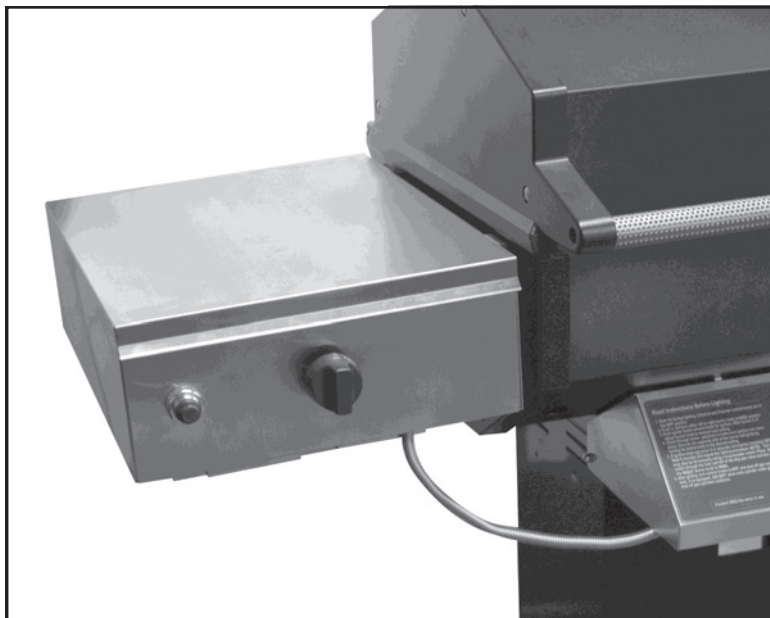


THE NEW
PHOENIX
GRILL

Sear Magic[®]
Patented
Infrared Zone

Assembly and Maintenance Instructions



**THIS GAS APPLIANCE IS
DESIGNED FOR OUTDOOR
USE ONLY.**

⚠ FOR YOUR SAFETY

If you smell gas:

1. Shut off gas to 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 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.

⚠ FOR YOUR SAFETY

Follow all leak-test procedures carefully in this manual before using. Do this even if the grill was dealer assembled. Do not try to light this appliance without reading the "Lighting" instructions in this manual.

**Pros of SearMagic
Infrared Zone**

- Uniform Heating Surface
- High Temperature Option
- Energy Efficiency
- Extremely Hot, Sealing in Meat Juices
- Tasty and Juicy Food



