



Side Burners

Manufactured after January 4, 2010

OWNER'S MANUAL

United States and Canada



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Side Burner
Models:
BBQ08954P
BBQ08953P
BBQ08899P
BBQ08852P

Cal Spas Home Resort™

www.calflamebbq.com



Installation / Assembly

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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.

Safety Instructions

WARNING: Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

Placement and Location

- **Cal Flame side burners are designed for outdoor use only.**
- Never locate this appliance in an enclosed room, under a sealed overhead structure, or in any type of enclosed area such as a garage, shed, or breezeway. Keep clear of trees and shrubs.
- Do not place a side burner under or near windows or vents that can be opened into your home.
- Cal Flame side burners are not intended for installation in or on recreational vehicles or boats.
- Maintain sufficient distance as to not overheat any overhead combustible material such as a patio cover.
- 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, and gasoline.
- Do not use the side burner or area surrounding the side burner as a storage area for flammable or plastic items. Do not store the liquid propane (LP) cylinder in the vicinity of this or any other appliance when it is not being used.

Set-Up

- We recommend that a licensed contractor install your Cal Flame side burner. Installation must conform to local codes, or in the absence of local codes, with either the *National Fuel Gas Code*, ANSI Z223.1 / NFPA54, *Natural Gas and Propane Installation Code*, CSA B149.1, or *Propane Storage and Handling Code*, B149.2), as applicable.
- To prevent fire and smoke damage, remove all packaging material before operating side burner.
- Before you start cooking, clean the entire side burner thoroughly with hot, soapy water. This is necessary to remove residual solvents, oil and grease used in the manufacturing process. The grates should also be thoroughly cleaned in the same manner.

Operation

- Do not use side burner for other than intended use.
- In the event that a burner goes out, turn burner knobs to the full OFF position and let it air out. Do not attempt to use the side burner until the gas has had time to dissipate.
- Keep all electrical supply cords and the rotisserie motor cord away from the heated areas of the side burner.
- Never use the side burner in windy conditions. If used in a consistently windy area a windbreak will be required. Always adhere to the specified clearances listed in this manual.
- Never line the side burner with aluminum foil.
- When the unit is not in use, be sure to turn off the gas at the source.
- When handling LP gas line and connectors, do not allow them to come in contact with any metal surfaces of the cart or cabinet. Do not drop LP connectors.
- Do not use solid fuel such as charcoal briquettes.
- Never leave the side burner unattended when in use. When using pots and pans, boil-overs will cause smoking and greasy boil-overs may ignite.
- Always use the proper size pan. Select utensils with flat bottoms large enough to cover the burner. The use of under-sized utensils exposes the sides of the utensils to direct contact with a portion of the flame. This can scorch utensils and hamper cleanup. Excessive flames on large stainless steel pots can result in permanent discoloration. For best results, we recommend commercial quality aluminum pans and utensils.
- Always position handles of utensils so they do not extend over adjacent work areas or cooking areas. This reduces the risk of burns, ignition of flammable materials, and spillage due to accidental contact with the utensils.
- Do not use water on grease fires. Never pick up a flaming pan. Turn the appliance off and smother the flaming pan with a tight-fitting lid, a cookie sheet or a flat tray. For flaming grease outside of the pan, smother it with baking soda or use a dry chemical or foam-type fire extinguisher.
- Never allow clothing, pot holders or other flammable materials come in contact with or be close to any grate, burner or hot surface until it has fully cooled. Never wear loose fitting or hanging

garments while using your side burner. Fabric may ignite and result in personal injury.

- Only use dry pot holders and do not use a towel or other bulky cloth in place of pot holders. Moist or damp pot holders used on hot surfaces can cause burns.
- Do not 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 serious personal injury or damage to the side burner.
- Do not reach over your side burner when hot or in use.

Maintenance and Repair

- Spiders and other insects can nest in the burners of the side burner and block the gas and airflow to the burner ports. This creates a dangerous condition that can result in a fire behind the valve panel. Inspect and clean the burners periodically and follow the guidelines in the Cleaning and Maintenance section of this manual.
- Unless specifically recommended in this manual, do not repair or replace any part of the side burner. A qualified technician should perform all service. Any repairs made by a non-L.M.S. approved dealer technician will void your warranty.

