



2006 Owner's Manual

BBQ Grills, Carts, Islands, G3000 Sports Bar

Manufactured after December 1, 2005
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Due to our continuous improvement programs, all models, operation, and/or specifications are subject to change without prior notice.





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Read This First!

IF YOU ARE INSTALLING A NATURAL GAS GRILL, YOU ARE RESPONSIBLE FOR ENSURING THAT THE NATURAL GAS LINE INSTALLED IS SAFE TO USE. WE HIGHLY RECOMMEND THAT A LICENSED TECHNICIAN RUN ALL NATURAL GAS LINES AND PERFORM ALL NATURAL GAS CONNECTIONS. CALIFORNIA ACRYLICS INDUSTRIES (C.A.I.) WILL NOT BE HELD RESPONSIBLE FOR AN IMPROPERLY INSTALLED GAS LINE.

THE LIGHTING INSTRUCTIONS FOR THE ISLANDS AND CARTS IS IDENTICAL. FOLLOW THESE INSTRUCTIONS CAREFULLY, AS ANY DEVIATION MAY RESULT IN SERIOUS INJURY OR POSSIBLY DEATH.

Critical Safety Precautions

Please read before installing and operating your new Cal Flame™ grill.

- It is recommended that a licensed contractor install your Cal Flame™ grill. Installation must conform to local codes, National Fuel Gas Code (ANSI Z223.1 / NFPA54 or CAN / CGA-B149.1) or Natural Gas and Propane Installation Code. Refer to the instructions in this manual to ensure proper and safe installation and operation.
- Cal Flame™ grills are designed for outdoor use only and must not be used in a building, garage, or other enclosed area. Maintain sufficient distance as to not overheat any overhead combustible material such as a patio cover.
- Cal Flame™ grills are not intended for installation in or on recreational vehicles or boats.
- To prevent fire and smoke damage, remove all packaging material before operating grill.
- Before you start cooking, clean the entire grill thoroughly with hot, soapy water. This is necessary to remove residual solvents, oil and grease used in the manufacturing process. The grates should also be thoroughly cleaned in the same manner.
- Spiders and other insects can nest in the burners of the grill and block the gas and airflow to the burner ports. This creates a dangerous condition that can result in a fire behind the valve panel. Inspect and clean the burners periodically and follow the guidelines in the Cleaning and Maintenance section of this manual.
- In the event that a burner goes out, turn burner knobs to the full OFF position, fully open the grill hood and let it air-out. Do not attempt to use the grill or any other island feature until the gas has had time to dissipate.
- Unless specifically recommended in this manual, do not repair or replace any part of the grill. A qualified technician should perform all service. Any repairs made by a non- C.A.I. approved dealer technician will void your warranty.
- Never use the grill if the drip pan is not properly installed. Drip pan should be pushed all the way to the rack located just under the grill. Fire or explosion can result from an improperly installed drip pan.
- Keep all electrical supply cords and the rotisserie motor cord away from the heated areas of the grill.
- Never use the grill or side burner in windy conditions. If used in a consistently windy area a windbreak will be required. Always adhere to the specified clearances listed in this manual.
- The area surrounding your new grill 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.

Read This First!

- Do not use the grill, grill cabinet, or area surrounding the grill as a storage area for flammable or plastic items. Do not store the liquid propane (LP) cylinder in the vicinity of this or any other appliance when it is not being used.
- Never line the grill or side burners with aluminum foil.
- When the unit is not in use, be sure to turn off the gas at the LP tank.
- Never locate this appliance in an enclosed room, under a sealed overhead structure, or in any type of enclosed area such as a garage, shed, or breezeway. Keep clear of trees and shrubs.
- Do not place this grill under or near windows or vents that can be opened into your home.
- Do not install or operate your grill unit in such a manner that the cross ventilation openings are blocked. Fresh air must be able to pass through installed vents to safeguard against residual gas accumulation. Failure to allow proper ventilation may cause fire or explosion.
- When handling LP gas line and connectors, do not allow them to come in contact with any metal surfaces of the cart or cabinet. Do not drop LP connectors.
- Gas sources to the grill and side burners must be regulated. Do not operate grill or side burners if regulators have been removed, fire or explosion can occur.

Precautions Regarding Children

- Never leave children unattended in the area where the grill is being used.
- Do not store items of interest to children around or below the grill or island.
- Never allow children to sit or stand on any part of the grill or island.

General Safety Precautions

- Before installing built in grills in enclosures, copy all product information such as model number, serial number and type of grill (e.g. Natural gas or LP) and store information in a safe place. This information will not be visible when grill is installed.
- Never leave the grill and side burners unattended when in use. When using pots and pans, boil-overs will cause smoking and greasy boil-overs may ignite.
- Always use the proper size pan. Select utensils with flat bottoms large enough to cover the burner. The use of under-sized utensils exposes the sides of the utensils to direct contact with a portion of the flame. This can scorch utensils and hamper cleanup. Excessive flames on large stainless steel pots can result in permanent discoloration. For best results, we recommend commercial quality aluminum pans and utensils.
- Always position handles of utensils so they do not extend over adjacent work areas or cooking areas. This reduces the risk of burns, ignition of flammable materials, and spillage due to accidental contact with the utensils.
- Do not use water on grease fires. Never pick up a flaming pan. Turn the appliance off and smother the flaming pan with a tight-fitting lid, a cookie sheet or a flat tray. For flaming grease outside of the pan, smother it with baking soda or use a dry chemical or foam-type fire extinguisher.
- Never allow clothing, potholders or other flammable materials come in contact with or be close to any grate, burner or hot surface until it has fully cooled. Fabric may ignite and result in personal injury.

- When using the grill, do not touch the grill rack, burner grate, or immediate surroundings as these areas become extremely hot and can cause burns.
- Never wear loose fitting or hanging garments while using your grill.
- Only use dry potholders and do not use a towel or other bulky cloth in place of potholders. Moist or damp potholders used on hot surfaces can cause burns.
- Do not heat any unopened glass or metal container of food on the grill. Pressure may build up and cause the container to burst, possibly resulting in serious personal injury or damage to the grill.
- Do not use charcoal in a gas grill or side burner.
- Do not attempt to move the stainless steel cart while it is hot or in use.
- It is extremely important to lock all caster wheels even on flat surfaces.
- Do not lean, sit or stand on the stainless steel cart, including the foldout work surfaces.
- Do not exceed 50 pounds of weight on the foldout work surfaces.
- Your Cal Flame™ Island, grill or cart must be plugged into a permanent, grounded 110V outlet with a dedicated 15A GFCI breaker. Do not use an extension cord to supply power to your Cal Flame™ Island, grill or cart. Such use may result in fire, electrical shock or other personal injury. Do not install a fuse in the neutral or ground circuit. A fuse in the neutral or ground circuit may result in an electrical shock hazard. Do not ground this appliance to a gas supply pipe or hot water pipe. Keep any electrical supply cords and the fuel supply hose away from any heated surfaces.
- Do not reach over your grill or any other surfaces when hot or in use.

What To Do If You Smell Gas

1. Shut off gas to grill.
2. Extinguish any open flame.
3. Carefully open grill lid.
4. If odor persists, shut off main gas supply and immediately call your gas supplier or fire department. **DO NOT TRY TO FIX THE PROBLEM YOURSELF.**

Delivery and Set-Up

Most cities and counties require permits for exterior construction and electrical circuits. In addition, some communities have codes requiring residential barriers such as fencing and/or self-closing gates on property to prevent unsupervised access to the property by children under the age of five. Your dealer can provide information on which permits may be required and how to obtain them prior to the delivery of your equipment.

Safe and satisfactory operation of your new grill depends upon its proper installation. The installation, adjustments and service of your new grill must be performed by C.A.I. qualified installers and service technicians. This is necessary to ensure proper operation and prevent accidents.

Planning the Best Location For Your Barbecue

Location

Your barbecue is for outdoor use only!

When planning your Cal Flame™ Island or cart location, access to gas lines and 110V power supplies should be considered. The location with the shortest gas line run is recommended. A grounded, dedicated, 15A, 110V, GFCI power source is required for use of your appliances (e.g. lights, rotisserie, refrigerator, receptacles, etc.).

When determining a suitable location, consider factors such as exposure to wind, proximity to traffic paths, and windows that open into the home.

Locate barbecue islands, grills, and stainless steel carts only in well-ventilated areas and only on solid, flat foundations (e.g. deck or cement slab). Do NOT place barbecue islands, outdoor kitchens, or stainless steel carts on dirt or grass.

Built-in Installation

Your Cal Flame™ grill is designed for easy installation into a non-combustible enclosure. The supporting deck or counter must be flat and level. When determining the final location of your grill, adequate cross ventilation must be present to prevent gas from being trapped in the event of a leak.

Built-in Design Models

If using a rear wall, locate a weatherproof electrical outlet on the side of the grill that the rotisserie motor will be located on. The rotisserie motor requires a 110/120V supply. The power supply cord on the motor is equipped with a 3-prong grounded plug for protection against shock hazard. Do not cut or remove the grounding prong from the plug.

Cabinet Cut-Out Dimensions for Gas Grill and Accessories

Safe and satisfactory operation of your new grill depends upon its proper installation. The installation, adjustments and service of your new grill must be performed by C.A.I. qualified installers and service technicians. This is necessary to ensure proper operation and prevent accidents.

Figure 1 through Figure 4 show the four different types of cut-outs necessary for the appliances indicated.

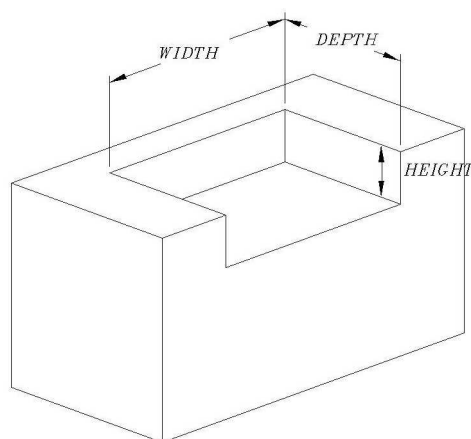


Figure 1: Cut-out for barbecues, side burners and slide-in accessories

Model Number	Description	Hardware Cutout Dimensions		
		Width	Depth	Height
BBQ872	2 Burner Grill	23 1/2"	22 1/2"	9 1/4"
BBQ873	3 Burner Grill	23 1/2"	22 1/2"	9 1/4"
BBQ874	4 Burner Grill	30 3/4"	22 1/2"	9 1/4"
BBQ874C	4 Burner Convection Grill	30 3/4"	22 1/2"	9 1/4"
BBQ875	5 Burner Grill	38 1/4"	22 1/2"	9 1/4"
BBQ875C	5 Burner Convection Grill	38 1/4"	22 1/2"	9 1/4"
BBQ870	Charcoal Grill	30 3/4"	22 1/2"	9 1/4"
BBQ898	Deluxe Single Side Burner	12 1/4"	22"	7 3/4"
BBQ899	Deluxe Double Side Burner	12 1/4"	22"	7 3/4"
BBQ864P	Ice Chest	12 1/4"	22"	7 3/4"
BBQ888P	Food Warmer	12 1/4"	34"	7 3/4"
BBQ865P	12" Cocktail Center	12 1/4"	22"	7 3/4"
BBQ871P	18" Cocktail Center	17 1/4"	24"	10"

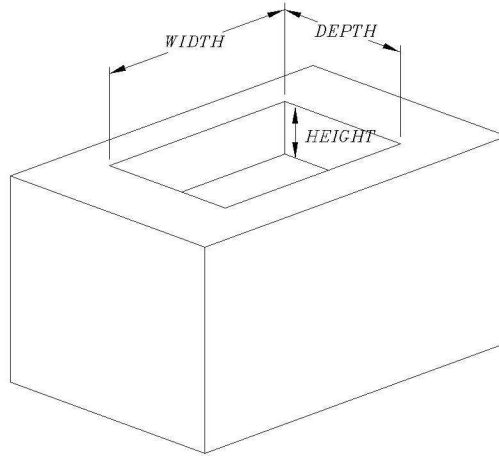


Figure 2: Flat Top Grills and Drop in Accessories

Model Number	Description	Hardware Cutout Dimensions		
		Width	Depth	Height
BBQ874F	4 Burner Flat Drop In Grill	38 ¼"	22 ½"	>18"
BBQ852	Drop In Standard Side Burner	11 ¼"	17 ¾"	>3 ½"
BBQ845P	Drop In Sink	14"	14"	>12"

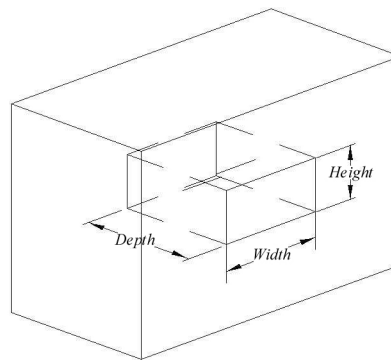


Figure 3: Drawers

Model Number	Description	Hardware Cutout Dimensions		
		Width	Depth	Height
	2 Drawer Storage	10 ½"	19 ¾"	17 ¼"
	3 Drawer Storage	10 ½"	19 ¾"	17 ¼"
	One Big One Small Drawer	10 ½"	19 ¾"	17 ¼"
BBQ862P	Griddle and Griddle Storage	13 ½"	19"	2 ½"
	Warming Drawer	28 ¾"	21"	10"

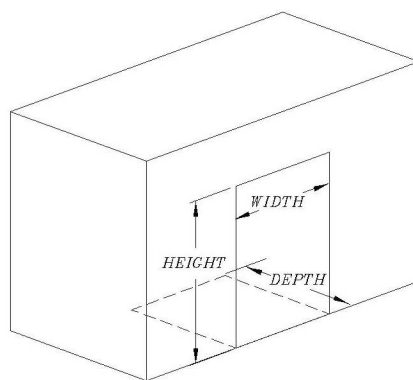


Figure 4: Refrigerators, Cocktail Centers and Access Doors

Model Number	Description	Hardware Cutout Dimensions		
		Width	Depth	Height
BBQ848P	Deluxe Refrigerator, Glass door	24"	>26"	33 1/2"
BBQ847P	Standard Refrigerator, SS Door	20 1/2"	>23"	33"
BBQ843P	Beer Tap Refrigerator	20 3/4"	>23"	33"
BBQ863P	3 Pull Out Drawer, SS Refr.	23 3/4"	>24"	33 1/4"
BBQ857P	Propane Tank Compartment	14 1/2"	18 1/4"	20 1/4"
BBQ839P-18	Single Access Door	16 1/2"	2 1/2"	19 1/2"
BBQ839P-30	Double Access Door	28 1/2"	2 1/2"	19 1/2"

Liquid Propane Gas Requirements and Connection

Always check the rating plate to make sure the gas supply you are hooking up to is the gas type the grill is manufactured for.

IMPORTANT: All Cal Flame™ grills are manufactured with the highest regard to safety. For this reason, Cal Flame™ grills are either manufactured to operate on either liquid propane (LP) or natural gas (NG) and cannot be converted. To verify the grill's operating fuel check the serial number label on the right side of the chassis as you are looking at the grill from the front. Either LP or NG will be marked on the operating tab, indicating the proper operating fuel. Attempting to convert Cal Flame™ grills from one fuel to another may result in serious injury and will void the warranty coverage.

NOTE: If you do not have an updated filler valve on your existing propane tank, you will need to purchase one at your local hardware store. Without it you will not be able to attach your tank to your Cal Flame™ grill or refill the tank at your local propane refill station.

LP Gas Hook Up

NOTE: An enclosure for an LP gas cylinder shall be vented by openings at the level of the cylinder valve and at floor level. The effectiveness of the opening(s) for purposes of ventilation shall be determined with the LP-gas supply cylinder in place. This shall be accomplished in one of the following manners:

1. One side of the enclosure shall be completely open.
2. Enclosures that have four sides, complete with a top and bottom:
 - a. At least two ventilation openings at cylinder valve level shall be provided in the sidewall, equally sized, spaced at 180° (3.14 rad), and unobstructed. Each opening shall have a total free area of not less than one square inch per pound (7.1 cm²/kg) of stored fuel capacity, and not less than a total free area of 10 square inches (64.5 cm²).
 - b. Ventilation opening(s) shall be provided at floor level and shall have a total free area of not less than one square inch per pound (7.1 cm²/kg) of stored fuel capacity and not less than a total free area of 10 square inches (64.5cm²). If ventilation openings at floor level are in a sidewall, there shall be at least two openings. The bottom of the openings shall be at floor level and the upper edge no more than 5 inches (127 mm) above the floor. The openings shall be equally sized, spaced at 180° (3.14 rad) and unobstructed.
 - c. Every opening shall have minimum dimensions so as to permit the entrance of a 1/8 inch (3.2 mm) diameter rod.

Remote LP Tank Requirements

- For plumbed-in LP installation, use a convertible regulator and set it for LP gas.
- Maximum line pressure for plumbed-in propane is 14" WC (3.5 kPa). Minimum line pressure for propane is 11" WC.
- The grill unit must be used with the gas pressure regulator. The regulator will control and maintain a uniform gas pressure in the manifold. The burner orifices have been sized for the gas pressure delivered by the regulator.

WARNING: Attempting to operate the grill unit without the gas regulator installed could cause an explosion and possible death.

LP Gas Cylinder Specification

Any LP gas supply cylinder used with this grill must be approximately 12 inches in diameter and 18 inches high. The maximum fuel capacity is 20 lbs. of propane, or 5 gallons. Full cylinder weight should be approximately 38 lbs. (43.7 lbs. nominal water capacity.) Always use the cylinder dust cap on the cylinder valve outlet during transport and when the cylinder is not connected to the grill. This is shown below in Figure 5.

