

A MESSAGE TO OUR CUSTOMERS

Thank you for selecting the Outdoor Concepts Professional Side and Sear Burners. We have worked hand in hand with top designers to create a product that meets exacting standards and will provide years of pleasurable, outdoor grilling.

Because these burner units have features not found on any other, we recommend that you read this entire booklet before your first use. Then, keep it in a handy place as it has answers to many questions that may arise during use.

Please contact us at anytime if we can help you with questions about parts and use at **(714) 903-1885**.



CALIFORNIA PROPOSITION 65 - WARNING

The Burning of gas cooking fuel generates some by products which are on the list of substances which are known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances, always operate this unit according to the use and care manual, ensuring you provide good ventilation when cooking with gas.

TESTED IN ACCORDANCE WITH ANSI Z21.58a-1998/CGA 1.6a-M98 STANDARD FOR OUTDOOR COOKING GAS APPLIANCES. THIS UNIT IS FOR OUTDOOR USE ONLY.

Check your local building codes for the proper method of installation. In the absence of local codes, this unit should be installed in accordance with the National Fuel Gas Code No. Z223.1-1988 and the National Electrical Code ANSI/NFPA No. 70-1990.

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SAFETY PRECAUTIONS AND PRACTICES

Read this Care and Use Manual carefully and completely before using your grill to reduce the risk of fire, burn hazard or other injury. Begin by ensuring proper assembly.

- Do not repair or replace any part of the burner unless specifically recommended in this manual. All other service should be referred to a qualified technician.
- Children should not be left alone or unattended in an area where the burner is being used. Never allow them to sit, stand or play on or around the grill at any time.
- Do not store items of interest to children around or below the burner or in the cart. Never allow children to crawl inside of a cart.
- Never let clothing, pot holders or other flammable materials come in contact with or too close to any grate, burner or hot surface until it has cooled. Fabric may ignite and result in personal injury. For personal safety, wear proper apparel. Loose fitting garments or sleeves should never be worn while using this appliance. Some synthetic fabrics are highly flammable and should not be worn while cooking.
- Only certain types of glass, heat-proof glass ceramic, earthenware, or other glazed utensils are suitable for use. Use of these types of materials may break with sudden temperature changes. Use only on low or medium heat settings according to the manufacturer's directions.
- Do not heat unopened food containers as a build-up of pressure may cause the container to burst.
- Never lean over an open lit burner.
- When lighting a burner, always pay close attention to what you are doing.
- When using the unit: do not touch the burner grate or immediate surrounding area as these areas become extremely hot and could cause burns.
- Use only dry potholders: moist or damp potholders on hot surfaces may cause burns from steam. Do not use a towel or bulky cloth in place of potholders. Do not let potholders touch hot portions of the grates. Grease is flammable. Let hot grease cool before attempting to handle it. Avoid letting grease deposits collect on the top of the unit. Clean often.

FOR YOUR SAFETY

If you smell gas:

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

WARNING

Do not try lighting this appliance without reading the "LIGHTING INSTRUCTIONS" section of this manual.

FOR YOUR SAFETY

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

1. This appliance is not intended to be installed in or on recreational vehicles and/or boats.
2. Always maintain proper clearances.
3. This appliance shall not be located under overhead unprotected combustible construction.

SAFETY PRECAUTIONS AND PRACTICES

Always inspect the gas hose(s) before each use. If the hose shows evidence of excessive abrasion or wear, or the hose is cut, it must be replaced prior to operating the appliance. Any replacement must be that specified by the manufacturer. The pressure regulator and hose assembly supplied with the unit must be used. Replacements regulators and hoses must be those specified by the manufacturer.

