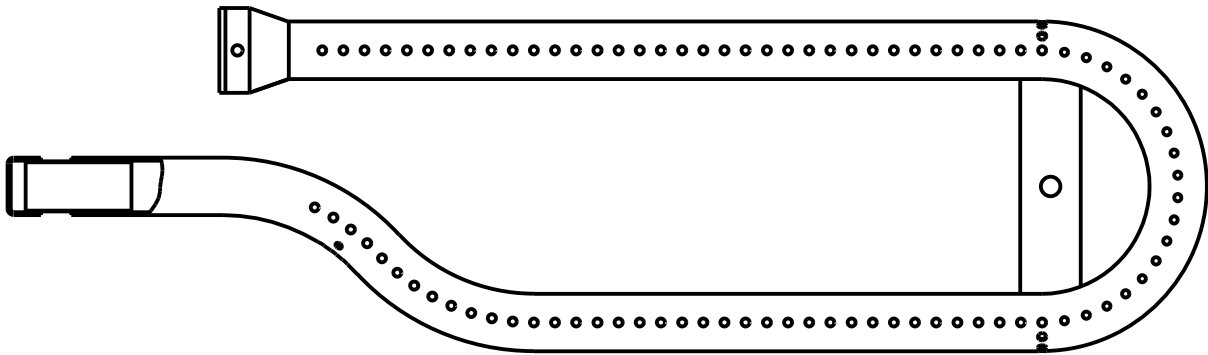


Cuisinart®

CARE & SAFETY INSTRUCTIONS



Stainless Steel Double Burner Kit

Includes: 2 Burner A, 1 Burner B
Hardware Pack Includes: 3X Self Tapping Screw, 3X screw, 3X Nuts, 3X Flat Washer, 3X Lock Washer

85-1968 (G607-0700-03)

EXACT FIT FOR CUISINART® GOURMET MODELS:

85-3032-4 (G51213), 85-3033-2 (G51214), 85-3034-0(G51215), 85-3035-8 (G51216),
85-3032-4 (G51217), 85-3033-2 (G51218), 85-3034-0(G51219), 85-3035-8 (G51220)

READ AND SAVE MANUAL FOR FUTURE REFERENCE.

These Cuisinart® Gourmet Stainless Steel Double Burners are designed and intended for use with Cuisinart® Gourmet Barbecues ONLY. This product will replace the original stainless steel double burners sold with your Cuisinart® Gourmet Barbecue.

ASSEMBLY INSTRUCTIONS

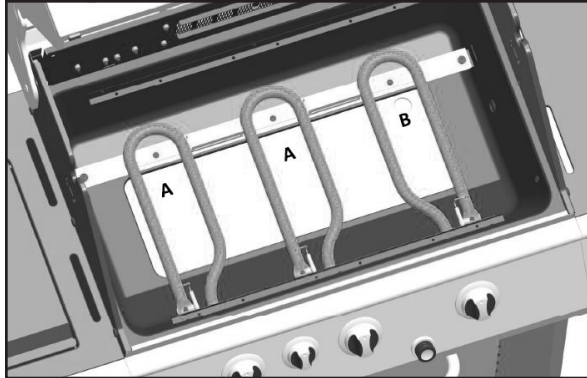
Replacing your Cuisinart® Gourmet Stainless Steel Double Burners:

⚠ ATTENTION

Move grill to an open outdoor area prior to removing old Cuisinart® Double Burners and installing your NEW replacement Double Burners.

Ensure grill is cool before proceeding. Turn grill control knob(s) off and gas supply off on the cylinder.

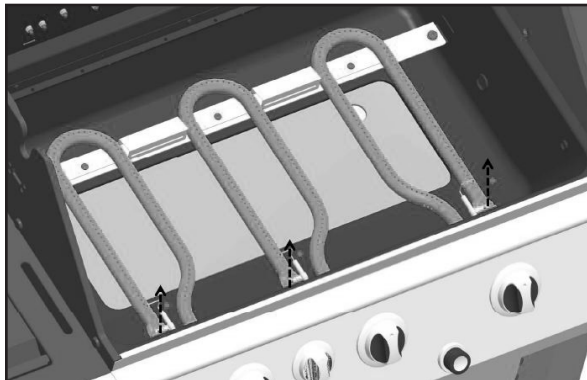
1.



a. Lift lid to expose your BBQ's cooking surface.

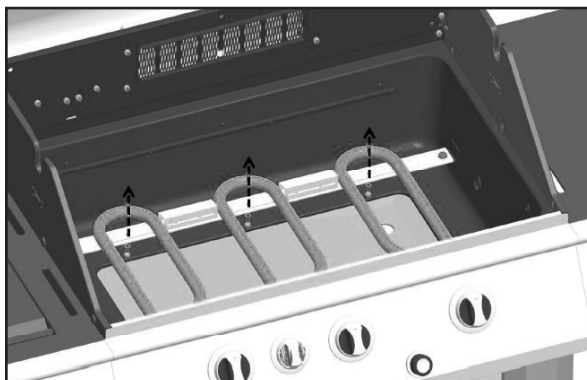
b. Remove your cooking grates and heat plates to expose double burners. Use **figure 1** to identify Burner A and Burner B in your barbecue.

2.



Remove the self tapping screw from each electrode as shown in **figure 2**.

