

INFRARED ELITE MODELS I , II AND III

INFRARED GAS GRILLS

***OWNERS MANUAL
FOR OUTDOOR USE ONLY***



Contents:

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For Your Safety

If you smell gas:

1. Shut off gas to the appliance
2. Extinguish any open flame
3. Open lid.
4. If odor continues, immediately call your gas supplier or your fire department.

For Your Safety

1. Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.
2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

Location Requirements:

WARNING: **This grill is Design Certified for use outdoors only and is not intended for use on recreational vehicles or boats.**

The “Infrared Elite” is designed to be attached to the optional pedestal / cart or be permanently installed on a free-standing masonry or other suitable patio fixture.

Minimum clearance of a mobile grill to any adjacent combustible construction can be found in Table A.

	<u>Combustible Construction</u>	<u>Non-Combustible Construction</u>
Sides	12”	0”
Back	12”	0”

Table A.

If you are installing your grill as a brick-in or masonry supported variation, it should be located so the ventilation louvers remain clear of all obstructions. The louvers are located in the front face of the grill and at the rear of the hood. Accumulation of debris in the louvers can cause the grill to overheat. There should be no combustible construction above the grill within 6 feet.

The installation of your grill must conform to local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSIZ223, 1 or CAN/CGA-B149.1, Natural Gas Installation Code or CAN/CGA-B149.2, Propane Installation Code.

ASSEMBLY:

Tools Required:

Phillips head screwdriver, adjustable wrench.

PEDESTAL/PORTABLE CART ASSEMBLY:

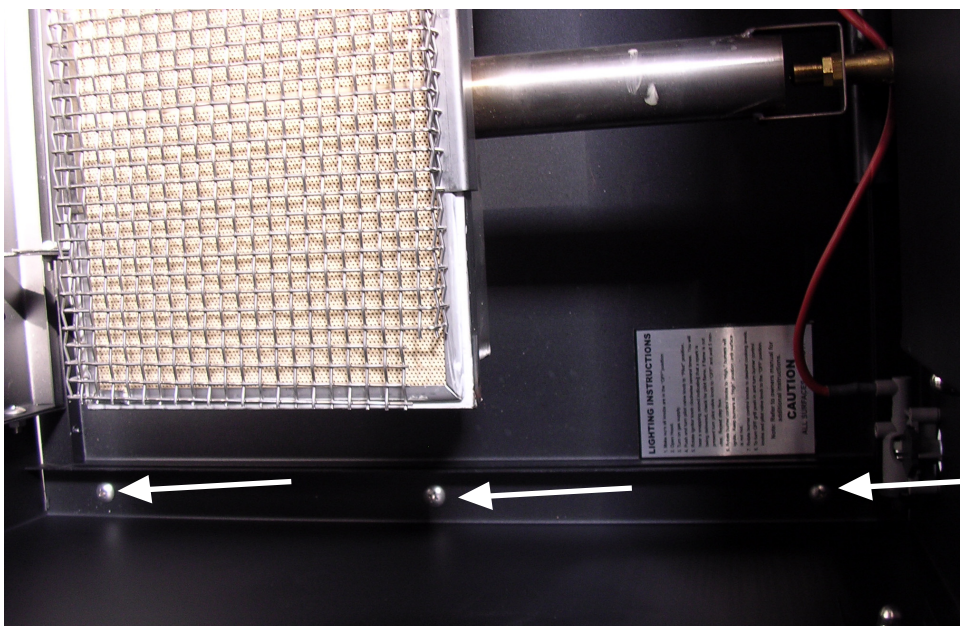
- 1. Remove grill head from carton and place on flat surface.**
- 2. Remove pedestal/cart from carton and set upright with casters on ground.**
- 3. Open hood on grill head and remove warming rack, and cooking grids and set aside.**
- 4. Carefully lift hood assembly, bezel and inner liner off of grill body. See figure 1.**
- 5. Position grill body on top of pedestal/cart and fasten with seven (7) $\frac{1}{4}$ - 20 x $\frac{1}{2}$ " bolts for Model I and II, ten (10) for Model III with locking nuts. See figure 2.**
- 6. Drip pan can now be installed into position. See figure 3.**

SIDE SHELF ASSEMBLY:

- 1. Remove side shelf from carton**
- 2. Remove the 4 - $\frac{1}{4}$ " - 20 x $\frac{1}{2}$ " bolts from left side of grill body.**
- 3. Align the holes in side shelf with the holes in the grill body and fasten with four bolts removed earlier.**
- 4. If second side shelf is used on right side of grill attach in same manner.**



Figure 1.



**Bolts w/
Locking nuts**

Figure 2.



Figure 3.

