
NOVO SIDE BURNERS
USER MANUAL

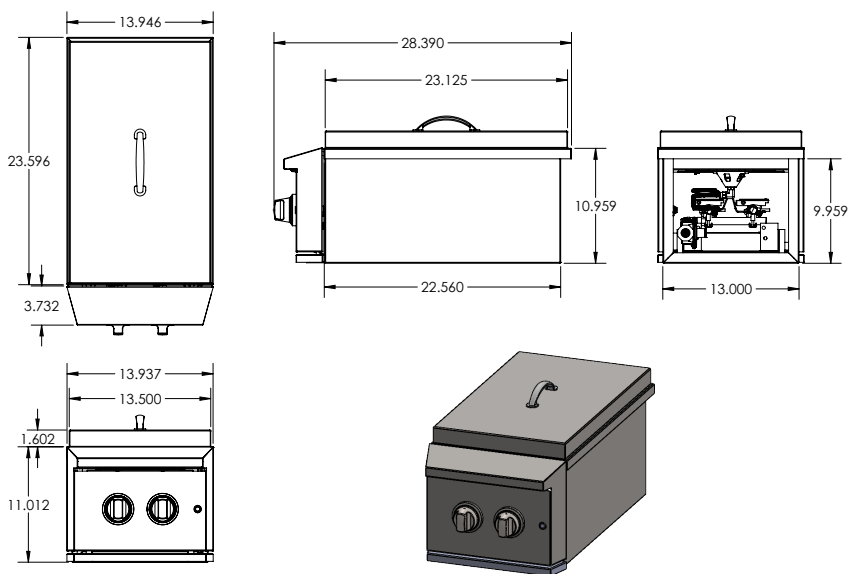
NOVO SIDE BURNER INSTALLATION INSTRUCTIONS & OWNERS MANUAL

NAME: NOVO POWER BURNER
PART #: NOVOPBNG / NOVOPBLP

NOVO DOUBLE SIDE BURNER
NOVODBLSBNG / NOVODBLSBLP

Natural gas & liquid propane configurations

NOVODBLSB



NOVOPB

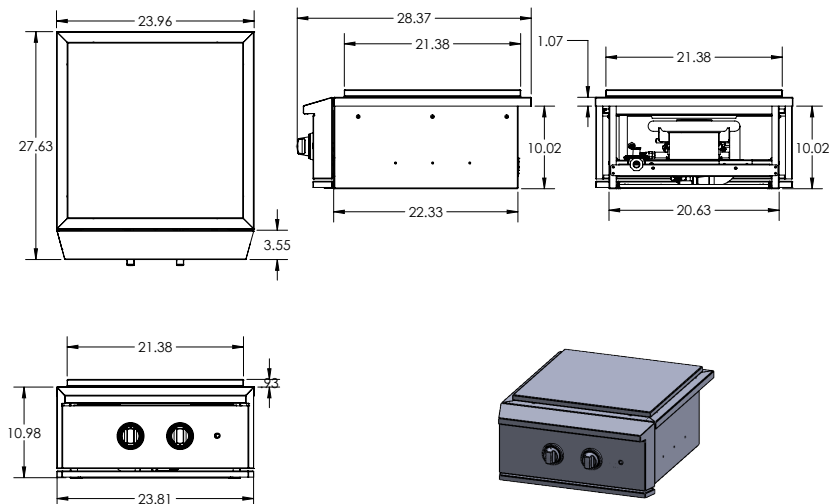


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FOR YOUR RECORDS

Please record the following information and refer to it when contacting NOVO or an authorized dealer. The serial number is located on the rating plate. The rating plate is located on the exterior basin of the Side Burner and on the underneath side of the drip tray (select models only).

Serial Number: _____

Model: _____

Date of Purchase: _____

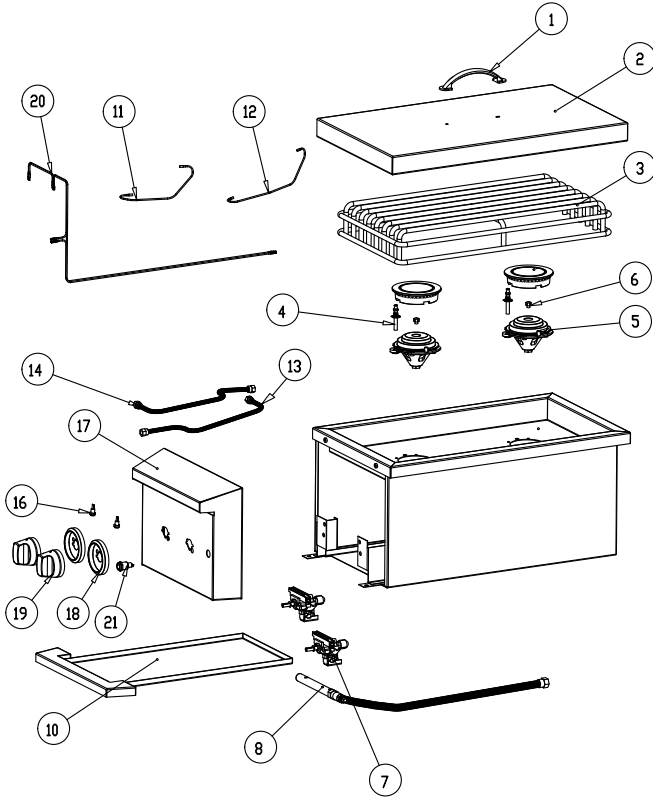
Place of Purchase: _____

INSTALLER:

Please leave this manual for the owner

PART LIST

NOVOBLSB

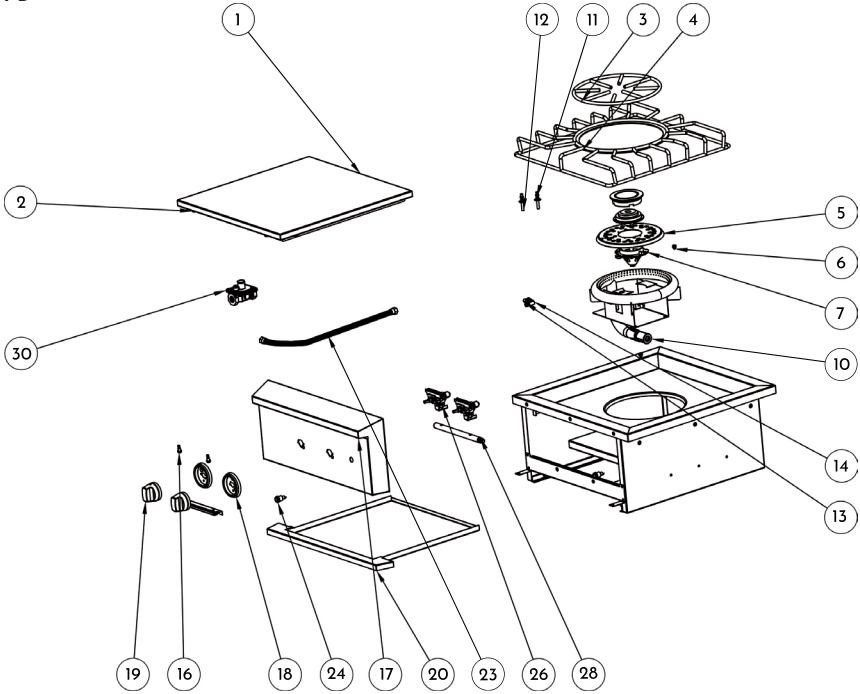


NOVOBLSB Parts List				
ITEM#	PRODUCT#	PART DESCRIPTION	QTY.	
			LP	NG
1	NOVO073	NOVO SB HANDLE	1	1
2	NOVO074	NOVO SB LID	1	1
3	NOVO075	NOVO SB GRATE	1	1
4	NOVO076	NOVO SB IGNITER PIN ASSEMBLY	2	2
5	NOVO077	NOVO SB BURNER ASSEMBLY	2	2
6	NOVO078	NOVO SB ORIFICE (LP:Ø1.05)	2	2
	NOVO079	NOVO SB ORIFICE (NG:Ø1.6)	2	2
7	NOVO080A	NOVO SB VALVE - LP	2	2
	NOVO080B	NOVO SB VALVE - NG	2	2
8	NOVO081	NOVO SB MANIFOLD	1	1
	NOVO064	VALVE LATCH (Not shown)	2	2
10	NOVO082	NOVO SB DRIP TRAY	1	1

NOVOBLSB Parts List				
ITEM#	PRODUCT#	PART DESCRIPTION	QTY.	
			LP	NG
11	NOVO083	IGNITER WIRE - INNER BURNER	1	1
12	NOVO084	IGNITER WIRE - OUTER BURNER	1	1
13	NOVO085	LED TUBE - INNER BURNER	1	1
14	NOVO086	RIPPLE TUBE - OUTER BURNER	1	1
15	NOVO087	NOVO SB LED LIGHT WIRE (Not shown)	1	1
16	NOVO052	LED LIGHT	2	2
17	NOVO088	NOVO SB CONTROL PANEL	1	1
18	NOVO056	KNOB BEZEL	2	2
19	NOVO057	KNOB	2	2
20	NOVO089	LED HARNESS	1	1
21	NOVO060	LED LIGHT SWITCH	1	1
NOVO090	NOVO SB TRANSFORMER (Not shown)	1	1	

