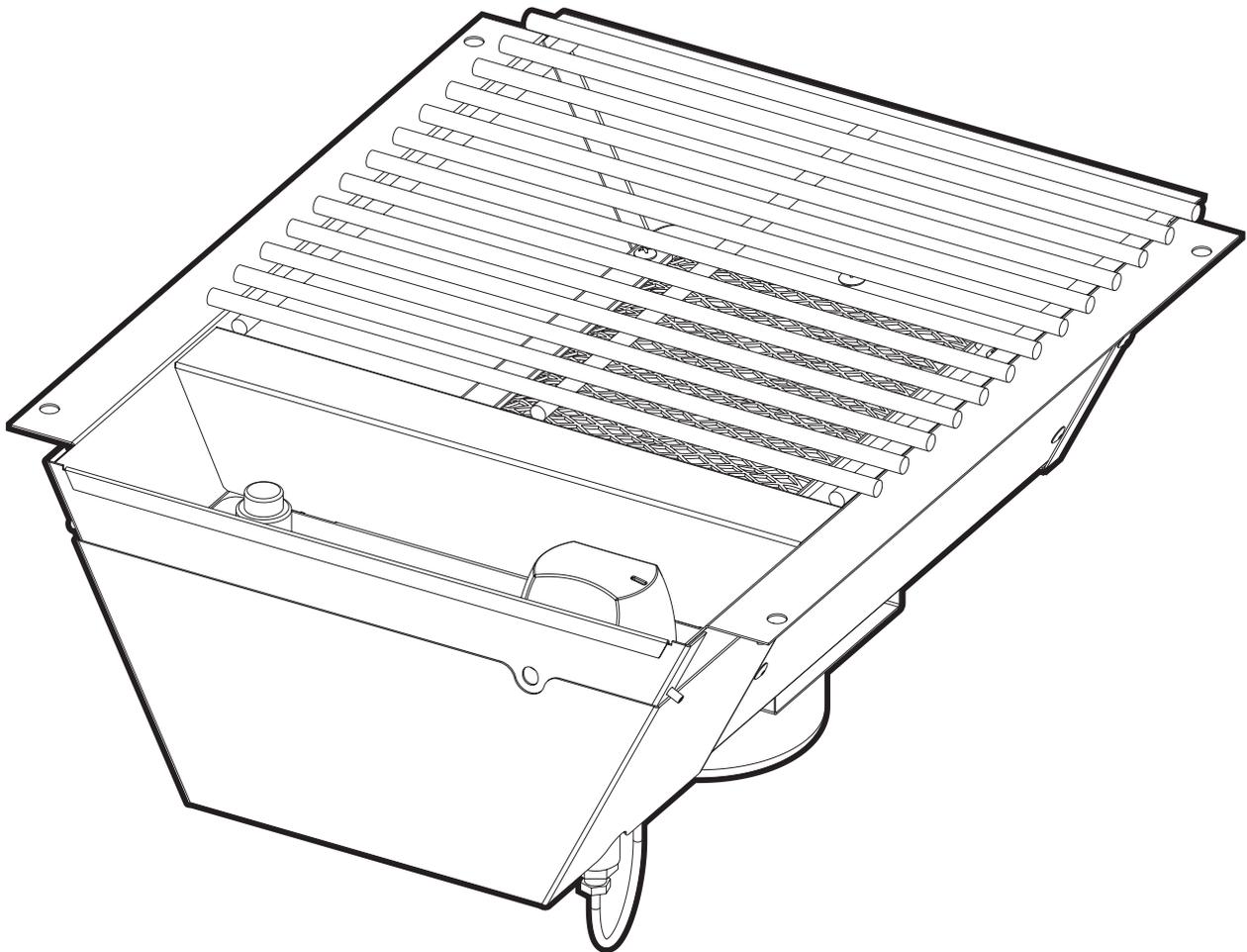




BROILMASTER[®]

PREMIUM GRILLS



IR SIDE BURNER

NATURAL OR PROPANE
DPA151(N,P)-1

RETAIN OWNER'S MANUAL FOR FUTURE REFERENCE.

IMPORTANT INFORMATION

IMPORTANT

This manual should be read thoroughly by the person installing the IR Side Burner and all persons who will use and maintain the IR Side Burner. The installer should be sure the manual is left in the possession of the user. The user should retain this manual for future reference when using or cleaning the IR Side Burner and to properly identify any repair parts that may be required.

⚠ WARNING

Follow the instruction in this manual for proper installation and maintenance of the DPA151 IR Side Burner. Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. For assistance or additional information consult a qualified installer, service agency or the gas supplier.

IF YOU SMELL GAS:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open the grill lid.
4. If odor continues, immediately call your gas supplier or fire department.
5. Do not touch electrical switches.

⚠ WARNING: FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any appliance.

An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

⚠ CAUTION:

Parts may have sharp edges. Wear leather work gloves and handle parts carefully during unpacking, assembly and installation.

⚠ WARNING

Broilmaster IR Side Burners equipped for propane gas must **ONLY** use propane cylinders equipped with an Overfill Protection Device (OPD). Use only a reputable propane dealer when exchanging or filling cylinders. An overfilled or improperly filled propane cylinder can be dangerous.

Thank you for purchasing a Broilmaster IR Side Burner.

Broilmaster takes pride in its reputation as the The Most Durable Grill Known to Man.

From its thick aluminum casting to its massive cooking grids, your Broilmaster is built to last. In fact we still make replacement parts for Broilmaster grills built more than 30 years ago.

Visit www.broilmaster.com and click on the Hall of Fame to see a sampling of our long-time customers. We hope you enjoy years of great meals prepared on your Broilmaster. And we hope to add your photo to the Hall of Fame one day.

Thank You!

Broilmaster is a registered trademark of

Empire Comfort Systems, Inc.

918 Freeburg Ave.

Belleville, Illinois 62220

Telephone 800-851-3153

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You have chosen the finest grill for your outdoor cooking pleasure.
Please take time to read this entire manual before assembling your Broilmaster IR Side Burner.

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ASSEMBLY INSTRUCTIONS

Before You Begin

Compare the parts in the box to the parts list provided in this manual. If any are missing, contact your Broilmaster dealer before beginning assembly.

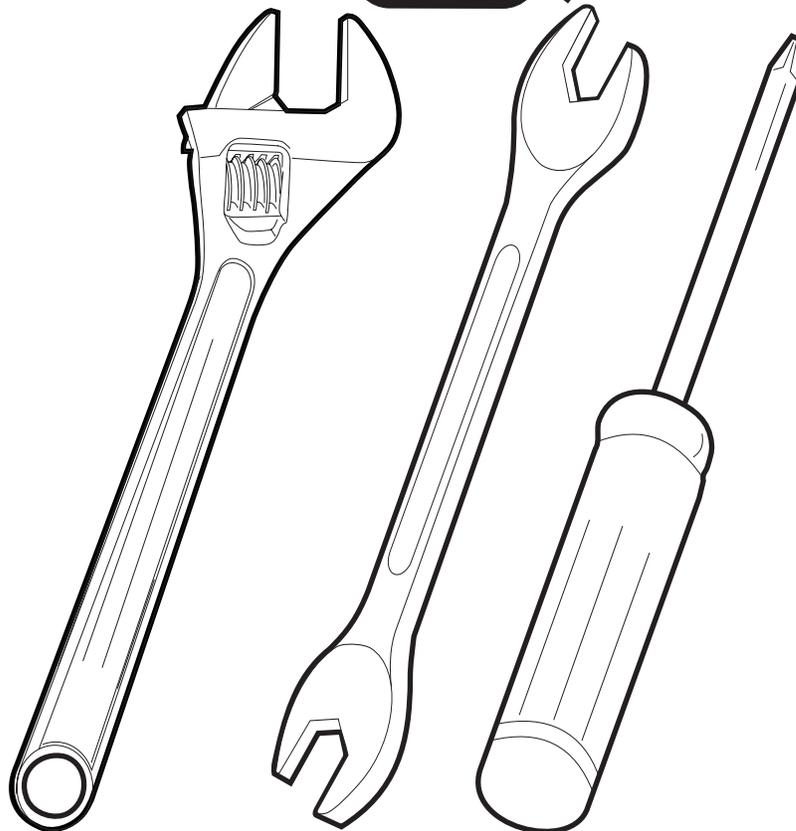
This Side Burner must be installed into either a DPA152 Built-In Sleeve or a DPA153 Side Shelf.



CAUTION:

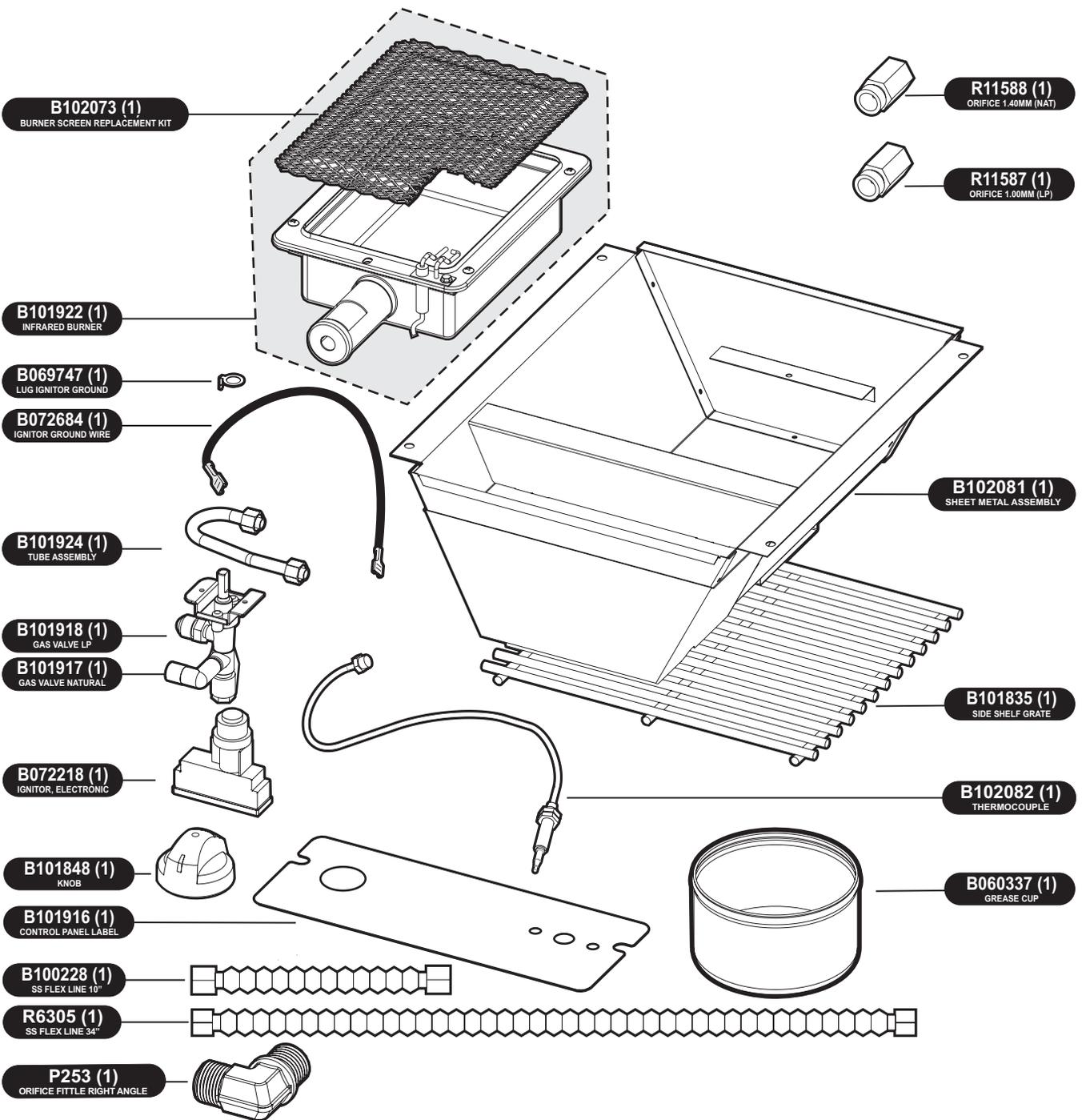
Parts may have sharp edges. For your safety wear leather work gloves and handle parts carefully during unpacking and assembly.

