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Sonoma CGR44 Owner's Manual

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Sonoma Platinum Edition Grill: 44" Model



USE AND CARE MANUAL

FOR OUTDOOR USE ONLY

MADE IN THE USA

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Please record Grill information for future reference and service work:(found on cart door on white label)

Model #: _____

Serial #: _____

Date of Purchase: _____

Gas Type: _____

Please retain this manual for future reference

GENERAL 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.

TESTED IN ACCORDANCE WITH ANSI Z21.58a-1998/CGA 1.6a-M98 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. Z223.1-1998 and the National Electrical Code ANSI/NFPA No. 70-1990

CALIFORNIA PROPOSITION 65 - WARNING: The Burning of gas cooking fuels generates some by products which are on the list of substances which are known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances, always operate this unit according to the use and care manual, ensuring you provide good ventilation when cooking with gas.

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

FOR YOUR SAFETY

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

An **LP cylinder** not connected for use shall not be stored 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 COMPONENTS LIST

Grill Parts

Qty

- 1 Stainless steel grill
- 2 Stainless steel side shelves
- 1 Electronic ignitor
- 4 Top flavor grids
- 3 Bottom flavor grids
- 3 Stainless steel bar grates
- 1 Stainless steel warming rack
- 1 Stainless steel drip tray
- 1 Hose and regulator (LP models only)
- 1 Vinyl cover
- 1 Rotisserie Kit(motor, spit, meat forks)

INSTALLATION / ASSEMBLY

Note: Prior to assembly remove protective film from stainless steel parts

(Tools Required: 7/16" wrench & 1/4" wrench)

Side Shelves Attachment

1. Start by removing the four 1/4" hex head screws on each side of the grill. (See Fig. 1)
2. Attach side shelves by lining up the four screw holes on the inside of the shelf. Once lined up, insert the four screws to securely lock the shelf in place. (See Fig. 2)

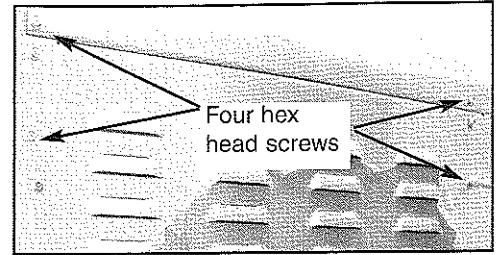


Fig. 1

Interior parts installation

1. Install the bottom three Flavor Grids, smaller ones with notches, in the cutouts and around the ignitors. (See Fig. 3)
2. Insert the second row of four Flavor Grids into cutouts with triangle ridges facing up. (See Fig. 4)
3. Install cooking grates on the ledges provided on the grill to create your cooking surface. Place warming shelf on support brackets by setting it flat across brackets allowing the two holes to line up with the stops on each bracket. (See Fig. 5)