PART LIST

NOVOPB



NOVOPB Parts List				NOVOPB Parts List			
ITEM#	PRODUCT#	PART DESCRIPTION	QTY. LP NG	ITEM#	PRODUCT#	PART DESCRIPTION	QTY. LP NG
1	NOVO091	NOVO PB LID	1 1		NOVO089	NOVO PB LED HARNESS (Not shown)	1 1
2	NOVO092	RUBBER STOPPER	8 8	16	NOVO052	NOVO LED LIGHT	2 2
3	NOVO093	NOVO PB INNER GRATE	1 1	17	NOVO106	NOVO PB CONTROL PANEL	1 1
4	NOVO094	NOVO PB OUTER GRATE	1 1	18	NOVO056	NOVO KNOB BEZEL	2 2
	NOVO095	NOVO PB BURNER LID (Not shown)	1 1	19	NOVO057	NOVO KNOB	2 2
5	NOVO096	NOVO PB BURNER UPPER ASSEMBLY	1 1	20	NOVO107	NOVO PB DRIP TRAY	1 1
	NOVO097A	NOVO PB MID BURNER ORIFICE Φ 1.5(LP)	1		NOVO108	NOVO PB IGNITE WIRE - SMALL (Not shown)	1 1
6	NOVO097B	NOVO PB MID BURNER ORIFICE Φ 2.35(NG)	1		NOVO109	NOVO PB IGNITE WIRE - LARGE (Not shown)	1 1
7	NOVO098	NOVO PB BURNER BASE	1 1	23	NOVO110	NOVO PB FLEX TUBE	2 2
	NOVO099	NOVO PB RIGHT ANGLE FITTING (Not shown)	1 1	24	NOVO060	NOVO LED LIGHT SWITCH	1 1
	NOVO100	NOVO PB BURNER BASE BRACKET (Not shown)	1 1		NOVO090	NOVO PB TRANSFORMER (Not shown)	1 1
10	NOVO101	NOVO PB TUBE BURNER ASSEMBLY	1 1	26	NOVO111A	NOVO PB VALVE - LP	2
11	NOVO102	NOVO PB IGNITER PIN	1 1		NOVO111B	NOVO PB VALVE - NG	2
12	NOVO103	NOVO PB TUBE BURNER IGNITER PIN	1 1		NOVO114	NOVO PB 1/2" IN & OUT BRUSHED ELBOW (Not shown)	2 2
	NOVO104A	NOVO PB TUBE BURNER ORIFICE Φ 1.8(LP)	1	28	NOVO0112	NOVO PB MANIFOLD	1 1
13	NOVO104B	NOVO PB TUBE BURNER ORIFICE Φ 3.45(NG)	1		NOVO064	VALVE LATCH (Not shown)	2 2
14	NOVO105	NOVO PB ORIFICE RIGHT ANGLE FITTING ASSEMBLY	1 1	30	NOVO069	NOVO PB NG REGULATOR	1 1

IMPORTANT: READ THESE INSTRUCTIONS CAREFULLY BEFORE STARTING INSTALLATION

WARNING!

IF YOU SMELL GAS

1. Shut off the gas to the appliance.
2. Extinguish any open flame.
3. Open lid to vent.
4. If odor continues, keep away from the appliance, and immediately call your gas supplier or fire department.

WARNING!

Refer to this manual for assistance or for additional information consult a qualified professional installer, service agency or gas supplier.

WARNING!

1. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
2. A propane cylinder not connected for use shall not be stored in the vicinity of this or any other appliance with flame.

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.

Always have your Side burner vented correctly, installed by a professional and inspected by the local city building department.

CODE AND SUPPLY REQUIREMENTS:

This Side burner must be installed in accordance with local codes and ordinances, or, in the absence of local codes, with either the latest National Fuel Gas Code (ANSI Z223.1/ NFPA 54), and Natural Gas and Propane Storage and Handling Installation Code (CSA-B149.1).

FOR OUTDOOR USE ONLY

If stored indoors, detach and leave any fuel cylinders outdoors.

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!

FLAMMABLE GAS

Disconnect all propane or natural gas supplies to this unit before servicing.

