



Outdoor Griddles

Brabura 40 (Model 830-3852)

Brabura 32 (Model 830-3052)

Brabura 22 (Model 830-2052)

OWNER'S MANUAL

Installation and
Operating Instructions

SAVE THIS OWNER'S MANUAL FOR FUTURE REFERENCE

PLEASE READ THIS ENTIRE OWNER'S MANUAL BEFORE YOU INSTALL AND USE YOUR NEW OUTDOOR GRIDDLE.

If this griddle is not properly installed, a house fire may result. To reduce the risk of fire, follow the installation instructions.

CONTACT LOCAL AUTHORITIES WITH JURISDICTION (BUILDING DEPARTMENT or FIRE OFFICIALS), ABOUT PERMITS REQUIRED, RESTRICTIONS AND INSTALLATION INSPECTION IN YOUR AREA.



California Prop 65

WARNING: This product can expose you to chemicals including glass wool fiber and carbon monoxide which are known to the State of California to cause cancer, birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov

**For more information visit
www.hearthstoneoutdoor.com**

Outdoor Griddles
Brabura 40 (Model 830-3852)
Brabura 32 (Model 830-3052)
Brabura 22 (Model 830-2052)
Manual: 6400-41431
(BG223240 ED00)
R: 4/18/2022



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INTRODUCTION

Welcome to your HearthStone Outdoor Griddle

This manual has been written to help you use your Griddle with safety and satisfaction. It includes detailed information about the griddle, components, systems, installation, and operation. Please read it carefully, and familiarize yourself with your Griddle before you start cooking.

NOTES:

- This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.
- Read and follow all warnings and instructions before assembling and using the appliance.
- Follow all warnings and instructions when using the appliance.
- Keep this manual for future reference.

For support information on using your HearthStone Outdoor Griddle, go to www.hearthstoneoutdoor.com

SAFETY AND WARNINGS

DANGER

IF YOU SMELL GAS

- Shut off gas to the appliance.
- Extinguish any open flame.
- Open the lid.
- If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.

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

WARNING

- Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
- An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

DANGER

- Never operate this appliance unattended.
- Heated liquids remain at scalding temperatures long after the cooking process. Never touch cooking appliance until liquids have cooled to 115°F (45°C) or less.
- If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or a grease fire with water.

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

SAFETY AND WARNINGS

To reduce the risk of fire, injury to persons or damage when using the appliance, follow the safety instructions listed below. Read all the guidance before using the Griddle. Do not use a gas griddle for purposes other than intended.

- Use only in well ventilated areas.
- Never leave the product unattended when in use.
- Always open the lid before lighting. Do not close the lid during cooking or before the appliance has cooled down.
- Do not use a flame to check for gas leaks.
- Do not attempt to disconnect any gas connection while your appliance is in use or the gas supply is on.
- Never connect an unregulated gas line to the appliance.
- When not in use, make sure the gas supply is turned off at the supply cylinder.
- Keep appliance covered when not in use.
- After a period of storage or non-use, the appliance should be checked for gas leaks, deterioration, proper mounting, and burner obstruction before use.
- Do not move the device during use.
- Children should not be left alone or unattended in an area where the product is in use.
- Never allow them to sit, stand or play on or around the unit at any time.
- Never use the appliance in a very windy area.
- Do not obstruct the flow of combustion and ventilation to the appliance.
- Spiders and insects can nest in burners or openings and can block or restrict the burner. This can cause a flash back to the control panel, which can cause a fire.
- Do not place, store or operate the appliance on a slope.
- Unit should be inspected at least once a year or immediately if gas odor is present along with burner flames appearing yellow, appliance does not come up to temperature or heats unevenly, or unit makes popping noises.
- Do not smoke during leak test and extinguish all open flames.
- When cleaning burners, properly center burner in orifice and ensure burners are level before lighting to avoid fire or explosion hazard.
- Do not place the unit directly on the ground or other unsupported surface. This will prevent damage to the regulator/hose assembly.
- This appliance can be used with any brand of 20 pound LP gas tank, provided it is compatible with a suitable retention device (not included).
- Never use a cylinder with a damaged valve. The cylinder being used must have a collar to protect the cylinder valve.
- All pipe sealants must be of an approved type and resistant to the actions of LP gases. Never use pipe sealant on flared fittings.
- Always check for leaks after every LP tank change.
- For LP units, check with a full cylinder.
- Do not use the appliance until all connections have been checked and are free of leaks.
- Before each use, inspect the gas supply pipe or hose before turning on the gas. If there is evidence of cuts, wear or abrasion, it should be replaced before use. Replacement hose assembly must be as specified by the manufacturer.
- The installation must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58; or Natural Gas and Propane Installation Code, CSA B149.1; Propane Storage and Handling, CSA B149.2; or the Standard for Recreational Vehicles, ANSI A119.2/NFPA 1192; and Recreational Vehicle Code, CSA Z240 RV Series, as applicable.
- It shall be used only outdoors, and shall not be used in a building, garage, or any other enclosed area.
- It is not intended to be installed in or on a boat.

HearthStone Quality Home Heating Products, Inc. and BRABURA Griddle cannot be held responsible for any damage incurred to objects or people resulting from incorrect installation or use of the griddle.

GRIDDLE FEATURES

Enameled Cast Iron

The enameled cast iron griddle has incredible heat retention properties that sears foods perfectly, distributes heat for even cooking. The enameled surface is durable, non-stick, and cleans up easily.

High Quality Construction

The chassis and lid are constructed from heavy duty 304 stainless steel for easy cleaning and corrosion resistance. The 304 stainless steel burner tubes are long-lasting and dependable.

Exceptional Design

Independent burners provide different heat zones. Robust LED knobs are shown when burners are lit. The drain at the front of the griddle leads to a pull-out grease tray for quick and easy clean-up.



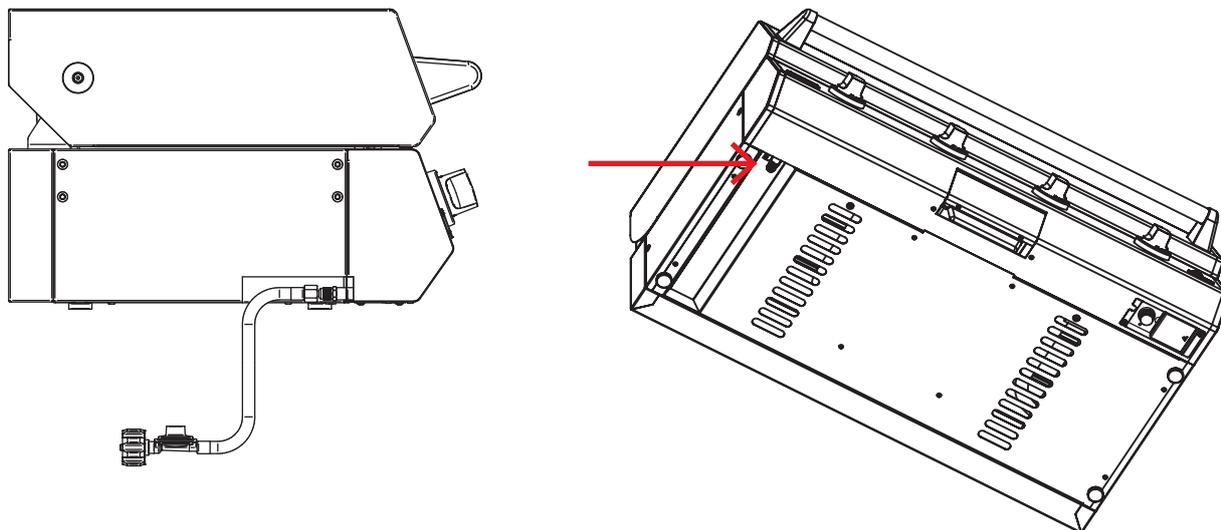
1. Heavy cast iron griddle
 - Exceptional heat retention
 - Covers the burners keeping them free from grease for many years of use.
2. Black enamel cooking surface
 - Durable, metal tools OK
 - Non-stick
 - Easy to clean
 - Clean cooking surface, no residual flavor
3. Built-in weather lid
 - Not for use while cooking
 - Close after use to protect the griddle
4. Grease drain
 - Move cooking residue to the grease drain during cleanup to collect in the grease tray
5. Grease tray
 - Catches the residue from the grease drain for easy cleanup
 - Disposable foil liners available
6. Independent zone burners
 - Create different heat zones across the griddle
 - 304 stainless steel construction
7. 304 stainless steel chassis
 - Weather resistant construction
8. LED burner knobs
 - Glow orange when the burner is lit
 - Continuous spark ignition
9. LED on/off button
 - Activates the knob halo lights
10. Battery access
 - Burner ignition is battery powered
 - LED knob lights are powered by a separate battery pack

GRIDDLE FEATURES

Gas Connection

The gas connection is located on the bottom left side of the griddle.

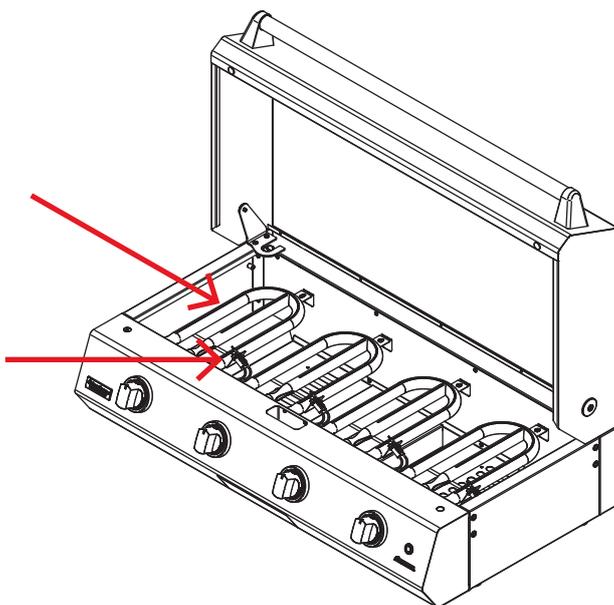
The Griddle is factory set for LP gas. It comes equipped with an LP hose/regulator assembly for connection to a standard 20 lb. LP cylinder (Type 1). The LP tank is not included. The griddle system is leak tested.



Independent Burners

HearthStone Outdoor Griddles are equipped with a thermocouple and safety valve system which monitors each burner. This will turn the gas off if the burner is not lit.

Each knob controls an independent burner to create different heat zones. Continuous spark ignition is provided on each burner.

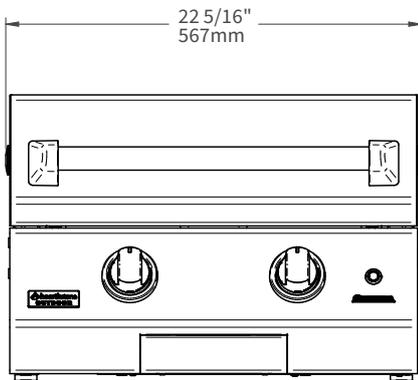


SPECIFICATIONS

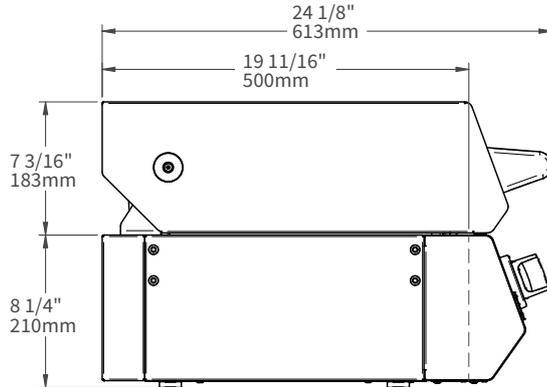
	Brabura 40	Brabura 32	Brabura 22
Model Number	830-3852	830-3052	830-2052
Number of Burners	4	3	2
BTUs per Burner	9,000	9,000	9,000
Total Surface BTUs/hr	36,000	27,000	18,000
Griddle Area	648 sq.in.	508 sq.in.	333 sq.in.
Griddle Surface Dimension	37" x 17 1/2"	29" x 17 1/2"	19" x 17 1/2"
Burger Count	27	22	16
Gas Type	LP	LP	LP
Fuel Conversion to NG	Kit Included	Kit Included	Kit Included
Griddle Plate Material			Enameled Cast Iron
Burner Material			304 Stainless Steel
Chassis Material			304 Stainless Steel
Ignition Type			Continuous Spark
Knobs			LED-lit, orange / white