FINAL ASSEMBLY:

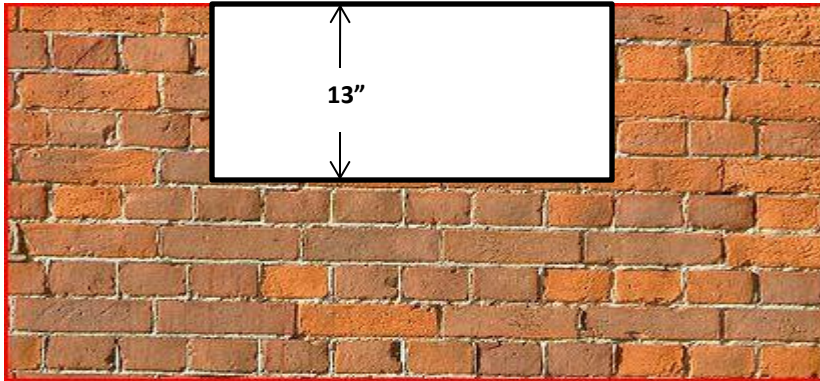
- 1. Carefully lift hood assembly, bezel and inner liner and position back on grill body.**
- 2. Place cooking grids and warming rack in position. Make sure “channel” portion of grid is facing up.**

INFRARED ELITE I

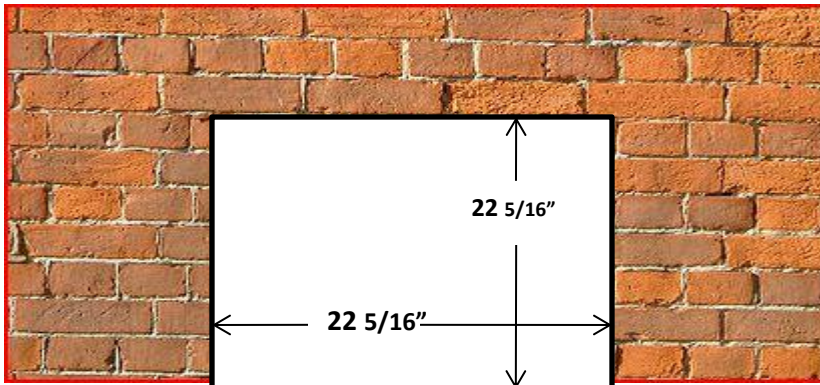
(1 BURNER MODEL)

Build in (Brick in) Specifications:

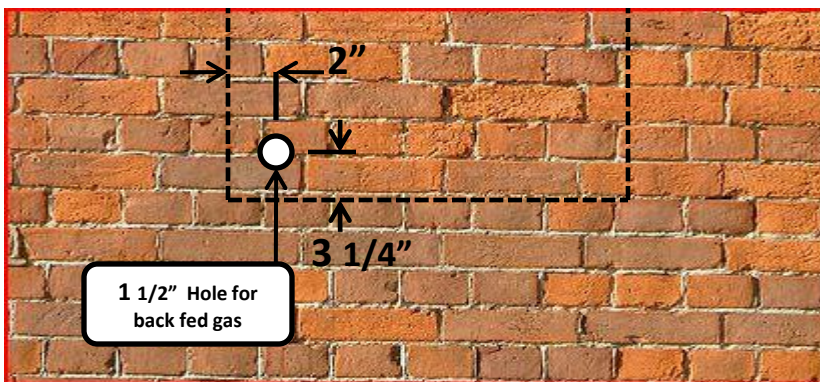
For non combustibile surround (brick, block, stone etc...)



