

BURNER ADJUSTMENTS

As all of American Heating Technologies products, the grills have also been tested in the factory before shipping. However, due to different gas pressures and heating values of different gas suppliers, burner flame adjustments might be necessary, especially when converting a unit from one type of gas to another. This adjustment could be made by reducing or enlarging the air inlets at the tip of the burners. Please see diagram (A). The goal of adjusting burner flames is to get a stable blue fire with no yellow tips and no lifting.

PROBLEM

SOLUTION

LIFTING:

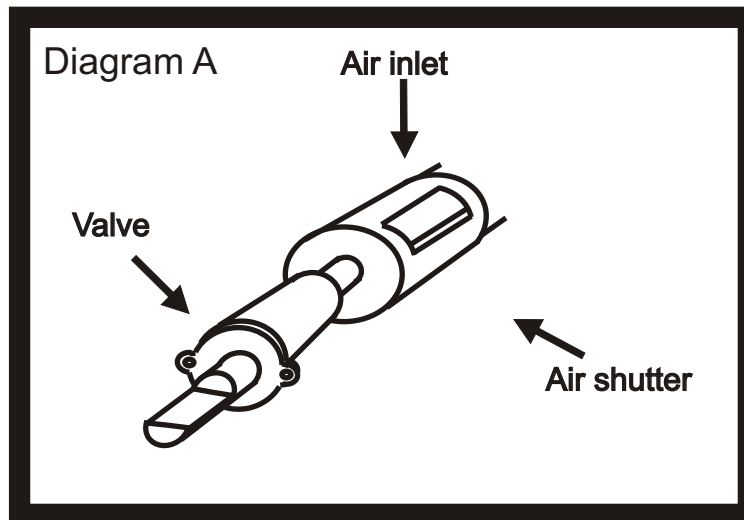
A gap between the burner and the flame as if the flame is not connected to that burner

Too much air going through the burner is causing this. Turn the air shutter dial to reduce air inlet holes while observing burner flames for changes.

YELLOW TIPS:

When the amount of air going into the burner is not enough, or burner ports are blocked by debris and other particles, causing the tips of the flame to look yellow

Turn air shutter dial to open air inlet and allow more air. Make sure all burner ports are clear of dust and other debris and particles.



LOW setting adjustment:

Adjust the burner "Low" setting by using a long stemmed flat-head screwdriver, inserting the screwdriver into the Burner Control Valve stem, and turn the adjustment screw (turn counter clockwise) producing a stable flame when the Burner Control Valve is set on "low." This applies to all operations.