 80 percent full; and
- C. If the information in "(a)" and "(b)" is not followed exactly, a fire causing death or serious injury may occur.

WARNING

Refer to this table when designing the island unit for the BGTSBLP/NG Model. Side\* and Rear\* show the minimum amount of distance the unit must be from combustibles (ex. Vinyl or wood siding, fences and overhangs) or sources of ignition (ex. Pilot lights on water heaters and live electrical appliances). Height\* shows the minimum height the island unit must be starting from the ground up.



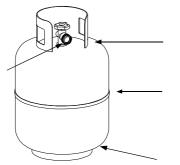
### NOTE about LP Gas Tank Exchange Programs

- □ Many retailers that sell gas appliances offer you the option of replacing your empty LP Gas tank through an exchange service. Use only those reputable exchange companies that inspect, precision fill, test, and certify their tanks. Exchange your tank only for an OPD safety featureequipped tank as described in the LP Gas tank section of this Guide.
- Always keep new and exchanged LP Gas tanks in an upright position during use, transit or storage.
- □ Leak test new and exchanged LP Gas tanks BEFORE connecting one to your side burner.

### How to Leak Test your LP Gas Tank

### For your safety:

- □ All leak tests must be repeated each time your LP Gas tank is exchanged or refilled.
- □ When checking for gas leaks do not smoke.
- Do not use an open flame to check for gas leaks.
- ☐ Your side burner must be leak tested outdoors in a wellventilated area, away from ignition sources such as gas fired or electrical appliances. During the leak test, keep your side burner away from open flames or sparks.
- □ Do not use household cleaning agents. Damage to gas assembly components can result.
  - Y Use a clean paintbrush and a 50/50 mild soap and water solution.
  - Y Brush soapy solution onto LP Gas tank in the areas ... indicated by the arrows. See diagram.
  - Y If growing bubbles appear do not use or move the LP Gas tank. Call an LP Gas Supplier or your Fire Department.

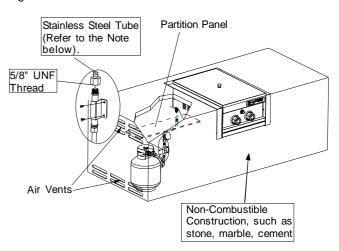


If growing bubbles appear do not use or move the LP Gas tank. Contact an LP Gas Supplier or your fire department! Secure a 20lb LP Gas Tank to Gas Side Burner Note: You can only use 20lb LP Gas Tank with this Side Burner.

**NOTE:** When using Propane (LP), EXTREME CAUTION should be used to provide ample ventilation of vapor from the enclosure. LP Gas vapor is heavier than air and SERIOUS INJURY from a DANGEROUS EXPLO-SION could occur if LP Gas is allowed to accumulate in an enclosure and then ignited. Both the Barbeque enclosure and LP cylinder enclosure require venting that must be provided at the floor level of the enclosure to allow any leaking LP Gas vapor to escape (see Fig. 6). **NOTE:** When installing a barbeque equipped for liquid propane (LP) in an island, the LP tank must be in a separate enclosure that is completely isolated from the barbeque. It must be cross-ventilated in accordance with local codes. The LP tank MUST NEVER be installed directly under the barbeque.

**NOTE**: The total of the upper ventilation openings must be a minimum of 20 sq. inches. The total of the lower ventilation openings must be a minimum of 10 sq. inches. Upper and lower ventilation openings MUST BE PROVIDED on both sides of built-in construction. The top of the upper ventilations openings must be located within 5" from the top of the island. The bottom of the lower ventilation openings must be at least 1" or less from the floor of the island. The top of the lower ventilation openings cannot be more than 5" from the floor of the island. Every ventilation opening must have a minimum of 1/8" (See Fig. 4 on page 9). Contact a Grand Hall associate for more details.

