

BROILMASTER® PREMIUM GRILLS

Model Number: BSAVR-1

HOW TO REPLACE A CONVENTIONAL BURNER WITH AN INFRARED SEAR BURNER:

1. To install the optional infrared burner, begin by first removing the cooking grid, vaporizer and heat zone divider. The vaporizer will not be re-installed over the burner and cooking grid will be replaced with the v-grate.
2. Remove the bowtie burner by removing the cotter pins that hold it in place at the rear of the grill. Use needle nose pliers to remove the cotter pins. Once removed, lift and remove the bowtie burner.
3. Remove the far left crossfire hood only. The crossfire hood is a "T" shaped channel located between and towards the rear of the burners. The crossfire hood is removed by unscrewing the fastener which holds it in place. The crossfire will not be reinstalled.
4. Install the infrared burner into the grill in the same way that the bowtie burner was installed. Center the venturi tube over the orifice at the front of the grill and place the rear mounting over the pin at the rear of the grill.



WARNING



It is critical that the venturi tube is centered over the orifice before using the grill.

5. Replace the cotter pins to hold the burner firmly in place.
6. Replace the heat zone divider and install the new cooking v-grate, but not the vaporizer.
7. Burn off your new sear burner and v-grate on high before the first use. It is normal to see it smoke as it burns off the oils from manufacturing. Burn off until it is finished smoking (roughly 5 minutes).

TOOLS NEEDED:

- Needle Nose Pliers
- #2 Phillips Screw Driver

INFRARED SEAR BURNER INSTRUCTIONS

Infrared Sear Burner Care And Use Guide

PREHEATING THE INFRARED SEAR BURNER

Always preheat the infrared burner for 3 minutes on high before placing food over the burner. Never place food over the burner until it is fully preheated to avoid clogging the small ports and damaging the burner from grease drippings and food particles.

INFRARED SEAR BURNER CLEANING

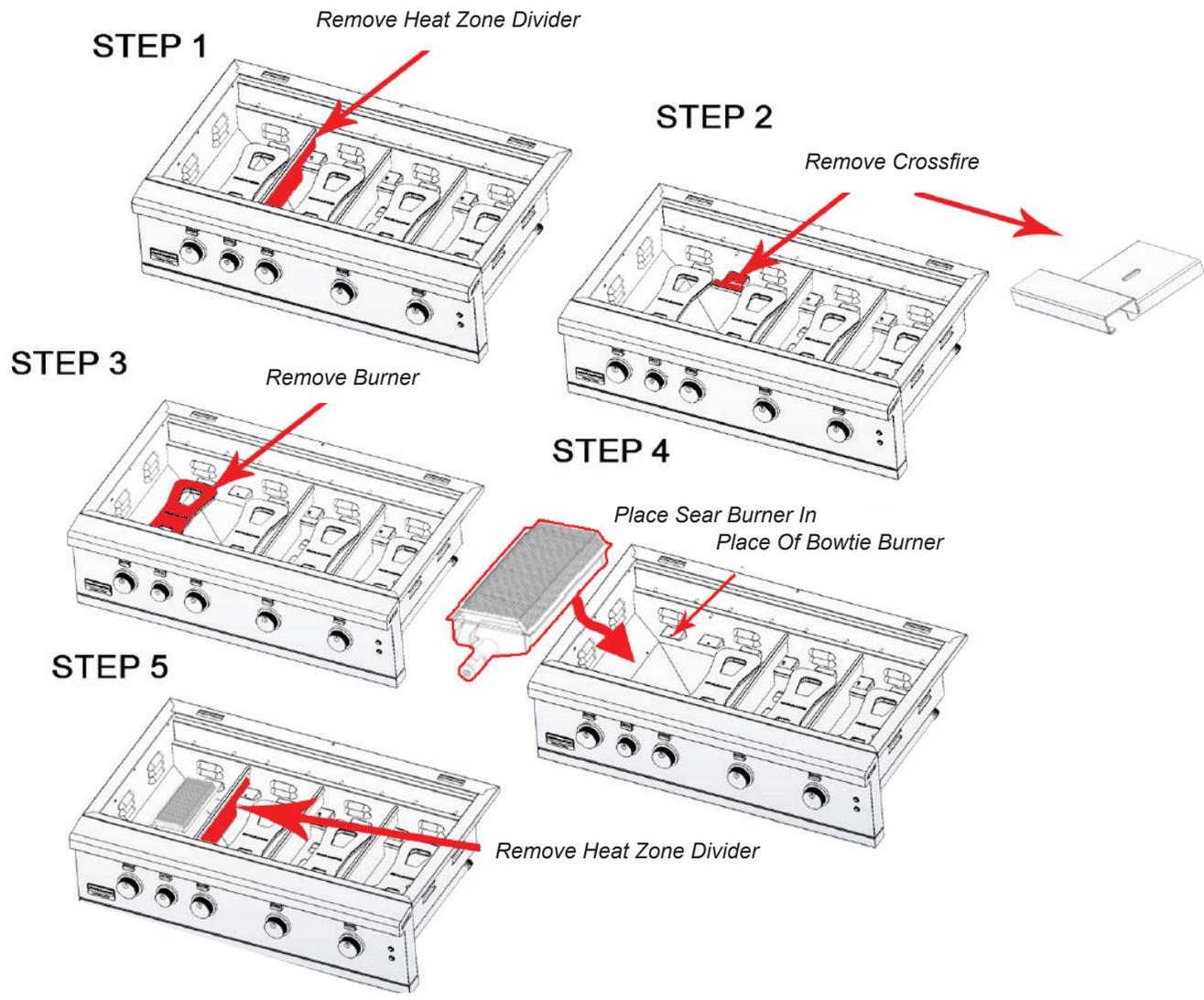
To keep your infrared burner operating at maximum performance after each use, run the burner on high for 3 or 4 minutes with the lid open. This allows any food particles or grease drippings to burn away. From time to time it may be necessary. Once your grill has cooled completely, use a soft brush or vacuum to remove any ash that has accumulated on the burner.

INFRARED SEAR BURNER TIPS:

- The sear burner has a series of ceramic tiles producing the infrared energy. Be careful when handling the burner as to not crack the tiles.
- Avoid pouring marinades or any liquids over the top of the meat positioned above the sear burner. The large volume of liquid pouring on the hot ceramic plates could damage or clog the burner's gas ports.
- The sear burner is made for high temperature cooking and is best run in the high position. Also, it might be preferred to sear the meat over the infrared burner then move it to a cooler side of the grill to complete cooking.
- When using your sear burner, the grill hood should always be open. Never use the sear burner with the hood closed.



NOTE: The Sear Burner Does Not Get A Vaporizer Over The Burner.



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