



# Installation Instructions

**30" 80,000 BTU Professional Grill.**

Includes smoker tray and burner.

Fully Equipped

ALT30S NG/ ALT30RB NG

ALT30S LP/ ALT 30RB LP

**36" 100,000 BTU Professional Grill**

ALT36S NG/ ALT36RB NG

ALT36S LP/ ALT 36RB LP

**42" 110,000 BTU Professional Grill**

ALT42S NG/ ALT 42RG NG

ALT42S LP/ ALT 42 RB LP



**PLEASE READ THESE OPERATING INSTRUCTIONS BEFORE INSTALLATION AND USE TO PREVENT ACCIDENT OR DAMAGE TO THE GRILL.**

**ATTENTION INSTALLER:** PLEASE LEAVE THESE INSTRUCTIONS WITH THE CONSUMER.

**ATTENTION CONSUMER:** PLEASE RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE.

If you have service or installation questions, please call us at  
1-800-966-8126 or visit our website at [WWW.AlturiLifestyles.com](http://WWW.AlturiLifestyles.com)

## Safety Labels Appearing On The Appliance

**MODEL NO: ALT30 ALT36 ALT42**

**EQUIPPED FOR: NATURAL GAS OR LP [PROPANE] GAS**

SERIAL No: 000000\*\*\*\*

ANSI Z21.58-1995/CGA 1.6-M95, ANSI Z21.58A-1998/CGA 1.6-M98,

ANSI Z21.58B-2000/CGA 1.6-M02 OUTDOOR COOKING GAS APPLIANCE

FOR OUTDOOR USE ONLY, IF STORED INDOORS, DETACH AND LEAVE CYLINDERS OUTDOORS

BURNER INPUT RATING LP AND NATURAL GAS:

ALT30 NG GRILL: 25,000 BTU X 2 ALT36 NG GRILL: 25,000 BTU X 3

SMOKER BURNER: 7,000 BTU FOR 30" AND 42"

ALT30 BROILER: 12,500 BTU ALT36 BROILER: 13,500 ALT42: BROILER 13,500

GAS PRESSURE	LP GAS [PROPANE]	NATURAL GAS
MANIFOLD:	10.5" w.c.	ALT30: 4.0" w.c. ALT36: 5.0" w.c. ALT42: 5.0" w.c.
MINIMUM SUPPLY TO REGULATOR	11.0" w.c.	5.0" w.c.

ELECTRICAL REQUIREMENT: 12 VDC

OPTIONAL ROTISSERIE IS PROVIDED WITH A SEPARATE POWER SUPPLY

CORD AND IS NOT CONSIDERED A PART OF THIS UNIT FOR RATING PURPOSES

A: DO NOT STORE A SPARE LP-GAS CYLINDER UNDER OR NEAR THIS APPLIANCE;

B: NEVER FILL THE CYLINDER BEYOND 80 PERCENT FULL;

C: IF THE INFORMATION IN "A" AND "B" IS NOT FOLLOWED EXACTLY, A FIRE CAUSING DEATH OR SERIOUS INJURY MAY OCCUR.

FOR INSTALLATION IN NON-COMBUSTIBLE LOCATIONS ONLY.

DO NOT LOCATE UNDER OVERHEAD UNPROTECTED COMBUSTIBLE SURFACES.

FOR INSTALLATION IN COMBUSTIBLE LOCATIONS, AS A FREESTANDING UNIT, WITH CLEARANCES OF 24" FROM THE SIDE WALLS AND 24" FROM THE REAL WALL SIDE BURNERS.

P/N: P10030

## Safety Labels Appearing On The Appliance

YOUR GRILL IS EQUIPPED WITH A BATTERY OPERATED IGNITION SYSTEM FOR EASIER LIGHTING OF YOUR GRILL.

**READ THESE GRILL AND ROTISSERIE LIGHTING INSTRUCTIONS BEFORE LIGHTING**

- KEEP THE GRILL HOOD OPEN DURING THE LIGHTING PROCESS. MAKE SURE ALL THE BURNER KNOBS ARE TURNED TO THE "OFF" POSITION.
- PUSH IN AND TURN THE KNOB TO THE HIGHEST POSITION SETTING.
- IF THE BURNER DOES NOT IGNITE WITHIN 5 SECONDS, TURN THE BURNER TO THE "OFF" POSITION AND WAIT 5 MINUTES. REPEAT THE ABOVE STEPS.

TO SAFELY SHUT DOWN THE GRILL, TURN ALL BURNERS TO THE "OFF" POSITION. FOR LP GAS MODELS, IN ADDITION TO TURNING THE BURNERS OFF, TURN THE VALVE ON THE GAS CYLINDER TO THE "OFF" POSITION WHEN NOT IN USE.

### WARNING

#### ELECTRICAL GROUNDING INSTRUCTIONS

THIS APPLANCE IS EQUIPPED WITH A THREE-PRONG GROUNDING PLUG FOR PROTECTION AGAINST SHOCK HAZARD AND SHOULD BE PLUGGED DIRECTLY INTO A PROPERLY GROUNDED RECEPTACLE. DO NOT CUT OR REMOVE THE GROUNDING PRONG FROM THIS PLUG.