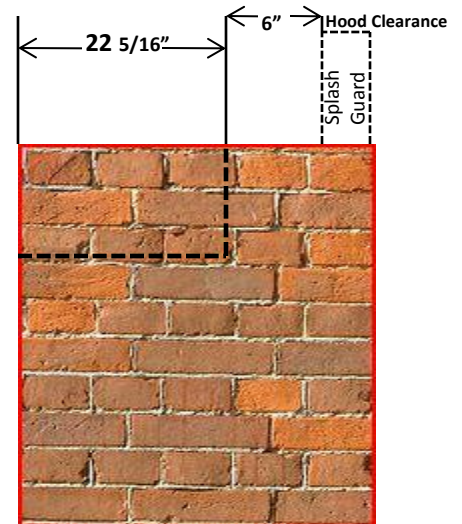
Front View



Top View



Back View



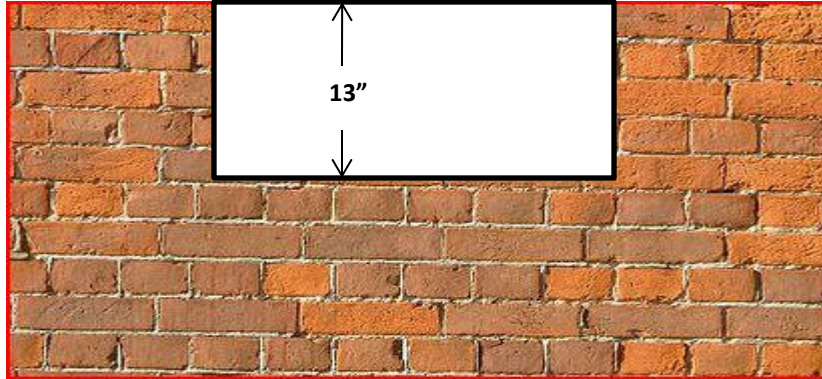
Side View

**Note: Eight (8) side shelf screws will need to be removed.
We recommend the grill be on site prior to building in.**

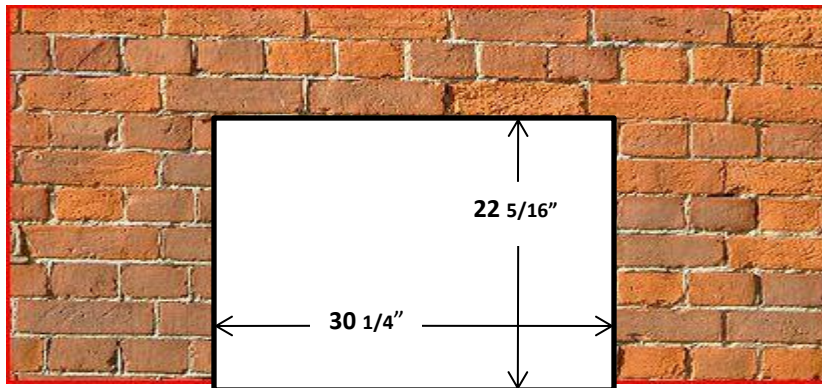
INFRARED ELITE II

(2 BURNER MODEL)

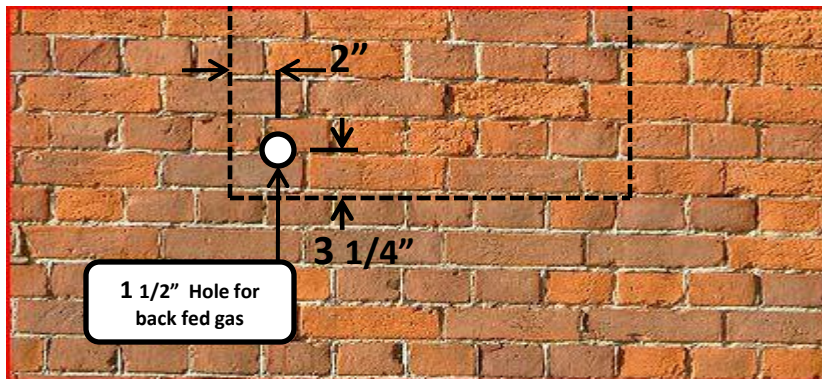
Build in (Brick in) Specifications:
For non combustible surround (brick, block, stone etc...)



