

SUNSTONE® POWER CIRQUE™



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



Conforms to
ANSI STD Z21.58-2018
Certified to CSA STD 1.6-2018
Outdoor Cooking Gas Appliances

3174816

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

www.sunstonemetalproducts.com

Welcome & Congratulations

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

How to Obtain Service

Before you call

Is there Gas supplied to the Grill?

Have you recently refilled the LP Tank?

Please make sure you have the following information:

MODEL NUMBER | DATE OF PURCHASE| INVOICE NUMBER.

For warranty service, contact SUNSTONE Customer Service Department at (888)-934-9449 Option #1 or email service@sunstonemetalproducts.com.

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

Business Hours.

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

Closed Fri/Sat/Sun

Tel: 512-487-5116

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

Fax: 512-487-7016

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.

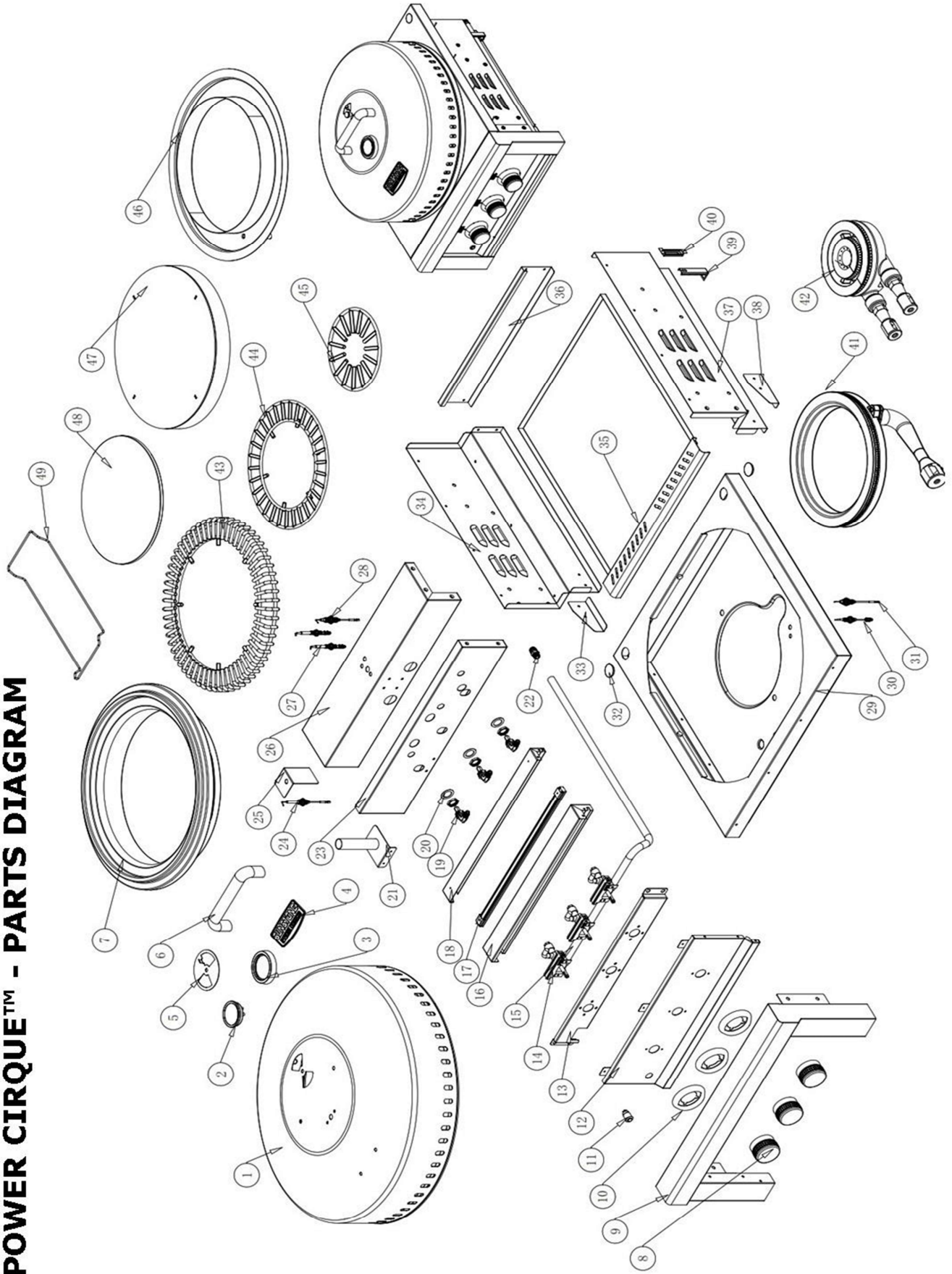
NUMBER	DESCRIPTION	#	PART NUMBER
1	Burner Hood	1	PC-HOOD
2	Thermostat	1	R-TMETER
3	Thermostat O-Ring	1	R-TRING
4	Power Cirque Logo Plate	1	PC-LOGO
5	Air-Intake Dial	1	P-RHV
6	Handle for Cover	1	PC-HANDLE
7	Ceramic Body	1	PC-CRBODY
8	Knob	3	P-KNOB-L
9	Control Panel Frame	1	PC-PANEL-F
10	Knob Rings	3	P-KNOB-R
11	Light Switch	1	R-LIGHT-SW
12	Control Panel Face	1	PC-PANEL
13	Valve Installation Board	1	PC-PANEL-VB
14	Safety Valves	3	R-IRVALVE
15	Manifold	1	PC-GMP
16	LED Light Insulation Large Board	1	PC-LED-LGP
17	LED Light	1	PC-LED
18	LED Light Insulation Small Board	1	PC-LED-SGP
19	Brass Elbow	3	P-ELB-FLAR
20	Brass Elbow Ring	3	P-ELB-R
21	Grease Shoot	1	PC-GRSHOOT
22	Brass Adaptor	1	P-MADAPTER-LP/NG
23	Valve Insulation Board	1	PC-PANEL-VIB
24	Center impulse igniter	1	IMP-IGNITER
25	impulse igniter Bracket	1	IMP-BRACKET
26	Burner Support Board	1	PC-BPANEL
27	Inner Burner Thermocoupler	2	P-TCOUPLER
28	Middle impulse igniter	1	IMP-IGNITER
29	Burner Body	1	PC-BPANEL-B
30	Outer Burner Thermocoupler	1	IMP-IGNITER
31	outer impulse igniter	1	IMP-IGNITER
32	Clip on faucet cover	1	P-PLUG
33	Drip Tray Left positioning Bracket	1	PC-DT-LB
34	Left Side Panel	1	PC-BOXSIDE-L
35	Drop Tray	1	PC-DRIPTRAY
36	FireBox Back Panel	1	PC-FB-BPANEL
37	Right Side Panel	1	PC-BOXSIDE-R
38	Drip Tray Right positioning Bracket	1	PC-DT-LB
39	Manifold Positioning Brakcet	A1	P-GMP-BRK
40	Manifold Positioning Brakcet	B1	P-GMP-BRK
41	Outer 30,000 BTU Burner	1	PC-BURNER-OT
42	Inner 65,000 BTU Burner	1	PC-BURNER-IN
43	Outer Round Cooking Grate	1	PC-OUTER-GR
44	Middle Round Cooking Grate	1	PC-MIDDLE-GR
45	Inner Round Cooking Grate	1	PC-CENTER-GR
46	Drip Tray Base	1	PC-DRIPTRAY
47	19" DIA. Cooking Griddle	1	PC-19GRIDDLE
48	15" Pizza Board	1	PC-15PBOARD
49	Pizza Board Support	1	PC-15PB-BRK

