

BARBECUE INFRARED BURNER INSTALLATION INSTRUCTIONS

2 Series Model # 3046

1 Series Model #3047

**FITS ALL FIRE MAGIC STAINLESS STEEL
UNIBODY BARBECUES**

Infrared burner (top view)



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

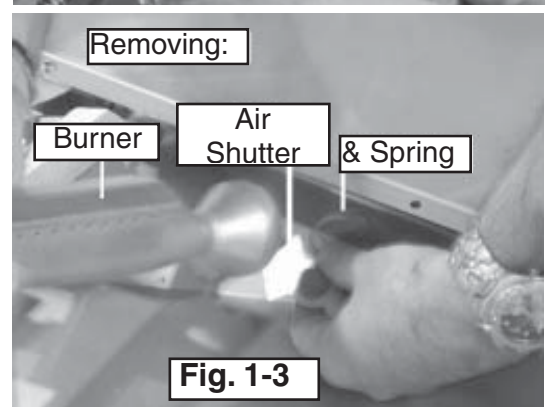
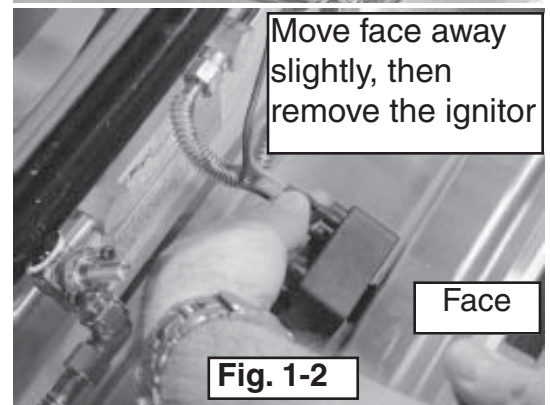
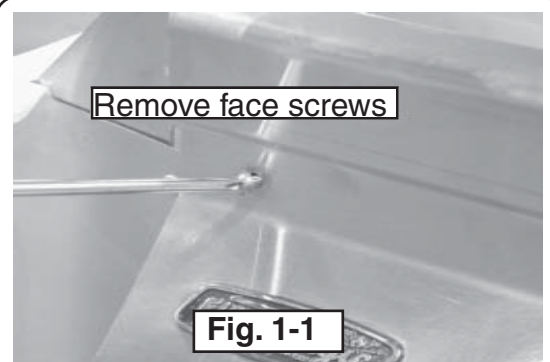
TO MAKE THE INSTALLATION OF THIS UNIT TROUBLE FREE, READ THIS DOCUMENT THOROUGHLY AND THEN CAREFULLY FOLLOW THE INSTRUCTIONS GIVEN. OBSERVE THE CAUTIONS LISTED ON THE BACK PAGE.

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

- Step 1.** When they are cold enough to handle, remove cooking grids, and flavor grids if equipped.
- Step 2.** Remove the barbecue face screws (Fig. 1-1) & burner valve knobs. Place to one side for use later.
- Step 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). Place the face safely to one side.
- Step 4.** Remove the two burners, air shutters, and the springs (Fig. 1-3) that you will replace with the IR burner.

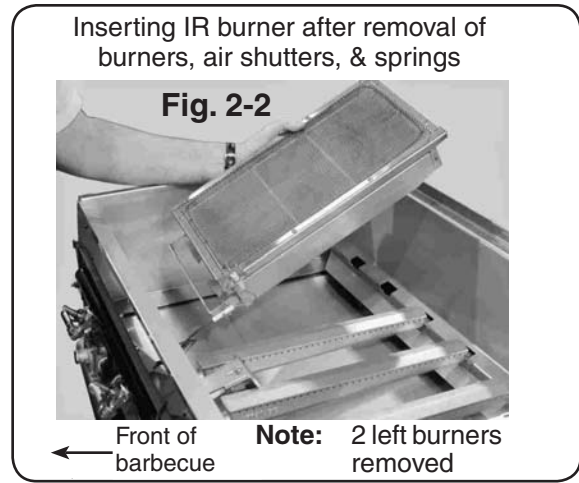
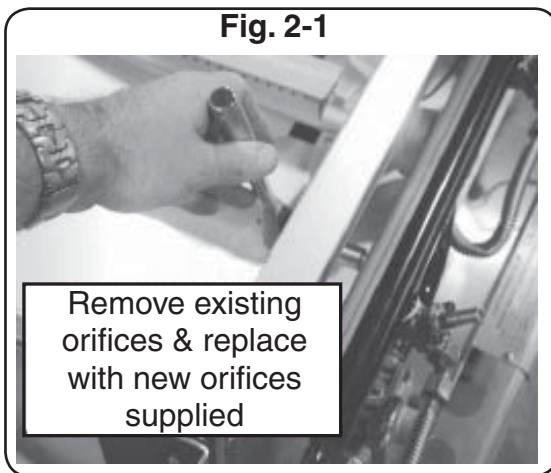
Note: The two far left burners should be replaced.

