

INFERNO

BY NORTHFIRE™

Instruction Manual



Intertek
5011007

Conforms to ANSI
STD Z21.89-2017
Certified to CSA
STD 1.18-2017 Outdoor
Cooking Specialty Gas Appliance

Consumer: Retain this manual for future reference.
Installer: Leave this manual with consumer.

FOR OUTDOOR USE ONLY

DO NOT RETURN TO PLACE OF PURCHASE



Additional assistance can be found by calling our toll-free
customer service line at : **877-836-0986.**

Monday to Friday from 9:00 AM to 5:00 PM or
email customerservice@northfireltd.com

SAFETY INSTRUCTIONS



DANGER

For your safety - If you smell gas:

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

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



DANGER

- 1. Never operate this appliance unattended.**
- 2. If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or grease fire with water.**

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



DANGER

This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.

Read and follow all warnings and instructions before assembling and using the appliance.

Follow all warnings and instructions when using the appliance.

Keep this manual for future reference.

Installer - leave the manual with the consumer.

READ ALL SAFEGUARDS AND INSTRUCTIONS THOROUGHLY!

YOUR SAFETY IS VERY IMPORTANT - FAILURE TO FOLLOW PROPER PROCEDURES AND SAFEGUARDS MAY RESULT IN PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.



DANGER

- This product is for OUTDOOR USE ONLY.
- Never operate this product unattended.
- The use of alcohol, prescription or non prescription drugs may impair the consumer's ability to properly assemble or safely operate the product.
- Never operate this product within 700m of any gas cylinder. Never operate this product within 25 feet (7.5 m) of any flammable liquids.
- Use this product only on a level, stable non- combustible surface like brick, concrete or dirt. Do not use product on or around any surface that will burn or melt like wood decks, dry grass, leaves, wood rails, asphalt, vinyl, or plastic.
- Never operate this product under any overhead roof covering, awning or overhang. Never use inside an enclosed area such as screen patios, garage, buildings, tents. Keep a minimum clearance of 610mm from all sides of the product.
- Never use in or on recreational vehicles and/or boats.
- Never use this product for anything other than its intended purposes. This product is not intended for commercial use. Never use this product as a heater.
- Keep the area clear of all flammable liquids, combustible material including but not limited to wood, dry plants including grass, brush, paper, and canvas.
- This product is HOT while in use and after use - Avoid touching hot surfaces. Always



DANGER

- wear protective gloves or mitts when operating the product.
- Keep children and pets away from the product at all times.
- Do not allow anyone to conduct activities around the product during or following its use until the unit has cooled. The product is hot during operation and remains hot for a period of time following its use.
- Never move the product when it is in use. Allow the product to cool below 115°F (40°C) before moving or storing it.
- Always wear shoes and protective clothing during operation of this product.
- Accessory attachments and cookware not manufactured or supplied for this product are not recommended for use.
- Perform a leak test before each use of the product.
- Keep the fuel supply hose away from any heated surfaces.
- Never attach a gas cylinder, move or alter fittings when the product is hot or in use.
- Do not attempt to disconnect any gas fitting while the product is in operation.
- Never fill the cylinder beyond 80 percent full. Overfilled cylinders can release gas.
- Never use a gas cylinder if it appears to have dents, gouges, bulges, fire damage, erosion, leakage, excessive rust, or other forms of visible external damage. The cylinder may be hazardous and should be checked by a liquid propane supplier.

READ ALL SAFEGUARDS AND INSTRUCTIONS THOROUGHLY!

YOUR SAFETY IS VERY IMPORTANT - FAILURE TO FOLLOW PROPER PROCEDURES AND SAFEGUARDS MAY RESULT IN PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.



DANGER

- The LP-gas cylinder being used must be constructed and marked in accordance with the specifications for LP-gas cylinders of the U.S. Department of Transportation (DOT) CFR 49 or the National Standards of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods.
- The installation of this product must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58 or CSA B149.1, Natural Gas Installation Code or CAN/CGA-B149.2, Propane Installation Code.
- Before each use, inspect gas hose for any signs of damage and check all nuts and bolts to be sure that they are tight and secure.
- When lighting your product, do not cover the burner or restrict airflow from the burner. An explosion could occur.
- If burner does not ignite, turn off the control valve and gas and wait 5 minutes before trying to light it again. If the burner goes out during operation, first turn the control valve OFF, then the gas cylinder OFF.
- Do not obstruct flow of combustion and ventilation. Keep the ventilation opening(s) of the cylinder enclosure free and clear of debris.
- Keep clear of the product hose. Tripping over the product hose may result in the spilling of HOT grease or water, causing personal injury or property damage.



DANGER

- In the event of an oil/grease fire, immediately turn off gas supply and call the Fire Department. Do not attempt to extinguish a fire with water. A Type BC or ABC fire extinguisher may in some cases contain the fire.
- Keep your hands, hair and face away from the burner flame. Do not lean over or into the product when lighting the burner. This product has an open flame. Be careful of loose hair and clothing during operation which could catch fire.
- After use, always turn the control valve OFF first, then the gas cylinder valve OFF.
- Always allow the hot water to cool completely below 115° F (40°C) before moving to avoid the possibility of severe burns.
- Never use glassware, plastic, or ceramic cookware in this product.
- Always disconnect the gas cylinder from your product when not in use.
- Do not store a spare LP-gas cylinder under or near this product. The gas cylinder safety relief valve may overheat, allowing gas to release causing and intense fire causing death or serious injury.
- Cylinders must be stored outdoors, out of reach of children, and must not be stored in a building, garage, or any other enclosed area.
- If you smell, hear or see gas escaping, immediately get away from the gas cylinder and call the Fire Department.

USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR PRODUCT.
READ ALL INSTRUCTIONS, WARNINGS AND SAFEGUARDS PRIOR
TO ASSEMBLING AND OPERATING YOUR PRODUCT.

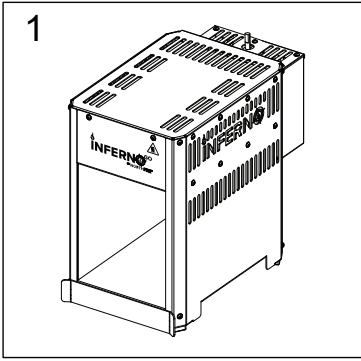
SAVE THESE INSTRUCTIONS



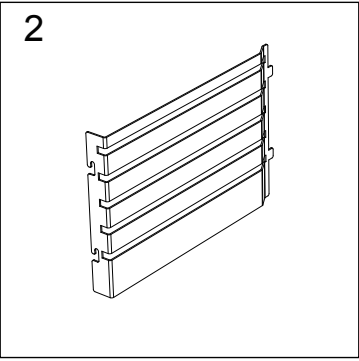
Read all safeguards and assembly instructions before assembling and operating your product.

Before assembling your new product, unpack all the parts from the box. Carefully remove all packing material and lay out all the parts for easy access and identification. Do not discard the carton or packaging until your product is fully assembled and operating to your satisfaction.

