



DEPARTMENT OF COMMUNITY SERVICES  
PLANNING DIVISION  
TOWN OF WEST HARTFORD  
50 SOUTH MAIN STREET  
WEST HARTFORD, CT 06107-2431  
TEL: (860) 561-7555 FAX: (860) 561-7504  
www.westhartford.org

PERMIT APPLICATION FOR: (check one of the following)

- Lot Split
- Special Use Permit
- Site Plan
- Lot Line Revisions
- Subdivision
- Building Line

SUP  
File # 1288 Application Fee \$350 Surcharge Fee \$60 Date Received 1/15/16

Street Address 51 Isham Rd

Lot or Parcel # 2901-1-75-0001 Acreage/Lot Area 2.32 Zone SDD 113

Applicant's Interest in Property: lessee

Brief Description of Proposed Activity: 40 seats outdoor dining

The undersigned warrants the truth of all statements contained herein and in all supporting documents to the best of his/her knowledge and belief. Furthermore, the applicant agrees that submission of this document constitutes permission and consent to Commission and Staff inspections of the site. Note: Notice is hereby given the Connecticut Department of Public Health must be notified by applicants for any project located within a public water supply aquifer protection area or watershed area. (CTDPH website at <http://www.dph.state.ct.us>)

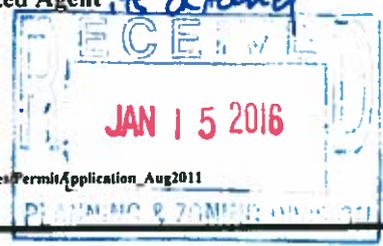
SOF-IX Blueback Spine Holdings LP  
Record Owner's Name  
591 W. Putnam Ave.  
Street  
Greenwich CT 06830  
City State Zip

BL Restaurant operation LLC  
Applicant's Name  
4550 Butway Drive  
Street  
Addison TX  
City State Zip

Telephone # \_\_\_\_\_  
Contact Person:  
Gregory W. Pieuch  
Name  
65 Memorial Rd, #300  
Street  
W Hartford CT 06107  
City State Zip

Telephone # \_\_\_\_\_  
[Signature]  
Applicant's Signature *its attorney*  
[Signature]  
Signature of Owner/Authorized Agent *its attorney*

Telephone # 800-561-7070  
E-Mail gpieuch@conlaw.com





**KROLL MCNAMARA EVANS & DELEHANTY LLP**  
ATTORNEYS AT LAW

March 1, 2016

Town Plan & Zoning Commission  
Town of West Hartford  
50 South Main Street  
West Hartford, Connecticut, 06107



**Re: Application of BL Restaurant Operations, LLC, for a  
Special Use Permit for Outdoor Dining at  
Premises located at 51 Isham Road (BBS Spaces B-10 and B-14)**

Dear Honorable Members of the Town Plan & Zoning Commission:

This office serves as land use counsel to BL Restaurant Operations, LLC (“Bar Louie” or the “Applicant”), as the lessee of certain commercial property commonly known as 51 Isham Road, also known as Blue Back Square Spaces B-10 and B-14 (the “Premises”). Please accept this Application on behalf of Bar Louie for the issuance of a Special Use Permit to allow for accessory outdoor dining at the Premises pursuant to § 177-37.2 of the West Hartford Code of Ordinances (the “Code”). A revised Outdoor Dining Plan (Sheets A1.1 and A2.1) prepared by Barker Nestor, Inc., and other related attachments are on file or have been filed herewith. This submission supplements Bar Louie’s prior application materials dated January 15, 2016.

**Introduction**

Applicant plans to operate a full-service restaurant at the Premises under the trade name “Bar Louie.” There are currently over 100 Bar Louie locations across the United States, with the closest ones being in Boston and Foxborough, MA. As shown on the attached sample menu, offerings typically include a variety of appetizers, flatbreads, soups, salads, sandwiches, burgers and desserts. Bar Louie restaurants offer an eclectic urban environment with warm surroundings, filled with nightlife photography, hand-laid tile artwork and other local architectural touches. Outdoor dining options are a part of the franchise model, and Bar Louie believes that limited outdoor seating at the Premises will enhance a “vibrant, unique and friendly streetscape” within Blue Back Square.

**Summary of SUP Proposal**

The Applicant has entered into a lease for over 5,500 square feet at Blue Back Square. The Premises consist of the locations formerly occupied by Umi Sushi+Tapas and Au Bon Pain. The two spaces will be combined into a single restaurant, building permits have already been issued for the interior work, and construction has begun. The restaurant will have approximately 180 indoor seats for Bar Louie patrons. In addition, the Applicant is proposing to have an additional 40 seats available for outdoor dining. Together with The Cheesecake Factory, the new Bar Louie site is one of the most conducive within Blue Back Square to accommodate outdoor dining. The seating will be divided between multiple high-top and low-top tables. Five of these will accommodate four guests, while the other three will be set up for six or eight guests. A detailed analysis under Code § 177-37.2 follows hereafter.

65 MEMORIAL ROAD • SUITE 300 • WEST HARTFORD, CONNECTICUT 06107 • (860) 561-7070 • FACSIMILE (860) 561-7075  
TEN POST OFFICE SQUARE • 8TH FLOOR • BOSTON, MASSACHUSETTS 02109 • (617) 336-3260 • FACSIMILE (617) 336-3265

**PLEASE REPLY TO WEST HARTFORD ADDRESS**

WWW.KMELAW.COM

### Analysis of Code § 177-37.2 Requirements

#### A. Space Definition/Location

1. A new black tube steel railing 36" high with an open railing will separate the outdoor dining area from the public way. This design will maintain the open appearance of the dining area. Each railing post will be securely anchored into the sidewalk pavers with a flat, "flush-as-possible" mounting system which will also allow for removal and storage during the off-season. *See*, detail A1.108. Furthermore, each gate hinge will be installed with a spring-loaded closer to keep the gate shut against the opposing stop plate. As a result, a separate latch will not be required. This hardware option is illustrated on the detail.
2. The Applicant would like to add overhead protection for its patrons in the outdoor dining area. The plans call for two (2) portable umbrellas, the peaks of which will be approximately seven and a half feet (7'-6") high, with a drip edge of six and a half feet (6'-6") high. A photo of the umbrellas is shown at detail A1.112. Consistent with Town ordinance, there will be no graphics on the umbrellas.
3. No fire hydrants or hose couplings will be obstructed by the proposal, nor will any underground utility cabinets or vaults be impacted.
4. The outdoor dining area has been designed to meet the state liquor control standards. Applicant intends to serve alcoholic beverages in this area, and the design will be submitted to the requisite state liquor control authorities. No alcoholic beverages will be served in the proposed outdoor dining area until all needed permits are obtained from the State.
5. The proposed outdoor dining area is adjacent to and will be maintained flush with the existing public walkway. Minimum walkway clearance from the existing fountain will be five feet (5'-0"). This is consistent with the clearance distance between the fountain and the Cheesecake Factory dining area, which is also five feet (5'-0"). Taken together, there will be clearance of ten feet (10'-0") around the fountain.

#### B. Operations

1. Handicap-accessible dining is provided, compliant with State of Connecticut code, in the proposed outdoor dining area. Diners may enter through the main entrance and request an outdoor patio table from a member of the Bar Louie staff. Patrons will then be escorted through the interior of the restaurant through the main service door. Alternatively, patrons may enter through one of the two swinging gate openings into the outdoor dining area. A handicapped access pathway is shown on detail A1.101. The three low-top outdoor tables will be 36" high in order to accommodate a wheelchair as per the most recent ADA standards.

The Engineering Department reviewed the plans, and by memorandum dated January 22, 2016, has stated that "the application is acceptable."

2. The kitchen facility has been designed to serve the entire restaurant, including the outdoor dining area. The kitchen area will be entirely enclosed, and the doors between the kitchen area and the dining areas will be self-closing. Staff will bring refuse and all other ancillary items directly into the kitchen; there will be no waste receptacles outside.
3. Applicant's plans have been designed such that:
  - a. the kitchen facilities are adequate to service the entire restaurant, including the outdoor dining area; and moreover, that there will be no outdoor cooking;
  - b. outdoor storage areas will not be needed for plates, utensils, supplies, etc.; and
  - c. refuse and all other ancillary items will be taken directly into the kitchen thus negating the need for outdoor refuse receptacles.

The plans were submitted to the West Hartford-Bloomfield Health District for review and comment prior to the public hearing. By email correspondence dated January 25, 2016, Mr. Proctor of the Health District provided a "positive response to the application as required by the West Hartford Code of Ordinances."

4. Applicant proposes to have portable propane heating units in the outdoor dining area, and hereby requests permission from the Commission for the use of the same. A profile view is shown at detail A1.111, and a manufacturer's manual and specification sheet was submitted. The proposed propane heaters are typical of those already approved for use in Blue Back Square and The Center. As shown on the detail, they will be portable and will be eighty-nine inches (89") at the peak. In addition, the Applicant is proposing to incorporate an in-table fire element into the outdoor 8-top table. This element is shown in more particular detail on Sheet A2.1, and the manufacturer's manual and specification sheet were submitted. This particular model was selected because it will permit patrons to be seated directly at the table, and thus to enjoy a full meal or other food service. This will enable any alcoholic beverage service to be accessory and adjunct to the restaurant use of the premises. As with the other elements of the outdoor dining area, this table will be portable. Further, the optional glass shield will be installed for added public safety.

The Fire Marshal has reviewed the application. Mr. Sinsigalli noted that "propane cylinders are not permitted in the building" and inquired about storage. Applicant confirms cylinders will not be stored in the building; cylinders will be brought for refill upon becoming empty. Further, Applicant will obtain off-site storage space to keep the heaters, the fire table and the rest of the enclosure when not in use.

5. Bar Louie understands there are residents in the vicinity of the Premises. The plans do not propose an outdoor public address/speaker system, which should allay most of the neighbors' noise concerns. As for music that may be amplified from inside the Premises, the Applicant is aware that there is a noise ordinance set forth Chapter 123 of the Code, and will operate the restaurant accordingly.

6. The plans call for patrons to be seated at eight (8) tables in the outdoor dining area. There is no service bar proposed in the outdoor dining area. Any service of alcoholic beverages will be adjunct to the service of food. Patrons will be regularly monitored, both inside the restaurant as well as at the outdoor tables. Any guest disturbing persons beyond the premises through loud, boisterous or disruptive behavior will, at a minimum, be asked to cease such behavior. If necessary, the guest will be asked to leave the restaurant.
7. The outdoor dining area will not be used between 12:00 a.m. and 7:00 a.m.
8. Animals shall not be permitted within outdoor dining areas, except for service animals.
9. This area shall be lighted by warm white Xenon globe string lighting. The location is indicated on detail A1.110. Two poles will be incorporated into the fencing at eight feet (8'-0") in height. *See*, detail A1.108. A photo of the light is illustrated at detail A1.110. Lighting levels will be designed for adequate illumination of the outdoor dining area and will be non-intrusive. There will be no flashing or blinking lights.

#### C. Maintenance

1. The outdoor dining area shall be kept clear of litter, food scraps and soiled dishes and utensils at all times. The sidewalk surface area in and around the outdoor dining area shall be swept as necessary (daily) and cleaned to remove greases, oils and stains (monthly). Spilled materials will be cleaned promptly.
2. No trash receptacles will be kept in patio area. Refuse and all other ancillary items will be taken directly into the kitchen and emptied when full in the regular course.
3. The proposal calls for two umbrellas, as described above at part A.2 of this narrative. *See*, detail A1.112. The Applicant does not propose any awning.
4. Tables (with granite tops) and chairs will be of commercial grade, are constructed for outdoor use, and will be sufficiently weighted to avoid displacement by wind. *See*, detail A1.105.
5. The entirety of the proposed outdoor dining enclosure, including tables, chairs and fencing, shall be removed and stored indoors or off-premises during the months when the outdoor dining is not in use. As noted above, no spare propane cylinders are to be stored inside the Premises. The planters may be stored on-site, although they will be relocated to be immediately adjacent to the façade. No portion of the enclosure will remain in the winter months.

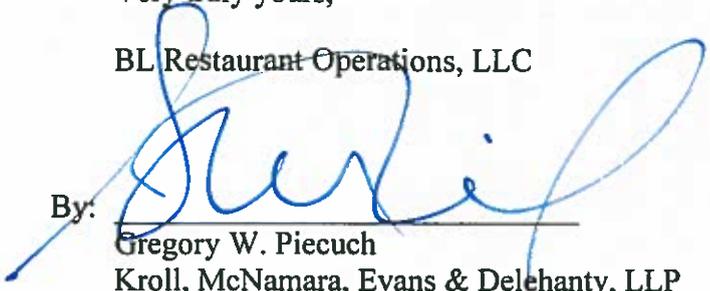
**Special Use Permit Application of  
BL Restaurant Operations, LLC**  
Premises at 51 Isham Road  
March 1, 2016  
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**Conclusion**

Applicant's plans, specifications and other materials were previously submitted on January 15, 2016. Revisions to the plans were made in response to comments from the Planning Department, and a revised plan dated 24 February is filed herewith. We are fully prepared to respond to staff comments and to address the Commission's questions at the public hearing.

Very truly yours,

BL Restaurant Operations, LLC

By: 

Gregory W. Piecuch

Kroll, McNamara, Evans & Delehanty, LLP  
Its attorneys

**Attachments:**

- (a) Outdoor Dining Plan (Sheets A1.1 and A2.1) *(revised to 24 February 2016)*
- (b) Application Letter & Affidavit of Interest *(previously submitted)*
- (c) Sample Menu *(previously submitted)*
- (d) Outdoor Patio Heater Manual/Specification Sheet *(previously submitted)*
- (e) Napoleon Patioflame Manual/Specification Sheet *(previously submitted)*
- (f) Filing Fee (\$410.00) *(previously submitted)*

**Application Letter  
&  
Affidavit of Interest**

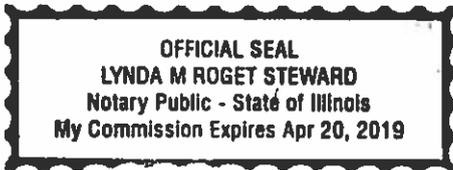
BL Restaurant Operations, LLC (the "Applicant") is the lessee of certain commercial property commonly known as 51 Isham Road, also known as Blue Back Square Spaces B-10 and B-14 (the "Premises"). This letter is provided as part of an application by the Applicant for the issuance of a Special Use Permit to allow for accessory outdoor dining at the Premises pursuant to § 177-37.2 of the West Hartford Code of Ordinances (the "Code").

The names and addresses of any and all persons, firms, or corporations having a direct or indirect interest in a personal or financial sense in the application are as follows:

1. BL Restaurant Operations, LLC, 4550 Beltway Drive, Addison, TX, per Indenture of Lease executed by and between Applicant, as lessee, and SOF-IX Blueback Square Holdings, L.P., as landlord, dated as of 12/02/15.

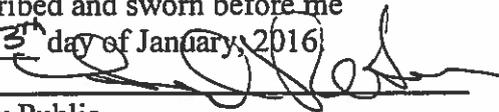
This proposal is set forth more fully in the materials filed with the application. This letter is provided to indicate the Applicant's consent to and participation in the filing and processing of the Applications. The Applicant is represented by Kroll, McNamara, Evans & Delehanty, LLP, its attorneys, and by Barker Nestor, Inc., its architects and engineers, and they have full authority to file materials and make presentations on the Applicant's behalf.

BL RESTAURANT OPERATIONS, LLC





By: DORON DAVID  
Its: AUTHORIZED AGENT

Subscribed and sworn before me  
this 13<sup>th</sup> day of January, 2016  


Notary Public  
My Commission Expires: APRIL 20, 2019

# APPS

The party starts here. Go ahead... order for yourself, or share the love with friends.

## MEATBALLS AL FORNO

premium meatballs, marinara sauce, mozzarella cheese, parmesan crostini, served in a cast iron skillet

## BRUSCHETTA POMODORO

tomato, basil, garlic, olive oil, parmesan crostini w/shrimp

## BAVARIAN PRETZEL STICKS

Louie's signature app with cinnamon butter, queso, honey mustard

## SPINACH & ARTICHOKE DIP

spinach, artichoke, parmesan, garlic, house-made alfredo, tortilla chips

## POTSTICKERS

pan-seared pork dumplings, szechwan sauce

## TRIO DIPS & CHIPS

salsa, guacamole, queso, crispy tortilla chips

## CRISPY CALAMARI

hand-battered calamari, cocktail sauce

## TEMPURA SHRIMP

hand-battered shrimp with szechwan, thai chili-lime, and buffalo sauces

## CHEESE QUESADILLA

pepper jack, cheddar, sour cream, pico de gallo, guacamole w/chicken

## LOADED FRIES OR TOTS

queso, spicy gardeniera, bacon, green onions

## TRADITIONAL OR BONELESS WINGS

buffalo, barbecue, szechwan or en fuego

## CHICKEN NACHOS

grilled chicken, queso, black beans, fresh jalapeño, pico de gallo, guacamole, sour cream, tortilla chips

## BEER BRAISED MUSSELS\*

mussels, spicy gardeniera, garlic, local micro brew

# FLATBREADS

## ROASTED VEGETABLE FLATBREAD

fresh spinach & artichoke sauce, tomato, mushrooms, basil, balsamic onions, provolone, mozzarella

## VERDE CHICKEN FLATBREAD

grilled chicken, house-made salsa verde, red onion, jalapeño, queso fresco, fresh cilantro

# BURGERS

## BACKYARD BBQ\*

cheddar, barbecue sauce, bacon, fried onion strings

## LOUIE\*

grilled onion, provolone, spicy giardiniera

## SOUTHWEST\*

pepper jack, fresh jalapeño, guacamole

## BLUE LOUIE\*

blue cheese, bacon, fresh spinach, buffalo sauce

## PHILLY\*

mushrooms, onion, provolone

## EXTRAS HOUSE SALAD MAC & CHEESE BROCCOLI BLACK BEANS & RICE

## HUMMUS, PESTO HUMMUS & TZATZIKI

warm pita bread, cucumber slices, carrot sticks

## TORTILLA SOUP

cup or bowl

## SLIDERS

### BLACKENED SALMON SLIDERS

blackened salmon, bacon, fresh spinach, tomato, pesto mayo, served with fries

### BEEF BRISKET SLIDERS

sliced beef brisket, peach moonshine barbecue sauce, pickles, topped with grilled pear slaw, served with fries (must be 21)

### BACON CHEESEBURGER SLIDERS\*

applewood smoked bacon, cheddar, pickles, topped with fried onion strings

### CHICKEN PARM SLIDERS

pesto marinated chicken thighs with tomato, spinach, asiago cheese, marinara, pesto mayo, served with fries

### PIG & PEPPER SLIDERS

hand-made beef patty with applewood bacon, jalapeños, cilantro, sharp cheddar, mayo, lettuce, pickles, served with fries

## LETTUCE WRAPS

### SESAME CHICKEN

seared sesame chicken, green onion, yellow onion, red pepper, cilantro, carrot, water chestnuts, rice sticks, ginger and soy sauce, served with romaine lettuce cups, sweet thai chili and dijon mustard sauces

### GINGER SHRIMP

sautéed shrimp, green onion, yellow onion, red pepper, cilantro, carrot, water chestnuts, rice sticks, ginger and soy sauce, served with romaine lettuce cups, sweet thai chili and dijon mustard sauces

Thin, crispy and damn delicious.

