



OUTDOOR COOKING

Deluxe Grill with Rotisserie

GABRxxxCX2 / GSBRxxxCX2 / GMBRxxxCX2

Use & Care Manual
Installation & Operation

 **HESTAN**

**HESTAN OUTDOOR, MOST
POWERFUL, VERSATILE AND
RELIABLE RESIDENTIAL
GRILL AVAILABLE.**





Message from Hestan:



Outdoor cooking is a perfectionist's pursuit, and with your new investment, you've now taken the ultimate step forward. We sincerely welcome you to the Hestan Family. We've engineered and built our products so that your guests will rave about your meal, but deep down, our customers know it could've been just a little more tender, juicier – a pinch more salt in the rub or a few seconds less on the flame. Yes, we've taken the time to know our Hestan customer and we're excited to be on this journey with you. Hestan Outdoor was born from this same perfectionist passion. Our engineers experimented, innovated, tweaked and tinkered until they created the most powerful, versatile and reliable outdoor products available.

We pride ourselves on restless innovation, superior engineering and purpose-built designs, but also our in-depth understanding of our target consumer and the interests and needs of the ultimate end-users we serve and covet. For many consumers, cooking outdoors is much more than an act of food preparation. It's a lifestyle activity that encompasses culinary, leisure and social pursuits among others.

We are thankful and proud that you have chosen Hestan, and we yearn to have you as a customer for life. We take your decision to choose Hestan most seriously, and we promise to deliver the very best to you.

Welcome to Hestan Outdoor



 DANGER	 DANGER
<p>If you smell gas:</p> <ol style="list-style-type: none">1. Shut off gas to the appliance.2. Extinguish any open flame.3. Open lid.4. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.	<ol style="list-style-type: none">1. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

⚠️ 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.

⚠️ WARNING Flammable Gas - disconnect all propane or natural gas supplies to this unit before servicing.

⚠️ WARNING Electrical Parts & Components – disconnect all power supplies and batteries before servicing.

READ THIS 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.

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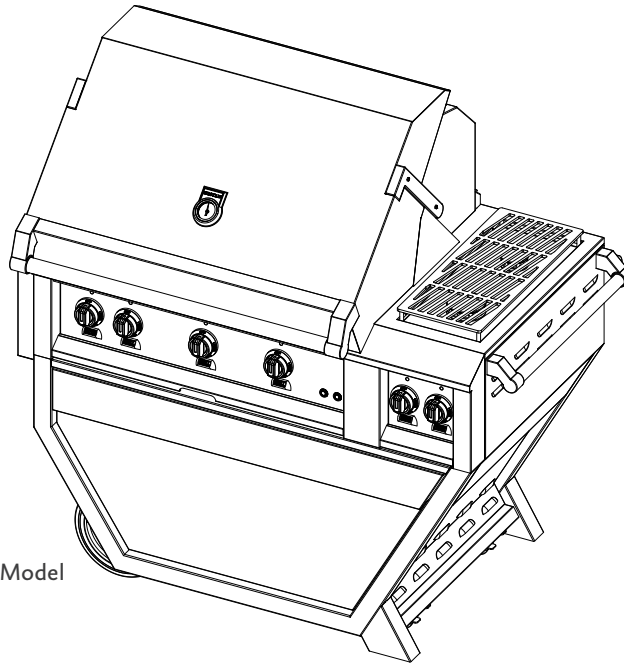
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MODEL NUMBERS

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Deluxe Cart Model

DELUXE CART MODELS

Model No.	Description
GABR36CX2-NG / -LP	36" FREESTANDING (ALL TRELIS BURNERS) DELUXE CART WITH DOUBLE SIDE BURNER
GMBR36CX2-NG / -LP	36" FREESTANDING (SEAR AND TRELIS BURNERS) DELUXE CART WITH DOUBLE SIDE BURNER
GGBR36CX2-NG / -LP	36" FREESTANDING (ALL SEAR BURNERS) DELUXE CART WITH DOUBLE SIDE BURNER
GABR42CX2-NG / -LP	42" FREESTANDING (ALL TRELIS BURNERS) DELUXE CART WITH DOUBLE SIDE BURNER
GMBR42CX2-NG / -LP	42" FREESTANDING (SEAR AND TRELIS BURNERS) DELUXE CART WITH DOUBLE SIDE BURNER
GGBR42CX2-NG / -LP	42" FREESTANDING (ALL SEAR BURNERS) DELUXE CART WITH DOUBLE SIDE BURNER



GRILLING IS A PERFECTIONIST'S PURSUIT.



RATING LABEL

The rating label contains important information about your Hestan appliance such as the model and serial number, gas type and manifold pressure, the BTU rating for each burner type, and the minimum installation clearances.

HESTAN COMMERCIAL CORP. ANAHEIM, CA. - USA		MODEL / MODELE	
VOLTS 120	Hz 60	PHASE 1	AMPS
SER. NO. / NO. SER.		PATENTED: http://udbtor.hestan.com/patents.pdf	
GAS TYPE (TYPE DE GAZ) BTU/HOUR (ROTISS BURNER (ROTISSOIRE))		ETL US	
OUTLET PRESSURE (PRESS. SORTIE) BTU/HOUR (GRILL BURNER (LE GRILL))		CONFORME A LA NORME ANSI Z21.58 CERTIFIE A LA NORME CSA 1.5 APPAREIL DE CUISSON AU GAZ POUR USAGE EN PLEIN AIR Intertek 5001516	
INCH W.C. BTU/HOUR (BEAR BURNER (INFRAROUGE))		CONFORMES TO ANSI STD Z21.58 CERTIFIED TO CSA STD 1.5 OUTDOOR COOKING GAS APPLIANCE	
FRONT SIDE BTU/HOUR (REGULEUR LATERAL AVANT)		FOR OUTDOOR USE ONLY IF SHOWN HOODS, DETACHABLE GAS CYLINDER OUTDOORS. DO NOT STORE A SHAR LP GAS CYLINDER UNDER OR NEAR THIS APPLIANCE. NEVER FILL THE GAS CYLINDER BEYOND 80% FULL. IF THE INFORMATION ABOVE IS NOT FOLLOWED EXACTLY A FIRE CHOKING OR OTHER SERIOUS INJURY MAY OCCUR.	
MIN CLEARANCES / DEGAGEMENTS REAR SIDE BTU/HOUR (REGULEUR LATERAL ARRIERE)		DO NOT LOCATE THIS APPLIANCE UNDER OVERHEAD COMBUSTIBLE SURFACES. ONLY FOR INSTALLATION IN A BUILT-IN ENCLOSURE CONSTRUCTED OF NON-COMBUSTIBLE MATERIALS FOR INSTALLATION IN A BUILT-IN ENCLOSURE CONSTRUCTED OF COMBUSTIBLE MATERIALS USE INSULATING JACKET PROVIDED BY MANUFACTURER. CAUTION: USE ONLY THE GAS PRESSURE REGULATOR SUPPLIED WITH THIS APPLIANCE. THIS REGULATOR IS SET FOR AN OUTLET PRESSURE AS SPECIFIED ABOVE.	
COMBUSTIBLE	NON-COMBUSTIBLE	À UTILISER À L'EXTÉRIEUR UNIQUEMENT. EN CAS DE REMPLAGE OU GRILL À L'INTÉRIEUR, DÉBRANCHER LA BOUTEILLE DE GAZ ET LA Laisser DEHORS. NE PAS ENTREPOSER UNE BOUTEILLE DE GAZ DE SECOURS EN DEDANS NI A CÔTÉ DE L'APPAREIL. NE JAMAIS REMPLIR LA BOUTEILLE DE GAZ A PLUS DE 80% DE SA CAPACITÉ. SI LES DIRECTIVES DONNÉES CI-DESSUS NE SONT PAS RESPECTÉES IL Y AURA UN INCENDIE ENTERRAINANT DES BLESSURES GRAVES, VOSSE MORTIÈRES. PEUT SE PRODUIRE NE PAS IMMERGER CET APPAREIL DANS DES SURFACES COMBUSTIBLES EN SUPPLÉMENT CONCUI UNiquement POUR INTÉGRATION DANS UNE ENCAINTE CONSTITUÉE DE MATÉRIAU NON COMBUSTIBLE. EN CAS D'INSTALLATION DANS UNE ENCAINTE CONSTITUÉE DE MATÉRIAU COMBUSTIBLE, UTILISER L'ENVELOPPE PROTECTRICE ISOLANTE FOURNIE PAR LE FABRICANT. ATTENTION: N'UTILISER QUE LE DÉTENDUEUR FOURNI AVEC CET APPAREIL. CE RÉGULATEUR EST RÉGLÉ POUR UNE PRESSION DE SORTIE SPÉCIFIÉE CI-DESSUS. P/N 02003 REV A	
TANK / ARRIERE	12"	0"	
SIDES / CÔTÉS	12"	0"	

Hestan Grill rating label is located on the underside of the drip pan.



PRECAUTIONS - BEFORE YOU USE YOUR GRILL

When properly cared for, your Hestan Deluxe Grill will provide safe, reliable service for many years. However, extreme care must be used since the appliance produces intense heat, which can cause serious injury or even death if the instructions are not followed carefully. When using this appliance, basic safety practices must be followed as outlined below.

1. NEVER LEAVE THE GRILL OR SIDE BURNER UNATTENDED WHILE COOKING.
2. Children should not be left alone or unattended in an area where the appliance is being used. Never allow them to sit, stand, or play on or around the appliance. Do not store items of interest to children around or below the grill or inside the cart. Never allow children to crawl inside of the cart.
3. Never operate the grill or side burner while under the influence of alcohol or drugs.
4. Never use the grill or side burner in windy conditions. If located in a consistently windy area, oceanfront, mountaintop, etc., reposition the appliance in a protected area away from the wind. Always adhere to the specified clearances as described in the INSTALLATION section of this manual.
5. The appliance shall be used only outdoors and shall not be used in buildings, garages, sheds, breezeways, or any enclosed areas. Do not operate the appliance under unprotected, combustible construction. Use only in well-ventilated areas. See the INSTALLATION section of this manual.
6. Do not use the appliance unless a leak check has been performed on all gas connections. See the GAS CONNECTIONS section of this manual.
7. If the appliance is installed by a professional installer or technician, be sure that they show you where your gas supply shut-off is located. All gas lines must have a shut-off that is easily accessible. If you smell gas, check for leaks immediately. Check only with a soap and water solution. Never check gas leaks with an open flame. See the GAS CONNECTIONS section of this manual.
8. Check the regulator, hoses, burner ports, air shutter, and venturi / valve section carefully. Always turn off gas at the source (tank or supply line) prior to inspecting parts.
9. When lighting a burner, always pay close attention to what you are doing. Be certain you are turning the correct knob labeled for the burner you intend to use. If any burner does not light, or goes out during operation, turn off all gas control knobs, open the hood and wait five (5) minutes before attempting to re-light. See the LIGHTING INSTRUCTIONS section of this manual.
10. Portable LP cylinders - Always shut off the main valve on the liquid propane (LP) cylinder after each use. Never use a dented or rusted LP cylinder. Never attach or disconnect an LP cylinder, or move or alter gas fittings when the appliance is in operation or is hot.

PRECAUTIONS - BEFORE YOU USE YOUR GRILL *(continued)*



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11. Inspect LP gas supply hose prior to each use of the appliance . The hose must be kept away from heated areas of the appliance. If there is evidence of excessive abrasion or wear, or the hose is cut, it must be replaced before using the appliance. The hose and LP regulator are supplied as a complete assembly and must be replaced together. Do not attempt to repair or replace the hose itself. Contact your Hestan dealer for genuine replacement P/N 014309. If you have a appliance connected to an external stationary supply with a 10ft. hose, the same inspection must be done on a regular basis. See details on pg. 13 "GAS CONNECTION TO A STATIONARY SUPPLY".
12. Keep any electrical supply cord away from the heated areas of the appliance. The cord is provided with a 3-prong grounding plug which should not be removed or altered. Do not use this appliance with an ungrounded, 2-prong adapter. The cord must be plugged into a properly grounded GFCI-protected outlet. See INSTALLATION section of this manual.
13. Spiders and insects like to nest in the burners, venturis, valves, and orifices of the grill and side burner, disrupting the gas flow in the burner. This very dangerous condition can cause a fire behind the control panel, damaging the appliance and risking personal injury. If your appliance has been unused for a long time, inspect and clean the burners, venturis, valves, and orifices. It is recommended you inspect your appliance at least twice a year. See BURNER ADJUSTMENT section of this manual for details.
14. Keep the areas surrounding the appliance 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 (rear) and ventilation airways (front).
15. If your appliance is mounted on a cart, keep the rear area free and clear of debris, extra LP cylinders, etc. Do not block the ventilation louvers of the cart.
16. If your appliance is mounted on a cart and stored indoors, ensure that it is cool before moving. If propane is used, the LP cylinder must be disconnected and stored OUTSIDE in a well-ventilated area, out of the reach of children. A appliance cover is recommended, even when stored indoors.
17. Never move the appliance when hot. When in use, portions of the grill and side burner are hot enough to cause severe burns.
18. Always have an "ABC" type fire extinguisher accessible – never attempt to extinguish a grease fire with water or other liquids.
19. Avoid wearing loose-fitting garments or long sleeves while using the appliance. They could ignite. For personal safety, wear proper apparel while grilling/cooking. Some synthetic fabrics are highly flammable and should not be worn while grilling/cooking.
20. Never let pot holders, grill covers, or other flammable materials come in contact with or too close to any cooking 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 burns from steam. Do not use a towel or bulky cloth in place of potholders. Do not let potholders touch hot portions of the cooking grates or warming racks.
21. Never touch the cooking grates, hood, or immediate surrounding metal surfaces with your bare hands while grilling/cooking, as these areas become extremely hot and could cause burns. Use only the handles and knobs provided for operation of the appliance.
22. Protect your hand when opening a hot grill hood. Use an insulated glove or mitt when operating the grill. Always open the hood slowly to allow heat and smoke to escape before fully opening. Keep your face and body as far away as possible when opening the hood. Never lean over an open hot grill.
23. The grill hood must be fully opened while lighting the grill. Opening the gas valves on a closed grill before lighting will not make it light sooner or more efficiently. It will only risk explosion and personal injury, or death. Never lean over a hot grill surface, or look directly into the grill when attempting to light. See the LIGHTING INSTRUCTIONS section of this manual.



