

STONE YARD, INC. FIRE TABLES OWNER'S MANUAL

THIS MANUAL IS FOR THE FOLLOWING MODELS:

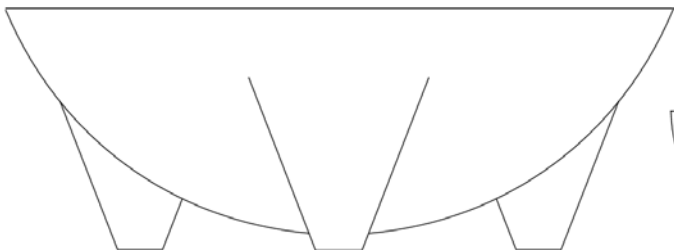
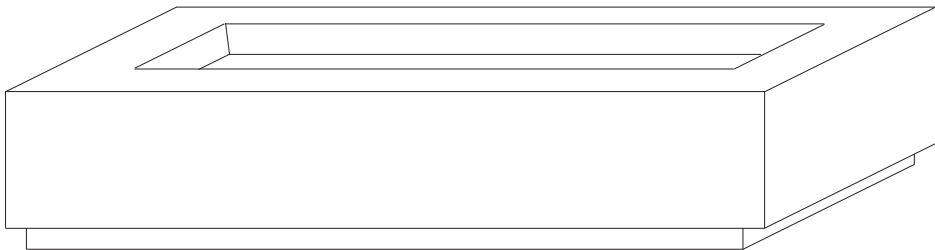
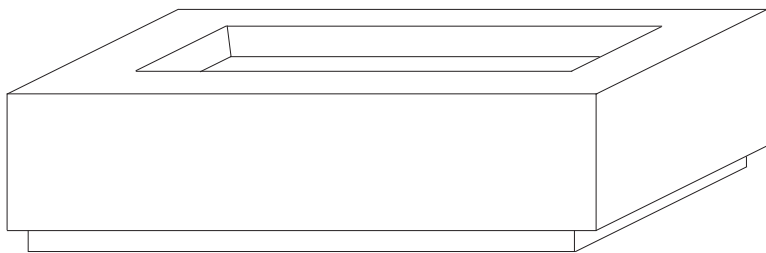
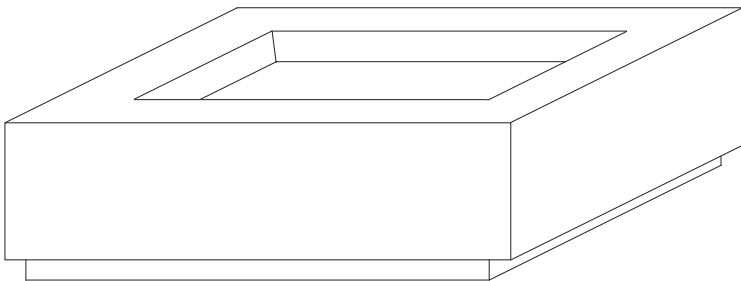
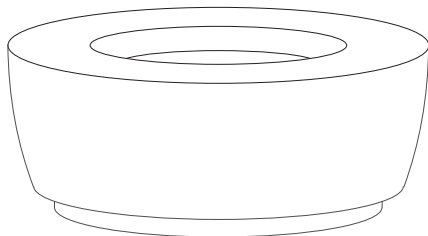
CORAL, ROCHER,
ZARAGOZA, BASOA:
40" ROUND
48" SQUARE
56" RECTANGULAR
72" RECTANGULAR

ILUZE:
43" ROUND
45" SQUARE
52.5" RECTANGULAR
67.5" RECTANGULAR

BOULDER:
55" & 65"

GOBI:
36" & 60"

LIQUID PROPANE & NATURAL GAS MODELS



SAFETY INSTRUCTIONS

WARNING

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

An LP-cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

AVERTISSEMENT

Ne pas entreposer ne utiliser de l'essence ni d'autres vapeurs ou liquides inflammables dans le voisinage de l'appareil, ne de tout autre appareil. Une bouteille de propane qui n'est pas raccordée en vue de son utilisation, ne doit pas être entreposée dans le voisinage de cet appareil ou de tout autre appareil.

DANGER

If you smell gas:

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

AVERTISSEMENT

S'il y a une odeur de gaz:

- Coupez l'admission de gaz de l'appareil.
- Éteindre toute flamme nue.
- Si l'odeur persiste, éloignez-vous de l'appareil et appelez immédiatement le fournisseur de gaz ou le service d'incendie.

WARNING

FOR OUTDOOR USE ONLY.

AVERTISSEMENT

POUR USAGE À L'EXTÉRIEUR SEULEMENT.

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.



AVERTISSEMENT

MONOXYDE DE CARBONE

Cette appareil peut produire du monoxyde de carbone, un gaz inodore. L'utilisation de cet appareil dan des espaces clos peut entrainer la mort.

Ne jamais utiliser cet appareil dans un espace clos comme un véhicule de camping, une tente, une automobile ou une maison.

