

TM

Alfresco™

Open Air Culinary Systems



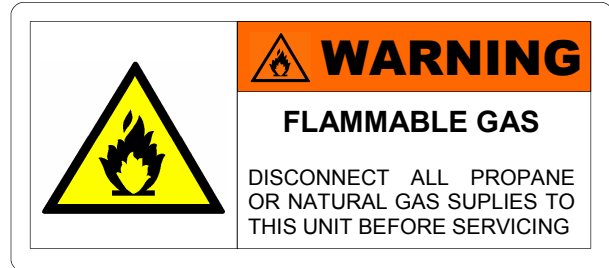
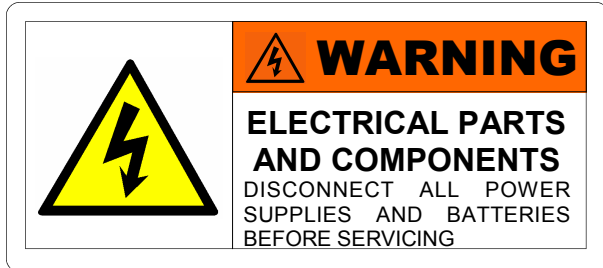
VERSAPOWER™ **Cooking System** **Care and Use Manual**

VERSAPOWER™ SERIAL NUMBER LABEL:

NOTES:

**PASTE SERIAL NUMBER
LABEL IN THIS LOCATION**

GENERAL SAFETY PRECAUTIONS:



WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

WARNING: Do not try lighting this appliance without reading the **LIGHTING INSTRUCTIONS** section of this manual.

WARNING: For outdoor use only. This cooking appliance is not intended to be installed in or on recreational vehicles and / or boats.

FOR YOUR SAFETY:

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

TESTED IN ACCORDANCE WITH:

ANSI Z21.58a-1995 STANDARD FOR OUTDOOR COOKING GAS APPLIANCES.

Check your local building codes for the proper method of installation. In the absence of local codes, this unit should be installed in accordance with the National Fuel Gas Code No. Z223.1 1988, or CAN/CGA-B149-1 National Gas Installation code, or CAN/CGA-B149.2, Propane Installation code. All components must be grounded in accordance with local codes or with the National Electrical Code ANSI/NFPA 70-990 or Canadian Electrical code CSA C22.1

CALIFORNIA PROPOSITION 65 - WARNING

The burning of gas cooking fuel generates toxic by-products, which are on the list of substances which are known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of 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. This warning is issued pursuant to California Health & Safety Code Sec. 25249.6

SAFETY PRACTICES TO AVOID PERSONAL INJURY

READ THIS CARE AND USE MANUAL CAREFULLY AND COMPLETELY BEFORE USING YOUR GRILL TO REDUCE THE RISK OF FIRE, BURN HAZARD OR OTHER INJURY. KEEP THIS MANUAL FOR FUTURE REFERENCE.

When properly cared for, your ALFRESCO™ VERSAPOWERTM Cooking System will give safe, reliable service for many years. However, extreme care must be used since the unit produces intense heat, which can increase accident potential. When using this appliance, basic safety practices must be followed, including but not limited to the following:

- Begin by ensuring proper assembly. A qualified technician should perform all other service.
- Do not repair or replace any part of the unit unless specifically recommended in this manual.
- All other service should be referred to and performed by a qualified technician.
- For personal safety, wear proper apparel while cooking.
- Loose fitting garments or sleeves should never be worn while using this appliance.
- Some synthetic fabrics are highly flammable and should not be worn while cooking.
- Never let clothing, pot holders or other flammable materials come in contact with or too close to any grate, burner or hot surface until it has cooled down sufficiently. Fabrics may ignite and result in personal injury.
- Use only dry potholders: moist or damp potholders on hot surfaces may cause personal burns from steam. Do not use a towel or bulky cloth in place of potholders. Do not let potholders touch hot portions of the unit's grate.
- Only certain types of glass, heatproof glass ceramic, earthenware, or other glazed utensils are suitable for cooking use. These types of materials may break with sudden temperature changes. Use only on low or medium heat settings and according to their manufacturer's directions.
- Grease is flammable. Let hot grease cool before attempting to handle it.
- Avoid letting grease deposits collect in the bottom of the unit by cleaning the grease tray often.
- Do not use aluminum foil to line the unit's grates, nor to line the drip tray. This can severely upset combustion airflow or trap excessive heat in the control area. The result of this can be melted knobs, igniters and increased chance of personal injury. Never cook without the drip pan in place and pushed all the way to the back of the unit. Without the drip pan, hot grease can leak downward creating a fire or explosion hazard.
- Children should not be left alone or unattended in an area where the unit is being used. Never allow them to sit, stand or play on or around the unit. Do not store items of interest to children around or below the unit.
- Do not heat unopened food containers that may cause the container to build-up pressure and burst.

(Safety, cont.)

- When lighting a burner, always pay close attention to what you are doing. Be certain you are depressing the igniter button for the burner you intend on using.
- When using the unit: do not touch the unit's burner grates or immediate surrounding area as these areas become extremely hot and could cause burns. Use only the knobs provided for operation of the unit.
- For proper lighting and performance of the burners keep the ports clean. It is necessary to clean them periodically for optimum performance. The burners will only operate in one position and must be mounted correctly for safe operation.
- Clean the unit with caution. Avoid steam burns; do not use a wet sponge or cloth to clean the unit while it is hot. Some cleaners produce noxious fumes or can ignite when applied to a hot surface.
- **INSECT WARNING:** Spiders and insects can nest in the burners of this and other units, and cause the gas to flow from the front of the burner. This is a very dangerous condition, which can cause a fire to occur behind the valve panel, thereby damaging the unit and making it unsafe to operate. Inspect the unit at least twice a year.
- Be sure all controls are turned off and the unit is cool before using any type of aerosol cleaner on or around the unit. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode.
- Do not operate the unit under unprotected combustible construction. Use only in well ventilated areas. Do not use in buildings, garages, sheds, breezeways or any enclosed areas.
- Keep the area surrounding the grill free from combustible materials, trash, or combustible fluids and vapors such as gasoline or charcoal lighter fluid. Do not obstruct the flow of combustion gases and ventilation airways.
- Keep the back of the unit free and clear from debris.
- Never use the unit in windy conditions. If located in a consistently windy area, oceanfront, mountain-top, etc... a windbreak will be required. Always adhere to the specified clearances.
- Keep any electrical supply cord, away from the heated areas of the unit.
- Do not use the unit for cooking excessively fatty meats or products, which promote flare-ups.