MATERIAL SPECIFICATIONS

- 18 Gauge 304 Stainless steel for 19" Burner.
- 16 Gauge 304 Stainless steel for Griddle.
- 20 Gauge 304 Stainless steel for Hood
- 18 Gauge 304 Stainless steel body and control panel,
- 20 gauge 304 for drip tray.
- 201 Stainless steel for manifold.

BURNER PARTS LIST – PARTS DIAGRAM

POWER CIRQUE™ - PARTS DIAGRAM



Product Details

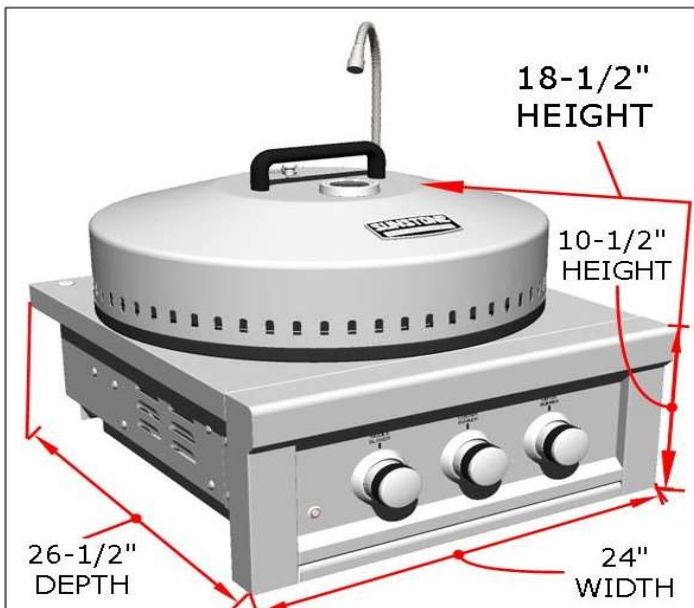
The Power Cirque Burner consists of multiple insert options, each with its own unique purpose and functionality. The Large cover, 20" Dia. Three-in-one Cooking Grid, and 15" Dia. Pizza Stone are all included with the base model. Only the optional Pot Filler and 19" Dia. Griddle & Oil-Pan are sold separately.



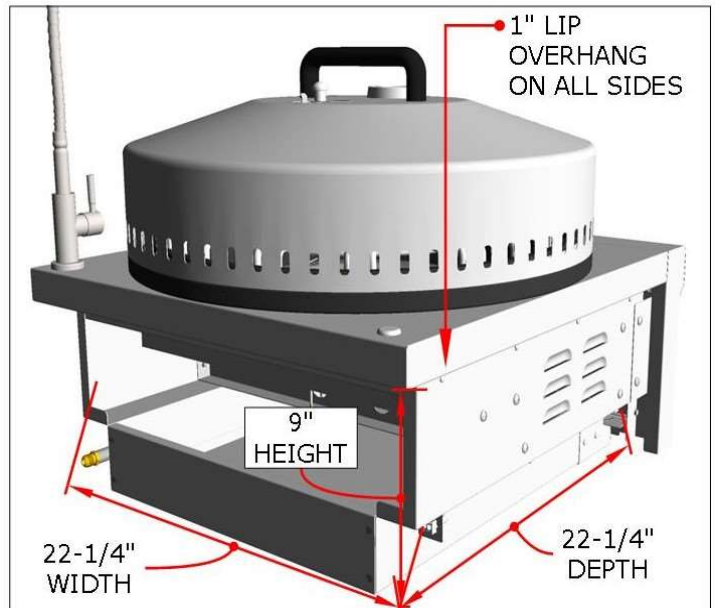
Technical Measurements – See measurement box next page

If your cut-out is smaller than what ours is shown, or you are installing burner into cabinet structure you may need to refer to these engineer dimensions specifically the burner 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



