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> [SPIRE Premium 5-Burner Built-In Gas Grill \(Model 860-0032\) Instruction Manual](#)

SPIRE 860-0032

SPIRE Premium 5-Burner Built-In Gas Grill

MODEL: 860-0032

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1. Introduction

Thank you for purchasing the SPIRE Premium 5-Burner Built-In Gas Grill, Model 860-0032. This manual provides essential information for the safe assembly, operation, maintenance, and troubleshooting of your new grill. Please read all instructions carefully before use and retain this manual for future reference.

2. Important 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.

- This grill is for outdoor use only. Do not operate indoors or in an enclosed area.
- Keep children and pets away from the grill at all times.
- 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. Use a soapy water solution to check connections. Never use an open flame.
- Ensure adequate ventilation around the grill. Do not obstruct airflow.
- Never leave a lit grill unattended.
- Always wear protective gloves when handling hot components.
- Ensure the grill is installed on a stable, non-combustible surface.

3. Parts List

Your SPIRE Premium 5-Burner Built-In Gas Grill includes the following main components:

- Grill Head Assembly with Lid
- 5 Main Stainless Steel Burners
- 1 Rear Ceramic Burner (13,000 BTUs)
- Stainless Steel Cooking Grates
- Flame Tamers/Heat Diffusers
- Control Knobs
- Built-in Temperature Gauge
- 2 Halogen Lights inside the Firebox
- Ignition System
- User Manual



Figure 3.1: Overview of the SPIRE Premium 5-Burner Built-In Gas Grill, highlighting key components such as the rear burner, side shelves, enclosed storage, and built-in trash bin.

4. Setup and Installation

This grill is designed for built-in installation. Professional installation is recommended. Ensure all local codes and ordinances are followed.

4.1 Site Preparation

- Choose a location that is level, stable, and away from combustible materials.
- Ensure adequate clearance from walls and other structures as specified in the installation guide (included with the product).
- Verify the dimensions of your island cutout match the grill specifications.



Figure 4.1: Product dimensions for the SPIRE 860-0032 grill, showing height (49.21 in), depth (26.97 in), and width (80.91 in), essential for built-in installation.

4.2 Gas Connection

This grill is compatible with both Propane (LP) and Natural Gas (NG). It comes configured for Propane. A Natural Gas Hose and Regulator Conversion Kit is available separately for conversion. Conversion should only be performed by a qualified service technician.

- Ensure all gas connections are tight and free of leaks using a soapy water solution.
- Do not overtighten connections.

4.3 Assembly

Follow the detailed assembly instructions provided in the separate assembly guide. This typically involves:

- Placing the grill head into the prepared cutout.
- Connecting the gas supply.
- Installing cooking grates and flame tamers.

5. Operating Instructions

5.1 Lighting the Main Burners

1. Open the grill lid.
2. Ensure all burner control knobs are in the OFF position.
3. Turn on the gas supply at the source (LP tank or natural gas line).
4. Push in and slowly turn one burner control knob to the HIGH position.
5. Press the electronic igniter button (if applicable) or use a long-stem lighter to ignite the burner.
6. Once lit, release the control knob. If the burner does not light within 5 seconds, turn the knob to OFF, wait 5 minutes, and repeat the process.
7. Repeat for additional burners as needed.