WARNING

**FOR OUTDOOR USE ONLY
NOT TO BE INSTALLED IN OR
ON RECREATIONAL VEHICLES
AND / OR BOATS.**

WARNING

**NEVER USE A DENTED OR
RUSTED LIQUID PROPANE
TANK. SHUT OFF TANK
WHEN NOT IN USE.**

LOCATING AND ASSEMBLING THE UNIT:

When determining a suitable location for your VERSAPOWER™ Cooking System, take into account concerns such as exposure to wind, rain, sprinklers, proximity to traffic paths and keeping any gas supply line runs as short as possible.

Locate the unit only in a well-ventilated area. Never locate the grill in a building, garage, breezeway, shed or other such enclosed areas without an approved ventilation system. Never locate the unit over, under or next to unprotected combustible construction. During heavy use, the unit might produce a lot of smoke.

CLEARANCES:

TO NON-COMBUSTIBLE CONTRUCTIONS:

A minimum of 3" clearance from the back of the unit to non-combustible construction is required to allow the heat to escape if large diameter pots are used.

TO COMBUSTIBLE CONTRUCTIONS:

This appliance should NOT be located over, under or next to unprotected combustible construction.

ASSEMBLY:

Before locating your ALFRESCO™ VERSAPOWER™ Cooking System into your Non-Combustible enclosure, complete the following steps:

1. Remove all packaging materials.
2. Ensure that the burners are positioned correctly on their orifices,
3. Position the burner grates on their location.
4. Ensure that new batteries are fitted and the igniter cap is properly installed. See Battery installations instructions on next page.
5. Make the connection to the gas regulator according to the instructions on pages 7, 8 & 9 for your gas type.
6. To comply with safety and service requirements, main gas shut off valve must be accessible from front of unit without using any tools.

BATTERY INSTALLATION:

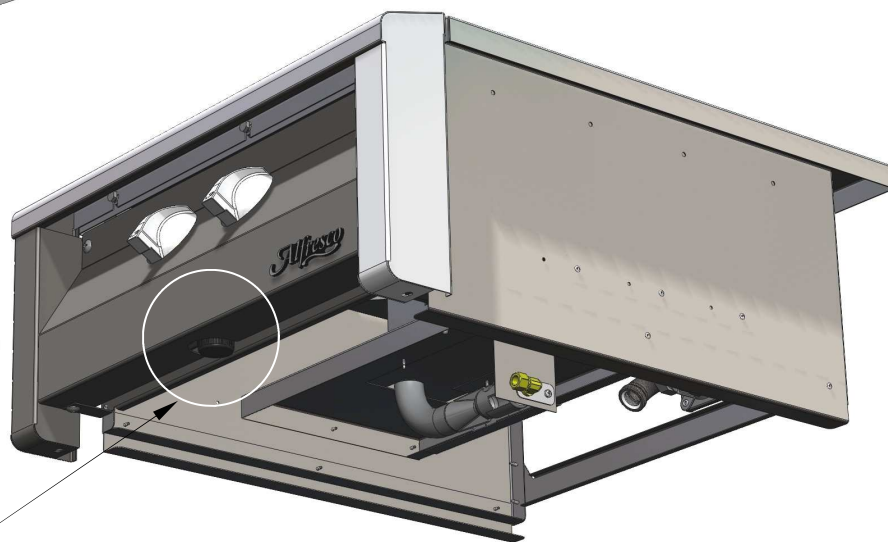
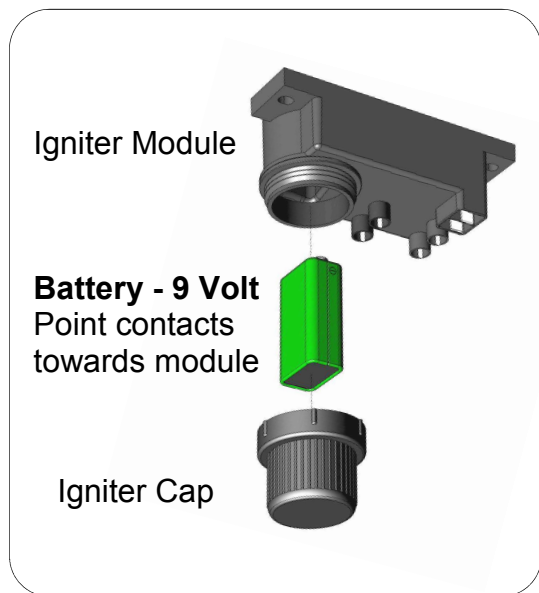
To install a new 9 Volt igniter battery please follow these steps:

1. The igniter module is located behind the front panel and is accessed by opening and removing the grease tray.
2. Locate the igniter module, unscrew the round black cap and install a new 9V battery into the cap.
3. Reinstall cap into the module, tightening the cap completely.
4. Re-install the grease tray and close it completely by pushing forward until it stops.

NOTE: The VERSAPOWER™ Cooking System has only one igniter module in the center of the unit that operates both burners. (see *figure # 1*).



Remove grease tray !



(Bottom view)

Figure # 1

GAS CONNECTION—LIQUID PROPANE (LP)

NEVER CONNECT THE VERSAPOWERTM COOKING SYSTEM TO AN UNREGULATED GAS SUPPLY.

Before proceeding, ensure the unit is fitted for LP gas. Connecting to an improper gas type will result in poor performance and increased risk of damage or injury. Total gas consumption (per hour) with all burners set on “HI” is as follows:

- Center Burner 20,000 BTU
- Perimeter Burner 45,000 BTU
- 65,000 BTU** Total gas consumption.

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-1988. Installation in Canada must be in accordance with the Standard CAN/ CGA-B149.1 Natural Gas Installation or CAN/CGA-B149.2, Propane Installation Code.

Manifold pressure with LP Operating: 10.0” W.C. Non-operating: 11.2” W.C.

