

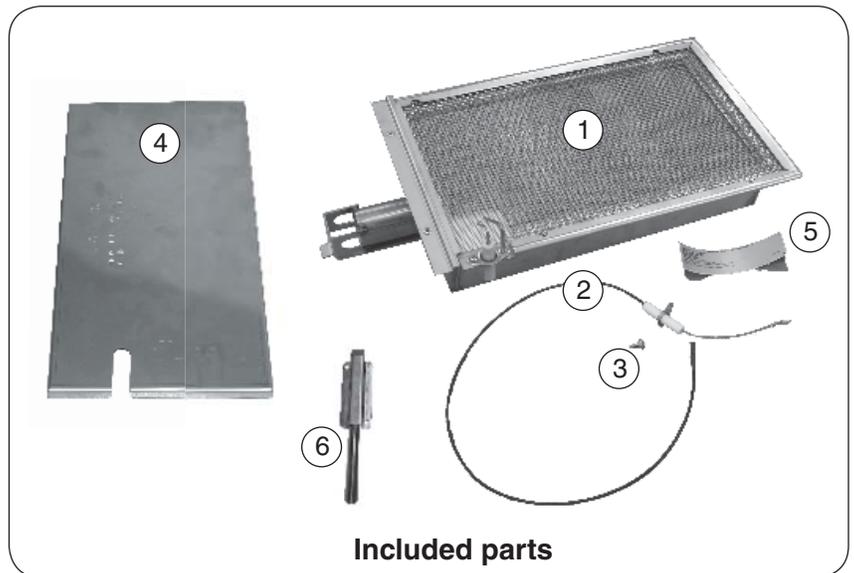
FIREMAGIC AURORA

Follow these instructions to install an infrared burner in your Fire Magic® Aurora grill.

CAUTION: Turn off the gas at the source and at all control knobs and verify that the grill is cool before beginning.

PARTS INCLUDED

1. Infrared burner
2. Ignitor wire
3. Self-tapping sheet-metal screw
4. Infrared cover
5. Conversion label
6. Lighting tube

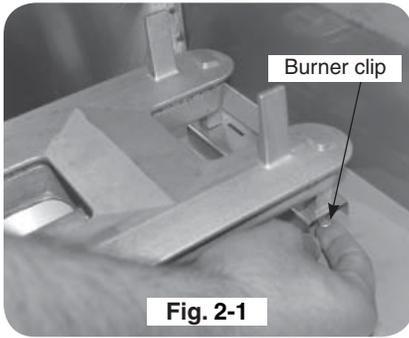


TOOLS REQUIRED

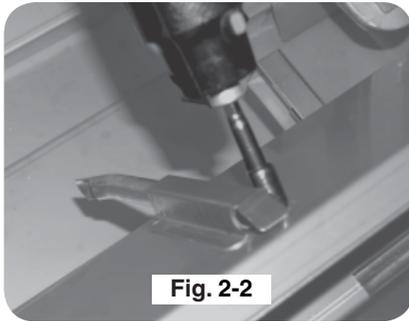
- Phillips screwdriver
- 9/16 open-end wrench
- 1/4 nut driver or socket wrench

Table 1-1	Infrared Orifice Chart	
	Models A430, A540	Models A530, A660, A790
Natural	3001-46	3001-45
Propane (L.P.)	3001-56	3001-55