3/4"
REQUIRED



TOOLS
REQUIRED

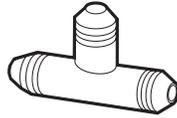
DPA151 PARTS DIAGRAM



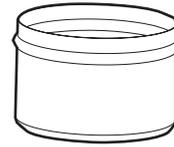
DPA151 HARDWARE PACK - B102087



BATTERY, AA
B076529
(1)



FLARE, MALE 3/8"
"TEE"
B070323
(1)

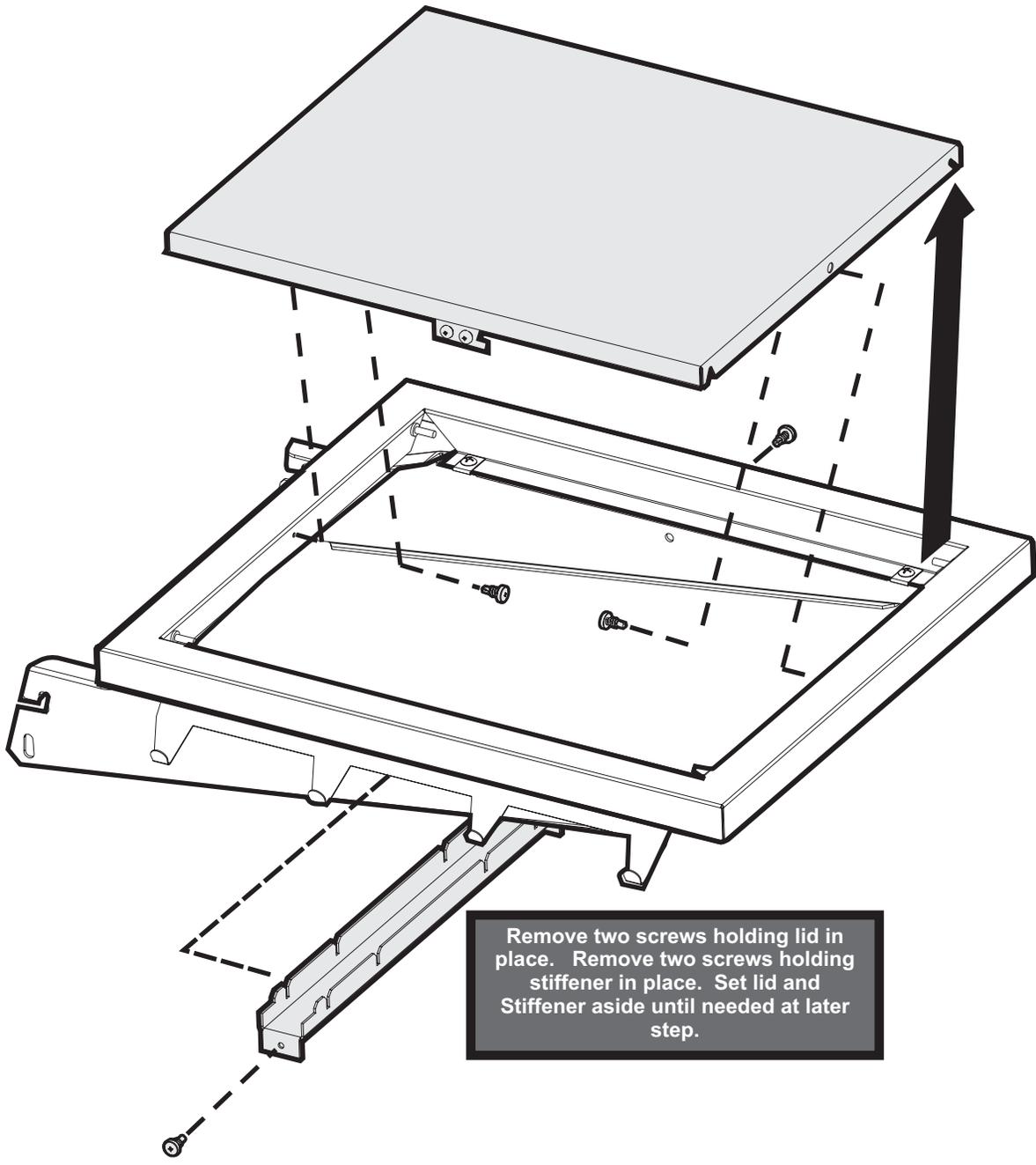
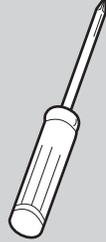
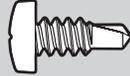


GREASE
CUP
B101473
(1)

Standard hardware items such as bolts, screws, washers, and nuts can be purchased at your local hardware store. Do not order individual pieces of standard hardware. A replacement hardware pack may be ordered using the hardware pack part number at the top of the page.

REMOVING LID (IF SHELF IS ALREADY INSTALLED)

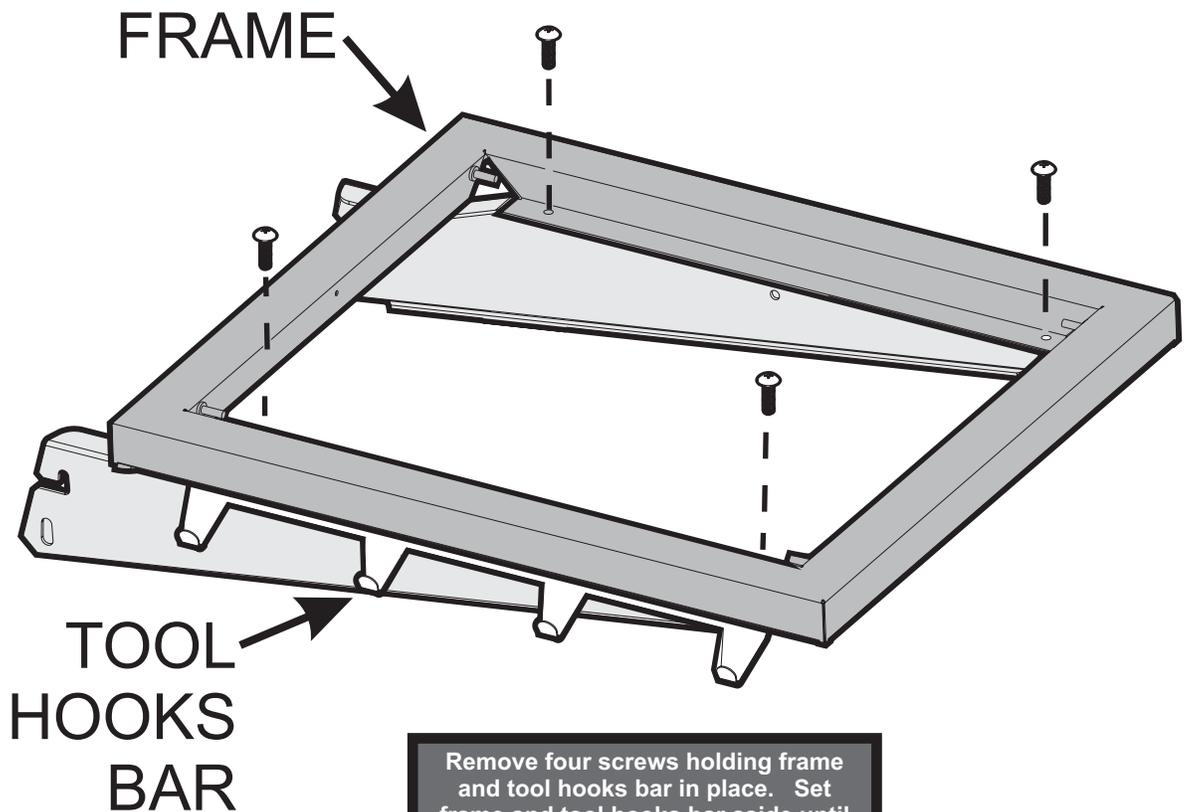
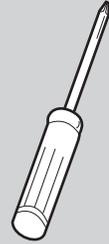
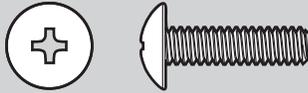
SELF-DRILLING PHILLIPS PAN HEAD SCREW,
SS, 10-16 X 1/2
R4059 (2)



Remove two screws holding lid in place. Remove two screws holding stiffener in place. Set lid and Stiffener aside until needed at later step.

REMOVING FRAMING (IF SHELF IS ALREADY INSTALLED)

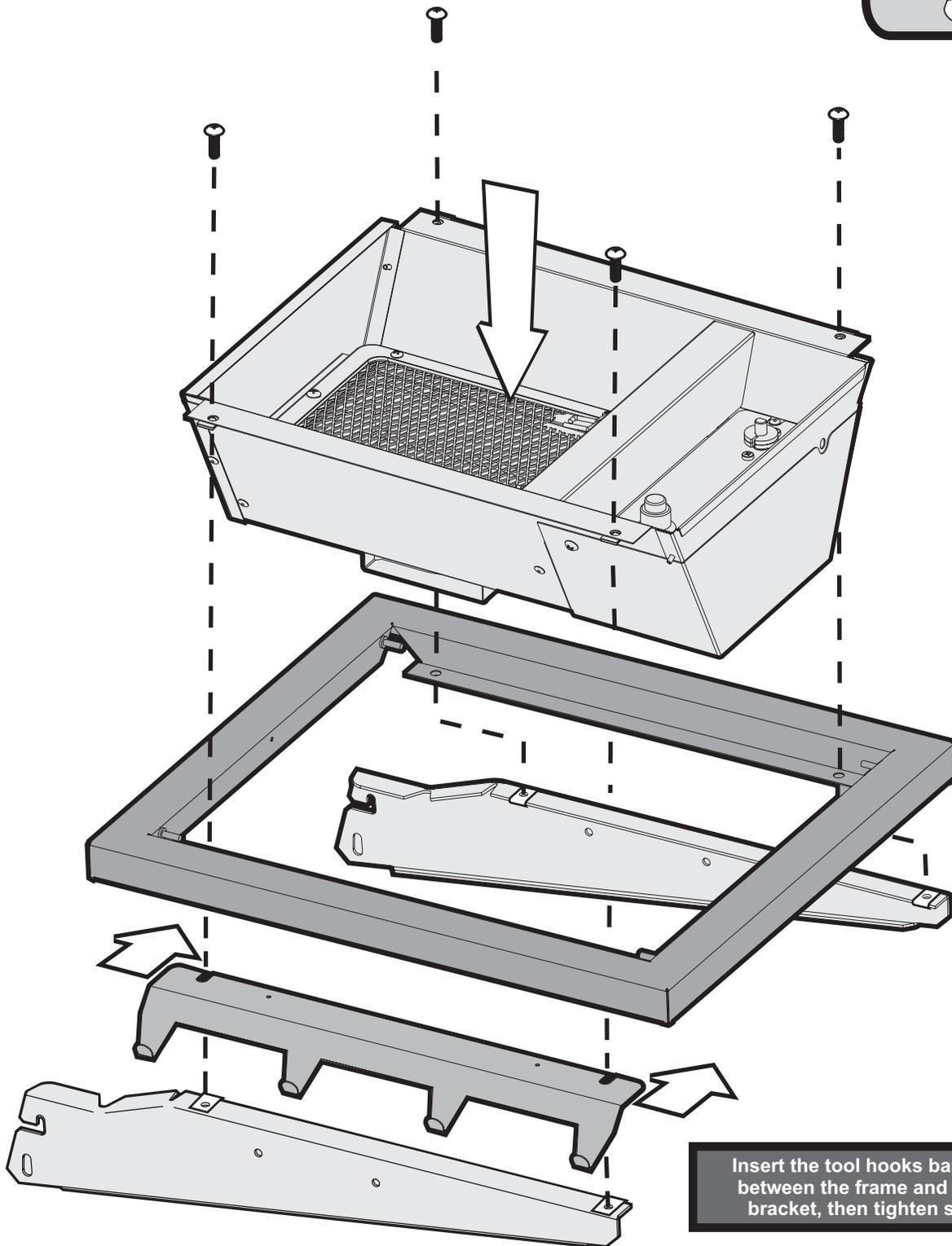
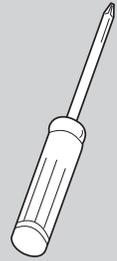
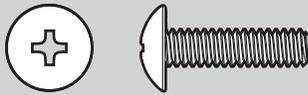
PHILLIPS TRUSS HEAD SCREW,
10-24 X 3/4
B076522 (4)



Remove four screws holding frame and tool hooks bar in place. Set frame and tool hooks bar aside until needed at later step.

