

# Altima

Sure Heat Manufacturing  
800-229-5647



## Professional Stainless Steel Grill: 30", 38", 48" Models



AGR38PF (shown with optional equipment)

# USE AND CARE MANUAL

**FOR OUTDOOR USE ONLY**

**MADE IN THE USA**

# A Message to our Customers

*Congratulations and thank you for your purchase of the **Altima** Gas Grill. Your grill has been designed to provide the very best in outdoor cooking enjoyment. We believe it is the finest grill on the market. For your safety please read all the assembly instructions and care and use directions before operating the appliance.*

*Our Altima Stainless Steel Grills won the Vesta award for best new gas grill at the HPA show in 2001. We offer exclusive features that consumers have asked for and desire. Features such as combination infrared and stainless steel burners, seamless construction, firebrick liner (no cold spots, even cooking) and dual fuel (lump charcoal or gas). Our best feature is our lifetime warranty.*

*Sure Heat Manufacturing is very committed to customer satisfaction and excellence. Our ultimate goal is for our customers to enjoy our products for a lifetime.*

*Sincerely,*

A handwritten signature in black ink, appearing to read 'Mike Mulberry', with a long, sweeping horizontal line extending to the right.

*Mike Mulberry  
President*

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# GENERAL SAFETY INSTRUCTIONS

## IMPORTANT SAFETY INFORMATION

- Read this manual carefully before using your grill to reduce the risk of fire, burn hazard or other injury.
- Extreme care should be used because of the high temperatures produced by this appliance. **CHILDREN SHOULD NOT BE LEFT UNATTENDED IN AN AREA WHERE THE GRILL IS BEING OPERATED.**
- This appliance must be kept clear from combustible materials, gasoline or other flammable vapors and liquids. Do not allow flammable materials to come in contact with grate, burner or hot surfaces.
- Do not repair or replace any part of this appliance unless it is specifically recommended in this manual. A qualified service technician should conduct all other service.
- Follow the installation and servicing instructions provided with this product. Have your grill installed by a qualified service technician. Locate the main gas supply valve so that you know how to shut the gas off to your grill. If you smell gas, make sure all gas connections are tight before operation. If you continue to smell gas call a qualified technician.
- When lighting a burner, always pay close attention to what you are doing. Be certain you are pushing the ignitor that lights the burner you intend on using.

### FOR YOUR SAFETY

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flames.
3. Open lid.
4. If odor continues, immediately call your gas supplier.

**TESTED IN ACCORDANCE WITH ANSI Z21.58-1995/CGA 1.6-M95 STANDARD FOR OUTDOOR COOKING GAS APPLIANCES. THIS GRILL IS FOR OUTDOOR USE ONLY.**

Check your local building codes for the proper method of installation. In the absence of local codes, this unit should be installed in accordance with the National Fuel Gas Code No. Z223.1-1998 and the National Electrical Code ANSI/NFPA No. 70-1990

**CALIFORNIA PROPOSITION 65 - WARNING:** The Burning of gas cooking fuels generates some by products which are on the list of substances which are known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances, always operate this unit according to the use and care manual, ensuring you provide good ventilation when cooking with gas.

### FOR YOUR SAFETY

**DO NOT** store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

### WARNING

**DO NOT** try lighting this appliance without reading the “**LIGHTING INSTRUCTIONS**” section of this manual.

This appliance is not intended to be installed in or on recreational vehicles or boats.

# GRILL LINE-UP



AGR48PF



AGR38PF



AGR30PF

Grills shown with optional accessories

# GRILL FEATURES: AGR38PF



1.	Roll top grill hood	11.	Handle
2.	Rotisserie motor assembly	12.	Warming shelf
3.	Grilling/Cooking surface	13.	Infrared back burner
4.	Steamer/fryer (optional)	14.	Side burner (optional)
5.	Electronic ignitor: steamer/fryer	15.	Electronic ignitors: main, rear & bottom infrared burners
6.	Control knob: steamer/fryer	16.	Electronic ignitor: side burner
7.	Control knob: back infra-red burner	17.	Control knobs: side burner
8.	Control knobs: main burners	18.	Control knob: bottom infrared burner
9.	Drip/grease tray	19.	Dual storage drawers (optional)
10.	Single door cabinet (optional)	20.	Cart w/doors (optional)

# INSTALLATION / ASSEMBLY

## Attaching Grill Head to Cart

1. With the grill on its back, loosen all 4 bolts on the bottom side of the grill, but do not remove. (See Fig. 1)
2. Have someone help you pick up the grill and set it on the top of the cart, with the front of the grill above the door opening. Make sure the bolt heads fall through the large openings of the key hole slots in the top of the cart. (See Fig. 2)
3. Slide the grill head backward so the bolts are resting in the small opening of the key hole slots. (You may have to lift the back of the grill slightly, while sliding backward) Tighten the bolts securely-be sure not to over tighten and strip the bolts. (See Fig. 3)

