



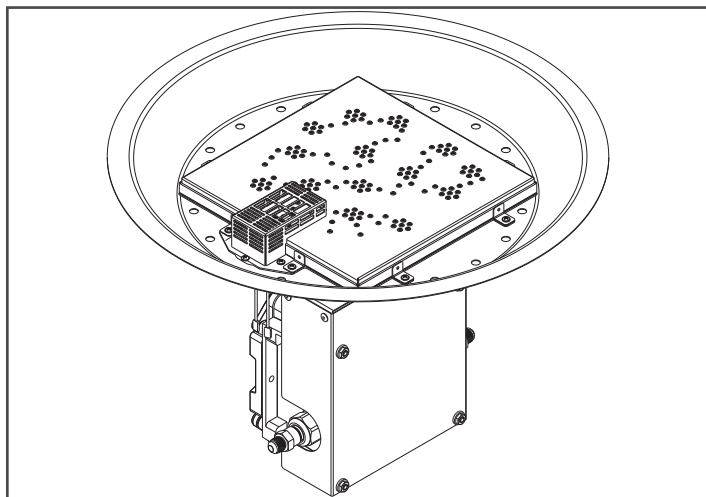
CAUTION



- Important operating instructions included.
- Read, understand and follow these instructions for safe installation and operation.

INSTALLER: Leave manual with the appliance.

CONSUMER: Retain this manual for future reference.



DANGER



IF YOU SMELL GAS:

- Shut off gas to appliance.
- Extinguish any open flame.
- If odor continues, leave the area immediately.
- After leaving the area, call your gas supplier or fire department.

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



WARNING



FOR OUTDOOR USE ONLY.

Installation and service must be performed by a qualified installer, service agency, or the gas supplier.



WARNING

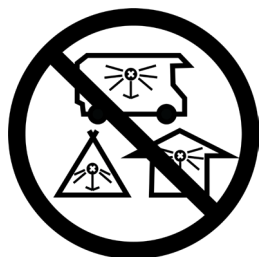


Do not store or use gasoline, or other flammable vapors or liquids, in the vicinity of this or any other appliance.

A propane cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.



DANGER



CARBON MONOXIDE HAZARD

This appliance can produce carbon monoxide which has no odor.

Using it in an enclosed space can kill you.

Never use this appliance in an enclosed space such as a camper, tent, car, or home.



WARNING



IF THE INFORMATION IN THIS INSTRUCTION MANUAL IS NOT FOLLOWED EXACTLY, A FIRE OR EXPLOSION MAY RESULT CAUSING PROPERTY DAMAGE, PERSONAL INJURY, OR LOSS OF LIFE.

⚠ DANGER: FLAMMABLE GAS UNDER PRESSURE. LEAKING LP-GAS MAY CAUSE A FIRE OR EXPLOSION IF IGNITED CAUSING SERIOUS BODILY INJURY OR DEATH. CONTACT LP GAS SUPPLIER FOR REPAIRS, OR DISPOSAL OF A CYLINDER OR UNUSED LP-GAS.

⚠ WARNING: FOR OUTDOOR USE ONLY.*

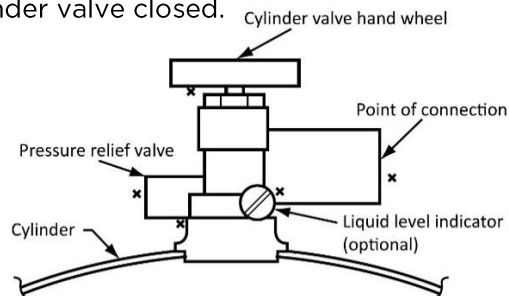
DO NOT USE OR STORE CYLINDER IN A BUILDING, GARAGE, OR ENCLOSED AREA.

⚠ WARNING:

- Know the odor of LP-gas. If you hear, see, or smell leaking LP-gas, immediately get everyone away from the cylinder and call the Fire Department. Do not attempt repairs.
- Caution your LP-gas supplier to:
 - Be certain cylinder is purged of trapped air prior to first filling.
 - Be certain not to over fill the cylinder.
 - Be certain cylinder requalification date is checked.
- LP-gas is heavier than air and may settle in low places while dissipating.
- Contact with the liquid contents of cylinder will cause freeze burns to the skin.
- Do not allow children to tamper or play with cylinder.
- When not connected for use, keep cylinder valve turned off. Self-contained appliances shall be limited to a cylinder of 30 lb. capacity or less.
- Do not use, store or transport cylinder where it would be exposed to high temperatures. Relief valve may open allowing a large amount of flammable gas to escape.
- When transporting, keep cylinder secured in an upright position with cylinder valve turned off.

WHEN CONNECTING FOR USE:

- Use only in compliance with applicable codes.
- Read and follow manufacturer's instructions.
- Consult manufacturer's instructions concerning the cylinder connection provided with your appliance.
- Be sure the regulator vent is not pointing up.
- Turn off all valves on the appliance.
- Do not check for gas leaks with a match or open flame. Apply soapy water at areas marked "X". Open cylinder valve. If bubbles appear, close valve and have LP-gas service person make needed repairs. Also, check appliance valves and connections to make sure they do not leak before lighting appliance.
- Light appliance(s) following manufacturer's instructions.
- When appliance is not in use, keep the cylinder valve closed.



**DO NOT REMOVE, DEFACE, OR OBLITERATE THIS LABEL
*EXCEPT AS AUTHORIZED BY ANSI/NFPA 58**

⚠ DANGER: Do not store a spare LP cylinder under or near a barbecue grill, or other heat sources. NEVER fill an LP cylinder beyond 80% full: a fire causing death or serious injury may occur.

ADDITIONAL WARNINGS

This appliance is a Decorative Outdoor Gas Appliance for **OUTDOOR USE ONLY** and **MUST NOT** be used for cooking.

Install the burner system in an enclosure on a flat and stable surface in an outdoor location such as a patio or deck. This location must be adjacent to the gas supply line or propane gas supply. **DO NOT** locate the appliance where it will get excessively wet or submerged in water.

WARNING

- Children and adults should be alerted to the hazards of high surface temperatures and open flames and should stay away to avoid burns or clothing ignition.
- Young children should be carefully supervised when they are in the area of the appliance.
- Clothing or other flammable materials should not be hung from appliance or placed on or near the appliance.
- Any guard, barrier or other protective device removed for servicing the appliance shall be replaced prior to operating the appliance.

WARNING

Do NOT burn solid fuels in this gas appliance.

WARNING

Installation and repair should be performed only by a qualified service person. More frequent cleaning and maintenance may be required as necessary. It is imperative that the burner controls, and circulating air passageways of the appliance are kept clean.

The Outdoor GreatRoom Company recommends the use of NFI Certified Gas Professionals.



WARNING

ASPHYXIATION RISK

This gas appliance is for outdoor use in a well ventilated space.

This unit must NOT be installed in an enclosed structure.

WARNING

DO NOT USE this appliance if any part has been underwater. Have an authorized service technician inspect the appliance and replace any component in the control system or gas supply that has been underwater.

WARNING

SHARP EDGES

Wear protective gloves and safety glasses during installation.

WARNING

Inspect appliance and components for damage. Damaged parts may impair safe operation.

Do NOT install damaged, incomplete, or substitute components.

Report damaged parts to your dealer.

WARNING

The Outdoor GreatRoom Company disclaims any responsibility for, and the warranty will be voided by, the following actions:

- **Installation and use of any damaged components.**
- **Modification of the burner assembly.**
- **Installation other than as detailed in this manual.**

Any such action may result in a fire or explosion causing property damage, personal injury or death.

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APPLIANCE INFORMATION

A. APPLIANCE CERTIFICATION

MODEL: All Crystal Fire Plus Burners with Electronic Ignition

TESTING AGENCY: Underwriters Laboratories (UL LLC)

TYPE: Decorative Gas-Fired Outdoor Fireplace.

STANDARD: ANSI Z21.97-2017 / CSA 2.41-2017
Outdoor Decorative Gas Appliances.

The Crystal Fire Plus burner series has been tested in accordance to *ANSI Z21.97-2017/CSA 2.41-2017* and has been listed by Underwriters Laboratories (UL LLC) for installation and operation as described in these installation and operating instructions.

When the appliance is for connection to a fixed piping system, the installation must conform with local codes, or in absence of local codes with *National Fuel Gas Code, ANSI Z223.1 * NFPA 54; National Fuel Gas Code; Natural Gas and Propane Installation Code, CSA B149.1; or Propane Storage and Handling Code, CSA B149.2*, as applicable.

The appliance, when installed, must be electrically grounded in accordance with local codes, or in the absence of local codes, with the *National Electrical Code, ANSI/NFPA 70; or the Canadian Electrical Code, CSA C22.1*, if applicable.

All Crystal Fire Plus burners are approved for use in the Commonwealth of Massachusetts.
APPROVAL CODE: G-2026-186

B. SPECIFICATIONS

MINIMUM INLET PRESSURE		MAXIMUM INLET PRESSURE		IDEAL INLET PRESSURE		MANIFOLD PRESSURE	
PROPANE	NATURAL GAS	PROPANE	NATURAL GAS	PROPANE	NATURAL GAS	PROPANE	NATURAL GAS
10.5 in. WC (2.6 kPa)	4.5 in. WC (1.1 kPa)	14.0 in. WC (3.5 kPa)	10.5 in. WC (2.6 kPa)	11.0 in. WC (2.7 kPa)	7.0 in. WC (1.7 kPa)	10.0 in. WC (2.5 kPa)	3.5 in. WC (0.87 kPa)

These pressures represent the **operating pressure** of the appliance, not the static pressure of a gas supply line. In order to properly verify these pressures, an in-line pressure tap must be used to verify the pressure while the appliance **is in operation**.

MODEL	ORIFICE SIZE		MAXIMUM INPUT RATE	
	PROPANE (LP)	NATURAL GAS (NG)	PROPANE	NATURAL GAS
CFP12DSI(XX)-B CFP1616DSI(XX)-B	#51	#36	32.5K BTU/hr. (9.52 kW)	30.0K BTU/hr. (8.79 kW)
CFP20DSI(XX)-B CFP2424DSI(XX)-B BI16DSI(XX)-B	#43	#27	55.0K BTU/hr. (16.1 kW)	55.0K BTU/hr. (16.1 kW)
CFP30DSI(XX)-B BI28DSI(XX)-B	0.125"	#2	100.0K BTU/hr. (29.3 kW)	100.0K BTU/hr. (29.3 kW)

Electronic Ignition burners are ordered fuel-type specific and should not be field converted. Ensure that the fuel type for your burner matches the intended fuel type available at the installation location.

Model designations are determined by fuel type. For Propane, XX=LP. For Natural Gas, XX=NG

MINIMUM INLET PRESSURE		MAXIMUM INLET PRESSURE		IDEAL INLET PRESSURE		MANIFOLD PRESSURE	
PROPANE	NATURAL GAS	PROPANE	NATURAL GAS	PROPANE	NATURAL GAS	PROPANE	NATURAL GAS
10.5 in. WC (2.6 kPa)	4.5 in. WC (1.1 kPa)	14.0 in. WC (3.5 kPa)	10.5 in. WC (2.6 kPa)	11.0 in. WC (2.7 kPa)	7.0 in. WC (1.7 kPa)	10.0 in. WC (2.5 kPa)	3.5 in. WC (0.87 kPa)

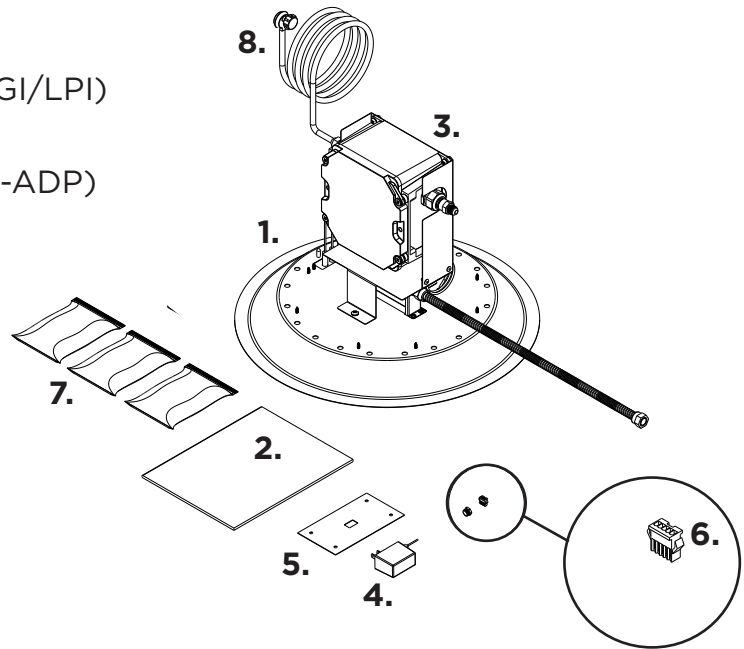
BURNER MODEL	APPLICABLE BURNER PLATES
BI16DSI(XX)-B	BP24DSI(XX)S-B, BP24RDDSI(XX)-B, BP30SDSI(XX)-B, BP30RDDSI(XX)-B
BI28DSI(XX)-B	BP36SDSI(XX)-B, BP36RDDSI(XX)-B, BP42SDSI(XX)-B, BP42RDDSI(XX)-B, BP48RDDSI(XX)-B

2

GETTING STARTED

A. INCLUDED ITEMS

1. Crystal Fire Plus Burner
2. Instruction Manual
3. Electronic Ignition System (CF-DSI-NGI/LPI)
-Connected to burner
4. 110VAC/3.3VDC Transformer (OGR-3V-ADP)
5. Standard Control Panel (CF-DSI-CP)
6. Switch Bypass (CF-DSI-SB)

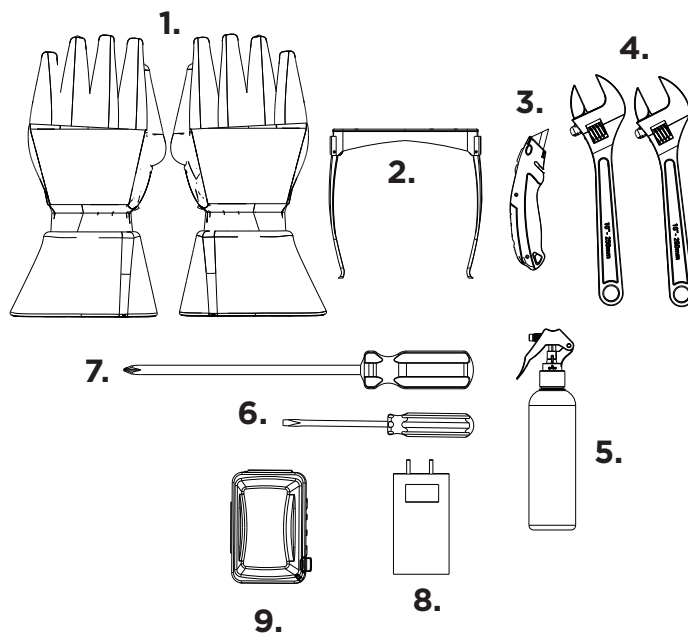


#	INCLUDED ITEM	PART NUMBER	CFP12-B CFP1616-B	CFP20-B CFP2424-B BI16-B	CFP30-B BI28-B
7	Glass Media Bags (5 lbs.)	CFG-D	1 (5 lbs.)	3 (15 lbs.)	6 (30 lbs.)
8	10' Regulator Hose	CF-HOSE-REG	1	1	-

Burners that do not include a 10' regulator hose for connection to a 20 lb. self-contained propane tank operate at gas consumption rates higher than a standard tank is able to accommodate.

B. REQUIRED TOOLS AND SUPPLIES

1. Work Gloves
2. Safety Glasses
3. Utility Knife
-for opening packaging
4. (2x) Adjustable Wrenches
5. Corrosion-Free Leak Test Solution
6. Small Flat-Blade Screwdriver
7. Phillips Screwdriver
8. Digital or Slack-tube Manometer with 1/4" ID (6 mm) Tube Attachment
9. GFCI Protected Outlet installed in accordance with local or national code. Use a "weather-proof while in use" cover.