## BUFFALO CHICKEN FLATBREAD

grilled chicken, green onion, blue cheese crumbles, buffalo sauce, smoked onion ranch, provolone, mozzarella

## THAI CHICKEN FLATBREAD

spicy thai chicken, mozzarella and provolone cheese blend, scallions, red pepper, jalapeños, house-made thai peanut sauce

Served with tots or fries.

Substitute any of our extras, loaded tots or fries.

Try one as a chicken breast, turkey burger or portabella

## CHICAGO STOCKYARD\*

pepperoni, parmesan, blue cheese, mushrooms, romaine, onion, tomato, worcestershire sauce

## PORTABELLA\*

grilled portabella, queso fresco, fresh spinach, tomato, onion, roasted red pepper, pesto mayo

## FRIED LOUIE\*

bacon, cheddar, fried egg

## HAMBURGER\*

w/cheese

# SALADS

add portabella add chicken add shrimp add salmon

## BQ RANCH

field greens, corn, tomato, cilantro, bacon, avocado, tortilla strips, fried onion strings, barbecue ranch

## CHOP CHOP

iceberg lettuce, bacon, tomato, avocado, carrot, blue cheese crumbles, onion, garbanzo beans, egg, cucumber, tortilla strips, house vinaigrette

## PEAR & BLUE CHEESE

field greens, blue cheese, dried cranberries, candied pecans, balsamic glaze, apple cider vinaigrette

## MONACO SALAD

field greens, apple, red grapes, red and yellow grape tomatoes, cucumber, tomato vinaigrette

## BLT WEDGE

iceberg lettuce, bacon, tomato, onion, egg, blue cheese crumbles, blue cheese dressing, house vinaigrette

## CLASSIC CAESAR

romaine, parmesan, croutons

# SANDWICHES

## CALIFORNIA CHICKEN CLUB

grilled chicken breast, bacon, avocado, lettuce, tomato, pepper jack, smoked onion ranch, multi-grain bread

## BQ PULLED PORK

smoked pulled pork, barbecue sauce, cheddar, fried onion strings, broche bun

## BLTT

applewood smoked bacon, lettuce, turkey, tomato, cheddar, mayo, multi-grain bread

## SESAME TUNA\*

sesame encrusted ahi tuna steak, romaine, tomato, avocado, ginger mayo, broche bun

## GRILLED VEGGIE WRAP

sautéed carrots, red pepper, broccoli, fresh spinach, avocado, queso fresco, hummus, pesto mayo

## THE VOODOO

blackened chicken breast, pepper jack, andouille sausage, sautéed peppers, lettuce, tomato, pickle, mayo, broche bun

## CRISPY CHICKEN MELT

fried chicken, lettuce, tomato, cheddar, sweet chili mayo, broche bun

## LUIGI\*

shaved ahi/onion, lettuce, tomato, onion, mayo, olive oil, hoagie roll w/cheddar

# PLATES

Well-traveled house favorites. Grab a seat and buckle up.

## DRUNKEN FISH & CHIPS

beer-battered fish, tartar sauce, fries

## VOODOO CHICKEN

blackened chicken, andouille sausage, bell pepper, voodoo sauce, rice pilaf

## TUSCAN CHICKEN PASTA

grilled chicken, artichoke, cavaiaoppi, fresh spinach, three-cheese blend, basil, tomato, mushrooms, alfredo sauce

## SESAME ENCRUSTED AHI TUNA\*

seared ahi tuna steak, szechwan sauce, cilantro, sautéed vegetables, rice pilaf

## CRUSTED LEMON CHICKEN

lemon-parmesan breaded chicken, alfredo sauce, rice pilaf, carrot, red pepper, broccoli

## BAKED MAC & CHEESE

custom four cheese blend, macaroni, baked golden w/bacon or jalapeño

## STREET TACOS

DIY - we bring 'em you build 'em

## CHICKEN

chipotle pulled chicken, jalapeño, tomato, lettuce, pico de gallo, salsa verde, guacamole, served with black beans and rice pilaf

## BLACKENED FISH

blackened fish, avocado, queso fresco, lettuce, onion, pepper, pico de gallo, salsa verde, guacamole, served with black beans and rice pilaf

## VERDE PORK

hand-pulled barbecue, salsa verde pork, lettuce, queso fresco, avocado, pico de gallo, salsa verde, guacamole, served with black beans and rice pilaf

# DESSERTS

## KEY LIME 'SHINER'

Key Lime like you've never had before. Layered with strawberries and cake, served in a moonshine jar

## CHOCOLATE CAKE

Louie's oversized classic chocolate cake

\*Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Products containing tree nuts and peanuts are stored in this kitchen and may have come in contact with other food items. Before placing your order, please inform your server if a person in your party has a food allergy ©2015 BL Restaurant Operations, LLC. All rights reserved.



# PRO Series Outdoor Patio Heater

INFRARED BURNER  
Model # LIP-10A-TGG-LPG-BU  
Item # 61159/61436



**⚠ 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 fire department.

**⚠ DANGER**

DANGER indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.

**⚠ DANGER**

Failure to comply with the precautions and instructions provided with this heater can result in death, serious bodily injury and property loss or damage from hazards of fire, explosion, burn, asphyxiation, and/or carbon monoxide poisoning. Only persons who can understand and follow the instructions should use or service this heater.

**⚠ 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.

**⚠ WARNING**

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

**⚠ WARNING**  
FOR OUTDOOR USE ONLY

ATTACH YOUR RECEIPT HERE

Serial Number \_\_\_\_\_ Purchase Date \_\_\_\_\_



**Questions, problems, missing parts?** Before returning to your retailer, call our customer service hotline at **1-866-985-7877**, 9 a.m. - 6 p.m., EST, Monday - Friday or email at [cservice@welltraveled.net](mailto:cservice@welltraveled.net).

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### BEFORE YOU BEGIN

Please read and understand this entire manual before attempting to assemble, operate or install this appliance. If you have any questions regarding the product, please call customer service **1-866-985-7877**, 9 a.m. – 6 p.m., EST, Monday – Friday.

This manual contains important information about the assembly, operation and maintenance of this patio heater. General safety information is presented in the first few pages and is also located throughout this manual. Keep this manual for future reference and to educate new users of this appliance. This manual should be read in conjunction with the labeling on the appliance. Safety precautions are essential when any mechanical or propane fueled equipment is involved. These precautions are necessary when using, storing, and servicing. Using this appliance with the respect and caution demanded will reduce the possibilities of personal injury or property damage. The following symbols shown below are used extensively throughout this manual. Always heed these precautions, as they are essential when using any mechanical or propane fueled equipment.

## SAFETY INFORMATION

### DANGER

#### \* EXPLOSION – FIRE HAZARD

- \* Keep solid combustibles, such as building materials, paper, or cardboard a safe distance away from the heater as recommended by the Instructions.
- \* Provide adequate clearances around air openings into the combustion chamber.
- \* Never use the heater in spaces which do or may contain volatile or airborne combustibles, or products such as gasoline, solvents, paint thinner, dust particles or unknown chemicals.
- \* During operation, this appliance can be a source of ignition. Keep heater area clear and free from combustible materials, gasoline, paint thinner, cleaning solvents and other flammable vapors and liquids. Do not use heater in areas with high dust content. Minimum heater clearances from combustible materials: three (3) feet or 36 inches from top and two (2) feet or 24 inches from sides.

### DANGER

#### \* EXPLOSION – FIRE HAZARD

- \* Never store propane near high heat, open flames, pilot lights, direct sunlight, other ignition sources or where temperatures exceed 120 degrees F (49 degrees C).
- \* Propane vapors are heavier than air and can accumulate in low places. If you smell gas, leave the area immediately.
- \* Never install or remove propane cylinder while heater is lighted, near flame, pilot lights, or other ignition sources or while heater is hot to the touch.
- \* This heater is red hot during use and can ignite flammables too close to the burner. Keep flammables at least 3 feet (36 inches) from top and 2 feet (24 inches) from sides. Keep gasoline and other flammable liquids and vapors well away from heater.
- \* Store the propane cylinder outdoors in a well ventilated space out of the reach of children. Never store the propane cylinder in an enclosed area (house, garage, etc.). If heater is to be stored indoors, disconnect the propane cylinder for outdoor storage.

### WARNING

We cannot foresee every use which may be made of our heaters.  
Check with your local fire safety authority if you have questions about heater use.  
Other standards govern the use of fuel gasses and heat producing products for specific uses. Your local authorities can advise you about these.  
If no local codes exist, follow National Fuel Gas Code, ANSI Z223.1. In Canada, installation must conform to local codes. If no local codes exist, follow the current National standards of CANADA CAN/CGA-B 149.2.

### DANGER

#### \* CARBON MONOXIDE HAZARD

- \* This heater is a combustion appliance. All combustion appliances produce carbon monoxide (CO) during the combustion process. This product is designed to produce extremely minute, non-hazardous amounts of CO if used and maintained in accordance with all warnings and instructions. Do not block the air flow into or out of the heater.
- \* Carbon Monoxide (CO) poisoning produces flu-like symptoms, watery eyes, headaches, dizziness, fatigue and possibly death. You can't see and you can't smell it. It is an invisible killer. If these symptoms are present during operation of this product get fresh air immediately!
- \* For outdoor use only.
- \* Never use inside house or other unventilated or enclosed areas.
- \* This heater consumes air (oxygen). Do not use in unventilated or enclosed areas to avoid endangering your life.

### WARNING

WARNING indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.

### WARNING: FOR OUTDOOR USE ONLY



#### 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 or home.

## SAFETY INFORMATION

### WARNING

California Proposition 65

Combustion by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, and other reproductive harm.

### WARNING

BURN HAZARD

- \* Never leave heater unattended when hot or in use.
- \* Keep out of reach of children.

### WARNING

Certain materials or items, when stored under the heater, will be subject to radiant heat and could be seriously damaged.

### CAUTION

SERVICE SAFETY

- \* Keep all connections and fittings clean. Make sure propane cylinder valve outlet is clean.
- \* During set up, check all connections and fittings for leaks using soapy water. Never use a flame to check for leaks.
- \* Use as a heating appliance only. Never alter in any way to use with any device.

### CAUTION

CAUTION indicates an imminently hazardous situation which, if not avoided, may result in minor or moderate personal injury, or property damage.

### WARNING

\* This product is fueled by propane gas. Propane gas is invisible, odorless, and flammable. An odorant is normally added to help detect leaks and can be described as having a "rotten egg" smell. The odorant can fade over time so leaking gas is not always detectable by smell alone.

\* Propane gas is heavier than air and leaking propane will sink to the lowest level possible. It can ignite by ignition sources including matches, lighters, sparks or open flames of any kind many feet away from the original leak. Use only propane gas set up for vapor withdrawal.

\* Store or use propane gas in compliance with local ordinances and codes or with ANSI/NFPA 58. Turn off propane when not in use.

### WARNING

\* Alert children and adults to the hazards of high surface temperatures. Stay away from these surfaces to avoid burning skin or igniting clothing.

\* Carefully supervise young children when in the vicinity of the heater.

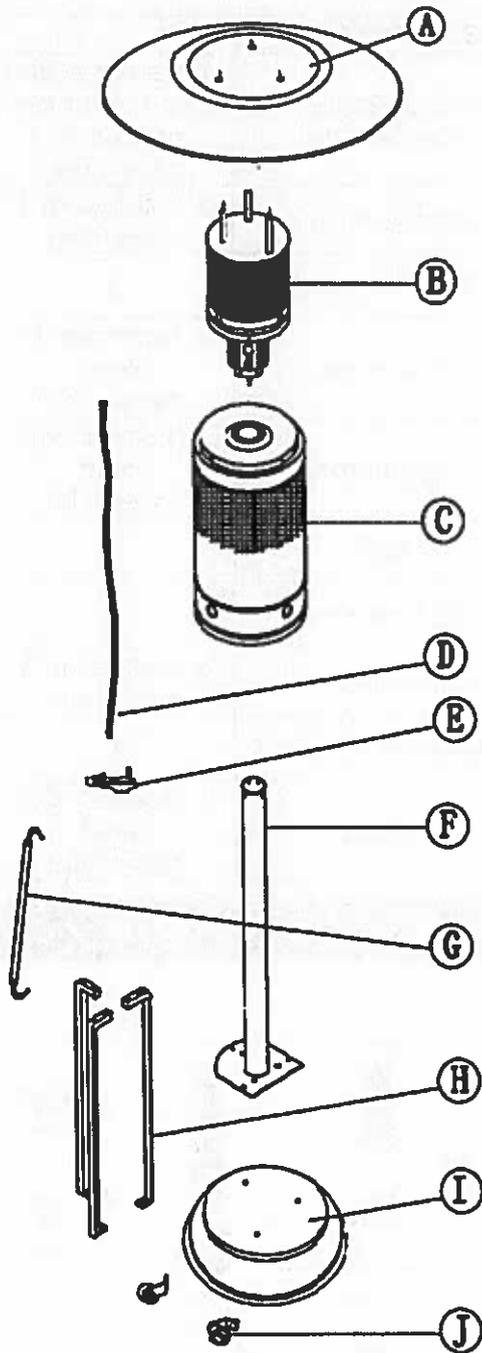
\* Do not hang clothing or any other flammable materials from the heater, or place near the heater.

\* Replace any guard or protective device removed for servicing the appliance prior to placing back in service.

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

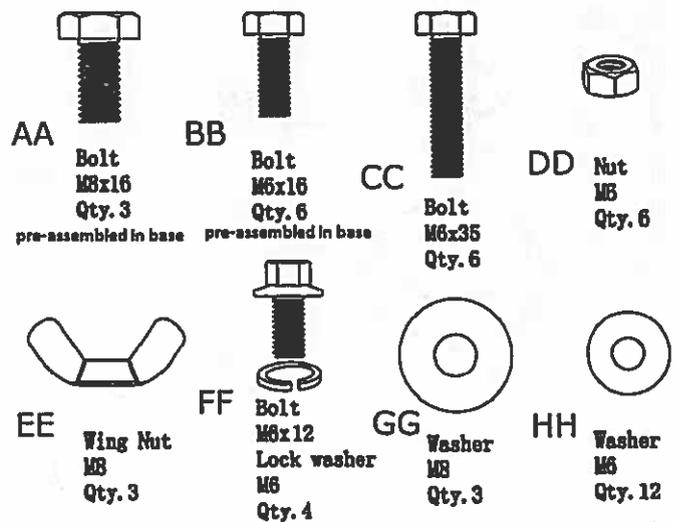
## PACKAGE CONTENTS

### ITEM 61159 (One piece reflector)



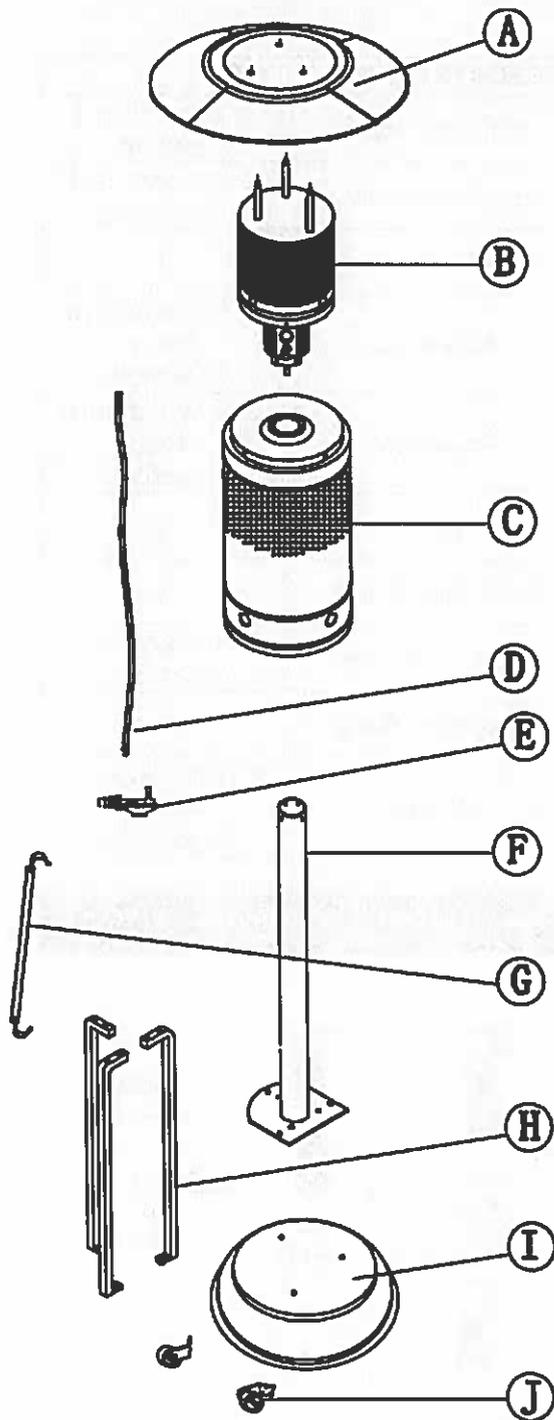
PART	DESCRIPTION	QTY
A	Reflector Panel	1 packed in 1 carton
B	Head Assembly	1 (packed in 1 inner ctn)
C	Tank Housing	1
D	Gas Hose	1 (attached to Head Assembly)
E	Regulator	1 (packed with Head Assembly)
F	Post	1
G	LPG Tank Strap	1
H	Post Supports	3 (packed in 1 inner ctn)
I	Weighted Base	1
J	Wheels	2 (packed with Head Assembly)

## HARDWARE CONTENTS



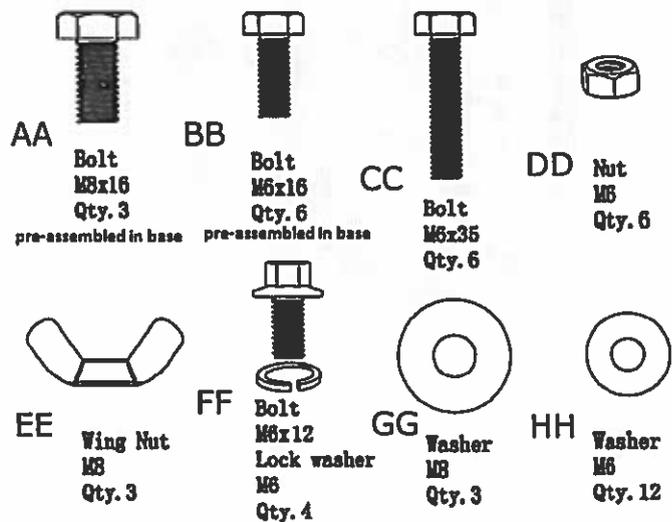
## PACKAGE CONTENTS

### ITEM 61436 (5 piece reflector)



PART	DESCRIPTION	QTY
A	Reflector Panel and Center Cap	4 pcs panel and 1 pc center cap (packed in 2 inner ctns)
B	Head Assembly	1 (packed in 1 inner ctn)
C	Tank Housing	1
D	Gas Hose	1 (attached to Head Assembly)
E	Regulator	1 (packed with Head Assembly)
F	Post	1
G	LPG Tank Strap	1
H	Post Supports	3 (packed in 1 inner ctn)
I	Weighted Base	1
J	Wheels	2 (packed with Head Assembly)

## HARDWARE CONTENTS



## ASSEMBLY

### PREPARATION

Before beginning assembly of this appliance, make sure all parts are present. Compare all parts with package contents list and hardware contents as listed on pages 5 and 6 of this manual. If any part is missing or damaged, do not attempt to assemble this product. Contact customer service for replacement parts.