**Note: This is a very heavy step that requires two individuals to complete.**



Fig. 1



Fig. 2

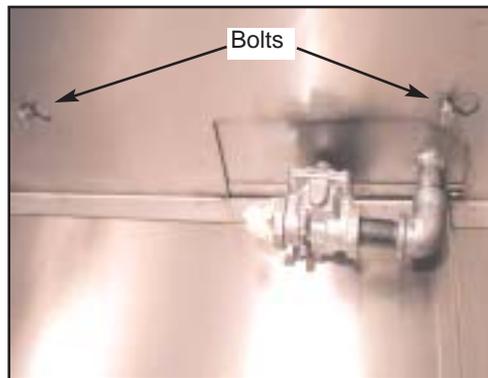


Fig. 3

# INSTALLATION / ASSEMBLY

## Ignitor Attachment

1. Remove the ignitor cap, spring assembly, battery and lock nut from ignitor. (See Fig. 4)
2. Insert the threaded section of the ignitor into the U-shaped cut out of the ignitor mounting bracket. (See Fig. 5)
3. Insert the threaded section of the ignitor through the hole in the shelf and secure to shelf using the lock nut. **(Use the ignitor assembly diagrams to determine which ignitor goes with which shelf depending on grill model.)** Tighten Securely. (See Fig. 6)
4. Re-insert the battery, positive side first, and spring assembly and attach the ignitor cap. (See Fig. 7)



Fig. 4



Fig. 5



Fig. 7



Fig. 6

5. Repeat above steps for second ignitor

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## AGR30PF Ignitor Assembly



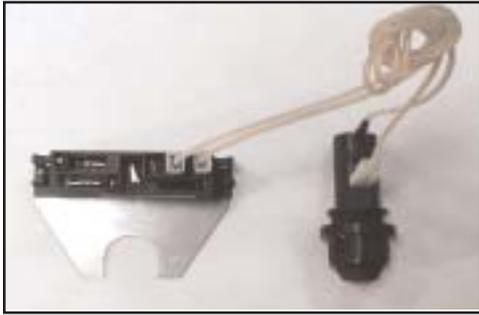
Left Shelf (Double Wire)



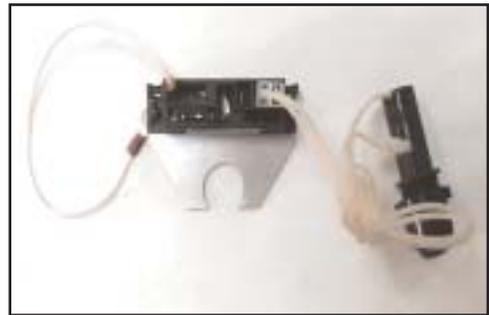
Right Shelf (Single Wire)

# INSTALLATION / ASSEMBLY

## AGR38PF Ignitor Assembly



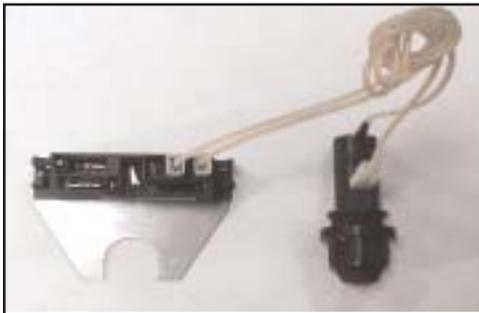
Left Shelf (Double Wire)



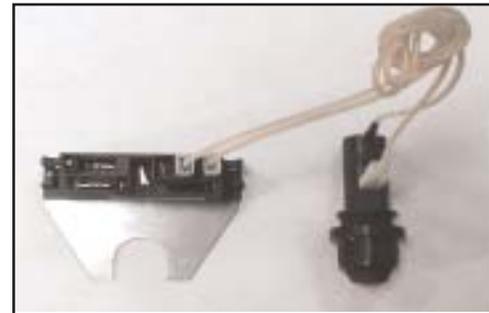
Right Shelf (Single Wire)

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## AGR48PF Ignitor Assembly



Left Shelf (Double Wire)



Right Shelf (Double Wire)

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## Side Shelves Attachment

1. Loosen the bolts on the side of the grill and attach the shelves by allowing the bolt heads to fall through the large opening in the bottom of the keyhole slots. Then slide the shelves downward until the bolts are resting against the top of the key hole slots. Tighten all of the shelf bolts. (See Fig. 8)

2. Attach the wires coming out from the sides of the grill to the ignitor terminals. (See Fig. 9)

**Note: It does not matter which wire goes to which terminal on the double wire ignitor**



Fig. 8



Fig. 9

# **BUILT-IN INSTALLATION**

The Altima grill can be installed as a built-in unit as shown. The island that holds the built-in unit **must be** constructed of **Non-combustible** material.

## **General Information**

Review the detail drawings shown and take into account the provisions shown for gas line hook-up clearance on the right side. It is recommended that ventilation holes are provided in the enclosure in the event of a gas leak. The supporting ledges or deck must be level and flat. The counter should also be level.

