



Side Burners

Manufactured after January 4, 2010

OWNER'S MANUAL

United States and Canada



Side Burner
Models:
BBQ08954P
BBQ08953P
BBQ08899P
BBQ08852P

Cal Spas Home Resort™

www.calflamebbq.com



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Save these instructions!

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Due to continuous improvement programs, all models, operation, and/or specifications are subject to change without prior notice.

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California Proposition 65 Warning: Chemicals known to the State of California to cause cancer, birth defects or other reproductive harm are found in and/or created by the combustion of natural gas, propane, butane and other fuels. Always operate this unit as described in the owner's manual and in well ventilated areas.

Using Your Side Burner

Read all instructions before you operate your side burner.

We recommend you wash your side burner with soap and water prior to lighting it for the first time. Oils are used during the manufacturing process and some residual oil may still be on the stainless steel parts of your side burner. Washing will reduce the possibility of discoloration. We also recommend you keep your side burner covered when not in use. This will minimize the amount of dust and dirt that accumulates on your side burner and extend the life of your side burner.

Remember to use your Cal Flame side burner safely by following these reminders:

- It is dangerous to use side burners in any manner other than for what it is designed for.
- Do not use charcoal in a side burner.
- Do not heat sealed containers such as cans or jars on side burners. Explosion may result resulting in injury or death. Any sealed container, such as a pressure cooker, must have a properly operating pressure relieve valve to minimize explosion hazard.
- Never put combustible material such as paper, cloth, or flammable liquids on your side burner at any time. Do not use the side burner to store flammable materials.

Lighting the Side Burner

Each time you light the side burner, check the following:

- Inspect the hose before using the side burner. If there is excessive abrasion or wear, or if the hose is cut, it must be replaced prior to using the side burner. If you need a replacement hose, contact your Cal Flame dealer.
- Ensure the area around the barbecue is clear of flammable substances such as gasoline, yard debris, wood, etc.
- Ensure there is no blockage of the airflow through the vent space located below the face of the unit.
- When using propane gas:
 - **Keep the special ventilation openings in the enclosure free and clear of debris.**

- **If connected to a propane cylinder, carefully inspect the rubber hose attached to the regulator before each use.**
- **Ensure the propane cylinder, regulator, and rubber hose are installed in a location not subject to heating above 125° F (51° C).**
- Ensure the burner flames burn evenly along both sides of each burner with a steady flame (mostly blue with yellow tipping). If burner flames are not normal, check the orifice and burner for insects or insect nests.
- Ensure the in-line gas valve or gas cylinder valve is always shut OFF when the side burner is not in use.
- Do not operate the side burner with its cover closed or the back burner with its cover installed.

Electronically Lighting the Side Burners

1. Open the hood.
2. Keep your face as far away from the burners as possible.
3. Rapidly rotate the burner knob counter clockwise past the light position to HIGH. You will hear a loud click as the electronic lighter produces a spark.
4. Listen for the sound of the gas igniting. If the burner does not light on the first try, repeat immediately.
5. If the burner does not light after three attempts, turn the control knobs to the OFF position. Wait five minutes until the gas clears before attempting to light it again.
6. Repeat the procedure or try the manual lighting procedure below.
7. Upon successful lighting, repeat the process on the other burners you wish to light.
8. To shut off the burners, rotate the knob and turn to OFF. It is normal to hear a popping sound when the burners are turned off.

Manually Lighting the Side Burners

WARNING: Do not use standard matches or cigarette lighters to perform match lighting procedures. Serious burns can occur and lighters can explode.

1. Open the hood.
2. If you have just attempted to light the burner, allow five minutes for any accumulated gas to dissipate.
3. Keep your face as far away from the burners as possible.
4. Light and insert a long stem match, holding it near the burner ports.
5. Push in and turn the control knob just past the LIGHT position to HIGH.
6. Listen for the sound of the gas igniting. If the burner does not light after five seconds, turn the control knobs to the OFF position. Wait five minutes until the gas clears before attempting to light it again.
7. If the burner does not light after several attempts see Troubleshooting Guide in the back of this manual.

Basic Side Burner Operation

Before lighting, make sure all burner controls are off. Do not attempt to light the burners if the smell of gas is present. Check the connection with a soap and water solution after attaching the hose. For LP units, make sure there is gas in the tank and it is sitting upright. For natural gas units, make sure the shut off valve is on.