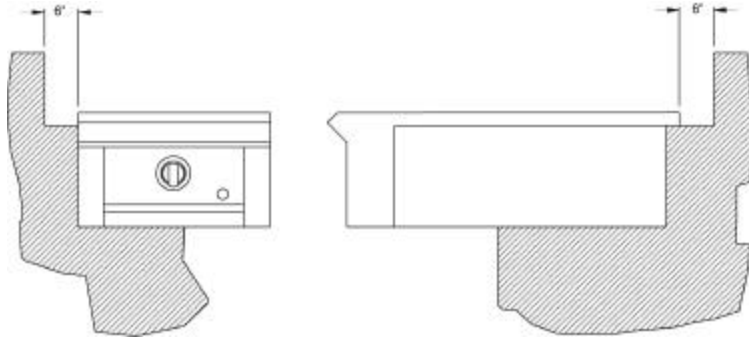
- For proper lighting and performance of the burners keep the ports clean. It is necessary to clean them periodically for optimum performance. The burners will only operate in one position and must be mounted correctly for safe operation.
- Clean the rear or side burner with caution. Avoid steam burns; do not use a wet sponge or cloth to clean the unit while it is hot. Some cleaners produce noxious fumes or can ignite if applied to a hot surface.
- **Insect Warning!!! Spiders and insects can nest in the burners of this and any other burner, and cause the gas to flow from the front of the burner. This is a very dangerous condition which can cause a fire to occur behind the valve panel, thereby damaging the burner and making it unsafe to operate. Inspect the burner twice a year.**
- Be sure all burner controls are turned off and the grates are cool before using any type of aerosol cleaner on or around the unit. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode.
- Do not operate the rear or side burners under unprotected combustible construction. Use only in well ventilated areas. Do not use in buildings, garages, sheds, breezeways or other such enclosed areas. **These unit are for outdoor use only.**
- Keep the area surrounding the burners free from combustible materials, trash, or combustible fluids and vapors such as gasoline or charcoal lighter fluid. Do not obstruct the flow of combustion and ventilation air. If the unit is stored indoors ensure that it is cool. If propane is used, the cylinder must be unhooked and the propane cylinder stored outside in a well ventilated area, out of reach of children.
- Never use the unit in windy conditions. If located in a consistently windy area (oceanfront, mountaintop, etc.) a wind break will be required. Always adhere to the specified clearances.
- Never use a dented or rusty propane tank.

WARNING

If not installed, operated and maintained in accordance with the Manufacturer's instructions, this product could expose you to substances in fuel or fuel combustion which can cause cancer, birth defects or other reproductive harm.

For example, benzene is a chemical which is part of the gas supplied to the cooking appliance. It is consumed in the flame during combustion. However, exposure to a small amount of benzene is possible if a gas leak occurs. Formaldehyde and soot are by-products of incomplete combustion. Properly adjusted burners with a bluish rather than yellow flame minimize incomplete combustion.

BURNER INSTALLATION/GAS REQUIREMENTS



INSTALLATION OF BURNER:

A minimum of 6" clearance from the back and sides must be maintained from the Professional Rangetop Burner above the cooking surface and a minimum of 1" below the cooking surface to combustible construction.

When determining a suitable location take into account concerns such as exposure to wind, proximity to traffic paths, and keeping any gas supply lines as short as possible. Locate the Rangetop Burner only in a well-ventilated area. Never locate the Rangetop Burner in a garage, breezeway, shed or other such enclosed areas.

The installation of this appliance must conform with local codes or, in the absence of local codes, with the national fuel gas code, ANSI Z223.1a-1988. Installation in Canada must be in accordance with the Standard Can1-b149.1 and/or .2 (installation code for gas burning appliances and equipment) and local codes.

GAS REQUIREMENTS:

Verify the type of gas supply to be used, either natural or L.P. Make sure the marked gas on the appliance rating plate and hook-up agrees with that of the supply. An "X" or a punched out circle next to the type of gas that the unit is orificed for will determine which type of gas to use with the unit. **Never connect an unregulated gas line to the appliance.**

An installer supplied gas shut-off valve must conform to local codes, or in the absence of local codes, ANSI/NFPA-770-1984.

All pipe sealants must be an approved type and resistant to the actions of L.P. gases. Never use pipe sealants on flare fittings.

All gas connections should be made by a competent technician and in accordance with local codes and ordinances. In the absence of local codes, the installation must comply with the National Fuel Gas Code ANSI Z223.-1094.

Gas conversion kits are available from the factory. When ordering have the model number, and the type of gas (natural or L.P.) which you need.

GAS REQUIREMENTS

Total gas consumption of the Professional Burner units with burner(s) on "HIGH":

OCIE151R - 23,000 BTUS

OCIE155B - 35,200 BTUS (17,600 each)

The appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 PSIG (3.5 kPa.).

The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 PSIG (3.5 kPa.).

The installation of this appliance must conform with local codes or in the absence of local codes, with the national fuel gas code, ANSI Z223.1a-1987. Installation in Canada must be in accordance with the standard Can1-b149 and/or .2 (installation code for gas burning appliances and equipment) and local codes.

NATURAL GAS HOOK-UP:

CONNECTION: 1/2" NPT male with 3/8" flare adapter.

OPERATING PRESSURE: 4.0" W.C.

