

*Charmglow*<sup>®</sup>  
GOURMET SERIES

# Stainless Steel Natural Gas Drop-In Sear Burner

## Hornilla para Dorar a Gas Natural Empotrable de Acero Inoxidable

Outdoor Gas Sear Burner / Hornilla para dorar a gas para uso al aire libre

### **OWNER'S MANUAL / MANUAL DEL PROPIETARIO**

**ASSEMBLY AND OPERATING INSTRUCTIONS / INSTRUCCIONES DE ARMADO Y OPERACIÓN**

**SAVE THIS MANUAL FOR FUTURE REFERENCE  
GUARDE ESTE MANUAL PARA REFERENCIA FUTURA**

#### **⚠ WARNING / ADVERTENCIA**

HAZARDOUS EXPLOSION MAY RESULT IF THESE WARNINGS AND INSTRUCTIONS ARE IGNORED. READ AND FOLLOW ALL WARNINGS AND INSTRUCTIONS IN THIS MANUAL TO AVOID PERSONAL INJURY, INCLUDING DEATH OR PROPERTY DAMAGE.


SE PUEDE PRODUCIR UNA EXPLOSIÓN PELIGROSA SI SE HACE CASO OMISO A ESTAS ADVERTENCIAS E INSTRUCCIONES. LEA Y SIGA TODAS LAS ADVERTENCIAS E INSTRUCCIONES EN ESTE MANUAL PARA EVITAR LESIONES PERSONALES, INCLUSO LA MUERTE, O LOS DAÑOS MATERIALES.

**NOTICE TO INSTALLER:  
LEAVE THESE INSTRUCTIONS  
WITH THE SEAR BURNER OWNER  
FOR FUTURE REFERENCE.  
AVISO PARA EL  
INSTALADOR:  
ENTREGUE ESTAS  
INSTRUCCIONES AL PROPIETARIO  
DE LA HORNILLA PARA DORAR  
COMO REFERENCIA FUTURA.**





# IMPORTANT SAFETY WARNINGS

WE WANT YOU TO ASSEMBLE AND USE YOUR SEAR BURNER AS SAFELY AS POSSIBLE. THE PURPOSE OF THIS SAFETY ALERT SYMBOL  IS TO ATTRACT YOUR ATTENTION TO POSSIBLE HAZARDS AS YOU ASSEMBLE AND USE YOUR SEAR BURNER.

WHEN YOU SEE THE SAFETY ALERT SYMBOL  PAY CLOSE ATTENTION TO THE INFORMATION WHICH FOLLOWS!

 READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY BEFORE ASSEMBLING AND OPERATING YOUR SEAR BURNER.

## DANGER

IF YOU SMELL GAS:

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

## WARNING

1. Do not store or use gasoline or other flammable liquids or vapors 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.

## DANGER



- DO NOT store LP gas cylinders under or near this appliance.
- A fire causing death or serious injury may occur if the above is not followed exactly.

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**⚠ DANGER:** Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.


**⚠ WARNING:** Be alert to the possibility of serious bodily injury if the instructions are not followed. Be sure to read and carefully follow all of the messages.

**⚠ CAUTION:** Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

# GENERAL WARNINGS

## WARNING

- Never use liquid propane gas (LP) in a unit designed for natural gas.
- Never use charcoal briquets or lighter fluid in a gas sear burner.
- Leak test all connections before first use, even if sear burner was purchased fully assembled and after each time the hose is connected to natural gas supply.
- Never check for leaks using a match or open flame.

 **CAUTION!** Strong odors, colds, sinus congestion, etc. may prevent the detection of natural gas. Use caution and common sense when testing for leaks.

- Charmglow Natural Gas Sear Burner is an accessory to the Charmglow Stainless Steel Natural Gas Drop-In 4-Burner Grill. This Sear Burner is not designed to be used by itself.
- Always keep your gas sear burner free and clear of gasoline, paint thinner, or other flammable vapors and liquids or combustible materials.
- Always check the sear burner prior to each use as indicated in the "Pre-Start Check List" section of this manual.
- DO NOT obstruct the flow of combustion or ventilation air.
- Keep children and pets away from hot sear burner. DO NOT allow children to use or play near this sear burner.
- DO NOT leave the sear burner unattended while in use.
- DO NOT allow the gas hose to come in contact with hot surfaces.
- DO NOT allow grease from drain hole to fall on hose.
- Keep any electrical supply cords away from water or heated surfaces.
- Keep a fire extinguisher on hand acceptable for use with gas products. Refer to your local authority to determine proper size and type.
- For household use only. DO NOT use this sear burner for anything other than its intended purpose.
- DO NOT use while under the influence of drugs or alcohol.
- Sear burner is hot when in use. To avoid burns:
  - DO NOT attempt to move the sear burner.
  - Wear protective gloves or oven mitts.
  - DO NOT touch any hot sear burner surfaces.
  - DO NOT wear loose clothing or allow hair to come in contact with sear burner.

