



OUTDOOR COOKING

Outdoor Power Burner

AGPB24

Use & Care Manual
Installation & Operation

 HESTAN

**HESTAN OUTDOOR, MOST
POWERFUL, VERSATILE
AND RELIABLE OUTDOOR
COOKING AVAILABLE.**





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 APPLIANCE TO REDUCE THE RISK OF FIRE, BURN HAZARD, OR OTHER INJURY. KEEP THIS MANUAL FOR FUTURE REFERENCE.



Message from Hestan:

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 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 Hestan customer and we're excited to be on this journey with you. Hestan Outdoor 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 Hestan, and we yearn to have you as a customer for life. We take your decision to choose Hestan most seriously, and we promise to deliver the very best to you.

Welcome to Hestan Outdoor

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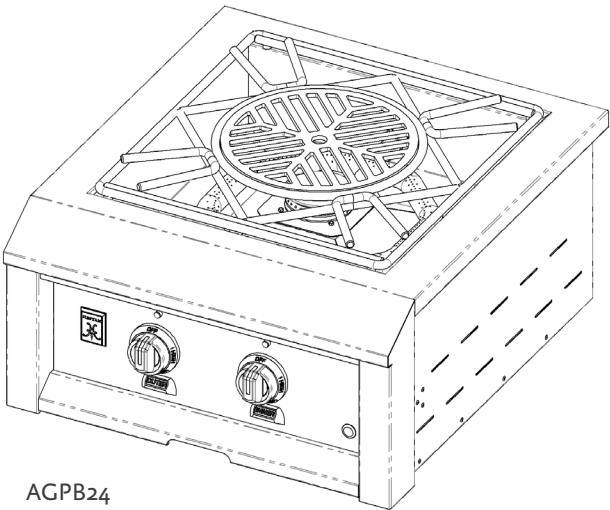
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MODEL NUMBERS

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AGPB24

BUILT-IN MODELS

Model No.	Description
AGPB24-NG / -LP	24" BUILT-IN POWER BURNER

RATING LABEL

The rating label contains important information about your Hestan 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.

 HESTAN COMMERCIAL CORP. ANAHEIM, CA. - USA				MODEL / MODELE SER. NO. / NO. SER.		PATENTED: http://outdoor.hestan.com/patents.pdf 										
VOLTS 120 Hz 60 PHASE 1 AMPS <1		GAS TYPE (TYPE DE GAZ)		BTU/HOUR/ OUTER BURNER (BRÛLEUR EXTÉRIEUR)		CONFORME À LA NORME ANSI Z21.58-2015 CSA 1.6-2015 APPAREIL DE CUISSON AU GAZ POUR USAGE EN PLEIN AIR										
OUTLET PRESSURE (PRESS. SORTIE) INCH W.C. kPa		BTU/HOUR/ INNER BURNER (BRÛLEUR INTÉRIEUR)		CONFORME À LA NORME ANSI Z21.58-2015 CSA 1.6-2015 OUTDOOR COOKING GAS APPLIANCES		POUR UTILISATION À L'EXTÉRIEUR SEULEMENT. SI L'APPAREIL EST ENTREPOSÉ À L'INTÉRIEUR, ENLEVER LES BOUTEILLES ET LES LAISSER À L'EXTÉRIEUR. NE PAS ENTREPOSER DE BOUTEILLE DE GPL SOUS L'APPAREIL OU À PROXIMITÉ DE CELLE-CI ET DE TOUTE SOURCE DE CHALEUR. NE JAMAIS REMPLIR UNE BOUTEILLE DE GPL À PLUS DE 80% DE SA CAPACITÉ. UN INCENDIE CAUSANT LA MORT OU DES BLESSURES GRAVES PEUT SE PRODUIRE. NE PAS UTILISER CET APPAREIL SOUS DES SURFACES COMBUSTIBLES EN SURPLOMB. CONVIENT UNIQUEMENT POUR INSTALLATION DANS UNE ENCEINTE ENCASTRÉE FAITE DE MATÉRIEL NON-COMBUSTIBLES. MISE EN GARDE: N'UTILISER QUE LE DÉTendeur FOURNI AVEC CET APPAREIL. CE RÉGULATEUR EST RÉGLÉ POUR UNE PRESSION DE SORTIE SPÉCIFIÉE CI-DESSUS.										
MINIMUM CLEARANCE FROM SIDES AND BACK OF UNIT DÉGAGEMENT MINIMAL ENTRE LES PAROIS LATÉRALES ET L'ARRIÈRE DE L'APPAREIL				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 USE THIS APPLIANCE UNDER OVERHEAD COMBUSTIBLE SURFACES. ONLY FOR INSTALLATION IN A BUILT-IN ENCLOSURE CONSTRUCTED OF NON-COMBUSTIBLE MATERIALS. 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>9"</td> <td>0"</td> </tr> <tr> <td>SIDES / CÔTÉS</td> <td>9"</td> <td>0"</td> </tr> </tbody> </table>			COMBUSTIBLE	NON-COMBUSTIBLE	BACK / ARRIÈRE	9"	0"	SIDES / CÔTÉS	9"	0"					PIN 01032 REV A	
	COMBUSTIBLE	NON-COMBUSTIBLE														
BACK / ARRIÈRE	9"	0"														
SIDES / CÔTÉS	9"	0"														

Hestan Outdoor Power Burner rating label is located on the underside of the drip pan.