GRIDDLE DIMENSIONS

Brabura 22 Griddle

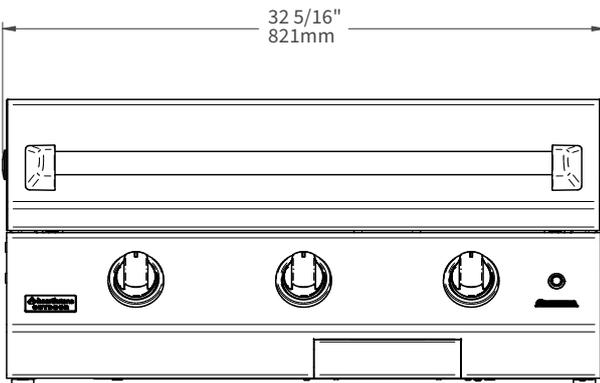


Front

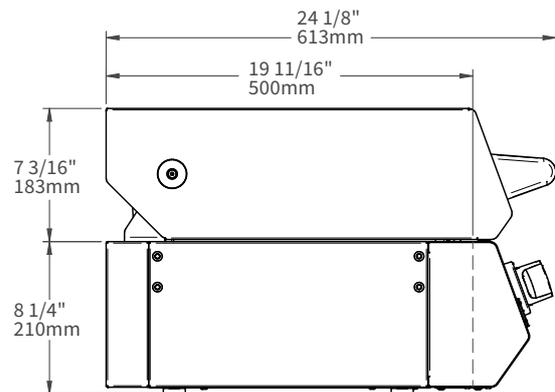


Side

Brabura 32 Griddle

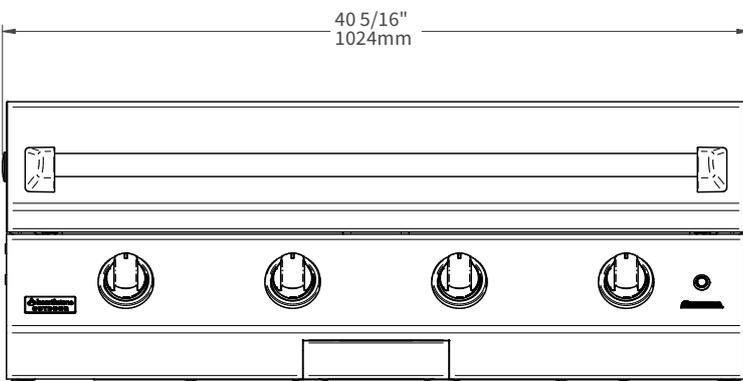


Front

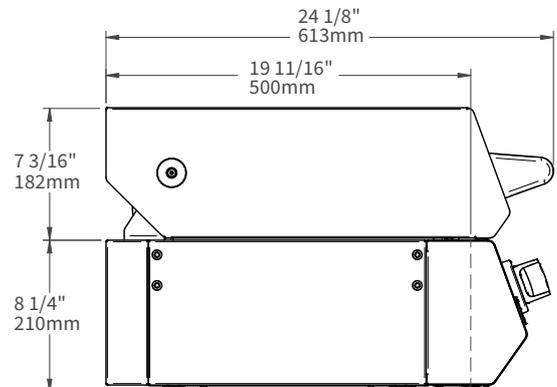


Side

Brabura 40 Griddle



Front



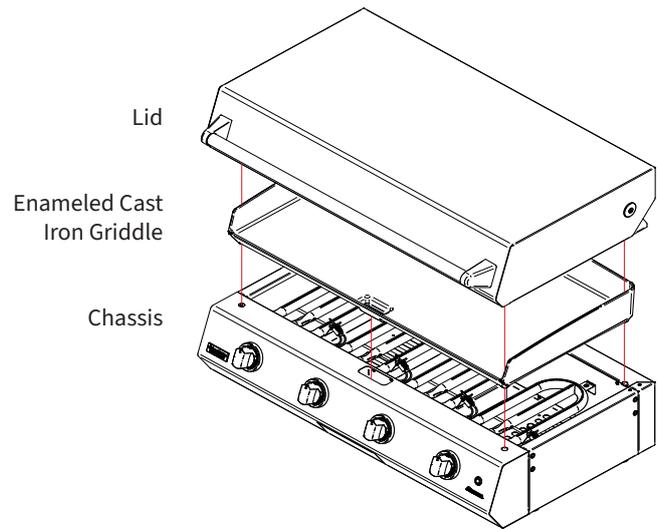
Side

PRODUCT ASSEMBLY

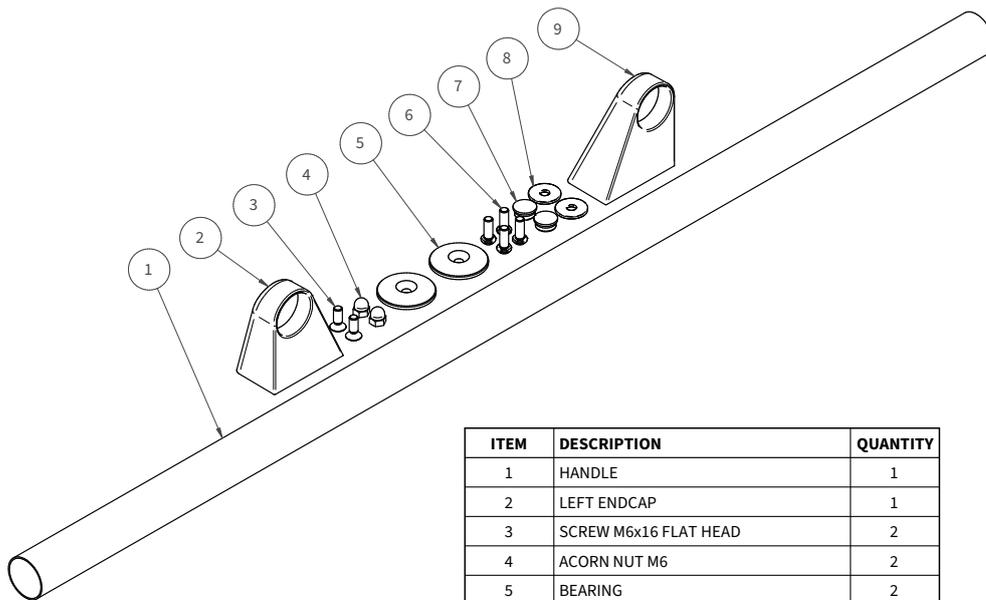
Packing list:

- Lid with parts and hardware for the handle and hinges, see below
- Enameled cast iron griddle
- Griddle chassis, fully assembled
- NG conversion kit (orifice and conversion label)

Some assembly is required to complete your griddle. Follow the steps to assemble the lid, mount the lid to the griddle chassis, and set the griddle in place.

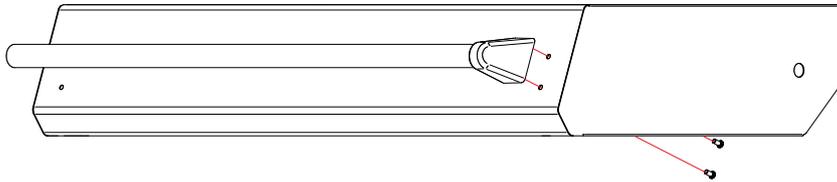


1. Lid components list

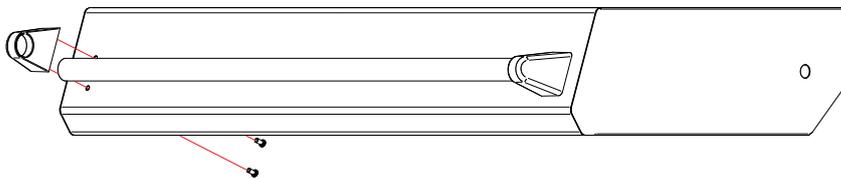


ITEM	DESCRIPTION	QUANTITY
1	HANDLE	1
2	LEFT ENDCAP	1
3	SCREW M6x16 FLAT HEAD	2
4	ACORN NUT M6	2
5	BEARING	2
6	SCREW M6x16	4
7	RUBBER BUMPER	2
8	WASHER	2
9	RIGHT ENDCAP	1

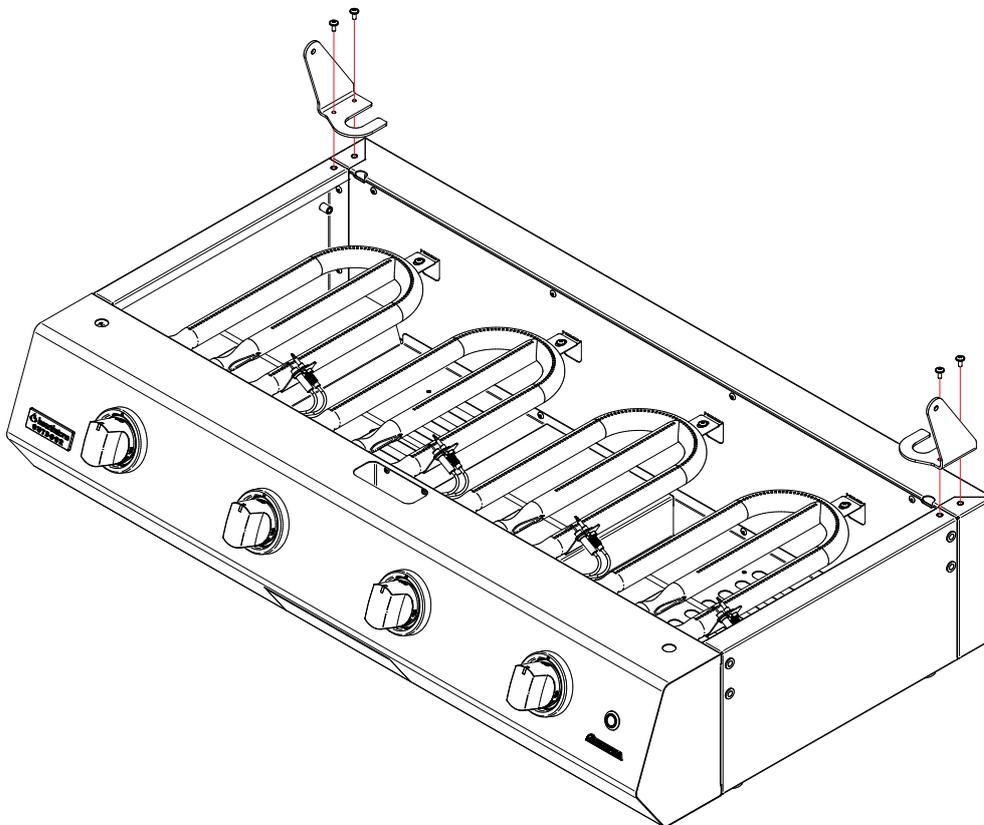
2. Attach the right end cap with 2 M6 screws, place the handle in the end cap



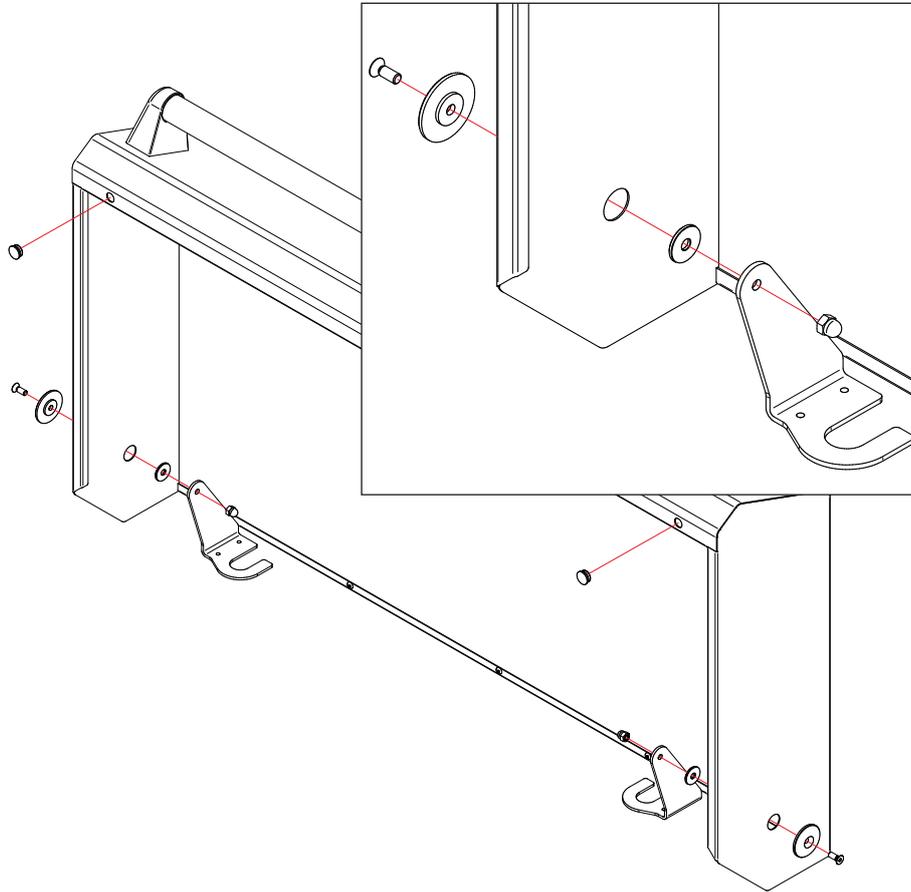
3. Capture the opposite end of the handle with the left end cap and attach it to the lid with 2 M6 screws



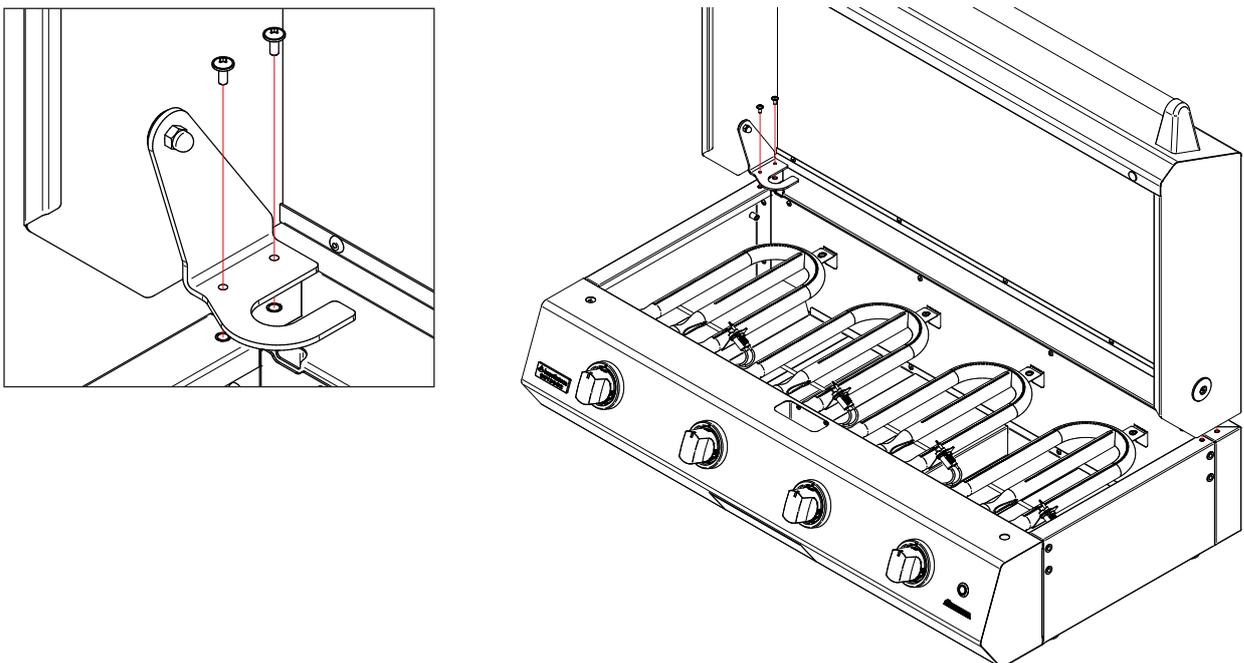
4. Remove the 2 lid brackets from the griddle chassis by removing 2 M4 screws from each bracket.



