Stainless Steel Side Burner Use & Care Manual

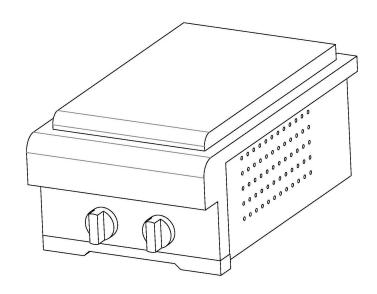
For Liquid Propane and Natural Gas Models

Liquid Propane Gas (LPG) Side Burner

Model GT2SBLP

Natural Gas (NG) Side Burner

Model GT2SBNG





For Outdoor Use Only

PUT SERIES NO. LABEL HERE

IMPORTANT: Read all instructions and warnings before using this product! Use of this product, as with any similar outdoor grill, will involve risks from high temperatures and from exposure to smoke and fumes. Please exercise caution and common sense.

To installer or person assembling grill: Leave this manual with grill for future reference.

To consumer: Keep this manual for future reference as it contains important Warnings and Instructions.

Important Warnings and Safety Instructions

WARNING A

Improper installation, adjustment, alteration, service, maintenance or

use can cause injury or property damage. Read the installation, operating and maintenance instructions thoroughly before installation or servicing of this equipment.



1. For Outdoor Use Only.

Side burners are only intended for residential use and are not intended for commercial use, where anyone other than the original purchaser (homeowner) would be using and maintaining the side burner.

- 2. **NEVER** use indoors or in any type of enclosed area, such as a garage, shed or breezeway. Keep clear of trees and shrubs. The side burners are not intended for installation in or on recreational vehicles, portable trailers, boats or any other moving installation.
- 3. To reduce the risk of serious or fatal injury from breathing toxic fumes and from explosion and fire as a result of leaking gas, use only outdoors in an open area with good ventilation. NEVER obstruct the flow of combustion and ventilation air.
- 4. Fire Hazard: The area surrounding your new side burner should be kept clean and free from flammable liquids and other combustible materials such as mops, rags or brooms, as well as solvents, cleaning fluids, lighter fluid and gasoline.
- 5. NEVER use the side burner in windy conditions. If located in a consistently windy area (oceanfront, mountaintop, etc.), a wind break will be required. Always adhere to the specified clearances listed in this Manual on page 9.
- 6. NEVER leave the side burner unattended while cooking.
- 7. Risk of Explosion: NEVER use natural gas in a unit designed for liquid propane gas or vice versa.
- 8. Do not use lighter fluid in a gas side burner.
- 9. NEVER allow children to use or play near the side burner. Keep children and pets away from a hot side burner at all times
- 10. Installation and any repairs or replacement of parts should be performed by a qualified service technician. If you are not qualified to install, repair, or replace parts of your side burner, please retain a qualified professional contractor or technician to do so.
- 11. Burn Hazard: NEVER lean over an open side burner. Do not place clothing or other flammable material on or near the side burner. Do not wear loose-fitting clothes or long sleeves while using the side burner as some fabrics can be highly flammable and, if ignited, may result in personal injury or death.
- 12. Burn Hazard: When using the side burner, do not touch the side burner rack, burner grate, or immediate surroundings as these areas become extremely hot and can cause burns. Always use a covered/gloved hand when opening the side burner hood and only do so slowly to allow heat and steam to escape.
- 13. ALWAYS: have an ABC fire extinguisher accessible.
- 14. NEVER attempt to extinguish a grease fire with water or other liquids as this may cause a flashback that could result in personal injury or death.
- 15. NEVER use aluminum foil to line the side burner racks or the drip trays, this can alter airflow for proper combustion and also build up heat in the control area causing the knobs and cause damage to the igniter.
- 16. NEVER allow grease or other hot material to drip from the side burner onto the valve, hose, or regulator. If

that occurs, turn off the fuel supply immediately. After the side burner has cooled, determine the cause of the dripping and correct it. After cleaning the valve, hose and regulator, perform a soapy water leak test before continuing use. If a leak is discovered, call a qualified technician for service.