PRECAUTIONS - BEFORE YOU USE YOUR GRILL *(continued)*

24. The side burner metal cover must be removed while lighting. Leaving the cover in place while lighting can result in an explosion and personal injury, or death. Never lean over a side burner or look directly into the burner while attempting to light. See the LIGHTING INSTRUCTIONS section of this manual.
25. Do not heat unopened food containers (cans) as pressure build-up will cause the container to explode.
26. Do not use aluminum foil to line cooking grates or the drip tray. This will alter the airflow to the grill or trap excessive heat in the control area. This can melt control knobs, wiring, or igniters, and increase the risk of personal injury. Such damage is specifically excluded from our warranty.
27. Never grill without the drip tray in place and pushed all the way to the back of the grill. Without the drip tray, hot grease can leak downward creating a fire or explosion hazard.
28. Grease is extremely flammable. Let hot grease cool before attempting to handle or dispose of it. Avoid letting grease deposits collect in the bottom of the grill by cleaning the drip tray often. Never clean while the grill is on, or hot from recent use.
29. Grilling excessively fatty meats and oils will cause flare-ups. Internal fires or damage caused by them or by the grill being left unattended, are not covered under the terms and conditions of our warranty. This same precaution applies to the side burner.
30. Never use charcoal, pellets, wood, or any other solid fuel in the grill. Wood chips for smoking are to be used with the smoker accessory only. See the SMOKER section of this manual.
31. Only certain types of glass, heatproof glass-ceramic, earthenware, or other glazed utensils are suitable for use on this appliance. However, these types of materials may break with sudden temperature changes. Use only on low or medium heat settings, and according to their manufacturers' directions.
32. Do not lean on side shelves or place a load of more than 25 lbs [11.3 kg] on a side shelf.
33. Do not repair or replace any part of the appliance unless specifically recommended in this manual. All other warranty and non-warranty service should be referred to and performed by a qualified technician.
34. 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 operate only in one position and must be mounted correctly for safe operation. See BURNER ADJUSTMENT section of this manual.
35. Clean the appliance with caution. Avoid steam burns - do not use a wet sponge or cloth to clean the appliance while it is hot. Some cleaners produce noxious fumes or can ignite when applied to a hot surface. Be sure all appliance controls are turned off and the appliance is cool before using any type of aerosol cleaner on or around the appliance. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode. Clean and perform general maintenance on the appliance twice a year. Watch for corrosion, cracks, or insect activity. See the CLEANING AND MAINTENANCE section of this manual.

REGULATORY / CODE REQUIREMENTS



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Installation of this cooking appliance must be made in accordance with local codes. In the absence of local codes, this unit should be installed in accordance with the National Fuel Gas Code *ANSI Z223.1/NFPA 54*, Natural Gas and Propane Installation code *CSA B149.1*, or Propane Storage and Handling Code *B149.2*.

All Electrical Components must be electrically grounded in accordance with local codes or in the absence of local codes with the National Electrical Code *ANSI/NFPA 70*, or Canadian Electrical code *CSA C22.1*.

STATE OF MASSACHUSETTS

Massachusetts requires all gas be installed using a plumber or gas fitter carrying the appropriate Massachusetts license. All permanently installed natural gas or propane installations require a T handle type manual gas valve be installed in the gas supply line to this appliance. This does not apply to portable propane installations using a 20lb. cylinder.

CALIFORNIA PROPOSITION 65 - WARNING



WARNING: This product can expose you to chemicals including carbon monoxide, which is known to the State of California to cause birth defects or other reproductive harm. For more information, go to www.P65Warnings.ca.gov.

PORTABLE LP GAS CYLINDERS



Use only a standard 20 lb. [9.1 kg] liquid propane (LP) gas cylinder - 12.25" diam. X 18.25" H [31 cm X 47 cm] which features an Overfill Protection Device. The cylinder must be installed in the upright position. Do not use a dented or rusty LP cylinder as it may be hazardous and should be checked by your LP supplier. Never use a cylinder with a damaged valve. Never move or alter the gas fittings. Check the expiration date on the cylinder collar as well. Do not refill an expired cylinder, it must be replaced. If you buy refilled (exchange) LP cylinders, check this date as well.

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-1.

▲WARNING

Certain liquid propane dealers may fill LP cylinders for use in the grill beyond cylinder filling capacity. This "overfilling" may create a dangerous condition due to a build-up of excess pressure. As a safety device, there is a pressure relief valve which will vent propane gas vapor to relieve this excess pressure. This vapor is combustible and therefore can be ignited. To reduce this danger, you should take the following safety precautions:

1. When you have your cylinder filled, be sure you tell the supplier to fill it to no more than 80% of its total capacity.
2. If you own or use a spare cylinder, you should NEVER store it near or under the grill/cart unit or burner box, or near any other ignition or heat source (like a water heater or furnace).

IF THE INFORMATION IN 1 AND 2 ABOVE IS NOT FOLLOWED EXACTLY, A FIRE CAUSING DEATH OR SERIOUS INJURY MAY OCCUR.

3. The LP cylinder must be disconnected and stored OUTSIDE in a well-ventilated area, out of the reach of children.
4. Do not store a full cylinder in direct sunlight.

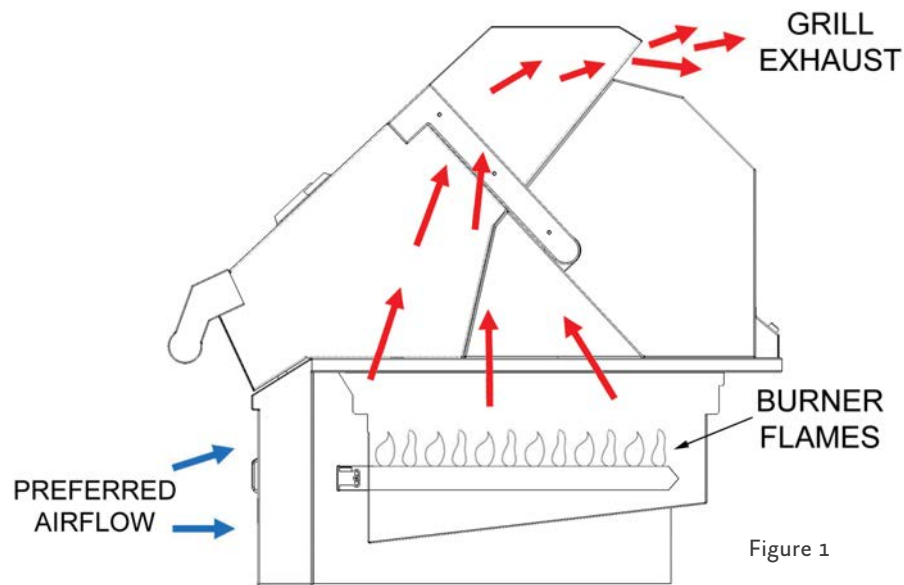


LOCATING AND ASSEMBLING THE GRILL

When determining a suitable location for your grill, 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 grill 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 grill over, under, or next to unprotected combustible construction.

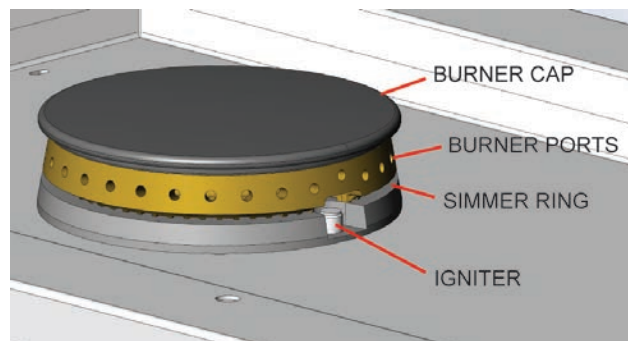
During heavy use, the grill will produce a lot of heat and smoke. The grill is designed to take in cool air at the front control panel area, and send the combustion products and smoke out the exhaust gap at the rear of the hood. It is important to maintain this flow at all times (see Fig. 1). Using the grill in windy areas can disrupt this proper flow and cause damage to your grill, or result in burn hazards to the user. Similarly, windy areas can disrupt the Side Burner flame, especially on low or simmer settings. This may cause nuisance sparking of the igniter. For installations which consistently receive wind at the rear of the grill, you will have little choice but to relocate the appliance.



Ensure all packaging, straps, etc. have been removed from the grill. Remove any tie-down wires from the burners.

Engage the brakes on the casters to prevent movement of the cart.

Ensure that the burner cap is mounted correctly on the burner ring of the Side Burner. Do not operate the Side Burner without the burner cap in place (see image below).



LOCATING AND ASSEMBLING THE GRILL (continued)



Ensure that the burners are positioned correctly on their orifices, and are fully seated onto their rear hanger brackets (see Fig. 2). The burners should not move side-to-side or front-to-back if properly seated.

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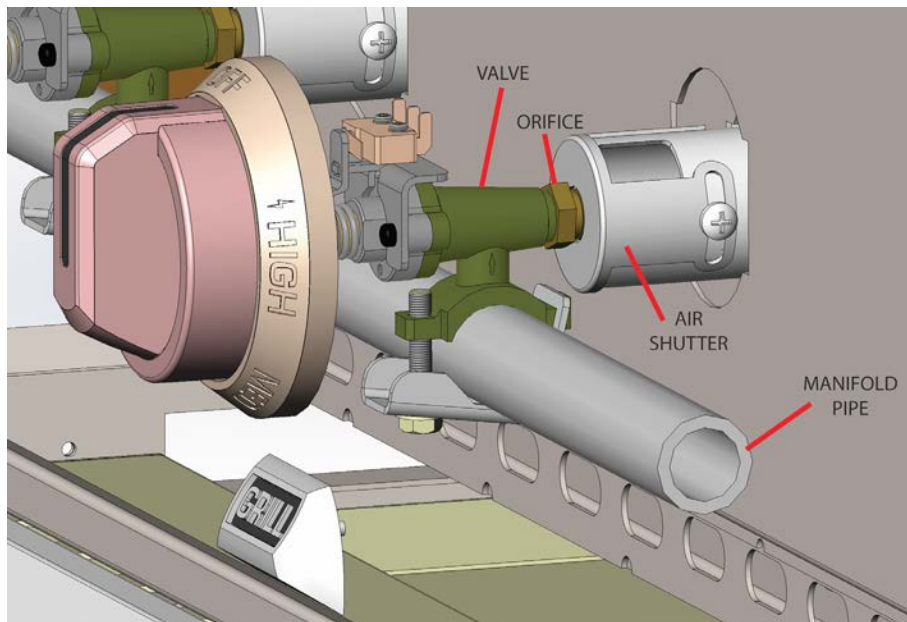


Figure 2

Above each Trellis Burner™ is a stainless steel radiant tray containing specially shaped ceramic briquettes. Position the radiant trays onto the lower ledge of the burner box in the grill, and then install the cooking grates on the upper ledge (see Fig. 3). The burners and radiant trays work together to create a very even heat, front-to-back, left-to-right. The radiant trays also serve to minimize flare-ups, and prevent blockages of the burner ports from falling grease and debris. The radiant trays and Trellis Burners must be used together and are integral to the performance of the grill. Do not cook on the grill without them.

Note: Infrared Sear Burners do not require the radiant trays. NEVER place a radiant tray over a Sear Burner.

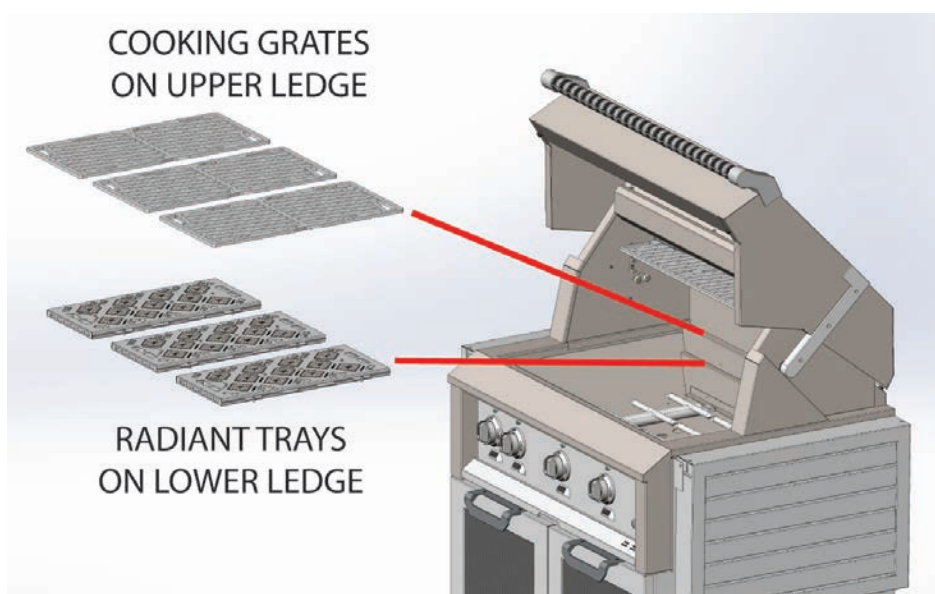


Figure 3



INSTALLATION

CLEARANCES:

TO NON-COMBUSTIBLE CONSTRUCTION

A minimum of 4" [10 cm] clearance from the back of the Deluxe Grill to non-combustible construction is required to allow the hood to be opened fully.