**ESTIMATED ASSEMBLY TIME: 60 minutes**

### Tools Required for Assembly (NOT included):

Phillips screwdriver w/medium blade

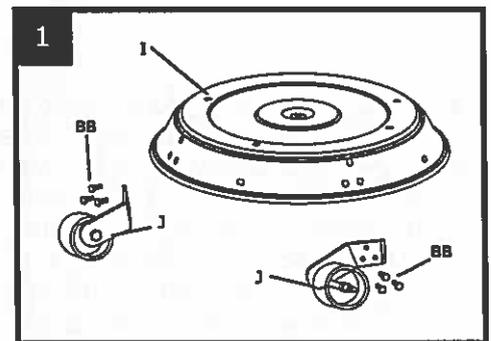
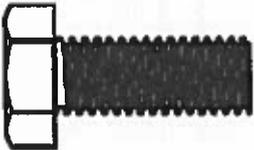
Leak Test Solution

Adjustable wrench (2) (**Note:** 10mm wrench or socket should fit M6 bolt; 13mm wrench or socket should fit M8 bolt.)

**NOTE:** This heater has an Electronic Ignition and will require installation of 1 – AAA battery. The battery should be installed by unscrewing the RED IGNITER BUTTON.

**1. Attach Wheels (J) to Base (I).** Align holes in Wheel bracket with corresponding holes in Base, and insert 3 M6x16 (BB) bolts through holes and finger tighten. Repeat with second wheel. Tighten with wrench once both wheels have been attached.

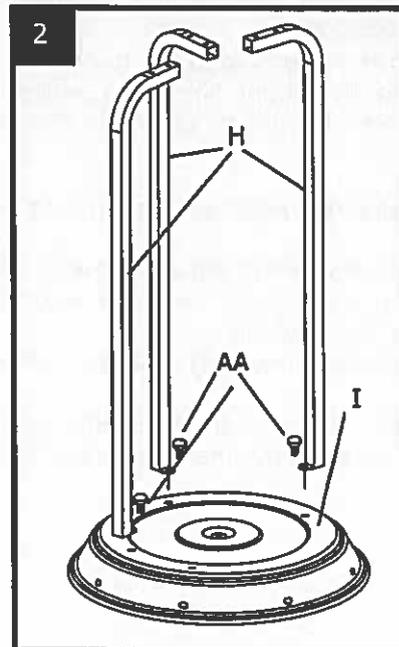
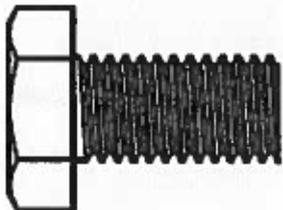
**Hardware Used:** 6 x BB, Bolt M6x16



## ASSEMBLY

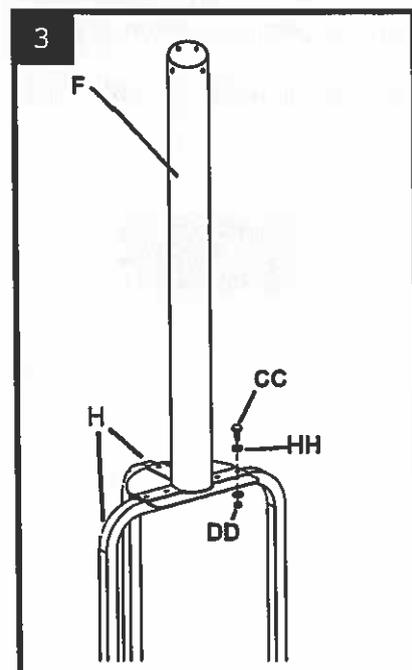
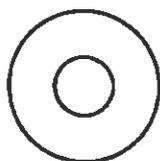
2. Attach the Post Supports (H) to the Base (I). Align the holes in the bottom of each Post Support with the hole on the Base. Insert 1 M8x16 (AA) bolt through the hole in the support and into the Base and hand tighten. Repeat with the other 2 Post Supports and then tighten all bolts with a wrench.

**Hardware Used:** 3 x AA, Bolt M8x16



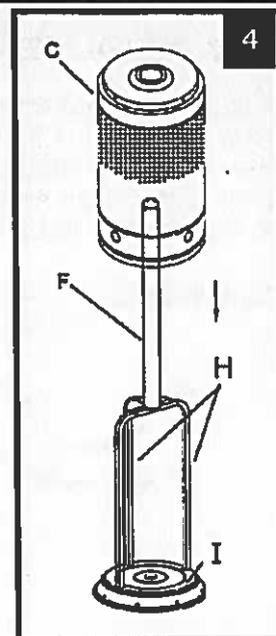
3. Attach the Post (F) to the Post Supports (H). Once you have tightened the bolts holding the Post Supports (H) to the Base (I), align the holes in the Post (F) with the holes on the tops of the Post Supports (H) and insert a M6x35 (CC) bolt through a M6 (HH) washer and then through the hole in the Post Support. Affix another M6 (HH) washer onto the bottom of the M6x35 (CC) bolt and secure with a M6 (DD) nut. Repeat this in the 5 remaining holes (6 holes total—2 for each Post Support piece). Hand tighten initially then tighten with a wrench when all bolts have been inserted.

**Hardware Used:** 6 x CC, Bolt M6x35  
12 x HH, Washer M6  
6 x DD, Nut M6



## ASSEMBLY

4. Place Tank Housing (C) onto Base (I). Slide Tank Housing (C) over the Post and down over the Post Supports. Rest Tank Housing on Base.



5. Attach Head Assembly (B) to Post (F).

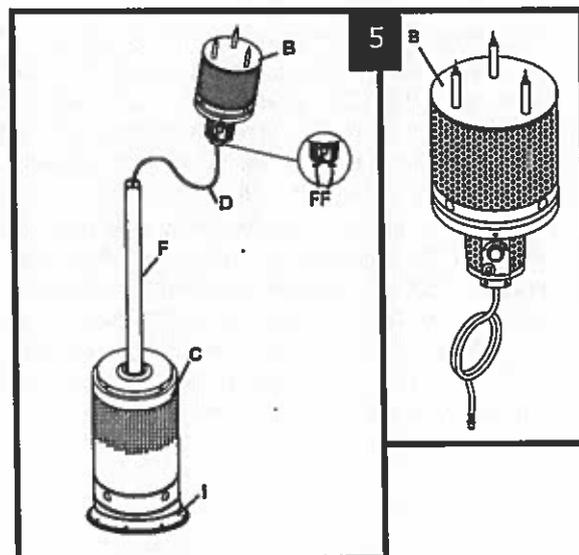
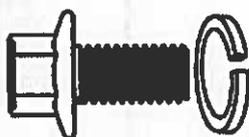
**Note:** There is a small piece of protective foam located in the neck of the Head Assembly that **MUST** be removed prior to attaching Head Assembly to the Upper Post.

Route Gas Hose (D) down into Post and align 4 small holes on Head Assembly with 4 Small holes in Post (F).

[HINT: Control knob should be above decal on post.]

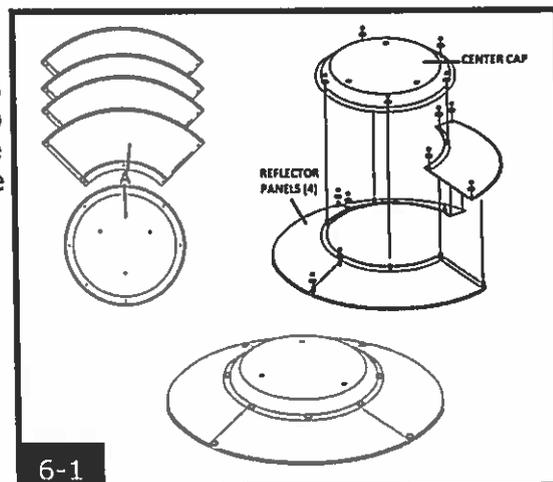
Insert 4 M6x12 (EE) bolts through 4 M6 lock washers into holes and tighten.

**Hardware Used:** 4 x EE, Bolt M6x12 and Lock Washer M6



### 6-1. FOR ITEM 61436

Assemble Reflector Panels (A) with Reflector Center Cap. Reflector Panels (A) come packaged in two brown boxes with two panels in each box. Hardware for assembly is already affixed to each panel. Place two panels side by side and remove the two cap nuts and washers that are affixed to one panel. Insert the affixed bolts into the open holes on the adjacent panel. Place the washer over the bolt and screw on cap nut. Repeat these steps until all four panels are assembled. Then locate the Reflector Center Cap. You will need to remove the cap nuts and washers located at the top of each Reflector Panel to allow assembly of the Center Cap on each panel. Align the holes in the Center Cap with the bolts on each panel and affix washer and cap nut to complete assembly.



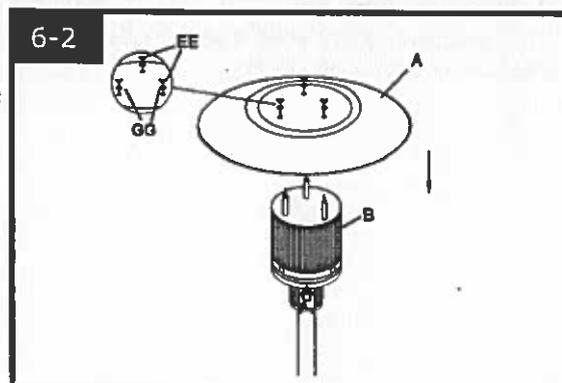
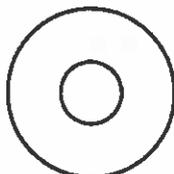
6-1

## ASSEMBLY

### 6-2. FOR ITEM 61159 AND 61436

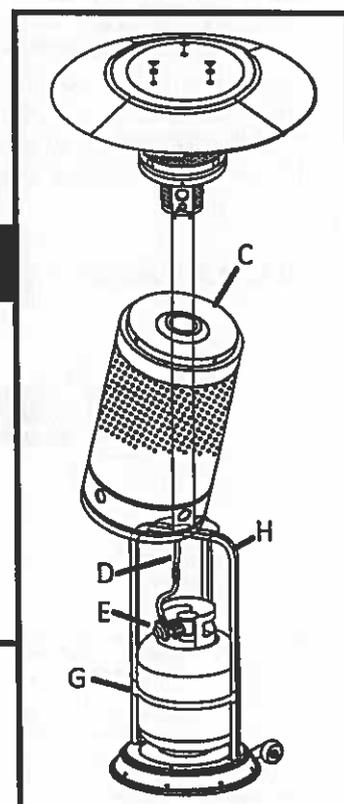
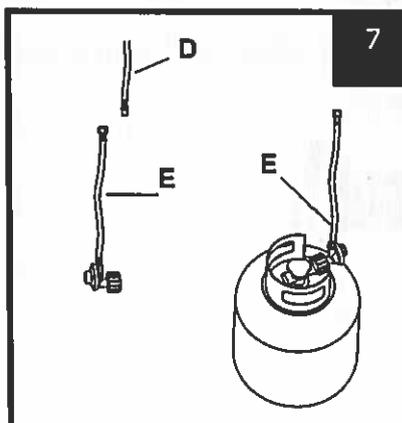
While supporting heater, tilt the Head Assembly (B) and slide the Reflector (A) over the 3 bolts that extend from the Head Assembly. Use the 3 M8 Wing Nuts (EE) and 3 M8 Washers (GG) to secure the Reflector to the Head Assembly of the heater. Once you have tightened the Wing Nuts, return the heater to an upright position.

**Hardware Used:** 3 x EE, Wing Nut M8  
3 x GG, Washer M8



7. Connect the hose and regulator to the LP cylinder. The LP cylinder is sold separately. Use a standard 20 lb. propane cylinder only. Lift the Tank Housing (C) up and rest it on the top of the assembled Post Supports (H). Screw Regulator (E) onto Gas Hose (D). Do not cross thread. Hand tighten securely then tighten with a wrench. Attach Regulator (E) to valve on LP cylinder and hand tighten securely. Place LP tank onto base of heater and secure LP Tank on base by hooking Tank Strap (G) onto the Post Supports (H). Lower the Tank Housing.

**NOTE:** Use this heater only with a propane vapor withdrawal supply system. See chapter 5 of the standard for storage and handling of liquefied petroleum gas, ANSI/NFPA 58. Your local library or fire department should have this book.



## ASSEMBLY

A minimum supply pressure of .5 psi is required for the purpose of input adjustment of propane gas. Storage of an appliance indoors is permissible only if the cylinder is disconnected and removed from the appliance. A cylinder must be stored outdoors in a well-ventilated area out of the reach of children. A disconnected cylinder must have dust caps tightly installed and must not be stored in a building, garage, or any other enclosed area. The minimum permissible gas supply pressure of 11 W.C. is required for purpose of hose adjustment. The minimum hourly of 17,500 BTU is required input rating for a heater for automatic operation rating less than full input rating.

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

The installation must conform with local codes, or in the absence of local codes, with national fuel gas code, ANSI Z223.1/NFPA54, natural gas and propane Installation Code, CSA B149.1, or propane storage and handling code, B149.2

A dented rusted or damaged propane cylinder may be hazardous and should be checked by your local cylinder supplier. Never use a propane cylinder with a damaged valve connection.

The propane cylinder must be constructed and marked in accordance with the specifications for LP gas cylinders of the U.S. Department of Transportation (DOT) or the standard for cylinders, spheres and tubes for transportation of dangerous goods and commission, CAN/CSA-B339.

The cylinder must have a listed overfilling prevention device.

The cylinder must have a connection device compatible with the connection for the appliance.

The cylinder used must include a collar to protect the cylinder valve.

Never connect an unregulated propane cylinder to the heater.

- Do not store a spare LP-gas cylinder under or near this appliance.
- Never fill the cylinder beyond 80 percent full.
- Place the dust cap on the cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

## OPERATING INSTRUCTIONS

### Leak Test

#### **WARNING**

- \* Perform all leak tests outdoors.
- \* Extinguish all open flames.
- \* NEVER leak test when smoking.
- \* Do not use heater until all connections have been leak tested and show no signs of leakage.

1. Make 2-3 oz. of leak test solution (one part liquid dishwashing detergent and three parts water).
2. Apply several drops of solution where hose attaches to regulator.
3. Apply several drops of solution where regulator connects to cylinder.
4. Make sure all patio heater valves are OFF.
5. Turn cylinder valve ON.

#### **IF BUBBLES APPEAR AT ANY CONNECTION, THERE IS A LEAK.**

1. Turn cylinder valve OFF.
2. If leak is detected at hose/regulator connection, tighten connection and perform another leak test. If bubbles continue to appear, call our customer service hotline at **1-866-985-7877**, 9 a.m. – 6 p.m., EST, Monday – Friday.

## OPERATING INSTRUCTIONS

3. If leak is detected at regulator/cylinder valve connection, disconnect, reconnect, and perform another leak test. If you continue to see bubbles after several attempts, cylinder valve is defective. Call our customer service hotline at **1-866-985-7877**, 9 a.m. – 6 p.m., EST, Monday – Friday

**IF NO BUBBLES APPEAR AT ANY CONNECTION, THE CONNECTIONS ARE SECURE.**

**Note: Whenever gas connections are loosened or removed, you must perform a complete leak test.**

**⚠ WARNING:** FOR OUTDOOR USE ONLY

**☠ 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 or home.

**Caution:** Do not attempt to operate this appliance until you have read and understand all Safety Information in this manual and all assembly is complete and leak tests have been performed.

### **Before Turning Gas Supply ON:**

1. Your heater was designed and approved for OUTDOOR use only. Do NOT use it inside a building, garage, or any other enclosed area.
2. Make sure surrounding areas are free of combustible materials, gasoline, and other flammable vapors or liquids.
3. Ensure that there is no obstruction to air ventilation. Be sure all gas connections are tight and there are no leaks.
4. Be sure the cylinder cover is clear of debris. Be sure any component removed during assembly or servicing is replaced and fastened prior to starting.

### **Before Lighting:**

1. Heater should be thoroughly inspected before each use, and by a qualified service person at least annually. If re-lighting a hot heater, always wait at least 5 minutes.
2. Inspect the hose assembly for evidence of excessive abrasion, cuts, or wear. Suspected areas should be leak tested. If the hose leaks, it must be replaced prior to operation. Only use the replacement hose assembly specified by the manufacturer.

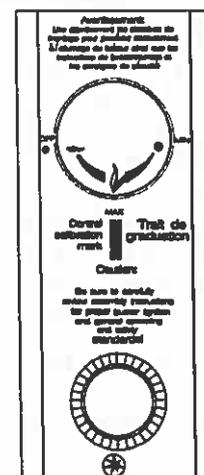
### **Lighting:**

**NOTE:** For initial start or after any cylinder change, hold the control knob in for 2 minutes to purge air from all gas lines before proceeding. **NOTE:** This heater has an Electronic Ignition and will require installation of 1 – AAA battery. The battery should be installed by unscrewing the RED IGNITER BUTTON.

1. Turn the control knob to the "OFF" position.
2. Fully open the LP cylinder valve.
3. Turn the control knob half way between the small flame and the large flame symbols.
4. Push control knob in and then push the RED Igniter button to ignite the main burner. Repeat until the burner ignites. Keep the control knob fully pushed in for an additional 30 seconds after the burner ignites, then release the control knob.
5. To increase the flame, turn the control knob clockwise toward the large flame symbol. To decrease the flame, turn the control knob counter clockwise towards the small flame symbol.
6. To turn the appliance OFF, push down the control knob and turn clockwise to the OFF position.
7. Wait at least 5 minutes before attempting to re-light the heater.
8. Turn the gas cylinder valve to OFF or closed.

If you experience any ignition problems, please consult "Troubleshooting" on page 15.

**Caution:** Avoid inhaling fumes emitted from the heater's first use. Smoke and odor from the burning of oils used in the manufacturing will appear. Both smoke and odor will dissipate after approximately 30 minutes. The heater should NOT produce thick black smoke.



## OPERATING INSTRUCTIONS

### WARNING

#### FOR YOUR SAFETY

Be careful when attempting to manually ignite this heater. Holding in the control knob for more than 10 seconds before igniting the gas will cause a ball of flame upon ignition.

#### **When Heater is ON:**

Emitter screen will become bright red due to intense heat. The color is more visible at night. Burner will display tongues of blue and yellow flame. These flames should not be yellow or produce thick black smoke, indicating an obstruction of airflow through the burners. The flame should be blue with straight yellow tops. If excessive yellow flame is detected, turn off heater and consult "Troubleshooting" on page 15.

#### **Re-Lighting:**

**Note:** For your safety, control knob cannot be turned OFF without first depressing the control knob and then rotating to OFF.

1. Turn control knob to OFF.
2. Wait at least 5 minutes to allow gas to dissipate before re-lighting.
3. Repeat the "Lighting" steps listed on page 12.

### WARNING

#### FOR YOUR SAFETY

Heater will be hot after use. Handle with extreme care.