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



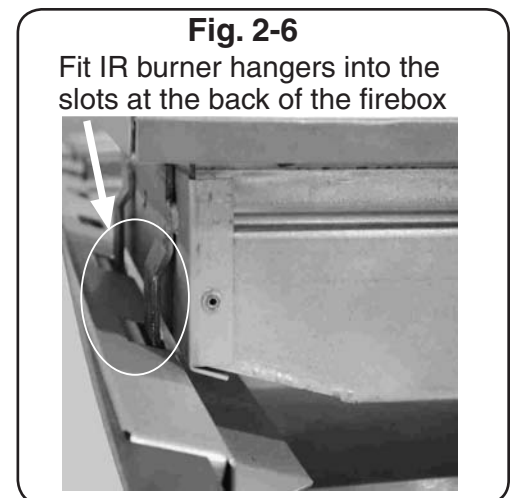
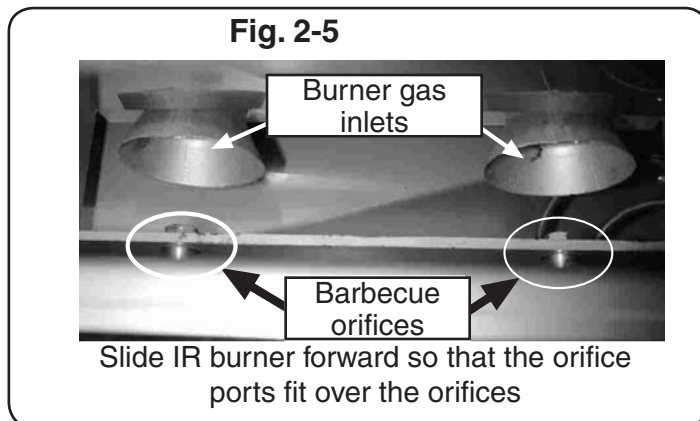
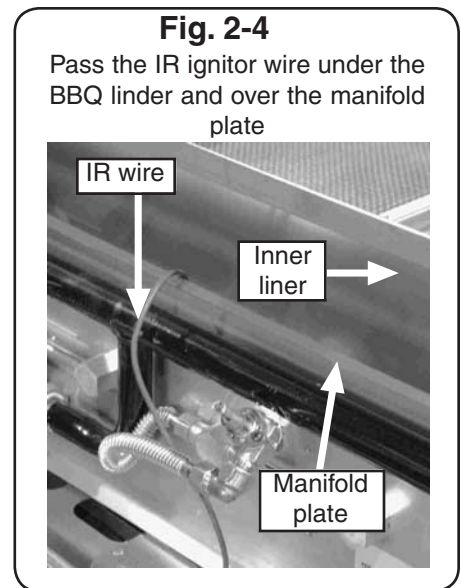
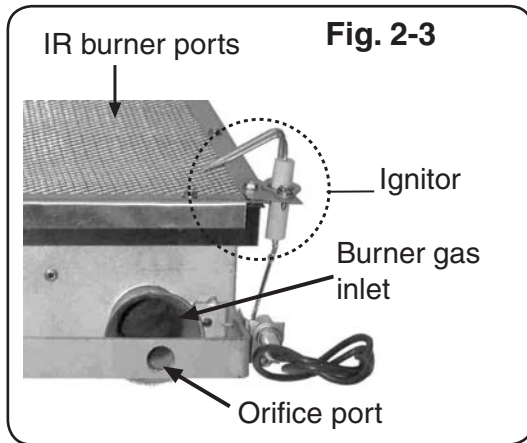
INFRARED BURNER INSTALLATION INSTRUCTIONS CONT (Steps 5-6)

Step 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.



Step 6. Carefully place the IR burner into the barbecue firebox (Fig. 2-2), ensuring that:

- a. the burner gas inlets (Fig. 2-3) face the front of the barbecue, **or the right on Deluxe models.**
 - b1. the black ignitor wire passes up under the inner liner & over the manifold plate (see Fig. 2-7)
- 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).
 - d. the rear hangers fit into the slots at the back of the firebox (see Fig. 2-6).



INFRARED BURNER INSTALLATION INSTRUCTIONS CONT. (Steps 7-10)

Step 7. When the IR burner is firmly in place (Fig. 3-1), connect the IR ignitor wire to the spark ignitor (when you replace the barbecue face) (Fig. 3-2) in the following configurations:

For Deluxe barbecues:

- plug in the IR burner ignitor wire; re attach the ground wire.

For Regal & Custom barbecues **WITHOUT** backburners:

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

For Regal & Custom barbecues **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 barbecue 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.

Step 8. Carefully replace the face of the barbecue, checking all wires are connected to the spark ignitor.

Step 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 (see Fig. 3-5).

Step 10. Turn on the gas and ignite your barbecue as normal, ensuring your IR burner lights. There will be no cross ignition to or from the IR burner. Replace drip tray before cooking. When you are not using your IR burner, 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. 3-3 & 3-4).

ALWAYS REMOVE THE IR BURNER COVER BEFORE IGNITING THE IR BURNER

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

Fig. 3-1

IR burner in place

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



Fig. 3-2



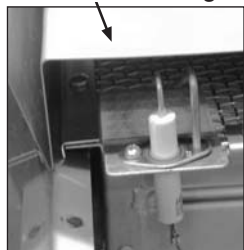
Connect IR wire to spark ignitor.
(**Note:** Ground wire disconnected.)



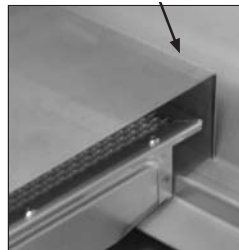
IR burner in place
Fig. 3-3

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

Fig. 3-4

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



Fig. 3-5

INFRARED BURNER OPERATING INSTRUCTIONS

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

REMOVE THE IR BURNER COVER BEFORE IGNITING THE IR BURNER

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 **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 BARBECUE 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.

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