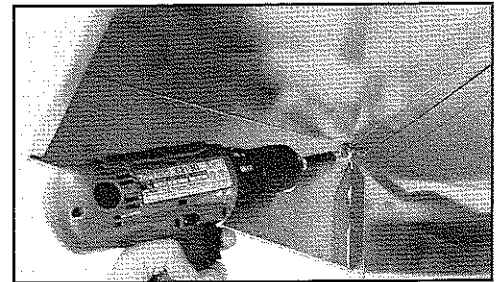


Fig. 2

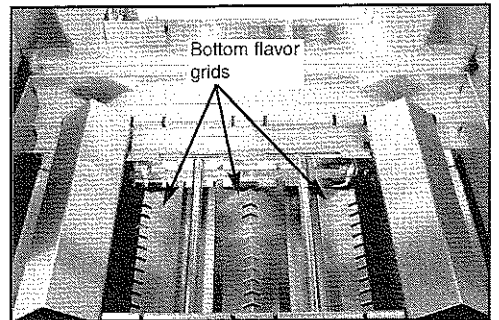


Fig. 3

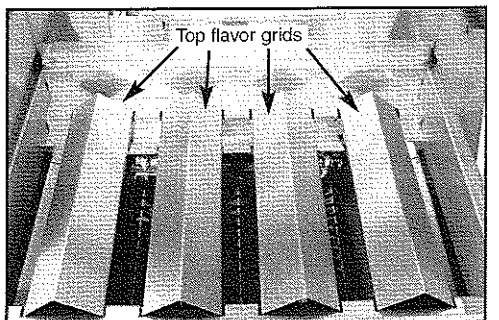


Fig. 4

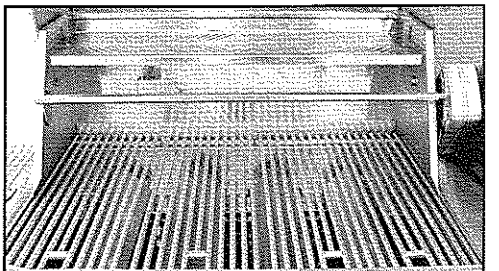


Fig. 5

INSTALLATION / ASSEMBLY

Additional parts installation

Installing Match Stick Lighter on side of Cart

The Match Stick Lighter is stored on the right side of the cart, utilizing the two cutout tabs. (See Fig. 6)

Note: You may need to bend the tabs slightly outward to get the match stick to fit.

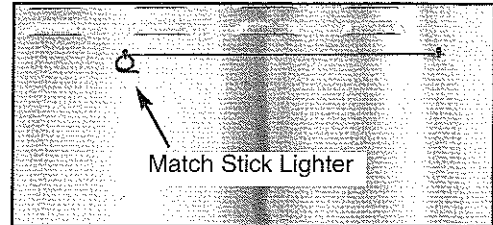


Fig. 6

Installing the Side Burner Black Cap

Before lighting the side burner, you must install the Black, circular, Burner Cap. Remove the grate, then line up the two holes in the burner cap with the two pins on the burner and set into place. Set grate back on burner and proceed with lighting instructions. (See Fig. 7)

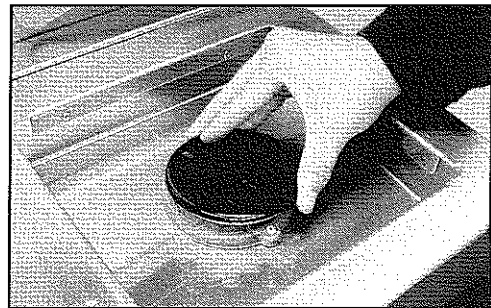


Fig. 7

GAS REQUIREMENTS

General Information

Verify the type of gas supply to be used, either Natural Gas (NG) or Liquid Propane (L.P.), and make sure the marking plate (located on the back of the unit) agrees with that of the supply.

Note: Never attach an unregulated gas line to the appliance.

For Natural Gas installations, an installer must supply a gas shutoff valve that is easily accessible to the grill. All installer supplied parts must conform to local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70-1990, and the National Fuel Gas Code, ANSI Z223.1-1998.

All pipe sealants must be an approved type and resistant to the actions of L.P. gases. Never use pipe sealant on flare fittings. All gas connections should be made by a competent technician and in accordance with local codes and ordinances. In the absence of local codes, the installation must comply with the National Fuel Gas Code, ANSI Z223.1-1998. Gas conversions kits are available from the factory. When ordering gas conversion kits have the model number, and the type of gas (natural or L.P.) from your grill.

This Grill and its individual shut off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 PSIG (3.5 kPa.).

This Grill 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 test pressures equal to or less than 1/2 PSIG (3.5 kPa.).

The installation of this Grill must conform with local codes, or in the absence of local codes, with National Fuel Code, ANSI Z223.1a-1998.

Installation in Canada must be in accordance with the Standard Can1-b149.1 and or .2 (installation code for gas burning appliances and equipment) and local codes.

Natural Gas Installation

The gas inlet supply pressure should be between 5" and 14" Water Column,(w.c.) A step down regulator is required if the line pressure is in excess of 14" w.c. Inlet pressure must not exceed 14" water column (1/2 PSIG)

Check your local gas utility company or with local codes for instructions on installing gas supply lines. Be sure to check on type and size of run, and how deep to bury the line. If the gas supply line is too small, the grill will not operate correctly.

Any joint sealant used must be an approved type and be resistant to the actions of L.P. gases.

Attach the natural gas regulator (supplied with your grill) to the brass fitting coming out the bottom, backside of the grill (be sure the arrow on the regulator is pointing up towards the grill). Attach your gas line to the 3/8" flare fitting coming out of the natural gas regulator at the back of the grill.

Place the installer supplied shut-off valve in an accessible location to enable the gas supply to be cut off to the unit.