WARNING

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

AVERTISSEMENT

Une installation, un ajustement, une modification, une réparation ou un entretien inapproprié peuvent être la cause de blessure ou de dommages. Veuillez lire attentivement les instructions d'installation, d'utilisation et d'entretien avant d'installer ou de réparer ce matériel.

SAFETY INSTRUCTIONS CONTINUED

WARNING

READ ALL SAFETY INSTRUCTIONS FIRST. Failure to follow all instructions exactly may result in fire or explosion causing property damage, personal injury, or loss of life.

DANGER: Do not use fire table if there is evidence of leaking gas or if you smell gas. In either condition, turn off main gas supply immediately, leave the area, and call your gas supplier or the fire department.

Only use liquid propane or natural gas. Do not use alternative fuel. Product is not intended to be used to burn solid fuels.

When handling propane gas line and connectors, do not allow them to come in contact with any metal surfaces. Do not drop propane connectors.

Do not use fire table for cooking. Do not heat any unopened glass or metal container of food in the fire table.

Ensure fire table, children, and patrons are supervised by a responsible adult who is familiar with emergency shutdown.

Never leave the fire table unattended when in use.

Keep the fire table area clear and free from combustible materials, gasoline, and other flammable vapors and liquids. Leaves, sticks, wood, paper, clothing, food, and material should be kept away from the fire table.

Check that there is no vegetation or other objects over the top or sides of the fire table that could interfere with safe operation. Please refer to the Clearances section in this manual.

Do not allow clothing or other flammable materials to come in contact with any hot surface until it has fully cooled. Never wear loose fitting or hanging garments while using your fire table. Fabric may ignite and result in personal injury.

Do not use appliances if any part has been under water. Immediately call a qualified service technician to inspect the appliance and to replace any part of the control system and any gas control that has been under water.

Inspect the gas hose and burner before operating. If either shows evidence of excessive abrasion, wear, or damage, it must be replaced before using the fire table.

DO NOT USE OXYGEN MIXERS. Mixers may create leakage in the cavity of the fire table, and could cause fire or explosion, which could cause property damage, personal injury, or death.

Do not use fire table in windy conditions. Always adhere to the specified clearances listed in this manual.

Extra caution should be taken when lighting fire table in high humidity or moisture conditions. In these conditions, fire media has the potential to crack or pop outside of the fire table. After igniting, allow 30 minutes to dry out the media, and monitor from a distance until all popping has ceased.

CALIFORNIA PROPOSITION 65 WARNING:

Chemicals known to the State of California to cause cancer, birth defects or other reproductive harm are found in and/or created by the combustion of natural gas, propane, butane and other fuels. Always operate this unit as described in the owner's manual and in well ventilated areas.

SAFETY INSTRUCTIONS CONTINUED

CAUTION

Restoration Hardware and Stone Yard, Inc., are not responsible for damage due to improperly installed or operated units.

We recommend installation and service be completed by a qualified installer, service agency, or gas supplier. Professionals should be locally licensed by the authority having jurisdiction in gas piping. Follow all local codes.

Do not remove the metal data plates attached to the underside of the fire table burner. These plates contain important information.

The burner must be replaced prior to the appliance being put into operation if there is evidence of the burner being damaged. A replacement burner should only be used from the original manufacturer.

GAS SAFETY

In the event that a burner goes out, turn burner knobs to the full **OFF** position and let it air out. Do not attempt to use the fire table until the gas has had time to dissipate.

Propane gas source to the fire table must be regulated. Do not operate if regulator has been removed. Fire or explosion can occur.

BURN HAZARD

HOT! DO NOT TOUCH.

SEVERE BURNS MAY RESULT.

CLOTHING IGNITION MAY RESULT.

While the fire table is operating, the outside surface may reach high temperatures which may cause burns.

When using the fire table, do not touch the media, fire screen, or immediate surroundings, as these areas become extremely hot and could cause burns.

Do not reach over your fire table when hot or in use.

SAFETY

Keep all electrical supply cords away from the heated areas of the fire table.

Clothing or any other flammable materials should not be hung from the appliance, or placed on or near the appliance.

Installation and repair should be done by a qualified service person. The appliance should be inspected before use and at least annually by a qualified service person. More frequent cleaning may be required, as necessary. It is imperative that the control compartment, burner, and circulating air passageways of the appliance be kept clean.

It is the installer's responsibility to ensure a safe installation and to educate the end user as to proper operation of the burner unit. Installer must leave the owner's manual, metal plate with operating instructions, and valve key with the end user.

The fire tables referenced in this manual are under license by Stone Yard, Inc.

For repair and replacement parts, contact Stone Yard, Inc. at 877-595-9732.

