Alfresco™

Open Air Culinary Systems

AXESZ

Care and Use Manual

SERIAL NUMBERS UP TO 17-99999

SERIAL NUMBER LABEL:

PASTE SERIAL NUMBER LABEL IN THIS LOCATION

NOTES:

ALFRESCO™ Gourmet Grills
A division of Superior Equipment Solutions, Inc.
7039 East Slauson Avenue
Commerce, CA. 90040
Ph.: (888) 383-8800
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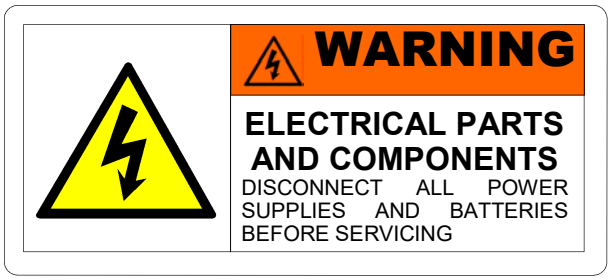
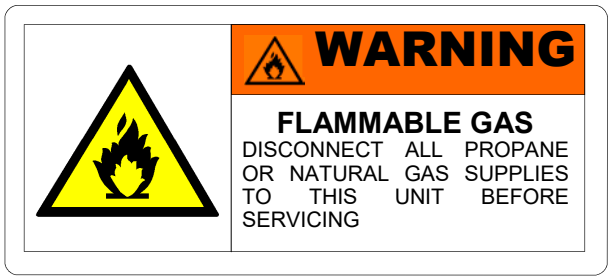
GENERAL SAFETY PRECAUTIONS:





WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

WARNING: Do not try lighting this appliance without reading the **LIGHTING INSTRUCTIONS** section of this manual.

WARNING: For outdoor use only. This cooking appliance is not intended to be installed in or on recreational vehicles and / 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.

TESTED IN ACCORDANCE WITH:

ANSI Z21.58a-1995 STANDARD FOR OUTDOOR COOKING GAS APPLIANCES.
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 1988, or CAN/CGA-B149-1 National Gas Installation code, or CAN/CGA-B149.2, Propane Installation code. All components must be grounded in accordance with local codes or with the National Electrical Code ANSI/NFPA 70-990 or Canadian Electrical code CSA C22.1

CALIFORNIA PROPOSITION 65 - WARNING
The burning of gas cooking fuel generates toxic 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 warning is issued pursuant to California Health & Safety Code Sec. 25249.6

SAFETY PRACTICES TO AVOID PERSONAL INJURY

READ THIS CARE AND USE MANUAL CAREFULLY AND COMPLETELY BEFORE USING YOUR SEAR-ZONE BURNER TO REDUCE THE RISK OF FIRE, BURN HAZARD OR OTHER INJURY. KEEP THIS MANUAL FOR FUTURE REFERENCE.

When properly cared for, your ALFRESCO™ Sear-Zone Burner will give safe, reliable service for many years. However, extreme care must be used since the Sear-Zone Burner produces intense heat, which can increase accident potential. When using this appliance, basic safety practices must be followed, including but not limited to the following:

- Begin by ensuring proper assembly. A qualified technician should perform all other service.
- Do not repair or replace any part of the Sear-Zone Burner unless specifically recommended in this manual.
- All other service should be referred to and performed by a qualified technician.
- For personal safety, wear proper apparel Loose fitting garments or sleeves should never be worn while using this appliance Some synthetic fabrics are highly flammable and should not be worn while cooking.
- Never let clothing, pot holders or other flammable materials come in contact with or too close to any sear grate, ceramic honeycomb burner or hot surface until it has cooled down sufficiently. Fabrics may ignite and result in personal injury.
- Do not use a towel or bulky cloth in the Sear-Zone Burner grate.
- Grease is flammable. Let hot grease cool before attempting to handle it.
- Avoid letting grease deposits collect in the bottom of the Sear-Zone Burner by cleaning the grease grate often. Never while the Sear-Zone is on or hot from recent use; pan will not come out.
- Do not use aluminum foil to line the Sear-Zone Burner grates. This can severely upset combustion airflow or trap excessive heat in the control area. The result of this can be melted knob, igniter and increased chance of personal injury. Never cook without the sear grate.
- Children should not be left alone or unattended in an area where the Sear-Zone Burner is being used. Never allow them to sit, stand or play on or around the Sear - Zone Burner. Do not store items of interest to children around or below the Sear-Zone Burner.
- Never lean over an open hot or operating Sear-Zone Burner.
- When using the Sear-Zone Burner do not touch the Sear-Zone Burner grate or immediate surrounding area as these areas become extremely hot and could cause burns.
- For proper lighting and performance of the burner keep the ports clean. It is necessary to clean them periodically for optimum performance. The burners will only operate in one position and must mounted correctly for safe operation.

(Safety, cont.)

- Clean the Sear-Zone Burner with caution. Avoid steam burns; do not use a wet sponge or cloth to

clean the Sear-Zone Burner while it is hot. Some cleaners produce noxious fumes or can ignite when applied to a hot surface.

- **INSECT WARNING**: Spiders and insects can nest in the burners of this Sear-Zone Burner and cause the gas to flow from the a wrong side of the burner. This is a very dangerous condition, which can cause a fire to occur behind the valve panel, thereby damaging the Sear-Zone Burner and making it unsafe to operate. Inspect the Sear-Zone Burner at least twice a year.

- Be sure all Sear-Zone Burner controls are turned off and the Sear-Zone Burner is cool before using any type of aerosol cleaner on or around the Sear-Zone Burner. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode.

- Do not operate the Sear-Zone Burner under unprotected combustible construction. Use only in well ventilated areas. Do not use in buildings, garages, sheds, breezeways or any enclosed areas.

- Keep the area surrounding the Sear-Zone Burner free from combustible materials, trash, or combustible fluids and vapors such as gasoline or charcoal lighter fluid. Do not obstruct the flow of combustion gases and ventilation airways.

- If the unit is stored indoors ensure that it is cool. If propane is used, the cylinder must be unhooked and the propane cylinder stored outside in a well-ventilated area, out of reach of children.

- Never use the Sear- Zone Burner in windy conditions. If located in a consistently windy area, oceanfront, mountaintop, etc... a windbreak will be required. Always adhere to the specified clearances.

- Keep any electrical supply cord, away from the heated areas of the Sear- Zone Burner.

WARNING

FOR OUTDOOR USE ONLY
NOT TO BE INSTALLED IN OR ON RECREATIONAL VEHICLES AND / OR BOATS.

WARNING

NEVER USE A DENTED OR RUSTED LIQUID PROPANE TANK. SHUT OFF TANK WHEN NOT IN USE.