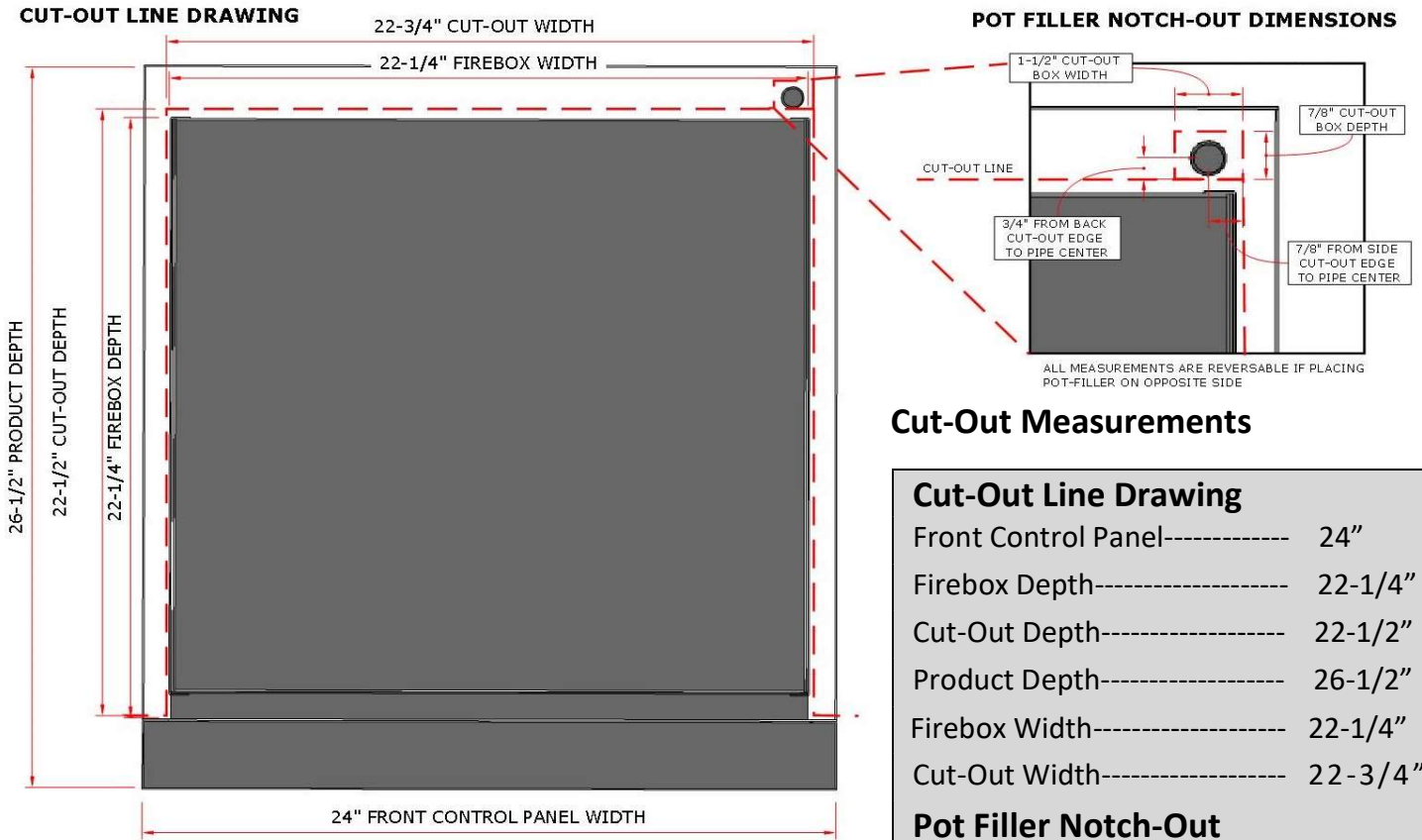
Firebox Size



Cut-Out Details

It is always best to first have the Burner On-Site, if you cannot make sure to follow all Cut-Out instructions exactly as shown.

- The Burner is SELF-RIMMING, meaning the lip of grill rests on top of the counter edge around the cut-out with the front of grill which is Free Hanging from countertop. Because of this, there is No Need for any Trim-Kit like with many other grills in the market.
- If you have a Counter Overhang, be sure to Notch Out a Cut-Out on the Left & Right side of Burner Cut-out so that Burner will sit Flush against the island wall.



Cut-Out Measurements

Cut-Out Line Drawing

Front Control Panel-----	24"
Firebox Depth-----	22-1/4"
Cut-Out Depth-----	22-1/2"
Product Depth-----	26-1/2"
Firebox Width-----	22-1/4"
Cut-Out Width-----	22-3/4"

Pot Filler Notch-Out

Cut-Out Box Width-----	1-1/2"
Cut-Out Box Depth-----	7/8"
Cut-Out Edge to Pipe Center-	3/4"
Cut-Out Side Edge to Pipe Center-	7/8"

Cut-Out Height Details

Cut-Out Height----- 10"

The Cut-Out Height of 10" is measured from the top of counter edge, this allows a minimum of 3/4" opening below drip-pan for greater air/gas ventilation.

Technical Measurements

Product Size

Overall Width-----	24"
Overall Height-----	18-1/2"
Overall Depth-----	26-1/2"
Control Panel Height-----	10-1/2"

Firebox Size

Box Width-----	22-1/4"
Box Depth-----	22-1/4"
Box Height-----	9"
Supporting Lip Overhang-----	1"



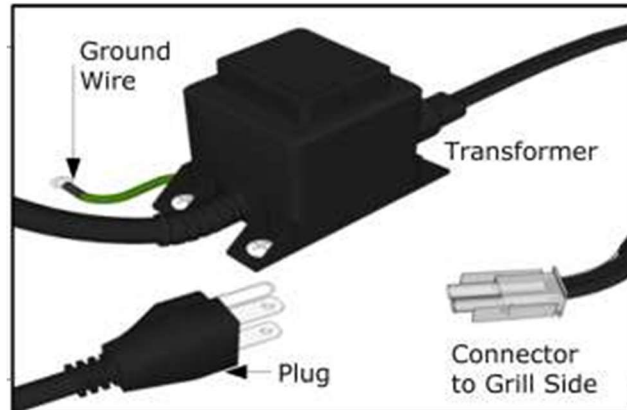
LIVE CIRCUIT: Use only with a Ground-Fault Circuit Interrupter - GFCI protected Outlet with this Power Burner.



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

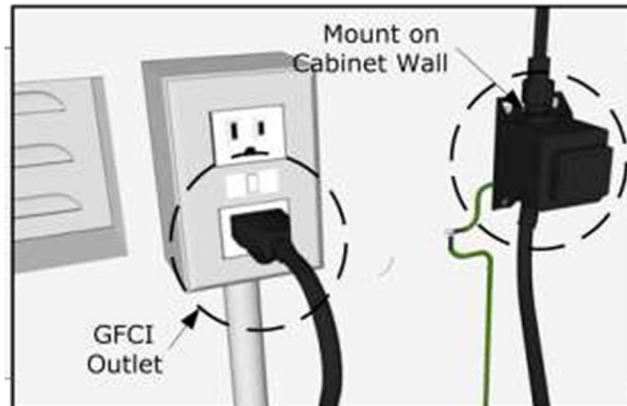
1. Locate the transformer

Remove the transformer from the plastic bag located in the interior of burner. Make sure the Transformer is complete, and double check the light plug cord is properly secured to transformer, and all wires are firmly fixed into plastic clip plug.



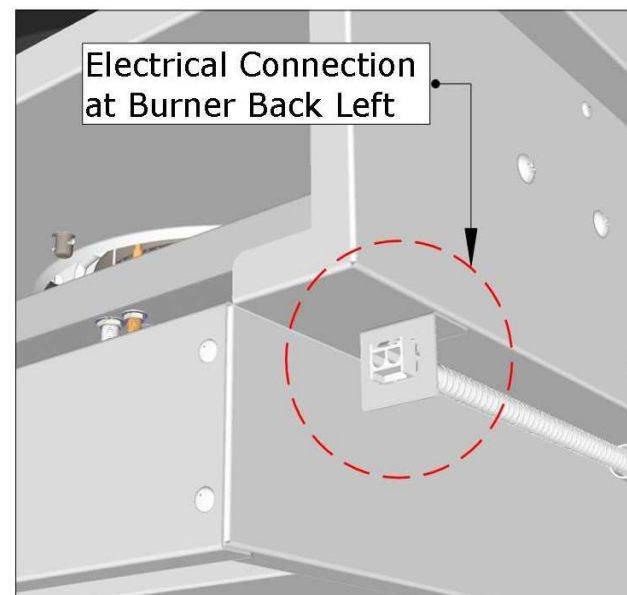
2. Mount Transformer

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 then GFCI breaker switch, that the outlet has power.



