SUNSTONE® SERIES
GAS GRILLS
USE & CARE GUIDE

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

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

3174816

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

Mustkeepcopy of yoursales 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 deathorserious 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 hotsurface which, if not avoided, will result inserious burn or injury.

LIVE CIRCUIT: Indicates a potentially hazard from Liveelectrical current that if extreme caution is notused, may result in minor or moderatepersonal injury, or property damage.

START-UP

CHECKLIST

ATTENTION: Never operate the grill unattended.

ATTENTION: Never operate the grill unattended.

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

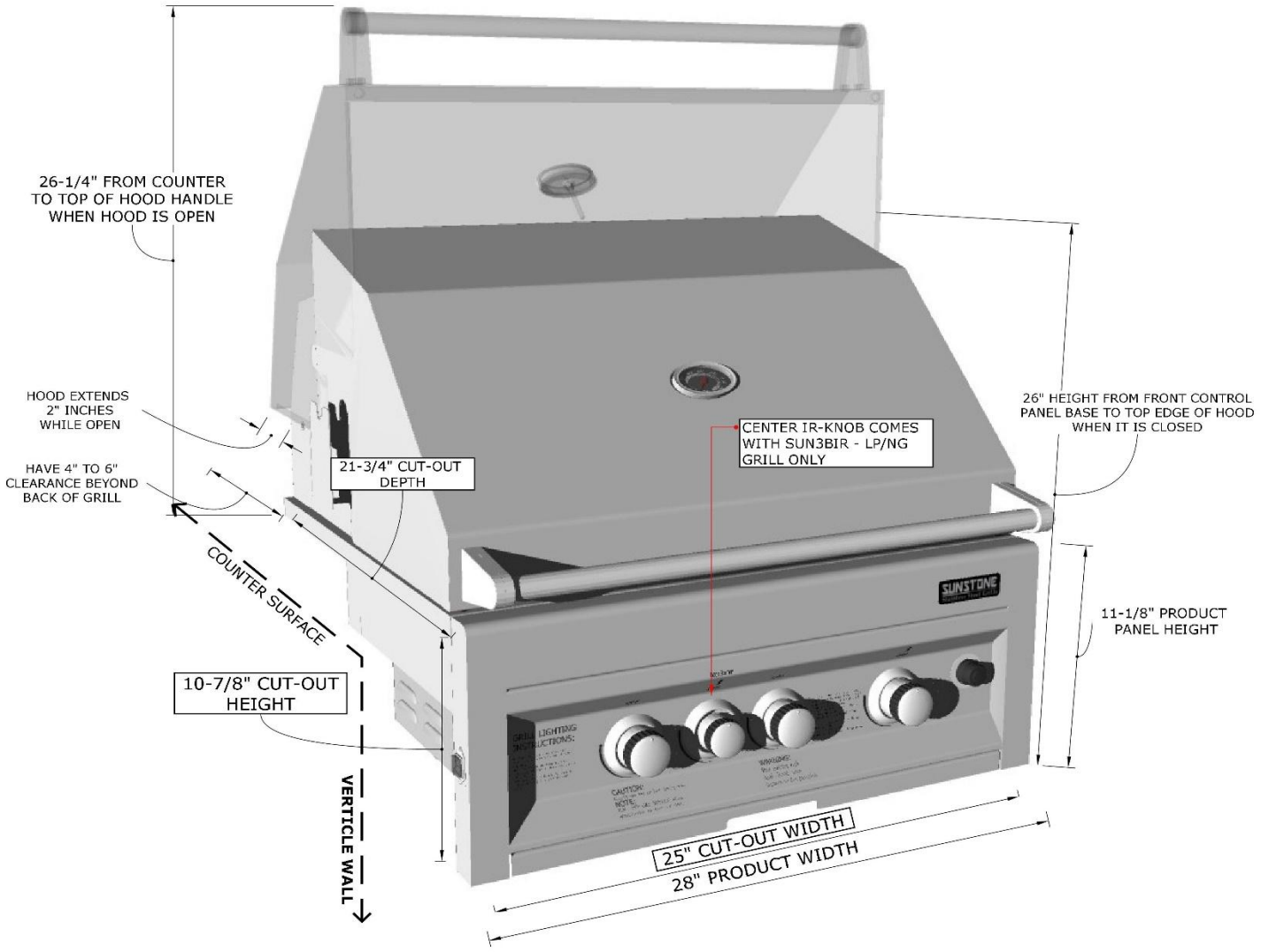
☐ All parts and components are properly installed.

☐ 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 necessarywith a suitable UL,ETLorCSAListed partwith internallythreadedconnection.

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.

GRILL SPEC. & PARTS LIST – SUN3B/SUN3BIR – LP/NG



Hood Closed

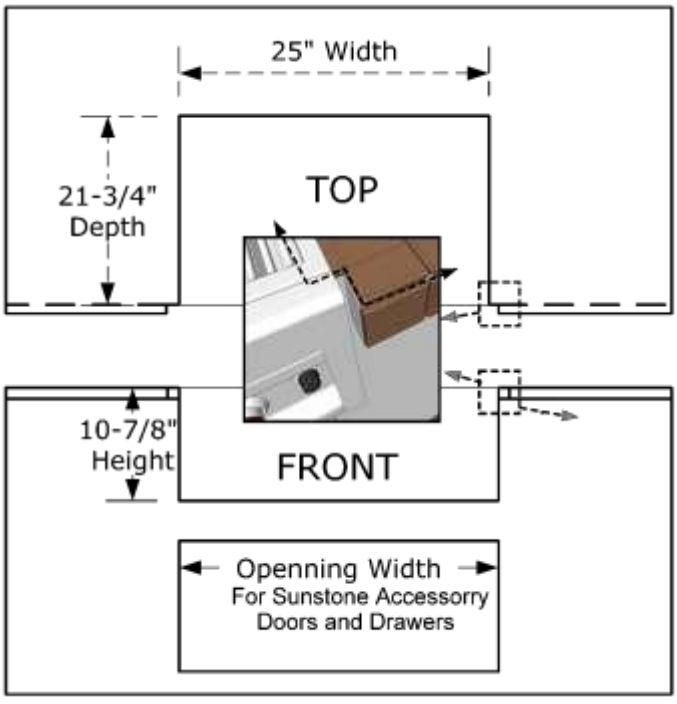
OverallWidth----------	28"
OverallHeight----------	26"
Overall Depth----------	25-1/4"
ControlPanelHeight----------	11-1/8"

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”



