

SUNSTONE

GAS HYBRID GRILLS



Read all instructions before you operate your grill.

Save these instructions!



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

To consumer: Keep this manual for future reference.

www.sunstonemetalproducts.com

ITEM NO. SUNCHSZ30

Welcome & Congratulations

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

How to Obtain Service

Before you call

Is there Gas supplied to the Grill?

Have you recently refilled the LP Tank?

Please make sure you have the following information:

MODEL NUMBER | DATE OF PURCHASE | INVOICE NUMBER.

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

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

Business Hours.

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

Closed Fri/Sat/Sun

Tel: 512-487-5116

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

Fax: 512-487-7016

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

NAME _____ DATE OF PURCHASE _____

ADDRESS _____

MODEL NO _____ INVOICE NO _____

COMPANY THAT YOU PURCHASED FROM _____

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HAZARDS & WARNING SIGNS



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



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



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



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



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



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



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

START-UP

CHECKLIST



ATTENTION: Never operate the grill unattended.



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

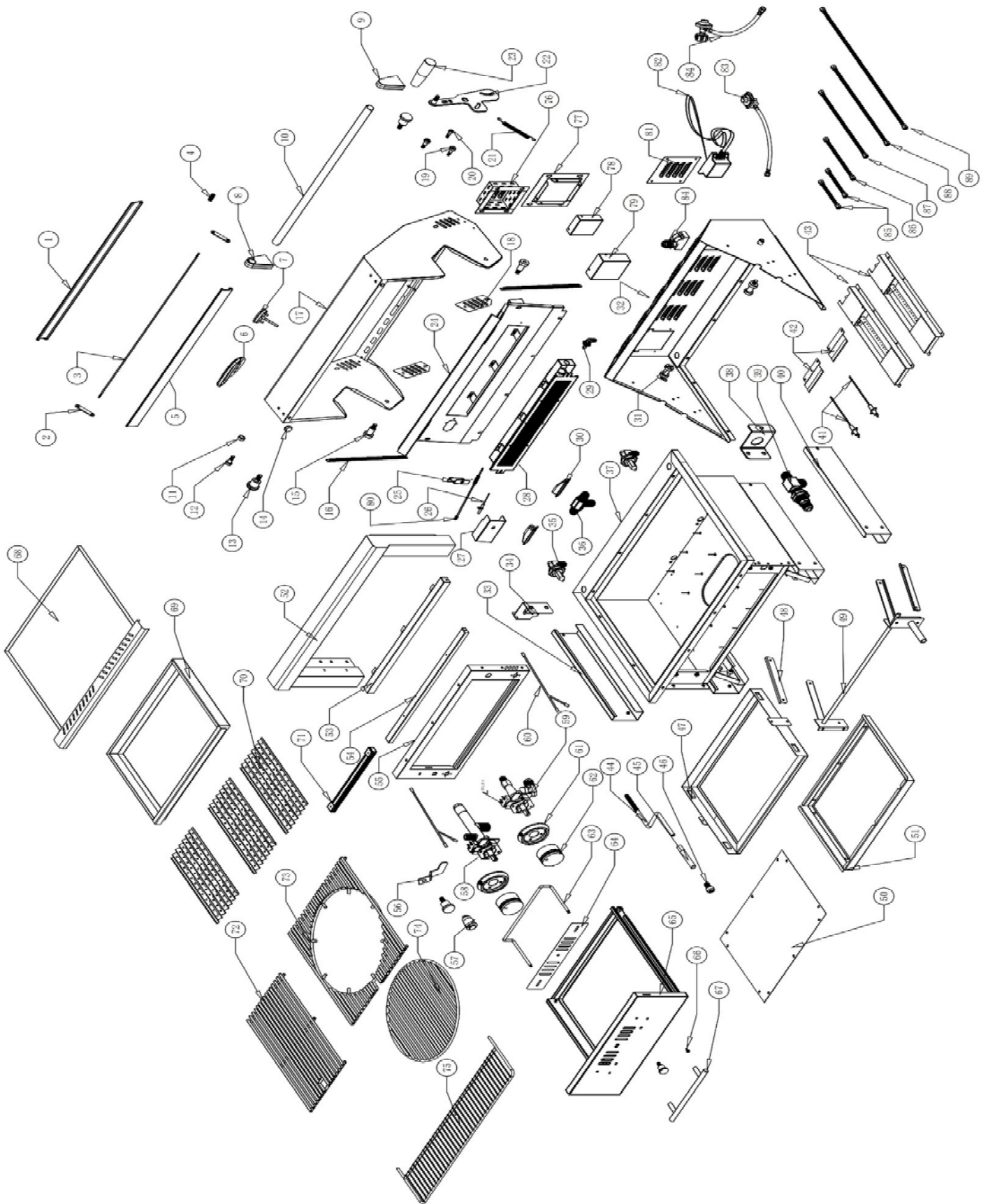
“FIRST TIME STARTUP CHECKLIST”

- Transformer Electrical Plug is properly installed.
- Installation of the proper gas type and regulator settings.
- The proper Regulator & Gas Connection is complete.
- Minimum 24” Inch to Combustible Clearances are maintained.
- All packaging has been removed from Interior of Grill
- All parts and components are properly installed.
- An installer-supplied manual gas shut-off valve is fully accessible.
- LP hose is clean and inspected for cuts, wear, abrasion, or leaks. Replace if necessary, with a suitable UL, ETL or CSA Listed part with internally threaded connection.

NUMBER	DESCRIPTION	#	PART NUMBER
1	Louver Top Panel	1	CHDZ30-B003X01-A
2	Louver Arm	1	CHDZ42-B009X02
3	Louver Pole	1	CHDS30-W003X01
4	Louver Arm Bolt	1	CHDZ42-W023X01
5	Louver Bottom Panel	1	CHDZ30-B003X01-B
6	Logo Emblem	1	CHDZ42-W022X01
7	Thermostate	1	R-Tmeter
8	Hood Handle Left Support	1	HOOD-5B-H (GROUP)
9	Hood Handle Right Support	1	HOOD-5B-H (GROUP)
10	Hood Handle Rod	1	HOOD-5B-H (GROUP)
11	Louver Joint Nut	2	CHDZ42-W002X01
12	Louver Joint Bolt	2	CHDZ42-W008X01
13	Side Hood Vent Knob	3	CHDZ42-W007X02
14	Hood Rubber Bumper	2	C1C34-W002X01
15	Hood Joint Bolt	2	R-HAB
16	Hood Spring Assist	2	CHDZ42-W025X01
17	Main Hood Frame	1	CHDZ30-11001X01
18	Side Hood Vent Panel	2	CHDZ42-B005X02
19	Side Hood Vent Bolt - Large	2	CHDZ42-W010X01
20	Side Hood Vent Bolt - Small	2	CHDZ42-W009X01
21	Louver Lift Tension Spring	1	CHDZ42-W024X01
22	Louver Lift Arm	1	CHDZ42-11003X03
23	Louver Lift Arm Handle	1	CHDZ42-W017X01
24	Infrared Burner Panel Frame	1	CHDZ30-11003X01
25	IR Ignition Support Bracket	1	CHS230-B041X01
26	IR Impulse Igniter Prong	1	IMP-IGNITER
27	IR Ignition Cover Frame	1	RUBY5BIR-B012X01
28	IR Burner Main Body	1	CHDZ30-H015X01
29	IR Burner Flare Adapter Orifice	1	IRFLARE-LP/NG
30	Interior Halogen Lights	2	HALOGEN-LIGHT
31	Interior Hood Sping Bolt	2	CHDZ30-W012X01
32	Back Grill Vent Frame & Sides	1	CHDZ30-H002X01
33	Firebox Heat Guard Panel	2	CHDZ42-B040X02
34	Electrical Prong Holder	1	CHDZ42-B032X02
35	Main Burner Flare Adapter	2	BURN-FLARE-LP/NG
36	Gas T Flare Adapter	1	CHDZ30-W004X01
37	Main Fire Box Frame Body	1	NOT REPLACEABLE
38	Gas Manifold Flare Bracket	1	CHDZ42-W020X01
39	Gas Flare Adapter w/T Flare	1	CHDZ42-W020X01
40	Firebox Heat Guard Panel	2	CHDZ42-B041X02
41	Main Burner Impulse Igniters	2	CHDZ42-W021X02
42	Burner Box Elevated Cover	2	CHDZ30-B030X01
43	Main Burners Frame Assembly	2	CHDZ42-11015X01
44	Burn Tray Lift Crank	1	P-LCRANK (GROUP)
45	Lift Crank Handle	1	P-LCRANK (GROUP)

NUMBER	DESCRIPTION	#	PART NUMBER
46	Lift Crank Handle Button	1	P-LCRANK (GROUP)
47	Burn Tray Frame Shelf	1	CHDZ30-11008X01
48	Burn Tray High Lift Arm	2	P-PLBHIGH
49	Lift Crank Horizontal Rod	1	CHDZ30-H009X01
50	Ash Tray Bottom Panel	1	CHDZ30-B-28X01
51	Ash Tray Collection Frame	1	CHDZ30-H014X01
52	Front Control Outer Frame	1	CHDZ30-11010X01
53	LED Light Holder Bracket	1	CHDZ30-11011X01
54	LED Light Strip	1	CHDZ30-B020X01
55	Inner Control Panel Frame	1	CHDZ30-B018X01
56	Burn Drawer Lock Arm	1	CHDZ30-B019X01
57	Light Pressure Button	1	R-LIGHT-SW
58	IR Burner Valve	1	CHDZ30-IRVAL-LP/NG
59	Main Burner Valve	1	CHDZ30-MVAL-LP/NG
60	Impulse Ignition Wires	2	CHDZ30-W014X01
61	Control Panel Knob Ring	2	CHDZ42-B050X01
62	Valve Knobs	2	CHDZ42-W018X01
63	Burn Tray Grab Arm	1	CHDZ42-W013X01
64	Drawer Front Vent Panel	1	CHDZ42-B058X02
65	Drawer Main Frame Body	1	CHDZ30-11013X01
66	Drawer Vent Panel Screw	2	CHDZ42-W014X01
67	304 SS Rod Drawer Handle	1	CHDZ30-B029X01
68	Oil Drip Pan Tray	1	CHDZ30-H007X01
69	Burn Tray Grab Frame	1	CHDZ30-B013X01
70	Flavorizer Burn Racks	3	P-BTrays
71	LED Light Mounting Rail	1	LED-MOUNT
72	Straight Cooking Grate	1	P-SGRATE
73	Outer Punch-Out Grate	1	P-OCIRCLEG
74	Inner Dia. Circle Grate	1	P-INCIRCLEG
75	Warming Rack	1	CHDZ30-B033X03
76	Outer Igniter Box Box	1	CHDZ30-B034X01
77	Inner Igniter Box Frame	1	CHDZ30-B036X02
78	Inner Igniter Box Heat Buffer	1	CHDZ30-B035X02
79	Outter Igniter Box Heat Buffer	1	CHDZ30-B032X01
80	IR Burner Thermocoupler	1	CHDZ30-B034X01
81	IR Burner Access Vent Cover	1	ACCESS-IRCOVER
82	Electrical Light Transformer	1	P-LPB
83	NG Regulator & 18" Hose	1	NGH18
84	Ignition Igniter Box	1	CHDZ30-B034X02
85	Gas Flex Hose Small	2	CHDZ30-B032X01
86	Gas Flex Hose Medium	1	CHDZ30-B043X01
87	Gas Flex Hose Long	1	CHDZ30-B053X01
88	Gas Flex Hose Longer	1	CHDZ30-B064X01
89	Gas Flex Hose IR Burner	1	CHDZ30-B072X01
90	LP Regulator & Hose for Tank	1	LP-REG

GRILL PARTS – PARTS DIAGRAM





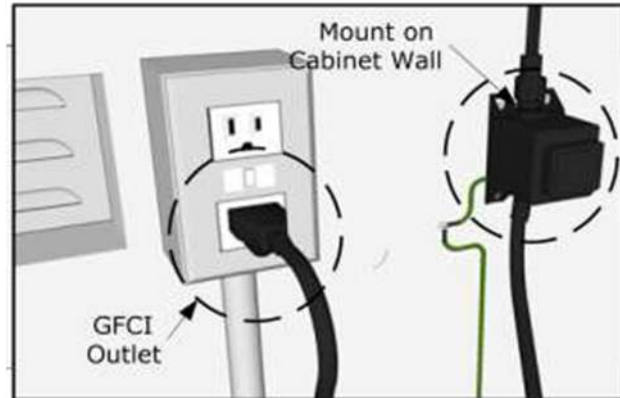
LIVE CIRCUIT: Use only with a Ground-Fault Circuit Interrupter - GFCI protected Outlet with this grill.