L.P. TANK REQUIREMENTS:

Use only a standard 20 Lb. (5 Gal.) propane gas cylinder (18-1/4" H x 12-1/4" Ø). The tank must be installed in the upright position. Do not use a dented or rusty LP tank as it may be hazardous and should be checked by your LP supplier. Never use a cylinder with a damaged valve.

The LP gas cylinder must be constructed and marked in accordance with the specifications for LP gas cylinders of the U.S. Department of Transportation (DOT). The cylinder must be provided with a shut off valve terminating in an LP gas supply cylinder valve outlet specified, as applicable, for connection type **QCC1** in the standard for compressed gas cylinder valve outlet and inlet connections ANSI/CGA-V-I.

LP GAS CONNECTION:

Your ALFRESCO™ VERSAPOWER™ Cooking System for use with LP gas comes equipped with its own regulator, which **MUST NOT** be removed. There is also a secondary high capacity, hose/regulator assembly for connection to a standard 20 Lb. LP cylinder. The LP gas pressure regulator and hose supplied with this unit must be used without alteration.

If this assembly needs to be replaced use only the type specified by ALFRESCO™ for this appliance. The VERSAPOWER™ Cooking System requires a 90,000 BTU minimum regulator / hose assembly.

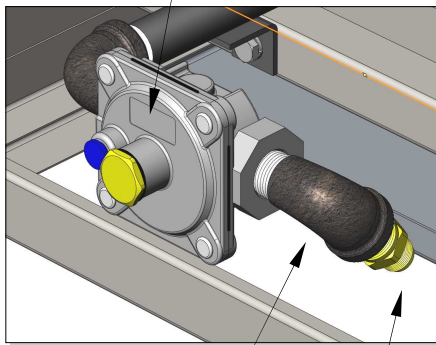
To connect the regulator / hose assembly follow the next steps:

1. Locate the regulator and gas connection point in the rear left side of your unit.
2. Attach a 1/2" FPT x 1/2" MPT (male-to-female) elbow to the regulator (see figure # 2).
3. Fasten the hose connection to a 1/2" MPT x 3/8" COMP (compression flare fitting) connected to the elbow. (see figure # 2).

WARNING

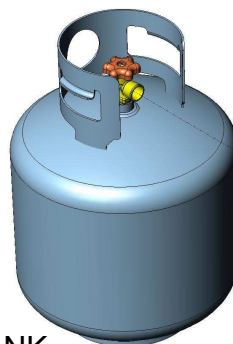
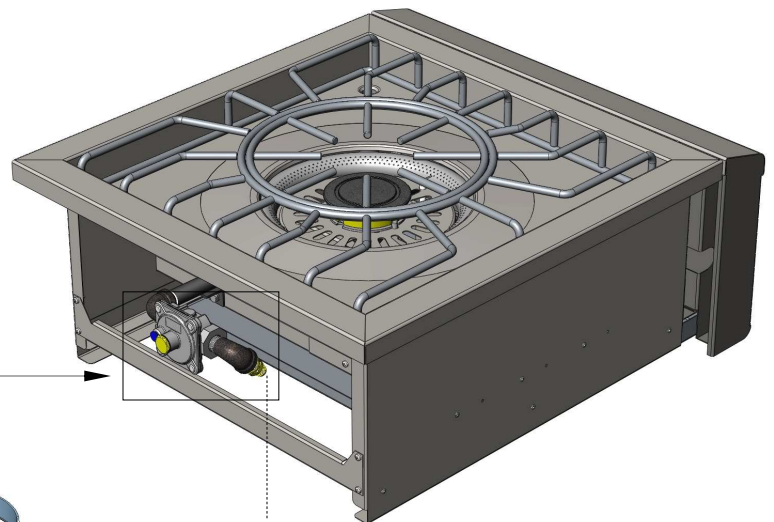
ENSURE THAT THE GAS SUPPLY HOSE DOES NOT COME IN CONTACT WITH THE UNIT'S BODY

CONVERTIBLE GAS PRESSURE REGULATOR

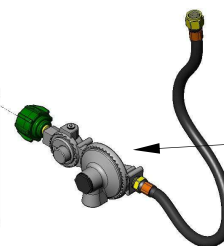


1/2" FPT X 1/2" MPT
90° ELBOW

1/2" FPT X 3/8" COMP
BRASS FITTING



TYPICAL LP GAS TANK



LP REGULATOR AND
HOSE ASSEMBLY
(PRESET TO 10" WC)

Figure # 2

CAUTION

CYLINDERS MUST BE STORED OUTDOORS IN A WELL-VENTILATED AREA OUT OF THE REACH OF CHILDREN.

DISCONNECTED LP CYLINDERS MUST HAVE THREADED VALVE PLUGS TIGHTLY INSTALLED, AND MUST NOT BE STORED IN A BUILDING, GARAGE OR ANY OTHER ENCLOSED AREA. THE GAS MUST BE TURNED OFF AT THE SUPPLY CYLINDER WHEN THE UNIT IS NOT IN USE. IF THE APPLIANCE IS STORED INDOORS, THE CYLINDER MUST BE DISCONNECTED AND REMOVED FROM THE APPLIANCE.

GAS CONNECTION - NATURAL GAS (NG)

NEVER CONNECT THE VERSAPOWERTM COOKING SYSTEM TO AN UNREGULATED GAS SUPPLY.

Before proceeding, ensure the unit is fitted for natural gas. Connecting to an improper gas type will result in poor performance and increased risk of damage or injury. 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-1988. Installation in Canada must be in accordance with the Standard CAN/CGA-B149.1 Natural Gas Installation or CAN/CGA-B149.2, Propane Installation Code.

Manifold pressure with NG:

Operating:	5.0" W.C.
Non-operating:	5.5" W.C.
Optimum pressure:	7.0" W.C.

NOTE: To ensure proper heating performance of this appliance, verify that the gas line supply pressure is adequate (7.0" W.C. supply pressure is preferred) to maintain 5" W.C. manifold pressure. Use a minimum 1/2" ID flex hose to prevent gas starvation.

