



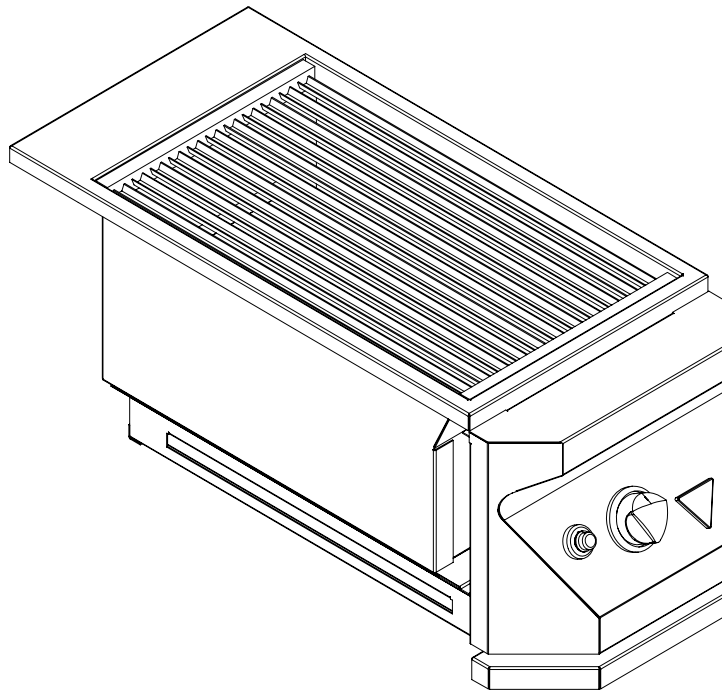
TM

TWIN EAGLES, INC.

Defining the Art of Outdoor Cooking

TWIN EAGLES INFRARED SEAR STATION

USE & CARE MANUAL



Models:

TPSS-13
TPSS-13F

TABLE OF CONTENTS

Safety	2-3
▪ Warning to Consumer	2
▪ General Safety Requirements	2
▪ For Your Records	3
Installation of Infrared Sear Station	4-8
▪ Location	4
▪ Location of the Infrared Sear Station	4
▪ Cut out Dimensions for Built-In Application	5
▪ Natural Gas Connection	6
▪ Liquid Propane Gas Connection Built In Application.....	7
○ Procedure for LP Cylinder Connection (20lbs)	8
▪ Free Standing Application.....	9
Operating Instructions	10-11
▪ Gas Leak Test	10
▪ Lighting Instructions	10
▪ Manual Lighting Instructions	10
▪ Replacing the Battery	10
▪ Extinguishing the Burner Flame	10
▪ Burner Flame	11
Cleaning and Maintenance	11-12
▪ General Overview	11
▪ Grease Tray	11
▪ Cooking Grates	11
▪ Spider and Insect Warning	11
▪ Protection of Burner	12
Customer Service	12



SAFETY

FOR YOUR SAFETY

If you smell gas:

- 1. Shut off gas to the 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.**

Warnings to Consumer

Do not operate this appliance without having carefully read this manual. For future reference, have this manual available while using this appliance and always follow the instructions provided.

Do not attempt to make conversions or modifications to your grill without first obtaining written instructions from Twin Eagles.

This appliance is not intended for commercial use.

The use of alcohol, prescription or non-prescription drugs may impair your ability to properly assemble or safely operate this appliance.

General Safety Requirements

1. In the U.S., installation of this appliance must conform to local codes or, in the absence of local codes, the *National Fuel Gas Code, ANSI Z223.1 (latest edition)*. In Canada, operation of this product should be in accordance with the *CAN/CGA-B149.1, National Gas Installation Code* or *CAN/CGA-B149.2, Propane Installation Code*.
2. The outdoor cooking gas appliance and its individual shutoff 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 psi (3.5 kPa).
3. The outdoor cooking gas appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5 kPa).



4. The LP-Gas supply cylinder to be used must be constructed and marked in accordance with the specifications for LP Gas cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, *CAN/CSA-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods*.
5. California Proposition 65 – **WARNING:** The burning of gas cooking fuel generates some byproducts that 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.

For Your Records

Locate the model and serial number

Your new Infrared Sear Station model and serial number are included on the data/ rating plate located behind the control panel.

Complete Warranty Information Below

Please record the following information and refer to this information when contacting the company or an authorized service agent. This information is found on the data/ rating plate. In addition keep the original invoice for this product to prove date and location of purchase.

