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Broilmaster BSABF12 Owner's Manual

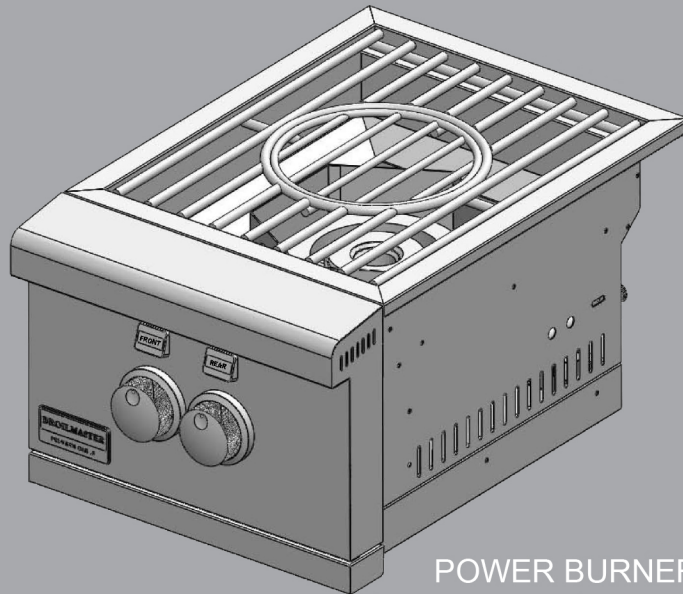
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BSABF12](#)



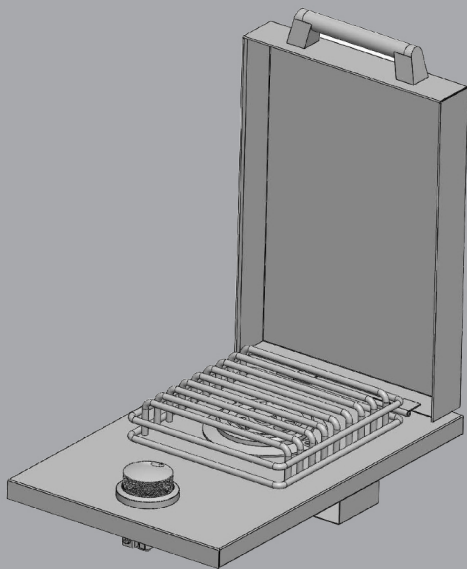
[Find Your Broilmaster Grill Parts - Select From 315 Models](#)

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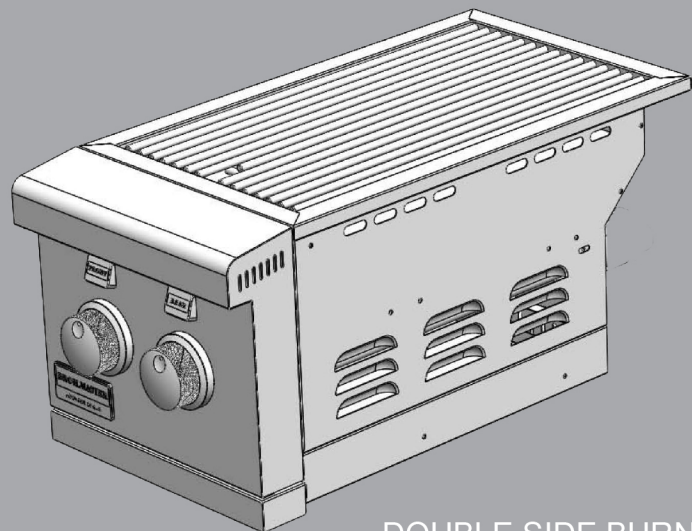
BROILMASTER® PREMIUM GRILLS



POWER BURNER



DROP-IN SIDE BURNER



DOUBLE SIDE BURNER

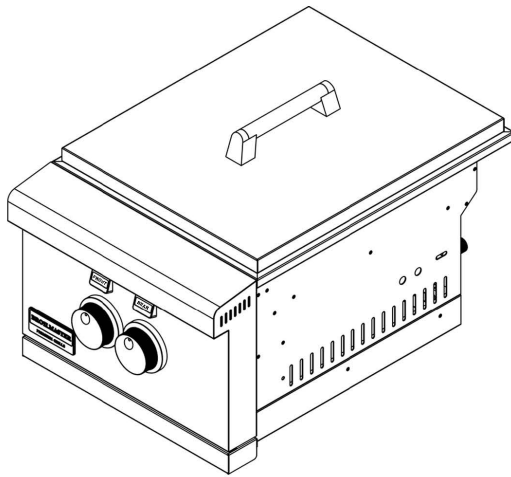
**GAS ACCESSORY BURNER
CARE & USE / INSTALLATION**

Installation, Care and Use of Your BROILMASTER Professional Cooking Product

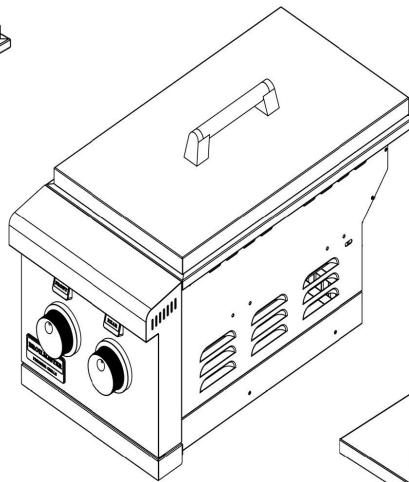
THIS MANUAL MUST REMAIN WITH THE PRODUCT OWNER FOR FUTURE REFERENCE.

This manual covers the following BROILMASTER products:

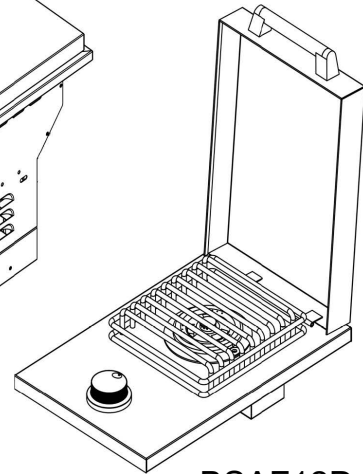
POWER BURNER / DOUBLE SIDE BURNER SINGLE SIDE BURNER MODELS



BSABW16



BSABF12



BSAF12D

FOR OUT DOOR USE ONLY

IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THIS MANUAL THOROUGHLY BEFORE INSTALLATION, USE OR SERVICING OF THIS EQUIPMENT

NOTE TO INSTALLER

This manual must remain with Gas Appliance. Check your local building codes for proper method of installation. In the absence of local codes, this unit should be installed in accordance with National Fuel Gas Code No. ANSI Z21.58D-2002 USA or CAN/CGA-B149.1/2 Natural Gas/Propane Code. (Canada) latest edition or the National Electrical Code ANSI/NFPA No. 70 or the Canadian Electrical Code CGA 1.6b2005 or latest edition.



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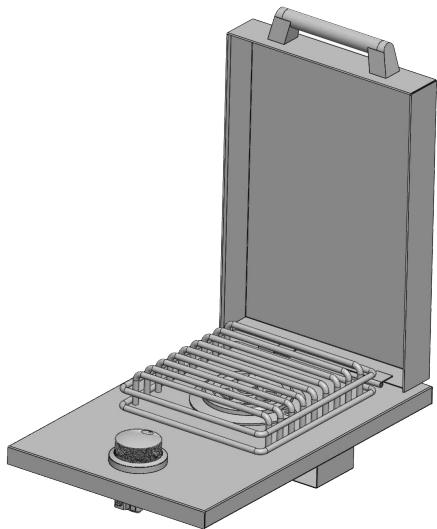
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USING YOUR ACCESSORY

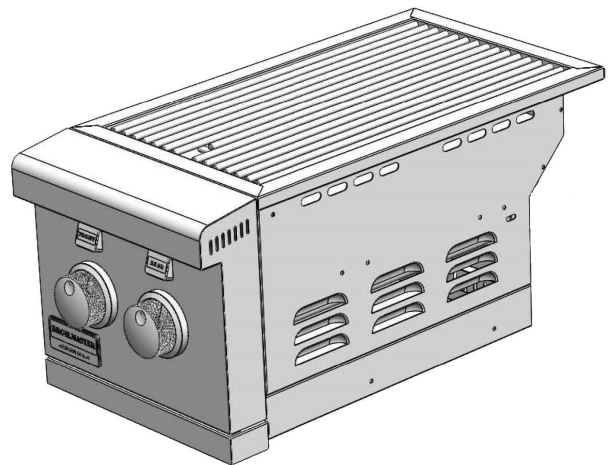
This manual covers several accessory appliances and optional accessories for those appliances.