INSTALL IR SIDE BURNER TO FRAME

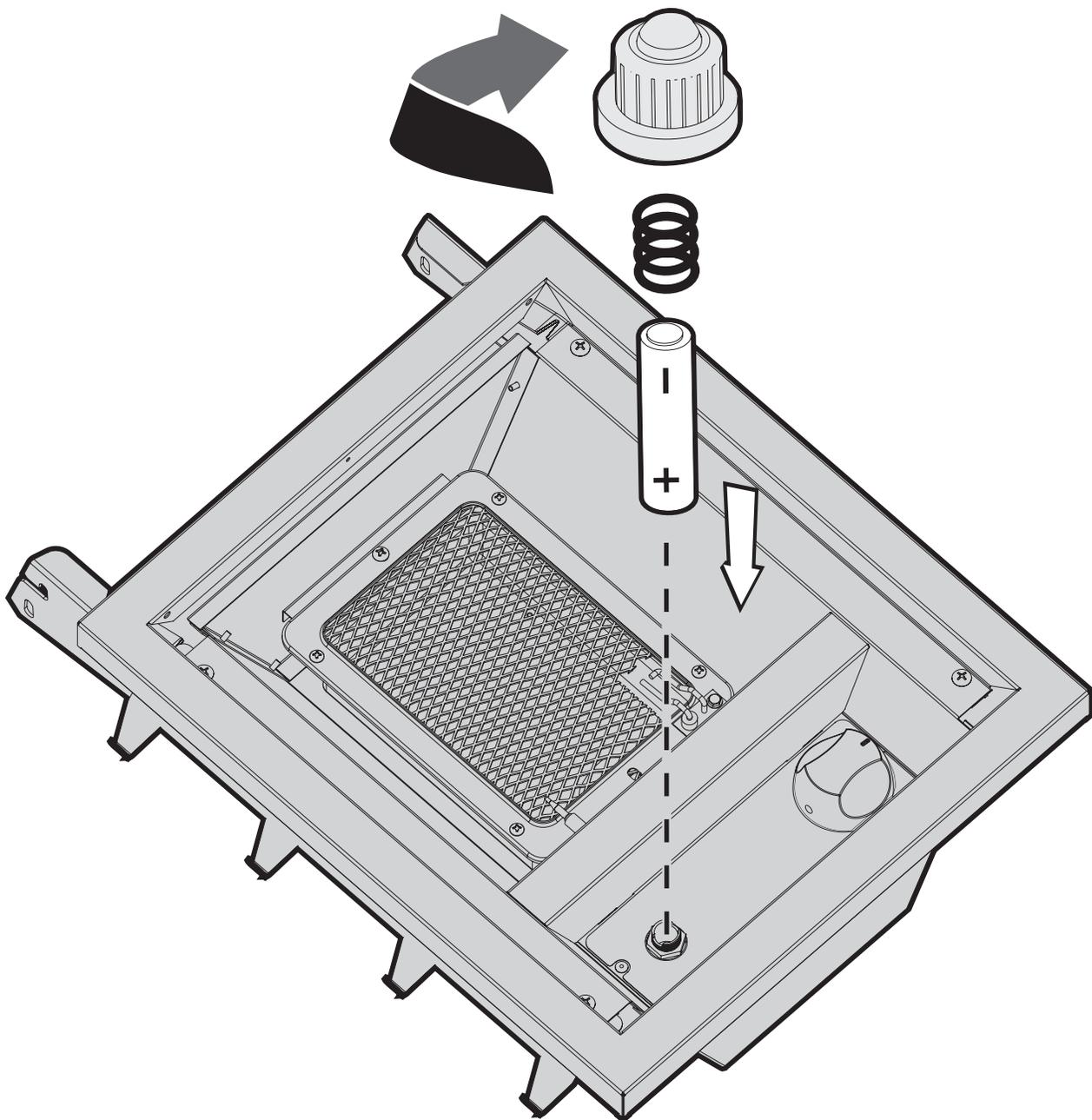
PHILLIPS TRUSS HEAD SCREW,
10-24 X 3/4
B076522 (4)



Insert the tool hooks bar in front
between the frame and support
bracket, then tighten screws.

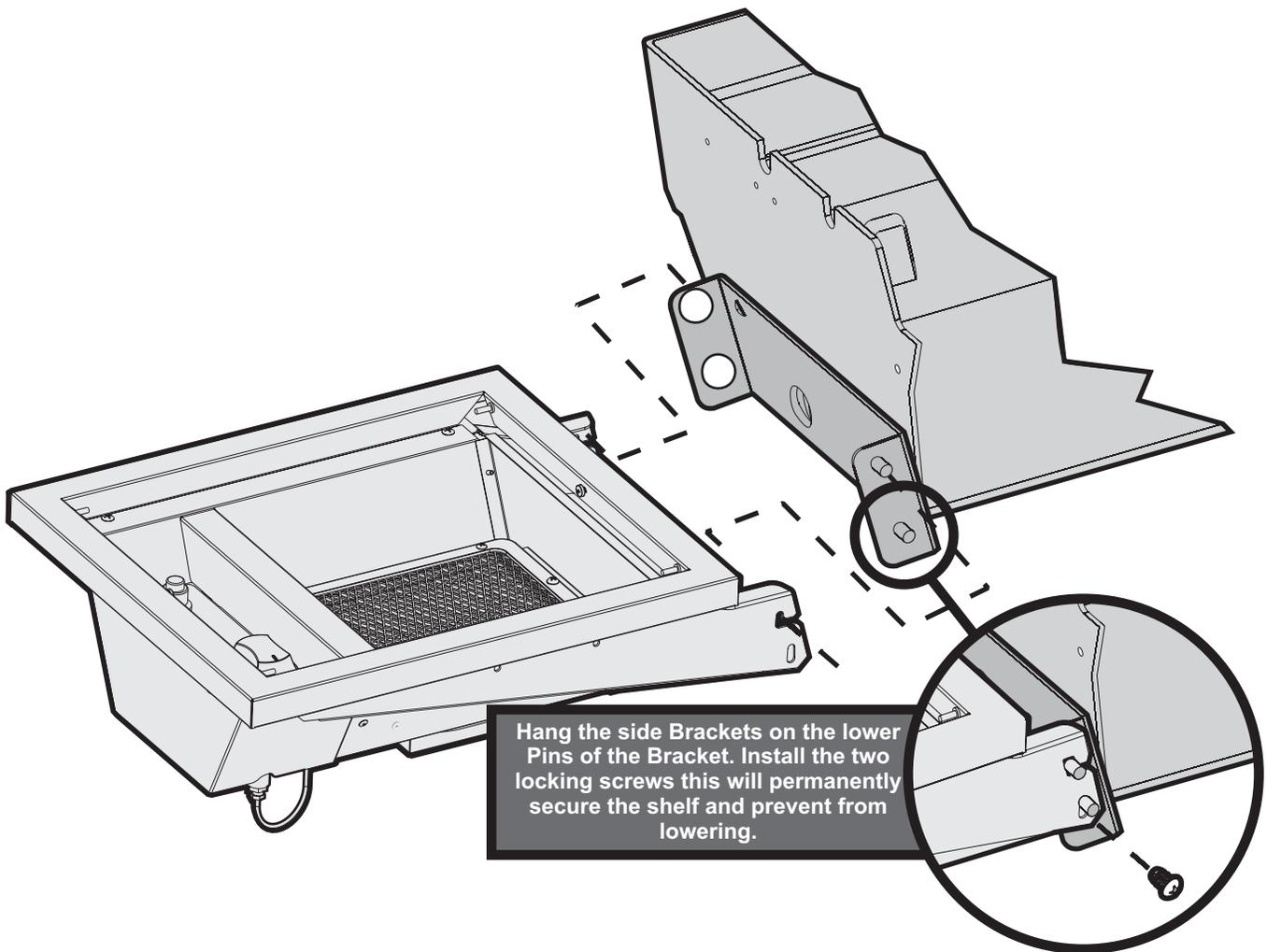
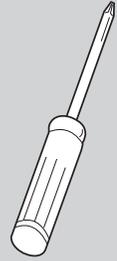
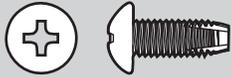
BATTERY PLACEMENT

BATTERY, AA
B076539 (1)