GAS REQUIREMENTS

L.P. Gas Installation

Sonoma Gas Grills that are set to operate with L.P. gas 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 manufacturer.) This assembly is designed to connect directly to a standard 20 lb. L.P. cylinder.

Attach gas hose assembly to the brass 3/8" flared fitting coming out of the manifold on the inside of the front control panel above the LP tank roll out tray. Tighten securely and attach other end to the propane tank. (sold separately) (See Fig.8)

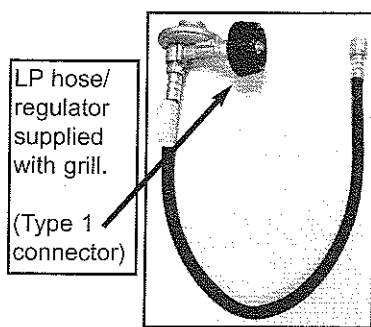
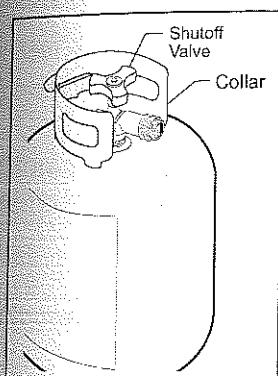
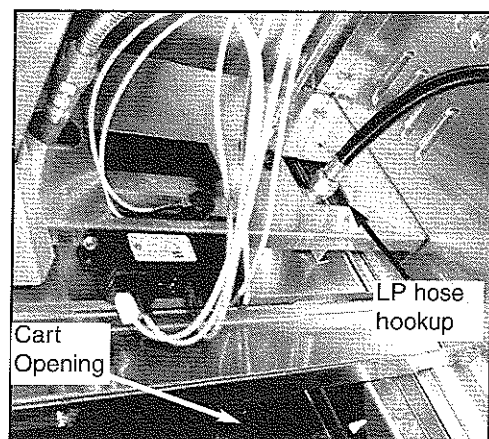


Fig. 8



Looking inside of Cart on left side.
Back side of control panel.

L.P. Tank Information

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

The L.P. cylinder must be provided with a shut-off valve terminating in an L.P. gas supply cylinder outlet specified, as applicable, for connection No. 510 in the standard for compressed gas cylinder valve outlet and inlet connection ANSI/CGA-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.P. gas cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CAS-B339, "Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods."

- When not in use, gas supply cylinder valve is to be in the "OFF" position.
- The tank supply system must be arranged for vapor withdrawal. (LP Tank must be kept in an upright position.)
- 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.
- Never fill the cylinder beyond 80% full
- Do not store a spare LP-gas cylinder under or near this appliance

LEAK TESTING

General Information

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

Before Testing

Do Not smoke while leak testing. Extinguish all open flames. Never leak test with an open flame.

Mix a solution of equal parts mild detergent or liquid soap and water.

Testing

1. Turn off the burner control knobs.
2. Turn the top knob of the fuel supply cylinder counterclockwise (right to left) one rotation to open.
3. Apply the soap solution to connections of the fuel supply assembly. If no soap bubbles appear, the grill is ok to use. 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 recheck).
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.

Note: If you cannot stop a gas leak turn off the gas supply and call your local gas utility, or the dealer you purchased the appliance from. If necessary, replace the faulty part with a manufacture recommended replacement part.

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 have a Qualified Service Technician perform a leak test at least once a year whether or not the L.P. gas supply cylinder has been disconnected.

USING THE GRILL

Grill Location

Do not use the grill in garages, breezeway, 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 it is 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 3" clearance from the 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.

General Rules

Do Not leave the grill unattended while cooking!

1. Make sure the grill has been leak tested and is properly located.
2. Light the grill burners using the instructions on in this manual.
3. Turn the control knobs to "High" and preheat the grill for 10 minutes before cooking.
4. Adjust heat settings to meet your cooking needs for desired results.
5. Allow grill to cool down, wipe off any splatters or grease and clean the drip tray as needed.

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

***The location of the burner tube with respect to the the orifice is vital for safe operation. Check to ensure the orifice is inside of the burner tube before using your grill. This is Very Important.**

LIGHTING THE GRILL

Before Lighting

Warning: Important! Before Lighting...

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.