GRILL SPEC. & PARTS LIST – SUN3B/SUN3BIR – LP/NG

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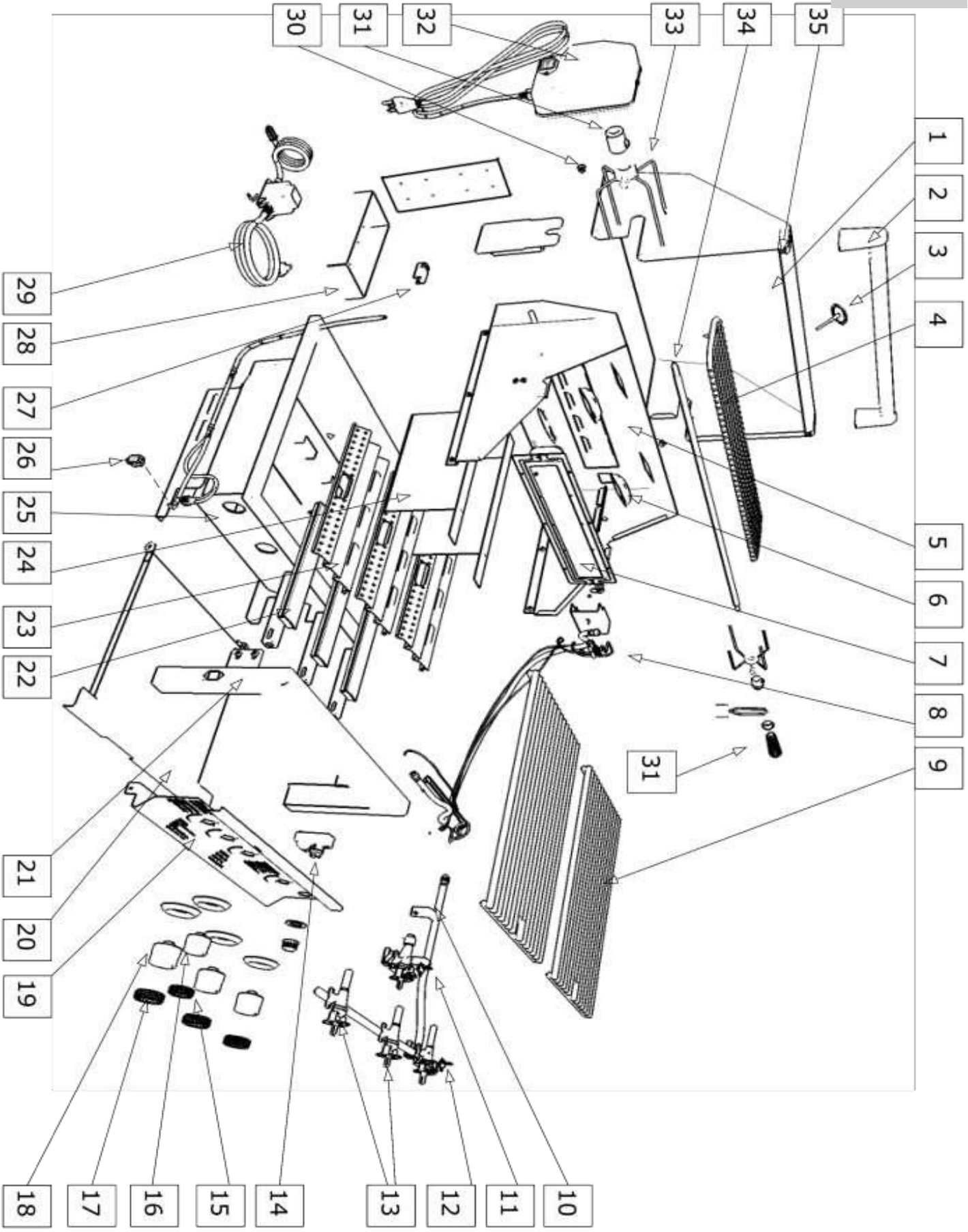
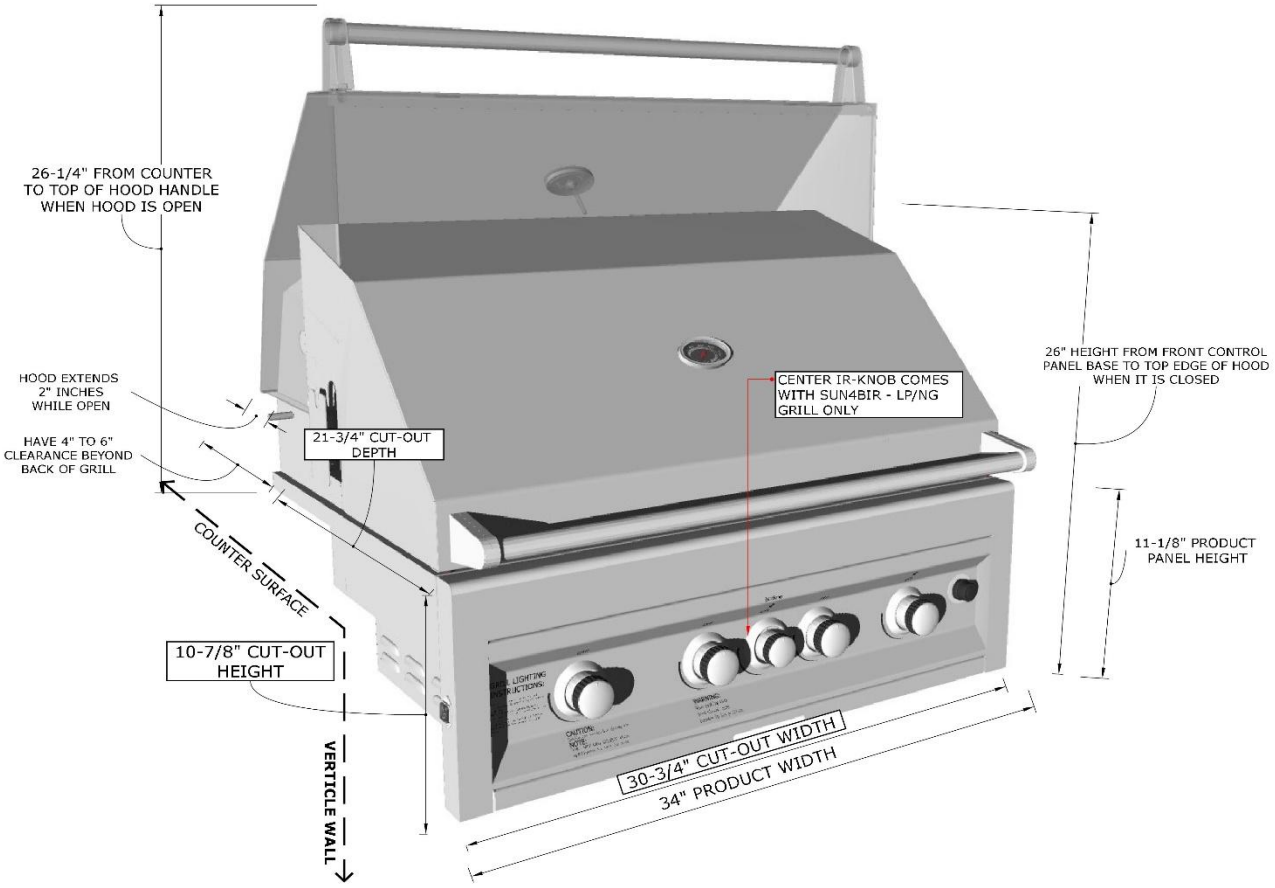


GRILL SPEC. & PARTS LIST – SUN3B/SUN3BIR – LP/NG

SUNSTONE 3 BURNER GRILL & SUNSTONE 3 BURNER W/IR GRILL ARE COMBINED IN THIS LIST

SUN3B/SUN3B-IR-LP/NGParts List			
1	Upper Hood	1	Hood-3B
2	HoodHandle	1	Hood-3B-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-SAIvalve
12	Auto-Ignition Valve	1	P-AIvalve
13	Standard Valve	2	P-Rsvalve
14	ImpulseIgniterBox	1	P-IIB
15	SmallKnobRubberBand	1	P-Knob-S-RB
16	SmallKnob	1	P-Knob-S
17	Large KnobRubberBand	3	P-Knob-L-RB
18	LargeKnob	3	P-Knob-L
19	Front ControlPanel	1	P-CP
20	Drip Tray	1	P-Dtray
21	ControlPanelFrame	1	P-CPF
22	I-Burner	3	P-GBurner
23	Flavorizer	3	P-FL-3B
24	Flame Divider	2	P-FDivider
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

GRILL SPEC. & PARTS LIST – SUN4B/SUN4BIR – LP/NG



Hood Closed

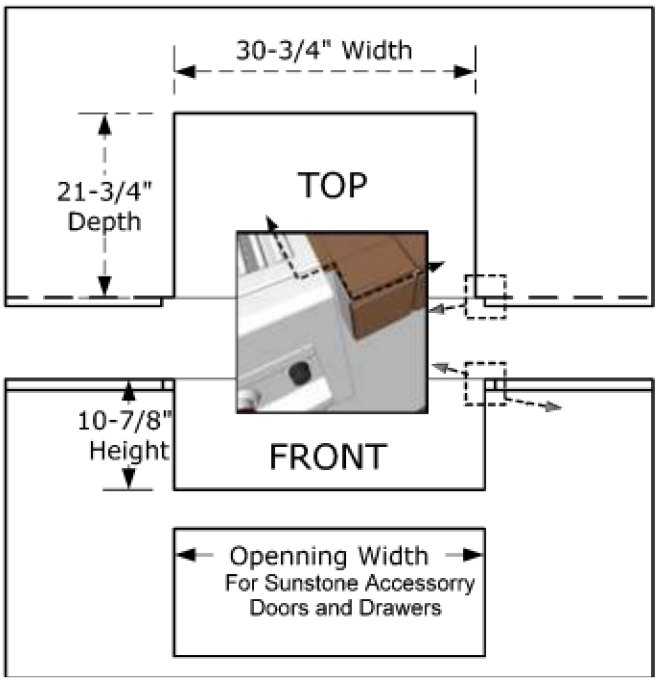
OverallWidth----------	34"
OverallHeight----------	26"
Overall Depth----------	25-1/4"
ControlPanelHeight----------	11-1/8"

