

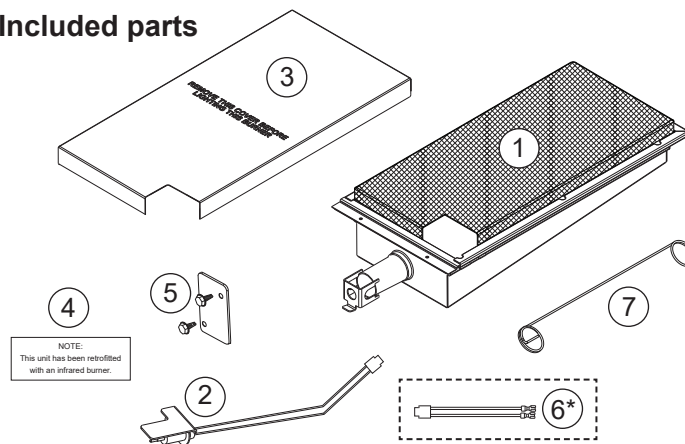
FIREMAGIC®

INFRARED BURNER KIT INSTRUCTIONS (HOT SURFACE IGNITION)

Model # 3056 (replaces #3050)

3065 (replaces #3060)

Included parts



PARTS INCLUDED

1. Infrared burner
2. Electrode assembly
3. Protective burner cover
4. Label
5. Cover plate
6. Adapter wire*
7. Wire extension match holder

TOOLS REQUIRED

- Phillips screwdriver
- Pair of needle-nose pliers
- 1/4" hex nut driver
- 3/8" hex nut driver

Table 1

Table 1	Infrared Orifice Chart	
	Kit Model # 3056	Kit Model # 3065
	Grill Models: A530, A/E660, A/E790, E1060	Grill Models: A430, A540
Natural Orifice	3001-45	3001-49
Propane (L.P.) Orifice	3001-55	3001-56

* The adapter wire (item #6) is provided for use with Echelon grills that are equipped with igniter buttons for lighting. (Push-to-light configurations do not require this adapter.)

INSTALLATION

REMOVING THE OLD BURNER

1. **Be sure the unit is completely cool, the control knobs are turned to the OFF position, the gas supply is shut off, the master/light switch is off, and the power supply is disconnected.**
2. Open the oven lid.
3. Remove the cooking grid and flavor grid from above the burner. Set the cooking grid aside. **The flavor grid will not be used with the infrared burner, and should be stored away.**
4. Remove the lighting tube. Remove the two hex nut screws using the 1/4" hex nut driver, pull the tube directly away from the grill fire wall and off the mounting pin and igniter electrode (see Fig. 1-1).

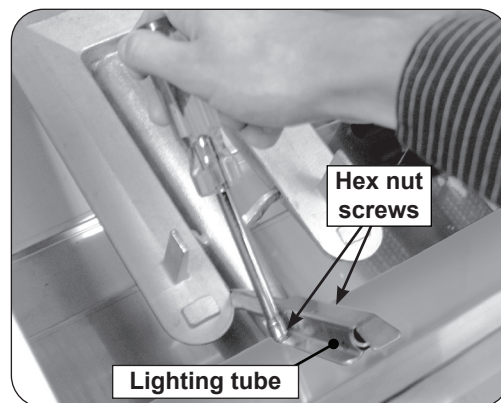


Fig. 1-1 Remove the lighting tube

Procedure continued on following page

INSTALLATION (cont.)

5. Remove the cotter pin from the right rear burner anchoring peg using needle-nose pliers. Pull it straight out of the cotter pin hole (see Fig. 2-1).

CAUTION: The burner is heavy.

6. Remove the existing main burner by lifting the pegs extending from under the back end of the burner out of the two (2) holes on the bottom of the oven. After the pegs have been freed, move the whole burner toward the back of the grill so that the burner gas intake pulls away from the gas orifice at the front fire wall of the grill (see Fig. 2-2). Then carefully lift the burner out and set it aside. Retain the clip with the burner so that they can be re-installed in the future if desired.
7. **The grill is equipped with a flame arrester kit for each main burner. This kit is only functional with the standard main burner, and must be removed for proper infrared burner operation.** Use pliers to remove the diverter tube by bending in each side and pulling it outwards (see Fig. 2-3), then reach in and remove the silicone gasket (see Fig. 2-4).

