



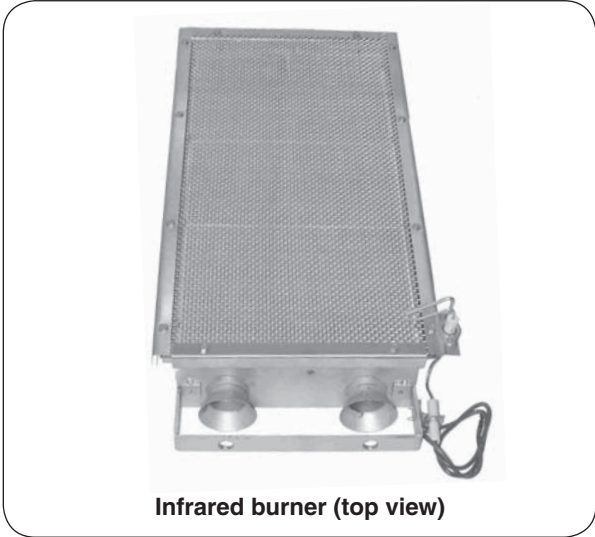
INFRARED BURNER

2 series Model # 3046

1 series Model # 3047

INSTALLER: Leave these instructions with consumer.
CONSUMER: Retain for future reference.

Important: READ THESE INSTRUCTIONS CAREFULLY BEFORE STARTING INSTALLATION OR USE.



The **Fire Magic infrared burner** is ideal for searing and fast cooking where needed, and gives a more intense heat than standard burners. Replacing 2 main burners (operated by one valve) with the infrared burner is quick and easily done by using the instructions set out below.

This infrared burner is **ONLY** compatible with grill systems that utilize **ONE** valve/knob for two individual burners. (Deluxe models with two-valve systems cannot accommodate an infrared burner.)

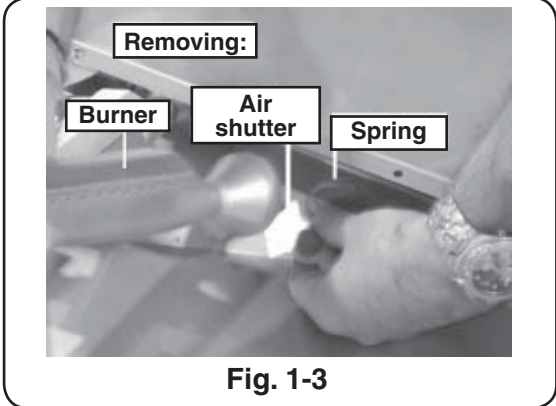
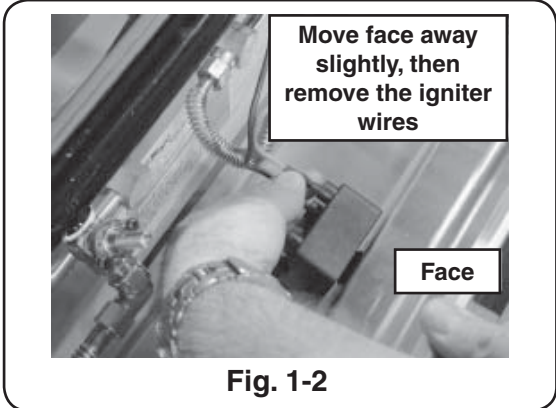
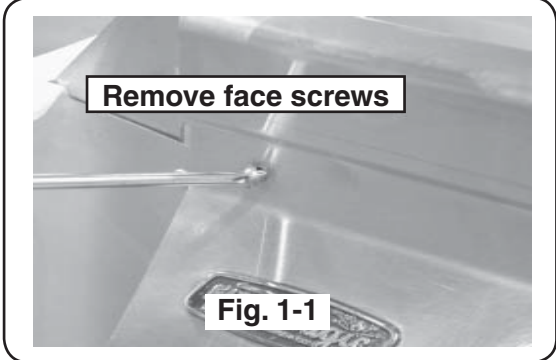
To make the installation of this unit trouble free, read this document thoroughly and then carefully follow the instructions given. Observe the cautions listed on the back page.

Note: Use your grill operating instructions to identify parts and locations mentioned in these instructions.

1. Remove the cooking grid and flavor grid from the two left-most burners. Set the cooking grid aside. **The flavor grid will not be used with the infrared burner, and should be stored away.**
2. Remove the face screws (Fig. 1-1) & burner valve knobs. Place aside for later use.
3. Pull out drip tray and carefully lift face away just enough (about 4" - 6") to enable you to reach behind face and disconnect the wires attached to the spark igniter (Fig. 1-2). Set the face safely aside.
4. Remove the two burners, air shutters, and the springs (Fig. 1-3) that you will replace with the infrared burner.

Note: The two far left burners should be replaced.

