

---


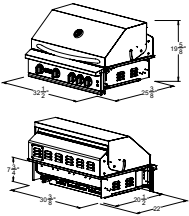
**ALTA GRILL**  
USER MANUAL

---

# BUILT-IN GRILL

## ALTA 32" BUILT-IN GRILL

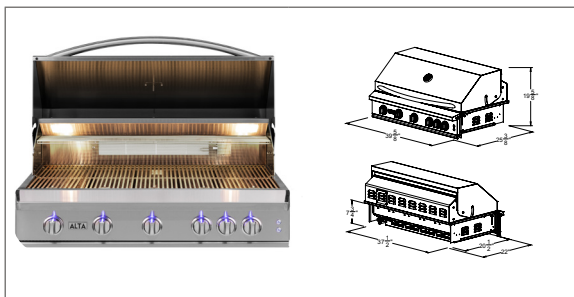
ALTA32NG / ALTA32LP

	
BBQ Dimensions	32 1/2 x 19 5/8 x 25 3/8
BTU Output	12,000 BTU per Burner x4
Infrared Back Burner	12,000 BTU x1
Flame Ignition	Match Thrower & Manual
Cooking Area	795sq. in. (including warming area)
Drip Tray	Stainless Steel
Flame Tamer	Stainless Steel
Soft Cover	Optional Accessory
Rotisserie Kit (Motor & Forks)	Optional Accessory
Burner	Cast Stainless
Gas Type	Available in LP and NG

# BUILT-IN GRILL

## ALTA 40" BUILT-IN GRILL

ALTA40NG / ALTA40LP



BBQ Dimensions	39 5/8 x 19 5/8 x 25 3/8
BTU Output	12,000 BTU per Burner x5
Infrared Back Burner	12,000 BTU x1
Flame Ignition	Match Thrower & Manual
Cooking Area	985sq. in. (including warming area)
Drip Tray	Stainless Steel
Flame Tamer	Stainless Steel
Soft Cover	Optional Accessory
Rotisserie Kit (Motor & Forks)	Optional Accessory
Burner	Cast Stainless
Gas Type	Available in LP and NG

# TABLE OF CONTENTS

---

Safety Information .....	4
Gas Specifications .....	7
Exploded View .....	11
Parts List .....	12
Installing the Grill in a BBQ Island .....	13
Lighting the Grill .....	18
First Time Operation .....	19
Maintenance Tips .....	21
Warranty .....	22

# SAFETY INFORMATION

---



## **WARNING:**

To reduce the risk of fire, electric shock, or injury, read and follow these basic precautions before operating your gas grill or side burners.

**When using your Alta grill, please read and follow these basic precautions:**

### **GRILL INSTALLATION**

This gas grill must be installed in accordance with all local codes.

If installation is planned in an area with no local codes, the gas grill must be installed in accord with the National Fuel Gas Code ANSI Z223.1 and storage and handling of liquefied petroleum gases, ANSI/NFPA 58 or CSA B149.1 natural gas and propane installation code.

### **CALIFORNIA PROPOSITION 65 WARNING**

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. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances, always operate the unit according to the use and care manual, ensuring you provide good ventilation when cooking.

**WARNING:** Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.



## **WARNING:**

### **EXPLOSION HAZARD**

Do not use the grill as storage area for flammable materials. Keep area clear and free from combustible materials, gasoline, and other flammable vapors and liquids. Failure to do so can result in death, explosion, or fire.

# SAFETY INFORMATION

---



## **WARNING:**

This unit is for outdoor use only! Do not operate in a building, garage or an other enclosed areas. This could result in carbon monoxide buildup which could result in injury or death.

Most importantly, this is an outdoor appliance. Ensure your barbecue is positioned safely away from anything that can catch fire. Under no circumstance is this barbecue to be used indoors. This includes garages or any other enclosed area.

### **CLEARANCE FROM COMBUSTIBLES**

Ensure your barbecue remains at a distance of at least 18" from any combustible material such as wood, drywall, paper and plants. Do not store combustible materials, gasoline or flammable liquids or vapors within 18" of the barbecue.

### **ADEQUATE VENTILATION**

Ensure there is adequate ventilation for both the barbecue and cylinder. This is required not only for proper combustion, but also to prevent gas build up.

### **FIRM LEVEL SURFACE**

Use your barbecue only on a firm level surface. This barbecue is not designed for recreational vehicles and should not be installed on a boat or marine craft.

### **PROTECTION FROM WEATHER**

Keep the barbecue protected from adverse weather, including rain and high winds. Polyvinyl covers are available that have been specially designed for this range of barbecues. Allow clear access to the entire gas supply hose and regulator.

### **MAINTENANCE ACCESS**

When your barbecue is installed, you should be able to access the gas supply line including the gas piping or hose, gas regulator, gas cylinder and any shut off valves.