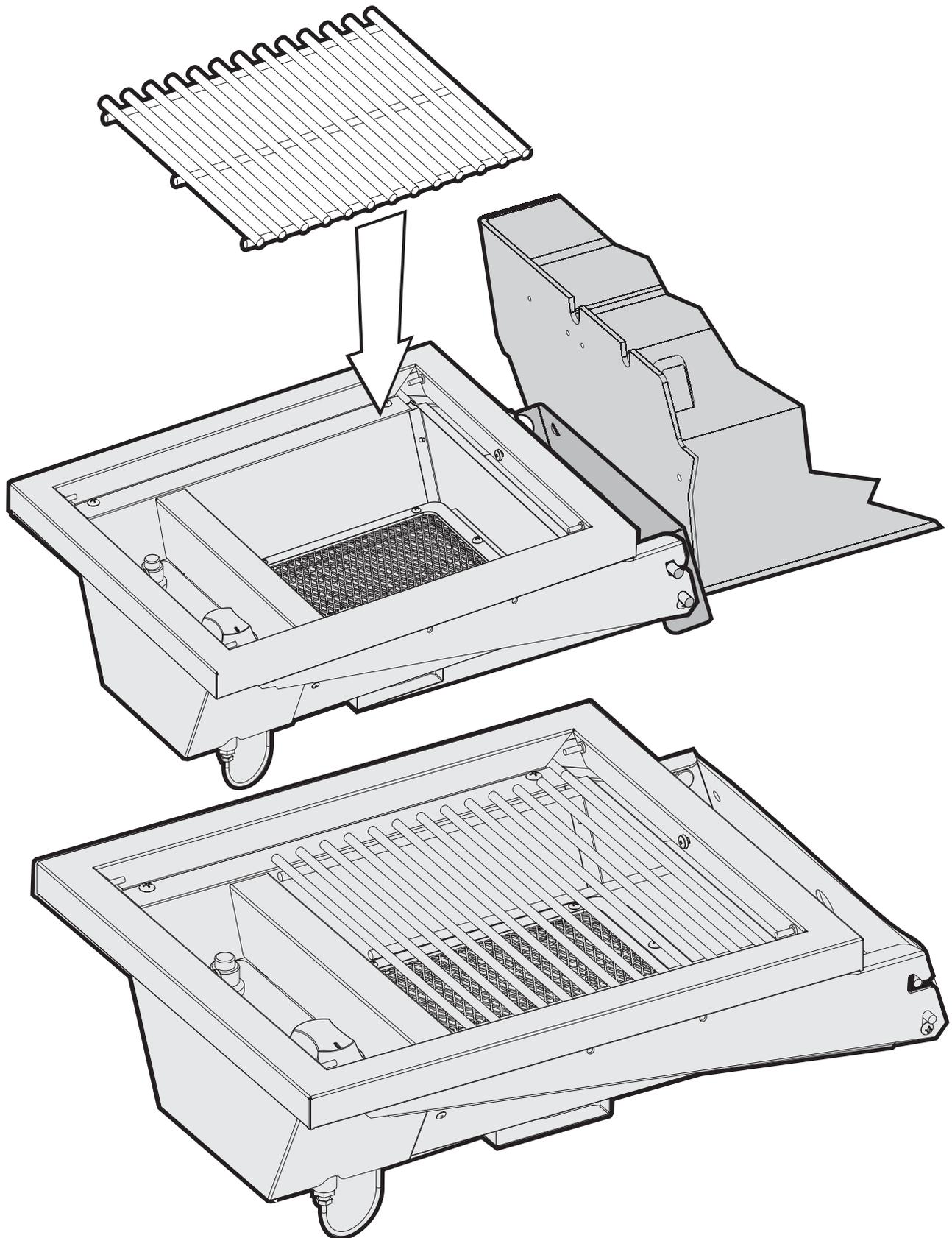


ATTACHING IR SIDE BURNER TO BRACKET

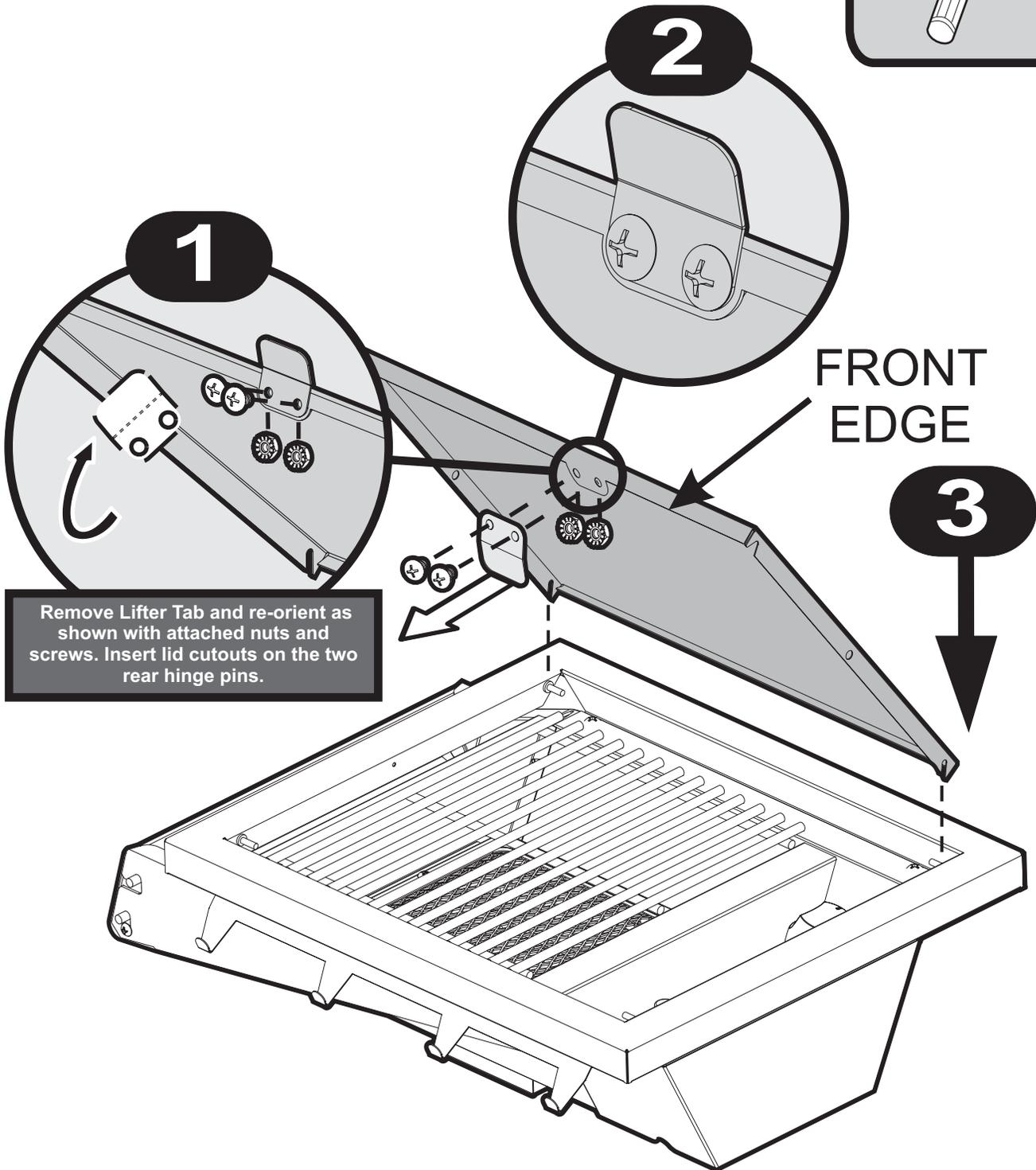
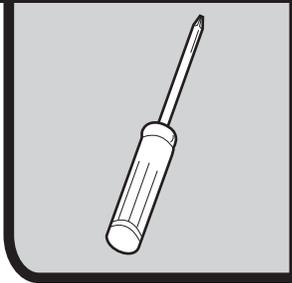
PHILLIPS PAN
HEAD TYPE F SCREW,
SS, 10-32 X 1/2
R11387 (2)



INSTALL GRATE



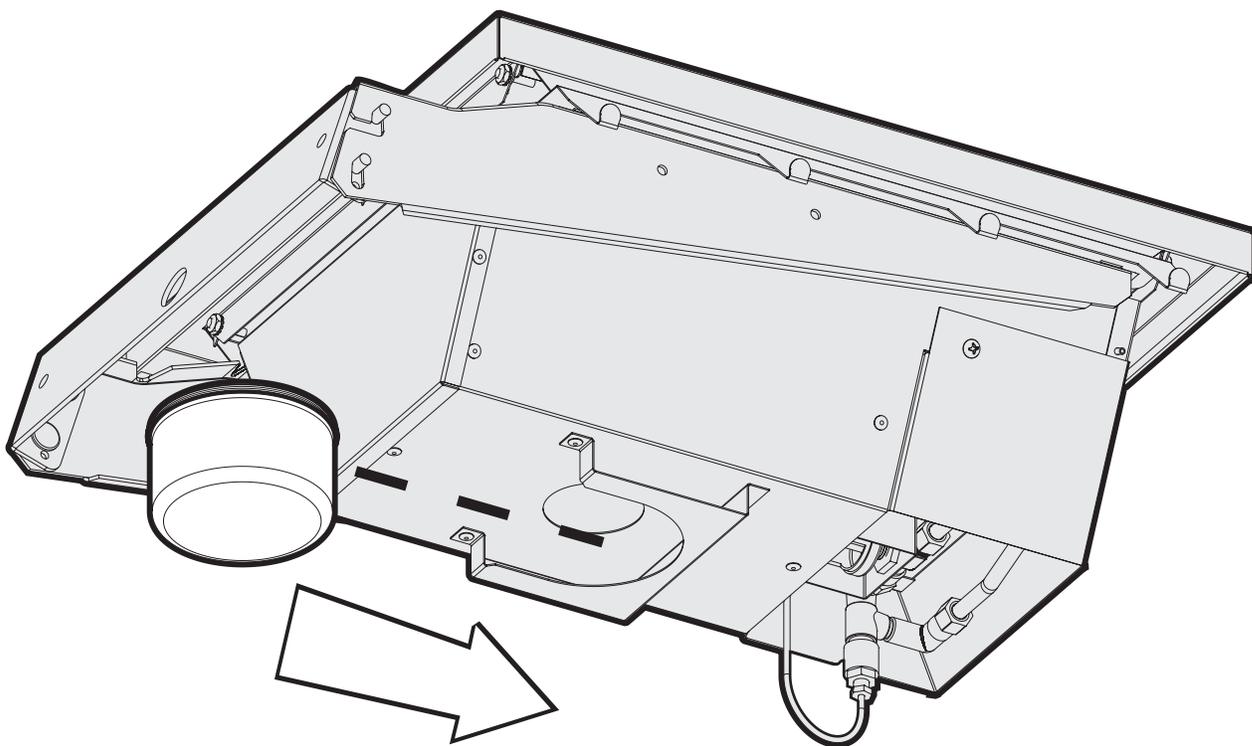
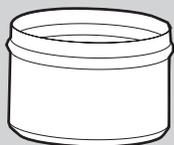
ORIENT LIFTER TAB



Remove Lifter Tab and re-orient as shown with attached nuts and screws. Insert lid cutouts on the two rear hinge pins.

INSTALL GREASE CUP

GREASE CUP
B101473 (1)



PROPANE GAS CONNECTION

IR Side Burner Location

This IR Side Burner is designed for outdoor use only.

This IR Side Burner only mounts into the DPA153 side shelf on either side of a Broilmaster gas grill and cannot be used with another grill or for any other purpose.

Never operate your Grill and IR Side Burner in any building, garage, or other enclosed area. Never operate your Grill and IR Side Burner in a recreational vehicle or boat. Never operate your Grill and IR Side Burner under any combustible materials, such as carports, covered porches, awnings, or overhangs.

CAUTION

The installation and operation of this Grill and IR Side Burner at clearances less than specified below may cause a fire, property damage, or personal injury.

A minimum clearance of sixteen inches is required from all sides of the IR Side Burner to any combustible material. Refer to the grill's Owner's Manual for specific grill clearances.

The area surrounding the Grill and IR Side Burner should be clear to ensure proper ventilation. Do not obstruct the flow of combustion and ventilation air in any way. The ventilation openings on the propane cylinder enclosure must also remain free and clear of debris.

Portable grills with IR Side Burners should be level and positioned away from direct wind prior to each use.

Never move a hot grill.

WARNING

Do not install or operate this Grill and IR Side Burner where gasoline or other flammable materials are used or stored. Failure to comply with this warning could result in explosion or fire causing property damage or personal injury.

Propane Cylinder Safety

Propane vapor fuels your Grill and IR Side Burner. Propane is a liquid only when it is highly compressed. Keeping it compressed requires a heavy-duty tank - the LP cylinder.

Inside a full cylinder, the liquid propane makes up the bottom 80 percent; while propane vapor makes up the 20 percent. As

you draw this vapor from the top of the tank, the liquid below expands and turns to vapor. Once all of the liquid turns to vapor, pressure inside the cylinder drops and gas flow stops.

Liquid Propane (LP) gas has a long history of safe use when the safety precautions provided in this manual are followed.

Failure to follow these safety precautions could result in a fire or explosion causing property damage or personal injury.

Use extreme caution when handling propane gas cylinders.

Keep the cylinder upright while carrying.

While transporting in a vehicle, keep the cylinder upright and secured to prevent movement. Never place a propane gas cylinder in the passenger area of a vehicle.

Replace any cylinder that has been dropped, dented, has a malfunctioning valve, or is visibly damaged. Never attempt to use or repair a damaged propane gas cylinder.

When refilling your cylinder, always insist on a reputable, qualified gas dealer. Your propane gas cylinder is filled by weight, and should never exceed eighty percent (80%) of its weight limit. If the cylinder is not completely empty, the gas dealer must make adjustments to ensure it is not overfilled. Never use an overfilled Propane gas cylinder.