PRECAUTIONS - BEFORE YOU USE YOUR POWER BURNER

When properly cared for, your Hestan Power Burner will provide safe, reliable service for many years. However, extreme care must be used since the Power 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 POWER BURNER UNATTENDED WHILE COOKING.
2. Children should not be left alone or unattended in an area where the Power Burner is being used. Never allow them to sit, stand, or play on or around the Power Burner. Do not store items of interest to children around or below the Power Burner. Never allow children to crawl underneath.
3. Never operate the Power Burner while under the influence of alcohol or drugs.
4. Never use the Power 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 Power Burner shall be used only outdoors and shall not be used in buildings, garages, sheds, breezeways, or any enclosed areas. Do not operate the Power Burner under unprotected, combustible construction. Use only in well-ventilated areas. See the INSTALLATION section of this manual.
6. Do not use the Power Burner unless a leak check has been performed on all gas connections. See the GAS CONNECTIONS section of this manual.
7. If the Power 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.



PRECAUTIONS - BEFORE YOU USE YOUR POWER BURNER *(continued)*

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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.
10. Keep any electrical supply cord away from the heated areas of the Power 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.
11. Spiders and insects like to nest in the burners, venturis, valves, and orifices of a Power Burner, disrupting the gas flow in the burner. This very dangerous condition can cause a fire behind the control panel, damaging the Power Burner and risking personal injury. If your Power Burner has been unused for a long time, inspect and clean the burners, venturis, valves, and orifices. It is recommended you inspect your Power Burner at least twice a year. See BURNER ADJUSTMENT section of this manual for details.
12. Keep the areas surrounding the Power 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).
13. Never attempt to move the Power Burner grate or center plate when hot. When in use, portions of the Power Burner are hot enough to cause severe burns.
14. Always have an "ABC" type fire extinguisher accessible – never attempt to extinguish a grease fire with water or other liquids.
15. Avoid wearing loose-fitting garments or long sleeves while cooking with the Power 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.
16. 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 grate.
17. Never touch the cooking grate or immediate surrounding metal surfaces with your bare hands while cooking with the Power Burner, as these areas become extremely hot and could cause burns. Use only the handles and knobs provided for operation of the Power Burner.
18. Protect your hands with an insulated glove or mitt when operating the Power 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 Power Burner.
19. The Power 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 Power Burner or look directly into the burner when attempting to light. See the LIGHTING INSTRUCTIONS section of this manual.
20. Do not heat unopened food containers (cans) as pressure build-up will cause the container to explode.
21. Do not use aluminum foil to line the burner bowl or the drip tray. 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.
22. Never use the Power Burner without the drip tray in place and pushed all the way to the back. Without the drip tray, hot grease or oil from a spill-over can leak downward creating a fire or explosion hazard.

PRECAUTIONS - BEFORE YOU USE YOUR POWER BURNER *(continued)*



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23. 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 drip tray often. Never clean while the Power Burner is on, or hot from recent use.
24. Cooking excessively fatty meats and oils will cause flare-ups or grease fires. Damage caused by them or by the Power Burner being left unattended, are not covered under the terms and conditions of our warranty.
25. Only certain types of glass, heatproof glass-ceramic, earthenware, or other glazed utensils are suitable for Power 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.
26. Do not repair or replace any part of the Power Burner unless specifically recommended in this manual. All other warranty and non-warranty service should be referred to and performed by a qualified technician.
27. 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.
28. Clean the Power Burner with caution. Avoid steam burns - do not use a wet sponge or cloth to clean the Power Burner while it is hot. Some cleaners produce noxious fumes or can ignite when applied to a hot surface. Be sure all Power 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 Power 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*.

COMMONWEALTH OF MASSACHUSETTS

The Commonwealth of Massachusetts requires all gas be installed by a licensed plumber or gas-fitter carrying the appropriate Massachusetts license. All permanently installed natural gas or propane installations require a "T" handle type manual gas valve be installed in the gas supply line to this appliance. This does not apply to portable propane installations using a 20 pound 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.

LOCATING AND ASSEMBLING THE POWER BURNER



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When determining a suitable location for your Power 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 Power Burner only in a well-ventilated area. Never locate the Power Burner in a building, garage, breezeway, shed or other such enclosed areas without an approved ventilation system. Never locate the Power Burner over, under, or next to unprotected combustible construction.

Using the Power Burner in windy areas can disrupt the flame, especially on low or simmer settings. This may cause nuisance sparking of the igniters. Relocate to a less windy area. If the Power 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 Power 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 Power Burner free of debris.

