



**ASPIRE**  
BY HESTAN

## **OUTDOOR COOKING**

Outdoor Side Burner  
AEB

Use & Care Manual  
Installation & Operation



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## **Message from Aspire by Hestan:**

EN

*Outdoor cooking is a perfectionist's pursuit, and with your new investment, you've now taken the ultimate step forward. We sincerely welcome you to the Aspire by Hestan Family. We've engineered and built our products so that your guests will rave about your meal, but deep down, our customers know it could've been just a little more tender, juicier – a pinch more salt in the rub or a few seconds less on the flame. Yes, we've taken the time to know our Aspire by Hestan customer and we're excited to be on this journey with you. Aspire by Hestan was born from this same perfectionist passion. Our engineers experimented, innovated, tweaked and tinkered until they created the most powerful, versatile and reliable outdoor products available.*

*We pride ourselves on restless innovation, superior engineering and purpose-built designs, but also our in-depth understanding of our target consumer and the interests and needs of the ultimate end-users we serve and covet. For many consumers, cooking outdoors is much more than an act of food preparation. It's a lifestyle activity that encompasses culinary, leisure and social pursuits among others.*

*We are thankful and proud that you have chosen Aspire by Hestan, and we yearn to have you as a customer for life. We take your decision to choose Aspire by Hestan most seriously, and we promise to deliver the very best to you.*

**Welcome to Aspire by Hestan**

**⚠ DANGER**

If you smell gas:

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

**⚠ DANGER**

1. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

**⚠ WARNING** IF THE INFORMATION IN THIS MANUAL IS NOT FOLLOWED EXACTLY, A FIRE OR EXPLOSION MAY RESULT CAUSING PROPERTY DAMAGE, PERSONAL INJURY, OR DEATH.

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

**⚠ WARNING** For outdoor use ONLY. This cooking appliance is not intended to be installed in or on recreational vehicles, and/or boats.

**⚠ WARNING** Flammable Gas - disconnect all propane or natural gas supplies to this unit before servicing.

**⚠ WARNING** Electrical Parts & Components – disconnect all power supplies and batteries before servicing.

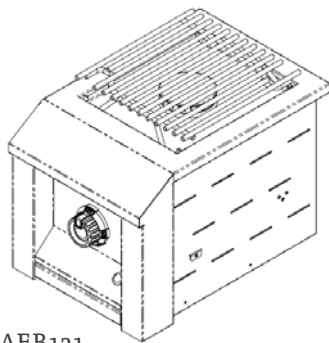
READ THIS MANUAL CAREFULLY AND COMPLETELY BEFORE USING YOUR SIDE BURNER TO REDUCE THE RISK OF FIRE, BURN HAZARD, OR OTHER INJURY. KEEP THIS MANUAL FOR FUTURE REFERENCE.

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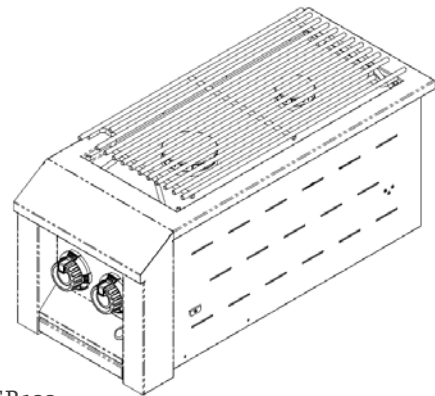
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# MODEL NUMBERS



AEB121



AEB122



## BUILT-IN MODELS

Model No.	Description
AEB121-NG / -LP	12" BUILT-IN SINGLE SIDE BURNER
AEB122-NG / -LP	12" BUILT-IN DOUBLE SIDE BURNER

## RATING LABEL

The rating label contains important information about your appliance such as the model and serial number, gas type and manifold pressure, the BTU rating for each burner type, and the minimum installation clearances.

EN

 <b>HESTAN COMMERCIAL CORP.</b> ANAHEIM, CA. - USA				<b>MODEL / MODELE</b>		PATENTED: <a href="http://outdoor.hestan.com/patents.pdf">http://outdoor.hestan.com/patents.pdf</a>										
<b>VOLTS</b> 120 <b>Hz</b> 60 <b>PHASE</b> 1 <b>AMPS</b>		<b>SER. NO. / NO. SER.</b>				CONFORME À LA NORME ANSI Z21.58 CERTIFIÉ À LA NORME CSA 1.6 APPAREIL DE CUISSON AU GAZ POUR USAGE EN PLEIN AIR										
<b>GAS TYPE (TYPE DE GAZ)</b>		<b>BTU/HOUR/ FRONT BURNER (BRÛLEUR AVANT)</b>		CONFORMS TO ANSI STD Z21.58 CERTIFIED TO CSA STD 1.6 OUTDOOR COOKING GAS APPLIANCE		À UTILISER À L'EXTÉRIEUR UNIQUEMENT. EN CAS DE REMISAGE DU GRIL À L'INTÉRIEUR, DÉBRANCHER LA BOUTEILLE DE GAZ ET LA LAISSER DÉHORS. NE PAS ENTREPOSER UNE BOUTEILLE DE GPL DE SECOURS EN DESSOUS NI À CÔTÉ DE L'APPAREIL. NE JAMAIS REMPLIR LA BOUTEILLE DE GAZ À PLUS DE 80 % DE SA CAPACITÉ. SI LES DIRECTIVES DONNÉES CI-DESSUS NE SONT PAS APPLIQUÉES À LA LETTRE, UN INCENDIE ENTRAÎNANT DES BLESSURES GRAVES, VOIRE MORTELLES, PEUT SE PRODUIRE. NE PAS IMPLANter CET APPAREIL SOUS DES SURFACES COMBUSTIBLES EN SURPLOMB. CONÇU UNIQUEMENT POUR INTÉGRATION DANS UNE ENCEINTE CONSTITUÉE DE MATÉRIEAUX NON COMBUSTIBLES. EN CAS D'INTÉGRATION DANS UNE ENCEINTE CONSTITUÉE DE MATÉRIEAUX COMBUSTIBLES, UTILISER L'ENVELOPPE PROTECTRICE ISOLANTE FOURNIE PAR LE FABRICANT. ATTENTION : N'UTILISER QUE LE DÉTENDEUR FOURNI AVEC CET APPAREIL. CE RÉGULATEUR EST RÉGLÉ POUR UNE PRESSION DE SORTIE SPÉCIFIÉE CI-DESSUS.										
<b>OUTLET PRESSURE (PRESS. SORTIE) INCH W.C. kPa</b>		<b>BTU/HOUR/ REAR BURNER (BRÛLEUR ARRIÈRE)</b>		<b>MIN. CLEARANCES / DÉGAGEMENTS</b>		FOR OUTDOOR USE ONLY. IF STORED INDOORS, DETACH AND LEAVE GAS CYLINDER OUTDOORS. DO NOT STORE A SPARE LP-GAS CYLINDER UNDER OR NEAR THIS APPLIANCE. NEVER FILL THE GAS CYLINDER BEYOND 80% FULL. IF THE INFORMATION ABOVE IS NOT FOLLOWED EXACTLY A FIRE CAUSING DEATH OR SERIOUS INJURY MAY OCCUR. DO NOT LOCATE THIS APPLIANCE UNDER OVERHEAD COMBUSTIBLE SURFACES. ONLY FOR INSTALLATION IN A BUILT-IN ENCLOSURE CONSTRUCTED OF NON-COMBUSTIBLE MATERIALS. FOR INSTALLATION IN A BUILT-IN ENCLOSURE CONSTRUCTED OF COMBUSTIBLE MATERIALS, USE INSULATING JACKET PROVIDED BY MANUFACTURER. CAUTION: USE ONLY THE GAS PRESSURE REGULATOR SUPPLIED WITH THIS APPLIANCE. THIS REGULATOR IS SET FOR AN OUTLET PRESSURE AS SPECIFIED ABOVE.										
<table border="1"> <thead> <tr> <th></th> <th>COMBUSTIBLE</th> <th>NON-COMBUSTIBLE</th> </tr> </thead> <tbody> <tr> <td>BACK / ARRIÈRE</td> <td>12"</td> <td>0"</td> </tr> <tr> <td>SIDES / CÔTES</td> <td>12"</td> <td>0"</td> </tr> </tbody> </table>			COMBUSTIBLE	NON-COMBUSTIBLE	BACK / ARRIÈRE	12"	0"	SIDES / CÔTES	12"	0"					PIN 009077 REV. C	
	COMBUSTIBLE	NON-COMBUSTIBLE														
BACK / ARRIÈRE	12"	0"														
SIDES / CÔTES	12"	0"														

Outdoor Side Burner rating label is located on the inside rear wall of the unit, behind the control panel.

## PRECAUTIONS - BEFORE YOU USE YOUR SIDE BURNER

When properly cared for, your Aspire side burner will provide safe, reliable service for many years. However, extreme care must be used since the side burner produces intense heat, which can cause serious injury or even death if the instructions are not followed carefully. When using this appliance, basic safety practices must be followed as outlined below.

1. NEVER LEAVE THE SIDE BURNER UNATTENDED WHILE COOKING.
2. Children should not be left alone or unattended in an area where the side burner is being used. Never allow them to sit, stand, or play on or around the side burner. Do not store items of interest to children around or below the side burner.
3. Never operate the side burner while under the influence of alcohol or drugs.
4. Never use the side burner in windy conditions. If located in a consistently windy area, oceanfront, mountaintop, etc., a windbreak will be required. Always adhere to the specified clearances as described in the INSTALLATION section of this manual.
5. The side burner shall be used only outdoors and shall not be used in buildings, garages, sheds, breezeways, or any enclosed areas. Do not operate the side burner under unprotected, combustible construction. Use only in well-ventilated areas. See the INSTALLATION section of this manual.
6. Do not use the side burner unless a leak check has been performed on all gas connections. See the GAS CONNECTIONS section of this manual.
7. If the side burner is installed by a professional installer or technician, be sure that they show you where your gas supply shut-off is located. All gas lines must have a shut-off that is easily accessible. If you smell gas, check for leaks immediately. Check only with a soap and water solution. Never check gas leaks with an open flame. See the GAS CONNECTIONS section of this manual.
8. Check the regulator, hoses, burner ports, and venturi / valve section carefully. Always turn off gas at the source (tank or supply line) prior to inspecting parts.
9. When lighting a burner, always pay close attention to what you are doing. Be certain you are turning the correct knob labeled for the burner you intend to use. If any burner does not light, or goes out during operation, turn off all gas control knobs, and wait five (5) minutes before attempting to re-light. See the LIGHTING INSTRUCTIONS section of this manual.

