

SUNSTONE® SERIES GAS GRILLS USE & CARE GUIDE

**Read all instructions before you operate your grill.
Save these instructions!**



Intertek
3174816

Conforms to
ANSI STD Z21.58b-2012
Certified to CSA STD 1.6b-2012
Outdoor Cooking Gas Appliance

To installer or person assembling grill: Leave this manual with grill for future reference.
To consumer: Keep this manual for future reference.

www.sunstonemetalproducts.com

Welcome & Congratulations

Congratulations on your purchase of a new Sunstone grill! We are very proud of our product and we are completely committed to providing you with the best service possible. Your satisfaction is our #1 priority. Please read this manual carefully to understand all the instructions about how to install, operate and maintain for optimum performance and longevity. We know you'll enjoy your new grill and thank you for choosing our product. We hope you consider us for future purchases.

How to Obtain Service

Before you call

Is there Gas supplied to the Grill?

Have you recently refilled the LP Tank?

Please make sure you have the following information:

MODEL NUMBER | DATE OF PURCHASE | INVOICE NUMBER.

For warranty service, contact SUNSTONE Customer Service Department at (888)-934-9449 Option #1 or email service@sunstonemetalproducts.com.

SUNSTONE METAL PRODUCTS LLC.
16004 Central Commerce Dr, Pflugerville Texas 78660.

Business Hours.

Mon. to Thur. 9:00AM to 4:30PM

Closed Fri/Sat/Sun

Tel: 512-487-5116

Toll Free: 888-934-9449 (Technical Support Line)

Fax: 512-487-7016

Must keep copy of your sales slip for proof of purchase.

NAME _____ DATE OF PURCHASE _____

ADDRESS _____

MODEL NO _____ INVOICE NO _____

COMPANY THAT YOU PURCHASED FROM _____

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HAZARDS & WARNING SIGNS



ATTENTION: Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate personal injury, or property damage.



WARNING: Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.



VOLTAGE: Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate electrical shock.



EXPLOSION: Indicates an imminently hazardous situation which, if not avoided, will result in possible explosion and cause death or severe injury.



BODILY INJURY: Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate personal injury, or property damage.



HOT SURFACE: Indicates an imminently hazardous hot surface which, if not avoided, will result in serious burn or injury.



LIVE CIRCUIT: Indicates a potentially hazardous situation from live electrical current that if extreme caution is not used, may result in minor or moderate personal injury, or property damage.

START-UP

CHECKLIST

ATTENTION: Never operate the grill unattended.

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EXPLOSION: When Igniting the Grill – Always keep the Hood Open.

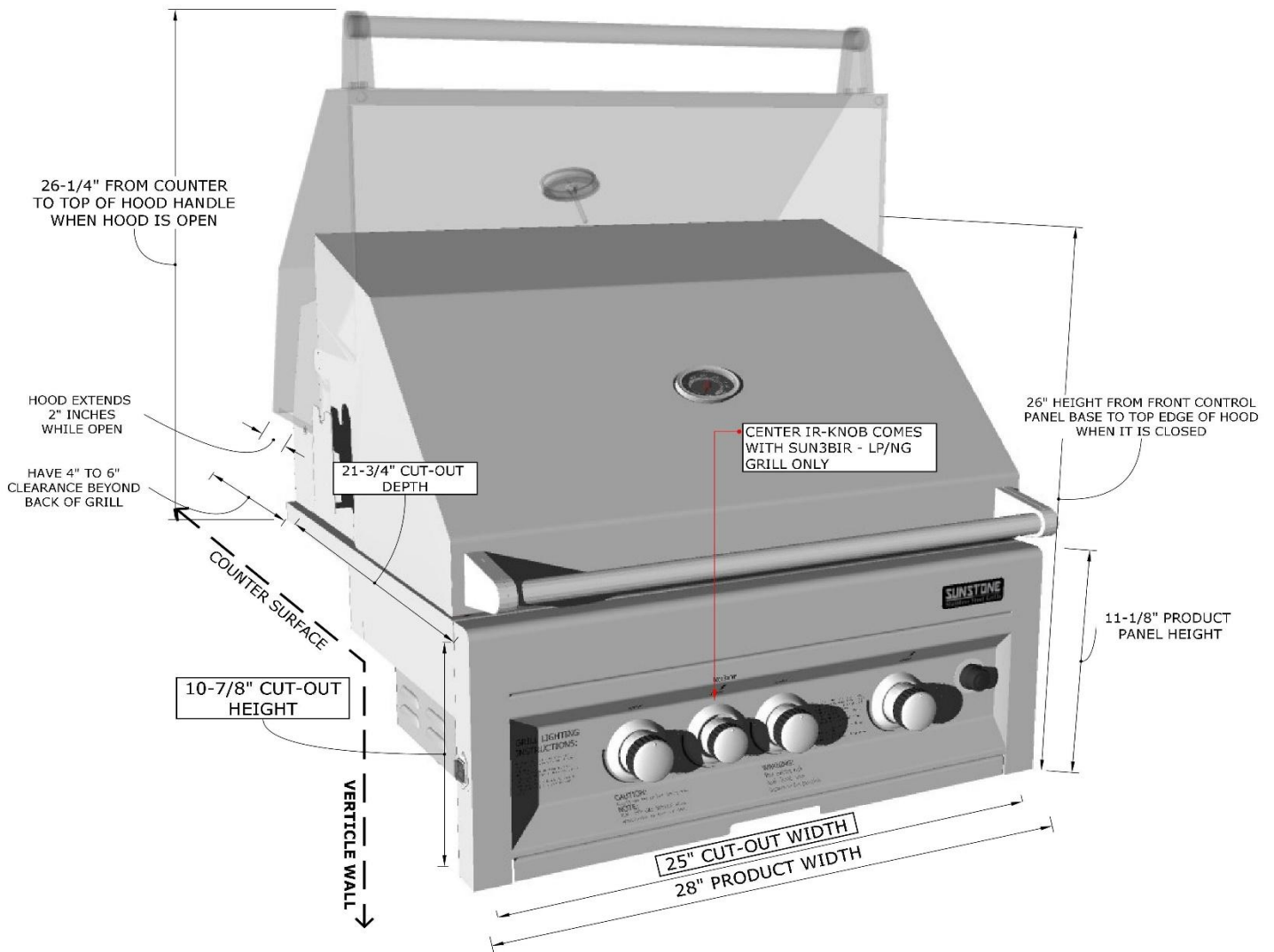
“FIRST TIME STARTUP CHECKLIST”

- AA Battery is installed into Black Cap Igniter Box.
- Burner Mounting Bolts are “Removed” – see page 10
- Transformer Electrical Plug is properly installed.
 - Installation of the proper gas type and regulator settings.
 - The proper Regulator & Gas Connection is complete.
 - Minimum 24” Inch to Combustible Clearances are maintained.
 - All packaging has been removed from Interior of Grill
 - All parts and components are properly installed.
 - An installer-supplied manual gas shut-off valve is fully accessible.

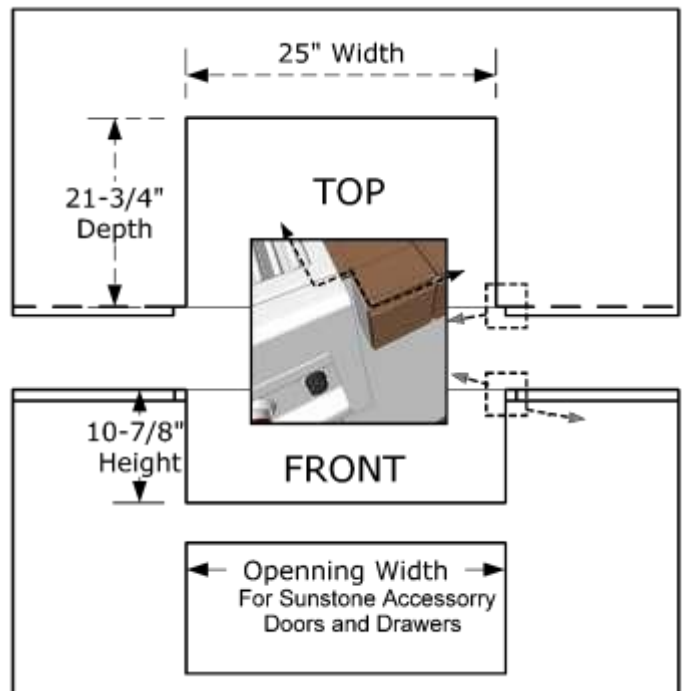
□ LP hose is clean and inspected for cuts, wear, abrasion, or leaks. Replace if necessary with a suitable UL, ETL or CSA Listed part with internally threaded connection.