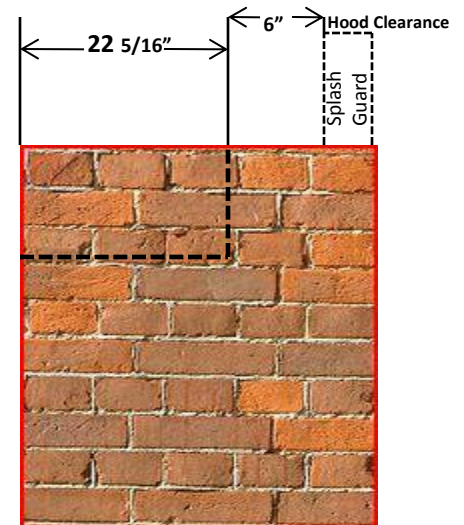
Front View



Top View



Back View

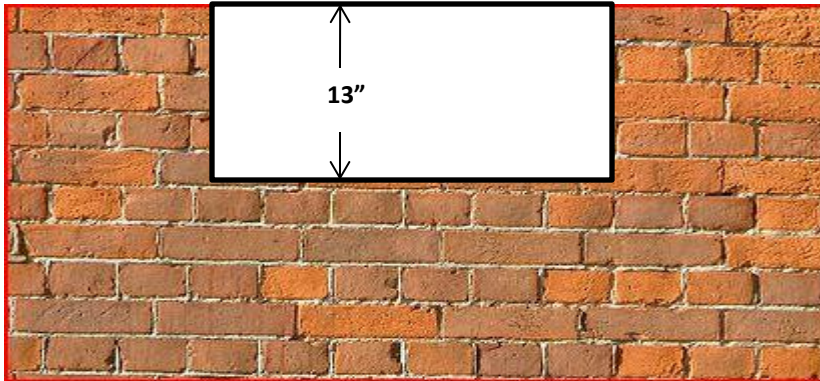


Side View

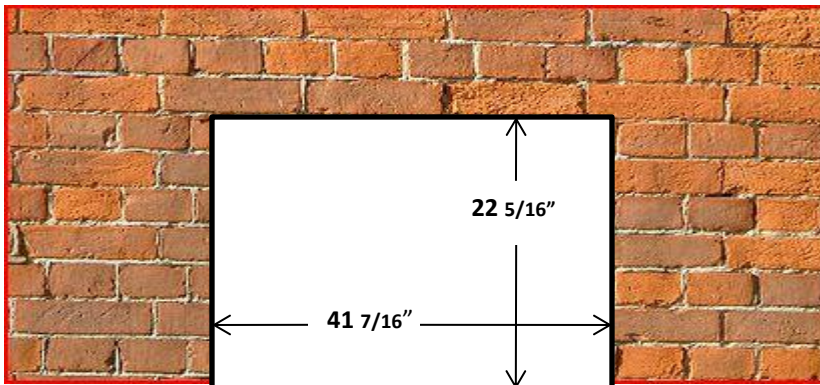
Note: Eight (8) side shelf screws will need to be removed.
We recommend the grill be on site prior to building in.

INFRARED ELITE III

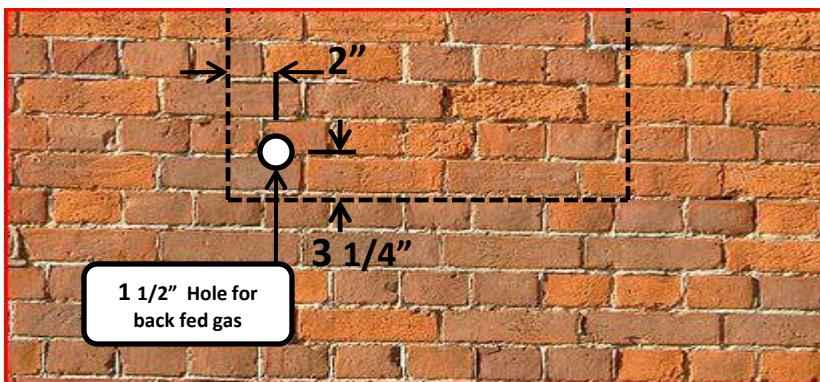
**Build in (Brick in) Specifications:
For non combustible surround (brick, block, stone etc...)**



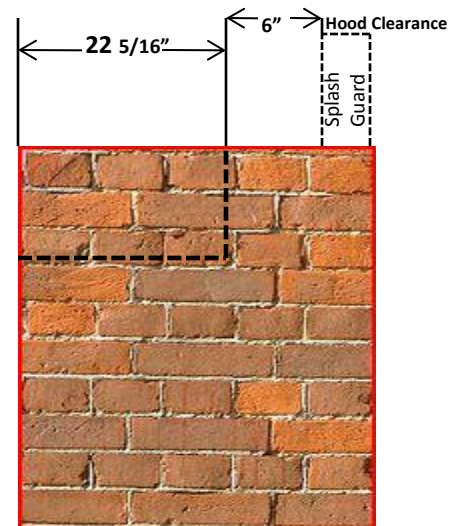
Front View



Top View



Back View



Side View

**Note: Eight (8) side shelf screws will need to be removed.
We recommend the grill be on site prior to building in.**

GAS REQUIREMENTS:

WARNING: WHEN PURCHASED FOR USE WITH LP GAS, THE “INFRARED ELITE” GRILL COMES WITH A REGULATOR ASSEMBLY THAT USES A QUICK-CONNECT TYPE COUPLING. THIS TYPE COUPLING CAN ONLY BE USED WITH QUICK-CONNECT STYLE TANK VALVE.

WARNING: THE GAS SUPPLY HOSE SHOULD BE INSPECTED PRIOR TO EACH USE. DO NOT USE A GAS HOSE THAT HAS ABRASIONS, CUTS OR EXCESSIVE WEAR.