NATURAL GAS CONNECTION:

Ensure that the service pipe supplying the VERSAPOWERTM Cooking System is fitted with a shut off valve conveniently positioned and easily accessible as an emergency gas shutoff. Your ALFRESCOTM VERSAPOWERTM Cooking System for use with Natural Gas comes equipped with it's own regulator which MUST NOT be removed. If this regulator needs to be replaced use only the type specified by ALFRESCOTM for this appliance.

To connect the regulator / hose assembly follow the next steps:

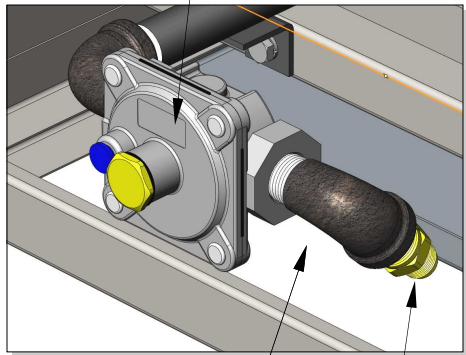
1. Locate the regulator and gas connection point in the rear left side of your unit.
2. Attach a 1/2" FPT x 1/2" MPT (male-to-female) elbow to the regulator (*see figure # 3*).
3. Fasten the hose connection to a 1/2" MPT x 3/8" COMP (compression flare fitting) connected to the elbow. (*see figure # 3*).

Connect flare fitting to gas supply using a 1/2" Ø minimum flexible stainless steel gas hose, no more than 48" in length.

WARNING

ENSURE THAT THE GAS SUPPLY HOSE DOES NOT COME IN CONTACT WITH THE GRILL BODY

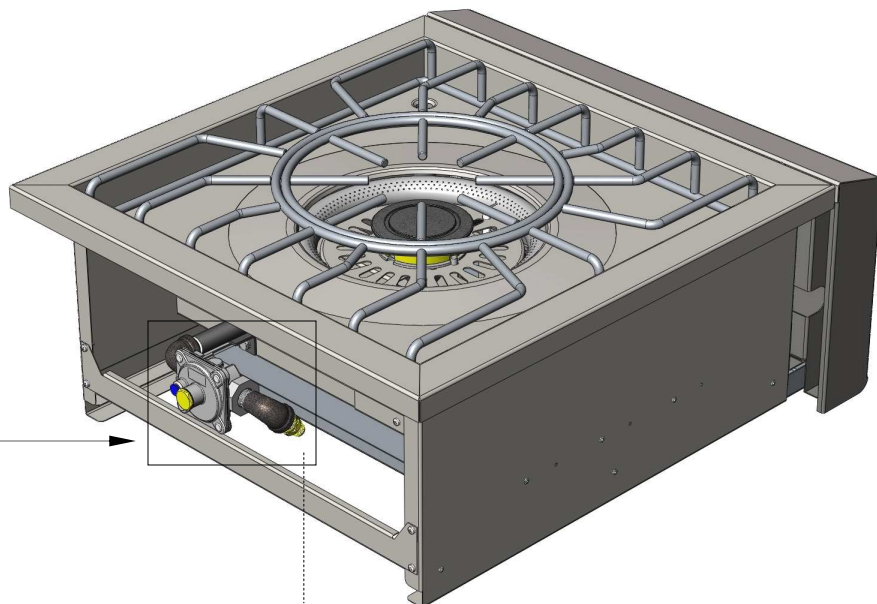
CONVERTIBLE GAS PRESSURE REGULATOR



1/2" FPT X 1/2" MPT
90° ELBOW

1/2" FPT X 3/8" COMP
BRASS FITTING

INCOMING NG
GAS SUPPLY



NG FLEXIBLE HOSE

SHUT OFF HAND VALVE
MUST BE LOCATED IN
ACCESIBLE AREA

Figure # 3

LEAK TESTING:

GENERAL:

Although all gas connections on your ALFRESCO™ VERSAPOWERTM Cooking System are leak tested at the factory prior to shipment, a complete gas tightness check must be performed at the installation site due to possible mishandling in shipment, or excessive pressure unknowingly being applied to the unit.

Periodically check the whole system for leaks, or immediately check if the smell of gas is detected.

BEFORE TESTING:

- Make sure that all packing material is removed from the unit.
- Do not smoke while leak testing.
- Never leak test with an open flame.
- Make a soap solution of one part liquid detergent and one part water for leak testing purposes.
- Apply the solution to the gas fittings by using a spray bottle, or brush.
- For LP units, always check with a full cylinder.

TO TEST:

- Make sure all control valves are in the "OFF" position.
- Apply the soap solution described above to all fittings.
- Turn the gas supply on.

(testing cont.)

- Check all connections from the supply line, or LP cylinder up to and including the manifold pipe assembly.
- Soap bubbles will appear where a leak is present.
- If a leak is present, immediately turn off gas supply, tighten any leaking fittings, turn the gas supply back on, and recheck.
- If you cannot stop a gas leak turn off the gas supply and call your dealer where you purchased your unit.
- Do not use the unit until all connections have been checked and do not leak.
- Only those parts recommended by the manufacturer should be used on the unit.
- Substitution can void the VERSAPOWER™ Cooking System warranty.

IMPORTANT NOTE:

ALWAYS CHECK FOR LEAKS AFTER EVERY LP TANK CHANGE.

If a leak is present, or if the connection hose shows signs of wear, these conditions must be corrected prior to using your VERSAPOWER™ Cooking System.

Check all gas supply fittings for leaks before each use. It is handy to keep a spray bottle of soapy water near the shut-off valve of the gas supply line. Spray all the fittings. Bubbles indicate leaks.

LIGHTNING INSTRUCTIONS:

BEFORE LIGHTNING...

The pressure regulator and hose assembly supplied with the unit must be used. Never substitute regulators other than those supplied with the unit. If a replacement is necessary, contact the factory for proper replacement.

Screw the regulator (**Type QCC1**) into the LP tank. Leak check the hose and regulator connections with a soap and water solution before operating as explained on the LEAK TESTING section of this manual.

BURNERS LIGHTING:

Turn all knobs to “OFF” then turn on the gas supply. Always keep your face and body as far away from the unit as possible when lighting. Depress the igniter button for the burners and immediately push and turn the burner control knob counter-clockwise to the “HI” position and wait for the burner to light. (See *illustration on next page*)

NOTE: The first burner may take longer to light while air is purged from the gas supply system.