**DIELECTRIC TESTED**

**GAS LEAK  
TESTED**

## Table of Contents

*Congratulations on the purchase of your Alturi Professional Grill. These products were designed and developed by AMD Direct, Inc., the premier manufacturer and distributor of high quality outdoor products.*

*This grill meets or exceeds the requirements of ETL as intended for outdoor use.*

*This product carries a limited lifetime warranty on all stainless steel parts and components, with a one year warranty on all other components.*

<b>SAFETY LABELS APPEARING ON THE APPLIANCE</b>	<b>3</b>
<b>IMPORTANT INSTRUCTIONS FOR SAFE INSTALLATION AND OPERATION</b>	<b>5</b>
<b>IF YOU SMELL GAS</b>	<b>6</b>
<b>FILLING AND REFILLING LP GAS CYLINDERS</b>	<b>7</b>
<b>CHECKING FOR GAS LEAKS</b>	<b>8</b>
<b>GENERAL USE AND CARE</b>	<b>9</b>
<b>UNIT INSTALLATION</b>	<b>10</b>
<b>CONNECTING TO THE GAS SOURCE</b>	<b>10</b>
<b>LIGHTING YOUR GRILL</b>	<b>12</b>
<b>TROUBLESHOOTING</b>	<b>12</b>
<b>FIRST TIME OPERATION</b>	<b>13</b>
<b>ROTISSERIE &amp; SEAR BURNER</b>	<b>14</b>
<b>HALOGEN LIGHTING</b>	<b>14</b>
<b>CLEANING</b>	<b>15</b>
<b>BURNER ADJUSTMENTS</b>	<b>16</b>
<b>WHEN THE BURNERS WILL NOT LIGHT</b>	<b>17</b>
<b>YELLOW OR ORANGE FLAME</b>	<b>17</b>
<b>WARRANTY REGISTRATION</b>	<b>18</b>
<b>APPLIANCE CUT OUT DIMENSIONS</b>	<b>19</b>
<b>EXPLODED VIEW</b>	<b>20</b>
<b>PARTS LIST</b>	<b>21</b>
<b>WIRING DIAGRAMS</b>	<b>22</b>

## Safety and Installation Instructions

When using your *Alturi Professional Grill*, please read and follow these basic precautions:

### GRILL INSTALLATION

This gas grill must be installed in accordance with all local codes.

If installation is planned in an area with no local codes, the gas grill must be installed in accord with the National Fuel Gas Code ANSI Z223.1 and storage and handling of liquefied petroleum gases, ANSI/NFPA 58 or CSA B149.1 natural gas and propane installation code.

### CALIFORNIA PROPOSITION 65 WARNING

The burning of gas cooking fuel 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 the unit according to the use and care manual, ensuring you provide good ventilation when cooking with gas.

### GRILL LOCATION

- Do not use or locate your gas grill in garages, porches, breezeways, sheds, enclosed areas or under overhead unprotected combustible construction.
- Do not store or use your grill or gas tanks indoors; this gas grill is designed for outdoor use only.
- This gas grill cannot be used on or in recreational vehicles or boats.
- Clearances to combustible materials must be a minimum of 24" from the back and 24" on each side.
- The grill must be installed using only non-combustible materials.
- Do not obstruct the flow of combustion and ventilation air around the grill housing. Refer to minimum clearances stated above and keep free and clear of debris.

## Safety and Installation Instructions

- Please read all instructions before installing or operating your gas grill to prevent injury and appliance damage.
- All gas grills will get hot during use. Use extreme caution when operating the grill.
- Do not touch hot surfaces. Always use the handle to open or close the grill.
- Close supervision is necessary when this or any appliance is used near children. Keep children away from the grill during operation and until the grill has cooled off.
- Do not store any LP cylinder or tank not connected for use with the grill, in the area of this grill or any other appliance. Never store an LP cylinder or tank indoors, or within the reach of children.
- Keep any electrical supply cord and fuel supply hose away from any heated surfaces and dripping grease.
- Do not twist the gas supply hose.
- Before each use, visually inspect the gas supply hose for cracks, cuts or excessive wear. Replace the hose if necessary.
- Never test the grill for gas leaks using a lighted match or any other open flame; see leak test procedures using soap/water solutions - included in following pages of this manual.
- The use of accessories, regulators, or components not recommended by the appliance manufacturer may cause injuries and will void warranty.
- Never light the grill with the hood closed and be certain that the burners are positioned and seated over the gas valves and on the burner support.
- Never lean over the cooking surface when lighting or operating the grill.
- Use barbecue tools with wood handles and insulated oven mitts when operating the grill.

### **IF YOU SMELL GAS:**

- 1 - Shut off the gas supply to the appliance at its source.
- 2 - Extinguish any open flames.
- 3 - Open grill hood to release any accumulation of gas vapor.
- 4 - If a gas odor persists, contact your gas supplier immediately.

- Gas Specifications: Be sure that the gas supplied to the grill conforms to the model you purchased. A Natural Gas grill requires natural gas to operate; an LP grill requires liquid propane gas to operate. Check the rating label on the bottom left side of the back of the unit.
- Never connect the appliance to an unregulated gas supply line. Grills operated without a regulator are unsafe and will not be serviced until installed properly and safely, unsafe operation without a gas regulator will void warranty of the grill.
- Grills operated with NG (natural gas) gas must be installed with the NG regulator supplied with the unit set to 5.0" water column pressure.

