

\$5.00  
USA

# Cal Flame

A Division of California Acrylic Industries, Inc.

## BBQ's

# BARBECUE OWNER'S MANUAL

Changing The Way You Barbecue™



Duplication without written consent is strictly prohibited

[www.calspas.com](http://www.calspas.com)



Rev 06/01/2003



# **Owner's Manual**

**USA and Canada**

## **Chef Series**

### **Master Chef Series**

### **Gourmet Series**

## **Stainless Steel Carts**

## **Drop - In Grills**



Duplication without written consent is strictly prohibited.  
This owners manual is for BBQ Grills and Outdoor Kitchens Manufactured after June 13, 2002  
Sold and Delivered in USA and Canada

Due to our continuous improvement program, all models, operation, and/or specifications are subject to  
change without prior notice.  
LTR17002359

# Welcome

## To The Cal Spas Family

Congratulations on the purchase of your new Cal Flame BBQ. Welcome to our family. You can feel confident knowing that you have purchased one of the most technologically advanced outdoor cooking environments in the industry. Your new Cal Flame BBQ is backed by the world wide recognized name in value, reliability and customer service, Cal Spas.

### Customer Information:

We want to learn more about you. After reading this manual, please complete and submit the attached Product Registration Card or register online, phone, fax or mail. Your feedback will be used to help us serve you, our valued customer better, and register your new BBQ Grill or Outdoor Kitchen warranty.

**Cal Flame**  
**1462 East Ninth Street**  
**Pomona, CA. 91766**  
**Telephone: (909) 623-8781**  
**Fax: (909) 865-3287**  
**www.calspas.com**

### Cal Spas Information:

Cal Spas has been manufacturing Home Resort Products since 1979, and is considered a pioneer and leader in the industry. Through our State-of-the-Art manufacturing facility in Pomona, California, we manufacture not only world class Outdoor Kitchens, but also an entire line of Home Resort Products. Those products include, but are not limited to Spas, Gazebos, Saunas, jetted bathtubs, billiard tables, and much, much more. Cal Spas is devoted to bringing you a total environment of peace, tranquility, and pure enjoyment with our extensive line of Home Resort Products.

## SAFETY INSTRUCTIONS

**Cal Flame practices the most safety processes and encourage our customers to do the same. WARNING!** Read this manual carefully and completely before using your grill to reduce the risk of fire, shock, burn or any other hazards and injuries, ensuring proper installation and servicing.

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# WARNINGS AND NOTICES

## General Safety Requirements:

1. Installation of this appliance must conform with local codes and with either the National Fuel Gas Code, ANSI Z223.1, or CAN/CGA-B149.1, Natural Gas Installation Code or CAN/CGA-B149.2 Propane Installation Code.

2. The utilization of an external electrical source requires that when installed, this gas appliance must be electrically grounded in accordance with local codes and the National Electrical Code ANSI/NFPA 70, or in Canada CSA C22.1.

3. This grill and side burner and inline shut off valve must be disconnected prior to performing any pressure testing of gas line above 1/2 psi (3.5kPa).

4. When using a self-contained LP-gas supply system, make sure that the tank is properly marked with either the U.S. Department of Transportation (DOT) or National Standards of Canada CAN/CSA-B339

### 5. WARNING:

California Proposition 65:

The burning of gas cooking fuel generates some byproducts that are on the list of substances which are known by the State of California to cause cancer or reproductive harm.

To minimize exposure to these substances, always operate this unit as described in this manual and only operate in well ventilated areas.

## WARNING:

**Use of this product in any other way than described in this manual may result in fire or explosion, causing property damage, personal injury or even death.**

## WARNING:

**Always have a licensed electrician and contractor install electrical and gas lines. Incorrect installation in either case may result in fire or explosion, causing property damage, personal injury or even death.**

## IF YOU SMELL GAS:

- 1. Shut off gas to grill**
- 2. Extinguish any open flame**
- 3. Open lid**
- 4. If odor persists, immediately call your gas supplier or your fire department**

**DO NOT TRY TO FIX THE PROBLEM YOURSELF.**

# Customer Information

## Locating Products Serial Number:

### BBQ Islands Only:

Your new Cal Flame Island BBQ serial number is located on a metal plate inside the door below the grill on the floor. You will need this number to properly register your BBQ and activate warranty coverage.

### BBQ Grill Inserts Only:

Your new Cal Flame grill serial number is located in the drip pan area on the inside left wall. You will need to pull out the drip pan to view.

### Stainless Steel Carts:

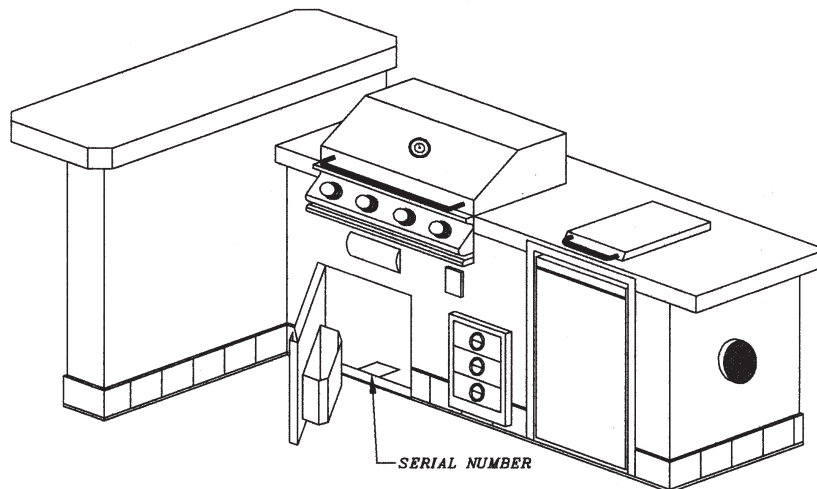
Your New Cal Flame Stainless Steel Cart serial number is located on a metal plate inside the door below the grill on the floor. You will need this number to properly register your BBQ and activate warranty coverage.

Please write this number in the space provided for future reference:

Serial Number: \_\_\_\_\_ Delivery Date: \_\_\_\_\_

## Warranty Registration:

It is very important to properly register your BBQ's warranty. As mentioned on the previous pages, you can do this two ways. You may register at [www.calspas.com](http://www.calspas.com) or complete the enclosed Product Registration Card. Each will only take a few minutes of your time and will ensure that your purchase is registered. With this information we are able to activate your warranty and offer assistance in the future for parts and accessories ordering.



# SAFETY INSTRUCTIONS

Please read before installing and operating your new Cal Flame Grill

1. Your new gas grill should be professionally installed by a licensed contractor. Refer to the instructions in this manual to ensure proper and safe installation and operation.
  
2. **If You Smell Gas:**
  - 2.1 Shut off gas to grill
  - 2.2 Extinguish any open flame
  - 2.3 Open lid
  - 2.4 If odor persists, immediately call your gas supplier or your fire department  
DO NOT TRY TO FIX THE PROBLEM YOURSELF.
  
3. **Caution:**

To prevent fire and smoke damage, remove all packaging material before operating grill.
  
4. Before you start cooking:

Clean the grill thoroughly with hot, soapy water. This is necessary to remove residuals and solvents, oil and grease which may have remained from the manufacturing process. The grates should also be thoroughly cleaned in the same manner.
  
5. Spiders and other insects can nest in the burners of the grill and block the gas and airflow to the burner ports. This creates a dangerous condition that can result in a fire from behind the valve panel. Inspect and clean the burners periodically; follow guidelines in Cleaning and Maintenance section of this manual.

# SAFETY INSTRUCTIONS

(continued)

6. In the event a burner goes out and gas escapes, turn off burner knobs, open the grill hood fully and let it air out. Do not attempt to use the grill or any other island feature until the gas has had time to dissipate.
7. Unless specifically recommended in this manual, do not repair or replace any part of the grill. A qualified technician should perform all service. Any repairs made by a non-C.A.I. approved dealer technician will void your warran-
8. Never use the grill without the drip pan in place and pushed all the way to the rack located just under the grill. Without it, hot grease could leak downward and produce a fire or explosion hazard.
9. Keep any electrical supply cord, or the rotisserie motor cord away from the heated areas of the grill.
10. Never use the grill or side burner in windy conditions. If located in a consistently windy area (oceanfront, mountaintop, etc.) a windbreak will be required. Always adhere to the specified clearances listed in this manual.
11. The area surrounding your new grill should be kept clean, and free from flammable liquids and other combustible materials such as mops, rags, brooms, as well as solvents, cleaning fluids, and gasoline.
12. Do not use the grill as a storage area for flammable or plastic items, which may ignite. Do not store any materials inside or near the BBQ island. Any LPG (Propane) cylinder not in use, should not be stored in the vicinity of this or any other appliance.
13. Never line grill or side burners with tin foil.
14. When the unit is not in use, be sure to turn off the gas at the LPG tank.

# SAFETY INSTRUCTIONS

(continued)

15. Never locate this appliance in an enclosed room or under sealed overhead structure or any other type of enclosed area such as a garage, shed, or breeze way. Keep clear of trees and shrubs.
16. Do not place this grill under or near windows or vents that can be opened into your home.

## Precautions Regarding Children

- 1) Never leave children unattended in the area where the grill is being used.
- 2) Do not store items of interest to children around or below the grill, or island
- 3) Never allow children to sit or stand on any part of the grill or island.
- 3) Always position handles of utensils inward, so they do not extend over adjacent work areas or cooking areas. This reduces the risk of burns, ignition of flammable materials, and spillage due to accidental contact with the utensils.
- 4) Do not use water on grease fires. Never pick up a flaming pan. Turn appliance off and smother the flaming pan with a tight-fitting lid, cookie sheet or flat tray. For flaming grease outside of the pan, smother with baking soda, or use a dry chemical or foam type fire extinguisher.

---

## Use Precautions

- 1) Never leave the grill and side burners unattended while using high flame settings. Boilovers cause smoking, and greasy boilovers may ignite.
- 2) Always use the proper size pan. Select utensils with flat bottoms large enough to cover the burner. The use of under sized utensils exposes the sides of the utensils to direct contact with a portion of the flame. This can scorch utensils, and hamper cleanup. Excessive flames on large stainless steel pots can result in permanent discoloration. For best results, we recommend commercial quality aluminum pans and utensils.
- 5) Never let clothing, potholders or other flammable materials come in contact with or close to any grate, burner or hot surface until it has cooled. Fabric may ignite and result in personal injury.
- 6) When using the grill, do not touch the grill rack, burner grate or immediate surroundings, as these areas become extremely hot and could cause burns.
- 7) Proper apparel is a safety consideration. Never wear loose fitting or hanging garments while using your new grill.

# SAFETY INSTRUCTIONS

(continued)

- 8) Only use dry potholders - do not use a towel or other bulky cloth in place of potholders. Moist or damp potholders used on hot surfaces could cause burns from steam.
- 9) Do not heat any unopened glass or metal container of food on the grill. Pressure may build up and cause the container to burst resulting in serious harm or damage to the grill.
- 10) Do not use charcoal in this grill or side burner.
- 11) Do not attempt to move stainless steel cart while hot or in use.
- 12) It is extremely important to lock all caster wheels even on flat even surfaces.
- 13) Do not lean, sit or stand on the stainless steel cart including the fold out work surfaces.
- 14) Do not exceed 50 pounds of weight on the fold out work surfaces.
- 15) Do not block the vents located in the cabinet area of your Cal Flame Island and Stainless Steel Cart as gas may build up in case of leak and cause serious damage.
- 16) Your grill must be plugged into a permanent, grounded 110 VAC outlet with a dedicated 15amp GFCI breaker. Do Not use an extension cord to supply power to your Cal Flame Island, Grill or Cart. Such use may result in fire, electrical shock or other personal injury. Do not install a fuse in the neutral or ground circuit. A fuse in the neutral or ground circuit may result in an electrical shock hazard. Do not ground this appliance to a gas supply pipe or hot water pipe. Keep any electrical supply cord and the fuel supply hose away from any heated
- 17) Do not reach over your grill or any other surfaces when hot or in use

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**SAVE THIS MANUAL FOR FUTURE  
REFERENCE!**

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# INSTALLATION OF YOUR NEW GRILL

Safe and satisfactory operation of your new grill depends upon its proper installation. The installation, adjustments and service of your new grill must be performed by C.A.I. qualified installers and service technicians. This is necessary to ensure proper operation and also prevent accidents.

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## Location (Outdoor Use Only)

When planning your Cal Flame Island or cart location, be sure to consider the shortest gas line run possible. Also, take into consideration the necessity of having a 110 volts power source. For use of your appliances (i.e. lights, rotisserie, refrigerator, receptacles, etc.).

