

Welcome & Congratulations

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

How to Obtain Service

Before you call

Is there Gas supplied to the Grill?

Is the battery inserted into igniter box?

Have you recently refilled the LP Tank?

Please make sure you have the following information:

Model Number | Date of Purchase | Serial Number. (The serial number can be located on the rating plate, which is located on the right under side of grill, above gas manifold pipe.)

For warranty service, contact SUNSTONE Customer Service Department at (888)-934-9449 or email service@texasbbqwholesalers.com, we will response back within 24 hours.

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

YOUR NAME _____ DATE OF PURCHASE _____

ADDRESS _____

MODEL NO _____ SERIAL NO _____

COMPANY THAT YOU PURCHASED FROM _____

Unpacking and Assembly

Your grill arrives nearly ready to use and requires little assembly. Carefully follow these steps, unpack the grill, removing all packing material and protective film.

1. Cut black plastic straps and lift grill from pallet (WARNING: Grill is very heavy, you will need help), and position grill near your island where the grill is being installed.
2. Remove the green straps from around the grill box carton.
3. Lift the cardboard box up and off, be sure to tilt it back then turn it upside down so the Rotisserie Rod and any other packaging materials are retained in box. (It may require two people). Or open top of box first and remove rotisserie rod, and other packaging material.
4. Remove the plastic wrap that protects the grill.
5. Raise hood and unpack all parts
6. Cut plastic ties that hold the warming rack, side shelves and spit rod.
7. Remove warming rack at the back of grill by lifting up and sliding out.
8. Remove rotisserie motor plus care and use manual
9. Reposition the warming rack at the back of the grill

INSTALLATION AND ASSEMBLY - Island Safety



ATTENTION: Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

Placement and Location

- Never locate this island in an enclosed room, under any sealed overhead structure, or any type of enclosed area such as a garage, shed, or breezeway, and keep clear of trees and shrubs.
- Do not build or place island under or near windows or vents that can be opened into your home.
- Maintain sufficient distance as to not overheat any overhead combustible material such as a patio cover.
- The area surrounding your island should be kept clean and free from flammable liquids and other combustible materials such as mops, rags or brooms, as well as solvents, cleaning fluids, and gasoline.
- Do not use the island cabinet for storage of flammable or plastic items.
- Do not store the liquid propane (LP) cylinder in the vicinity of the grill or other appliance when it is not being used.
- Do not block any island vent in such a way that will cause ventilation issue. Fresh air must be able to pass through installed vents to safeguard against residual gas accumulation.



WARNING: Either for Modular or Built-in island installation, you MUST install proper air ventilation at the upper side and lower side of island face wall, if adequate air ventilation is not installed, risk of fire, injury or explosion may result.