Fig. 6

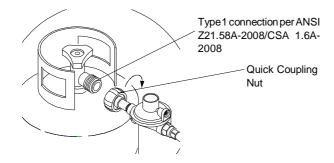


Note: The built-in appliance for use with a remote selfcontained LP Gas supply system must use rigid pipe, semi-rigid tubing or a connector complying with the Standard for Connections for Gas Appliance, ANSI Z21.24/CSA 6.10

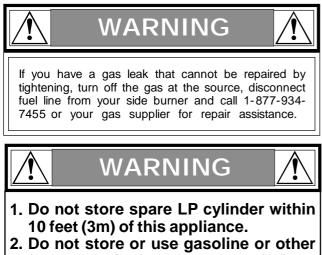
## LP Gas Model only:

## Connect Regulator with Hose to your LP Gas Tank

- ☐ Turn all Burner Valves to the OFF position.
  ☐ Inspect the valve connection port and regulator assembly for damage or debris. Remove any debris. Never use damaged or plugged equipment.
- Connect the regulator assembly to the tank valve and HAND TIGHTEN nut clockwise to a full stop. DO NOT use a wrench to tighten because it could damage the Quick Coupling Nut and result in a gas leak/fire hazard.
- □ Open the tank valve (counterclockwise) 1/4 to 1/2 of a full turn, and use a soapy water solution to check all connections for leaks before attempting to light your side burner. See "Check all connections for LP Gas Leaks". If a leak is found, turn the tank valve off and do not use your side burner until the leak is repaired.



**CAUTION:** When the appliance is not in use the gas must be turned off at the tank. Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

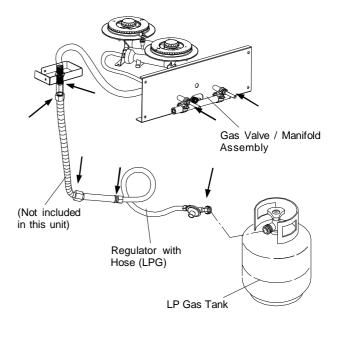


- 2. Do not store or use gasoline or other flammable liquids and vapors within 25 feet (8m) of this appliance.
- 3. When cooking with oil/grease, do not allow the oil/grease to get hotter 350°F (177°C)
- 4. Do not leave oil/grease unattended.

## Check all connections for LP Gas Leaks

**Never** test for leaks with an open flame. Prior to first use, at the beginning of each season, or every time your LP Gas tank is changed, you must check for gas leaks. Follow these three steps:

- ☐ Make a soap solution by mixing one part liquid detergent and one part water.
- □ Turn the side burner Control Knobs to the full OFF position, then turn the gas ON at source.
- □ Apply the soap solution to all gas connections indicated by the arrows. See diagram. If bubbles appear in the soap solution the connections are not properly sealed. Check each fitting and tighten or repair as necessary.



### Disconnecting A Liquid Propane Gas (LPG) Tank From Your Side Burner

- ☐ Make sure the Burner Valves and LP Gas tank valve are off. (Turn clockwise to close.)
- □ Detach the hose and regulator assembly from the LP Gas tank valve by turning the Quick Coupling Nut counterclockwise. Do not use a wrench or any tools when turning the Quick Coupling Nut.



Failure to read and follow the Use and Care Instructions could result in a fire or explosion that could cause serious bodily injury, death or property damage.

## **Natural Gas Connection**

## Natural Gas Model only:

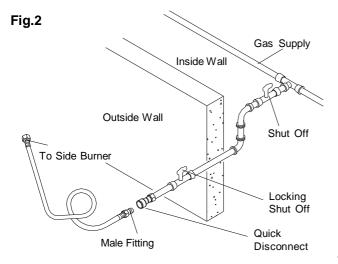
### Connecting Natural Gas To Your Side Burner

□ Connect the Swivel nut of the 12' Natural Gas Hose to the horizontal fitting of NG Regulator as **ShOWN in Fig.1**. Connect the other hose end (male plug) to the gas supply line from your home. Read and follow the "Natural Gas Safety Instructions" below.