4. Make Connections

Locate the Light Switch on Left side of grill control panel. The Transformer's electrical connection to grill is located behind control panel, next to light switch. 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, so it's up and out of the way.



Install & Placement

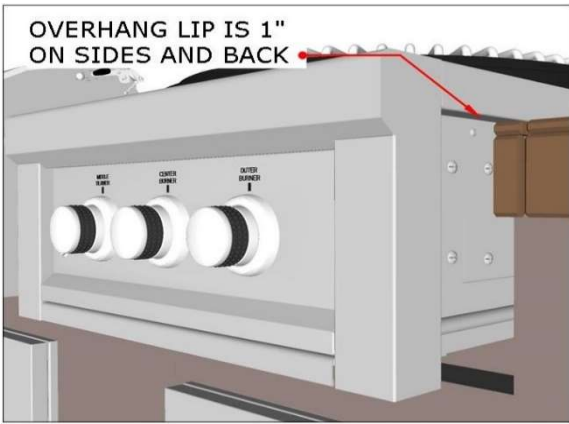
Your grill is SELF-RIMMING, meaning the lip of grill rests on top of the counter edge around the cut-out with the front of grill which is Free Hanging from countertop. Because of this, there is No Need for any Trim-Kit like with many other grills in the market.



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

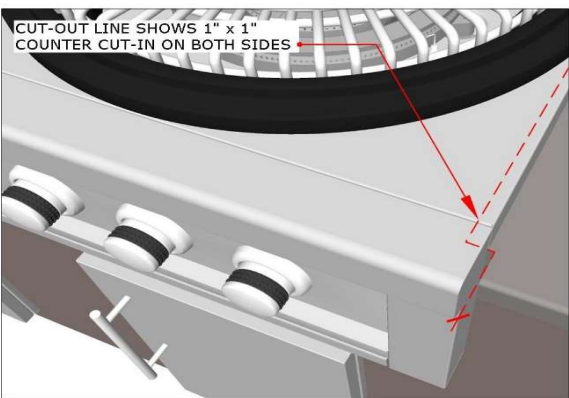
1. Slide Grill in Place

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



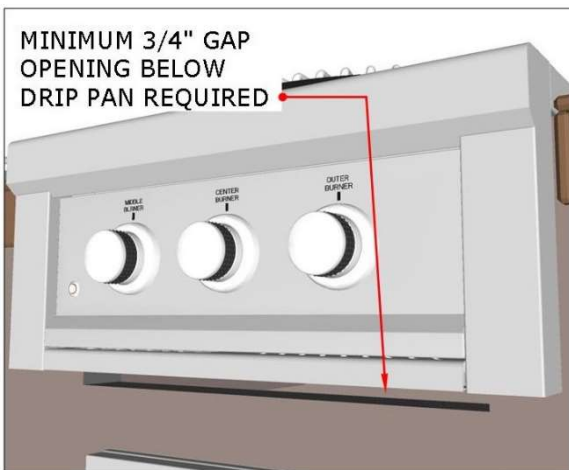
2. Securing in Place

The control panel is designed to sit flush against the island face. If countertop extends beyond the islands face wall notch Out a Cut-Out from each side of Counter Edge. This way the Burner will rest flush with the island face wall. If this is not done a gap will be created exposing the forward portions of the left and right-side firewalls.



3. Allow for Ventilation

Your Burner has vent holes around the parameter of hood, allowing proper airflow to the burner, also increased airflow into burner chamber is required through the underside of Drip-Pan. Because of this you must allow adequate airflow to burner underside by alleviating an opening below drip-pan. Follow the Cut-Out Height of 10 Inches allowing a minimum of 3/4" opening.

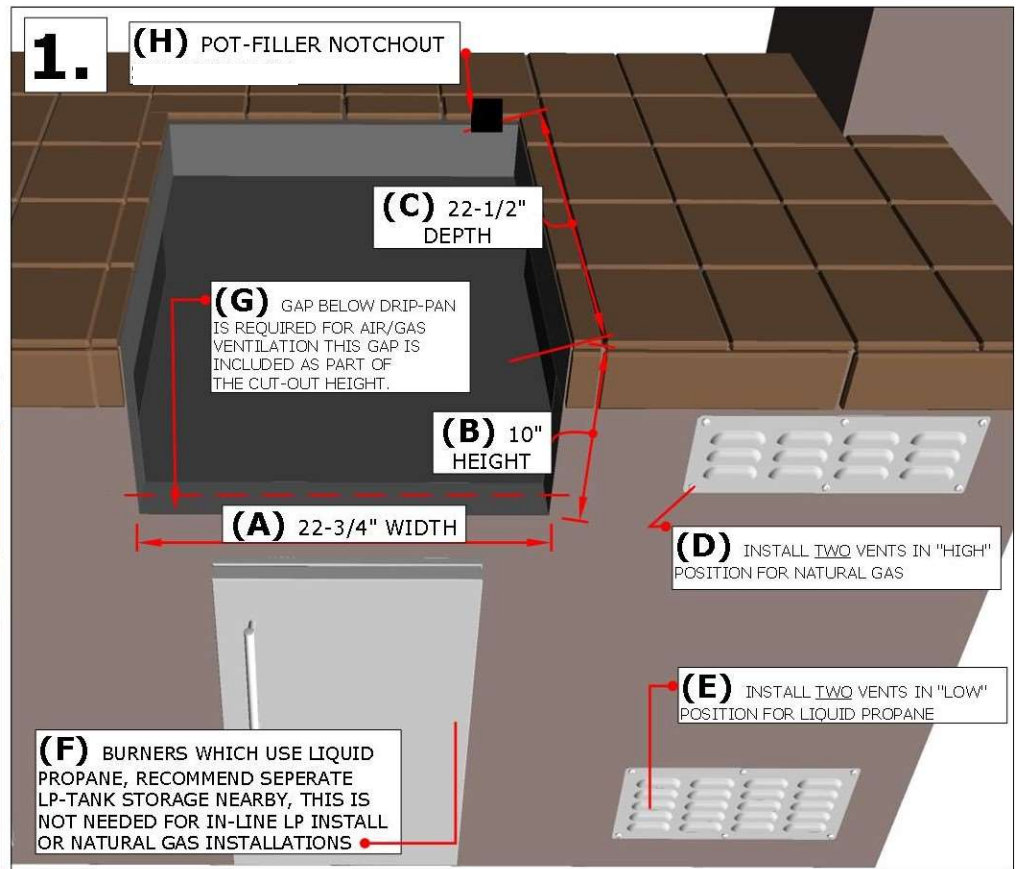
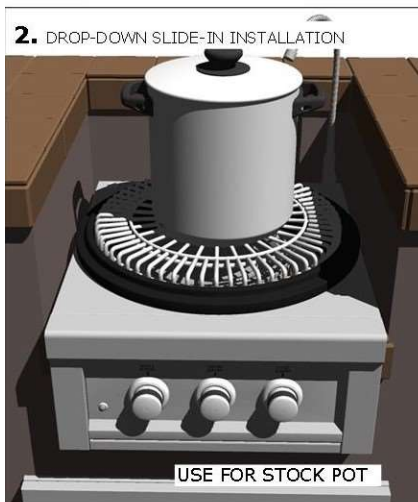


