



SUMMERSET

ALTURI MANUAL

ALTURI

Safety Warnings, Codes &
Installation Instructions01
Gas Requirements08
Lighting the Grill12
Maintenane Tips12
Grill Features15
Parts List & Line Drawings17
Warranty20



SUMMERSET ALTURI INSTALLATION INSTRUCTIONS & OWNERS MANUAL

NAME: SUMMERSET ALTURI 30", ALTURI 36" & ALTURI 42"
PART #: ALT30-LP/NG / ALT36-LP/NG / ALT42-LP/NG

Liquid propane & natural gas configurations

THANK YOU

Thank you for your purchase. We'd like to welcome you to the Summerset family of luxury outdoor kitchen products and look forward to being a part your home for years to come. As a family business with over 30 years of industry experience, we aim to deliver exceptional quality and personal service. Welcome to the Summerset family and we hope you love your new Alturi Grill!

FOR YOUR RECORDS

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



For warranty information and to register your grill visit, amddirect.com/register

To view on your phone, scan the QR code on your smart phone's camera app. (For Android devices, use Google)

INSTALLER:

Please leave this manual for the owner

Serial Number: _____

Model: _____

Date of Purchase: _____

Place of Purchase: _____

**Safety
Warnings,
Codes &
Installation
Instructions**

IF YOU SMELL GAS

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

CODE AND SUPPLY REQUIREMENTS

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

This appliance and its individual shutoff valve must be disconnected from the gas supply piping system when testing the system at pressures in excess of $\frac{1}{2}$ psig (3.5 kPa).

This appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply system at pressures up to and including $\frac{1}{2}$ psig (3.5 kPa).

WARNING!

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

WARNING!

Improper installation, adjustment, alteration, service, or maintenance can cause injury or property damage. For assistance or additional information consult a qualified professional installer, service agency, or the gas supplier.

All electrical outlets in the vicinity of the grill must be properly grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.1, whichever is applicable. Keep all electrical supply cords and fuel supply hoses away from any heated surface at all times.



WARNING!

To reduce the risk of fire, electrical shock, or injury, read and follow these basic precautions before operating your gas grill.

WHEN USING YOUR GRILL, PLEASE READ AND FOLLOW THESE BASIC PRECAUTIONS:

GRILL INSTALLATION

This outdoor-cooking appliance must be installed in accordance with all local and state codes INSPECTED by your local city & fire department. If installation is planned in an area with no local codes, the gas burner must be installed in accord with the National Fuel Gas Code ANSI Z223.1 and storage and handling of liquefied petroleum gases, ANSI/NFPA 58 or CSA B149.1 natural gas and propane installation code. ALWAYS USE PROFESSIONAL BUILDERS & INSTALLERS. For Safety – have inspected by your local city, gas company and fire department before use. This is NOT an indoor appliance – for outdoor use only.

CALIFORNIA PROPOSITION 65 WARNING

The burning of gas cooking fuel generates some by-products, which are on the list of substances, which are known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances, always operate the unit according to the use and care manual, ensuring you provide good ventilation when cooking.



WARNING!

Failure to read and follow the "USE AND CARE" instructions could result in a FIRE or EXPLOSION that could cause serious bodily injury, death or property damage.

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

NOTE!

DO NOT USE THIS APPLIANCE UNDER OVERHEAD COMBUSTIBLE SURFACES

GENERAL SAFETY REQUIREMENTS

1. This outdoor cooking gas appliance is not intended to be installed in or on recreational vehicles, portable trailers, boats or any other mobile vehicles.
2. This outdoor cooking gas appliance is intended for use outdoors and shall not be used in a building, garage or any other enclosed area.
3. Minimum clearance of 16" – 18" inches from the back and sides of the grill to adjacent combustible construction must be maintained. This outdoor cooking gas appliance shall not be located under overhead unprotected combustible construction.
4. If the use of an external electrical source is required when installed, this outdoor cooking gas appliance must be electrically grounded in accordance with the local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.1. Keep any electrical supply cord, or the fuel supply hose away from any heated surfaces.
5. Keep your grill in an area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
6. DO NOT obstruct the flow of combustion and ventilation air to this appliance. Keep the ventilation openings of the cylinder enclosure free and clear from debris.
7. Check all gas connections for leaks with a soapy water solution and brush. Never use an open flame to test for gas leaks.
8. Check flexible hoses for cuts and wear that may affect the safety before each use.
9. Never use the grill in a windy area.
10. Never use the grill without the drip pan installed and pushed all the way to the back of the grill. Without the drip pan, hot liquid and debris could leak downward and could produce a fire hazard.
11. Have an ABC Fire Extinguisher readily accessible. Never attempt to extinguish a grease fire with water or other liquids.
12. Keep electrical supply cords and fuel supply hoses away from heated surfaces.
13. Do not heat unopened food containers as they may explode.
14. Never store additional or empty fuel cylinders in the grill cabinet or near the grill. Do not store cylinders indoors or on their sides. Never use dented, rusty or damaged cylinders.
15. Close supervision is necessary when this or any appliance is used near children. Keep children away from the grill during operation and until the grill has cooled off.
16. Never place your fingers inside the observation openings in the griddle at any time as injury could occur.
17. After the grill is installed by a professional technician be sure they show you where your gas supply shut-off valve is located. All gas lines must have a shut-off valve that is easily accessible. If you ever smell gas, check for leaks IMMEDIATELY. Never check for gas leaks with an open flame.

