

RUBY SERIES GRILL BY SUNSTONE® USE & CARE GUIDE

**Read all instructions before you operate your grill.
Save these instructions!**



Conforms to
ANSI STD Z21.58b-2012
Certified to CSA STD 1.6b-2012
Outdoor Cooking Gas Appliance

3174816

To installer or person assembling grill: Leave this manual with grill for future reference.
To consumer: Keep this manual for future reference.

www.sunstonemp.com

Welcome & Congratulations

Congratulations on your purchase of a new Ruby grill! We are very proud of our product and we are completely committed to providing you with the best service possible. Your satisfaction is our #1 priority. Please read this manual carefully to understand all the instructions about how to install, operate and maintain for optimum performance and longevity. We know you'll enjoy your new grill and thank you for choosing our product. We hope you consider us for future purchases.

How to Obtain Service

Before you call

Is there Gas supplied to the Grill?

Have you recently refilled the LP Tank?

Please make sure you have the following information:

MODEL NUMBER | DATE OF PURCHASE | INVOICE NUMBER.

For warranty service, contact SUNSTONE Customer Service Department at (888)-934-9449 or email contact@sunstonemp.com.

SUNSTONE METAL PRODUCTS LLC.
16004 Central Commerce Dr, Pflugerville Texas 78660.

Business Hours
Mon. to Thur. 9:00AM to 4:30PM
Closed Fri/Sat/Sun

Tel: 512-487-5116
Toll Free: 888-934-9449 (Technical Support Line)
Fax: 512-487-7016

Must keep copy of your sales slip for proof of purchase.

NAME _____ DATE OF PURCHASE _____

ADDRESS _____

MODEL NO _____ INVOICE NO _____

COMPANY THAT YOU PURCHASED FROM _____

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⚠ ATTENTION: Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate personal injury, or property damage.

⚠ WARNING: Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.

⚠ VOLTAGE: Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate electrical shock.

⚠ EXPLOSION: Indicates an imminently hazardous situation which, if not avoided, will result in possible explosion and cause death or serious injury.

⚠ BODILY INJURY: Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate personal injury, or property damage.

⚠ HOT SURFACE: Indicates an imminently hazardous hot surface which, if not avoided, will result in serious burn or injury.

⚠ LIVE CIRCUIT: Indicates a potential hazard from Live electrical current that if extreme caution is not used, may result in minor or moderate personal injury, or property damage.

START-UP

CHECKLIST

Caution: Never operate the grill unattended.

FIRST TIME STARTUP CHECKLIST

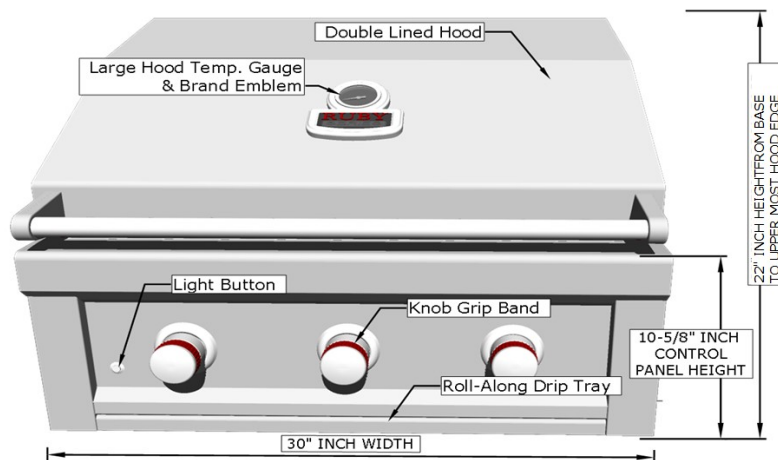
- ☑ The burner is free of any debris or obstruction.
- ☑ Installation of the proper gas type and regulator settings.
- ☑ The proper gas connection is complete.
- ☑ Minimum clearances are maintained.
- ☑ All packaging has been removed.
- ☑ All parts and components are properly installed.
- ☑ An installer-supplied manual gas shut-off valve is fully accessible.
- ☑ LP hose is clean and inspected for cuts, wear, abrasion, or leaks. Replace if necessary with a suitable UL, ETL or CSA Listed part with internally threaded connector.

SPECIFICATIONS – RUBY3B GRILL

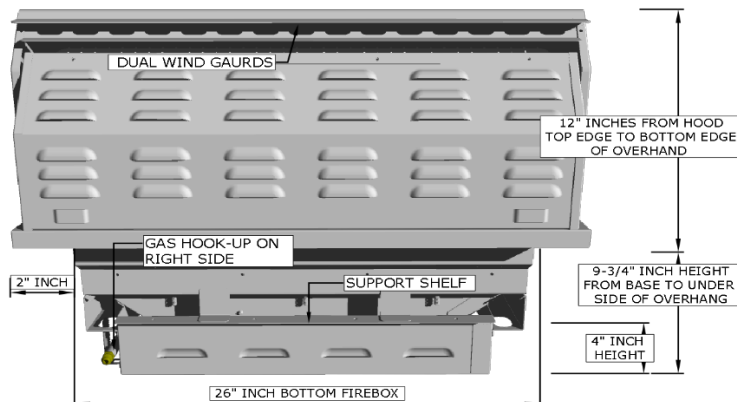
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Model Series	
RUBY3B-NG 30"	
RUBY3B-LP 30"	
Product Overview	
Cooking Grid Size---	27-1/2" X 19-1/2"
Burger Count-----	28 burgers
Warming Rack-----	151.25 Sq. Inch
Main Cooking Space	536.25 Sq. Inch
Hood Closed	
Overall Width-----	30"
Overall Height-----	22"
Overall Depth-----	27"
Control Panel Height	10-5/8"
Hood Open Size	
Counter to Top-----	25-1/2"
Overall Depth-----	30"
Hood Overhang-----	3"
Cut out Size	
Width-----	27-1/2"
Depth-----	22"
Height-----	10"
Components	
Rotisserie Assembly	Optional
Smoker Box	Optional
BBQ Grill Cover	Optional

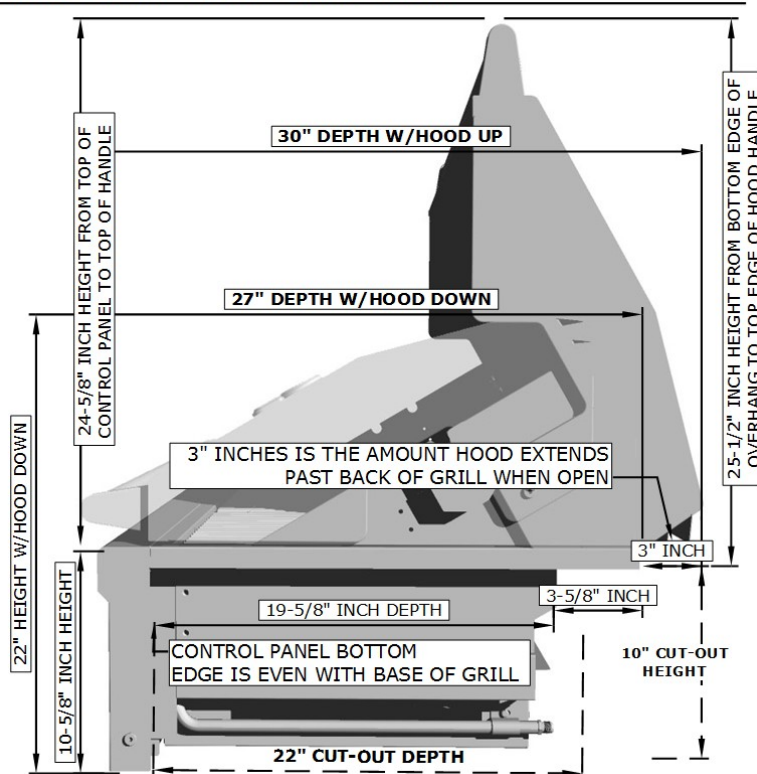
HOOD CLOSED - FRONT VIEW



HOOD CLOSED - BACK VIEW

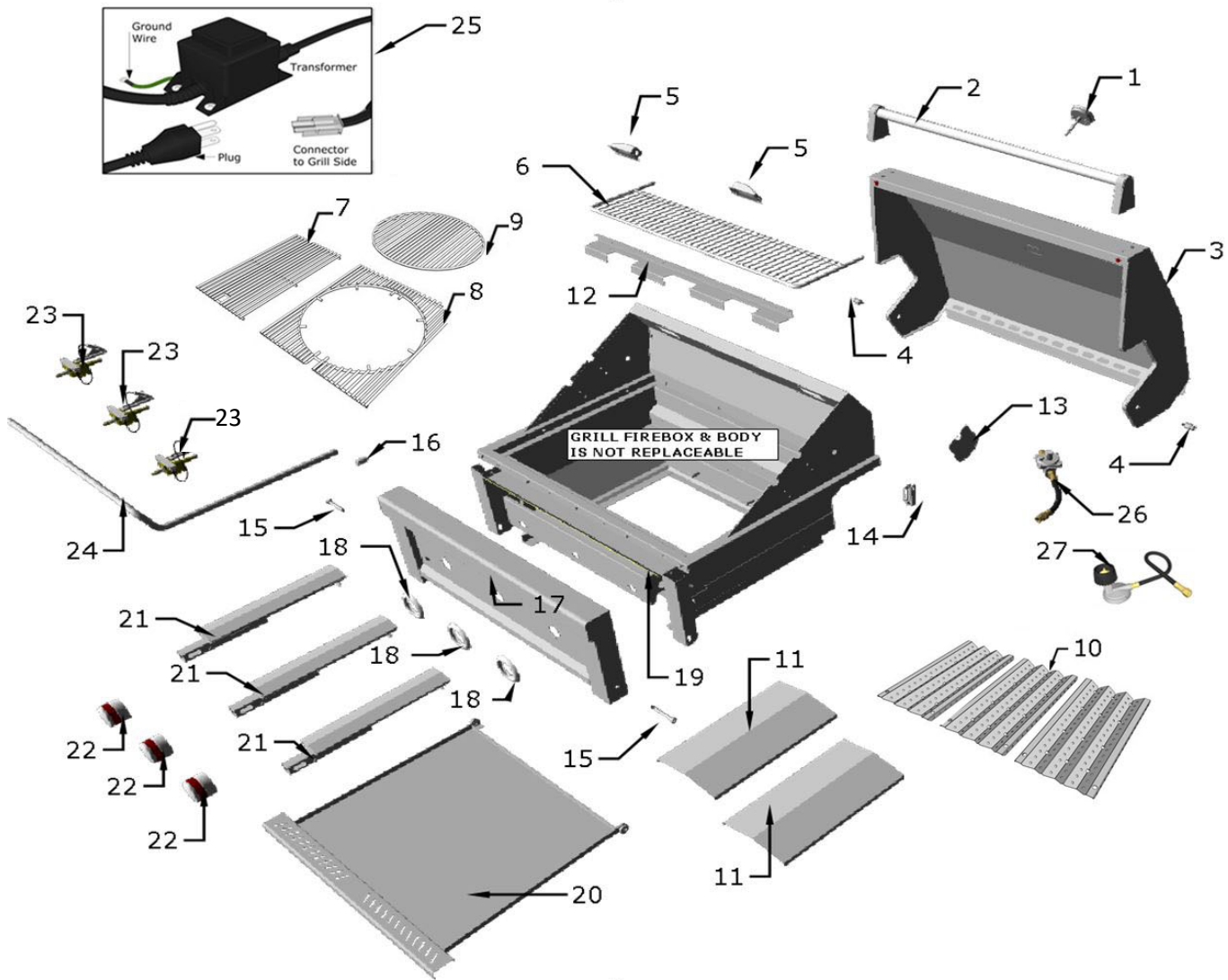


HOOD OPEN - RIGHT SIDE VIEW



SPECIFICATIONS – RUBY3B GRILL

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RUBY3B-LP / RUBY3B-NG Parts List

No.	Description	Q	Part No.
1	Thermostat	1	R-TMETER
2	Hood Handle	1	Hood-R3B-H
3	Hood	1	Hood-R3B
4	Hood Bolt	2	R-HAB
5	Light Assembly	2	R-LIGHT
6	Warming Rack	1	R-WR-3B
7	Straight Grate	1	P-SGRATE
8	Punch-Out Grate	1	P-OCIRCLEG
9	Circle Grate	1	P-INCIRCLEG
10	Warming grid	3	R-FL-3B
11	Heat Shield	2	R-HS-3B
12	Gas Transfer	1	R-GSC-3B
13	Rot. Mount	1	R-RMOUNT
14	Manifold Clip	1	R-MFCLIP