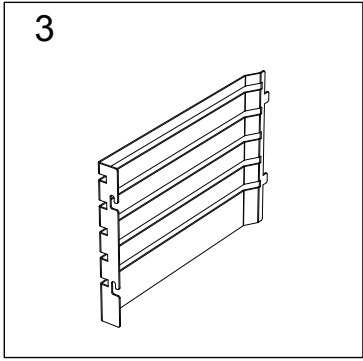
For further assistance, including missing or damaged parts, call toll free: 877-836-0986
9:00am to 5:00pm, Monday – Friday.



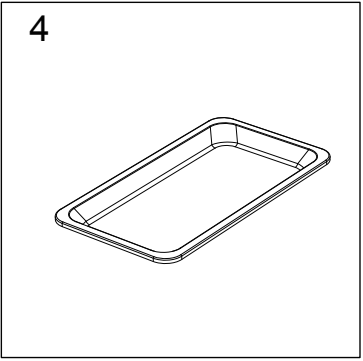
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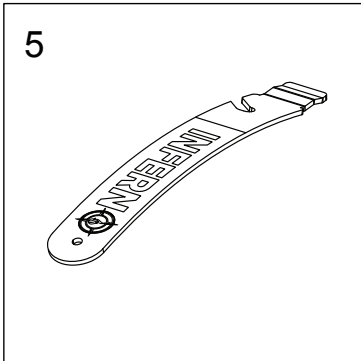
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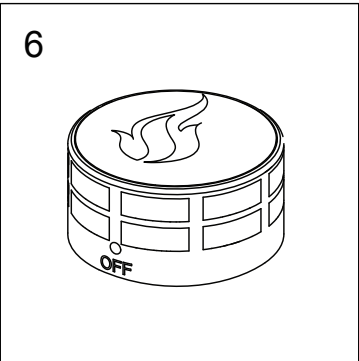
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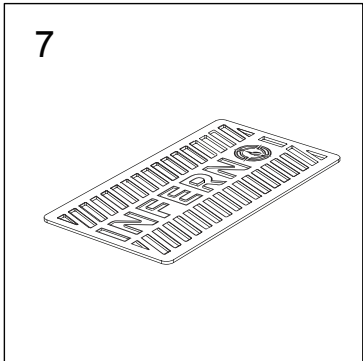