- 17. NEVER heat any unopened glass or metal container of food on the side burner. Pressure may build up and cause the container to burst, possibly resulting in death, serious personal injury, or property damage.
- 18. ALWAYS: Keep any electrical supply cords away from water or heated surfaces. Electrical cords should be placed away from walkways to avoid tripping hazard.
- 19. ALWAYS: Keep gas supply lines as short as possible.
- 20. NEVER move the side burner when hot.
- 21. NEVER use side burner while under the influence of drugs or alcohol.
- 22. NEVER store a spare gas cylinder under or near your side burner.
- 23. **Fire Hazard**: NEVER side burner without the drip tray in place; hot grease could leak downward and produce a fire or an explosion. Drip tray should be pushed all the way to the rack located just under the side burner.
- 24. **Fire Hazard:** Grease is extremely flammable. Let hot grease cool down before attempting to handle or dispose of it. After use and cool-down, the drip tray should be cleaned on a regular basis and kept free of grease.
- 25. In the event that a burner goes out, turn burner knobs to the full OFF position, fully open the side burner hood and let it air out. NEVER attempt to use the side burner until the gas has had time to dissipate.
- 26. Do not use a side burner until a leak check has been completed.
- 27. ALWAYS: Turn off the LP cylinder tank valve when your side burner is not in use.
- 28. ALWAYS: Ensure the control knobs are in the "OFF" position when not in use.
- 29. ALWAYS: Use only a Ground Fault Interrupter (GFI) protected circuit with this outdoor cooking gas appliance.



DO NOT RELY JUST ON THIS SAFETY SECTION. USE CAUTION AND COMMON SENSE AT ALL TIMES. PLEASE READ THE REST OF THIS MANUAL CAREFULLY FOR OTHER IMPORTANT SAFETY WARNINGS.

CALIFORNIA PROPOSITION 65 - **WARNING:** The burning of gas cooking fuels (propane gas) generates some byproducts (including Benzene) which are on the list of substances which are known by the State of California to cause cancer (birth defects) or reproductive harm. California law requires businesses to warn customers or potential exposure to such substances. To minimize exposure to these substances, always operate this unit according to the Use and Care Manual, ensuring you provide good ventilation when cooking with gas.

Limited Warranty

COMPONENT	WARRANTY PERIOD
Burners & Cooking Grids (no rust or burn through)	5 years (limited)
Flavorizer Bars (no rust or burn through)	2 years (limited)
Ignition systems/Valves	1 year (limited)
Stainless steel frame/housing	Limited Lifetime

Gas Requirements

Cylinder Specifications

▲ CAUTION ▲

- Any L.P. gas supply cylinder used with this side burner must be approximately 12 inches diameter and 18 inches high. The maximum fuel capacity is 80% and is approximately 20 pounds of propane.
- The L.P. cylinder must have a shut-off valve (see picture) terminating in a Type 1 L.P.
- A Type 1 compatible cylinder with a Type 1 cylinder valve has a back-check valve which does not permit gas flow, until a positive seal has been obtained. Shutoff
- The cylinder must be arranged for vapor withdrawal. It must also include a collar to protect the cylinder valve. A safety relief device having direct communication with the vapor space of cylinder must be provided. This will expel high pressure gas if the cylinder is overfilled or overheated which could result in fire or explosion.
- All L.P. gas cylinders used with this appliance shall be constructed and marked in accordance with the specifications for L.P. gas cylinders of the U. S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, as applicable; and shall be provided with a listed overfilling prevention device.

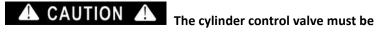


- New cylinders are always shipped empty for safety.
- Allow only qualified L.P. gas dealers to fill or repair your L.P. gas supply cylinder.
- Inform the gas dealer if it is a new or used cylinder to be filled.
- After filling, have the gas dealer check for leaks and to see that the relief valve remains effective and in good repair.

Hose and Regulator (Comes standard with the side burner)

The Type 1 connection system has the following features:

The system will not allow gas to flow until a positive connection has been made.

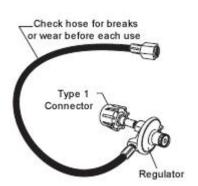


turned off before any connection is made or removed.

- The system has a thermal element that will shut off the flow of gas in the event of a fire.
- The system has a flow limiting device which, when activated, will limit the flow of gas to 10 cubic feet per hour.
- **NEVER** use side burner without leak testing this connection.