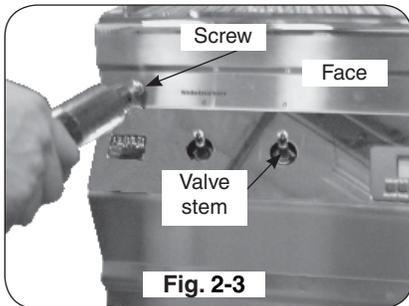
INSTALLATION



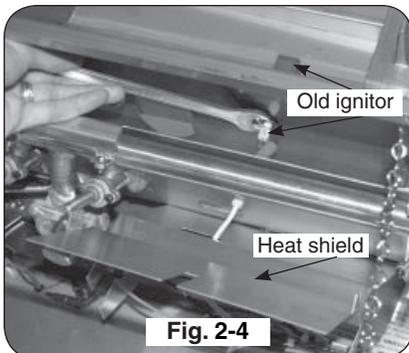
Remove the grids and burner clip



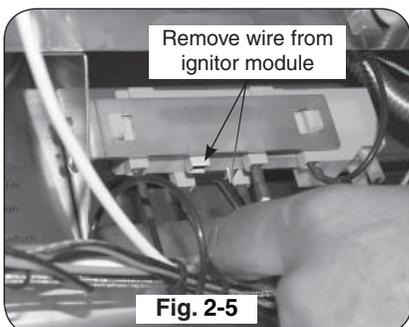
Remove old lighting tube



Remove face plate



Remove heat shield and old ignitor



Remove old ignitor wire

REMOVING THE LEFT MOST MAIN BURNER

1. Starting with a cool grill, open the oven lid and/or remove the warming rack and/or rotisserie rod as needed to access the grill grids.
2. Remove the grid from the left-most burner by lifting it first from the front and then pulling it forward and outward. Set the grid aside.
3. Remove the left most burner by first removing the burner clip (see Fig. 2-1) from under the back of the burner support. Then lift the back of the burner up out of the firebox by grasping the back and pulling upward. Continue to lift the back of the burner up while moving the whole burner back and out so that it pulls away from the forward fire wall opening and the orifice. Retain the clip with the burner so that they can be re-installed in the future if desired.
4. Remove the lighting tube by removing the two screws with the 1/4 nut driver (see Fig. 2-2). Retain the screws for attaching the new lighting tube.
5. Pull out and completely remove the drip tray from the grill.
6. With the burner valves in the **OFF** position, pull the valve knobs from their stems. Use a Phillips screwdriver to remove the face fastener screws on either side of the grill face (see Fig. 2-3). Release the face by lifting it slightly and remove it from the grill. Make sure to retain the screws and finish washers for re-attaching the face plate.

Note: To protect the wiring harness, carefully lift the face away from the frame and let it rest on the attached chain.

7. Lift the heat shield up and inward slightly to clear the diagonal slots hooked over the oven fire wall then pull away from the manifold (see Fig. 2-4).
8. Remove the existing ignitor wire by first sliding the rubber sleeve back off the ignitor, then pulling the wire to detach from the ignitor. Next remove the ignitor nut on the faceplate side of the fire wall with a 9/16 open-end wrench (see Fig. 2-4) and remove the ignitor box from inside the oven. Remove the rubber sleeve from the wire and pull the wire through the heat shield and the insulating tube in the manifold fire wall. Disconnect the other end of the ignitor wire from the ignitor module (see Fig. 2-5).

INSTALLING THE NEW INFRARED BURNER

1. Locate the new ignitor wire with the insulator attached and thread the wire end through the hole in the oven fire wall left by the old ignitor, from the oven side as shown in Fig. 3-1. Continue to thread the wire end through the insulator tube in the manifold fire wall and through the slot in the heat shield, then route it toward the ignitor module on the right. (Hint: wrap around existing wire bundle.)
2. Attach the other end of the new ignitor wire (the insulated end) to any male connector on the back of the ignitor module (reference Fig. 2-5).

INSTALLATION (continued)