When determining a suitable location, take into account concerns such as exposure to wind, proximity to traffic paths, and windows that open into the home. Keeping in mind natural gas line runs need to be as short as possible. Locate the grill only in a well ventilated area

Locate BBQ Islands grills and stainless steel carts in well ventilated areas, and only on solid, flat foundations (I.e. Cement slab or Deck).

Do NOT place BBQ Islands / Outdoor Kitchens or stainless steel carts on dirt or grass.

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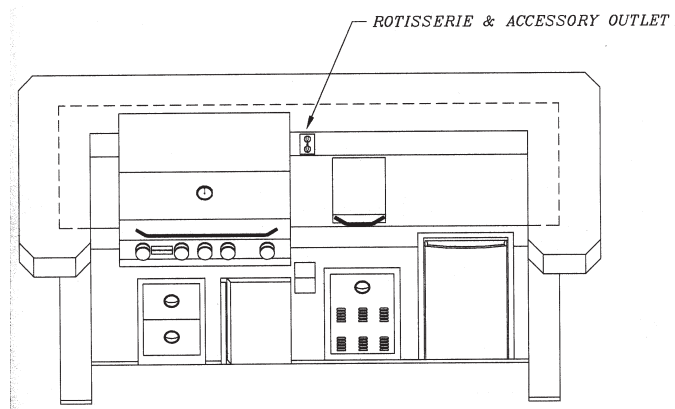
## Built-in Installation

Your new grill is designed for easy installation into a non-combustible enclosure. The supporting deck and counter must be level and flat. When determining the final location of your grill, it is required that ventilation be provided in the enclosure so that gas will not become entrapped in the event of a leak. Make sure that you have one vent placed at floor level and the other at 5 inches above floor level. See page 10 for more details.

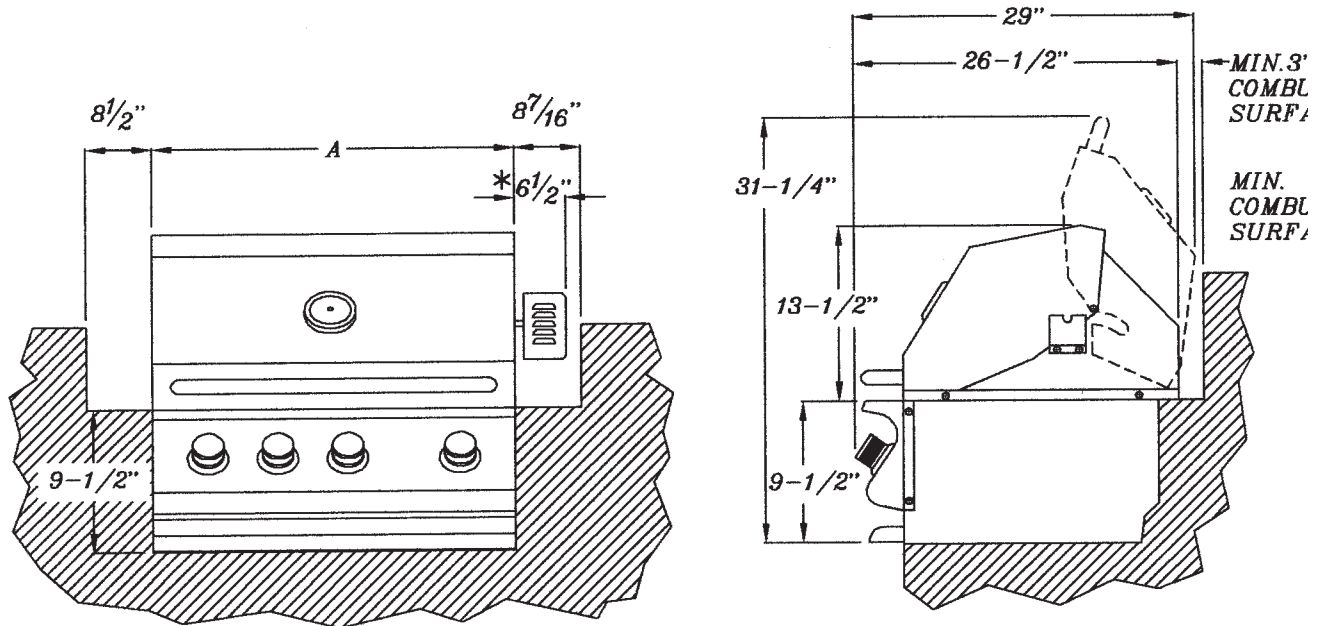
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## Built-in Design Models

If using a rear wall, locate a weatherproof electrical outlet on the side of the grill that the rotisserie motor will be located on. The rotisserie motor requires a 110/120-volt supply. The power supply cord on the motor is equipped with a 3 prong (grounded) plug for protection against shock hazard. Do not cut or remove the grounding prong from the plug.

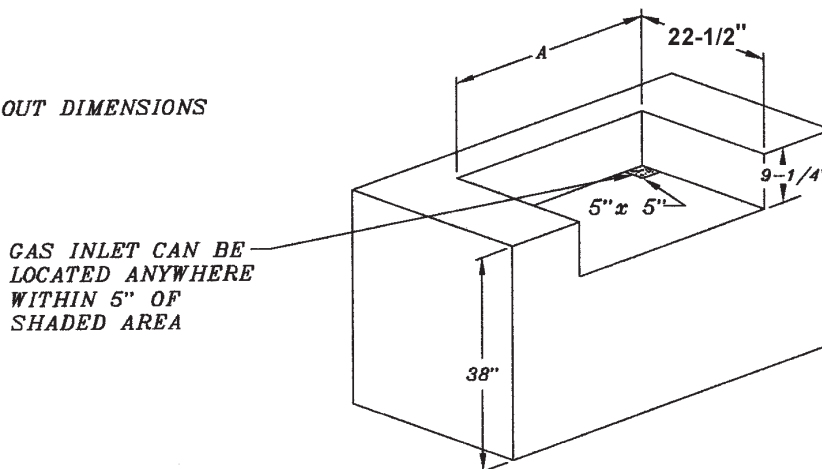


# CABINET CUT OUT DIMENSIONS FOR GAS GRILL AND ACCESSORIES



	3 BURNER	4 BURNER	5 BURNER
A	24-1/2"	32"	39-1/2"

CUT OUT DIMENSIONS

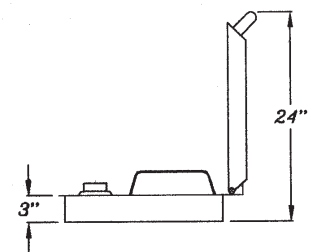
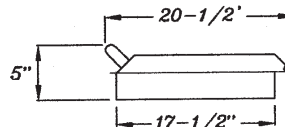
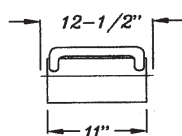


	3 BURNER	4 BURNER	5 BURNER
A	23-1/2"	31"	38-1/4"

CUT OUT DIMENSIONS

## Side Burner

SIDE BURNER	
WIDTH	11-1/4"
HEIGHT	3-1/4"
DEPTH	17-3/4"



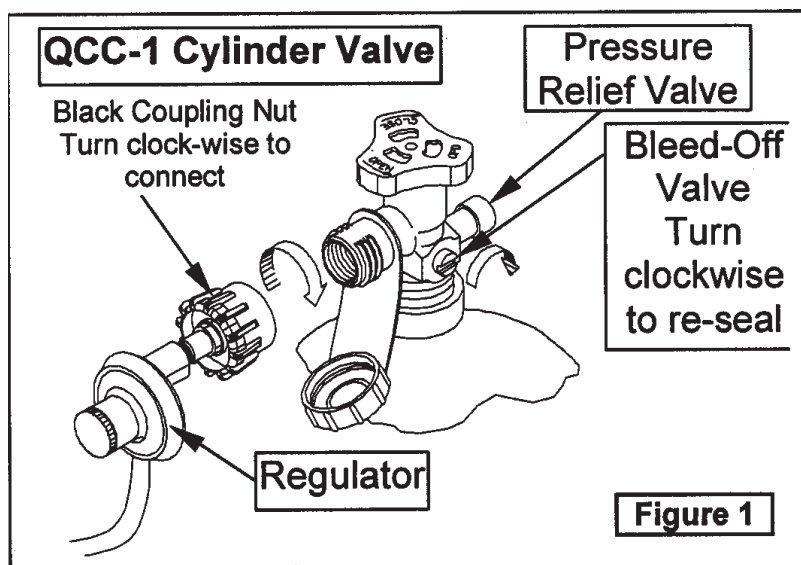
# LP GAS REQUIREMENTS

## LP Gas Requirements

Always check the rating plate (see page 5 for location) to make sure the gas supply you are hooking up to is the gas type the grill is manufactured for.

**IMPORTANT: Your new grill will work on LP gas. You cannot switch a LPG system to natural gas. Please ensure you are connecting the proper gas type to your grill.**

## LP Gas Hook Up



# LP GAS REQUIREMENTS

## (CONTINUED)

NOTE: An enclosure for an LP gas cylinder shall be vented by openings at the level of the cylinder valve and at floor level. The effectiveness of the opening(s) for purposes of ventilation shall be determined with the LP-gas supply cylinder in place. This shall be accomplished in one of the following manners:

- 1) One side of the enclosure shall be completely open; or
- 2) Enclosures that have four sides, complete with a top and bottom:
  - a. At least two ventilation openings at cylinder valve level shall be provided in the sidewall, equally sized, spaced at 180 degrees (3.14 rad), and unobstructed. Each opening shall have a total free area of not less than  $fi$  square inch per pound (7.1  $cm^2/kg$ ) of stored fuel capacity, and not less than a total free area of 10 square inches (64.5  $cm^2$ ).
  - b. Ventilation opening(s) shall be provided at floor level and shall have a total free area of not less than  $fi$  square inch per pound (7.1  $cm^2/kg$ ) of stored fuel capacity and not less than a total free area of 10 square inches (64.5  $cm^2$ ). If ventilation openings at floor level are in a sidewall, there shall be at least two openings. The bottom of the openings shall be at floor level and the upper edge no more than 5 inches (127 mm) above the floor. The openings shall be equally sized, spaced at 180 degrees (3.14 rad) and unobstructed.
  - c. Every opening shall have minimum dimensions so as to permit the entrance of a 1/8 inch (3.2 mm) diameter rod.

### LP Gas Manifold Pressure

For plumbed-in LP installation, use a convertible regulator and set it for LP gas.

### LP Gas Supply Pressure

Maximum line pressure for plumbed in Propane is 14" W.C.,  $fi$  psi (3.5 kPa).  
Minimum line pressure for propane is 11" W.C.

### LP Gas Pressure Regulator

The unit must be used with the gas pressure regulator. The regulator will control and maintain a uniform gas pressure in the manifold. The burner orifices have been sized for the gas pressure delivered by the regulator.

# LP GAS REQUIREMENTS

(CONTINUED)

## LPG Cylinder Specification

Any LP gas supply cylinder used with this grill must be approximately 12 inches in diameter and 18 inches high. The maximum fuel capacity is 20 lbs. of propane, or 5 gallons. Full cylinder weight should be approximately 38 lbs. (43.7 lbs. nominal water capacity.) Always use the cylinder dust cap on the cylinder valve outlet during transport and when the cylinder is not connected to the grill.

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## Transporting the LP Gas Supply Cylinder

Only one cylinder should be transported at a time. Transport cylinder in an upright and **secure manner** with control valve turned off and the dust cap in place.

# NATURAL GAS REQUIREMENTS

## NATURAL Gas Requirements

Always check the rating plate (see page 5 for location) to make sure the gas supply you are hooking up to is the gas type the grill is manufactured for.

**IMPORTANT:** Your new grill will work on NATURAL gas. You cannot switch a NATURAL gas system to LP gas. Please ensure you are connecting the proper gas type to your grill.

**IMPORTANT:** Never connect the grill to an unregulated gas supply

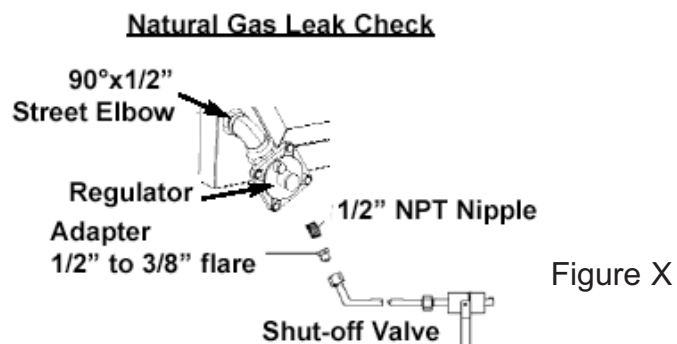
The installation of this appliance must conform with local codes or, in the absence of local codes, to the national fuel gas code, ANSI Z223.1a-1998. Installation in Canada must be in accordance with the standard CAN/CGA-B149.2, Propane Installation Code.