LOCATING AND ASSEMBLING THE SEAR ZONE BURNER:

When determining a suitable location for your Sear Zone Burner, take into account concerns such as exposure to wind, rain, sprinklers, proximity to traffic paths and keeping any gas supply line runs as short as possible.
Locate the Sear Zone Burner only in a well-ventilated area. Never locate the Sear Zone Burner in a building, garage, breezeway, shed or other such enclosed areas without an approved ventilation system. Never locate the Sear-Zone Burner over, under or next to unprotected combustible construction.

CLEARANCES:

TO NON-COMBUSTIBLE CONSTRUCTIONS:
A minimum of **3”** clearance around the Sear Zone Burner to non-combustible construction is required to allow heat to escape freely while cooking.

TO COMBUSTIBLE CONSTRUCTIONS:
This appliance should NOT be located over, under or next to unprotected combustible construction.

ASSEMBLY:

BUILT-IN MODELS:

To locate your ALFRESCO™ Sear Zone Burner into your Non-combustible enclosure, complete the following steps:

1. Remove all packaging materials
2. Install and secure the body of the Sear Zone Burner to your counter’s enclosure.
3. Ensure that the burner is positioned correctly on the venturi funnel, and is fully seated onto the support. (See figure # 1)
4. Install the Sear Zone Burner Grate.
5. Make the connection to the gas regulator according to the instructions on pages 8 & 9 for your gas type.
6. To comply with safety and service requirements, main gas shut off valve must be accessible from front of Sear Zone Burner without using any tools.

WARNING:

To prevent harm and ensure proper operation of your Sear Zone Burner, it is imperative that the burner is properly installed with respect to the gas orifice. Be certain that the exterior cap and well as internal cap is inserted completely into the burner’s venture funnel and that the burner rests firmly on its supports.

The burner should not rock side-to-side nor top-to-bottom if properly installed. If excessive burner movement is present, reseat burner or contact your authorized service provider.

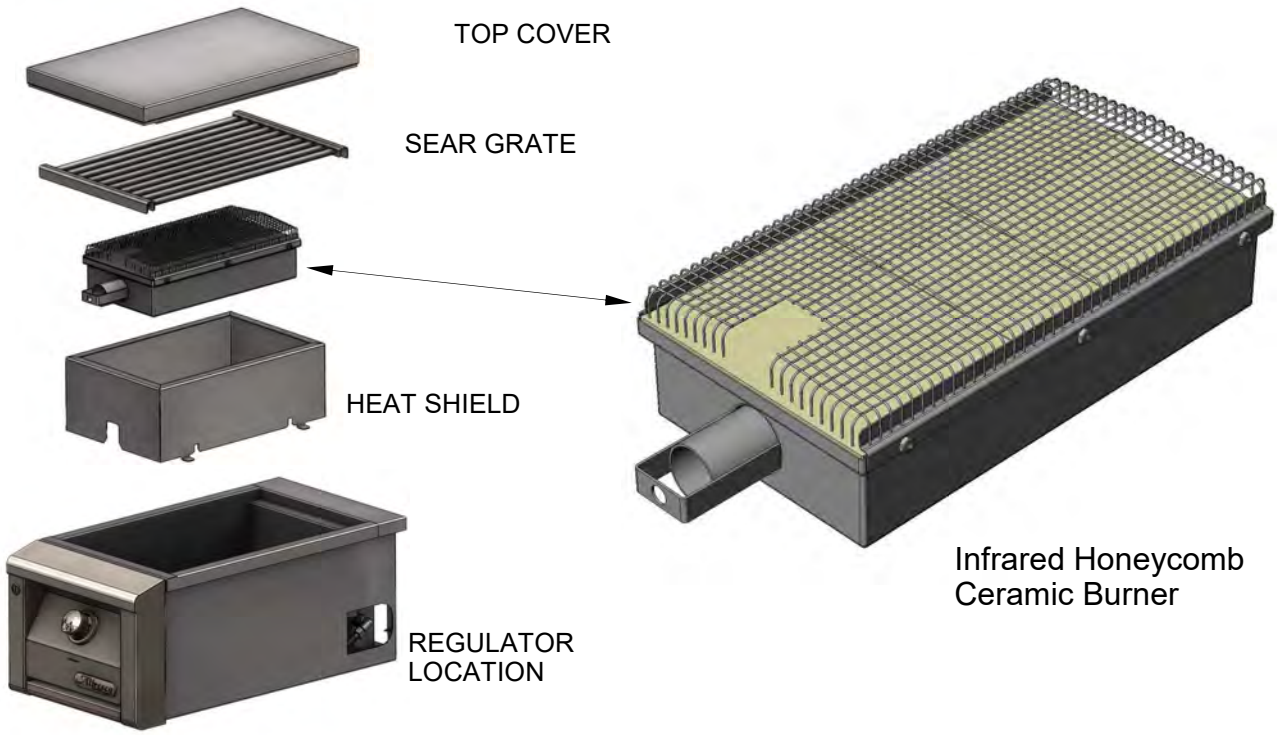


Figure # 1 SEAR ZONE BURNER BODY

GAS CONNECTION—LIQUID PROPANE (LP)

NEVER CONNECT THE SEAR ZONE BURNER TO AN UNREGULATED GAS SUPPLY.

Before proceeding, ensure the unit is fitted for LP gas. Connecting to an improper gas type will result in poor performance and increased risk of damage or injury. Total gas consumption (per hour) with burner set "ON" is a follows:

- AXESZ 27,500 BTUH

The installation of this appliance must conform with local codes or, in the absence of local codes, to the national fuel gas code, ANSI Z223.1a-1988. Installation in Canada must be in accordance with the Standard CAN/ CGA-B149.1 Natural Gas Installation or CAN/CGA-B149.2, Propane Installation Code.

Manifold pressure with LP Operating: 10.0" W.C. Non-operating: 11.2" W.C.

L.P. TANK REQUIREMENTS:

Use only a standard 20 Lb. (5 Gal.) propane gas cylinder (18-1/4" H x 12-1/4" Ø). The tank must be installed in the upright position. Do not use a dented or rusty LP tank as it may be hazardous and should be checked by your LP supplier. Never use a cylinder with a damaged valve.

The LP gas cylinder must be constructed and marked in accordance with the specifications for LP gas cylinders of the U.S. Department of Transportation (DOT). The cylinder must be provided with a shut off valve terminating in an LP gas supply cylinder valve outlet specified, as applicable, for connection type **QCC1** in the standard for compressed gas cylinder valve outlet and inlet connections ANSI/CGA-V-I.

LP GAS CONNECTION TO LP TANKS:

Your ALFRESCO™ Sear Zone Burner for use with LP gas comes equipped with its own regulator, whic

MUST NOT be removed. There is also a secondary high capacity, hose/regulator assembly for connection to a standard 20 Lb. LP cylinder. The LP gas pressure regulator and hose supplied with this unit must be used without alteration.
If this assembly needs to be replaced use only the type specified by ALFRESCO™ for this appliance.