Model Number	_____
Serial Number	_____
Type of Gas	<input type="checkbox"/> Natural Gas (NG) <input type="checkbox"/> Liquid Propane (LP)
Date of Purchase	_____
Place of Purchase	_____
Telephone Number	_____
Installation Date	_____
Installed By	_____
Telephone Number	_____

INSTALLATION OF THE INFRARED SEAR STATION

Safe and satisfactory operation of the Infrared Sear Station depends upon its proper installation. The installation, adjustment, and service of the Infrared Sear Station must be performed only by a qualified installer and service technician. This is necessary to ensure proper operation and also to prevent accidents.

Location

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 grill only in a well-ventilated area. For free standing configurations allow 18" from the sides and rear to combustible construction while in operation.

Warning

This appliance should not be located closer than 18 inches to any adjacent combustible surface or under any overhead unprotected combustible construction.

The appliance is design-certified for outdoor use only and is not intended to be installed in or on recreational vehicles and/or boats. This appliance must be on a level, stable surface in an area clear of combustible material. An asphalt surface may not be acceptable for this purpose.

Location of Infrared Searing Station

Proper location and use is essential to ensure safe and continued trouble-free operation. Any alterations made to the appliance will void the product's warranty.

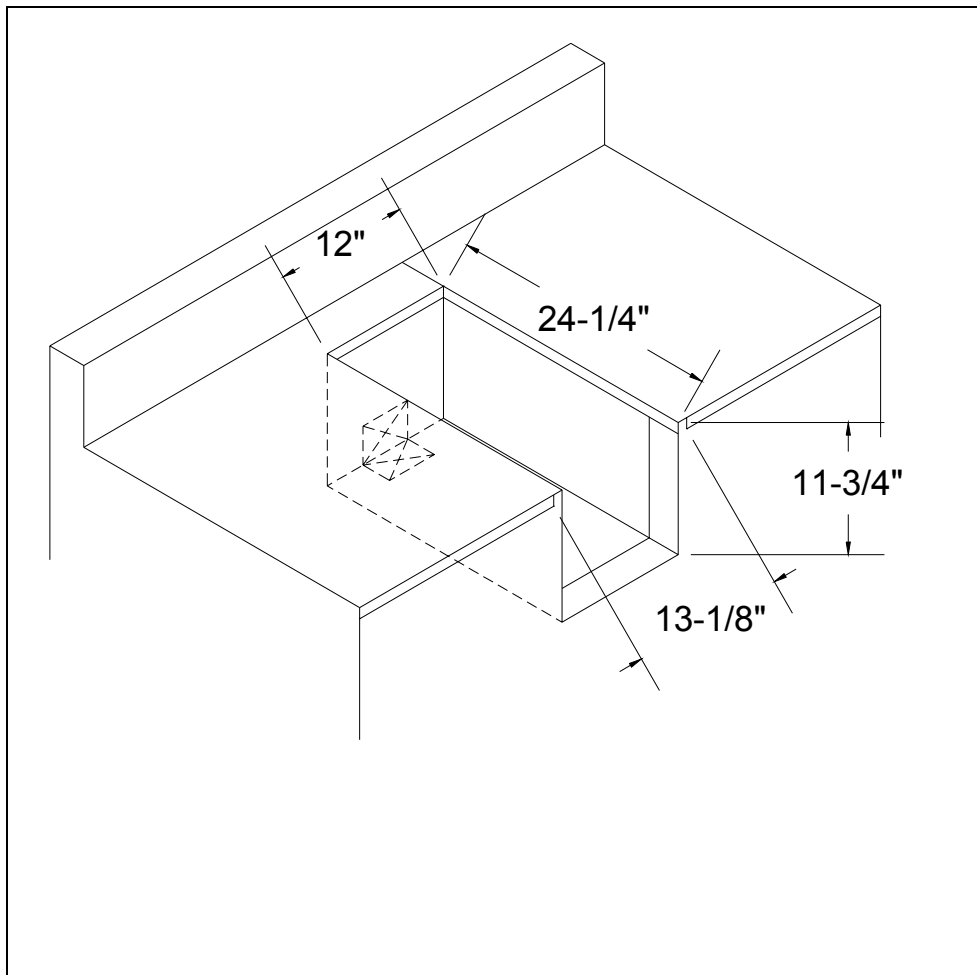
The Infrared Sear Station must be located outdoors only. As with any gas appliance, harmful carbon monoxide is produced during the combustion process that should not be allowed to accumulate in a confined space. Also, since hot air rises above the Infrared Searing Station while in operation, covered locations should be avoided. Do not locate the Infrared Searing Station where an overhang or awning may cover it.