### **PARTIAL ENCLOSURES**

Many backyards have areas that are partially closed off, such as balconies and pergolas. In some cases, it is hard to decide whether these partially enclosed areas should be classified as indoor areas, particularly in terms of permanent (non-closable) ventilation. Please contact your local gas safety authorities for your areas definition of a partial enclosure.

# SAFETY INFORMATION

---

Please read all instructions before installing or operating your gas grill to prevent injury and appliance damage.

All gas grills will get hot during use. Use extreme caution when operating the grill.

Do not touch hot surfaces. Always use the handle to open or close the grill.

Close supervision is necessary when this or any appliance is used near children. Keep children away from the grill during operation and until the grill has cooled off.

Do not store any LP cylinder or tank not connected for use with the grill, in the area of this grill or any other appliance. Never store an LP cylinder or tank indoors, or within the reach of children.

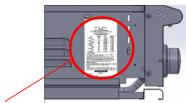
- Keep any electrical supply cord and fuel supply hose away from any heated surfaces and dripping grease.
- Do not twist the gas supply hose.
- Before each use, visually inspect the gas supply hose for cracks, cuts or excessive wear. Replace the hose if necessary.
- Never test the grill for gas leaks using a lighted match or any other open flame; see leak test procedures using soap/water solutions - included in following pages of this manual.
- The use of accessories, regulators, or components not recommended by the appliance manufacturer may cause injuries and will void warranty.
- Never light the grill with the hood closed and be certain that the burners are positioned and seated over the gas valves and on the burner support.
- Never lean over the cooking surface when lighting or operating the grill.
- Use barbecue tools with wood handles and insulated oven mitts when operating the grill.

# GAS SPECIFICATIONS

---

Be sure that the gas supplied to the grill conforms to the model you purchased. A Natural Gas grill requires natural gas to operate; an LP grill requires liquid propane gas to operate.

Check the rating label on the left-hand side of the unit.



## RATING PLATE LOCATION

- Never connect the appliance to an unregulated gas supply line. Grills operated without a regulator are unsafe and will not be serviced until installed properly and safely. Unsafe operation without a gas regulator will void warranty of the grill.
- Grills operated with NG (natural gas) gas must be installed with the NG regulator supplied with the unit and set to 4" water column pressure.
- Grills operated with LP (liquid propane) gas must be installed with an LP regulator Not supplied with the unit and set to 11" water column pressure.
- The gas valves used in the grills are preset at the factory for Natural Gas or Liquid Propane operation. Please contact your dealer and use a licensed contractor or installer to convert your grill to a different gas type.
- The self-contained LP system barbecue grill is design certified to be used with a standard 20 lb, 12 1/4" diameter, 18" high cylinder with right-hand connection threads and this is the maximum LP tank to be used. The cylinder must be marked in accordance with the latest U.S. Department of Transportation specifications for LP gas cylinders. (DOT. CFR49 or National Standards of Canada CAN/CSA-B359 Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods) a Propane Tank with an OPD (Overfill Prevention Device) must be always used.



# GAS SPECIFICATIONS

---

## NATURAL GAS REQUIREMENTS

- Always check the Rating Plate to make sure the gas supply you are hooking up to is the gas type the grill is manufactured for.
- 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-1998. Installation in Canada must be in accordance with the standard CAN/CGA-B1492, Propane Installation Code.
- A licensed contractor or local gas company representative must perform all natural gas connections.
- Ensure that the service supplying the grill is fitted with a shut off valve conveniently positioned near the grill and giving ease of access.
- The grill 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 0.5 psi (3.5 kPa).
- The grill and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressure in excess of 0.5 psi (3.5 kPa).

**IMPORTANT: NEVER CONNECT THE GRILL TO AN UNREGULATED GAS SUPPLY.**

## CONNECTION

1. Slide the grill forward to gain access to the regulator and gas connection point in the rear.
2. Connect a suitable natural gas flex connector to the grill regulator.
3. Check the grill controls to ensure all control valves are in the full OFF position.
4. Turn on the main gas supply and check all connections for leaks using soapy water as described in the leak testing procedure section.

**WARNING:** If you see bubbles in the soapy solution at any of the connections, turn off the gas supply and tighten the connection. If tightening the connection does not seal the leak, it may be necessary to replace the flex hose.

**SAFETY !**

**BEWARE OF SPIDERS**



**CAUTION: BURNER TUBES MUST BE INSPECTED AND CLEANED BEFORE FIRST USE.**

Spiders and small insects occasionally spin webs or make nests in the burner tubes during warehousing and transit. These webs can lead to a gas flow obstruction, which could result in a fire in and around the burner tubes. This type of fire is known as "FLASH-BACK" and can cause serious damage to your grill and create an unsafe operating condition for the user. Although an obstructed burner tube is not the only cause of "FLASH BACK" it is the most common cause, and frequent inspection and cleaning of the burner tubes is necessary.

