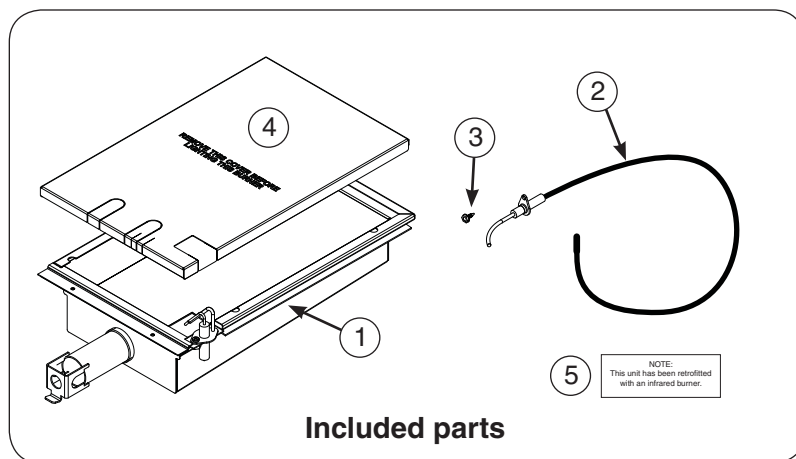




## INFRARED BURNER KIT INSTRUCTIONS

Model # IRB-18



### PARTS INCLUDED

1. Infrared burner
2. Ignitor wire assembly
3. Self-tapping sheet-metal screw
4. Infrared cover
5. Conversion label

### TOOLS REQUIRED

- Phillips screwdriver
- 9/16 open -end wrench
- 1/4 nut driver or socket wrench

Follow these instructions to install an infrared burner in your American Outdoor Grill.

**CAUTION:** Turn each of the burner control knobs to the OFF position and close the gas shut-off valve to the grill. Wait for the grill to cool completely before beginning this procedure.

## INSTALLATION

### REMOVING THE LEFT MAIN BURNER

1. Starting with a cool grill (see caution above), open the oven lid and remove the rotisserie rod if installed.
2. Remove the cooking grid and flavor grid from the left-most burner. Set the cooking grid aside. **The flavor grid will not be used with the infrared, and should be stored away.**
3. Remove the left-most burner by first removing the burner clip (see Fig. 1-1). Lift the back of the burner up and back (see Fig. 1-2) so that it pulls out from the forward fire wall opening and the orifice. Retain the burner clip and burner for future use, if desired.
4. Remove the drip tray completely from it's slot.

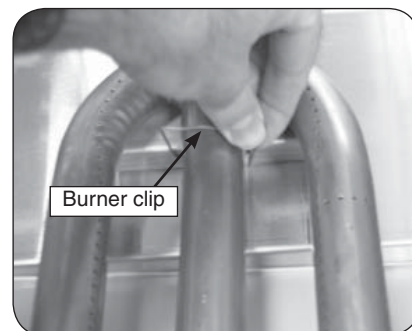


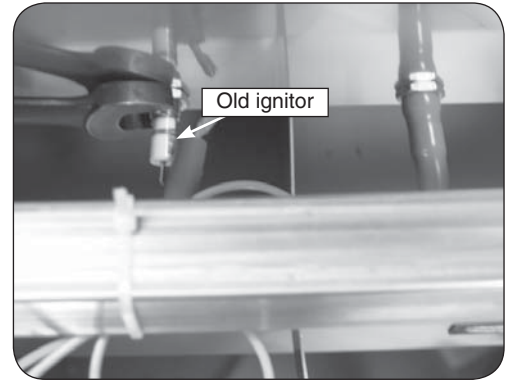
Fig. 1-1 Remove the grids and burner clip



