

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 WITH YOUR GRILL

WARNING

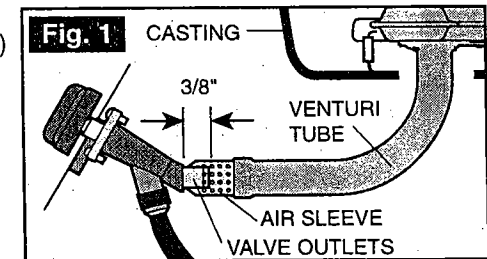
DO NOT USE YOUR GRILL UNTIL YOU HAVE READ AND UNDERSTOOD ALL THE INFORMATION IN THIS MANUAL. IT IS EXTREMELY IMPORTANT TO BE SURE THAT:

BEFORE YOU USE THIS APPLIANCE

- Your grill is properly assembled.
- There are no leaks in the gas supply system (see 'Leak Testing' section).
- The burner is properly assembled with the venturi tubes seated over the valve outlets (Figure 1 below) and there are no blockages present in the venturi tubes (see 'Cleaning Venturi Tubes' section).
- Electrical supply cords and/or gas supply hoses are kept away from 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 ABOVE MAY RESULT IN A HAZARDOUS FIRE OR EXPLOSION CAUSING SERIOUS BODILY INJURY AND/OR PROPERTY DAMAGE.

CARING FOR YOUR EQUIPMENT

INSTALLATION

THE INSTALLATION OF THIS APPLIANCE MUST CONFORM WITH LOCAL CODES OR, IN THE ABSENCE OF LOCAL CODES:

- In Canada: must conform to CAN/CGA - B149.2 Propane Installation Code or CAN/CGA B149.1 Natural Gas Installation.
- In the U.S.A.: must conform to National Fuel Gas Code ANSI Z223.1.

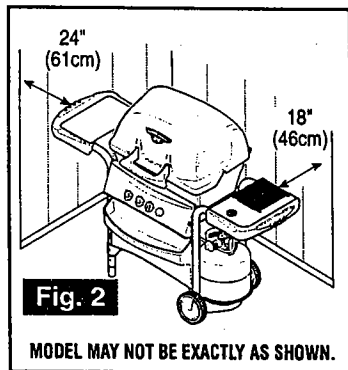
WARNING

WHEN DECIDING WHERE TO PLACE YOUR APPLIANCE, FOLLOW THESE MINIMUM CLEARANCE DISTANCES TO ADJACENT COMBUSTIBLE MATERIALS:

- 24 inches (61 cm) from side of unit (See Figure 2)
- 18 inches (46 cm) from back of unit (See Figure 2)

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

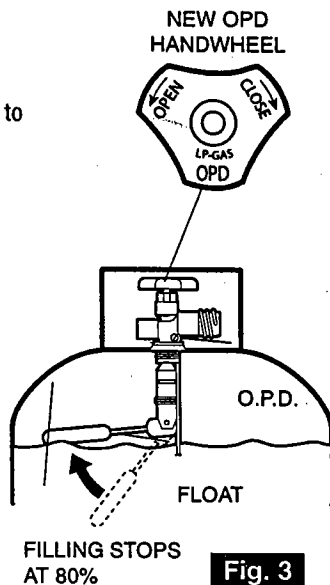
- If any accessory installed on this grill requires an external electrical power source, it must be electrically grounded in accordance with local laws or in the absence of local laws, with the Canadian Electrical Code CSA C22.1 or in the U.S., with the National Electrical Code ANSI-NFPA 70.
- The three-prong 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)



1. SPECIFICATIONS

Self-contained propane gas grill systems are designed to be used only with a 20 lb (9.1 kg) propane cylinder, equipped with a Type 1 cylinder valve and incorporating an overfill protection device (O.P.D.). This grill cannot be connected to an existing #510 P.O.L. type valve (ones with left-hand threads). The cylinder for your gas grill must be constructed and marked in accordance with the specifications of L.P. gas cylinders:

In Canada: The National Standards of Canada CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission.