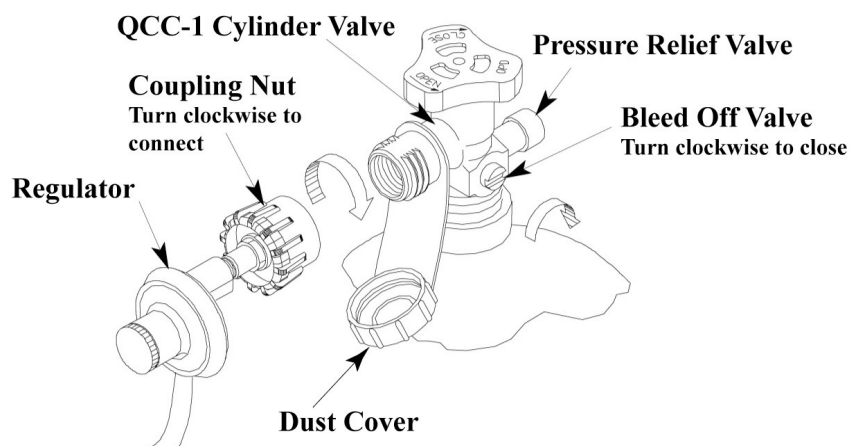


Figure 5. QCC-1 cylinder valve (shown installed on tank)

Transporting and Storing the LP Gas Supply Cylinder

Transport only one cylinder at a time. Ensure the cylinder is secured in an upright position with the control valve turned off and the dust cap in place. Store cylinders outdoors and out of reach of children. Do not store cylinders in a building, garage, or any other enclosed area.

Natural Gas Requirements and Connection

Requirements

Always check the rating plate to make sure the gas supply you are hooking up to is the gas type the grill is manufactured for.

IMPORTANT: All Cal Flame grills are manufactured with the highest regard to safety. For this reason, Cal Flame™ grills are either manufactured to operate on either liquid propane (LP) or natural gas (NG) and cannot be converted. To verify the grill's operating fuel check the serial number label on the left. Either LP or NG will be marked on the operating tab, indicating the proper operating fuel. Attempting to convert Cal Flame™ grills from one fuel to another may result in serious injury and void the warranty coverage.

IMPORTANT: Never connect the grill to an unregulated gas supply.

The installation of this appliance must conform with local codes or, in the absence of local codes, to the national fuel gas code, ANSI Z223.1a-1998. Installation in Canada must be in accordance with the standard CAN/CGA-B149.2, Propane Installation Code.

A licensed contractor or local gas company representative must perform all natural gas connections.

Ensure that the service supplying the grill is fitted with a shut off valve conveniently positioned near the grill and giving ease of access.

Delivery and Set-Up

Your Cal Flame™ grill for use with natural gas comes equipped with its own regulator that MUST NOT be removed. If, this regulator needs to be replaced use only the type specified by Cal Flame™ for this appliance.

Natural Gas Connection

1. Remove the rear panel from the barbecue to gain access to the regulator and gas connection point.
2. Connect a suitable flex connector to the grill regulator.
3. Check the grill controls to ensure all control valves are in the full OFF position.
4. Turn on the main gas supply and check all connections for leaks using soapy water as described in “Leak Testing Procedure” section below.

Warning: If you see bubbles in the soapy solution at any of the connections, turn off the gas supply and tighten the connection. If tightening the connection does not seal the leak, it may be necessary to replace the flex hose.

Leak Testing Procedure

Perform a leak test at least once each year whether the gas supply cylinder has been disconnected or not. In addition, whenever the gas cylinder is connected to the regulator or whenever any part of the gas system is disconnected or replaced, perform a leak test.

As a safety precaution, remember to always leak test your grill outdoors in a well-ventilated area. Never smoke or permit sources of ignition in the area while doing a leak test. Do not use a flame, such as a lighted match to test for leaks. Use only a leak testing solution of soapy water.

1. Prepare a leak testing solution of soapy water by mixing in a spray bottle one part liquid soap to one part water.
2. Make sure all the control knobs are in the OFF position.
3. Turn on the gas.
 - a. On natural gas systems, turn the main feed valve to the grill.
 - b. On LP systems, turn the cylinder valve knob counter clockwise one turn to open.
4. Apply the leak-testing solution by spraying it on joints of the gas delivery system. Blowing bubbles in the soap solution indicates that a leak is present.
5. Stop a leak by tightening the loose joint or by replacing the faulty part with a replacement part recommended by the manufacturer. Do not attempt to repair the cylinder valve if it is damaged. The cylinder must be replaced.
6. If you are unable to stop a leak, shut off the gas supply to the grill and release pressure in the hose and manifold by pushing in and turning any of the control valves one quarter turn counter-clockwise.
7. On LP systems, remove the cylinder from the grill.
8. Turn all control knobs back to the full OFF position.
9. Call an authorized gas appliance service technician or an LP gas dealer.

Do not use the appliance until the leak is corrected.

Assembly and Installation

Installing and Replacing Infrared Burners

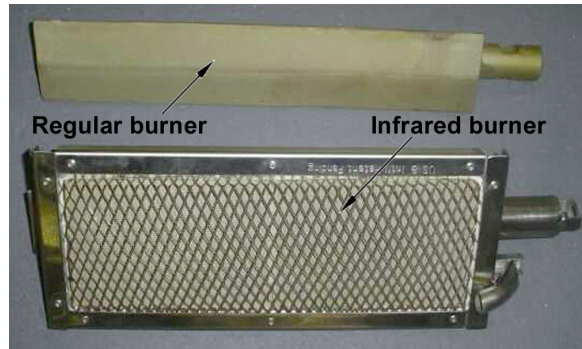


Figure 6

1. Disconnect or shut off the liquid propane or natural gas line connect to the grill, wait until the burners cool down.
2. Open the hood, remove the grate and flame tamer on top of the brass burner you want to replace (Figure 7).
3. Through the access door underneath the grill, find the round stud and locking pin that locks the burner you want to replace (Figure 8 and Figure 9).

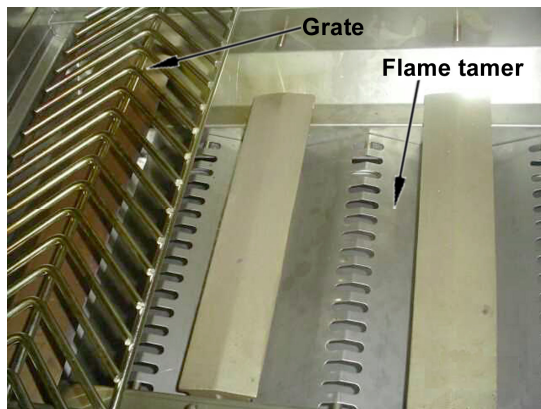
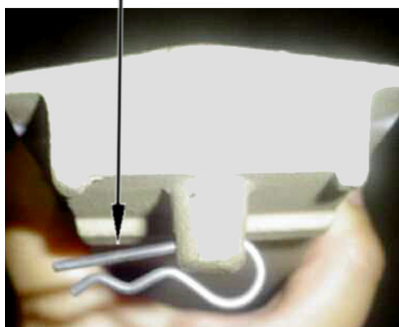


Figure 7



Figure 8

Locking pin on regular burner



Locking pin on infrared burner



Figure 9

4. Carefully remove the locking pin with your fingers.

Assembly and Installation

5. Raise the stud from the locking hole and move the burner forward carefully to release it from the ignition and gas supply valve.
6. Take the burner out of the grill and store it in a safe and dry place.
7. Install the infrared burner. Align the gas inlet on the burner with the gas supply valve on the grill and torch tube with ignition. Make sure they align perfectly. Slide the stud at the other end into the locking hole.
8. Adjust the infrared burner, make sure the burner is aligned and in position.
9. Install the locking pin. Through the access door underneath the grill, find the stud to lock the burner in place, install the locking pin. Make sure the locking pin is secured correctly.
10. Repeat steps 2 through 9 if you want to replace other burners.

One infrared burner installed



Multiple infrared burners installed



Figure 10

11. Put back the grate you just removed. (You don't need flame tamer for infrared burners.)
12. Reconnect or turn on the gas line.

You have just successfully replaced the regular burner with infrared burner. If you want to change back to regular burners, just follow the procedure above in reverse order.

Installing Drop-In Grills

Installing Grills in Modular Carts

IMPORTANT: Keep fingers away from where the grill will be supported on the cart. Your fingers could become trapped and serious injury could occur.

1. Slowly lower grill unit onto the cart, making sure that screws line up with slots on top of cart (Figure 11). Ensure that no electrical chords or gas lines become trapped between any part of the cart and any part of the grill.

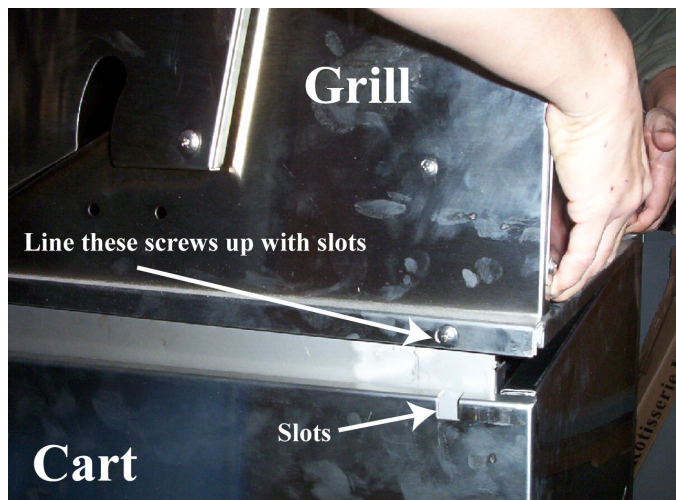


Figure 11. Lowering the grill onto the cart

2. Grill should sit flat on cart all the way around. Gently realign cart sides to allow them to sit under outside lip of grill.
3. Check that all burner control knobs are in the “OFF” position and attach gas connector to LP tank.

When handling LP gas line and connectors, do not allow them to come in contact with any metal surfaces of the cart or cabinet. Do not drop LP connectors.

Installing Grills in Barbecue Islands

Before installing grill or side burner in any island or cut out, make sure that the opening is not bigger than the outside frame of the grill unit. Grill should rest on the lip of the frame. For drop in accessories, adequate cross ventilation must be designed into enclosure to ensure drop in grill or side burner does not become overheated.

Pay careful attention to the location of gas lines. Gas lines should be routed away from sources of heat and should make as few bends as possible.

1. Check to see if gas line connections will be accessible when grill is installed.
 - a. If gas line connections are not easily accessible when the grill is installed, support the grill above counter level and attach the gas lines to the grill. When the gas connections are made, slide the grill into the cut out.
 - b. If gas line connections are accessible when the grill is installed, slide the grill into the cut out and then attach the gas lines.

Be very careful not to kink gas lines when lowering grill or side burner into cut out.

Keep your fingers away from where the grill will be supported on counter. Your fingers could become trapped and serious injury could occur.

2. Check to make sure the grill is level and is supported around the entire outside edge. If the grill is not level or is unstable, use non-combustible shims under the outside lip to stabilize it.
3. Perform the leak test procedure as described earlier in this manual.

Barbecue Island Assembly

Stucco and Tile Unit Assembly

1. Place the island sections together on the ground (Figure 12 and Figure 13).
2. Make sure the ground where the barbecue is placed is as level as possible for best alignment.

NOTE: If the ground is not level, use shims to level out the island sections. This needs to be done before you install the bolts.

3. Connect the speakers, lights, and main power cables before sliding the sections together.



Figure 12



Figure 13

4. Insert the bolts through the pre-drilled holes from the inside of the barbecue island (total of four bolts on each side) (Figure 14). Tighten all bolts using a 9/16" wrench (Figure 15).



Figure 14

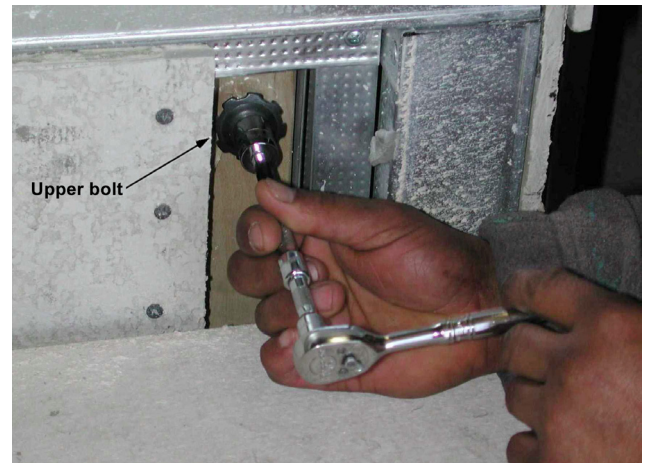


Figure 15

5. Prepare and fill the gap or seam line with speed set (Figure 16).
6. Using your fingertips, push and flatten out the speed set into the seam line (Figure 17).



Figure 16



Figure 17

NOTE: Allow the speed set to dry before proceeding with the next step.

7. Using a small brush or hopper gun, apply stucco to the seam line (Figure 18 and Figure 19).



Figure 18



Figure 19

8. Mix grout with water in a container.
9. Fill the tile seam line with grout using a small spatula or your finger (Figure 20).
10. Clean the grout with a damp rag (Figure 21).
11. Let the grout and stucco dry for at least three hours.



Figure 20



Figure 21

Assembly and Installation

Rock / Stone Assembly

For Models G-2500, G-2500F, G-2600, G-3000, G-3500F, G-3600

1. Place the island sections together on the ground.
2. Make sure the ground where the barbecue is placed is as level as possible for best alignment.
NOTE: If the ground is not level, use shims to level out the island sections. This needs to be done before you place the bolts.
3. Connect the speakers, lights, and main power cables before sliding the sections together.
4. Insert the bolts through the pre-drilled holes from the inside of the barbecue island (total of four bolts on each side). Tighten all bolts using a 9/16" wrench.
5. Prepare mortar in a container.
6. Apply mortar to the gaps left open between the island assembly (front and back).
7. Let it dry for 15 to 30 minutes and brush the area where the mortar mix was applied.
8. Prepare grout in a second container.
9. Fill the tile seam with grout using a small spatula or your finger.
10. Clean the grout with a damp rag.
11. Let the grout and mortar dry for at least three hours.

Granite Kit Instructions

Granite kits come in the following colors. Each contains various tinting colors as listed below:

Sapphire Brown	New Venetian Gold	Uba Tuba (Labrador)	Giallo Veneziano
Black	White	Black	Red-Brown
White	Yellow	White	Yellow
Blue	Blue	Green	Black
Brown			White

1. Pour a small amount of epoxy resin and a small drop of each tint color on a piece of a cardboard.

NOTE: Refer to the granite tint color reference chart

2. Apply a small amount of the first tint color to the epoxy resin using a mixing stick and mix well.
3. Apply a small amount of the second tint color to the epoxy resin and mix well.
4. Apply a small amount of the next tint colors, one at a time to the epoxy resin and mix well.
5. Compare color of mixed epoxy resin with the color of the counter top.
6. If the colors do not match, add small amounts of tint color (one at a time) and mix until the resin mixture matches the color of the granite top.
7. Add a small amount of hardener to the matching resin mixture and mix well.
8. Quickly fill one portion of the seam line with the epoxy mixture. Remove the excess epoxy material from the seam line using a razor blade.
9. Let the epoxy material cure for five minutes.
10. Pour a small amount of epoxy and hardener separately on a piece of cardboard.
11. Mix the epoxy material well with the hardener.

12. Quickly apply the epoxy mixture to the seam line. Remove the excess epoxy material from the seam line using a razor blade.
13. Let the epoxy material cure for five minutes.
14. Repeat the previous steps until all the seam line is filled with epoxy mixture.
15. Clean the surface of the seam line with acetone.

Connecting Modular Carts

Modular carts consists of main center modular, side modular, corner connection modular and end shelf modular. Individual modular cart comes in a carton box pre-assembled. Customers are required to piece together the individual modular using the hardware supplied when they install the modular cart system.

1. The modular cart system is designed for outdoor use only. It's dangerous to use the system inside or at place without good ventilation.
2. Choose a place outdoor you want to use and store the system.
3. Unpack the carton boxes include the main center modular, optional side modular and corner connection modular.
4. Find the connection hardware (screws and nuts) in the cartons.
5. First connect the corner connection modular with the main center modular on both side (if applicable) Make sure the center modular and connection modular are aligned.
6. Connect the side modular with the corner connection modular on both sides (if applicable). Make sure all the modular are perfectly aligned.
7. Add the end shelf on both sides of side modular (if applicable)
8. If use propane as fuel, connect the propane tank with main center modular and a separate propane tank for side modular (if applicable)
9. If using natural gas, connect the center modular with the gas line, and also side modular (if applicable). A manual shut-off valve is recommended for safety reasons.
10. Connect tap water and drainage line (if applicable)

Installing Barbecue Cart End Shelves

1. Prepare the installation of handle: 2 hex screws, 2 washers
2. Use finger to thread the hex screws and washers into the threads on both ends of the handle.
3. Use ratchet to tighten the hex screws on both ends. The handle has been installed onto the shelf.
4. Take the three screws off on both sides of the cart to install the mounting bracket.
5. Install the mounting brackets on both sides. Make sure the mounting brackets are in the correct orientation. Two mounting brackets have been installed onto the cart.
6. Slides the shelf into the brackets from bottom.
7. Make sure to slide into the brackets on both side evenly.
8. Slide the shelf fully onto the mounting brackets.
9. Lift and rotate the shelf so it slide back into the brackets.
10. Keep the shelf in the normal open position.
11. Prepare to install stop brackets under the mounting brackets on both sides.

Assembly and Installation

12. Remove one screw and loose the other screw so the stop bracket can be placed as shown. Tighten both screw to hold the stop bracket.

The shelf has been installed onto the cart.

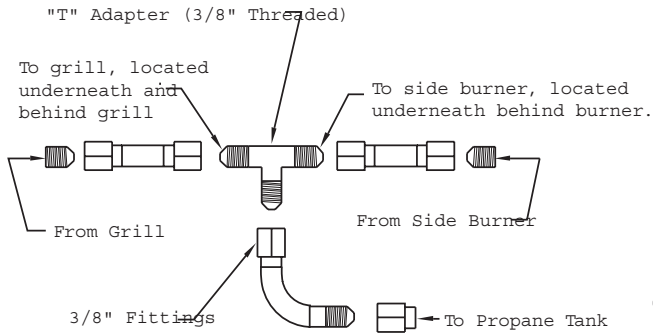
Installing Side Burners

1. Install side burner into an area of 17-1/2" long, 11" wide and 3" deep.
2. Assemble a 3/8" pipe nipple to the 3/8" pipe tee using teflon tape or pipe sealant. Use only sealant that is approved for use on LP gas.
3. Install the pipe tee assembly to the grill intake pipe with pipe sealant. Tighten assembly and align the branch opening of the tee with the hole of the cabinet.
4. Connect the flexible hose (male end) to the pipe tee with pipe sealant.
5. Install and secure the side burner into the island by simply setting it in place.
6. Connect the female end of the flexible hose to the side burner intake pipe with pipe sealant.
7. Connect gas supply to the grill.
8. Check for gas leaks using soap water solution.