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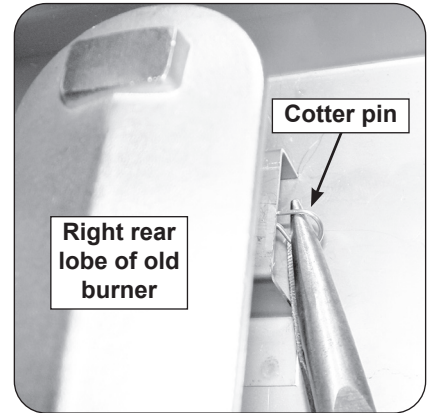


Fig. 2-1 Remove the cotter pin

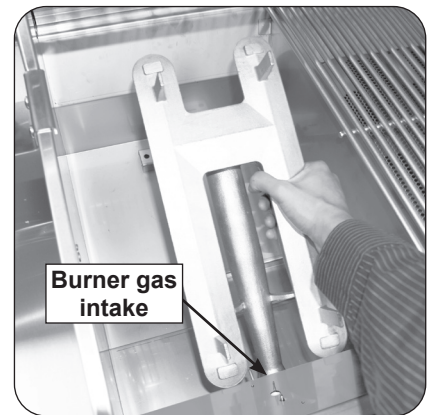


Fig. 2-2 Remove the burner

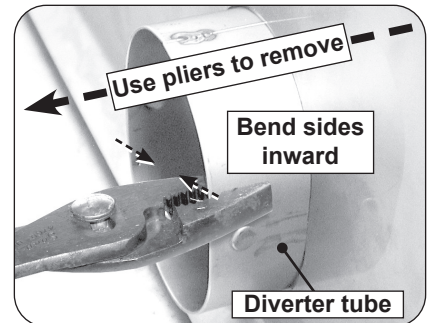


Fig. 2-3 Remove diverter tube

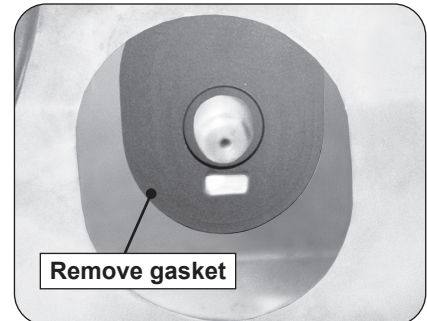


Fig. 2-4 Remove silicone gasket

INSTALLING THE NEW INFRARED BURNER

1. Use the $\frac{3}{8}$ " hex nut driver to remove the exposed gas orifice and replace it with the correct orifice for the new infrared burner included with your kit (See Table 1). See also Fig. 3-1, 3-2 and 3-3).

Note: You may need to lean over the oven and look back toward the inside front of the grill to see the orifice.

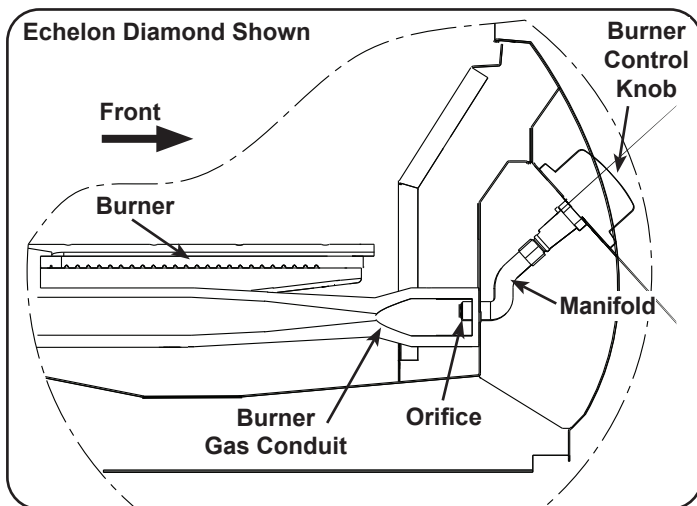


Fig. 3-3 Orifice location cut away side view

2. Remove the control panel. Refer to the owner's manual included with your grill.
3. Disconnect the existing electrode wires from the manifold wire harness or raceway, as applicable.
4. To remove the heat shield (if equipped), first cut the zip ties. Then lift the heat shield up and inward slightly to clear the diagonal slots hooked over the oven fire wall then pull away from the manifold (see Fig. 3-4).
5. Install the infrared burner by first sliding it over the orifice, then line up the two tabs in back of the burner with the two slots in the back of the grill and lower them carefully into place (see Fig. 3-5).