VOLTAGE: Use only extension cords approved for outdoor use marked with W-A and rated for the power of this appliance.

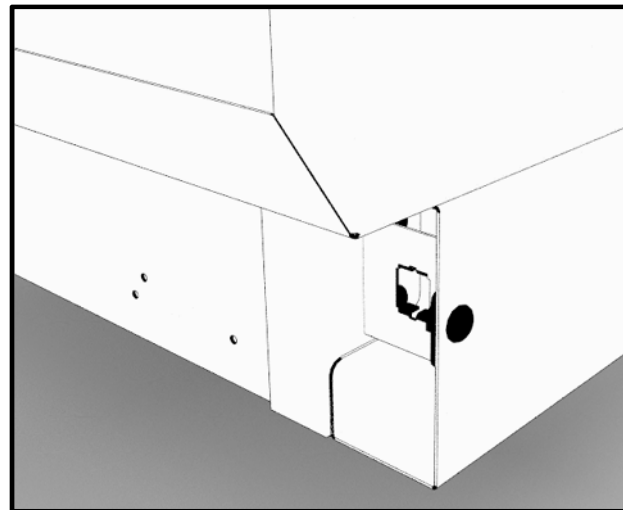
1. Mount Transformer

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



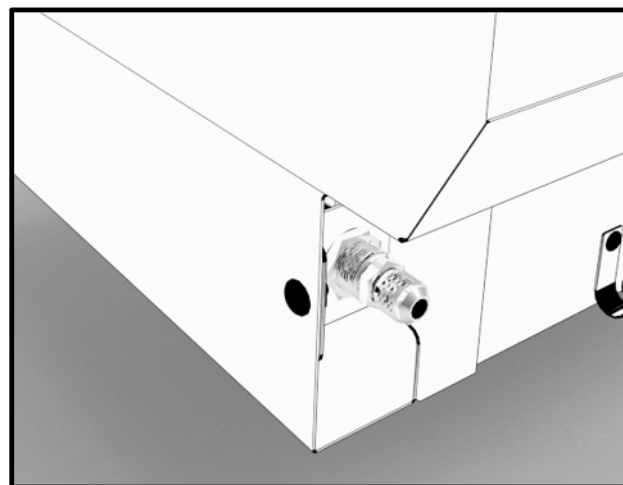
2. Elect. Connection

Locate the Light Button on Left side of grill control panel. The Transformer's electrical connection to grill is located behind control panel, next to light button. The connection clips together to form a secure connection. Double check that all wires are tightly pushed into plug sockets, so all wires make proper connections. You can tuck wire into body of grill or island frame.



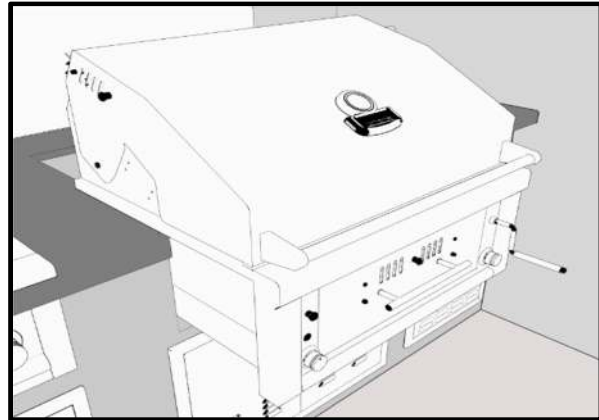
3. Gas Line Connection

See the BACK-RIGHT UNDER-SIDE – This is where the Gas Line will connect to the Grill. Grill is shipped as Liquid Propane ONLY and includes a LP-Regulator for portable tank. Recommendation to have an 18" hose to allow grill to be pulled out if necessary. For LP & NG Gas Installation, see page 10 thru 13 for complete instructions or call 888-934-9449 for assistance.



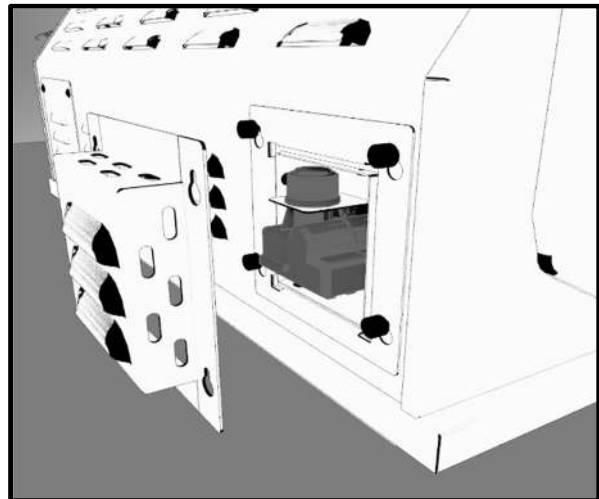
4. Slide Grill in Place

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



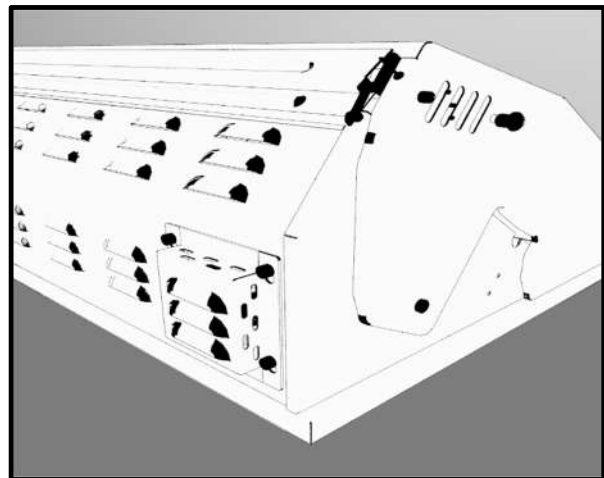
5. Install the Battery

The back left side of grill, find the vented box extruding out. This box can be unhinged by lifting upwards and off revealing the black igniter box within. Next unscrew the black cap which will release the igniter box from the hole mount. Now you can place an AA Battery in the open port, with the Male Side facing out.



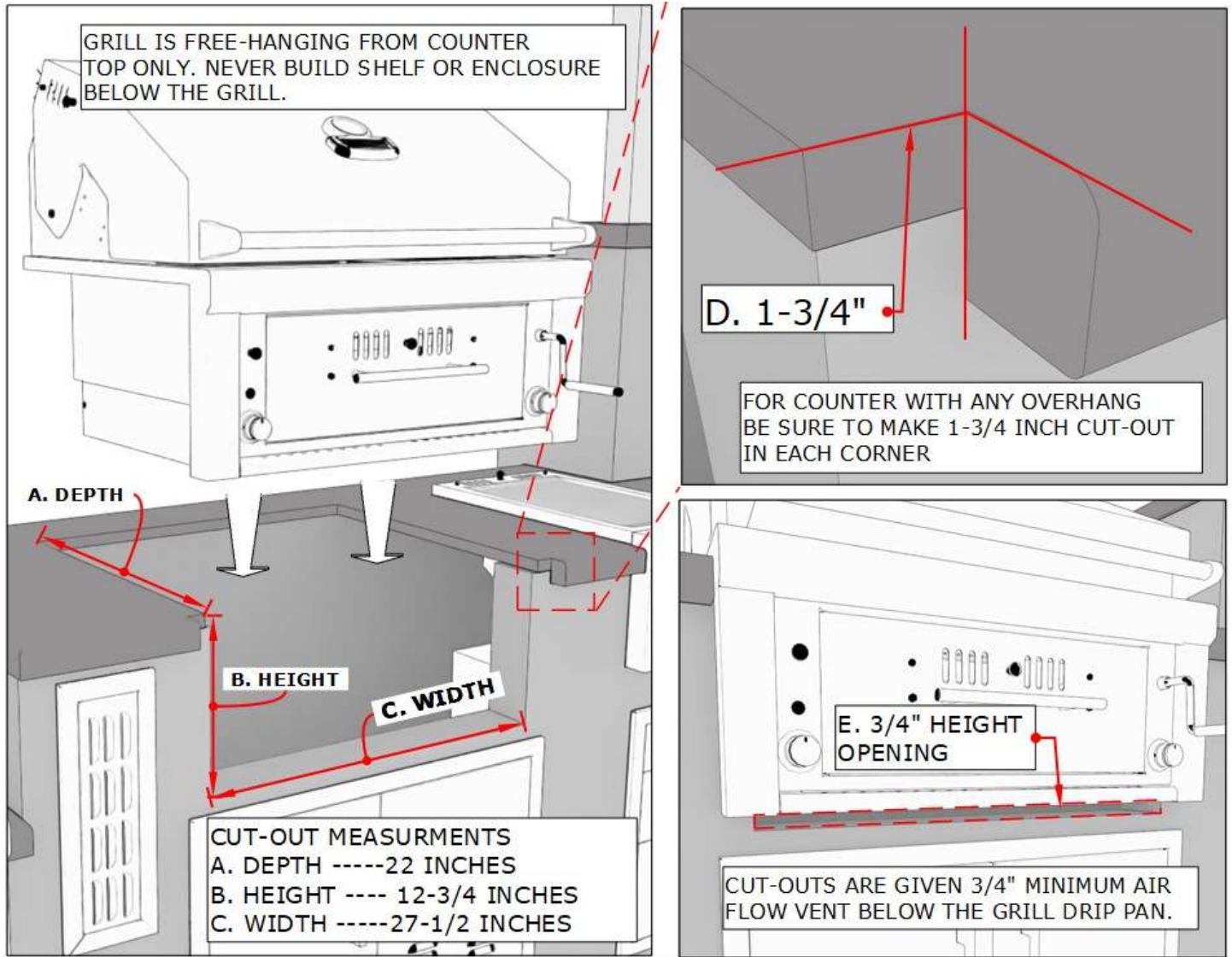
6. Allow for Ventilation

The grill is engineered with special vents on the back of unit, which allow proper airflow out of the back of grill. Be sure to allow a minimum of 6" behind grill for proper air ventilation and to allow hood to open properly. Push grill all the way into cut-out, so there are no gaps present to inside of island frame and grill control panel is flush against island wall.



