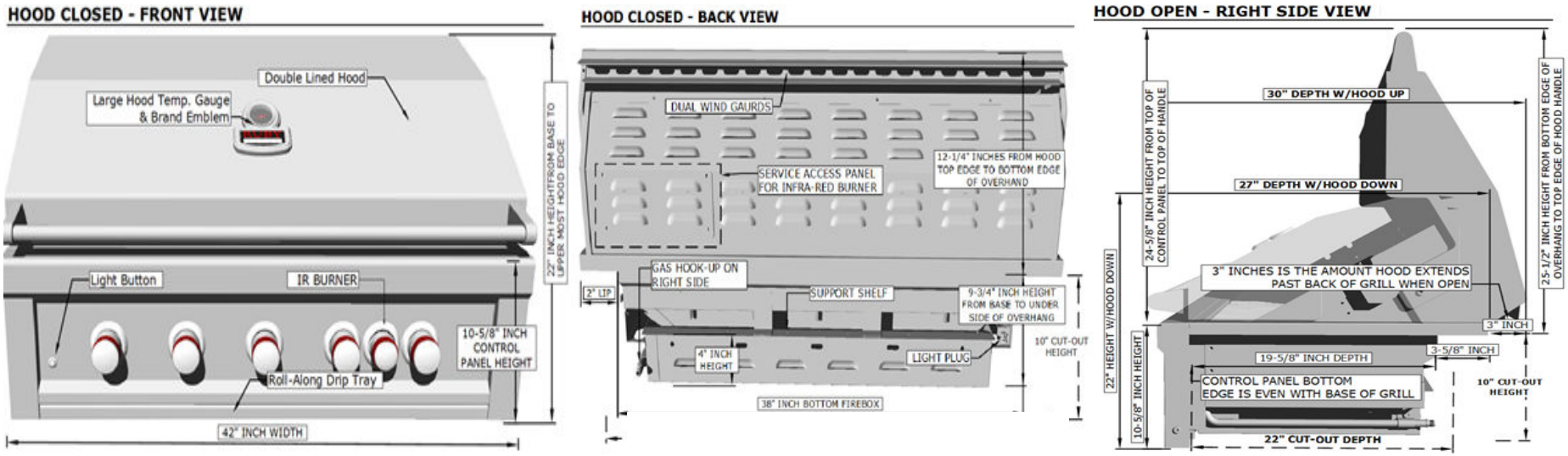
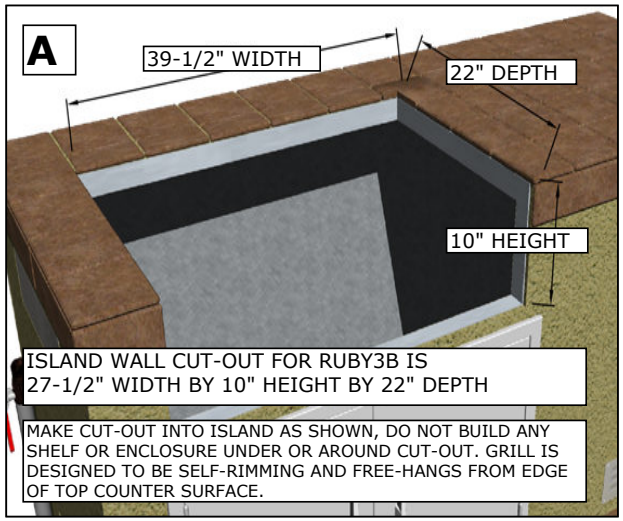
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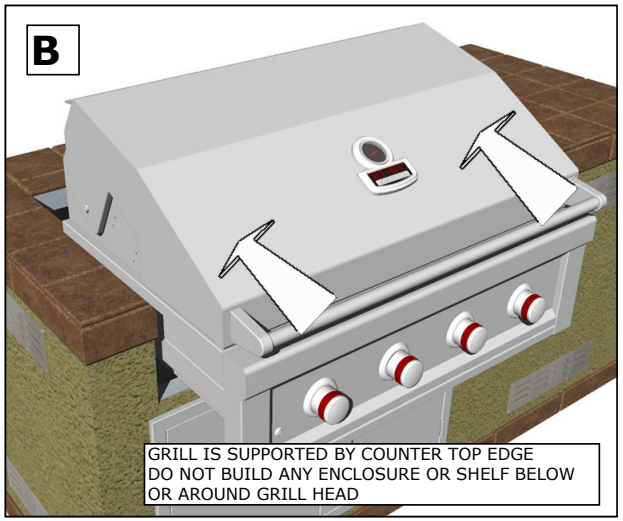
RUBY 42" 5-BURNER PRO-SEAR GRILL W/IR

