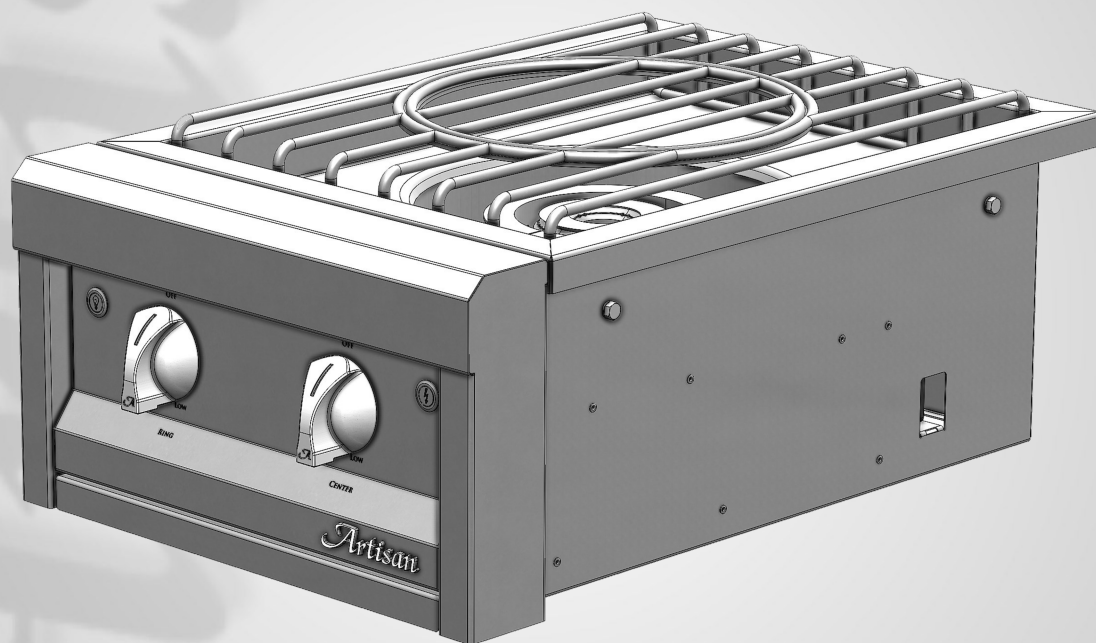


*Artisan*TM
USA



ARTP-18PB POWER BURNER
Care & Use Manual

Artisan™



Artisan™ Professional Grills by Alfresco
A division of Superior Equipment Solutions, Inc.

1085 Bixby Drive
City of Industry, CA. 91745
Ph.: (888) 383-8800
Fax: (323) 726-4700

GENERAL SAFETY PRECAUTIONS:

DANGER

IF YOU SMELL GAS:

1. SHUT OFF GAS TO THE APPLIANCE
2. EXTINGUISH ANY OPEN FLAME.
3. OPEN LID.
4. IF ODOR CONTINUES, KEEP AWAY FROM THE APPLIANCE AND IMMEDIATELY CALL YOUR GAS SUPPLIER AND OR FIRE DEPARTMENT.

WARNING

1. DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE LIQUIDS OR VAPORS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.
2. AN LP CYLINDER NOT CONNECTED FOR USE SHALL NOT BE STORED IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

DANGER

S'IL Y A UNE ODEUR DE GAZ:

1. COUPEZ L'ADMISSION DE GAZ DE L'APPAREIL.
2. ÉTENDRE TOUTE FLAME NUE.
3. OUVRIR LE COURVERCLE.
4. SI L'ODEUR PERSISTE, ÉLOIGNEZ-VOUS DE L'APPAREIL ET APPELEZ IMMÉDIATEMENT LE FOURNISSEUR DE GAZ OU LE SERVICE D'INCENDIE.

AVERTISSEMENT

1. NE PAS ENTREPOSER NI UTILISER DE L'ESSENCE NI D'AUTRES VAPEURS OU LIQUIDES INFLAMMABLES DANS LE VOISINAGE DE L'APPAREIL, NI DE TOUT AUTRE APPAREIL.
2. UNE BOUTEILLE DE PROPANE QUI N'EST PAS RACCORDÉE EN VUE DE SON UTILISATION. NE DOIT PAS ÊTRE ENTREPOSÉE DANS LE VOISINAGE DE CET APPAREIL OU DE TOUT AUTRE APPAREIL.

WARNING:

- If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.
- Do not try lighting this appliance without reading the **LIGHTING INSTRUCTIONS** section of this manual. For outdoor use only.
- This cooking appliance is not intended to be installed in or on recreational vehicles and / or boats.

BEFORE USING THE POWER BURNER:

- Ensure that the Power Burner has been leak tested. (see page 10)
- Remove any packing material.
- Read and understand the instructions in this manual.
- Electric power supply must be plugged-in at all times for barbecue operation; except during any electrical maintenance.

WARNING

ELECTRICAL PARTS AND COMPONENTS
DISCONNECT ALL POWER SUPPLIES AND BATTERIES BEFORE SERVICING.

WARNING

FLAMMABLE GAS
DISCONNECT ALL PROPANE OR NATURAL GAS SUPPLIES TO THIS UNIT BEFORE SERVICING.



AVERTISSEMENT

PIÈCES ÉLECTRIQUES ET COMPOSANTS.

DÉBRANCHER TOUS LES BLOCS D'ALIMENTATION ET LES PILES AVANT DE LES RÉPARER.



AVERTISSEMENT

GAZ INFLAMMABLE

DÉBRANCHER TOUS LES GAZ PROPANE OU GAZ NATUREL DE CET APPAREIL AVANT DE PROCÉDER À L'ENTRETIEN.

TESTED IN ACCORDANCE WITH: ANSI Z21.58-2018 / CSA 1.6-2018

The Standard for Outdoor Cooking Gas Appliances.

Installation of this cooking appliance must be made in accordance with local codes. In the absence of local codes, this unit should be installed in accordance with the *National Fuel Gas Code No. Z223.1/ NFPA 54, Natural Gas and Propane Installation code CSA B149-1*, or *Propane Storage and Handling Code B149.2*.

All Electrical components when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the *National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code, Part I, CSA C22.1*

CALIFORNIA PROPOSITION 65 - WARNING

The burning of gas cooking fuel generates toxic 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. This warning is issued pursuant to California Health & Safety Code Sec. 25249.6

PASTE SERIAL NUMBER
LABEL IN THIS LOCATION

SAFETY PRACTICES TO AVOID PERSONAL INJURY

READ THIS CARE AND USE MANUAL CAREFULLY AND COMPLETELY BEFORE USING YOUR POWER BURNER TO REDUCE THE RISK OF FIRE, BURN HAZARD OR OTHER INJURY. KEEP THIS MANUAL FOR FUTURE REFERENCE.

