



PARADISE GRILLS®

GSL-SB2B Double Side Burner
PROFESSIONAL

Operator Manual



GSL-SB2B Double Side Burner Operator Manual Version 5 February 2024

The content of this manual is the property of Paradise Grills International, Inc. All rights reserved. Any reproduction, in whole or in part, is strictly prohibited without express written consent of Paradise Grills International, Inc.

Paradise Grills International, Inc.
640 Ocoee Business Pkwy, Suite #80
Ocoee, FL 34761

800-604-2023

www.paradisegrills.com

sales@paradisegrills.com

ATTENTION INSTALLER:

PLEASE LEAVE THESE INSTRUCTIONS WITH THE CONSUMER.

ATTENTION CONSUMER:

PLEASE RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE. You are responsible for checking updates and revisions available online at <http://www.paradisegrillsdirect.com/owners/>

Serial number _____

(See information label on burner assembly for serial number)

Purchase date _____

DANGER

If you smell gas:

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

WARNING

- For outdoor use only.
- Do not store or use gasoline or other flammable liquids or vapors 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.

Contents

Safety Considerations	3
Safety Symbols.....	3
Operational Warnings.....	3
Gas Safety.....	5
Natural Gas Supply Requirements.....	5
LP Cylinder Requirements.....	6
Filling and Refilling LP Gas Cylinders.....	6
Leak Testing	7
Transporting and Storing LP Gas Cylinder	8
Specifications	9
Double Side Burner Specifications.....	9
Customer Required Items.....	10
LP Gas Cylinder	10
LP Cylinder Mount	10
Gas Regulator.....	11
Installation	11
Outdoor Rated Electric Cord	12
Safety Equipment.....	12
Covers.....	12
Grill Island Preparation	13
Paradise Grills Island Ventilation.....	13
Double Burner Location	14
Clearances	15
Custom Island Construction	15
Planning Considerations.....	15
Custom-built Island Ventilation	16
Custom-built Island Cut-outs	17
Double Side Burner Dimensions.....	17
Double Side Burner Assembly	18
Damage Upon Delivery	18
Unpack the Box	18
Install the Double Side Burner	19
Electrical Precautions	22
Connect Double Burner to Gas Source	23
Gas Specifications	23
Connection	24

Natural Gas.....	25
LP Gas.....	26
Leak Test.....	27
Operating the Double Burner	29
Warnings and Cautions.....	29
Lighting the Burner unit.....	30
Cleaning and Maintenance	32
Maintain your Double Burner.....	32
Stainless Steel Maintenance.....	32
Corrosive Environmental Conditions.....	33
Clean the Double Burner Exterior.....	33
Clean the Drip Tray.....	33
Preventive Maintenance.....	34
Ventilation.....	34
Burner Inspection.....	34
Spiders and Other Insects.....	34
Troubleshooting	35
Adjust the Burner Orifice.....	35
Convert to Another Gas Type.....	36
Double Side Burner Diagram	39
Limited Manufacturer's Warranty	40
Limited Warranty.....	40
Warranty Claim Submission.....	42

Safety Considerations


Safety Symbols

Throughout this manual, important safety information will be highlighted and marked as **CAUTION**, **DANGER**, or **WARNING**.

	A potentially hazardous situation or unsafe practice which, if not avoided, may result in minor or moderate injury, or property damage.
	A potentially hazardous situation which, if not avoided, could result in death or serious injury, or property damage.
	An imminently hazardous situation which, if not avoided, will result in death or serious injury, or property damage.

Operational Warnings

All users must read this entire manual before attempting to operate the burner unit. Follow these safety precautions every time the burner unit is used:


<p>IF YOU SMELL GAS:</p> <ol style="list-style-type: none">1. Immediately shut off the gas supply to the appliance at its source.2. Immediately extinguish any open flames.3. Remove burner unit hood and open all access doors and drawers to release any accumulated gas vapor.4. If a gas odor persists, keep away from your appliance and contact your gas supplier or fire department immediately.

IF THE BURNER GOES OUT:

Gas will continue to flow out of the burner and could accidentally ignite with risk of injury. If during operation the flames go out and you smell gas or cannot see the flame:

1. Immediately turn all burner controls OFF.
2. Open all access doors and drawers.
3. Wait 15 minutes and repeat the lighting procedure.

Appliance is EXTREMELY HOT during and after use. Failure to follow these warnings can cause burns to human skin, personal injury, death, and property damage. Never leave appliance unattended while in use.

This appliance is for outdoor use only! Do not operate in a building, garage, or any other enclosed area. Doing so could result in carbon monoxide buildup which could result in injury or death.

Do not store or use gasoline or other flammable liquids or vapor in the vicinity of this or any other appliances.

Do not store an LP (liquid propane) cylinder that is not connected for use in the vicinity of this or any other appliances.

EXPLOSION HAZARD – Do not use the burner unit 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.

All appliance surfaces will get hot during use. Use extreme caution when operating the appliance. Do not touch hot surfaces.

CALIFORNIA PROPOSITION 65

- Combustible by-products produced when using this appliance contains chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.
- This product contains chemicals, including lead and lead compounds, known to the State of California to cause cancer, birth defects or other reproductive harm.
- For more information see www.P65Warnings.ca.gov.



Read this manual thoroughly before using this equipment to reduce risk of fire, burn hazard, or other injury.

Wear grill gloves or oven mitts while using this appliance.

Keep children and pets away from the appliance at all times. Do not allow children to operate the appliance.

This accessory is for single family/residential use only, and not intended for commercial use.

Keeping an ABC fire extinguisher on hand during any cooking operation is highly recommended.

Gas Safety



Improper installation, adjustment, alteration, maintenance, or use can cause personal injury, death, and property damage.

Liquefied propane (LP) gas, also commonly called Propane, is a fuel gas which contains a flammable mixture of hydrocarbon gases, most commonly propane, butane, and propylene. Always exercise great caution and strictly follow all safety measures when using LP gas.

The installation must conform with local codes, or, in the absence of local codes, with one of the following, as applicable:

- *National Fuel Gas Code, ANSI Z223.1/NFPA 54*
- *Natural Gas and Propane Installation Code, CSA B149.1*
- *Propane Storage and Handling Code, CSA B149.2*

Natural Gas Supply Requirements

- A licensed plumber must install the required NG plumbing to supply your burner unit
- Check the burner unit's rating plate (Figure 16) to ensure it specifies natural gas (NG) as the proper gas supply type
- Use the supplied NG regulator, and NG flex line to connect the burner unit to the NG supply
- Use only pipe sealants that are specifically approved for use with NG
- A proper gas shutoff valve must be installed in a readily accessible location in the vicinity of the burner unit
- To ensure safe and satisfactory performance, the gas supply line must be sized to accommodate the total BTU requirements of all the gas-fired equipment that will be connected to that line
- Do not use piping with less than 1/2" inside diameter or 1" outside diameter to connect this burner unit to NG supply line
- Do not use any tape, pipe dope, or threading compound on any flare threads; doing so may cause a clog in the regulator and prevent your burner unit from safe and proper operation
- Any pressure testing must be performed only by a qualified gas technician.
- Before and during pressure testing, the burner unit and its individual shutoff valve must be disconnected from the gas supply piping system, and the burner unit must be isolated from the gas supply piping system by completely closing its individual manual shutoff valve

LP Cylinder Requirements

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 (DOT)* designed for use with a Type 1 system, must be no larger than 20 lb. capacity with 11" water column, and have:

- A shutoff valve, terminating in an LP gas supply tank valve outlet that is compatible with a Type 1 tank connection
- A safety relief device having direct communication with the vapor space of the cylinder
- UL listed Overfill Protection Device (OPD) with a unique triangular hand wheel (Figure 1)
- A collar to protect the cylinder threads on the customer supplied tank
- A QCC–1 fitting connection compatible with connection to outdoor cooking appliances

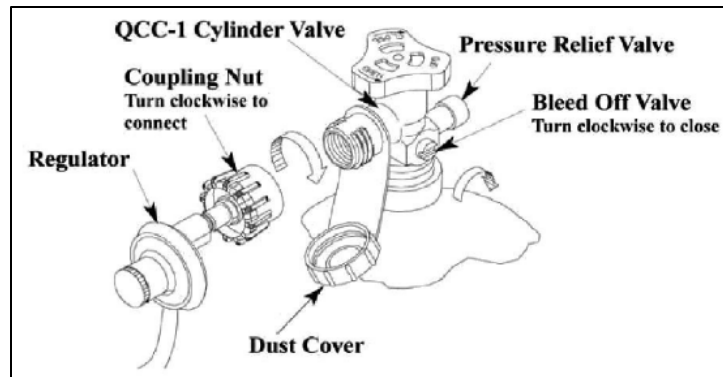


Figure 1 LP Cylinder Valve

Filling and Refilling LP Gas Cylinders



Never use a dented, rusty or damaged LP gas cylinder. Never attempt to repair an LP cylinder. The only way to safely resolve a damaged LP cylinder is to have it replaced by a qualified gas service technician or gas supply company.

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.

If a gas leak cannot be stopped by closing the LP cylinder valve, immediately leave the area and call the fire department.