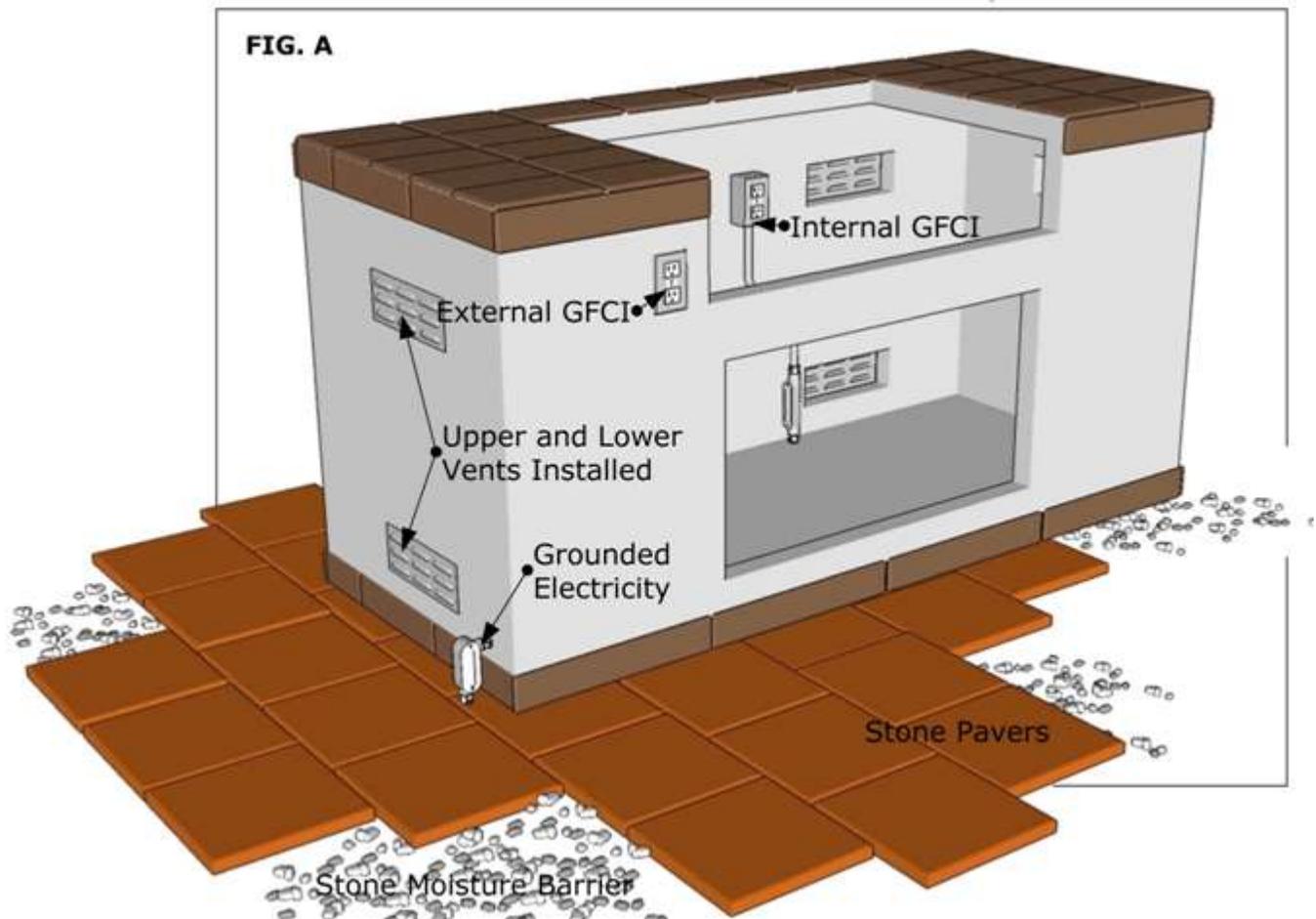
For Built-in Installations

Outdoor Kitchen Island should be built with NON-Combustible applications, including masonry stone or brick. Never build deck below grill; grill is supported by counter edge. It is recommended that the enclosure have several ventilation holes or vents to prevent gas build-up in the event of a leak. (See Fig. A-page 7) The deck ledges and counter should be flat and level in reference to the floor. If your grill is equipped with a rotisserie or lights, electrical service should be provided. GFCI electrical plugs are required for outdoor use. If your grill is equipped with a rotisserie, a minimum of 24" (609.6mm) of clearance is needed on each side of the grill for the motor and skewer.

For Modular Installations

Outdoor Kitchen Island should be built with Non-Combustible applications, including Steel Welded Frame, or Steel Stud Frame finished with Cement Board. For modular installations, a moisture barrier is recommended, using pressure treated composite board under base of island. Interior should be lined with ABS plastic liner as additional protection. No deck below grill is required; grill is supported by counter edge. It is recommended that the enclosure have several ventilation holes or vents to prevent gas build-up in the event of a leak. (See Fig. A-page 7) The deck ledges and counter should be flat and level in reference to the floor. If your grill is equipped with a rotisserie or lights, electrical service should be provided. GFCI electrical plugs are required for outdoor use. If your grill is equipped with a rotisserie, a minimum of 24" (609.6mm) of clearance is needed on each side of the grill for the motor and skewer.

INSTALLATION AND ASSEMBLY - Island Safety



⚠ ATTENTION: Upper and lower air vents (20 sq. in. minimum each) **MUST BE PROVIDED** on both sides of built-in construction. The height from upper air vent to top surface of island is 5", and the height from lower air vent to the bottom is 5".

Island units must have vents cut into the island sides regardless of whether the grill is kept as NG or is converted to LP. If no vent openings are made in the island unit, the grill will overheat and cause a fire hazard! If you have an L.P. model with a 20lb cylinder stored in the enclosure, ensure that there at least two air ventilation openings of 20sq inches 180 degrees apart and they are level with the cylinder valve. Another two openings with the same dimensions and distance are required to be level with the base of the cylinder.

