

TECHO — BLOC

OUTDOOR KITCHENS

by

URBAN
Bonfire[™]
URBAIN



Warranties documentation



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info@urbanbonfire.com

Cabinet Ten Year Warranty

This warranty is not transferable and is for residential applications only. This warranty does not apply in the case of normal wear and tear, accidental misuse, abuse, or negligence, product modification, improper storage or improper installation. If a product that is properly installed and maintained fails to meet the below warranty, Urban Bonfire will repair or replace the defective part at the discretion of Urban Bonfire; this does not include expenses incurred in the removal, shipment or installation for removal or replacement.

This warranty applies only to cabinets or related products purchased through an authorized Urban Bonfire dealer. This warranty is in lieu of all other implied or expressed warranties. Surface corrosion and discoloration is not covered under warranty but can be minimized or eliminated with care and cleaning. See below for specific warranties for painted finishes and drawer slides.

Limited Warranties:

- 1) The drawer slides and hinges were chosen for strength and durability with use. They have been treated to withstand the elements, but their warranty is limited to two (2) years. Replacements are available if necessary.

- 2) Urban Bonfire's painted finishes are made to withstand weather, sunlight and harsh conditions. Urban Bonfire warrants that its finishes are free from manufacturing defects and workmanship fully for three (3) years.

- 3) The overall structure integrity of the product (not including items mentioned above) will be free from defects for ten (10) years following purchase.

Customer must pay for shipping costs associated with any replacement product or parts. This warranty is limited to product replacement or removal only. In no event will Urban Bonfire be liable for special, indirect or consequential damages.

All implied warranties, including the warranties of merchantability and of fitness for a particular purpose, are limited in duration to the period of the express warranty stated above. In no event shall Urban Bonfire be liable for incidental or consequential damage.

This warranty does not cover:

- 1) Defects resulting from use in excess (above normal residential use).
- 2) Cosmetic damages that occur after customer purchases the product (including during installation); including scratches, dings, dents, corrosion or stains in the material that do not affect the structural or functional capability of the product.
- 3) Loss of the product contents.

All complaints about defective surface finishes must be inspected by an authorized representative of Urban Bonfire prior to installation. Urban Bonfire reserves the option of either approving field repair or returning the cabinetry or component to the factory for correction. If a field repair is possible, an accurate estimate of the cost must be obtained. No action can be taken without Urban Bonfire's authorization.

The powder coated aluminum and stainless steel hardware used in the construction of Urban Bonfire cabinets is highly corrosion resistant, however, chlorine in the air from swimming pools or salt from the sea air may cause surface corrosion to appear and even create some pitting corrosion if left on the product. We suggest cleaning all surfaces at least every two weeks to keep your cabinets in prime condition. The chemical reaction from salt is easy to prevent, however it is more difficult when left on the surface.

Some states or provinces do not allow the exclusion or limitation of incidental or consequential damages, so the above limitations and exclusion may not apply to some purchasers.

This warranty gives you specific legal rights. You may have other rights, which vary from state to state and province to province.

Claims

All claims for defective cabinets or related products must be submitted to Urban Bonfire in writing and must specify the defects alleged to be present. Urban Bonfire will, at its discretion, either repair or replace any defective cabinets or related products.

Warranty Dekton

25 Years

 **DEKTON**®
designed by **COSENTINO**

DEKTON® LIMITED 25-YEAR TRANSFERRABLE RESIDENTIAL WARRANTY

Subject to the terms and conditions contained herein, Cosentino, S.A.U. ("Cosentino") warrants to the purchaser and residential owner-occupants of installed Dekton® Ultracompact surfaces ("Dekton® Surfaces") that for a period of twenty-five (25) years from the date of purchase of the Dekton® Surfaces in the original customer's residence, that the Dekton® material will be free from manufacturing defects and perform in service when properly installed and maintained.

If a manufacturing defect occurs during the warranty period, Cosentino will at its option, repair or replace the defective Dekton® Surfaces.

This warranty is limited to the purchaser of Dekton® Surfaces and is transferrable. This warranty is valid only if the original purchaser of the installed Dekton® Surfaces has registered the warranty within 6 months of purchasing of the Dekton® Surface, as indicated below, and when said consumer submits the original invoice or sales receipt (indicating the purchase date and name of the dealer of the Dekton® product).

The 25-year period established in this Letter of Warranty is only applicable to those products that are sold and registered after 1 November 2018.

WHAT THIS LIMITED 25-YEAR WARRANTY COVERS

- This limited warranty covers Dekton® Surfaces that have been purchased from an Authorized Dekton® Installer or Dealer ("Authorized Installer") and have been permanently installed in the original purchaser's residence by an Authorized Installer.
- Cosentino may repair or replace the defective Dekton® product within the 25-year warranty period, but such replacement products must contain the same characteristics (same color, thickness, etc.) as the defected products purchased by the original consumer. Should this product be discontinued or unavailable for any reason, then the defected product will be replaced by Dekton® product with similar characteristics.
- Subject to the limitations stated herein, this, this limited warranty covers products that have been maintained according to the Dekton® Surfaces Care and Maintenance and set forth on www.cosentino.com
- Cracking due to exposure to extreme hot and cold temperatures, and cracking due to thermal shock.
- Staining against most common food, beverage, and household products provided customers follow proper care and maintenance guidelines.
- Fading due to exposure to direct Ultra Violet (UV) sunlight in both indoor and outdoor applications.
- This warranty covers Dekton® products that are applied to barbecues, chimneys, or any surface where heat may be applied, conditional upon strict adherence to the applicable installation manuals found on www.cosentino.com.
- The Dekton XGloss® series are ultra-polished, high-tech, ultra-compact surfaces with a crystalline shine which require greater care due to their high-gloss finish. In particular, the Dekton XGloss® requires periodic maintenance and cleaning. Please refer to the applicable Dekton® Cleaning and Maintenance Guide, found on www.cosentino.com for specific guidance on how to care for the Dekton XGloss® products. This warranty only covers Dekton XGloss® surfaces that have been maintained pursuant to such Dekton® Cleaning and Maintenance Guide.

WHAT THIS LIMITED 25-YEAR WARRANTY DOES NOT COVER

- This warranty does not cover faulty or improper fabrication or faulty or improper installation.
- Any damage caused by actions taken by third parties not related to Cosentino, such as problems caused by incorrect finish/preparation of the product, by improper installation methods, or other modification or manipulation of the original DEKTON® product.
- Dekton® Ultracompact Surface cracking due to an external force or interaction such as impacts, uneven cabinets or flooring, structural settling or movements, improper installation or other conditions in the residence that may cause the Dekton® Surfaces to shift. Therefore, cracks or chipping due to impact from heavy objects, and movement, shifting, settling of support structure below the countertop or flooring surface (cabinets, flooring, foundation etc.), are not covered by this warranty.
- This warranty does not cover consequential or incidental damage, loss or expense other than the product itself, including but not limited to damage to other products or installations, or additional or supplementary repairs or modifications such as, for example, any plumbing, electrical, tile or wall surface modifications, masonry work, subfloor repair or preparations that may be necessary to repair or replace the Dekton® Surfaces covered under this limited warranty; such other repairs and modifications shall be the responsibility of the customer.
- This warranty does not cover products that have been treated or covered with an unapproved chemical or coating. If Cosentino determines in its discretion, that the application of unapproved chemicals and/or coatings caused or contributed to the defect(s) in the product, it shall have no obligations under this Warranty.
- This warranty does not cover products that have not been paid for in full.
- This warranty does not cover products exposed to abnormal use or conditions or abuse in any way.

“Abnormal use or conditions” includes, but is not limited to, damage from mishandling or misuse, physical or chemical abuse, and failure to follow proper care and maintenance instructions, specifically maintenance or damage from chipping, cracking, impact damage or breaking due to customer abuse.
- Dekton® Surfaces are intended to have a natural and non-uniform appearance, thus this limited warranty does not cover any variances in color, shade, particle structure or gloss level.
- This warranty does not cover products that you, the customer, decide you do not like after installation due to color, edging styles or other opinions based on personal preference.
- This warranty does not cover seam appearance or performance.
- This warranty does not cover temporary marks on the Dekton® products including but not limited to metal marks, fingerprints or smudges or other temporary marks made by household utensils.
- This warranty does not cover “commercial uses” of the Dekton® products. “Commercial uses” include but are not limited to use in commercial buildings such as retail stores, restaurants, offices, hotels, or apartment complexes.
- Cosentino is not responsible for damage or injury caused in whole or in part by force majeure, (including but not limited to earthquakes, tornadoes, tropical storms, and hurricanes), exposure to corrosive contaminants (including but not limited to salt water or chemicals in storm waters), fires, floods, explosions, improper storage or handling, job site conditions, architectural and engineering design, structural settling or movement, acts of vandalism, accidents, or any other cause beyond the control of Cosentino.
- This warranty excludes additional damage that may have resulted from a covered defect, including

damage that occurs during the period the warranty claim is being processed, as well as throughout the period the product is being replaced. This exclusion includes but is not limited to any harm to commercial, industrial, professional or living activities, which the purchaser of the product or third party may suffer.

- Differences found between samples or photographs of any Dekton® product and the actual Dekton® product purchased are not covered under this warranty.
- This warranty does not apply to repairs and/or the handling of the Dekton® product without proper verification by Cosentino.
- Damage arising from defects in a building structure in which the Dekton® product is used.
- Chipping is not covered under this warranty. Chipping does not occur because of defective material; chipping is the result of the scraping and bumping of objects against the edges of the surface.
- Since Cosentino does not actually make worktops, but supplies the material for the boards, in the event the terms and conditions contained herein are met, material required will be provided to replace the worktop; however, the cost of manufacturing and installing the product will not be covered by Cosentino.
- Some Dekton® colors may only be available for use on a particular application. Customer will be informed of which colors Cosentino recommends be used only for a particular application. For example, for some colors, Cosentino does not recommend, advise or approve their use on countertops, worktops, flooring or any other horizontal application, and the customer should not rely on any other verbal or written representation that may suggest otherwise. By purchasing those particular colors, the customer agrees to waive all warranty rights and claims against Cosentino should this color be used or applied in contradiction to Cosentino's recommendations.

REGISTRATION OF WARRANTY

To register for this warranty, you must fill out the warranty registration online at www.cosentino.com or call or write to Cosentino at the phone number or address below to obtain a registration form. You must register within six (6) months from purchase to be eligible under this warranty.

HOW TO MAKE A WARRANTY CLAIM

If you believe that there is a defect in your Dekton® product, and wish to make a claim under this warranty, you must do so by fax, email, letter or by telephone by contacting Cosentino's Customer Service at:

Cosentino Central

Ctra. Baza a Huércal-Overa, km 59.
04850 Cantoria, Almería (Spain)
+34 950 444 175
info@cosentino.com

To obtain service under this warranty, you must permit Cosentino or its authorized agents, fabricators or installers to inspect your Dekton® product at your residence. Also, you must reasonably cooperate with Cosentino and its agents in their efforts to service this limited warranty.

All obligations of Cosentino under this warranty are contingent upon Cosentino being provided proper notice by the purchaser covered by the warranty and a reasonable opportunity for Cosentino to perform. Your failure to allow for an inspection will void this warranty.

In no event shall Cosentino be liable in either tort or contract for any loss of direct, consequential, punitive or incidental damages, or any similar damages, including but not limited to loss profits damages, arising out of the use or inability to use the product for residential applications covered by this limited warranty.

Some states do not allow the exclusion or limitation of incidental damages, so the above limitation or exclusion may not apply.

Cosentino makes no other warranty, representation or guarantee, express or implied, with respect to Dekton® Surfaces for residential use, except as expressly stated herein. This warranty gives you specific legal rights, and you may also have other rights which may vary from country to country, state to state in the United States or, in Canada, from province to province. This is the only

warranty offered by Cosentino for Dekton® Surfaces for residential applications. No one other than Cosentino is authorized to make any warranty or promise with respect to Dekton® Surfaces.

Cosentino reserves the right to refuse this warranty service if any of the requirements set forth above are not met, or if the information provided by the consumer is false, incomplete or illegible.

SPECIFIC WARRANTY INFORMATION CONCERNING DEKTON FINISHED PRODUCTS

DEKTON® by Cosentino® finished products in the form of three-dimensional surfaces, such as kitchen sinks, washbasin and shower trays are under warranty against manufacturing defects of the product for a period of FIVE (5) YEARS, all under the terms, conditions and limitations described for all other DEKTON® by Cosentino® products.

The warranty for DEKTON products with GRIP finish is limited to FIVE (5) years under the terms, conditions and limitations described for all other DEKTON® by Cosentino® products.

Visit <http://warranty.cosentino.com> and follow these steps to register your Dekton warranty.

- 1 In the left box, please select who is **resgistering** the warranty and, in the right hand box, **through what sort of provider it was purchased**.
- 2 Input the ID numbers provided by the **Store**. Place the ID number of the fabricator stonemason in the left box and the ID number for the kitchen studio in the right box.
- 3 Fill in end user details and information about the **worktop**. Its important to fill the email field in order to receive the warranty confirmation.
- 4 Include the **invoice/proof of purchase**. It should include: kitchen store data, customer data, worktop brand, colour worktop and invoice date.
- 5 Finally, Cosentino complies with its obligation to protect your personal details.

Please tick to confirm these final boxes. Your **25-year Cosentino product warranty has been registered!**

1 — Welcome, you are:

Kitchen Studio
 Stonemason
 Designer / Architect
 End User

Worktop requested by:

Property developer / Contractor
 End User
 Designer / Architect
 Kitchen Studio

2 — FABRICATOR / STONEMASON ID:

CHECK ID

STORE ID:

CHECK ID



3 —

BUYER'S DETAILS & INSTALLATION ADDRESS	WORKTOP DETAILS
SURNAME <input type="text"/>	BRAND <input type="text" value="DEKTON"/>
NAME <input type="text"/>	COLOUR <input type="text"/>
ADDRESS <input type="text"/>	THICKNESS <input type="text"/>
P.C / ZIP <input type="text"/>	APPLICATION <input type="text"/>
TOWN <input type="text"/>	INVOICE DATE <input type="text"/>
PROVINCE <input type="text"/>	
PHONE <input type="text"/>	
	3 — PROOF OF PURCHASE
	<input type="button" value="SELECCIONAR ARCHIVO"/> <input type="button" value="NADA SELECCIONADO"/>



A product designed by **COSENTINO**



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+34 950 444 175 info@cosentino.com www.cosentino.com
www.dekton.com  DektonbyCosentino  @Dekton

To obtain more information about colours with NSF certificate please visit the official website: www.nsf.org



ASPIRE
BY HESTAN

OUTDOOR COOKING

Outdoor Side Burner
AEB

Use & Care Manual
Installation & Operation





Message from Aspire by Hestan:

EN

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

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

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

Welcome to Aspire by Hestan

⚠ DANGER

If you smell gas:

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

⚠ DANGER

1. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

⚠ WARNING IF THE INFORMATION IN THIS MANUAL IS NOT FOLLOWED EXACTLY, A FIRE OR EXPLOSION MAY RESULT CAUSING PROPERTY DAMAGE, PERSONAL INJURY, OR DEATH.

⚠ WARNING Do not try lighting this appliance without reading the LIGHTING INSTRUCTIONS section of this manual.

⚠ WARNING For outdoor use ONLY. This cooking appliance is not intended to be installed in or on recreational vehicles, and/or boats.

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

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

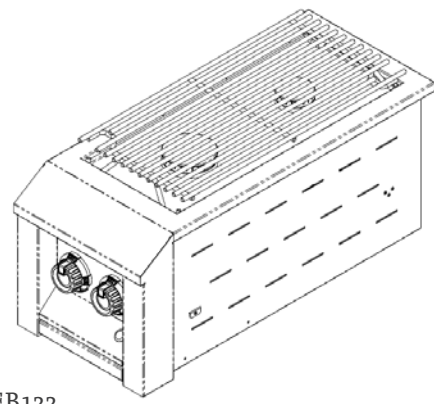
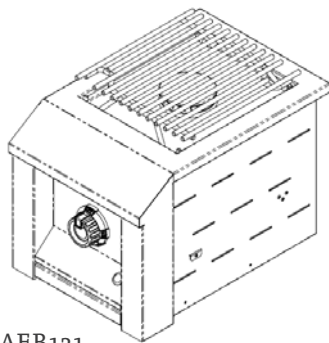
READ THIS MANUAL CAREFULLY AND COMPLETELY BEFORE USING YOUR SIDE BURNER TO REDUCE THE RISK OF FIRE, BURN HAZARD, OR OTHER INJURY. KEEP THIS MANUAL FOR FUTURE REFERENCE.

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MODEL NUMBERS





BUILT-IN MODELS

Model No.	Description
AEB121-NG / -LP	12" BUILT-IN SINGLE SIDE BURNER
AEB122-NG / -LP	12" BUILT-IN DOUBLE SIDE BURNER

RATING LABEL

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

EN

 HESTAN COMMERCIAL CORP. ANAHEIM, CA. - USA				MODEL / MODELE		PATENTED: http://outdoor.hestan.com/patents.pdf	
VOLTS 120 Hz 60 PHASE 1 AMPS		SER. NO. / NO. SER.		 CONFORME À LA NORME ANSI Z21.58 CERTIFIÉ À LA NORME CSA 1.6 APPAREIL DE CUISSON AU GAZ POUR USAGE EN PLEIN AIR 5001516		CONFORME TO ANSI STD Z21.58 CERTIFIED TO CSA STD 1.6 OUTDOOR COOKING GAS APPLIANCE	
GAS TYPE (TYPE DE GAZ) OUTLET PRESSURE (PRESS. SORTIE) INCH W.C. kPa		BTU/HOUR/ FRONT BURNER (BRÛLEUR AVANT) BTU/HOUR/ REAR BURNER (BRÛLEUR ARRIÈRE)					
MIN. CLEARANCES / DÉGAGEMENTS							
	COMBUSTIBLE	NON-COMBUSTIBLE					
BACK / ARRIÈRE	12"	0"					
SIDES / CÔTES	12"	0"					
<small> FOR OUTDOOR USE ONLY. IF STORED INDOORS, DETACH AND LEAVE GAS CYLINDER OUTDOORS. DO NOT STORE A SPARE LP-GAS CYLINDER UNDER OR NEAR THIS APPLIANCE. NEVER FILL THE GAS CYLINDER BEYOND 80% FULL. IF THE INFORMATION ABOVE IS NOT FOLLOWED EXACTLY A FIRE CAUSING DEATH OR SERIOUS INJURY MAY OCCUR. DO NOT LOCATE THIS APPLIANCE UNDER OVERHEAD COMBUSTIBLE SURFACES. ONLY FOR INSTALLATION IN A BUILT-IN ENCLOSURE CONSTRUCTED OF NON-COMBUSTIBLE MATERIALS. FOR INSTALLATION IN A BUILT-IN ENCLOSURE CONSTRUCTED OF COMBUSTIBLE MATERIALS, USE INSULATING JACKET PROVIDED BY MANUFACTURER. CAUTION: USE ONLY THE GAS PRESSURE REGULATOR SUPPLIED WITH THIS APPLIANCE. THIS REGULATOR IS SET FOR AN OUTLET PRESSURE AS SPECIFIED ABOVE. </small>							
<small> À UTILISER À L'EXTÉRIEUR UNIQUEMENT. EN CAS DE REMISAGE DU GRIL À L'INTÉRIEUR, DÉBRANCHER LA BOUTEILLE DE GAZ ET LA LAISSER DÉHORS. NE PAS ENTREPOSER UNE BOUTEILLE DE GPL DE SECOURS EN DESSOUS NI À CÔTÉ DE L'APPAREIL. NE JAMAIS REMPLIR LA BOUTEILLE DE GAZ À PLUS DE 80 % DE SA CAPACITÉ. SI LES DIRECTIVES DONNÉES CI-DESSUS NE SONT PAS APPLIQUÉES À LA LETTRE, UN INCENDIE ENTRAÎNANT DES BLESSURES GRAVES, VOIRE MORTELLES, PEUT SE PRODUIRE. NE PAS IMPLANTER CET APPAREIL SOUS DES SURFACES COMBUSTIBLES EN SURPLOMB. CONÇU UNIQUEMENT POUR INTÉGRATION DANS UNE ENCEINTE CONSTITUÉE DE MATÉRIEAUX NON COMBUSTIBLES. EN CAS D'INTÉGRATION DANS UNE ENCEINTE CONSTITUÉE DE MATÉRIEAUX COMBUSTIBLES, UTILISER L'ENVELOPPE PROTECTRICE ISOLANTE FOURNIE PAR LE FABRICANT. ATTENTION : N'UTILISER QUE LE DÉTendeur FOURNI AVEC CET APPAREIL. CE RÉGULATEUR EST RÉGLÉ POUR UNE PRESSION DE SORTIE SPÉCIFIÉE CI-DESSUS. </small>							

Outdoor Side Burner rating label is located on the inside rear wall of the unit, behind the control panel.

PRECAUTIONS - BEFORE YOU USE YOUR SIDE BURNER

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

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

PRECAUTIONS - BEFORE YOU USE YOUR SIDE BURNER *(continued)*

10. Portable LP cylinders - Always shut off the main valve on the liquid propane (LP) cylinder after each use. Never use a dented or rusted LP cylinder. Never attach or disconnect an LP cylinder, or move or alter gas fittings when the side burner is in operation or is hot.
11. Inspect LP gas supply hose prior to each use of the side burner. The hose must be kept away from heated areas of the side burner. If there is evidence of excessive abrasion or wear, or the hose is cut, it must be replaced before using the side burner. The hose and LP regulator are supplied as a complete assembly and must be replaced together. Do not attempt to repair or replace the hose itself. Contact your Hestan dealer for genuine replacement P/N 014309.
12. Keep any electrical supply cord away from the heated areas of the side burner. The cord is provided with a 3-prong grounding plug which should not be removed or altered. Do not use this appliance with an ungrounded, 2-prong adapter. The cord must be plugged into a properly grounded GFCI-protected outlet. See INSTALLATION section of this manual.
13. Spiders and insects like to nest in the burners, venturis, valves, and orifices of a side burner, disrupting the gas flow in the burner. This very dangerous condition can cause a fire behind the control panel, damaging the side burner and risking personal injury. If your side burner has been unused for a long time, inspect and clean the burners, venturis, valves, and orifices. It is recommended you inspect your side burner at least twice a year. See BURNER ADJUSTMENT section of this manual for details.
14. Keep the areas surrounding the side burner free from combustible materials, trash, or combustible fluids and vapors such as gasoline or charcoal lighter fluid. Do not obstruct the flow of combustion gases and ventilation airways (front).
15. Never move the side burner when hot. When in use, portions of the side burner are hot enough to cause severe burns.
16. Always have an "ABC" type fire extinguisher accessible – never attempt to extinguish a grease fire with water or other liquids.
17. Avoid wearing loose-fitting garments or long sleeves while cooking with the side burner. They could ignite. For personal safety, wear proper apparel while cooking. Some synthetic fabrics are highly flammable and should not be worn while cooking.
18. Never let pot holders, covers, or other flammable materials come in contact with or too close to any cooking grate, burner, or hot surface until it has cooled down sufficiently. Fabrics may ignite and result in personal injury. Use only dry potholders. Moist or damp potholders on hot surfaces may cause burns from steam. Do not use a towel or bulky cloth in place of potholders. Do not let potholders touch hot portions of the cooking grates.
19. Never touch the cooking grates or immediate surrounding metal surfaces with your bare hands while cooking with the side burner, as these areas become extremely hot and could cause burns. Use only the handles and knobs provided for operation of the side burner.
20. Protect your hands with an insulated glove or mitt when operating the side burner. Always keep your face away and open lids slowly on pots and pans to allow heat and steam to escape before fully opening. Never lean over an open hot side burner.
21. The side burner metal cover must be removed while lighting. Leaving the cover in place while lighting can result in an explosion and personal injury, or death. Never lean over a side burner or look directly into the burner when attempting to light. See the LIGHTING INSTRUCTIONS section of this manual.
22. Do not heat unopened food containers (cans) as pressure build-up will cause the container to explode.
23. Do not use aluminum foil to line the burner bowl. This will alter the airflow to the burner or trap excessive heat in the control area. This can melt control knobs, wiring, or igniters, and increase the risk of personal injury. Such damage is specifically excluded from our warranty.

PRECAUTIONS - BEFORE YOU USE YOUR SIDE BURNER *(continued)*

24. Grease is extremely flammable. Let hot grease cool before attempting to handle or dispose of it. Avoid letting excessive grease deposits collect by cleaning the burner bowl often. Never clean while the side burner is on, or hot from recent use.
25. Cooking excessively fatty meats and oils will cause flare-ups or grease fires. Damage caused by them or by the side burner being left unattended, are not covered under the terms and conditions of our warranty.
26. Only certain types of glass, heatproof glass-ceramic, earthenware, or other glazed utensils are suitable for side burner use. However, these types of materials may break with sudden temperature changes. Use only on low or medium heat settings, and according to their manufacturers' directions.
27. Do not repair or replace any part of the side burner unless specifically recommended in this manual. All other warranty and non-warranty service should be referred to and performed by a qualified technician.
28. For proper lighting and performance of the burners, keep the ports clean. It is necessary to clean them periodically for optimum performance. The burners will operate only in one position and must be mounted correctly for safe operation. See BURNER ADJUSTMENT section of this manual.
29. Clean the side burner with caution. Avoid steam burns - do not use a wet sponge or cloth to clean the side burner while it is hot. Some cleaners produce noxious fumes or can ignite when applied to a hot surface. Be sure all side burner controls are turned off and the appliance is cool before using any type of aerosol cleaner on or around the appliance. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode. Clean and perform general maintenance on the side burner twice a year. Watch for corrosion, cracks, or insect activity. See the CLEANING AND MAINTENANCE section of this manual.

REGULATORY / CODE REQUIREMENTS

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

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

STATE OF MASSACHUSETTS

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

CALIFORNIA PROPOSITION 65 - WARNING

The burning of gas cooking fuel generates toxic by-products, which are on the list of substances which are known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances, always operate this unit according to the use and care manual, ensuring you provide good ventilation when cooking with gas. This warning is issued pursuant to California Health & Safety Code Sec. 25249.6.