**NATURAL Gas Connection: (Must be performed by a licensed contractor or local gas company representative).**

**Ensure that the service supplying the grill is fitted with a shut off valve conveniently positioned to the grill and giving ease of access.**

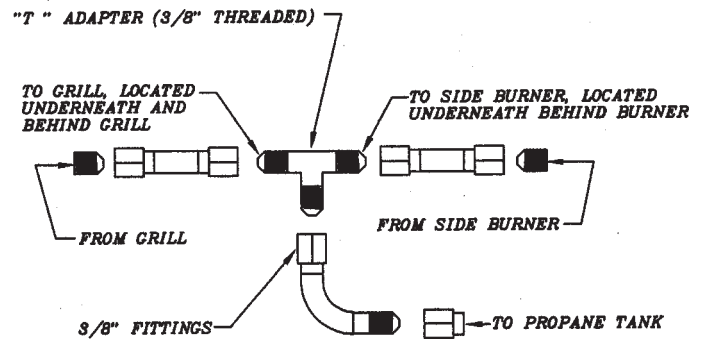
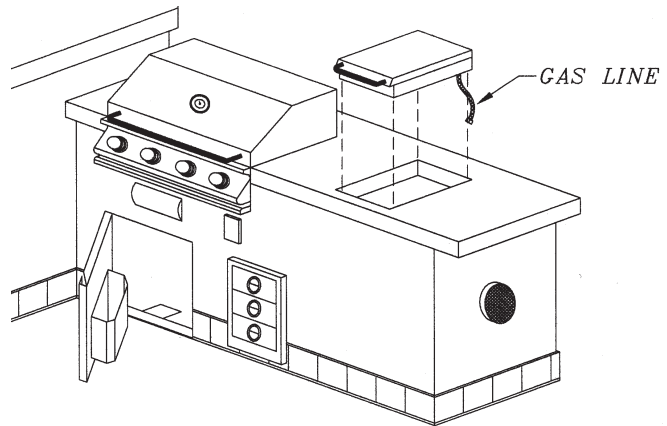
**Your Cal Flame Grill for use with Natural Gas comes equipped with its own regulator which MUST NOT be removed. If, this regulator needs to be replaced use only the type specified by Cal Flame for this appliance.**

- 1. Remove the rear panel from the BBQ to gain access to the regulator and gas connection point.**
- 2. Connect a suitable flex connector to the grill regulator as shown on Figure X**

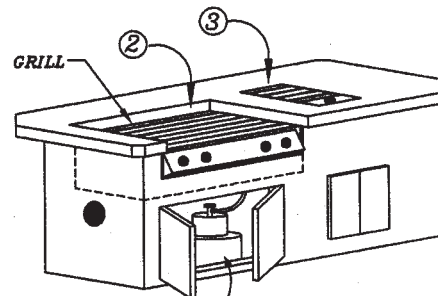


# INSTALLATION OF YOUR NEW SIDE BURNER

- 1) Install side burner into an area of 17-1/2 inches long, 11 inches wide and 3 inches deep.  
(See page 8 for size)
- 2) Assemble a 3/8 pipe nipple to the 3/8 pipe tee using teflon tape or pipe sealant. Use only sealant that is approved for use on LP gas.
- 3) Install the pipe tee assembly to the grill intake pipe with pipe sealant. Tighten assembly and align the branch opening of the tee with the hole of the cabinet.
- 4) Connect the flexible hose (male end) to the pipe tee with pipe sealant.
- 5) Install and secure the Side Burner into the island by simply setting in place.
- 6) Connect the female end of the flexible hose to the side burner intake pipe with pipe sealant.
- 7) Connect gas supply to the grill following the instructions on page 9.
- 8) Check for gas leaks using soap water solution. (1 part liquid soap, 3 parts water)



① OPEN BAR-B-Q DOOR. INSTALL HOSE WITH WITH REGULATOR ON PROPANE TANK THEN CONNECT OTHER END TO "T" ADAPTER. MAKE SURE TO USE TEFLON TAPE WHEN INSTALLING ADAPTER TO INSURE PROPER SEAL.



② THEN TAKE OTHER END OF "T" ADAPTER WITH HOSE ATTACHED AND CONNECT TO END OF MALE ADAPTER LOCATED UNDERNEATH AND AT THE BACK OF GRILL. (USE TEFLON TAPE ON ALL CONNECTIONS)

③ CONNECT THE LAST OPEN LINE TO THE SIDE BURNER (USE TEFLON TAPE ON ALL CONNECTIONS)

# DESIGN YOUR OWN BARBECUE WITH EXCLUSIVE CAL FLAME GRILLS

<b>Built-in Grill &amp; Burners Specifications</b> Commercial Grade					
	<b>5 Burner 855 Professional 40" Grill</b>	<b>4 Burner 844 Professional 32" Grill</b>	<b>3 Burner 860 Professional 25" Grill</b>	<b>Deluxe Side Burner (2)</b>	<b>Deluxe Single Burner</b>
<b>GRILLING SURFACE</b> Stainless Steel	22 1/2" x 38"	22 1/2" x 30"	22 1/2" x 23"	22" x 11"	22" x 11"
<b>GRILLING BRASS BURNERS</b> Lifetime Guarantee	5 x 15,000 BTU	4 x 15,000 BTU	3 x 15,000 BTU	2 x 17,500 BTU	1 x 17,500 BTU
<b>INFRARED BACK BURNER</b>	2 x 11,000 BTU	1 x 15,000 BTU	1 x 11,000 BTU	N/A	N/A

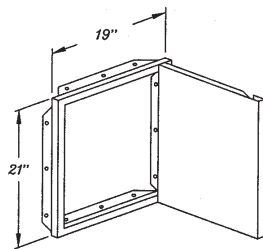
Available in Propane or Natural Gas.

To assist as tools in the design of your backyard cooking environment see the following:  
 cabinet cut out demensions on page 8  
 installatoin of your new side burner on page 13  
 Installation of your new access doors on page 15  
 Getting Familiar With Your Cal Flame BBQ on pages 19 - 25

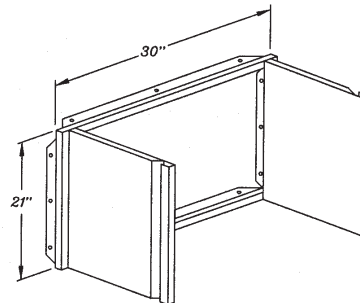
# INSTALLATION OF YOUR NEW ACCESS DOORS

## Installing Access Doors

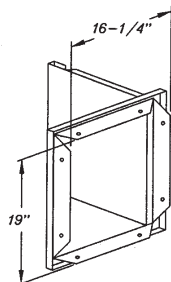
1. Provide cut out and door jamb with inside dimensions as follows:  
16 1/4" X 19 " for single door  
28 1/4" x 19 3/8" for double door
2. Secure the steel frame with 16 screws of type #10 X fl" truss head phillips S/S.
3. Attach doors to frame.
4. Adjust doors as follows:
  - a) For height adjustment, loosen the two screws attached to each mounting plate.
  - b) Snap off hinge and secure mounting plate with #6 X 1" flat phillips S/S.
  - c) For side adjustment turn screw to increase or decrease door overlay.
  - d) For depth adjustment, loosen screw, adjust door to desired position and retighten screw.



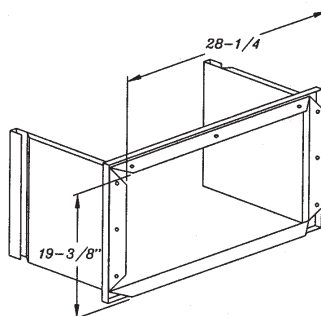
SINGLE ACCESS DOOR  
FRONT DIMENSIONS



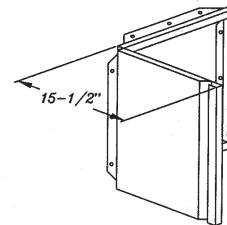
DOUBLE ACCESS DOOR  
FRONT DIMENSIONS



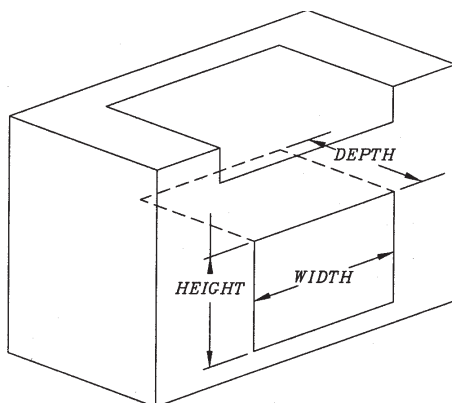
SINGLE ACCESS DOOR  
REAR CUT OUT DIMENSIONS



DOUBLE ACCESS DOOR  
REAR CUT OUT DIMENSIONS



CUT OUT DIMENSIONS



SINGLE DOOR	
WIDTH	16-1/4"
HEIGHT	19"
DEPTH	2-1/2"
DOUBLE DOOR	
WIDTH	28-1/4"
HEIGHT	19-3/8"
DEPTH	2-1/2"

# LEAK TESTING PROCEDURE

## Leak Testing

Perform a leak test at least once each year whether the gas supply cylinder has been disconnected or not. In addition, anytime the gas cylinder is connected to the regulator or any part of the gas system is disconnected or replaced, conduct a leak test.

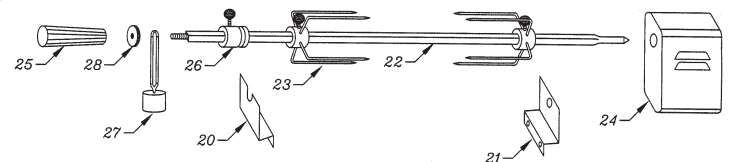
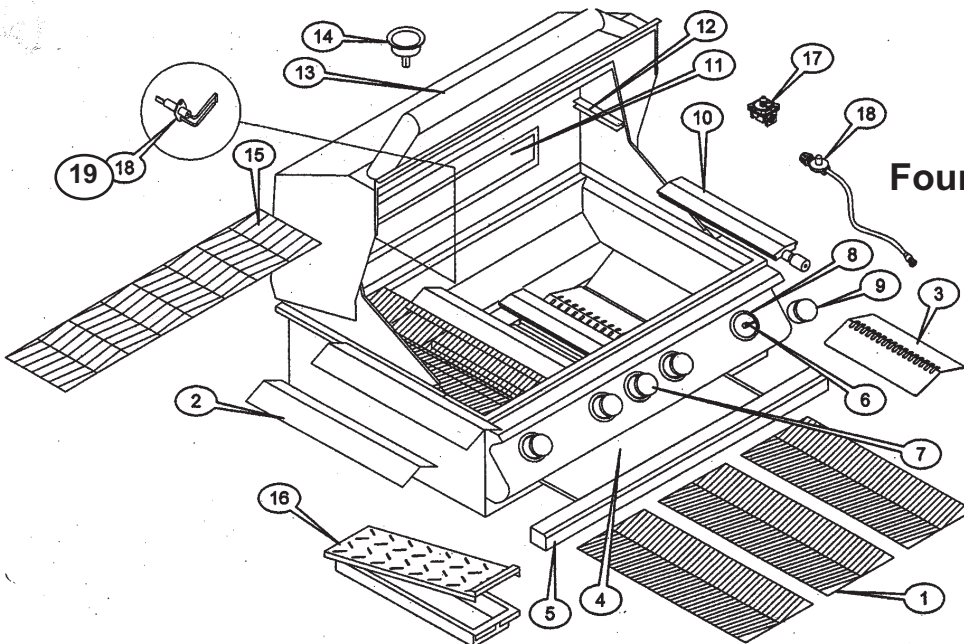
As a safety precaution, remember to always leak test your grill outdoors in a well-ventilated area. Never smoke or permit sources of ignition in the area while doing a leak test. Do not use a flame, such as a lighted match to test for leaks. Use only a leak testing solution as specified below.

## Leak Testing Procedure

1. Prepare a leak testing solution of sudsy water by mixing in a spray bottle half-liquid soap and half water.
2. Check and make sure all the control knobs are in the OFF position.
3. Turn cylinder valve knob counter clockwise one turn to open.
4. Apply leak-testing solution by spraying on joints of the gas delivery system.
5. Blowing bubbles in the soap solution indicates that a leak is present.
6. Stop a leak by tightening the loose joint or by replacing the faulty part with a replacement part recommended by the manufacturer. Do not attempt to repair the cylinder valve if it should become damaged. The cylinder must be replaced.
7. If you are unable to stop a leak, shut off the gas supply at the cylinder valve. Remove the cylinder from the grill. Call an authorized gas appliance service technician or LP gas dealer. Do not use the appliance until the leak is corrected.
8. Push in and turn any control knob to release pressure in the hose and manifold.
9. Turn off the control knob.