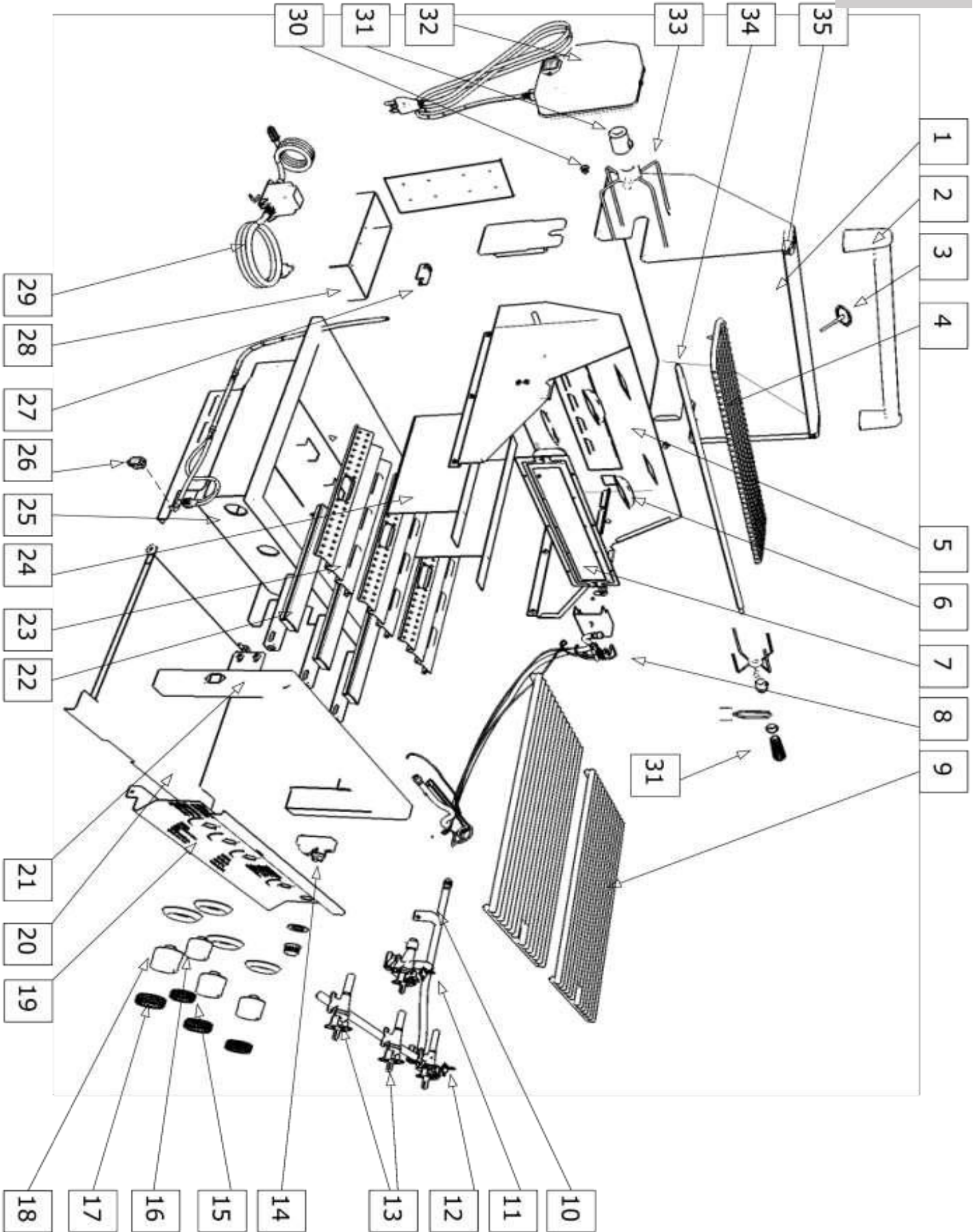


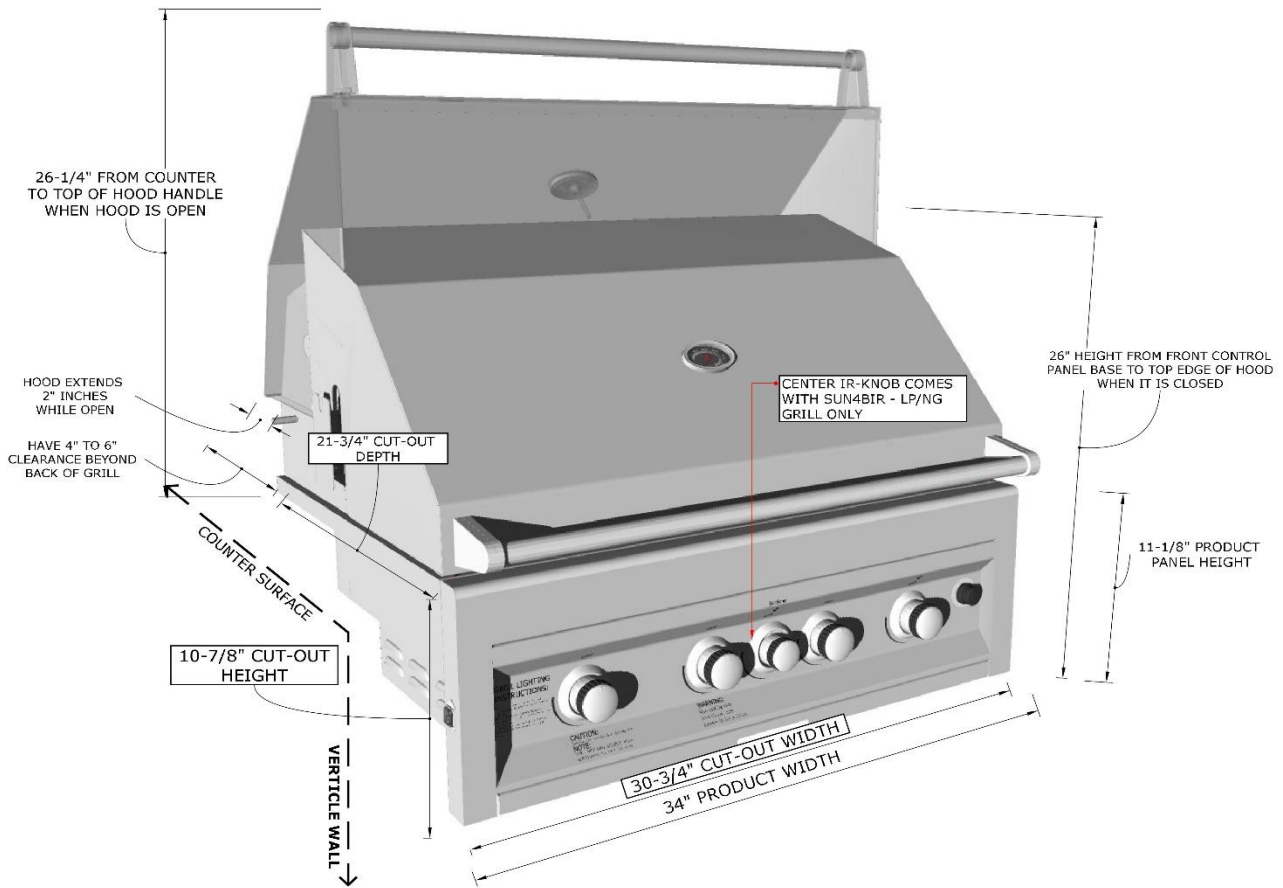
ATTENTION: All Gas Grill Installations MUST HAVE MINIMUM TWO AIR-FLOW VENTS, either in ELEVATED POSITION for Natural Gas or LOWERED POSITION for Liquid Propane. Your Warranty may be VOID if island does not meet basic setup requirements.



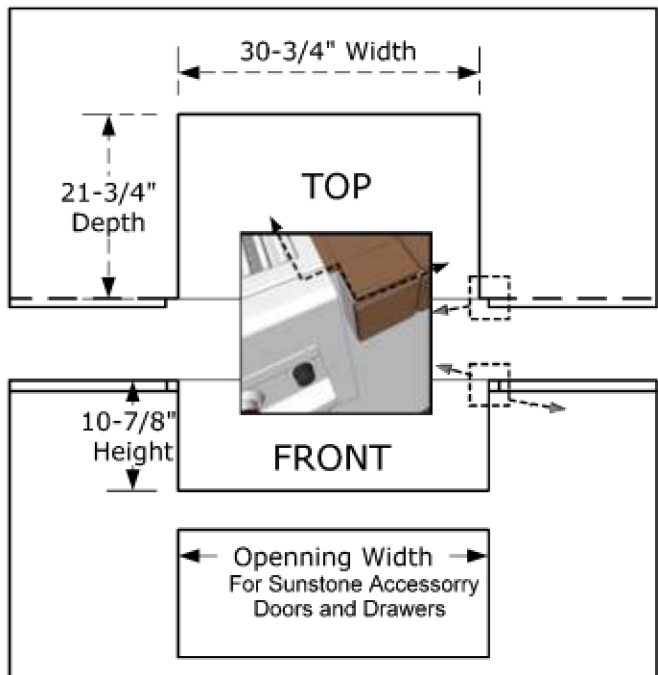
Hood Closed	
OverallWidth-----	28"
OverallHeight-----	26"
Overall Depth-----	25-1/4"
ControlPanelHeight-----	11-1/8"
Hood Open Size	
Counter toTop-----	26-1/4"
Overall Depth-----	27"
HoodOverhang-----	2"
Cut out Size	
Width-----	25"
Depth-----	21-3/4"
Height-----	10-7/8"