Grill Burner Lighting

Lighting the Grill with electronic ignitor

Always open the lid before attempting lighting. Push and turn one of the control knobs counter clockwise to the "HIGH" position and immediately press the electronic ignitor 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 OFF and wait 5 minutes before trying again. Repeat above steps to light remaining burners. (See Fig. 9)

Match Lighting

If by chance the electronic ignitor does not light the burner, the burner may be lit with a match attached to the match lighter extender, located on the side of the cart. (See Fig. 10)

Keep your face as far away from the Grill surface as possible and pass the match extender through the spaces in the Grill rack 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. 11)

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

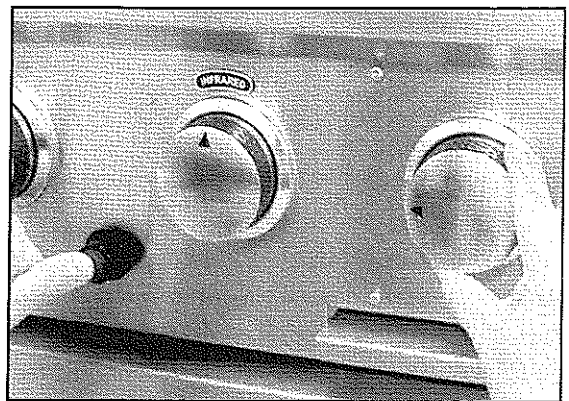


Fig. 9

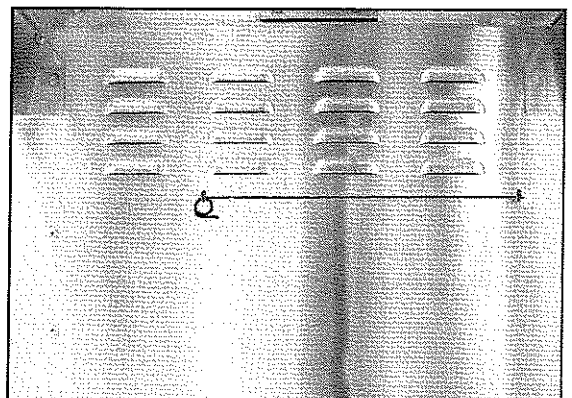


Fig. 10

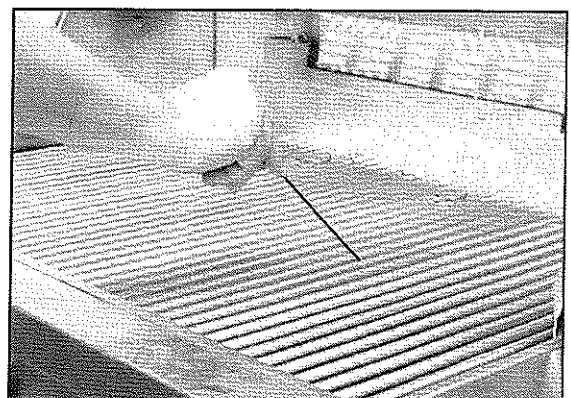


Fig. 11

Note: If the grill will not light after several attempts see the Troubleshooting section of this manual. Turn the control knobs to the OFF position when not in use.

USING THE ROTISSERIE BURNER

The grill rotisserie system is designed to cook items from the back using infrared heat. The rotisserie burner is an infrared type which provides intense searing radiant heat. Preferred by chefs over other cooking methods, this intense heat is magnificent for searing in the natural juices and nutrients found in quality cuts of meats.

Once lit, the rotisserie burner will reach cooking temperatures in 1 minute. The orange/red glow will even out in about 5 minutes. The rotisserie motor is equipped with metal gears and is capable of turning up to 20 lbs. of food. The motor is mounted on a bracket on the right side of the grill by sliding the motor over the bracket with the cord facing the back of the grill. Make sure the motor is straight prior to operating.

Warning: Electrical Grounding Instructions

This appliance (rotisserie motor) is equipped with a three-prong (grounding) plug for your 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.

Attaching the Rotisserie

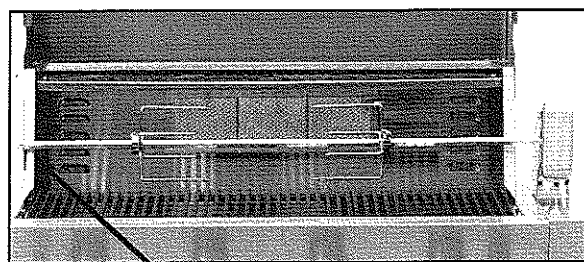
The motor is mounted on a bracket on the right side of the grill by sliding the motor over the bracket with the cord facing the back of the grill.