## PRECAUTIONS - BEFORE YOU USE YOUR SIDE BURNER *(continued)*

10. Portable LP cylinders - Always shut off the main valve on the liquid propane (LP) cylinder after each use. Never use a dented or rusted LP cylinder. Never attach or disconnect an LP cylinder, or move or alter gas fittings when the side burner is in operation or is hot.
11. Inspect LP gas supply hose prior to each use of the side burner. The hose must be kept away from heated areas of the side burner. If there is evidence of excessive abrasion or wear, or the hose is cut, it must be replaced before using the side burner. The hose and LP regulator are supplied as a complete assembly and must be replaced together. Do not attempt to repair or replace the hose itself. Contact your Hestan dealer for genuine replacement P/N 014309.
12. Keep any electrical supply cord away from the heated areas of the side burner. The cord is provided with a 3-prong grounding plug which should not be removed or altered. Do not use this appliance with an ungrounded, 2-prong adapter. The cord must be plugged into a properly grounded GFCI-protected outlet. See INSTALLATION section of this manual.
13. Spiders and insects like to nest in the burners, venturis, valves, and orifices of a side burner, disrupting the gas flow in the burner. This very dangerous condition can cause a fire behind the control panel, damaging the side burner and risking personal injury. If your side burner has been unused for a long time, inspect and clean the burners, venturis, valves, and orifices. It is recommended you inspect your side burner at least twice a year. See BURNER ADJUSTMENT section of this manual for details.
14. Keep the areas surrounding the side burner free from combustible materials, trash, or combustible fluids and vapors such as gasoline or charcoal lighter fluid. Do not obstruct the flow of combustion gases and ventilation airways (front).
15. Never move the side burner when hot. When in use, portions of the side burner are hot enough to cause severe burns.
16. Always have an "ABC" type fire extinguisher accessible – never attempt to extinguish a grease fire with water or other liquids.
17. Avoid wearing loose-fitting garments or long sleeves while cooking with the side burner. They could ignite. For personal safety, wear proper apparel while cooking. Some synthetic fabrics are highly flammable and should not be worn while cooking.
18. Never let pot holders, covers, or other flammable materials come in contact with or too close to any cooking grate, burner, or hot surface until it has cooled down sufficiently. Fabrics may ignite and result in personal injury. Use only dry potholders. Moist or damp potholders on hot surfaces may cause burns from steam. Do not use a towel or bulky cloth in place of potholders. Do not let potholders touch hot portions of the cooking grates.
19. Never touch the cooking grates or immediate surrounding metal surfaces with your bare hands while cooking with the side burner, as these areas become extremely hot and could cause burns. Use only the handles and knobs provided for operation of the side burner.
20. Protect your hands with an insulated glove or mitt when operating the side burner. Always keep your face away and open lids slowly on pots and pans to allow heat and steam to escape before fully opening. Never lean over an open hot side burner.
21. The side burner metal cover must be removed while lighting. Leaving the cover in place while lighting can result in an explosion and personal injury, or death. Never lean over a side burner or look directly into the burner when attempting to light. See the LIGHTING INSTRUCTIONS section of this manual.
22. Do not heat unopened food containers (cans) as pressure build-up will cause the container to explode.
23. Do not use aluminum foil to line the burner bowl. This will alter the airflow to the burner or trap excessive heat in the control area. This can melt control knobs, wiring, or igniters, and increase the risk of personal injury. Such damage is specifically excluded from our warranty.

## **PRECAUTIONS - BEFORE YOU USE YOUR SIDE BURNER (continued)**

24. Grease is extremely flammable. Let hot grease cool before attempting to handle or dispose of it. Avoid letting excessive grease deposits collect by cleaning the burner bowl often. Never clean while the side burner is on, or hot from recent use.
25. Cooking excessively fatty meats and oils will cause flare-ups or grease fires. Damage caused by them or by the side burner being left unattended, are not covered under the terms and conditions of our warranty.
26. Only certain types of glass, heatproof glass-ceramic, earthenware, or other glazed utensils are suitable for side burner use. However, these types of materials may break with sudden temperature changes. Use only on low or medium heat settings, and according to their manufacturers' directions.
27. Do not repair or replace any part of the side burner unless specifically recommended in this manual. All other warranty and non-warranty service should be referred to and performed by a qualified technician.
28. For proper lighting and performance of the burners, keep the ports clean. It is necessary to clean them periodically for optimum performance. The burners will operate only in one position and must be mounted correctly for safe operation. See BURNER ADJUSTMENT section of this manual.
29. Clean the side burner with caution. Avoid steam burns - do not use a wet sponge or cloth to clean the side burner while it is hot. Some cleaners produce noxious fumes or can ignite when applied to a hot surface. Be sure all side burner controls are turned off and the appliance is cool before using any type of aerosol cleaner on or around the appliance. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode. Clean and perform general maintenance on the side burner twice a year. Watch for corrosion, cracks, or insect activity. See the CLEANING AND MAINTENANCE section of this manual.

## REGULATORY / CODE REQUIREMENTS

Installation of this cooking appliance must be made in accordance with local codes. In the absence of local codes, this unit should be installed in accordance with the National Fuel Gas Code *ANSI Z223.1/NFPA 54*, Natural Gas and Propane Installation code *CSA B149.1*, or Propane Storage and Handling Code *B149.2*.

All Electrical Components must be electrically grounded in accordance with local codes or in the absence of local codes with the National Electrical Code *ANSI/NFPA 70*, or Canadian Electrical code *CSA C22.1*.

### STATE OF MASSACHUSETTS

Massachusetts requires all gas be installed using 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 20lb. cylinder.

### CALIFORNIA PROPOSITION 65 - WARNING

The burning of gas cooking fuel generates toxic by-products, which are on the list of substances which are known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances, always operate this unit according to the use and care manual, ensuring you provide good ventilation when cooking with gas. This warning is issued pursuant to California Health & Safety Code Sec. 25249.6.

## PORTABLE LP GAS CYLINDERS

Use only a standard 20 lb. (9.1kg) liquid propane (LP) gas cylinder - 12.25" diam. X 18.25" H (31cm X 47cm) which features an Overfill Protection Device. The cylinder must be installed in the upright position. Do not use a dented or rusty LP cylinder as it may be hazardous and should be checked by your LP supplier. Never use a cylinder with a damaged valve. Never move or alter the gas fittings. Check the expiration date on the cylinder collar as well. Do not refill an expired cylinder, it must be replaced. If you buy refilled (exchange) LP cylinders, check this date as well.

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

### **▲WARNING**

Certain liquid propane dealers may fill LP cylinders for use in the grill / side burner beyond cylinder filling capacity. This "overfilling" may create a dangerous condition due to a build-up of excess pressure. As a safety device, there is a pressure relief valve which will vent propane gas vapor to relieve this excess pressure. This vapor is combustible and therefore can be ignited. To reduce this danger, you should take the following safety precautions:

1. When you have your cylinder filled, be sure you tell the supplier to fill it to no more than 80% of its total capacity.
2. If you own or use a spare cylinder, you should NEVER store it near or under the grill/cart unit or burner box, or near any other ignition or heat source (like a water heater or furnace).

IF THE INFORMATION IN 1 AND 2 ABOVE IS NOT FOLLOWED EXACTLY, A FIRE CAUSING DEATH OR SERIOUS INJURY MAY OCCUR.

3. The LP cylinder must be disconnected and stored OUTSIDE in a well-ventilated area, out of the reach of children.
4. Do not store a full cylinder in direct sunlight.



## LOCATING AND ASSEMBLING THE SIDE BURNER

When determining a suitable location for your side burner, take into account concerns such as exposure to wind, rain, sprinklers, proximity to traffic paths, and keeping any gas supply line runs as short as possible.

Locate the side burner only in a well-ventilated area. Never locate the side burner in a building, garage, breezeway, shed or other such enclosed areas without an approved ventilation system. Never locate the side burner over, under, or next to unprotected combustible construction.

Using the side burner in windy areas can disrupt the flame, especially on low or simmer settings. This may cause nuisance sparking of the igniter. Relocate to a less windy area. If the side burner is mounted in an enclosure (island), you may need to build a wind-break to avoid this issue in the future.

When installing a side burner or other gas appliance into an enclosure (island), the enclosure must be constructed with ventilation openings to avoid accumulation of gas should there be a leak. See the INSTALLATION section of this manual for details. Keep the area underneath the side burner free of debris.

Ensure all packaging, straps, etc. have been removed from the side burner. Remove any tie-down wires from the burners.

Keep the area underneath the side burner free of debris.

Ensure that the burner cap is mounted correctly on the burner ring. Do not operate the side burner without the burner cap in place (see Fig. 1).

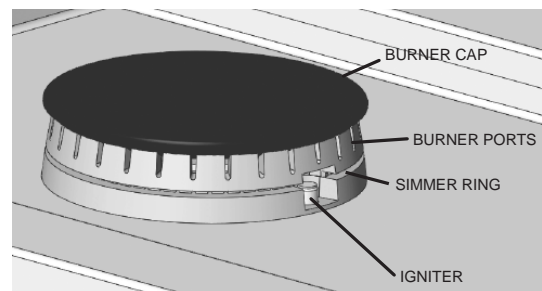


Figure 1

## INSTALLATION

### CLEARANCES - NON-COMBUSTIBLE:

#### TO NON-COMBUSTIBLE CONSTRUCTION ABOVE THE COOKING SURFACE

A minimum of 4" (10 cm) clearance from the rear of the appliance to non-combustible construction is required. See diagrams on the following pages.

#### TO NON-COMBUSTIBLE CONSTRUCTION BELOW THE COOKING SURFACE

The appliance may be installed directly on non-combustible construction. See diagrams on the following pages.

### CLEARANCES - COMBUSTIBLE:

#### TO COMBUSTIBLE CONSTRUCTION ABOVE THE COOKING SURFACE

A minimum of 12" (30 cm) clearance on the sides and the rear of the appliance to combustible construction is required. Read warning below. See diagrams on the following pages.

#### TO COMBUSTIBLE CONSTRUCTION BELOW THE COOKING SURFACE

The appliance may be installed directly on combustible construction. See diagrams on the following pages.

## **▲WARNING**

The minimum clearances to combustible materials means that ALL combustible materials must be outside this 12" (30 cm) zone. As an example, if you have an island with a stucco or tiled surface and wood-frame construction, the wood is considered combustible, even though the side burner is touching the stucco or tile surface, which is non-combustible. In extreme circumstances, the wood could potentially get hot

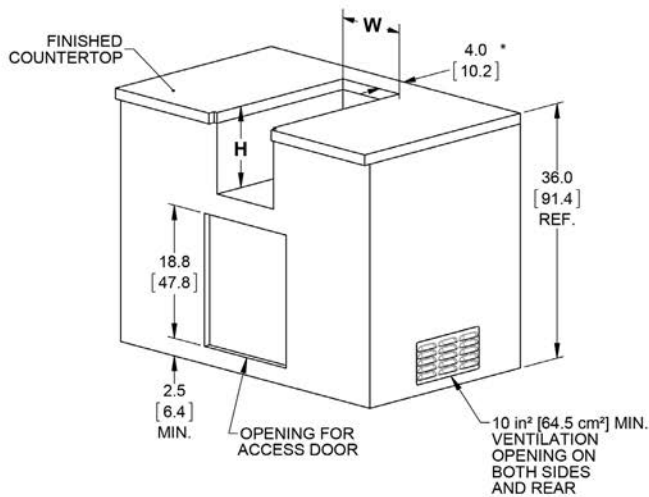
# INSTALLATION *(continued)*

enough to burn. Examples of other combustible materials are compressed wood, plant fibers (bamboo), vinyl/plastic, or other materials capable of being ignited and burned. Materials that are flame-proofed or treated with flame-retardant are still considered combustible.