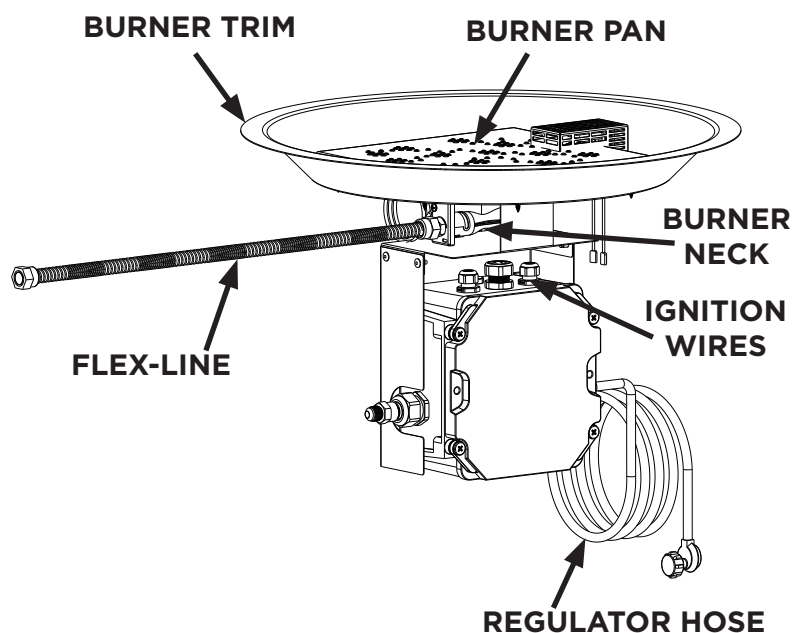


The Outdoor GreatRoom Company has a recommended junction box assembly available. Please see Reference Materials for more information. This junction box assembly **MUST BE** connected to a GFCI protected electrical circuit.

C. APPLIANCE AND COMPONENT INSPECTION

WHAT TO INSPECT:

- 1. Burner Assembly:** Look for bent or damaged components, specifically burner trim and/or burner pan. Verify that there is no damage to the burner neck.
- 2. Plumbing:** Look for cracks or extreme bends/kinks in stainless steel flex-line. Look for abrasion or cuts/knicks in regulator hose, if present.
- 3. Ignition Components:** Look for damage to the insulation of the ignition assembly wires. This includes the sensor, sparker, ground, power supply, and switch wires.



3

CLEARANCE REQUIREMENTS

A. SURROUNDING CLEARANCES



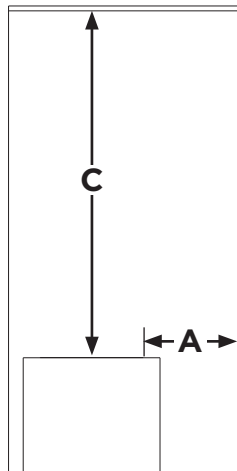
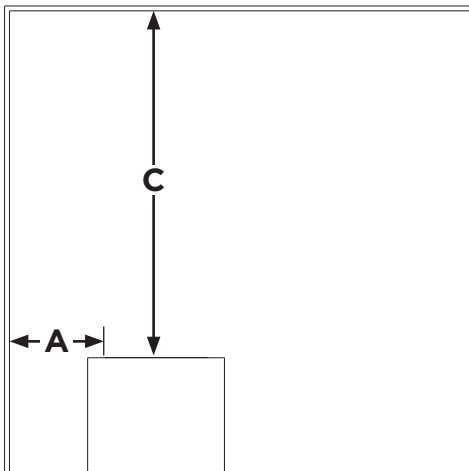
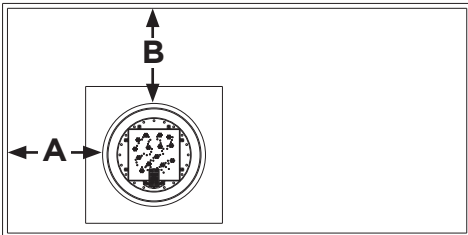
WARNING

FIRE RISK

Follow all minimum clearance requirements. Failure to provide adequate clearance to combustible materials can result in property damage or loss of life.

Appliance should be installed in an enclosure and location that meets the following criteria:

- Easy access to appliance control panel
- Easy access to gas connections for service and maintenance.
- Does not restrict walkways around appliance and enclosure
- Installed on solid and level surface.



WARNING

FOR OUTDOOR USE ONLY

What qualifies as an outdoor space?

To qualify as an outdoor space, the area in which the appliance is installed must be no more restrictive than the following configurations:

- Walls on all four sides with no overhead cover.
- A partial enclosure with an overhead cover and two side walls. The walls can be parallel to each other or at right angles to each other.
- A partial enclosure that includes an overhead cover and three side walls where 30 percent of the surrounding side wall area is permanently open.

REQUIRED CLEARANCE		
A	B	C
24 in. (610 mm)	24 in. (610 mm)	72 in. (1830 mm)

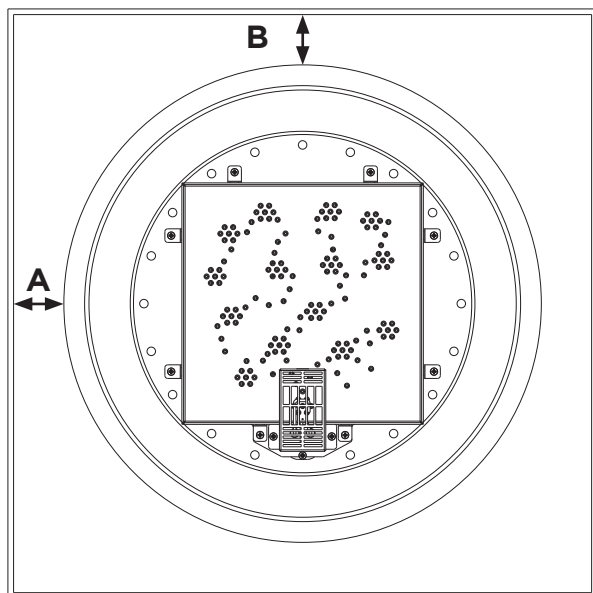
Burner model shown may not be the same model as your burner. Clearance requirements are 72" from the top of the burner to any overhead combustible materials and 24" from the edge of the burner trim to any combustible side wall materials. Burner Plates (BP- models) must follow the clearance requirements of their corresponding CFP burner model.

B. ENCLOSURE CLEARANCES FOR CFP MODELS

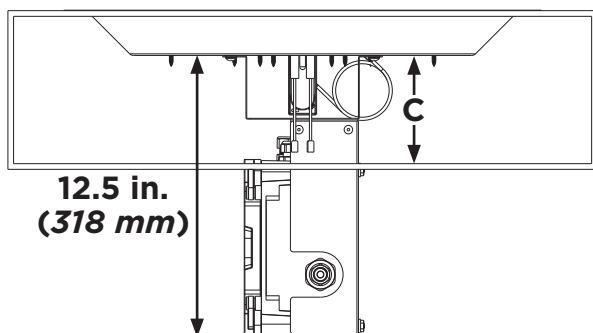
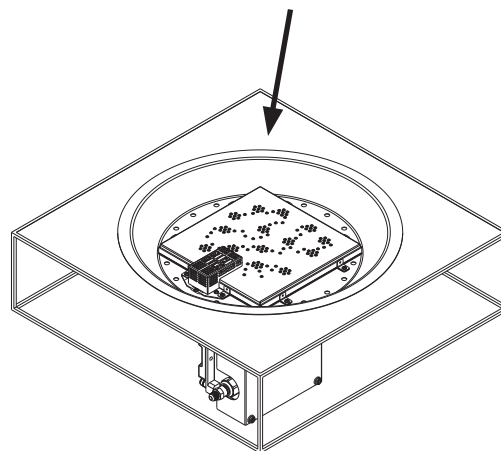


Follow all minimum clearance requirements. Failure to provide adequate clearance to combustible materials can result in property damage or loss of life.

REQUIRED CLEARANCE TO COMBUSTIBLES			
BURNER MODEL	A	B	C
CFP12DSI(XX)-B	4 in. (102 mm)	4 in. (102 mm)	4 in. (102 mm)
CFP1616DSI(XX)-B			
CFP20DSI(XX)-B			
CFP2424DSI(XX)-B			
CFP30DSI(XX)-B			



TOP SURFACE MUST BE
NON-COMBUSTIBLE

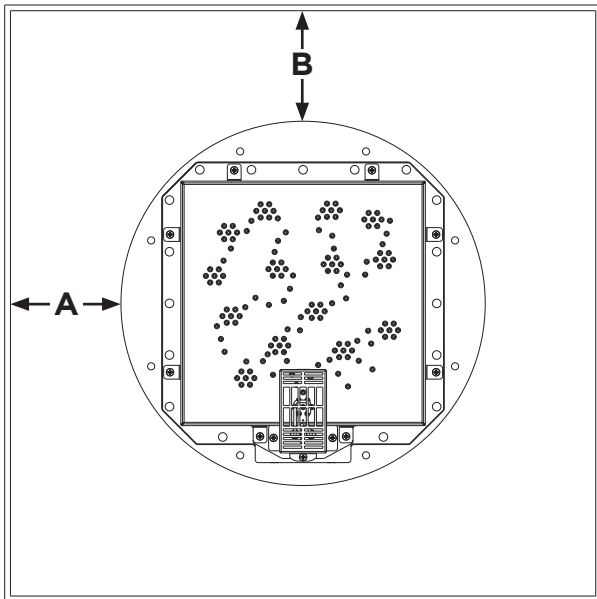


C. ENCLOSURE CLEARANCES FOR BI MODELS

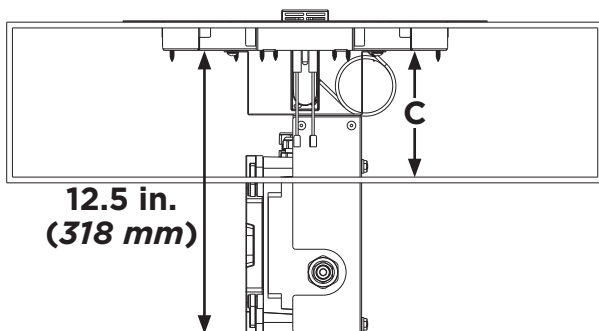
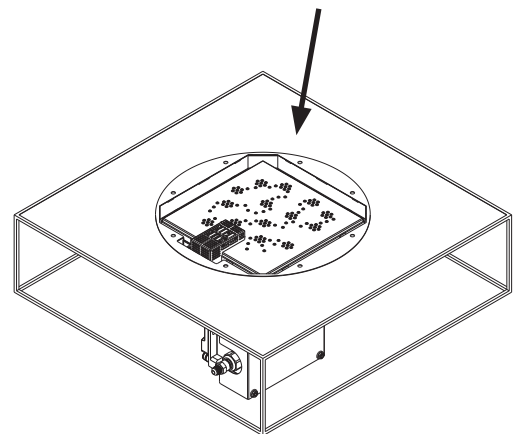


Follow all minimum clearance requirements. Failure to provide adequate clearance to combustible materials can result in property damage or loss of life.

REQUIRED CLEARANCE TO COMBUSTIBLES			
BURNER MODEL	A	B	C
BI16DSI(XX)-B	7 in. (178 mm)	7 in. (178 mm)	4 in. (102 mm)
BI28DSI(XX)-B			



**TOP SURFACE MUST BE
NON-COMBUSTIBLE**

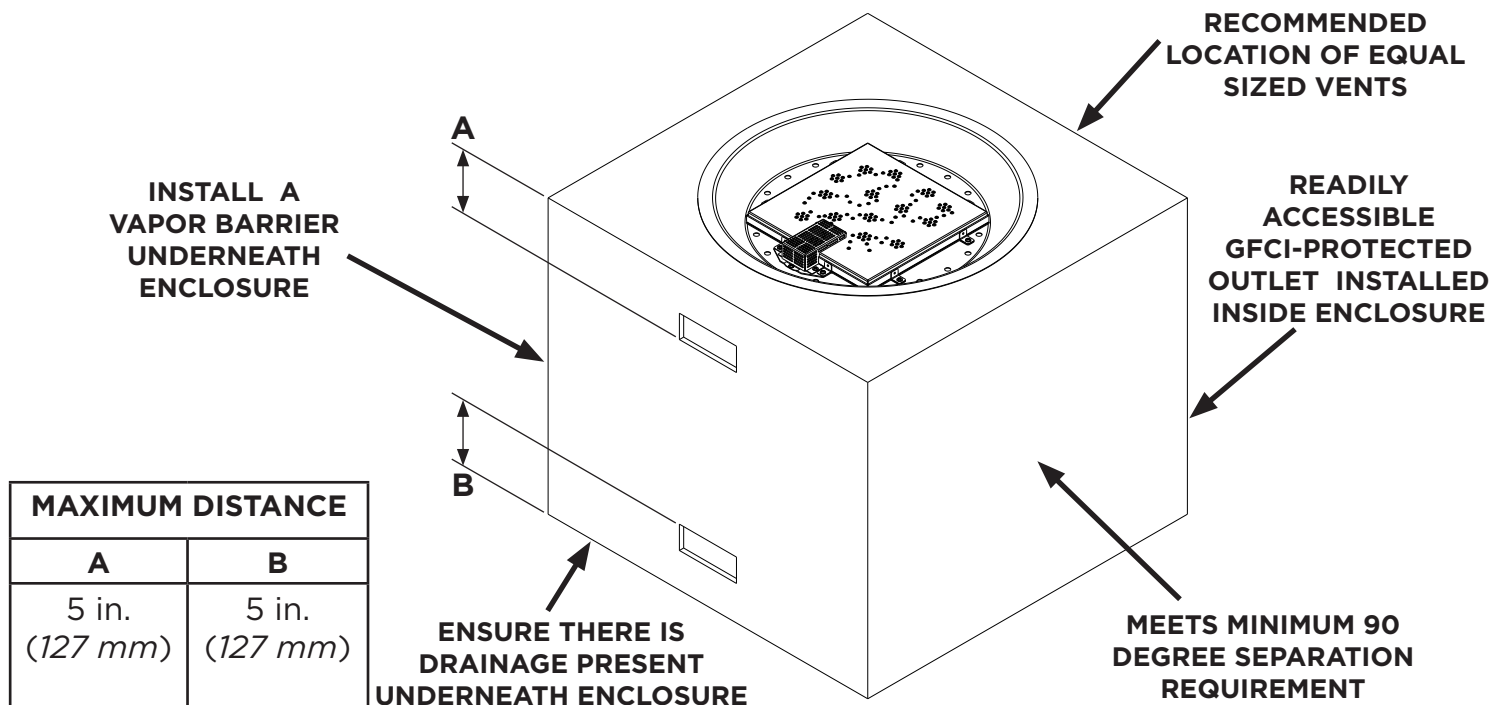


4

ENCLOSURE DESIGN

A. SELF-CONTAINED PROPANE CYLINDER SYSTEMS

The Outdoor GreatRoom Company has vent blocks available for DIY landscape block projects as well as vent plates for other enclosures. See Reference Materials for more information.



MINIMUM VENTILATION REQUIREMENTS:

Two (2x) openings of equal size located within 5 in. (127 mm) of the top of the enclosure and separated by a minimum of 90 degrees. The openings shall have a total free area of no less than 1 in.²/lb. (14.2 cm²/kg) of stored fuel capacity. For a 20 lb. propane cylinder, each opening must be 10 in.² (64 cm²).

Two (2x) openings of equal size located within 5 in. (127 mm) of the bottom of the enclosure and separated by a minimum of 90 degrees. The openings shall have a total free area of no less than 1/2 in.²/lb. (7.1 cm²/kg) of stored fuel capacity. For a 20 lb. propane cylinder, each opening must be 5 in.² (32 cm²).