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

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

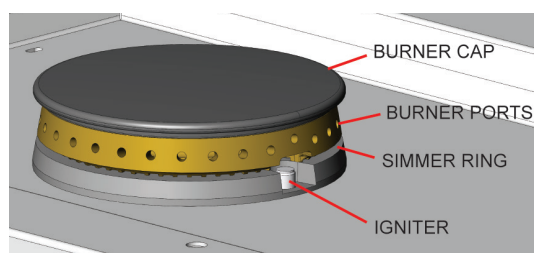


Figure 1

INSTALLATION



CLEARANCES:

TO NON-COMBUSTIBLE CONSTRUCTION

A minimum of 4" (10 cm) clearance from the sides and back of the Power Burner to non-combustible construction is required. This is especially important when cooking with large diameter pots.

TO COMBUSTIBLE CONSTRUCTION

This appliance must be installed in a **NON-COMBUSTIBLE ENCLOSURE (ISLAND) ONLY**. It should **NOT** be installed on, over, or next to unprotected combustible construction. Do not use this appliance under unprotected overhead combustible surfaces. The countertop, and everything under the countertop must be of non-combustible materials. A minimum clearance to vertical combustible material is 9" (23 cm) on the sides and the rear of the appliance.

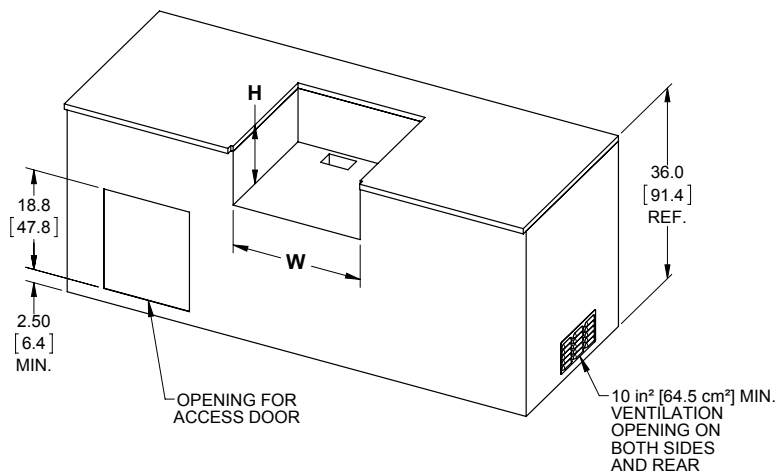
⚠ WARNING

As an example, if you have an island with a stucco or tiled surface and wood-frame construction beneath, the wood is considered combustible, even though the Power Burner is touching the stucco or tile surface, which is non-combustible. In extreme circumstances, the wood could potentially get hot enough to burn. Therefore, **ALL** the construction must be non-combustible. Adjacent walls above the cooking surface should also be non-combustible. If those adjacent surfaces are made of combustible material, they must be outside this 9" (23 cm) zone. The Power Burner has a very high output, and if installed in a confined area with a large pot on top, the potential to heat up adjacent surfaces is dangerous and could result in property damage.

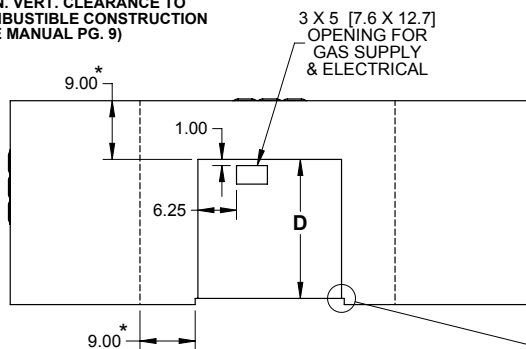


INSTALLATION *(continued)*

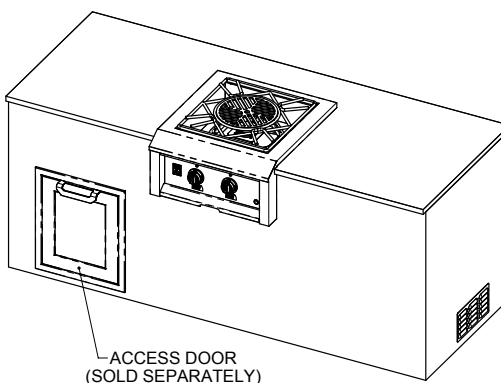
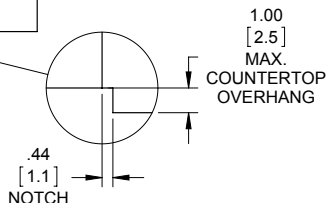
BUILT-IN DIMENSIONS:



* MIN. VERT. CLEARANCE TO COMBUSTIBLE CONSTRUCTION (SEE MANUAL PG. 9)



TOP VIEW



TYPICAL ISLAND
COUNTERTOP INSTALLATION

DIMENSIONS IN [] ARE IN CM.

LAYOUT FOR NON-COMBUSTIBLE ENCLOSURE (ISLAND)

POWER BURNER	W		D		H	
	(in)	(cm)	(in)	(cm)	(in)	(cm)
AGPB24	23.25	59.1	22.50	57.2	11.13	28.3

VENTILATION OPENINGS

A minimum of three 10 in² (65 cm²) 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 INSTALLATION

Your Hestan Power Burner comes ready to install into your enclosure (island). It is recommended to build your enclosure 6-9" (15-23 cm) LOWER than the adjacent countertop. This provides a safer working height when cooking with a wok or very large stockpots, such as when frying a turkey or cooking a large seafood-boil. Proceed to the GAS CONNECTIONS section for further instruction.

