

# Outdoor Cooktops

USE AND CARE GUIDE




# Important Safety Warnings

This appliance is FOR OUTDOOR USE ONLY. It is not to be used inside a garage, other building or any type of enclosed area.


**WARNING:** Failure to follow the information in this Use and Care Guide exactly may result in fire or explosion, causing property damage, personal injury or death. Read and follow all warnings and instructions before assembling and using the appliance.

**WARNING:** This appliance is not intended to be installed in or on a boat or recreational vehicle.

**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 or fire department.

Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.

**WARNING: FOR YOUR SAFETY:**

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.
3. Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

*IMPORTANT: Damage caused by a failure to heed the warnings or follow the safety instructions and practices described in this Use and Care Guide is not covered by the warranty.*

*This Use and Care Guide contains important information necessary for the proper assembly and safe use of the Cooktop Unit.*

*Read and follow all warnings and instructions before assembling and using the Cooktop Unit.*

*Follow all warnings and instructions when using the Cooktop Unit.*

*Keep the Use and Care Guide for future reference.*



Version 02.01.2022

Thank you for choosing Kalamazoo Outdoor Gourmet cooking equipment.

We recommend familiarizing yourself with this book before using your cooktop for the first time. Your Use and Care Guide contains important safety information as well as helpful guidance for successful cooking experiences and care. Following the guidance of this book will help ensure many years of outdoor cooking enjoyment.

Should you ever have any questions about cooking with or caring for your cooktop, we are here to help. Contact Kalamazoo Outdoor Gourmet Customer Service at:

**1.800.868.1699**  
or  
**customerservice@KalamazooGourmet.com**

Please have your model number and serial number ready or include it in your email.

**Model Number**

- ☐ K-CKTPD-3-NA-NG
- ☐ K-CKTPD-3-NA-LPCYL
- ☐ K-CKTPD-3-NA-LPBLK
- ☐ K-CKTPW-3-NA-NG
- ☐ K-CKTPW-3-NA-LPCYL
- ☐ K-CKTPW-3-NA-LPBLK

**Serial Number**

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## Safety Information



# Safe Operation

**WARNING:** When in use, portions of your cooktop get hot enough to cause severe burns. Children and pets should never be left alone or unattended in the area where the cooktop is being used. Never allow children to sit, stand or play on or around the cooktop.

**IMPORTANT:** Improper use or installation is dangerous. Because this cooktop produces intense heat, the risk of accidents or potential injuries is increased. Extreme care must be taken. Carefully follow all instructions, including the following:

- To reduce the risk of fire, burns or other injury, read this Use and Care Guide thoroughly. Begin by ensuring proper installation and servicing. Do not repair or replace any part of the cooktop yourself unless it is specifically recommended in this Use and Care Guide. All other service must be carried out by a qualified gas technician.
- Never allow children to operate the cooktop. Do not store items of interest to children in or around the cooktop.
- Do not heat unopened food containers on the cooktop. The build up of pressure resulting from the heat may cause the container to burst.
- Never lean on any part of the cooktop. When lighting the cooktop, always pay close attention to what you are doing. Make sure you are aware of which burner you are lighting and can see whether or not it is lit. Make sure you have ready access to the burner valves when you are lighting the burner. Make sure you are pushing in the burner valve to activate the ignition when you attempt to light the burner.
- When the burners are on or the cooktop is hot, do not touch the cooktop grid, any part of the cooktop's interior or any surface of areas surrounding the cooktop grid. These areas become extremely hot and may cause severe burns.
- Do not use any cleaner, including water, on a hot cooktop.
- Be sure all control knobs are in the OFF position and the cooktop is cool before using any aerosol cleaner on it or near it. The chemical used for aerosol propellant could ignite in the presence of heat.
- Always use dry pot holders or gloves on hot surfaces or cooking tools: moist or damp pot holders or gloves may cause steam burns. Never use a towel or bulky cloth in place of pot holders. Do not let pot holders touch hot portions of the cooktop or allow them to get near the open flame.
- Do not operate the cooktop under an unprotected combustible construction. Use only in a well-ventilated area. The cooktop is for outdoor use only.
- Do not obstruct any of the openings on the cooktop or otherwise obstruct the flow of combustion and ventilation air. Do not build the cooktop into any combustible structure that is closer than 6 inches from the sides and back.

- Do not use the cooktop when it is excessively windy, unless the cooktop is sheltered from the wind.
- Keep all gas hoses away from the hot surfaces of the cooktop, including all external surfaces of the unit.
- Keep all electrical supply cords away from the hot surfaces of the cooktop, including all external surfaces of the unit.
- Ensure proper installation and servicing by following all instructions in this Use and Care Guide and any other instructions or markings provided with this product. Have your cooktop installed by a qualified technician. Have the installer show you where the gas supply shut-off valve is located and instruct you in its operation so that you can shut-off the gas to the cooktop.
- If you smell gas, there is likely a problem with the installation. If the connections are not perfectly sealed, you can have a small leak resulting in the faint smell of gas — even if the cooktop appears to be working properly. Close the gas supply shut-off valve and call a qualified technician to locate and resolve the leak.

***SPIDER ALERT:** Spiders and other insects are prone to nesting inside burners in outdoor cooking equipment. This can create a very dangerous condition where the gas flow is redirected and can create a fire behind the control panel. This will damage the cooktop and make it unusable. Frequent inspections and care are recommended. See the care section beginning on page 101.*

## California Proposition 65 Warning:

The burning of gas cooking fuel generates some by-products that 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 grill according to this Use and Care Guide and ensure you provide good ventilation when cooking.

## State of Massachusetts:

Massachusetts requires all gas appliances be installed by a plumber or gas fitter carrying the appropriate Massachusetts license.

All permanently-installed natural gas or propane installations require a "T" handle type manual gas valve be installed in the gas supply line to this appliance.

This does not apply to portable propane installations using a 20 pound cylinder.


# Important LP Tank Safety Information

A liquid propane cylinder should never be overfilled beyond the cylinder filling capacity. Overfilling may create a dangerous condition.

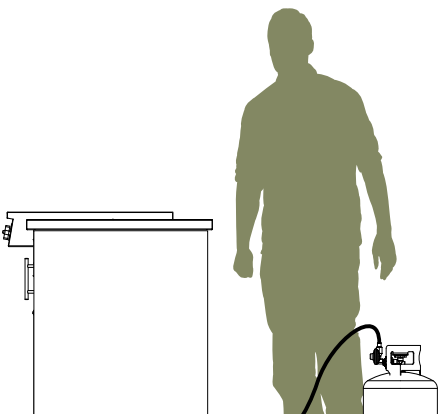
Overfilled tanks can build up excess pressure. The standard safety device on tanks is the safety relief valve. This valve vents propane gas vapors to relieve excess pressure. These vapors are combustible and can be ignited. To reduce this danger, you should take the following safety precautions:

**To avoid risk of fire or explosion, take the following safety precautions:**

- Never replace the liquid propane regulator or hose with a different type than the model supplied.
- NEVER USE A DENTED OR RUSTY LP TANK.
- NEVER USE A CYLINDER WITH A DAMAGED VALVE.
- ALWAYS CHECK FOR LEAKS AFTER CONNECTING AN LP TANK.
- Never connect the cooktop unit to anything other than the fuel source indicated on the serial plate. Factory conversion kits are available for switching fuel sources. Contact Kalamazoo Outdoor Gourmet or an authorized dealer for details. Conversion kit installation must be done by a qualified technician.
- The LP-gas cylinder must include a collar to protect the cylinder valve from damage.
- Always ensure proper ventilation of the cylinder. See page 8 for proper ventilation required in an enclosure to safely dissipate gas vapors if there is a leak in your enclosure. The cylinder supply system must be arranged for vapor withdrawal. Cylinder must always be oriented in an upright position (Fig.1).
- The LP-gas supply cylinder to be used must be constructed and marked in accordance with the specifications for LP-gas cylinders, U.S. Department of Transportation (DOT) or the standard for Cylinders Spheres and Tubes for the Transportation of Dangerous Goods, CAN/CSA-B339.
- When the cooktop burners are not in use, the gas must be turned off at the supply cylinder.
- The cooktop unit may be stored indoors, but only if the cylinder is disconnected and removed. An LP cylinder MUST NEVER BE STORED INDOORS. Cylinders must be stored outdoors out of the reach of children and must not be stored in a building, garage or any other enclosed area.
- Do not route the gas supply hose or locate a propane cylinder in a way that may create a tripping hazard. Tripping over, or getting caught on, a gas supply hose may tip the cylinder over or damage the hose, creating serious risk of injury and fire.
- The pressure regulator and hose assembly supplied with the cooktop unit must be used. Replacement pressure regulators and hose assemblies must be the type specified by Kalamazoo Outdoor Gourmet. For replacement parts, contact Kalamazoo Outdoor Gourmet customer service at +1.800.868.1699.

**DANGER:**

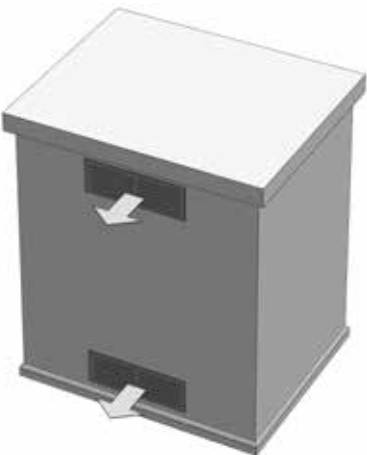
Do not route the gas supply hose or locate a propane cylinder in a way that may create a tripping hazard. Tripping over, or getting caught on, a gas supply hose may tip the grill over or damage the hose, creating serious risk of injury and fire.



**Required ventilation for built-in LP-gas cylinder structures:**


An enclosure for an LP-gas cylinder shall be ventilated by openings at both the upper and lower levels of the enclosure (See Figure 2). The effectiveness of the opening(s) for purposes of ventilation shall be determined with the LP-gas supply cylinder in place. This shall be accompanied by one of the following:

1. One side of the enclosure shall be completely open; or
2. For an enclosure having four sides, a top and a bottom:
  - a. At least two ventilation openings shall be provided in the side walls of the enclosure, located within 5 in (217 mm) of the top of the enclosure, equally sized, spaced at a minimum of 90 degrees (1.57 rad), and unobstructed. See Figure 1. The opening(s) shall have a total free area of not less than 1 in<sup>2</sup>/lb (14.2 cm<sup>2</sup>/kg) of stored fuel capacity.
  - b. Ventilation opening(s) shall be provided at floor level of the enclosure and shall have a total free area of not less than 1/2 in<sup>2</sup>/lb (7.1 cm<sup>2</sup>/kg) of stored fuel capacity. If ventilation openings at floor level are in a side wall, there shall be at least two openings. (See Figure 1) The bottom of the openings shall be 1 in (25.4 mm) or less from the floor level and the upper edge no more than 5 in (127 mm) above the floor level. The openings shall be equally sized, spaced at a minimum of 90 degrees and unobstructed.
  - c. Every opening shall be a minimum of a 1/8 in (3.2 mm) diameter.
  - d. Ventilation openings in side walls shall not communicate directly with other enclosures of the outdoor cooking gas appliance.
  - e. A door on the enclosure to gain access to the cylinder is acceptable, provided it is non locking and can be opened without the use of tools.
3. Some means of retention (chain, bracketry, cut-out) must be used to hold cylinder in place inside enclosure.
4. There shall be a minimum clearance of 2 in (50.8 mm) between the floor of the LP-gas cylinder enclosure and the ground.



**FIGURE 2**



**DANGER:**

**A. Do not store a spare LP-gas cylinder under or near this appliance;**

**B. Never fill the cylinder beyond 80 percent full; and**

**C. If instructions A and B are not followed exactly, a fire causing death or serious injury may occur.**

# Liquid Propane Gas Requirements for Use with 20-Pound (9kg) Cylinder

Verify the type of gas your cooktop unit has been configured for by the factory by checking the first page of this Use and Care Guide, or the serial plate located on the pull-out lighting instructions plate underneath control panel. Gas appliances configured for liquid propane (LP) gas are orificed differently than those configured for natural gas (NG). Cooktop units configured for use with a standard 20-pound LP cylinder, equipped with a UL listed, Type 1, QCC-1 valve, are shipped with a dual-stage LP regulator hose assembly (See Figure 2:B).

**Connection:** LP regulator hose assembly (included) connects to the cooktop unit via a 3/8" male flare fitting.

**Input Pressure:** 11.0" W.C. (27.4 mbar)

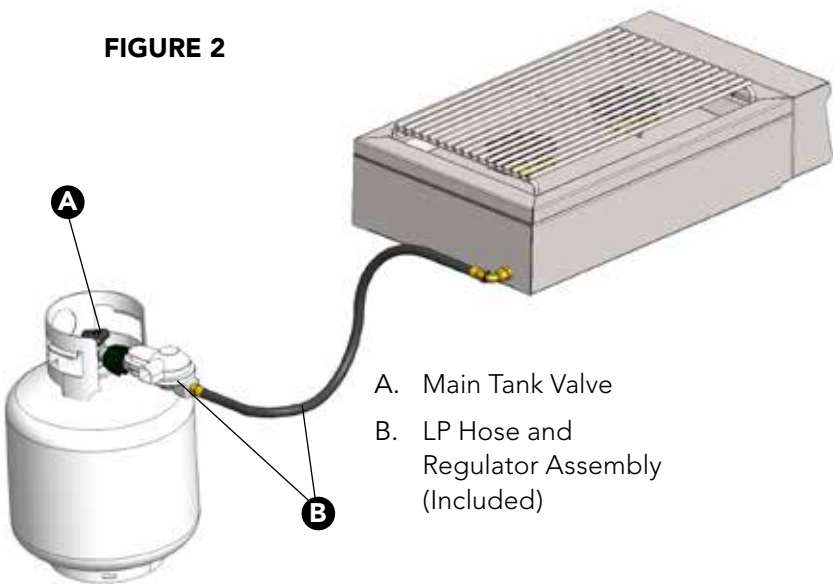
To connect the LP regulator hose assembly to the LP tank, first make sure the main valve on the tank (Figure 2:A) is completely closed. Make sure also that all control valves on the front of the cooktop unit are OFF.

Thread the regulator inlet over the tank valve. Use care to ensure proper alignment of the threaded coupler and avoid cross-threading or damaging the coupler. Turn the coupler clockwise until tightened up, but do not over-tighten.

**IMPORTANT:** Always close the main valve on the tank before disconnecting or transporting the tank.

**IMPORTANT:** After connecting a fresh LP tank, you may need to purge air from the system. Before lighting, open the main valve on the tank. Turn the control valves on the grill to the HIGH position for about 15 seconds to purge air from the system.

Turn the control valves on the grill OFF and wait 5 minutes for any gas to clear. Finally, continue with the normal lighting procedure. The installation must conform to local codes. In the absence of local codes, the installation must conform to the National Fuel Gas Code, ANSI Z223.1/NFPA 54; Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58; Natural Gas and Propane Installation Code, CSA B149.1; or Propane Storage and Handling, CSA B149.2.



