



Use & Care Guide

For Liquid Propane and Natural Gas

Side Burners and Power Burner

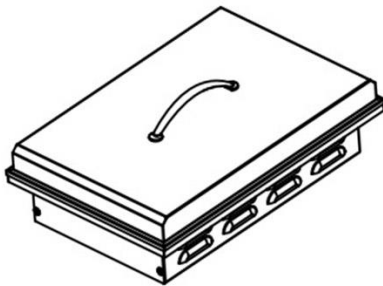
Models:

HTSB1 (LP/NG)

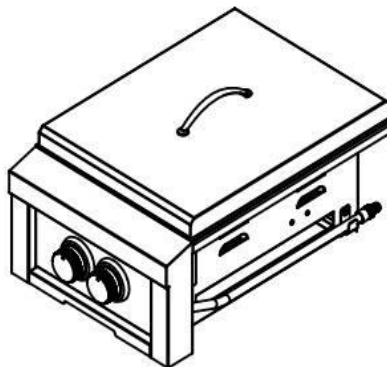
HTSB2 (LP/NG)

HTPB1 (LP/NG)

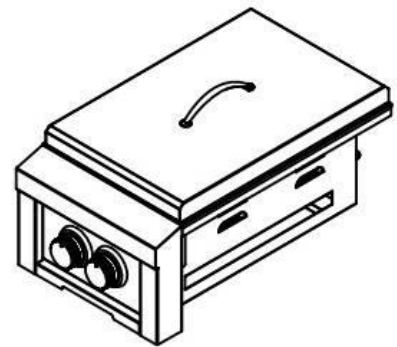
For Outdoor Use Only



HTSB1



HTPB1



HTSB2

-CONTACT INFORMATION-

HEAT Outdoor Living P.O. BOX 16262, Philadelphia PA 19114

866-876-9959 or CustomerService@Heat-OutdoorLiving.com

www.Heat-OutdoorLiving.com

Congratulations on the purchase of your new HEAT Side Burner. With proper care your appliance will give many years of reliable cooking!

IMPORTANT:

INSTALLER: Please leave these instructions with the consumer.

CONSUMER: Please read this manual carefully before using your HEAT appliance to ensure proper operation, installation, and servicing, as well as reduce the risk of fire, burn hazard and/or other injury. This manual should be retained for your records.

NOTE:

All gas installations and gas conversions must be performed by a qualified technician or authorized service agent.

Improper installation and service or maintenance may cause property damage, injury or death. Do not operate this appliance without having read this manual.

NOTE:

This appliance is not intended for commercial use.

DANGER:

IF YOU SMELL GAS:

- 1) Shut off the gas supply to the appliance at its source.
- 2) Extinguish any open flames.
- 3) If a gas odor persists, keep away from your appliance and contact your gas supplier or fire department immediately.

WARNING:

- 1) Do not store or use gasoline or other flammable liquids or vapor in the vicinity of this or any other appliance.
- 2) Do not store an LP cylinder not connected to the appliance for use in the vicinity of this or any other appliance.

NOTE:

The manufacturer cannot be held responsible for damage or injury caused by improper use of this appliance.

CAUTION

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

WARNING

Indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.

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Safety Instructions

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

General Safety Instructions

1. For Household Outdoor Use Only – DO NOT use indoors or in any type of enclosed area such as a garage, shed or breezeway. Keep clear of trees and shrubs. This accessory is not intended for installation in or on recreational vehicles, portable trailers, boats or any other moving installation. Not for commercial use.
2. The area surrounding your new accessory 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.
3. To reduce the risk of serious or fatal injury from breathing toxic fumes and from explosion and fire as a result of leaking gas, use only outdoors in an open area with good ventilation. Do not obstruct the flow of combustion and ventilation air.
4. Never use the appliance in windy conditions. If located in a consistently windy area (oceanfront, mountaintop, etc.) a wind break will be required. Always adhere to the specified clearances listed.
5. Do not leave the appliance unattended while cooking.
6. Do not use natural gas in a unit designed for liquid propane gas or vice versa.
7. Do not use fuel such as charcoal briquettes in a gas appliance.
8. Keep children and pets away from hot appliance. DO NOT allow children to use or play near the appliance.
9. Never attempt to repair or replace any part of the appliance yourself unless specifically recommended in this manual. All other services should be performed by a qualified service technician.
10. Never lean over an open appliance. Do not place clothing or other flammable material on or near the appliance. Do not wear loose-fitting clothes or long sleeves while using the appliance as some fabrics can be highly flammable.
11. Have an ABC fire extinguisher accessible. Never attempt to extinguish a grease fire with water or other liquids.
12. When using the appliance, do not touch the burner grate or immediate surroundings, as these areas become extremely hot and can cause burns.
13. Do not heat any unopened glass or metal container of food on the appliance. Pressure may build up and cause the container to burst, possibly resulting in serious personal injury or damage to the appliance.
14. Keep any electrical supply cords away from water or heated surfaces. Electrical cords should be placed away from walkways to avoid a tripping hazard.
15. Keep gas supply lines as short as possible.
16. Never move the appliance when it is hot.
17. DO NOT use the appliance while under the influence of drugs or alcohol.
18. DO NOT store a spare gas cylinder under or near your appliance.
19. In the event that a burner goes out, turn burner knobs to the full “OFF” position and allow the appliance to air out. Do not attempt to use the appliance until the gas has had time to dissipate.
20. Do not use the appliance until leak check has been made.

21. Turn off the cylinder valve when your appliance is not in use.
22. Ensure the control knobs are in the "OFF" position when not in use.

CALIFORNIA PROPOSITION 65 WARNING

The burning of gas cooking fuels generates some byproducts which are on the list of substances which are known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances, always operate this unit according to the Use and Care Manual, ensuring you provide good ventilation when cooking with gas.



