



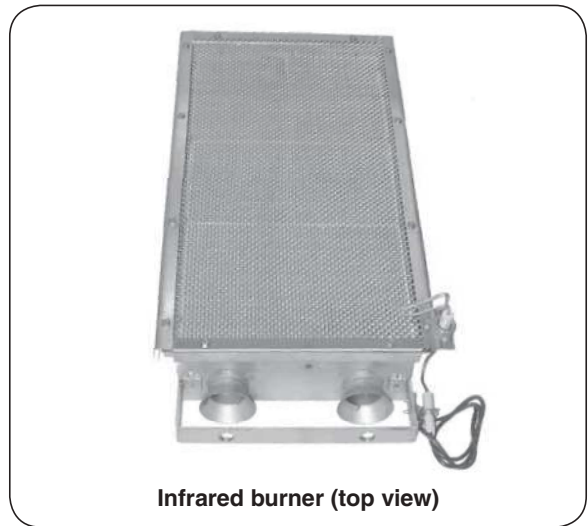
INFRARED BURNER

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.



Infrared burner (top view)

FITS ALL FIRE MAGIC STAINLESS STEEL UNIBODY GRILLS

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

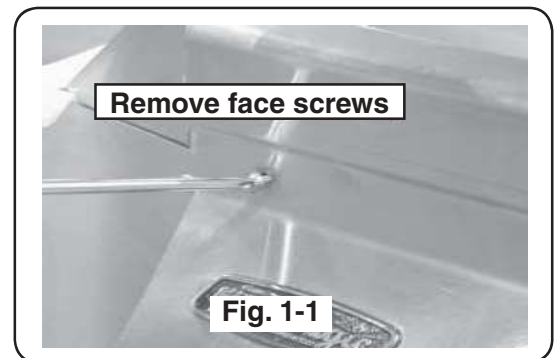
TO MAKE THE INSTALLATION OF THIS UNIT TROUBLE FREE, READ THIS DOCUMENT THOROUGHLY AND THEN CAREFULLY FOLLOW THE INSTRUCTIONS GIVEN. OBSERVE THE CAUTIONS LISTED ON THE BACK PAGE.

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

1. When they are cool enough to handle, remove cooking grids, and flavor grids (if equipped).
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 ignitor (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 IR burner.

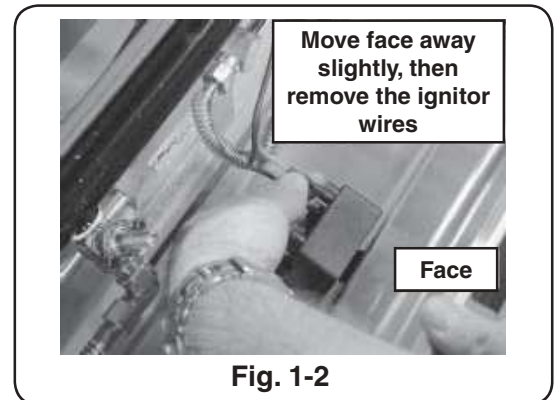
Note: The two far left burners should be replaced.

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



Remove face screws

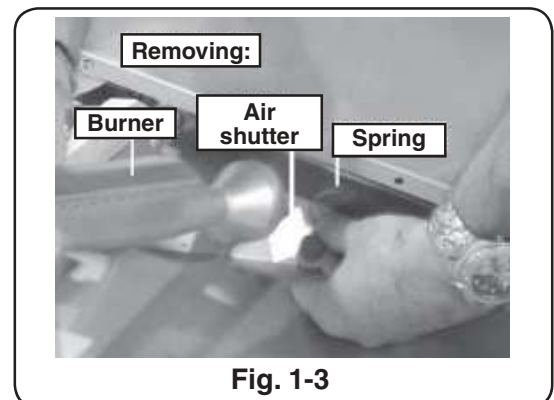
Fig. 1-1



Move face away slightly, then remove the ignitor wires

Face

Fig. 1-2



Removing:

Burner

Air shutter

Spring

Fig. 1-3

INSTALLATION (cont.)

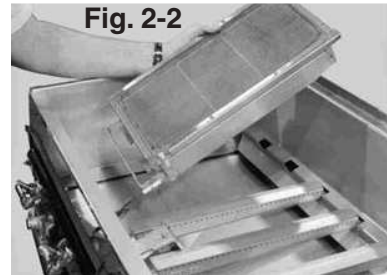
5. Remove and replace existing orifices (Fig. 2-1) with the ones supplied with your IR burner. For 2 series units, supplied orifice size is #49 for natural gas and #57 for propane gas. For 1 series units, supplied orifice size is #53 for natural gas and #63 propane gas.
6. Carefully place the IR burner 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 ignitor wire passes up under the inner liner & over the manifold plate (see Fig. 2-4)

