



# OWNER'S MANUAL

United States and Canada

## Charcoal Grill

Manufactured after September 1, 2009

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Cal Spas Home Resort™

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

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

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# Safety Instructions

**WARNING:** Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

## Carbon Monoxide Hazard



This appliance can produce carbon monoxide which has no odor.



Using it in an enclosed space can kill you.

Never use this appliance in an enclosed space such as a camper, tent, car, or home.

## Placement and Location

- **Cal Flame grills are designed for outdoor use only.**
- Never locate this appliance in an enclosed room, under a sealed overhead structure, or in any type of enclosed area such as a garage, shed, or breezeway. Keep clear of trees and shrubs.
- Do not place this grill under or near windows or vents that can be opened into your home.
- Cal Flame grills are not intended for installation in or on recreational vehicles or boats.
- Maintain sufficient distance as to not overheat any overhead combustible material such as a patio cover.
- The area surrounding your new grill should be kept clean and free from flammable liquids and other combustible materials such as mops, rags or brooms, as well as solvents, cleaning fluids, and gasoline.
- Do not use the grill, grill cabinet, or area surrounding the grill as a storage area for flammable or plastic items.

## Set-Up

- Before installing built in grills in enclosures, copy all product information such as model number and serial number and store information in a safe place. This information is located on a plate located behind the grill and is visible when the hood is lowered or on the right side of the chassis. There is an area on the back cover of this manual where you can write down this information.
- To prevent fire and smoke damage, remove all packaging material before operating grill.
- Before you start cooking, clean the entire grill thoroughly with hot, soapy water. This is necessary to remove residual solvents, oil and grease used in the manufacturing process. The grates should also be thoroughly cleaned in the same manner.

## Operation

- Do not use grill for other than intended use.
- Never use the grill if the drip pan is not properly installed. Drip pan should be pushed all the way to the rack located just under the grill. Fire can result from an improperly installed drip pan.
- Keep all electrical supply cords away from the heated areas of the grill.
- Never leave the grill unattended when in use.
- Do not use water on grease fires.
- Never allow clothing, pot holders or other flammable materials to come in contact with or be close to any grate or hot surface until it has fully cooled. Never wear loose fitting or hanging garments while using your grill. Fabric may ignite and result in personal injury.
- When using the grill, do not touch the grill rack or immediate surroundings as these areas become extremely hot and can cause burns.
- Only use dry pot holders and do not use a towel or other bulky cloth in place of pot holders. Moist or damp pot holders used on hot surfaces can cause burns.
- Do not heat any unopened glass or metal container of food on the grill. Pressure may build up and cause the container to burst, possibly resulting in serious personal injury or damage to the grill.
- Do not reach over your grill or any other surfaces when hot or in use.

## Maintenance and Repair

- 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-L.M.S. approved dealer technician will void your warranty.

## Precautions Regarding Children

- Never leave children unattended in the area where the grill is being used. Close supervision of children is necessary when any appliance is used near children.
- Do not store items of interest to children around or below the grill.
- Never allow children to sit or stand on any part of the grill.

## Installation / Assembly

Most cities and counties require permits for exterior construction and electrical circuits. In addition, some communities have codes requiring residential barriers such as fencing and/or self-closing gates on property to prevent unsupervised access to the property by children under the age of five. Your dealer can provide information on which permits may be required and how to obtain them prior to the delivery of your equipment.

We recommend the installation, adjustment and service of your new grill be performed by L.M.S. qualified installers and service technicians to ensure proper operation and prevent accidents.

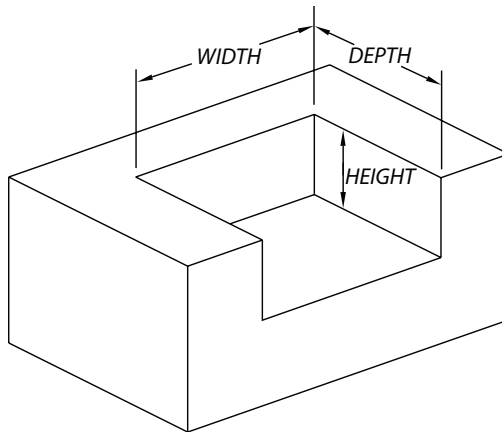
When determining a suitable location, consider factors such as exposure to wind, proximity to traffic paths, and windows that open into the home.