Hood Open Size

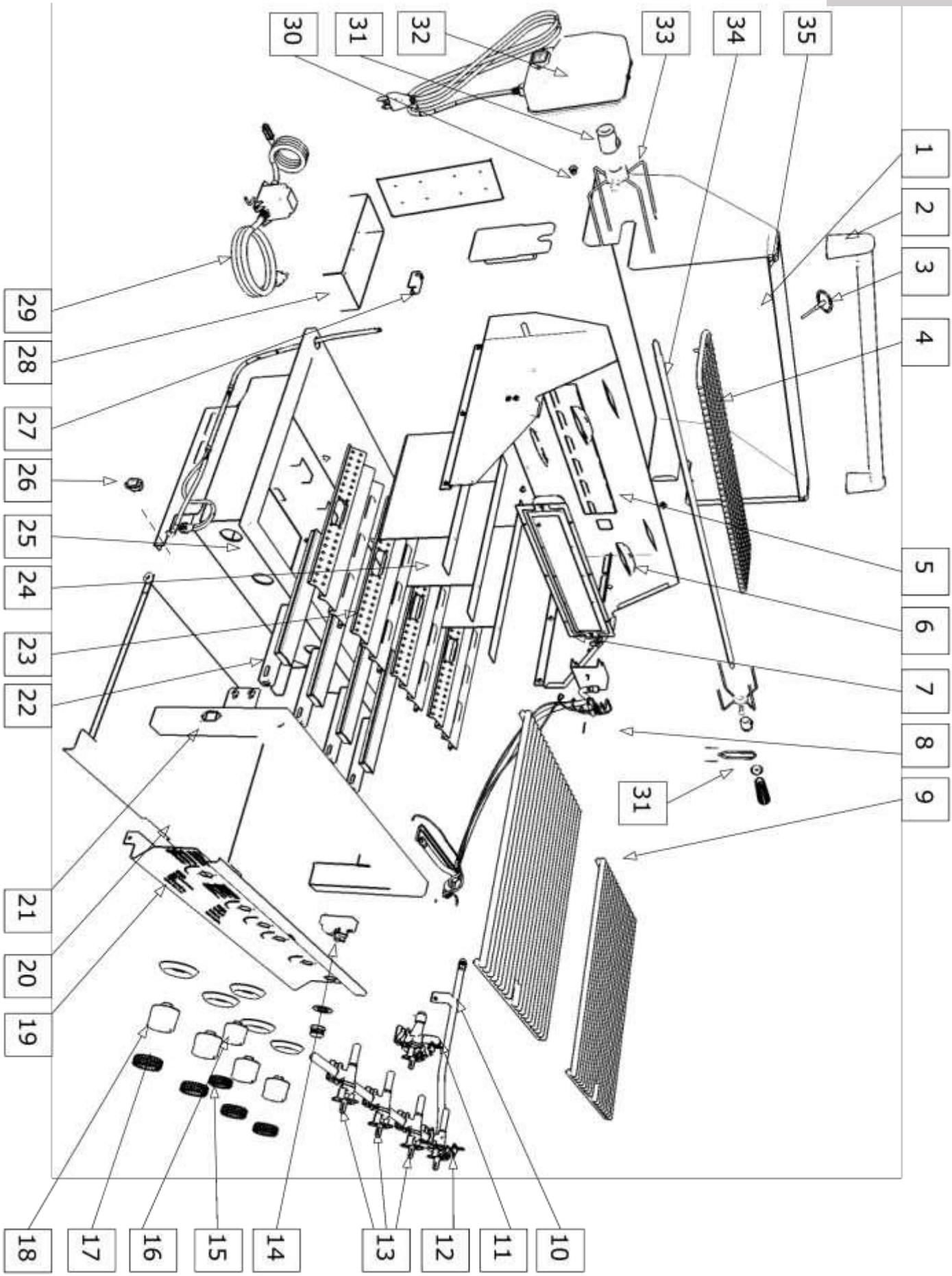
Counter toTop----------	26-1/4"
Overall Depth----------	27"
HoodOverhang----------	2”

Cut out Size

Width----------	30-3/4”
Depth----------	21-3/4”
Height----------	10-7/8”



GRILL SPEC. & PARTS LIST – SUN4B/SUN4BIR – LP/NG



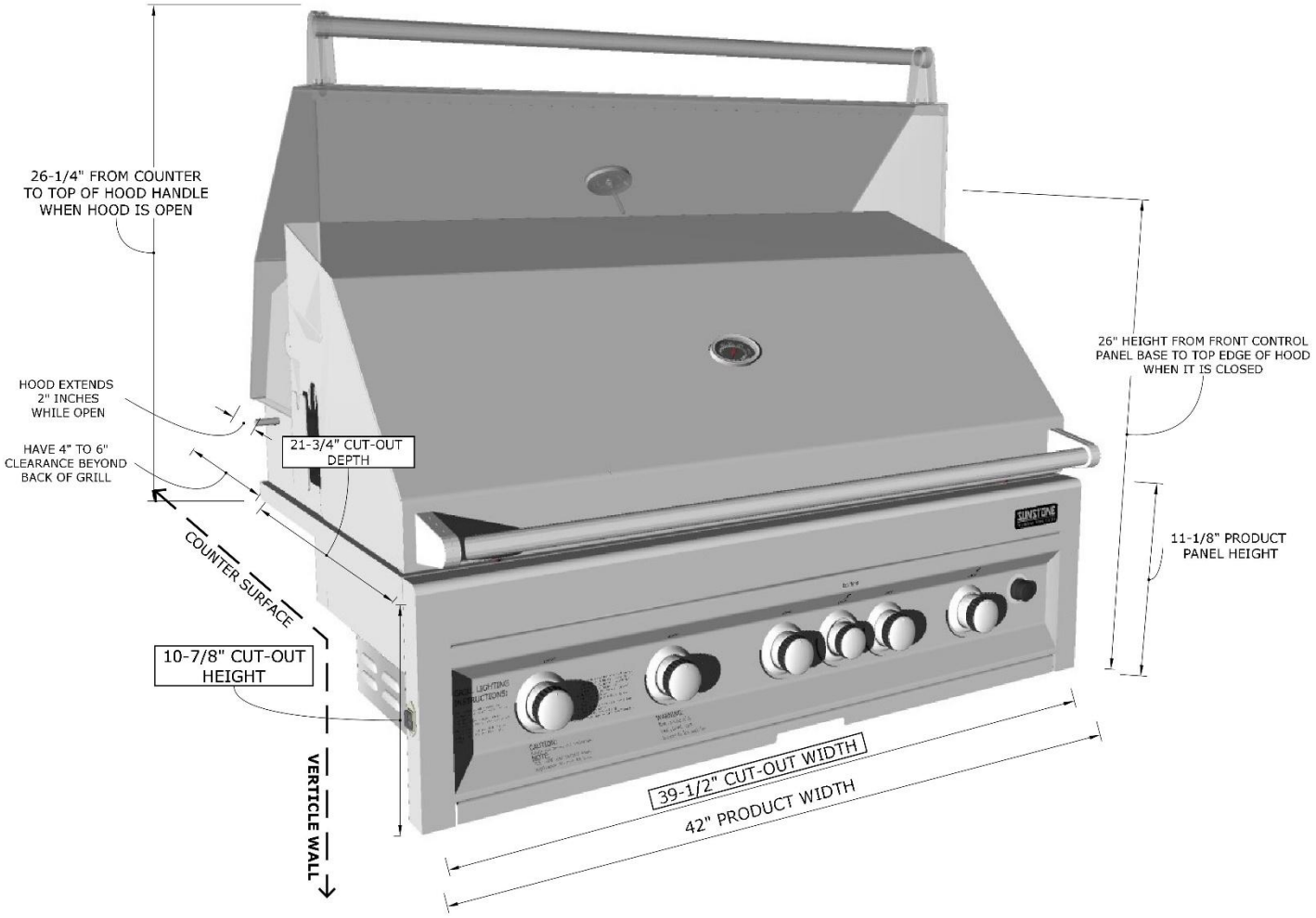
GRILL SPEC. & PARTS LIST – SUN4B/SUN4BIR – LP/NG

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-SAIvalve
12	Auto-Ignition Valve	1	P-AIvalve
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

