

 **SUMMERSET**

SIDE BURNER MANUAL

SIDE BURNERS

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SUMMERSET SIDE BURNER INSTALLATION INSTRUCTIONS & OWNERS MANUAL

MODEL: SINGLE SIDE BURNER / SIZZLER DOUBLE SIDE BURNER / SIZZLER PRO DOUBLE SIDE BURNER / TRIPLE DOUBLE SIDE BURNER / TRIPLE SEAR SIDE BURNER / ALUMINIUM DOUBLE SIDE BURNER / ALUMINIUM SEAR SIDE BURNER

PART #: SSSB1 / SIZSB1 / SIZPROSB2 / TRLSB1 / TRLSS / ALTSB2 / ALTSS

Use only propane or natural gas configuration available

THANK YOU

Thank you for your purchase. We'd like to welcome you to the Somerset family of luxury outdoor kitchen products and look forward to being a part of your home for years to come. As a family business with over 30 years of industry experience, we aim to deliver exceptional quality and personal service. Welcome to the Somerset family and we hope you love your new Side Burner!

FOR YOUR RECORDS

Please record the following information and refer to it when contacting Somerset Professional Grills or an authorized dealer. The serial number is located on the rating plate. The rating plate is located on the exterior basin of the Side Burner and on the underneath side of the drip tray (select models only).



For warranty information and to register your Side Burner visit www.direct.com/register

To view on your phone, scan the QR code on your smart phone's camera app. (For Android devices, use Google)

INSTALLER:

Please leave this manual for the owner

Serial Number: _____

Model: _____

Date of Purchase: _____

Place of Purchase: _____

Safety Warnings & Codes

IMPORTANT: READ THESE INSTRUCTIONS CAREFULLY BEFORE STARTING INSTALLATION

WARNING!

IF YOU SMELL GAS

1. Shut off the gas to the appliance.
2. Extinguish any open flame.
3. Open lid to vent.
4. If odor continues, keep away from the appliance, and immediately call your gas supplier or fire department.

WARNING!

Improper installation, adjustment, alteration, service, or maintenance can cause injury or property damage. For assistance or additional information consult a qualified professional installer, service agency, or the gas supplier.

WARNING!

1. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
2. A propane cylinder not connected for use shall not be stored in the vicinity of this or any other appliance with flame.

WARNING!

FAILURE TO READ AND FOLLOW THE "USE AND CARE" INSTRUCTIONS COULD RESULT IN A FIRE OR EXPLOSION THAT COULD CAUSE SERIOUS BODILY INJURY DEATH OR PROPERTY DAMAGE

Always have your side burner vented correctly, installed by a professional and inspected by the local city building department.

WARNING!

Do not store or use gasoline or other flammable liquids or vapors near this or any other appliance.

FOR OUTDOOR USE ONLY

If stored indoors, detach and leave any fuel cylinders outdoors.

CODE AND SUPPLY REQUIREMENTS:

These Side Burners must be installed in accordance with local codes and ordinances, or, in the absence of local codes, with either the latest National Fuel Gas Code (ANSI Z223.1/NFPA 54), and Natural Gas and Propane Storage and Handling Installation Code (CSA-B149.1).

CALIFORNIA PROPOSITION 6 WARNING

The burning of gas cooking fuel generates some 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 the unit according to the use and care manual, ensuring you provide good ventilation when cooking.

WARNING!

ELECTRICAL PARTS AND COMPONENTS

Disconnect all power supplies and batteries before servicing

WARNING!

FLAMMABLE GAS

Disconnect all propane or natural gas supplies to this unit before servicing.

WARNING!

SAFETY AND INSTALLATION WARNINGS

- Have an ABC Fire Extinguisher readily accessible. Never attempt to extinguish a grease fire with water or other liquids.
- Keep electrical supply cords and fuel supply hoses away from heated surfaces.
- Do not heat unopened food containers as they may explode.
- Never store additional or empty fuel cylinders in the Side Burner cabinet or near the Side Burner. Do not store cylinders indoors or on their sides. Never use dent-ed, rusty or damaged cylinders.
- Close supervision is necessary when this or any appliance is used near children. Keep children away from the Side Burner during operation and until the Side Burner has cooled off.
- Do not use aluminum foil to cover cooking grates. This will alter combustion airflow and trap excessive heat in the control area leading to damaged knobs or igniter modules.
- After the Side Burner is installed by a professional technician be sure they show you where your gas supply shut off valve is located. All gas lines must have a shut off that is easily accessible. If you ever smell gas check for leaks IMMEDIATELY. Never check for gas leaks with an open flame.
- Never operate burner in a windy area. If windy conditions exist install a suitable windbreak.
- Damage caused by leaving operating burner unattended is not covered under the terms and conditions of the AMD Direct Gold Standard Warranty. Never leave open flame unattended.
- Never use burner without drip pan in place. Make sure drip pan is properly and fully inserted. Failure to do so may allow hot grease or boil-overs to become a fire or explosion hazard.
- Do not repair or replace any part of the Side Burner unless specifically recommended by this manual. A qualified technician should perform all other necessary service.
- Summerset Side Burners are not designed, certified for and cannot be installed in or on recreational vehicles, portable trailers, boats or any other mobile vehicle.
- Children should never be left alone or unattended in an area where a Side Burner is located. Install your Side Burner well away from areas where children play. Do not store items that may draw the interest of children in or around the Side Burner, island or masonry enclosure. **When in use and immediately after, areas of the Side Burner are hot enough to cause severe burns!**
- Avoid wearing loose-fitting, long sleeves or flammable garments when using the Side Burner. Never touch cooking grates on top or surrounding metal surfaces with your bare hands as these areas become extremely hot during use and could cause severe burns. Use an insulated glove or mitt when attempting to handle parts of the Side Burner.
- Never lean over or look directly over the cooking surface when attempting to light.
- The Side Burner lid must be completely removed before lighting and during operation.
- Do not cover the Side Burner with the lid until the cooking surface has cooled down.
- Never connect any unregulated gas supply to the Side Burner. Supplied regulator must be used in order to validate warranty.

Safety & Installation Instructions

SHIPMENT ARRIVING DAMAGED:

VISIBLE DAMAGE

If your shipment arrives with visible damage to the box/carton, be sure the damage is noted on the bill of freight or express receipt and signed by the person making the delivery. File claim for damages immediately, regardless of the extent of damage.

CONCEALED DAMAGES

If damages are unnoticed until the Side Burner is unpacked, notify the transportation company or carrier immediately and file a concealed damage claim with them. This should be done within (5) days of the delivery date. Be sure to hold on to the box/carton for inspection. We cannot assume responsibility for damage or loss incurred in transit.

IMPORTANT NOTES:

BE MINDFUL OF WIND DIRECTION

When selecting a suitable location, consider important factors such as exposure to the wind and foot traffic patterns. Position your Side Burner so the prevailing wind blows into the front control panel (at your back when operating), allowing for proper front to rear airflow. Side Burners located in areas with prevailing winds should be protected by a wind barrier, wind deflector, or wind guard. Side Burners are designed to pull in air from the front and exhaust through the rear of the unit. Winds hitting the back of the Side Burner directly may cause problems.