# GAS SPECIFICATIONS

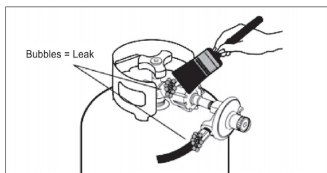
---

## CHECKING FOR GAS LEAKS

- Perform a leak test at least once a year whether the gas supply cylinder has been disconnected or not.
- In addition, whenever the gas cylinder is connected to the regulator or whenever any part of the gas system is disconnected or replaced, perform a leak test.
- As a safety precaution, remember to always leak test your grill outdoors in a well-ventilated area.
- Never smoke or permit sources of ignition in the area while doing a leak test.
- Do not use a flame, such as a lighted match to test for leaks.
- Prepare a leak testing solution of soapy water by mixing in a spray bottle one part liquid soap to one part water.
- Make sure all the control knobs are in the OFF position.

## TURNING ON THE GAS

- On Natural Gas systems, turn the main feed valve to the grill.
- On LP systems, turn the cylinder valve knob counterclockwise one turn to open. Apply the leak-testing solution by spraying it on joints of the gas delivery system. Blowing bubbles in the soap solution indicates that a leak is present.



- Stop a leak by tightening the loose joint or by replacing the faulty part with a replacement part recommended by the manufacturer. Do not attempt to repair the cylinder valve if it is damaged. The cylinder must be discarded to a proper LP tank location and then replaced.
- Turn all control knobs back to the full OFF position.
- If you are unable to stop a leak turn all control knobs back to the full OFF position, shut off the gas supply to the grill and release pressure in the hose and manifold by pushing in and turning any of the control valves one quarter turn counterclockwise. On LP systems, remove the cylinder from the grill. Call an authorized gas appliance service technician or an LP gas dealer. Do not use the appliance until the leak is corrected.

# GAS SPECIFICATIONS

## LIQUID PROPANE (LP) GAS REQUIREMENTS

### LP TANK REQUIREMENTS:

- An arrangement for gas vapor withdrawal.
- A safety relief device having direct communication with the vapor space of the cylinder.
- A method of mounting.
- When not in use, the tank shut off valve should be turned off.

If you smell gas or hear a hiss of gas escaping from the tank, get away from the tank and do not attempt to correct the problem yourself. Call the Fire Department immediately. If your grill has no leak at the cylinder, then re-check for loose connections and retest for leaks using the method detailed in the following pages with soapy solution. Do not subject your LP gas cylinder to excessive heat, and always store the cylinder in an upright position. Never store your LP cylinders indoors.

Make sure that when attaching components, all connections are secured and fully tightened to prevent leakage. If one is not already available, it is recommended that an ON-OFF shutoff valve be installed at the gas supply source, and that the gas supply be turned off when either Natural Gas or LP Gas grills are not in use.

### **WARNING:**

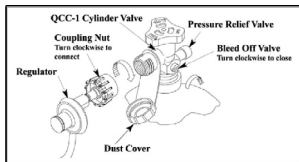
All purging and refilling of LP gas cylinders must be performed by qualified personnel in the LP gas industry. Never store a spare LP gas cylinder under or near this appliance. Never fill the LP gas cylinder beyond 80 percent full. Failure to follow these instructions may result in explosion, personal injury or death.

## TRANSPORTING AND STORING LP GAS

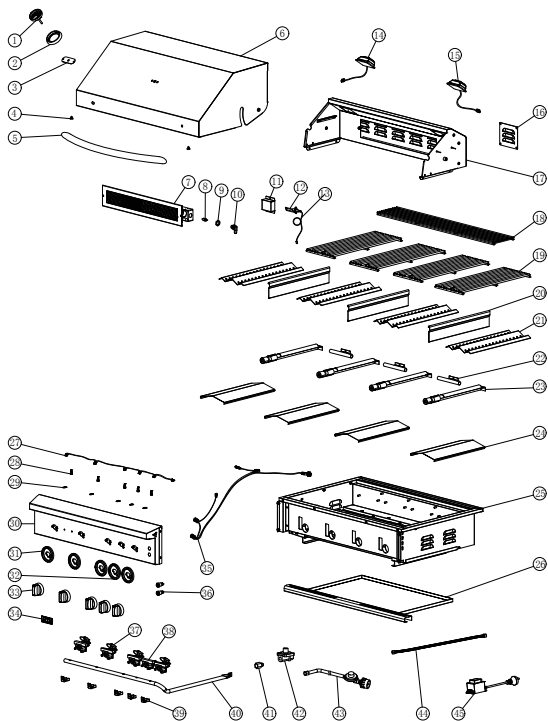
Transport only one cylinder at a time. Ensure the cylinder is secured in an upright position with the control valve turned off and the dust cap in place. Store cylinders outdoors and out of reach of children. Do not store cylinders in a building, garage, or any other enclosed area.

### **FOR YOUR SAFETY**

1. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
2. Do not store any propane/butane (G31-G30) cylinder (that is not connected for use) in the vicinity of this or any other appliance.