Storage

- When your side burner is not in use, turn off the gas at the supply cylinder.

Precautions Regarding Children

- Never leave children unattended in the area where the side burner is being used. Close supervision of children is necessary when any appliance is use near children.
- Do not store items of interest to children in the side burner.
- Never allow children to sit or stand on any part of the side burner.

Installation / Assembly

Most cities and counties require permits for exterior construction and electrical circuits. In addition, some communities have codes requiring residential barriers such as fencing and/or self-closing gates on property to prevent unsupervised access to the property by children under the age of five. Your dealer can provide information on which permits may be required and how to obtain them prior to the delivery of your equipment.

We recommend the installation, adjustment and service of your new side burner be performed by LMS qualified installers and service technicians to ensure proper operation and prevent accidents.

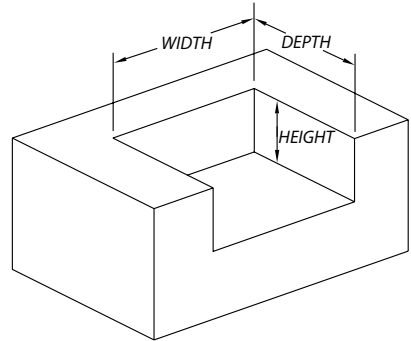
When planning your Cal Flame side burner location, access to gas lines should be considered. The location with the shortest gas line run is recommended.

When determining a suitable location, consider factors such as exposure to wind, proximity to traffic paths, and windows that open into the home.

Cabinet Cut-out Dimensions

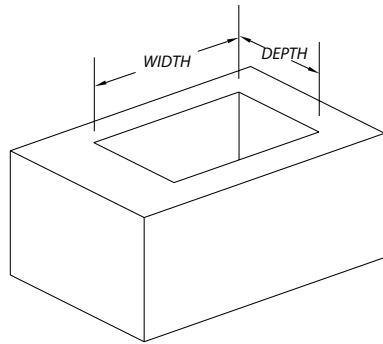
Your Cal Flame side burner is designed for easy installation into a non-combustible enclosure. The supporting deck or counter must be flat and level. When determining the final location of your side burner, adequate cross ventilation must be present to prevent gas from being trapped in the event of a leak.

The drawing at right shows the different types of cabinet cut-out dimensions for slide-in side burners.



Model	Description	Width	Depth	Height
BBQ08954P	Deluxe Side by Side Burner	25 ¼"	12 ½"	7 ¼"
BBQ08899P	Deluxe Double Side Burner	12 ¼"	22"	7 ¼"

The drawing at right shows the different types of cabinet cut-out dimensions for drop-in side burners.



Model	Description	Width	Depth
BBQ08953P	Standard Side By Side Flat Burner	24 ¼"	19 ¾"
BBQ08852P	Standard Single Flat Side Burner	11 ½"	17 ¾"

Gas Requirements and Connection

Gas Requirements and Connection

IMPORTANT: The Cal Flame side burner is manufactured to operate on liquid propane (LP). However, it can be converted to operate on natural gas (NG) by an authorized service technician. Consult your Cal Flame dealer for information on converting your side burner.

Owners must not convert their side burners themselves. Attempting to convert the side burner from LP to NG may result in serious injury and will void the warranty coverage.

If you do not have an updated filler valve on your existing propane tank, you will need to purchase one at your local hardware store. Without it you will not be able to attach your tank to your Cal Flame side burner or refill the tank at your local propane refill station.

Leak Testing Procedure

Perform a leak test at least once a year whether the gas supply cylinder has been disconnected or not. In addition, whenever the gas cylinder is connected to the side burner or whenever any part of the gas system is disconnected or replaced, perform a leak test.

As a safety precaution, remember to always leak test your side burner outdoors in a well-ventilated area. Never smoke or permit sources of ignition in the area while doing a leak test. Do not use a flame, such as a lighted match to test for leaks. Use a solution of soapy water.