BARBECUE GASLINE

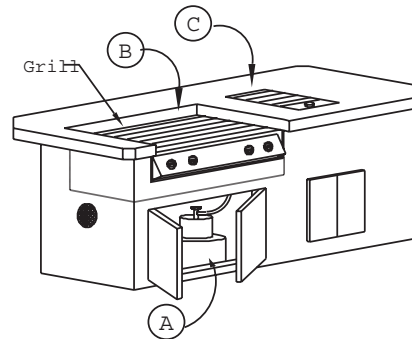
Items Included with Barbecue

- 1) "T" adapter (3/8")
- 2) 2 each Hose 3/8" Fittings
- 3) Regulatorw/ Hose



NOTE: You will need to use a gas rated sealer on all gas connectors (Tape, pipe dope, ect.)

- (A) Open barbecue door. Install hose with regulator on propane tank. Then connect other end to "T" adapter. Make sure to use gas rated tape seal when installing adapter to insure proper seal.



- (B) Then take other end of "T" adapter with hose attached and connect to end of male located underneath and at the back of the grill. (Use gas rated tape seal on all connections).

- (C) Connect the last open line to the side burner (Use gas rated tape seal on all connections)

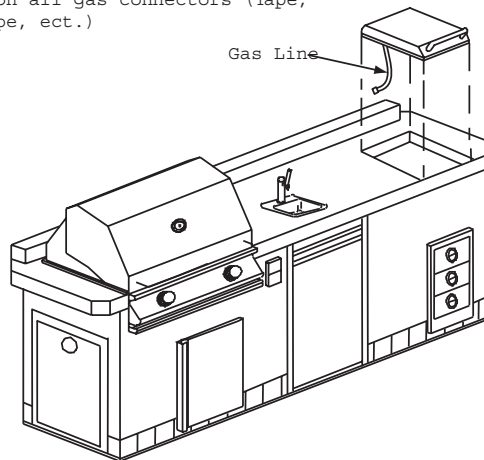


Figure 22. Side burner installation

Installing New Access Doors

1. Provide a cut out and a door jamb with inside dimensions as follows:
 - 16 1/4" X 19" for a single door
 - 28 1/4" x 19 3/8" for double doors
2. Secure the steel frame with 16 #10 x 1" truss head phillips screws.
3. Attach doors to frame.
4. Adjust doors as follows:
 - a. For height adjustment, loosen the two screws attached to each mounting plate.
 - b. Snap off hinge and secure mounting plate with #6 X 1" flat phillips screws.
 - c. For side adjustment, turn the screws to increase or decrease door overlay.
 - d. For depth adjustment, loosen screws, adjust the door to the desired position and retighten the screws.

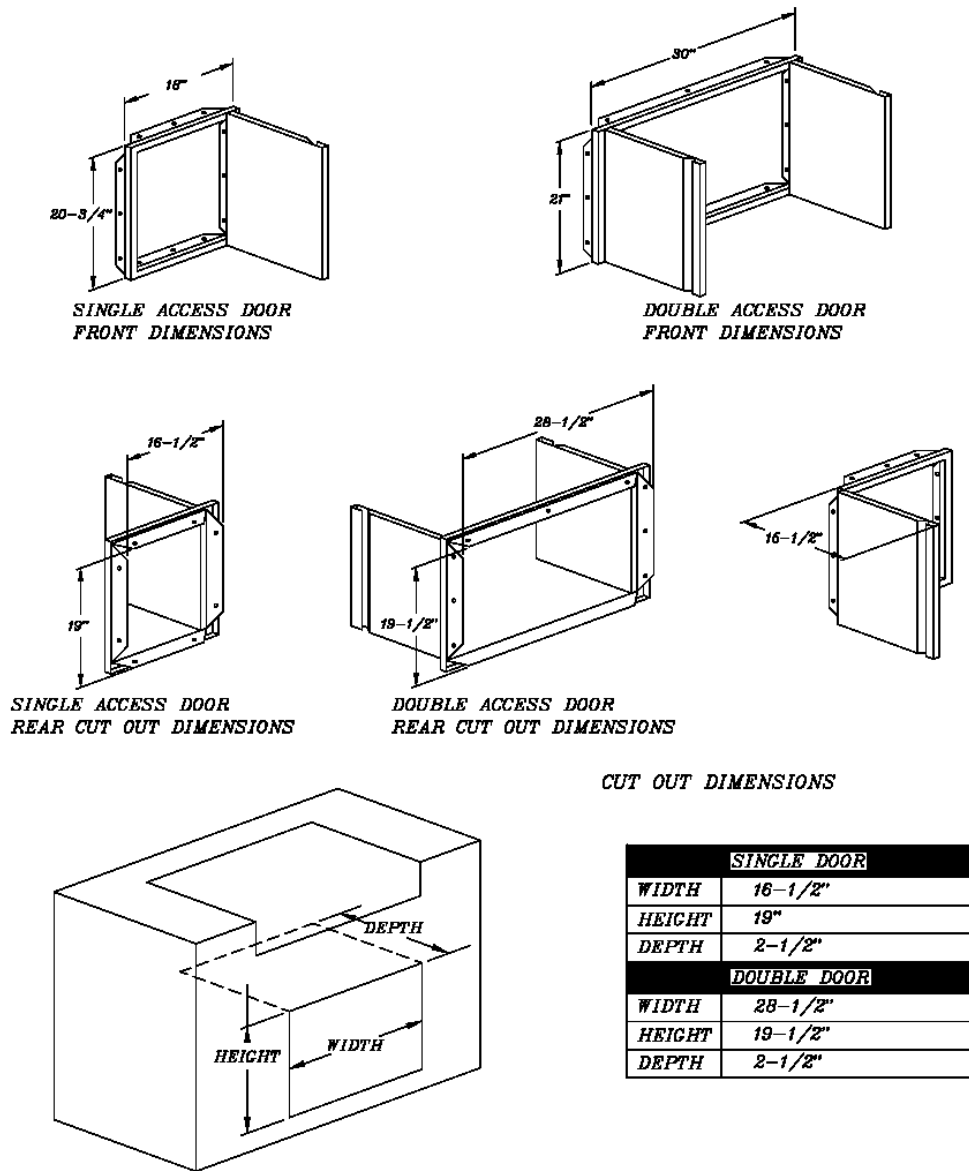


Figure 23. Side burner installation

Griddle and Griddle Storage

Similar to installing a drawer, you need to have a cutout on your barbecue island as shown in Figure 3. Align the enclosure as shown, opening facing out. Make sure the enclosure is aligned horizontally. Tighten the mounting screws on both side of the enclosure to lock the enclosure in place. Slide the griddle into the enclosure to test the installation.



Figure 24. Griddle installation and storage

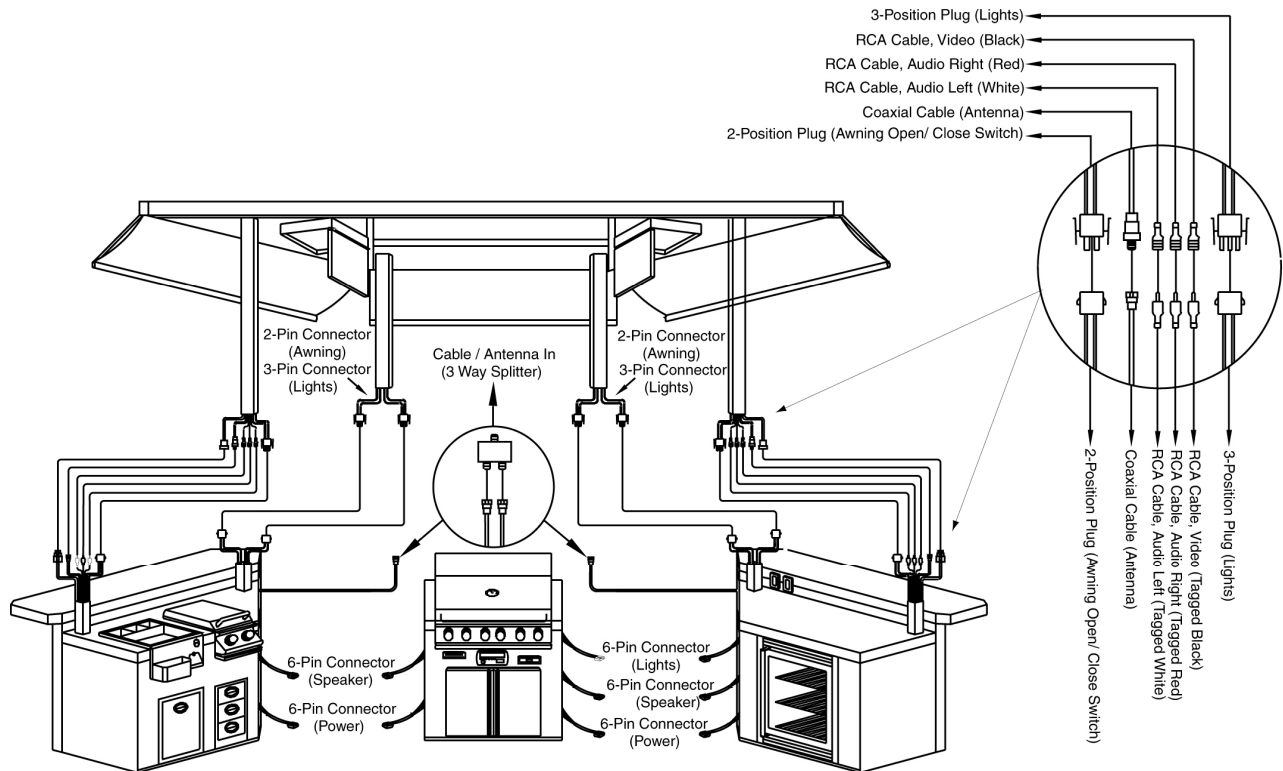
G3000 Island / Sports Bar Canopy

While the G3000 Island / Sports Bar Canopy is intended for outdoor use, some precautions must be taken when using and caring for your new Cal Flame™ equipment. When the equipment is not being used, or especially in times of inclement weather, it is the owners responsibility to remove and store the electronic equipment that is listed in this manual. When storing the equipment, it is strongly advised that the equipment be stored in a dry and moisture-free environment. The electronic equipment that is used with the G3000 Island/Sports Bar is high-end audio and video equipment, making them extremely susceptible to moisture damage. It is the owner's responsibility to ensure that the G3000 Island/Sports Bar be covered with a water-resistant tarp or plastic sheeting to protect the enclosure.

Any damage incurred from moisture is not covered by the warranty. These preventative care measures must become a part of the owner's maintenance routine. In addition, all efforts should be taken by the owner to keep excessive dirt and foreign debris from settling into the island enclosure. If these requirements are neglected, all warranties on the audio and video components will be void. With a little care and maintenance, you can look forward to many trouble-free years of use.

Canopy Wiring

Prior to assembling the bar and the canopy, you must wire the unit. The wiring plan has been designed with simplicity in mind. Electrical service for this unit requires a 120V/20 amp circuit breaker for correct operation. If there are any questions dealing with the wire code, please refer to Figure 25. Run all wiring before the final assembly of the barbecue and before the initial assembly of the canopy.



NOTE: Connect electrical lines together before assembling canopy and islands together.

Figure 25. Canopy wiring diagram

Assembly and Installation

The following sections show how each wiring connection is to be made. These connections will be identical for the top and bottom of the canopy support post. Make sure that after the connections are made, the cables are tucked gently into each end of the canopy support posts. DO NOT let the canopy support posts and canopy support post mounts pinch the cables. If this happens, the cables will be cut and will have to be replaced.

Audio/ Video (A/V) Cables

There will be two connection points for the A/V cables: one at the top of the canopy support post and one at the bottom of the canopy support post. These cables will be stuffed into each end of the canopy support post.

The A/V cables control the television. They are marked as follows:

- Yellow for video
- Red for right audio
- White for left audio.

Run the A/V cables from the television up through the junction box (located on top of the canopy).

Plug the A/V cables coming from the television into a set of longer cables. Color match the cables: red to red, white to white and yellow to yellow.

Feed each set of A/V cables down (inside) the outside canopy support posts of the canopy .

Be sure that each cable is securely attached. If not, the quality of the picture and volume will be affected.

Lights

The 3-position (male) connector has 3 metal prongs at the end of it. These prongs fit into the female receptacle of the other connector. Match up the 3-position wire (female) with the 3-position wire (male) and securely attach them together. This step must be repeated for each main support post.

Antenna

Match up the coaxial end (female) with the other coaxial end (male) and securely attach them together. Run the single antenna coaxial cable into the 3-way splitter (located under the grill of the G3000 Island/ Sports Bar itself).

Canopy Assembly

The following instructions will allow you to assembly the canopy section of the G3000 Island/ Sports Canopy.

1. Lay the two triangle-shaped canopy pieces on a flat and level surface, with the support sleeves facing up.
2. Place the “U” channel in between the two triangle-shaped end pieces with the “U” channel facing inward. Line up the holes and bolt into place (Figure 26 A and B). Repeat this step for the opposite end of the “U” channel.
3. Repeat this process with all three support “U” channels. Make sure that all three “U” channels are facing inward.
4. After making all the wire connections, slide each canopy support post into the support sleeves (located on the canopy). Gently tuck the cables into the support post, making sure not to pinch the cables (Figure 27).

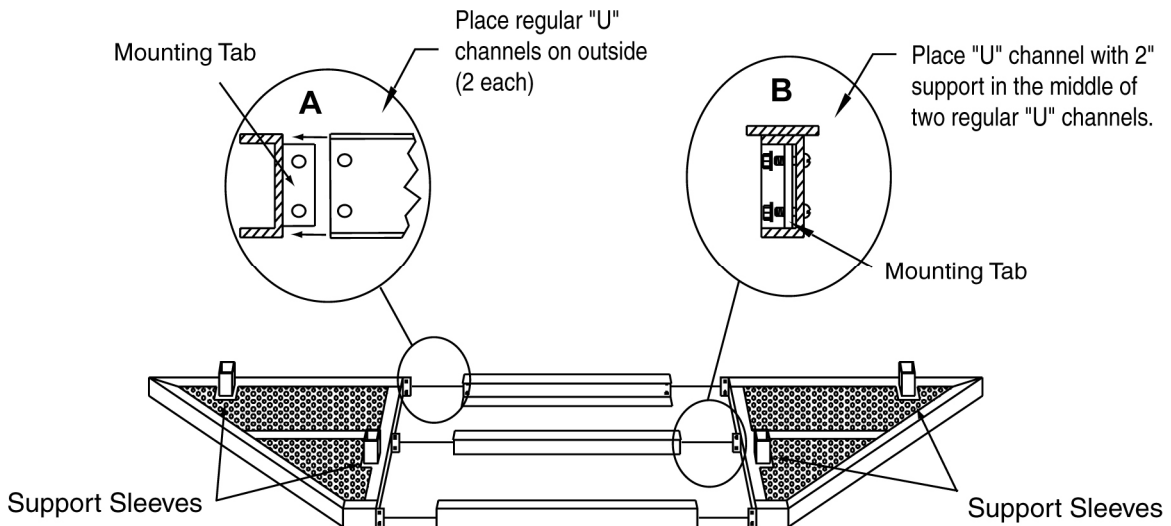


Figure 26. Canopy mounting tabs and support sleeves

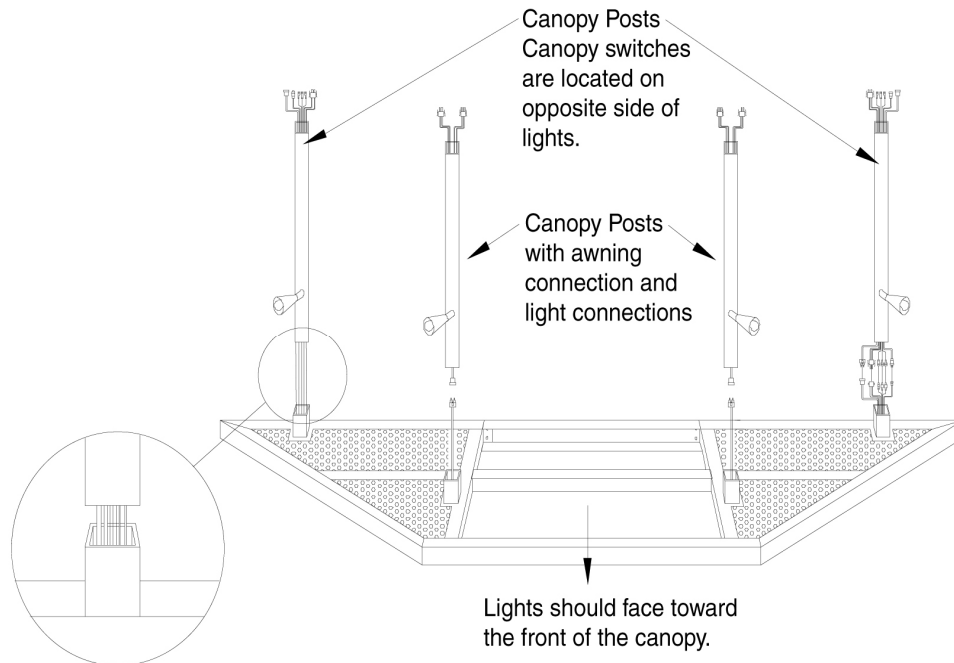


Figure 27. Canopy mounting tabs and support sleeves

Mounting the G3000 Island/ Sports Bar Canopy

CAUTION: THE FOLLOWING STEP IS A TWO-PERSON PROCEDURE. THE CANOPY, AT THIS STAGE, IS EXTREMELY HEAVY. WE STRONGLY RECOMMEND THAT YOU HAVE SOMEONE HELP YOU.