## VENTILATION OPENINGS

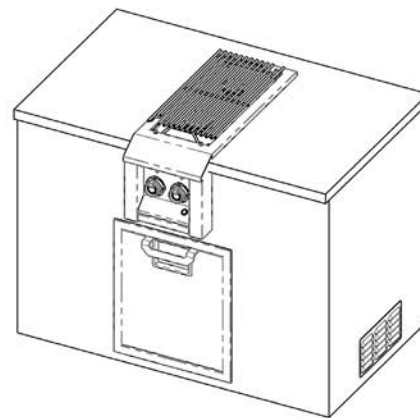
A minimum of three 10 in<sup>2</sup> (65 cm<sup>2</sup>) of ventilation openings must be provided for both left and right sides of your enclosure (island), as well as the back. These openings are required to safely dissipate gas vapors if there is a leak in your enclosure.

## BUILT-IN DIMENSIONS (NON-COMBUSTIBLE):

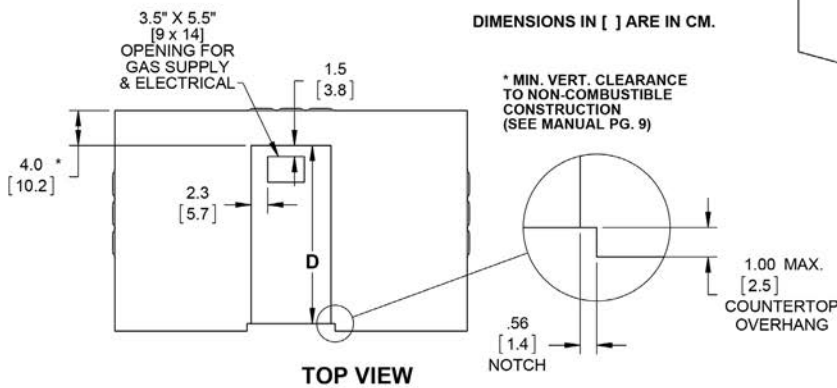


## LAYOUT FOR NON-COMBUSTIBLE ENCLOSURE (ISLAND)

SIDE BURNER MODEL	W		D		H	
	(in)	(cm)	(in)	(cm)	(in)	(cm)
AEB121	11	27.9	13.88	35.3	11.50	29.2
AEB122	11	27.9	24.25	61.6	11.50	29.2

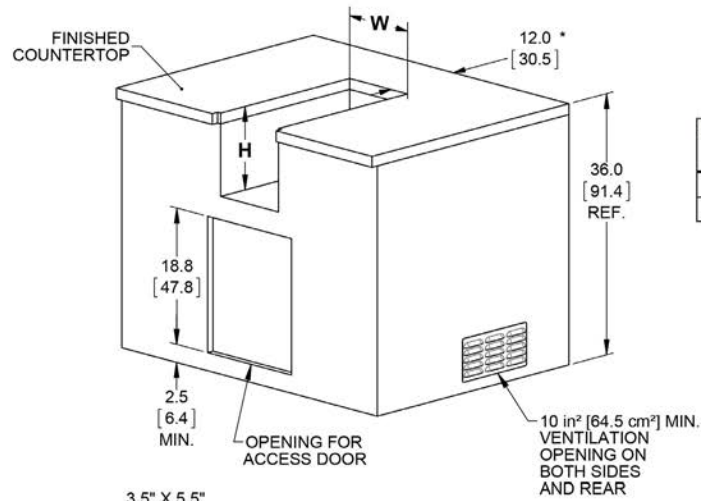


TYPICAL ISLAND INSTALLATION (AEB122 SHOWN)



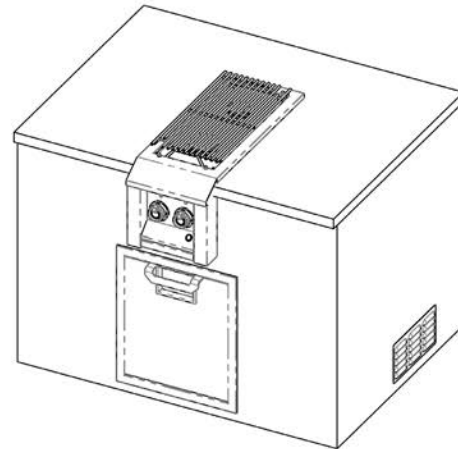
# INSTALLATION *(continued)*

## BUILT-IN DIMENSIONS (COMBUSTIBLE):

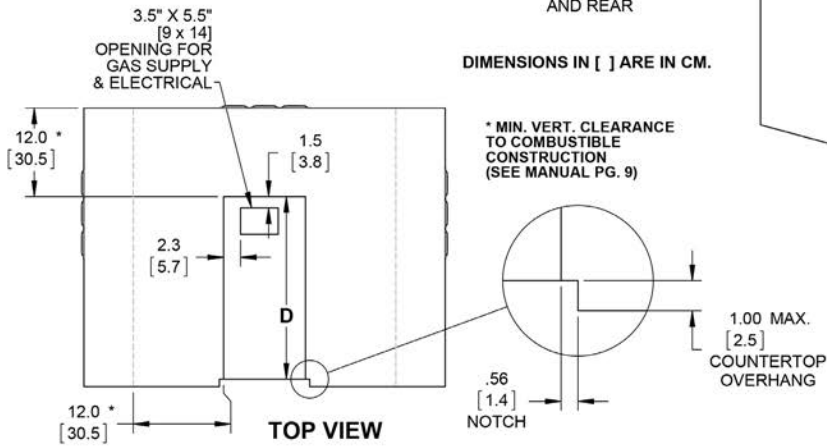


## LAYOUT FOR COMBUSTIBLE ENCLOSURE (ISLAND)

SIDE BURNER MODEL	W		D		H	
	(in)	(cm)	(in)	(cm)	(in)	(cm)
AEB121	11	27.9	13.88	35.3	11.50	29.2
AEB122	11	27.9	24.25	61.6	11.50	29.2



TYPICAL ISLAND INSTALLATION (AEB122 SHOWN)



# GAS AND ELECTRICAL CONNECTIONS

## GAS SUPPLY

The local gas authority or supplier should be consulted at the installation planning stage in order to establish the availability of an adequate supply of gas (NG or LP). If it is a new installation, have the gas authorities or supplier check the meter size and piping to assure that the unit is supplied with the necessary amount of gas supply and pressure to operate the unit(s).

Gas connections should be made by a qualified plumber, or your professional outdoor appliance installer.

All fixed (non-mobile) appliances must be fitted with an accessible upstream gas shutoff valve as a means of isolating the appliance for emergency shut off and for servicing.

Make certain new piping and connections have been made in a clean manner and have been purged so that piping compound, chips, etc. will not clog regulators, valves, orifices, or burners. Use pipe joint compound / thread sealant approved for natural and LP gases.

**NEVER CONNECT THE SIDE BURNER TO AN UNREGULATED GAS SUPPLY.** Before proceeding, ensure the appliance is fitted for Natural or Liquid Propane gas. Connecting to an improper gas type will result in poor performance and increased risk of damage or injury. Gas type and gas consumption (BTU per hour) for each burner type is located on inner right wall of the unit, behind the control panel.

Installation of this cooking appliance must be made in accordance with local codes. In the absence of local codes, this unit should be installed in accordance with the National Fuel Gas Code No. *Z223.1/NFPA 54*, Natural Gas and Propane Installation code *CSA B149-1*, or Propane Storage and Handling Code *B149.2*.

**NOTE:** See rating label for manifold pressure for the type of gas of your appliance.

## CONVERSION KITS

Gas conversion kits are available from your Hestan dealer should you need to convert an LP unit to NG, or vice-versa.

## HIGH ALTITUDE KITS

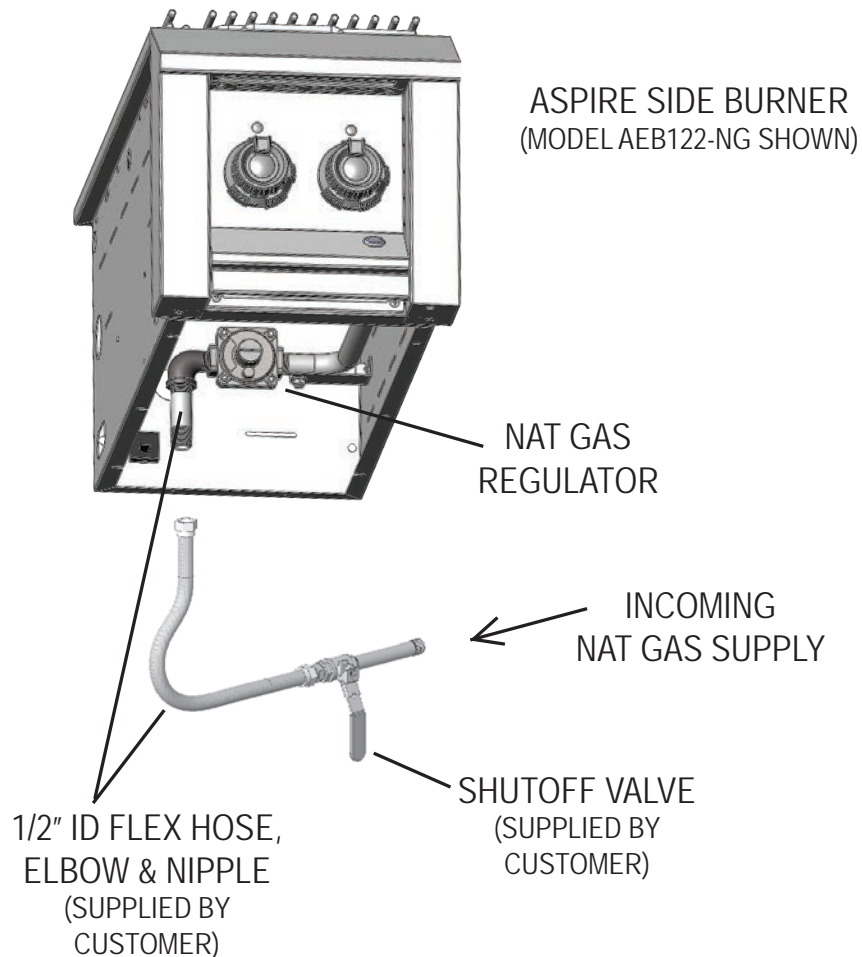
If you live in a high altitude area, 2,000 ft. (610 m) or more above sea level, your side burner will require different orifices for proper combustion and performance. High altitude kits are available through Hestan Customer Service. Please have your model and serial number information ready when you call.