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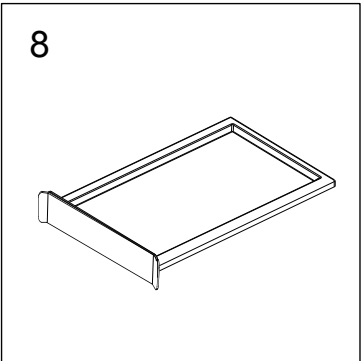
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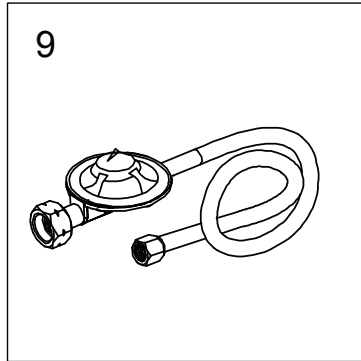
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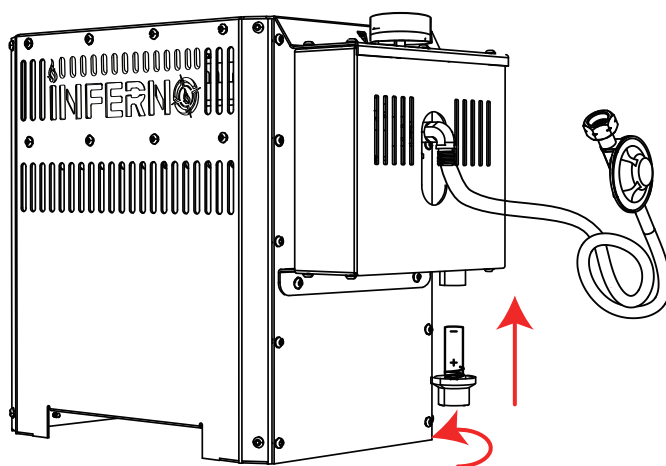
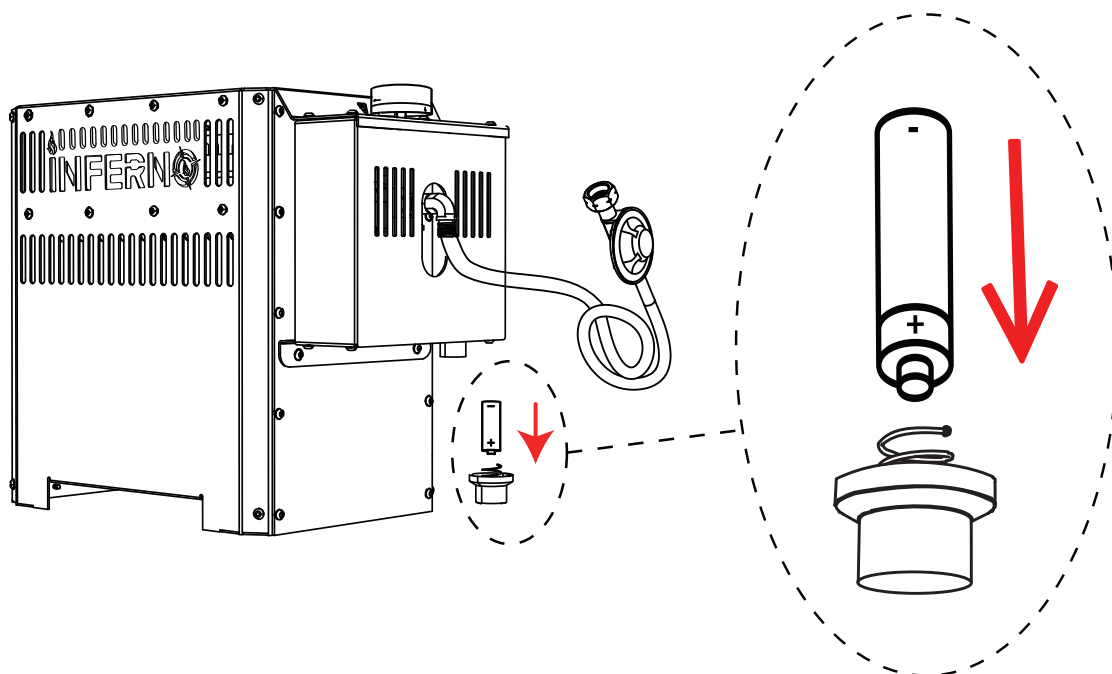
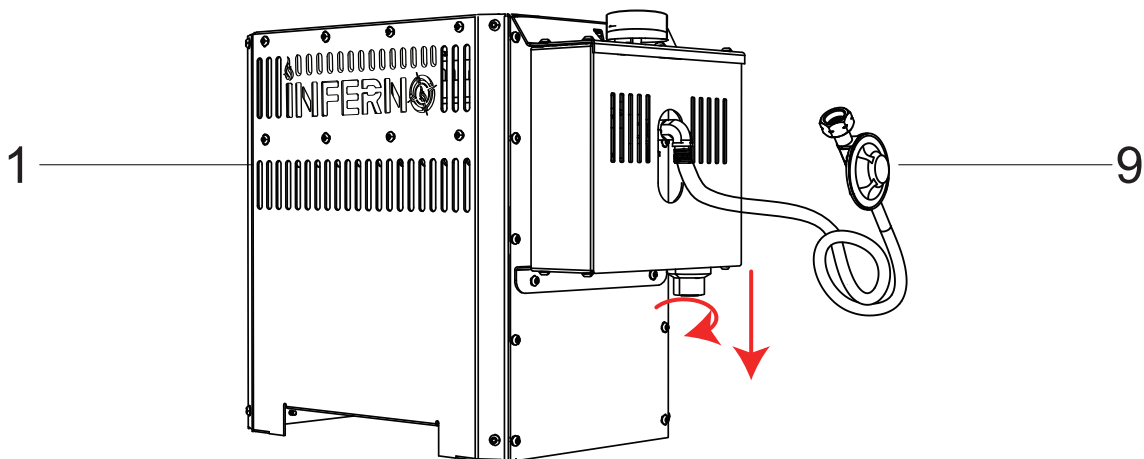
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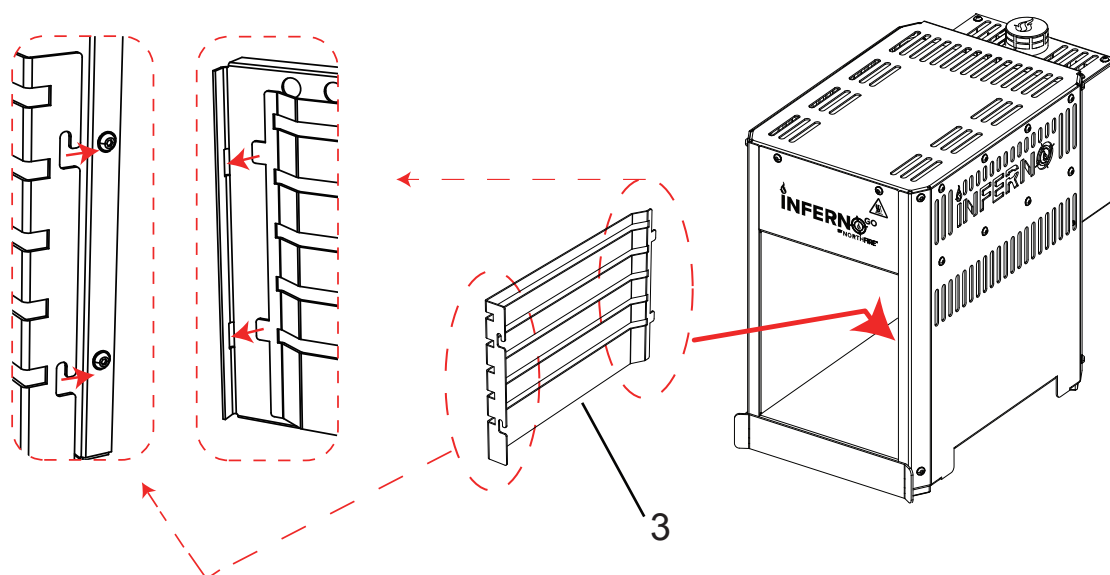
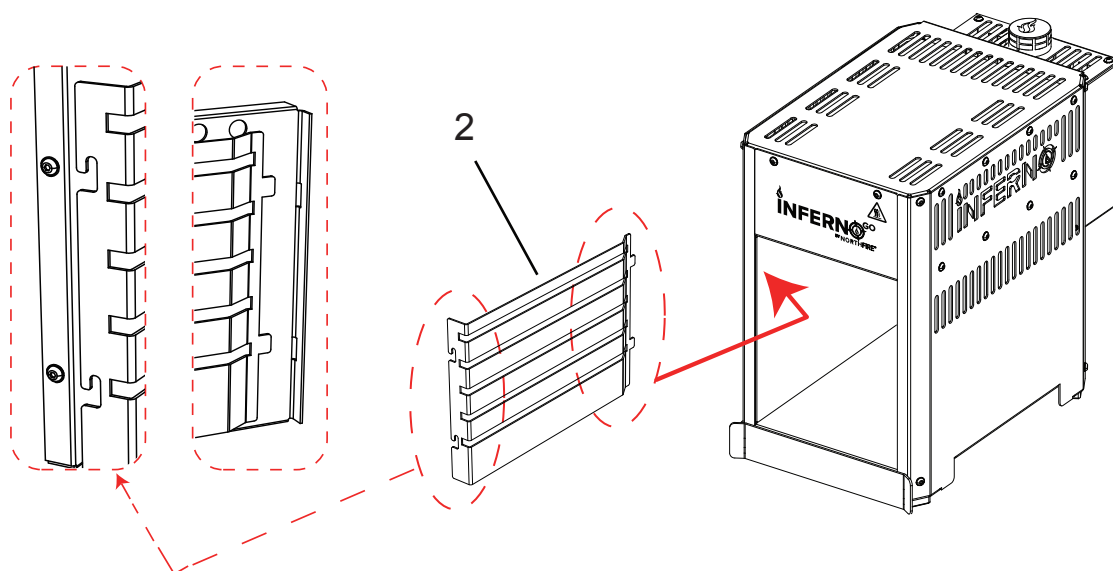
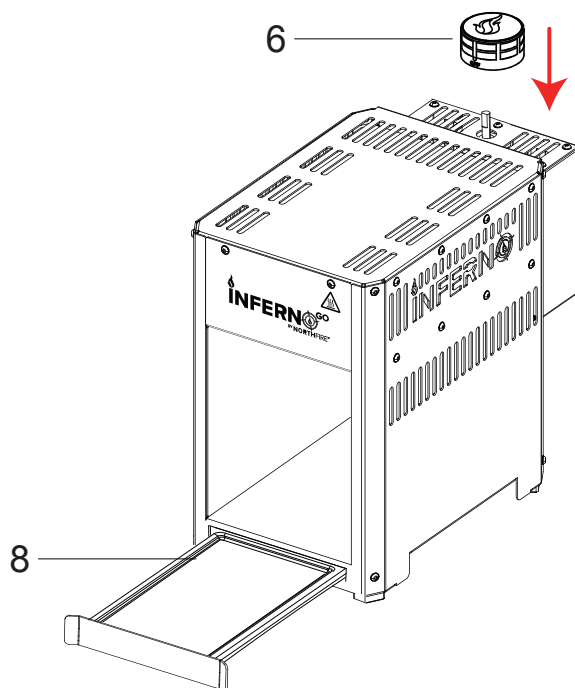