## Safety and Installation Instructions

- Grills operated with LP (liquid propane) gas must be installed with an LP regulator supplied with the unit set to 10.5" water column pressure.
- The gas valves used in the grills are preset at the factory for Natural Gas or Liquid Propane operation. Please contact your dealer and use a licensed contractor or installer to convert your grill to a different gas type.
- The self-contained LP system barbeque grill is design certified to be used with a standard 20 lb, 12 1/4" diameter, 18" high cylinder with right handed connection threads. The cylinder must be marked in accordance with the latest U.S. Department of Transportation specifications for LP gas cylinders. (DOT. CFR49 or National Standards Of Canada CAN/CSA-B359 Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods) The LP hose supplied by the manufacturer has a shut-off valve as part of the hose assembly and should be turned to the OFF position when not in use.
- **LP TANK REQUIREMENTS:**
  - a collar to protect the cylinder threads on the customer supplied tank,
  - an arrangement for gas vapor withdrawal,
  - a safety relief device having direct communication with the vapor space of the cylinder,
  - a method of mounting,
  - when not in use, the tank shut off valve should be turned off.

### **Filling and Refilling LP Gas Cylinders:**

#### **WARNING**

All purging and refilling of LP gas cylinders must be performed by qualified personnel in the LP gas industry. Never store a spare LP gas cylinder under or near this appliance.

Never fill the LP gas cylinder beyond 80 percent full. Failure to follow these instructions may result in explosion, personal injury or death.

- Turn control knobs and cylinder valve to the OFF position. Unscrew valve.
- Remove cylinder and have it filled at your local qualified propane dealer.
- Once filled, carefully connect the valve and make sure it is secure and not leaking.
- With the control knobs in the OFF position, turn on the cylinder valve.

- If you smell gas or hear a hiss of gas escaping from the tank, get away from the tank and do not attempt to correct the problem yourself. Call the Fire Department immediately.
- If your grill has no leak at the cylinder, then recheck for loose connections and retest for leaks using the method detailed in the following pages with soapy solution.
- Do not subject your LP gas cylinder to excessive heat, and always store the cylinder in an upright position. Never store your LP cylinders indoors.
- Make sure that when attaching components, all connections are secured and fully tightened to prevent leakage.
- If one is not already available, it is recommended that an ON-OFF shutoff valve be installed at the gas supply source, and that the gas supply be turned off when either Natural Gas or LP Gas grills are not in use.

## Safety and Installation Instructions

- The outdoor gas grill and its individual gas shut off valve must be disconnected from the gas supply piping system before any pressure testing of that system at test pressures equal to or greater than 1/2 Psig (3.5 kPa)
- The outdoor gas grill must be isolated from the main gas supply piping system by closing its individual manual shut off valve during any pressure testing of the gas supply system at test pressures equal to or less than 1/2 Psig (3.5 kPa).
- The supply line must be sized and installed to provide a sufficient supply of gas to meet the maximum demand of the grill without undue loss of pressure. A 3/4" ID is recommended. The sealant used on threaded joints of gas pipe must be of a type resistant to the action of LP and Natural gas. It is also recommended that no more than 36" of flex line be used in the installation.

### CHECKING FOR GAS LEAKS:

- Never test for leaks with a lighted match or any other type of flame.
- Prior to first use, at the beginning of each new season, or after changing or refilling the gas cylinder you must check for gas leaks.

#### **Follow these steps to check for gas leaks:**

- 1 - Make a soapy solution by mixing one part liquid detergent and one part water.
- 2 - Turn off control valves. Turn gas on at the source.
- 3 - Apply the soapy solutions to all gas connections. Bubbles will appear in the soap if the connections are not properly sealed.
- 4 - Tighten the connections if necessary.
- 5 - Repeat step 3 and 4 until no bubbles appear.
- 6 - If you have detected a gas leak that you cannot repair, turn off the gas at the source, disconnect the fuel line, and call your dealer or gas supplier for assistance.

### ELECTRICAL PRECAUTIONS:

- Extension cords are available and may be used if care is exercised in their use.
- If an extension cord is used:
  - the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, and,
  - the cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally or touch hot surfaces.
- Outdoor extension cords should be used with outdoor use products. They are surface marked with suffix letters "W" or "W-A" and with a tag stating "Suitable for Use with Outdoor Appliances"
- To protect against electrical shock, the power cord and plug should be kept dry and off the ground.
- Do not clean this product with water spray; do not spray cleaners into the lamp socket area.
- Do not operate any appliance with a damaged power cord or power plug or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair, or adjustment.



## Safety and Installation Instructions

- This appliance conforms to all uniform electrical safety codes and electrical grounding regulations, install unit to I.A.W. local codes or in their absence, with National Electrical Code, ANSI/NFPA 70 or CSA C22.1.

### GENERAL USE AND CARE:

- The manufacturer can not be held responsible for damage or injury caused by improper use of this appliance.

➤ Be certain your appliance is properly installed and grounded by a qualified technician in accordance with applicable codes. To guarantee the electrical safety of this appliance, continuity must exist between the appliance and an effective grounding system. It is imperative that this basic safety requirement be met. The manufacturer cannot be held responsible for damages caused by the lack or inadequacy of an effective grounding system.

➤ Installation, repair and maintenance work should be performed by an authorized service technician. Work by unqualified persons could be dangerous and will void the warranty. Before installation or service, disconnect the power supply to the work area by removing the fuse, "tripping" the circuit breaker, or unplugging the unit.

➤ Gasoline, lighter fluid or other flammable liquids and vapors should never be stored in the area of this grill or any other appliance.

➤ Do not store anything in the grill. Make sure food is not forgotten in the grill, forgotten items could melt or catch fire when the appliance is turned on.

- To prevent injuries, do not use accessories not recommended by the manufacturer.
- Before cleaning the appliance, "trip" the circuit breaker and allow the appliance to cool.
- Always open the grill hood carefully, using only the handle - as the hood may be hot.

➤ Children should not be left alone or unattended in an area where any appliance is in use. They should never be allowed to touch, sit or stand on any part of the appliance.

