



Charcoal Grill

BBQ09G870

United States and Canada

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Owner's Manual



www.calflamebbq.com

WARNING

If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or loss of life.

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

Do not store an LP cylinder not connected for use in the vicinity of this or any other appliance. A fire resulting in serious injury or death may occur.

If you are installing a natural gas grill, you are responsible for ensuring that the natural gas line installed is safe to use. LMS will not be held responsible for an improperly installed gas line.

Safety Instructions1
Placement and Location1
Set-Up1
Operation1
Maintenance and Repair2
Precautions Regarding Children2

Proper Location of the Grill3
Ensuring Proper Ventilation3

Installation4
Construction materials4
Built-in Dimensions4
Placing Grill in a Barbecue Island5

Using Your Grill6
Lighting Instructions6
Grilling6

Cleaning and Maintenance7
Covering Your Grill7
Stainless Steel Care and Cleaning8
Rust Removal8
Cleaning the Interior of Your Grill9

Limited Warranty 10

Read all instructions before you operate your grill.

Save these instructions!

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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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CONTACT INFORMATION

For customer service, please contact your authorized dealer immediately. If you need additional information and/or assistance, please contact:

LMS Customer Service Department
1462 East Ninth Street
Pomona, CA 91766.

Toll Free: 1-800-225-7727
Fax: 1-909-629-3890

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.

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

DANGER

What To Do If You Smell Gas

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

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 use 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.

Proper Location of the Grill

Here are some general considerations when determining where to place your new barbecue island. Be certain that your installation will meet all city and local safety codes and requirements.

When planning your Cal Flame grill location, access to gas lines and 110V power supplies should be considered. If you are using natural gas, the location with the shortest gas line run is recommended. You may need a grounded, dedicated, 15A 110V GFCI power source for use of your appliances (e.g. lights, rotisserie, refrigerator, receptacles, etc.).

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

Locate the grill enclosure any place where there is adequate ventilation. The size and configuration of your house and yard will determine how you should locate your grill enclosure, but as a general rule, do not place it under or near windows that can be opened into your home. Ventilation is address in greater detail in the next section.

The sides, bottom and back of the grill enclosure should not be any closer than 24" to combustible construction.

To reduce the risk of personal injury caused by reaching over a hot appliance, avoid locating cabinet storage space directly above the outdoor grill.

Cal Flame grills are designed for outdoor use only.



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.

Ensuring Proper Ventilation

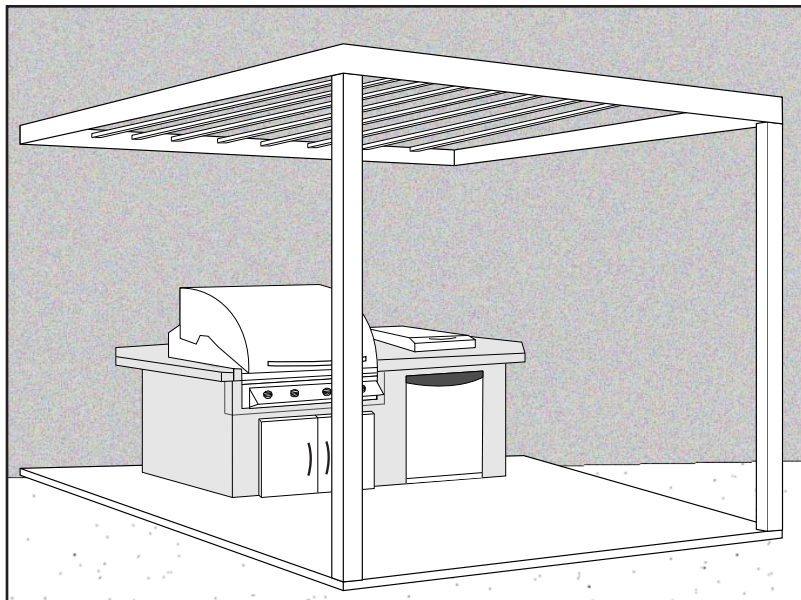
Do not locate your barbecue island in an enclosed area, which is any covered area that is walled on two, three, or four sides. This includes areas or rooms such as a garage, shed, breezeway, patio, cabana, etc.

Although some enclosed areas may have windows, screens, or ventilation systems, they are nevertheless considered to be hazardous and may cause damage, injury, or death. Enclosed areas are NOT approved for a barbecue island.

- Solid foundation
- Open on three sides
- Minimum distance of six feet overhead from combustible material
- Overhead is not sealed
- Not placed near windows
- No overhead storage
- No combustible materials stored nearby

Do not locate your barbecue island under a sealed overhead structure. Acceptable overhead structures allow for airflow, such as screen or lattice.