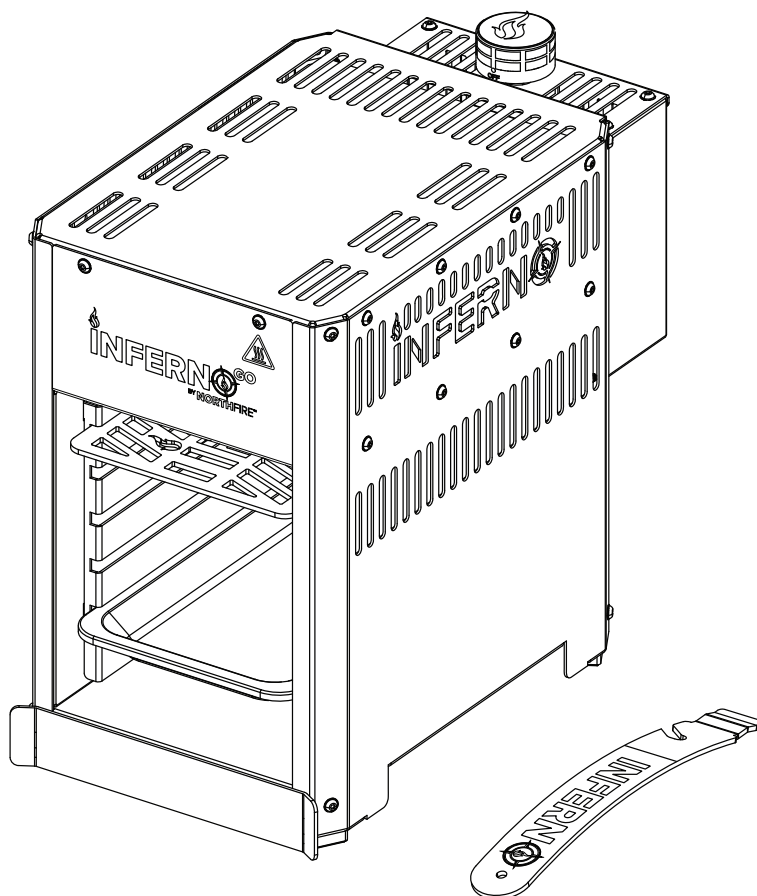
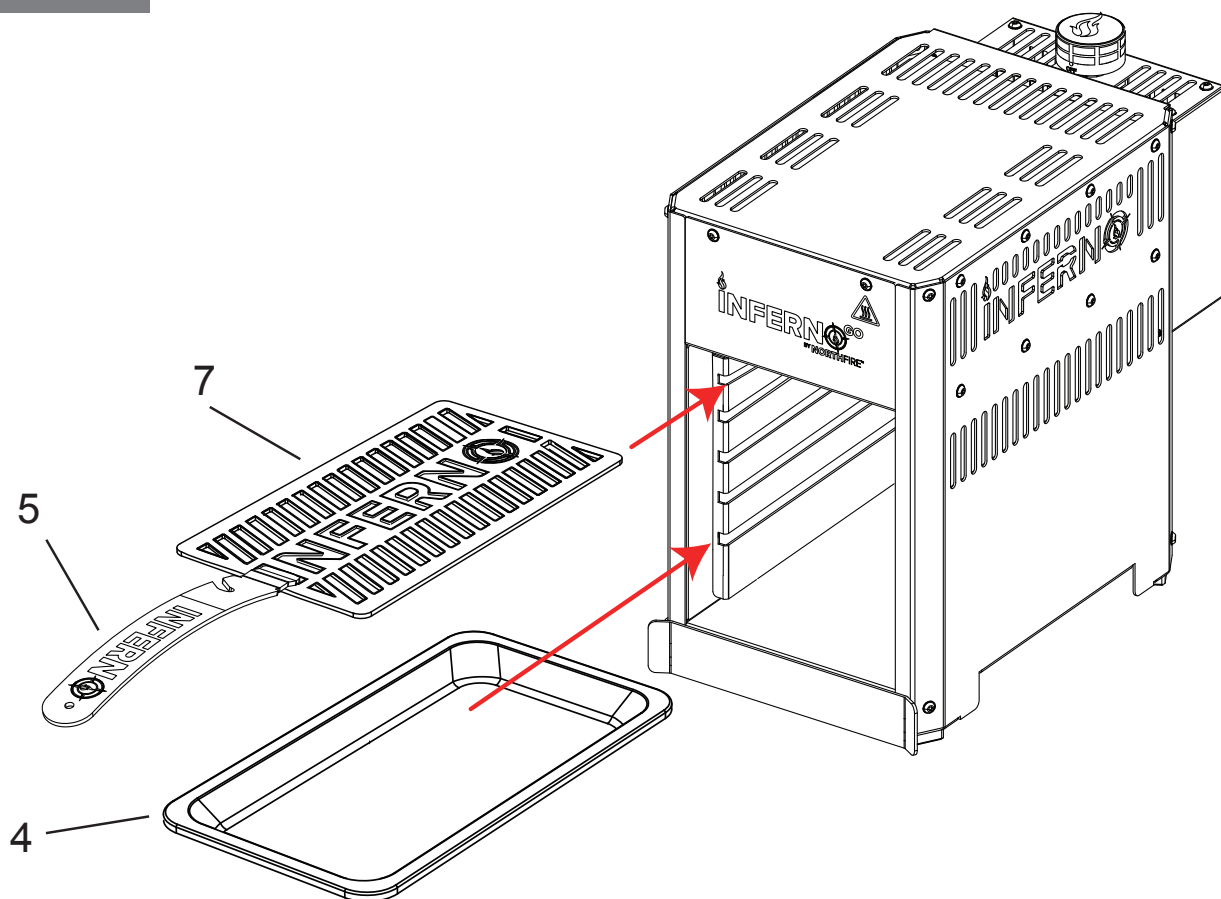
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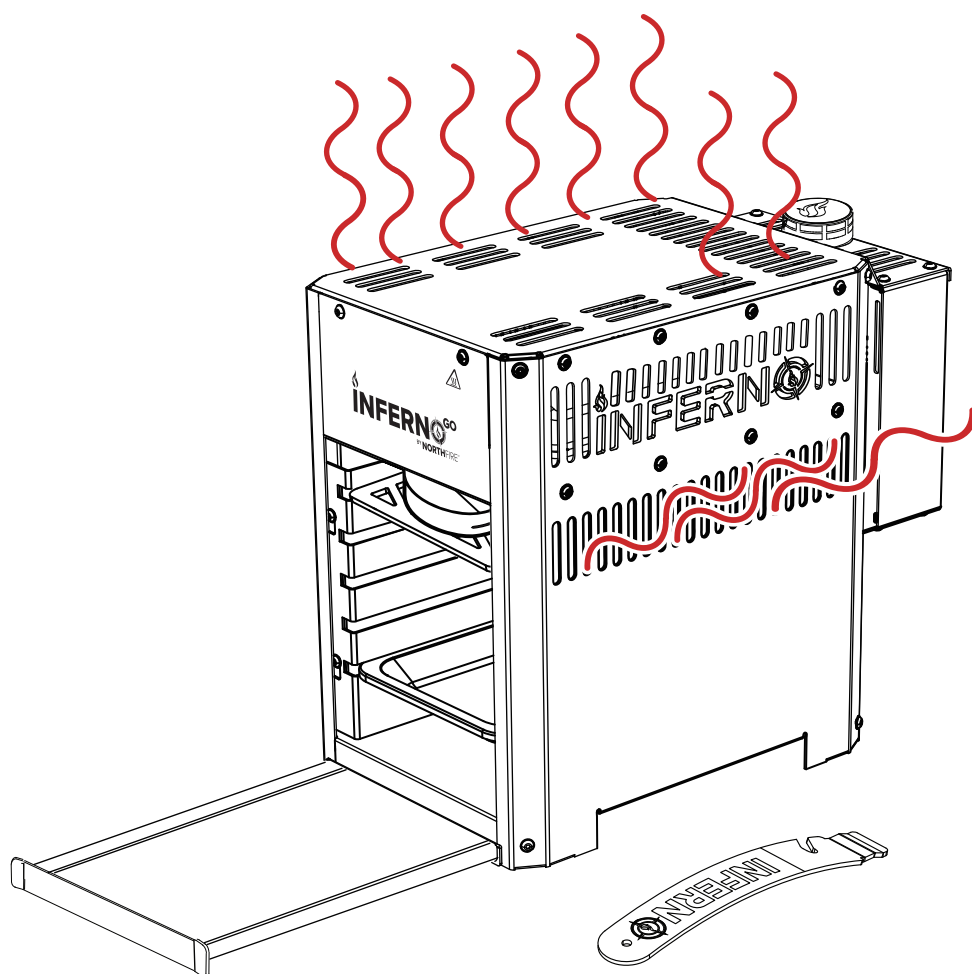
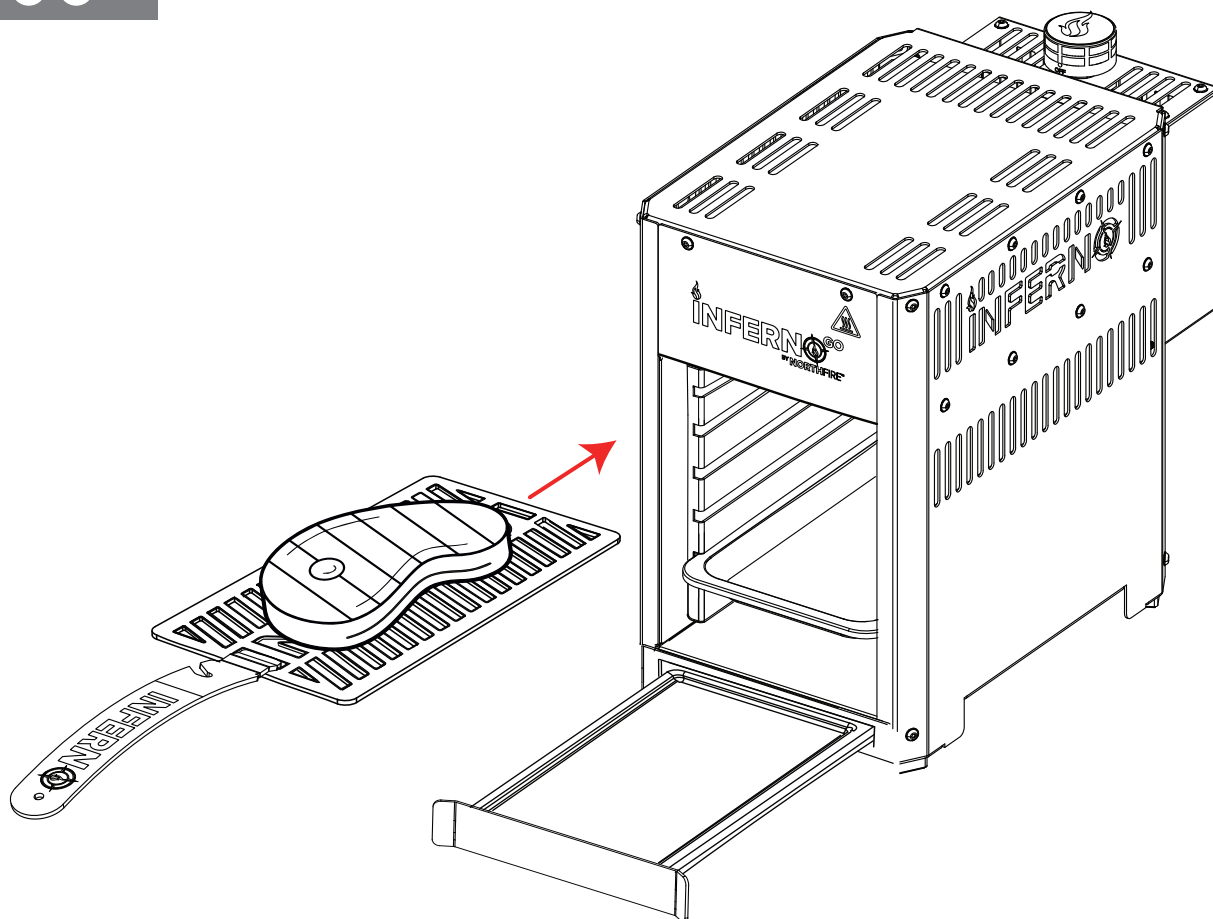