Intertek

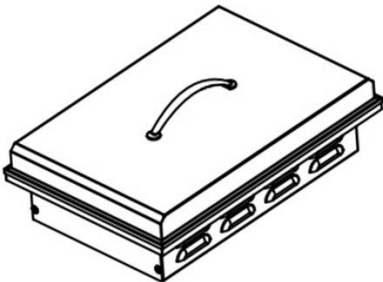
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Conforms to
ANSI STD Z21.58-2018
Certified to CSA STD 1.6-2018
Outdoor Cooking Gas Appliance

Appliance Models

Single Burner

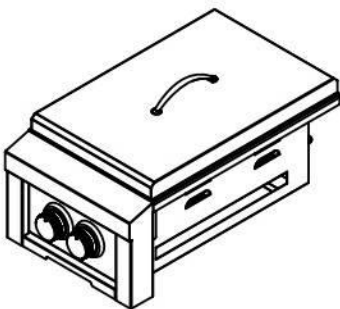
HTBS1-LP/NG



Model: HTSB1-LP & HTSB1-NG	
Dimensions	12-1/2"W x 20"D x 5-1/4"H
BTU Output	12,000
Total BTU	12,000
Burner	1 Brass Burner
Warranty	See warranty section for details

Double Burner

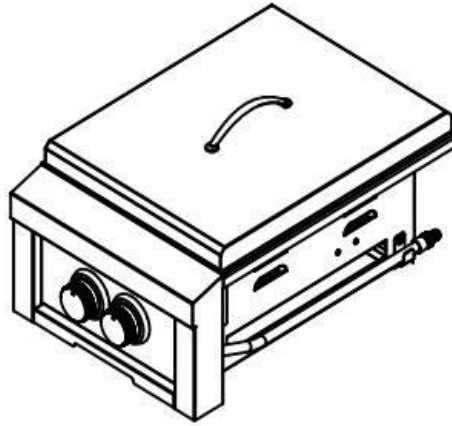
HTSB2-LP/NG



Model: HTSB2-LP & HTSB2-NG	
Dimensions	14-1/2"W x 24-3/4"D x 11"H
BTU Output	12,000 per burner X2
Total BTU	24,000
Burner	2 Brass Burners
Warranty	See warranty section for details

Power Burner

HTPB1-LP/NG



Model: HTPB1-LP & HTPB1-NG	
Dimensions	16-1/2"W x 23-3/4"D x 11"H
BTU Output	22,000 Outer Ring 12,000 Inner Ring
Total BTU	34,000
Burner	1 Cast SUS304 Power Burner
Warranty	See warranty section for details

Gas Connections

NOTE: Always have a qualified service technician perform difficult conversions or modifications.

WARNING: Never attach an unregulated gas line to the appliance. Connection to an unregulated gas line can cause excessive heat or fire.

IMPORTANT: Before connecting appliance to gas source, make sure control knobs are in “OFF” position.

Verify the type of gas supply to be used, either Natural Gas or LP (Propane), and make sure the marking on the appliance rating label agrees with that of the supply.

All pipe sealants must be an approved type and resistant to the actions of LP gas. Never use pipe sealant on flare fittings. 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.*

WARNING: Gas valves are preset at the factory to operate on LP or natural gas. If you wish to convert, be sure to contact your dealer FIRST!

LP Gas Hook-up

This propane gas appliance is designed to operate on propane gas ONLY, at a pressure regulated at 11” water column (W.C.) when equipped with the correct propane orifices on the valves and a propane regulator on the supply line regulated at the residential meter. The LP gas appliance is designed to be used with a standard 20 lbs. gas cylinder that must be constructed and marked in accordance with specifications of the US Department of Transportation for propane gas cylinders.

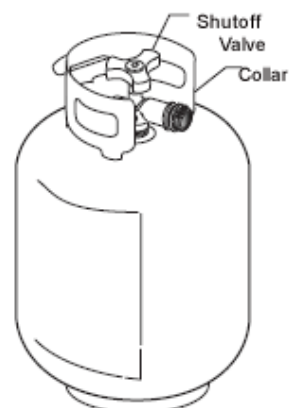
Always keep cylinder securely fastened in an upright position. Never connect an unregulated propane gas cylinder to the appliance.

Do not subject propane cylinders to excessive heat.

CAUTION: Never store an LP gas cylinder inside a building or in the vicinity of any gas-burning appliance.

Cylinder Specifications

- Any LP gas supply cylinder used with this appliance must be approximately 12 inches diameter and 18 inches high. The maximum fuel capacity is 80% and is approximately 20 pounds of propane.
- The LP cylinder must have a shut-off valve (see picture) terminating in a Type 1 LP.

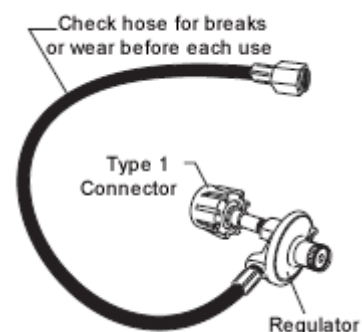


- A Type 1 compatible cylinder with a Type 1 cylinder valve has a back-check valve which does not permit gas flow, until a positive seal has been obtained.
- The cylinder must be arranged for vapor withdrawal. It must also include a collar to protect the cylinder valve. A safety relief device having direct communication with the vapor space of cylinder must be provided. This will expel high pressure gas if the cylinder is overfilled or overheated which could result in fire or explosion.
- All LP gas cylinders used with this appliance shall be constructed and marked in accordance with the specifications for LP gas cylinders of the U. S. Department of Transportation (DOT) or the *National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods*; and Commission, as applicable; and shall be provided with a listed overfilling prevention device.
- Read labels on the LP gas supply cylinder.
- Allow only qualified LP gas dealers to fill or repair your LP gas supply cylinder.
- After filling, have the gas dealer check for leaks and to see that the relief valve remains free to function.