Procedure continued on following page

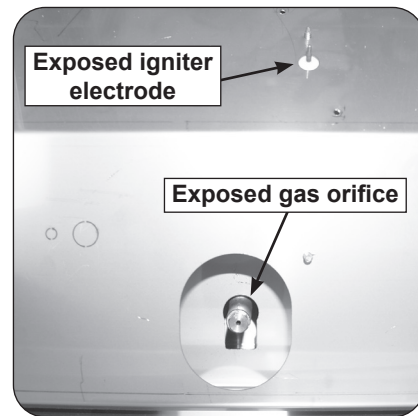


Fig. 3-1 Locate the gas orifice



Fig. 3-2 Replace the gas orifice

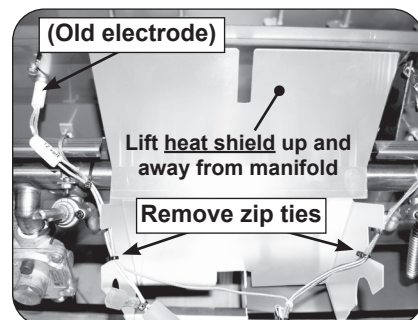


Fig. 3-4 Remove heat shield

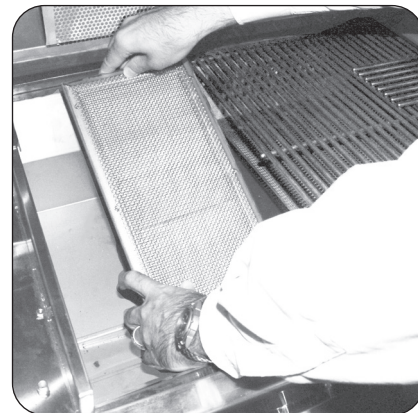


Fig. 3-5 Install new burner

INSTALLATION (cont.)

6. Carefully remove the knock-outs located in the forward firewall (see Fig. 4-1).
7. Slide the infrared electrode wire into the large knock-out hole. Secure the igniter assembly in place through the small knock-out with the provided screw and nut (see Fig. 4-2 and see 4-3).
8. Feed the infrared electrode wire through the hole in the manifold firewall and heat shield.
9. Connect the electrode wire to the available wire harness connector or raceway connector used to connect the old electrode (Fig. 4-3). Test the igniter by reconnecting the power and pressing the corresponding control knob (or igniter button) and observing that the tip of the igniter glows orange.

Note: On select Echelon grills, the adapter wire (provided) will need to be used to connect the new electrode wire to the main harness wire.