# Bulk Gas Plumbing Information

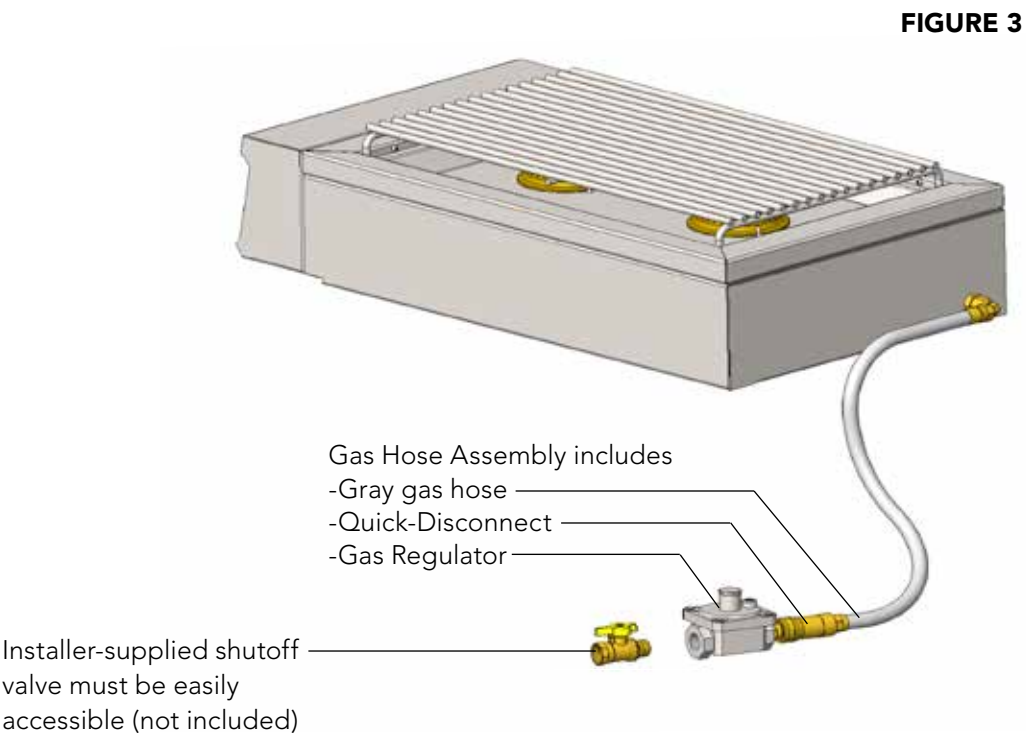
**IMPORTANT:** An installer-supplied safety shut-off valve **MUST** be installed on the gas supply line for the cooktop unit. The valve should be easily accessed and located between 3 and 20 feet (.9 m to 6.1 m) away from the unit. All gas connections should be made by a qualified technician. The installation and all installer-supplied parts must conform to local codes. In the absence of local codes, the installation and all parts should conform to the National Fuel Gas Code, ANSI Z223.1/ NFPA 54 or Natural Gas and Propane Installation Code, CSA B149.1. Cooktops to be connected to a fixed fuel piping system must use rigid pipe, semi-rigid tubing, and/or a connector that complies with the Standard for Connectors for Outdoor Gas Appliances and Manufactured Homes, ANSI Z21.75/CSA 6.27.

**IMPORTANT:** Always close gas supply shut-off valve before disconnecting the cooktop unit gas supply hose.

All pipe sealants must be an approved type.

**IMPORTANT:** Diameter and length of the gas supply pipe may limit the pressure and BTU delivery of gas to the cooktop unit. The installer must ensure proper delivery to the cooktop unit or it will not operate properly.

The appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at pressures in excess of 1/2 psi (3.5 kPa). During any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5 kPa), the appliance must be isolated from the system by closing its individual manual shut-off valve.



# Bulk Supply Liquid Propane Gas Requirements

Verify the type of gas your grill has been configured for by the factory by checking the first page of this Use and Care Guide, or the serial plate located on the pull-out lighting instructions plate underneath control panel. Gas appliances configured for natural gas (NG) are orificed differently than those configured for liquid propane (LP) gas. Cooktop units configured for use with a bulk LP supply are shipped with a gray hose with a quick-connect fitting (FIG 3).

**Connection:** 3/8” NPT male. Quick-connect hose assembly (included) connects to the cooktop unit via a 3/8” male flare fitting.

**Input Pressure:** 11.0” W.C. (27.4 mbar)

**Manifold Pressure:** 10.5” W.C. (26.1mbar)

All pipe sealants must be an approved type and safe for use with LP gas.

# Natural Gas Requirements

Verify the type of gas your grill has been configured for by the factory by checking the first page of this Use and Care Guide, or the serial plate located on the pull-out lighting instructions plate underneath control panel. Gas appliances configured for natural gas (NG) are orificed differently than those configured for liquid propane (LP) gas. Cooktop units configured for use with natural gas are shipped with a gray hose with a quick-connect fitting (FIG 3).

**Connection:** 3/8” NPT male. Quick-connect hose assembly (included) connects to the cooktop unit via a 3/8” male flare fitting.

**Input Pressure:** 7.0” W.C. (17.4 mbar)

**Manifold Pressure:** 4.0” W.C. (10 mbar)

# High Altitudes

For all gas types, the stated BTU ratings of this appliance apply to installation at sea level.

With increased altitude, there is decreased atmospheric pressure. The National Fuel Gas Code recommends down-rating burner BTUs by 4% for every 1,000 feet (305 meters) of altitude above 2,000 ft (610 meters) to ensure complete combustion while operating at higher altitudes. Please call Kalamazoo Customer Service at +1.800.868.1699 for a high altitude kit for your appliance.

# Leak Testing

Although gas connections on the cooktop are leak tested at the factory prior to shipment, a complete test must be performed after installation due to possible mishandling during shipping or installation.

Periodic checks are also recommended. Immediately check for leaks if you smell gas.

**Never use an open flame to look for leaks.**

**Before Testing:** Extinguish all open flames. Do not smoke.

You will need a spray bottle, a brush or a rag. For LP units using a 20-pound (9 kg) cylinder, a full cylinder should be used.

**IMPORTANT:** Homeowners should only check for leaks on the gas connections that are external to the cooktop unit. If the valves or other internal connections need to be checked, please call a qualified technician or Kalamazoo Outdoor Gourmet customer service at 1.800.868.1699.

**To Conduct the Test:** Make a soap solution of one part liquid dish soap and one part water.

Make sure all control valves are in the OFF position. Turn the gas supply ON. Use a spray bottle, brush or rag to apply the mild soap solution to all connections from the supply line or LP cylinder to the connection on the cooktop unit. Check all connections. Soap bubbles will appear at any connections with a leak. Turn OFF the gas supply and tighten any leaky connections. Recheck, applying more mild soap solution.

**IMPORTANT:** Do not use the cooktop unit until all connections have been checked and do not leak.





## Location and Installation

# Cooktop Location

The cooktop is designed for easy placement into an outdoor countertop.

**Choosing a Location:** Important consideration for cooktop placement include exposure to wind, proximity to foot traffic and areas where people congregate, and access to the gas supply.