GRILL SPEC. & PARTS LIST – SUN5BIR – LP/NG



Hood Closed

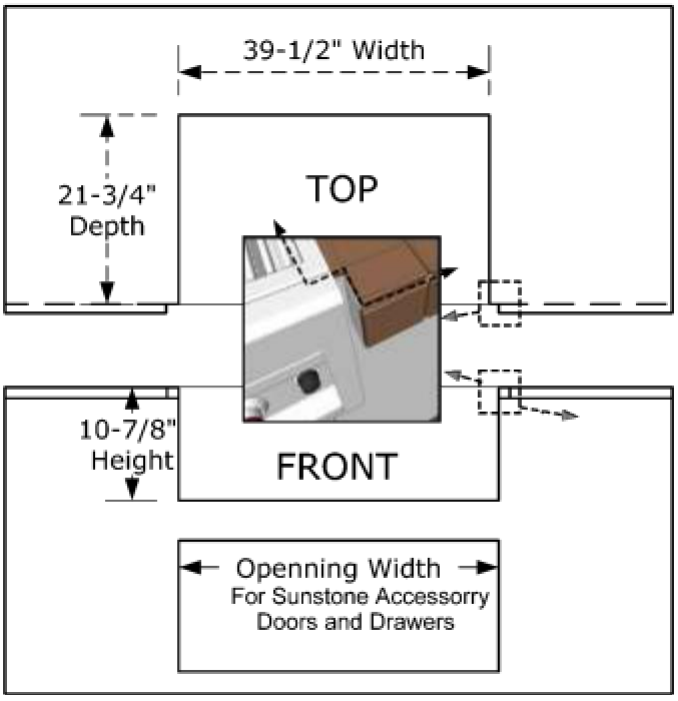
OverallWidth----------	42"
OverallHeight----------	26"
Overall Depth----------	25-1/4"
ControlPanelHeight----------	11-1/8"

Hood Open Size

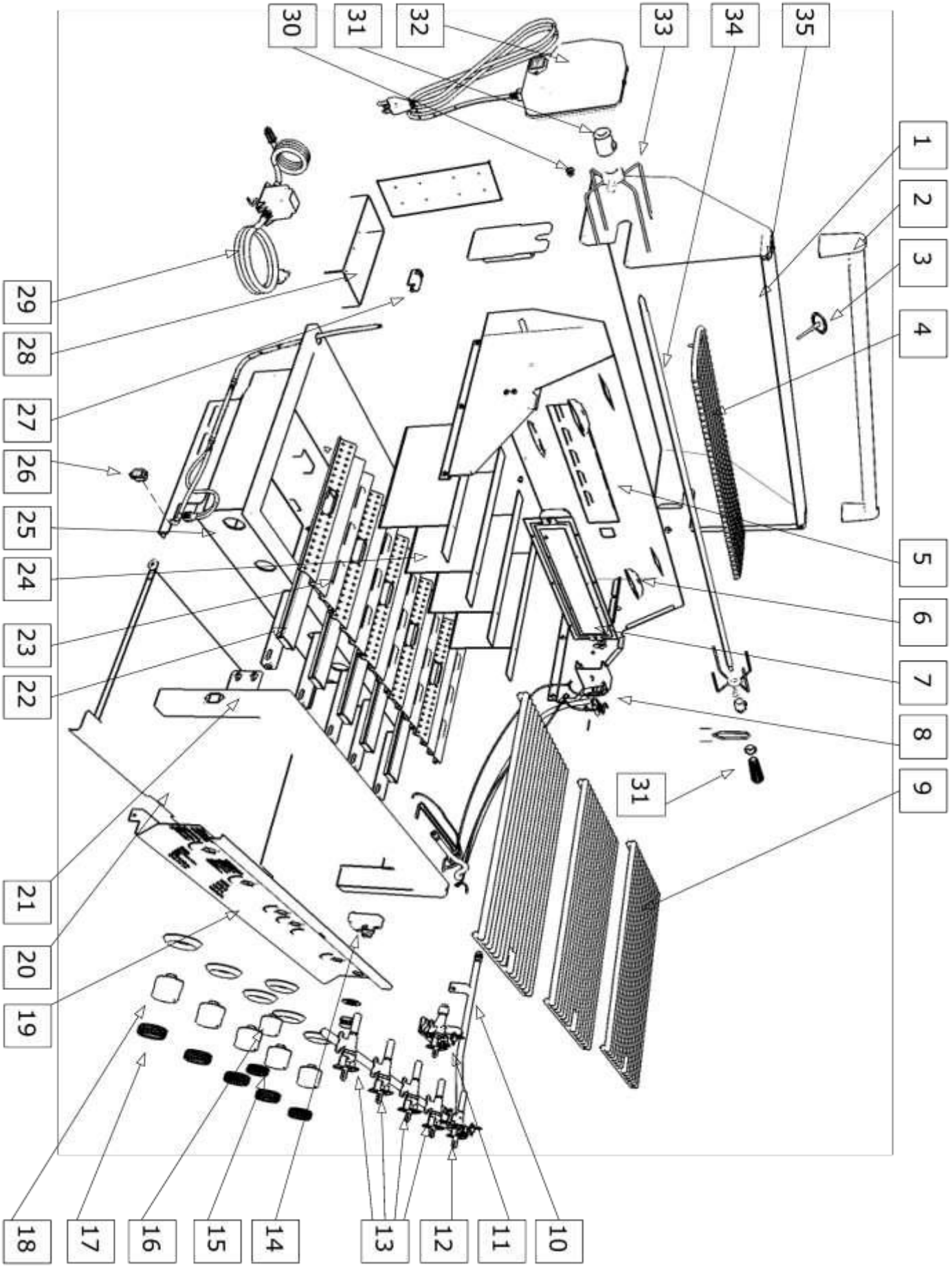
Counter toTop----------	26-1/4"
Overall Depth----------	27"
HoodOverhang----------	2”

Cut out Size

Width----------	39-1/2”
Depth----------	21-3/4”
Height----------	10-7/8”



GRILL SPEC. & PARTS LIST – SUN5BIR – LP/NG

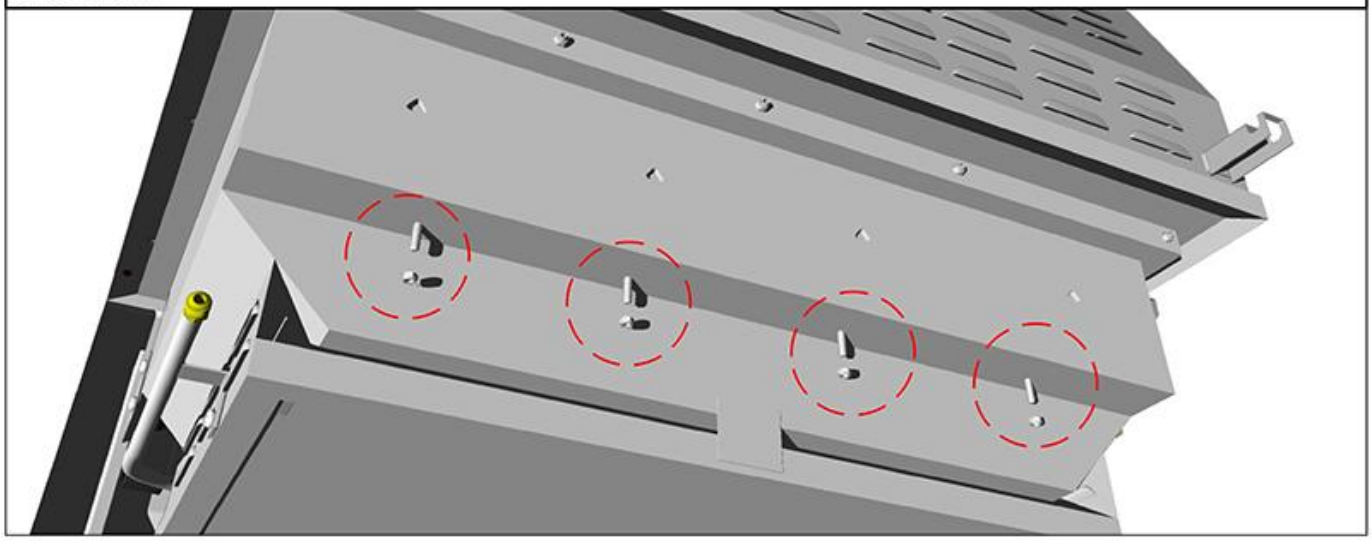


GRILL SPEC. & PARTS LIST – SUN5BIR – LP/NG

SUN5B-IR-LP/SUN5B-IR-NG Parts List			
1	Upper Hood	1	Hood-5B
2	HoodHandle	1	Hood-5B-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	3	P-GSet5B
10	Gas ManifoldPipe	1	P-GMP
11	SafetyValve	1	P-SAIvalve
12	Auto-Ignition Valve	1	P-AIvalve
13	Standard Valve	4	P-Rsvalve
14	ImpulseIgniterBox	1	P-IIB
15	SmallKnobRubberBand	1	P-Knob-S-RB
16	SmallKnob	1	P-Knob-S
17	LargeKnobRubberBand	5	P-Knob-L-RB
18	LargeKnob	5	P-Knob-L
19	Front ControlPanel	1	P-CP
20	Drip Tray	1	P-Dtray
21	ControlPanelFrame	1	P-CPF
22	I-Burner	5	P-GBurner
23	Flavorizer	5	P-FL-5B
24	Flame Divider	4	P-FDivder
25	GrillBottomSupportFrame	1	P-GBSF
26	LightSwitchBox	1	P-LSB
27	RotisserieRodstowawayBracket	1	P-RRSR
28	SmokerBox	1	P-SMBox
29	Light PowerBox	1	P-LPB
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

