

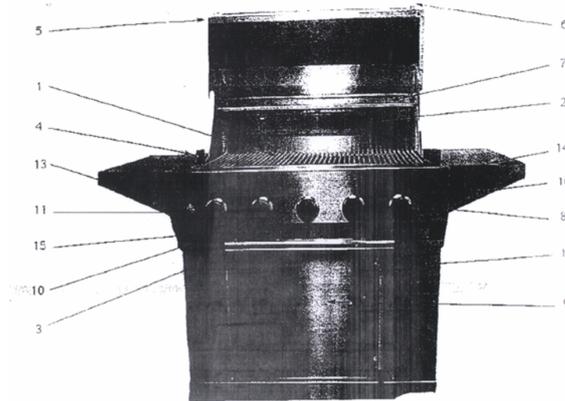
This Owner's Manual is provided and hosted by [Appliance Factory Parts](#).



SUREHEAT FSR38 Owner's Manual

[Shop genuine replacement parts for SUREHEAT FSR38](#)

GRILL FEATURES: 38" (FSR38) shown for illustration



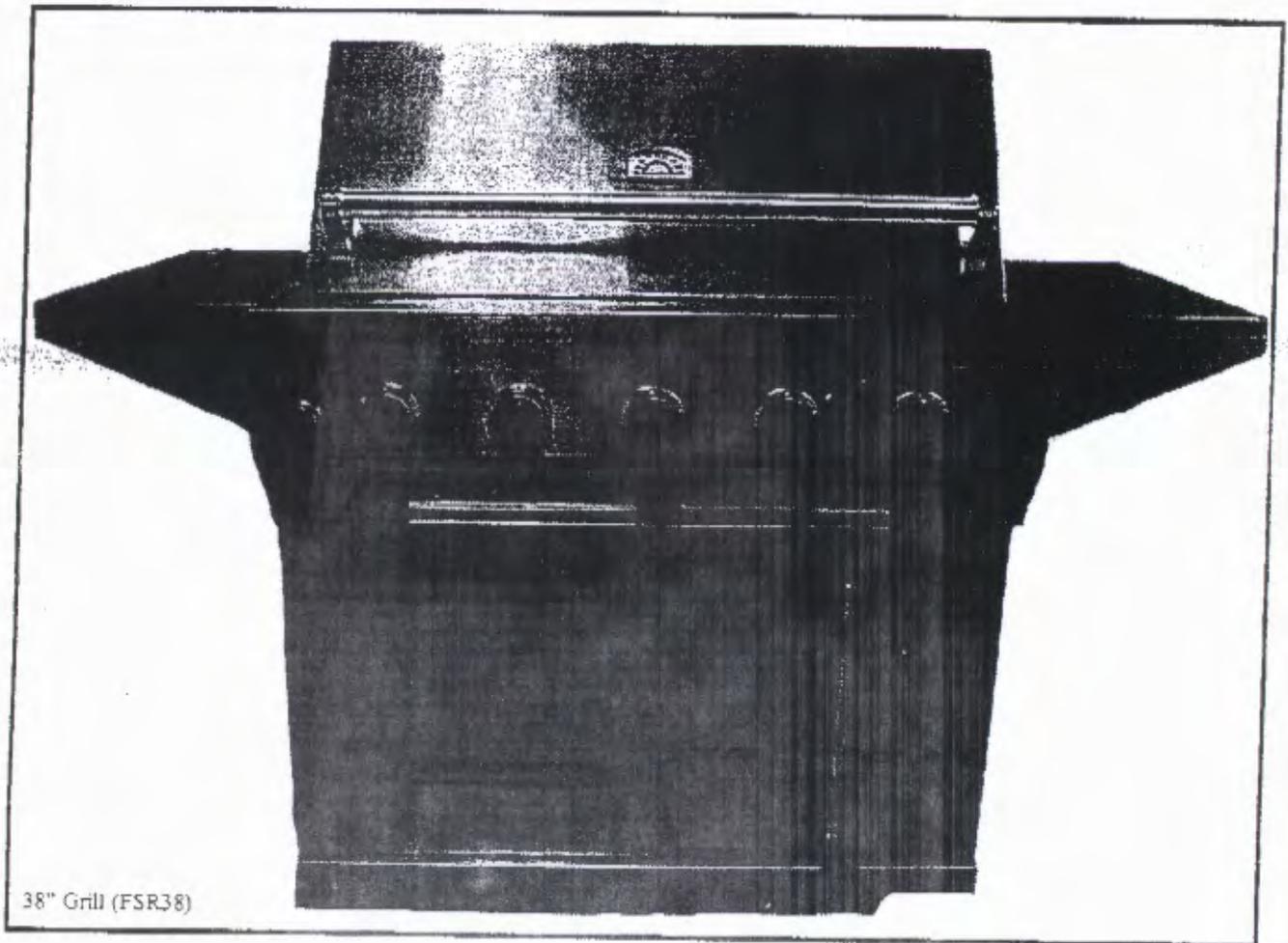
[Find Your SUREHEAT Grill Parts - Select From 9 Models](#)