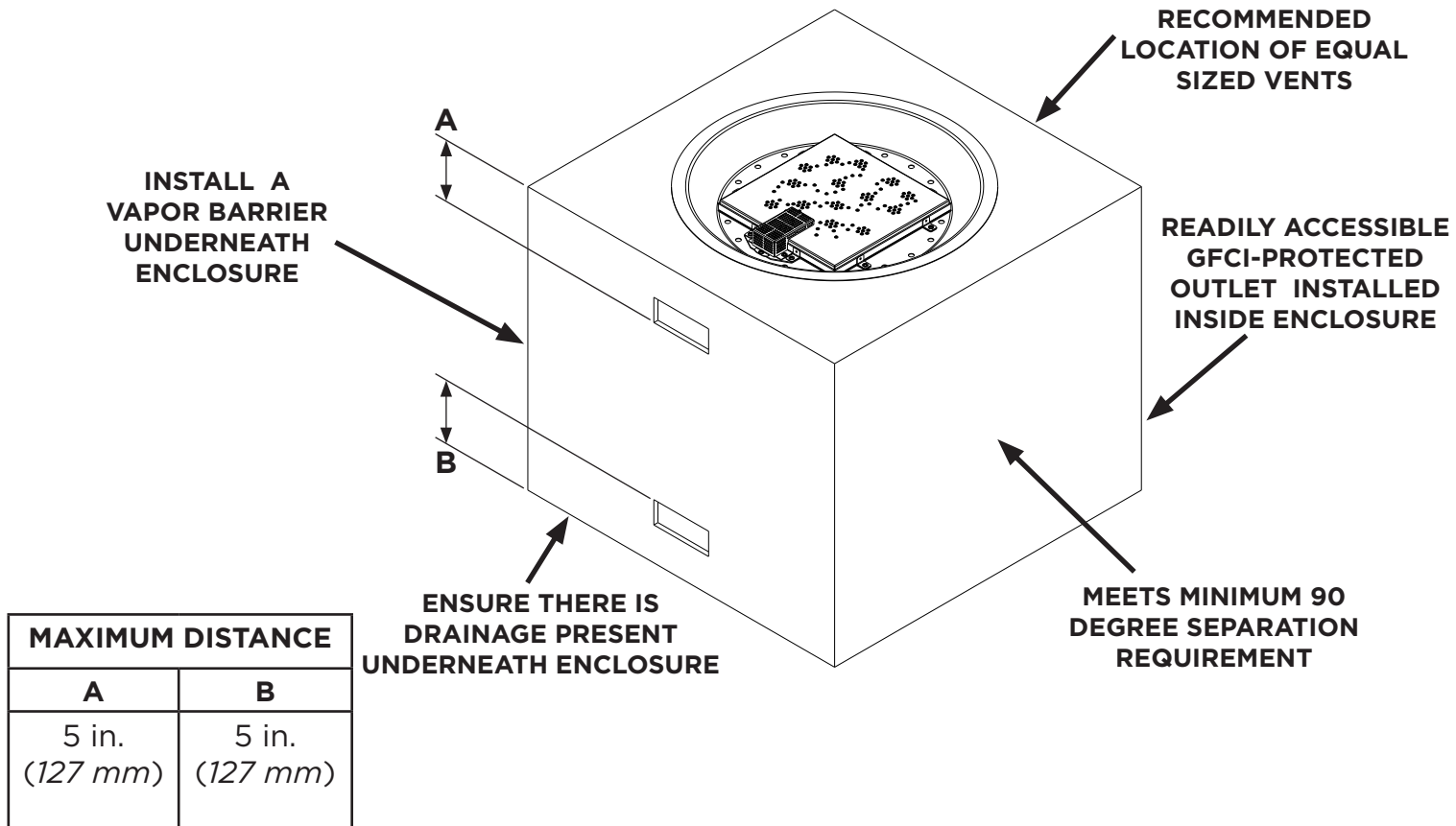
Every opening shall have minimum dimensions so as to permit the entrance of an 1/8 in. (3.2 mm) diameter rod. No screen or mesh should be used.

Enclosures built to house a self-contained propane cylinder **MUST HAVE** ventilation at the top and bottom of the enclosure. This allows for quick dissipation of gas in the event of a leak, or in the event of venting from the tank when over-pressurized. Propane is denser than air and settles in low places. Ventilation also helps to prevent excessive condensation.

Burner model shown may not be the same model as your burner.

B. HARD-PIPED FUEL SYSTEMS

The Outdoor GreatRoom Company has vent blocks available for DIY landscape block projects as well as vent plates for other enclosures. See Reference Materials for more information.



RECOMMENDED VENTILATION REQUIREMENTS:

NATURAL GAS: Two (2x) openings of equal size located within 5 in. (127 mm) of the top of the enclosure and separated by a minimum of 90 degrees. The openings shall have a total free area 20 in.² (256 cm²), or 10 in.² (128 cm²) each.

PROPANE: Two (2x) openings of equal size located within 5 in. (127 mm) of the bottom of the enclosure and separated by a minimum of 90 degrees. The openings shall have a total free area 20 in.² (256 cm²), or 10 in.² (128 cm²) each.

Every opening shall have minimum dimensions so as to permit the entrance of an 1/8 in. (3.2 mm) diameter rod. No screen or mesh should be used.

Ventilation is NOT required in enclosures built for hard-piped fuel systems. It is recommended for the quick dissipation of gas in the event of a leak. Propane is denser than air and settles in low places. Natural gas is less dense than air and rises. Ventilation also helps to prevent excessive condensation.

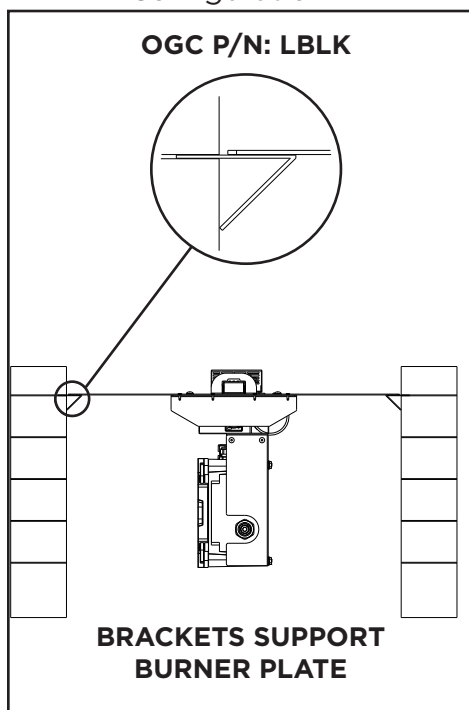
Burner model shown may not be the same model as your burner.

C. BURNER PLATE SPECIFIC INSTRUCTIONS

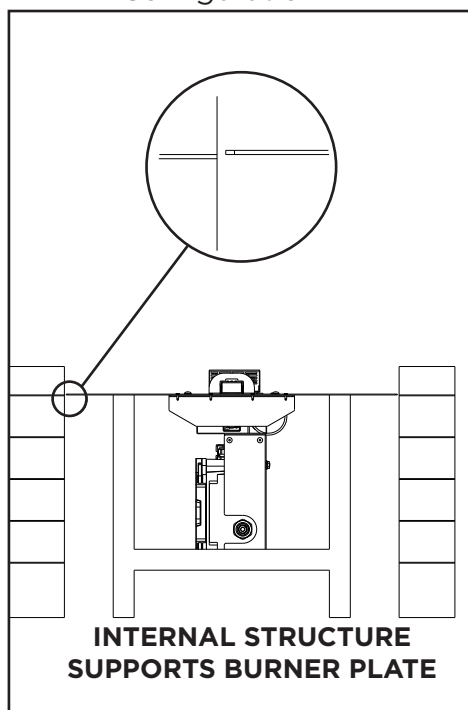
Burner Plates can be installed in three (3x) different configurations:

- 1. SQUARE BURNER PLATES:** Supported on the edges of the burner plate with optional linear burner plate ledge kit (P/N: LBLK). See Reference Materials for more information. Burner insert can be freely removed from burner plate for service and maintenance.
- Supported from below the burner plate with site-built internal structure. Burner insert can be freely removed from burner plate for service and maintenance.
- Supported on edge by landscape block and held captive by capstone material. Burner insert can be freely removed from burner plate for service and maintenance.

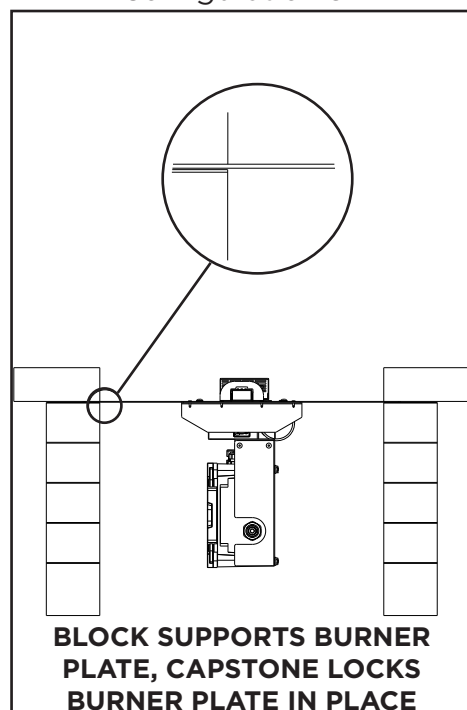
Configuration 1



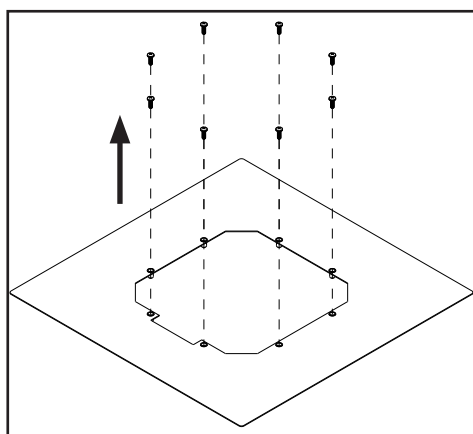
Configuration 2



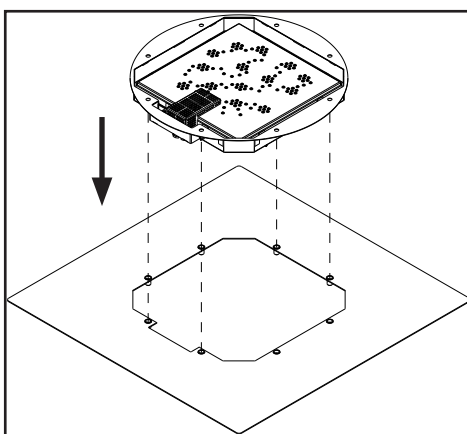
Configuration 3



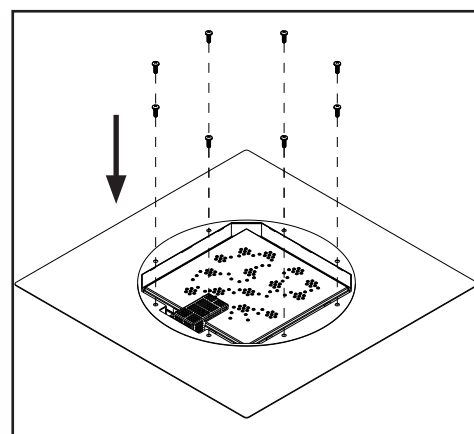
1. With burner plate installed in enclosure as desired, remove the included machine screws.



2. Carefully lower burner insert into burner plate. It can only be installed in one orientation.



3. Secure burner insert to burner plate with the removed hardware.



5

GAS SETUP INFORMATION



WARNING

FIRE AND EXPLOSION RISK VERIFY INLET PRESSURES

- High pressure may cause an over-fire condition.
- Low pressure may cause delayed ignition and explosion.
- Minimum pressure must be verified when ALL household appliances are operating.

AN APPLIANCE REGULATOR MUST BE INSTALLED UPSTREAM OF THE APPLIANCE FOR ALL PRESSURES ABOVE 14 IN. WC FOR LIQUID PROPANE AND ALL PRESSURES ABOVE 11 IN. WC FOR NATURAL GAS.

A. FUEL TYPE

- Before making any gas connections, ensure the appliance being installed is compatible with the available fuel type.
- All Crystal Fire Plus burners with Electronic Ignition are fuel-type specific and SHOULD NOT be field-converted.

B. GAS PRESSURE

- Proper inlet pressures are required for optimal performance and safety. Gas line sizing is **EXTREMELY** important and should be performed only by a qualified gas professional. Supply line sizing requirements need to be made following *ANSI Z223.1 / NFPA 54*.

- Pressure requirements for the appliance are shown in the table below. Pressure readings must be obtained **WHILE THIS APPLIANCE AND ALL OTHER APPLIANCES ON THE SUPPLY LINE ARE IN OPERATION.**
- Although it is safe to operate at the minimum inlet pressure, the unit should be operating at the ideal inlet pressure.

C. GAS SUPPLY AND CONNECTION

- All fixed fuel piping (hard-piped) systems shall be installed to local building codes; if none exist, *ANSI Z223.1 / NFPA 54* should be followed.
- Installation of fixed fuel piping (hard-piped) systems should be performed only by authorized installers approved and/or licensed as required by the locality.
- A dedicated manual shut-off valve shall be installed upstream of this appliance and its controls.
- This appliance and its dedicated manual shut-off valve must be disconnected from the main gas supply system during any pressure testing in excess of 1/2 psi (3.5 kPa).
- This appliance must be isolated from the main gas supply by closing its dedicated manual shutoff valve during any pressure testing of the gas supply system at test pressures equal to or less than 1/2 psi (3.5 kPa).

MINIMUM INLET PRESSURE		MAXIMUM INLET PRESSURE		IDEAL INLET PRESSURE		MANIFOLD PRESSURE	
PROPANE	NATURAL GAS	PROPANE	NATURAL GAS	PROPANE	NATURAL GAS	PROPANE	NATURAL GAS
10.5 in. WC (2.6 kPa)	4.5 in. WC (1.1 kPa)	14.0 in. WC (3.5 kPa)	10.5 in. WC (2.6 kPa)	11.0 in. WC (2.7 kPa)	7.0 in. WC (1.7 kPa)	10.0 in. WC (2.5 kPa)	3.5 in. WC (0.87 kPa)

D. LEAK CHECK AND LINE PURGE

Once the gas piping system is in place, all fittings and connections need to be checked for leaks.

- Use a commercially-available, non-corrosive leak check solution.
- Once leak test is complete, be sure to rinse off all remaining leak check solution from the gas piping system.

WARNING: CHECK FOR GAS LEAKS

FIRE RISK EXPLOSION RISK ASPHYXIATION RISK

- Check all fittings and connections.
- Do not use an open flame.
- Eliminate possible ignition sources such as open flames and sparks during leak check.
- Presence of gas leaks can lead to high levels of carbon monoxide. If leaks are detected, ensure proper ventilation is available to expedite the dissipation of leaked gas.

After leak check has been performed and the gas supply system is leak-free, a purge of the air in the supply line should be performed in order to ensure a safe, undelayed first ignition of the appliance.

! WARNING !

FIRE RISK EXPLOSION RISK

- Gas build-up during purge may ignite.
- Purge should be performed by an authorized gas technician.
- Eliminate possible ignition sources such as open flames and sparks during line purge.
- Ensure adequate ventilation.

E. ADDITIONAL GAS SUPPLY INFORMATION

For propane installations using a non-disposable, self-contained propane supply system (20 lb. propane tank and the manufacturer supplied regulator hose):

- The propane cylinder used with this appliance must be constructed and marked in accordance with the *U.S. Department of Transportation (D.O.T.) Specifications for Propane-Gas Cylinders*, or the *Standard for Cylinders, Spheres, and Tubes for Transportation of Dangerous Goods and Commission, CAN / CSA-B339*, as applicable.
- The propane cylinder must be provided with a listed overfill prevention device (OPD).
- The propane cylinder must be compatible with the regulator hose supplied by the manufacturer with this appliance.

! WARNING !

Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. Read the installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment.

! WARNING !

Installation and repair should be performed only by a qualified service technician.

6

BURNER INSTALLATION

A. PROPANE CYLINDER INSTALLATIONS

! IMPORTANT !

