



# INSTALLATION INSTRUCTIONS AND OWNER'S MANUAL

For BONFIRE 3 Premium  
Outdoor LP Gas Grill

**IMPORTANT:** READ THESE INSTRUCTIONS CAREFULLY BEFORE STARTING  
INSTALLATION OR USE.



## WARNINGS AND SAFETY CODES

### DANGER

#### IF YOU SMELL GAS:

1. Shut off the 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 the fire department.

### WARNING:

1. Do not store or use gasoline or other flammable vapors and liquids 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:

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

This gas grill must be installed in accordance with local codes or, if in an area without local codes, with the latest edition of the National Fuel Gas Code ANSI Z223.1. In Canada, installation must conform to the standard CAN/ CGA 1-b149.1 and/or .2 (Installation Code for Gas Burning Appliances and Equipment) and any local codes. Outside the United States, installation must conform with the latest edition of CE Norms EN498.

### WARNING:

Fuels used in gas or oil-fired appliances and the products of combustion of such fuels, contain chemicals known to the State of California to cause cancer, birth defects and/or reproductive harm. This warning is issued pursuant to California Health & Safety Code Sec. 25249.6.

This appliance must be disconnected from the gas-supply piping system when testing the system at pressures in excess of 1/2 psig (3.5 kPa).

This appliance must be isolated from the gas supply piping system by closing its dedicated manual shutoff valve during any pressure testing of the gas-supply system at pressures up to and including 1/2 psig (3.5 kPa).

All electrical outlets in the vicinity of the grill must be properly grounded in accordance with local codes, or, in the absence of local codes, with the *National Electrical Code, ANSI/NFPA 70*, or the *Canadian Electrical Code, CSA C22.1*, whichever is applicable. Keep all electrical-supply cords and fuel-supply hoses away from any heated surface.

**DO NOT use your gas grill in garages, porches, breezeways, sheds or other enclosed areas. Your gas grill is to be used OUTDOORS ONLY, with at least 36 inches clearance from the back and side of any combustible surface. The grill should not be placed under or on top of any surface that will burn. Do not obstruct the flow of combustion and ventilation air around the grill housing.**

**Keep children away** from the grill during use and until the grill has cooled after you are finished. **Do not allow children to operate the grill.**

**WARNING:**

**DO NOT** store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

**DO NOT** store empty or full spare gas cylinders and/or chemicals under or near this or any other appliance.

Keep the fuel hose and electrical cord away from hot surfaces. Protect the fuel hose from dripping grease. Avoid unnecessary twisting of the hose. Visually inspect the hose prior to each use for cuts, cracks excessive wear or other damage and replace if necessary.

**NEVER** test for gas leaks with a lighted match or open flame.

**NEVER** light grill with lid closed or before checking to ensure burner tubes are fully seated over gas valve orifices.

**NEVER** lean over cooking surface while lighting grill. Use barbecue tools with wood handles and good quality insulated oven mitts when operating grill.

**WARNING:**

Gas valves are preset at the factory to operate on LP gas. If you wish to convert to a different gas type, be sure to contact your grill dealer, licensed plumber or authorized service center for further details. Even though the conversion tool comes with the product, a qualified technician is still required to perform the conversion. Failure to properly convert a unit can cause serious injury to yourself and/or others, irreparable damage to your grill and will void the warranty.

**CAUTION:**

**BEWARE OF SPIDERS**

**BURNERS MUST BE INSPECTED AND CLEANED BEFORE FIRST USE.**

Spiders and small insects occasionally spin webs or make nests in the burners during warehousing, transit and/or after long periods of non-use. These webs can lead to a gas flow obstruction, which could result in a fire in and around the burner tubes. This type of fire is known as “FLASH-BACK” and can cause serious damage to your grill and create an unsafe operating condition for the user. Although an obstructed burner tube is not the only cause of “FLASH-BACK” it is the most common cause, and frequent inspection and cleaning of the burners is necessary.

**CAUTION:**

Before cleaning, make sure the gas supply and control knobs are in the “OFF” position and the burners have cooled.

**CAUTION:**

When using the rotisserie burner, remove the warming rack. High heat from the burner may cause the warming rack to bend.

**CAUTION:**

When using a match to light the grill, make sure to use a lighting rod.

### **PROPANE GAS SAFETY**

Your gas grill is designed to operate on propane gas ONLY, at a pressure regulated at 11" water column (W.C.)/ 27.4 mbar when equipped with the correct propane orifices on the valves and a propane regulator.

Your propane gas grill is designed to be used with a standard 20 lb/7 kg gas cylinder. In the United States, the gas cylinder must be constructed and marked in accordance with specifications of the US Department of Transportation for Propane Gas Cylinders. Outside the United States, the gas cylinder must be approved under CE NORMS: EN417 and test code 215. Gas cylinder must be constructed and marked with CE regulations for the European country of destination, where it will be used.

Always keep cylinder securely fastened in an upright position.

Never connect an unregulated propane gas cylinder to the grill.

Do not subject Propane cylinders to excessive heat.

### **CAUTION:**

Never store a Propane gas cylinder inside a building or in the vicinity of any gas-burning appliance.

### **NATURAL GAS SAFETY**

Your Natural Gas (when converted) grill is designed to operate on natural gas ONLY, at a pressure of 4" water column (W.C.)/10 mbar regulated at the natural gas regulator attached at the back of the grill. Check with your gas utility for local gas pressure and with your local municipality for building code requirements.

Check with your gas utility or with local building codes for instructions to install gas supply line, or call a licensed and knowledgeable installer.

It is recommended that an "ON-OFF" shutoff valve be installed at the gas supply source:

- Outdoors after gas line piping exits outside wall or before gas line piping enters ground.

Pipe sealing compound or pipe thread tape of the type resistant to the action of natural gas must be used on all male pipe thread. Apply compound or tape to at least the first three threads when making the connection.

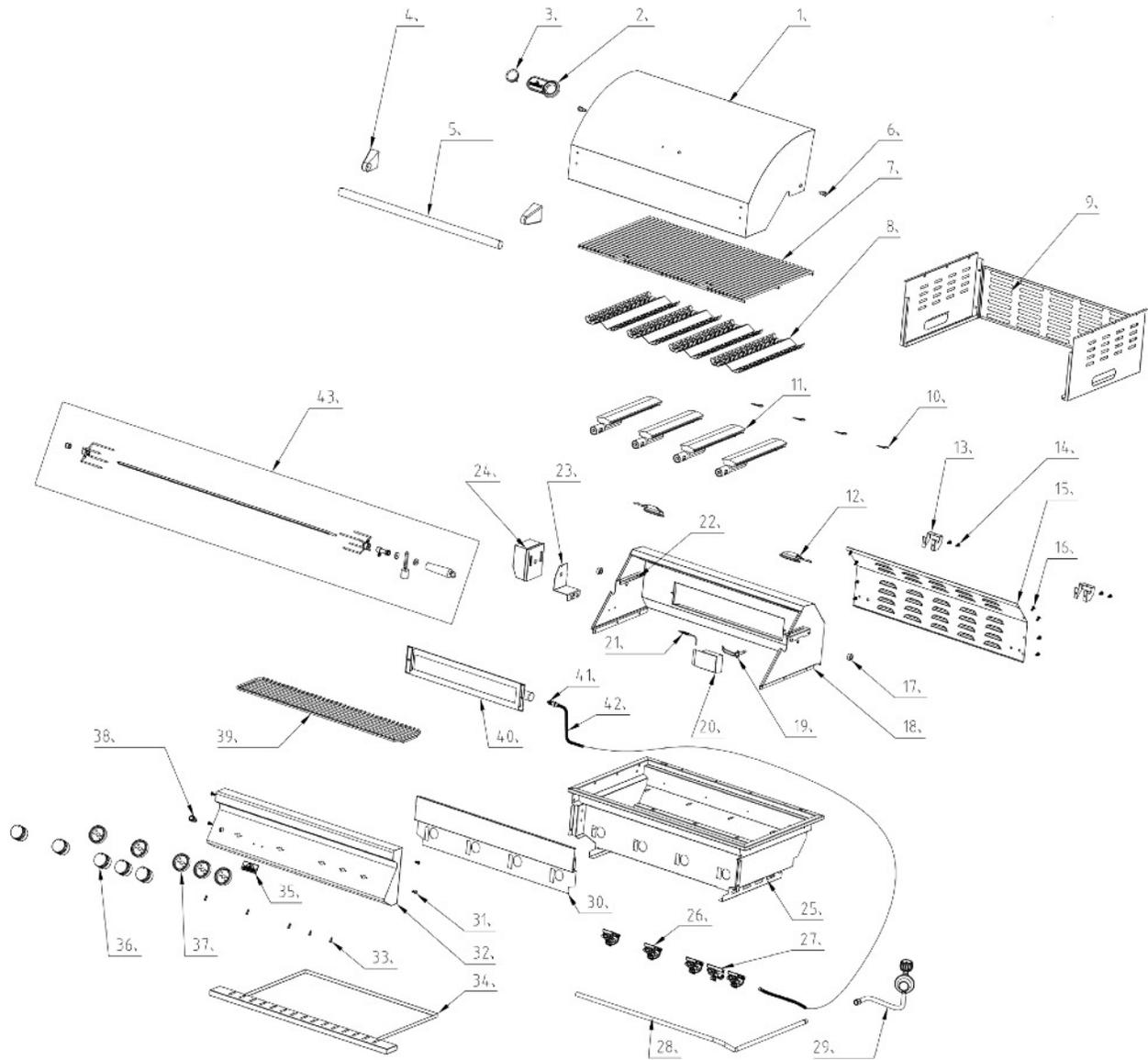
Disconnect your gas grill from fuel source when the gas supply is being tested at high pressures. This appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at pressures in excess of 1/2 psig (3.5 kPa)/37 mbar.

Turn off your gas grill when the gas supply is being tested at low pressures. This appliance must be isolated from the gas supply piping system by closing its individual valve.