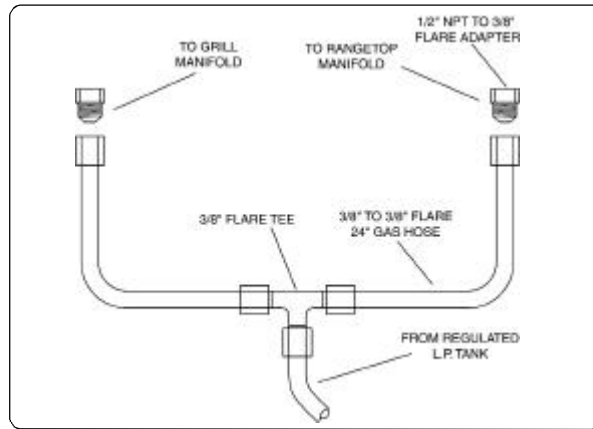
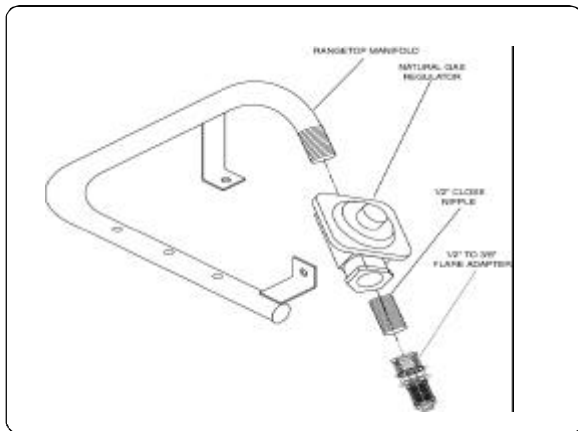
SUPPLY PRESSURE: 5" TO 4" W.C. if in excess of 4" W.C. a step down regulator is required.

Check with your local gas utility company or with local codes for instructions on installing gas supply lines. Be sure to check on type and size of run, and how deep to bury the line. If the gas line is too small the Professional Sear Burner will not function properly.

To hook-up the fittings supplied with the Professional Sear Burner: Assemble as shown in figure to the right. Use joint compound on male threads only.

Do not use joint compound on the flare end of the 1/2" NPT to 3/8" flare adapter. Ensure that the regulator arrow points in the direction of gas flow-towards the unit, away from the supply.

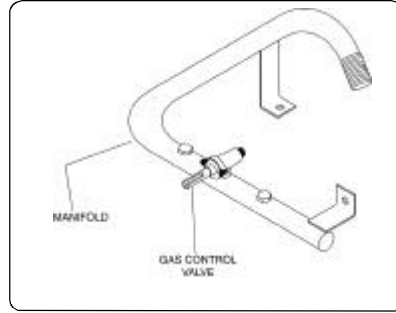
Do not forget to place the installer-supplied gas valve in an accessible location.



LEAK TESTING/ADJUSTMENTS & EFFICIENCY

●Do not smoke while leak testing. Extinguish all open flames.

Make a soap solution of one part liquid detergent, and one part water. Never leak test with an open flame. For L.P. units, check with a full cylinder. Make sure all control valves are in the "OFF" position. Turn the gas supply "ON". Check all connections from the supply line, or L.P. cylinder up to and including the manifold pipe assembly. Apply the soap solution around the connection with a spray bottle, brush or rag. Soap bubbles will appear where leak is present. If a leak is present, turn off gas supply, tighten any leaking fittings, turn gas on, and recheck.



WARNING: IMPORTANT!

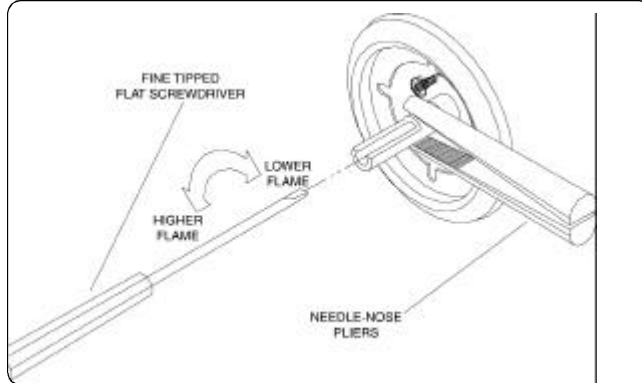
Inspect the gas supply piping or hose prior to turning the gas "ON". If there is evidence of cuts, wear or abrasion, it must be replaced prior to use. Do not use the Sear or Side Burner if the odor of gas is present. Turn the control knob to "OFF", then turn on the gas supply, if L.P. is there gas in the tank? **Always keep your face and body as far away from the burner as possible when lighting.**

LOW SETTING ADJUSTMENTS:

The valves on the Professional Sear and Side Burners feature an adjustable low setting. Due to fluctuations in gas pressure, heating value or gas conversion, you may feel it necessary to increase or decrease gas flow in the low position.