----- Manual continues below -----

'Four Seasons



**Professional Stainless Steel Grill:
30", 38" & 48" Models**



USE AND CARE MANUAL
FOR OUTDOOR Use only

SAFETY INSTRUCTIONS

IMPORTANT SAFETY INFORMATION

Read this manual carefully before using your grill to reduce the risk of fire, burn hazard or other injury

Extreme care should be used because of the high temperatures produced by this appliance.

CHILDREN SHOULD NOT BE LEFT UNATTENDED IN AN AREA WHERE THE GRILL IS BEING OPERATED

• This appliance must be kept clear from combustible materials, gasoline or other flammable vapors and liquids. Do not allow flammable materials to come in contact with grate, burner or hot surfaces.

• Do not repair or replace any part of this appliance unless it is specifically recommended in this manual. A qualified service technician should conduct all other service.

• Follow the installation and servicing instructions provided with this product. Have your grill installed by a qualified service technician. Locate the main gas supply valve so that you know how to shut the gas off to your grill. If you smell gas, make sure all gas connections are tight before operation. If you continue to smell gas call a qualified technician.

• When lighting a burner, always pay close attention to what you are doing. Be certain you are pushing the ignitor that lights the burner you intend on using.

FOR YOUR SAFETY

If you smell gas:

1. Shut off gas to the appliance
2. Extinguish any open flames.
3. Open lid,
4. If odor continues, immediately call your gas supplier.

This appliance is not intended to be installed in or on recreational vehicles or boats.

**TESTED IN ACCORDANCE WITH ANSI.
Z21.58-1995/CGA 1.6-M95 STANDARD FOR
OUTDOOR COOKING GAS APPLIANCES.**

THIS GRILL IS FOR OUTDOOR USE ONLY.

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. Z223.1-1 1998 and the National Electrical Code ANSI/NFPA No.70—

1) DO NOT store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

WARNING

DO NOT try lighting this appliance without reading the "LIGHTING INSTRUCTIONS" section of this manual

Grill Assembly

IMPORTANT: Remove all protective plastic film from stainless steel parts prior to assembly/use. This film is installed at the factory to prevent damage that could occur during shipment and handling.

LEFT SHELF ASSEMBLY

1. Open the grill hood and place a piece of Styrofoam from the packaging under the grill hood to prop the grill hood open slightly. (See Fig. 1)
2. Attach the left shelf by inserting the four shelf hooks into the slots on the side of the grill. (See Fig. 1)
3. After inserting the four shelf hooks, press the shelf against the grill and press downward until the shelf locks in place. Make sure the top strip is hanging all the way inside of the grill before pressing downward. (See Fig. 1)
4. Install one self tapping screw into the bottom front hole of the shelf to lock shelf in place. (See Fig. 2)

RIGHT SIDE BURNER ASSEMBLY

1. Remove side burner assembly from packaging. (See Fig. 3)
2. Place a piece of Styrofoam from the packaging in the grill to leave the grill hood propped open slightly. (See Fig. 4)
3. Attach the right side burner by inserting the four shelf hooks into the slots on the side of the grill. (See Fig. 4)
4. After inserting the four shelf hooks, press the side burner shelf against the grill and press downward until the shelf locks in place. Make sure the top strip is hanging all the way inside of the grill before pressing downward. (See Fig. 4)