You can install an awning over your barbecue island, provided you make sure it is high enough to prevent damage or fire. We recommend a minimum overhead distance of six feet from the top of the grill hood.



Installation

Note: The terms "built-in construction" and "grill enclosure" as used in these instructions refer to any method for installing a barbecue island for use. A barbecue island is both built-in constructions and a grill enclosure. Read these instruction before constructing your grill enclosure.

The Cal Flame charcoal grill is expected to be used with a Cal Flame barbecue island. If the grill is not placed in a Cal Flame barbecue island, it must be used

in a safe manner that will not void your warranty. If you plan to do this, use the information in this section on the construction and materials required for the grill enclosure and its proper location. Cal Flame wishes our customers to enjoy our products safely. We strongly recommend that grill owners hire a contractor to construct the built-in enclosure.

Failure to follow these instructions may result in voiding your warranty, property damage, injury, or death.

Construction materials

LMS Inc. will not be held responsible for property damage, injury, or death as a result of locating a grill enclosure in a non-approved location or using non-approved construction materials.



DO NOT use combustible materials for the built-in construction.



Acceptable building materials: Brick, cinder block, steel frame, hardiboard, granite, tile, glass brick, concrete, cement, stucco, stone.



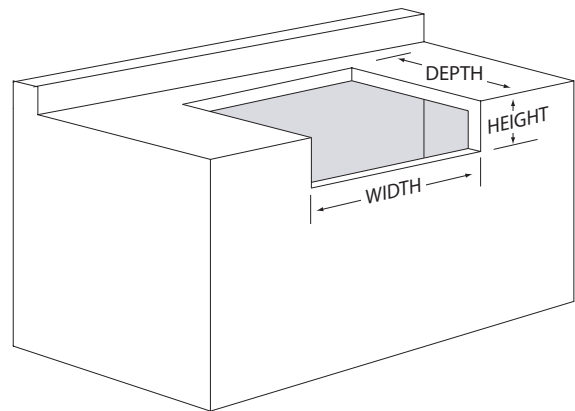
Unacceptable building materials: Wood of any sort, laminate or synthetic materials, plastics, linoleum, fiberglass.

In addition, we do not recommend using materials that are susceptible to damage or decomposition by weather, such as dry wall or plaster.

Built-in 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.

Width	Depth	Height
31"	22"	9 1/4"



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.

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 and burners, are described after this section.

Cleaning Products and Materials

DO NOT USE 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
- Instant Rust Out (exterior ONLY)
- WD-40 (exterior ONLY)
- Sheila Shine (exterior ONLY)

We have had best success with Instant Rust Out, but WD-40 works very well too. Instant Rust Out is available in some hardware stores. WD-40 is widely available.

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.

Stainless Steel Care and Cleaning

Baking soda, lemon oil, olive oil, vinegar, or club soda can also 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.

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.

Furniture polish, such as Old English, can be effective for polishing stainless steel and protecting the surface.



Caution

Do not use Instant Rust Out, 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.

There are two methods of rust removal we recommend:

1. Rust removal with Instant Rust Out:

Spray exterior stainless steel surfaces with Instant Rust Out. Let it stand for about 30 seconds, then wipe with a clean cloth. Apply a second time if necessary.

Instant Rust Out will leave a white residue which can be rinsed off with water. Wipe the grill dry with a clean cloth and apply Sheila Shine or WD-40 as a surface protectant.

2. Rust removal with WD-40 or Sheila Shine:

Spray 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.



Important

Because salt will accelerate rust and corrosion, grill or barbecue island 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.



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

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.

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.

Cooking Grates

The racksbars can all be removed for cleaning and are dishwasher safe.

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 or the griddle!

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.

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.

Griddle

To prevent burns or injury, make sure the griddle is completely cool before cleaning.

The griddle is made from non-magnetic, 304 grade stainless steel. There are various stainless steel cleaners available. Always use the mildest cleaning procedure first, and always scrub in the direction of the grain. Use soapy water for most cleaning. A non-abrasive scrubber may also be helpful in removing grime and food deposits. Steel wool may be used for especially difficult spots. Wipe all areas dry before storing.

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, including the burners. When you are finished, make sure you wipe all surfaces down.

If you spray the burners, ignite them and let them burn for about 10 minutes to prevent any water from accumulating inside them.

LIMITED WARRANTY

This Limited Warranty is extended to the original purchaser of a Cal Flame charcoal grill manufactured after January 1, 2014 and installed for residential use in the United States and Canada.