- Do not use an extension cord to supply power to your island, or appliance. Such use may result in a fire, Electrical shock or other personal injury.
- Do not install a fuse in the neutral or ground circuit. A fuse in the neutral or ground circuit may result in an Electrical shock hazard.
- Use only Ground Fault Interrupter (GFI) protected circuit with this outdoor kitchen island.
- Keep all electrical components covered and secured away from any water or other liquids.
- Use only extension cords with a 3 prong grounding plug, rated for power of equipment, and approved for outdoor use with a W-A marking.

INSTALLATION AND ASSEMBLY - Island Safety



CAUTION: Wind blowing into or across the rear oven lid vent (see fig. B page 9) can cause poor performance and/or dangerous overheating. Orient the grill so that the prevailing wind blows toward the front of grill. (See fig. A page 9)

Windy Conditions

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

If, while the hood is closed and you fail to see the hood temperature gauge rise, use extreme caution, turn gas flow to OFF position, if knobs are very hot, turn gas off at source.

- For breezy days, be careful not to leave the front hood down for more than 15 minutes, when the burners are on. (Never leave grill unattended when in operation)
- If you suspect the grill is overheating, using an oven mitt, open the front hood. Then adjust the burner control knob to off position.
- Orient the grill so the Prevailing winds are not blowing into the rear or side of grill. (See figure A Correct Way, and figure B Wrong Way . Page 9)



CAUTION: Any damage resulting from windy conditions causing overheating, including melted knobs or igniter wires and impulse igniter box. Also any discoloration from heat buildup, is excluded from warranty coverage.



NOTICE: Ensure grill is installed with proper air flow for correct combustion air and cooling airflow. Airflow **MUST** be maintained for the grill to perform as it was designed. If airflow is blocked, overheating will occur and poor combustion will result.

Location

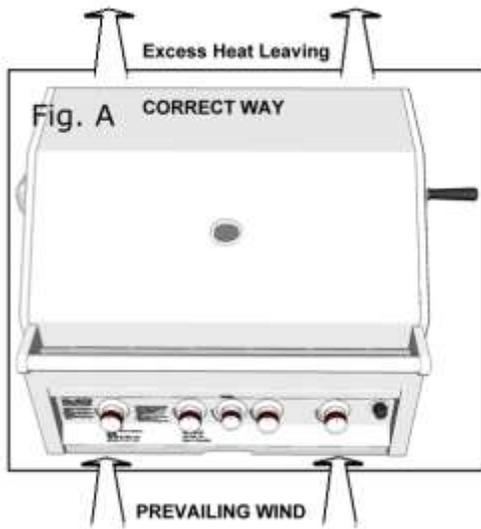
Locate the grill only in a well ventilated area. Never locate the grill in a building, garage, breezeway, shed or other such enclosed areas without an approved ventilation system. During heavy use, the grill will produce a lot of smoke. Ensure there is adequate area for it to dissipate.

IMPORTANT: Gas fittings, regulator, and installer supplied shut-off valves must be easily accessible.

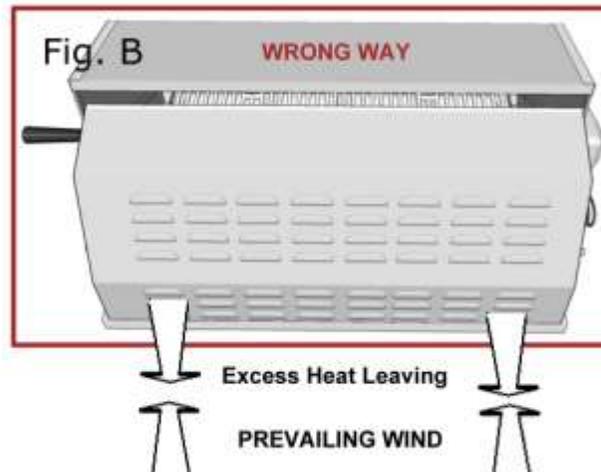


ATTENTION: Check your local building codes for the proper method of installation. In the absence of local codes, this unit should be installed in accordance with the National Fuel Gas Code No. 223.1-1998 USA or CAN/CGA-B149.1/.2 Natural Gas/Propane Code (Canada) latest edition or the National Electrical Code ANSI/NFPA No. 70 or the Canadian Electrical Code CSA C22.1, 1990 or latest version.