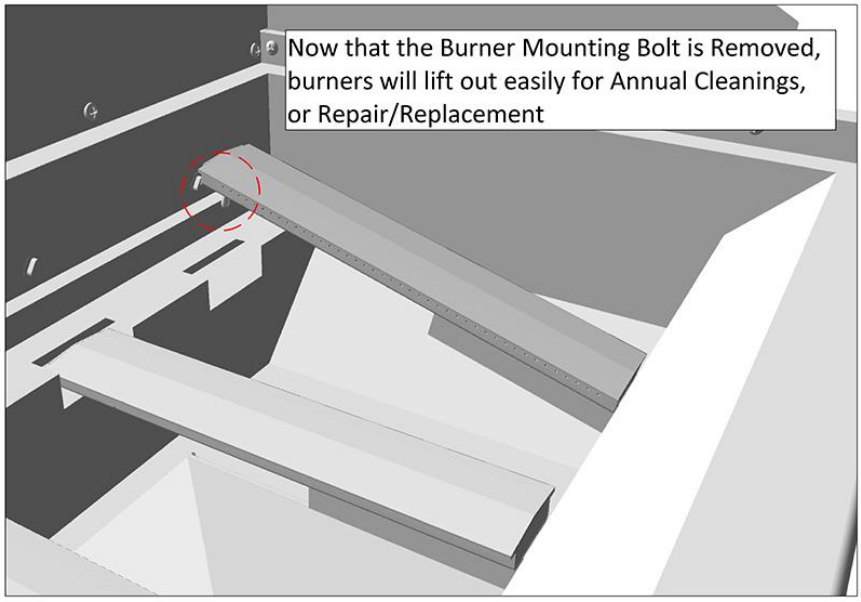
GRILL INSTALLATION – BURNER BOLT REMOVAL

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.

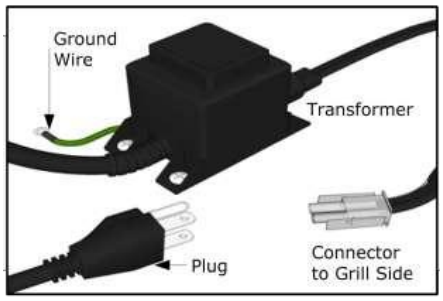


GRILL INSTALLATION – GFCI TRANSFORMER FOR LIGHTS

LIVE CIRCUIT: Indicates a potentially hazard from Liveelectrical current that if extreme caution is notused, may result in minor or moderatepersonal injury, or property damage.

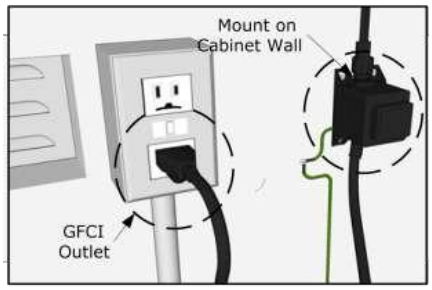
1.Locatethetransformer

Removethetransformerfrom theplasticbaglocated intheinteriorofgrill.MakesuretheTransformeris complete,anddouble check thegrilllight plugcordis properlysecured to transformer,andall wiresare firmly fixedinto plastic clipplug.



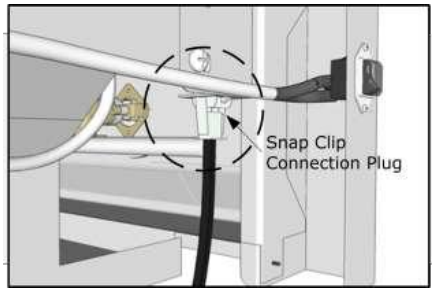
2.MountTransformer

Usingmetalscrews andattach thetransformer tothe backinnerwallofyourislands cabinetwall, somewhere near thealready installedGFCIelectrical outlet. When youplugthetransformerin,double check thenGFCI breaker switch,that theoutlet has power.



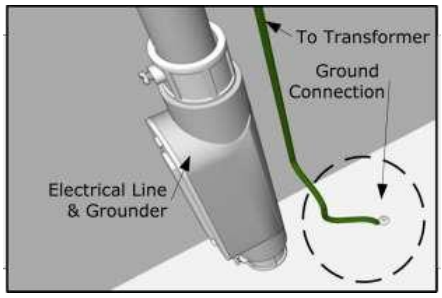
4.MakeConnections

LocatetheLightSwitchonLeftsideof grillcontrol panel.The Transformer'selectricalconnectionto grillislocated behindcontrolpanel,next tolight switch. The connectionclips together toforma secureconnection.Doublecheck that allwiresare tightlypushedintoplugsockets, soall wiresmake properconnections. Youcantuck wireintobodyof grillorislandframe,soit's upandout of theway.



3.InstalltheGroundWire

Theshortgreenwireextendingfromoffthe transformerelectricaladapterisrequiredto be grounded.Dependingonthelocation youdecideto installtransformer,itmay benecessary toextend the wireso thatitcanreachagroundingstructure. A groundingstructureisanysolidstructure that makes contact with the earth.



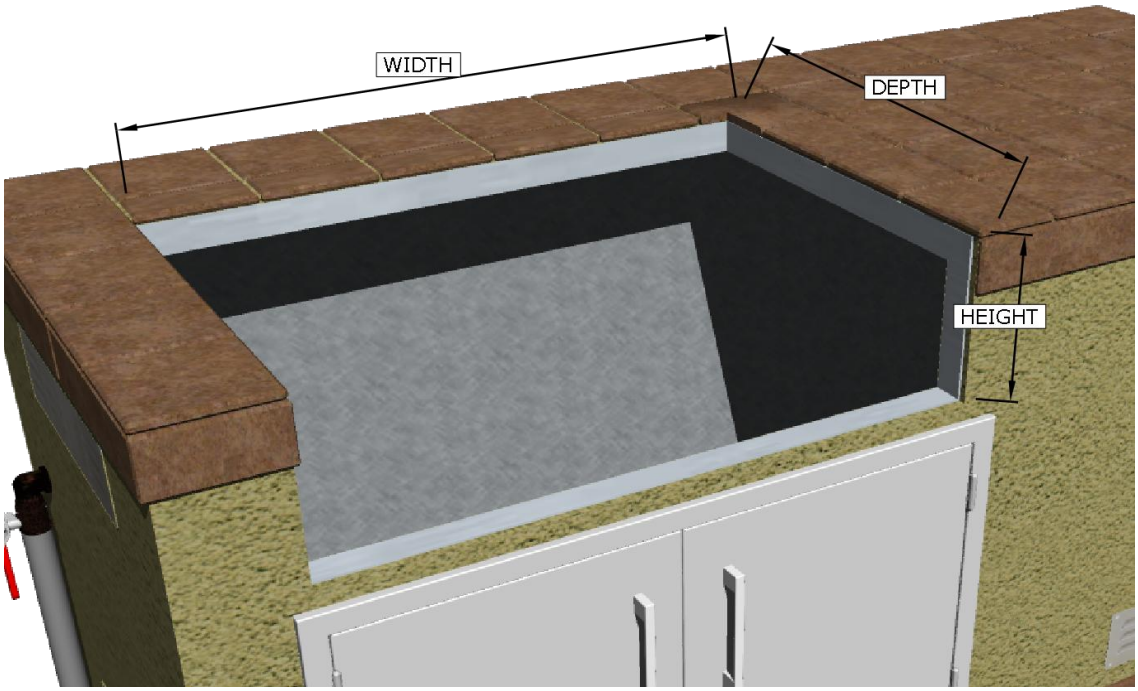
GRILL INSTALLATION – OVERVIEW & REQUIRMENTS

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.