If the burner does not light in 4 seconds, turn knobs to “OFF” and wait 5 minutes to allow any accumulated gas to dissipate before trying again. If the burner will not light after several attempts, then it can be lit with a match.

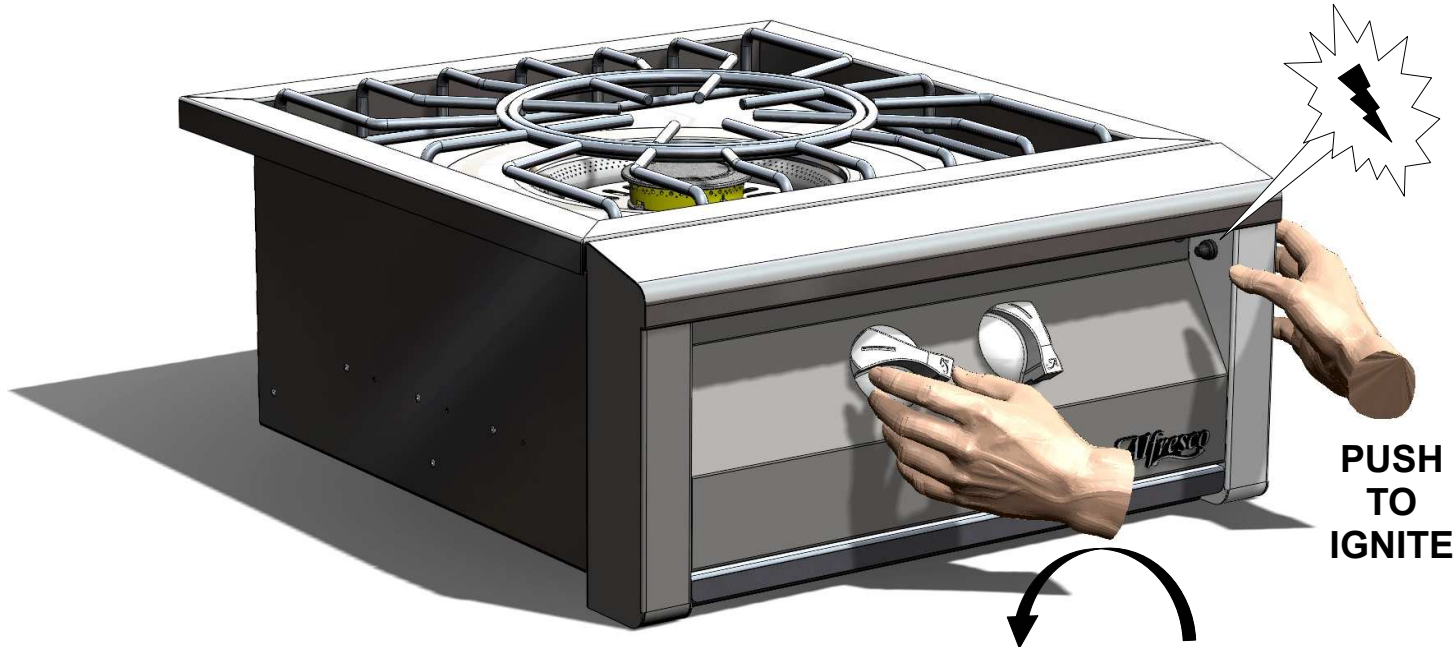
WARNING

THE COVER MUST BE REMOVED BEFORE LIGHTING.

THE COVER SHOULD NOT BE IN PLACE WHEN USING THIS UNIT. DAMAGE WILL OCCUR.

WARNING

DO NOT ATTEMPT TO LIGHT THE GRILL IF THE ODOR OF GAS IS PRESENT.



PUSH & TURN TO "HI"

Keep your face away from the grill as far as possible and pass a lit, long stem match through the notch in the unit's grate to the ports of the burner you are trying to light. When attempting to light a burner with a match, ensure that the correct burner control knob is used.

CAUTION

**IN SUNNY ENVIRONMENTS,
THE FLAME FROM A BURNER
MAY BE IMPOSSIBLE TO SEE.**

Position the match near the burner ports. Push and turn the control knob to "HI". Repeat procedure on each burner if necessary. If the burner does not light in 4 seconds turn the knob OFF, wait 5 minutes and try again. If the burner will not light after several attempts see page 16: *Troubleshooting*.

NOTE: To ensure proper spark ignition, do not change gap between the electrode wires and the burners. The optimum gap is preset at the factory between 1/8" and 3/16." Replace 9 VDC igniter batteries at the first sign of spark weakness. 30" grills require one battery, all others require two. See page 6 for battery replacement instructions.

BURNER ADJUSTMENTS:

NOTE: VERSAPOWERTM Cooking System has two burners, a center and a perimeter one. The following instructions apply to the perimeter burners.

PERIMETER BURNER AIR ADJUSTMENT:

Each unit's burners are tested and adjusted at the factory prior to shipment; however, variations in the local gas supply, elevation and other factors might make it necessary to adjust the burners. The flames of the burners should be visually checked and compared with Figure 4.

Flames should be blue and stable with no yellow tips, excessive noise or lifting.

If any of these conditions exist, check if dirt, debris, spider webs, etc., are blocking the air shutter or burner ports. Proceed with air shutter adjustment.

AIR SHUTTER ADJUSTMENT:

A sheet metal cup at the inlet of the perimeter burner called the “AIR SHUTTER” regulates the amount of air that enters into the burner for combustion.

The air shutter is locked in place by a set-screw, which must be loosened prior to lighting the burner for adjustment. The air shutter adjustment screws are accessible with a flat screwdriver through the bottom of the unit. Loosen the set-screw of the air shutter.

Light the burner and adjust according to the following directions:

- Turn the valve on “HI”, light the burner and allow it to “WARM UP” for 10 minutes.
- If the flame is yellow, indicating insufficient air, turn the air shutter counter-clockwise to allow more air to the burner.
- If the flame is noisy and tends to lift away from the burner there is too much air. Turn the air shutter clockwise to reduce the amount of air to the burner.

NOTE: Be careful, as the burner could be and / or will become very hot after lighting it.