1. Prepare a leak testing solution of soapy water by mixing in a spray bottle one part liquid soap to one part water.
2. Make sure all the control knobs are in the OFF position.
3. Turn on the gas.
4. Apply the leak-testing solution by spraying it on joints of the gas delivery system. Blowing bubbles in the soap solution indicates that a leak is present.
5. Stop a leak by tightening the loose joint or by replacing the faulty part with a replacement part recommended by the manufacturer. Do not attempt to repair the cylinder valve if it is damaged. The cylinder must be replaced.
6. Turn all control knobs back to the full OFF position.

If you are unable to stop a leak:

1. Turn all control knobs back to the full OFF position.
2. Shut off the gas supply to the side burner and release pressure in the hose and manifold by pushing in and turning any of the control valves one quarter turn counter-clockwise.
3. On LP systems, remove the cylinder from the side burner.
4. Call an authorized gas appliance service technician or an LP gas dealer.

Do not use the appliance until the leak is corrected.

LP Gas

Tank Requirements

For plumbed-in LP installation, use a convertible regulator and set it for LP gas.

Maximum line pressure for plumbed-in propane is 14" WC (3.5 kPa). Minimum line pressure for propane is 11" WC.

The side burner unit must be used with the gas pressure regulator. The regulator will control and maintain a uniform gas pressure in the manifold. The burner orifices have been sized for the gas pressure delivered by the regulator.

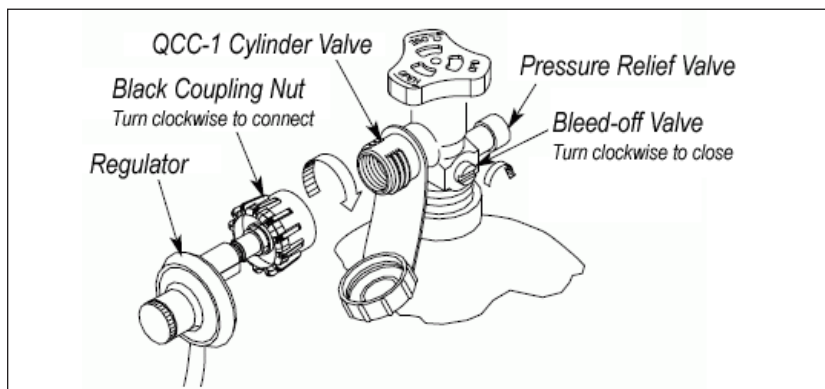
WARNING: Attempting to operate the side burner unit without the gas regulator installed could cause an explosion and possible death.

Cylinder Specification

Any LP gas supply cylinder used with this side burner must be:

- Constructed and marked in accordance with the *Specifications for LP-Gas Cylinders* of the U.S. Department of Transportation or the National Standard of Canada, *CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission*, as applicable.
- Approximately 12 inches in diameter and 18 inches high.

The maximum fuel capacity is 20 lbs. of propane, or 5 gallons. Full cylinder weight should be approximately 38 lbs. (43.7 lbs. nominal water capacity.) Never fill the cylinder beyond 80% full.



Place the dust cap on the 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.

LP Gas Hook Up

An enclosure for an LP gas cylinder shall be vented by openings at the level of the cylinder valve and at floor level. The effectiveness of the openings for purposes of ventilation shall be determined with the LP-gas supply cylinder in place. This shall be accomplished in one of the following manners:

1. One side of the enclosure shall be completely open.
2. Enclosures that have four sides, complete with a top and bottom:
 - a. At least two ventilation openings at cylinder valve level shall be provided in the sidewall, equally sized, spaced at 180° (3.14 rad), and unobstructed. Each opening shall have a total free area of not less than one square inch per pound (7.1 cm²/kg) of stored fuel capacity, and not less than a total free area of 10 square inches (64.5 cm²).
 - b. Ventilation openings shall be provided at floor level and shall have a total free area of not less than one square inch per pound (7.1 cm²/kg) of stored fuel capacity and not less than a total free area of 10 square inches (64.5 cm²). If ventilation openings at floor level are in a sidewall, there shall be at least two openings. The bottom of the openings shall be at floor level and the upper edge no more than 5 inches (127 mm) above the floor. The openings shall be equally sized, spaced at 180° (3.14 rad) and unobstructed.
 - c. Every opening shall have minimum dimensions so as to permit the entrance of a 1/8 inch (3.2 mm) diameter rod.