Technical Measurements – See measurement box next page

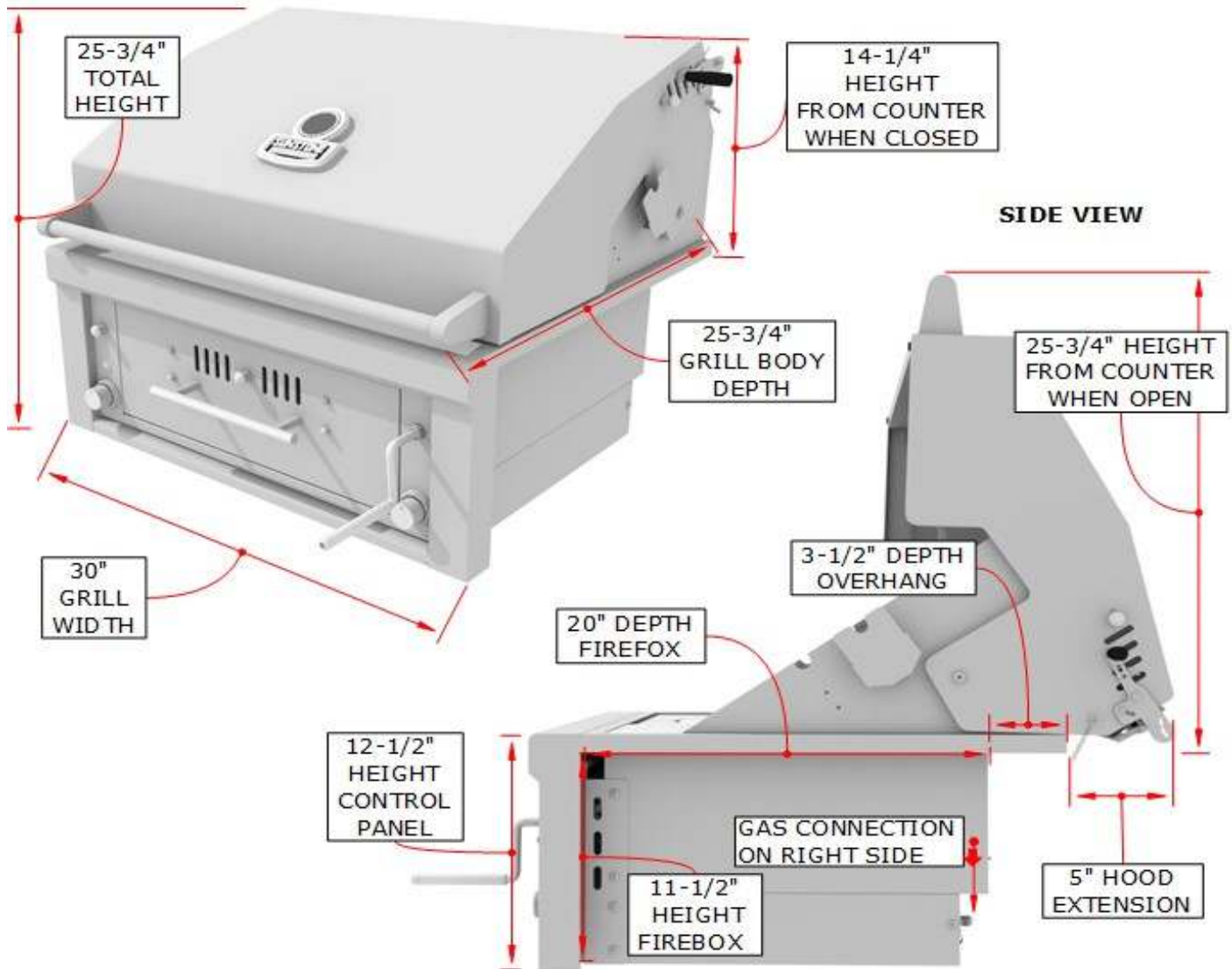
If the cut-out is smaller than what ours is shown, or you are installing grill into cabinet structure you may need to refer to these engineer dimensions specifically the grill firebox dimensions. See next page for Dimension Table. (Measurements were obtained from engineer drawing, margin of error is within 1/8" to actual product)



Product Size	
Overall Width-----	30"
Overall Height-----	25-3/4"
Overall Depth-----	25-3/4"
Control Panel Height-----	12-1/2"
Hood Closed -----	14-1/4"

Firebox Size	
Box Width (Not Shown)-----	26"
Box Height-----	11-1/2"
Box Depth-----	20"
Control Panel Height-----	12-1/2"

ATTENTION: Never build an enclosure under the Grill or partition side walls, the Grill must be Free Hanging supported by the countertop only! Must have clear access to underside of Grill within reach of at least Two Vents.

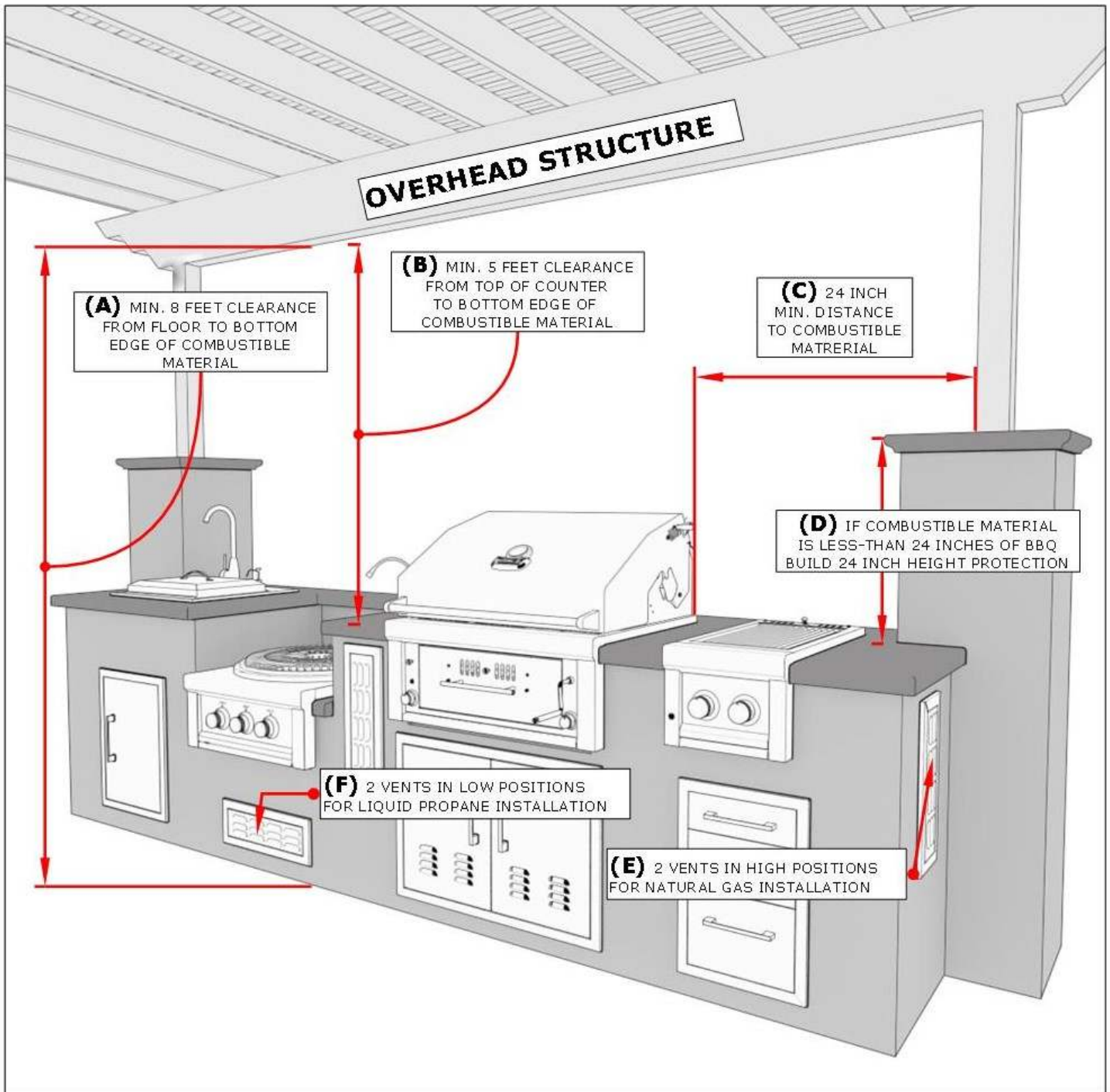


1. Countertop Slide-in Installation

- (A) Grill Cut-out Depth ----- 22" Depth
 - (B) Grill Cut-out Height (Allow 3/4" Air-Flow Gap Below Drip Pan) ----- 12-3/4" Height
 - (C) Grill Cut-out Width----- 27-1/2" Width
 - (D) Make 1-3/4"W x1"D Notch Cut-Out on both sides of cut-out counter edge, to allow grill to slide flush against the island finish wall.
 - (E) Leave Minimum 3/4" Gap below Drip Pan for Air/Gas Ventilation
- Must have TWO Vents in HIGH position for Natural Gas
 Must have TWO Vents in LOW position for Liquid Propane
 Properly stow-away the Liquid Propane Tank

Overhead Structure Definition:

Structure built above Appliance that is sometimes attached to the home's exterior outside wall or roof and there is a Minimum of "Two" adjacent sides which are open with outside exposure.



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

Clearances to Combustible Construction:

Minimum of 24” from the sides and rear of grill must be maintained to adjacent vertical combustible construction above the countertop level. You should take in account that there is a large volume of heat, and smoke will exhaust from the rear of the grill. This may discolor or damage unprotected areas, do not install under unprotected combustible construction without using a fire safe ventilation system. A 24” minimum clearance must be maintained under the countertop to combustible construction. The clearance can be modified by a use of an insulated jacket.

The Table below refers to illustration on page 7

Minimum Distances to Combustible Materials or other Appliance ONLY, Non-Combustible materials do not apply!	
(A) From Floor to Overhead Combustible Structure	8’ Min. Clearance
(B) From Counter to Overhead Combustible Structure	5’ Min. Clearance
(C) From Appliance to Combustible Material	24” Min. Width Clearance
(D) From Counter to Combustible Material if within 24” of Appliance	24" Min. Height Clearance
(E) Must have TWO Vents in HIGH position for Natural Gas	
(F) Must have TWO Vents in LOW position for Liquid Propane	