19. Never operate the grill in a windy area. If windy conditions exist, install a suitable wind guard.
20. Damage caused by leaving an operating burner unattended is not covered under the terms and conditions of the AMD Direct Warranty. Never leave open flame unattended.
21. Do not repair or replace any part of the grill unless specifically recommended by this manual. A qualified technician should perform all other necessary service.
22. Children should never be left alone or unattended in an area where the grill is located. Install the grill well away from areas where children play. Do not store items that may draw the interest of children in or around the grill, island or masonry enclosure. When in use and immediately after, areas of the grill are hot enough to cause severe burns!
23. Avoid wearing loose-fitting, long sleeves or flammable garments when using the grill. Never touch cooking grates on top or surrounding metal surfaces with your bare hands as these areas become extremely hot during use and could cause severe burns. Use an insulated glove or mitt when attempting to handle parts of the grill.
24. Never lean over or look directly over the cooking surface when attempting to light.
25. Do not put on a grill cover until the cooking surface has completely cooled down.
26. Never connect any unregulated gas supply to the grill. Supplied regulator must be used in order to validate warranty.

NOTE: In Massachusetts: All gas products must be installed using a "Massachusetts" licensed plumber or gas fitter. A "T" Handle type manual gas valve must be installed in the gas supply line to this appliance. This applies to permanently installed natural gas and propane installations. This does not apply to propane portable installations using a 20-pound tank.

SHIPMENT ARRIVING DAMAGED:

VISIBLE DAMAGE

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

CONCEALED DAMAGES

If damages are unnoticed until the grill is unpacked, notify the transportation company or carrier immediately and file a concealed damage claim with

them. This should be done within (5) days of the delivery date. Be sure to hold on to the box/carton for inspection. We cannot assume responsibility for damage or loss incurred in transit.

IMPORTANT NOTES

BE MINDFUL OF WIND DIRECTION

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

GAS LINE LENGTH

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

PROPER LEVELING

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

CONSTRUCTION ZONES

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

IMPORTANT: THIS GRILL IS FOR OUTDOOR USE ONLY.

 **WARNING!**

The grill must be installed in masonry or other types of fireproof surrounds. The unit is not insulated and therefore must be installed or placed with 16" – 18" of side and back clearance from unprotected combustible materials such as wood, plastic, or stucco with wood framing.

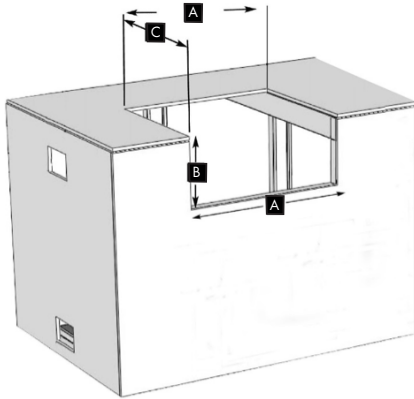
PLEASE NOTE: if this is not done the combustible material will catch on fire and potentially damage your house / structure and may cause bodily harm due to the fire.

Do not install this unit under unprotected flammable surfaces. Do not install or use this appliance inside a building, garage, or any other enclosed area.

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

Important: The lip on the side requires 1" (2.5 cm) of counter top on each side and back to support the unit.

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



CUT OUT DIMENSIONS

Grill Model	A: Width	B: Height	C: Depth
Alturi 30"	28 3/4"	10 1/4"	21 5/8"
Alturi 36"	34 3/4"	10 1/4"	21 5/8"
Alturi 42"	40 3/4"	10 1/4"	21 5/8"

OVERALL PRODUCT DIMENSIONS

Grill Model	A: Width	B: Height	C: Depth
Alturi 30"	30"	25.455"	29.36"
Alturi 36"	36"	25.455"	29.36"
Alturi 42"	42"	25.455"	29.36"

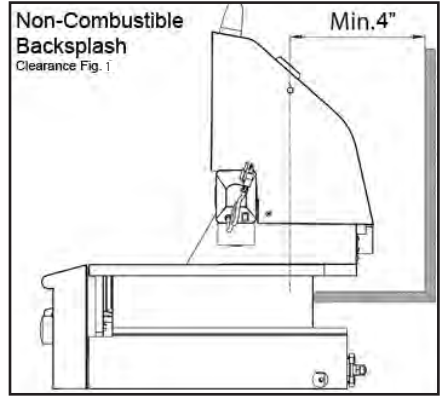
ALL BBQ ISLANDS MUST BE MANUFACTURED FROM "NON COMBUSTIBLE" MATERIAL. IF COMBUSTIBLE MATERIAL IS BEING USED, A SUMMERSET GRILL LINER IS REQUIRED.

NOTE:

For the minimum clearances between the grill and any side or rear walls, your setup must fall within one (or more) of the following:

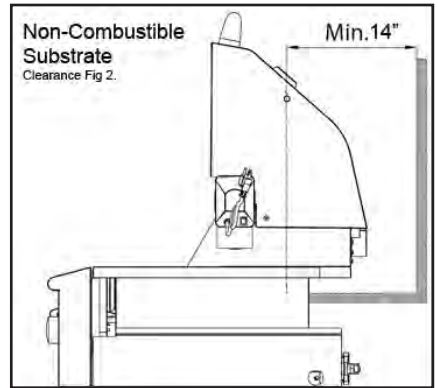
IMPORTANT NOTES:

Clearance between grill and strictly non-combustible wall (i.e. brick wall, Clearance Fig. 1). The grill must have a minimum clearance of 4" right, left and from any non-combustible wall. This allows for proper ventilation and helps prevent dangerous overheating.