PORTABLE LP GAS CYLINDERS

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

The LP gas cylinder must be constructed and marked in accordance with the specifications for LP gas cylinders of the U.S. Department of Transportation (DOT). The cylinder must be provided with a shut off valve terminating in an LP gas supply cylinder valve outlet specified, as applicable, for connection type QCC1 in the standard for compressed gas cylinder valve outlet and inlet connections ANSI/CGA-V-I.

▲WARNING

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

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

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

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

LOCATING AND ASSEMBLING THE SIDE BURNER

When determining a suitable location for your side burner, take into account concerns such as exposure to wind, rain, sprinklers, proximity to traffic paths, and keeping any gas supply line runs as short as possible.

Locate the side burner only in a well-ventilated area. Never locate the side burner in a building, garage, breezeway, shed or other such enclosed areas without an approved ventilation system. Never locate the side burner over, under, or next to unprotected combustible construction.

Using the side burner in windy areas can disrupt the flame, especially on low or simmer settings. This may cause nuisance sparking of the igniter. Relocate to a less windy area. If the side burner is mounted in an enclosure (island), you may need to build a wind-break to avoid this issue in the future.

When installing a side burner or other gas appliance into an enclosure (island), the enclosure must be constructed with ventilation openings to avoid accumulation of gas should there be a leak. See the INSTALLATION section of this manual for details. Keep the area underneath the side burner free of debris.

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

Keep the area underneath the side burner free of debris.

Ensure that the burner cap is mounted correctly on the burner ring. Do not operate the side burner without the burner cap in place (see Fig. 1).

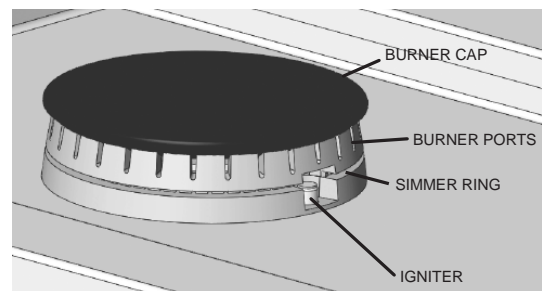


Figure 1

INSTALLATION

CLEARANCES - NON-COMBUSTIBLE:

TO NON-COMBUSTIBLE CONSTRUCTION ABOVE THE COOKING SURFACE

A minimum of 4" (10 cm) clearance from the rear of the appliance to non-combustible construction is required. See diagrams on the following pages.

TO NON-COMBUSTIBLE CONSTRUCTION BELOW THE COOKING SURFACE

The appliance may be installed directly on non-combustible construction. See diagrams on the following pages.

CLEARANCES - COMBUSTIBLE:

TO COMBUSTIBLE CONSTRUCTION ABOVE THE COOKING SURFACE

A minimum of 12" (30 cm) clearance on the sides and the rear of the appliance to combustible construction is required. Read warning below. See diagrams on the following pages.

TO COMBUSTIBLE CONSTRUCTION BELOW THE COOKING SURFACE

The appliance may be installed directly on combustible construction. See diagrams on the following pages.

▲WARNING

The minimum clearances to combustible materials means that ALL combustible materials must be outside this 12" (30 cm) zone. As an example, if you have an island with a stucco or tiled surface and wood-frame construction, the wood is considered combustible, even though the side burner is touching the stucco or tile surface, which is non-combustible. In extreme circumstances, the wood could potentially get hot

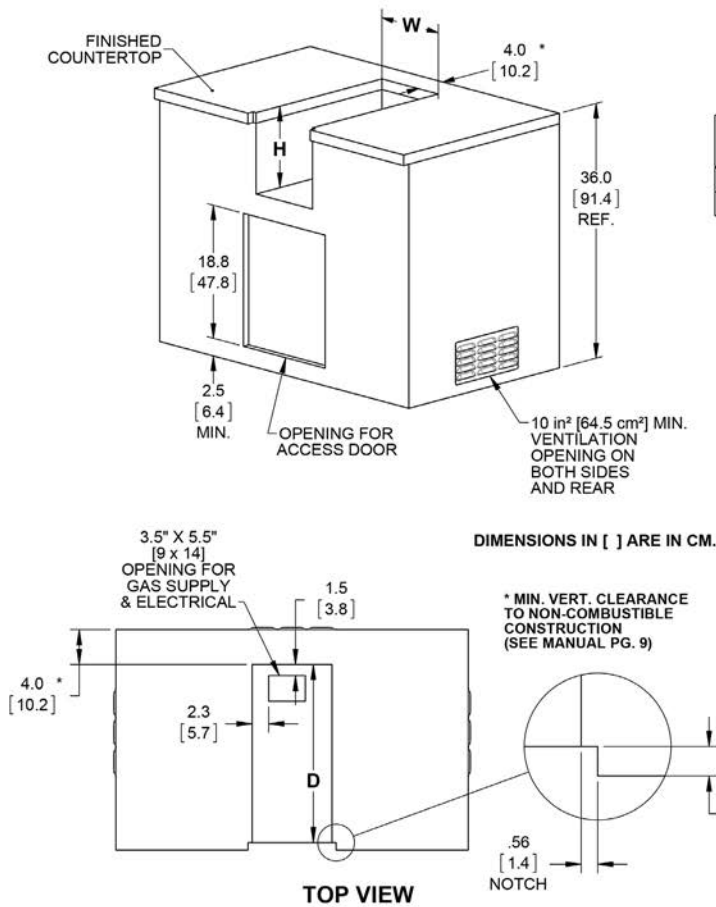
INSTALLATION (continued)

enough to burn. Examples of other combustible materials are compressed wood, plant fibers (bamboo), vinyl/plastic, or other materials capable of being ignited and burned. Materials that are flame-proofed or treated with flame-retardant are still considered combustible.

VENTILATION OPENINGS

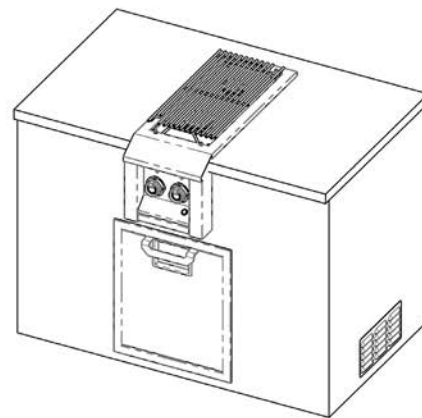
A minimum of three 10 in² (65 cm²) of ventilation openings must be provided for both left and right sides of your enclosure (island), as well as the back. These openings are required to safely dissipate gas vapors if there is a leak in your enclosure.

BUILT-IN DIMENSIONS (NON-COMBUSTIBLE):



LAYOUT FOR NON-COMBUSTIBLE ENCLOSURE (ISLAND)

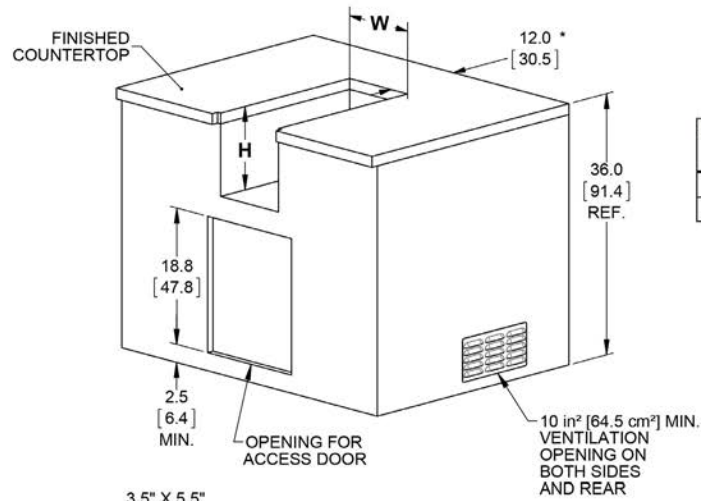
SIDE BURNER MODEL	W		D		H	
	(in)	(cm)	(in)	(cm)	(in)	(cm)
AEB121	11	27.9	13.88	35.3	11.50	29.2
AEB122	11	27.9	24.25	61.6	11.50	29.2



TYPICAL ISLAND INSTALLATION (AEB122 SHOWN)

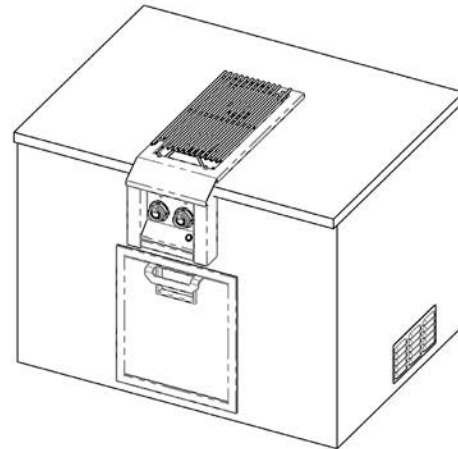
INSTALLATION *(continued)*

BUILT-IN DIMENSIONS (COMBUSTIBLE):



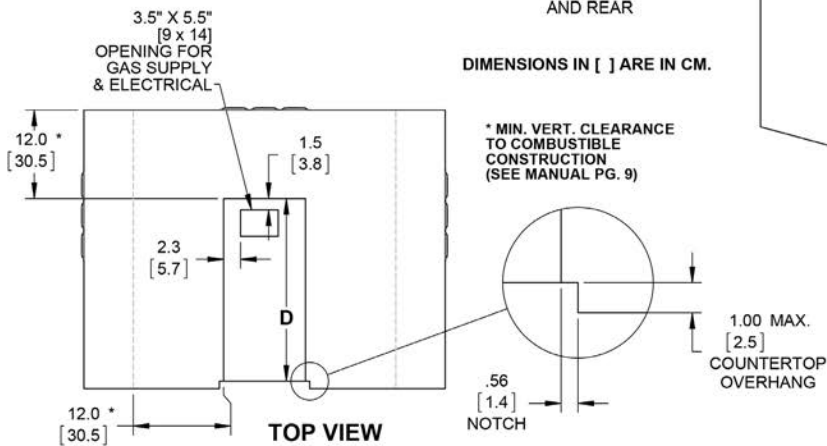
LAYOUT FOR COMBUSTIBLE ENCLOSURE (ISLAND)

SIDE BURNER MODEL	W		D		H	
	(in)	(cm)	(in)	(cm)	(in)	(cm)
AEB121	11	27.9	13.88	35.3	11.50	29.2
AEB122	11	27.9	24.25	61.6	11.50	29.2



TYPICAL ISLAND INSTALLATION (AEB122 SHOWN)

DIMENSIONS IN [] ARE IN CM.



GAS AND ELECTRICAL CONNECTIONS

GAS SUPPLY

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

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

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

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

NEVER CONNECT THE SIDE BURNER TO AN UNREGULATED GAS SUPPLY. Before proceeding, ensure the appliance is fitted for Natural or Liquid Propane gas. Connecting to an improper gas type will result in poor performance and increased risk of damage or injury. Gas type and gas consumption (BTU per hour) for each burner type is located on inner right wall of the unit, behind the control panel.

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

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

CONVERSION KITS

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

HIGH ALTITUDE KITS

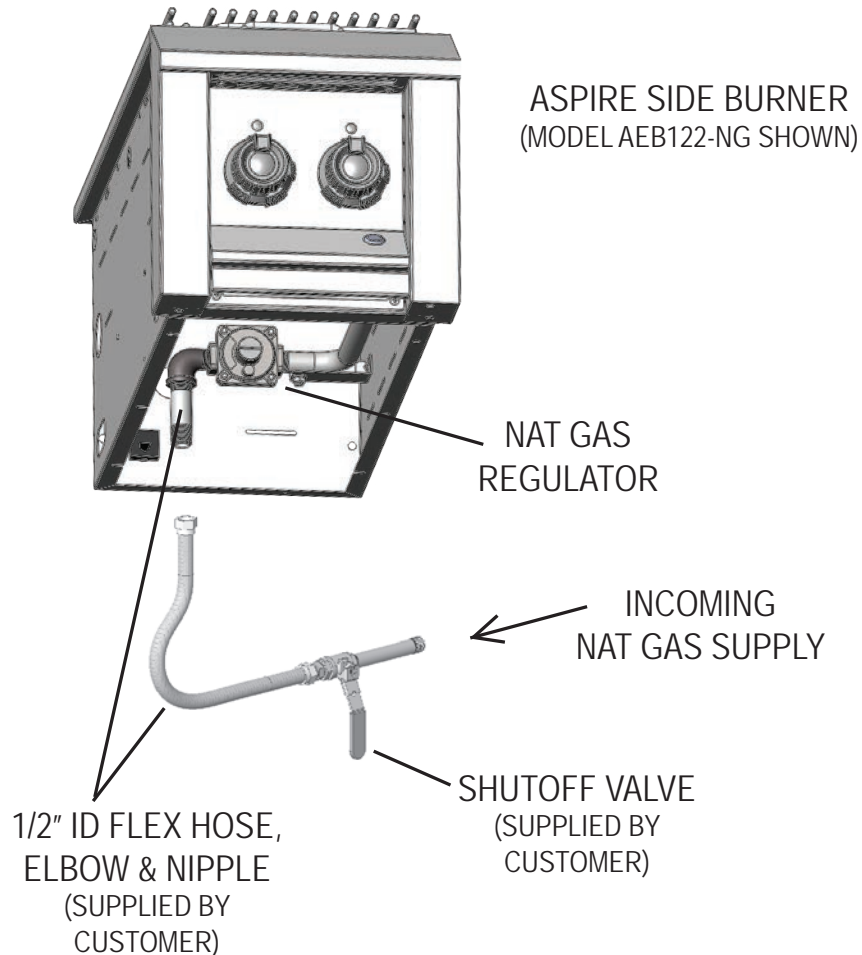
If you live in a high altitude area, 2,000 ft. (610 m) or more above sea level, your side burner will require different orifices for proper combustion and performance. High altitude kits are available through Hestan Customer Service. Please have your model and serial number information ready when you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

GAS AND ELECTRICAL CONNECTIONS (continued)

EN

GAS CONNECTION - NATURAL GAS (NG)

NOTE: To ensure proper heating performance of this appliance, verify that the gas line supply pressure is adequate. Use only the gas pressure regulator supplied with this appliance. This regulator is set for a supply pressure of 7 inch WC (1.74 kPa) to maintain 4 inch WC (1.00 kPa) outlet (manifold) pressure. Use a minimum 1/2" ID flex hose to prevent gas starvation. Ensure that the service pipe supplying the side burner is fitted with a shut-off valve conveniently positioned and easily accessible as an emergency gas shut-off.



Your side burner for use with Natural Gas is supplied with its own regulator which MUST be installed. If this regulator needs to be replaced, use only the type specified by Hestan for this appliance.

TO CONNECT THE REGULATOR / HOSE ASSEMBLY FOLLOW THE NEXT STEPS:

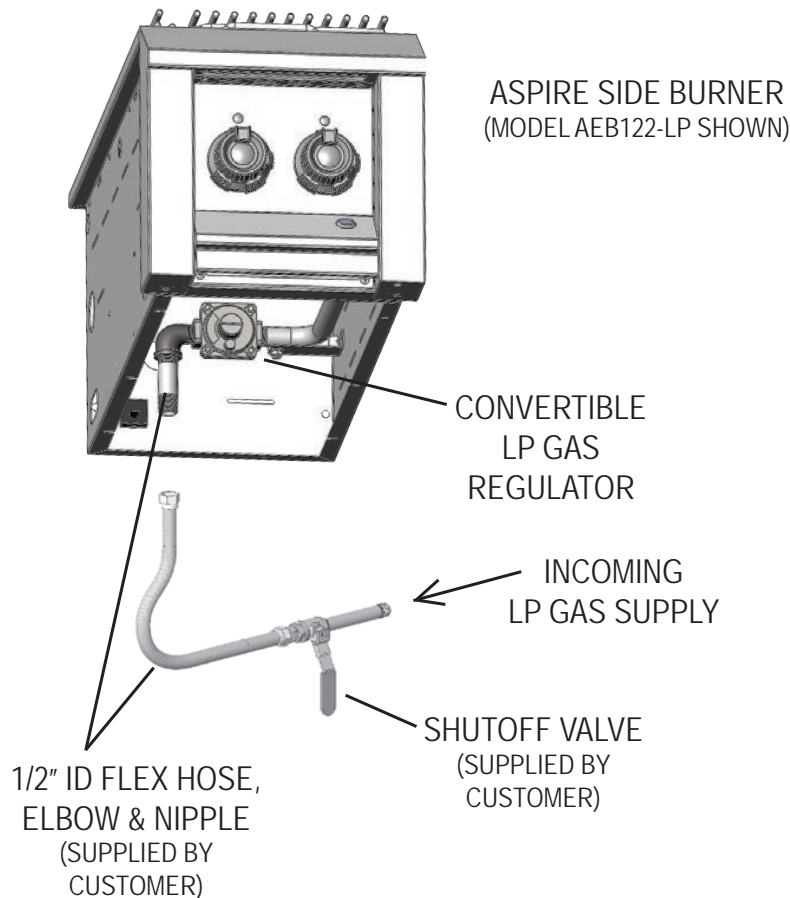
1. Locate the regulator mounted underneath your side burner.
2. Connect gas supply using a minimum 1/2" diameter flexible (semi-rigid) stainless steel gas hose, no more than 48" (1.22m) in length. If you plan to inter-connect the side burner with your Aspire Grill, be sure to use the appropriate fittings and a flexible hose as short as possible to make the connection. The hose as well as the connectors must comply with the *Standard for Connectors for Outdoor Gas Appliances and Manufactured Homes, ANSI Z21.75 • CSA 6.27*, and suitable for outdoor installation. Use the appropriate thread sealant on all connections.
3. Proceed to LEAK TESTING section.

GAS AND ELECTRICAL CONNECTIONS (continued)

GAS CONNECTION - LP PIPED SYSTEMS

An LP piped system is one with a large central LP tank that feeds an entire household. These systems are normally equipped with a high pressure regulator by the large LP tank, and low pressure regulators close to the home. The gas line connectors must comply with the *Standard for Connectors for Outdoor Gas Appliances and Manufactured Homes, ANSI Z21.75 • CSA 6.27*, and suitable for outdoor installation. The connection shall be 48" (1.22 m) or less.

NOTE: To ensure proper heating performance of this appliance, verify that the gas line supply pressure is adequate. The regulator must be set for a supply pressure of 11 inch WC (2.74 kPa) to maintain 10 inch WC (2.49 kPa) outlet (manifold) pressure. Use a minimum 1/2" ID flex hose to prevent gas starvation. Ensure that the service pipe supplying the Side Burner is fitted with a shut-off valve conveniently positioned and easily accessible as an emergency gas shut-off.



Your Aspire Side Burner for use with an LP Piped System is supplied with its own convertible regulator which **MUST** be installed. If this regulator needs to be replaced, use only the type specified by Hestan for this appliance.

To connect the regulator follow the next steps:

1. Locate the regulator mounted underneath your Side Burner.
2. Connect gas supply using a minimum 1/2" diameter flexible (semi-rigid) stainless steel gas hose, no more than 48" (1.22 m) in length. If you plan to inter-connect the side burner with your Aspire Grill, be sure to use the appropriate fittings and a flexible hose as short as possible to make the connection. The hose as well as the connectors must comply with the *Standard for Connectors for Outdoor Gas Appliances and Manufactured Homes, ANSI Z21.75 • CSA 6.27*, and suitable for outdoor installation. Use the appropriate thread sealant on all connections.
3. Proceed to LEAK TESTING section.

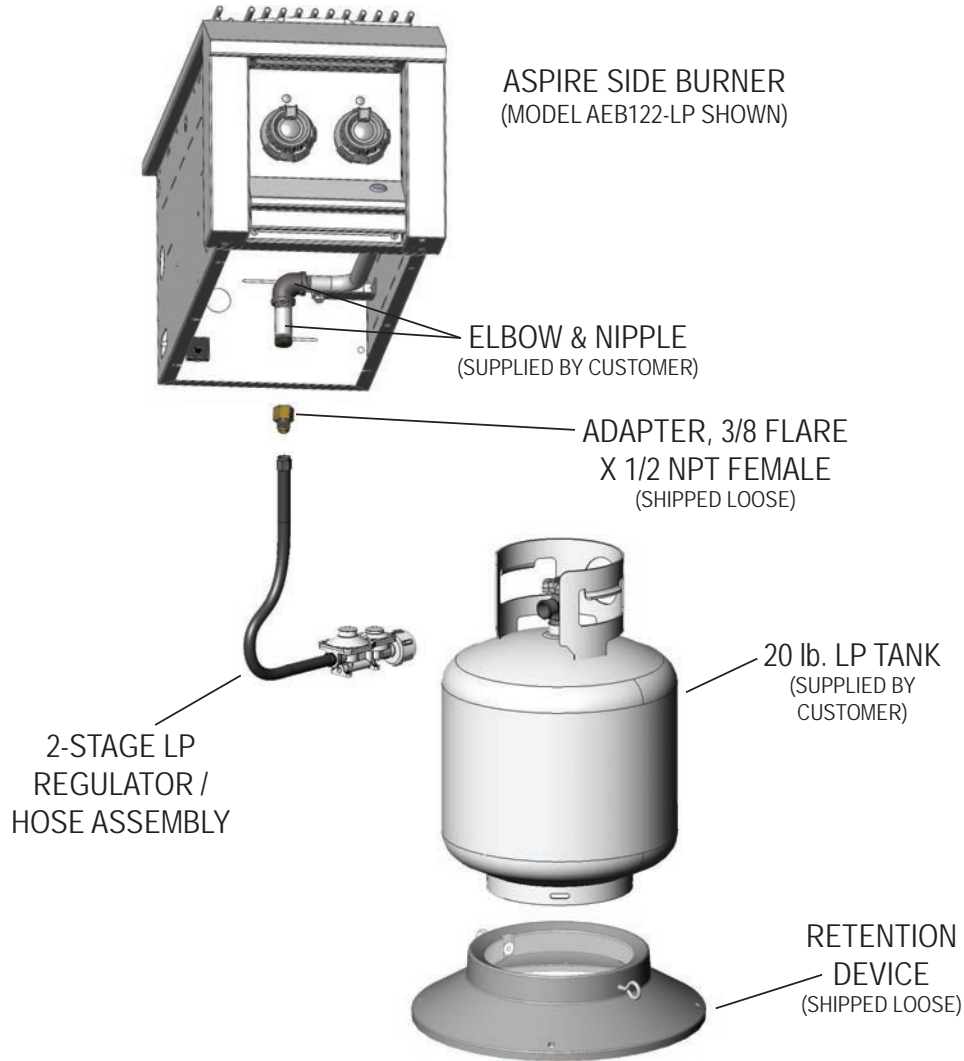
GAS AND ELECTRICAL CONNECTIONS (continued)

EN

GAS CONNECTION - LIQUID PROPANE (LP) CYLINDER

Should you wish to connect your Aspire Side Burner to a standard 20 lb. LP gas cylinder, you will need to order kit AGCKLPT. This kit includes a two-stage regulator/hose assembly for connection to the tank, and a tank retention device. This regulator/hose assembly must be used WITHOUT alteration. If this assembly needs to be replaced, contact your Hestan dealer for genuine replacement P/N 014309.

NOTE: To ensure proper heating performance of this appliance, verify that the supply pressure is adequate. Use only the gas pressure regulator supplied with this appliance. This regulator is set for a supply pressure of 11 inch WC (2.74 kPa) to maintain 10 inch WC (2.49 kPa) outlet (manifold) pressure.



TO CONNECT THE REGULATOR / HOSE ASSEMBLY FOLLOW THESE STEPS:

1. Locate the regulator and gas connection point in the rear right side of your side burner.
2. Connect the 3/8" Flare (compression flare fitting) X 1/2" NPT female adapter as shown. Then connect the regulator/hose assembly to the adapter as shown. Use appropriate thread sealant on all connections.
3. Connect the regulator/hose assembly to a standard 20 lb. LP cylinder. The hose as well as the connectors must comply with the *Standard for Connectors for Outdoor Gas Appliances and Manufactured Homes, ANSI Z21.75 • CSA 6.27*, and suitable for outdoor installation. Use the appropriate thread sealant on all connections.
4. Proceed to LEAK TESTING section.

GAS AND ELECTRICAL CONNECTIONS (continued)

LEAK TESTING

GENERAL

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

BEFORE TESTING

- Do not smoke while leak testing.
- Never leak test with an open flame.
- Make a soap solution of one part liquid detergent and one part water for leak testing purposes.
- Apply the solution to the gas fittings by using a spray bottle or a brush.
- For LP units, always check with a full LP cylinder.

TO TEST

- Make sure all control valves are in the “OFF” position.
- Apply the soap solution described above to all fittings.
- Turn the gas supply on.
- Check all connections from the supply line, or LP cylinder up to and including the manifold pipe assembly and all connections to each burner.
- Soap bubbles will appear where a leak is present. If a leak is present, immediately turn off gas supply, tighten any leaking fittings, turn the gas supply back on, and recheck.
- If you cannot stop a gas leak, turn off the gas supply and call the dealer where you purchased your side burner.
- Do not use the side burner until all connections have been checked and do not leak.

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

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

Check all gas supply fittings for leaks before each use. It is handy to keep a spray bottle of soapy water near the shut-off valve of the gas supply line. Spray all the fittings. Bubbles indicate leaks.

ELECTRICAL SUPPLY

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

⚠ WARNING

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

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

GAS AND ELECTRICAL CONNECTIONS (continued)

EN

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

1. To protect against electric shock, do not immerse cord or plugs in water or other liquid.
2. Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
3. Do not operate any outdoor cooking gas appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact the manufacturer for repair.
4. Do not let the cord hang over the edge of a table or touch hot surfaces.
5. Do not use an outdoor cooking gas appliance for purposes other than intended.
6. Use only a Ground Fault Circuit Interrupter (GFCI) protected circuit with this outdoor cooking gas appliance.
7. Never remove the grounding prong or use with a 2-prong ground adapter.
8. Use only extension cords with a 3-prong grounding plug, rated for the power of the equipment, and approved for outdoor use with a W-A marking.