5. Attach the hinge brackets to the lid as shown. The components should be stacked in the following order from the outside in: M6 flat head screw - bearing - lid - washer - lid bracket - acorn nut. Attach the 2 rubber bumpers by pushing them into the holes on the lid as shown.



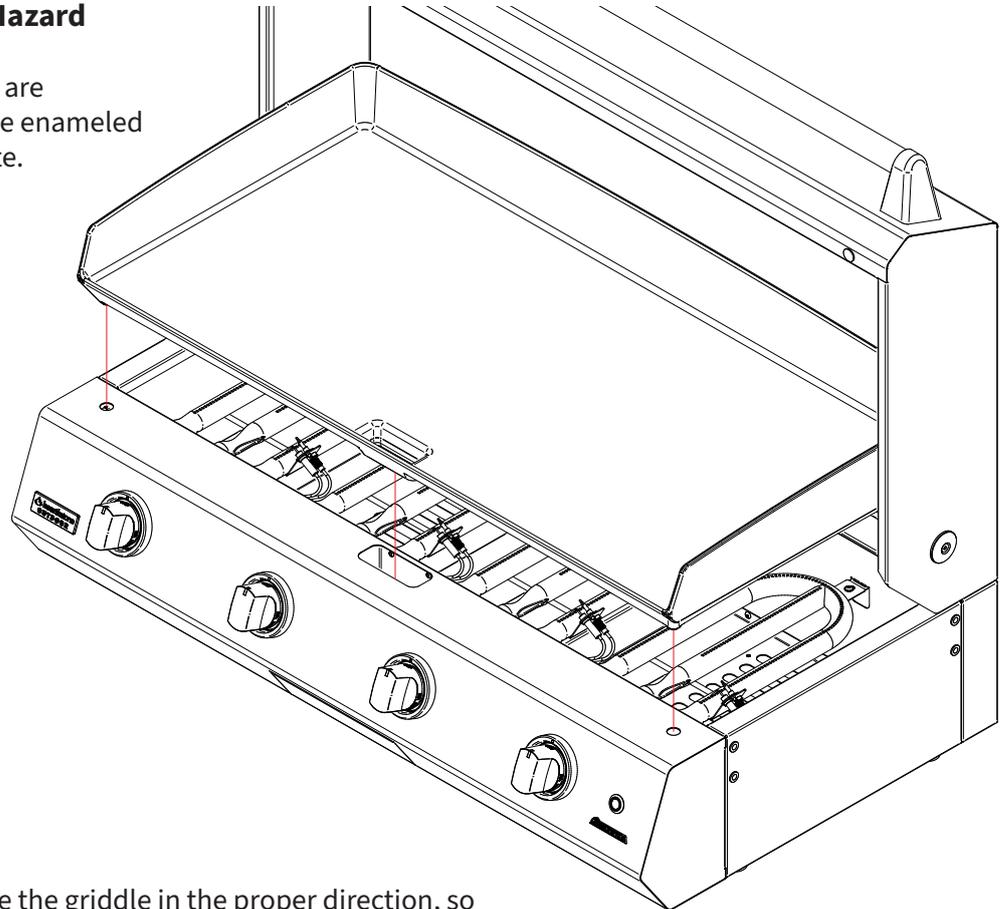
6. Mount the assembled lid to the griddle chassis by re-attaching the hinge bracket using the M4 screws.



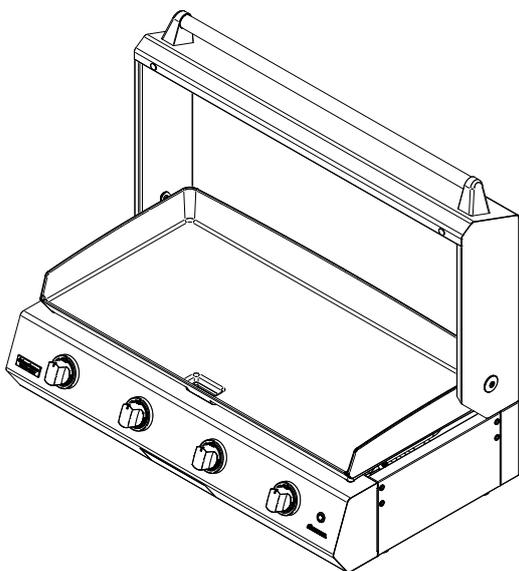
- Place the enameled cast iron griddle on the griddle chassis. The feet on the bottom of the griddle should align with the holes on the top surface of the griddle chassis as shown.

Excessive Weight Hazard

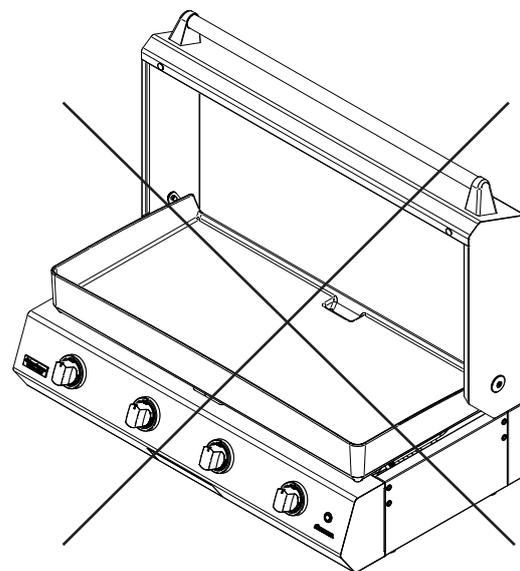
Two or more persons are required to handle the enameled cast iron cooking plate.



Note: Be sure to place the griddle in the proper direction, so the backsplash is at the back of the appliance and the grease drain at the front.



CORRECT



INCORRECT

BATTERY INSTALLATION AND REPLACEMENT

Batteries are required to power 2 separate systems in your griddle, burner ignition and LED knob lighting. Your Griddle is delivered with 5 AA (1.5V) batteries to power these systems.

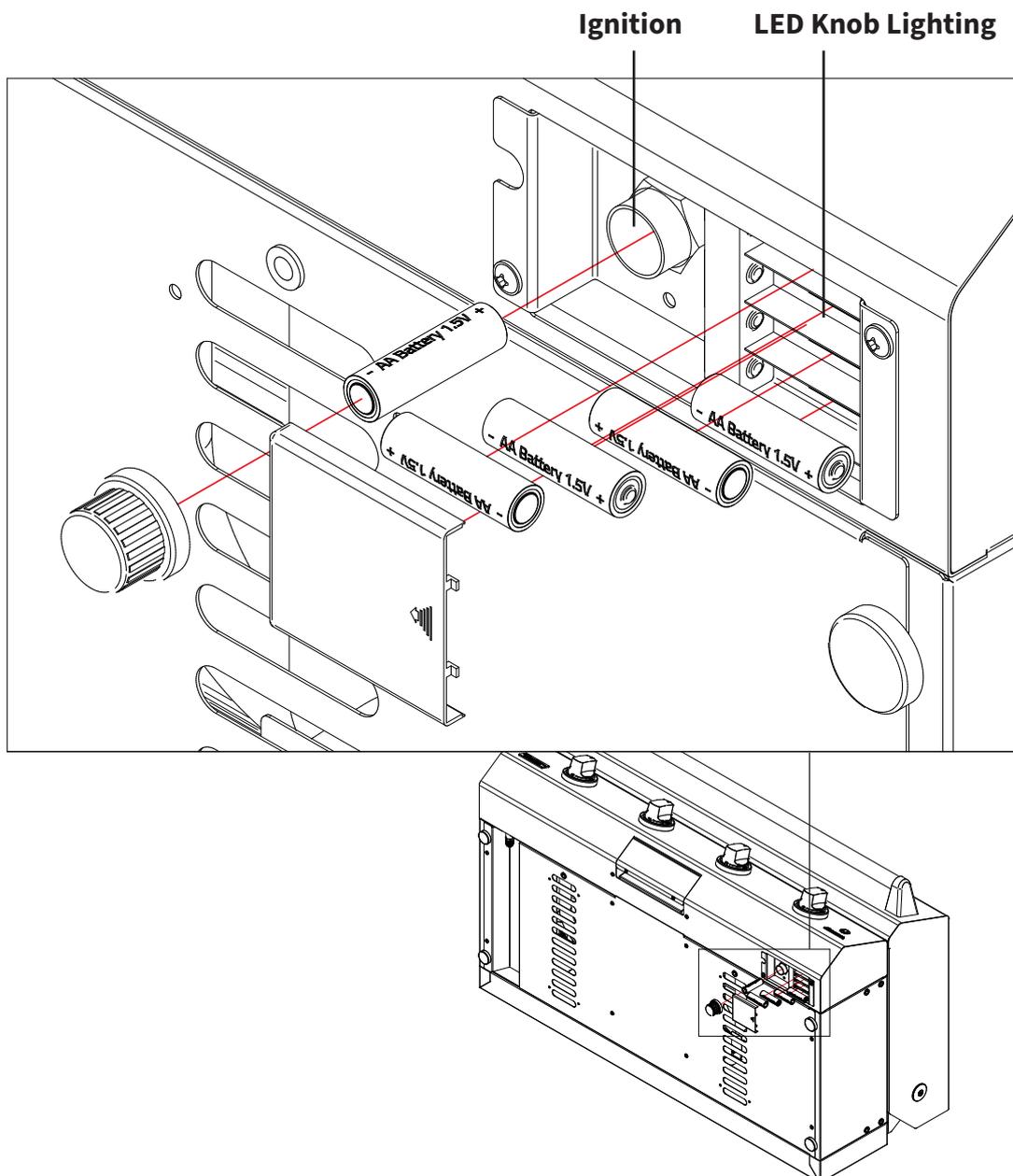
Ignition

The piezoelectric unit requires 1 AA battery to provide continuous spark ignition to each burner.

LED Knob Lighting

The LED knob lights require 4 AA batteries installed in the battery holder located on the bottom of the griddle chassis in the front corner.

When a knob is in use, an orange halo around that knob will illuminate. This will change from orange to white if the knob is turned to OFF.



GAS CONNECTIONS

Gas Requirements

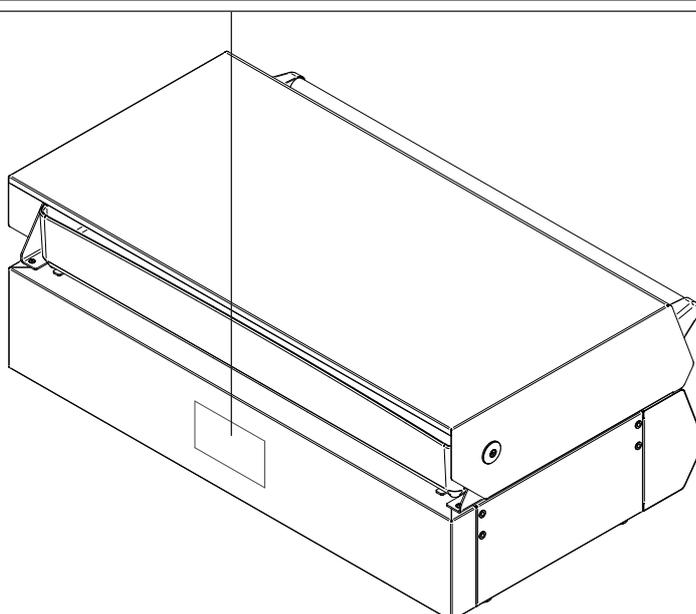
It is critical that the gas you use matches that which the Griddle is set up for. The Griddle is factory set to use liquid propane (LP). A gas conversion kit is included and must be installed in order to use natural gas (NG). Follow the instructions in the natural gas conversion section to convert your Griddle to NG.

You can verify which gas the appliance is set for by checking the rating label. The rating label is located on the rear of the chassis. The rating label lists the serial number, model number, and gas type.

Never connect an unregulated gas line to the appliance. You must use a gas regulator even if the supply is controlled.

Example rating label:

<p>FOR OUTDOOR USE ONLY. IF STORED INDOORS, DETACH AND LEAVE CYLINDER OUTDOORS.</p> <p>1. READ INSTRUCTIONS BEFORE LIGHTING AND COOKING USE. 2. ALWAYS OPEN LID DURING LIGHTING AND COOKING USE. 3. IF IGNITION DOES NOT OCCUR IN 5 SECONDS, TURN THE BURNER CONTROL KNOB OFF. 4. WAIT 5 MINUTE, THEN REPEAT THE IGNITION SEQUENCE.</p> <p>- MINIMUM CLEARANCE FROM SIDES AND BACK OF UNIT TO COMBUSTIBLE MATERIALS: 24" FROM SIDES OF APPLIANCE 24" FROM BACK OF APPLIANCE</p> <p>- DO NOT USE THIS APPLIANCE UNDER OVERHEAD COMBUSTIBLE MATERIALS. - TURN OFF GAS SUPPLY AT SOURCE WHEN APPLIANCE IS NOT IN USE. - THIS APPLIANCE IS NOT INTENDED FOR COMMERCIAL USE.</p> <p>POUR UTILISATION EXTÉRIEURE UNIQUEMENT. SI ENTREPOSÉ À L'INTÉRIEUR, DÉTACHER ET LAISSER LA BOUTEILLE À L'EXTÉRIEUR.</p> <p>1. LISEZ LES INSTRUCTIONS AVANT D'ALLUMER ET DE CUISINER. 2. TOU JOURS OUVRIRE LE COUVERCLE PENDANT L'ALLUMAGE ET LA CUISSON 3. SI L'ALLUMAGE NE SE PRODUIT PAS DANS LES 5 SECONDES, ARRÊTEZ LE BOUTON DE COMMANDE DU BRÛLEUR. 4. ATTENDEZ 5 MINUTE, PUIS RÉPÉTEZ LA SÉQUENCE D'ALLUMAGE.</p> <p>- DÉGAGEMENT MINIMUM DES CÔTÉS ET DE L'ARRIÈRE DE L'UNITÉ AUX MATÉRIEAUX COMBUSTIBLES: 24" DES CÔTÉS DE L'APPAREIL 24" À L'ARRIÈRE DE L'APPAREIL</p> <p>- N'UTILISEZ PAS CET APPAREIL SOUS DES MATÉRIEAUX COMBUSTIBLES AÉRIENS. - FERMEZ L'ALIMENTATION EN GAZ À LA SOURCE LORSQUE L'APPAREIL N'EST PAS UTILISÉ. - CET APPAREIL N'EST PAS DESTINÉ À UN USAGE COMMERCIAL.</p>		<p>Manufactured by:</p> <p>BRABURA MONSALUD 23, VILAFRANCA DE LOS BARRROS 06220 - SPAIN</p> <p>Manufactured for:</p> <p>hearthstone OUTDOOR 317 STAFFORD AVE, MORRISVILLE VT 05661 - USA</p> <p>CERTIFIED TO / CERTIFIÉ SELON: ANSI Z21.89/CSA 1.18-2017 - OUTDOOR COOKING SPECIALTY GAS APPLIANCE ANSI Z21.58/CSA 1.6-2017 - OUTDOOR COOKING GAS APPLIANCE</p> <p>POWER 36.000 BTU/HR 9.000 BTU/HR PER BURNER</p>	
<p>1. THE INSTRUCTION MANUAL CONTAINS IMPORTANT INFORMATION NECESSARY FOR THE PROPER ASSEMBLY AND SAFE USE OF THE APPLIANCE. 2. READ AND FOLLOW ALL WARNINGS AND INSTRUCTIONS BEFORE ASSEMBLING AND USING THE APPLIANCE. 3. FOLLOW ALL WARNINGS AND INSTRUCTIONS WHEN USING THE APPLIANCE. 4. IF INSTRUCTIONS OR PARTS ARE MISSING CONTACT YOUR VENDOR.</p> <p>1. CETTE NOTICE CONTIENT DES RENSEIGNEMENTS IMPORTANTS PERMETTANT UN ASSEMBLAGE ADÉQUAT ET À UNE UTILISATION SÉCURITAIRE DE L'APPAREIL. 2. LIRE ET SUIVRE TOUTES LES MISES EN GARDE ET TOUTES LES INSTRUCTIONS AVANT L'ASSEMBLAGE ET L'UTILISATION DE L'APPAREIL. 3. SUIVRE TOUTES LES MISES EN GARDE ET LES INSTRUCTIONS LORS DE L'UTILISATION DE L'APPAREIL. 4. SI VOUS N'AVEZ PAS TOUTES LES INSTRUCTIONS OU LES PIÈCES, COMMUNIQUEZ AVEC VOTRE FOURNISSEUR.</p>		<p>GAS TYPE</p> <p>OPERATIONAL PRESSURE</p>	
		<p>PROPANE</p> <p>11.0" W.C</p>	
		<p>NG</p> <p>7.0" W.C</p>	
<p>MODEL: 830-3852</p>		<p>SERIAL NUMBER: G4022xxxx</p>	



GAS CONNECTIONS

LP Connection

The Griddle is factory set for LP gas. It comes equipped with an LP hose/regulator assembly for connection to a standard 20 lb. LP cylinder (Type 1). The LP tank is not included. The griddle system is leak tested. Do not remove the Regulator/Hose assembly from the product during cart installation.

Connection: LP Hose with a type 1 quick disconnect and regulator. Operating pressure: 11.0"W.C.

Ensure the main valve on the tank is completely closed and all burner knobs are in the OFF position. Although the flow of gas is stopped when the Type 1 system is disconnected as part of its safety feature, you should always turn off the LP tank main valve after each use and during transport of the tank or unit.

Insert the regulator inlet into the tank valve and turn the black coupler clockwise until it tightens. Do not over tighten the coupler. Turn the main tank valve ON and the burner control valves to HI for about 20 seconds to allow the air in the system to purge. Turn the valves OFF and wait 5 minutes before attempting to ignite the burners.

When an LP unit is being directly connected to an LP house system, you must follow the natural gas connection guidelines. The installer must provide the proper gas regulator to reduce the gas pressure to 11" W.C.

Changing the LP cylinder

Ensure the main tank valve is turned OFF and the control knobs are in the OFF position before turning the coupler counter clockwise to disengage the inlet. Remove the inlet from the tank valve opening.

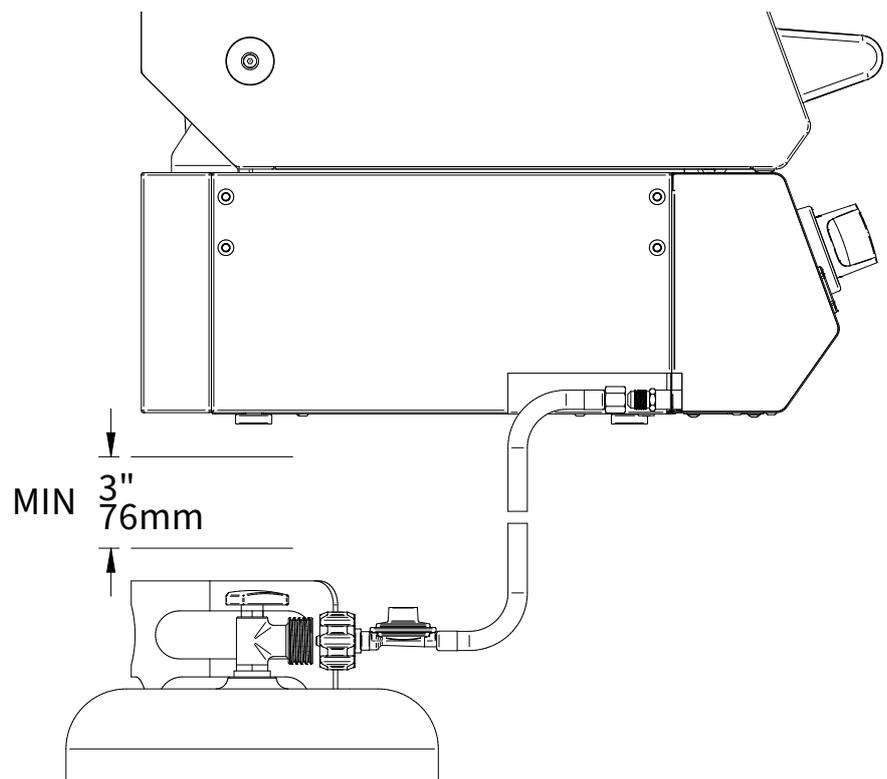
The LP tank must be changed in a well ventilated place, away from any heat sources (cigarette, electrical appliances, etc.).

Always check for gas leaks after every LP tank change.

Notes:

1. Do not store a spare LP gas cylinder under or near this appliance;
2. Never fill the cylinder beyond 80 percent full; and
3. If the instructions in 1 and 2 are not followed exactly, a fire causing death or serious injury may occur.

CGA No. 791 connection: "Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane."

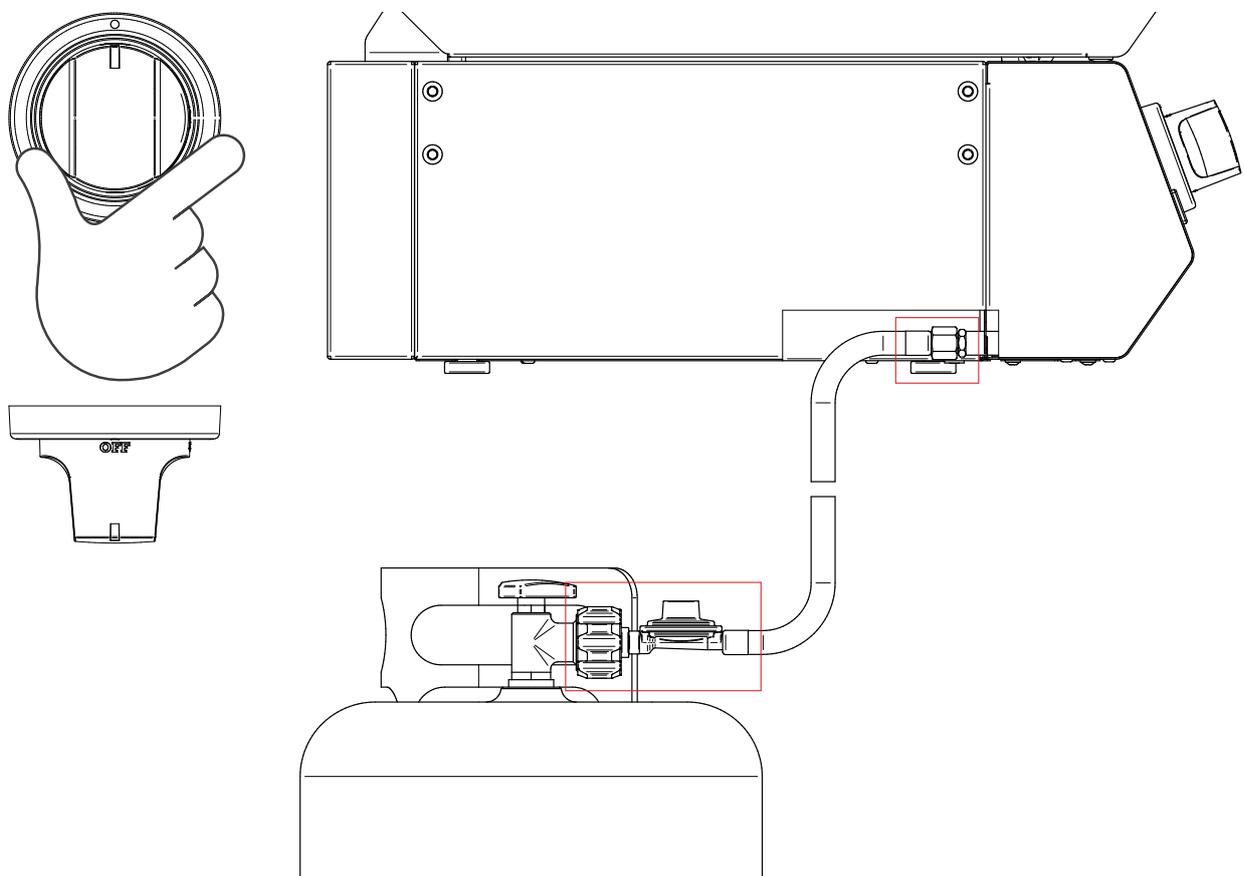


LEAK TESTING

Leak Test Procedure

A complete gas tightness check must be performed at the installation site. Periodically check the whole system for leaks, or immediately if the smell of gas is present.

1. Prepare soap solution by combining one part of liquid detergent and one part of water.
2. Ensure all control valves are in the OFF position before turning the gas supply ON.
3. Check all connections from the supply line or LP cylinder by applying the solution around the connection, tubing and end of the manifold.
4. If bubbles appear to “grow” on any of the connections, you have a gas leak. IMMEDIATELY turn off the gas supply.
5. Tighten any leaking connections. Turn the gas ON, and recheck. If you cannot stop a gas leak, turn the gas supply OFF, do not use your Griddle, and contact the shop where you purchased this appliance.

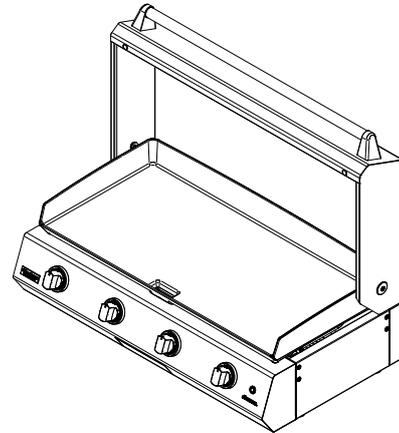


Advice: Before each use of the Griddle, clean and inspect the hose. If there is evidence of abrasion, wear, cuts, or leaks, the hose must be replaced prior to the appliance being put into operation. The replacement hose assembly must be: LP regulator hose assembly 11" W.C.

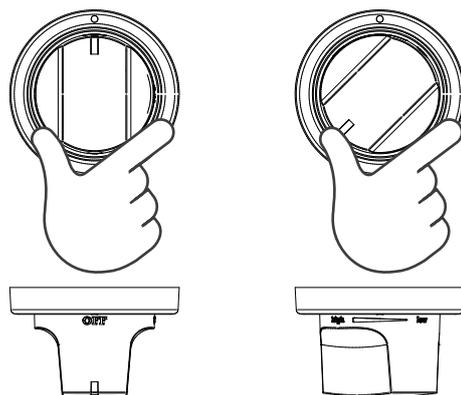
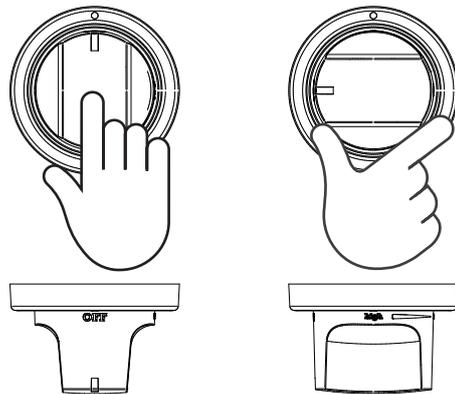
LIGHTING INSTRUCTIONS

HearthStone Outdoor Griddles are equipped with a thermocouple and safety valve system which monitors the burner. This will turn the gas off if the burner is not lit.

1. Open the lid and remove any cooking utensils. Ensure the grease tray is in place and all the knobs are on the OFF position.
2. Turn the gas supply ON at the cylinder.
3. Press the knob light button to the right if the burner knobs. This button activates the halo lights on the knobs. When a knob is in use, an orange halo around that knob will illuminate. This will change from orange to white if the knob is turned to OFF.
4. Push in and hold the selected knob for 2 seconds. Turn the knob to HIGH and hold for 10 seconds to light the burner.