## **Location**

When determining a suitable location take into account concerns such as exposure to wind, proximity to traffic paths and keeping any gas supply lines as short as possible. Locate the grill only in a well ventilated area. Never locate the grill in a building, breezeway, garage, shed or other such enclosed area without an approved ventilation system. During heavy use, the grill will produce a lot of smoke. Ensure there is adequate area for it to dissipate.

## **Clearance to Non-Combustible Construction**

A minimum of 3” clearance from the back of the grill to non-combustible construction is required for the purpose of allowing the lid to open fully. It is desirable to allow at least 6” side clearance to non-combustible construction above the cooking surface for counter space. If you will be using the rotisserie option, the space is essential for motor and skewer clearance. The Altima grill can be placed directly adjacent to non-combustible construction below the cooking surface.

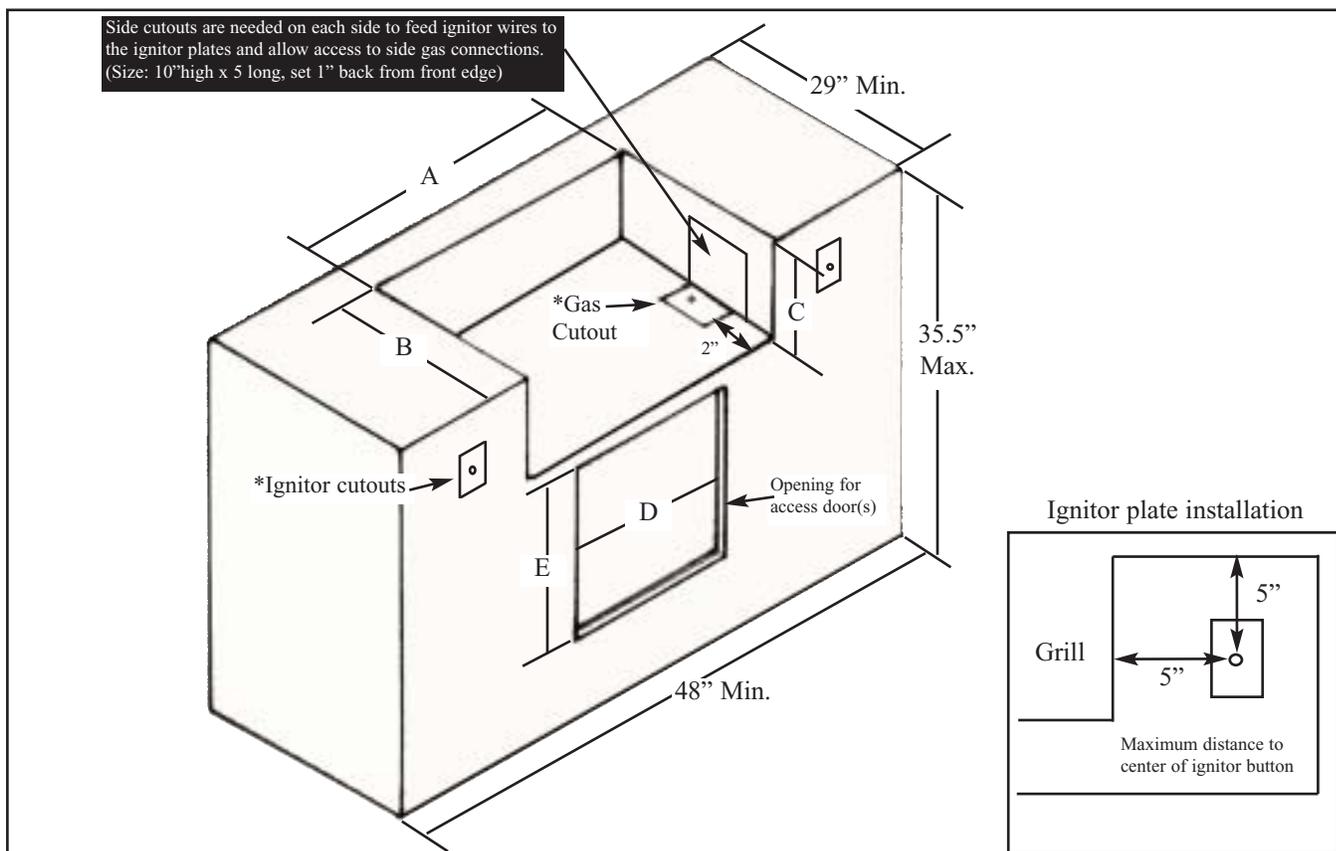
## **Island Construction**

The island is usually constructed of steel studs and 3/8” Durarock or a similar concrete board product, with the top being tiled and the body covered in stucco, painted or textured. The top of the diagram below is designed to hold the main grill body, while the bottom portion is used to hold the Access Doors in place. The ignitor cover plates are installed to hold the electronic starters in place.

## **Ignitor Plate Installation**

The push button ignitors require a standard size electrical box with a minimum depth of 2.5” to be mounted in the island unit. They should be placed on the front side of the built-in island, with the center of the ignitor button no more than 5” from the grill unit. The ignitor plates, sold separately, fit over the standard electrical box once mounted in the island unit. (See drawing on following page).