LP (Propane) Gas Supply Connection

- 1. The tank valve should be in the "OFF" position. If not, turn the knob clockwise until it stops.
- 2. Make sure all burner valves are in the "OFF" position.
- 3. Always connect the gas supply regulator as follows: Insert the regulator inlet into the tank valve and turn the coupling nut clockwise until the coupler tightens up (see picture). Do not over-tighten the coupler. Turn the main tank valve on, and turn the burner control valves on



Valve

Collar



the unit to the "HIGH" position for about 20 seconds to allow the air in the system to purge before attempting to light the burners.

Pre-Operation Leak Testing

⚠ DANGER ⚠

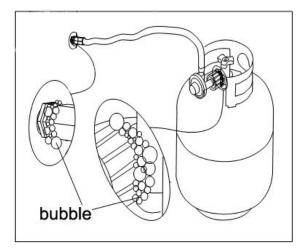
- 1. Do not insert any tool into the valve outlet or safety relief valve. You may damage the valve and cause a leak. Leaking propane may result in explosion, fire, severe personal injury, or death.
- 2. If a leak is detected at any time, or you cannot stop a gas leak, immediately close the tank's shut-off valve (gas supply from LP tank to the Side burner) and call LP gas supplier or your fire department!
- 3. Check all gas supply fittings before each use and each time the gas supply cylinder is connected to the regulator. Have a qualified service technician leak test the side burner any time a part of the gas system is replaced.

A WARNING A

Never attempt to attach this side burner to the self-contained LP gas system. Do not use the side burner until leak testing has been completed.

Leak Testing Valves, Hose and Regulator

- 1. NEVER smoke while leak testing.
- 2. Extinguish all open flames. Never leak test with an open flame.
- 3. Mix a solution of equal parts mild detergent or liquid soap and water.
- 4. Turn all side burner control knobs to OFF.
- 5. Ensure that the connections from the regulator to the side burner and tank are tight and secure (see picture).
- Completely open LP tank valve by turning cylinder valve knob counterclockwise (right to left). If you hear a rushing sound, turn gas off immediately. There is a major leak at the connection.



- 7. If no rushing sound, brush soapy solution onto areas where bubbles are shown in LP tank (see picture).
- 8. If "growing" bubbles appear, there is a leak. Close LP tank valve immediately and retighten connections.
- 9. Always close LP tank valve after performing leak test by turning cylinder valve knob clockwise.

A WARNING A

NOTE: When leak testing this appliance, make sure to test and tighten all loose connections. A slight leak in the system can result in a low flame, or a hazardous condition that could result in a fire or explosion.

LP Gas Supply Cylinder Disconnection

In order to disconnect the LP tank from the side burner:

- 1. Turn the burner valves off.
- 2. Turn the tank valve off. (Turn shut-off clockwise to stop).
- 3. Detach the regulator assembly from the tank valve by turning the quick coupling nut counterclockwise.

LP Tank Removal, Transport and Storage

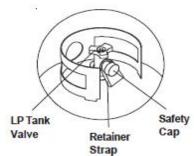
- Turn OFF all control knobs and LP tank valve. Turn coupling nut counterclockwise by hand only - do not use tools to disconnect. Install safety cap onto LP tank valve. Always use cap and strap supplied with valve.



Failure to use safety cap as directed may result in serious personal injury and/or property damage.

A disconnected LP tank in storage or being transported must have a **safety cap** installed (as shown).

- Never leave a LP tank inside a motor vehicle. (Heating of the vehicle could cause an increase in the gas pressure which may open the release vale allowing gas to escape resulting a serious risk of fire or explosion.)
- Do not store an LP tank in enclosed spaces such as a carport, garage, porch, covered patio or other building.
- Do not store LP tank in an area where children play.



LP Tank Filling

- Use only licensed and experienced LP dealers.
- LP dealer must purge tank before filling.
- Dealer should NEVER fill LP tank more than 80% of LP tank volume. Volume of propane in tank will vary by temperature.
- A frosty regulator indicates gas overfill. If frosty, immediately close LP tank valve and call local LP gas dealer for assistance.
- Do not release liquid propane (LP) gas into the atmosphere. This is a hazardous practice.
- To remove gas from LP tank, contact an LP dealer or call a local fire department for assistance.