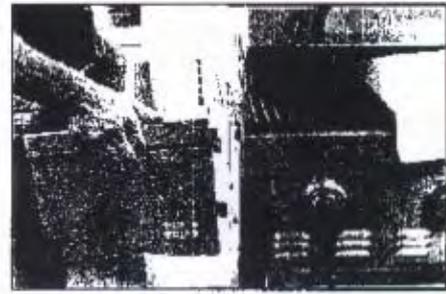


Fig. 1

Fig. 5



Fig. 2

Fig. 6



Fig. 3

Fig. 7

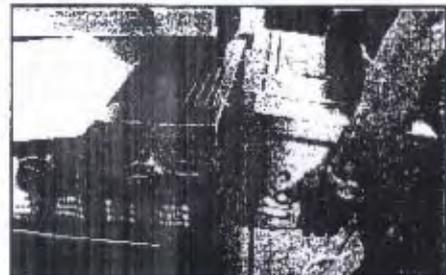


Fig. 4

Fig. 8

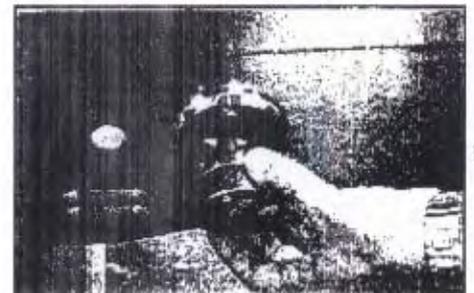


Fig. 9

Grill Assembly

5. Slide the valve assembly through the center hole in the front of the shelf. (See Fig. 5)
6. Insert one valve screw through the bezel and in to the side burner valve and tighten. Next, install the second valve screw through the bezel and tighten (See Fig. 6)
7. Press the side burner assembly upward into the side burner tray (See fig. 7) and Install two (2) self tapping screws from the top of the tray. (See Fig. 8)
8. Install metal knob~ making sure to line up the flat side of the valve stem with the flat side of the knob stem. (See Fig. 9)
9. Install side burner head and cap. (See Fig. 10-11)