GAS LINE LENGTH.

Keep all gas supply lines as short as possible. Gas lines lose pressure over distance and with each elbow or "t" fitting added. This drop in pressure affects Side Burner performance.

PROPER LEVELING

PROPER LEVELING DURING INSTALLATION IS CRITICAL. A SIDE BURNER THAT IS OUT OF LEVEL WILL CAUSE ERRATIC BURNER COMBUSTION AND INEFFICIENT, UNEVEN HEATING. THE SIDE BURNER SHOULD BE LEVEL IN ALL DIRECTIONS. ADJUSTMENTS MAY NEED TO BE MADE EACH TIME WHEN MOVING A FREESTANDING UNIT

CONSTRUCTION ZONES

Keep all stainless steel products away from construction zones. Construction debris such as (but not limited to) stone dust, stucco, and lime dust could damage or permanently discolor stainless steel products. Keep all caustic chemicals including chlorine and pool cleaning products away from stainless steel at all times.

IMPORTANT: THIS SIDE BURNER IS FOR OUTDOOR USE ONLY.

WARNING!

The Side Burner must be installed in masonry or other type of fireproof surround. The unit is not insulated and therefore must be installed or placed with 16" – 18" of side and back clearance from unprotected combustible materials such as wood, plastic, or stucco with wood framing. PLEASE NOTE: If this is not done the combustible material will catch on fire and potentially damage your house / structure and may cause bodily harm due to the fire.

Do not install this unit under unprotected flammable surfaces. Do not install or use this appliance inside a building garage, or any other enclosed area. It must not be used in or on recreational vehicles or boats.

This is a slide-in unit designed to fit into open-front enclosures. Control panel of the unit is removable for gas hookup, servicing and burner adjustment. Control panel must remain removable after you install the unit. Do not have this panel sealed for any reason.

important: The lip on the side requires 1" (2.5 cm) of countertop on each side and back to support the unit.

Note: We recommend you build the enclosure for the power burner 6"–12" (15.2 cm–30.5 cm) LOWER than your countertop. This will ensure a safer environment when using tall cooking pots like the turkey fryer, which can hold 40lbs of hot flammable oil. Please make sure that you do not overfill large pots of oil for the oil will spill over and catch on fire.

Note: This unit should be installed so that it can be removed at a later date if factory service is required.

ENSURING PROPER COMBUSTION AIR AND COOKING AIR FLOW

You must maintain proper air flow for your Side Burner to perform as it was designed (diagram below). If airflow is blocked, overheating and poor combustion will result. Make sure not to block the 1" (2.5 cm) front air inlet along the bottom of the control panel or more than 75% of the support grid surface with pans or griddles.

Note: The 1" (2.5 cm) front air space allows access to the drip tray.

EXHAUST REMOVAL

CUTOUT DIMENSIONS

TRLSS	11-3/4"(W) x 9"(H) x 19"(D)
TRLSB2	11-3/4"(W) x 9"(H) x 19"(D)
SIZSB2	10-3/4"(W) x 8"(C) x 20-3/4"(D)
SSSB1	8"(W) x 2-1/2"(H) x 10-1/2"(D)
SIZPROSB2	10-3/4"(W) x 8"(C) x 22-3/4"(D)
ALTSB2	13-1/4"(W) x 10-1/4"(H) x 23-1/4"(D)
ALTS	13-1/4"(W) x 10-1/4"(H) x 23-1/4"(D)

If installed under a patio roof, the cooking grid area should be fully covered by a chimney and exhaust hood. An exhaust fan with a rating of up to 1,000 CFM (472 liters per second) may be necessary to efficiently remove smoke and other cooking by-products from the covered area. Installation in fully enclosed patio areas is not recommended.

TOTAL BURNER BTU'S

TRLSS	15,000
TRLSB2	30,000
SIZSB2	24,000
SSSB1	15,000
SIZPROSB2	24,000
ALTSB2	35,000
ALTS	26,000

MINIMUM PRESSURE REQUIREMENTS

Ensure the gas supplied meets the minimum pressure requirements. See below table for gas requirements measured in water column (w.c.) pressure:

Gas Type	Maximum	Minimum
Natural Gas	7" w.c.	4" w.c.
Liquid Propane	14" w.c.	11" w.c.

Both the regulator and burner orifices have been tuned for the type of gas specified on the rating plate. Converting to a different type of gas requires a conversion kit. Conversion kits are included with this Side Burner and located with the manual. Converting gases may require additional parts not included with this Side Burner. (See Gas Conversion section for details).

- **Do not store or use gasoline or other flammable liquids or vapors near this or any other appliance.**
- **Do not store spare LP cylinders under or near this appliance.**
- **Never fill cylinder more than 80% capacity.**
- **If these instructions are not followed, fire causing serious injury or even death may occur**
- **For installation in non-combustible locations only**
- **Do not locate under unprotected overhead combustible surfaces.**

SAFETY REQUIREMENTS

Each appliance is set and tested at the factory for the type of gas supply to be used. Identify the type of gas, either NG or LP (Liquid Propane) gas and make sure that the marking on the rating plate located on the side of the unit matches the gas being supplied to the side burner. The rating plate is located on the side of the Side Burner.

All gas hook up connections should be made by a qualified technician and in accordance with local codes and ordinances. The installation must conform with local codes or, in the absence of local codes, with either the national Fuel Gas Code, ANSI Z223.1/N. PA 54, or CAN, CGA-B149.1, Natural Gas Installation Code or CAN/CGA-B149.2, Propane Installation Code.

Gas Safety Requirements



WARNING!

CHECK TO ENSURE THAT THE GAS SUPPLY HOSE DOES NOT COME IN CONTACT WITH ANY HOT SURFACE OF THE SIDE BURNER.

LP GAS (LIQUIFIED PETROLEUM /PROPANE)

If your Side Burner is factory built for LP, the regulator required is set for 10" water column and is for use with LP gas only. If unit is NOT supplied with regulator please make sure that all requirements are met for the type of regulator required.

LP GAS SAFETY REQUIREMENT

The LP gas supply cylinder must be constructed and marked in accordance with the specifications for LP gas cylinders of the U.S. Department of Transportation (L.O.T.) or the National Standards of Canada CAN/CSA-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods, and Commission, as applicable; and

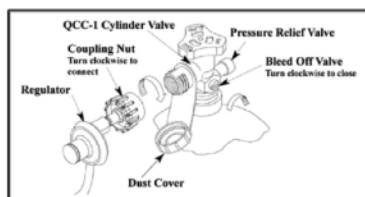
1. Provided with a listed overfilling prevention device.
2. Provided with a cylinder connection device compatible with the connection for outdoor cooking appliances.

It must be provided with a shut-off valve terminating in gas tank valve outlet. It must include a collar to protect the cylinder valve. The cylinder supply system must be arranged for vapor withdrawal.