Hose and Regulator (included standard with the appliance)

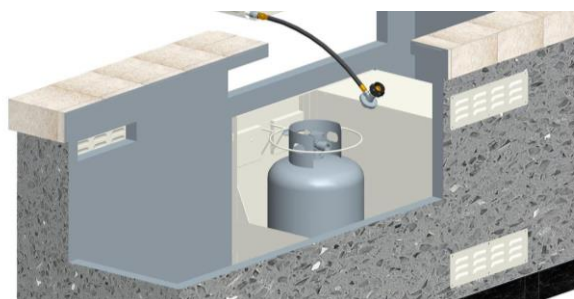
The Type 1 connection system has the following features:

- 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 the appliance without leak testing this connection.



LP (Propane) Gas Supply Connection

1. The tank valve should be in the “OFF” position. If not, turn the knob clockwise until it stops.
2. Make sure all burner valves are in the “OFF” position.
3. Always connect the gas supply regulator as follows:
 Insert the regulator inlet into the tank valve and turn the coupling nut clockwise until the coupler tightens up (see picture). 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.



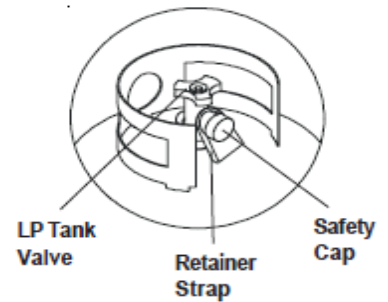
WARNING: Always take a leak test before lighting the appliance to prevent a possible fire or explosion. Never store a spare propane cylinder in the vicinity of this appliance, or in the vicinity of any other potential heat source.

LP (Propane) Gas Supply Cylinder Disconnection

1. Turn the burner valves off.
2. Turn the tank valve off. (Turn clockwise to stop.)
3. Detach the regulator assembly from the tank valve by turning the quick coupling nut counterclockwise.

LP (Propane) Tank Removal, Transport, and Storage

- Turn OFF all control knobs and LP tank valve. Turn coupling nut counterclockwise by hand only - do not use tools to disconnect. Lift LP tank wire upward off of LP tank collar, then lift LP tank up and off of support bracket. Install safety cap onto LP tank valve. Always use cap and strap supplied with valve. Failure to use safety cap as directed may result in serious personal injury and/or property damage.
- A disconnected LP tank in storage or being transported must have a **safety cap** installed (as shown). Do not store an LP tank in enclosed spaces such as a carport, garage, porch, covered patio or other building. Never leave a LP tank inside a vehicle which may become overheated by the sun.
- Do not store LP tank in an area where children play.



LP (Propane) Tank Filling

- Use only licensed and experienced dealers.
- LP dealer must purge tank before filling.
- Dealer should NEVER fill LP tank more than 80% of LP tank volume. Volume of propane in tank will vary by temperature.
- A frosty regulator indicates gas overfill. Immediately close LP tank valve and call local LP gas dealer for assistance.
- Do not release liquid propane (LP) gas into the atmosphere. This is a hazardous practice.
- To remove gas from LP tank, contact an LP dealer or call a local fire department for assistance. Check the telephone directory under "gas companies" for nearest certified LP dealers.

LP (Propane) Tank Exchange

- Exchange your Type 1 cylinder with OPD safety feature-equipped ONLY.
- Always keep new and exchanged LP tanks in upright position during use, transit, or storage.
- Leak test new and exchanged LP tanks BEFORE connecting to grill.

Natural Gas Hook-up

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

This natural gas appliance is designed to operate on natural gas ONLY, at a pressure regulated at 4" water column (W.C.) when equipped with the correct natural gas orifices on the valves and a natural gas regulator on the supply line regulated at the residential meter.

NOTE: Supply line must be ½" ID from gas supply to regulator.

We recommend consulting a local licensed plumber to insure proper gas volume.

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

Natural gas connections must be performed by a licensed contractor or local gas company representative.

NG Regulator

IMPORTANT: NEVER use appliance without leak testing this connection.

Natural gas regulator model: GR120N / RN1204A / XD07A

Gas pressure: 4" Water Column (W.C.)