## CONTENTS

REPLACEMENT PARTS LIST	7
INSTALLATION INSTRUCTIONS	10
SPECIFICATIONS AND CUT-OUT SIZES	10
COUNERTOP OVERHANG	11
SUBSTRATE	12
CONNECTING TO GAS SOURCE	13
PROPANE GAS CONNECTIONS	13
NATURAL GAS CONNECTIONS	13
CHECKING FOR GAS LEAKS	14
ELECTRICAL INSTALLATION	15
TRANSFORMER	15
ELECTRICAL SAFETY	16
PLACEMENT OF YOUR GRILL	17
ENSURE PROPER COMBUSTION AIR AND COOLING AIRFLOW	17
COOKING COMPONENT INSTALLATION	18
LIGHTING AND OPERATING INSTRUCTIONS	19
LIGHTING PROCEDURES	19
OPERATING PROCEDURE	21
COOKING TEMPERATURE	21
ROTISSERIE COOKING	22
INSPECTING/CLEANING BURNERS AND GAS VALVE ORIFICES	25
BURNER CLEANING	25
BURNER SHUTTER CLIP INSPECTION / ADJUSTMENT	26
BURNER REPLACEMENT INTO INSERT	26
IGNITOR / ELECTRODE CHECK	27
BURNER OPERATION CHECK	27
REPLACING HALOGEN BULBS	28
CONVERTING THE GAS TYPE	29
GAS ORIFICE CONVERSION	29
CONVERTING THE MAIN BURNER ORIFICES	29
CONVERTING THE REAR BURNER ORIFICE	30
CARE AND CLEANING	31
INTERIOR	31
EXTERIOR	32
TROUBLESHOOTING	33
WARRANTY	34

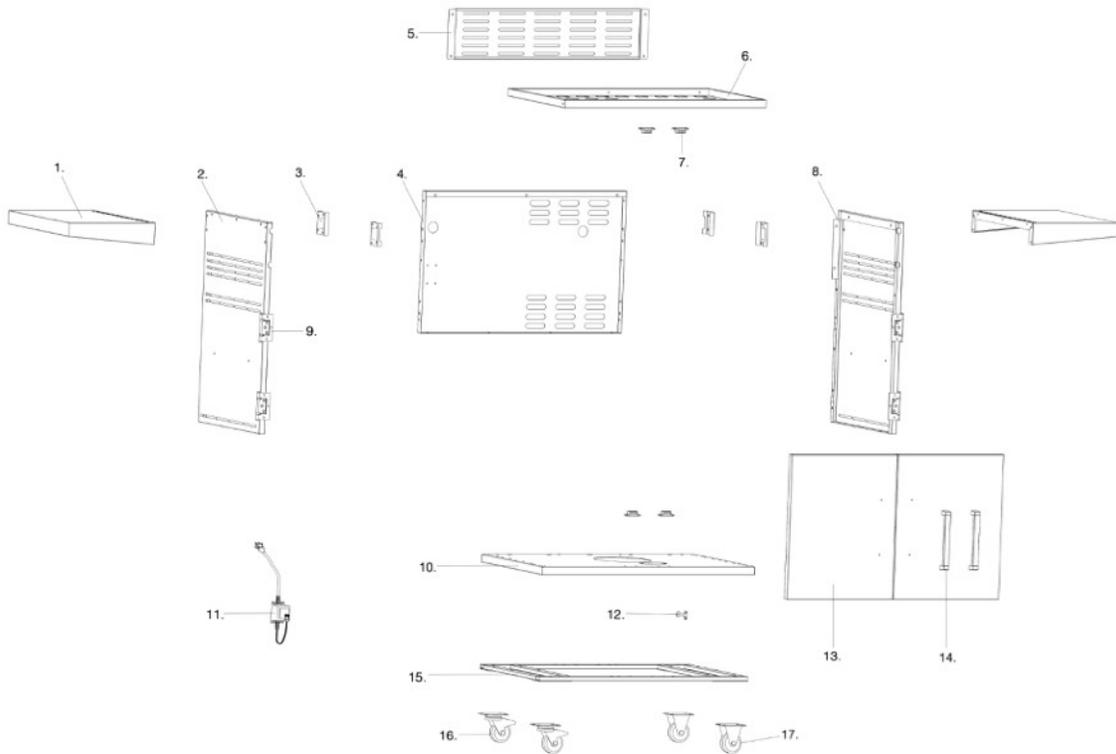
# REPLACEMENT PARTS LIST



\* diagram showing 4 burner model

REF #	DESCRIPTION	QUANTITY	REF #	DESCRIPTION	QUANTITY
1	LID - FRONT	1	23	ROTISSERIE MOTOR BRACKET	1
2	TEMPERATURE GAUGE SEAT	1	24	ROTISSERIE MOTOR	1
3	TEMPERATURE GAUGE	1	25	FIRE BOX ASSEMBLY	1
4	LID HANDLE END CAP	2	26	MAIN BURNER GAS VALVE	3
5	LID HANDLE	1	27	REAR BURNER GAS VALVE	1
6	LID AXLE	2	28	MANIFOLD	1
7	COOKING GRATE	2	29	LP REGULATOR	1
8	FLAME TAMER	3	30	INSULATION PANEL	1
9	EXTERNAL INSULATION ASSEMBLY	3	31	CONTROL PANEL SCREWS	4
10	COTTER PIN	3	32	CONTROL PANEL	1
11	CAST STAINLESS STEEL BURNER	3	33	LED LIGHT	5
12	HALOGEN LIGHT	2	34	GREASE PAN	1
13	ROTISSERIE ROD HOLDER	2	35	LOGO PLATE	1
14	ROTISSERIE ROD HOLDER SCREWS	4	36	KNOB	4
15	REAR LID COVER	1	37	KNOB SEAT	4
16	REAR LID COVER SCREWS	8	38	LIGHT SWITCH	1
17	LID AXLE SLEEVE	2	39	WARMING RACK	1
18	LID - REAR	1	40	REAR BURNER	1
19	REAR BURNER IGNITER	1	41	REAR BURNER ORIFICE	1
20	REAR BURNER IGNITER BOX	1	42	STAINLESS FLEX TUBE	1
21	THERMOCOUPLE	1	43	ROTISSERIE KIT	1
22	WARMING RACK HOLDER	2			

**For Cart Model Only**



REF #	DESCRIPTION	QUANTITY	REF #	DESCRIPTION	QUANTITY
1	SIDE TABLE	2	10	BOTTOM PANEL	1
2	LEFT PANEL	1	11	TRANSFORMER	1
3	REINFORCING CLIP	4	12	GAS BOTTLE LOCK	1
4	REAR PANEL	1	13	DOOR	2
5	REAR INSULATION PANEL	1	14	DOOR HANDLE	2
6	TOP PANEL	1	15	BOTTOM FRAME	1
7	MAGNET	4	16	UNIVERSAL WHEEL	2
8	RIGHT PANEL	1	17	WHEEL	2
9	HINGE	4			

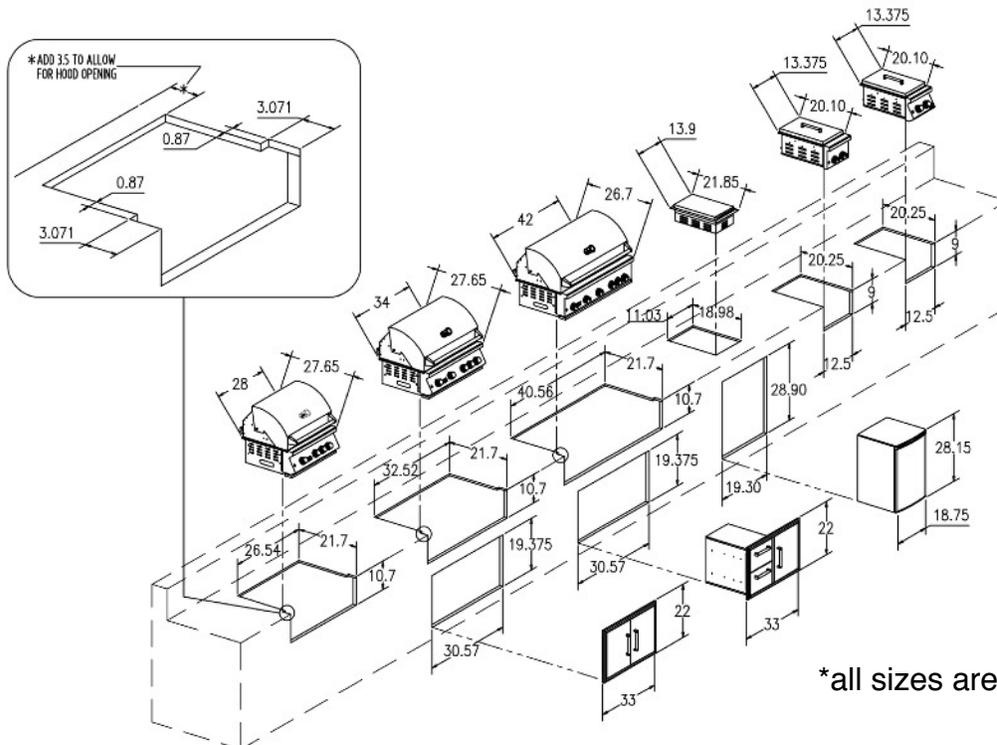
# INSTALLATION INSTRUCTIONS

Your Built-in Gas Grill comes to you fully assembled. We strongly recommend professional installation and hookup of the Gas BBQ grill. These instructions will provide you with the measurements necessary for you or your builder to construct a masonry structure to house your outdoor gas grill.

**NOTE TO INSTALLER:** Leave these instructions with the consumer for future reference. The grill must be installed in accordance with all local building codes.