# BUILT-IN INSTALLATION



	AGR30PF	AGR38PF	AGR48PF	ASB2	ASF	AD-1	AD-2
A	30.5"	38.5"	48.5"	12.5"	12.5"	N/A	N/A
B	24"	24"	24"	24"	24"	N/A	N/A
C	11.125"	11.125"	11.125"	11.125"	11.125"	N/A	N/A
D	N/A	N/A	N/A	N/A	N/A	18.25"	36.125"
E	N/A	N/A	N/A	N/A	N/A	18.5"	18.5"

\*Gas connection cut out needs to be 4" wide x 9" long, set 2" back from front edge.

\*Ignitor cutouts are equal to a standard electrical outlet with a minimum depth of 2.5".

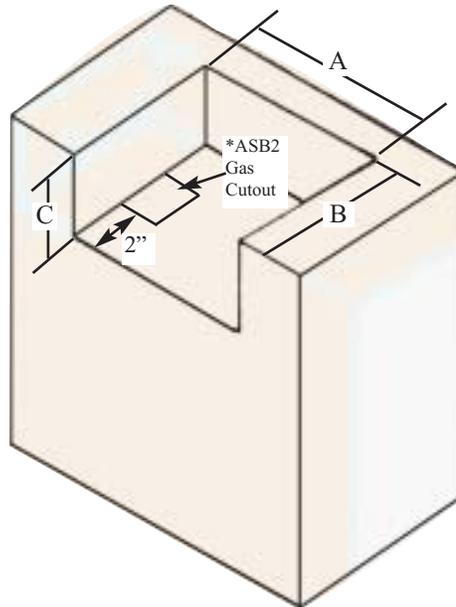
\*If using a backsplash apron or rear wall, locate electrical service on the left hand side for rotisserie motor connection.

If a sideburner (ASB2) is purchased, add 12.5" to Dimension A. Side burner should be mounted on the right side (as you face the grill). The gas connection opening must remain in the same location, under the **grill**. **DO NOT** move location under the side burner. If mounted directly to the grill, the right ignitor cutout/plate is not required, as the ignitor is contained in the sideburner. If mounted separately from the grill, the right ignitor cutout/plate is still required for lighting the grill.

If a steamer/fryer (ASF) is purchased, add 12.5" to Dimension A. Steamer/fryer should be mounted on the left side (as you face the grill). The gas connection opening must remain in the same location, under the **grill**. **DO NOT** move location under the steamer/fryer. If mounted directly to the grill, the left ignitor cutout/plate is not required, as the ignitor is contained in the steamer/fryer. If mounted separately from the grill, the left ignitor cutout/plate is still required for lighting the grill.

# SIDEBURNER or STEAMER/FRYER BUILT-IN INSTALLATION

Use this drawing if installing the sideburner or steamer/fryer separate from the grill



	ASB2	ASF
A	12.5"	12.5"
B	24"	24"
C	11.125"	11.125"

\*Gas connection cut out needs to be 3" wide x 3" long, set 2" back from front edge.

If installing the Steamer/Fryer (ASF), the Gas Cutout needs to be located on the right side of the built-in island, opposite the sideburner location.

# GAS REQUIREMENTS

## **General Information**

Verify the type of gas supply to be used, either Natural Gas (NG) or Liquid Propane (L.P.), and make sure the marking plate (located on the back of the unit) agrees with that of the supply.

**Note: Never attach an unregulated gas line to the appliance.**

For Natural Gas installations, an installer must supply a gas shutoff valve that is easily accessible to the grill. All installer supplied parts must conform to local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70-1990, and the National Fuel Gas Code, ANSI Z223.1-1998.

All pipe sealants must be an approved type and resistant to the actions of L.P. gases. Never use pipe sealant on flare fittings. All gas connections should be made by a competent technician and in accordance with local codes and ordinances. In the absence of local codes, the installation must comply with the National Fuel Gas Code, ANSI Z223.1-1998. Gas conversions kits are available from the factory. When ordering gas conversion kits have the model number, and the type of gas (natural or L.P.) from your grill.

This appliance and its individual shut off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 PSIG (3.5 kPa.).

This appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 PSIG (3.5 kPa.).

The installation of this appliance must conform with local codes, or in the absence of local codes , with National Fuel Code, ANSI Z223.1a-1998.

Installation in Canada must be in accordance with the Standard Can1-b149.1 and or .2 (installation code for gas burning appliances and equipment) and local codes.

## **Natural Gas Installation**

The gas inlet supply pressure should be between 5” and 14” w.c. A step down regulator is required if the line pressure is in excess of 14” w.c.

Check your local gas utility company or with local codes for instructions on installing gas supply lines. Be sure to check on type and size of run, and how deep to bury the line. If the gas supply line is too small, the grill will not operate correctly.

Any joint sealant used must be an approved type and be resistant to the actions of L.P. gases.

Place the installer supplied shut-off valve in an accessible location to enable the gas supply to be cut off to the unit.