Open Area Counter-Top Install

1. For breezy days, be careful not to leave the cover on for more than 15 minutes, when the burners are on HIGH Heat. **(Never leave grill unattended when in operation)**
2. If you suspect the grill is overheating, using an oven mitt, remove the hood. Then turn the burner control knob to off position.
3. Orient the grill so the Prevailing winds are not blowing into the rear or side of Burner or erect a partition wall above the counter height to prevent flame disbursement.



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.



1. Countertop Slide-in Installation

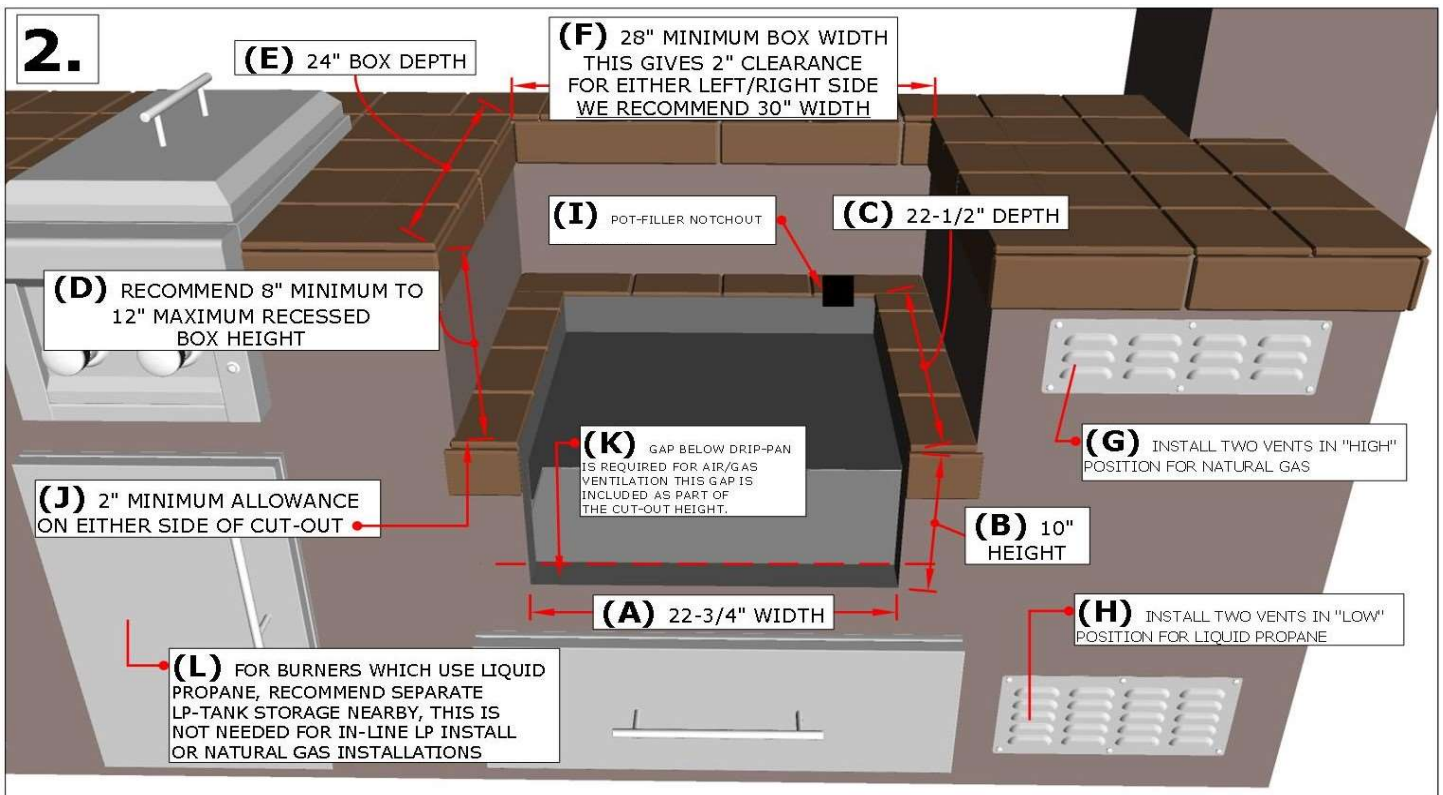
- | | |
|-------------------------------------------------------------------|--------------------|
| (A) Burner Cut-out Width----- | 22-3/4" Min. Width |
| (B) Burner Cut-out Height----- | 10" Min. Height |
| (C) Burner Cut-out Depth----- | 22-1/2" Min. Depth |
| (D) Must have TWO Vents in HIGH position for Natural Gas | |
| (E) Must have TWO Vents in LOW position for Liquid Propane | |
| (F) Properly stow-away the Liquid Propane Tank | |
| (G) Leave Minimum 3/4" Gap below Drip Pan for Air/Gas Ventilation | |
| (H) Pot-Filler Notch out, see page 4 for more details | |

Recessed Position Install

When installed as Recessed Position, this is most often used for Large Crock Pot Cooking, by lowering the height of the cooktop this makes it easier to maneuver heavy pots on and off. We recommend elevating the counter 8" to 12" lower and leave a minimum of 2" clearance on either side so that you have 1" clearance beyond the edge of burner.