Fig. 13

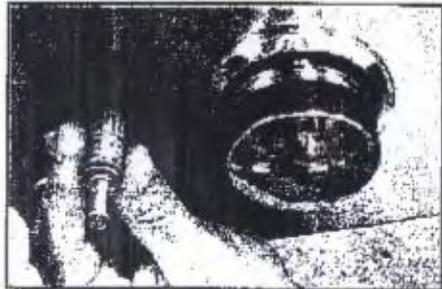


Fig. 14

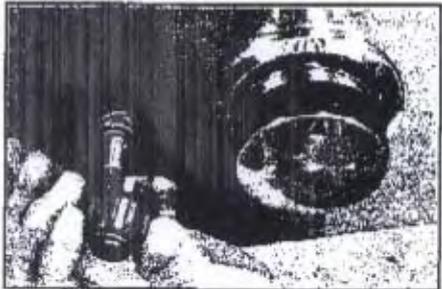


Fig. 15



Fig. 16



Fig. 17

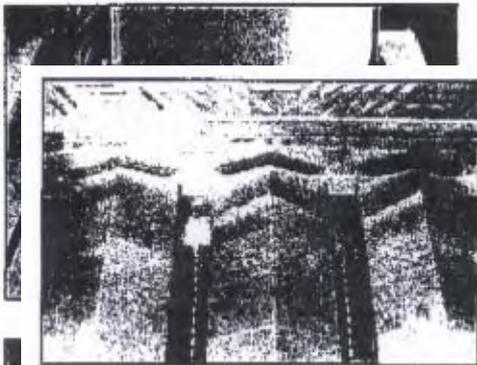


Fig. 18

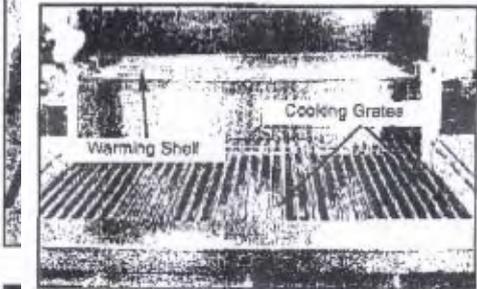


Fig. 19

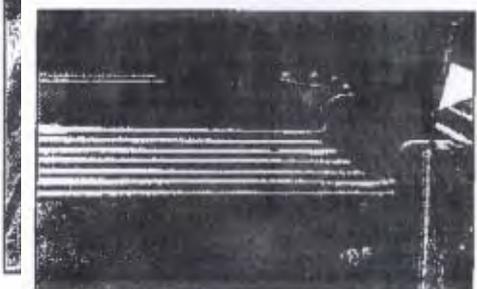


Fig. 20

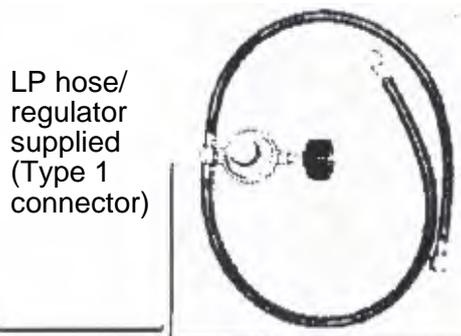
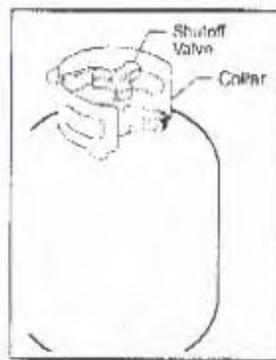
10. install grate over side burner. (See Fig. 12)

Grill Assembly

Igniter Assembly

1. The battery, spring and igniter cap must be installed before using.
2. Slide the igniter through the mounting bracket and then through the igniter hole in the front of the side burner shelf, then install the locknut. (See Fig. 13)
3. Slide spring assembly over the negative side of the battery. (See Fig. 14)
4. Install the battery, positive side first. (See fig. 14)
5. Screw igniter cap onto igniter. (See Fig. 15)
6. Attach the large end of the side burner wire to the terminal spade of the side burner electrode. (See Fig. 16)
7. Attach the three (3) wires coming out from the side of the grill and the side burner wire to the igniter terminals. (See Fig. 17)

NOTE: It does not matter which wire goes to which terminal on the igniter.



INTERIOR PARTS ASSEMBLY

1. insert the top row of flavor grids into the cutouts with triangle ridges facing up (See Fig. 18)
2. install cooking grates on the ledges provided on the grill to create your cooking surface. (See Fig. 19)
3. Rest warming shelf on four (4) slots above cooking grid. (See Fig. 19-20)

Gas Requirements

LR G~S INSTALLATION

Sonoma Gas Grills are set to operate with L.P. gas and come with a high capacity hose and regulator assembly. (Note! Only use the pressure regulator and hose assembly supplied with the grill or a replacement pressure regulator and hose assemblies specified by Sonoma). This assembly is designed to connect directly to a standard 20 lb. L.P. cylinder. L.P. Cylinders are not included with the grill. L.P. Cylinders can be purchased separately at an independent dealer.

L2J~ANKJNFORMATION

Never use a dented or rusted L.P. tank or cylinder with a damaged valve.

L.P. cylinders are equipped with an O.P.D (Overfilling Prevention Device). The device shuts off the flow of gas to a cylinder after 80% capacity is reached. This limits the potential for release of gas when the cylinder is heated, averting a fire or possible injury.

The L.P. cylinder must have a shut-off valve terminating in an LP gas supply cylinder outlet specified, as applicable, for connection No. 510 in the standard for compressed gas cylinder valve outlet and inlet connection ANSIICGA-V-1. Cylinders must not be stored in a building, garage, or any other enclosed area. (The L.P. cylinder must have an overfill protection device, OPD, on it.)

The L.P. gas supply cylinder must be constructed and marked in accordance with the specifications for L,R gas cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CANICAS-Bssg, Cylinders, Spheres and 1ube~ for the Transportation of Dangerous Goods.”

L.P. TANK USE

s When turning the LP. tank on, make sure to open the valve SLOWLY two (2) complete turns to insure proper gas flow. Most gas tanks now come equipped with a leak detector mechanism Internal to the tank, when gas is allowed to escape rapidly it shuts off the gas supply. Opening the valve rapidly may simulate a gas leak, causing the safety device to activate, restricting gas *flow* causing low flames. Opening the valve slowly will insure this safety feature is not falsely triggered.

- When not in use, gas supply cylinder valve is to be in the ‘OFF” position.
 - The tank supply system must be stored upright to allow for vapor withdrawal,
 - The regulator and hose assembly must be inspected before each use of the grill. If there is excessive abrasion or wear or If the hose is cut, it must be replaced prior to the grill being used again.
- ‘Cylinders must be stored outdoors out of the reach of children and must not be stored in a building, garage or any other enclosed area.
- Only a qualified gas supplier should refill the L.P. tank.
 - Do not store a spare L.P. gas cylinder under or near the grill.

Pre Operation Leak Testing

GENFRAI INFORMATION

Although all gas connections on the grill are leak tested prior to shipment, a complete gas tightness check must be performed at the installation site due to possible shifting during shipment, installation or excessive pressure unknowingly being applied to the unit. Periodically check the whole system for leaks and immediately check the system if the smell of gas is detected.

