

*Artisan*TM
USA



**ART-SB1 SIDE BURNER
CARE & USE MANUAL**

Artisan™



A division of
Superior Equipment Solutions, Inc.

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GENERAL SAFETY PRECAUTIONS:

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 AND OR FIRE DEPARTMENT.

WARNING

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.

DANGER

S'IL Y A UNE ODEUR DE GAZ:

1. COUPEZ L'ADMISSION DE GAZ DE L'APPAREIL.
2. ÉTENDRE TOUTE FLAME NUE.
3. OUVRIR LE COURVERCLE.
4. SI L'ODEUR PERSISTE, ÉLOIGNEZ-VOUS DE L'APPAREIL ET APPELEZ IMMÉDIATEMENT LE FOURNISSEUR DE GAZ OU LE SERVICE D'INCENDIE.

AVERTISSEMENT

1. NE PAS ENTREPOSER NI UTILISER DE L'ESSENCE NI D'AUTRES VAPEURS OU LIQUIDES INFLAMMABLES DANS LE VOISINAGE DE L'APPAREIL, NI DE TOUT AUTRE APPAREIL.
2. UNE BOUTEILLE DE PROPANE QUI N'EST PAS RACCORDÉE EN VUE DE SON UTILISATION. NE DOIT PAS ÊTRE ENTREPOSÉE DANS LE VOISINAGE DE CET APPAREIL OU DE TOUT AUTRE APPAREIL.

WARNING:

- If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.
- Do not try lighting this appliance without reading the **LIGHTING INSTRUCTIONS** section of this manual. For outdoor use only.
- This cooking appliance is not intended to be installed in or on recreational vehicles and / or boats.

BEFORE USING THE SIDE BURNER:

- Ensure that the side burner has been leak tested. (see page 8)
- Remove any packing material.
- Read and understand the instructions in this manual.

WARNING

FLAMMABLE GAS

DISCONNECT ALL PROPANE OR NATURAL GAS SUPPLIES TO THIS UNIT BEFORE SERVICING.

AVERTISSEMENT

GAZ INFLAMMABLE

DÉBRANCHER TOUS LES GAZ PROPANE OU GAZ NATUREL DE CET APPAREIL AVANT DE PROCÉDER À L'ENTRETIEN.



WARNING

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



AVERTISSEMENT

N'UTILISEZ JAMAIS DE RÉSERVOIR DE PROPANE LIQUIDE BOSSELÉ OU ROUILLÉ. ÉTEINDRE LE RÉSERVOIR LORSQU'IL N'EST PAS UTILISÉ.

TESTED IN ACCORDANCE WITH: *ANSI Z21.58b-2012 / CSA 1.6b-2012*

The Standard for Outdoor Cooking Gas Appliances.

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*. 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*

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

**PASTE SERIAL NUMBER
LABEL IN THIS LOCATION**

SERIAL NUMBER LABEL

SAFETY PRACTICES TO AVOID PERSONAL INJURY

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

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

- Begin by ensuring proper assembly. A qualified technician should perform all other service.
- All other service should be referred to and performed by a qualified technician.
- For personal safety, wear proper apparel while cooking.
- Loose fitting garments or sleeves should never be worn while using this appliance.
- Some synthetic fabrics are highly flammable and should not be worn while cooking.
- Never let clothing, pot holders or other flammable materials come in contact with or too close to any 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 personal burns from steam. Do not use a towel or bulky cloth in place of potholders. Do not let potholders touch hot portions of the appliance.
- Only certain types of glass, heatproof glass ceramic, earthenware, or other glazed utensils are suitable for cooking. These types of materials may break with sudden temperature changes. Use only on low or medium heat settings and according to their manufacturer's directions.
- Children should not be left alone or unattended in an area where this appliance is being used. Never allow them to sit, stand or play on or around the appliance. Do not store items of interest to children around or below the appliance.
- Do not heat unopened food containers that may cause the container to build-up pressure and burst.
- When lighting a burner, always pay close attention to what you are doing. Be certain you are depressing the correct button, labeled for the igniter.
- For proper lighting and performance of the burner, keep the ports clean. It is necessary to clean them periodically for optimum performance. The burners will only operate in one position and must be mounted correctly for safe operation.
- Clean the appliance with caution. Avoid steam burns; do not use a wet sponge or cloth to clean the appliance while it is hot. Some cleaners produce noxious fumes or can ignite when applied to a hot surface.