Using the Rotisserie Burner

With the rotisserie motor in place and plugged into an electrical outlet it is now ready to operate. Slide one of the meat forks onto the rod. (prongs facing towards the middle.) Push the rod through the center of the food, then slide the second meat fork onto the rod. (prongs toward the food). Center the food to be cooked on the rod, then push the meat forks firmly together. Tighten the wing nuts. It may also be necessary to wrap food with butcher's string, (never use nylon or plastic string) to secure loose portions.

Once the food is secure, insert the pointed end of the rotis rod into the motor assembly and rest the other end of the spit, with the grooved section, on the support bracket on the left-hand side of the Grill. (If needed remove the cooking grates for more room.). Turn the power switch to the "On" position to start the rotisserie motor.

**Note: Remove the rotisserie when not in use.
Remove the warming shelf when using the rotisserie kit.**



Note: Grooved section of spit must rest on support bracket for proper operation.

With grooved section sitting on support bracket, the pointed end of the spit may not go fully into the motor housing. This is a normal occurrence and will not affect the operation of the rotisserie motor and spit.

USING THE ROTISSERIE BURNER & SIDE BURNER

Rotisserie Lighting

Open the lid. Push and turn the control knob counter clockwise to the "HIGH" position. **Wait 5 seconds.** Then press and hold the electronic ignitor button. You'll hear a snapping sound. If the burner does not light in 4 seconds, turn the control knob to OFF and wait 5 minutes before trying again. Once lit, turn the control knob to the desired setting. (See Fig. 12)

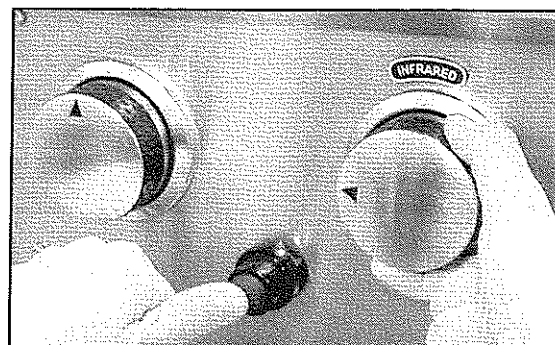


Fig. 12

(If the ignitor does not function, the burner can be lit by holding a lit **long stem match, or the match extender, located on the side of the cart,** to the burner while the control knob is turned counter clockwise to "HIGH".) (See Fig. 13)

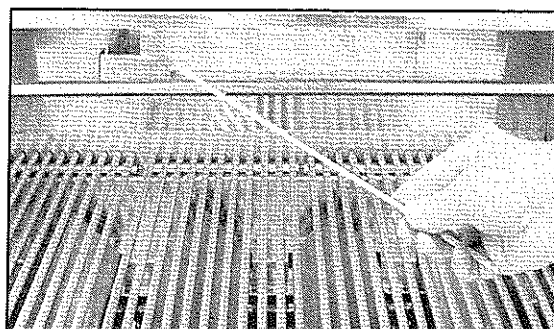


Fig. 13

After the first use the stainless steel around the burner will darken. This is a normal occurrence of the non-rusting, type 304 stainless steel used on the grill. The infrared panel will also darken after initial use. This is a normal occurrence.

Note: Do Not operate the main burners and infrared back burner at the same time.

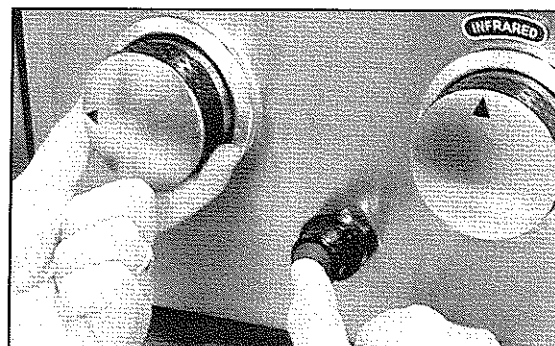


Fig. 14

Side Burner Lighting

Open the cover. Push and turn the control knob counter clockwise to the "HIGH" position, immediately press and hold the electronic ignitor button. You'll hear a snapping sound. If the burner does not light in 4 seconds, turn the control knob to OFF and wait 5 minutes before trying again. Once lit, turn the control knob to the desired setting. (See Fig. 14)