Transporting and Storing LP Gas

Transport only one cylinder at a time. Ensure the cylinder is secured in an upright position with the control valve turned off and the dust cap in place. Store cylinders outdoors and out of reach of children. Do not store cylinders in a building, garage, or any other enclosed area.

Natural Gas

Requirements

The installation of this appliance must conform with local codes or, in the absence of local codes, to the national fuel gas code, ANSI Z223.1a-1998. Installation in Canada must be in accordance with the standard CAN/CGA-B149.2, Propane Installation Code.

A licensed contractor or local gas company representative must perform all natural gas connections.

Ensure that the service supplying the side burner is fitted with a shut off valve conveniently positioned near the side burner and giving ease of access.

The side burner must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 0.5 psi (3.5 kPa).

The side burner and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressure in excess of 0.5 psi (3.5 kPa).

Connection

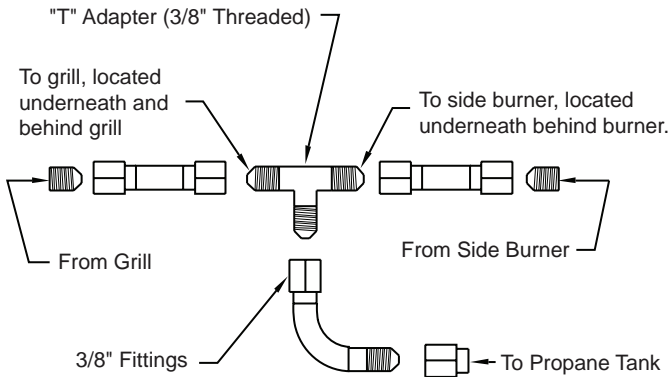
1. Slide the side burner forward to gain access to the gas connection point in the rear.
2. Connect a suitable flex connector to the gas connection point.
3. Check the side burner controls to ensure all control valves are in the full OFF position.
4. Turn on the main gas supply and check all connections for leaks using soapy water as described in the leak testing procedure section.

Warning: If you see bubbles in the soapy solution at any of the connections, turn off the gas supply and tighten the connection. If tightening the connection does not seal the leak, it may be necessary to replace the flex hose.

Installing Side Burner with a Grill

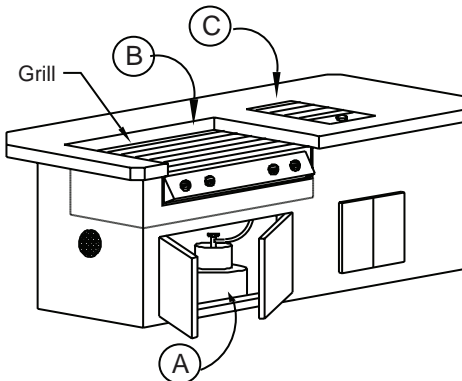
If you are installing a side burner in conjunction with a gas grill, install it in the following manner.

1. Assemble a 3/8" pipe nipple to the 3/8" pipe tee using Teflon tape or pipe sealant. Use only sealant that is approved for use on LP gas.
2. Install the pipe tee assembly to the grill intake pipe. Tighten assembly and align the branch opening of the tee with the hole of the cabinet.
3. Connect the flexible hose (male end) to the pipe tee.
4. Install and secure the side burner into the island by simply setting it in place.
5. Connect the female end of the flexible hose to the side burner intake pipe.
6. Connect gas supply to the grill.
7. Check for gas leaks using soap water solution.



NOTE: You will need to use a gas rated sealer on gas connectors that are not flared.

- (A) Open barbecue door. Install hose with regulator on propane tank. Then connect the other end to "T" adapter. Make sure to use gas rated tape seal when installing adapter to insure proper seal.



- (B) Then take other end of "T" adapter with hose attached and connect to end of male located underneath and at the back of the grill. (Use gas rated tape seal on all connections).
- (C) Connect the last open line to the side burner (Use gas rated tape seal on all connections)

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
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