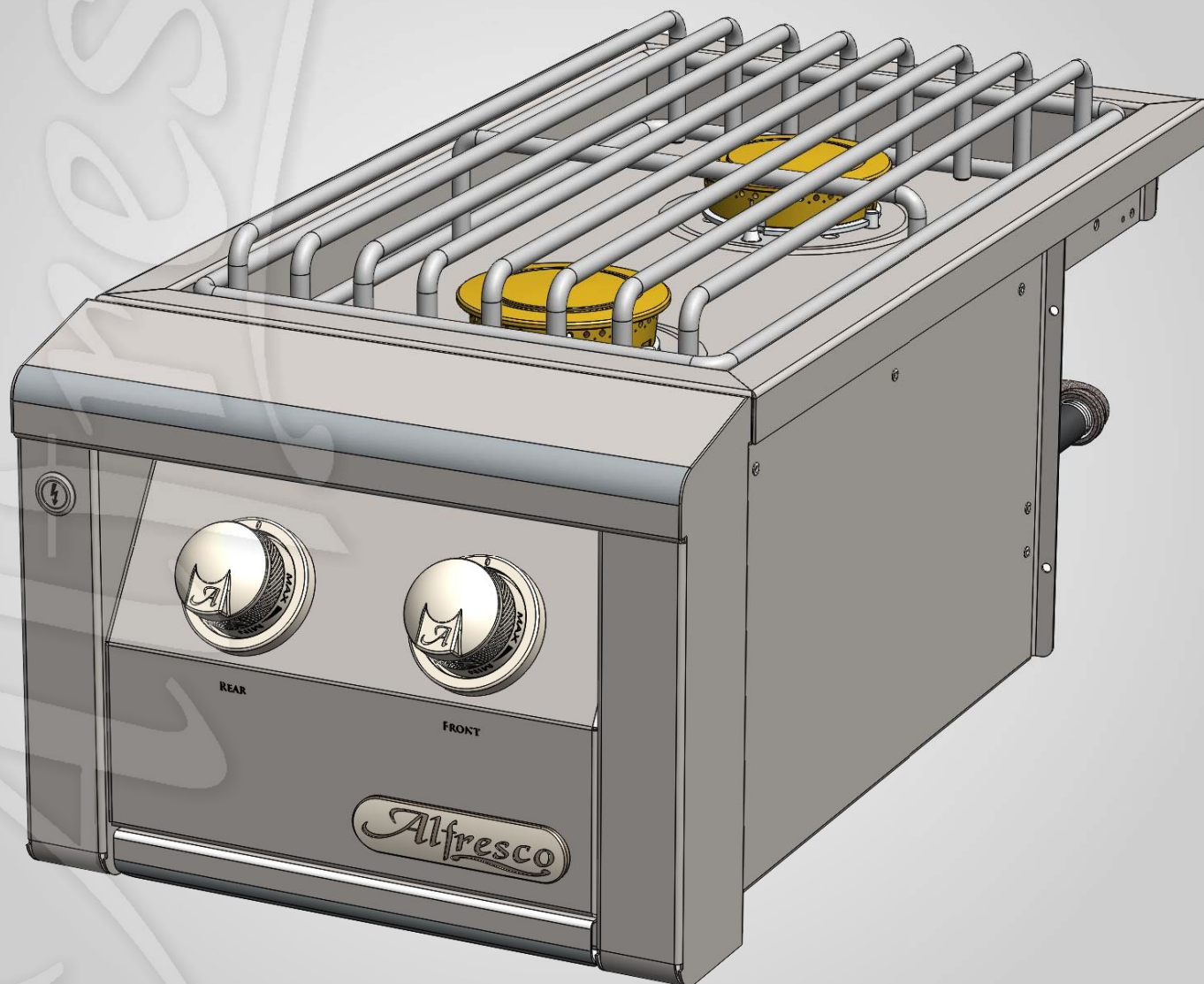


TM

AlfrescoTM

Open Air Culinary Systems



AXESB-2

Care and Use Manual

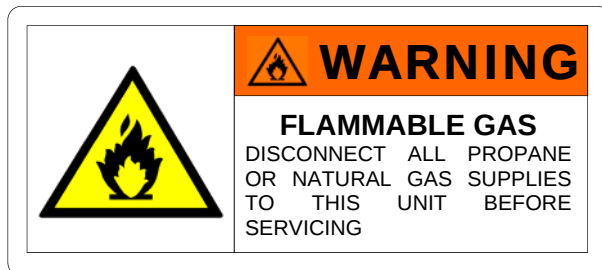
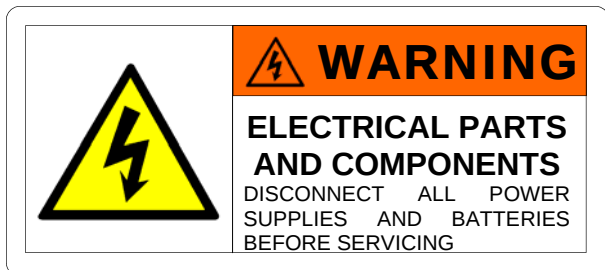
BARBEQUE SERIAL NUMBER LABEL:

NOTES:



ALFRESCO™ Gourmet Grills
A division of Superior Equipment Solutions, Inc.
7039 East Slauson Avenue
Commerce, CA. 90040
Ph.: (888) 383-8800
Fax: (323) 726-4700
Web: www.alfrescogrills.com

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 SIDE BURNER TO REDUCE THE RISK OF FIRE, BURN HAZARD OR OTHER INJURY. KEEP THIS MANUAL FOR FUTURE REFERENCE.