LP Tank Exchange

- Exchange your Type 1 cylinder for OPD safety feature-equipped replacement tank ONLY.
- Always keep new and exchanged LP tanks in upright position during use, transit or storage. Leak test new and exchanged LP tanks BEFORE connecting to side burner.

Natural Gas Supply

Always check the rating plate to make sure the gas supply to which you connect the side burner is the gas type the side burner is manufactured for.



Never connect the side burner to an unregulated gas supply.

NATURAL GAS CONNECTIONS MUST BE PERFORMED BY A LICENSED CONTRACTOR OR LOCAL GAS COMPANY REPRESENTATIVE.

Natural Gas Regulator



NEVER use side burner without leak testing this connection.

Natural gas regulator model: GR120

Gas pressure: 4" (101.6mm)

Maximum rate working pressure: 1/2 Psig



Leak Testing Valves, Hose and Regulator

- 1. NEVER smoke while leak testing.
- 2. Extinguish all open flames. Never leak test with an open flame.
- 3. Mix a solution of equal parts mild detergent or liquid soap and water.
- 4. Turn all side burner control knobs to OFF.
- 5. Ensure that the connections from the regulator to the side burner and tank are tight and secure.
- 6. Completely open the shut-off valve. If you hear a rushing sound, turn gas off immediately. There is a major leak at the connection.
- 7. If no rushing sound, brush soapy solution onto all connection points.
- 8. If "growing" bubbles appear, there is a leak. Close the shut-off valve immediately and retighten connections.

NOTE: When leak testing this appliance, make sure to test and tighten all loose connections. A slight leak in the system can result in a low flame, or a hazardous condition that could result in a fire or explosion.

Natural Gas Supply and Connection

- 1. Make sure all burner valves are in the "OFF" position
- 2. All NG units need to have a regulator and shut-off valve on the supply line.
- 3. All Pipe threads need to have proper, gas-rated, outdoor-rated thread sealant. Flare ends do not need or utilize pipe sealant.
- 4. Your NG side burner comes with a ½" regulator
 - a) Installer needs to seal the regulator to the hose using pipe sealant.
 - b) Then attach the flare end to manifold line, with no pipe sealant.
 - c) Next, attach connection hose (not included) to the other side of the NG regulator (it is also ½" MIP)
 - i. We suggest using ½" stainless steel corrugated hoses for all NG Side burners
 - ii. Make sure that you purchase a hose of adequate length and capacity for the intended application.
 - d) Connect the other end of this hose to shut-off valve
 - i. Depending on your choice of hose and shut-off, the nipple going into the shut-off valve may vary.
 - e) Test all connections for leaks with a soap and water solution.

Operating the Side Burner



• Failure to open the lid prior to igniting the barbecue's burners, or not waiting 5 minutes to allow the gas to clear if the barbecue does not light, may result in an explosive flame-up which can cause serious bodily injury or death.



- NEVER use the grill if gas odor is present.
- NEVER stand with head, body, or arms over the grill when lighting.
- ALWAYS inspect the hose before using the grill. If there is excessive abrasion or wear, or if the hose is
 cut, it must be replaced prior to the outdoor cooking gas appliance being put into operation. The
 replacement hose assembly shall be that specified by the manufacturer.
- ALWAYS ensure the area around the barbecue is clear of flammable substances such as gasoline, yard debris, wood, etc.
- ALWAYS ensure there is no blockage of the airflow through the vent space located below the face of the unit.

Lighting Instructions for your Side Burner

Using the Side Burners Built-In Ignition System:

- 1. Open the canopy.
- 2. Keep your body, arms and face as far away from the burners and cooking surface as possible.
- 3. Select the burner that you want to ignite. Depress and rotate the knob corresponding to that burner counter-clockwise to the "High" position.
 - a. As you are nearing the "High" position, you will notice the valve getting tougher to turn. This is the spring inside the valve building up energy to create the spark. Once you hear a click, the igniter has fired the spark for that burner.
 - b. Do not turn the knob too fast, as you need the gas to travel into your manifold, then to your valve and finally into the burner where it will meet the spark from the igniter (at the front of the burner).
 Conversely, if you turn the knob too slowly, you can cause a build-up of gas in the side burner and create a large flash when it ignites.
- 4. If the burner does not ignite on the first attempt, try again immediately but be very aware of any gas building up inside the side burner.
 - a. WARNING 1. If the side burner does light after three consecutive attempts, turn the knob to the "Off" position, keep the canopy open, and allow the side burner to clear of any built up gas for at least 5 minutes before starting the process again.