To replace an LP gas cylinder:


1. Turn all burner knobs to OFF and close the LP cylinder valve
2. Disconnect the regulator hose from the LP cylinder
3. Remove cylinder from the enclosure; have it replaced or filled at your local qualified LP gas dealer

4. Connect the regulator valve
 - a. Hold the regulator so it is aligned with the cylinder valve
 - b. Thread the coupling nut onto the valve and tighten clockwise until there is resistance
 - c. Tighten another half to three-quarters turn by hand to ensure the regulator is seated in the valve – **do not use tools**
 - d. Do not use the regulator if the tank connection cannot be completed
5. Open the LP cylinder valve
6. If you smell gas or hear a hiss of gas escaping from the tank or regulator, close the cylinder valve immediately and then:
 - a. If the leak stops, remove the regulator from the tank and reattempt the connection
 - b. If the leak persists, turn off the tank valve and remove the regulator
 - c. If the leak cannot be stopped by closing the tank valve, leave the area and call the fire department immediately
7. Leak check the connections as described in the Leak Testing section below


Do not subject your LP gas cylinder to excessive heat, and always store the cylinder in an upright position.
Never store a spare LP cylinder indoors or within the burner unit enclosure.
When attaching components, ensure all connections are secured and fully tightened to prevent leakage.
Turn off the gas supply – Natural Gas or LP Gas – when burner unit is not in use.


Leak Testing

Test all gas piping and connections for leaks after installation or service, for both NG and LP gas systems.


Never use an open flame to check for leaks.
Do not smoke or allow other sources of ignition in the area while doing a leak test.
Do not attempt to repair an LP cylinder valve if it is damaged. Return the cylinder to a qualified LP tank supplier for replacement.
Always conduct the leak test outdoors in a well-ventilated area.

With all burners off, open the gas source valve and spray a soap/water solution on all joints. Growing bubbles indicate leaking gas. Correct any leaks immediately. See Leak Test on page 27 for more detail.

Transporting and Storing LP Gas Cylinder


Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
Do not store any LP gas cylinder (that is not connected for use) in the vicinity of this or any other appliance.

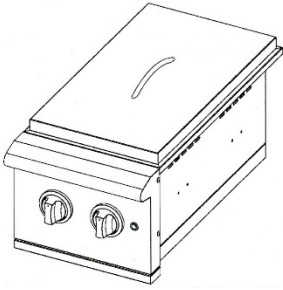
Follow these precautions when transporting or storing an LP gas cylinder:

- 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 cover in place
- Store cylinders outdoors in a protected, cool, and dry location out of reach of children
- Do not store cylinders in a building, garage, or any other enclosed area
- The gas supply must be turned off at the LP Gas supply cylinder when this outdoor cooking gas appliance is not in use

Specifications

Double Side Burner Specifications

THIS MANUAL APPLIES TO THE FOLLOWING MODEL:

GSL-SB2 N/P DOUBLE SIDE BURNER	
	
Accessory Dimensions	12 5/8"W x 25"D x 12 3/8" H
Total BTU Output	25,500 BTU
Number of Burners	12,750 BTU x 2
Orifice Size (mm) LP	1.05 mm
Orifice Size (mm) NG	1.6 mm
Drip Tray	Stainless Steel
Burner	Aluminum and Brass
Ignitor	Piezo Ignition System
Warranty (See page 40 for details)	Limited Lifetime Warranty on stainless steel housing; 5 years on burners; 1 year on all other parts
Gas Type	Available in LP or NG

Customer Required Items

LP Gas Cylinder

The LP cylinder used with your burner unit must meet the following requirements:

- Use LP cylinders only with these required measurements: 12" (30.5 cm) (diameter) x 18" (45.7 cm) (tall) with 20 lb. (9 kg) capacity maximum
- LP cylinders must be constructed and marked in accordance with specifications for LP cylinders of the U.S. Department of Transportation (DOT) or National Standards of Canada CSA-B339 Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods. See the LP cylinder collar for marking



Figure 2 LP Gas Cylinder Requirements

- LP cylinder valve must have:
 - Type 1 outlet compatible with regulator or burner unit
 - Safety relief valve
- UL listed Overfill Protection Device (OPD), identified by a unique triangular hand wheel (Figure 2, right). Use only LP cylinders equipped with this type of valve
- LP cylinder must be upright for vapor withdrawal and include collar to protect LP cylinder valve. Always keep LP cylinders in upright position during use, transit or storage

LP Cylinder Mount

You must equip your grill island with an appropriate mounting base or bracket to hold a 20 lb. LP cylinder upright, such as the examples shown in Figure 3:



Figure 3 Example LP Cylinder Mounts

Gas Regulator

Check the burner unit's rating plate (Figure 16) to ensure your gas supply is correct for the burner unit you purchased.

Gas Line Length

All gas supply lines should be as short as safely possible. Gas supply lines lose pressure over distance and with each elbow or "T" Adapter fitting added, which causes pressure drops that negatively impact performance.

LP Gas

For each burner unit configured for LP gas supply, customer must purchase and install an LP gas regulator set for 11" water column pressure.

A single or double side burner must be connected to a separate regulated supply line and LP tank.

Natural Gas

Use NG flex line between the gas supply and the manufacturer supplied regulator (right) set for 4" water column pressure.

If installed with a NG grill, the NG burner unit may be connected to the grill's regulated supply line via a "T" adapter, or connected to its own separate NG supply line.



Installation



Operating a gas cooking appliance without a proper regulator is dangerous and may cause serious bodily injury, death and/or property damage, and voids all warranties. Gas appliances are convertible to/from NG or LP gas supply by a licensed professional.



Customer must hire a licensed technician to ensure safe and proper installation of all gas regulators, gas supply hoses, gas conversions, electrical connections and lines, and plumbing connections.

Be sure the installer shows you where your gas supply shut-off is located. All gas lines must have a shut-off that is readily and easily accessible.

STATE OF MASSACHUSETTS – Massachusetts requires all gas be installed by a plumber or gas fitter carrying the appropriate Massachusetts license. All permanently-installed natural gas or propane

installations require a "T" handle type manual gas valve be installed in the gas supply line to this appliance. This does not apply to portable propane installations using a 20 lb. cylinder.

Delivery company employees are not licensed electricians or plumbers and shall NOT install or connect any gas regulators or supply lines, electrical connections or lines, or plumbing.

Outdoor Rated Electric Cord

Your Paradise Grills Outdoor Kitchen's base burner unit is pre-wired with a Ground Fault Circuit Interrupter (GFCI) electrical outlet installed. This electrical box has a hanging plug pigtail for connection to an existing GFCI electrical outlet for power supply. The customer must supply an outdoor-rated extension cord long enough to reach your chosen electrical outlet.

Use only a 12-gauge extension cord with a grounded, 3-prong plug. Outdoor extension cords should be used with outdoor products and are surface marked with suffix letter "W" and with a tag stating "Suitable for use with outdoor appliances." The maximum length allowed for the extension cord is 25 feet. Do not use damaged extension cords. Examine extension cord before each use and replace if damaged. Keep cord away from heat and sharp edges.

Safety Equipment

It is highly recommended to keep the following items close at hand whenever the burner unit is in use:

- ABC fire extinguisher, baking soda, sand, and/or kosher salt in case of a fire
- Insulated gloves
- Long handled utensils

Covers

Covers are highly recommended. Protect your investment with our custom fit double burner cover, sold separately.

Grill Island Preparation

Paradise Grills Island Ventilation

Grill islands and Island Bars manufactured by Paradise Grills are portable and must be adequately vented as shown in Figure 4:

- Use the provided adjustable footers to ensure the island's entire bottom edge, on all sides, is always at least 1" above the ground
- Open gap spacing under the burner unit head (and side burners, if installed)
- Open gap spacing around the refrigerator (if applicable).



Figure 4 Paradise Grills Island Venting Example



The island's entire bottom edge, on all sides, must always be maintained at least 1" above the ground to allow for sufficient ventilation. You cannot block the required 1" airspace underneath your Paradise Grill Cabinet. No secondary items can block this spacing, such as but not limited to astro turf, grass, siding or tiles. This 1" airspace must remain clear on all four sides of your unit(s) at all times.

Paradise Grills manufactured Islands use adjustable footers to allow sufficient airflow for effective ventilation (Figure 5).

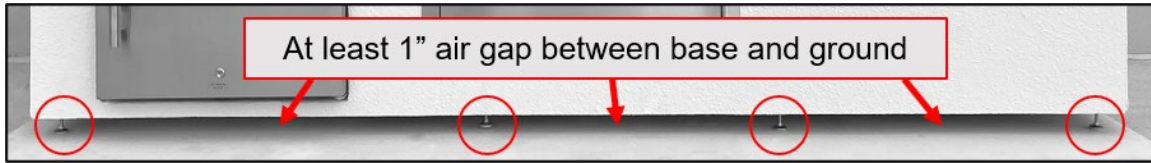



Figure 5 Air Gap Footers

Double Burner Location

Consider important factors such as wind exposure and foot traffic patterns when choosing a location for the burner unit. Locate the burner unit outdoors in a well-ventilated area on a level, stable surface and with safe clearance from combustible construction (see Clearances below). Ensure your burner unit is positioned safely away from anything that can catch fire.

Position a freestanding burner unit so the prevailing wind blows into the front control panel (at your back when cooking) to allow for proper front to rear airflow. A built-in burner unit enclosure in areas with prevailing winds should be protected by a wind barrier, wind deflector, or wind guard. Winds directly hitting the back of the burner unit may cause unsafe and improper operation.


<ul style="list-style-type: none">• This burner unit is designed for outdoor use only.• DO NOT use this burner unit inside a building, garage, or enclosed area.• DO NOT use this burner unit in or on a recreational vehicle, trailer, boat, or any other moving installation.

As with any gas cooking appliance, harmful carbon monoxide is produced during the combustion process that should not be allowed to accumulate in a confined or enclosed space. Because hot air rises above the burner unit while in operation, covered locations should be avoided.


- Do not locate the burner unit under an overhang or awning
- Do not place this burner unit under or near windows or vents that can be opened into your home
- Always use CAUTION when using the burner unit near glass, vinyl siding or other temperature-sensitive construction materials
 - Consider increasing the clearance around the burner unit to avoid damage to such materials
 - Check with the manufacturer of the construction materials for guidance

Clearances

Your burner unit must be installed to ensure sufficient clearance from any combustible materials. The customer is responsible for compliance with all city local codes and product placement.