In the U.S.: U.S. Department of Transportation (D.O.T.)

DO NOT CONNECT TO A PROPANE GAS CYLINDER EXCEEDING THIS CAPACITY, OR USE A CYLINDER WITH ANY OTHER TYPE OF VALVE CONNECTION DEVICE.

The Type 1 valve is recognizable by the large external thread on the outlet part of the valve. Standard existing valves do not have these exterior threads. Any attempt to connect a regulator, with other than the:

- i) Mating Type 1 connector (recognized by the large black coupling nut)

THE CYLINDER MUST ALSO BE EQUIPPED WITH:

- A shut-off valve terminating in a proper cylinder valve outlet specified in current standards:
 - Canada: CAN/CGA - 1.6a - M98 - Outdoor Gas Grills - Amend. 1.
 - U.S.: ANSI Z 21.58a-1998 OUTDOOR COOKING APPLIANCES.
- A listed overfilling protection device (O.P.D.).
- A safety relief valve having direct communication with the vapor space of the cylinder.
- A collar to protect the tank shut off valve.
- An arrangement for vapor withdrawal.
- A bottom ring for mounting.

THE CYLINDER SHOULD NOT EXCEED 18 1/2" (472 MM) IN HEIGHT AND 12 1/2" (317 MM) IN DIAMETER.

SAFETY:

- Always turn off the cylinder valve tightly when your grill is not in use.
- Handle tank valves with care.
- Never connect an unregulated L.P. gas cylinder to your grill.
- Never store a spare cylinder under or near your grill when in use.
- Never subject any cylinder to excessive heat or direct sunlight.
- Always keep your in-use cylinder securely fastened in an upright position.
- Do not insert any foreign objects into the valve outlet. You may damage the back-check. A damaged back-check can be the source of a leak. Leaking propane may result in explosion, fire, severe personal injury or death.
- **DO NOT** fill the cylinder beyond 80% full.

WARNING

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

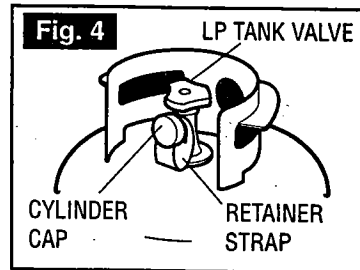
2. TRANSPORTATION AND STORAGE:

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.

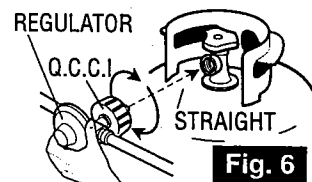
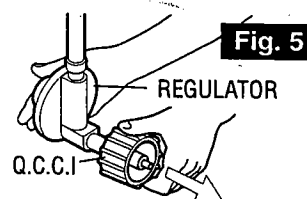
HOSE & REGULATOR

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 restrict the flow of gas to 10 cubic feet per hour (0.28 cubic meters per hour).

Prior to attaching the propane cylinder to the hose and regulator, be sure the cylinder valve and the appliance valves are OFF. The cylinder valve is turned off by rotating the handwheel (see Figure 3) clockwise (left to right) until it stops and all appliance valves should be in the twelve o'clock position. When attaching the regulator to the cylinder, make sure that the small probe in the nipple is centered in the mating Q.C.C. 1 cylinder valve (see Figure 6). Turn the right hand threaded Q.C.C.1 black nut onto the valve in a clockwise motion until there is a positive stop. **DO NOT USE A WRENCH, HAND TIGHTEN ONLY.**

Should the large black thermally sensitive coupling nut be exposed to temperatures above 240 and 300°F, it will soften and allow the regulator probe to disengage from the cylinder valve -- thereby shutting off the flow of gas. Should this occur, do not attempt to reconnect the nut. Remove the entire regulator assembly, and replace it with a new one. (See 'REPLACEMENT PARTS' section in assembly instructions or contact us at 1-800-396-3838)

The cause of the excessive heat should be determined and corrected before operating your grill again. The regulator probe also contains a flow-sensing element, which will limit the flow of gas to the regulator to a manageable amount (10 cubic feet per hour) in the event of a hose or regulator rupture. If it is evident that the flow control device has been activated, the cause of the excessive flow should be determined and corrected before using your grill again.