## SPECIFICATIONS AND CUT-OUT SIZES

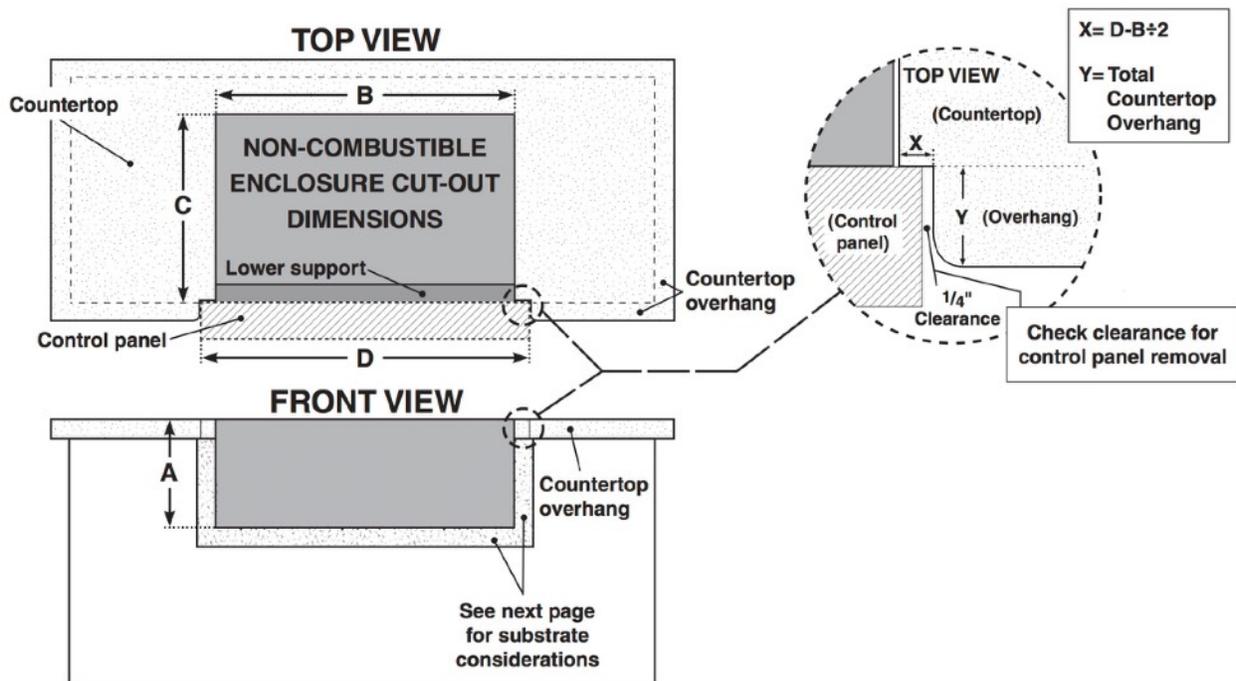
DEFAULT GAS TYPE	LP
MAIN BURNER TYPE AND BTU	CAST STAINLESS STEEL 15,000 BTU
MAIN BURNER QUANTITY	3
REAR BURNER TYPE AND BTU	INFRARED 12,000 BTU
KNOB LIGHTS AND RATING	LED
OVEN LIGHTS AND RATING	HALOGEN BULB 10W/12V
ROTISSERIE MOTOR RATING	110V
POWER SUPPLY RATING	110VAC/0.6A/60HZ



Your choice of masonry can be used for cabinet construction for the built-in gas grill; however it must be **non-combustible** material. Keep in mind when choosing a location for your grill that it should **NOT** be located under any overhead combustible construction.

### COUNTERTOP OVERHANG

The control panel is designed to sit flush against the enclosure front wall. If the **non-combustible enclosure** countertop extends beyond the front wall, creating a countertop overhang, it must be cut flush with the front wall for the width of the control panel or a gap will be created exposing the forward portions of the left and right side grill fire walls. See illustrations below.

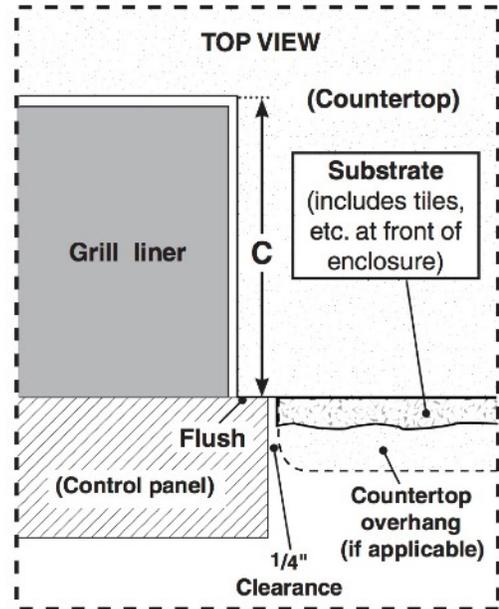
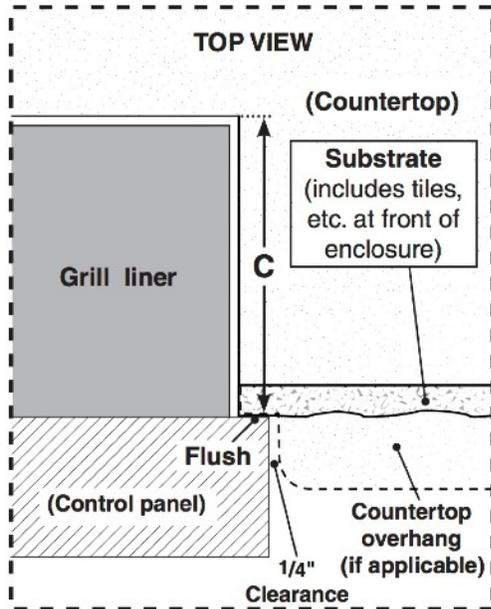


<b>A</b>	COUNTERTOP TO UNIT BOTTOM <b>CUT-OUT</b>	10.7"
<b>B</b>	SIDE TO SIDE NON-COMBUSTIBLE <b>CUT-OUT</b>	26.54"
<b>C</b>	FRONT TO BACK NON-COMBUSTIBLE <b>CUT-OUT</b>	20.7"
<b>D</b>	CONTROL PANEL WIDTH NON-COMBUSTIBLE <b>CUT-OUT</b>	28"
<b>X</b>		0.9"
<b>Y</b>	TOTAL COUNTERTOP OVERHANG	1"

**Important:** FOR YOUR SAFETY, you must provide openings in the island enclosure for drainage, replacement air, and cross-ventilation of any storage area exposed to possible leakage from gas connections, the unit or propane bottles.

***SUBSTRATE***

When adding any substrate to the enclosure front wall (including tiles, stone, etc.), consider the following:



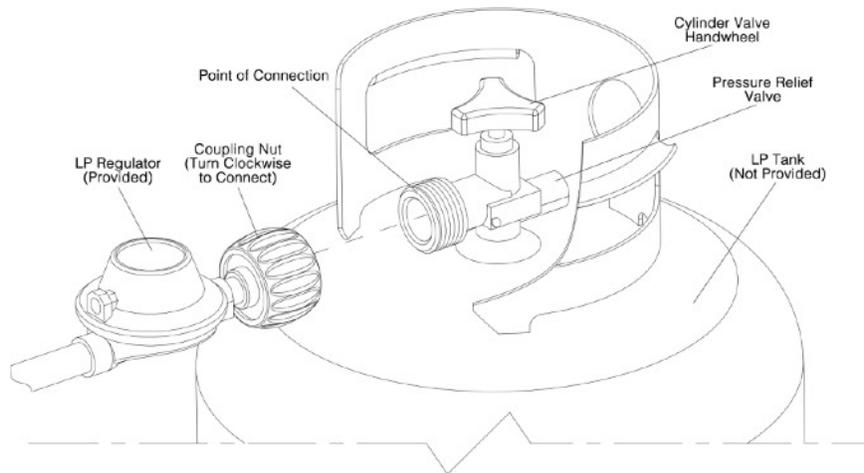
**WARNING:**  
For propane gas LP TANK STORAGE AREA MUST BE ISOLATED FROM GRILL AND VENTED.

**WARNING:**  
DO NOT USE ANY COMBUSTIBLE MATERIALS.

## **CONNECTING TO GAS SOURCE**

Refer to the following instructions and illustrations for typical gas supply connections. We strongly suggest professional installation and hook-up of the Gas BBQ.

**IMPORTANT:** Before connecting grill to gas source, make sure BBQ Grill control knobs are in "OFF" position.



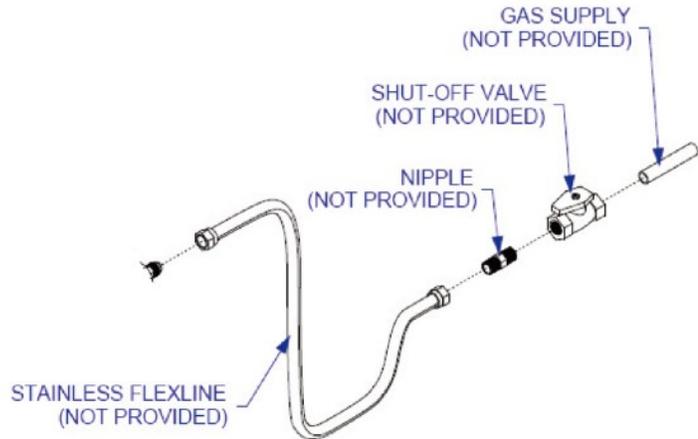
## **PROPANE GAS CONNECTIONS**

- In the United States, the LP gas pressure regulator and hose assembly supplied with this unit must be used without alteration.
- Make sure the tank is firmly secured in an upright position.
- Make sure the valve on the tank is turned off.
- Turn the black coupling nut of the hose and regulator assembly in a clockwise direction.
- Make sure it is completely threaded onto the cylinder valve before turning gas supply on.

## **NATURAL GAS CONNECTIONS**

- Pipe sealing compound or pipe thread tape of the type resistant to the action of natural gas must be used on all male pipe thread.
- Apply compound or tape to at least the first three threads when making the connection.

- Remove plastic cap from the pipe at the back of the grill.
- Use an adjustable wrench to install the Natural gas hose to the pipe and secure.
- Attach stainless steel flex flare-female end to the grill. A NG regulator is not required.
- Attach the other end of flex line to shut-off valve through a nipple.
- Attach a shut-off valve to gas supply pipe.