 **USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR GAS SEAR BURNER.**

**FAILURE TO ADHERE TO THE SAFETY WARNINGS AND GUIDELINES IN THIS MANUAL  
COULD RESULT IN SEVERE BODILY INJURY OR PROPERTY DAMAGE.**

**SAVE THIS MANUAL FOR FUTURE REFERENCE.**

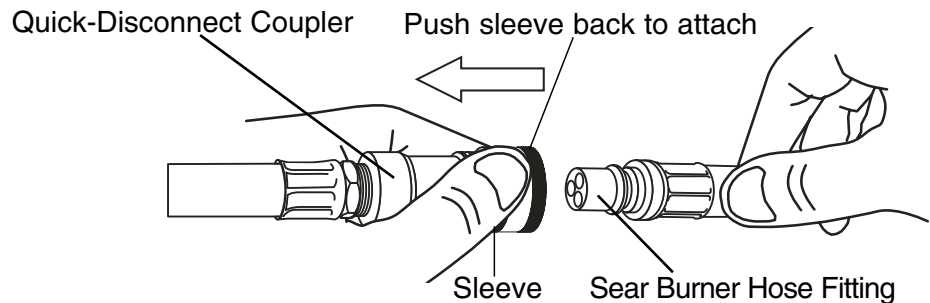
## ⚠ WARNING

- **FOR OUTDOOR USE ONLY. DO NOT** operate indoors or in an enclosed area such as a garage, shed or breezeway.
- Use your sear burner **OUTDOORS** in a well ventilated space away from dwellings or other buildings to prevent dangers associated with gas accumulation and toxic vapors. We recommend your grill be situated at least 10 feet (3.1 m) from buildings.
- Maintain a minimum clearance of 36 inches (91 cm) between all sides of sear burner and walls or other combustible material. **DO NOT** use sear burner under overhead unprotected combustible construction.
- **DO NOT** use or install this sear burner in or on a recreational vehicle and/or boat.

## FOLLOW THE INSTRUCTIONS FOR CONNECTING YOUR STAINLESS STEEL NATURAL GAS DROP-IN 4-BURNER GRILL TO THE NATURAL GAS SOURCE.

These instructions are located in the 810-6835-0 Stainless Steel Natural Gas Drop-In 4-Burner Grill owner's manual. After main grill installation follow the instructions below for connecting your sear burner to the Quick-Disconnect coupler.

Connect the sear burner hose fitting to the grill body hose by inserting the fitting into the quick-disconnect coupler.



## ⚠ WARNING

- **Never** use your grill without leak testing all gas connections and hoses. See the section on “Leak Testing” in this manual for proper procedures.
- Visually inspect the hose assembly prior to each use for evidence of damage, excess wear or deterioration. If found, replace the assembly before using your grill. Only the Brinkmann supplied replacement should be used.

## ⚠ DANGER

### LEAK TESTING:

To prevent fire or explosion hazard:

- **DO NOT** smoke or permit ignition sources in the area while conducting a leak test.
- Perform test **OUTDOORS** only in a well ventilated area.
- Never perform a leak test with a match or open flame.
- Never perform a leak test while the sear burner is in use or while sear burner is still hot.

## ⚠ WARNING

### WHEN TO PERFORM A LEAK TEST:

- After assembling your sear burner and before lighting for the first time, even if purchased fully assembled.
- Every time the gas hose is connected to the natural gas supply or if any of the gas components are replaced.
- Any time your sear burner has been moved.
- At least once per year or if your sear burner has not been used for more than 60 days.

### CHECKING FOR LEAKS:

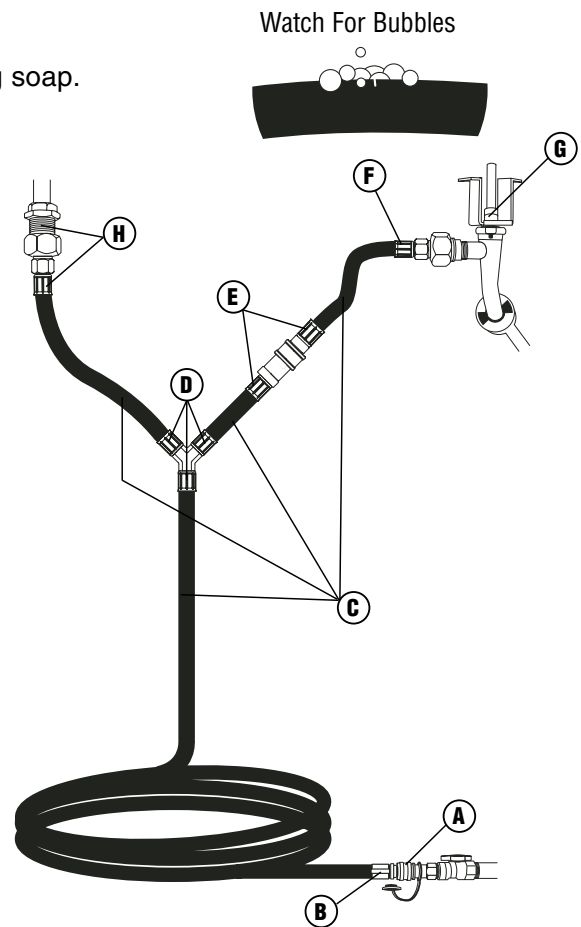
1. Create a mixture of 50% water and 50% liquid dishwashing soap.
2. Open the lid.
3. Insure all burner knobs are set to the OFF position.
4. Turn on the natural gas supply.
5. Apply the soap water mixture to the following:

- Ⓐ Quick-disconnect coupler
- Ⓑ Plug and hose connection
- Ⓒ The full length of gas supply hose
- Ⓓ “Y” connector to all three gas supply hoses .
- Ⓔ Brass connections and quick disconnect assembly.
- Ⓕ Sear burner connection to hose.
- Ⓖ Sear burner valve stem cap.
- Ⓗ Gas supply connection to gas manifold.

6. Check each place listed (A - H) for growing bubbles which indicates a leak.
7. Turn OFF gas at natural gas supply.
8. Turn on control knobs to release gas pressure in hose.
9. Turn control knobs to OFF position.
10. Tighten any leaking connections.
11. Repeat soapy water test until no leaks are detected. **DO NOT** use the sear burner if leaks cannot be stopped. Contact a qualified gas appliance repair service.
12. Turn OFF gas supply at natural gas supply until you are ready to use your sear burner.
13. Wash off soapy residue with cold water and towel dry.
14. Wait 5 minutes to allow all gas to evacuate the area before lighting sear burner.

**⚠ CAUTION!** **DO NOT** use the sear burner if leaks cannot be stopped. Contact a qualified gas appliance repair service.

Note: The leak test must be performed in an area that has adequate lighting in order to see if bubbles are developing. **DO NOT** use a flashlight to check for bubbles.



## **⚠ WARNING**

### **PRE-START CHECK LIST:**

Property damage, bodily harm, severe burns, and death could result from failure to follow these safety steps. These steps should be performed after the sear burner has been assembled, stored, moved, cleaned, or repaired. **DO NOT** operate this sear burner until you have read and understand **ALL** of the warnings and instructions in this manual.

### **PRE-START CHECK LIST:**

- Ensure that the sear burner is properly assembled.
- Inspect the gas supply hose for burns, chaffing, kinks, and proper routing before each use. If it is evident there is excessive abrasion or wear, or the hose is cut, it must be replaced prior to the sear burner being used. A replacement hose can be obtained by contacting customer service at 800-527-0717.
- Leak check all gas connections and hose. See section on "Leak Testing".
- Ensure that all electrical supply cords are properly grounded. Keep any electrical supply cord and the fuel supply hose away from any heated surfaces. Hose should be at least 3 inches from hot surfaces.
- Position your grill on level ground in a well ventilated location, a safe distance from combustible materials, buildings and overhangs.
- Properly place the empty grease tray under the grease drain hole in the bottom of the sear burner to catch grease during use.
- **DO NOT** obstruct the flow of combustion and ventilation air.

## **⚠ WARNING**

**Read, understand and follow all warnings and instructions contained in this manual. DO NOT skip any of the warnings and instructions contained in the preceding sections of this manual.**

## **⚠ WARNING**

### **LIGHTING INSTRUCTIONS:**

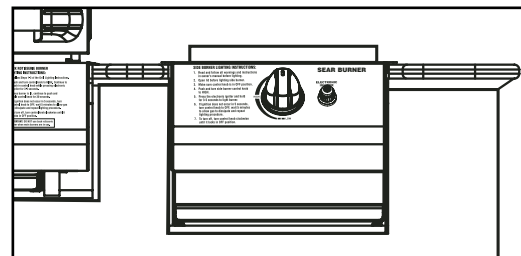
Follow the instructions exactly.

1. **OPEN THE SEAR BURNER LID** before attempting to light a burner so that fumes do not accumulate inside the sear burner. An explosion could occur if sear burner lid is down.
2. Check that all burner control knobs and the natural gas supply are turned to the "OFF" position.
3. Turn on natural gas supply.
4. **DO NOT** stand with head, body, or arms over the sear burner when lighting.