To connect the regulator / hose assembly follow the next steps:

- Locate the regulator and gas connection point in the rear side of your Sear Zone Burner unit .
- Verify that the a 1/2" FPT x 1/2" MPT (male-to-female) connected to the regulator points in the required direction. (*see **Figure # 2***)
- Fasten the hose connection to a 1/2" MPT x 3/8" COMP (compression flare fitting) connected to the elbow. (*see **Figure # 2***).

LP GAS CONNECTION TO LP PIPED SYSTEMS:

An LP piped system is one with a large central LP tank that feeds the entire household. Those systems are normally equipped with a high pressure regulator by the large LP tank and low pressure regulators close to the home.

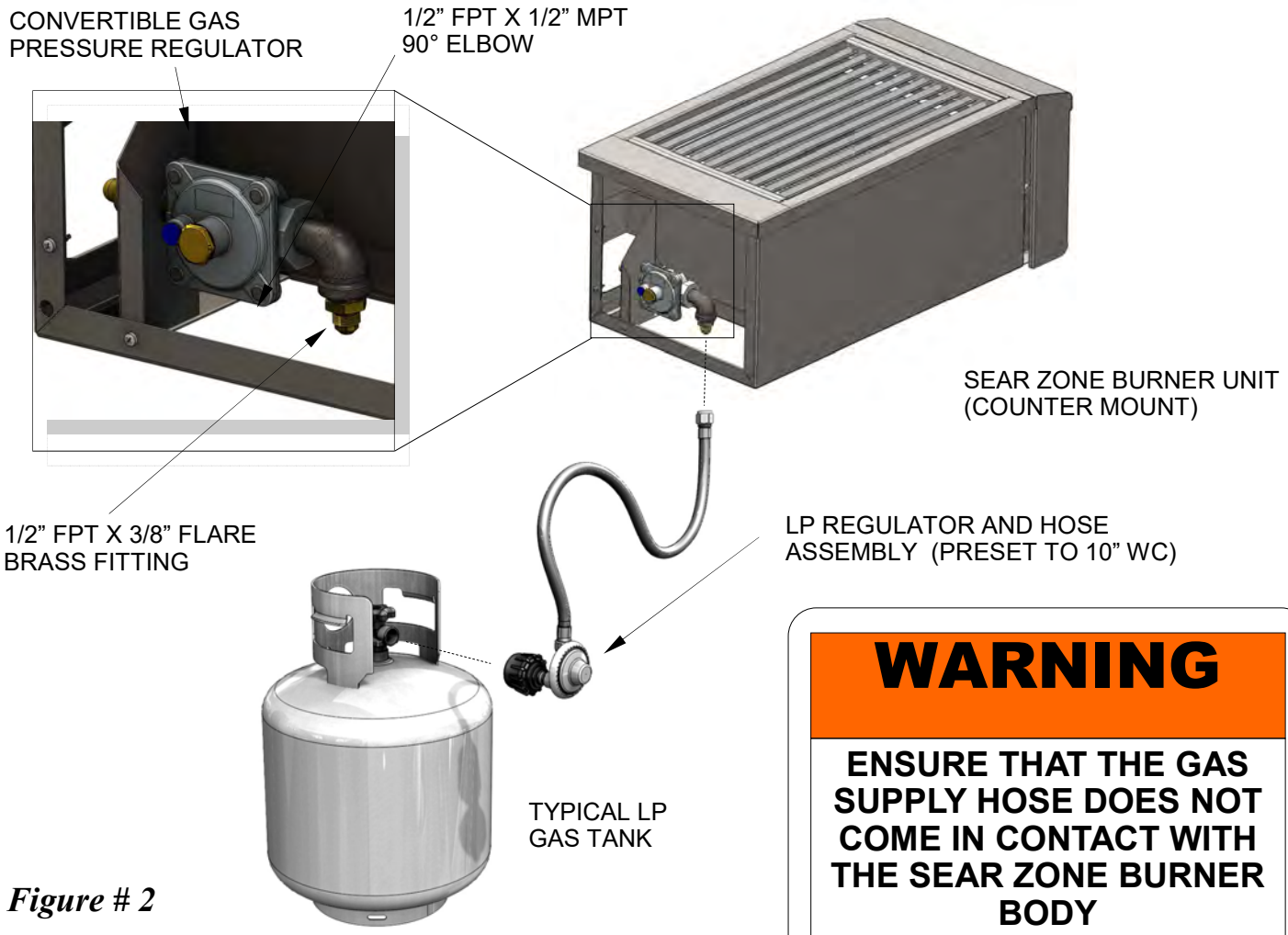


Figure # 2

WARNING

ENSURE THAT THE GAS SUPPLY HOSE DOES NOT COME IN CONTACT WITH THE SEAR ZONE BURNER BODY

CAUTION

CYLINDERS MUST BE STORED OUTDOORS IN A WELL VENTILATED AREA OUT OF THE REACH OF CHILDREN.

DISCONNECTED LP CYLINDERS MUST HAVE THREADED VALVE PLUGS TIGHTLY INSTALLED, AND MUST NOT BE STORED IN A BUILDING, GARAGE OR ANY OTHER ENCLOSED AREA. THE GAS MUST BE TURNED OFF AT THE SUPPLY CYLINDER WHEN THE UNIT IS NOT IN USE. IF THE APPLIANCE IS STORED INDOORS, THE CYLINDER MUST BE DISCONNECTED AND REMOVED FROM THE APPLIANCE.

WARNING

YOUR ALFRESCO™ SEAR ZONE BURNER'S PRESSURE REGULATOR HAS A **MAXIMUM INPUT PRESSURE OF 14" WC.** (OR APPROX. .5 PSI) , AND A **SAFETY LIMIT OF 69" WC.** (2.5 PSI).

REGULATOR NOTICE

Exposure to pressures above the safety limit of 69" WC. will permanently damage the gas regulator requiring a replacement. **OVER PRESSURE DAMAGE IS NOT COVERED BY YOUR ALFRESCO WARRANTY**

GAS CONNECTION - NATURAL GAS (NG)

NEVER CONNECT THE SEAR ZONE BURNER TO AN UNREGULATED GAS SUPPLY.

Before proceeding, ensure the unit is fitted for natural gas. Connecting to an improper gas type will result in poor performance and increased risk of damage or injury. The installation of this appliance must conform with local codes or, in the absence of local codes, to the national fuel gas code, ANSI Z223.1a-1988. Installation in Canada must be in accordance with the Standard CAN/ CGA-B149.1 Natural Gas Installation or CAN/CGA-B149.2, Propane Installation Code.

Manifold pressure with NG:	Operating:	4.0" W.C. (.14 PSI)
	Non-operating:	4.5" W.C. (.16 PSI)
	Optimum pressure:	7.0" W.C. (.25 PSI)

NOTE: To ensure proper heating performance of this appliance, verify that the gas line supply pressure is adequate (7.0" W.C. supply pressure is preferred) to maintain 4.5" W.C. manifold pressure. Use a minimum 1/2" ID flex hose to prevent gas starvation.

