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Fiesta SP5117-37 Owner's Manual

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THANK YOU FOR PURCHASING A FIESTA GRILL AND WELCOME TO THE FIESTA FAMILY!

Fiesta is dedicated to creating the ultimate grill experience by providing you with all the right tools, starting with this manual. It is important to read through the entire booklet prior to using your grill to ensure you fully understand all of the features and how to operate your grill for optimum performance.

The purchase of this grill is only the first step in becoming a member of the Fiesta family, and like all good families, we are here to help. Our dedicated team of customer care support specialists are available year-round to answer any questions you may have including; assembly, cooking questions or tips, warranty issues, locating a retailer close to you or placing an order for replacement or upgraded parts.

It is important to register your new grill with us by mailing in the enclosed warranty card.

Please retain this manual for the lifetime of your grill after recording the serial and model number in the appropriate space allocated on the front cover.

- The **serial number** can be found on the silver rating plate located on the grill base or the back support.
- The **full model number** can be found on the white label of your grill box or a partial model number is located above the serial number on the silver rating plate.

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GETTING FAMILIAR V

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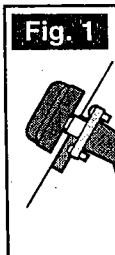
DO NOT USE YOUR GRILL UNLESS YOU HAVE FULLY UNDERSTOOD ALL THE INFORMATION IN THIS MANUAL. IT IS EXTREMELY IMPORTANT.

BEFORE YOU USE THIS APPLIANCE

- Your grill is properly assembled.
- There are no leaks in the gas supply system.
- The burner is properly assembled with the valve outlets (Figure 1 below) and there are no blockages (see 'Cleaning Venturi Tubes' section).
- Electrical supply cords and/or gas supply hoses are not near any heated surfaces.
- Your grill is positioned in a safe location (see 'Installation' section).

Figure 1.

- Ensure valve outlets (orifices) are assembled 3/8" (1 cm) into the venturi tubes.
- Check to see that the valve outlets and venturi tubes are parallel to the bottom of the base casting of your appliance.



WARNING

FAILURE TO ENSURE THE ADEQUATE CLEARANCE FROM COMBUSTIBLE MATERIALS CAN CAUSE FIRE OR EXPLOSION CAUSING PERSONAL INJURY AND PROPERTY DAMAGE.

CARING FOR YOUR GRILL

INSTALLATION

THE INSTALLATION OF THIS APPLIANCE MUST BE IN ACCORDANCE WITH THE ABSENCE OF LOCAL CODES:

- In Canada: must conform to CAN/CGA - 1.4-93 CAN/CGA B149.1 Natural Gas Installation and Use
- In the U.S.A.: must conform to National Fuel Gas Code

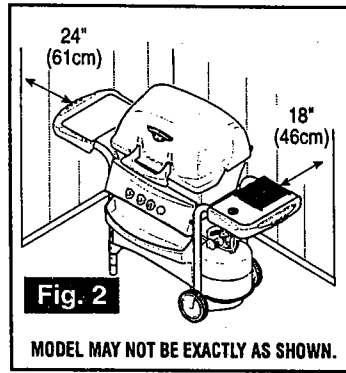
WARNING

WHEN DECIDING WHERE TO PLACE YOUR GRILL, MAINTAIN THESE MINIMUM CLEARANCES FROM COMBUSTIBLE MATERIALS:

- 24 inches (61 cm) from side of unit (See 'Installation' section)
- 18 inches (46 cm) from back of unit (See 'Installation' section)

FOR YOUR OWN SAFETY:

- Only use your grill **OUTDOORS** in a well ventilated area -- preferably 10 feet (3m) from your residence or any outbuildings.
- Always keep the area around your grill clear of any combustible materials, gasoline, or other flammable liquids.
- **DO NOT** operate this grill under overhead or unprotected construction.
- **DO NOT** obstruct the flow of combustion and ventilation air to the grill.
- **DO NOT** use in garages, sheds, breezeways, or other enclosed areas.
- **DO NOT** store a spare L.P. (propane) cylinder under or near your grill.
- **DO NOT** leave your grill unattended while in operation.
- **DO NOT** allow children to operate or play near your grill.
- **DO NOT** use while under the influence of alcohol or drugs.
- **DO NOT** install/use in or on recreational vehicles and/or boats



ELECTRICAL CAUTION

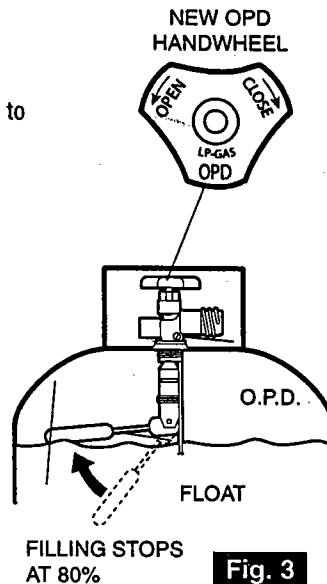
- If any accessory installed on this grill requires an external electrical power source, it must be electrically grounded in accordance with local laws or in the absence of local laws, with the Canadian Electrical Code CSA C22.1 or in the U.S., with the National Electrical Code ANSI-NFPA 70.
- The three-prong plug provides protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.
- Ensure all electrical supply cords and fuel supply hoses are kept well away from any heated surfaces.

