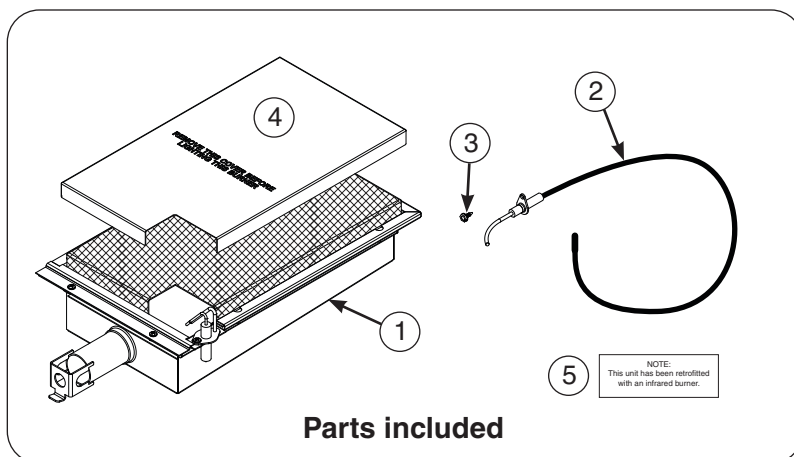




INFRARED BURNER KIT INSTRUCTIONS

Model # IRB-18



PARTS INCLUDED

1. Infrared burner
2. Igniter wire assembly
3. Self-tapping sheet-metal screw
4. Infrared cover
5. Conversion label

TOOLS REQUIRED

- Phillips screwdriver
- 9/16" open -end wrench
- 1/4" nut driver or socket wrench

Follow these instructions to install an infrared burner in your American Outdoor Grill.

CAUTION: Turn each of the burner control knobs to the OFF position and close the gas shut-off valve to the grill. Wait for the grill to cool completely before beginning this procedure.

INSTALLATION

REMOVING THE LEFT MAIN BURNER

1. Starting with a cool grill (see caution above), open the oven lid and remove the rotisserie rod if installed.
2. Remove the cooking grid and flavor grid from the left-most burner. Set the cooking grid aside. **The flavor grid will not be used with the infrared, and should be stored away.**
3. Remove the left-most burner by first removing the burner clip (see Fig. 1-1). Lift the back of the burner up and back (see Fig. 1-2) so that it pulls out from the forward fire wall opening and the orifice. Retain the burner clip and burner for future use, if desired.

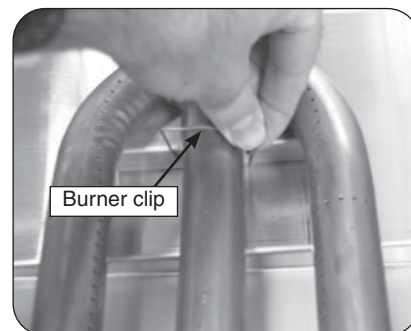


Fig. 1-1 Remove the grids and burner clip



Fig. 1-2 Remove the burner

5. Open the control panel. If needed, refer to the owner's manual included with your grill.

Note: Pull out the drip tray slightly and use to support the control panel when opening.

6. Remove the existing igniter box by first loosening the nut on the faceplate side of the fire wall with a wrench. Disconnect the wire connector from the electrode and pull it through the hole (see Fig. 2-1). Unplug the other end and discard the old wire (see Fig. 2-2).