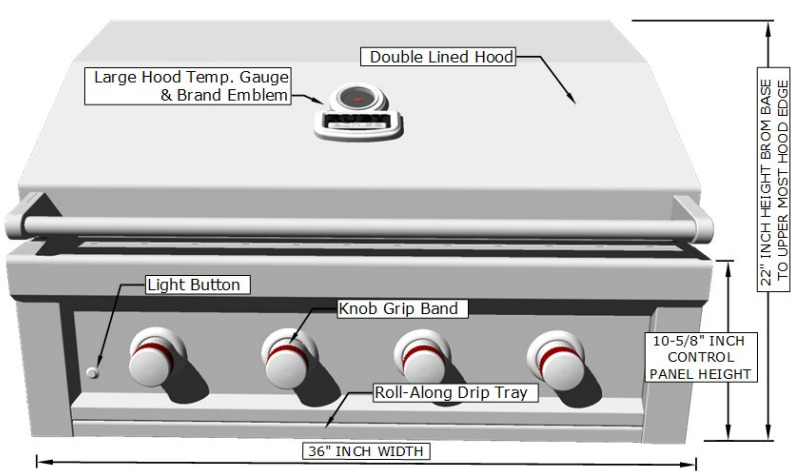
RUBY3B-LP / RUBY3B-NG Parts List

No.	Description	Q	Part No.
15	Panel Bolt	2	R-PANBOLT
16	Light Switch	1	R-LIGHT-SW
17	Control Panel	1	R-PANEL-3B
18	Knob Ring	3	P-KNOB-R
19	LED Light	1	R-LED-3B
20	Drip Pan	1	R-DTRAY-3B
21	"I" Burner	3	P-GBURNER
22	Knob	3	P-KNOB-L
23	Valve – LP/NG	3	R-VALVE
24	Manifold Pipe	1	R-GMP-3B
25	Transformer Plug	1	P-LPB
26	Regulator - NG	1	NGH18
27	Regulator - LP	1	LP-REG

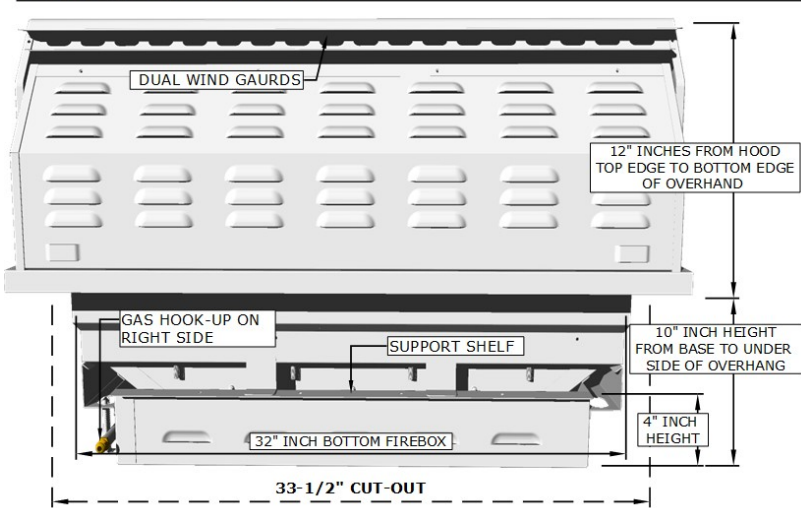
SPECIFICATIONS – RUBY4B GRILL

Model Series	
RUBY4B-NG 36"	
RUBY4B-LP 36"	
Product Overview	
Cooking Grid Size---	33-1/2" X 19-1/2"
Burger Count-----	32 burgers
Warming Rack-----	184.25 Sq. Inch
Main Cooking Space	653.25 Sq. Inch
Hood Closed	
Overall Width-----	36"
Overall Height-----	22"
Overall Depth-----	27"
Control Panel Height	10-5/8"
Hood Open Size	
Counter to Top-----	25-1/2"
Overall Depth-----	30"
Hood Overhang-----	3"
Cut out Size	
Width-----	33-1/2"
Depth-----	22"
Height-----	10"
Components	
Rotisserie Assembly	Optional
Smoker Box	Optional
BBQ Grill Cover	Optional

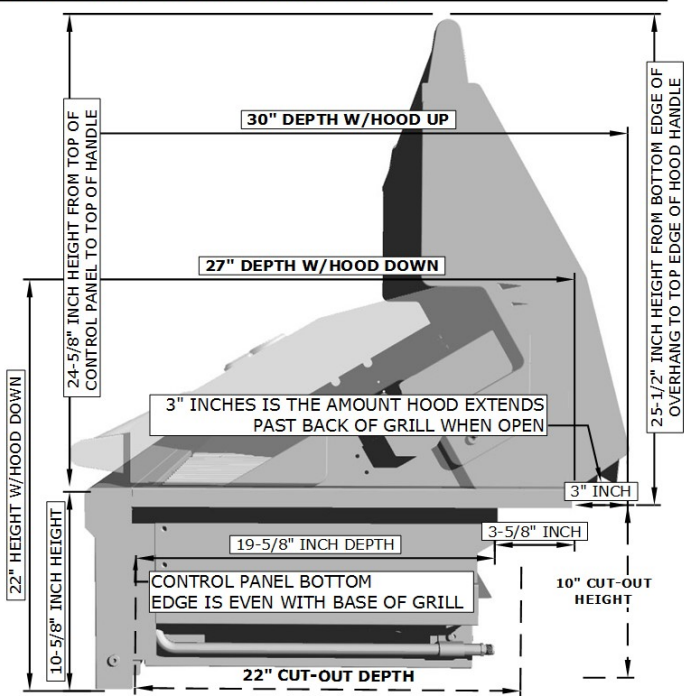
HOOD CLOSED - FRONT VIEW

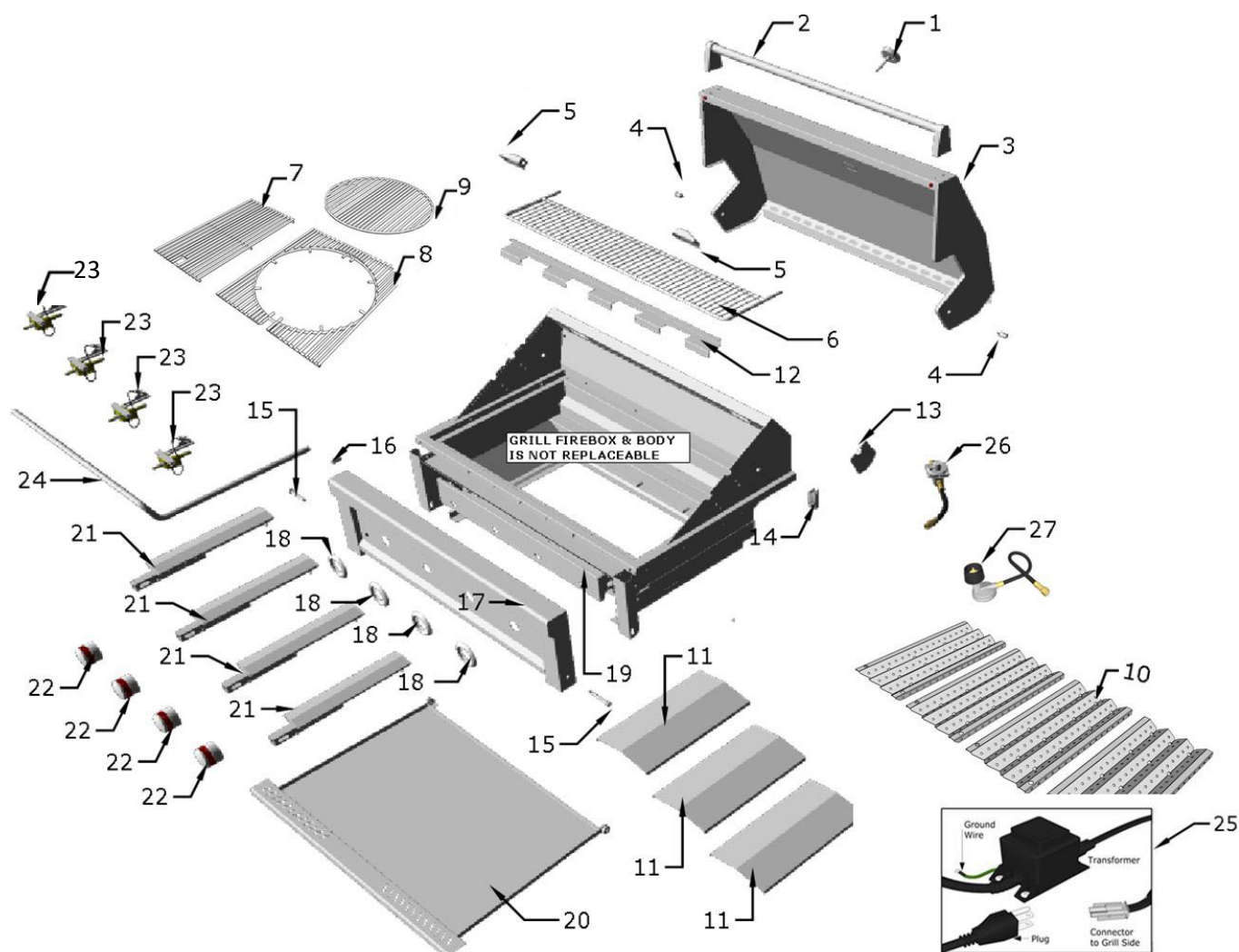


HOOD CLOSED - BACK VIEW



HOOD OPEN - RIGHT SIDE VIEW





RUBY4B-LP / RUBY4B-NG Parts List

No.	Description	Q	Part No.
1	Thermostat	1	R-TMETER
2	Hood Handle	1	Hood-R4B-H
3	Hood	1	Hood-R4B
4	Hood Bolt	2	R-HAB
5	Light Assembly	2	R-LIGHT
6	Warming Rack	1	R-WR-4B
7	Straight Grate	1	P-SGRATE
8	Punch-Out Grate	1	P-OCIRCLEG
9	Circle Grate	1	P-INCIRCLEG
10	Warming grid	4	R-FL-4B
11	Heat Shield	3	R-HS-4B
12	Gas Transfer	1	R-GSC-4B
13	Rot. Mount	1	R-RMOUNT
14	Manifold Clip	1	R-MFCLIP

RUBY4B-LP / RUBY4B-NG Parts List

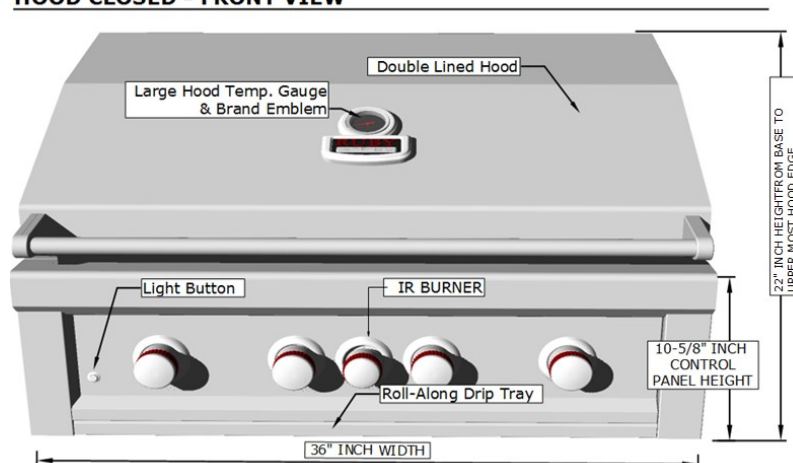
No.	Description	Q	Part No.
15	Panel Bolt	2	R-PANBOLT
16	Light Switch	1	R-LIGHT-SW
17	Control Panel	1	R-PANEL-4B
18	Knob Ring	4	P-KNOB-R
19	LED Light	1	R-LED-4B
20	Drip Pan	1	R-DTRAY-4B
21	"I" Burner	4	P-GBURNER
22	Knob	4	P-KNOB-L
23	Valve – LP/NG	4	R-VALVE
24	Manifold Pipe	1	R-GMP-4B
25	Transformer Plug	1	P-LPB
26	Regulator - NG	1	NGH18
27	Regulator - LP	1	LP-REG

SPECIFICATIONS – RUBY4BIR GRILL

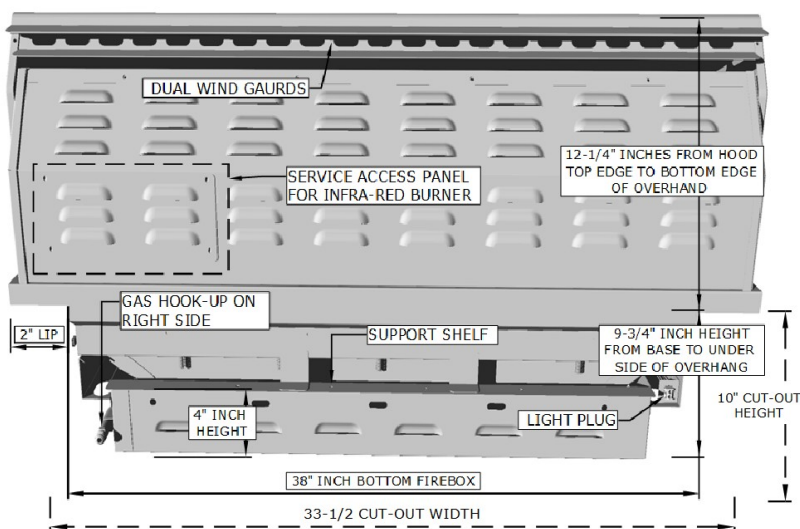
5

Model Series	
RUBY4BIR-NG 36"	
RUBY4BIR-LP 36"	
Product Overview	
Cooking Grid Size---	33-1/2" X 19-1/2"
Burger Count-----	32 burgers
Warming Rack-----	184.25 Sq. Inch
Main Cooking Space	653.25 Sq. Inch
Hood Closed	
Overall Width-----	36"
Overall Height-----	22"
Overall Depth-----	27"
Control Panel Height	10-5/8"
Hood Open Size	
Counter to Top-----	25-1/2"
Overall Depth-----	30"
Hood Overhang-----	3"
Cut out Size	
Width-----	33-1/2"
Depth-----	22"
Height-----	10"
Components	
Rotisserie Assembly	Included
Smoker Box	Optional
BBQ Grill Cover	Optional