WARNING: IF THE OUTDOOR COOKING GAS APPLIANCE IS NOT IN USE, THE GAS MUST BE TURNED OFF AT THE SUPPLY CYLINDER. STORAGE OF AN OUTDOOR COOKING GAS APPLIANCE INDOORS IS PERMISSABLE ONLY IF THE CYLINDER IS DISCONNECTED AND REMOVED FROM THE OUTDOOR COOKING GAS APPLIANCE. CYLINDERS MUST BE STORED OUTDOORS OUT OF REACH OF CHILDREN AND MUST NOT BE STORED IN A BUILDING, GARAGE OR ANY OTHER ENCLOSED AREA.

The “Infrared Elite” is offered in one of two gas configurations LP or Natural gas. LP models include pressure regulator and hose assembly. Natural gas models require a separate regulator supplied with grill. LP models require a standard 20-lb. LP cylinder with QC (quick connect) style valve.

Please Note: The Pressure regulator and hose assembly with the outdoor cooking gas appliance must be used. Replacement pressure regulators and hose assemblies must be those specified for the “Infrared Elite”.

Gas Supply Specifications

<u>GAS TYPE</u>	<u>SUPPLY PRESSURE</u>	<u>OPERATING PRESSURE</u>	<u>MAIN BURNER ORIFICE SIZE</u>	<u>BURNER INPUT</u>
Natural	14.0” WC MAX 5.0” WC MIN	4.0” WC	#49	15,000 BTU/HR
LP	14.0” WC MAX 12.0” WC MIN	11” WC	#57	15,000 BTU/HR

LP Gas Cylinder Safety:

NOTE: An LP gas cylinder is not provided with this grill. Only D.O.T. approved 20-lb or CAN/CGA-B339 approved (cylinders, spheres and tubers for the transportation of dangerous goods) LP gas cylinders should be used.

All approved cylinders must have an integral collar designed to protect the cylinder valve from damage. Do not use or try to repair a damaged LP gas cylinder at any time. Contact your local LP gas supplier for replacement.

- Do not fill your gas cylinder beyond $\frac{3}{4}$ full.**
- Gas cylinders come with a pressure relief valve. If a cylinder is subjected to excess heat, the relief valve will open and let highly flammable gas vapor and/or liquid escape. Do not store gas cylinders near an open flame or source of heat. Store cylinders only in well ventilated areas.**

Installing your LP gas cylinder:

NOTE: For your safety, only use the regulator and hose assembly provided as original equipment with your grill.

NOTE: A fire extinguisher for Class A, B, C & D fires should be readily available at all times.

Gas cylinder should be set upright so cylinder valve is at the top. This will ensure proper valve withdrawal.

Connecting the cylinder:

- 1. Turn handwheel on cylinder valve clockwise all the way to close.**
- 2. Turn burner valves to off position.**
- 3. Place the LP cylinder base into the hole in pedestal/cart floor and remove protective cap on tank valve.**

See figure 4.

CONNECTING LP TANK CONT.

4. **Inspect regulator fittings and tank valve fitting and clean if necessary. Replace damaged parts prior to use.**
5. **Insert regulator nipple into the cylinder valve outlet. Tighten the coupling nut by hand, do not cross thread connection. See figure 5.**



Figure 4.

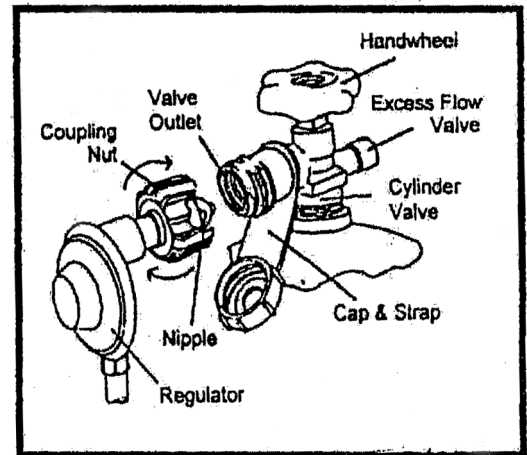


Figure 5.

Removing the gas cylinder:

1. **Turn handwheel on cylinder valve clockwise until it stops.**
2. **Remove cylinder from grill cart.**
3. **Loosen coupling nut by turning counter-clockwise.**

NATURAL GAS INSTALLATION:

CAUTION: Gas piping to your grill must be in accordance with local codes. In the absence of local codes, use the National Fuel Gas Code, ANSI Z223.1 (latest edition)

CAUTION: The gas supply must be turned off at the grill when this appliance is not in use.

When ordered for natural gas, the “Infrared Elite” comes adjusted for natural gas. A qualified gas installer should

NATURAL GAS INSTALLATION CONT.

install the gas line. A shut-off valve should be installed at the grill. This valve must be C.S.A. Design Certified.