When properly cared for, your *Artisan*[™] Power Burner will give safe, reliable service for many years. However, extreme care must be used since the Power Burner produces intense heat, which can increase accident potential. When using this appliance, basic safety practices must be followed, including but not limited to the following:

- 1) To protect against electric shock, do not immerse cord or plugs in water or other liquid.
- 2) Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- 3) Do not operate any outdoor cooking gas appliance with a damaged cord, plug, or after the appliance malfunctions or has been damaged in any manner. Contact the manufacturer for repair.
- 4) Do not let the cord hang over the edge of a table or touch hot surfaces.
- 5) Do not use an outdoor cooking gas appliance for purposes other than intended.
- 6) If applicable, when connecting, first connect plug to the outdoor cooking gas appliance then plug appliance into the outlet.
- 7) Use only a Ground Fault Interrupter (GFI) protected circuit with this outdoor cooking gas appliance.
- 8) Never remove the grounding plug or use with an adapter of 2 prongs.
- 9) Use only extension cords with a 3 prong grounding plug, rated for the power of the equipment, and approved for outdoor use with a W-A marking.
- 10) Begin by ensuring proper assembly. A qualified technician should perform all other service.
- 11) Do not repair or replace any part of the Power Burner unless specifically advised in this manual.
- 12) All other service should be referred to and performed by a qualified technician.
- 13) For personal safety, wear proper apparel. Loose fitting garments or sleeves should never be worn while using this appliance. Some synthetic fabrics are highly flammable and should not be worn while cooking.
- 14) Never let clothing, potholders or other flammable materials come in contact with or too close to any grate, burner or hot surface until it has cooled down sufficiently. Fabrics may ignite and result in personal injury.
- 15) Use only dry potholders: moist or damp potholders on hot surfaces may cause personal burns from steam. Do not use a towel or bulky cloth in place of potholders. Do not let potholders touch hot portions of the Power Burner grate.
- 16) Only certain types of glass, heatproof glass, ceramic, earthenware, or other glazed utensils are suitable for Burner use. These types of materials may break with sudden temperature changes. Use only on low or medium heat settings and according to their manufacturer's directions.
- 17) Grease is flammable. Let hot grease cool before attempting to handle it.
- 18) Avoid letting grease deposits collect in the bottom of the Power Burner by cleaning the grease tray often. Never remove while the Power Burner is on or hot from recent use; pan will not come out.
- 19) Never cook without the drip pan in place and pushed all the way to the back of the Power Burner. Without the drip pan, hot grease can leak downward creating a fire or explosion hazard.
- 20) Children should not be left alone or unattended in an area where the Power Burner is being used. Never allow them to sit, stand or play on or around the Power Burner. Do not store items of interest to children around or below the Power Burner or in the cart. Never allow children to crawl inside of the cart (cart mounted models) or inside the built-in structure.
- 21) Do not heat unopened food containers that may cause the container to build-up pressure and burst.

(Safety, cont.)

- 22) Never lean over a hot pot or pan while operating Power Burner.
- 23) When lighting a burner, always pay close attention to what you are doing. Be certain you are pressing the correct igniter button labeled for the burner you intend on using.
- 24) When using the Power Burner do not touch the Power Burner grate or immediate surrounding area as these areas become extremely hot and could cause burns.
- 25) For proper lighting and performance of the burners keep the ports clean. It is necessary to clean them periodically for optimum performance. The burners will only operate in one position and must be mounted correctly for safe operation.
- 26) Clean the Power Burner with caution. Avoid steam burns; do not use a wet sponge or cloth to clean the Power Burner while it is hot. Some cleaners produce noxious fumes or can ignite when applied to a hot surface.
- 27) **INSECT WARNING:** Spiders and insects can nest in the burners of this Power Burner and cause the gas to flow from the a wrong of the burner. This is a very dangerous condition, which can cause a fire to occur behind the valve panel and under the Power Burner, thereby damaging the unit and making it unsafe to operate. Inspect the Power Burner at least evey 6 months
- 28) Be sure all Power Burner controls are turned off and the Power Burner is cool before using any type of aerosol cleaner on or around the Power Burner. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode.
- 29) Do not operate the Power Burner under combustible construction. Use only in well ventilated areas. Do not use in buildings, garages, sheds, breezeways or any enclosed areas.
- 30) Keep the area surrounding the Power Burner free from combustible materials, trash, or combustible fluids and vapors such as gasoline or charcoal lighter fluid. Do not obstruct the flow of combustion gases and ventilation airways.
- 31) Keep the back of the cart free and clear from debris (cart model).
- 32) If the unit is stored indoors ensure that it is cool. If propane is used, the cylinder must be unhooked and the propane cylinder stored outside in a well-ventilated area, out of reach of children.
- 33) Never use the Power Burner in windy conditions. If located in a consistently windy area, ocean-front, mountaintop, etc... a windbreak will be required. Always adhere to the specified clearances.
- 34) Keep any electrical supply cord, away from the heated areas of the Power Burner.

 **WARNING**

NEVER COVER SLOTS, HOLES, OR PASSAGES IN THE OVEN BOTTOM OR COVER AN ENTIRE RACK WITH MATERIAL SUCH AS ALUMINUM FOIL. DOING SO BLOCKS AIR FLOW THROUGH THE OVEN AND MAY CAUSE CARBON MONOXIDE POISONING. ALUMINUM FOIL LININGS MAY TRAP HEAT CAUSING A FIRE HAZARD.

 **AVERTISSEMENT**

NE JAMAIS COUVRIR LES FENTES, LES TROUS OU LES PASSAGES DANS LE FOND DU FOUR OU COUVRIR UNE GRILLE ENTIÈRE AVEC UN MATÉRIAU COMME UNE PAPIER D'ALUMINIUM. CELA BLOQUE LA CIRCULATION DE L'AIR DANS LE FOUR ET PEUT PROVOQUER UN EMPOISONNEMENT AU MONOXYDE DE CARBONE. LES REVÊTEMENTS EN ALUMINIUM PEUVENT EMPIRER LA CHALEUR CAUSANT UN RISQUE D'INCENDIE.

 **WARNING**

FOR OUTDOOR USE ONLY.
NOT TO BE INSTALLED IN OR ON RECREATIONAL VEHICLES AND / OR BOATS.

 **AVERTISSEMENT**

POUR UTILISATION À L'EXTÉRIEUR
NE PAS ÊTRE INSTALLÉ DANS OU SUR DES VÉHICULES RÉCRÉATIFS ET / OU DES BATEAUX.

 **WARNING**

NEVER USE A DENTED OR RUSTED LIQUID PROPANE TANK. SHUT OFF TANK WHEN NOT IN USE.

 **AVERTISSEMENT**

N'UTILISEZ **JAMAIS** DE RÉSERVOIR DE PROPANE LIQUIDE BOSSELÉ OU ROUILLÉ. ÉTEINDRE LE RÉSERVOIR LORSQU'IL N'EST PAS UTILISÉ.

LOCATING AND ASSEMBLING THE POWER BURNER:

When determining a suitable location for your Power Burner, take into account concerns such as exposure to wind, rain, sprinklers, proximity to traffic paths and keeping any gas supply line runs as short as possible. Locate the Power Burner only in a well-ventilated area. Never locate the Power Burner in a building, garage, breezeway, shed or unapproved ventilation system areas. Never locate the Power Burner over, under or next to combustible construction.

CLEARANCES:

TO NON-COMBUSTIBLE CONSTRUCTIONS:

A minimum of 3" clearance around the Power Burner to non-combustible construction is required to allow heat to escape freely while cooking.

TO COMBUSTIBLE CONSTRUCTIONS:

This appliance should NOT be located over, under or next to combustible construction.