INSTALLATION AND ASSEMBLY - Locating Grill

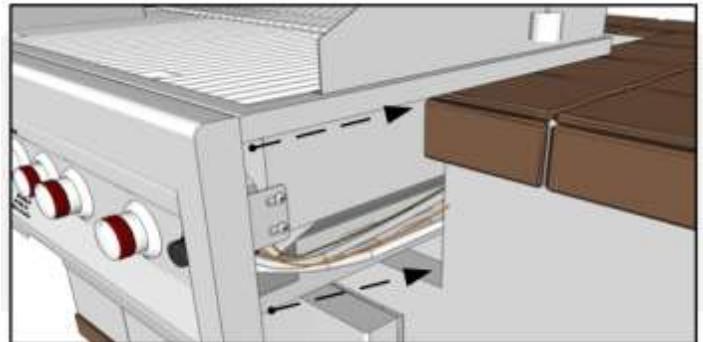


In FIG. B, Excess heat leaves through back of grill, but is blocked by Prevailing Wind, causing overheating of grill.



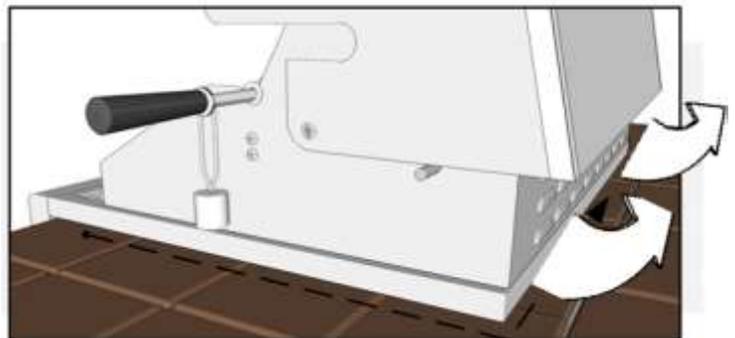
1. Slide Grill in Place

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



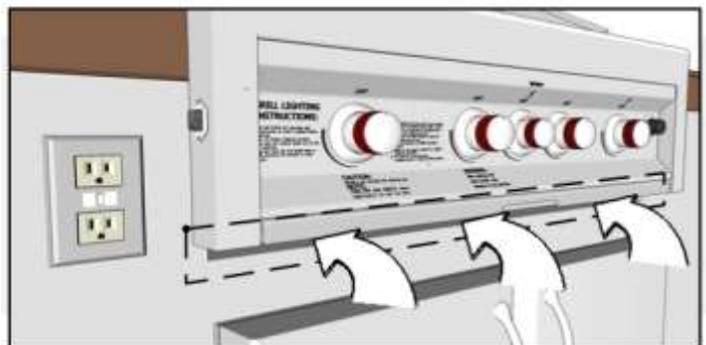
2. Allow for Ventilation

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



3. Securing in Place

The control panel is designed to sit flush against the island face. If counter top extends beyond the islands face, creating a countertop overhang, it must be cut flush with the island face where the width of the control panel or a gap will be created exposing the forward portions of the left and right side firewalls. **Also be sure to allow at least a 1" of clearance below grills drip pan, for proper airflow ventilation.**



INSTALLATION AND ASSEMBLY – Locating Grill



NOTICE: Ensure grill is installed with proper air flow for correct combustion air and cooling airflow. Airflow **MUST** be maintained for the grill to perform as it was designed. If airflow is blocked, overheating will occur and poor combustion will result. **DO NOT INSTALL PLATFORM DIRECTLY UNDER GRILL.**

Minimum Clearances

When installing the grill in any area was an exterior wall, or overhead structure is nearby, pay close attention to the minimum distance requirements. For installations with a wall behind grill, it is especially important to allow enough room for adequate airflow, or issues may occur. For islands that are built using combustible materials, you must not surround same materials around any appliance, or risk fire. You **MUST** use Non-Combustible building materials within 24" around all sides of appliance, ie. Stone blocks, steel studs. Never locate the grill where the exhaust will be difficult to clean. If you wish to use the rotisserie option, the space is essential for motor and skewer clearance.