GENERAL SAFETY REQUIREMENTS



SAFETY AND INSTALLATION WARNINGS

- Have an ABC Fire Extinguisher readily accessible. Never attempt to extinguish a grease fire with water or other liquids.
- Keep electrical supply cords and fuel supply hoses away from heated surfaces.
- Do not heat unopened food containers as they may explode.
- Never store additional or empty fuel cylinders in the side burner cabinet or near the side burner. Do not store cylinders indoors or on their sides. Never use dented, rusty or damaged cylinders.
- Close supervision is necessary when this or any appliance is used near children. Keep children away from the Side Burner during operation and until the Side Burner has cooled off.
- Do not use aluminum foil to cover cooking grates. This will alter combustion airflow and trap excessive heat in the control area leading to damaged knobs or igniter modules.
- After the Side Burner is installed by a professional technician be sure they show you where your gas supply shut-off valve is located. All gas lines must have a shut-off that is easily accessible. If you ever smell gas, check for leaks IMMEDIATELY. Never check for gas leaks with an open flame.
- Never operate burner in a windy area. If windy conditions exist, install a suitable windbreak.
- Damage caused by leaving operating burner unattended is not covered under the terms and conditions of the NOVO Warranty. Never leave open flame unattended.
- Never use burner without drip pan in place. Make sure drip pan is properly and fully inserted. Failure to do so may allow hot grease or boil-overs to become a fire or explosion hazard.
- Do not repair or replace any part of the Side Burner unless specifically recommended by this manual. A qualified technician should perform all other necessary service.
- The NOVO Side Burners are not designed/certified for and cannot be installed in or on recreational vehicles, portable trailers, boats or any other mobile vehicle.
- Children should never be left alone or unattended in an area where a Side Burner is located. Install your side burner well away from areas where children play. Do not store items that may draw the interest of children in or around the side burner, island or masonry enclosure. **When in use and immediately after, areas of the Side Burner is hot enough to cause severe burns!**
- Avoid wearing loose-fitting, long sleeves or flammable garments when using the side burner. Never touch cooking grates on top or surrounding metal surfaces with your bare hands as these areas become extremely hot during use and could cause severe burns. Use an insulated glove or mitt when attempting to handle parts of the Side Burner.
- Never lean over or look directly over the cooking surface when attempting to light.
- The Side Burner lid must be completely removed before lighting and during operation.
- Do not cover the Side Burner with the lid until the cooking surface has cooled down.
- Never connect any unregulated gas supply to the Side burner. Supplied regulator must be used in order to validate warranty.

BEFORE OPERATING

SHIPMENT ARRIVING DAMAGED:

VISIBLE DAMAGE

If your shipment arrives with visible damage to the box/carton, be sure the damage is noted on the bill of freight or express receipt and signed by the person making the delivery. File claim for damages immediately, regardless of the extent of damage.

CONCEALED DAMAGES

If damages are unnoticed until the Side Burner is unpacked, notify the transportation company or carrier immediately and file a concealed damage claim with them. This should be done within (5) days of the delivery date. Be sure to hold on to the box/carton for inspection. We cannot assume responsibility for damage or loss incurred in transit.

IMPORTANT NOTES:

BE MINDFUL OF WIND DIRECTION

When selecting a suitable location, consider important factors such as exposure to the wind and foot traffic patterns. Position your Side Burner so the prevailing wind blows into the front control panel (at your back when operating), allowing for proper front to rear airflow. Side Burners located in areas with prevailing winds should be protected by a wind barrier, wind deflector, or wind guard. The Side Burner is designed to pull in air from the front and exhaust through the rear of the unit. Winds hitting the back of the Side Burner directly may cause problems.

GAS LINE LENGTH

Keep all gas supply lines as short as possible. Gas lines lose pressure over distance and with each elbow or "T" fitting added. This drop in pressure affects Side Burner performance.

PROPER LEVELING

PROPER LEVELING DURING INSTALLATION IS CRITICAL. A SIDE BURNER THAT IS OUT OF LEVEL WILL CAUSE ERRATIC BURNER COMBUSTION AND INEFFICIENT, UNEVEN HEATING. THE SIDE BURNER SHOULD BE LEVEL IN ALL DIRECTIONS. ADJUSTMENTS MAY NEED TO BE MADE EACH TIME WHEN MOVING A FREESTANDING UNIT.

CONSTRUCTION ZONES

Keep all stainless steel products away from construction zones. Construction debris such as (but not limited to) stone dust, stucco, and lime dust could damage or permanently discolor stainless steel products. Keep all caustic chemicals including chlorine and pool cleaning products away from stainless steel at all times.

IMPORTANT: THIS SIDE BURNER IS FOR OUTDOORS USE ONLY.

WARNING!

The Side Burner must be installed in masonry or other type of fireproof surround. The unit is not insulated and therefore must be installed or placed with 16" - 18" of side and back clearance from unprotected combustible materials such as wood, plastic, or stucco with wood framing. PLEASE NOTE: if this is not done, the combustible material will catch on fire and potentially damage your house structure and may cause bodily harm due to the fire.

Do not install this unit under unprotected flammable surfaces. Do not install or use this appliance inside a building, garage, or any other enclosed area. It must not be used in or on recreational vehicles or boats.

This is a slide-in unit designed to fit into open-front enclosures. The control panel of the unit is removable for gas hookup, servicing and burner adjustment. The control panel must remain removable after you install the unit. Do not have this panel sealed for any reason.

Important: The lip on the side requires 1" (25 cm) of countertop on each side and back to support the unit.

Note: We recommend you build the enclosure for the Side burner 6'-12" (152 cm- 305 cm)

LOWER than your countertop. This will ensure a safer environment when using tall cooking pots like the turkey fryer, which can hold 40lbs of hot flammable oil. Please make sure that you do not overfill large pots of oil for the oil will spill over and catch on fire.

Note: This unit should be installed so that it can be removed at a later date if factory service is required.