### ***CHECKING FOR GAS LEAKS***

Prior to the first use and at the beginning of each new season (or, if using LP, whenever gas cylinder is changed), it is a must that you check for gas leaks. Follow these steps:

**WARNING:**  
NEVER TEST FOR GAS LEAKS  
WHILE THE GRILL IS LIT!

1. Make a soap solution by mixing one part liquid detergent and one part water.
2. Turn off heat control valve(s), and then turn on gas at source.
3. Apply the soap solution to all gas connections: bubbles will appear in the soap solution if connections are not properly sealed. Tighten or repair as necessary.
4. If you have a gas leak that you cannot repair, turn off the gas at the source, disconnect fuel line from the grill and immediately call your grill dealer and gas supplier for professional assistance.

## ELECTRICAL INSTALLATION

### **TRANSFORMER**

**CAUTION:**

Improperly connected wires will cause damage to the grill and may result in property damage and/or personal injury.

The grill includes a transformer. When installing the transformer:

- Transformer must be installed at least 6” above the ground.
- The transformer may be attached to your island material using metal screws.
- To install your transformer, secure two screws through the designed mounting tabs.
- Connect the transformer with the grill using the plugs provided and make sure the connection is tight.
- Plug the transformer into a GFCI receptacle (not included).



**WARNING:**

This outdoor-cooking gas appliance is equipped with a three-pronged (grounding) plug. Do not cut or remove the grounding prong from the plug or use with a 2 prong adaptor.

## ***ELECTRICAL SAFETY***

To protect against electric shock, do not immerse cord or plugs in water or other liquid.

Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.

Do not operate any outdoor cooking gas appliance with a damaged cord, plug, or after the appliance malfunctions or has been damaged in any manner. Contact the manufacturer for repair.

Do not let the cord hang over the edge of a table or touch hot surfaces.

Do not use an outdoor cooking gas appliance for purposes other than intended.

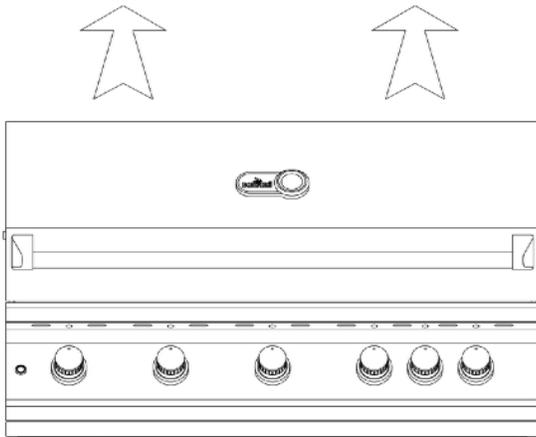
When connecting, first connect plug to the outdoor cooking gas appliance then plug appliance into the outlet. Use only a **Ground Fault Circuit Interrupter (GFCI) protected receptacle** with this outdoor cooking gas appliance. Never remove the grounding plug or use with an adapter of 2 prongs.

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.

## PLACEMENT OF YOUR GRILL

The control panel **MUST** remain removable for service.

### ***ENSURE PROPER COMBUSTION AIR AND COOLING AIRFLOW***

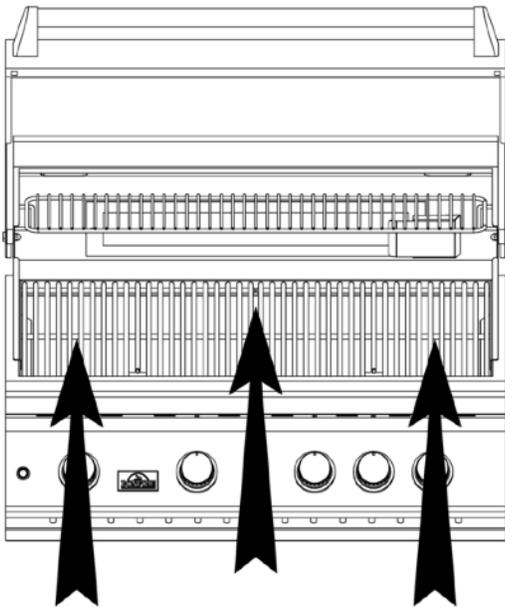


Maintain proper ventilation airflow

Proper airflow **MUST** be maintained for the grill to perform as it was designed. If airflow is blocked, overheating or poor combustion will result. Do not block the 1" (2.5 cm) front air inlet along the bottom of the control panel or more than 75% of the cooking grid surface with pans or griddles.

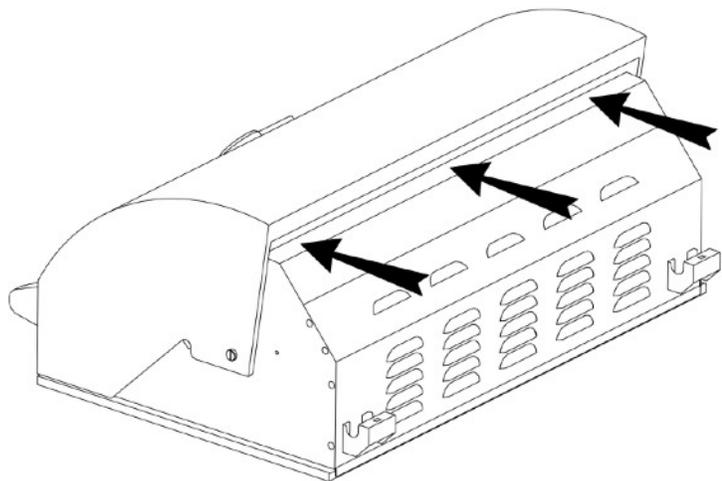
**Note:** The 1" (2.5 cm) front air space also allows access to the drip tray.

### **CORRECT**

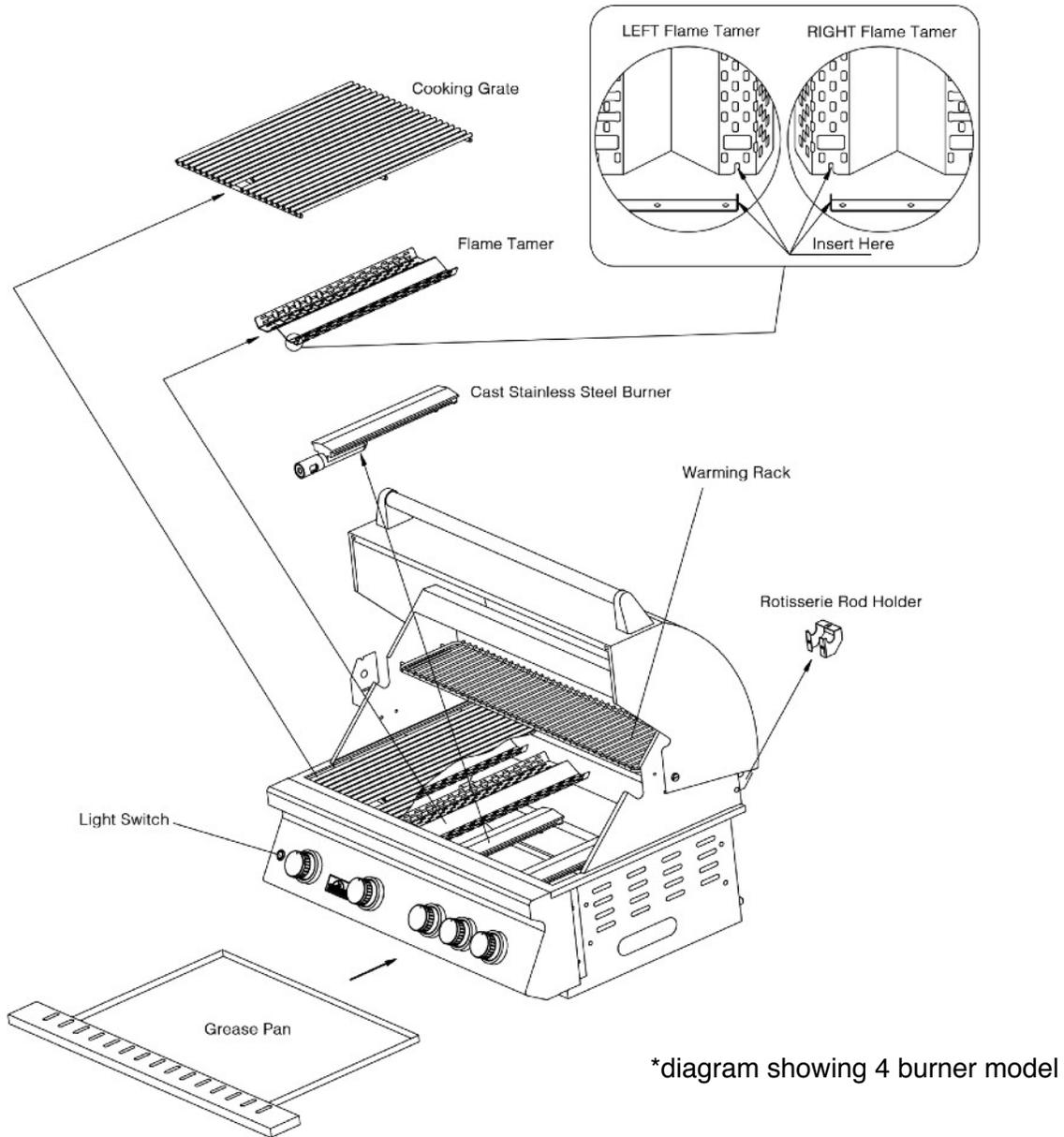


Place grill so prevailing wind blows toward front of grill

### **INCORRECT**



You **MUST** protect rear grill vent from prevailing wind



## COOKING COMPONENT INSTALLATION

1. Place stainless steel flame tamers on lower ledge above burners in grill insert. See diagram above for detail of the **LEFT** and **RIGHT** flame tamers installation.
2. Place cooking grids in grill insert on ledge above flame tamers.
3. Install the rotisserie rod holder with the screws provided with the grill. Two screws on each holder.