## **Natural Gas Safety Instructions**

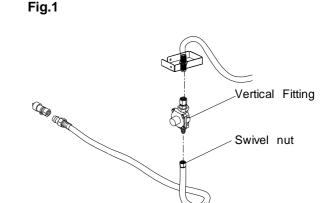
- □ Your natural side burner is designed for use with natural gas (NG) only. The gas pressure Regulator supplied with this appliance **must** be installed and used on your side burner. The unit and Regulator are set to operate with an outlet pressure of 4" W.C.
- □ Install a Shutoff Valve at the gas supply source outdoors at a point after the gas pipe exits the outside wall and before the quick-disconnect hose. Or install it at the point before the gas line piping enters the ground. See **Fig. 2**.
- □ Pipe sealing compound or pipe thread tape resistant to the action of natural gas must be used on all male pipe thread connections.
- □ Disconnect your side burner from fuel source when the gas supply is being tested at high pressures. This side burner and its individual shutoff valve must be disconnected from the gas supply pipe system during any pressure testing of that system at pressure in excess of 1/2 psi (3.5kpa).
- □ Turn off your side burner when the gas supply is being tested at low pressures. The side burner must be isolated from the gas supply pipe system by closing its individual manual shutoff valve during any pressure testing of the gas supply pipe system at pressures equal to or less than 1/2 psi (3.5kpa).
- □ The Quick Disconnect connects to a 3/8 inch NPT thread from the gas source. The Quick Disconnect fitting is a hand operated device that automatically shuts off the flow of gas from the source when it is disconnected.
- □ The Quick Disconnect fitting can be installed horizontally or pinpointing downward. DO NOT install the fitting with the opening pointing upward because the fitting could collect water and debris.
- □ The Dust Covers (plastic plugs) provided with the Quick Disconnect Hose help keep the open ends clean while disconnected.

**WARNING:** Do not route the 12 Foot Quick Disconnect Hose under a deck. The hose must be visible and inspected prior to each side burner use.



### Gas Line Piping:

- □ If the length of line required does not exceed 50 feet, use a 5/8" O.D. tube. One size larger should be used for lengths greater than 50 feet.
- □ Gas piping must be copper tubing, type K or L; polyethylene plastic tube, with a minimum wall thickness of 0.62 inch; or standard weight (schedule 40) steel or wrought iron pipe.
- □ Copper tubing must be tin-lined if the gas contains more than 0.3 grams of hydrogen sulfide per 100 cubic feet of gas.
- □ Plastic tubing is suitable only for outdoor, underground use.
- Gas piping in contact with earth, or any other material which may corrode the piping, must be protected against corrosion in an approved manner.
- $\Box$  Underground piping must have a minimum of 18" cover.



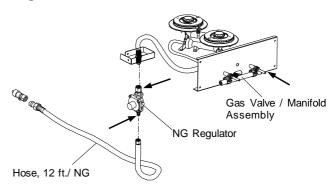
#### Hose, 12 ft./ NG

#### Check all connections for Natural Gas Leaks

**Never** test for leaks with an open flame. Prior to first use and at the beginning of each season, you must check for gas leaks. Follow these three steps:

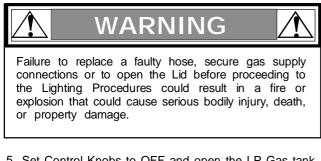
- ☐ Make a soap solution by mixing one part liquid detergent and one part water.
- □ Turn the side burner Control Knobs to their full OFF positions. Next, turn the gas ON at the source.
- ☐ Apply the soap solution to all gas connections indicated by the arrows. See **Fig.3**. If bubbles appear in the soap solution the connections are not properly sealed. Check each fitting and tighten or repair as necessary.

Fig.3

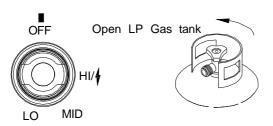


## **Side Burner Lighting Instructions**

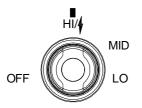
- Before each use, check all hoses for cracks, nicks, cuts, burns, or abrasions. If a hose is damaged in any way, do not use your side burner before replacing the hose with an authorized part from the Parts List. Also make sure all gas supply connections are securely tightened.
- 2. Familiarize yourself with the Safety and Use and Care instructions in this Guide. Do not smoke while lighting side burner or checking gas supply connections.
- 3. Be sure the LP Gas tank is filled.
- 4. Open the Side Burner Lid.