# FEATURES OF YOUR GRILL

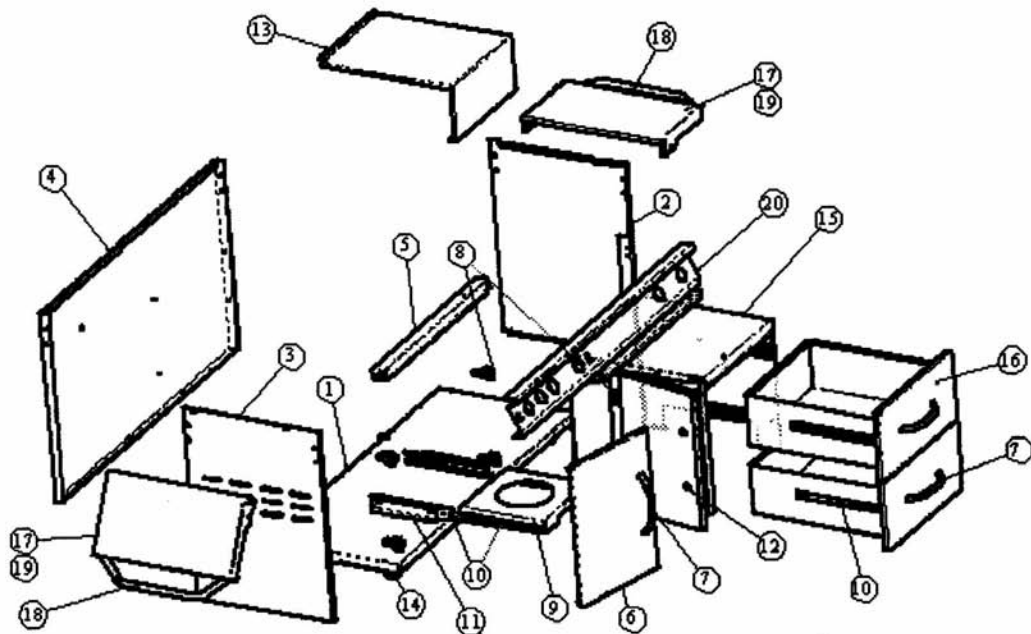
Item:	Part Description:	3 Burner Grill	4 Burner Grill	5 Burner Grill
		C.A.I. Part Numbers		
1.	V Grates Cooking Grills	BBQ04100659		
2.	Flavor Bars	BBQ04103000		
3.	Flame Tamers	BBQ04103010		
4.	Drip Tray w/o Handle	BBQ04103020	BBQ04103021	BBQ04103022
N/A	Drip Tray Complete Assy	BBQ04100686	BBQ04100687	BBQ04100688
5.	Drip Tray Handle	BBQ04103030	BBQ04103031	BBQ04103032
6.	Control Valve (On / Off)	BBQ04100666		
7.	Rotisserie Control Valve	BBQ04100667		
8.	Knob Bezel	BBQ04101027		
9.	Burner Knob	BBQ04101028		
10.	Brass Burner	BBQ04100661		
11.	Infrared Burner (S-14-4)	BBQ04300430	BBQ04100440	BBQ04100430 (X2)
12.	Warming Rack Channel	BBQ04100656	BBQ04100657	BBQ04100658
13.	Hood Handle	BBQ04101250	BBQ04101251	BBQ04101252
14.	Thermometer	BBQ04100375		
15.	Warming Rack (3 Burner)	BBQ04100656	BBQ04100657	BBQ04100658
16.	Smoker Box	BBQ04100490		
17.	Natural Gas Regulator	BBQ04103040		
18.	LPG Regulator	BBQ04101043		
19.	Lighting Electrode	BBQ04101809		
20.	Rotis Spit Bracket	BBQ04100785		
21.	Rotis Motor Bracket	BBQ04100786		
22.	Rotis Spit Rod	BBQ04100879	BBQ04100796	BBQ04100791
23.	Rotis Spit Fork	BBQ04100787		
24.	Rotis Motor	BBQ04100781		
25.	Rotis Spit Handle	BBQ04100788		
26.	Rotis Spit Bushing	BBQ04100782		
27.	Rotis Spit Weight	BBQ04100783		
28.	Rotis Spit Lock Nut	BBQ04100784		
N/A.	Light (halogen) Kit	BBQ04103063	BBQ04103064	BBQ04103064



Note: Blank space on part number chart equals same part number as 3 burner grill

# Stainless Steel BBQ Cart

Item	Part Description	3 Burner Cart (qty) Price (ea)	5 Burner Cart (qty) Price (ea)	4 Burner Cart (qty) Price (ea)
1.	Cart Base	BBQ04300511 (1) \$		BBQ04300505 (1) \$
2.	Cart Side panel (R)	BBQ04300512 (1) \$		
3.	Cart Side panel (L)	BBQ04300513 (1) \$		
4.	Cart Back panel	BBQ04300514 (1) \$		BBQ04300506 (1) \$
5.	Door support	BBQ04300515 (1) \$		BBQ04300507 (1) \$
6.	Door	BBQ04300516 (2) \$		
7.	Door/Drawer Handle	BBQ04300503 (1 ea) \$		
8.	Door hinge	BBQ04300518 (4) \$		
9.	Propane drawer	BBQ04300519 (1) \$		
10.	Propane / drawer slides	BBQ04300520 (1pr ea) \$		
11.	Propane drawer bracket	BBQ04300521 (1pr) \$		
12.	Hole cover	BBQ04300522 (4) \$		
13.	Work area bracket	BBQ04300523 (1) \$	BBQ04300504 (1) \$	N/A
14.	Casters	BBQ04300524 (4) \$		
15.	Drawer bracket	BBQ04300525 (1lot) \$		N/A
16.	Storage drawer	BBQ04300528 (2) \$		N/A
17.	Side shelf	BBQ04300530 (2) \$		
18.	Side shelf Handle	BBQ04300502 (2) \$		
19.	Side shelf hinge	BBQ04300532 (4) \$		
20.	Grill control panel	1111 (1) \$	2222 (1) \$	N/A



Note: Blank space on part number chart equals same part number as 3 burner cart

# SPIDERS AND OTHER INSECTS WARNING...

Spiders and other insects can nest in the burners of the grill and block the gas and airflow to the burner ports. This creates a dangerous condition that can result in a fire from behind the valve panel. It is good practice to inspect burners for blockage and clean them regularly; in addition, such inspection and cleaning is absolutely necessary if any of the following conditions exists:

- a) Smell of gas in conjunction with a yellow flame.
- b) Grill does not heat completely.
- c) Grill heats unevenly.

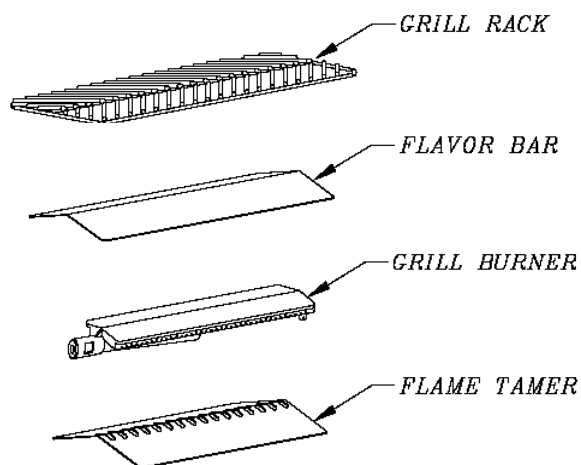
In case any of the above conditions is present, turn off the grill immediately; after allowing it to cool, inspect and clean the burners as described on page 28 of this manual.

## BEFORE USING YOUR GRILL...

Prior to turning the gas on, inspect the gas supply piping or hose. Make sure only the supplied hose and regulator are being used. If signs of abrasion, cuts, wear and tear, or other damage are noticed on the hose, it should be replaced. Contact your local Cal Spas dealer for replacement parts.

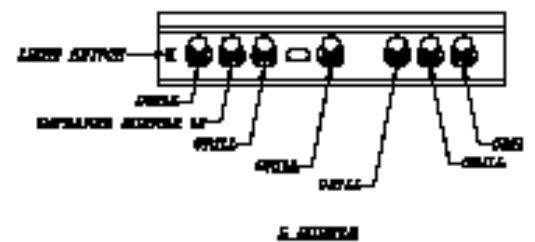
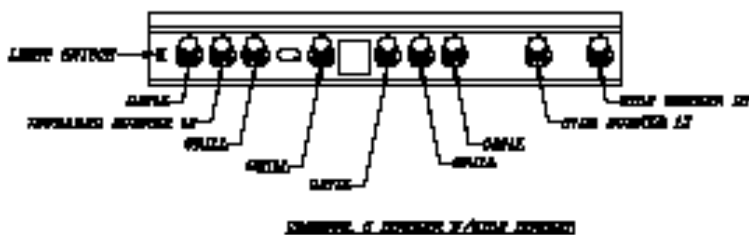
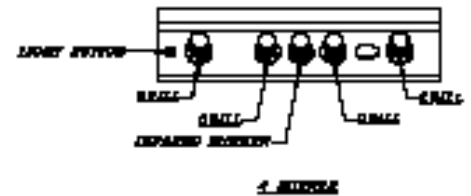
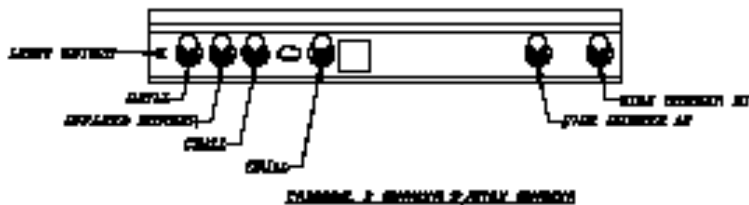
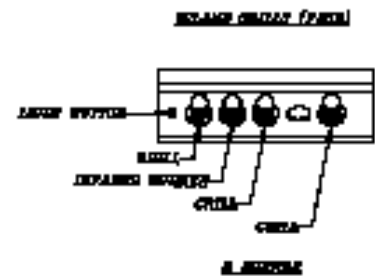
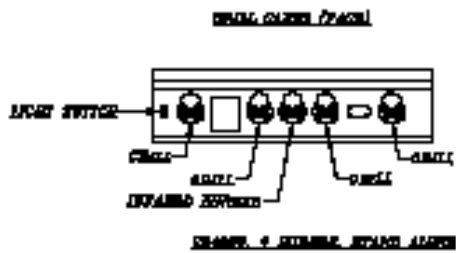
## Getting Familiar with your Cal Flame BBQ

### Burner Assembly

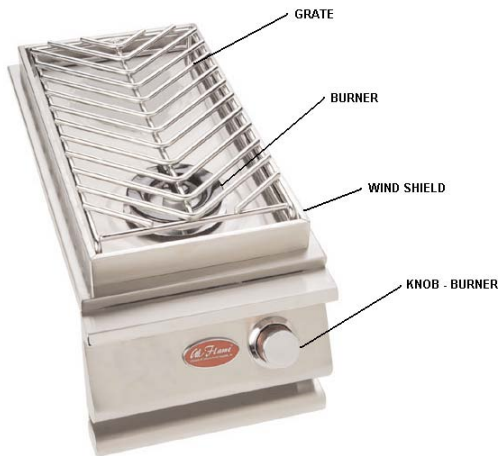


# Getting Familiar with your Cal Flame Controls

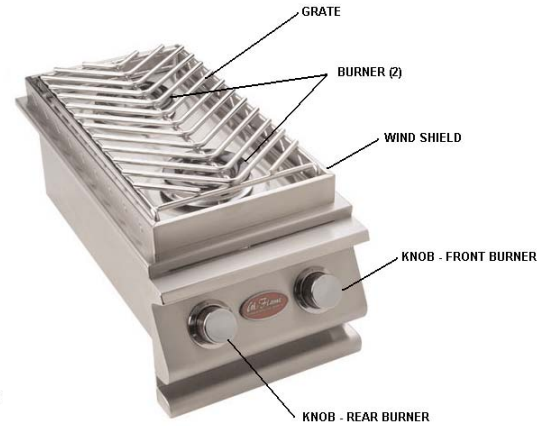
The following controls are that of your Cal Flame Drop-In Grills, Stainless Steel Carts, Chef Series, Master Chef Series & Gourmet Series Islands. Please familiarize yourself with these controls prior to operation of your Cal Flame BBQ.