(If the ignitor does not function, the burner can be lit by holding a lit **long stem match, or the match extender, located on the side of the cart,** to the burner while the control knob is turned counter clockwise to "HIGH".) (See Fig. 15)

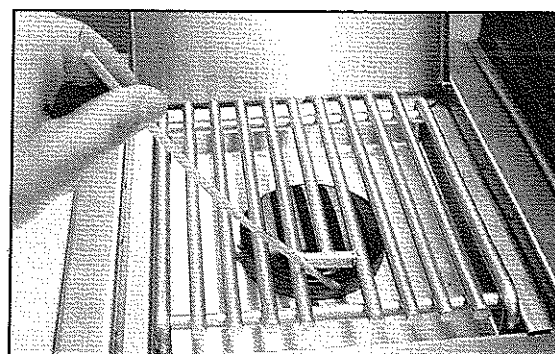


Fig. 15

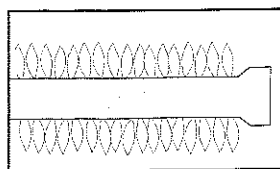
CARE and MAINTENANCE

General Maintenance (performed on a periodic basis, depending on usage)

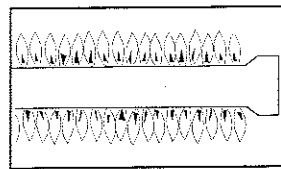
Check to make sure ventilation openings on the LP cylinder enclosure are not obstructed

Check to make sure the flow of combustion and ventilation air is not obstructed.

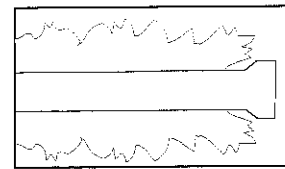
Check for proper burner flame



Normal: Soft blue flames



Out of Adjustment: Hard blue flames-too much air



Poor Combustion: Wavy, yellow flames-too little air

Drip Tray

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

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

Cooking Grates

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

Stainless Steel

The grill is made from a non-rusting stainless steel. 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 an non-abrasive oven cleaner in conjunction with a stainless cleaner.

Note: Always scrub in the direction of the grain.

Rear Infrared Burner:

Please light and burn the rear infrared burner at least once a month to ensure there is not a build-up of debris or grease on the burner. This will ensure the ceramic burner will continue to operate as it should.

Burner Removal and Cleaning

Burner Removal

Before removing ensure that the gas supply is off and the knobs are in the "Off" position. Make sure the grill is cool.

Remove the cooking grates, then lift out the flavor grids. (See Fig. 16)

Remove the 4 screws at the back of the grill holding the drip guard and burners in place. (See Fig. 17)

Then remove the two screws holding each ignitor and lay them on the bottom of the grill. (See Fig. 18)

Grasp and push the burner towards the back of the grill while angling it up and out of grill. (See Fig. 19)

Burner Cleaning

Clean the exterior of the burner with a wire brush. Clear stubborn scale with a metal scraper. Clear any clogged ports with a straightened paper clip. (Never use a wooden toothpick, as it may break off and clog the port.) Shake out any debris through the air shutter.

Burner Re-Attachment

Grasp the burner and slide the ends through the holes in the heat shield, centering the burner over the valves, while lowering the rear of the burner down onto the rear of the grill. (See Fig. 19, again)

NOTE: IT IS EXTREMELY IMPORTANT TO CENTER THE BURNER ON THE ORIFICE PROPERLY.

Once in place, make sure the burner is level and replace the ignitors and rear drip guard. Tighten the screws securely. (See Fig. 18 and 17, again)

Re-install the flavor grid and cooking grates.

Light all of the burners and check for proper flame characteristics. Do this prior to cooking on the grill.