# EXPLODED VIEW



# PARTS LIST (ALTA-32/ALTA-40)

ITEM	PART NO.	DESCRIPTION	QTY.	
			ALTA-32	ALTA-40
1	ALTA001	TEMP GAUGE	1	1
2	ALTA002	TEMP GAUGE BEZEL	1	1
3	ALTA003	COVER PLATE-TEMP GAUGE	1	1
4	ALTA004	RUBBER STOPPER	2	2
5	ALTA005	32" HOOD HANDLE	1	
	ALTA006	40" HOOD HANDLE		1
6	ALTA007	32" HOOD	1	
	ALTA008	40" HOOD		1
7	ALTA009	IR BURNER	1	1
8	ALTA010	IR BURNER ORIFICE - LP	1	1
	ALTA011	IR BURNER ORIFICE - NG		
9	ALTA012	IR BURNER JOINT NUT	1	1
10	ALTA013	IR BURNER ELBOW FITTING	1	1
11	ALTA014	IR BURNER IGNITION HOUSE	1	1
12	ALTA015	IR BURNER IGNITION	1	1
13	ALTA016	IR BURNER IGNITION WIRE	1	1
14	ALTA017	32" INTERIOR LIGHT- LEFT SIDE	1	
	ALTA018	40" INTERIOR LIGHT- LEFT SIDE		1
15	ALTA019	INTERIOR LIGHT- RIGHT SIDE	1	1
16	ALTA020	BACK BURNER ACCESS DOOR	1	1
17	ALTA021	32" REAR HOOD	1	
	ALTA022	40" REAR HOOD		1
18	ALTA023	32" WARMING RACK	1	
	ALTA024	40" WARMING RACK		1
19	ALTA025	TOP GRATE	4	5
20	ALTA026	HEAT ZONE SEPARATOR	3	4
21	ALTA027	FLAME TAMER	4	5
22	ALTA028	CROSS FIRE TUBE	3	4
23	ALTA029	MAIN BURNER	4	5
24	ALTA030	HEAT SHIELD	4	5
25	ALTA031	32" BASIN	1	
	ALTA032	40" BASIN		1
26	ALTA033	32" DRIP TRAY	1	
	ALTA034	40" DRIP TRAY		1
27	ALTA035	32" LED WIRING	1	
	ALTA036	40" LED WIRING		1
28	ALTA037	LED LIGHT	5	6
29	ALTA038	32" CONTROL PANEL	1	
	ALTA039	40" CONTROL PANEL		1
30	ALTA040	KNOB BEZEL-MAIN BURNER	4	5
31	ALTA041	KNOB BEZEL-BACK BURNER	1	1
32	ALTA042	KNOB	5	6
33	ALTA043	ALTA LOGO PLATE	1	1
34	ALTA044	LIGHT WIRING	1	1
35	ALTA045	LIGHT/LED SWITCH	2	2
36	ALTA046	MAIN VALVE - LP	4	5
	ALTA047	MAIN VALVE - NG		
37	ALTA048	IR BURNER VALVE	1	1
38	ALTA049	VALVE LATCH	5	6
39	ALTA050	32" MANIFOLD	1	
	ALTA051	40" MANIFOLD		1
40	ALTA052	INLET FITTING(LP MODEL ONLY)	1	1
41	ALTA053	NG REGULATOR(NG MODEL ONLY)	1	1
42	ALTA054	LP REGULATOR WITH HOSE(LP MODEL ONLY)	1	1
43	ALTA055	IR BURNER FLEX TUBE	1	1
44	ALTA056	TRANSFORMER	1	1

# INSTALLING THE GRILL IN A BBQ ISLAND

---

## UNIT INSTALLATION:

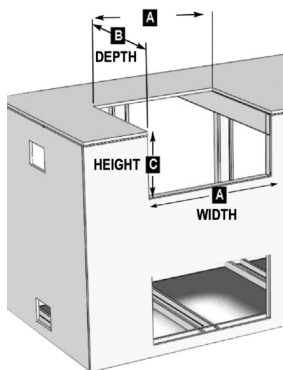
- Your Alta Grill comes pre-assembled and requires very little setup. We do; however, recommend the use of professional help during the installation of your unit as improper installation may affect your warranty.
- Remove the unit from the box along with all accessories and check that no damage has occurred to the unit or any parts.
- Burners: Check the burner tubes and remove any obstructions that may be in the ports or holes. Using cold water and a brush will be sufficient. Make sure all foreign particles are removed from the burner before use. Make sure the air shutter on the burners is slightly opened (to about 1/8").
- You will need a second person to help you avoid damaging the grill or your barbecue island.
- Before installing a grill in any island or cut out, make sure that the opening is not bigger than the outside frame of the grill unit. The grill should rest on the lip of the frame.
- Pay careful attention to the location of the gas line. It should be routed away from sources of heat and should make as few bends as possible.
- Check to see if the gas line connection will be accessible when grill is installed.
- If the gas line connection is not easily accessible when the grill is installed, support the grill above counter level and attach the gas line to the grill. When the gas connection is made, slide the grill into the cut out. If the gas line connection is accessible when the grill installed, slide the grill into the cut out and then attach the gas line.
- Be very careful not to kink the gas line when lowering the grill into the cut out.
- Keep your fingers away from where the grill will be supported on counter. Your fingers could become trapped and serious injury could occur.
- Check to make sure the grill is level and is supported around the entire outside edge. If the grill is not level or is unstable, use non-combustible shims under the outside lip to stabilize it.
- Perform the leak test procedure as described earlier in this manual.