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

The Table below refers to illustration on page 9

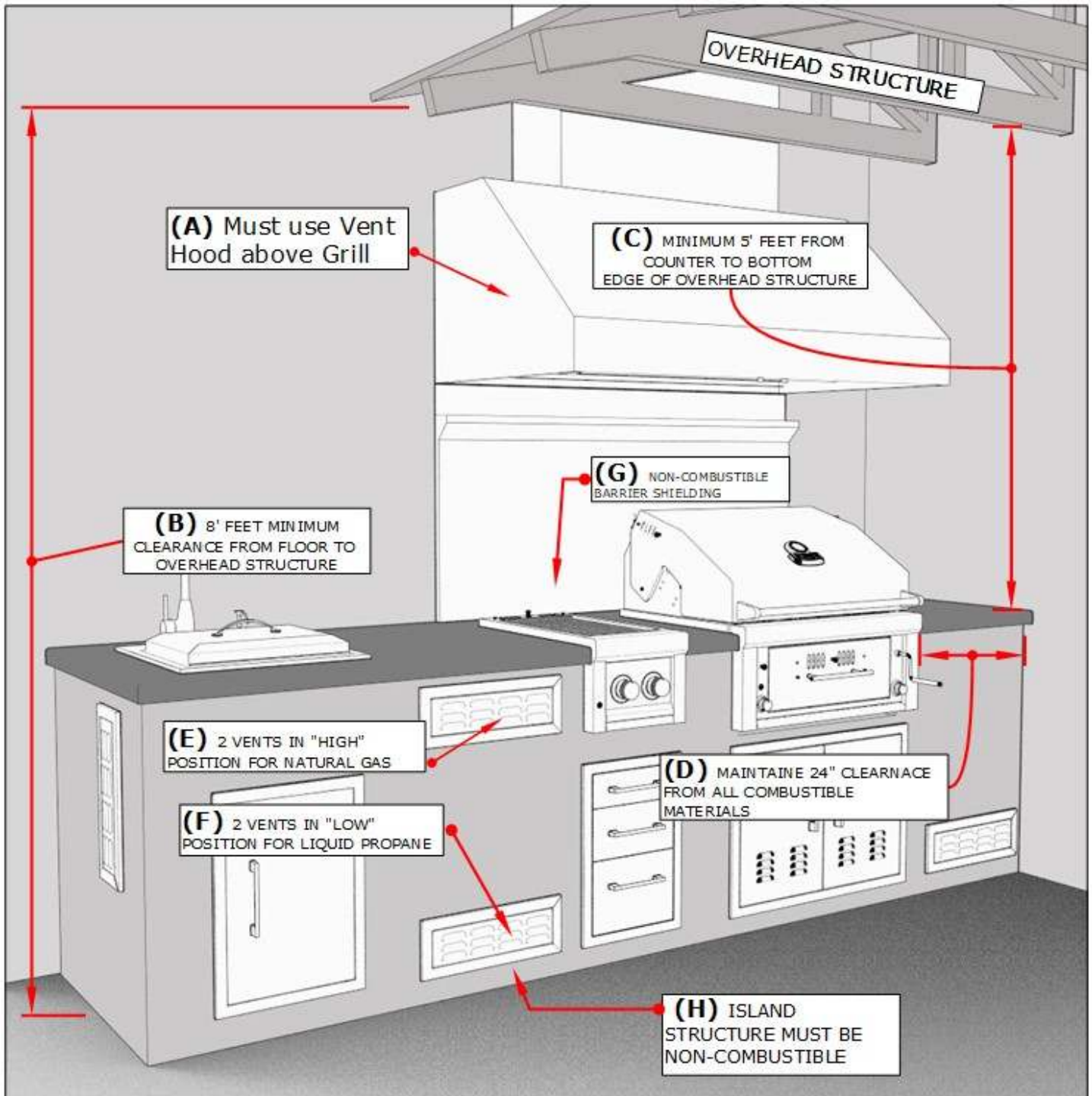
Minimum Distances to Combustible Materials or other Appliance ONLY, Non-Combustible materials do not apply!	
(A) Must use vent hood above grill for enclosed structures	
(B) Minimum clearance from floor to overhead structure	8’ Min. Clearance
(C) Minimum distance from counter to overhead structure	5’ Min. Clearance
(D) Minimum clearance from all combustible materials	24” Min. Clearance
(E) Must have TWO Vents in HIGH position for Natural Gas	
(F) Must have TWO Vents in LOW position for Liquid Propane	
(G) Install Non-Combustible Barrier Shielding, Stainless Steel Sheet is recommended.	
(H) Island Structure must be Non-Combustible otherwise must use grill jacket or metal cabinet.	



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

Enclosed Installation Definition:

Structure built above Appliance that is attached to the home’s exterior outside wall, roof or is inside a separate structure like outdoor room and there is a Minimum of “One” Side open with outside exposure.



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



CAUTION: Gas conversion kits are available from Customer care by dialing 888-934-9449. When ordering gas conversion kits, have the model number, and the type of gas (natural or LP) ready.

- Use only the gas pressure regulator supplied with this appliance. This regulator is set for an outlet pressure of 11 inches water column.
- An installer-supplied gas shut-off valve must be installed in an easily accessible location.
- All pipe sealants must be an approved type and resistant to the actions of LP/NG Gas.
- Never use pipe sealant on flare fittings.
- All gas connections should be made by a qualified technician and in accordance with local codes and ordinances.
- Before connecting grill to gas source, make sure BBQ Grill control knobs are in “OFF” position.
- Verify the type of gas supply to be used, either Natural Gas or Liquid Propane, and make sure the marking on the appliance rating label agrees with that of the supply.

The installation of this appliance must conform with local codes or, in the absence of local codes, with either National Fuel Gas Code, ANSI Z223.1/ NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2, or the Standard for Recreational Vehicles, ANSI A 119.2/ NFPA 1192M, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.



ATTENTION: Always take a leak test before lighting the grill to prevent a possible fire or explosion. Never store a spare propane cylinder in the vicinity of this Grill, or in the vicinity of any other potential heat source. Never attempt to attach this grill to the self-contained LP gas system. Do not use grill until leak testing.



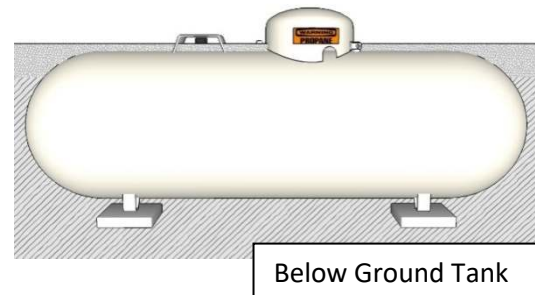
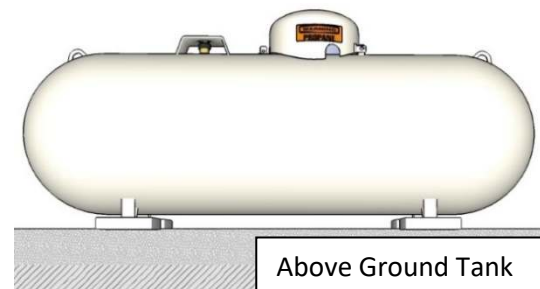
ATTENTION: If you have a Side Yard Propane Tank, you MUST have additional Medium Pressure Regulator located at the Grill. If you do not serious bodily harm may result or damage to the grill and island structure from HIGH Heat.

Large Capacity LP Tanks

Propane is delivered to your home as a very cold liquid and is pumped into a specially designed storage tank which is either Above or Below Ground. The liquid changes to gas before leaving the tank. Propane tanks are typically painted white or silver to reflect heat and prevent the pressure inside the tank.

If you have a side yard LP tank, it will be either Above or Below Ground.

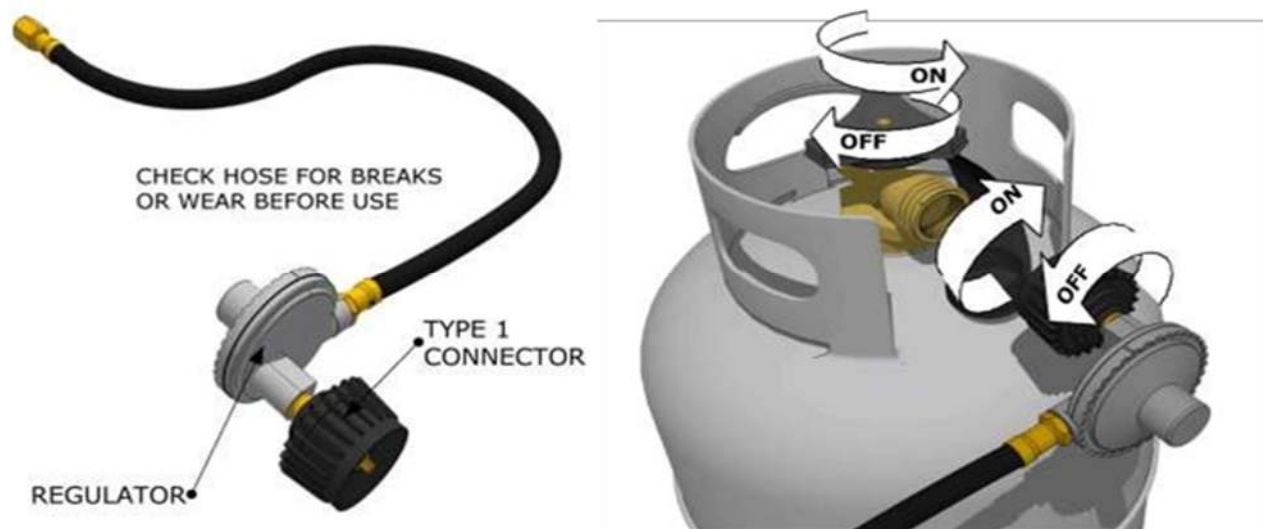
- The cover on top of the tank protects several components from weather and physical damage.
- The tank shut-off valve, which you can close to stop the flow of propane to your home in case of a leak or other emergency.
- The regulator, which controls the pressure of the propane gas coming out of the tank.
- The safety relief valve, which will pop open automatically if the pressure inside the tank gets too high. The valve will close again when the pressure returns to normal.
- The tank gauge, which shows the percentage of propane in the tank.



- For this type of installation, it is most like NG gas installation method, only the regulator is set for liquid propane. First you will install a gas pipe, coming into island from outside, be sure the Safety Shut-Off valve is easily accessible.
- Next, locate the gas manifold on grill, for this type of installation, the LP Regulator Hose that comes with your LP Burner is not needed. Gas connections are made with all 3/8" flare Compression Adapters, and UL Gas Hoses.
- A LP REGULATOR is required for this type of installation, even if the LP Tank is installed with one already. LP regulator for grill should be set for a minimum of 120,000 BTU's with Medium Pressure. This LP grill does not come with an independent LP regulator for this type of installation. Contact the company you purchased from, or your local plumber to locate one, that is made for commercial style grills.

Medium Capacity LP Tank

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



Follow Instructions:

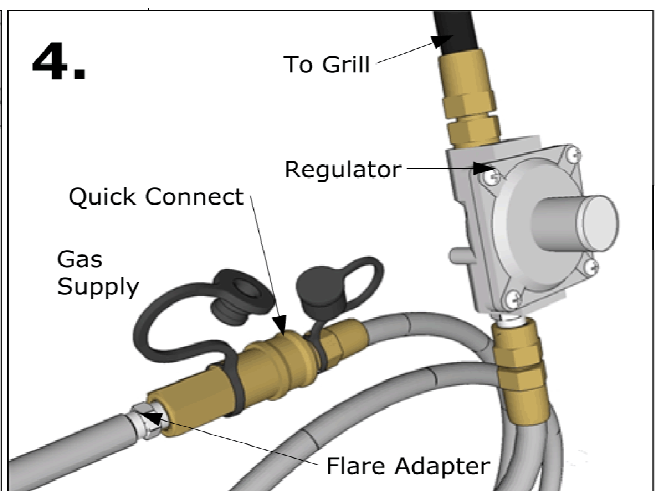
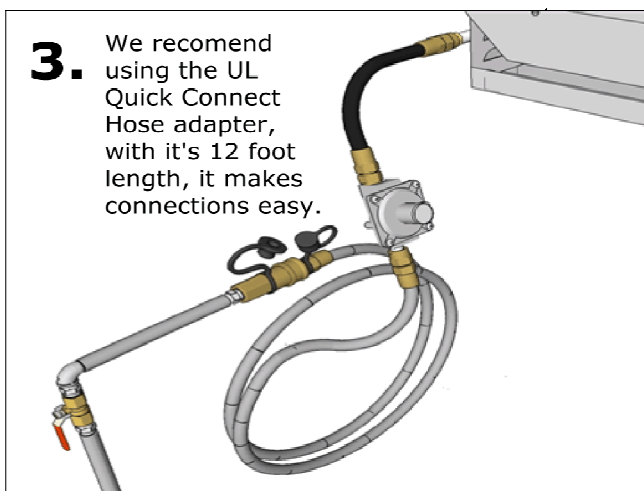
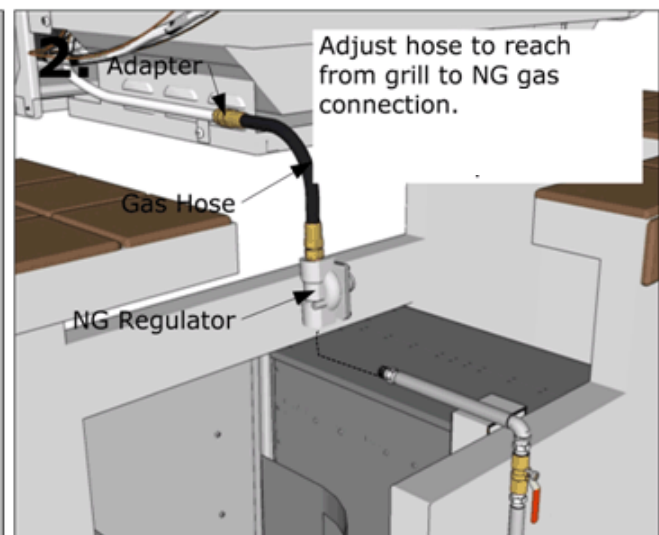
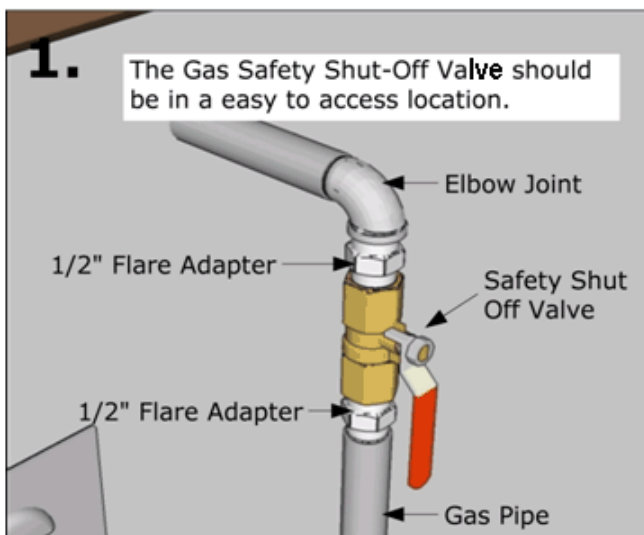
- The tank valve & all Knobs should be in the “OFF” position. If not, turn the knob clockwise until it stops.
- Insert the regulator inlet into the tank valve and turn the coupling nut clockwise until the coupler tightens up (see picture above). Do not overtighten the coupler. Turn the main tank valve on and turn the grill control valves on the unit to the “HIGH” position for about 20 seconds to allow the air in the system to purge before attempting to light the burners.

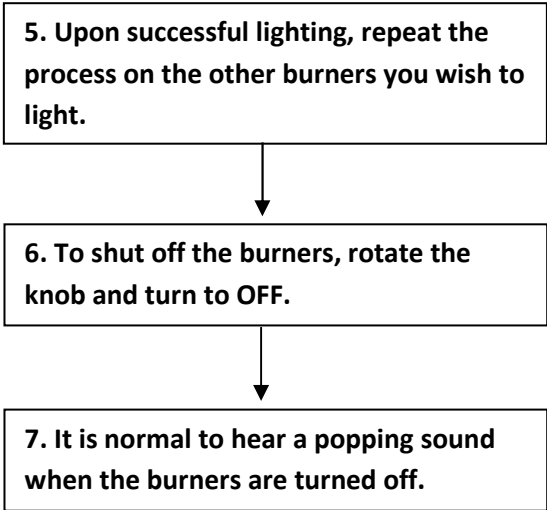
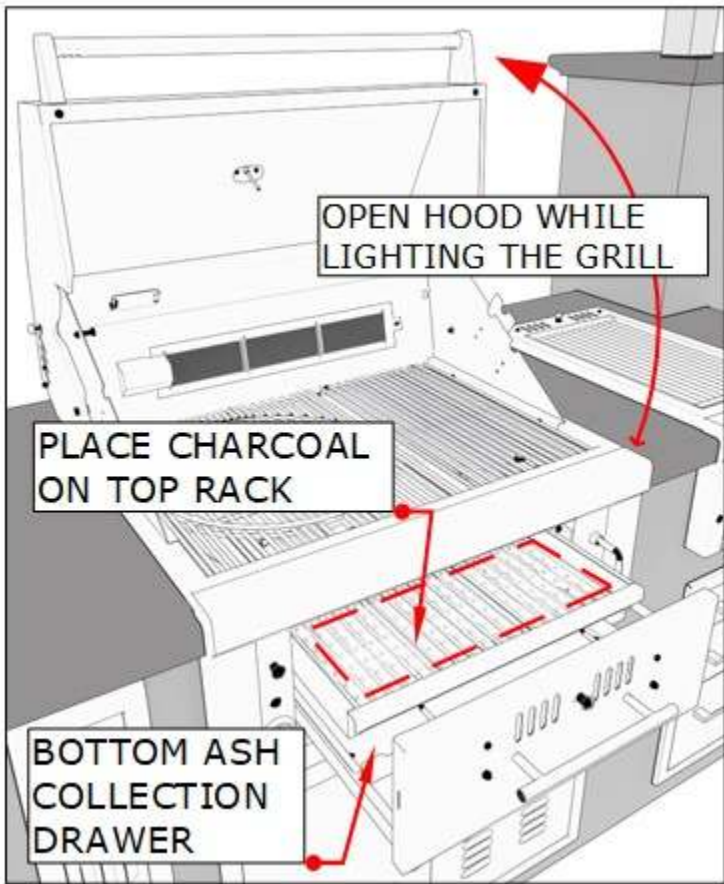
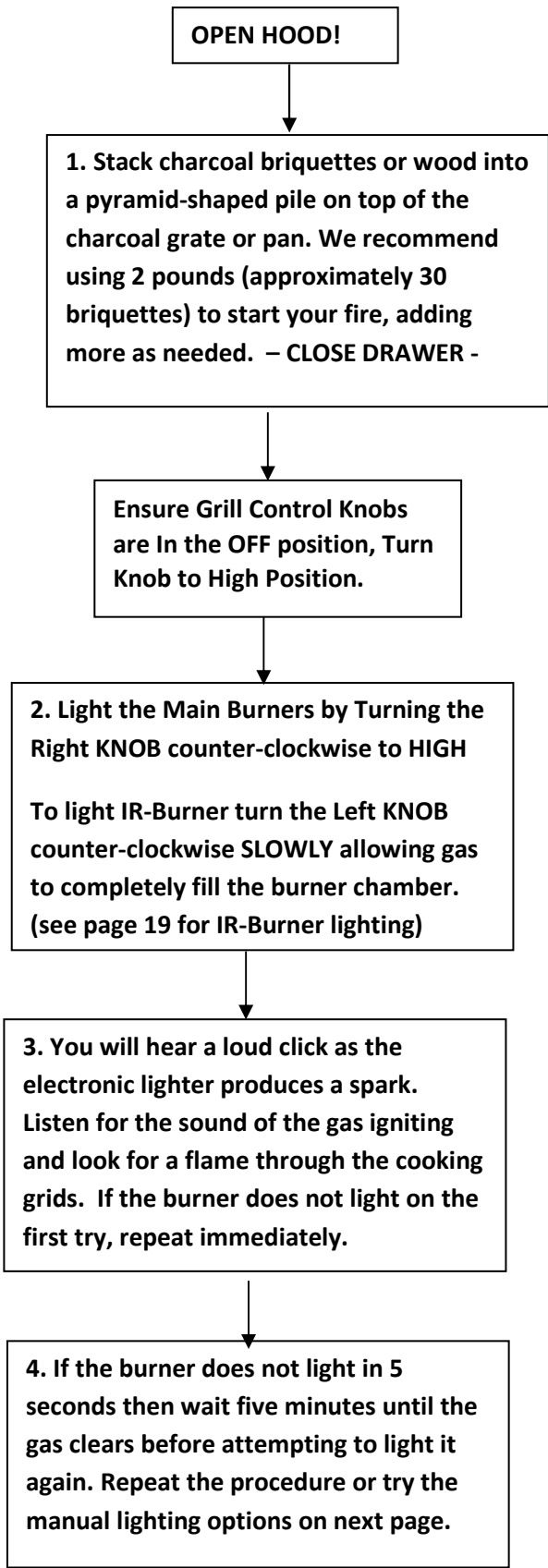
NG Gas Hook-up

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

Follow Instructions:

- The tank valve & all Knobs should be in the “OFF” position. If not, turn the knob clockwise until it stops.
- Insert the regulator inlet into the tank valve and turn the coupling nut clockwise until the coupler tightens up (see picture below). Do not overtighten the coupler. Turn the main tank valve on and turn the grill control valves on the unit to the “HIGH” position for about 20 seconds to allow the air in the system to purge before attempting to light the burners.





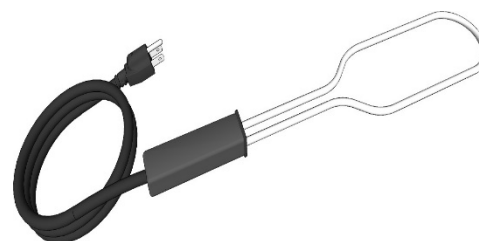
Optional Charcoal Starters are not included

1. Lighter Fluid (DO NOT USE IN CONJUNCTION WITH GAS BURNERS)

Serious Injury or Fire will result!

2. Electric Charcoal Lighter

Electric charcoal lighters look like an elongated outline of a Ping-Pong paddle. That outline is the lighter element loop that, when plugged in, glows like the heating elements in a toaster.



3. Charcoal Chimney Lighter

A charcoal chimney starter is essentially a metal tube, usually steel, with a handle on the side. Inside is a grate to hold the briquettes and to keep them above the crumpled newspaper, which goes in under the charcoal and is what starts the briquettes. Ventilation holes line the bottom of the tube. The goal is to start a charcoal fire without using lighter fluid or other petroleum-based fuels. This is to avoid unpleasant taste to the food, environmental regulations or for other reasons.

4. Self-Starting Briquettes

If you don't want to fool around with lighter fluid, there is one more alternative—self-lighting charcoal briquettes. With these, all you do is pile the briquettes on the grill, light them with a match or butane lighter, and you have an almost instant fire. Some grillers like to use these as starters, with a mixture of regular briquettes. One thing to note, however: self-lighting briquettes are not recommended for use with chimney starters.

Zone Cooking

The Sunstone 30" Hybrid Grill has a single massive cooking zone controlled specifically by how the top adjustable rack is positioned, and the front air intake slider is adjusted. Depending on how you independently configure these components, will give you control over diverse types of cooking, including Smoking, Indirect, Slow Cooking and Direct Cooking.

Grilling Combination

The Sunstone 30" Hybrid Grill is designed for an exquisite cooking experience with the use of three separate grilling surfaces in one. This enables you to be simultaneously searing your food on one side, while slow cooking or smoking on other side and slow simmer on top warming rack. The lower drawer allows you to control how much either Charcoal or Wood materials you want to grill with also use multiple types of mesquite wood for some amazing smoked flavors.

Heat Distribution

Knowing how to configure the different components will give you the very best possible food positioning while grilling. Depending on how you position the Charcoal or Wood. The Cooking Rods have Variable Spacing for different sized foods, and the upgradable Pro Sear Zone Grate will sear your Steaks at over 800 Degrees depending on how hot the Charcoal or Wood is below. It is important to play with many variations to find what way of grilling is best for you.