INSECT WARNING:

- Spiders and insects can nest in the burners of this and other appliances, adversely effecting the gas flow to the burner. This is a very dangerous condition which can cause a fire to occur behind the valve panel, thereby damaging the appliance, making it unsafe to operate. Inspect the unit at least twice a year.
- Be sure that the appliance is turned off and 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.
- Do not operate the appliance under unprotected combustible construction. Use only in well ventilated areas. Do not use in buildings, garages, sheds, breezeways or any enclosed areas.
- Keep the area surrounding the appliance free from combustible materials, trash, or combustible fluids and vapors such as gasoline or charcoal lighter fluid. Do not obstruct the flow of combustion gases and ventilation airways.
- If the unit is stored indoors, ensure that it is cool. If propane is used, the cylinder must be unhooked and the propane cylinder stored outside in a well-ventilated area, out of reach of children.
- Never use the appliance in windy conditions. If located in a consistently windy area, oceanfront, mountaintop, etc... a windbreak may be required. Always adhere to the specified clearances.



GAS CONNECTIONS:

The Artisan Side Burner is intended to be connected to the ART Barbeque Grill main gas line (connected after the barbeque's main regulator).

This applies to both typical installations: as a stand along burner next the grill on an outdoor countertop, or when installed next to the grill as a cart-mount unit. The side Burner does not require it's own pressure regulator as it uses the already regulated Grill's fuel gas pressure.

If the unit is to be mounted on an countertop far from the main grill, then an NG or LP gas regulator will be required for the side burner unit to operate by itself with its own gas supply.

Please contact Artisan Grills to order the correct regulator kit for your particular fuel use:

KIT NUMBER:	USE:
190-0085	NG & LP REGULATOR KIT FOR HARD PIPED SYSTEMS
190-0086	LP REGULATOR KIT FOR STANDARD LP TANKS (20 LBS.)

GAS CONNECTION - LIQUID PROPANE (LP)

NOTE: THIS APPLIES TO LP MODELS ONLY. LP MODELS HAVE THE LETTERS “LP” IN THE MODEL NUMBER.

NEVER CONNECT THE GRILL TO AN UNREGULATED GAS SUPPLY.

Before proceeding, ensure the unit is fitted for LP gas. Connecting to an improper gas type will result in poor performance and increased risk of damage or injury.

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

Manifold pressure with LP

Operating: 10.0” W.C.

Non-operating:

11.2” W.C.

L.P. TANK REQUIREMENTS:

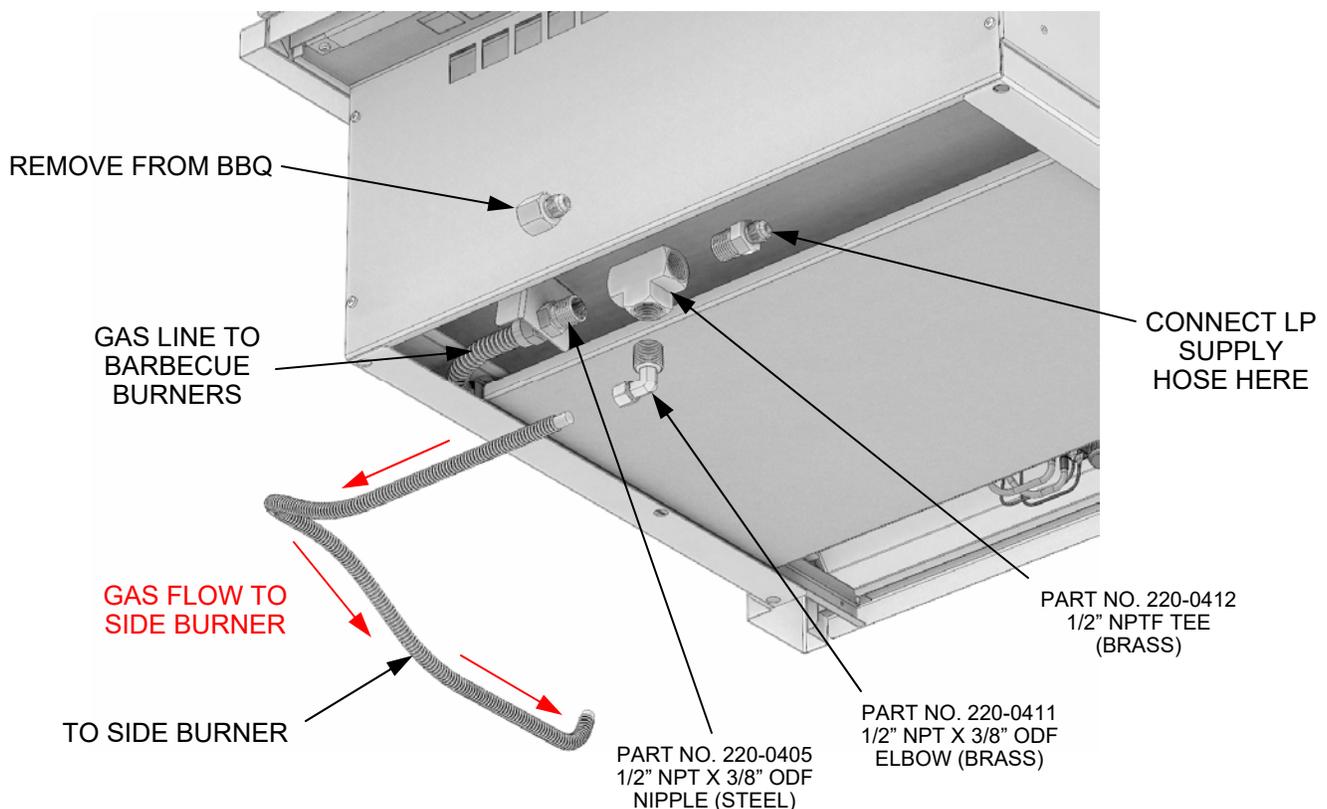
Use only a standard 20 Lb. (5 Gal.) propane gas cylinder (18-1/4” H x Ø12-1/4”). The tank must be installed in the upright position. Do not use a dented or rusty LP tank as it may be hazardous and should be checked by your LP supplier. Never use a cylinder with a damaged valve. The LP gas cylinder must be constructed and marked in accordance with the specifications for LP gas cylinders of the U.S. Department of Transportation (DOT). The cylinder must be provided with a shut off valve terminating in an LP gas supply cylinder valve outlet specified, as applicable, for connection type QCC1 in the standard for compressed gas cylinder valve outlet and inlet connections ANSI/CGA-V-I.

WARNING

ENSURE THAT THE GAS SUPPLY HOSE DOES NOT COME IN CONTACT WITH THE GRILL BODY.

AVERTISSEMENT

S'ASSURER QUE LE TUYAU D'ALIMENTATION EN GAZ N'ENTRE PAS EN CONTACT AVEC LE CORPS DE GRIL.



GAS CONNECTION - NATURAL GAS (NG):

NOTE: THIS APPLIES TO NATURAL GAS MODELS ONLY. FOR LP MODELS, SEE PAGE 6.

NEVER CONNECT THE APPLIANCE TO AN UNREGULATED GAS SUPPLY.