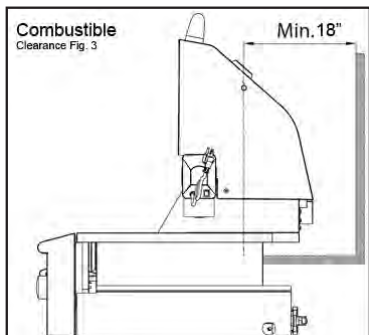
Clearance between grill and protected combustible wall

(i.e. a non-combustible wall in front of a combustible wall to serve as a barrier, Clearance Fig. 2). This can be accomplished by brick or a metal stud finished with non-combustible substrate. The grill must have a minimum of 14" right and rear clearance from the protected combustible wall. (The 4" non-combustible material clearance, plus an additional 10" clearance between the grill and protected wall.)



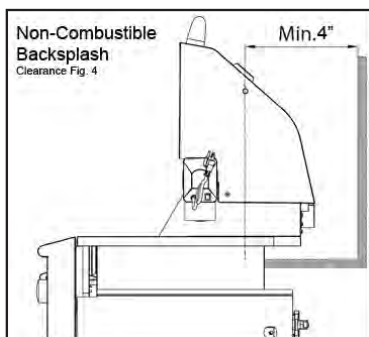
SIDE AND REAR WALL CLEARANCES

Clearance between grill and combustible wall (Clearance Fig. 3). The grill must have a minimum of 18" right, left and rear clearance from any combustible wall.



BACK SPLASH CLEARANCE (IF APPLICABLE)

If a non-combustible backsplash exists, it must have a minimum of a 4" clearance from the rear of the grill (to allow for proper ventilation and help prevent dangerous overheating). Clearance Fig. 4).



IMPORTANT NOTES:

This 4" backsplash clearance must first be met prior to any non-combustible walls beginning behind it.

OVERHEAD CONSTRUCTION AND EXHAUST HOOD REQUIREMENTS

This grill is designed for outdoor use only. DO NOT use the grill inside a building, garage, or enclosed area.

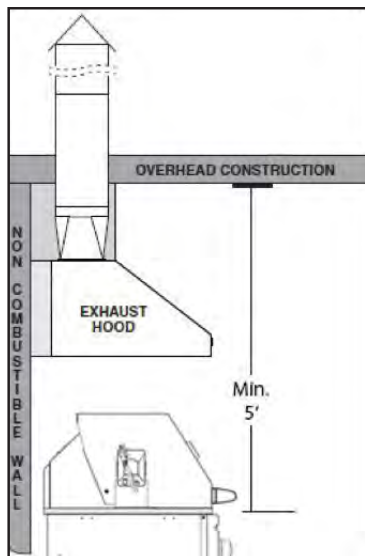
When installing the grill in a combustible surround, a Summerset insulating jacket/grill liner must be used.

A minimum five (5) foot clearance is required between the countertop and the overhead construction.

When installed under combustible overhead construction, the area above the cooking surface of the grill must be covered with an exhaust hood. The exhaust hood provides the protection for the combustible overhead construction.

IMPORTANT NOTES:

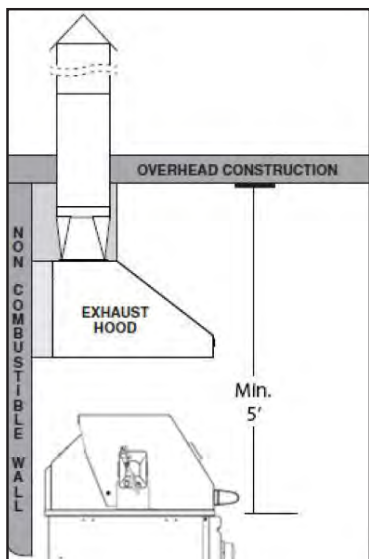
- **DO NOT** use this appliance under **unprotected** combustible overhead construction.
- When installed under overhead non-combustible construction, an exhaust hood is highly recommended.



EXHAUST HOOD REQUIREMENTS

When using an exhaust hood, the area above the cooking surface of the grill must be covered with a hood larger than the cooking area of the grill, AND with a minimum of 1200 CFM (cubic feet per minute) for proper outdoor application.

Gas Requirements



Combustible Overhead Construction:

Exhaust hood required.

Non-Combustible Overhead Construction:

Exhaust hood is highly recommended.

UNPACKING YOUR GRILL

Included with your ALTURI grill are the following loose items:

Cooking Grates: ALT30(2), ALT36(3), ALT42(3)

Burner Covers: ALT30(2), ALT36(3), ALT42(3)

Burners: ALT30(2), ALT36(3), ALT42(3)

Warming Rack: ALT30(1), ALT36(1), ALT42(1)

Drip Tray: ALT30(1), ALT36(1), ALT42(1)

Heat Zone Separators: ALT30(1), ALT36(2), ALT42 (2)

Rotisserie Kit: ALT30 (1), ALT36 (1), ALT42 (1)

Conversion Kit:

- Set of orifices.
- If grill is factory set LP, NG orifices will be included.
- If grill is factory set NG, LP orifices will be included.

Placement:

The drip tray will be at the bottom of the unit and will slide into the drip tray support brackets.