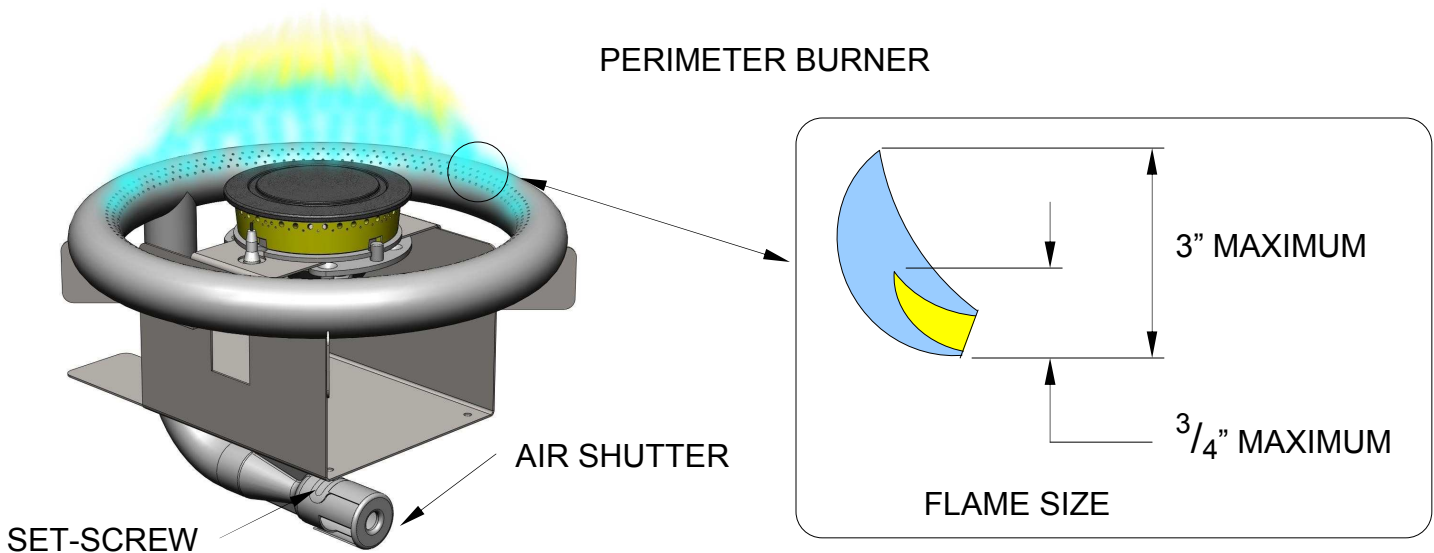


Figure # 4

LOW HEAT SETTING ADJUSTMENT:

NOTE:

THE LOW HEAT SETTING ON YOUR UNIT IS PRESET AT THE FACTORY. ADJUST ONLY IF ALTITUDE OR ENVIRONMENTAL FACTORS ARE CAUSING POOR LOW HEAT PERFORMANCE.

ADJUSTMENT STEPS:

1. Follow lighting instructions by setting the control knob on “HI” and allow the burner to preheat for 10 minutes.

WARNING

NEVER ADJUST THE BURNER SO LOW THAT IT MAY GO OUT DURING USE. DO NOT OPERATE THE UNIT WITH THE LOW HEAT SCREW REMOVED.

GAS CAN ESCAPE AND CAUSE A POTENTIALLY HAZARDOUS CONDITION.

2. Turn the control knob to “LOW” and wait for the burner temperature to drop and stabilize.
3. **Attempting adjustment at any setting other than LOW can create a dangerous condition.**
4. Remove knob by pulling straight away from control panel.
5. Insert a small blade screwdriver into the valve stem to begin the adjustment.
6. Turn counter-clockwise to INCREASE the low heat flame using pliers to hold the stem securely. (see figure # 5)

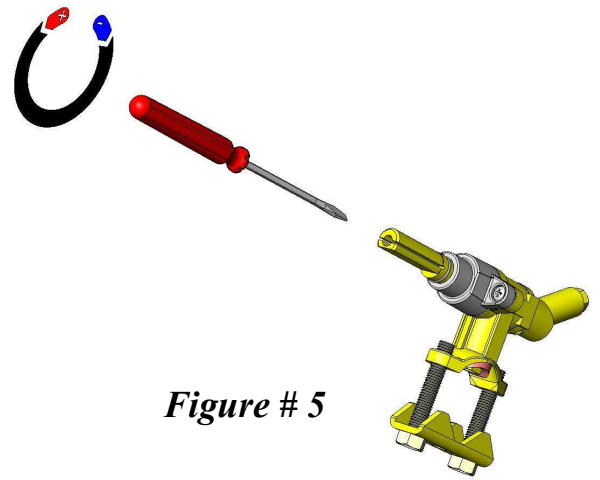


Figure # 5

Adjust the flames so the burner is fully lit around the perimeter when the knob is in the LOW position. Once proper adjustment is reached, reattach the knob by pushing onto stem.

STAINLESS STEEL CARE:

Stainless Steel is widely used for catering and residential kitchen equipment because of its strength, its ability to resist corrosion and its ease of cleaning. In fact, stainless steel ranks alongside glass and new china in terms of “ease of cleaning” and in percentage removal of bacteria during washing. As a result of these virtues, the metal is often taken for granted and it is assumed that no problems will arise during its usage. However, some care is required to ensure that the stainless steel can live up to this reputation.

DAY TO DAY CARE:

To maintain the original appearance of your ALFRESCO™ VERSAPOWERTM Cooking System, a regular cleaning routine should be carried out using the following guidelines:

1. After use, following the safety precautions detailed on page 4 and 5, wipe the unit with a soft damp soapy cloth and rinse with clean water, preferably warm/hot water. This should remove most substances encountered during the cooking process.
2. For more tenacious deposits, including oil, grease and water-borne deposits, use a multi purpose cream cleanser and apply with a soft damp cloth. Rinsing with fresh water, as described above, should follow as a last step.
3. For really stubborn dirt or burnt-on grease, a nylon-scouring pad may be used in conjunction with the cream cleanser. On no account should “wire wool” pads be used unless they are made of stainless steel.
4. Harsh abrasives and scouring materials should not be used for cleaning stainless steel as they will leave scratch marks in the surface and damage the appearance of the unit. Likewise do not use wire brushes, scrapers or contaminated scouring pads.
5. Your ALFRESCO™ VERSAPOWERTM Cooking System has a directional polished grain, any cleaning with abrasives should be carried out along this grain direction and not across it.
6. After use, always remove wet cleaning aids (such as cloths, pads, containers) from the surface, to avoid formation of water marks or stains.
7. If required, dry the unit after use with a soft dry cloth or towel.