BEFORE OPERATING / INSTALLATION

ENSURING PROPER COMBUSTION AIR AND COOLING AIR FLOW

You must maintain proper air flow for your Side Burner to perform as it was designed. If airflow is blocked, overheating and poor combustion will result. Make sure not to block the 1" (2.5 cm) front air inlet along the bottom of the control panel or more than 75% of the support grid surface with pans or griddles.

Note: The 1" (2.5 cm) front air space allows access to the drip tray.

CUTOUT DIMMENSIONS

Dimensions	Width	Depth	Height
NOVOPB	21"	22 3/4"	10 1/4"
NOVODLSB	13 1/4"	23 1/4"	10 1/4"

If installed under a patio roof, the cooking grid area should be fully covered by a chimney and exhaust hood. An exhaust fan with a rating of up to 1,000 CFM (472 liters per second) may be necessary to efficiently remove smoke and other cooking by-products from the covered area. Installation in fully enclosed patio areas is not recommended.

BURNER BTUS

Power Burner	BTUs
Inner	20,000
Outer	45,000

Side Burner	BTUs
Main	35,000

MINIMUM PRESSURE REQUIREMENTS

Ensure the gas supplied meets the minimum pressure requirements. See below table for gas requirements measured in water column (w.c.) pressure:

Gas Type	Maximum	Minimum
Natural Gas	7" w.c.	4" w.c.
Liquid Propane	14" w.c.	11" w.c.

Both the regulator and burner orifices have been tuned for the type of gas specified on the rating plate. Converting to a different type of gas requires a conversion kit. Conversion kits are included with this Side Burner and located with the manual. Converting gases may require additional parts not included with this Side Burner. (See Gas Conversion section for details).

Do not store or use gasoline or other flammable liquids or vapors near this or any other appliance.

Do not store spare LP cylinders under or near this appliance.

Never fill cylinder more than 80% capacity. If these instructions are not followed, fire causing serious injury or even death may occur.

For installation in non-combustible locations only.

Do not locate under unprotected, overhead combustible surfaces.

GAS SAFETY REQUIREMENTS

Each appliance is set and tested at the factory for the type of gas supply to be used. Identify the type of gas, either natural gas or LP (Liquid Propane) gas and make sure that the marking on the rating plate located on the side of the unit matches the gas being supplied to the Side Burner. The rating plate is located on the side of the Side Burner.

All gas hook up connections should be made by a qualified technician and in accordance with local codes and ordinances. The installation must conform with local codes or, in the absence of local codes, with either the national Fuel Gas Code, ANSI Z223.1/NFPA 54, or CAN/CGA-B149.1, Natural Gas Installation Code or CAN/CGA-B149.2, Propane Installation Code.

GAS REQUIREMENTS



WARNING!

CHECK TO ENSURE THAT THE GAS SUPPLY HOSE DOES NOT COME IN CONTACT WITH ANY HOT SURFACE OF THE SIDE BURNER.

LP GAS (LIQUIFIED PETROLEUM /PROPANE)

If your Side Burner is factory built for LP, the regulator required is set for 10" water column and is for use with LP gas only. If unit is NOT supplied with regulator please make sure that all requirements are met for the type of regulator required.

LP GAS SAFETY REQUIREMENT

The LP-gas supply cylinder 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 Standards of Canada CAN/CSA-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods, and Commission, as applicable; and

1. Provided with a listed overfilling prevention device.
2. Provided with a cylinder connection device compatible with the connection for outdoor cooking appliances.

It must be provided with a shut-off valve terminating in gas tank valve outlet. It must include a collar to protect the cylinder valve. The cylinder supply system must be arranged for vapor withdrawal.

Do not operate the gas Side Burner indoors or in any enclosed area. If the gas Side Burner is not in use, the gas must be turned off at the supply cylinder. If the Side Burner is to be stored indoors, disconnect the gas supply cylinder and leave the cylinder outdoors.

LP GAS HOOK-UP

A typical LP gas installation is shown on the right. Make sure that the factory supplied regulator is used and installed with the arrow mark on the regulator pointing towards the Side Burner. Do not use any replacement regulator other than that specified by the manufacturer. Use only pipe sealants that are approved for use with natural and LP gases. An installer-supplied

gas shutoff valve must be installed in an accessible location. (Reference: leak test procedure).

Although LP Gas Cylinders may be used, it is not recommended due to the large amount of Gas Consumption and may freeze up the gas cylinder as well as a safety risk.

VENTING YOUR ENCLOSURE:

An enclosure or island for an LP gas cylinder must be vented on the level of the cylinder valve and at floor level. The effectiveness of the opening(s) for purposes of ventilation shall be determined with the LP gas supply cylinder in place. This shall be accomplished by one of the following:

- a. One side of the enclosure shall be fully open; or
- b. For an enclosure having four sides, a top and a bottom, at least two ventilation openings at cylinder valve level shall be provided in the sidewall, equally sized, spaced at 180 degrees (314 r), and unobstructed. Each opening shall have a total free area of not less than 1/2 square inch per pound (7.1 cm²/kg) of stored fuel capacity and not less than a total free area of 10 square inches (64.5 cm²).