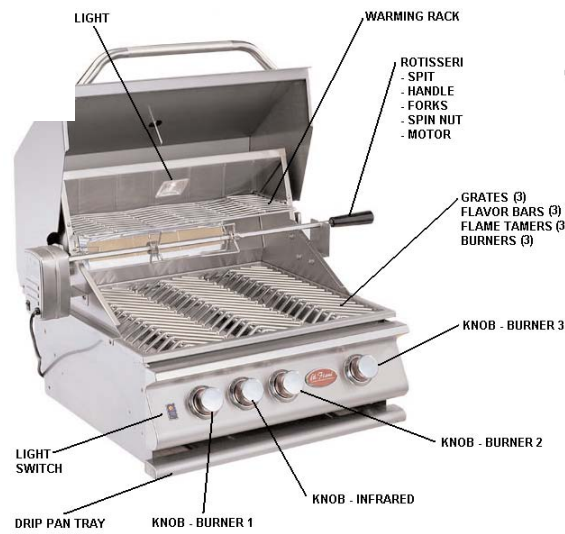
# Getting Familiar With Your Cal Flame BBQ Grills & Side Burners



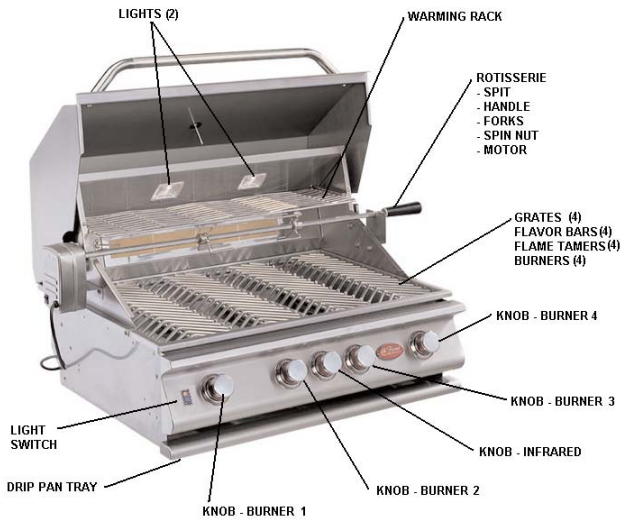
CAL FLAME DELUXE SINGLE SIDE BURNER



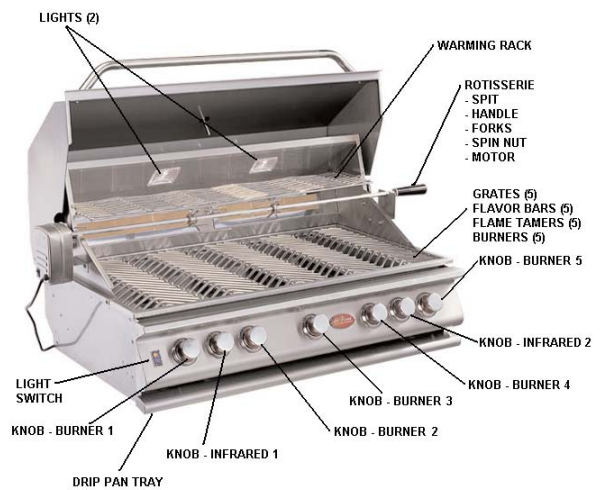
CAL FLAME DELUXE DOUBLE SIDE BURNER



CAL FLAME 3 BURNER GRILL



CAL FLAME 4 BURNER GRILL

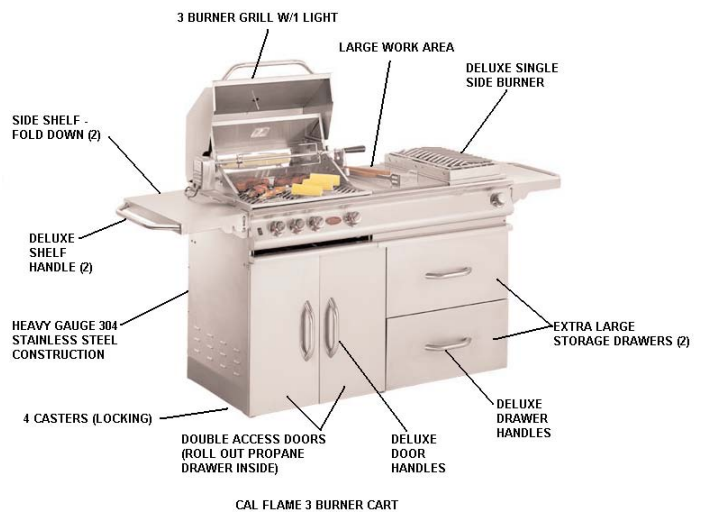
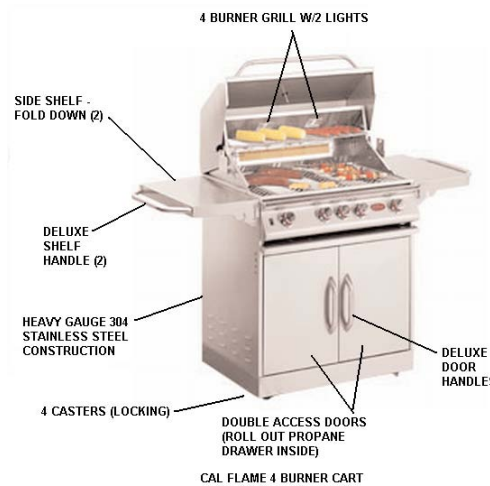


CAL FLAME 5 BURNER GRILL

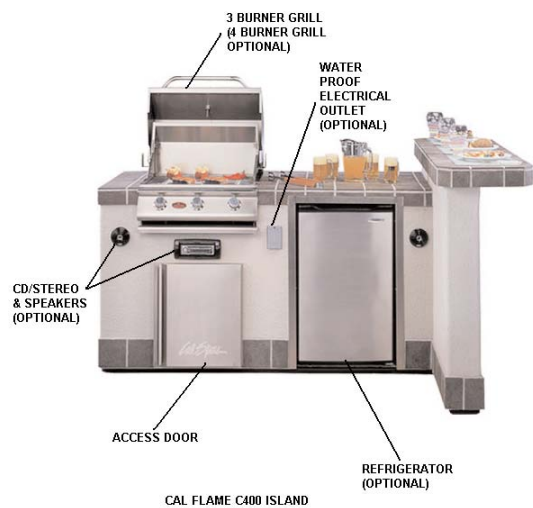
# Getting Familiar With Your Cal Flame Cart

Folding Work Surface (Conversion): Grasp handle on tray and lift up. Tray surface will lock in place. To unfold, lift up on cabinet end of tray and let down slowly.

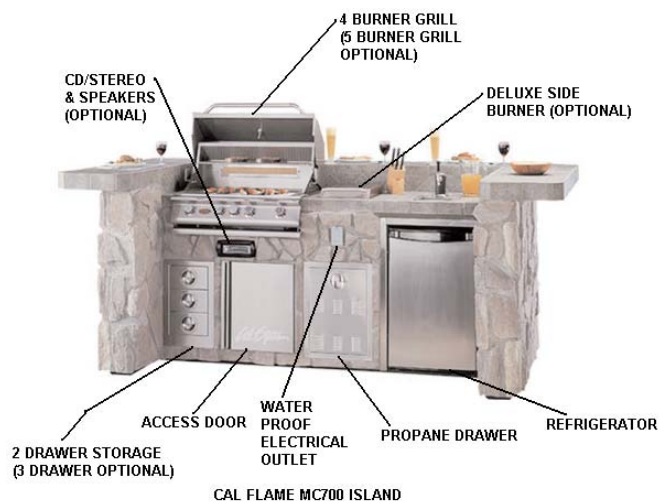
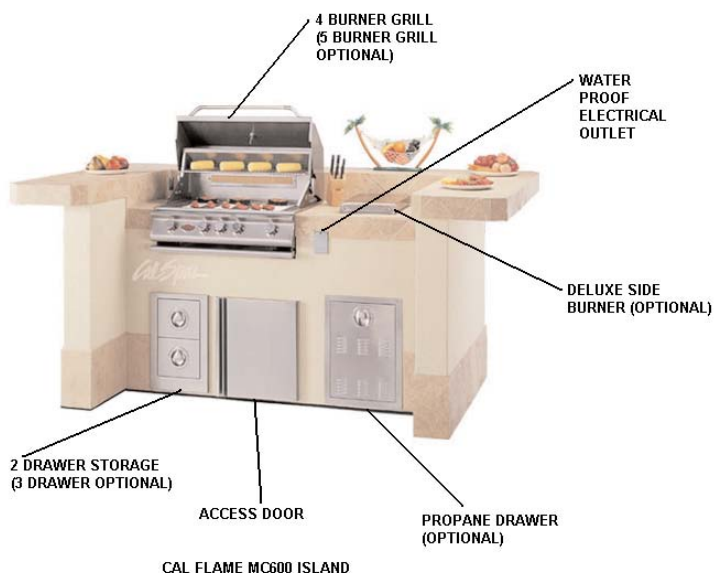
Do Not cut on or use sharp objects/utensils on the stainless steel work surfaces. This may cause scoring resulting in an unsightly appearance. However, you may place a cutting board in this area for food preparation



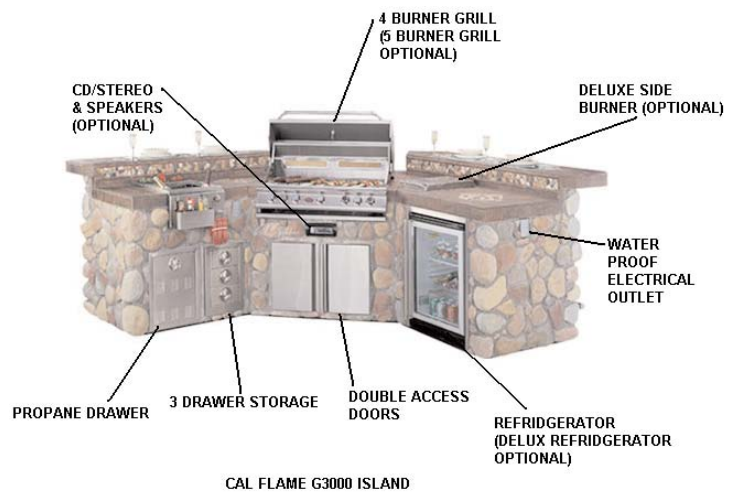
# Getting Familiar With Your Cal Flame Island Chef Series



# Getting Familiar With Your Cal Flame Island Master Chef Series



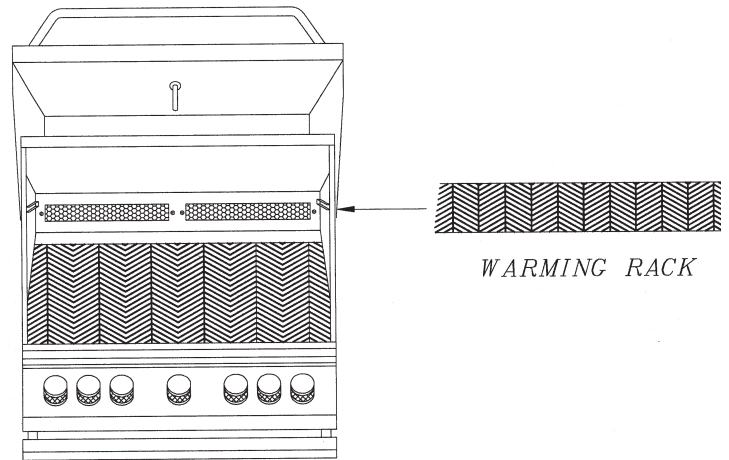
# Getting Familiar With Your Cal Flame Island Gourmet Series



# USING YOUR GRILL

## Grilling

Grilling requires high heat for searing and proper browning. Most foods are cooked at the HI heat setting for the entire cooking time. However, when grilling large pieces of meat or poultry, it may be necessary to turn the heat to a lower setting after the initial browning. This cooks the food through without burning the outside. Foods cooked for a long time or basted with a sugary marinade may need to lower heat setting near the end of the cooking time. Warming rack is used for defrosting or for keeping food warm while grilling.



## Grilling Hints

The cooking of meat, whether rare, medium, or well done, is affected to a large degree by the thickness of the cut. Expert chefs say it is impossible to have a rare piece of meat with a thin cut.

The cooking time is affected by the kind of meat, also by the size and the shape of the cut, the temperature of the meat when cooking begins, and the cooking degree desired.

When defrosting meats, it is recommended that it be done overnight in the refrigerator as opposed to a microwave. This generally yields a juicier cut of meat.

Use a spatula instead of tongs or a fork to turn the meat. A spatula will not puncture the meat and let the juices run out.

To get the juiciest meats, add seasoning or salt after the cooking is finished and turn the meat only once (juices are lost when the meat is turned several times). Turn the meat just after the juices begin to bubble to the surface.

Trim any excess fat from the meat before cooking. To prevent steaks or chops from curling during cooking, slit the fat around the edges at 2-inch intervals.

Do not leave the grill unattended while cooking.