NOW YOUR BONFIRE GRILL IS READY TO USE!

# LIGHTING AND OPERATING INSTRUCTIONS

## LIGHTING PROCEDURES

### Main burner(s):

1. Become familiar with the safety guidelines at the front of the manual.

2. If your grill fuel source is a LP gas cylinder, check to see that cylinder is filled.

3. Check that the end of each burner tube is properly located over each valve orifice.

4. Make sure all gas connections are securely tightened.

5. Always open lid before lighting.

6. Set ALL BBQ Grill control knobs to "OFF" and open gas supply, LP cylinder or Natural Gas Valve.

7. Ignite only the burners you intend to use, using the same method for each: Push in control knob completely and rotate slowly (3 to 4 seconds) about 1/4 turn to the left (counter clockwise) until a click is heard. The 3 to 4 second duration should provide enough gas to light the burner. If the burner does not light, immediately return the control knob to 'OFF', wait several minutes for the gas to disperse, and repeat the process. After burner ignites, repeat procedure with any other burner needed.

8. Adjust control knob(s) to desired cooking temperature.

**NOTE:** If igniters fail to produce a spark at the electrode tip, burners can be manually lit with a fireplace-type match.

**NOTE:** To light gas grill with a fireplace-type match, follow steps 1 through 6 above. Remove cooking grid and flame tamer from burner you wish to light. Insert lighted fireplace-type match or long-necked butane lighter placing flame near to burner ports. Press in control knob and rotate left to "HIGH" setting to release gas. Burner should light immediately. If more than one burner is needed, repeat procedure with each burner. Replace flame tamer and cooking grid. Turn off burners not needed, and adjust other burners to desired cooking temperature.

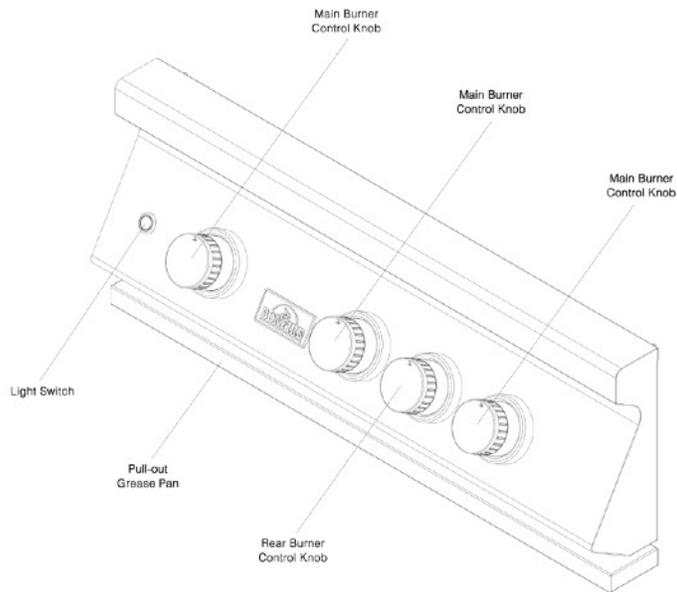
**WARNING:**  
Do not smoke while lighting grill or checking gas supply connections!

**CAUTION:**  
Test for leaks with a soap solution, never with a flame. See instructions in the "Checking For Gas Leaks".

**Rear burner (roastisserie burner):**

The rear infrared roastisserie burner allows for slow roastisserie cooking of meats and poultry. Infrared burners radiate heat onto the outer surface of the food.

1. Always open lid before lighting.
2. Set ALL BBQ Grill control knobs to “OFF” and open gas supply, LP cylinder or Natural Gas Valve.
3. Push in control knob completely and rotate slowly (5 to 10 seconds) about 1/4 turn to the left (counter clockwise) until a click is heard. The 5 to 10 second duration should provide enough gas to light the burner. Continue pressing the knob for 5 seconds when the burner lights. If the burner does not light, immediately return the control knob to “OFF”, wait several minutes for any accumulated gas to clear out of the grill.



4. Keep lid closed and operate burner at the “ON” position when using roastisserie.

**NOTE:** Roastisserie burner may take a few tries to ignite.

**WARNING:**  
Never operate Roastisserie Burner with main burner(s) “ON”  
Warming Rack must be removed when operating the Roastisserie Burner

Do not attempt to regulate the roastisserie burner by using the control knob. This control has a fixed setting and is not adjustable.

**NOTE:** Initially, the Ceramic Panel will have a blue flame that, after some time, will change to an orange flame and the Ceramic Panel will glow an orange color. This may not be evident in bright daylight.

To light Rotisserie Burner with a fireplace-type match, Follow steps 1 & 2 above. Carefully insert lighted fireplace-type match or long-necked butane lighter placing flame near to the Ceramic Panel. Press in control knob and rotate left (counter clockwise) to “HIGH” or “ON” setting to release gas. Burner should light immediately.

## ***OPERATING PROCEDURE***

**Burn-off:** Before cooking on your gas grill for the first time, burn the grill to get rid of any odors or foreign matter by igniting the burners, closing the lid, and operating at “HIGH” setting for about five minutes. You may then either set the controls to “OFF” or cook on your grill immediately by turning the control knobs to a lower setting.

### **CAUTION:**

Do not leave grill unattended while in use.

**Preheating:** It is necessary to preheat the grill for a short time before cooking certain foods, depending on the type of food and the cooking temperature. Food that requires a high cooking temperature needs preheat for five minutes; food that requires a lower cooking temperature needs only a period of two to three minutes. There is no need to preheat for casseroles or other foods that require slow cooking.

## ***COOKING TEMPERATURES***

**HIGH setting:** Use this setting only for fast warm-up, for searing steaks and chops, and for burning food residue from the cooking grids after the cookout is over.

**MEDIUM setting:** Use this setting for most grilling, roasting or baking, and for cooking hamburgers and vegetables.

**LOW setting:** Use this setting for all smoke cooking, rotisserie cooking, and when cooking very lean cuts such as fish.

**NOTE:** These temperatures vary with the outside temperature and the amount of wind.

**Cooking With Indirect Heat:** You can cook poultry and large cuts of meat slowly to perfection on one side of the grill by indirect heat from the next burner. The heat from the lighted burner circulates gently throughout the grill, cooking the meat or poultry without any direct flame beneath or below the food you are preparing. This method greatly reduces flare-ups when cooking extra fatty cuts, because there is no direct flame to ignite the fats and juices that drip down during cooking. Place a drip pan slightly

smaller than the cut of meat on the cooking grids or flame tamer surface under the meat being cooked. This will allow you to catch meat juices for making gravy.

**Flare-Ups:** The fats and juices that drip from the meat cause flare-ups. Since flare-ups impart the distinctive taste and color for food cooked over an open flame, they should be expected and encouraged within reason. Nevertheless, uncontrolled flaring can result in a ruined meal. To control excessive flare-ups caused by too high a heat setting, turn the heat control knob to a lower setting.

**CAUTION:**

If burners go out during operation, close gas supply at source, and turn all gas valves off. Open lid and wait five minutes before attempting to re-light (this allows accumulated gas fumes to clear).

**CAUTION:**

Should a grease fire occur, close gas supply at source, turn off all burners and leave lid closed until fire is out. Do not use water or any liquid to extinguish a grease fire.

**WARNING:**

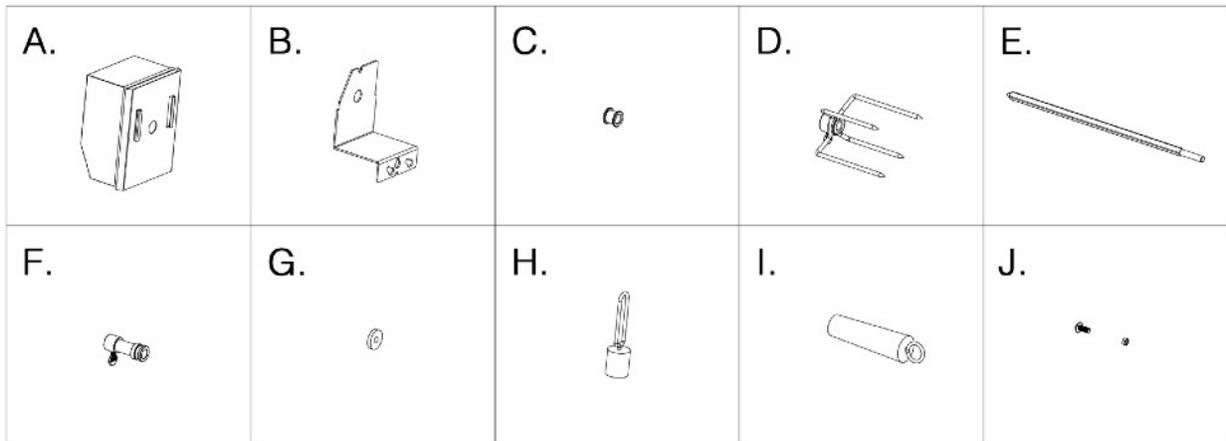
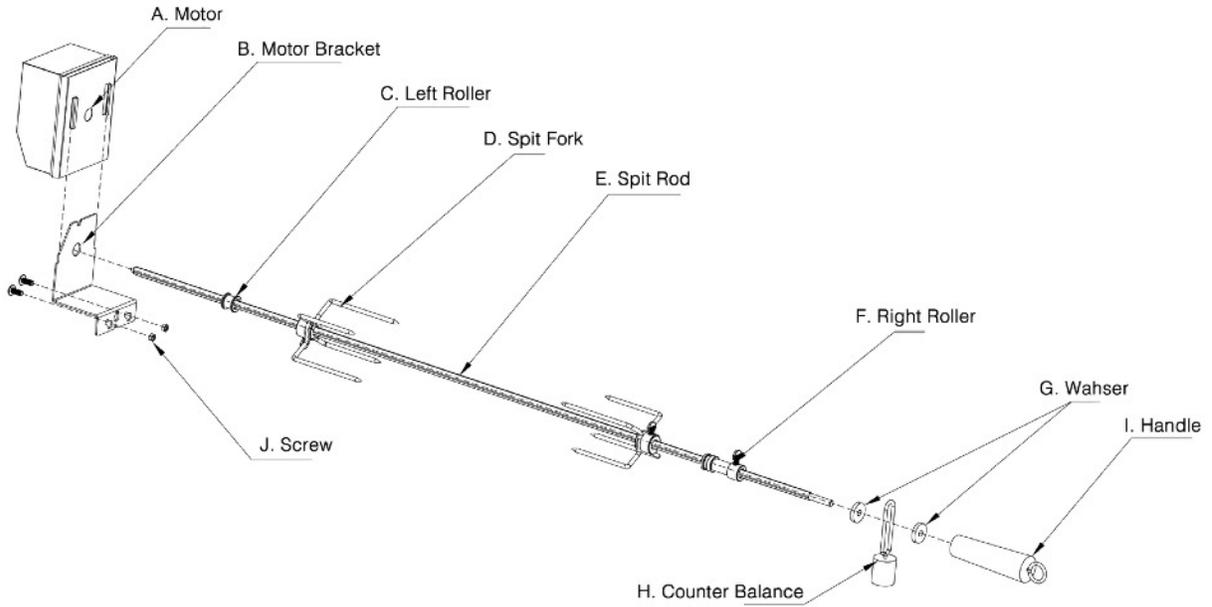
Do not attempt to disconnect any gas fitting while your barbecue is in operation or while gas feed is on.