TO COMBUSTIBLE CONSTRUCTION

This appliance should NOT be installed over, under or next to unprotected combustible construction. A minimum clearance to vertical combustible material, such as adjacent walls, is 12" [30 cm] on the sides and the rear of the appliance.

▲WARNING

The minimum vertical clearance to combustible materials means that ALL combustible materials must be outside this 12" [30 cm] zone. As an example, if you have a stucco or tiled surface and wood-frame construction beneath, or wood-frame walls adjacent or behind, the wood is considered combustible, even though the grill is mounted in its stainless steel cart. If the grill was parked close to these surfaces when grilling over an extended period of time, enough radiant heat could reach the wood and potentially get hot enough to burn, in extreme circumstances.

VENTILATION OPENINGS

There are ventilation openings at the left and right sides, as well as the back and underside of the Deluxe Grill cart. These openings are required to safely dissipate gas vapors if there is a leak inside. Do not block any of these vent openings inside the cart with vinyl covers, towels, etc. or block the vent openings outside the cart either.



GAS CONNECTIONS

GAS SUPPLY

The local gas authority or supplier should be consulted at the installation planning stage in order to establish the availability of an adequate supply of gas (NG or LP). If it is a new installation, have the gas authorities or supplier check the meter size and piping to assure that the unit is supplied with the necessary amount of gas supply and pressure to operate the unit(s).

Gas connections should be made by a qualified plumber, or your professional outdoor appliance installer.

All fixed (non-mobile) appliances must be fitted with an accessible upstream gas shutoff valve as a means of isolating the appliance for emergency shut off and for servicing.

Make certain new piping and connections have been made in a clean manner and have been purged so that piping compound, chips, etc. will not clog regulators, valves, orifices, or burners. Use pipe joint compound / thread sealant approved for natural and LP gases.

NEVER CONNECT THE GRILL TO AN UNREGULATED GAS SUPPLY. Before proceeding, ensure the appliance is fitted for Natural or Liquid Propane gas. Connecting to an improper gas type will result in poor performance and increased risk of damage or injury. Gas type and gas consumption (BTU per hour) for each burner type is shown on the rating label affixed to the underside of the drip tray.

Installation of this cooking appliance must be made in accordance with local codes. In the absence of local codes, this unit should be installed in accordance with the National Fuel Gas Code No. *Z223.1/NFPA 54*, Natural Gas and Propane Installation code *CSA B149-1*, or Propane Storage and Handling Code *B149.2*.

NOTE: See rating label for manifold pressure for the type of gas of your appliance.

GAS CONNECTIONS *(continued)*



CONVERSION KITS

Gas conversion kits are available from your Hestan dealer should you need to convert an LP unit to NG, or vice-versa.

HIGH ALTITUDE KITS

If you live in a high altitude area, 2,000 ft. [610 m] or more above sea level, your appliance will require different orifices for proper combustion and performance. High altitude kits are available through Hestan Customer Service. Please have your model and serial number information ready when you call.

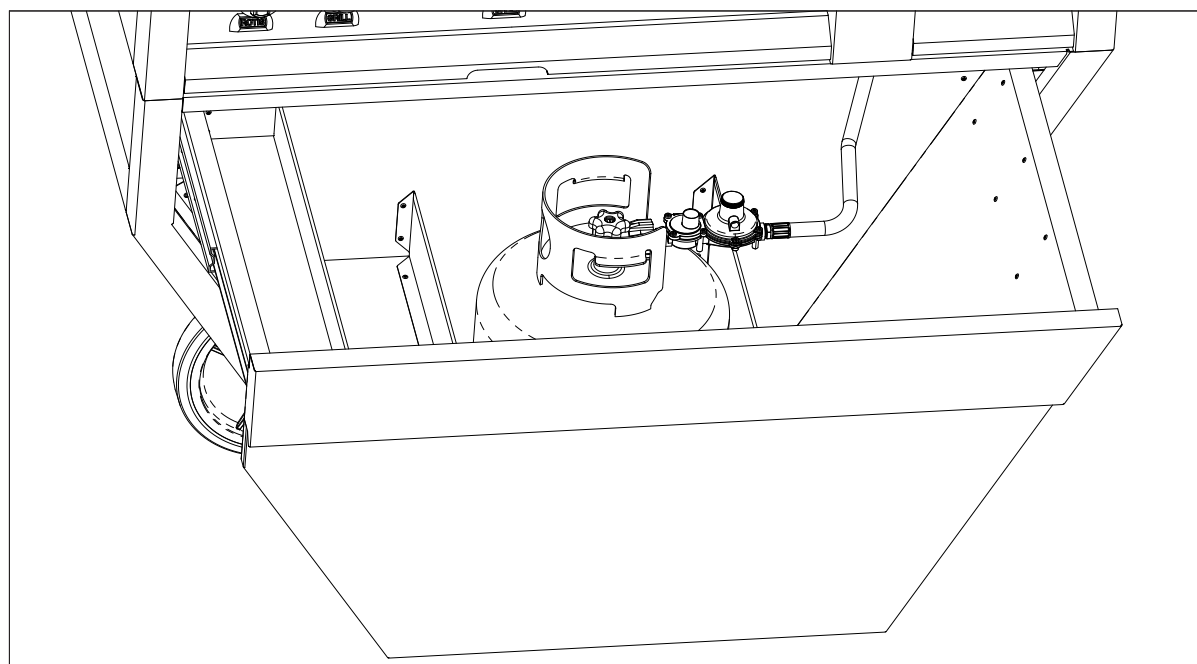
LP DELUXE GRILL

The Hestan Deluxe Grill for LP gas is supplied with a two-stage regulator/hose assembly for connection to a standard 20 lb. LP portable gas cylinder (not included), which locates inside the large pull-out drawer in the cart base. Take care to point the regulator & hose to the right of the drawer as shown in the image below. This is necessary to avoid kinking or otherwise damaging the hose when pushing the drawer back in. See page 15 for regulator connection information.

GAS CONNECTION TO A STATIONARY SUPPLY

Natural Gas (NG) units, or propane (LP) units connected to a stationary gas supply outside the grill must be connected using a 10 ft. approved gas hose. This hose is supplied with NG units, or may be purchased as an accessory for LP units.

When routing the hose behind your grill, be careful not to roll over the hose, or place it in an area of high foot traffic which could create a tripping hazard (see next page). Make sure there are no sharp bends in the hose. Periodically check the hose for scratches, nicks, brittleness, cracking, which could all lead to a gas leak. Check for gas leaks if you ever smell gas (see LEAK TESTING on pg. 16). As an added safety measure, shut off the gas supply after each grill use. Do not push excess hose length back into the rear access hole of the grill cart. There is not enough room inside the unit and the hose would get kinked or damaged by the opening/closing of the large drawer.



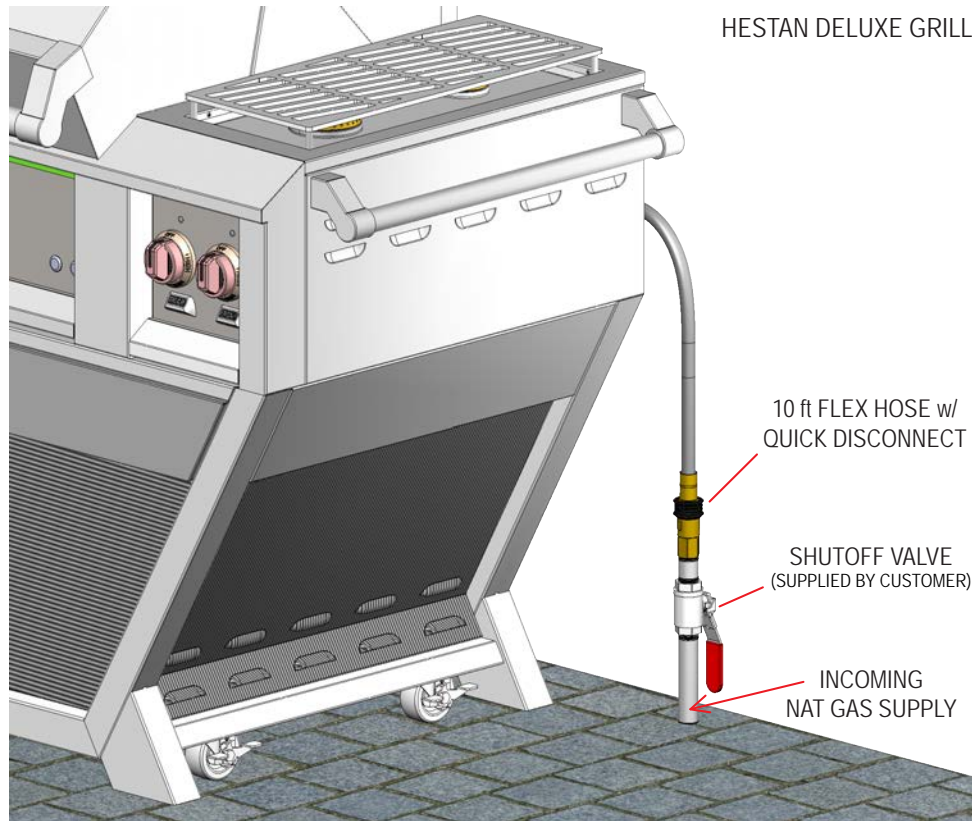


GAS CONNECTIONS *(continued)*

GAS CONNECTION - NATURAL GAS (NG)

NOTE: To ensure proper heating performance of this appliance, verify that the gas line supply pressure is adequate. Use only the gas pressure regulator supplied with this appliance. This regulator is set for a supply (inlet) pressure of 7-14 inch WC [1.74-3.48 kPa] to maintain 4 inch WC [1.00 kPa] nominal outlet (manifold) pressure. Use the supplied 10 ft [3 m] gas hose to prevent gas starvation. Ensure that the service pipe supplying the appliance is fitted with a shut-off valve conveniently positioned and easily accessible as an emergency gas shut-off.

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Your Hestan Deluxe Grill for use with Natural Gas is supplied with its own regulator which is pre-installed inside the unit. If this regulator needs to be replaced, use only the type specified by Hestan for this appliance. The 10 ft. [3 m] long hose is also pre-installed at the factory. Locate your gas connection point near the rear of your grill. The hose as well as the connectors must comply with the *Standard for Connectors for Outdoor Gas Appliances and Manufactured Homes, ANSI Z21.75 • CSA 6.27*, and suitable for outdoor installation. Use the appropriate thread sealant on all connections.

It is assumed you have a stationary incoming gas supply located near the rear of the unit, with a shutoff valve pre-installed (see above image). To connect the hose assembly follow the next steps:

1. Remove the quick-disconnect coupling of the hose by sliding back the black sleeve. Install this brass section onto the shutoff valve with appropriate thread sealant. See instruction tag supplied with the hose for more detail.
2. Re-connect the coupling of the hose. Open the shutoff valve.
3. Proceed to LEAK TESTING section.

GAS CONNECTIONS *(continued)*



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GAS CONNECTION - LIQUID PROPANE (LP) CYLINDER

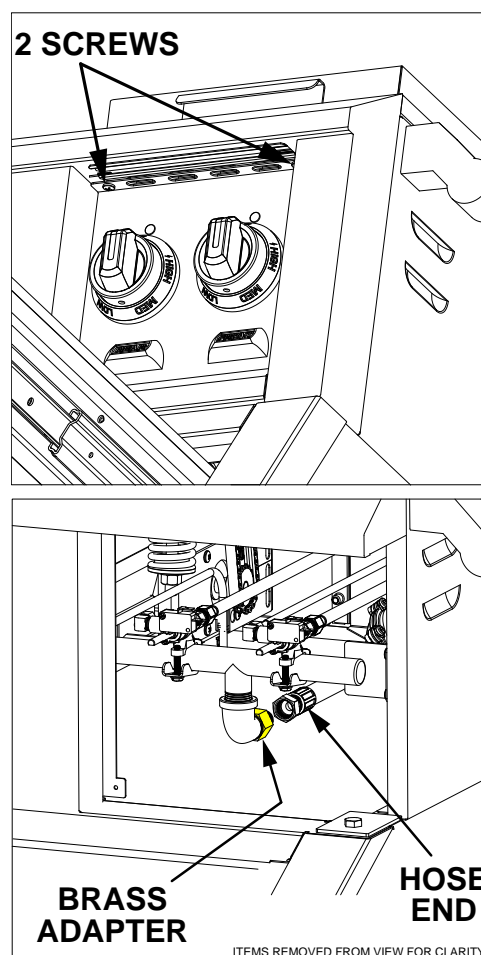
Your Hestan Deluxe Grill for use with LP gas is supplied with a two-stage regulator/hose assembly for connection to a standard 20 lb. LP gas cylinder (not included). This assembly must be used **WITHOUT** alteration. If this assembly needs to be replaced, contact your Hestan dealer for genuine replacement P/N 014309.