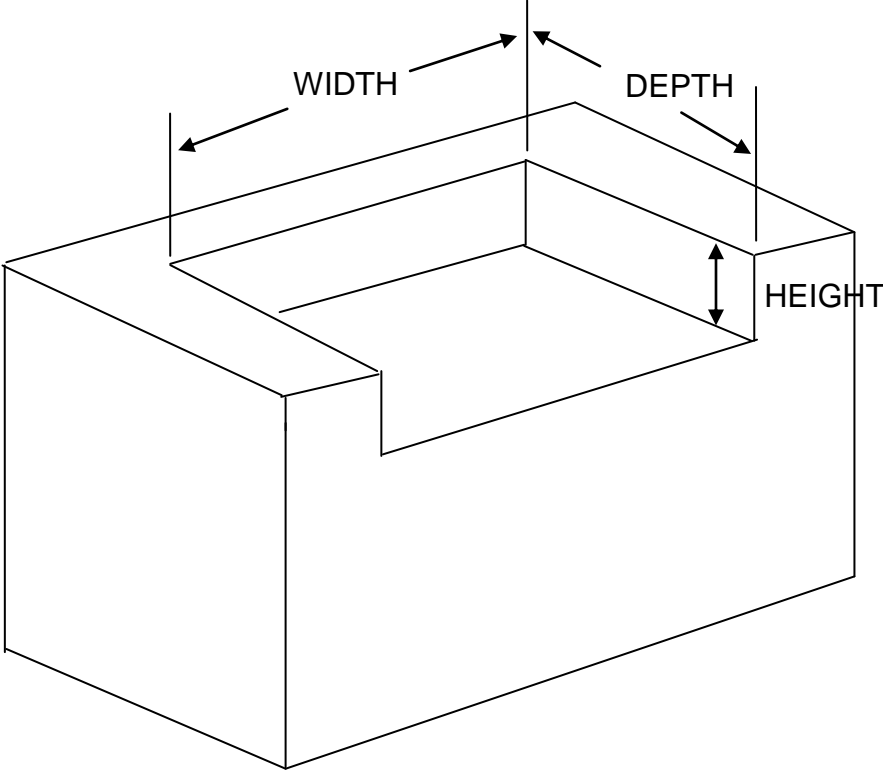
Maximum rate working pressure: 1/2 PSIG



Natural Gas Supply Connection and Disconnection

1. Make sure all burner valves are in the "OFF" position.
2. To connect: Push back sleeve of socket, insert plug, and release sleeve. Push plug until sleeve snaps forward locking plug into socket. (THIS AUTOMATICALLY TURNS ON GAS.)
3. To disconnect: Push sleeve back and pull out plug. (THIS AUTOMATICALLY SHUTS OFF GAS.)
4. Connected hose assembly shall be of adequate length and capacity for intended application. Final assembly must be tested for leaks.

Grill Island Cut-Out Dimensions



MODEL	WIDTH	DEPTH	HEIGHT
HTSB1 (LP/NG)	11-1/4"	17-3/4"	NA
HTSB2 (LP/NG)	11"	22-1/16"	8"
HTPB1 (LP/NG)	14"	19-1/2"	8"

NOTE: ALWAYS have equipment measured by a licensed contractor before beginning any project.

WARNING

- **The island must be built out of non-combustible material. In the event it is combustible, the use of an insulation jacket is required.**
- **Protection from weather: Keep the appliance protected from adverse weather, including rain and wind. Wind, particularly coming into the rear of the appliance, can affect the exhaust from escaping from the appliance. This can back up the heat behind the control panel potentially creating a gas leak, damage to the product, and injury. A wind block behind the appliance may be necessary.**
- **Maintain minimum clearance to adjacent combustible construction at 24” from sides and 24” from back.**
- **At least two vents are required for every island.**

Failure to adequately vent your outdoor kitchen cavity could result in an explosion or fire.

LP/Propane Gas: LP gas is heavier than air and will settle to the lowest levels of the outdoor kitchen. It is imperative to provide adequate cross ventilation for the areas where gas can accumulate at these lower levels of the island cavity. Should the propane cylinder be located in the outdoor kitchen itself, a plenum wall is required to separate the gas source from the other areas of the outdoor kitchen (picture shown in owner’s manual), and both the cabinets containing the gas appliances and the gas tank should be ventilated appropriately. If a plenum wall is undesirable, HEAT offers a propane tank drawer as an alternative.

NG/Natural Gas: Natural gas is lighter than air and will rise to the highest levels of the outdoor kitchen. It is imperative to provide adequate cross ventilation for the areas where gas can accumulate at these higher levels of the island cavity.

Installing the Appliance in a BBQ Island

NOTE: Check with City and Fire department for Local Building Codes. A Permit may be required for outdoor kitchen construction.

Check your local building codes for the proper method of installation. In the absence of local codes, this unit should be installed in accordance with the *National Fuel Gas Code No. Z223.1-1998 USA* or *CAN/CGA-B149.1/2 Natural Gas/Propane Code (Canada)* latest edition or the *National Electrical Code ANSI/NFPA No. 70* or the *Canadian Electrical Code CSA C22.1, 1990* or latest version.

- Before installing built-in appliances in enclosures, copy all product information such as model number, serial number, and type of gas (e.g. natural gas or propane) and store information in a safe place.
- If the appliance is installed by a professional installer or technician, be sure that they show you where your gas supply shut-off is located. All gas lines must have a shut-off that is readily and easily accessible. If you smell gas, check for gas leaks immediately. Check only with a soap and water solution. Never check for gas leaks with an open flame.

NOTICE: We strongly recommend professional installation and hookup of the Gas BBQ appliance. These instructions will provide you with the measurements necessary for you or your builder to construct a masonry structure to house your outdoor gas appliance.

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

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

Required Clearance

- **CLEARANCE FOR NON-COMBUSTIBLE CONSTRUCTION:** 12" clearance from the back of the appliance is recommended for the purpose of opening the lid fully. Allow at least 4" side clearance to non-combustible construction above the cooking surface for counter space. The appliance can be placed directly adjacent to non-combustible construction below the cooking surface. The appliance exhausts combustion products and cooking greases to the back. Never locate the appliance where this exhaust will be difficult to clean.
- **CLEARANCE TO COMBUSTIBLE CONSTRUCTION:** A Minimum of 24" from the sides and a minimum of 24" from the back must be maintained from the grill above and below the cooking surface to adjacent vertical combustible construction.

For Built-in Installations

A built-in appliance is designed for easy installation into masonry enclosures. For non-combustible applications, the appliance drops into the opening (**as shown in grill island cut-out dimensions**) above or below depending on space, and hangs from its counter top trim. It is recommended that the enclosure have ventilation holes to prevent gas build-up in the event of a leak. The deck ledges and counter should be flat and level in reference to the floor.

NOTE: LP TANK STORAGE AREA MUST BE ISOLATED FROM APPLIANCE AND VENTED.

Pre-Operation Leak Test

DANGER:

1. Do not insert any tool into the valve outlet or safety relief valve. You may damage the valve and cause a leak. Leaking propane may result in explosion, fire, severe personal injury, or death.
2. If a leak is detected at any time or you cannot stop a gas leak, immediately close pipeline valve and call an LP gas supplier or your fire department.
3. Check all gas supply fittings before each use and each time the gas supply cylinder is connected to the regulator. Have a qualified service technician leak test the grill any time a part of the gas system is replaced.