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

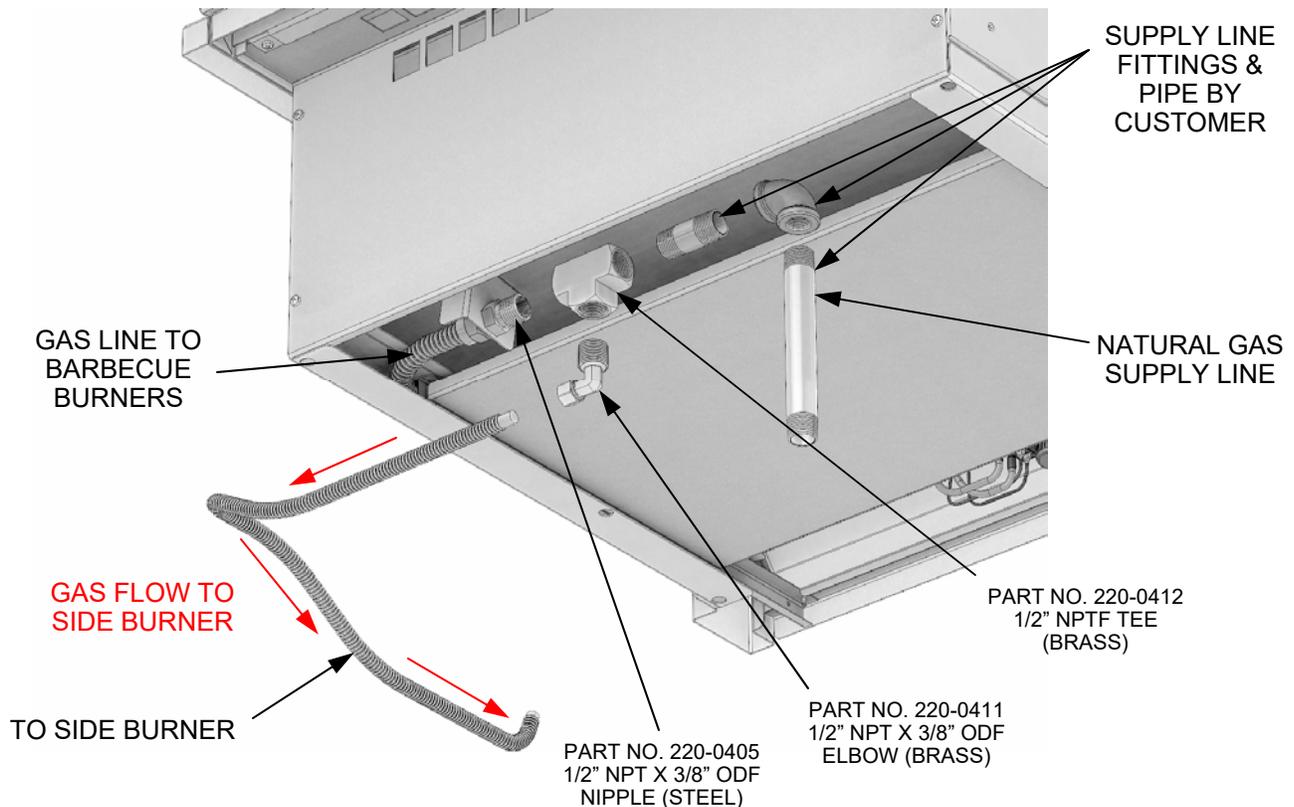
Manifold pressure with NG:	Operating:	4.0" W.C. (.14 PSI)
	Non-operating:	4.5" W.C. (.16 PSI)
	Optimum pressure:	7.0" W.C. (.25 PSI)

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

NATURAL GAS CONNECTION:

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

Your ARTISAN™ Grill for use with Natural Gas comes equipped with its own regulator which is shipped loose but must be installed.



LEAK TESTING:

GENERAL:

Although all gas connections on your ARTISAN™ appliance are leak tested at the factory prior to shipment, a complete gas tightness check must be performed at the installation site due to possible mishandling in shipment, or excessive pressure unknowingly being applied to the unit.