Procedure continued on following page

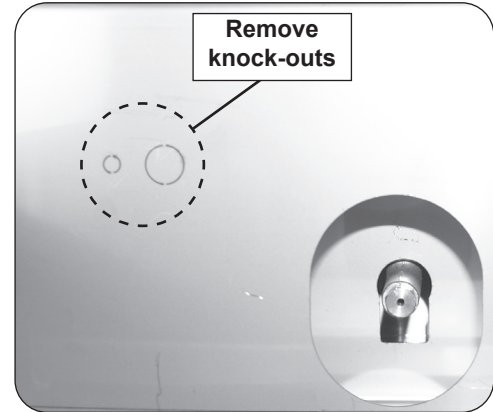


Fig. 4-1 Remove knock-outs

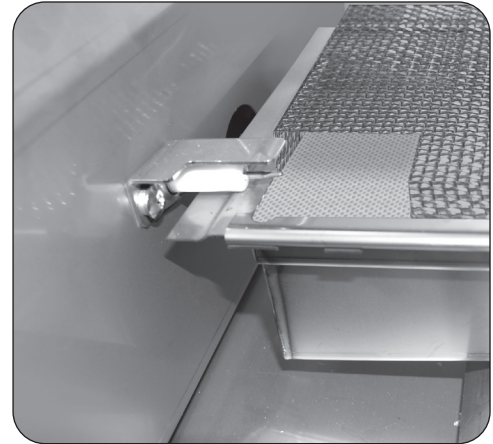


Fig. 4-2 New electrode

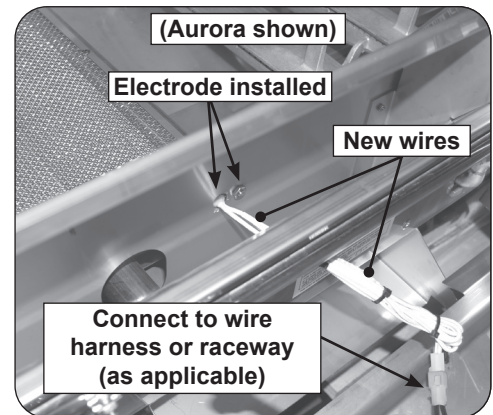


Fig. 4-3 Connect new electrode wires

INSTALLATION (cont.)

10. Remove the old igniter electrode from inside the control panel using a 1/4" hex nut driver. See Fig. 5-1.
11. Install the included cover plate to block the exposed holes from the old igniter electrode. See Fig. 5-2.
12. Reposition the heat shield by hooking the diagonal slots back over the sheet metal of the manifold fire wall.
13. Place the protective burner cover on the infrared burner.
14. Apply the conversion label supplied with this kit to the inside of the fire wall behind the control panel so that it does not obscure any other labels. See Fig. 5-3.
15. Reinstall the control panel and cooking grid.

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

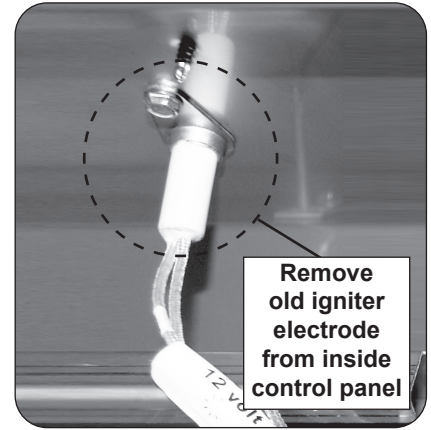


Fig. 5-1 Remove old igniter

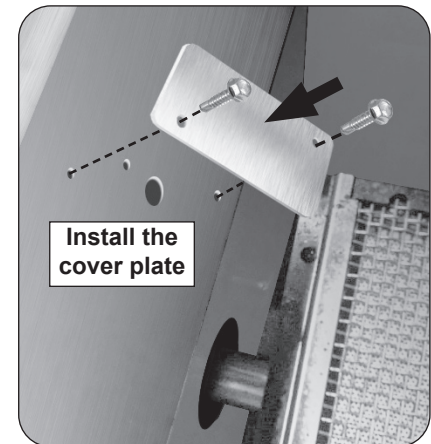


Fig. 5-2 Install cover plate



Fig. 5-3 Apply the conversion label

INFRARED BURNER OPERATION

The infrared searing burner cooks with a powerful radiant heat. Light the infrared burner following the LIGHTING INSTRUCTIONS found in the grill owner's manual or printed on the grill's drip tray. When lighting manually, use the included wire extension match holder to safely hold a lit match. Follow these guidelines when operating the Infrared burner:

- **DO NOT place food on the cooking grid until the infrared burner glows orange (Fig. 6-3).** Drippings are heated and evaporate instead of sticking to and impairing burner function.
- **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.**
- Refer to the CARE, CLEANING, & MAINTENANCE GUIDE provided with your grill for details on deep cleaning.
- When not in use, **always** cover the infrared burner with the stainless-steel cover. This protects the burner from drippings (from other cooking), water, airborne particles, and foreign objects (Fig. 6-2).

Important: Clean burners allow the gas to circulate and burn over the entire heating surface for powerful and even cooking.

- Do not strike or scrape the ceramic portion of the burner as it may chip, crack, or break (Fig. 6-2).

Note: Digital thermometer (if equipped with grill) does not give accurate readings for zones using infrared burners.

Important: When grilling with the infrared burner, always place a cooking grid above it.

CAUTION: Never attempt to operate the infrared 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.