Above the heat shields are the u-tube burners (already installed).

The burner covers or briquette trays are above the burners and attach to the mounting pegs located inside the firebox.

The cooking grates are placed above the burner covers and finally the warming rack is placed on the mounting tabs

GAS REQUIREMENTS

! WARNING!

GAS LINES

Never connect a gas line directly to the grill. A pressure regulator must be installed on all gas equipment. Removing or failing to install the pressure regulator can result in fire and serious personal injury and will void the warranty.

MINIMUM PRESSURE REQUIREMENTS

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

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

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

IMPORTANT:

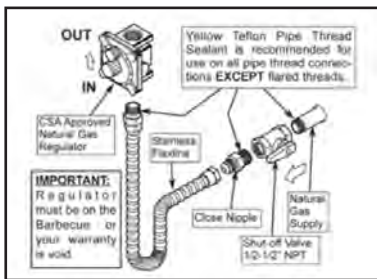
All installation and all installation parts must conform to local codes with the National Electrical Code, ANSI Z223.1/NFPA 70 latest edition and the National Fuel Gas Code ANSI Z223.1/NFPA 54 in the U.S. and CGA-B149.1/2 in Canada

NATURAL GAS REQUIREMENTS

- Summerset Professional Grills recommends that only qualified professionals perform the required plumbing on this product.
- Check the rating plate to make sure the gas supply you are hooking up to is the gas type the grill is manufactured for.
- To ensure satisfactory performance, the gas supply line must be sized to accommodate the total BTU requirements of all the gas-fired equipment that will be connected to that line.
- In no case should pipe less than 1/2" inside diameter or 1" outside diameter ever be used to connect this product.

NOTE: DO NOT use any tape, pipe dope or threading compound on any flare fitting. This will cause a clog in the regulator and prevent your grill from functioning properly.

CONNECTING TO THE NG REGULATOR



LIQUID PROPANE TANK REQUIREMENTS

Turn off the gas at the supply when grill is not in use.

Please ensure:

- The LP gas tank has a shutoff valve, terminating in an LP gas supply tank valve outlet that is compatible with a Type 1 tank connection device. The LP gas tank must

also have a safety relief device that has a direct communication with the vapor space of the tank.

- The tank supply system must be arranged for vapor withdrawal.
- The LP gas tank used must have a collar to protect the tank valve.

Never connect an unregulated LP gas tank to your gas grill. The gas regulator assembly supplied with your gas grill is adjusted to have an outlet pressure of an estimated 11" water column (W.C.) for connection to an LP gas tank.

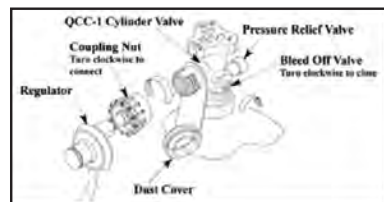
- Use a standard 20 lbs. LP tank with QCC – 1 fitting.
- Grills set up for LP gas come equipped with an LP hose regulator assembly for connection to a standard 20 lbs. LP cylinder. (Type 1)

NOTE: DO NOT use any tape, pipe dope or threading compound on any flare fitting. This will cause a clog in the regulator and prevent your grill from functioning properly.

CONNECTING TO THE LP TANK

The hose and regulator are connected in the following manner:

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



FILLING AND REFILLING LP GAS CYLINDERS

All purging and refilling of LP gas cylinders must be performed by qualified personnel in the LP gas industry. Never store a spare LP gas cylinder under or near this appliance.

Never fill the LP gas cylinder beyond 80 percent full. Failure to follow these instructions may result in explosion, personal injury or death.

A propane tank with an OPD (Overfill Prevention Device) must be used. This safety feature prevents the tank from being over-filled which can cause malfunction of the LP gas tank, regulator and/or grill.

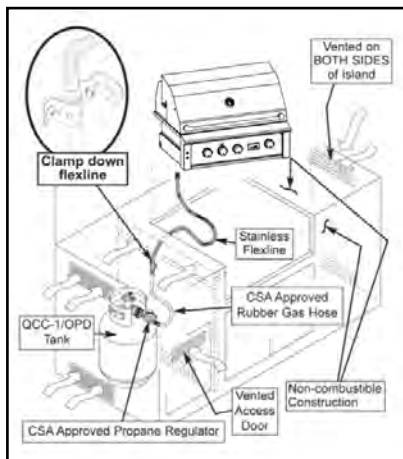
The LP cylinder must be constructed and marked in accordance with the specifications for LP gas cylinders of the U.S. Department of Transportation (DOT) and designed for use with a Type 1 system only. Be sure to read and follow all LP connection instructions.

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

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

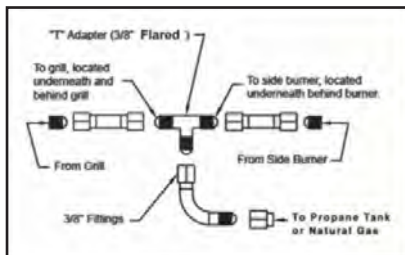
LIQUID PROPANE INSTALLATION

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



CONNECTING TO A SIDE BURNER

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



LIGHTING THE GRILL

! WARNING!

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

Never operate the grill unattended. **DO NOT OPERATE ROTISSERIE BURNER WITH WARMING RACK INSTALLED**

Your Summerset Professional Grill is equipped with reliable, high-efficiency piezo ignition valves. Below are instructions for valve ignition and manual ignition lighting.