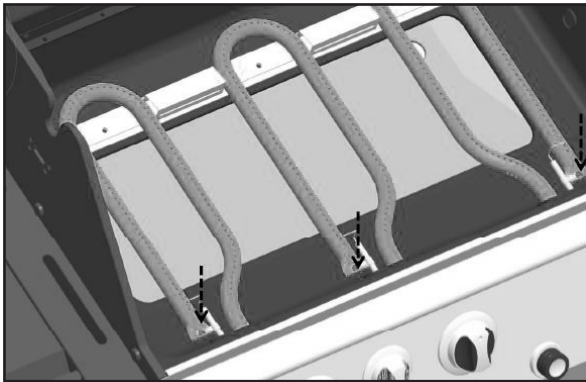
3.



Remove the hardware used to attach the double burner to the carryover bar as shown in **figure 3**.

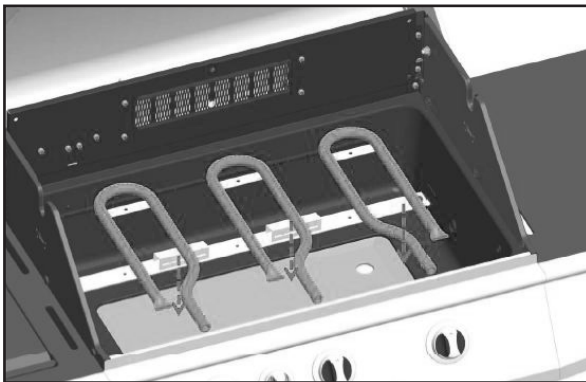
ASSEMBLY INSTRUCTIONS

4.



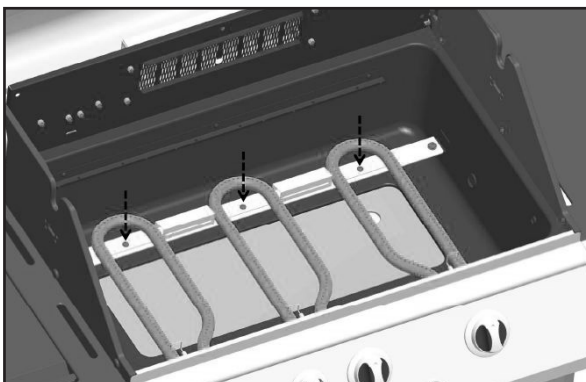
Place the new double burners into the burner box. Ensure that the venturi is seated correctly over the valve **figure 4**.

5.



Use the new self-tapping screws to secure the electrode to the new double burner as shown in **figure 5**.

6.



- a. Use the new hardware to secure the new double burner to carryover bar as shown in **figure 6**.
- b. Reposition the heat plates and cooking grates.

⚠ CAUTION

Before attempting to ignite your barbecue, for your safety, please conduct a visual check to ensure that the burners are aligned with the valves correctly, that all connections between the gas supply line and the barbecue are tightened, and finally that a **COMPLETE LEAK TEST** of the hose and regulator, gas supply connection and manifold connection, is successfully completed. Please visit www.cuisinartbbqs.com, or refer to your Cuisinart® Safe Use and Care manual for additional information.

CARE AND MAINTENANCE

Storage

Avoid burner decay. If your BBQ is being stored outdoors remove, clean, and store your Cuisinart® Stainless Steel Double Burners indoors to protect from moisture and corrosive agents that can settle on the surface and cause rusting.

Cuisinart® Stainless Steel Double Burner Maintenance

The Cuisinart® double burner is the heart of your Barbecue. It is subject to a number of conditions that can cause damage and lead to potential safety issues. Because of the extreme temperature of your Barbecue and exposure to harsh climates, salts, fats, and basting solutions, used during cooking, frequent maintenance and safety checks are necessary.

Avoid pre-mature aging of your Cuisinart® Stainless Steel Double Burners by performing the following maintenance and safety checks:

Regular Burner Maintenance and Safety Checks must be performed at least once every 5 BBQ sessions.

Seasonal Burner Maintenance and Safety Checks must be performed at least twice a season.

Inspect Cuisinart® Double Burners for the following:

1. Plugged port holes.
2. Split Seams.
3. Holes.
4. Excessive rusting.
5. Damage to venturi tube and orifice.
6. Irregular burner flames.
7. Excessive yellow or orange flames.
8. Clogged or damaged cross lighting tube.

Cuisinart® Double Burner Maintenance steps:

1. Remove your Cuisinart® cooking grates and heat distribution plates to reveal the burners.
2. Remove hardware attaching double burner to carryover assembly.
3. Remove your double burners.
4. Brush the outer parts of the burner using a wire or brass bristled brush, paying particular attention to the burner port holes.
5. Using a flexible wire, open paper clip, or a drill bit, probe each port hole to clear it of grime and rust.

CAUTION

Do not use anything larger in diameter than the port hole itself as this may cause damage to the burner operation of your BBQ.

6. Lightly tap the burner to remove any residue that has been dislodged from the ports and tubes in the previous step.
7. Using a Venturi tube brush, clean the interior of the burner. Special care should be taken to make sure the brush passes through the entire burner interior.
8. Visually check the gas jets at the end of each of the valves, for dirt, dust and spider webs. Clean them if necessary.
9. While you have the bottom of the burner box casting exposed, take the opportunity to clean it the best you can by removing any debris with a putty knife or garden tool.
10. Re-install burners using hardware removed. Ensure that the Double Burners are installed correctly with venturi seated correctly over valve, gas jet.
11. Re-install heat plates and cooking grates.

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