Do not operate the gas Side Burner indoors or in any enclosed area. If the gas Side Burner is not in use, the gas must be turned off at the supply cylinder. If the Side Burner is to be stored indoors, disconnect the gas supply cylinder and leave the cylinder outdoors.

LP GAS HOOK-UP

A typical LP gas installation is shown below. Make sure that the factory-supplied regulator is used and installed with the arrow mark on the regulator pointing towards the Side Burner. Do not use any replacement regulator other than that specified by the manufacturer. Use only pipe



sealants that are approved for use with natural and LP gases. An installer-supplied gas shutoff valve must be installed in an accessible location. (Reference: leak test procedure).

Although LP Gas Cylinders may be used, it is not recommended due to the large amount of Gas Consumption and may freeze up the gas cylinder as well as a safety risk.

VENTING YOUR ENCLOSURE:

An enclosure or island for an LP gas cylinder must be vented on the level of the cylinder valve and at floor level. The effectiveness of the opening(s) for purposes of ventilation shall be determined with the LP gas supply cylinder in place. This shall be accomplished by one of the following:

- a. One side of the enclosure shall be fully open; or
- b. For an enclosure having four sides, a top and a bottom, at least two ventilation openings at cylinder valve level shall be provided in the sidewall, equally sized, spaced at 180 degrees (3.14r), and unobstructed. Each opening shall have a total free area of not less than 1/2 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). Ventilation opening(s) shall be provided at floor level and shall have a total free area of not less than 1/2" 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 degrees (3.14 r) and unobstructed.

NATURAL GAS INSTALLATION

The installation must conform with local codes or, in the absence of local codes, with either The National Fuel Gas Code, ANSI Z223.1/NFPA 54, or CAN/CGA-B149.1, Natural Gas Installation Code or CAN/CGA-B149.2, Propane Installation Code.

1. This gas appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at the test pressures in excess of 1/2 psi (3.5 kPa).
2. This appliance 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 1/2 psi (3.5 kPa). If the gas Side Burner is factory built for natural gas, the regulator supplied is set for 4" water column. The regulator is convertible Later to 10" water column for system LP application. Do not use with a 20-lb LP cylinder.

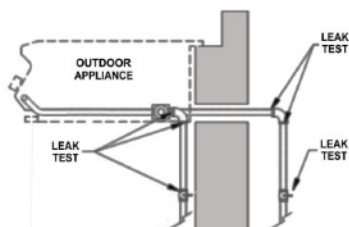
Make sure that the regulator is set for natural gas. To check, remove the top cap. You will find the conversion plastic pin attached to the cap to the underside of the cap. If the disc (1/2 in. diameter) of the pin is close to the cap, then the regulator is set for natural gas. If the disc is at the tip of the pin, away from the brass cap, the regulator is set for system LP application. To convert to natural gas, remove the plastic conversion pin and invert and replace it back in a manner such that the disc is close to the brass cap. For both NG and LP, the maximum inlet pressure is 14" water column. Make sure that the factory-supplied regulator is used and installed with the arrow mark on the regulator pointing towards the gas Side Burner. Do not use any replacement regulator other than that specified by Summerset. Use only pipe sealants that are approved for use with NG and LP gases. An installer-supplied gas shutoff valve must be installed in an accessible location.

WARNING!

IF YOU SMELL GAS

1. Shut off gas to the appliance right away.
2. Extinguish any open flame.
3. Make sure the cover is not placed over the burner
4. If gas smell continues, keep away from the appliance and immediately call gas supplier or fire department.

LEAK TEST



CAUTION BEFORE TESTING

Finding and/or fixing a gas leak is **NOT** a "DO-IT-YOURSELF" procedure.

NEVER USE THE SIDE BURNER WITHOUT FIRST LEAK TESTING THE GAS CONNECTIONS.

WARNING: DO NOT USE OPEN FLAME TO CHECK FOR LEAKS. USE OF AN OPEN FLAME COULD RESULT IN A FIRE, EXPLOSION AND BODILY HARM.

DO NOT SMOKE WHILE PERFORMING THE LEAK TEST!

IF AT ANYTIME YOU SMELL GAS – SWITCH OFF ALL OF YOUR EQUIPMENT AND CALL A PROFESSIONAL TO DETECT THE GAS LEAK. ALWAYS INFORM ALL MEMBERS OF YOUR FAMILY ABOUT THIS IMPORTANT FACT – SMELL GAS = DO NOT USE THE EQUIPMENT.

To prevent fire or explosion hazard, DO NOT use or permit sources of ignition in the area while performing a leak test. Perform leak test outdoors only. Check to ensure that flexible hoses do not have any cuts and wear that may affect the safety before each use. Only the factory supplied regulator must be used. Use only replacement regulator specified by the manufacturer.

1. Prepare a leak testing solution of soap and water in a spray bottle (50% solution)
2. Confirm that all control knobs are in the off position.
3. Turn the main gas supply valve ON.
4. Apply the leak test solution by spraying on all of the pipe joints, fittings and hoses.
5. A gas leak is detected when:
 - There is a faint smell of gas and/or
 - There are bubbles around the connections.
6. DO NOT ATTEMPT TO IGNITE THE BURNER.
7. Turn off the main gas supply.
8. Call a certified/qualified professional to repair the GAS LEAK.
9. DO NOT attempt to use the Side Burner until the leak is fixed.

A minimum clearance of 1" from the back of the Side Burner above cooking surface to non-combustible construction is required.

A minimum of 1" clearance to the sides of the Side Burner above cooking surface to non-combustible construction is recommended.

Cleaning & Maintenance

NOTE:

It is recommended to build the Side Burner at least 6"-12" lower than the counter-top.

SPIDER AND INSECT WARNING

Spiders and other insects can nest in the burner of this and any other Side Burner, which causes the gas to flow from the front of the burner. This dangerous "condition" can cause a fire behind the valve panel, damaging the Side Burner and making the Side Burner unsafe to operate. Inspect the burners once a year or if the Side Burner has not been used for more than one month or 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 Side Burner makes popping noises.

STAINLESS STEEL MAINTENANCE

The Side Burner is made of stainless steel construction. It is non-rusting. Never clean the stainless steel when it is hot. After the initial cooking use, certain areas of the Side Burner may discolor. This is a normal discoloration caused by the internal heat given off by the burner. Specks of grease can gather on the surface of the stainless steel and get baked-on. These can be removed by using a mild abrasive pad (like Scotch Brite) with a stainless steel cleaner. Use the mildest cleaner and always scrub in the direction of the grain. Do not use steel wool to clean the Side Burner. Do not use abrasives on the polished highlights.

Be extra careful when cleaning around the highlights. Metal polisher or mild chrome cleaner can be used to bring back the luster on highlights. To touch-up minor scratches in the stainless steel, sand the affected surface very lightly, with 100-dry grit emery sandpaper in the direction of the grain.