When you finish grilling, turn off the grill's burners and turn off the gas at the cylinder. If the grill will not be used for an extended period, remove the cylinder from the grill for storage.

Cylinder Storage

Store your grill outdoors in a well-ventilated area when the LP cylinder is attached to it.

Store Propane cylinders in a secured upright position.

Keep children away from LP cylinders.

Store cylinders out of direct sunlight and well away from heat sources. Do not store cylinders in a building, garage, or other enclosed area.

Disconnected cylinders must have a threaded valve plug tightly installed.

Do not store flammable materials near LP cylinders - including gasoline, paper, grill covers, etc.

PROPANE GAS CONNECTION

Propane Cylinder Requirements

Your Broilmaster Premium Gas Grill and IR Side Burner requires a standard 20-lb propane gas cylinder, which is available from your grill dealer, your LP supplier, and at most hardware and home stores.

⚠ CAUTION

Do not use a propane gas cylinder which has a capacity greater than twenty pounds with this IR Side Burner.

The propane gas cylinder used must be:

1. Constructed and marked in accordance with the specifications for LP gas cylinder of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres, and Tubes for Transportation of Dangerous Goods, and Commission as applicable.
2. Provided with a listed overfilling protection device (OPD).
3. Provided with a listed safety device having direct access with the vapor space of the cylinder and the cylinder supply system must be arranged for vapor removal. (Which means the valve assembly is located at top of the LP cylinder and the cylinder must remain upright for the propane to come out of the valve as vapor.)
4. Provided with a shutoff valve terminating in a valve outlet as specified in the Standard for Compressed Gas Cylinder Outlet and Inlet Connections, ANSICGA-V-1.
5. Provided with a plug to effectively seal off the cylinder outlet when the cylinder is being stored or transported.
6. Provided with a collar to protect the cylinder valve.

Connection Requirements

Installation must conform to local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1. In Canada, installation shall be in accordance with CAN/CGA-B149.2 Propane Installation Code, or CAN/CGA-B149.1 Natural Gas Installation Code, and local codes where applicable. Consult your local gas supplier or propane gas dealer for code regulations and recommended procedures.

⚠ CAUTION

Never use Liquid Propane (LP) gas in a grill designed for Natural gas, or use Natural gas in a grill designed for Liquid Propane gas. Questions regarding different types of gases should be directed to your local gas supplier.

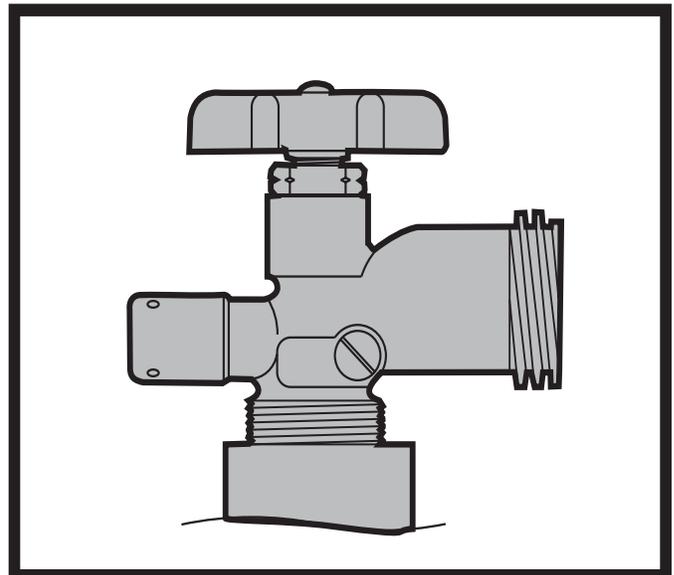
⚠ WARNING

Use Propane gas cylinders equipped with an Overfill Protection Device (OPD). An overfilled or improperly filled propane cylinder can cause a fire or explosion.

ATTENTION: Propane gas cylinders must comply with Cylinder Requirements and Connection Requirements above.

Note: Not all valve and cylinder combinations are compatible. Check warning tag on valve and cylinder as well as external fitting threads.

All Broilmaster pressure regulators and hose assemblies require Propane cylinders with a Type 1 connection device as illustrated. **See Figure Below.**



TYPE 1 LP CONNECTION

Inspect the threaded outlet on the tank and the threaded inlet on the grill's pressure regulator for dirt, nicks, or corrosion that might interfere with a gas-tight connection. If the tank outlet shows damage, return the tank to the supplier for a replacement. If the grill's pressure regulator shows nicks or other damage, contact your dealer for genuine Broilmaster replacement parts.

PROPANE GAS CONNECTION

Pressure Regulator and Hose Assembly

The pressure regulator has an outlet pressure of not more than eleven inches water column. It must be connected to the propane gas cylinder's female valve outlet before the Grill and IR Side Burner can be operated.

⚠ WARNING

Operating a Propane gas grill and infrared burner without the pressure regulator and hose assembly will cause gas leaks which could lead to fire or explosion, resulting in property damage or personal injury.

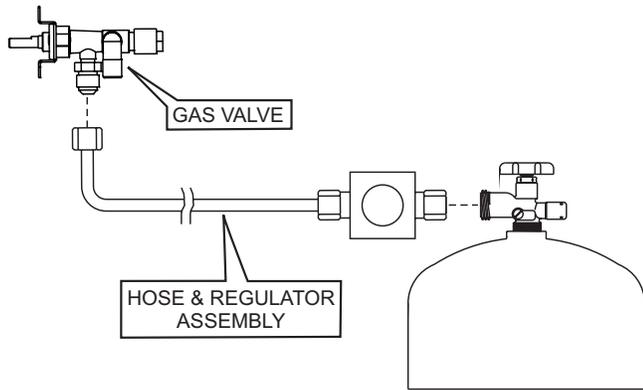
The pressure regulator's fitting must remain clean and free of nicks and scratches. A dirty, nicked or scratched fitting can cause a gas leak, resulting in an explosion or fire. Use only genuine Broilmaster replacement parts unless otherwise specified by the manufacturer.

Installing "Tee" Connector

If your grill is equipped with a factory installed gas "tee" behind the grill's control panel, please skip to the next section.

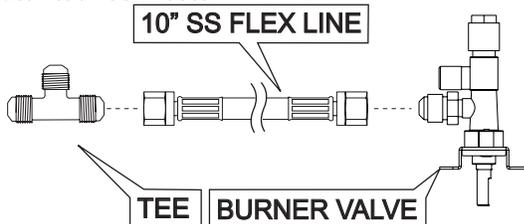
Turn OFF the gas valve at the propane cylinder.

Disconnect the regulator and hose assembly from the cylinder. Disconnect hose from the gas valve located under the grill's control panel.



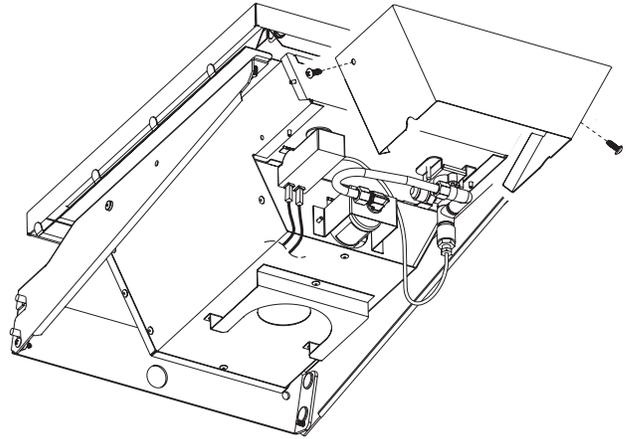
Attach one end of the ten inch stainless steel flex line to the end of the grill's gas valve. Attach the other end of the stainless steel flex line to the brass "tee".

Note: Grills manufactured prior to 1999 may require the alternate "tee" connector.

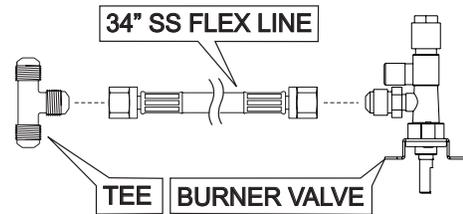


Connecting to Propane Gas

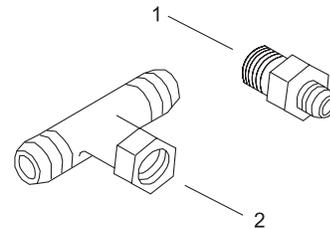
Remove the two screws holding the cover plate to access the valve connectors.



Attach one end of the 34 inch stainless steel flex line to the end of the Side Burner valve. Attach the remaining end of the hose to the "tee" and use two wrenches to tighten the stainless steel flex line connections. One wrench should be used to turn the stainless steel flex line connector while the "tee" or valve is held with the second wrench.

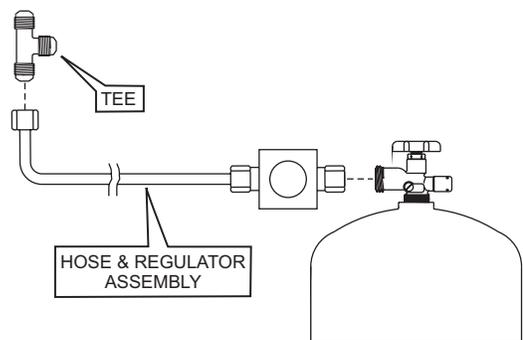


For older Broilmaster grills, this alternate tee fitting kit must be ordered.

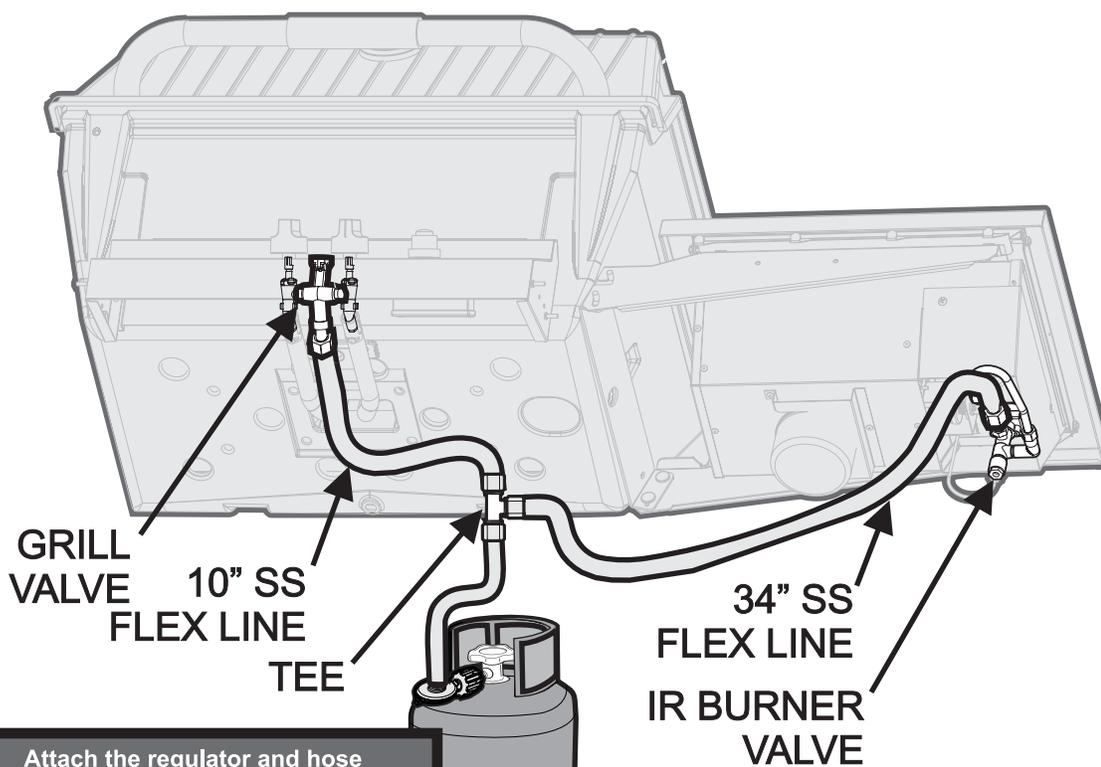


B100156 ALTERNATE TEE FITTING KIT

Index No.	Description	Part No.
1	Flared Tube Connector	B100100
2	Alternate Tee Fitting	B070519



PROPANE GAS CONNECTION



Attach the regulator and hose assembly to the brass "tee". Reconnect the assembly to the cylinder. Use wrenches to hold and tighten the joint between the hose and "tee".