### **LIGHTING THE SEAR BURNER:**

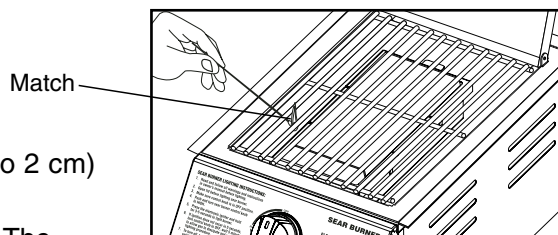
1. Open lid before lighting sear burner.
2. Make sure control knob is in the "OFF" position.
3. Push and turn sear burner control knob to the "HIGH" position.
4. Press the electronic igniter on the sear burner and hold for 3–5 seconds to light burner.
5. If ignition does NOT occur in 5 seconds, turn control knob to "OFF", wait 5 minutes to allow gas to dissipate and repeat lighting procedure.
6. To turn off, turn control knob clockwise until it locks in the "OFF" position.

Note: If burner does not light or flame is too low, you may have spider or other insect blockage in burner.



## MATCH LIGHTING THE SEAR BURNER:

1. Open the lid to the sear burner before lighting.
2. Make sure control knob is in the "OFF" position.
3. Strike and carefully place a match approximately 1/2" (1 to 2 cm) from the sear burner element.
4. Turn the sear burner control knob to the "HIGH" position. The burner should light within 5 seconds.
5. If the burner does not light, turn the control knob to "OFF" and wait 5 minutes for gas to dissipate and repeat lighting procedure.
6. If the burner does not light within the first few attempts of match lighting, there is a problem with the gas supply. Turn off the gas at the burner and natural gas supply. **DO NOT** attempt to operate the sear burner until the problem is found and corrected. See "Trouble Shooting" section of this manual.



## TURNING OFF THE SEAR BURNER:

1. Turn off the natural gas supply.
2. Turn all burner control knobs to the "OFF" position.

Note: Turn off natural gas supply first to prevent gas from being left in the system under pressure.

## ⚠ CAUTION!

- The natural gas supply should always be in the off, or closed, position when the sear burner is not in use.

Note: Observe burner when lit:  
Burner should glow red after several minutes of operation.

## ⚠ WARNING

### OPERATING THE SEAR BURNER:

Never use Charcoal or Lighter Fluid inside your Gas Sear burner. Read and follow all warnings and instructions contained in the preceding sections of this manual.

### BREAKING IN YOUR SEAR BURNER:

- In manufacturing and preserving the components of your sear burner, oil residue may be present on the burner and cooking surfaces of your sear burner.
- Before cooking on your sear burner for the first time you should preheat it for 15 minutes on "HIGH" to burn off these residual oils.

### PREHEATING THE SEAR BURNER:

- Prior to use, it is recommended that you preheat your sear burner. This ensures that the grilling surface is at the desired temperature to sear the food sugars when cooking. After lighting your sear burner, set the burner control knob to the "HIGH" position for 10 to 15 minutes.

### CONTROLLING FLARE-UPS:

- Flare-ups are part of cooking meats on a gas sear burner. This adds to the unique flavor of cooking on a gas sear burner. Excessive flare-ups can over-cook your food and cause a dangerous situation for you and your sear burner. Excessive flare-ups result from the build-up of grease. If this should occur, **DO NOT** pour water onto flames. This can cause grease to splatter and could result in serious burns or bodily harm. If grease fire occurs turn off the burner until the grease burns out.

## ⚠ WARNING

- **DO NOT** leave your sear burner unattended while in use.
- **DO NOT** move grill when in use.
- **DO NOT** use water to extinguish flare-ups.
- Have fire extinguisher readily accessible suitable for use with gas appliances.



## TO MINIMIZE FLARE-UPS:

- Trim excess fat from meats prior to cooking.
- Cook meats with high fat contents (chicken or pork) on Low settings or indirectly.
- Ensure that your sear burner is on level ground and the grease is allowed to evacuate the sear burner into the grease tray.

## COOKING TIPS

### CLEANLINESS

- Always wash hands thoroughly with soap and hot water prior to handling food and after handling raw meat, uncooked poultry or seafood.
- When using a platter to carry raw meat, uncooked poultry or seafood to the grill, make sure to wash the platter thoroughly with soap and hot water before placing cooked foods back on the platter or use different platters for raw and cooked foods.
- Never use the same utensils when handling raw meat, uncooked poultry or seafood unless you wash the utensils thoroughly with soap and hot water.
- Never re-use marinade from raw meat or uncooked poultry on foods that have been cooked and are ready to serve.