1. Carefully rotate the canopy upright and place it as close as possible to the canopy mounting holes.
2. Finish connecting all the wires. When complete, stuff the excess wire down into the canopy mounting holes (Figure 28A).
3. Use care placing the canopy support posts into the canopy mounting holes. **DO NOT** pinch the wires!
4. Place the screens on top of the canopy in the specified locations (Figure 28B).

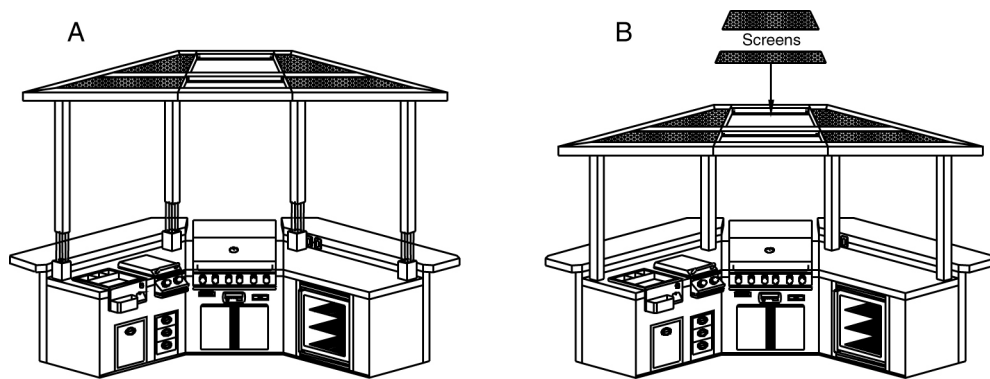


Figure 28. Canopy final installation

Awning Installation

All screws used for the installation of the awning are self-tapping sheet metal screws. No drilling is necessary.

1. Line up the holes for the awning bracket with the corresponding pre-drilled holes on the awning. Use two carriage bolts for the upper two holes and a flat-head Phillips for the single lower hole. Tighten until snug, but don't over-tighten (Figure 29A).
2. After mounting the awning bracket, remove the awning from the box. Tilt the awning at a 45° angle and hang the awning onto the awning bracket (Figure 27B).
3. After making sure that the awning is securely hung onto the awning bracket, tilt the awning up to a 45° angle and connect the two male electrical leads securely to the two female electrical leads attached to the awning. When complete, carefully tuck the wires into the hole and gently lower the awning (Figure 27C).
4. Place set-screws through the awning bracket and awning into the canopy frame. Do not over-tighten (Figure 27D).

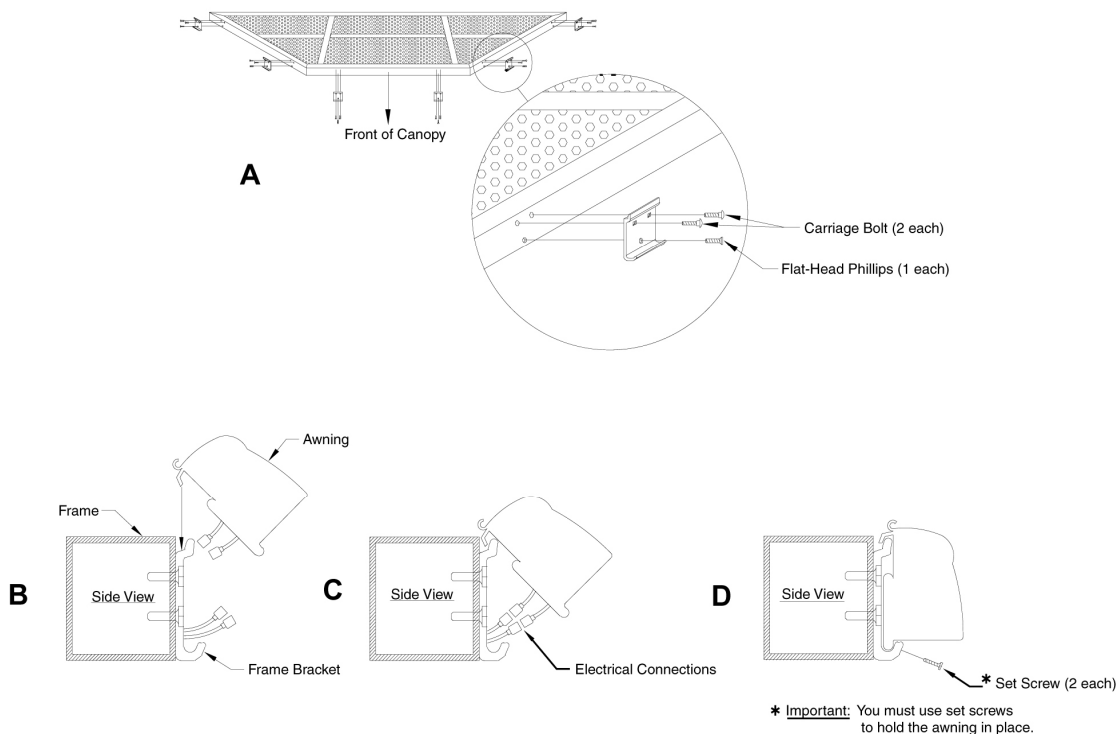


Figure 29. Awning installation

Awning Open/ Close Switch

The two-position (male) connector has two metal prongs at the end of it. These prongs fit into the female receptacle of the other connector. Match up the two-position wire (female) with the two-position wire (male) and securely attach them together (Figure 26 - Insert). This step must be repeated for each main support post.

Third TV Installation

1. Drill four holes on the frame to secure the screen to the metal frame.
2. Attach screen to top metal frame using nuts and bolts.
3. Center and attach the TV box to the screen, with the TV facing the barbecue grill (Figure 30).
4. Connect all wires from the TV box into a waterproof box and to the black cable (Figure 31).



Figure 30

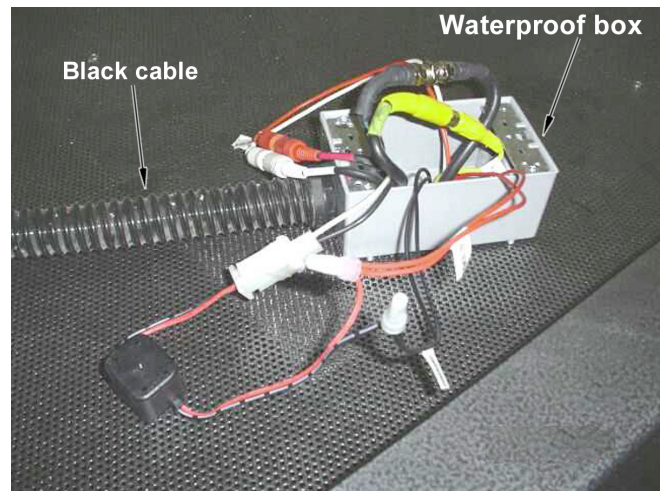


Figure 31

5. Close box with waterproof film (Figure 30).
6. Drill a 1" hole next to the left side to insert the black flex to the other side of the frame.
7. Insert the connection cables one by one and then extend the black flex through the hole (Figure 31).



Figure 32

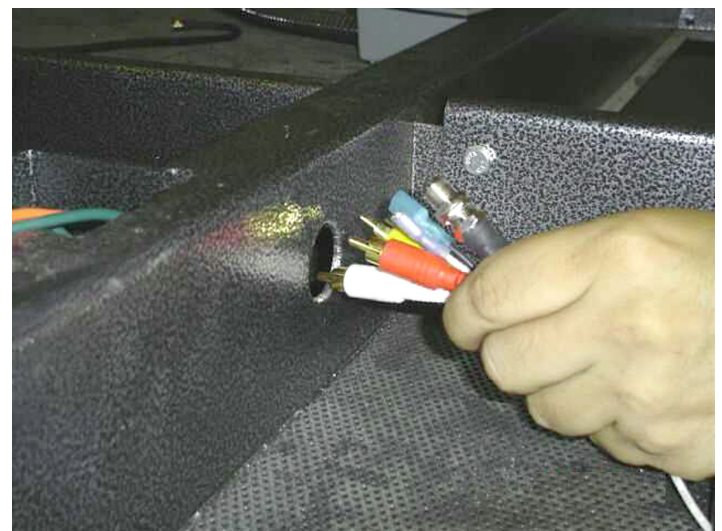


Figure 33

Assembly and Installation

8. Insert all connection cables through the connector one by one (Figure 34).
9. Attach and secure the connector to the black flex (Figure 35).



Figure 34



Figure 35

10. Insert all connection cables through the hole drilled on the post (Figure 36).
11. Insert all connection cables through lock nut (Figure 37).



Figure 36

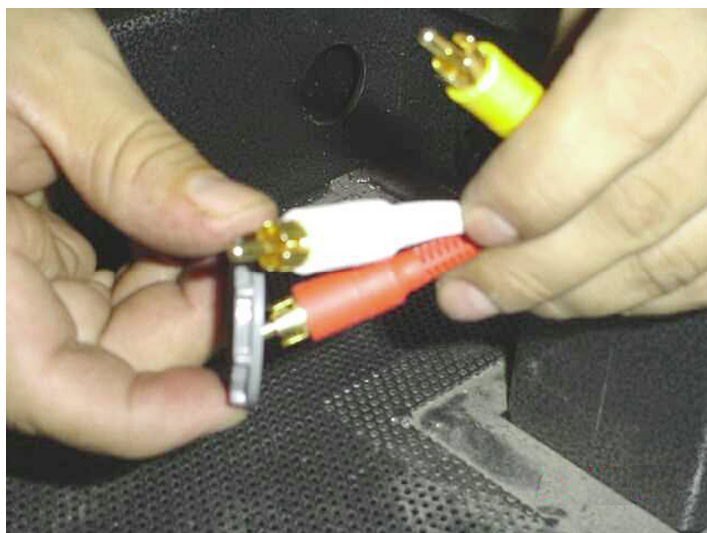


Figure 37

12. Secure and tighten the lock nut on the black flex as shown (Figure 38).
13. Connect all connection cables to each other by matching colors (Figure 39).



Figure 38



Figure 39

14. Arrange all cables inside the metal post (Figure 40).
15. Attach and secure the metal cover on top of the metal post (Figure 41). We recommend you apply silicone sealant around the edge of the cover to prevent possible water damage.

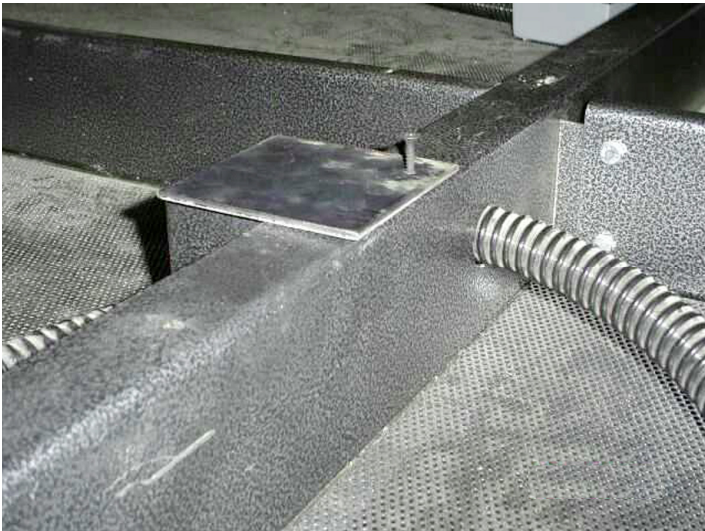


Figure 40

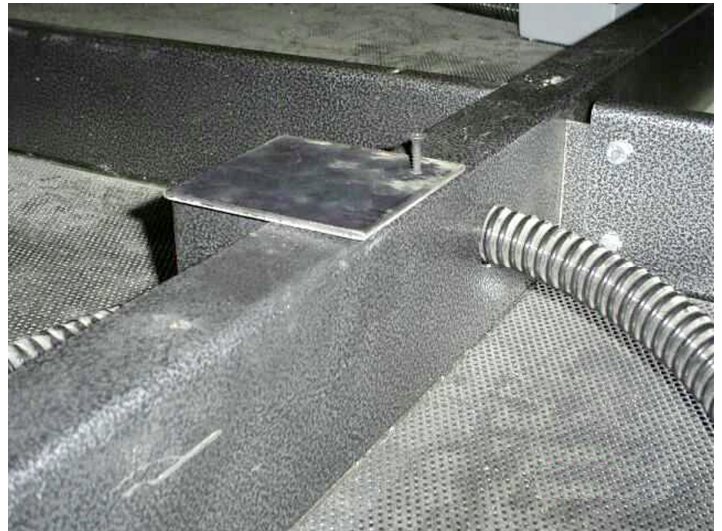


Figure 41

Assembly and Installation

16. Connect all TV cables to the DVD unit (Figure 42).

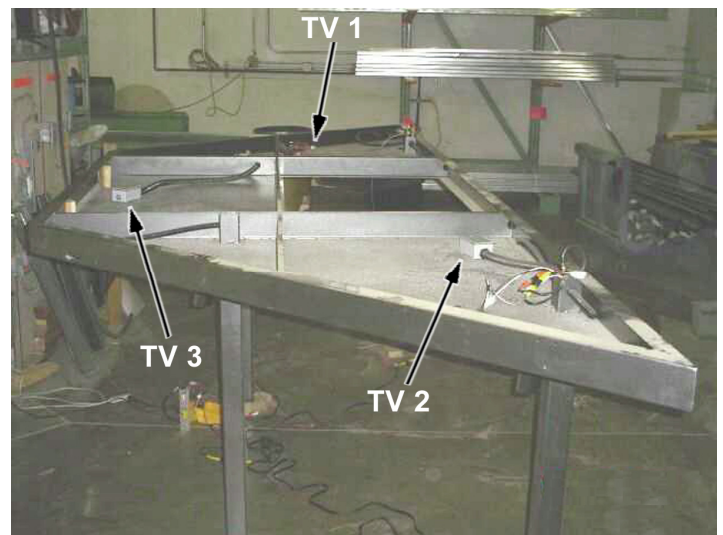
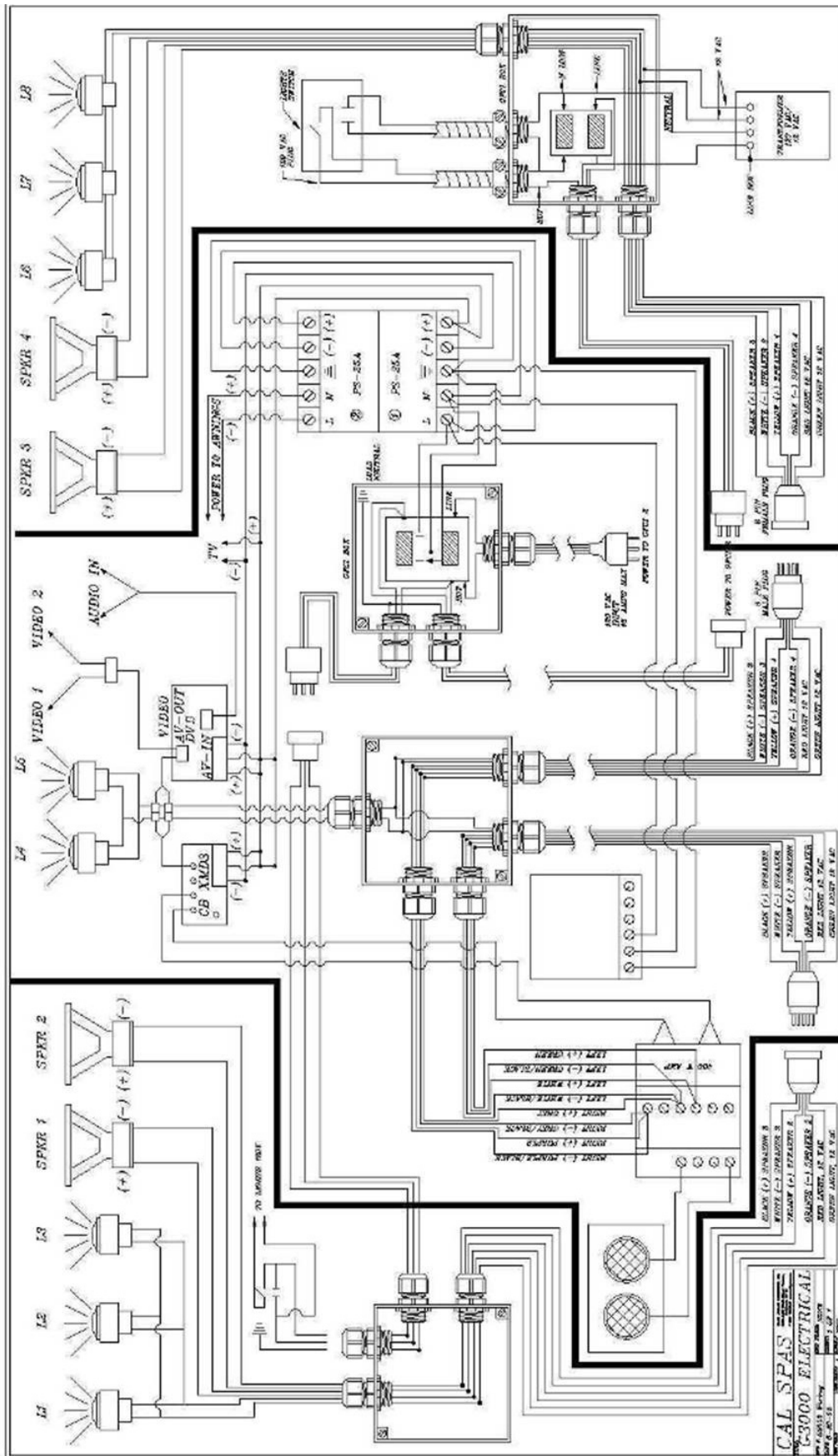


Figure 42

Electrical Diagram

See diagram next page.



Operating Your Barbecue

It is recommended to wash your entire grill with soap and water prior to lighting it for the first time. Oils are used during the manufacturing process and some residual oil may still be on the stainless steel parts of your grill. Washing will reduce the possibility of discoloration. It is also recommended to keep your grill covered when not in use. This will minimize the amount of dust and dirt that accumulates on your grill and extend the life of your grill.