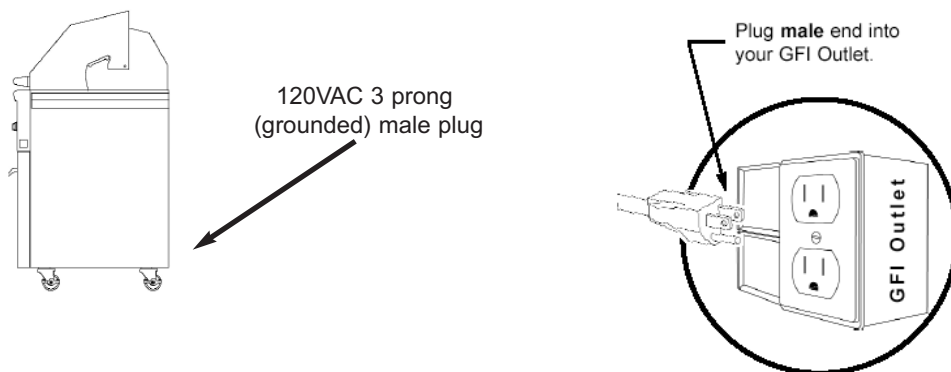
# Light (Illumination) Operation

Your Cal Flame Grill is equipped with either 1-halogen light (CR-3000) or 2-halogen lights (CR-4000 & CR-5000). This feature is added for safety when cooking in non-illuminated areas. Also, for convenience when cooking in poorly illuminated areas or simply for an inviting display of deliciously grilled food.

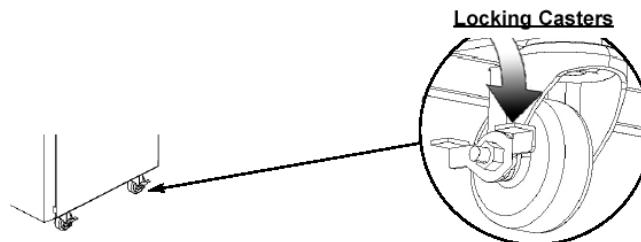
The On/Off switch controlling your halogen light(s) is located at the control panel on the front lower left side (see Figure B)



Your grill is equipped with a grounded (3 prong) 120 VAC plug located in the lower, left, rear corner of your cart (see Figure C) and must be plugged into a permanent, grounded 120 VAC outlet with a dedicated 15amp GFCI breaker (see safety instructions on page 6). DO NOT cut or remove the ground prong as this may result in fire, electrical shock or other personal injury. This electrical source provides power to the lights, refrigerator and rotisserie.



**Warning!** Lock all casters on all cart wheels even when installed on flat level surfaces



# USING YOUR GRILL

## (CONTINUED)

### Refridgerator by Danby

Your Cal Flame Island BBQ may be equipped with a refridgerator by Danby see the Danby millennium owners manual included with your unit. If you did not receive this owners manual contact your Cal Flame Dealer. Or, call 1-800-26-Danby

### Chill 'n Tap by Danby

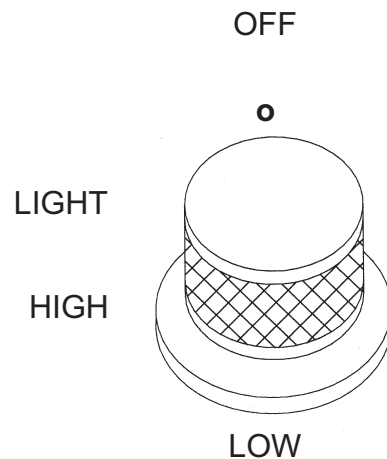
Your Cal Flame Island BBQ may be equipped with a refridgerator by Danby see the Danby millennium owners manual included with your unit. If you did not receive this owners manual contact your Cal Flame Dealer. Or, call 1-800-26-Danby

## Operating the Grill

Make sure all burner controls are off. Do not attempt to light the burners if the smell of gas is present.

Check the connection with a soap and water solution after attaching the hose. For LP units, make sure there is gas in the tank and it is sitting upright. For natural gas units, make sure the shut off valve is on.

1. Make sure the drip tray is in place.
2. Light the grill burners using the instructions below.
3. Turn the control knob to HI and preheat the grill for 15 minutes. The top cover is to be closed during the appliance preheat period.
4. Place the food on the grill and cook to desired completion. Adjust heat setting, if necessary. The control knob may be set to any position between HI and LOW
5. Allow the grill to cool and clean the drip tray after each use.



## Lighting The Grill Burners

1. Open the hood.
2. Keep your face as far away from the burners as possible.
3. Rapidly rotate the burner knob counter clockwise past light position (You will hear a loud click) to high.
4. Listen for the "Whoosh" sound. If the burner does not light on the first try, repeat immediately.
5. If the burner does not light after three attempts, turn the control knobs to the OFF position. Wait 5 minutes until the gas clears before attempting to light it again.

## **Lighting The Grill Burners (continued)**

7. Repeat the procedure or try "Manual Lighting procedure" below.
8. Upon successful lighting, repeat the process on the other burners you wish to light.
9. To shut off burners rotate knob and turn to OFF. It is normal to hear a popping sound when the burners are turned off.

## **Manually Lighting The Grill Burners**

1. Open the hood.
2. If you have just attempted to light the burner, allow 5 minutes for any accumulated gas to dissipate.
3. Slide out the drip tray from the grill.
4. Keep your face as far away from the burners as possible.
5. Using only a long stem match, hold near the burner ports.
6. Push in and turn counter clockwise the grill's gas control knob just past the LIGHT position to HIGH.
7. Listen for the "Whoosh" sound. If the burner does not light after 5 seconds, turn the control knobs to the OFF position. Wait 5 minutes until the gas clears before attempting to light it again.
8. If the burner does not light after several attempts see Troubleshooting Guide in the back of this manual.

# USING YOUR ROTISSERIE

The rotisserie burner is an infrared type, which provides intense searing radiant heat. Preferred by professional chefs over other methods, this intense heat is ideal for searing in the natural juices and nutrients found in quality cuts of meat.

## Cooking with the Rotisserie

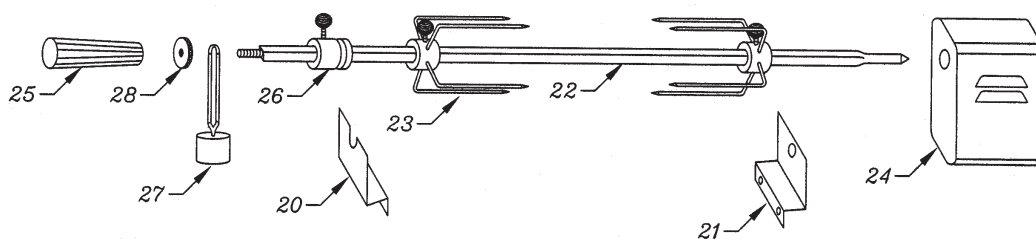
The rotisserie system is designed to cook items from the back using infrared heat. The location of the burner allows the placement of a rotisserie-basting pan (included) beneath the food to collect juices and drippings for basting and gravy. To flavor the contents of the basting pan, you can add herbs, onion, garlic, or spices.

## Operating The Rotisserie

1. To load the rotisserie rod, hold the handle firmly while sliding one of the fork assemblies (prongs facing away from the handle) onto the rod. Push the rod through the center of the food, then slide the other holder (prongs toward the food) onto the rod. Center the meat on the rod and push the fork assemblies firmly together. Tighten the thumbscrews. To secure any loose portions of your meat, use butcher string (never use nylon or plastic string). Place basting pan under the food to collect the drippings.
  2. To use the rotisserie, first mount the motor on the left side of the grill. Place securely onto support bracket.
  3. The rod of the rotisserie system is assembled into the motor by placing the pointed end into the motor and resting the threaded end on the support at the side of the grill. Once the rod is pushed as far as possible into the motor, the grooved end of the rod should rest on the right side bracket.
  4. If necessary, to offset unbalanced loads, slide the counter weight on to the rod. With the counter weight loose, allow the loaded rod to rotate and come to a stop. Now rotate the counter weight above the rod in a vertical position and tighten the thumbscrew. You can slide the counter weight away from or closer to the rotisserie rod as needed for balanced operation.
- Light rotisserie burners following instructions on page 22. Once lit, the rotisserie burner will reach cooking temperature in about 1 minute. The orange/red glow will even out in about 5 minutes.

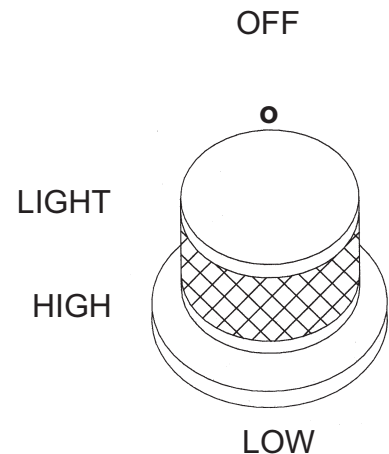
### Rotisserie Assembly

(see page 17 for part numbers)



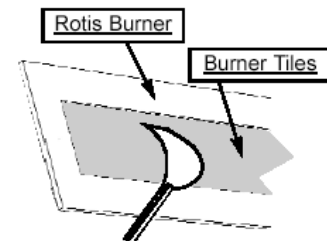
## Lighting The Infrared or Rotisserie Burner

1. Open the hood.
2. Push and hold the rotisserie burner knob in for about 5 seconds to allow gas into the the infrared burner, then rotate knob rapidly counter clockwise past the light position (You will hear a loud click).
3. If the burner does not light on the first try, repeat immediately.
4. If the burner does not light within 5 seconds, turn the control knob to the OFF position. Wait 5 minutes until the gas clears before attempting to light it again.
5. Repeat the procedure or try "Manual Lighting procedure" as shown below.
6. Upon successful lighting, repeat the process on any other available IR burner you may wish to light.



## Manually Lighting The Infrared or Rotisserie Burner

1. Open the hood.
2. Push and hold the rotisserie burner knob in for about 5 seconds to allow gas into the the infrared burner, then rotate knob rapidly counter clockwise past the light position (You will hear a loud click).
3. Hold a lit long stem match next to the burner ports.
4. If the burner does not light within 5 seconds, turn the control knob to the OFF position. Wait 5 minutes until the gas clears before attempting to light it again.
5. If the burner does not light after several attempts see troubleshooting located in the back of this manual.
6. Upon successful lighting, repeat the process on any other available IR burner you may wish to light.

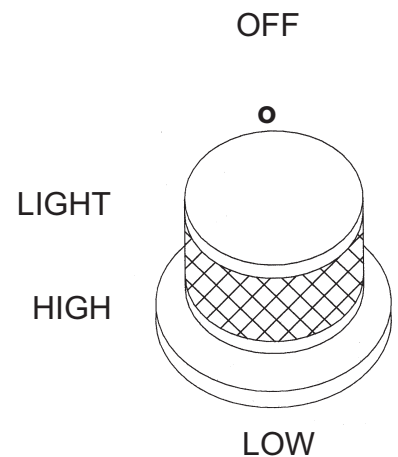


# USING THE SIDE BURNER

Your new grill has optional side burners equipped with rotary ignite knobs for lighting.

## Lighting The Side Burners

1. Remove the burner cover, if any, or any cooking utensils from the burner grate. Caution: The burner cover may be hot if the grill burners are in operation.
2. Rapidly rotate the side burner knob counter clockwise just past the LIGHT position (You will hear a loud click) to HIGH.
3. If the burner does not light on the first try, repeat immediately.
4. If the burner does not light after 5 seconds, turn the control knob to the OFF position. Wait 45 seconds until the gas clears before attempting to light it again.
5. Repeat the procedure or try "Manual Lighting procedure" below.
6. Upon successful lighting, adjust the control knob to desired flame height.



## Manually Lighting The Side Burners

1. Remove the burner cover, if any, or any cooking utensils from the burner grate. Caution: The burner cover may be hot if the grill burners are in operation.
2. Hold a long stem lit match next to the burner ports.
3. Push in and rapidly turn the control knob counter clockwise just past the LIGHT position to HIGH.

## Manually Lighting The Side Burners (continued)

4. If the burner does not light after 5 seconds, turn the control knobs to the OFF position. Wait 45 seconds until the gas clears before attempting to light it again.
5. If the burner does not light after several attempts see troubleshooting guide located in the back of this manual.
6. Upon successful lighting, repeat the process on any other available burner you may wish to light.

## Flame Height

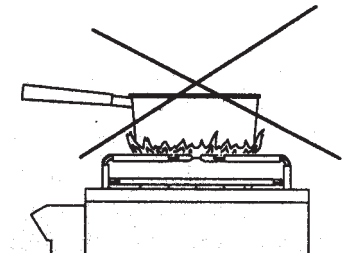
The correct height of the flame depends on the size and material of the utensil being used, the food being cooked and how much liquid is in the utensil.

Here are some basic rules for selecting the flame height.

The flame should never extend beyond the bottom of the pan.