For Elite, Monarch, and Deluxe grills, the igniter box must also be removed. For Elite, Monarch, and Custom grills, the crossover box next to the burners must also be removed.

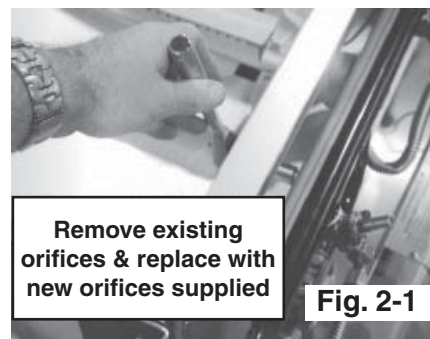


INSTALLATION (cont.)

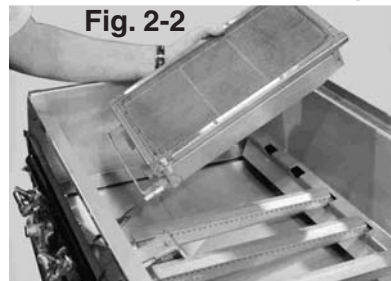
5. Remove and replace existing orifices (Fig. 2-1) with the ones supplied with your infrared burner. For 2 series units, supplied orifice size is #49 for natural gas and #57 for propane gas. For 1 series units, supplied orifice size is #53 for natural gas and #63 propane gas.
6. Carefully place the infrared burner into the firebox (Fig. 2-2), ensuring that:
 - a. the burner gas inlets (Fig. 2-3) face the front of the grill, **or the right on Deluxe models.**
 - b1. the black igniter wire passes up under the inner liner & over the manifold plate (see Fig. 2-4)

OR

 - b2. for the Deluxe, the wire wraps around the outside of the burner manifold and follows gas line - do not pass across inside of the firebox.
 - c. the infrared burner orifice ports fit over the orifices (Fig. 2-5).



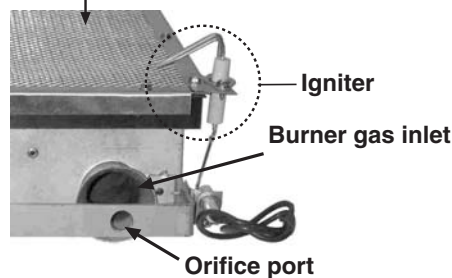
Inserting infrared burner after removal of burners, air shutters, & springs



← Front of grill Note: 2 left burners removed

Infrared burner ports

Fig. 2-3

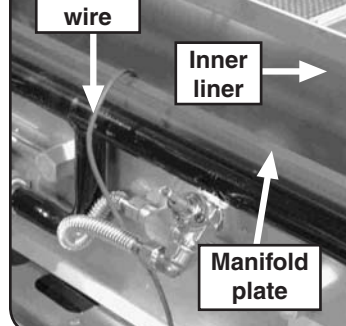


Infrared wire

Inner liner

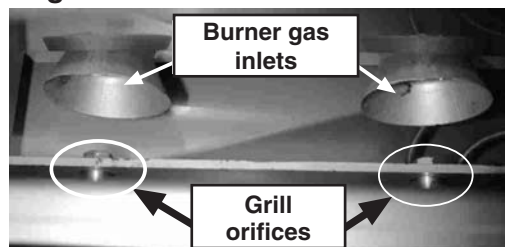
Manifold plate

Fig. 2-4



Pass the infrared igniter wire under the grill liner and over the manifold plate

Fig. 2-5



Slide infrared burner forward so that the orifice ports fit over the orifices

d. the rear hangers fit into the slots at the back of the firebox (see Fig. 3-1).

7. When the infrared burner is firmly in place (Fig. 3-2), connect the Infrared igniter wire to the spark igniter (when you replace the grill face) (Fig. 3-3) in the following configurations:

For Deluxe grills:

plug in the infrared burner igniter wire; re attach the ground wire.

For Regal & Custom grills WITHOUT backburners:

unplug the ground (green) wire from the ignition module and plug in the infrared burner wire.

For Regal & Custom grills WITH backburners and a 2-pole spark module:

the existing spark module must be replaced with a 4-pole module (**Part # 3199-48**). The installation instructions are supplied with the replacement module.

When it has been replaced, plug in your infrared burner wire to a spare pole, and add a ground wire (ground to grill manifold nut). Do not leave the 4th pole open, as this will affect the overall sparking potential.

Important: All plugs on the spark module must have a ground or igniter wire attached.

8. Carefully replace the face, checking all wires are connected to the spark igniter.
9. Replace the burner valve knobs. Test the spark igniter and look for a spark at all electrodes including infrared igniter. If spark is present, replace the cooking grids, and face screws. (DO NOT place the flavor grid on the infrared burner. It is not designed for use on an infrared burner, and should be stored away.) If no spark is detected check that the wiring is correctly connected to the spark igniter, and that battery has sufficient power. If in doubt replace the battery.