**Hestan delivers
the consistent
control**





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 POWER 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 shown on the rating label affixed to the underside of the drip tray.

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 Power 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)*

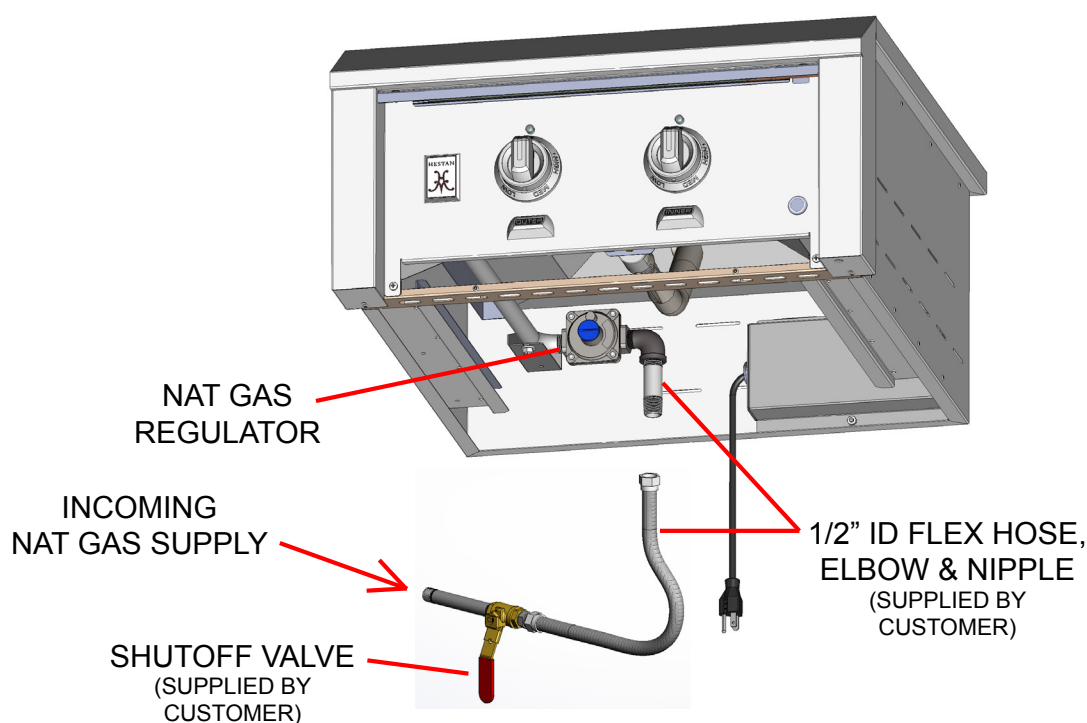


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GAS CONNECTION - NATURAL GAS (NG)

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" WC (1.74 kPa) to maintain 4" 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 Power Burner is fitted with a shut-off valve conveniently positioned and easily accessible as an emergency gas shut-off.

HESTAN POWER BURNER (MODEL AGPB24-NG)



Your Hestan Power Burner for use with Natural Gas is supplied with its own regulator which **MUST NOT** be removed. If this regulator needs to be replaced, use only the type specified by Hestan for this appliance.

To connect the gas supply, follow the next steps:

1. Locate the regulator mounted underneath your Power Burner and install a 1/2" NPT elbow and nipple as shown above. The nipple should be at least 3" long.
2. Connect gas supply using a minimum 1/2" diameter flexible (semi-rigid) stainless steel gas hose, no more than 48" in length. Be sure to use proper 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.



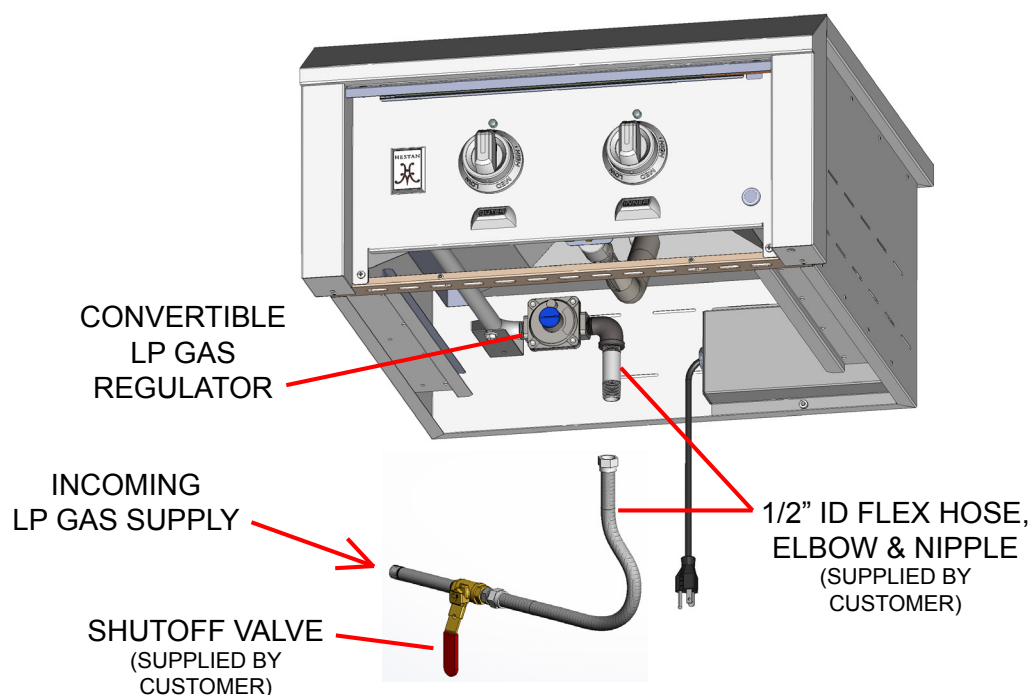
GAS AND ELECTRICAL CONNECTIONS *(continued)*