Burners in compliance with the following codes:

1. 2021, 2018, 2015, 2012, and 2009 International Fire Code® (IFC)
2. 2021, 2018, 2015, 2012, and 2009 International Fuel Gas Code® (IFGC)
3. 2018, 2015, 2012 and 2009 Uniform Mechanical Code® (UMC)*
4. 2020, 2015 and 2010 Natural Gas and Propane Installation Code**

**Uniform Plumbing Code is a copyrighted publication of the International Association of Plumbing and Mechanical Officials*

***Copyrighted publication of Canadian Standard Association*



Appliances in compliance with the following standards:

1. ANSI Z21.97/CSA 2.41-2017 Outdoor Decorative Gas Appliances Product: Outdoor Decorative Gas Fire Pit and Fireplaces

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SPECIFICATIONS

MATERIALS

All fire tables and bowls are made from GFRC (Glass Fiber Reinforced Concrete), with a weight of 7.5 lbs. per sq. ft. Tumbled lava rock are provided as a decorative fire topper.

FINISHES/CUSTOM FINISHES

Due to finishes being hand applied, a slight variation in texture and color will occur. Lighting can greatly affect the look so requesting physical samples is suggested. Custom finishes are also available. A custom sample will be produced and sent to client for approval.

CUSTOM SIZES/DESIGNS

Any size can be achieved on any design by building a new mold. Some custom designs may be subject to a minimum order quantity. Propane tanks covers and wind screens are available.

GAS REQUIREMENTS

Read this section before installation. It explains what you need to know about liquid propane and natural gas prior to setting up your fire table.

All fire tables must have a gas shutoff located outside of the appliance to allow for emergency shutdown and maintenance.

MAXIMUM AND MINIMUM GAS INLET PRESSURES

The installer is responsible for using the correct fuel lines and/or regulation to provide gas to the fire feature within the specified minimum and maximum gas inlet pressures below:

Gas Inlet Pressures

PUSH BUTTON IGNITION	MINIMUM	MAXIMUM
Liquid Propane	8.0" W.C. (1.992 kPa)	14.0" W.C. (3.4872 kPa)
Natural Gas	3.5" W.C. (.8718 kPa)	14.0" W.C. (3.4872 kPa)

Manifold Pressures

PUSH BUTTON IGNITION	MINIMUM	MAXIMUM
Liquid Propane	11" W.C. (2.7372 kPa)	
Natural Gas	3.5" W.C. (.8718 kPa)	7" W.C. (1.7419 kPa)

LIQUID PROPANE

Your fire table is not provided with a propane tank. You will need to provide one. Use the following specifications for purchasing your propane tank.

SPECIFICATIONS

The 20 lb. propane gas supply cylinder is constructed and marked in accordance with the specifications for propane gas cylinders as required by the U.S. Department of Transportation (DOT), *Specifications for LP-Gas Cylinders or the Standard for Cylinders, Spheres and Tubes for Transportation of Dangerous Goods and Commission, CAN/CSA B339*, as applicable.

Manifold Pressure: For plumbed-in liquid propane installation, use a regulator.

Pressure Regulator: The unit must be used with the supplied gas pressure regulator and hose assembly. The regulator will control and maintain a uniform gas pressure in the manifold. The burner orifice has been sized for the gas pressure delivered by the regulator. Replacement pressure regulator and hose assemblies must be those specified in this manual.

Cylinder Specification: Any propane gas supply cylinder used with this fire table must be approximately 12" in diameter and 18" high. The maximum fuel capacity is 20 lbs. of propane, or 5 gallons. Full cylinder weight should be approximately 38 lbs. (43.7 lbs. nominal water capacity.) Always use the cylinder dust cap on the cylinder valve outlet during transport and when the cylinder is not connected to the fire table. The 20 lb. propane gas cylinder used must include a collar to protect the cylinder valve.

Filler Valve: If you do not have an updated filler valve on your existing propane tank, you will need to purchase one at your local hardware store, as you will not be allowed to refill the tank at any filling station.

Transporting Gas Cylinder: Only one cylinder should be transported at a time. Transport cylinder in an upright and secure manner with control valve turned off and the dust cap in place.

GAS REQUIREMENTS

NATURAL GAS

REQUIREMENTS

Always check the rating plate to make sure the gas supply you are hooking up to is the gas type the fire table is manufactured for.

The installation of this appliance must conform with local codes or, in the absence of local codes, to the 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 B146.2, as applicable. Natural gas connection must be performed by a licensed contractor or local gas company representative.

PRESSURE TESTING

If this fire table is installed with a fixed fuel piping system and equipped with an appliance gas pressure regulator, the fire table and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of the system at test pressures in excess of ½ psi (3.5 kPa).

The fire table must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psi (3.5 kPa).

SET UP

Set up of your Vetro fire table consists of 4 easy steps:

1. Place fire table in desired location
2. Connect gas line
 - 2.1 Connection for liquid propane
 - 2.2 Connection for natural gas

3. Perform a leak test

4. Place decorative media in fire table

1 PLACE FIRE TABLE IN DESIRED LOCATION

FIRE TABLES ARE DESIGNED FOR OUTDOOR USE ONLY.

Never place this appliance in a building, garage, or other enclosed room, under a sealed overhead structure, or in any enclosed area such as a shed or breezeway. Keep clear of trees and shrubs.

Do not place fire table under or near windows or vents that can be opened into your home.

Maintain sufficient distance as to not overheat any overhead combustible material such as a patio cover. The area surrounding your fire table should be kept clean and free from flammable liquids and other combustible materials such as mops, rags, or brooms, as well as solvents, cleaning fluids, and gasoline.