ASSEMBLY:

BUILT-IN MODELS: To locate your Artisan™ Power Burner into your Non-combustible enclosure, complete the following steps:

1. Remove all packaging materials
2. Install the unit and secure the body of the power burner unit to your counter's enclosure.
3. Ensure that the burners are positioned correctly on their venturi funnels, and are fully seated onto their supports. (See figure # 1 below)
4. Install the Power Burner Grate.
5. Make the connection to the gas regulator according to the instructions explained on pages 7 through 9 for your gas type.
6. To comply with safety and service requirements, main gas shut off valve must be accessible from front of Power Burner without using any tools.

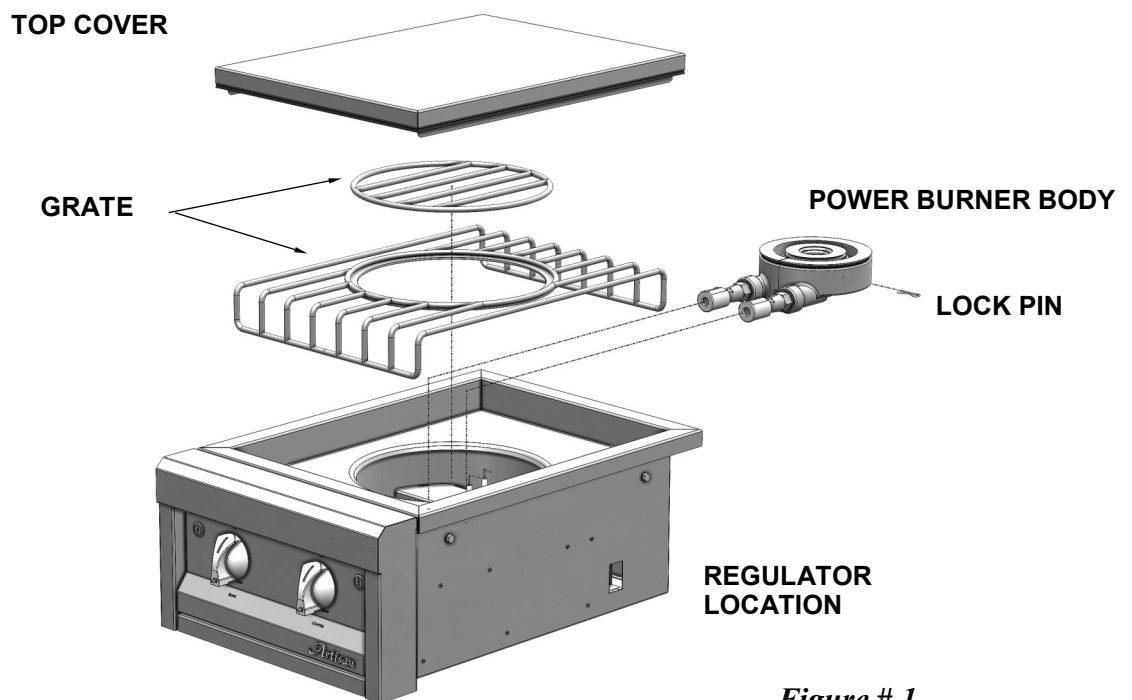


Figure # 1

CART MODELS: Please follow the instructions supplied with the unit in order to mount and connect all required piping that comes with the unit.

WARNING:

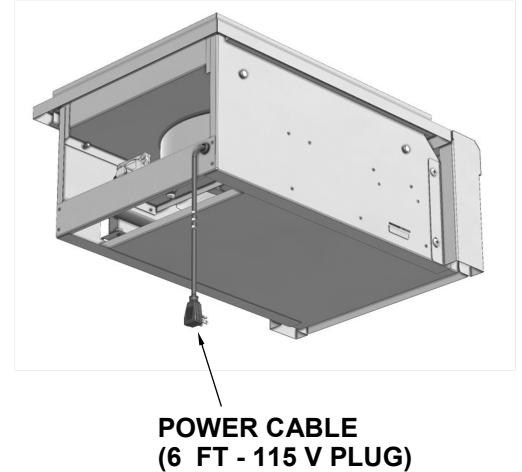
To prevent harm and ensure proper operation of your Power Burner, it is imperative that the burners are properly installed with respect to the gas orifices. Be certain that the exterior cap and internal cap are inserted completely into the burner's venture funnel and that the burner rests firmly on its supports. The burner should not rock side-to-side nor top-to-bottom. If excessive burner movement is present, reseal burner or contact your authorized service provider.

ELECTRICAL REQUIREMENTS:

The ARTP-18PB Power Burner is equipped with a high output electrical ignition system and accent lights on the front panel of the unit. The electrical system is designed to be operated at:

115VAC - 50 / 60 Hz.

The unit should be kept plugged into the receptacle (located under the counter and away from the elements) except when it is being disconnected for maintenance or troubleshooting (see page 15). We recommend using a **GFCI Receptacle** to maintain proper grounding and safety at all times.



GAS CONNECTION—LIQUID PROPANE (LP)

NEVER CONNECT THE POWER BURNER TO AN UNREGULATED GAS SUPPLY.

Before proceeding, ensure the unit is fitted for LP gas. Connecting to an improper gas type will result in poor performance and increased risk of damage or injury. Total gas consumption (per hour) with all burners set on "HI" is as follows:

- **ARTP-18PB 50,000 BTUH**

Inspect the hose before each use of the outdoor cooking gas appliance. If it is evident there is excessive abrasion or wear, or the hose is cut, it must be replaced prior to the outdoor cooking gas appliance being put into operation. The replacement hose assembly shall be the one supplied by Artisan Professional Grills only. Please contact your service agent as note on page 18.

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-1988. Installation in Canada must be in accordance with the Standard CAN/ CGA-B149.1 Natural Gas Installation or CAN/CGA-B149.2, Propane Installation Code.

Manifold Pressure with LP Operating: 10.0" W.C.

L.P. TANK REQUIREMENTS:

Use only a standard 20 Lb. (5 Gal.) propane gas cylinder (18-1/4" H x 12-1/4" Ø). The tank must be installed in the upright position. Do not use a dented or rusty LP tank as it may be hazardous and should be checked by your LP supplier. Never use a cylinder with a damaged valve.

The LP gas cylinder must be constructed and marked in accordance with the specifications for LP gas cylinders of the U.S. Department of Transportation (DOT). The cylinder must be provided with a shut off valve terminating in an LP gas supply cylinder valve outlet specified, as applicable, for connection type **QCC1** in the standard for compressed gas cylinder valve outlet and inlet connections ANSI/CGA-V-I.