ACCESSORIES COVERED IN THIS MANUAL



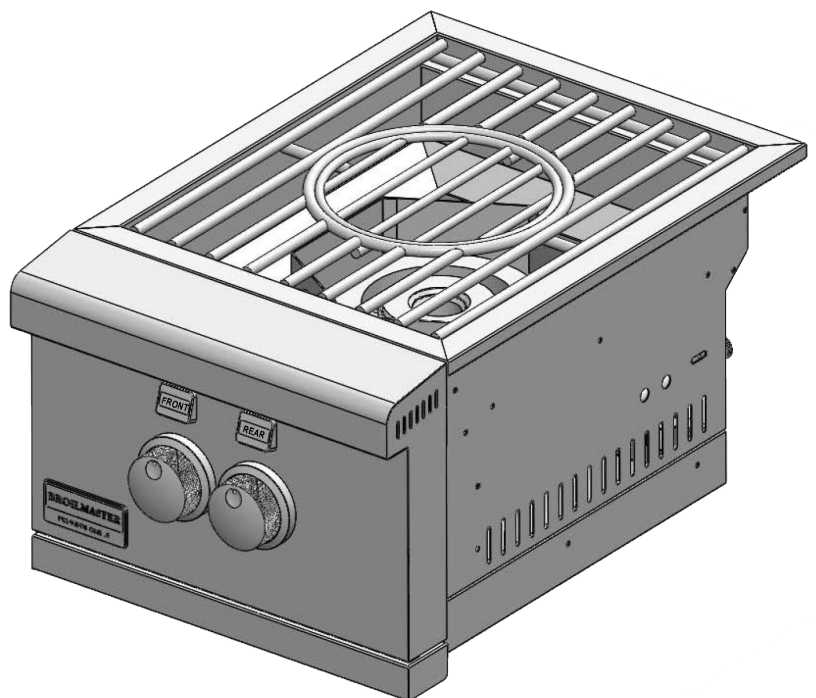
SINGLE SIDE BURNER

BSAF12D



DOUBLE SIDE BURNER

BSABF12

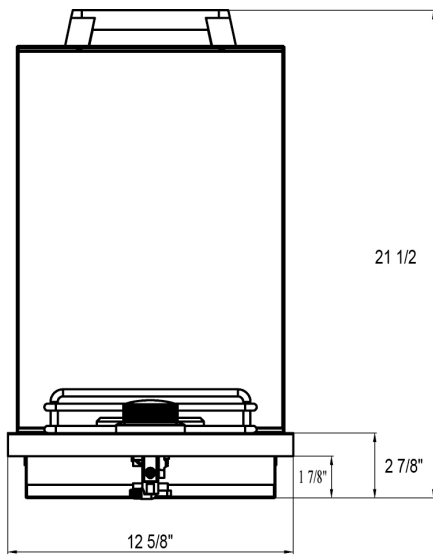


POWER BURNER

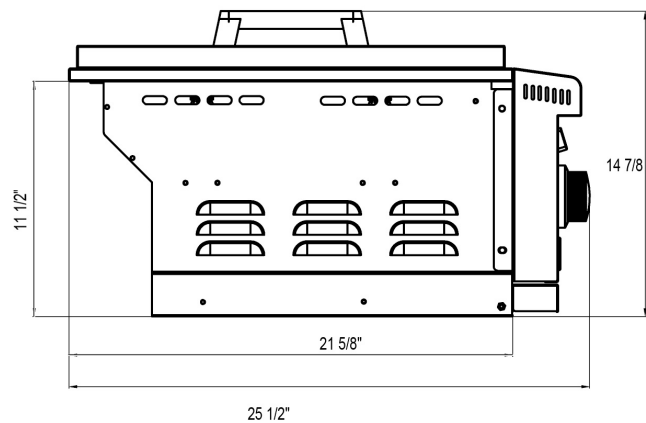
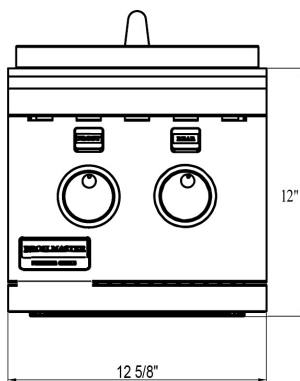
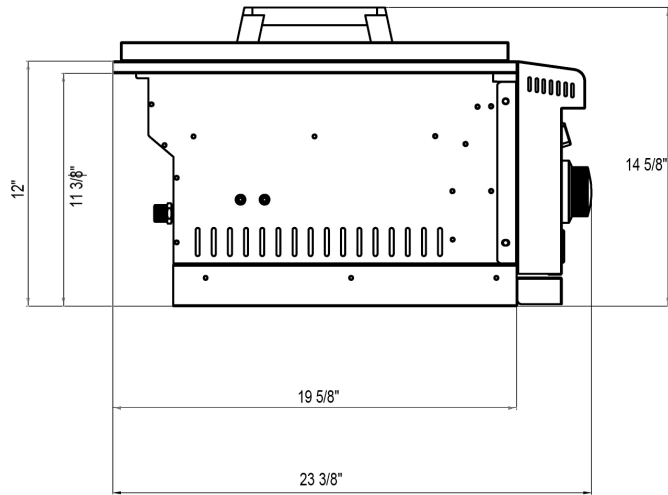
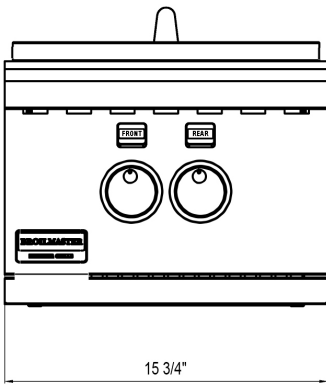
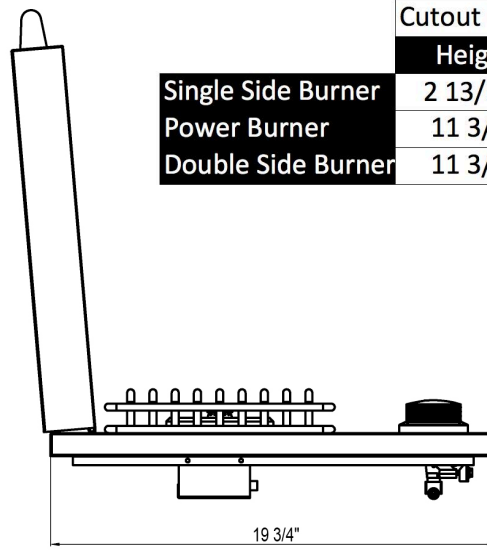
BSABW16



Overall Gas Appliance Dimensions



	Cutout Dimensions		
	Height	Width	Depth
Single Side Burner	2 13/16"	11 1/4"	18"
Power Burner	11 3/4"	15"	19"
Double Side Burner	11 3/4"	11 7/8"	21"



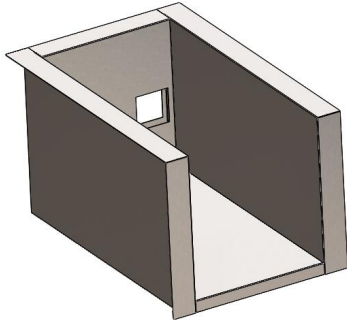
SPECIFICATIONS



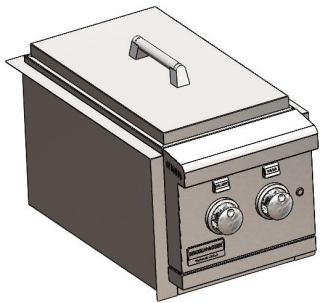
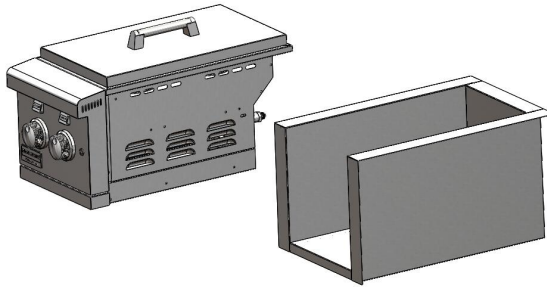
Built-In Sleeve Dimensions

FOR COMBUSTIBLE INSTALLATIONS DOUBLE SIDE BURNER

STEP 1: Place the Stainless Sleeve into the combustible construction



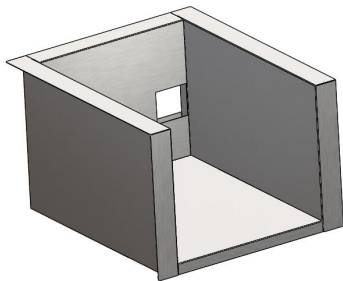
STEP 2: Place equipment into sleeve and connect gas



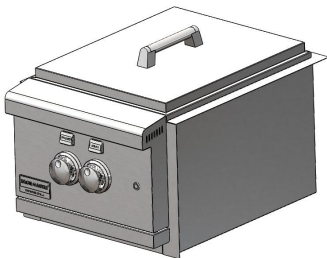
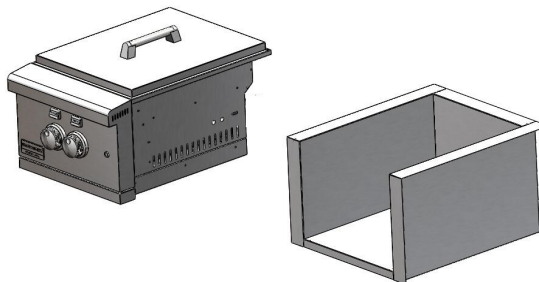
BSASL12	Double Side Burner	12 7/8	13 3/8	22 1/8
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POWER BURNER

STEP 1: Place the Stainless Sleeve into the combustible construction



STEP 2: Place equipment into sleeve and connect gas



BSASL16	Power Burner	12 7/8	16 3/8	20
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WARNING



- Read this manual carefully and completely before using your grill, to reduce the risk of fire, burn hazard or other injury, and to ensure proper installation and servicing.
- Never use rusted, dented or damaged propane cylinders. Never store additional or empty propane cylinders in the grill cabinet or in the vicinity of this or any other gas or electrical appliance. Do not store propane cylinders indoors or on their sides for gas may escape. Gas cylinders are highly flammable.
- Any Children should never be left alone or unattended in an area where a grill is located. Place your grill well away from areas where children play. Do not store items that may interest children in or around the grill, in the cart, or in the enclosure or Island.
- Never move the grill when hot. When in use, portions of the grill are hot enough to cause severe burns.
- Always maintain the required clearances from combustibles as detailed. The Appliance is designed for outdoor use only. Never use in a garage, building, shed, breezeway, or other enclosed area. Do not use this grill under any unprotected overhead combustible construction. Combustible material exposed to heat will catch on fire.
- Gas grills are not designed or certified for and are not to be installed in or on recreational vehicles, portable trailers, boats or any other moving installation including commercial use.
- Always have a Fire Extinguisher accessible — never attempt to extinguish a grease fire with water or other liquids.
- Store your grill in a well-ventilated area. If stored indoors, detach and leave L.P. cylinder outdoors in a well-ventilated area away from heat and away from where children may tamper with it. Always leave tank outdoors.
- Keep any electrical supply cord and the fuel supply hose away from any heated surfaces. Electrical cords should be placed away from walkways to avoid tripping hazard.
- Do not repair or replace any part of the grill unless specifically recommended in this manual. Other service should be performed by a certified and qualified Gas and BBQ technician.
- If the grill is installed by a professional installer or technician, be sure that he/she shows you where your gas supply shut-off is located. All gas lines must have a shut-off that is readily and easily accessible. If you smell gas, check for gas leaks immediately. Check only with a soap and water solution. Never check for gas leaks with an open flame.
- Inspect the L.P. gas supply hose prior to each use of the grill. If there is evidence of excessive abrasion or wear, or the hose is cut, it must be replaced before using the grill.
- The outdoor cooking gas appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 0.5 psi (3.5 kPa).
- The outdoor cooking gas appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5 kPa).

BROILMASTER
PREMIUM GRILLS

Important Grilling Safety Information

- 1. ALWAYS ENSURE THAT SOMEONE IS AT THE GAS APPLIANCE AT ALL TIMES.**
2. Prior to using Gas Appliance ensure that all tie down wires have been removed from burners. Never operate the Gas Appliance in a windy area.
3. Avoid wearing loose-fitting garments or long sleeves while using the Gas Appliance. Never touch the Gas Appliance racks, hood or immediate surrounding metal surfaces with your bare hands as these areas become extremely hot during use and could cause burns.
4. Use an insulated glove or mitt when opening and operating the Gas Appliance. Open Gas Appliance lid slowly to allow heat and smoke to escape before fully opening.
5. Never lean over hot Gas Appliance surface or look directly into the Gas Appliance when attempting to light. The grill hood must be fully opened when lighting.
6. Do not heat unopened food containers as pressure build-up may cause container to burst.
7. Do not use aluminum foil to line Gas Appliance racks or drip pans. This will alter combustion airflow or trap excessive heat in the control area. This can result in melted knobs and ignition modules. Never cover or block grilling area with any type of pots and/or pans. These damages are specifically excluded from your warranty.
8. Never use charcoal in this gas Gas Appliance.
9. Be aware that cooking excessively fatty meats and other such products will cause flare ups. Internal fires or damage caused by flare-ups or the Gas Appliance being left unattended while cooking, are not the responsibility of BROILMASTER and any resulting damage is not covered under the terms and conditions of our warranty.
10. Never Gas Appliance without the drip pan in place. The drip pan must be pushed all the way to the back of the Gas Appliance. Without the drip pan in place, hot grease could leak downward and produce a fire or explosion hazard.
11. Grease is extremely flammable. Let hot grease cool down before attempting to handle or dispose of it. The drip tray should be cleaned of grease on a regular basis.
12. Do not use the Gas Appliance until a leak check has been performed
13. Do not operate Gas Appliance under the influence of alcohol or drugs



NOTICE: Commonwealth Of Massachusetts

1. Massachusetts requires all gas be installed using a plumber or gas fitter carrying the appropriate Massachusetts license.
2. All permanently-installed natural gas or propane installations require a “T” handle type manual gas valve be installed in the gas supply line to this appliance.
3. This does not apply to portable propane installations using a 20 pound cylinder.