## GAS AND ELECTRICAL CONNECTIONS (continued)

EN

### GAS CONNECTION - NATURAL GAS (NG)

NOTE: To ensure proper heating performance of this appliance, verify that the gas line supply pressure is adequate. Use only the gas pressure regulator supplied with this appliance. This regulator is set for a supply pressure of 7 inch WC (1.74 kPa) to maintain 4 inch WC (1.00 kPa) outlet (manifold) pressure. Use a minimum 1/2" ID flex hose to prevent gas starvation. Ensure that the service pipe supplying the side burner is fitted with a shut-off valve conveniently positioned and easily accessible as an emergency gas shut-off.



Your side burner for use with Natural Gas is supplied with its own regulator which MUST be installed. If this regulator needs to be replaced, use only the type specified by Hestan for this appliance.

#### TO CONNECT THE REGULATOR / HOSE ASSEMBLY FOLLOW THE NEXT STEPS:

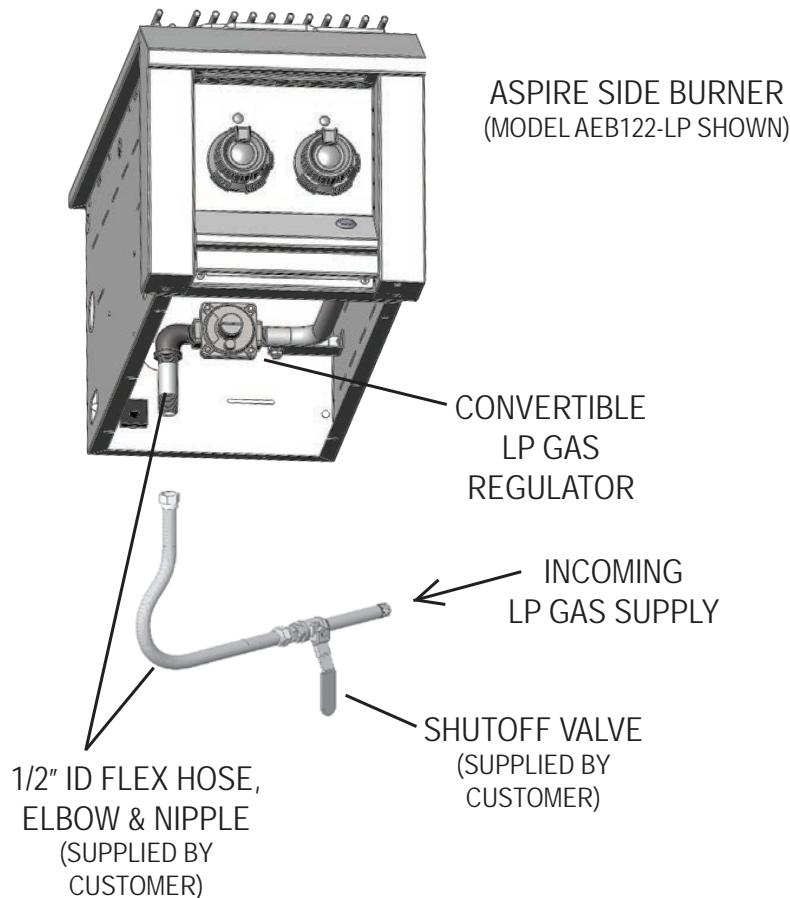
1. Locate the regulator mounted underneath your side burner.
2. Connect gas supply using a minimum 1/2" diameter flexible (semi-rigid) stainless steel gas hose, no more than 48" (1.22m) in length. If you plan to inter-connect the side burner with your Aspire Grill, be sure to use the appropriate fittings and a flexible hose as short as possible to make the connection. The hose as well as the connectors must comply with the *Standard for Connectors for Outdoor Gas Appliances and Manufactured Homes, ANSI Z21.75 • CSA 6.27*, and suitable for outdoor installation. Use the appropriate thread sealant on all connections.
3. Proceed to LEAK TESTING section.

## GAS AND ELECTRICAL CONNECTIONS (continued)

### GAS CONNECTION - LP PIPED SYSTEMS

An LP piped system is one with a large central LP tank that feeds an entire household. These systems are normally equipped with a high pressure regulator by the large LP tank, and low pressure regulators close to the home. The gas line connectors must comply with the *Standard for Connectors for Outdoor Gas Appliances and Manufactured Homes, ANSI Z21.75 • CSA 6.27*, and suitable for outdoor installation. The connection shall be 48" (1.22 m) or less.

NOTE: To ensure proper heating performance of this appliance, verify that the gas line supply pressure is adequate. The regulator must be set for a supply pressure of 11 inch WC (2.74 kPa) to maintain 10 inch WC (2.49 kPa) outlet (manifold) pressure. Use a minimum 1/2" ID flex hose to prevent gas starvation. Ensure that the service pipe supplying the Side Burner is fitted with a shut-off valve conveniently positioned and easily accessible as an emergency gas shut-off.



Your Aspire Side Burner for use with an LP Piped System is supplied with its own convertible regulator which **MUST** be installed. If this regulator needs to be replaced, use only the type specified by Hestan for this appliance.

To connect the regulator follow the next steps:

1. Locate the regulator mounted underneath your Side Burner.
2. Connect gas supply using a minimum 1/2" diameter flexible (semi-rigid) stainless steel gas hose, no more than 48" (1.22 m) in length. If you plan to inter-connect the side burner with your Aspire Grill, be sure to use the appropriate fittings and a flexible hose as short as possible to make the connection. The hose as well as the connectors must comply with the *Standard for Connectors for Outdoor Gas Appliances and Manufactured Homes, ANSI Z21.75 • CSA 6.27*, and suitable for outdoor installation. Use the appropriate thread sealant on all connections.
3. Proceed to LEAK TESTING section.

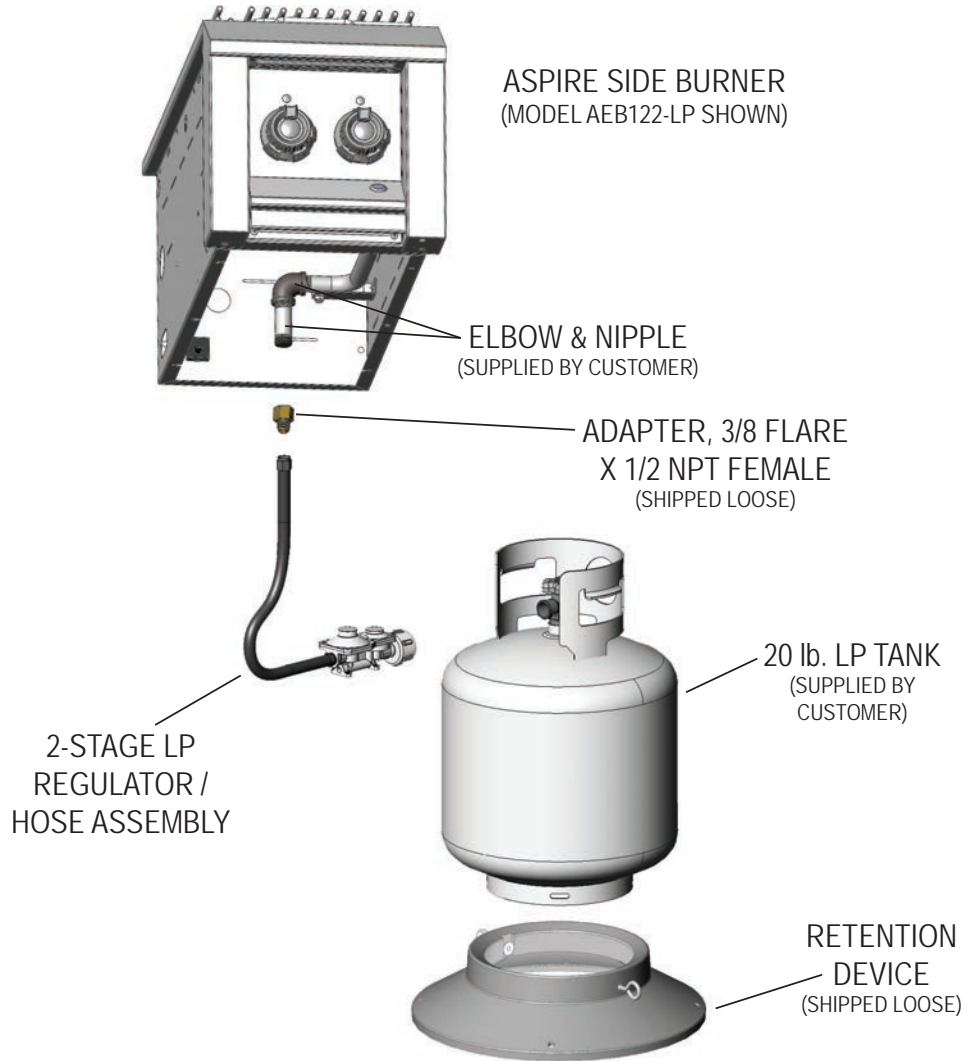
## GAS AND ELECTRICAL CONNECTIONS (continued)

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### GAS CONNECTION - LIQUID PROPANE (LP) CYLINDER

Should you wish to connect your Aspire Side Burner to a standard 20 lb. LP gas cylinder, you will need to order kit AGCKLPT. This kit includes a two-stage regulator/hose assembly for connection to the tank, and a tank retention device. This regulator/hose assembly must be used WITHOUT alteration. If this assembly needs to be replaced, contact your Hestan dealer for genuine replacement P/N 014309.

NOTE: To ensure proper heating performance of this appliance, verify that the supply pressure is adequate. Use only the gas pressure regulator supplied with this appliance. This regulator is set for a supply pressure of 11 inch WC (2.74 kPa) to maintain 10 inch WC (2.49 kPa) outlet (manifold) pressure.



#### TO CONNECT THE REGULATOR / HOSE ASSEMBLY FOLLOW THESE STEPS:

1. Locate the regulator and gas connection point in the rear right side of your side burner.
2. Connect the 3/8" Flare (compression flare fitting) X 1/2" NPT female adapter as shown. Then connect the regulator/hose assembly to the adapter as shown. Use appropriate thread sealant on all connections.
3. Connect the regulator/hose assembly to a standard 20 lb. LP cylinder. The hose as well as the connectors must comply with the *Standard for Connectors for Outdoor Gas Appliances and Manufactured Homes, ANSI Z21.75 • CSA 6.27*, and suitable for outdoor installation. Use the appropriate thread sealant on all connections.
4. Proceed to LEAK TESTING section.