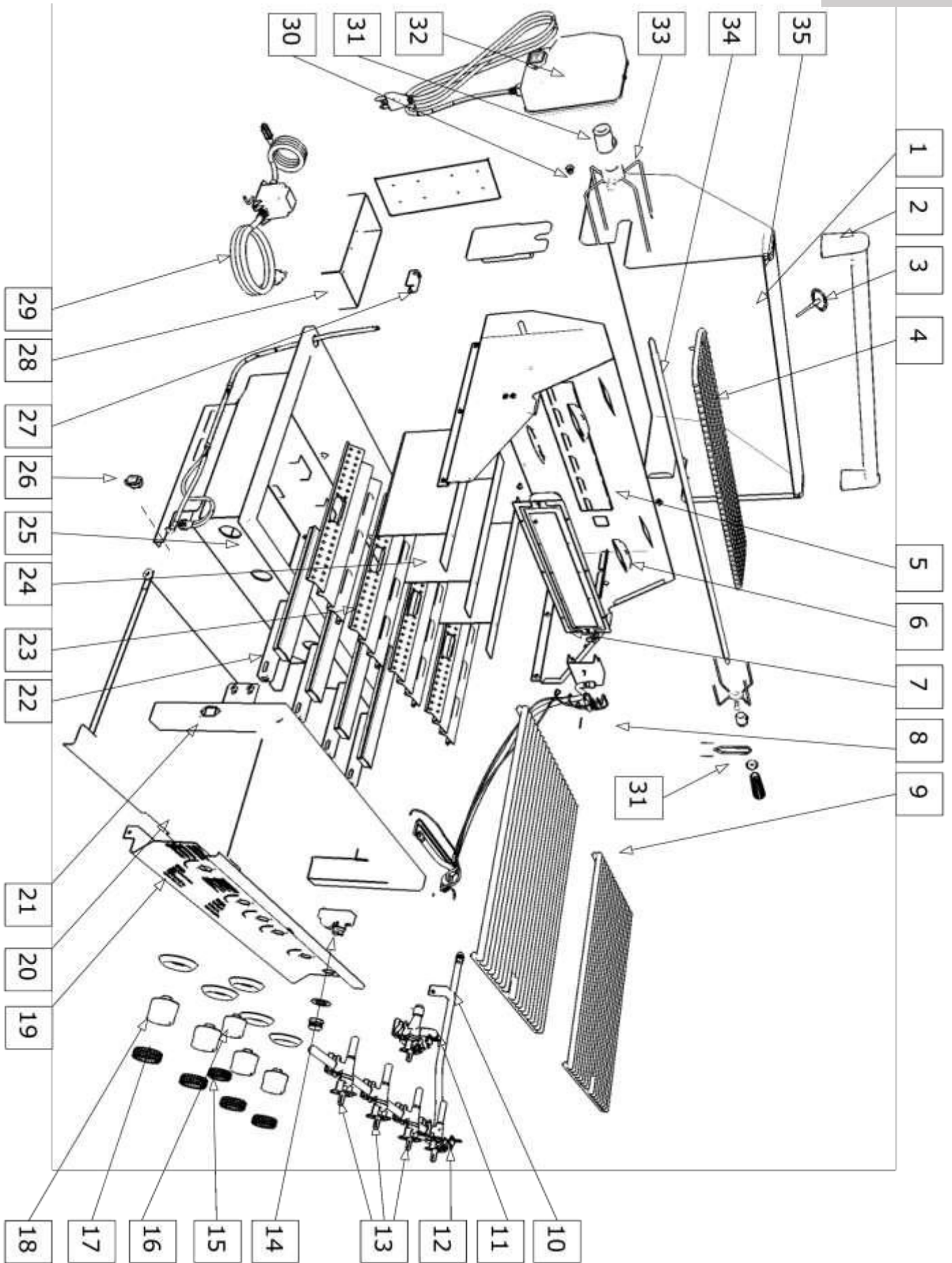






Hood Closed	
OverallWidth-----	34"
OverallHeight-----	26"
Overall Depth-----	25-1/4"
ControlPanelHeight-----	11-1/8"
Hood Open Size	
Counter toTop-----	26-1/4"
Overall Depth-----	27"
HoodOverhang-----	2"
Cut out Size	
Width-----	30-3/4"
Depth-----	21-3/4"
Height-----	10-7/8"

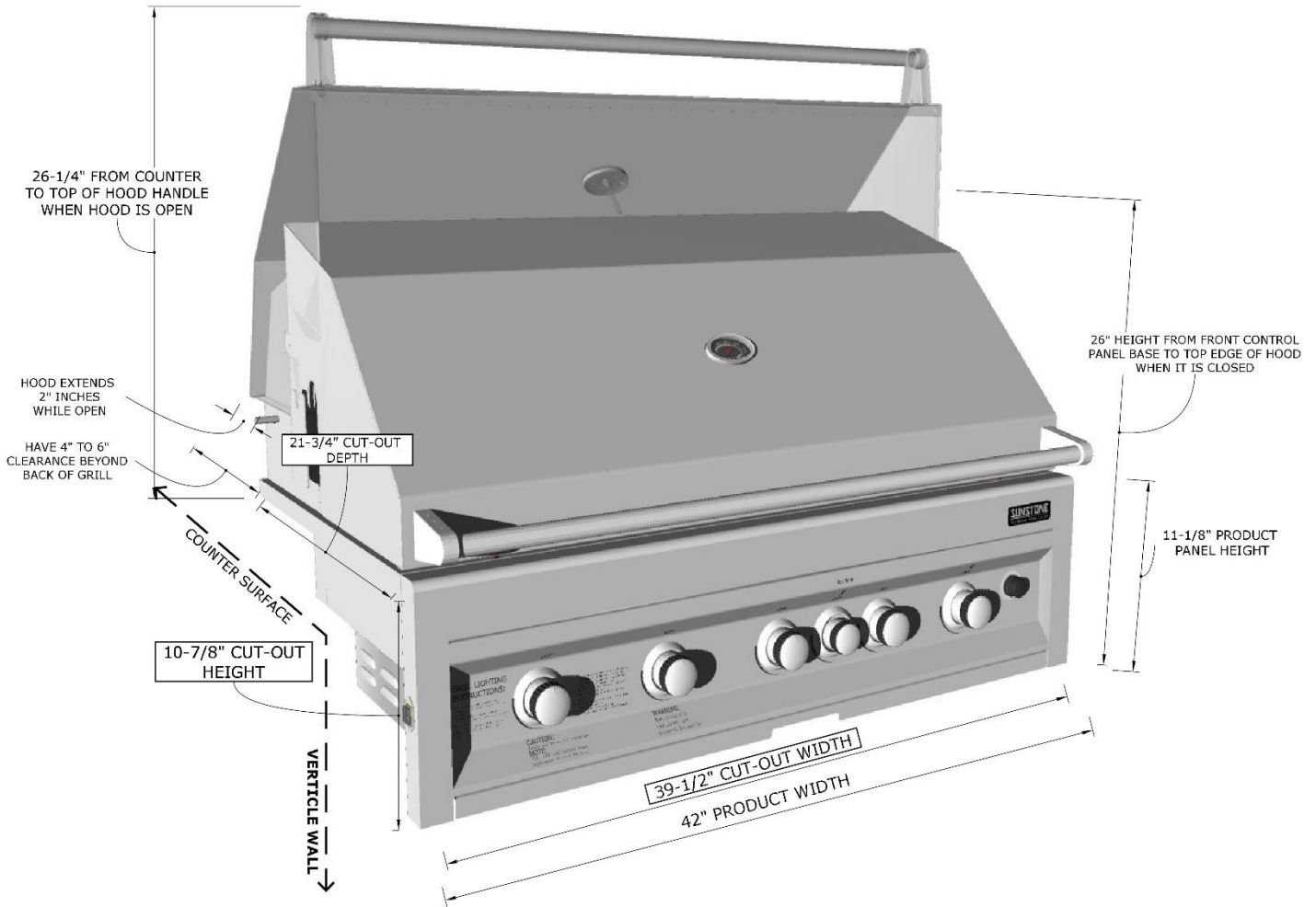




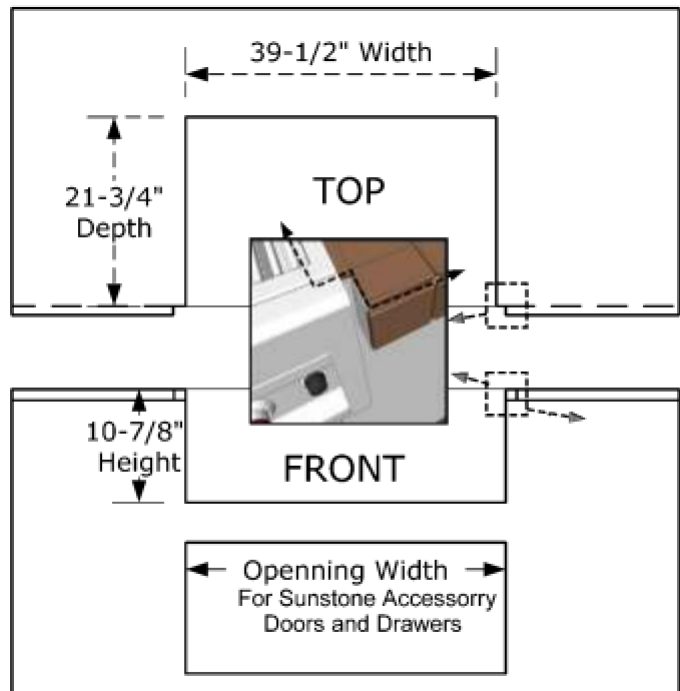
SUN4B-IR-LP/SUN4B-IR-NG Parts List			
1	Upper Hood	1	Hood-4B
2	HoodHandle	1	Hood-4B-H
3	HoodThermometer	1	P-TMeter
4	WarmingRack	1	P-WR
5	GrillUpperBack Body	1	P-GUBB
6	LightCover	2	P-Lcover
7	IR Burner(Back Burner)	1	P-IRburner
8	ImpulseIgniterWire	1	P-IIW
9	GrillGrates	2	P-GSet3B
10	Gas ManifoldPipe	1	P-GMP
11	SafetyValve	1	P-SAlvalve
12	Auto-Ignition Valve	1	P-Alvalve
13	Standard Valve	3	P-Rsvalve
14	ImpulseIgniterBox	1	P-IIB
15	SmallKnobRubberBand	1	P-Knob-S-RB
16	SmallKnob	1	P-Knob-S
17	LargeKnobRubberBand	4	P-Knob-L-RB
18	LargeKnob	4	P-Knob-L
19	Front ControlPanel	1	P-CP
20	Drip Tray	1	P-Dtray
21	ControlPanelFrame	1	P-CPF
22	I-Burner	4	P-GBurner
23	Flavorizer	4	P-FL-4B
24	Flame Divider	3	P-FDivder
25	GrillBottomSupportFrame	1	P-GBSF
26	LightSwitchBox	1	P-LSB
27	RotisserieRodstowawayBracket	1	P-RRSR
28	SmokerBox	1	P-SMBox
29	Light transformer	1	P-LT
30	HoodAxle Bolt	2	P-HAB
31	RotisserieHardwareGroup	5	P-RHG
32	Rotisserie Motor	1	P-Rmotor
33	RotisserieFork	2	P-Rfork
34	RotisserieRod	1	P-RR
35	HoodRubberStopper	2	P-HRS