WARNING! CALIFORNIA PROPOSITION 65

1. The burning of gas cooking fuel 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.
2. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to the substances, always operate this unit according to the use and care instructions found in this manual. Be certain to provide adequate ventilation when cooking.
3. Warning: Handling the brass material on this product exposes you to lead, a chemical known to the state of California to cause cancer, birth defects or other reproductive harm. (Wash hands after handling this product.)
4. For more information go to this website: www.p65warning.ca.gov

Converting Your Gas Accessory

Your BROILMASTER appliance comes equipped to be converted to the opposite gas. Each appliance comes "GAS SPECIFIC", natural gas and packed with an LP gas conversion kit. On the side of the GAS BBQ there will be a rating plate that specifies the "GAS TYPE" and orifice size as well as contains your SERIAL NUMBER for your warranty.

HOW DO I CONVERT MY APPLIANCE GAS TYPE?

A professional plumber or gas accessory professional should be used to convert your gas accessory. An LP conversion Orifice kit is included in your grill.

GAS PROFESSIONAL INSTALLERS

SINGLE BURNER

1. Remove Grill
2. Remove Brass Burner cover
3. Unplug Ignition Wire
4. Unscrew Orifice located in the venturi tube
5. Replace orifice with gas conversion orifice
6. Replace Parts

DOUBLE BURNER

1. Remove Grill
2. Remove Brass Burner covers
3. Unplug Ignition Wires
4. Unscrew Orifice located in the venturi tubes
5. Replace orifice with gas conversion orifice
6. Replace parts

POWER BURNER

1. Remove Grill
2. Remove Burner
3. Locate Orifices on Gas Valves (2 orifices for the 2 Burner rings)
4. Unscrew Orifices
5. Replace orifices with gas conversion orifices
6. Replace Parts



LP Gas Cylinder Safety

LP gas accessory models are designed for use with a standard 20lb. Liquid Propane Gas (LP Gas) tank (sold separately. Never connect your gas accessory to an LP Gas tank that exceeds this capacity. A tank of approximately 12 inches in diameter by 18-1/2 inches high is the maximum s LP Gas tank to use. You must use an "OPD" gas tank which has a listed Overfill Prevention Device. This safety feature prevents tank from being overfilled which can cause a malfunction of the LP Gas tank.

The LP Gas tank must be constructed and marked in accordance with the Specifications for LP-Gas Cylinders of the U.S. Department of Transportation (D.O.T. or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods, and Commission; as applicable.

The LP Gas tank must have a shutoff valve, terminating in an LP Gas supply tank valve outlet, that is compatible with a Type 1 tank connection device. The LP Gas tank must also have a safety relief device that has a direct connection with the vapor space of the tank. The tank supply system must be arranged for vapor withdrawal.

The LP Gas tank must have a collar to protect the tank valve. Never connect an unregulated LP gas tank to your gas accessory. The gas regulator assembly supplied with

your gas accessory is adjusted to have an outlet pressure of 11" water column (W.C.) for connection to an LP gas tank. Only use the regulator and hose assembly supplied with your gas accessory.

Replacement hose and regulator assembly must be identical to those listed in the parts list of this Operator's Manual as specified by BROILMASTER.

Have your LP Gas dealer check the release valve after every filling to ensure it remains free of defects. Always keep LP Gas tank in upright position. Do not subject the LP Gas tank to excessive heat.

Never store an LP Gas tank indoors. If you store your gas accessory in the garage always disconnect the LP Gas tank first and store it safely outside.

LP Gas tanks must be stored outdoors in a well-ventilated area and out of the reach of children. Disconnected LP Gas tanks must not be stored in a building, garage or any other enclosed area.

The regulator and hose assembly can be seen by opening the cart or island doors. They must be inspected before each use of the grill. If the hose is damaged in any way, it must be replaced prior to using the grill again.

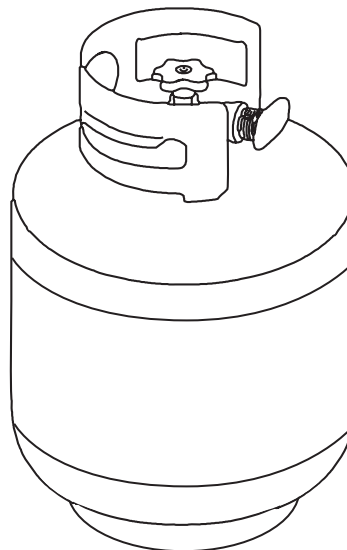
The gas accessory is setup to operate with a LP Gas Cylinder equipped with an OPD (Overfilling Prevention Device).



WARNING



Do not store a spare LP-Gas tank under or near this appliance. Never fill the tank beyond 80 percent full; and if the information is not followed exactly, a fire causing death or serious injury may occur.



BROILMASTER
PREMIUM GRILLS

Gas Requirements And Hook-up

LP GAS MODEL ONLY - TYPE 1 CONNECTION WITH REGULATOR AND HOSE TO YOUR LP GAS TANK.

Connect and tighten the swivel nut of the gas hose to the Gas Appliance manifold shown below.

Turn all Control Knobs to the OFF position. Inspect the valve connection port and regulator assembly for damage or debris. Remove any debris. Never use damaged equipment.

Connect the regulator assembly to the tank valve and HAND TIGHTEN nut clockwise to a full stop. DO NOT use a wrench to tighten because it could damage the Quick Coupling Nut and result in a gas leak/fire hazard.

Open the tank valve a full turn (counterclockwise) and use a soapy water solution to check all connections for leaks before attempting to light your Gas Appliance.

See "Check All Connections for LP Gas Leaks." If a leak is found, turn the tank valve off and do not use your Gas Appliance until the leak is repaired.

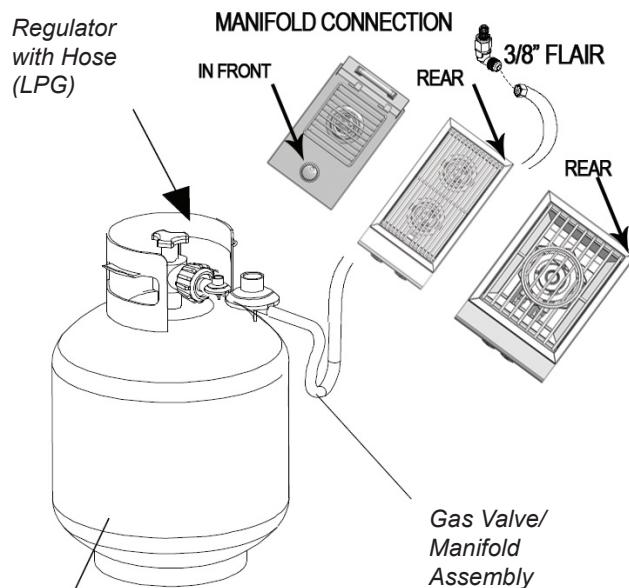
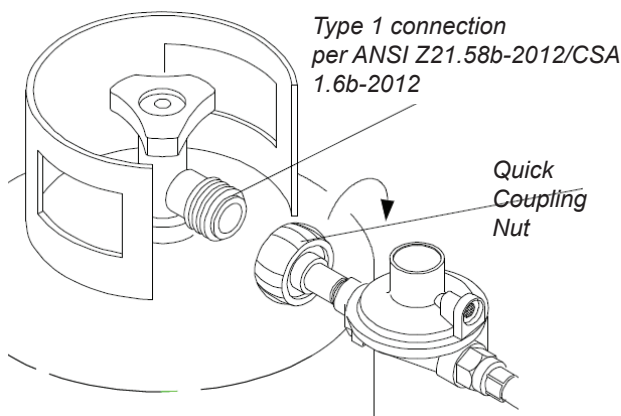
CHECK ALL CONNECTIONS FOR LP GAS LEAKS.

Never test for leaks with an open flame. Prior to first use, at the beginning of each season, or every time your LP Gas tank is changed, you must check for gas leaks.

FOLLOW THESE THREE STEPS:

1. Make a soap solution by mixing one part liquid detergent and one part water.
2. Turn the grill Control Knobs to the full OFF position, then turn the gas ON at source.
3. Apply the soap solution to all gas connections. If bubbles appear in the soap solution the connections are not properly sealed. Check each fitting and tighten or repair as necessary.

NOTE: No Appliance Regulator Is Used When An LP Tank And Type 1 Connector And Regulator Are Used.




LP Gas Tank




Gas Requirements And Hook-up (Cont'd.)


CAUTION: When the appliance is not in use the gas must be turned off at the tank. Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.




WARNING



1. Do not store spare LP cylinder within 10 feet (3m) of this appliance.
2. Do not store or use gasoline or other flammable liquids and vapors within 25 feet (8m) of this appliance.
3. When cooking with oil/grease, do not allow the oil/grease to get hotter 350°F (177°C).
4. Do not leave oil/grease unattended.




WARNING




If you have a gas leak that cannot be repaired, turn off the gas at the source and disconnect the fuel line from your Gas Appliance. Call your gas supplier or fire department for repair assistance.

DISCONNECTING A LIQUID PROPANE GAS (LPG) TANK FROM YOUR Gas Appliance

1. Make sure the Burner Valves and LP Gas tank valve are off. (Turn clockwise to close.)
2. Detach the hose and regulator assembly from the LP Gas tank valve by turning the Quick Coupling Nut counterclockwise.
3. Do not use a wrench or any tools when turning the Quick Coupling Nut.



WARNING



Failure to read and follow the Use and Care Instructions could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

Gas Requirements And Hook-up (Cont'd.)