The hose as well as the connectors must comply with the *Standard for Connectors for Outdoor Gas Appliances and Manufactured Homes, ANSI Z21.75 • CSA 6.27*, and suitable for outdoor installation. Use the appropriate thread sealant on all thread connections.

NOTE: To ensure proper heating performance of this appliance, verify that the supply (inlet) pressure is adequate. Use only the gas pressure regulator supplied with this appliance. This regulator is set to maintain 10 inch WC [2.49 kPa] nominal outlet (manifold) pressure.

To connect the regulator / hose assembly follow these steps:

1. Remove the control knobs on the side burner area. Then remove the 2 screws securing the control panel at the top, and carefully tilt down. Disconnect the molded connector for the LED light. Lift out the control panel and set aside.
2. Connect the LP regulator hose end to the brass adapter already installed on the gas manifold pipe. Do not use any thread sealant or Teflon tape on this connection. Tighten the hose connection with a wrench.
3. Install a standard 20 lb. LP gas cylinder. Observe the notes on page 13 about proper tank orientation and hose placement to avoid kinking the hose when pushing the drawer back in.
4. Proceed to the LEAK TESTING section of this manual. Be sure to check all the fittings shown here. After successful completion of the test, re-install the LED light, control panel and knobs.



GAS CONNECTION - LP PIPED SYSTEMS

An LP piped system is one with a large central LP tank that feeds an entire household. These systems are normally equipped with a high pressure regulator by the large LP tank, and low pressure regulators close to the home. The gas line connectors must comply with the *Standard for Connectors for Outdoor Gas Appliances and Manufactured Homes, ANSI Z21.75 • CSA 6.27*, and suitable for outdoor installation. The connection to your grill is via the 10 ft [3 m] hose discussed in the NG section on pg. 14.

If you have an LP grill, please contact Hestan Customer Service to order an LP Piped System Kit for this unique installation. If you have a NG grill and are converting to an LP Piped System, please supply this information to receive the correct kit.

Follow the same hose assembly/connection instructions given on the previous page, followed by leak testing.

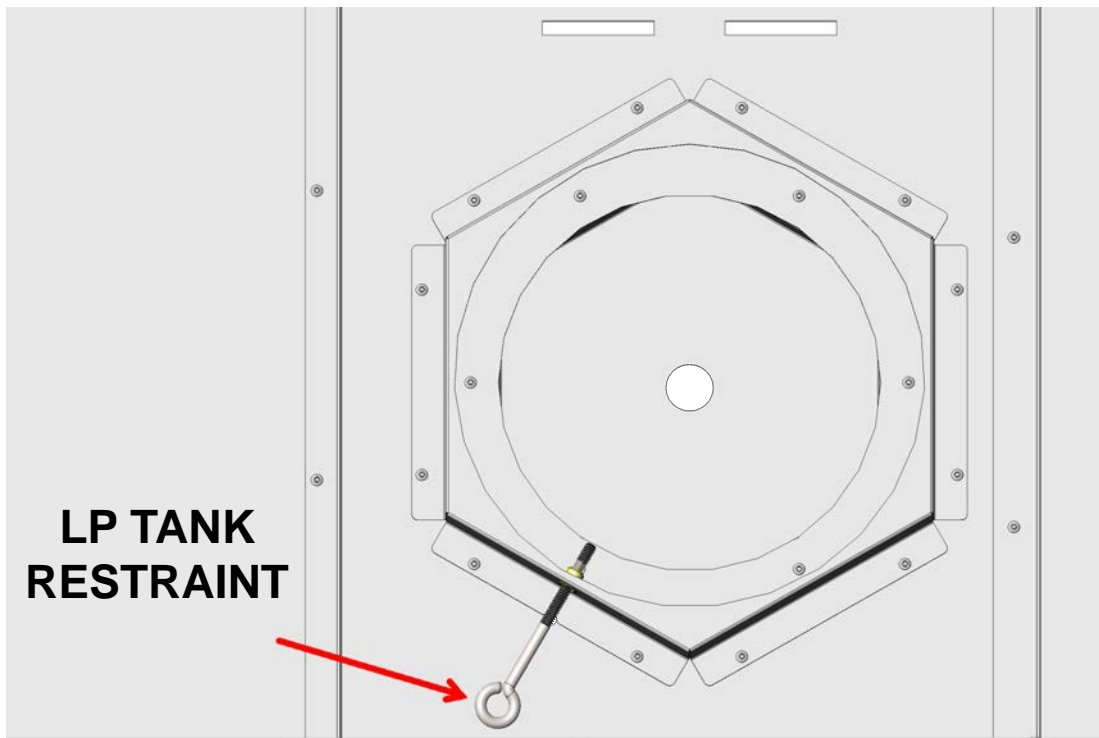


GAS CONNECTIONS *(continued)*

NOTE: To ensure proper heating performance of this appliance, verify that the supply (inlet) pressure is adequate (11-14 inch WC [2.74-3.48 kPa] pressure is preferred) to maintain 10 inch WC [2.49 kPa] nominal outlet (manifold) pressure.

LP TANK RESTRAINT

Be sure to restrain the LP cylinder by securing it with the retention eyebolt as shown below. It is important the tank does not fall over or stretch the hose which could cause a gas leak. Take care to point the regulator & hose to the right of the drawer as shown in the image on pg. 13. This is necessary to avoid kinking or otherwise damaging the hose when pushing the drawer back in.



LEAK TESTING

GENERAL

Although all gas connections on your Hestan grill are leak tested at the factory prior to shipment, a complete gas tightness check must be performed at the installation site due to possible movement in shipment, or excessive pressure unknowingly being applied to parts of the unit. Periodically check the whole system for leaks, or immediately check if the smell of gas is detected.

BEFORE TESTING

- 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 a brush.
- For LP units, always check with a full LP cylinder.

GAS CONNECTIONS *(continued)*



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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 the dealer where you purchased your grill.
- Do not use the grill or side burner until all connections have been checked and do not leak.

IMPORTANT NOTE - ALWAYS CHECK FOR LEAKS AFTER EVERY LP CYLINDER CHANGE.

If a leak is present, or if there is evidence of excessive abrasion or wear, or the hose is cut, it must be replaced before using the grill. The hose and LP regulator are supplied as a complete assembly and must be replaced together. Do not attempt to repair or replace the hose itself. Contact your Hestan dealer for genuine replacement P/N 014309.

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.

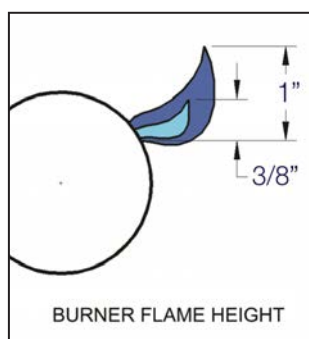
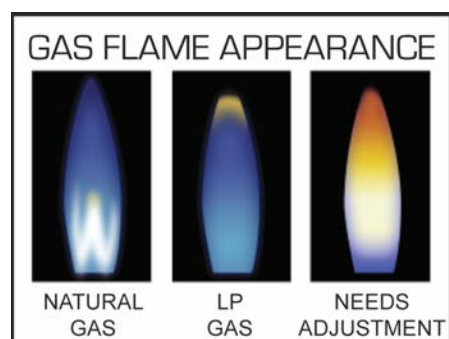
BURNER ADJUSTMENTS

Hestan grills feature the unique Trellis Burner™, and infrared Rotisserie and Sear Burners. The following instructions apply only to the Trellis Burner.

TRELLIS BURNER™ FLAME ADJUSTMENT

Each grill burner is tested and adjusted at the factory prior to shipment. The proper orifice for the gas type, and the air-fuel (air shutter) adjustment was made at this time. However, variations in the local gas supply, the elevation where you live, converting from one gas type to another, and other factors might make it necessary to adjust the burner flames.

The flames of the burners should be visually checked and compared with the figures below.



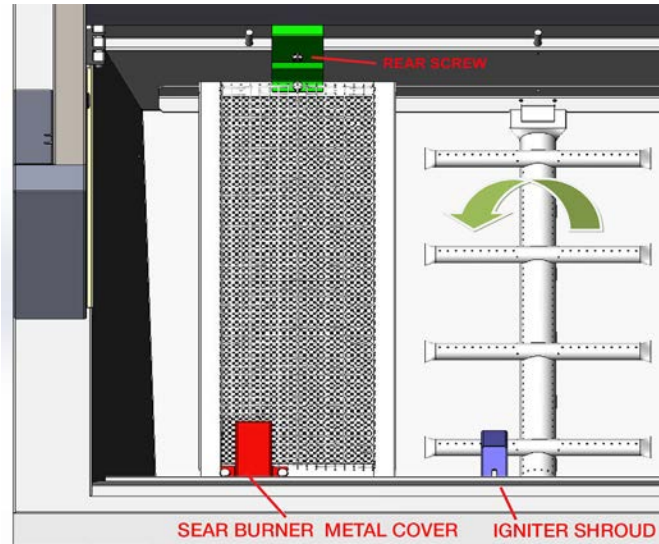
Flames should be blue and stable with no yellow tips (LP units will have some yellow tipping). There should be no excessive noise or flame lifting. If any of these conditions exist, remove the burners and check if dirt, debris, spider webs, etc., are blocking the air shutter or burner ports. Proceed with air shutter adjustment if necessary.



GAS CONNECTIONS *(continued)*

BURNER REMOVAL BEFORE AIR SHUTTER ADJUSTMENT

Open your grill and remove the grates, radiant trays, and burners from the firebox area. Trellis burners are removed by lifting up the rear of the burner, and carefully twisting to clear the igniter shroud. Sear burners have a small metal cover over the igniter which must be removed first. There is also a screw at the rear firebox wall which must be removed. The sear burner can then be carefully removed using the same twisting action to avoid breaking the ceramic igniter.



AIR SHUTTER ADJUSTMENT

Remove the control panel to gain access to the orifice area and air shutters on the burners. A metal cap at the inlet of the burner called the "AIR SHUTTER" regulates the amount of air that enters into the burner for combustion (see Fig. 4). The air shutter has a lock screw which must be loosened prior to adjustment. Remove the burner carefully from the grill. With a marker pen, mark the current location of the shutter opening, then loosen the screw of the air shutter. Reinstall the burner. Make certain that the burners are sitting properly on the orifices taking care not to move or damage the igniter electrodes. Reinstall the radiant trays.

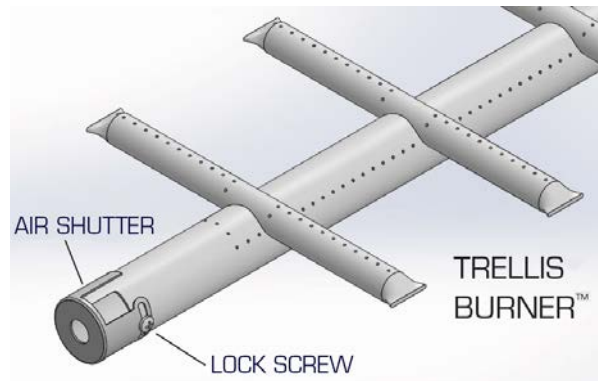


Figure 4

Light the burner and adjust as follows:

- Turn the valve on "HIGH", light the burner and allow it to warm up for 10 minutes. Be careful because the burner will be hot from this point forward.
- 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 ports, indicating too much air, turn the air shutter clockwise to reduce the amount of air to the burner.
- Once you have established a good flame, make a new mark with the marker pen.
- Remove the burner again and retighten the lock screw of the air shutter taking note of your newly marked position.
- Repeat this process for each burner.
- Perform one last check that all burners are properly seated on their orifices and rear hanger bracket.
- Reinstall all radiant trays and cooking grates.
- Reinstall the control panel and control knobs.

GAS CONNECTIONS *(continued)*



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VALVE ADJUSTMENTS

The valves on your Hestan grill are preset at the factory for optimum performance. However, the low setting on these valves are adjustable if altitude, low-heat performance, converting from one gas to another, or other factors indicate an adjustment is needed. It is not recommended to adjust the Rotisserie or Sear Burner valves.

▲WARNING

NEVER ADJUST THE BURNER SO LOW THAT IT MAY GO OUT DURING USE. DO NOT OPERATE THE GRILL WITH THE LOW HEAT SCREW REMOVED. GAS CAN ESCAPE AND CAUSE A POTENTIALLY HAZARDOUS CONDITION.

ADJUSTMENT STEPS:

1. Remove the control knobs, drip tray, and control panel from the unit.
2. Follow lighting instructions by setting the control knob on "HI" and allow the burner to preheat for 10 minutes.
3. Turn the control knob to "LOW" and wait for the burner temperature to drop and stabilize, about 10 minutes. Attempting adjustment at any setting other than LOW can create a dangerous condition.
4. Insert a small flat-blade screwdriver into the valve stem to begin the adjustment (see Fig. 5). The screw only has 2-3 complete revolutions of adjustment. After this, the screw may continue to turn, but is actually coming out of the valve and could result in a gas leak. DO NOT turn more than 3 revolutions!
5. Turn counter-clockwise very slowly to INCREASE the low flame. The flame will take a few seconds to respond to the adjustments you are making.
6. Adjust the flame so the burner is still fully lit on all ports, without fluttering or going out. Turn off the burner and re-light. Check the new low setting once again to assure proper adjustment is reached. Reattach the control knob.