Please refer to the troubleshooting guide on page 19 or contact us 1-800-396-3838.

NOTE: IMPROPER LIGHTING PROCEDURES CAN CAUSE THE FLOW CONTROL TO ACTIVATE, RESULTING IN REDUCED HEAT OUTPUT. IF THIS IS SUSPECTED, RESET THE FLOW CONTROL BY SHUTTING OFF ALL BURNER CONTROLS AND THE CYLINDER VALVE. WAIT 30 SECONDS, THEN TURN THE CYLINDER VALVE ON EXTREMELY SLOWLY - WAIT 5 SECONDS AND TURN THE BURNER VALVE ON AND LIGHT AS NORMAL.

- Never connect a propane gas grill to an unregulated propane gas supply or any other gas. Do not attempt to alter the hose or regulator in any way.
- The connection fitting must be protected when disconnected from the propane tank. If the fitting is allowed to drag on the ground, nicks and scratches could occur resulting in a leak when connected to the propane tank.

PROPANE AND NATURAL GAS MODELS:

- Do not allow any grease (or other hot material) to fall onto the hose, or allow the hose to come in contact with any hot surfaces of the grill.
- Visually inspect the entire length of the hose assembly before each use of the grill. If it is evident there is excessive abrasion/wear, or the hose is cut, it must be replaced prior to using your grill. Only the hose assembly as specified in the Parts List should be used.
- Follow the 'LEAK TEST' instructions before lighting your grill for the first time, every time a propane cylinder is refilled, if any gas component is changed, if the regulator flow-limiting device has been activated, after prolonged periods of storage or non-use or at least once per season.

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)

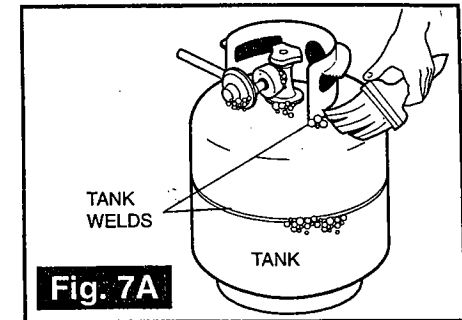


Fig. 7A

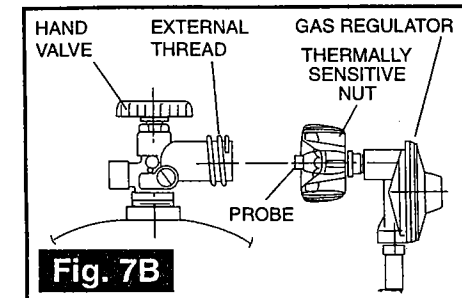


Fig. 7B

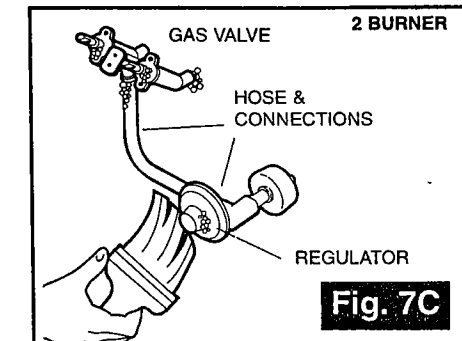


Fig. 7C

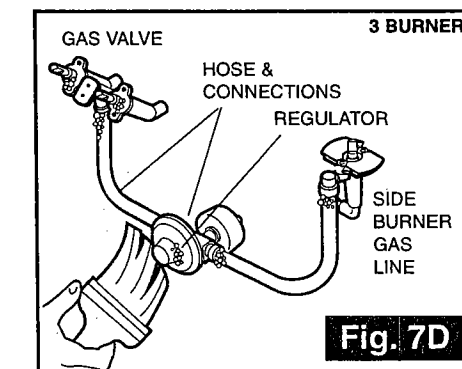


Fig. 7D

- Shut off the flow of gas while fixing the leak. Tighten any leaking connection and repeat test until no leaks are detected.
- 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.