#### **Shut Down:**

1. Turn control knob clockwise to OFF while depressing the knob. (Normally, burner will make a slight popping noise when extinguished).
2. Turn cylinder valve clockwise to OFF and disconnect regulator when heater is not in use.

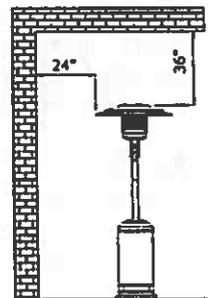
**NOTE:** After use, some discoloration of the emitter screen is normal.

#### **Operation Checklist:**

For a safe and pleasurable heating experience, perform this check before each use:

##### **Before Operating:**

1. I am familiar with entire owner's manual and understand all precautions noted.
2. All components are properly assembled, intact and operable.
3. No alterations have been made.
4. All gas connections are secure and do not leak.
5. Wind velocity is below 10 mph.
6. Unit will operate at reduced efficiency below 40 degrees F.
7. Heater is for use outdoors (outside any enclosure).
8. There is adequate fresh air ventilation.
9. Heater is away from gasoline or other flammable liquids or vapors.
10. Heater is away from windows, air intake openings, sprinklers and other water sources.
11. Heater is at least 36 in. on top and at least 24 in. on sides from combustible materials.
12. Heater is on a hard and level surface.
13. There are no signs of spider or insect nests in heater orifices.
14. All burner passages are clear.
15. All air circulation passages are clear.
16. Children and adults should be alerted to the hazards of high surface temperatures and should stay away to avoid burns or clothing ignition.
17. Young children should be carefully supervised when they are in the area of the heater.
18. Clothing or other protective material should not be hung from the heater, or placed on or near the heater.
19. Any guard or other protective device removed for servicing the heater must be replaced prior to operating the heater.
20. Installation and repair should be done by a qualified service person. The heater should be inspected before each use and at least annually by a qualified service person.
21. More frequent cleaning may be required as necessary. It is imperative that control compartment burner and circulating air passageways of the heater be kept clean and free of debris and/or spider or insect nests.



## OPERATING INSTRUCTIONS

### After Operation:

1. Gas control knob is in OFF position.
2. Gas tank valve is OFF.
3. Disconnect gas line.

## CARE AND MAINTENANCE

### WARNING

#### FOR YOUR SAFETY

- \* Do NOT touch or move heater for at least 45 minutes after use.
- \* Reflector is hot to the touch.
- \* Allow reflector to cool before touching.

To enjoy years of outstanding performance from your heater, make sure you perform the following maintenance activities on a regular basis:

#### Keep exterior surfaces clean.

1. Use soapy water for cleaning. Never use flammable or corrosive cleaning agents.
2. While cleaning your unit, be sure to keep the area around the burner and control compartment dry at all times. Do not submerge the control valve assembly. If the gas control is submerged in water, do NOT use it. It must be replaced.
3. Air flow must be unobstructed. Keep controls, burner, and circulating air passageways clean. Signs of possible blockage include:
  - Gas odor with extreme yellow tipping of flame.
  - Heater does NOT reach the desired temperature.
  - Heater glow is excessively uneven.
  - Heater makes popping noise.
  - Spiders and insects can nest in burner or orifices. This dangerous condition can damage heater and render it unsafe for use. Clean burner holes by using a heavy-duty pipe cleaner. Compressed air may help clear away smaller particles.
  - Carbon deposits may create a fire hazard. Clean dome and burner screen with warm soapy water if any carbon deposits develop.

*Note: In a salt-air environment (such as near an ocean), corrosion occurs more quickly than normal. Frequently check for corroded areas and repair them promptly.*

#### TIP (FOR STAINLESS STEEL MODELS):

**Use high-quality automobile wax to help maintain the appearance of your heater. Apply to exterior surfaces from the post down. DO NOT apply to emitter screen or domes.**

#### Storage:

Between uses:

- Turn control knob OFF.
- Disconnect LP source.
- Store heater upright in an area sheltered from direct contact with inclement weather (such as rain, sleet, hail, snow, dust and debris).
- If desired, cover heater to protect exterior surfaces and to help prevent build-up in air passages. Never leave LP cylinder exposed to direct sunlight or excessive heat.

**Note:** Wait until heater is cool before covering.

#### Service:

Only a qualified service person should repair gas passages and associated components.

**Caution:** Always allow heater to cool before attempting service.

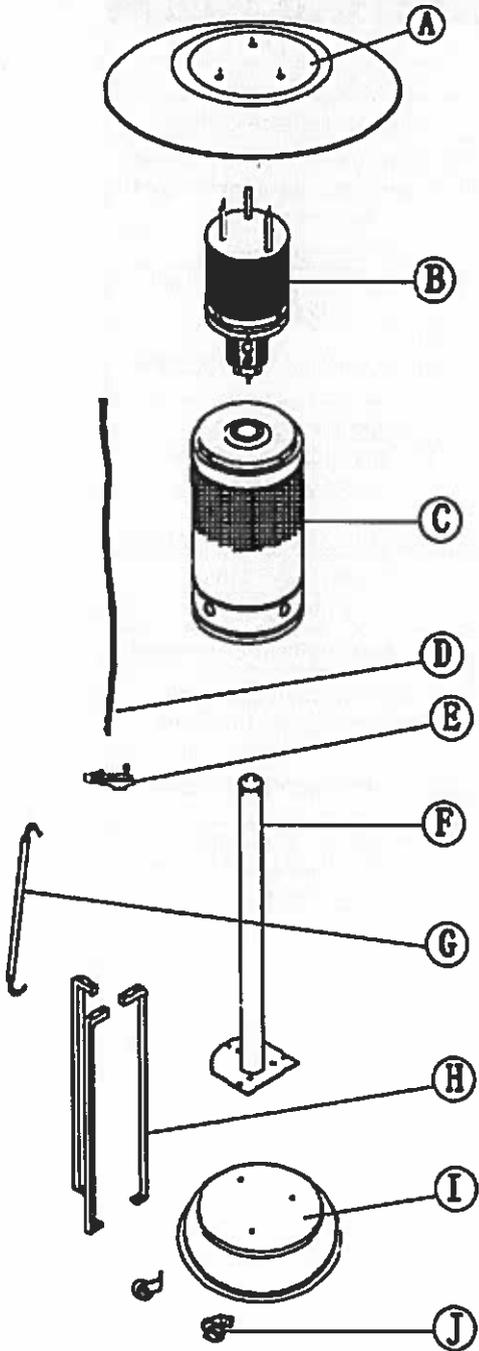
## TROUBLESHOOTING

If you have any questions regarding this product, please call our customer service hotline at 1-866-985-7877, 9a.m. – 6 p.m. (EST), Monday – Friday, or email us at [cservice@welltraveled.net](mailto:cservice@welltraveled.net).

PROBLEM	POSSIBLE CAUSE	CORRECTIVE ACTION
Main burner will not light	Gas valve may be off	Turn gas valve ON
	Fuel tank may be empty	Refill LPG tank
	Orifice blocked	Clean or replace orifice
	Air in supply system	Purge air from lines. Open gas lines and depress control knob for 2-3 mins.
	Loose connection	Check all fittings
	Igniter fails	Use stick lighter to manually light
	Gas pressure low with valve open full	Replace cylinder or regulator
	New cylinder or 1st ignition	Purge air from lines
	Cylinder valve on, no gas flow	Replace hose/regulator assembly
	AAA Battery behind igniter button is dead	Replace with a new AAA Battery
Low burner flame	Pressure is low	Replace LPG tank
	Tank is low on fuel	Fill LPG tank
	Gas hose is kinked	Check & straighten or replace
	Control knob at max	Check for obstruction at passageways and orifices
Burner unit	Carbon on reflector & emitter screen	Clean components as needed
	Thick black smoke	Blockage in burner assembly--thoroughly clean burner

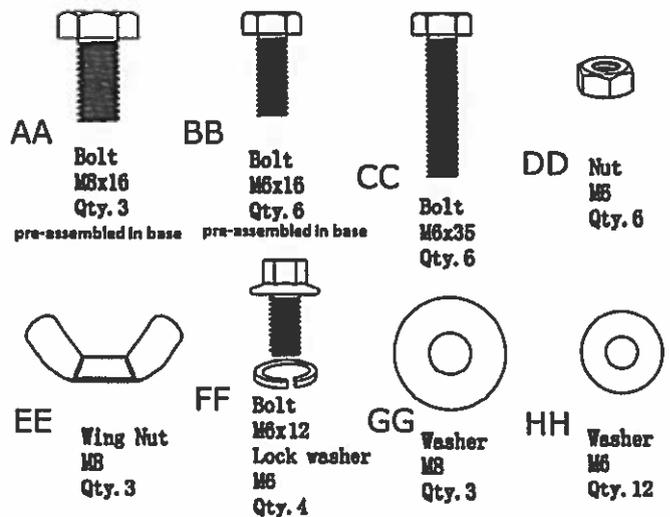
## REPLACEMENT PARTS LIST - 61159

For questions regarding this product or to purchase replacement parts, please call our customer service hotline at 1-866-985-7877, 9a.m. - 6 p.m. (EST), Monday - Friday, or email us at [cservice@welltraveled.net](mailto:cservice@welltraveled.net).



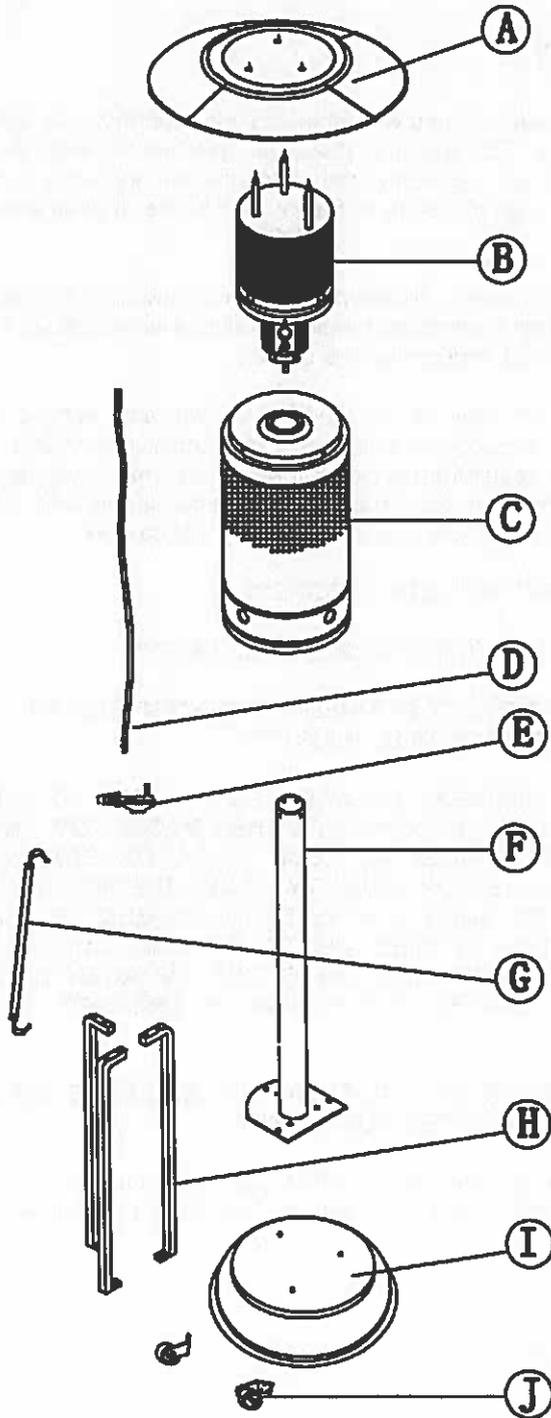
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E	Regulator	1 (packed with Head Assembly)
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J	Wheels	2 (packed with Head Assembly)

### HARDWARE CONTENTS



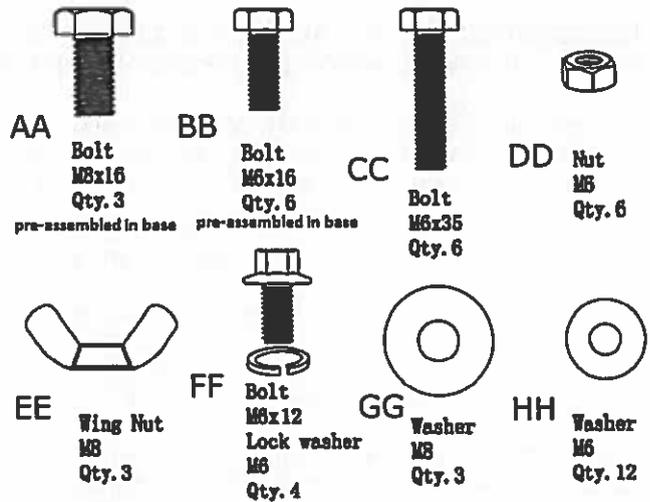
## REPLACEMENT PARTS LIST - 61436

For questions regarding this product or to purchase replacement parts, please call our customer service hotline at 1-866-985-7877, 9a.m. – 6 p.m. (EST), Monday – Friday, or email us at [cservice@welltraveled.net](mailto:cservice@welltraveled.net).



PART	DESCRIPTION	QTY
A	Reflector Panel and Center Cap	4 pcs panel and 1 pc center cap (packed in 2 inner ctns)
B	Head Assembly	1 (packed in 1 inner ctn)
C	Tank Housing	1
D	Gas Hose	1 (attached to Head Assembly)
E	Regulator	1 (packed with Head Assembly)
F	Post	1
G	LPG Tank Strap	1
H	Post Supports	3 (packed in 1 inner ctn)
I	Weighted Base	1
J	Wheels	2 (packed with Head Assembly)

### HARDWARE CONTENTS



**Distributed By:**  
Well Traveled Living  
716 S 8<sup>th</sup> Street  
Amelia Island, FL 32034  
Toll Free: 866-WTL-SUPP  
(866-985-7877)



Web: [www.wtliving.com](http://www.wtliving.com)  
Email: [cservice@welltraveled.net](mailto:cservice@welltraveled.net)

## LIFETIME WARRANTY

For the life of the product, all components are warranted against defects in materials and workmanship under normal use. Well Traveled Living will repair or replace defective parts for the life of the product. This warranty does not cover normal wear and weathering (on the base, tank housing, pole, burner housing or reflector) nor assembly and/or routine maintenance. All non-defective product returns sent back to Well Traveled Living must be sent via prepaid freight and in the original retail packaging.

For warranty service contact Well Traveled Living at the address, phone numbers or internet site and email listed in this owner's manual. Be sure to have your sales receipt, date of purchase and catalogue/model numbers available when calling. All warranty service will be coordinated by the Well Traveled Living's, Amelia Island, Florida service center.

This warranty is extended only to the original purchaser. Proof of purchase may be required before warranty service is rendered. The sales receipt is the only valid proof of purchase. This warranty only covers failures due to defects in materials or workmanship which occur during normal use. Failures and/or damage which result from accident, negligence, misuse, abuse, neglect, mishandling, alteration or modification, failure to maintain, improper assembly or maintenance, service by unauthorized agency or use of unauthorized components or damage that is attributable to acts of God are not covered.

**\*\*\*THERE ARE NO EXPRESS WARRANTIES EXCEPT AS LISTED ABOVE\*\*\***

**\*\*\*PURCHASER ASSUMES ALL RISKS IN THE ASSEMBLY AND OPERATION OF THIS UNIT\*\*\***

**\*\*\*FAILURE TO FOLLOW WARNINGS AND OPERATIONAL INSTRUCTIONS CONTAINED IN THIS MANUAL CAN RESULT IN SEVERE PROPERTY DAMAGE AND/OR PERSONAL INJURY\*\*\***

IN NO EVENT WILL WELL TRAVELED LIVING, OR ITS DIRECTORS, OFFICERS OR AGENTS BE LIABLE TO THE PURCHASER OR ANY THIRD PARTY, WHETHER IN CONTRACT, IN TORT, OR ON ANY OTHER BASIS, FOR ANY INDIRECT, SPECIAL, PUNITIVE, EXEMPLARY, CONSEQUENTIAL, OR INCIDENTAL LOSS, COST, OR DAMAGE ARISING OUT OF OR IN CONNECTION WITH THE SALE, MAINTENANCE, USE, OR INABILITY TO USE THE PRODUCT, EVEN IF WELL TRAVELED LIVING OR ITS DIRECTORS, OFFICERS OR AGENTS HAVE BEEN ADVISED OF THE POSSIBILITY OF SUCH LOSSES, COSTS OR DAMAGES, OR IF SUCH LOSSES, COSTS, OR DAMAGES ARE FORESEEABLE. IN NO EVENT WILL WELL TRAVELED LIVING, OR ITS OFFICERS, DIRECTORS, OR AGENTS BE LIABLE FOR ANY DIRECT LOSSES, COSTS OR DAMAGES THAT EXCEED THE PURCHASE PRICE OF THE PRODUCT.

SOME JURISDICTIONS DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, SO THE ABOVE LIMITATION OR EXCLUSION MAY NOT APPLY TO THE PURCHASER.

This limited warranty gives you specific legal rights and you may also have other rights which vary from jurisdiction to jurisdiction. The provisions of the United Nations Convention on Contracts for the Sales of Goods shall not apply to this limited warranty or the sale of products covered by this limited warranty.

**\*\*\*IMPORTANT NOTICE\*\*\***

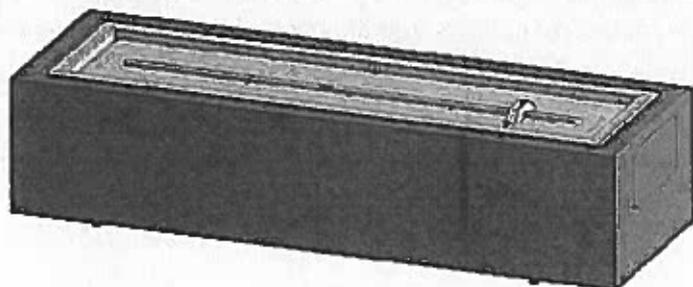
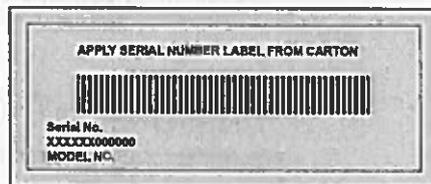
-Do **NOT** return to place of purchase-  
For customer service and warranty issues  
contact our Customer Service Center at:  
(866)-985-7877 OR

Email: [cservice@welltraveled.net](mailto:cservice@welltraveled.net)

Customer Service Hours: Mon. – Fri. 9:00 a.m. – 6:00 p.m. (EST)

Fire Sense®, Mojave Sun®, and Well Traveled Living® are registered trademarks of Well Traveled Imports, Inc®. All assembly instruction presentations are the property of Well Traveled Imports, Inc.® and are protected by U.S. copyrights and trademarks. All rights reserved.

This gas patio flame must be used only outdoors in a well-ventilated space and must not be used inside a building, garage, screened-in porch, gazebo or any other enclosed area.



## LINEAR PATIOFLAME OUTDOOR GAS FIREPLACE

*GPFL48 (WITHOUT ENCLOSURE)  
GPFL48MHP (WITH ENCLOSURE)*



### 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.



### 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.



**WARNING!** For Outdoor Use Only.



### WARNING

Do not try to light this appliance without reading the "LIGHTING" instructions section of this manual.

Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance. An L.P. cylinder not connected for use must not be stored in the vicinity of this or any other appliance. If the information in these instructions is not followed exactly, a fire or explosion may result, causing property damage, personal injury or death.

**INSTALLER: LEAVE THIS MANUAL WITH THE APPLIANCE.**

**CONSUMER: RETAIN THIS MANUAL FOR FUTURE REFERENCE.**



Napoleon Appliance Corp.,  
214 Bayview Dr., Barrie, Ontario, Canada L4N 4Y8 Phone: (705)726-4278  
Fac: (705)725-2564 email: [wecare@napoleonproducts.com](mailto:wecare@napoleonproducts.com) web site: [www.napoleongrills.com](http://www.napoleongrills.com)



NAPOLEON products are designed with superior components and materials, and are assembled by trained craftsmen who take great pride in their work. Every component has been thoroughly inspected by a qualified technician before packaging and shipping to ensure that you, the customer, receive the quality product you expect from NAPOLEON.

## Napoleon® Gas Appliance 5 Year Limited Warranty

All stainless steel components (excluding burner screen) of your new NAPOLEON® gas appliance are warranted against defects for five years.

Components such as gas valves, thermocouples, igniters, logs, glass embers and gaskets are covered and NAPOLEON® will provide replacement parts free of charge during the first year of limited warranty.

NAPOLEON shall not be liable for any transportation charges, labor costs or export duties.

## Conditions And Limitations

NAPOLEON® warrants its products against manufacturing defects to the original purchaser only. Registering your warranty is not necessary. Simply provide your proof of purchase along with the model and serial number to make a warranty claim. NAPOLEON® reserves the right to have its representative inspect any product or part thereof prior to honoring any warranty claim. Provided that the purchase was made through an authorized NAPOLEON® dealer your heater is subject to the following conditions and limitations:

This limited warranty applies only while the unit remains at the site of original installation, and only if the unit is installed in Canada or the United States.

This factory warranty is non-transferable and may not be extended whatsoever by any of our representatives.

Installation must be done in accordance with the installation instructions included with the product and all local and national building and fire codes.

This limited warranty does not cover damages caused by misuse; lack of maintenance, accident, alterations, abuse or neglect and parts installed from other manufacturers will nullify this warranty.

This limited warranty further does not cover any scratches, dents, corrosion or discoloring caused by excessive heat, abrasive and chemical cleaners, mechanical breakage of logs and embers.

In the first year only, this warranty extends to the repair or replacement of warranted parts which are defective in material or workmanship provided that the product has been operated in accordance with the operation instructions and under normal conditions.

After the first year, with respect to the President's Limited Lifetime Warranty, NAPOLEON® may, at its discretion, fully discharge all obligations with respect to this warranty by refunding to the original warranted purchaser the wholesale price of any warranted but defective parts).

After the first year, NAPOLEON® will not be responsible for installation, labour or any other costs or expenses related to the reinstallation of a warranted part, and such expenses are not covered by this warranty.

Notwithstanding any provisions contained in the President's Limited Lifetime Warranty, Napoleon's responsibility under this warranty is defined as above and it shall not in any event extend to any incidental, consequential or indirect damages.

This warranty defines the obligations and liability of NAPOLEON® with respect to the NAPOLEON® gas appliance and any other warranties expressed or implied with respect to this product, its components or accessories are excluded.

This limited warranty does not cover damages resulting from the use of components not supplied with the appliance, or the use of fuel other than those specified.

Any damages to appliance due to weather, long periods of dampness, condensation, damaging chemicals or cleaners will not be the responsibility of NAPOLEON®.

The bill of sale or copy will be required together with a serial number and a model number when making any warranty claims from your authorized dealer. The warranty registration card must be returned within fourteen days to register the warranty.

NAPOLEON® reserves the right to have its representative inspect any product or part thereof prior to honoring any warranty claim.



**WARNING!** For Outdoor Use Only.



**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 gas patio flame.



## Safe Operating Practices

- **THIS APPLIANCE IS HOT WHEN OPERATING AND CAN CAUSE SEVERE BURNS IF CONTACTED.**
- 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 the control compartment, burners and circulating air passageways of the appliance be kept clean.
- Do not operate appliance before reading and understanding operating instructions. Failure to operate appliance according to operating instructions could cause fire or injury.
- Risk of burns. The appliance should be turned off and cooled before servicing.
- Do not install damaged, incomplete or substitute components.
- Young children should be carefully supervised when they are in the vicinity of the appliance. Toddlers, young children and others may be susceptible to accidental contact burns. A physical barrier is recommended if there are at risk individuals in the house. To restrict access to an appliance or stove, install an adjustable safety gate to keep toddlers, young children and other at risk individuals out of the vicinity and away from hot surfaces.
- Ensure you have incorporated adequate safety measures to protect infants/toddlers from touching hot surfaces.
- Under no circumstances should this appliance be modified.
- Keep the packaging material out of reach of children and dispose of the material in a safe manner. As with all plastic bags, these are not toys and should be kept away from children and infants.
- Do not leave appliance unattended when in use.
- For Outdoor use only.
- This appliance must not be used for cooking.
- This unit is not for use with solid fuel.
- 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.
- This appliance shall be used ONLY outdoors in a well-ventilated space and shall NOT be used inside a building, garage, or any other enclosed area.
- Cylinders must be stored 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.
- Storage of this appliance indoors is permissible only if it has been disconnected from its fuel supply (natural gas line or LP gas cylinder).
- If it is evident there is excessive abrasion or wear, or the hose is cut, it must be replaced prior to the appliance being put into operation.
- **Clothing or other flammable materials should not be hung from the appliance, or placed on or near the appliance.**
- **Any guard or other protective device removed for servicing the appliance must be replaced prior to operating the appliance.**
- Inspect the fuel supply connection for signs of leakage (including the hose for LP models) before each use of the appliance.
- The pressure regulator and hose assembly supplied with LP models must be used. Replacement pressure regulators and hose assemblies must be those specified in this manual.
- The LP gas supply cylinder used with LP models must be constructed and marked in accordance with the specifications for LP-gas cylinders as required by the U.S. Department of Transportation (DOT) or the Canadian Transport Commission (CTC).
- The LP gas cylinder supply system must be arranged for vapour withdrawal.
- The LP-gas cylinder used must include a collar to protect the cylinder valve.
- When an LP model is not in use, the LP-gas must be turned off at the supply cylinder.
- To extend the life of your appliance, protect and cover it from the elements when not in use.
- This product must be installed by a licensed plumber or gas fitter when installed within the commonwealth of Massachusetts.

## General Information

This gas appliance is certified under Canadian and American National Standards, ANSI Z21.97-2010 "Standard for Outdoor Decorative Gas Appliance" and CAN/CGA 2.17-M91 (R2009) "Gas-Fired Appliance for use at High Altitude" and should be installed to conform with local codes. In absence of local codes, install to the current CAN/CSA-B149.1 Propane Installation Code in Canada or to the National Fuel Gas Code, ANSI Z223.1 in the United States.

This appliance should be installed and serviced by a qualified installer to conform with local codes.

Installation practices vary from region to region and it is important to know the specifics that apply to your area, for example: in Massachusetts State:

- The appliance off valve must be a "T" handle gas cock.
- The flexible connector must not be longer than 36 inches.

The installation must conform with local codes or in the absence of local codes, with the National Fuel Gas Code ANSI Z223.1/INFP 54 in the United States or CSA B149.1, Natural and Propane Installation code in Canada.

The appliance 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 1/2 psig (3.5kPa).

This appliance 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 1/2 psig (3.5kPa).

The following clearances to combustible materials must be maintained:

Sides (all around)	- 24 inches (610mm)
Top	- 72 inches (1830mm)

- Always keep the appliance area clear and free from combustible materials, gasoline, and other flammable vapours and liquids.
- 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 underwater.



We suggest that our gas hearth products be installed and serviced by professionals who are certified in the U.S. by the National Fireplace Institute® (NFI) as NFI Gas Specialists.

### Getting Started

1. Remove all of the parts from the carton. Use the parts list to ensure all necessary parts are included.
2. Do not destroy packaging until the patio flame has been installed and operates to your satisfaction.
3. Choose a location that meets the clearance to combustibles as outlined in the specification section of this manual. Take into consideration the need for clear and easy access to the on/off valve AFTER the appliance is installed and connected to the gas supply in order to safely turn off the burner.
4. Most stainless steel parts are supplied with a protective plastic coating that must be removed prior to using the patio flame.
5. Read and follow all instructions in this manual before installing or servicing this gas patio flame.

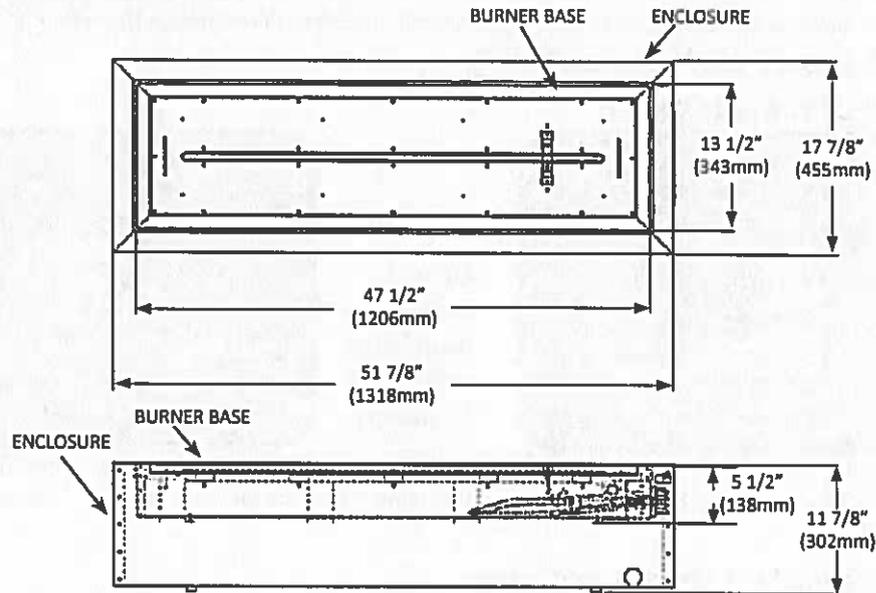
If you have any questions about assembly or patio flame operation, or if there are damaged or missing parts please call our Customer Care Department at 1-866-820-8686 between 9 AM and 5 PM (Eastern Standard Time).



**WARNING!** This appliance is designed for non-combustible enclosures only, and must be installed and serviced by a qualified installer to local codes.

# Specifications

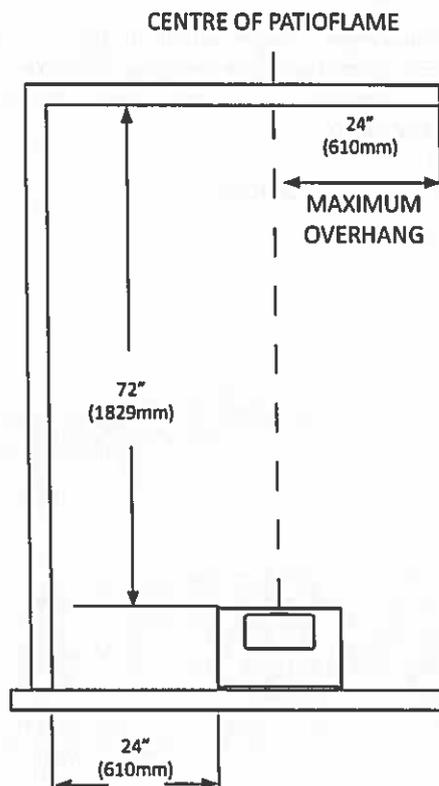
## DIMENSIONS



INPUT		
MODEL	FUEL	MAX. INPUT Btu/Hr
GPFL48N	Natural Gas	60,000
GPFL48P	Propane Gas	60,000

GAS INLET PRESSURES		
	NATURAL	PROPANE
Inlet Pressure	7.0" w.c.	11.0" w.c.

MINIMUM CLEARANCE TO COMBUSTIBLES		
	INCHES	MM
Side Walls	24	610
Top of unit to ceiling	72	1830

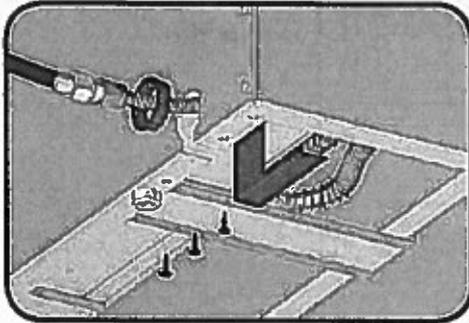


## Installation Options

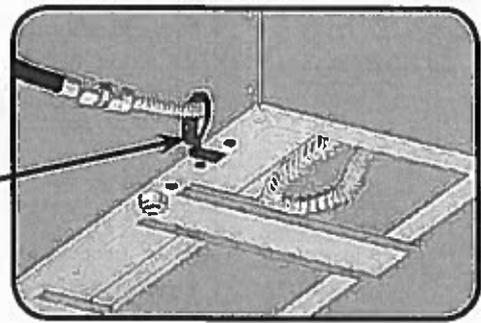
This unit is designed with some unique features that allow for maximum installation flexibility.

1. The gas supply to the enclosure can come either from underneath or through the side of the enclosure.

***The gas supply is shown entering the side of the enclosure.***

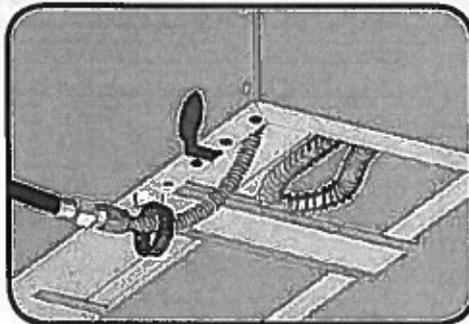


Ensure bushing snaps into side panel as shown.



If the gas supply is to be routed through the side of the enclosure remove the (3) screws from the cover plate so the hole is exposed. Snap the bushing into the side panel to secure the hose in place. Slide the cover plate over, and reinstall.

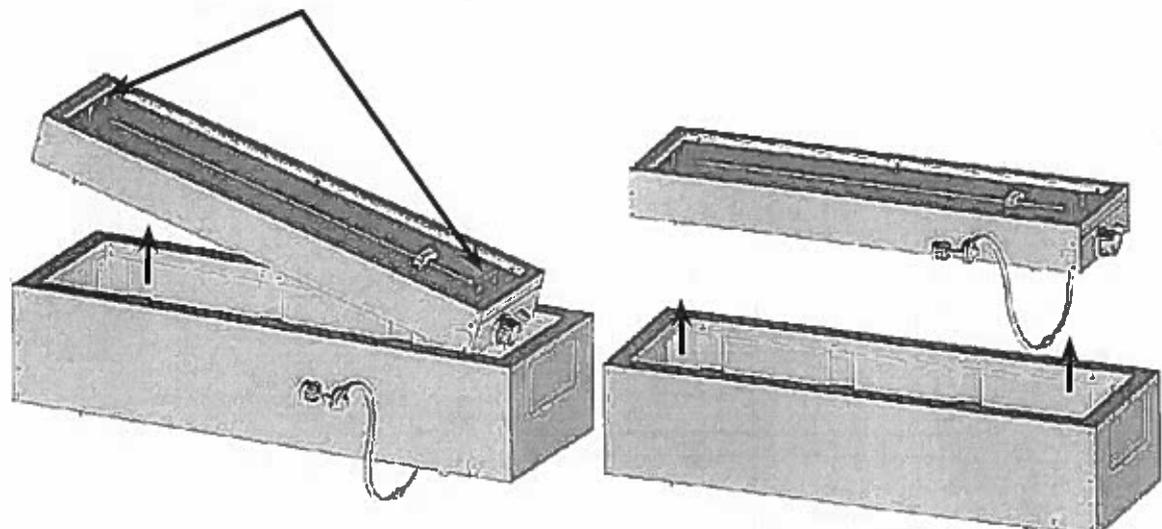
***The gas supply is shown entering the bottom of the enclosure.***



2. The burner unit can be used either with or without the enclosure. Simply lift the unit out of the enclosure to separate. A second person is required to guide out the gas hose /regulator when removing the burner unit from the enclosure. The burner unit can be placed directly on combustible surfaces, but the required clearances to the sides and top must still be maintained.

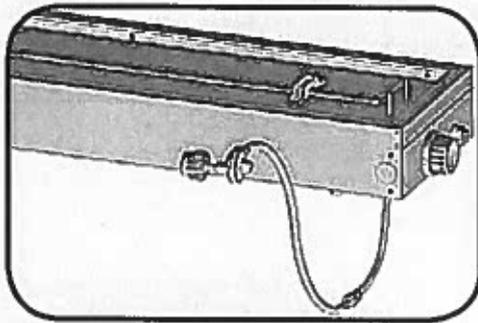
**Two people are required to lift burner unit from enclosure**

**Lift burner unit from enclosure using handles**

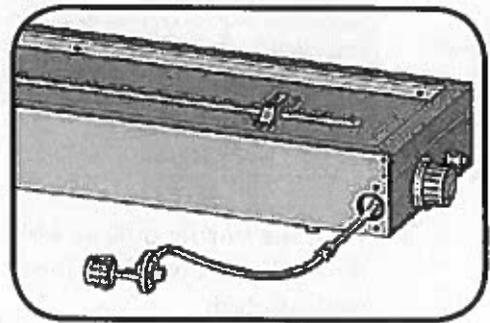


- The supply can feed either into the side of the burner base, or is fed from below the base. The gas line needs to be disconnected from the gas valve and reconnected in order to do this. This must be done by a licensed gas fitter and the connections need to be leak tested according to the leak testing instructions before using the unit.

***The gas supply is shown entering the bottom of the burner.***

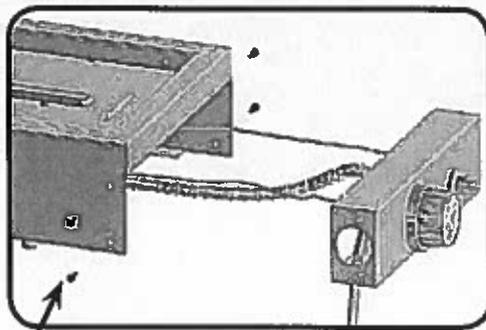


***The gas supply is shown entering the side of the burner.***



- The burner unit can be built into a non-combustible enclosure. The control module can be removed from the burner unit and located up to 12" away from the burner unit. A cap is provided to close the opening in the side of the burner module. The gas line needs to be disconnected and reconnected in order to do this. This must be done by a licensed gas fitter and the connections need to be leak tested according to the leak testing instructions before using the unit.