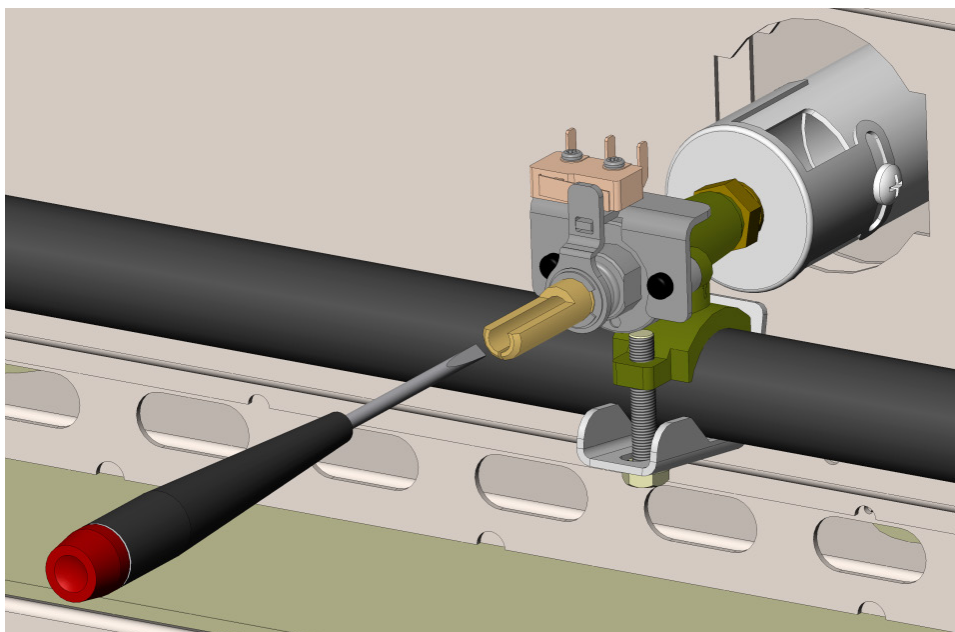


Figure 5



GAS CONNECTIONS *(continued)*

INFRARED BURNER FLAME ADJUSTMENT

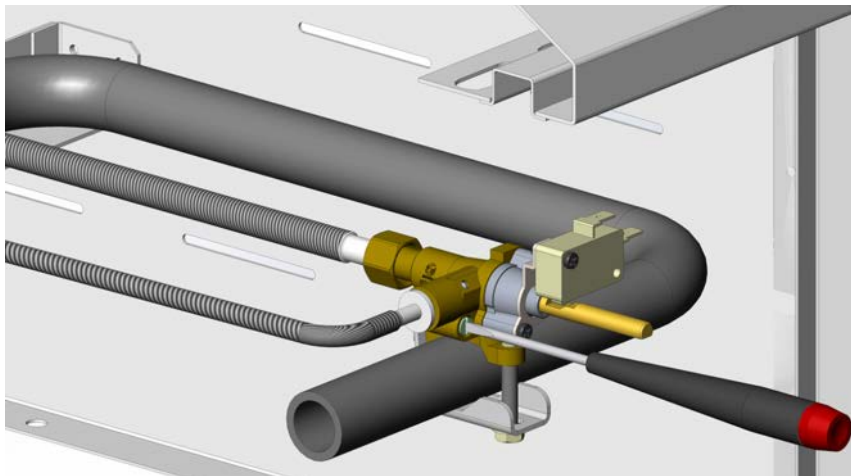
Infrared burners do not require adjustment and need only be checked visually for proper performance. On HIGH, an infrared burner should glow red evenly over its entire surface. A diminished red glow and/or a large blue "halo" of flame on the surface of the infrared burner indicates improper airflow or a blockage at the burner itself. Call for service.

SIDE BURNER FLAME ADJUSTMENT

Hestan side burners are preset at the factory for optimum performance. However, these valves also feature a low flame (simmer) adjustment if altitude, low-heat performance, converting from one gas to another, or other factors indicate an adjustment is needed. Follow the same procedure as described above for Trellis Burner™ valve adjustment.

⚠️ WARNING

NEVER ADJUST THE SIDE BURNER SO LOW THAT IT MAY GO OUT DURING USE.



ELECTRICAL SUPPLY

Important: This appliance must be electrically grounded in accordance with local codes, or in the absence of local codes with the National Electrical Code, *ANSI/NFPA 70-1990*.

⚠️ WARNING

Appliances equipped with a flexible electrical supply cord are provided with a three-prong grounding plug. It is imperative that this plug be connected to a properly grounded three-prong receptacle. If the receptacle is not the proper grounding type, contact an electrician. Do not remove the grounding prong from this plug.

The grill is designed for 120 volt AC power and must be plugged into a Ground Fault Circuit Interrupter (GFCI) protected circuit. Do not connect the appliance to the electrical supply until after gas connections have been made and leak checks have been performed.

KEEP ANY ELECTRICAL CORD AND FUEL SUPPLY HOSE AWAY FROM ANY HEATED SURFACES.

1. To protect against electric shock, do not immerse cord or plugs in water or other liquid.
2. Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.

ELECTRICAL SUPPLY *(continued)*



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3. Do not operate any outdoor cooking gas appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact the manufacturer for repair.
4. Do not let the cord hang over the edge of a table or touch hot surfaces.
5. Do not use an outdoor cooking gas appliance for purposes other than intended.
6. Use only a Ground Fault Circuit Interrupter (GFCI) protected circuit with this outdoor cooking gas appliance.
7. Never remove the grounding prong or use with a 2-prong ground adapter.
8. Use only extension cords with a 3-prong grounding plug, rated for the power of the equipment, and approved for outdoor use with a W-A marking.

ELECTRICAL BOX

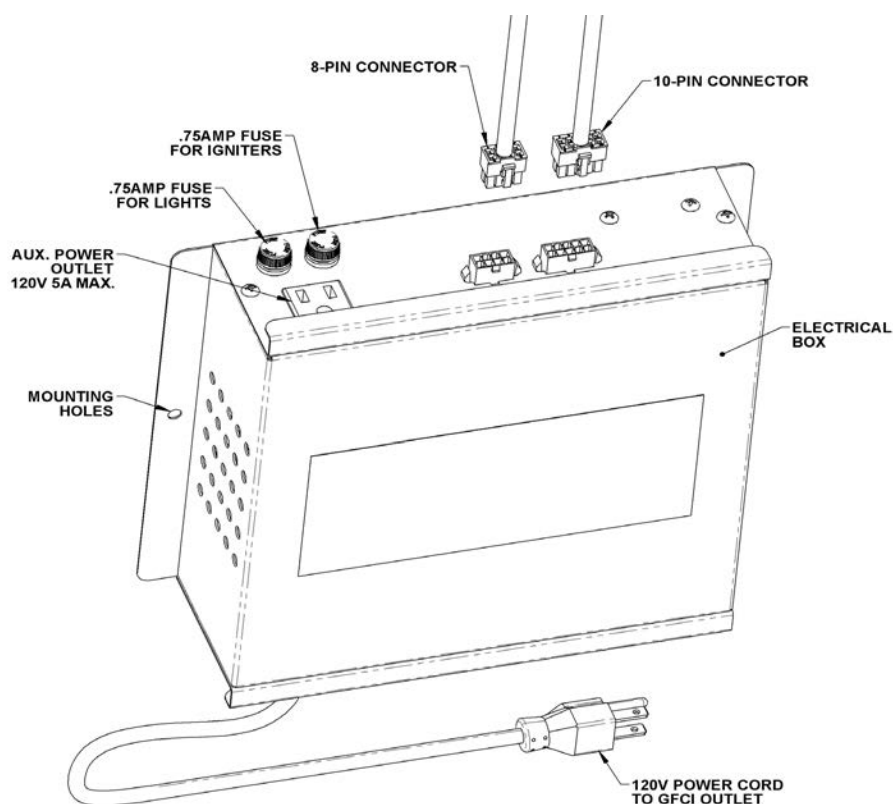
IMPORTANT - READ ALL INSTRUCTIONS BEFORE YOU BEGIN

Some parts have sharp edges. Care must be taken when handling the various components to avoid personal injury. Wear gloves when handling.

The electrical box is mounted inside the Deluxe cart on the rear wall of the unit. If a fuse should blow and need to be replaced, you can access the fuses by removing the electrical box access panel at the rear of the unit.

The appliance is designed for 120 volt AC power and must be plugged into a Ground Fault Circuit Interrupter (GFCI) protected circuit. Do not connect the appliance to the electrical supply until after gas connections have been made and leak checks have been performed.

KEEP ANY ELECTRICAL CORD AND FUEL SUPPLY HOSE AWAY FROM ANY HEATED SURFACES.





LIGHTING INSTRUCTIONS

Hestan Grills feature hot-surface igniters for all Trellis Burners™, and infrared Rotisserie and Sear Burners. The hot-surface igniters feature a “time-extender” function which maintain the hot glow of the igniter for a longer period of time to ensure successful lighting of the burners.

Note: The time extender feature applies to the main burners only, not the rotisserie.

The Side Burner features a spark-ignition system with flame-sensing technology which will relight the flame should it go out.

All burners can be manually lit should that become necessary.

CONTROL KNOB LAYOUT

Seen here is a typical layout (36” model shown, Fig. 6) for the control knobs. The rotisserie control is always to the far left side. Control panel LED lights and rotisserie motor switches are on the far right.

The lighting instructions for all burners are visible when you pull out the drip tray.



Figure 6

LIGHTING GRILL BURNERS (Trellis Burner™ or Sear Burner)

1. Read Use & Care Manual before lighting. Open lid during lighting. Stand as far away as possible when lighting.
2. Push & hold selected knob for 5 seconds, then turn to “HIGH”. Burner should light. Once lit, adjust flame as needed.
3. If burner does not light in 5 seconds, turn knob to “OFF” and wait 5 minutes before re-lighting.
4. If burner fails to light, see USE & CARE MANUAL for match lighting instructions.

LIGHTING ROTISSERIE BURNER

1. Push & hold the knob for 5 seconds, then turn to the “HIGH”. Continue to hold in the knob for at least 30 seconds after lighting. Rotisserie burner should stay lit and begin to glow. Release the knob, burner should stay on.
2. If burner does not stay lit, turn knob to “OFF” and wait 5 minutes before re-lighting.
3. If burner fails to light, see USE & CARE MANUAL for match lighting instructions.

LIGHTING INSTRUCTIONS *(continued)*



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LIGHTING SIDE BURNERS

1. Remove cover during lighting.
2. Stand as far away as possible when lighting.
3. Push and turn selected knob to “HIGH” position. Igniter will spark until flame is established.
4. Once lit, turn knob to desired flame setting. If spark does not occur, check electrical supply.
5. If burner does not light in 5 seconds, turn knob to “OFF” and wait 5 minutes before re-lighting.
6. If burner fails to light, see match lighting instructions below.

Note: The flame-sensing technology of the spark igniter will repeatedly spark (clicking sound) until a flame is established. If you experience nuisance sparking during normal operation of the burner, see the TROUBLESHOOTING section of this manual. A very low flame in windy conditions is usually the cause of this nuisance sparking.

MATCH LIGHTING INSTRUCTIONS

If a burner will not light after several attempts, it can be lit with a match. Open the hood and allow 5 minutes for any accumulated gas to dissipate from the grill. Use a long-stem fireplace match, or attach a short match to the match lighting clip provided with your Hestan Grill (see below Fig. 7).

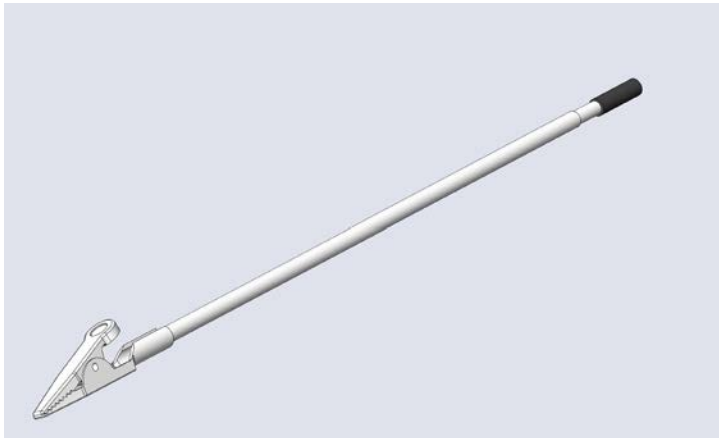


Figure 7

When attempting to light a burner with a match, be sure you selected the correct control knob for that burner. Keep your face away as far as possible, and pass the lit match through the openings of the cooking grates and radiant trays and position near the burner ports. Push and turn the control knob to “HIGH” until the burner lights. Repeat this procedure for each burner if necessary. If the burner does not light in 5 seconds, turn the control knob to “OFF” and wait 5 minutes before trying again. If the burner will not light after several attempts, see the TROUBLESHOOTING section of this manual. Side burners can be lit in the same manner, although a long match may not be needed.

In sunny locations, infrared Rotisserie and Sear Burners may be difficult to see if they are lit. After attempting to light, you can very carefully wave your hand 8-10 inches [20-25 cm] away from the burner surface to feel the heat of the burner. If there is no heat, OR IF YOU SMELL GAS, shut off the control knob and wait 5 minutes before attempting to re-light.

**WE WILL NEVER BE
SATISFIED WITH THE
STATUS QUO;
WE ARE THE
RESTLESS ONES,
THE DREAMERS,
THE TINKERERS.**



USING YOUR GRILL



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Your Hestan Grill is a powerful and versatile cooking tool. Traditional grilling requires high heat for searing and proper browning. Many meats are initially cooked on “HIGH” to sear / brown the meat and lock in juices. After that, the temperature can be lowered to complete the cooking, such as with large pieces of meat or poultry. This method will cook the food through without burning the outside. Traditional barbecuing (foods cooked for a long time at low heat) is also possible with your Hestan Grill. As with any new tool, it will take a little practice to get to know your new grill, how hot it runs, cooking times for your favorite foods, etc. DO NOT leave the grill unattended while cooking.