Minimum Requirements	
TOP VIEW See Diagram (Page 11) to Right	
From Back Cut-Out Grill Line to Wall	8" Min. Clearance
From Counter to Outdoor Vent Hood	36" Min. Clearance
From Floor to Counter Top	38" Min. Clearance
From Grill to Vent Hood Width	4"-6" Min. Clearance
From Appliance to Appliance	12" Min. Clearance
From Appliance to Combustible Material	24" Min. Clearance



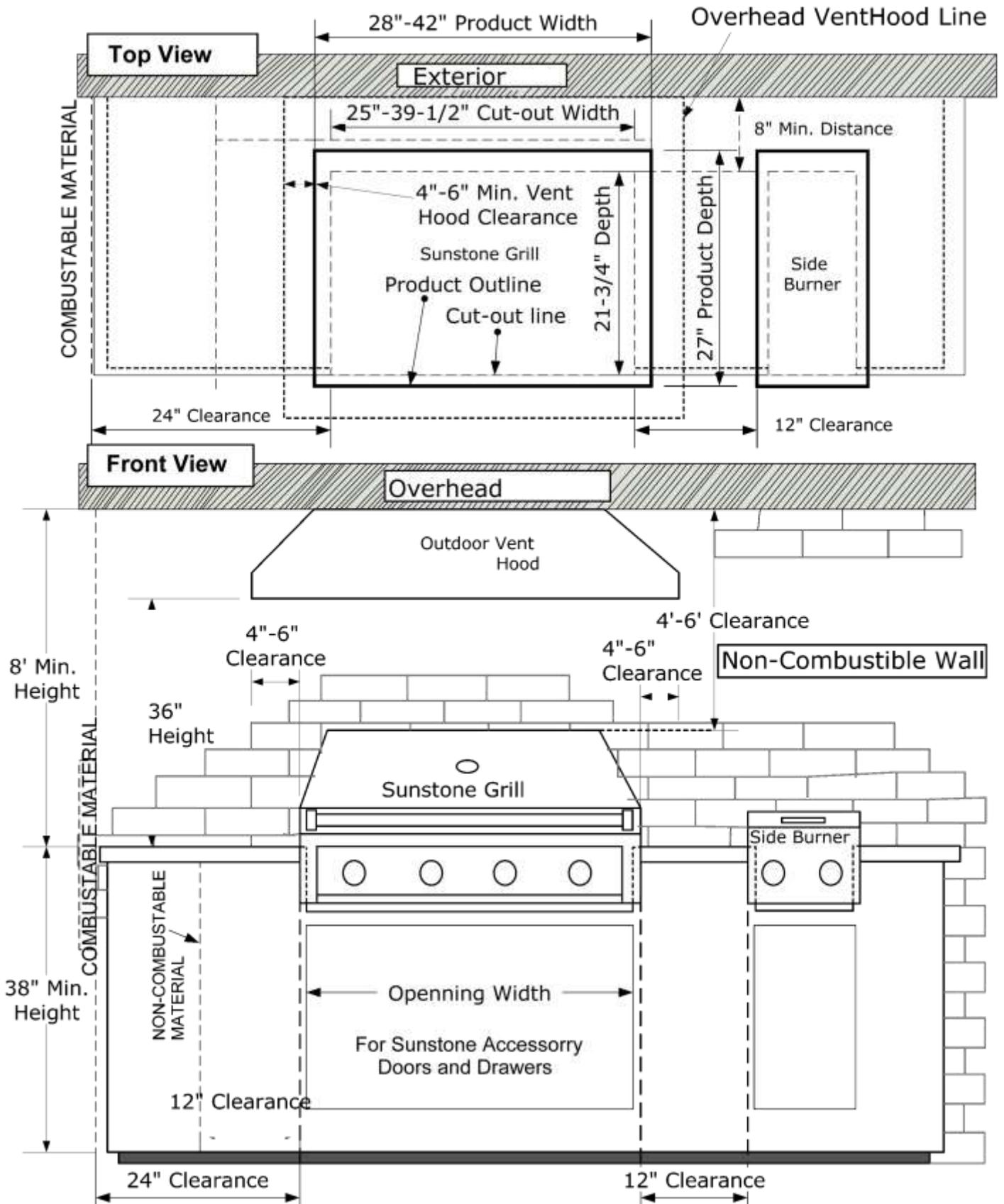
ATTENTION: This grill **MUST NOT** be located in any fully enclosed area of any kind. There should be a minimum of 4-6 feet clearance from the top hood of grill and any overhead combustible structure.

Vent Hood Exhaust

If installed or used under a patio roof, the cooking grid area must be fully covered by an exhaust hood with a vent. An exhaust fan with a rating of a minimum 1,000 CFM (cubic feet per minute) (472 liters per second) or more may be necessary to effectively remove smoke and other cooking by-products from the area under the unprotected overhead combustible construction.