### Cabinet Cut-out Dimensions

Your Cal Flame grill is designed for easy installation into a non-combustible enclosure. The supporting deck or counter must be flat and level.

The dimensions are for both the regular charcoal grill and the charcoal grill with convection and light.

Width	Depth	Height
30 ¾"	22 ¼"	9 ¼"



## Placing Grill in a Barbecue Island

**You will need a second person to help you to avoid damaging the grill or your barbecue island.**

Before installing a grill in any island or cut out, make sure that the opening is not bigger than the outside frame of the grill unit. The grill should rest on the lip of the frame.

Keep your fingers away from where the grill will be supported on counter. Your fingers could become trapped and serious injury could occur.

Check to make sure the grill is level and is supported around the entire outside edge. If the grill is not level or is unstable, use non-combustible shims under the outside lip to stabilize it.

## Using Your Grill

### Read all instructions before you operate your grill.

We recommend you wash your entire grill with soap and water prior to lighting it for the first time. Oils are used during the manufacturing process and some residual oil may still be on the stainless steel parts of your grill. Washing will reduce the possibility of discoloration. We also recommend you keep your grill covered when not in use. This will minimize the amount of dust and dirt that accumulates on your grill and extend the life of your grill.

## Lighting Instructions

NEVER use flammable materials and fluids such as gasoline, kerosene, butane or propane, diesel fuel, or alcohol to light or re-light fires. Keep the grill away from such substances when lit.

Use high quality hardwood charcoal to ensure a good flame. Charcoal briquettes made from maple, oak, birch, or elm woods will burn cleanly, minimizing smoke and unpleasant odors.

Make sure the drip tray is in place.

Allow the grill to cool and clean the drip tray after each use.

Do not leave the grill unattended while cooking.

1. Open the hood and remove cooking grates.
2. Place charcoal on the ashtray at the bottom of grill and arrange charcoal in a pyramid shaped stack.
3. Add charcoal lighting fluid according to manufacturer's instructions. Let it stand for about a minute to let fluid penetrate charcoal.
4. Carefully light charcoal, allowing it to burn approximately 15 to 20 minutes or until a light gray ash develops.

Leave about a one-half inch space between each piece of charcoal. This helps to avoid flare-ups from the meat juices and provides the even heat best suited for grilling.

# Grilling

NEVER allow children or pets unattended in an area where a grill is being used. Never allow children to sit, stand or play on or around the grill at any time. When in use, certain areas of the grill get hot enough to cause severe burns.

Leave the hood open for "Texas Style" open air grilling. Close the hood for "smoker" cooking.

For the greatest concentration of heat, leave the hood open. Adjust the crank handle to lift the charcoal tray up so the burning charcoal will be close to the grilling meat. Lower the charcoal tray to lower the grilling temperature.

## Cleaning and Maintenance

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

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.

In addition, keep the area around your grill clear and free from combustible materials, gasoline, and other flammable vapors and liquids.

These instructions describe the best way to care for your stainless steel. Although stainless steel grills will discolor and accumulate grime with regular use, they can keep their original shine with periodic cleaning. We strongly recommend using a surface protectant to prevent smudging and surface rust from accumulating.

The easiest way to clean the grill is immediately after cooking is completed. Doing so will extend the life of your grill, prevent grease fires, and present a pleasant appearance while you grill.

## Cleaning Products and Materials

Avoid using these common cleaning products and materials – they will damage the surface of your stainless steel.

- CLR
- Lime-Away
- Oven cleaner
- Cleansers such as Ajax or Comet
- Ammonia
- Bleach
- Chlorine
- Steel wool pads
- Wire brushes
- Scrapers
- Pumice

We recommend these products for cleaning your stainless steel:

- Mild dish detergent such as Dawn
- Formula 409
- Fantastik
- Sheila Shine (exterior ONLY)
- WD-40 (exterior ONLY)

We have had best success with Sheila Shine, but WD-40 works very well too. Sheila Shine is available in some hardware stores; WD-40 is widely available.