PREHEATING

A typical preheat time for the Trellis Burner™ is about 10-15 minutes on “HIGH”. The infrared Rotisserie and Sear Burners also require 10-15 minutes pre-heat time.

TEMPERATURE GAUGE

The large temperature gauge in your Hestan grill hood indicates when your grill is ready for cooking. The dial reads the air temperature in your grill, but is calibrated to approximate the temperature at the cooking surface. (see Fig. 8)

COOKING WITH TRELIS BURNERS™ AND SEAR BURNERS

The unique shape of the Hestan Trellis Burner was designed with even heating in mind. The burners, along with the specially designed valves, allow for a broad range of cooking temperatures. The Trellis Burner can sear and grill your meats on high heat, or be dialed down low for authentic barbecuing. The radiant briquette trays are an integral part of this cooking system. They serve to even out the heat, while also reducing flare-ups and vaporizing drippings which release aromas that are absorbed by the meat.



Figure 8

For those seeking a little more, the extreme heat of the Hestan Infrared Sear Burners offer even more power for those wishing a quick sear to lock in flavor, while still retaining temperature control. However, your grilling times are much shorter. The mesh screen on the burners serve to protect the ceramic tiles from food debris and drippings which might clog the thousands of pores in the tiles. Most drippings and grease will instantly vaporize on contact with the hot screen and tiles.

COOKING WITH THE ROTISSERIE

Rotisserie cooking provides an even delivery of heat to your foods. The constant rotation not only cooks foods evenly, it also self-bastes the food as the juices rise to the surface and naturally flow around it. The position of the Hestan rotisserie burner ensures no flare-ups are possible and heat is not directed at you when the hood is open. Your foods will be more evenly cooked, more tender, and juicier when slow-roasted on a Hestan rotisserie.

Before rotisserie cooking, swing the warming rack down and out of the way. It will rest in place against the rear wall, or it can be removed from the grill. A roasting pan is provided with your grill to catch excess drippings from clogging your burners below. Be sure you remove it after using your rotisserie and before using the other burners.

The Hestan rotisserie system consists of three main parts: the motor, the spit & forks, and the infrared Rotisserie Burner.

THE MOTOR

Your Hestan Grill features an integral, chain-driven, AC motor which can handle a load of 50 in-lbs and a maximum diameter of 10 inches [25 cm]. The Grill must be connected to AC power for the rotisserie to work. The speed is not adjustable but should provide a respectable speed for the majority of your rotisserie cooking needs.



USING YOUR GRILL *(continued)*

THE SPIT & FORKS

The rotisserie can handle large food items up to 50 lbs. You should prepare your food items and first mount it on the spit, then mount the forks. Push the pointed end of the spit through the food and center on the spit. Push on one fork and embed into the food, then tighten the thumb screw (use pliers if necessary). Repeat this process for the opposite fork. You should wrap any loose, dangling pieces of food (like wings) with butcher's string (never use nylon or plastic string).

With the food secured to the spit, slowly roll the spit in the palms of your hands to check for balance. It should rotate smoothly. If you find it has a heavy side, adjust where the spit pierces the meat. An unbalanced spit will cause uneven rotation and uneven cooking. It is normal for the spit to flex with large foods during cooking.

Then mount the spit on the grill before lighting the rotisserie infrared burner. Lighting the burner first could result in burning your hands while trying to mount the spit in the grill. Insert the pointed end of the spit into the square drive receiver in the right wall of the grill, and rest the other end on the rollers on the left wall of the grill. Turn on the motor to check the rotation and balance of the food on the spit. Make adjustments as needed.

THE ROTISSERIE BURNER

The Hestan infrared rotisserie burner features a safety valve that automatically shuts off the gas flow any time the burner is not properly lit, such as if it were to go out in windy conditions. The location of the rotisserie burner should be less susceptible to strong wind conditions, but during windy conditions, it's best to keep the hood closed and to periodically check the burner. To light the burner, see the LIGHTING INSTRUCTIONS section of this manual.

NOTICE: Avoid directing water on the Rotisserie Burner as this may damage the ceramic burner panels. Water damage to your Rotisserie Burner is not covered by the warranty.

NOTE: The grill thermometer should not be used for rotisserie cooking. It is not designed to read direct infrared heat.

COOKING WITH SIDE BURNERS

Your Hestan Side Burner is a powerful cooking tool that complements your Hestan Grill. **DO NOT** leave the Side Burner unattended while cooking.

Use your Hestan Side Burner like you would any residential gas cooktop in your home. Choose the appropriate pot or pan for the burner. In other words, don't put a small pot over a large burner. For safety reasons, control the flame height so that it doesn't go beyond, or curl up the sides of your pot or pan. This behavior results in poor heating of the contents of the pan, burnt food on the sides of the pan, wasted fuel, etc.

WOOD CHIP SMOKER

By using real wood chips in the smoker system of your Hestan grill, you can add extra flavor to all of your grilled foods.

1. Soak the wood chips for at least 30 minutes before you plan to use the smoker. Drain completely.
2. Fill the smoker tray with the drained wood chips.
3. Place the smoker tray on the cooking grate where the temperature is correct to smolder the chips, not burn them. You do not want the chips to ignite. Smoke should begin in about 20-30 minutes.
4. When there is no more smoke, use the removal tool supplied with the smoker tray to carefully remove it from the grill. Allow it to cool completely before attempting to refill the tray with more chips.

CLEANING AND MAINTENANCE



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. Unfortunately, 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 a long service life of the grill.

To maintain the original appearance of your Hestan grill, a regular cleaning routine should be carried out using the following guidelines:

1. After use, following the safety precautions detailed earlier in this manual, wipe the grill with a soft, damp, soapy cloth and rinse with clean, warm water. This should remove most substances encountered during the grilling process.
2. For stubborn stains, including burnt-on grease and food-borne deposits, use a multipurpose, non-abrasive, cream cleanser and apply with a soft damp cloth. Rinse with fresh water, as described above. On no account should steel wool pads be used unless they are made of stainless steel.
3. Harsh abrasives and metallic 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 grill. Likewise, do not use wire brushes, scrapers or contaminated scouring pads.
4. For those areas with a directional grain, any cleaning with abrasives should be carried out along this grain direction and not across it.
5. After use, always remove wet cleaning aids (such as cloths, pads, containers) from the surface, to avoid formation of water marks or stains.
6. If required, dry the grill after use with a soft dry cloth or towel.

If the preceding guidelines are adhered to, your Hestan grill 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

These rust marks are likely the result of small particles of “ordinary-steel” which have become attached to the surface and have subsequently rusted in the damp environment. The most common source of such particles is from steel wool scouring pads, but contamination may also occur from carbon steel utensils and old water supply pipes. These brown marks are only superficial stains, which will not harm the grill. They should be removable using a soft damp cloth and a multi-purpose, non-abrasive, cream cleanser. Occasionally, it may be necessary to resort to a proprietary stainless steel cleanser to return the surface of the grill to its original condition. To avoid re-occurrence of any “rust-staining”, it is essential that the source of the contamination is eliminated. A Hestan grill cover will go a long way toward preventing this kind of contamination.

PITTING

A more severe form of corrosion is pitting of the surface. The sources of this corrosive attack can usually be attributed to certain household products such as bleach, household cleaners containing bleach (sodium hypochlorite), and pool chlorine. If you see pitting of the stainless steel surface, you can attempt to buff it out using stainless steel abrasive pads, but in most cases, pitting of the surface cannot be removed.

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 prolonged period, can any surface marking result. Clean the surface as per instructions above.



CLEANING AND MAINTENANCE *(continued)*

CARE OF PAINTED SURFACES (IF APPLICABLE)

Hestan grills are available in standard stainless steel, or 11 optional colors. The tough powder-coating on these panels are commonly used on automotive parts, and commercial and residential appliances because of their excellent chip resistance, and resistance to a variety of chemicals. The finish should hold up well outdoors in most conditions. However, like any painted surface, special care must be taken when cleaning this finish.

To clean your powder coated surface:

1. Carefully remove any loose deposits with a wet sponge.
2. Use a soft brush (non abrasive) or cloth, and a mild household detergent solution to remove dust, salt and other deposits. Never use any solvent-based cleaners, stainless steel cleaners, heavy degreasers, oven cleaners, etc. on the painted surfaces. They can permanently damage the paint.
3. Rinse off with clean fresh water and dry with a clean cloth.

CARE & MAINTENANCE OF GRILL COMPONENTS

GRILL GRATE AND WARMING RACK

The easiest way to clean the cooking grates is immediately after cooking is completed and after turning off the flame. Wear a grill mitt to protect your hand from the heat and steam. Dip a brass bristle grill brush in hot soapy water and scrub the hot grill rack. Dip the brush frequently in the bowl of water. The steam created as water contacts the hot grill, assists the cleaning process by softening any food particles. The food particles will fall through the grates and burn. If the grill is allowed to cool before cleaning, then cleaning will be more difficult.

DRIP TRAY

The drip tray should be cleaned after every usage of the grill. Leaving a dirty drip tray in place will attract insects and rodents. After allowing the grill to cool completely, remove the drip tray by pulling it out of the grill. After cleaning, reinstall the tray.

GRILL BURNERS

The briquette radiant trays should protect the Trellis Burners™ completely. However, it may become necessary to clean the burners, or to clean the firebox beneath the burners. Before removal, make sure the gas supply is OFF and the control knobs are in the OFF position. Allow the grill to cool completely, then lift off the cooking grates and radiant trays. To remove burners, lift the rear of the burner out of the hanger bracket slightly, then rotate the burner to the left slightly to clear the igniter shroud at the front of the firebox, then move the burner toward the rear of the firebox until it is out. The burner is made out of a high-grade, 300-series stainless steel which can be cleaned with a brass-bristle brush and warm, soapy water. Do not clean the ports with a toothpick or other item which may break off inside the port. Use a paperclip or needle to do this. Stubborn scale can be removed with a metal scraper. Be sure to rinse everything well and shake out any water and debris trapped inside the burner tube.

Great care should be used when re-installing the burner. It must be correctly centered and secured on the orifice before any attempt is made to relight the grill. The rear burner bracket should lie flat and not have any side-to-side movement. See the LOCATING AND ASSEMBLY section of this manual for details on proper burner installation.

ROTISSERIE BURNER CLEANING

Due to the upper location of the Rotisserie Burner, it should not be necessary to clean it, unless food debris or juices have sprayed onto the tiles. Should this happen, after removing the food item & spit, turn the burner back on again for an additional 5 minutes to allow the burner to vaporize any residue. Do not attempt to clean the tile ports with a toothpick or other item which may break off inside the port. If needed, you may also wait until the burner has cooled completely and brush the tile faces to remove any accumulated ash.

NOTICE: Avoid directing water on the Rotisserie Burner as this may damage the ceramic burner panels. Water damage to your Rotisserie Burner is not covered by the warranty.



SEAR BURNER CLEANING

When used correctly, it should not be necessary to clean Hestan Infrared Sear Burners. The hot screen and tiles vaporize anything that falls on them. However, if food debris or drippings were to fall on an unused (not lit) Sear Burner, you can remove the mesh screen and brush the screen and tiles with a stiff brush. Be sure to do this only when completely cooled down. **DO NOT** use a metal scraper on the tiles, or put a lot of pressure on the tile faces as they may crack. Alternatively, you can turn on the sear burner to burn everything off.

NOTICE: Avoid directing water into the Sear Burner as this may fill up the inside of the burner housing with water, not allowing it to burn properly. Water intrusion could also damage the ceramic tiles. Water damage to your Sear Burner is not covered by the warranty.

ORIFICE CLEANING

You will need to remove the burner first. It may also be helpful to remove the control panel to get a better look at the orifice (see Fig. 9). Take note of how far the orifice is tightened onto the valve. With the burner removed, remove the orifice from the valve and shine a flashlight through the opening to ensure there is no blockage. Use a sewing needle to clear any debris. Be extremely careful not to enlarge the hole or break off the needle. Once clean, be sure to carefully thread the orifice onto the valve by hand, then use a wrench or deep socket wrench to tighten it securely to the same position as before. Replace the burner as per previous instruction.

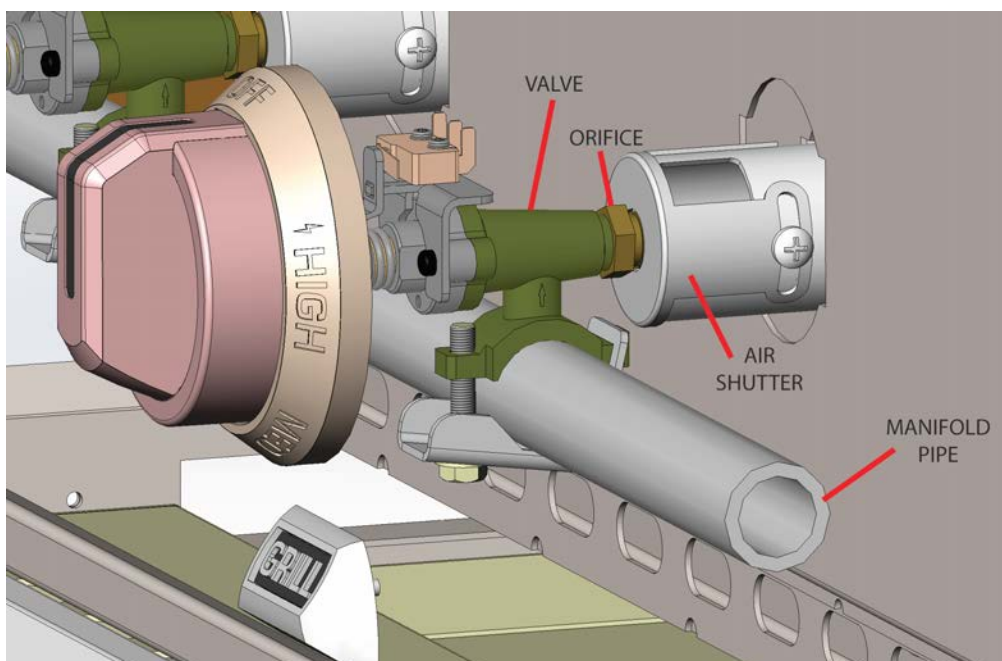


Figure 9

IGNITERS

The hot-surface igniters on your Hestan Grill do not require any maintenance and are well protected from debris falling on them.