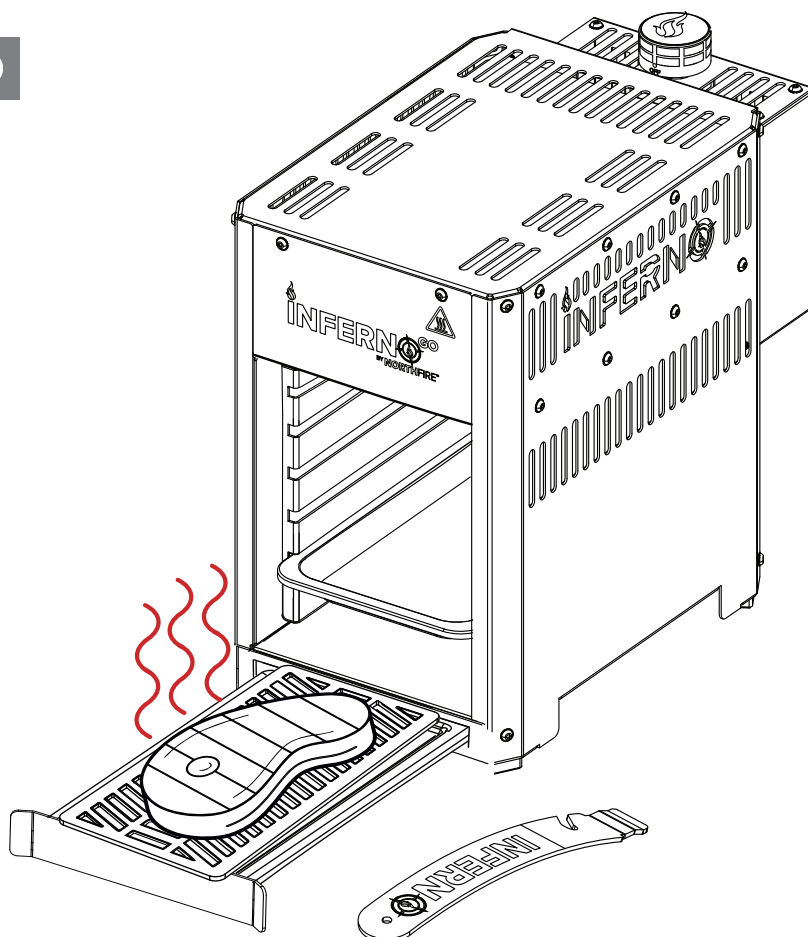
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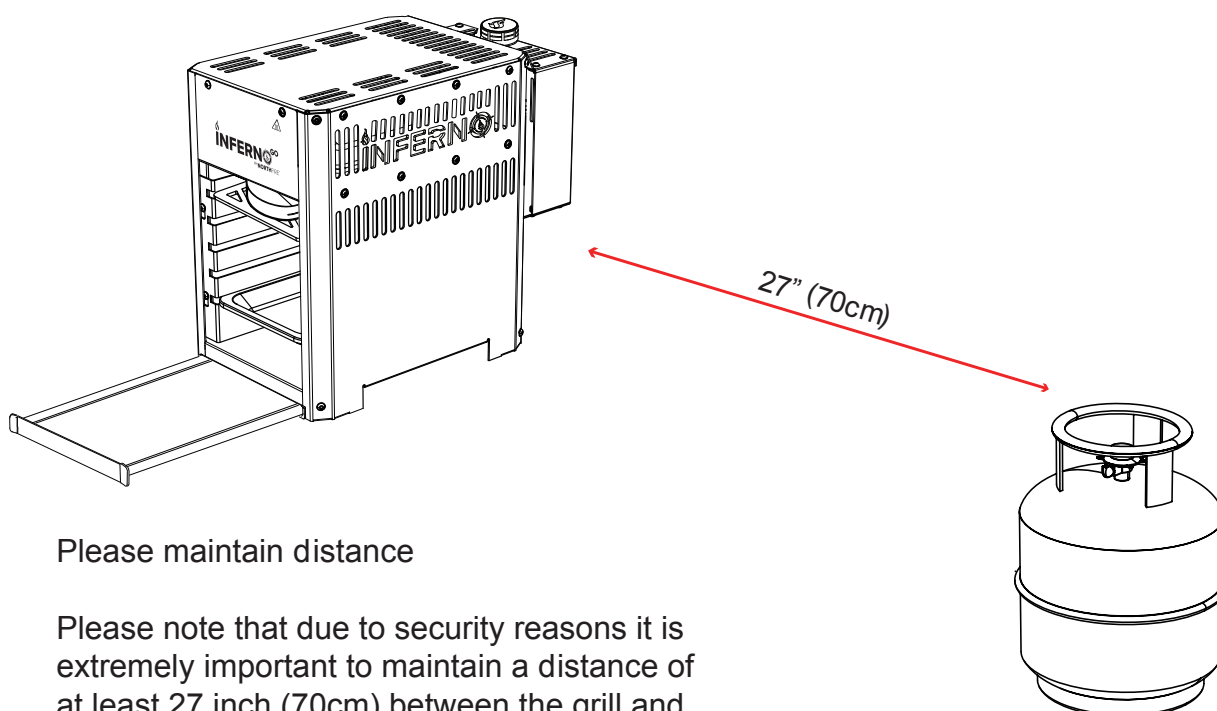