➤ Do not store items of interest to children in cabinets above or in the grill. Children climbing on the appliance to reach these items could be seriously injured.

- Wear proper clothing when operating appliances. Loose-fitting or hanging garments should never be worn while using the grill.

➤ Do not leave the grill unattended while in use.

➤ Do not use water on grease fires! A violent steam explosion may result. Smother the fire with a dry chemical or foam fire extinguisher.

## Safety and Installation Instructions

### UNIT INSTALLATION:

- Your Alturi Professional Grill comes pre-assembled and requires very little set-up. We do however, recommend the use of professional help during the installation of your unit as improper installation may affect your warranty.
- Remove the unit from the carton along with all accessories and check that no damage has occurred to any parts or the unit.
- Burners: Check the U shaped burner tubes and remove any obstructions that may be in the ports or holes. Using cold water and a brush will be sufficient. Make sure all foreign particles are removed from the burner before use. Make sure the air shutter on the burners is slightly opened to about 1/8".

### WARNING

For proper operation, burners must be aligned with the valve orifice and seated in the bracket slot. This is accomplished by first placing the burner tube shutter hole securely over the valve orifice and then sliding the burner bracket into the positioning slot. Care should be exercised to maintain the burner hole/orifice mating assembly.

- Igniters: Before placing the flame spreader shields and briquettes in place, make sure the igniter electrode is positioned 3/16" away from the burner tube and located over the port hole in the burner. Adjust if necessary.

### CONNECTING TO THE GAS SOURCE:

Make sure all of the knobs are in the OFF position.

#### For Natural Gas Units

- Attach a 5/8" flared fitting to the grill and connect to the gas stub with a quick disconnect or threaded fitting to match the stub diameter.
- Do not use rubber hosing.
- The connecting pipe must be at least 1/2" inside diameter with gas fittings and must not exceed three feet in length.
- You must install the gas regulator supplied.
- Some of the above components must be purchased separately.
- Please use a professional installer to connect the gas compliant with applicable I.A.W codes
- Leak check all connections using the soapy solution test detailed in the manual.

## Safety and Installation Instructions

### For Liquid Propane Gas Units

- The regulator supplied by the manufacturer must be used in the installation.
- Attach regulator hose to the pipe connection at the rear of the unit. Tighten with a wrench but do not over-tighten.
- Install the LP tank. Make sure the tank is securely positioned in an upright position and will not fall over. Do not operate the unit unless the tank is in an upright position.
- Leak check all connections using the soapy water solution test detailed in the manual.
- To connect, insert the regulator inlet to the tank valve and turn the black coupler clockwise until the coupler tightens securely. Do not over-tighten the coupler connection.
- To disconnect, turn the tank valve OFF, hold the coupler sleeve and turn it counterclockwise.

- Upon completion of assembly, turn the tank valve on and turn the control valves on the grill to the HIGH position for 10 to 15 seconds to purge the line of air and fill the line with gas.

**CAUTION** **When the grill is not in use, disconnect and protect all fuel fittings**

- **Cooking Component Installation:**

**Important:** Prior to first use, clean and rinse all removable components.

## Lighting Instructions

- **Caution:** Never operate the grill unattended. Do not operate the rotisserie or Sear Zone burner with the hood closed.

Prior to using your grill, make sure all of the following is correctly completed:

- Verify that the burner tube is free of insects and insect nests, webs, etc.
- Verify installation of the proper gas type and regulator settings.
- Verify that the proper gas connection is complete.
- Minimum clearances are maintained.
- All packaging has been removed.
- All parts and components are properly in place.
- That an installer supplied manual gas shut-off valve is fully accessible.
- Clean and inspect LP hose for cuts, wear, abrasion, or leaks. Replace if necessary with a suitable UL, ETL or CSA Listed part with internally threaded connector.

### LIGHTING YOUR GRILL

- Become familiar with the safety instructions at the front of this manual. Do not smoke while lighting the grill or checking the gas supply connections.
- Make sure that all gas connections are securely tightened and have been leak tested with a soapy water solution - never with a flame!

### READ THESE GRILL AND ROTISSERIE LIGHTING INSTRUCTIONS BEFORE LIGHTING

- KEEP THE GRILL HOOD OPEN DURING THE LIGHTING PROCESS. MAKE SURE ALL THE BURNER KNOBS ARE TURNED TO THE "OFF" POSITION.
- PUSH IN AND TURN THE KNOB TO THE HIGHEST POSITION SETTING.
- IF THE BURNER DOES NOT IGNITE WITHIN 5 SECONDS, TURN THE BURNER TO THE "OFF" POSITION AND WAIT 5 MINUTES. REPEAT THE ABOVE STEPS.

TO SAFELY SHUT DOWN THE GRILL, TURN ALL BURNERS TO THE "OFF" POSITION. FOR LP GAS MODELS, IN ADDITION TO TURNING THE BURNERS OFF, TURN THE VALVE ON THE GAS CYLINDER TO THE "OFF" POSITION WHEN NOT IN USE.

- If the burner still does not light, refer to the manual and make sure the unit is set up properly before calling for service.
- Warranty work is not provided for customer education on the operation of the unit.

### TROUBLESHOOTING:

- If your grill fails to properly light, wait five minutes and repeat the above procedures.

## Lighting Instructions

- Make sure that there is no obstruction in your gas lines.
- Make sure your unit is equipped with a gas regulator.
- Make sure the igniters are gapped correctly.
- Make sure the burners are clean and no ports are clogged.
- To light a burner manually, follow the steps above and light a long fireplace match and place the match through the flame spreaders and the elongated hole down to the burner ports, then turn on the gas valve.
- If the unit still does not work, consult your dealer or call Alturi Professional Grills at the numbers listed on the front of this manual.