Do not block the vents located near the base of your fire table as gas may build up in case of leak and cause serious damage.

Do not locate appliance where it can get excessively wet. Do not use this appliance if any part has been under water. Immediately call a qualified service technician to inspect the unit and to replace any part of the control system and any gas control which has been under water.

Place your fire table on a flat and stable surface in an outdoor location, such as a patio deck. Maintain the following clearances to combustible materials:

CLEARANCES

Sides & Back	48 inches (122 cm) <i>measured from side</i>
Top	120 inches (305 cm) <i>measured from hearth</i>
Adjustable Legs	½ inch (1.27 cm) measured from bottom of fire table to flooring surface (for ventilation) between the base of the unit and flooring surface

VENTILATION

Fresh air must be able to pass through installed vents to safeguard against residual gas accumulation. Failure to allow proper ventilation may cause fire or explosion.

Place the fire table on a solid platform such as concrete to allow air flow through vents located on the side of fire table or underneath the base of the fire table unit. The vents must never be allowed to be obstructed. Using the adjustable feet at the base, maintain a ½" clearance from the bottom of the fire table to the flooring surface. (See Figure A.)

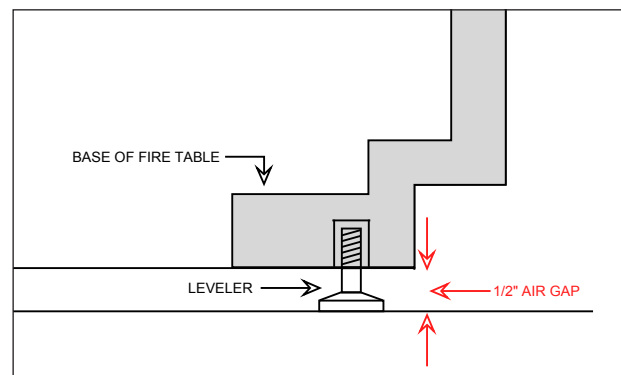


FIGURE A

2 CONNECT A GAS LINE

NOTE FOR BOTH LIQUID PROPANE & NATURAL GAS INSTALLATION: We recommend installation be completed by a qualified installer, service agency, or gas supplier. Professionals should be locally licensed by the authority having jurisdiction in gas piping. Follow all local codes.

LOCATION OF GAS INLET

The fire table will arrive with the burner and burner plate set in the fire table as shown in Figure B. Lift it up to access the gas inlet.

The gas line between the burner and the gas valve located on the side of the fire table has been connected for your convenience.

2.1 CONNECTION FOR LIQUID PROPANE

Unless you have a permanent liquid propane gas line installed, you will need to run the black liquid propane gas line under the base of the fire table through the air gap space that is located in between base of unit and flooring surface. (See Figure C.)

The flex line that runs from the gas valve to the burner has been connected at the factory. You will only need to connect the propane line from the gas valve to the propane tank, as shown in Figure D.

Perform a leak test before replacing the burner plate.
(See step 3.)

Connect the black liquid propane hose to a gas cylinder. Use a OCC-1 propane connector with a regulator.

When you connect the regulator to the tank valve, hand tighten the black OCC-1 nut clockwise. DO NOT use a wrench to tighten.

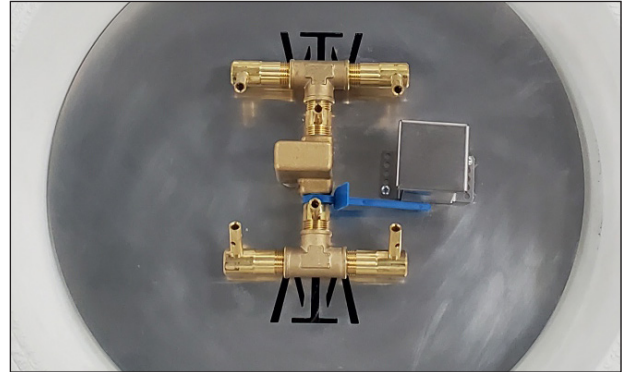


FIGURE B

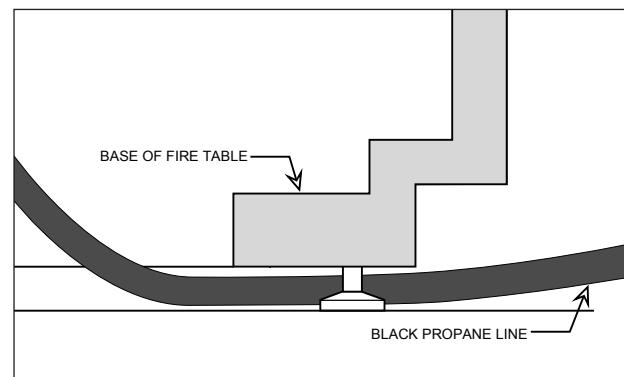


FIGURE C



FIGURE D

SET UP CONTINUED

2.2 CONNECTION FOR NATURAL GAS

The flex line that runs from the gas valve to the burner has been connected at the factory. You will only need to connect the natural gas line from the gas valve to the gas source, as shown in Figure E.