Other media options apart from the supplied clear glass gems can be used in Crystal Fire Plus burners, BUT they should be supplied by The Outdoor GreatRoom Company. This ensures that the proper amount of media is used and that the media is approved for use in gas appliances.

MEDIA MUST BE IN PLACE DURING OPERATION. Operation of appliance without media in place will damage the burner.

Overfilling of the burner with media can cause adverse operational issues.

Use of burner media not supplied by The Outdoor GreatRoom Company is not recommended and could lead to operational issues.

1. Secure supplied control panel to enclosure with suitable fasteners. See *Image 6.1*. If installing burner into an Outdoor GreatRoom Company fire table, a control panel will already be installed and the supplied control panel can be recycled. If controls other than the standard control panel and low-voltage control switch are being used, refer to *42511 Crystal Fire Plus Supplemental Commercial Manual*.
2. Connect supplied transformer to GFCI outlet installed within enclosure. See *Image 6.2*. If optional battery pack (CF-DSI-BP) is being used, see Reference Materials (Pg. 29) for more information.

! WARNING !

Installation and repair should be performed only by a qualified service technician.

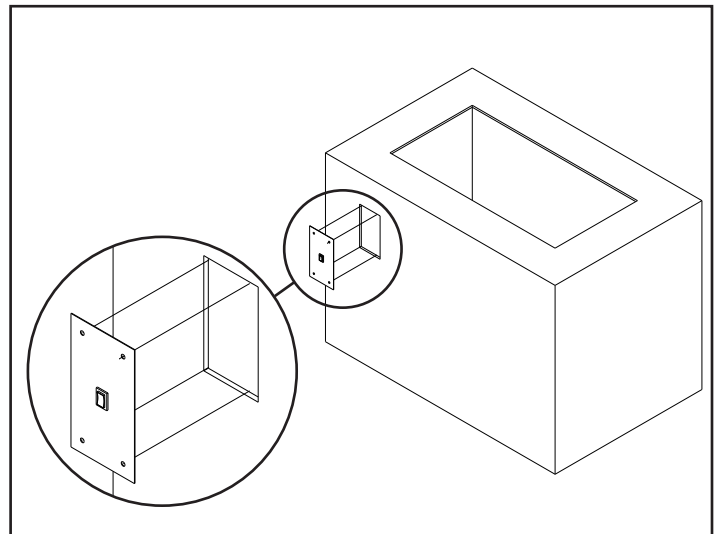


Image 6.1

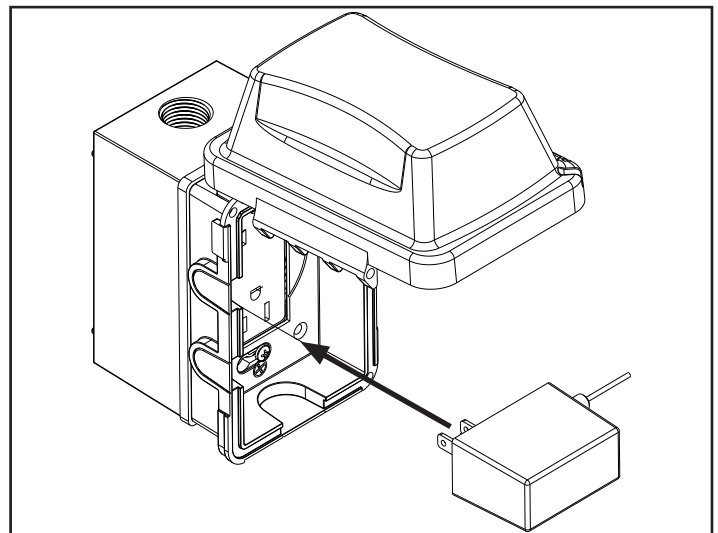


Image 6.2

3. With burner sitting on top of enclosure, connect low-voltage control switch to electronic ignition system. See *Image 6.3*. It may be necessary to prop up burner in one or more locations.

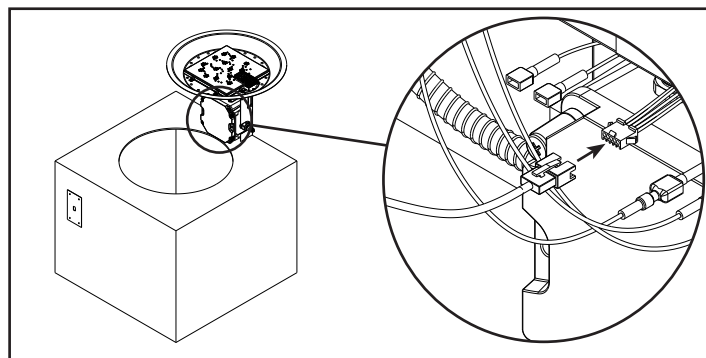


Image 6.3

4. With burner in same position as in Step 3, connect transformer to electronic system. The connections are labelled 3.3 VDC + and 3.3 VDC - on both the electronic system and the transformer. If they are not connected properly, the unit will not operate. See *Image 6.4*.

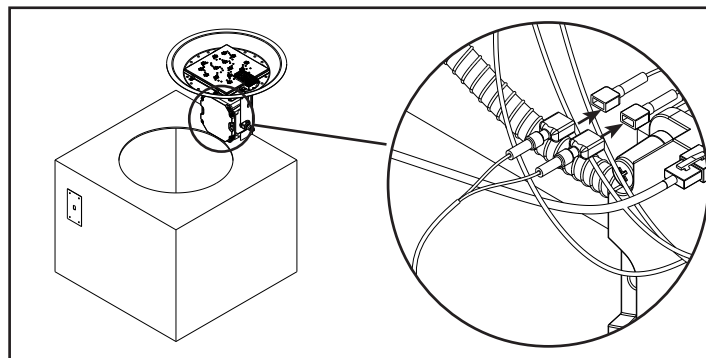


Image 6.4

5. Using adjustable wrenches, tighten all connections shown in *Image 6.5*. This serves as a final safety measure as all fittings come tightened to their proper torque specification from the factory.

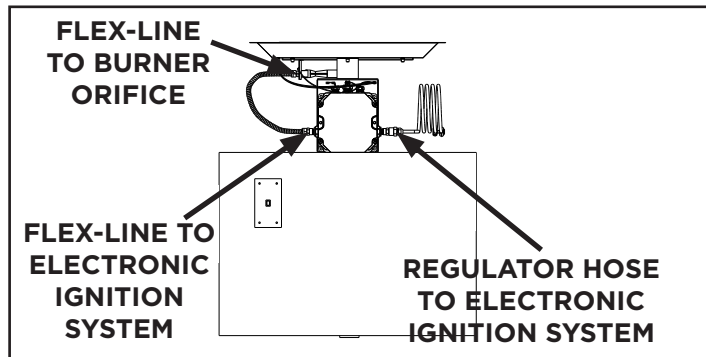


Image 6.5

6. Carefully place burner assembly into enclosure. Evenly spread glass media over burner surface. Media **CANNOT** cover the ignition wind guard. See *Image 6.6*.

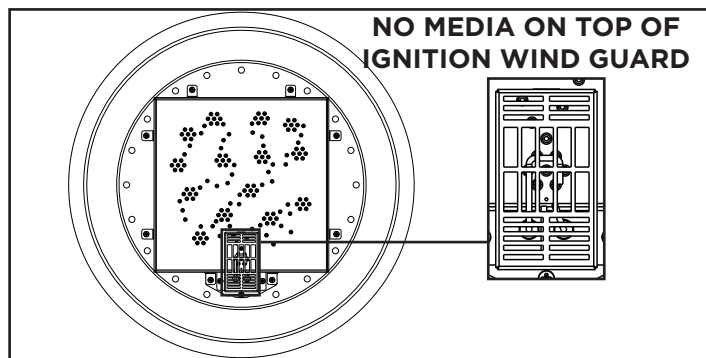


Image 6.6

7. Turn low-voltage control switch to ON position to verify presence of power and spark location. See *Image 6.7*. After spark is confirmed, turn low-voltage control switch back to OFF position.

8. Ensure propane cylinder valve is closed. Hand-tighten propane regulator hose to propane cylinder. See *Image 6.8*.

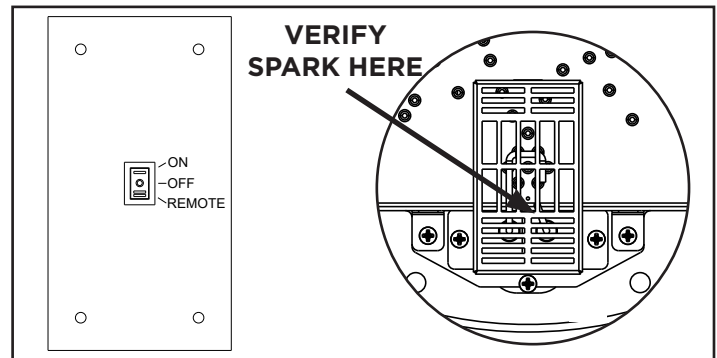


Image 6.7

9. Verify that the low-voltage control switch is in the OFF position. Apply commercially-available, non-corrosive leak check solution to all gas connection points. See *Image 6.9*. Slowly open valve on propane cylinder and check for any bubbles on inlet side of gas system. **A small amount of gas will purge through electronic gas valve. This is normal.** If bubbles are present at inlet fittings, close propane cylinder valve immediately and tighten all fittings again using adjustable wrenches.

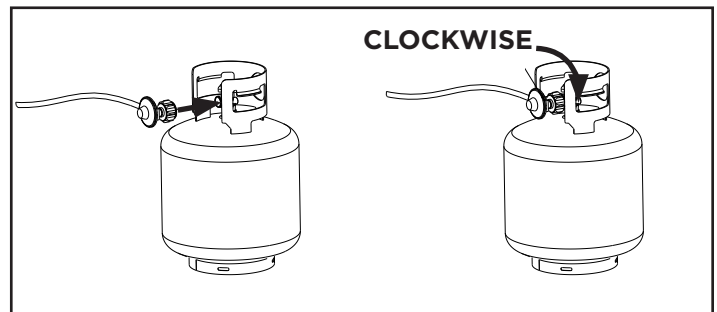


Image 6.8

10. If no leaks are present, a first lighting and final leak check can be performed. With propane cylinder valve open, turn low-voltage control switch to the ON position. The appliance will automatically spark and ignite. Verify no bubbles are present on the outlet side of the gas system. See *Image 6.10*.

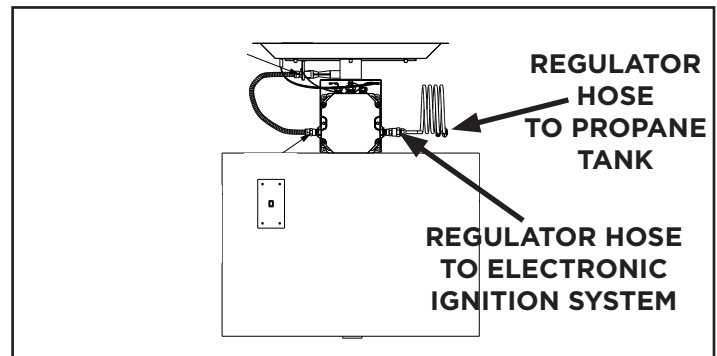


Image 6.9

11. **If no leaks are present on outlet side of gas system, the Crystal Fire Plus burner with electronic ignition system is ready for normal operation.** If leaks are present, turn low-voltage control switch to OFF position and close the propane cylinder valve. Re-tighten all fittings and repeat Steps 9 and 10.

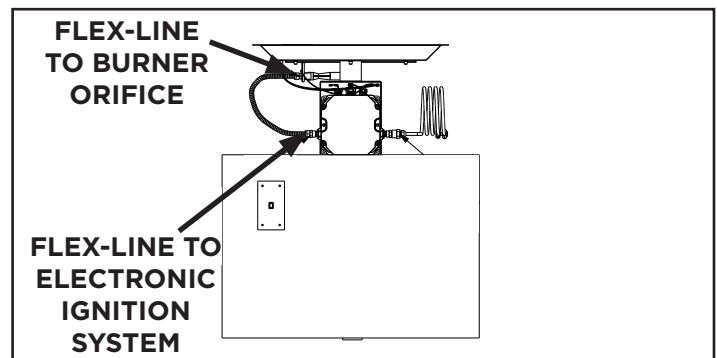


Image 6.10

B. HARD-PIPED FUEL SYSTEM INSTALLATIONS

! IMPORTANT !

Other media options apart from the supplied clear glass gems can be used in Crystal Fire Plus burners, **BUT** they should be supplied by The Outdoor GreatRoom Company. This ensures that the proper amount of media is used and that the media is approved for use in gas appliances.

MEDIA MUST BE IN PLACE DURING OPERATION. Operation of appliance without media in place will damage the burner.

Overfilling of the burner with media can cause adverse operational issues.

Use of burner media not supplied by The Outdoor GreatRoom Company is not recommended and could lead to operational issues.

1. Secure supplied control panel to enclosure with suitable fasteners. See *Image 6.11*. If installing burner into an Outdoor GreatRoom Company fire table, a control panel will already be installed and the supplied control panel can be recycled. If controls other than the standard control panel and low-voltage control switch are being used, refer to *42511 Crystal Fire Plus Supplemental Commercial Manual*.
2. Connect supplied transformer to GFCI outlet installed within enclosure. See *Image 6.12*. If optional battery pack (CF-DSI-BP) is being used, see Reference Materials (Pg. 28) for more information.
3. With burner sitting on top of enclosure, connect low-voltage control switch to electronic system. See *Image 6.13*. It may be necessary to prop up burner in one or more locations.

! WARNING !

Installation and repair should be performed only by a qualified service technician.

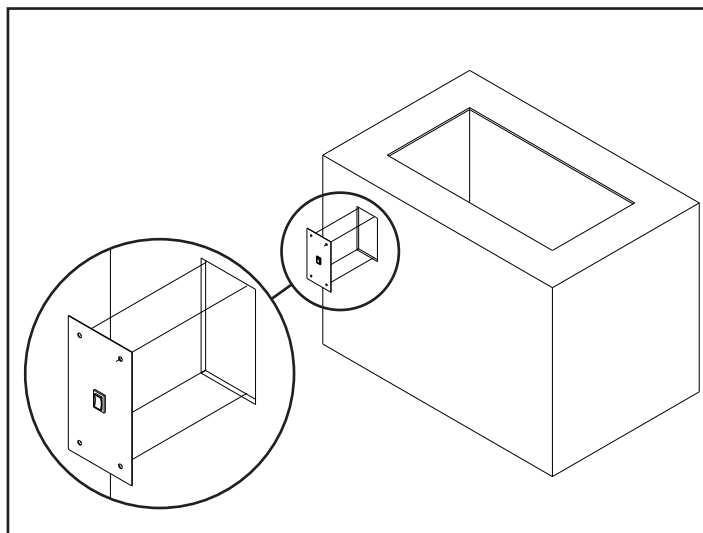


Image 6.11

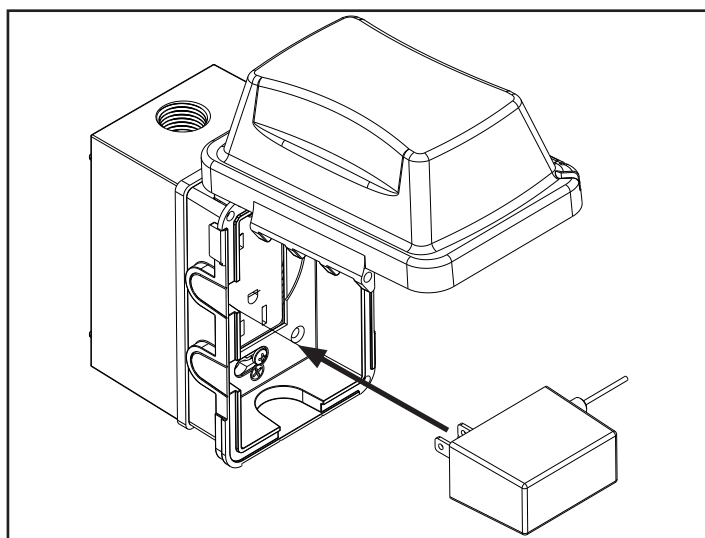


Image 6.12

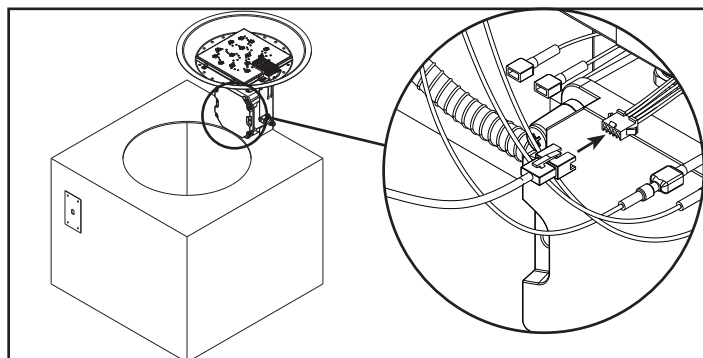


Image 6.13

4. With burner in same position as in Step 3, connect transformer to electronic system. The connections are labelled 3.3 VDC + and 3.3 VDC - on both the electronic system and the transformer. If they are not connected properly, the unit will not operate. See *Image 6.14*.