### LEAK TESTING

#### GENERAL

Although all gas connections on your Aspire side burner are leak tested at the factory prior to shipment, a complete gas tightness check must be performed at the installation site due to possible movement in shipment, or excessive pressure unknowingly being applied to parts of the unit. Periodically check the whole system for leaks, or immediately check if the smell of gas is detected.

#### BEFORE TESTING

- Do not smoke while leak testing.
- Never leak test with an open flame.
- Make a soap solution of one part liquid detergent and one part water for leak testing purposes.
- Apply the solution to the gas fittings by using a spray bottle or a brush.
- For LP units, always check with a full LP cylinder.

#### TO TEST

- Make sure all control valves are in the “OFF” position.
- Apply the soap solution described above to all fittings.
- Turn the gas supply on.
- Check all connections from the supply line, or LP cylinder up to and including the manifold pipe assembly and all connections to each burner.
- Soap bubbles will appear where a leak is present. If a leak is present, immediately turn off gas supply, tighten any leaking fittings, turn the gas supply back on, and recheck.
- If you cannot stop a gas leak, turn off the gas supply and call the dealer where you purchased your side burner.
- Do not use the side burner until all connections have been checked and do not leak.

#### IMPORTANT NOTE - ALWAYS CHECK FOR LEAKS AFTER EVERY LP CYLINDER CHANGE.

If a leak is present, or if there is evidence of excessive abrasion or wear, or the hose is cut, it must be replaced before using the side burner. The hose and LP regulator are supplied as a complete assembly and must be replaced together. Do not attempt to repair or replace the hose itself. Contact your Hestan dealer for genuine replacement P/N 014309.

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

### ELECTRICAL SUPPLY

**Important:** This appliance must be electrically grounded in accordance with local codes, or in the absence of local codes with the National Electrical Code, *ANSI/NFPA 70-1990*.

#### **▲WARNING**

Appliances equipped with a flexible electrical supply cord are provided with a three-prong grounding plug. It is imperative that this plug be connected to a properly grounded three-prong receptacle. If the receptacle is not the proper grounding type, contact an electrician. Do not remove the grounding prong from this plug.

The side burner is designed for 120 volt AC power and must be plugged into a Ground Fault Circuit Interrupter (GFCI) protected circuit. Do not connect the side burner to the electrical supply until after gas connections have been made and leak checks have been performed.



## GAS AND ELECTRICAL CONNECTIONS (continued)

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### KEEP ANY ELECTRICAL CORD AND FUEL SUPPLY HOSE AWAY FROM ANY HEATED SURFACES.

1. To protect against electric shock, do not immerse cord or plugs in water or other liquid.
2. Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
3. Do not operate any outdoor cooking gas appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact the manufacturer for repair.
4. Do not let the cord hang over the edge of a table or touch hot surfaces.
5. Do not use an outdoor cooking gas appliance for purposes other than intended.
6. Use only a Ground Fault Circuit Interrupter (GFCI) protected circuit with this outdoor cooking gas appliance.
7. Never remove the grounding prong or use with a 2-prong ground adapter.
8. Use only 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.

### BURNER ADJUSTMENTS

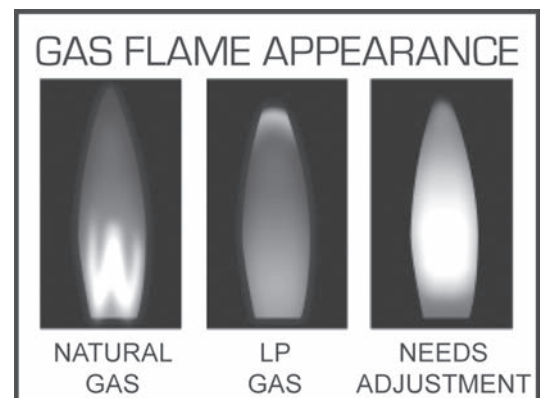
Aspire side burners are similar to many residential gas cooktops. They do not have any adjustments, except for the correct orifices, and adjustment of the low setting on the valve.

#### BURNER FLAME ADJUSTMENT

Each side burner is tested and adjusted at the factory prior to shipment. The proper orifice for the gas type, and the air-fuel adjustment was made at this time. However, variations in the local gas supply, the elevation where you live, converting from one gas type to another, and other factors might make it necessary to adjust the burner flames.

The flames of the burners should be visually checked and compared with the figures on the right.

Flames should be blue and stable with no yellow tips (LP units will have some yellow tipping). There should be no excessive noise or flame lifting. If any of these conditions exist, remove the burner cap and check if dirt, debris, spider webs, etc., are blocking the center venturi hole, or the individual burner ports. The occasional orange flame that quickly goes away is usually a small amount of dust or water condensation which is burning off - this is normal.



### VALVE ADJUSTMENTS

The valves on your Aspire side burner are preset at the factory for optimum performance. However, the valve also features a low (simmer) adjustment if altitude, low-heat performance, converting from one gas to another, or other factors indicate an adjustment is needed.

### **⚠️ WARNING**

NEVER ADJUST THE BURNER SO LOW THAT IT MAY GO OUT DURING USE. DO NOT OPERATE THE SIDE BURNER WITH THE LOW HEAT SCREW REMOVED. GAS CAN ESCAPE AND CAUSE A POTENTIALLY HAZARDOUS CONDITION.

## GAS AND ELECTRICAL CONNECTIONS *(continued)*

### ADJUSTMENT STEPS:

1. Pull off the “chin” at the base of the control panel, remove control knobs and control panel from the unit.
2. Follow lighting instructions by setting the control knob on “HI” and allow the burner to preheat for 10 minutes.
3. Turn the control knob to “LOW” and wait for the burner temperature to drop and stabilize, about 10 minutes. Attempting adjustment at any setting other than LOW can create a dangerous condition.
4. Insert a small, flat-blade screwdriver into the small screw to the left of the valve stem to begin the adjustment (see Fig. 2). The screw only has 2-3 complete revolutions of adjustment. After this, the screw may continue to turn, but is actually coming out of the valve and could result in a gas leak. **DO NOT** turn more than 3 revolutions!
5. Turn counter-clockwise very slowly to **INCREASE** the low flame. The flame will take a few seconds to respond to the adjustments you are making.
6. Adjust the flame so the burner is still fully lit on all ports, without fluttering or going out. Turn off the burner and re-light. Check the new low setting once again to assure proper adjustment is reached. Reattach the control panel, control knobs, and push-on the chin.

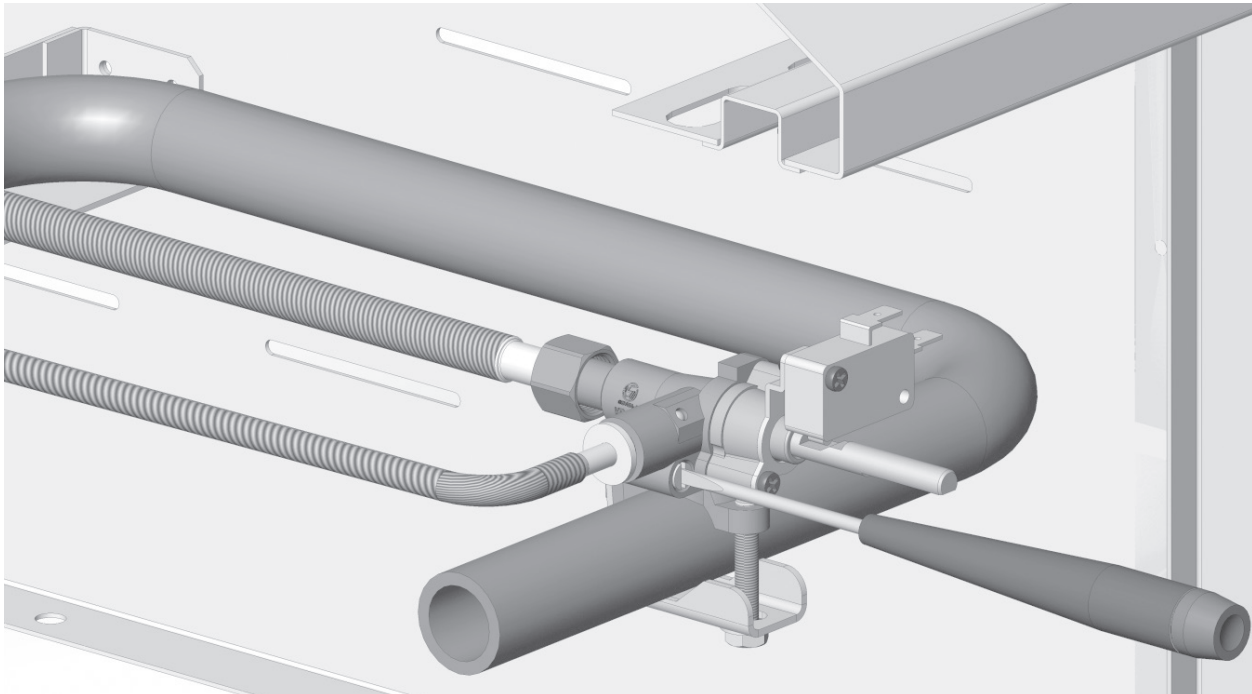


Figure 2

## LIGHTING INSTRUCTIONS



Aspire side burners feature a spark-ignition system with flame-sensing technology which will relight the flame should it go out.

The side burner can also be manually lit should that become necessary.

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### LIGHTING SIDE BURNERS

1. Read Use & Care Manual before lighting. Remove cover during lighting.
2. Stand as far away as possible when lighting.
3. Push and turn selected knob to “HIGH” position. Igniter will spark until flame is established.
4. Once lit, turn knob to desired flame setting. If spark does not occur, check electrical supply.
5. If burner does not light in 5 seconds, turn knob to “OFF” and wait 5 minutes before re-lighting.
6. If burner fails to light, see USE & CARE MANUAL for match lighting instructions.

**Note:** The flame-sensing technology of the spark igniter will repeatedly spark (clicking sound) until a flame is established. If you experience nuisance sparking during normal operation of the burner, see the TROUBLESHOOTING section of this manual.

### MATCH LIGHTING INSTRUCTIONS

If a burner will not light after several attempts, it can be lit with a match. When attempting to light a burner with a match, be sure you selected the correct control knob for that burner. Keep your face away as far as possible, and pass the lit match through the openings of the cooking grates and position near the burner ports. Push and turn the control knob to “HIGH” until the burner lights. Repeat this procedure for each burner if necessary. If the burner does not light in 5 seconds, turn the control knob to “OFF” and wait 5 minutes before trying again. If the burner will not light after several attempts, see the TROUBLESHOOTING section of this manual.

## USING YOUR SIDE BURNER

Your Aspire Side Burner is a powerful cooking tool that complements your Aspire Grill. DO NOT leave the side burner unattended while cooking.