Important: Ensure the bare infrared igniter electrode wire does not touch the side of the infrared burner as this will cause shorting and no spark at the electrode tips (Fig. 3-4).

Fit infrared burner hangers into the slots at the back of the firebox

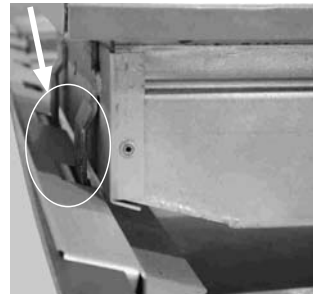


Fig. 3-1

Infrared burner in place

Note: No cross ignition between infrared and main burners will occur.



Fig. 3-2

Connect infrared wire to spark igniter.
(Note: Ground wire disconnected.)

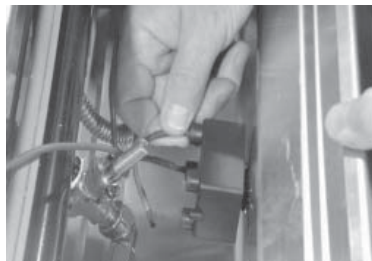


Fig. 3-3

Ensure bare igniter wire does not touch the side of the infrared burner



Fig. 3-4

INSTALLATION (cont.)

10. Turn on the gas and ignite as normal, ensuring your infrared burner lights. There will be no cross ignition to or from the infrared burner. Replace drip tray before cooking.

ALWAYS REMOVE THE INFRARED BURNER COVER BEFORE IGNITING THE INFRARED BURNER

ALWAYS REPLACE THE INFRARED BURNER COVER AFTER EACH USE.

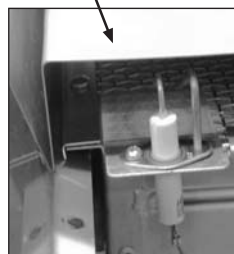
Note: Place the infrared burner cover over it so that the deep end (longer side) rests at the back of the burner, and the short end is at the front (see Fig. 4-1 & 4-2).

11. Place the silver "Important" label supplied on the oven handle above the infrared burner.

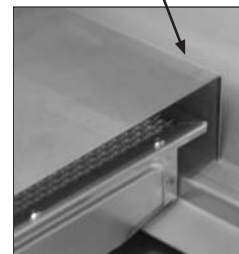


Fig. 4-1 Infrared burner in place

Note: Cover sits over spark igniter and the long side is at the rear.



Front of infrared burner



Rear of infrared burner

Fig. 4-2 Infrared burner cover in place

OPERATION

FOLLOW THE LIGHTING INSTRUCTIONS IN YOUR GRILL INSTALLATION AND OPERATION MANUAL.

Note: The infrared burner will take 5-9 seconds to ignite. THIS IS NORMAL. It will take 3-5 minutes to heat up.

IMPORTANT - OBSERVE THESE CAUTIONS:

1. THE INTENSE HEAT FROM AN INFRARED BURNER CAN CAUSE BURNS. USE EXTREME CAUTION WHEN USING YOUR INFRARED BURNER.
2. DO NOT OPERATE YOUR INFRARED BURNER WITH THE OVEN/HOOD CLOSED.
3. REMOVE THE INFRARED BURNER COVER BEFORE IGNITING THE INFRARED BURNER.
4. FLAVOR GRIDS ARE NOT TO BE USED WITH INFRARED BURNERS.
5. 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.
6. ALWAYS MONITOR THE INFRARED BURNER FLAME WHEN OPERATED ON LOW, AS IT MAY BLOW OUT IN HIGH-WIND CONDITIONS.
7. WHEN NOT IN USE, ALWAYS COVER THE INFRARED BURNER WITH THE COVER. THIS PROTECTS THE BURNER FROM DRIPPINGS (FROM OTHER COOKING), AIRBORNE PARTICLES, AND FOREIGN OBJECTS.
8. DO NOT ATTEMPT TO DISASSEMBLE YOUR INFRARED BURNER.

Important: Attach the supplied "Important" label to your oven/hood handle for safety and reference.

GENERAL NOTES

1. Infrared heat cooks differently than that produced from traditional burners. Infrared burners cook with an intense, direct heat that will immediately sear in the natural juices of your food, resulting in a more moist, flavorful food. However, the intense heat also reduces the cooking time of your food. If left on the grill too long the food may become dry or overcooked very quickly. **DO NOT LEAVE A GRILL COOKING FOOD UNATTENDED.**
2. For large or thick cuts of meat you may wish to use your infrared burner to sear the meat and then use the conventional burners to finish cooking the meat thoroughly. This will keep the meat from being overcooked.