SIDE BURNER GRATE MAINTENANCE

The easiest way to clean the grates is to scrub them with a barbecue brush immediately after cooking is completed and the flame is turned off. Wear a heat protective barbecue mitt to protect your hands from the heat and steam. Dip a brass bristle barbecue brush in tap water and scrub the hot grates. Dip the brush frequently in tap water. Steam, created as water comes in contact with the hot Side Burner, helps loosen food particles stuck in the Side Burner. These food particles will either get burned or fall into the cleaning pan. Cleaning of the Side Burner would be longer and more difficult if the Side Burner grates are allowed to cool before cleaning.

BURNER CLEANING & MAINTENANCE

Burners are made of heavy gauge brass and can be cleaned using a bristle brush, warm water and soap. Check every porthole for clogs. Use a wire pin to clean out clogged ports. Make sure the burner is dry before installing it back to the Side Burner.

The drip pan collects grease, liquid and fallen food particles. Allow the pan and its contents to cool before cleaning. Slide the pan out and wipe it clean. Make sure the drip pan is fully inserted back into the Side Burner. It is highly recommended to clean the pan after every use to avoid any possibility of a grease fire. DO NOT use the Side Burner without the drip pan pushed all the way to the back of the Side Burner unit.

OPERATING INSTRUCTIONS

BEFORE LIGHTING THE SIDE BURNER

- 1) **DO NOT ATTEMPT TO LIGHT THE SIDE BURNER IF YOU SMELL GAS.**
- 2) **WARNING! IT IS CRITICAL THAT THE GAS BURNERS ARE PROPERLY INSTALLED WITH THEIR ORIFICES INSIDE THE BURNERS AIR SHUTTERS.** If not properly installed, gas may leak outside of the burner that could lead to fire, potential damage to your Side Burner and bodily injury.

Inspect the gas supply piping or hose prior to turning the gas ON. If there is evidence of cuts, wear, or abrasion, it must be replaced prior to use. The replacement pressure regulator and hose assembly must be the type specified by the manufacturer. Do not use the Side Burner if the odor of gas is present. The pressure regulator and hose assembly supplied with the units must be used. If the unit is LP, screw the regulator and hand tighten to the valve of the cylinder and leak check the hose and regulator connections with a soap and water solution before operating the Side Burner. Make sure you always read about LEAK PREVENTION. Always keep your face and body as far away as possible when lighting. Refer to spiders and insects warning and procedure under the cleaning and maintenance page of this manual.

FOR OUTDOOR USE ONLY!

ASSEMBLY & LIGHTING

Remove all packing materials.

Ensure that the burners are positioned securely on their orifices.

Place grates in the proper location over burners.

Connect gas using proper gas regulator.

1. Open the gas supply shut-off valve.
2. Push in the knob to the left wait a few seconds and then click the flame-thrower ignition system to ignite. If the igniter does not light turn to the right and OFF position, verify that the gas is on and then try again.
3. Once you see or hear a flame you can adjust the burner to the desired position.

CAUTION: If ignition does not take place within a few clicks, turn knob to the OFF Position, wait for five minutes and repeat step 2.

Match/BBQ Lighter Lighting Instructions:

The burners can be lit manually using a lighted long match, taper or long BBQ lighter.

1. Push and turn the knob counter-clockwise past the "CLICK" position. Hold the knob pushed in for 5 seconds.
2. Insert a lit match or BBQ lighter through the grates and near the top of the burner. Once you see or hear a flame you can release the knob.

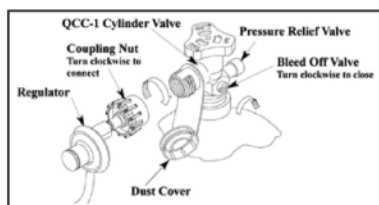
Important: If burner fails to light within 5 seconds, turn off gas and wait 5 minutes before repeating the process.

Warning: If you smell gas, shutoff the gas supplies and immediately checks for leaks using the soapy water technique.

CONNECTING TO THE LP TANK

The hose and regulator are connected in the following manner:

- Insert the regulator inlet into the cylinder valve and turn the black coupling nut clockwise until the coupling nut is hand tight. DO NOT over-tighten this connection.
- To disconnect the coupling nut, first make sure the main cylinder valve is turned off. Grasp the coupling nut and turn counter clockwise. The inlet will then disengage.



FILLING AND REFILLING LP GAS CYLINDERS

All purging and refilling of LP gas cylinders must be performed by qualified personnel in the LP gas industry. Never store a spare LP gas cylinder under or near this appliance.

Never fill the LP gas cylinder beyond 100 percent full. Failure to follow these instructions may result in explosion personal injury or death.

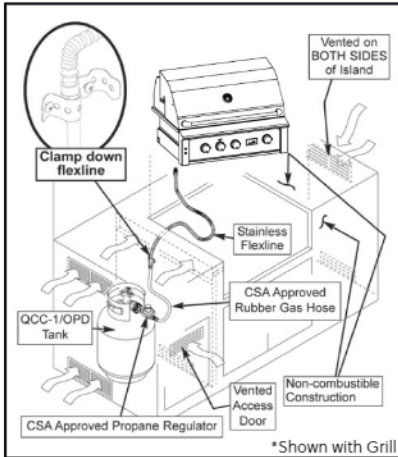
ALWAYS WAIT 5 MINUTES BEFORE RE-LIGHTING A HOT BURNER!

NOTE

Improper lighting procedures can cause the flow control to activate, resulting in reduced heat output. If this is suspected, shut off all burner controls and cylinder valve. Wait 30 seconds, then very slowly re-open cylinder valve. Wait an additional 5 seconds before turning burner control knob and attempting to light.

LIQUID PROPANE INSTALLATION

NOTE: Ventilation is required in the enclosure on opposite sides to create cross-ventilation. Liquid propane is heavier than natural gas and vents should be located near the bottom of the enclosure.



WARNING!

Before lighting the burners, inspect the gas supply piping or hose. If there is evidence of cuts, wear, or abrasion, it must be replaced prior to use. Always keep your face and body as far away from the grill as possible when lighting.

LP gas Side Burner models are designed for use with a standard 20 lb. liquid propane gas (LP) tank with type (I) valve connections. (Not included)

Never connect your gas grill to an LP tank that exceeds this capacity. A tank of approximately 12 inches in diameter by 13-1/2 inches high is the maximum size LP gas tank to use. A propane tank with an OPD (Overfill Prevention Device) must be used. This safety feature prevents the tank from being over-filled which can cause malfunction of the LP gas tank, regulator and/or grill.

The LP cylinder must be constructed and marked in accordance with the specifications for LP gas cylinders of the U.S. Department of Transportation (DOT) and designed for use with a Type 1 system only. Be sure to read and follow all LP connection instructions.