Flashback may occur in or around the burner tubes. Flashback exhibits a characteristic whooshing sound. Immediately turn off your burners, then remove and clean them with soap and water and a brush until all foreign objects are removed.

### First Time Operation

#### MAIN BURNERS:

Before cooking with your grill the first time, burn off any foreign matter and rid the unit of any odors by operating the unit for about five minutes.

The flame should have a bluish color to it. It may have a tint of yellow and adjustment to the air shutters can be made to obtain a blue flame and proper gas flow.

Although the grill can be operated with the hood closed fired by the U-shaped burners for short periods of time (5-10 minutes), do not operate the rotisserie or Sear Zone burner with the hood closed. This may damage the grill.

The grill should be preheated with the front panel (main burner) control settings on HIGH for five minutes with the hood closed.

#### Temperature Settings

- Use HIGH burner setting for searing, heavy cooking, preheat and clean up.
- Use other burner settings to create temperatures to fit your personal cooking preferences.
- Temperatures may vary with outside temperature and wind conditions.

You can cook poultry and larger cuts of meat slowly if you turn OFF the burner directly under the food and use adjacent burners to supply heat. When cooking fattier foods, cooking with indirect heat also greatly reduces flare-ups.

Fats and juices that drip down can cause flare-ups. Since some flare-up does impart a distinctive and desirable flavor, taste and color to foods being grilled, they should be carefully and reasonably encouraged. Uncontrolled or excessive flare-ups, however, will damage your food.

## Lighting Instructions

### **CAUTION**

If the burners should go out during operation, turn OFF the gas supply at the source and turn OFF all gas valves. Refer to the lighting procedures to restart your grill.

Should a grease fire occur in your grill, turn OFF the gas supply at the source, turn OFF all burners and close the hood until the fire goes out.

Do not attempt to disconnect any gas fitting while your grill is in operation.

### **ROTISSERIE & SEAR ZONE:**

The rotisserie and Sear Zone system uses radiant heat of the infrared burner to cook food. About five minutes after the burner is lit, it will radiate a red-orange colored glow. The rotisserie motor is mounted on the left side of the grill. The motor is equipped to rotate a maximum of 25 lbs of meat or poultry, and comes with a 30" long electrical cord.

When not in use the rotisserie spit can be stored in the notches of the hood stoppers located at the rear of the grill.

When lighting the rotisserie burner, **first remove the warming rack as it will cause damage**, and place food on the spit before using the rear IR burner.

**Warning!!!!!!!**

**Always remove the warming rack when using the rear rotisserie burner.**

**Use rotisserie burner only while preparing rotisserie on the spit.**

Although the grill can be operated with the hood closed fired by the U-shaped burners for short periods of time (5-10 minutes), do not operate the rotisserie or Sear Zone burner with the hood closed. This may damage the grill.

### **WARNING**

The electric rotisserie motor is equipped with a three-pronged grounding plug for your protection against shock hazard. It should be plugged directly into a properly grounded three prong receptacle. Do not cut the grounding pin from the plug. This outdoor cooking gas appliance 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, CSA C22.1.

### **WARNING:**

Never touch the cold or hot halogen bulb with fingers as this may damage the bulb or result in severe injury.

Your grill comes with ceramic briquettes to be spaced evenly on the supplied briquette trays. Two boxes are delivered with the unit. More briquettes can be purchased from your dealer or Alturi Professional Grills at your request. The briquettes add flavor, provide more even heat and will assist in burning off food drippings.

## Maintenance Instructions

As with all appliances, proper care and maintenance will keep your gas grill in good operating condition and prolong its life. By following these cleaning procedures on a regular and timely basis, your grill will be clean and working properly with minimum effort.

### **Cleaning the Top Grates and Sear Grate:**

- After cooking, turn the knobs to the OFF position and let the grill cool down before attempting to clean the grates.
- Before first use and at least once a week when using the grill, it is suggested that you wash the grates in a mild soap and warm water solution. Use a brush or steel wool to clean the grates. Rinse with cold water.

### **Cleaning the Sear Plates:**

- When using the grill, at least once a week, remove the sear plates and clean them with a warm soapy water solution and a scrub brush. Rinse with cold water.

### **Cleaning the Burner Tubes and Ports:**

- It is important that the gas control knobs are in the OFF position and the fuel line is disconnected from the unit when cleaning the burners.
- To reduce the possibility of flashback, please use the following procedures at least once per week during heavy grill use to keep the burners clean and at least once per month during times of low usage to keep spiders and webs out of the system.
  1. Remove the grates, briquettes and sear plates from the grill.
  2. Carefully scrub the burners in place with a scrub brush and soapy water
  3. Use a paper clip to clean out the port holes in the burners.
  4. Be careful not to damage the igniter while performing this function.

### **Cleaning the Grease Tray:**

- The grease tray should be removed, emptied and then washed in a mild soap and warm water solution. Rinse with cold water. Do not put sand, aluminum foil or any other material in the grease tray at any time.

### **Cleaning the Grill Surfaces:**

- To clean the exterior of the grill, use a stainless steel cleaner and wipe down thoroughly with a sponge or cloth. Never use aluminum foil anywhere in or on your grill.
- Wipe in the direction of the "grain" of the stainless steel with a non-abrasive cleaner.