**\*\*BBQ ISLANDS MUST BE MANUFACTURED FROM  
"NON-COMBUSTIBLE" MATERIAL\*\***

**MINIMUM CLEARANCE TO ADJACENT COMBUSTIBLE CONSTRUCTION AT 14" FROM  
SIDES & 16" FROM BACK**

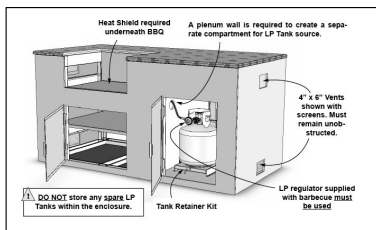
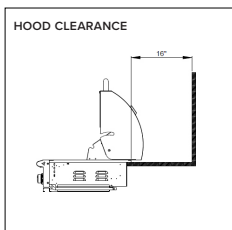
# INSTALLING THE GRILL IN A BBQ ISLAND

MODEL	DESCRIPTION	WIDTH (A)	DEPTH (B)	HEIGHT (C)
Alta 32" Built-In	4 Burner	30 5/8"	20 3/4"	8 1/2"
Alta 40" Built-In	5 Burner	37 3/4"	20 3/4"	8 1/2"



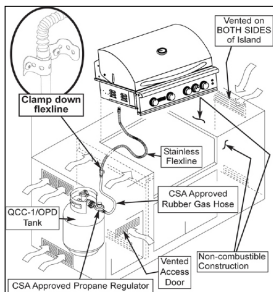
**NOTE:** The oven will operate best if it is not facing directly into the wind

Check with City and Fire department for Local Building Codes. A Permit may be required for outdoor kitchen construction.

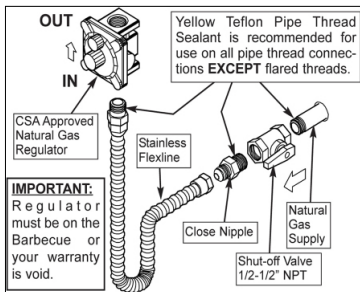


# INSTALLING THE GRILL IN A BBQ ISLAND

## INSTALLATION METHOD FOR PROPANE

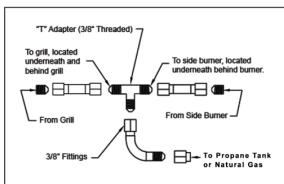


## INSTALLATION METHOD FOR NATURAL GAS



## CONNECTION METHOD FOR DUAL SIDE BURNER

When connecting your Side Burner to LP or NG, no regulator is required on the side burner.



Check the burner tubes and remove any obstructions that may be in the ports or holes. Using cold water and a brush will be sufficient. Make sure all foreign particles are removed from the burner before use. Make sure the air shutter on the burners is slightly opened (to about 1/8").

For proper operation, burners must be aligned with the valve orifice and seated in the bracket slot. This is accomplished by first placing the burner tube shutter hole securely over the valve orifice and then secure with the screw at the rear of the barbecue.



# INSTALLING THE GRILL IN A BBQ ISLAND

---

## ELECTRICAL PRECAUTIONS

Extension cords are available and may be used if care is exercised in their use. If an extension cord is used:

- The marked electrical rating of the cord set, or extension cord, should be at least as great as the electrical rating of the appliance
- The cord should be arranged so that it will not touch hot surfaces or drape over the countertop or tabletop (where it can be pulled on by children or tripped over unintentionally).
- Outdoor extension cords should be used with products suited for outdoor use. They are surface marked with suffix letters "W" or "W-A" and with a tag stating, "Suitable for Use with Outdoor Appliances".
- To protect against electrical shock, the power cord and plug should be kept dry and off the ground.
- Do not clean this product with water spray; do not spray cleaners into the lamp socket area.
- Do not operate any appliance with a damaged power cord or power plug, and do not operate any appliance after the appliance malfunctions or has been damaged in any manner. If this should occur, return the appliance to the nearest authorized service facility for examination, repair or adjustment.
- This appliance conforms to all uniform electrical safety codes and electrical grounding regulations. Install unit according to IAW local codes or with National Electrical Code ANSI/NFPA 70 or CSA C221 in their absence.

## GENERAL USE

NOTE: THE MANUFACTURER CANNOT BE HELD RESPONSIBLE FOR DAMAGE OR INJURY CAUSED BY IMPROPER USE OF THIS APPLIANCE.