Remember to use your Cal Flame grill safely by following these reminders:

- It is dangerous to use barbecue grills and side burners in any manner other than for what it is designed for.
- Do not heat sealed containers such as cans or jars on grills or side burners. Explosion may result resulting in injury or death. Any sealed container, such as a pressure cooker, must have a properly operating pressure relieve valve to minimize explosion hazard.
- Never put combustible material such as paper, cloth, or flammable liquids on your grill at any time. Do not use grill, side shelves, cabinets, or any area around grill to store flammable materials.
- Never put a cover on a hot grill. Allow grill to cool before covering.
- Never operate main burners and rear infrared convection burners at the same time as excessive grill temperatures will result. Never allow your grill temperatures to exceed 500°F.

Grill Controls

The following controls (Figure 43 and Figure 44) are for the Cal Flame™ drop-in grills, stainless steel carts, Chef Series, Master Chef Series and Gourmet Series Islands. Familiarize yourself with these controls before using your Cal Flame™ barbecue.

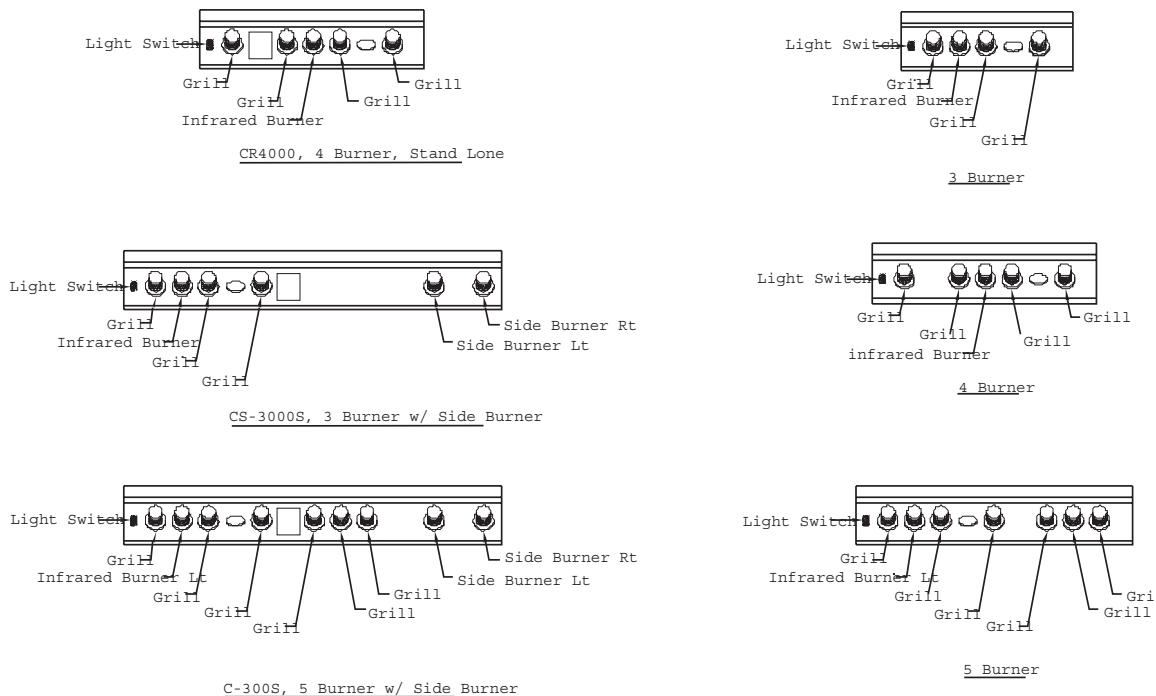


Figure 43. Burner knob operation

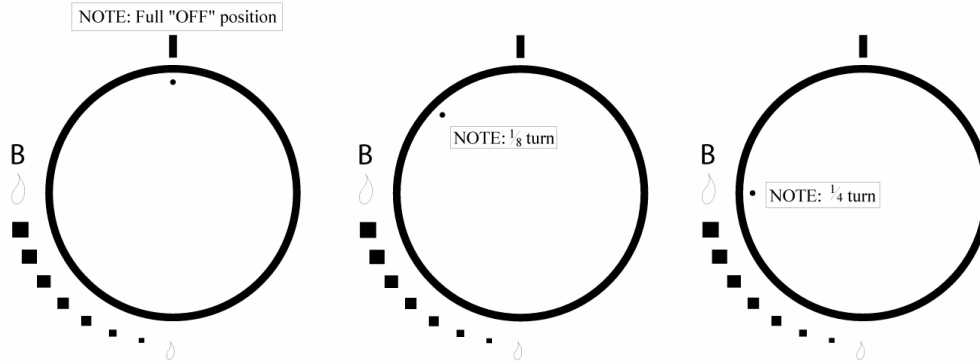


Figure 44. Three positions of burner knobs

Lighting the Grill

Electronically Lighting the Grill and Infrared Burners



1. Open the hood.
2. Keep your face as far away from the burners as possible.
3. Rapidly rotate the burner knob counter clockwise past the light position to HIGH. You will hear a loud click as the electronic lighter produces a spark.
4. Listen for the sound of the gas igniting. If the burner does not light on the first try, repeat immediately.
5. If the burner does not light after three attempts, turn the control knobs to the OFF position. Wait five minutes until the gas clears before attempting to light it again.
6. Repeat the procedure or try the manual lighting procedure below.
7. Upon successful lighting, repeat the process on the other burners you wish to light.
8. To shut off the burners, rotate the knob and turn to OFF. It is normal to hear a popping sound when the burners are turned off.

Manually Lighting the Grill and Infrared Burners

WARNING: Do not use standard matches or cigarette lighters to perform match lighting procedures. Serious burns can occur and lighters can explode.

1. Open the hood.
2. If you have just attempted to light the burner, allow five minutes for any accumulated gas to dissipate.
3. Slide out the drip tray from the grill.

Operating Your Barbecue

4. Keep your face as far away from the burners as possible.
5. Light and insert a long stem match, holding it near the burner ports.
6. Push in and turn the control knob just past the LIGHT position to HIGH.
7. Listen for the sound of the gas igniting. If the burner does not light after five seconds, turn the control knobs to the OFF position. Wait five minutes until the gas clears before attempting to light it again.
8. If the burner does not light after several attempts see Troubleshooting Guide in the back of this manual.

Basic Grill Operation

Make sure all burner controls are off. Do not attempt to light the burners if the smell of gas is present. Check the connection with a soap and water solution after attaching the hose. For LP units, make sure there is gas in the tank and it is sitting upright. For natural gas units, make sure the shut off valve is on.

1. Make sure the drip tray is in place.
2. Light the grill burners using the instructions below.
3. Turn the control knob to HIGH and preheat the grill for 15 minutes. Close the top cover during the appliance preheat period.
4. Place the food on the grill and cook to desired completion. Adjust heat setting if necessary. The control knob may be set to any position between HIGH and LOW.
5. Allow the grill to cool and clean the drip tray after each use.

Grilling

Grilling requires high heat for searing and proper browning. Most foods are cooked at the HIGH heat setting for the entire cooking time. However, when grilling large pieces of meat or poultry, it may be necessary to turn the heat to a lower setting after the initial browning. This cooks the food through without burning the outside. Foods cooked for a long time or basted with a sugary marinade may need to lower heat setting near the end of the cooking time. The warming rack is used for defrosting or for keeping food warm while grilling.

Grilling Hints

The cooking of meat, whether rare, medium, or well done, is affected to a large degree by the thickness of the cut. Expert chefs say it is impossible to have a rare piece of meat with a thin cut.

The cooking time is affected by the kind of meat, the size and the shape of the cut, the temperature of the meat when cooking begins, and the cooking degree desired.

When defrosting meats, it is recommended that it be done overnight in the refrigerator as opposed to a microwave. This generally yields a juicier cut of meat.

Use a spatula instead of tongs or a fork to turn the meat. A spatula will not puncture the meat and let the juices run out.

To get the juiciest meats, add seasoning or salt after the cooking is finished and turn the meat only once (juices are lost when the meat is turned several times). Turn the meat just after the juices begin to bubble to the surface.

Trim any excess fat from the meat before cooking. To prevent steaks or chops from curling during cooking, slit the fat around the edges at two-inch intervals.

Do not leave the grill unattended while cooking.

Cooking with the Rotisserie

Refer to Figure 45 for the following directions.

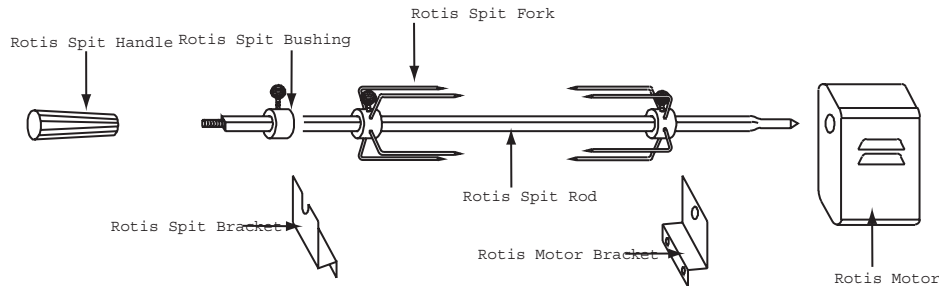


Figure 45. Rotisserie Burner Assembly

The rotisserie burner is an infrared type, which provides intense searing radiant heat. Preferred by professional chefs over other methods, this intense heat is ideal for searing in the natural juices and nutrients found in quality cuts of meat.

The rotisserie system is designed to cook items from the back using infrared heat. The location of the burner allows the placement of a rotisserie-basting pan (NOT included) beneath the food to collect juices and drippings for basting and gravy. To flavor the contents of the basting pan, you can add herbs, onion, garlic, or spices.

Operating The Rotisserie

1. To load the rotisserie rod, hold the handle firmly while sliding one of the fork assemblies (prongs facing away from the handle) onto the rod. Push the rod through the center of the food, then slide the other holder (prongs toward the food) onto the rod. Center the meat on the rod and push the fork assemblies firmly together. Tighten the thumbscrews. To secure any loose portions of your meat, use butcher string (never use nylon or plastic string). Place basting pan under the food to collect the drippings.
2. To use the rotisserie, first mount the motor on the left side of the grill. Place securely onto support bracket.
3. The rod of the rotisserie system is assembled into the motor by placing the pointed end into the motor and resting the threaded end on the support at the side of the grill. Once the rod is pushed as far as possible into the motor, the grooved end of the rod should rest on the right side bracket.
4. If necessary, to offset unbalanced loads, slide the counter weight on to the rod. With the counter weight loose, allow the loaded rod to rotate and come to a stop. Now rotate the counter weight above the rod in a vertical position and tighten the thumbscrew. You can slide the counter weight away from or closer to the rotisserie rod as needed for balanced operation. Once lit, the rotisserie burner will reach cooking temperature in about one minute. The orange/red glow will even out in about five minutes.

Cooking with the Convection 3000 Grill

Outdoor barbecue grills have become increasingly popular for the summertime cooking of meats and vegetables. Traditionally, barbecue grills have been heated by charcoal briquettes, but a new generation of barbecue grills are heated by gas fired burners.

Many modern barbecue grills have a closeable hood or other structure which can be used to provide an enclosed heating compartment. Such heating compartments can be used like the oven on a stove to slow roast various items of food, such as large pieces of meat.

A problem with present-day barbecue grills is that the heat within the cooking compartment is non-uniform. The heat in the central portion of the cooking department tends to be much more intense than the heat in the

Operating Your Barbecue

side portions of the cooking compartment. This leads to uneven cooking within the cooking compartment and makes use of the outdoor grill somewhat haphazard.

Accordingly, there is need for a barbecue grill which overcomes this problem in the prior art.

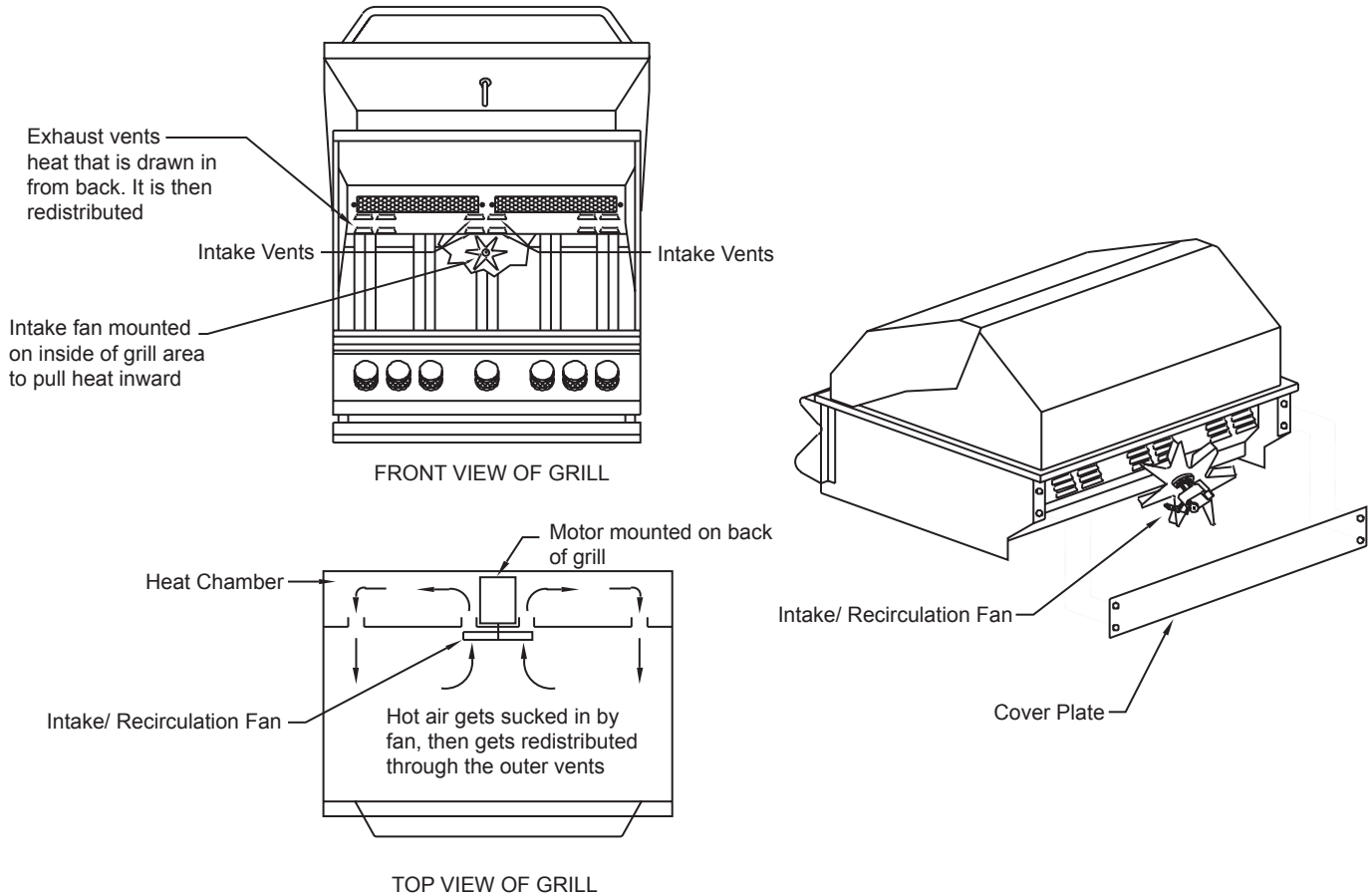


Figure 46

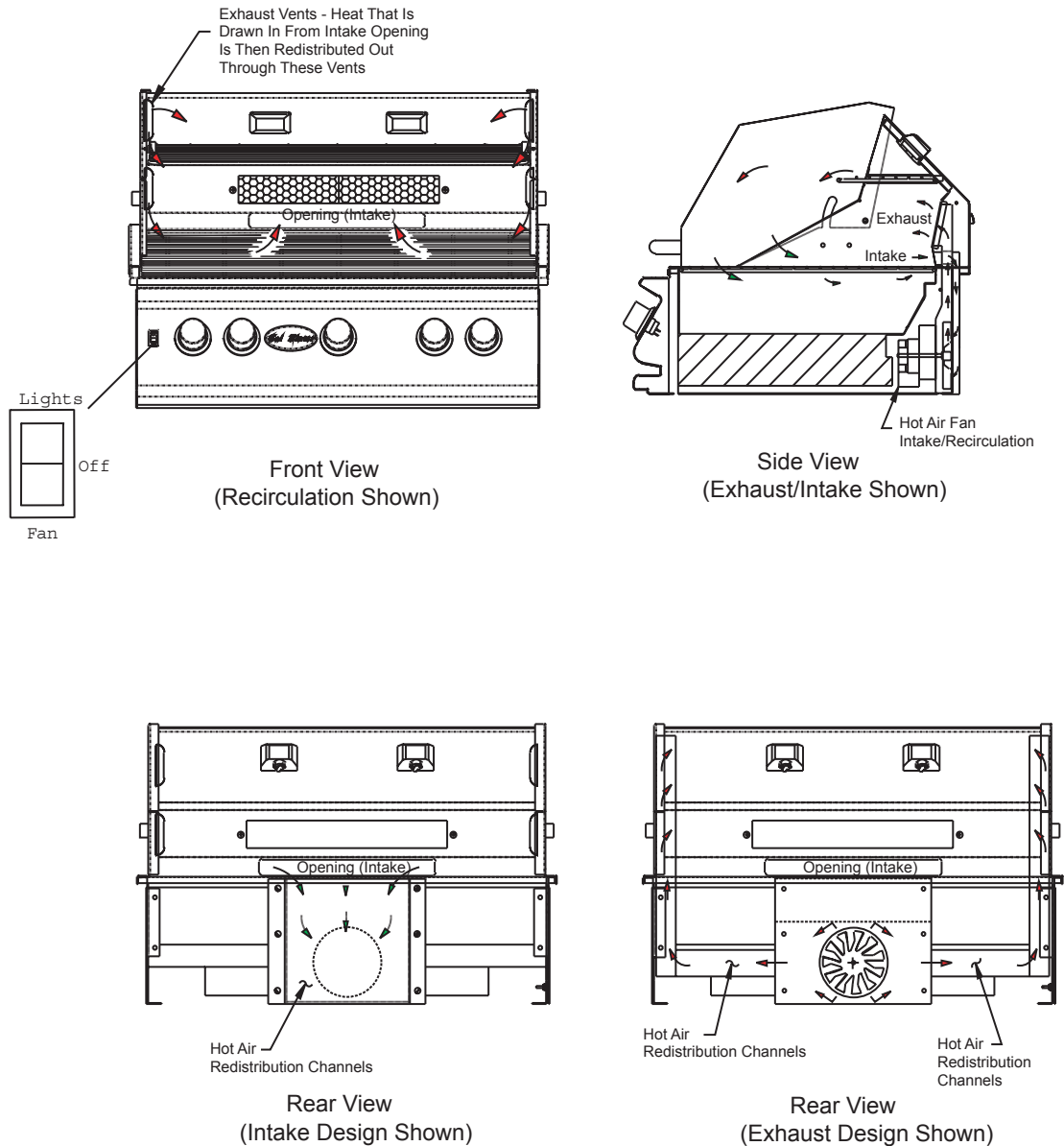


Figure 47

Use a meat thermometer and take the guesswork out of cooking meat and seafood. The fan must be turned on in order for the Convection 3000 Grill to cook the items that are listed below.