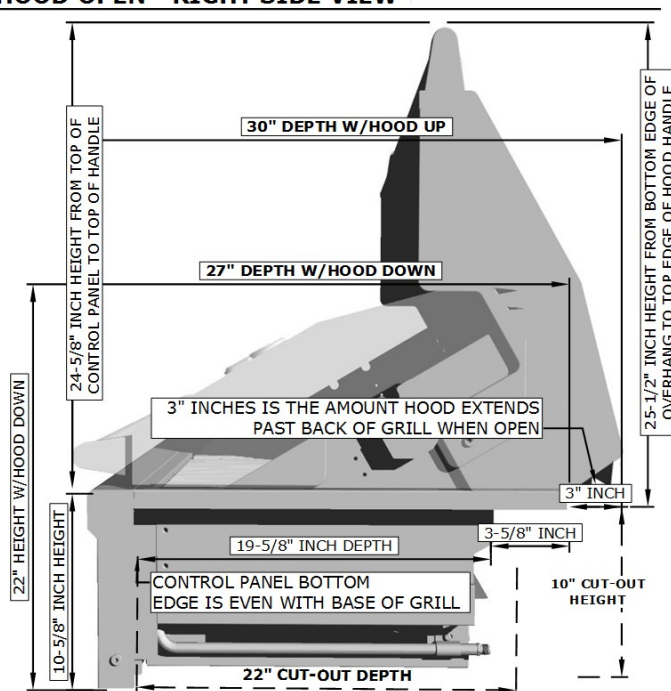
HOOD CLOSED - FRONT VIEW

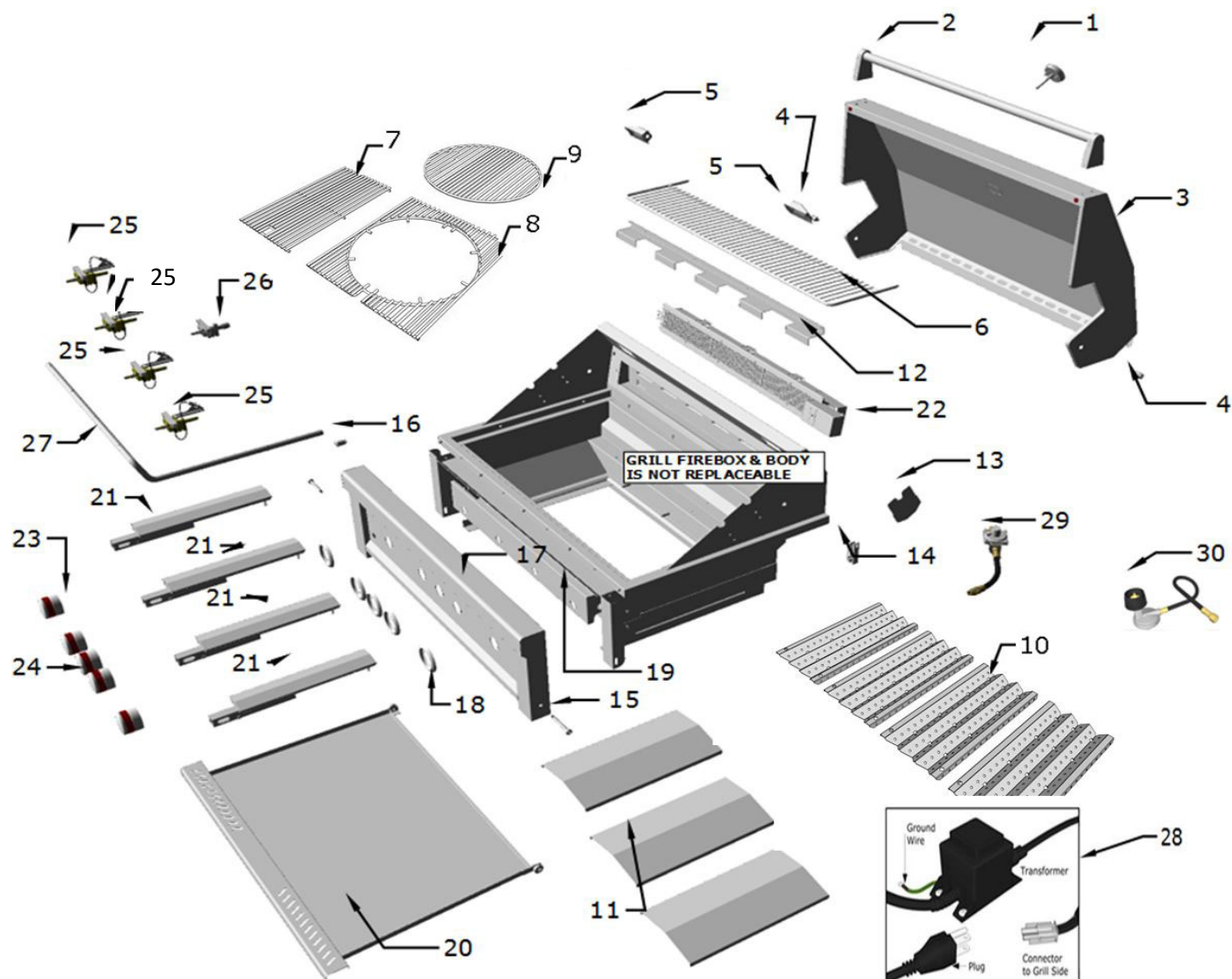


HOOD CLOSED - BACK VIEW



HOOD OPEN - RIGHT SIDE VIEW





RUBY4BIR-LP / RUBY4BIR-NG Parts

No.	Description	Q	Part No.
1	Thermostat	1	R-TMETER
2	Hood Handle	1	Hood-R4B-H
3	Hood	1	Hood-R4B
4	Hood Bolt	2	R-HAB
5	Light Assembly	2	R-LIGHT
6	Warming Rack	1	R-WR-4B
7	Straight Grate	1	P-SGRATE
8	Punch-Out Grate	1	P-OCIRCLEG
9	Circle Grate	1	P-INCIRCLEG
10	Warming grid	3	R-FL-4B
11	Heat Shield	3	R-HS-4B
12	Gas Transfer	1	R-GSC-4B
13	Rot. Mount	1	R-RMOUNT
14	Manifold Clip	1	R-MFCLIP
15	Panel Bolt	2	R-PANBOLT

RUBY4BIR-LP / RUBY4BIR-NG Parts

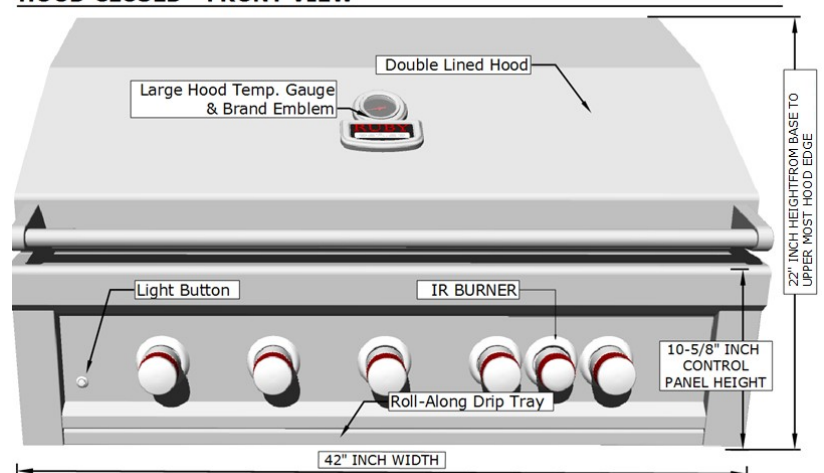
No.	Description	Q	Part No.
16	Light Switch	1	R-LIGHT-SW
17	Control Panel	1	R-PANEL-4B
18	Knob Ring	5	P-KNOB-R
19	LED Light	1	R-LED-4B
20	Drip Pan	1	R-DTRAY-4B
21	"I" Burner	4	P-GBURN
22	Infra-Red Burner	1	R-IRBURN-4BIR
23	Large Knob	4	P-KNOB-L
24	Small Knob	1	P-KNOB-S
25	Ignition Valve	4	R-VALVE LP/NG
26	IR-Ignition Valve	1	R-IRVALVE
27	Manifold Pipe	1	R-GMP-4BIR
28	Transformer Plug	1	P-LPB
29	Regulator - NG	1	NGH18
30	Regulator - LP	1	LP-REG

SPECIFICATIONS – RUBY5BIR GRILL

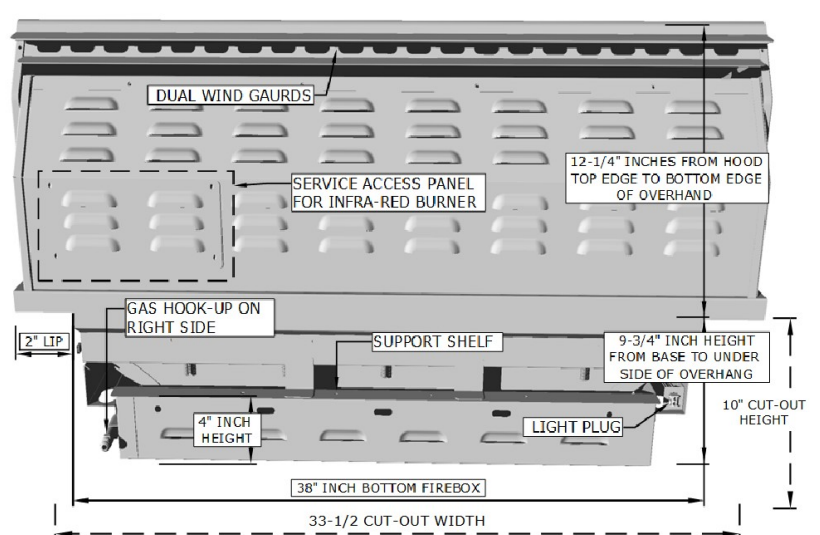
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Model Series	
RUBY5BIR-NG 42"	
RUBY5BIR-LP 42"	
Product Overview	
Cooking Grid Size---	39-1/2" X 19-1/2"
Burger Count-----	36 burgers
Warming Rack-----	217.25 Sq. Inch
Main Cooking Space	770.25 Sq. Inch
Hood Closed	
Overall Width-----	42"
Overall Height-----	22"
Overall Depth-----	27"
Control Panel Height	10-5/8"
Hood Open Size	
Counter to Top-----	25-1/2"
Overall Depth-----	30"
Hood Overhang-----	3"
Cut out Size	
Width-----	39-1/2"
Depth-----	22"
Height-----	10"
Components	
Rotisserie Assembly	Included
Smoker Box	Optional
BBQ Grill Cover	Optional