L.P. GAS CYLINDER

Gas cylinders manufactured today have mechanisms to provide worry free grilling year round:

Q.C.C.1 or Type 1-Quick Connect Coupling Valve, ensure fast tank hook-ups requiring only hand tightening. The redundant valve system inhibits the flow of gas to the burner if the connection is not 100% correct.

O.P.D. or Overfill Protection Device prevents accidental gas leaks caused by cylinder 'over-pressurization', the leading cause of cylinder gas leaks. The float in the tank will automatically stop filling at 80% capacity, leaving a 20% area for the expansion of liquid. Without this safety feature, the relief valve may open and discharge propane, creating a potential safety hazard. An O.P.D. cylinder is easily distinguished by its triangular hand wheel valve. (Figure 3)



4

1. SPECIFICATIONS

Self-contained propane gas grill systems are equipped with a Type 1 propane cylinder, equipped with a Type 1 protection device (O.P.D.). This grill cannot be used with a left-hand thread valve (ones with left-hand threads). The cylinder is marked in accordance with the specifications.

In Canada: The National Standards of Canada and Tubes for Transportation of

In the U.S.: U.S. Department of Transportation

DO NOT CONNECT TO A PROPANE GAS CYLINDER WITH ANY OTHER TYPE OF VALVE

The Type 1 valve is recognizable by the large valve. Standard existing valves do not have a regulator, with other than the:

- i) Mating Type 1 connector (recognized by

THE CYLINDER MUST ALSO BE EQUIPPED WITH:

- a. A shut-off valve terminating in a propane standard:

 - Canada: CAN/CGA - 1.6a - M98 - Out
 - U.S.: ANSI Z 21.58a-1998 OUTDOOR

- b. A listed overfilling protection device (O.P.D.)
- c. A safety relief valve having direct communication with the cylinder.
- d. A collar to protect the tank shut off valve
- e. An arrangement for vapor withdrawal.
- f. A bottom ring for mounting.

THE CYLINDER SHOULD NOT EXCEED 18 INCHES (317 MM) IN DIAMETER.

SAFETY:

- Always turn off the cylinder valve tight
- Handle tank valves with care.
- Never connect an unregulated L.P. gas
- Never store a spare cylinder under or near
- Never subject any cylinder to excessive
- Always keep your in-use cylinder secure
- Do not insert any foreign objects into the back-check. A damaged back-check can may result in explosion, fire, severe personal
- **DO NOT** fill the cylinder beyond 80% full

WARNING If the above instructions are not followed, causing death or serious injury.

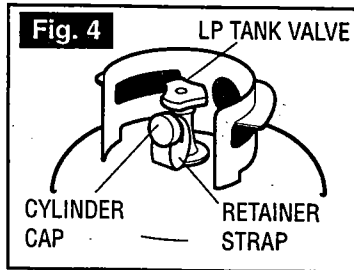
2. TRANSPORTATION AND STORAGE:

WARNING

Although it is safe when used properly, careless handling of the propane gas cylinder could result in fire, explosion, and/or serious injury.

PROPANE GAS IS HEAVIER THAN AIR, AND WILL COLLECT IN LOW AREAS, INCREASING THE ABOVE RISKS. THEREFORE:

- **ALWAYS** use the cylinder cap provided with your cylinder whenever the cylinder is not connected to your grill. (Figure 4)
- **DO NOT** store in a building, garage or any other enclosed area. Store in a well-ventilated area.
- **DO NOT** store near any gas burning apparatus or in any high-heat areas such as a closed car or trunk.
- Transport and store the cylinder in an upright position -- do not tip on its side.
- Store out of reach of children.
- **DO NOT** smoke while transporting a cylinder in your vehicle.



FILLING:

FOR SAFETY REASONS, IF AN OPTIONAL L.P. GAS CYLINDER WAS SUPPLIED WITH YOUR GRILL, IT HAS BEEN SHIPPED EMPTY. THE CYLINDER MUST BE PURGED OF AIR AND FILLED PRIOR TO USING ON YOUR GRILL. WHEN GETTING YOUR CYLINDER FILLED:

- Allow only a qualified L.P. gas dealer to fill or repair your cylinder.
- **DO NOT** allow the cylinder to be filled beyond 80% full.
- Make sure the L.P. gas dealer checks the cylinder for leaks after filling.

WARNING

If the above instructions are not followed exactly, a fire causing death or serious injury may occur.