Some people have reported that using baking soda, lemon oil, olive oil, vinegar, or club soda can be effective for cleaning light soil on all stainless steel surfaces.

Do not use steel wool or wire brushes to scrub your grill. For light soil, use a damp sponge or cloth. For heavier stains, use a Scotch-Brite scrubber or similar product.

## Stainless Steel Care and Cleaning

All exposed stainless steel surfaces require special attention if you want to keep them looking clean and bright. Following these simple instructions will help avoid scratching or damaging the finish and keep your stainless steel attractive.

Cleaning instructions for grill interiors, including racks, are described after this section.

### 1. Clean

Thoroughly clean stains, food, and grime using a sponge or damp cloth with warm water and a mild dish soap. Use Fantastik or Formula 409 to remove heavier soil.

### 2. Rinse

Thoroughly rinse all surfaces and dry them completely with a clean towel. Do not allow stainless steel to air dry.

### 3. Polish

We strongly recommend that you apply a surface protectant to all exposed stainless steel surfaces.

Spray a small amount of WD-40 or Sheila Shine on a piece of paper towel and rub with the grain over the surface of the appliance. Using a clean terry cloth or paper towel, polish the appliance by rubbing with the grain until excess liquid is removed and the surface shines. It should not be oily to the touch, however some residue is acceptable.

Some people have reported that using lemon oil products such as Old English furniture polish is effective for polishing stainless steel and protecting the surface.



#### Caution

Do not use WD-40 or Sheila Shine near food or on food preparation surfaces as it is a health hazard. This includes the interior of the grill, grill racks, stainless steel sinks, the inside of cabinets, warming drawers, and ovens.



#### Fire Hazard

NEVER spray WD-40 or Sheila Shine near an open flame! These products are extremely flammable while in their aerosol forms.

## Rust Removal

It is a common misconception that stainless steel does not rust. It does not stain, corrode, or rust as easily as ordinary steel (it *stains less*), but it is not stain-proof. If not properly protected and maintained, it can corrode, pit, and discolor.



### Important

Because salt will accelerate rust and corrosion, grill owners who live near the beach need to be diligent in maintaining their stainless steel hardware. You need to clean and polish your stainless steel frequently, apply a protectant, and ensure water does not collect and puddle.

Periodically clean exterior stainless steel surfaces with WD-40 or Sheila Shine and wipe down with a dry cloth or paper towel until surface is free of rust. If there is significant rust or corrosion, use a Scotch-Brite scrubber.

Both of these products will act as a surface protectant and help resist smudges, stains, and rust.



### Caution

Although nitric acid (also called aqua fortis) can be effective for rust removal, it is a highly corrosive chemical. Because of the potential for injury or damage to your stainless steel, we do not recommend using nitric acid.

## Cleaning the Interior of Your Grill

1. Thoroughly clean stains, food, and grime using a sponge or damp cloth with warm water and a mild dish soap. Use Fantastik or Formula 409 to remove heavier soil.
2. Thoroughly rinse all surfaces and dry them completely with a clean towel. Do not allow water to accumulate and puddle on stainless steel. Water from various sources such as garden hoses contains iron which will give the appearance of rusting on stainless steel. If allowed to stand for long periods of time on stainless steel, it will cause pitting.
3. The racks can be removed for cleaning and are dishwasher safe.

## Cooking Grates

Use a solution equal parts detergent and hot water just as you would for any cooking equipment. A stiff wire brush or steel wool may also be helpful in removing grime and food deposits.

**Note**

Do not use a wire brush or stainless steel on any other part of your grill or any other stainless steel surface except the cooking grates!

## Drip Pan

The full width drip pan 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.

## Charcoal Pan

For your safety, make sure unit is cool and wood and charcoal embers completely extinguished before storing.

Remove the ashes as soon as possible after each use. Wait until the charcoal has cooled, slide out the drip pan and pour out the ashes. You can save the larger pieces of charcoal for the next time you cook. Use a garden hose to wash out accumulated grease and ashes. Allow the drip pan to dry before reinserting into the grill.

## Steam Cleaning Your Grill

Steam cleaning the interior of your grill is very effective and will not void your warranty. Portable hand-held steam cleaners are inexpensive and do not require chemicals. You can steam clean all parts of your Cal Flame grill. When you are finished, make sure you wipe all surfaces down.