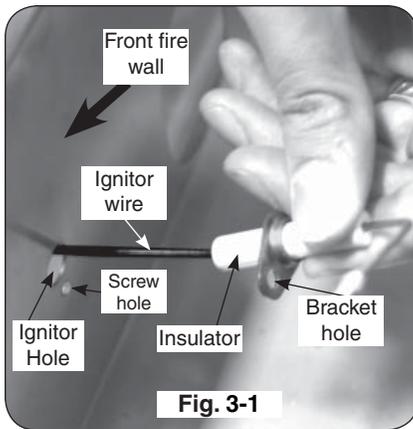


Fig. 3-1

Screw the new wire to the fire wall

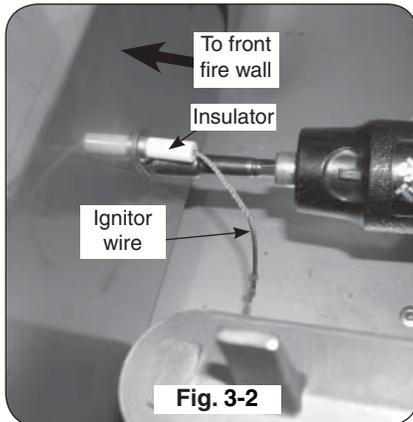


Fig. 3-2

Screw the new wire to the fire wall

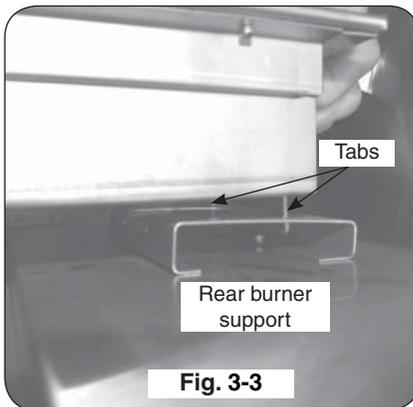


Fig. 3-3

Sliding tabs into support

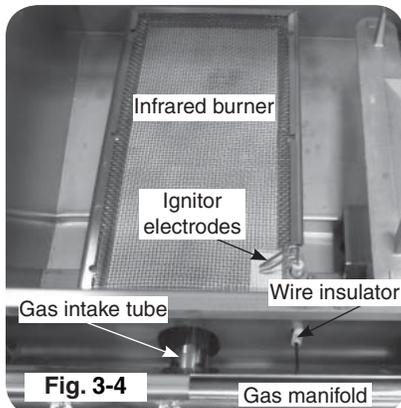


Fig. 3-4

Infrared burner installed

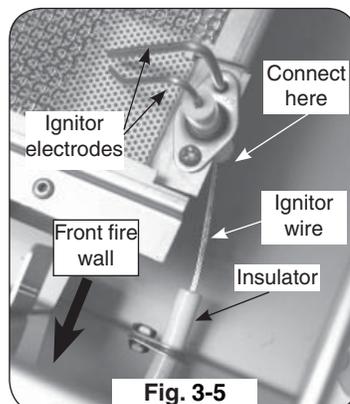


Fig. 3-5

Connect wire to electrode assy.



Fig. 3-6

Install new lighting tube



Fig. 3-7

Apply the conversion label

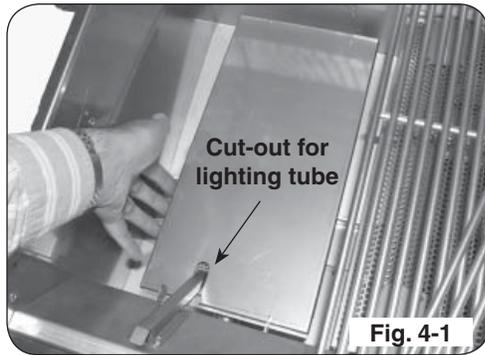
Important: Test all electrodes for spark before securing the face to the frame (see also the section on battery replacement in your owners manual).

Note: The wires can be plugged into any terminal.

3. Attach the insulated portion of the ignitor wire to the inside of the oven fire wall by placing the screw (included) through the bracket hole and into the hole in the fire wall (see Fig. 3-1 and Fig. 3-2).
4. Place the new infrared burner gas intake tube in the hole in the oven 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.)
5. Connect the non-insulated metal end of the ignitor wire to the bottom of the ignitor electrode assembly at the forward right of the infrared burner (see Fig. 3-5).
6. Attach the new lighting tube (Fig.3-6) in place of the old one securing it with the old screws.
7. Apply the conversion label supplied with this kit to the inside of the fire wall behind the face so that it does not obscure any other labels (Fig. 3-7).
8. Reposition the heat shield by hooking the diagonal slots back over the sheet metal of the manifold fire wall.
9. Replace the face on the frame so the front lip of the face hangs from the forward lip of the frame. Re-secure the face with the face fastener screws.
10. Replace the control knobs.
11. Replace the drip tray.
12. Replace the cooking grid so that the cut-out section of the grid is in front.

USING THE INFRARED BURNER

The Fire Magic® infrared burner cooks with a powerful radiative heat that is different than conventional convection cooking by flame.



Although lighting the infrared burner is virtually identical to lighting a traditional gas burner (see LIGHTING INSTRUCTIONS in your owners manual), there are some differences after that point. Allow yourself time to become accustomed to cooking with the power and convenience of the infrared gas burner while following these simple and useful guidelines.

Always allow the infrared burner to heat completely (it will glow orange) before placing food on the grill above it. This way, any drippings from your food will evaporate on contact with the ceramic portion of your infrared burner rather than clogging and impairing its function, which can happen if grease or other material gets into the ceramic matrix.

Always keep your infrared burner covered when not in use, especially when cooking with the other burners in your Fire-Magic® grill. This will keep grease, dust, food, and other foreign material out of the ceramic portion of your infrared burner. Remove knock-outs if necessary to fit the cover over lighting tubes or ignitors.

CAUTION: Do not strike or scrape the ceramic portion of the burner with hard tools, as the material may crack, chip or break. Prevent any grease, water, or other foreign material from getting into the ceramic portion of the burner, especially when it is cold. Always wait for the burner to heat up to a well-distributed orange glow before placing food on the cooking grid above it. When

the burner is at temperature, it will vaporize small amounts of grease that drip on it. Always cover the burner when not in use. Keeping the ceramic portion of the burner free of foreign substances will allow the gas to circulate and burn over the entire heating surface, allowing for powerful and even cooking over the life of the burner.

WARNING

Only handle the infrared burner cover when the grill is cold or with a well-insulated long-handled tool, gloves, or other means to protect your hands and arms.

REMOVING THE INFRARED BURNER LID

Observing the above warning, lift the lid upward off the burner, holding both sides until the cover clears the lighting tube in the front.

COVERING THE INFRARED BURNER

Observing the above warning, set the lid down with the cut-out forward and over the lighting tube in the front of the grill. Then let the cover come to rest on top of the burner grate with the left and right sides fitting down over the outside of the burner, but the front and back sides of the lid resting on the top of the burner.