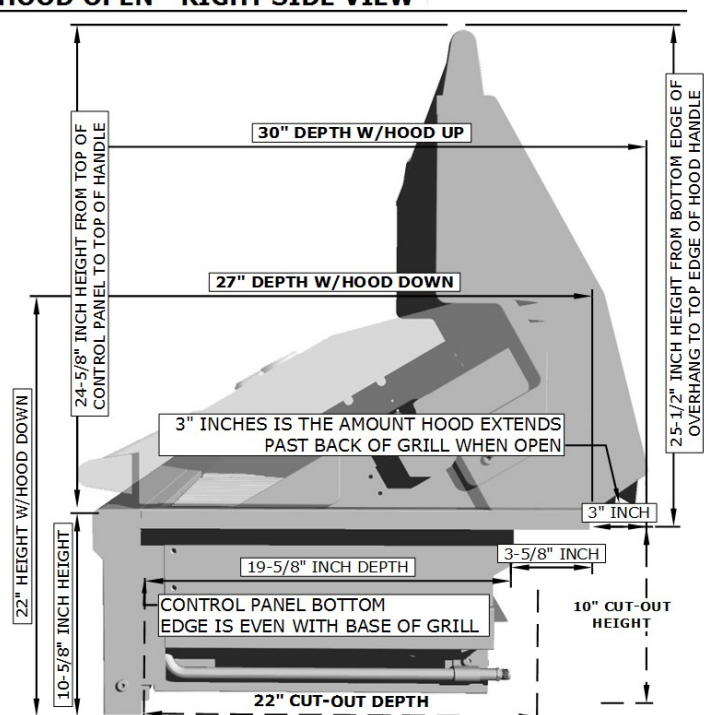
HOOD CLOSED - FRONT VIEW



HOOD CLOSED - BACK VIEW

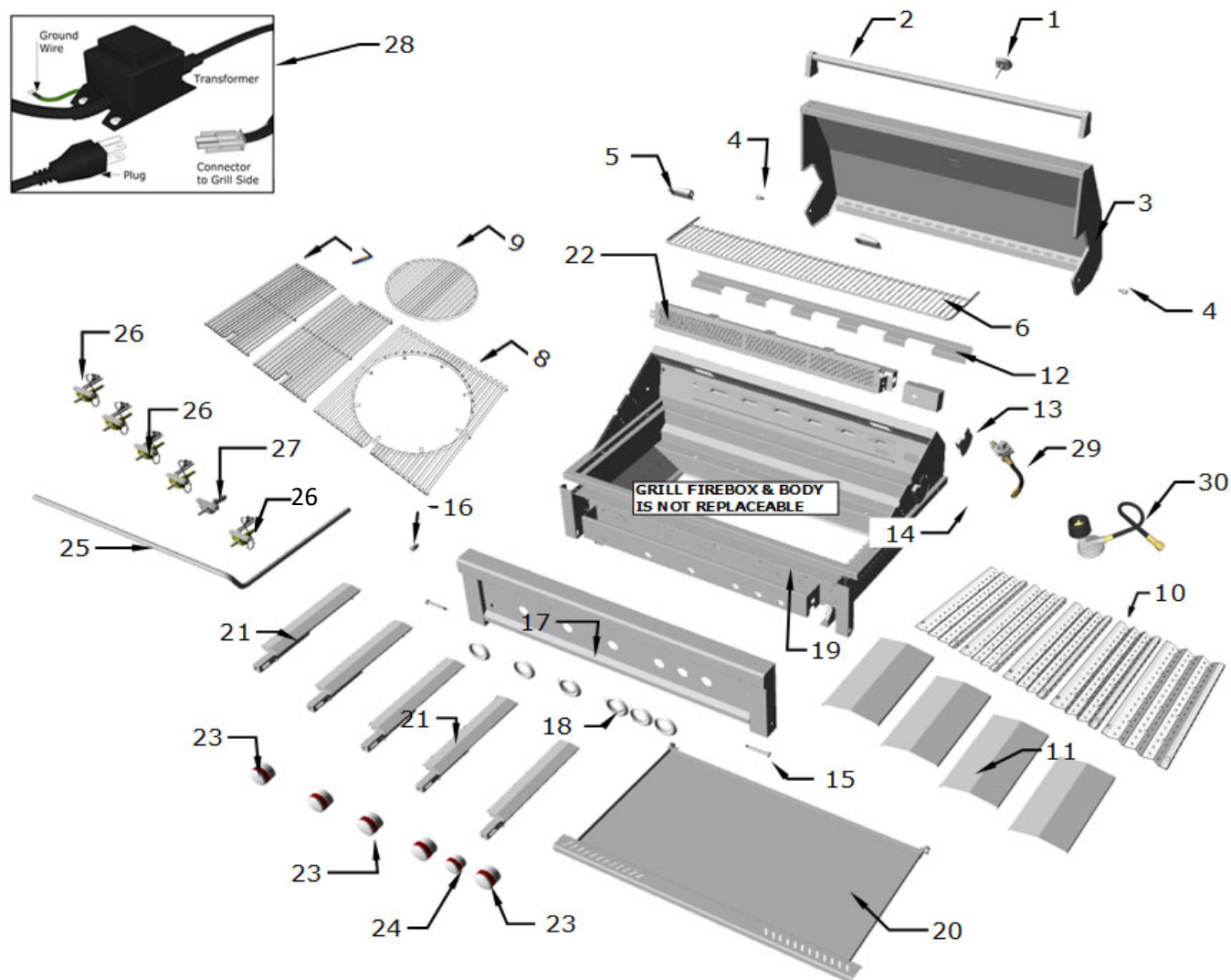


HOOD OPEN - RIGHT SIDE VIEW



SPECIFICATIONS – RUBY5BIR GRILL

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RUBY5BIR-LP / RUBY5BIR-NG Parts			
No.	Description	Q	Part No.
1	Thermostat	1	R-TMETER
2	Hood Handle	1	Hood-R5B-H
3	Hood	1	Hood-R5B
4	Hood Bolt	2	R-HAB
5	Light Assembly	2	R-LIGHT
6	Warming Rack	1	R-WR-5B
7	Straight Grate	2	P-SGRATE
8	Punch-Out Grate	1	P-OCIRCLEG
9	Circle Grate	1	P-INCIRCLEG
10	Warming grid	4	R-FL-5B
11	Heat Shield	4	R-HS-5B
12	Gas Transfer	1	R-GSC-5B
13	Rot. Mount	1	R-RMOUNT
14	Manifold Clip	1	R-MFCLIP
15	Panel Bolt	2	R-PANBOLT

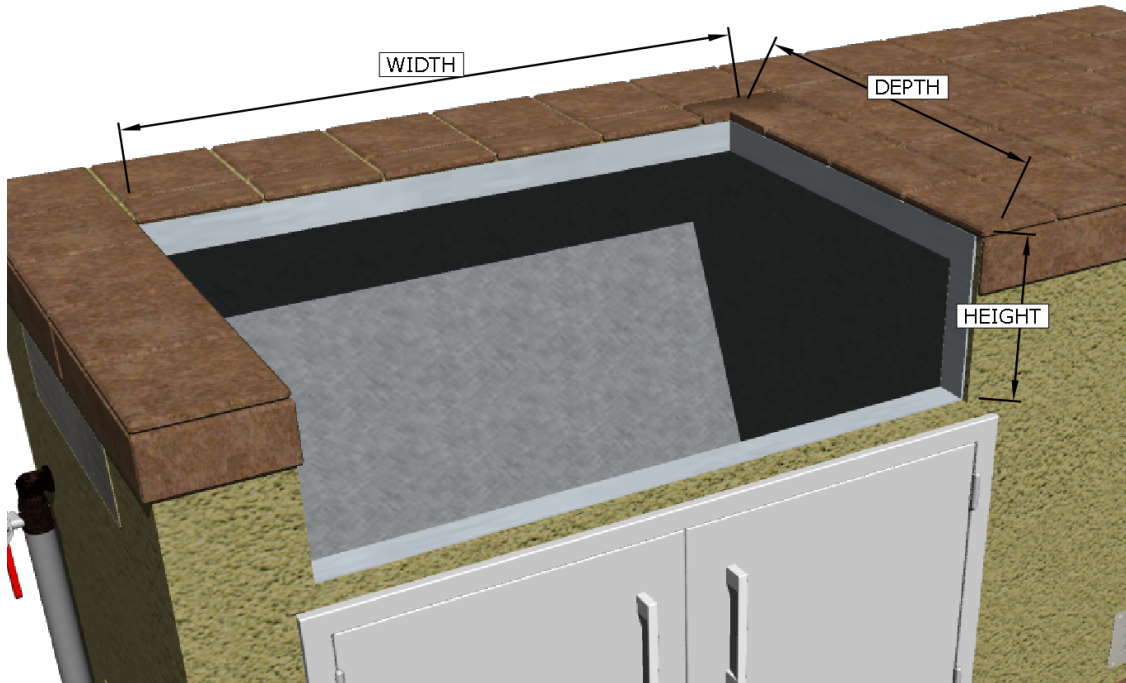
RUBY5BIR-LP / RUBY5BIR-NG Parts			
No.	Description	Q	Part No.
16	Light Switch	1	R-LIGHT-SW
17	Control Panel	1	R-PANEL-5B
18	Knob Ring	6	P-KNOB-R
19	LED Light	1	R-LED-5B
20	Drip Pan	1	R-DTRAY-5B
21	"I" Burner	5	P-GBURN
22	Infra-Red Burner	1	R-IRBURN-5BIR
23	Large Knob	5	P-KNOB-L
24	Small Knob	1	P-KNOB-S
25	Manifold Pipe	1	R-GMP-5B
26	Ignition Valve	5	R-VALVE LP/NG
27	IR-Ignition Valve	1	R-IRVALVE
28	Transformer Plug	1	P-LPB
29	Regulator - NG	1	NGH18
30	Regulator - LP	1	LP-REG

Grill Cut-Out

Your grill is SELF-RIMMING, meaning the lip of grill rests on top of the counter edge around the cut-out with the front of grill which is Free-Hanging from counter top. Because of this, there is No Need for any Trim-Kit like many other grills in the market.

1. Maintain 24" Clearance from any Combustible Materials in ANY direction of Grill.
2. If any combustible materials within 24" distance, must have Heat Barrier like Grill Jacket, or other Non-Combustible type like Bricks, Hardy Board, Metal.
3. Orient the grill so the Prevailing wind is not blowing into the rear or side of the grill.

! WARNING: Never build shelf or enclose interior space under the BBQ Cut-Out. The Ruby Grill is Self-Rimming and is supported by the top counter surface on the Back and Sides, the front of grill is designed to Free-Hang. The bottom of Grill needs to be open to allow for proper ventilation.



Ruby Series Grill Island Cut-Out Dimensions

ITEM NO.	WIDTH	DEPTH	HEIGHT
RUBY3B – LP/NG	27-1/2" Inch	22" Inch	10" Inch
RUBY4B – LP/NG	33-1/2" Inch	22" Inch	10" Inch
RUBY4BIR – LP/NG	33-1/2" Inch	22" Inch	10" Inch
RUBY5BIR – LP/NG	39-1/2" Inch	22" Inch	10" Inch

Windy Conditions

Your grill is specially designed to draw fresh air in through the front, and in direct to the bottom burners. When grilling the hot gases are then released through the back of grill through a venting system. Using your grill in windy conditions may disrupt the front-to-back air flow.

1. For breezy days, be careful not to leave the front hood down for more than 15 minutes, when the burners are on. (**Never leave grill unattended when in operation**)
2. If you suspect the grill is overheating, using an oven mitt, open the front hood. Then adjust the burner control knob to off position.
3. Orient the grill so the Prevailing wind is not blowing into the rear or side of the grill.



ATTENTION: Take special precaution when installing grill in open Breezy area, check the direction of Prevailing Wind, if back of grill is facing any oncoming wind or breeze, be sure to protect the back of grill, and erect a partition wall, or only use grill with hood open on breezy days.

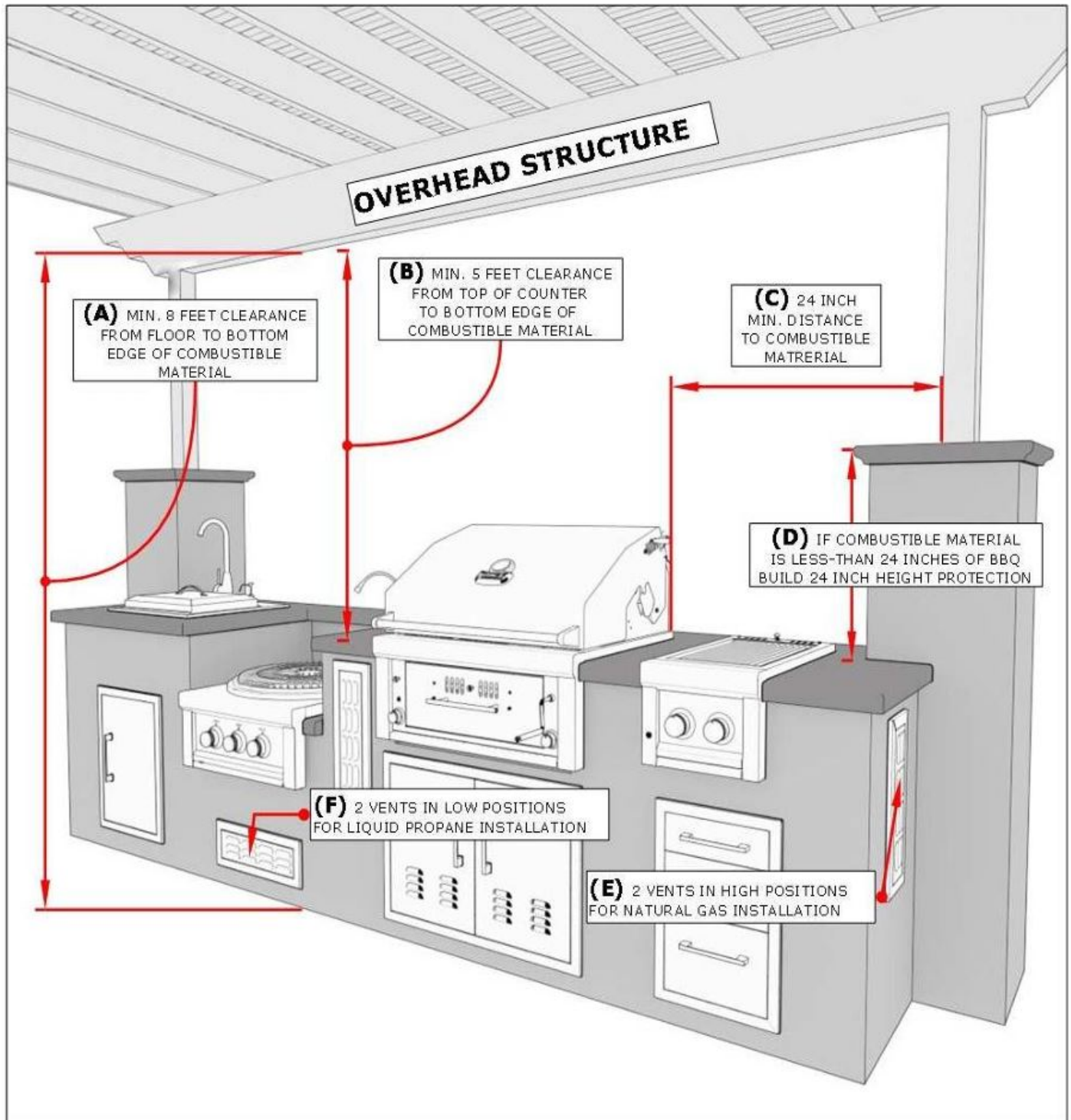
Windy Area

Positioning your grill in your backyard is more often thought of how it is pleasing to the eye, but more important than this is how it functions correctly. Unlike an indoor appliance, your grill has to combat against many outside weather influences, most severe is Wind.