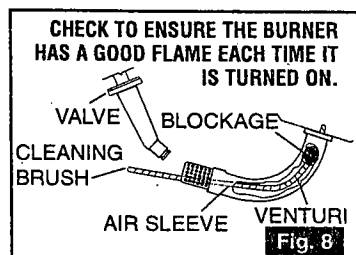
WARNING Failure to ensure the above may result in a hazardous fire or explosion causing serious bodily injury and/or property damage.

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 OF YOUR APPLIANCE

BURNER:

At least twice a year, clean your burner when cleaning the venturi tubes. The burner can be gently scraped clean with a brass bristle brush. Ensure that all burner ports (openings) are clear (**DO NOT ENLARGE BURNER PORTS**). If you find cracks, abnormal holes, or damage caused by corrosion during your inspection and cleaning, replace burner with a **FIESTA BURNER ONLY**. (SEE WARRANTY).

IGNITOR:

Clean the ignitor clip lightly using a wire brush to remove rust and grease. **DO NOT USE WATER OR CLEAN THE ELECTRODE WITH THE WIRE BRUSH**. Visually inspect the ceramic of the electrode for cracks. The electrode can be wiped with a soft cloth if necessary. If a crack is found, a replacement ignitor system will be required, look for Fiesta O.E.M. ignition system or universal ignition system.

CLEANING GRIDS:

After each use, scrub the cooking grids with a stiff long-handled brass brush. Do not use steel brushes, as they can scratch the nickel or porcelain coating. Grids can also be washed with mild detergent. Never use commercial oven cleaners. If rust appears on your cooking grids, remove the rust with a scrub pad and coat the grid with some cooking oil. If excessive wear is evident, you might want to replace or upgrade your cooking grid. **Call our info Fiesta experts for more details at 1-800-396-3838.**

COOKING SYSTEM:

All cooking systems such as Lava Rocks, Ceramic Briquettes and Ceramic Grates are self-cleaning. When the grill is cold, turn each item over and then turn the grill on HIGH for 10 to 15 minutes. **DO NOT LEAVE THE GRILL UNATTENDED**. Replace or possibly upgrade your cooking system when they begin to spread apart or fall through the grate. With Smart Bars or Heat Distribution Plates, scrape them with a brass bristle brush; clean using soap and water, then rinse and dry. **DO NOT ALLOW EXCESSIVE GREASE OR OTHER RESIDUE TO BUILD UP ON YOUR COOKING SYSTEM AS A FIRE MAY RESULT.**

SIDE SHELVES:

Wood, Metal or Resin Shelves: Use any household cleaner, except those containing acid or mineral spirits. Be sure to rinse well after cleaning.

DO NOT USE AS A CUTTING BOARD.

Plastic Shelf Inserts: Clean with dishwashing liquid, then wipe dry.

DO NOT USE AS A CUTTING BOARD.

MDF Inserts (Medium Density Fibre Board): Clean with mild detergent and a lightly moistened cloth, then wipe dry. Keep away from excessive moisture. **DO NOT USE AS A CUTTING BOARD.**

Stainless Steel Insert: Do wash regularly with warm water and a mild soap or detergent using a clean cloth or soft brush, rinse thoroughly and wipe dry. (**DO NOT USE STEEL WOOL OR OTHER METAL SCRAPERS TO REMOVE STUBBORN DIRT**). Always clean in the direction of the original polish lines. Do Not Allow Dirt to Accumulate.