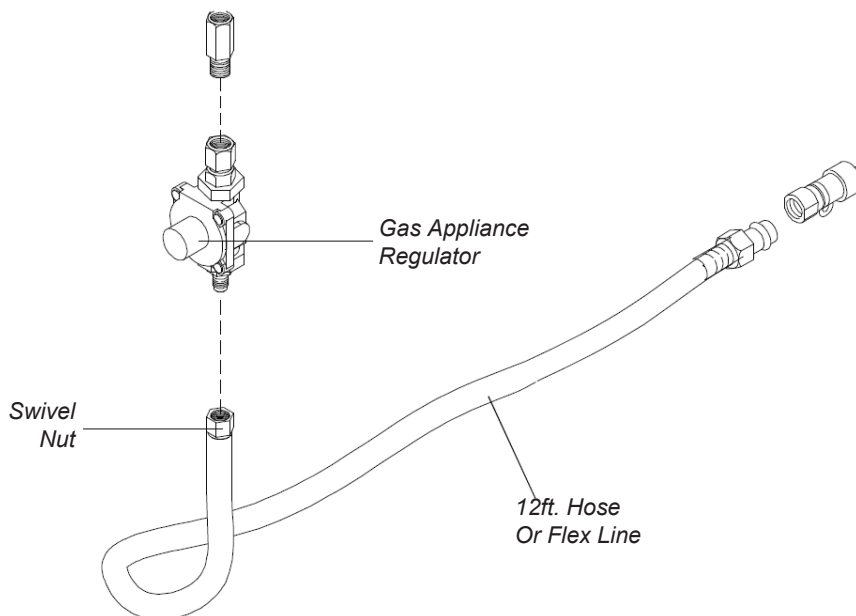
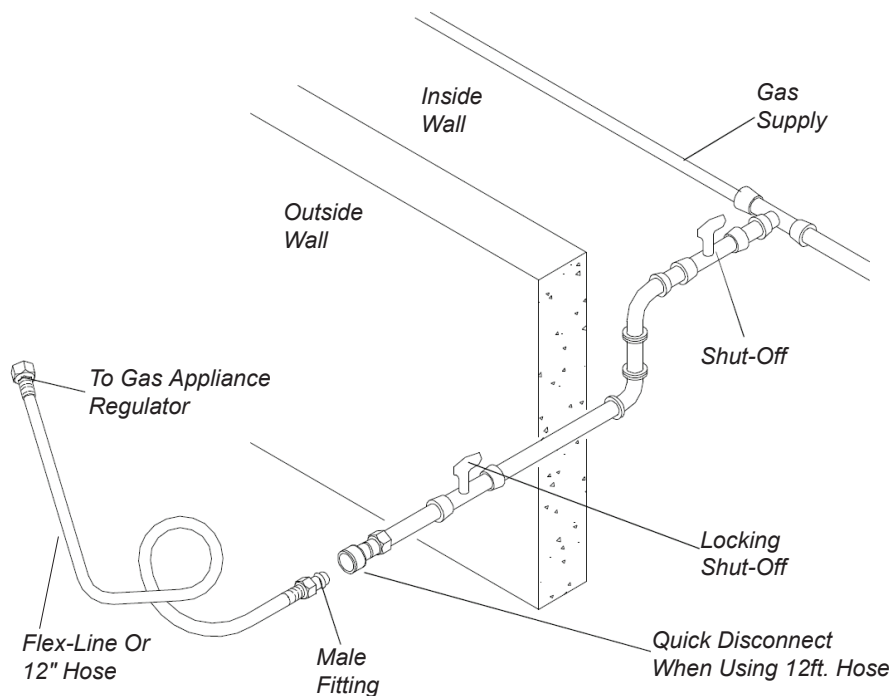
CONNECTING TO A PERMANENTLY PLUMBED GAS LINE

Follow the diagrams below when connecting gas to your Gas Appliance from a natural gas line or a permanently plumbed hard piped LP connection.

NOTE: When using a portable cart mounted Gas Appliance, the use of a 12ft. Q.C. Hose is recommended from Gas Appliance to gas supply.

Whether the Gas Appliance is built-in to a permanent structure, the use of a S/S Flex-Line is recommended from Gas Appliance to gas supply.

Connect the Swivel nut of the flex-line or 12' Natural Gas Hose to the horizontal fitting of the regulator as shown and connect the other end to the gas supply line from your home. Read and follow the "Gas Safety Instructions" on page 22.



Gas Requirements And Hook-up (Cont'd.)

GAS SAFETY INSTRUCTIONS

Your gas Appliance is designed for use with natural gas (NG) or LP gas. The gas pressure regulator supplied with this appliance must be installed and used on your Gas Appliance. The unit and Regulator are set to operate with an outlet pressure of 4" W.C. for NAT gas. When using LP gas, the regulator and Gas Appliance orifices must be connected to LP gas. (See converting your gas grills section).

Install a Shut-Off Valve at the gas supply source outdoors at a point after the gas pipe exits the outside wall and before the flex-line or quick-disconnect hose. Or install it at the point before the gas line piping enters the ground.

Pipe sealing compound or pipe thread tape resistant to the action of natural gas must be used on all male pipe thread connections.

Disconnect your gas Gas Appliance from fuel source when the gas supply is being tested at high pressures.

This gas Gas Appliance and its individual shutoff valve must be disconnected from the gas supply pipe system during any pressure testing of that system at pressure in excess of 1/2 psi (3.5kpa). Turn off your gas Gas Appliance when the gas supply is being tested at low pressures. The Gas Appliance must be isolated from the gas supply pipe system by closing its individual manual shutoff valve during any pressure testing of the gas supply pipe system at pressures equal to or less than 1/2 psi (3.5kpa).

CHECK ALL CONNECTIONS FOR GAS LEAKS

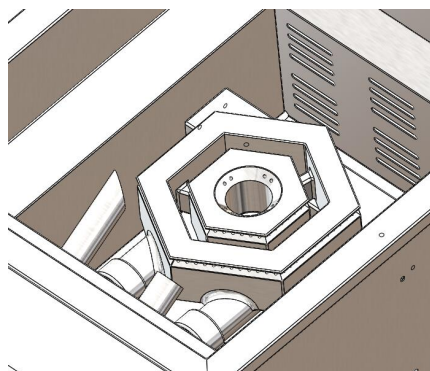
Never test for leaks with an open flame. Prior to first use and at the beginning of each season, you must check for gas leaks. Follow these three steps:

1. Make a soap solution by mixing one part liquid detergent and one part water.
2. Turn the Gas Appliance Control Knobs to their full OFF positions. Next, turn the gas ON at the source.
3. Apply the soap solution to all gas connections. If bubbles appear in the soap solution the connections are not properly sealed. Check each fitting and tighten or repair as necessary.

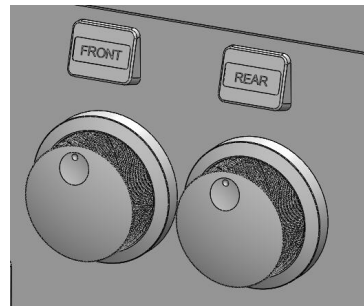
USING THE BROILMASTER POWER BURNER

The BROILMASTER Power Burner incorporates a cast Stainless, dual-ring, burner.

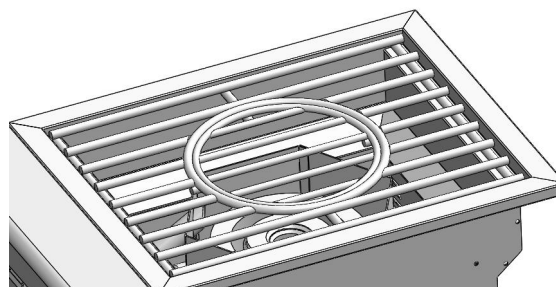
Each ring can be independently operated for maximum heat control. Used together they can generate up to 60,000 BTU's.



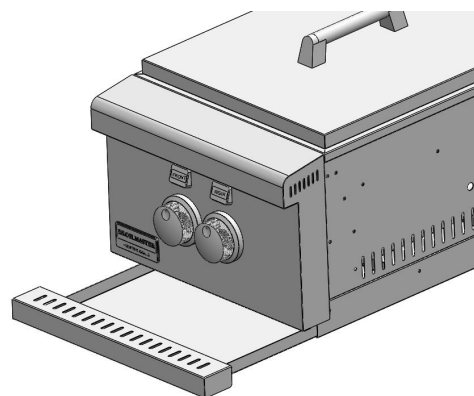
The knob on the left controls the outer burner ring and the knob on the right controls the inner burner ring.

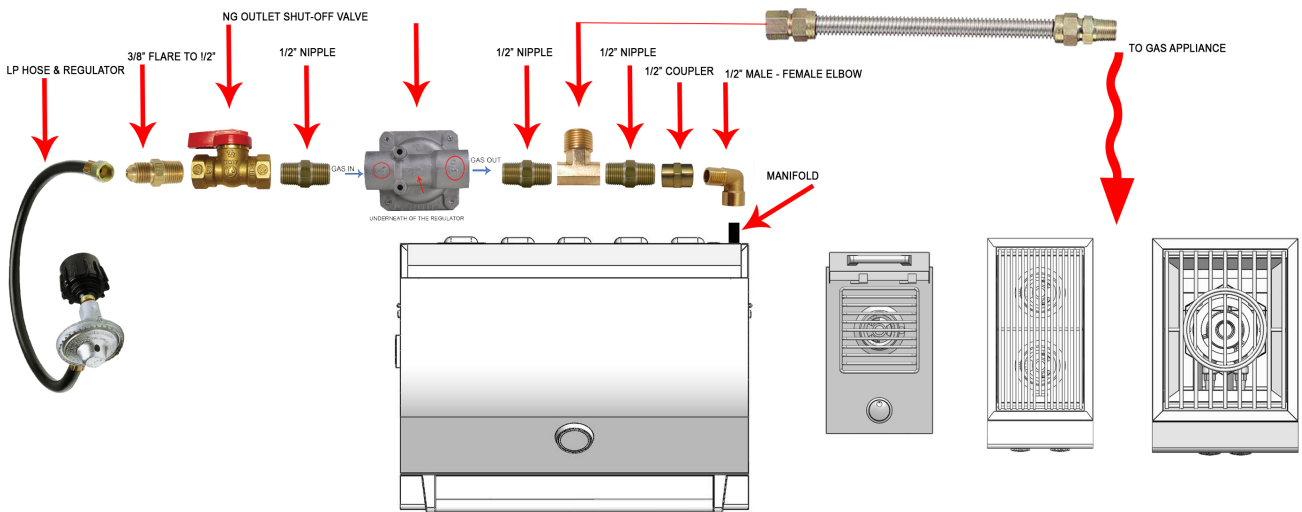
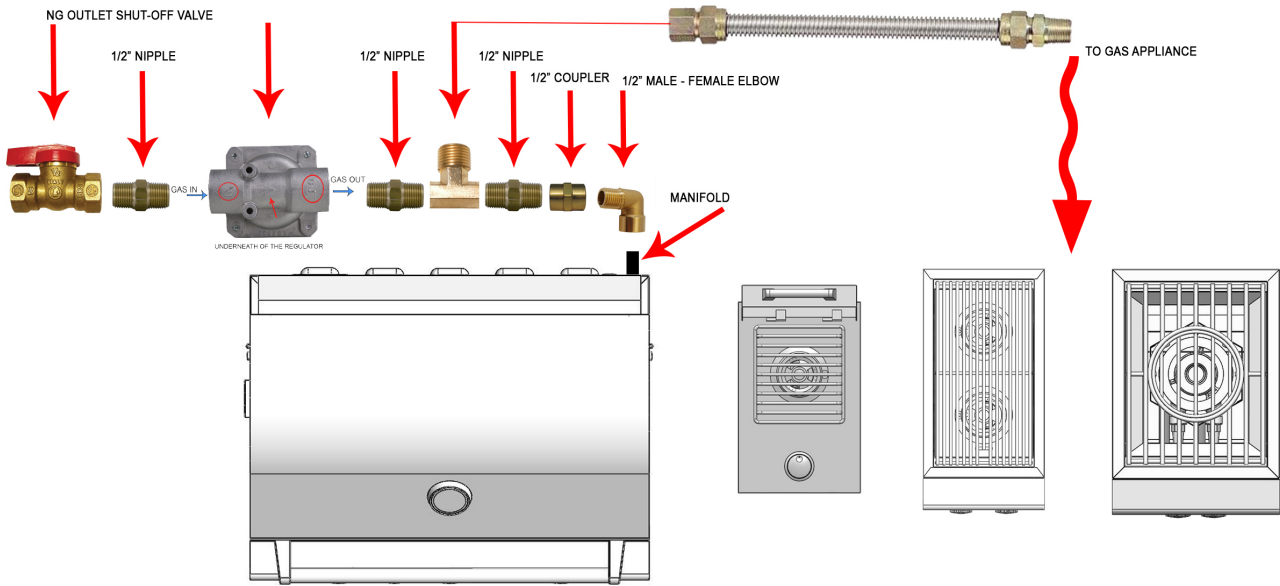


The main grate can easily handle oversized stock pots and removing the center grate accommodates a commercial style round-bottom wok base (12 inch minimum).