WARNING:

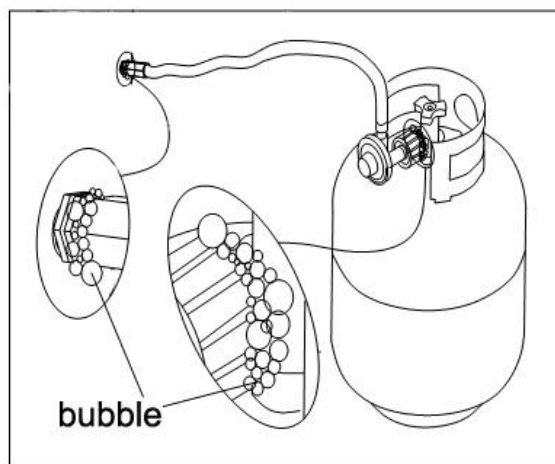
Never attempt to attach this appliance to the self-contained LP gas system. Do not use the appliance until leak testing.

Before Testing

DO NOT smoke while leak testing. Extinguish all open flames. Never leak test with an open flame. Mix a solution of equal parts mild detergent or liquid soap and water.

Leak Testing Valves, Hose, and Regulator

1. Turn all grill control knobs to OFF.
2. Be sure hose is tightly connected to LP tank.
3. Completely open LP tank valve by turning cylinder valve knob counterclockwise (right to left). If you hear a rushing sound, turn gas off immediately. There is a major leak at the connection. Correct before proceeding by calling franchiser for replacement parts.
4. Brush soapy solution onto areas where bubbles are shown in LP tank (see picture).
5. If “growing” bubbles appear, there is a leak. Close LP tank valve immediately and retighten connections. If leaks cannot be stopped do not try to repair. Call franchiser for replacement.
6. Always close LP tank valve after performing leak test by turning cylinder valve knob clockwise.



NOTE: When leak testing this appliance, make sure to test and tighten all loose connections, including the grill. A slight leak in the system can result in a low flame, or a hazardous condition.



Keep any electrical supply cords and the fuel supply hose away from any heated surfaces.

Lighting the Appliance

DANGER:

- Failure to open the lid while igniting the burner, or not waiting 5 minutes to allow the gas to clear if the burner does not light before retrying may result in an explosive flame-up which can cause serious bodily injury or death.

WARNING:

- DO NOT use appliance if gas odor is present. DO NOT stand with head, body, or arms over the appliance when lighting.
- Inspect the hose before using the appliance. If there is excessive abrasion or wear, or if the hose is cut, it must be replaced prior to the appliance being put into operation. The replacement hose assembly shall be that specified by the manufacturer.
- Ensure the area around the appliance is clear of flammable substances such as gasoline, yard debris, wood, etc.
- Ensure there is no blockage of the airflow through the vent space located below the face of the unit.

GENERAL RULES

Do not leave the appliance unattended while cooking!

- Make sure the appliance has been leak tested and is properly located.
- Check that each burner ring is properly located over each valve orifice.
- Light the burner using the instructions provided in this manual.
- Adjust heat settings to your desired cooking temperature.
- Allow appliance to cool down, wipe off any splatters or grease and clean as needed.
- Do not put a cover on the appliance while it is still hot as it could start a fire.

NOTE: If, for some reason, the appliance fails to light, burners can be lit with a gas lighter.

NOTE: To manually light gas burner with a gas lighter, make sure the appliance has been leak tested and burners are properly located. Remove the cooking grids from the burner you wish to light. Insert a long-necked gas lighter, placing it near to burner ports. Press in the closest burner knob and rotate left to "HIGH" setting to release gas. Turn on gas lighter, burner should light immediately. Place back the cooking grids and adjust burners to desired cooking temperature.

Lighting Instructions

Single and Double Burner:

1. Remove the stainless steel cover.
2. Ensure controls knobs are in "OFF" position; turn on the gas supply valve.
3. Press and turn the control knob to HIGH position 3-5 seconds to light burner.
4. If ignition does not occur in 5 seconds, turn the control knob to "OFF", wait 5 minutes to allow gas to dissipate and repeat the lighting procedure.
5. To light the other burner, press and turn control knob one by one counterclockwise to HIGH position and adjust to desired cooking temperature.

Power Burner:

1. Remove the stainless steel cover.
2. Ensuring controls knobs are in "OFF" position; turn on the gas supply valve.
3. Press and turn the RIGHT control knob to HIGH position 3-5 seconds to light inner burner.
4. Press and turn the LEFT control knob to HIGH position 3-5 seconds to light outer burner.
5. If ignition does not occur in 5 seconds, turn the control knob to "OFF", wait 5 minutes to allow gas to dissipate and repeat the lighting procedure.
6. Adjust to desired cooking temperature.

Care & Maintenance

CAUTION: All cleaning and maintenance should be done only when appliance is cool and with the fuel supply turned off at the cylinder. If your appliance is set up for use with natural gas, turn off gas supply at the system manual shut off valve.

DRIP TRAY (Double and Power Burner Models Only)

The drip tray located below the burner should be cleaned periodically to prevent heavy buildup of debris.

NOTE: Allow the drip tray to cool before attempting to clean.

IMPORTANT: Do not leave the appliance outside during inclement weather unless it is covered. We recommend cleaning and storing the drip tray after every use.

BURNERS

IMPORTANT: The appliance should be completely cooled before proceeding. Gas control knobs should be in the "OFF" position and fuel line should be disconnected. To reduce the chance of FLASHBACK, the procedure below should be followed at least once a month or when your appliance has not been used for an extended period of time.

1. Remove burner(s) from appliance by carefully lifting each burner up and away from gas valve orifice. Wire brush entire outer surface of burner to remove food debris and dirt. Clean any clogged ports with a stiff wire such as an open paper clip or pipe cleaner.
2. Inspect the burner for damage (cracks, holes) and if damage is found, order and install a new burner.
3. Also check position of spark electrode.