1. Maintain proper prevailing wind, grill direction – with the front of grill facing in to the wind, and the back of grill in the direction the wind is blowing.
2. If direction of wind is unclear, or difficult to combat even with preventive measures, then always grill with the hood open, and when hood is closed – always be in close proximity to grill and monitor it is not overheated.
3. If wind or breeze is in the direction of back of grill, you must erect partition wall of 14” height so that the top of grill hood is covered by several inches. If this is not done, you must grill with hood open and or when hood is closed stand in close area to grill and monitor if the grill overheats.

Overhead Structure Definition:

Structure built above Appliance that is sometimes attached to the home's exterior outside wall or roof and there is a Minimum of "Two" adjacent sides which are open with outside exposure.



ATTENTION: All Gas Grill Installations MUST HAVE MINIMUM TWO AIR-FLOW VENTS, either in ELEVATED POSITION for Natural Gas or LOWERED POSITION for Liquid Propane. Your Warranty may be VOID if island does not meet basic setup requirements.

Clearances to Combustible Construction:

Minimum of 24" from the sides and rear of grill must be maintained to adjacent vertical combustible construction above the countertop level. You should take in account that there is a large volume of heat, and smoke will exhaust from the rear of the grill. This may discolor or damage unprotected areas, do not install under unprotected combustible construction without using a fire safe ventilation system. A 24" minimum clearance must be maintained under the countertop to combustible construction. The clearance can be modified by a use of an insulated jacket.

Minimum Distances to Combustible Materials or other
Appliance ONLY, Non-Combustible materials do not apply!

The Table below refers to illustration on page 11

(A) From Floor to Overhead Combustible Structure	8' Min. Clearance
(B) From Counter to Overhead Combustible Structure	5' Min. Clearance
(C) From Appliance to Combustible Material	24" Min. Width Clearance
(D) From Counter to Combustible Material if within 24" of Appliance	24" Min. Height Clearance
(E) Must have TWO Vents in HIGH position for Natural Gas	
(F) Must have TWO Vents in LOW position for Liquid Propane	

DEFINITION OF COMBUSTIBLE MATERIAL:

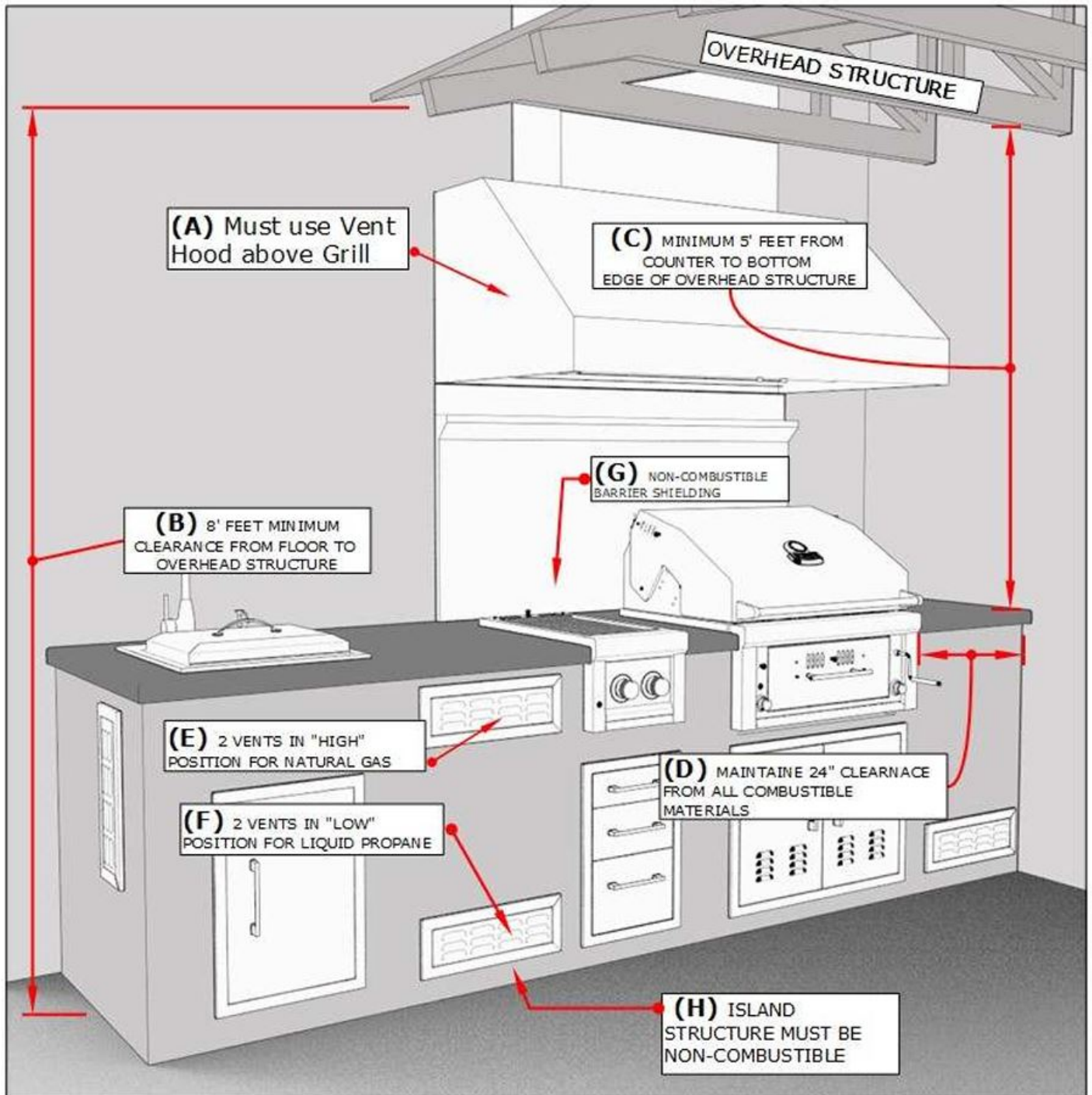
Any materials of a building structure or decorative structure made of wood, compressed paper, plant fibers, vinyl/plastic or other materials that are capable of transferring heat or being ignited and burned. Such material shall be considered combustible even though flame-proofed, fire retardant treated or surface-painted, or plastered.

The Table below refers to illustration on page 13

(A) Must use vent hood above grill for enclosed structures	
(B) Minimum clearance from floor to overhead structure	8' Min. Clearance
(C) Minimum distance from counter to overhead structure	5' Min. Clearance
(D) Minimum clearance from all combustible materials	24" Min. Clearance
(E) Must have TWO Vents in HIGH position for Natural Gas	
(F) Must have TWO Vents in LOW position for Liquid Propane	
(G) Install Non-Combustible Barrier Shielding, Stainless Steel Sheet is recommended.	
(H) Island Structure must be Non-Combustible otherwise must use grill jacket or metal cabinet.	

Enclosed Installation Definition:

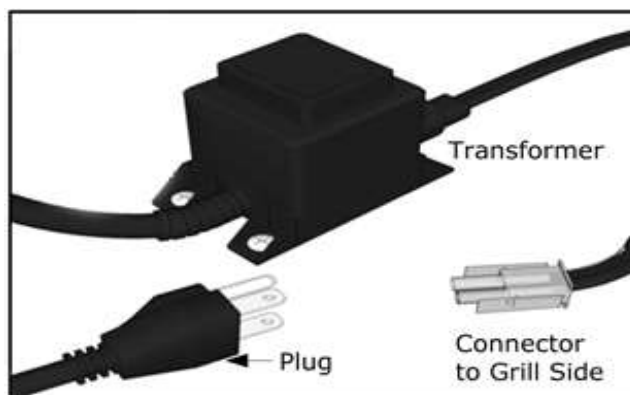
Structure built above Appliance that is attached to the home's exterior outside wall, roof or is inside a separate structure like outdoor room and there is a Minimum of "One" Side open with outside exposure.



⚠ ATTENTION: All Gas Grill Installations MUST HAVE MINIMUM TWO AIR-FLOW VENTS, either in ELEVATED POSITION for Natural Gas or LOWERED POSITION for Liquid Propane. Your Warranty may be VOID if island does not meet basic setup requirements.

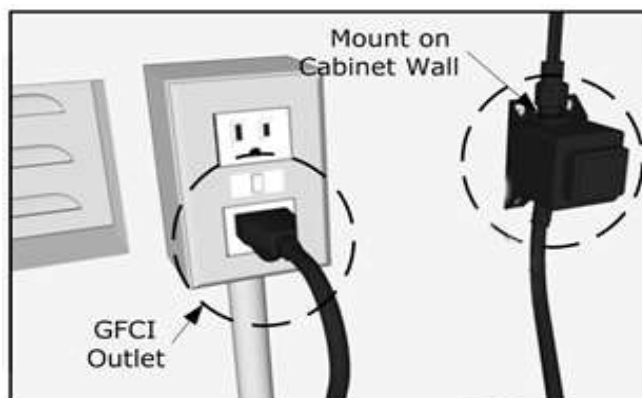
1. Locate the transformer

Remove the transformer from the plastic bag located in the interior of the grill. Make sure the Transformer is complete, and double check the grill light plug cord is properly secured to the transformer, and all wires are firmly fixed into the plastic clip plug.



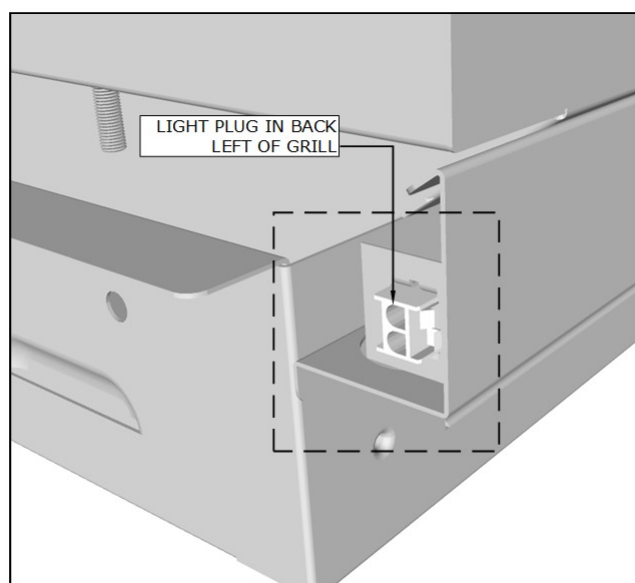
2. Mount the Transformer

Using metal screws and attach the transformer to the back inner wall of your island's cabinet wall, somewhere near the already installed GFCI electrical outlet. When you plug the transformer in, double check then GFCI breaker switch, that the outlet has power.

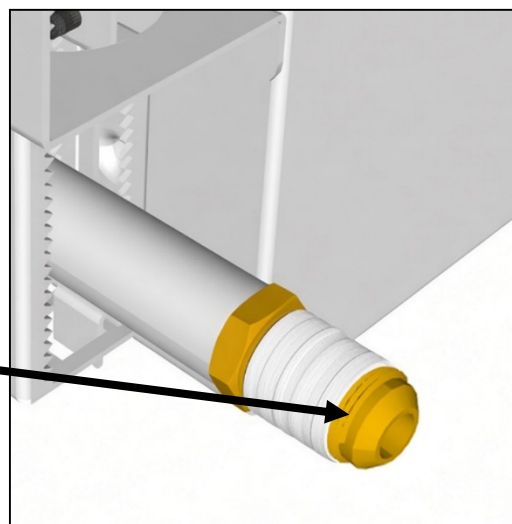


3. Make the Connections

Locate the Light Switch on Left side BACK of the grill. The connection clips together, to form a secure connection. Double check that all wires are tightly pushed into plug sockets, so all wires make the proper connections.



Keep the last two threads clean



Only qualified, licensed professionals perform the required plumbing on Sunstone Grills and Side Burners.

To ensure satisfactory performance, the gas supply line must be sized to accommodate the total BTU requirements of all gas-fired equipment that will be connected to that line.

- Calculate the total BTU output of all equipment on the line (grill, side burner(s), and any other gas appliances). A $\frac{1}{2}$ " minimum ID pipe should be installed after the shut-off valve. The plumber must calculate pipe size *before* the shut-off valve based on the total BTU input of the specific Sunstone grill and side burner model(s) being installed. See the model-specific BTU ratings for your unit.
- An installer-supplied gas shut-off valve must be installed in an easily accessible location by a qualified plumber.
- Keep pipe-thread compound off the first two pipe threads so loose pieces cannot break free and clog a burner valve or orifice. Do not use threading compound on any flare fittings.
- Keep the last two threads clean (see illustration).

For built-in installations, keep any flexible connector as short as possible. Refer to the Gas Connections section for typical permanent hook-up.

All gas connections must be made by a qualified technician in accordance with local codes and ordinances. Never connect an unregulated gas line. Use only approved pipe sealants rated for the specific gas type you are using either natural gas or liquid propane.

 **ATTENTION:** Always turn grill knobs OFF, before installing gas lines, or making any connections and disconnections of supply hoses.

 **WARNING:** Always take a leak test before lighting the grill to prevent a possible fire or explosion..

IMPORTANT: Before connecting grill to gas source, make sure BBQ Grill control knobs are in “OFF” position. Verify the type of gas supply to be used, either natural gas or propane, and make sure the marking on the appliance rating label agrees with that of the supply.