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 year round grilling. However, if you choose to store your grill for the winter or any extended length of time, follow these steps:

- Clean the cooking grids, then oil lightly with cooking oil, wrap in paper and then store the cooking grids indoors.
 - Follow the same cleaning method above for the burners and any warming racks.
 - Cover the grill if it is left outdoors.
 - When the grill is not in use, the gas must be turned off at the L.P. cylinder valve or main shut off valve, and stored outdoors in a well-ventilated area.
1. With a **Propane** appliance you can store the grill inside, PROVIDED the cylinder is removed from the grill and stored outdoors in a well-ventilated area, out of the reach of children. When the cylinder is disconnected from the grill, ensure the cylinder valve safety cap is firmly threaded through onto the valve.
 2. With a **Natural Gas** appliance, the gas must be turned off at the individual gas shut off valve and the hose must be disconnected from the gas supply piping system before storing the grill indoors. Install plastic covers to quick connect fittings.
- After a period of storage or non-use, a leak test should be performed and the burner venturis cleaned prior to use.**

USING YOUR APPLIANCE CORRECTLY

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.

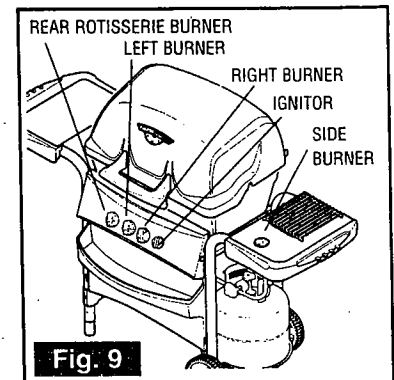


Fig. 9

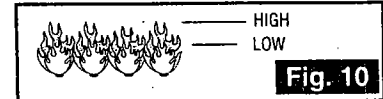


Fig. 10

On grills with dual controls, the right control knob operates the right burner and the left knob operates the left burner. On grills with triple control knobs the far left knob operates the rear rotisserie burner. The side burner control knob is located on the side shelf with 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.

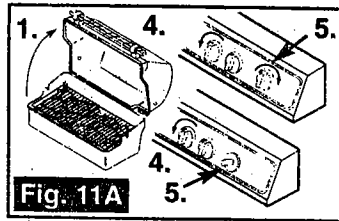


Fig. 11A

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.

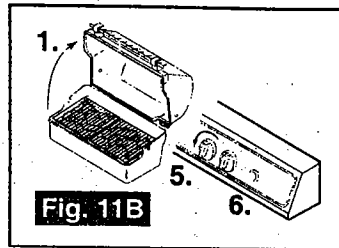


Fig. 11B

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.

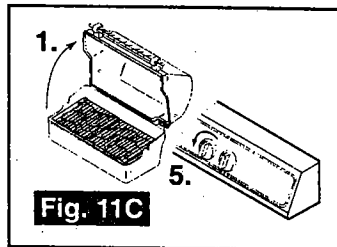


Fig. 11C

MATCH LIGHTING PROCEDURE

1. Open the lid before lighting
2. Place an ignited lighter or lit match through the lighting hole, approx. 1/2" (1.25 cm) from burner. (See Figure 11D)
3. Push in and turn the **LEFT** 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 to off, and wait 5 minutes to clear the gas.
4. Repeat steps 1 to 3. If burner fails to light, refer to the Troubleshooting Guide on page 19 to determine cause and solution.

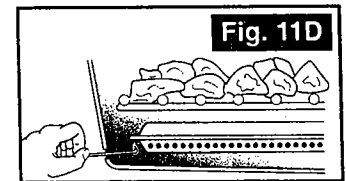


Fig. 11D

LIGHTING THE OTHER SIDE OF THE DUAL BURNER

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

SIDE BURNER (OPTIONAL) USING THE STANDARD OR 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.