Using Your Burners and Grilling Safely

Your side burner is designed to reach a temperature that you set by adjusting a valve that in turn adjusts the amount of gas that goes through each burner. This valve is located behind your knob and is the key to your heat and fuel consumption.

Furthermore, the way to ignite the burners is through the valves, so please understand the importance of the valves/knobs and the position/care taken with respect to them.

⚠ WARNING ⚠

• Example: If you forget to turn a knob off and the burner is not lit, then you will have a gas leak out of that valve. You must be aware of your side burner's status and be responsible!

When you first ignite your side burner, burn the side burner to get rid of any odors or trace debris that may be left over from manufacturing and transit. This is done by operating your side burner at the "HIGH" setting with the hood closed for no more than 5 minutes. After you have "burned off" the side burner, you are ready for cooking!

Preparing Food for the Side Burner

Always observe safe food-handling and safe food-preparation practices when using this Side burner, to prevent food-borne illnesses.

- Always cook foods adequately. Undercooked foods can retain bacteria, especially if thawed or exposed to

- warm conditions prior to cooking.
- Always use separate plates and utensils for the handling of raw food. Never place raw food and cooked food on the same plate, and never place cooked food on a plate that was used for handling raw food.
- Always carefully wash all plates and utensils used to handle raw food before using them to handle cooked food.
- Always wash all vegetables, seafood and poultry before cooking.
- Always leave uncooked foods in the refrigerator until you are ready to start cooking.
- Always marinate meat in the refrigerator. Dispose of the excess marinade, and never reuse it.

Side burnering Tips:

- If you pre-cook meat or poultry, do so immediately before side burnering.
- Refrigerate leftovers within 2 hours of taking food off the side burner.
- Never let the tray boil dry, as that could be hazardous. Grease from fatty foods that have collected in the tray could ignite and possibly cause bodily injury or property damage.
- Use a meat thermometer to be sure food has reached a safe internal temperature.
- Always trim excess fat from your foods to reduce the occurrence of flare-ups during cooking.
- Apply a light coating of cooking oil to the cooking grids before side burnering, to prevent foods from sticking.
- Cook similar portion sizes together, so that they all cook evenly.
- Use tongs to turn foods on the side burner.
- Never pierce foods while they are cooking on the Side burner, as this will dry them out.
- Turn foods infrequently. Some chefs say that a good steak should never be turned more than once.
- Apply sugar-based sauces such as commercial barbecue sauces only during the latter stages of cooking, to prevent charring.
- Soak the string you use to tie up roasts and poultry on the rotisserie spit to protect it from burning.
- Use a disposable aluminum tray filled with water, fruit juice, wine or a marinade to add extra flavor and moisture to slow-cooked foods like roasts, whole chickens, turkeys or ducks.

Controlling Flare-ups



Flare-ups are a part of cooking meats on a gas side burner. This adds to the unique

flavor of cooking on a gas side burner. Excessive flare-ups resulting from the build-up of grease in the bottom of the side burner can over-cook the food and cause a dangerous situation for you and your side burner. If this should occur, DO NOT pour water onto the flames, which can cause the grease to splatter and could result in serious burns or bodily harm. If grease fire occurs, close the hood and turn off the main burners until the grease burns out. Use caution when opening the hood as sudden flare-ups may occur.

To Minimize Flare-ups:

- Trim excess fat from meats prior to cooking.
- Cook meats with high fat contents (chicken or pork) on Low settings or indirectly.
- Ensure that your side burner is on level ground and the grease is allowed to evacuate the side burner through the drain hole.

Care & Maintenance



All cleaning and maintenance should be done only when grill is cool & with the fuel supply turned off at the cylinder or source.

DRIP TRAY

The drip tray located below the side burner should be cleaned periodically to prevent buildup of debris.

NOTE: Allow the drip tray to cool before attempting to clean.