# GAS REQUIREMENTS

## L.P. Gas Installation

Altima Gas Grills that are set to operate with L.P. gas come with a high capacity hose and regulator assembly. This assembly is designed to connect directly to a standard 20 lb. L.P. cylinder for the 30” model, or a 30 lb. cylinder for the 38” or 48” models.

### **For all models:**

Remove tape from brass fitting first. Attach the gas hose assembly to the brass 3/8 flared fitting coming out of the appliance regulator on the bottom of the grill. Tighten securely and attach to the propane tank. (sold separately) (See Fig. 10)



Fig. 10

## L.P. Tank Information

Never use a dented or rusted L.P. tank or cylinder with a damaged valve.

The L.P. cylinder must be provided with a shut-off valve terminating in an L.P. gas supply cylinder outlet specified, as applicable, for connection No. 510 in the standard for compressed gas cylinder valve outlet and inlet connection ANSI/CGA-V-1. Cylinders must not be stored in a building, garage, or any other enclosed area.

The L.P. Gas supply cylinder must be constructed and marked in accordance with the specifications for L.P. gas cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CAS-B339, “Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods.”

# LEAK TESTING

## General Information

Although all gas connections on the grill are leaked tested at the factory prior to shipment, a complete gas tightness check must be performed at the installation site due to possible mishandling in shipment, or excessive pressure unknowingly being applied to the unit. Periodically check the whole system for leaks, or immediately check if the smell of gas is detected.

## Before Testing

Do Not smoke while leak testing. Extinguish all open flames. Never leak test with an open flame.

Mix a solution of equal parts mild detergent or liquid soap and water.

## Testing

1. Turn off the burner control knobs.
2. Turn the top knob of the fuel supply cylinder counterclockwise (right to left) one rotation to open.
3. Apply the soap solution to connections of the fuel supply assembly. If no soap bubbles appear, the grill is ok to use. If bubbles form at the connections, a leak is detected. (If a leak is detected, immediately turn off the gas supply, tighten any leaking fittings, turn gas on, and recheck).
4. Turn off the knob on the fuel supply cylinder.
5. Turn on the burner control knobs for a moment to release the pressure in the hose, then turn the control knobs back off.
6. Wash off soapy solution with cold water and towel dry.

**Note: If you cannot stop a gas leak turn off the gas supply and call your local gas utility, or the dealer you purchased the appliance from. If necessary, replace the faulty part with a manufacture recommended replacement part.**

Check all gas supply fittings before each use and each time the gas supply cylinder is connected to the regulator. Leak test any time a part of the gas system is replaced. Perform a leak test at least once a year whether or not the L.P. gas supply cylinder has been disconnected.

# USING THE GRILL

## Grill Location

Do not use the grill in garages, breezeway, sheds or any enclosed area. Never operate the grill in enclosed areas as this could lead to a carbon monoxide buildup, which could result in injury or death. Place the grill on a level surface. Avoid moving the grill while it is operation.

**Note: The grill will operate best if it is not facing directly into the wind.**

Clearance to combustible construction - A minimum of 12” from the sides and back must be maintained from the gas grill above and below the cooking surface to adjacent vertical combustible construction.

Clearance to non-combustible construction - A minimum of 3” clearance from the back of the grill to non-combustible construction is required for the lid to fully open.

## General Rules

**Do Not leave the grill unattended while cooking!**

1. Make sure the grill has been leak tested and is properly located.
2. Light the grill burners using the instructions on this page.
3. Turn the control knobs to “High” and preheat the grill for 10 minutes.
4. Place the food on the grill and cook to the desired doneness. Adjust heat setting between “High” and “Low” if necessary.
5. Allow grill to cool down and clean the drip tray after each use.

## Grill Cure Time

The Altima gas grill comes equipped with a state of the art firebrick liner. The firebrick, which lines the inside of the grill, needs to be cured before food is cooked on the unit. Make sure the grill has been leaked tested and is properly located. Light the grill burners according to the instructions in this manual. Turn the main burner’s control knobs to the “High” position and close the hood of the grill. Allow the grill to operate for 35 minutes to ensure that the firebrick has been cured thoroughly. Let the grill cool down for at least 30 minutes before using the unit to cook on.

**Note: The firebrick liner only needs to be cured one time before being used for cooking.**

## Firebrick Liner

The inside of the grill is lined with a clay firebrick to enhance cooking performance. The curing of the firebrick is an essential process to ensure the maximum performance from the grill. The firebrick panels are engineered to create maximum dispersed heat across the entire grill cooking surface. Over time, small cracks may form in the firebrick. This is a normal occurrence and will not affect the performance of the unit.

# LIGHTING THE GRILL

## Before Lighting

### **Warning: Important! Before Lighting...**

Check the gas supply line for cuts, wear or abrasion.

