

How to Replace a Conventional Burner with Infrared Sear Burner

1. To install the optional infrared burner, begin by removing the far left cooking grid, flame stabilizing grid and zone divider.
2. Remove conventional burner by first removing the cotter pin that holds it in place, located on the bottom rear of the burner. With the cotter pin removed, remove the conventional burner.
3. Remove crossfire panel by removing the Phillips head screw in the middle that holds it in place. With the crossfire panel removed, place the infrared burner in place, leaving off the crossfire panel and flame tamer. Note: It is critical that the end of the infrared burner is installed appropriately onto the gas valve to ensure gas flows safely into the burner.
4. Replace the heat zone divider and cooking grid.

For additional information, contact us at 866-976-9510 or go to Blazegrills.com.

Preheating the Infrared Burner

Always preheat the entire grill before cooking. If the grill is already hot from cooking, you should still preheat the infrared burner on high for 3 minutes. Never place food over the burner until it is fully preheated to avoid clogging the ports and damaging the burner from grease drippings and food particles.

Infrared Burner Cleaning

To keep your infrared burner operating at maximum performance after each use, turn it on HIGH for 5-7 minutes with the hood open. This allows any food particles or grease drippings to burn away. Once your grill has cooled completely, use a soft brush or vacuum to remove any ash accumulation on the burner if necessary.

-CONTACT INFORMATION -

Blaze Outdoor Products: 7655 Airline Hwy, Baton Rouge, LA 70814 USA
Phone: 866-976-9510 email: CustomerService@BlazeGrills.com
Blazegrills.com