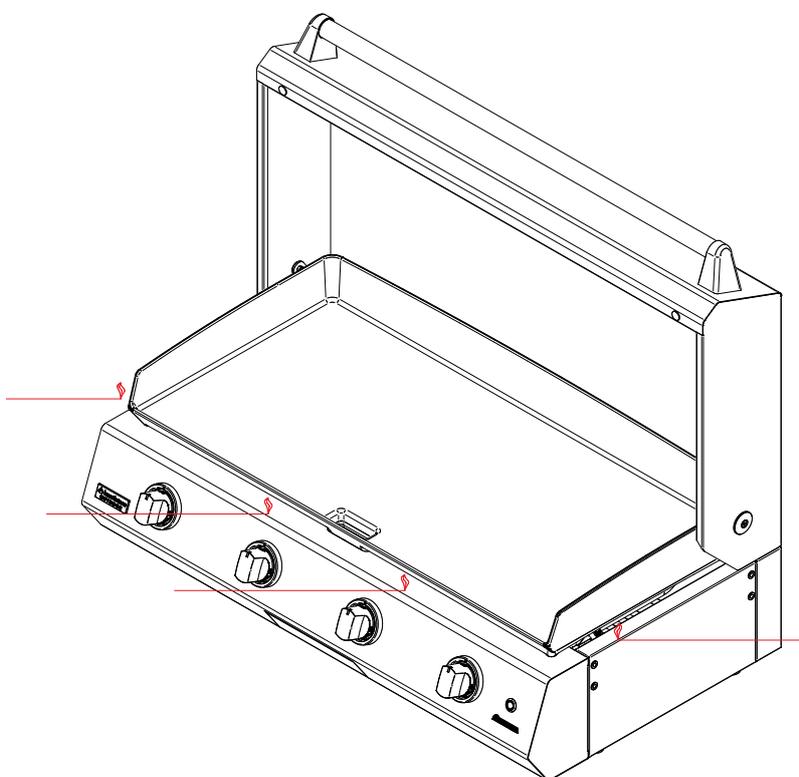
5. If the burner does not light after several attempts, turn the knob to OFF, wait 5 minutes, and repeat step 4. If the burners do not stay lit, repeat steps 4 and 5.
6. When the burner is lit, adjust the heat by turning the knob to the desired high/low position.
7. To shut the Griddle off, turn the cylinder valve to the OFF position, then turn all the control knobs on the appliance clockwise to the OFF position.



MANUAL LIGHTING INSTRUCTIONS

If the burner will not light after several attempts, the burner can be manually lit. If you have attempted to light the burner with the ignition, allow 5 minutes for any accumulated gas to dissipate.

1. Open the lid and remove any cooking utensils. Ensure the grease tray is in place and all the knobs are on the OFF position.
2. Using a special safety match, carefully light a match, turn on the burner you wish to light, and insert the lit match between the cast iron griddle and the chassis to ignite the burner. Repeat for each burner you want to light.
3. Once the burner is lit, adjust the heat by turning the knob to the desired high/low position.
4. To shut the Griddle off, turn the cylinder valve to the OFF position, then turn all the control knobs on the appliance clockwise to the OFF position.



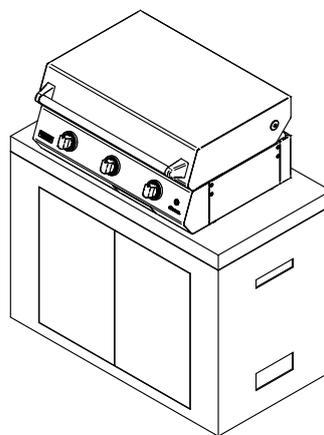
INSTALLATION

HearthStone Outdoor Griddles must be located outdoors only. As with any gas appliance, harmful carbon monoxide is produced during the combustion process that should not be allowed to accumulate in a confined space. Also, since hot air rises above the Griddle while in operation, covered locations should be avoided. Do not locate the Griddle where an overhang or awning may cover it. CAUTION should be taken when grills are used near glass, vinyl siding or other temperature sensitive construction materials. In some cases it may be necessary to increase the clearance around the Griddle to avoid damage to vinyl siding. Check with the manufacturer of the siding material for details.

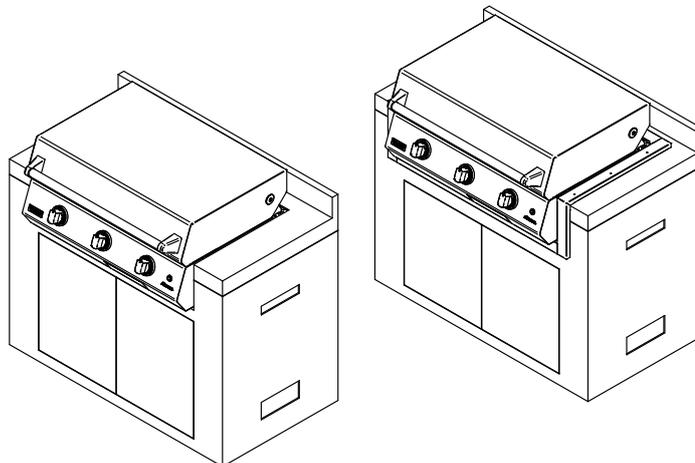
The Griddle is design-certified for use outdoors only and is not intended to be installed in or on recreational vehicles and/or boats. This appliance must be on a level, stable surface in an area clear of combustible material. An asphalt surface may not be acceptable for this purpose.

Our Griddles are designed for easy installation in one of three ways.

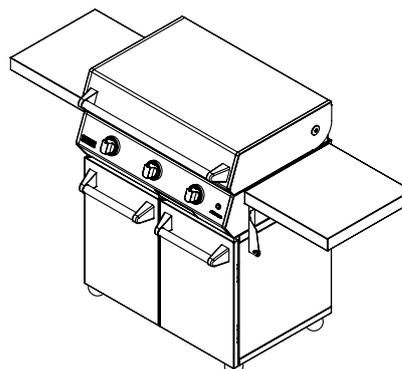
1. Countertop: Set the griddle on top of a non-combustible counter.



2. Built-in: Installed into a non-combustible counter, or a combustible counter using the Build-in liner accessory.



3. Rolling Base: Mount the griddle to the Rolling Base accessory to make a freestanding griddle. Instructions included with the Rolling Base.



INSTALLATION - COUNTERTOP

Your Griddle may be installed on top of a non-combustible counter. The Griddle must be located outdoors only. This appliance must be on a level, stable surface in an area clear of combustible material.

Locating the Griddle

When determining a suitable location, take into account concerns such as exposure to wind, proximity to traffic paths, and keeping any gas supply line as short as possible.

- Locate the unit in a well-ventilated area.
- The counter and supporting ledges or deck must be level and flat.
- The enclosure should have ventilation holes to prevent gas build-up in the event of a leak.

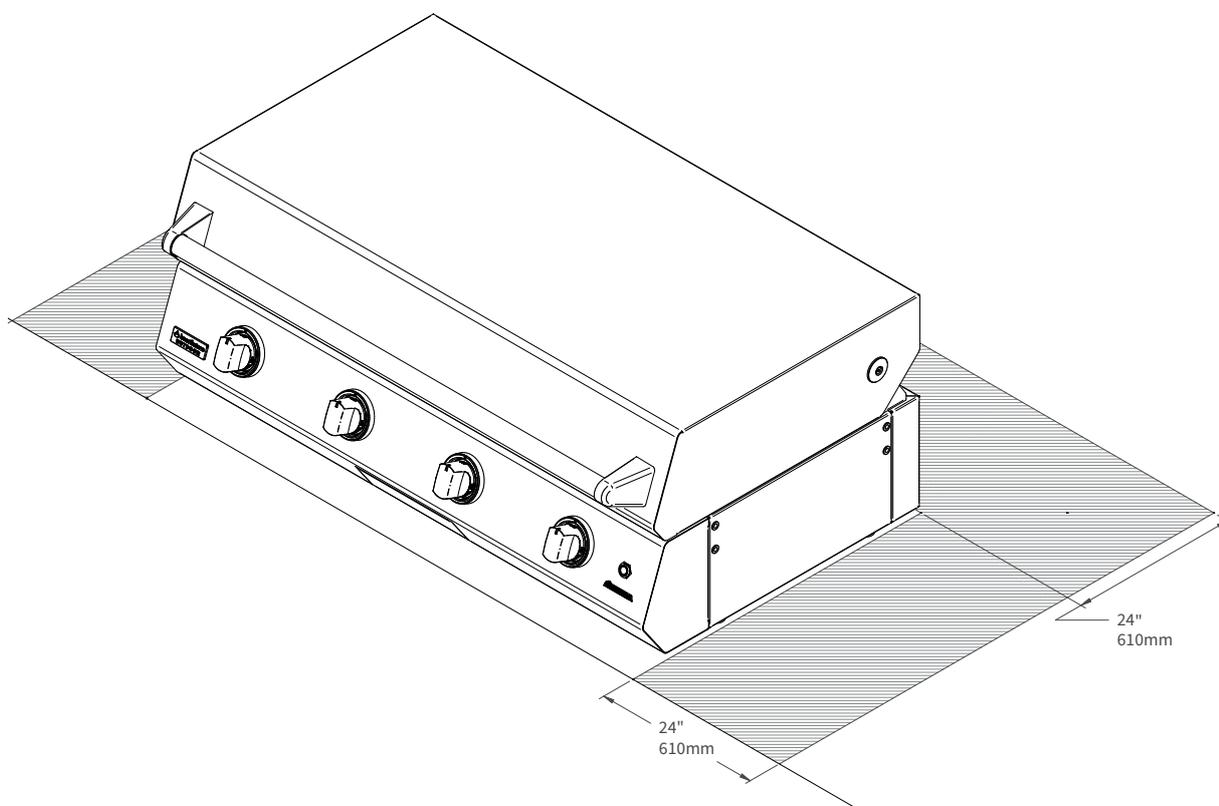
HearthStone recommends installing the manual shut-off valve in a location readily accessible by the customer, so that gas to the appliance can be shut off in an emergency situation. However, the appliance must not be modified in any way to accommodate such placement.

Clearances to Combustible Surfaces - Countertop

The Griddle should not be located closer than 24"/610mm to any adjacent combustible surface.

Allow 24"/610mm from the sides and rear to combustible construction while in operation.

The Griddle should not be located under any overhead unprotected combustible construction.



INSTALLATION - BUILT-IN

The Griddle is designed for easy installation into masonry enclosures. The griddle is intended either for installation in a built-in enclosure constructed of non-combustible materials or for an installation in a built-in enclosure constructed of combustible material when installed with a HearthStone Outdoor Build-In Liner.

Locating the Griddle

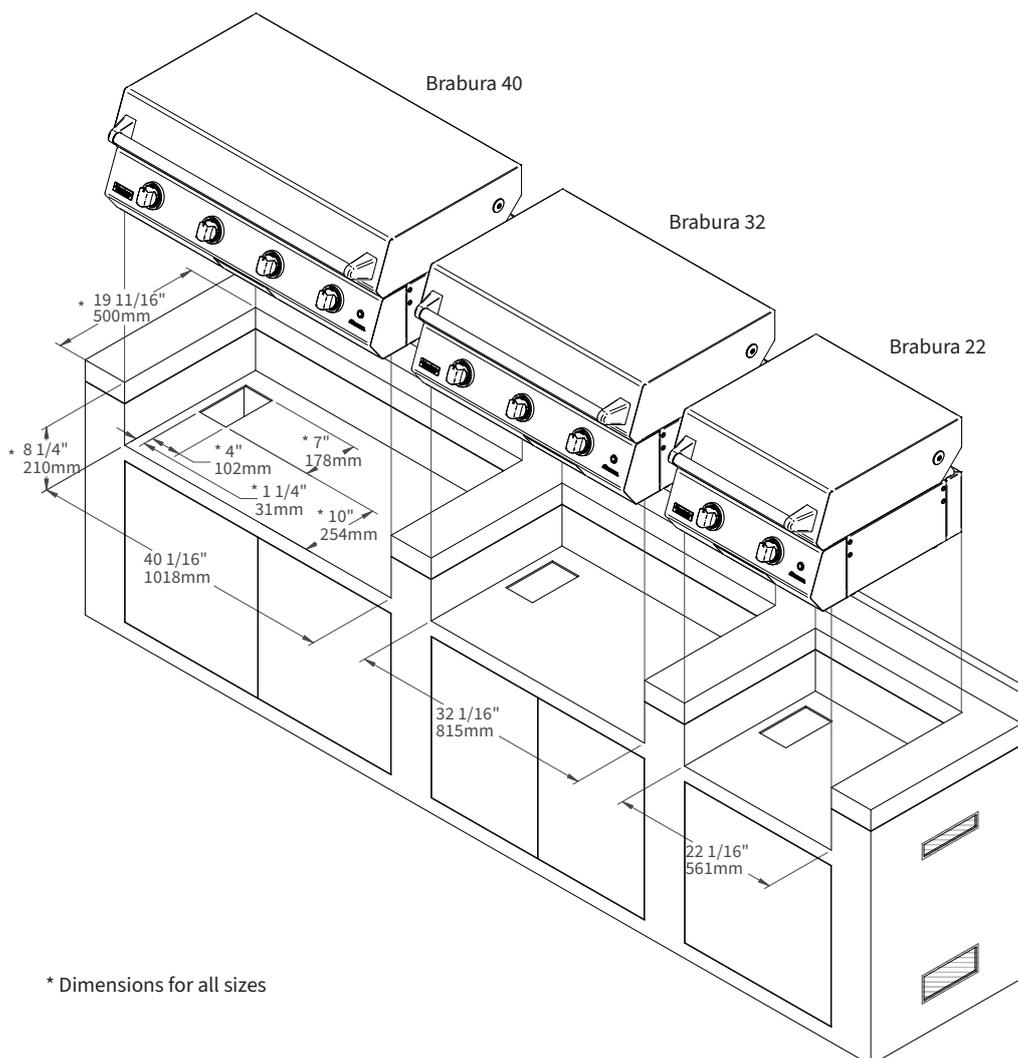
When determining a suitable location, take into account concerns such as exposure to wind, proximity to traffic paths, and keeping any gas supply line as short as possible.

- Locate the unit in a well-ventilated area.
- The counter and supporting ledges or deck must be level and flat.
- The enclosure should have ventilation holes to prevent gas build-up in the event of a leak.

HearthStone recommends installing the manual shut-off valve in a location readily accessible by the customer, so that gas to the appliance can be shut off in an emergency situation. However, the appliance must not be modified in any way to accommodate such placement.

Standard Cutout Dimensions

For non-combustible applications, the griddle drops into the opening shown in the cutout detail drawing. A deck is required to support it from the bottom.