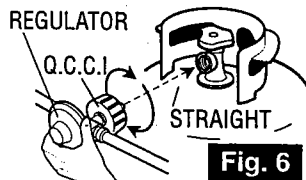
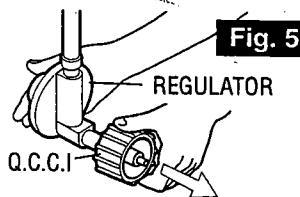
HOSE & REGULATOR

PROPANE GAS MODELS:

Your grill is designed to operate on L.P. (propane) gas at a pressure regulated at 11" water column (2.74 kPa). A regulator preset to this pressure is supplied with the grill and **MUST** be used.

This regulator is equipped with the Q.C.C. Type 1, quick connect coupling system, which incorporates the following safety features: (Figure 5)

- It will not allow gas to flow until a positive seal has been made. (Figure 6)
- It has a thermal element that will shut off the flow of gas between 240 and 300°F (115 and 150°C).



- It also has a flow-limiting device which, when activated, will limit the flow of gas to 0.28 cubic feet per hour (0.28 cubic meters per hour).

Prior to attaching the propane cylinder to the grill, the grill and the appliance valves are OFF. The cylinder valve (see Figure 3) clockwise (left to right) until it reaches the twelve o'clock position. When attaching the regulator, the probe in the mating cylinder valve is centered in the right hand hole. Turn the right hand nut in a clockwise motion until there is a positive stop. **ONLY.**

Should the large black thermally sensitive element soften above 240 and 300°F, it will soften and allow the flow of gas to the cylinder valve -- thereby shutting off the flow of gas. To reconnect the nut. Remove the entire regulator assembly. (See 'REPLACEMENT PARTS' section in appendix 396-3838)

The cause of the excessive heat should be eliminated before your grill again. The regulator probe also can limit the flow of gas to the regulator to a maximum of 0.28 cubic feet per hour. In the event of a hose or regulator rupture. If the grill has been activated, the cause of the excessive heat should be eliminated before using your grill again.

Please refer to the troubleshooting guide on page 396-3838.

NOTE: IMPROPER LIGHTING PROCEDURES CAN CAUSE A FIRE RESULTING IN REDUCED HEAT OUTPUT. IF THIS OCCURS, SHUTTING OFF ALL BURNER CONTROLS AND THE CYLINDER VALVE ON EXTREMELY SLOWLY - AND LIGHT AS NORMAL.

- Never connect a propane gas grill to any other gas. Do not attempt to alter the grill's gas supply.
- The connection fitting must be protected from damage. If the fitting is allowed to drag on the ground, it may occur resulting in a leak when connected.

PROPANE AND NATURAL GAS MODELS:

- Do not allow any grease (or other hot liquid) to come in contact with any part of the hose to come in contact with any part of the grill.
- Visually inspect the entire length of the hose. If it is evident there is excessive wear, the hose must be replaced prior to using your grill. The hose specified in the Parts List should be used.
- Follow the 'LEAK TEST' instructions before every time a propane cylinder is refilled. If the regulator flow-limiting device has been activated, it should be replaced after storage or non-use or at least once.

NATURAL GAS MODELS:

- Never use with propane, or **any other gases**.
- The appliance and its individual shut-off valve must be disconnected from the gas supply piping during any pressure testing of the system at test pressure in excess of 1/2 p.s.i. (3.5 kPa).
- The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at pressures equal to or less than 1/2 p.s.i. (3.5 kPa).
- The gas supply hose must be a minimum of 10 ft (3.1 m) and a maximum of 12 ft (3.6 m). Always disconnect hose at quick connect coupling when storing your grill.
- Inspect and clean quick connect coupling, and keep it protected when it's not in use.

WARNING

Failure to ensure the above may result in a hazardous fire or explosion causing serious bodily injury and/or property damage.

CLEANING & MAINTENANCE

To keep your grill working at its peak efficiency as well as contribute to the safe operation of this unit, perform all of the operations below at least once a year -- preferably at the start of each cooking season.

PERFORM A LEAK TEST

A leak test ensures that there are no gas leaks prior to lighting your grill.

WHEN A LEAK TEST MUST BE PERFORMED:

- Before lighting your grill for the first time.
- Every time the propane cylinder is refilled
- If any gas component is changed
- At a minimum once per season.
- After prolonged period of storage or non-use.
- If the regulator flow-limiting device has been activated.

The leak test should be performed in a well-ventilated area away from any open flame, heat or ignition sources. **DO NOT USE A MATCH, OPEN FLAME OR SMOKE DURING LEAK TESTING.**

WHAT YOU'LL NEED FOR TESTING:

1. A mixture of 50% liquid dish soap and 50% water.
2. A brush or cloth to apply the mixture.

AREAS TO TEST ON PROPANE GRILLS:

- All propane cylinder welds (see Figure 7A)
- Propane cylinder valve -- including threads into cylinder (see Figure 7B)
- Regulator fitting and propane cylinder connection (see Figure 7B)
- All hose connections (see Figure 7C) including side burner tubing, if equipped (see Figure 7D)
- All valve connections (see Figure 7C & D)

AREAS TO TEST ON NATURAL GAS GRILLS:

- All hose connections (see Figure 7C)
- All valve connections (see Figure 7C & 7D)

HOW TO DO THE TESTING:

1. With the grill console control knobs in the 'OFF' position, twist the valve on your propane cylinder 1 turn, or the main natural gas valve on. **DO NOT IGNITE THE BURNERS WHILE PERFORMING THE LEAK CHECK.**
2. Brush your soap and water solution on all connections and components as outlined above.
3. Observe each place for growing bubbles, which indicate that a leak is present.