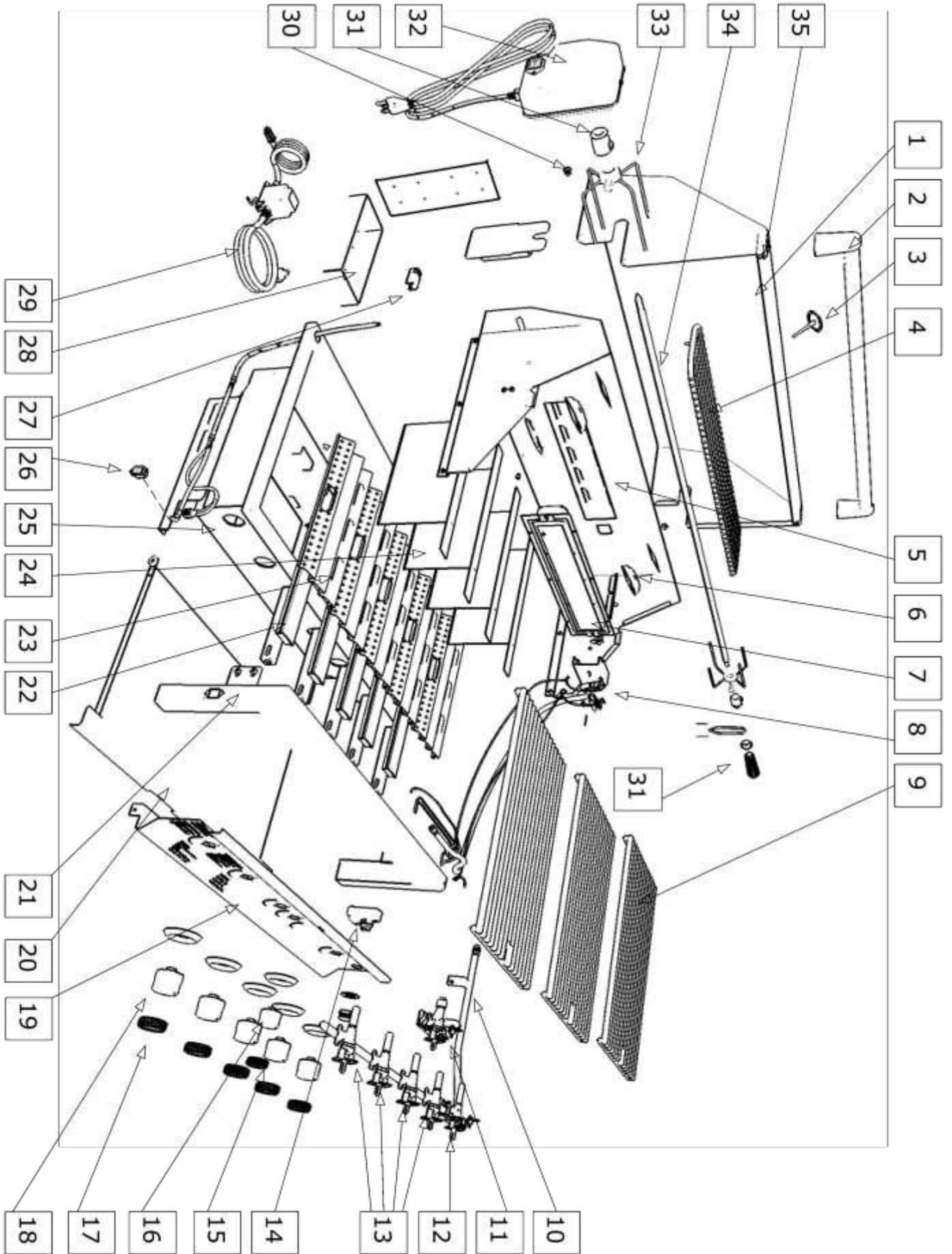
SUNSTONE 4 BURNER GRILL & SUNSTONE 4 BURNER W/IR GRILL ARE COMBINED IN THIS LIST





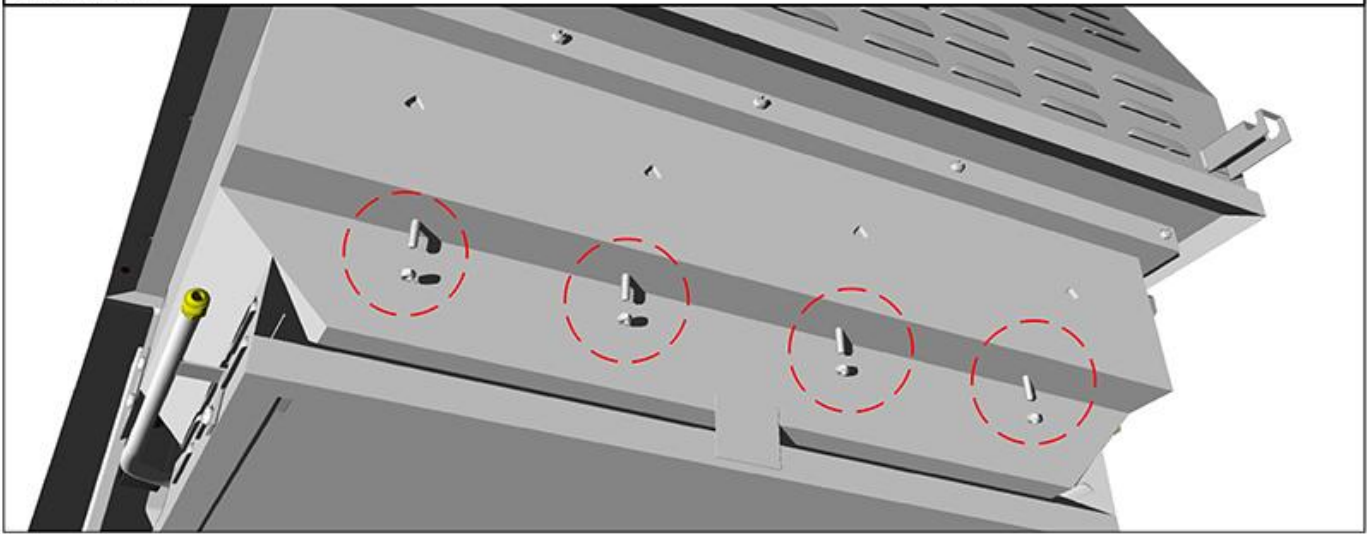
Hood Closed	
OverallWidth-----	42"
OverallHeight-----	26"
Overall Depth-----	25-1/4"
ControlPanelHeight-----	11-1/8"
Hood Open Size	
Counter toTop-----	26-1/4"
Overall Depth-----	27"
HoodOverhang-----	2"
Cut out Size	
Width-----	39-1/2"
Depth-----	21-3/4"
Height-----	10-7/8"





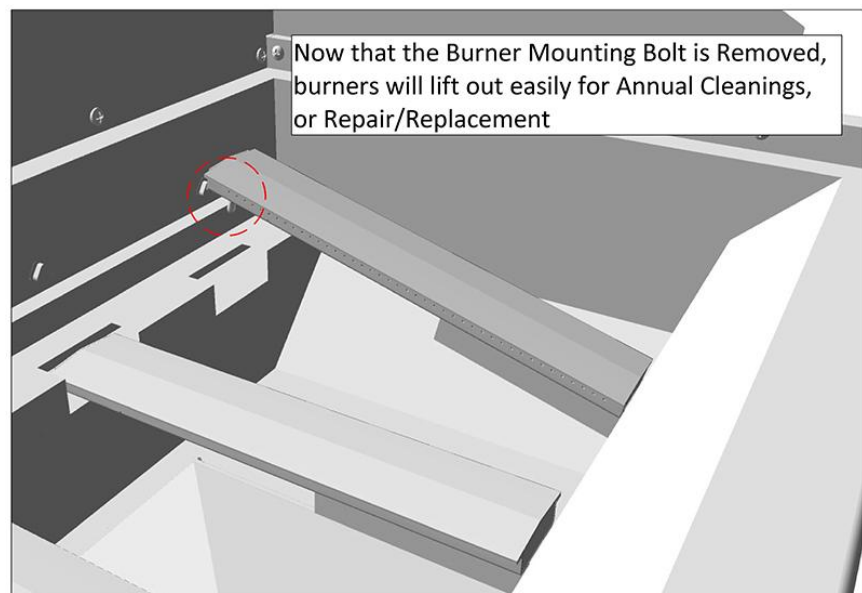


IMPORTANT - REMOVE ALL BURNER MOUNTING BOLTS BEFORE INSTALLION INTO ISLAND CUT-OUT. These Burner Mounting Bolts are in the Back Under Side of the Grill, they are placed on the burners to keep them stationary during shipping, these bolts are Not Required during usage and if not removed prior to installation may become burdensome when replacing the burners in the future.



Why is this Important!

The intensity of the Gas Burners will gradually erode layers of materials of the Stainless-Steel Burners causing them to eventually Burn-Through, thus causing Flare-Ups. When this happens, you will need to replace the Burners, and if the Burner Bolts are still attached, they may have Corroded and become difficult to later remove. By removing these before installation, the burners will be easily removed at any later time, either for replacement or for annual cleanings.

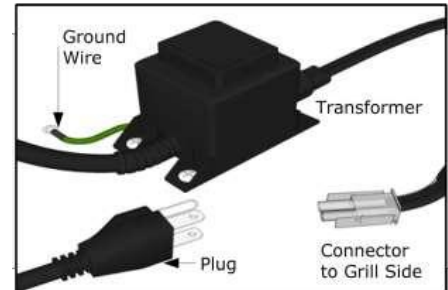




LIVE CIRCUIT: Indicates a potentially hazard from Live electrical current that if extreme caution is not used, may result in minor or moderate personal injury, or property damage.