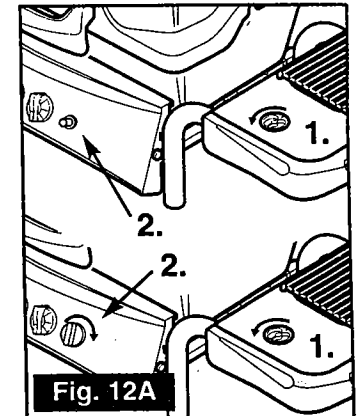


Fig. 12A

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 the 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.

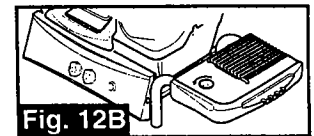


Fig. 12B

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 the 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.

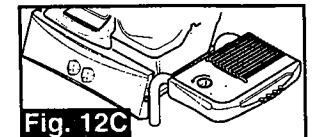
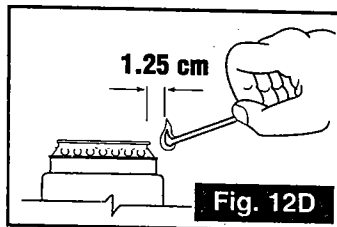


Fig. 12C

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.

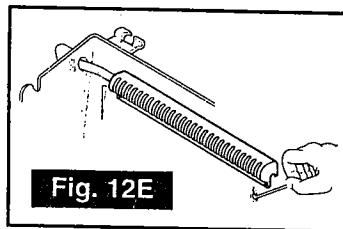


NOTE: MAXIMUM WEIGHT FOR SIDE BURNER 9kg (20 lb)

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, you should "break it in" by operating it for a short period of time without any food.

To "break in" your grill light the grill following the lighting instructions as outlined on the console decal or in this manual. (see pages 14, 15 & 16) . Close the lid and keep the temperature on "HIGH" for 20 minutes. **DO NOT OPEN THE LID DURING THIS PROCESS.** Then raise the lid and continue to operate your grill on "HIGH" for an additional 5 minutes. Your grill is now ready for cooking.

NOTE: IF YOU HAVE LAVA ROCKS, DO NOT OPERATE YOUR GRILL IF THEY ARE WET. THE BUILD-UP OF STEAM MAY CAUSE THEM TO FRAGMENT.

COOKING TECHNIQUES

PREHEATING THE GRILL

The cooking system and grids require heating prior to adding food.

1. Light your grill as outlined in the 'LIGHTING' instruction section.
2. Once lit, preheat your grill on the HIGH setting with the lid down for 6 to 10 minutes.
3. Turn the burner control knobs to the appropriate heat setting prior to adding your food. Preheating your grill is not required when you are cooking food using the indirect cooking or rotisserie cooking techniques.

LID POSITION

Although keeping the lid up or down when cooking on your grill is a personal preference, you will find that you will have fewer flare-ups, and your food will cook in less time (therefore using less fuel) if the lid is down. Keep the lid down when cooking food that requires a long cooking period over a low flame, such as when rotisserie or indirect cooking.

COOKING TEMPERATURES

HIGH Setting: Use the HIGH setting to preheat the grill, sear meat such as steak, and to burn off any cooking residue from the grids after cooking your meal. HIGH is rarely used for extended cooking.

MEDIUM Setting: Most grilling or roasting of meat and vegetables, as well as any baking, is best done at a medium heat.

LOW Setting: A low temperature is used when cooking lean meat or delicate items such as fish. All rotisserie and smoke cooking is done at low heat.

GRILL COOKING METHODS

Your grill is more than just a place to grill your burgers and hotdogs - the possibilities are as endless as your imagination. But, before you start experimenting, here are some frequently used terms that will help:

Direct Cooking is also known as grilling. This is the most popular cooking method and involves cooking food directly over the flame, such as searing a steak. Other good candidates for this cooking method are thin cuts of meat, vegetables, kabobs and fillets.

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.

TROUBLESHOOTING GUIDE

IF YOU ARE EXPERIENCING DIFFICULTY AFTER FOLLOWING THIS GUIDE, PLEASE CONTACT OUR CUSTOMER SERVICE TOLL FREE - PHONE 1-800-396-3838 OR FAX 1-615-441-2941.