Ventilation opening(s) shall be provided at floor level and shall have a total free area of not less than 1/2" square inch per pound (7.1 cm²/kg) of stored fuel capacity and not less than a total free area of 10 square inches (64.5 cm²). If ventilation openings at floor level are in a sidewall, there shall be at least two openings. The bottom of the openings shall be at floor level and the upper edge no more than 5 inches (127 mm) above the floor. The openings shall be equally sized, spaced at 180 degrees (314 r) and unobstructed.

NATURAL GAS INSTALLATION

The installation must conform with local codes or, in the absence of local codes, with either The National Fuel Gas Code, ANSI Z223.1/NFPA 54, or CAN/CGA-B149.1, Natural Gas Installation Code or CAN/CGA-B149.2, Propane Installation Code.

1. This gas appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at the test pressures in excess of 1/2 psi (3.5 kPa).
2. This 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). If the gas Side Burner is factory built for natural gas, the regulator supplied is set for 4" water column. The regulator is convertible Later to 10" water column for system LP application. Do not use with a 20-lb LP cylinder. kPa). If the gas Side Burner is factory built for natural gas, the regulator supplied is set for 4" water column. The regulator is convertible Later to 10" water column for system LP application. Do not use with a 20-lb LP cylinder.

GAS REQUIREMENTS

Make sure that the regulator is set for natural gas. To check, remove the top cap. You will find the conversion plastic pin attached to the cap to the underside of the cap. If the disc (1/2 in. diameter) of the pin is close to the cap, then the regulator is set for natural gas. If the disc is at the tip of the pin, away from the brass cap, the regulator is set for system LP application. To convert to natural gas, remove the plastic conversion pin and invert and replace it back in a manner such that the disc is close to the brass cap. For both natural and LP, the maximum inlet pressure is 14" water column.

Make sure that the factory-supplied regulator is used and installed with the arrow mark on the regulator pointing towards the gas Side Burner. Do not use any replacement regulator other than that specified by NOVO. Use only pipe sealants that are approved for use with natural and LP gases. An installer-supplied gas shutoff valve must be installed in an accessible location.

CAUTION BEFORE TESTING

Finding and/or fixing a gas leak is **NOT** a "DO-IT-YOURSELF" procedure.

NEVER USE THE SIDE BURNER WITHOUT FIRST LEAK TESTING THE GAS CONNECTIONS.

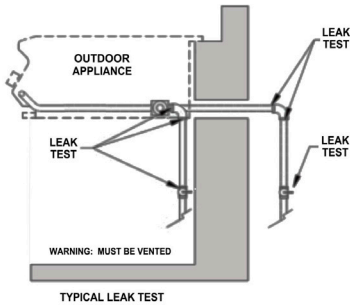
WARNING: DO NOT USE OPEN FLAME TO CHECK FOR LEAKS. USE OF AN OPEN FLAME COULD RESULT IN A FIRE, EXPLOSION AND BODILY HARM.

DO NOT SMOKE WHILE PERFORMING THE LEAK TEST!

IF AT ANYTIME YOU SMELL GAS - SWITCH OFF ALL OF YOUR EQUIPMENT AND CALL A PROFESSIONAL TO DETECT THE GAS LEAK. ALWAYS INFORM ALL MEMBERS OF YOUR FAMILY ABOUT THIS IMPORTANT FACT - SMELL GAS = DO NOT USE THE EQUIPMENT.

To prevent fire or explosion hazard, DO NOT use or permit sources of ignition in the area while performing a leak test. Perform leak test outdoors only. Check to ensure that flexible hoses do not have any cuts and wear that may affect the safety before each use. Only the factory supplied regulator must be used. Use only replacement regulator specified by the manufacturer.

LEAK TEST



WARNING!

IF YOU SMELL GAS

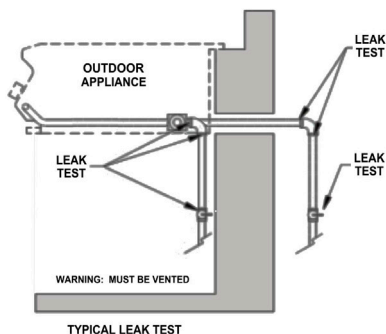
1. Shut off gas to the appliance right away.
2. Extinguish any open flame
3. Make sure the cover is not placed over the burner.
4. If gas smell continues, keep away from the appliance and immediately call gas supplier or fire department.