NATURAL GAS CONNECTION:

Ensure that the service pipe supplying the Sear Zone Burner is fitted with a shut off valve conveniently positioned and easily accessible as an emergency gas shutoff.

Your ALFRESCO™ Sear-Zone Burner for use with Natural Gas comes equipped with its own regulator which MUST NOT be removed.
If this regulator needs to be replaced use only the type specified by ALFRESCO™ for this appliance.

To connect the piping or hose assembly follow the next steps:

- Locate the regulator and gas connection point in the rear side of your Sear Zone Burner.

- Verify that the a 1/2” FPT x 1/2” MPT (male-to-female) connected to the regulator points in the required direction. (*see **Figure # 3***)

- Fasten the pipe or hose connection to a 1/2” MFT elbow with the appropriate gas fittings. (*see **Figure # 3***).

If the connection of the Sear Zone Burner is done with flare fittings and a flexible hose to the existing NG gas supply, a 1/2” diameter flexible stainless steel gas hose, no more than 48” in length will be required.

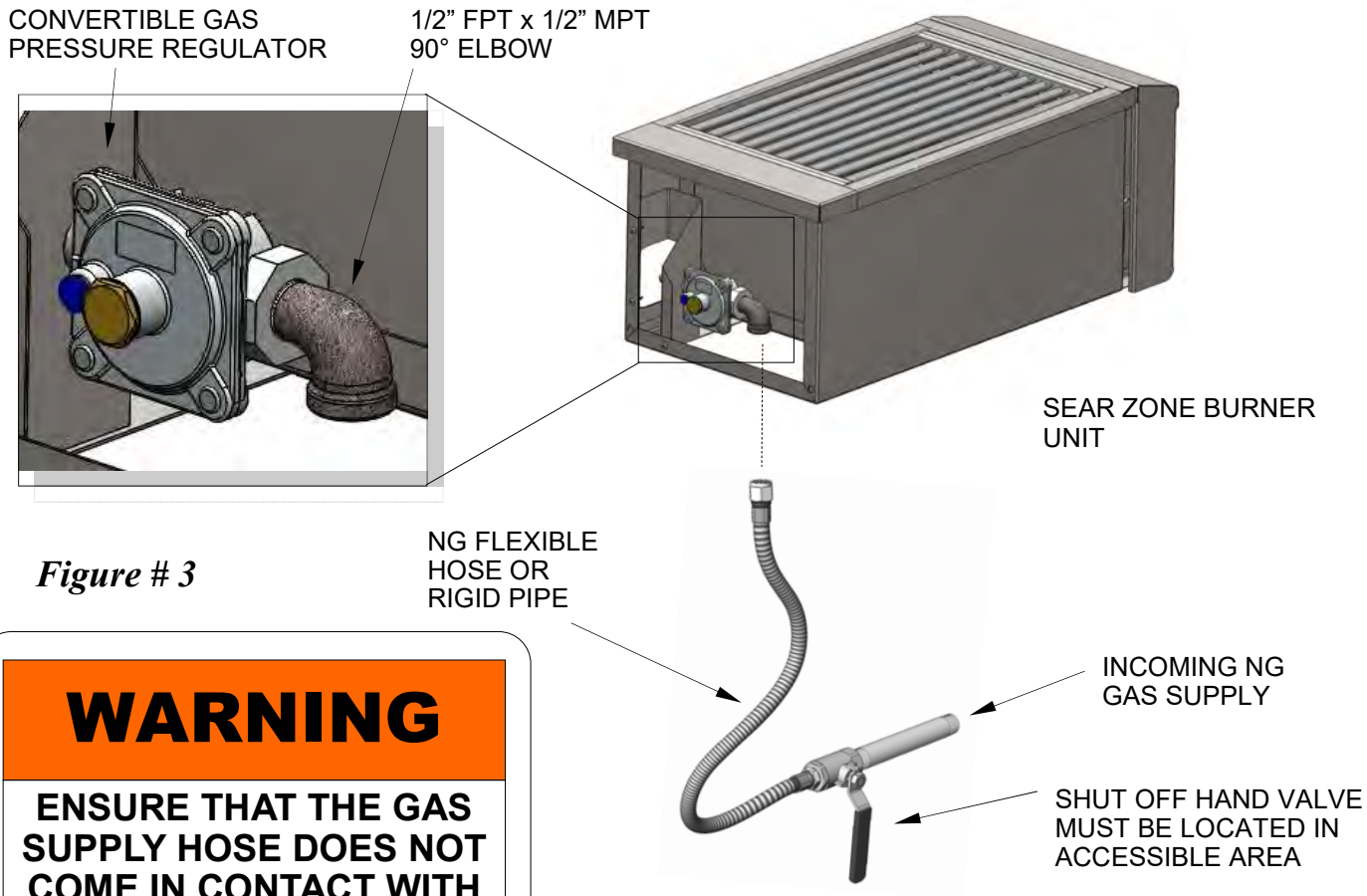


Figure # 3

WARNING

ENSURE THAT THE GAS SUPPLY HOSE DOES NOT COME IN CONTACT WITH THE SEAR ZONE BURNER BODY

LEAK TESTING:

GENERAL:
Although all gas connections on your ALFRESCO™ Sear Zone Burner are leak 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:

- Make sure that all packing material is removed from the Sear Zone Burner.
- Make sure the burner tie-down straps are removed from the unit.
- Do not smoke while leak testing.
- Never leak test with an open flame.
- Make a soap solution of one part liquid detergent and one part water for leak testing purposes.
- Apply the solution to the gas fittings by using a spray bottle, or brush.
- For LP units, always check with a full cylinder.

TO TEST:

- Make sure the control valve is in the "OFF" position.
- Apply the soap solution described above to all fittings.
- Turn the gas supply on.
- Check all connections from the supply line, or LP cylinder up to and including the manifold pipe assembly.
- Soap bubbles will appear where a leak is present.
- If a leak is present, immediately turn off gas supply, tighten any leaking fittings, turn the gas supply back on, and recheck.
- If you cannot stop a gas leak turn off the gas supply and call your dealer where you purchased your Sear Zone Burner.
- Do not use the Sear Zone Burner until all connections have been checked and do not leak.
- Only those parts recommended by the manufacturer should be used on the Sear Zone Burner.
- Substitution can void the Sear Zone Burner's warranty.

IMPORTANT NOTE:
ALWAYS CHECK FOR LEAKS AFTER EVERY LP TANK CHANGE.
If a leak is present, or if the connection hose shows signs of wear, these conditions must be corrected prior to using your Sear Zone Burner.

Check all gas supply fittings for leaks before each use. It is handy to keep a spray bottle of soapy water near the shut-off valve of the gas supply line. Spray all the fittings. Bubbles indicate leaks.