When properly cared for, your ALFRESCO™ Side Burner will give safe, reliable service for many years. However, extreme care must be used since the Side Burner 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 Side Burner 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. 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 Side Burner grate.
- Only certain types of glass, heatproof glass ceramic, earthenware, or other glazed utensils are suitable for Burner 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 Side Burner by cleaning the grease tray often. Never while the Side Burner is on or hot from recent use; pan will not come out.
- Do not use aluminum foil to line the Side Burner 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 Side Burner. 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 Side Burner is being used. Never allow them to sit, stand or play on or around the Side Burner. Do not store items of interest to children around or below the Side Burner or in the cart. Never allow children to crawl inside of the cart.
- Do not heat unopened food containers that may cause the container to build-up pressure and burst.
- Never lean over an open hot or operating Side Burner.

(Safety, cont.)

- When lighting a burner, always pay close attention to what you are doing. Be certain you are depressing the correct igniter button labeled for the burner you intend on using.
- When using the Side Burner do not touch the Side Burner grate or immediate surrounding area as these areas become extremely hot and could cause burns.
- 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 mounted correctly for safe operation.
- Clean the Side Burner with caution. Avoid steam burns; do not use a wet sponge or cloth to clean the Side Burner 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 Side Burner and cause the gas to flow from the a wrong of the burner. This is a very dangerous condition, which can cause a fire to occur behind the valve panel, thereby damaging the Side Burner and making it unsafe to operate. Inspect the Side Burner at least twice a year.
- Be sure all Side Burner controls are turned off and the Side Burner is cool before using any type of aerosol cleaner on or around the Side Burner. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode.
- Do not operate the Side Burner 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 Side Burner 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 cart free and clear from debris (cart model).
- If the unit is stored indoors ensure that it is cool. If propane is used, the cylinder must be unhooked and the propane cylinder stored outside in a well-ventilated area, out of reach of children.
- Never use the Side Burner in windy conditions. If located in a consistently windy area, oceanfront, mountaintop, etc... a windbreak will be required. Always adhere to the specified clearances.
- Keep any electrical supply cord, away from the heated areas of the Side Burner.

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 SIDE BURNER:

When determining a suitable location for your Side Burner, 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 Side Burner only in a well-ventilated area. Never locate the Side Burner in a building, garage, breezeway, shed or other such enclosed areas without an approved ventilation system. Never locate the Side Burner over, under or next to unprotected combustible construction.

CLEARANCES:

TO NON-COMBUSTIBLE CONSTRUCTIONS:

A minimum of **3"** clearance around the Side Burner to non-combustible construction is required to allow heat to escape freely while cooking.

TO COMBUSTIBLE CONSTRUCTIONS:

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

ASSEMBLY:

BUILT-IN MODELS:

To locate your ALFRESCO™ Side Burner into your Non-combustible enclosure, complete the following steps:

1. Remove all packaging materials
2. Install and secure the body of the Side Burner to your counter's enclosure.
3. Ensure that the burners are positioned correctly on their venturi funnels, and are fully seated onto their supports. (See figure # 1)
4. Install the Side Burner Grate.
5. Make the connection to the gas regulator according to the instructions on pages 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 Side burner without using any tools.

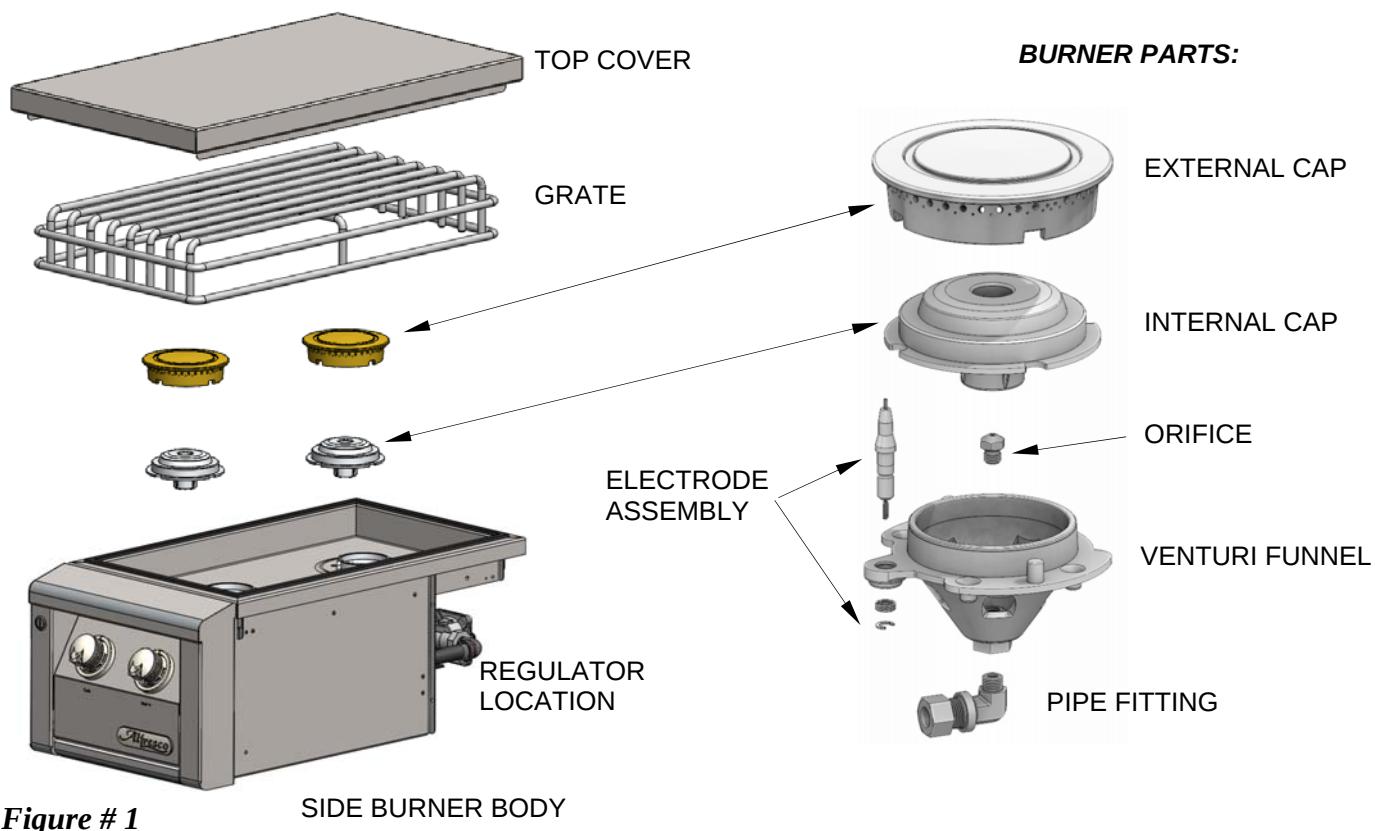
CART MODELS:

Please follow the instructions supplied with the unit in order to mount and connect all required piping that comes with the unit.

WARNING:

To prevent harm and ensure proper operation of your Side Burner, it is imperative that the burners are properly installed with respect to the gas orifices. Be certain that the exterior cap and well as internal cap is inserted completely into the burner's venture funnel and that the burner rests firmly on its supports.

The burner should not rock side-to-side nor top-to-bottom if properly installed. If excessive burner movement is present, reseal burner or contact your authorized service provider.



GAS CONNECTION—LIQUID PROPANE (LP)

NEVER CONNECT THE SIDE BURNER 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:

- AXESB-2 40,000 BTUH

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 TO LP TANKS:

Your ALFRESCO™ Side Burner 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.

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

- Locate the regulator and gas connection point in the rear side of your Side Burner unit .
- Verify that the a 1/2" FPT x 1/2" MPT (male-to-female) connected to the regulator points in the required direction. (see **Figure # 2**)
- Fasten the hose connection to a 1/2" MPT x 3/8" COMP (compression flare fitting) connected to the elbow. (see **Figure # 2**).

LP GAS CONNECTION TO LP PIPED SYSTEMS:

An LP piped system is one with a large central LP tank that feeds the entire household. Those systems are normally equipped with a high pressure regulator by the large LP tank and low pressure regulators close to the home.