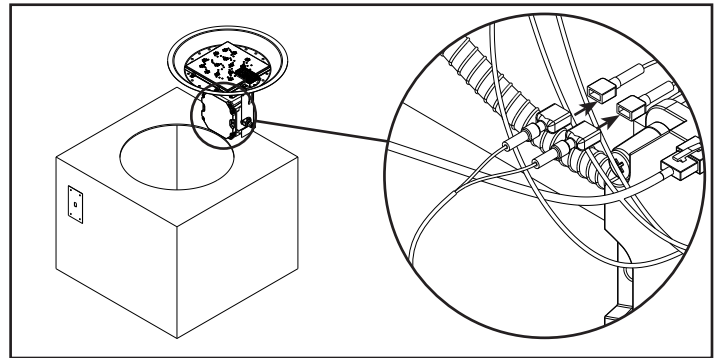


Image 6.14

5. Using adjustable wrenches, tighten all connections shown in *Image 6.15*. This serves as a final safety measure as all fittings come tightened to their proper torque specification from the factory.

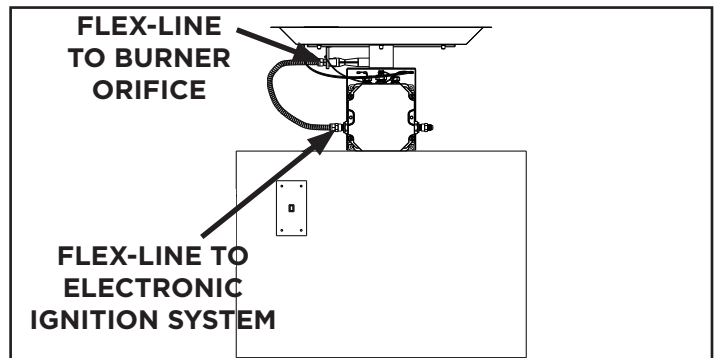


Image 6.15

6. For units set up for propane with an attached regulator hose, it is necessary to first remove the regulator hose and flare adaptor. Connect main gas supply to the 1/2 in. male flare fitting on INLET side of electronic ignition system. See *Image 6.16*. The Outdoor GreatRoom Company offers whistle-free corrugated flex-lines for this connection in a variety of lengths. See Reference Materials for more information.

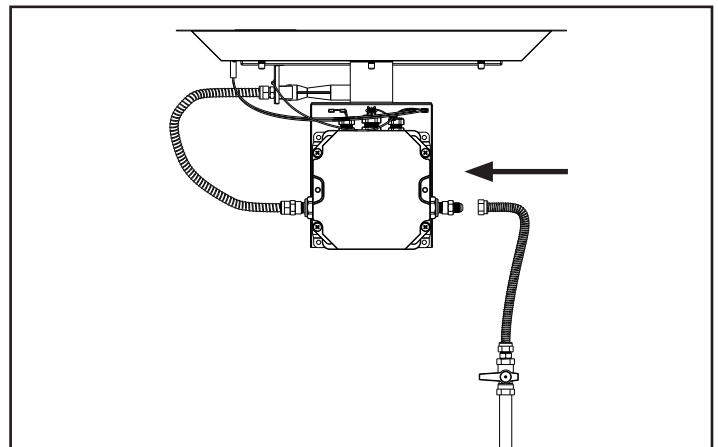


Image 6.16

7. Verify main gas supply shut-off valve is closed. Turn low-voltage control switch to ON position. Look inside ignition wind guard for visible spark. See *Image 6.17*. After spark is confirmed, turn low-voltage control switch back to OFF position.

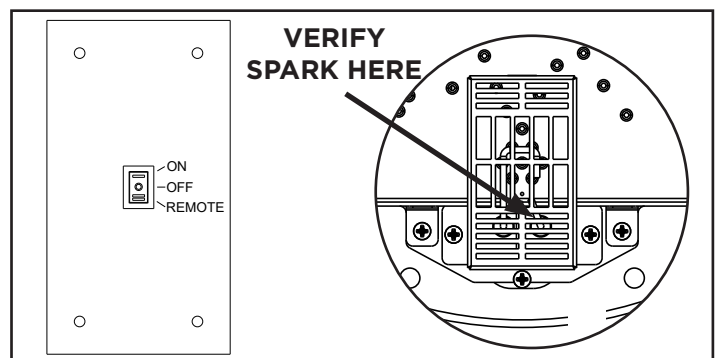


Image 6.17

8. For a **qualified gas technician**, gas pressure testing preparation should be performed at this point. Remove front cover of electronic ignition system using a Philips screwdriver. See *Image 6.18*. Refer to the Pressure Testing section of Reference Materials.
9. Verify that the low-voltage control switch is in the OFF position. Apply commercially-available, non-corrosive leak check solution to all INLET gas connection points. See *Image 6.19*. Slowly open main gas supply shut-off valve and check for any bubbles on inlet side of gas system. **A small amount of gas will purge through electronic gas valve. This is normal.** If bubbles are present at inlet fittings, close main gas supply shut-off valve immediately and tighten all fittings again using adjustable wrenches.
10. Carefully place burner assembly into enclosure. Evenly spread glass media over burner surface. Media **CANNOT** cover the ignition wind guard. See *Image 6.20*.
11. If no leaks are present, a first lighting and final leak check can be performed. Apply commercially-available, non-corrosive leak check solution to all OULET gas connection points. With main gas supply shut-off valve open, turn low-voltage control switch to the ON position. The appliance will automatically spark and ignite. Verify no bubbles are present on the outlet side of the gas system. See *Image 6.21*. **For qualified gas professionals**, operating pressure can be measured and verified at this time.
12. **If no leaks are present on outlet side of gas system, the Crystal Fire Plus burner is ready for normal operation.** If leaks are present, turn low-voltage control switch to OFF position and close the main gas supply shut-off valve. Re-tighten all fittings and repeat Steps 12.

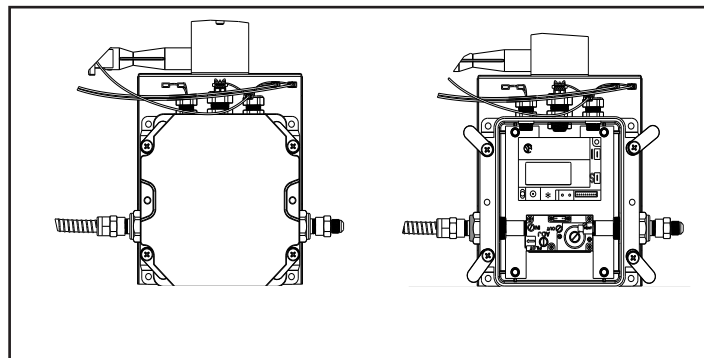


Image 6.18

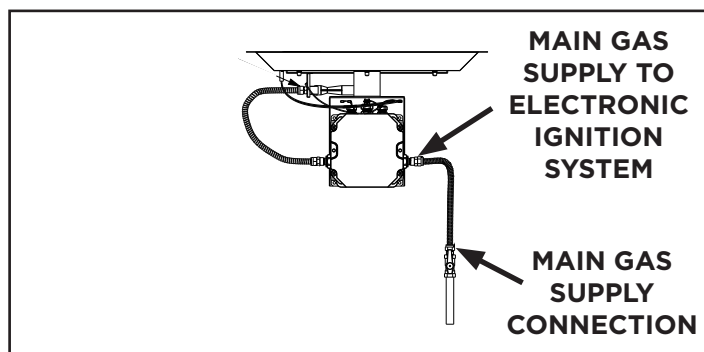


Image 6.19

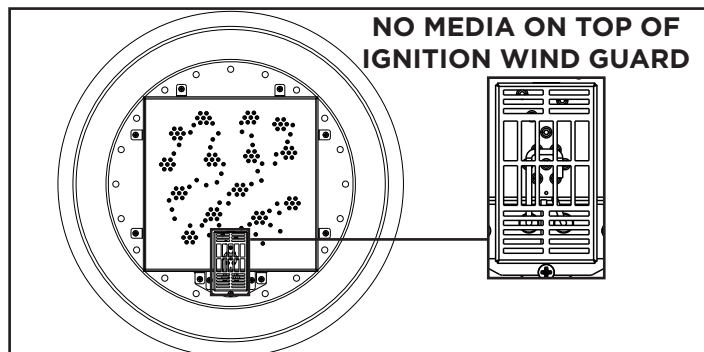


Image 6.20

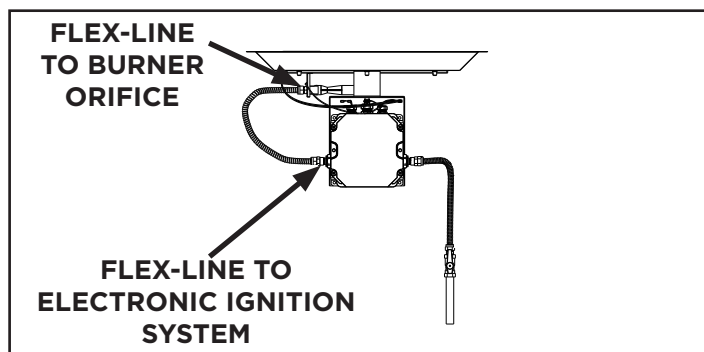


Image 6.21

7

LIGHTING AND OPERATION



WARNING

FIRE OR EXPLOSION HAZARD

If you do not follow these instructions exactly, a fire or explosion may result causing property damage, personal injury, or loss of life.

1. Verify that low-voltage control switch is in the OFF position. See *Image 7.1*. If operating on a self-contained propane cylinder, ensure that cylinder valve is CLOSED. If operating on a hard-piped fuel system, ensure main gas supply shut-off valve and all other valves in gas system are OPEN.
2. If operating on a self-contained propane cylinder, slowly open cylinder valve.
3. Turn low-voltage control switch to the ON position. A 1-2 second delay will occur while the control module runs diagnostic tests. Sparking will then commence at the ignition electrodes. See *Image 7.2*. Gas valve will then open and burner will ignite.
4. If burner does not ignite within 12 second ignition window, the burner will shut down. Turn low-voltage control switch to the OFF position and wait 5 minutes to allow gas to dissipate before re-attempting ignition. **DO NOT ATTEMPT TO LIGHT BURNER IF YOU SMELL GAS.**
5. While burner is in operation, the electronic system will continuously monitor the presence of a flame. If flame signal is lost, the system will attempt re-ignition for up to 12 seconds. If flame signal is lost for more than 12 seconds, the system will shut down.

TO EXTINGUISH

1. Turn low-voltage control switch to OFF position. See *Image 7.1*.
2. If operating on a self-contained propane cylinder, fully close valve on cylinder.

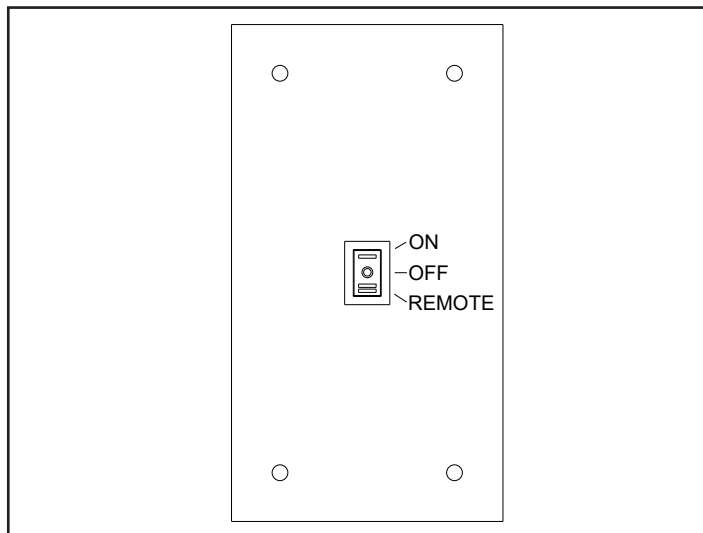


Image 7.1

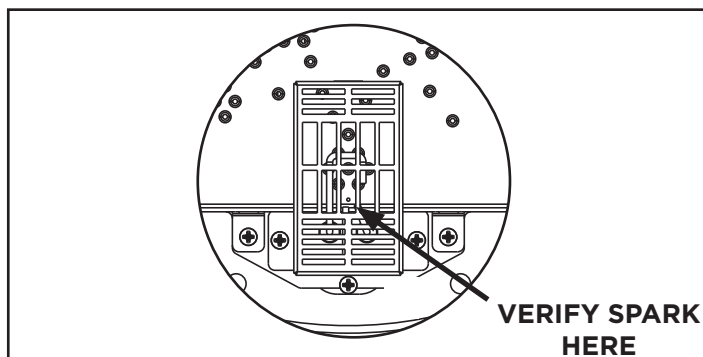


Image 7.2

These lighting instructions are for the standard controls using the standard ignition method.

For remote operation, see Reference Materials.

For other control methods, refer to 42511 Crystal Fire Plus Supplemental Commercial manual.

8

TROUBLESHOOTING

SYMPTOM		POSSIBLE CAUSES		CORRECTIVE ACTIONS
1.	Burner will not ignite.	A.	Propane tank is empty.	Replace propane tank with full tank and reattempt ignition.
		B.	Main gas supply individual shut-off valve is closed.	Open main gas supply individual shut-off valve and reattempt ignition.
		C.	Excessive media buildup around ignition wind guard.	Ensure media installation instructions are followed properly.
		D.	Obstruction in main gas pathway.	Check burner neck and orifice for blockage. This should be performed by a qualified service technician.
		E.	No power at appliance power source.	Reset GFCI outlet or circuit breaker. Ensure that transformer is properly plugged into outlet. Ensure that all potential external switches controlling the circuit are ON.
		F.	Dead batteries.	If using optional battery pack, replace D-cell batteries and reattempt ignition.
2.	Burner runs for 10-30 seconds and shuts down.	A.	Flame not properly contacting sensor electrode.	Ensure media installation instructions are followed properly. Verify that burner is receiving proper gas supply pressure.
		B.	Sensor not properly connected and/or damaged.	Verify continuity of connection from end of sensor electrode to connection point on electronic system and control valve.
		C.	Poor ground connection.	Verify continuity from burner surface and center ground electrode to connection point on electronic system and control valve.
		D.	Dirty sensor electrode.	Clean electrodes with fine-grit emery cloth and remove debris with compressed air.
3.	Low flames and/or burner will not stay lit.	A.	Burner is not operating on correct fuel type.	Verify that appliance fuel type and supply fuel type are the same.
		B.	Improper gas supply pressure.	Ensure appliance is operating at ideal inlet gas pressure detailed on Pg. 5 and 15.
4.	During operation, metallic pinging noise are occurring.	A.	Different thermal expansion rates of different components.	Do nothing. This is a normal physical characteristic of metal components as they are heated. Various components will expand at different rates resulting in metallic noises.