Lighting The Grill & Maintenance Tips

VALVE IGNITION

PLEASE Keep your face and body away from the grill top when lighting.

- Open the hood before lighting; do not attempt to ignite burners while hood is closed.
- Make sure gas supply is turned on.
- Make sure burner control knobs are in the "OFF" position.
- Press in the control knob then slightly turn the knob counterclockwise while still pressing in.
- Hold in the above position for 5 seconds allowing the gas to reach the manifold.
- Turn the knob counterclockwise past the ignition to the high setting to ignite. You will hear the one time clicking sound of the spark ignition.
- After ignition, set the knob to the desired setting.

NOTE:

1. If the burner doesn't ignite, wait five (5) minutes before repeating the steps.
2. DO NOT turn on more than one burner at a time.

MANUAL IGNITION

CAUTION: Always wait five (5) minutes for gas to clear after any unsuccessful lighting attempt.

Follow these steps:

Place either a burning long-barrel butane lighter or a burning long-stem match near the manual flash tube to the right of the grill. For back burners, hold the flame against the surface of the back burner.

Hold the lighter or match flame at the top of the manual flash tube for five (5) seconds, or, next to the back burner. Then depress the appropriate control knob and while pressing, turn it counterclockwise to the HI position. Remove the lighter or match when the burner lights and release the control knob.

If the burner does not light within five seconds of turning the control knob, immediately depress the knob and turn the control knob to OFF. Wait five (5) minutes before repeating the step of the MANUAL LIGHTING instructions.

NOTE: Keep the hood closed during the pre-heat period.

BEFORE LIGHTING ROTISSERIE BURNER

IMPORTANT: REMOVE THE WARMING RACK PRIOR TO TURNING ON THE ROTISSERIE BURNER. Turning the rotisserie burner on while the warming rack is installed will cause the warming rack to warp and void the warranty.

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MAINTENANCE TIPS

PRE-HEATING THE GRILL

Pre-heating your grill every time you use it is extremely important. Pre-heating allows the briquettes to properly heat up, providing more even and more consistent cooking results. Pre-heat your grill by igniting all main burners. Then close the hood and allow the grill to heat for 10 to 15 minutes, the hood thermometer should reach approximately 450°. Once you've reached your desired pre-heat temperature, turn off the burners that you won't be using to cook your food. Remember, surface temperature can be up to 200° higher.

SHUT OFF INSTRUCTIONS

1. To shut off the unit, depress each valve control knob and while pressing turn clockwise to the "OFF" position.
2. Always close the valve from the gas supply after each use of the unit.

NOTE: When using a portable propane tank: Propane tanks are equipped with a safety shutdown device that may cause low or no gas pressure/flame at the burners if operating and lighting instructions are not followed exactly.

CLEANING THE DRIP TRAY

The drip tray should be cleaned after each use. After the grill is completely cool, remove the drip tray by pulling it out until it stops, then lifting the front edge until the drip tray comes free. Clean it with hot soapy water or an oven-style cleaning product and re-install. When using an oven-style cleaning product be sure to carefully follow the manufacturer's instructions. Many of these cleaners are toxic and can damage the stainless-steel finish if not used properly. Also, check the tray after rain. If you've left the grill uncovered, you may need to remove the drip tray to drain the water from the tray.

LOW FLAME ADJUSTMENT

- To adjust the burner to a low setting:
- Make sure the grill is cool.
- Remove the grates and burner covers so you can see the flames while adjusting the burners.
- Light the burner and allow it to preheat on high for 3 minutes.
- Turn the burner to "LOW".
- Pull off the control knob.
- Use a flat head screw driver and adjust the "gold flathead screw" in the valve to the proper flame height.

CLEANING TIPS

STAINLESS STEEL NEEDS TO BE CLEANED?? ABSOLUTELY!

Stainless steels need to be cleaned for aesthetic considerations and to preserve corrosion resistance. Stainless steel is protected from corrosion by a thin layer of chromium oxide. Oxygen from the atmosphere combines with the chromium in the stainless steel to form this passive chromium oxide film that protects from further corrosion. **Any contamination of the surface by dirt, or other material, hinders this passivation process and traps corrosive agents reducing corrosion protection. Thus, routine cleaning is necessary to preserve the appearance and integrity of the surface.**

GRILL EXTERIOR

Wash with warm soapy water and apply stainless steel polish to protect routinely grill interior

GRILL INTERIOR

- Burn off excess food debris and marinades for 15 minutes after cooking.
- Once the unit is cool, turn over the burner covers and burn the top side (the burner covers are reversible and are able to be mounted upside down for cleaning purposes).
- Use an approved stainless-steel oven cleaner to remove grease build up.
- Routinely have a professional barbecue cleaning company detail the barbecue for best results and longevity.

STAINLESS STEEL MAINTENANCE

After each use, wipe down the exterior of the grill to remove grease and splatters. Use a commercially available stainless steel cleaner to clean and polish the exterior surfaces. Doing these things

on a regular basis minimizes the amount of effort required .

When removing stubborn stains:

- Do not use metallic abrasives and always rub in the direction of the grain.
- Some household cleaning products are not suitable for stainless steel; be sure to read the label before using on the grill.
- Always use the mildest cleaning solution first, scrubbing in the direction of the grain.
- Specks of grease may gather in the grain of the stainless steel and bake on to the surface, giving the appearance of rust.
- To remove these baked-on foods use a fine to medium grit non-metallic abrasive pad (Scotch Brite is good) in conjunction with a stainless steel cleaner.
- Solutions used for cleaning concrete and masonry can be very corrosive and will 'attack' stainless steel.
- Be sure your Summerset products are well protected before using these products.