ATTENTION!



Please maintain distance

Please note that due to security reasons it is extremely important to maintain a distance of at least 27 inch (70cm) between the grill and the gas bottle.

CONNECTING THE LP GAS CYLINDER DANGER

DANGER

ALL INSTRUCTIONS AND SAFEGUARDS MUST BE FOLLOWED TO PREVENT FIRE, PROPERTY DAMAGE, OR PERSONAL INJURY.

IMPORTANT: Any fuel supply cylinder used must be constructed and marked in accordance with specifications for propane cylinders of the U.S. Department of Transportation (DOT) CFR 49, or CAN/CSA B339. The appliance is to be used only with the 20 pound, vertical standing vapor withdrawal type tank.

This product is designed to operate on LP (Liquefied Propane) gas only. This unit is not to be utilized with a non-self-contained LP-gas supply system.

The 20 lb LP cylinder used with this product must conform to the following requirements.

Diameter- 12" (30.5cm)

Height 18" (45.7cm)

With a maximum capacity of 20 pounds




The gas cylinder used must include a collar to protect the cylinder valve. The cylinder supply system must be arranged for vapor withdrawal.



The instructions stated on gas cylinder tanks have to be followed when filling or transporting tanks. Failure to do so could result in problems relating to overfilling, excessive venting release of gas and to regulator freezing.

Do not allow dirt or foreign material to get into or onto tank connection when it is not attached to the fuel supply system. Place the dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

DANGER

-  (A) Do not store tanks under or near the product.
-  (B) Never fill tanks more than 80% full.
-  If instructions A and B above are not followed exactly, a fire causing death or serious injury may occur.

Cylinders must be filled before initial use. All handling, transport, filling and storage of LP gas cylinders must be in accordance with *NFPA 58 Storage and Handling of Liquid Petroleum Gases*, or *CSAB 149.1 Natural Gas and Propane Installation Code*. Cylinders must be suitably tied down during transport. Do not place any other items on top of cylinders at any time. Cylinders are not to be exposed to excessive temperatures or high heat.

If there is a question on the identity of your unit and of the type of fuel to be used, please look on the data plate. Units are factory equipped for use on only one type of fuel. These units cannot be, and should not be used on other type of fuels. Doing so can cause severe damage to the unit and the installation area and the added risk of serious injury. Any attempt to operate these products on fuels for which they are not design certified voids the manufacturer's warranty.

Gas Tank outlet must have Type 1 gas connection termination in order to mate with gas hose provided with the unit.

The pressure regulator and hose assembly supplied by the manufacturer with the appliance must be used.

Replacement pressure regulators and hose assemblies must be those specified by the appliance manufacturer.

The regulator/hose assembly should be handled carefully to prevent contamination by foreign objects and dirt. The assembly should be inspected before use and any dirt or contamination should be wiped off. In order to insure proper operation, any replacement of the fuel tank regulator assembly has to be done with parts authorized by the product manufacturer.

Connecting the LP Gas Cylinder



DANGER

ALL INSTRUCTIONS AND SAFEGUARDS MUST BE FOLLOWED TO PREVENT FIRE, PROPERTY DAMAGE, OR PERSONAL INJURY.



Valve/pressure regulators are factory set to the correct operating pressures. No attempts should be made to adjust these settings!

Connecting the LP Gas Cylinder:

1. The valve on the LP tank must be closed. See that the knob is turned clockwise to a full stop.
2. Check that the control knob on the product is turned off.
3. Remove the protective cap from the LP tank valve and coupling nut, if present.
4. Hold the regulator in one hand and insert the nipple into the valve outlet. Be sure the nipple is centered in the valve outlet. The coupling nut connects to the large outside threads on the valve outlet. Use care - do not cross thread the connection.
5. Hand tighten the coupling nut clockwise until it comes to a full stop. Firmly tighten by hand only. Do not use tools.

CAUTION: In the connection process, the regulator side of the connection will seal on the back check in the valve, resulting in a slight resistance. The connection requires about one-half to three-quarters additional turn to complete the connection.

When setting up the product and tank, it is recommended to have the tank and product on a line perpendicular to the wind direction.

The gas hose/regulator assembly should be totally extended to the maximum distance so that the hose is straight and the tank is as far from the product as it can be.

LP tanks are intended for operation in the upright position only.

Care should be taken to protect the fuel supply hose from damage from either foot or vehicle traffic.

If the appliance is not in use, the gas must be turned off at the supply cylinder and the cylinder should be disconnected from the appliance.

Storage of the appliance indoors is only permissible if the cylinder is disconnected and removed from the appliance.