Perform a leak test before you replace the burner plate. (See step 3.)

Connect to the gas source.

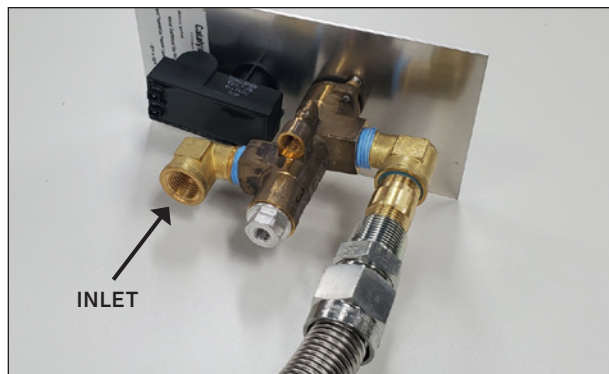


FIGURE E

3 PERFORM A LEAK TEST

Perform a leak test at least once a year whether the gas supply cylinder has been disconnected or not. In addition, whenever the gas cylinder is connected to the regulator or whenever any part of the gas system is disconnected or replaced, perform a leak test.

DANGER: Do not use fire table if there is evidence of leaking gas. If a leak is suspected, turn off main gas supply immediately.

As a safety precaution, remember to always leak test your fire table outdoors in a well-ventilated area. Never smoke or permit sources of ignition in the area while doing a leak test. Do not use a flame, such as a lighted match, to test for leaks. Use a solution of soapy water.

1. Prepare a leak testing solution of soapy water by mixing in a spray bottle one part liquid soap to one part water.
2. Make sure all the control knobs are in the **OFF** position.
3. Turn on the gas.
4. Apply the leak-testing solution by spraying it on joints of the gas delivery system. Blowing bubbles in the soap solution indicates that a leak is present.

5. Stop a leak by tightening the loose joint or by replacing the faulty part with a replacement part recommended by the manufacturer. Do not attempt to repair the cylinder valve if it is damaged. The cylinder must be replaced.

6. Turn the control knob back to the full **OFF** position

If you are unable to stop a leak:

7. Turn the control knob back to the full **OFF** position.
8. Shut off the gas supply to the fire table and release pressure in the hose and manifold.
9. On propane systems, remove the cylinder from the fire table.
10. Call an authorized gas appliance service technician or an liquid propane gas dealer.

Do not use the appliance until the leak is corrected.

SET UP CONTINUED

4 PLACE DECORATIVE MEDIA IN FIRE TABLE

After you have completed all plumbing installation, you can fill the fire table with the decorative media material provided.

The type of media you use—such as lava rock, decorative stone, or glass—is entirely your choice according to your preferences, but must be rated for use with fire. Media must also be $\frac{1}{2}$ " or larger in size to prevent it from falling into gas orifices and blocking flow of gas out of jets.

When placing media on the burner, do not cover the box vents (see instructions and photos below). Excessive media may impede gas flow and cause gas buildup and potentially cause an explosion.

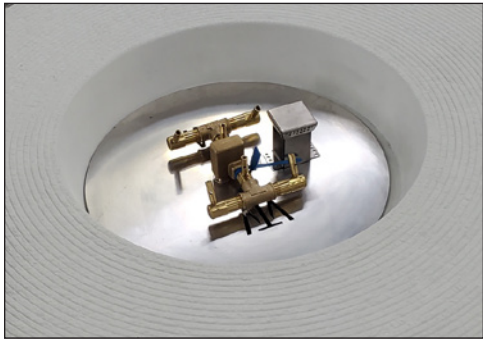
Particular attention needs to be on the pilot assembly area. Incorrect media installation will cause the pilot flame to suffocate and turn fire table off or delay main burner ignition.

APPLICATION OF FIRE MEDIA

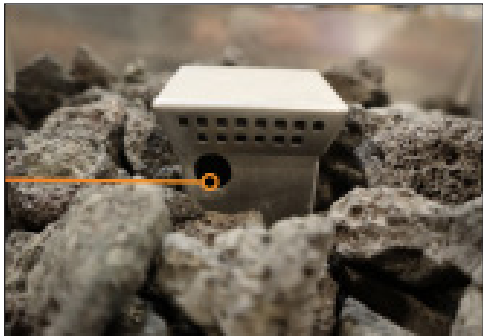
Please follow the instructions below to add the finishing touch to your fire table.

Lava Rock Application

1. Install fire table, per instructions.



2. Apply lava rock ONLY deep enough to cover ring.



3. Blowout Box: Leave vents open. Do not cover vents with lava rock or allow any rock to block flame opening. Incorrect media installation will cause the pilot flame to suffocate and turn off fire table or delay main burner ignition.



Do not cover box vents or pilot opening!

OPERATING THE FIRE TABLE - PUSH BUTTON

READ ALL SAFETY INSTRUCTIONS FIRST. Failure to follow all instructions exactly may result in fire or explosion causing property damage, personal injury, or loss of life.