SYMPTOM		POSSIBLE CAUSES		CORRECTIVE ACTIONS
4.	Flames from burner are very blue and translucent.	A.	Burner is not operating on correct fuel type.	Verify that appliance fuel type and supply fuel type are the same.
		B.	Improper air shutter adjustment.	Air shutter should be open 1/4 in. (6 mm) for propane and fully closed for natural gas, for applications below 2500 ft. elevation.
5.	During operation, a whistling noise is present.	A.	Main gas supply connected to appliance with flex-lines not supplied by The Outdoor GreatRoom Company.	Commerically-available stainless steel flex-lines can be noisy and are not designed for high-flowrate applications. Replace supply lines with whistle-free flex-lines from The Outdoor GreatRoom Company. See Reference Materials for more information.
		B.	Orifice has a blockage.	Ensure that orifice spud is free of obstructions. This should only be performed by a qualified gas technician.
6.	Decorative glass media cracking and/or splitting.	A.	Normal use over a long period time.	Over time, the tempered glass media supplied with the appliance can break down due to repeated thermal cycling. Replacement glass can be installed after damaged glass is removed.
		B.	Excessive thermal shock (abrupt temperature change) over a short period of time.	Avoid dumping of liquids (beverages) into appliance. Unexpected rain during operation can also cause cracking/splitting of glass media. Covering of appliance when not in use is highly recommended. Replacement glass can be installed after damaged glass is removed.
7.	During ignition, clicking sound of spark is audible but not visibly present.	A.	Connection made improperly and/or damaged.	Refer to Wiring Diagram in Reference Materials to ensure all connections are made properly. Visually inspect ignition and ground wires for damage to insulation or terminals.
		B.	Spark gap between ignition electrode and ground electrode too large.	Ensure gap between ignition electrode and ground electrode is 3/16 in. (5 mm)

This list is not exhaustive but contains the most common problems to be encountered in the field.

For additional troubleshooting information not detailed in this manual, please contact the dealer or location from which the product was purchased.

If additional assistance is required:

**Visit <https://www.outdoorrooms.com/product-support/faqs>
or contact The Outdoor GreatRoom Company at 1-866-303-4028**

9

SERVICE AND MAINTENANCE

A. REGULAR MAINTENANCE TASKS

If using a self-contained propane gas supply system with the supplied regulator hose assembly, the hose should be inspected for damage **BEFORE EACH USE OF THE APPLIANCE**. If damage to the hose is present, do not operate the unit and contact the dealer or location from which the product was purchased for a replacement propane regulator hose.



WARNING

Installation and repair should be performed only by a qualified service technician.

Maintenance of the appliance should be performed by a qualified professional at a minimum at one (1) year intervals.

Depending on use and environmental conditions, service and maintenance may be required at more frequent intervals.

1. Inspect the burner pan and trim for damage and debris. See *Image 9.1*.
 - Remove the burner media.
 - Remove dirt and debris with compressed air.
 - Wipe surface clean with soft, cotton rag.
 - Check for damage and corrosion of the burner pan that would cause gas leaks.
2. Inspect ignition electrode and flame sensor for buildup and/or corrosion. See *Image 9.2*.
 - Clean ignition electrode with fine-grit emery cloth.
 - Remove buildup from thermocouple with compressed air and a damp rag.
3. Inspect burner neck and orifice for obstruction. See *Image 9.3*.
 - Disconnect appliance from gas supply.
 - Visually inspect the burner neck and orifice for obstructions.
 - Clear out obstructions with compressed air.

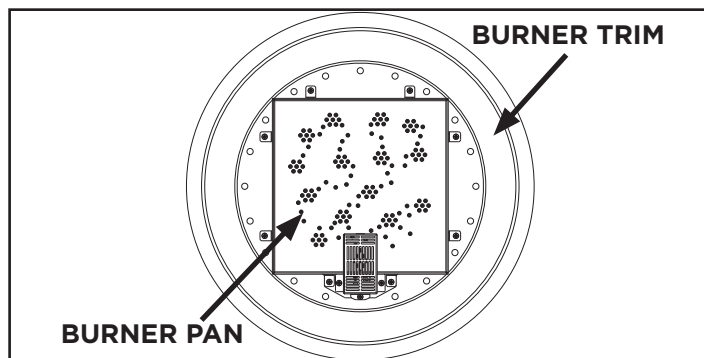


Image 9.1

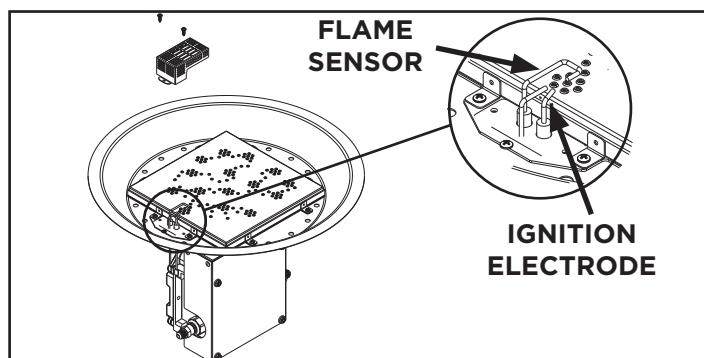


Image 9.2

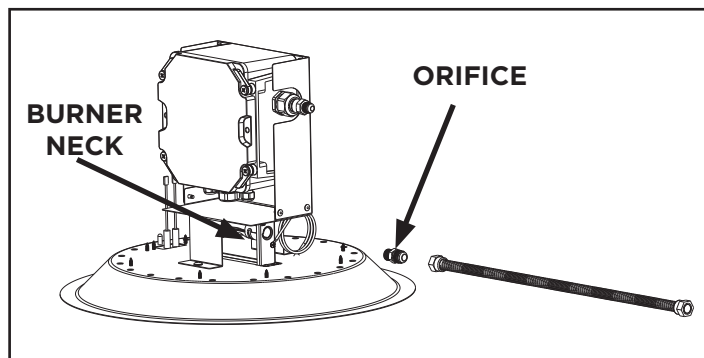


Image 9.3

B. CLEANING THE APPLIANCE

1. Remove the burner media and clean in a basin of water mixed with dish soap. Allow to dry on a towel.
2. Use compressed air to remove any debris from the burner pan and trim. See *Image 9.4*.
3. Stainless steel burner trim can be cleaned and polished with commercially-available stainless steel cleaners and a polish such as Brasso™.

The ignition wind guard will discolor over time as it is exposed to extreme temperatures during appliance operation. This is normal behavior for a functional stainless steel component.

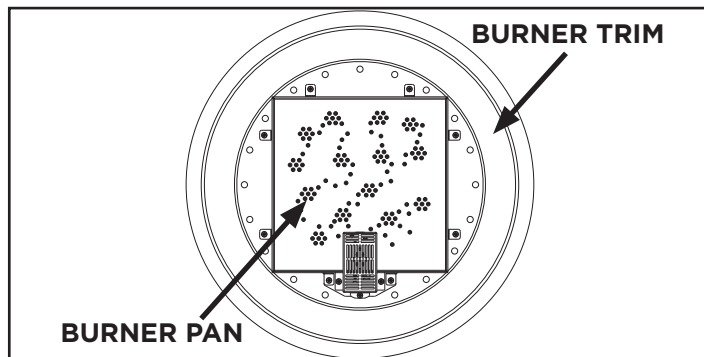


Image 9.4

10

REFERENCE MATERIALS

A. BATTERY PACK INSTALL AND OPERATION

1. Thoroughly clean the location highlighted on electronic mounting bracket with isopropyl alcohol and allow to dry completely. See *Image 10.1*.
 2. Remove backing film from industrial hook-and-loop fastener on battery pack. Press and firmly hold battery pack in location shown in *Image 10.2*. Move pressure up and down along the entire length of hook-and-loop fastener for sixty (60) seconds to ensure adequate adhesion.
 3. Connect wire leads to electronic system. They are labelled 3.3 VDC + and 3.3 VDC- on both connection points. See *Image 10.3*. If they are not connected properly, the appliance will not operate.
 4. Install two (2) D-Cell batteries in the battery pack. Battery polarity is denoted inside the battery pack. See *Image 10.4*.
- 5. Appliance is ready for normal operation.**

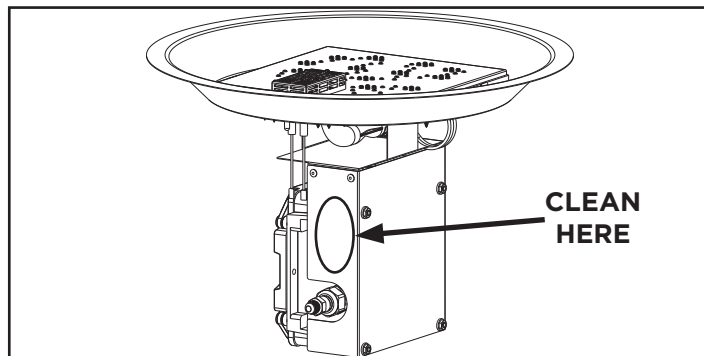


Image 10.1

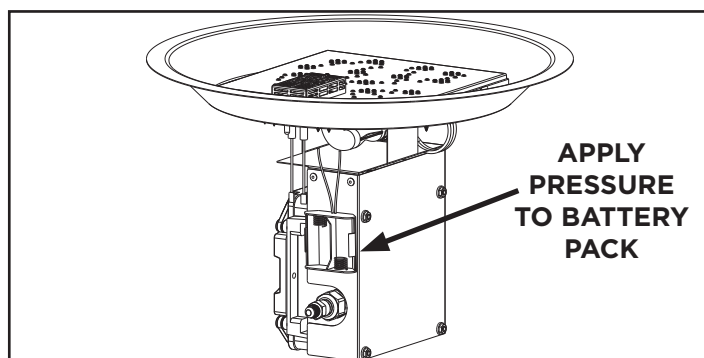


Image 10.2

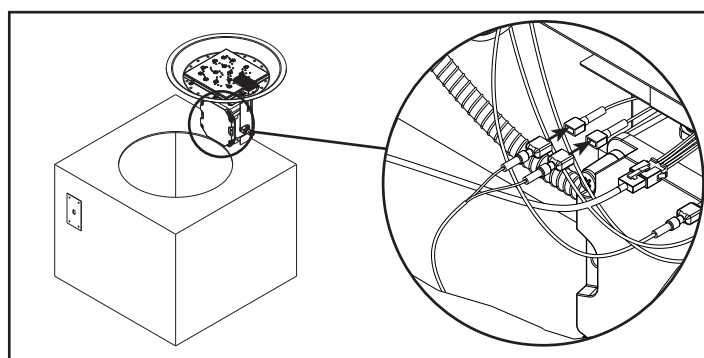


Image 10.3

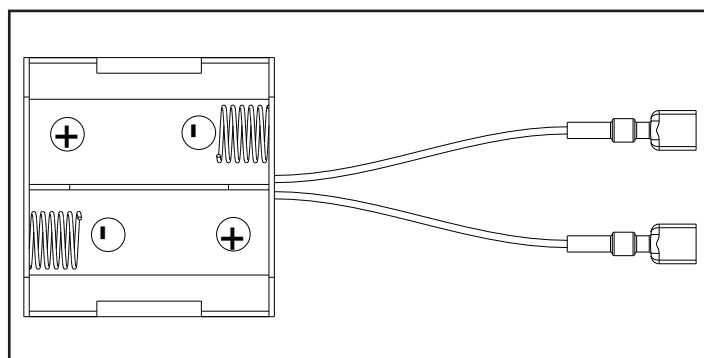


Image 10.4

IMPORTANT

When using battery pack as main power source, the appliance **MUST be installed in an enclosure that provides easy access to the battery pack.**

Typical battery life can range from 3-6 months, depending on use. Battery life is subject to many environmental factors and The Outdoor GreatRoom Company makes no guarantees on battery life.

B. REMOTE PAIRING AND OPERATION

1. Turn low-voltage control switch to the REMOTE position. See *Image 10.5*.
2. Install three (3) AAA batteries in the remote (CF-DSI-R). See *Image 10.6*.
3. Open Electronic control box by rotating the locking tabs shown in *Image 10.7* with a Phillips screwdriver.
4. Press LEARN button on electronic control module with small screwdriver or paperclip. One beep should be heard and green indicator light should flash. Press the ON button of the remote. See *Image 10.8*. A series of three (3) beeps should be heard.
5. **Appliance is ready for remote operation.** With low-voltage control switch in the REMOTE position, the ON and OFF buttons of the remote will serve as the power switch of the appliance.

IMPORTANT

Before using the remote to operate the appliance, ALWAYS verify that the appliance is free of obstructions. Remote should ONLY be used to control the appliance when user is in line-of-sight of the appliance.

IMPORTANT

Typical operating range of the remote (CF-DSI-R) is 25-30 ft. (7.6-9.1 m). This is achieved when appliance is installed in an OGC-manufactured fire pit or fire table.

Concrete and metal can both affect the strength of an RF signal and make it less effective at controlling the Electronic system. Other sources of radio-frequency interference (air conditioners, bug zappers, cellular network towers, etc.) can all affect the operating range of the CF-DSI-R.

The Outdoor GreatRoom Company makes no guarantees on operating range.

IMPORTANT

When Electronic system is in REMOTE mode, it is continuously searching for an RF (radio frequency) signal from the remote. If using a battery pack, battery life will be impacted significantly.

When not in use for long periods of time, it is recommended to keep the low-voltage control switch in the OFF position to conserve energy and preserve battery life.

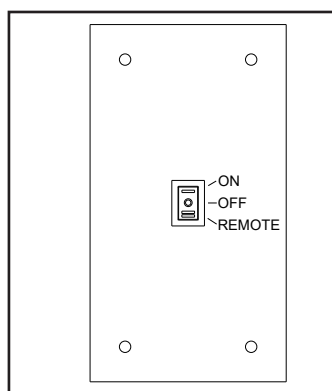


Image 10.5

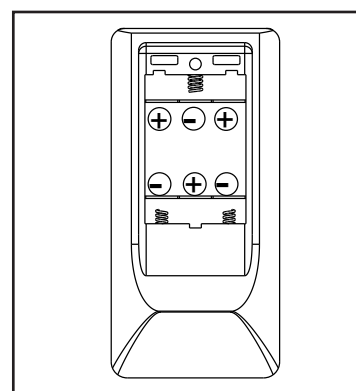


Image 10.6

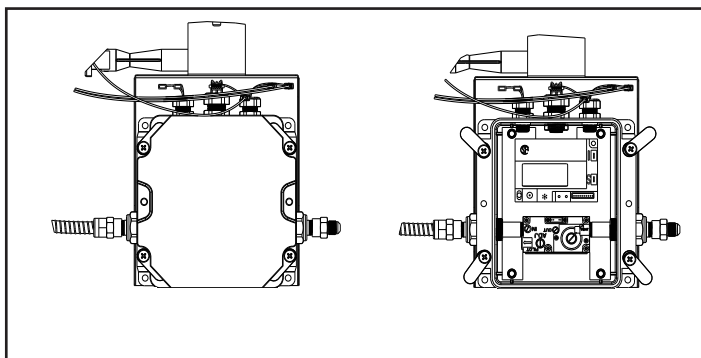


Image 10.7

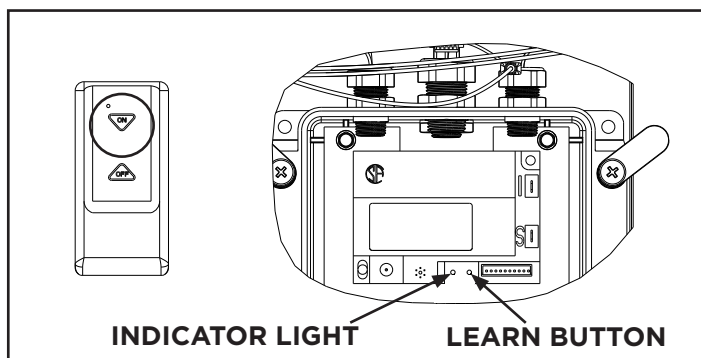


Image 10.8

C. PRESSURE TESTING AND VERIFICATION

1. Close main gas supply individual shut-off valve.
2. Open electronic control box by rotating the locking tabs shown in *Image 10.9* with a Phillips screwdriver.
3. Using a small flat-blade screwdriver, carefully unscrew INLET pressure tap on gas control valve. See *Image 10.10*.
4. Place a 1/4 in. (6 mm) ID rubber tube over the pressure tap and connect to a manometer. This manometer MUST be able to accurately read pressures between 0 and 14 in. WC (0 kPa and 3.5 kPa).
5. Slowly open main gas supply individual shut-off valve and turn low-voltage control switch to the ON position. See *Image 10.11*. With appliance in operation, the pressure reading can be taken. ALL other appliances on the same gas supply line should also be operating during this time for the most accurate pressure reading.
6. If gas pressure is lower than the minimum inlet pressure or higher than the maximum pressure shown in the table below, the pressure MUST BE adjusted. The appliance will operate best at the IDEAL inlet pressure.
7. Turn low-voltage control switch to the OFF position, close the main gas supply individual shut-off valve, and remove rubber tube from control valve pressure tap.
8. Close the pressure tap on the control valve with a flat-blade screwdriver.
9. Open main gas supply individual shut-off valve. **Appliance is ready for normal operation.**