## ***ROTISSERIE COOKING***

Rotisserie is mostly used to cook large pieces of meat and poultry to assure slow, even cooking. The constant turning provides a self-basting action, making food cooked on a rotisserie exceptionally moist and juicy. Rotisserie cooking generally requires 1 1/2 to 4 1/2 hrs to cook depending on the size and type of meat being cooked. You can have rotisserie cooking with indirect heat as shown or with infrared rotisserie burner.

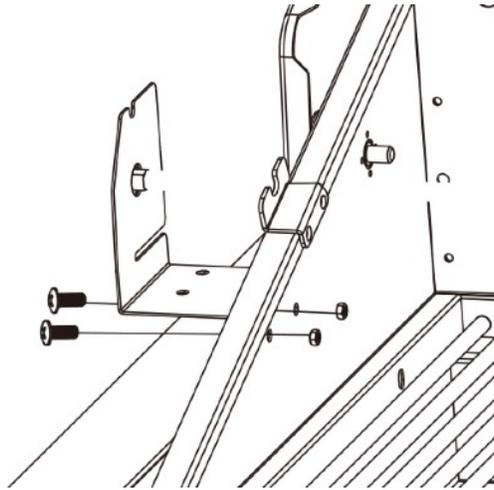
For successful rotisserie, the meat should be centered and balanced as evenly as possible on the spit rod to avoid overworking the rotisserie motor (see rotisserie kit assembly shown below).

Since indirect heat is often used in cooking on a rotisserie, a foil or aluminum drip pan is advisable to prevent excessive flare-ups. Generally, the cooking grates are removed to allow for the swing of the rotisserie. A basting pan is placed under the rotisserie area on top of the flame tamer(s) to catch the drippings.



ITEM	DESCRIPTION	QTY	ITEM	DESCRIPTION	QTY
<b>A</b>	110VAC MOTOR W/SWITCH	1	<b>F</b>	RIGHT ROLLER	1
<b>B</b>	MOTOR MOUNT BRACKET	1	<b>G</b>	WASHER	2
<b>C</b>	LEFT ROLLER	1	<b>H</b>	COUNTER BALANCE	1
<b>D</b>	SPIT FORK	2	<b>I</b>	HANDLE	1
<b>E</b>	SPIT ROD	1	<b>J</b>	BRACKET SCREW	2

Attach the bracket to the left side of the grill as shown below by passing two bolts



through the bracket. Place a washer on the end of each bolt. Secure bolts with nuts. Take care not to over tighten the bolts. Then slide the rotisserie motor onto the bracket.

The meat should be centered and balanced as evenly as possible on the spit rod to avoid overworking the motor.

To adjust the counter-weight, loosen the washer and adjust the counter-weight to properly position the weight of the food being cooked.

Since indirect heat is often used in cooking on a rotisserie, a foil or aluminum drip pan is advisable to prevent excessive flare-ups. If more space is needed when using the rotisserie, remove the cooking grates and place the drip pan on the flame tamers. You may wish to add beer, wine or water to pan.

It is advisable to load rotisserie with meat to be cooked before turning on gas to check to see that the spit rod is turning properly without any unnecessary strain on the motor. Then light infrared burner.

**SPECIAL REMINDER**

In the early version of BONFIRE 4 built-in and cart models the rotisserie motor may need to slide in from an different direction instead of from the top. Please refer to the picture on the right for detail.



## INSPECTING / CLEANING BURNERS AND GAS VALVE ORIFICES

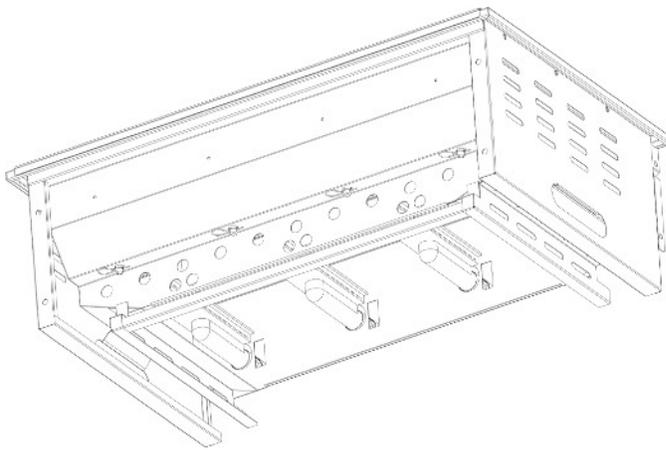
By following these cleaning procedures on a timely basis, your grill will be kept clean and working properly with minimum effort.

**CAUTION:**

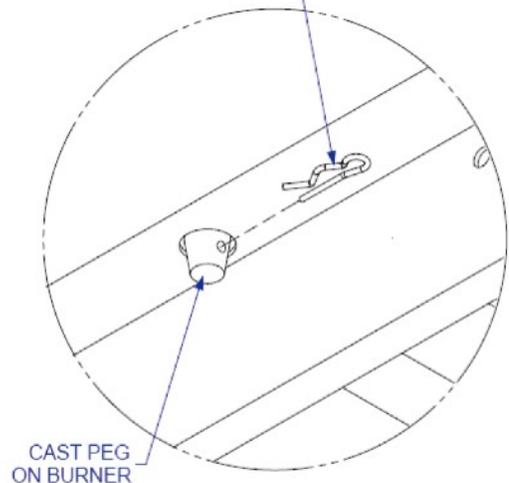
Always turn off the gas supply prior to cleaning your grill and make sure the grill is not hot.

### ***BURNER CLEANING***

1. Remove burner from the grill insert (See picture below). Bend a stiff wire (a paper clip is ideal) into a small hook as shown below. Run the hook through each burner ports and burner several times.



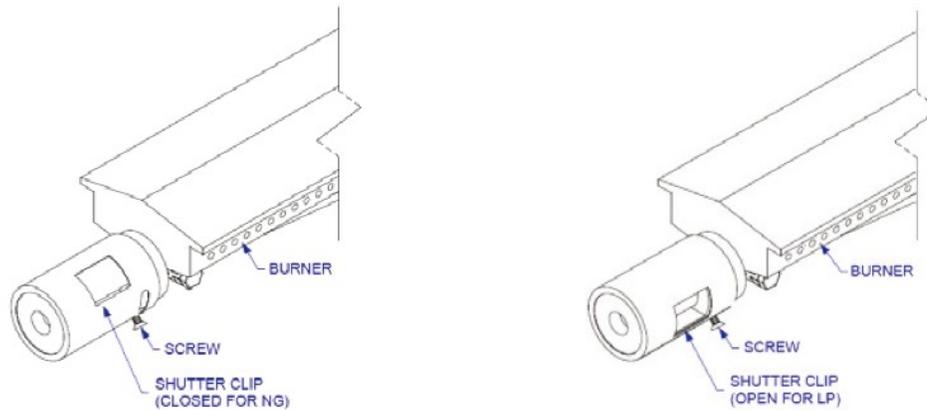
REMOVE COTTER PIN FROM CAST PEG BEFORE LIFTING UP THE BURNER



2. Wire brush entire outside surface of burner to remove loose corrosion.
3. Clean any clogged hole with a stiff wire (such as an open paper clip).
4. Inspect the burner assembly for any openings caused by corrosion.

## ***BURNER SHUTTER CLIP INSPECTION / ADJUSTMENT***

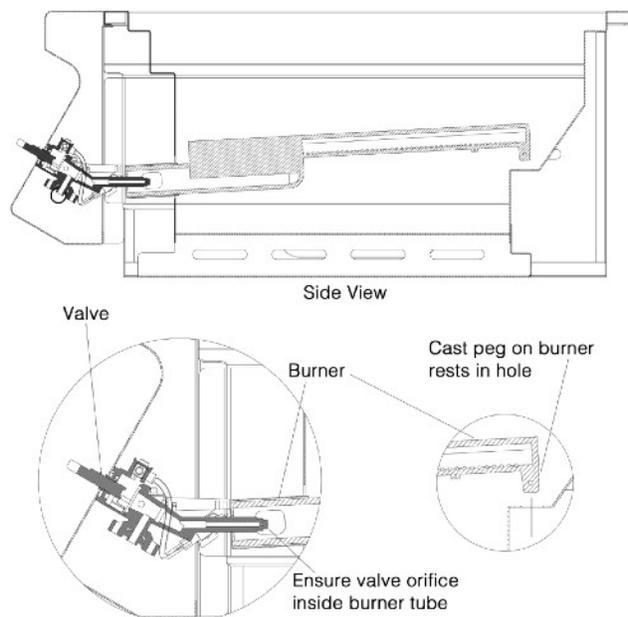
The burners are set to a factory setting; however the air to fuel mixture may need to be adjusted to accommodate different gas pressures. In order to adjust the air to fuel mixture, loosen the screw and rotate the shutter clip to the appropriate setting (see diagrams below). Tighten the screw and repeat adjustment procedure to the remaining burners. This should improve burner efficiency.