Minimum Requirements	
FRONT VIEW See Diagram (Page 11) to Right	
From Counter to Overhead Structure	8' ft. Min. Clearance
From Counter to Outdoor Vent Hood	36" Min. Clearance
From Floor to Counter Top	38" Min. Clearance
From Grill to Vent Hood Width	4"-6" Min. Clearance
From Appliance to Appliance	12" Min. Clearance
From Appliance to Combustible Material	24" Min. Clearance

INSTALLATION AND ASSEMBLY – Locating Grill



INSTALLATION AND ASSEMBLY –Cooking Zones

ENTERTAINMENT ZONE:

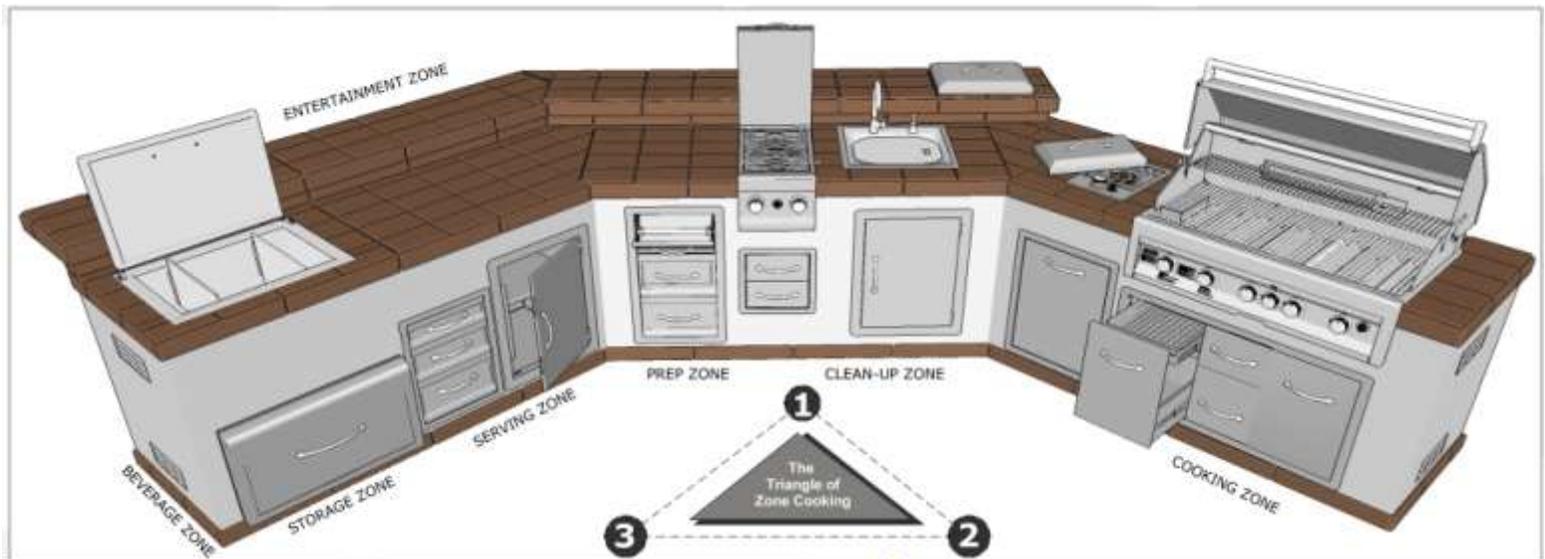
The best location for your entertainment zone is on one end of the island, far away from your cooking zone, but right next to your beverage zone. Make sure you have plenty of comfy chairs situated here.

SERVING ZONE:

The best location for your serving zone is in the center or heart of the island, adjacent from the entertainment zone, and easily accessible to all your many guests at once.

PREP ZONE:

The best location for your food preparation zone is the longest counter space that is near the sink and your grill top or near the ice chest.



CLEAN-UP ZONE:

The best location for your cleanup zone is as close to your sink as possible. Items located near your cleanup zone will include not only items you'll use to clean up your outdoor kitchen and dishes, below access storage, and trash drawer for easy clean-up.

COOKING ZONE:

For the best cooking zone location, position it nearest to the 'triangle' as possible either on one end, or opposite of entertainment zone. It's always best to give this area its own space, so the chef can be more focused on cooking great food.

BEVERAGE ZONE:

The best location for your beverage zone is on one end of the island, far away from your cooking zone, but right next to your entertainment zone. This makes it far more ease of use for your many guests.

STORAGE ZONE:

The best location for your storage zone is the either on one end of the island or right in the middle. This zone should always be in an area that is easily accessible, when multiple people are using the same space.