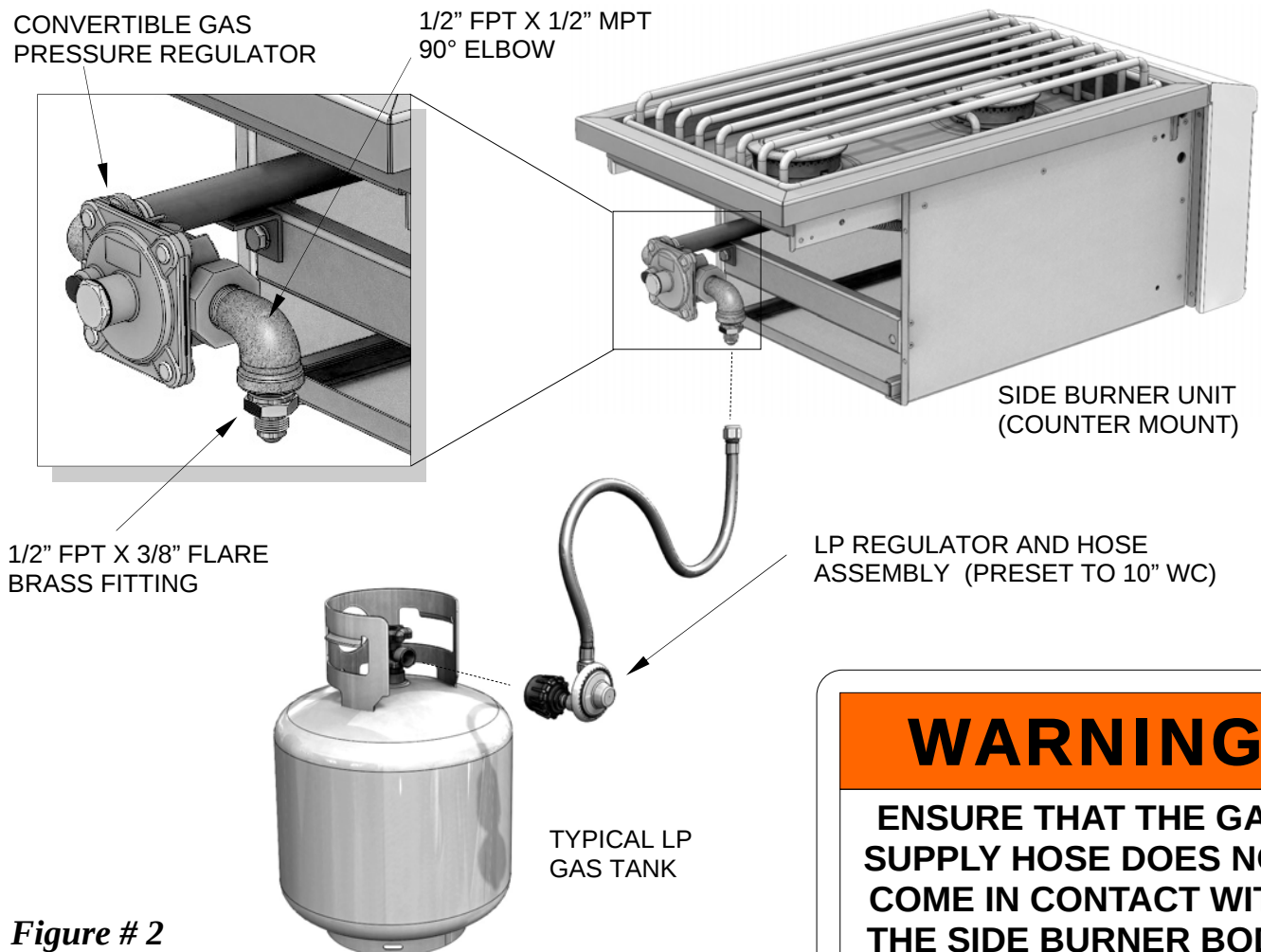


Figure # 2

WARNING

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

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.

WARNING

YOUR ALFRESCO™ SIDE BURNER'S PRESSURE REGULATOR HAS A **MAXIMUM INPUT PRESSURE OF 14" WC.** (OR APPROX. .5 PSI) , AND A **SAFETY LIMIT OF 69" WC.** (2.5 PSI).

REGULATOR NOTICE

Exposure to pressures above the safety limit of 69" WC. will permanently damage the gas regulator requiring a replacement. **OVER PRESSURE DAMAGE IS NOT COVERED BY YOUR ALFRESCO WARRANTY**

GAS CONNECTION - NATURAL GAS (NG)

NEVER CONNECT THE SIDE BURNER 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:	4.0" W.C. (.14 PSI)
	Non-operating:	4.5" W.C. (.16 PSI)
	Optimum pressure:	7.0" W.C. (.25 PSI)

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 4.5" 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 Side Burner is fitted with a shut off valve conveniently positioned and easily accessible as an emergency gas shutoff.

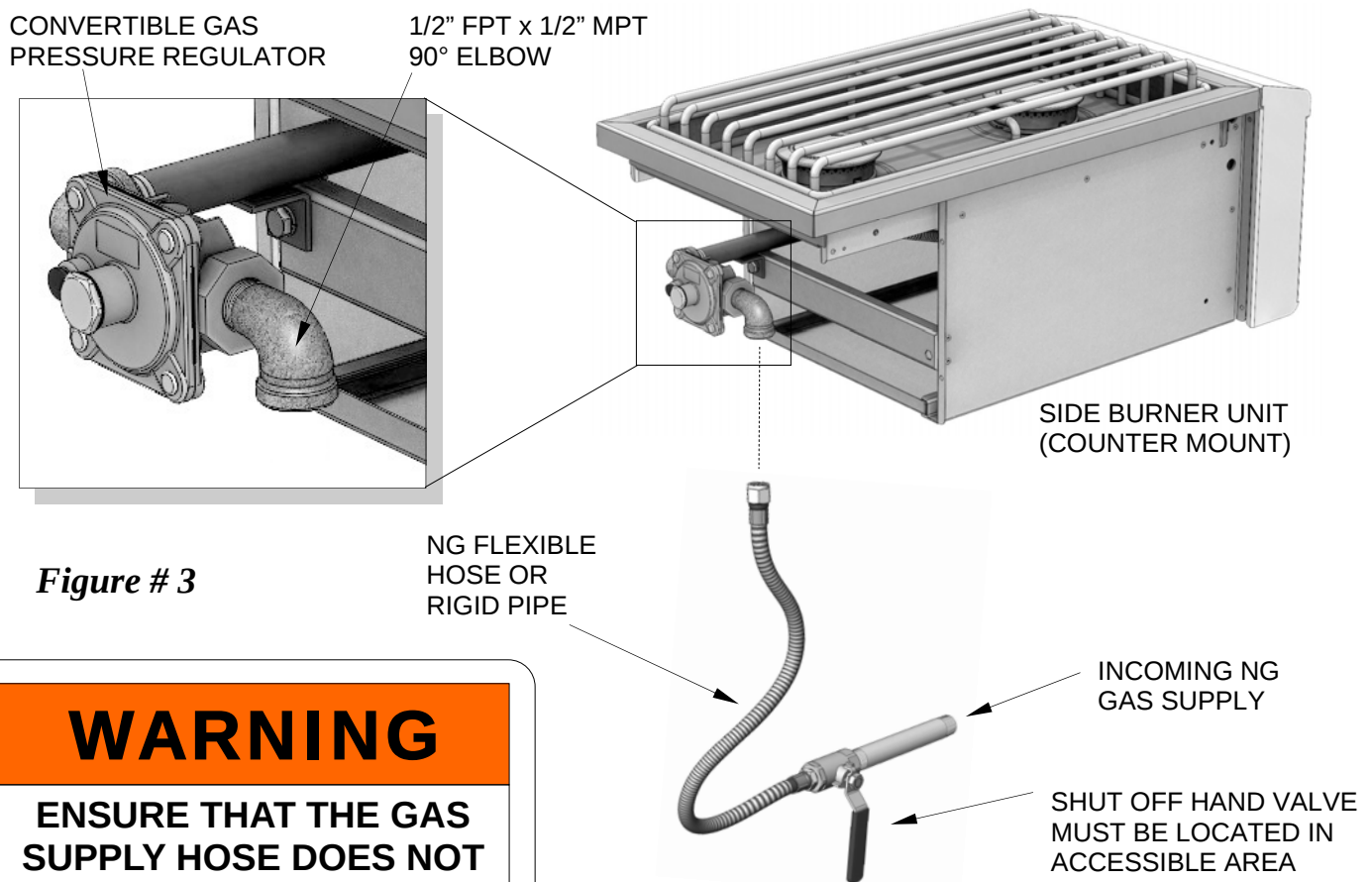
Your ALFRESCO™ Side Burner for use with Natural Gas comes equipped with its own regulator which **MUST NOT** be removed.