- A minimum of 9 inches (22.86 cm) from the sides of the unit must be maintained above the countertop to adjacent vertical combustible construction.
- Cooktop is only for installation in a built-in enclosure constructed of non-combustible materials.
- Do not locate under overhead unprotected combustible construction.
- The unit must be recessed a minimum of 2 inches (5.08 cm) beneath the countertop for gas input clearance. A minimum of 2 inches (5.08 cm) is required behind the unit, underneath the counter, for gas input clearance. See Figure 4.
- Do not place the cooktop in a location where the burners are likely to be exposed to strong wind.
- Do not place the cooktop where it is likely to be bumped into or inadvertently touched by passersby.
- Never place the cooktop where the gas hose creates a safety hazard. Tripping over an exposed gas hose may create a gas leak, or create other serious safety hazards. Keep gas hose as short as possible.
- Never locate the cooktop in a building, breezeway, shed or other such enclosed areas.
- The cooktop is not intended to be installed in or on a boat or recreational vehicle.

FIGURE 4

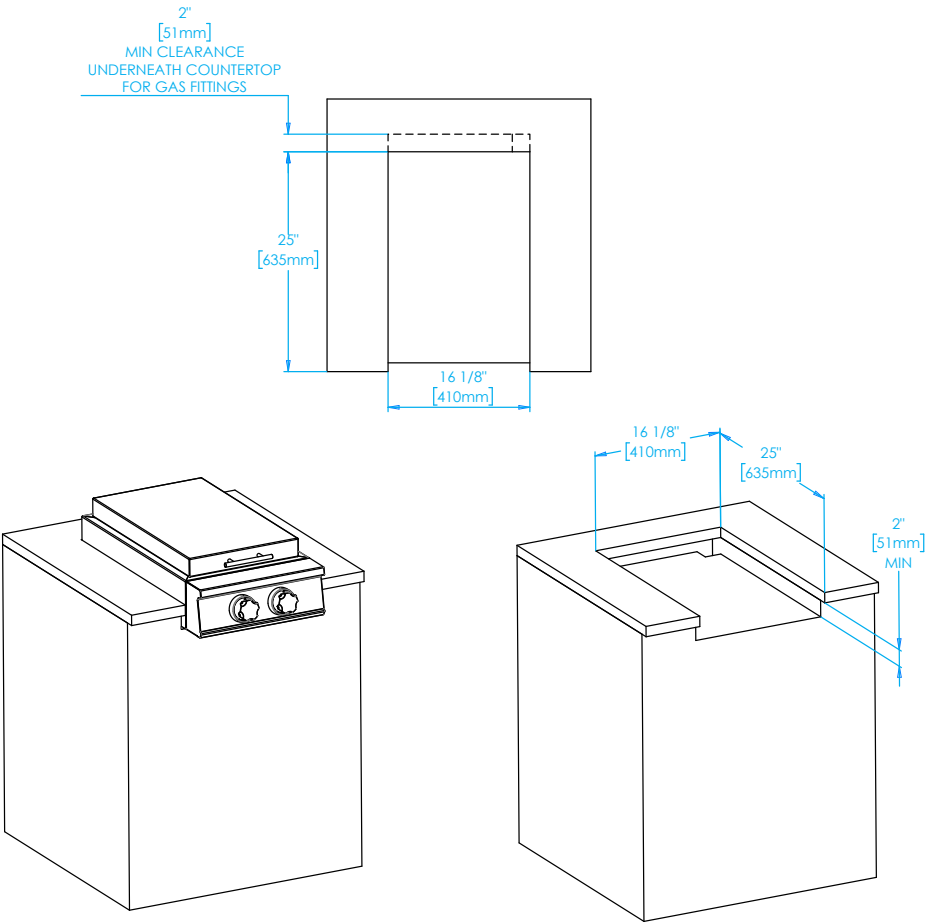
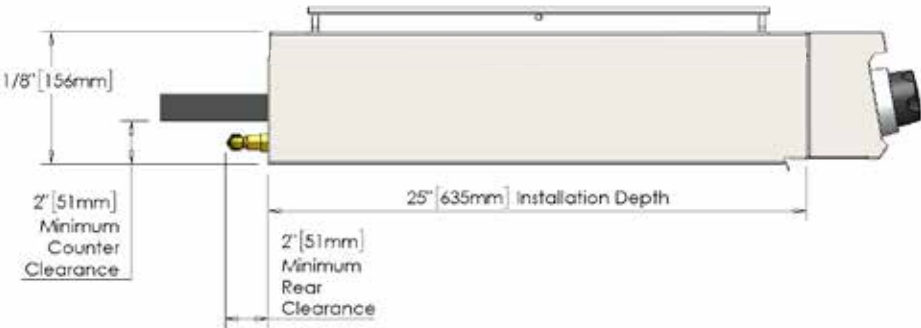


FIGURE 5

FIGURE 6

## Silicone Caulk:

Caulking around the cooktop unit body is recommended to seal it against the countertop. Do not caulk control panel portion of the unit. It must be removed in order to service the unit. See recommended caulk line indicated in red on Figure 7.

Gas inlet is located at the back of the cooktop unit. Figure 4.

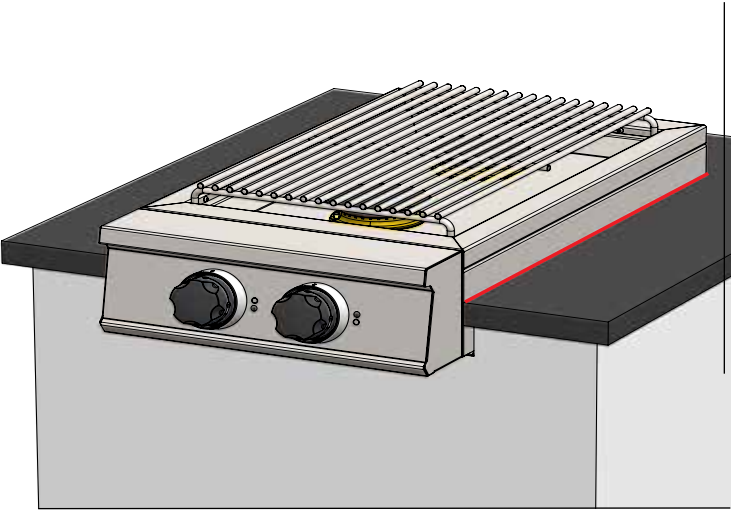

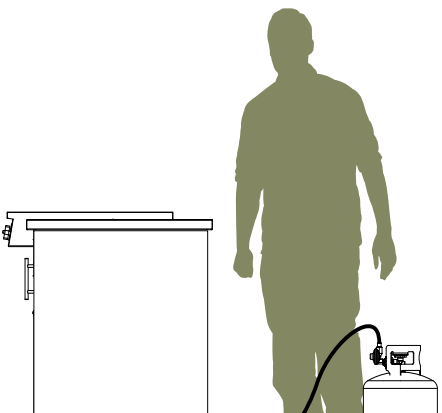


FIGURE 7

**DANGER:**

Do not route the gas supply hose or locate a propane cylinder in a way that may create a tripping hazard. Tripping over, or getting caught on, a gas supply hose may tip the grill over or damage the hose, creating serious risk of injury and fire.





# Installing with the Cooktop Cabinet

## (Bulk Gas Connections Only)

Set the cooktop on top of the cooktop cabinet, aligning the two locating posts on the top of the cabinet with corresponding holes underneath the cooktop unit (Figure 8). The posts will align the control panel seam on the cooktop 1 inch (2.54 cm) forward of the cabinet door. This offset is to align the seam with the front face of the countertop when set to a 1 inch (2.54 cm) overhang.

The cooktop does not fasten to the cabinet. It just sits on top. Use silicone caulk to seal the cooktop unit body to the countertop (See Figure 7).