IMPORTANT: After the desired cooking temperature is reached, remove meat from the heat source and let it stand 10 to 15 minutes before carving. The amount of time required for resting varies with the size of the cuts of your meat. During this resting time, the meat continues to cook (meat temperature will rise 5°F to 20°F after it is removed from the heat source).

Roasts, Steaks and Chops

Rare	120°F to 125°F	Center is bright red, pinkish toward the exterior portion
Medium Rare	130°F to 135°F	Center is very pink, slightly brown toward the exterior
Medium	140°F to 145°F	Center is light pink, outer portion is brown
Medium Well	150°F to 155°F	Not pink
Well Done	160°F to 165°F	Steak is uniformly brown throughout

Operating Your Barbecue

Poultry

Poultry	165°F to 170°F	Cook until juices run clear
Turkey	165°F to 170°F	Cook until juices run clear; legs move easily
Stuffing	165°F	

Pork

Sausage	160°F	Cook until no longer pink
Raw Ham	160°F	
Pre-Cooked Ham	140°F	

Seafood

Fish	140°F	Flesh is opaque; flakes easily
Tuna and Shark	125°F	Cook until medium rare (do not over cook)
Shrimp		Meat turns red and opaque in center when cut
Lobster		Meat turns red and opaque in center when cut
Scallops		Milky white or opaque and firm
Clams		Cook until shells crack open (if shell doesn't open, throw away)
Muscles		Cook until shells crack open (if shell doesn't open, throw away)
Oysters		Cook until shells crack open (if shell doesn't open, throw away)

CONVECTION GRILL COOKING MATRIX

Item	Weight/size	Temperature	Cook Time	3 Burner	4 Burner	5 Burner
Steak	2" thick / 3 lbs.	420°F	40 minutes	(3) Low	(4) Low	(5) Low
Steak	1" THK/ 1.5 lbs.	390°F	20 minutes	(3) Low	(4) Low	(4) Low
Cake		350°F	19 minutes	(2) Low	(3) Low	(3) Low
Pizza	12" Round	400°F	20 minutes	(3) Low	(4) Low	(4) Low
Cookies	1 lb	350°F	10 minutes	(2) Low	(3) Low	(4) Low

Turning on and off the Lights

The On/Off switch controlling your halogen light is located at the control panel on the front lower left side (see Figure 48).

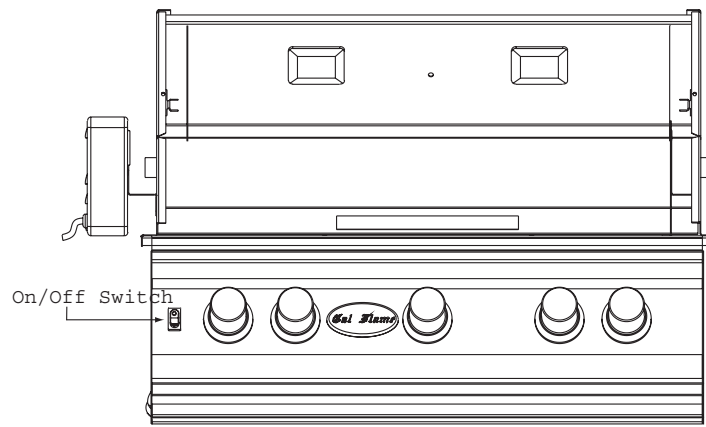


Figure 48. Location of halogen light switch

Your Cal Flame Grill is equipped with either one halogen light (CR-3000) or two halogen lights (CR-4000 & CR-5000). This feature is added for safety and convenience when cooking in poorly illuminated areas and provides an inviting display of deliciously grilled food.

Your grill is equipped with a grounded (3 prong) 120 VAC plug located in the lower left rear corner of your cart and must be plugged into a permanent grounded 120 VAC outlet with a dedicated 15amp GFI breaker. DO NOT cut or remove the ground prong as this may result in fire, electrical shock or other personal injury. This electrical source provides power to the lights, refrigerator and rotisserie.

NOTE: On units with the rotisserie option, an additional outlet will be needed to utilize the rotisserie burner.

Charcoal Grill

Safety Practice to Avoid Injuries:

Cal Flame™ CR-1000 Charcoal Grill is intended for outdoor use only! Never use the grill indoors or within flammable materials and vapors.

- NEVER use flammable materials and fluids such as gasoline, kerosene, butane or propane, diesel fuel, or alcohol to light or re-light fires. Keep the grill away from such substances when lit.
- NEVER allow children or pets unattended in an area where grill is being used. Never allow children to sit, stand or play on or around the grill at any time. When in use, certain areas of the grill get hot enough to cause severe burns.
- NEVER use the charcoal grill for indoor cooking and heating. Toxic carbon monoxide may collect and cause death.
- NEVER store the grill with ashes or combustible materials inside. DO NOT store the grill until fire is completely extinguished and the grill body has cooled.

Lighting Instructions:

Use a high quality hardwood charcoal to ensure a good flame. Charcoal briquettes made from maple, oak, birch, or elm woods will burn cleanly, minimizing smoke and unpleasant odors.

Open the hood. Remove cooking grates. Place charcoal on the ashtray at the bottom of grill and arrange charcoal in a pyramid shaped stack. Add charcoal lighting fluid according to manufacturer's instructions. Let stand for about a minute to let fluid penetrate charcoal. Carefully light charcoal and allow it to burn approximately 15 to 20 minutes or until a light gray ash develops.

Operating Your Barbecue

Grilling Instructions:

Use tongs with long handles to arrange the charcoal in a checkerboard pattern. Leave about a one-half inch space between each piece of charcoal. This helps to avoid flare-ups from the meat juices and provides the even heat best suited for grilling.

Leave the hood open for "Texas Style" open air grilling. Close the hood for "Smoker" cooking.

For the greatest concentration of heat, leave the hood open. Adjust the crank handle to lift the charcoal tray up so the burning charcoal will be close to the grilling meat. Lower the charcoal tray to slow the grilling temperature.

Griddle



Figure 49. Using the griddle on the grill

This drawer style griddle fits perfectly with all Cal Flame™ series grills for your cooking convenience. It slides into the enclosure for easy storage.

When sliding the griddle out of the enclosure, always do it slowly as the heavy weight may cause you to suddenly drop the griddle. Lift the griddle out of the enclosure instead of sliding it all the way out.

Remove two cooking grates for the griddle space. Leave grease in the front drain when cooking. Wait until the griddle cools down when done cooking. Use both hands when removing the griddle and draining the grease.

Before storing the griddle, make sure it is clean and dry. Slide the griddle into the enclosure for safe and easy storage.

Drop-In Food Warmer

Attach this three-pan food warmer to your favorite bartending center or grill and serve a variety of hot, fresh hors d' oeuvres and side dishes. The food warmer has three steamer pans and a built-in fuel drawer.

1. Remove one steamer pan and fill the container pan with approximately 2"-3" warm water. Gently place the steamer pan back on to the container pan.
2. Open the sterno fuel drawer. Remove the sterno fuel can holder covers. Place two sterno fuel cans into the can holder.
3. Using a butane lighter or long stem match, light the sterno fuel. For safety, the rear one first.
4. Close the drawer.
5. Place food to be warmed into the steamer pans and cover with pan lids.
6. To extinguish the sterno fuel flame, open the drawer and carefully replace the fuel holder covers. Flames will go out.

IMPORTANT

- The water in the container pan is a scald and burn hazard as it gets hot. Do not attempt to empty it until it is cooled.
- Do not burn sterno fuel with the drawer open.
- Do not leave sterno fuel burning unattended. Do not leave children unattended around food warmer during and immediately after use.

30" Warming Drawer

Preheating Instructions

The warming drawer is designed to keep foods at a safe temperature (above 140°F) when used according to the operating instructions. The drawer must be pre-heated for at least 1 hour on the highest setting. If the warming drawer isn't pre-heated, the internal temperature of the food being warmed could fall below the minimum safe level and bacteria could develop. Always pre-heat the drawer according to instructions described in this manual.

Be certain to use only dry potholders. Moist or damp potholders on a hot surface may cause burns from steam. Do not use a towel or other bulky cloth in place of potholders.

1. Never store anything in the warming drawer. Flammable materials can catch fire, plastic items may melt or ignite and other types of items could be ruined.
2. Do not hang articles from any part of the appliance or place anything against the drawer. Some fabrics are quite flammable and could catch on fire.
3. For safety reasons and to avoid damage to the appliance, never sit, stand, or lean on the warming drawer door.
4. For personal safety reasons, wear proper apparel. Loose fitting garments or hanging sleeves should never be worn while using this appliance. Some synthetic fabrics are highly flammable and should not be worn while using this appliance.
5. Do not use aluminum foil to line any part of the warming drawer. Using a foil liner can be a fire hazard and can obstruct of the flow of heat and ventilation air. Foil is an excellent heat insulator and heat will be trapped underneath it. This trapped heat can upset the performance of the warming drawer parts.

Temperature Settings

The dial on the right of the unit is the on/off and temperature control adjustment. When the dial is turned clockwise from the off position to the low position, the unit will maintain a temperature approximately 175°F. By rotating the dial clockwise to the high position, the drawer will reach a temperature of approximately 230°F.

To use, turn the thermostat dial to a temperature setting:

High 210°F – 230°F

Medium 190°F – 210°F

Low 175°F – 190°F

- If you use the tray, preheat it while preheating the warming drawer.
- Preheat any empty serving dishes to be used while preheating the drawer.
- Add cooked, hot food in its cooking container or heat a safe container.
- You may use aluminum foil to cover food containers.

Operating Your Barbecue

Safety Practice & Precautions

- As with any cooking or heating appliance, never leave the warming drawer unattended when warming food.
- Only certain types of glass, heat proof glass-ceramic, ceramic, earthenware or glazes are suitable for temperature changes.
- Never heat unopened containers, as a build up of pressure may cause the container to burst.
- 120V 5 amp minimum circuit required.
- Grease is flammable. Avoid letting grease deposits collect in the warming drawer. Clean up any spillage.
- DO NOT use water on grease fires. Turn OFF the warming drawer, then smother the fire with baking soda or use a dry chemical or foam-type fire extinguisher.
- When opening a drawer while warming liquids, the drawer must be opened slowly to avoid spillage.
- Use care when opening a hot warming drawer. To avoid severe burns, open slowly, allowing the hot air or steam to escape before reaching in to remove or replace any foods.
- Do not repair or replace any part of this appliance unless it is specifically recommended in this manual. All other servicing should be referred to a qualified service technician. Service technicians must disconnect the power supply before servicing this appliance.
- When using the warming drawer: DO NOT TOUCH THE INTERIOR SURFACES or the exterior area immediately surrounding the door until it has had sufficient time to cool to avoid burn injuries.
- Clean the warming drawer with caution. Avoid steam burns. Do not use a wet sponge or cloth to clean the appliance while it is hot. Some cleaners produce noxious fumes if applied to a hot surface. Follow directions provided by the cleaner manufacturer.
- Be sure all the 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.
- Do not touch the heating element or interior surfaces of the warming drawer. Even if they appear dark in color. They may still be hot enough to cause burn injury. Allow sufficient time to cool.
- Do not allow flammable materials which may ignite to come in contact with the hot heating element or the interior surface of the warming drawer until the unit has a sufficient time to cool.

Canopy Waterfall and Barbecue Island Waterfall

Although the canopy waterfall and the barbecue island waterfall have different appearances and locations, they operation in the same manner.

- Fill the tank with water and make sure the water level is above the submersible pump.
- Ensure the pump is connected to 110V GFCI outlet.
- Make sure that there is no debris in the filler pan for the waterfall.
- Maintain a consistent water level, as dry pumping will burn out the pump motor.
- Turn on the waterfall by flipping up the switch to the ON position (Figure 50).



Figure 50

LED Lights

LED lights use an ON/OFF switch to change one show to the next. (See Figure 45.)

- Turn OFF and then ON again in one second or less to go to the next show.
- Turn OFF and then ON again in four to five seconds to reset to the first show.
- Turn OFF for more than six seconds and it stores the last show you selected, returning to that show the next time it is switched ON.

Note: When the LED lights are powered ON check that all LED lights are synchronized. If not turn the switch ON and OFF fast several times and then hold the switch OFF for six seconds and then turn ON to get all the LED lights synchronized.

Slow color wash	Colors transition gracefully from color to color, cycling through the color spectrum. Each color cycle takes approximately three minutes.
Fast color wash	Colors transition from color to color, cycling through the color spectrum. Each color cycle takes approximately one minute.
Slow random color	Colors step or jump from one color to the next in random order. Each color lasts approximately 10-15 seconds
Fast random color	Colors step or jump from one color to the next in random order. Each color lasts approximately five seconds.
High-speed Random color	A rapid series of intense flashes of varying colored light.
Cross-fade	Colors cycle back and forth gracefully between blue and green. Total cycles lasts one minute.
13 fixed colors	Static display of a single color. Available colors, include white, pink, lavender, light blue, dark blue, light green, and dark green.

Remote Control Operation

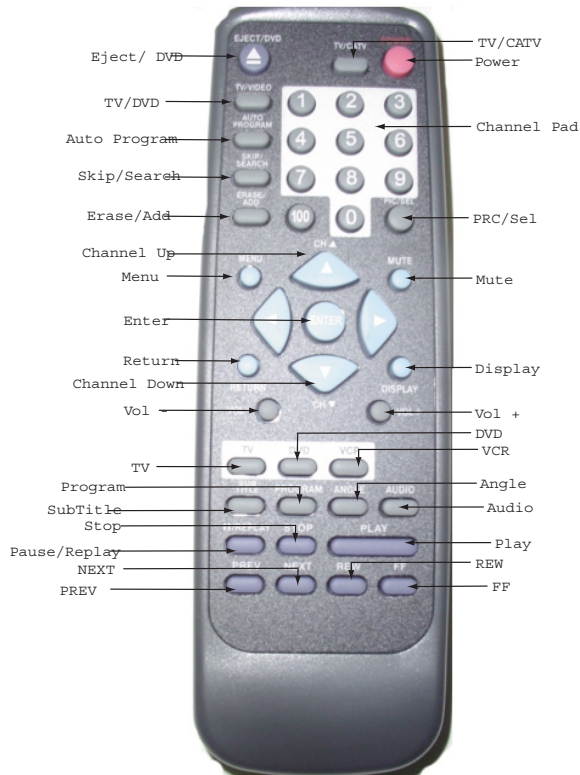


Figure 52. Remote control

NOTE: These buttons will not affect the volume of wireless headphones or a wired RF modulator. When using these devices, the volume must be adjusted with the headphone volume control or with your radios volume control.

MENU Button

Press the MENU button. The MENU display appears. Use the Channel Up and Down buttons to select the desired function, then press ENTER button to end the choice.

TV/VIDEO Button

Press this button to access the AUDIO/VIDEO input jacks, on the front and rear of the TV. As the button is pressed, the on-screen display will cycle as follows:



MUTE Button

Press this button to turn the TV sound off. Press again to restore sound to the previously set level. MUTE may also be released by pressing the VOLUME +/-.

Erase/Add

When tuned to a channel press this button to store or erase the channel from memory. The stored channel numbers are displayed in GREEN on the screen and the no stored channel numbers are in RED.

TV Power

Press this button to turn on the set.

Press the button again to turn the set off.

Direct Access (0-9, 1--) Number Buttons

Use these buttons to select a channel. The channel number chosen will be displayed on the screen for about four seconds. To select channels 0-99, press two numbers. For example, to select channel 8, press 0,8. To select above 100, press the 1-button, then the number buttons for the last two digits of the channel. For example, to select channel 115, press 1--, 1,5.

CHANNEL Up and Down

Use these buttons to select pre-programmed channels of two select channels up or down.

VOLUME Up and Down

Use these buttons to raise or lower the volume level of the Wired Headphones or External Speakers if installed. They are also used to make adjustments in the picture mode.

Operating the Cal Flame Entertainment Center

AUTO PROGRAM Button

Select the regular channel broadcast TV or CABLE TV for AUTO PROGRAM. All the channel numbers for TV or CABLE TV will be scanned. The broadcasting signals will be detected and automatically stored.

ENTER Button

Use this button to end the choice on the menu.

PICTURE SELECT Button

Each time this button is pressed the on-screen picture adjustment display cycles through “adjustment screens” as follows:



Operation

1. Point the remote control directly at the TV Monitor.
2. Press the red power button located at the top left side of the remote control.
3. Allow a few seconds for the TV monitor to warm up before pressing any other buttons.
4. Once on, the TV monitor will display a small icon at the lower left side signifying which mode the TV is currently in.
5. Press the “SELECT” button located at the top right side of the TV remote control until the icon “COMPOSITE VIDEO” is displayed on the screen of the TV monitor. This will allow the TV Monitor to accept the signal from the DVD player.
6. When an antenna, cable or satellite system is connected to the coaxial cable on the right front side of the spa, you will be able to receive live TV signals by pressing the “SELECT” button until the “COMPOSITE TV” icon appears on the TV monitor. Allow a few second for the TV tuner to acquire the new signal prior to switching channels.
7. Press the right “VOL” button to adjust the volume up to “80” as displayed on the screen. This will allow the Stereo system to receive enough volume to reproduce the audio signal without distortion.