1. Light the side burners using the instructions on the previous page.
2. Place pots on the side burners and cook to desired completion. Adjust heat setting if necessary. You may set the control knob to any position between HIGH and LOW.

Do not leave the side burner unattended while cooking.

Cleaning and Maintenance

To ensure safe and proper maintenance, we recommend you follow these directions carefully.

Clean the side burner regularly as determined by the amount of use and foods cooked. In addition, keep the area around your side burner clear and free from combustible materials, gasoline, and other flammable vapors and liquids. Do not obstruct the flow of combustion and ventilation air.

These instructions describe the best way to care for your stainless steel.

Although stainless steel will discolor and accumulate grime with regular use, it can keep its original shine with periodic cleaning. We strongly recommend using a surface protectant to prevent smudging and surface rust from accumulating.

The easiest way to clean the side burner is immediately after cooking is completed. Doing so will extend the life of your side burner, prevent grease fires, and present a pleasant appearance while you cook.

Stainless Steel Care and Cleaning

All exposed stainless steel surfaces require special attention if you want to keep them looking clean and bright. Following these simple instructions will help avoid scratching or damaging the finish and keep your stainless steel attractive.

Cleaning Products and Materials

Avoid using these common cleaning products and materials – they will damage the surface of your stainless steel.

- CLR
- Lime-Away
- Oven cleaner
- Cleansers such as Ajax or Comet
- Ammonia
- Bleach
- Chlorine
- Steel wool pads
- Wire brushes
- Scrapers
- Pumice

We recommend these products for cleaning your stainless steel:

- Mild dish detergent such as Dawn
- Formula 409
- Fantastik
- Sheila Shine (exterior ONLY)
- WD-40 (exterior ONLY)

We have had best success with Sheila Shine, but WD-40 works very well too. Sheila Shine is available in some hardware stores; WD-40 is widely available.

Some people have reported that using baking soda, lemon oil, olive oil, vinegar, or club soda can be effective for cleaning light soil on all stainless steel surfaces.

Do not use steel wool or wire brushes to scrub your side burner. For light soil, use a damp sponge or cloth. For heavier stains, use a Scotch-Brite scrubber or similar product.

1. Clean

Thoroughly clean stains, food, and grime using a sponge or damp cloth with warm water and a mild dish soap. Use Fantastik or Formula 409 to remove heavier soil.

2. Rinse

Thoroughly rinse all surfaces and dry them completely with a clean towel. Do not allow stainless steel to air dry.

3. Polish

We strongly recommend that you apply a surface protectant to all exposed stainless steel surfaces.

Spray a small amount of WD-40 or Sheila Shine on a piece of paper towel and rub with the grain over the surface of the appliance. Using a clean terry cloth or paper towel, polish the appliance by rubbing with the grain until excess liquid is removed and the surface shines. It should not be oily to the touch, however some residue is acceptable.

Some people have reported that using lemon oil products such as Old English furniture polish is effective for polishing stainless steel and protecting the surface.



Caution

Do not use WD-40 or Sheila Shine near food or on food preparation surfaces as it is a health hazard.



Fire Hazard

NEVER spray WD-40 or Sheila Shine near an open flame! These products are extremely flammable while in their aerosol forms.



Note

Do not use a wire brush or stainless steel on any part of your side burner!

Rust Removal

It is a common misconception that stainless steel does not rust. It does not stain, corrode, or rust as easily as ordinary steel (it *stains less*), but it is not stain-proof. If not properly protected and maintained, it can corrode, pit, and discolor.



Important

Because salt will accelerate rust and corrosion, side burner owners who live near the beach need to be diligent in maintaining their stainless steel hardware. You need to clean and polish your stainless steel frequently, apply a protectant, and ensure water does not collect and puddle.

Periodically clean exterior stainless steel surfaces with WD-40 or Sheila Shine and wipe down with a dry cloth or paper towel until surface is free of rust. If there is significant rust or corrosion, use a Scotch-Brite scrubber.

Both of these products will act as a surface protectant and help resist smudges, stains, and rust.