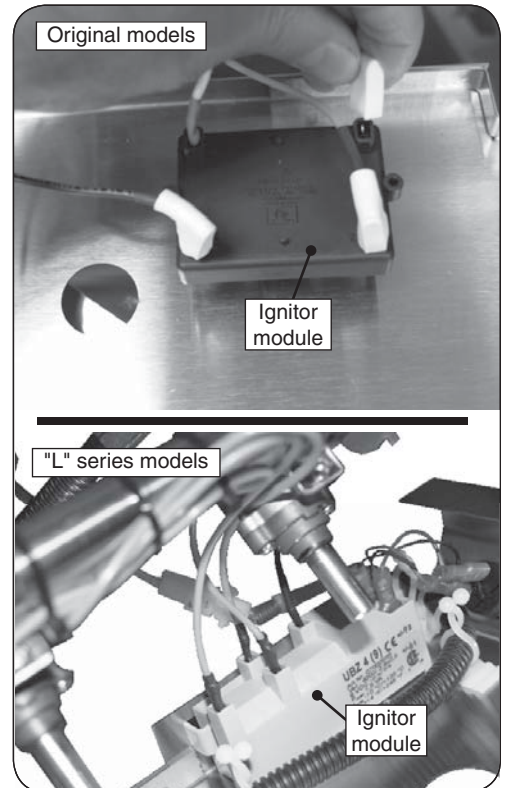
Fig. 1-2 Remove the burner

## INSTALLATION (cont.)

5. Remove the control panel. If needed, refer to the owner's manual included with your grill.
6. Remove the existing ignitor box by first loosening the nut on the faceplate side of the fire wall with a wrench. Disconnect the wire connector from the electrode and pull it through the hole (see Fig. 2-1). Unplug the other end and discard the old wire (see Fig. 2-2).



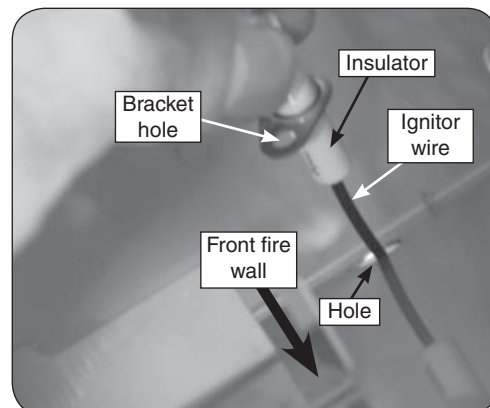
**Fig. 2-1** Remove old ignitor electrode



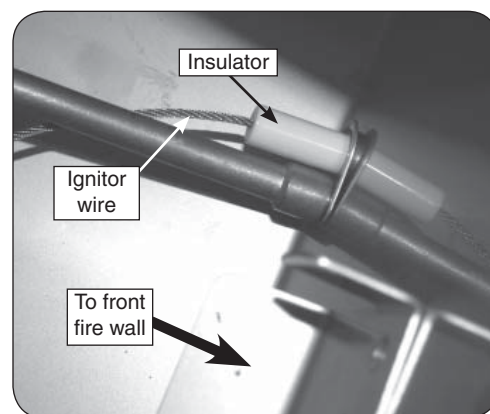
**Fig. 2-2** Remove old ignitor wire

## INSTALLING THE NEW INFRARED BURNER KIT

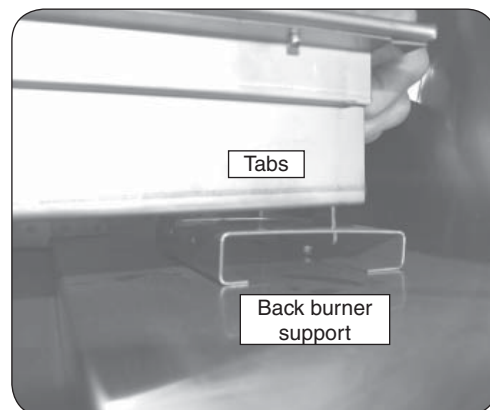
1. Locate the new ignitor wire assembly with the insulator and thread the insulated wire through the hole in the forward fire wall left by the old ignitor box, as shown in Fig. 3-1. Mark the fire wall through the hole in the bracket on the insulator and drill a hole (approx. 0.09 inch dia.) in the fire wall for the screw.
2. Attach the insulated portion of the ignitor wire assembly to the inside of the fire wall as shown using the self-tapping sheet-metal screw through the bracket hole and into the hole drilled in step 1 (see Fig. 3-2).
3. Position the new infrared burner gas inlet tube in the hole in the forward fire wall and over the orifice fitting, sliding it forward from behind the face frame, so the orifice is centered inside the burner gas tube. Set it gently onto the rear burner support, making sure the tabs on the back burner bottom each fit through their respective slots in the rear burner support. This is critical to the safe function of the grill. (See Fig. 3-3 and Fig. 3-4.)