FIGURE 8

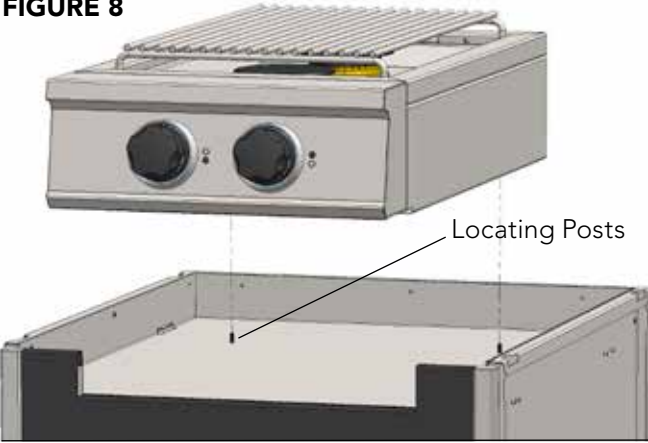
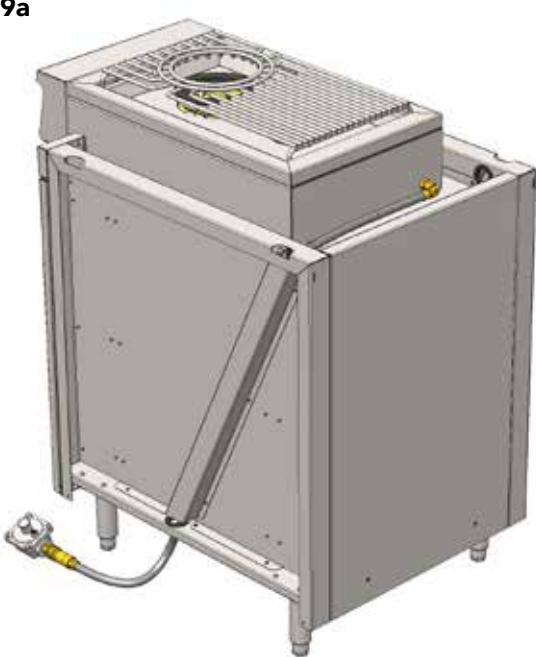


FIGURE 9a



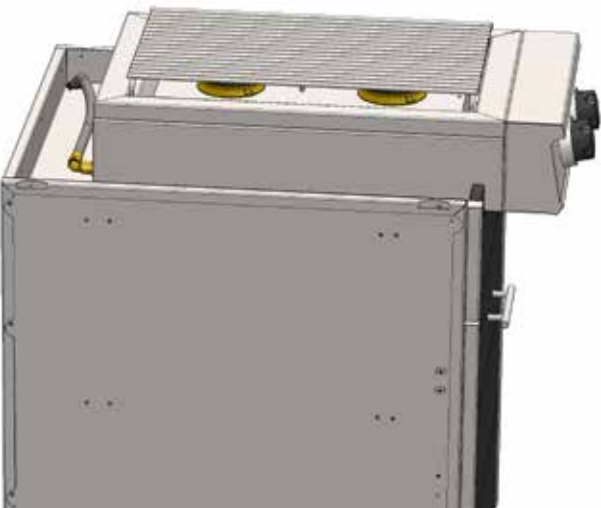
In the Signature Series Cooktop Cabinet (FIG 9a) the gas hose is fed through a channel along the outside wall of the cabinet.

In the Arcadia Series Cooktop Cabinet (FIG 9b), the gas hose feeds through a channel inside the rear of the cabinet.

For both cabinets, feed the gas line through the rubber gasket lined hole. The gas line will drop down another rubber gasket lined hole at the base of the cabinet.

Please note: The Cooktop Cabinet is not approved for holding LP tanks. See LP tank storage information on page 8.

FIGURE 9b



# Double Burner Cooktop

Our standard outdoor cooktop features double-burner design with 19,000 BTU burners and a continuous grate for professional cooking. Diffusion caps enhance simmering on low.

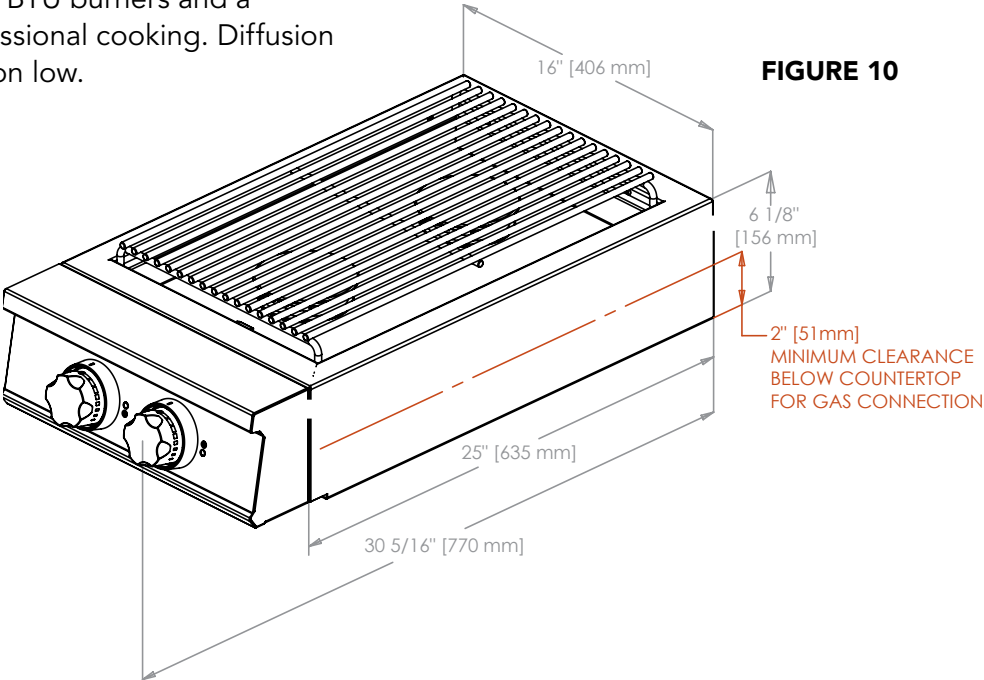


FIGURE 10

# Double Burner Cooktop with Power Wok Burner

Our double outdoor cooktop with a 25,000 BTU Wok burner and a 19,000 BTU standard burner. The Wok power burner features three concentric rings of fire. The one piece grate incorporates our standard burner grid with a wok ring grid for convenience.