BURNER ADJUSTMENTS

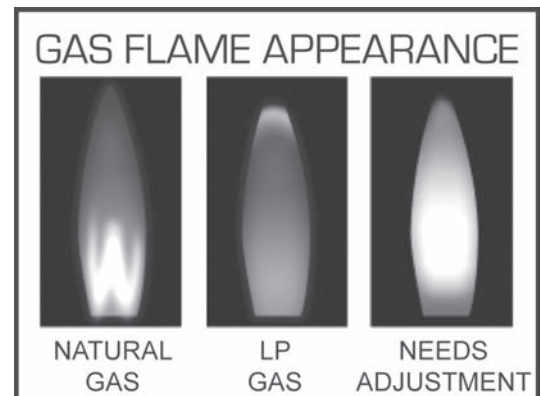
Aspire side burners are similar to many residential gas cooktops. They do not have any adjustments, except for the correct orifices, and adjustment of the low setting on the valve.

BURNER FLAME ADJUSTMENT

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

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

Flames should be blue and stable with no yellow tips (LP units will have some yellow tipping). There should be no excessive noise or flame lifting. If any of these conditions exist, remove the burner cap and check if dirt, debris, spider webs, etc., are blocking the center venturi hole, or the individual burner ports. The occasional orange flame that quickly goes away is usually a small amount of dust or water condensation which is burning off - this is normal.



VALVE ADJUSTMENTS

The valves on your Aspire side burner are preset at the factory for optimum performance. However, the valve also features a low (simmer) adjustment if altitude, low-heat performance, converting from one gas to another, or other factors indicate an adjustment is needed.

⚠️ WARNING

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

GAS AND ELECTRICAL CONNECTIONS *(continued)*

ADJUSTMENT STEPS:

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

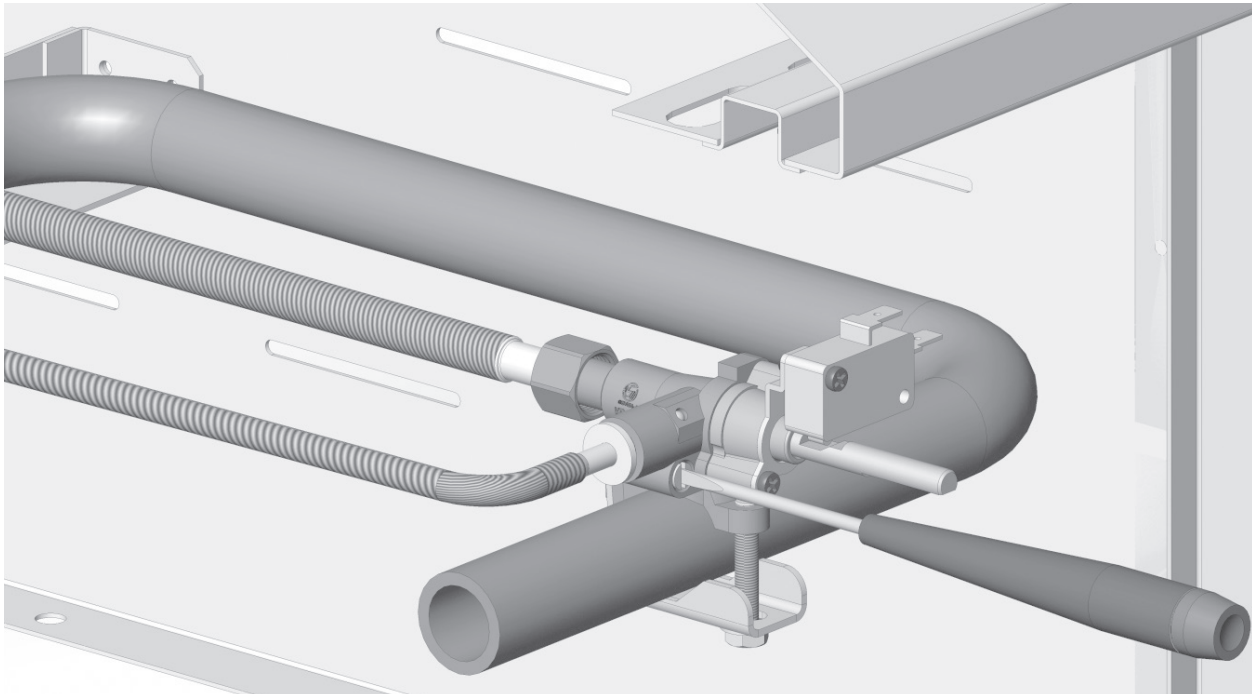


Figure 2

LIGHTING INSTRUCTIONS



Aspire side burners feature a spark-ignition system with flame-sensing technology which will relight the flame should it go out.

The side burner can also be manually lit should that become necessary.

EN

LIGHTING SIDE BURNERS

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

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

MATCH LIGHTING INSTRUCTIONS

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

USING YOUR SIDE BURNER

Your Aspire Side Burner is a powerful cooking tool that complements your Aspire Grill. DO NOT leave the side burner unattended while cooking.

COOKING WITH SIDE BURNERS

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

CLEANING AND MAINTENANCE

STAINLESS STEEL CARE

Stainless Steel is widely used for catering and residential kitchen equipment because of its strength, its ability to resist corrosion, and its ease of cleaning. Unfortunately, the metal is often taken for granted and it is assumed that no problems will arise during its usage. However, some care is required to ensure a long service life of the side burner.

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

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

If the preceding guidelines are adhered to, your Aspire side burner should offer excellent life and should live up to its reputation of being "stainless". Neglect of this practice, however, can lead to deterioration of the surface and, in some extreme cases, corrosion of the steel itself. The two most common types of corrosion that may be encountered, particularly on stainless steel, are rust marks and pitting of the surface.

RUST-BROWN MARKS

These rust marks are likely the result of small particles of "ordinary-steel" which have become attached to the surface and have subsequently rusted in the damp environment. The most common source of such particles is from steel wool scouring pads, but contamination may also occur from carbon steel utensils and old water supply pipes. These brown marks are only superficial stains, which will not harm the side burner. They should be removable using a soft damp cloth and a multi-purpose, non-abrasive, cream cleanser. Occasionally, it may be necessary to resort to a proprietary stainless steel cleanser to return the surface of

CLEANING AND MAINTENANCE *(continued)*

the side burner to its original condition. To avoid re-occurrence of any “rust-staining”, it is essential that the source of the contamination is eliminated. An Aspire side burner cover will go a long way toward preventing this kind of contamination.

PITTING

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

FOODSTUFFS

In general, stainless steel is fully resistant to all foodstuffs in common use. Only in isolated cases, such as when concentrated salt and vinegar mixtures are allowed to remain in contact with the steel for a prolonged period, can any surface marking result. Clean the surface as per instructions above.

CARE OF PAINTED SURFACES (IF APPLICABLE)

Aspire side burners are available in standard stainless steel, or 4 optional colors. The tough powder-coating on these panels are commonly used on automotive parts, and commercial and residential appliances because of their excellent chip resistance, and resistance to a variety of chemicals. The finish should hold up well outdoors in most conditions. However, like any painted surface, special care must be taken when cleaning this finish.

To clean your powder coated surface:

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

CARE & MAINTENANCE OF SIDE BURNER COMPONENTS

SIDE BURNER GRATE

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

BURNER CLEANING

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

IGNITERS

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

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

CLEANING AND MAINTENANCE *(continued)*

ADDITIONAL CONSIDERATIONS

Always keep the area around the grill and side burner free of obstructions and debris. Maintain at least 12" (30 cm) of space around the grill and side burner to ensure proper airflow, and keep all ventilation openings clear and free of debris. Clean appliance after each use, and check for blockages, especially at the burner orifices, after periods of prolonged non-use. To maintain the appearance of your Aspire side burner for many years, keep it covered when not in use. Backyard environments are harsh on your appliance's finish. Long exposure to sun, water, yard chemicals and the elements could diminish the appearance of the stainless steel. This is very evident in ocean-front locations.

Our appliance materials have been tested in saline solutions with higher salinity than seawater. They have also been tested by exposure to highly acidic foods. During and after these tests, we found these materials were able to withstand exposure over prolonged periods of time. However, the above-mentioned corrosive substances, along with neglect, can lead to a situation whereby conditions might combine to cause some damage to occur. Therefore, we suggest that you always keep your grill and side burner clean, dry and covered when not in use. This is even more important when long term storage is required. Always store the grill and side burner clean, dry and covered with your Aspire Grill and Side Burner Cover. A dirty grill and side burner will attract insects and rodents which is highly unsanitary. In addition, rodents are known to chew on the insulation of wiring which will cause permanent damage to the wiring and possibly electrical components.

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

TROUBLESHOOTING GUIDE

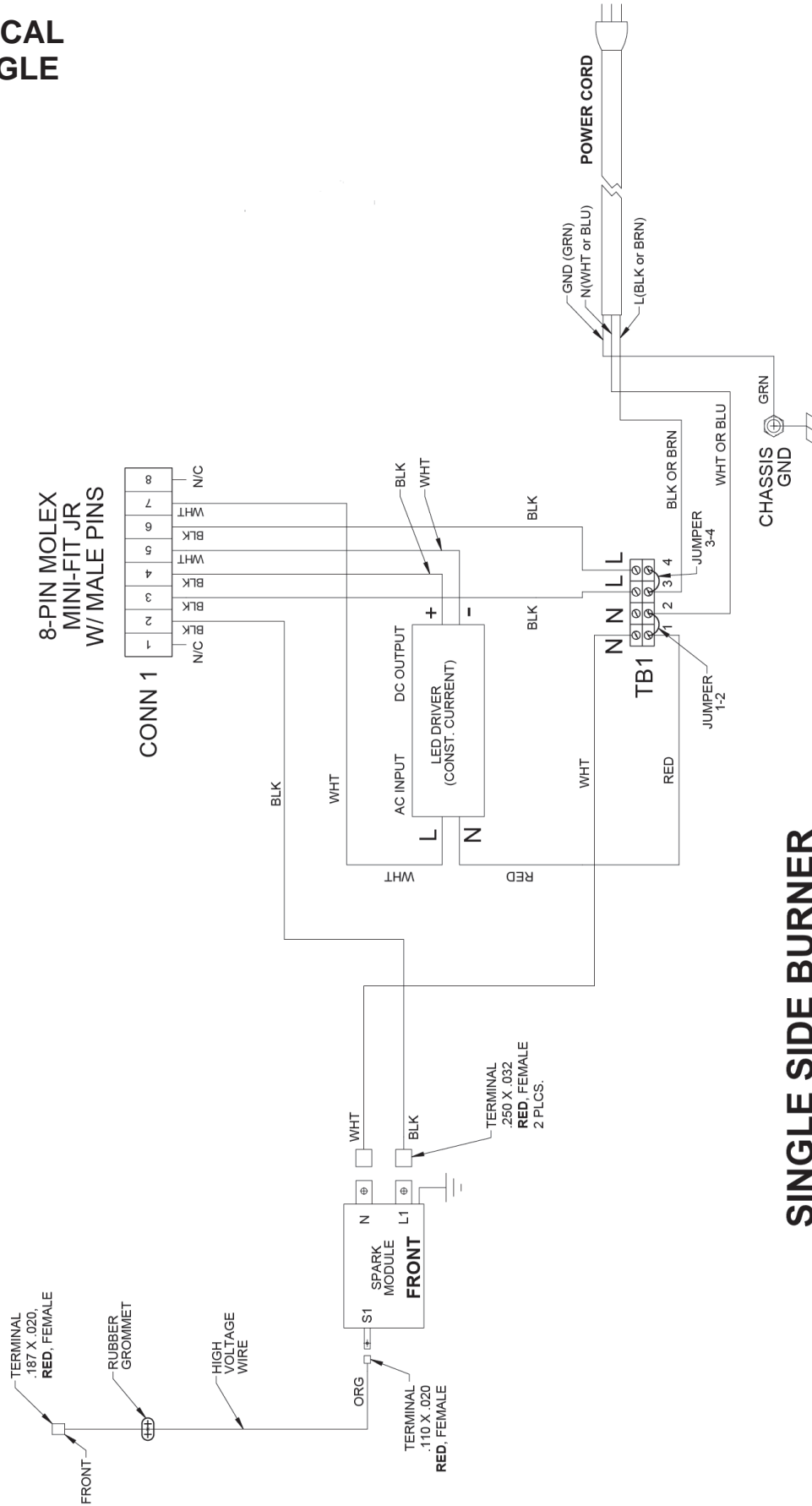
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Symptom	Check
Burner will not light	<ul style="list-style-type: none"> Gas supply not on / shutoff valve closed LP gas cylinder empty Power cord not plugged in, or no power to receptacle, or blown fuse Low gas pressure to unit Burner ports near igniter are obstructed or dirty Burner cap not installed correctly on base Defective or clogged burner valve Incorrect orifice or clogged orifice Igniter defective (not sparking) Defective regulator or regulator installed improperly
Burner will not stay lit	<ul style="list-style-type: none"> Burner ports obstructed or dirty Vent plugged on regulator or regulator installed improperly Windy conditions Low gas pressure
Slow to heat up	<ul style="list-style-type: none"> Low gas pressure or low LP cylinder Burner ports are obstructed or dirty Defective or clogged burner valve Incorrect orifice or clogged orifice
Gas Odor	<ul style="list-style-type: none"> Burner went out or did not light Loose or broken gas line Ruptured pressure regulator Burner cap not installed correctly on base Poor combustion, air-fuel mixture not adjusted properly Obstructed/dirty burner ports
Burner not working well / lazy or yellow flame	<ul style="list-style-type: none"> Burner ports are obstructed or dirty, check for spider webs Poor combustion, air-fuel mixture not adjusted properly Gas pressure incorrect / incorrect regulator Orifice sized incorrectly for gas type
Control panel LED lights not working	<ul style="list-style-type: none"> Power cord not plugged in, or no power to receptacle Check fuse on electrical box.
Nuisance clicking of side burner	<ul style="list-style-type: none"> Windy conditions Flame too low Food debris on electrode

WIRING SCHEMATIC

ELECTRICAL BOX SINGLE

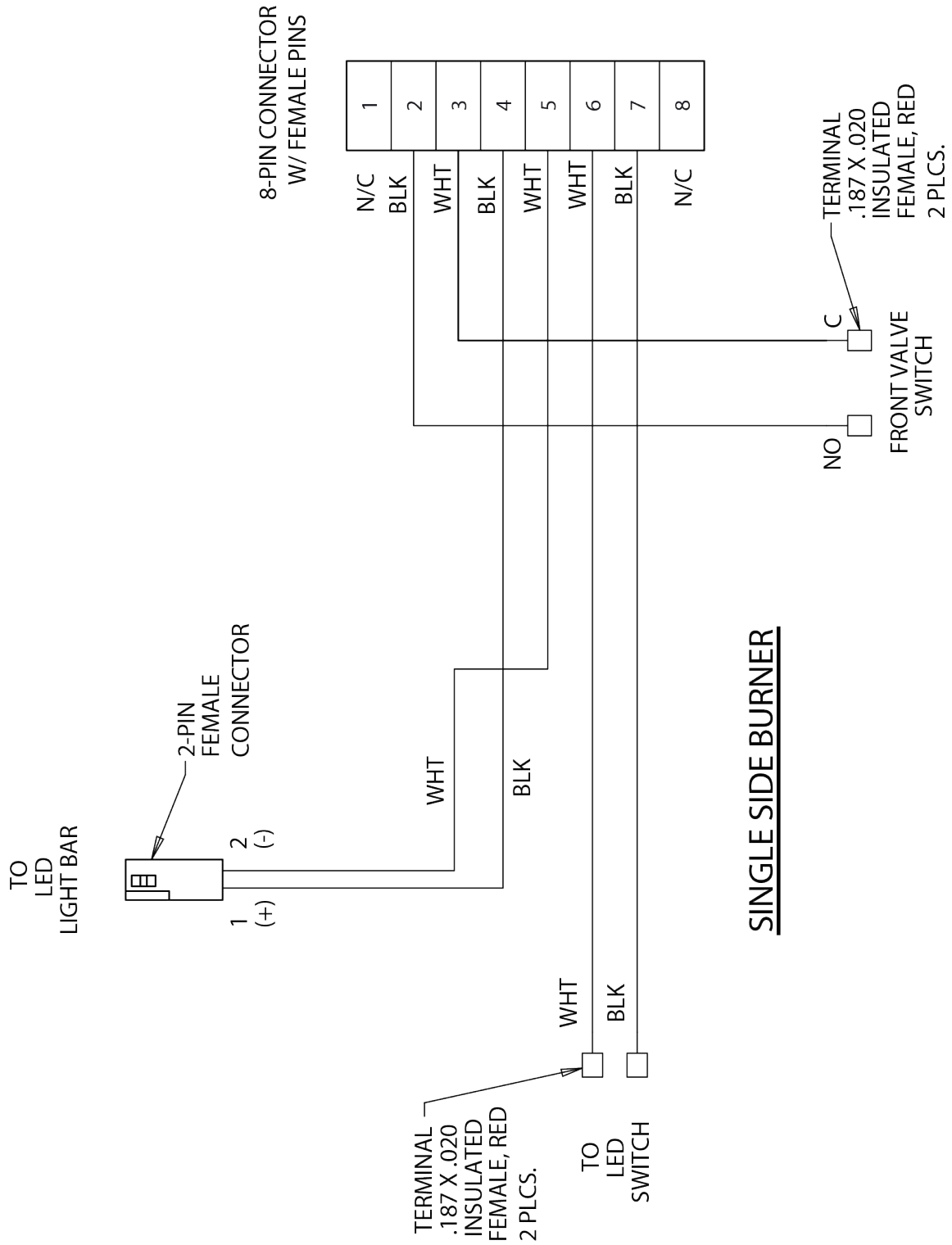
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SINGLE SIDE BURNER

WIRING SCHEMATIC

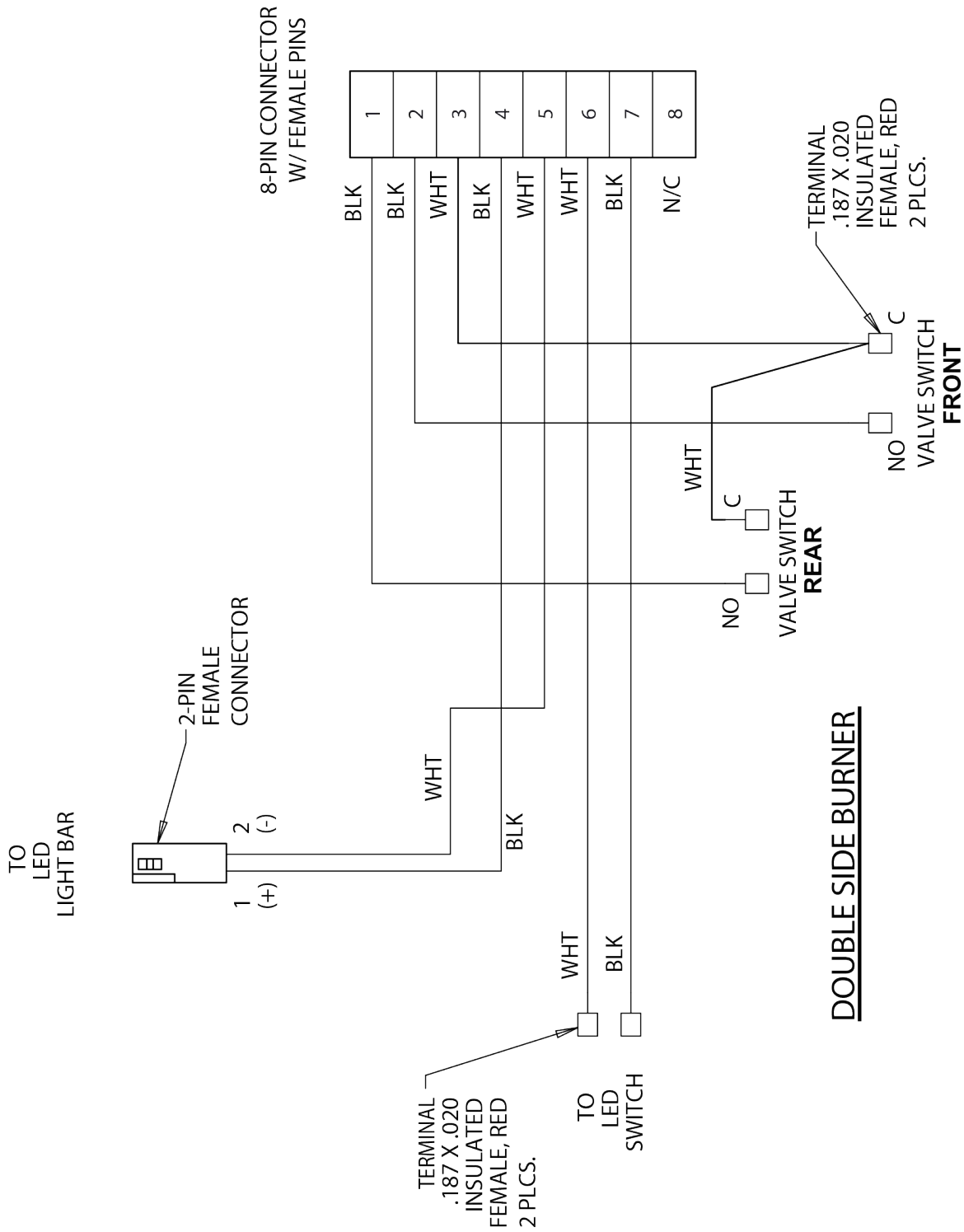
WIRE HARNESS SINGLE



WIRING SCHEMATIC

WIRE HARNESS DOUBLE

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PARTS LIST

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

SERVICE

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

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

LIMITED WARRANTY

WHAT THIS LIMITED WARRANTY COVERS

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

HOW TO OBTAIN WARRANTY SERVICE

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

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

(Continued on the next page)

LIMITED WARRANTY (continued)



EXTENSIONS TO ONE YEAR LIMITED WARRANTY PERIOD:

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

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1. The Product's stainless steel grill body, stainless tubular grill burners, Sear burners and rotisserie infrared burner (where applicable) are warranted to be free from defects in material and workmanship under normal non-commercial use and service for the lifetime of the original Purchaser. This excludes surface corrosion, scratches, and discoloration which may occur during normal use and is limited to replacement of the defective part(s), with the Purchaser paying all other costs, including labor, shipping and handling, as applicable.
2. The Product's cooking grates and warming rack are warranted to be free from defects in material and workmanship under normal non-commercial use and service, for a period of ten (10) years from the original date of purchase. This excludes surface corrosion, scratches, and discoloration which may occur during normal use and is limited to replacement of the defective part(s), with the Purchaser paying all other costs, including labor, shipping and handling, as applicable.
3. The Product's spit rod, briquette trays, manifolds, gas valves and sealed burner assemblies (where applicable) are warranted to be free from defects in material and workmanship, under normal non-commercial use and service, for a period of five (5) years from the original date of purchase. This is limited to replacement of the defective parts, with the Purchaser paying all other costs, including labor, shipping, and handling, as applicable.
4. All other grill components are warranted to be free from defects in material and workmanship, under normal non-commercial use and service, for a period of two (2) years from the original date of purchase. This is limited to replacement of the defective parts, with the Purchaser paying all other costs, including labor, shipping, and handling, as applicable.

WHAT THIS LIMITED WARRANTY DOES NOT COVER:

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

ARBITRATION:

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

LIMITED WARRANTY (continued)

LIMITATION OF LIABILITY:

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

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

HCC SHALL NOT BE LIABLE FOR LOSS OF REVENUE OR PROFITS, FAILURE TO REALIZE SAVINGS OR OTHER BENEFITS, OR ANY OTHER SPECIAL, INCIDENTAL OR CONSEQUENTIAL DAMAGES CAUSED BY THE USE, MISUSE OR INABILITY TO USE THE PRODUCT, REGARDLESS OF THE LEGAL THEORY ON WHICH THE CLAIM IS BASED, AND EVEN IF HCC HAS BEEN ADVISED OF THE POSSIBILITY OF SUCH DAMAGES. NO RECOVERY OF ANY KIND AGAINST HCC SHALL BE GREATER IN AMOUNT THAN THE PURCHASE PRICE OF THE PRODUCT.

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

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

INTERACTION OF LAWS WITH THIS LIMITED WARRANTY:

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

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

RETAIN THIS MANUAL FOR FUTURE REFERENCE
CONSERVEZ CE MANUEL POUR UNE RÉFÉRENCE FUTURE



Hestan Commercial Corporation

3375 E. La Palma Ave.

Anaheim, CA 92806

(888) 905-7463



ASPIRE

BY HESTAN

OUTDOOR COOKING

Grill with Rotisserie

EABR / EMBR

Grill Only

EAB / EMB

Use & Care Manual

Installation & Operation



Message from Aspire by Hestan:

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

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

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

Welcome to Aspire by Hestan

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

WARNING IF THE INFORMATION IN THIS MANUAL IS NOT FOLLOWED EXACTLY, A FIRE OR EXPLOSION MAY RESULT CAUSING PROPERTY DAMAGE, PERSONAL INJURY, OR DEATH.

WARNING Do not try lighting this appliance without reading the LIGHTING INSTRUCTIONS section of this manual.

WARNING For outdoor use ONLY. This cooking appliance is not intended to be installed in or on recreational vehicles, and/or boats.

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

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

READ THIS MANUAL CAREFULLY AND COMPLETELY BEFORE USING YOUR GRILL TO REDUCE THE RISK OF FIRE, BURN HAZARD, OR OTHER INJURY. KEEP THIS MANUAL FOR FUTURE REFERENCE.