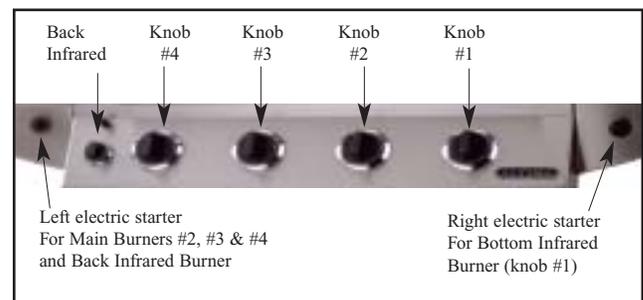
If the unit is L.P., screw the regulator into the tank and leak check the hose and regulator connections with a soap and water mixture before operating the grill.

Turn all knobs to “off” then turn on the gas supply. If L.P., is there gas in the tank?

Always keep your face and body as far away from the grill as possible when lighting.

## AGR30PF Grill Burner Lighting

This unit comes equipped with (2) electronic starters and (3) electrodes. The electronic starter located on the right shelf lights the Bottom Infrared Burner which is controlled by Knob #1. The electronic starter on the left shelf lights the 3 Main Burners, which are controlled by Knobs 2,3, & 4. The left electronic starter also lights the Back Infrared Burner.



Always open the lid before attempting lighting. Push and turn one of the control knobs a 1/4 turn to the left and immediately press the electronic ignitor button. You'll hear a snapping sound. It may be necessary to hold the electronic starter button for about 4 seconds. If the burner does not light in 4 seconds, turn the knob to the “OFF” position and wait 5 minutes before trying again. Repeat above steps to light remaining burners. (See Fig. 11)



Fig. 11

## Match Lighting

If the burner does not light after several attempts it may be lit with a match. Keep your face as far away from the grill surface as possible and pass a lit, long stem match through the spaces in the grill rack to the ports of the burner you are trying to light. Position the match near the burner ports and push and turn the control knob a 1/4 turn to the left. If the burner does not light within 4 seconds turn the knob to the “OFF” position and wait 5 minutes to try again. Repeat above steps to light remaining burners. (See Fig. 12)



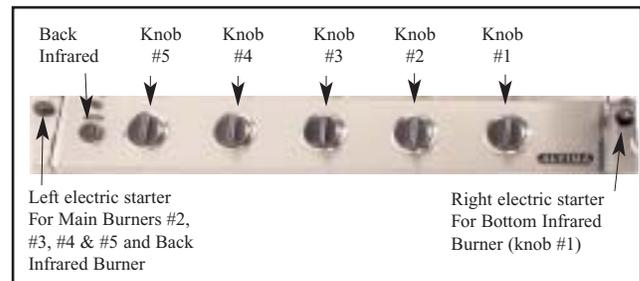
Fig. 12

**Note:** If the grill will not light after several attempts see the Troubleshooting section of this manual.  
Turn the control knobs to the OFF position when not in use.

# LIGHTING THE GRILL

## **AGR38PF Grill Burner Lighting**

This unit comes equipped with (2) electronic starters and (3) electrodes. The electronic starter located on the right shelf lights the Bottom Infrared Burner which is controlled by Knob #1. The electronic starter on the left shelf lights the 4 Main Burners, which are controlled by Knobs 2,3,4 & 5. The left electronic starter also lights the Back Infrared Burner.



Always open the lid before attempting lighting. Push and turn one of the control knobs a  $\frac{1}{4}$  turn to the left and immediately press the electronic ignitor button. You'll hear a snapping sound. It may be necessary to hold the electronic starter button for about 4 seconds. If the burner does not light in 4 seconds, turn the knob to the "OFF" position and wait 5 minutes before trying again. Repeat above steps to light remaining burners. (See Fig. 13)



Fig. 13

## **Match Lighting**

If the burner does not light after several attempts it may be lit with a match. Keep your face as far away from the grill surface as possible and pass a lit, long stem match through the spaces in the grill rack to the ports of the burner you are trying to light. Position the match near the burner ports and push and turn the control knob a  $\frac{1}{4}$  turn to the left. If the burner does not light within 4 seconds turn the knob to the "OFF" position and wait 5 minutes to try again. Repeat above steps to light remaining burners. (See Fig. 14)



Fig. 14

**Note:** If the grill will not light after several attempts see the Troubleshooting section of this manual.

**Turn the control knobs to the OFF position when not in use.**

# LIGHTING THE GRILL

## AGR48PF Grill Burner Lighting

This unit comes equipped with (2) electronic starters and (4) electrodes. The electronic starter located on the right shelf lights the Bottom Infrared Burner which is controlled by Knob #1 and the Right Main Burners, which are controlled by Knobs 2 & 3. The electronic starter on the left shelf lights the Left Main Burners, which are controlled by Knobs 4,5 & 6. The left electronic starter also lights the Back Infrared Burner.

