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› Fuego F36S-Pro-B-NG Built-in All 304SS Gas Grill Instruction Manual

Fuego F36S-Pro-B

Fuego F36S-Pro-B-NG Built-in All 304SS Gas Grill

INSTRUCTION MANUAL

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation, installation, and maintenance of your Fuego F36S-Pro-B-NG Built-in All 304SS Gas Grill. Please read all instructions carefully before assembly and use. Retain this manual for future reference.



Image 1.1: Front view of the Fuego F36S-Pro-B-NG Built-in Gas Grill with the lid closed. This image displays the sleek stainless steel finish

and the control panel.

2. SAFETY INFORMATION

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

- For outdoor use only. Do not operate this appliance inside any building, garage, or other enclosed area.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Keep children and pets away from the grill at all times.
- Always ensure adequate ventilation. Never obstruct the flow of combustion and ventilation air.
- Perform a leak test on all gas connections before initial use and after any gas component replacement.
- Do not attempt to repair or alter the grill. Contact qualified service personnel for repairs.
- Ensure the grill is installed on a stable, non-combustible surface. Maintain proper clearances from combustible materials.

Natural Gas (NG) Specific Warnings:

- This grill is designed for Natural Gas only. Do not connect to a Liquid Propane (LP) gas supply.
- Natural gas installation must be performed by a qualified installer, service agency, or gas supplier.
- Ensure all gas connections are tight and leak-free.

3. PRODUCT OVERVIEW AND COMPONENTS

The Fuego F36S-Pro-B-NG is a high-performance built-in gas grill constructed from durable 304 stainless steel. It features a spacious grilling area, powerful burners, and integrated lighting for enhanced usability.

Key Features:

- **Construction:** All 304 Stainless Steel for durability and rust resistance.
- **Grilling Area:** 865 sq. in. total (685 sq. in. main, 180 sq. in. warming rack).
- **Burners:** Triple 20,000 BTU/hr U-shaped main burners (60,000 BTU/hr total) and a 12,500 BTU/hr rear infrared rotisserie burner.
- **Grates:** 8mm Solid 304SS Grates for optimal searing.
- **Ignition:** Electronic Ignition System.
- **Lighting:** LED Backlit Control Knobs (battery operated) and Interior Halogen Lights (requires electrical outlet).
- **Temperature Range:** Achieves 500°F in 5 minutes, with an overall range of 250°F-700°F.
- **Cleaning:** Easy To Clean Drop Through Residue Tray System.



Image 3.1: Front view of the Fuego F36S-Pro-B-NG grill, highlighting the control panel and the Fuego logo.



HIGH PERFORMANCE

A powerhouse that heats up to 700°F across 865 Sq. In

- Triple U Shaped 304 SS Burners
- Combined 72,500 BTU/hr
- Includes Rear Rotisserie Burner

Image 3.2: Interior view of the grill, showcasing the triple U-shaped burners and the heavy-duty 304SS grates.

4. SETUP AND INSTALLATION

This Fuego grill is designed for built-in installation into an outdoor kitchen island or similar structure. Professional installation for natural gas connections is highly recommended.

4.1. Site Requirements

- Ensure the installation area is outdoors and provides adequate ventilation.
- The surface must be level, stable, and constructed from non-combustible materials.
- Maintain minimum clearances from combustible materials as specified by local codes and the manufacturer.
- An electrical outlet (120V AC) is required for the interior halogen lights.

4.2. Dimensions



GRILL DIMENSIONS	36" W X 29" D (LID OPEN) X 11" H
OPENING DIMENSIONS	36 3/8" W X 23 7/8" D X 11 1/8"H

Image 4.1: The grill with its lid open, illustrating the overall grill dimensions and the required opening dimensions for built-in installation.

Table 4.1: Grill and Opening Dimensions

Measurement	Value
Grill Dimensions (Lid Open)	36" W x 29" D x 11" H
Opening Dimensions Required	36 3/8" W x 23 7/8" D x 11 1/8" H

4.3. Mounting

- The grill features a Smart Mounting Bracket System for easy installation.
- Carefully lower the grill into the prepared opening, ensuring it is level and securely seated on the brackets.

ERGONOMIC DESIGN



Electronic Ignition System



Interior Halogen Lights



Smart Mounting Brackets



Hidden Easy-Clean Residue Tray

Image 4.2: A collage showing various ergonomic design features, including the Smart Mounting Brackets (bottom left), which facilitate built-in installation.

4.4. Gas Connection

- Connect the grill to a Natural Gas supply line using appropriate fittings and flexible gas hose.
- All connections must be sealed and tested for leaks using a soap and water solution. Bubbles indicate a leak.
- Ensure the gas supply is turned off during connection and only turned on after all connections are secure and tested.

PROPANE & NATURAL GAS MODELS

Diverse selections for all your grilling needs



Image 4.3: The grill installed in an outdoor kitchen, indicating its compatibility with natural gas. The gas connection point is typically located at the rear of the unit.

5. OPERATING INSTRUCTIONS

Follow these steps for safe and effective operation of your Fuego gas grill.

5.1. Pre-Operation Checks

- Ensure the grill lid is open before lighting any burner.
- Confirm all gas connections are secure and there are no gas leaks.
- Check that the residue tray is properly installed and clean.