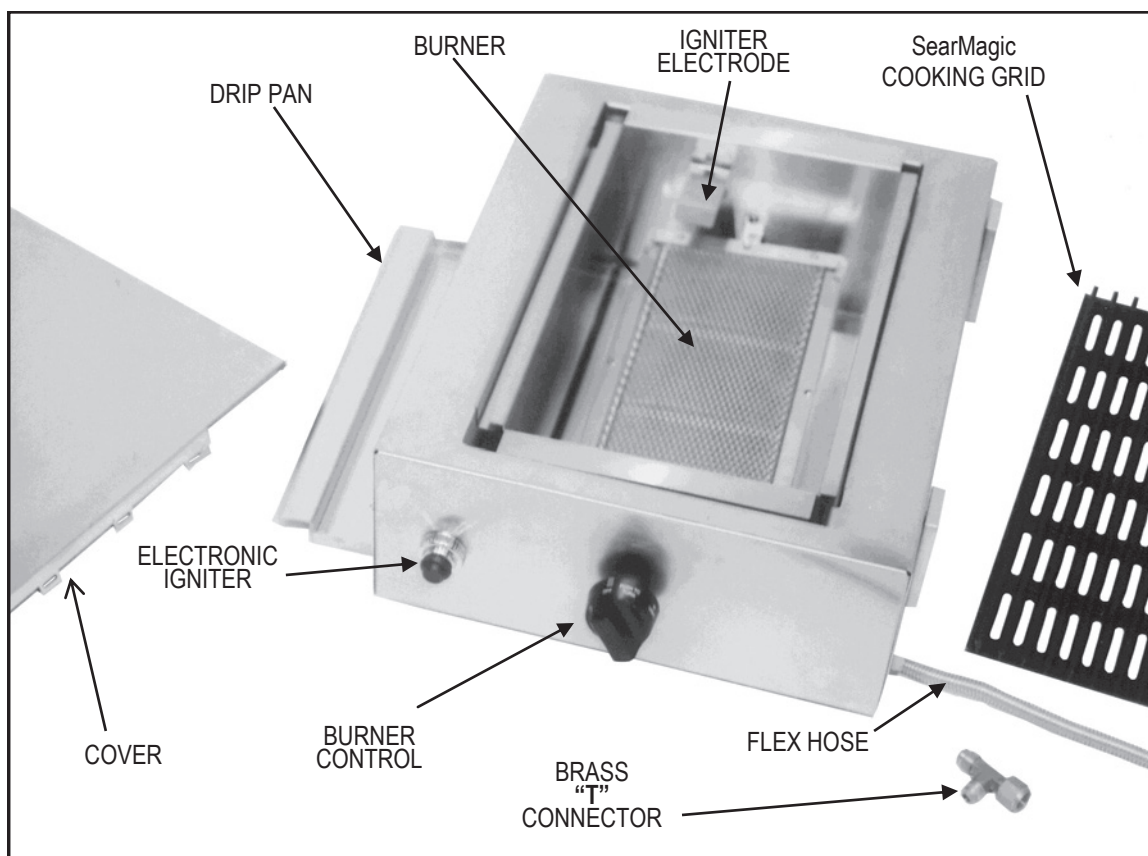
**YOU MUST READ THIS OWNERS MANUAL
BEFORE OPERATING YOUR GAS GRILL.**

**THESE INSTRUCTIONS SHOULD BE LEFT
WITH THE CUSTOMER. KEEP THESE IN-
STRUCTIONS FOR FUTURE REFERENCE.**

Congratulations on your purchase of Phoenix SearMagic Infrared Zone, providing your Phoenix Grill with greater versatility. This unique searing system gets hot extremely fast sealing in meat juices quickly without drying out. Meat juices will be sealed inside keeping the chicken, steak or additional cut of meat juicy and tender. The high intense heat reduces flare-ups by vaporizing juices instantly. Also, with the fast heat-up and faster cooking, makes your Phoenix SearMagic Infrared Zone more energy efficient.

Caution: Before Starting To Assembly Your SearMagic Infrared Zone. Be sure the gas supply is turned off. Turn grill to "OFF". Close Valve on LP Tank and disconnect the hose/regulator assembly from tank. OR, if your grill is a natural gas unit; close valve on main gas supply going to the grill.

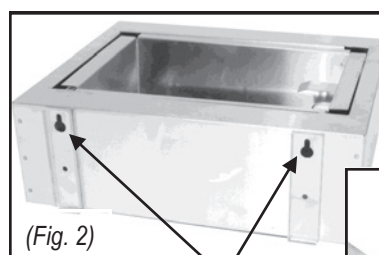
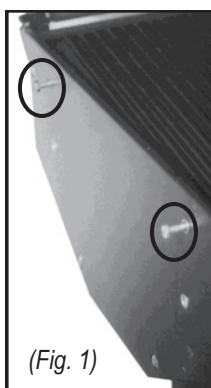
Getting to Know Your SearMagic Infrared Zone and Assembly



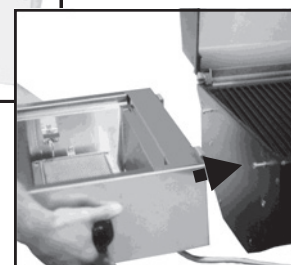
SearMagic Infrared Zone Assembly Hardware

2	1 1/2" Fender Washers
2	Lock Washers
4	1/4-20 x 1 1/2" Hex Bolts

1. If your grill has two (2) shelves, remove the left shelf from the grill bottom (facing the grill).
2. Open Grill Lid. Screw 1/4-20 x 1 1/2" hex bolts in the two (2) upper holes. **NOTE: Screw in leaving approx. 1" exposed.** (Fig. 1)
3. Hang SearMagic Burner key holes on extended hex bolts and let rest (do not tighten). (Fig. 2)
4. Secure the SearMagic bottom with the two 1/4-20 x 1 1/2" hex bolts, lock washers, fender washers and tighten. Proceed to tighten the 2 top bolts.



