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FIREMAGIC®

Flavor Grids

Model #s: 3052-S, 3053-S, 3054-S, 3055-S

3053-S model shown

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

Fire Magic flavor grids distribute heat evenly to the cooking area while allowing quick and responsive temperature control. You can conveniently add flavor enhancing wood, herbs, spices, or wood charcoal by placing them on the flavor grid.

PLACEMENT

Place the flavor grid legs directly on the burners so that they rest centrally and evenly.

Note: Depending on your barbecue model, you may be using two different sizes of flavor grids. If so, the smaller one sits on the center burners.

Important: **When replacing your old flavor grids, discard the burner caps as these are unnecessary when using the new style flavor grid.**

Note: Place the flavor grid assembly on the burners before lighting the grill. (Refer to Installation and Operating Instruction Manual.)

Barbecue Model	3052-S 10"X13"	3053-S 10"X17"	3054-S 7"X13"	3055-S 7"X17"
	Quantity of grids per unit			
Deluxe		1		
Custom I	2			
Custom II		2		
Regal I	2*		1	
Regal II		2*		1
Monarch		3		
Elite-50		4		

* Indicates the grids used on the outer burners

Table 1-1 Required grid size

SIZES AND PERFORMANCE

Flavor grids are constructed of high grade stainless steel and produced in four sizes which may be used alone, or in combination to fit various grill models.

The flavor grid radiates heat evenly while vaporizing most fats and juices that drip on the hot grid surface. Smoke and quick flare-ups add a delicious barbecue flavor to foods prepared on your Fire Magic grill. Excess fat will drain through to the drip tray to prevent grease fires.

You may burn pieces of natural wood charcoal, water soaked chips, or chunks of selected hardwoods on the flavor grid to add a distinctive wood-smoke flavor. Soaking wood before use will slow burning and increase smoke flavor. Wood and charcoal ash will remain in the flavor grid after use. The grid can be easily removed and cleaned when the unit has fully cooled.

We recommend placing wood outside the direct cooking zone or wrapping it in perforated aluminum foil. Soaked wood will smolder without catching fire. When using wood or charcoal, only a few pieces are necessary. Space them far enough apart so, even when fully ignited, you can still maintain temperature control with the gas valve. **Do not use lava rock or artificial briquettes.** Dripping grease accumulates in briquettes and causes grease fires taking away your ability to control grill temperatures.