1. Prepare a leak testing solution of soap and water in a spray bottle (50% solution)
2. Confirm that all control knobs are in the off position
3. Turn the main gas supply valve ON
4. Apply the leak test solution by spraying on all of the pipe joints, fittings and hose
5. A gas leak is detected when: There is a faint smell of gas and/or there are bubbles around the connections
6. DO NOT ATTEMPT TO IGNITE THE BURNER
7. Turn off the main Gas Supply
8. Call a certified/qualified professional to repair the GAS LEAK. DO NOT attempt to use the Side Burner until the leak is fixed

A minimum clearance of 1" from the back of the Side Burner above cooking surface to non-combustible construction is required.

A minimum of 1" clearance to the sides of the Side Burner above cooking surface to non-combustible construction is recommended.

GAS REQUIREMENTS / MAINTENANCE



NOTE

It is recommended to build the Side Burner at least 6"-12" lower than the counter-top.

SPIDER AND INSECT WARNING

Spiders and other insects can nest in the burner of this and any other Side Burner, which causes the gas to flow from the front of the burner. This dangerous "condition" can cause a fire behind the valve panel, damaging the Side Burner and making the Side Burner unsafe to operate. Inspect the burners once a year or if the Side Burner has not been used for more than one month or if any of the following conditions occur:

1. The smell of gas in conjunction with the burner flames appearing yellow.
2. The Side Burner does not reach temperature.
3. The Side Burner heats unevenly.
4. The Side Burner makes popping noises.

STAINLESS STEEL MAINTENANCE

The Side Burner is made of stainless steel construction. It is non-rusting. Never clean the stainless steel when it is hot. After the initial cooking use, certain areas of the Side Burner may discolor. This is a normal discoloration caused by the internal heat given off by the burner. Specks of grease can gather on the surface of the stainless steel and get baked-on. These can be removed by using a mild abrasive pad (like Scotch Brite) with a stainless steel cleaner. Use the mildest cleaner and always scrub in the direction of the grain.

Do not use steel wool to clean the Side Burner.

Do not use abrasives on the polished highlights. Be extra careful when cleaning around the highlights. Metal polisher or mild chrome cleaner can be used to bring back the luster on highlights. To touch-up minor scratches in the stainless steel, sand the affected surface very lightly, with 100-dry grit emery sandpaper in the direction of the grain.

SIDE BURNER GRATE MAINTENANCE

The easiest way to clean the grates is to scrub them with a barbecue brush immediately after cooking is completed and the flame is turned off.

Wear a heat protective barbecue mitt to protect your hands from the heat and steam. Dip a brass bristle barbecue brush in tap water and scrub the hot grates. Dip the brush frequently in tap water. Steam, created as water comes in contact with the hot Side Burner, helps loosen food particles stuck in the Side Burner. These food particles will either get burned or fall into the cleaning pan. Cleaning of the Side Burner would be longer and more difficult if the Side Burner grates are allowed to cool before cleaning.

BURNER CLEANING & MAINTENANCE

Burners are made of heavy gauge brass and can be cleaned using a bristle brush, warm water and soap. Check every porthole for clogs. Use a wire pin to clean out clogged ports. Make sure the burner is dry before installing it back to the Side Burner.

The drip pan collects grease, liquid and fallen food particles. Allow the pan and its contents to cool before cleaning. Slide the pan out and wipe it clean. Make sure the drip pan is fully inserted back into the Side Burner. It is highly recommended to clean the pan after every use to avoid any possibility of a grease fire. DO NOT use the Side Burner without the drip pan pushed all the way to the back of the Side Burner unit.

OPERATING INSTRUCTIONS

BEFORE LIGHTING THE SIDE BURNER

1) DO NOT ATTEMPT TO LIGHT THE SIDE BURNER IF YOU SMELL GAS.

2) WARNING! IT IS CRITICAL THAT THE GAS BURNERS ARE PROPERLY INSTALLED WITH THEIR ORIFICES INSIDE THE BURNERS AIR SHUTTERS. If not properly installed, gas may leak outside of the burner that could lead to fire, potential damage to your Side Burner and bodily injury.

LIGHTING YOUR SIDE BURNER

Inspect the gas supply piping or hose prior to turning the gas ON. If there is evidence of cuts, wear, or abrasion, it must be replaced prior to use. The replacement pressure regulator and hose assembly must be the type specified by the manufacturer. Do not use the Side Burner if the odor of gas is present. The pressure regulator and hose assembly supplied with the units must be used. If the unit is LP, screw the regulator and hand tighten to the valve of the cylinder and leak check the hose and regulator connections with a soap and water solution before operating the Side Burner. Make sure you always read about LEAK PREVENTION. Always keep your face and body as far away as possible when lighting. Refer to spiders and insects warning and procedure under the cleaning and maintenance page of this manual.

FOR OUTDOOR USE ONLY!

ASSEMBLY & LIGHTING

Remove all packing materials.

Ensure that the burners are positioned securely on their orifices.

Place grates in the proper location over burners.

Connect gas using proper gas regulator.