TO ADJUST:

1. Light the burner.
2. Turn the control knob to the lowest setting (all the way counter-clockwise)
3. Remove the knob.
4. While holding the valve shaft with pliers, insert a thin, flat tipped screwdriver into the shaft and while viewing the flame adjust to a minimum stable flame.

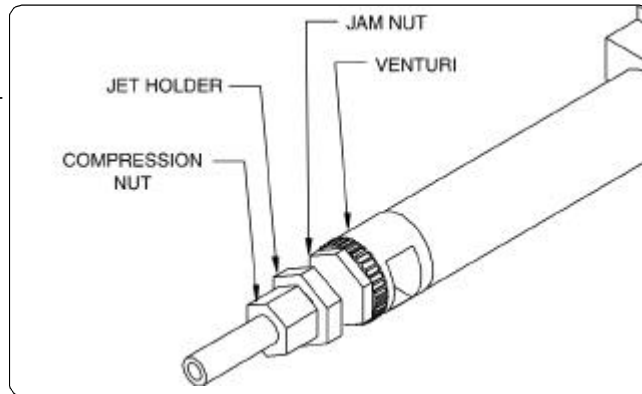


AIR SHUTTER ADJUSTMENTS:

The burners on the Professional Side Burners feature an adjustable air shutter assembly. Due to fluctuations in gas pressure, heating value or gas conversion, you may feel it necessary to increase or decrease air flow to match gas flow for an efficient blue flame.

TO ADJUST:

1. Shut off all gas supplied to the unit.
2. Turn the control knob to the "OFF" position.
3. Loosen and detach the compression nut for the burner from the jet holder.
4. While holding the venturi with your hand, use a wrench to loosen the jam nut and either turn the jet holder counter-clockwise (more air) or clockwise (less air) until a good efficient and stable blue flame is obtained.
5. Retighten the jam nut against the venturi body and reconnect the compression nut being careful not to overtighten. This procedure may need to be done a few times to reach the desired setting but once obtained will stay in adjustment throughout use. **Warning:** Check for leaks at the compression nut for every adjustment!!! If you do not feel confident in making these adjustments, please call a professional gas technician to do the adjustments.



LIGHTING INSTRUCTIONS/CHANGING IGNITION BATTERY

Lighting Instructions:

Remove the burner cover, or any cooking utensils from the burner grate. Push and turn the control knob counterclockwise to the "LITE" position. This will start the gas flowing. Push the igniter button and hold until the burner ignites or 7 seconds. If the burner does not ignite wait 5 minutes to let the gas to dissipate, then see the following section for "match lighting".

Match Lighting Instructions:

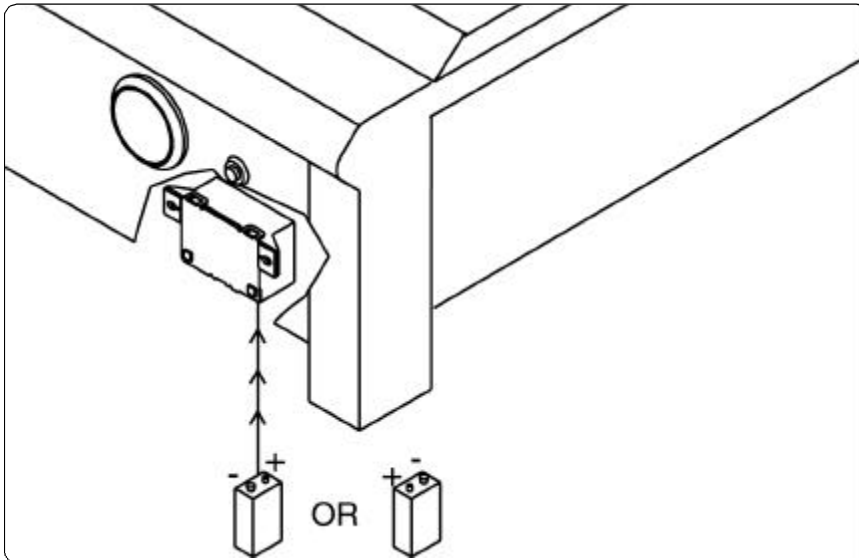
Hold a lit match near the burner ports, turn the control knob counter clockwise to "LITE". Move your hand immediately once the burner is lit. Rotate the control knob to the desired setting. Check for proper burner flame characteristics and adjust the air shutters if necessary.