## ***BURNER REPLACEMENT INTO INSERT***

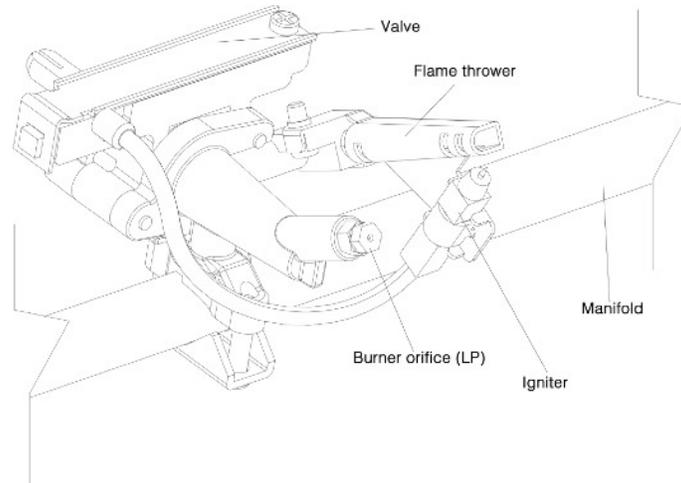
**CAUTION:**  
Always turn off the gas supply prior to clearing your grill.

1. Replace burner back into the grill insert. There is no need to replace the cotter pin back into the cast peg, it is for shipping purposes only.
2. Check the burner for proper location after replacing. Make sure the valve orifices are inside of the burner tubes. **If the valve orifices do not fit inside the burner tubes, lighting the burners may cause explosion and/or fire.**



## ***IGNITOR / ELECTRODE CHECK***

With all control knobs set to “OFF”, check each igniter individually for presence of spark at electrode. In turn, push each control knob in fully and turn slowly about a 1/4 turn to the left (counter-clockwise) until a click is heard; the trigger hitting the strike block should produce a blue spark at the electrode tip. Return control knob to “OFF” before checking next igniter.



## ***BURNER OPERATION CHECK***

**NOTE:** Upon first assembly the gas lines and burners will be full of air. In order for the burners to light properly the lines must fill with gas. It may require several attempts at lighting the burners before you are successful.

1. With BBQ Grill control knobs in “OFF” position, turn on the Gas supply.
2. Light any burner by pushing its control knob in fully and slowly (3 to 4 seconds) turning it about 1/4 turn to the left (counter-clockwise) until a click is heard. The 3 to 4 second duration should provide enough gas to light the burner. If the burner does not light, immediately return the control knob to “OFF”, wait several minutes for the gas to disperse, and repeat the process. After burner lights successfully, turn control knob to “OFF”.
3. Repeat process for each control knob/igniter, in turn, ensuring that other knobs are in “OFF” position as you perform each check.
4. If any burners fail to light after several attempts, discontinue gas supply at source and re-inspect for obstructions to gas flow and orifices.

## REPLACING HALOGEN BULBS

Your grill is engineered with the convenience of electrical power for illuminating and igniting the grill.

To replace any oven light, follow the instructions below.

### CAUTION:

Only replace with 12v / 10 watt halogen bulbs.

### WARNING:

To protect from potentially sharp sheet metal and glass, wear gloves and safety glasses during this procedure.

1. Turn all burner control knobs to the **OFF** position and shut off the gas supply to the grill at the source (tank valve for propane units or gas line shut-off valve for natural gas units.)
2. Disconnect supply of external electrical power to the grill.

### CAUTION:

Wait for the grill, oven, lens, light bulb, and fixture to cool before proceeding to the next step.



3. Remove screw with a small Phillips screwdriver. And insert a flat head screwdriver into the housing as shown to remove the glass cover. The glass cover may be loose, ensure the cover is properly supported before completely removing the screw.

4. Remove old light bulb by pulling the bulb out of the housing (make sure bulb is cool before removal).

5. Using a soft cloth or paper towel, replace new light bulb into the housing (finger prints left on the bulb may reduce its life). Make sure the metal prongs on the light bulb slip into the openings in the light housing.

6. Replace glass cover and re-snap metal clip into light housing. Replace screw and tighten. To replace the other bulb, follow the same procedure.

## CONVERTING TO NATURAL GAS

### ***GAS ORIFICE CONVERSION***

Each burner comes with a brass LP orifice on top of the NG orifice. When converting the grill to natural gas, simply take off the LP orifice on each burner and leave the NG orifice on.

**WARNING:**

Hazardous overheating will occur if a natural-gas orifice is used with propane gas.

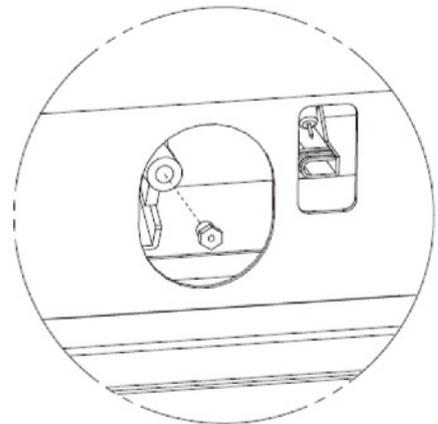
**CAUTION:**

Make sure the grill is at a safe temperature and isolated from gas and electrical supplies before beginning.

For your safety, exercise caution, and make sure you have adequate hand protection, such as gloves, when handling metal parts.

### ***CONVERTING THE MAIN BURNER ORIFICES***

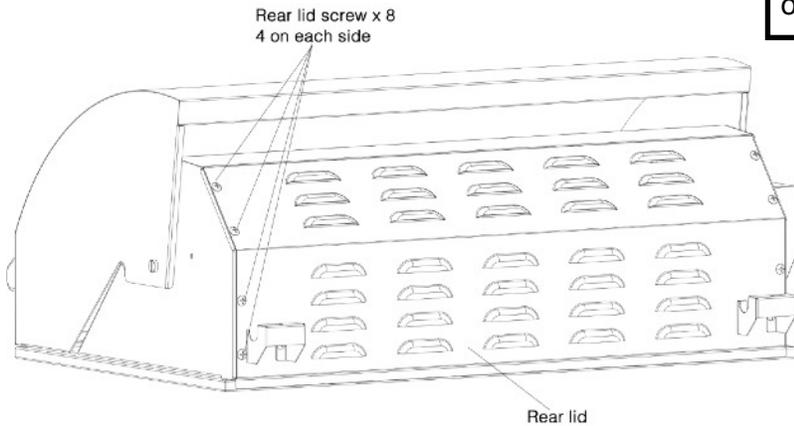
1. Remove the cooking grid from above the burner you are working on by lifting it first from the front and set it aside.
2. Remove the flame tamer from above the burner you are working on and set it aside.
3. Remove the cotter pin and lift the back end of the burner out of the peg holes, then move the burner toward the back of the grill to clear the gas inlet and set it aside.
4. Insert the nut driver that comes with the grill into the peg hole and unscrew the LP orifice. Make sure you only take out the LP orifice and leave the NG orifice on.



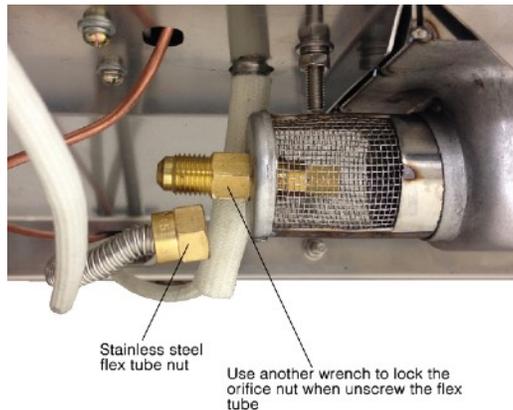
5. Replace the burner by first sliding the open cylindrical end of the burner around the orifice, enveloping it and centering on it, then lower the back end pegs into the peg holes.
6. Replace the flame tamers and then the cooking grid so that the cutout section of the cooking grid is lined up with the lighting tube.
7. Repeat these steps for each main burner.

### **CONVERTING THE REAR BURNER ORIFICE**

**SPECIAL REMINDER**  
In the early version of BONFIRE 4 built-in and cart models the rear lid screws may be located on the side of the grill.



1. Remove the warming rack if installed and set it aside.
2. Remove the rear lid by unscrew the 4 screws on each side to expose the rear burner.
3. Unscrew the stainless steel flex tube first with a



wrench. You may need two wrenches to complete this process.

4. Take off the rear burner orifice with a wrench and then unscrew the LP orifice by using the nut driver comes with the grill.
5. Reinstall the rear burner orifice without the LP orifice and replace the flex tube and then put the rear lid back on.



## CARE AND CLEANING

APPLIANCE MUST BE COMPLETELY COOL WHEN CLEANING. DO NOT SPRAY ANY CLEANER OR LIQUIDS ON THE APPLIANCE WHEN HOT.

The appliance *must* be cleaned as often as once a month (depending on use) to prevent grease build-up and other food deposits.

### ***INTERIOR***

#### **CLEANING THE COOKING GRIDS**

After cooking, turn control knobs to “OFF” and let grill cool before attempting to clean your cooking grids. Before first use and periodically it is suggested that you wash the cooking grids in a mild soap and warm water solution. You can use a washcloth or a vegetable brush to clean your cooking grids.

#### **CLEANING THE FLAME TAMERS**

Washing the flame tamers after every use is not necessary but periodically it is suggested you wash them in a soap and warm water solution. Use a wire brush to remove stubborn burned on cooking residue. Dry the flame tamers thoroughly before reinstalling.