The grill and shut-off valve must be disconnected from the gas supply piping system during any pressure testing of the system at test pressures in excess $\frac{1}{2}$ PSIG (3.5 KPa).

Gas Leak Test:

WARNING: Do not use open flame to perform leak test!

WARNING: Do not attempt to use grill when you smell gas or fail a gas leak test.

When gas leak test is performed, no open flame can be present near grill. Test for leaks every time gas connection is disconnected.

- 1. Turn all controls off.**
- 2. Open gas supply valve. Apply soapy water solution to all connections including factory connections.**
- 3. If any bubbles can be seen, close valve and tighten the connection where bubbles appeared. Then repeat steps 1 and 2: Do not over-tighten connections.**
- 4. Grill can now be operated.**

Operation:

WARNING!

Before lighting your grill be sure to read this section carefully.

WHEN LIGHTING YOUR GRILL ALWAYS KEEP YOUR FACE AND BODY AS FAR AWAY FROM THE GRILL AS POSSIBLE

Lighting the grill burners:

1. Make sure all knobs are in the OFF position.
2. Open hood.
3. Turn on gas supply.
4. Push and turn right pilot valve knob to “pilot” position.
See figure 6.
5. Rotate igniter knob clockwise several times. You will hear a snapping sound, indicating that a spark is being delivered to the pilot. You may need to rotate knob several times before the pilot lights. Check to make sure pilot is lit. *See figure 7.*
6. If the pilot does not light, turn the knob to the OFF position and wait 5 minutes before repeating steps 4 and 5.
7. Rotate burner control knob(s) to “High” position and burners will ignite. Leave burners at high position to pre-heat grill to desired searing temperature.
8. Adjust burner control knob(s) to desired cooking levels.
9. To turn off grill, push in and turn burner control knobs and the pilot valve knob to the “Off” position.
10. NOTE: Elite I model has one burner only.

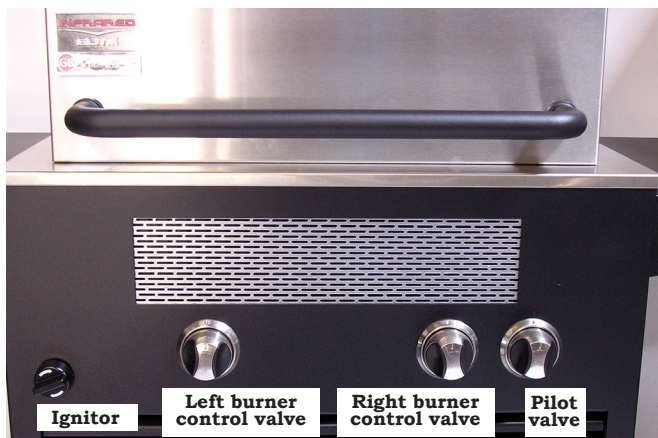


Figure 6.

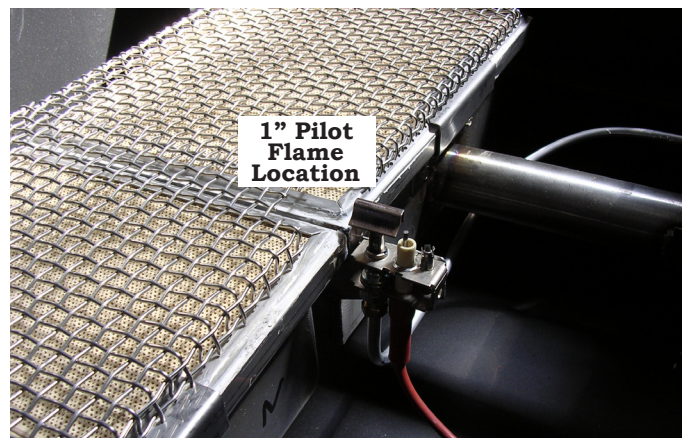


Figure 7.

OPERATION CONT.

LIGHTING BURNERS WITHOUT PILOT:

If the pilot burner is not working properly the burners can be lit manually, using a long (10") match or extended nozzle butane lighter.

MANUAL LIGHTING STEPS:

- 1. Make sure all knobs are in the OFF position.**
- 2. Open Hood.**
- 3. Turn on gas supply.**
- 4. Separate left and right cooking grids (Elite II Model) to create a gap in center of grilling area.**
- 5. Light match or lighter and place through gap and position over burner screen and rotate burner control knob to high position. The burner will ignite.**
- 6. Immediately move cooking grids back to their original position.**
- 7. Leave burner at high position to pre-heat grill and follow previous operation instructions.**
- 8. To turn off grill, push in and turn burner control knobs and the pilot valve knob to the OFF position.**

OPERATION CONT.