If this regulator needs to be replaced use only the type specified by ALFRESCO™ for this appliance.

To connect the piping or hose assembly follow the next steps:

- Locate the regulator and gas connection point in the rear side of your Side Burner.
- Verify that the a 1/2" FPT x 1/2" MPT (male-to-female) connected to the regulator points in the required direction. (see **Figure # 3**)
- Fasten the pipe or hose connection to a 1/2" MFT elbow with the appropriate gas fittings. (see **Figure # 3**).

If the connection of the Side Burner is done with flare fittings and a flexible hose to the existing NG gas supply, a 1/2" diameter flexible stainless steel gas hose, no more than 48" in length will be required.



LEAK TESTING:

GENERAL:

Although all gas connections on your ALFRESCO™ Side Burner are leak tested at the factory prior to shipment, a complete gas tightness check must be performed at the installation site due to possible mis-handling 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 Side Burner.
- Make sure the burner tie-down straps are 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.
- 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 Side Burner.
- Do not use the Side Burner until all connections have been checked and do not leak.
- Only those parts recommended by the manufacturer should be used on the Side Burner.
- Substitution can void the Side Burner’s 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 Side Burner.

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.

LIGHTING INSTRUCTIONS:

BEFORE LIGHTING...

The pressure regulator and hose assembly supplied with the unit must be used. Never substitute regulators for those supplied with the Side Burner. 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.

SIDE BURNER LIGHTING:

Turn all knobs to “OFF” then turn on the gas supply.

Always keep your face and body as far away from the Side Burner as possible when lighting. Depress the igniter button for the burner you are trying to light, and immediately push and turn the burner control knob counter-clockwise to the “HI” position and wait for the burner to light.

(See **Figure # 4** on next page)

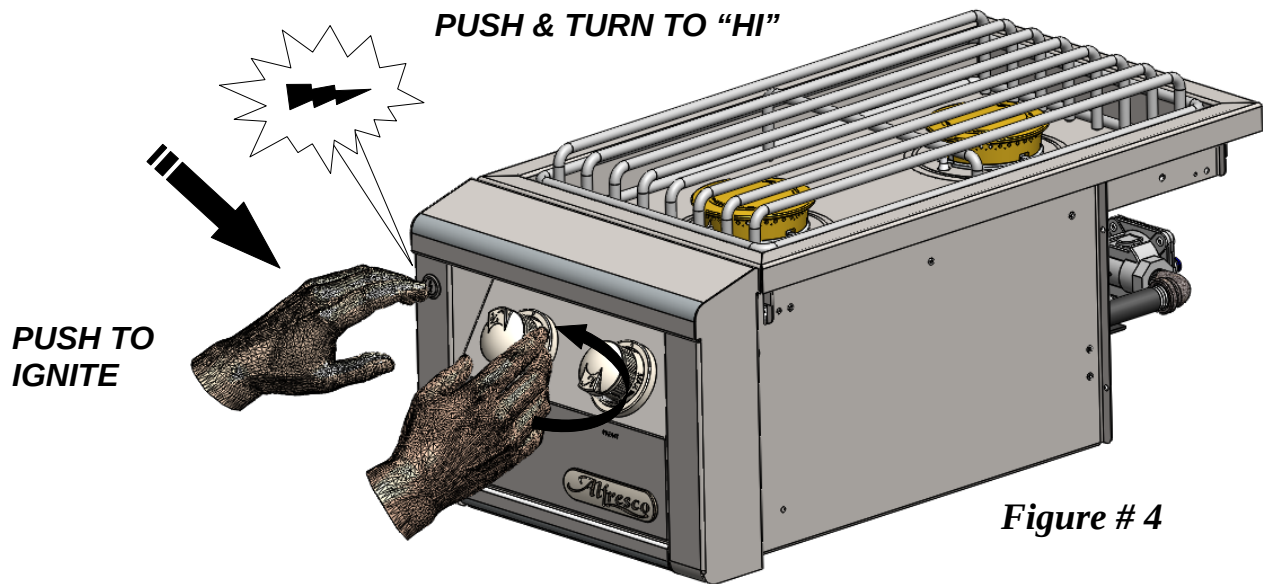
WARNING

THE COVER MUST BE REMOVED WHEN LIGHTING.

THE COVER SHOULD NOT BE CLOSED WHEN THE BURNERS ARE IN USE.

WARNING

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



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

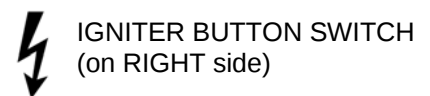
If the burner does not light in 4 seconds, turn knobs to "OFF" and wait 5 minutes to allow any accumulated gas to dissipate before trying again. If the burner will not light after several attempts, then it can be lit with a match.

Keep your face away from the Side Burner as far as possible and pass a lit, long stem match through the Side Burner grate 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.

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 14: Troubleshooting.

BUTTON SYMBOLS AND LOCATIONS:

There is only one button to engage the igniter located on the upper right corner of the front panel of the Side burner.



BURNER ADJUSTMENTS

LOW HEAT SETTING ADJUSTMENT:

NOTE:

THE LOW HEAT SETTING ON YOUR SIDE BURNER IS PRESET AT THE FACTORY.

ADJUST ONLY IF ALTITUDE OR ENVIRONMENTAL FACTORS ARE CAUSING POOR, LOW HEAT, PERFORMANCE.