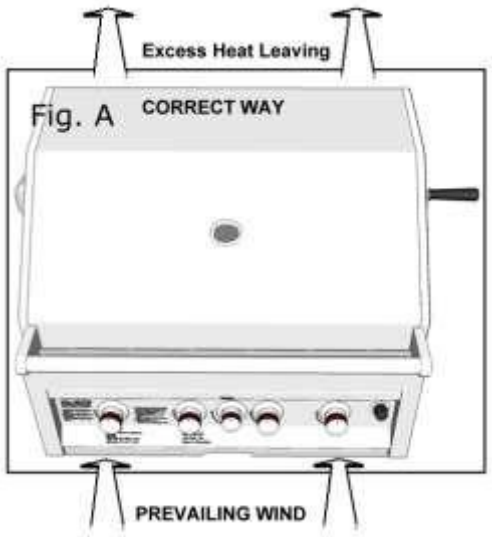
ATTENTION: Never build shelf or enclose interior space under the BBQ Cut-Out. The Grill is Self-Rimming and is supported by the top counter surface on the Back and Sides, the front of grill is designed to Free-Hang. The bottom of Grill needs to be open to allow for proper ventilation.



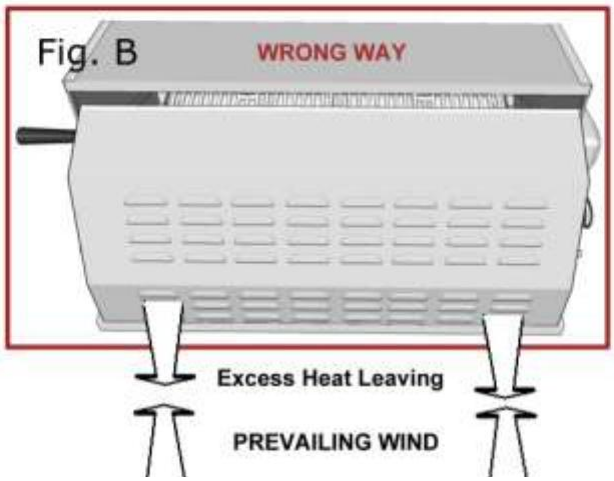
Sunstone Series Grill Island Cut-Out Dimensions

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

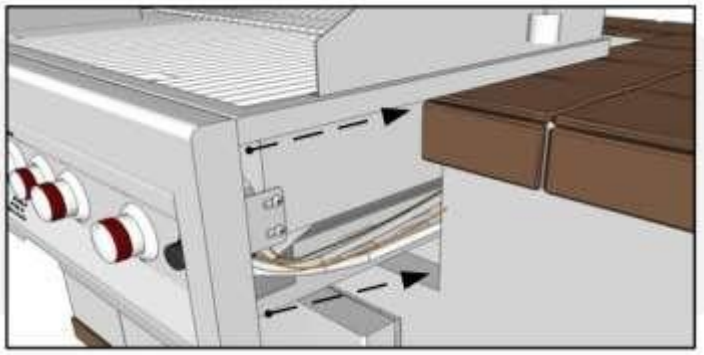
GRILL INSTALLATION – AIRFLOW & PREVAILING WIND



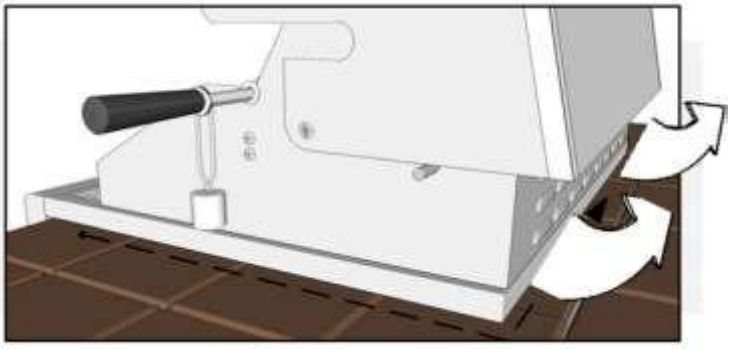
In**FIG.B,**Excess heatleaves throughbackofgrill, butis blocked by PrevailingWind,causingoverheatingofgrill.



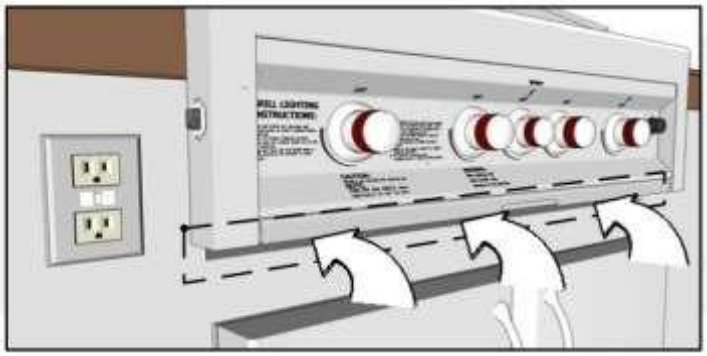
1.Slide GrillinPlace
YourSunstone™ grillisspecially designed with aninternalbuiltinhangerlip locatedat the Right,Left andBacksides. Thegrilllipallows it tohangbythe threesupported edgeson the right,leftandback. The front controlpanel requiresnosupportingedge;itisdesigned to hangdownthefrontofyourcut-out.



2.Allow for Ventilation
YourSunstone™ grillis engineered withspecial ventsonthebackof unit,whichallowproper airflow out of thebackofgrill,alsoincreased airflow intoInfra-redBurnergaschamber. Be sureyouallow aminimumof 4"behindgrillfor properairventilation. Slidegrillallthe way into cut-out,sotherearenogaps present toinside ofislandframe.



3.SecuringinPlace
Thecontrol panel isdesigned to sit flushagainstthe islandface. If counter top extends beyondtheislands face,creatinga countertop overhang, itmust becut flushwith theislandfacewherethewidthof the control panelor a gapwillbecreated exposing the forward portionsof theleftandright-side firewalls. **Also,besuretoallowatleasta1" of clearance below Drip pan, as given in the cut-out height dimensions.**



ISLAND LOCATION – OPEN AREA INSTALL

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. Thenadjust 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.

ISLAND LOCATION – ENCLOSED INSTALL

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 ONLY, 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 -** Anymaterials 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 SETUP – LP GAS HOOK-UP

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

TheType1connection system hasthefollowingfeatures:Thesystemwillnot allow gas toflowuntilapositiveconnectionhasbeenmade.NOTE:The cylinder controlvalvemustbe turnedoff beforeany connectionismadeorremoved.Thesystemhasathermalelement that willshut off the flowof gas intheevent of afire. Thesystemhasaflow limitingdevicewhich,whenactivated,willlimit the flowofgasto10cubic feet per hour.NEVERusegrill without leak testing.

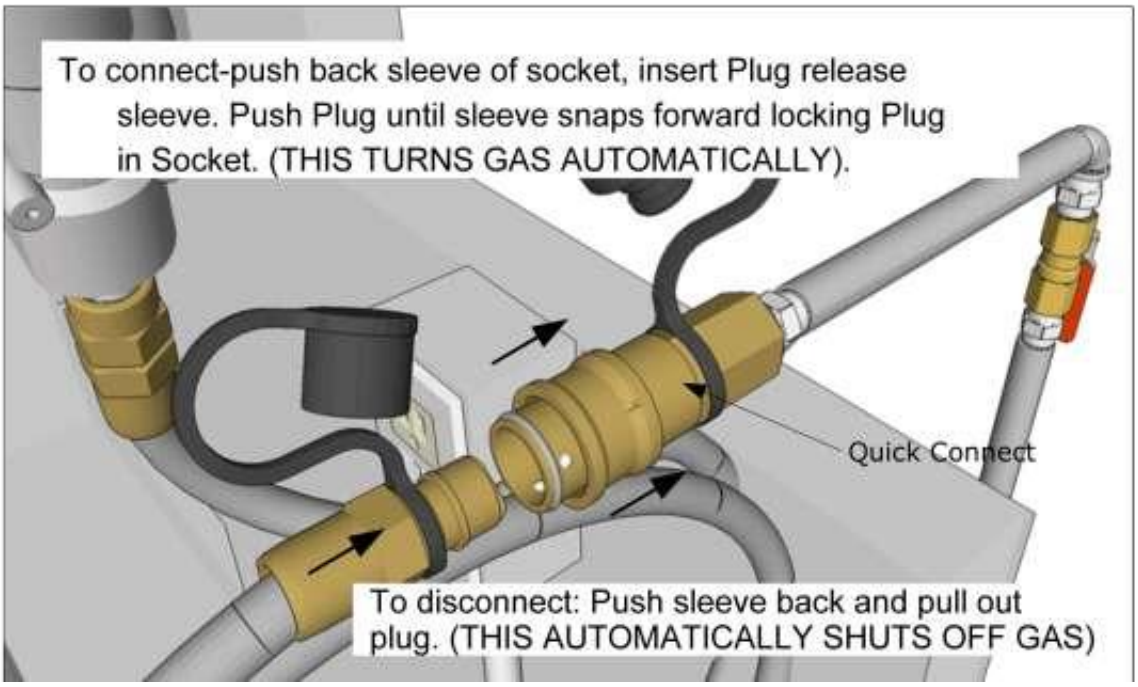
For LP Gas Grills, it is shipped with a LP Medium Pressure Regulator