Periodically check the whole system for leaks, or immediately check if the smell of gas is detected.

BEFORE TESTING:

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

TO TEST:

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

IMPORTANT NOTE:

ALWAYS CHECK FOR LEAKS AFTER EVERY LP TANK CHANGE.

If a leak is present, or if the connection hose shows signs of wear, these conditions must be corrected prior to using your appliance.

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

LIGHTING INSTRUCTIONS:

Ensure that the control knob is in the “OFF” position, then turn on the gas supply. Always keep your face and body as far away from the burner as possible when lighting. Depress the igniter button, then immediately push and turn the burner control knob counter-clockwise to the “HI” position and wait for the burner to light.

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





WARNING

DO NOT ATTEMPT TO LIGHT THE BURNER IF THE ODOR OF GAS IS PRESENT. CALL FOR SERVICE.



AVERTISSEMENT

NE PAS TENTER D'ALLUMER LE BRÛLEUR SI L'ODEUR DU GAZ EST PRÉSENTE. APPEL DE SERVICE.

BATTERY REPLACEMENT:

To replace the battery, simply unscrew the cap of the igniter button and replace the battery with a 1.5 VDC AA battery.

The battery must be placed in the holder spring. DO NOT lose this spring as it is necessary for operation.

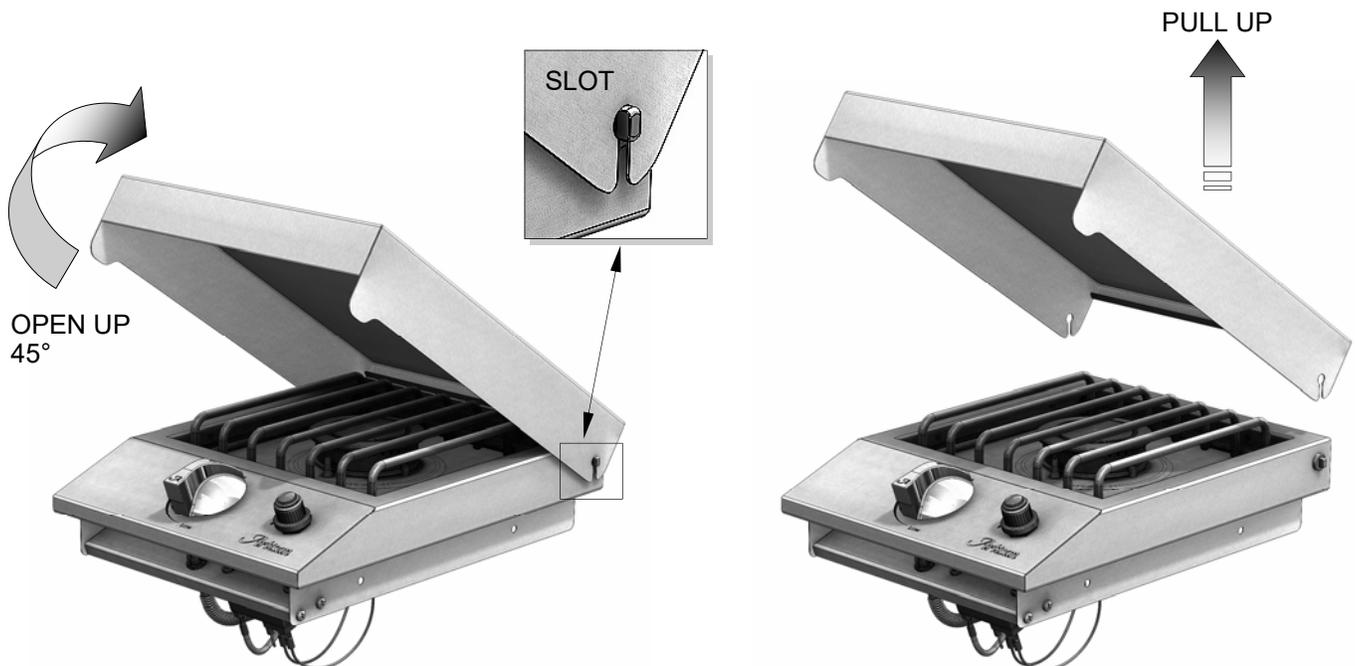
Place the battery with the (+) positive side facing inward, towards the bottom of the igniter, and the (-) negative side facing the top button cap.