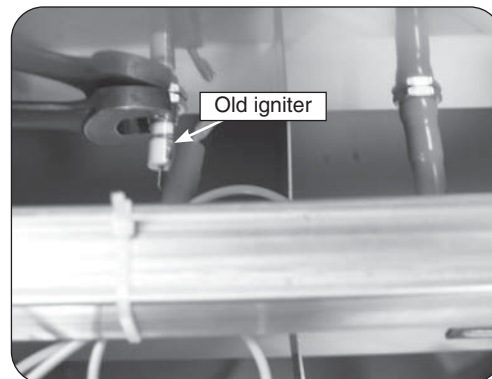


Fig. 2-1 Remove old igniter electrode

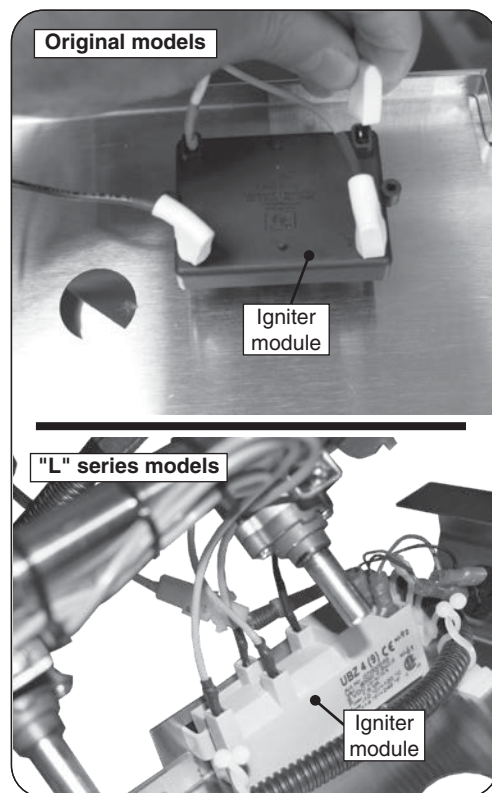


Fig. 2-2 Remove old igniter wire

INSTALLING THE NEW INFRARED BURNER KIT

1. Locate the new igniter wire assembly with the insulator and feed the insulated wire through the hole in the forward fire wall left by the old igniter box, as shown in Fig. 3-1.
2. Remove the knock-out next to the igniter hole. Attach the insulated portion of the igniter wire assembly to the inside of the fire wall and fasten using the provided screw and the knock-out hole (see Fig. 3-1 and Fig. 3-2).
3. Position the new infrared burner gas inlet tube in the hole in the forward fire wall and over the orifice fitting, sliding it forward from behind the face frame, so the orifice is centered inside the burner gas tube. Set it gently onto the rear burner support, making sure the tabs on the back burner bottom each fit through their respective slots in the rear burner support. This is critical to the safe function of the grill. (See Fig. 3-3 and Fig. 3-4.)