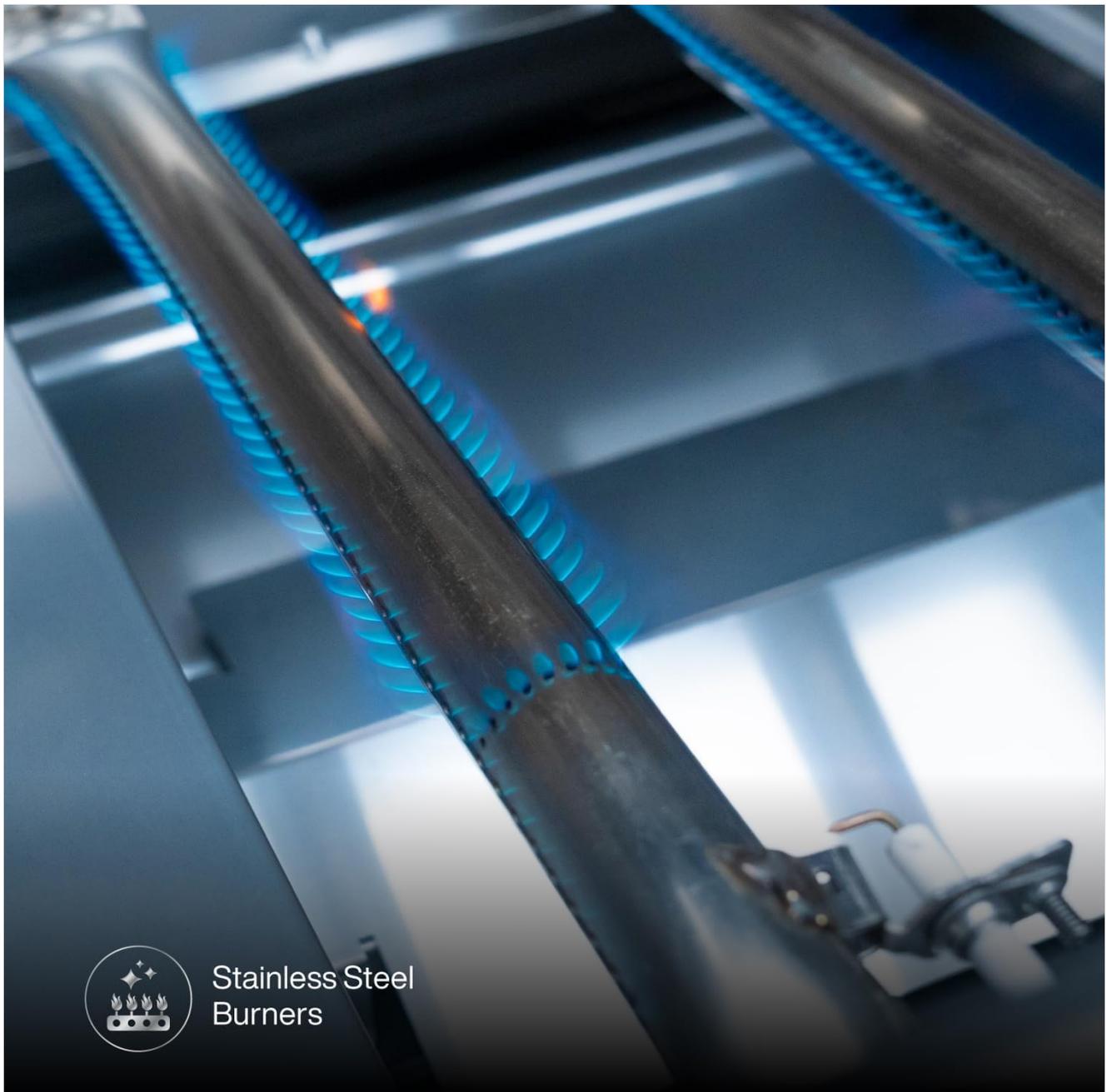


Figure 5.1: Close-up view of the stainless steel burners in operation, showing the even flame distribution.

5.2 Using the Rear Burner

The 13,000 BTU rear burner is ideal for rotisserie cooking or indirect heat.

1. Ensure the main burners are off if using the rear burner for rotisserie.
2. Push in and slowly turn the rear burner control knob to the HIGH position.
3. Ignite the burner using the electronic igniter or a long-stem lighter.



Figure 5.2: Detailed view of the 13,000 BTU ceramic rear burner, designed for even heat distribution.

5.3 Rotisserie Cooking

A rotisserie kit is included for versatile cooking options.

- Securely attach the food to the rotisserie spit.
- Insert the spit into the rotisserie motor and supports.
- Turn on the rear burner as described above.
- Activate the rotisserie motor.



Figure 5.3: A whole chicken being cooked on the rotisserie spit, demonstrating the grill's rotisserie capability.

5.4 Cooking with Main Burners

The 758 square inches of total cooking space allows for grilling a variety of dishes simultaneously.

- Preheat the grill with the lid closed for 10-15 minutes on medium-high heat.
- Adjust burner settings as needed for direct or indirect cooking.