Note: The igniter module will not work with the battery placed in reverse order.



REMOVABLE COVER:

The Artisan Side Burner is equipped with a removable cover. The stainless cover can be removed by opening the cover at an approximate 45° angle. The hinge point is built with a cutout slot at 45° that will allow the cover to be removed straight up and disconnect from the side burner body. To reattach the cover to the body of the burner, simply align the slots back with the pivot point at both sides of the body.



STAINLESS STEEL CARE:

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

DAY TO DAY CARE:

To maintain the original appearance of your ARTISAN™ appliance, a regular cleaning routine should be carried out using the following guidelines:

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

If the preceding guidelines are adhered to, your ARTISAN™ appliance should offer excellent life and should live up to its reputation of being “stainless”.

Neglect of this practice, however, can lead to deterioration of the surface and, in some extreme cases, corrosion of the steel itself. The two most common types of corrosion that may be encountered, particularly on stainless steel, are rust marks and pitting of the surface.

RUST-BROWN MARKS:

When this type of staining occurs it is unlikely that rusting of the stainless steel itself caused the marks. Similar marks can be found with both porcelain and plastic sinks. The rust marks are more likely to be the result of small particles of “ordinary-steel” which have become attached to the surface; these have subsequently rusted in the damp environment. The most common source of such particles is from “wire-wool” scouring pads, but contamination may also occur from carbon steel utensils and old cast iron water supply pipes.

These brown marks are only superficial stains, which will not harm the appliance; they should be removable using a soft damp cloth and a multi-purpose cream cleanser.

Occasionally, it may be necessary to resort to a proprietary stainless steel cleanser, to return the surface of the Grill to its original condition. To avoid re-occurrence of any “rust-staining” it is essential that the source of the contamination be eliminated.

PITTING:

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

Bleaches:

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

Foodstuffs:

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

TROUBLESHOOTING:**BEFORE CALLING FOR SERVICE:**

If your ARTISAN™ appliance does not function properly, use the following checklist before contacting your dealer for service. You may save the cost of a service call and the inconvenience of being without your appliance.

SPIDER AND INSECT WARNING:

Spiders and insects can nest in the burners of this and other appliances, adversely effecting the gas flow to the burner. This is a very dangerous condition which can cause a fire to occur behind the valve panel, thereby damaging the appliance, making it unsafe to operate.

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

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

APPLIANCE WON'T LIGHT:

First determine if the spark igniter is functioning properly. A rapid snapping sound should be heard when the igniter button is depressed. If no sound is heard, check the battery.

If the spark igniter is working correctly, next determine if gas is reaching the burner. Ensure the gas supply is turned on, and that there are no leaks according to the procedure on page 8. Attempt to match-light a burner according to the procedure on page 8.

If the burner will light with a match, then the spark igniter may not be functioning correctly, replace the igniter or call for service. If the burner will not match light, and the gas supply has been confirmed, then check the burner for blockages.

FLAME IS YELLOW / GAS SMELL:

IF YOU SMELL GAS WHILE THE GRILL IS OPERATING, IMMEDIATELY TURN OFF ALL BURNERS. Perform a leak test and check for blockages.

NOTE: If the grill is operating in a dusty area or if heavy grease is present, some orange tips on the burner flame should be considered normal.

CONTINUED ON NEXT PAGE.