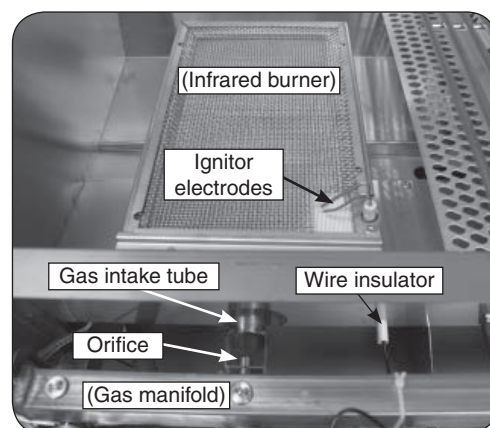
**Fig. 3-1** Slide the wire through the fire wall



**Fig. 3-2** Screw in the new wire insulator



**Fig. 3-3** Setting tabs into support



**Fig. 3-4** Infrared burner installed

## INSTALLATION (cont.)

4. Connect the bare end of the ignitor wire to the bottom of the electrode assembly on the infrared burner (see Fig. 4-1).
5. Attach the other end of the new ignitor wire assembly (the insulated end) to any connector on the back of the ignitor (see Fig. 4-2).

**Important:** Test the electrodes for spark before securing the face to the frame (see also the section on battery replacement in your manual).

6. Re-install the other ignition wires by plugging them into the terminals on the ignitor module (Fig. 4-2).

**Note:** The wires can be plugged into any terminal.

7. Affix the conversion label supplied with this kit to the inside of the fire wall behind the face so that it does not obscure any other labels (Fig. 4-3).
8. Reinstall the control panel.
9. Reinstall the drip tray.
10. Replace the cooking grid.

**Note:** **FLAVOR GRIDS ARE NOT TO BE USED** with infrared burners.

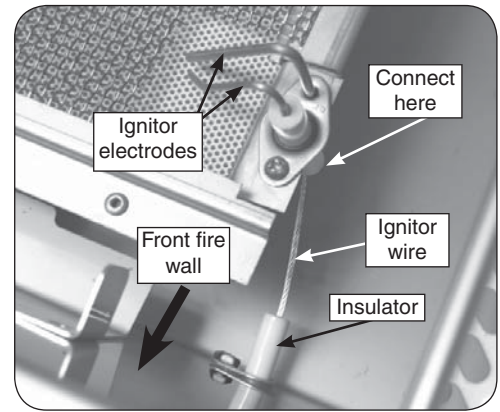


Fig. 4-1 Connect bare wire to electrode assy.

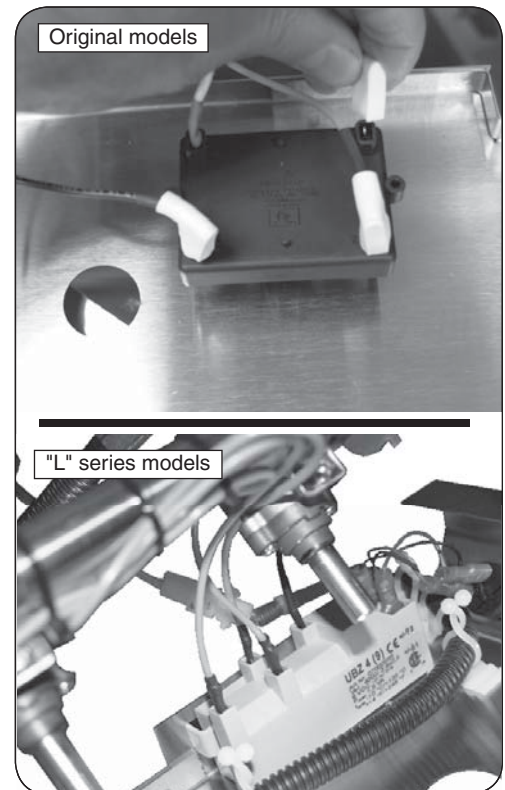


Fig. 4-2 Connect wire to the ignitor module



Fig. 4-3 Apply the conversion label

# INFRARED BURNER OPERATION

The infrared (IR) searing burner (optional) cooks with a powerful radiant heat.

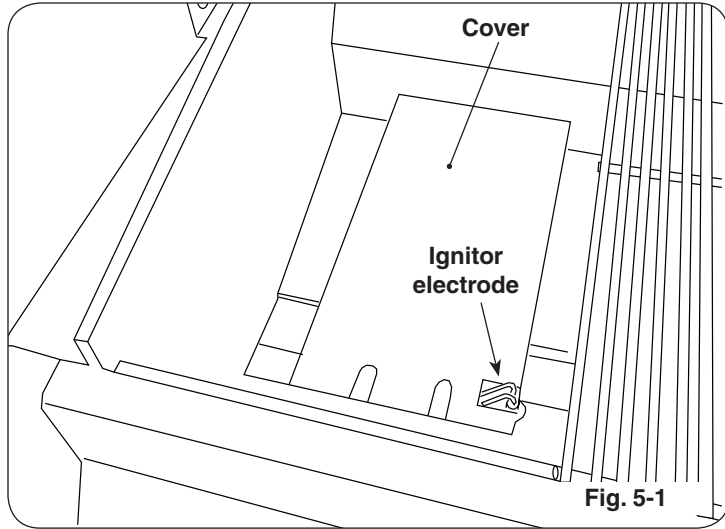


Fig. 5-1

Light the infrared burner following the LIGHTING INSTRUCTIONS in this manual or printed on the drip tray. Follow these guidelines when operating the Infrared burner:

- **DO NOT place food on the cooking grid until the IR burner glows orange (Fig. 5-3).** Drippings are heated and evaporate instead of sticking to and impairing burner function.
- **For cleaning purposes; always leave your burner on (after cooking) for an additional 5 minutes, to allow for a burnoff period. This is important to keep your burner clean and operating properly. As the burner is self cleaning (at full temperature); avoid the use of cleaners or abrasives.**
- When not in use, **always** cover the infrared burner with the stainless-steel cover. This protects the burner from drippings (from other cooking), airborne particles, and foreign objects (Fig. 5-2).
- Do not strike or scratch the burner ceramic as it may chip, crack, or break (Fig. 5-2).

**Important:** When grilling with the infrared burner, always place a cooking grid above it. The cooking grid must be removed for rotisserie cooking.

**CAUTION:** DO NOT operate your IR burner with the oven hood closed.

**CAUTION:** Never attempt to operate the IR burner with the protective cover in place.

## WARNING

Only handle the infrared burner cover when the unit is cold or with a well-insulated long-handled tool or heat resistant gloves.

### SIDE VIEW (with cover on)

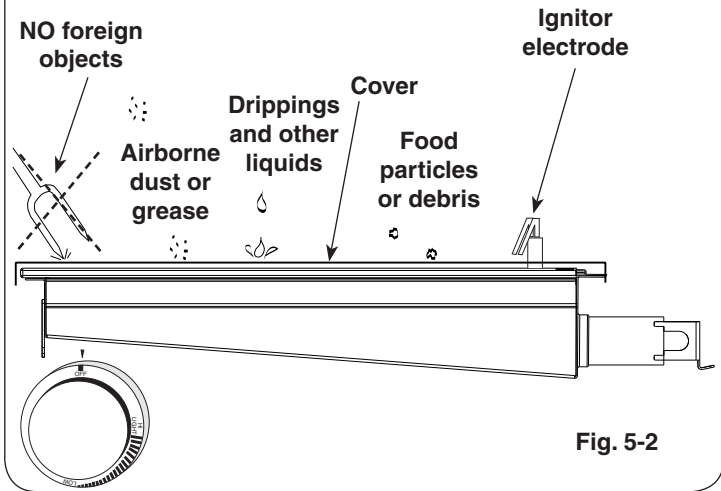


Fig. 5-2

Burner ceramic must be protected with cover when burner is not in use.

### SIDE VIEW (burner on HI LIGHT and glowing orange)

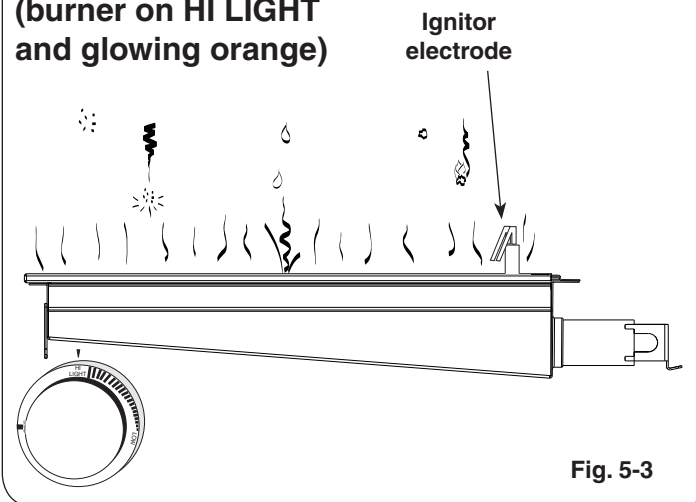


Fig. 5-3

Drips and particles evaporate before hitting infrared burner when cooking at the maximum setting.

**Note:** Vaporizer panels are not to be used with infrared burners.

To ensure proper operation, all infrared burners (back and main) must be operated on the HI setting for a minimum of 10 minutes. Thereafter, the flame may be lowered as desired.

**CAUTION:** Always monitor the infrared burner flame when operated on low, as it may blow out in high-wind conditions.



## NOTES PAGE

Please use this page to record any information about your unit that you may want to have at hand.