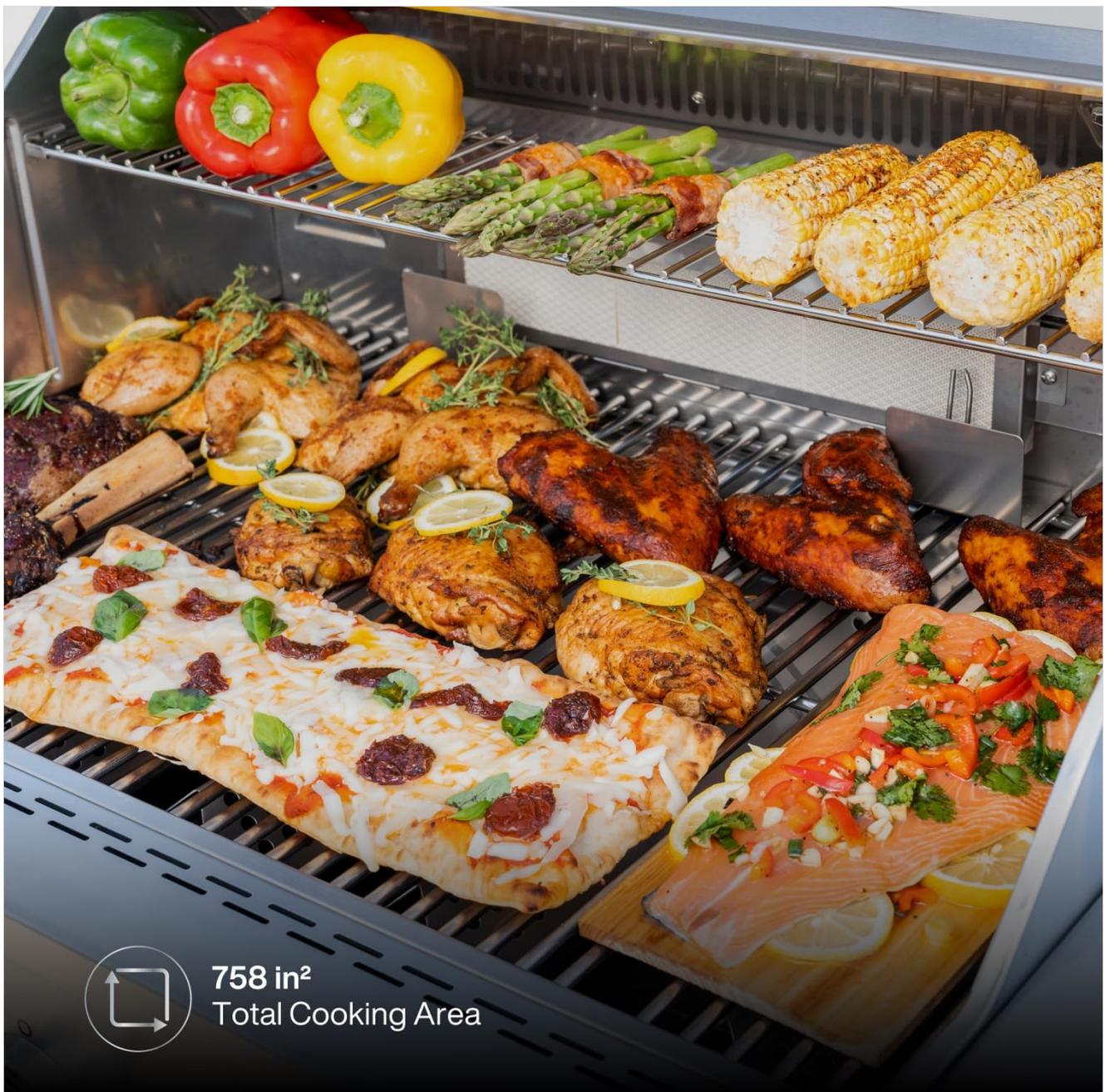


Figure 5.4: A diverse selection of food, including chicken, pizza, salmon, and vegetables, being grilled simultaneously, showcasing the ample cooking surface.

6. Care and Maintenance

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

6.1 Cleaning Cooking Grates

- After each use, while the grill is still warm, brush the stainless steel cooking grates with a grill brush.
- For stubborn residue, remove grates and wash with warm soapy water. Rinse thoroughly and dry.



Figure 6.1: Close-up of the durable stainless steel cooking grids, which are easy to clean after use.

6.2 Cleaning Exterior Surfaces

- Wipe stainless steel surfaces with a soft cloth and a stainless steel cleaner or mild soapy water.
- Avoid abrasive cleaners or scouring pads that can scratch the finish.

6.3 Grease Management

- Regularly empty and clean the grease tray to prevent flare-ups and maintain hygiene.

7. Troubleshooting

If you encounter issues with your grill, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Burner fails to light	No gas flow, clogged burner port, faulty igniter.	Check gas supply, clean burner ports, inspect igniter electrode.
Uneven heating	Clogged burner ports, improper flame tamers.	Clean burner ports, ensure flame tamers are correctly positioned.
Excessive flare-ups	Grease buildup, high heat setting.	Clean grease tray and cooking grates, reduce heat.
Gas smell	Gas leak.	Immediately turn off gas supply. Check all connections with soapy water. Do not operate if leak persists. Contact a qualified technician.

8. Product Specifications

Feature	Detail
Brand	SPIRE
Model Name	860-0032
Product Dimensions (D x W x H)	26.97" x 80.91" x 49.21"
Item Weight	560 Pounds
Material	Stainless Steel
Color	Silver
Fuel Type	Gas (Propane, Dual Fuel Compatible with NG Conversion Kit)
Main Burner Count	5
Rear Burner	1 (13,000 BTUs)
Total Cooking Power	63,000 BTUs
Cooking Surface Area	758 Square Inches
Special Features	2 Halogen Lights inside Firebox, Built-in Temperature Gauge, Pullout Trash Bin
Installation Type	Built-In
Assembly Required	Yes

9. Warranty and Customer Support

For warranty information, service, or technical assistance, please contact SPIRE customer support. Refer to the

product packaging or the manufacturer's website for the most current contact details.

When contacting support, please have your model number (860-0032) and proof of purchase readily available.