Ensure your double burner is located at least 14" on the sides and 16" in the back from any combustible material such as wood, gyprock, paper and plants. Do not store combustible materials, gasoline or flammable liquids or vapors anywhere in the vicinity of the double burner.

Custom Island Construction


This double burner is for outdoor use only! Do not operate in a building, garage, or any other enclosed area. Doing so could result in carbon monoxide buildup which could result in injury or death.
Do not install or operate the double burner in or on a recreational vehicle, trailer, boat, marine craft, or other moving conveyance.

Paradise Grills makes no warranties or representations as to the safe and proper design, construction, ventilation, or installation of a custom-built grill island.

The following planning considerations are provided as general information only. You must consult with a licensed contractor to ensure safe and proper design, construction, ventilation, and installation in accordance with all applicable codes.

Because the amount of venting required varies on a case-by-case basis, consult with a licensed contractor and local codes for adequate ventilation requirements. Keep all enclosure ventilation openings free and clear from any debris or obstructions.

Planning Considerations

Building permit: Check with city and fire departments for local building codes. A permit may be required for a custom-built grill island.

Materials: All custom-built grill islands must be constructed using only non-combustible materials. If any combustible materials are used, an insulated jacket must be added between the burner unit and the island.

Adequate ventilation: Ensure there is adequate ventilation, for both the burner unit and LP gas cylinder, to allow proper combustion and to prevent gas build up.

Compartments: A heat shield is required beneath the burner unit head. A plenum wall is required to create a separate compartment for the LP gas cylinder. If multiple LP appliances are in use, each LP cylinder requires its own vented compartment.

Firm level surface: Use your burner unit only on a firm level surface. This burner unit is not designed for use in or on a recreational vehicle, and should not be installed or used on a boat, marine craft, or other moving conveyance.

Propane tank mount: Your island must be equipped with a propane tank mounting bracket for a 20 lb. cylinder. See Customer Required Items.

Gas supply line: Pay careful attention to the gas line location. It should be routed away from sources of heat, sharp edges and rough surfaces, and should make as few bends as possible.

Gas supply access: When your double burner is installed, you should have clear access to the gas supply line including the gas piping or hose, gas regulator, gas cylinder and any shutoff valves. A safety shutoff valve is required at the gas supply connection point.

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. If you are in doubt, consult your local codes or a licensed contractor for guidance.

Measure: Always have equipment measured by a Contractor before building. Measure to ensure the opening is not bigger than the outside frame of the burner unit (Figure 6); the burner unit edges must rest on the lip of the frame.



Figure 6 Burner Unit Rests on Island Frame

Custom-built Island Ventilation

Every component within the grill island must be vented – refrigerator, LP gas cylinder, etc. Vent locations must be determined by a licensed professional according to the design and configuration of your custom-built island. Figure 7 illustrates examples of possible venting locations for custom-built grill islands.

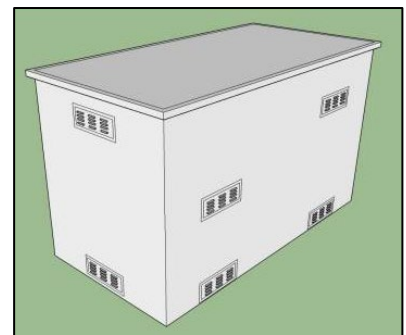


Figure 7 Example Vent Locations

Custom-built Island Cut-outs

Ensure any island cut-out opening is no larger than the outside frame of the appliance being installed. The appliance should rest on the lip of the frame.

Figure 8 illustrates sample cut-out sizes for a grill island. Here are some other considerations:

- Ensure your grill island cavity is adequately vented. Consult your local licensed professional and local codes for adequacy requirements
- Ensure your outdoor kitchen is constructed out of non-combustible materials
- If your outdoor kitchen is constructed of any combustibile materials, an insulated jacket is REQUIRED
- Cutout dimensions do not allow for lid clearance or other measurement requirements. See Double Side Burner Dimensions for specifics
- Please allow for a tolerance of +/- 1/8"; we recommend having your appliances in hand to measure before making final cutouts in your custom-built grill island

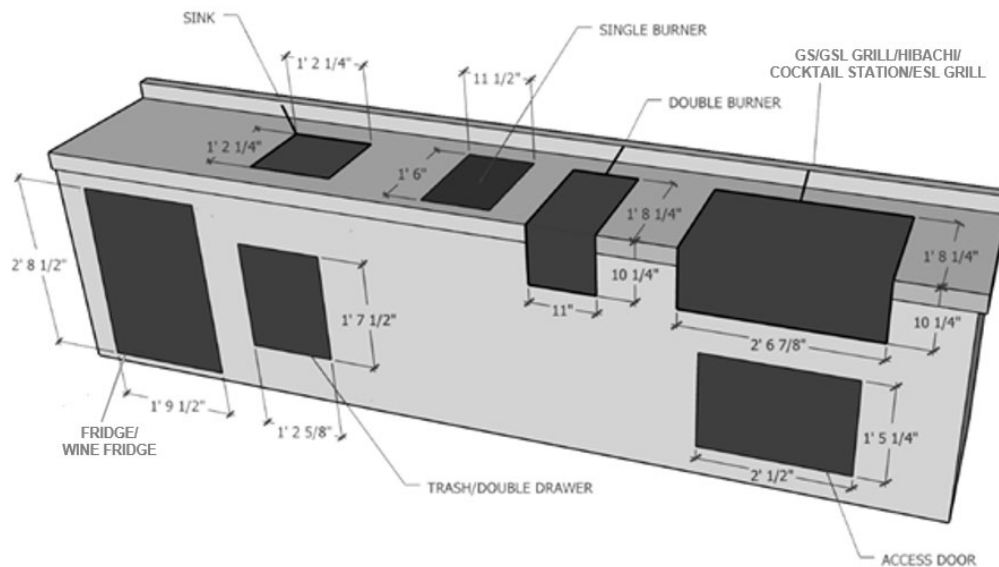


Figure 8 Example Island Cut-outs for Paradise Grills Appliances

Double Side Burner Dimensions

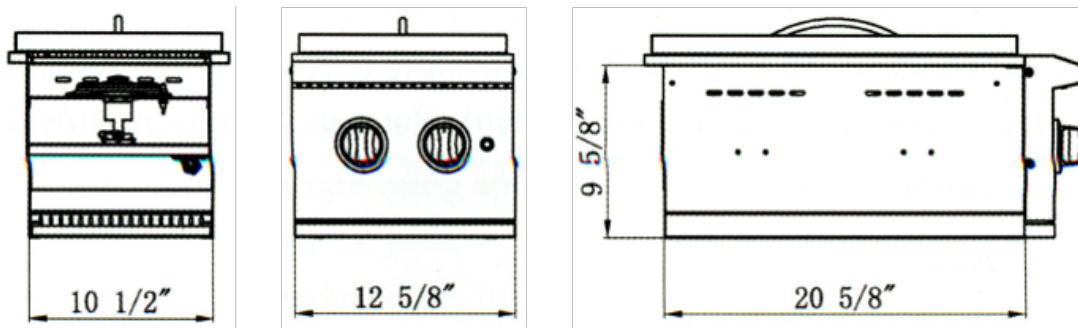


Figure 9 GSL-SB2B Dimensions

Double Side Burner Assembly

Your Paradise Grills appliance comes pre-assembled and requires very little setup. We do, however, recommend the use of professional help during the installation of your double burner as improper installation may void your warranty.

Damage Upon Delivery

For shipped products, immediately inspect your product upon receipt. Inform the delivery company of any visible damage and ensure such damage is noted on the delivery receipt or freight bill and signed by the person making the delivery. File your claim for damages immediately with the delivery company, regardless of the extent of damage. Paradise Grills shall not be held liable for any damage that occurs during shipment.

If damages are unnoticed until the product is unpacked, notify the delivery company immediately and file a concealed damage claim with them within 5 days of the delivery date. Keep the box and shipping materials for inspection. All out-of-box claims must be made prior to installation. Any product installed in a damaged condition will be deemed to have been damaged during installation and not covered under warranty. See page 40 for more information.

Unpack the Box

1. Remove the double burner from the box and place on a solid surface
2. Remove any plastic wrap, cardboard spacers, Styrofoam spacers, and zip ties from the outside of the double burner
3. Remove the white shipping cover and set aside
4. Remove the burner cover and remove the Styrofoam spacer
5. Remove and retain the Operator Manual and NG burner conversion kit
6. Check the double side burner unit and all components for any damage

Install the Double Side Burner

Complete this procedure to install the burner unit into the island:

1. Use the two provided screws to attach the cover handle to the cover:

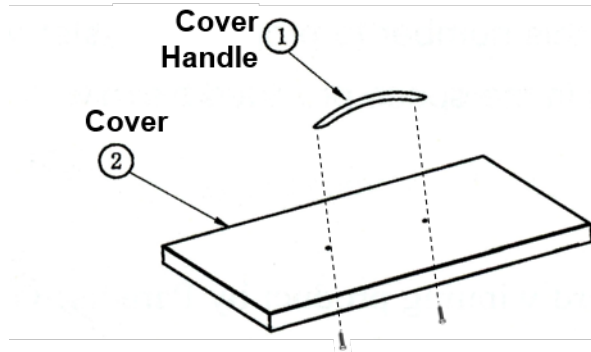


Figure 10 Assemble Cover Handle

2. Carefully snip the zip ties around the electrical cable inside the left rear corner of the burner unit (Figure 11); DO NOT CUT THE WIRE



Figure 11 Electrical Cable

3. Attach the gas supply line to the burner unit per Connect Burner Unit to Gas Source procedure on page 23



The burner unit is heavy and requires two people to lift, and to avoid injury and damage to the burner unit and island.