(continued on next page)

4. Shut off the flow of gas while fixing the leak. Tighten any leaking connection and repeat test until no leaks are detected.
5. If the leak(s) cannot be stopped **DO NOT USE**. Shut off the fuel source at the valve immediately (if appropriate, remove propane cylinder). Call a certified gas appliance service person, or a gas dealer for proper repairs.

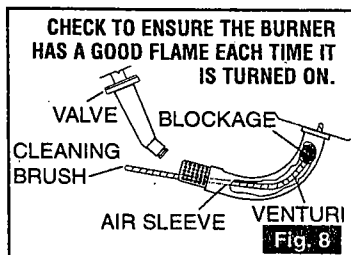
WARNING Failure to ensure the above may result in a hazardous fire or explosion causing serious bodily injury and/or property damage.

CLEANING VENTURI TUBES

Periodic cleaning of the venturi tubes is recommended for optimum burner performance, especially after prolonged storage or a period of non-use.

How to Clean:

- Remove the burner (refer to 'ASSEMBLY PROCEDURE')
- Use a venturi cleaning brush and insert the brush into the venturi tube 1 inch at a time, then remove to prevent moving the debris upwards. (see Figure 8)
- As you remove the brush head inspect and discard any debris
- Continue this procedure until the entire lengths of all venturi tubes are free of debris
- Reinstall burner (as per assembly instructions), ensure the venturi tubes are seated over the valve orifices (see Figure 1)
- Perform a Leak Test (see pages 8, 9 & 10)



WARNING It is possible that very small insects could make webs or nest in the venturi tubes, as they are naturally attracted to the smell of gas. This will partially or completely block the flow of gas through the venturi and is indicated by a smoky yellow flame, and/or a burner that is difficult or impossible to light. Ultimately, it may cause the gas to burn outside the venturis, which can cause a fire resulting in damage to your grill and potential personal injury. IF THIS HAPPENS IMMEDIATELY SHUT OFF THE PROPANE AT CYLINDER, OR NATURAL GAS AT MAIN SHUT-OFF VALVE. When the grill has cooled, follow the "How to Clean" steps above.

CHECK TO ENSURE THE BURNER HAS A GOOD FLAME EACH TIME IT IS TURNED ON.

CLEANING OTHER PARTS

BURNER:

At least twice a year, clean your burner when be gently scraped clean with a brass bristle brush. Burner ports should be clear (**DO NOT ENLARGE BURNER PORTS**) damage caused by corrosion during your inspection. **FIESTA BURNER ONLY. (SEE WARRANTY).**

IGNITOR:

Clean the ignitor clip lightly using a wire brush. **DO NOT USE WATER OR CLEAN THE ELECTRODE WITH T** ceramic of the electrode for cracks. The electrode is necessary. If a crack is found, a replacement is required. **FIESTA O.E.M. ignition system or universal ignitor.**

CLEANING GRIDS:

After each use, scrub the cooking grids with stainless steel brushes, as they can scratch the nickel-plated surface. Washed with mild detergent. Never use commercial cleaning products on cooking grids, remove the rust with a scrub brush. If excessive wear is evident, you might want to replace them. **Call our info Fiesta experts for more details.**

COOKING SYSTEM:

All cooking systems such as Lava Rocks, Ceramic Tiles, etc. require regular cleaning. When the grill is cold, turn each item for 15 minutes. **DO NOT LEAVE THE GRILL UNATTENDED** your cooking system when they begin to smoke. For Smart Bars or Heat Distribution Plates, scrub with a brush using soap and water, then rinse and dry. **DO NOT USE AS A CUTTING BOARD.**

SIDE SHELVES:

Wood, Metal or Resin Shelves: Use any household cleaner or mineral spirits. Be sure to rinse well after cleaning. **DO NOT USE AS A CUTTING BOARD.**

Plastic Shelf Inserts: Clean with dishwashing liquid. **DO NOT USE AS A CUTTING BOARD.**

MDF Inserts (Medium Density Fibre Board): Clean with a damp, moistened cloth, then wipe dry. Keep away from heat. **DO NOT USE AS A CUTTING BOARD.**

Stainless Steel Insert: Do wash regularly with a clean cloth or soft brush, rinse thoroughly. **DO NOT USE WOOL OR OTHER METAL SCRAPERS TO REMOVE STAINING** the direction of the original polish lines. Do not use abrasive cleaners.