IMPORTANT NOTE: FOR LOCATIONS NEAR COASTAL AREAS AND POOLS

#304 stainless steel materials used in the construction of your Summerset Professional Grill are highly rust resistant, however, chlorine in the air from swimming pools or the salt from sea air may cause surface rust to appear and even create some pitting if left on the product. Here are a few tips to avoid this:

- Regularly wipe down the exterior surfaces with a damp cloth (micro fiber towels work well)
- Allow the surfaces to dry before installing the cover. DO NOT cover a damp grill.
- In extreme environments apply a rust inhibitor which leaves a microscopic protective layer on the grill.
- For seasonal storage, use the product referred to above, ensure the grill is dry, then cover and secure the cover to minimize the amount of damp air getting to the surfaces.

After your first use, certain areas of the grill may discolor from the intense heat given off by the burners - this is normal and cannot be cleaned off. For light and heavy food stains there are many different stainless steel cleaners available.

Grill Features

ROTISSERIE INSTALLATION

CAUTION: When using the back burner, keep the grill lid closed to prevent heat loss, provide proper convection and provide proper venting. This will ensure even cooking temperatures.

Do not keep your grill lid open while cooking on the rotisserie as this may cause personal injury, or in some cases, in windy conditions, damage the grill.

Do not use the rotisserie motor in the rain. Do not leave the motor on the grill when not in use.

1. Remove the warming rack, cooking grates, and cooking grates if necessary
2. Mount the rotisserie motor bracket on either side of the grill nearest the outlet
3. Slide the rotisserie motor onto the rotisserie motor bracket
4. Insert rotisserie spit (rotisserie rod) into motor
5. Place 1st fork onto the rotisserie spit and secure tightly
6. Position the meat onto the spit securing to the 1st fork
7. Place 2nd fork onto the spit securing to the meat and tighten screw
8. Insert collar onto spit
9. Screw on handle nut and handle
10. Add a drip pan beneath the meat to catch drippings and retain moisture in the meat
11. Light back burner per lighting instructions in this manual and close grill lid

IMPORTANT: Turn the back burner to low or off when stopping the rotisserie to prevent over cooking

HEAT-ZONE SEPARATOR INSTALLATION

To install the heat zone separators, please insert the heat zone separators as shown in the figure below.



OPTIONAL DROP-IN SEAR BURNER INSTALLATION

The preferred location to install a drop-in sear burner is on the far left of the grill. This will allow for a sear zone while maximizing the main burner grilling space. To install a drop-in sear burner:

- Remove the grate and burner covers to access the main burner
- Remove the cotter pin securing the main burner (if necessary)
- Remove main burner
- Remove cross tube in between main burners allowing for drop-in sear burner to rest flat, if necessary
- Install sear burner with the center of the orifice positioned in the center of the burner and rest the back of sear burner flat on the rear of the grill. There is a locating pin in the rear of the sear burner that must be seated correctly.