Utensils, which conduct heat slowly (such as glass-ceramic) should be used with a low or medium flame unless you are cooking with a large amount of liquid.

When boiling, adjust the flame to the size of the cookware until boiling begins. Then lower flame height to the minimum needed to maintain a gentle boil. Foods cook just as fast at a gentle boil, as they do at a vigorous boil.



# CLEANING AND MAINTENANCE

As with any piece of fine equipment, your New Grill must be kept clean and properly maintained to maximize its performance and longevity.

Clean internal parts of the grill regularly as determined by the amount of use and foods cooked. The entire grill should be cleaned at least once a year.

To assure safe and proper maintenance, we recommend you follow these directions carefully.

## **IMPORTANT:**

DISCONNECT ELECTRICAL SUPPLY BEFORE CLEANING ANY PART OF THE GRILL.

### **Cleaning the Grill Racks**

The easy way to clean the grill racks is to scrub them immediately after you have finished cooking and turned off the flame. Wear a grill mitt to protect your hand from the heat and steam. Dip a brass bristle barbecue brush in water and scrub the hot grill. Dip the brush frequently to increase the amount of steam. Steam is created as water contacts with the hot grill, assists the cleaning process by softening any food particles. The food particles will fall onto the briquette tray and burn or fall into the drip tray. If the grill is allowed to cool before cleaning, the removal of those residual particles from food will be more difficult.

If desired, when completely cool, remove the grill racks for thorough cleaning. Use soap and water for this cleaning. Specks or grease can gather on the surface of the stainless steel and bake onto the surface rack and give the appearance of rust. For removal use an abrasive pad (like Scotch Brite) in conjunction with a stainless steel cleaner. This needs to be done in extreme cases only, or before storing the grill for an extended period.

### **Cleaning the Warming Rack**

The warming rack can be cleaned using the same procedure as “Cleaning the Grill Racks”.

# CLEANING AND MAINTENANCE

(CONTINUED)

## **Cleaning the Drip Pan:**

The full width drip tray will collect grease from the main grill area. The pan should be cleaned after every use to avoid the possibility of a grease fire.

Be sure to allow the Drip Pan to cool prior to cleaning.

You may clean the drip pan with a solution of warm soapy water. Make sure to rinse thoroughly to avoid staining.

## **Care of Stainless Steel Carts & Grills:**

Stainless Steel is a highly preferred material in the residential and commercial industries due to its strength, ability to resist corrosion and its ease of cleaning. Stainless Steel is often taken for granted and assumed to be un-distructable. However, care must be taken to ensure long life in your Stainless Steel Cal Flame Grills and Carts. To maintain the original appearance of your Cal Flame grill and/or cart, a regular routine must be followed:

### **DO NOT:**

Use wire wool pads, scrappers, harsh abrasives, scoring materials, bleaches, harsh cleaners on your Cal Flame Stainless Steel cart and/or grill, or allow salt and vinegar mixtures to remain in contact for a long period of time. This will cause scratching, scoring, rusting and pitting of your product.

Your Cal Flame BBQ grill is made of #304 stainless steel. This represents that this component is of non-rusting and non-magnetic stainless steel.

There are many types of stainless steel cleaners on the market today. We recommend that you clean the external and internal stainless steel components with a cleaner that is approved for #304 Stainless Steel and only clean when grill is cool and in indirect light.

Never use steel wool to clean your grill and never clean the grill when it is hot. Be especially careful when cleaning the Highlighted (Shinny) areas of your grill. Only clean these areas when absolutely necessary.

## **Covering Your Stainless Steel Cart:**

When not in use and after cooling, cover your Cal Flame Stainless Steel cart with our full length, zippered side, canvas cover. The cover will help protect your cart from the detrimental effects of weather & environmental pollutants (please see your local Cal Flame dealer for details).

# CLEANING AND MAINTENANCE

## (CONTINUED)

### After Use Care:

1. follow safety instructions on page 3. The easiest way to clean the grill is immediately after cooking is completed and after turning off the flame. Wear a barbecue mitt to protect your hand from the heat and steam. Dip a brass bristle barbecue brush in hot soapy water and scrub the hot grill rack. The steam from the water coming in contact with the hot rack surface will assist in the cleaning process by softening any food, dirt or grease stuck to the racks.
2. Wipe the grill with a soft damp soapy cloth and rinse with warm/hot, clean water.
3. 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 warm/hot, fresh clean water.
4. Dry with a soft, dry, clean towel if preferred.

### **Cleaning the Island Cabinets:**

Follow safety instruction on page 3, be sure to unplug electrical supply before cleaning any part of your Cal Flame BBQ. Spray cabinet area with a soap and water solution. Rinse with a gentle stream of fresh clean water.

### **Cleaning the Burners:**

#### Important:

All of the gas control knobs must be turned to the off position and the fuel should be off and fuel line disconnected prior to starting this procedure.

To reduce the risk of flashback, this procedure should be followed at least once a month or when your grill has not been used for an extended amount of time.

1. Remove burners from grill by carefully lifting each burner up and away from gas valve orifice.
2. Wire brush outer surface of burner to remove food residue and dirt. Clean any clogged ports with a stiff wire such as an opened paper clip.
3. Inspect the burner for damage (cracks or holes). If any damage is found, replace burner and discontinue grill usage.
4. Upon reinstallation, inspect gas valve orifices for cleanliness and condition and location of ignitors.

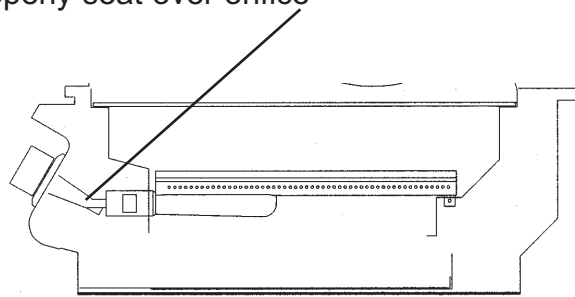
# TROUBLESHOOTING GUIDE

## If Grill fails To Operate Properly:

1. Turn off gas at source, turn Control Knobs to the off position and wait five minutes before trying again.
2. Check gas supply at connections.
3. Repeat lighting procedure and if grill still fails to operate properly, turn off gas at source, turn the control knobs to the off position and wait for the grill to cool down and check the following:

Problem: Misalignment of burner tube(s) over orifice(s)

Solution: Reposition the burner tube to properly seat over orifice



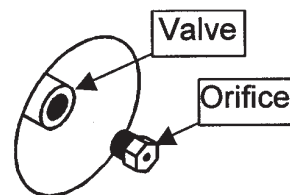
Problem: Obstruction In Gas Line:

Solution: Remove fuel line from grill. Do Not smoke or perform any maintenance in the vicinity of an open flame. Open gas valve for one second to blow out any debris. Close off gas valve and reconnect fuel line securely.

Problem: Plugged Orifice:

Solution: Remove cooking grills, Flame Tamers and grease tray. Remove Burners from bottom of firebox by pulling cotter pin from beneath burner peg using a standard screwdriver or needle nose pliers. Carefully lift each burner up and away from gas orifice. Remove the orifice from the control valve. Gently clear any obstruction with a fine wire. Reinstall orifice, reinstall burners over orifices and seat burner peg into position hole at the bottom ledge of the firebox. Replace cotter pins. Replace cooking components and grease collectors. If an obstruction is suspected in the control valve please contact your local Cal Flame dealer for assistance.

**ORIFICE CLEANING LOCATION:**



**Figure 2**

# TROUBLESHOOTING GUIDE

## (CONTINUED)

Problem: Misalignment of Ignitor on Burner:

Solution: Check for proper position of electrode tip. The tip of the electrode should be pointing forward towards the front of the burner and should be free of grease to allow proper sparking. The ignition wire should be connected firmly to the valve ignition device and electrode. Replace the ignition wire if it is frayed or cracked. With gas supply closed and all control knobs set to the off position, check each position igniter individually for presence of spark at electrode. In turn, push each knob in fully and rotate about 1/4 turn to the left (Counter Clockwise) until you hear a loud click. The trigger hitting the strike block should produce a blue spark at the electrode tip. Return control knob to the off position before checking the next igniter

While the grill is still hot, you must wait for a minimum of five minutes before commencing re-ignition (This allows accumulated gas fumes to clear). If all checks / corrections have been made and gas grill still fails to operate properly, contact your local Cal Flame dealer

Problem: Yellow Flame:

Solution: Once the entire burner is operating, check the flame color to be sure that flame color is mostly blue.

(Some yellow at the tips may be present due to impurities in the fuel.)

If the flame is golden or yellow in color, the reason could be seasoning salts, oil film, or other foreign matter on the burner.

Either wash the burner with mild detergent or operate burner at the HIGH setting with the lid closed for about ten minutes.

Problem: Flashback:

Solution: When fire occurs in and around the burner tubes, immediately turn off gas at its source and turn the control knob(s) clockwise to the off position. Wait until the grill has cooled off and then clean the burner tubes and burners as described on page 26 of this manual.

# Splash Stereo System



This system can be used to listen to AM or FM Stereo signals, CD's and also audio from the optional DVD and TV Tuner on our Entertainment Cal Flame unit.

Each Cal Flame unit that is equipped with the Splash Stereo system is delivered with the manufacturers operating instructions. We strongly recommend that you read these instructions prior to operating this unit.

Note: Although this unit is marine grade, you will still need to protect it from water and the elements.

- Do not place wet CD's into this unit at any time.
  - Always close the CD protection door.
- Remember, water damage is not covered by the warranty.

## Entertainment Systems:

Cal Flame units equipped with the TV / DVD systems use this Splash stereo to broadcast the TV or DVD audio signals.

Set Up:

1. Program preset station #1 to 88.7FM to receive the audio signal that the TV and DVD systems are transmitting on.
2. Set Base to +3 (As described in the stereos operating manual)
3. Set Treble to +4 (As described in the stereos operating manual)
4. Do Not Use the Z music enhance feature of the Splash Stereo System.
5. Set the volume between 15 and 28 .

Note: If the Cal Flame unit should loose power for any reason, it will be necessary to reset these settings.

## 15" TV Monitor Operation: (Optional)

### Turning On the TV Monitor:

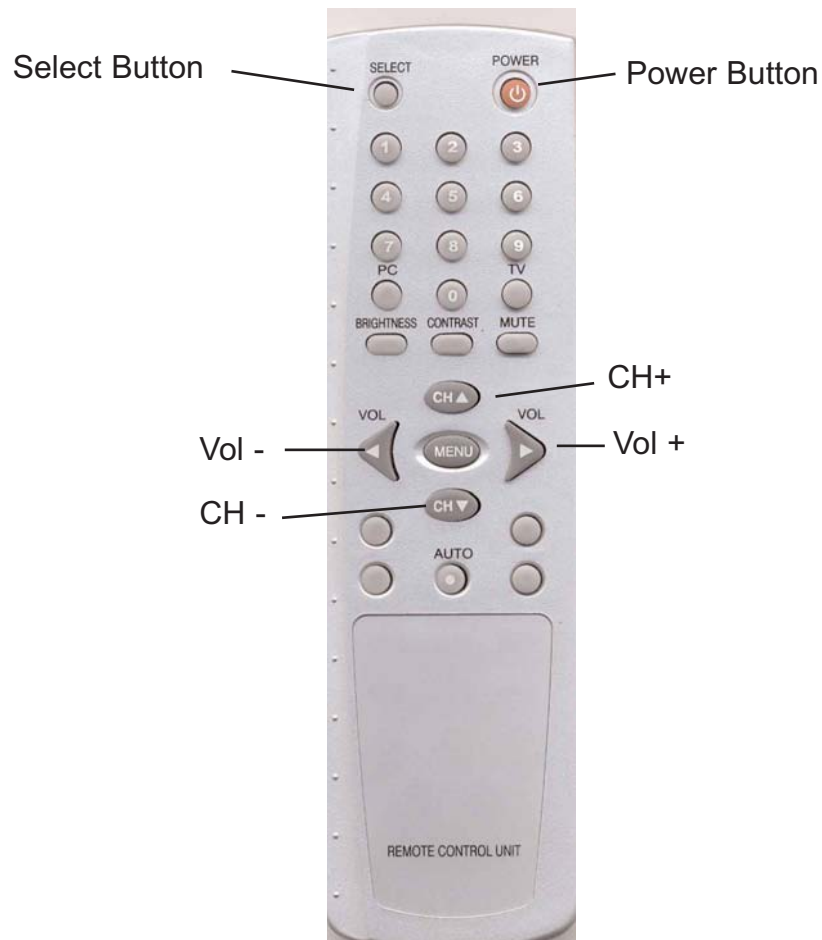
Once the TV has been raised (either by manual or automatic operation) you will be able to operate the TV with the silver TV remote control.

Note: This remote control is not waterproof. Do Not operate with wet hands or from inside the spa.