### GRILLING TO PROPER TEMPERATURE

- Use a meat thermometer to be sure food has reached a safe internal temperature. You may order a Commercial-quality thermometer from Brinkmann. For more information on this product and other Brinkmann accessories, please refer to the accessory pages at the end of this manual.
- The US Department of Agriculture recommends the **minimum** temperature be reached for the following food items:

<b>Chops</b> .....	<b>145° F (62.8° C)</b>	<b>Roasts</b> .....	<b>145° F (62.8° C)</b>
<b>Ground Meat</b> .....	<b>160° F (71° C)</b>	<b>Seafood</b> .....	<b>140° F (60° C)</b>
<b>Pork</b> .....	<b>160° F (71° C)</b>	<b>Vegetables</b> .....	<b>145° F (62.8° C)</b>
<b>Poultry</b> .....	<b>180° F (82° C)</b>		

### HELPFUL HINTS

- If you pre-cook meat or poultry, do so immediately before grilling.
- Never defrost meat at room temperature or on a countertop.
- Refrigerate leftovers within 2 hours of taking food off the grill.
- For additional information, please phone the USDA's toll free Meat & Poultry Hotline at 800-535-4555.

## PROPER CARE & MAINTENANCE

- The sear burner should be cleaned by just removing any excess grease deposits from the top of the burner screen and ceramic surface.
- To protect your sear burner from excessive rust, unit must be kept clean and covered at all times when not in use.
- Wash cooking grill with hot, soapy water, rinse well and dry.
- Clean inside and outside of sear burner by wiping off with a damp cloth.
- Never apply paint to the interior surface.

### COOKING GRILL

- Clean with mild soap detergent and water. A brass bristled brush or a nylon cleaning pad can be used to remove residue from the stainless steel surfaces. Steel can cause the finish to chip or crack. DO NOT use a commercial oven cleaner.

## **⚠ WARNING**

### **TRANSPORTING AND STORAGE:**

- Never move a grill when it is hot or when objects are on the cooking surfaces.
- Make sure that the natural gas supply is shut off. After moving the grill check that all gas connections are free of leaks. Refer to instructions for Leak Testing.
- DO NOT store a spare LP gas cylinder (filled or empty) under or near the grill.
- Never store flammable liquids or spray canisters under or near the grill.
- DO NOT extinguish grease fires using water.
- If the outdoor cooking gas appliance is not in use, the gas must be turned off at the natural gas supply.
- Storage of an outdoor cooking gas appliance indoors is permissible only if the natural gas supply is disconnected and removed from the outdoor cooking gas appliance.

### **BEFORE STORING YOUR SEAR BURNER:**

- Ensure that the natural gas supply has been turned off.
- Clean all surfaces.
- If storing the grill indoors, disconnect the hose from the natural gas supply.
- Clean burner prior to use after storing, at the beginning of grilling season or after a period of one month not being used. Spiders and insects like to build nests in burner tubes (especially during colder months). These nests can cause fires in burner tube or under grill. Periodically have your sear burner inspected by a certified gas appliance professional.
- If storing the grill outdoors, cover the grill with a grill cover for protection from the weather.

### **TROUBLE SHOOTING**

<b>Problem:</b>	<b>Possible Causes:</b>
<ul style="list-style-type: none"><li>• <b>Burner will not light</b></li></ul>	<ol style="list-style-type: none"><li>1. Check natural gas supply.</li><li>2. Bad electrode spark. Check to see if the grill will match light. Electrode or collector may need adjustment.</li><li>3. Burner may be obstructed.</li></ol>
<ul style="list-style-type: none"><li>• <b>Fire at control knob</b></li></ul>	<ol style="list-style-type: none"><li>1. Burner holes may be obstructed. Have your sear burner inspected by a certified gas appliance professional.</li><li>2. Gas connections may be loose. Leak Check and tighten all connections.</li></ol>
<ul style="list-style-type: none"><li>• <b>Yellow flames at burner</b></li></ul>	<ol style="list-style-type: none"><li>1. Burner is obstructed. Have your sear burner inspected by a certified gas appliance professional.</li></ol>
<ul style="list-style-type: none"><li>• <b>Flame blows out on "LOW"</b></li></ul>	<ol style="list-style-type: none"><li>1. Burner holes may be obstructed. Have your sear burner inspected by a certified gas appliance professional.</li><li>2. Grill is not sufficiently preheated.</li></ol>
<ul style="list-style-type: none"><li>• <b>Grill is too hot</b></li></ul>	<ol style="list-style-type: none"><li>1. Excess grease build-up causing grease fires.</li><li>2. Cook on a lower temperature setting.</li></ol>

# FREQUENTLY ASKED QUESTIONS

Your grill's serial number and model number, and the contact information for Brinkmann Customer Service, are listed on a silver label found on the back of the grill or on the grill body side, under the side shelf.

These questions and answers are for your general knowledge, and may not be applicable to your model grill.