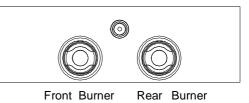


 Set Control Knobs to OFF and open the LP Gas tank valve SLOWLY 1/4 of a full turn. For Natural Gas open the Shut Off Valve at the source.



6. Push and turn the control knob to HI/ and press the electric ignitor 3 to 4 seconds to light the burner.

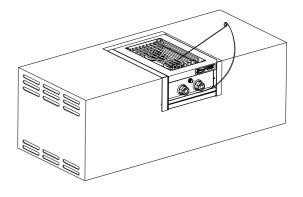




- 7. If ignition does not occur in 5 seconds, turn gas off at source and turn Control Knobs OFF. Wait at least 5 minutes for gas to clear, then retry. If your side burner still fails to light turn the burner Control Knob(s) and gas source OFF and conduct a leak test of ALL gas connections and gas sources as explained in the Use and Care section of this guide. If no leaks are detected, wait 5 minutes for any gas to clear and repeat the lighting procedure.
- 8. After one Burner is lit, turn the tank valve SLOWLY one more 1/4 of a turn.

# Manually Lighting Your Side Burner By Paper Match

To light your gas side burner by match, insert a match into the Lighting Stick and follow steps 1 through 5 of the Side Burner Lighting Instructions. Then, light the match and place Lighting Stick through the Pot Support on the side burner as shown below. Turn the nearest Control Knob to the HI/ setting to release gas. The Burner should light immediately.



Note: The Lighting Stick is placed in the Grease Tray.

## Troubleshooting

## If the side burner fails to light :

- Turn gas off at source and turn Control Knobs to OFF. Wait at least 5 minutes for gas to clear, then retry.
- 2. If your side burner still fails to light, check gas supply and connections.
- 3. Repeat lighting procedure. If your side burner still fails to operate, turn the gas off at source, turn the Control Knobs to OFF, then check the following:
- Obstruction in gas line Correction: Remove regulator hose from side burner. Do not smoke! Open gas supply for one second to clear any obstruction from fuel line. Close off gas supply at source and reconnect fuel line to side burner.
- Disconnected Electric Wires Correction: Inspect the Electric Ignitor (see Parts List) found in the Control Box. Connect loose Electric wires to Junction Box and try to light the side burner.
- Weak AA or AAA Battery Correction: Remove the Ignitor Cap and replace the battery.
- □ If the side burner still does not light you may need to purge air from the gas line or reset the regulator excess gas flow device. **Note:** This procedure should be done every time a new LP Gas tank is connected to your side burner.



**Never** lean over your side burner while lighting or during cooking. Keep your face and body a safe distance (at least 18 inches) from the side burner when lighting your side burner by match.

# To purge air from your gas line and/or reset the regulator excess gas flow device:

- □ Turn Control Knobs to the OFF position.
- □ Turn off the gas at the source.
- Disconnect regulator from LP Gas tank.
  For Natural Gas disconnect regulator from 12 ft. Natural Gas Hose.
- Let unit stand 5 minutes to allow air to purge from gas line.
- Reconnect regulator to the LP Gas tank. For Natural Gas reconnect regulator to 12 ft. Natural Gas Hose.
- □ Turn tank valve on SLOWLY 1/4 of a turn. For Natural Gas open Shut Off valve.
- □ Open the side burner Lid.
- □ Push and turn the <u>Control Knob</u> to HI/ and press the electric ignitor 3 to 4 seconds to light the burner.

WARNING 🛕

Should a FLASHBACK fire occur in or around the Burners, follow the instructions below. Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

- $\ddot{\gamma}$  Shut off gas supply to the gas side burner.
- Y Turn the Control Knobs to OFF position.
  Y Put out any flame with a Class B fire
  - extinguisher.

# GRILL INFORMATION CENTER Call 1-877-934-7455 Monday - Friday 8:00am-4:30pm CST

# CLEANING AND MAINTENANCE

Proper care and maintenance will keep your side burner in top operating condition and prolong its life. Follow these cleaning procedures on a timely basis and your side burner will stay clean and operate with minimum effort.