Cutout Dimensions - Combustible Construction with Build-in Liner

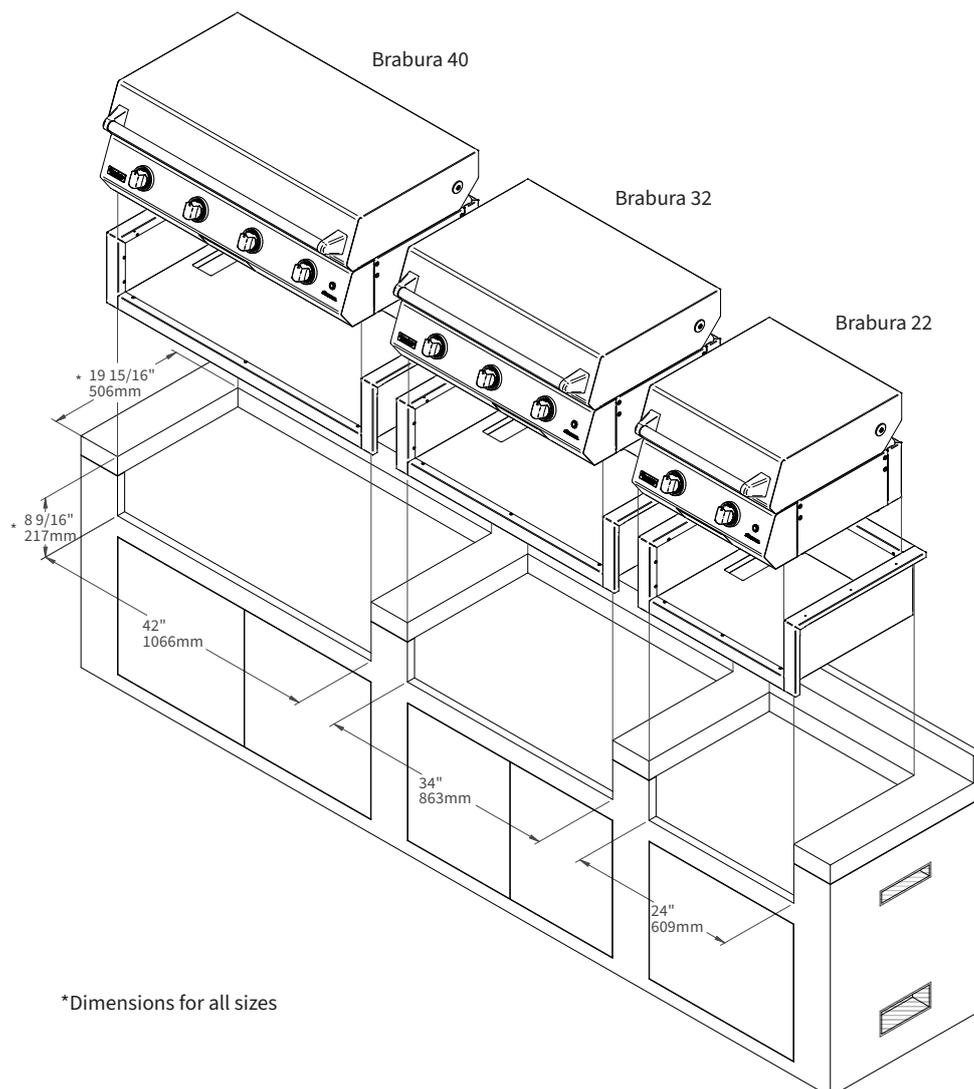
Combustible constructions refers to a building structure or decorative structure made of wood, compressed paper, plant fibers, vinyl/plastic or other materials that are capable of transferring heat or being ignited and burned. Such material shall be considered combustible even though flame-proofed, fire-retardant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

Build-in Liners

To install the Griddle into a enclosure constructed of combustible materials, use only the HearthStone Outdoor Build-in Liner appropriate for the Griddle model. Our Build-in Liners have been specifically designed and tested for this purpose.

- Build-in Liner / Brabura 40: 933-38900
- Build-in Liner / Brabura 32: 933-30900
- Build-in Liner / Brabura 22: 933-20900

Review the detail drawing shown and take into account the provisions shown for gas line connection clearance in the rear corner. It is required that ventilation holes are provided in the enclosure to eliminate the potential build-up of gas in the event of a gas leak. The counter and supporting ledges and/or deck must be level and flat and strong enough to support the griddle and Build-in Liner.



CARE AND CLEANING

Cleaning the enameled cast iron griddle

Hot Cleaning

1. Clean the griddle when you finished cooking and the griddle is hot.
1. Use a cooking spatula and steel wool to remove all residue.
2. Pour some water on the griddle.
3. Clean with steel wool to move residue to the grease drain.

Notes:

- Use the spatula to handle the steel wool to avoid getting burned.
- Ensure the grease tray is in place to avoid overflow.
- The griddle is coated with a layer of enamel and is compatible with steel wool.
- Empty and clean the grease tray after each use.

Cold Cleaning

1. Apply dish washing detergent on the cast iron cooking plate with a wet sponge and wait.
2. Rinse with a kitchen sponge.
3. Use a microfiber pad to polish the enameled cast iron cooking plate until it shines.

If your Griddle will be not used for a long time, it is recommended to store it in a dry place and protect it with a HearthStone Outdoor fabric cover.

Stainless steel chassis cleaning

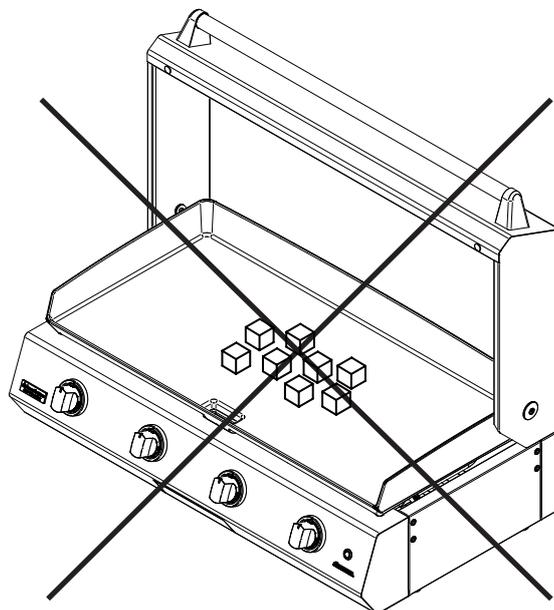
Always use the mildest cleaning method first. Do not use steel wool to clean the stainless steel as it will scratch the surface.

Use a mild liquid cleaner applied on a cotton cloth and rub the surface until it shines. Dry with a cotton cloth.

Regulator and hose replacement

The pressure regulator and hose assembly supplied with the unit must be used. If replacements are needed, contact your dealer or HearthStone.

WARNING
To avoid damaging the enamel,
DO NOT use ice cubes to clean
the hot griddle.



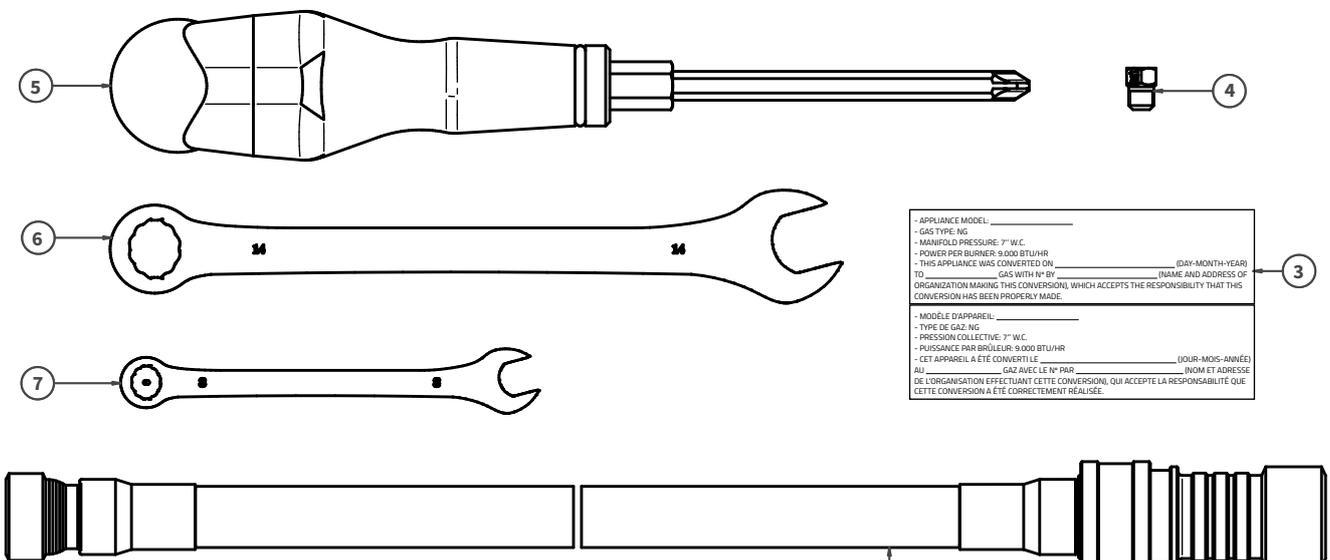
CONVERSION TO NATURAL GAS

It is critical that the gas you use matches that which the Griddle is set up for. The Griddle is factory set to use liquid propane (LP). A gas conversion kit is included and must be installed in order to use natural gas (NG). Follow these instructions to convert your Griddle to NG.

Required Tools and Parts

NG burner orifices (1.30) are included with your Griddle. You should have an NG orifice for each burner, x2 (Brabura 22), x3 (Brabura 32), x4 (Brabura 40).

An NG conversion label is also included and should be filled out and affixed to the Griddle when converted.



ITEM	DESCRIPTION	QUANTITY	PART NUMBER
1	5/8" QUICK CONNECT	1*	N/A
2	NG HOSE	1*	N/A
3	NG CONVERSION LABEL	1	TBD
4	ORIFICE, 1.30	2, 3, or 4	TBD
5	SCREWDRIVER	1*	N/A
6	WRENCH 14mm	1*	N/A
7	WRENCH 8mm	1*	N/A

* Additional parts required (not included in kit)

CONVERSION TO NATURAL GAS

CAUTION

Read and follow all safety statements, assembly instructions, and use and care directions before attempting to assemble and cook.

WARNING

FIRE, EXPLOSION, AND CARBON-MONOXIDE HAZARD

If the information in these instructions is not followed exactly, a fire, explosion, or production of carbon monoxide may result causing property damage, personal injury, or loss of life.

This conversion kit shall be installed by a qualified agency in accordance with the appliance manufacturer's instructions and all applicable codes and requirements of the Authority Having Jurisdiction. The qualified agency is responsible for the proper installation of this kit. The installation is not proper and complete until the operation of the converted appliance is checked as specified in the manufacturer's instructions supplied with the kit.

INSTALLATION SAFETY PRECAUTIONS

- Not for use with LP gas.
- This kit converts your Griddle for natural gas use at 7" W.C supply pressure. Verify supply pressure with your local gas company. If supply pressure is different than 7" W.C, contact a certified gas fitter gas assistance.
- Griddle installation must conform with local codes; or in their absence with National Fuel Gas Codes, NFPA 54/ANSI Z223.1. National Electrical Code, ANSI/NFPA 70.
- The Griddle is not for use in or on recreational vehicles and/or boats.

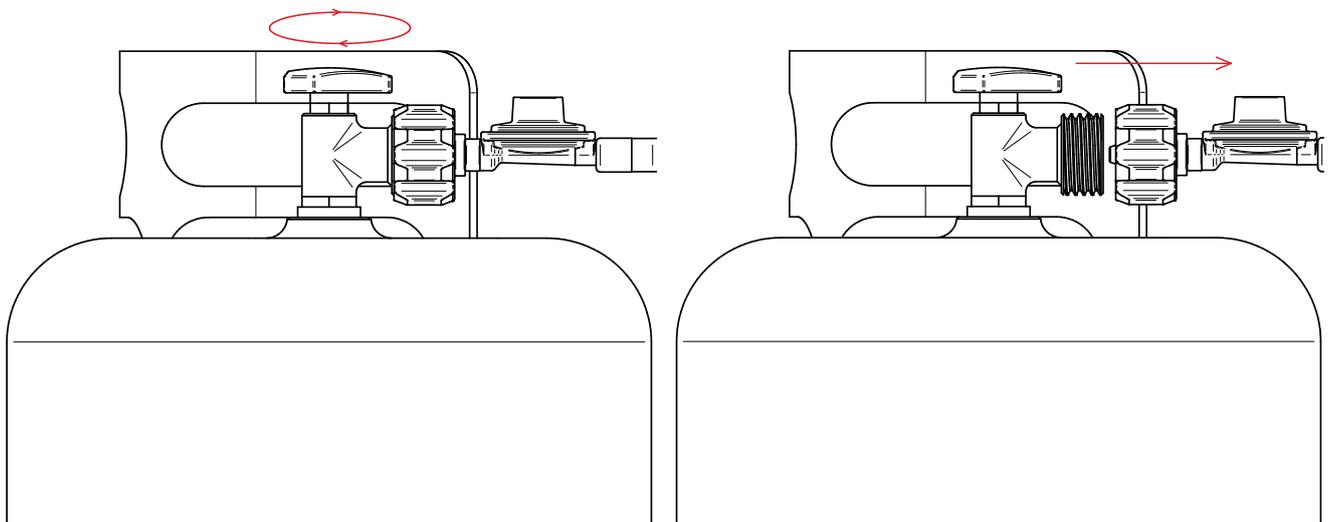
INSTALLER or ASSEMBLER: Leave this manual with consumer.