## Question: Why does my grill not light properly?

**Answer:** Always follow lighting instructions as listed on the control panel or in this manual. Also check these causes:

- Check natural gas supply.
- Check to ensure all gas connections are secure.
- The igniter AA battery may need replacing.
- Ignition wires may be loose. Remove the battery, inspect the igniter junction box found behind the control panel and connect any loose wires.
- Spark electrode tips may need repositioning. With the gas supply closed and control knob set to the "OFF" position, press the igniter button and have another person watch for the presence of a spark at the electrode tips. The gap between the spark electrode tip and spark receiver should be about 3/16". If the electrode tip needs to be adjusted, bend it to the appropriate gap distance.
- Check that the end of each burner venturi tube is properly located over its gas valve orifice fitting.
- There may be an obstruction in the gas line. To correct this, remove gas supply line from Quick-disconnect coupler. Open gas supply for one second to test for obstruction. If no obstruction is present, reconnect fuel line. If the fuel line is blocked, please contact your local natural gas company.

## Question: How and when do I clean the interior cooking components of my grill?

**Answer:** Use a fiber or brass cleaning brush to clean the interior of the grill, cooking grills, heat distribution plates and grease containers. Never use a wire brush or metal scraper on porcelain-finished parts, as they can scratch or chip the porcelain finish and promote rusting.

**Cleaning Stainless Steel Cooking Grills:** Wash grills with a mild detergent and rinse with hot water before initial use and as needed. DO NOT use a commercial oven cleaner. For stubborn food residue, use a degreaser and fiber or brass cleaning brush.

**Cleaning Porcelain-Finished Cast-Iron Cooking Grills:** Wash grills with a mild detergent and rinse with hot water before initial use and as needed. For stubborn food residue, use a degreaser and fiber or brass cleaning brush. Dry immediately using a soft cloth or paper towels.

**Cleaning Heat Distribution Plate:** Heat distribution plates should be cleaned whenever food or grease drippings accumulate to reduce the chance of flare-ups. Wash heat distribution plates with a mild detergent and rinse with hot water. Use a degreaser and fiber or brass cleaning brush to remove stubborn food residue. Do not use a wire brush or metal scraper on porcelain-finished heat distribution plates, as they can scratch or chip the porcelain finish and promote rusting.

**Cleaning the Grease Tray and/or Grease Cup:** The grease tray and/or grease cup (some models) should be inspected before each grill use to reduce the chance of fire. Remove grease (a plastic spatula works well) and wash all parts with a mild soap or degreaser and warm water solution.

## Question: What causes grill parts to rust and what effect does it have on the grill materials?

**Answer:** Rusting is a natural oxidation process and may appear on cast-iron and steel parts. Rust will not affect the short-term performance of your grill. However, weathering and extreme heat can cause a stainless steel lid to turn a bronze color. This is discoloration, not rust, and is not considered a manufacturing defect.

## Question: What causes my stainless steel grill lid to discolor and how do I clean my grill lid?

**Answer:** Smoke, weathering and high heat can cause a stainless steel grill lid to turn bronze in color. This is not to be confused with rust and is not a product defect. Machine oils used in the manufacturing process of stainless steel as well as cooking oils and a dirty grill lid can also encourage discoloration if the lid is not cleaned prior to grill use. After your grill is assembled, remove the protective PVC film from your grill lid and use a stainless steel cleaner and soft cloth to remove residual adhesive and oils from the inside and outside of your grill lid. Never use abrasive cleaners or scrubbers. In addition to the initial cleaning, routine cleaning to remove dirt, grease and oils will help discourage lid discoloration.

# ASSEMBLY INSTRUCTIONS

**⚠ READ ALL SAFETY WARNINGS & ASSEMBLY INSTRUCTIONS CAREFULLY BEFORE ASSEMBLING OR OPERATING YOUR SEAR BURNER.**

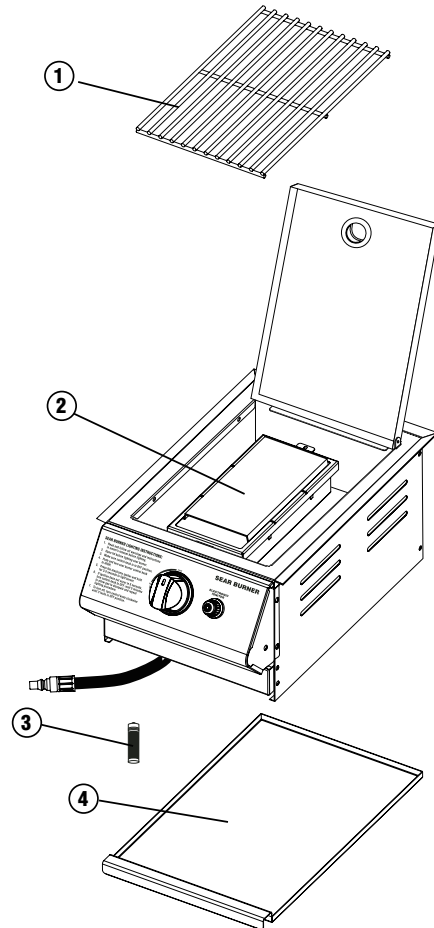
No tools are required to assemble this Natural Gas Drop-In Sear Burner:

## PARTS LIST:

- |   |   |                      |
|---|---|----------------------|
| ① | 1 | Cooking Grill        |
| ② | 1 | Sear Burner Assembly |
| ③ | 1 | Battery              |
| ④ | 1 | Grease Tray          |

**FOR MISSING PARTS, PLEASE CALL CUSTOMER SERVICE AT 800-527-0717.**

(Proof of purchase will be required.)  
Inspect contents of the box to ensure all parts are included and undamaged.