- Be certain your appliance is properly installed and grounded by a qualified technician in accordance with applicable codes. To guarantee the electrical safety of this appliance, continuity must exist between the appliance and an effective grounding system. It is imperative that this basic safety requirement be met. The manufacturer cannot be held responsible for damages caused by the lack or inadequacy of an effective grounding system.
- Installation, repair and maintenance work should be performed by an authorized service technician. Work by unqualified persons could be dangerous and will void the warranty. Before installation or service, disconnect the power supply to the work area by removing the fuse, "tripping" the circuit breaker, or unplugging the unit.
- Gasoline, lighter fluid or other flammable liquids and vapors should never be stored in the area of this grill or any other appliance.
- Do not store anything in the grill. Make sure food is not forgotten in the grill; forgotten items could melt or catch fire when the appliance is turned on.
- To prevent injuries, do not use accessories that are not recommended by the manufacturer.

# INSTALLING THE GRILL IN A BBQ ISLAND

---

## GENERAL USE (CONTINUED)

1. Before cleaning the appliance, "trip" the circuit breaker and allow the appliance to cool.
2. Always open the grill hood carefully, using only the handle - the hood may be hot.
3. Children should not be left alone or unattended in an area where any appliance is in use. They should never be allowed to touch, sit or stand on any part of the appliance.
4. Do not store items of interest to children in cabinets above the grill or in the grill. Children climbing on the appliance to reach these items could be seriously injured.
5. Wear proper clothing when operating appliances. Loose-fitting or hanging garments should never be worn while using the grill.
6. Do not leave the grill unattended while in use.
7. Do not use water on grease fires! A violent steam explosion may result. Instead, smother the fire with a dry chemical or foam fire extinguisher.



### **WARNING:**

Before lighting the burners inspect the gas supply piping or hose. If there is evidence of cuts, wear, abrasion, it must be replaced prior to use. Always keep your face and body as far away from the grill as possible when lighting.

**CAUTION: NEVER OPERATE THE GRILL UNATTENDED.**

**DO NOT OPERATE THE ROTISSERIE BURNER WITH THE HOOD CLOSED.**

Prior to using your grill, verify that all the following is correct:

- The burner tube is free of insects and insect nests, webs, etc.
- Installation of the proper gas type and regulator settings.
- The proper gas connection is complete.
- Minimum clearances are maintained.
- All packaging has been removed.
- All parts and components are properly in place.
- An installer-supplied manual gas shut-off valve is fully accessible.
- LP hose is clean and inspected for cuts, wear, abrasion, or leaks. Replace, if necessary, with a suitable UL, ETL or CSA Listed part with internally threaded

Become familiar with the safety instructions at the front of this manual. Do not smoke while lighting the grill or checking the gas supply connections.

Make sure that all gas connections are securely tightened and have been leak-tested with a soapy water solution - never with a flame!

# INSTALLING THE GRILL IN A BBQ ISLAND

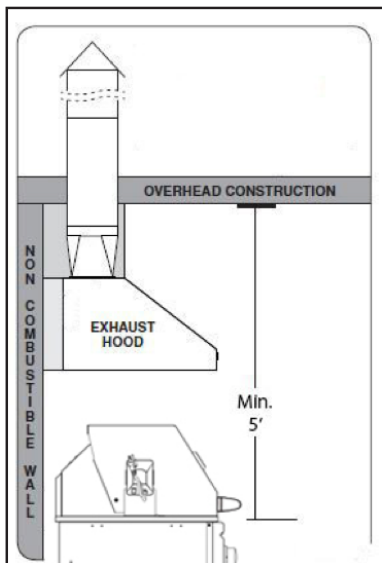
## OVERHEAD CONSTRUCTION AND EXHAUST HOOD REQUIREMENTS

This grill is designed for outdoor use only. DO NOT use this grill inside a building, garage, or enclosed area. DO NOT use this grill in or on a recreational vehicle or boat.

When installing this grill in a combustible surround, an NOVO insulating jacket/grill liner must be used.

A minimum five (5) foot clearance is required between the countertop and the overhead construction.

When installed under combustible overhead construction, the area above the cooking surface of the grill must be covered with an exhaust hood. The exhaust hood provides the protection for the combustible overhead construction.



### IMPORTANT NOTE:

DO NOT use this appliance under unprotected combustible overhead construction.

When installed under overhead non-combustible construction, an exhaust hood is highly recommended.

# FIRST TIME OPERATION

---

## VALVE IGNITION

**PLEASE KEEP YOUR FACE AND BODY AWAY FROM THE GRILL TOP WHEN LIGHTING.**

1. Open the hood before lighting; do not attempt to ignite the burners while the hood is closed.
2. Make sure gas supply is turned on.
3. Make sure the burner control knobs are in the "OFF" position.
4. Press in the control knob then slightly turn the knob counterclockwise while still pressing in.
5. Hold in the above position for 5 seconds allowing the gas to reach the manifold.
6. Turn the knob counterclockwise past the ignition to the high setting to ignite. You will hear the one time clicking sound of the spark ignition.
7. After ignition, set the knob to the desired setting.

