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› Summerset Sizzler 40-inch 5-burner Built-in Natural Gas Grill Instruction Manual - Model SIZ40-NG

Summerset SIZ40-NG

Summerset Sizzler 40-inch 5-burner Built-in Natural Gas Grill Instruction Manual

Model: SIZ40-NG

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1. INTRODUCTION

This manual provides essential instructions for the safe and efficient installation, operation, and maintenance of your Summerset Sizzler 40-inch 5-burner Built-in Natural Gas Grill (Model SIZ40-NG). Please read this manual thoroughly before using your grill and retain it for future reference. Proper adherence to these instructions will ensure optimal performance and longevity of your appliance.



Figure 1: The Summerset Sizzler 40-inch 5-burner Built-in Natural Gas Grill, showcasing its stainless steel construction and control panel.

2. SAFETY INFORMATION

WARNING: Failure to follow these safety instructions could result in fire, explosion, or serious injury.

- This grill is for outdoor use only. Do not operate indoors.
- Keep children and pets away from the grill at all times.
- Ensure proper ventilation. Do not obstruct the flow of combustion and ventilation air.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Always check for gas leaks before each use. Refer to the "Gas Leak Test" section.
- Never leave the grill unattended while in operation.
- Wear protective gloves when handling hot components.
- Ensure the grill is installed by a qualified professional in accordance with local codes and ordinances.
- Do not attempt to repair or alter the grill's gas components. Contact a qualified service technician.

3. SETUP AND INSTALLATION

The Summerset Sizzler SIZ40-NG is designed as a built-in natural gas grill. Proper installation is crucial for safety and performance.

3.1 Unpacking and Inspection

1. Carefully remove all packaging materials from the grill and its components.
2. Inspect the grill for any shipping damage. Report any damage to your dealer immediately.
3. Ensure all components listed in the packing list are present.

3.2 Built-in Enclosure Requirements

- The enclosure must be constructed from non-combustible materials.
- Ensure adequate ventilation for the enclosure to prevent gas accumulation.
- Refer to the grill's dimensional drawings for precise cutout specifications.

3.3 Gas Connection (Natural Gas)

IMPORTANT: All gas connections must be performed by a qualified and licensed gas fitter in accordance with local codes and ordinances. Do not attempt to connect the gas line yourself.

- The grill is factory-set for natural gas. Do not attempt to convert to propane.
- Ensure the gas supply pressure is within the specified range for natural gas.
- Perform a gas leak test after connection using a soap and water solution. Never use an open flame.



Figure 2: Internal components of the grill, including the five main burners and the ceramic briquette trays, which distribute heat evenly.

4. OPERATING INSTRUCTIONS

4.1 Before First Use

- Ensure all packing materials are removed from inside and outside the grill.
- Perform a 15-minute burn-off on high heat to eliminate any manufacturing residues.

4.2 Lighting the Main Burners

1. Open the grill hood.
2. Ensure all burner control knobs are in the "OFF" position.
3. Turn on the natural gas supply valve.
4. Push in and slowly turn one main burner control knob counter-clockwise to the "HIGH" position.
5. The burner should ignite within 5 seconds. If not, turn the knob to "OFF", wait 5 minutes, and repeat the process.
6. Once ignited, adjust the flame to the desired setting (HIGH to LOW).
7. Repeat for additional main burners as needed.



Figure 3: A detailed view of a control knob, used to ignite and adjust the flame intensity of the grill burners.

4.3 Lighting the Rear Infrared Burner

1. Ensure the rotisserie motor is off and any rotisserie accessories are clear of the burner.
2. Push in and slowly turn the rear infrared burner control knob counter-clockwise to the "HIGH" position.
3. The burner should ignite within 5 seconds. If not, turn the knob to "OFF", wait 5 minutes, and repeat.
4. The infrared burner operates at a single high setting.

4.4 Temperature Monitoring

The built-in thermometer on the grill lid provides an approximate internal temperature reading, useful for indirect cooking and roasting.



Figure 4: The integrated thermometer on the grill lid displays the internal temperature in both Fahrenheit and Celsius, aiding in precise cooking.

4.5 Shutting Down the Grill

1. Turn all burner control knobs to the "OFF" position.
2. Turn off the natural gas supply valve.

5. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will extend the life of your grill and ensure safe operation.

5.1 Cleaning the Cooking Grates

- After each use, while the grates are still warm, use a stiff wire brush to remove food residue.

- For a deeper clean, remove grates and wash with warm soapy water, then rinse and dry thoroughly.

5.2 Cleaning the Ceramic Briquettes and Trays

The ceramic briquettes help distribute heat and vaporize drippings. They should be cleaned periodically.

- Allow the grill to cool completely.
- Remove the cooking grates and then the briquette trays with briquettes.
- Scrape off any large food particles. The briquettes can be flipped over periodically to self-clean during operation.
- For heavy buildup, soak trays and briquettes in warm soapy water. Rinse thoroughly and ensure they are completely dry before reinstallation.



Figure 5: A view of the grill's cooking surface, highlighting the stainless steel grates and the ceramic briquettes beneath, designed for even heat distribution.

5.3 Cleaning the Stainless Steel Exterior

- Use a soft cloth with warm soapy water or a specialized stainless steel cleaner.
- Always wipe in the direction of the grain to prevent scratching.
- Avoid abrasive cleaners or steel wool, which can damage the finish.

5.4 Grease Tray

- Regularly check and empty the grease tray to prevent grease fires.
- Clean the tray with warm soapy water.

6. TROUBLESHOOTING

Problem	Possible Cause	Solution
Burner fails to ignite	No gas supply; clogged burner port; faulty igniter.	Check gas supply valve; clean burner ports; contact service for igniter issues.
Low flame or uneven heat	Low gas pressure; clogged burner ports; dirty briquettes.	Verify gas supply; clean burner ports; clean or replace briquettes.
Flare-ups	Excessive grease buildup; high heat setting.	Clean grease tray and interior; reduce heat; trim excess fat from food.
Gas odor	Gas leak.	Immediately turn off gas supply. Perform leak test. If leak persists, do not use grill and contact a qualified gas fitter.

For issues not listed or if solutions do not resolve the problem, please contact Summerset customer support or a qualified service technician.

7. PRODUCT SPECIFICATIONS

Feature	Detail
Brand	Summerset
Model Number	SIZ40-NG
Installation Type	Built-In
Fuel Type	Natural Gas
Main Burner Count	5
Rear Burner	Infrared
Material	Stainless Steel, Ceramic
Item Weight	150 pounds
UPC	733281443111
Indoor/Outdoor Usage	Outdoor
Cooking System	Radiant Heat

8. WARRANTY AND SUPPORT

For detailed warranty information, please refer to the warranty card included with your product or visit the official Summerset Grills website. Keep your proof of purchase for warranty claims.

If you require technical assistance, replacement parts, or have questions regarding your Summerset Sizzler grill, please

contact Summerset customer support. Contact information can typically be found on the manufacturer's website or in the product packaging.

You can visit the [Summerset Grills Store on Amazon](#) for more information and products.

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