

BURNER MAINTENANCE & CLEANING

Burner Maintenance And Cleaning (continued)

INFRA RED BURNER

GRILL BURNERS:

Make sure grills are not hot. Begin by removing the cooking grills off the gas grill, Grab the burner from the sides and gently lift the part resting on the burner bracket. Slide burner up and back gently making sure you do not brake the electrode.

BURNER CLEANING:

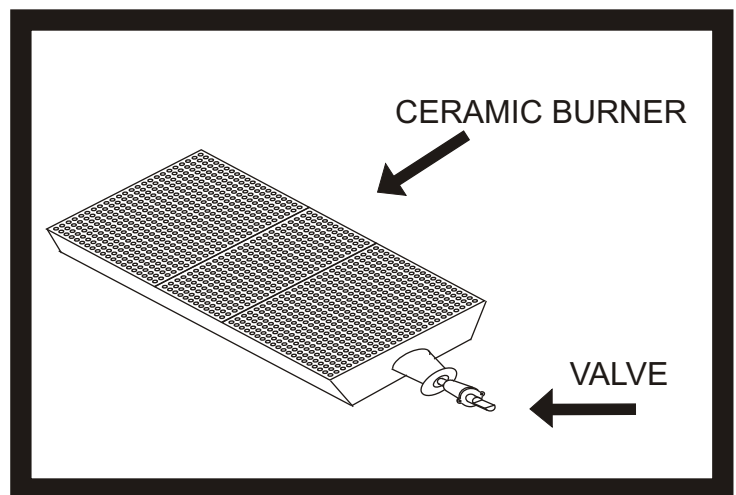
Brush of the metal screen. If necessary a vacuum can be used to lift debris out of the ceramic ports. IT IS JUST AS IMPORTANT TO CLEAN INSIDE THE GAS INTAKE PIPE (VENTURI) by a small and long brush. You should use a flashlight to make sure it is clean and there are no restrictions in the burner or the venturi.

ORIFICE CLEANING:

After the burner has been removed, remove the orifice and hold a flashlight through the opening to check for possible blockage. Use a needle to clean any debris. use extreme caution so you do not enlarge the hole or break off the needle.

REASSEMBLE THE BURNERS:

When replacing the burner, align the orifice with the center hole on Infra red burner. Slide the burner onto the orifice and rest the rear of the burner (the U shaped end) on the support rack at the back of the burner box. Make sure the burner is resting firmly and does not rock. Light all burners and check the flames for irregularities.



ATTENTION

If the burners are not centered firmly and correctly, a dangerous condition may occur that can cause personal injury and damage to your gas grill.

SPIDERS & INSECTS:

Sometimes spiders and insects may crawl inside burners and nest there. In this case, the gas will flow from the front of the burner. It can create a dangerous situation and start a fire behind the valve panel. This can damage the grill and make the operation of it unsafe..