Pinch Hazard! Do not allow fingers to become pinched between burner unit and countertop.

4. Lift the burner unit into place:
 - a. Position the burner unit so it is two thirds of the way into the cut-out with the outside edges resting on the cut-out edges

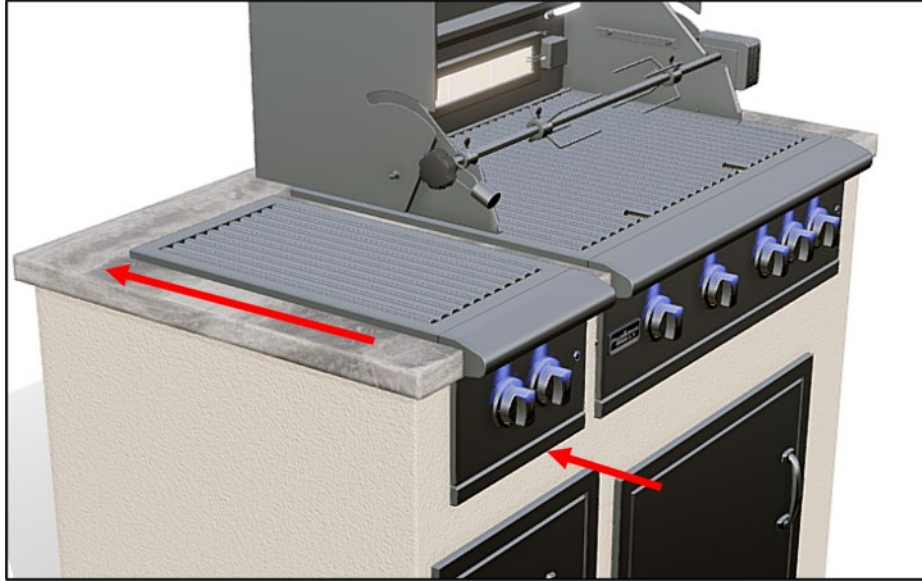


Figure 12 Position Double Burner into Place

- b. Ensure the gas line and electrical cable are inside the open cut-out space
 - c. Ensure nothing is binding below the burner unit
 - d. Slide the burner unit all the way back into place in the cut-out
5. Check to ensure the burner unit is level and properly supported around the entire outside edge of the cut-out
 - If the burner unit is not level or is unstable, use non-combustible shims under the outside lip to level and stabilize it
 - Proper leveling of your burner unit is essential to its safe and proper operation; a non-level burner unit will result in erratic burner combustion, and inefficient, uneven heating
6. Pull the drip pan out slightly and remove the protective covers from each side (Figure 13)



Figure 13 Drip Pan Protective Covers

7. Connect the LED light electrical cable to the power supply:

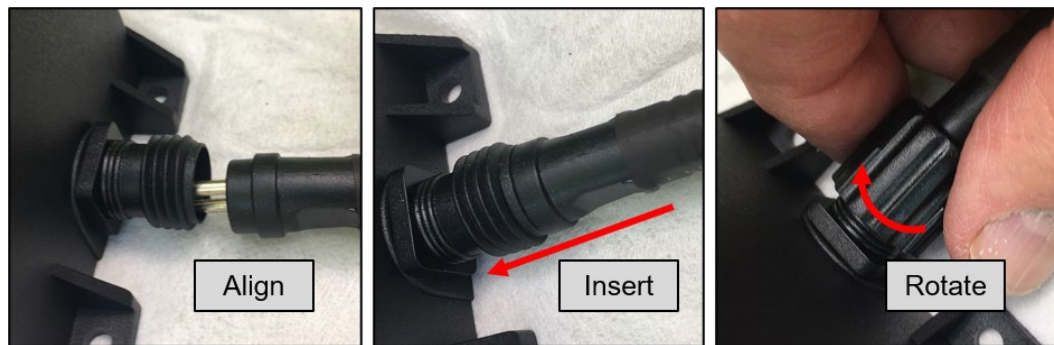


Figure 14 Connect Power Supply

- a. Align the burner unit plug with the power supply holes (Figure 14 left)
 - b. Insert the plug until it is fully seated (Figure 14 center)
 - c. Slide the gnarled locking nut to the threads and hand-tighten until it stops; do not force
8. Plug in the LED light power supply and test the lights: press the light button to turn on the control knob lights; press again to turn them off (Figure 15)



Figure 15 Light Control

Electrical Precautions

The burner unit must be electrically ground in accordance with local codes or, in the absence of local codes, with the *National Electrical Code*, ANSI/NFPA 70, or the *Canadian Electrical Code, Part 1*, CSA C22.1.

Follow these precautions if an extension cord is used to connect the grill island to an electrical supply:

- To protect against electrical shock, never immerse cord or plugs in water or other liquid
- Unplug from the outlet when not in use and before cleaning
- Do not operate any outdoor cooking gas appliance with a damaged cord, plug, or after the appliance malfunctions or has been damaged in any manner; contact Paradise Grills to discuss service options, or call a licensed professional for inspection and repair
- Do not let the cord hang over the edge of a table or touch hot surfaces
- When connecting, first connect plug to the outdoor cooking gas appliance, then plug appliance into the outlet
- Use only a GFCI protected circuit with this outdoor cooking gas appliance
- Never remove the grounding plug or use with a 2-prong adapter
- Use only 12-gauge extension cords with a 3-prong grounding plug, rated for the power of the equipment and approved for outdoor use with a W-A marking
- Keep any electrical supply cord and the fuel supply hose away from any heated surfaces
- The cord should be arranged so that it will not drape over the countertop or tabletop (where it can be pulled on or tripped over)


Connect Double Burner to Gas Source

Gas Specifications

Ensure the gas supply meets the following pressure requirements, measured in water column (w.c.) pressure:

Gas Type	Maximum Pressure	Minimum Pressure
Natural Gas (NG)	4" w.c.	4" w.c.
Liquid Propane (LP)	11" w.c.	11" w.c.

The burner unit is set at the factory for the type of gas supply to be used. Be sure the marking on the burner unit's rating plate (Figure 16) matches the gas type being supplied to the burner unit (either NG or LP). **All gas installations, connections, conversions, and adjustments must be performed by a qualified gas technician.**



RATING PLATE

-Contact Information-
2222 Diversified Way
Orlando, FL 32804
800-604-2023
www.myparadisegrill.com

WARNING: Fuels used in gas or oil-fired appliances, and the products of combustion of such fuels, contain chemicals known to the State of California to cause cancer, birth defects and/or other reproductive harm.
This warning is issued pursuant to California Health & Safety Code, Sec. 25249.6

FOR OUTDOOR USE ONLY

MODEL	ORIFICE SIZE (mm)	GAS TYPE	INPUT/BURNER BTU'S/HR
<input type="checkbox"/> GS-SB1	1.05	PROPANE	12000
<input checked="" type="checkbox"/> GSL-SB2B	1.05	PROPANE	12000
<input type="checkbox"/> GS-SB1	1.60	NATURAL	12000
<input type="checkbox"/> GSL-SB2B	1.60	NATURAL	12000

MODEL	ORIFICE SIZE (mm)	GAS TYPE	INPUT/BURNER BTU'S/HR
<input type="checkbox"/> GSL-32B (4BURNER/PROFESSIONAL)	0.91	PROPANE	12000
<input type="checkbox"/> REAR BURNER	1.05	PROPANE	10000
<input type="checkbox"/> GS-32B (4BURNER/PREMIUM)	0.91	PROPANE	12000
<input type="checkbox"/> REAR BURNER	1.05	PROPANE	10000

MODEL	ORIFICE SIZE (mm)	GAS TYPE	INPUT/BURNER BTU'S/HR
<input type="checkbox"/> GSL-32B (4BURNER/PROFESSIONAL)	1.46	NATURAL	12000
<input type="checkbox"/> REAR BURNER	1.50	NATURAL	10000
<input type="checkbox"/> GS-32B (4BURNER/PREMIUM)	1.46	NATURAL	12000
<input type="checkbox"/> REAR BURNER	1.50	NATURAL	10000

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

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

NOTE
Do not locate under any overhead unprotected combustible surfaces.
Minimum clearance to adjacent combustible construction 14" from sides & 16" from back follow all city and local codes. City will provide permit if required.

A181B2R-2P379

SERIAL#

Figure 16 Burner unit Rating Plate

 **WARNING** 

Never connect the appliance to an unregulated gas supply line. Burner units operated without a proper regulator are unsafe and may cause serious bodily injury or death, and property damage.

Operating the burner without the proper regulator is dangerous and may result in extreme temperatures, fire or explosion that causes serious bodily injury, death and/or property damage. Any use of the burner unit without a proper gas regulator will void the warranty.

Liquid propane gas is not natural gas. The use of NG in an LP configured burner, or LP in an NG configured burner, is extremely dangerous and voids your warranty.

Operation without a proper gas regulator will void all burner unit warranties.

Burner units operated with NG must be connected to the NG supply with NG flexline and the supplied NG regulator. The NG valve is pre-set at the factory for proper operation. Contact your gas supply dealer and use a licensed contractor or installer if you desire to convert your burner unit to LP gas supply.

Burner units operated with LP gas require an LP regulator set to 11.0" water column pressure. The self-contained LP system burner unit is designed to be used with a standard 20 lb., 12 1/4" diameter, 18" high cylinder with right-handed connection threads; this is the maximum size LP tank to be used. The cylinder must be marked in accordance with:

- U.S. Department of Transportation CFR49 Part 173 Specifications for LP Gas Cylinders
- National Standards of Canada CSA-B339 Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods

The propane tank must be fitted with an Overfill Prevention Device (OPD). Do not twist the gas supply hose.