STAINLESS STEEL

After initial usage, areas of the appliance may discolor from the intense heat given off by the burners. This is normal. Purchase a mild stainless steel cleaner and rub in the direction of the grain of the metal. Specks of grease can gather on the surface of the stainless steel and bake on to the surface and give a worn appearance. For removal, use a non-abrasive oven cleaner in conjunction with a stainless cleaner.

NOTE: Always scrub in the direction of the grain. Before installing the cover, always allow the surface to dry. Do not cover a damp appliance.

ANNUAL CLEANING OF APPLIANCE HOUSING

Burning off the appliance after every cookout will keep it ready for instant use, however, once a year you should give the entire appliance a thorough cleaning to keep it in top operating condition.

1. Shut off gas supply at source and disconnect fuel line. Protect fuel line fitting.
2. Remove and clean the cooking grids and burners.
3. Cover the gas valve orifices with a piece of aluminum foil.
4. Brush the inside and bottom of the appliance with a stiff wire brush, and wash down with a mild soap and warm water solution. Wash thoroughly and let dry.
5. Remove aluminum foil from orifices and check orifices for obstruction.
6. Reinstall cooking grids, etc.
8. Reconnect to gas source and observe burner flame for correct operation.

IMPORTANT: DO NOT line the bottom of the appliance housing with aluminum foil, sand or any other grease absorbent substance. Grease will not be able to drip into the drip tray and a grease fire may occur.

MAINTENANCE GUIDELINES

1. Keep outdoor cooking gas appliance area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
2. Do not obstruct the flow of combustion and ventilation air.
3. Keep the ventilation opening(s) of the cylinder enclosure free and clear from debris.
4. Visually check burner flames. Burner flames should be blue and stable with no yellow tips, excessive noise, or lifting. If any of these conditions exist call our customer service line.
5. Clean outdoor cooking gas appliance, including special surfaces, with recommended cleaning agents, if necessary.
6. Check and clean appliance for insects and insect nests. A clogged tube can lead to a fire beneath the burner.

WARNING: Make sure each burner is properly replaced after cleaning. It is very important to ensure the end of the burner is installed appropriately onto the gas valve to ensure gas flows safely into the burner. Failure to meet these conditions can cause dangerous conditions that can cause personal injury and/or property damage.

Troubleshooting Your Appliance

GENERAL TROUBLE SHOOTING

Inspect the burners at least once a year or immediately if any of the following conditions occur:

- The smell of gas.
- Flames appearing mostly yellow. (Some yellow at the tips is OK.)
- The appliance will not get hot enough.
- Burners make a snapping noise after lighting.

SPIDER AND INSECT WARNING



Spiders and insects can nest in the burners of this and other appliances, which could disrupt gas flow. This dangerous condition could cause a fire behind and beneath the valve panel, damaging the grill and making it unsafe to operate. We recommend you check the appliance and remove any spiders, insects and webs at least once a year to

reduce this risk.

WHEN TO LOOK FOR SPIDERS

You should inspect the appliance once a year or immediately after any of the following conditions occur:

1. The smell of gas in conjunction with the burner flames appearing yellow.
2. The appliance does not reach temperature.
3. The burners make popping noises.

BEFORE CALLING FOR SERVICE

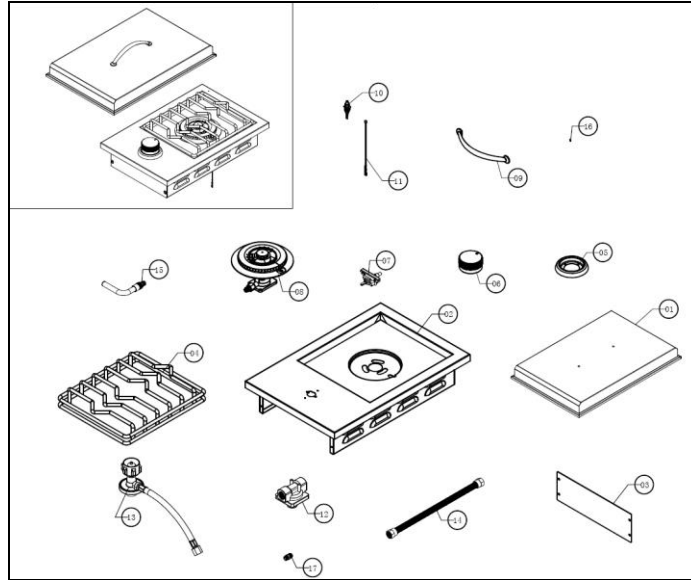
If the appliance does not function properly, use the chart below before contacting your dealer for service. You may save yourself the cost of a service call. Troubleshooting is for general purposes only. If the problem still exists, contact your dealer or the nearest authorized agency for service.

Problem:	Possible Causes and Solutions:
Appliance will not light	<ul style="list-style-type: none">• Is your gas supply turned on?• If this is an LP (Propane) appliance, is there gas in your tank? Check your gas level.• Is one of your burners turned on? Allow up to 5 seconds of gas flow to ignite. - You should hear a snapping sound when you turn the knob.
Flare-ups	<ul style="list-style-type: none">• Check flame tamers and cooking grates for excess food or grease build-up.• Ensure appliance is not placed directly in the path of wind. Be sure drip tray is clean (do not use aluminum foil on drip tray). Note: Some flare-ups may be inevitable if cooking greasy foods.
Yellow flames	<ul style="list-style-type: none">• Check the burner inlet for obstructions, particularly at air inlets for each burner.• Appliance may be in an area that is too windy.