#### ***Removing Control Panel***



4 x N570-0013



**WARNING!** Cabinet frame, cabinet and counter top must be made from non-combustible material.

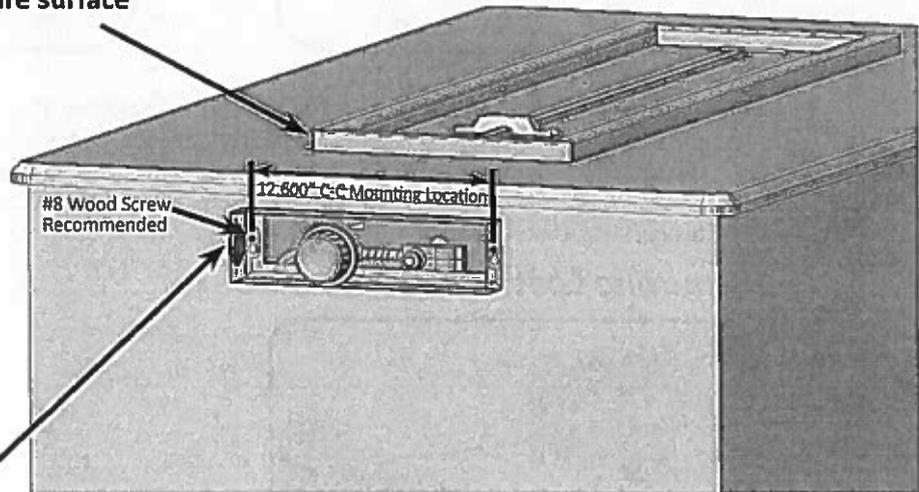


**WARNING!** You must have clear and easy access to the on/off valve AFTER the appliance is installed and connected to the gas supply in order to safely turn off the burner.



**WARNING!** Materials placed around the burner unit will get extremely hot. They must be non-combustible and must be able to expand and contract without cracking. Raise the burner unit above the enclosure by (3/4") to reduce the temperature of the enclosure surface. Tiled cement board is the preferred material.

Raise the burner unit by 3/4" above the enclosure surface as illustrated.



Insert cap (N510-0012) into end of control panel as shown.

# Gas Hook-Up Instructions



**WARNING!** If these instructions are not followed exactly, a fire causing death or serious injury may occur.

## Propane Cylinder Specifications

A dented or rusty cylinder may be hazardous and should be checked by your propane supplier. Never use a cylinder with a damaged valve. Use only a propane supply cylinder constructed and marked in accordance with the specifications for LP-gas cylinders of the National Standard of Canada, CAN/CSA-b339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, as applicable or the Specifications for LP-Gas Cylinders of the U.S. Department of Transportation (D.O.T.). This appliance has been designed for use with a 20 lb. (9.1 kg) or 30 lb (13.6 kg) size propane cylinder only (not supplied).

The propane cylinder must be provided with a cylinder connection device compatible with the connection for outdoor appliances. The propane cylinder must be provided with a shut-off valve terminating in a propane cylinder valve type QCC1, and a safety relief device having direct communication with the vapor space of the cylinder. The cylinder supply system must be arranged for vapor withdrawal and the cylinder shall include a collar to protect the cylinder valve. The cylinder shall incorporate a listed OPD (overfill protection device). Do not store a spare LP-gas cylinder under or near this appliance. Never fill the cylinder beyond 80 percent full.

Use only the pressure regulator and hose assembly provided with this appliance. Replacement pressure regulators and hose assemblies must be specified by the manufacturer. The regulator supplies a pressure of 11 inches. water column to the appliance and has a QCC1 type fitting. Cylinders to be used with this unit must be supplied with a QCC1 cylinder valve. A QCC1 cylinder has a positive seating connection, which will not allow gas flow until a positive seal has been achieved. It is also equipped with an excess flow device. In order to attain full flow to the appliance, the valve must be in the off position when the cylinder valve is turned on.



**WARNING!** A fire will result if the gas supply hose makes contact with the underside of the appliance.

## LP (Propane) Gas

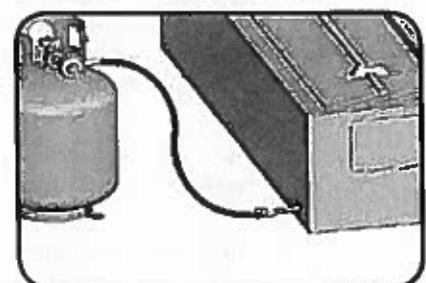
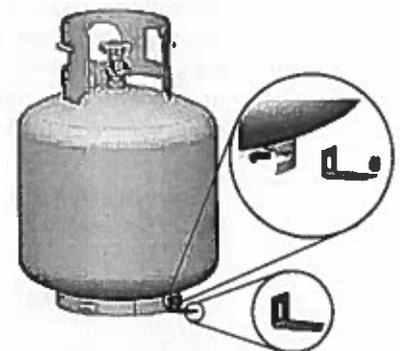
Attach cylinder retaining bracket supplied to the base of the cylinder. Then secure to the surface to which it sits. Cylinder should be on a level surface.

### Cylinder Retaining Bracket

1. Fasten the bracket to the bottom of the propane bottle using bolt and nut supplied.
2. Tighten the lag screw into the mounting surface leaving approximately 1/4" of thread above the surface.
3. Slide propane bottle into position so that the bracket slides under the head of the lag screw.
4. Tighten the lag screw onto the bracket.
5. For fastening to a concrete surface a concrete anchor will be required. (Not supplied)

**Cylinder Connection:** Ensure the gas regulator hose is kink free. Remove the cap or plug from the cylinder fuel valve. Insert the black QCC1 regulator nipple onto the QCC1 fuel valve. Hand tighten clockwise. Do not use tools. Leak test all joints prior to using the appliance. A leak test must be performed annually and each time a cylinder is hooked up or if a part of the gas system is replaced.

**If this appliance is to be connected directly to a house propane gas supply line, follow the instructions for the natural gas hook-up.**





### CAUTION!

- Make sure cylinder valve is in its full off position. (Turn clockwise to stop).
- Check cylinder valve features to ensure it has proper external mating threads. (Cylinder Valve Marked: USE WITH TYPE 1)
- Inspect hose shipped with the unit for damage. Never attempt to use damaged or plugged equipment. See your local LP Gas Dealer for repairs.
- When connecting regulator assembly to the cylinder valve, hand tighten black QCC1 nut clockwise to a positive stop. DO NOT use a wrench to tighten. Use of a wrench may damage the quick closing coupling nut and result in a hazardous condition.
- Locate the hose out of pathways where people may trip over it or in areas where the hose may be subject to accidental damage.
- Open cylinder valve fully (counter-clockwise). Turn the on/off valve at the unit slowly to the on position and use a soapy water solution to check all connections for leaks as indicated in the diagrams before attempting to light the appliance. If a leak is found, turn tank valve off and do not use the appliance until repairs can be made.

### Enclosures For LP (Propane) Gas Supply Systems

If you build an enclosure for an LP gas cylinder, follow these recommended specifications. You must also follow local codes.

- An enclosure for an LP-gas cylinder shall be ventilated by openings at both the upper and lower levels of the enclosure.

This shall be accomplished by one of the following:

One side of the enclosure shall be completely open;

OR

For an enclosure having four sides, a top, and a bottom:

a) At least two ventilation openings shall be provided in the sidewalls of the enclosure, located within 5 in (127 mm) of the top of the enclosure, equally sized, spaced at 180 degrees, and unobstructed. The opening(s) shall have a total free area of not less than 1 in<sup>2</sup> per lb (14.2 cm<sup>2</sup> / kg) of stored fuel capacity.

b) Ventilation opening(s) shall be provided at floor level of the enclosure and shall have a total free area of not less than 1/2 in<sup>2</sup> per lb (7.1 cm<sup>2</sup> / kg) of stored fuel capacity. If ventilation openings at floor level are in a side wall, there shall be at least two openings. The bottom of the openings shall be 1 in (25.4 mm) or less from the floor level and the upper edge no more than 5 in (127 mm) above the floor level. The openings shall be equally sized, spaced at 180 degrees, and unobstructed.

c) Every opening shall have minimum dimensions so as to permit the entrance of a 1/8 inch (3.2mm) diameter rod.

Ventilation openings in sidewalls shall not communicate directly with other enclosures of the appliance.

Cylinder valves shall be readily accessible for hand operation. A door on the enclosure to gain access to the cylinder valve is acceptable, provided it is non-locking and can be opened without the use of tools. Designs using a cover to gain access to the cylinder and cylinder valve shall be provided with handles or equivalent at a minimum of 180 degrees apart to facilitate lifting of the cover.

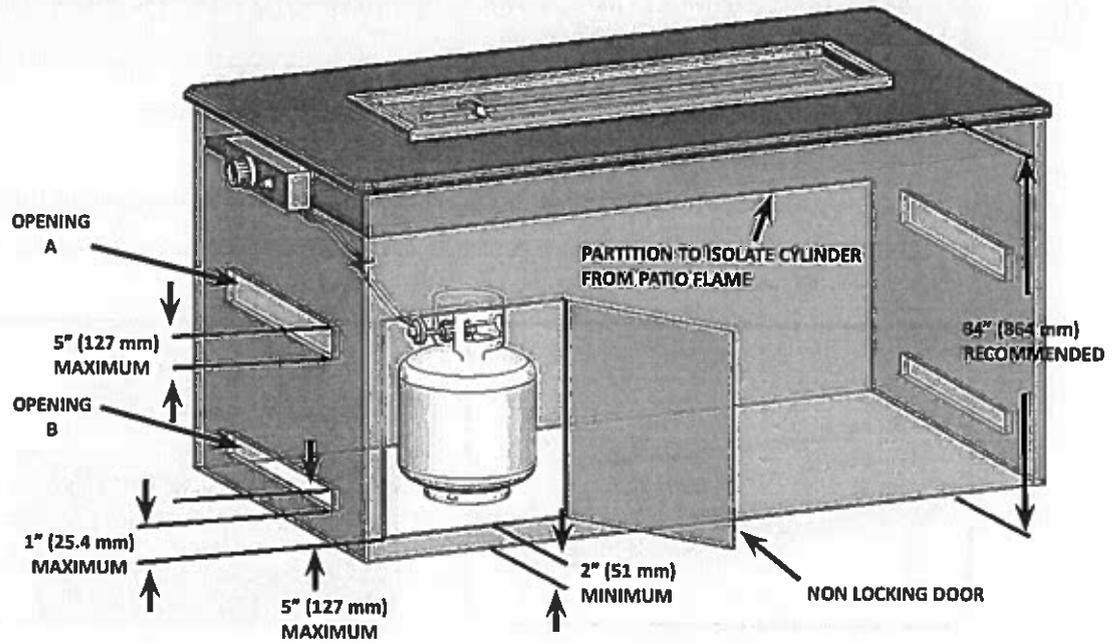
There shall be a minimum clearance of 2 inches (50.8mm) between the lower surface of the floor of the LP gas supply cylinder enclosure and the ground.

The design of the enclosure shall be such that (1) the LP gas supply cylinder(s) can be connected, disconnected and the connections inspected and tested outside the cylinder enclosure; and (2) those connections which could be disturbed when installing the cylinder(s) in the enclosure can be leak tested inside the enclosure.

The enclosure for the LP-gas cylinder shall isolate the cylinder from the burner compartment to provide:

- a. Shielding from radiation;
- b. A flame barrier; and
- c. Protection from foreign material.

**Be certain to mount or set the LP gas cylinder on a flat surface and restrain it using the cylinder retaining bracket to prevent it from tipping.**



CYLINDER SIZE	OPENING A AREA	OPENING B AREA
20 lb (9.1 kg)	20 in <sup>2</sup> (130 cm <sup>2</sup> )	10 in <sup>2</sup> (65 cm <sup>2</sup> )
30 lb (13.6 kg)	30 in <sup>2</sup> (195 cm <sup>2</sup> )	15 in <sup>2</sup> (100 cm <sup>2</sup> )

## Conversion to Natural Gas



**WARNING!** To avoid the possibility of burns conversions should only be done when the patio flame is cool. Ensure burner is turned off. Turn gas off at source and disconnect the patio flame before beginning conversion.



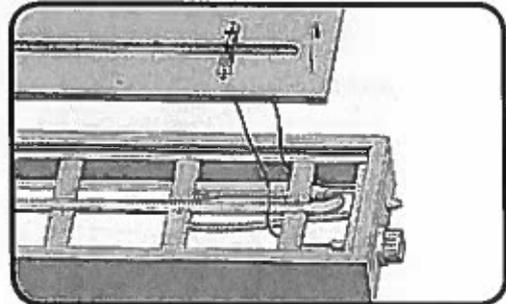
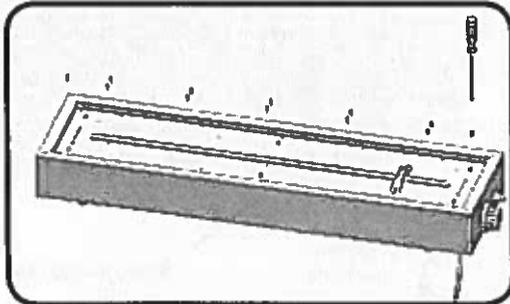
**WARNING!** Glass embers may have sharp edges wear safety glasses and gloves when handling.



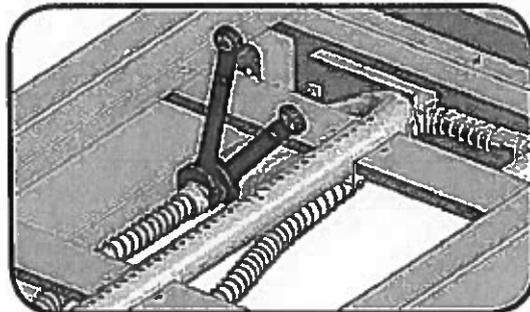
**WARNING!** This conversion must be performed by a licensed gas fitter, and all connections must be leak tested before operating the patio flame.

Your patio flame can be easily converted to natural gas by following these steps:

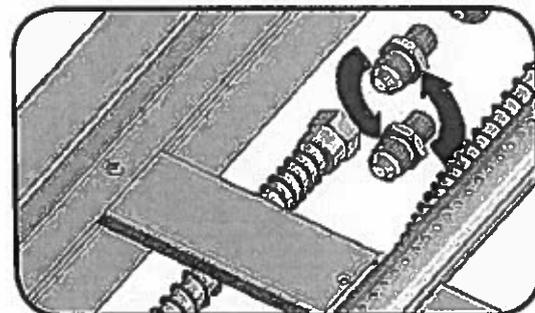
1. Remove glass embers from the tray.
2. Remove the glass tray from the patio flame by removing the (18) screws that hold the tray in place.
3. Carefully lift the glass tray from the patio flame and set aside. Take care not to damage or kink the thermocouple wire.



4. Disconnect the stainless steel flex connector from the orifice using (2) wrenches.



5. Unscrew the propane orifice from the inside of the burner as illustrated.



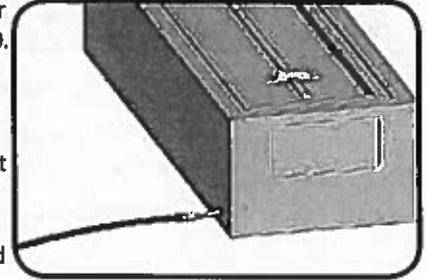
6. Replace the propane orifice with the natural gas orifice supplied.

**Note:** The air shutter has been factory set and does not need to be adjusted.

7. Reconnect the stainless steel flex connector to the orifice and tighten using (2) wrenches.
8. Place the glass tray over the burner and fasten to the patio flame with the screws removed in step 2.
9. A leak test must be performed according to the leak testing instructions found in the manual.

### **Natural Gas Hook-Up**

The gas appliance is designed to operate at an inlet pressure of 7 inches water column. The piping up to the appliance is the responsibility of the installer. A flexible metal connector is included to simplify the installation of the unit. Connect the flexible connector to rigid pipe, copper tube or an approved flexible metal connector, which complies with Z21.4/CSA 6.10. If using a gas hose (not supplied) connect the flared end of the hose to the connector on the end of the flex tube as illustrated. Tighten using two wrenches. (Do not use thread sealer/pipe dope.) Leak test all joints prior to using the appliance. Piping and valves upstream of the quick disconnect are not supplied. The gas supply pipe must be sufficiently sized to supply the BTU/h specified on the rating plate, based on the length of the piping run. The quick disconnect must not be installed in an upward direction and a readily accessible manual shut-off valve must be installed upstream of, and as close to, the quick disconnect as is feasible.



**Purge the gas supply line of any trapped air prior to the first firing of the unit.**



#### **WARNING!**

- The installation must be performed by a licensed gas fitter, and all connections must be leak tested before operating the grill.
- Ensure all hose connections are tightened using two wrenches. Do not use Teflon tape or pipe dope on any hose connection.
- Ensure the hose does not contact any high temperature surfaces or it may melt and leak causing a fire.
- Locate the hose out of pathways where people may trip over it or in areas where the hose may be subject to accidental damage.
- Leak test all the connections using a soap and water solution as per the leak testing instructions found in the manual.

## Finishing

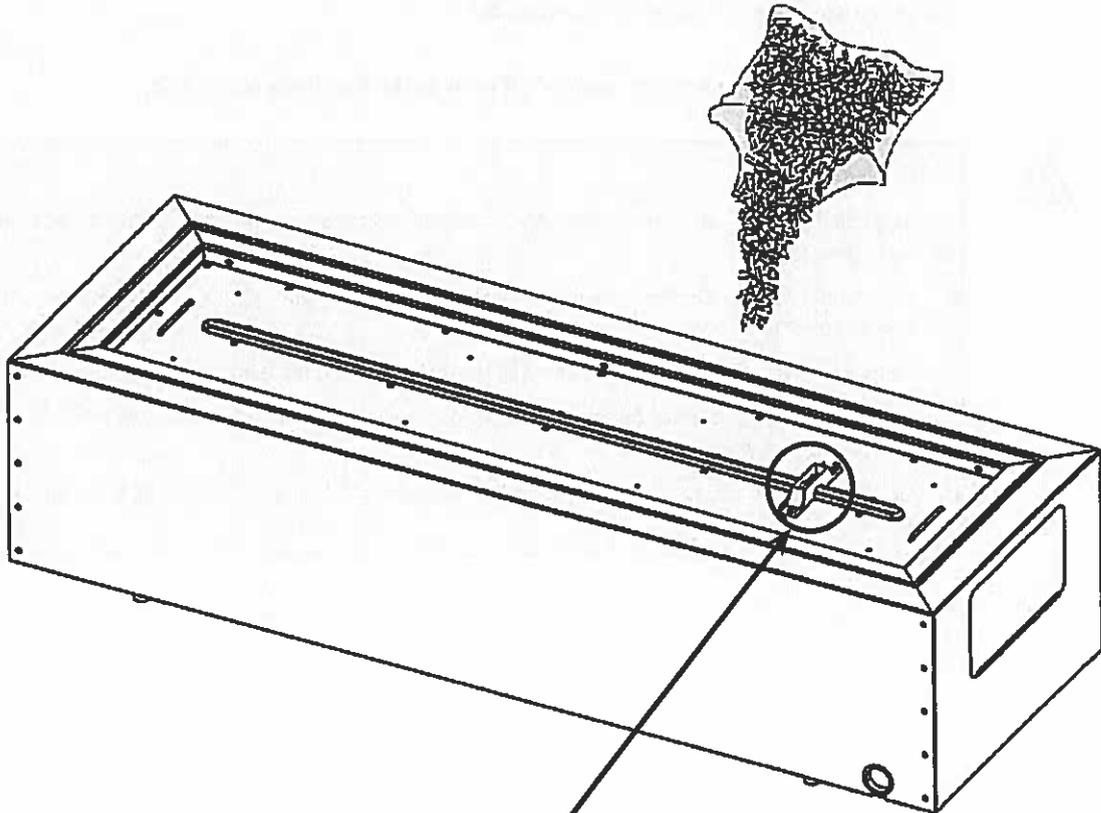
### *Glass Ember Installation*



**WARNING!** Glass embers may have sharp edges, wear safety glasses and gloves when handling. Do not change or substitute the glass ember material provided with this appliance. If replacing, use only replacement glass embers available from your local authorized dealer / distributor.