Caution

Although nitric acid (also called aqua fortis) can be effective for rust removal, it is a highly corrosive chemical. Because of the potential for injury or damage to your stainless steel, we do not recommend using nitric acid.

Burner rack

The burner rack can all be removed for cleaning and is dishwasher safe.

Use a solution equal parts detergent and hot water just as you would for any cooking equipment. A stiff wire brush or steel wool may also be helpful in removing grime and food deposits.

Covering Your Side Burner

When not in use and after cooling, cover your side burner with our canvas cover. (See your local Cal Flame dealer for details.) The cover will help protect your side burner from detrimental effects of weather and environmental pollutants. Never put a cover on a hot side burner. Allow the side burner to cool before covering.

Appendix

Troubleshooting

Problem: Smell of gas is present

Solution: Check for loose connections in the gas line. Perform a leak test following the procedure described in this manual.

Problem: Burner does not ignite

Solution: Check the position of the sparker tip. It should be pointing forward towards the front of the burner.

- Make sure there is a blue spark at the electrode tip to the burner.
- Make sure the igniter wire is connected firmly to the valve ignition device and the electrode.
- Make sure the valve orifice is free of any debris, dust or grease.
- If there is no spark at all, replace the electrode or igniter wire.

Note: Turn off the gas at the source while troubleshooting.

Problem: Obstruction in the gas line

Solution: Remove the fuel line from side burner. (Do not smoke or perform any maintenance in the vicinity of an open flame.) Open the gas valve for one second to blow out any debris. Close off the gas valve and reconnect the fuel line securely.

Problem: Yellow Flame

Solution: Once the entire burner is operating, check the flame color to be sure that it is mostly blue. Some yellow at the tips may be present due to impurities in the fuel. If the flame is golden or yellow in color, the reason could be oil film, residue from boil over, or other foreign matter on the burner.

Problem: Plugged orifice**Solution:** Unplug the orifice as follows:

- Remove burner rack and brass burner.
- Using a 7mm socket or socket wrench, remove the brass orifice.
- Gently clear any obstruction with a fine wire.
- Reinstall the orifice and replace the burner racks.

If an obstruction is suspected in the control valve, contact your local Cal Flame dealer for assistance.

Problem: Misalignment of Igniter on Burner

- Solution:**
- Check for proper position of the electrode tip, which is next to, but does not touch, the brass burner. It should be pointing straight up and free of grease to allow proper sparking.
 - The ignition wire should be connected firmly to the valve ignition device and electrode. Reattach it if it has become disconnected. Replace the ignition wire if it is frayed or cracked.
 - With the gas supply closed and control knobs set to the off position, check each position igniter individually for the presence of a spark at the electrode. Push each knob in fully and rotate it about 1/4 turn to the left (counter-clockwise) until you hear a loud click. The trigger hitting the strike block should produce a blue spark at the electrode tip. Return control knob to the off position before checking the next igniter.

Converting Side Burner from LP to NG

When converting an LP side burner that is connected to an LP grill, you **MUST** convert both appliances.

It is dangerous to have an LP appliance and an NG appliance supplied by the same fuel.

WARNING! You must have an authorized service technician perform this procedure. If these instructions are not followed exactly, a fire or explosion may result causing property damage, personal injury or loss of life. Lloyd's Material Supply (LMS) will not be held responsible for an improperly converted gas side burner.

All Cal Heat side burners are manufactured to use standard liquid propane (LP) and can be converted to burn natural gas (NG).

You will need one or two orifices (depending on the size of the side burner), contained in the conversion kit provided with the side burner. The conversion kit contains orifices to convert five main burners, two small rear infrared burners, one large infrared burner, and two side burners. You will not need all of the parts in the kit.

Before you begin, make certain the LP gas source has been disconnected.

Replacing the side burner orifices

1. Remove the grate, burner cap and burner diffuser from the side burner.
2. Using a 7mm wrench, remove the orifice for the burner.
3. Apply a small amount of pipe compound to the orifice threads.
4. Screw in the orifice until it is finger tight.
5. Tighten the orifice with the 7mm wrench.
6. If you have dual side burners, repeat the previous steps for the second burner.