WARNING

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

GAS CAN ESCAPE AND CAUSE A POTENTIALLY HAZARDOUS CONDITION.

ADJUSTMENT STEPS:

1. Follow lighting instructions by setting the control knob on "HI" and allow the burner to preheat for 5 minutes.
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)
7. 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.

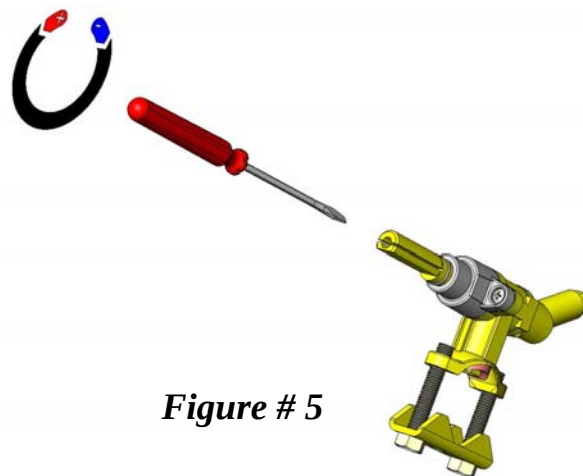


Figure # 5

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™ Side Burner, 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 Side Burner 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 Side Burner. Likewise do not use wire brushes, scrapers or contaminated scouring pads.
5. Your ALFRESCO™ Side Burner 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 Side Burner after use with a soft dry cloth or towel.

If the preceding guidelines are adhered to, your ALFRESCO™ Side Burner 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 caused 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 Side Burner; 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 Side Burner to its original condition. To avoid re-occurrence of any “rust-staining” it is essential that the source of the contamination is 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 produce 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.

TROUBLESHOOTING:

BEFORE CALLING FOR SERVICE:

If your ALFRESCO™ Side Burner 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 Side Burner. Additional troubleshooting tips can be found on our website at [**www.alfrescogrills.com**](http://www.alfrescogrills.com).

SPIDER AND INSECT WARNING:

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

WHEN TO LOOK FOR SPIDERS:

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

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

SIDE BURNER WON'T LIGHT:

First determine if the spark igniters are functioning properly. A rapid snapping sound should be heard when the igniter button is depressed. If no sound is heard, check the battery. 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. 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. If the burner will not match light, and the gas supply has been confirmed, then check the burner for blockages.

FLAME IS YELLOW / GAS SMELL:

IF YOU SMELL GAS WHILE THE SIDE BURNER IS OPERATING, IMMEDIATELY TURN OFF ALL BURNERS. Perform a leak test and check for blockages.

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

BURNER BLOWS OUT:

First determine if the problem is being caused by location. Check the gas supply and flame characteristics. Check to ensure that burners are correctly positioned in their bodies according to the procedure on page 6 (assembly). Correctly installed burners should be seated firmly with no side-to-side movement.

ADDITIONAL IMPORTANT CLEANING AND STORAGE CONSIDERATIONS:

In order to maintain your Side Burner in clean working order, it will be necessary, under certain conditions, to take additional precautions. If your Side Burner is located in a coastal area, it will be exposed to salty air which is corrosive.

If it is located close to a swimming pool or Jacuzzi with chlorinated water, then it will be exposed to dilute hydrochloric acid which can be formed as a result of chlorine compounds used in the pool causing chlorine to be combined with hydrogen and water in the atmosphere.

Also, muriatic acid (another name for hydrochloric acid) is used to maintain the correct pH balance in the pool water. Chlorine is an oxidizing agent, and as such can promote rapid corrosion or other oxidizing processes which can damage various materials.

Type 304 stainless steel is highly resistant to corrosion but given enough exposure to such corrosive conditions might succumb to some degree, such that pitting or rusting may occur. Our Side Burner materials have been tested in saline solutions with higher salinity than sea water, and they have been tested in highly chlorinated solutions. They have also been tested by exposure to highly acidic foods. During and after these tests, we found these materials were able to withstand exposure over prolonged periods of time.

However, the above mentioned corrosive substances, along with neglect, can lead to a situation whereby conditions might combine to cause some damage to occur. Therefore, we suggest that you always keep your Side Burner clean, dry and covered when not in use. This is even more important when long term storage is intended; always store the Side Burner clean, dry and covered with your cover.

Also, do not allow any food particles or grease to be left inside your Side Burner, as this will attract rodents which, in addition to being undesirable from an hygienic standpoint, are likely to cause physical damage to your Side Burner. Rodents are known to chew on the insulation of wiring which will eventually cause permanent damage to the wiring and possibly electrical components.

One final consideration for Side Burners located either along the coast or in a desert community: Wind driven sand is highly abrasive, therefore constant exposure will eventually pit and scratch almost anything; one more reason to keep your Side Burner covered when not in use. By routinely caring for your Side Burner as outlined in this manual, you can enjoy many years of service from it and keep it looking the way it should.

In the event that any light rusting is found on the stainless steel, it will usually not be the stainless steel which is corroding but iron particles which have somehow been deposited on the surface. For more information on this subject, please request our "Rust removal bulletin". As a first course of action though, we recommend "Bar Keepers Friend", available from many supermarkets and hardware stores. This product, if used as directed, will usually solve the problem. Note though, when using this product on textured surfaces such as your barbecue, always rub in the direction of the grain; never across the grain, since doing so will damage the finish.

BATTERY INSTALLATION / REPLACEMENT:

To install a new 9 Volt igniter battery or replace a spent one, 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 AXESB-2 has only one igniter module in the center of the unit that operates both burners. (See **Figure # 5**).