Connection

Slide the burner unit forward as needed to gain access to the regulator and gas connection point in the rear.

 **CAUTION** 

With the burner unit slid forward, support the front edge to prevent the unit from tipping and falling out of the island cut-out, which could cause personal injury and/or damage to the burner unit.

A licensed plumber must install the required plumbing to supply your NG burner unit.

Natural Gas



The burner unit 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 burner unit must be isolated 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).

Do not use any tape, pipe dope, or threading compound on any flare fitting. Doing so may cause a clog in the regulator and prevent your burner unit from safe and proper operation

To connect the burner unit to a natural gas source:

1. Ensure all burner unit control valves are in the OFF position
2. Install the supplied NG regulator
3. Connect a natural gas flex connector between the NG regulator and NG source

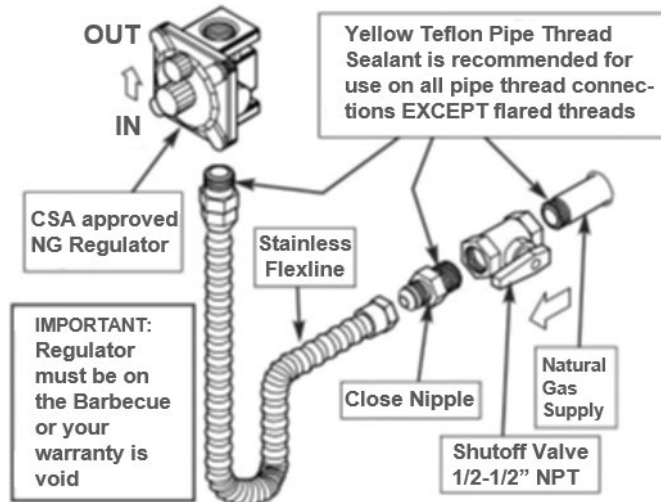


Figure 17 Natural Gas Connection

4. Turn on the main gas supply and check all connections for leaks as described in the Leak Test procedure below.



LP Gas

The consumer must provide a regulator to connect the burner unit to the LP gas cylinder. Ensure the regulator is equipped with a hose long enough to reach from the burner unit's gas intake fitting to the LP cylinder. The regulator must use a 3/8" connector to attach to the burner unit (below right).



Figure 18 Example Regulator

1. Inspect the head of the gas cylinder and head of the regulator valve to ensure there is no debris; use a soft brush to remove any debris

 WARNING 
Do not insert a tool or foreign object into any gas valve, which could cause damage and cause a leak. Leaking propane may result in explosion, fire, severe personal injury, or death.
When the burner unit is not in use, completely turn off the gas supply at the LP gas cylinder.
Never store the burner unit indoors with the LP gas cylinder connected. Always disconnect and remove the LP gas cylinder from the burner unit before storing the burner unit indoors.

2. Ensure all burner unit control valves are in the OFF position
3. Turn the LP cylinder OFF by turning the hand wheel clockwise until it stops
4. Remove the safety cap from the LP cylinder valve (below left)
5. Insert the regulator nipple into the LP cylinder valve – keep the regulator in line with the LP cylinder valve to avoid cross-threading (below right)

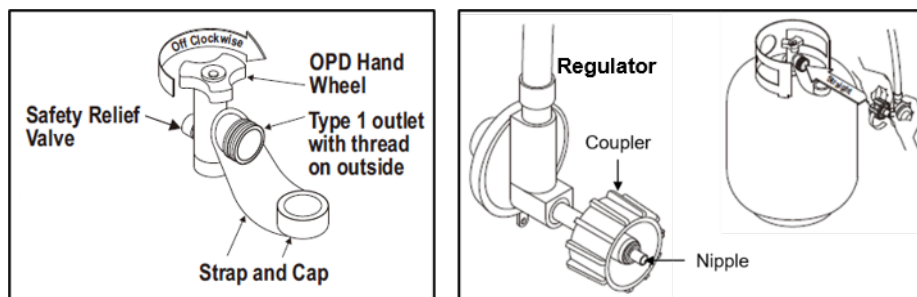




Figure 19 LP Cylinder Connection

6. Rotate the regulator coupler nut clockwise until you meet resistance, then tighten another 1/2 to 3/4 turn. Tighten by hand only – do not use any tools
7. If the cylinder connection cannot be completed, disconnect the regulator and try again; if the connection still cannot be made, do not use this regulator and obtain a replacement regulator
8. To disconnect the LP gas tank, turn off the main cylinder valve; rotate the black coupling nut counterclockwise until disengaged

Leak Test

 WARNING 
Never use a lighted match or other open flame to check for leaks.
Do not smoke or allow other sources of ignition in the area while doing a leak test.
Do not attempt to repair an LP cylinder valve if it is damaged. The cylinder must be returned to a proper LP tank supplier and replaced.
Always conduct the leak test outdoors in a well-ventilated area.

Perform a leak test before first use, and at least once a year whether the LP gas supply cylinder has been disconnected or not, whenever the gas cylinder is connected to the regulator, and whenever any part of the gas system is disconnected or replaced.

The leak test should check all joints of the gas delivery system for both NG and LP gas systems:

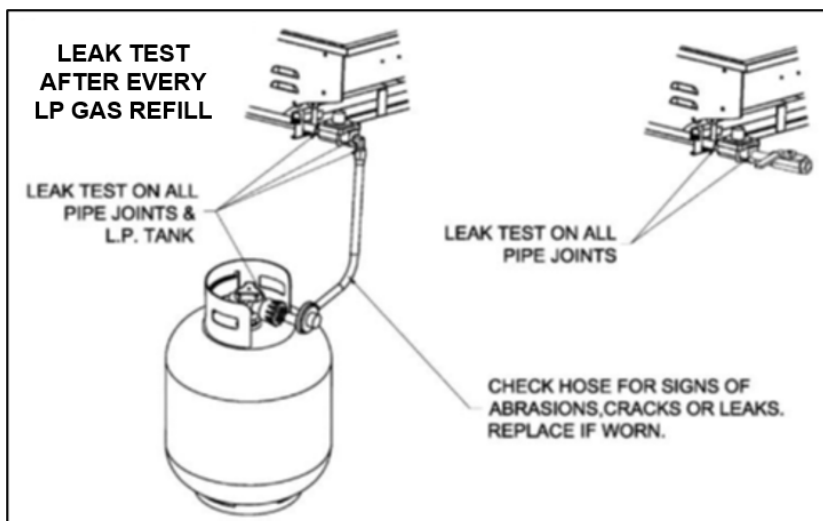


Figure 20 Leak Test All Gas Joints

Complete this procedure to leak test the burner unit and gas connections:

1. Mix a solution of soapy water in a spray bottle using one part liquid soap to two parts water

2. Ensure all the burner unit control knobs are in the OFF position. Turn on the gas:
 - On NG systems, turn on the main feed valve to the burner unit
 - On LP systems, turn the cylinder valve knob counterclockwise one turn to open
3. Spray the soapy water solution on all joints of the gas delivery system (Figure 21)

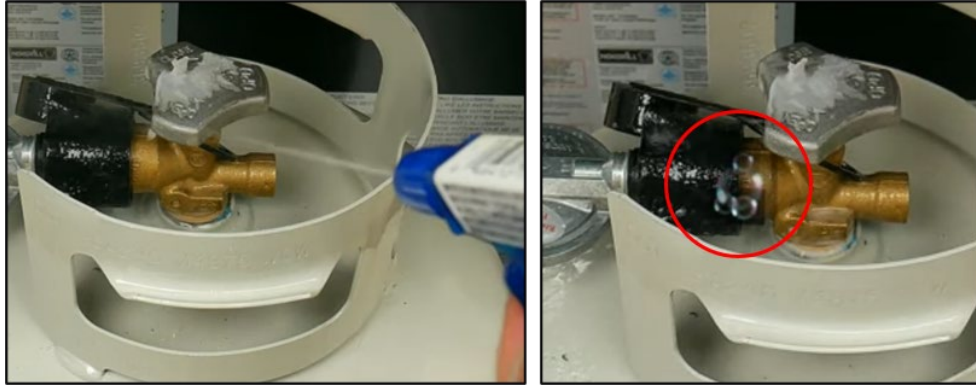


Figure 21 Leak Test Spray and Bubbles

4. If bubbles appear and/or grow, turn the gas source OFF, remove, reconnect and tighten the connection, and re-test
5. To leak test the burner orifices, remove the grate and burners per the Convert to Another Gas Type procedure on page 36
6. Looking below the burners (Figure 22), spray each orifice with soapy water to check for bubbles

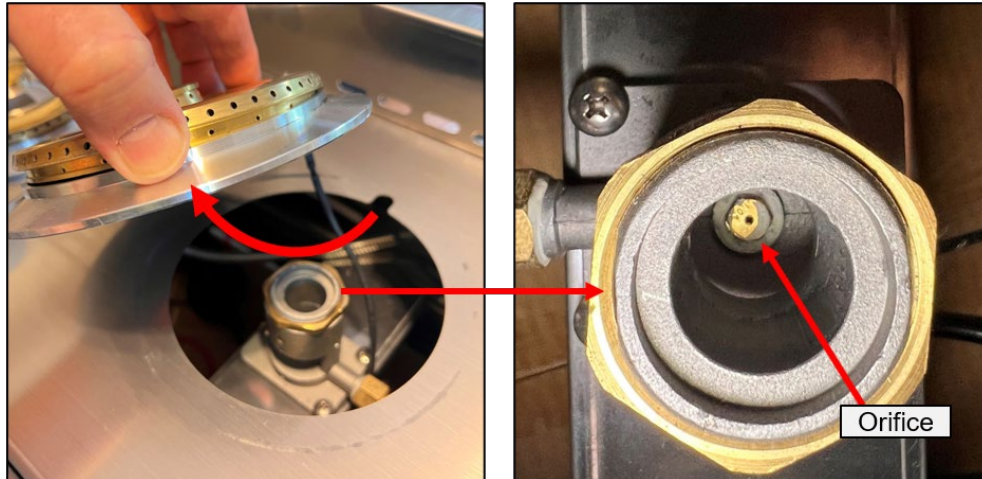


Figure 22 Burner Orifice Leak Test

7. Make note of the location of any leaks indicated by growing bubbles and turn off the gas supply
8. Contact a qualified gas technician to tighten any loose connections or replace any faulty parts
9. Repeat the leak check as needed; when there are no more leaks, wipe away the soap solution
10. Replace the burners and grate and proceed
11. Do not use the burner unit until all leaks are resolved

Operating the Double Burner

Warnings and Cautions



This appliance is EXTREMELY HOT during and after use. Failure to follow these warnings can cause burns to human skin, personal injury, death, and property damage. Never leave the appliance unattended while in use. .