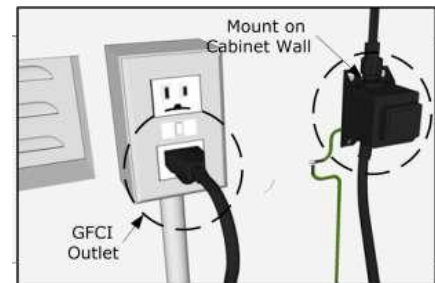
1. Locate the transformer

Remove the transformer from the plastic bag located in the interior of grill. Make sure the transformer is complete, and double check the grill light plug cord is properly secured to transformer, and all wires are firmly fixed into plastic clip plug.



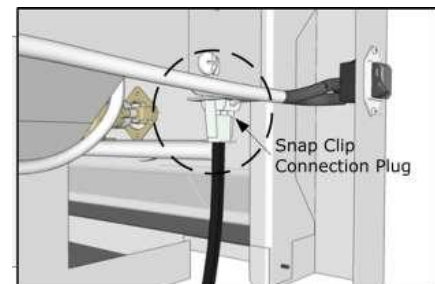
2. Mount Transformer

Using metal screws and attach the transformer to the back inner wall of your island's cabinet wall, somewhere near the already installed GFCI electrical outlet. When you plug the transformer in, double check the GFCI breaker switch, that the outlet has power.



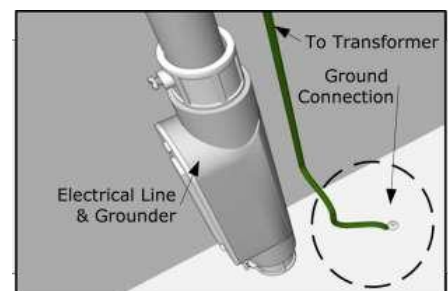
4. Make Connections

Locate the Light Switch on Left side of grill control panel. The Transformer's electrical connection to grill is located behind control panel, next to light switch. The connection clips together to form a secure connection. Double check that all wires are tightly pushed into plug sockets, so all wires make proper connections. You can't tuck wire into body of grill or island frame, so it's up and out of the way.



3. Install the Ground Wire

The short green wire extending from off the transformer electrical adapter is required to be grounded. Depending on the location you decide to install transformer, it may be necessary to extend the wire so that it can reach a grounding structure. A grounding structure is any solid structure that makes contact with the earth.



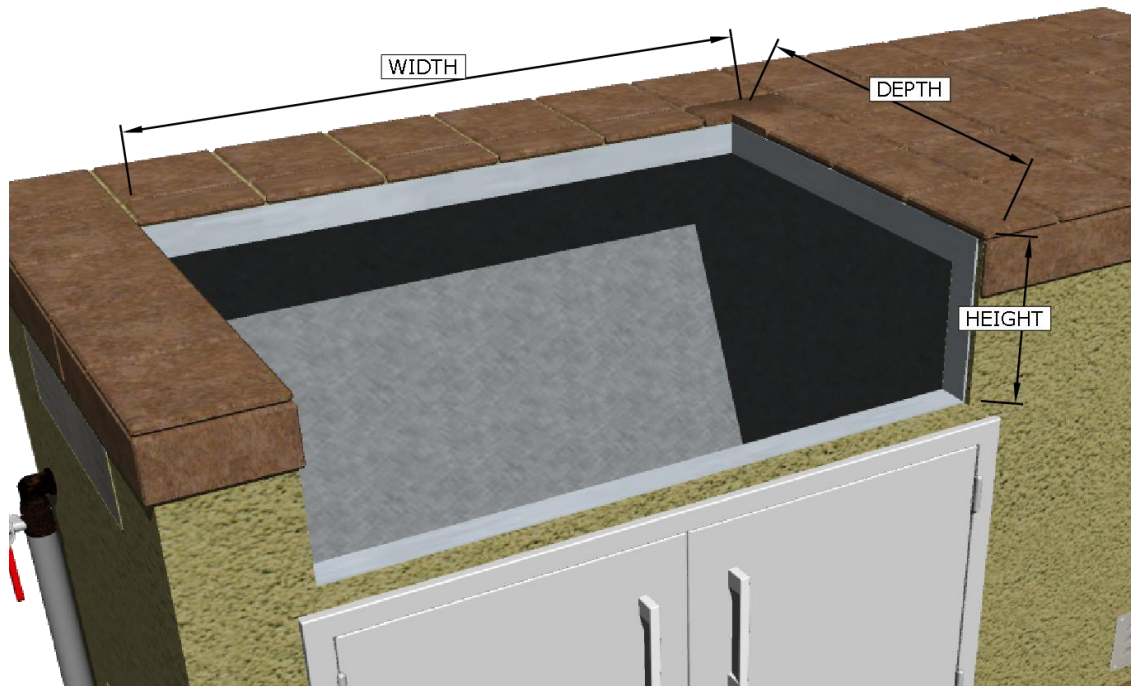
Grill Cut-Out

Your grill is SELF-RIMMING, meaning the lip of grill rests on top of the counter edge around the cut-out with the front of grill which is Free-Hanging from counter top. Because of this, there is No Need for any Trim-Kit like with many other grill in the market.

1.

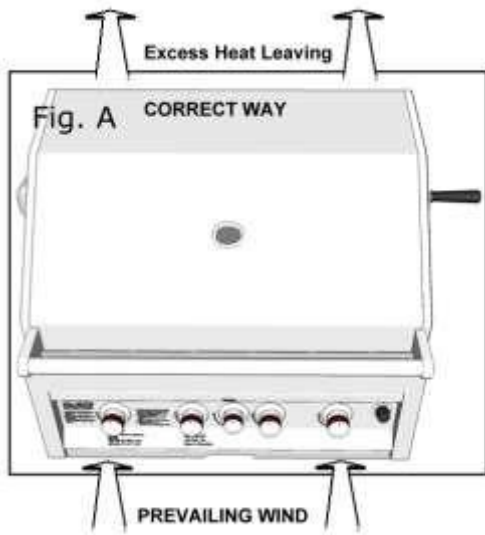


ATTENTION: Never build shelf or enclose interior space under the BBQ Cut-Out. The Grill is Self-Rimming and is supported by the top counter surface on the Back and Sides, the front of grill is designed to Free-Hang. The bottom of Grill needs to be open to allow for proper ventilation.

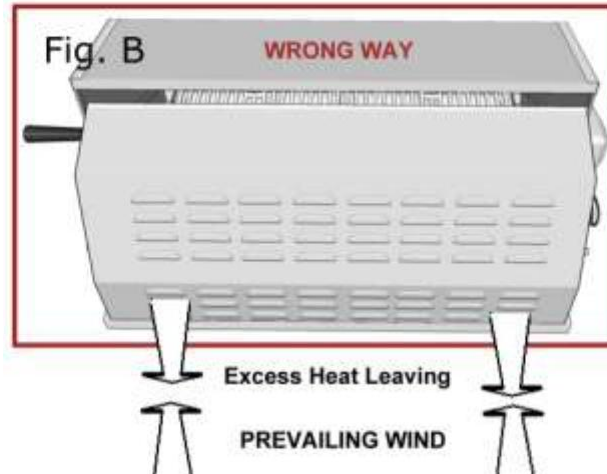


Sunstone Series Grill Island Cut-Out Dimensions

ITEM NO.	WIDTH	DEPTH	HEIGHT
SUN3B/IR – LP/NG	25" Inch	21-3/4" Inch	10-7/8" Inch
SUN4B/IR – LP/NG	30-3/4" Inch	21-3/4" Inch	10-7/8" Inch
SUN5BIR – LP/NG	39-1/2" Inch	21-3/4" Inch	10-7/8" Inch

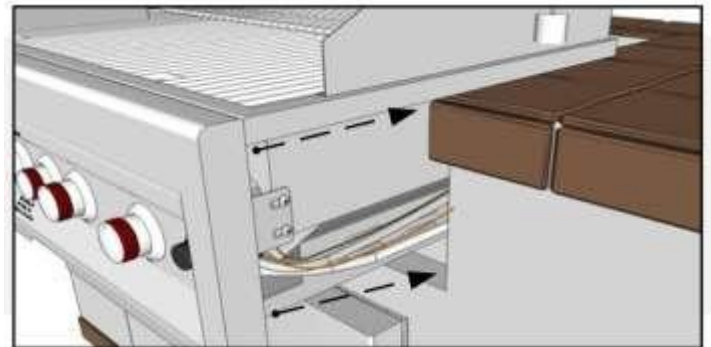


In FIG. B, Excess heat leaves through back of grill, but is blocked by Prevailing Wind, causing overheating of grill.



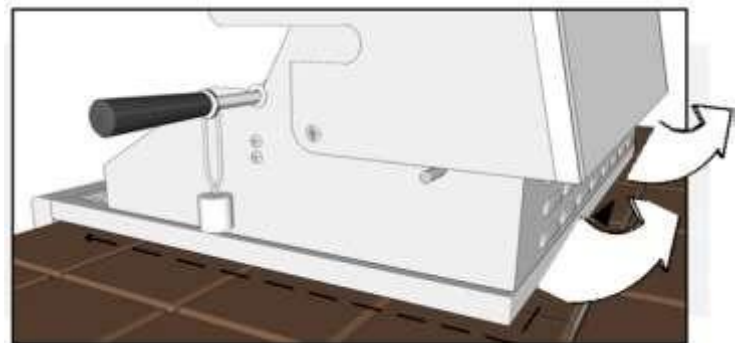
1. Slide Grill in Place

Your Sunstone™ grill is specially designed with an internal built-in hanger lip located at the Right, Left and Back sides. The grill lip allows it to hang by the three supported edges on the right, left and back. The front control panel requires no supporting edge; it is designed to hang down the front of your cut-out.