A dented or rusty LP cylinder may be hazardous and should be avoided. If in doubt, have it checked by your LP supplier. Always check for leaks after every LP cylinder change. (See Checking For Leaks)

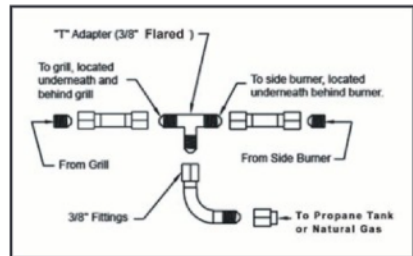
Cylinders must be stored outdoors in a well-ventilated area out of the reach of children. If your grill is stored indoors, the LP cylinder must be stored outside, in upright position and away from excessive heat.

IMPORTANT

All installation and all installation parts must conform to local codes with the National Electrical Code, ANSI Z223.1/ NFPA 70 latest edition and the National Fuel Gas Code ANSI Z223.1/NFPA 54 in the U.S. and CGA-B149.1/2 in Canada

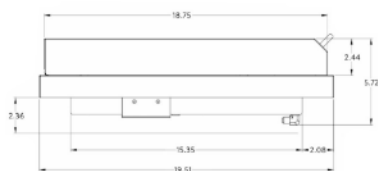
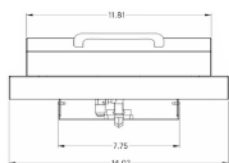
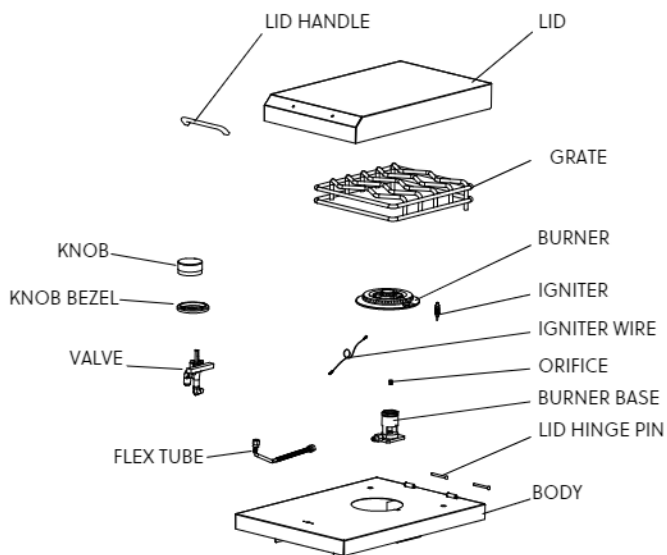
CONNECTING TO A SIDE BURNER

You will need a 'T' adapter fitting (not provided) or similar connection to connect a single gas line to both a Side Burner and a grill. See figure below. We recommend a licensed gas technician install all gas lines.

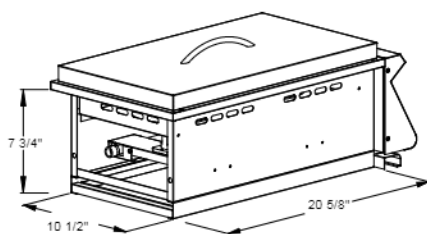
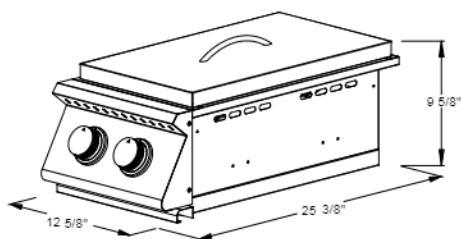
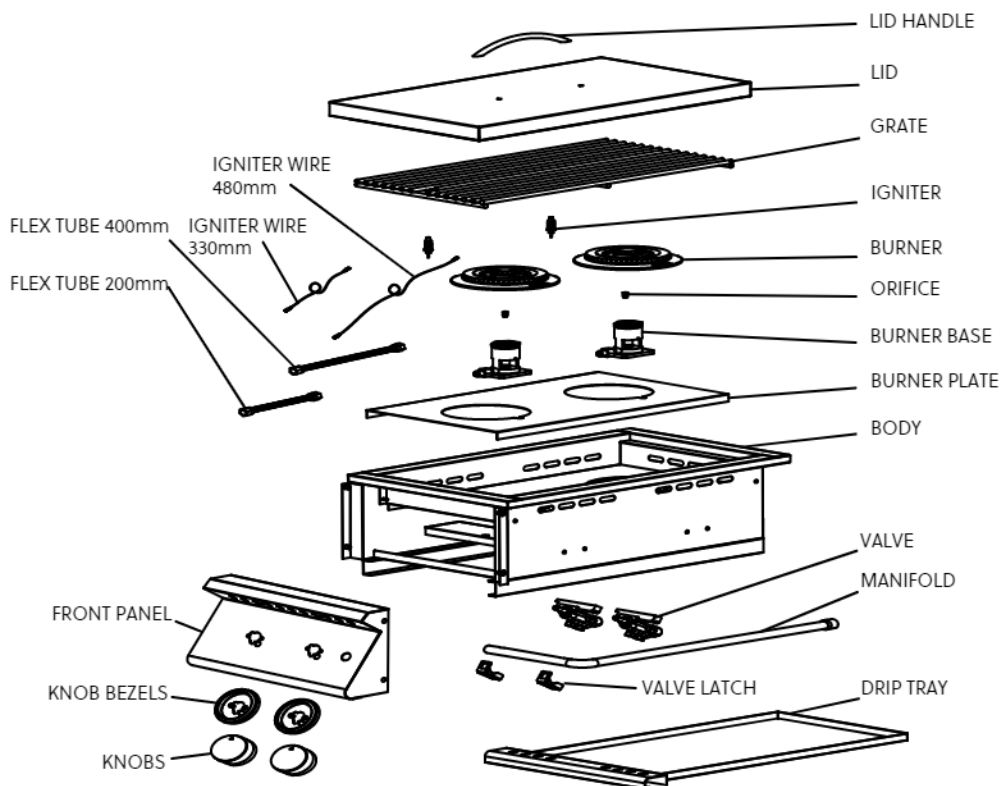