LIGHTING INSTRUCTIONS:

BEFORE LIGHTING…

The pressure regulator and hose assembly supplied with the unit must be used. Never substitute regulators for those supplied with the Sear Zone Burner. If a replacement is necessary, contact the factory for proper replacement.

Screw the regulator (**Type QCC1**) into the LP tank. Leak check the hose and regulator connections with a soap and water solution before operating as explained on the LEAK TESTING section of this manual.

WARNING

THE COVER MUST BE REMOVED WHEN LIGHTING.

THE COVER SHOULD NOT BE CLOSED WHEN THE BURNERS ARE IN USE.

WARNING

DO NOT ATTEMPT TO LIGHT THE SEAR ZONE BURNER IF THE ODOR OF GAS IS PRESENT.

SEAR ZONE BURNER LIGHTING:
Turn the knob to "OFF" then turn on the gas supply.
Always keep your face and body as far away from the Sear Zone Burner as possible when lighting. Depress the igniter button of the burner and immediately push and turn the burner control knob counter-clockwise to "ON" position and wait for the burner to light.
*(See **Figure # 4** on next page)*

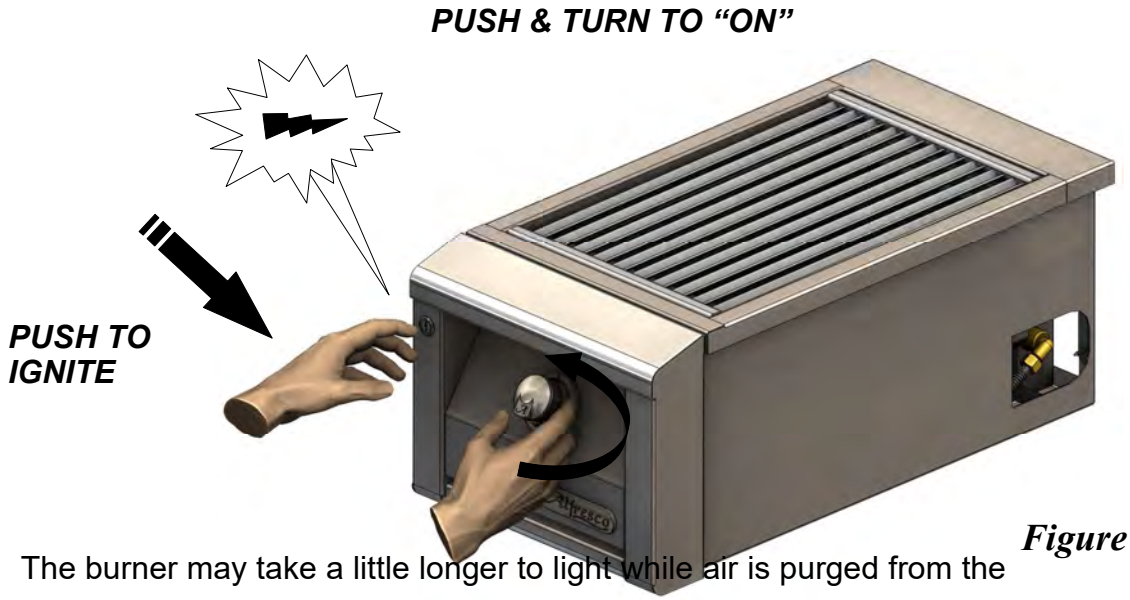


Figure # 4

NOTE: The burner may take a little longer to light while air is purged from the gas supply system.

If the burner does not light in 4 seconds, turn knob to "OFF" and wait 5 minutes to allow any accumulated gas to dissipate before trying again. If the burner will not light after several attempts, then it can be lit with a match.

Keep your face away from the Sear Zone Burner as far as possible and pass a lit, long stem-match through the Sear Zone grate the ports of the burner.

Position the match near the burner ports. Push and turn the control knob to "ON". Repeat procedure on if necessary. If the burner does not light in 4 seconds turn the knob OFF, wait 5 minutes and try again. If the burner will not light after several attempts see page 15: Troubleshooting.

BUTTON SYMBOLS AND LOCATIONS:

There is only one button to engage the igniter located on the upper left corner of the front panel of the Sear zone burner.

IGNITER BUTTON SWITCH
(on LEFT side)

BURNER ADJUSTMENTS

LOW HEAT SETTING ADJUSTMENT:

NOTE:
THE LOW HEAT SETTING ON YOUR SEAR ZONE BURNER IS PRESET AT THE FACTORY.
ADJUST ONLY IF ALTITUDE OR ENVIRONMENTAL FACTORS ARE CAUSING POOR, LOW HEAT, PERFORMANCE.

WARNING

NEVER ADJUST THE BURNER SO LOW THAT IT MAY GO OUT DURING USE. DO NOT OPERATE THE SEAR ZONE BURNER WITH THE LOW HEAT SCREW REMOVED.

GAS CAN ESCAPE AND CAUSE A POTENTIALLY HAZARDOUS CONDITION.

USING THE SEAR ZONE BURNER:

The hot grill sears the food, sealing in the juices. The longer the preheat period, the faster the meat browns and the darker the sear marks. Place the food on the grill and cook to the desired brown

level. Adjust heat setting, if necessary. The control knob may be set to any position between “ON” and “OFF”. ***DO NOT*** leave the grill unattended while cooking.

SEAR-ZONE™ - IR BURNERS:

Each U-burner is rated at 27,500 BTU. (*See figure # 7*).

An IR grill works by producing intense heat which quickly sears the meat. Searing locks in flavor and juices while allowing the outer surface to absorb smoke and food aroma that is produced as grease and drippings are vaporized by the burner. The result is a crisp, flavorful outside with a tender, juicy inside. Just the result you want with most grilled foods. Sear Zone™ burner is located in the proper position by the inlet port and the rear bracket support of the burner area.

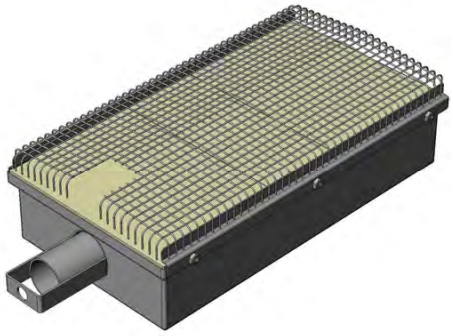


Figure # 7

Grilling requires high heat for searing and proper browning. The intense infrared heat produced by your *Alfresco*™ Gourmet Sear Zone Burner meets these requirements perfectly. Meat is cooked evenly throughout, while juices, grease and food particles are vaporized upon contact with the burner, giving added flavor to your food.

NOTE: The hot grill sears the food, sealing in the juices. Proper preheating browns the meat and produces darker sear marks. Place the food on the grill and sear both sides as recommended on the “Infrared Grilling Tips” section on page 20. ***DO NOT*** leave the grill unattended while cooking.