**CAUTION:** Be sure your side burner is OFF and cool before cleaning.

### **Cleaning The Pot Support**

Before initial use, and periodically thereafter, wash your Pot Support in a mild soap and warm water solution. You can use a wash cloth or vegetable brush to clean your Pot Support.

## **Cleaning The Grease Tray**

☐ To reduce the chance of fire, the Grease Tray should be visually inspected before each side burner use. Remove any grease and wash Grease Tray with a mild soap and warm water solution.

### Cleaning the Inside of the Side Burner Lid

□ Visually inspect the inside of the Side Burner Lid before each side burner use. Remove any grease and wash with a mild soap and warm water solution.

## **Routine Cleaning of The Side Burner Interior**

- At least every 3 months, you must give your entire side burner a thorough cleaning to minimize your risk of grease fire and keep the side burner in top shape.
- 1. Turn all Burner Knobs to the full OFF position.
- 2. Turn the LP gas tank valve to the full OFF position.
- 3. Disconnect the regulator from the gas tank. Inspect the hose with regulator assembly for cracking, cuts or any other damage, and replace as neccessary. Refer to the Parts List in this Operator's Manual.
- 4. Remove and clean the Pot Support.
- 5. Brush the inside and bottom of the side burner with a fiber pad or nylon brush and wash with a mild soap and warm water solution. Rinse thoroughly and let dry.
- Check each Spark Electrode, adjusting as needed. The space between the Spark Electrode Tip and Burner should be approximately 3/16".
- 7. Replace the Pot Support.
- 8. Reconnect the gas source and observe the Burner flame for correct operation.

## **Cleaning Exterior Stainless Steel Surfaces:**

- Routine care and maintenance is required to preserve the appearance and corrosion resistance of stainless steel. The fact is stainless steel can corrode, rust and discolor under certain conditions. Rust is caused when regular steel particles in the atmosphere become attached to the stainless steel surface. Steel particles can also become attached to your side burner if you use steel wool or stiff wire brushes to clean the side burner instead of non-abrasive cloth, sponge or nylon cleaning tools. In coastal areas rust pits can develop on stainless surfaces that cannot be fully removed. Bleach and other chlorine based solutions used for household and pool cleaning can also cause corrosion to stainless steel. Weathering, extreme heat, smoke from cooking and machine oils used in the manufacturing process of stainless steel can cause stainless steel to turn tan in color. Although there are many factors which can affect the surface appearance of stainless steel, they do not affect the integrity of the steel or the performance of the side burner.
- □ To help maintain the finish of stainless steel follow these cleaning tips for the best results:
- After every use (after your side burner has cooled down), wipe stainless surfaces with a soft, soapy cloth or sponge then rinse with water. Be sure to remove all food particles, sauces or marinades from stainless steel because these can be highly acidic and damaging to stainless surfaces.
- 2. Never use abrasive cleaners, scrubbers or stiff wire brushes of any type on your side burner.
- 3. Use a heat resistant Stainless Steel Cleaner and rub or wipe in the direction of the stainless steel grain or polish lines. Do not polish against the grain.

WARNING

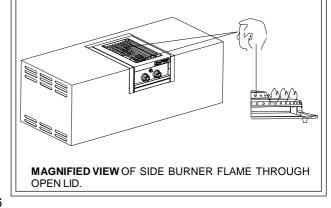
Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death or property damage.

Keep side burner area clear and free from combustible materials, gasoline and other flammable vapors and liquids.

Do not obstruct the flow of air for combustion and ventilation.

Keep the ventilation openings of the tank enclosure cabinet free and clear of debris.

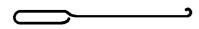
Visually check burner flames occasionally to ensure proper flame pattern as shown below.



# **CLEANING THE BURNER TUBES AND BURNER PORTS**

To reduce the chance of **FLASHBACK FIRE** you must clean the Burner Tubes as follows at least once a month in summer and fall or whenever spiders are active in your area, and if your side burner has not been used for an extended period of time.