Product Dimensions



Step by Step Install Instructions





1. Make Cut-Out in island according to diagram A. dimensions. Don't worry id Cut-Out edge is not perfect - since grill is Self-Rimming it will hide any imperfections.
2. Install the supplied either LP-Regulator or NG-hose and regulator to grill right side gas connector.
3. Plug the supplied Electrical Two-Prong Plug into make left side of grill connector.
4. Toss the loose Electrical Plug and hanging Regulator hose in behind grill cut-out hole as you Lift Grill and place the back under side edge into island cut-out so that is supported by left and right counter edge.
5. Carefully slide grill into island cut-out, make sure grill is centered between both left and right sides till grill is tight against your finished island wall. (See Diagram B)

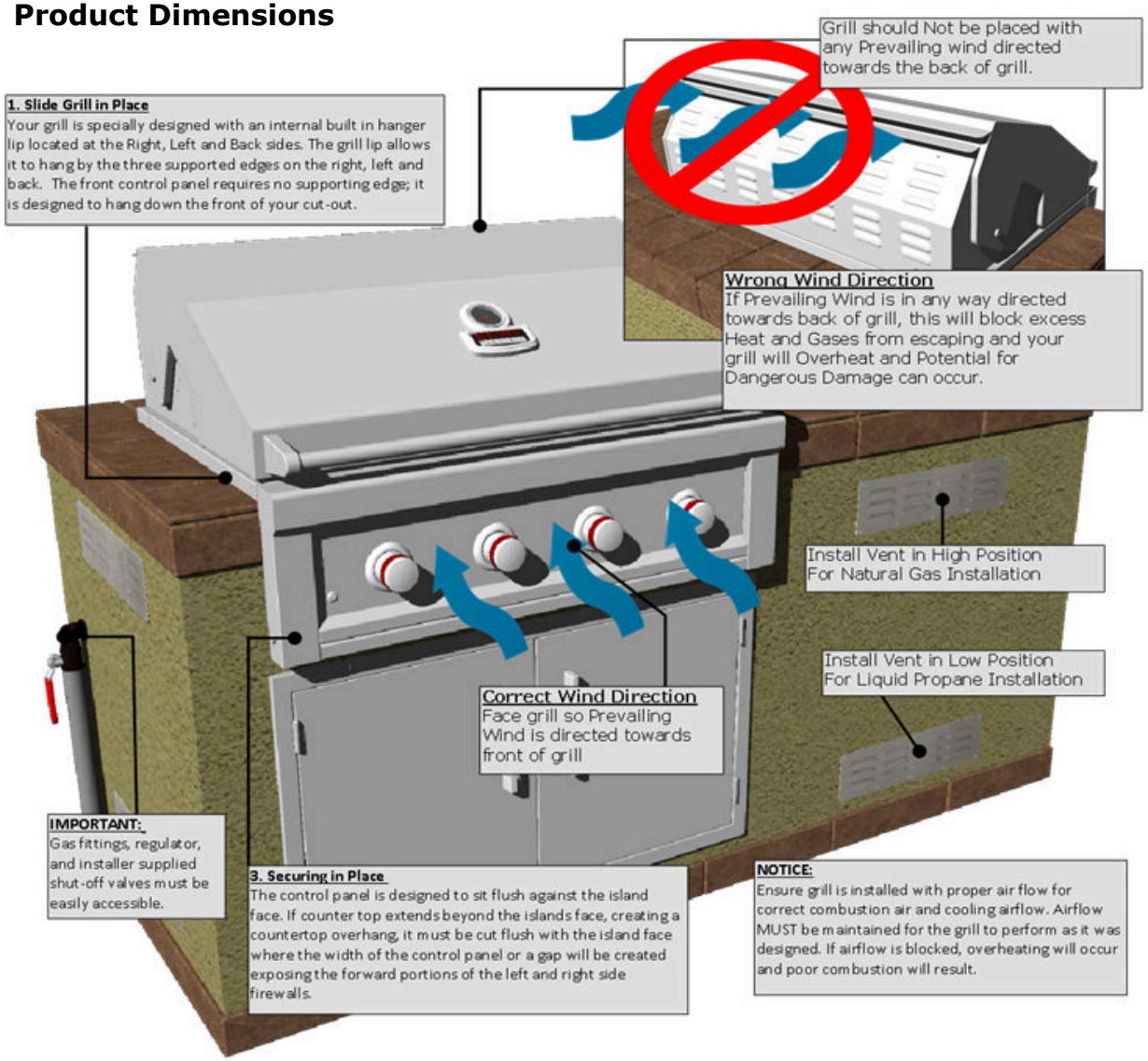
SPECIFICATIONS

42" W x 22" H x 27" D (PRODUCT SIZE)	Main Cooking Space: 770.25 Sq. Inches
39-1/2" W x 10" H x 22" D (CUT-OUT)	Total Cooking Space: 987.5 Sq. Inches
Cooking Grid Size: 39-1/2" W x 19-1/2" D	Grill Surface BTU's: 75,000 BTU's
Burger Count: 36 Burgers	IR Burner BTU's: 15,000 BTU's
Warming Rack Size: 217.25 Sq. Inches	

MATERIAL SPECIFICATIONS

- All Components are Solid 304 Stainless Steel(SS).
- Outside Hood is 18 Gauge(GA), Side Hood Panels are 16GA, Inside Hood is 22GA, Firebox is 18GA, Drip Pan is 20GA, Grates are Solid 304SS Bar, Sear Grate is 16 GA 304SS

Product Dimensions



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 with many other grill in the market.