COVER YOUR GRILL WHEN IT IS NOT IN USE TO PROTECT THE SHELVES FROM THE OUTDOOR ELEMENTS.

EXTERIOR CASTING:

The white spots that may appear on the outside of the casting are caused by the oxidation of the aluminum. This oxidation can usually be removed with soap and water. If not, you can repaint the outside casting using hi-heat grill paint.

CASTING INTERIOR, WARMING RACK AND ROCK GRATE:

At least once a year remove all components from inside your grill. Loosen any cooking residue with a scraping tool for large particles and a brass brush for smaller particles. Scrub with hot water and a strong detergent, then rinse thoroughly or spray grill degreaser liberally on all interior surfaces. Be sure to use gloves and eye protection. Let stand for 10 minutes, scrape off residue and repeat if required. Rinse thoroughly with water. Replace all components as outlined in the assembly instructions. **DO NOT USE DEGREASER ON PAINTED OR PLASTIC SURFACES.**

GREASE CUP HOLDER:

The grease cup holder is located on the bottom of the base casting, immediately below the hole through which any grease will drain. A grease cup is not provided, however the clip has been designed to accommodate a standard soup can. The grease cup should be checked and replaced regularly to prevent grease from overflowing.

VIEWING WINDOWS (FOR GRILLS WITH THIS OPTION):

WARNING **ALTHOUGH THE TEMPERED GLASS USED FOR THIS WINDOW HAS TO MEET STRICT SAFETY AND DURABILITY REQUIREMENTS, THE FOLLOWING INSTRUCTIONS MUST BE FOLLOWED TO HELP PREVENT BREAKAGE.**

Replace glass if any heavy surface scratches or edge chips are evident - if window has sales stickers attached use a cloth with mild soap and hot water to remove **(DO NOT USE SHARP TOOLS)**

- When cleaning glass, use hot water and a household cleaner, or a commercial glass cleaner. **Do not use abrasive cleaners or sharp tools**, as they can scratch the glass and cause the glass to shatter.
- Do not operate your grill in heavy rain or in a location where it may experience a sudden quenching action (i.e. a lawn sprinkler).
- Do not drop the lid when closing.
- Avoid 'Grease Fires' which can result in flames directly contacting the glass.
- Ensure glass is not 'pinched' by the holding frame. Slight movement within the frame is required. If the glass does break, it will shatter into many small blunt pieces, since it is 'Safety Glass' and has been tempered. However, because these small pieces tend to scatter and are transparent, any food in the area should not be eaten.

STORAGE

More people are discovering the pleasure of y to store your grill for the winter or any extend

- Clean the cooking grids, then oil lightly w store the cooking grids indoors.
- Follow the same cleaning method above t
- Cover the grill if it is left outdoors.
- When the grill is not in use, the gas must valve or main shut off valve, and stored c

1. With a **Propane** appliance you can store removed from the grill and stored outdoo of children. When the cylinder is disconn valve safety cap is firmly threaded throug
2. With a **Natural Gas** appliance, the gas m shut off valve and the hose must be disc system before storing the grill indoors. I

After a period of storage or non-use, a leak venturis cleaned prior to use.

USING YOUR APPL

LIGHTING

Prior to lighting your grill, visually check all hoses before each use for nicks, cracking, abrasions or cuts. If the hose is found to be damaged in any way, **DO NOT USE YOUR GRILL.** A replacement hose and regulator is required (see '**PARTS LIST**' in Assembly Brochure).

IMPORTANT

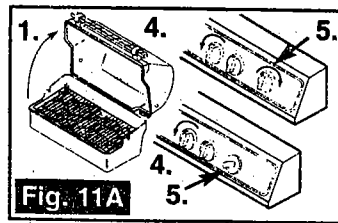
- Always raise the grill lid before lighting.
- Do not lean over the grill when lighting the burner.
- Visually check the flames every time you light your grill (Figure 10). If the flame is abnormally small or smokey yellow -- shut off the grill and check the venturi tubes for blockage (see Figure 8 or refer to the Troubleshooting Guide.

On grills with dual controls, the right control knob operates the left burner. On grills with the rear rotisserie burner. The side burner c the side burner. (Figure 9)

MAIN BURNER

USING THE STANDARD PUSH BUTTON OR ROTARY IGNITOR (Figure 11A)

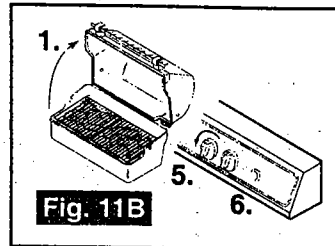
1. Open the lid before lighting.
2. Turn off all of the burner control knobs and close the gas supply valve.
3. Open the gas supply valve and wait 5 seconds.
4. Push in and turn a single main burner control knob to 'HIGH'. All other control knobs should be in the "OFF" position.
5. Depending on which ignitor you have, turn or depress the ignitor; repeat if necessary.
6. If the burner does not light immediately (within four seconds), turn burner control knob off and wait 5 minutes to clear the gas.
7. Repeat steps 1 to 6. If burner still fails to light, refer to **Troubleshooting Guide** to determine cause and solution, or try the Match Lighting Procedure on page 15.