If the preceding guidelines are adhered to, your ALFRESCO™ VERSAPOWERTM Cooking System should offer excellent life and should live up to its reputation of being “stainless”.

Neglect of this practice, however, can lead to deterioration of the surface and, in some extreme cases, corrosion of the steel itself. The two most common types of corrosion that may be encountered, particularly on stainless steel, are rust marks and pitting of the surface.

RUST-BROWN MARKS:

When this type of staining occurs it is unlikely that rusting of the stainless steel itself causes the marks. Similar marks can be found with both porcelain and plastic sinks. The rust marks are more likely to be the result of small particles of “ordinary-steel” which have become attached to the surface; these have subsequently rusted in the damp environment. The most common source of such particles is from “wire-wool” scouring pads, but contamination may also occur from carbon steel utensils and old cast iron water supply pipes.

These brown marks are only superficial stains, which will not harm the unit; they should be removable using a soft damp cloth and a multi-purpose cream cleanser.

Occasionally, it may be necessary to resort to a proprietary stainless steel cleanser, to return the surface of the unit to its original condition. To avoid re-occurrence of any “rust-staining” it is essential that the source of the contamination be eliminated.

PITTING:

Another form of corrosion, which occasionally occurs in stainless steel, is pitting of the surface. The reason for this corrosive attack can usually be attributed to certain household products, for example:

Bleaches:

Most common domestic bleaches & sterilizing solutions contain chlorine in the form of sodium hypochlorite. If used in concentrated form, bleaches can attack the stainless steel, causing pitting of the surface. They should always be used to the strengths prescribed by the manufacturer and should be thoroughly rinsed off with clean water immediately after use. All cleaning agents containing hypochlorite are unsuitable for long term contact with stainless steel and, even when used in the highly diluted form, they can give pitting under certain conditions.

Foodstuffs:

In general stainless steel is fully resistant to all foodstuffs in common use. Only in isolated cases, such as when concentrated salt and vinegar mixtures are allowed to remain in contact with the steel for a long period, can any surface marking result.

CARE & MAINTENANCE OF YOUR UNIT:

GRATE:

The easiest way to clean the round wire grate is immediately after cooking is completed and after turning off the flame. Wear a barbecue mitt to protect your hand from the heat and steam. Dip a brass bristle barbecue brush type in hot soapy water and scrub the hot unit grate. Dip the brush frequently in the bowl of water. Steam, created as water contacts the hot grate, assists the cleaning process by softening any food particles. If the grate is allowed to cool before cleaning, then cleaning will be harder.

STAINLESS STEEL:

The VERSAPOWERTM Cooking System is made from commercial quality type 304 non-rusting and non-magnetic stainless steel, and the cleaning information shown on Page 14 should be followed.

DRIP TRAY:

The drip tray should be cleaned after every usage of the unit. After allowing the unit to cool completely, remove the drip tray by pulling it out from the unit

WARNING

DO NOT ALLOW EXCESS GREASE OR LIQUIDS TO ACCUMULATE IN THE DRIP TRAY AS THIS WILL CREATE A FIRE HAZARD.

BURNER CLEANING:

Clean the exterior of the burner with a brass wire brush. Clear any stubborn scale with a metal scraper. Clear any clogged ports with a thin wire. Never use a wooden toothpick as it may break off and clog the port. Shake out any debris through the air shutter. Use a flashlight to inspect the burner inlet to ensure it is not blocked, if obstructions can be seen, use a stiff wire to clean out the burner throat.

ORIFICE CLEANING:

Remove the orifice and shine a flashlight through the openings to ensure there is no blockage. Use a needle to clear any debris. Be extremely careful not to enlarge the hole or break off the needle.

TO REASSEMBLE THE BURNERS:

Replace the burner by sliding the air shutter over the brass orifice, centering it in the hole and resting the rear of the burner onto its supporting bracket.

ELECTRODE GAPS:

The right gap must be maintained to ensure a proper spark. The gap should be 1/8" to 3/16". To adjust gap, hold the base of the wire rod tightly with a pair of pliers, and with another set of pliers, twist the tip of the wire to achieve the correct gap. Igniter batteries should be replaced at least once a year, following the instructions on page 7.

NOTE: Rough handling of the electrode can crack the ceramic body, causing all of the igniters to fail. Light all of the burners and check for proper flame characteristics.

ADDITIONAL CONSIDERATIONS:

Always keep the area around the unit free of obstructions and debris. Maintain at least 3" of space around unit to ensure proper airflow, and keep all ventilation openings clear and free of debris. Visually check flame characteristics and compare to description on page 13. Adjust if needed. Clean appliance after each use, and check for blockages, especially at the burner orifices, after periods of prolonged non-use. To maintain the appearance of your ALFRESCO™ VERSAPOWER™ Cooking System for many years, keep it covered when not in use. Backyard environments are harsh on your units' finish. Long exposure to sun, water, yard chemicals and the elements will reduce the appearance of the stainless steel. This is especially applicable in ocean front locations, or locations subject to sea mists. ALFRESCO™ strongly recommends that you cover your unit when not in use.

TROUBLESHOOTING:**BEFORE CALLING FOR SERVICE:**

If your ALFRESCO™ VERSAPOWER™ Cooking System does not function properly use the following checklist before contacting your dealer for service. You may save the cost of a service call and the inconvenience of being without your unit. Additional troubleshooting tips can be found on our website at www.alfrescogrills.com.

SPIDER AND INSECT WARNING:

Spiders and insects can nest in the burners of this or any other unit, and cause the gas to flow from the bottom of the burner. This is a very dangerous condition, which can cause a fire to occur behind the valve panel, thereby damaging the grill and making it unsafe to operate.