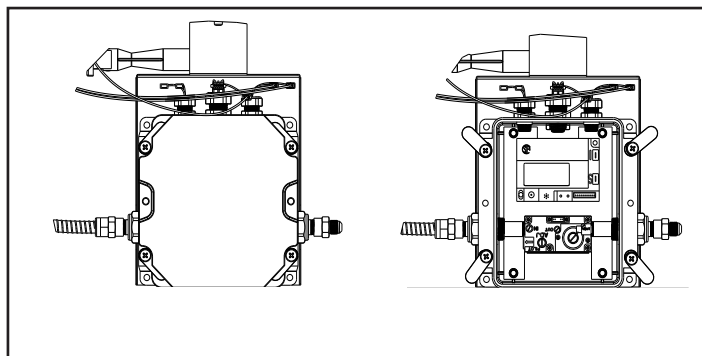


Image 10.9

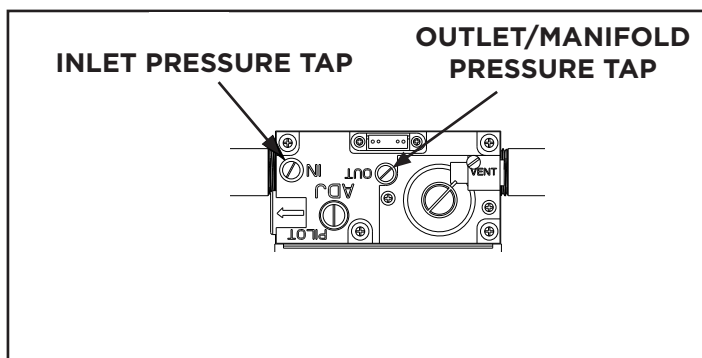


Image 10.10

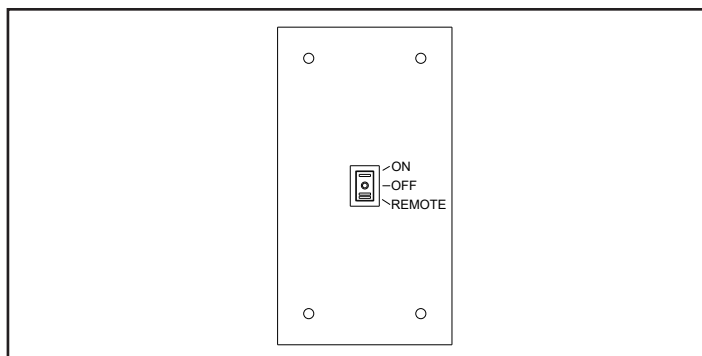
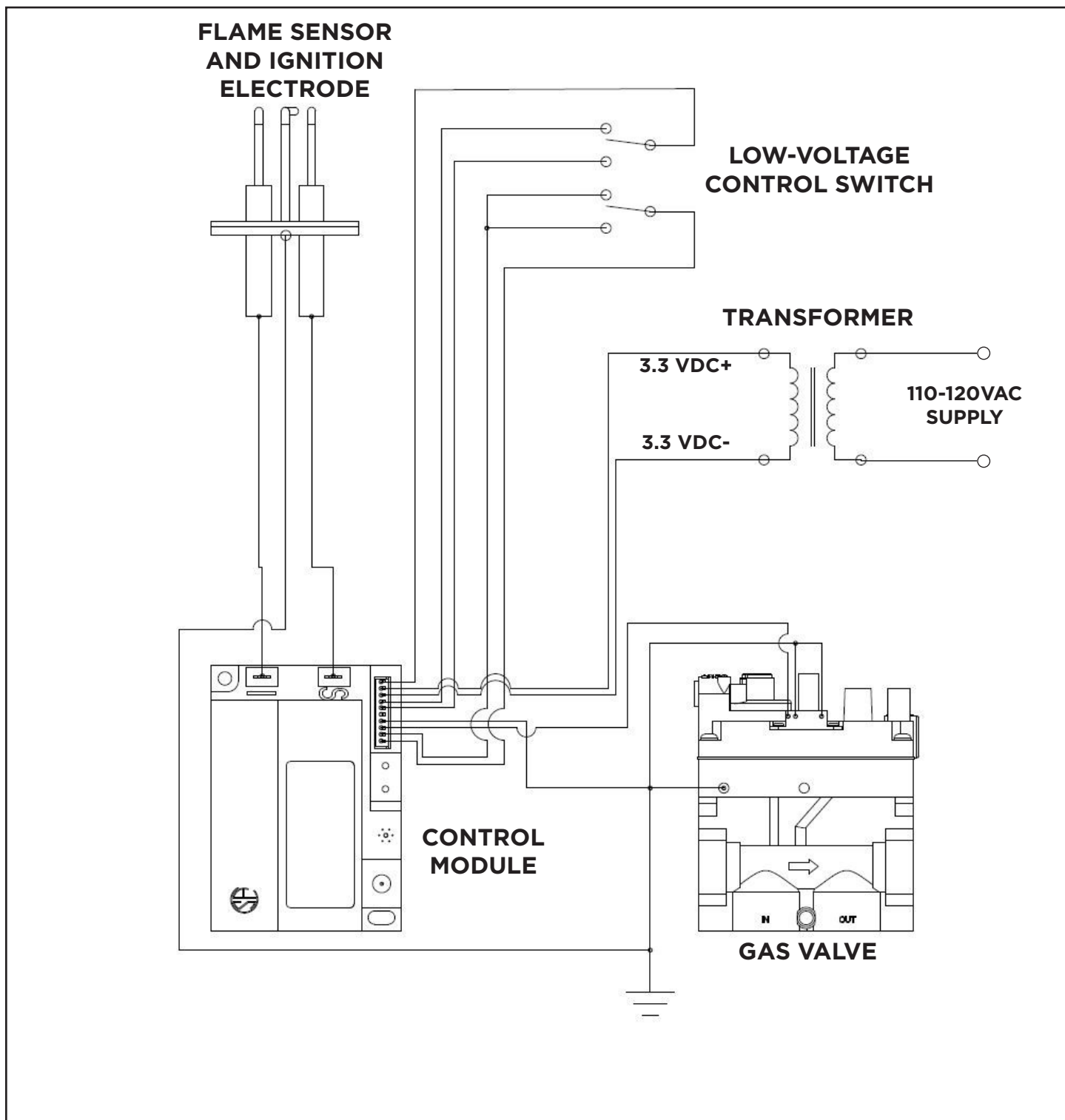


Image 10.11

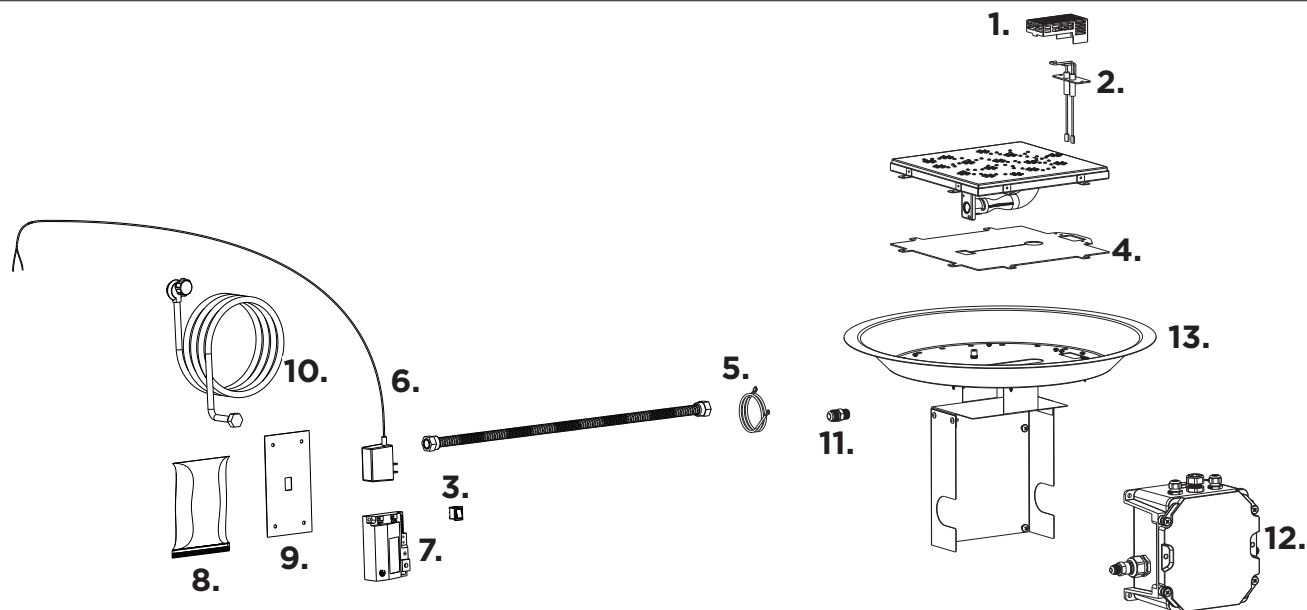
MINIMUM INLET PRESSURE		MAXIMUM INLET PRESSURE		IDEAL INLET PRESSURE		MANIFOLD PRESSURE	
PROPANE	NATURAL GAS	PROPANE	NATURAL GAS	PROPANE	NATURAL GAS	PROPANE	NATURAL GAS
10.5 in. WC (2.6 kPa)	4.5 in. WC (1.1 kPa)	14.0 in. WC (3.5 kPa)	10.5 in. WC (2.6 kPa)	11.0 in. WC (2.7 kPa)	7.0 in. WC (1.7 kPa)	10.0 in. WC (2.5 kPa)	3.5 in. WC (0.87 kPa)

D. STANDARD WIRING DIAGRAM

This wiring diagram depicts the standard configuration of the Electronic Ignition system. For wiring diagrams of additional configurations, refer to *42511 Crystal Fire Plus Supplemental Commercial Manual*.



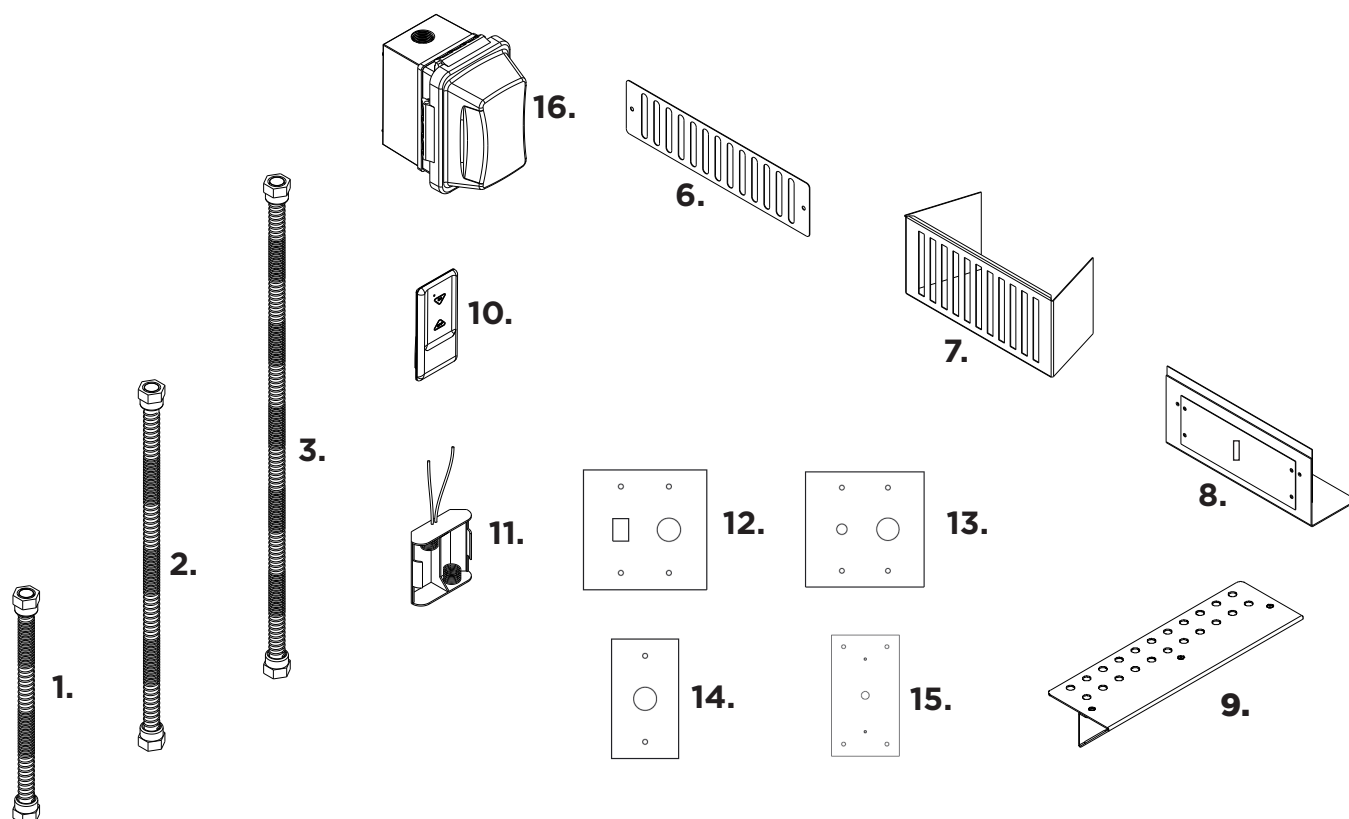
E. SERVICE PARTS LIST



#	PART DESCRIPTION	PART NUMBER
1	CFP-B Round Electronic Ignition Wind Guard	3012-120
2	CFP-B Electronic Ignition Assembly	3001-017
3	Low-Voltage Control Switch and Wire Harness	CF-DSI-WH-2
4	CFP-B Round Burner Gasket (CFP12-B, CFP20-B, CFP30-B)	3012-(300, 301, 302)
5	Electronic System Ground Wire	CF-DSI-GW
6	Transformer for Electronic System	OGR-3V-ADP
7	Control Module for Electronic System	OGR-6KR-NT
8	5 lb. Bag of Clear Glass Media	CFG-D
9	Control Panel for Electronic Ignition Crystal Fire Plus Burners	DSI-CP-BLK
10	20 lb. Self-Contained Propane Cylinder Regulator Hose, 10 ft. Length	CF-HOSE-REG
11	Burner Orifice: Part Number is determined by orifice size. XX = 1 or 2-digit wire gauge drill size in chart on Pg. 6. (Exception is 0.125 in. Orifice)	XX-ORIFICE-HC 0125-ORIFICE-HC
12	Electronic System Control Box - Natural Gas	CF-DSI-NGI-SRV
	Electronic System Control Box - Liquid Propane	CF-DSI-LPI-SRV
13	Burner Trim (CFP12-B)	3012-100
	Burner Trim (CFP20-B)	3012-103
	Burner Trim (CFP30-B)	3012-106