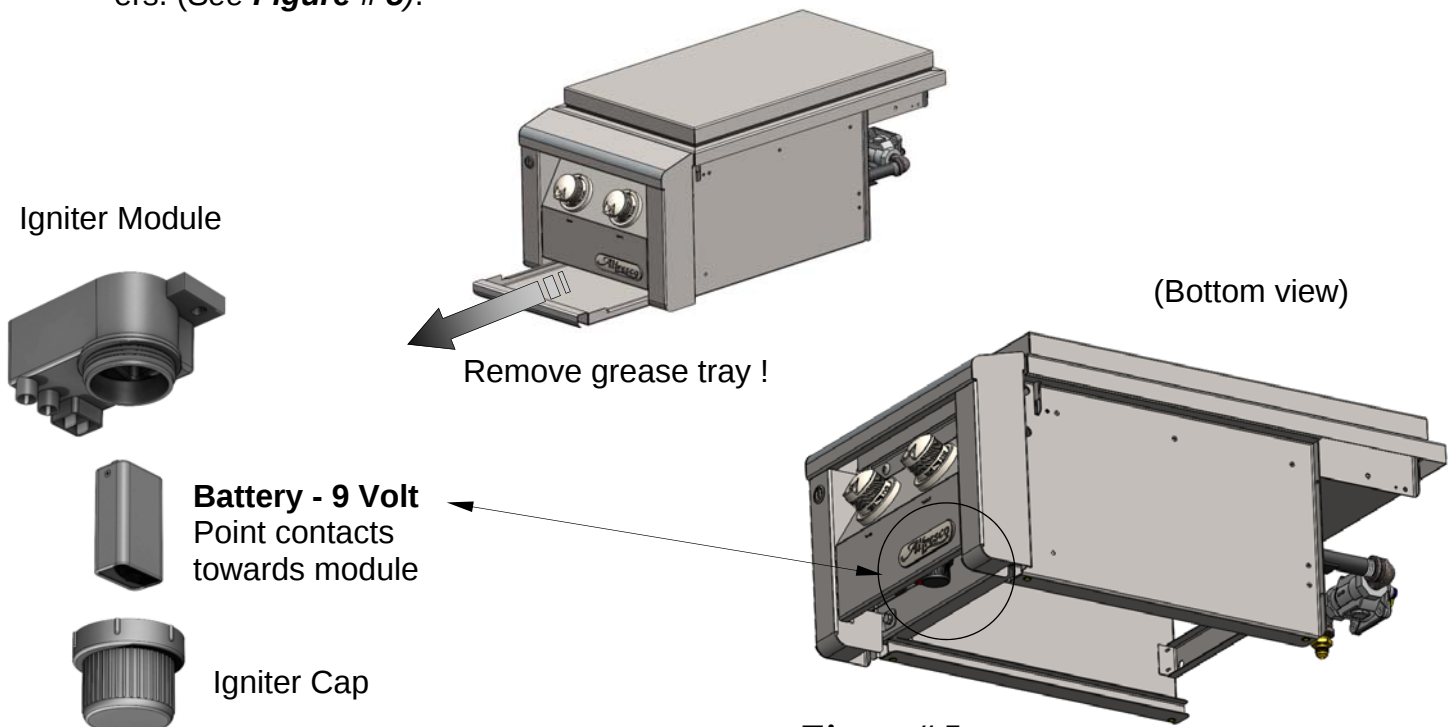


Figure # 5

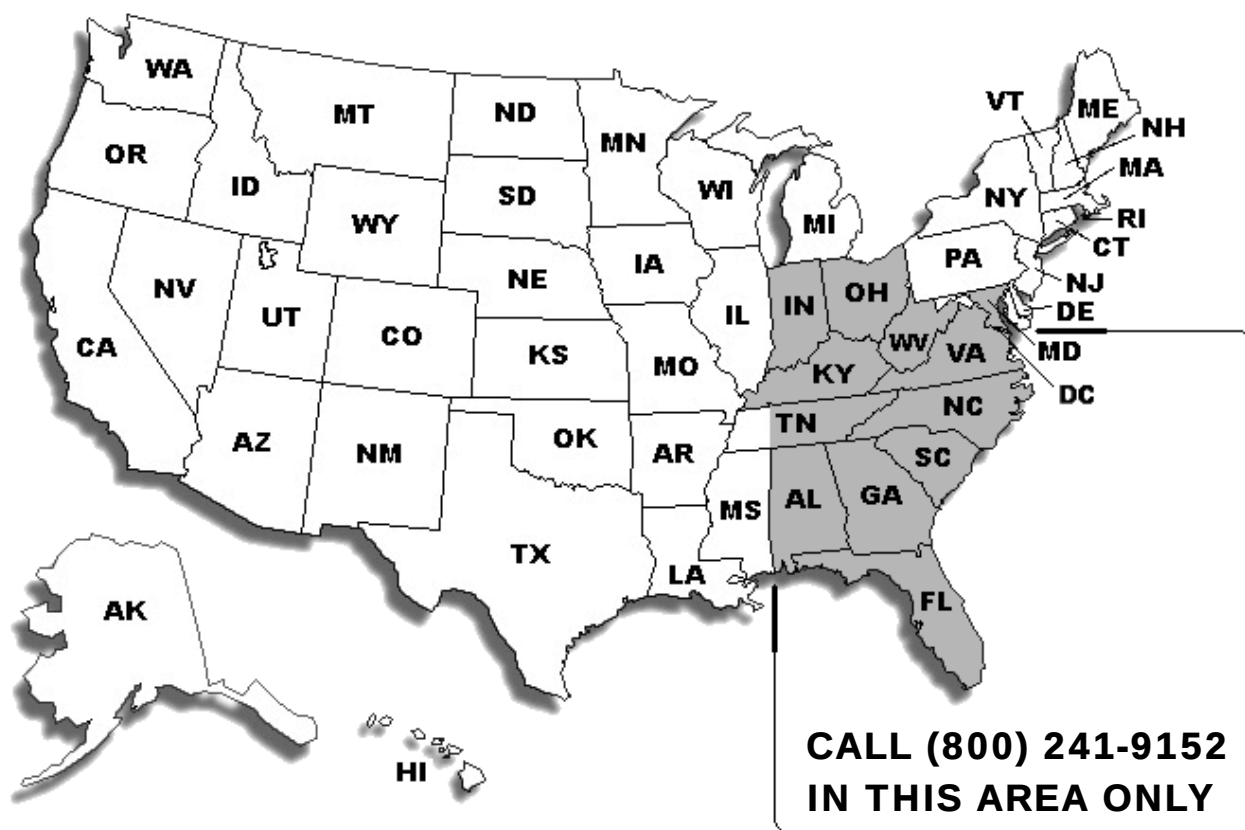
HOW TO OBTAIN SERVICE

WARRANTY SERVICE ONLY:

For warranty service, please contact our regional Alfresco™ Gourmet Grills authorized service agency according to your location on the following map:

Please provide:

- Model Number & Serial Number:
 - Grills - Located under the drip pan.
 - Refrigerators - Located inside on the upper left corner.
- Gas Type
- Date of installation
- A brief description of the problem.



ALL OTHER AREAS CALL (866) 203-5607

INQUIRIES AND INFORMATION:

For all other Alfresco™ Gourmet Grill information such as power, installation, cut-out requirements, or any other 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)

Or visit us on the WEB at: www.alfrescogrills.com

Alfresco Limited Warranty

(Residential use only)

SIDE BURNERS

LIMITED LIFETIME WARRANTY

Alfresco will repair or replace any stainless steel part including all fabricated stainless steel components, standard round grates (excluding what is covered in the Five Year Limited Warranty) to be defective from workmanship and when subjected to normal residential use and service. This warranty excludes surface corrosion, scratches, discoloration, weather and atmospheric related staining, and minor surface rust and oxidation which are normal conditions. Labor to remove and replace defective parts is not covered after first year of ownership. Shipping and handling cost will apply. Alfresco recommends that you use an authorized Alfresco servicer to perform such service.

LIMITED FIVE-YEAR WARRANTY

Alfresco warrants the gas valves and drip pans, to be free from defects in materials and workmanship under normal residential use for a period of five years from the original date of purchase. Labor to remove and replace defective parts is not covered after first year of ownership. Shipping and handling cost will apply. All service provided by Alfresco under this warranty must be performed by an authorized Alfresco servicer.

FULL TWO YEAR WARRANTY

For two years from the date of original installation, your Alfresco Side Burner warranty covers all parts and labor to repair or replace, under normal residential use, any part of the product that proves to be defective in materials or workmanship. All service provided by Alfresco under this warranty must be performed by an authorized Alfresco servicer, unless otherwise specified by Alfresco. Service will only be provided during normal business hours.

TERMS APPLICABLE TO EACH WARRANTY

The warranty applies only to products installed for normal residential use. The warranty applies only to products installed in any one of the fifty states of the United States, the District of Columbia or the ten provinces of Canada. This warranty does not cover any parts or labor to correct any defect caused by negligence, accident or improper use, maintenance, installation, service or repair.