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

TESTING

1. Turn off the burner control knobs.
2. Turn the top knob of the fuel supply cylinder counterclockwise (right to left) two (2) rotations to open.

3. Apply the soap solution to connections of the fuel supply assembly. If no soap bubbles appear, there is no gas leak. If bubbles form at the connections, a leak is detected. If a leak is detected, immediately turn off the gas supply, tighten any leaking fittings, turn gas on, and repeat steps 1-3.
4. Turn off the knob on the fuel supply cylinder.
5. Turn on the burner control knobs for a moment to release the pressure in the hose, then turn the control knobs back off.
6. Wash off soapy solution with cold water and towel dry.

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.

Also it is recommended to perform a leak test at least once a year whether or not the L.P. gas supply cylinder has been disconnected.

NOTE: When leak testing this appliance, make sure to test and tighten all loose connections, including the side burner. A slight leak in the system can result in a low flame, or hazardous condition. Most LPL gas tanks now come equipped with a leak detector mechanism internal to the tank, when gas is allowed to escape rapidly, it shuts off the gas supply. A leak may significantly reduce the gas flow making the grill difficult to light or causing low flames.

NOTE: If you cannot stop a gas leak turn off the gas supply and call your local gas or the dealer you purchased the appliance from. If necessary, replace the faulty part with the manufacturer's recommended replacement part. A slight leak could cause a fire.

Do not attempt to "Light" the grill if the odor of gas is present!!



Fig. 21



Fig. 22



Fig. 23



Fig. 24



Fig. 25

Lighting the Grill

BEFORE

2, Open the gas supply valve located on top of your

LIGHTING

LP tank,

A WARNING

Important! Before Lighting...

ATTENTION~ When turning the L.P. tank on, make sure to open the valve very SLOWLY two (2) complete turns to insure proper gas flow.

Check the gas supply line for cuts, wear or abrasion. Always keep your face and body as far away from the grill as possible when lighting.

3. Always open the hood before attempting to light.

4 Push and turn one of the control knobs counter clockwise to the 'HIGH' position and immediately press the electronic igniter button. You will hear a snapping sound. It may be necessary to hold the electronic starter button for about 4 seconds. (See Fig. 21)

NOTE: if the burner does not light in 4 seconds, turn the knob to the "OFF" position and wait 5 minutes before trying again

5. Repeat above steps to light remaining burners.

Match Lighting

LIGHTING

It by chance the electronic igniter does not light the



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

Lighting the Grill with electronic igniter

burner, the burner may be lit with a match attached to the match extender, located on the inside of the cart door.

1. Make sure all control knobs are in the "OFF" position.

Keep your face as far away from the grill surface as possible and pass the match extender through the spaces in the grill grates to the ports of the back crossover burner between the flavor grids. Position the match near the burner ports and push and turn the control knob counter clockwise to the "HIGH" position. (See Fig. 22-23)

The match extender can be stored inside the cart door by sliding the extender ring through the opening on the inside back of the cart door (See Fig. 24-25)

NOTE: if the grill will not light after several attempts see the trouble-shooting section of this manual. Turn the control knobs to the OFF position when not in use.

Using the Grill

WARNING

Do not use the grill in garages, breezeways, sheds or any enclosed area. Never operate the grill in enclosed areas as this could lead to a carbon monoxide buildup, which could result in injury or death. Place the grill on a level surface.

Avoid moving the grill while it is operation. NOTE: The grill will operate best if lls not facing directly into the wind

Clearance to combustible construction .A

minimum of 12" from the sides and back must be maintained from the gas grill above and below the cooking surface to adjacent vertical combustible construction.

Clearance to non-combustible construction A minimum of 6" clearance from tile back of the grill to non-combustible construction is required for the lid to fully open.

Storage of an outdoor gas cooking appliance indoor is permissible only If the cylinder is disconnected and removed from the appliance.

~ENEI~AL~LES

Do not leave the grill unattended while cooking

1. properly located.
2. provided in this manual.
3. 'High, Medium, or Low" and preheat the grill for 10 minutes before cooking.
4. for desired results.
5. grease and clean the drip tray as needed,
6. it could start a fire.