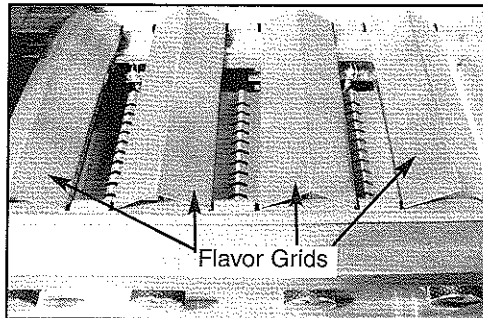


Fig. 16

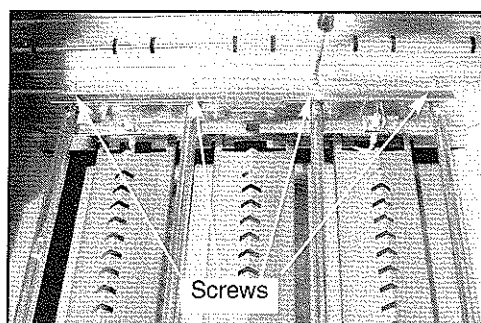


Fig. 17

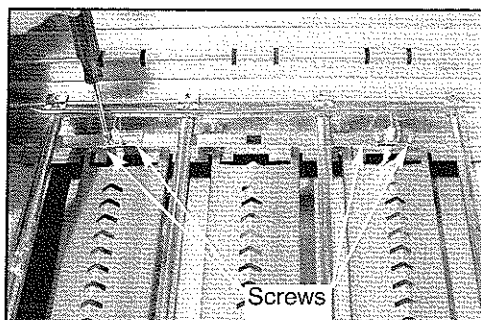


Fig. 18

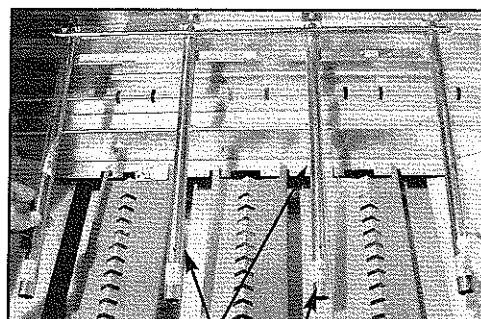


Fig. 19

Inspect burner ports and spider guards

TROUBLE SHOOTING

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 in conjunction with the burner flames appearing yellow.
- The Grill does not reach temperature.
- The burners make a popping noise.
- The Grill heats unevenly.

Before calling customer service

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

<u>Problem</u>	<u>Solution</u>
<p>Grill will not light when the ignitor button is pushed.</p>	<p>After opening tank valve, be sure one of the Grill control knobs is on high for at least 4 seconds while pushing ignitor button.</p> <p>Check tank fuel level.</p> <p>Check for loose wire connections.</p> <p>Remove the cooking grates and flavor grids. Push ignitor button, and check for spark on tip of electrode.</p> <p>Check to see if debris is blocking the electrode sparks.</p> <p>Check battery/replace battery.</p> <p>Attempt to match light the burner.</p> <p>If using L.P. gas, disconnect gas line at tank, then reconnect.</p>
<p>Low heat with knob in "High" position.</p>	<p>Check for proper gas supply and pressure.</p> <p>If using L.P. gas check for low fuel level.</p> <p>If using L.P. gas check for kinks in supply line.</p> <p>If only one burner appears low, clear burner ports of any obstructions.</p> <p>Pre-heat Grill for a full 10 minutes.</p> <p>If using L.P. gas, disconnect gas line at tank, then reconnect.</p> <p>Verify proper flame height on high (1.5")</p>

TROUBLE SHOOTING

<u>Problem</u>	<u>Solution</u>
Flame is erratic	Check gas connection. Fuel level may be low. Grill may be in need of cleaning.
Flare-Ups	Check flavor grids and cooking grates for excess build-up. Ensure Grill is not placed directly in path of wind. Be sure the drip tray is clean. (do not use aluminum foil in drip tray)
Burner flame is yellow or orange, in conjunction with the odor of gas.	Check the burner inlet for obstructions. Grill may be in a windy area. Move to a less windy area if possible.

Spider and Insect Warning

Spider 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 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 at least once a year to be safe.

WARRANTY

LIMITED LIFETIME WARRANTY

Sonoma Grills have a Lifetime Warranty on all stainless steel parts, 10 years on stainless burners and a 1 year warranty on all other parts.

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

If the Sonoma 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.

- The warranty is nontransferable.
- The warranty is for replacement of defective parts only. Manufacturer will not be responsible for damage resulting from accident, alteration, misuse, abuse, hostile environments, improper installation, installation not in accordance with local codes or service of unit.
- 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.

If you have other questions about your Sonoma grill, please contact:

Customer Service at:

(800) 229-5647.

Because of continuing product improvement these specifications are subject to change without notice.

1/2004

NOTES