5.2. Lighting the Main Burners

1. Open the grill lid.

2. Ensure all burner control knobs are in the 'OFF' position.
3. Slowly turn on the gas supply to the grill.
4. Push in and turn one main burner control knob counter-clockwise to the 'START' position. You should hear a clicking sound from the electronic igniter.
5. If the burner does not light within 5 seconds, turn the knob to 'OFF', wait 5 minutes for gas to dissipate, and repeat the lighting procedure.
6. Once lit, adjust the flame to the desired setting (LOW to HIGH).
7. Repeat for other main burners as needed.



SLEEK MODERN BUILD
Merging functionality with beautiful, streamlined design

Image 5.1: Close-up of a control knob, showing the 'START' and 'OFF' positions, and the blue LED backlighting when active.

5.3. Lighting the Rear Infrared Rotisserie Burner

The rear burner is designed for rotisserie cooking. Ensure the rotisserie spit and motor are installed correctly before lighting.

1. Open the grill lid.

2. Push in and turn the rotisserie burner control knob counter-clockwise to the 'START' position.
3. If the burner does not light within 5 seconds, turn the knob to 'OFF', wait 5 minutes, and repeat.
4. The rotisserie burner operates at a fixed high temperature.

5.4. Preheating and Temperature Control

- For optimal cooking, preheat the grill with the lid closed for 5-10 minutes on high. The grill can reach 500°F in approximately 5 minutes.
- The grill offers a temperature range from 250°F to 700°F. Adjust burner knobs to achieve desired cooking temperatures.

5.5. Cooking Methods

The Fuego F36S-Pro-B-NG supports various cooking methods:

- **Traditional Grilling:** Use the main burners for direct or indirect heat cooking.
- **Rotisserie Cooking:** Utilize the rear infrared burner for slow, even cooking of roasts and poultry.
- **Charcoal Grilling (Optional):** With an optional charcoal tray, charcoal can be used for a smoky flavor.
- **Griddle Plate Use (Optional):** An optional griddle plate can be placed over the main burners for cooking items like breakfast foods or delicate vegetables.

4-IN-1 COOKING

Traditional Grilling, Charcoal Grilling & Griddle Plate Use & Rotisserie Kit



Image 5.2: A collage demonstrating various cooking applications, including traditional grilling of fish and burgers, and rotisserie cooking of a whole chicken.

6. MAINTENANCE

Regular cleaning and maintenance will extend the life of your grill and ensure optimal performance.

6.1. Cleaning the Grill Exterior

- Clean the 304 stainless steel surfaces with a mild detergent and warm water. Wipe in the direction of the grain.
- Avoid abrasive cleaners or steel wool, which can scratch the surface.
- For stubborn stains, use a specialized stainless steel cleaner.

6.2. Cleaning the Cooking Grates

- After each use, while the grates are still warm, brush them with a stiff wire brush to remove food residue.
- For a deeper clean, remove the grates and wash with warm, soapy water. Rinse thoroughly and dry completely before reinstalling.

6.3. Cleaning the Residue Tray

- The Easy To Clean Drop Through Residue Tray System collects grease and food debris.
- Regularly remove and empty the residue tray. Wash with warm, soapy water, rinse, and dry.
- Ensure the tray is properly reinstalled before operating the grill.

7. TROUBLESHOOTING

If you encounter issues with your grill, refer to the following common troubleshooting steps:

- **Burner Fails to Light:**
 - Check if the gas supply is turned on.
 - Ensure the igniter electrode is clean and properly positioned.
 - Verify battery for LED knobs/igniter is functional (if applicable).
 - Perform a leak test on gas connections.
- **Uneven Heating:**
 - Clean burners and grates to remove any blockages.
 - Ensure the grill is level.
- **Gas Odor:**
 - Immediately turn off the gas supply.
 - Evacuate the area.
 - Do not attempt to light the grill or any other appliance.
 - Contact your gas supplier or fire department.

For issues not covered here, please contact Fuego customer support.

8. SPECIFICATIONS

Feature	Specification
Brand	Fuego
Model Name	Fuego F36S-Pro-B Built-in All 304SS Gas Grill w/ Lights & Rear Burner
Item Model Number	F36S-Pro-B-NG
Product Dimensions	24"D x 36"W x 11"H
Material	304 Stainless Steel
Color	Stainless Steel
Fuel Type	Natural Gas
Total BTU/hr Output	72,500 BTU/hr (60,000 main + 12,500 rear)
Main Burners	Triple 20,000 BTU/hr U-Shaped Burners
Rear Burner	12,500 BTU/hr Infrared Rotisserie Burner

Feature	Specification
Grilling Area	865 sq. in. (685 sq. in. Main / 180 sq. in. Warming)
Grates	8mm Solid 304SS
Special Feature	Rust Resistant, LED Backlit Control Knobs, Interior Halogen Lights
Installation Type	Built-In
Included Components	Electric Starter
Assembly Required	No (for the grill unit itself, installation into structure required)
Item Weight	150 pounds
UPC	854386006565

9. WARRANTY INFORMATION

The Fuego F36S-Pro-B-NG Built-in All 304SS Gas Grill comes with a**Limited Lifetime Warranty**. Please refer to the warranty card included with your product for specific terms, conditions, and registration details. This warranty covers defects in materials and workmanship under normal use and service.

10. CUSTOMER SUPPORT

For technical assistance, replacement parts, or warranty claims, please contact Fuego customer support. You can find more information and contact details on the official Fuego website or by visiting the [Fuego Store on Amazon](#).

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question