LP GAS CONNECTION TO LP TANKS:

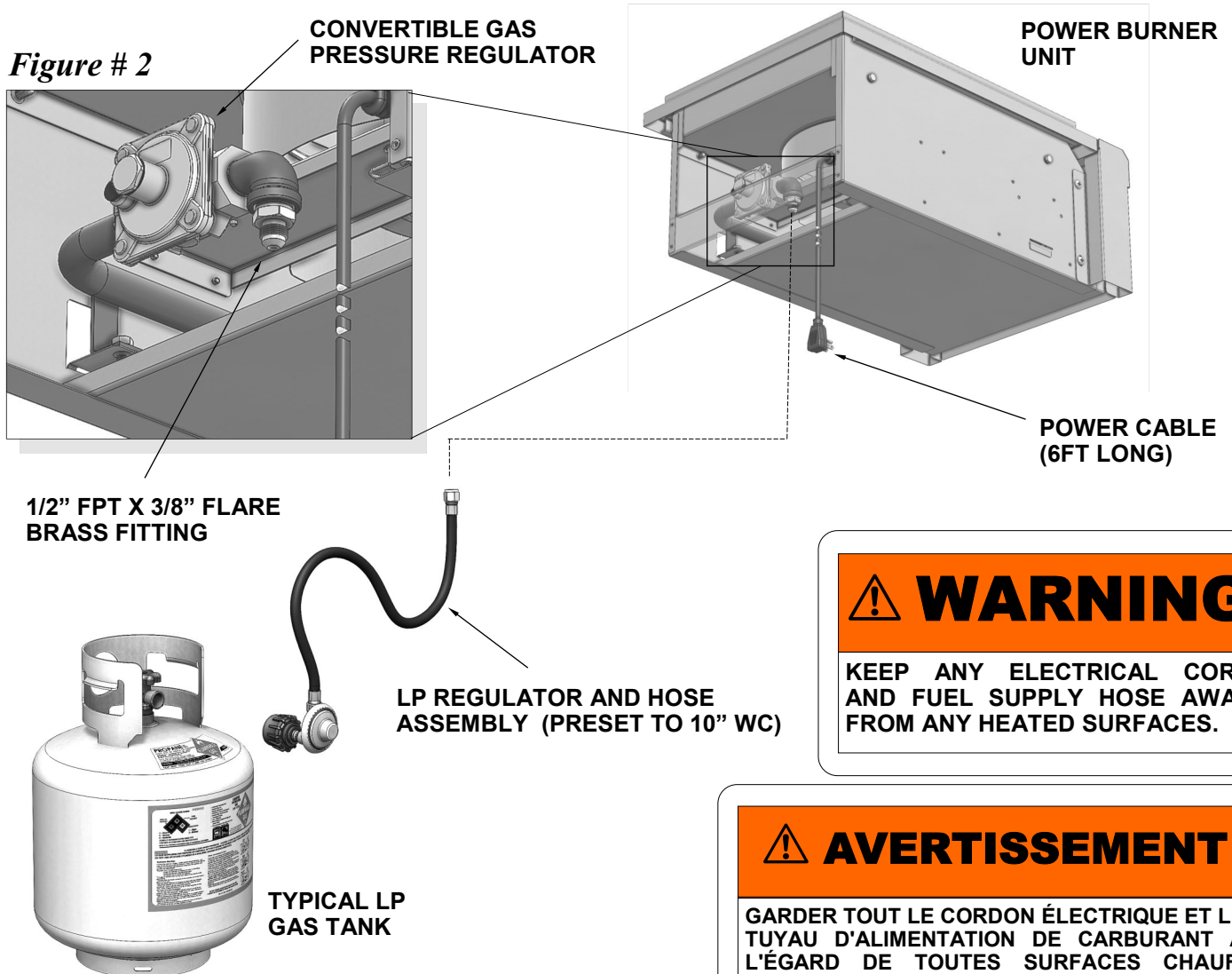
Your Artisan™ Power Burner for use with LP gas comes equipped with its own regulator, which **MUST NOT** be removed. There is a secondary high-capacity hose/regulator assembly for connection to a standard 20 Lb. LP tank. The LP gas pressure regulator and hose supplied with this unit must be used unaltered. If this assembly needs to be replaced use only the type specified by Artisan™ for this appliance.

To connect the regulator / hose assembly follow the next steps:

- Locate the regulator and gas connection point in the rear side of your Power Burner unit .
- Fasten the hose connection to a 1/2" MPT x 3/8" COMP (compression flare fitting) connected to the elbow. (see **Figure # 2**).

LP GAS CONNECTION TO LP PIPED SYSTEMS:

An LP piped system is one with a large central LP tank that feeds the entire household. Those systems are normally equipped with a high pressure regulator by the large LP tank and low pressure regulators close to the home.



CAUTION

CYLINDERS MUST BE STORED OUTDOORS IN A WELL VENTILATED AREA OUT OF THE REACH OF CHILDREN.

DISCONNECTED LP CYLINDERS MUST HAVE THREADED VALVE PLUGS TIGHTLY INSTALLED, AND MUST NOT BE STORED IN A BUILDING, GARAGE OR ANY OTHER ENCLOSED AREA. THE GAS MUST BE TURNED OFF AT THE SUPPLY CYLINDER WHEN THE UNIT IS NOT IN USE. IF THE APPLIANCE IS STORED INDOORS, THE CYLINDER MUST BE DISCONNECTED AND REMOVED FROM THE APPLIANCE.

MISE EN GARDE

LE CYLINDRE DOIT ÊTRE STOCKÉ À L'EXTÉRIEUR DANS UN ENDROIT BIEN VENTILÉ ET HORS DE LA PORTÉE DES ENFANTS.

DÉBRANCHER LES BOUTEILLES DE LP DOIVENT AVOIR DES BOUCHONS DE VALEUR VISSÉS HERMÉTIQUEMENT INSTALLÉS, ET NE DOIVENT PAS ÊTRE STOCKÉS DANS UN BÂTIMENT, GARAGE OU TOUT AUTRE ESPACE FERMÉ. LE GAZ DOIT ÊTRE ARRÊTÉ AU NIVEAU DU CYLINDRE D'ALIMEN-

WARNING

YOUR ARTISAN™ ARTP-18PB PRESSURE REGULATOR HAS A **MAXIMUM INPUT PRESSURE OF 14" WC.** (OR APPROX. .5 PSI), AND A **SAFETY LIMIT OF 69" WC.** (2.5 PSI).

AVERTISSEMENT

VOTRE RÉGULATEUR DE PRESSION ALFRESCO GOURMET GRILLADES A **UNE PRESSION D'ENTRÉE MAXIMALE DE 14" WC** (OU ENVIRON 0,5 PSI), ET **UNE LIMITE DE SÉCURITÉ DE 69" WC (2,5 PSI).**

REGULATOR NOTICE

Exposure to pressures above the safety limit of 69" WC. will permanently damage the gas regulator requiring a replacement.

OVER PRESSURE DAMAGE IS NOT COVERED BY YOUR ARTISAN WARRANTY .

GAS CONNECTION - NATURAL GAS (NG)

NEVER CONNECT THE POWER BURNER TO AN UNREGULATED GAS SUPPLY.

Before proceeding, ensure the unit is fitted for natural gas. Connecting to an improper gas type will result in poor performance and increased risk of damage or injury. 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-1988. Installation in Canada must be in accordance with the Standard CAN/ CGA-B149.1 Natural Gas Installation or CAN/CGA-B149.2, Propane Installation Code.

• **ARTP-18PB**

55,000 BTUH

Manifold Pressure with NG: 4.0" W.C.

NOTE: To ensure proper heating performance of this appliance, verify that the gas line supply pressure is adequate (7.0" W.C. supply pressure is preferred) to maintain 4.0" W.C. manifold pressure. Use a minimum 1/2" ID flex hose to prevent gas starvation.

NATURAL GAS CONNECTION:

Ensure that the service pipe supplying the Power Burner is fitted with a shut off valve conveniently positioned and easily accessible as an emergency gas shutoff.