- Make sure the grill has been leak tested and is
- Light the grill burners using the Instructions
- Turn the control Knobs to desired temperature
- Adjust heat settings to meet your cooking needs
- Allow grill to cool down, **Wipe** off any splatters or
- Do not put a cover on the grill while it is still hot as



Fig. 26

Using the Side Burner

Push and turn the control knob to the "HIGH" position and immediately press and hold the electronic igniter button. You'll hear a snapping sound, It may be necessary to hold the electronic starter button for about 4 seconds. If the burner does not light in 4 seconds, turn the knob to the "OFF" position and wait 5 minutes before trying again. (See Fig. 28)

MATCH LIGHTING

If by chance the electronic igniter does not light the burner, the burner may be lit with a match. Attach the match to the match extender, located inside the right cart door.

Keep your face as far away from the grill surface as possible and hold a match, attached to the match extender, near the burner ports, then push and turn the control knob counter clockwise to the "HIGH" position.

Care and Maintenance

DRIP TRAY

The drip tray 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 grill outside during inclement weather unless it is covered. Rain water can collect inside of the grill, the grill rack or the drip tray if left uncovered. If the drip tray is not cleaned after use and the grill is left uncovered, the drip tray will fill with water causing grease and water to spill into the grill cart. We recommend cleaning and storing the drip tray after every use.

COOKING GRATES

The cooking grates can be cleaned immediately after cooking is completed and after turning off the grill. **Wear a barbecue mitt** and scrub the cooking grates with a damp cloth, like the grill is allowed to cool down, cleaning the grates will be easier if removed from the grill and cleaned with a mild detergent.

~ILE~S~..SXEEES

After initial usage, areas of the grill 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.

LG1&I~J*.ACCESS (UNDER SIDE BURNER SHEJ,.FJ,

To remove igniter, unscrew igniter push button and locking nut from front panel of the side burner and igniter will fall out through the bottom

Troubleshooting Your Grill

GENERAL TROUBLE SHOOTING

You should 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 grill will not get hot enough.
- Burners make a snapping noise.
- The grill heats unevenly.

SPPFANDJN~EC WARNING

Spiders and insects can nest in the burners of this or any other grill and cause the gas to flow from the front of the burner. This is a very dangerous condition which can cause a fire to occur behind the valve panel, thereby damaging the grill and making it unsafe to operate. We recommend you check the grill and remove any spiders, insects and webs at least once a year to reduce this risk.

BEFORE CALLING CUSTOMER SERVICE

If the grill does not function properly, use the following checklist.

PROBLEM

SOLUTION

Grill will not light when the igniter button is pushed. Is your gas supply turned on?

Is there gas in your L.P, tank? Check your gas level

Is one of your burners turned on? Allow up to four seconds of gas flow to ignite.

Is your igniter working?

.You should hear a snapping sound when you press the igniter?

.If you hear a snapping sound can you see a spark at the electrodes?

Note .You will need to remove your cooking grates and flavor grids to see the electrodes.

Check to see if your igniter battery is installed correctly with the positive side first.

Check your igniter battery and replace if needed.

Check for loose wire connections to the igniter or electrodes

Check to see if debris is blocking the electrodes.

If the igniter Is not working can you light the grill with a match?

Warranty

LIMITED LIFETIME WARRANTY

Sanama warrants this grill to the original purchaser of our grills when subject to normal residential use to be free from defects in workmanship and materials for the periods listed below.

IMPORTANT: We recommend you return the warranty registration card so that you can be contacted with any questions of safety arise that could affect you. The return of the warranty registration card Is not a condition for warranty coverage.

LIMITED WARRANTY

Component
Stainless Steel Panels:

Burners:
Valves, Knobs, Electronic Igniter, Other related parts

Warranty Period
Limited Lifetime

Limited 5 Years
Limited 1 Year

If the Sonoma Platinum Edition Grill does not operate properly, first thoroughly, carry out the instructions provided with the unit to ensure that the appliance is installed correctly and check the troubleshooting section in the use and care manual.

- The warranty is non-transferable.
- The warranty is for replacement of defective parts only. Sure Heat Manufacturing will not be responsible for damage resulting from accident, alteration, misuse, abuse, hostile environments, improper installation or installation not in accordance with local codes,
- This limited warranty does not cover corrosion or discoloring due to lack of maintenance, misuse, hostile environments, alterations, accidents or abuse or neglect.
- This limited warranty does not cover any scratches, dents, corrosion or discoloring by heat, abrasive and chemical cleaners nor any components used in the installation of the appliance.

I-1

**If you have other questions, please contact Customer Service Hotline
(800) 229-5647**

RMP-1 22-ocOI
001
08131(05)