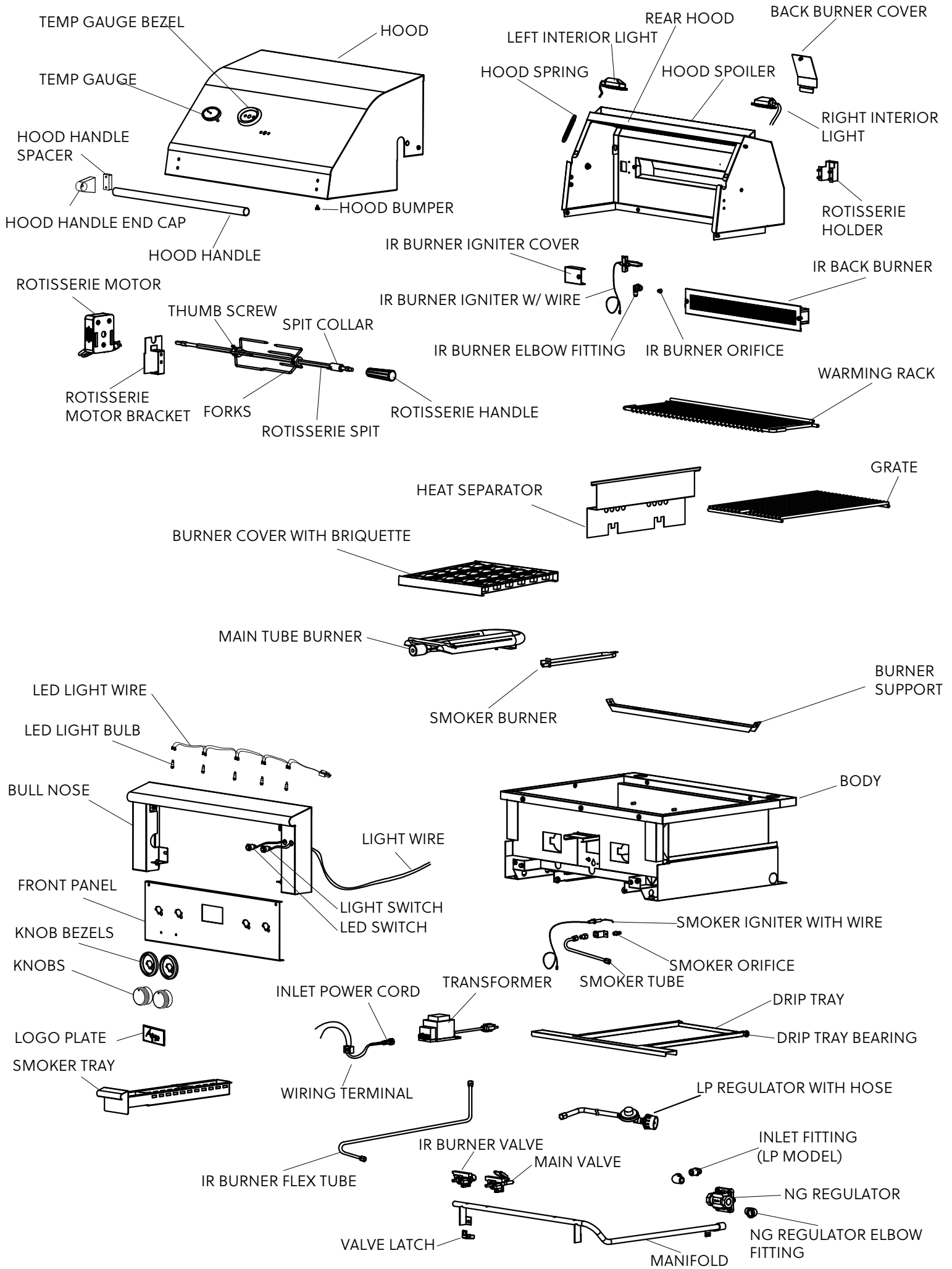
LIGHTING OPTIONAL DROP-IN SEAR BURNER

1. Open the hood before lighting; do not attempt to ignite burners while hood is closed.
2. Make sure gas supply is turned on.
3. Make sure burner control knobs are in the "OFF" position.
4. Press in the control knob then slightly turn the knob counterclockwise while still pressing in.
5. Hold in the above position for 5 seconds allowing the gas to reach the manifold.
6. Turn the knob counterclockwise past the ignition to the high setting to ignite. You will hear the one time clicking sound of the spark ignition.
7. After ignition, set the knob to the desired setting.
8. Using the main burner sear zone can cause extreme damage. **100% attendance to this style of cooking is required.**

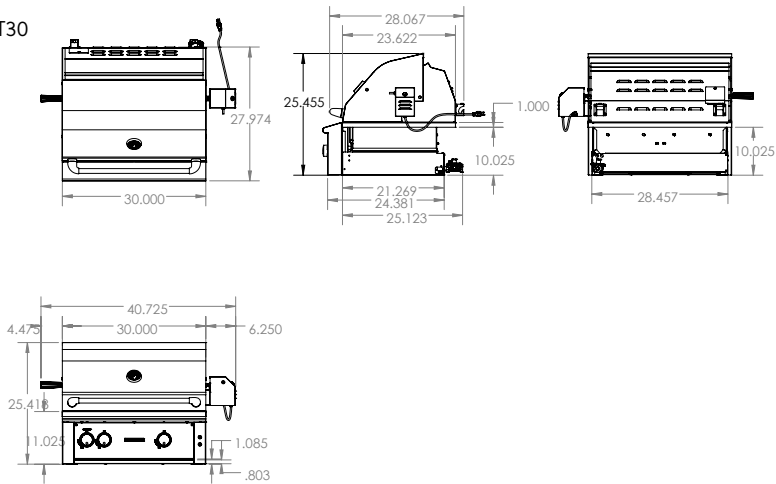
POWER FRONT PANEL LED

To power internal halogen and external LED lights, insert the trans wire (two prong connection) into the transformer. Plug the transformer into an electrical outlet rated for the transformer.