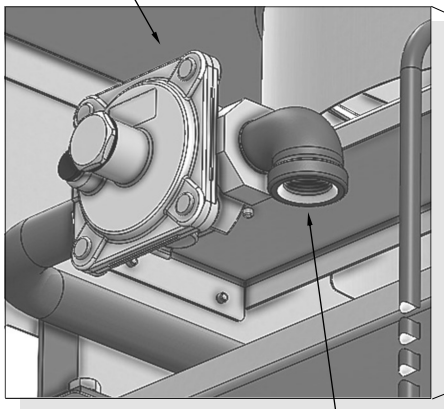
Your Artisan™ Power Burner for use with Natural Gas comes equipped with its own regulator which **MUST NOT** be removed. If this regulator needs to be replaced use only the type specified by Artisan™ for this appliance.

TO CONNECT THE PIPING OR HOSE ASSEMBLY FOLLOW THE NEXT STEPS:

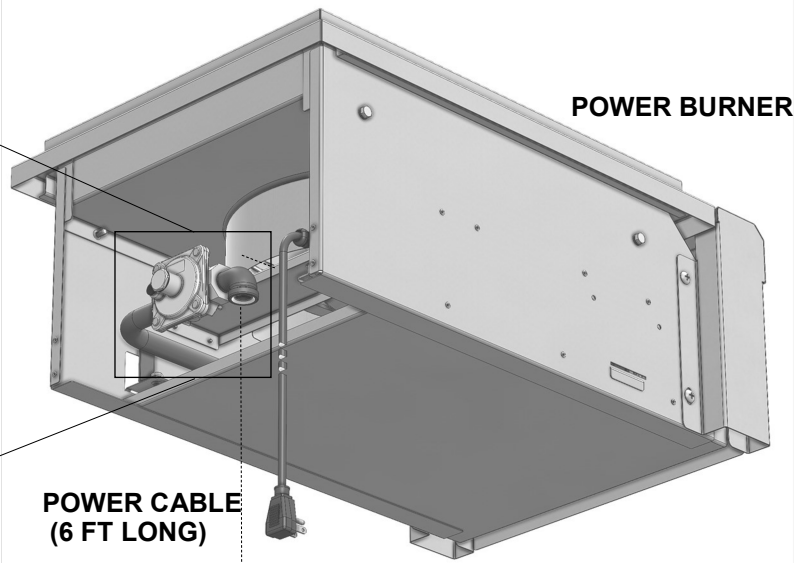
- Locate the regulator and gas connection point in the rear side of your Power Burner.
- Connect directly to the regulator by using the existing 1/2" NPT thread at the inlet of the regulator with an appropriate flexible hose (available at home improvement centers) (see **Figure # 3**)
- Or alternatively, connect to the regulator with a 1/2" NPT hard pipeline as necessary. (see **Figure # 3**).

If the connection of the Power Burner is done with flare fittings and a flexible hose to the existing NG gas supply, a 1/2" diameter flexible stainless steel gas hose, no more than 48" in length will be required.

CONVERTIBLE GAS PRESSURE REGULATOR



1/2" NPT CONNECTION AT REGULATOR



POWER BURNER

POWER CABLE (6 FT LONG)

Figure # 3

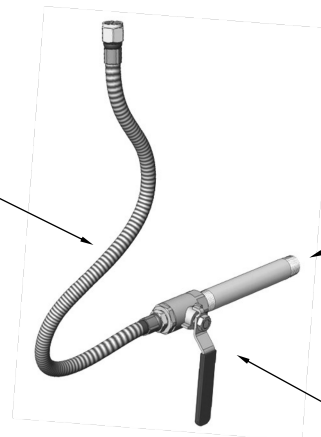
WARNING

ENSURE THAT THE GAS SUPPLY HOSE DOES NOT COME IN CONTACT WITH THE GRILL BODY.

AVERTISSEMENT

S'ASSURER QUE LE TUYAU D'ALIMENTATION EN GAZ N'ENTRE PAS EN CONTACT AVEC LE CORPS DE GRIL.

NG FLEXIBLE HOSE OR RIGID PIPE



INCOMING NG GAS SUPPLY

MANUAL SHUT OFF VALVE MUST BE LOCATED IN ACCESSIBLE AREA

NOTE:

The Artisan™ Power Burner 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 0.5 psi (3.5 kPa).

The Artisan™ Power Burner 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 psi (3.5 kPa)

LEAK TESTING:

GENERAL:

Although all gas connections on your Artisan™ Power Burner are leak 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:

- Make sure that all packing material is removed from the Power Burner.
- Make sure the burner tie-down straps are removed from the unit.
- Do not smoke while leak testing.
- Never leak test with an open flame.
- Make a soap solution of one part liquid detergent and one part water for leak testing purposes.
- Apply the solution to the gas fittings by using a spray bottle, or brush.
- For LP units, always check with a full cylinder.

TO TEST:

- Make sure all control valves are in the “OFF” position.
- Apply the soap solution described above to all fittings.
- Turn the gas supply on.
- Check all connections from the supply line, or LP cylinder up to and including the manifold pipe assembly.
- Soap bubbles will appear where a leak is present.
- If a leak is present, immediately turn off gas supply, tighten any leaking fittings, turn the gas supply back on, and recheck.
- If you cannot stop a gas leak turn off the gas supply and call your dealer where you purchased your Power Burner.
- Do not use the Power Burner until all connections have been checked and do not leak.
- Only those parts recommended by the manufacturer should be used on the Power Burner.
- Substitution can void the Power Burner’s warranty.

IMPORTANT NOTE:

Check all gas supply fittings for leaks before each use. It is handy to keep a spray bottle of soapy water near the shut-off valve of the gas supply line. Spray all the fittings. Bubbles indicate leaks.

BUTTON SYMBOLS AND LOCATIONS:

There are two buttons located on the upper left and upper right corners of the front panel on the Power Burner. The upper right button is meant to be pressed momentarily during the burners ignition and the upper left button is used to turn ON and OFF the front panel accent lights



LIGHT BUTTON SWITCH
(TURN ON ACCENT LIGHTS)

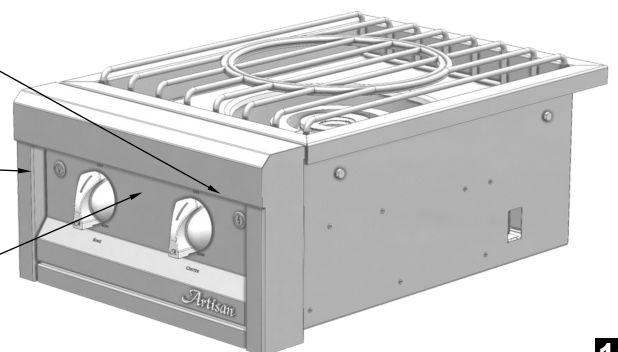


IGNITER BUTTON SWITCH
(TURN ON BURNERS)

LIGHTING INSTRUCTIONS:

BEFORE LIGHTING

ACCENT LIGHTS
(UNDER BULLNOSE)