The BROILMASTER Power Burner also features a fully extendable stainless steel drip pan.





MAXIMUM RUNS FOR ALL APPLIANCES ON SUPPLY LINE	
Run Length 3/4" Pipe (in feet)	Max BTU for all Appliances on line
10	360,000
20	245,000
30	198,000
40	169,000
50	150,000
60	135,000
70	123,000
80	115,000



WARNING

COLD WEATHER WARNING: PROPANE

Extremely cold temperatures may cause your burner to light inside the burner instead of outside. Once lit, if you hear a 'whooshing' sound, immediately turn the burner knob off to extinguish the flame and then immediately re-light the burner.



LIGHTING INSTRUCTIONS FOR ALL GAS ACCESSORIES

SIDE BURNER / DOUBLE SIDE BURNER

- Press and 1/4 turn - Hold knob in and wait a few seconds
- Once you hear "Gas" turn to the left and you will hear a "CLICK" sound and the burner should ignite
- If the burner does not ignite Switch off wait 5 minutes and try again

POWER BURNER

- Push 1/4 turn and Hold knob in and wait a few seconds
- You will hear "GAS" flowing
- Turn to the LEFT and the Valve will "throw a flame" the the INNER or OUTER fire-ring depending on the one you have chosen to ignite. If you are intending to use both fire-rings the procedure must be done to each ring individual.

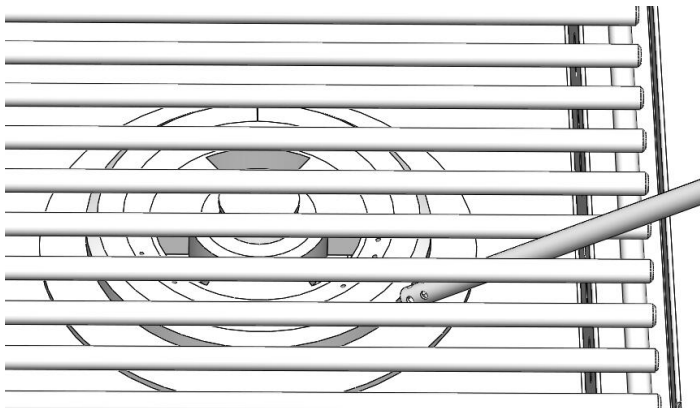
LONG REACH LIGHTER - MANUALLY LIGHTING

Using a long reach utility lighter, hold a flame over the burner ports while you push and turn the control knob of the corresponding burner to the "lite" position. Keep your face as far away from the burner as possible.

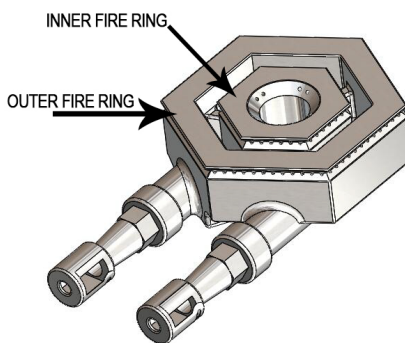
If the burner does not light in 5 seconds, turn the knob off and wait 5 minutes before attempting again.

Read the 'User Manual/Installation Instructions' carefully and completely before using your accessory to reduce the risk of fire, burn hazard or other injury.

SINGLE SIDE BURNER / DOUBLE SIDE BURNER



POWER BURNER FRONT / REAR FIRE RING

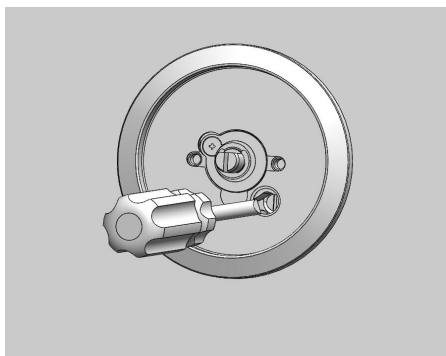


LOW HEAT FLAME ADJUSTMENT

The burners on your Broilmaster accessories features an adjustable low setting.

Changes in gas pressure, gas conversion and even in the quality of the gas itself may affect burner performance at the "LOW" setting. It could be either too high or too low.

To adjust the burner for low setting:



1. Make sure the gas appliance accessory is cool.
2. Remove the grates so that you can see the flame while adjusting the burner.
3. Light the burner and set it to "LOW"
4. Pull off the control knob.
5. While holding the valve shaft with pliers, insert a thin flat-blade screwdriver into the shaft and, while watching the flame, adjust it to a minimum stable setting.

Use a small screwdriver for low setting burner adjustment as shown above.



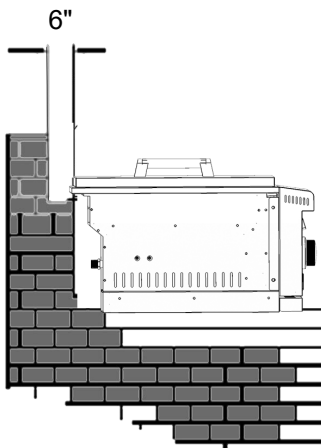
Location of your Gas Accessory

The BROILMASTER Built in model is designed for easy installation into a non-combustible masonry enclosure.

The BBQ must be surrounded by non-combustible material like Brick or Hardibacker but should never be installed into a wood island without a non-combustible enclosure (accessory) surrounding the Gas gas appliance Accessory.

The gas appliance drops into the cutout opening and sits on the sides and back of the gas appliance. There is no need to fasten the gas appliance to the island. The Gas gas appliance Accessory must be able to be removed for general maintenance so do not grout sides or fasten in.

For the hood to open there is a minimum of 6" clearance behind the hood. There is are required 14" TOPclearance on each side of the Gas gas appliance Accessory



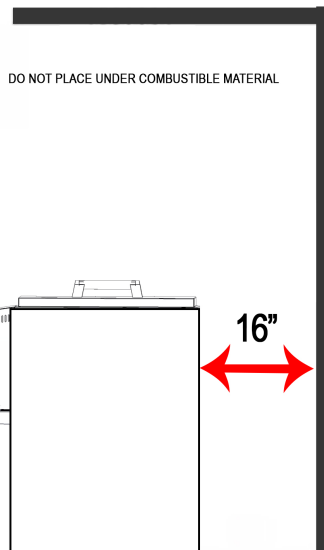
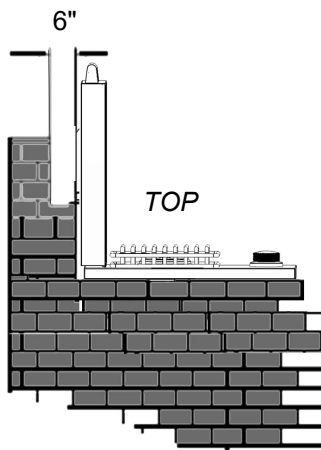
CLEARANCE TO COMBUSTIBLE CONSTRUCTION:

Minimum clearance from sides and back of unit to adjacent combustible construction below top of unit are 36" from sides and 36" from back.

Use your gas appliance at least 16" away from any wall or surface. Use your gas appliance 16" from any combustible objects that can melt or catch fire such as vinyl or wood siding, fences, overhangs, or any other sources of ignition; including pilot lights and live electrical appliances.

Do not use your gas appliance under any overhead combustible construction. Never use your Gas gas appliance Accessory in a garage, porch, shed, breezeway, or any other enclosed area. Never use your Gas gas appliance Accessory on a balcony, deck, or patio above the ground floor of your home.

In windy conditions, always position the front of the gas appliance to face oncoming wind to reduce heat and smoke blowing in your face, and to prevent potential hazards to yourself and the gas appliance.

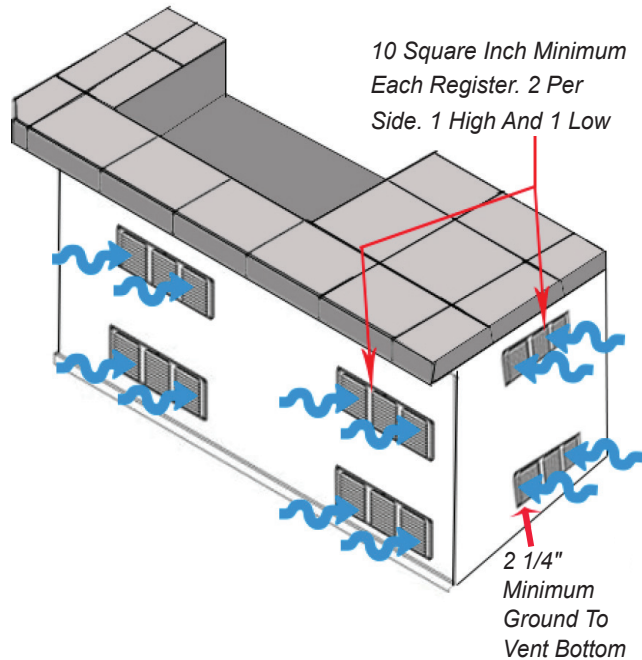


Installing this product into a combustible enclosure without an insulated jacket could result in fire, property damage and personal injury.

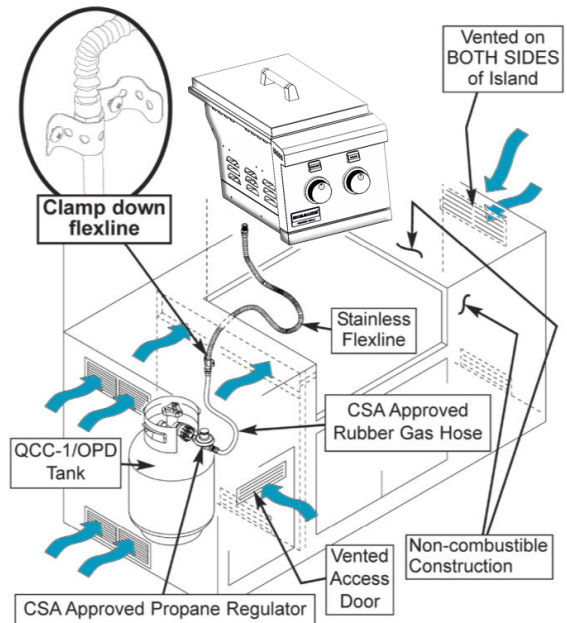


Vent Registers

REQUIRED WHEN AN LP GAS TANK IS USED



LP Gas



INSULATED SLEEVE INSTALLATION INSTRUCTIONS

IMPORTANT: Before you build the frame, you must take into consideration the total weight of the sleeve, Gas Appliance and any finishing materials.