## Placement Of The Grill

### Location

When determining a suitable location take into account concerns such as exposure to wind, proximity to traffic paths, and keeping gas supply lines as short as possible. Place the grill in well ventilated areas. Never locate the grill in a building, garage, breezeway, shed or other such enclosed areas. During heavy use, the grill will produce a lot of smoke. For your comfort, we recommend a finished height for your grill base of 36 to 38 inches (91.4 to 96.5 cm) and a minimum of 12 inches (30.5 cm) on either side of your grill.

### Clearance

#### Non-combustible Construction

A minimum of 6 inches (15.3 cm) clearance from the back of the sear burner to non-combustible materials are required for the lid to open fully.

### Ventilation

We recommend that adequate ventilation be incorporated into your built in grill base. Vents should be placed on both sides of your grill base. The upper vent opening should be at least 20 square inches (129 cm<sup>2</sup>) and located within 5 inches (12.7 cm) of the top edge of your grill base. The lower vent opening should be at least 10 square inches (64.5 cm<sup>2</sup>) and located within 1 inch (2.5 cm) or less from floor level of your grill base.

**⚠ WARNING:**

Do not install this unit into combustible enclosures. Maintain a minimum clearance of 36 inches (91 cm) between all sides of grill and walls or other combustible material. DO NOT use grill under overhead unprotected combustible construction.

Drop-in cutout dimensions for the Stainless Steel Natural Gas Drop-In Sear Burner:

Length: 18 1/2" (47 cm)

Width: 12 3/4" (32.4 cm)

Height: 9 1/2" (24.1 cm)

## Front View

The following are minimum dimensions necessary to install the Charmglow Drop-In Sear Burner.

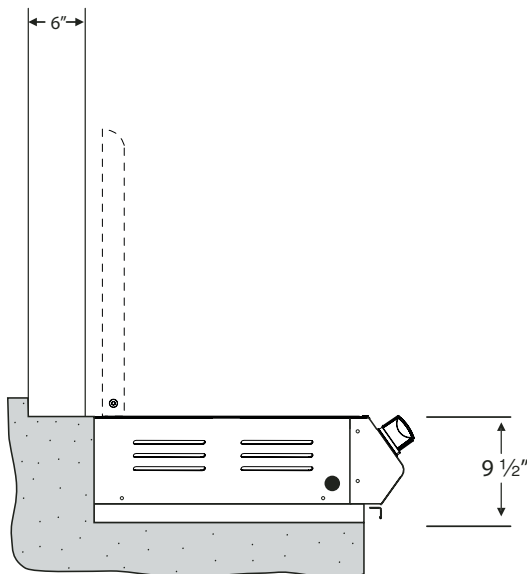
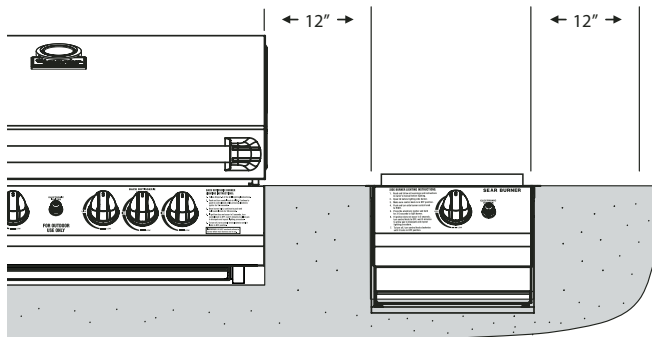
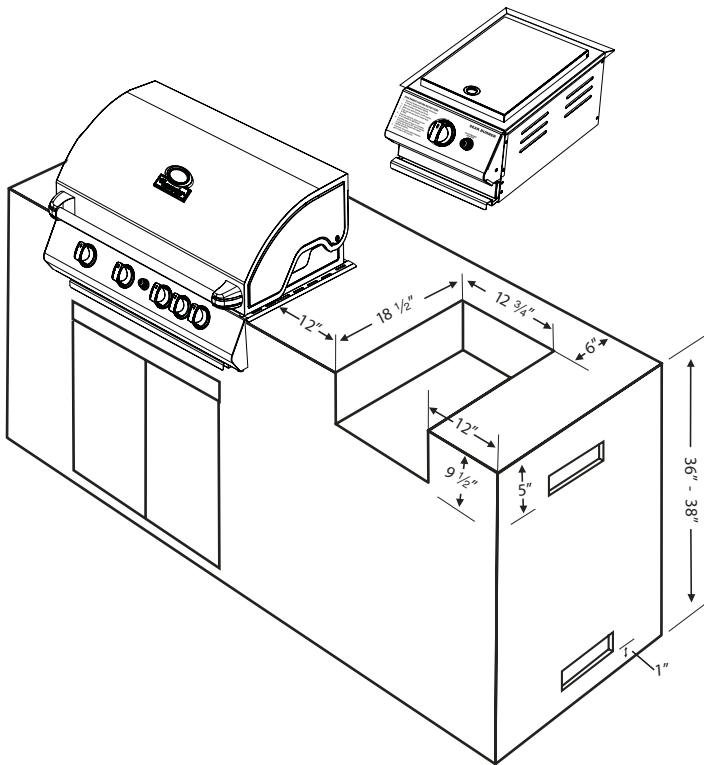
A minimum of 12 inches (30.5 cm) clearance is needed from the right side of the sear burner to non-combustible materials.