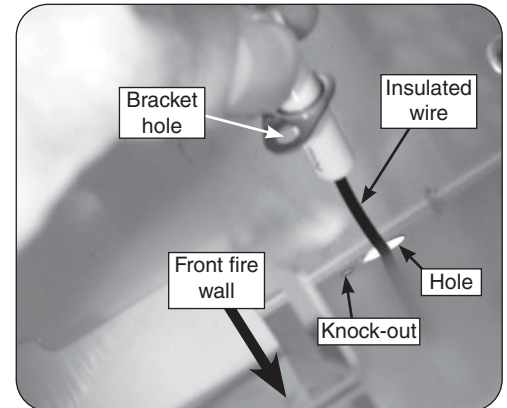


Fig. 3-1 Slide the wire through the fire wall

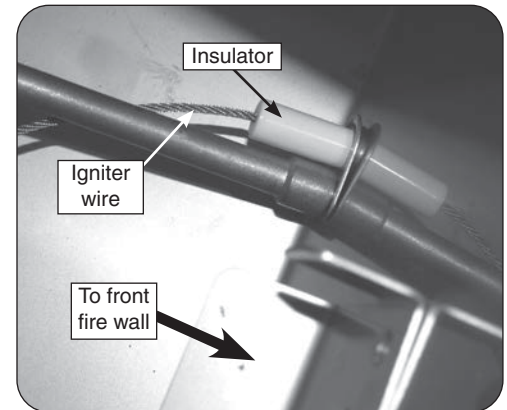


Fig. 3-2 Screw in the new wire insulator

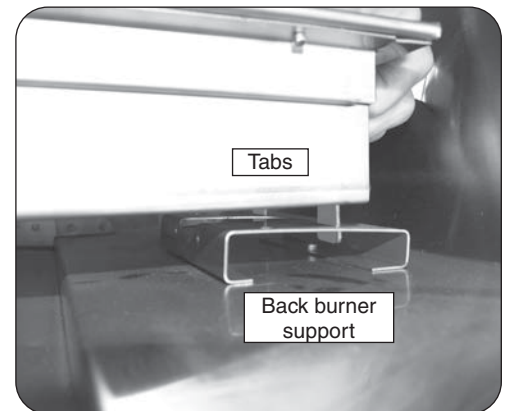


Fig. 3-3 Setting tabs into support

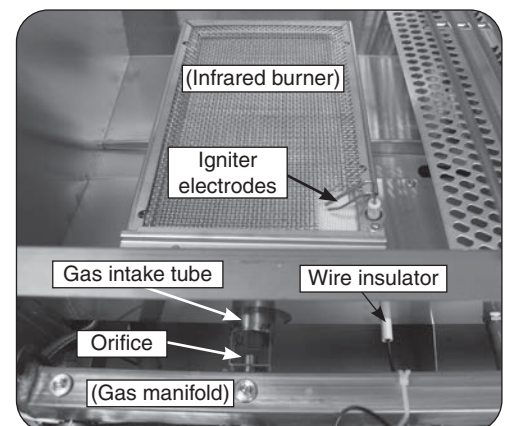


Fig. 3-4 Infrared burner installed

4. Connect the bare end of the igniter wire to the bottom of the electrode assembly on the infrared burner (see Fig. 4-1).
5. Attach the other end of the new igniter wire assembly (the insulated end) to any connector on the back of the igniter (see Fig. 4-2).

Important: Test the electrodes for spark before securing the face to the frame (see also the section on battery replacement in your manual).

6. Re-install the other ignition wires by plugging them into the terminals on the igniter module (Fig. 4-2).
7. Affix 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 (Fig. 4-3).
8. Reinstall the control panel.
9. Reinstall the drip tray.
10. Replace the cooking grid.

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

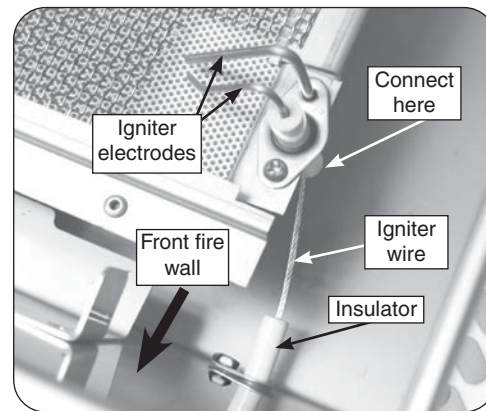


Fig. 4-1 Connect bare wire to electrode assy.

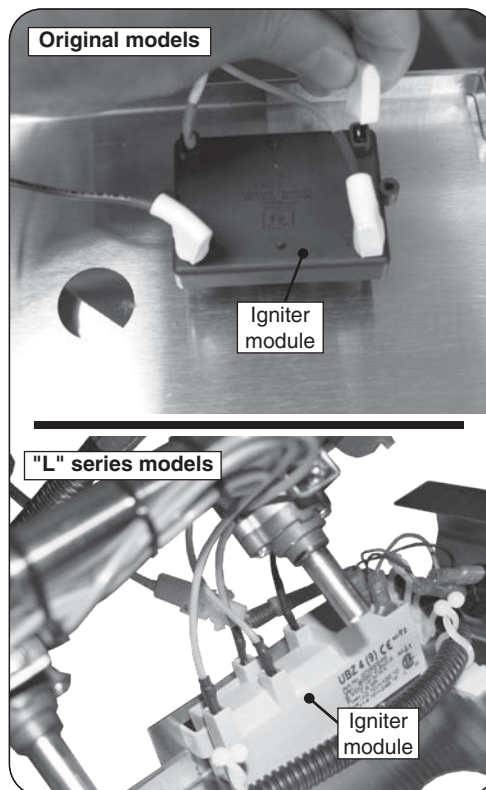


Fig. 4-2 Connect wire to the igniter module



Fig. 4-3 Apply the conversion label

INFRARED BURNER OPERATION

The infrared searing burner cooks with a powerful radiant heat.

Note: ONLY ONE INFRARED BURNER IS PERMITTED FOR USE ON AOG GRILLS.

Light the infrared burner following the LIGHTING INSTRUCTIONS found in this manual or printed on the grill's drip tray. When lighting manually, use the wire extension match holder included with your AOG grill 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. 5-3).** 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. 5-2).

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. 5-2).

Important: When grilling with the infrared burner, always place a cooking grid above it. The cooking grid must be removed for rotisserie cooking.

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: Vaporizer panels are not to be used with infrared burners.