CLEANING THE BRIQUETTES AND TRAYS

After allowing the grill to cool completely, turn the radiant tray upside-down and operate the grill on high for 30 minutes. The trays are “double sided” and can be left this way to burn off any encrusted food or grease. The trays can occasionally be scrubbed clean with mild soap & water and a plastic bristle brush. Allow them to cool completely, never handle hot trays. Replace the briquette trays, ensuring that they sit level and do not rock. Light all of the burners and check for proper flame characteristics.



CLEANING AND MAINTENANCE *(continued)*

LIGHT BULB REPLACEMENT

1. Disconnect the power to your grill before any service or light bulb replacement. Be sure the grill and the lights are completely cool. Halogen lights get extremely hot.
2. Open hood and remove the small screw holding the lamp assembly in place (Fig. 10). Remove the lamp assembly, being careful not to drop the glass lens.
3. If needed, use a small flat-blade screwdriver to carefully pry off the lens and set aside. Loosen the 2 screws closest to the lamp housing (Fig. 11). These screws hold the bulb in place. The bulb should come out easily. The bulb is a 20W halogen "Bi-Pin" type, available at most hardware stores & home centers.
4. Before installation, it is very important to clean the new bulb carefully with a clean, soft cloth, or tissue paper. Grease, fingerprints, or oils in your skin can leave a residue on the glass surface of the bulb which will create a hot-spot. The bulb will eventually crack at this hot-spot.
5. While still using a cloth or tissue paper, install the new bulb in the housing and tighten the screws. Check that the other tiny screws are tight as well.
6. Re-install the lens and return the lamp assembly to the hood. Carefully install the screw to secure the assembly to the hood.

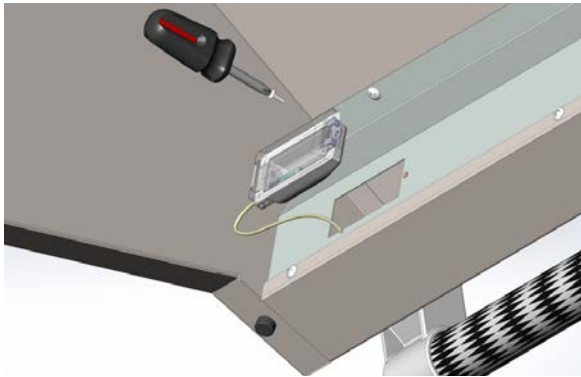


Figure 10

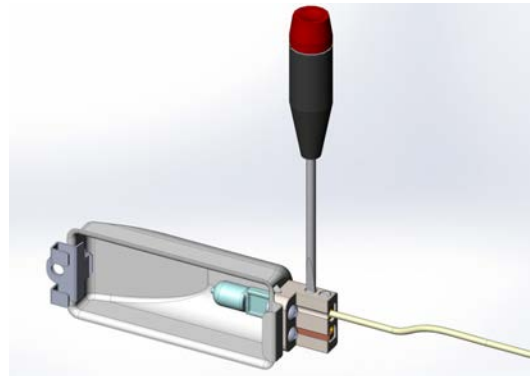


Figure 11

CARE & MAINTENANCE OF SIDE BURNER COMPONENTS

SIDE BURNER GRATE

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

BURNER CLEANING

Cleaning of the burner assembly itself should only be necessary in the event of a large spillover which may have clogged the burner ports, etc. When the burner is completely cooled down, remove the burner cap and clean up whatever debris, food, grease etc. you find using a warm, soapy water solution. A toothbrush can be used to scrub difficult areas. Wipe with a clean cloth and reassemble.

IGNITERS

The spark igniter on the Side Burner is partially exposed and can be contaminated in the event you have a boil-over when using the Side Burner. You can gently clean them with a soapy water solution and a toothbrush. Wipe down with a clean cloth.

NOTE: Rough handling of the igniter can crack the ceramic body, causing it to fail. Handle with care.

CLEANING AND MAINTENANCE *(continued)*



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ADDITIONAL CONSIDERATIONS

Always keep the area around the Grill and Side Burner free of obstructions and debris. Maintain at least 12" [30 cm] of space around the appliance to ensure proper airflow, and keep all ventilation openings clear and free of debris. 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 Hestan grill for many years, keep it covered when not in use. Backyard environments are harsh on your grills' finish. Long exposure to sun, water, yard chemicals and the elements could diminish the appearance of the stainless steel. This is very evident in ocean-front locations.

Our appliance materials have been tested in saline solutions with higher salinity than seawater. 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 appliance clean, dry and covered when not in use. This is even more important when long term storage is required. Always store the appliance clean, dry and covered with your Hestan Grill Cover. A dirty grill will attract insects and rodents which is highly unsanitary. In addition, rodents are known to chew on the insulation of wiring which will cause permanent damage to the wiring and possibly electrical components.

For those in desert communities, wind-driven sand is highly abrasive and constant exposure will eventually pit and scratch the surface. Another reason to keep your Grill and Side Burner covered when not in use.



TROUBLESHOOTING GUIDE

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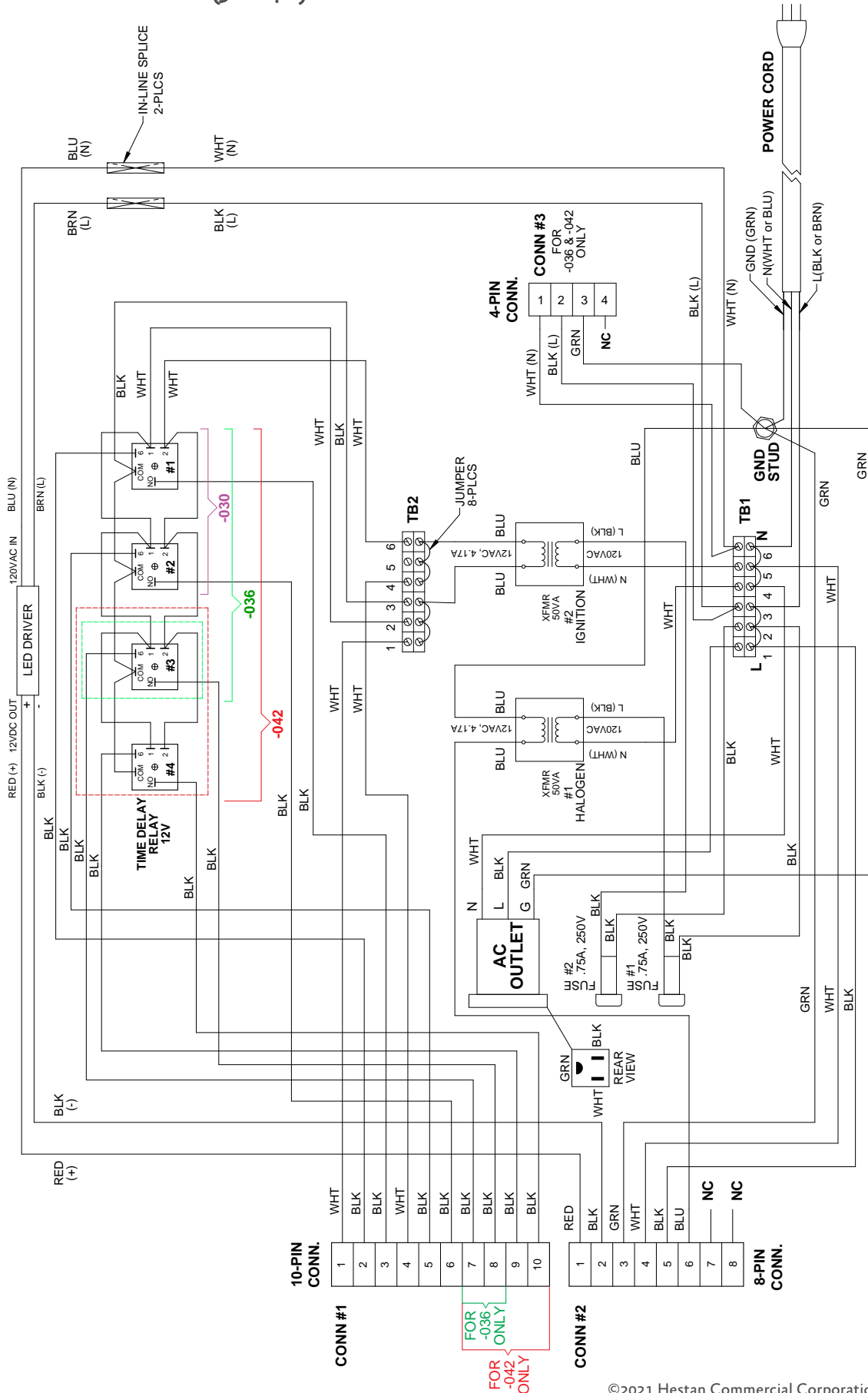
Symptom	Check
Burner will not light	Gas supply not on / shutoff valve closed LP gas cylinder empty Power cord not plugged in, or no power to receptacle, or blown fuse Low gas pressure to unit Burner ports near igniter are obstructed or dirty Burner not installed correctly on orifice Defective or clogged burner valve Incorrect orifice or clogged orifice Igniter defective (not glowing) Defective regulator or regulator installed improperly
Burner will not stay lit	Burner ports obstructed or dirty Vent plugged on regulator or regulator installed improperly Windy conditions Low gas pressure
Slow to heat up	Low gas pressure or low LP cylinder Burner ports are obstructed or dirty Defective or clogged burner valve Incorrect orifice or clogged orifice
Gas Odor	Burner went out or did not light Loose or broken gas line Ruptured pressure regulator Burner not installed correctly on orifice Poor combustion, air-fuel mixture not adjusted properly Obstructed/dirty burner ports
Burner not working well / lazy or yellow flame	Burner ports are obstructed or dirty, check for spider webs Poor combustion, air-fuel mixture not adjusted properly Gas pressure incorrect / incorrect regulator Orifice sized incorrectly for gas type
Rotisserie will not light or will not stay lit	Not holding in the control knob long enough Windy conditions Igniter defective (not glowing) Power cord not plugged in, or no power to receptacle
Interior halogen lights not working	Power cord not plugged in, or no power to receptacle Check for burned-out bulb or fuse
Control panel LED lights not working	Power cord not plugged in, or no power to receptacle Check fuse on electrical box.
Rotisserie motor not working	Power cord not plugged in, or no power to receptacle Obstruction or broken chain-drive mechanism – call for service
Side burner will not light	See “Burner will not light” above
Nuisance clicking of side burner	Windy conditions Flame too low Food debris on electrode

WIRING SCHEMATIC

GRILL ELECTRICAL BOX (36 & 42")



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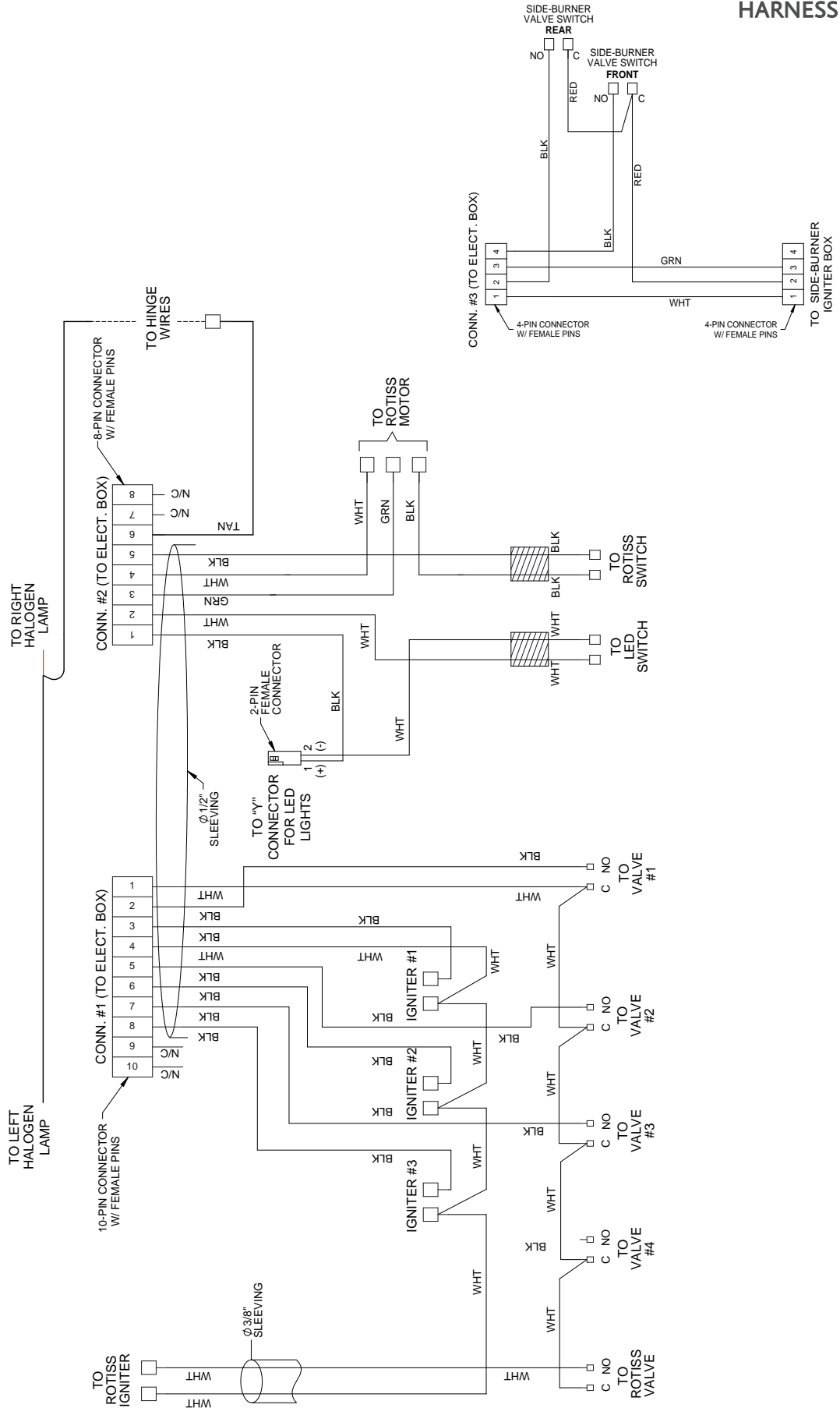