WHEN TO LOOK FOR SPIDERS:

You should inspect the burners of this unit at least twice a year or immediately if any of the following conditions occur:

(Troubleshooting, cont.)

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

UNIT WON'T LIGHT:

First determine if the spark igniters are functioning properly. You should hear a rapid snapping sound when the igniter button is depressed. If no sound is heard, try replacing the igniter batteries according to the instructions on page 7. If the batteries are good, ensure that the proper gap exists between the burner and electrode wire, according to the procedure on page 16.

If the spark igniters are working correctly, next determine if gas is reaching the burners. Ensure the gas supply is turned on, and that there are no leaks according to the procedure on page 10 & 11. Attempt to match-light a burner according to the procedure on page 12.

If the burner will light with a match, then the spark igniter may not be functioning correctly, or may not be adjusted correctly. Adjust according to the procedure on page 16 or call for service. If the burner will not match light, and the gas supply has been confirmed, then check the burner for blockages according to the procedure on page 16.

FLAME IS YELLOW / GAS SMELL:

IF YOU SMELL GAS WHILE THE UNIT IS OPERATING, IMMEDIATELY TURN OFF ALL BURNERS. Perform a leak test and check for blockages according to the procedure on page 10 & 11. Also check the air shutter adjustment according to the procedure on page 13.

NOTE: If the unit is operating in a dusty area or if heavy grease is present, some orange tips on the burner flame should be considered normal.

LOW / INSUFFICIENT HEAT:

Ensure that adequate preheat time has elapsed. Burners should preheat for at least 10 minutes .

If adequate preheat time was allowed, check the gas supply for a damaged and/or kinked supply line. Replace if necessary. On LP units, a mostly empty tank may not have sufficient pressure to run the unit at high heat. Replace with a full tank. Make sure that the regulator/hose assembly being used is the unit supplied with the unit. On NG units, ensure that the flexible supply line is at least 1/2" diameter.

Check the gas supply pressure to ensure at least 7" W.C. for NG and 11" W.C. for LP.

If gas supply is adequate, check burners for blockages according to the procedure described above. Check flame characteristics according to the procedure on page 13 and adjust air shutter if needed.

Check that there is no pressure being applied to the regulator attached to the back of the unit. This regulator contains a flexible diaphragm and should not touch the unit body or any surrounding objects.

Check to make sure that the burners and the drip tray are clean and free from obstructions.

Clean if necessary.

NOTE: No part of the unit should ever be lined with aluminum foil as it will interfere with airflow and can cause a low heat condition in the firebox and a high heat condition on the control panel.

BURNER BLOWS OUT:

First determine if the problem is being caused by location. If location is subject to high winds, reposition unit to provide some protection by placing the unit away from the wind.

Check the gas supply and flame characteristic according to the procedure under Low / Insufficient Heat.

UNIT GETS TOO HOT:

IF THE UNIT GETS TOO HOT, TURN IT OFF IMMEDIATELY AND ALLOW IT TO COOL.

Perform a leak test according to the procedure on page 10 & 11. If leaks cannot be corrected, call for service before attempting to use the unit.

HOW TO OBTAIN SERVICE

For service, please contact our Alfresco™ Gourmet Grills authorized service agency at:
(866) 203-5607

Please provide:

- Model Number
- Serial Number (located under the drip pan)
- Gas Type
- Date of installation
- A brief description of the problem.

For all other Alfresco™ Gourmet Grill product inquiries please contact:

Alfresco Gourmet Grills.
Customer Service Department.
7039 East Slauson Avenue
Commerce, CA 90040.

(888) 383-8800 or (323) 722-7900
(323) 726-4700. (fax)

Visit us on the WEB at: *www.alfrescogrills.com*

NOTES:

Alfresco[™] **Gourmet Grills Limited Warranty**

This warranty covers the following: ALFRESCO[™] GOURMET GRILLS (All Models)

DURATION OF WARRANTY

Alfresco Gourmet Grills, (a division of SES, Inc.) warrants all grill components to the original purchaser to be free of factory defects in material and workmanship for a period of one (1) year from the original date of purchase. This does not apply if the unit was subject to other than normal household use.

Lifetime warranty covers the structural integrity of the exterior and interior body parts and stainless steel cooking grates. Should structural deterioration occur to the degree of non-performance, a replacement will be furnished FOB Commerce, California. This does not apply if the unit was subject to other than normal household use.

Lifetime warranty to the original purchaser, covers the main unit burners. This does not apply if the unit was subject to other than normal household use.

Alfresco[™] Gourmet Grills, Will Cover:

All repair labor and replacement parts for one year, for parts found to be defective due to materials or workmanship. An Authorized Factory Agent must provide service during normal working hours. No charge will be made for repair or replacement at the factory for parts returned pre-paid, through the dealer and claimed within the warranty period, and found by ALFRESCO[™] GOURMET GRILLS to be defective.

Alfresco[™] Gourmet Grills, WILL NOT Cover:

- Installation or start-up Normal adjustment to burners, gas regulators, etc.
- Damage resulting from accident, alteration, misuse, abuse, hostile environments, improper installation or installation not in accordance with local codes.
- Cleaning of igniters and/or general maintenance.
- Shipping damage
- Service by an unauthorized agency.
- Damage or repairs due to service by an unauthorized agency.
- The use of unauthorized parts.
- Overtime, weekends, holidays
- Improper installation, such as: no regulator, improper hook-up, etc.
- Service visits to:
 - Correct the installation. (You are responsible for providing electrical wiring, gas installation and other connecting facilities.)
 - Repairs due to other than normal use.
 - Supply the user with operational assistance on site.

Replacement will be FOB Alfresco[™] Gourmet Grills, Commerce California, and Alfresco[™] Gourmet Grills, will not be liable for any transportation and labor costs, or export duties. This warranty shall not apply, nor can we assume responsibility for damage that might result from failure to follow manufacturers instructions or local codes, where the appliance has been tampered with or altered in any way or which, in our judgment, has been subjected to misuse, negligence, or accident.

Implied warranty shall not extend beyond the duration of this written warranty. This warranty is in lieu of all other warranties expressed or implied and all other obligations or liability, in connection with the sale of this appliance.

TM

*Alfresco*TM

Open Air Culinary Systems

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