Indirect Cooking

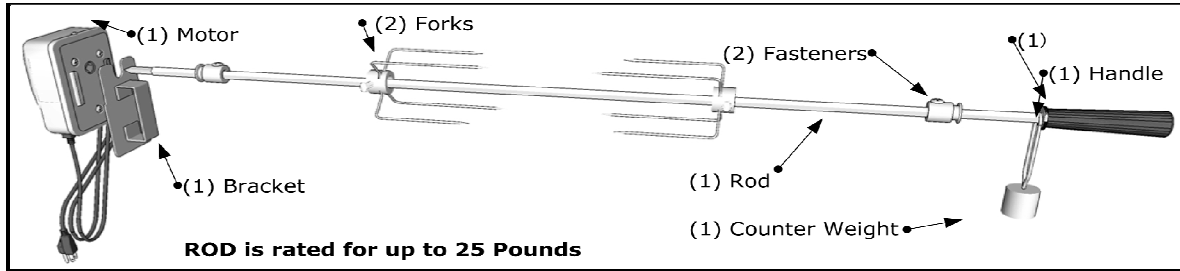
Indirect cooking is the process of cooking your food without the heat source directly under your food. You can sear meats over a high flame on one side of the grill while slow cooking on the other side of the grill. It is like cooking in an oven and is generally used for larger cuts of meats but can also be used for cooking foods that are prone to flare ups. Indirect Cooking will result in tender foods every time you grill.

Direct Cooking

Direct cooking is the process of cooking your food directly over hot coals. This method is also called Searing, Grilling or even Frying. Direct cooking is recommended for most grilling applications, and the best place to perform Direct Cooking is in the place where the cooking surface is the hottest. This type of cooking locks in flavor and juices while allowing the outer surface to absorb smoke and food aroma that is produced as grease and drippings are vaporized by the coals. The result is a crisp, flavorful outside with a tender, juicy inside.

Smoker/Steamer Box

Adding a smoker box to your cooking experience adds unique flavor to your food, you will come to enjoy. Use it for either a smoker box with wood chips, or by filling with Water it becomes a steamer box. While in use, remember to close the hood. There are many different wood chips available on the market, the most common are mesquite and hickory. Just remember to soak the chips for 30 minutes prior, for best results.



Rotisserie assembly can be purchased individually either by individual item, or in a complete set. The rotisserie assembly can also be used with or without an infra-red back burner.

Name	Qty.	Part No.
3 Burner Rotisserie set	1	P-RK-3B

1. Insert Rotisserie Motor into Motor Bracket Assembly.
2. Slide Prong Forks with the prongs facing away from the handle into Spit Rod. So that any food item will be in the center between the two four prong forks.
3. Assemble Key Washer, Counter-balance and handle to Spit Rod. Slide Shaft Collar with long end towards handle.
4. Insert motor extension cord three prong plug into an adjacent grounded GFCI receptacle outlet.
5. Before placing food item on forks when the rotisserie is being operated exclusively, it is strongly recommended that a pan be placed on the grilling grids, beneath the food to catch the meat drippings. This will prevent excessive buildup of drippings on the grids and facilitate cleaning. When food item is placed on rotisserie, be sure that all Bolts are tightened securely.
6. Preheat the grill by setting all the burners on high, once hot, turn off all but the rear burner. The spit hangs over the center, so that the meat is not directly over the heat. Place a drip pan on the grill below the meat. Add about 1/2 inch of water to the drip pan.
7. Place the first pair of prongs onto the spit, then push the meat onto the spit and into the prongs. Add the other set of prongs and push them into the meat securely anchoring it onto the spit. Tighten the wing nut that holds the prongs in place and attach the spit to the brackets on either side of the rotisserie.
8. The rotisseries rod comes with a counter balance weight, adjust it as needed. Start the motor and make sure the meat is balanced on the spit so that it turns evenly. You may need to adjust the grate and drip pan if your meat is large. Make sure the meat can turn with no obstructions.
9. Close the lid while the rotisserie does its job. The rotation evenly melts the fat in the meat and naturally bastes the meat, but you may wish to baste with a mop sauce occasionally during grilling. Check the meat with a meat thermometer for doneness before turning off the heat. When done, remove the spit using insulated oven mitts. Place the meat on a clean platter and cover it with foil while it rests.

Electrical Grounding Instructions:

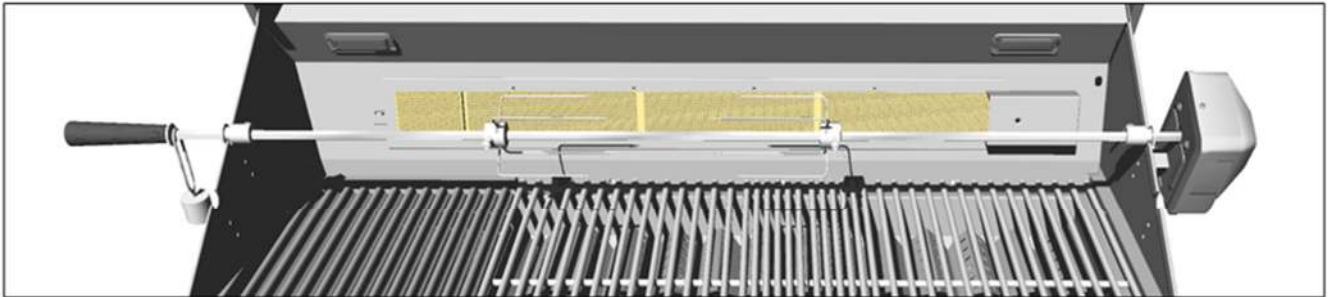
The rotisserie motor is equipped with a three-prong grounding plug for your protection against electric shock. This plug must be inserted directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.

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

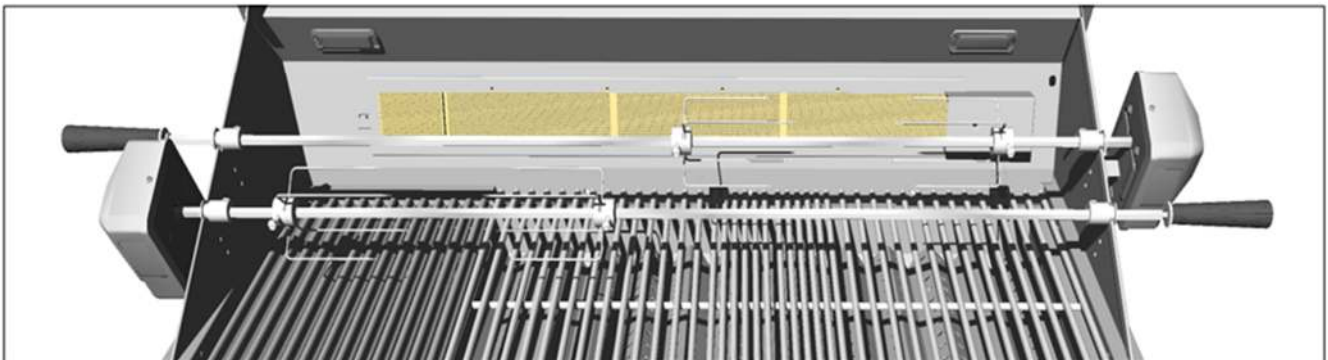
Do not use an extension cord to supply power to your grill. Such use may result in fire, electrical shock or other personal injury. Do not install a fuse in the neutral or ground circuit. A fuse in the neutral or ground circuit may result in an electrical shock hazard. Do not ground this appliance to a gas supply pipe or hot water pipe.

⚠️ WARNING: Never stand with your head directly over the Grill when preparing to light the Rotisserie burner, to prevent possible bodily injury. Never operate Rotisserie Burner with main (other) burner(s) “ON” . Warming Rack must be removed when Rotisserie Burner is ON.

INSTALL AS A SINGLE POSITION IN EITHER HIGH OR LOW POSITION, MOUNT MOTOR ON EITHER LEFT OR RIGHT SIDE POSITION



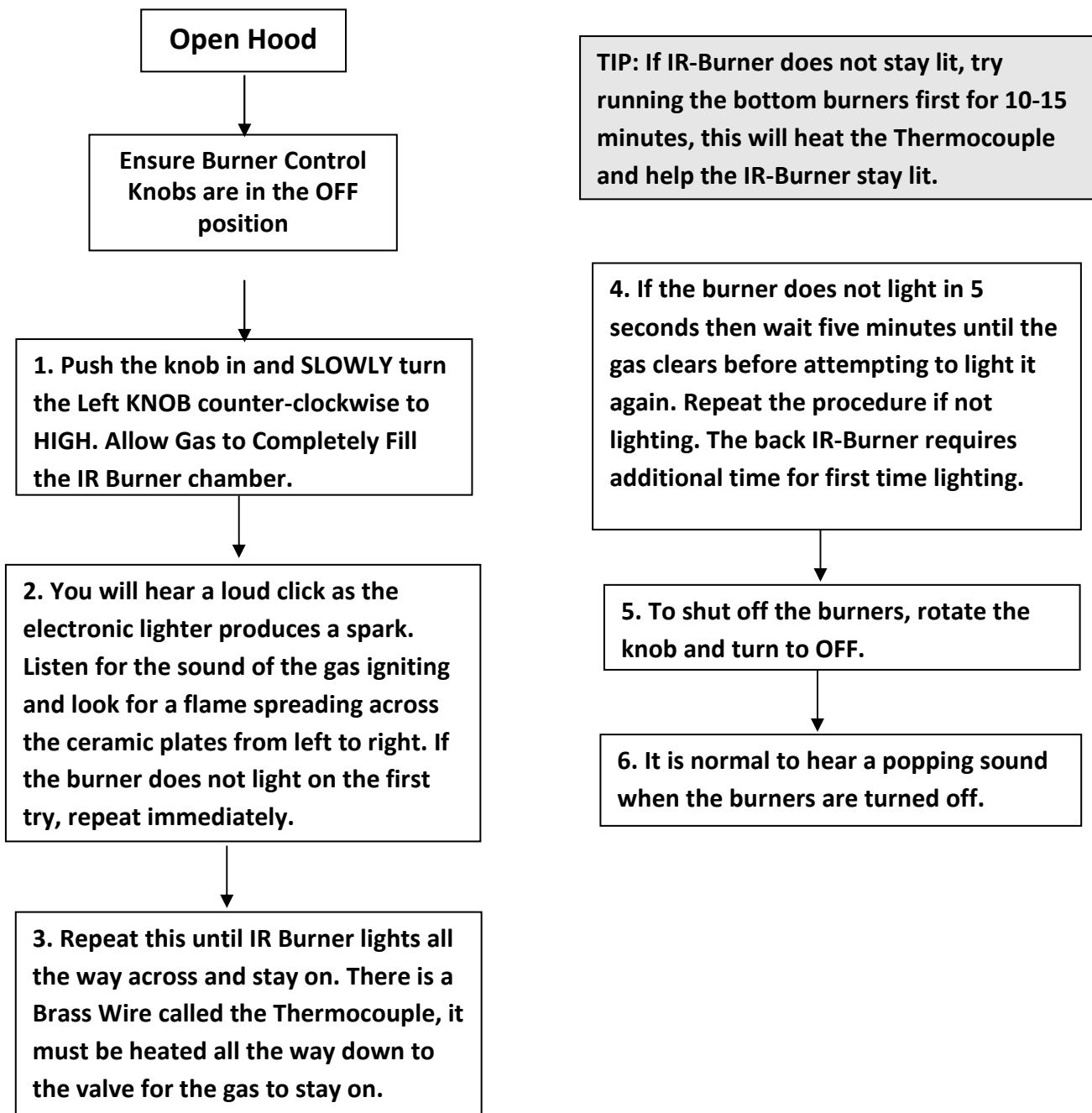
INSTALL DOUBLE POSITIONS IN BOTH HIGH & LOW POSITION, MOUNT MOTORS CRISS-CROSS FROM EACH OTHER, DO NOT USE ROT. ROD WEIGHT.