NATURAL GAS CONNECTION

Infrared Burner Location

Your Grill and Infrared burner have been designed for outdoor use ONLY.

This Infrared Burner only mounts into the DPA153 side shelf on either side of a Broilmaster Gas Grill and cannot be used with another grill or for any other purpose.

You should never install or operate your Grill and Infrared burner in any building, garage, or other enclosed area.

For your safety, the Grill and Infrared Side Burner should not be installed or operated under any combustible materials, such as carports, covered porches, awnings, or overhangs.

Never install or use your Grill and Infrared burner in or on any recreational vehicle or boat.

⚠ WARNING

The installation and operation of this Grill and Infrared Side Burner at clearances less than specified below may cause a fire, property damage, or personal injury.

A minimum clearance of sixteen inches is required from all sides of the Side Burner to any combustible material. Refer to the grill's Owner's Manual for specific grill clearances.

The area surrounding the grill and infrared side burner should be clear to ensure proper ventilation. Do not obstruct the flow of combustion and ventilation air in any way. The ventilation openings on the propane cylinder enclosure must also remain free and clear of debris.

Portable grills with infrared burners should be level and positioned away from direct wind prior to each use.

⚠ WARNING

Do not install or operate this Grill and Infrared Side Burner where gasoline or other flammable materials are used or stored. Failure to comply with this warning could result in explosion or fire causing property damage or personal injury.

Connection Requirements

Installation must conform to local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1. In Canada, installation shall be in accordance with CAN/CGA-B149.2 Propane Installation Code, or CAN/CGA-B149.1 Natural Gas Installation Code, and local codes where applicable. Contact your local gas company for code regulations, recommended procedures, and the installation of your grill's gas supply line. Broilmaster gas grills and infrared burners are not equipped with pressure regulators. Your gas grill operates at a manifold pressure of seven inches water column.

Connect cart mounted natural gas grills to a pre-installed gas supply line using the twelve foot flexible hose and quick disconnect kit supplied or specified by the manufacturer.

⚠ CAUTION

The grill and its individual shutoff valve must be disconnected from the gas supply piping system during any system pressure testing at test pressures in excess of 1/2 PSIG.

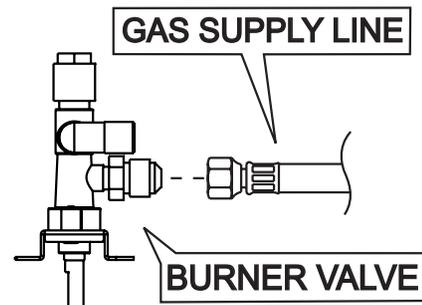
⚠ CAUTION

Never use Liquid Propane (LP) gas in a grill designed for Natural gas, or Natural gas in a grill designed for Liquid Propane gas. Questions regarding different types of gases should be directed to your local gas company.

Connection Instructions

The grill's natural gas supply line valve installed by your gas company must be turned to OFF.

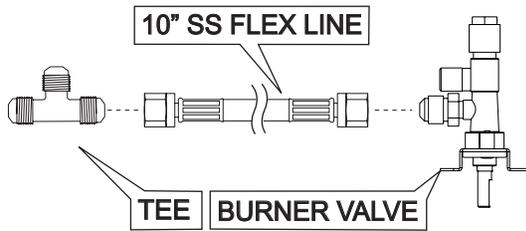
Important: The gas supply line must have a shutoff valve inside the wall. Contact your local gas company for directions. Disconnect the gas supply line from the gas valve located under the grill's control panel.



NATIONAL GAS CONNECTION

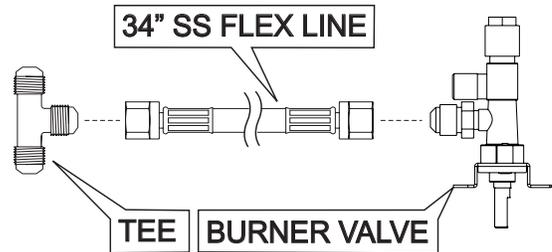
Attach one end of the 10 inch stainless steel flex line to the end of the grill's gas valve.

Attach the other end of the stainless steel flex line to the brass "tee".

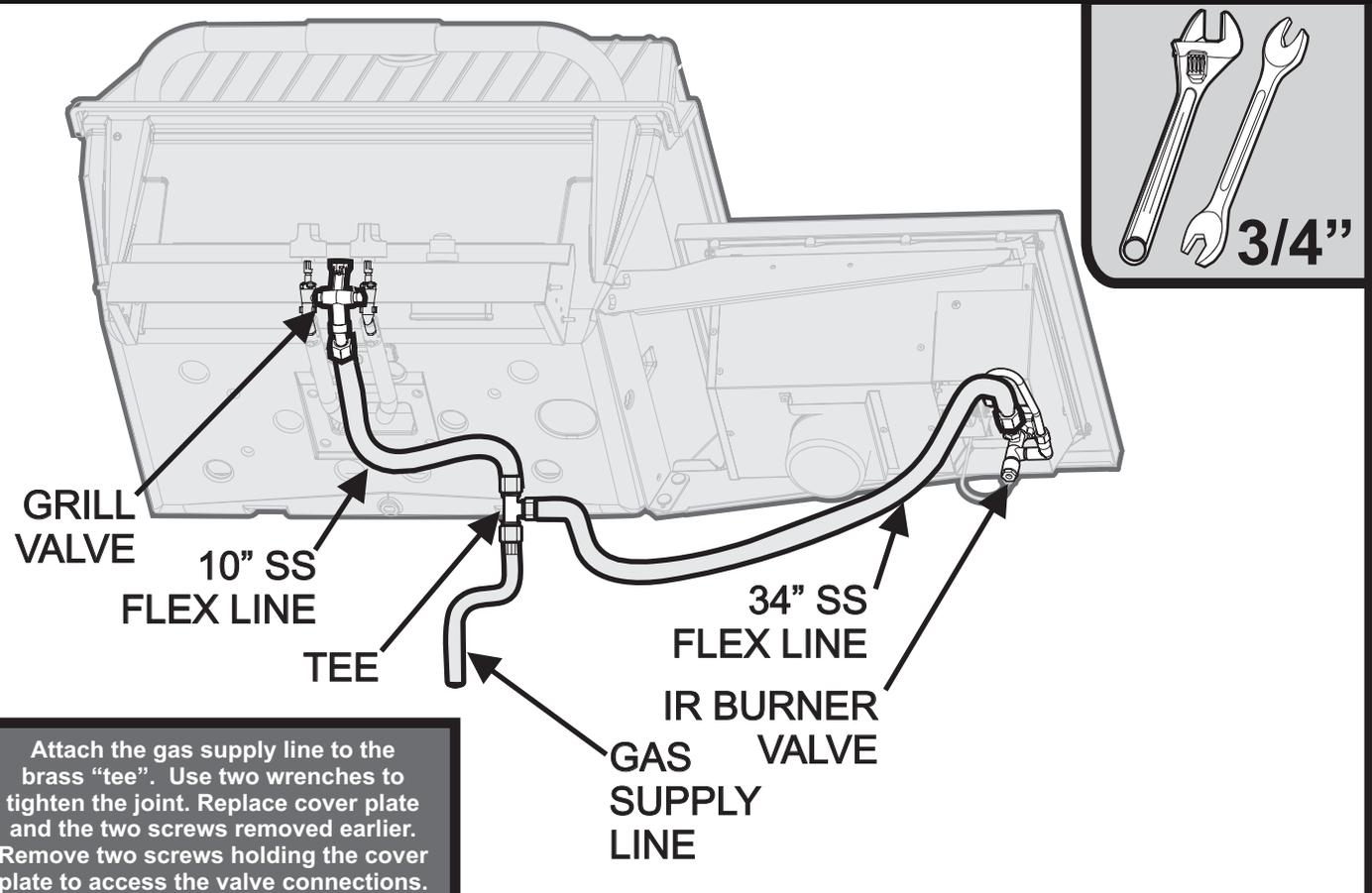
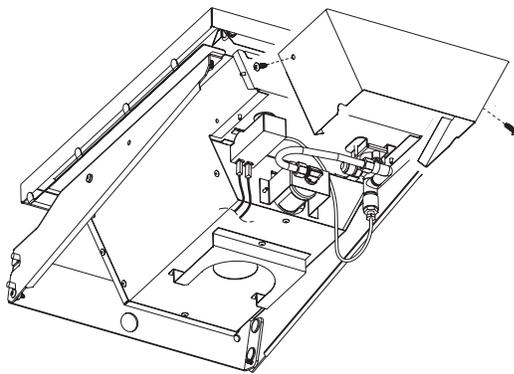


Attach one end of the 34 inch stainless steel flex line to the end of the Side Burner valve.

Attach the remaining end of the stainless steel flex line to the end of the "tee" connector.



Remove two screws holding the cover plate to access the valve connections.