OR

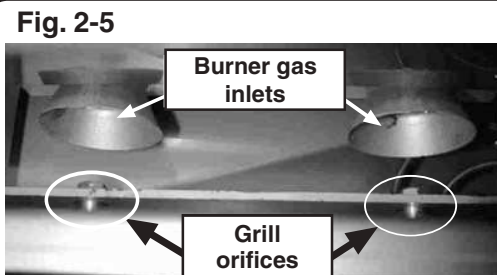
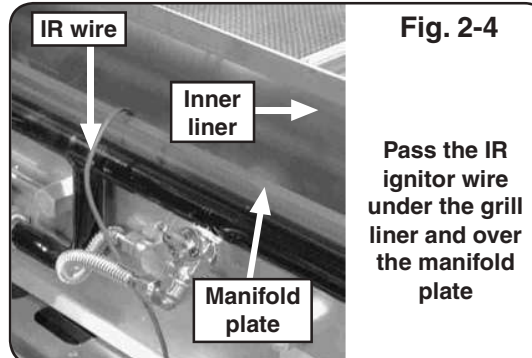
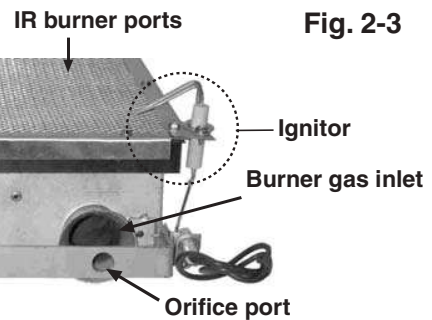
 - b2. for the Deluxe, the wire wraps around the outside of the burner manifold and follows gas line - do not pass across inside of the firebox.
 - c. the IR burner orifice ports fit over the orifices (Fig. 2-5).



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



← Front of grill Note: 2 left burners removed



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

INSTALLATION (cont.)

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

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

For Deluxe grills:

plug in the IR burner ignitor 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 IR 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 # 3199-34**). The installation instructions are supplied with the replacement module.

When it has been replaced, plug in your IR 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 ignitor wire attached.

8. Carefully replace the face, checking all wires are connected to the spark ignitor.
9. Replace the burner valve knobs. Test the spark ignitor and look for a spark at all electrodes including IR ignitor. If spark is present, replace flavor grids (**DO NOT** place a flavor grid on IR burner), cooking grids, and face screws. If no spark is detected check that the wiring is correctly connected to the spark ignitor, and that battery has sufficient power. If in doubt replace the battery.

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

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

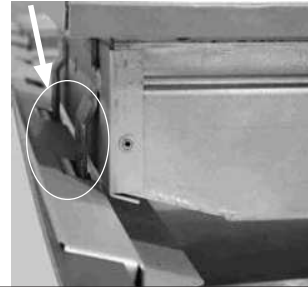


Fig. 3-1

IR burner in place

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



Fig. 3-2

Connect IR wire to spark ignitor. (Note: Ground wire disconnected.)

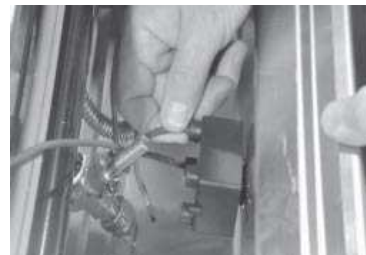


Fig. 3-3

Ensure bare ignitor wire does not touch the side of the IR burner



Fig. 3-4

INSTALLATION (cont.)

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

ALWAYS REMOVE THE IR BURNER COVER BEFORE IGNITING THE IR BURNER

ALWAYS REPLACE THE IR BURNER COVER AFTER EACH USE.

Note: Place the IR 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).

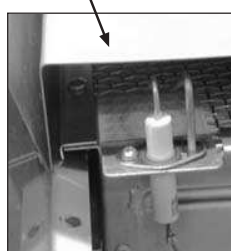
11. Place the silver "Important" label supplied on the oven handle above the IR burner.



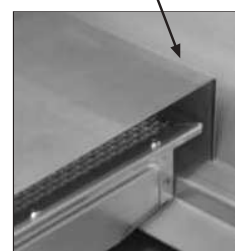
IR burner in place
Fig. 4-1

Fig. 4-2 IR burner cover in place

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



Front of IR burner



Rear of IR burner

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. DO NOT TURN THE IR BURNER DOWN BELOW MEDIUM - THE BURNER MAY GO OUT.

IMPORTANT - OBSERVE THESE CAUTIONS:

1. THE INTENSE HEAT FROM AN INFRARED BURNER CAN CAUSE BURNS. USE EXTREME CAUTION WHEN USING YOUR IR BURNER.
2. DO NOT OPERATE YOUR IR BURNER WITH THE OVEN/HOOD CLOSED.
3. REMOVE THE IR BURNER COVER BEFORE IGNITING THE IR BURNER.
4. WHILE COOKING, DO NOT TURN IR BURNER SETTING DOWN BELOW MEDIUM OR THE BURNER MAY GO OUT.
5. 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.
6. DO NOT ATTEMPT TO DISASSEMBLE YOUR IR 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. IR 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 IR 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.