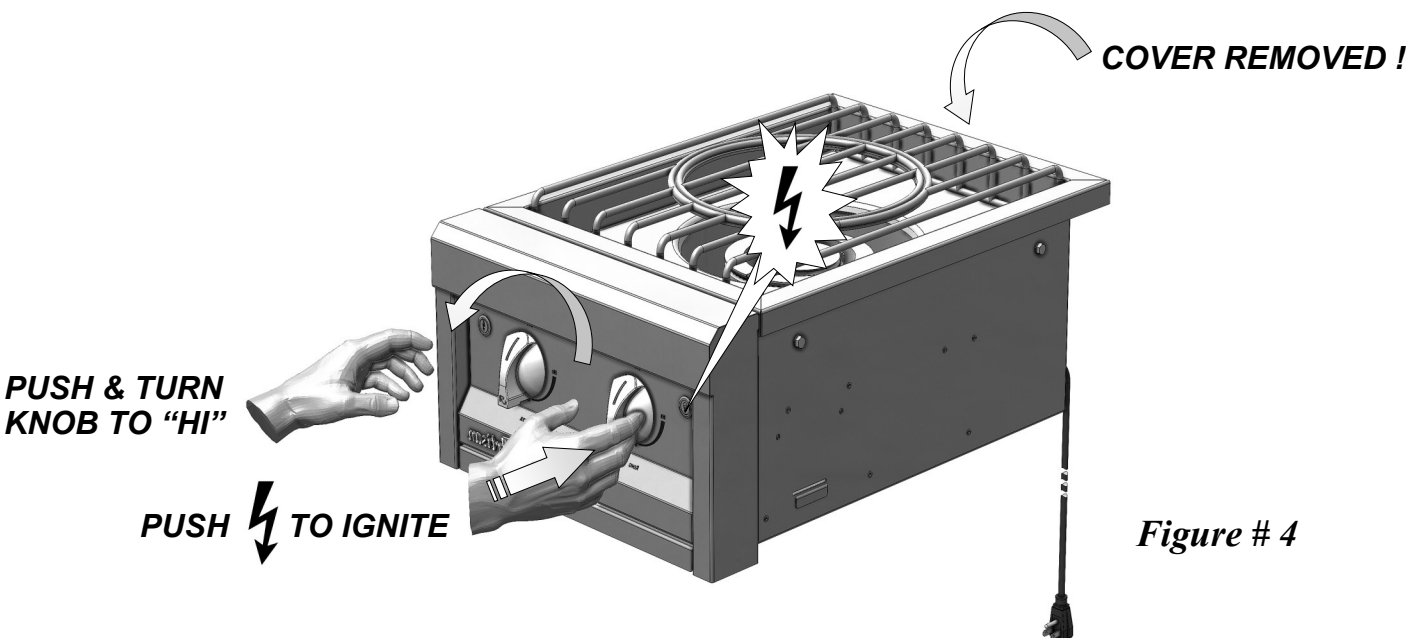


The pressure regulator and hose assembly supplied with the unit must be used. Never substitute regulators for those supplied with the Power Burner. If a replacement is necessary, contact the factory for proper replacement.

Screw the regulator (**Type QCC1**) into the LP tank. Leak check the hose and regulator connections with a soap and water solution before operating as explained on the LEAK TESTING section of this manual.

POWER BURNER LIGHTING: ► REMOVE COVER !

Turn all knobs to “OFF” then turn on the gas supply. Always keep your face and body as far away from the Power Burner as possible when lighting. Press the igniter button for the burner you are trying to light, and immediately push and turn the burner control knob counter-clockwise to the “HI” position and wait for the burner to light. (See **Figure # 4**)



NOTE: The first burner may take longer to light while air is purged from the gas supply system.

If the burner does not light in 4 seconds, turn knobs to “OFF” and wait 5 minutes to allow any accumulated gas to dissipate before trying again. If the burner will not light after several attempts, then it can be lit with a match.

Keep your face away from the Power Burner as far as possible and pass a lit, long stem match through the Power Burner grate the ports of the burner you are trying to light. When attempting to light a burner with a match, ensure that the correct burner control knob is used.

Position the match near the burner ports. Push and turn the control knob to “HI”. Repeat procedure on each burner if necessary. If the burner does not light in 4 seconds turn the knob OFF, wait 5 minutes and try again. If the burner will not light after several attempts **see page 14: Troubleshooting**.

WARNING

COVER MUST BE OPEN WHEN LIGHTING THE BURNER. COVER SHOULD NOT BE CLOSED AT ANY TIME WHEN THE BURNERS ARE IN USE.

AVERTISSEMENT

LE COUVERCLE DOIT ÊTRE OUVERT LORS DE L'ALLUMAGE DES BRÛLEURS. LA COUVERTURE NE DOIT PAS ÊTRE FERMÉE À TOUT MOMENT LORS DE L'UTILISATION DE BRÛLEURS.

BURNER ADJUSTMENTS

LOW HEAT SETTING ADJUSTMENT:

NOTE:

THE LOW HEAT SETTING ON YOUR POWER BURNER IS PRE-SET AT THE FACTORY. ADJUST **ONLY** IF ALTITUDE OR ENVIRONMENTAL FACTORS ARE CAUSING POOR, LOW HEAT, PERFORMANCE.

ADJUSTMENT STEPS:

1. Follow lighting instructions by setting the control knob on “HI” and allow the burner to preheat for 5 minutes.
2. Turn the control knob to “LOW” and wait for the burner temperature to drop and stabilize.
3. **Attempting adjustment at any setting other than LOW can create a dangerous condition.**
4. Remove knob by pulling straight away from control panel.
5. Insert a small blade screwdriver into the valve stem to begin the adjustment.
6. Turn counter-clockwise to INCREASE the low heat flame using pliers to hold the stem securely. (see figure # 5)
7. Adjust the flames so the burner is fully lit around the perimeter when the knob is in the LOW position. Once proper adjustment is reached, reattach the knob by pushing onto stem.

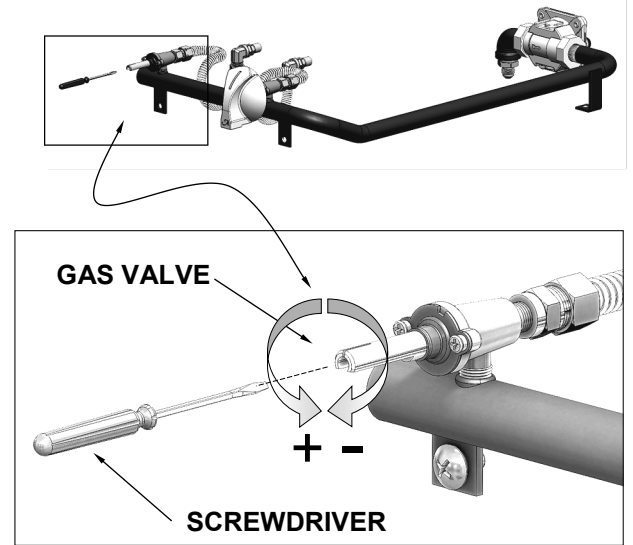


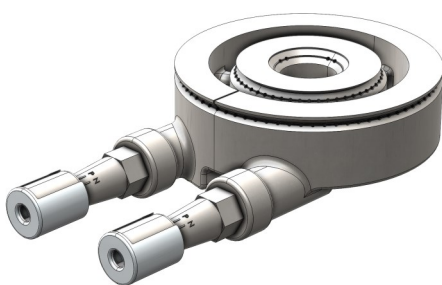
Figure # 5

AIR SHUTTER ADJUSTMENT:

A sheet metal cap at the inlet of the burner called the “AIR SHUTTER” regulates the amount of air that enters into the burner for combustion. The air shutter is secured in place by a screw, which must be loosened prior to lighting the burner for adjustment.