## Covering Your Grill

When not in use and after cooling, cover your grill with our full length, zippered side canvas cover. (See your local Cal Flame dealer for details.) The cover will help protect your grill from detrimental effects of weather and environmental pollutants. Never put a cover on a hot grill. Allow the grill to cool before covering.

# Charcoal Grill Warranty

LMS warrants the charcoal grill against deterioration and corrosion for the lifetime of the grill, with the exception of all non-stainless steel fasteners, temperature gauge, plastic items, and warming rack, which are warranted for a period of one year.

## Extent of Warranty

This warranty is only valid on Cal Flame charcoal grills delivered in the United States or 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 or upon owner transfer or relocation.

## Manufacturer Warranty

All Cal Flame charcoal grills are manufactured with the highest quality appliances and are warranted to be free from defects in material and workmanship at time of delivery. The appliance warranty is extended through the manufacturer of the product.

## Warranty Performance

In the event of a malfunction or defect covered under the terms of this warranty, a factory authorized service agent of LMS will perform the necessary repairs. To obtain service, contact the selling dealer. In the event the consumer is unable to obtain satisfactory customer service from the selling dealer or service agent, written notification must be given to the LMS Customer Relations Department within 30 days of the reported failure. There will be no charge for parts on a covered item. However, the service agent may assess a reasonable travel or mileage charge per service call. If LMS determines that repair of a covered item is not feasible, L.M.S. reserves the right to replace the defective merchandise with merchandise equal in value to the original purchase price. Warranty repair and / or replacement is the sole discretion of LMS and this warranty does not cover costs therein, including but not limited to: freight, removal, re-installation, etc. This warranty is non-transferable and may not be extended beyond the above mentioned time frames under any circumstances, by any of LMS's representatives.

## Warranty Limitations

This warranty is void if the barbecue grill has been subject to negligence, alteration, misuse, repairs, dings, dents, scratches, or incorrect

and / or prohibited applications, as specified in the owner's manual. Incorrect electrical installation by unlicensed electricians, service by non-LMS authorized representatives, acts of God and other cases beyond the control of LMS are not covered by this warranty. Please refer to the owner's manual for examples of exclusions and common acts invalidating this warranty. This limited warranty applies only to barbecue grills used for personal, family, and outdoor household purposes. This warranty does not apply to labor charges on grills, replacement parts and hardware. This limitation is retroactive and applies to all grills and hardware manufactured from 2000 and hereafter.

## Disclaimers

LMS shall not be liable for loss of use of the barbecue grills, related hardware or other incidental or consequential costs, expense or damages. Any implied warranty shall have duration equal of the applicable warranty stated above.

## Legal Remedies

This limited warranty gives you specific legal rights. 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 LMS Customer Relations Department at 1462 E. Ninth St., Pomona CA 91766 or call (800) 225-7727.

See your Cal Flame barbecue dealer for a copy of the applicable warranty, details and any questions you may have regarding the warranty coverage on your barbecue.

## Warranty Limitations

The Limited Warranty is void if the grill has been subject to negligence, alteration, misuse, abuse, repairs by non-LMS authorized representatives, incorrect electrical installation, acts of God and any other cases beyond the control of LMS. Examples of common acts invalidating this warranty include but are not limited to:

- Scratches caused by normal use.
- Damage caused by extreme weather conditions (hot, cold, etc.)
- Damage caused by dirt, sand, and/or water damage.

- Damage caused by continued operation of the barbecue with either known or unknown problems.
- Damage caused by direct sunlight.
- Damage caused as a result of failure to follow the operating instructions as defined in this owner's manual.

This Limited Warranty applies only to barbecues normally used for personal, family, or household purposes.

This Limited Warranty specifically excludes commercial barbecue grills.

## Replacement Cover

You can order a replacement cover for your charcoal grill. The part number is CVRBLT003 and it comes in a standard size of 31 1/2" x 24" x 22 7/8".

Call 1-800-CAL-SPAS and customer service representative can help you with your order.

# Appendix



*Cal Flame*<sup>®</sup>

LMS Customer Service Department  
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