#### **CLEANING THE BURNERS**

**IMPORTANT:** Gas control knobs should be in the “OFF” position, and fuel line should be disconnected from gas valve manifold. To reduce the chance of FLASHBACK, the procedure below should be followed at least once a month or when your grill has not been used for an extended period of time.

1. Remove burners from grill by carefully lifting each burner up and away from gas valve orifice.
2. Wire brush entire outer surface of burner to remove food residue and dirt. Clean any clogged ports with a stiff wire such as an open paper clip.
3. Inspect the burner for damage (cracks or holes) and if such damage is found, order and install a new burner.
4. After installation, check to insure that gas valve orifices are correctly placed inside ends of burner tubes. Also check position of spark electrode.

## **CLEANING THE GREASE TRAY**

The grease tray should be emptied and wiped down periodically and washed in a mild detergent and warm water solution.

## ***EXTERIOR***

Stainless steel surfaces when exposed to temperatures produced by the grilling process will change color. The stainless steel will change color from silver to brown and blue. This can be removed by using stainless steel cleaner.

Clean your appliance by first using grill cleaner to remove grease and dirt. Always wipe with the grain. Next, use stainless steel cleaner to restore the stainless steel color. Finish by wiping your appliance down using polish wipes.

If your appliance is installed in a seaside (salt air) or poolside (chlorine) location, it will be more susceptible to corrosion and must be maintained/cleaned more frequently. Do not store chemicals (such as chlorine or fertilizer) near your stainless steel appliance.

Due to the nature of stainless steel, surface iron oxide deposits may appear. Do not be alarmed – these deposits are removable with stainless steel cleaner through prompt and periodic maintenance. If not attended to promptly, permanent pitting may occur.

By following these recommendations, you will enjoy the beauty and convenience of your appliance for many years to come.

**NOTE:** Stainless steel is a corrosion resistant chromium/nickel alloy steel that is both durable as well as strong with an outstanding luster. The goal of your cleaning and maintenance routine should be to keep the stainless steel's protective chromium oxide layer intact. This is what prevents corrosion. Contrary to popular belief, stainless steel is NOT rustproof, especially in the environment of a swimming pool. Chlorine, bromine, some fertilizers and other elements are extremely caustic chemicals for stainless steel. These chemicals combined with heat and humidity greatly increase the corrosiveness of these chemicals. Regular cleaning is the best way to prevent corrosion and add years of enjoyment to your stainless steel products.

### **IMPORTANT**

IN THE EVENT OF A GREASE FIRE, IMMEDIATELY SHUT OFF THE MAIN GAS VALVE TO THE GRILL. KEEP THE LID CLOSED AND ALLOW THE FIRE TO EXTINGUISH ITSELF. A THOROUGH INSPECTION BY A TRAINED SERVICE TECHNICIAN SHOULD BE CONDUCTED BEFORE FUTURE USE OF YOUR GRILL. THE SERVICE TECHNICIAN WILL CHECK THE SYSTEM FOR GAS LEAKS AND WILL CHECK ALL ELECTRICAL WIRING FOR DAMAGE. ALL GAS LEAKS AND WIRING MUST BE REPAIRED PRIOR TO FUTURE USE.

## TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	CORRECTION
Ignition system failure	<ol style="list-style-type: none"> <li>1. Power supply failure</li> <li>2. Improper air shutter adjustment</li> <li>3. Low gas pressure</li> <li>4. Front carry-over port</li> <li>5. Igniter switch malfunction</li> </ol>	<ol style="list-style-type: none"> <li>1a. System reset: Disconnect (wait 10 minutes minimum) and reconnect power to grill. With lights OFF, test ignition.</li> <li>1b. Replace power supply.</li> <li>2. Adjust air shutters.</li> <li>3. Have the gas co. check supply pressure.</li> <li>4. Clean burner ports.</li> <li>5. Contact dealer for replacement.</li> </ol>
Insufficient heat / low flame	<ol style="list-style-type: none"> <li>1. Improper air-shutter adjustment</li> <li>2. Using propane orifice for natural gas</li> <li>3. Low gas pressure/ flame (propane)</li> <li>4. Low gas pressure/ flame (natural)</li> <li>5. L.P. regulator hose cracked due to age</li> </ol>	<ol style="list-style-type: none"> <li>1. Adjust air shutters.</li> <li>2. Check/change orifices.</li> <li>3. Shut off all valves, including propane tank, and follow lighting instructions exactly. (See important note* below.)</li> <li>4. Have the gas co. check pressure at grill.</li> <li>5. Replace L.P. regulator hose.</li> </ol>
Uneven heating	<ol style="list-style-type: none"> <li>1. Burner ports partially blocked by debris.</li> <li>2. Small spiders or insects in burner</li> <li>3. Improper air shutter adjustment</li> </ol>	<ol style="list-style-type: none"> <li>1. Remove burners and clean out ports.</li> <li>2. Inspect burners and orifices for spider webs or other debris that may block flow.</li> <li>3. Adjust air shutter.</li> </ol>
Rotisserie noisy	<ol style="list-style-type: none"> <li>1. Rotisserie out of balance</li> </ol>	<ol style="list-style-type: none"> <li>1. Adjust rotisserie counterbalance.</li> </ol>
Interior light(s) not operating	<ol style="list-style-type: none"> <li>1. Light switch not functioning</li> <li>2. Bulb(s) burned out</li> <li>3. Power supply failure</li> </ol>	<ol style="list-style-type: none"> <li>1. Re-connect external power to grill or contact dealer for replacement.</li> <li>2. Contact dealer for replacement.</li> <li>3. See 1a of <b>Ignition system failure</b> section above and/or replace power supply.</li> </ol>

**NOTE:** \*Propane tanks are equipped with a safety shutdown device that may cause low or no gas/flame at the burners if operating and lighting instructions are not followed exactly. If you suspect the propane tank safety shutoff is in effect, shut off all burner control valves and the propane tank valve. Then read and follow the lighting instructions exactly. Lighting instructions are located in this owner’s manual. If the problem persists, continue troubleshooting, or contact your local dealer or distributor for assistance.

# WARRANTY

## BONFIRE™ GRILLS LIMITED

### LIFETIME WARRANTY

Bonfire Production Corp. ("BPC") warrants your BONFIRE™ grill to be free from defects in material and workmanship under normal residential use.

---

#### **LIMITED LIFETIME WARRANTY**

BONFIRE™ cast stainless burners, stainless steel cooking grates and stainless steel housing are warranted for as long as you own your BONFIRE™ grill. This warranty excludes discoloration, surface scratches, weather and atmospheric related staining, and minor surface rust and oxidation which are normal conditions and to be expected with any outdoor product. The actual part will be repaired or replaced, free of charge, with the owner paying for all other costs, including labor and freight.

---

#### **THREE YEAR LIMITED WARRANTY**

BONFIRE™ cast brass side burner, stainless steel burners, infrared back burner, knobs, brass valves, drip pans, tamers and warming rack are warranted for THREE (3) YEARS under normal residential use from the original date of purchase. The actual part will be repaired or replaced, free of charge, with the owner paying for all other costs, including labor and freight.

---

#### **ONE-YEAR FULL WARRANTY**

BONFIRE™ warrants its outdoor gas grill, all of their component parts, ignition system (excluding batteries) and electronic components (including lights and thermometers) to be free from defects in materials and workmanship under normal residential use for a period of ONE (1) YEAR from the original date of purchase. BONFIRE will repair or replace, at its option, any part, which fail or is found to be defective during the warranty period, at no cost to the original purchaser. Warranty service must be performed by a Bonfire's authorized representative during normal business hours.

#### **WARRANTY LIMITATIONS & EXCLUSIONS**

This warranty applies to the original purchasers for products which are installed in the United States or Canada and which are operated and maintained as intended for single family residential usage. This warranty is valid only with proof of purchase, shall commence on the date of purchase, and shall terminate (both as to original and any replacement products) on the anniversary date of the original purchase of the product stated on the above schedules.

This warranty covers defects in materials and workmanship. This warranty does not cover parts which become as a result of negligence, misuse, use not in compliance with the Installation Instructions And Owner's Manual, accidental damage, natural disaster, improper handling, improper storage, improper installation, lack of required routine maintenance (as specified in the Installation Instructions And Owner's Manual), electrical damage, local gas impurities or failure to protect against combustibles. Modifications to products which are not specifically authorized will void this warranty. Accessories, parts, valves, etc. when used must be BONFIRE products or this warranty is void. Warranted items will be repaired or replaced at BONFIRE's sole discretion. This warranty does not apply to rust, corrosion, oxidation, or discoloration unless the affected part becomes inoperable.

This warranty does not cover labor or labor related charges, except as provided by separate specific written programs from Bonfire Production Corp. All repair work must be performed by a qualified professional service person and requires prior approval of Bonfire Production Corp.

BONFIRE may require the defective product or part to be returned to the factory to determine the cause of failure. Bonfire will pay freight charges if the product or part is determined to be defective. This warranty does not cover breakage in shipment from our (independent) distributor to its customer if the damage is determined to have occurred during that shipment.

This warranty specifically excludes liability for indirect, incidental, or consequential damages. Some states and provinces do not allow the exclusion or limitation of incidental or consequential damages, so the above exclusion may not apply to you. This warranty gives you specified legal rights, and you may have other rights that vary from state to state or province.

Contact your authorized selling dealer or call BONFIRE directly at 855-678-0088. Be prepared to furnish the following information: purchaser's name, model and serial number of the grill, date of purchase and the accurate description of the problem. BONFIRE will not pay for service calls for correcting installation problem. Owner shall be responsible for proper installation, providing normal care and maintenance, providing proof of purchase upon request and making the grill accessible for service. In the event of any warranty replacement, all removal, replacement, installation and shipping costs are the responsibility of the grill owner.

**TO REGISTER YOUR PRODUCT ONLINE GO TO: [WWW.BONFIREOUTDOOR.COM](http://WWW.BONFIREOUTDOOR.COM)**

**THANK YOU FOR YOUR PURCHASE**