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

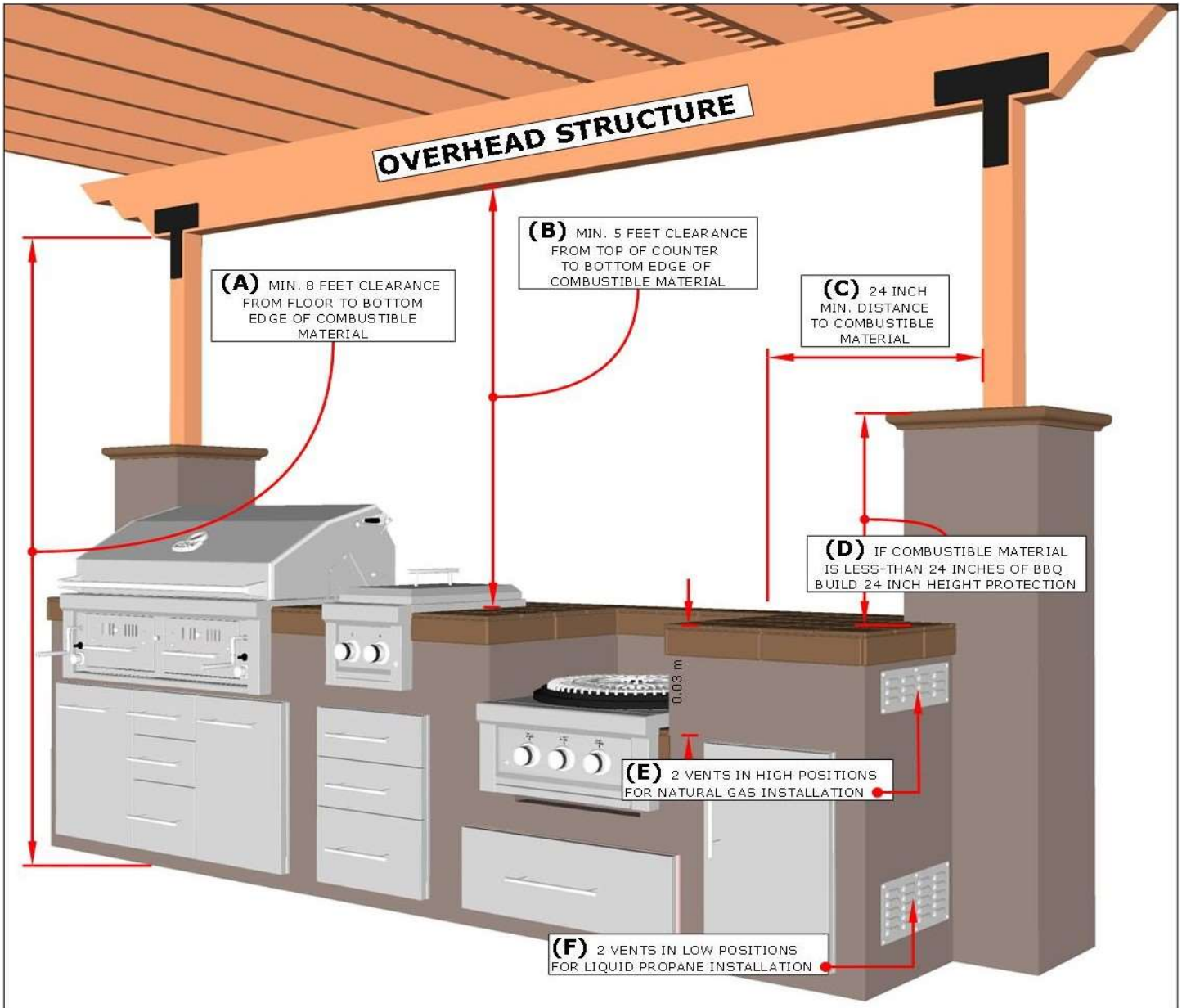


2. Drop-down Slide-in Installation

- | | |
|-------------------------------------------------------------------|--------------------|
| (A) Burner Cut-out Width----- | 22-3/4" Min. Width |
| (B) Burner Cut-out Height----- | 10" Min. Height |
| (C) Burner Cut-out Depth----- | 22-1/2" Min. Depth |
| (D) Minimum Height burner is recessed----- | 8" to 12" Maximum |
| (E) Minimum Recessed Box Depth----- | 24" Min. Box Depth |
| (F) Minimum Recessed Box Width----- | 28" Min. to 30" |
| (G) Must have TWO Vents in HIGH position for Natural Gas | |
| (H) Must have TWO Vents in LOW position for Liquid Propane | |
| (I) Pot-Filler Notch out, see page 4 for more details | |
| (J) Leave 2" Minimum Allowance on either side of Cut-Out | |
| (k) Leave Minimum 3/4" Gap below Drip Pan for Air/Gas Ventilation | |
| (L) 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.