NOTE: You will not be able to hear audio form the TV Monitor itself. All audio signals for the TV or DVD are only acquired through the stereo when programmed to 88.7FM.

Adjusting the Picture

When watching the TV programs, the quality of the picture can be adjusted to suit your taste.

1. Press MENU. The main menu appears.
2. Press SELECT VIDEO. The video source appears. Press this button to access the AUDIO/VIDEO input jacks.
3. Select CLOSED CAPTION and then press ENTER. Closed captioning lets you display the audio portion of a program as text on the TV screen. This is useful to the hearing impaired or anyone who wants to watch a program without a sound. There are two types of closed captioning available: C1 (Caption 1) and C2 (Caption 2). C1 displays the full translation of the primary language in your area. C2 may be used as a source for secondary languages, simplified English, or other translations transmitted in your area. Closed captioning is not available on all channels or at all times. Only specific programs are encoded with closed captioning information.

4. Press either CHANNEL up or down to select the function. Make sure the highlight bar is SET PICTURE and then press ENTER.
5. Select the item to adjust. For example, to adjust brightness, press CHANNEL up or down buttons to select BRIGHTNESS and press ENTER.
6. Adjust the level by pressing VOLUME.
7. To adjust other items, repeat all of the above.

NOTE: The menu or display disappears from the screen if you do not press + or - within a few seconds. Whenever a menu or display disappears from the screen, and + or - buttons on the front of the TV become the volume adjustment buttons. If you want to adjust the picture only, you can use the remote control by simply pressing the PICTURE SELECT.

Description of Adjustment Items

ITEM	ADJUSTMENT	
	Press VOLUME Down	Press VOLUME Up
CONTRAST	Decrease picture contrast for soft color	Increase picture contrast for vivid color
BRIGHTNESS	Darken the picture	Brighten the picture
SHARPNESS	Decrease picture sharpness	Increase picture sharpness
TINT	Decrease Tint	Increase Tint
COLOR	Decrease color intensity	Increase color intensity

To restore the factory settings

Select the item of picture while the main menu is displayed. Then select the item of RESET. All the picture functions (CONTRAST, BRIGHTNESS, SHARPNESS, TINT, COLOR) will go back to the factory settings.

- Press either CHANNEL up or down to select the function. Make sure the highlight bar is AUTO PROGRAM and then press ENTER.
- Press CHANNEL either up or down to select the function. Make sure the highlight bar is ANTENNA INPUT and then press ENTER.

Remote Infrared Sensor/Repeater

The LCM1502TV incorporates an infrared sensor which relays the signals from the remote control to allow the LCM1502TV to be controlled simply by pointing its remote control at the remote sensor. This provides control of the auxiliary equipment such as a Flex vision VCR or DVD Player. The remote infrared sensor can relay signals from most manufacturers' remote controls to its respective component connected to the video 1 and 2 inputs. In this case, you must use the remote control supplied with the other manufacturer's component.

Cal Flame Entertainment System Operation

DVD Player and Surround Sound Processor (Optional)

This system contains the DVD player and DVD remote controller.

Operating the Cal Flame Entertainment Center

NOTE: Although encased in a plastic housing with weather seals, this system and remote control are not waterproof. You must take every step necessary to keep this system dry. Water damage is not covered by the manufacturer's warranty.

These instructions describe basic functions. Please see the DVD manufacturer's operating instructions for other features and functions. These instructions are delivered with the Cal Flame owner's manual in a clear plastic bag inside the stainless steel cabinet.

Operation

1. Press the POWER button on the DVD unit or remote control to turn the system on. A "Welcome DVD Video" banner will be displayed across the screen.
2. Press POWER on the Stereo / CD player
3. Move the DVD selector switch (located next to the DVD player) to the ON position. This will allow the Audio signal to be received by the Stereo / CD player

NOTE: When not using the DVD player the Audio selector switch must be in the OFF position to receive regular AM and FM broadcasts.

4. Press the OPEN button on the DVD player and insert a DVD.

CAUTION: DO NOT INSERT WET DVDs.

5. Press either the ENTER button on the DVD player or the Play button on the remote control to start the DVD.

IMPORTANT: Recommended stereo settings are BASS +3, TREBLE +4 and stereo volume not to exceed 28. Exceeding these settings or using the Z-enhanced feature on the stereo will cause the system to distort and damage speakers.

WARNING: DVD System and remote control are NOT waterproof or water-resistant. Water damage is not covered by the manufacturer's warranty. Please make sure that hands and DVD's are dry before coming in contact with this or any electronic option.

Operating the DVD System In TV Mode



Figure 53. DVD player

The DVD system is used to feed the audio signal from the TV Tuner to the stereo. You will need to switch the audio and Video modes with DVD remote to properly receive picture and sound.

Instructions:

1. Turn on DVD system as mentioned on the previous pages.
2. Press the SELECT button on the TV Remote Control to switch Video to COMPOSITE TV.

3. Press the A/V button on the DVD Remote Control to switch the Video from OUT to IN.
4. Press the Channel Up or Down buttons on the TV remote control to select TV Channel.

Switching Back to DVD Operation:

1. Press the SELECT button on the TV Remote Control to switch Video to COMPOSITE VIDEO.
2. Press the A/V button on the DVD Remote Control to switch the Video from IN to OUT.
3. Press the PLAY on the DVD remote Control.

WARNING: DVD System, Tuner System and their remote control's are NOT waterproof or water-resistant. Water damage is not covered by the manufacturers warranty. Please make sure that hands and DVD's are dry before coming in contact with this or any electronic option.

Cleaning and Maintenance

As with any piece of fine equipment, your new grill must be kept clean and properly maintained to maximize its performance and longevity. Cleaning internal parts of the grill regularly as determined by the amount of use and foods cooked. The entire grill should be cleaned at least once a year. To assure safe and proper maintenance, we recommend you follow these directions carefully.

IMPORTANT: DISCONNECT ELECTRICAL SUPPLY BEFORE CLEANING ANY PART OF THE GRILL.

Cleaning Instructions

Island Cabinets

Be sure to unplug the electrical supply before cleaning any part of your Cal Flame BARBECUE. Spray cabinet area with a soap and water solution. Rinse with a gentle stream of fresh water.

Burners

IMPORTANT: All of the gas control knobs must be turned to the off position and the fuel should be off and fuel line disconnected prior to starting this procedure.

To reduce the risk of flashback, this procedure should be followed at least once a month or when your grill has not been used for an extended period of time.

1. Remove burners from grill by carefully lifting each burner up and away from the gas valve orifice.
2. Wire brush outer surface of burner to remove food residue and dirt. Clean any clogged ports with a stiff wire such as an opened paper clip.
3. Inspect the burner for damage (cracks and holes). If any damage is found, replace burner and discontinue grill usage.
4. Upon reinstallation, inspect the following: gas valve orifices for cleanliness and condition; the location of the igniters.

Grill Racks

The easy way to clean the grill racks is to scrub them immediately after you have finished cooking and turned off the flame. Wear a grill mitt to protect your hand from the heat and steam. Dip a brass bristle barbecue brush in water and scrub the hot grill. Dip the brush frequently to increase the amount of steam. Steam is created as water contacts with the hot grill, assists in the cleaning process by softening food particles. The food particles will fall onto the briquette tray and burn or fall into the drip tray. If the grill is allowed to cool before cleaning, the removal of those residual particles from food will be more difficult.

If desired, when completely cool, remove the grill racks for thorough cleaning. Use soap and water for this cleaning. Specks or grease can either gather on the surface of the stainless steel and bake onto the surface rack and give the appearance of rust. For removal, use an abrasive pad (like Scotch Brite) in conjunction with a stainless steel cleaner. This needs to be done in extreme cases only, or before storing the grill for an extended period.

Warming Rack

The warming rack can be cleaned using the same procedure as Cleaning the Grill Racks.

Drip Pan

The full width drip pan will collect grease from the main grill area. The pan should be cleaned after every use to avoid the possibility of a grease fire. Be sure to allow the drip pan to cool prior to cleaning. You may clean the drip pan with a solution of warm soapy water. Make sure to rinse thoroughly to avoid staining.

Charcoal Grill

To prevent burns or injury, make sure grill is completely cool before cleaning. The CR-1000 charcoal grill is made from non-magnetic, 304 grade stainless steel. After initial usage, areas of the grill may discolor from the grill's heat.

There are various stainless steel cleaners available. Always use the mildest cleaning procedure first, and always scrub in the direction of the grain. Soapy water should be sufficient for most cleaning.

Note: DO NOT use oven cleaners or abrasive cleaners on enameled surfaces. They may damage the finish, causing accelerated wear.

Ash Removal

Remove the ashes as soon as possible after each use. Wait until the charcoal has cooled, slide out the drip pan and pour out the ashes. You can save the larger pieces of charcoal next time you cook. Use a garden hose to wash out accumulated grease and ashes. Allow the drip pan to dry before reinserting into the grill.

Cooking Grates

Use a solution equal parts detergent and hot water just as you would for any cooking equipment. A stiff brush may also be helpful in removing grime and food deposits.

Hood and Body

Wipe the inside hood and body with a cloth dampened in a solution of detergent and hot water. The external surfaces may be cleaned in the same fashion. Wipe all area dry before storing.

Storage

For your safety, make sure unit is cool and wood and charcoal embers completely extinguished before storing.

Griddle

To prevent burns or injury, make sure the griddle is completely cool before cleaning. The griddle is made from non-magnetic, 304 grade stainless steel.

There are various stainless steel cleaners available. Always use the mildest cleaning procedure first, and always scrub in the direction of the grain. Soapy water should be sufficient for most cleaning. A stiff brush may also be helpful in removing grime and food deposits. Wipe all area dry before storing.

Drop-in Food Warmer

To prevent burns or injury, make sure the food warmer is completely cool before cleaning. The drop in food warmer is made from non-magnetic, 304 grade stainless steel. There are various stainless steel cleaners available. Always use the mildest cleaning procedure first, and always scrub in the direction of the grain. Soapy water should be sufficient for most cleaning. All parts of the food warmer can be cleaned with hot soapy water, rinsed, dried and buffed with a heavy pile cloth. Be sure to rinse thoroughly and to wipe dry to avoid watermarks.

Cleaning and Maintenance

Note: DO NOT use oven cleaners or abrasive cleaners on enameled surfaces. They may damage the finish, causing accelerated wear.

30" Food Warmer

- Be careful cleaning any part of this appliance, particularly the drawer box and back of the drawer face. All parts of the drawer can be cleaned with hot soapy water, rinsed, dried and buffed with a heavy pile cloth. Always try this first, as it is the mildest cleaning procedure.
- Be sure the warming drawer is turned off and the appliance is cooled 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.
- Use the mildest cleaning procedure first. Some brands of cleaners are harsher than others, read their directions. Try in a small area first.
- To avoid marring the surface always rub the metal finishes in the direction of the polish grain lines. The cleaner will be more effective when used in the direction of the polished lines.
- Use only clean sponges, soft cloths, paper towels, plastic or non-metal soap pads for cleaning or scouring, as recommended in this section.
- Be sure to rinse thoroughly and to wipe dry to avoid watermarks.

Drawer	Clean the drawer with warm soapy water.
Drawer Front	Clean same as drawer.
Gasket	Clean with warm soapy water.
Knobs	The ON/OFF temperature knob may be removed for cleaning.
Drawer Cavity	Same as drawer above.
Heating Element	Care should be taken when cleaning the heating element. Only clean the element when the unit is cool. Use warm soapy water on damp cloth.

Granite Top

Stone is a natural product and simple care and maintenance will keep it looking beautiful. Here are some recommendations for routine care and cleaning:

- Clean stone surfaces with a few drops of neutral cleaner, stone soap (available from Monticello Granite) or a mild liquid dishwashing detergent and warm water.
- Use a clean rag for best results.
- Too much cleaner or soap may leave a film and cause streaks.
- Do not use products that contain lemon, vinegar or other acids on the granite the high acid content may etch the surface.
- Rinse the surface thoroughly after washing with the soap solution and dry with a soft cloth.
- Change the rinse water frequently.
- Do not use scouring powders or creams; these products contain abrasives that may scratch the surface.

Do's

- Do dust surfaces frequently
- Do clean surfaces with mild detergent or stone soap
- Do thoroughly rinse and dry the surface after washing
- Do blot up spills immediately

Don'ts

- Don't use vinegar, lemon juice or other cleaners containing acids.
- Don't use cleaners that contain acid such as bathroom cleaners, grout cleaners or tub & tile cleaners.
- Don't use abrasive cleaners such as dry cleansers or soft cleansers.
- Don't mix bleach and ammonia; this combination creates a toxic and lethal gas.

Scratches and Chips

Small scratches are visible because they are lighter in color than the surrounding areas. Making them darker will hide them. On dark stones, we have had good success using permanent black magic markers. Do not use them on lighter stones. Apply the marker to the scratch, let it dry, and then rub it off the surrounding area.

Both marble and granite may chip when subjected to a sudden impact. If you have a large chip, try to find the loose pieces. They can often be epoxied back into place. The chip can also be filled with colored epoxy to match the surrounding stone. Repairing this kind of damage should be left to other knowledgeable professionals.

Tile

If spillage occurs, then clean up as soon as possible.

Care

- Protect against chipping by using a cutting board.
- Protect against scratches, especially on natural stone tiles.
- Avoid hard blows that can chip the tile.
- Standing water or other liquids can deteriorate tile and grout, and should always be removed.

Cleaning

Wash with detergent solution, and rinse. To clean dingy grout, occasionally apply a solution of chlorine bleach and water to stand not more than 5 minutes; rinse thoroughly and wipe dry. General-purpose household cleaners may also be used if label says can be used on ceramic tile; follow directions exactly. NEVER use scouring powders or other abrasives as they will scratch the finish.

Stain Removal Guide

Stain	Removal Agent
Grease and fats	Soda and water or commercial spot lifter
Inks and colored dyes	Household bleach
Blood	Hydrogen Peroxide or household bleach

Cleaning and Maintenance

Coffee, tea, food, fruit, lipstick, juices

Neutral cleaner in hot water followed by hydrogen peroxide or household bleach

Caution: Vinegar may damage some tile.

DO's and DON'Ts of Tile Care

- Do test scouring pads in a small area first.
- Do use a silicone sealer on grout joints if continuous staining is a problem.
- Do read and follow label directions for all cleaners.
- Do keep this information and refer to it when necessary.
- Do not combine ammonia and household bleaches.
- Do not use harsh cleaning agents (such as steel wool pads) which can scratch or damage the surface of your tile.
- Do not place sharp object on tile surface.
- Never use wax to clean tile surface.

Care and maintenance of Tile Grout

Grout may present a special cleaning problem because it is susceptible to many staining agents.

Apply a silicone sealer to grout joints several times a year for maximum protection.

In addition to keeping the grout clean, be sure to keep grout joints in good repair. Scrape out loose, cracked or powdery joints and refill with a good grout.

One common grouting trouble spot is the joint between the tub and the wall in your bathroom. As the house or tub settles, the grout may crack and crumble. It's relatively simple to remedy. Remove the old grout with a sharp pointed tool, watching out that you don't scratch tile or tub. Then dry the joint thoroughly and fill with a flexible caulking compound, such as silicone rubber caulking.

Synthetic Panel

Do's

- Do dust surfaces frequently.
- Do clean synthetic panels with water and mild detergent.

Don'ts

- Don't use any cleaning chemical to clean or wash synthetic panels.
- Don't use vinegar, lemon juice or other cleaners containing acids.
- Don't use cleaners that contain acid such as bathroom cleaners.
- Don't mix bleach and ammonia; this combination creates a toxic and lethal gas.

Care of Stainless Steel Carts & Grills

Stainless steel is a highly preferred material in the residential and commercial industries due to its strength, ability to resist corrosion and its ease of cleaning. Stainless steel is often taken for granted and assumed to be

indestructible. However, care must be taken to ensure long life in your Stainless Steel Cal Flame Grills and Carts. To maintain the original appearance of your Cal Flame grill and/or cart, a regular routine must be followed.

Do NOT use wire wool pads, scrappers, harsh abrasive, scoring materials, bleaches, or harsh cleaners on your Cal Flame Stainless Steel cart and/or grill, or allow salt and vinegar mixtures to remain in contact for a long period of time. This will cause scratching, scoring, rusting and pitting of your product.

Your Cal Flame BARBECUE grill is made of #304 stainless steel. This represents that this component is of non-rusting and non-magnetic stainless steel. There are many types of stainless steel cleaners on the market today. We recommend that you clean the external and internal stainless steel components with a cleaner that is approved for #304 stainless steel and only clean when the grill is cool and in indirect light.

Never use steel wool to clean your grill and never clean the grill when it is hot. Be especially careful when cleaning the Highlighted (shiny) areas or your grill. Only clean these areas when absolutely necessary.

Covering Your Stainless Steel Cart

When not in use and after cooling, cover your Cal Flame Stainless Steel cart with our full length, zippered side canvas cover. The cover will help protect your cart from detrimental effects of weather & environmental pollutants (please see your local Cal Flame dealer for details).

After Use Care

1. The easiest way to clean the grill is immediately after cooking is completed and after turning off the flame. Wear a barbecue mitt to protect your hand from the heat and the steam. Dip a brass bristle barbecue brush in hot soapy water and scrub the hot grill rack. The steam from the water coming in contact with the hot rack will assist in the cleaning process by softening any food, dirt or grease stuck to the racks.
2. Wipe the grill with a damp soapy cloth and rinse with warm/hot, clean water.
3. For more tenacious deposits, including oil, grease and water-borne deposits, use a multipurpose cream cleanser and apply with a soft, damp cloth. Rinsing with warm/hot, fresh, clean water.
4. Dry with a soft, dry, clean towel if preferred.

LED Light Replacement

1. Place the lens removal key in the LED housing. Make sure the pins of the removal key are placed inside the lens.
2. Turn the removal key and pull the lens from the housing.
3. Pull out the LED light lamp from the socket.
4. Insert the new LED light into the socket. Make sure both connector pins are seated firmly in the socket.
5. Turn on and off the lights to test its performance before the LED light lens is replaced.

Light Bulb Replacement

WARNING: Never touch halogen bulbs with your bare fingers. Use a tissue or small piece of paper to handle bulbs. Oils from your hands will damage halogen bulbs.