Side Burner Parts List & Line Drawings

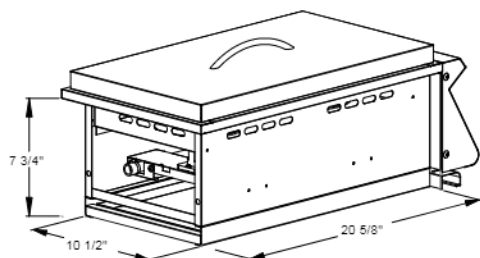
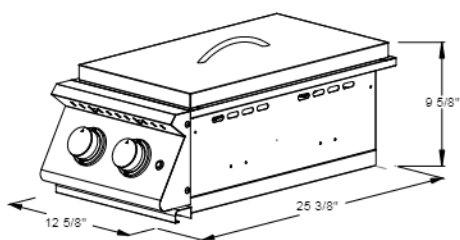
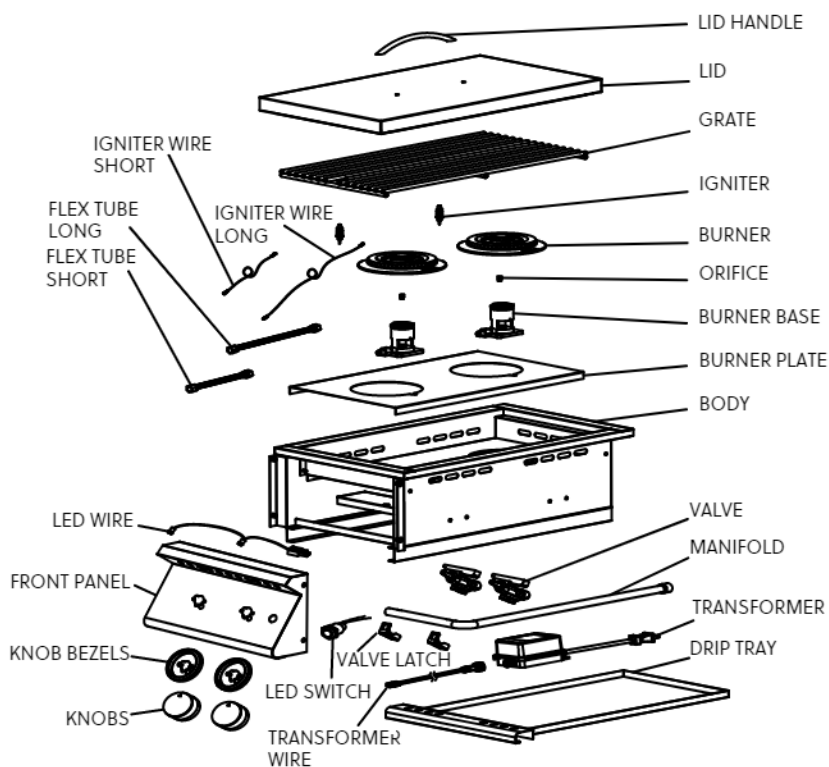
SINGLE SIDE BURNER PARTS LIST & LINE DRAWING



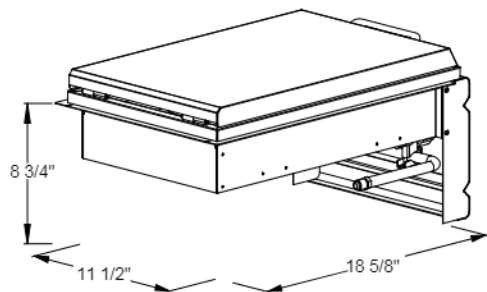
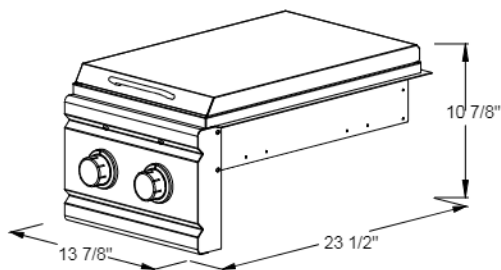
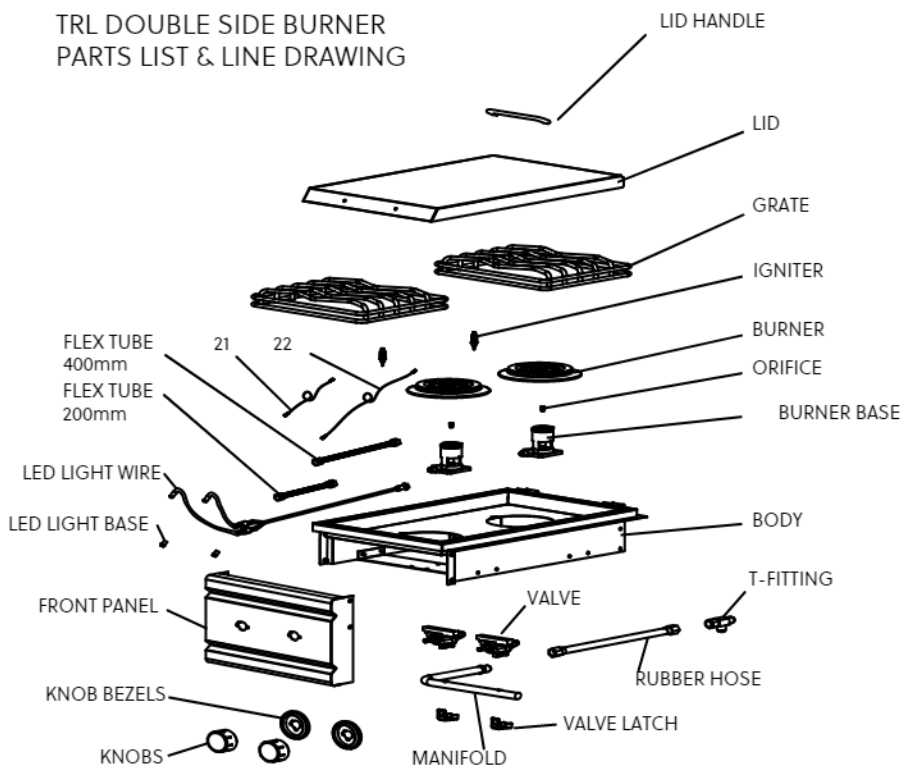
SIZZLER DOUBLE SIDE BURNER PARTS LIST & LINE DRAWING