All burner unit surfaces will get hot during use. Use extreme caution when operating the unit. Do not touch hot surfaces.

Never use a lighted match or any other open flame to test the burner unit for gas leaks. See and strictly follow all [Leak Test](#) procedures.

Never lean over the cooking surface when lighting or operating the burner unit.

Do not smoke while lighting the burner or checking the gas supply connections.



Read all instructions before installing or operating your gas burner unit to prevent injury and appliance damage.

Do not leave an operating burner unit unattended.

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

Do not store any unconnected LP cylinder or tank in the vicinity of this unit 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.

Use tools with wood handles and insulated burner unit mitts when operating the unit.

The use of accessories, regulators, or components not recommended by the appliance manufacturer may cause injuries and will void warranties.

Open the LP gas cylinder compartment door to inspect the gas supply hose before each use of the burner unit. If there is evidence of abrasion or wear, or if the hose is cut, it must be replaced before operating the burner unit. Refer to the LP Gas section on page 26.

Lighting the Burner unit

Prior to lighting your burner unit for the first time, verify that all of the following are complete and correct:

- All packaging has been removed
- Proper gas supply and regulator type are in place
- The gas connection is complete, securely tightened, and leak tested (see Leak Test on page 27)
- All parts and components are properly in place
- Manual gas shut-off valve is fully accessible
- The LP gas hose is clean and free of cuts, wear, abrasion, or leaks. Replace if necessary with a suitable UL, ETL, or CSA Listed part with 3/8" internally threaded connector



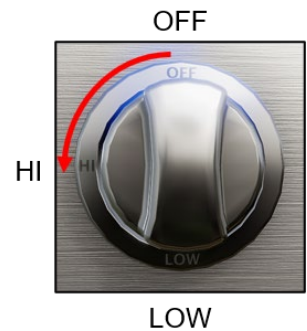
IF YOU SMELL GAS:

- Immediately shut off the gas supply to the appliance at its source
- Extinguish any open flames
- Open all access doors and drawers to release any accumulation of gas vapor
- If a gas odor persists, keep away from your appliance and contact your gas supplier or fire department immediately

Failure to remove the burner cover before lighting the burners, or not waiting 15 minutes to allow gas to clear if a burner does not light, may result in a fire or explosion causing serious bodily injury, death and/or property damage.

The double side burner is equipped with reliable, high-efficiency ignitors. Each control knob operates an individual burner, and each burner ignites with an individual igniter. Follow these steps to light the burners, starting with the right burner:

1. Open the gas supply valve
2. Remove the burner unit cover and place it to the side – DO NOT attempt to ignite burners with the burner unit cover in place
3. Keep your face as far away from the burners as possible
4. Push the right burner knob in and hold for 2 seconds to allow gas to flow to the burner
5. Rotate the knob counterclockwise to the HI position to light the rear burner
 - You will hear a loud click as the igniter produces the ignition spark
 - Right knob controls the REAR burner
 - Left knob controls the FRONT burner
6. Watch the burner to confirm ignition; if the burner does not light on the first try, turn the knob OFF, wait 2 minutes, and repeat
7. Repeat step 4 to light the front burner
8. If the burner does not light on the second try, push in both burner knobs and rotate to OFF:
 - a. Open all access doors and drawers
 - b. Wait 15 minutes to allow gas to clear before attempting to light it again
 - c. Repeat the steps above until both burners are lit
9. To shut off the burners, push the knob in and rotate clockwise to the OFF position
10. Completely turn off the gas supply valve at the source



NOTE: It is normal to hear a popping sound when the burners are turned off.



Always turn off the gas supply when not operating the burner unit.

Cleaning and Maintenance

Maintain your Double Burner

PROTECT YOUR INVESTMENT! Stainless steel products are **not self-cleaning**. The #304 stainless steel used in the construction of your burner unit is rust and corrosion **resistant**, not rust and corrosion **proof**. Follow the instructions in this manual to properly maintain your burner unit for years of enjoyment.



Stainless Steel Maintenance

STAINLESS STEEL MUST BE CLEANED AND MAINTAINED.

You must regularly clean the burner unit's stainless steel to preserve corrosion resistance and aesthetics. A thin layer of chromium oxide protects stainless steel from corrosion. Oxygen from the atmosphere combines with the chromium in the stainless steel to form a protective chromium oxide film. This protection will be reduced by any contamination of the surface by corrosive agents, such as dirt, fertilizers, chlorine, pesticides, high salt content air, and/or other corrosive substances. Any contamination of the surface by dirt or other material hinders this passivation process and traps corrosive agents, reducing corrosion protection. Regular cleaning is necessary to preserve the stainless steel's appearance and integrity.

Routinely wipe down the exterior and interior of the burner unit to remove grease and splatters. Use a good stainless steel cleaner to clean and polish the exterior surfaces. Doing so on a regular basis minimizes the

amount of effort required to maintain the stainless steel. For best results and longevity, routinely have a professional barbecue cleaning company detail the burner unit. After each use wipe down the exterior of the burner unit to remove grease and splatters.

To remove stubborn stains:

- DO NOT use metallic abrasives
- Use a good stainless-steel cleaner and non-abrasive microfiber towel or pad
- Always rub in the direction of the stainless steel's grain
- Read the product's label before using; some household cleaning products are not suitable for use on stainless steel
- Always start with the mildest cleaning solution first, rubbing in the direction of the grain
- Grease specks may gather in stainless steel's grain and bake onto the surface, giving the appearance of rust
- Some areas of the burner unit may discolor from the intense heat given off by the burners, which is normal and cannot be cleaned off. For light and heavy food stains, use the products and processes described above

Corrosive Environmental Conditions

The #304 stainless steel materials used in the construction of your burner unit are rust and corrosion **resistant**, not rust and corrosion **proof**. If neglected and left on the burner unit, corrosive elements (such as chlorine in the air, high salt content air, fertilizers, pesticides, corrosive cleaning solutions, and masonry dust and debris) may cause the stainless steel to develop surface oxidation, rust, corrosion, and pitting. To minimize such issues:

- Regularly wipe down the burner unit's stainless steel with a damp cloth or non-abrasive micro-fiber towel
- Allow the surfaces to dry before covering the burner unit. Do not cover a damp burner unit
- Apply a rust inhibitor which leaves a microscopic protective layer on the stainless steel
- For seasonal storage, use the process and products referred to above, and once the burner unit is dry, cover and secure the burner unit to minimize the amount of damp air getting to the surfaces

Clean the Double Burner Exterior

Routinely wash with warm soapy water and apply a good stainless steel polish to protect the burner unit exterior. Keep the burner unit covered when not in use.

Clean the Drip Tray

The drip tray should be emptied and cleaned after each use. Failure to do so could result in a fire. When the burner unit has cooled, remove the drip tray by pulling it straight out from the burner unit.

NOTE: If you've done extensive cooking and cleaned the burner unit, the drip tray may be close to full. Take care when removing and carrying it to avoid spills.

Empty the drip tray into an appropriate location or container. Clean the drip tray with a clean cloth and hot soapy water, or an oven-style cleaning product. Dry the tray and replace, ensuring it is completely installed in the burner unit housing.

When using an oven-style cleaning product, follow the product's instructions. Many such cleaners are toxic and can damage the stainless-steel finish if not used properly.

If the burner unit was uncovered during rain, check the drip tray to drain any standing water.

Preventive Maintenance

Replacement parts are available from Paradise Grills International, Inc. Contact us at 800-604-2023 for assistance.

At least twice a year conduct the following inspections to ensure safe burner unit operation:

Ventilation

- Ensure burner area is clear and free from combustible materials, gasoline, and other flammable vapors and liquids
- Ensure an unobstructed flow within the burner unit of combustion and ventilation air
- Ensure the LP gas cylinder enclosure ventilation opening(s) are free and clear from debris

Burner Inspection

Visually check burner flames for correct operation at least twice per year. When lit, the flame should have a bluish color to it. If the flame has a tint of yellow, adjustment can be made to obtain a blue flame and proper gas flow. See the [Troubleshooting](#) section.

Inspect the burners if the burner unit has not been used for more than a month, or if any of the following conditions occur:

1. The smell of gas along with the burner flames appearing yellow
2. The burner unit does not reach normal operating temperature
3. The burner unit heats unevenly
4. A burner makes a popping noise during operation

Spiders and Other Insects

Spiders and other insects can nest in the burners and orifices of this and any other outdoor products. This can create a dangerous condition that can cause a fire behind the valve panel, damaging the burner unit and making it unsafe to operate.

Check and clean burner/venturi tubes every 6 months for insects and insect nests, and clean as needed.