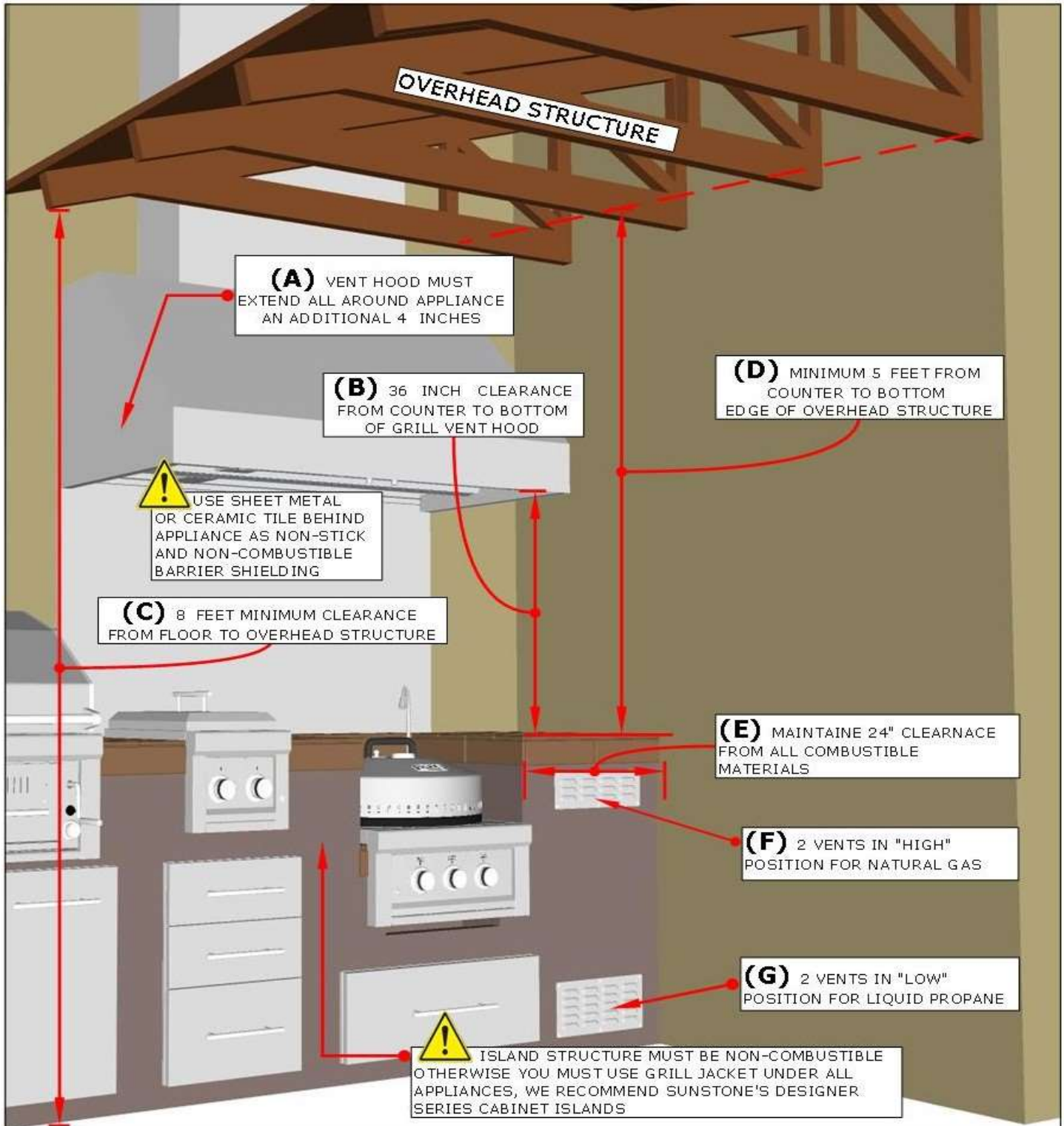


Minimum Distances to Combustible Materials or other Appliance ONLY, Non-Combustible materials do not apply!

(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	

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.



The Table below is referencing Enclosed Install Illustration on page 10

Minimum Distances to Combustible Materials or other Appliance ONLY, Non-Combustible materials do not apply!	
(A) From Appliance to Vent Hood Width	4" Min. Clearance
(B) From Counter to Outdoor Vent Hood	36" Min. Clearance
(C) From Floor to Overhead Structure	8' Min. Clearance
(D) From Counter to Overhead Structure	4" Min. Clearance
(E) From Appliance to Combustible Material	24" Min. Clearance
(F) Must have TWO Vents in HIGH position for Natural Gas	
(G) Must have TWO Vents in LOW position for Liquid Propane	



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



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

Clearances to Combustible Construction:**

Minimum of 24" from the sides and rear of grill must be maintained to adjacent vertical combustible construction, above the 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.

**** 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.



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).

- 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.



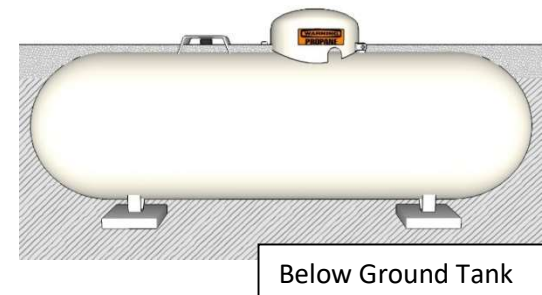
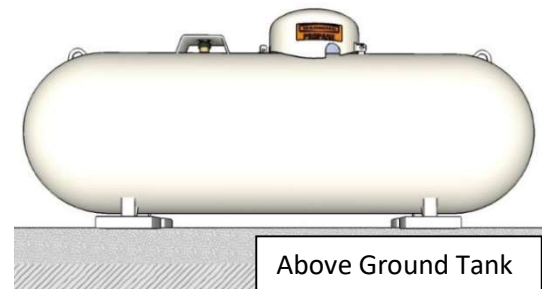
ATTENTION: If you have a Side Yard Propane Tank, you MUST have additional Medium Pressure Regulator located at the Grill. If you do not serious bodily harm may result or damage to the grill and island structure from HIGH Heat extremes.

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 from

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.



1. 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.
2. 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.
3. 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 burner 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.



BODILY INJURY: Before connecting LP tank to regulator, check that all grill burners and side burners, smokers, and rotisserie valves are in the OFF position and open grill lid.



Follow Instructions:

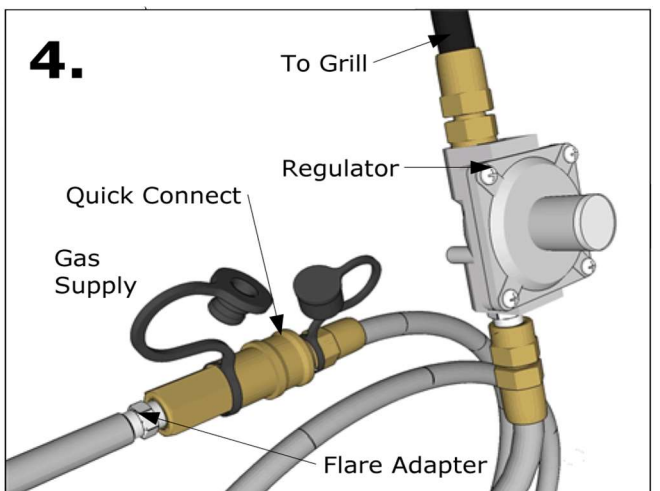
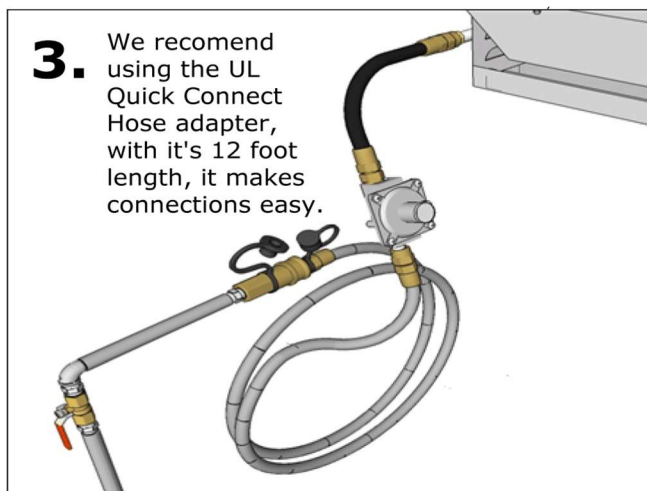
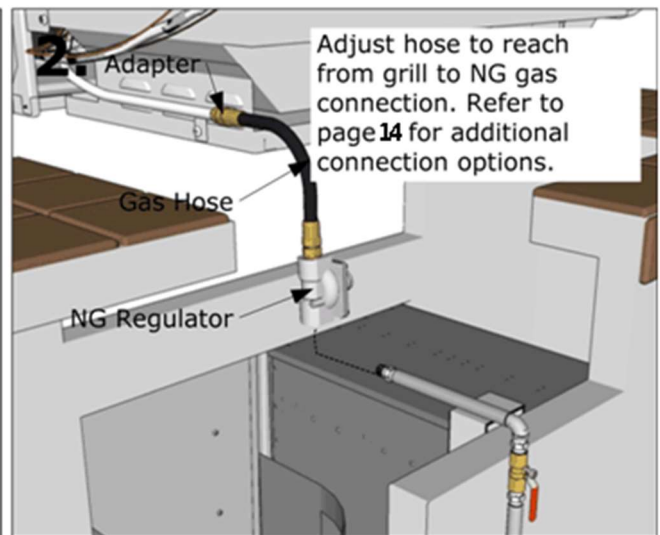
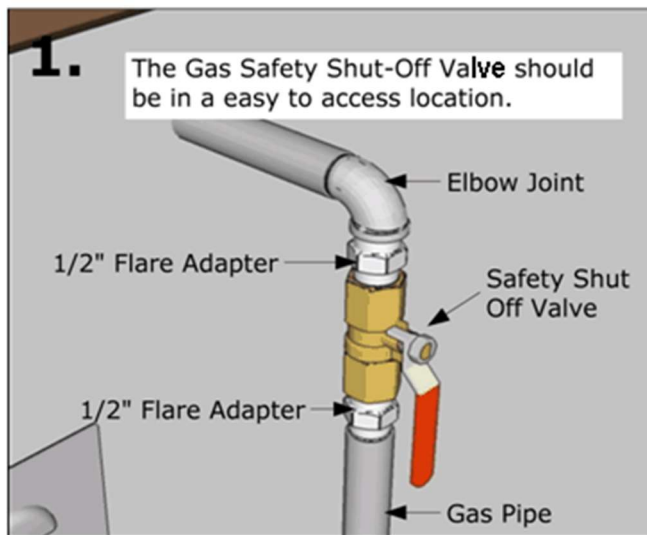
1. The tank valve & all Knobs should be in the “OFF” position. If not, turn the knob clockwise until it stops.
2. Insert the regulator inlet into the tank valve and turn the coupling nut clockwise until the coupler tightens up (see picture above). Do not over tighten the coupler. Turn the main tank valve on and turn the burner 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