GAS CONNECTION - LIQUID PROPANE (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 may have 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 inches (1.22 m) or less.

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. The regulator must be set for a supply pressure of 11" WC (2.74 kPa) to maintain 10" 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 Power Burner is fitted with a shut-off valve conveniently positioned and easily accessible as an emergency gas shut-off.

HESTAN POWER BURNER
(MODEL AGPB24-LP)



Your Hestan Power Burner for use with LP Gas Piped Systems is supplied with a special convertible regulator which MUST NOT be removed. If this regulator needs to be replaced, use only the type specified by Hestan for this appliance.

To connect the gas supply, follow the next steps:

1. Locate the regulator mounted underneath your Power Burner and install a 1/2" NPT elbow and nipple as shown above. The nipple should be at least 3" long.
2. Connect gas supply using a minimum 1/2" diameter flexible (semi-rigid) stainless steel gas hose, no more than 48" in length. Be sure to use proper 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

The Hestan Power Burner can be connected to a standard 20 lb. LP gas cylinder when used with a two-stage regulator/hose assembly and tank retention device available for purchase as kit AGCKLPT from Hestan. This regulator/hose assembly must be used WITHOUT alteration. If the hose or any part of the assembly is damaged, it should not be repaired - it needs to be replaced. Please contact your Hestan dealer for genuine replacement P/N 014309. Please read and understand the instructions supplied with the kit, and perform the leak testing described below before using your appliance.

NOTE: To ensure proper heating performance of this appliance, verify that the supply pressure is adequate to maintain 10.0" WC (2.49 kPa) outlet (manifold) pressure.

LEAK TESTING

GENERAL

Although all gas connections on your Hestan Power 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 Power Burner.
- Do not use the Power 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 Power 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.



GAS AND ELECTRICAL CONNECTIONS *(continued)*

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 Power 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 Power Burner to the electrical supply until after gas connections have been made and leak checks have been performed.

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

The center burner of the Hestan Power Burner is 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. The octagonal burner also has no adjustment, except the correct orifice and adjustment of the air-shutter.

BURNER FLAME ADJUSTMENT

Each Power 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.

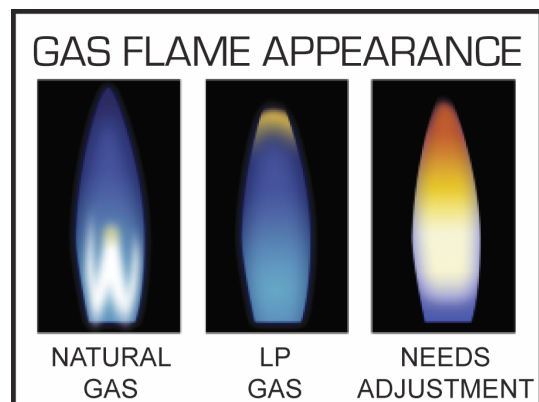
The flames of the burners should be visually checked and compared with the figures on the next page. Flames should be blue and stable with no yellow tips (LP units will have some yellow tipping). There should be no excessive noise or flame lifting. If any of these conditions exist, remove the burner 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.

The octagonal burner should also be periodically checked for blocked ports, debris, spider webs, etc. Cleaning instructions are described in the **CLEANING AND MAINTENANCE** section.



VALVE ADJUSTMENTS

The valves on your Hestan Power Burner are preset at the factory for optimum performance. However, the valve for the center burner 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 POWER BURNER WITH THE LOW HEAT SCREW REMOVED. GAS CAN ESCAPE AND CAUSE A POTENTIALLY HAZARDOUS CONDITION.