1. Open the gas supply shut-off valve.
2. Push in the knob to the left wait a few seconds and then click the flame-thrower ignition system to ignite. If the igniter does not light turn to the right and OFF position, verify that the gas is on and then try again.
3. Once you see or hear a flame you can adjust the burner to the desired position.

CAUTION: If ignition does not take place within a few clicks, turn knob to the OFF Position, wait for five minutes and repeat step 2.

Match/BBQ Lighter Lighting Instructions:

The burners can be lit manually using a lighted long match or long BBQ lighter.

1. Push and turn the knob counter-clock-wise past the "CLICK" position. Hold the knob pushed in for 5 seconds.
2. Insert a lit match or BBQ lighter through the grates and near the top of the burner. Once you see or hear a flame you can release the knob.

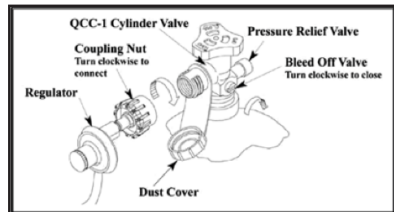
Important: If burner fails to light within 5 seconds, turn off gas and wait 5 minutes before repeating the process.

Warning: If you smell gas, shutoff the gas supplies and immediately checks for leaks using the soapy water technique.

CONNECTING TO THE LP TANK

The hose and regulator are connected in the following manner:

- Insert the regulator inlet into the cylinder valve and turn the black coupling nut clockwise until the coupling nut is hand tight. DO NOT over-tighten this connection.
- To disconnect the coupling nut, first make sure the main cylinder valve is turned off. Grasp the coupling nut and turn counter clockwise. The inlet will then disengage.



FILLING AND REFILLING LP GAS CYLINDERS

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.

ALWAYS WAIT 5 MINUTES BEFORE RE-LIGHTING A HOT BURNER!

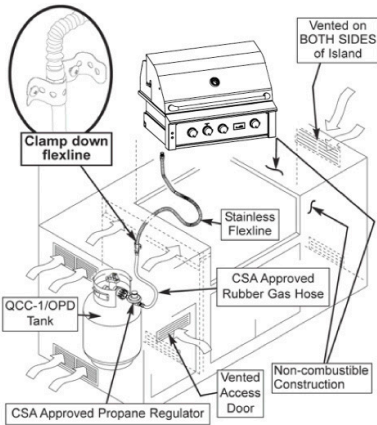
NOTE

Improper lighting procedures can cause the flow control to activate, resulting in reduced heat output. If this is suspected, shut off all burner controls and cylinder valve. Wait 30 seconds, then very slowly re-open cylinder valve. Wait an additional 5 seconds before turning burner control knob and attempting to light.

LIQUID PROPANE INSTALLATION

LIQUID PROPANE INSTALLATION

NOTE: Ventilation is required in the enclosure on opposite sides to create cross-ventilation. Liquid propane is heavier than natural gas and vents should be located near the bottom of the enclosure.



DRAWING SHOWN WITH GRILL APPLIANCE

WARNING!

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

LP gas grill models are designed for use with a standard 20 lb. liquid propane gas (LP) tank with type (1) valve connections. (Not included)

Never connect your gas grill to an LP tank that exceeds this capacity. A tank of approximately 12 inches in diameter by 18-1/2 inches high is the maximum size LP gas tank to use. A propane tank with an OPD (Overfill Prevention Device) must be used. This safety feature prevents the tank from being over-filled which can cause malfunction of the LP gas tank, regulator and/or grill.

The LP cylinder must be constructed and marked in accordance with the specifications for LP gas cylinders of the U.S. Department of Transportation (DOT) and designed for use with a Type 1 system only. Be sure to read and follow all LP connection instructions.

A dented or rusty LP cylinder may be hazardous and should be avoided. If in doubt, have it checked by your LP supplier. Always check for leaks after every LP cylinder change. (See Checking For Leaks)

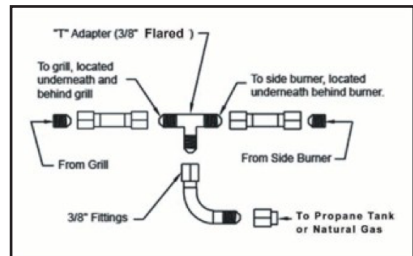
Cylinders must be stored outdoors in a well-ventilated area out of the reach of children. If your appliance is stored indoors, the LP cylinder must be stored outside, in upright position and away from excessive heat.

IMPORTANT

All installation and all installation parts must conform to local codes with the National Electrical Code, ANSI Z223.1/ NFPA 70 latest edition and the National Fuel Gas Code ANSI Z223.1/NFPA 54 in the U.S. and CGA-B149.1/2 in Canada

CONNECTING SIDE BURNER TO TANK AND TO GRILL

You will need a T adapter fitting (not provided) or similar connection to connect a single gas line to both a side burner and a grill. We recommend a licensed gas technician install all gas lines. See below figure for installation of a T adapter.



NOVO 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 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



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