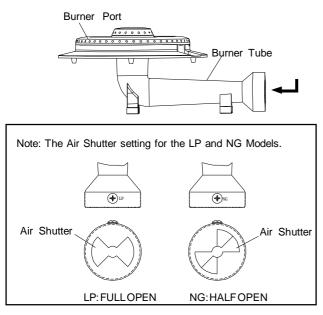
- 1. Turn all Burner Valves to the full OFF position.
- 2. Turn the LP Gas tank valve to the full OFF position.
- 3. Detach the LP Gas regulator assembly from your gas side burner.
- 4. Remove the Pot Support from your side burner.
- 5. Remove the screws from the side burner body and the rear of each Burner using a Phillips Head Screwdriver.
- 6. Carefully lift each Burner up and away from the Gas Valve Orifice.
- 7. Check and clean burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the side burner.
- 8. Refer to **Figure 1** and perform one of these three cleaning methods:
  - ☐ METHOD 1: Bend a stiff wire or wire coat hanger into a small hook as shown and run the hook through the Burner Tube and inside the Burner several times to remove debris.



- ☐ METHOD 2: Use a bottle brush with a flexible handle and run the brush through the Burner Tube and inside the Burner several times to remove any debris.
- METHOD 3: Use an air hose to force air through each Burner Tube. The forced air should pass debris or obstructions through the Burner and out the Ports.

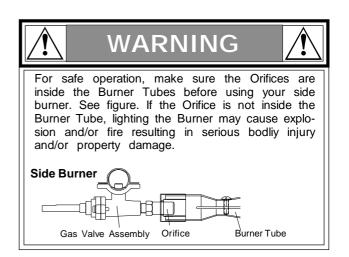
## Figure 1

TO CLEAN BURNER TUBE, INSERT HOOK AS INDICATED BY THE ARROW



Regardless of which Burner cleaning procedure you use, we recommend that you also complete the following cleaning regimens to help prolong Burner life.

- □ Use a nylon brush, blower or vacuum to remove accumulated ash from the outer surface of each Burner. Clogged tube style Burner ports can be cleaned with a stiff wire, such as an open paper clip.
- Inspect each Burner for damage (cracks or holes) and if such damage is found, order and install a new Burner. After installation, check to ensure that the Gas Valve Orifices are correctly placed inside the ends of the Burner Tubes. Also check the position of your Spark Electrode.



WARNING

- Y Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death or property damage.
- Ŷ Never cover the Pot Support, bottom of the side burner bowl, or Grease Tray with charcoal, aluminum foil, sand, or any substance that can absorb grease.
- Ŷ Before each use of your side burner: Pull out the Grease Tray and remove all grease and food debris to prevent grease fire hazard.
- Y Use your side burner at least 3 feet away from any wall or surface. Use your side burner at least 3 feet away from combustible objects that can melt or catch fire (such as vinyl, wood siding, fences and overhangs) or sources of ignition (including pilot lights on water heaters and live electrical appliances).
- **Ϋ Never** use your side burner in a garage, porch, shed, breezeway or any other enclosed area.
- Ý Your side burner will get very hot. Always wear a flame retardant BBQ Mitt when cooking on your side burner. Never lean over cooking areas while using side burner. Do not touch cooking surfaces, Lid, grill housing or other parts while side burner is in operation, or until the side burner has cooled down after use.

#### Question:

### Can I convert my side burner from one fuel type to another in other words from LPG to NG or vice versa?

#### Answer:

No, your side burner is manufactured to exact specifications and is certified for LPG (Liquid Propane Gas) or NG (Natural Gas) use only. For your safety, conversion kits are not available, nor will we sell or otherwise provide parts or information to be used to convert your side burner. Any attempt to convert your side burner is dangerous and will void your warranty.

#### Question:

# Are the serial and model numbers of my side burner listed somewhere for my reference?

#### Answer:

The serial and model numbers are listed on a silver CSA label placed on the side burner. The CSA label is located on the inside of the side burner lid.

#### Question:

If my ignitor or battery is not working how can I light my side burner manually? *And* - Why would I need the silver lighting stick that hangs from the side of my side burner?