Each burner is adjusted prior to shipment; however, variations in the local gas supply may make minor adjustments necessary.

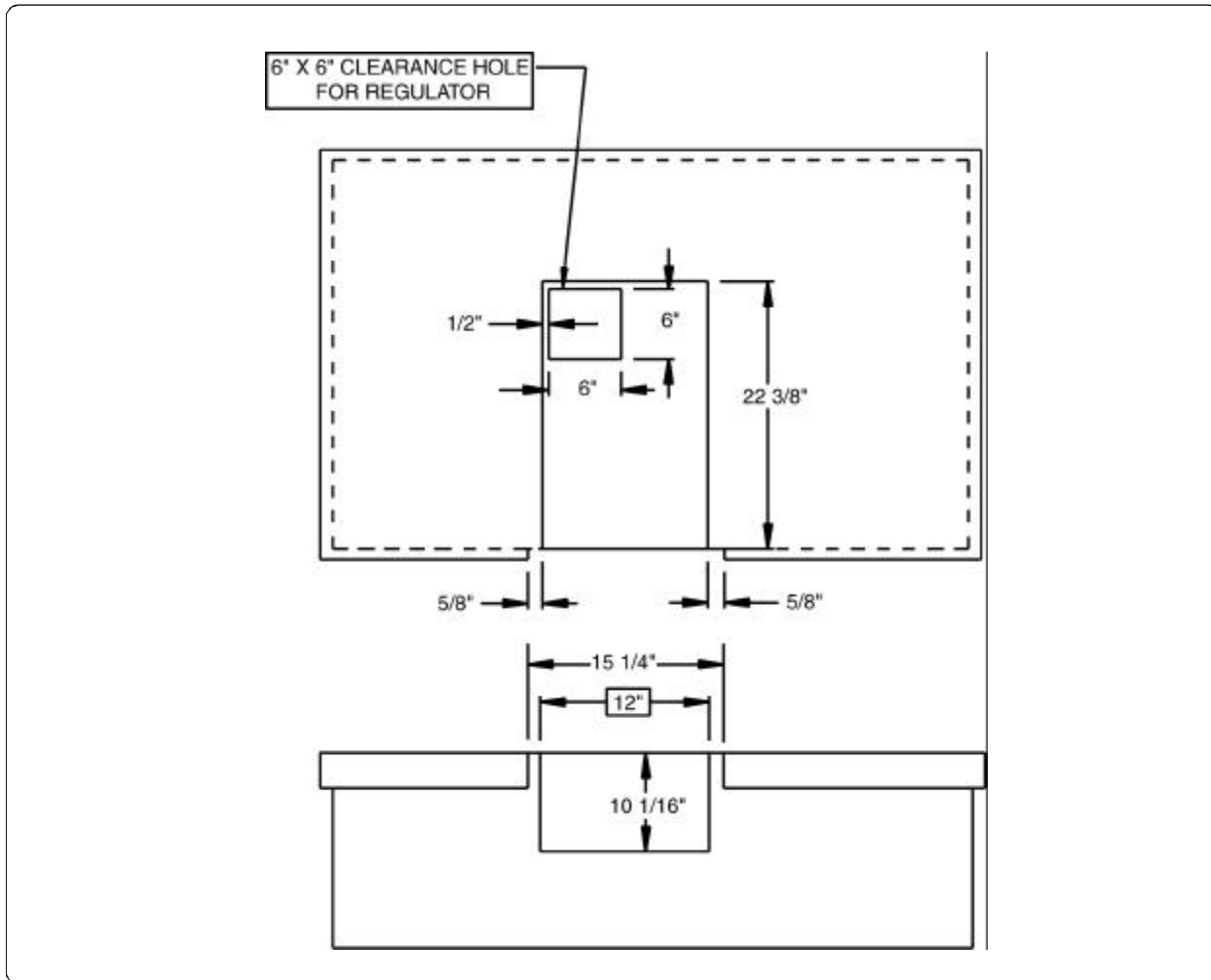
Burner flames should be blue and stable with no yellow tips, excessive noise, or lifting. If any of these conditions exist check that the air shutter or burner ports are not blocked.

REPLACING IGNITION BATTERY:

Remove the grease pan. Carefully remove the 9 volt battery behind valve panel by pulling it down carefully yet firmly. Replace with fresh battery being careful to connect in the same manner as removal. Test by pushing ignition button with gas supply turned to the off position. If a loud continual snap is heard, test ignition following lighting instructions included in this manual.