STAINLESS STEEL CARE:

Stainless Steel is widely used for catering and residential kitchen equipment because of its strength, its ability to resist corrosion and its ease of cleaning. In fact, stainless steel ranks alongside glass and new china in terms of “ease of cleaning” and in percentage removal of bacteria during washing. As a result of these virtues, the metal is often taken for granted and it is assumed that no problems will arise during its usage. However, some care is required to ensure that the stainless steel can live up to this reputation.

DAY TO DAY CARE:

To maintain the original appearance of your ALFRESCO™ Sear Zone Burner, a regular cleaning routine should be carried out using the following guidelines:

1. After use, following the safety precautions detailed on page 4 and 5, wipe the Sear-Zone Burner with a soft damp soapy cloth and rinse with clean water, preferably warm/hot water. This should remove most substances encountered during the cooking process.
2. For more tenacious deposits, including oil, grease and water-borne deposits, use a multi purpose cream cleanser and apply with a soft damp cloth. Rinsing with fresh water, as described above, should follow as a last step.
3. For really stubborn dirt or burnt-on grease, a nylon-scouring pad may be used in conjunction with the cream cleanser. On no account should “wire wool” pads be used unless they are made of stainless steel.
4. Harsh abrasives and scouring materials should not be used for cleaning stainless steel as they will leave scratch marks in the surface and damage the appearance of the Sear Zone Burner. Likewise do not use wire brushes, scrapers or contaminated scouring pads.
5. Your ALFRESCO™ Sear-Zone Burner has a directional polished grain, any cleaning with abrasives should be carried out along this grain direction and not across it.

6. After use, always remove wet cleaning aids (such as cloths, pads, containers) from the surface, to avoid formation of water marks or stains.
7. If required, dry the Sear-Zone Burner after use with a soft dry cloth or towel.

If the preceding guidelines are adhered to, your ALFRESCO™ Sear Zone Burner should offer excellent life and should live up to its reputation of being “stainless”.
Neglect of this practice, however, can lead to deterioration of the surface and, in some extreme cases, corrosion of the steel itself. The two most common types of corrosion that may be encountered, particularly on stainless steel, are rust marks and pitting of the surface.

RUST-BROWN MARKS:
When this type of staining occurs it is unlikely that rusting of the stainless steel itself caused the marks. Similar marks can be found with both porcelain and plastic sinks. The rust marks are more likely to be the result of small particles of “ordinary-steel” which have become attached to the surface; these have subsequently rusted in the damp environment. The most common source of such particles is from “wire-wool” scouring pads, but contamination may also occur from carbon steel utensils and old cast iron water supply pipes.
These brown marks are only superficial stains, which will not harm the Sear Zone Burner; they should be removable using a soft damp cloth and a multi-purpose cream cleanser.
Occasionally, it may be necessary to resort to a proprietary stainless steel cleanser, to return the surface of the Sear Zone Burner to its original condition. To avoid re-occurrence of any “rust-staining” it is essential that the source of the contamination is eliminated.

PITTING:
Another form of corrosion, which occasionally occurs in stainless steel, is pitting of the surface. The reason for this corrosive attack can usually be attributed to certain household products, for example:

Bleaches:
Most common domestic bleaches & sterilizing solutions contain chlorine in the form of sodium hypochlorite. If used in concentrated form, bleaches can attack the stainless steel, causing pitting of the surface. They should always be used to the strengths prescribed by the manufacturer and should be thoroughly rinsed off with clean water immediately after use. All cleaning agents containing hypochlorite are unsuitable for long term contact with stainless steel and, even when used in the highly diluted form, they can produce pitting under certain conditions.

Foodstuffs:
In general stainless steel is fully resistant to all foodstuffs in common use. Only in isolated cases, such as when concentrated salt and vinegar mixtures are allowed to remain in contact with the steel for a long period, can any surface marking result.

TROUBLESHOOTING:

BEFORE CALLING FOR SERVICE:
If your ALFRESCO™ Sear Zone Burner does not function properly use the following checklist before contacting your dealer for service. You may save the cost of a service call and the inconvenience of being without your Side Burner. Additional troubleshooting tips can be found on our website at ***www.alfrescogrills.com.***

SPIDER AND INSECT WARNING:
Spiders and insects can nest in the burners of this or any other Sear Zone Burner, and cause the gas to flow from the wrong side of the burner. This is a very dangerous condition, which can cause a fire to occur behind the valve panel, thereby damaging the Sear Zone Burner and making it unsafe to operate.

WHEN TO LOOK FOR SPIDERS:
You should inspect the burner at least twice a year or immediately if any of the following conditions occur:

1. The smell of gas in conjunction with the burner flames appearing yellow.
2. The Sear-Zone Burner does not reach temperature.
3. The Sear-Zone Burner heats unevenly.
4. The burners make popping noises.

SEAR ZONE BURNER WON'T LIGHT:
First determine if the spark igniters are functioning properly. A rapid snapping sound should be heard when the igniter button is depressed. If no sound is heard, check the battery. If the spark igniters are working correctly, next determine if gas is reaching the burners. Ensure the gas supply is turned on, and that there are no leaks according to the procedure on page 10. Attempt to match-light a burner according to the procedure on page 12.
If the burner will light with a match, then the spark igniter may not be functioning correctly. If the burner will not match light, and the gas supply has been confirmed, then check the burner for blockages.

FLAME IS YELLOW / GAS SMELL:
IF YOU SMELL GAS WHILE THE SEAR ZONE BURNER IS OPERATING, IMMEDIATELY TURN OFF THE BURNER. Perform a leak test and check for blockages.
NOTE: If the Sear Zone Burner is operating in a dusty area or if heavy grease is present on the burner cap, some orange tips on the burner flame should be considered normal.

BURNER BLOWS OUT:
First determine if the problem is being caused by location. Check the gas supply and flame characteristics. Check to ensure that burners are correctly positioned in their bodies according to the procedure on page 6 (assembly). Correctly installed burners should be seated firmly with no side-to-side movement.

ADDITIONAL IMPORTANT CLEANING AND STORAGE CONSIDERATIONS:

In order to maintain your Sear Zone Burner in clean working order, it will be necessary, under certain conditions, to take additional precautions. If your Sear Zone Burner is located in a coastal area, it will be exposed to salty air which is corrosive. If it is located close to a swimming pool or Jacuzzi with chlorinated water, then it will be exposed to dilute hydrochloric acid which can be formed as a result of chlorine compounds used in the pool causing chlorine to be combined with hydrogen and water in the atmosphere.
Also, muriatic acid (another name for hydrochloric acid) is used to maintain the correct ph balance in the pool water. Chlorine is an oxidizing agent, and as such can promote rapid corrosion or other oxidizing processes which can damage various materials.

Type 304 stainless steel is highly resistant to corrosion but given enough exposure to such corrosive conditions might succumb to some degree, such that pitting or rusting may occur. Our Sear-Zone Burner materials have been tested in saline solutions with higher salinity than sea water, and they have been tested in highly chlorinated solutions. They have also been tested by exposure to highly acidic foods. During and after these tests, we found these materials were able to withstand exposure over prolonged periods of time.