Rotisserie Cooking Tips

Rotisserie is mostly used to cook large piece of meat and poultry to assure slow, even cooking. The constant turning provides a self-basting action, making food cooked on a rotisserie exceptionally moist and juicy. Rotisserie cooking generally requires 1 ½ to 4½ hours to cook depending on the size and type of meat being cooked. You can have rotisserie cooking with indirect heat or with infrared rotisserie burner. Preferred by professional chefs over other methods, the intense heat is ideal for searing in the natural juices and nutrients found in quality meat. For successful rotisserie, the meat should be centered and balanced as evenly as possible on the spit rod to avoid overworking the rotisserie motor.

Your Grill is designed with High & Low Spit Rod positions, the Low position centers your meat in the grills body, while the high position brings it closer to the back Infra-Red burner for High Heat Searing. Also, you can place up to Two Rotisserie Rods and Motors Criss-Crossed as shown in the above example for Setup of the Rotisserie Assembly.



! IMPORTANT!

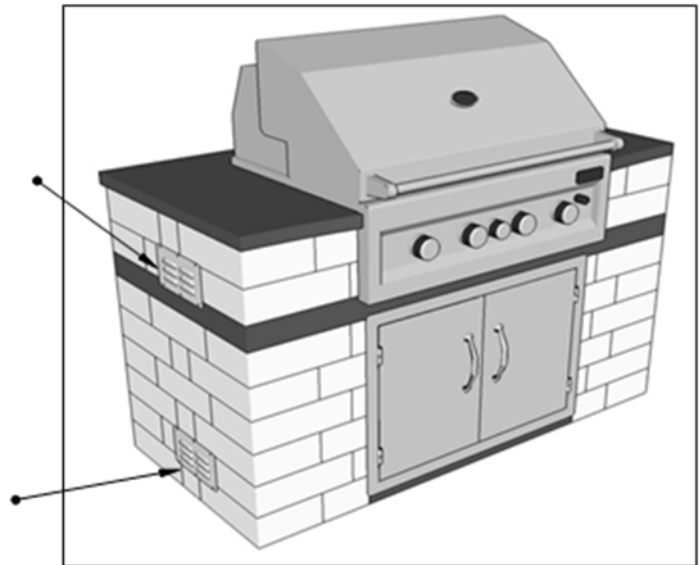
The Best time to perform this conversion is before grill has been installed into island enclosure. As you will need access Multiple parts of the Back Underside of Grill where Gas Line hooks up and two positions of Flare Adapters. Accessing this location afterwards requires either removing the grill from island or crawling underneath grill through an access door to reach back underside of grill.

For Natural Gas

Natural Gas (NG) is lighter and will raise to upper end of structure upon leak. Outdoor Kitchen Islands housing Natural Gas Appliance must have several vents located at the approximate level as the Appliance Control Panel, were Knobs are located.

For Propane Gas

Liquid Propane Gas (LP) is Heavier and will lower to base of structure upon leak. Outdoor Kitchen Islands housing Propane Gas Appliance must have several vents located within 4" to 6" from ground level.



Grill LP to NG Gas Conversion

This Gas Conversion requires the following parts (Included in Kit)

(1) #50 Drill Bit



(1) NG Regulator with 3/8" Flare Adapter



The following tools are recommended (Not Included in Kit)

Wrench

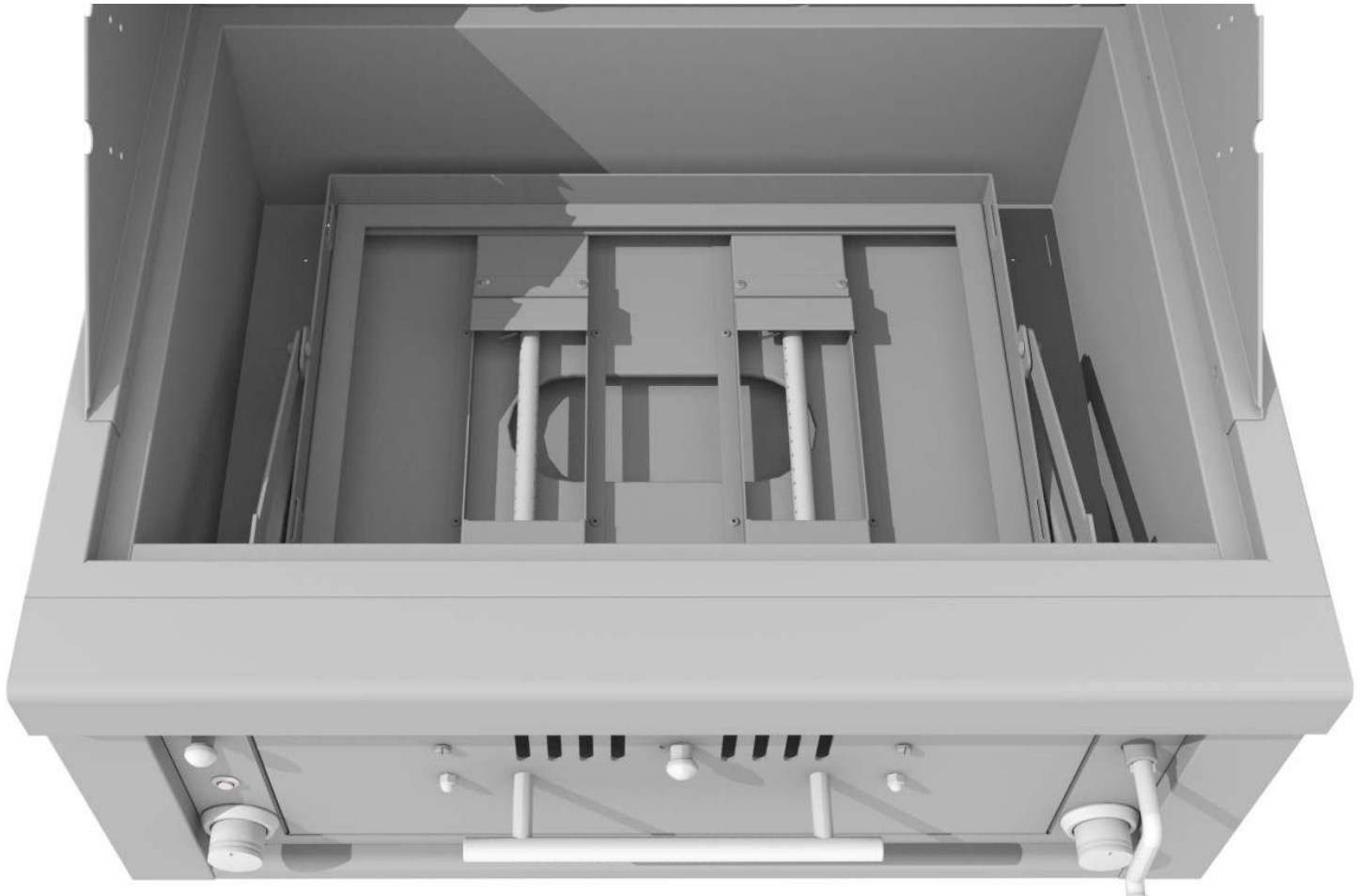


Power Drill



1. Reveal Grill Firebox

Remove from the Grill ALL Burn Trays, Cooking Grates, and clean out any residue. Turn the Burn Tray Crank so that the Burn Tray Rack is placed in the lowest position. Now look towards the back of each burner position Left and Right, you will notice a Flare Adapter coming in through the back wall panel.



The Following Steps illustrate the LP to NG Flare adapter change to the RIGHT Side Flare Adapter ONLY. You will also be required to follow the same steps when modifying the LEFT Side Flare Adapter to NG gas type.

2. Unscrew Brass Flare O-Ring

Using the recommended “Needle Nose Pliers” – unscrew the brass O-Ring which is securing the Flare Adapter tightly in place, with its nose end inserted into the open burner hole port.



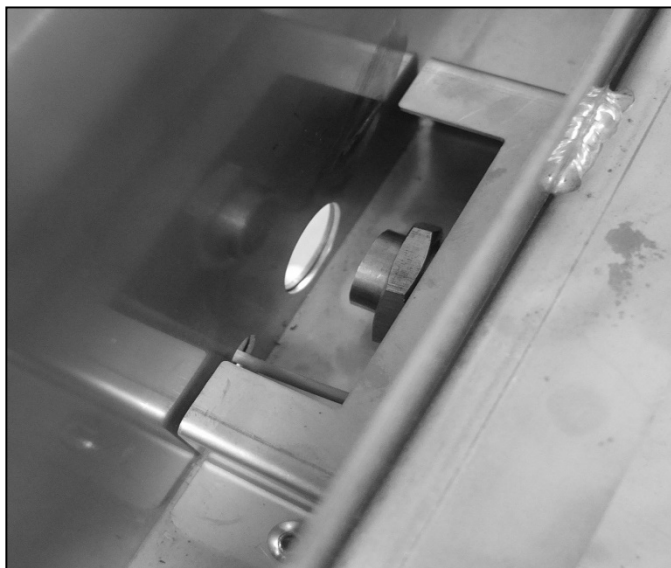
3. Stow-Away the O-Ring

Important! Be sure to slide the brass O-Ring, if O-Ring falls below it may be very difficult to pull it back up as it is a very small area with limited access under burner compartment.



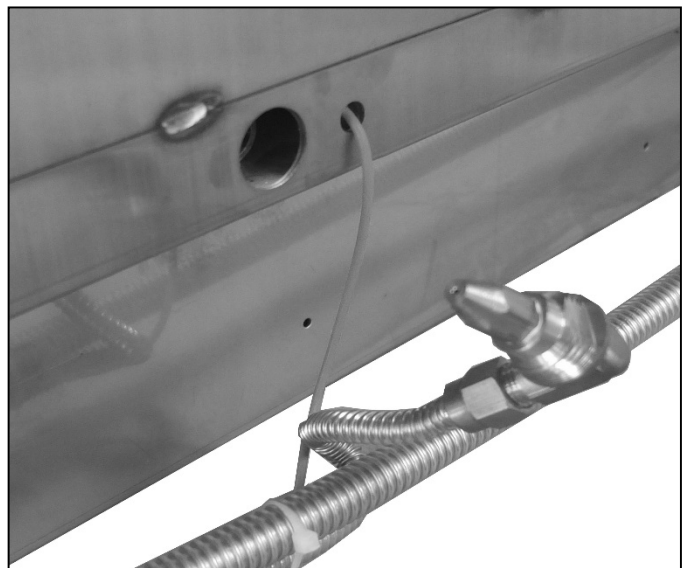
4. Push the Flare Adapter Out

Push the Flare Adapter out through the port-hole, while keeping the Brass O-Ring stationary on the end of Burner.



5. Locate the Flare Adapter in Back

If the Flare Adapter has not been pushed out all the way, do that now by pulling it out, and rotate it slightly revealing the Orifice Hole at tip of the Flare Adapter Cone.