Review the table on the next page for the proper framing dimensions for the insulation sleeve. Determine the entry point for both the gas inlet and electric connections. Make the 4" square holes for gas and electrical connections (rear or bottom access) based on your requirements. Note that the gas and electrical connections are located on the right side.

A "Level" should be used to assure that the framing is level, both front to back and side to side.

NOTE: Never under any circumstance should you install the transformer or run a gas hose in between the Gas Appliance and the inside of the insulating sleeve.

SLEEVE INSTALLATION

Position the sleeve into the frame. No part of the combustible enclosure can protrude above the top surface or in front of the face surface of the liner.

Gas Appliance INSTALLATION

Use the proper equipment to support the Gas Appliance. Place the Gas Appliance into the sleeve and place it over the sleeve lip across the back and sides. The liner is designed to support the Gas Appliance without additional fasteners.

FINISHING

If desired any gap remaining between the sleeve and the combustible enclosure may be filled with a non-combustible sealant.





WARNING



Spiders and small insects can spin webs and nest in the grill burner ventures which can lead to a gas flow obstruction resulting in a fire in and around the burner tubes. This type of "FLASHBACK FIRE" can cause serious Gas Appliance damage and create an unsafe operating condition for the user.

To reduce the chance of FLASHBACK FIRE you must inspect and clean the ventures at least twice a year in summer and fall or whenever spiders are active in your area, and if your Gas Appliance has not been used for an extended period of time.

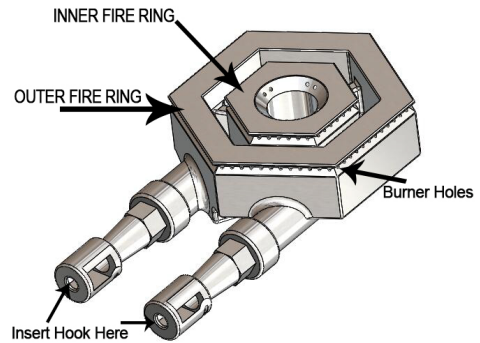
Remove the pin from the rear of each Main Burner using needle-nose pliers. Carefully lift each Burner up and away from the Gas Valve Orifice. Check and clean Burner/Venturi Tubes for insects and insect nests. A clogged tube can lead to a fire beneath the Gas Appliance.

FOR CLEANING, REFER TO METHODS 1-3 BELOW:

METHOD 1: Bend a stiff wire or wire coat hanger into a small hook as shown and run the hook through the Burner Tube and inside the Burner several times to remove debris.

METHOD 2: Use a bottle brush with a flexible handle and run the brush through the Burner Tube and inside the Burner several times to remove any debris.

METHOD 3: Use an air hose to force air through each Burner Tube. The forced air should pass debris or obstructions through the Burner and out the Ports.



WARNING



For safe operation ensure the Gas Valve Assembly Orifice is inside the Burner Tube before using your Gas Appliance. (See figure above). If the Orifice is not inside the Burner Tube, lighting the Burner may cause explosion and/or fire resulting in serious bodily injury and/or property damage.

Cleaning The Gas Appliance

Proper care and maintenance will keep your Gas Appliance in top operating condition and prolong its life. Follow these cleaning procedures on a timely basis and your Gas Appliance will stay clean and operate with minimum effort. CAUTION: Be sure your Gas Appliance is OFF and cool before cleaning.

CLEANING THE COOKING GRIDS - Before initial use, and periodically thereafter, wash your Cooking Grids in a mild soap and warm water solution. You can use a wash cloth or vegetable brush to clean your Cooking Grids.

CLEANING THE GREASE TRAY - To reduce the chance of fire, the Grease Tray should be visually inspected before each Gas Appliance use. Remove any grease and wash Grease Tray with a mild soap and warm water solution.



Cleaning The Gas Appliance (Cont'd.)

CLEANING EXTERIOR STAINLESS STEEL SURFACES:

Routine care and maintenance is required to preserve the appearance and corrosion resistance of stainless steel. The fact is stainless steel can corrode, rust and discolor under certain conditions. Rust is caused when regular steel particles in the atmosphere become attached to the stainless steel surface. Steel particles can also become attached to your Gas Appliance if you use steel wool or stiff wire brushes to clean the Gas Appliance instead of non-abrasive cloth, sponge or nylon cleaning tools. In coastal areas rust pits can develop on stainless surfaces that cannot be fully removed. Bleach and other chlorine based solutions used for household and pool cleaning can also cause corrosion to stainless steel. Weathering, extreme heat, smoke from cooking and machine oils used in the manufacturing process of stainless steel can cause stainless steel to turn tan in color. Although there are many factors which can affect the surface appearance of stainless steel, they do not affect the integrity of the steel or the performance of the Gas Appliance.

TO HELP MAINTAIN THE FINISH OF STAINLESS STEEL FOLLOW THESE CLEANING PROCEDURES FOR THE BEST RESULTS:

1. After every use (after your Gas Appliance has cooled down), wipe stainless surfaces with a soft, soapy cloth or sponge then rinse with water.
2. Be sure to remove all food particles, sauces or marinades from stainless steel because these can be highly acidic and damaging to stainless surfaces. Never use abrasive cleaners, scrubbers or stiff wire brushes of any type on your Gas Appliance.
3. Use a heat resistant Stainless Steel Cleaner and rub or wipe in the direction of the stainless steel grain or polish lines. Do not polish against the grain.

BROILMASTER Limited Warranty

WARRANTY TERMS FOR EMPIRE COMFORT SYSTEMS INC.

BROILMASTER Stainless Steel Gas Grills

Models: BSG262N, BSG343N, BSG424N

Empire Comfort Systems Inc. warrants this BROILMASTER stainless steel gas accessory to be free from defects at the time of purchase and for the periods specified below. The grill must be installed by a qualified technician and must be maintained and operated safely, in accordance with the instructions in the owner's manual. This warranty applies to the original purchaser only and is not transferable. All warranty repairs must be accomplished by a qualified gas appliance technician.

Limited Lifetime Parts Warranty – Against Rust-Through

If the items listed below fail because of defective workmanship or material, Empire will repair or replace at Empire's option. The limited lifetime warranty provides one-time replacement of a covered component.

- Stainless Steel Grill Housing
- Stainless Steel Cooking Grids and Stainless Steel Griddles
- Select Stainless Steel Components – Carts, Cast Stainless Steel Bowtie Burners, Stainless Steel Drip Pans, Side Burners, Side Burner Housings, and Warming Rack
- Stainless Steel Built-In Components – Built-In Sleeves, Access Door and Drawer Kits, Coolers, Sinks, and Vent Register Kits

Limited Five-Year Parts Warranty – Against Rust-Through

If the items listed below fail because of defective workmanship or material, Empire will repair or replace at Empire's option. Stainless Steel V-Grates, Flame Tamers, and Heat Zone Partitions
Infrared Burners (main and rear rotisserie)

Limited One-Year Parts Warranty

If the items listed below fail because of defective workmanship or material, Empire will repair or replace at Empire's option.

- Valves, knobs, ignitors, labels, hoses, fittings, and all other parts and accessories – including those made from stainless steel – unless specified above

Duties Of The Owner

The appliance must be installed by a qualified installer and operated in accordance with the instructions furnished with the appliance.

A bill of sale, cancelled check, or payment record should be kept to verify purchase date and establish warranty period.

Ready access to the appliance for service

What Is Not Covered

Damages that might result from the use, misuse, or improper installation or storage of this appliance.

Travel, diagnostic costs and freight charges on warranted parts to and from the factory.

Claims that do not involve defective workmanship or materials.

Unauthorized service or parts replacements.

Removal and reinstallation cost.

Inoperable due to improper or lack of maintenance.

The costs of a service call to diagnose a problem and labor for replacement or repairs.

How To Get Service

To make a claim under this warranty, please have your receipt available and contact your installing dealer. Provide the dealer with the model number, serial number, type of gas, and purchase verification. The installing dealer is responsible for providing service and will contact the factory to initiate any warranted parts replacements. Empire will make replacement parts available at the factory. Shipping expenses are not covered.

If after contacting your Empire dealer, service received has not been satisfactory, contact: Consumer Relations Department, Empire Comfort Systems Inc., PO Box 529, Belleville, Illinois 62222, or send an email to info@empirecomfort.com with "Consumer Relations" in the subject line.

Your Rights Under The Law

This warranty gives you specific legal rights, and you may also have other rights, which vary from state to state.

MASTER PARTS DISTRIBUTOR LIST

To Order Parts Under Warranty, please contact your local Empire dealer. See the dealer locator at www.empirecomfort.com. To provide warranty service, your dealer will need your name and address, purchase date and serial number, and the nature of the problem with the unit. To Order Parts After the Warranty Period, please contact your dealer or one of the Master Parts Distributors listed below. This list changes from time to time. For the current list, please click on the Master Parts button at www.empirecomfort.com. Please note: Master Parts Distributors are independent businesses that stock the most commonly ordered Original Equipment repair parts for Heaters, Grills, and Fireplaces manufactured by Empire Comfort Systems Inc.

Dey Distributing

1401 Willow Lake Boulevard
Vadnais Heights, MN 55101

Phone: 651-490-9191

Toll Free: 800-397-1339

Website: www.deydistributing.com

Parts: Heater, Hearth and Grills

F. W. Webb Company

200 Locust Street
Hartford, CT 06114

Phone: 860-722-2433

Toll Free: 800-243-9360

Fax: 860-293-0479

Toll Free Fax: 800-274-2004

Websites: www.fwwebb.com & www.victormfg.com

Parts: Heater, Hearth and Grills

East Coast Energy Products

10 East Route 36
West Long Branch, NJ 07764

Phone: 732-870-8809

Toll Free: 800-755-8809

Fax: 732-870-8811

Website: www.eastcoastenergy.com

Parts: Heater, Hearth and Grills

HOW TO ORDER REPAIR PARTS

Parts Not Under Warranty

Parts can be ordered through your Service Person, Dealer, or a Master Parts Distributor. See this page for the Master Parts Distributors list. For best results, the **service person or dealer** should order parts through the distributor. Parts can be shipped directly to the **service person/dealer**.

Warranty Parts

Warranty parts will need a proof of purchase and can be ordered by your Service Person or Dealer. Proof of purchase is **required** for warranty parts.

All parts listed in the Parts List have a Part Number. When ordering parts, first obtain the Model Number and Serial Number from the name plate on your equipment. Then determine the Part Number (**not** the Index Number) and the Description of each part from the following illustration and part list. Be sure to give all this information . . .

Appliance Model Number _____ Part Description _____

Appliance Serial Number _____ Part Number _____

Type of Gas (Propane or Natural) _____

Do not order bolts, screws, washers or nuts. They are standard hardware items and can be purchased at any local hardware store. Shipments contingent upon strikes, fires and all causes beyond our control.

Your BROILMASTER Premium gas accessory is identified by model number, serial number, and gas type. This information is provided on a product identification label located on the left side of the grill and under the grill's drip tray. For your convenience, complete this section for future reference when contacting your dealer.