All pipe sealants must be an approved type and resistant to the actions of LP gas. Never use pipe sealant on flare fittings. The installation of this appliance must conform with local codes or, in the absence of local codes, with either National Fuel Gas Code, ANSI Z223.1/ NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2, or the Standard for Recreational Vehicles, ANSI A 119.2/ NFPA 1192M, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.

LP Tank Removal, Transport and Storage

- Turn OFF all control knobs and LP tank valve. Turn coupling nut counterclockwise by hand only - do not use tools to disconnect. Lift LP tank wire upward off of LP tank collar, then lift LP tank up and off of support bracket. Install safety cap onto LP tank valve. Always use cap and strap supplied with valve. Failure to use safety cap as directed may result in serious personal injury and/or property damage.
- A disconnected LP tank in storage or being transported must have a safety cap installed. Do not store an LP tank in enclosed spaces such as a carport, garage, porch, covered patio or other building. Never leave a LP tank inside a vehicle which may become overheated by the sun.

The cylinder must be arranged for vapor withdrawal. It must also include a collar to protect the cylinder valve. A safety relief device having direct communication with the vapor space of cylinder must be provided. This will expel high pressure gas if the cylinder is overfilled or overheated which could result in fire or explosion.

- All L.P. gas cylinders used with this appliance shall be constructed and marked in accordance with the specifications for L.P. gas cylinders of the U. S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, as applicable; and shall be provided with a listed overfilling prevention device.
- Read labels on the L.P. Gas Supply Cylinder.
- New cylinders are always shipped empty for safety.
- Allow only qualified L.P. gas dealers to fill or repair your L.P. gas supply cylinder.
- Inform the gas dealer if it is a new or used cylinder to be filled.
- After filling, have the gas dealer check for leaks and to see that the relief valve remains free to function.

Hose and Regulator

The Type 1 connection system has the following features:

- The system will not allow gas to flow until a positive connection has been made.
NOTE: The cylinder control valve must be turned off before any connection is made or removed.
- The system has a thermal element that will shut off the flow of gas in the event of a fire.
- The system has a flow limiting device which, when activated, will limit the flow of gas to 10 cubic feet per hour.
- NEVER use grill without leak testing.

Propane vapors are heavier than air. For this reason, they may accumulate in low-lying areas such as basements, crawl spaces, and ditches, or along floors. However, air currents can sometimes carry propane vapors elsewhere within a building

LP (Propane) Gas Supply Connection & Disconnection

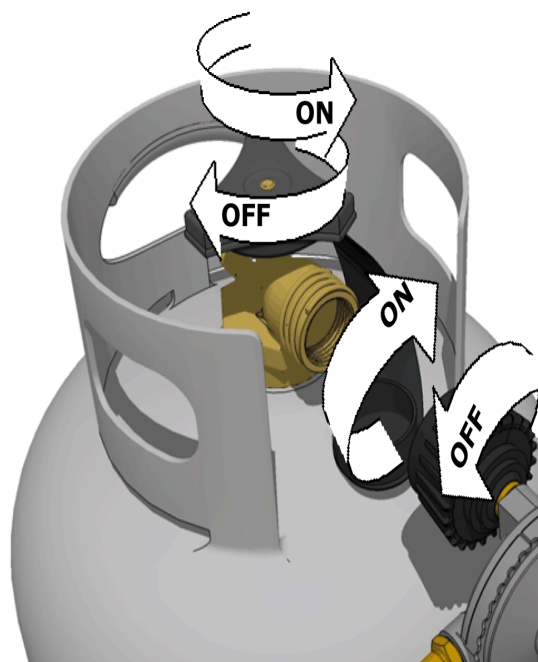
LP Tank Connection

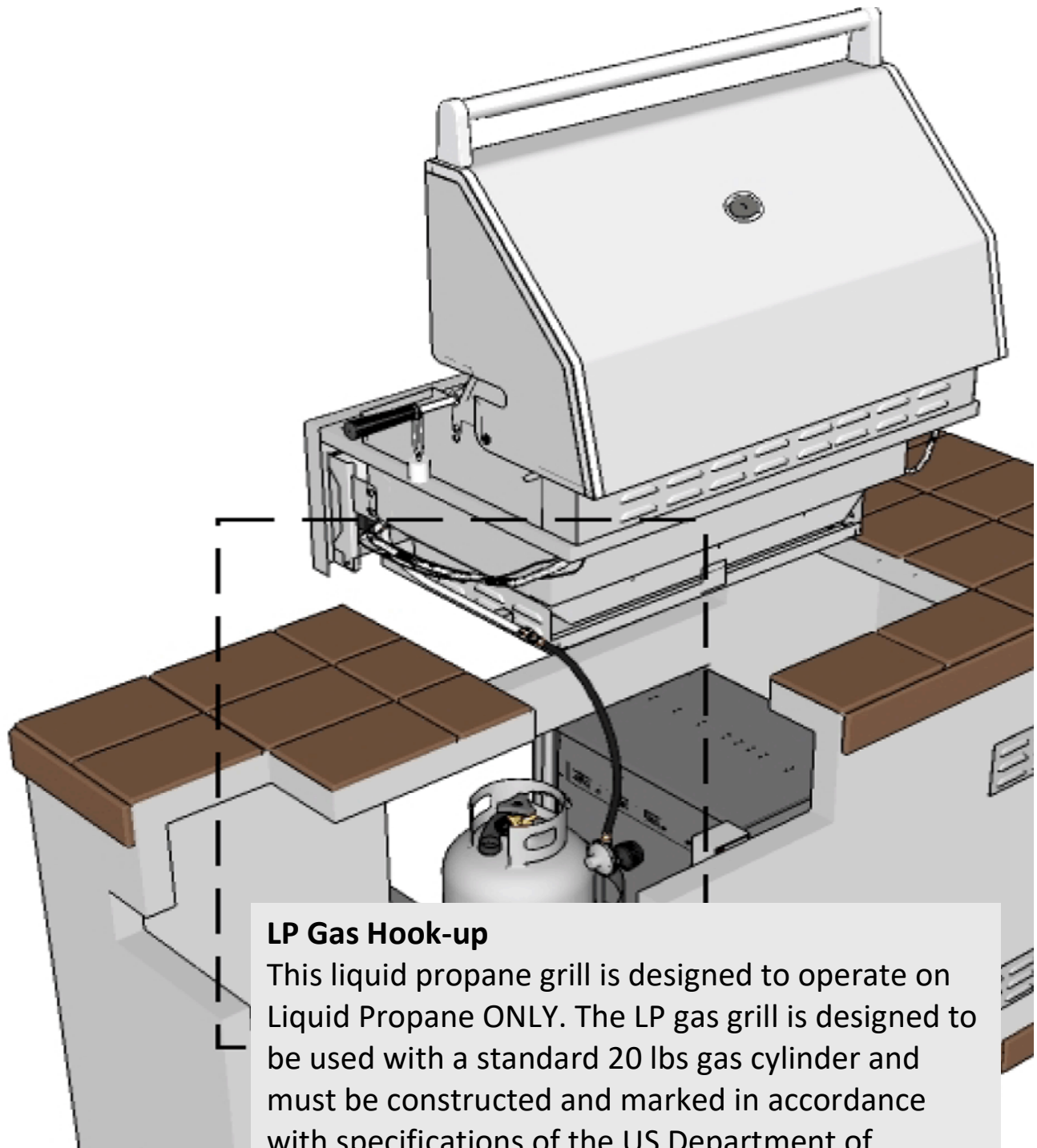
1. The tank valve should be in the “OFF” position. If not, turn the knob clockwise until it stops.
2. Make sure all burner valves are in the “OFF” position.
3. Always connect the gas supply regulator as follows: Insert the regulator inlet into the tank valve and turn the coupling nut clockwise until the coupler tightens up (see picture). Do not over tighten the coupler. Turn the main tank valve on and turn the burner control valves on the unit to the “HIGH” position for about 20 seconds to allow the air in the system to purge before attempting to light the burners.



LP Tank Disconnection

1. Turn the burner valves off.
2. Turn the tank valve off. (Turn clockwise to stop).
3. Detach the regulator assembly from the tank valve by turning them quick coupling nut Counterclockwise.



**LP Gas Hook-up**

This liquid propane grill is designed to operate on Liquid Propane ONLY. The LP gas grill is designed to be used with a standard 20 lbs gas cylinder and must be constructed and marked in accordance with specifications of the US Department of Transportation for propane gas cylinders. Always keep cylinder securely fastened in an upright position. Never connect an unregulated propane gas cylinder to the grill. Do not subject propane cylinders to excessive heat.

Smoker/Steamer Box

Adding the smoker box to your cooking experience creates a unique flavorful experience to your food. Use it for either a smoker box with wood chips, or by filling with Water it becomes a steamer box. While in use, remember to close the hood, with the knobs set to LOW, for maximum results. There are many different wood chips available on the market, the most common ones are mesquite and hickory. Just remember to soak the chips for 30 minutes prior, for best results.



One tray of wood chips will usually last about one hour. During extended grilling, chips may need to be added several times. Lift the box only partially out of the grill to add chips while in use. Never remove the hot smoker tray completely from the grill. To improve smoke performance, keep the hood closed as much as possible while grilling; turn heat to Med-Low setting with hood closed.

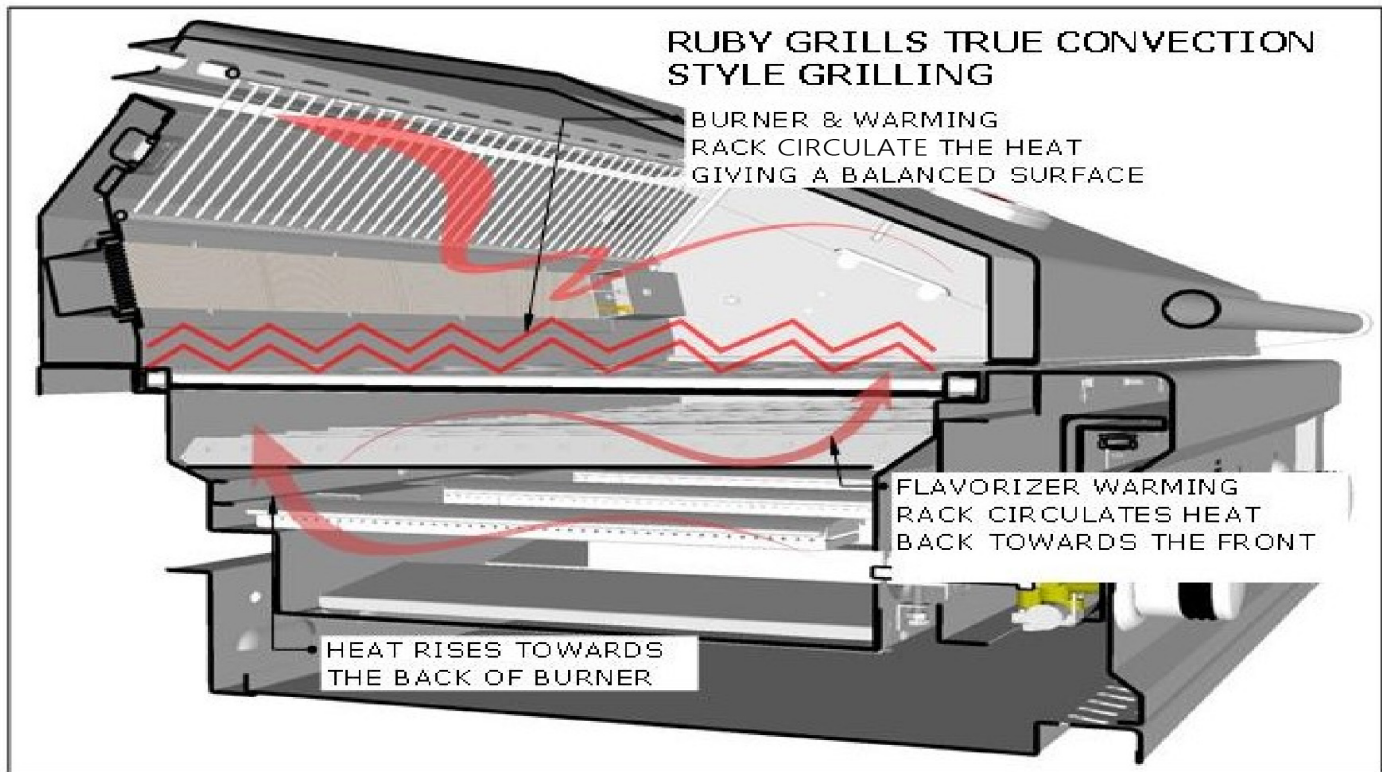
HOW TO SMOKE:

1. Fill the smoker box with thoroughly soaked and drained wood chips.
2. Place the smoker box on the burner.
3. Place the smoker under the cooking grates, close the hood and set the smoker burner to high. Smoke should begin in about 5-7 minutes.



Indirect Cooking

Indirect cooking is the process of cooking your food without the heat source directly under your food. You can sear meat over a high flame on one side of the grill while slow cooking on the other side of the grill – works great with smoking or steaming also. Fill your Smoker Box with Vinaigrette, Water, and Sliced Lemons for a for exquisite chef style grilling. Indirect Cooking will result in tender food every time you grill.