**WARNING!** Glass embers may have a fine oil residue that needs to be cleaned prior to installation. Clean the glass with mild dish soap, drain, rinse thoroughly and dry before installing.

1. Carefully pour the glass embers onto the appliance ember tray as shown.
2. Spread the glass embers over the tray and burner. The distribution of clear glass over the burner will influence flame height.
3. Ensure no glass is placed on the ignition portion of the burner.



**ENSURE NO GLASS IS PLACED ON THE IGNITION PORTION OF THE BURNER,  
DIFFICULTIES IN LIGHTING MAY RESULT.**

## Leak Testing Instructions



**WARNING!** A leak test must be performed annually, or if a part of the gas system is replaced.



**WARNING!** Never use an open flame to check for gas leaks. Be certain no sparks or open flames are in the area while you check for leaks. Sparks or open flames will result in a fire or explosion, damage to property, serious bodily injury, or death.



**Leak testing:** This must be done before initial use, annually, and whenever any gas components are replaced or serviced. Do not smoke while performing this test, and remove all sources of ignition. See Leak Testing Diagram for areas to check. Turn all burner controls to the off position. Turn gas supply valve on.



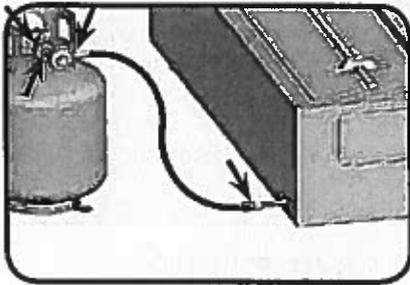
Brush a half-and-half solution of liquid soap and water onto all joints and connections of the regulator, hose, manifolds and valves.



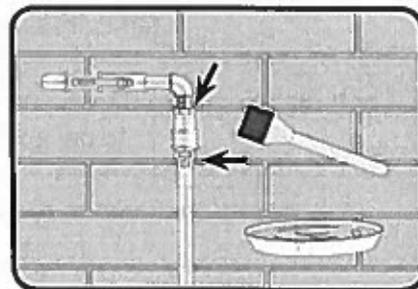
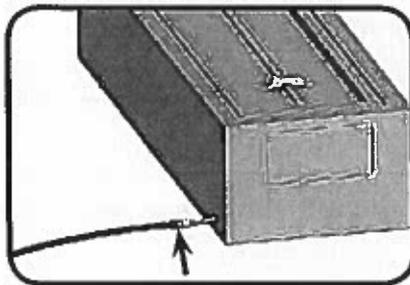
Bubbles will indicate a gas leak. Either tighten the loose joint or have the part replaced with one recommended by the Napoleon Customer Care department and have the grill inspected by a certified gas installer.

If the leak cannot be stopped, immediately shut off the gas supply, disconnect it, and have the grill inspected by a certified gas installer or dealer. Do not use the grill until the leak has been corrected.

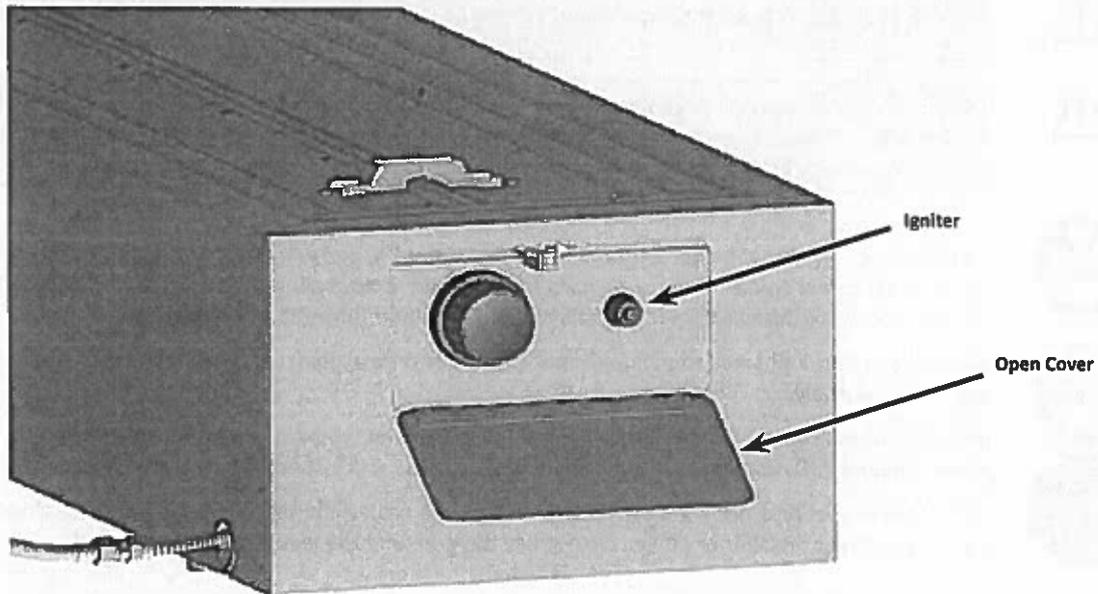
### DO NOT USE AN OPEN FLAME.



### DO NOT USE AN OPEN FLAME.



## Lighting Instructions



**WARNING!** Never use the appliance when it is raining. A cover has been provided to protect the burner and glass embers when not in use. Remove the cover before starting the appliance.

**WARNING!** Keep face and body away from burner area when lighting.

**WARNING!** Ensure burner controls are in the off position. Slowly turn on the gas supply valve.

1. Press and hold electronic igniter button (⚡).

2. Turn the burner control to the high position, press and hold in. When the burner lights, release the electronic igniter button.

3. Continue to depress the burner control knob for 30 seconds and then release. If the flame goes out, repeat the procedure.

4. Adjust the flame to the desired height with the burner control knob.

5. If the burner will not light with the electronic igniter, hold a lit long match or lit long butane lighter to the ignition area of the burner and continue with step 2.

6. To shut down the burner turn the burner control knob clockwise to the off position. Then turn the gas off at the source (propane cylinder valve or natural gas supply valve).



**WARNING!** The propane cylinder is equipped with an excess flow device. Unless burners are turned off prior to turning the cylinder on, only small flames and low heat will be achievable.

If lighting the unit with a match, clip the match into the supplied lighting rod.



## Operating The Patio Flame



**WARNING!** Never use this patio flame for other than the intended use. Do not use this appliance to prepare food.



**WARNING!** You must have clear and easy access to the on/off valve AFTER the appliance is installed and connected to the gas supply in order to safely turn off the burner.

**Initial Lighting:** When lit for the first time, the patio flame emits a slight odor. This is a normal temporary condition caused by the "burn-in" of internal paints and lubricants used in the manufacturing process and does not occur again. Simply run the main burner on high for approximately one-half hour.



### WARNING!

- Children and adults should be alerted to the hazards of high surface temperatures and should stay away from the patio flame to avoid burns or clothing ignition.
- Children should be carefully supervised when they are in the area of the patio flame.
- Clothing or other flammable materials should not be hung from the patio flame, or placed on or near the patio flame. The area above the enclosure may be extremely hot. Direct contact with these metal surfaces should be avoided in order to prevent burns or clothing ignition.
- Any guard or protective device removed for servicing the patio flame must be replaced prior to operating the patio flame.
- Installation and repair should be done by a qualified service person. The patio flame should be inspected before each 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, burners and circulating air passageways of the patio flame be kept clean.



### WARNING!

- Never use the patio flame while it is raining.
- Always turn the patio flame off when raining.
- Never splash any liquid on the glass embers when the patio flame is operating.
- The glass embers will be extremely hot while operating, never try to touch them.
- Always ensure the patio flame stands firmly on level ground.
- Never use the patio flame if the burner is damaged. Inspect the burner before each use. Ensure that no debris such as leaves; grass or other objects have entered or are on the patio flame. If the burner is damaged it must be replaced prior to using the patio flame with a replacement burner specified by your Napoleon dealer.
- Inspect the hose assembly before each use. If there is evidence of excessive abrasion or wear, or if the hose is damaged it must be replaced prior to using the patio flame with a replacement hose assembly specified by your Napoleon dealer.

**NOTE!** The patio flame has been designed with several safety features, which include a safety valve. If the burner flame is extinguished the patio flame will automatically shut down.



**WARNING!** Any modification to the patio flame may compromise the safety of this appliance. Special concern is as follows.

- Do not bypass thermocouple safety.
- Do not operate patio flame if any part has been under water. Immediately call a qualified service technician to inspect the unit and replace any part of the control system and any gas control, which has been underwater.

## Maintenance / Cleaning Instructions



**WARNING!** Glass embers may have sharp edges, wear safety glasses and gloves when handling. Do not change or substitute the glass ember material provided with this appliance. If replacing, use only replacement glass embers available from your local authorized dealer / distributor.



**WARNING!** To avoid the possibility of burns, maintenance should be done only when the patio flame is cool. Avoid unprotected contact with hot surfaces. Ensure burner is turned off. Turn gas off at source and disconnect the patio flame before servicing. Clean the patio flame in an area where cleaning solutions will not harm decks, lawns, or patios. Do not use flammable, corrosive or abrasive cleaners.



**Note:** Stainless steel tends to oxidize or stain in the presence of chlorides and sulfides, particularly in coastal areas and other harsh environments, such as the warm, highly humid atmosphere around pools and hot tubs. These stains could be perceived as rust, but can be easily removed or prevented. To provide stain prevention and removal, wash all stainless steel surfaces every 3-4 weeks or as often as required with fresh water and/or stainless steel cleaner.

**Control Panel:** The control panel text is printed directly on the stainless steel and with proper maintenance will remain dark and legible. To clean the panel, use only warm soapy water or stainless steel cleaner available from your Napoleon dealer. Never apply abrasive cleaners on any stainless surfaces, especially the printed portion of the control panel or the printing will gradually rub off.



**WARNING! Hose:** Check for abrasions, melting, cuts, and cracks in the hose. If any of these conditions exist, do not use the patio flame. Have the part replaced by your Napoleon dealer or qualified gas installer.

**Cleaning Inside The Patio Flame:** While washing your patio flame, be sure to keep the area around the burner and pilot assembly dry at all times.



**WARNING!** If the gas control is exposed to water in any way, **DO NOT** try to use the patio flame. The gas control must be replaced.

**Burner:** The burner is made from heavy wall 304 stainless steel, but extreme heat and a corrosive environment can cause surface corrosion to occur. This can be removed with a brass wire brush. Inspect the burner at least annually for cracks, insect nests, excessive corrosion or any other damage. If the burner is damaged, it must be replaced with a burner specified by the manufacturer before the appliance is put into operation.



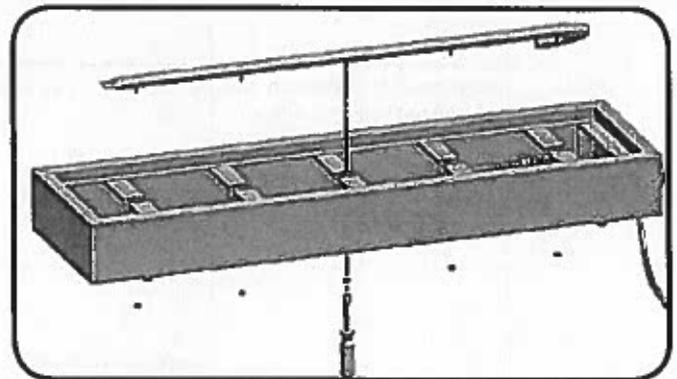
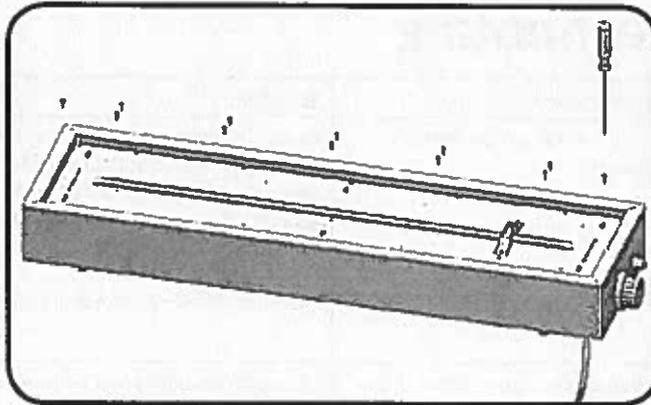
### **CAUTION!** Beware of Spiders.

Spiders and insects are attracted to the smell of propane and natural gas. The burner is equipped with an insect screen on the air shutter, which reduces the likelihood of insects building nests inside the burner but does not entirely eliminate the problem. A nest or web can cause the burner to burn with a soft yellow or orange flame or cause a fire (flashback) at the air shutter underneath the control panel. Other warning signs that may indicate a problem are:

- Strong or unusual odor coming from the patio flame.
- Continued difficulty or delayed ignition.
- Flame appears either very short or very long.
- Flame only burns part way across the burner.
- Excessive soot building up on the glass embers.

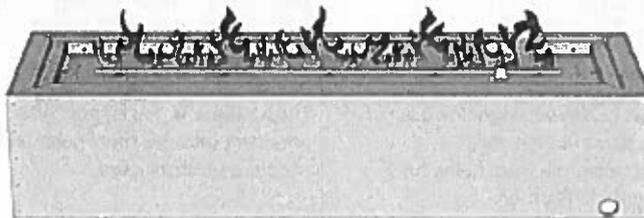
To clean the inside of the burner, it must be removed from the patio flame: Remove the glass embers and examine the burner. If dirty, clean with a wire brush. Remove the screws that attach the glass ember tray and the nuts from the bottom of the burner. Slide the burner back and up wards to remove.

**Cleaning:** Use a flexible venturi tube brush to clean the inside of the burner. Shake any loose debris from the burner through the gas inlet. Check the burner ports and valve orifices for blockages. Burner ports can close over time due to debris and corrosion, use an opened paperclip or a drill bit to clean them. The ports are easier to clean if the burner is removed from the patio flame, but it can also be done with the burner installed.

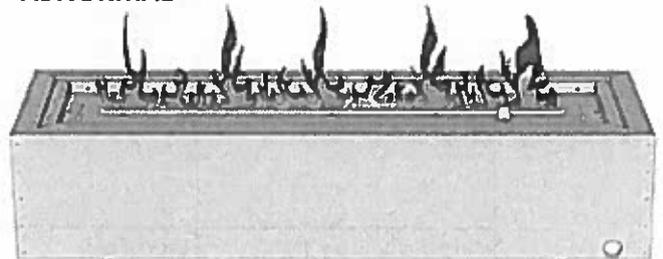


**Reinstallation:** Reverse the procedure to reinstall the burner. Check that the valve enters the burner when installing. Replace the glass embers. When the appliance is put back in service, check the burner flame pattern with the image below.

#### NORMAL



#### ABNORMAL



**Cleaning The Outer Patio Flame Surface:** Do not use abrasive cleaners or steel wool on any painted, or stainless steel parts of your Napoleon Patio Flame. Doing so will scratch the finish. Exterior heater surfaces should be cleaned with warm soapy water. To clean stainless surfaces, use a stainless steel or a non-abrasive cleaner. Always wipe in the direction of the grain. Over time, stainless steel parts discolor when heated, usually to a golden or brown hue. This discoloration is normal and does not affect the performance of the patio flame.



**WARNING!** The patio flame area must be clear and free from combustible materials, gasoline and other flammable vapors and liquids. Do not obstruct the flow of combustion and ventilation air. Keep the ventilation opening of the cylinder enclosure free and clear of debris.

## Troubleshooting

Problem	Possible Causes	Solution
Low heat / Low flame when valve turned to high.	For propane - improper lighting procedure.  For natural gas - undersized supply line.	Ensure lighting procedure is followed carefully. The valve must be in the off position when the tank valve is turned on. Turn tank on slowly to allow pressure to equalize. See lighting instructions.  Pipe must be sized according to installation code.
Burners burn with yellow flame, accompanied by the smell of gas.	Possible spider web or other debris.	Thoroughly clean burner venturi. See general maintenance instructions.
Burner will not light with the igniter, but will light with a match.	Dead battery / or installed incorrectly.  Loose electrode wire or switch terminal wires.  Improper gap at electrode tip.	Replace with heavy duty battery.  Check that electrode wire is firmly pushed onto the terminal on the back of the igniter. Check that the lead wires from the module to the ignition switch (if equipped) are firmly pushed onto their respective terminals.  The gap can be adjusted by bending the tip in or out. Until a spark is achieved.
Burner will not stay lit when control knob is released.	Knob not being held in long enough.  Too windy.  Glass or debris in ignition area of the burner preventing thermocouple from being fully engulfed in flame.  Dirty thermocouple or thermocouple connection.  Faulty thermocouple or valve.	Thermocouple must have time to heat up – hold the knob in for 30 seconds after the burner lights, then release  Unit will shut down if winds are greater than 10mph (16km/h). Either locate to different area or use when it is less windy.  Ensure there is no glass or other debris in ignition area, and that the small hole below the thermocouple is unobstructed.  Clean the thermocouple and clean the connection between the valve and thermocouple. Ensure the connection is properly tightened.  Replace thermocouple and / or valve.
Humming regulator.	Normal occurrence on hot days.	This is not a defect. It is caused by internal vibrations in the regulator and does not affect the performance or safety of the gas heater. Humming regulators will not be replaced.
Burner output on "high" setting is too low. (Rumbling noise and fluttering blue flame at burner surface.)	Lack of gas. Supply hose is pinched. Dirty or clogged orifice. Spider webs or other matter in venturi tube. Propane regulator in "low flow" state.	Check gas level in propane cylinder. Reposition supply hose as necessary. Clean burner orifice. Clean out venturi tube. Ensure lighting procedure is followed carefully. All valves must be in the off position when the tank valve is turned on. Turn tank on slowly to allow pressure to equalize. See lighting instructions.

KEEP YOUR RECEIPT AS PROOF OF PURCHASE TO VALIDATE YOUR WARRANTY.

## Ordering Replacement Parts

### *Warranty Information*

MODEL: \_\_\_\_\_

DATE OF PURCHASE: \_\_\_\_\_

SERIAL NUMBER: \_\_\_\_\_

(Record information here for easy reference)

Before contacting the Customer Care Department, check the NAC Website for more extensive cleaning, maintenance, troubleshooting and parts replacement instructions at [www.napoleongrills.com](http://www.napoleongrills.com). Contact the factory directly for replacement parts and warranty claims. Our Customer Care Department is available between 9 AM and 5 PM (Eastern Standard Time) at 1-866-820-8686 or fax at 1-705-727-4282. To process a claim, we must be provided with the following information:

1. Model and serial number of the unit.
2. Part number and description.
3. A concise description of the problem ('broken' is not sufficient).
4. Proof of purchase (photocopy of the invoice).