### COOKING WITH SIDE BURNERS

Use your Aspire Side Burner like you would any residential gas cooktop in your home. Choose the appropriate pot or pan for the burner. In other words, don't put a small pot over a large burner. For safety reasons, control the flame height so that it doesn't go beyond, or curl up the sides of your pot or pan. This behavior results in poor heating of the contents of the pan, burnt food on the sides of the pan, wasted fuel, etc.

## CLEANING AND MAINTENANCE

### STAINLESS STEEL CARE

Stainless Steel is widely used for catering and residential kitchen equipment because of its strength, its ability to resist corrosion, and its ease of cleaning. Unfortunately, the metal is often taken for granted and it is assumed that no problems will arise during its usage. However, some care is required to ensure a long service life of the side burner.

To maintain the original appearance of your Aspire side burner, a regular cleaning routine should be carried out using the following guidelines:

1. After use, following the safety precautions detailed earlier in this manual, wipe the appliance with a soft, damp, soapy cloth and rinse with clean, warm water. This should remove most substances encountered during the cooking process.
2. For stubborn stains, including burnt-on grease and food-borne deposits, use a multipurpose, non-abrasive, cream cleanser and apply with a soft damp cloth. Rinse with fresh water, as described above. On no account should steel wool pads be used unless they are made of stainless steel.
3. Harsh abrasives and metallic scouring materials should not be used for cleaning stainless steel as they will leave scratch marks in the surface and damage the appearance of the appliance. Likewise, do not use wire brushes, scrapers or contaminated scouring pads.
4. For those areas with a directional grain, any cleaning with abrasives should be carried out along this grain direction and not across it.
5. After use, always remove wet cleaning aids (such as cloths, pads, containers) from the surface, to avoid formation of water marks or stains.
6. If required, dry the appliance after use with a soft dry cloth or towel.

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

### RUST-BROWN MARKS

These rust marks are likely the result of small particles of "ordinary-steel" which have become attached to the surface and have subsequently rusted in the damp environment. The most common source of such particles is from steel wool scouring pads, but contamination may also occur from carbon steel utensils and old water supply pipes. These brown marks are only superficial stains, which will not harm the side burner. They should be removable using a soft damp cloth and a multi-purpose, non-abrasive, cream cleanser. Occasionally, it may be necessary to resort to a proprietary stainless steel cleanser to return the surface of

## CLEANING AND MAINTENANCE *(continued)*

the side burner to its original condition. To avoid re-occurrence of any “rust-staining”, it is essential that the source of the contamination is eliminated. An Aspire side burner cover will go a long way toward preventing this kind of contamination.

### PITTING

A more severe form of corrosion is pitting of the surface. The sources of this corrosive attack can usually be attributed to certain household products such as bleach, household cleaners containing bleach (sodium hypochlorite), and pool chlorine. If you see pitting of the stainless steel surface, you can attempt to buff it out using stainless steel abrasive pads, but in most cases, pitting of the surface cannot be removed.

### FOODSTUFFS

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

### CARE OF PAINTED SURFACES (IF APPLICABLE)

Aspire side burners are available in standard stainless steel, or 4 optional colors. The tough powder-coating on these panels are commonly used on automotive parts, and commercial and residential appliances because of their excellent chip resistance, and resistance to a variety of chemicals. The finish should hold up well outdoors in most conditions. However, like any painted surface, special care must be taken when cleaning this finish.

To clean your powder coated surface:

1. Carefully remove any loose deposits with a wet sponge.
2. Use a soft brush (non abrasive) or cloth, and a mild household detergent solution to remove dust, salt and other deposits. Never use any solvent-based cleaners, stainless steel cleaners, heavy degreasers, oven cleaners, etc. on the painted surfaces. They can permanently damage the paint.
3. Rinse off with clean fresh water

### CARE & MAINTENANCE OF SIDE BURNER COMPONENTS

#### SIDE BURNER GRATE

The easiest way to clean the cooking grate is immediately after cooking is completed and after turning off the flame. Wear a grill mitt to protect your hand from the heat and steam. Dip a brass bristle grill brush in hot soapy water and scrub the hot grate. Dip the brush frequently in the bowl of water. The steam created as water contacts the hot grate, assists the cleaning process by softening any food particles. If the side burner is allowed to cool before cleaning, then cleaning will be more difficult.

#### BURNER CLEANING

Cleaning of the burner assembly itself should only be necessary in the event of a large spillover which may have clogged the burner ports, etc. When the burner is completely cooled down, remove the burner cap and clean up whatever debris, food, grease etc. you find using a warm, soapy water solution. A toothbrush can be used to scrub difficult areas. Wipe with a clean cloth and reassemble.

#### IGNITERS

The spark igniter on the side burner is partially exposed and can be contaminated in the event you have a boil-over when using the side burner. You can gently clean them with a soapy water solution and a toothbrush. Wipe down with a clean cloth.

**NOTE:** Rough handling of the igniter can crack the ceramic body, causing it to fail. Handle with care.

## **CLEANING AND MAINTENANCE** *(continued)*

### **ADDITIONAL CONSIDERATIONS**

Always keep the area around the grill and side burner free of obstructions and debris. Maintain at least 12" (30 cm) of space around the grill and side burner to ensure proper airflow, and keep all ventilation openings clear and free of debris. Clean appliance after each use, and check for blockages, especially at the burner orifices, after periods of prolonged non-use. To maintain the appearance of your Aspire side burner for many years, keep it covered when not in use. Backyard environments are harsh on your appliance's finish. Long exposure to sun, water, yard chemicals and the elements could diminish the appearance of the stainless steel. This is very evident in ocean-front locations.

Our appliance materials have been tested in saline solutions with higher salinity than seawater. They have also been tested by exposure to highly acidic foods. During and after these tests, we found these materials were able to withstand exposure over prolonged periods of time. However, the above-mentioned corrosive substances, along with neglect, can lead to a situation whereby conditions might combine to cause some damage to occur. Therefore, we suggest that you always keep your grill and side burner clean, dry and covered when not in use. This is even more important when long term storage is required. Always store the grill and side burner clean, dry and covered with your Aspire Grill and Side Burner Cover. A dirty grill and side burner will attract insects and rodents which is highly unsanitary. In addition, rodents are known to chew on the insulation of wiring which will cause permanent damage to the wiring and possibly electrical components.

For those in desert communities, wind-driven sand is highly abrasive and constant exposure will eventually pit and scratch the surface. Another reason to keep your grill and side burner covered when not in use.

# TROUBLESHOOTING GUIDE

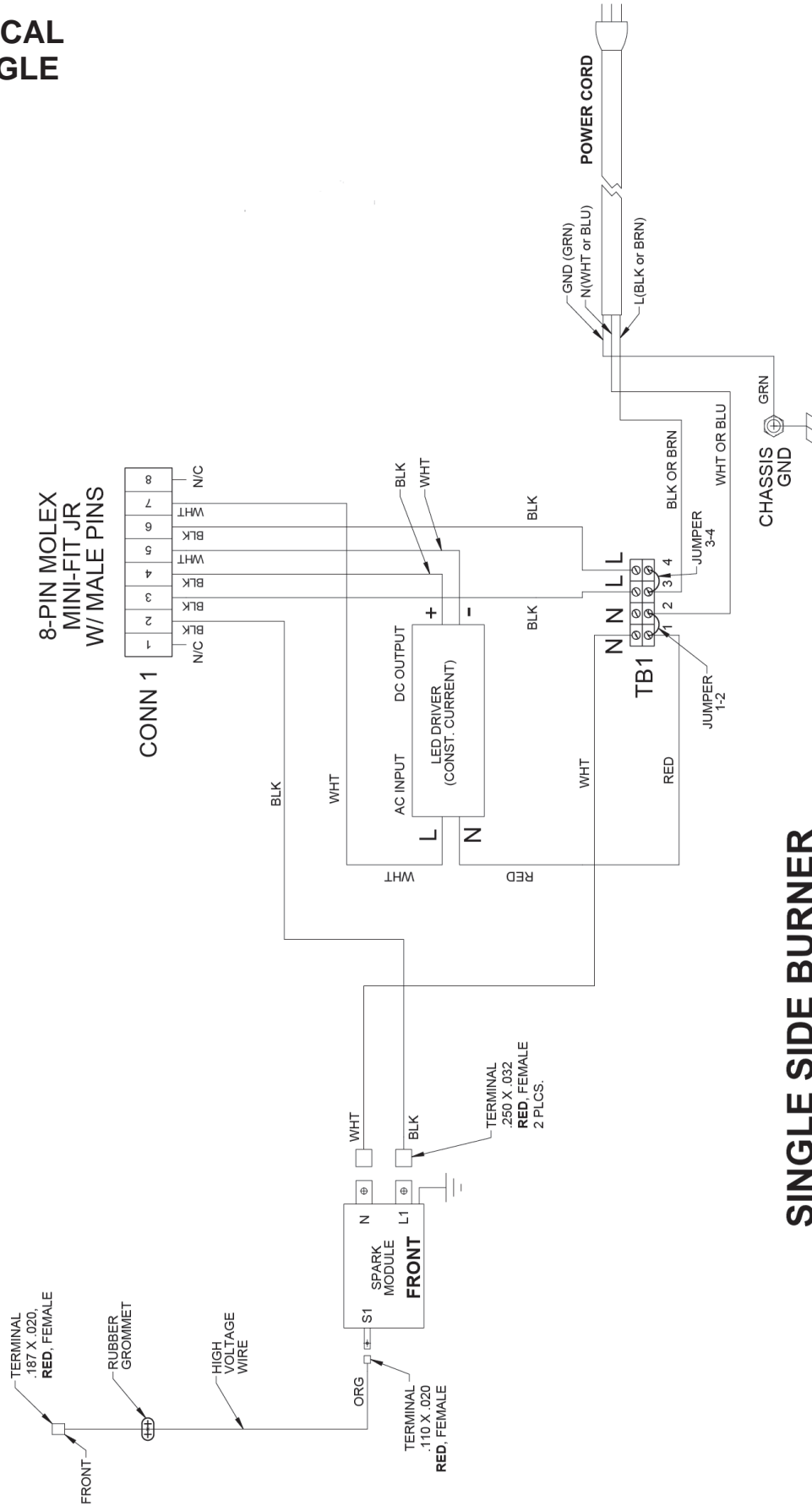
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Symptom	Check
Burner will not light	<ul style="list-style-type: none"> <li>Gas supply not on / shutoff valve closed</li> <li>LP gas cylinder empty</li> <li>Power cord not plugged in, or no power to receptacle, or blown fuse</li> <li>Low gas pressure to unit</li> <li>Burner ports near igniter are obstructed or dirty</li> <li>Burner cap not installed correctly on base</li> <li>Defective or clogged burner valve</li> <li>Incorrect orifice or clogged orifice</li> <li>Igniter defective (not sparking)</li> <li>Defective regulator or regulator installed improperly</li> </ul>
Burner will not stay lit	<ul style="list-style-type: none"> <li>Burner ports obstructed or dirty</li> <li>Vent plugged on regulator or regulator installed improperly</li> <li>Windy conditions</li> <li>Low gas pressure</li> </ul>
Slow to heat up	<ul style="list-style-type: none"> <li>Low gas pressure or low LP cylinder</li> <li>Burner ports are obstructed or dirty</li> <li>Defective or clogged burner valve</li> <li>Incorrect orifice or clogged orifice</li> </ul>
Gas Odor	<ul style="list-style-type: none"> <li>Burner went out or did not light</li> <li>Loose or broken gas line</li> <li>Ruptured pressure regulator</li> <li>Burner cap not installed correctly on base</li> <li>Poor combustion, air-fuel mixture not adjusted properly</li> <li>Obstructed/dirty burner ports</li> </ul>
Burner not working well / lazy or yellow flame	<ul style="list-style-type: none"> <li>Burner ports are obstructed or dirty, check for spider webs</li> <li>Poor combustion, air-fuel mixture not adjusted properly</li> <li>Gas pressure incorrect / incorrect regulator</li> <li>Orifice sized incorrectly for gas type</li> </ul>
Control panel LED lights not working	<ul style="list-style-type: none"> <li>Power cord not plugged in, or no power to receptacle</li> <li>Check fuse on electrical box.</li> </ul>
Nuisance clicking of side burner	<ul style="list-style-type: none"> <li>Windy conditions</li> <li>Flame too low</li> <li>Food debris on electrode</li> </ul>