USING THE ELECTRONIC IGNITOR

(For grills with this feature, reference Figure 11B)

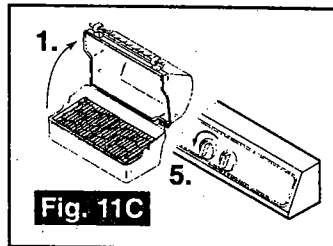
1. Read instructions before lighting.
2. Open lid during lighting.
3. Turn off all burners and close tank valve.
4. Open tank valve, wait 5 seconds.
5. Turn required burner knob to "HI".
6. Push and hold ignitor button.
7. You should hear a "clicking sound" indicating your electronic ignition is activated.
8. If the burner does not light immediately (within four seconds), turn burner control knob off and wait 5 minutes to clear the gas.
9. Repeat steps 1 to 8. If burner still fails to light, refer to **Troubleshooting Guide** to determine cause and solution, or try the Match Lighting Procedure on page 15.



USING THE AUTO IGNITOR

(For grills with this feature, reference Figure 11C)

1. Read instructions before lighting.
2. Open lid during lighting.
3. Turn off all burners and close tank valve.
4. Open tank valve, wait 5 seconds.
5. Turn required burner knob to "HI".
6. You should hear a "clicking sound" indicating your electronic ignition is activated.
7. If the burner does not light immediately (within four seconds), turn burner control knob off and wait 5 minutes to clear the gas.
8. Repeat steps 1 to 7. If burner still fails to light, refer to **Troubleshooting Guide** to determine cause and solution, or try the Match Lighting Procedure on page 15.
9. After grill lights, turn knob to desired cooking position.



MATCH LIGHTING PROCEDURE

1. Open the lid before lighting
2. Place an ignited lighter or lit match through lighting hole, approx. 1/2" (1.25 cm) from (See Figure 11D)
3. Push in and turn the **LEFT** burner control 'HIGH'. The burner should light immediately. Extinguish the lighter or match, turn the control knob to 'OFF' to clear the gas.
4. Repeat steps 1 to 3. If burner fails to light, refer to **Troubleshooting Guide** on page 19 to determine cause and solution.

LIGHTING THE OTHER SIDE OF THE DUAL BURNER

Once one side of the dual burner has been lit, turn the other burner control knob to 'HIGH'. The burner will light automatically.

SIDE BURNER (OPTIONAL) USING THE STANDARD PUSH BUTTON ROTARY IGNITOR

1. Open L.P. cylinder.
2. Push in and turn the side burner control knob to "HI".
3. Depending on which ignitor you have, turn or depress ignitor. Repeat if necessary (see Figure 12A).
4. If burner does not light immediately (within four seconds), turn the burner control knob off and wait 5 minutes to clear the gas.
5. Repeat steps 1 to 4. If burner still fails to light, refer to the **Troubleshooting Guide** to determine cause and solution, or try the Match Lighting Procedure on page 16.

USING THE ELECTRONIC IGNITOR

(For grills with this feature, reference Figure 12B)

1. Open tank valve, wait 5 seconds.
2. Turn required burner knob to "HI".
3. Push and hold ignitor button.
4. You should hear a "clicking sound" indicating your electronic ignition is activated.
5. If burner does not light immediately (within four seconds), turn burner control knob off, and wait 5 minutes to clear the gas.
6. Repeat steps 1 to 5, if burner fails to light, refer to the **Troubleshooting Guide** to determine cause and solution, or try the Match Lighting Procedure on page 16.

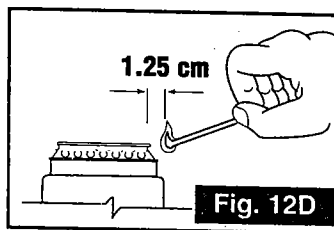
USING THE AUTO IGNITOR

(For grills with this feature, reference Figure 12C)

1. Open tank valve, wait 5 seconds.
2. Turn required burner knob to "HI".
3. You should hear a "clicking sound" indicating your electronic ignition is activated.
4. If burner does not light immediately (within four seconds), turn burner control knob off, and wait 5 minutes to clear the gas.
5. Repeat steps 1 to 5, if burner fails to light, refer to the **Troubleshooting Guide** to determine cause and solution, or try the Match Lighting Procedure on page 16.
6. After grill lights turn knob to desired cooking position.

MATCH LIGHTING PROCEDURE

1. Place an ignited lighter or lit match near the ports, approximately 1/2" (1.25 cm) from burner (see Figure 12D).
2. Push in and turn the side burner control knob to 'HIGH'. The burner should light immediately (within four seconds). If it does not, extinguish the lighter or match, turn the control knob off, and wait 5 minutes for the gas to clear.
3. Repeat steps 1 and 2. If burner still fails to light, refer to the Troubleshooting Guide to determine the cause and solution.