INFRARED GRILLING:

Important: Do not place food over a burner that is not operating. Grease and drippings will clog the burner ports if the burner is not on.

Grilling over infrared burners is a process that seals juices in foods. This is accomplished by searing the meat for a short period of time and not letting the juices escape.

The infrared heat generated by the “Infrared Elite” allows the meat to be evenly cooked throughout. The intense temperature of the burner surface will vaporize drippings and produce a flavorful smoke absorbed by your food.

Caution: The “Infrared Elite” grill can be operated at the high setting with the hood closed during normal cooking duration, but when cooking is completed grill must be turned off.

Cooking with the “Infrared Elite”

- 1. Be sure the drip pan is in place and pushed all the way to the back of the grill. Note: Drip pan can be lined with aluminum foil for ease of cleaning, but be sure not to block front ventilation space above pan with foil.**
- 2. Light the burners using the instructions given.**
- 3. Preheat the grill after lighting with burner control knob turned to “high” position for 5 to 10 minutes.**
- 4. Place the food on the grill and cook 2-3 minutes for initial sear.**
- 5. Turn the food and repeat step 4.**
- 6. Set burner control knob to desired cooking level and continue cooking until the meat is cooked to your satisfaction turning as necessary.**
- 7. Turn all knobs to “OFF” and shut off gas supply when you are finished cooking.**
- 8. Clean the cooking grids and drip pan after each use.**

COOKING HINTS

1. **When handling meat, use a spatula or tongs, instead of a fork. When meat is pierced the natural juices will leak out.**
2. **Upon initial use, start off with hamburgers or hot dogs to become familiar with infrared cooking.**
3. **Reduce excessive flare-ups by:**
 - A. **Trim excess fat.**
 - B. **Pre-heat on high at least 5-10 minutes.**
 - C. **Re-position meat towards rear of grilling area or on warming rack until flare-up goes down.**
 - D. **Keep cooking grids clean after each use.**

COOKING GUIDELINES

Meat	Temperature Setting	Cooking Time
Steak 1 1/2" Thick	High fire 3 min. each side	6 min. - Rare
	High fire 2 min. each side. Balance "medium fire	8 min. - Medium
	High fire 2 min. each side. Balance "medium fire	12 min. - Well Done
Hamburger 1" Thick	High fire 2 1/2 min. each side	5 min. - Rare
	High fire 3 min. each side	6 min. - Medium
	High fire 3 1/2 min. each side.	7 min. - Well Done
Pork Chop 3/4" Thick	High fire 2 1/2 min. each side	10 min
	Balance "medium" fire	
Chicken Pieces	High fire 2 min. per side	15-25 min
	Balance medium low to low fire	
Whole Chicken	High fire 10 min. Balance "medium" fire	1 hour 20 min.

**** The above guide will aid you in achieving excellent cooking results. The more you use your grill, the better you and the results will become. Keep in mind several factors such as outdoor temperature conditions; wind, humidity, altitude, size, quality and thickness of meat can influence results.***

Maintenance and Cleaning

Caution: Always allow the grill to cool before cleaning. Avoid exposing burner surface to water.

Proper maintenance and cleaning will extend the life of your grill. Regular cleaning will reduce accumulations of debris, grease and fats. Infrared burners incinerate most drippings and food particles, but occasionally some particles may remain. For removal of these particles turn both burners on high with the hood down for 5-10 minutes.

CLEANING

Drip Pan:

Remove drip pan from grill and clean with soap and water. If pan is lined with foil, remove and replace foil and reinstall pan.

Cooking Grids:

Cooking grids can be cleaned with a grill cleaning brush, while grids are still hot after each use.

Stainless Steel Exterior Housing:

Your “Infrared Elite” is made with the highest quality 304 stainless steel available. Stainless steel requires very little maintenance, however a good grade of stainless steel cleaner should be used for exterior cleaning.

Powder Coated Surfaces:

Powder coated surfaces can be cleaned with warm soapy water and rinsed with clean water.

MAINTENANCE

An occasional inspection of venturi inlets and orifice openings is recommended.

Infrared burner maintenance can be maintained by operating the grill on high for 5-10 minutes after each use. Any excess accumulation of debris on burner surface can be removed easily. Remove cooking grids and burner screens and vacuum burner surface every few months or as needed.

Accessories:

Rotisserie (TXS-ROT)

With the “Infrared Elite” Rotisserie you can add a new dimension to your grill. Whole chickens, beef, and pork are wonderful when cooked on rotisserie.