The air shutter adjustment screws are accessible with a screwdriver by removing the burner. Remove the burner as shown on Figure # 1 on page 6. Remove grates and remove the Burner lock pin located under the support bracket. Lift the burner out of the unit.

Loosen the screw of the air shutter. Adjust the shutter opening accordingly to allow more or less air. Tighten up the shutter screw and reinstall the burner. Make certain that the burner is sitting properly on the orifices taking care not to move or damage the igniter electrodes.



BURNER REMOVED FROM UNIT

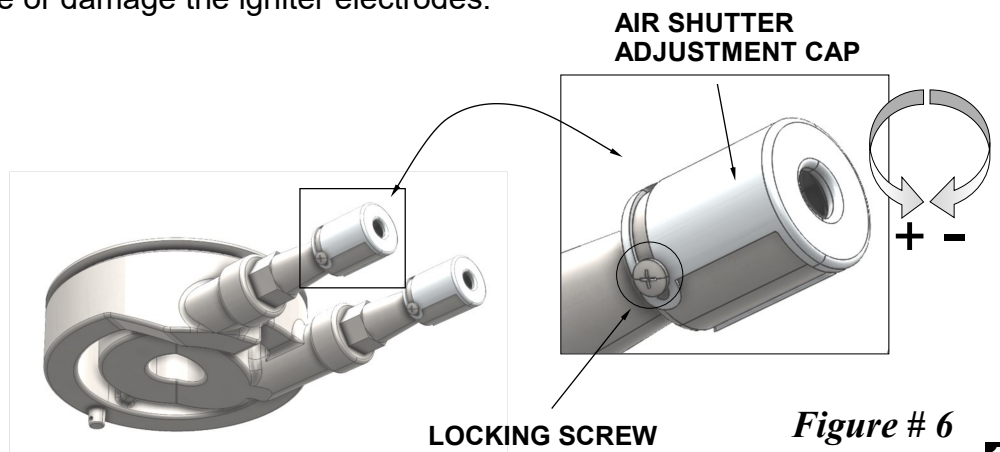


Figure # 6

With the burner in place, light the burner and adjust according to the following directions:

NOTE: BE CAREFUL, AS THE BURNER WILL BECOME VERY HOT AFTER LIGHTING IT.

ADJUSTMENT STEPS:

- Turn the valve to “HI”, light the burner and allow it to “WARM UP” for 10 minutes.
- If the flame is yellow, indicating insufficient air, turn the burner OFF, let it cool to the touch, remove from the unit and adjust the air shutter to allow more air into the burner.
- If the flame is noisy and tends to lift away from the burner, indicating too much air, turn the burner OFF, let it cool to the touch, remove from unit and adjust the air shutter to reduce the amount of air to the burner.
- Retighten the locking screw of the air shutter cap. Place the burner into the unit and lock it in place with the Lock Pin under the support bracket.

NOTE: AIR SHUTTER APPERTURE IS FACTORY SET TO APPROXIMATELY OPENING OF 1/2” FOR LP & 5/8” FOR NG - MINOR ADJUSTMENTS MAY BE NECESSARY DUE TO FACTORS SUCH AS HIGH ALTITUDE LOCATIONS.

STAINLESS STEEL CARE:

Stainless Steel is widely used for catering and residential kitchen equipment because of its strength, its ability to resist corrosion and its ease of cleaning. However, some care is required to ensure that the stainless steel can live up to this reputation.

DAY TO DAY CARE:

To maintain the original appearance of your Artisan™ Power Burner, a regular cleaning routine should be carried out using the following guidelines:

1. After use, following the safety precautions detailed on page 4 and 5, wipe the Power Burner with a soft damp soapy cloth and rinse with clean water, preferably warm/hot water. This should remove most substances encountered during the cooking process.
2. 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 fresh water, as described above, should follow as a last step.
3. For really stubborn dirt or burnt-on grease, a nylon-scouring pad may be used in conjunction with the cream cleanser. On no account should “wire wool” pads be used unless they are made of stainless steel.
4. AVOID Harsh abrasives and scouring materials for cleaning stainless steel as they will leave scratch marks in the surface and damage the appearance of the Power Burner. Do not use wire brushes, scrapers or contaminated scouring pads.
5. Your Artisan™ Power Burner has a directional polished grain, any cleaning with abrasives should be carried out along this grain direction and not across it.
6. After use, always remove wet cleaning aids (such as cloths, pads, containers) from the surface, to avoid formation of water marks or stains.
7. If required, dry the Power Burner after use with a soft dry cloth or towel.

If the preceding guidelines are adhered to, your Artisan™ Power Burner should offer excellent life and should live up to its reputation of being “stainless”.

Neglecting this practice can lead to deterioration of the surface and, in extreme cases, corrosion of the steel itself. The two most common types of corrosion that may be encountered on stainless steel are rust marks and surface pitting.

RUST-BROWN MARKS:

When this type of staining occurs it is unlikely that rusting of the stainless steel itself caused the marks. Similar marks can be found with both porcelain and plastic sinks. The rust marks are more likely to be the result of small particles of “ordinary-steel” which have become attached to the surface; these have subsequently rusted in the damp environment.

The most common source of such particles is from “wire-wool” scouring pads, but contamination may also occur from carbon steel utensils and old cast iron water supply pipes.

These brown marks are only superficial stains, which will not harm the Power Burner; they should be removable using a soft damp cloth and a multi-purpose cream cleanser.

Occasionally, it may be necessary to resort to a proprietary stainless steel cleanser, to return the surface of the Power Burner to its original condition. To avoid re-occurrence of any “rust-staining” it is essential that the source of the contamination is eliminated.

PITTING:

Another occasional form of stainless steel corrosion is surface pitting. The reason for this corrosive attack usually attributes to using household products, for example:

BLEACHES:

Most common domestic bleaches & sterilizing solutions contain chlorine in the form of sodium hypochlorite. If used in concentrated form, bleaches can attack the stainless steel, causing pitting of the surface. They should always be used to the strengths prescribed by the manufacturer and should be thoroughly rinsed off with clean water immediately after use. All cleaning agents containing hypochlorite are unsuitable for long term contact with stainless steel and, even when used in the highly diluted form, they can produce pitting under certain conditions.

FOODSTUFFS:

In general stainless steel is fully resistant to all foodstuffs in common use. Only in isolated cases, such as when concentrated salt and vinegar mixtures are allowed to remain in contact with the steel for a long period, can any surface marking result.

MAINTENANCE & TROUBLESHOOTING:

BEFORE CALLING FOR SERVICE:

If your Artisan™ Power Burner does not function properly use the following checklist before contacting your dealer for service. You may save the cost of a service call and the inconvenience of being without your Power Burner. Additional troubleshooting tips can be found on our website at:

www.artisangrills.com

It is recommended to periodically check the unit every 6 months for maintenance even if the unit is not being used in order to ensure safe operation.

LP SYSTEMS:

It is recommended to check the ventilation openings of the LP cylinder tank compartment to make sure they are free and clear from debris in order to have proper ventilation.