Replacement Covers

Side Burner Model	Cover Part Number	Cover Size
BBQ08852P Standard Single Flat Side Burner	CVRSBR050-G	11" x 17 ¼" x 5 ½"
BBQ08953P Standard Side By Side Burner	CVRSBR052-G	24 ¼" x 19 ½" x 6 ¼"
BBQ08899P Deluxe Double Side Burner	CVRSBR054-G	13" x 23 ½" x 10"
BBQ08954P Deluxe Double Side By Side	CVRSBR055-G	26" x 13" x 10 ½"

Limited Warranty

All Cal Flame models are manufactured with the highest quality appliances and are warranted to be free from defects in material and workmanship at time of delivery.

LMS warrants side burners and associated hardware from deterioration, corrosion, and defects in material and workmanship for a period of one year.

Extent of Warranty

This limited warranty is only valid on Cal Flame models delivered in the United States or Canada and extends through the selling dealer to the original purchaser at the original site of installation. This warranty becomes valid at time of delivery and ends either by specified time-frame listed above or upon owner transfer or relocation.

Warranty Performance

In the event of a malfunction or defect covered under the terms of this warranty, a factory authorized service agent of LMS will perform the necessary repairs. To obtain service, contact the selling dealer. In the event the consumer is unable to obtain satisfactory customer service from the selling dealer or service agent, written notification must be given to the LMS Customer Relations Department within 30 days of the reported failure. There will be no charge for parts on a covered item. Cost of labor is the responsibility of the owner. Shipping and handling charges will apply to all warranted replacement parts. The service agent may assess a reasonable travel or mileage charge per service call. If LMS determines that repair of a covered item is not feasible, LMS reserves the right to replace the defective merchandise with merchandise equal in value to the original purchase price. Warranty repair and / or replacement is the sole discretion of LMS and this warranty does not cover costs therein, including but not limited to: freight, removal, re-installation, etc. This warrant is non-transferable and may not be extended beyond the above mentioned time frames under any circumstances, by any of LMS's representatives.

Warranty Limitations

The stainless steel lid and burner racks are not covered by this warranty.

This warranty is void if the side burner has been subject to negligence, alteration, misuse, repairs, dings, dents, scratches, or incorrect and / or prohibited applications, as specified in the owner's manual. Gas lines must be installed by a licensed plumber only or local gas company agent. Incorrect electrical installation by unlicensed electricians, service by non-LMS authorized representatives, acts of God and other cases beyond the control of LMS are not covered by this warranty. Please refer to the owner's manual for examples of exclusions and common acts invalidating this warranty.

This limited warranty applies only to side burners and associated hardware used for personal, family, and outdoor household purposes. This warranty does not apply to labor charges on side burners, replacement parts and hardware. This limitation is retroactive and applies to all side burners and hardware manufactured from 2000 and hereafter.

Examples of common acts invalidating this warranty include but are not limited to:

- Scratches caused by normal use.
- Damage caused by extreme weather conditions (hot, cold, etc.)
- Damage caused by dirt, sand, and/or water damage.
- Damage caused by continued operation of the barbecue with either known or unknown problems.
- Damage caused by direct sunlight.
- Damage caused as a result of failure to follow the operating instructions as defined in this owner's manual.

This limited warranty applies only to barbecues normally used for personal, family, or household purposes and specifically excludes rental or commercial applications.

Disclaimers

LMS shall not be liable for loss of use of the barbecue side burner, related hardware or other incidental or consequential costs, expense or damages, which may include, but are not limited to, removal of permanent deck or other custom fixtures or the necessity for crane removal. Any implied warranty shall have duration equal of the applicable warranty stated above.

Legal Remedies

This limited warranty gives you specific legal rights. You may have other rights, which may vary from state to state.

Customer Service

For customer service, contact the authorized selling dealer immediately. If you need additional information or assistance, please contact the LMS Customer Relations Department at 1462 E. Ninth St., Pomona CA 91766 or call (800) 225-7727.

See your Cal Flame barbecue dealer for a copy of the applicable warranty, details and any questions you may have regarding the warranty coverage on your barbecue.

Cal Flame[®]

CONTACT INFORMATION

For customer service, please contact your authorized dealer immediately. If you need additional information and/or assistance, please contact:

Customer Service Department
1462 East Ninth Street
Pomona, CA 91766
Toll Free: 1-800-CAL-SPAS
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www.calflamebbq.com