Installing the Rotisserie

- 1. Attach the Rotisserie bracket to grill by pushing bracket between top bezel and side hood upright using (2) 10 x ½” screws provided. NOTE: You may need to loosen (2) screws that attach hood up right to bezel first to allow space to insert brackets then retighten.**
- 2. Position the Rotisserie motor on the rotisserie bracket and plug into grounded outlet.**

Using your Rotisserie

Caution: Do Not Use rotisserie in the rain.

- 1. Remove cooking grids**
- 2. Follow burner lighting instructions & Preheat for 5-10 minutes.**
- 3. Position the spit-rod in the center of the meat, and tighten forks into ends of the meat. Make sure the meat is evenly balanced on the rod.
Note: counter-weight may be used to balance irregular shaped meat. Turn rotisserie motor on.**
- 4. Meat can be cooked at any heat setting. “Low” heat is desirable for most meat and will produce juicer, more tender results.**
- 5. When finished, be sure to turn both burners off, and turn off the motor.**

Other cooking accessories available for your “Infrared Elite” include a woodchip smoker, steamer, bar-b-que tray, and griddle, and can be purchased from your “Infrared Elite” dealer.

Replacement Parts List

Item	Description
cerelm	Ceramic element kit w/gasket
burnpilot	Burner housing w/Pilot Bracket
burn	Burner housing
scrn	Burner screen
bcv	Burner control valve
pcv	Pilot control valve
bck	Burner control knob
pck	Pilot control knob
ign	Ignitor w/knob
cgrid	Cooking grid ea. (Specify Model)
dpan	Drip Pan (Specify Model)
hndl	Hood Handle (Specify Model)
wrack	Warming rack (Specify Model)
orinat	Natural orifice
orilp	LP orifice
regnat	Natural regulator
reglp	LP regulator w/hose

TROUBLESHOOTING

PROBLEM	PROBABLE CAUSE	REMEDY
Pilot will not light when rotary ignitor is turned	<ul style="list-style-type: none"> A. Lack of gas B. Defective ignitor C. Loose ignitor wire D. Pilot orifice obstruction 	<ul style="list-style-type: none"> A. Purge air in gas line. Fill gas cylinder B. Replace ignitor C. Re-attach ignitor wire D. Remove & clean pilot orifice.
At high setting burner output is too low. Burner rumbles or flutters blue flame at surface.	<ul style="list-style-type: none"> A. Lack of gas B. Damaged burner element 	<ul style="list-style-type: none"> A. Adjust regulator, clear orifice. B. Replace burner element.
At low setting burner output is too high	<ul style="list-style-type: none"> A. Low heat setting is adjusted too high 	<ul style="list-style-type: none"> A. Adjust low heat setting.

“INFRARED ELITE” INFRARED GAS GRILLS

LIMITED LIFETIME WARRANTY

ALL STAINLESS STEEL CABINET PARTS ARE WARRANTED AGAINST DEFECTIVE MATERIAL AND/OR WORKMANSHIP FOR LIFETIME TO THE ORIGINAL CONSUMER BUYER UNDER THE TERMS STATED BELOW. THIS ALSO INCLUDES RUST AND BURNOUT UNDER NORMAL HOUSEHOLD USE. DISCOLORATION OR OXIDATION IS EXCLUDED. NOTE: GRILLS LOCATED NEAR COASTAL AREAS OR EXPOSED TO SWIMMING POOL CHEMICAL VAPORS ARE NOT COVERED IN ABOVE WARRANTY.

5 YEAR WARRANTY

ALL OTHER PARTS ARE GUARANTEED FOR 5 YEARS UNDER NORMAL USE.

***IGNITOR WARRANTED FOR 1 YEAR**

THIS WARRANTY DOES NOT INCLUDE THE COST OF ANY LABOR, INCONVENIENCE OR PROPERTY DAMAGE DUE TO FAILURE OF THE PRODUCT, AND DOES NOT COVER DAMAGE DUE TO MISUSE, ABUSE, ACCIDENT, DAMAGE ARISING OUT OF TRANSPORTATION OF THE PRODUCT, OR DAMAGE INCURRED THROUGH COMMERCIAL USE OF THE PRODUCT. THIS EXPRESS WARRANTY IS THE SOLE GIVEN BY THE MANUFACTURER AND IS IN LIEU OF ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED.

WARRANTY CLAIMS

DEFECTIVE PARTS ARE TO BE RETURNED TO THE FACTORY PREPAID FOR REPAIR OR EXCHANGE WITH PROOF OF PURCHASE. ALL HANDLING AND SHIPPING CHARGES ARE TO BE PAID BY THE PURCHASER.

**INFRARED ELITE GAS GRILLS MFG. BY
GOLDEN BLOUNT
4301 WESTGROVE DR.
ADDISON, TX 75001
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