## NOTE:

8. If the burner doesn't ignite, wait five (5) minutes before repeating steps 4-7.
9. DO NOT turn on more than one valve at a time for either.

## MANUAL IGNITION

**CAUTION: ALWAYS WAIT FIVE (5) MINUTES FOR GAS TO CLEAR AFTER ANY UNSUCCESSFUL LIGHTING ATTEMPTS!**

Follow steps 1-3

10. Place either a burning long-barrel butane lighter or a burning long-stem match near the manual flash tube to the right of the grill. For back burners, hold the flame against the surface of the back burner.
11. Hold the lighter or match flame at the top of the manual flash tube for five (5) seconds, or, next to the back burner. Then depress the appropriate control knob and while pressing, turn it counterclockwise to the "HI" position. Remove the lighter or match when the burner lights and release the control knob.
12. If the burner does not light within five (5) seconds of turning the control knob, immediately depress the knob and turn the control knob to "OFF". Wait five (5) minutes before repeating steps 3-4 of the MANUAL LIGHTING instructions.

**WARNING:** "Flashback" may occur in or around the burner tubes. Flashback exhibits a characteristic "whooshing" sound. If this should occur, immediately turn off your burners, then remove and clean them with soap and water and a brush until all foreign objects are removed.

# FIRST TIME OPERATION

---

## MAIN BURNERS:

- Before cooking with your grill for the first time, burn off any foreign matter and rid the unit of any odors by operating the unit for about five minutes.
- When lit, the flame should have a bluish color to it. It may have a tint of yellow and adjustment to the air shutters can be made to obtain a blue flame and proper gas flow.

Although the grill can be operated with the hood closed, while fired by the rod-shaped burners for short periods of time (5-10 minutes)

Do Not operate the rotisserie burner with the hood closed. This may damage the grill. The grill should be preheated with the front panel (main burner) control settings on HIGH for five minutes with the hood closed.

## TEMPERATURE SETTINGS

- Use HIGH burner setting for searing, heavy cooking, preheating and cleanup.
- Use other burner settings to create temperatures to suit your personal cooking preferences.
- Temperatures may vary with outside temperatures and wind conditions.

You can cook poultry and larger cuts of meat slowly if you turn OFF the burner directly under the food and use adjacent burners to supply heat (a.k.a. "convection cooking" or "indirect cooking"). Fats and juices that drip down can cause flare-ups. Since some flare-up does impart a distinctive and desirable flavor, taste and color to foods being grilled, they should be carefully and reasonably encouraged. Uncontrolled or excessive flare-ups, however, will damage your food. (When cooking foods with a high fat content, using indirect heat also greatly reduces flare-ups.

## FUEL (GAS) CONVERSION INSTRUCTIONS FOR ALTA GAS GRILLS

CAUTION: THIS SHOULD ONLY BY PERFORMED BY A LICENSED GAS PROFESSIONAL

### NATURAL GAS TO PROPANE CONVERSION - MAIN BURNERS:

Currently all grills are supplied with a regulator set at a pressure of 4" water column. Fuel Conversion of Main Burners:

1. Determine the existing gas type (LP or Natural gas). The process for changing the gas type (orifice change-out) is the same for both gases.
2. You must remove all cooking grills and flame tamers to expose the main burners in the grill.
3. On the bottom rear of each burner is a screw. Remove screw.
4. To remove burner, slide burner toward the rear of the grill and upward. Repeat for each burner.
5. Where the burner was previously located, connecting to the main valve through the hole in the basin, should now be evacuated space.
6. Inside the space you will find the end of the valve (toward the front of grill), with an orifice (brass fitting),

# MAINTENANCE TIPS

---

screwed into the end of the valve stem. Carefully remove the orifice with a 7mm socket set and extension. (These are extremely fragile) When unscrewing, be extremely gentle, for you could easily break the brass fitting and must replace the valve).

7. Once the orifice is removed, replace it with the new change-out orifice. (repeat for all burners). When re-installing orifice, do not over tighten or you will strip the brass fitting. Little pressure is needed!
8. Replace burners and test for proper flame height. Flame should stand between 1/2" - 1" on LOW and 1.5" - 2" on HIGH.
9. Replace burner flame tamers and cooking grills
10. If necessary, adjust the LOW flame setting screw located under the knob on the front of the valve.

## REAR BURNER

Replace the back burner orifice by removing the plate on the rear of the BBQ and carefully removing the fitting. Replace with the provided conversion back burner orifice - large brass fitting (differs from small BBQ burner orifice).