### Operation:

1. Point the remote control directly at the TV Monitor
2. Press the **Red Power Button** located at the top left side of the remote control.
3. Allow a few seconds for the TV monitor to warm up before pressing any other buttons.
4. Once on, the TV monitor will display a small icon at the lower left side signifying which mode the TV is currently in.
5. Press the "SELECT" button located at the top right side of the TV remote control until the icon "**COMPOSITE VIDEO**" is displayed on the screen of the TV monitor. This will allow the TV Monitor to accept the signal from the DVD player.
6. When an antenna, cable or satellite system is connected to the coaxial cable on the right front side of the spa, you will be able to receive live TV signals by pressing the "SELECT" button until the "**COMPOSITE TV**" icon appears on the TV monitor. Allow a few second for the TV tuner to acquire the new signal prior to switching channels.
7. Press the right "VOL" button to adjust the volume up to "80" as displayed on the screen  
This will allow the Stereo system to receive enough volume to reproduce the audio signal without distortion.

Note: You will not be able to hear audio form the TV Monitor itself. All audio signals for the TV or DVD are only acquired through the stereo when programmed to 88.7FM.



## Cal Flame Entertainment System Operation:

### DVD Player and Surround Sound Processor: (Optional)

This system contains the DVD player and DVD remote controller.

Note: Although incased in a plastic housing with weather seals, this system and remote control are not waterproof. You must be take every step necessary to keep this system dry. Water damage is not covered by the manufacturers warranty.

These instructions are to describe basic functions. Please see the DVD manufacturers operating instructions for other features and functions. These instructions are delivered with the Cal Flame owners manual in a clear plastic bag inside the stainless steel cabinet

### Operation:

1. Press the **POWER** button on the DVD unit or remote control to turn the system on.  
A "Welcome DVD Video" banner will be displayed across the screen
2. Press **POWER** on the Stereo / Cd player
3. Move the DVD selector switch (Located next to the DVD player) to the **ON** position.  
This will allow the Audio signal to be received by the Stereo / CD player  
Note: When not using the DVD player the Audio selector switch must be in the of position to receive regular AM an FM broadcasts.
4. Tune the Stereo / Cd player to 88.7 FM to receive the audio signal.
5. Press the OPEN button on the DVD player and insert a DVD.  
Note: DO NOT INSERT WET DVD'S.
6. Press either the ENTER button on the DVD player or the Play button on the remote control to start the DVD

IMPORTANT: Recommended stereo settings are BASS +3, TREBLE +4 and stereo volume not to exceed 28. Exceeding these setting or using the Z enhancer feature on the stereo will cause the system to distort and damage speakers.



WARNING: DVD System and remote control are NOT waterproof or water-resistant. Water damage is not covered by the manufacturers warranty. Please make sure that hands and DVD's are dry before coming in contact with this or any electronic option.

## Operating the DVD System In TV Mode:



The DVD system is used to feed the audio signal from the TV Tuner to the stereo. You will need to switch the audio and Video modes with DVD remote to properly receive picture and sound.

Note: The Stereo must be tuned to 88.7FM to receive audio signals from either the DVD or TV Tuner.

### Instructions:

1. Turn on DVD system as mentioned on the previous pages.
2. Press the **SELECT** button on the TV Remote Control to switch Video to **COMPOSITE TV**.
3. Press the **A/V** button on the DVD Remote Control to switch the Video from **OUT** to **IN**.
4. Press the Channel Up or Down buttons on the TV remote control to select TV Channel.

### Switching Back to DVD Operation:

1. Press the **SELECT** button on the TV Remote Control to switch Video to **COMPOSITE VIDEO**.
3. Press the **A/V** button on the DVD Remote Control to switch the Video from **IN** to **OUT**.
4. Press the **PLAY** on the DVD remote Control.

**WARNING:** DVD System, Tuner System and their remote control's are NOT waterproof or water-resistant. Water damage is not covered by the manufacturers warranty. Please make sure that hands and DVD's are dry before coming in contact with this or any electronic option.

# Parts & Accessories

Contact your local Cal Flame Dealer to place your parts and accessories order. Or fax this completed form to (909) 947-5087 with Credit Card Information: Visa \_\_\_\_\_ Master Card \_\_\_\_\_ American Express \_\_\_\_\_ Other \_\_\_\_\_  
 Expiration Date \_\_\_\_\_ Card Number \_\_\_\_\_  
 Home Address: \_\_\_\_\_ City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_  
 Print Name \_\_\_\_\_ Siganture \_\_\_\_\_  
 Daytime Phone Number\_(\_\_\_\_\_) \_\_\_\_\_ Evening Phone Number\_(\_\_\_\_\_) \_\_\_\_\_



DO NOT SEND CASH or CHECK











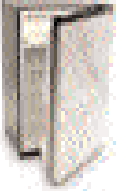

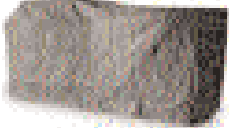
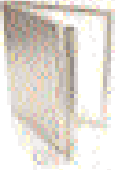


Please allow 2-3 weeks to receive your order.

Prices and Specifications are subject to change without notice

For more products and information please visit us on our web site at [www.calspas.com](http://www.calspas.com)

Shipping, handling and customs fees are the responsibility of the purchaser

PART	QTY	Part Description & Part Number	PART	QTY	Part Description & Part Number
		Cutting Board w/drawer & knife set BBQ04100091			Single Side Burner 12 1/2" Liquid Propane BBQ852P Natural Gas BBQ852-1P
		BBQ Tote w/apron, mitt, S.S. Cleaner, Utensils BBQ04100095			Cal Flame Thermometer BBQ04100375
		16oz. Stainless Steel cleaner BBQ04100375			Brass Burner BBQ04100661
		Cal Flame Controls Knob BBQ04101028			Smoke Tray BBQ854P
		BBQ Umbrella Cream - BBQ04100679 Green - BBQ04100681 Burgandy - BBQ04100682 Black - BBQ04100683  Umbrella Flange BBQ04100771	 		Deluxe Single Side Burner Liquid Propane BBQ898P Natural Gas BBQ898-1P  Deluxe Double Side Burner Liquid Propane BBQ899P Natural Gas BBQ899-1P
		Cal Flame BBQ Grates BBQ04100659			Cocktail Center (built-In) 18" - BBQ842-18 30" - BBQ842-30
		Warming Rack 3 Burner BBQ04100656 4 Burner BBQ04100657 5 Burner BBQ04100658			Infrared 3 & 4 Burner BBQ04300430

PART	QTY	Part Description & Part Number	PART	QTY	Part Description & Part Number
		Rosisserie Burner 3 Burner BBQ856P3 4 Burner BBQ856P4 5 Burner BBQ856P5			Drip Tray Handle w/o Tray 3 Burner BBQ04103030 4 Burner BBQ04103031 5 Burner BBQ04103032
		Stainless Steel Storage Drawers (20.5X13X20.5) 3Drawer - BBQ841P 2Drawer - BBQ840P			Drip Tray w/o handle 3 Burner BBQ04103020 4 Burner BBQ04103021 5 Burner BBQ04103022
		Stainless Steel Storage Drawers BBQ04100870			<b>Covers for Cal Flame Drop-Ins</b>  3 Burner - BBQ010 4 Burner - BBQ011 5 Burner - BBQ012
		BBQ Flame Tamers BBQ04103010			
		BBQ Flavor Bar BBQ04103000			<b>Covers for Cal Flame Carts</b>  3 Burner - BBQ835CR5 4 4 Burner - BBQ835CR4 5 Burner - BBQ835CR5
		16 1/2" Propane/Trash Drawer BBQ857P			
		Stainless Steel Refrigerator BBQ04300230			
		30" Stainless Steel Double Door BBQ839P-30			<b>Covers for Cal Flame Islands</b>  C100 - BBQ835C1 C200 - BBQ835C2 C250 - BBQ835C25-B  C300 (left w/backsplash) - BBQ835C3-LB C300 (right w/backsplash) - BBQ835C3-RB C400 (left w/backsplash) - BBQ835C4-LB C400 (right w/backsplash) - BBQ835C4-RB
		18" Stainless Steel Single Door BBQ839P-18			
		Stainless Steel Sink w/faucet BBQBQ845P			
		Juice Bar 18" - BBQ846P-18 30" - BBQ846P-30			

# Lifetime Warranty

## Limited Warranty

LIFETIME

### **Lifetime: Equipment Warranty**

Chef Series, Master Chef Series, and Gourmet Series:  
C.A.I. warrants the stainless steel & brass burners, stainless steel & cast iron cooking grills against deterioration and corrosion due to defects in materials and workmanship for the lifetime of the aforementioned product.

LIFETIME

### **Lifetime: Component Warranty**

Chef Series, Master Chef Series, and Gourmet Series:  
C.A.I. warrants the stainless steel grill body, grill lid, heavy duty stainless steel rotisserie, Stainless steel mountings, for the lifetime of the aforementioned product.

LIFETIME

### **Lifetime: Structural Frame Warranty**

Chef Series, Master Chef Series, and Gourmet Series:  
C.A.I. warrants the Structural Frame to maintain its structural integrity for the lifetime of the aforementioned product. This warranty excludes carts which have a one year warranty and is guaranteed to be free from defect in materials and workmanship at time of delivery.

ONE  
1  
YEAR

### **1 Year equipment and component warranty**

Chef Series, Master Chef Series, and Gourmet Series:  
C.A.I. warrants the rotisserie motor, non stainless steel fasteners, temperature gauge and plastic items such as knobs, trays, etc. to be free from defects in material and workmanship for a period of one year. Fading is specifically excluded from this warranty.

ONE  
1  
YEAR

### **1 Year Component Warranty**

Chef Series, Master Chef Series, and Gourmet Series:  
C.A.I. warrants the Stainless steel storage door, drawers, sink and warming rack against deterioration of the aforementioned product.

C.A.I. guarantees the decorative finishes such as stucco, grout, brick, rock, and tile to be free from defects in material and workmanship at time of delivery.

## **Manufacture Warranty**

All barbecue units/carts are manufactured with the highest quality appliances and are guaranteed to be free from defect of material and workmanship at time of delivery. The appliance warranty is extended through the manufacturer of the product. These items include but are not limited to the following: Stereo's, speakers, refrigerators, keg refrigerator, and accessories.

**Extent of Warranty** This 2003 Cal Flame Warranty is only valid on Chef, Master Chef and Gourmet Series models delivered in the continental United States and Canada, and extends through the selling dealer to the original purchaser at the original site of installation. This warranty becomes valid at time of purchase and ends either by specified time-frame listed above, owner transfer, or relocation.

**Warranty Performance** In the event of a malfunction or defect covered under the terms of this warranty, the factory authorized selling dealer is responsible for performing all necessary repairs. To obtain service, contact the authorized selling dealer. In the event the consumer is unable to obtain satisfactory customer service from the authorized selling dealer, written notification must be given to the C.A.I. Customer Relations Department within (10) ten days of the reported failure. There will be no charge for parts on a covered item. However, the authorized service agent may assess labor, freight and a reasonable travel or mileage charge per service call. If C.A.I. determines that repair of a covered item is not feasible, C.A.I. reserves the right to replace the defective merchandise with merchandise equal in value to the original purchase price. In the event of any warranty replacement, all removal, replacement, installation and shipping costs are the responsibility of the barbecue owner. This warranty is non-transferable and may not be extended beyond the above mentioned time frames what-so-ever by any of C.A.I.'s representatives.

**Warranty Limitations and Exclusions** This warranty is void if the barbecue unit/cart has been subject to negligence, alteration, misuse, abuse, repairs, incorrect and/or prohibited applications, dings, dents and scratches. Gas lines must be installed by a licensed plumber only or local gas co.), incorrect electrical installation (licensed electrician only is acceptable). Serviced by non- C.A.I. authorized representatives, acts of God and any other cases beyond the control of C.A.I. Please refer to the owner's manuals for examples of exclusions and of common acts invalidating this guarantee This limited warranty applies only to barbecue units used for personal, family, and outdoor household purposes.

**Disclaimers** C.A.I. shall not be liable for loss of use of the barbecue unit or other incidental or consequential costs, expense or damages, which may include but are not limited to removal of permanent deck or other custom fixtures or the necessity for crane removal. Any implied warranty shall have duration equal to the duration of the applicable warranty stated above. Under no circumstances shall C.A.I. or any of its representatives be held liable for injury to any person or damage to any property, however arising.

**Legal Remedies** This Limited Warranty gives you specific legal rights and you may have other rights, which may vary from state to state.

**Customer Service** For customer service, contact the authorized selling dealer immediately. If you need additional information or assistance, please contact the C.A.I Customer Relations Department at 1462 East Ninth Street • Pomona, CA 91766, or call 909-623-8781

This Limited Warranty is effective for BBQ's manufactured after January 02, 2003