GAS SETUP – NG GAS INSTALLATION

NG Gas Hook-up

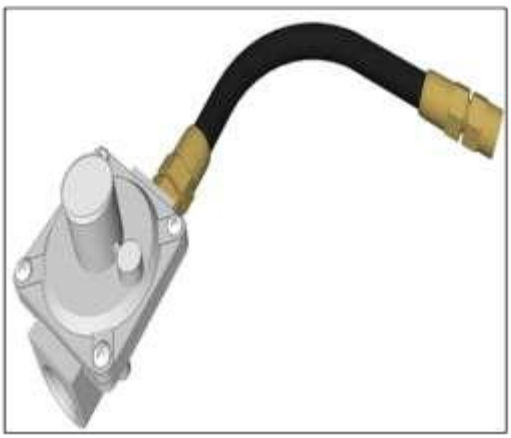
NaturalGasgrills isdesigned tooperateonNaturalGasONLY,at apressureregulatedat 7” water column(W.C.) when equippedwiththe correct naturalgas orificesonthevalves andaNG regulatoron thesupply lineregulated at theresidentialmeter.

NG Quick Connect Hose Operation



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

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



GRILL START-UP – LIGHTING THE 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: Neverstand withyour headdirectly overtheGrill when lighting theMain Bottom Burner or Rotisserie Back IR Burner, toprevent possibleinjury.

Lighting Instructions

Open Lid/Hood

↓

Ensure Burner Control Knobs In the "OFF" position, Turn on the gas supply valve

↓

1. Push Far-Right burner knob in and slowly rotate counter-clockwise to the high position.

↓

2. You will hear a loud click as the electronic lighter produces a spark. Listen for the sound of the gas igniting and look for a flame through the cooking grids. If the burner does not light on the first try, repeat immediately.

↓

3. If the burner does not light in 5 seconds then wait five minutes until the gas clears before attempting to light it again. Repeat the procedure or try the manual lighting procedure to the Right.

4. Upon successful lighting, Turn the Neighboring Burner on, and allow Gas to Ignite.

↓

5. To shut off the burners, rotate the knob and turn to OFF.

↓

6. It is normal to hear a popping sound when the burners are turned off.

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

Rotisserieismostlyusedtocook largepiecesofmeatandpoultrytoassureslow, even cooking. The constant turningprovides aself-bastingaction,making foodcookedonarotisserieexceptionally moist andjuicy.Rotisseriecookinggenerally requires1 ½to4½hourstocookdependingon thesizeandtypeofmeat beingcooked.Youcanhaverotisseriecookingwithindirect heatwithinfraredrotisserieburner. Preferredby professionalchefsoverother methods, theintenseheatisidealforsearinginthenatural juicesandnutrientsfoundin qualitymeats.Forsuccessfulrotisserie,themeatshouldbecenteredand balancedasevenlyaspossibleonthespitrod toavoidoverworkingtherotisseriemotor.

1. Attach Motor BracketAssembly tothesideof thebarbecueframe(can bemounted oneitherleft ortheright sideoftheframe) usingtwoscrews andtwonuts.
2. InsertRotisserie MotorontoMotor BracketAssembly.
3. SlideProngForks withthe prongsfacingawayfrom thehandleontotheSpitRod. So that any food itemwillbeinthe centerbetweenthetwo fourprongforks.
4. AssembleKeyWasher,Counter-balanceandhandletoSpit Rod. SlideShaftCollarwithlongend towardshandle.
5. Insert motorextensioncord three prong plugintoan adjacent grounded GFCIreceptacleoutlet.
6. Beforeplacingfooditemonforks whentherotisserieisbeingoperated exclusively,itisstrongly recommended that apanbe placed onthegrillinggrids,beneaththefoodto catchthemeat drippings. Thiswillprevent excessivebuildupofdrippingsonthegrids andfacilitatecleaning. When fooditemisplacedonrotisserie,besurethat allBoltsare tightenedsecurely.

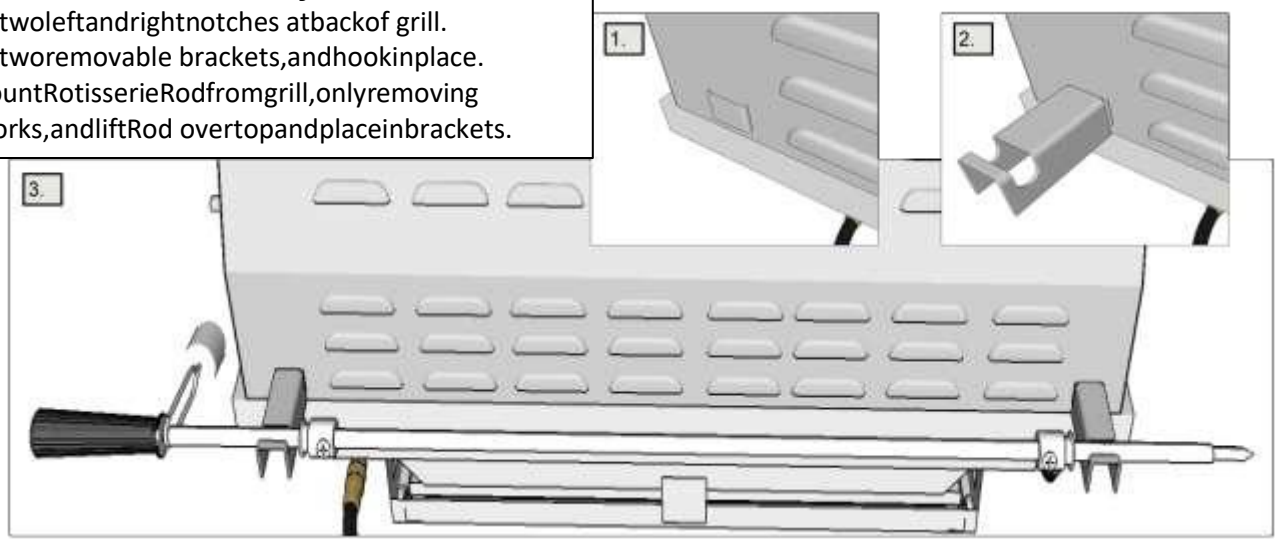
NOTE: ClosehoodcarefullyandalignMotorBracketandShaft MountingBracketsothat RotisserieRod isin betweenthe hoodopenings.

Lightingtherotisserieburner

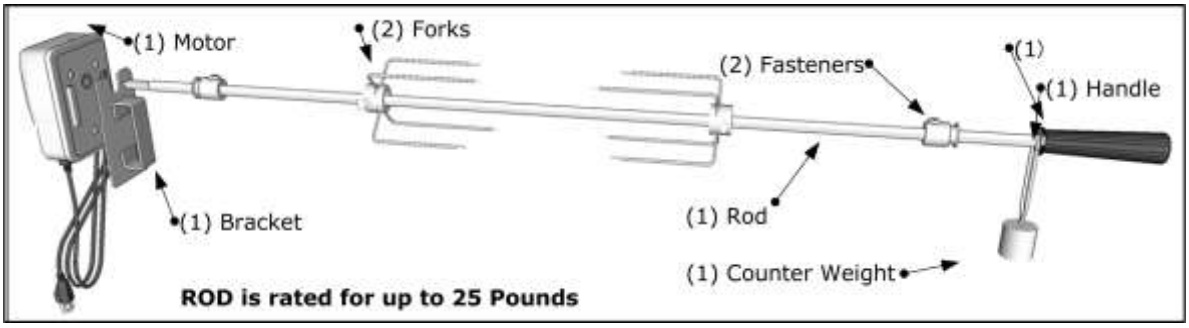
1. Grillsurface burnersshouldbe offfor rotisserie cooking
2. MakesureRotisseriemotorisplugged in toGFCIoutletand turnit on.
3. Meat should be centeredandbalancedontherotisseriespit rodforefficient cooking.
4. Usea drippan under themeat to catchanyjuices
5. Keephoodclosedwhen cookingwiththerotisserie

Optional RotisserieRodStow-Away

1. Locatetwoleftandrightnotches atbackof grill.
2. Locatetworemovable brackets,andhookinplace.
3. Un-mountRotisserieRodfromgrill,onlyremoving the Forks,andliftRod overtopandplaceinbrackets.