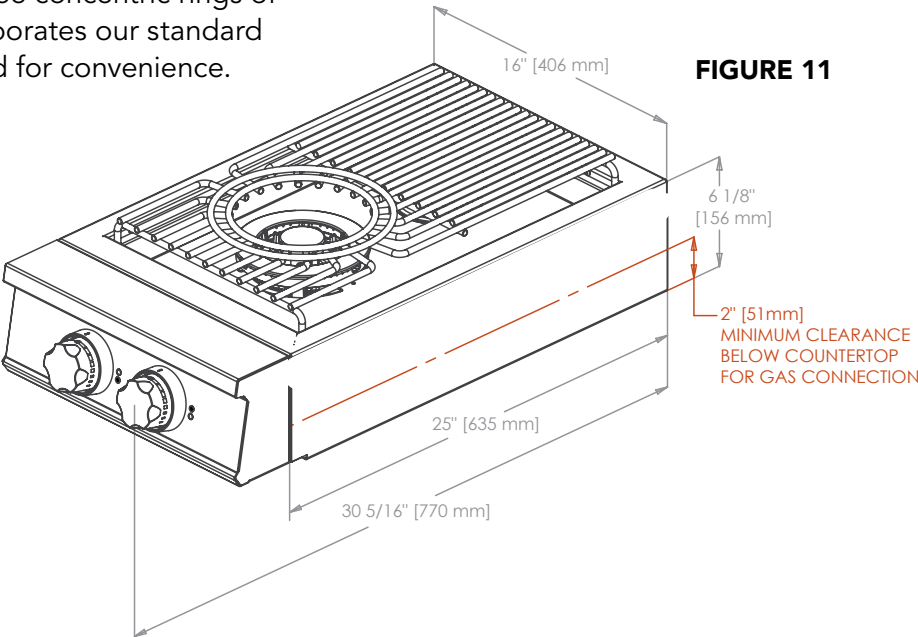


FIGURE 11

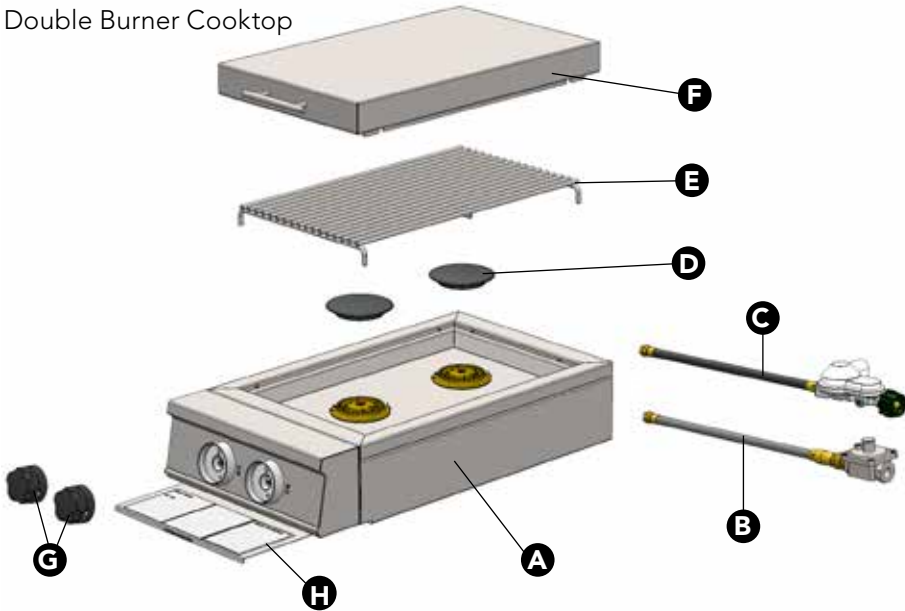


# Initial Assembly

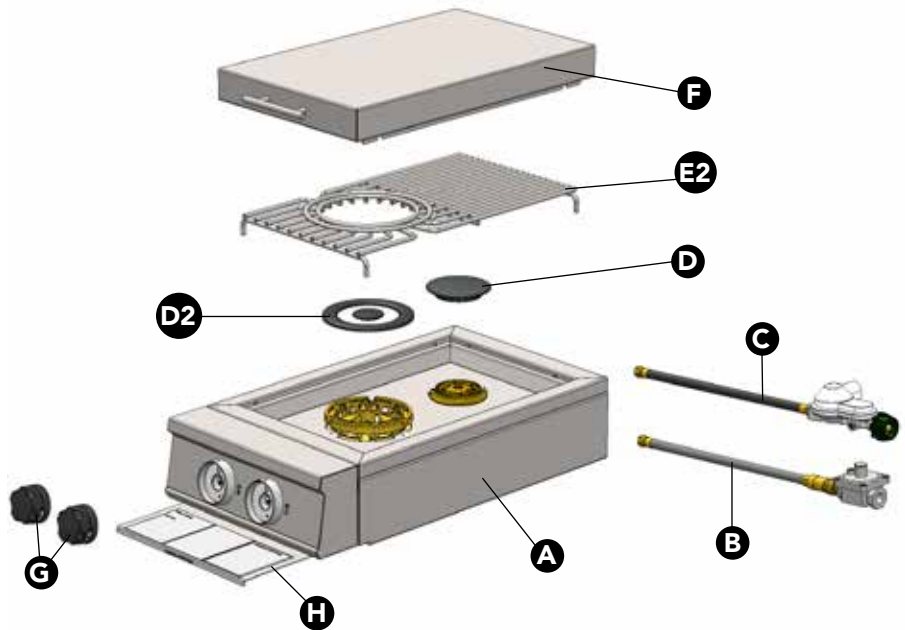
You will need a 3/4" wrench and a 1/2" wrench for initial assembly. Reference Figure 12 for Double Burner Cooktop. Reference Figure 13 for Double Burner Cooktop with Power Wok Burner.

- A. Set BASE UNIT A onto a level surface.
- B. Natural Gas and Bulk LP units include a 10 ft (3 m) gray bulk gas hose with a quick-disconnect. Using the two wrenches tighten gas hose to 3/8" male flare fitting at rear of BASE UNIT A.
- C. LP units, for use with 20# (9 kg) gas tank, include a 6 ft (1.8 m) black lp gas hose with a dual-stage LP regulator C. Using the two wrenches tighten gas hose to 3/8" male flare fitting at rear of BASE UNIT A.
- D. After the unit has been installed, set the black DIFFUSER CAPS D down onto each side burner. Set the black WOK BURNER DIFFUSER CAPS D2 down onto the wok side burner.
- E. Set the SIDE BURNER GRATE E/E2 down, so that it is nested in burner well. For Wok Burner units, make sure that the grate circles are oriented to the front, over the wok burner.
- F. Place SIDE BURNER COVER F over assembled Side Burner Unit.  
**WARNING:** Never operate the side burners with the cover in place.
- G. Mount CONTROL KNOBS G onto the valve posts. Be sure that the flat side of the opening in the knob casting is aligned with the flat side of the valve stem.
- H. LIGHTING INSTRUCTIONS/must be pushed back underneath cooktop when not in use. DO NOT OPERATE BURNERS WITH INSTRUCTION PLATE PULLED FORWARD. Push closed until opening under control panel is completely unobstructed.

**FIGURE 12**  
Double Burner Cooktop



**FIGURE 13**  
Double Burner Cooktop with Power Wok Burner







Operation

# Cooktop Controls

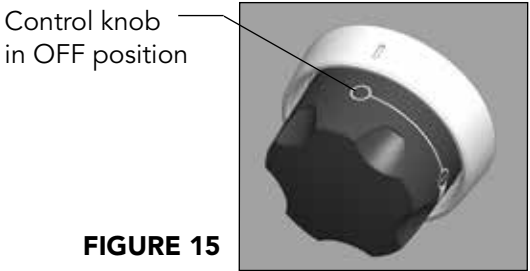


FIGURE 15

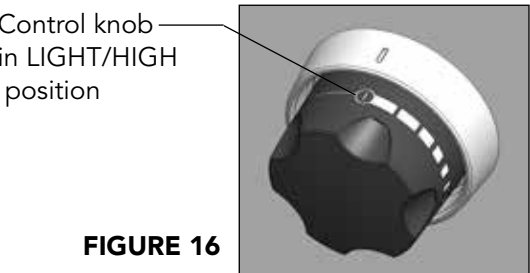
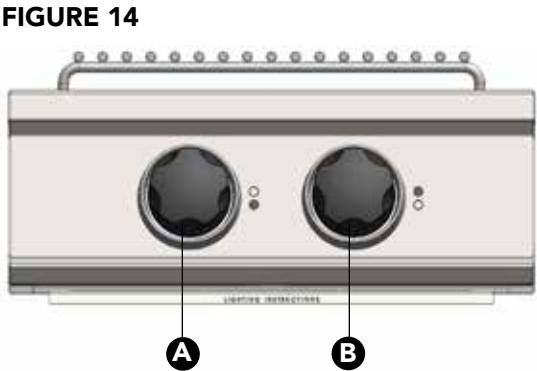


FIGURE 16

- A. Front Burner Control: Controls the flame on the front cooktop burner. The electronic ignition for the front burner is activated by pressing in the control knob.
- B. Rear Burner Control: Controls the flame on the rear cooktop burner. The electronic ignition for the rear burner by pressing in the control knob.