# WIRING SCHEMATIC

## ELECTRICAL BOX SINGLE

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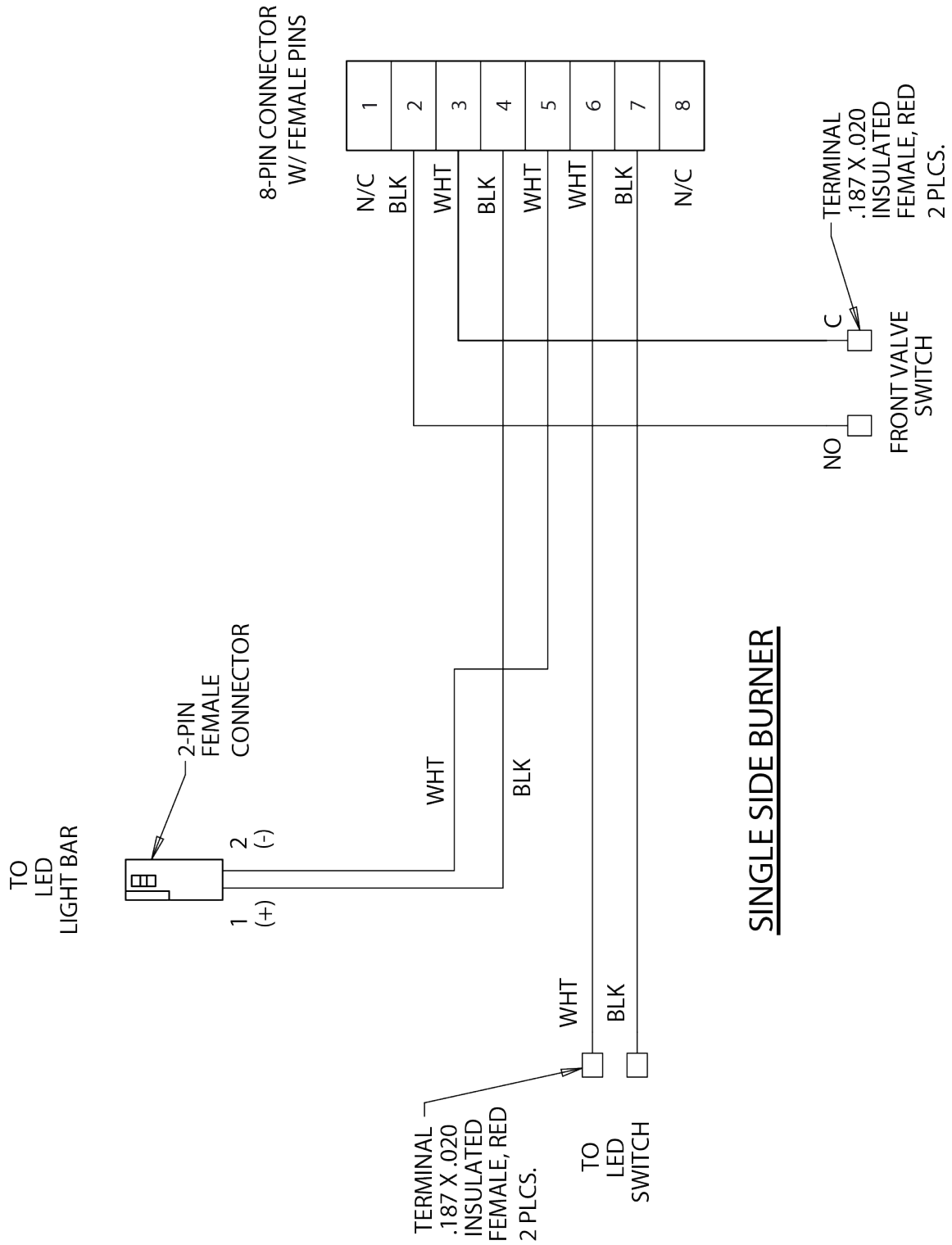




# WIRING SCHEMATIC

## WIRE HARNESS SINGLE

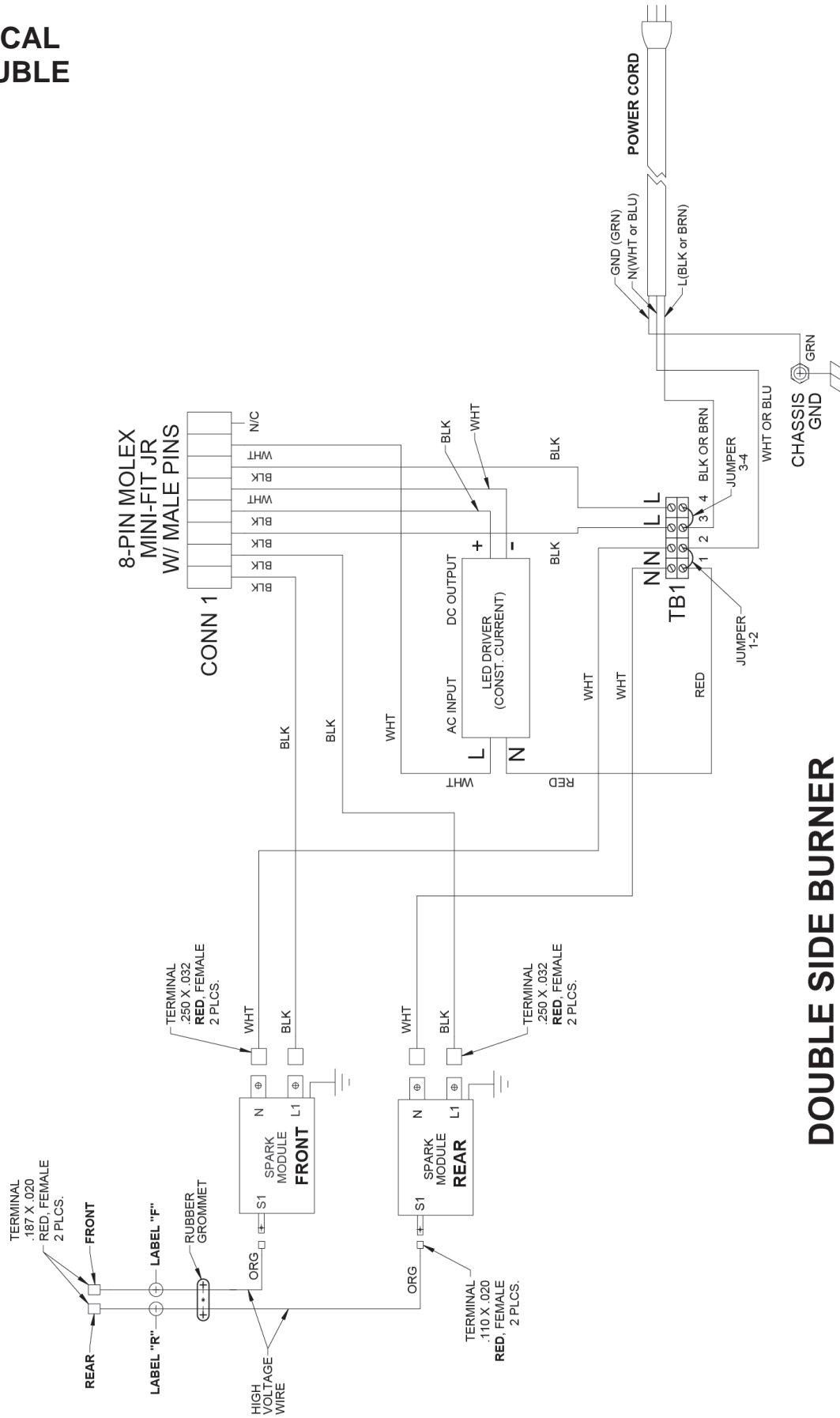
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# WIRING SCHEMATIC