Correct Flame Color and Height

Flames should be blue and stable with no yellow tips, excessive noise or lifting. If any of these conditions exist, check if the air shutter or burner ports are blocked by dirt, debris, or spider webs. If needed, proceed with air shutter adjustment. The amount of air which enters a burner is governed by an adjustable bolt at the inlet called an air shutter. It is locked in place by a set screw which must be loosened prior to lighting the burner for adjustment. **Flames should be blue and stable with no yellow tips, Excessive noise or lifting.**

Figure 1



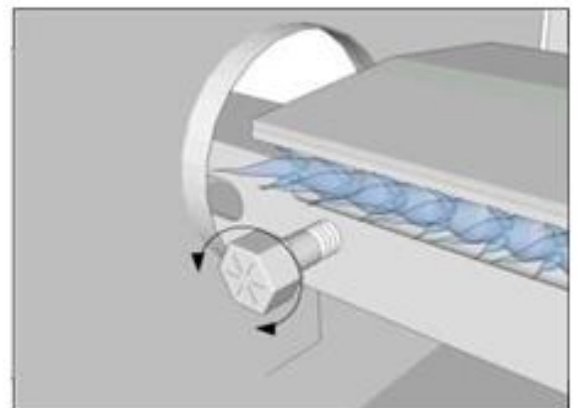
FLAME SIZE

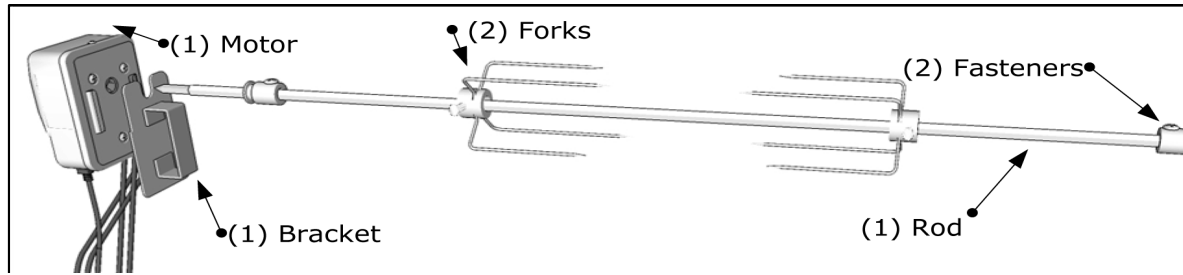
Combustion Chamber Balance

The bolt on the Right side of each burner called is called the “AIR VENTURI” and it regulates the amount of air that enters into the burner for combustion. The air venturi adjustment screw is accessible by using your hand, be sure burner is not hot.

If the flame is yellow, indicating insufficient air, turn the air venturi bolt counterclockwise to allow more air to the burner.

If the flame is noisy and tends to lift away from the burner, indicating too much air, turn the air venturi bolt clockwise.





Rotisserie assembly can be purchased individually either by individual item, or in a complete set, for your size of grill. The rotisserie assembly can also be used with or without an infra-red back burner.

Name	Qty.	Part No.
3 Burner Rotisserie set	1	P-RK-3B
4 Burner Rotisserie set	1	P-RK-4B
5 Burner Rotisserie set	1	P-RK-5B

1. Insert Rotisserie Motor into Motor Bracket Assembly.
2. Slide Prong Forks with the prongs facing away from the handle into Spit Rod. So that any food item will be in the center between the two four prong forks.
3. Assemble Key Washer, Counter-balance and handle to Spit Rod. Slide Shaft Collar with long end towards handle.
4. Insert motor extension cord three prong plug into an adjacent grounded GFCI receptacle outlet.
5. Before placing food item on forks when the rotisserie is being operated exclusively, it is strongly recommended that a pan be placed on the grilling grids, beneath the food to catch the meat drippings. This will prevent excessive build up of drippings on the grids and facilitate cleaning. When food item is placed on rotisserie, be sure that all Bolts are tightened securely.
6. Preheat the grill by setting all the burners on high, once hot, turn off all but the rear burner. The spit hangs over the front or center burner, so that the meat is not directly over the heat. Preheat the grill, then turn the burners to low. Place a drip pan on the grill below the meat. Add about 1/2 inch of water to the drip pan.
7. Place the first pair of prongs onto the spit, then push the meat onto the spit and into the prongs. Add the other set of prongs and push them into the meat securely anchoring it onto the spit. Tighten the wing nut that holds the prongs in place and attach the spit to the brackets on either side of the rotisserie.
8. The rotisseries rod comes with a counter balance weight, adjust it as needed. Start the motor and make sure the meat is balanced on the spit so that it turns evenly. You may need to adjust the grate and drip pan if your meat is large. Make sure the meat can turn with no obstructions.
9. Close the lid while the rotisserie does its job. The rotation evenly melts the fat in the meat and naturally bastes the meat, but you may wish to baste with a mop sauce occasionally during grilling. Check the meat with a meat thermometer for doneness before turning off the heat. When done, remove the spit using insulated oven mitts. Place the meat on a clean platter and cover it with foil while it rests.

Electrical Grounding Instructions:

The rotisserie motor is equipped with a three-prong grounding plug for your protection against electric shock. This plug must be inserted directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.

The rotisserie motor must be electrically grounded in accordance with local codes or, in the absence of local codes, in accordance with the National Electrical Code, ANSI/NFPA 70-1990 or Canadian Electrical Code, CSA C22.1.

Do not use an extension cord to supply power to your grill. Such use may result in fire, electrical shock or other personal injury. Do not install a fuse in the neutral or ground circuit. A fuse in the neutral or ground circuit may result in an electrical shock hazard. Do not ground this appliance to a gas supply pipe or hot water pipe.



WARNING: Always take a leak test before lighting the grill to prevent a possible fire or explosion. Never store a spare propane cylinder in the vicinity of this Grill, or in the vicinity of any other potential heat source. Never attempt to attach this grill to the self-contained LP gas system. Do not use grill until leak test.



Before Testing

DO NOT smoke while leak testing. Extinguish all open flames. Never perform leak test with an open flame or risk of serious harm to self or others.



Mix Solution

Prepare a leak testing solution of soapy water by mixing in a spray bottle one part liquid soap to one part water. You can also use mild detergent or liquid soap and water.

Leak Test Procedure

Perform a leak test at least once a year whether the gas supply cylinder has been disconnected or not. In addition, whenever the gas cylinder is connected to the regulator or whenever any part of the gas system is disconnected or replaced, perform a leak test.

As a safety precaution, remember to always perform leak test your grill outdoors in a well-ventilated area. Never smoke or permit sources of ignition in the area while doing a leak test. Do not use a flame, such as a lighted match to test for leaks. Use a solution of soapy water.

1. Make sure all the control knobs are in the OFF position.
2. Turn on the gas.
 - a. On natural gas systems, turn the shut off valve so it's parallel to the pipe.
 - b. On LP systems, turn the propane tank valve knob counterclockwise one turn to open.
3. Apply the leak-testing solution by spraying it on joints of the gas delivery system. Blowing bubbles in the soap solution indicates that a leak is present.
4. Stop a leak by tightening the loose joint or by replacing the faulty part with a replacement part recommended by the manufacturer. Do not attempt to repair the cylinder valve if it is damaged. The cylinder must be replaced.

CAUTION

Do Not close grill hood for more than 7 minutes with burners set to HIGH temperature, or damage may occur to grill that is not covered under manufacture warranty.

CAUTION

When using your Grill, always cook with hood up when knobs are on HIGH HEAT setting. NEVER close the hood and walk away. Always turn burners to LOW HEAT when hood is in down position

Grill Operation.

In the event that a burner goes out, turn burner knobs to full OFF position, fully open the grill hood and let any gas out. Do not attempt to use the grill until the gas has had time to dissipate.

Never use the grill if the drip pan is not properly installed. Drip pan should be pushed all the way into the rack located just under the grill. Fire or explosion can result from an improperly installed drip pan. Keep all electrical supply cords and the rotisserie motor cord away from the heated areas of the grill. Never use the grill or side burner in windy conditions. If used in a consistently windy area a windbreak will be required. Always adhere to the specified clearances listed in this manual.

Never allow clothing, pot holders or other flammable materials come in contact with or be close to any grates, burners or hot surfaces until it has fully cooled. Never wear loose fitting or hanging garments while using your grill.

Fabric may ignite and result in personal injury. Do not heat any unopened glass or metal container of food on the grill. Pressure may build up and cause the container to burst, possibly result in serious personal injury or damage to the grill. Do not reach over your grill or any other surfaces when hot or in use.

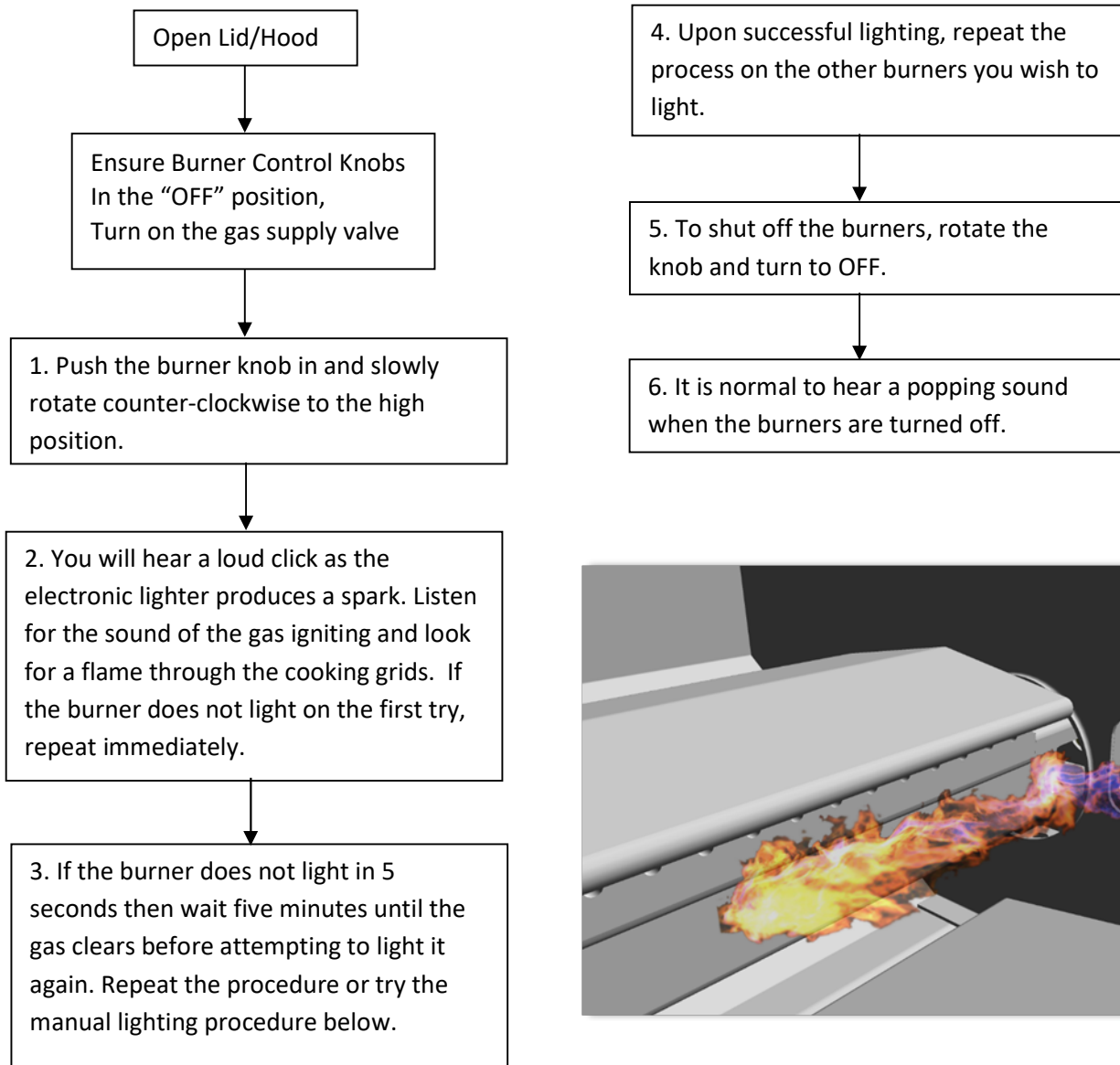
Do not use water on grease fires. Never pick up a flaming pan. Turn the appliance off and smother the flaming pan with a tight-fitting lid, a cookie sheet or a flat tray. For flaming grease outside of the pan, smother it with baking soda or use a dry chemical or foam-type fire extinguisher. When your gas grill is not in use, turn off the gas at the supply cylinder. Storage of a grill indoors is permissible only if the supply cylinder is disconnected and removed. We recommend commercial quality aluminum pans and utensils.

Never leave the grill and side burners unattended when in use. When using pots and pans, boil- overs will cause smoking and greasy boil-overs may ignite.



Spiders and other insects can nest in the burners of the grill and block the gas and airflow to the burner ports. This creates a dangerous condition that can result in a fire behind the valve panel. Inspect and clean the burners periodically and follow the guidelines in the Cleaning and Maintenance section of this manual.

Lighting Instructions



NOTE: To light gas grill with a gas lighter, make sure the grill has been leak tested and burners be properly located. Insert long-necked gas lighter through the cooking grid, and in through an adjacent side port hole of the Flavorizer grid, placing near a burner side. Turn the closest burner knob on to “HIGH” setting to release gas. Turn on the button on gas lighter, burner should light immediately. Adjust burners to desired cooking temperature.