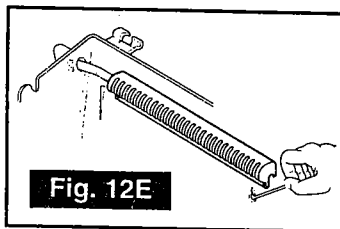


NOTE: MAXIMUM WEIGHT FOR SIDE BURNER 9kg (20 lb)

REAR ROTISSERIE BURNER (OPTIONAL)

MATCH LIGHTING PROCEDURE

1. Open lid prior to lighting.
2. Place an ignited lighter or lit match near the ports, approximately 1/2" (01.25 cm) from burner (see Figure 12E).
3. Push in and turn the rotisserie burner control knob to 'HIGH'. The burner should light immediately (within four seconds). If it does not turn off the control knob, extinguish the lighter or match, and wait 5 minutes for gas to clear.
4. Repeat steps 1 to 4. If burner still fails to light, refer to the Troubleshooting Guide to determine the cause and solution.



NOTE: DO NOT USE THE MAIN BURNERS WHEN THE ROTISSERIE BURNER IS LIT.

PROPANE MODELS ONLY

If the heat output from the burner(s) seems abnormally low, it may be caused by the regulator flow-limiting device being activated by a leak in the gas system, or improper lighting procedures. If this is suspected, shut off the cylinder valve and all burner valves. Perform a leak test to determine if a leak has caused the flow-limiting device to activate. If the leak test is negative, then carefully follow the lighting procedures step-by-step, ensuring all valves (including tank) are off before starting.

RELIGHTING

SAFETY WARNING

If the burner flame goes out when your grill is in operation, immediately turn off the control valves. Wait five minutes for the gas to clear before attempting to relight the burner. If the problem persists, refer to the Troubleshooting Guide.

SHUTTING DOWN YOUR GRILL

1. Shut off L.P. cylinder valve or natural gas main shut-off valve.
2. Shut off burner control valves.

This sequence prevents residual gas from being left in the system under pressure.

BREAKING IN YOUR GRILL

Before cooking on your gas grill for the first time for a short period of time without any food. To "break in" your grill light the grill following the console decal or in this manual. (see pages 1 and 2) temperature on "HIGH" for 20 minutes. **DO NOT** Then raise the lid and continue to operate your grill for 20 minutes. Your grill is now ready for cooking. **NOTE: IF YOU HAVE LAVA ROCKS, DO NOT USE THEM. THE BUILD-UP OF STEAM MAY CAUSE THEM TO CRACK.**

COOKING TECHNIQUES

PREHEATING THE GRILL

The cooking system and grids require heating before cooking.

1. Light your grill as outlined in the 'LIGHTING' section.
2. Once lit, preheat your grill on the HIGH setting for 5 minutes.
3. Turn the burner control knobs to the appropriate setting for the food. Preheating your grill is not required for indirect cooking or rotisserie cooking techniques.

LID POSITION

Although keeping the lid up or down when cooking will vary, you will find that you will have fewer flare-ups (therefore using less fuel) if the lid is down. For long cooking periods, a low flame setting requires a long cooking period over a low flame setting.

COOKING TEMPERATURES

HIGH Setting: Use the HIGH setting to preheat the grill and to burn off any cooking residue from the grids and burners for extended cooking.

MEDIUM Setting: Most grilling or roasting of meats is best done at a medium heat.

LOW Setting: A low temperature is used when cooking fish. All rotisserie and smoke cooking is done on a low setting.

GRILL COOKING METHODS

Your grill is more than just a place to grill your food. The possibilities are as endless as your imagination. But, before you begin, there are frequently used terms that will help:

Direct Cooking is also known as grilling. This involves cooking food directly over the flame. Good candidates for this cooking method are thin cuts of meat.

Indirect Cooking means the food is cooked away from the direct flame by placing it on the opposite side of the lit burner and allowing the heat to tumble within the closed confines of the closed grill, very similar to a convection oven. Much like your oven, you can roast and even bake, provided your grill lid is closed.

WARMING RACKS

A warming rack may be included with your grill and provides you with additional cooking space away from direct heat. This is useful when cooking delicate items such as fish, boneless chicken breasts or vegetables. Warming racks are also a great place to keep food warm that is already done so you can serve your entire meal at the same time. Fiesta offers single, double or our exclusive one-piece closed back cantilever warming rack.

Tip: A light application of cooking oil prior to use will help to keep food from sticking to the warming rack.

CONTROLLING FLARE-UPS

Some flare-up during grilling is desirable to create the smoke, which gives grilled food its unique flavor and appearance. However, excessive flare-up can not only ruin your food, it may lead to a dangerous condition as well. By excessively raising the temperature within your grill, particularly if a build up of grease in your grill ignites, these flare-ups may result in an uncontrolled grease fire.