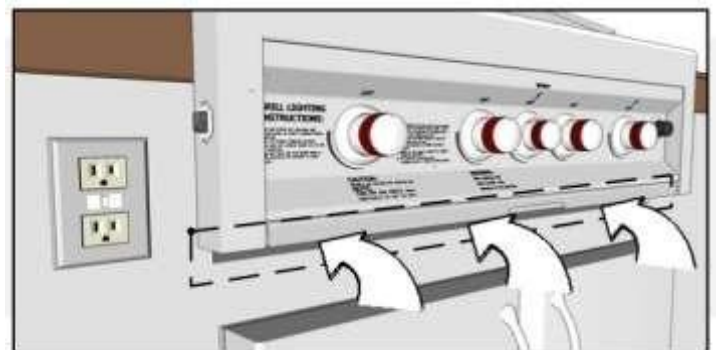
2. Allow for Ventilation

Your Sunstone™ grill is engineered with special vents on the back of unit, which allow proper airflow out of the back of grill, also increased airflow into Infra-red Burner gas chamber. Be sure you allow a minimum of 4" behind grill for proper air ventilation. Slide grill all the way into cut-out, so there are no gaps present to inside of island frame.



3. Securing in Place

The control panel is designed to sit flush against the island face. If counter top extends beyond the island face, creating a countertop overhang, it must be cut flush with the island face where the width of the control panel or a gap will be created exposing the forward portion of the left and right-side firewalls. **Also, be sure to allow at least a 1" of clearance below Drip pan, as given in the cut-out height dimensions.**



Windy Conditions

Your grill is specially designed to draw fresh air in through the front, and direct it to the bottom burners. When grilling the hot gases are then released through the back of grill through a venting system. Using your grill in windy conditions may disrupt the front-to-back air flow.

1. For breezy days, be careful not to leave the front hood down for more than 15 minutes, when the burners are on. (**Never leave grill unattended when in operation**)
2. If you suspect the grill is overheating, using an oven mitt, open the front hood. Then adjust the burner control knob to off position.
3. Orient the grill so the Prevailing winds are not blowing into the rear or side of grill.



ATTENTION: Take special precaution when installing grill in open Breezy area, check the direction of Prevailing Wind Direction, if back of grill is facing any oncoming wind or breeze, be sure to protect the back of grill, erect a partition wall, or only use grill with hood open on breezy days.



ATTENTION: If you do not have a partition wall, always Grill with the Hood Open, and additionally completely open the bottom Access Doors below the Grill, in order to vent out excess heat buildup.



ATTENTION: All Gas Grill Installations MUST HAVE MINIMUM TWO AIR-FLOW VENTS, either in ELEVATED POSITION for Natural Gas or LOWERED POSITION for Liquid Propane. Your Warranty may be VOID if island does not meet basic setup requirements.

Windy Area

Positioning your grill in your backyard is more often thought of how it is pleasing to the eye, but more important than this is how that it functions correctly. Unlike an indoor appliance, your grill has to combat many outside weather influences in an all manner of weather related instances, most severely is Wind.

4. Maintain proper Prevailing wind, grill direction – with the front of grill facing in to the wind, and the back of grill in the direct wind is blowing.
5. If direction of wind is unclear, or difficult to combat even with preventative measures, then always grill with the hood open, and when hood is closed – always be within close proximity to grill and monitor it that it does not overheat.
6. If wind or breeze is in the direction of back of grill, you must erect partition wall of 14” height so that the top of grill hood is covered by several inches. If this is not done, you must grill with hood open and or when hood is closed stand in close area to grill and monitor if the grill overheats.

Clearances to Non-Combustible Construction*:

A minimum of 4” to 6” clearance from the back of the grill to non-combustible construction is required for the purpose of allowing the lid to open fully. It is desirable to allow at least 6” rear and side clearance to construction above the cooking surface for counter space. If you’ll be using the rotisserie option, the space is essential for motor and skewer clearance.

ATTENTION:All Gas Grill Installations MUST HAVE MINIMUM TWO AIR-FLOW VENTS, either in ELEVATED POSITION for Natural Gas or LOWERED POSITION for Liquid Propane. Your Warranty may be VOID if island does not meet basic setup requirements.



BODILY INJURY:Failure to maintain required clearances creates a fire hazard that may result in property damage or serious personal injury.

Clearances to Combustible Construction:**

Minimum of 24” from the sides and rear of grill must be maintained to adjacent vertical combustible construction, above the counter top level. You should take in account that there is a large volume of heat, and smoke will exhaust from the rear of the grill. This may discolor or damage unprotected areas, do not install under unprotected combustible construction without using a fire safe ventilation system.

A 24” minimum clearance must be maintained under the counter top to combustible construction. The clearance can be modified by a use of an insulated jacket.

Minimum Distances to Combustible Materials or other Appliance <u>ONLY</u>, Non-Combustible materials do not apply!	
From Counter to Overhead Structure	4' to 6' ft. Min.
From Counter to Outdoor Vent Hood	48" Min. Clearance
From Floor to Counter Top	42" Min. Clearance
From Grill to Vent Hood Width	4"-6" Min. Clearance
From Appliance to Appliance	3" Min. Clearance
From Appliance to Combustible Material	24" Min. Clearance

**** DEFINITION OF COMBUSTIBLE MATERIAL** - Any materials of a building structure or decorative structure made of wood, compressed paper, plant fibers, vinyl/plastic or other materials that are capable of transferring heat or being ignited and burned. Such material shall be considered combustible even though flame-proofed, fire-retardant treated or surface-painted, or plastered.

GAS REQUIREMENTS

Verify the type of gas supply to be used, either NG or LP, and make sure the marking on the appliance rating sticker agrees with that of the supply. The rating sticker is located on the back of the Gas Manifold Pipe. Never connect an unregulated gas line to the appliance. You must use the gas regulator provided with the unit, even if the supply is controlled. An installer-supplied gas shut-off valve must be installed in an easily accessible location. All pipe sealants must be an approved type and resistant to the actions of LP gases. Never use pipe sealant on flare fittings. All gas connections should be made by a qualified technician and in accordance with local codes and ordinances. Gas conversion kits are available from Customer care by dialing 888-934-9449, press option #1. When ordering gas conversion kits, have the model number, and the type of gas (natural or LP) from your grill.



BODILY INJURY: Before connecting LP tank to regulator, check that all grill burners and side burners, smokers, and rotisserie valves are in the OFF position and open grill lid.

Liquid Propane Gas Hook-Up

The Type 1 connection system has the following features: The system will not allow gas to flow until a positive connection has been made. NOTE: The cylinder control valve must be turned off before any connection is made or removed. The system has a thermal element that will shut off the flow of gas in the event of a fire. The system has a flow limiting device which, when activated, will limit the flow of gas to 10 cubic feet per hour. NEVER use grill without leak testing.

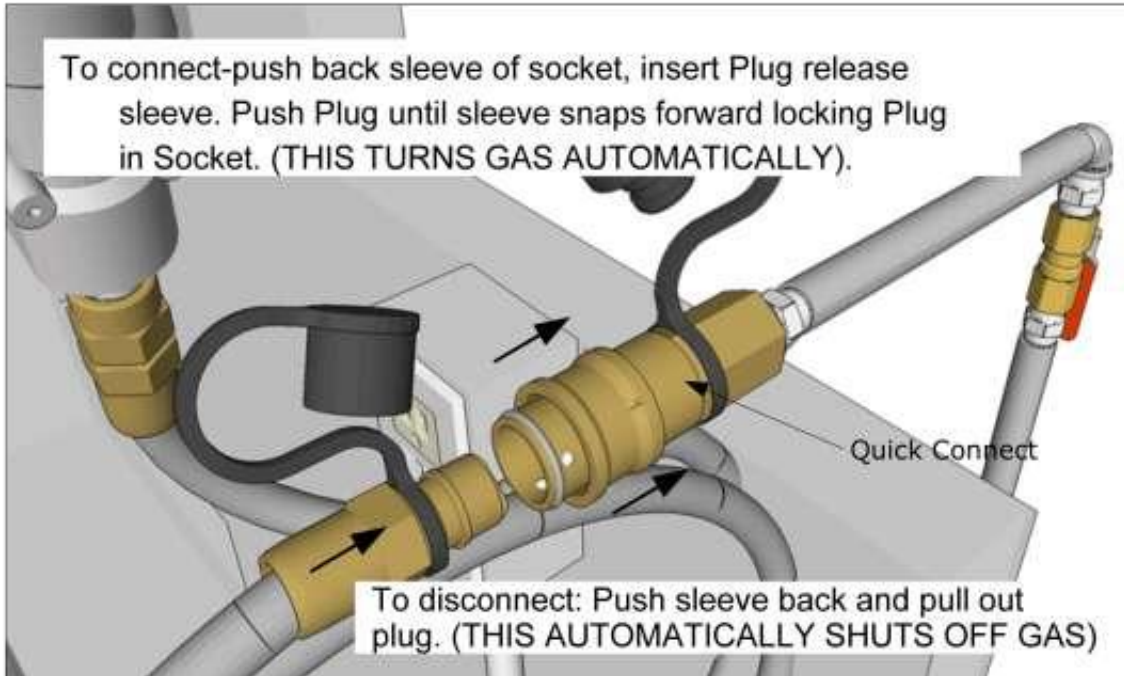
For LP Gas Grills, it is shipped with a LP Medium Pressure Regulator



NG Gas Hook-up

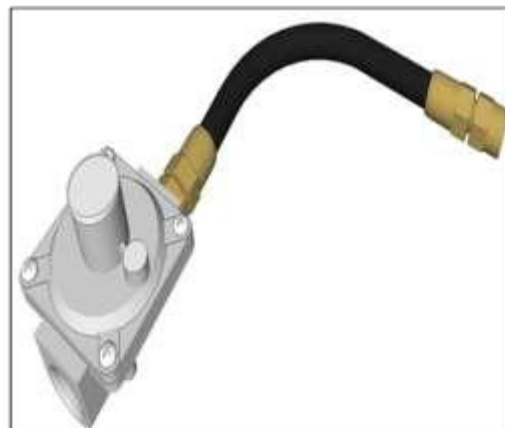
Natural Gas grills is designed to operate on Natural Gas ONLY, at a pressure regulated at 7” water column (W.C.) when equipped with the correct natural gas orifices on the valves and a NG regulator on the supply line regulated at the residential meter.