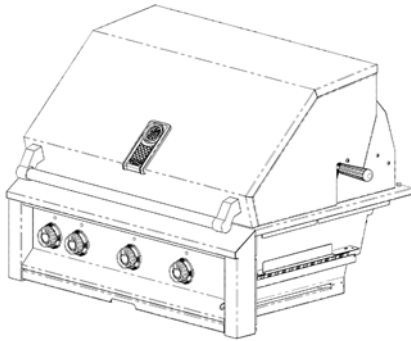
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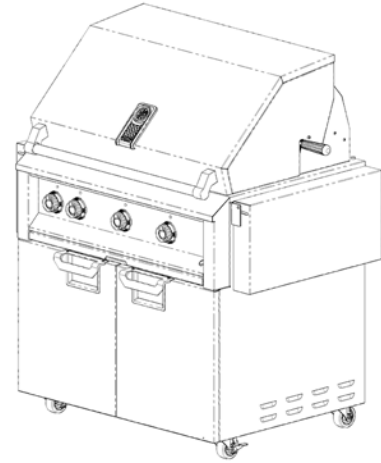
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MODEL NUMBERS

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Built-in Model



Freestanding Model

BUILT-IN MODELS


Model No.	Description
EABR30-NG / -LP	30" BUILT-IN (ALL U-BURNERS w/ ROTISSERIE)
EAB30-NG / -LP	30" BUILT-IN (ALL U-BURNERS)
EMBR30-NG / -LP	30" BUILT-IN (SEAR AND U-BURNERS w/ ROTISSERIE)
EMB30-NG / -LP	30" BUILT-IN (SEAR AND U-BURNERS)
EABR36-NG / -LP	36" BUILT-IN (ALL U-BURNERS w/ ROTISSERIE)
EAB36-NG / -LP	36" BUILT-IN (ALL U-BURNERS)
EMBR36-NG / -LP	36" BUILT-IN (SEAR AND U-BURNERS w/ ROTISSERIE)
EMB36-NG / -LP	36" BUILT-IN (SEAR AND U-BURNERS)
EABR42-NG / -LP	42" BUILT-IN (ALL U-BURNERS w/ ROTISSERIE)
EAB42-NG / -LP	42" BUILT-IN (ALL U-BURNERS)
EMBR42-NG / -LP	42" BUILT-IN (SEAR AND U-BURNERS w/ ROTISSERIE)
EMB42-NG / -LP	42" BUILT-IN (SEAR AND U-BURNERS)

FREESTANDING MODELS

Model No.	Description
EABR30-NG / -LP & ECD30	30" BUILT-IN (ALL U-BURNERS w/ ROTISSERIE) DOUBLE DOOR CART
EAB30-NG / -LP & ECD30	30" BUILT-IN (ALL U-BURNERS) DOUBLE DOOR CART
EMBR30-NG / -LP & ECD30	30" BUILT-IN (SEAR AND U-BURNERS w/ ROTISSERIE) DOUBLE DOOR CART
EMB30-NG / -LP & ECD30	30" BUILT-IN (SEAR AND U-BURNERS) DOUBLE DOOR CART
EABR36-NG / -LP & ECD36	36" BUILT-IN (ALL U-BURNERS w/ ROTISSERIE) DOUBLE DOOR CART
EAB36-NG / -LP & ECD36	36" BUILT-IN (ALL U-BURNERS) DOUBLE DOOR CART
EMBR36-NG / -LP & ECD36	36" BUILT-IN (SEAR AND U-BURNERS w/ ROTISSERIE) DOUBLE DOOR CART
EMB36-NG / -LP & ECD36	36" BUILT-IN (SEAR AND U-BURNERS) DOUBLE DOOR CART
EABR42-NG / -LP & ECD42	42" BUILT-IN (ALL U-BURNERS w/ ROTISSERIE) DOUBLE DOOR CART
EAB42-NG / -LP & ECD42	42" BUILT-IN (ALL U-BURNERS) DOUBLE DOOR CART
EMBR42-NG / -LP & ECD42	42" BUILT-IN (SEAR AND U-BURNERS w/ ROTISSERIE) DOUBLE DOOR CART
EMB42-NG / -LP & ECD42	42" BUILT-IN (SEAR AND U-BURNERS) DOUBLE DOOR CART

RATING LABEL

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

HESTAN COMMERCIAL CORP. ANAHEIM, CA. - USA				MODEL / MODELE		PATENTED: http://outdoor.hestan.com/patents.pdf	
VOLTS 120 Hz 60 PHASE 1 AMPS		BTU/HOUR/ ROTISS BURNER (ROTISSOIRE)		SER. NO. / NO. SER.		 CONFORME A LA NORME ANSI Z21.58 CERTIFIE A LA NORME CSA 1.6 APPAREIL DE CUSSION AU GAZ POUR USAGE EN PLEIN AIR	
GAS TYPE (TYPE DE GAZ)		BTU/HOUR/ GRILL BURNER (LE GRIL) SEAR BURNER (INFRAROUGE)		CONFORMS TO ANSI STD Z21.58 CERTIFIED TO CSA STD 1.6 OUTDOOR COOKING GAS APPLIANCE		A UTILISER A L'EXTERIEUR UNIQUEMENT. EN CAS DE REMPLAGE DU GRIL A L'INTERIEUR, DEBRANCHER LA BOUTEILLE DE GAZ ET LA LASSER COCHER. NE PAS ENTREPOSER UNE BOUTEILLE DE GPL DE SECOURS EN DESSOUS NI A COTE DE L'APPAREIL. NE JAMAIS REEMPLIR LA BOUTEILLE DE GAZ A PLUS DE 80% DE SA CAPACITE. SI LES DIRECTIVES DONNEES CI-DESSUS NE SONT PAS APPLIQUEES A LA LETTRE, UN INCENDIE ENTRAINANT DES BLESSURES GRAVES, VOTRE MORTALITE. PEUT DE PRODUIRE. NE PAS INSTALLER CET APPAREIL SUR DES SURFACES COMBUSTIBLES EN SURPOND CONDUIRE UNIQUEMENT POUR INTEGRATION DANS UNE ENCEINTE CONSTITUEE DE MATERIAUX NON COMBUSTIBLES. EN CAS D'INTÉGRATION DANS UNE ENCEINTE CONSTITUÉE DE MATERIAUX COMBUSTIBLES, UTILISER L'ENVELOPPE PROTECTRICE SOLANTE FOURNIE AVEC LE FABRICANT. ATTENTION: N'UTILISER QUE LE DETECTEUR FOURNI AVEC CET APPAREIL. CE REGULATEUR EST REGLE POUR UNE PRESSION DE SORTIE SPECIFIEE CI-DESSUS.	
OUTLET PRESSURE (PRESS. SORTIE) INCH W.C. kPa		MIN. CLEARANCES / DÉGAGEMENTS		FOR OUTDOOR USE ONLY. IF STORED INDOORS, DETACH AND LEAVE GAS CYLINDER OUTDOORS. DO NOT STORE A SPARE LP-GAS CYLINDER UNDER OR NEAR THIS APPLIANCE. NEVER FILL THE GAS CYLINDER BEYOND 80% FULL. IF THE INFORMATION ABOVE IS NOT FOLLOWED EXACTLY A FIRE CAUSING DEATH OR SERIOUS INJURY MAY OCCUR. DO NOT LOCATE THIS APPLIANCE UNDER OVERHEAD COMBUSTIBLE SURFACES. ONLY FOR INSTALLATION IN A BUILT-IN ENCLOSURE CONSTRUCTED OF NON-COMBUSTIBLE MATERIALS. FOR INSTALLATION IN A BUILT-IN ENCLOSURE CONSTRUCTED OF COMBUSTIBLE MATERIALS, USE INSULATING JACKET PROVIDED BY MANUFACTURER. CAUTION: USE ONLY THE GAS PRESSURE REGULATOR SUPPLIED WITH THIS APPLIANCE. THIS REGULATOR IS SET FOR AN OUTLET PRESSURE AS SPECIFIED ABOVE.		P/N 00865-REV C	

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

PRECAUTIONS - BEFORE YOU USE YOUR GRILL

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

1. NEVER LEAVE THE GRILL UNATTENDED WHILE COOKING.
2. Children should not be left alone or unattended in an area where the grill is being used. Never allow them to sit, stand, or play on or around the grill. Do not store items of interest to children around or below the grill or in the cart. Never allow children to crawl inside of the cart.
3. Never operate the grill while under the influence of alcohol or drugs.
4. Never use the grill in windy conditions. If located in a consistently windy area, oceanfront, mountaintop, etc., a Wind Screen will be required (available from Hestan). Always adhere to the specified clearances as described in the INSTALLATION section of this manual.
5. The grill shall be used only outdoors and shall not be used in buildings, garages, sheds, breezeways, or any enclosed areas. Do not operate the grill under unprotected, combustible construction. Use only in well-ventilated areas. See the INSTALLATION section of this manual.
6. Do not use the grill unless a leak check has been performed on all gas connections. See the GAS CONNECTIONS section of this manual.
7. If the grill is installed by a professional installer or technician, be sure that they show you where your gas supply shut-off is located. All gas lines must have a shut-off that is easily accessible. If you smell gas, check for leaks immediately. Check only with a soap and water solution. Never check gas leaks with an open flame. See the GAS CONNECTIONS section of this manual.
8. Check the regulator, hoses, burner ports, air shutter, and venturi / valve section carefully. Always turn off gas at the source (tank or supply line) prior to inspecting parts.
9. When lighting a burner, always pay close attention to what you are doing. Be certain you are turning the correct knob labeled for the burner you intend to use. If any burner does not light, or goes out during operation, turn off all gas control knobs, open the hood and wait five (5) minutes before attempting to re-light. See the LIGHTING INSTRUCTIONS section of this manual.
10. Portable LP cylinders - Always shut off the main valve on the liquid propane (LP) cylinder after each use. Never use a dented or rusted LP cylinder. Never attach or disconnect an LP cylinder, or move or alter gas fittings when the grill is in operation or is hot.
11. Inspect LP gas supply hose prior to each use of the grill. The hose must be kept away from heated areas of the grill. If there is evidence of excessive abrasion or wear, or the hose is cut, it must be replaced before using the grill. The hose and LP regulator are supplied as a complete assembly and must be replaced together. Do not attempt to repair or replace the hose itself. Contact your Hestan dealer for genuine replacement P/N 014309.
12. Keep any electrical supply cord away from the heated areas of the grill. The cord is provided with a

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

3-prong grounding plug which should not be removed or altered. Do not use this appliance with an ungrounded, 2-prong adapter. The cord must be plugged into a properly grounded GFCI-protected outlet. See INSTALLATION section of this manual.

13. Spiders and insects like to nest in the burners, venturis, valves, and orifices of a grill, disrupting the gas flow in the burner. This very dangerous condition can cause a fire behind the control panel, damaging the grill and risking personal injury. If your grill has been unused for a long time, inspect and clean the burners, venturis, valves, and orifices. It is recommended you inspect your grill at least twice a year. See BURNER ADJUSTMENT section of this manual for details.
14. Keep the areas surrounding the grill free from combustible materials, trash, or combustible fluids and vapors such as gasoline or charcoal lighter fluid. Do not obstruct the flow of combustion gases (rear) and ventilation airways (front).
15. If your grill is mounted on a cart, keep the rear area free and clear of debris, extra LP cylinders, etc. Do not block the ventilation louvers of the cart.
16. If your grill is mounted on a cart and stored indoors, ensure that it is cool before moving. If propane is used, the LP cylinder must be disconnected and stored OUTSIDE in a well-ventilated area, out of the reach of children. A grill cover is recommended, even when stored indoors.
17. Never move the grill when hot. When in use, portions of the grill are hot enough to cause severe burns.
18. Always have an "ABC" type fire extinguisher accessible – never attempt to extinguish a grease fire with water or other liquids.
19. Avoid wearing loose-fitting garments or long sleeves while grilling. They could ignite. For personal safety, wear proper apparel while grilling. Some synthetic fabrics are highly flammable and should not be worn while grilling.
20. Never let pot holders, grill covers, or other flammable materials come in contact with or too close to any cooking grate, burner, or hot surface until it has cooled down sufficiently. Fabrics may ignite and result in personal injury. Use only dry potholders. Moist or damp potholders on hot surfaces may cause burns from steam. Do not use a towel or bulky cloth in place of potholders. Do not let potholders touch hot portions of the cooking grates or warming racks.
21. Never touch the cooking grates, hood, or immediate surrounding metal surfaces with your bare hands while grilling, as these areas become extremely hot and could cause burns. Use only the handles and knobs provided for operation of the grill.
22. Protect your hand when opening a hot grill hood. Use an insulated glove or mitt when operating the grill. Always open the hood slowly to allow heat and smoke to escape before fully opening. Keep your face and body as far away as possible when opening the hood. Never lean over an open hot grill.
23. The grill hood must be fully opened while lighting the grill. Opening the gas valves on a closed grill before lighting will not make it light sooner or more efficiently. It will only risk explosion and personal injury, or death. Never lean over a hot grill surface, or look directly into the grill when attempting to light. See the LIGHTING INSTRUCTIONS section of this manual.
24. Do not heat unopened food containers (cans) as pressure build-up will cause the container to explode.
25. Do not use aluminum foil to line cooking grates or the drip tray. This will alter the airflow to the grill or trap excessive heat in the control area. This can melt control knobs, wiring, or igniters, and increase the risk of personal injury. Such damage is specifically excluded from our warranty.
26. Never grill without the drip tray in place and pushed all the way to the back of the grill. Without the drip tray, hot grease can leak downward creating a fire or explosion hazard.
27. Grease is extremely flammable. Let hot grease cool before attempting to handle or dispose of it. Avoid letting grease deposits collect in the bottom of the grill by cleaning the drip tray often. Never clean while the grill is on, or hot from recent use.
28. Grilling excessively fatty meats and oils will cause flare-ups. Internal fires or damage caused by them or by the grill being left unattended, are not covered under the terms and conditions of our warranty.

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

29. Never use charcoal, pellets, wood, or any other solid fuel in the grill. Wood chips for smoking are to be used with the smoker accessory only. See the SMOKER section of this manual.
30. Only certain types of glass, heatproof glass-ceramic, earthenware, or other glazed utensils are suitable for grill use. However, these types of materials may break with sudden temperature changes. Use only on low or medium heat settings, and according to their manufacturers' directions.
31. Do not lean on side shelves or place a load of more than 25 lbs (11.3 kg) on a side shelf.
32. Do not repair or replace any part of the grill unless specifically recommended in this manual. All other warranty and non-warranty service should be referred to and performed by a qualified technician.
33. For proper lighting and performance of the burners, keep the ports clean. It is necessary to clean them periodically for optimum performance. The burners will operate only in one position and must be mounted correctly for safe operation. See BURNER ADJUSTMENT section of this manual.
34. Clean the grill with caution. Avoid steam burns - do not use a wet sponge or cloth to clean the grill while it is hot. Some cleaners produce noxious fumes or can ignite when applied to a hot surface. Be sure all grill controls are turned off and the grill is cool before using any type of aerosol cleaner on or around the grill. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode. Clean and perform general maintenance on the grill twice a year. Watch for corrosion, cracks, or insect activity. See the CLEANING AND MAINTENANCE section of this manual.

REGULATORY / CODE REQUIREMENTS

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

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

STATE OF MASSACHUSETTS

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

CALIFORNIA PROPOSITION 65 - WARNING



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

PORTABLE LP GAS CYLINDERS

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

The LP gas cylinder must be constructed and marked in accordance with the specifications for LP gas cylinders of the U.S. Department of Transportation (DOT). The cylinder must be provided with a shut off valve terminating in an LP gas supply cylinder valve outlet specified, as applicable, for connection type QCC1 in the standard for compressed gas cylinder valve outlet and inlet connections ANSI/CGA-V-I.

▲WARNING

Certain liquid propane dealers may fill LP cylinders for use in the grill beyond cylinder filling capacity. This "overfilling" may create a dangerous condition due to a build-up of excess pressure. As a safety device, there is a pressure relief valve which will vent propane gas vapor to relieve this excess pressure. This vapor

PORTABLE LP GAS CYLINDERS (continued)

is combustible and therefore can be ignited. To reduce this danger, you should take the following safety precautions:

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

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

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

LOCATING AND ASSEMBLING THE GRILL

LOCATION

When determining a suitable location for your grill, take into account concerns such as exposure to wind, rain, sprinklers, proximity to traffic paths, and keeping any gas supply line runs as short as possible.

Locate the grill only in a well-ventilated area. Never locate the grill in a building, garage, breezeway, shed or other such enclosed areas without an approved ventilation system. Never locate the grill over, under, or next to unprotected combustible construction.

AIRFLOW / WINDY AREAS

During heavy use, the grill will produce a lot of heat and smoke. The grill is designed to take in cool air at the front control panel area, and send the combustion products and smoke out the exhaust gap at the rear of the hood. IT IS IMPORTANT TO MAINTAIN THIS FLOW AT ALL TIMES.

Using the grill in windy areas can disrupt the proper flow and cause damage to your grill, or result in burn hazards to the user. Initial indications of this situation are very hot control knobs. If this happens, use an oven mitt or other protection, and while keeping your face away, immediately open the hood to release the built up heat inside the grill. Turn down the burners to a lower setting. If you have a free-standing grill on a cart, re-orient the grill so the prevailing wind is toward the front of the grill as seen below in Fig. 1.

For built-in grill installations which consistently receive wind at the rear of the grill, a Wind Screen accessory is available from Hestan. Contact your Hestan dealer for details.

▲WARNING

Damage caused from use in windy conditions, such as melted knobs and/or wiring, discoloration of the control panel, etc., is excluded from warranty coverage.

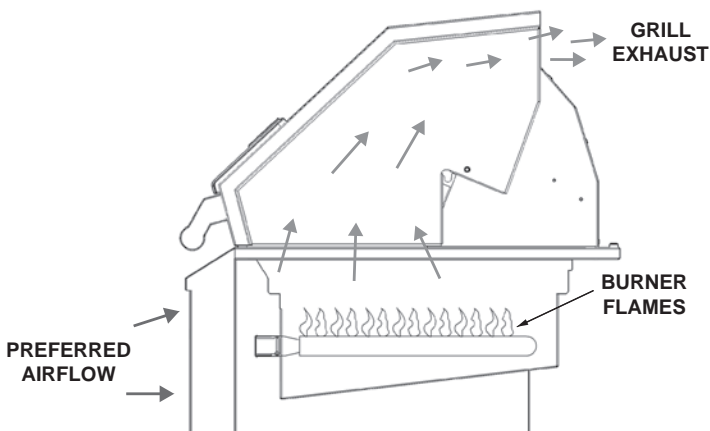


Figure 1

OTHER CONSIDERATIONS

When installing a grill or other gas appliance into an enclosure (island), the enclosure must be constructed with ventilation openings to avoid accumulation of gas should there be a leak. See the INSTALLATION section of this manual for details.

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

Your Aspire grill has provision for mounting onto a mobile cart if you choose to do so. Contact your Hestan Aspire dealer for the appropriate cart for your grill. If your grill is mounted on a cart, engage the brakes on the casters to prevent movement of the cart.

LOCATING AND ASSEMBLING THE GRILL (continued)

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

EN

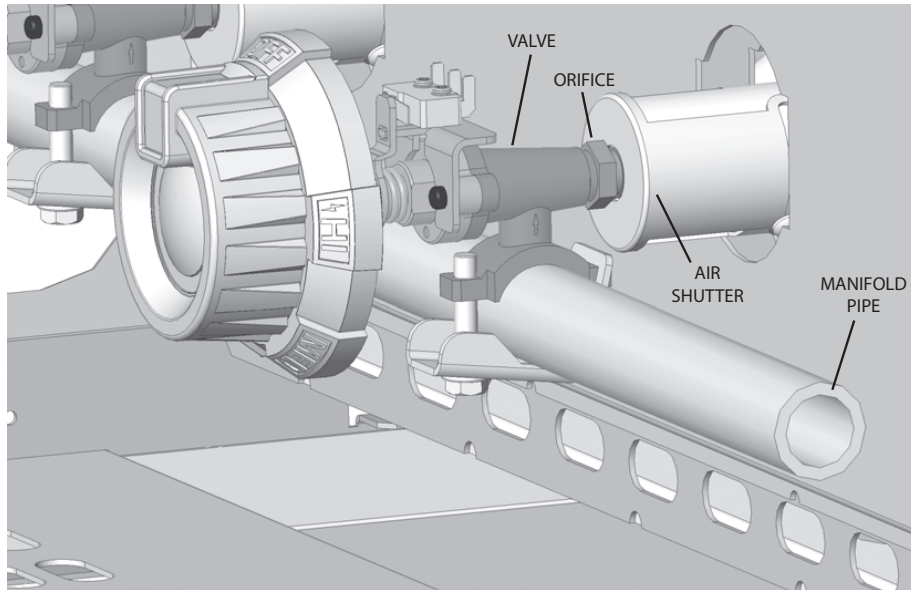


Figure 2

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

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

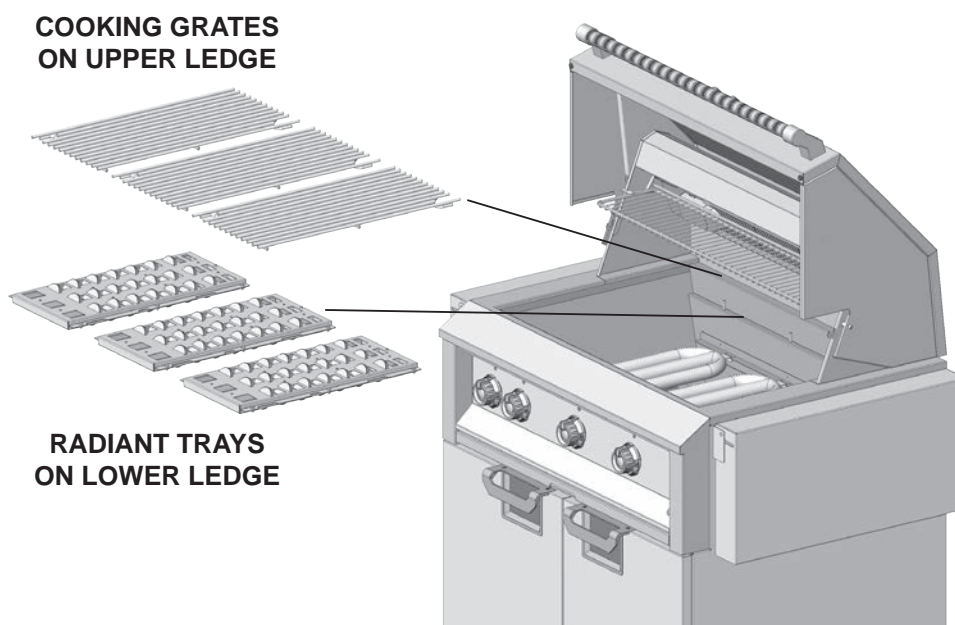


Figure 3

INSTALLATION

CLEARANCES

TO NON-COMBUSTIBLE CONSTRUCTION

A minimum of 4" [10 cm] clearance from the back of the grill to non-combustible construction is required to allow the hood to be opened fully. See dimensions below for non-combustible enclosure (island).

TO COMBUSTIBLE CONSTRUCTION

This appliance should NOT be installed over, under or next to unprotected combustible construction. If your enclosure (island) is combustible, then an insulated jacket manufactured by Hestan is required. See INSULATED JACKET dimensions on next page to make allowances in your enclosure for this item. A minimum clearance to vertical combustible material, such as adjacent walls, is 12" [30 cm] on the sides and the rear of the appliance.

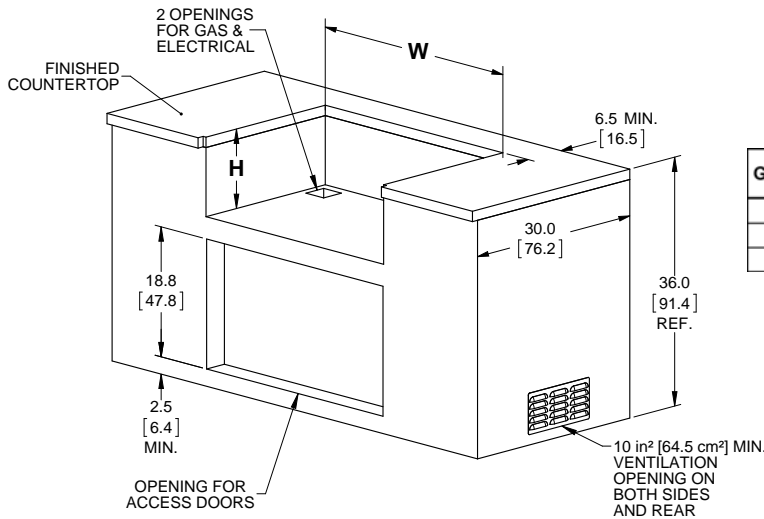
⚠️ WARNING

The minimum vertical clearance to combustible materials means that ALL combustible materials must be outside this 12" [30 cm] zone. As an example, if you have an island with a stucco or tiled surface and wood-frame construction beneath, or wood-frame walls adjacent or behind, the wood is considered combustible, even though the grill is touching the stucco or tiled surface, which is non-combustible. In extreme circumstances, the wood could potentially get hot enough to burn.

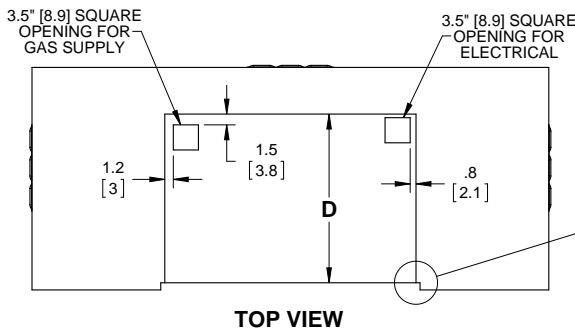
ISLAND VENTILATION OPENINGS

A minimum of two ventilation openings totalling 30 in² [194 cm²] must be provided for your enclosure (island). Three openings are preferred at left and right sides, as well as the back. These openings are required to safely dissipate gas vapors if there is a leak in your enclosure. The ventilation openings should be a 1-2" [3-5 cm] off the floor.

BUILT-IN DIMENSIONS



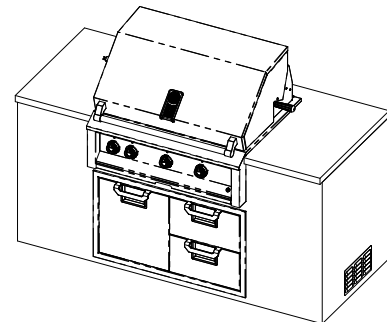
DIMENSIONS IN [] ARE IN CM.