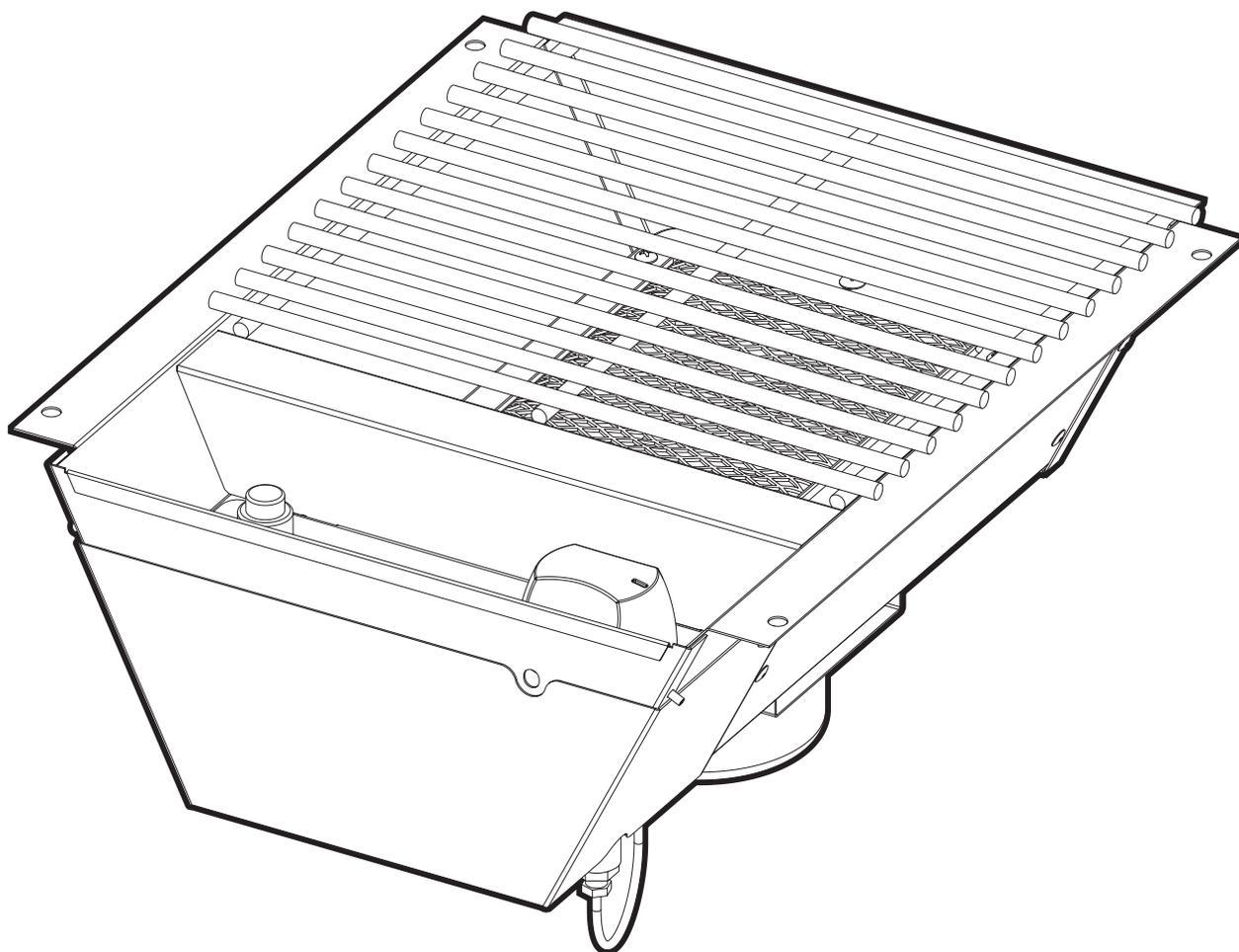


Attach the gas supply line to the brass "tee". Use two wrenches to tighten the joint. Replace cover plate and the two screws removed earlier. Remove two screws holding the cover plate to access the valve connections.

COMPLETED ASSEMBLY

Thank you for purchasing a Broilmaster IR Side Burner and we hope you enjoy years of great meals prepared on your Broilmaster.

Please feel free to visit the Broilmaster Facebook page and share photos of your Broilmaster grill.



Thank You!

OPERATIONAL - PROPANE AND NATURAL GAS

Checking for Gas Leaks

Check for gas leaks each time you connect your Broilmaster gas Grill and Infrared Side Burner to a propane gas cylinder, when a connected cylinder has not been used recently, or when the Grill and Side Burner are initially used.

WARNING

Do not use an open flame when checking for leaks. Checking for leaks with an open flame may lead to a fire or explosion, resulting in property damage or personal injury.

1. Using dish washing detergent and water, make a soapy solution.
2. Turn OFF the knob on both the Grill and Infrared Side Burner's control panel.
3. Turn ON the gas at the supply. *A hissing sound indicates a leak.* Turn OFF the gas and repair all leaks.
4. If no hissing occurs, apply the soapy solution to all gas connections.
5. Look for bubbles. *Bubbles indicate a leak.*
6. If there are bubbles, turn OFF the gas and repair all leaks.
7. Turn the gas ON and repeat the above procedure until all leaks are repaired.

Operating Instructions

Using the Ignitor

1. Open the Infrared Side Burner lid.
2. Push and turn the Infrared Side Burner control knob counterclockwise to HI.
3. Push in the control knob and hold while pressing and holding ignitor button until the burner lights (approximately five seconds).
4. Continue to hold the control knob for about 30 seconds after the burner lights. Release the control knob and it will pop back up and burner will remain lit. If the burner goes out, turn the control knob to off, wait five minutes and repeats steps two through four.

Using Matches

1. Open the infrared burner lid.
2. Light and place a long wood match next to the burner ports under the cooking grid.
3. Push and turn the Infrared Side Burner control knob counterclockwise to HI.
4. Press in control knob and hold until burner lights (approximately five seconds).
5. Continue to hold the control knob for about 30 seconds after the burner lights. Release the control knob and it will pop back up and burner will remain lit. If the burner goes out, turn the control knob to off, wait five minutes and repeats steps two through four.

CAUTION

If a burner fails to light after 5 seconds, turn the burner OFF for 5 minutes, to allow the gas to clear, then try again.

WARNING

Never operate the Infrared Side Burner with the lid closed.

Care and Cleaning

CAUTION

To prevent injury do not clean Infrared Side Burner while hot.

For baked on residue use a brass (NOT STEEL) brush on the cooking grid.

Clean the exterior regularly with a solution of mild detergent and hot water.

Stainless steel surfaces can be easily cleaned with a stainless steel cleaner found at your local dealer.

INFRARED COOKING

General Overview

Broilmaster Infrared Side Burner make it possible for you to enjoy cooking outdoors quickly and effortlessly. In minutes, you can enjoy steaks, hamburgers, poultry, pork chops, and other foods. Broilmaster's optional accessories are designed to enhance your grill's versatility.

Infrared Searing Method

Searing is a process that seals juices in food by cooking with intense heat for a short period of time. The juices stay in the food where they belong and the outside gets coated with flavorful smoke. For best results, follow these procedures when cooking.

Searing Method

1. Follow the Burner Ignition procedures and operate the Side Burner for 5 minutes or until the burners glow uniformly.
2. Set the Burner Output Knob to HIGH and place the food on the cooking grid for 1 - 2 minutes, or until food lifts without sticking.
3. Turn the food and repeat Step 2.
4. Depending upon your taste, continue cooking on HIGH, turning the food frequently, or adjust the Burner Output Knob to a setting between LOW and "medium" and continue cooking until the food is cooked to your satisfaction. Turn as necessary (generally every one to three minutes).

During the searing period, flashing might occur when juices vaporize on contact with the cooking grid and burner surfaces. The flashes and smoke greatly enhance the flavor of food. The intense infrared energy generated by your Broilmaster Infrared Side Burner has other advantages. For example, food is evenly cooked throughout. Also, upon contact with the cooking grids and burners, drippings vaporize into flavorful smoke that cooks back into the food.

Flare-Up Control

NOTICE: NEVER DOUSE A FLARE-UP WITH LIQUID. IT WILL DAMAGE THE BURNER AND VOID THE WARRANTY!

To minimize flame flare-ups:

- Trim excess fat from meat.
- Reduce heat and reposition foods away from flare-ups when they occur.
- Prevent excess grease build up by periodically cleaning cooking grids.

Helpful Hints

1. Use the proper tools. Long handled tongs, spatula, knife, and mitts or a hot pad for handling hot items. When turning or moving foods, use tongs or a spatula, instead of a fork. Piercing the food with a fork allows the natural juices and flavor to escape.
2. Monitor meat temperature with meat thermometer. Note: Broilmaster does not recommend cooking portion meats from a frozen state.
3. Start slowly. Infrared grilling is unlike other outdoor cooking methods. It may take time to get used to the fast cooking process. As a benchmark, foods which generally cook in 20 minutes or less on conventional grills cook in about one-half the conventional time on a Broilmaster Infrared Side Burner.

IR SIDE BURNER MAINTENANCE

General Overview

Proper care, maintenance and cleaning will help ensure a long life for your Infrared Side Burner. Periodic cleaning will help avoid accumulations of flammable grease and other debris.

Exterior

Clean regularly with a solution of mild detergent and hot water. Touch-up paint is available from your dealer. Broilmaster protective covers are recommended. Stainless steel components can be easily cleaned with a spray-on stainless steel cleaner found in most hardware stores.

Protection of Burner

The burner of your IR Side Burner are designed to provide a long life of satisfactory performance. However, there are steps you must take to prevent cracking of their ceramic surfaces, which will cause the burner to malfunction. Following are the most common causes of cracks and the steps you must take to avoid them. Damage caused by failure to follow these steps is not covered by your IR Side Burner warranty.

IMPACT WITH HARD OBJECTS - Never allow hard objects to strike the ceramic. Take particular care when inserting or removing the cooking grids and accessories into or from the IR Side Burner. If objects such as these fall onto the ceramic, it is likely to crack the ceramic.

IMPAIRED VENTILATION OF HOT AIR FROM THE IR Side Burner - In order for the burner to function properly, hot air created by the burner must have a way to escape the Side Burner. If the hot air is not allowed to escape, the burner may become deprived of oxygen, causing it to backfire, especially if the burner output is set at HIGH. If this occurs repeatedly, the burner may crack. Never operate your Side Burner with very little or no open space at the cooking surface (the cooking grids provide sufficient open space.

Examples:

- DO NOT operate the IR Side Burner with the lid closed.
- DO NOT use accessories in combinations that cover more than 75% of the cooking surface with solid metal.
- DO NOT cover the entire surface with aluminum foil, a large pan, etc.

WATER AND OTHER LIQUIDS - When the burner is in operation, its intense heat is normally sufficient to vaporize any drippings, marinates or sauces that contact the surface as a by-product of grilling. This does not include water thrown into the Side Burner to douse a flame. Cold liquid contacting a hot surface in substantial amounts can cause the surface to break. Also, if the ceramic or interior of a burner becomes wet while not in use, later operation of the burner can create steam, which may produce enough pressure to crack the ceramic. In addition, repeated soaking of the ceramic will cause it to swell and expand. This expansion will create pressure on the ceramic and cause it to crack and crumble.

To prevent burner damage caused by liquids, please do the following:

- Never throw liquid into the IR Side Burner to control a flare-up.
- Never expose the burner to the risk of soaking by rainfall, sprinklers or otherwise. We recommend that the IR Side

Burner be covered with a heavy duty vinyl cover at all times when it is not in use. Do not attempt to operate your IR Side Burner in the open air while it is raining. After using the IR Side Burner, close the hood as soon as the burner are off so that, if it rains, the burner will not be exposed to direct rainfall while the Side Burner is cooling.

- If standing water is in the IR Side Burner (because of exposure to rainfall, etc.) examine the ceramic burner surfaces for evidence of possible water soaking. If the ceramic appears to be wet, remove the burner from the IR Side Burner and turn them upside down to empty any water from the burner box. After draining all the water, place the burner indoors and allow to dry thoroughly. Also, empty any water standing in the IR Side Burner's drip tray. Then, reinstall the burner. After testing for gas leaks around all fittings, resume normal use of the IR Side Burner.

Cleaning

⚠ CAUTION

Always allow the grill to cool before cleaning. Do not let liquids come in contact with the burner surface at any time.

Grease Cup

Empty periodically.

Burn Off

This process is much like that used in self-cleaning ovens and is most efficient when completed after each use of the grill.

Because of the high intensity of the Infrared burner, any drippings and food particles that fall onto the burner surface are immediately incinerated. However, some debris and residue may remain. To remove this residue after cooking, turn the IR-Side Burner on HIGH for 3 or 4 minutes with the lid OPEN.

Cleaning Cooking Grid

The cooking grid may also be removed and cleaned with a brass or stainless steel bristle brush and soapy solution. Standard oven cleaners may be used for further cleaning. Rinse the cooking grid thoroughly with clean water before using.

Maintenance

The IR Side Burner requires very little maintenance. However, a periodic inspection of orifice openings and venturi inlets to clear obstructions to gas flow is recommended.

Burner Head

To maintain the performance of the Infrared burner it is important to operate the IR Side Burner on HIGH for at least 5 minutes after each use.

This procedure will leave some ash on the surface of the burner head. If it accumulates in excessive amounts, it will clog the small ports in the ceramic surface. To prevent this blockage, remove the cooking grid and the burner screen, and vacuum the burner surface with a low-suction vacuum cleaner every six months, or as necessary. When completing this procedure be careful not to scrape or strike the ceramic with the suction device, which may damage the ceramic.

IMPORTANT SAFETY INFORMATION

WARNING

Spiders and insects can nest in gas grill burners causing the gas ignite under the control panel. This is very dangerous and can damage the grill, making it unsafe to operate. Inspect the grill at least twice per year and more often when spiders are active.