Troubleshooting

If a burner is not working or lighting, or if the burner unit isn't reaching proper cooking temperature, follow these steps.

Adjust the Burner Orifice

1. Pull the burner knob directly away from the burner unit; note that the knob shaft is flat on top
2. A small brass screw inside the hole controls the air/gas mix at the burners; use a small flat head screwdriver to adjust:
 - a. To decrease the flame size: rotate to the left to allow more air
 - b. To increase the flame size: rotate to the right to reduce the air
 - c. Make small, incremental changes

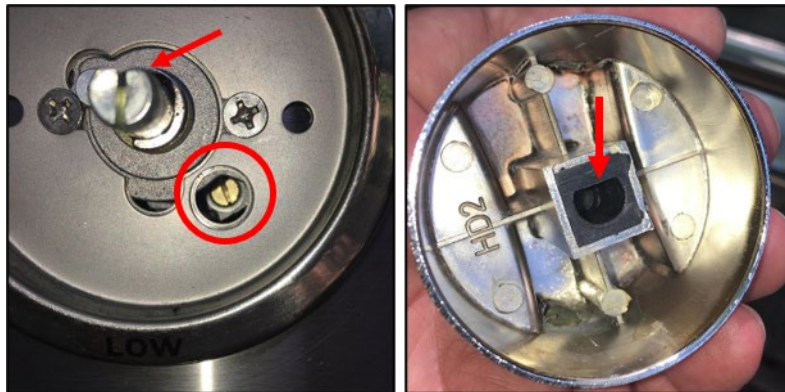


Figure 23 Adjust Burner Orifice

3. Replace the knob by aligning the flat part of the knob opening with the flat top of the shaft and press into place
4. Test the burner and readjust as needed

Convert to Another Gas Type

The conversion process (orifice change-out) is the same for each gas. Whatever gas your burner unit is set up for, it is supplied with a conversion kit (Figure 24 left) to allow changeover to the other fuel type. The customer must provide the required LP gas inlet or NG flex line.

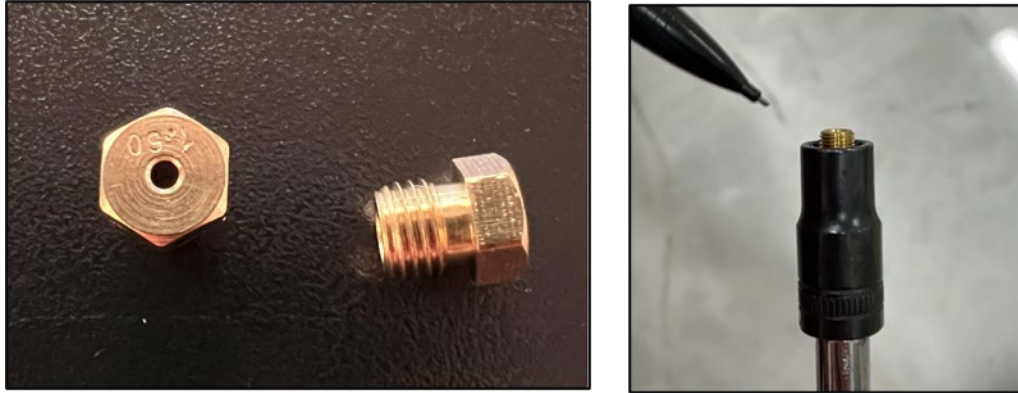


Figure 24 Natural Gas Conversion Kit

This procedure must be completed by a licensed plumber or gas professional.

1. Unplug the burner unit
2. Shut off and disconnect the gas source from the burner unit
3. Remove the cover and grate; set aside
4. Lift the front burner out and set it near the rear burner
 - The igniter plug is attached to the burner knob
 - Do not pull on the cable enough to unplug the igniter

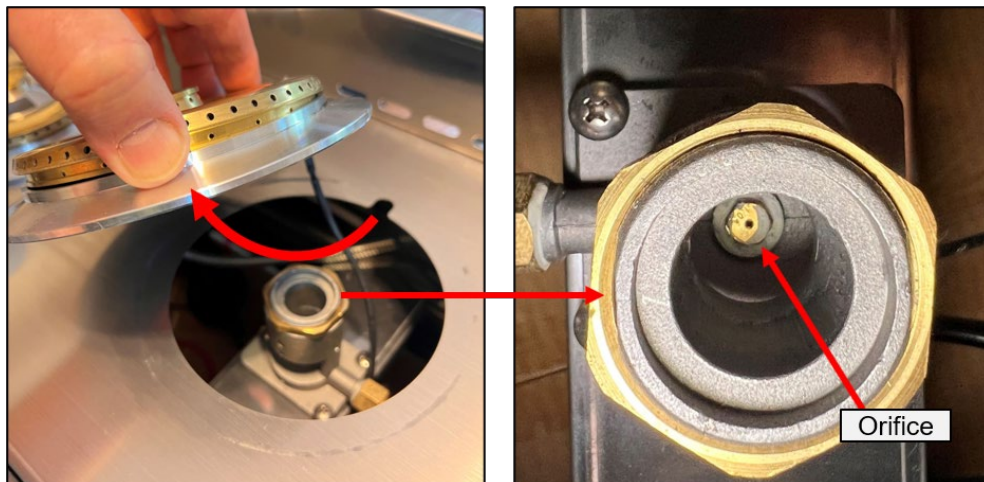


Figure 25 Remove Burner

5. Use a shallow 6mm socket and handle to reach into the burner opening and carefully remove the brass orifice screwed into the end of the valve stem (Figure 25)

NOTE: Brass fittings are fragile. Very little pressure is needed for a secure connection.

6. Replace the orifice with the change-out orifice; follow these precautions:
 - Use a shallow socket to ensure enough threads are exposed to get it started (Figure 24 right)
 - If possible; use a hand driver and tighten only until hand-tight
 - If using a socket wrench, tightly only until resistance is felt, and then 1/8 of a turn more
7. Repeat this process for the other burner
8. Replace the existing gas inlet with the appropriate inlet component for the new gas source:
 - LP gas inlet – straight brass fitting (Figure 26 left), 1/2" opening on one side, 3/8" on the other
 - NG gas inlet – regulator with 1/2" opening on each side (Figure 41 right); an arrow or the words IN and OUT should indicate the gas flow direction - If regulator is installed the wrong way it will not work and gas won't flow
 - Remove the old inlet and replace hand tight with the new; **do not overtighten**

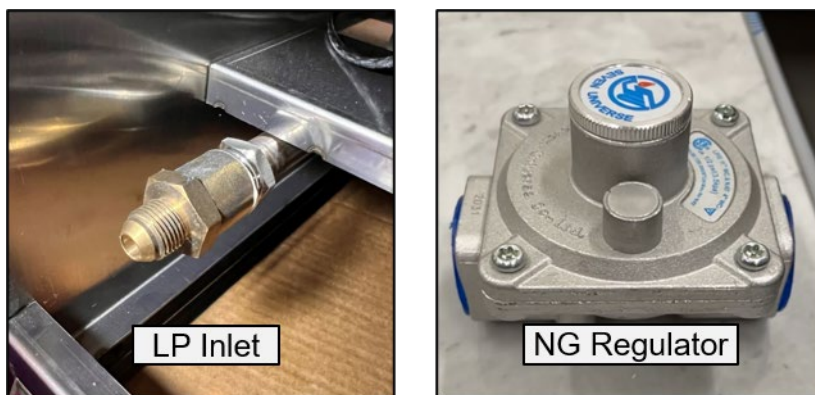


Figure 26 Gas Inlets

9. Connect the gas supply per the Connection section
10. Complete a leak check of all affected gas fittings per the Leak Test procedure
11. Replace burners:
 - a. Insert with igniter plug toward the slot as shown in Figure 27 (left)
 - b. Ensure the igniter post below the burner ring fits into the slot Figure 27 (right)

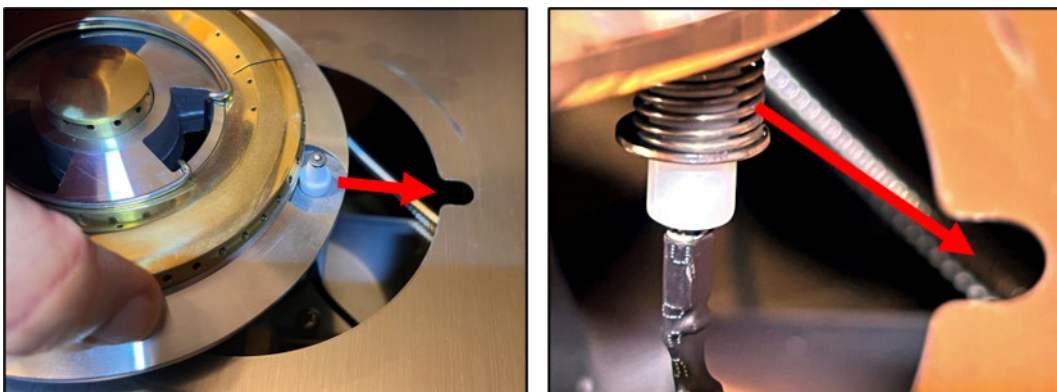


Figure 27 Replace Burner

12. Open the gas supply, light the burners, and test for proper flame height; flame should stand between 1/2" – 1" on LOW and 1 1/2" – 2" on HIGH

- a. Light the burner unit and rotate temp knob to LOW flame setting
- b. Pull off the knob and adjust the setscrew shown in Figure 28 until the flame is 1/2" to 1" high
- c. Align the knob opening with the shaft and press the knob back into position