DANGER: Do not use fire table if there is evidence of leaking gas or if you smell gas. In either condition, turn off main gas supply immediately, leave the area, and call your gas supplier or the fire department.

WARNING: If fire table fails to turn off completely (small flames still visible), turn off gas supply using the main valve by your meter, and contact your gas supplier or qualified technician.

TURNING ON

1. Remove fire table cover.
2. Before lighting, visually inspect fire table and remove any accumulated leaves or other combustible debris.
3. Turn gas supply valve to fire table to ON position.
4. Press the Control knob and turn to the Pilot position. (See Figure G.)
5. Fully depress the Control knob, and simultaneously press the Ignition button until a flame appears.
6. Once the pilot is lit, release the Ignition button. Continue to depress the Control knob for 45 seconds. The pilot should remain lit.
7. With the pilot lit, press the Control knob and turn it counterclockwise to achieve the desired flame height.
8. If the burner doesn't light, turn the Control knob to the OFF position. Wait 3-5 minutes before repeating the lighting instructions.

This product is intended to be connected to fixed piping systems or an LP small tank (only on select models).



FIGURE F

TURNING OFF

1. Press the Control knob in and turn it to the OFF position, verifying that the flame is out. (See Figure G.)
2. If using an LP tank, be sure to turn the tank to the CLOSED position.
3. Turn off main gas valve to fire table.
4. After fire table has cooled, replace cover.



FIGURE G

PROPER FLAME ACTIVITY



FIGURE H



FIGURE I

OPERATING THE FIRE TABLE - ELECTRONIC IGNITION

READ ALL SAFETY INSTRUCTIONS FIRST. Failure to follow all instructions exactly may result in fire or explosion causing property damage, personal injury, or loss of life.

DANGER: Do not use fire table if there is evidence of leaking gas or if you smell gas. In either condition, turn off main gas supply immediately, leave the area, and call your gas supplier or the fire department.

WARNING: If fire table fails to turn off completely (small flames still visible), turn off gas supply using the main valve by your meter, and contact your gas supplier or qualified technician.

TURNING ON

1. Remove fire table cover.
2. Before lighting, visually inspect fire table and remove any accumulated leaves or other combustible debris.
3. Turn gas supply valve to fire table to ON position.
4. Turn on power to the fire feature with switch, or remote.
5. Within 10 seconds of power application Pilot Flame should be lit and visible. Once the pilot is lit, the main burner will ignite shortly after.
6. If the burner doesn't light, turn OFF the fire feature with switch, or remote. Wait 3-5 minutes before repeating the lighting instructions.

This product is intended to be connected to fixed piping systems or an LP small tank (only on select models).

Requires power supply. A qualified, licensed electrician must install power supply

TURNING OFF

1. Turn off power to fire feature with remote control or wall switch.
2. If using an LP tank, be sure to turn the tank to the CLOSED position.
3. Turn off main gas valve to fire table.
4. After fire table has cooled, replace cover.

REMOTE ELECTRONIC IGNITION



FIGURE J

PROPER FLAME ACTIVITY



FIGURE H



FIGURE I

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	REMEDY
Pilot won't light	Air in gas line	New install - may take several attempts Check gas level LP tank
	No gas flow - gas not ON or line obstruction	Confirm gas is ON upstream Possible debris in line: insulation, dirt, plastic, etc.
	Pilot orifice dirty or clogged	Remove orifice and clean (See "Cleaning" section.)
Pilot won't light with spark igniter but will light with a match	Dead or incorrectly installed battery	Replace properly with good AA battery
	Spark igniter dirty	Clean using soft brush (See "Cleaning" section.)
	Improper gap at electrode tip	The gap can be adjusted by bending the tip in or out while holding electrode stable above ceramic block to achieve spark
Pilot won't stay lit when control knob released	Knob not being held in long enough	Thermocouple must have time to heat up. Hold the knob in for 30 seconds after pilot lights.
	Small pilot flame: pilot orifice dirty or clogged	Remove pilot orifice and clean
	Dirty thermocouple	Clean using soft brush (See "Cleaning" section.)
	Faulty thermocouple valve	Replace thermocouple valve
Burner won't stay lit	Gas pressure improper	Confirm proper gas pressure (See "Gas Requirements" section)
	Burner obstructed	Confirm no water or debris in burner
	Improperly applied or too much media	Re-apply media (See "Place Decorative Media in Fire Table" section)
	Too windy	Use when less windy or with our wind guard
Low flame when turned to High	Gas pressure improper	Confirm proper gas pressure (See "Gas Requirements" section.)
	Propane (LP) - Improper lighting procedure	Fire table valve must be OFF when tank is turned ON. Turn ON tank slowly to allow pressure to equalize
	Lack of gas	Check gas level of LP tank
	Supply hose is pinched	Reposition supply hoses necessary
	Natural Gas (NG) - undersized gas supply line	Gas pipe, flex line, shutoff valve, etc. must be sized to deliver fire table input pressure & BTU requirement
Flame is creating large amount of soot	Propane (LP) - mesh spider guard or venturis are blocked with debris - grass, dirt, etc.	Thoroughly clean spider guard
Noise when lit	Whistling - flex line bent too sharp	Re-route flex line to reduce bend
	Propane (LP) - Humming regulator	Not a defect - normal occurrence on hot days due to internal vibrations in regulator

CLEANING, MAINTENANCE & STORAGE

CLEANING

Inspect the appliance before initial use. Clean the appliance at least annually and have it inspected by a qualified field service person.