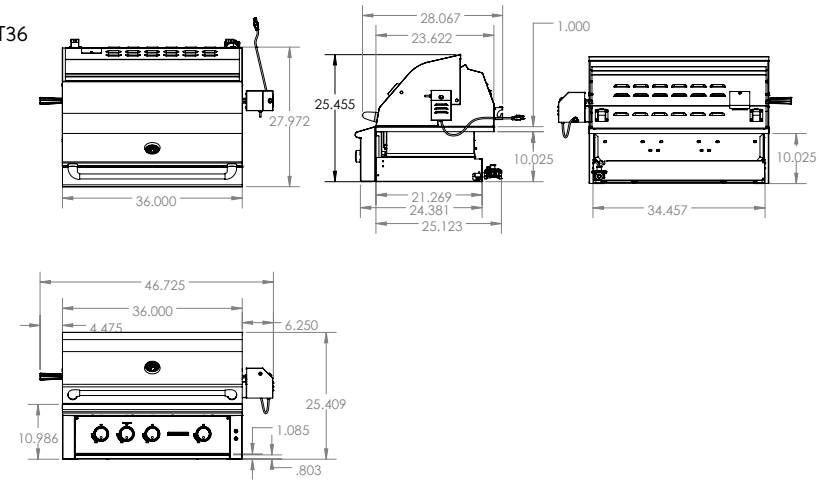
Parts List & Line Drawings



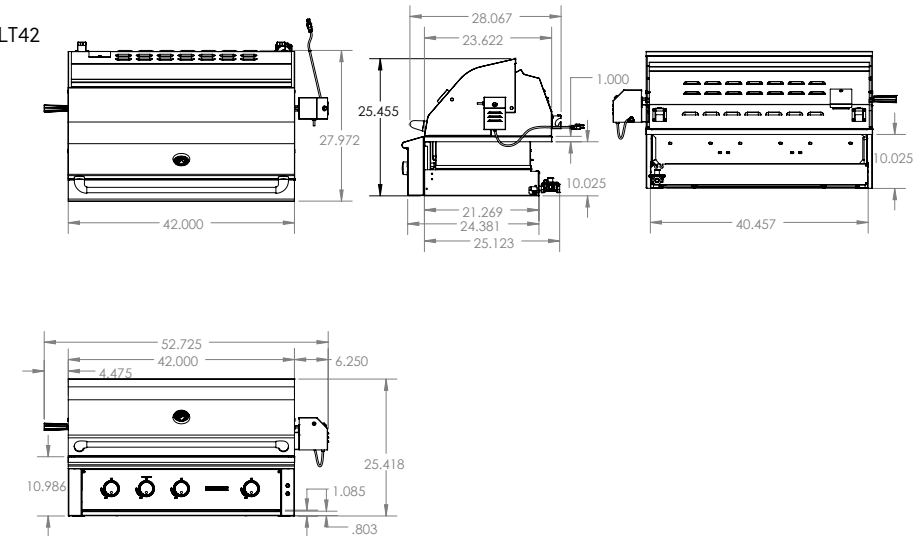
ALT30



ALT36



ALT42



GOLD STANDARD WARRANTY

Your investment in AMD Direct product is backed by the strongest warranty in the industry. In addition to precision engineering and outstanding performance, AMD Direct products include our GOLD STANDARD LIFETIME WARRANTY with all replacement parts 100% non-prorated. Effective with purchases 8/1/21.

AMD Direct Warranty is valid for original purchaser at original site of delivery with proof of purchase and photo documentation only. Registration form must be submitted online within 30 days of the purchase date to validate the warranty. Warranty is void upon transfer of ownership. Warranty does not apply to products installed in any commercial, rental, or nonresidential application (exception of the Resort Grill, Alturi, & TRL). Warranty covers replacement parts only. Manufacturer is not responsible for labor or labor-related costs. Warranty does not cover discoloration, surface rust, corrosion, or oxidation, which may occur due to harsh environments, chemicals, or overheating. Warranty will not apply for damage resulting from improper installations, abuse, extreme environments, grease fires, or misuse. Proof of regular and proper maintenance is required. Coastal, humid, and/or salt environments are subject to manufacturer review. All out-of-box claims must be made within 30 days of purchase and must be made prior to installation. Any product installed damaged will be considered damaged during installation and not covered under warranty. Warranty and registration forms are available at www.amddirect.com/register. Please be advised - all display models are sold "as is" and the warranty covers the following items only: main burners (Gold Standard Lifetime Warranty), grates (Gold Standard Lifetime Warranty), burner covers (Gold Standard Lifetime Warranty). All warranties are subject to the review and approval of the manufacturer.

14520 DELTA LANE SUITE 105,
HUNTINGTON BEACH, CA 92647

800.966.8126

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AMD DIRECT GAS APPLIANCES GRILLS, SIDE/POWER BURNERS, & OVEN

- Gold Standard Lifetime Warranty on construction and manufacturer defects
- Gold Standard Lifetime Warranty on stainless steel construction
- Gold Standard Lifetime Warranty on cooking grates, burners, burner covers, valves, flame tamers, and heatzone separators, temperature gauges, & hood springs
- Gold Standard Lifetime Warranty on briquette systems
- 3 YEAR Warranty on all other parts, components, & electrical, including: LED bulbs, wire harness, & switches; power source wire; transformer; interior halogen light wire & bulb

VENT HOODS, REFRIGERATION, COLD STORAGE & SINKS

VENT HOODS

- 5 Year Warranty on all Stainless Steel Construction
- 3 year Warranty on blowers, LED Lighting, wiring harness and switches

15" & 24" REFRIGERATION MODELS

- 3 year Warranty on all construction including compressors
- 1 year Warranty on transformer, LED bulbs, LED harness, power source wire, LED switches, interior halogen light wire/bulbs

21" REFRIGERATION MODELS

- 1 year Warranty on all construction & electrical components including compressor, transformer, LED bulbs, LED harness, power source wire, LED switches, interior halogen light wire/bulbs
- Gold Standard Lifetime Warranty on Ice Chests
- Gold Standard Lifetime Warranty on drains & faucets

DRAWERS, DOORS, GRILL LINERS, & CARTS

- Gold Standard Lifetime Warranty on construction, workmanship and materials for all stainless steel parts, including doors, drawers, grill liners, & carts
- 3 year on electrical (Warming Drawers)

COVERS

- Gold Standard Lifetime Warranty on covers, including grills, carts, side/power burners & oven

COMMERCIAL APPLICATIONS

RESORT, ALTURI & TRL GRILLS

- Gold Standard Lifetime Warranty on workmanship, construction, & manufacturer defects for all commercial and/or hospitality applications
- Warranty is void upon misuse, including lack of regular cleaning, vandalism, or theft
- Warranty is valid only if regular maintenance is exercised. Due to the nature of commercial applications (multiple users, lack of control of use, etc.) regular maintenance is mandatory



SUMMERSET

14520 Delta Ln
Suite 105
Huntington Beach, CA 92647

(800) 966-8126

AMDDIRECT.COM

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