Always open the lid before attempting lighting. Push and turn one of the control knobs a 1/4 turn to the left and immediately press the electronic ignitor button. You'll hear a snapping sound. It may be necessary to hold the electronic starter button for about 4 seconds. If the burner does not light in 4 seconds, turn the knob to the "OFF" position and wait 5 minutes before trying again. Repeat above steps to light remaining burners. (See Fig. 15)

## Match Lighting

If the burner does not light after several attempts it may be lit with a match. Keep your face as far away from the grill surface as possible and pass a lit, long stem match through the spaces in the grill rack to the ports of the burner you are trying to light. Position the match near the burner ports and push and turn the control knob a 1/4 turn to the left. If the burner does not light within 4 seconds turn the knob to the "OFF" position and wait 5 minutes to try again. Repeat above steps to light remaining burners. (See Fig. 16)

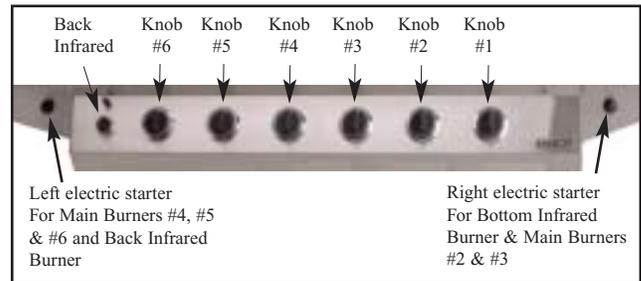


Fig. 15



Fig. 16

**Note:** If the grill will not light after several attempts see the Troubleshooting section of this manual.

**Turn the control knobs to the OFF position when not in use.**

# USING THE ROTISSERIE BURNER

The grill rotisserie system is designed to cook items from the back using infrared heat. The rotisserie burner is an infrared type which provides intense searing radiant heat. Preferred by chefs over other cooking methods, this intense heat is magnificent for searing in the natural juices and nutrients found in quality cuts of meats.

Once lit, the rotisserie burner will reach cooking temperatures in 1 minute. The orange/red glow will even out in about 5 minutes. The rotisserie motor is equipped with metal gears and is capable of turning up to 55 lbs. of food. The motor is mounted on a block on the left side of the grill by sliding it over the block into place and tightening the two screws. Make sure the motor is straight prior to operating.

## **Warning: Electrical Grounding Instructions**

**This appliance (rotisserie motor) is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.**

## **Using the Rotisserie Burner**

The skewer is assembled into the motor assembly by placing the pointed end into the motor, and resting the threaded end on the support on the right side of the grill. With the skewer pushed as far as possible into the motor, the grooved cutout should rest on the right side bracket. Screw the handle on. (See Fig. 17)

With the rotisserie motor in place and plugged into an electrical outlet it is now ready to operate. To load the skewer, begin with the handle in place, and slide one of the meat forks onto the skewer. (prongs facing away from the handle) Push the skewer through the center of the food, then slide the second meat fork onto the skewer. (prongs toward the food) Center the food to be cooked on the skewer, then push the meat forks firmly together. Tighten the wing nuts with pliers. It may also be necessary to wrap food with butchers string, (never use nylon or plastic string) to secure loose portions. Once the food is secure insert the skewer into the motor assembly. (If needed remove the cooking grates for more room.). It is normal for the skewer to flex when cooking larger cuts of meat. Turn the power switch to the on position to start the rotisserie motor.



Fig. 17

**Note: Remove the rotisserie when not in use.**

# USING THE ROTISSERIE BURNER

## Rotisserie Lighting

Open the lid. Push and turn the control knob a  $\frac{1}{4}$  turn to the left, then push in the safety knob located directly above the Infrared control knob. While holding in the safety knob, press and hold the electronic ignitor button. You'll hear a snapping sound. If the burner does not light in 4 seconds, turn the control knob to the "OFF" position and wait 5 minutes before trying again. Once lit, it is necessary to hold in the safety knob for about 20 seconds to allow the thermocouple to heat up. After 20 seconds, release the safety knob and turn the control knob to the desired setting. (See Fig. 18)



Fig. 18

(If the ignitor does not function, the burner can be lit by holding a lit match to the burner while the control knob is turned a  $\frac{1}{4}$  turn to the left and the safety knob is pressed in.) (See. Fig. 19)



Fig. 19

After the first use the stainless steel around the burner will darken. This is a normal occurrence of the non-rusting, type 304 stainless steel used on the grill. The infrared panel will also darken after initial use. This is a normal occurrence.

**Note: Do Not operate the main burners and back infrared burners at the same time.**

# CARE and MAINTENANCE

## Drip Tray

The drip tray located at the bottom of the grill should be cleaned periodically to prevent heavy buildup of debris. The drip tray can be lined with aluminum foil for easier cleaning.

**Note: Allow the drip tray to cool before attempting to clean.**

## Cooking Grates

The cooking grates can be cleaned immediately after cooking is completed and after turning off the flame. Wear a barbecue mitt and scrub the cooking grates with a damp brass bristle barbecue brush. If the grill is allowed to cool down cleaning will be more difficult.

## Stainless Steel

The grill is made from a non-rusting stainless steel. After initial usage, areas of the grill may discolor from the intense heat given off by the burners, this is normal.