NG Quick Connect Hose Operation



For NG Gas Grills, it is shipped with a NG Medium Pressure Regulator & 18” long Hose.

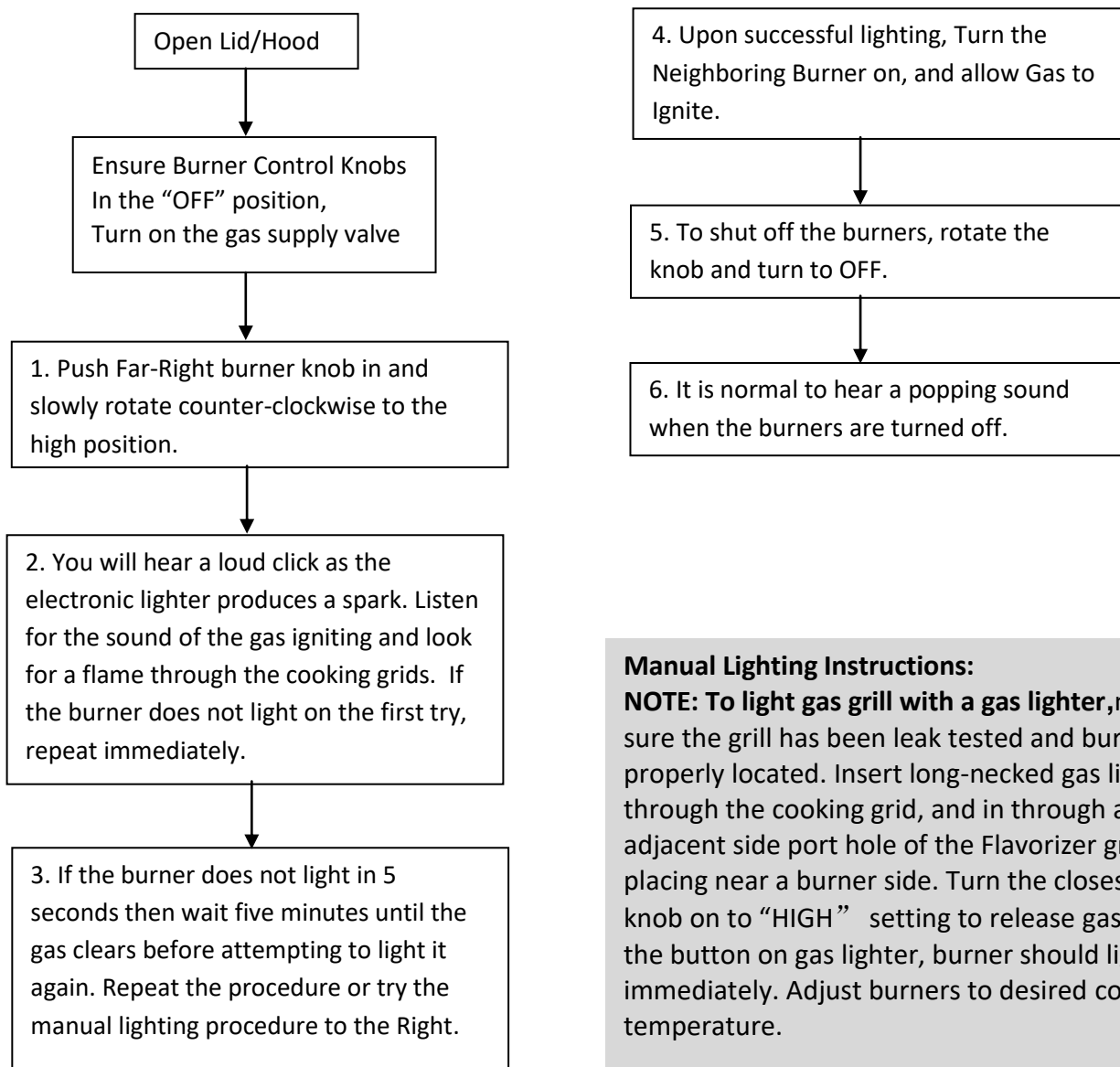
(NG Adapters, Small Flexible Hose and Regulator are pre-installed on grill)



EXPLOSION: When Lighting the Grill, Hold the Knob in until Burner Ignites. DO NOT RELEASE KNOB, GAS WILL CONTINUE TO FLOW. ALWAYS IGNITE GRILL WITH HOOD OPEN!

WARNING: Never stand with your head directly over the Grill when lighting the Main Bottom Burner or Rotisserie Back IR Burner, to prevent possible injury.

Lighting Instructions



Manual Lighting Instructions:

NOTE: To light gas grill with a gas lighter, make sure the grill has been leak tested and burners be properly located. Insert long-necked gas lighter through the cooking grid, and in through an adjacent side port hole of the Flavorizer grid, placing near a burner side. Turn the closest burner knob on to "HIGH" setting to release gas. Turn on the button on gas lighter, burner should light immediately. Adjust burners to desired cooking temperature.

GRILL START-UP – ROTISSERIE ROD SETUP

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 ½ to 4 ½ hours to cook depending on the size and type of meat being cooked. You can have rotisserie cooking with indirect heat with infrared rotisserie burner. Preferred by professional chefs over other methods, the intense heat is ideal for searing in the natural juices and nutrients found in quality meats. For successful rotisserie, the meat should be centered and balanced as evenly as possible on the spit rod to avoid overworking the rotisserie motor.

1. Attach Motor Bracket Assembly to the side of the barbecue frame (can be mounted on either left or the right side of the frame) using two screws and two nuts.
2. Insert Rotisserie Motor onto Motor Bracket Assembly.
3. Slide Prong Forks with the prongs facing away from the handle onto the Spit Rod. So that any food item will be in the center between the two four prong forks.
4. Assemble Key Washer, Counter-balance and handle to Spit Rod. Slide Shaft Collar with long end toward handle.
5. Insert motor extension cord three prong plug into an adjacent grounded GFCI receptacle outlet.
6. Before replacing food item on forks when the rotisserie is being operated exclusively, it is strongly recommended that a pan be placed on the grilling grids, beneath the food to catch the meat drippings. This will prevent excessive buildup of drippings on the grids and facilitate cleaning. When food item is placed on rotisserie, be sure that all Bolts are tightened securely.

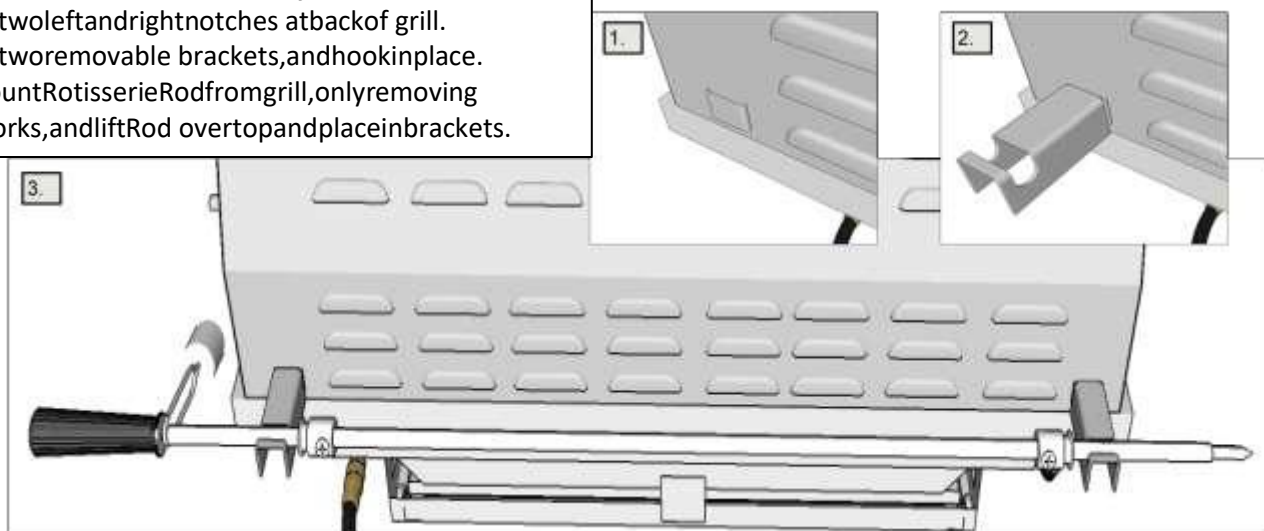
NOTE: Close hood carefully and align Motor Bracket and Shaft Mounting Bracket so that Rotisserie Rod is in between the hood openings.

Lighting the rotisserie burner

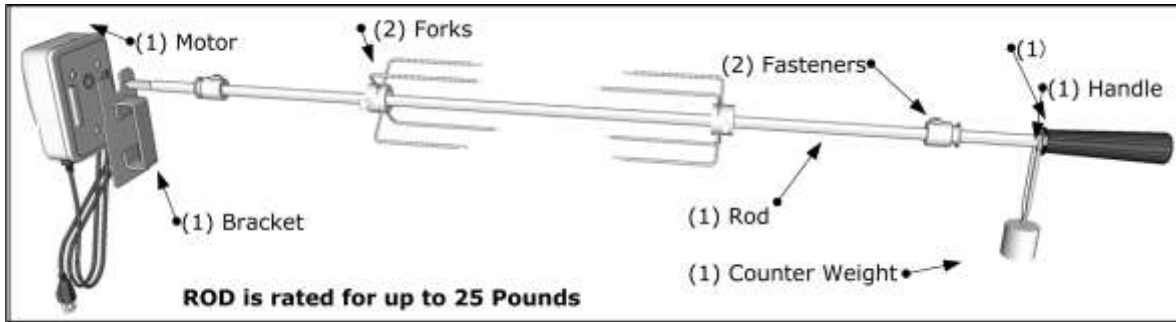
1. Grill surface burners should be off for rotisserie cooking
2. Make sure Rotisserie motor is plugged in to GFCI outlet and turn it on.
3. Meat should be centered and balanced on the rotisserie spit rod for efficient cooking.
4. Use a drip pan under the meat to catch any juices
5. Keep hood closed when cooking with the rotisserie

Optional Rotisserie Rod Stow-Away

1. Locate two left and right notches at back of grill.
2. Locate two removable brackets, and hook in place.
3. Un-mount Rotisserie Rod from grill, only removing the Forks, and lift Rod over top and place in brackets.