#### Answer:

If your ignition fails to work or your battery needs replacing you can light your side burner using the Manual Lighting Stick. The Lighting Stick is designed to hold a paper match and allows you to safely insert a match through the Pot Support without getting close to the Burner. To light your side burner manually, insert a paper match into the Manual Lighting Stick and follow steps 1 through 5 of the Basic Lighting Stick through the Pot Support. Turn the nearest Burner Control Knob to the HI/ setting to release gas. The Burner should light immediately.



**Never** lean over your side burner while lighting or during cooking. Keep your face and body a safe distance (at least 18 inches) from the side burner when lighting your side burner by match.

#### Question:

# Sometimes I hear a humming sound coming from my regulator. What causes this? *And* - My side burner has a low flame and sometimes will not light. Why?

#### Answer:

The humming sound is gas flowing through the regulator. A low volume of sound is normal and will not interfere with the operation of your side burner. Loud or excessive regulator humming and/or low flow and intermittent lighting may be caused by the regulator's excess gas flow device. Opening the tank valve all the way or too quickly is what triggers the regulator's safety device to restrict gas flow, preventing excess gas flow to your side burner. Lighting the Burner farthest from the fuel source every time will help eliminate air pockets in the manifold. Note: This procedure should be done every time a new LP Gas tank is connected to your side burner.

- Turn all Control Knobs to the OFF position.
- Turn off the LP Gas tank at the tank valve. For Natural Gas shut off NG valve.
- Disconnect regulator from LP Gas tank.
  For Natural Gas disconnect regulator from 12 ft.
  Natural Gas Hose.
- Let unit stand for 5 minutes.
- Reconnect regulator to the LP Gas tank.
  For Natural Gas reconnect regulator to 12 ft. Natural Gas Hose.
- Open side burner Lid (if you have closed it).
- Turn the tank valve slowly ¼ of one turn. For Natural Gas open Shut Off valve.
- Light Burner.
- □ Turn the tank valve slowly one more ¼ of one turn for ½ of one complete turn.
- Continue to light Burners moving towards the fuel source.
- Do not turn tank valve more than ½ of one turn on LPG models.

## Question:

# Where do I use my side burner for safer operation and better performance?

#### Answer:

- □ Strong winds and low temperatures can affect the heating and performance of your side burner so factor in these elements when positioning your side burner outdoors for cooking.
- □ In **windy conditions**, always position the front of side burner to face oncoming wind to reduce smoke and heat blowing in your face and prevent potential hazards to yourself and side burner.
- □ Use your side burner at least **3 feet away** from any wall or surface.
- □ Use your side burner at least **3 feet away** from combustible objects that can melt or catch fire (such as vinyl or wood siding, fences, and overhangs), or sources of ignition (including pilot lights on water heaters and live electrical appliances).
- □ **Never** use your side burner in a garage, porch, shed, breezeway or any other enclosed area.
- □ **Never** use your side burner on a balcony, deck, or patio above the ground floor of your home.
- □ **Never** obstruct the flow of ventilation air around your side burner housing.

### Question:

#### The Regulator and Hose supplied with my gas side burner does not fit the older LP Gas tank I've used for years. Why not?

#### Answer:

The U.S. Government regulates gas appliances and LP Gas tanks. When regulations are changed the LP Gas tank fittings are altered to insure compliance. If your LP Gas tank does not fit the Regulator and Hose supplied with your new side burner, the tank is outdated and must be replaced. Note: Effective April 1, 2002 all LP Gas tanks sold must include an "OPD" Overfill Prevention Device. The OPD tanks are identified by their triangular-shaped valve wheel. This internal device prevents the LP Gas tank from being overfilled. Tanks without an OPD valve can not be refilled.

#### Question:

# What causes side burner parts to rust and what effect does it have on my side burner?

#### Answer:

Rusting is a natural oxidation process and will not affect the short term performance of your side burner.

To slow the rusting process on Pot Support we recommend greasing the grids before and after each cookout. Use a brush to apply a thin layer of cooking oil or vegetable shortening onto each Pot Support. We do not suggest spray type oils unless they are specified for hightemperature cooking.