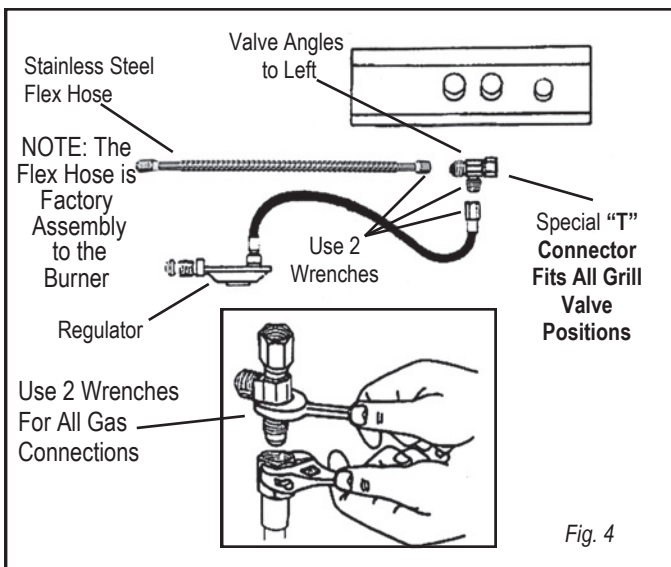
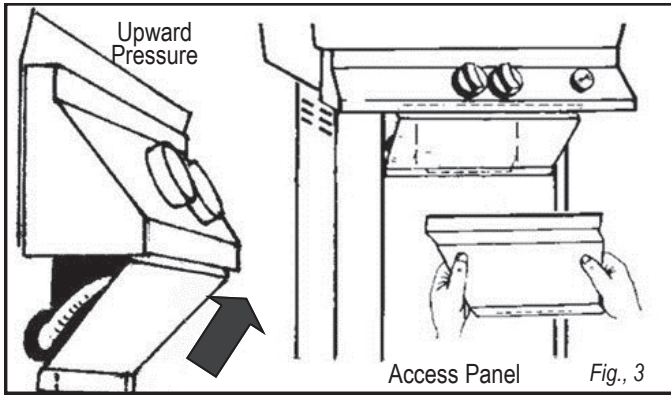
Key Holes



Changing Valve Connector

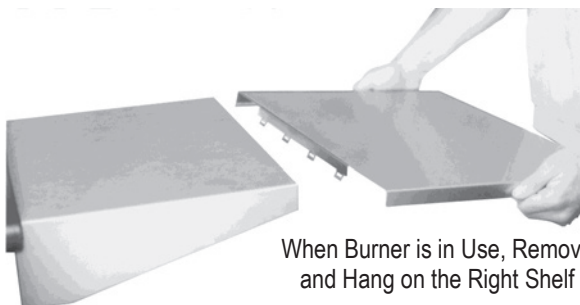
IMPORTANT: Be Sure Gas Supply Is “OFF” Before Starting.

1. If your grill head is mounted on a column, the access panel must be removed to expose the valve. (Fig. 3)



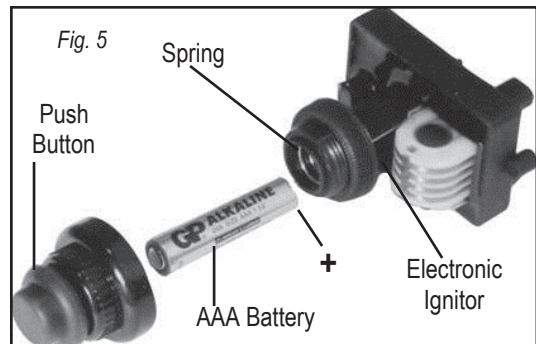
2. Loosen and remove the gas supply hose to the grill valve (in the center of the control panel). Attach the special “T” connector to the grill valve in the position shown then reattach the gas supply hose to the “T” connector. Tighten securely using two wrenches. Fig. 4
3. **CAUTION: The system must be checked for leaks. Check all connections with 50/50 solution of detergent and water to see where bubbles appear. Retighten the connections.**

SearMagic Infrared Zone Cover



Infrared Burner Lighting Instructions

1. Always remove the cover before lighting.
2. Keep your head and body at least 1 foot away when lighting the burner. Do not lean over an open burner.
3. Turn the burner on the “HIGH” position, and depress the electronic igniter until the burner lights.
4. If the burner fails to light, turn control knob “OFF”, wait 5 minutes for gas to clear and try lighting again.
5. If the igniter doesn’t spark, check the gap between the wire probe burner screen. It should be approximately 3/16 inches wide. If it is too small, the spark may be inefficient. Gently readjust the wire probe as needed. If the gap is normal, check the wire connections at the spark module and igniter probes, located underneath the control panel.
6. If the igniter still doesn’t work, try replacing the battery. Remove the collar around the igniter button by turning it counter-clockwise. Replace the AAA battery, “+” side down. Fig. 5
7. In the unlikely event these previous measures don’t work, you can light the burner manually. Turn the burner control knob to “OFF”. Remove the cooking grid from above the burner and ignite a match. Place the match directly on the burner screen, remove your hand from above the burner and turn the burner control knob on “HIGH”. Once the burner is lit, you can replace the cooking grid.