Cylinder must be stored outdoors out of the reach of children and must not be stored in a building, garage or any other enclosed area.

Leak Testing (Checking for gas leaks)

After all connections are completed, check all connections and fittings for leaks with a soap solution.

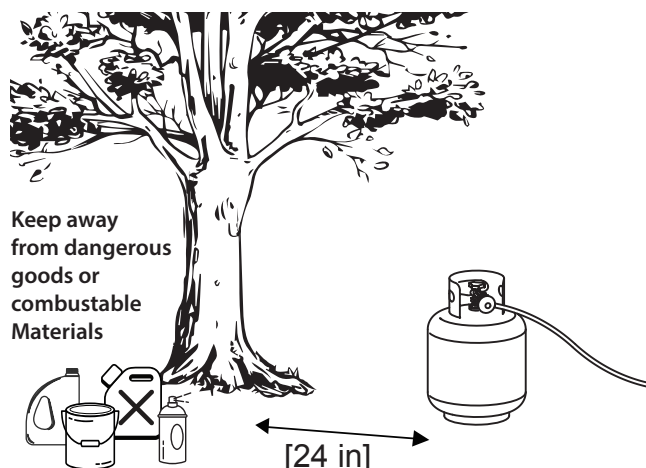
- Mix dish soap with water; about 3:1 mix ratio.
- With all valves closed, apply the soap solution to all gas flow connections and fittings.
- Open tank valve about 1-1/2 turn.

Presence of bubbles at areas of wet solution indicates a gas leak.

If leaks are detected or you smell or hear gas, shut off the valve and repair the leak or replace the defective part. Do not use the smoker until all leaks are corrected.



DANGER



OPERATION: LIGHTING

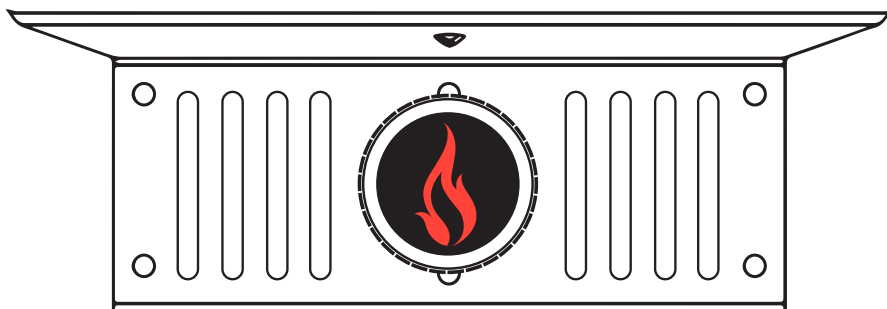
READ OPERATOR'S MANUAL BEFORE LIGHTING

Ignitor lighting

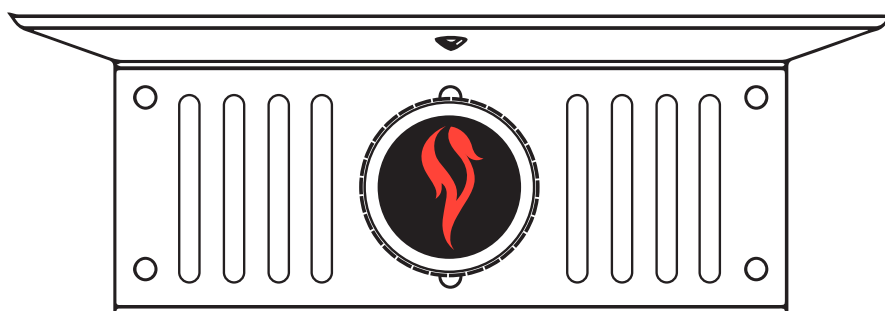
1. Open the gas valve of the gas cylinder.
2. Turn the start dial 180° to the 'on' or "MAX" position.
Press down the dial to release the flow of propane to the unit.
3. Keep pressing on the dial for ~15-35sec (or longer).
Listen for the clicking sound and look for the spark and eventual blue flame of ignition on the infrared burner.
4. If the burner does not ignite after pressing the dial for a minimum of 15-35sec, set the control knob to off and wait for 3 minutes. Repeat above procedure.



OFF= ARRET



ON= ALLUMER



Shutting the Product Off

CAUTION: The product can become very hot while in use. Do not touch any portion of the product. It may be necessary to use protective gloves.

1. Turn the burner control knob off by pushing in and rotating clockwise.
2. Turn off the LP cylinder valve by turning the knob clockwise until it stops.

OPERATION: COOKING

Temperature Chart

Refer to this Standard chart for properly cooked meat temperature.

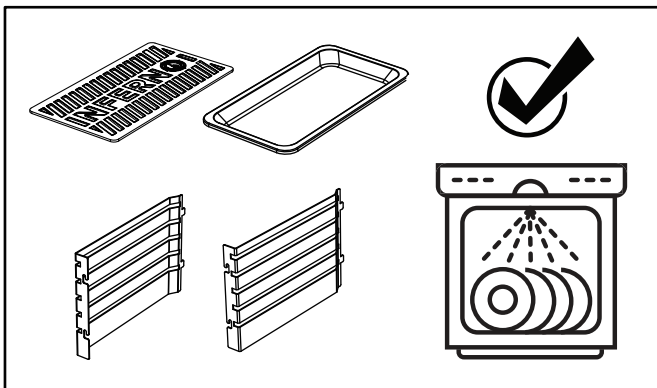
IMPORTANT: Measure the meat temperature using a meat probe thermometer.

| | Fahrenheit (°F) | Celsius (°C) |
|-------------------------------|-----------------|---------------|
| Beef | | |
| Rare | 120°F - 125°F | 45°C - 50°C |
| Medium-Rare | 130°F - 135°F | 55°C - 60°C |
| Medium | 140°F - 145°F | 60°C - 65°C |
| Medium-Well | 150°F - 155°F | 65°C - 70°C |
| Well Done | 160°F - Higher | 70°C - Higher |
| Lamb | | |
| Rare | 135°F | 60°C |
| Medium-Rare | 140°F - 150°F | 60°C - 65°C |
| Medium | 160°F | 70°C |
| Well Done | 165°F - Higher | 75°C - Higher |
| Poultry | | |
| Chicken | 165°F - 175°F | 75°C - 80°C |
| Turkey | 165°F - 175°F | 75°C - 80°C |
| Pork | | |
| Fresh Pork (Raw) | 160°F - 170°F | 65°C - 70°C |
| Ham (Pre-Cooked) | 140°F | 60°C |
| Ham (Un-Cooked) | 160°F | 70°C |
| Fish | | |
| (Cook until opaque and flaky) | | |

AFTER USE SAFETY AND MAINTENANCE

DANGER

- Use caution when lifting and moving the product to avoid strains or back injury.
- DO NOT store the product near gasoline or other combustible liquids or where combustible vapors may be present. Keep the area around the product clear and free of combustible materials and vapors.
- DO NOT store this product in an area accessible to children or pets. Store the product in a dry, protected location.
- DO NOT allow anyone to conduct activities around the product following use until it has cooled. It is hot during operation and remains hot for a period of time following use.
- This product becomes extremely hot - allow the product to cool completely before handling. If you must handle the product while it is hot, ALWAYS wear protective oven mitts or heat resistant gloves when handling the product or its components. Allow the product to cool before removing and cleaning the grease pan.