BUILT IN INSTALLATION



The Professional Burner units are designed for easy placement into masonry enclosures. These Burner units need not be supported from the bottom. Review the detail drawing above and take into account the provisions shown for the gas line hook-up clearance to the left side.

It is recommended that ventilation holes are provided in the enclosure in the event of a gas leak. The counter and supporting ledges or deck must be level and flat.

IMPORTANT: Gas fittings, regulator, and installer supplied shut-off valves must be easily accessible.

GENERAL CLEANING

STAINLESS STEEL

These Burner unit bodies are made from non-rusting and non-magnetic stainless steel. There are many different stainless steel cleaners available. Always use the mildest cleaning procedure first, scrubbing in the direction of the grain. To touch up noticeable scratches in the stainless steel, sand very lightly with dry 100 grit emery paper in the direction of the grain. Specks of grease can gather on the surfaces of the stainless steel and bake on to the surface and give the appearance of rust. For removal use an abrasive pad in conjunction with a stainless steel cleaner. Try to avoid cleaners containing citrus acids as they will dull stainless.

BURNER CLEANING

Clean the exterior of the burner with a wire brush. Clear any clogged ports with a straightened paper clip. Never use a wooden toothpick as it may break off and clog the port. Shake out any debris through the air shutter. Use a flashlight to inspect the burner inlet to ensure it is not blocked. If obstructions can be seen, use a metal wire coat hanger that has been straightened out.

ORIFICE CLEANING

With the burner removed, remove the orifice and shine a flashlight through the openings to ensure there is no blockage. Use a needle to clear any debris. Be extremely careful not to enlarge the hole or break off the needle.

INFRA-RED SEAR ZONE CLEANING

Any piece of equipment works better and lasts longer when maintained properly and kept clean. Grilling equipment is no exception. Your infra-red sear zone must be kept clean and maintained properly.

DRIP TRAY

The drip tray should be removed and cleaned after each use. Allow the drippings in the drip tray to cool completely before removing. To remove the drip tray, simply grab the drip tray handle underneath the valve panel and pull towards the front of the unit being careful not to spill any hot liquid that may still be contained in the tray. Place the tray in hot, soapy water to clean. Wipe up any debris that may have collected in the drip tray with a hot, soapy towel. Dry and replace in the unit before next use.

INFRA-RED SEAR ZONE BURNER

When finished cooking, turn the control knob to the "HI" setting and allow the burner to burn for Five (5) minutes. This helps to eliminate any drippings or debris that would otherwise remain on the burner, degrading the performance and reducing burner life. After the five minute burn-off time, turn the grill to "OFF" and allow to cool completely before attempting to clean or move. Wipe excess grease and food from the grill surfaces.

NOTE:

When the infra-red Sear Zone burner is not in use, it must be covered with the optional stainless steel cover for protection from outside elements such as rain.

TROUBLESHOOTING

PROBLEM

WHAT TO DO

Burner won't light when the igniter button is pressed.

Watch the igniter tip. You should see a spark jump from the tip of the igniter when the button is pressed.

If there is no spark . . . is there gas supplied to the unit and is the line purged of air? Can you match light the burner?

Do other burners on the unit operate?

Check the orifice for blockage.

Is the igniter tip clean and free from debris? Sand area lightly.

Burner flame is yellow or orange, in conjunction with the odor of gas.

Check the burner inlet for obstructions.

Is the grill in a dusty area?

Low heat with knob in "HI" position.

Is the fuel hose bent or kinked?

Is there adequate gas supply available? If it is only one burner that appears low, does the orifice or burner need cleaning?

Is the air shutter obstructed?