ADJUSTMENT STEPS FOR CENTER BURNER VALVE:

1. Remove the drip tray, 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, drip tray, and control knobs.

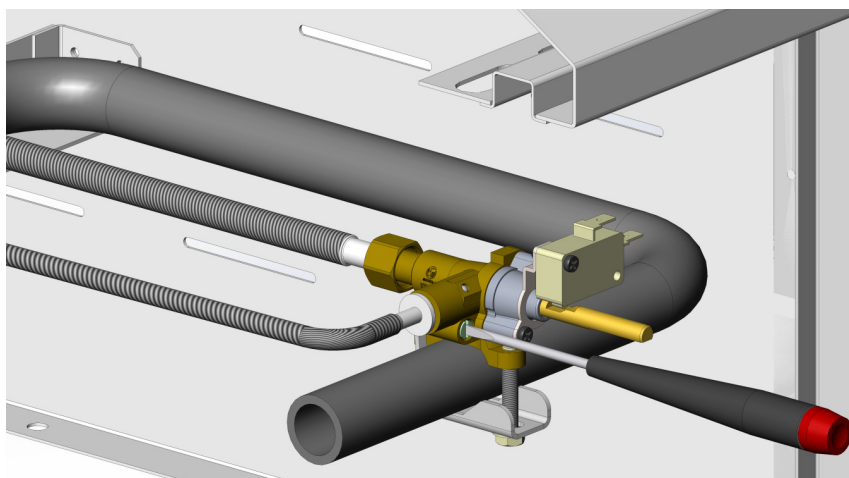


Figure 2



LIGHTING INSTRUCTIONS

Hestan Power Burners feature a spark-ignition system with flame-sensing technology which will relight the flame should it go out.

The Power Burner can also be manually lit should that become necessary.

LIGHTING POWER 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. The igniter for the center burner is built in to the base of the burner itself and is well protected (see Fig. 3). If you experience nuisance sparking during normal operation of the burner, see the TROUBLESHOOTING section of this manual.

The igniter for the outer burner is exposed and subject to contamination such as in the event of a boil-over while cooking. To ensure proper ignition, be careful to maintain the correct distance between burner and the igniter. The igniter must be approximately 1/8" (3mm) away from the nearest flame ports on the left side of the burner (see Fig. 4) so that a flame is constantly touching the center electrode of the igniter. If the igniter body is disturbed or the burner itself is out of position, nuisance sparking may occur.

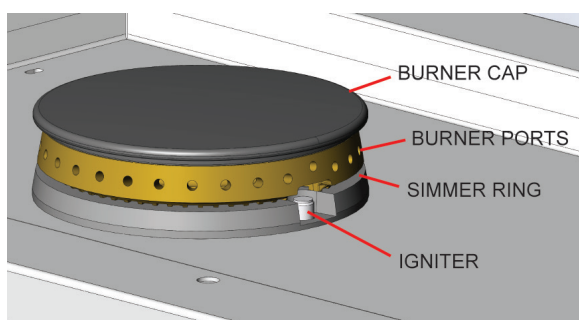


Figure 3

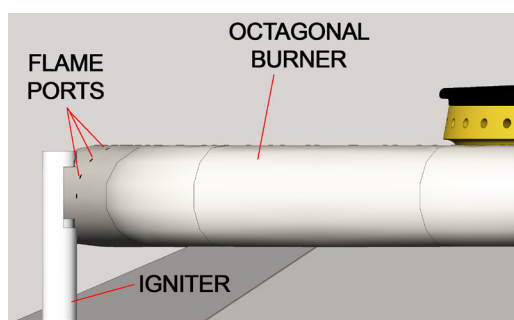


Figure 4

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 POWER BURNER



Your Hestan Power Burner is a powerful cooking tool that complements your Hestan Grill. DO NOT leave the Power Burner unattended while cooking.

COOKING WITH POWER BURNERS

The Hestan Power Burner features an inner “cooktop” style burner for use with smaller pots or a wok. It has a range of 1,650 BTU on simmer, up to 20,000 BTU on high. The unique octagonal outer burner is capable of roughly 12,000 BTU on low, up to 50,000 BTU on high. When used in combination, you have a maximum combined output of 70,000 BTU (on NG).

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.

WOK COOKING

Remove the center grate insert to cook with a wok. It is recommended to use a wok 14 - 20 inches (36 - 51 cm) in diameter. Wok cooking usually requires intense heat at the center of the bowl, so you should not use the octagonal burner when cooking with the wok. Doing so will most likely burn your food, and possibly the handles on the wok as well.

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 Power Burner.

To maintain the original appearance of your Hestan Power 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 Hestan Power 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.



CLEANING AND MAINTENANCE *(continued)*

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 Power 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 the Power Burner to its original condition. To avoid re-occurrence of any “rust-staining”, it is essential that the source of the contamination is eliminated. A Hestan Power 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)

Hestan Power Burners are available in standard stainless steel, or 11 Hestan signature color finish options. 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 POWER BURNER COMPONENTS

POWER BURNER GRATES

Should the grate or center insert require cleaning, the easiest way to do this 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 Power Burner is allowed to cool before cleaning, then cleaning will be more difficult.

DRIP TRAY

The drip tray should be cleaned after every usage of the Power Burner. Leaving a dirty drip tray in place will attract insects and rodents. After allowing the Power Burner to cool completely, remove the drip tray by pulling it out of the Power Burner. After cleaning, reinstall the tray.