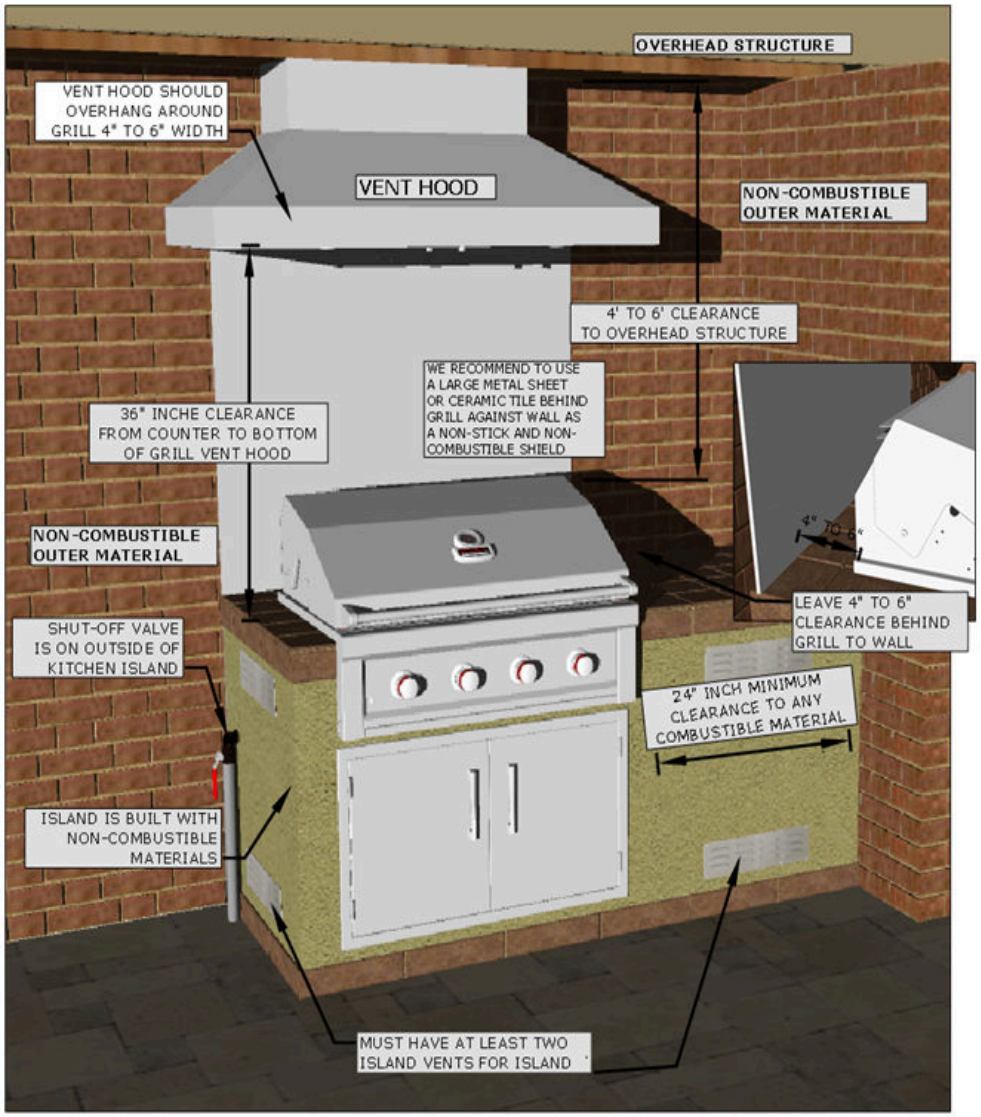
1. Maintain 24” Clearance from any Combustible Materials in ANY direction of Grill.
2. If any combustible materials within 24” distance, must have Heat Barrier like Grill Jacket, or other Non-Combustible type like Bricks, Hardy Board, Metal.
3. Orient the grill so the Prevailing winds are not blowing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

Windy Conditions

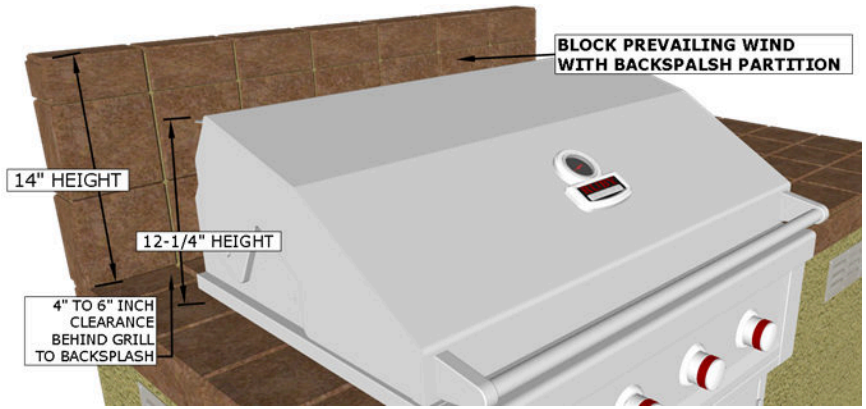
Your grill is specially designed to draw fresh air in through the front, and in direct to the bottom burners. When grilling the hot gases are then released through the back of grill through a venting system. Using your grill in windy conditions may disrupt the front-to-back air flow.

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 winds are not blowing into the rear or side of grill.

Locating Grill - Installing into Enclosed Area



ATTENTION: Take special precaution when installing grill in open Breezy area, check the direction of Prevailing Wind Direction, 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 that it functions correctly. Unlike an indoor appliance, your grill has to combat many outside weather influences in an all manner of weather related instances, most severely 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 direct wind is blowing.
2. If direction of wind is unclear, or difficult to combat even with preventative measures, then always grill with the hood open, and when hood is closed – always be within close proximity to grill and monitor it that it does not overheat.
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.