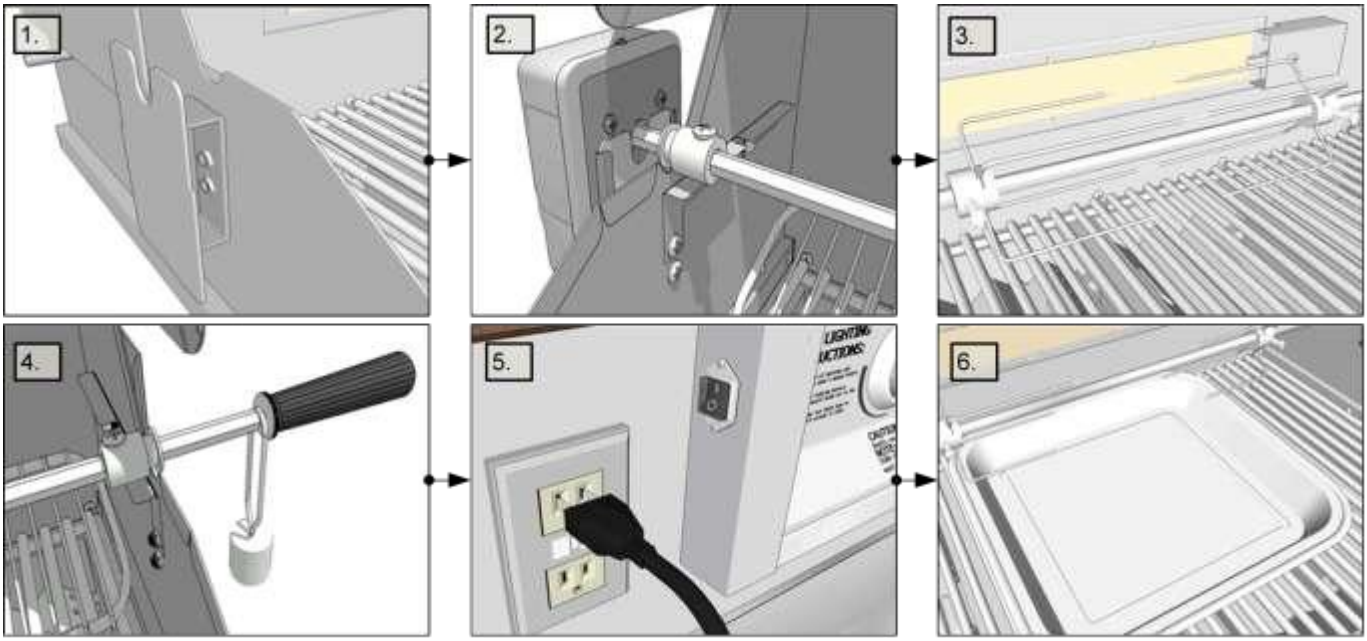


GRILL START-UP – ROTISSERIE ROD SETUP



Rotisserieassemblycanbepurchased individuallyeither byindividualitem, or ina completeset,foryour sizeof grill.Therotisserie assemblycanalso beusedwith or withoutan infra-red backburner.

Name	Qty.	PartNo.
3BurnerRotisserieset	1	P--RK-3B
4BurnerRotisserieset	1	P--RK-4B
5BurnerRotisserieset	1	P--RK-5B



ElectricalGroundingInstructions:

Therotisseriemotorisequippedwithathree-pronggroundingplugforyourprotectionagainstelectric shock.Thisplugmustbeinserted directlyintoa properlygroundedthree-prongreceptacle.Do not cut orremovethegroundingprongfromthisplug.

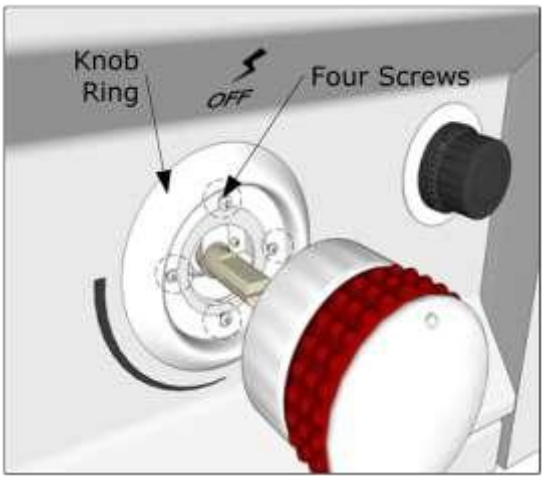
Therotisseriemotormust beelectrically groundedin accordancewithlocalcodesor,intheabsenceof localcodes,in accordancewiththeNationalElectricalCode,ANSI/NFPA70-1990 orCanadianElectrical Code,CSA C22.1.

GRILL START-UP – KNOB MAINTANCE

Knob &RingAdjustment

Whileturninganyof the knobsandyounoticeany onestickingorrubbing,Followthesesteps.

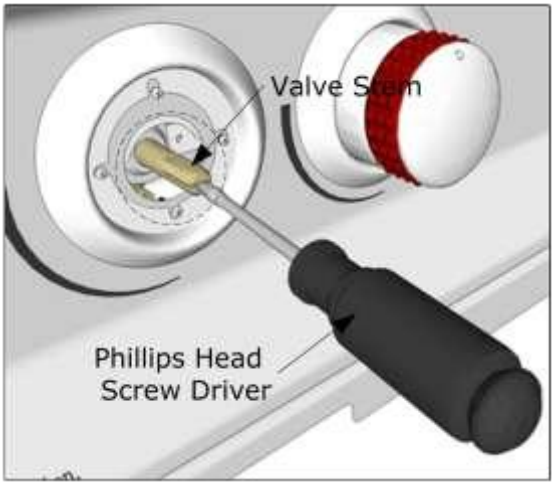
1. Turn each knobforany issues
2. Forknobthat rubs orsticks wheneither turned or pushedin,removeknobandunscrewthe fourscrews slightly,soringisloosened**. (DONOTREMOVESCREWS COMPLETLEY)**
3. ReplaceKnobbackon,MoveKnobRingLeft,Right,Up, andDown, tillit isCenteredaroundKnob,thenremove knob,while holdingringinplace.
4. Fasten allfourscrews tightly inplace,andreplace knob backonvalvestem.Do thisuntil knob turnsfreely, and when pushedin,releases properly.



Knob &ValveAdjustment

Whileturninganyof the knobs, andyounoticeany areloose,anddoesnoteitherturngason,or turnoff properlyandoreitheroneAuto-Ignition Knob does notignite burner,follow thesesteps.

1. Turn each knobforany issues
2. Forknobthat isloose,removeknob,andcheck tosee iftheinsideblackplasticguts arepartiallydamaged. **(IFDAMAGETOKNOBISNOTICED,CONTACT SUNSTONEFORKNOBREPLACEMENTBEFORE PROCEEDING)**
3. WithKnobremoved,usePhillips Flat-HeadScrew Driver,andvery slightlypushtipintovalveslitat the headof ValveStem,toseparatetwosides,and push them further apart.**(DONOTPUSH TOOHARD,OR VAVLESTEM WILL SNAP, ONLY1/16" TO1/8"INIS USUALLYNEEDED)**
4. ReplaceKnobbackonValveStem



Youshould noticeKnobismuchtighter onValve,andturns gasflowon/off Donot usean extensioncordtosupplypowertoyourgrill. Suchusemay result infire, electricalshock orother personalinjury.Donot installa fuseinthe neutralorground circuit. Afusein theneutralor groundcircuitmay result inanelectricalshock hazard.Donotgroundthisappliancetoagas supplypipe orhotwater pipe.

SUNSTONE GRILL NON-TRANSFERABLE WARRANTY

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

WARRANTY ON PARTS

- **MAIN BURNERS ---------- LIMITED LIFTIME, 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.