WHAT HAPPENS	WHAT TO LOOK FOR
1. Burners will not light.	Out of propane? Is venturi properly seated over orifice? Inspect both venturis and burner holes for obstructions. Check ignition spark. Is cylinder valve turned on? Regulator assembly not fully tightened to cylinder valve? If you have electronic ignitor, is the battery good?
2. Flame burns out on "Low"	Has grill been sufficiently preheated before turning to "Low", is venturi properly seated over orifice? Inspect both venturis and burner holes for obstructions.
3. Burners are not hot enough	Your grill is equipped with a flow limiting device intended to reduce the flow of gas in the event of a leak. This device can also be activated if you do not follow the correct lighting procedure. Follow proper lighting sequence (see page 6) or correct leak in system (see page 4) as instructed. Inspect venturi, orifice, burner holes and heat control valves for obstructions and alignment. Make sure burners and heat distribution system (heat distribution plates, lava rock, briquettes or tiles) is clean.
4. Flame smokey yellow.	Check to see if burners and venturis are clean (See page 5 "Spiders"). Check for proper air shutter opening in venturis. (Side Burner Only)
5. Console Fire (Flame coming up venturi around console /control knobs).	Immediately shut off gas supply at tank valve. Allow grill to cool. Remove burners and check venturis and orifices for obstructions.
6. Grease dripping from base	Has grease cup clip and grease can been installed? Check to ensure bolts are tight, washers are in place. BBQ is level.
7. Regulator Humming.	This is not a defect or hazard. The noise is internal and caused by cold propane passing through a restricted passage. (Usually with a full tank in hot weather. This will subside after a short period of operation)
8. Burner lights with match, not with ignitor.	Broken push button or wire. Broken porcelain on ignitor electrode - check for spark. Obstructions in venturi. If you have electronic ignitor, is the battery good?
9. Too much heat.	Excessive grease build-up ("Grease fire"). Damaged or missing orifice. Faulty regulator. Restricted heat flow through grill.
10. Excessive flare-up.	Clogged grease drain. Overload of fatty meat. Close lid.
11. Incomplete burner flame	Plugged, leaking or rusted burner.
12. Propane tank will not fill.	If during filling, the overfill protection device (O.P.D.) trips prior to tank being full, invert tank briefly to reset O.P.D.

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.



One Fiesta Drive,
Dickson, TN, 37055, USA

IMPORTANT CUSTOMER SERVICE MESSAGE

Dear Valued Fiesta Customer:

Thank you for choosing a Fiesta gas grill. Your new barbecue has been manufactured right here in the USA, using the latest technology and to the highest standards in the industry. Occasionally, however, a part may have been damaged in transit or overlooked during packaging. In such instances, we ask that you call us directly on our toll-free phone number listed below. Replacement warranty parts are normally shipped within 24 hours, at no charge, to your home.

Fiesta's Customer Service Center is staffed by well-trained technicians who are committed to assisting you in a fast, accurate and courteous manner. Your call will be answered on a high-priority basis, so that you and your family can be enjoying your new grill as soon as possible. We are also equipped to supply a wide range of accessories such as covers and rotisseries. To ensure your new grill continues to perform like new for many years to come, we carry a full range of original equipment replacement parts, which you may purchase directly from our Customer Service Center.

DO NOT CONTACT RETAILER

They do not stock replacement parts, and may not have the technical personnel to answer your questions promptly and accurately. If you experience any difficulty with your new **Fiesta** gas grill, please call us at 1-800-396-3838, fax us at 1-615-441-2941, or refer to the TROUBLE-SHOOTING SECTION located on PAGE 19 of your USE AND CARE MANUAL.

In order to assist you more efficiently and effectively, please have your grill model number and serial number available at the time of your call. We are committed to complete Customer Satisfaction and are continuously striving to earn your future business.

Once again, thank you for choosing Fiesta!

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