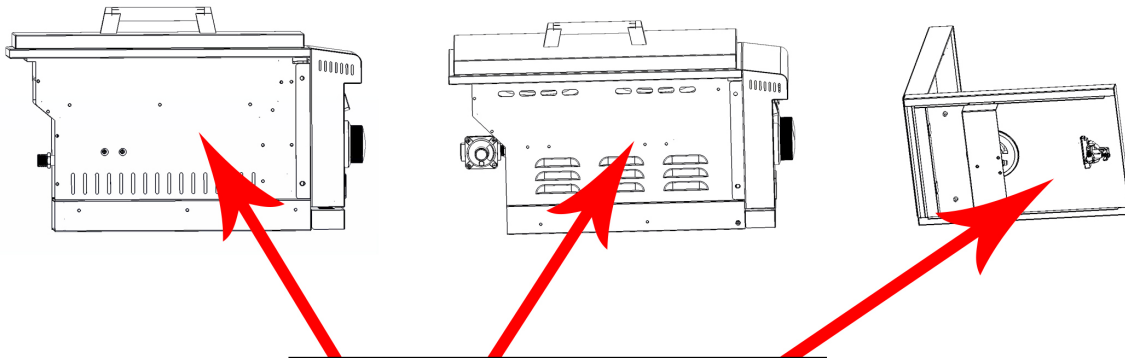


Contacting Your BROILMASTER Dealer

Before calling your BROILMASTER Dealer, please make sure you have the following information:

- Model number
- Date of purchase
- Proof of purchase by the original owner
- Serial number

The serial number can be located on the rating plate which is located on the left side of the Gas Appliance or on the pull-out drip tray lighting instructions and also on the underside of the drip tray.



RATING PLATE

WARNING: Fuels used in gas or oil-fired appliances, and the products of combustion of such fuels, contain chemicals known to the State of California to cause cancer, birth defects and/or other reproductive harm.

PROPANE MODELS:
Do not store a Spare LP-gas cylinder under or near this appliance.
Never fill the gas cylinder beyond 80% full.
Storage of gas cylinder under or near this appliance and/or overfilling of this cylinder may cause a fire resulting in death or serious injury.
CAUTION: A LP gas pressure regulator set at 11" WC MUST be used with this gas appliance. Turn off LP supply at Cylinder when this appliance is not in use. If stored indoors, detach and leave cylinder outdoors.

NATURAL GAS MODELS:
A NG gas pressure regulator set at 4" WC MUST be used with this appliance. The regulator supplied must be used with this appliance.

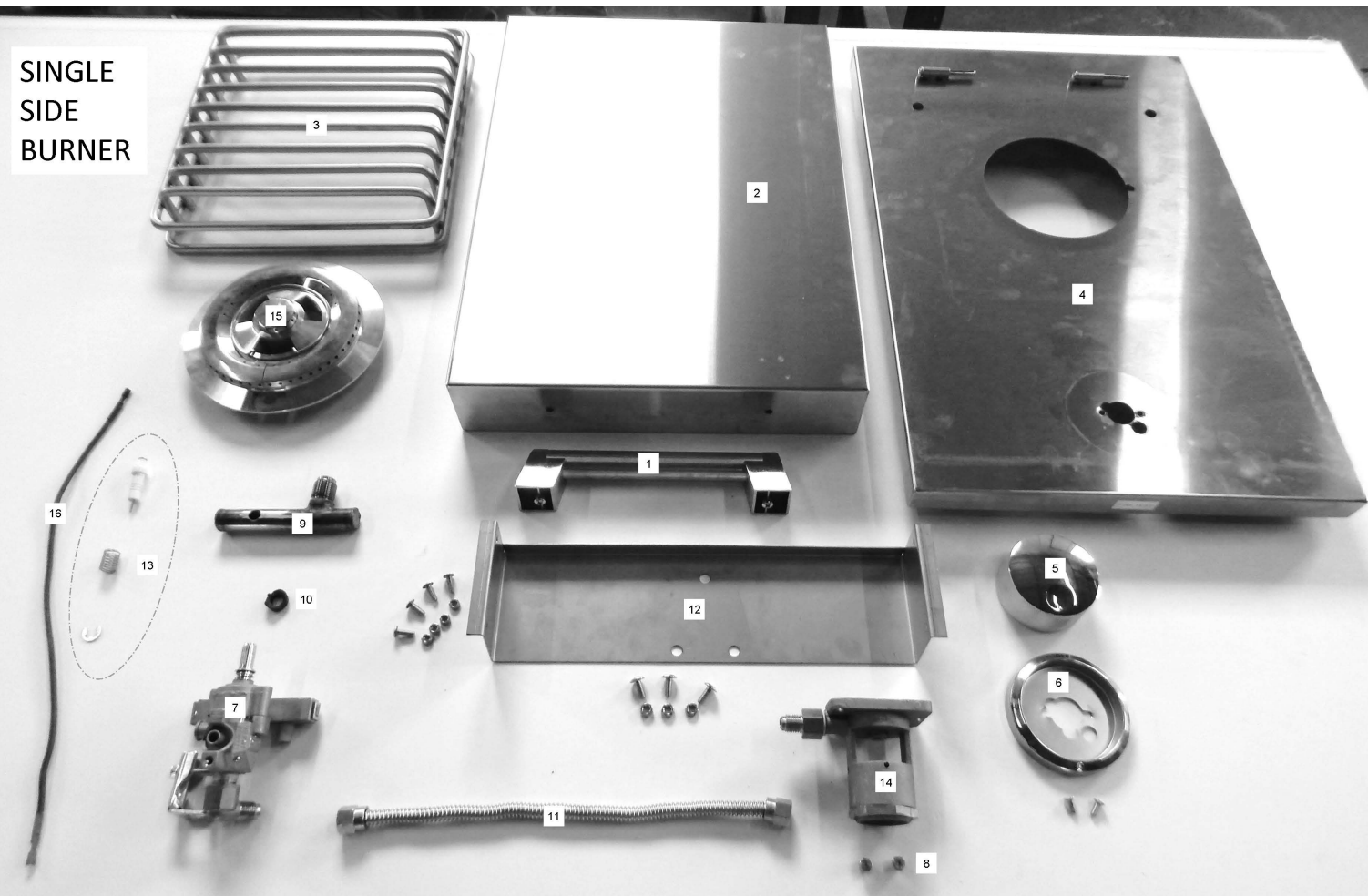
NOTE:
Do not place Under any unprotected Combustible Surface.
Minimum clearance to adjacent combustible construction is 14" from sides & 16" from the back of the burner frame. Always follow all City and Local codes. A Permit may be required and Your local City will provide this permit. Always use a certified professional gas appliance installer.

MODEL	ORIFICE SIZE (mm)	GAS TYPE	INPUT/BURNER (BTU'S/HR)
<input type="checkbox"/> BSAF-12DN	1.12	PROPANE	10000
<input type="checkbox"/> BSAF-12DL	1.10	PROPANE	10000

BROILMASTER
918 Freeburg Ave
Belleville, IL 62220
USA
1-800-851-3153
SERIAL# BSG262LP-12102018

SIDE BURNER EXPLODED PARTS VIEW

SINGLE
SIDE
BURNER



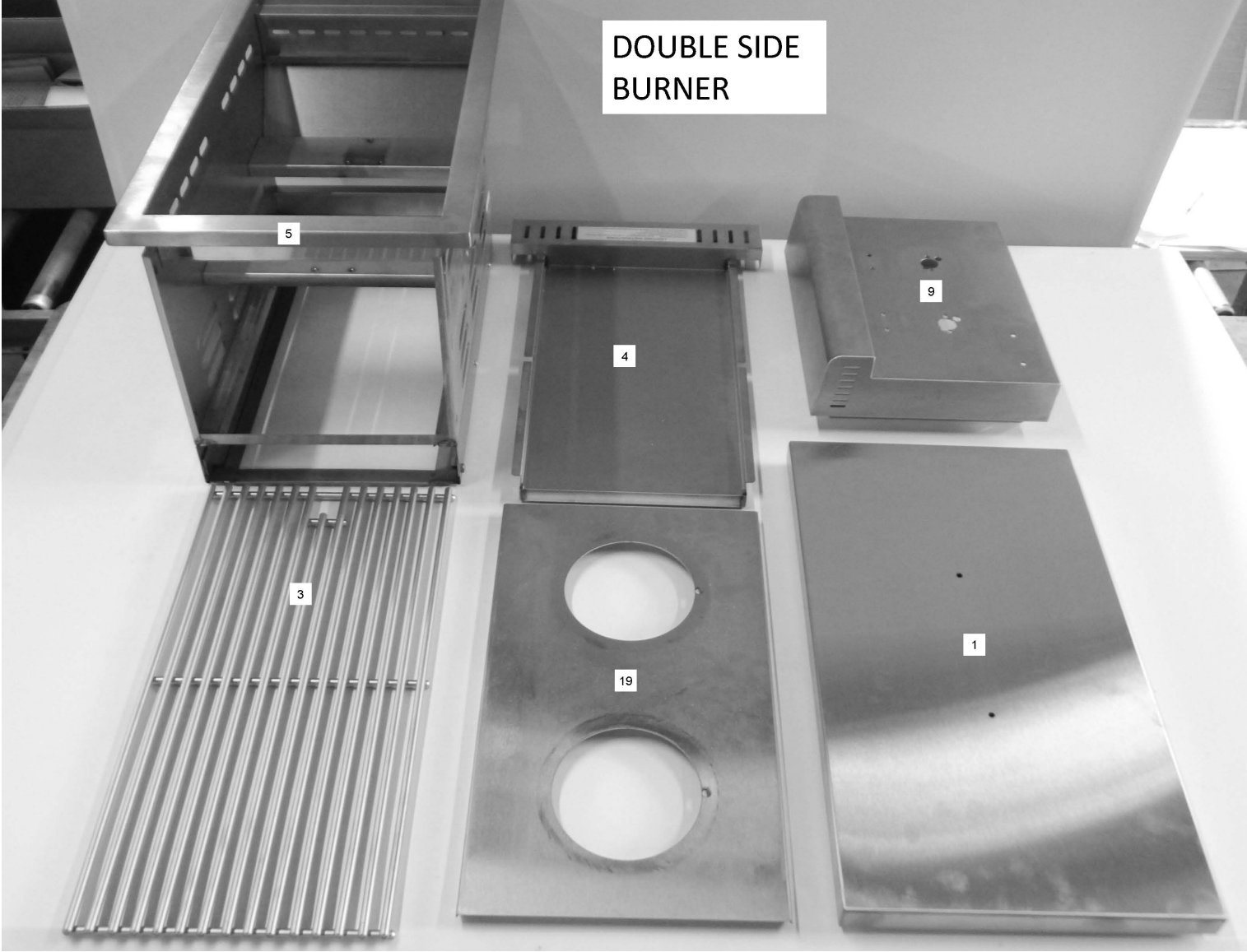
SINGLE SIDE BURNER

ITEM NO.	DESCRIPTION	EMPIRE PART NO.
1	HANDLE	BR0084
2	HOOD	BR0099
3	COOKING GRID	BR0100
4	CONTROL PANEL	BR0101
5	CONTROL KNOB	BR0029
6	BEZEL	BR0102
7	VALVE	BR0103
8a	ORIFICE, NAT, 1.60MM	BR0104
8b	ORIFICE, LP, 1.05MM	BR0105
9	MANIFOLD	BR0106
10	VALVE GROMMET	BR0045
11	GAS LINE, 1/4" X 10.5"	BR0107
12	BURNER SUPPORT	BR0108
13	IGNITION PIN ASSY	BR0109
14	BURNER BASE	BR0110
15	BURNER	BR0111
16	IGNITOR WIRE, 14"	BR0112