LOW / INSUFFICIENT HEAT:

Check the gas supply for a damaged and/or kinked supply line. Replace if necessary. On LP units, a mostly empty tank may not have sufficient pressure to run the appliance at high heat. Replace with a full tank. Check the gas supply pressure to ensure at least 7" W.C. for NG and 11" W.C. for LP. If gas supply is adequate, check burner for blockages. Check flame characteristics according to the illustration shown below.

BURNER BLOWS OUT:

First determine if the problem is being caused by location. If the location is subject to high winds, reposition the appliances to provide some protection by placing the back of the appliances toward the wind, or construct a windbreak.

Check the gas supply and flame characteristic according to the procedure under Low / Insufficient Heat.

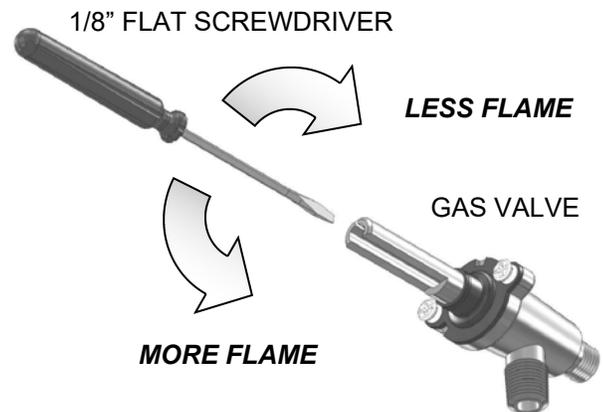
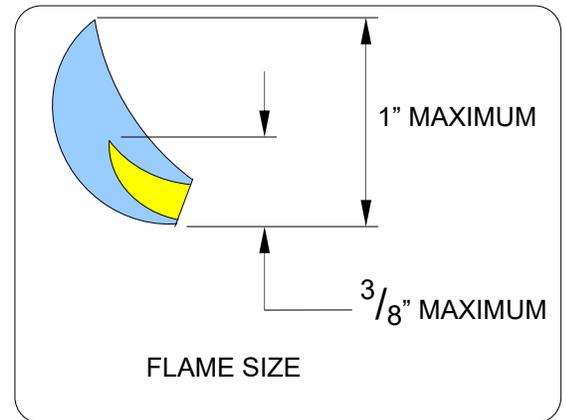
BURNER ADJUSTMENT:

The burner is tested and adjusted at the factory prior to shipment; however, variations in the local gas supply, elevation and other factors might make it necessary to adjust the burner. The flames of the burner should be visually checked and compared with the illustration on the left.

Flames should be blue and stable with no yellow tips, excessive noise or lifting.

ADJUSTMENT STEPS:

1. Follow lighting instructions by setting the control knob on "HI" and allow the burner to preheat for 10 minutes.
2. Turn the control knob to "LOW" and wait for the burner temperature to drop and stabilize.
3. ***Attempting adjustment at any setting other than LOW can create a dangerous condition.***
4. Remove knob by pulling straight away from control panel.
5. Insert a small blade (1/8" wide) screwdriver into the valve stem to begin the adjustment.
6. Turn counter-clockwise to INCREASE the low heat flame, or clockwise to DECREASE the flame height. (see figure at right).



Adjust the flames so the burner is fully lit around the perimeter when the knob is in the LOW position.

Do not adjust the burner flame so low that it may go out during use. Once proper adjustment is reached, reattach the knob by pushing onto stem.

WARNING

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

GAS CAN ESCAPE AND CAUSE A POTENTIALLY HAZARDOUS CONDITION.

AVERTISSEMENT

NE JAMAIS AJUSTER LE BRÛLEUR SI BAS QU'IL PEUT S'ÉTEINDRE PENDANT L'UTILISATION. N'UTILISEZ PAS LE GRIL AVEC LA VIS À CHALEUR BASSE RETIRÉE.

LE GAZ PEUT S'ÉCHAPPER ET PROVOQUER UNE CONDITION POTENTIELLEMENT DANGEREUSE.