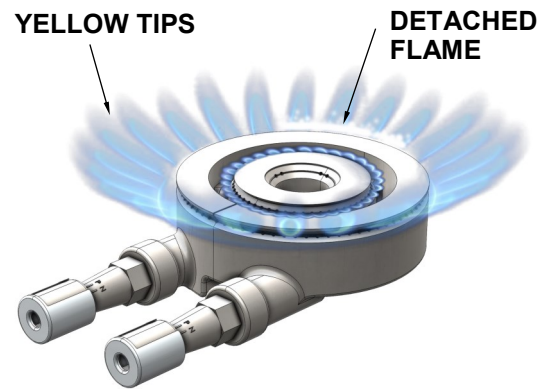
BURNER CHARACTERISTICS:

Check burner flames to verify that the burner is operating properly.

Check to see if the perimeter flames are yellow or detached from the burner surface indicating there is little or too much air at the burner inlet.(see **Figure # 7**)



Figure # 7



Flames should be approximately 1/2" to 3/4" wide and about 1-1/2" to 2" tall around the perimeter, otherwise adjust the burner by following the instructions on page 13 and 14.

CLEAN THE BURNER OF SPIDER AND INSECTS:

Spiders and insects can nest in the burners of this or any other Burner. A clogged tube or burner can lead to a fire underneath the Power Burner as the gas to flows from the wrong side of the burner. This is a very dangerous condition, thereby damaging the unit and making it unsafe to operate.

HOW and WHEN TO LOOK FOR SPIDERS:

You should inspect the burner by removing it from the unit (as previously explained in adjustments on page 13 & 14) at least very 6 months or immediately if any of the following conditions occur:

1. The smell of gas in conjunction with the burner flames appearing yellow.
2. The Power Burner does not reach temperature.
3. The Power Burner heats unevenly.
4. The burners make popping noises.

POWER BURNER WON'T LIGHT:

First determine if the spark igniters are functioning properly. A rapid snapping sound should be heard when the igniter button is depressed. If no sound is heard, check the power. If the spark igniters are working correctly, next determine if gas is reaching the burner.

Ensure the gas supply is turned on, and that there are no leaks according to the procedure on page 10. Attempt to match-light a burner according to the procedure on page 12.

If the burner will light with a match, then the spark igniter may not be functioning correctly. If the burner will not match light, and the gas supply has been confirmed, then check the burner for blockages.

FLAME IS YELLOW / GAS SMELL:

IF YOU SMELL GAS WHILE THE POWER BURNER IS OPERATING, IMMEDIATELY TURN OFF ALL BURNERS. Perform a leak test and check for blockages.

NOTE: If the Power Burner is operating in a dusty area or if heavy grease is present on the burner cap, some orange tips on the burner flame should be considered normal.

BURNER BLOWS OUT:

First determine if the problem is being caused by location. Check the gas supply and flame characteristics. Check to ensure that burner is correctly positioned in their bodies according to the procedure on page 6 (assembly). A correctly installed burner should be seated firmly with no side-to-side movement. The locating pin at the bottom of the burner should aid in centering the burner in the support bracket.

ADDITIONAL IMPORTANT CLEANING AND STORAGE CONSIDERATIONS:

In order to maintain your Power Burner in clean working order, it will be necessary, under certain conditions, to take additional precautions. If your Power Burner is located in a coastal area, it will be exposed to salty air which is corrosive.

If it is located close to a swimming pool or Jacuzzi with chlorinated water, then it will be exposed to dilute hydrochloric acid which can be formed as a result of chlorine compounds used in the pool causing chlorine to be combined with hydrogen and water in the atmosphere.

Also, muriatic acid (another name for hydrochloric acid) is used to maintain the correct ph balance in the pool water. Chlorine is an oxidizing agent, and as such can promote rapid corrosion or other oxidizing processes which can damage various materials.

Type 304 stainless steel is highly resistant to corrosion but given enough exposure to such corrosive conditions might succumb to some degree, such that pitting or rusting may occur. Our Power Burner materials have been tested in saline solutions with higher salinity than sea water, and they have been tested in highly chlorinated solutions.

They have also been tested by exposure to highly acidic foods. During and after these tests, we found these materials were able to withstand exposure over prolonged periods of time.

However, the above mentioned corrosive substances, along with neglect, can lead to a situation whereby conditions might combine to cause some damage to occur. Therefore, we suggest that you always keep your Power Burner clean, dry and covered when not in use. This is even more important when long term storage is intended; always store the Power Burner clean, dry and covered with your cover.

Also, do not allow any food particles or grease to be left inside your Power Burner, as this will attract rodents which, in addition to being undesirable from an hygienic standpoint, are likely to cause physical damage to your Power Burner. Rodents are known to chew on the insulation of wiring which will eventually cause permanent damage to the wiring and possibly electrical components.

One final consideration for Power Burners located either along the coast or in a desert community: Wind driven sand is highly abrasive, therefore constant exposure will eventually pit and scratch almost anything; one more reason to keep your Power Burner covered when not in use. By routinely caring for your Power Burner as outlined in this manual, you can enjoy many years of service from it and keep it looking the way it should.

In the event that any light rusting is found on the stainless steel, it will usually not be the stainless steel which is corroding but iron particles which have somehow been deposited on the surface. For more information on this subject, please request our "Rust removal bulletin". As a first course of action though, we recommend "Bar Keepers Friend", available from many supermarkets and hardware stores.

This product, if used as directed, will usually solve the problem. Note though, when using this product on textured surfaces such as your barbecue, always rub in the direction of the grain; never across the grain, since doing so will damage the finish.

Artisan™ Limited Warranty

15 years - Stainless Steel Burners.

10 Years - All Stainless Steel Parts.

3 Years - Ceramic Tile Trays (tiles excluded).

1 Year - Ignition Systems (batteries excluded),
Power Burners, rotisserie motors and
thermometers.

The above Warranties commence on the date of original purchase.

TERMS APPLICABLE TO THE WARRANTY ABOVE:

Artisan's warranty applies only to products installed for normal residential use. The warranty applies only to products installed in any one of the fifty states of the United States, the District of Columbia or the ten provinces of Canada.

This warranty **does not** apply to rust, corrosion, oxidation or discoloration, unless the affected component becomes inoperable, to correct any defect caused by negligence, accident or improper use, maintenance, installation, service or repair. It **does not** cover labor or labor related charges.

Product must be installed and connected to a gas source in accordance with what is specified in the installation instructions or in the Care and Use Manual, with no exceptions, and by a qualified professional installer.

All replacement components, such as valves, etc, must be an Artisan product. Artisan's warranty only applies to the original purchaser and may not be transferred, and commences from the date of purchase, and is valid only with proof of purchase.

SERVICE & REPLACEMENT PARTS:

For quicker and easier results, visit our website at: <http://www.artisangrills.com> or, call 866-203-5607 to report service problems and/or to obtain replacement parts for your Artisan appliance. Replacement parts are shipped F.O.B. Commerce, California 90040.

Before calling for service, please make sure you have the following information: Model number, serial number, date of purchase and proof of purchase.

The warranty specifically excludes liability for indirect, incidental or consequential damages.

This product is designed for **residential** use only.

**FOR WARRANTY CLAIMS PLEASE CALL:
(866) 203 5607**

Artisan[™]
USA

*ARTP-18PB POWER BURNER
CARE & USE MANUAL
ARTISAN GRILLS
ALL RIGHTS RESERVED
REV: 05/2023*