10 Year Structure

Cal Flame grill structure or frame housing is warranted against rust-through, due to defects in material or workmanship in normal household use for ten years from the original date of purchase.



3 Year Warming Rack

Cal Flame warming rack is warranted against rust-through and operation failure, due to defects in material or workmanship in normal household use for three years from the original date of purchase.



1 Year Grill Hood

Cal Flame grill hood is warranted against rust-through and operation failure, due to defects in material or workmanship in normal household use for one year from the original date of purchase.

This Limited Warranty is void if Cal Flame (the "Manufacturer") or its designated representative determines that the grill has been subjected to damage or failure due to installation of aftermarket parts that are not genuine Cal Flame branded parts and accessories. Genuine Cal Flame brand parts and accessories are built to our highest standards of quality, durability and performance, and they are designed to work with your grill to ensure optimal performance and function.

Performance

In the event of a defect covered by this Limited Warranty, notify your Cal Flame dealer or Cal Flame as soon as possible and use all reasonable means to protect the grill from further damage. Upon receipt of a valid form of proof of purchase, a designated service representative will correct the defect, subject to the terms and conditions contained in this Limited Warranty. There will be no charge for parts, although providing access to affect the repair is your responsibility as the grill owner. Freight charges for replacement parts, labor and labor related trip charges necessary to repair the grill are also the responsibility of the grill owner. If the Manufacturer determines that repair of the covered defect is not feasible, it reserves the right to provide replacement grill instead. In such an event,

reasonable costs for removal of the original grill, shipping costs from the factory for the replacement grill and delivery and installation of the replacement will be your responsibility as the grill owner. Any replacement parts and or grill will carry the balance of the original grill warranty. Grill covers are not included. This warranty ends either by specified time frame listed above, owner-transfer, relocation, commercial installation or installation of any component other than by manufacturer.

Warranty Limitations

This Limited Warranty is void if Cal Flame or its designated representative determines that the grill has been subjected to alteration, neglect, misuse or abuse, or freight damage caused by the common carrier; any repairs have been attempted by anyone other than a designated representative; or if the failure is caused by accident, acts of God or other causes beyond the control of the Manufacturer. Neglect, misuse and abuse include any installation, operation or maintenance of the grill other than in accordance with the instructions contained in the owner's manual provided with the grill. Corrosion, scratching and discoloration due to improper use and care of this outdoor product, is excluded from this warranty. This warranty does not cover the stainless steel grates.

Limitations

The Manufacturer disclaims all warranties, expressed or implied, in fact or in law, to the extent allowed by your State's Law, including the warranty of merchantability and fitness for use, except as stated specifically herein. All warranty service must be performed by the Manufacturer or its designated representative using authorized Cal Flame parts.

No agent, dealer, distributor, Service Company or other party is authorized to change, modify or extend the terms of this limited warranty in any manner whatsoever. The Manufacturer will not be responsible for any statements or representations made in any form that go beyond, are broader than, or are inconsistent with any authorized literature or specifications furnished by Cal Flame.

Disclaimers

The Manufacturer and its representatives shall not be liable for any injury, loss, cost or other damage, whether incidental or consequential, arising out of any defect covered by this limited warranty, including without limitation, loss of use of the grill and cost for removal of defective product even if the Manufacturer was advised of the possibility of damage. The liability of the Manufacturer under this limited warranty, if any, shall not exceed the original amount paid for the defective product. Coverage under this limited warranty shall commence as of the original date of purchase and the duration of such coverage shall not extend for any reason whatsoever beyond the stated time periods. These disclaimers shall be equally applicable to any service provided by the Manufacturer and its designated representatives.

Legal Rights

This Limited Warranty gives you specific legal rights. You may also have other rights that vary from state to state. Some states do not allow limitations on how long an implied warranty lasts, so this limitation may not apply to you.

Locating the product serial number

The serial number of your Cal Flame grill is located on the back and is visible when the hood is down. You will need this number to properly register your grill and activate coverage. Write this information in the space provided below.



Grill model: _____

Grill serial number: _____

Type of fuel (circle one): Liquid propane Natural gas

Date purchased: _____

Date installed: _____

Cal Flame dealer's phone number: _____

Cal Flame dealer's address: _____

**Don't forget to register your new product at
www.calflamebbq.com.**

Cal Flame
www.calflamebbq.com

California Proposition 65 Warning: Chemicals known to the State of California to cause cancer, birth defects or other reproductive harm are found in and/or created by the combustion of natural gas, propane, butane and other fuels. Always operate this unit as described in the owner's manual and in well ventilated areas.