## Before You Cook

A quick safety check should be performed before each time you use the cooktop.

1. Clean and inspect the gas hose. If there is evidence of abrasion, wear, cuts or leaks, do not use the grill. The hose must be replaced prior to using the grill. Replace the hose assembly with the exact type specified by Kalamazoo Outdoor Gourmet.
2. Ensure the gas hose is clear of the cooktop. Keep the fuel supply hose away from all surfaces of the cooktop.
3. Check that the area near the cooktop is clear of combustible materials and vapors, including alcohol, gasoline, aerosol containers and dry goods. Keep electrical cords from coming into contact with any surfaces of the unit.
4. Do not use the cooktop with overly loose-fitting clothing, especially loose sleeves that may come in contact with the hot surfaces.

## While you are cooking

1. Never move the cooktop while it is in use or when it is hot.
2. The use of alcohol, prescription or non-prescription drugs may impair your ability to properly assemble or safely operate the unit.
3. Do not touch the cooktop grate when it is hot.
4. Be very careful transporting hot food. Sauces, juices and oils can cause serious burns to yourself or those around you.
5. Do not cover grate with griddle or cookie sheet that will cover more than 70% of the surface area of the grate. Air flow is necessary for complete combustion of the burner flames.

# Lighting your Cooktop Burners

Before lighting your cooktop, be sure you have followed the instructions in this Use and Care manual regarding proper setup, placement, gas connections leak testing, and safe operation, all of which precede this page.

**Lighting instructions are located on the pull out Instruction Plate underneath the unit (Figure 14:C). Push Instruction Plate all the way closed when Cooktop is in use.**

**IMPORTANT:** Do not use the cooktop if the odor of gas is present at any time. Follow leak testing procedures before using cooktop.

**IMPORTANT:** Your cooktop is equipped with safety valves that prevent the flow of gas unless the integrated thermocouples detect the heat of a flame. When lighting each burner, you must continue to press in on the control knob until the flame from the lit burner has sufficiently heated the thermocouple. The front burner/control knob and rear burner/control knob each has its own thermocouple.

### Standard Lighting Procedure:

1. Remove the stainless steel cover from the cooktop burners (see Figure 12).
2. Make sure all control knobs are in the OFF position (see Figure 15).
3. Turn the main gas supply on.
4. Keeping your face well away from the unit, press in the cooktop burner control knob (see Figure 14). You should hear a rapid clicking noise from the electronic ignition. While continuing to press in the control knob, turn it to the HIGH position (see Figure 16). Ignition should take place within 4 to 5 seconds. If the burner does not light within 4 to 5 seconds, turn the knob to the OFF position and wait 5 minutes for the gas to dissipate before trying again. If you do not hear clicking from the electronic ignition system, refer to the troubleshooting section of this Use and Care Guide.
5. Once the burner is lit, continue pressing in the control knob for at least 10 seconds until the thermocouple has detected the heat of the flame.

**IMPORTANT:** NEVER PLACE THE COOKTOP BURNER COVER OVER THE COOKTOP BURNERS WHILE THE BURNERS ARE IN OPERATION.

**IMPORTANT:** This cooktop uses safety valves to help protect you and your property. These valves are connected to thermocouples designed to sense when there is flame coming from the burner. Once the burner is lit, it takes up to 20 seconds for the thermocouple to heat up. During this time, the safety device must be bypassed by pressing inward on the control knob. It is very important to observe the burner has successfully lit during this time. If it has not successfully lit, gas will be flowing, which can result in serious injury.

If you stop pressing in before the thermocouple has heated up, the safety device will cut off the flow of gas to the burner and the flame will go out. You will have to reignite the burner. After returning the control knob to the OFF position, follow steps 4 and 5 above.



**Manual Lighting Procedure:**

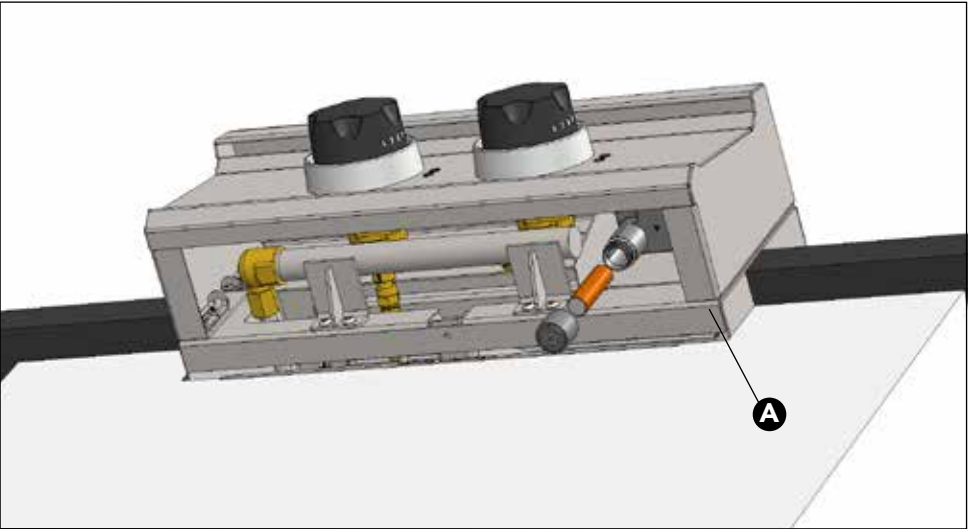
1. Remove the cover from the cooktop burners.
2. Make sure all control knobs are in the OFF position (see Figure 15).
3. Turn the main gas supply on.
4. Keeping your face well away from the unit, hold a match or lighter wand at the side of the COOKTOP BURNER. Press in the COOKTOP BURNER control knob (see Figure 14), and turn it to the HIGH position (see Figure 16). Ignition should take place within 4 to 5 seconds. If the burner does not light within 4 to 5 seconds, turn the knob to the OFF position and wait 5 minutes for the gas to dissipate before trying again.
5. Once the burner is lit, continue pressing in the control knob for at least 10 seconds until the thermocouple has detected the heat of the flame.

# Ignition System Batteries

The ignition system for the cooktop burners utilizes a AA battery to power an electronic spark ignition system. Screw off the ignition module cap to replace the AA battery. (Figure 17:A)

The ignition module is located behind the control panel, and is accessible from underneath.

**FIGURE 17**



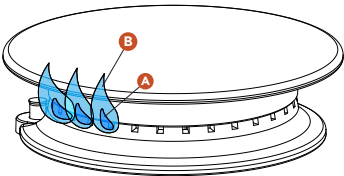
# Flame Characteristics

Every burner is tested and adjusted at the factory for proper performance. If a burner is not operating properly, it may be due to variations in the local gas supply or because of an obstructed orifice. Flames should be stable without lifting from the burner. The flames should burn cleanly without creating any sooty residue.