## Warranty Registration

### **PLEASE NOTE THE FOLLOWING:**

If you have purchased an Alturi Professional Grill, you must supply your own three pronged grounded extension cord to use the halogen light. This extension cord must be rated for outdoor use.

All natural and LP gas units require the customer to install the gas regulator, supplied with the unit, on the unit. Installation without this regulator will void the warranty. Have a qualified installer complete the work.

Do not install rubber hose to connect the grill. Gas piping must be 1/2" minimum diameter and the gas line requires a gas shut-off valve. Check all connections using the soapy water solution and test techniques described in this manual.

When using an LP tank, the tank must be purged of any air build up, or the unit will not function. A qualified person must purge the tank of all excess air.

Please, when operating the control knobs, push-in and then turn the knobs slowly counterclockwise to the desired position. These "push-in and turn" valves are industry standard design for improved operating safety. To turn off the burners, push-in and turn the knob slowly to the "off" position.

### **BURNER ADJUSTMENTS**

The flame on the burner should occur over the full length, be blue and stable (not flickering). The air intake shutter should be adjusted only if the flame is lifting off the ports or it has yellow color at the flame tips.

If the flame is lifting, loosen the shutter locking screw and turn the shutter clockwise to reduce air intake.

If the flame has yellow tips, loosen the shutter locking screw and turn the shutter counterclockwise to allow more air in the gas/air mixture. This will stabilize the flame.

After adjusting the flame, be sure the shutter locking screw is retightened.



## Lighting Instructions

### WHEN THE BURNERS WILL NOT LIGHT

PROBLEM	WHAT TO DO
1. Air in the line	Contact a qualified professional to correct.
2. Low gas pressure	Check pressure and make sure a regulator is installed correctly; check for proper pipe ID.
3. Burner orifice clogged	Contact a qualified professional to correct.
4. Gas supply is OFF	Turn ON the gas.
5. Gas line is blocked	Contact a qualified professional to correct.
6. No spark.	Check igniter gap per manual. Check the battery.
7. Shutter air mixture	Adjust air shutters per manual.
8. Igniter broken	Call Service and have igniter replaced.
9. Igniter dirty.	Clean igniter of dirt or grease with cloth and water.
10. Light is not on.	Connect 115 VAC power to rear of unit. Turn switch on. Check bulb, replace if necessary per manual.
11. Burner not seated properly	Seat burner properly per instructions in manual.

### YELLOW OR ORANGE FLAME

PROBLEM	WHAT TO DO
1. Obstruction in the gas line	Contact a qualified professional to correct.
2. Dust or dirt in burner holes.	Clean burners per manual.
3. Improper installation of unit.	Check installation per manual.

Warranty Registration

**Alturi Professional Grills**

**1573 Sunland Lane  
Costa Mesa, Ca 92626**

CUSTOMER SERVICE: 1-800-966-8126 FAX: 1-714-966-9331

VISIT US AND REGISTER ON-LINE AT: [www.AlturiLifestyles.com](http://www.AlturiLifestyles.com)

DATE OF PURCHASE: \_\_\_\_\_ DATE OF INSTALLATION: \_\_\_\_\_

SERIAL NUMBER: \_\_\_\_\_ MODEL: \_\_\_\_\_

**CUSTOMER INFORMATION**

NAME: \_\_\_\_\_

STREET ADDRESS: \_\_\_\_\_

CITY, STATE AND ZIP CODE: \_\_\_\_\_

TELEPHONE NUMBER: \_\_\_\_\_

PLEASE RATE THE CONDITION OF YOUR GRILL AT TIME OF DELIVERY: EXCELLENT \_\_\_\_\_  
VERY GOOD \_\_\_\_\_  
GOOD \_\_\_\_\_  
POOR \_\_\_\_\_

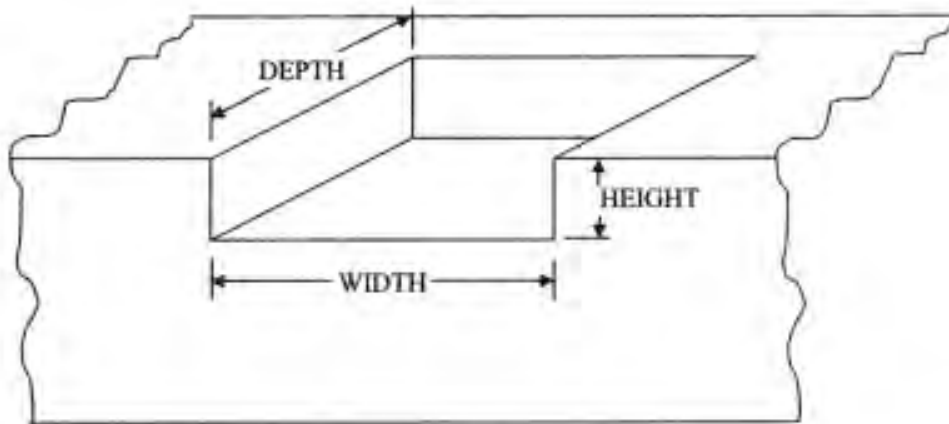
ANY ADDITIONAL COMMENTS OR PRODUCT SUGGESTIONS? \_\_\_\_\_  
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**THANK YOU FOR PURCHASING YOUR GRILL FROM US!**