Infrared Care and Maintenance

1. After each use, remove the cover and light the burner on “HIGH” and burner for 5 minutes. This will burn off any food drippings and enhance the burner performance and increase the burner longevity.
2. Never use water or liquid chemicals to clean the ceramic burner. Burner may be damaged. **Burner failure caused by improper care and maintenance is not covered under warranty.**
3. If the burner develops ash over the surface, clean it gently with a vacuum cleaner. Use a brush attachment so as not to damage the burner.
4. If the burner should get wet, it is important to dry it out completely before attempting to use the burner. **IMPORTANT: Replace Cover When Burner Is Not In Use.**
5. Never let anything heavy, hard or sharp fall onto the burner. The ceramic is very fragile and can easily be damaged.

Infrared Cooking Tips.

1. Infrared burners get very hot. **Do not leave food unattended on the grill for any length of time.**
2. Estimate cooking times to be 30% to 50% less than a conventional grill.
3. Always thaw food thoroughly before cooking to achieve better, more predictable results.
4. Always use long handled grill tools for grilling. A grilling mitt may be useful for handling hot items.
5. The use of a fork is not recommended for grilling on your new SearMagic Infrared Zone. A fork may mar the surface of the cooking grid. Piercing foods while cooking will allow the juices to escape, causing the finished product to be drier than may be desired.
6. To minimize flare-up, trim fat from meats or remove skin from poultry.
7. If a flare-up occurs, don't try to control it with water. Water can cause burner damage. Instead, move the food to another part of the cooking grid, lower the heat setting or remove the food. **Burner Failure Caused By Water Damage Is Not Covered Under Warranty.**
8. Allow the burner to heat up for 5 minutes on "HIGH" before cooking.
9. Place the food on the SearMagic cooking grid while the grill is on "HIGH" to sear the food thoroughly. Searing is the key to locking in the juices for that delicious grilled flavor.
10. After searing for 2-3 minutes per side, lower the temperature to finish cooking the food as desired.
11. The SearMagic cooking grid allow for greater versatility when grilling. Chicken breasts, steaks, pork chops or hamburgers can be seared over the ribbed side at a higher temperature. Delicate foods like seafood and vegetables can cooked over a lower temperature with the smooth side up.
12. To clean the SearMagic Infrared Zone after cooking, burn at "HIGH" for at least 5 minutes. With the grill still on "HIGH", clean the cooking grid with a long-handled brass bristle brush. Regular cleaning will ensure optimum performance of you SearMagic Infrared

Phoenix Stainless Steel Infrared Sear Zone designed to turn your Phoenix Grill into a Complete Cooking System

Compatible with any Phoenix Grill with Stainless Steel Side Shelves



1. SearMagic Grids are high-performance, rust-free, anodized aluminum cooking grids that heat up faster and cook foods at a uniform temperature. The reversible grids provide increased versatility with a ribbed side for grilling steaks, chops, burgers, and ribs, branding them with sear lines, while the smooth side is ideal for cooking delicate foods such as fish, seafood and vegetables.
2. The ceramic infrared burner heats up fast for greater cooking versatility and reduces flare-ups by vaporizing juices instantly.
3. Electronic ignition for easy & reliable starts.
4. Pull-out drip tray for easy cleaning.

SearMagic Grids



Use the wide-ribbed side for grilling steaks, chops, burgers, and ribs, branding them with sear lines and locking in juices.



Flip to the smooth side to grill delicate foods, such as fish, seafood, vegetables, and French Toast!

How to clean your SearMagic Grids

We recommend using the wood scrapping tool (GGWB5) or a brass bristle brush (GGWB10) when the grids are hot. When the grids are cold, you can soak them in a container filled with hot water and a grease-cutting dish soap like Dawn, and then scrub with a nylon dish scrubber.



GGWB5 Wood Scraping Tool



GGWB10 Brass Bristle Brush

DO NOT TRY TO CLEAN YOUR SEARMAGIC GRIDS WITH EASY OFF!

Easy Off is not meant for use on aluminum as it can cause pitting and discoloration.