## ELECTRICAL BOX DOUBLE

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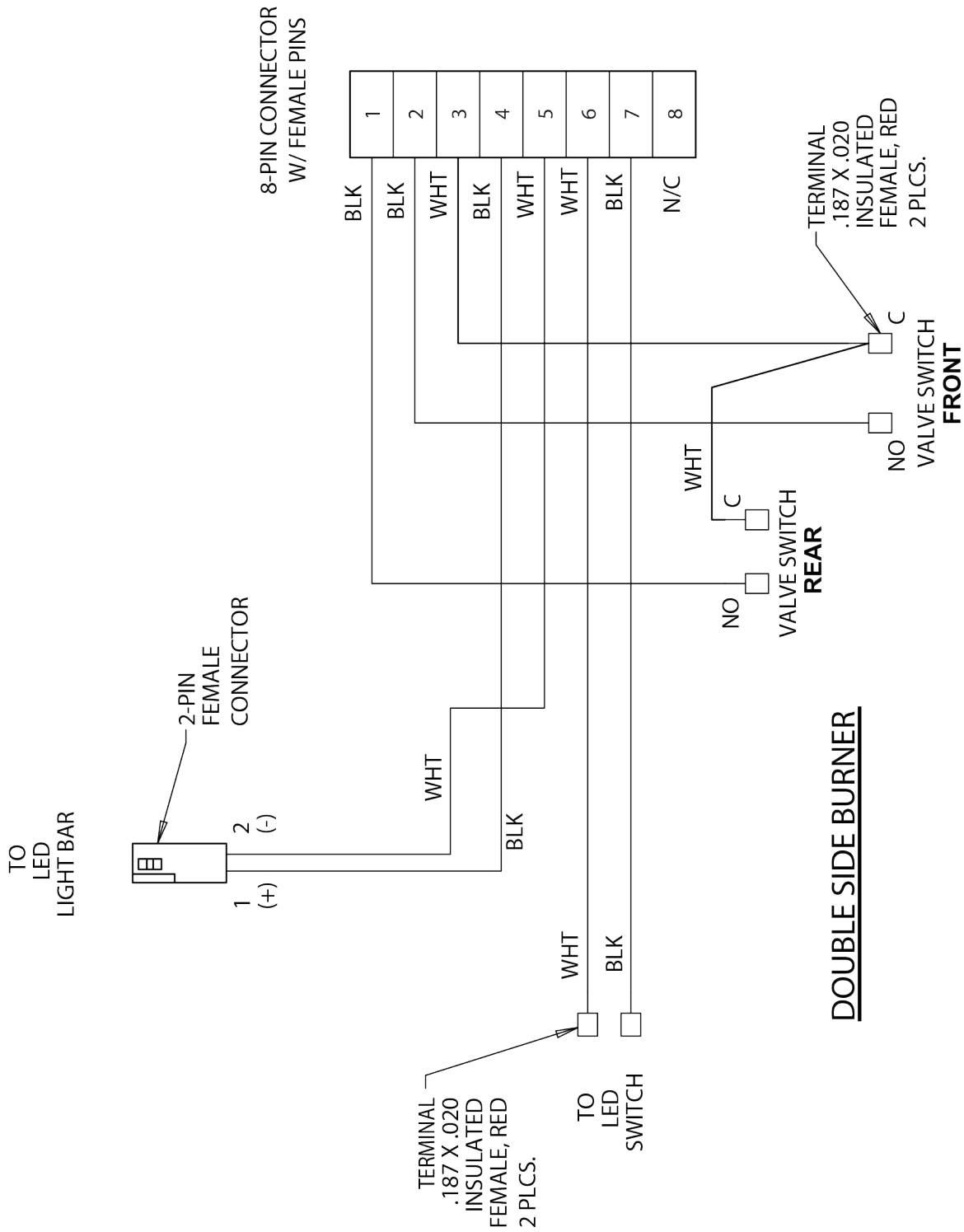


## DOUBLE SIDE BURNER

# WIRING SCHEMATIC

## WIRE HARNESS DOUBLE

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## PARTS LIST

Please visit the Hestan website to access the parts list for your Aspire by Hestan product:  
[www.hestanhome.com](http://www.hestanhome.com).

## SERVICE

All warranty and non-warranty repairs should be performed by qualified service personnel. To locate an authorized service agent in your area, contact your Hestan dealer, local representative, or the manufacturer. Before you call, please have the model number and serial number information ready. This information is shown on the rating sticker affixed to the inside rear wall of your appliance.

Hestan Commercial Corporation  
3375 E. La Palma Avenue  
Anaheim, CA 92806  
(888) 905-7463

## LIMITED WARRANTY

### WHAT THIS LIMITED WARRANTY COVERS

Hestan Commercial Corporation (“HCC”) warrants to the original consumer purchaser of an Aspire by Hestan outdoor gas product (the “Product”) from an HCC authorized dealer that the Product is free from defective materials or workmanship for a period of one (1) year from the date of original retail purchase or closing date for new construction, whichever period is longer (“Limited Warranty Period”). HCC agrees to repair or replace, at HCC’s sole option, any part or component of the Product that fails due to defective materials or workmanship during the Limited Warranty Period. This Limited Warranty is not transferable and does not extend to anyone beyond the original consumer purchaser (“Purchaser”). This Limited Warranty is valid only on Products purchased and received from an HCC authorized dealer in the fifty United States, the District of Columbia and Canada. This Limited Warranty applies only to Products in non-commercial use and does not extend to Products used in commercial applications.

### HOW TO OBTAIN WARRANTY SERVICE

If the Product fails during the Limited Warranty Period for reasons covered by this Limited Warranty, the Purchaser must immediately contact the dealer from whom the Product was purchased or HCC at 888.905.7463.

Purchaser is responsible for making the Product reasonably accessible for service or for paying the cost to make the Product reasonably accessible for service. Service is to be provided during normal business hours of the authorized Hestan Commercial Service Provider. To the extent Purchaser requests service outside of the normal business hours of the authorized Hestan Commercial Service Provider, Purchaser will pay the difference between regular rates and overtime or premium rates. Purchaser is required to pay all travel costs for travel beyond 50 miles (one way) from the nearest authorized Hestan Commercial Service Provider.

*(Continued on the next page)*

## LIMITED WARRANTY (continued)



### EXTENSIONS TO ONE YEAR LIMITED WARRANTY PERIOD:

In addition to the One-Year Limited Warranty, the following components have extended warranty coverage as specifically set forth below:

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1. The Product's stainless steel grill body, stainless tubular grill burners, Sear burners and rotisserie infrared burner (where applicable) are warranted to be free from defects in material and workmanship under normal non-commercial use and service for the lifetime of the original Purchaser. This excludes surface corrosion, scratches, and discoloration which may occur during normal use and is limited to replacement of the defective part(s), with the Purchaser paying all other costs, including labor, shipping and handling, as applicable.
2. The Product's cooking grates and warming rack are warranted to be free from defects in material and workmanship under normal non-commercial use and service, for a period of ten (10) years from the original date of purchase. This excludes surface corrosion, scratches, and discoloration which may occur during normal use and is limited to replacement of the defective part(s), with the Purchaser paying all other costs, including labor, shipping and handling, as applicable.
3. The Product's spit rod, briquette trays, manifolds, gas valves and sealed burner assemblies (where applicable) are warranted to be free from defects in material and workmanship, under normal non-commercial use and service, for a period of five (5) years from the original date of purchase. This is limited to replacement of the defective parts, with the Purchaser paying all other costs, including labor, shipping, and handling, as applicable.
4. All other grill components are warranted to be free from defects in material and workmanship, under normal non-commercial use and service, for a period of two (2) years from the original date of purchase. This is limited to replacement of the defective parts, with the Purchaser paying all other costs, including labor, shipping, and handling, as applicable.

### WHAT THIS LIMITED WARRANTY DOES NOT COVER:

This Limited Warranty does not cover and HCC will not be responsible for and will not pay for: damage to or defects in any Product not purchased from an HCC authorized dealer; color variations in color finishes or other cosmetic damage; failure or damage from abuse, misuse, accident, fire, natural disaster, commercial use of the Product, or loss of electrical power or gas supply to the Product; damage from alteration, improper installation, or improper operation of the Product; damage from improper or unauthorized repair or replacement of any part or component of the Product; damage from service by someone other than an authorized agent or representative of the Hestan Commercial Service Network; normal wear and tear; damage from exposure of the Product to a corrosive atmosphere containing chlorine, fluorine, or any other damaging chemicals; damage resulting from the failure to provide normal care and maintenance to the Product; damage HCC was not notified of within the Limited Warranty Period; and incidental and consequential damages caused by any defective material or workmanship.

### ARBITRATION:

This Limited Warranty is governed by the Federal Arbitration Act. Any dispute between Purchaser and HCC regarding or related to the Product or to this Limited Warranty shall be resolved by binding arbitration only on an individual basis with Purchaser. Arbitration will be conducted by the American Arbitration Association ("AAA") in accordance with its Consumer Arbitration Rules or by JAMS. The arbitration hearing shall be before one arbitrator appointed by the AAA or JAMS. The arbitrator shall not conduct class arbitration and Purchaser shall not bring any claims against HCC in a representative capacity on behalf of others.

## **LIMITED WARRANTY (continued)**

### **LIMITATION OF LIABILITY:**

This Limited Warranty is the final, complete and exclusive agreement between HCC and Purchaser regarding the Product.

**THERE ARE NO EXPRESS WARRANTIES OTHER THAN THOSE LISTED AND DESCRIBED ABOVE. NO WARRANTIES WHETHER EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE SHALL APPLY AFTER THE LIMITED WARRANTY PERIOD STATED ABOVE. NO OTHER EXPRESS WARRANTY OR GUARANTY GIVEN BY ANY PERSON, FIRM OR CORPORATION WITH RESPECT TO THIS PRODUCT SHALL BE BINDING ON HCC. HCC ASSUMES NO RESPONSIBILITY THAT THE PRODUCT WILL BE FIT FOR ANY PARTICULAR PURPOSE, EXCEPT AS OTHERWISE PROVIDED BY APPLICABLE LAW.**

**HCC SHALL NOT BE LIABLE FOR LOSS OF REVENUE OR PROFITS, FAILURE TO REALIZE SAVINGS OR OTHER BENEFITS, OR ANY OTHER SPECIAL, INCIDENTAL OR CONSEQUENTIAL DAMAGES CAUSED BY THE USE, MISUSE OR INABILITY TO USE THE PRODUCT, REGARDLESS OF THE LEGAL THEORY ON WHICH THE CLAIM IS BASED, AND EVEN IF HCC HAS BEEN ADVISED OF THE POSSIBILITY OF SUCH DAMAGES. NO RECOVERY OF ANY KIND AGAINST HCC SHALL BE GREATER IN AMOUNT THAN THE PURCHASE PRICE OF THE PRODUCT.**

**WITHOUT LIMITING THE FOREGOING, YOU ASSUME ALL RISK AND LIABILITY FOR LOSS, DAMAGE OR INJURY TO YOU AND YOUR PROPERTY AND TO OTHERS AND THEIR PROPERTY ARISING OUT OF THE USE, MISUSE OR INABILITY TO USE THE PRODUCT NOT CAUSED DIRECTLY BY THE NEGLIGENCE OF HCC. THIS LIMITED WARRANTY STATES YOUR EXCLUSIVE REMEDY.**

No oral or written representation or commitment given by anyone, including but not limited to, an employee, representative or agent of HCC will create a warranty or in any way increase the scope of this express Limited One Year Warranty. If there is any inconsistency between this Limited Warranty and any other agreement or statement included with or relating to the Product, this Limited Warranty shall govern. If any provision of this Limited Warranty is found invalid or unenforceable, 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.

### **INTERACTION OF LAWS WITH THIS LIMITED WARRANTY:**

Some states, provinces or territories may not allow limitations on how long an implied warranty lasts or the exclusion or limitation of incidental or consequential damages, so the above limitations or exclusions may not apply to you. Some states, provinces or territories may provide for additional warranty rights and remedies, and the provisions contained in this Limited Warranty are not intended to limit, modify, take away from, disclaim or exclude any mandatory warranty requirements provided by states, provinces or territories, including certain implied warranties. This warranty gives you specific legal rights, and you may also have other rights which vary depending on location.

Any questions about this Limited Warranty may be directed to  
Hestan Commercial Corporation at (888) 905-7463

**RETAIN THIS MANUAL FOR FUTURE REFERENCE**  
**CONSERVEZ CE MANUEL POUR UNE RÉFÉRENCE FUTURE**



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