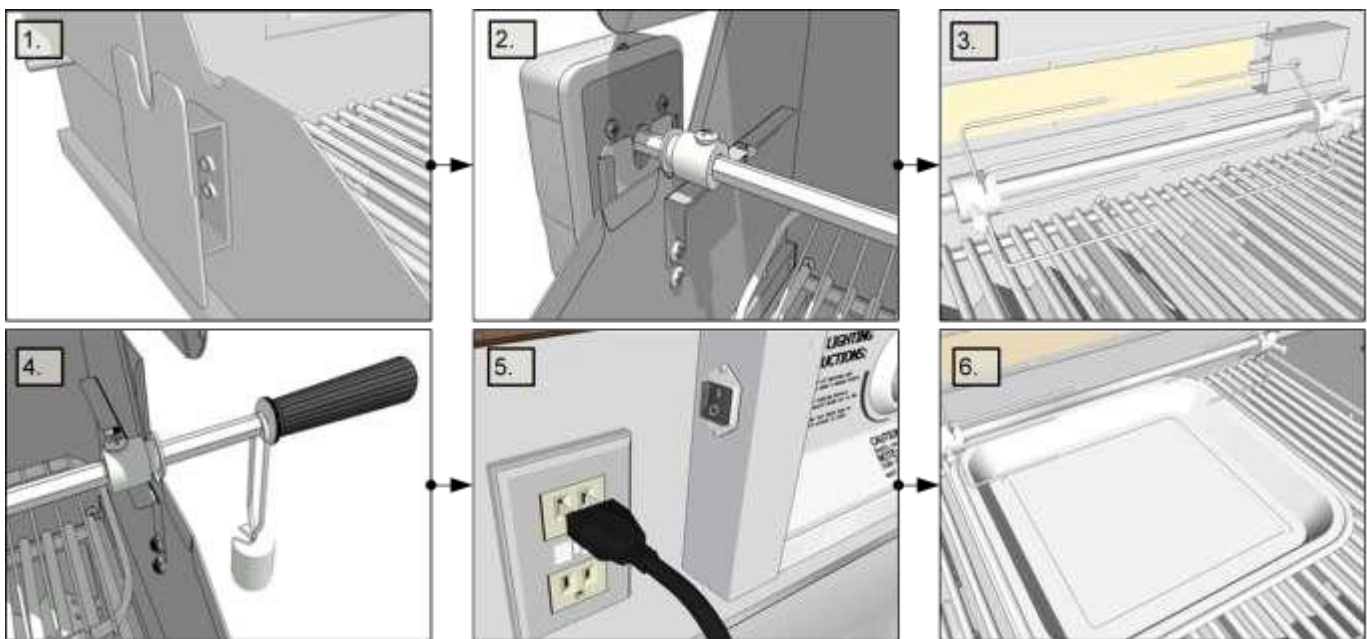


GRILL START-UP – ROTISSERIE ROD SETUP



Rotisserie assembly can be purchased individually either by individual item, or in a complete set, for your size of grill. The rotisserie assembly can also be used with or without an infra-red backburner.

Name	Qty.	PartNo.
3 Burner Rotisserie set	1	P--RK-3B
4 Burner Rotisserie set	1	P--RK-4B
5 Burner Rotisserie set	1	P--RK-5B



Electrical Grounding Instructions:

The rotisserie motor is equipped with a three-prong grounding plug for your protection against electric shock. This plug must be inserted directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.

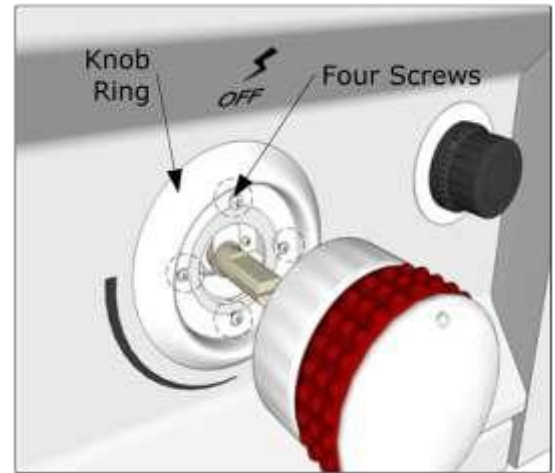
The rotisserie motor must be electrically grounded in accordance with local codes or, in the absence of local codes, in accordance with the National Electrical Code, ANSI/NFPA 70-1990 or Canadian Electrical Code, CSA C22.1.

GRILL START-UP – KNOB MAINTANCE

Knob & Ring Adjustment

While turning any of the knobs and you notice any one sticking or rubbing, follow these steps.

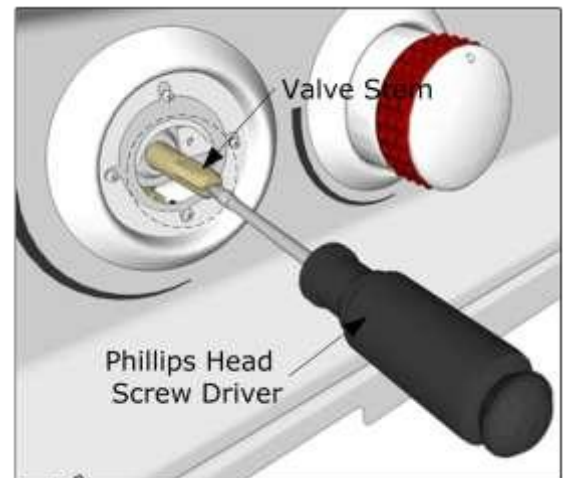
1. Turn each knob for any issues
2. For knob that rubs or sticks when either turned or pushed in, remove knob and unscrew the four screws slightly, so ring is loosened. **(DONOT REMOVE SCREWS COMPLETELY)**
3. Replace knob back on, move knob ring left, right, up, and down, till it is centered around knob, then remove knob, while holding ring in place.
4. Fasten all four screws tightly in place, and replace knob back on valve stem. Do this until knob turns freely, and when pushed in, releases properly.



Knob & Valve Adjustment

While turning any of the knobs, and you notice any are loose, and does not either turn gas on, or turn off properly and either one Auto-Ignition Knob does not ignite burner, follow these steps.

1. Turn each knob for any issues
2. For knob that is loose, remove knob, and check to see if the inside black plastic guts are partially damaged. **(IF DAMAGE TO KNOB IS NOTICED, CONTACT SUNSTONE FOR KNOB REPLACEMENT BEFORE PROCEEDING)**
3. With knob removed, use Phillips Flat-Head Screw Driver, and very slightly push tip into valve slit at the head of Valve Stem, to separate the two sides, and push them further apart. **(DONOT PUSH TOO HARD, OR VALVE STEM WILL SNAP, ONLY 1/16" TO 1/8" IN IS USUALLY NEEDED)**
4. Replace knob back on Valve Stem



You should notice knob is much tighter on valve, and turns gas flow on/off. Do not use an extension cord to supply power to your grill. Such use may result in fire, electrical shock or other personal injury. Do not install a fuse in the neutral or ground circuit. A fuse in the neutral or ground circuit may result in an electrical shock hazard. Do not ground this appliance to a gas supply pipe or hot water pipe.

WARRANTY COVERS ORIGINAL PURCHASER ONLY, MUST HAVE COPY OF ORIGINAL INVOICE TO RECEIVE ALL WARRANTIES.

WARRANTY ON PARTS

- **MAIN BURNERS ----- LIMITED LIFETIME, with ONE TIME REPLACEMENT**
- **COOKING GRATES ----- LIMITED LIFETIME**
- **FLAVORIZER GRIDS ----- LIMITED LIFETIME**
- **FIREBOX & COMPONENTS ----- LIMITED LIFETIME**
- **VALVES, KNOBS, LIGHTS & ALL OTHER PARTS ----- 1 YEAR WARRANTY**

LIMITED LIFETIME WARRANTY

Stainless steel burner, Cooking Grids, Flavorizer Grids, Stainless Steel Housings (including liners, frames, ovens and barbecue faces), to be from defects in material and workmanship when subjected to normal domestic use and service for the lifetime of the original purchaser. This warranty does not include discoloration, surface corrosion, Burn Through and scratches which may occur during regular use. (See supporting burner Limited Lifetime, with One Time Replacement Warranty below)

LIMITED LIFETIME BURNER WARRANTY – W/ONE TIME REPLACEMENT

This warranty covers the burner for the Lifetime of the Grill with a One Time Replacement against surface corrosion and Burn Through, which is the most common reason for replacement of this part, and is what most other manufactures do not cover for. The most common reason this occurs when using High Cooking Temperatures, Excessive Humidity, Chlorine, and Salt that can affect the stainless-steel components. This warranty does not cover the burner in Commercial or Residential Communities, also for negligent use or misuse of the product, use with improper fuel/gas supply, improper installation of grill – including islands with NO Ventilations, must have minimum of Two Vents for each Gas Grill Appliance, High for Natural Gas, or Low for Liquid Propane and use contrary with operating instructions.

LIMITED ONE-YEAR WARRANTY

All other grill components including knobs, valves, tubing, light assembly, and covers are warranted to be free from defects in material and workmanship for a period of one year from the original date of purchase.

LIMITATIONS & EXCLUSIONS

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

WHAT IS NOT COVERED& INTERNET PURCHASE DISCLAIMER

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