In some cases the Customer Care Representative could request to have the parts returned to the factory for inspection before providing replacement parts. These parts must be shipped prepaid to the attention of the Customer Care Department with the following information enclosed:

1. Model and serial number of the unit.
2. A concise description of the problem ('broken' is not sufficient).
3. Proof of purchase (photocopy of the invoice).
4. Return Authorization Number - provided by the Customer Care Representative.

Before contacting customer care, please note that the following items are not covered by the warranty:

- Costs for transportation, brokerage or export duties.
- Labor costs for removal and reinstallation.
- Costs for service calls to diagnose problems.
- Discoloration of stainless steel parts.
- Part failure due to lack of cleaning and maintenance, or use of improper cleaners (oven cleaner).

## Parts List

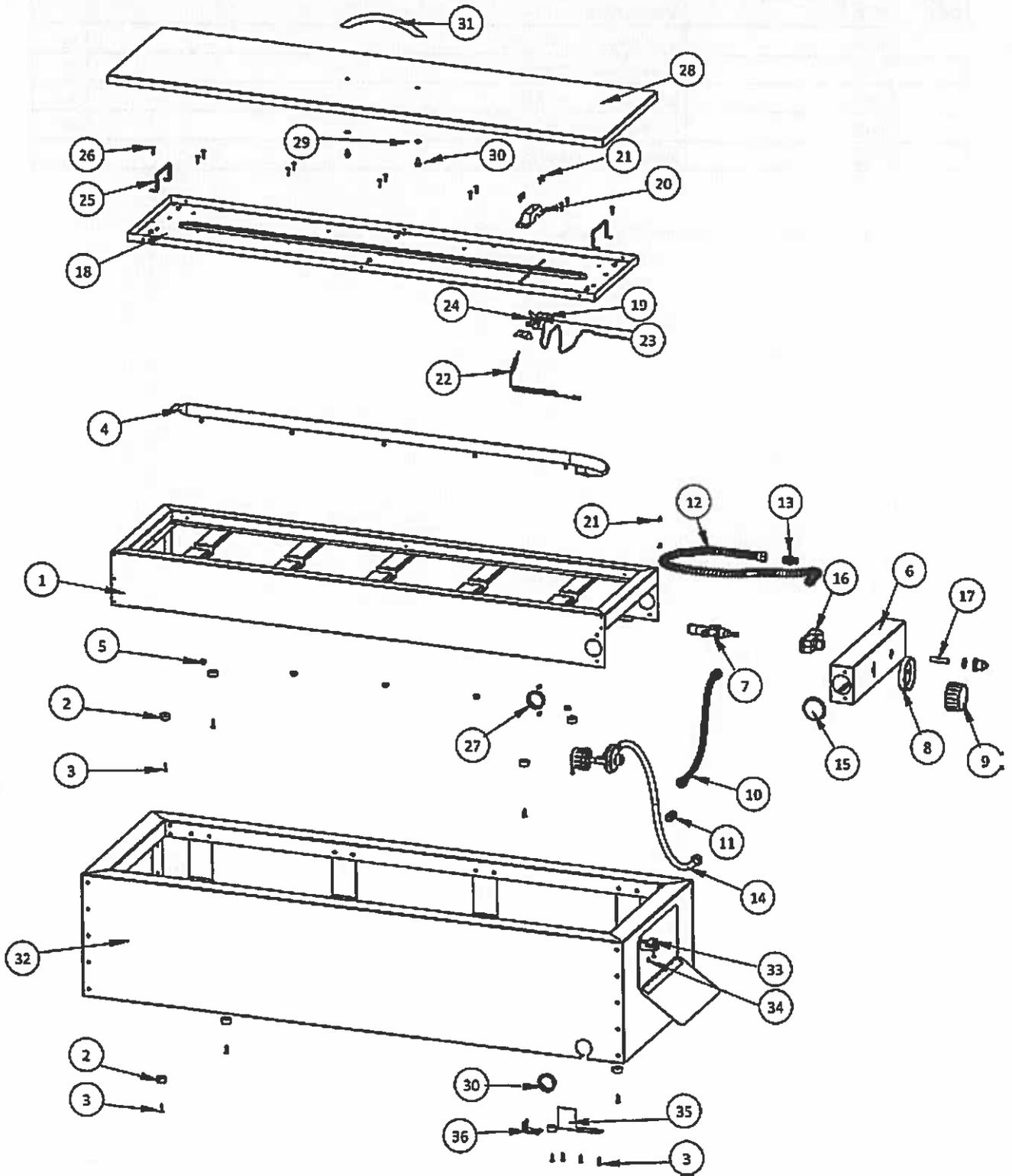
Item	Part#	Description	
1	n010-0699	base	x
2	w272-0001	foot, rubber	x
3	n570-0013	#8 x 5/8" screw	x
4	n100-0043	main burner	x
	n565-0008	replacement screen	x
5	n450-0025	1/4" - 20 nut	x
6	n475-0289	control panel	x
7	n725-0049	safety valve	x
8	n051-0007	control knob bezel	x
9	n380-0016r	burner control knob	x
10	n720-0044	flex connector 12" X 3/8"	x
11	n255-0027	union fitting 3/8" - 3/8"	x
12	n010-0281	flex connector 30" X 3/8"	x
13	w455-0076	orifice propane #43	p
	n455-0066	orifice natural #25	n
14	w530-0023	regulator hose assembly	p
15	n510-0012	plug,black snap in 1 3/4"	x
16	n357-0013	igniter 1 spark - AAA 1.5V	x
17	n043-0002	battery, AAA 1.5V	x
18	n710-0071	glass tray	x
19	n080-0274	bracket electrode - thermocouple	x
20	n585-0077	wind shield	x
21	n570-0022	#8-32x3/8 screw	x
22	n680-0001	thermocouple	x
23	n240-0028	electrode c/w lead	x
24	n570-0008	#8x1/2" screw	x
25	n325-0074	handle glass tray	x
26	n570-0013	#8 x 5/8" screw	x
27	n105-0002	bushing snap 1.5"	x
28	n200-0095	cover unit	x
29	n735-0003	1/4" lock washer	x
30	n570-0073	1/4-20 X 3/8 screw	x
31	n325-0049	handle cover	x
32	n010-0700hs	enclosure assembly	x
33	n430-0006	magnetic catch	x
34	n570-0058	6-32 X 1/4" screw	x
35	n080-0277	bracket supply cover	x
36	w080-0761	bracket tank retainer	x
37	n300-0002	glass embers - topaz 2 x 7.5lb	x
	n345-0001	natural gas hose 10ft	ac
	mega	glass embers - amber 1lb	ac
	megb	glass embers - blue 1lb	ac
	megk	glass embers - black 1lb	ac
	megr	glass embers - red 1lb	ac

## Parts List

Item	Part #	Description	
	mkga	glass embers - amber 6lb	ac
	mkgc	glass embers - clear 6lb	ac
	mkgk	glass embers - black 6lb	ac
	mkgb	glass embers - blue 6lb	ac
	mkgr	glass embers - red 6lb	ac

x - standard      p - propane units only      n - natural gas units only      ac - accessory

# Parts Diagram





**FAX TO: 705 727 4282**

# ACCESSORIES & PARTS ORDER FORM

PLEASE PRINT CLEARLY

CONTACT NAME: \_\_\_\_\_

SHIP TO : \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

TEL : \_\_\_\_\_

FAX : \_\_\_\_\_

EMAIL: \_\_\_\_\_

VISA OR MASTERCARD # : \_\_\_\_\_

EXPIRY DATE: \_\_\_\_\_

SIGNATURE: \_\_\_\_\_

QUANTITY	PART NUMBER	DESCRIPTION

TAXES MAY APPLY  
SHIPPING EXTRA

**IF CONFIRMATION IS REQUIRED PLEASE INCLUDE A FAX NUMBER OR EMAIL ADDRESS**



TÉLÉCOPIEZ AU: 705 727 4282

## BON DE COMMANDE POUR PIÈCES/ACCESSOIRES

NOM DU CLIENT \_\_\_\_\_

ADRESSE: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

TÉLÉPHONE : \_\_\_\_\_

FAX : \_\_\_\_\_

EMAIL: \_\_\_\_\_

# VISA OU MASTERCARD : \_\_\_\_\_ DATE D'EXPIRATION : \_\_\_\_\_

SIGNATURE: \_\_\_\_\_

QUANTITÉ	NUMÉRO DE PRODUIT	DESCRIPTION

LES TAXES PEUVENT S'APPLIQUER  
LES FRAIS D'EXPEDITION SUPPLÉMENTAIRE

SI VOUS DÉSIREZ RECEVOIR UNE CONFIRMATION, VEUILLEZ INCLURE UN NUMÉRO DE  
TÉLÉCOPIEUR OU UNE ADRESSE COURRIEL

**DEPARTMENT OF  
COMMUNITY SERVICES**

March 3, 2016

Kroll McNamara Evans & Delehanty, LLP  
Attn: Gregory Piecuch  
65 Memorial Road – Suite 300  
West Hartford, CT 06107

**Subject: Special Use Permit #1288 – 51 Isham Road – Bar Louie  
Final Planning Review Comments**

Dear Attorney Piecuch:

The Planning Division received the above-referenced revised plans and narrative response to previous staff comments. Based on a review of the revised information, staff notes that all planning and zoning aspects of the application have been satisfactory addressed.

If you have any questions please contact me at 860.561.7556.

Best Regards,



Todd Dumais  
Town Planner

C: Mark McGovern, Director of Community Services  
Subject File

Shared/SUP51IshamRoad\_SUP1288\_PlanningComments\_Final



**TOWN OF WEST HARTFORD**  
50 SOUTH MAIN STREET  
WEST HARTFORD, CONNECTICUT 06107-2485  
(860) 561-7555 FAX: (860) 561-7504  
<http://www.westhartford.org>  
*An Equal Opportunity/Affirmative Action Employer*

**From:** Ed Basanese [<mailto:ebasanese@yahoo.com>]  
**Sent:** Wednesday, February 24, 2016 3:21 PM  
**To:** Todd Dumais <[Todd.Dumais@WestHartfordCT.gov](mailto:Todd.Dumais@WestHartfordCT.gov)>  
**Cc:** Kathleen Basanese <[kmbasanese@gmail.com](mailto:kmbasanese@gmail.com)>  
**Subject:** 51 Isham Road - SUP #1288

Todd,

Thank you for your certified letter regarding the public hearing on Bar Louie Restaurant at 51 Isham Road in our Blue Back Square neighborhood.

We intend to be present at the March 7 meeting. Attached is a letter we would like to submit regarding this planned expansion in our neighborhood.

We are happy to welcome fun, new businesses. We appreciate the town's understanding of our desire for peace and quiet during the late night!

Thank you for your support!  
Sincerely,  
Ed and Kathy Basanese

# **E J Basanese**

85 Memorial Road #312 • West Hartford, CT 06107

March 7, 2016

Town of West Hartford  
Town Planning and Zoning Commission  
50 South Main Street  
West Hartford, CT 06107

Attn: Todd Dumais, Town Planner  
RE: SUP# 1288 – 51 Isham Road (BL, Restaurant Operation)

Dear Todd,

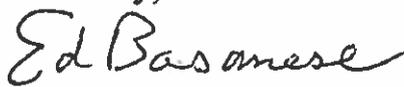
As longtime residents of The Heritage in Blue Back Square, we welcome Bar Louie Restaurant into our neighborhood!

We would like to be sure they understand the town noise regulations, and how important it is to us neighborhood residents that music and amplified sound cease no later than 10:00 pm each day. (*Town code section 123-6 and 123-13*)

If the restaurant has indoor music, or indoor amplified voice (such as trivia or other monologue) that will continue after 11:00 pm, we request they close their overhead doors and turn off any outdoor amplifier speakers after 11:00 pm to ensure the peace and quiet of our neighborhood.

We and other residents of Blue Back Square neighborhood look forward to many enjoyable visits to our new neighbor, Bar Louie!

Sincerely,



Ed Basanese

  
Kathy Basanese

[ebasanese@yahoo.com](mailto:ebasanese@yahoo.com)

Tel: (860) 904 9645 Mobile: (408) 504 2301

**TOWN PLAN AND ZONING  
COMMISSION**

**CERTIFIED MAIL**

February 22, 2016

**Re: 51 Isham Road (BL Restaurant Operation) – SUP #1288**

Dear Property Owner:

The following applications have been received by the Town Plan and Zoning Commission:

**51 Isham Road (BL Restaurant Operation)** – Application (SUP #1288) of the BL “Bar Louie” Restaurant Operation, LLC (Gregory Piecuch, Attorney) seeking Special Use Permit approval for a forty (40) seat outdoor dining area. The proposed outdoor dining area will have a steel railing enclosure, lighting, umbrellas, and propane heating units. (Submitted for TPZ receipt on February 1, 2016. Required public hearing scheduled for March 7, 2016.)

This application is set for public hearing on **Monday, March 7, 2016**, at 7:15 pm, Room 314, Town Hall, 50 South Main Street, West Hartford, Connecticut. You have received this notice because you are an abutting property owner. At this hearing, interested person(s) may be heard and written communication received. The application is available for public review in the Town Plan and Zoning Office, Room 214, Town Hall, 50 South Main Street, West Hartford, CT 06107 or by visiting the Town’s website at <https://www.westhartfordct.gov/gov/departments/pz/>, (click on Town Plan and Zoning Agenda and scroll to the application).

If you have questions or concerns regarding this application, please do not hesitate to contact my office at 860.561.7556.

Sincerely,



Todd Dumais  
Town Planner

cc: Subject File

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TOWN OF WEST HARTFORD

**TOWN OF WEST HARTFORD**  
50 SOUTH MAIN STREET  
WEST HARTFORD, CONNECTICUT 06107-2485  
(860) 561-7555 FAX: (860) 561-7400  
[www.westhartford.org](http://www.westhartford.org)

*An Equal Opportunity/Affirmative Action Employer*

**Brittany Bermingham**

51 Isham Rd. SUP #1288  
Fire Comments - Emailed to Greg Piecuch on 2.10  
CC - Todd Dumais

**From:** Todd Dumais  
**Sent:** Wednesday, February 10, 2016 2:33 PM  
**To:** 'Greg Piecuch'  
**Cc:** Brittany Bermingham  
**Subject:** FW: Staff Review - SUP Applications (1 of 2)

Greg,  
Please see the comments from the Fire Marshall below.

Todd Dumais  
Town Planner  
Town of West Hartford  
Department of Community Services: Planning & Zoning Division  
50 South Main Street | West Hartford CT 06107 | t 860.561.7556 | f 860.561.7504

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**From:** Mike Sinsigalli  
**Sent:** Wednesday, February 10, 2016 2:21 PM  
**To:** Brittany Bermingham <Brittany.Bermingham@WestHartfordCT.gov>; Aimee Eberly <Aimee.Eberly@WestHartfordCT.gov>; Bob Proctor <BobP@WestHartfordCT.gov>  
**Cc:** Todd Dumais <Todd.Dumais@WestHartfordCT.gov>  
**Subject:** RE: Staff Review - SUP Applications (1 of 2)

Brittany,

Review of the submitted plans, specifications and other application documents for the above noted project disclosed the following:

1. Neither the plan nor the application discuss the location of propane storage. Propane cylinders are not permitted in the building. Where will spare propane cylinders be stored and where will the heaters and cylinders be stored when not in use?
2. The patio enclosure incorporates an egress path from the restaurant. The latching on the gates is regulated as part of the means of egress. What type of latching hardware will be provided on the gates?

Michael Sinsigalli  
Assistant Fire Chief  
West Hartford Fire Department  
860-561-8308

*The fire that you prevent may be the one that would have taken your life!*

Please note email address change to [msinsigalli@westhartfordct.gov](mailto:msinsigalli@westhartfordct.gov)  
[Follow Us](#)

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**From:** Brittany Bermingham  
**Sent:** Wednesday, January 20, 2016 2:02 PM  
**To:** Aimee Eberly; Bob Proctor; Mike Sinsigalli

**TOWN PLAN AND ZONING  
COMMISSION**

**CERTIFIED MAIL**

February 2, 2016

Gregory Piecuch  
65 Memorial Road #300  
West Hartford, CT 06107

**SUBJECT: 51 Isham Road (BL Restaurant Operations, LLC) – SUP #1288**

Dear Attorney Piecuch:

At its regular meeting of Monday, February 1, 2016, the West Hartford Town Plan and Zoning Commission (TPZ) gave consideration to the following item:

**51 Isham Road (BL Restaurant Operations, LLC)** – Application (SUP #1288) of the BL “Bar Louie” Restaurant Operations, LLC (Gregory Piecuch, Attorney) seeking Special Use Permit approval for a forty (40) seat outdoor dining area. The proposed outdoor dining area will have a steel railing enclosure, lighting, umbrellas, and propane heating units. (Submitted for TPZ receipt on February 1, 2016. Suggest required public hearing be scheduled for March 7, 2016.)

The TPZ acted by **unanimous vote (5 -0)** (*Motion/Ahern; Second/O'Donnell*) (*O'Donnell seated for Freeman*) (*Donelson for Maresca*) (*Gillette seated for Seder*) to schedule this matter for public hearing on **Monday, March 7, 2016 at 7:15 P.M. in the Legislative Chamber, Room 314, West Hartford Town Hall, 50 South Main Street.**

You should plan to attend this meeting and be prepared to explain your proposal and answer the questions of the TPZ and of the general public.

Additionally, you are hereby advised that you are required to post a sign on the subject premises giving notice of the public hearing. Signs must be posted in a visible location from the street and must be installed at least seven (7) days before the date of the public hearing. Signs and an affidavit are available at the Town Planner's Office.

If you have any questions, please feel free to contact the Planning Staff at 860.561.7555.

Sincerely,



Kevin Prestage  
Chairman TPZ/IWWA

C: Ronald Van Winkle, Town Manager  
Joseph O'Brien, Corporation Counsel  
Essie Labrot, Town Clerk  
Subject File

Mark McGovern, Director of Community Services  
Duane Martin, Town Engineer  
Todd Dumais, Town Planner

Sd\tpz\decisionletter\2016\IshamRd51\_SUP#1288\_Feb16



TOWN OF WEST HARTFORD

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1.25.16 C: G. Piecuch  
T: Dumais

**Catherine Dorau**

Health Comments

**From:** Bob Proctor  
**Sent:** Monday, January 25, 2016 10:14 AM  
**To:** Catherine Dorau  
**Cc:** Brittany Bermingham; Todd Dumais; Aimee Eberly  
**Subject:** 51 Isham Rd. - Appllication (SUP # 1288) Outdoor Dining

Cathy,

It is our understanding that the Special Use Application is to allow for accessory outdoor dining at the Premisis (Bar Louie) pursuant to 177-37.2 of the West Hartford Code Of Ordinances. The restaurant will have approximately 180 indoor seats and the Applicant is proposing to have an additional 40 seats available for outdoor dining.

Please consider this to be our positive response to the application as required by the West Hartford Code of Ordinances.

Bob Proctor, RS  
West Hartford Bloomfield Health District

Engineering Comments



## MEMORANDUM

TO: Todd Dumais, Town Planner  
FROM: <sup>DJM</sup> Duane J. Martin, P.E., Town Engineer  
RE: BL Restaurant – 51 Isham Road  
DATE: January 22, 2016

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The Engineering Division reviewed the Special Use Permit for Outdoor Dining at 51 Isham Road and has no comments. The application is acceptable.