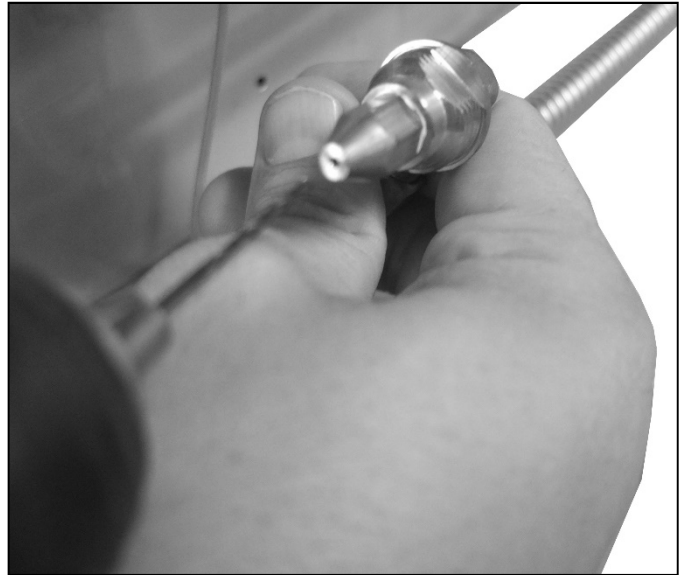
6. Prep #50 Drill Bit & Power Drill

Secure the #50 size Drill-Bit and install it into the Power Drill. While grasping the Elbow of the Flare Adapter – Align to the tip of drill bit so your drill-bit is perfectly aligned to orifice hole.



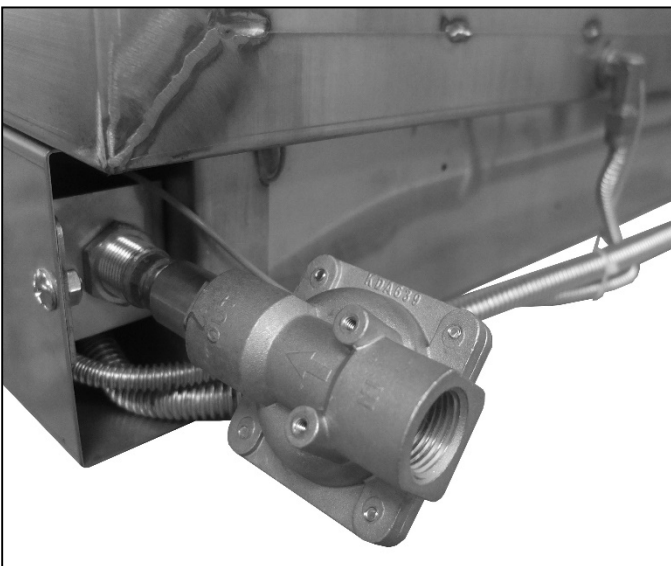
7. Drill the Adapter Orifice

Aligning Drill to Flare Adapter, Push the Spinning Drill into the center of Orifice Hole approx. 1/8th Inch then pulling out, lastly blow some air into tip clearing any small particles.



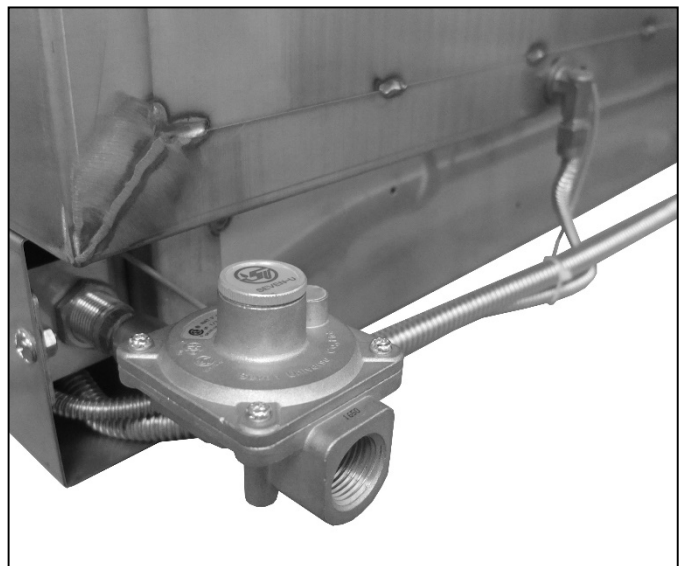
8. Screw on the NG Regulator

Fasten on the NG Regulator, with the Female Flare Adapter connecting to the Right Back Side Gas Manifold Male Flare Adapter. Notice Arrow indicating direction of Gas Flow.



9. Finalize LP to NG Conversion

The NG Regulator will have a 1/2" Female Flare Adapter on other end, try our 18" Black Hose, or a Quick Disconnect – Always have a Licensed Plumber make this final connection.



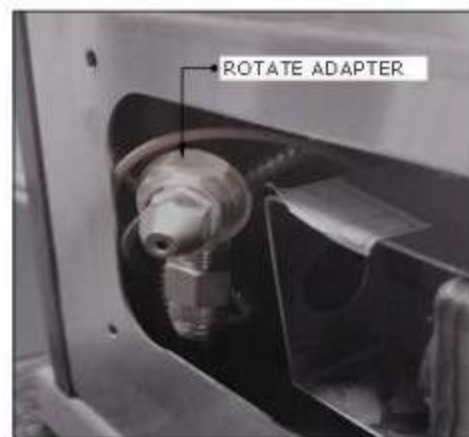
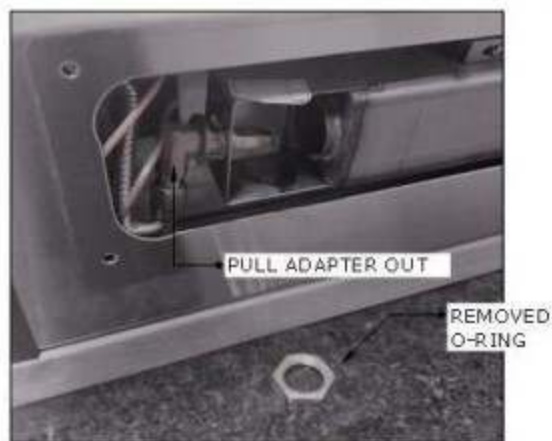
IR BURNER GAS CONVERSION

The following section is for converting the Sunstone 30" Hybrid Grill Back IR Burner for either LP to NG or NG to LP.

10. Locate Back Right Vent Panel
Remove panel with 4 screws, locate Brass Flare Adapter mounted on the inside compartment.



11. Remove Brass O-Ring to Release Flare
Once the flare is removed, pull the orifice end out so it is accessible.



12. LP to NG Gas Conversion
For converting from LP to NG, use #50 Drill Bit and drill out the Center Flare Hole, making it larger as Shown in image.

13. NG to LP Gas Conversion
For converting from NG to LP, you must remove the Flare and replace with new LP Flare with smaller Orifice Hole.

Q. LED Light is not functioning while interior lights are ON

A. Likely your LED Light has malfunctioned due to the grill being overheated, or there may be a loose wire on the internal control circuit board. You can access these components by sliding the grill out from your island approx. 6 Inches, there are 4 screws on either side holding the front control panel to grill body, and 4 Alan Wrench Screws on the inside facing towards front panel, you will see 4 Holes. Removing these screws will allow the main control panel to be removed revealing the internal LED light and Circuit Board. You can then easily unplug and replace LED light with new one or check for other loose connections.

Q. Either One or Both Interior Lights do not work but LED Light works

A. Most often the interior Halogen Lights will burn out one at a time, if both are out at the same time, you could have a connection issue. Check the Plug in the back bottom Left of grill, the plug consists of two sockets on either side, check to make sure each is securely pushed in. If all the Lights do not work, then it is either unplugged or the Transformer has malfunctioned. Each Halogen light can be replaced by unscrewing a single screw per light located on left sides of light cover, the entire light box needs to be removed, and there are two small black wires hard-plugged into back of light. Use a pair of plyers to remove these, replacing to new Halogen Light box, again use a pair of plyers to push each wire into each socket of light box, Test light is working before inserting back into hole and again tightening the small screw on left outer side.

Q. The Gas Burners flame is very Low

A. If your grill is using a 25 Pound Portable tank and is directly connected to grill with no other appliance, you may have a Spider Web or other clog in the gas Pipe. If your grill is connected to a Side Yard 500 Gallon Tank, there may be an issue with the Regulator – either it is a Low-Pressure Regulator being used, or not enough gas pressure is being allowed to the grill. If you have any T-Connections in gas line going to other outdoor Appliances like a Fireplace or Side Burner, this can also greatly diminish gas flow.



ATTENTION: The Hybrid Grill must be installed according to the product manual. If your burner installation does not meet the Basic Setup Instructions **ALL WARRANTIES MAY BE VOID.**

SUNSTONE SERIES 30" GAS HYBRID CHARCOAL GRILL WARRANTY

*****All Warranties Start from the Date of Purchase*****

LIMITED LIFETIME WARRANTY

Sunstone Stainless Rod Cooking Grids and Stainless-Steel Housings (including liners, frames, firebox and hood and all exterior grill faces) are warranted for as long as you own the Sunstone Barbecue Grill against all factory defects. This warranty does not cover against consumer usage wear and tear from using the grill as all grilling methods will erode the 304 Stainless Steel Materials.

LIMITED LIFETIME WARRANTY WITH ONE YEAR BURNER REPLACEMENT

The Stainless-Steel Gas Tube Burner is warranted for as long as you own the Sunstone Barbecue Grill against all factory defects. In addition, the Burner is covered for the first full year from date of purchase with FREE replacement against all wear and tear. This warranty covers the burner only, it does not cover the cost of a service tech to replace the burner.

LIMITED ONE-YEAR WARRANTY

All other grill components including, thermometer, light assemblies, gas-valves, piezo-igniters, springs, all electrical wire are warranted to be free from defects in material and workmanship for a period of one year from the original date of purchase.

LIMITATIONS & EXCLUSIONS

1. *SUNSTONE warranty applies only to the original purchaser and may not be transferred.*
2. *SUNSTONE warranty is in lieu of all other warranties expressed or implied and all other obligations or liabilities related to the sale or use of its grill products.*
3. *SUNSTONE warranty shall not apply, and SUNSTONE is not responsible for damage resulting from misuse, abuse, alteration of or tampering with the appliance, accident, hostile environment, flare-up fires, improper installation, or installation not in accordance with the instructions contained in the User Manual, or the local codes.*
4. *SUNSTONE is not responsible for warping of component parts due to overheating or using in a way not in line with the product manual.*
5. *SUNSTONE shall not be liable for incidental, consequential, special or contingent damages resulting from its breach of this written warranty or any implied warranty.*
6. *Some states do not allow limitations on how long an implied warranty lasts, or the exclusions of or limitations on Consequential damages. This warranty gives you specific legal rights and you may have other rights, which vary from state to state.*
7. *No one has the authority to add to or vary SUNSTONE warranty, or to create for SUNSTONE any other obligation or liability in connection with the sale or use of its products.*
8. *SUNSTONE DOES NOT COVER FOR WARPING OF STEEL DRAWER, GRATES, OR ANY OTHER COMPONENT FROM THE RESULT OF MISUSE OR OVERHEATING OF COMPONENTS.*

WHAT IS NOT COVERED. & INTERNET PURCHASE DISCLAIMER

SUNSTONE shall not be responsible for and shall not pay for the following Installation or start-up.

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

This warranty applies to the original purchaser with invoice or proof of purchase and covers Sunstone products intended for personal, family or household usage only. It does not apply to surface rust, corrosion, oxidation or discoloration, which may occur due to moisture or overheating, unless the affected component becomes inoperable. This warranty does not cover parts becoming defective by misuse, accidental damage, improper handling and/or installation. It does not cover labor or labor related charges. It specifically excludes liability for indirect, incidental or consequential damages. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above exclusion or limitation may not apply to you. This warranty gives you specified legal rights and you may have other rights which may vary from state to state.

For additional information regarding this warranty, or information on how to place a warranty claim, contact your authorized Sunstone dealer.