To ensure proper operation, all infrared burners (back and main) 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.

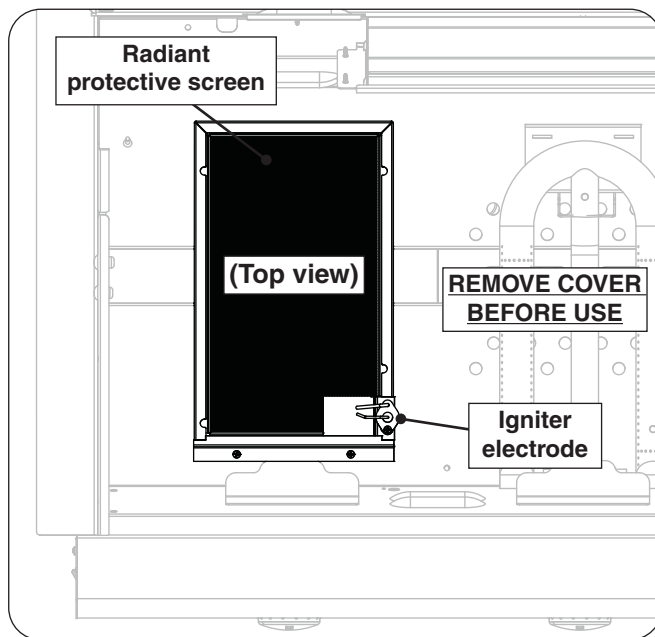


Fig. 5-1 Infrared burner overview

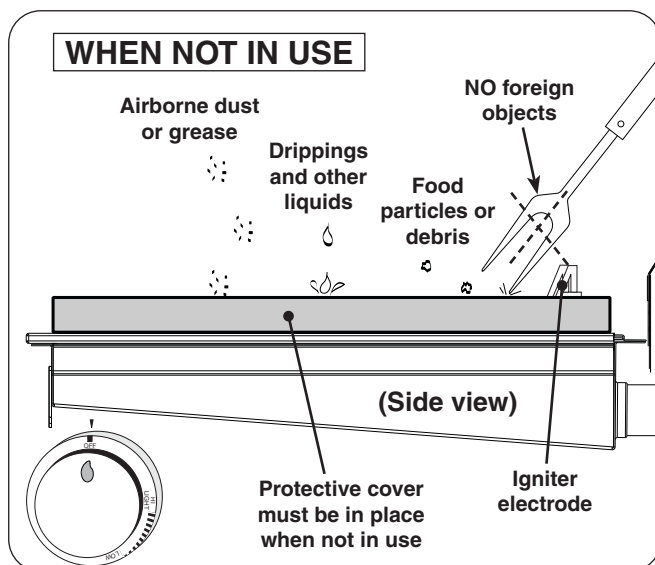


Fig. 5-2 Infrared burner - WHEN NOT IN USE

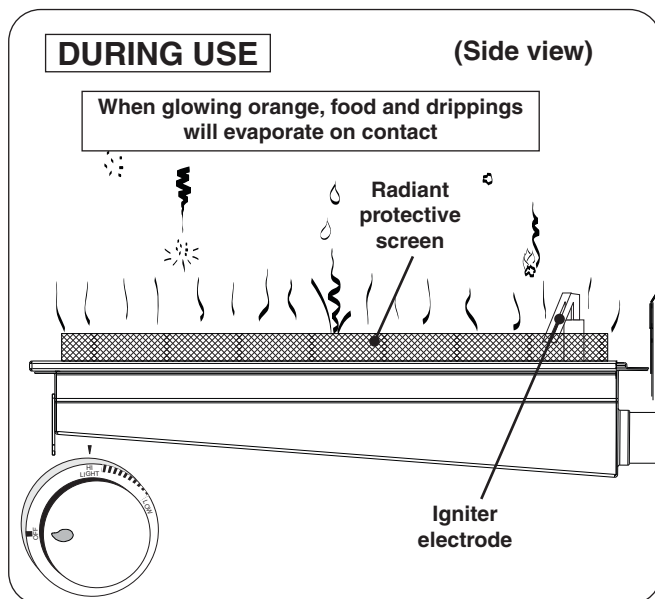


Fig. 5-3 Infrared burner - DURING USE

Please use this page to record any information about your unit that you may want to have at hand.