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

Follow Instructions:

1. The tank valve & all Knobs should be in the “OFF” position. If not, turn the knob clockwise until it stops.
2. Insert the regulator inlet into the tank valve and turn the coupling nut clockwise until the coupler tightens up (see picture above). Do not over tighten the coupler. Turn the main tank valve on and turn the burner 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.





ATTENTION: Always take a leak test before lighting the grill to prevent a possible fire or explosion. DO NOT smoke while leak testing. Extinguish all open flames. Never leak test with an open flame or risk of serious harm to self or others.



WARNING: Never stand with your head directly over the Grill when lighting the Burner, to prevent possible injury.



EXPLOSION: Never Operate the Burner Unattended. When Igniting the Grill – Always keep the Hood Open.

1. **REMOVE HOOD**
2. Ensure Burner Control Knobs are on the “OFF” position, Turn on the gas supply valve.
3. Each Knob Corresponds to each burner, from Left to Right is CENTER, INNER, & OUTER (Each Knob has its own Ignition)
4. Push & Turn the Knob labeled CENTER and slowly Rotate Counter-Clockwise to the High Position. (Burner must be filled sufficiently for ignition to happen; other larger burners will be easier to ignite once center burner is ignited)
5. You will hear a loud click as the Valve Piezo-Igniter produces a spark at the Burner. Listen for the sound of the gas igniting and look for a flame through the cooking grids. If the burner does not light on the first try, repeat immediately. (Ignition uses a Thermocouple that if not heated sufficiently gas will shut off)
6. If the burner does not light in 5 seconds, then wait five minutes until the gas clears before attempting to light it again. Repeat the procedure or try the manual lighting procedure detailed below.
7. Upon successful lighting, ignite neighboring burners on, it is normal to hear a popping sound when the burners are turned off.

NOTE: To light gas grill with a gas lighter, make sure the grill has been leak tested and burners be properly located. Insert long-necked gas lighter through the cooking grid, placing near a burner side. Turn the closest burner knob on to “HIGH” setting to release gas. Turn on the button on gas lighter, burner should light immediately. Adjust burners to desired cooking temperature.



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

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

WARRANTY ON PARTS

- **MAIN BURNERS ----- LIMITED LIFETIME**
- **COOKING GRATES ----- LIMITED LIFETIME**
- **FLAVORIZER GRIDS ----- LIMITED LIFETIME**
- **FIREBOX & COMPONENTS ----- LIMITED LIFETIME**
- **VALVES, KNOBS, LIGHTS & ALL OTHER PARTS ----- 1 YEAR WARRANTY**

LIMITED LIFETIME WARRANTY

Stainless steel burner, Cooking Grids, Stainless Steel Housings (including liners, frames, ovens and barbecue faces), to be from defects in material and workmanship when subjected to normal domestic use and service for the lifetime of the original purchaser. This warranty does not include discoloration, surface corrosion, Burn Through and scratches which may occur during regular use.

LIMITED ONE-YEAR WARRANTY

All other Power Cirque Burner components including knobs, valves, tubing, light assembly, and covers are warranted to be free from defects in material and workmanship for a period of one year from the original date of purchase.

LIMITATIONS & EXCLUSIONS

1. *Your Sunstone Power Cirque Burner MUST MEET MINIMUM SETUP REQUIREMENTS or your warranty may be VOID!*
2. *SUNSTONE POWER CIRQUE BURNER warranty applies only to the original purchaser and may not be transferred.*
3. *SUNSTONE POWER CIRQUE BURNER 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 Power Cirque Burner products.*
4. *SUNSTONE POWER CIRQUE BURNER warranty shall not apply and SUNSTONE METAL PRODUCTS LLC. Is not responsible for damage resulting from misuse, abuse, alteration of or tampering with the appliance, accident, hostile environment, flare-up fires, improper installation, or installation not in accordance with the instructions contained in the User Manual, or the local codes.*
5. *SUNSTONE METAL PRODUCTS LLC. shall not be liable for incidental, consequential, special or contingent damages resulting from its breach of this written warranty or any implied warranty.*
6. *Some states do not allow limitations on how long an implied warranty lasts, or the exclusions of or limitations on Consequential damages. This warranty gives you specific legal rights and you may have other rights, which vary from state to state.*
7. *No one has the authority to add to or vary SUNSTONE POWER CIRQUE BURNER warranty, or to create for SUNSTONE METAL PRODUCTS LLC. any other obligation or liability in connection with the sale or use of its products.*

WHAT IS NOT COVERED & INTERNET PURCHASE DISCLAIMER

1. Shall not be responsible for and shall not pay for the following Installation or start-up.
2. Service by an unauthorized service provider;
3. Damage or repair due to service by an unauthorized service provider or use of unauthorized parts.
4. Damage caused by accidents, abuse, alteration, misuse, installation that is not in accordance with the instructions contained in the User Manual, or local codes.
5. To correct normal adjustments or settings, due to improper installation, commissioning or local gas supply properties.