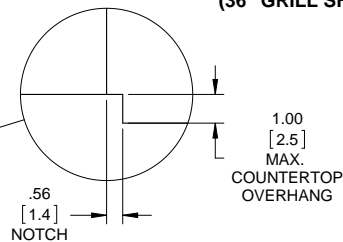
TOP VIEW

LAYOUT FOR NON-COMBUSTIBLE ENCLOSURE (ISLAND)

GRILL MODEL	W		D		H	
	(in)	(cm)	(in)	(cm)	(in)	(cm)
30" GRILL	29	73.7	23.5	59.7	11.5	29.2
36" GRILL	35	88.9	23.5	59.7	11.5	29.2
42" GRILL	41	104.1	23.5	59.7	11.5	29.2

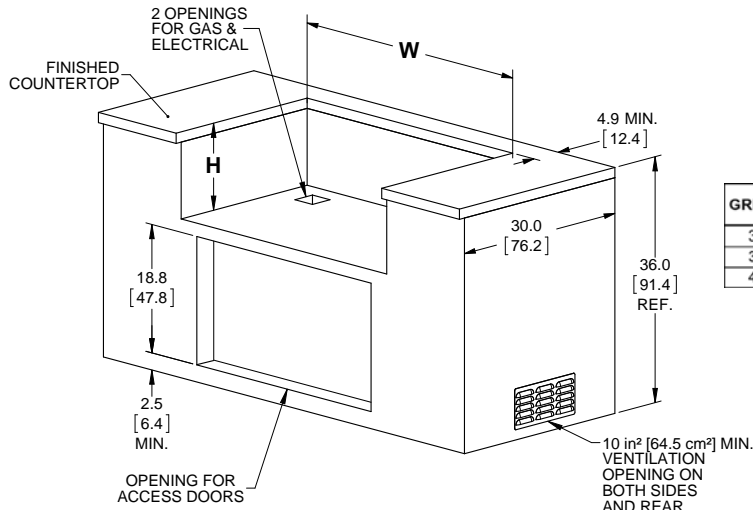


TYPICAL ISLAND INSTALLATION (36" GRILL SHOWN)



INSTALLATION (continued)

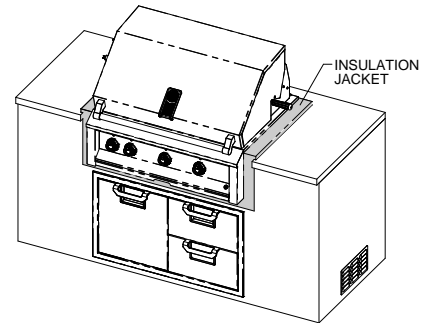
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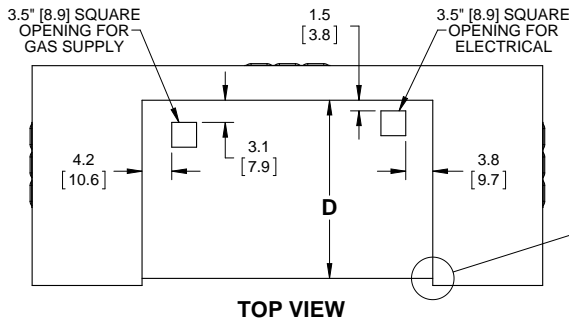
DIMENSIONS IN [] ARE IN CM.

LAYOUT FOR COMBUSTIBLE ENCLOSURE (ISLAND) WITH INSULATION JACKET

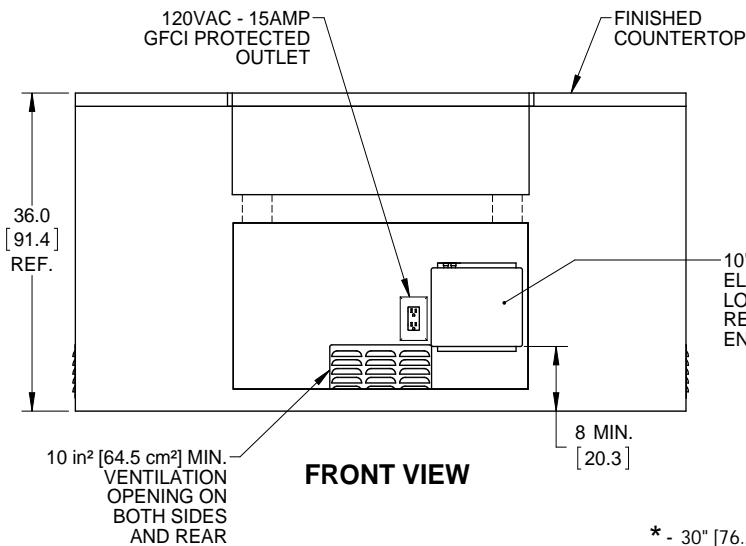
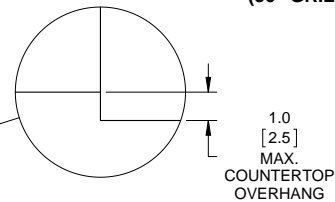
GRILL MODEL	W		D		H		INSULATION JACKET P/N
	(in)	(cm)	(in)	(cm)	(in)	(cm)	
30" GRILL	35	88.9	25.1	63.8	12.8	32.5	AGIJ30
36" GRILL	41	104.1	25.1	63.8	12.8	32.5	AGIJ36
42" GRILL	47	119.4	25.1	63.8	12.8	32.5	AGIJ42



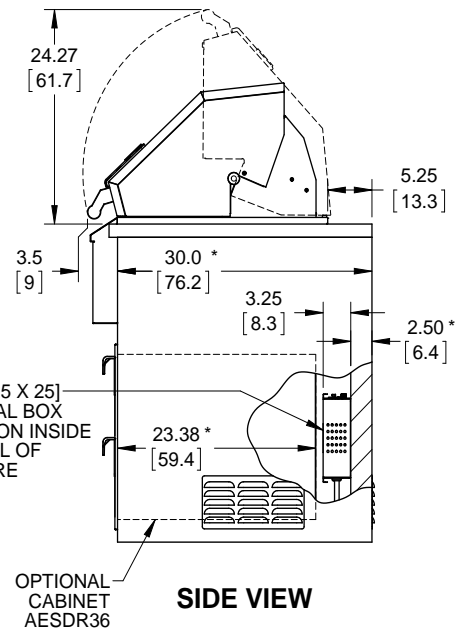
TYPICAL ISLAND INSTALLATION WITH INSULATION JACKET (36" GRILL SHOWN)



TOP VIEW



FRONT VIEW



SIDE VIEW

* - 30" [76.2 cm] island depth recommended to allow for clearance at rear of grill for opening of hood. Assuming 2.50" [6.4 cm] construction elements (studs) in island, electrical box mounts to rear wall of island and is 3.25" [8.3 cm] deep. Certain cabinets (such as AESDR36) installed beneath the grill require clearance so as to not interfere with the electrical box.

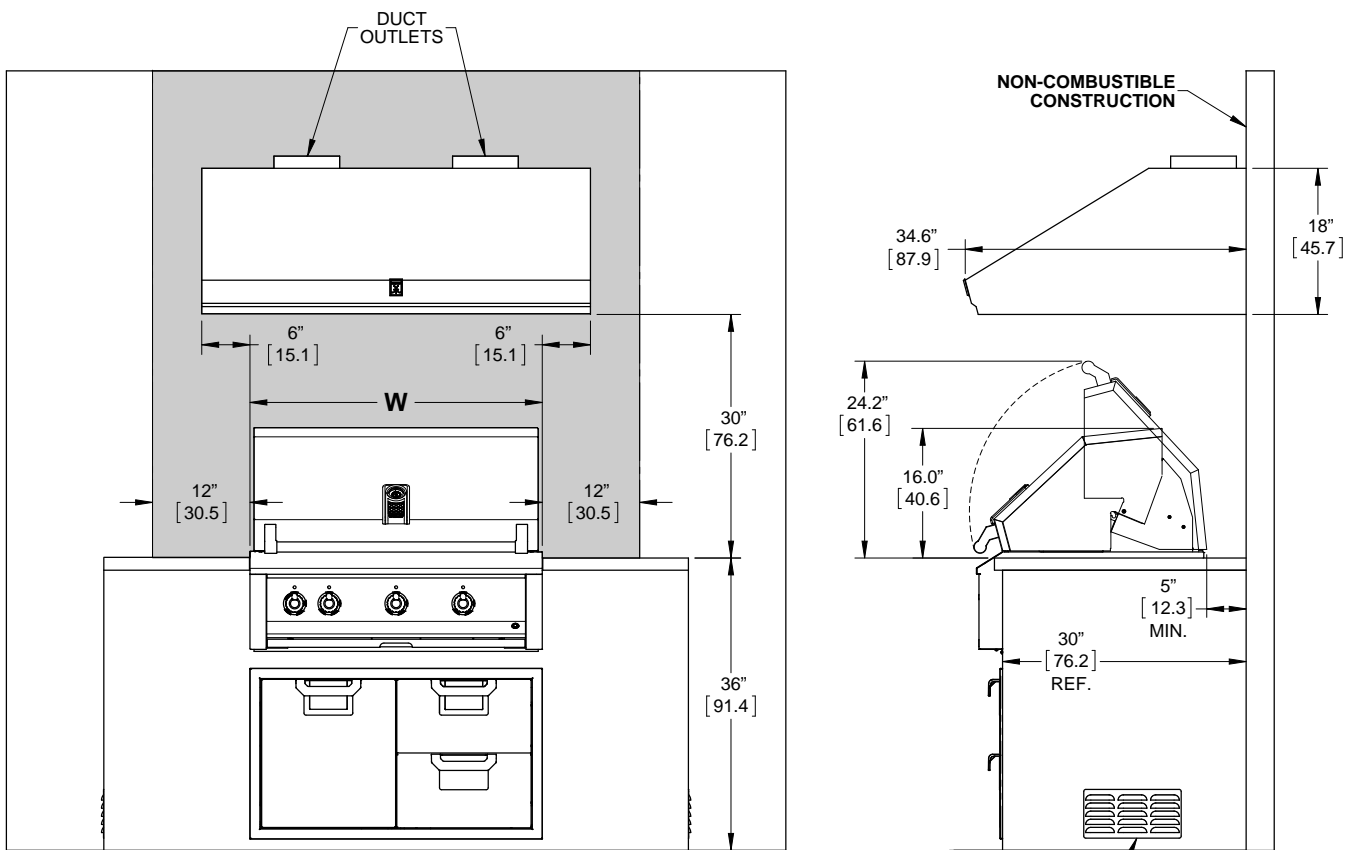
INSTALLATION (continued)

EN

SUPPLEMENTARY VENTILATION

In certain installations, such as an island located against your home or other structure, or perhaps a short roof overhang above your grill, a “range-hood” style ventilation unit may be desirable to direct smoke and grease away from those structures. In these cases, a Hestan Pro Canopy vent hood is recommended. See table in the image below to select the appropriate vent hood for your grill model.

FOR NON-COMBUSTIBLE LOCATIONS ONLY!! The vent hood is wall-mounted and must NOT be installed on or next to unprotected combustible construction. A minimum clearance to vertical combustible material, such as adjacent walls, is 12” [30 cm] on the sides of the appliance (see below). Complete installation details are provided with the hood. Duct covers are also available to conceal the ductwork and wiring above the vent.



NOTES:
 * SHADED AREA INDICATES WHERE COMBUSTIBLE MATERIALS ARE NOT ALLOWED.
 * "W" IS THE WIDTH OF THE GRILL.

GRILL WIDTH	RECOMMENDED VENT HOOD
30" [76.2]	GVP42
36" [91.4]	GVP48
42" [106.7]	GVP54

NON-COMBUSTIBLE CONSTRUCTION ONLY (ASPIRE GRILL SHOWN)

GAS CONNECTIONS

GAS SUPPLY

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

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

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

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

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

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

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

CONVERSION KITS

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

HIGH ALTITUDE KITS

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

FREE-STANDING GRILL CONNECTION TO A STATIONARY SUPPLY

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

When routing the hose behind your grill, be careful not to roll over the hose, or place it in an area of high foot traffic which could create a tripping hazard. Make sure there are no sharp bends in the hose. Periodically check the hose for scratches, nicks, brittleness, cracking, which could all lead to a gas leak. Check for gas leaks if you ever smell gas (see LEAK TESTING on page 15). As an added safety measure, shut off the gas supply after each grill use. Do not push excess hose length back into the rear access hole of the grill cart. There is not enough room inside the unit and the hose would get kinked or damaged by cart movement.

GAS CONNECTION - NATURAL GAS (NG)

NOTE: To ensure proper heating performance of this appliance, verify that the gas line supply pressure is adequate. Use only the gas pressure regulator supplied with this appliance. This regulator is set for a supply (inlet) pressure of 7-14 inch WC [1.74-3.48 kPa] to maintain 4 inch WC [1.00 kPa] nominal outlet (manifold) pressure. Use a minimum 1/2" ID flex hose to prevent gas starvation. Ensure that the service pipe supplying the appliance is fitted with a shut-off valve conveniently positioned and easily accessible as an emergency gas shut-off.

GAS CONNECTIONS (continued)

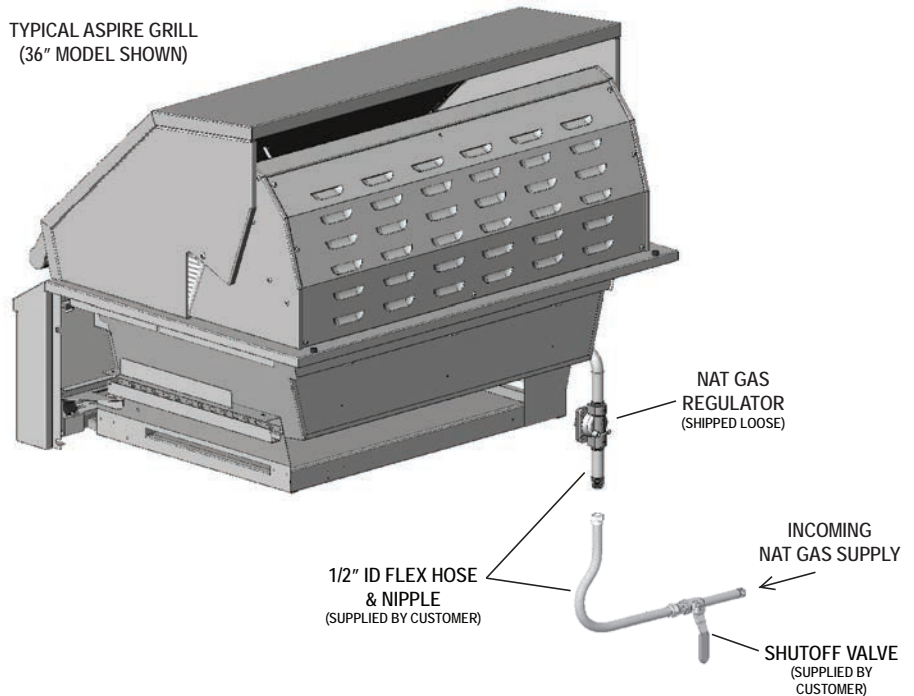
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Your Aspire grill for use with Natural Gas is supplied with its own regulator which **MUST** be installed. If this regulator needs to be replaced, use only the type specified by Hestan for this appliance.

To connect the regulator / hose assembly follow the next steps:

1. Locate the regulator and gas connection point in the rear right side of your grill (in cart-mounted models, remove the rear panel to gain access).
2. Install the natural gas regulator as shown. Connect gas supply using a minimum 1/2" diameter flexible (semi-rigid) stainless steel gas hose, no more than 48" [1.22m] in length. The hose as well as the connectors must comply with the *Standard for Connectors for Outdoor Gas Appliances and Manufactured Homes, ANSI Z21.75 • CSA 6.27*, and suitable for outdoor installation. Use the appropriate thread sealant on all connections.
3. Proceed to LEAK TESTING section.

TYPICAL ASPIRE GRILL
(36" MODEL SHOWN)

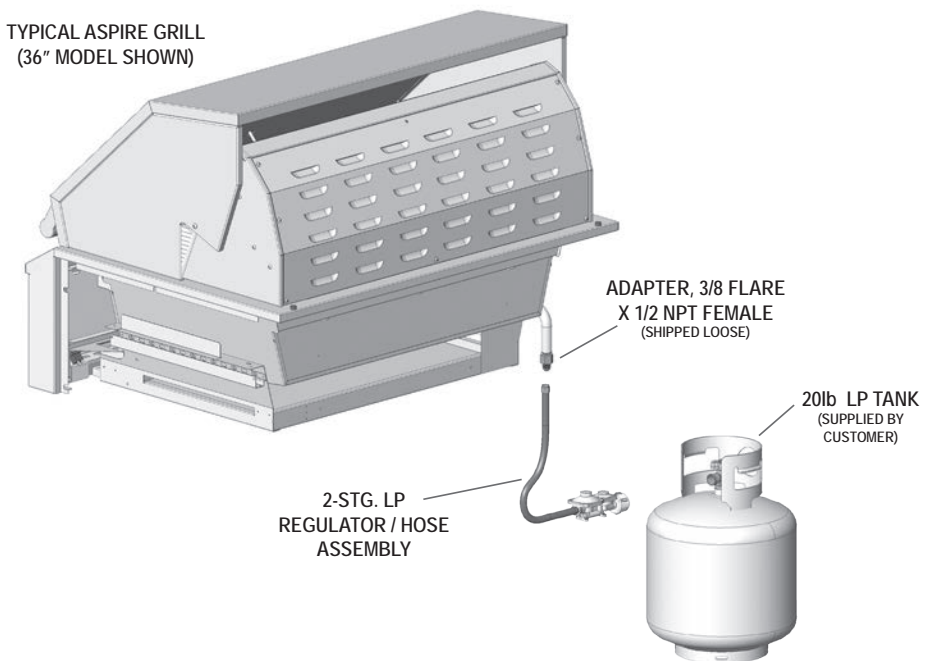


GAS CONNECTION - LIQUID PROPANE (LP) CYLINDER

Your Aspire grill for use with LP gas is supplied with a two-stage regulator/hose assembly for connection to a standard 20 lb. LP gas cylinder. This assembly must be used **WITHOUT** alteration. If this assembly needs to be replaced, contact your Hestan dealer for genuine replacement P/N 014309.

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

TYPICAL ASPIRE GRILL
(36" MODEL SHOWN)



GAS CONNECTIONS (continued)

To connect the regulator / hose assembly follow these steps:

1. Locate the regulator and gas connection point in the rear right side of your grill (in cart-mounted models, remove the rear panel to gain access).
2. Connect the 3/8" Flare (compression flare fitting) X 1/2" NPT female adapter to the grill manifold pipe as shown. Connect the regulator/hose assembly to the adapter.
3. Connect the regulator/hose assembly to a standard 20 lb. LP cylinder. The hose as well as the connectors must comply with the *Standard for Connectors for Outdoor Gas Appliances and Manufactured Homes, ANSI Z21.75 • CSA 6.27*, and suitable for outdoor installation. Use the appropriate thread sealant on all thread connections.
4. Proceed to LEAK TESTING section.

GAS CONNECTION - LP PIPED SYSTEMS

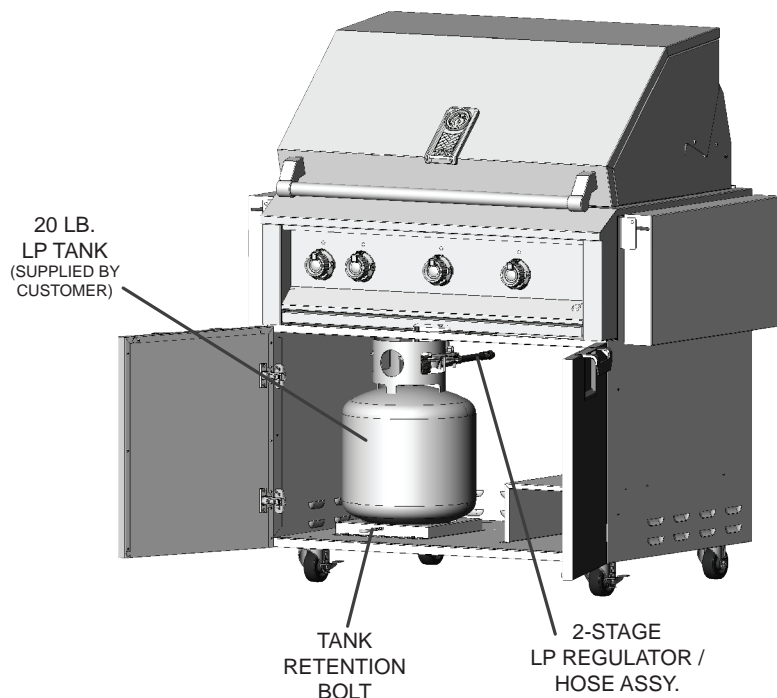
An LP piped system is one with a large central LP tank that feeds an entire household. These systems are normally equipped with a high pressure regulator by the large LP tank, and low pressure regulators close to the home. The gas line connectors must comply with the *Standard for Connectors for Outdoor Gas Appliances and Manufactured Homes, ANSI Z21.75 • CSA 6.27*, and suitable for outdoor installation. The connection shall be 48" [1.22 m] or less.

Please contact Hestan Customer Service to order an LP Piped System Kit for this unique installation. Specify if you have a NG or LP grill when ordering the kit.

NOTE: To ensure proper heating performance of this appliance, verify that the gas line supply pressure is adequate. The regulator must be set for a supply pressure of 11-14 inch WC [2.74-3.48 kPa] to maintain 10 inch WC [2.49 kPa] nominal outlet (manifold) pressure. Use only the gas pressure regulator supplied with this appliance. Use a minimum 1/2" ID flex hose to prevent gas starvation. Ensure that the service pipe supplying the grill is fitted with a shut-off valve conveniently positioned and easily accessible as an emergency gas shut-off.

LP TANK RESTRAINT

If you purchased a Aspire Grill on a cart, be sure to locate the LP cylinder in the opening in the floor of the cart. It is important the tank does not fall over or stretch the hose which could cause a gas leak. Use the tank retention bolt located on the tank base to lock the tank in place.



LEAK TESTING

GENERAL

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

GAS CONNECTIONS (continued)

EN

BEFORE TESTING

- Do not smoke while leak testing.
- Never leak test with an open flame.
- Make a soap solution of one part liquid detergent and one part water for leak testing purposes.
- Apply the solution to the gas fittings by using a spray bottle or a brush.
- For LP units, always check with a full LP cylinder.

TO TEST

- Make sure all control valves are in the “OFF” position.
- Apply the soap solution described above to all fittings.
- Turn the gas supply on.
- Check all connections from the supply line, or LP cylinder up to and including the manifold pipe assembly.
- Soap bubbles will appear where a leak is present. If a leak is present, immediately turn off gas supply, tighten any leaking fittings, turn the gas supply back on, and recheck.
- If you cannot stop a gas leak, turn off the gas supply and call the dealer where you purchased your grill.
- Do not use the grill until all connections have been checked and do not leak.

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

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

Check all gas supply fittings for leaks before each use. It is handy to keep a spray bottle of soapy water near the shut-off valve of the gas supply line. Spray all the fittings. Bubbles indicate leaks.

BURNER ADJUSTMENTS

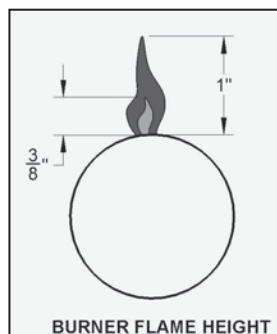
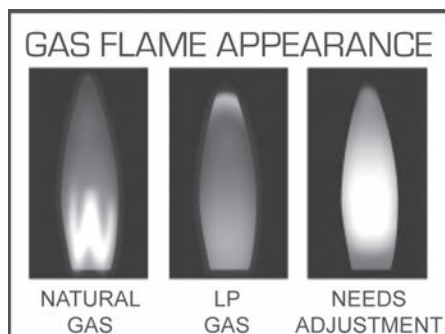
Aspire grills feature U-burners, and infrared Rotisserie and Sear Burners. The following instructions apply only to the U-burner.

U-BURNER FLAME ADJUSTMENT

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

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

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



GAS CONNECTIONS *(continued)*

BURNER REMOVAL BEFORE AIR SHUTTER ADJUSTMENT

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

AIR SHUTTER ADJUSTMENT

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

Light the burner and adjust as follows:

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

VALVE ADJUSTMENTS

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

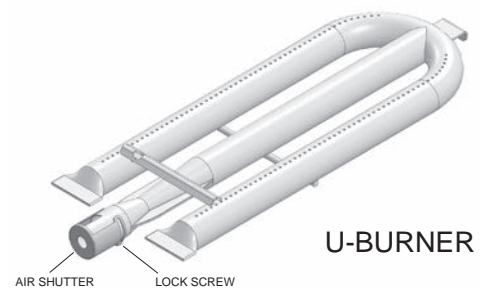
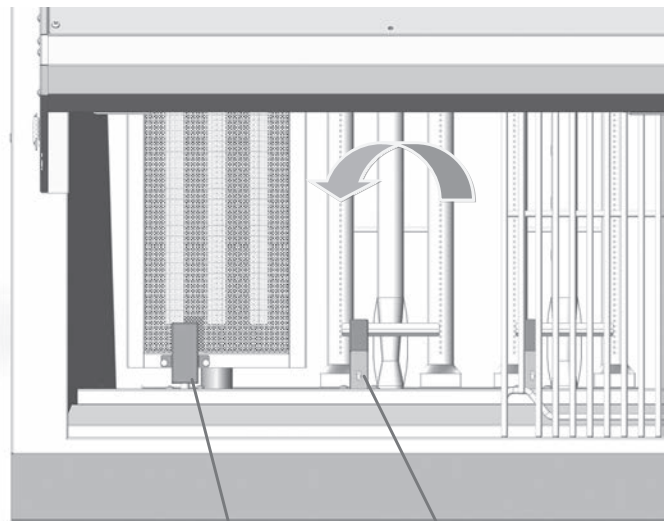


Figure 4

GAS CONNECTIONS (continued)

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⚠ WARNING

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

ADJUSTMENT STEPS

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

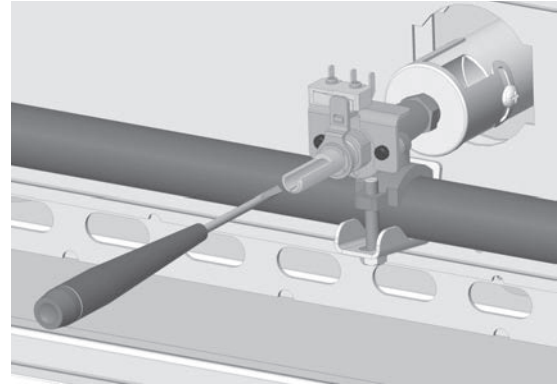


Figure 5

INFRARED BURNER FLAME ADJUSTMENT

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

ELECTRICAL SUPPLY

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

⚠ WARNING

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

The grill is designed for 120 volt AC power and must be plugged into a 15 amp Ground Fault Circuit Interrupter (GFCI) protected circuit. Do not connect the grill to the electrical supply until after gas connections have been made and leak checks have been performed.