However, the above mentioned corrosive substances, along with neglect, can lead to a situation whereby conditions might combine to cause some damage to occur. Therefore, we suggest that you always

keep your Sear Zone Burner clean, dry and covered when not in use. This is even more important when long term storage is intended; always store the Sear Zone Burner clean, dry and covered with your cover.

Also, do not allow any food particles or grease to be left inside your Sear Zone Burner, as this will attract rodents which, in addition to being undesirable from an hygienic standpoint, are likely to cause physical damage to your Sear Zone Burner. Rodents are known to chew on the insulation of wiring which will eventually cause permanent damage to the wiring and possibly electrical components.

One final consideration for Sear Zone Burner located either along the coast or in a desert community: Wind driven sand is highly abrasive, therefore constant exposure will eventually pit and scratch almost anything; one more reason to keep your Sear-Zone Burner covered when not in use. By routinely caring for your Sear Zone Burner as outlined in this manual, you can enjoy many years of service from it and keep it looking the way it should.

In the event that any light rusting is found on the stainless steel, it will usually not be the stainless steel which is corroding but iron particles which have somehow been deposited on the surface. For more information on this subject, please request our “Rust removal bulletin”. As a first course of action though, we recommend “Bar Keepers Friend”, available from many supermarkets and hardware stores. This product, if used as directed, will usually solve the problem. Note though, when using this product on textured surfaces such as your barbecue, always rub in the direction of the grain; never across the grain, since doing so will damage the finish.

BATTERY INSTALLATION / REPLACEMENT:

To install a new 9 Volt igniter battery or replace a spent one, please follow these steps:

1. The igniter module is located behind the front panel and is accessed by opening and removing the grease tray.
2. Locate the igniter module, unscrew the round black cap and install a new 9V battery into the cap.
3. Reinstall cap into the module, tightening the cap completely.
4. Re-install the grease tray and close it completely by pushing forward until it stops.

NOTE: The AXESZ has only one igniter module in the center of the unit that operates the burner. (*See **Figure # 5***).

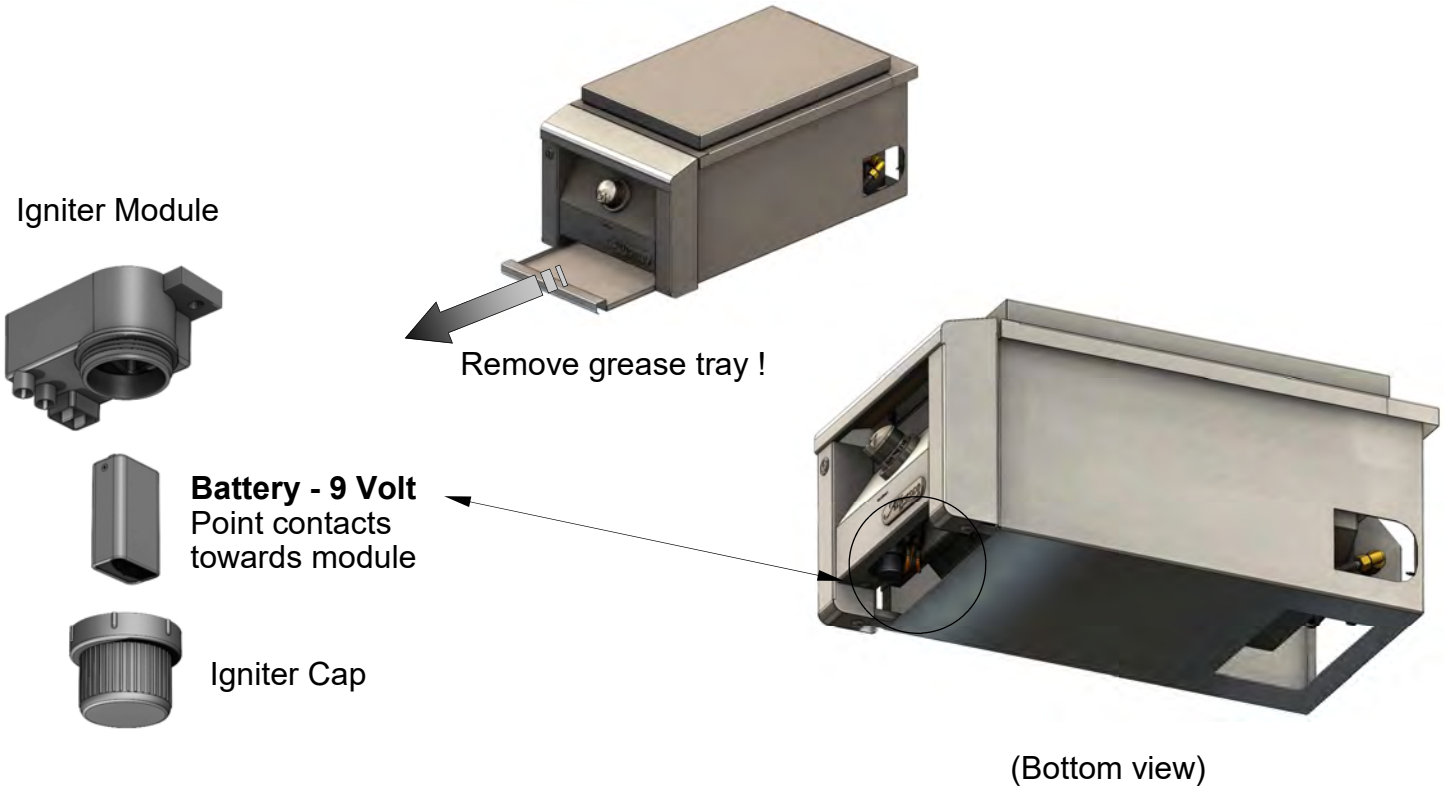


Figure # 5

NOTES:

HOW TO OBTAIN SERVICE

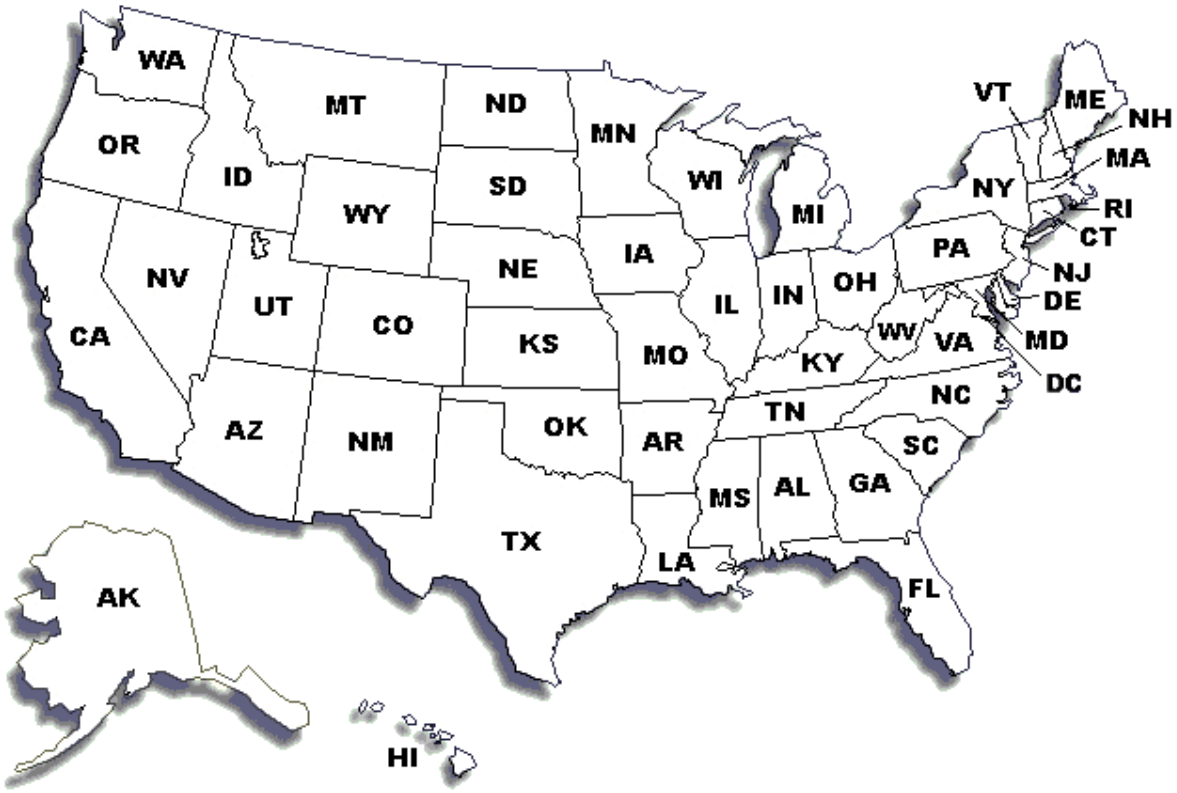
WARRANTY SERVICE ONLY:

VISIT US ON THE WEB AT:
www.alfrescogrills.com

OR CALL US AT (866) 203-5607

Please pro- vide:

- Model Number & Serial Number:
  - Grills - Located under the drip pan.
  - Refrigerators - Located inside on the upper left corner.
- Gas Type
- Date of installation
- A brief description of the problem.



IN-QUIRIES AND INFORMATION:

For all other Alfresco™ Gourmet Grill information such as power, installation, cut-out requirements, or any other product inquiries, please contact:

Alfresco Gourmet Grills.
Customer Service Department.
7039 East Slauson Avenue
Commerce, CA 90040.

(888) 383-8800 or (323) 722-7900
(323) 726-4700. (fax)

Alfresco Limited Warranty

(Residential use only)

SEAR ZONE BURNER

LIMITED LIFETIME WARRANTY

Alfresco will repair or replace any stainless steel part including all fabricated stainless steel components, standard round grates (excluding what is covered in the Five Year Limited Warranty) to be defective from workmanship and when subjected to normal residential use and service. This warranty excludes surface corrosion, scratches, discoloration, weather and atmospheric related staining, and minor surface rust and oxidation which are normal conditions. Labor to remove and replace defective parts is not covered after first year of ownership. Shipping and handling cost will apply. Alfresco recommends that you use an authorized Alfresco servicer to perform such service.

LIMITED FIVE-YEAR WARRANTY

Alfresco warrants the gas valve and grate, to be free from defects in materials and workmanship under normal residential use for a period of five years from the original date of purchase. Labor to remove and replace defective parts is not covered after first year of ownership. Shipping and handling cost will apply. All service provided by Alfresco under this warranty must be performed by an authorized Alfresco servicer.

FULL TWO YEAR WARRANTY

For two years from the date of original installation, your Alfresco Sear Zone Burner warranty covers all parts and labor to repair or replace, under normal residential use, any part of the product that proves to be defective in materials or workmanship. All service provided by Alfresco under this warranty must be performed by an authorized Alfresco servicer, unless otherwise specified by Alfresco. Service will only be provided during normal business hours.

TERMS APPLICABLE TO EACH WARRANTY

The warranty applies only to products installed for normal residential use. The warranty applies only to products installed in any one of the fifty states of the United States, the District of Columbia or the ten provinces of Canada. This warranty does not cover any parts or labor to correct any defect caused by negligence, accident or improper use, maintenance, installation, service or repair.

SERVICE & REPLACMENT PARTS

For quicker and easier results visit our website at: http://www.alfrescogrills.com or, call 866-203-5607 to report service problems and/or to obtain replacement parts for your Alfresco Sear Burner. Replacement parts are shipped F.O.B. Commerce, California 90040. Before calling for service, please make sure you have the following information: **Model number, serial number, date of purchase**, and **proof of purchase** by original owner.

Limitations & Exclusions: 1. Alfresco's warranty applies only to the original purchaser and may not be transferred. **2.** Alfresco's warranty is in lieu of all other warranties, expressed or implied and all other obligations or liabilities related to the sale or use of its grill products. **3.** Alfresco's warranty shall not apply and Alfresco is not responsible for damage resulting from misuse, abuse, alteration of or tampering with the appliance, accident, hostile environment, flare-up fires, improper installation, or installation not in accordance with the instructions contained in the User Manual, or the local codes. **4.** Alfresco shall not be liable for incidental, consequential, special or contingent damages resulting from its breach of this written warranty or any implied warranty. **5.** Some states do not allow limitations on how long an implied warranty lasts, or the exclusions of or limitations on consequential damages. This warranty gives you specific legal rights and you may have other rights, which vary from state to state. **6.** No one has the authority to add to or vary Alfresco's warranty, or to create for Alfresco any other obligation or liability in connection with the sale or use of its products.

Alfresco shall not be responsible for and shall not pay for the following: 1. Installation or start-up. **2.** Service by an unauthorized service provider. **3.** Damage or repair due to service by an unauthorized service provider or use of unauthorized parts. **4.** Improper installation. **5.** Damage caused by accidents, abuse, alteration, misuse, installation that is not in accordance with the instructions contained in the User Manual, or local codes. **6.** Units installed in non-residential applications such as retirement homes, restaurants, hotels, schools, etc. **7.** To correct normal adjustments or settings due to improper installation, commissioning or local gas supply properties. **8.** Shipping and handling costs, export duties, or installation cost. **9.** The cost of service calls to diagnose trouble; or Removal or re-installation cost.

Alfresco Open Air Culinary Systems Sear Zone Burner Warranty Released 02/23/2016

Alfresco™

Open Air Culinary Systems

AXESZ CARE & USE MANUAL
ALFRESCO GOURMET GRILLS
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