DOUBLE SIDE BURNER EXPLODED PARTS VIEW

DOUBLE SIDE BURNER PARTS LIST



DOUBLE SIDE BURNER EXPLODED PARTS VIEW

**DOUBLE SIDE
BURNER**



DOUBLE SIDE BURNER PARTS LIST

DOUBLE SIDE BURNER

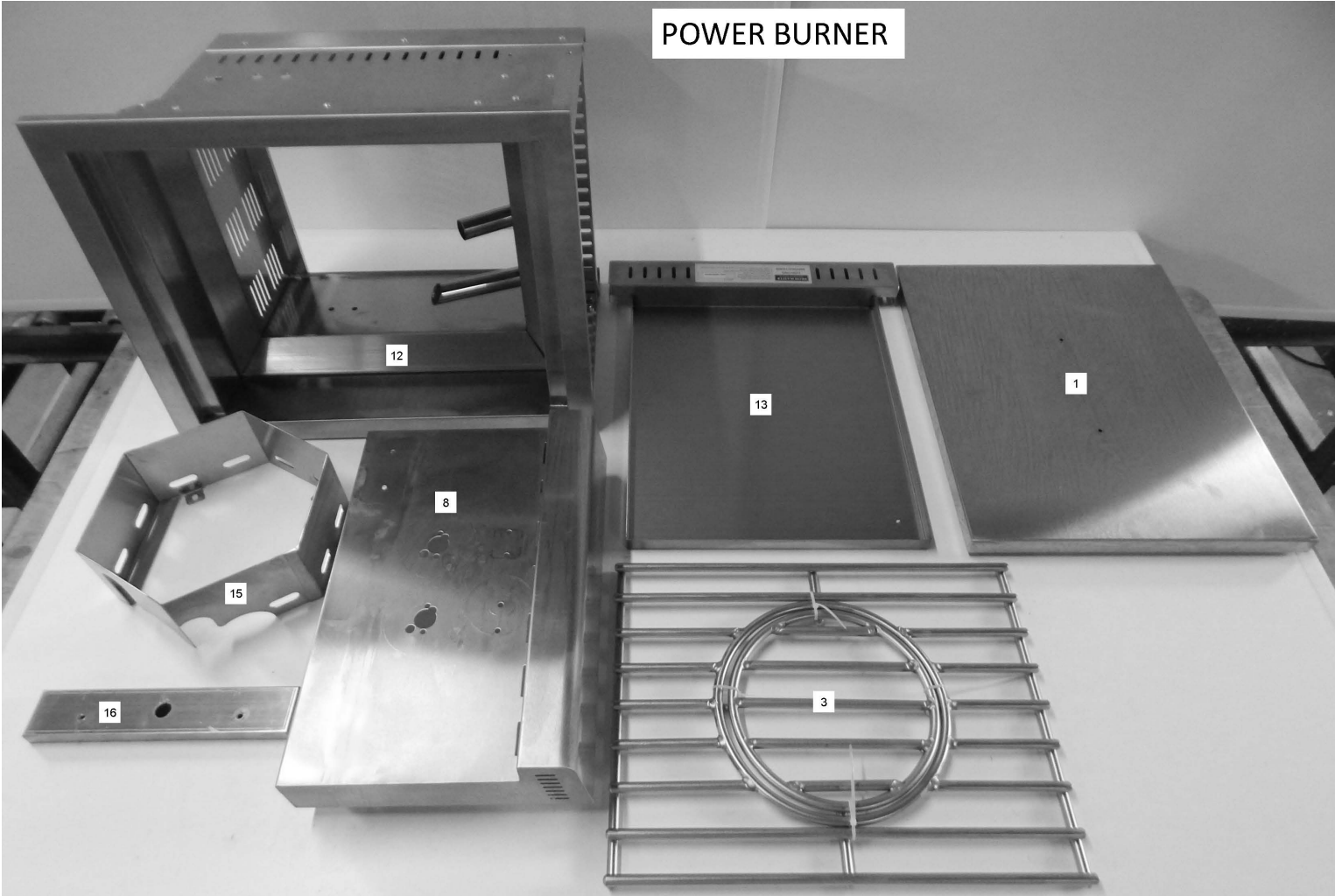
ITEM NO.	DESCRIPTION	EMPIRE PART NO.
1	HOOD	BR0113
2	HANDLE	BR0084
3	COOKING GRID	BR0114
4	DRIP TRAY	BR0115
5	FIREBOX	BR0116
6	CONTROL KNOB	BR0029
7	BEZEL	BR0102
8	BADGE, BM LOGO	BR0028
9	CONTROL PANEL	BR0117
10	BADGE (FRONT)	BR0118
11	BADGE (REAR)	BR0119
12	VALVE	BR0103
13	GAS LINE, 1/4" X 8"	BR0120
14	GAS LINE, 1/4" X 16"	BR0121
15	MANIFOLD	BR0122
16	BURNER	BR0111
17	BURNER BASE	BR0110
18	IGNITION PIN ASSY	BR0109
19	BURNER SUPPORT	BR0123
20	VALVE GROMMET	BR0045
21	IGNITOR WIRE, 14"	BR0112
22	IGNITOR WIRE, 19.75"	BR0124
23a	ORIFICE, NAT, 1.60MM	BR0104
23b	ORIFICE, LP, 1.05MM	BR0105



POWER SIDE BURNER EXPLODED PARTS VIEW

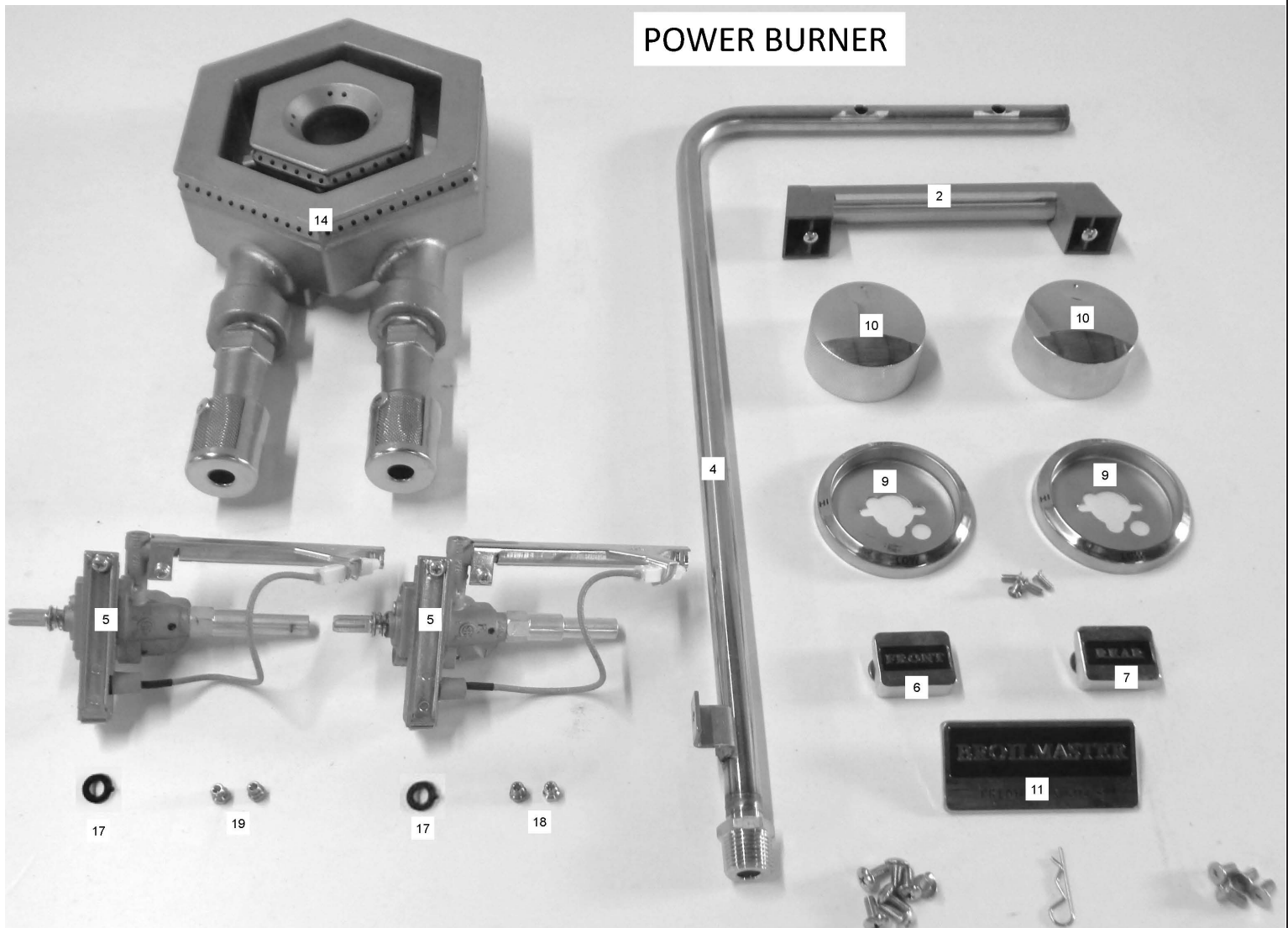
POWER SIDE BURNER PARTS LIST

POWER BURNER



POWER SIDE BURNER EXPLODED PARTS VIEW

POWER BURNER



POWER SIDE BURNER PARTS LIST

POWER BURNER

ITEM NO.	DESCRIPTION	EMPIRE PART NO.
1	HOOD	BR0125
2	HANDLE	BR0084
3	COOKING GRID	BR0126
4	MANIFOLD	BR0127
5	VALVE	BR0128
6	BADGE (FRONT)	BR0118
7	BADGE (REAR)	BR0119
8	CONTROL PANEL	BR0129
9	BEZEL	BR0102
10	CONTROL KNOB	BR0029
11	BADGE, BM LOGO	BR0028
12	FIREBOX	BR0130
13	DRIP TRAY	BR0131
14	BURNER	BR0132
15	BURNER RING	BR0133
16	BURNER SUPPORT	BR0134
17	VALVE GROMMET	BR0045
18a	INNER ORIFICE, NAT, 2.18MM	BR0135
18b	INNER ORIFICE, LP, 1.51MM	BR0136
19a	OUTER ORIFICE, NAT, 2.37MM	BR0137
19b	OUTER ORIFICE, LP, 1.78MM	BR0138



BROILMASTER®
PREMIUM GRILLS

BROILMASTER

A Division of Empire Comfort Systems, Inc.

918 Freeburg Ave.

Belleville, Illinois 62220

Visit our web site at www.broilmaster.com

If you have a general question about
our products, please e-mail us
at info@empirecomfort.com.

If you have a service or repair question,
please contact your dealer.