CONVERSION TO NATURAL GAS

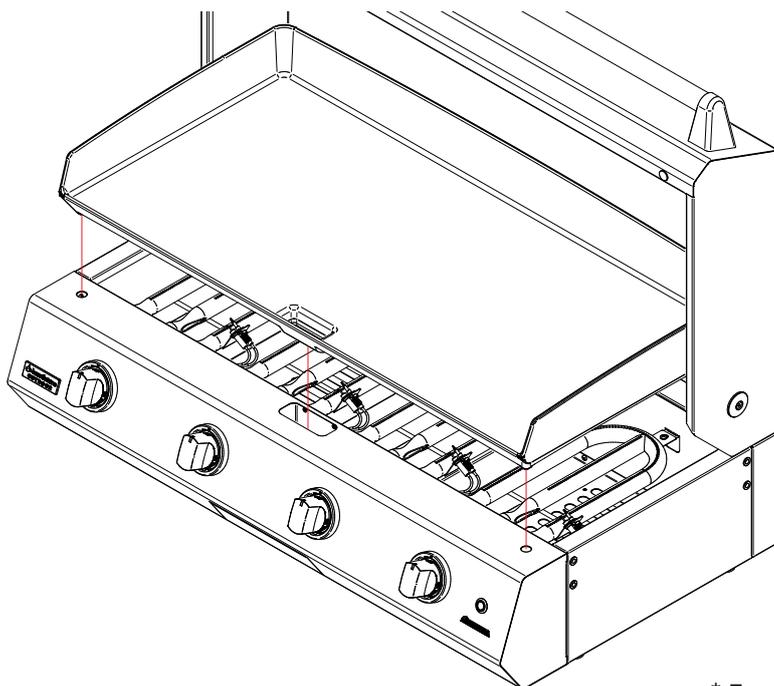
Estimated time to convert to NG: 20 - 30 minutes

We recommend that only qualified professionals perform the required plumbing on this product.

1. All control knobs on the Griddle must be in the OFF position.
2. Ensure that the LP tank is closed.
3. Disconnect the LP regulator hose assembly from the LP tank.



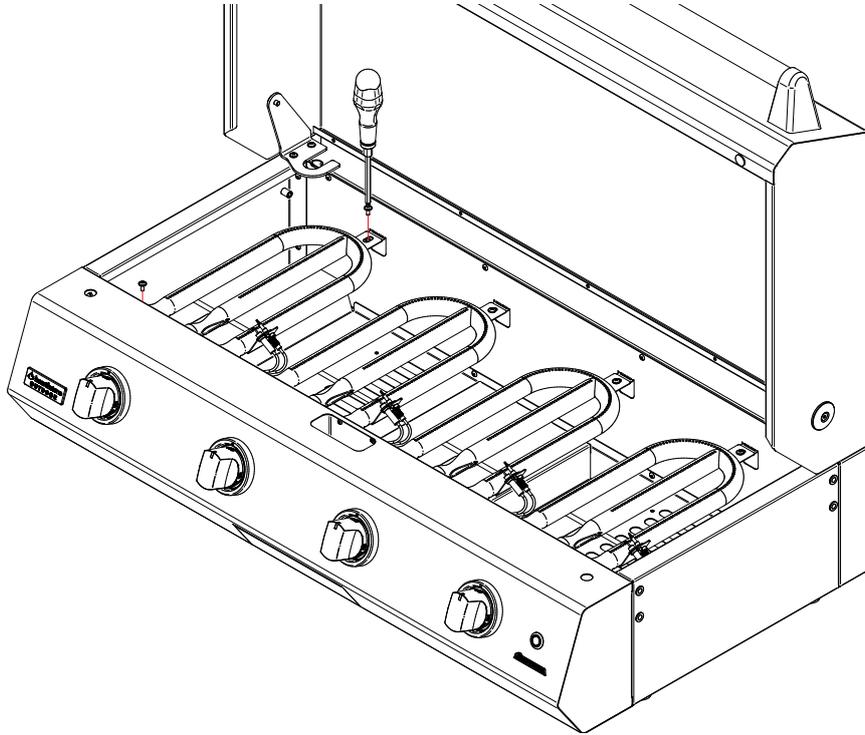
4. The enameled cast iron griddle will need to be removed to access the burners.



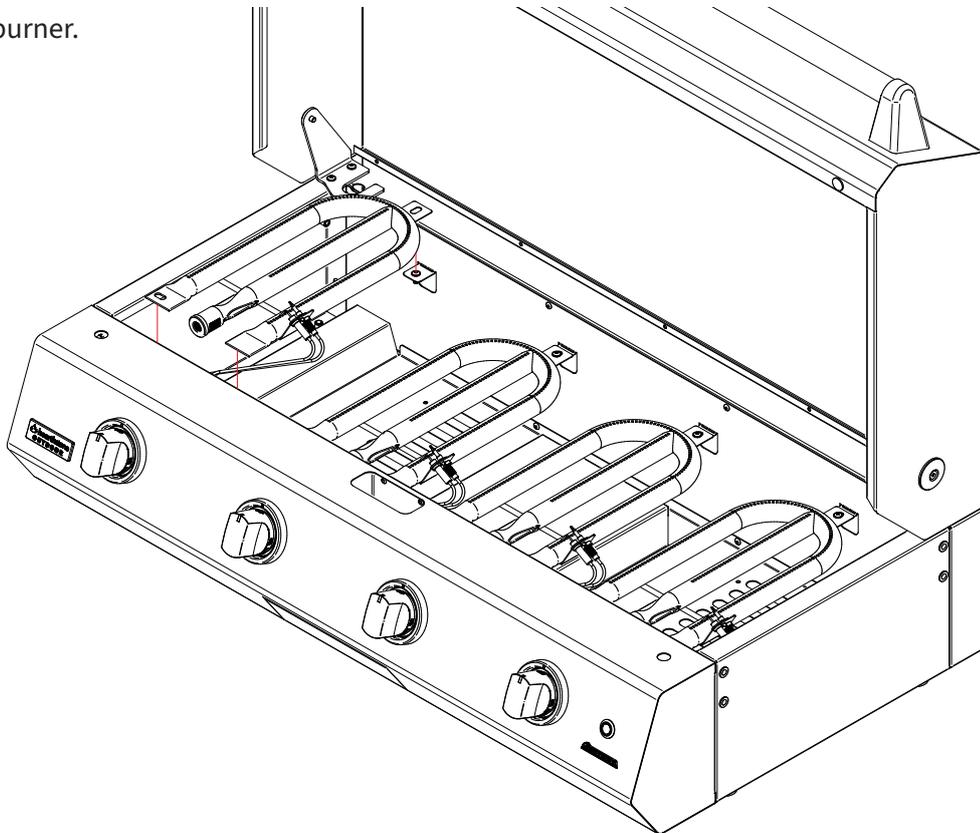
* Example image: Brabura 40 Griddle

CONVERSION TO NATURAL GAS

5. Unscrew the 2 M4 retaining screws from the burner.



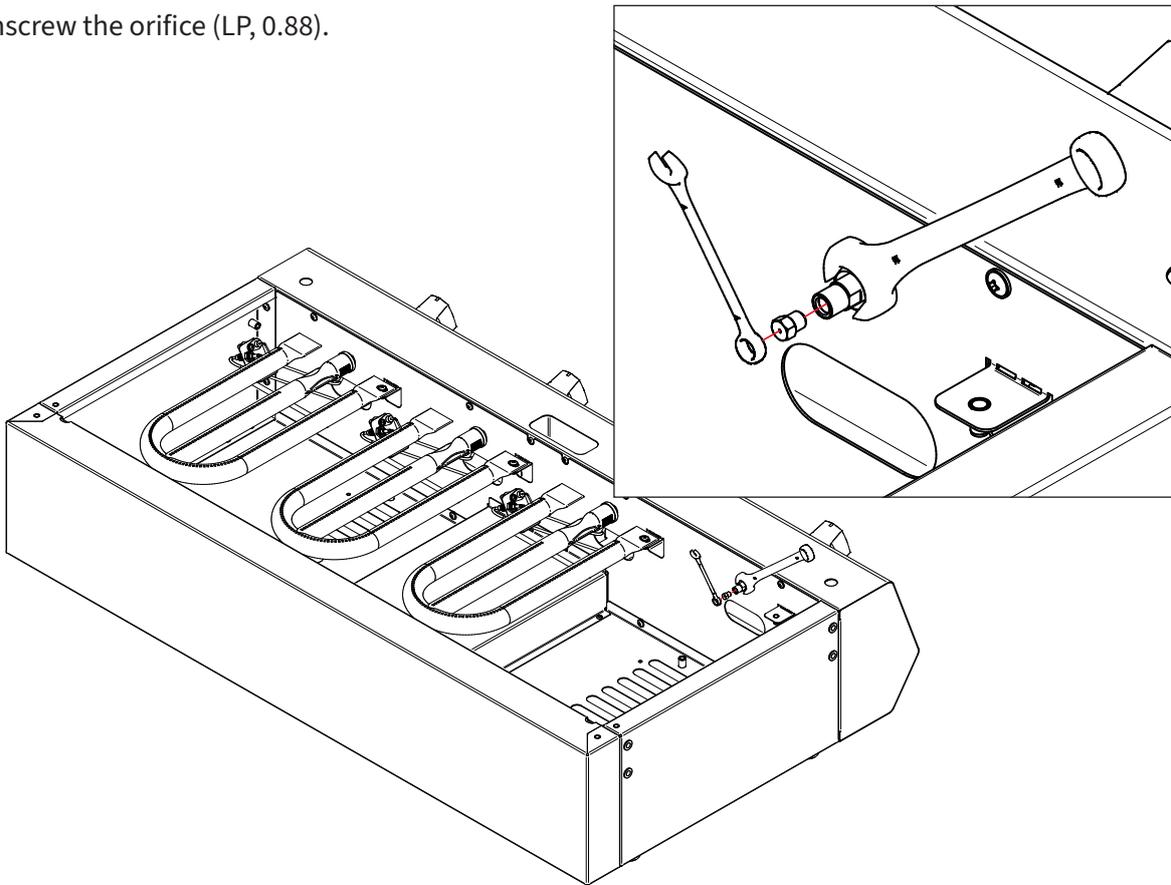
6. Remove the burner.



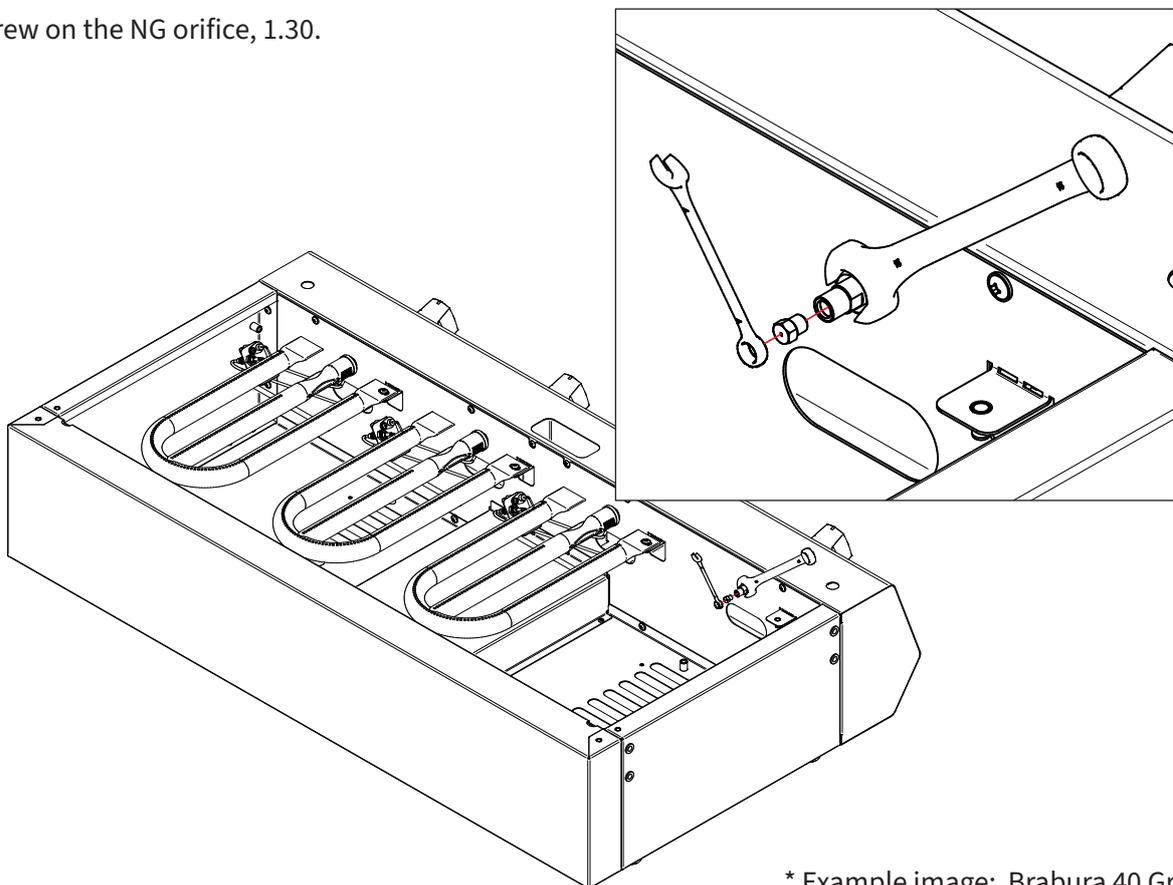
* Example image: Brabura 40 Griddle

CONVERSION TO NATURAL GAS

7. Unscrew the orifice (LP, 0.88).



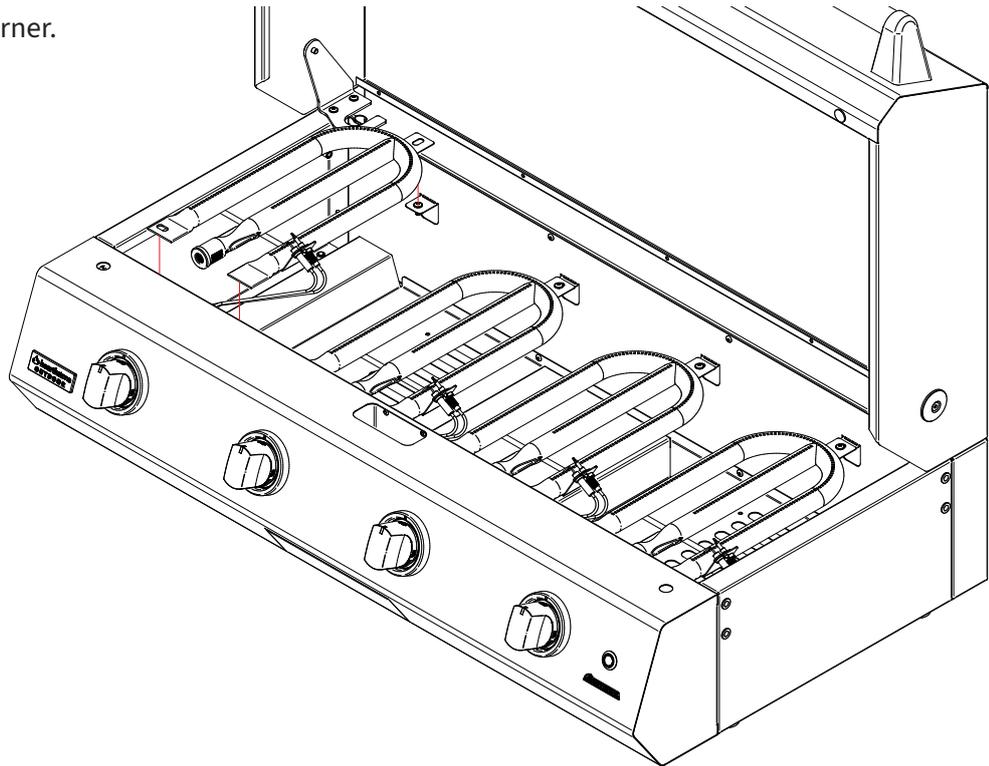
8. Screw on the NG orifice, 1.30.