SERVICE & REPLACEMENT PARTS

For quicker and easier results visit our website at: <http://www.alfrescogrills.com> or, call 866-203-5607 to report service problems and/or to obtain replacement parts for your Alfresco Side Burner. Replacement parts are shipped F.O.B. Commerce, California 90040. Before calling for service, please make sure you have the following information: **Model number, serial number, date of purchase, and proof of purchase** by original owner.

Limitations & Exclusions: **1.** Alfresco's warranty applies only to the original purchaser and may not be transferred. **2.** Alfresco's warranty is in lieu of all other warranties, expressed or implied and all other obligations or liabilities related to the sale or use of its grill products. **3.** Alfresco's warranty shall not apply and Alfresco is not responsible for damage resulting from misuse, abuse, alteration of or tampering with the appliance, accident, hostile environment, flare-up fires, improper installation, or installation not in accordance with the instructions contained in the User Manual, or the local codes. **4.** Alfresco shall not be liable for incidental, consequential, special or contingent damages resulting from its breach of this written warranty or any implied warranty. **5.** Some states do not allow limitations on how long an implied warranty lasts, or the exclusions of or limitations on consequential damages. This warranty gives you specific legal rights and you may have other rights, which vary from state to state. **6.** No one has the authority to add to or vary Alfresco's warranty, or to create for Alfresco any other obligation or liability in connection with the sale or use of its products.

Alfresco shall not be responsible for and shall not pay for the following: **1.** Installation or start-up. **2.** Service by an unauthorized service provider. **3.** Damage or repair due to service by an unauthorized service provider or use of unauthorized parts. **4.** Improper installation. **5.** Damage caused by accidents, abuse, alteration, misuse, installation that is not in accordance with the instructions contained in the User Manual, or local codes. **6.** Units installed in non-residential applications such as retirement homes, restaurants, hotels, schools, etc. **7.** To correct normal adjustments or settings due to improper installation, commissioning or local gas supply properties. **8.** Shipping and handling costs, export duties, or installation cost. **9.** The cost of service calls to diagnose trouble; or Removal or re-installation cost.

TM

*Alfresco*TM

Open Air Culinary Systems

**AXESB-2 - CARE & USE MANUAL
ALFRESCO GOURMET GRILLS
ALL RIGHTS RESERVED - 04/2014**