IMPORTANT: Do not leave the side burner outside during inclement weather unless it is covered (cover sold separately). Rain water can collect inside the side burner, the side burner cart or the drip tray if left uncovered. If the drip tray is not cleaned after use and the side burner is left uncovered, the drip tray will fill with water causing grease and water to spill into the side burner cart. We recommend cleaning and storing the drip tray after every use.

COOKING GRATES

The cooking grates can be cleaned immediately after cooking is completed and after turning off the side burner. But, exercise extreme caution because the grates will be very hot if you clean them immediately after cooking. Wear a barbecue mitt and scrub the cooking grates with a damp cloth. If the side burner is allowed to cool down, cleaning the grates will be easier if removed from the side burner and cleaned with a mild detergent.

BURNERS

IMPORTANT: Gas control knobs should be in the "OFF" position and fuel line/source should be disconnected. To reduce the chance of FLASHBACK, the procedure below should be followed at least once a month or when your side burner has not been used for an extended period of time.

Burners:

- 1. Remove burners from side burner body by carefully lifting each burner up and away from gas valve orifice. Wire brush entire outer surface of burner to remove food debris and dirt. Clean any clogged ports with a stiff wire such as an open paper clip.
- 2. Inspect the burner for damage (cracks or holes) and if such damage is found, order and install a new burner.
- 3. After installation, check to insure that gas valve orifices are correctly placed inside the proper position, also check position of spark electrode.

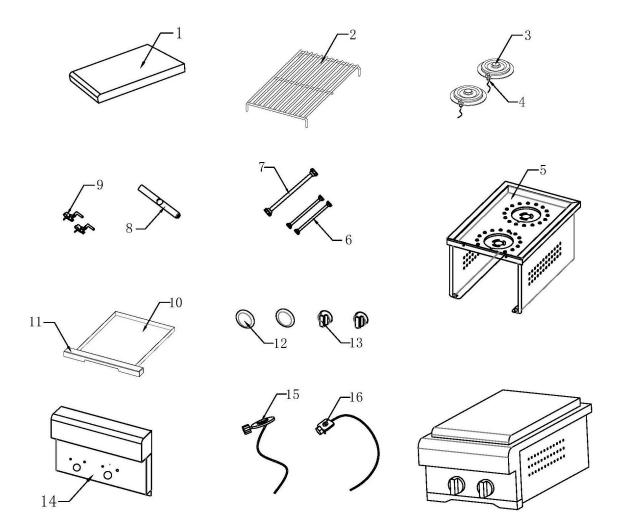
Stainless Steel Care and Maintenance

It is a common misconception that stainless steel will maintain its original factory shine with little help from the consumer. Unfortunately, this is not true. Stainless steel will not stain, discolor, corrode or rust as fast as other types of steel, but it is not fully stain or weather proof. If it is not properly maintained, all grades of stainless steel can face surface discoloration, corrosion and eventually rust. Any stainless steel that is exposed to the environment will require attention and care throughout its life to ensure that it keeps its shine and structural integrity.

Cleaning the Stainless Steel and Polishing

- 1. Allow side burner to cool before cleaning/polishing stainless steel. Do not clean or polish your side burner's stainless steel when the gill is in operation or still hot.
- 2. To clean the stainless steel, wash off all dirt and debris from the steel with warm water. If you have tough spots to clean, then a third-party degreaser product can be used.
- 3. Next, rinse and dry the steel thoroughly with a clean towel. Do not allow the steel to air dry as the standing water can cause surface discoloration.
- 4. The last step is to protect to the unit with a good third-party polish. There are several third-party polishes on the market that will help keep your side burner protected from the elements for a longer period of time. Most of these polishes are toxic, so only use these on the exterior of the side burner. Follow instructions provided on any third-party polish products.
 - a. Apply the polish to a clean paper towel and wipe with the direction of the grain in the stainless steel.
 - b. There should be no excess liquid on the surface but it is acceptable for it to be a little oily, as that will dissipate.

Parts List



No.	Description	Qty
1	Lid	1
2	Grate	1
3	Burner	2
4	Electrode	2
5	Burner box	1
6	Gas hose	2
7	Gas hose - 2	1
8	Gas pipe	1

No.	Description	Qty
9	Valve	2
10	Drip tray	1
11	Drip tray front bar	1
12	Knob base	2
13	Knob	2
14	Control panel	1
15	LP regulator	1
16	NG regulator	1