WIRING SCHEMATIC (continued)

HARNESS 36"

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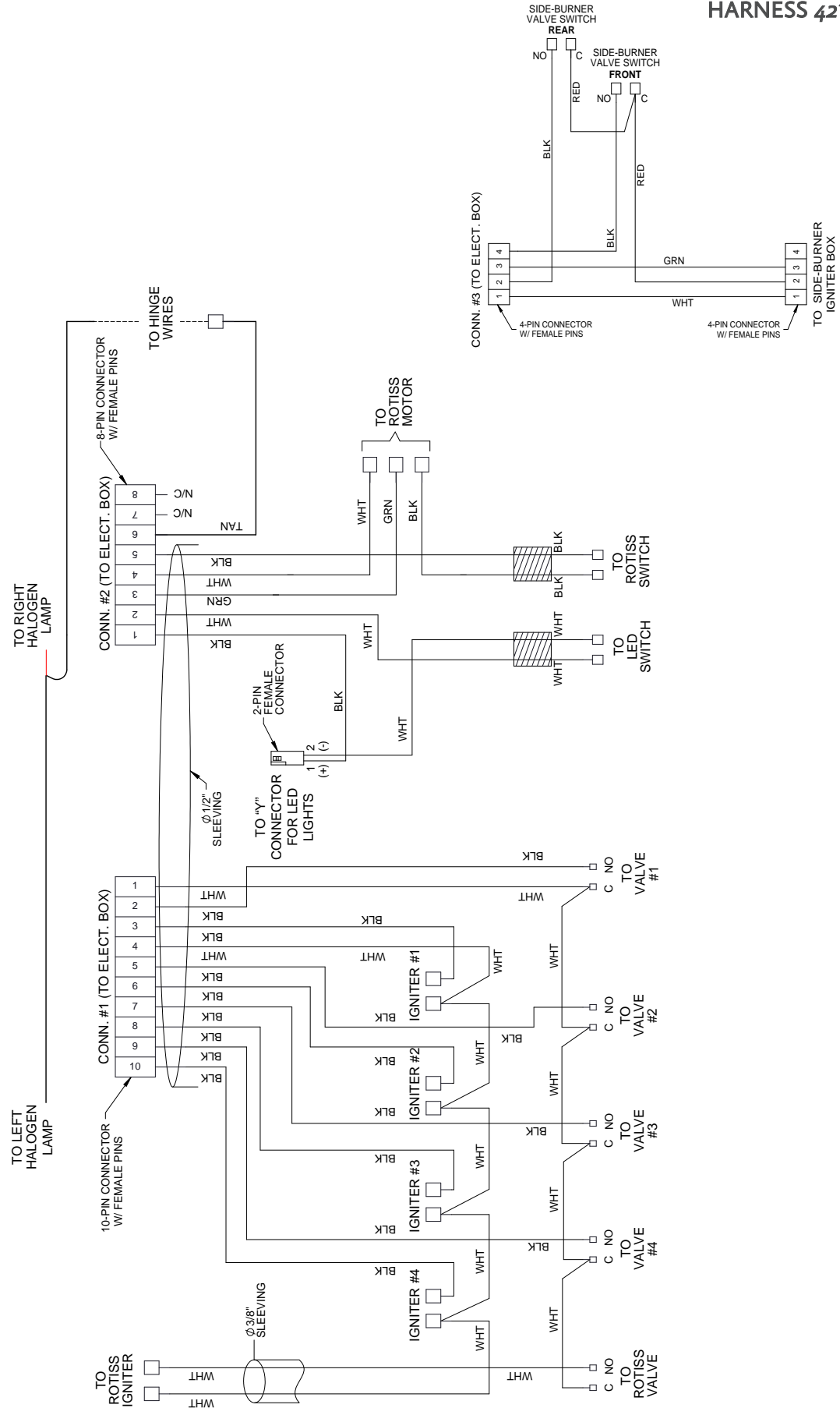


WIRING SCHEMATIC (continued)



HARNESS 42"

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PARTS LIST

Please visit the Hestan website to access the parts list for your Hestan Outdoor product: www.hestanhome.com.

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SERVICE

All warranty and non-warranty repairs should be performed by qualified service personnel. To locate an authorized service agent in your area, contact your Hestan dealer, local representative, or the manufacturer. Before you call, please have the model number and serial number information ready. This information is shown on the rating sticker affixed to the underside of the drip tray of your appliance.

Hestan Commercial Corporation
3375 E. La Palma Avenue
Anaheim, CA 92806
(888) 905-7463



LIMITED WARRANTY

WHAT THIS LIMITED WARRANTY COVERS

Hestan Commercial Corporation (“HCC”) warrants to the original consumer purchaser of a Hestan outdoor gas product (the “Product”) from an HCC authorized dealer that the Product is free from defective materials or workmanship for a period of one (1) year from the date of original retail purchase or closing date for new construction, whichever period is longer (“Limited Warranty Period”). HCC agrees to repair or replace, at HCC’s sole option, any part or component of the Product that fails due to defective materials or workmanship during the Limited Warranty Period. This Limited Warranty is not transferable and does not extend to anyone beyond the original consumer purchaser (“Purchaser”). This Limited Warranty is valid only on Products purchased and received from an HCC authorized dealer in the fifty United States, the District of Columbia and Canada. This Limited Warranty applies only to Products in non-commercial use and does not extend to Products used in commercial applications.

HOW TO OBTAIN WARRANTY SERVICE

If the Product fails during the Limited Warranty Period for reasons covered by this Limited Warranty, the Purchaser must immediately contact the dealer from whom the Product was purchased or HCC at 888.905.7463.

Purchaser is responsible for making the Product reasonably accessible for service or for paying the cost to make the Product reasonably accessible for service. Service is to be provided during normal business hours of the authorized Hestan Commercial Service Provider. To the extent Purchaser requests service outside of the normal business hours of the authorized Hestan Commercial Service Provider, Purchaser will pay the difference between regular rates and overtime or premium rates. Purchaser is required to pay all travel costs for travel beyond 50 miles (one way) from the nearest authorized Hestan Commercial Service Provider.

LIMITED WARRANTY *(continued)*



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EXTENSIONS TO ONE YEAR LIMITED WARRANTY PERIOD:

In addition to the One-Year Limited Warranty, the following components have extended warranty coverage as specifically set forth below:

1. The Product's stainless steel grill body, DiamondCut cooking grates and warming rack, stainless Trellis grill burners, Sear burners and rotisserie infrared burner (where applicable) are warranted to be free from defects in material and workmanship under normal non-commercial use and service for the lifetime of the original Purchaser. This excludes surface corrosion, scratches, and discoloration which may occur during normal use and is limited to replacement of the defective part(s), with the Purchaser paying all other costs, including labor, shipping and handling, as applicable.
2. The Product's spit rod, briquette trays, manifolds, gas valves and sealed burner assemblies (where applicable) are warranted to be free from defects in material and workmanship, under normal non-commercial use and service, for a period of five (5) years from the original date of purchase; This is limited to replacement of the defective parts, with the Purchaser paying all other costs, including labor, shipping, and handling, as applicable.

WHAT THIS LIMITED WARRANTY DOES NOT COVER:

This Limited Warranty does not cover and HCC will not be responsible for and will not pay for: damage to or defects in any Product not purchased from an HCC authorized dealer; color variations in color finishes or other cosmetic damage; failure or damage from abuse, misuse, accident, fire, natural disaster, commercial use of the Product, or loss of electrical power or gas supply to the Product; damage from alteration, improper installation, or improper operation of the Product; damage from improper or unauthorized repair or replacement of any part or component of the Product; damage from service by someone other than an authorized agent or representative of the Hestan Commercial Service Network; normal wear and tear; damage from exposure of the Product to a corrosive atmosphere containing chlorine, fluorine, or any other damaging chemicals; damage resulting from the failure to provide normal care and maintenance to the Product; damage HCC was not notified of within the Limited Warranty Period; and incidental and consequential damages caused by any defective material or workmanship.

ARBITRATION:

This Limited Warranty is governed by the Federal Arbitration Act. Any dispute between Purchaser and HCC regarding or related to the Product or to this Limited Warranty shall be resolved by binding arbitration only on an individual basis with Purchaser. Arbitration will be conducted by the American Arbitration Association ("AAA") in accordance with its Consumer Arbitration Rules or by JAMS. The arbitration hearing shall be before one arbitrator appointed by the AAA or JAMS. The arbitrator shall not conduct class arbitration and Purchaser shall not bring any claims against HCC in a representative capacity on behalf of others.

LIMITATION OF LIABILITY:

This Limited Warranty is the final, complete and exclusive agreement between HCC and Purchaser regarding the Product.

THERE ARE NO EXPRESS WARRANTIES OTHER THAN THOSE LISTED AND DESCRIBED ABOVE. NO WARRANTIES WHETHER EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE SHALL APPLY AFTER THE LIMITED WARRANTY PERIOD STATED ABOVE. NO OTHER EXPRESS WARRANTY OR GUARANTY GIVEN BY ANY PERSON, FIRM OR CORPORATION WITH RESPECT TO THIS PRODUCT SHALL BE BINDING ON HCC. HCC ASSUMES NO RESPONSIBILITY THAT THE PRODUCT WILL BE FIT FOR ANY PARTICULAR PURPOSE, EXCEPT AS OTHERWISE PROVIDED BY APPLICABLE LAW.

HCC SHALL NOT BE LIABLE FOR LOSS OF REVENUE OR PROFITS, FAILURE TO REALIZE SAVINGS OR OTHER BENEFITS, OR ANY OTHER SPECIAL, INCIDENTAL OR



LIMITED WARRANTY *(continued)*

CONSEQUENTIAL DAMAGES CAUSED BY THE USE, MISUSE OR INABILITY TO USE THE PRODUCT, REGARDLESS OF THE LEGAL THEORY ON WHICH THE CLAIM IS BASED, AND EVEN IF HCC HAS BEEN ADVISED OF THE POSSIBILITY OF SUCH DAMAGES. NO RECOVERY OF ANY KIND AGAINST HCC SHALL BE GREATER IN AMOUNT THAN THE PURCHASE PRICE OF THE PRODUCT.

WITHOUT LIMITING THE FOREGOING, YOU ASSUME ALL RISK AND LIABILITY FOR LOSS, DAMAGE OR INJURY TO YOU AND YOUR PROPERTY AND TO OTHERS AND THEIR PROPERTY ARISING OUT OF THE USE, MISUSE OR INABILITY TO USE THE PRODUCT NOT CAUSED DIRECTLY BY THE NEGLIGENCE OF HCC. THIS LIMITED WARRANTY STATES YOUR EXCLUSIVE REMEDY.

No oral or written representation or commitment given by anyone, including but not limited to, an employee, representative or agent of HCC will create a warranty or in any way increase the scope of this express Limited One Year Warranty. If there is any inconsistency between this Limited Warranty and any other agreement or statement included with or relating to the Product, this Limited Warranty shall govern. If any provision of this Limited Warranty is found invalid or unenforceable, it shall be deemed modified to the minimum extent necessary to make it enforceable and the remainder of the Limited Warranty shall remain valid and enforceable according to its terms.

INTERACTION OF LAWS WITH THIS LIMITED WARRANTY:

Some states, provinces or territories may not allow limitations on how long an implied warranty lasts or the exclusion or limitation of incidental or consequential damages, so the above limitations or exclusions may not apply to you. Some states, provinces or territories may provide for additional warranty rights and remedies, and the provisions contained in this Limited Warranty are not intended to limit, modify, take away from, disclaim or exclude any mandatory warranty requirements provided by states, provinces or territories, including certain implied warranties. This warranty gives you specific legal rights, and you may also have other rights which vary depending on location.

Any questions about this Limited Warranty may be directed to
Hestan Commercial Corporation at (888) 905-7463