ELECTRICAL SUPPLY *(continued)*

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

1. To protect against electric shock, do not immerse cord or plugs in water or other liquid.
2. Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
3. Do not operate any outdoor cooking gas appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact the manufacturer for repair.
4. Do not let the cord hang over the edge of a table or touch hot surfaces.
5. Do not use an outdoor cooking gas appliance for purposes other than intended.
6. Use only a Ground Fault Circuit Interrupter (GFCI) protected circuit with this outdoor cooking gas appliance.
7. Never remove the grounding prong or use with a 2-prong ground adapter.
8. Use only extension cords with a 3-prong grounding plug, rated for the power of the equipment, and approved for outdoor use with a W-A marking.

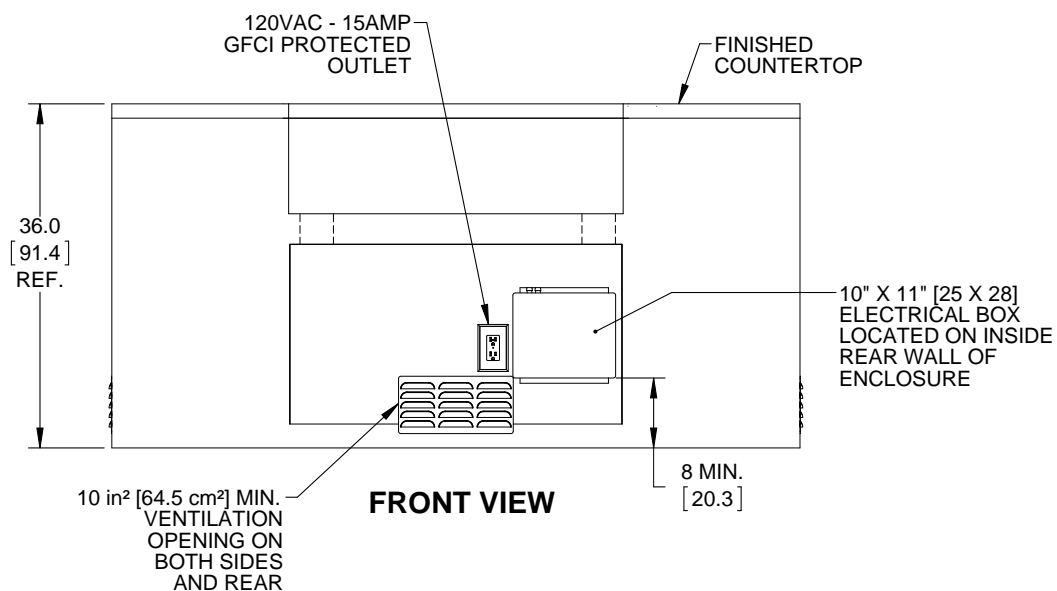
ELECTRICAL BOX

IMPORTANT - READ ALL INSTRUCTIONS BEFORE YOU BEGIN

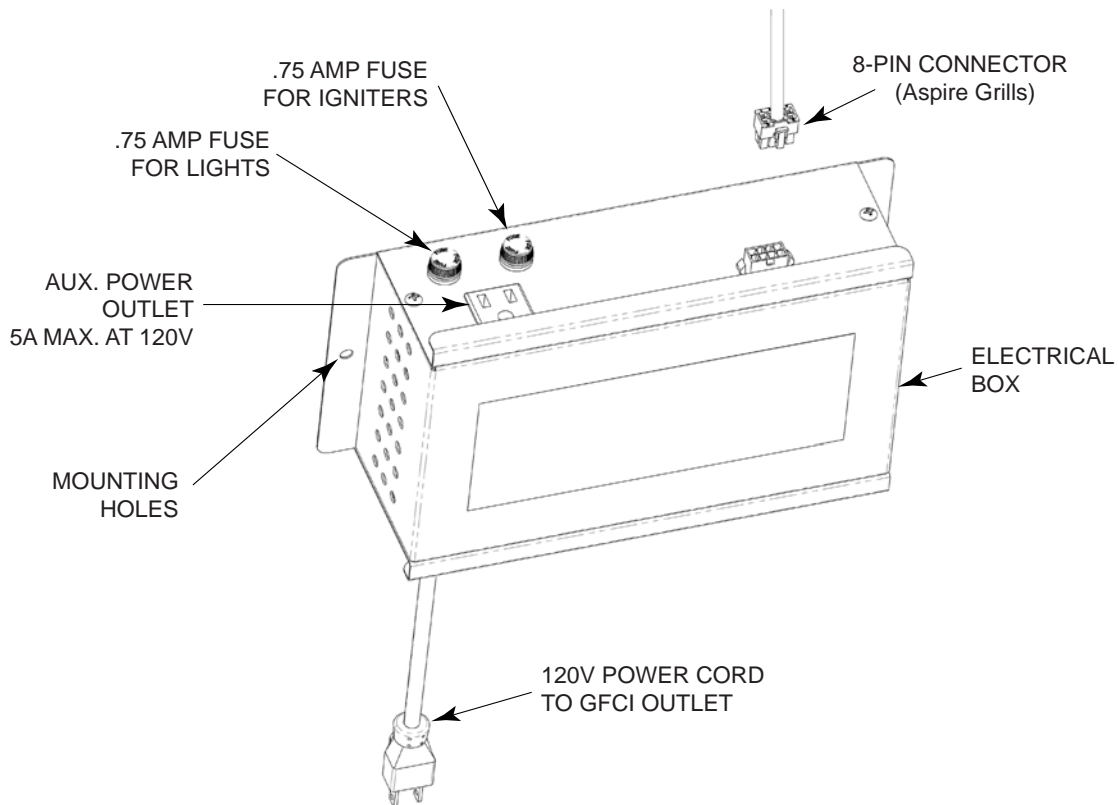
Some parts have sharp edges. Care must be taken when handling the various components to avoid personal injury. Wear gloves when handling.

1. If you are installing your grill in a cart, please consult the instruction manual that came with your cart. If you are installing your grill in an enclosure (see image below), you should locate the electrical box on the inside rear wall below the grill, or in a convenient location to access the box for service, or to replace a fuse. Leave some slack in the cables between the grill and box so as not to stretch the wires and make disconnection easier for service.
2. The electrical box has 2 mounting holes on either side to attach to a wall or other structure (mounting hardware not included). The box should be approx. 8" (20cm) above the ground to avoid water intrusion under your island. See the INSTALLATION section of this manual for details.
3. Once mounted, connect the white connectors from your grill to the appropriate receptacles on top of the electrical box. The grill is designed for 120 volt AC power and must be plugged into a Ground Fault Circuit Interrupter (GFCI) protected circuit. Do not connect the grill to the electrical supply until after gas connections have been made and leak checks have been performed.

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



ELECTRICAL SUPPLY (continued)



LIGHTING INSTRUCTIONS

Aspire grills feature hot-surface igniters for all U-burners, and infrared Rotisserie and Sear Burners. **YOU MUST HOLD IN THE KNOB** to make the hot-surface igniters light the burners.

All burners can be manually lit should that become necessary.

CONTROL KNOB LAYOUT

Seen here is a typical layout (36" model shown, Fig. 6) for the control knobs. The rotisserie control is always to the far left side. Control panel LED light switch is on the far right.

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



Figure 6

LIGHTING INSTRUCTIONS (continued)

LIGHTING GRILL BURNERS (U-burner or Sear Burner)

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

LIGHTING ROTISSERIE BURNER

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

MATCH LIGHTING INSTRUCTIONS

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

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

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

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

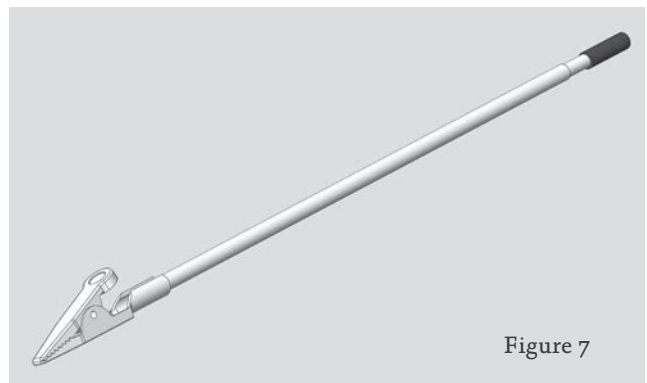


Figure 7

USING YOUR GRILL

PREHEATING

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

TEMPERATURE GAUGE

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

COOKING WITH U-BURNERS AND SEAR BURNERS

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

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



Figure 8

COOKING WITH THE ROTISSERIE

Rotisserie cooking provides an even delivery of heat to your foods. The constant rotation not only cooks foods evenly, it also self-bastes the food as the juices rise to the surface and naturally flow around it. Your foods will be more evenly cooked, more tender, and juicier when slow-roasted on our rotisserie.

Before rotisserie cooking, remove the warming rack from your grill. A roasting pan is provided with your grill to catch excess drippings from clogging your burners below. Be sure you remove it after using your rotisserie and before using the other burners.

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

THE MOTOR

Your Aspire Grill features an externally-mounted, AC motor which can handle a load of 40 in-lbs and a maximum diameter of 10 inches (25 cm). The motor must be connected to AC power for the rotisserie to work. The speed is not adjustable but should provide a respectable speed for the majority of your rotisserie cooking needs.

THE SPIT & FORKS

The rotisserie can handle large food items up to 40 lbs. You should prepare your food items and first mount it on the spit, then mount the forks. Push the pointed end of the spit through the food and center on the spit. Push on one fork and embed into the food, then tighten the thumb screw (use pliers if necessary). Repeat this process for the opposite fork. You should wrap any loose, dangling pieces of food (like wings) with butcher’s string (never use nylon or plastic string).

USING YOUR GRILL *(continued)*

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

Then mount the spit on the grill before lighting the rotisserie infrared burner. Lighting the burner first could result in burning your hands while trying to mount the spit in the grill. Insert the pointed end of the spit into the square drive receiver of the motor, and also rest it on the small hook-cradles on both walls of the grill. Turn on the motor to check the rotation and balance of the food on the spit. Make adjustments as needed.

THE ROTISSERIE BURNER

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

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

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

WOOD CHIP SMOKER

By using real wood chips in the smoker system of your Aspire grill, you can add extra flavor to all of your grilled foods. **The smoker accessory is sold separately by your Hestan dealer.**

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

CLEANING AND MAINTENANCE

STAINLESS STEEL CARE

Stainless Steel is widely used for catering and residential kitchen equipment because of its strength, its ability to resist corrosion, and its ease of cleaning. Unfortunately, the metal is often taken for granted and it is assumed that no problems will arise during its usage. However, some care is required to ensure a long service life of the grill.

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

1. After use, following the safety precautions detailed earlier in this manual, wipe the grill with a soft, damp, soapy cloth and rinse with clean, warm water. This should remove most substances encountered during the grilling process.
2. For stubborn stains, including burnt-on grease and food-borne deposits, use a multipurpose, non-abrasive, cream cleanser and apply with a soft damp cloth. Rinse with fresh water, as described above. On no account should steel wool pads be used unless they are made of stainless steel.

CLEANING AND MAINTENANCE *(continued)*

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3. Harsh abrasives and metallic scouring materials should not be used for cleaning stainless steel as they will leave scratch marks in the surface and damage the appearance of the grill. Likewise, do not use wire brushes, scrapers or contaminated scouring pads.
4. For those areas with a directional grain, any cleaning with abrasives should be carried out along this grain direction and not across it.
5. After use, always remove wet cleaning aids (such as cloths, pads, containers) from the surface, to avoid formation of water marks or stains.
6. If required, dry the grill after use with a soft dry cloth or towel.

If the preceding guidelines are adhered to, your Aspire grill should offer excellent life and should live up to its reputation of being “stainless”. Neglect of this practice, however, can lead to deterioration of the surface and, in some extreme cases, corrosion of the steel itself. The two most common types of corrosion that may be encountered, particularly on stainless steel, are rust marks and pitting of the surface.

RUST-BROWN MARKS

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

PITTING

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

FOODSTUFFS

In general, stainless steel is fully resistant to all foodstuffs in common use. Only in isolated cases, such as when concentrated salt and vinegar mixtures are allowed to remain in contact with the steel for a prolonged period, can any surface marking result. Clean the surface as per instructions above.

SALT WATER ENVIRONMENTS

Exposure to salt air and spray may cause surface rust or staining to appear. If neglected, pitting and severe corrosion on various parts of your grill will occur. Clean the surfaces as per instructions above on a more frequent basis, perhaps every week or every other week, and maintain the unit covered.

The Hestan warranty does not cover occasional surface rust or staining due to environmental conditions. See warranty section for details.

CARE OF PAINTED SURFACES (IF APPLICABLE)

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

CLEANING AND MAINTENANCE *(continued)*

To clean your powder-coated surface:

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

CARE & MAINTENANCE OF GRILL COMPONENTS

GRILL GRATE AND WARMING RACK

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

DRIP TRAY

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

GRILL BURNERS

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

Great care should be used when re-installing the burner. It must be correctly centered and secured on the orifice before any attempt is made to relight the grill. The rear burner bracket should lie flat and not have any side-to-side movement. See page 9 of this manual for details on proper burner installation.

ROTISSERIE BURNER CLEANING

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

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

SEAR BURNER CLEANING

When used correctly, it should not be necessary to clean Infrared Sear Burners. The hot screen and tiles vaporize anything that falls on them. However, if food debris or drippings were to fall on an unused (not lit) Sear Burner, you can remove the mesh screen and brush the screen and tiles with a stiff brush. Be sure to do this only when completely cooled down. DO NOT use a metal scraper on the tiles, or put a

CLEANING AND MAINTENANCE *(continued)*

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lot of pressure on the tile faces as they may crack. Alternatively, you can turn on the sear burner to burn everything off.

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

ORIFICE CLEANING

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

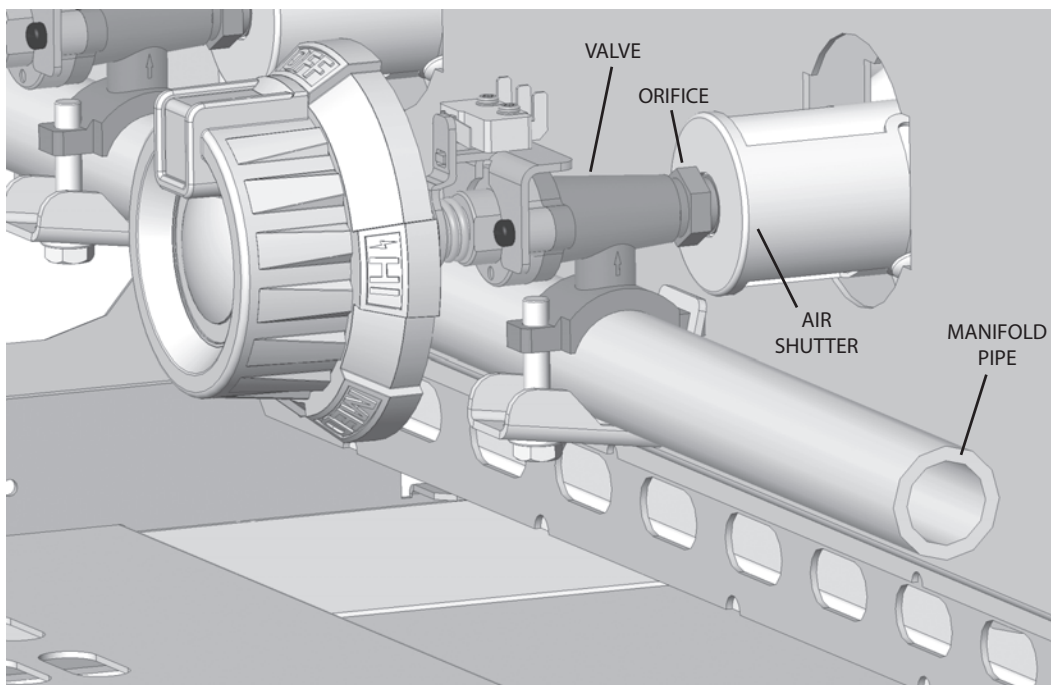


Figure 9

IGNITERS

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

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

CLEANING THE BRIQUETTES AND TRAYS

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

CLEANING AND MAINTENANCE *(continued)*

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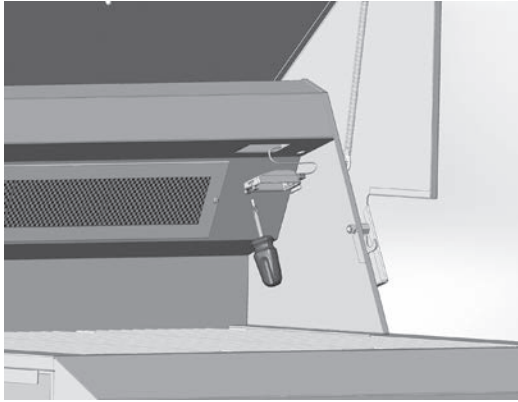


Figure 10

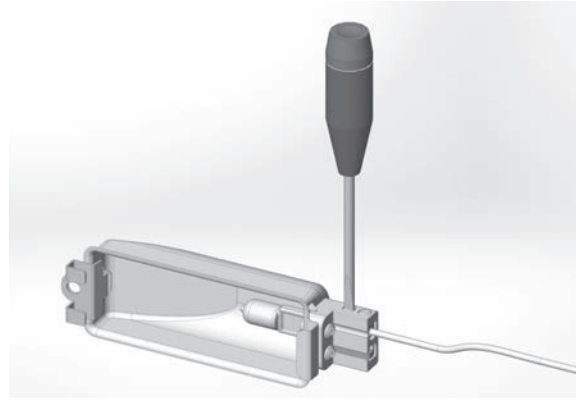


Figure 11

LIGHT BULB REPLACEMENT

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

ADDITIONAL CONSIDERATIONS

Always keep the area around the grill free of obstructions and debris. Maintain at least 12” [30 cm] of space around the grill to ensure proper airflow, and keep all ventilation openings clear and free of debris. Clean the appliance after each use, and check for blockages, especially at the burner orifices, after periods of prolonged non-use. To maintain the appearance of your Aspire grill for many years, keep it covered when not in use. Backyard environments are harsh on your grills’ finish. Long exposure to sun, water, yard chemicals and the elements could diminish the appearance of the stainless steel. This is very evident in ocean-front locations.

Our appliance materials have been tested in saline solutions with higher salinity than seawater. They have also been tested by exposure to highly acidic foods. During and after these tests, we found these materials were able to withstand exposure over prolonged periods of time. However, the above-mentioned corrosive substances, along with neglect, can lead to a situation whereby conditions might combine to cause some damage to occur. Therefore, we suggest that you always keep your grill clean, dry and covered when not in use. This is even more important when long term storage is required. Always store the grill clean, dry and covered with your Aspire grill cover. A dirty grill will attract insects and rodents which is highly unsanitary. In addition, rodents are known to chew on the insulation of wiring which will cause permanent damage to the wiring and possibly electrical components.

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

TROUBLESHOOTING GUIDE



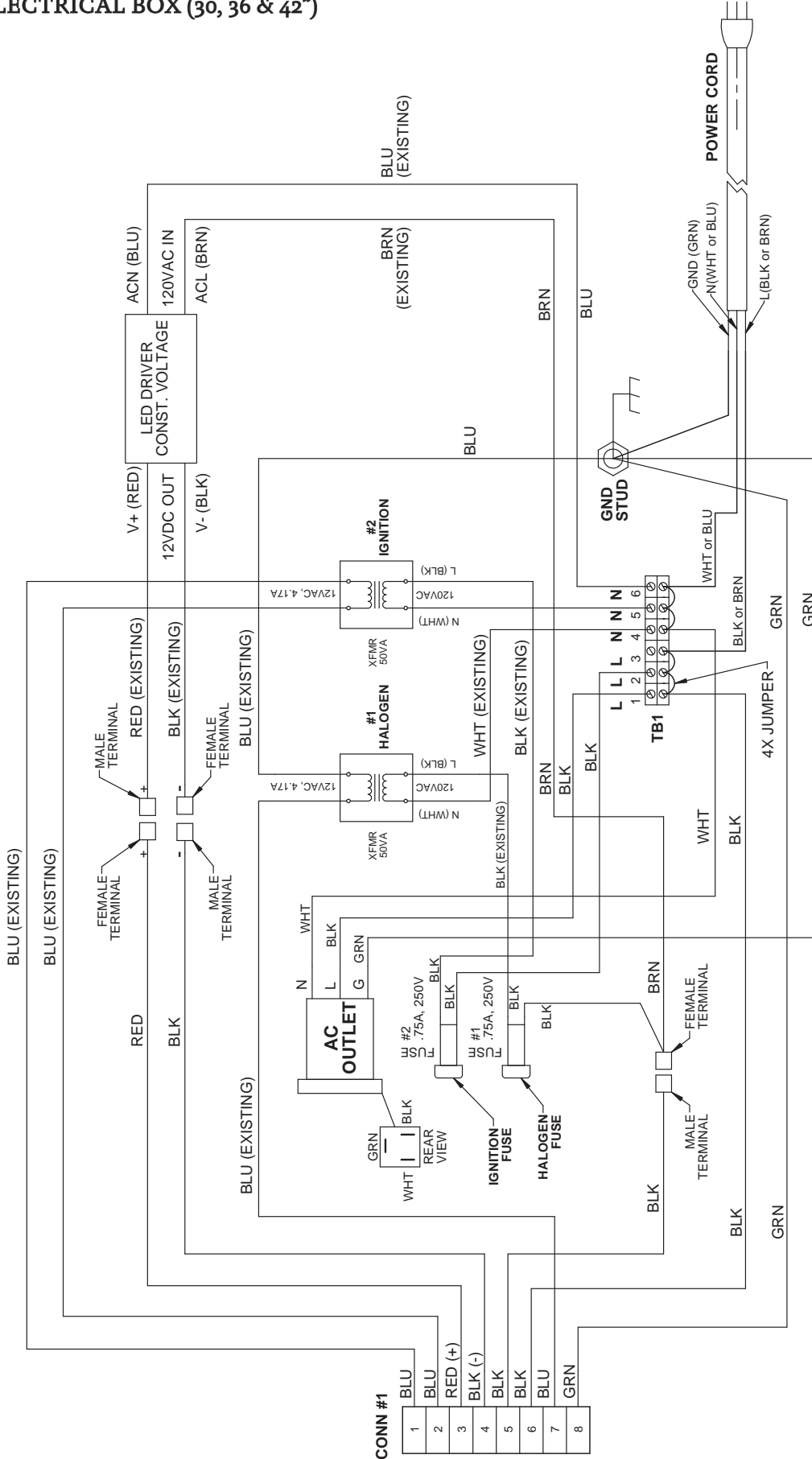
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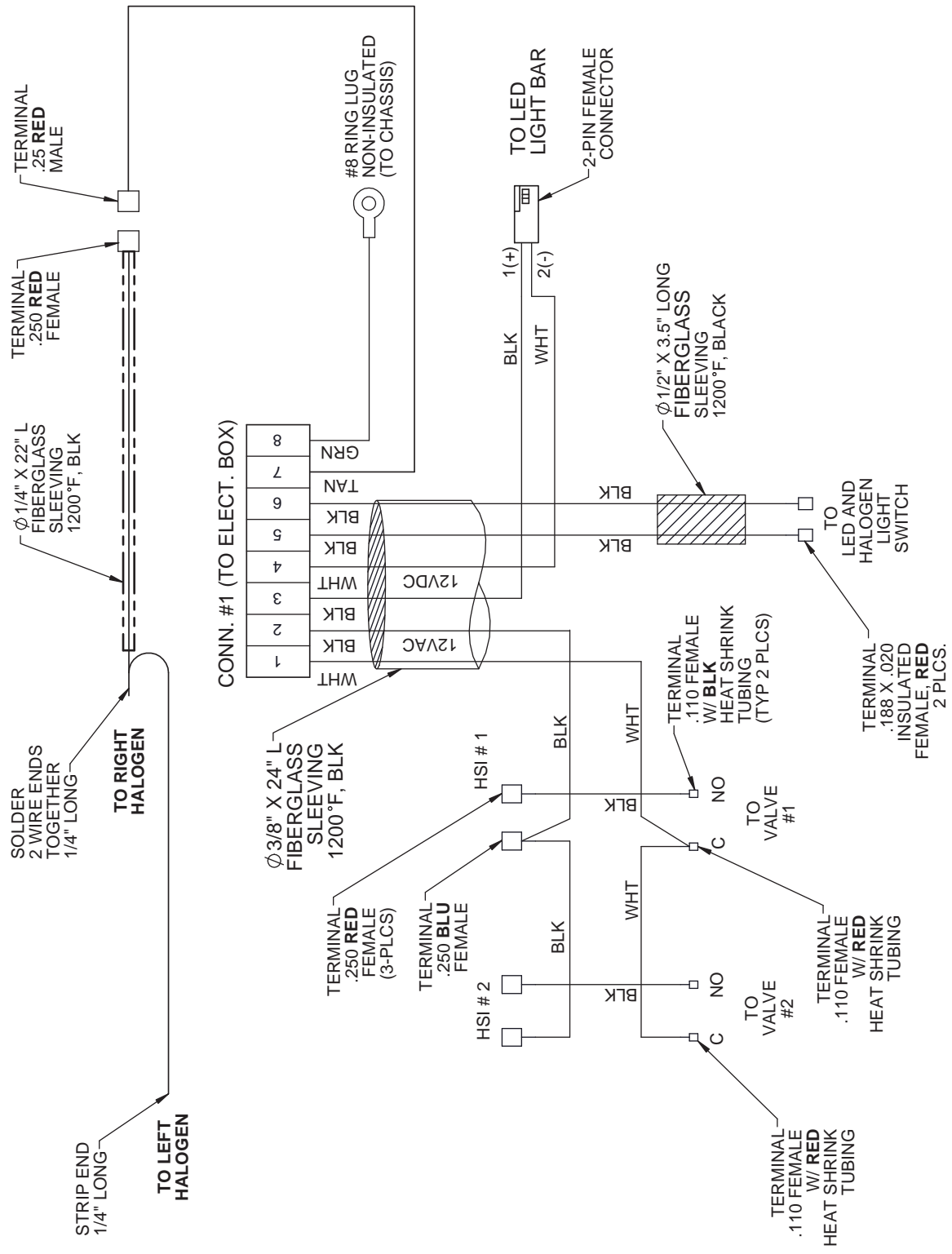
Symptom	Check
Burner will not light	Not holding in control knob long enough to make igniter glow Gas supply not on / shutoff valve closed LP gas cylinder empty Power cord not plugged in, or no power to receptacle, or blown fuse Low gas pressure to unit Burner ports near igniter are obstructed or dirty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