WARNING: Never attempt to replace a light bulb when the grill is in use. Serious burns will result.

Cleaning and Maintenance

1. Gently pry light cover away from housing.

NOTE: Do not pry the light cover with a screwdriver or other metal item. You may damage the light cover as a result.

2. Using a tissue or small piece of paper, grasp bulb and pull it away from socket.
3. Using a tissue or small piece of paper, carefully push new bulb into socket making sure both wires on bulb go into the light socket evenly.
4. Replace light cover.

Appendix

Troubleshooting Procedures

Problem: Smell of gas is present

Solution: Check for loose connections in the gas line. Perform a leak test following the procedure described in this manual.

Problem: Burner does not ignite

Solution: Use the following procedure with Figure 54.

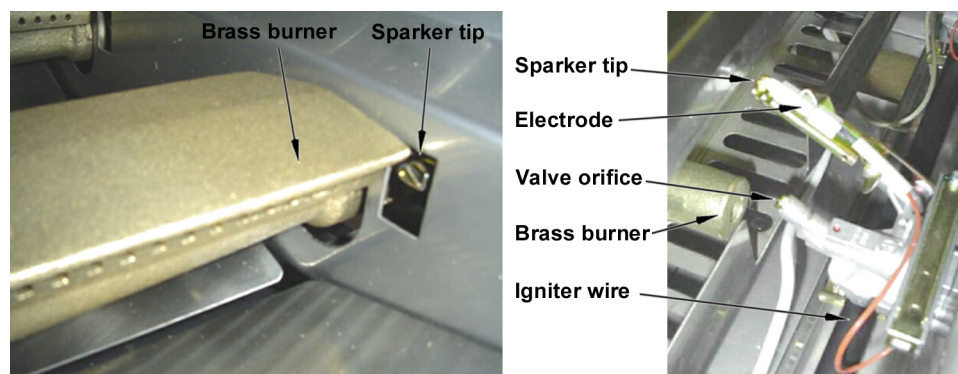


Figure 54

- Check for proper position of sparker tip should be pointing forward towards the front of the brass burner.
- Make sure there is a blue spark at the electrode tip to the brass burner.
- Make sure igniter wire is connected firmly to the valve ignition device and electrode.
- Make sure valve orifice is free of any debris, dust or grease.
- Make sure valve orifice is aligned inside the front hole of the brass burner.
- If there is no spark at all, replace the electrode or igniter wire.

Note: Turn off the gas at the source while troubleshooting.

Problem: Burner tube is misaligned over the orifice(s)

Solution: Reposition the burner tube to properly seat over orifice.

Problem: Obstruction in the gas line

Solution: Remove fuel line from grill. Do not smoke or perform any maintenance in the vicinity of an open flame. Open gas valve for one second to blow out any debris. Close off gas valve and reconnect fuel line securely.

Problem: Plugged Orifice

Solution: Remove cooking grills, Flame Tamer and grease tray. Remove burners from bottom of firebox by pulling cotter pin from beneath burner peg using a standard screwdriver or needle nose pliers. Carefully lift each burner up and away from the gas orifice. Remove the orifice from the control

valve. Gently clear any obstruction with a fine wire. Reinstall orifice, reinstall burners over orifices and seat burner peg into position hole at the bottom ledge of the firebox. Replace cotter pins. Replace cooking components and grease collectors. If an obstruction is suspected in the control valve, please contact your local Cal Flame dealer for assistance.

Problem: Misalignment of Igniter on Burner

Solution: Check for proper position of electrode tip. The tip of the electrode should be pointing forward towards the front of the burner and should be free of grease to allow proper sparking. The ignition wire should be connected firmly to the valve ignition device and electrode. Replace the ignition wire if it is frayed or cracked. With gas supply closed and all control knobs set to the off position, check each position igniter individually for presence of spark at electrode. In turn, push each knob in fully and rotate about 1/4 turn to the left (counter-clockwise) until you hear a loud click. The trigger hitting the strike block should produce a blue spark at the electrode tip. Return control knob to the off position before checking the next igniter.

While the grill is still hot, you must wait for a minimum of five minutes before commencing re-ignition (this allows accumulated gas fumes to clear). If all checks/ corrections have been made and gas grill fails to operate properly, contact your local Cal Flame dealer.

Problem: Yellow Flame

Solution: Once the entire burner is operating, check the flame color to be sure that flame color is mostly blue. Some yellow at the tips may be present due to impurities in the fuel.

If the flame is golden or yellow in color, the reason could be seasoning salts, oil film, or other foreign matter on the burner.

Problem: Flashback

Solution: When fire occurs in and around the burner tubes, immediately turn off gas at its source and turn the control knob(s) clockwise to the 'OFF' position. Wait until the grill has cooled off and then clean the burner tubes and burners as described on page of this manual.

Grill fails to operate properly:

1. Turn off gas at source, turn the Control Knobs to the 'OFF' position and wait five minutes before trying again.
2. Check gas supply at a connections.
3. Repeat lighting procedure and if grill still fails to operate properly, turn off gas at source, turn the control knobs to the off position and wait for the grill to cool down and check the following:

Note on the cross flow channel:

The cross flow channel machined into the bottom of the regular burner is designed to help distribute gas evenly from one side of the burner to the other. You should be able to see daylight through this groove when held up to the light. It is possible that this groove can become pinched. If this happens, place burner upside down on the edge of a sturdy table with the groove even with the end of the table or slightly past the edge and lightly tap with a hammer on the corners. (See Figure 55.) This should open the groove back up and allow the burner to operate evenly.

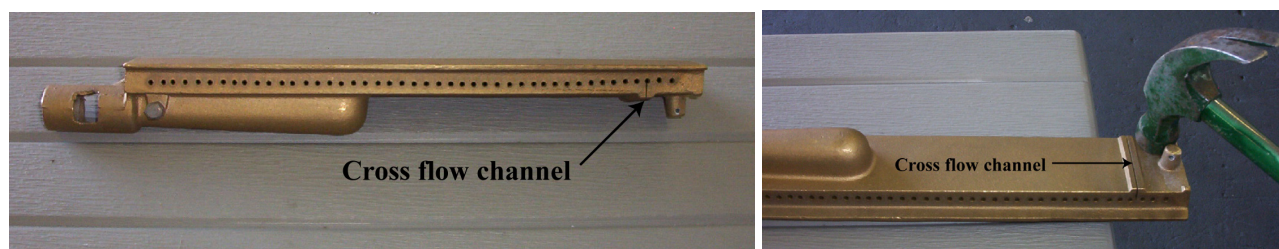


Figure 55. Widening the cross flow channel

G3000 Waterfall

- Make sure 110V power is connected to the barbecue island input line.
- Make sure the pump cord is connected to a 110V outlet line.
- Check the water level before turning the pump on.
- Maintain the water level above the submersible pump at all times. Do not exceed the water level above the barbecue island pond.
- Check the plug to ensure the GFCI breaker is not tripped.

Waterfall Pump Replacement

- Disconnect the main power source to the barbecue island.
- Disconnect the submersible pump from the barbecue outlet line.
- Remove the submersible pump from the barbecue island pond.
- Pull out the pump power cord.
- Insert the power cord of the new submersible pump through the flex pipe.
- Connect the power cord of the submersible pump to the barbecue outlet line.
- Connect the main power source to the barbecue island.

Parts List

PART NUMBER	DESCRIPTION
BURNERS	
Standard Side Burner	
BARBECUE852P	11", SINGLE SIDE BURNER, LP, PARTS ONLY
BARBECUE852-1P	11", SINGLE SIDE BURNER, NG, PARTS ONLY
Deluxe Single Side Burner	
BARBECUE898P	SIDE BURNER, 1 EA LP, DROP-IN DELUXE, CAL FLAME, [PARTS ONLY]
BARBECUE898-1P	SIDE BURNER, 1 EA NG, DROP-IN DELUXE, CAL FLAME, [PARTS ONLY]
Deluxe Double Side Burner	
BARBECUE899P	SIDE BURNER, 2 EA LP, DROP-IN DELUXE, CAL FLAME, [PARTS ONLY]
BARBECUE899-1P	SIDE BURNER, 2 EA NG, DROP-IN DELUXE, CAL FLAME, [PARTS ONLY]
Rotisserie Burner	
BARBECUE856P3	3 BURNER ROTISSERIE, PARTS ONLY
BARBECUE856P4	4 BURNER ROTISSERIE, PARTS ONLY
BARBECUE856P5	5 BURNER ROTISSERIE, PARTS ONLY
ACCESSORIES	
Foot Rests	
BARBECUE04103050	FOOT REST, CHROME, C-300, C-400, 2002 -PARTS ONLY-
BARBECUE04103053	FOOT REST, CHROME, G-3000, 2002 -PARTS ONLY-
BARBECUE04103051	FOOT REST, CHROME, MC-500, 2002 -PARTS ORDERS-
BARBECUE04103054	FOOT REST, CHROME, MC-600, 2002 -PARTS ORDERS-
BARBECUE04103052	FOOT REST, CHROME, MC-700, 2002 -PARTS ORDERS-
Umbrellas	
BARBECUE04100698	UMBRELLA, MARKET, GREEN, 9' ALUMINUM POST
BARBECUE04100699	UMBRELLA, MARKET, BEIGE, 9' ALUMINUM POST
Cocktail Center (Built-In)	
BARBECUE842P-18	18" BUILT-IN COCKTAIL CENTER, PARTS ONLY
BARBECUE842P-12	12" BUILT-IN COCKTAIL CENTER
Stainless Steel Storage Drawers (20.5x13x20.5)	
BARBECUE841P	13 1/2" THREE DRAWER STORAGE, PARTS ONLY
BARBECUE840P	13 1/2" TWO DRAWER STORAGE, PARTS ONLY
BARBECUE857P	16 1/2" PROPANE/TRASH DRAWER, PARTS ONLY
BARBECUE848P	DELUXE REFRIGERATOR W/ GLASS DOOR, PARTS ONLY
BARBECUE839P-30	30" DOUBLE DOOR, PARTS ONLY
BARBECUE839P-18	18" SINGLE DOOR, PARTS ONLY
BARBECUE845P	SINK W/FAUCET, SS, PARTS ONLY
Juice Bar	
BARBECUE846P-18	18" JUICE BAR, PARTS ONLY
BARBECUE846P-30	30" JUICE BAR, PARTS ONLY
COVERS FOR CAL FLAME DROP-INS	
BARBECUE010	COVER, GRILL, SMALL, 3 BURNER
BARBECUE011	COVER, GRILL, MEDIUM, 4 BURNER
BARBECUE012	COVER, GRILL, LARGE, 5 BURNER
BARBECUE013	COVER, SIDE BURNER, SINGLE & DOUBLE

COVERS FOR CAL FLAME CARTS

BARBECUE835CR4	BARBECUE CART COVER, 4 BURNER, BLACK
BARBECUE835CR5	BARBECUE CART COVER, 3 & 5 BURNER, BLACK

SYNTHETIC SIDE PANELS

BARBECUE04101901	31" X 33" - BARBECUE synthetic panel
BARBECUE04101902	46" x 33" - BARBECUE synthetic panel
BARBECUE04101903	70" x 33" - BARBECUE synthetic panel
BARBECUE04101904	92" x 33" - BARBECUE synthetic panel

REPLACEMENT TILE

TIL27000251	12 x 12 Porcelain Tile - Mt Hunter
TIL27000241	12 x 12 Porcelain Tile - Mt Blackburn
TIL27000314	12 x 12 Porcelain Tile - Darkland
TIL27000411	12 x 12 Porcelain Tile - Goldland
TIL27000271	12 x 12 Porcelain Tile - Whiteland
TIL27000081	12 x 12 Porcelain Tile - Atlante
TIL27000281	12 x 12 Porcelain Tile - Greyland
TIL27000111	12 x 12 Porcelain Tile - Pierini
TIL27000121	12 x 12 Porcelain Tile - Urali
TIL27000101	12 x 12 Porcelain Tile - Ande
TIL27000470	12 x 12 Natural Stone Tile - Chesnut Brown
TIL27000490	12 x 12 Natural Stone Tile - Beige
TIL27000510	12 x 12 Natural Stone Tile - Lagos Blue
TIL27000530	12 x 12 Natural Stone Tile - Café Forest
TIL27000550	12 x 12 Natural Stone Tile - Rain forest
TIL27000570	12 x 12 Natural Stone Tile - Jerusalem Bone
TIL27000590	12 x 12 Natural Stone Tile - Metallic Quartz
TIL27000610	12 x 12 Tumble Stone Tile - Ostrich Grey
TIL27000630	12 x 12 Tumble Stone Tile - Motif Copper

Warranty Information

See your Cal Flame Barbecue dealer for a copy of the applicable warranty, details and any questions you may have regarding the warranty coverage on your barbecue.

Warranty Limitations

The Limited Warranty is void if the barbecue has been subject to negligence, alteration, misuse, abuse, repairs by non- C.A.I. authorized representatives, incorrect electrical installation, acts of God and any other cases beyond the control of C.A.I. Examples of common acts invalidating this warranty include but are not limited to:

- Scratches caused by normal use.
- Damage caused by extreme weather conditions. (Hot, Cold, etc.)
- Damage caused by dirt, sand, and/or water damage.
- Damage caused by continued operation of the barbecue with either known or unknown problems.
- Damage caused by direct sunlight.
- Damage caused as a result of failure to follow the operating instructions as defined in this Owner's Manual.

This Limited Warranty applies only to barbecues normally used for personal, family, or household purposes.

This Limited Warranty specifically excludes commercial barbecues.

Warranty Exclusions

C.A.I. warranties the barbecues from defects in material and workmanship for a period of one year from the original date of purchase.

Barbecue stereo systems are delivered with their own manufacture warranty. For more information, please see their warranties in the owner's information package that was delivered with your barbecue for more information.

REMINDER: PLEASE DO NOT FORGET TO REGISTER YOUR NEW PRODUCT AT WWW.CALSPAS.COM

2006 WARRANTY

California Acrylic Industries (C.A.I.) offers the following limited warranties against defects in material and workmanship on Cal Flame barbecue products and components:

Lifetime Equipment Warranty	Lifetime Structural Warranty	Lifetime Component Warranty	Warranty
C.A.I. warranties against deterioration and corrosion	C.A.I. warranties the structural frame to maintain its integrity.	C.A.I. warranties against deterioration and corrosion	C.A.I. warranties the decorative finishes at time of delivery, including:
* Flame Tamers - Stainless Steel * Burners - Brass * Grates - Stainless Steel * Griddle	* Frame - Lightweight, Durable Galvanized Steel	* Rotisserie - HD Stainless Steel * Mountings - Stainless Steel * Grill Lid and Body - Stainless Steel * Flat Drop-In Body	* Stucco * Granite * Grout * Foot Rest * Brick * Warming Drawer * Rock * Umbrella * Tile * Umbrella Lights * Waterfall * Charcoal Grill

C.A.I. warrants the cart's structural frame, all non-stainless steel fasteners, rotisserie motor, temperature gauge, plastic items, stainless steel drawers, doors, sinks, warming racks, ignitors, stainless steel burners, gas valves, food warmer, sear zone, infrared burners, cocktail center, modules, and ice chest for a period of one year.

Extent of Warranty

This 2006 Cal Flame Warranty is only valid on Chef, Master Chef, and Gourmet Series models delivered in the continental United States or Canada and extends through the selling dealer to the original purchaser at the original site of installation. This warranty becomes valid at time of purchase and ends either by specified time-frame listed above or upon owner transfer or relocation.

Manufacturer Warranty

All barbecue grills, carts, and islands are manufactured with the highest quality appliances and are warranted to be free from defects in material and workmanship at time of delivery. The appliance warranty is extended through the manufacturer of the product. These items include, but are not limited to, the following: Stereos, speakers, refrigerators, keg refrigerators, accessories, televisions, and awnings.

Warranty Performance

In the event of a malfunction or defect covered under the terms of this warranty, a factory authorized service agent of C.A.I. will perform the necessary repairs. To obtain service, contact the selling dealer. In the event the consumer is unable to obtain satisfactory customer service from the selling dealer or service agent, written notification must be given to the C.A.I. Customer Relations Department within 10 days of the reported failure. There will be no charge for parts or labor on a covered item. However, the service agent may assess a reasonable travel or mileage charge per service call. If C.A.I. determines that repair of a covered item is not feasible, C.A.I. reserves the right to replace the defective merchandise with merchandise equal in value to the original purchase price. Warranty repair and / or replacement is the sole discretion of C.A.I. and this warranty does not cover costs therein, including but not limited to: freight, removal, re-installation, etc. This warrant is non-transferable and may not be extended beyond the above mentioned time frames under any circumstances, by any of C.A.I.'s representatives.

Warranty Limitations

This warranty is void if the barbecue grill, cart or island has been subject to negligence, alteration, misuse, repairs, dings, dents, scratches, or incorrect and / or prohibited applications, as specified in the Owner's Manual. Gas lines must be installed by a licensed plumber only or local gas company agent. Incorrect electrical installation by unlicensed electricians, service by non-C.A.I. authorized representatives, acts of God and other cases beyond the control of C.A.I. are not covered by this warranty. Please refer to the Owner's Manual for examples of exclusions and common acts invalidating this warranty. This limited warranty applies only to barbecue grills, carts, and islands used for personal, family, and outdoor household purposes.

Disclaimers

C.A.I. shall not be liable for loss of use of the barbecue grills, carts, islands or other incidental or consequential costs, expense or damages, which may include but are not limited to removal of permanent deck or other custom fixtures or the necessity for crane removal. Any implied warranty shall have duration equal of the applicable warranty stated above.

Legal Remedies

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

Customer Service

For customer service, contact the authorized selling dealer immediately. If you need additional information or assistance, please contact the C.A.I. Customer Relations Department at 1462 E. Ninth St., Pomona CA 91766 or call (800) 225-7727.



**Please make a record of the following.
It will be valuable if service is required.**

Barbecue Model:

Barbecue Serial Number:

Date Purchased:

Date Installed:

Dealer's Phone Number:

Dealer's Address:

C.A.I. Customer Service Department
1462 East Ninth Street
Pomona, CA 91766

Toll Free: 1-800-CAL-SPAS
Fax: 1-909-629-3890

www.calspas.com