TO MINIMIZE FLARE-UPS:

- Trim excess fat from meats before cooking.
- Cook fatty meats on a low setting, or use the indirect method described above.
- Ensure that your cooking system is free of excess grease from previous usage.
- Check that the grease drain hole is not blocked.
- Cook with lid down to cut down on the flow of air.
- Reduce the heat settings.

TROUBLESHOOT	
IF YOU ARE EXPERIENCING DIFFICULTY AFTER FOLLOWING THE INSTRUCTIONS CUSTOMER SERVICE TOLL FREE - PHONE 1-800-451-7273	
WHAT HAPPENS	WHAT TO LOOK FOR
1. Burners will not light.	Out of propane? Is venturi properly seated? Are both venturis and burner valves properly adjusted? Is spark plug spark. Is cylinder valve tightened to cylinder? Is battery good?
2. Flame burns out on "Low"	Has grill been sufficiently preheated? Are venturi properly seated? Are burner holes for obstructions?
3. Burners are not hot enough	Your grill is equipped with a flame control system. Reduce the flow of gas and also be activated if procedure. Follow proper procedure. Follow proper correct leak in system. Check for venturi, orifice, burner obstructions and air distribution system (briquettes or tiles) is
4. Flame smokey yellow.	Check to see if burner is "Spiders". Check for Burner Only)
5. Console Fire (Flame coming up venturi around console/control knobs).	Immediately shut off gas. Remove burners and check for obstructions.
6. Grease dripping from base	Has grease cup clip been properly installed? ensure bolts are tight
7. Regulator Humming.	This is not a defect or by cold propane passing through with a full tank in hot period of operation)
8. Burner lights with match, not with ignitor.	Broken push button electrode - check for electronic ignitor, is the
9. Too much heat.	Excessive grease built up orifice. Faulty regulator
10. Excessive flare-up.	Clogged grease drain
11. Incomplete burner flame	Plugged, leaking or rust
12. Propane tank will not fill.	If during filling, the orifice to tank being full, inverted

LIMITED WARRANTY.....Fiesta Gas Grills L.L.C. warrants its gas grill, subject to the terms set forth below, to be free from defects in materials and workmanship during the period of warranty coverage specified. **Fiesta Gas Grills L.L.C.** does not recommend fuel conversion of the Gas supply specified on the rating plate to any other fuel. The product warranty will be cancelled and the conversion would default legal certification without approval by the proper gas authority.
Date and proof of purchase is mandatory for all warranty claims.
Always identify product serial no. when requesting warranty.

Scope of Coverage	Period of Coverage	Type of Failure Coverage
Parts	Two (2) years from date of manufacture*	Defective materials or Workmanship
Stainless Burner	Five (5) years from date of manufacture*	Defective materials or Workmanship
Aluminized Burner	Three (3) years from date of manufacture*	Defective materials or Workmanship
Cast Aluminum Lids & Bottoms(Except Paint)	Lifetime	Defective materials or Workmanship

This warranty covers replacement parts only. All other costs including labor, transportation, postage and other incidental service costs are your responsibility.

All warranty service and/or replacement of parts must be performed by the Customer Service Department of **Fiesta Gas Grills L.L.C.**

All Warranty replacement or repair shall be subject to the terms and conditions of this warranty for the remainder of the original period of coverage. Transportation charges for the shipment of the replacement parts or the shipment of the gas grill is your responsibility.

This warranty does not apply to any failures, or operating difficulties due to accidental damage, abuse, misuse, alteration, misapplication, careless handling, improper installation or improper maintenance or service.

The provisions of this additional written warranty are in addition to and not a modification of, nor subtraction from any other statutory warranties or other rights and remedies provided by any provincial law.

Warranty will **NOT** apply if this gas grill is used for commercial or rental purposes.

***NOTE:** Warranty will be extended to date of purchase on condition a copy of the original receipt is provided.



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IMPORTANT CUSTOMER SERVICE

Dear Valued Fiesta Customer

Thank you for choosing a Fiesta grill. Your grill has been manufactured right here in Mexico with the latest technology and to the highest quality standards. Occasionally, however, a part may be in transit or overlooked during production. We ask that you call us directly at the phone numbers listed below. Replacement parts will be shipped within 24 hours, at no charge.

Fiesta's Customer Service Department has technicians who are committed to providing accurate and courteous service on a high-priority basis, so that you can be enjoying your new grill as soon as possible. We are equipped to supply a wide variety of replacement covers and rotisseries. To ensure your grill performs like new for many years, we offer original equipment replacement parts. Purchase directly from our

**1-800-396-3838
CUSTOMER SERVICE COMMITMENT**

DO NOT STOCK REPLACEMENT PARTS

They do not stock replacement parts. Please contact the technical personnel listed below and accurately. If you are purchasing a new **FIESTA** gas grill, please call us at 1-615-441-2999 or fax us at 1-615-441-2999. **SHOOTING SECTION AND CARE MANUAL.**

In order to assist you more effectively, please have your grill model number and serial number ready at the time of your call. We value your satisfaction and are committed to your business.

Once again, thank you for choosing Fiesta.