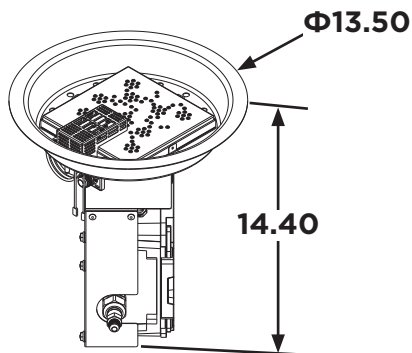
This list is not exhaustive but contains the most commonly ordered service parts
For additional service parts not detailed in this manual, please contact:
The Outdoor GreatRoom Company at 1-866-303-4028

F. OPTIONAL PARTS LIST

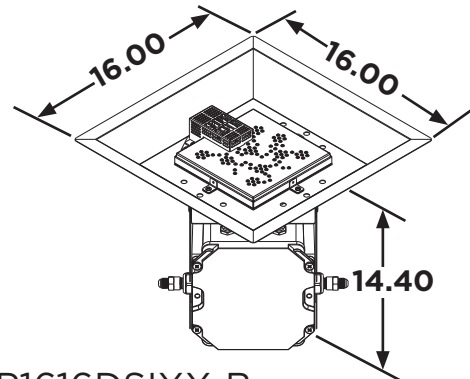


#	PART DESCRIPTION	PART NUMBER
1	10 in. Long Whistle-Free Stainless Steel Flex-Line 1/2 in. Flare Fittings.	T200-9898-10
2	16 in. Long Whistle-Free Stainless Steel Flex-Line 1/2 in. Flare Fittings.	T200-9898-16
3	22 in. Long Whistle-Free Stainless Steel Flex-Line 1/2 in. Flare Fittings.	T200-9898-22
4	34 in. Long Whistle-Free Stainless Steel Flex-Line 1/2 in. Flare Fittings.	T200-9898-34
5	46 in. Long Whistle-Free Stainless Steel Flex-Line 1/2 in. Flare Fittings.	T200-9898-46
6	Ventilation Plate for Custom Enclosures	21005
7	Ventilation Block for DIY Landscape Block Enclosures	VENTBLOCKBLACK
8	Control Panel for DIY Landscape Block Enclosures	DSI-DIY-CP
9	Linear Burner Plate Ledge Kit	LBLK
10	Remote Transmitter for Electronic System	CF-DSI-R
11	Battery Pack for Electronic System	CF-DSI-BP
12	Wall Switch and Emergency Stop Control Panel	WSES-CP
13	4-Hour Timer and Emergency Stop Control Panel	4HRTE-CP
14	Emergency Stop Control Panel	CFP-ESO-CP
15	Low-Voltage Appliance 4-Hour Timer Control Panel	4HRTC
16	Junction Box for Electronic System	CF-DSI-JB

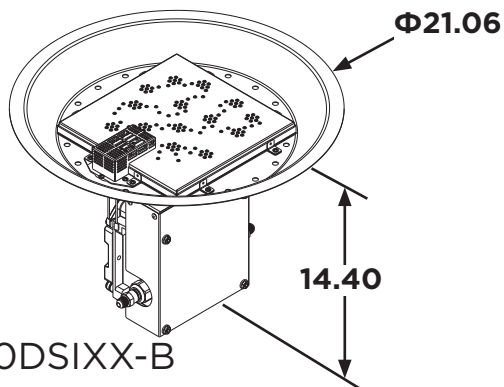
G. DIMENSIONAL INFORMATION



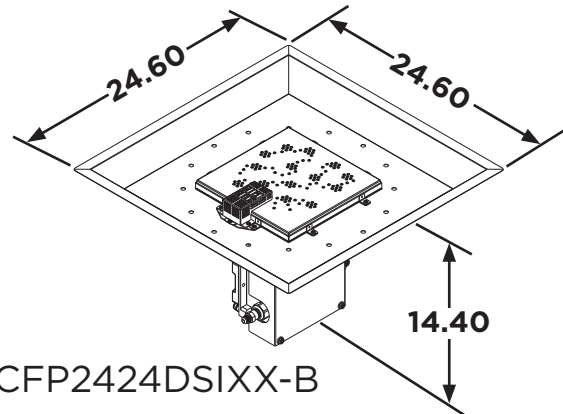
CFP12DSIXX-B



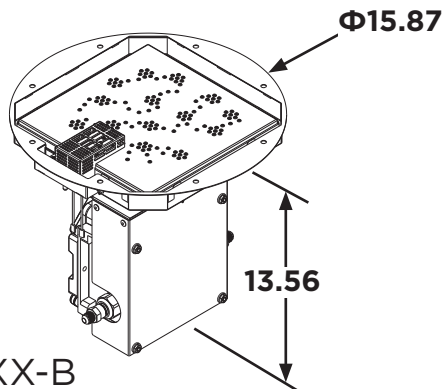
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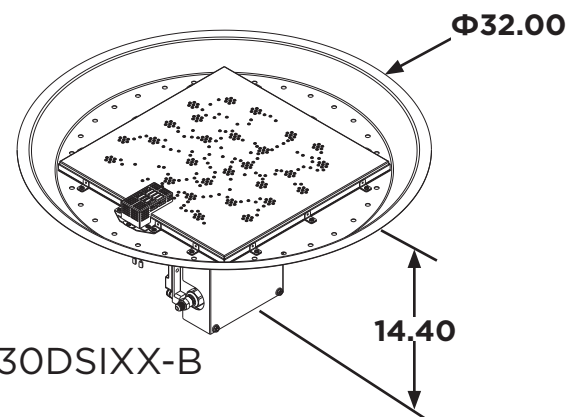
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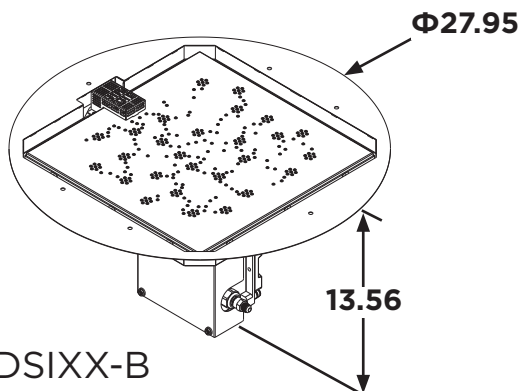
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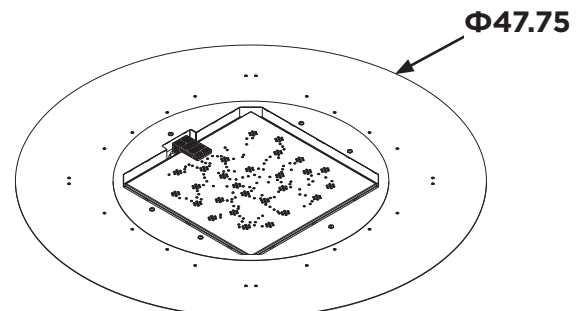
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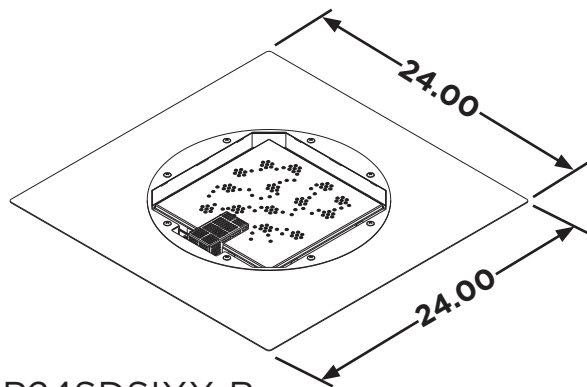
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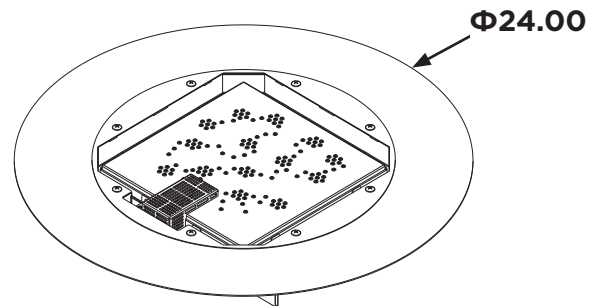
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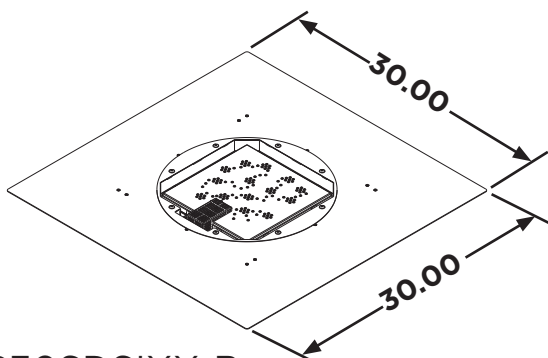
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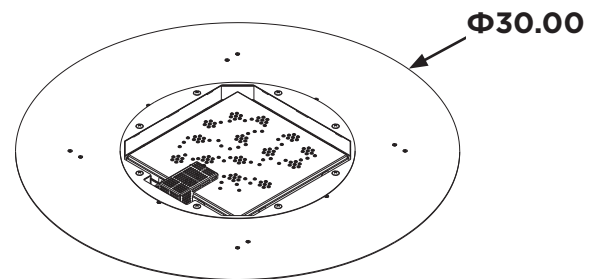
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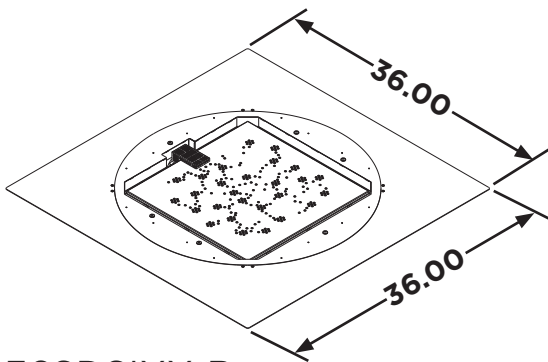
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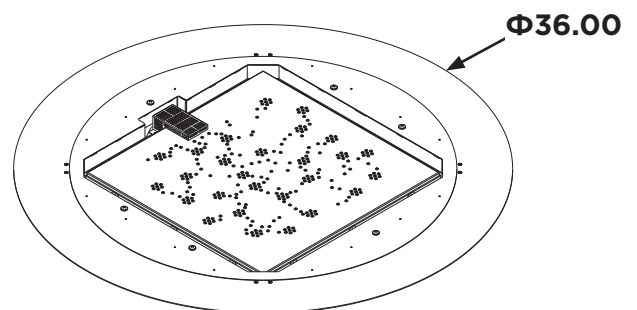
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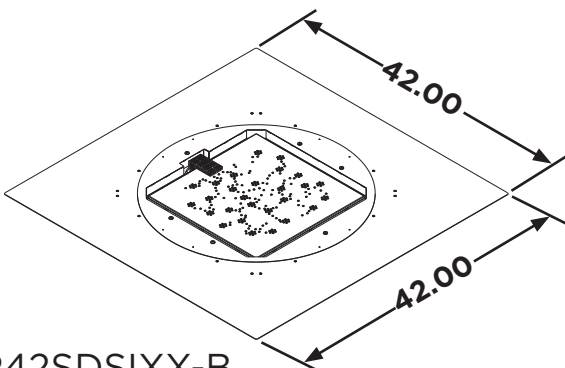
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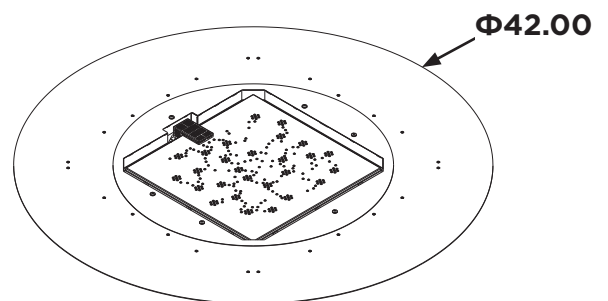
BP36SDSIXX-B



BP36RDDSIXX-B



BP42SDSIXX-B



BP42RDDSIXX-B

11

WARRANTY INFORMATION

The Outdoor GreatRoom Company (“OGC”) extends the following warranty for OGC outdoor products used in the United States of America or Canada.

WARRANTY COVERAGE

OGC warrants that the Product and their Component Parts will be free from defects in material and workmanship for the applicable period of Warranty coverage set forth by the table below and subject to the exclusions and limitations described below.

WARRANTY PERIOD

Warranty coverage begins on the date of purchase.

PRODUCT CATEGORY	WARRANTY INFORMATION
CRYSTAL FIRE BURNERS	Limited lifetime warranty of 10 years on all stainless steel burners installed in a residential setting, and 5 years on all stainless steel burners installed in a commercial setting. Three-year warranty on ignition and electronic components installed in a residential setting. One-year warranty on ignition and electronic components installed in a commercial setting.
GAS FIRE PIT TABLES	Three-year structural warranty on all fire pit table bases and tops.
READY-TO-FINISH FIREPLACES AND FIRE PITS	Five-year structural warranty on all fireplace/fire pit enclosures. Contact finish installer on finish warranty claims.
ACCESSORIES	One-year warranty on protective covers. 90-day warranty on glass for glass and folding wind guards.
SUPERCAST GLASS FIBER REINFORCED CONCRETE PRODUCTS	One year warranty on structure and finish. Non-structural hairline cracks (less than 1/8” in width and/or depth) are considered normal and should not be considered a manufacturing defect.

WARRANTY EXCLUSIONS

This warranty applies only to the original owner and original installation of the Product and is non-transferable. OGC's obligation under this warranty does not extend to damages resulting from (1) assembly, operation or maintenance of the Product not in accordance with the Installation/Assembly Instructions, Operating Instructions and the Listing Agency Identification Label furnished with the Product; (2) installation or use which does not comply with local building codes and ordinances; (3) shipping, improper handling, improper operation, abuse, misuse, accident or unworkmanlike repairs; (4) use of fuels other than those specified in the Operating Instructions; (5) installation or use of components not supplied with the Product or any other components not expressly authorized and approved in writing by OGC; (6) modification of the Product not expressly authorized and approved in writing by OGC; (7) and/or not following proper maintenance of the product. Any of the circumstances described in the previous sentence voids this warranty. This warranty is void if the product or any component has been removed, repaired, or replaced before OGC has been afforded a reasonable opportunity to inspect the Product.

LIMITATIONS OF LIABILITY

Repair or replacement in accordance with the provisions of this warranty will be the owner's exclusive remedy for and will constitute OGC's sole obligation under this warranty, under any other warranty (express or implied), or in contract, tort or otherwise; provided, however, that if OGC is unable to provide repair or replacement in an expedient and cost effective manner, OGC may discharge all such obligations by refunding the purchase price of the Product. No employee, agent, dealer, or other person is authorized to give any warranty on behalf of OGC. TO THE EXTENT ALLOWED BY LAW, OGC MAKES NO OTHER WARRANTY, EXPRESS OR IMPLIED, INCLUDING ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. OGC WILL NOT BE LIABLE FOR ANY CONSEQUENTIAL OR INCIDENTAL DAMAGES ARISING OUT OF DEFECTS IN OR USE OF THE PRODUCTS. Some states do not allow exclusions or limitations of incidental or consequential damages, so these limitations may not apply to you. This warranty gives you specific rights; you also may have other rights, which vary from state to state. The duration of any implied warranty is limited to the duration of the warranty period specified herein.

To obtain service under this warranty, you must:

1. Contact your original selling dealer for warranty parts and service
2. Send written notice of the claimed condition to: The Outdoor GreatRoom Company, 9583 217th St. W., Suite 100, Lakeville, MN 55044.



WARNING: This product can expose you to chemicals including Carbon Monoxide and Benzene which are known to the State of California to cause cancer or birth defects or reproductive harm. For more information, visit www.P65Warnings.ca.gov