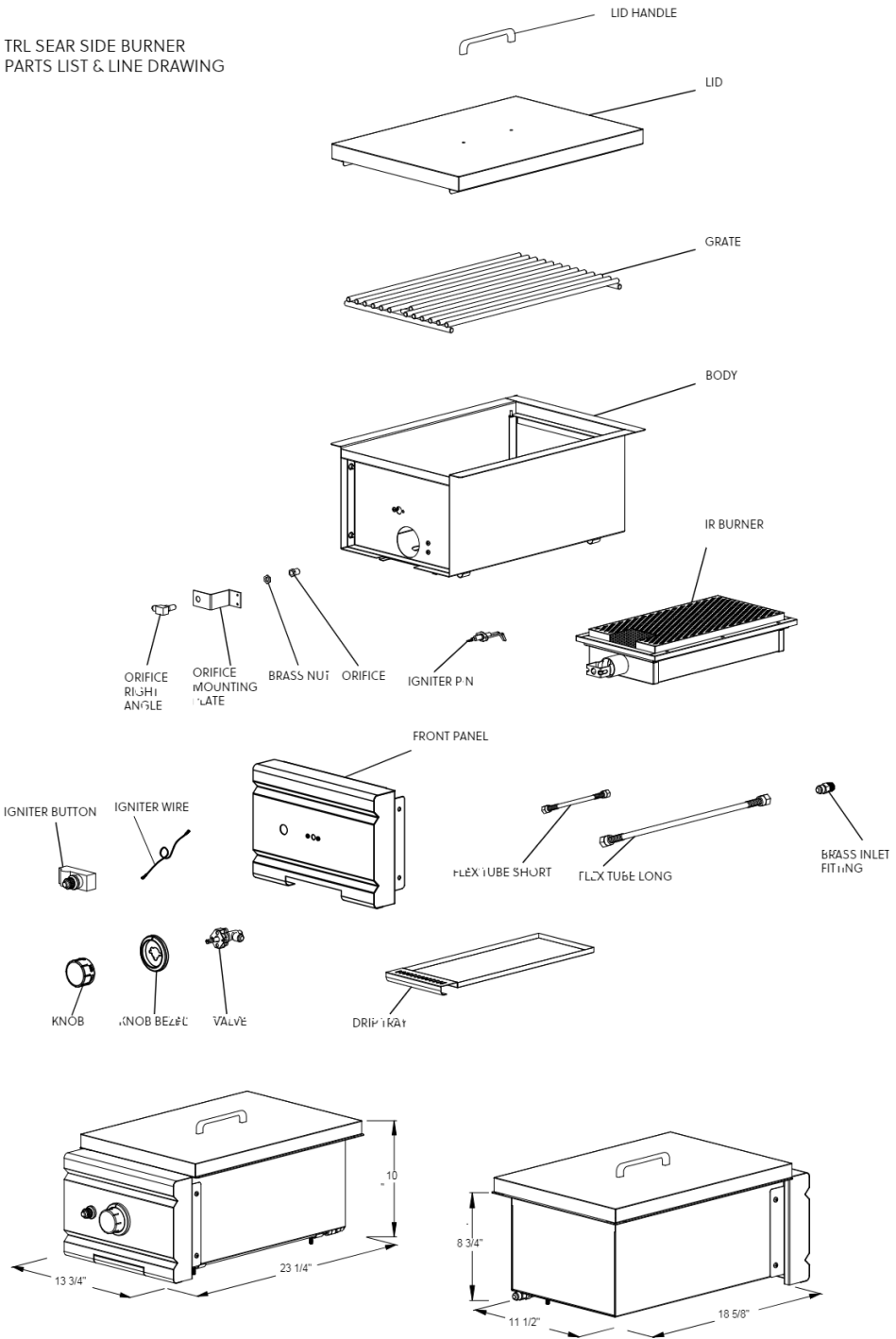
SIZZLER PRO DOUBLE SIDE BURNER PARTS LIST & LINE DRAWING



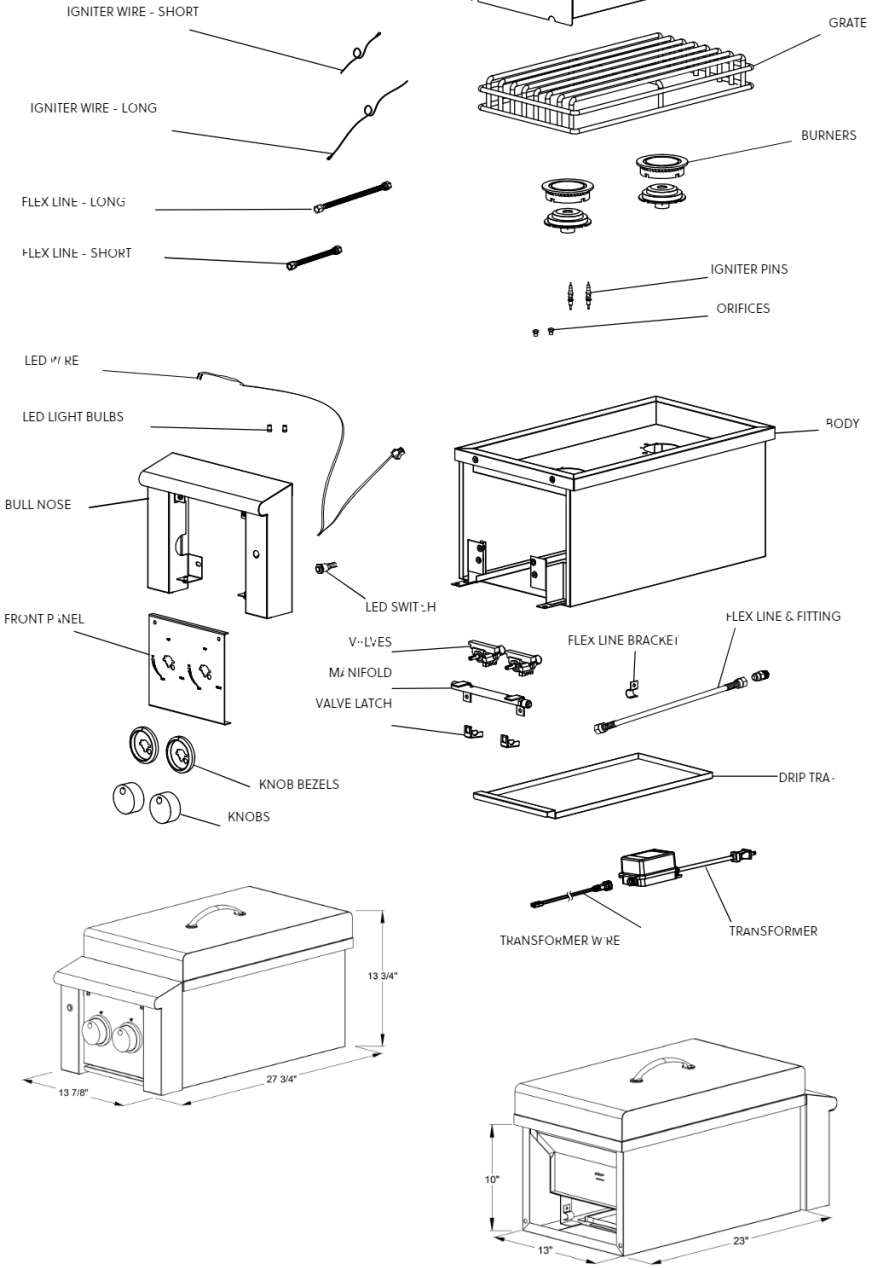
TRL DOUBLE SIDE BURNER PARTS LIST & LINE DRAWING