## Side View

The following are minimum clearances necessary around the Charmglow Drop-In Sear Burner.

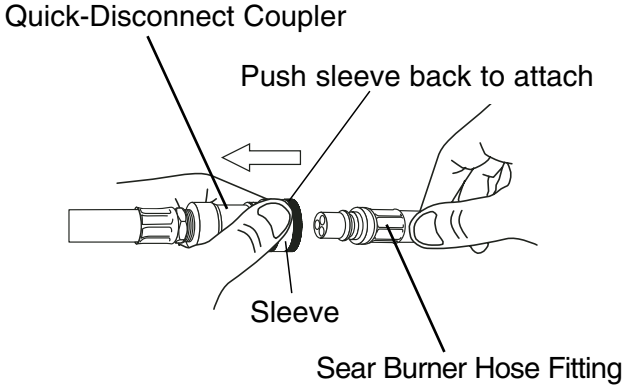
Rear Clearance:

- 6 inches (15.3 cm) to non-combustible materials
- 36 inches (91.4 cm) to combustible materials



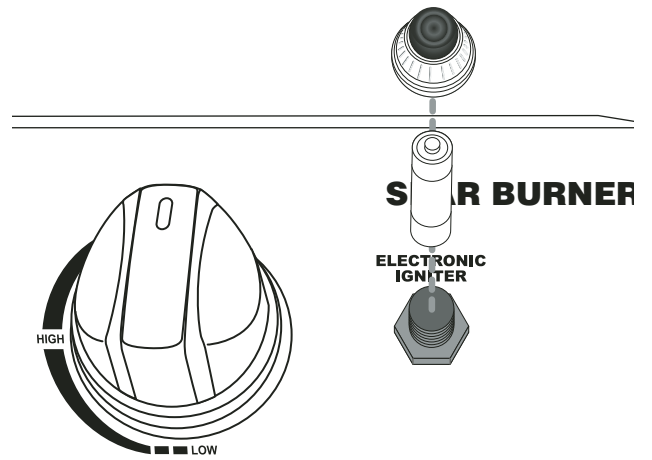
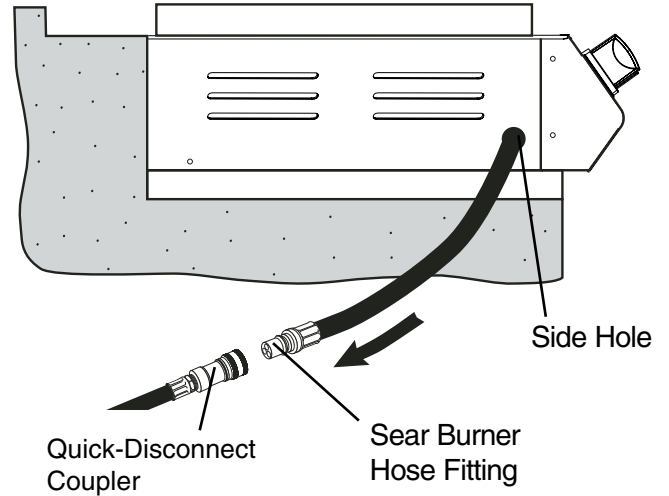
### Hose Connection

After dropping in the sear burner, run the sear burner hose fitting through the side hole and pull hose through as far as possible. Then connect it to the quick-disconnect coupler.



### Battery Installation

Remove burner igniter cap and insert battery with positive end of battery toward igniter cap. Replace igniter cap and make sure the igniter is working properly.



### Grease Tray Installation

Insert sear burner grease tray into opening on front side of unit.