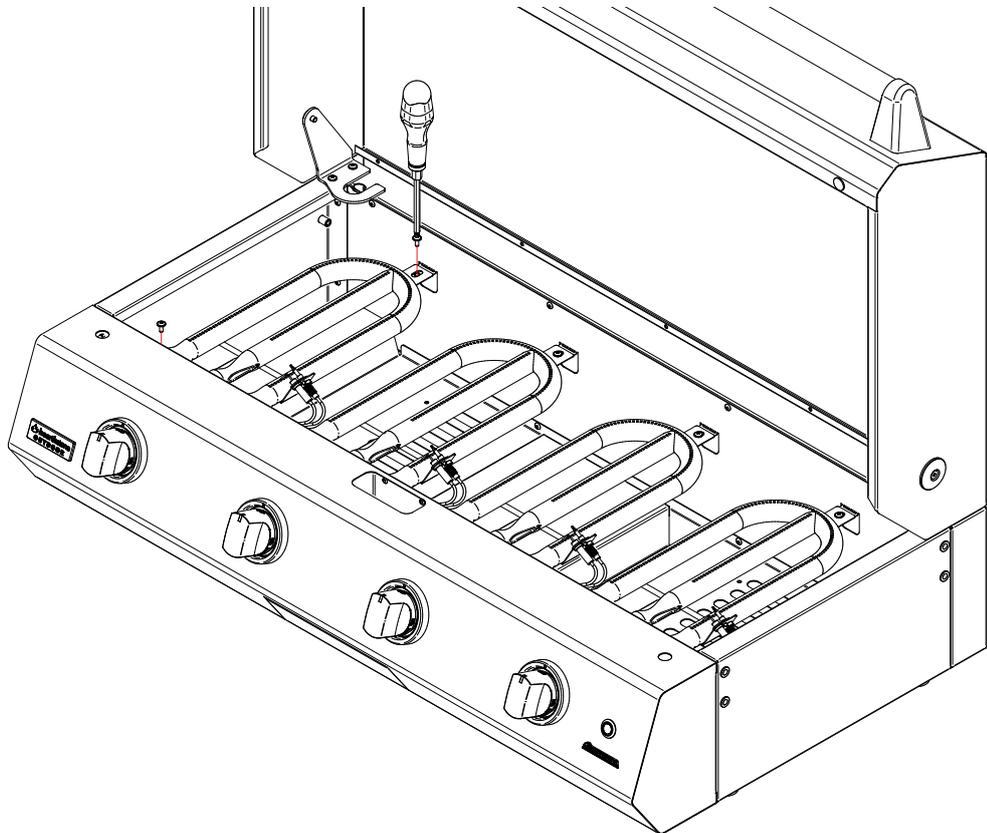
* Example image: Brabura 40 Griddle

CONVERSION TO NATURAL GAS

9. Replace the burner.



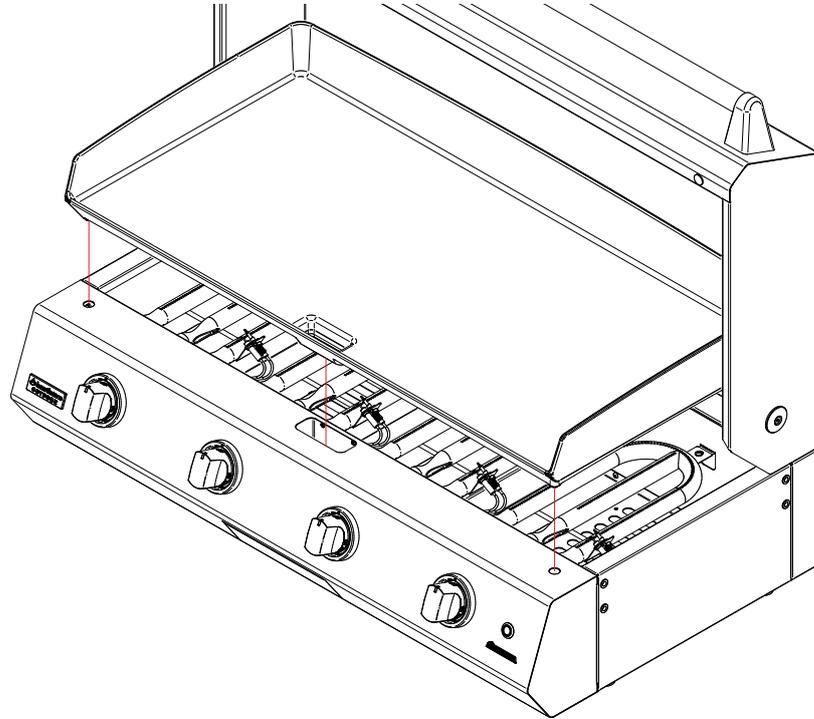
10. Screw in the 2 retaining M4 screws to secure the burner.



* Example image: Brabura 40 Griddle

CONVERSION TO NATURAL GAS

11. Repeat steps 5-10 on each burner of your Griddle.
12. Complete the conversion checklist and place the griddle on the griddle chassis.



CONVERSION TO LIQUID PROPANE

It is possible to convert the griddle back to using liquid propane if it has previously been converted to burn natural gas.

To do so, follow the steps for conversion to liquid propane and change the orifice for each burner to the LP orifice, 0.88.

ORIFICE SIZES

FOR LIQUID PROPANE (LP): 0.88

FOR NATURAL GAS (NG): 1.30

* Example image: Brabura 40 Griddle

CONVERSION CHECKLIST

Verify the Natural Gas Connection

- Check that the air shutter and burner ports are clear
- Check that the location of the ignition electrode and thermocouple with respect to the burner is correct
- Check that the location of the burner and the nozzle is correct and make sure that the nozzle is inside of the burner ports
- Check that the burner flames are blue and steady, with no yellow tips, excessive noise or heats unevenly

Complete the NG conversion label and affix it to the griddle.

"THIS APPLIANCE WAS CONVERTED ON _____ (DAY-MONTH-YEAR)

TO _____ GAS WITH ORIFICE N° _____

BY _____

(NAME AND ADDRESS OF ORGANIZATION MAKING THIS CONVERSION), WHICH ACCEPTS THE RESPONSIBILITY THAT THIS CONVERSION HAS BEEN PROPERLY MADE".

Vérifier la connexion au gaz naturel

- Vérifiez que l'obturateur d'air et les orifices du brûleur sont dégagés
- Vérifier que l'emplacement de l'électrode d'allumage et du thermocouple par rapport au brûleur est correct
- Vérifiez que l'emplacement du brûleur et de la buse est correct et assurez-vous que la buse est à l'intérieur des orifices du brûleur
- Vérifiez que les flammes du brûleur sont bleues et stables, sans pointes jaunes, sans bruit excessif ou sans chauffe inégale

Remplir l'étiquette de conversion NG et apposez-la sur la plaque chauffante.

"CET APPAREIL A ÉTÉ CONVERTI LE _____ (JOUR-MOIS-ANNÉE)

AU _____ GAZ AVEC LE GICLEUR N° _____

PAR _____

(NOM ET ADRESSE DE L'ORGANISATION EFFECTUANT CETTE CONVERSION), QUI ACCEPTE LA RESPONSABILITÉ QUE CETTE CONVERSION A ÉTÉ CORRECTEMENT RÉALISÉE"

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
The griddle does not light	There is no gas flowing to the griddle.	Check gas supply and connections Ensure no air is trapped in the gas line
	Something is blocking the air or gas flow	Check all openings for blockages
No spark when the ignition is pushed	Faulty battery	Change the battery
	Battery in wrong direction	Confirm direction of the battery
Burner flame is bad in conjunction with the odor of gas	Dirt or dust present in the area	Change to a less dusty area and check for obstructions
	Incorrect gas supply or gas type	Confirm gas supply and type
Low temperature with knob in the HIGH position	Fuel hose be bent or kinked	Check hose is routed correctly
	Burners need cleaning	Clean burners
	LP gas supply may be low or empty	Replace tank if needed
Knob halos do not illuminate	Faulty batteries	Change the batteries
	Batteries in wrong direction	Confirm direction of the batteries
Bad grease flow	Griddle positioned incorrectly	Confirm griddle positioning
	Grease tray positioned incorrectly	Confirm grease tray positioning

INSTALLER CHECKLIST

Read the owner's manual to verify that the Griddle has been correctly installed.
Ensure that installation has been completed correctly before use.

- Clearances are correctly maintained to combustibles
- Proper enclosure ventilation has been verified
- All protective films have been removed for the metal surfaces
- The burners are set in the correct position
- Knobs turn freely, bezels centered
- Halo knob lights are functioning properly
- Each burner lights satisfactorily - individually and with adjacent burner lit
- The pressure regulator is connected and set for 11.0" W.C. for LP -or- 7.0" W.C. for NG or
- The griddle has been tested and is free of leaks

Before you call for technical service, review the owner's manual and have the following information available:

- Griddle Model _____
- Griddle Serial Number _____
- Purchase Date _____
- Purchased By _____
- Dealer Name _____
- Dealer Location _____

ACCESSORIES

Use our full line of accessories to design your outdoor kitchen around your HearthStone Outdoor Griddle.

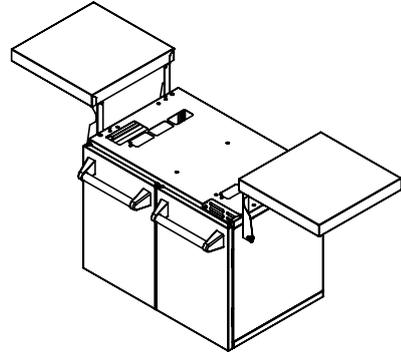
Rolling Bases

Extend your outdoor kitchen with a freestanding griddle, or roll the griddle wherever the gathering happens. All stainless steel construction. Locking caster wheels. Fully enclosed storage space. Collapsible side shelves.

For Brabura 40 Griddle: 931-3815

For Brabura 32 Griddle: 931-3015

For Brabura 22 Griddle: 931-2015



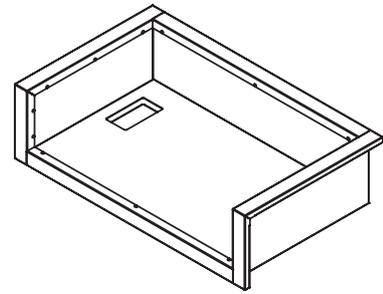
Build-in Liners

If the griddle is to be installed into a combustible enclosure, an approved insulating liner is necessary. Use only the HearthStone Build-in Liner which has been specifically designed and tested for our griddles. All stainless steel construction.

For Brabura 40 Griddle: 933-38900

For Brabura 32 Griddle: 933-30900

For Brabura 22 Griddle: 933-20900



Fabric Covers, Built-in

Breathable fabric covers. The high quality material will withstand the elements for many seasons. Covers the Griddle for built-in and countertop installations.

For Brabura 40 Griddle: 934-3800

For Brabura 32 Griddle: 934-3000

For Brabura 22 Griddle: 934-2000



Fabric Covers, Rolling Base

Breathable fabric covers. The high quality material will withstand the elements for many seasons. Covers the Griddle and Rolling Base.

For Brabura 40 Griddle + Rolling Base: 934-3810

For Brabura 32 Griddle + Rolling Base: 934-3010

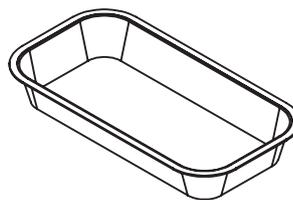
For Brabura 22 Griddle + Rolling Base: 934-2010



Grease Tray Liners

Disposable foil liners fit in the grease tray of all HearthStone Outdoor Griddle models. Sold in 5 pack bundles.

932-00300



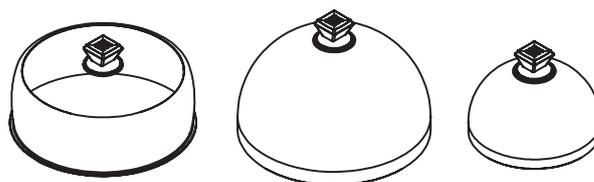
Cooking Covers

Use these tall covers to trap heat and steam around vegetables or meats while they cook. Cooking covers seal against the cooking surface to keep foods moist and delicious. Heat resistant handles stay cool to the touch.

12" Stainless & Glass: 932-00170

12" Stainless Steel: 932-00180

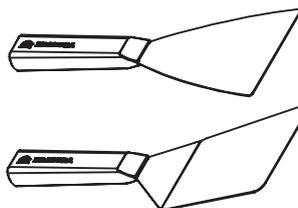
8" Stainless Steel: 932-00160



Spatula Set

These premium stainless steel tools work great for both cooking and cleaning the griddle. The set includes 1 scraper and 1 turner.

932-00100



Infrared Thermometer

Take the guess work out of cooking. The infrared thermometer gives you an accurate temperature of the cooking surfaces or the food you're cooking.

7200-540



Denim Apron

Keep clean while you cook in our full-length apron. The wrinkle-resistant denim-style fabric blends performance with style.

CL-APRON-BLK



Take The Party Outside



www.hearthstoneoutdoor.com

Hearthstone Quality Home Heating Products, Inc.
317 Stafford Avenue, Morrisville Vermont 05661 USA