ANNUAL CLEANING OF GRILL HOUSING

Burn-off the grill after use will keep it ready for instant use, however, once a year you should give the entire grill a thorough cleaning to keep it in top operating condition.

1. Shut off gas supply at source and disconnect fuel line. Protect fuel line fitting.
2. Remove and clean the cooking grids, flavorizers and burners.
3. Remove warming rack and wash with mild detergent and warm water.
4. Cover the gas valve orifices with a piece of aluminum foil.
5. Brush the inside and bottom of the grill with a stiff wire brush, and wash down with a mild soap and warm water solution. Wash thoroughly and let it dry.
6. Remove aluminum foil from orifices and check orifices for obstruction.
7. Check electrode.
8. Reinstall flavorizers, cooking grids, and warming rack.
9. Reconnect to gas source and observe burner flame for correct operation.

IMPORTANT: You should NOT line the bottom of the grill housing with aluminum foil, sand or any other grease absorbent substance. Grease will not be able to drip into the drip tray and a grease fire may occur.

MAINTENANCE GUIDELINES

1. Keep outdoor cooking gas appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
2. Do not obstruct the flow of combustion and ventilation of air.
3. Keep the ventilation opening(s) of the cylinder enclosure free and clear from debris.
4. Visually check burner flames. Burner flames should be blue and stable with no yellow tips, excessive noise, or lifting.
5. Clean outdoor cooking gas appliance, including special surfaces, with recommended cleaning agents, if necessary.
6. Check and clean burner for insects and insect nests. A clogged tube can lead to a fire beneath the grill.

RUST-BROWN MARKS:

When this type of staining occurs it is unlikely that rusting of the stainless steel itself causes the marks. Similar marks can be found with both porcelain and plastic sinks. The rust marks are 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 “wirewool” 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 Grill; 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 Grill to its original condition. To avoid re-occurrence of any “rust-staining” it is essential that the source of the contamination be eliminated.

PITTING:

Another form of corrosion, which occasionally occurs in stainless steel, is pitting of the surface. The reason for this corrosive attack can usually be attributed to certain household products. Such as .

BLEACHES:

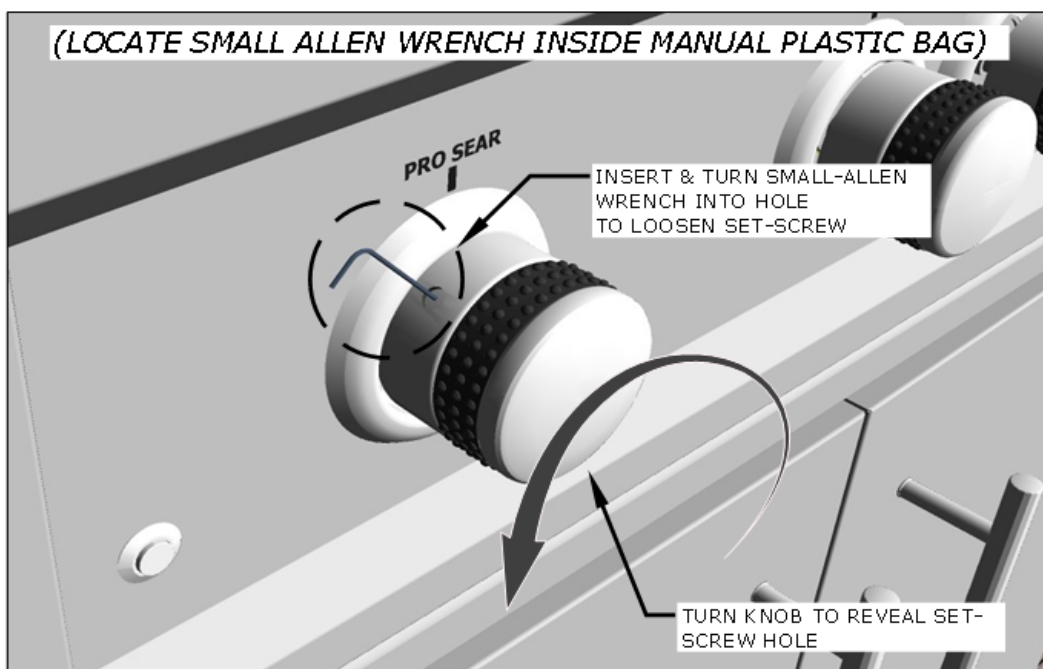
Most common domestic bleaches & sterilizing solutions contain chlorine in the form of sodium hypochlorite. If used in concentrated form, bleaches can attack the stainless steel, causing pitting of the surface. They should always be used to the strengths prescribed by the manufacturer and should be thoroughly 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 give pitting under certain conditions.

FOODSTUFFS:

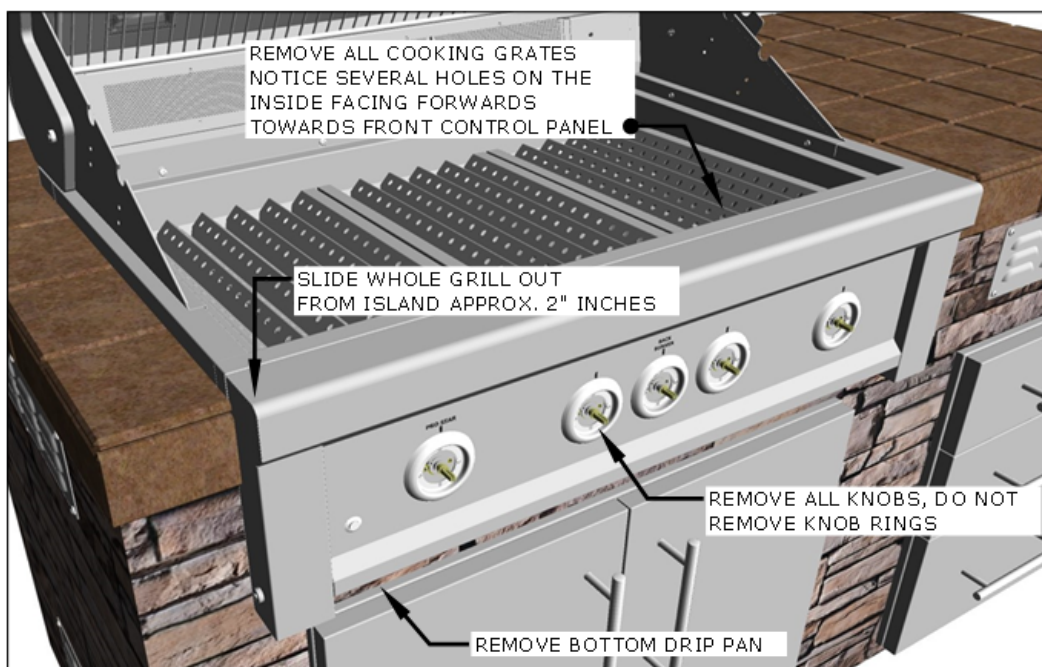
In general, stainless steel is fully resistant to all foodstuffs in common use. Only in isolated cases, such as when concentrated salt and vinegar mixtures are allowed to remain in contact with the steel for a long of period, it can cause irreparable surface damage

When performing a Gas Conversion, Opening the Panel is the First Step to convert the grill from either Liquid Propane or Natural Gas. Always Turn-Off and Disconnect any Gas Lines or Connections from the grill, before performing any service or conversion on the grill.

1. ROTATE KNOBS TO REVEAL HOLE, INSERT SMALL ALLEN WRENCH FOUND WITH PRODUCT MANUAL



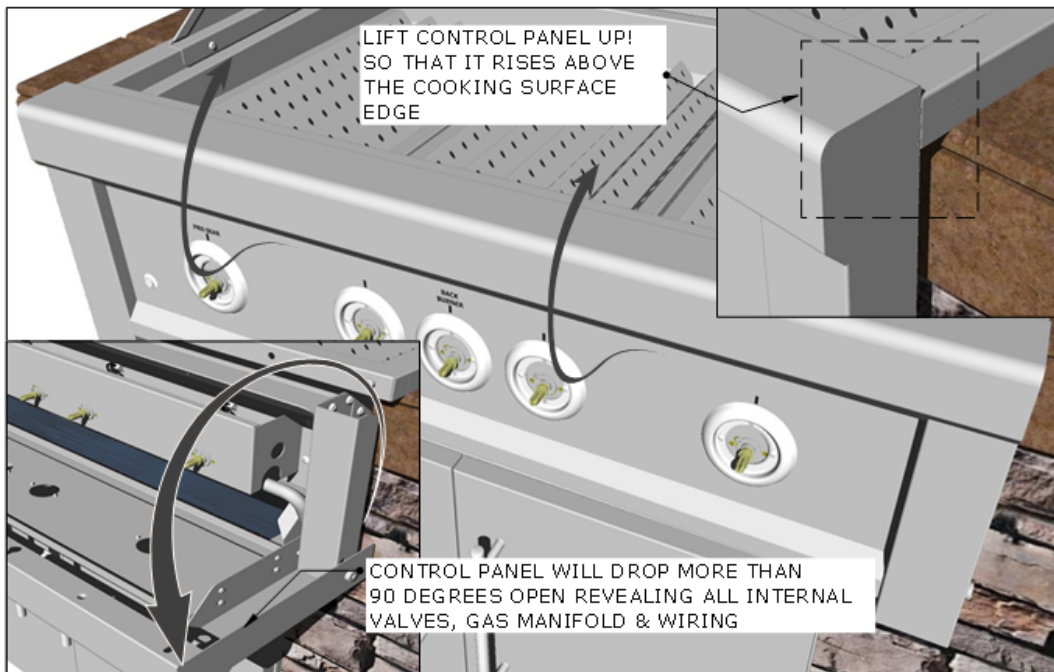
2. REMOVE COOKING GRATES, ALL KNOBS & DRIP PAN ONLY & PLACE ON SIDE COUNTER



3. LOCATE LARGE ALLEN WRENCH WITH PRODUCT MANUAL, REMOVE BACK CONTROL PANEL SCREWS



4. GRIP CONTROL PANEL TOP LIP, AND LIFT UP RELEASING PANEL, ALLOW IT TO DROP OPEN



Sunstone Metal Products LLC ("Sunstone US") provides this warranty to the original purchaser at the original site of delivery, upon presentation of proof of purchase. This warranty applies to Sunstone-branded RUBY grills used in normal single-family residential applications only. Commercial, rental, multi-family, and community applications are excluded.

CRITICAL INSTALLATION REQUIREMENT

All warranties are strictly conditioned upon proper installation and usage in exact accordance with the Sunstone Product Manual and Installation Guide specific to the model. Warranty is VOID if installation and/or use is not performed strictly in accordance with the product manual.

RUBY GRILL WARRANTY COVERAGE

COMPONENT	WARRANTY TERM
Firebox, Stainless Steel Housings & Frames	Limited Lifetime
Cooking Grates, Flavorizer Grids	3 Year Warranty
Stainless Steel Burners (Covers <i>surface corrosion and Burn Through</i> for 3-Years)	3 Year Warranty
Valves, Knobs, Lights, Electrical Parts	1 Year Warranty

Important: All Grill/Burner Series, Valves, Electrical Parts, and component-part warranties are limited to one-time replacement only. "Limited Lifetime" means the component is warranted by the manufacturer against defects in material and workmanship for the lifetime of the original purchaser under normal residential use. It does not include surface corrosion, discoloration, scratches, normal wear and tear, burn-through, cracks, seam separation, or holes caused by burn-through.

WHAT THIS WARRANTY COVERS	AUTHORIZED SELLERS
Manufacturing defects in material and workmanship under normal residential use. Sunstone US and the manufacturer may, at their option, repair or replace the defective part. This warranty does not cover labor, labor-related charges, removal, reinstallation, shipping, handling, or other incidental costs.	Only purchases from authorized Sunstone dealers or distributors qualify for this factory-backed warranty. Products purchased from unauthorized sellers, third-party online marketplaces (except authorized ones), B-stock, open-box, refurbished, or used items carry no warranty. Sunstone US may require proof of authorized purchase before honoring any claim.
WHAT THIS WARRANTY DOES NOT COVER	WARRANTY CLAIM PROCEDURE
<ul style="list-style-type: none">• Surface corrosion, rust, discoloration, scratches, cosmetic changes, or normal wear and tear.• Damage from high cooking temperatures, excessive humidity, chlorine, salt air, weather exposure, or environmental conditions.• Misuse, abuse, alteration, tampering, accident, neglect, improper fuel/gas supply, flare-ups, or operation contrary to the User Manual.• Improper/non-compliant installation; commercial, rental, or multi-family use; unauthorized service or repairs; use of unauthorized parts.• Shipping, handling, export duties, installation or reinstallation costs; incidental, consequential, special, punitive, or contingent damages; property damage or personal injury.• Damage from accidents, grease fires, flashback fires, severe weather, Acts of God, or chemical exposure.• Paint loss, surface rust, or stainless-steel discoloration considered normal wear and tear.	Contact Sunstone Customer Service with the model number, serial number (if applicable), proof of purchase, and a detailed description of the issue. Sunstone US may require return of defective parts (prepaid shipping by the customer) for inspection before approving any replacement. All claims are subject to inspection and verification by Sunstone US or the manufacturer. The warranty period is not extended by repair or replacement.