Periodically examine the burner. If the burner is dirty, clean it with a soft wire brush. Also examine the area around the burner air shutter. Remove any dirt or debris in this area. This will ensure long life and trouble-free operation.

The easiest way to clean the fire table burner is to let it cool completely off and spray the enclosure off with water. DO NOT spray water directly onto the burner.

Hand wash table with a clean microfiber towel, using a PHneutral soap if necessary. Stains can be addressed via Bar Keepers' Friend or a Magic Eraser, and should be tested in a non-visible area first. These more caustic cleaners may require the table to be resealed. Touch-up kits are available.

When not in use and after cooling, cover your fire table with a full-length cover. The cover will help protect your fire table from detrimental effects of weather and environmental pollutants.

Before placing the cover on the fire table, make sure the unit is shut off, the gas lines are disconnected, and that the unit has had sufficient time to cool. Install the cover and use the tie-down straps to secure it tightly to the unit to prevent wind from blowing it off.

More frequent cleaning may be required, as necessary. It is imperative the control compartment, burner, and circulation air passageways of the appliance be kept clean and free.

MAINTENANCE

Periodically check the hose connecting the propane gas cylinder to ensure it is not cracked or damaged in any way. All natural gas hook-ups should be serviced and inspected by qualified installers only.

Spiders and insects can nest in the burners and block the gas and airflow to the burner ports. This creates a dangerous condition that can result in a fire from behind the valve panel. Inspect and clean the burners periodically.

Any guard or other protective device removed for servicing must be replaced prior to operating the appliance.

If it is evident there is excessive abrasion or wear of any of the components, or if the fuel supply hose is cut or cracked, it must be replaced prior to the appliance being put into operation.

Inspect the fuel supply connection for signs of leakage (including the hose for propane models) before each use of the appliance.

Do not repair or replace any part of your fire table. Have a qualified technician perform all service. Any repairs made by a non-approved service technician will void your warranty.

STORAGE

When your fire table is not in use, turn off the gas at the source.

This appliance can be stored indoors only if it has been disconnected from its fuel supply.

Store propane cylinders outdoors in a well-ventilated area out of reach of children. Disconnected cylinders must have threaded valve plugs tightly installed and must not be stored in a building, garage, or any other enclosed area.

To extend the life of your fire table, protect and cover it from the elements when not in use. Ensure the appliance has ample time to cool off after use and prior to installing storage cover. Damage caused to storage cover due to heat or burns are not covered by warranty.

INSTALLING / CHANGING BATTERIES TO SPARK IGNITER UNIT IN VALVE BOX

Carefully unscrew the spark igniter unit cap, Figure K.

1. Remove cap with battery counterclockwise
2. Remove old battery from cap, install new battery
3. Holding by cap, slide battery into spark igniter unit.
4. Tighten cap lightly clockwise- DO NOT over tighten.

Each item is carefully packed for shipment separately from other items. Though durable pieces, extra care should be taken to prevent damage while being moved.



FIGURE K

WARRANTY

WARRANTY

Stone Yard fire tables are warranted to be free from defects in material and workmanship for one year from the date of purchase.

Stone Yard warrants that products deemed defective and covered by the warranty will be replaced or repaired when returned to the factory during the warranty period. For products under warranty and authorized by Stone Yard to be returned for repair, Stone Yard will arrange for freight pickup, and pay the surface freight cost from the purchaser's location to Stone Yard. The original purchaser is responsible for appropriate protective packaging of the product for freight pickup and transit. Replaced or repaired items will be shipped back to the original purchaser at no charge.

This warranty does not apply to any piece that has been damaged by freight or accident, or by being misused, altered, or repaired outside of Stone Yard's authorization and instructions. Products must be maintained in accordance with Stone Yard guidelines, or the warranty is voided. Stone Yard shall not be responsible for costs incurred in the installation and/or re-installation, loss of use, time, inconvenience, packing, travel, or other consequential or incidental damages. No returns will be accepted without written return authorization from Stone Yard.

This warranty is non-transferable.

Decorative stones and decorative glass are not covered by this warranty.

This warranty is void if the fire table has been subject to negligence, alteration, misuse, repairs, dings, dents, scratches, or incorrect and/or prohibited applications as specified in the owner's manual.

Natural gas lines must be installed by a licensed plumber only or local gas company agent.

