USING THE SIDE BURNER LIGHTING INSTRUCTIONS

First remove the burner cover and any cooking utensils from the burner grate. Push and turn the control knob to the "HI" position until the burner is lit or 4 seconds pass. If the burner doesn't ignite, wait 5 minutes for any accumulated gas to dissipate then try again. If the burner will not light after several attempts, check the trouble-shooting instructions on page 18.

MATCH LIGHTING

Hold a lit fireplace match near the burner ports, turn the control knob counterclockwise to "HI". Rotate the knob immediately once the burner is lit to the desired setting.

Note:

If you are using propane gas, a slight pop or flash may occur at the burner ports a few seconds after the burner has been turned "off". This "extinction pop" is normal for propane gas.



FIG. 11 BGC132 Shown

CARE AND MAINTENANCE

The side burner will give you years of trouble free service if properly maintained. The body panels and front valve panel and burner hanger are made from non-rusting high grade stainless steel. The burner is heavy duty cast iron and brass. The venturi tube is brass.

STAINLESS STEEL

There are many different stainless steel cleaners available. Always use the mildest cleaning procedure first, scrubbing in the direction of the grain. Do not use steel wool as it will scratch the surface. To touch up noticeable scratches in the stainless steel, sand very lightly with wet 100 grit emery paper in the direction of the grain.

SIDE BURNER GRATE

The side burner grate is porcelain enamel over cast iron for durability. To avoid burns, do not clean a hot grate. They may be wiped while in place with hot, soapy water, rinsed and wiped dry thoroughly. Never immerse a hot grate in water. Due to rapid temperature changes the porcelain may pop off the edges of the grates. If the grates develop chips, do not be concerned as the base metal, cast iron, soon darkens to blend with the porcelain enamel. Use care when wiping areas where the enamel has popped off, the edges may be sharp. If cleaning necessitates grate removal, care should be taken in lifting them. They are very heavy. Be sure to place them on a protected surface.

DRIP TRAY

A stainless steel drip tray with a stainless steel handle is I under the burner.

It collects any boil-overs or spills. Pull forward to remove washed off as soon as possible to prevent baked on soil.

BURNERS

For proper lighting and performance, keep the burners cl necessary to clean the burners if they do not light even the the igniter clicks, if there has been a severe boil over, or when the flame does not burn blue. Be certain all burner knobs are in the off position before attempting to clean t The burners have been designed for ease of cleaning. Wh the grate and burners are cool, remove the grate. The burner cap and the brass port ring can easily be lifted off Wash these parts in hot soapy water, rinse and dry thorou burner caps are porcelain enamel, follow the directions the given for the burner grates. A bristle brush can be used t toothed burner ports, if necessary. After cleaning, it is im make sure the location pins on the bottom side of the pol properly aligned with the corresponding holes in the base rect alignment will produce a potentially dangerous flame and poor burner performance (see Fig. 12).

ELECTRODES

Wipe with a water dampened cotton swab. Be careful not to damage the electrode (see Fig. 13)



FIG. 12



TROUBLESHOOTING

PROBLEM	WHAT TO DO
Burner won't light when the ignition is pushed.	Remove the burner grate. With the control knob in the "OFF" position, push the control knob in and listen to the electrode. There should be a spark from the electrode. When the spark jumps, it makes a ticking sound.
	If there is no spark Could be a dead battery. Try replacing the battery.
	Or the air gap between an electrode tip and a contact metal is too far (gap should be 1/8") or dirty.
	If there is a spark is there gas supplied to the unit and is the line purged of air? See Fig. 06 and Fig. 07.
	Does the other burner of a dual burner model operate?
	Check the orifice or venturi for blockage.
Burner flame is yellow or or- ange, in conjunction with the odor of gas.	Check the burner for obstructions or dirt. See page 14.
	Check for proper gas supply or wrong gas type.
	Is the side burner in a dusty area? Move to less dusty area if possible.
Low heat with knob in "HI" position.	Is the fuel hose bent or kinked? See Fig. 06 and Fig. 07.
	Is there adequate gas supply available? If it is only one burner of the dual burner unit that appears low, does the burner need cleaning? See Fig. 12 and Fig. 13.
	If using LP gas, check for empty tank or low fill level.