WIRING SCHEMATIC

ELECTRICAL BOX (30, 36 & 42")

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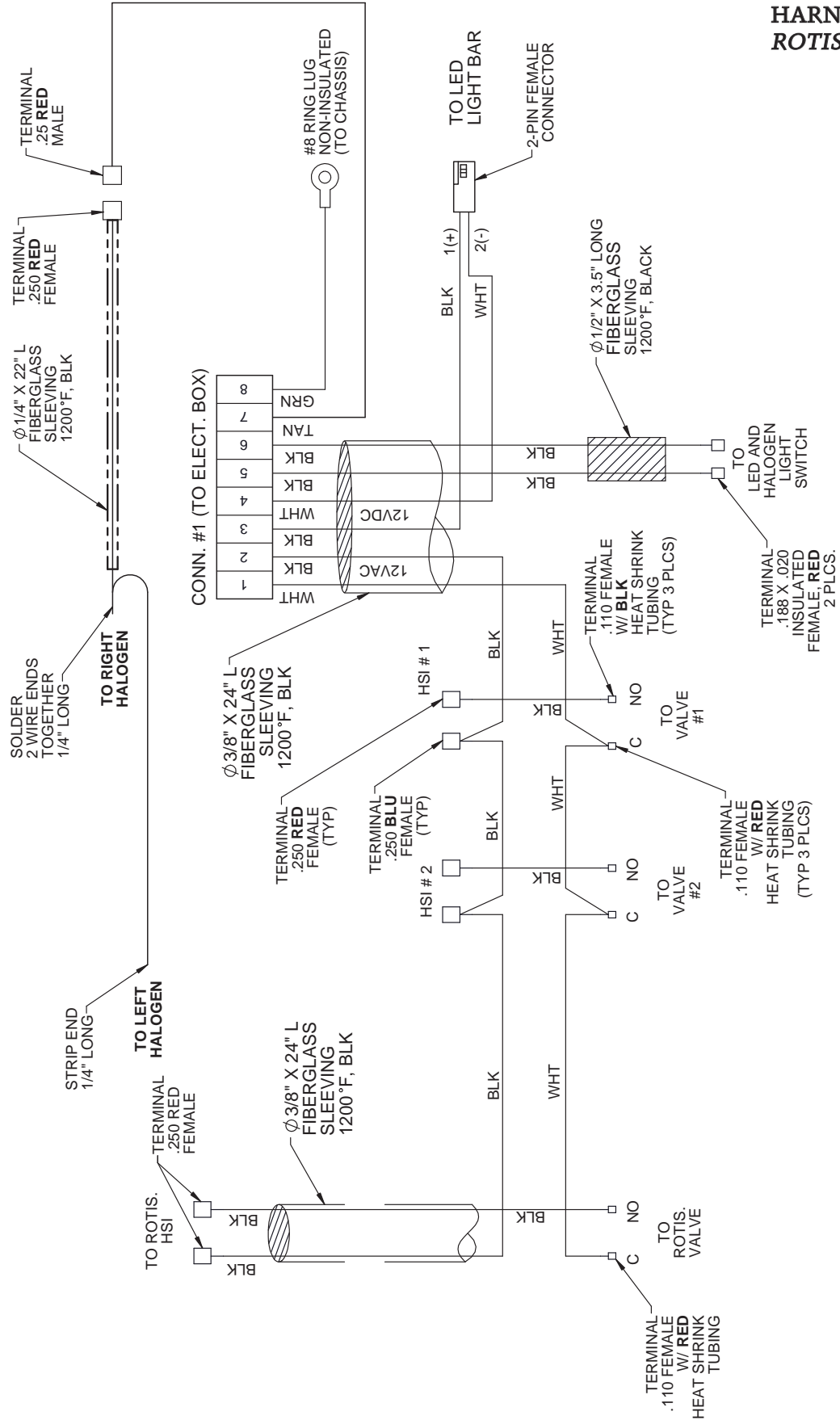




WIRING SCHEMATIC (continued)

HARNESS 30th WITH ROTISSERIE

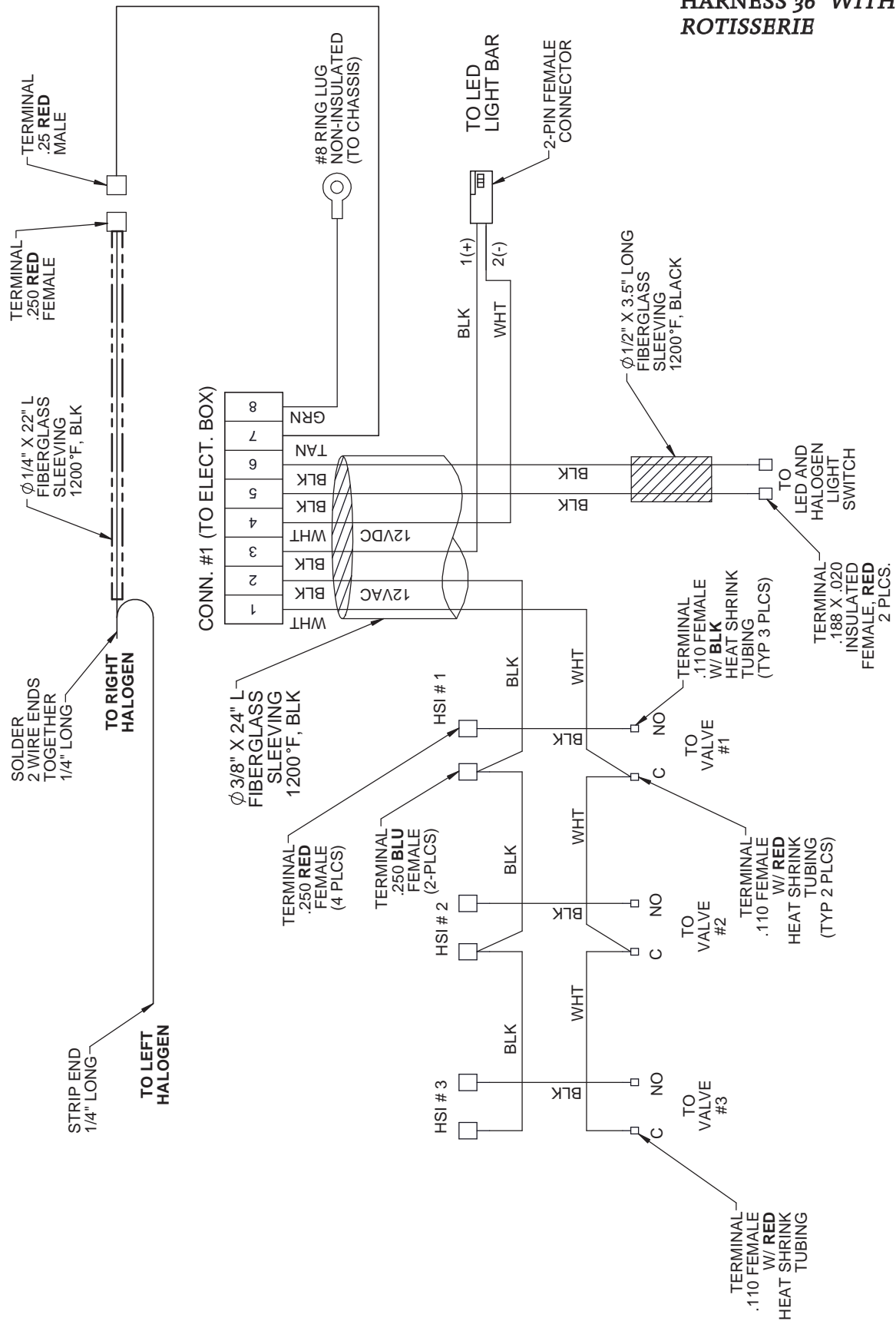
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WIRING SCHEMATIC (continued)

HARNESS 36" WITHOUT ROTISSERIE

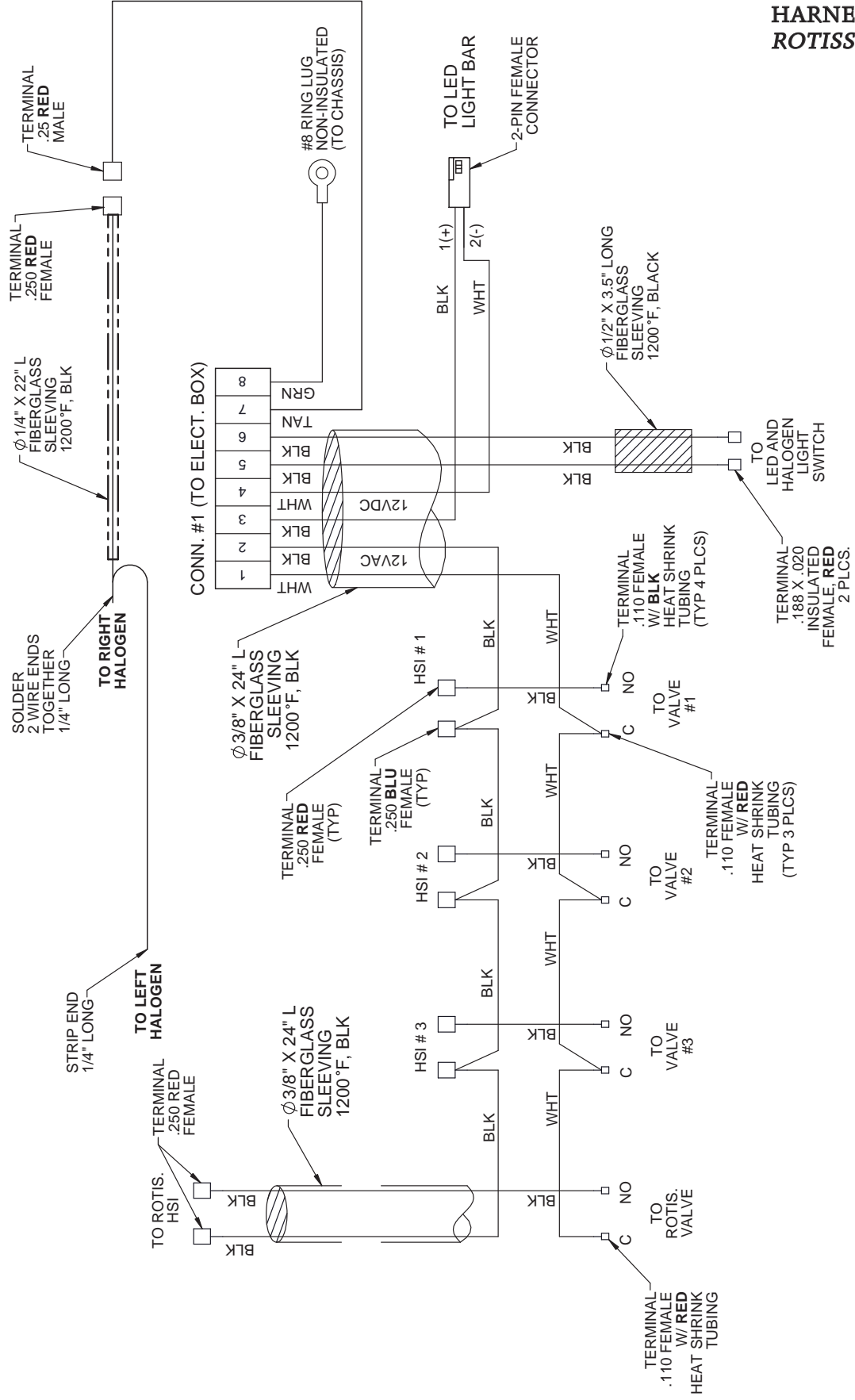
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WIRING SCHEMATIC (continued)

HARNESS 36" WITH ROTISSERIE

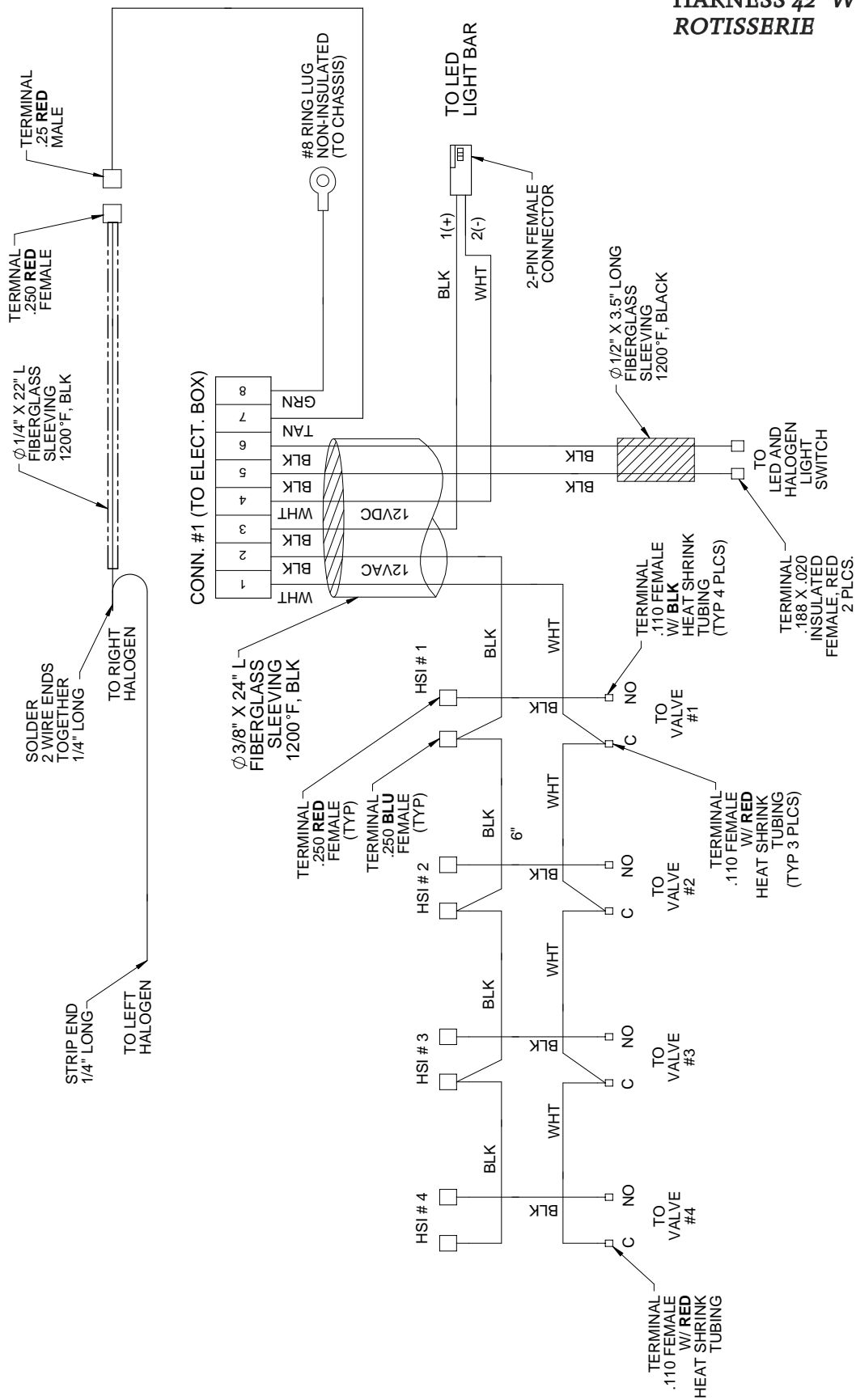
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WIRING SCHEMATIC (continued)

HARNESS 42" WITHOUT ROTISSERIE

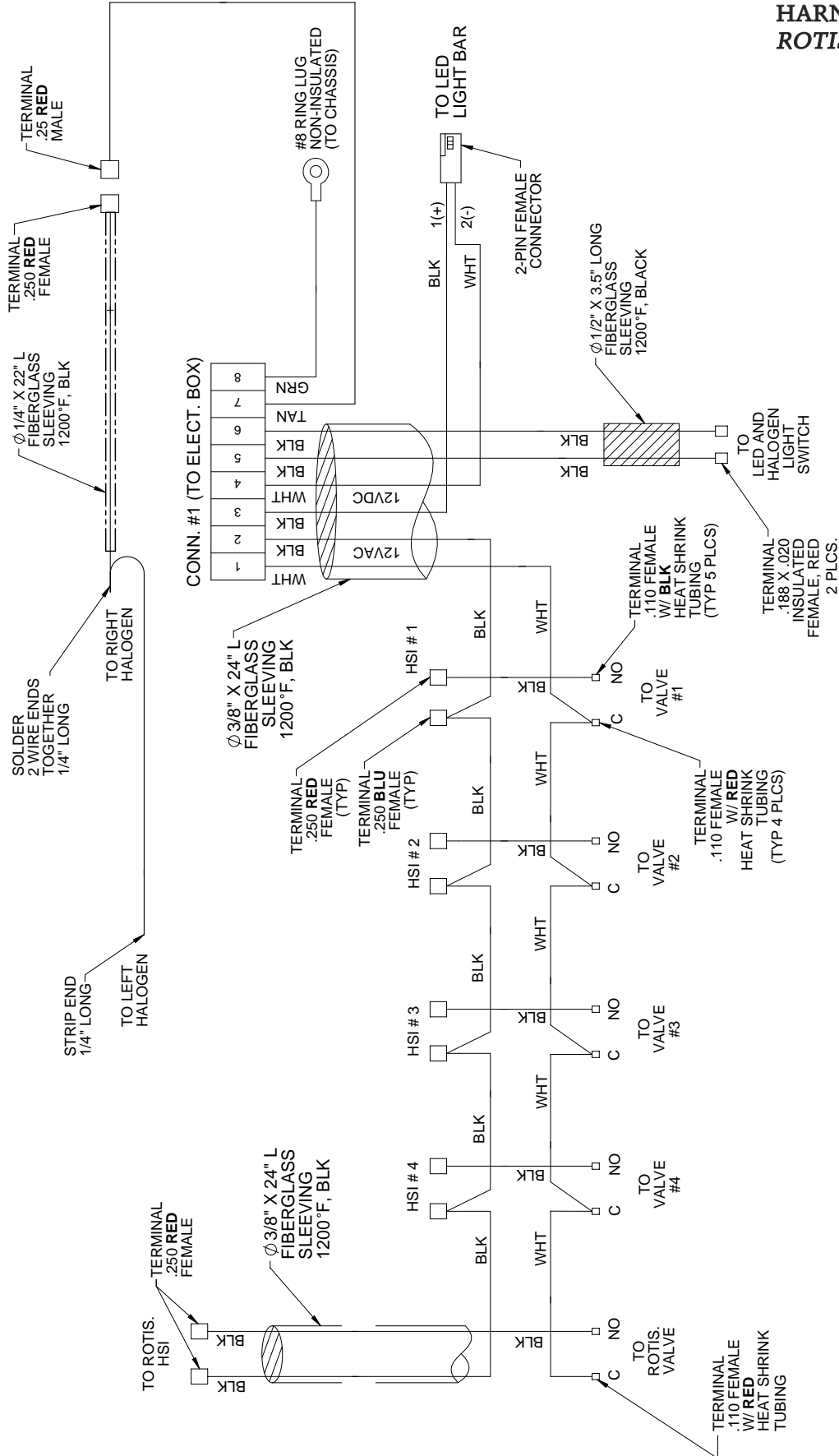
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WIRING SCHEMATIC (continued)

HARNESS 42" WITH ROTISSERIE

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PARTS LIST

Please visit the Aspire by Hestan website to access the parts list for your Aspire by Hestan product:
www.hestanaspire.com.

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SERVICE

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

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

OUTDOOR GAS PRODUCT LIMITED WARRANTY

WHAT THIS LIMITED WARRANTY COVERS

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

HOW TO OBTAIN WARRANTY SERVICE

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

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

EXTENSIONS TO ONE YEAR LIMITED WARRANTY PERIOD:

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

1. The Product’s stainless steel grill body, stainless tubular grill burners, Sear burners and rotisserie infrared burner (where applicable) are warranted to be free from defects in material and workmanship under normal non-commercial use and service for the lifetime of the original Purchaser. Rust-through damage of parts which render the Product inoperative is covered, but excludes surface corrosion or staining, scratches, and discoloration which may occur during normal use and is limited to replacement of the defective part(s), with the Purchaser paying all other costs, including labor, shipping and handling, as applicable.
2. The Product’s cooking grates and warming rack are warranted to be free from defects in material and workmanship under normal non-commercial use and service, for a period of ten (10) years from the original date of purchase. This excludes surface corrosion, scratches, and discoloration which may occur during normal use and is limited to replacement of the defective part(s), with the Purchaser paying all other costs, including labor, shipping and handling, as applicable.
3. The Product’s spit rod, briquette trays, manifolds, gas valves and sealed burner assemblies (where applicable) are warranted to be free from defects in material and workmanship, under normal non-commercial use and service, for a period of five (5) years from the original date of purchase. This is limited to replacement of the defective parts, with the Purchaser paying all other costs, including labor, shipping, and handling, as applicable.

OUTDOOR GAS PRODUCT LIMITED WARRANTY (continued)

4. All other grill components are warranted to be free from defects in material and workmanship, under normal non-commercial use and service, for a period of two (2) years from the original date of purchase. This is limited to replacement of the defective parts, with the Purchaser paying all other costs, including labor, shipping, and handling, as applicable.

WHAT THIS LIMITED WARRANTY DOES NOT COVER:

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

ARBITRATION:

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

LIMITATION OF LIABILITY:

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

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

HCC SHALL NOT BE LIABLE FOR LOSS OF REVENUE OR PROFITS, FAILURE TO REALIZE SAVINGS OR OTHER BENEFITS, OR ANY OTHER SPECIAL, INCIDENTAL OR CONSEQUENTIAL DAMAGES CAUSED BY THE USE, MISUSE OR INABILITY TO USE THE PRODUCT, REGARDLESS OF THE LEGAL THEORY ON WHICH THE CLAIM IS BASED, AND EVEN IF HCC HAS BEEN ADVISED OF THE POSSIBILITY OF SUCH DAMAGES. NO RECOVERY OF ANY KIND AGAINST HCC SHALL BE GREATER IN AMOUNT THAN THE PURCHASE PRICE OF THE PRODUCT.

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

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

INTERACTION OF LAWS WITH THIS LIMITED WARRANTY:

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

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

RETAIN THIS MANUAL FOR FUTURE REFERENCE
CONSERVEZ CE MANUEL POUR UNE RÉFÉRENCE FUTURE



Hestan Commercial Corporation

3375 E. La Palma Ave.
Anaheim, CA 92806
(888) 905-7463



ASPIRE
HESTAN

OUTDOOR REFRIGERATOR

Model: ERS24

Installation / Use & Care Manual

Message from Aspire by Hestan:

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

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

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

Welcome to Aspire by Hestan

IMPORTANT SAFEGUARDS

Read all instructions before using this appliance. Use this appliance only for its intended purpose as described in this instruction manual. Always exercise basic safety precautions, as described below. After reading the instruction manual, store it in an accessible place where the user(s) of this product can easily find it.

The purpose of these safety precautions is to ensure safe and correct use of the product to minimize risks that could cause serious damage and injury to you or others. The safety precautions are divided into WARNINGS and CAUTIONS. Cases where improper handling of the unit could lead to death or serious injury are listed under the WARNING heading. However, the cases listed under CAUTION could also lead to serious results. To ensure safety, adhere strictly to both types of safety precautions.

▲WARNING

1. All repairs, disassembly and modifications should be performed only by qualified technicians. Attempting to perform these yourself could result in fire, malfunction or injury.
2. Never splash water directly onto the product or wash it with water without unplugging, as a short circuit could result. In a rainy environment, a water-proof covering is recommended.
3. Never put flammable or volatile substances into the unit as explosion and fire could result.
4. Do not damage, modify, excessively bend, strain, twist or bundle the power cord. Avoid hot, sharp, or aggressive surfaces. Also, placing heavy objects on the power cord or binding it could damage the cord, possibly resulting in electrical shock or fire.
5. Use a dedicated wall outlet. Do not use an extension cord or multiple-outlet adaptor as this could result in electrical shock, overheating and fire.
6. Never use flammable spray cans or leave flammable substances near the unit. Sparks from electrical switches could result in explosion or fire. If a combustible gas is present near the appliance, turn off the source of the gas, then open the windows and doors to allow the gas to dissipate. To avoid an explosion, do not pull the plug or switch off the unit.
7. The electrical socket used must have good grounding. The ground wire cannot be connected with a gas pipe, heating pipe, water pipe, telephone line or lightning rod. It cannot be replaced with the neutral wire of single-phase power. In addition to the ground wire, an electrical leakage circuit breaker is also required.
8. Use an electrician installed ground fault circuit interrupter (GFCI) electrical outlet. If no GFCI is installed, electrical shock could result.
9. Never climb onto the unit. The unit could tip over or fall and cause material damage or personal injury.
10. Disconnect the power cord plug from the wall outlet before moving the unit and make sure that the power cord is not damaged during transport. A damaged power cord could result in electrical shock and/or fire.
11. Never unplug the unit by pulling on the power cord. Always grip the plug firmly and pull straight out from the outlet. Pulling the cord could cause wire breakage, possibly resulting in overheating and fire.
12. Repair or replace any cord that is frayed or damaged. Do not use a cord that shows cracks or abrasions along its length.

▲CAUTION

1. This unit must be properly installed in accordance with the installation instructions along with all local codes before it is used. See grounding instructions in the Installation section.