The original purchaser acknowledges and agrees that this product is a handmade, hand-finished product. Each piece is unique. Any samples provided are typical of texture, finish, individual characteristics, and color but they should not be considered exact representations of the final product. There can be variation in color and texture from piece to piece. In addition, shape detail can vary as much as ¼" in size. The texture created by entrapped air ranges from smooth to randomly indented. Minor chipping, water staining, and non-structural hairline cracks are also traditional characteristics of this product. As with natural stone, color will vary on individual orders and among individual pieces in the same order. As with natural

stone, excessive heat exposure may cause discoloration. As fire tables age, color may lighten or darken according to specific field or storage conditions such as humidity, temperature, and exposure to sunlight.

RETURN POLICY OF BURNER PRODUCT

Any burner product deemed by manufacturer as defective and covered by the warranty may be returned to manufacturer for assessment to determine if repair or replacement is necessary. In order to return a product, you must have a Return Merchandise Authorization number (RMA#). Please contact a manufacturer representative at the corporate office to obtain an RMA#. All returned merchandise must have the RMA# clearly printed on the outside of the package. Return shipping costs are the purchaser's responsibility. Manufacturer is not responsible for product damaged or lost in transit. It is recommended that return items are shipped via a delivery service that can be tracked and/or insured to confirm receipt.

STONE YARD, INC. FIRE TABLES PARTS LIST

TO ORDER REPLACEMENT PARTS, PLEASE CONTACT CUSTOMER SERVICE AT 1-877-595-9732.

CORAL, ROCHER,
ZARAGOZA, BASOA:
40" ROUND
48" SQUARE
56" RECTANGULAR
72" RECTANGULAR

ILUZE:
43" ROUND
45" SQUARE
52.5" RECTANGULAR
67.5" RECTANGULAR

BOULDER:
55" & 65"

GOBI:
36" & 60"

LIQUID PROPANE MODELS

ITEM NO.	PART	QTY.
LP MODEL ONLY: #10116591 - 40" ROUND		
1	60K BTU Original Brass Burner	1
2	18" Circular Plate Assembly	1
3	½" NPT Closed Nipple Yellow Brass	1
4	½" x 36" Flex Line	1
5	Liquid Propane Regular Kit	1
6	Mercury Ignition 3' Pilot Assembly w/Face Plate	1

ITEM NO.	PART	QTY.
LP MODEL ONLY: #10116594 - 48" SQUARE		
1	120K BTU Original Brass Burner	1
2	24" Circular Plate Assembly	1
3	½" NPT Closed Nipple Yellow Brass	1
4	½" x 36" Flex Line	1
5	Liquid Propane Regular Kit	1
6	Mercury Ignition 3' Pilot Assembly w/Face Plate	1

ITEM NO.	PART	QTY.
LP MODEL ONLY: #10116586 - 56" RECTANGLE		
1	150K BTU Original Brass Burner	1
2	36" x 6" Rectangular Plate Assembly	1
3	½" NPT Closed Nipple Yellow Brass	1
4	¾" x 36" Flex Line	1
5	Liquid Propane Regular Kit	1
6	Mercury Ignition 3' Pilot Assembly w/Face Plate	1
7	½" x 2" Black Nipple	2

ITEM NO.	PART	QTY.
LP MODEL ONLY: #10116585 - 72" RECTANGLE		
1	210K BTU Linear Brass Burner	1
2	48" x 8" Rectangular Plate Assembly	1
3	½" NPT Closed Nipple Yellow Brass	1
4	¾" x 36" Flex Line	1
5	Liquid Propane Regular Kit	1
6	Mercury Ignition 3' Pilot Assembly w/Face Plate	1
7	½" x 2" Black Nipple	2
8	½" Street Elbow	2

NATURAL GAS MODELS

ITEM NO.	PART	QTY.
NG MODEL ONLY: #10116592 - 40" ROUND		
1	60K BTU Original Brass Burner	1
2	18" Circular Plate Assembly	1
3	½" NPT Closed Nipple Yellow Brass	1
4	½" x 36" Flex Line	1
5	Mercury Ignition 3' Pilot Assembly w/Face Plate	1

ITEM NO.	PART	QTY.
NG MODEL ONLY: #10116593 - 48" SQUARE		
1	120K BTU Original Brass Burner	1
2	24" Circular Plate Assembly	1
3	½" NPT Closed Nipple Yellow Brass	1
4	½" x 36" Flex Line	1
5	Mercury Ignition 3' Pilot Assembly w/Face Plate	1

ITEM NO.	PART	QTY.
NG MODEL ONLY: #10116589 - 56" RECTANGLE		
1	150K BTU Original Brass Burner	1
2	36" x 6" Rectangular Plate Assembly	1
3	½" NPT Closed Nipple Yellow Brass	1
4	¾" x 36" Flex Line	1
5	Mercury Ignition 3' Pilot Assembly w/Face Plate	1
6	½" x 2" Black Nipple	2

ITEM NO.	PART	QTY.
NG MODEL ONLY: #10116588 - 72" RECTANGLE		
1	210K BTU Linear Brass Burner	1
2	48" x 8" Rectangular Plate Assembly	1
3	½" NPT Closed Nipple Yellow Brass	1
4	¾" x 36" Flex Line	1
5	Mercury Ignition 3' Pilot Assembly w/Face Plate	1
6	½" x 2" Black Nipple	2
7	½" Street Elbow	2