**Cooktop Burner Flame Characteristics:**

- The flame should be blue and stable with only a small amount of orange, if any, at the tips. There should be little noise and no lifting.
- On HIGH, the inner cone (see Figure 18:A) should be approximately ½ inch (12.7 mm) long.
- On HIGH, the outer cone (see Figure 18:B) should be approximately 1 inch (25.4 mm) long.

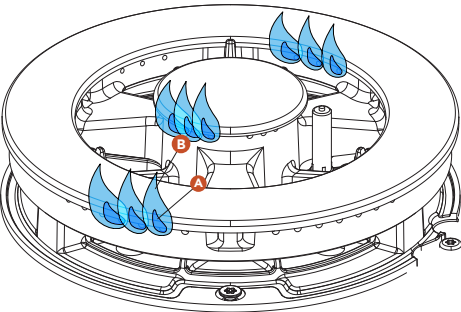
**FIGURE 18**



**Wok Burner Flame Characteristics:**

- The flame should be blue and stable with only a small amount of orange, if any, at the tips. There should be little noise and no lifting.
- On HIGH, the inner cone (see Figure 19:A) should be approximately ¾ inch (19 mm) long.
- On HIGH, the outer cone (see Figure 19:B) should be approximately 1 ¼ inches (31.75 mm) high.

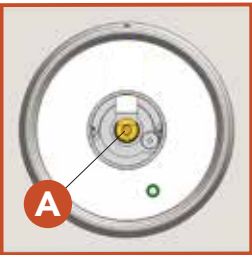
**FIGURE 19**



**To Adjust Burner LOW Settings (All Burners):**

- The low setting on the main burners can be adjusted WITHOUT removing the control panel. A long and thin flat-blade screw driver is needed to make the adjustments.
- Light the burner and set it to LOW.
- Remove the control knob and insert the screw driver into the opening in the center of the valve stem (Figure 20:A).
- Turn the adjustment screw (see Figure 20:A) until the flame on the burner is the minimum stable flame height. The flame should be steady at all ports around the burner. The flame should not be easily blown out without quickly reestablishing itself.

**FIGURE 20**



# Caring for Your Cooktop Unit

Your Kalamazoo Outdoor Gourmet cooktop is made from high-quality stainless steel and engineered for durability. Simple care and cleaning will provide a lifetime of service...

## Wire Grates

Stainless steel wire grates are dishwasher safe.

**ALWAYS** use a stainless steel or brass bristle brush for cleaning your grates. Do not use brushes or scrapers of other metals.

**NEVER** use steel wool on your grates. It will leave small amounts of mild steel behind, embedded into the grain of the stainless steel, and it will cause rust.

## Exterior Cleaning

The most difficult part of cleaning your stainless steel cooktop unit is removing burnt-on food and grease. Start by using a citrus-based or organic degreaser to remove everything that isn't burnt on. Next, we recommend using powdered Bar Keepers Friend with a jersey knit rag or micro fiber cloth. Be careful to follow the grain direction of the stainless steel to avoid scratches. With a little elbow grease, Bar Keepers Friend will remove most stains and discoloration. For real problem areas, a Scratch-B-Gone kit can be used to restore the factory finish. After these steps, rinse off all cleaners, wait for the cooktop to dry, and then apply stainless steel polish.

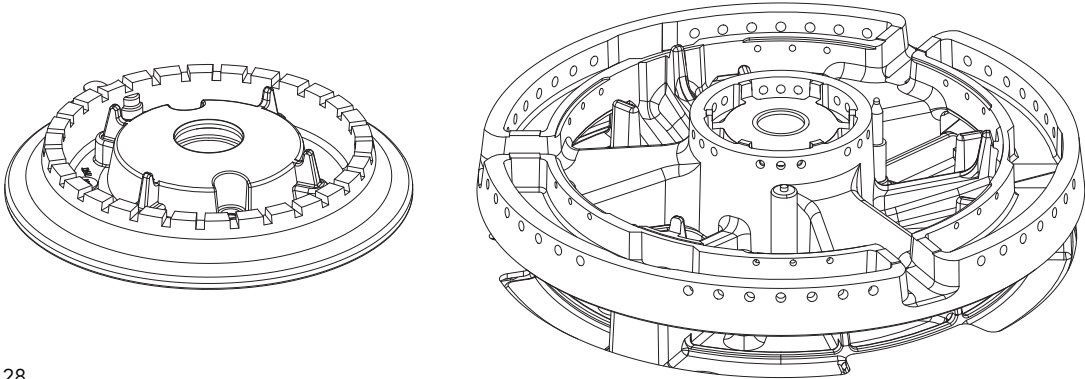
## Saltwater Environments

*Whether you have opted for 304 stainless or 316 marine-grade, oceanfront environments with salt air and sea spray will require regular maintenance and cleaning to prevent rust. Clean stainless steel surfaces at least two times a month to keep the chemical reaction from the salt from gaining a foothold on your equipment. With regular cleaning, your equipment will look like new for a lifetime. To achieve maximum corrosion and stain resistance, the surface of the stainless steel must be kept clean. Should some rust spots occur, they can be easily removed with Bar Keepers Friend.*

## Burner Care

To access the burners, first make sure the cooktop is completely cooled. Ensure the control valves are in the OFF position and turn off the main gas supply. Remove the Diffuser Caps (see Figure 12:D/13:D2).

Visually inspect each burner to confirm it is structurally sound and that none of the ports are clogged. Carefully clean the burner using a brass brush. Clogged burner ports may be opened up with a straightened paper clip. Do not use a toothpick or anything else that could break off inside the burner ports.



# Troubleshooting

The troubleshooting tips here are for general information only. The information may save you the trouble of a service call. If your side burner requires service, contact Kalamazoo Outdoor Gourmet customer service at +1.800.868.1699 or customerservice@KalamazooGourmet.com.

## Burners won't light:

The cooktop burners are lit by a battery-powered electronic spark ignition. If you do hear rapid clicking when you press in the control knobs, but the burners won't light, try manually lighting the burners (follow the instructions on page 25). If the burners do not light manually, there is probably a gas problem and not an ignition problem. Call Kalamazoo Outdoor Gourmet customer service.

## Cooktop burners have low flames on high:

On HIGH, the flames on the cooktop burners should be at least 1 inch long. If they are not, check the following:

- LP cylinder has enough gas to deliver proper pressure. Refill the tank if necessary. In some situations in cold ambient temperatures, an LP cylinder will ice up, creating a drop in pressure. If this happens, turn off the tank and let it warm up before trying again. A full tank is less likely to ice up than a tank that is less than half full.
- Main gas supply is fully on and not just partially opened.
- Orifices are clear and not clogged. A clogged orifice creates a dangerous situation. Do not use the cooktop until the issue has been resolved (see instructions on page 29).
- If the fuel has been switched from liquid propane gas to natural gas, part of the process to convert the burners includes larger orifices. It is not safe to burn natural gas with liquid propane orifices (neither is it safe to burn the other way around). If you suspect a conversion was done improperly, do not use the grill and contact Kalamazoo Outdoor Gourmet customer service at 1.800.868.1699.

## You smell gas:

- Turn off the cooktop burners immediately. Follow the leak check procedures on page 12. Contact Kalamazoo Outdoor Gourmet customer service at 1.800.868.1699 for assistance.

All specifications and other information contained in this Use and Care Guide are based on the latest product information available at the time of printing. Because Kalamazoo Outdoor Gourmet is always focused on product improvement, we reserve the right to make changes at any time. This includes all specifications of the product.

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