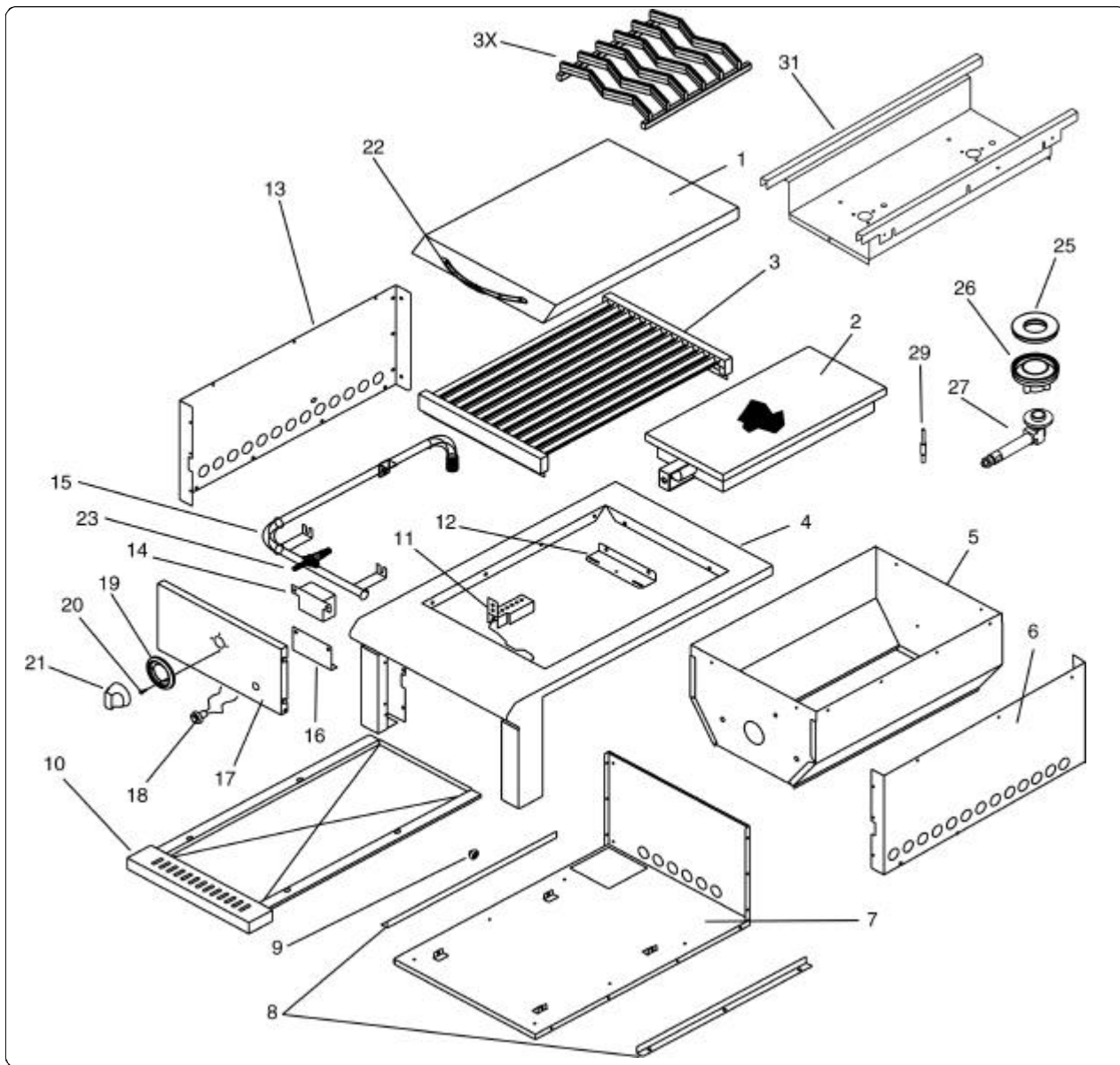
Is the gas supply, or gas pressure low?

If L.P., is there gas in the tank?

Before replacing an igniter module, perform this simple test to check if the igniter is working or not. Looking upward from the bottom of the unit, locate the end of the igniter where the wire is connected.

Disconnect the electrode wire and place the metal blade of a screw driver about an 1/8" from the metal terminal on the back of the igniter. Push the ignition button; you will see sparks jump to the screw driver if the igniter module is good. If the igniter is good, you should examine the wiring of the electrode for cracks or cuts. If there is no spark and all wires are intact, remove and replace the ignition module.

SEAR AND SIDE BURNER PARTS BREAKDOWN



NOTE: Some items too small to show. See parts list on next page for part # information.