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

Note: **Flavor grids are not to be used with infrared burners.**

Note: To ensure proper operation, all infrared burners 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.

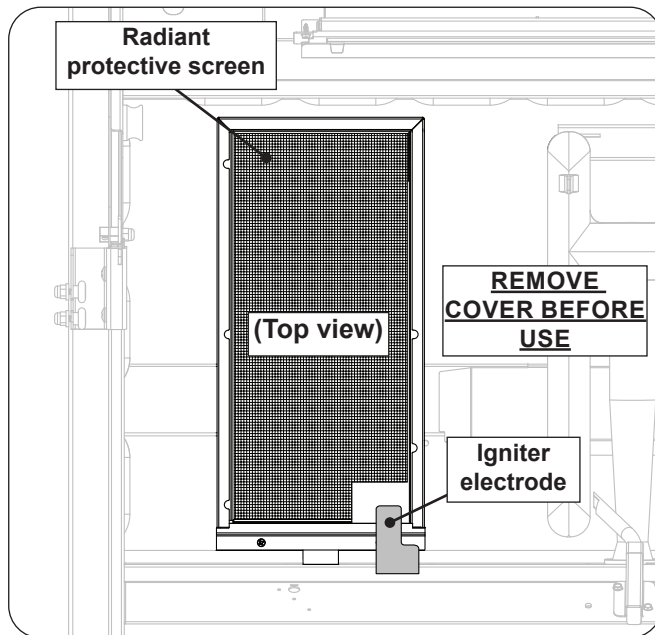


Fig. 6-1 Infrared burner overview

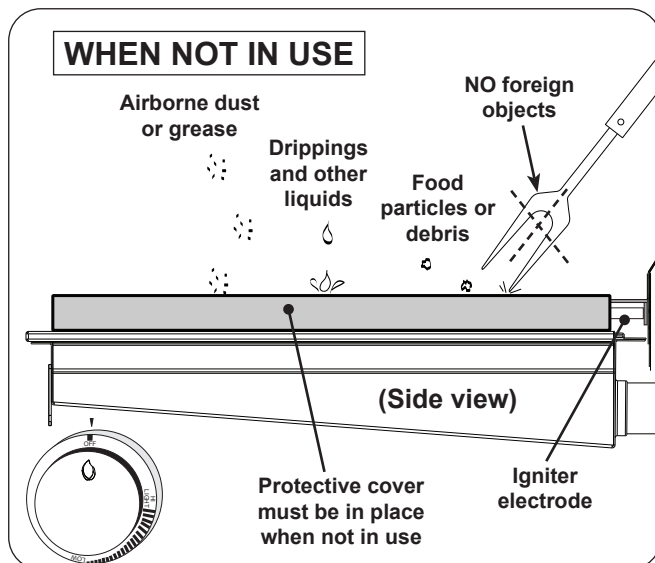


Fig. 6-2 Infrared burner - WHEN NOT IN USE

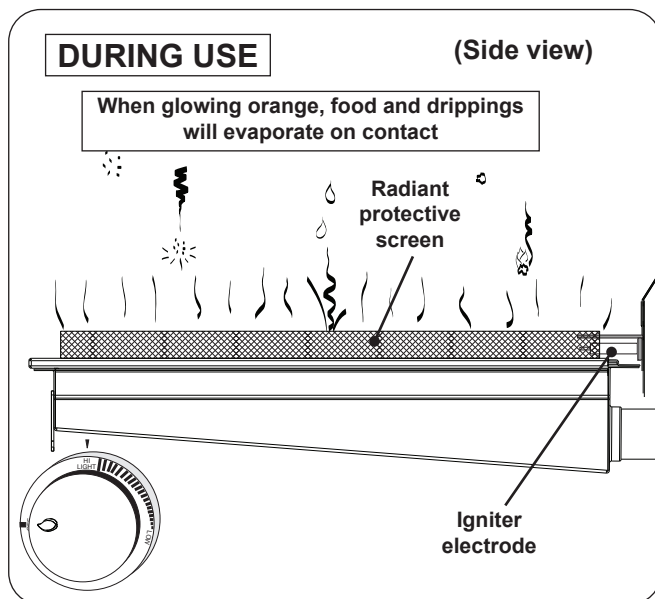


Fig. 6-3 Infrared burner - DURING USE