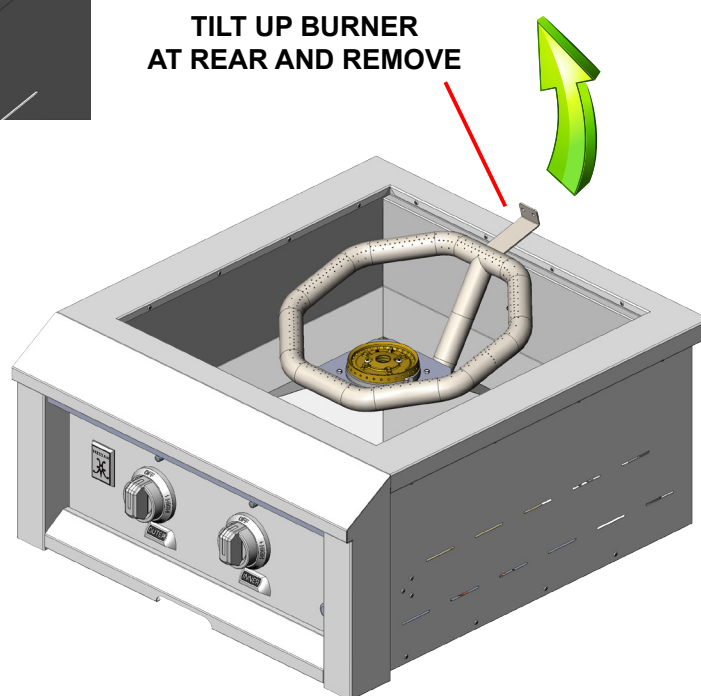
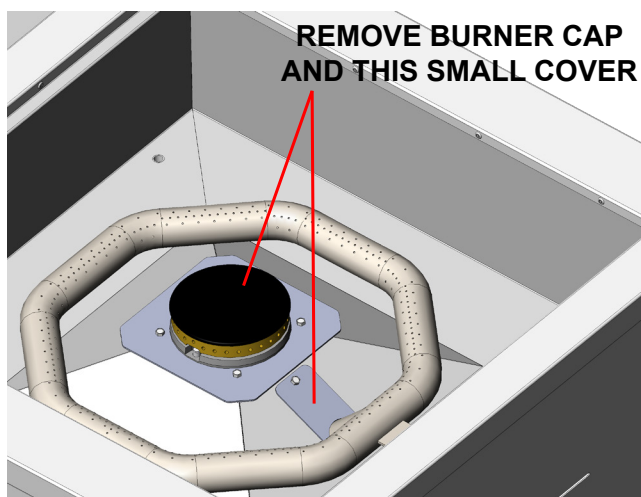
BURNER CLEANING

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 center 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. The octagonal burner is made out of a high-grade, 300-series stainless steel which can be cleaned with a brass-bristle brush and warm, soapy water.

The octagonal burner requires a little more effort to clean. If removal is required, first remove the burner cap from the center burner, and then the small cover at the rear of the burner. Also remove the 2 screws securing the burner to the rear wall of the unit. Tilt the burner up and out of the unit. Take care not to damage the spark igniter next to the burner.

Do not clean the burner ports with a toothpick or other item which may break off inside the port. Use a paperclip or needle to do this. Stubborn scale can be removed with a metal scraper. If removed, be sure to rinse everything well and shake out any water and debris trapped inside the burner tube. Do not disturb the air-shutter.

Great care should be used when re-installing the burner. It must be correctly centered and secured on the orifice before any attempt is made to relight the burner. Once re-installed on the orifice and the rear bracket is secured again with the 2 screws, the burner should rest flat and have no side-to-side movement. Take care not to damage the spark igniter next to the burner.





CLEANING AND MAINTENANCE *(continued)*

IGNITERS

The spark igniter on the center burner is partially exposed and can be contaminated in the event you have a boil-over when using the Power Burner. You can gently clean it with a soapy water solution and a toothbrush. Wipe down with a clean cloth. The spark igniter for the octagonal burner is also similarly exposed and subject to contamination. Exercise more caution when attempting to clean this igniter as its position relative to the burner is critical for proper ignition and to reduce the chance of nuisance sparking during operation.

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

ADDITIONAL CONSIDERATIONS

Always keep the area around the Power Burner free of obstructions and debris. Maintain at least 9" (23 cm) of space around the Power Burner to ensure proper airflow, and keep all ventilation openings clear and free of debris. Clean the 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 Hestan Power 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 Power Burner clean, dry and covered when not in use. This is even more important when long term storage is required. Always store the Power Burner clean, dry and covered with your Hestan Power Burner cover. A dirty Power 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.