SEAR AND SIDE BURNER PARTS BREAKDOWN

ITEM	DESCRIPTION	PART #
1	BURNER COVER, IR	143606
1X	BURNER COVER, SB	143606-02
2	INFRA-RED BURNER	113032
3	GRATE WELD ASSEMBLY, IR	143603
3X	GRATE, SB	119049-PA
4	LANDING LEDGE ASSEMBLY, IR	143602
4X	LANDING LEDGE ASSEMBLY, SB	143602-02
5	BURNER BOX WELD ASSEMBLY	143605
6	RIGHT HEAT SHIELD	143595-02
7	SECONDARY BOTTOM PANEL, IR	143568-02
7X	SECONDARY BOTTOM PANEL, SB	143568-06
8	GREASE PAN ALIGNMENT ANGLE	143593
9	ROLLER BEARING	115041
10	GREASE PAN ASSEMBLY	143613
11	IGNITION BOX ASSEMBLY	143614
12	BURNER MOUNT	143574
13	LEFT HEAT SHIELD	143595-01
14	9V IGNITION BOX	116026
15	MANIFOLD ASSEMBLY	143615
16	IGNITION BOX BRACKET	143598
17	VALVE PANEL, SILKSCREENED, IR	143555-03-PA
17X	VALVE PANEL, SILKSCREENED, SB	143555-09-PA
18	IGNITION SWITCH	116029
19	BEZEL	113014
20	6-32 X 3/8" SS PH. TYPE F SCREW	115001-29
21	KNOB	114015
22	HANDLE	118204-02
23	VALVE, IR	113006
23X	VALVE, SB	113006-02
24	BURNER SUPPLY TUBE, FRONT (N.S.)	143701
24x	BURNER SUPPLY TUBE, REAR (N.S.)	143701-02
25	BURNER RING	112025
26	BURNER BODY	112024
27	VENTURI ASSEMBLY	112021
28	ORIFICE, LP (NOT SHOWN)	112032
28X	ORIFICE, NAT (NOT SHOWN)	112022-02
29	IGNITER ELECTRODE, IR	112030
30	IGNITER WIRE, IR (NOT SHOWN)	116037
31	BURNER PAN	143699

IR=OCIE15IR INFRA RED SEAR BURNER
 SB=OCIE15SB DUAL SIDE BURNER
 N.S.= NOT SHOWN

WARRANTY

Length of Warranty:

One (1) Year Full parts and Labor Covers the entire product

Five (5) Year comprehensive warranty covering the porcelainized cast iron grates, where applicable, grill radiant assemblies, and drip pans. (Normal wear and abuse of porcelain excluded) Should structural deterioration occur to the degree of non-performance, a replacement will be furnished (**excluding scratches, discoloration or surface corrosion**).

Limited Lifetime Warranty to the original purchaser on all stainless steel components (**excluding discoloration or surface corrosion**).

OCI Will Pay For

All repair labor and parts found to be defective due to materials or workmanship for one full year from date of purchase. This does not apply if the unit was subjected to other than normal household use. Service must be provided by Authorized Factory Agent during normal working hours. No charges will be made for repair or replacement at the location of initial installation or factory for parts returned pre-paid, through the dealer and claimed within the warranty period, and found by Outdoor Concepts to be defective.

Replacement will be F.O.B. OCI, and OCI will not be liable for any transportation costs, labor costs, or export duties. This warranty shall not apply, nor can we assume responsibility for damage that might result from failure to follow manufacturer's instructions or local codes, where the appliance has been tampered with or altered in anyway or which, in our judgement, has been subjected to misuse, abuse, negligence, or accident. This warranty is in lieu of all other warranties expressed or implied and all other obligations or liabilities related to the sale or use of its grill products.

OCI Will Not Pay For

- Installation or start-up, damages or problems caused by improper installation or use.
- Shipping costs.
- Shipping damage.
- Service by an unauthorized agency.
- Damage or repairs due to service by an unauthorized agency or the use of unauthorized parts.
- Service during other than normal working hours.
- Improper installation, such as improper hook-up, etc. Or to correct normal adjustments or settings, due to improper installation, commissioning or local gas supply properties.
- Service visits to teach you how to use the appliance; correct the installation; reset circuit breakers or replace home fuses.
- Repairs due to other than normal household use.
- The cost of a service call to diagnose trouble.
- Repairs due to Commercial usage.
- Damage caused from accident, abuse, alteration, misuse, abuse, incorrect installation or installation not in accordance with local codes.
- Units installed in non-residential application such as day care centers, bed and breakfast centers, churches, nursing homes, restaurants, hotels, schools, catering etc.

This warranty applies to appliances used in residential applications; it does not cover their use in commercial situations. This warranty is for products purchased and retained in the 50 states of the U.S.A., the District of Columbia and Canada. This warranty applies even if you should move during the warranty period. This warranty applies only to the original purchaser and may not be transferred. This warranty gives you specific legal rights. You may also have other rights which vary from state to state.



**As product improvement
is an ongoing process,
we reserve the right to
change specifications or
design without notice.**

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PROFESSIONAL ACCESSORY BURNERS
USE AND CARE MANUAL



MODELS:

OCIE15IR (SHOWN)
OCIE15SB