Routine care and maintenance is required to preserve the appearance and corrosion resistance of stainless steel. The fact is stainless steel can corrode, rust and discolor under certain conditions. Rust is caused when regular steel particles in the atmosphere become attached to the stainless steel surface. Steel particles can also become attached to your side burner if you use steel wool or stiff wire brushes to clean the side burner instead of non-abrasive cloth, sponge or nylon cleaning tools. In coastal areas rust pits can develop on stainless surfaces that cannot be fully removed. Bleach and other chlorine based solutions used for household and pool cleaning can also cause corrosion to stainless steel.

Weathering, extreme heat, smoke from cooking and machine oils used in the manufacturing process of stainless steel can cause stainless steel to turn tan in color. Although there are many factors which can affect the surface appearance of stainless steel, they do not affect the integrity of the steel or the performance of the side burner. To help maintain the finish of stainless steel follow these cleaning tips for the best results: After every use (after your side burner has cooled down), wipe stainless surfaces with a soft, soapy cloth or sponge then rinse with water. Be sure to remove all food particles, sauces or marinades from stainless steel because these can be highly acidic and damaging to stainless surfaces.

Never use abrasive cleaners, scrubbers or stiff wire brushes of any type on your side burner.

Use a heat resistant Stainless Steel Cleaner and rub or wipe in the direction of the stainless steel grain or polish lines. Do not polish against the grain.

# **Grand Hall Limited Warranty**

Grand Hall will warrant to the ORIGINAL PURCHASER of this gas grill that it will be free of defects in material and workmanship for set periods below from the date of purchase when used under normal outdoor use and correct assembly.

- Burners, Pot Support 5 year Limited Warranty (No rust or burn through)
- Electrical Components, Ignition Systems, Valves, and Plastic Components 2 year Limited Warranty

## - All other stainless steel parts - Limited Lifetime Warranty

Grand Hall will require reasonable proof of your date of purchase. Therefore, you should send in the owner registration card and save your receipt in case it is required as proof of purchase.

This Limited warranty is limited to replacement of parts at Grand Hall's option that proved to be defective under normal use and service. You will be charged for shipping and handling of the replacement parts.

Grand Hall may require the return of defective parts for examination before issuing replacement parts. If you are required to return defective parts, shipping charges must be prepaid by the customer.

Upon examination and to Grand Hall's determination, if the original part is proven defective, Grand Hall may approve your claim and elect to replace such parts without charge. In any instance, customer is responsible for shipping and handling of the replacement parts.

This Warranty does not cover any failures or operating difficulties due to accidents, abuse, misuse, alteration, misapplication, vandalism, improper installation, maintenance or service, damages caused by flashback fire or grease fires, as set out in the Operator's Manual.

This warranty does not cover scratches, dents, corrosion or discoloration caused by weather, heat, abrasive and chemical cleaners, pool or spa chemicals, and/or any tools used in the assembly or installation of this unit. This warranty does not cover paint loss, surface rust, corrosion or stainless steel discoloration which is considered normal wear and tear. This warranty does not cover the cost of any inconvenience, personal injury or property damage due to improper use or product failure.

Deterioration or damage due to severe weather conditions such as hail, hurricanes, earthquakes, tsunamis, tornadoes, terrorism, discoloration due to exposure to chemicals either directly or in the atmosphere, Acts of God/Forces of Nature are not covered by this Limited Warranty.

No part returns will be accepted without prior authorization from Grand Hall. Authorization for parts and/ or the return of parts may be requested by calling 1-877-934-7455, 8am-4:30pm CST, Monday-Friday.

# For technical troubleshooting and/or service inquiries, please call 1-800-752-3085, 8am-4:30pm CST, Monday-Friday.

Warranty Restrictions

- This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.
- This product is certified for safe use only in the country where purchased; Modification for use in any other location is a safety hazard and immediately voids the warranty.
- This warranty is void if the product is used for commercial or rental purposes.
- This warranty is not transferable.

Manufacturer: **Grand Hall Enterprise Co., Ltd.** 9th Fl., No. 298, Rueiguang Rd., Neihu, Taipei, Taiwan (114)