NOTE: When converting to LP - remove the Natural gas Regulator that is located under the grill and in line with the gas manifold and valves. When converting to Natural Gas add a Natural gas regulator (4" Water Column Approved Natural Gas Regulator) to the gas grill either directly on the manifold or placed in line between the Natural gas supply and the barbecue. On the NG Regulator an arrow shows you the gas flow OR the words "In" - "Out". If regulator is placed the wrong way, it will not work. (Use only a Licensed Professional when converting a Gas Appliance)

## CLEANING THE DRIP TRAY

The drip tray should be cleaned after each use. After the grill is completely cool, remove the drip tray by pulling it out until it stops, then lift the front edge until the drip tray comes free. Clean it with hot soapy water or an oven-style cleaning product and re-install. When using an oven-style cleaning product, be sure to carefully follow the manufacturer's instructions. Also, check the tray after rain. If you've left the grill uncovered, you may need to remove the drip tray to drain the water from the tray.

## STAINLESS STEEL CLEANING

Routinely wash with warm soapy water and apply stainless steel polish to protect the grill exterior. After each use, wipe down the exterior of the grill to remove grease and splatter. Use a stainless-steel cleaner to clean and polish the exterior surfaces.

When removing stubborn stains:

- Do not use metallic abrasives and always rub in the direction of the grain.
- Some household cleaning products are not suitable for stainless steel; be sure to read the label before using on the grill.

## MAINTENANCE TIPS

---

- Specks of grease may gather in the grain of the stainless steel and bake into the surface, giving the appearance of rust.
- To remove these baked-on foods, use a fine to medium grit, non-metallic abrasive pad, such as Scotch Brite, in conjunction with a stainless-steel cleaner.
- Solutions used for cleaning concrete and masonry can be very corrosive and will "attack" stainless steel.
- Always place the grill cover over the grill after it has completely cooled for maximum protection.

# WARRANTY

---

NOVO products include our LIMITED LIFETIME WARRANTY with all replacement parts 100% non-prorated.

NOVO Limited Warranty is valid for original purchaser at original site of delivery with proof of purchase and photo documentation only. Warranty is void upon transfer of ownership. Warranty does not apply to products installed in any commercial, rental, or non-residential application. Warranty covers replacement parts only. Manufacturer is not responsible for labor or labor-related costs. Warranty does not cover discoloration, surface rust, corrosion, or oxidation, which may occur due to harsh environments, chemicals, or overheating. Warranty will not apply for damage resulting from improper installations, abuse, extreme environments, grease fires, or misuse. Proof of regular and proper maintenance is required. Coastal, humid, and/or salt environments are subject to manufacturer review. All out-of-box claims must be made within 30 days of purchase and must be made prior to installation. Any product installed damaged will be considered damaged during installation and not covered under warranty. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

TO OBTAIN WARRANTY PROTECTION UNDER THE NOVO LIMITED WARRANTY, YOU MUST SUBMIT A COMPLETED REGISTRATION FORM ONLINE AT [www.novogrills.com](http://www.novogrills.com) WITHIN 30 DAYS OF THE PURCHASE DATE. FAILURE TO SUBMIT THE REGISTRATION FORM WILL VOID THE LIMITED WARRANTY PROTECTION.

Please be advised - all display models are sold "as is" and the warranty covers the following items only: main burners (Limited Lifetime Warranty), grates (Limited Lifetime Warranty), burner covers (Limited Lifetime Warranty). All warranties are subject to the review and approval of NOVO.

## **GAS APPLIANCES (GRILLS, SIDE/ POWER BURNERS)**

- Limited Lifetime Warranty on construction and manufacturer defects
- Limited Lifetime Warranty on stainless steel construction
- Limited Lifetime Warranty on cooking grates, burners, burner covers, valves, stainless steel burner covers and heat zone separators, temperature gauges, & hood springs
- Limited Lifetime Warranty on briquette systems
- 3 Year Warranty on all other parts, components, & electrical, including: LED bulbs, wire harness, & switches; power source wire; transformer; interior halogen light wire & bulb; regulators

## **COLD STORAGE & SINKS**

- Limited Lifetime Warranty on coolers
- 3 Year Warranty on drains & faucets

## **DRAWERS, DOORS, GRILL LINERS & CARTS**

- Limited Lifetime Warranty on construction, workmanship and materials for all stainless steel parts, including doors, drawers, grill liners, & carts
- 3 Year Warranty on electrical (Warming Drawers)

## **REFRIGERATION (15" & 24" models)**

- 3 Year Warranty on all construction including compressors
- 1 Year Warranty on transformer, LED bulbs, LED harness, power source wire, LED switches, interior halogen light wire/bulbs

## **VENT HOODS**

- 5 Year on all Stainless Steel Construction
- 3 year Warranty on blowers, LED lighting, wiring harness and switches



---

This page intentionally left blank

**NOVO**

THE NEW AMERICAN BACKYARD

---

## CONTACT US

50 Limestone Rd  
Lee, MA 01238

[www.novogrills.com](http://www.novogrills.com)

833-265-3192

---

VER. 010224