IMPORTANT SAFEGUARDS *(continued)*

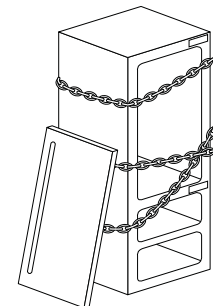
2. This model can either be built-in or free-standing. Built-in units vent at the bottom front and airflow at the front of this vent must be unimpeded.
3. Install the unit in a location where the floor is sturdy enough to support the load of the unit. If the floor is not sturdy enough or installation is incorrectly performed, the unit could tip over and cause personal injury. If the unit is placed on a stand, the front surface must be 3" [7.6 mm] or more back from the edge of the stand in order to avoid accidental tipping of the appliance during normal usage.
4. Never place heavy objects or items containing water on top of the unit. Objects could fall and cause injury and spilled water could cause the deterioration of the insulation of electrical components and result in electrical shock.
5. Disconnect the unit if it is behaving abnormally, and do not reconnect until the situation is corrected.
6. Pull out the plug before doing any maintenance on the unit to avoid electric shock.
7. Never pull out the power cord when hands are wet!
8. This unit is not intended for the storage of medicines or chemical reagents.
9. Keep packing materials away from children.
10. Condensate water from the evaporator drains into a hole in the floor of the storage compartment and is channeled into a drain pan located at the back of the unit on the compressor. Heat transferred from the compressor evaporates any water that has collected in the pan. Be sure the drain hole in the floor of the unit is clear and unobstructed.
11. During long absences, remove the unit's contents, unplug the unit, clean it and leave the door open slightly to avoid possible formation of condensation, mold or odors. Use a cover to protect the unit and prolong its lifespan.
12. Leave disassembly and disposal of the unit to qualified experts.

IMPORTANT CHILD SAFETY

▲ DANGER

Risk of child entrapment. Before you throw away your old refrigerator:

- Take off the doors.
- Leave the shelves in place so that children may not easily climb inside.
- Do not let children play in, on, or around the refrigerator.



▲ WARNING

For outdoor use ONLY. This appliance is not intended to be installed in or on recreational vehicles, and/or boats.

▲ WARNING

Electrical Parts & Components – disconnect all power supplies before servicing.

READ THIS MANUAL CAREFULLY AND COMPLETELY BEFORE USING YOUR REFRIGERATOR TO REDUCE THE RISK OF FIRE, SHOCK HAZARD, OR OTHER INJURY.

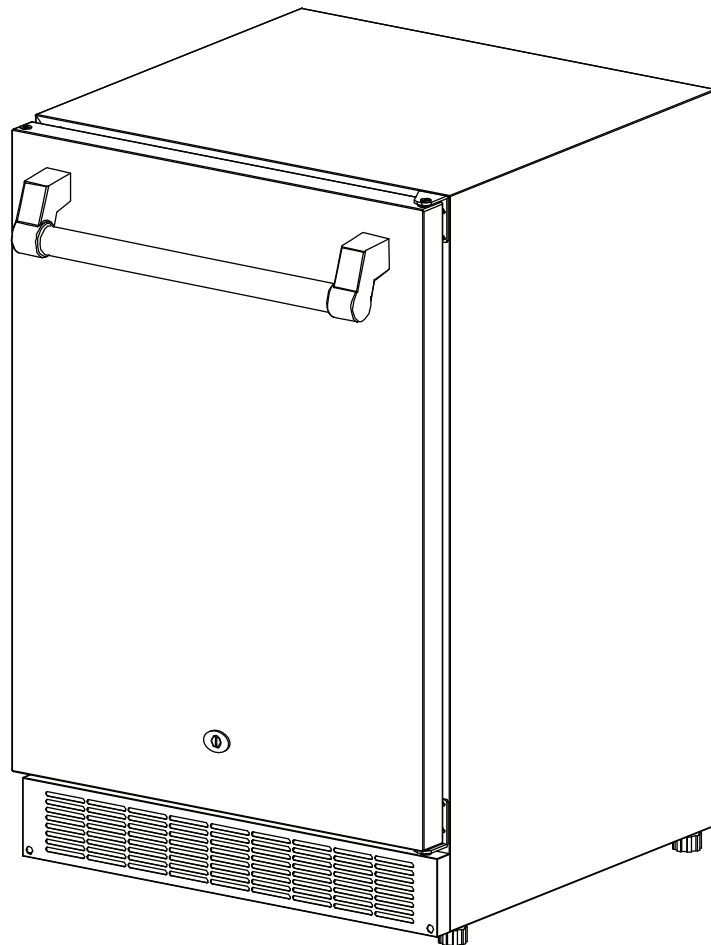
SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.

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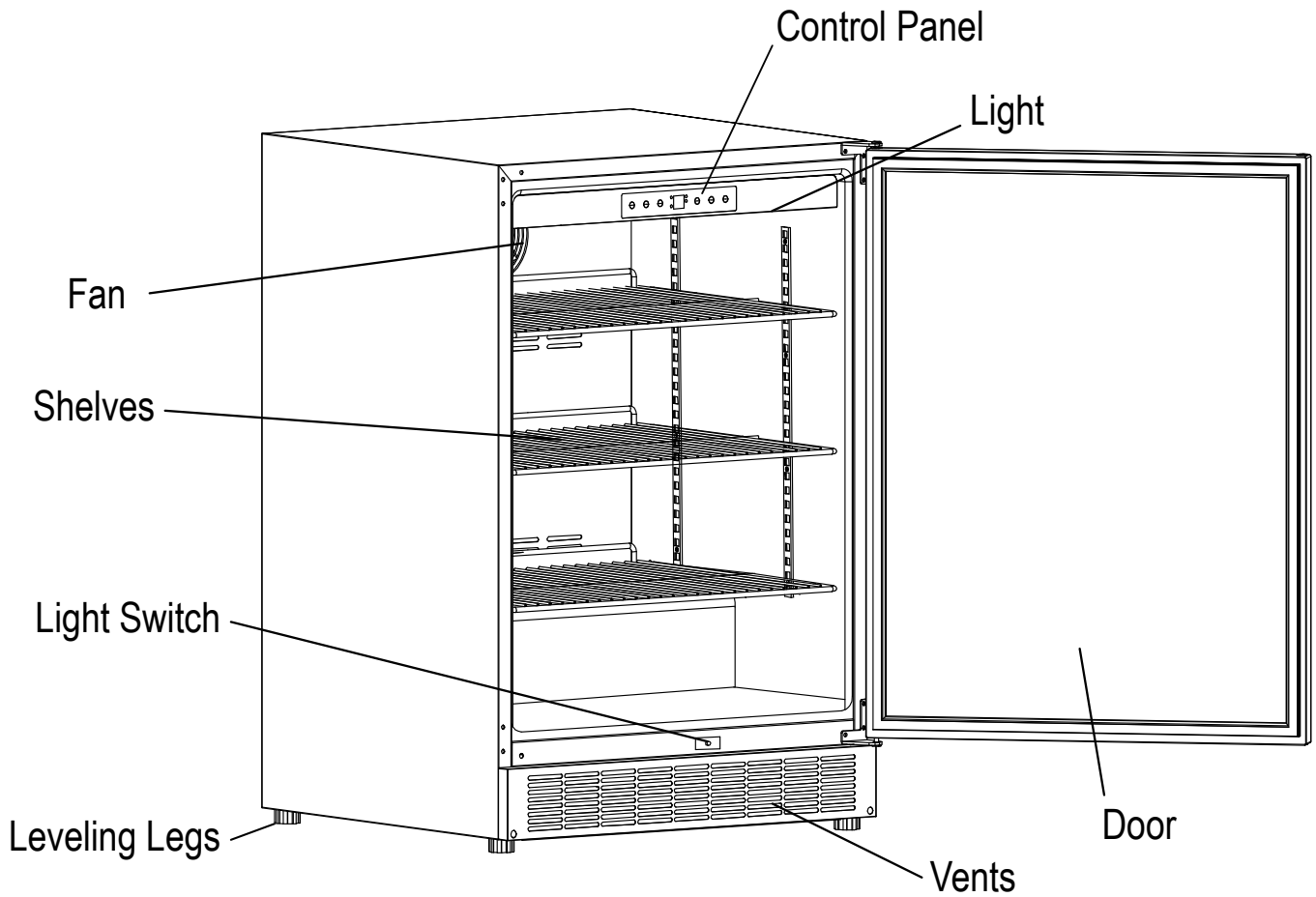
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LOCATION OF PARTS

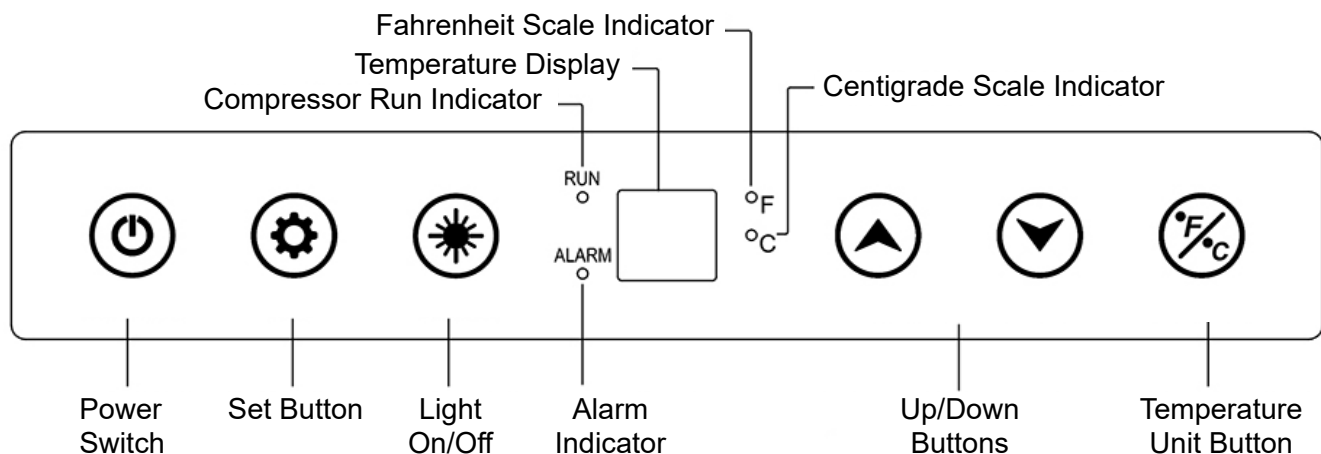
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TECHNICAL SPECIFICATIONS

Model Number:	ERS24
Description:	Outdoor Refrigerator
Electrical Input:	115VAC ~ 60Hz
Current Rating:	1.8A
Unit Dimensions:	23"W x 26- ³ / ₄ "D x 33- ¹ / ₂ "H [584 x 680 x 851 mm]
Unit Weight:	114 lbs. [52 kg]
Ambient Temperature Range:	50°F - 100°F [10°C - 38°C]
Compartment Temperature Range:	36°F - 64°F [2°C - 18°C]

CONTROL PANEL



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ENERGY-SAVING TIPS

- Do not place the unit next to a heating vent, a range or in direct sunlight.
- Keep the door closed as much as possible, especially in hot, humid weather.
- Cover foods to reduce moisture buildup inside the appliance.

INSTALLATION

Remove the exterior and interior packaging. Use a soft dry cloth to wipe down the outside of the refrigerator thoroughly. Use a clean cloth dampened with lukewarm water to wipe down the inside of the refrigerator.

The unit should be located in a well-ventilated area. Avoid placing it near any source of heat or moisture, or in direct sunlight. Direct sunlight may affect the finish, and nearby heat sources will cause higher electrical consumption.

The Refrigerator is designed to be either free-standing or built-in. It has motorized fans at the back of the unit that direct compressor-generated heat away from the compressor and through the front of the unit. Keep the front vents unobstructed. If the unit is built-in, allow minimum clearances of 1/4" [6 mm] at the sides, 1/2" [13 mm] at the back and 1" [25 mm] at the top.

Once the Refrigerator is positioned, the adjustable legs should be turned to level the appliance. This will reduce vibrations.

INSTALLATION *(continued)*

Reversing the Door Swing

Tools needed: Flathead screwdriver, Phillips screwdriver

IMPORTANT: Before you begin, unplug the refrigerator or disconnect power.

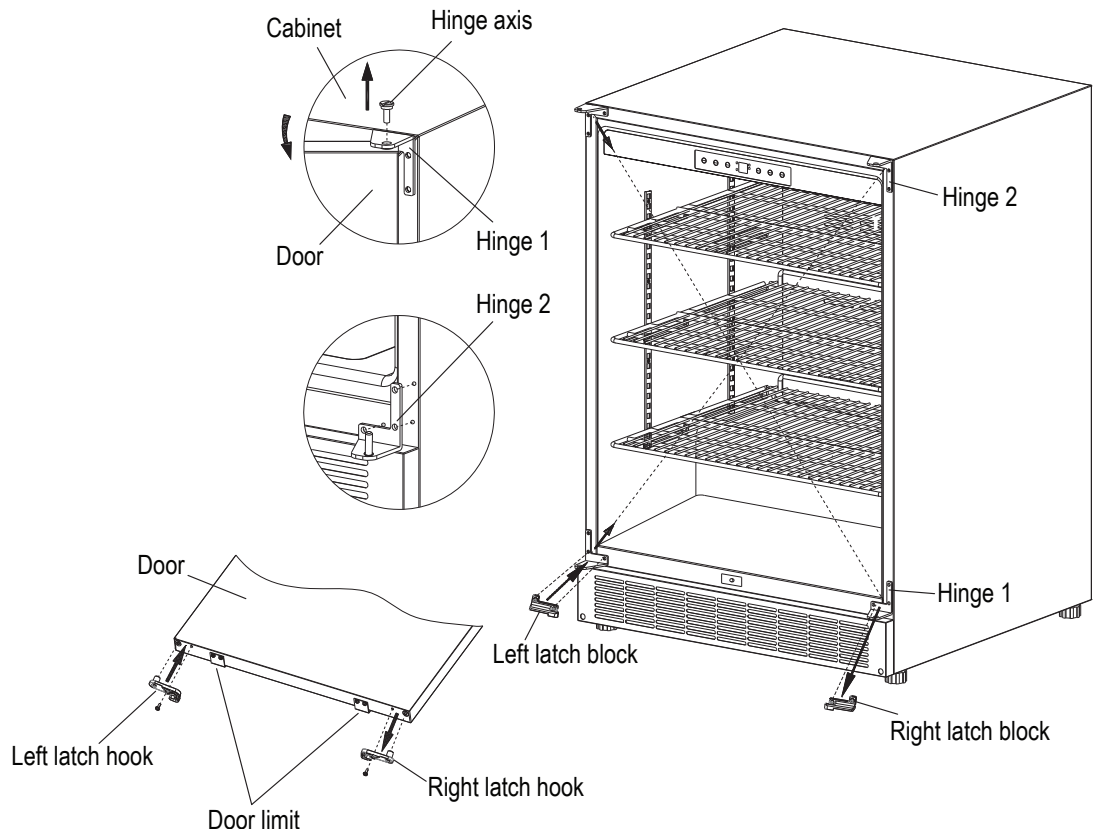
Note that the handle does not need to be removed to reverse the door swing.

To remove door from hinges:

1. Using a flathead screwdriver, separate the hinge axis from Hinge 1. Set aside.
2. Open the door about 20° around the axis of Bottom Hinge 2, then lift the door off Bottom Hinge 2 and set door aside.
3. Remove the right latch hook located in the right bottom of the door and plastic cap located in the left bottom of the door.
4. Install the left latch hook (in accessory bag) to the left bottom of the door where the plastic cap was placed and put the plastic cap on the other side.

To replace door on hinges:

1. Using a flathead screwdriver, remove the plug buttons from the screw holes opposite the door hinges, top and bottom. Set aside.
2. Replace the axis on the Hinge 1 and tighten it firmly. Remove Hinge 1 and install it with left latch block (in accessory bag) on the opposite bottom side.
3. Remove Hinge 2 and take down the right latch block, place Hinge 2 on the opposite top side. Separate the axis from Hinge 2 and set it aside.
4. Align the door on Bottom Hinge 1 and replace axis on Hinge 2. Tighten it firmly.
5. Push the plug buttons into the original screw holes.



INSTALLATION *(continued)*

ELECTRICAL CONNECTION

⚠ DANGER

Important! For your personal safety, this appliance must be properly grounded. In the event of an electrical short circuit, grounding reduces the risk of shock by providing an escape wire for the electric current. This appliance is equipped with a cord having a grounding wire with a grounding plug. The plug must be inserted into an outlet that is properly grounded and installed. The ground wire cannot be connected to a gas pipe, heating pipe, water pipe, telephone line or lightning rod. It cannot be replaced with the neutral wire of single-phase power. In addition to the ground wire, an electrical leakage circuit breaker (GFCI) is also required. Consult a qualified electrician if you do not completely understand these grounding instructions.



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DO NOT UNDER ANY CIRCUMSTANCES CUT OR REMOVE THE THIRD (GROUND) PRONG FROM THE POWER CORD!

If installation in a damp location is unavoidable, have an electrician install a ground fault circuit interrupter (GFCI) electrical outlet. If no GFCI is installed, electrical shock could result.

DO NOT USE AN EXTENSION CORD.

Avoid the use of an extension cord because of potential safety hazards under certain conditions.

OPERATING YOUR REFRIGERATOR

IMPORTANT: Do not plug in the Refrigerator for 24 hours after unit is set in place. Failure to do so may result in the unit working improperly.

Compartment Design

This outdoor refrigerator has a capacity of 175 cans. The unit has 3 adjustable chrome-plated flat wire shelves to hold cans and bottles of beverages such as beer, water and soft drinks. The control panel enables you to set your desired temperature and displays the current temperature inside the compartment.

OPERATING INSTRUCTIONS

First Use

The refrigerator control is preset at the factory. Initial startup requires no adjustments.

Turning On the Unit

Plug in the Refrigerator to turn it on automatically. (After the unit has been on for about 6 hours, the compressor will shut down for thirty minutes to allow for automatic defrosting.)

If you want to use the Automatic Temperature (default) setting, do nothing further. The unit will automatically set the temperature in the compartment at 40 °F [4°C]. If you want to set other temperatures, see below.

Temperature Setting

Wine Storage Temperatures: While wines store best at temperatures around 56-58°F [13-14°C], your unit also allows you to store wine at drinking temperatures. Generally, RED WINE should be kept at 60-61°F [16°C] and WHITE WINE, which is usually served chilled, is best kept at 54-55°F [13°C]. Sparkling wines should be kept at about 46°F [8°C]. For beer and soft drinks, choose the temperature setting that is most agreeable to you and your guests.

OPERATING YOUR REFRIGERATOR *(continued)*

To adjust the temperature, press the SET button, then use the UP/DOWN keys to navigate to the preferred temperature. The range of set temperatures is from 36°F to 64°F [2°C to 18°C]. For example, if you are storing red wine, you may want to set a temperature of 61°F [16°C]. When your desired temperature appears in the DISPLAY window of the control panel, press SET to confirm. The actual temperature inside the unit will now appear in the window. This temperature will vary depending on the number of bottles stored and how frequently the door is opened.

Please note: The temperature sensor records the average temperature of the unit. Cold air falls and warmer air rises, and there will be a temperature variation from the bottom to the top of the unit. The temperature at the bottom of the unit will always be slightly colder. The controller controls the average temperature of the unit. The temperature displayed by the electronic control panel is the instantaneous average temperature of the unit and there may be a variation of approximately 0°F to 6° F [0°C to 4°C] from top to bottom.

When fully loaded with room temperature product, the refrigerator will operate continuously for as long as 24 hours to reduce the temperature inside the cabinet to the desired point. Under normal conditions, when the unit has been on for six hours, it will go through the auto defrost function for a period of about thirty minutes.

The unit is designed to operate in ambient temperatures between 50°F [10°C] and 100°F [38°C]. Higher ambient temperatures may reduce the unit's ability to reach low temperatures. Best results are obtained at temperatures between 65°F [18°C] and 80°F [27°C] for built-in models and between 65°F [18°C] and 90°F [32°C] for freestanding models.

Caution: Damages caused by ambient temperatures of 40°F [4°C] or below are not covered by the warranty.

To temporarily stop the cooling cycle, unplug the refrigerator. To shut it down for longer periods of time, disconnect the plug and leave the door partially open to avoid odors or mold.

NOTE: If you unplug the Refrigerator, allow 3 minutes before plugging it back in. The unit will not restart in less than 3 minutes.

Memorized Temperature Settings

Your unit has been designed to "remember" the last run mode to which it was set. If there is a power outage or any other power cutoff, the unit will automatically return to the previous temperature setting after the power has returned.

Compressor Run Indicator

When the compressor is running, the control panel will light a running LED light representing a running compressor. When the compressor stops running, as it reaches the desired temperature, the running LED will go out as well.

ALARM Mode

In the event that there is a fault in the unit, an ALARM LED light will appear on the control panel. In ALARM mode, the unit will make a beeping sound and display an alarm message. If the control panel displays any of the following messages: EI, HI or LI, consult the Troubleshooting section of this manual.

Interior Light

The interior light can be turned On or Off automatically with the opening or closing of the door.

Shelving

The unit has 3 adjustable chrome-plated flat wire shelves to hold cans and bottles of beverages such as beer, water and soft drinks.

OPERATING YOUR REFRIGERATOR *(continued)*

These racks are designed to only be pulled out 1/3 of the way. This is a safety feature so that the refrigerator will not tip over or let the shelf fall out.

The racks are removable and reversible. To remove a rack, take out the cans on the rack and pull it out until it stops. Then lift up the front of the rack and remove it from the unit. Use these steps in reverse to reinstall the shelf.

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CLEANING AND MAINTENANCE

Cleaning the Outside

Unplug your Refrigerator. Clean the outside with a cloth dampened in mild soapy water. Dry thoroughly with a soft cloth. Polish with a stainless steel cleaner. To clean the door gasket, use only mild soapy water. Never use harsh cleansers or scouring pads to clean any part of your unit.

Cleaning the Inside

Unplug your Refrigerator and remove its contents. Rinse the inside surfaces with plain water and dry the chrome racks and shelving. Avoid getting excess water inside the machine since it will flow into the water trap near the compressor and possibly overflow.

Defrosting the Unit

The unit incorporates an automatic defrost system in which the refrigerated surfaces of the unit defrost automatically. Defrost water drains into a hole in the floor of the storage compartment and is channeled into a drain pan located at the back of the unit near the compressor. Heat transferred from the compressor evaporates any water that has collected in the pan. Be sure the drain hole in the floor of the unit is clear and unobstructed.

Extended Non-Use

VACATION/HOLIDAY, PROLONGED SHUTDOWN

The following steps are recommended for periods of extended non-use:

Remove all customizable content from the unit.

Disconnect the power cord from its outlet/socket and leave it disconnected until the unit is returned to service.

If ice is on the evaporator, allow ice to thaw naturally.

Clean and dry the interior of the unit. Ensure all water has been removed from the unit.

The door must remain open to prevent formation of mold and mildew. Prop open the door at a minimum of 2" [50 mm] to provide the necessary ventilation.

WINTERIZATION

If the unit will be exposed to temperatures of 40°F [4°C] or less, the steps above must be followed.

TROUBLESHOOTING

Unit does not turn on

- Not plugged in.
- Fuse blown or circuit breaker tripped.
- Press Power Button on control panel.

Noise or vibration

- Check that unit is level. If not, adjust leveling legs.

Unit is too warm

- Check that door is properly closed and sealed.
- Check temperature setting. (To change the temperature setting, follow the steps in the Operating Your Refrigerator section of this manual.)
- Check if door has been opened frequently or recently filled with product.

Unit Develops Condensation on External Surfaces

- Check the unit is properly exposed to excessive humidity. Moisture will dissipate as humidity levels decrease.

Temperature Window displays "E1"

- This message is an ALARM MODE indication. It indicates that thermostatic sensor has malfunctioned. Contact your authorized service facility for sensor replacement.

Temperature Window displays "LI"

- This message is an ALARM MODE indication. It indicates that the actual temperature is much lower than your set temperature.

Temperature Window displays "HI"

- This message is an ALARM MODE indication. It indicates that the actual temperature is much higher than your set temperature. Possible causes are:

- The door might not be fully closed.
- The refrigerant may have leaked.
- The unit may have been recently loaded with room temperature product.
- The control panel may not be functioning properly and should be replaced. If you are certain that the door is not the cause of the problem, contact your authorized service facility immediately.

PARTS LIST

Please visit the Aspire by Hestan website to access the parts list for your Aspire by Hestan product: www.hestanaspire.com.

EN

SERVICE

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

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OUTDOOR REFRIGERATOR LIMITED WARRANTY

WHAT THIS LIMITED WARRANTY COVERS

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

HOW TO OBTAIN WARRANTY SERVICE

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

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

WHAT THIS LIMITED WARRANTY DOES NOT COVER:

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

OUTDOOR REFRIGERATOR LIMITED WARRANTY *(continued)*

ARBITRATION:

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

LIMITATION OF LIABILITY:

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

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

HCC SHALL NOT BE LIABLE FOR LOSS OF REVENUE OR PROFITS, FAILURE TO REALIZE SAVINGS OR OTHER BENEFITS, OR ANY OTHER SPECIAL, INCIDENTAL OR CONSEQUENTIAL DAMAGES CAUSED BY THE USE, MISUSE OR INABILITY TO USE THE PRODUCT, REGARDLESS OF THE LEGAL THEORY ON WHICH THE CLAIM IS BASED, AND EVEN IF HCC HAS BEEN ADVISED OF THE POSSIBILITY OF SUCH DAMAGES. NO RECOVERY OF ANY KIND AGAINST HCC SHALL BE GREATER IN AMOUNT THAN THE PURCHASE PRICE OF THE PRODUCT.

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

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

INTERACTION OF LAWS WITH THIS LIMITED WARRANTY:

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

Any questions about this Limited Warranty may be directed to:

Hestan Commercial Corp. at (888) 905-7463

RETAIN THIS MANUAL FOR FUTURE REFERENCE
CONSERVEZ CE MANUEL POUR UNE RÉFÉRENCE FUTURE



Hestan Commercial Corporation

3375 E. La Palma Ave.
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TECHO — BLOC
OUTDOOR KITCHENS

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URBAIN
Bonfire[™]
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