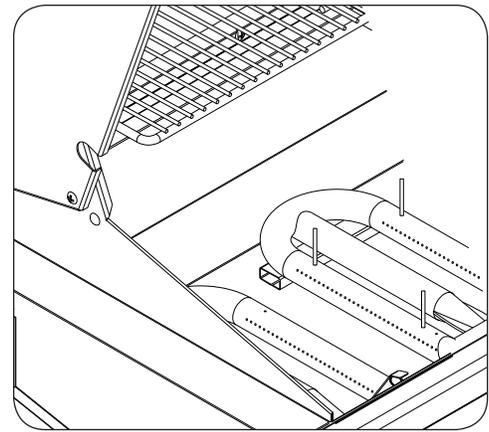




## Grills Equipped with Tubular Burners Addendum

**INSTALLER:** Leave these instructions with consumer.  
**CONSUMER:** Retain for future reference.



Your grill is equipped with tubular (main) burners. Refer to this addendum for information regarding tubular burner removal, orifice change, air shutter adjustment, and specifications.

**The following sections replace the equivalent burner information that is found in the main instructions supplied with your grill. Read ALL instructions completely prior to performing any service.**

### CHANGING THE MAIN BURNER ORIFICE

1. Ensure the grill is completely cool, the knobs are in the off position, the gas supply to your grill is turned off, and the power supply is disconnected (if applicable).
  2. Remove the cooking grid and flavor grid from above the burner you are working and set them aside.
  3. Locate the burner. Slightly pinch and remove the burner clip (located over the rear center of the burner) from the burner support and set aside.
  4. Carefully lift the burner from the burner support and out from the hole in the forward fire wall (see Fig. 1-1).
  5. Use a  $\frac{3}{8}$ " hex nut driver to remove the exposed orifice (Fig. 1-2). Check orifice. If needed, replace it with the correct orifice for the new gas.
  6. Replace the burner by first sliding the open cylindrical end of the burner around the orifice, enveloping it and centering on it, then lower the back end anchor pegs into the anchor peg holes.
- Note:** It is critical to the continued safe functioning of the burner that the orifice is centered and completely inside the burner gas inlet.
7. Re-install the burner clip around the burner and into the holes in the burner support.
  8. Replace the flavor grid and then the cooking grid so that the cut-out section is in front.
  9. Repeat these steps for each main burner.

Natural-gas to propane-gas conversions using a tank internal to a portable grill require installation of a propane tank holder (not included). This tank holder must be purchased separately from the manufacturer.

Grill Model	Burner Model #	Orifice Size	
		Nat.	L.P.
A430	3042-60	#42	#54
A530	3041-60	#40	#53
A540	3042-60	#44	#55
A/E660	3041-60	#42	#54
A/E790	3041-60	#38	#53
A830	3042-60	#42	#54
E1060	3041-60	#40	#53

Table 1 Specifications Table



Fig. 1-1 Remove burner

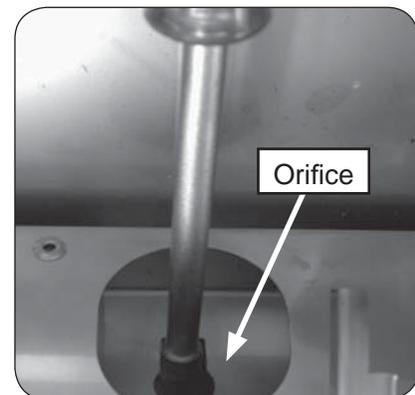


Fig. 1-2 Remove / replace orifice

# TUBULAR BURNER ADDENDUM

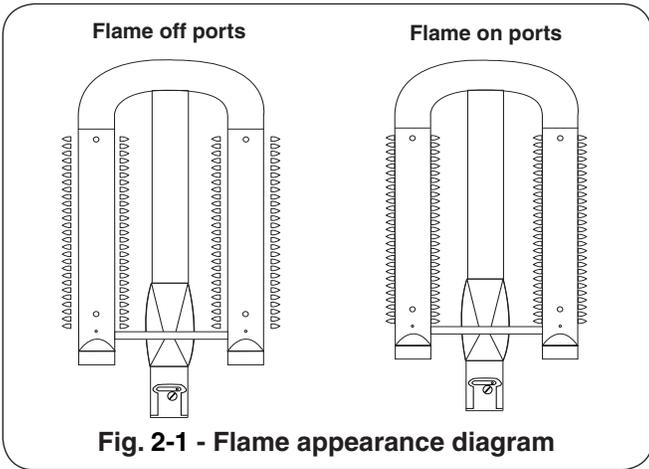
## AIR SHUTTER ADJUSTMENT

**Important:** Air shutters are preset at the factory based on the gas the grill is built to burn. However, altitude or other local conditions may require air shutter adjustment for proper combustion.

## MAIN BURNER

Flames from a properly adjusted main burner with no wind or breeze present will appear fairly steady, consistent, and mostly blue. If the tip of a flame were to turn orange, it should only do so briefly and then become blue again. The flames will appear to burn while touching the burner ports (see Figure 2-1).

If the flames have orange in them and appear to undulate slowly from side to side, or if some of them appear to lift off the burner instead of touching it, then adjust the air shutter, as instructed below.



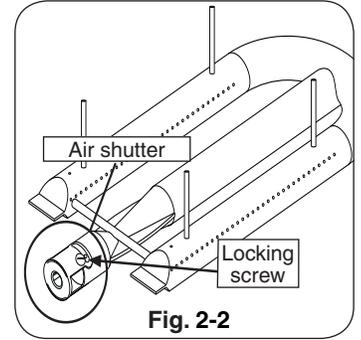
**Fig. 2-1 - Flame appearance diagram**

**CAUTION:** Turn all burner control knobs to the **OFF** position and turn off the gas supply at the source before removing or adjusting a burner.

### WARNING

Wait for the burner to be cool or use heavily insulated heat-resistant gloves when handling the burner.

1. Follow the safety precautions and steps for main burner removal in the CHANGING THE MAIN BURNER ORIFICE section (steps 1-3).
2. Adjust the air shutter opening by loosening the adjustment screw with a screwdriver, then turn the air shutter to open or close it (see Fig. 2-2).



**Fig. 2-2**

Shutter Setting	Flame Condition
Open too far	Flames shorten and lift off the burner
Ideal setting	Blue flames just touching burner
Closed too far	“Lazy” flames with orange in them

Too large an air shutter opening will allow too much air into the burner, which will cause the flames first to shorten and then to appear to lift up off the ports. For the bottom of the flames to move closer to the ports, close the air shutter more.

If the air shutter opening is too small or closed, the flames will present consistently orange tips and become “lazy,” slowly undulating back and forth.

For propane gas, ideal settings tend to be just slightly open. For natural gas, which generally requires less primary air than propane, the main burner air shutter may be nearly closed.

3. Adjust the air shutter opening and then replace the burner.
4. Follow the lighting instructions in this manual to light the burner.
5. Repeat steps 1-4 until the flames appear to touch the burner ports, burning fairly steadily and mostly blue (see Fig. 2-1).
6. Replace the burner, burner clip, flavor grid, and cooking grid (see CHANGING THE MAIN BURNER ORIFICE section (steps 5-6).

Repeat these steps for each main burner.