## Installation Instructions

### Appliance cut-out dimensions

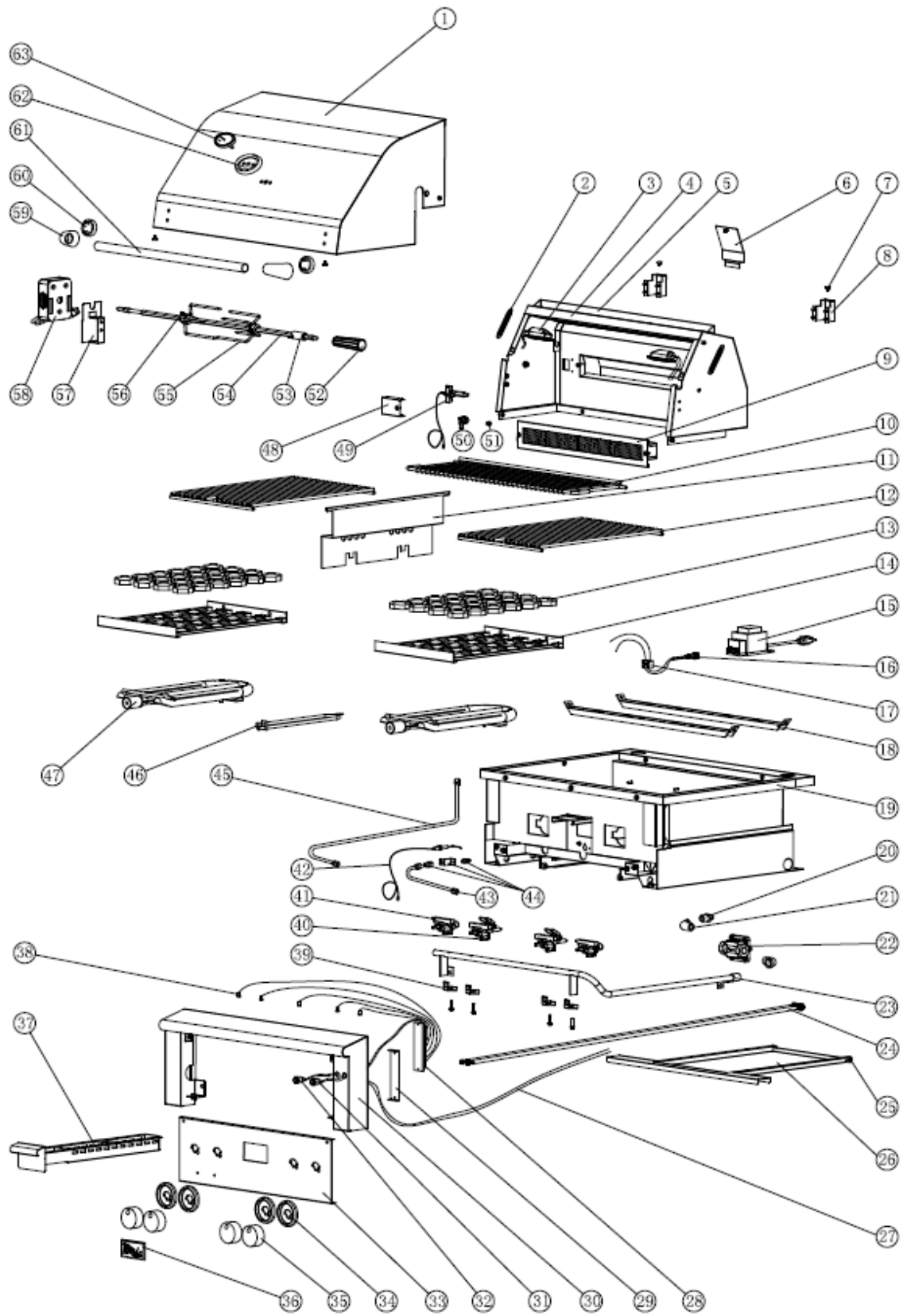
	WIDTH	DEPTH	HEIGHT
ALT30	28 1/2"	23 1/16"	10 3/16"
ALT36	34 1/4"	23 1/16"	10 3/16"
ALT42	40 1/2"	23 1/16"	10 3/16"