Care and Maintenance to be performed before each use:

CAUTION: All care and maintenance procedures are to be performed only while the product is turned off and cooled.

Clean the cooking grids with hot, soapy water.

You may prefer to coat the cooking grids lightly with cooking oil or cooking spray.

Frequently check and clean the venturi and burner for insects and insect nests. A clogged tube can lead to fire outside the product. Also make sure the product does not have any foreign objects obstructing the flow of combustion and ventilation air.

To clean the inside and outside of the product simply use a damp cloth. Spray-washing with a water hose is not recommended. All moisture should be wiped away and not allowed to stand inside or on top of the product.

If rust is present on the exterior surface of the product, clean the area with steel wool or emery cloth and use heavy duty, heat resistant paint.

NEVER apply additional paint to the interior of the product. If rust is present on the interior of the product, clean it thoroughly with steel wool or emery cloth and lightly coat the area with cooking oil or cooking spray to help minimize recurring rust.

During each use, inspect the flames at the burner. A good flame should be blue with a yellow tip about 1 inch in length. If flames are excessively yellow and irregular, oil residue and food deposits may be collecting on the burner. Try cleaning the burner surface and the holes to improve the flames. Bad flames may also be caused by poor regulator-to-venturi attachment. Always let the product cool before cleaning or checking the assembly.

To protect your product from weather, always keep your product covered while not in use.

Keep the area clear of all flammable liquids, combustible material including but not limited to wood, dry plants including grass, brush, paper and canvas.

The product may be stored indoors only if the cylinder is disconnected and removed.

Troubleshooting

In many cases small defects can lead to a malfunction. You will usually be able to deal with these yourself. Please consult the following table before contacting the service department. This may save you a lot of effort and quite often money.

| Fault/malfunction | Cause | Remedy |
|-------------------------|--------------------------------|---|
| You can smell gas | Is the gas connection leaking? | ► Leakage check close gas regulator on the gas bottle; exchange damaged parts immediately. |
| | Regulator opened? | Set the regulator to OFF. |
| Burner does not ignite. | Gas tank empty? | Replace the gas tank. |
| | Tank valve closed? | Open tank valve. |
| | Improper lighting technique | Consult "Operation: Lighting" |
| | Ignition battery empty? | Replace the battery. |
| Temperature is too low | Grill not pre-heated? | Pre-heat for 3–5 min. |

Please contact service department directly if you cannot eliminate the error by yourself. Please remember that repairs carried out by non-professionals will invalidate your warranty claim and may cause additional costs.

Disposal

Disposal of the appliance

This appliance must not be disposed of with regular household waste! Dispose of the appliance in the appropriate manner. For more information, consult your community waste disposal service.

Disposing of gas bottles

Bottles which are no longer needed do not belong in household waste; instead, they must be disposed of according to local regulations.

- Bring empty gas bottles to the dealer's collection point or a collection point in your community

Disposal of the packaging

The packaging consists of cardboard and correspondingly marked plastics that can be recycled. Please make these materials available for recycling.



Information



Conforms to ANSI STD
Z21.89-2017 Certified to CSA
STD 1.18-2017 Outdoor
Cooking Specialty Gas

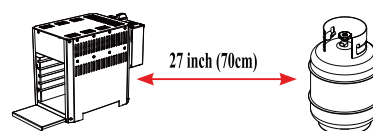
Serial Number: 713799003847

Made in China for/Fabriqué en Chine pour

MODEL NO: INFERNO GO
TYPE OF GAS: Propane (LPG)
Input rate(main): 7000 BTU/HR

This appliance is not intended for
commercial use

NorthFire LTD / Vivere LTD 5067 Whitelaw Rd, Guelph, ON N1H 6J4, Canada
customerservice@northfire.com / 877-836-0986



The gas pressure regulator provided with this appliance must be used. Replace only with regulator Model No. GR-129
Turn off LP supply at cylinder when appliance is not in use. **FOR OUTDOOR USE ONLY.** If stored indoors, detach and leave cylinder outdoors.

⚠ DANGER: Never Operate This Appliance Unattended

- Failure to follow this danger statement could result in fire, explosion, or burn hazard that could cause property damage, personal injury or death.
- If a fire should occur, keep away from the appliance and immediately call your fire department.

DO NOT ATTEMPT TO EXTINGUISH AN OIL/GREASE FIRE WITH WATER.

READ OPERATOR'S MANUAL BEFORE LIGHTING. PLEASE REFER TO PAGE 14 OF MANUAL FOR LIGHTING PROCEDURE.

Minimum clearance from side and back of unit to combustible construction: 700mm from sides and 700mm from back. Do not use this appliance under over head combustion surface (a). Do not store a spare LP-gas cylinder under or near this appliance. (b). Never fill the cylinder beyond 80 percent full; if the information in (a) and (b) is not followed exactly, a fire causing death or serious injury may occur. The instruction manual contains important information necessary for the proper assembly and safe use of the appliance. Read and follow all warnings and instructions before assembling and using the appliance. Follow all warnings and instructions when using the appliance. If instructions or parts are missing contact **customerservice@northfire.com / 877-836-0986**
If ignition does not immediately take place, turn the burner valve handles to off, wait 5 minutes, and repeat the lighting procedure.

ONE-YEAR LIMITED WARRANTY

Vivere Ltd. warrants your gas grill to be free from manufacturer's defects in workmanship or material under normal operating conditions for one (1) year from the original date of purchase.

This warranty applies only to products sold at retail.

Vivere Ltd. will, at its option, repair or replace free of charge any defective part, where the Purchaser has notified their Retailer within the warranty period. In the event of product replacement, the current equivalent model will be provided. The obligation of one (1) year under this warranty is expressly limited to such repairs or replacement. This warranty does not cover the freight costs to and from the authorized repair facility.

Warranty Program:

Proof of purchase is required to access this warranty program, which is in effect from the date of purchase. If you are not able to provide proof of purchase before or after the warranty has expired, you will be subject to parts, shipping and handling fees.

Full 30-Day Warranty:

Any missing parts can be replaced at no charge within 30 days from the date of purchase, with a valid proof of purchase.

Limited Warranty:

One (1) year warranty on all parts in regards to damage affecting the operation of the gas grill.

Warranty Provisions:

- This warranty is non-transferable and does not cover failures due to misuse or improper installation or maintenance.
- This warranty is for replacement of defective parts only. We are not responsible for incidental or consequential damages or labour costs.
- This warranty does not cover chips and scratches of porcelain, non-stick or painted surfaces, nor does it cover corrosion or discoloration due to misuse, lack of maintenance, hostile environment, accidents, alterations, abuse or neglect.
- This warranty does not cover damage caused by heat, abrasive and chemical cleansers, resulting in chipped porcelain enamel parts or any damage to other components used in the installation or operation of the gas grill.

Some provinces do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you. Some provinces do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights. You may also have other rights, which vary from province to province.

If you require service, please first see the "Troubleshooting" section of the Owner's Manual.

Additional assistance can be found by calling our toll-free customer service line at : 877-836-0986. Monday to Friday from 9:00 AM to 5:00 PM.

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