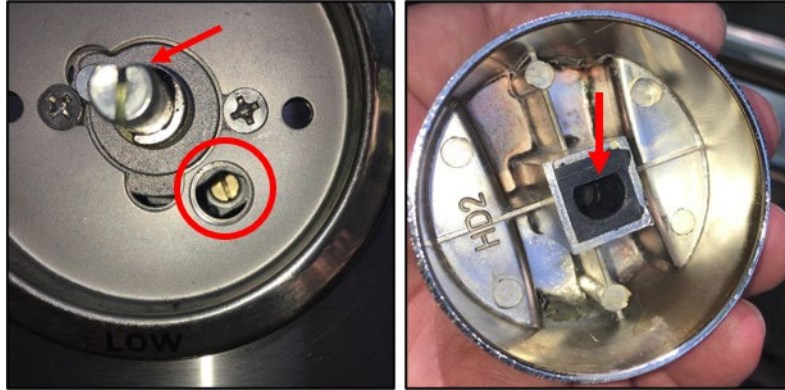
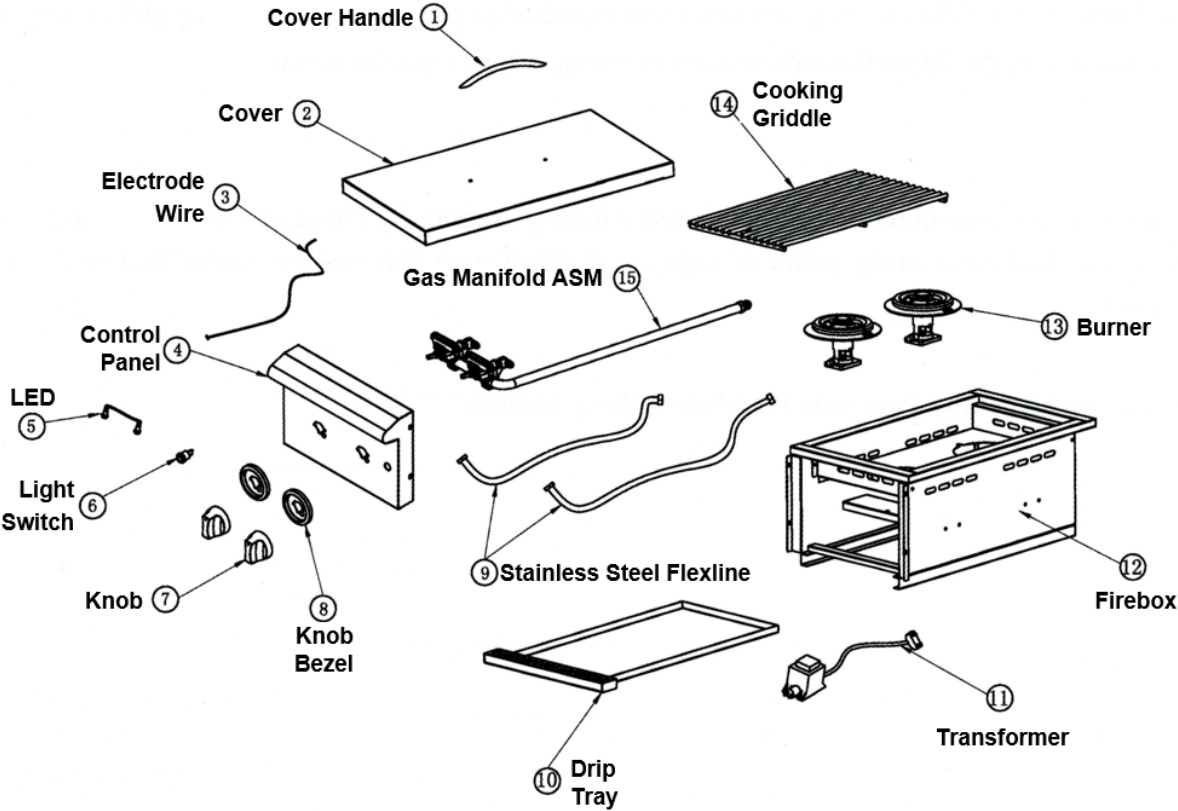


Figure 28 Flame Adjust Setscrew

13. Replace the cooking grate and ensure the burner unit is fully seated into the grill island
14. Plug in the light power supply, and resume use

Double Side Burner Diagram



Limited Manufacturer's Warranty

Limited Warranty

Paradise Grills International, Inc. (PGI) warrants the GSL-SB2 Double Burner from the later of the date of purchase or delivery as follows:

- (i) limited lifetime warranty on structural integrity of stainless steel housing to be free from original manufacturing defects;
- (ii) five (5) years on burners (limited to no burn through); and
- (iii) one (1) year on all other parts (collectively, the "Limited Warranty")

This Limited Warranty is:

- (i) **limited to the ORIGINAL PURCHASER at original site of delivery;**
- (ii) **limited to original manufacturing defects only; and**
- (iii) **limited to the shipment of replacement parts when covered by warranty**

THIS LIMITED WARRANTY EXCLUDES ON-SITE SERVICE CALLS, LABOR, AND LABOR-RELATED COSTS.

This Limited Warranty is void upon the ORIGINAL PURCHASER'S transfer of ownership of the burner unit to any other person or entity.

This Limited Warranty excludes and does not cover:

- (1) oxidation, rust, corrosion, discoloration, staining, or other cosmetic issues; or
- (2) damage, deterioration, or warping related to or resulting from, in whole or in part:
 - (a) failure to install and use a proper regulator for gas supply type (NG or LP);
 - (b) severe weather conditions such as hail, earthquake, hurricane, snow, windstorm, tornado, microburst, or heavy rainfall;
 - (c) corrosive conditions such as chlorine in the air, high salt content air, fertilizers, pesticides, corrosive cleaning solutions, or masonry dust and debris; or
 - (d) improper installation or operation, neglect, failure to maintain, misuse, commercial use, abuse, alteration, infestation, vandalism, accident, extreme environments, grease fires, or exposure to high cooking temperatures.

The ORIGINAL PURCHASER is responsible for the safe and proper installation, usage, maintenance, servicing and cleaning of the burner unit in accordance with all instructions in this Operator Manual.

For shipped burner units, immediately inspect your unit upon receipt and inform the delivery company of any visible damage and ensure such damage is noted on the delivery receipt or freight bill and signed by the person making the delivery. File your written claim for damages immediately with the delivery company, regardless of the extent of damage. PGI and Paradise Grills Direct, Inc. (collectively, "Paradise Grills") shall not be liable for any damage that occurs during shipment. If damages are unnoticed until the burner unit is unpacked, immediately notify the delivery company and file a written concealed damage claim with them. This must be done within (5) days of the delivery date. Be sure to keep the box and shipping materials for inspection. All out-of-box claims must be made prior to installation. Any burner unit installed in a damaged condition shall be conclusively deemed to have been damaged during installation and not covered under warranty.

THIS LIMITED WARRANTY IS THE ORIGINAL PURCHASER'S SOLE AND EXCLUSIVE WARRANTY. THERE ARE NO WARRANTIES WHICH EXTEND BEYOND THE DESCRIPTION ON THE FACE HEREOF. ALL OTHER EXPRESS OR IMPLIED WARRANTIES ARE FULLY DISCLAIMED. THERE ARE NO EXPRESS WARRANTIES OTHER THAN THOSE LISTED AND DESCRIBED ON THE FACE OF THIS LIMITED MANUFACTURER'S WARRANTY. NO WARRANTIES, WHETHER EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE SHALL APPLY. NO OTHER EXPRESS OR IMPLIED WARRANTY OR GUARANTY GIVEN BY ANY PERSON OR ENTITY WITH RESPECT TO THIS PRODUCT SHALL BE BINDING ON PARADISE GRILLS.

Paradise Grills shall not be liable to the ORIGINAL PURCHASER (or any other person or entity) for any incidental, indirect, special, reliance, general, ordinary, nominal, pain and suffering, lost profits, exemplary, general, punitive, or consequential damages that are in any way based upon, related to, or arising from the burner unit, either in whole or in part, regardless of the legal theory on which the claim is based (including without limitation, claims based on negligence, gross negligence, breach of warranty, statutory liability, regulatory liability, strict liability, contract, third-party liability or any other theory of law), and even if Paradise Grills has been advised of the possibility of such damages. The maximum liability of Paradise Grills to the ORIGINAL PURCHASER (or any other person or entity) in any way based upon, related to, or arising from the burner unit, either in whole or in part, shall not exceed the total amount paid for the burner unit by the ORIGINAL PURCHASER.

No oral or written representation or commitment given by anyone, including but not limited to, an employee, representative, agent or affiliate of Paradise Grills shall in any way create a warranty (express, implied or otherwise) or in any way increase the scope of this express Limited Warranty. If there is any inconsistency between this Limited Warranty and any other agreement or statement included with or relating to the burner unit, the terms of this Limited Warranty shall govern and control. If any provision of this Limited Warranty is found invalid or unenforceable by a court of competent jurisdiction, it shall be deemed modified to the minimum extent necessary to make it enforceable and the remainder of the Limited Warranty shall remain valid and enforceable according to its terms.

This Limited Warranty gives you specific legal rights; you may have other rights which vary by state.

Warranty Claim Submission

The ORIGINAL PURCHASER must submit to PGI a warranty claim within five (5) business days of date such claim is or should have been discovered, or else such claim is forever waived and barred.

To submit a warranty claim, the ORIGINAL PURCHASER must submit a written description and photographs detailing the burner unit's damage or defect(s), along with a complete copy of the Final Sales Agreement either:

- (i) via email to Warranty.Claim@paradisegrills.com; or
- (ii) via U.S. mail to Paradise Grills International, Inc., Attn: Warranty Claim, 640 Ocoee Business Parkway, Suite 80, Ocoee, Florida 34761

For more information, please call Paradise Grills International, Inc. at 800-604-2023.