<p>Flame blows out on low setting or has uneven heat distribution</p>	<ul style="list-style-type: none"> • Check for spider webs or insect nest. • Cold appliance needs to be preheated for 5 minutes on high setting. • Cold and windy weather will require you to move appliance away from the wind. • Lack of fuel. Check to see cylinder valve is open and cylinder has fuel.
<p>Low heat with the knob on “HIGH”</p>	<ul style="list-style-type: none"> • Check to see if the fuel hose is bent or kinked. • Make sure the appliance area is clear of dust. • Check your gas supply and gas pressure. • If it is only one burner that appears low, make sure the orifice or burner is clean.
<p>Appliance is too hot</p>	<ul style="list-style-type: none"> • Excess grease build-up causing grease fires. • Damaged or faulty regulator. Replace with factory authorized parts. • Cook on a lower temperature setting.
<p>Flame behind control panel or control knob area</p>	<p>IMMEDIATELY shut off cylinder valve and allow grill to cool.</p> <ul style="list-style-type: none"> • Check for spider webs or insect nest. • Gas is leaking from a faulty connection. Tighten connections with an adjustable wrench and replace damaged parts. Perform a leak test on all connections before cooking on appliance again.
<p>Fire at any connection</p>	<p>IMMEDIATELY shut off cylinder valve and allow appliance to cool.</p> <ul style="list-style-type: none"> • Gas is leaking from a faulty connection. Tighten connections with an adjustable wrench and replace damaged parts. • Perform a leak test on all connections before cooking on appliance again.

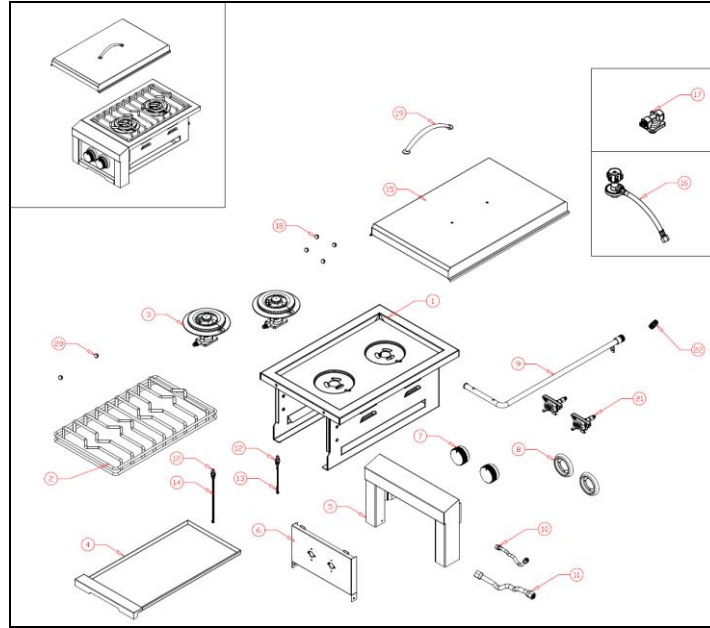
Part Breakdown

HTSB1-LP/NG Single Side Burner



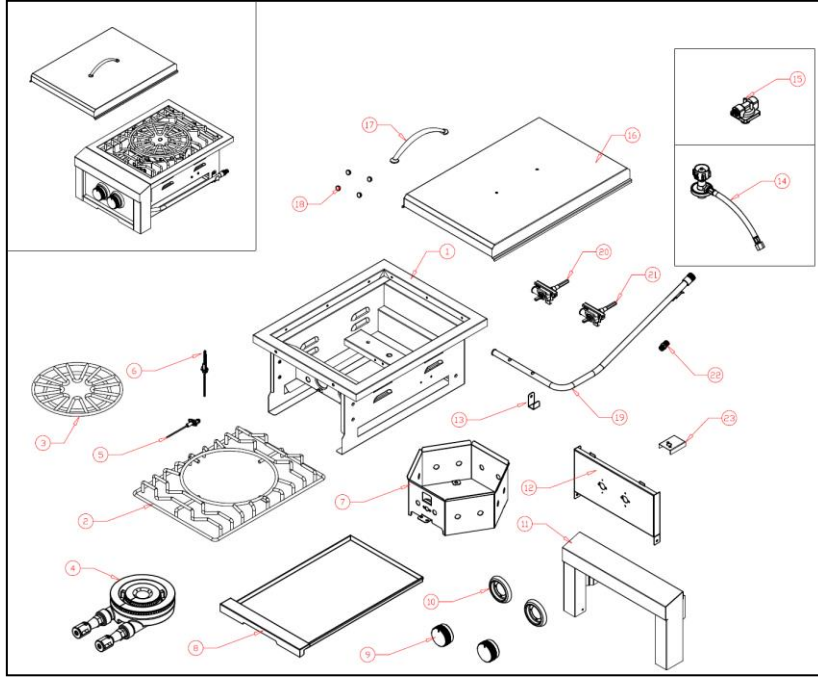
NO.	Description	Qty	Part Number
1	Single Burner Lid	1	NA
2	Single Burner Main Body	1	NA
3	Single Burner Insert Front Panel	1	NA
4	Single Burner Grates	1	NA
5	Knob Bezel	1	HT-00-020
6	Control Knob	1	HT-00-013
7	Single Burner Valve LP	1	HT-SB1-002
7	Single Burner Valve NG	1	HT-SB1-003
8	Brass Burner Assembly	1	HT-SB-001
9	Handle	1	NA
10	Side Burner Electrode	1	HT-SB-004
11	Ignition Wire (300mm)	1	NA
12	LP Regulator	1	HT-00-016
13	NG Regulator	1	HT-00-017
14	SS Corrugated Hose (200mm)	1	NA
15	Single Burner Gas Manifold LP	1	NA
15	Single Burner Gas Manifold NG	1	NA
16	Brass Burner Orifice ϕ 0.98 (LP)	1	HT-SB-002
16	Brass Burner Orifice ϕ 1.50 (NG)	1	HT-SB-003
17	Regulator Adaptor - LP Model Only	1	HT-00-034