**Important: please verify by measuring actual appliance from box.**

**...measure twice, cut once...**

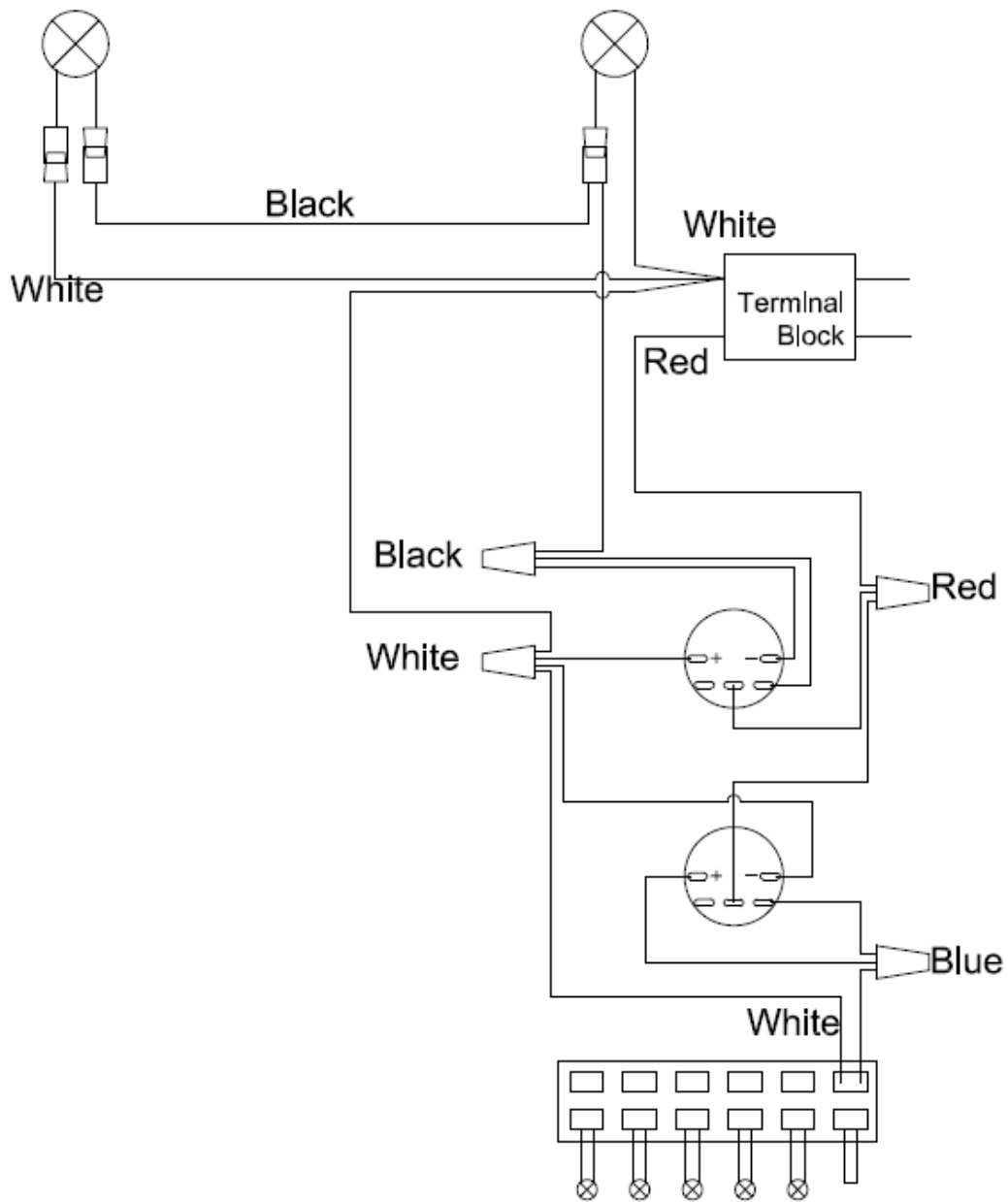
EXPLODED VIEW



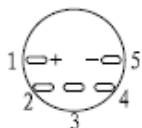
PARTS LIST

ITEM	PART NO.	DESCRIPTION	ITEM	PART NO.	DESCRIPTION
01	AL001F	HOOD-FRONT	35	AL030P	KNOB
02	AL001P	HOOD SPRING	36	AL031P	LOGO PLATE
03	AL002P	LIGHT	37	AL032P	SMOKER TRAY
04	AL002F	HOOD-REAR	38	AL033P	LED LIGHT
05	AL003P	HOOD SPOILER	39	AL034P	VALVE LATCH
06	AL004P	I.R BURNER INJECTOR WINDOW	40	AL035P	MAIN VALVE
07	AL005P	RUBBER STOPPER	41	AL036P	I.R BURNER VALVE
08	AL006P	ROTISSERIE HODLER	42	AL037P	SMOKER IGNITION WITH WIRE
09	AL007P	I.R BURNER	43	AL038P	SMOKER TUBE
10	AL008P	WARMING RACK	44	AL039P	SMOKER ORIFICE
11	AL009P	HEAT SEPARATOR	45	AL040P	I.R BURNER FLEX TUBE
12	AL010P	TOP GRATE	46	AL041P	SMOKER BURNER
13	AL011P	BRIQUETTE	47	AL042P	TUBE BURNER
14	AL012P	BRIQUETTE TRAY	48	AL043P	IR BURNER IGNITION HOUSE
15	AL013P	TRANSFORMER	49	AL044P	IR BURNER IGNITION WITH WIRE
16	AL014P	INLET POWER CORD	50	AL045P	IR BURNER ELBOW FITTING
17	AL015P	WIRING TERMINAL	51	AL046P	IR BURNER ORIFICE
18	AL016P	BURNER SUPPORT	52	AL047P	ROTISSERIE HANDLE
19	AL003F	BASIN ASSEMBLY(WITH FLASH TUBE WELDED)	53	AL048P	SPIT COLLAR
20	AL017P	INLET FITTING	54	AL049P	ROTISSERIE SPIT
21	AL018P	ELBOW FITTING	55	AL050P	SKEWER FORK
22	AL019P	NG REGULATOR	56	AL051P	THUMB SCREW
23	AL020P	MANIFOLD	57	AL006F	MOTOR BRACKET
24	AL021P	LED EXTENSION	58	AL052P	ROTISSERIE MOTOR
25	AL022P	GREASE TRAY BEARING	59	AL053P	HANDLE END CAP
26	AL023P	GREASE TRAY	60	AL054P	END CAP SPACER
27	AL024P	LIGHT WIRE	61	AL055P	HANDLE
28	AL025P	LED TERMINAL	62	AL056P	TEMP GAUGE
29	AL026P	TERMINAL BRACKET	63	AL057P	TEMP GAUGE BEZEL
30	AL004F	FRONT FRAME			
31	AL027P	LIGHT SWITCH			
32	AL028P	LED SWITCH			
33	AL005F	CONTROL PANEL			
34	AL029P	KNOB BEZEL			

WIRING DIAGRAMS



## Switch Wires



LED Switch: 1-Blue, 3-Red, 4-Blue, 5-White

Halogen Switch: 1-White, 3-Red, 4-Black, 5-Black