Purchase a mild stainless steel cleaner and scrub in the direction of the grain of the metal. Specks of grease can gather on the surfaces of the stainless steel and bake on to the surface and give the appearance of rust. For removal use an abrasive pad, (Scotch Brite) in conjunction with a stainless cleaner.

**Note: Always scrub in the direction of the grain.**

# Burner Removal and Cleaning

## **Burner Removal**

Before removing ensure that the gas supply is off and the knobs are in the “Off” position. Make sure the grill is cool.

Remove the cooking grates, then lift out the flavor grid. (See Fig. 20)

Remove the screws at the back of each burner, then remove the drip guard. Then remove the two screws holding the ignitor and lay it on the bottom of the grill. (See Fig. 21)

Loosen the three screws holding in the heat shield located at the front side of the grill before removing the burners. (See Fig. 22)

Grasp and push the burner towards the back of the grill to detach the burner from the valves. Angle the burner up and pull out making sure the tabs slide up through the cutouts on the support channel at the rear of the grill body. (See Fig. 23)

## **Burner Cleaning**

Clean the exterior of the burner with a wire brush. Clear stubborn scale with a metal scraper. Clear any clogged ports with a straightened paper clip. (Never use a wooden toothpick, as it may break off and clog the port.) Shake out any debris through the air shutter.

## **Burner Re-Attachment**

Grasp the burner and slide the ends through the holes in the heat shield over the valves, while lowering the rear of the burner down into the cutouts at the rear of the grill. (See Fig. 23, again)

Once in place, make sure the burner is level and replace the ignitor, rear drip guard and tighten the heat shield securely with the screws. (See Fig. 21 and 22, again)

Re-install the flavor grid and cooking grates.

Light all of the burners and check for proper flame characteristics. Do this prior to cooking on the grill.



Fig. 20

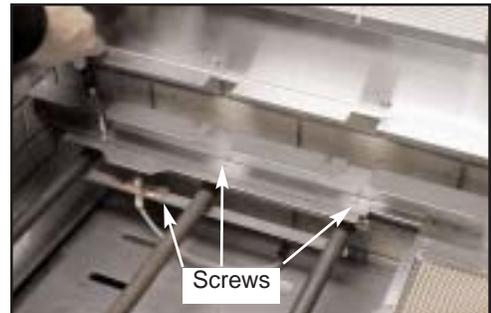


Fig. 21



Fig. 22



Fig. 23

# TROUBLESHOOTING

## **Spider and Insect Warning**

Spider and insects can nest in the burners of this or any other grill, and cause the gas to flow from the front of the burner. This is very dangerous condition which can cause a fire to occur behind the valve panel, thereby damaging the grill and making it unsafe to operate.

You should inspect the burners at least once a year or immediately if any of the following conditions occur:

- The smell of gas in conjunction with the burner flames appearing yellow.
- The grill does not reach temperature.
- The burners make a popping noise.
- The grill heats unevenly.

## **Before calling for service**

If the grill does not function properly, use the following checklist before contacting your dealer for service. You may save the cost of a service call.

<b><u>Problem</u></b>	<b><u>Solution</u></b>
Grill will not light when the ignitor button is pushed.	Remove the cooking grates and flavor grid. Watch the tip of the electrode. You should see a spark when the ignitor button is pressed.  If there is no spark, check for loose wire connections.  Check to see if debris is blocking the electrode sparks.  Check battery/replace battery.  Attempt to match light the burner.
Low heat with knob in “High” position.	Check for proper gas supply and pressure.  Pre-heat grill for a full 15 minutes.  If using L.P. gas check for empty tank.  Check for kinks in supply line.  If only one burner appears low, clean burner, clearing ports of any obstructions.

# TROUBLESHOOTING

<u>Problem</u>	<u>Solution</u>
Infrared back burner won't light.	Is there a spark at the ignitor?  Does the infrared back burner light when attempting to match light?
Burner flame is yellow or orange, in conjunction with the odor of gas.	Check the burner inlet for obstructions.  Grill may be in a dusty area. Move to a less dusty area if possible.

# WARRANTY

## LIMITED LIFETIME WARRANTY

Altima Grills have a Lifetime Warranty on all stainless steel parts and a one year warranty on all other parts and labor.

**IMPORTANT:** For warranty registration, you must fill out and return the warranty registration card supplied with the grill. Service calls cannot be addressed without your information on file.

### **SERVICE AND LIMITED WARRANTY**

If the Altima Grill does not operate properly, first thoroughly carry out the instructions provided with the unit, Troubleshooting section and ensure that the appliance is installed correctly. If the problem persists and you feel you require service, contact your dealer for the nearest authorized agency to perform service. Only authorized agencies can perform warranty service. Sure Heat Manufacturing will not pay for service calls to:

- A: Correct the installation.
- B: Instruct you how to use the equipment.
- C: Repairs when the appliance is used in other than normal home use.
- D: Damage resulting from accident, alteration, misuse, abuse, hostile environments, improper installation or installation not in accordance with local codes.

If you have other questions, please contact Customer Service Hotline  
(800) 229-5647