HTSB2-LP/NG
Double Side Burner



NO.	Description	Qty	Part Number
1	Double Burner Main Body	1	NA
2	Double Burner Grates	1	NA
3	Brass Burner Assembly	2	NA
4	Double Burner Drip Tray	1	NA
5	Double Burner Control Panel Frame	1	NA
6	Double Burner Control Panel	1	NA
7	Control Knob	2	HT-00-020
8	Knob Bezel	2	HT-00-013
9	Double Burner Gas Manifold LP	1	NA
9	Double Burner Gas Manifold NG	1	NA
10	SS Corrugated Hose (200mm)	1	NA
11	SS Corrugated Hose (400mm)	1	NA
12	Side Burner Electrode	2	HT-SB-004
13	Ignition Wire (300mm)	1	NA
14	Ignition Wire (500mm)	1	NA
15	Double Burner Lid	1	NA
16	LP Regulator	1	HT-00-016
17	NG Regulator	1	HT-00-017
18	Silicon Stopper	4	HT-00-028
19	Handle	1	NA
20	Brass Burner Orifice ϕ 0.98 (LP)	2	HT-SB-002
20	Brass Burner Orifice ϕ 1.50 (NG)	2	HT-SB-003
21	Double Burner Valve LP	2	HT-SB2-002
21	Double Burner Valve NG	2	HT-SB2-003
22	Regulator Adaptor - LP Model Only	1	HT-00-034

**HTPB1-LP/NG
Power Burner**



NO.	Description	Qty	Part Number
1	PB Firebox	1	NA
2	PB Grates - Outer	1	NA
3	PB Grates - Inner	1	NA
4	Cast SS Power Burner	1	NA
5	PB Electrode - Front	1	NA
6	PB Electrode - Rear	1	NA
7	Flame Ring	1	NA
8	PB Drip Tray	1	NA
9	Control Knob	2	HT-00-013
10	Knob Bezel	2	HT-00-020
11	PB Control Panel Frame	1	NA
12	PB Control Panel	1	NA
13	Gas Manifold Bracket	1	NA
14	LP Regulator	1	HT-00-016
15	NG Regulator	1	HT-00-017
16	PB Lid	1	NA
17	Handle	1	NA
18	Silicon Stopper	4	HT-00-028
19	PB Gas Manifold LP	1	NA
19	PB Gas Manifold NG	1	NA
20	PB Valve BTU22000 LP	1	NA
20	PB Valve BTU22000 NG	1	NA
21	PB Valve BTU12000 LP	1	NA
21	PB Valve BTU12000 NG	1	NA
22	Regulator Adaptor - LP Model Only	1	HT-00-034
23	Electrode Bracket	1	NA

Locating the Product Serial Number:

The serial number for your HEAT appliance is located on the outside of your appliance. You will need this number to properly register your appliance and activate coverage. Write this information in the space provided below for your records.

Appliance model: _____

Appliance serial number: _____

Type of fuel being used: Propane Natural Gas

Date purchased: _____

Date installed: _____

HEAT dealer's name & address: _____

HEAT dealer's phone number: _____

HEAT Product Registration

Please take a minute to let us know what you bought. This makes sure we keep you up to date and have your info ready if you ever need warranty help!

Name

First _____ **Last** _____

Email Phone _____

Street Address _____

Address Line 2 _____

City _____ **State / Province / Region** _____

Zip / Postal Code _____ **Country** _____

What is the model number of the HEAT Product purchased?

What is the serial number on the HEAT product (only on grills and side burners)?

Where did you buy your HEAT product?

Mail To:

Heat Outdoor Living

P.O. Box 16262

Philadelphia, PA 19114

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Warranty Registration

You must register your HEAT series grill within 30 days of purchase to validate the warranty and maintain your original receipt to get parts for the appliance. You may register your appliance by filling out page 25 and mailing to the address located at the bottom of the form. The warranty is for original owners only and cannot be transferred to new owners. You must retain your sales slip or invoice. Proof of purchase required for warranty repairs.

Installation, repair and maintenance work should be performed by an authorized service technician. Work by unqualified persons could be dangerous and will void the warranty. All Natural and LP Gas appliances must have a qualified installer complete the installation for the warranty to be in effect. The incorrect installation of the HEAT gas appliance will void the warranty. Please call HEAT for more information on correct installation of the gas appliance.

HEAT products shall not be liable under this or any implied warranty for incidental or consequential damages and HEAT liability is limited to the purchase price of the appliance only. This warranty gives you specific legal rights, and you may also have other rights, which may vary from state to state. This warranty is applicable in the United States and Canada only. No one else is authorized to perform any obligations under this warranty.

High cooking temperatures, improper maintenance, excessive humidity, chlorine, fertilizers, lawn pesticides and salt can affect the Stainless Steel components and for these reasons, the limited warranties DO NOT COVER DISCOLORATION OR RUST, unless there is a loss of structural integrity on the appliance components.

WARRANTY ON PARTS:

- Burners – Lifetime (Parts Only)
- Burner Grate – Lifetime (Parts Only)
- Body & Lid – Lifetime (Parts Only)
- Valves – Lifetime (Parts Only)
- All Other Parts – 1 Year (Parts Only)

Contact HEAT Outdoor Products directly for all warranty parts and questions. Consumers are responsible for all labor and shipping cost associated with warranty parts. Please make sure to have your sales receipt information and product serial number located inside the appliance on the left side panel.

All replacement parts can be purchased through your local stocking dealer.



-CONTACT INFORMATION-

HEAT Outdoor Living P.O. BOX 16262, Philadelphia PA 19114
866-876-9959 or CustomerService@Heat-OutdoorLiving.com
www.Heat-OutdoorLiving.com