ADDITIONAL IMPORTANT CLEANING AND STORAGE CONSIDERATIONS:

In order to maintain your appliance in clean working order, it will be necessary, under certain conditions, to take additional precautions:

- If your appliance is located in a coastal area, it will be exposed to salty air which is corrosive.
- If it is located close to a swimming pool or Jacuzzi with chlorinated water, then it will be exposed to dilute hydrochloric acid which can be formed as a result of chlorine compounds used in the pool causing chlorine to be combined with hydrogen and water in the atmosphere.
- Muriatic acid (another name for hydrochloric acid) is used to maintain the correct ph balance in the pool water. Chlorine is an oxidizing agent, and as such can promote rapid corrosion or other oxidizing processes which can damage various materials.

Type 304 stainless steel is highly resistant to corrosion but given enough exposure to such corrosive conditions might succumb to some degree, such that pitting or rusting may occur.

Our materials have been tested in saline solutions with higher salinity than sea water, and they have been tested in highly chlorinated solutions. They have also been tested by exposure to highly acidic foods. During and after these tests, we found these materials were able to withstand exposure over prolonged periods of time. However, the above mentioned corrosive substances, along with neglect, can lead to a situation whereby conditions might combine to cause some damage to occur.

Therefore, we suggest that you always keep your appliance clean, dry and covered when not in use. This is even more important when long term storage is intended; always store the appliance clean, dry and covered with your Artisan™ cover.

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

One final consideration for appliances located either along the coast or in a desert community: Wind driven sand is highly abrasive, therefore constant exposure will eventually pit and scratch almost anything; one more reason to keep your appliance covered when not in use.

By routinely caring for your appliance, as outlined in this manual, you can enjoy many years of service from it and keep it looking the way it should.

In the event that any light rusting is found on the stainless steel, it will usually not be the stainless steel which is corroding but iron particles which have somehow been deposited on the surface. For more information on this subject, please request our "Rust removal bulletin". As a first course of action though, we recommend "Bar Keepers Friend", available from many supermarkets and hardware stores.

This product, if used as directed, will usually solve the problem. Note though, when using this product on textured surfaces such as your appliance, always rub in the direction of the grain; never across the grain, since doing so will damage the finish.

Artisan Limited Warranty

15 years - Stainless Steel Burners.

10 Years - All Stainless Steel Parts.

3 Years - Ceramic Tile Trays (tiles excluded).

1 Year - Ignition Systems (batteries excluded), side burners, rotisserie motors and thermometers.

The above Warranties commence on the date of original purchase.

TERMS APPLICABLE TO THE WARRANTY ABOVE:

Artisan's warranty applies only to products installed for normal residential use. The warranty applies only to products installed in any one of the fifty states of the United States, the District of Columbia or the ten provinces of Canada. This warranty **does not** apply to rust, corrosion, oxidation or discoloration, unless the affected component becomes inoperable, to correct any defect caused by negligence, accident or improper use, maintenance, installation, service or repair. It **does not** cover labor or labor related charges.

Product must be installed and connected to a gas source in accordance with what is specified in the installation instructions or in the Care and Use Manual, with no exceptions, and by a qualified professional installer. All replacement components, such as valves, etc, must be an Artisan product. Artisan's warranty only applies to the original purchaser and may not be transferred, and commences from the date of purchase, and is valid only with proof of purchase.

SERVICE & REPLACEMENT PARTS:

For quicker and easier results, visit our website at: <http://www.artisangrills.com> or, call 866-203-5607 to report service problems and/or to obtain replacement parts for your Artisan appliance. Replacement parts are shipped F.O.B. City of Industry, CA. 91745. Before calling for service, please make sure you have the following information: Model number, serial number, date of purchase and proof of purchase.

The warranty specifically excludes liability for indirect, incidental or consequential damages.

This product is designed for **residential** use only.

**FOR WARRANTY CLAIMS, SERVICE OR
REPLACEMENT PARTS,
PLEASE CALL: (866) 203 5607**

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*ARTISAN ART-SB1 SIDE BURNER
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