Be sure all grill controls are turned off and the grill is cool before using any type of aerosol cleaner on or around the grill. Some chemicals, in the presence of heat, may ignite or cause metal parts to corrode. Do not operate the grill under unprotected combustible construction. Use only in well ventilated areas. Do not use in buildings, garages, sheds, breezeways or any enclosed areas.

Keep the area around the grill free from combustible materials, trash, or volatile fluids and vapors such as gasoline or charcoal lighter fluid. Do not obstruct the flow of combustion and ventilation air. Keep the back of the cart free from debris.

If the grill is stored indoors ensure that it is cool. Remove the propane cylinder and store it outside in a well-ventilated area, out of reach of children.

Never use the grill in windy conditions. If located in a consistently windy area (oceanfront, mountain top, etc.) a windbreak will be required.

Always adhere to the specified clearance.

Keep electrical cords always from the heated areas of the grill.

Do not use the grill for cooking excessively fatty meats or products, which promote flare-ups.

Keep Children Away from the Grill at All Times

Never leave children unattended near the grill. Teach them to stay away even when you are not cooking, as the grill can remain hot after it is turned off.

Never allow children near the grill at any time. Do not store items of interest to children around or below the grill or in the cart.

Never allow children to crawl inside of a cart or island enclosure.

IMPORTANT SAFETY INFORMATION

Practice Safe Grilling

Do not wear loose fitting clothing or flammable clothing (such as synthetics) around the grill. Never let clothing, pot holders, or other flammable materials come in contact with or too close to any grate, burner or hot surface. Fabric may ignite and result in personal injury.

Use only dry pot holders. Using a damp pot holder on a hot surface may cause burns from steam. Do not use towels or bulky cloth in place of pot holders. Do not let pot holders touch hot cooking grids. Never use a sponge on a hot surface, as it may cause steam burns.

Protect your hand with an oven mitt or pot holder when opening the grill lid. Never lean over an open grill.

Use heat-proof cookware and tools specifically designed for grilling. Other types of material may shatter with sudden temperature changes or melt from extreme heat. Use tools with insulated handles and keep them away from the grill to avoid heat build-up.

Do not spray aerosol oil or butter or pour liquid oil into the grill. Doing so will cause a flash fire that can burn you.

Grease is flammable. Let grease cool before attempting to handle it. Avoid letting grease deposits collect in the bottom of the grill. Clean your grill often.

Do not use aluminum foil to line the cooking grids or grill bottom. This can disrupt combustion air flow or trap excess heat in the control area. Excess heat can melt knobs or ignitors, and increase the chance of personal injury. The drip tray accessory may be lined with aluminum foil.

Do not heat unopened food containers - such as cans, jars, and sealed pans. Pressure build-up may cause the container to burst.

When lighting a grill, always open the lid first and pay close attention to what you are doing. Turn one burner knob to HI, press the ignitor button and count to five.

For proper lighting and performance of the burners keep the ports clean.

Clean the grill with caution. Avoid steam burns; do not use a wet sponge or cloth to clean the grill while it is hot. Some cleaners produce noxious fumes or can ignite if applied to a hot surface.

COOKING TIPS

Cook Food To Proper Temperatures

Cooking food safely requires that you raise the internal temperature of the meat high enough and for a long enough period of time to kill any food-borne bacteria that may cause illnesses.

Color is not the best indicator that food is safe to eat. Use a high-quality probe thermometer to be sure your food is properly cooked. Place the tip of an instant-read thermometer into the center of the thickest part of the food but at least 1/2 inch deep. Read the temperature after about 10 seconds. Follow the temperature guidelines for the type of food you're cooking.

The following guidelines are from the U.S. Food and Drug Administration Center for Food Safety and Applied Nutrition.

Cook to Internal Temp			
Meat & Poultry	Medium Rare	Medium	Well Done
Fresh Beef - Medium Rare	145°F	160°F	170°F
Ground turkey, chicken	165°F		
Ground veal, beef, lamb, pork	145°F with 3 minutes of rest and then turn		
Fresh Pork - Medium		160°F	170°F
Chicken - whole	165°F		
Turkey - whole	165°F		
Poultry breasts, roast	165°F		
Poultry thighs, wings	165°F		
Stuffing (cooked alone or in bird)	165°F		
Duck and goose	180°F		
Fresh Veal - Medium Rare	160°F		
Fresh Lamb - Medium Rare	145°F	160°F	170°F
Ham - fresh (raw)	145°F	160°F	170°F
Ham - pre-cooked (reheat)	140°F		
Seafood			
Fish	Cook until flesh turns opaque and flakes easily with a fork.		
Shrimp, lobster, crab	Cook until shells turn red and flesh becomes pearly opaque.		
Scallops	Should turn milky white or opaque and firm.		
Clams, mussels, oysters	Cook until shells open.		

*The above temperature settings are a guide, the temperatures may vary due to wind and outside ambient temperatures.

WARRANTY TERMS

Empire Comfort Systems Inc. warrants this Broilmaster premium gas grill to be free from defects at the time of purchase and for the periods specified below. Broilmaster Premium Gas Grills must be installed by a qualified technician and must be maintained and operated safely, in accordance with the instructions in the owner's manual. This warranty applies to the original purchaser only and is not transferable. All warranty repairs must be accomplished by a qualified gas appliance technician.

Limited Lifetime Parts Warranty – Against Rust-Through

If the items listed below fail because of defective workmanship or material, Empire will repair or replace at Empire's option. The limited lifetime warranty provides one-time replacement of a covered component.

- Aluminum Grill Housing (except paint)
- Stainless Steel Cooking Grids and Stainless Steel Griddles
- Select Stainless Steel Components – Cart, Mounting, Bowtie Burner, Side Burner (DPSBSS), Side Burner Housing, and Warming Rack
- Stainless Steel Built-In Components – Built-In Kits for 3-Series Grill Heads, Door Kit, Tilt-Out LP Tank Door, and Vent Register Kit

Limited Ten-Year Parts Warranty – Against Rust-Through

If the items listed below fail because of defective workmanship or material, Empire will repair or replace at Empire's option.

- Stainless Steel Burners H-Series, Q-Series and R3B
- Stainless Steel Drip Pan for Q-Series
- Side Burner (DPASBC), Side Burner Housing (BSA)

Limited Five-Year Parts Warranty – Against Rust-Through

If the items listed below fail because of defective workmanship or material, Empire will repair or replace at Empire's option.

- Infrared Burners on R3 or R3B
- Flare Buster™ Ceramic Flavor Enhancers
- Painted Electro-Galvanized Steel Components
- Stainless Steel Smoker Shutter

Limited Two-Year Parts Warranty – Against Rust-Through

If the items listed below fail because of defective workmanship or material, Empire will repair or replace at Empire's option.

- Porcelain Coated Steel Briquette Racks
- Chrome-Plated Warming Rack
- Stainless Steel Heat Shield

Limited One-Year Parts Warranty

If the items listed below fail because of defective workmanship or material, Empire will repair or replace at Empire's option.

- Valves, knobs, ignitors, labels, hoses, fittings, grease cups, drip buckets, and all other parts and accessories – including those made from stainless steel – unless specified above
- Paint on Aluminum Grill Head

Duties Of The Owner

The appliance must be installed by a qualified installer and operated in accordance with the instructions furnished with the appliance. A bill of sale, cancelled check, or payment record should be kept to verify purchase date and establish warranty period. Ready access to the appliance for service.

What Is Not Covered

Damages that might result from the use, misuse, or improper installation or storage of this appliance.

Travel, diagnostic costs and freight charges on warranted parts to and from the factory.

Claims that do not involve defective workmanship or materials.

Unauthorized service or parts replacements.

Removal and reinstallation cost.

Inoperable due to improper or lack of maintenance.

The costs of a service call to diagnose a problem and labor for replacement or repairs.

How To Get Service

To make a claim under this warranty, please have your receipt available and contact your installing dealer. Provide the dealer with the model number, serial number, type of gas, and purchase verification. The installing dealer is responsible for providing service and will contact the factory to initiate any warranted parts replacements. Empire will make replace replacement parts available at the factory. Shipping expenses are not covered. If, after contacting your Empire dealer, service received has not been satisfactory,

**Contact: Consumer Relations Department
Replacement, Empire Comfort Systems Inc.,
PO Box 529, Belleville, Illinois 62222, or send an e-mail to
info@empirecomfort.com with "Consumer Relations" in the subject line.**

Your Rights Under State Law

This warranty gives your specific legal rights, and you may also have other rights, which vary from state to state.

Broilmaster is a Division of Empire Comfort Systems, Inc.

MASTER PARTS DISTRIBUTOR LIST

To order parts under warranty, please contact your local Broilmaster dealer. See the dealer locator at www.broilmaster.com.

To provide warranty service, your dealer will need your name and address, purchase date and serial number, and the nature of the problem. Please keep your receipt to establish ownership and date of purchase.

To order parts after the warranty period, please contact your dealer or one of the Master Parts Distributors listed below.

The Master Parts Distributor list changes from time to time. For the current list go to www.broilmaster.com and click on the Parts button.

Note: Master Parts Distributors are independent businesses that stock the most commonly ordered repair parts.

Dey Distributing

1401 Willow Lake Boulevard
Vadnais Heights, MN 55101

Phone: 651-490-9191

Toll Free: 800-397-1339

Website: www.deydistributing.com

Parts: Heater, Hearth and Grills

Victor Division of F. W. Webb Company

200 Locust Street
Hartford, CT 06114

Phone: 860-722-2433

Toll Free: 800-243-9360

Fax: 860-293-0479

Toll Free Fax: 800-274-2004

Websites: www.fwwebb.com & www.victormfg.com

Parts: Heater, Hearth and Grills

East Coast Energy Products

10 East Route 36
West Long Branch, NJ 07764

Phone: 732-870-8809

Toll Free: 800-755-8809

Fax: 732-870-8811

Website: www.eastcoastenergy.com

Parts: Heater, Hearth and Grills

Able Distributors

2501 North Central Avenue
Chicago, IL 60639

Phone: 773-889-5555

Toll Free: 800-880-2253

Fax: 773-466-1118

Website: www.abledistributors.com

Parts: Heater

HOW TO ORDER REPAIR PARTS

Parts Not Under Warranty

Parts can be ordered through your Service Person, Dealer, or a Master Parts Distributor. See this page for the Master Parts Distributors list. For best results, the **service person or dealer** should order parts through the distributor. Parts can be shipped directly to the **service person/dealer**.

Warranty Parts

Warranty parts will need a proof of purchase and can be ordered by your Service Person or Dealer. Proof of purchase is **required** for warranty parts.

All parts listed in the Parts List have a Part Number. When ordering parts, first obtain the Model Number and Serial Number from the name plate on your equipment. Then determine the Part Number (**not** the Index Number) and the Description of each part from the following illustration and part list. Be sure to give all this information . . .

Model Number / Dealer _____ Part Description _____

Serial Number / Dealer Phone Number _____ Part Number _____

Type of Gas (Propane or Natural) _____

Do not order bolts, screws, washers or nuts. They are standard hardware items and can be purchased at any local hardware store.

Shipments contingent upon strikes, fires and all causes beyond our control.

Your Broilmaster Premium Gas Grill is identified by model number, serial number, and gas type. This information is provided on a product identification label located on the grill's control panel. For your convenience, complete this section for future reference when contacting your dealer.



BROILMASTER

A Division of Empire Comfort Systems, Inc.

918 Freeburg Ave.

Belleville, Illinois 62220

VISIT OUR WEB SITE AT www.broilmaster.com

If you have a general question about our products, please e-mail us at info@empirecomfort.com.

If you have a service or repair question, please contact your dealer.