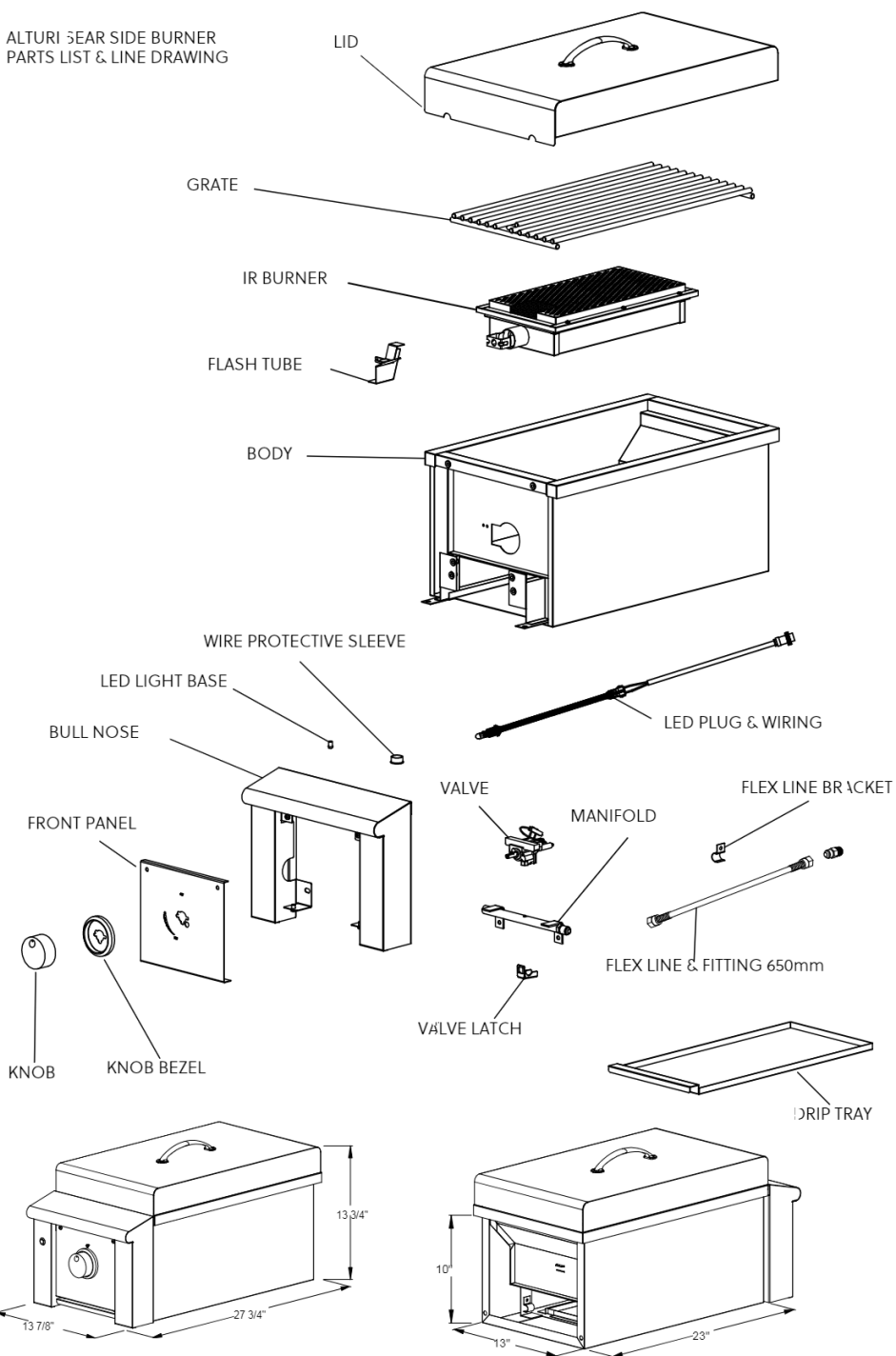
TRL SEAR SIDE BURNER
PARTS LIST & LINE DRAWING



ALTURI DOUBLE SIDE BURNER
PARTS LIST & LINE DRAWING



ALTURI SEAR SIDE BURNER
PARTS LIST & LINE DRAWING



AMD Direct

GOLD STANDARD WARRANTY

Your investment in AMD Direct product is backed by the strongest warranty in the industry. In addition to precision engineering and outstanding performance, AMD Direct products include our GOLD STANDARD LIFETIME WARRANTY with all replacement parts 100% non-prorated. Effective with purchases 8/1/21.

AMD Direct Warranty is valid for original purchaser at original site of delivery with proof of purchase and photo documentation only. Registration form must be submitted online within 30 days of the purchase date to validate the warranty. Warranty is void upon transfer of ownership. Warranty does not apply to products installed in any commercial rental or non-residential application (exception is the Resort Grill, Alturi, & TRL). Warranty covers replacement parts only. Manufacturer is not responsible for labor or labor related costs. Warranty does not cover discoloration, surface rust, corrosion or oxidation, which may occur due to harsh environments, chemicals or overheating. Warranty will not apply for damage resulting from improper installations, abuse, extreme environments, grease fires, or misuse. Proof of regular and proper maintenance is required. Coastal, humid, and/or salt environments are subject to manufacturer review. All out-of-box claims must be made within 30 days of purchase and must be made prior to installation. Any product installed damaged will be considered damaged during installation and not covered under warranty. Warranty and registration forms are available at www.amddirect.com/register. Please be advised - all display models are sold "as is" and the warranty covers the following items only: main burners (Gold Standard Lifetime Warranty), grates (Gold Standard Lifetime Warranty), burner covers (Gold Standard Lifetime Warranty). All warranties are subject to the review and approval of the manufacturer.

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AMD DIRECT GAS APPLIANCES

GRILLS, SIDE/POWER BURNERS, & OVEN

- Gold Standard Lifetime Warranty on construction and manufacturer defects
- Gold Standard Lifetime Warranty on stainless steel construction
- Gold Standard Lifetime Warranty on cooking grates, burners, burner covers, valves, flame tamers, and heat/cold separators, temperature gauges & knobs, rings
- Gold Standard Lifetime Warranty on drip/catch systems
- 3 Year Warranty on all other parts, components & electrical, including: LED bulbs, wiring harness, & switches; power source wire transformer; interior halogen light wire & bulb

VENT HOODS, REFRIGERATION, COLD STORAGE & SINKS

VENT HOODS

- 5 Year Warranty on all Stainless Steel Construction
- 3 year Warranty on blowers, LED Lighting, wiring harness and switches

15" & 21" REFRIGERATION MODELS

- 3 year Warranty on all construction including compressors
- 1 year Warranty on transformer, LED bulbs, LED harness, power source wire, LED switches, interior halogen light wire/bulbs

21" REFRIGERATION MODELS

- 1 year Warranty on all construction & electrical components including compressor, transformer, LED bulbs, LED harness, power source wire, LED switches, interior halogen light wire/bulbs COLD STORAGE & SINKS
- Gold Standard Lifetime Warranty on Ice Chests
- Gold Standard Lifetime Warranty on drains & faucets

DRAWERS, DOORS, GRILL LINERS, & CARTS

- Gold Standard Lifetime Warranty on construction, workmanship and materials for all stainless steel parts, including doors, drawers, grill liners, & carts
- 3 year on electrical (warming Drawers)

COVERS

- Gold Standard Lifetime Warranty on covers, including grills, carts, side/power burners & oven

COMMERCIAL APPLICATIONS

RESORT, ALTURI & TRL GRILLS

- Gold Standard Lifetime Warranty on workmanship, construction, & manufacturer defects for all commercial and/or hospitality applications
- Warranty is void upon misuse, including lack of regular cleaning, vandalism, or theft
- Warranty is valid only if regular maintenance is exercised. Due to the nature of commercial applications (multiple users, lack of control or use, etc.) regular maintenance is mandatory



SUMMERSET

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