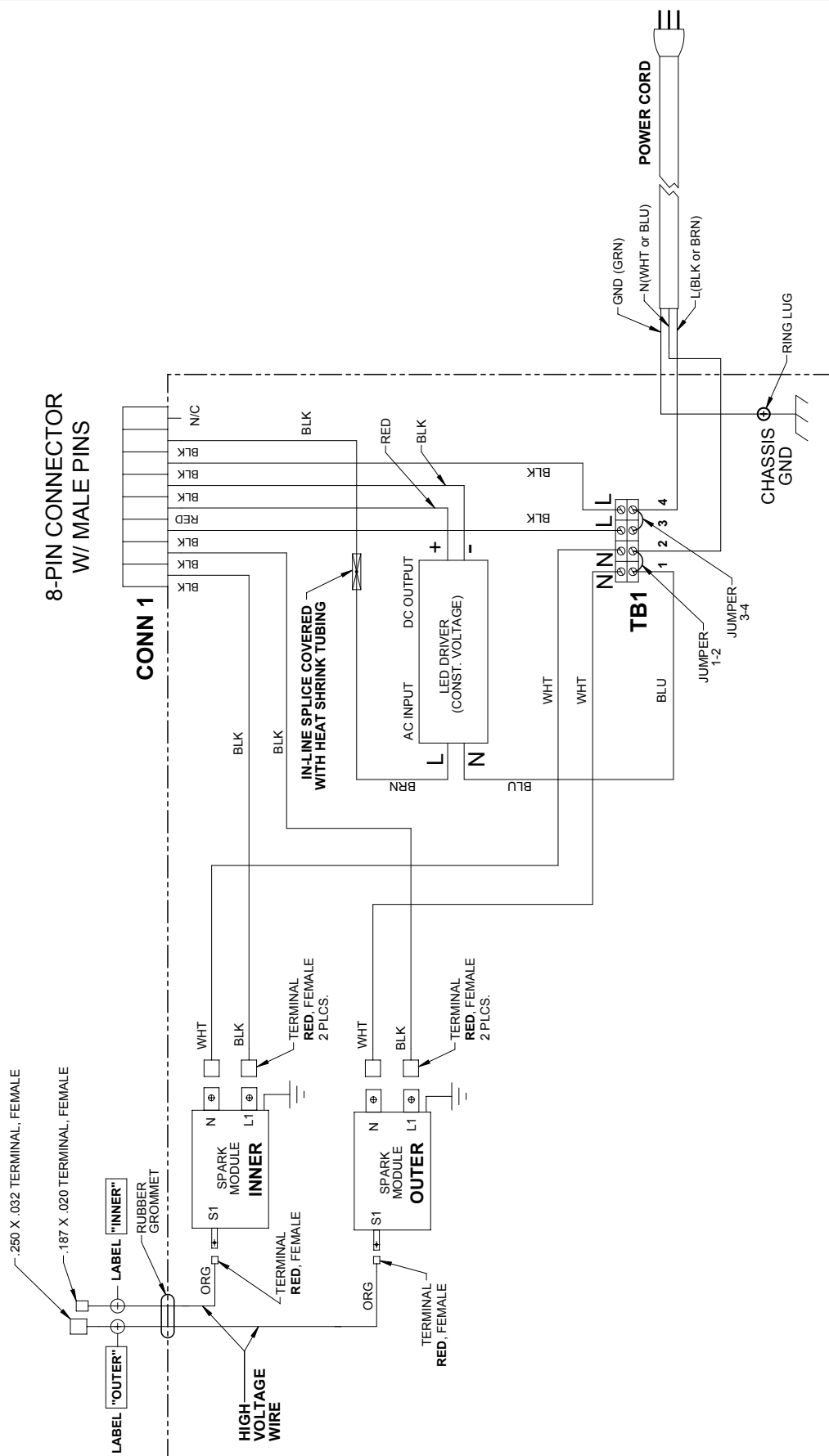
For those in desert communities, wind-driven sand is highly abrasive and constant exposure will eventually pit and scratch the surface. Another reason to keep your Power Burner covered when not in use.

TROUBLESHOOTING GUIDE



EN

Symptom	Check
Burner will not light	Gas supply not on / shutoff valve closed LP gas cylinder empty Power cord not plugged in, or no power to receptacle, or blown fuse Low gas pressure to unit Burner ports near igniter are obstructed or dirty Burner cap not installed correctly on base Defective or clogged burner valve Incorrect orifice or clogged orifice Igniter defective or cracked (not sparking) Defective regulator or regulator installed improperly
Burner will not stay lit	Burner ports obstructed or dirty Vent plugged on regulator or regulator installed improperly Windy conditions Low gas pressure
Slow to heat up	Low gas pressure or low LP gas cylinder Burner ports are obstructed or dirty Defective or clogged burner valve Incorrect orifice or clogged orifice
Gas Odor	Burner went out or did not light Loose or broken gas line Ruptured pressure regulator Burner cap not installed correctly on base Poor combustion, air-fuel mixture not adjusted properly Obstructed/dirty burner ports
Burner not working well / lazy or yellow flame	Burner ports are obstructed or dirty, check for spider webs Poor combustion, air-fuel mixture not adjusted properly Gas pressure incorrect / incorrect regulator Orifice sized incorrectly for gas type
Control panel LED lights not working	Power cord not plugged in, or no power to receptacle Switch defective
Nuisance clicking of Power Burner	Windy conditions Flame too low Food debris on igniter Outer burner igniter out of position (too far away from burner)



WIRING SCHEMATIC