Minimum clearances to combustible surfaces must be maintained when operating this appliance, and are as follows:

<u>Wall</u>	<u>Clearance</u>
Sides	18"
Back	18"

The determination of whether a location is combustible or non-combustible construction is made by the local fire marshal, building inspector or the local safety authority having jurisdiction.

CUT OUT DIMENSIONS FOR BUILT-IN APPLICATIONS



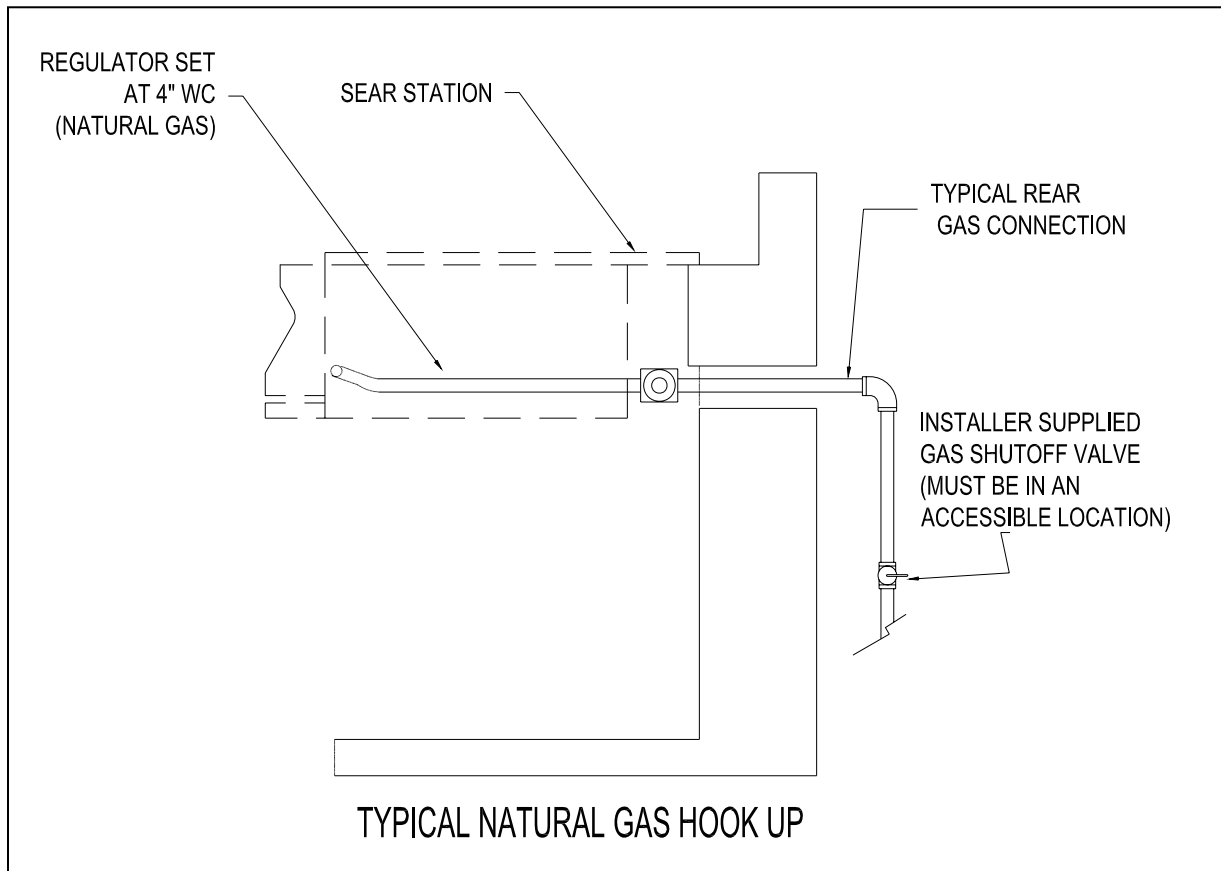
WARNING:

*The Infrared Sear Station must be installed in a **NON-COMBUSTIBLE ENCLOSURE**.*

Twin Eagles Infrared Sear Station is ETL – approved for residential installation. Cutout must include a 4" (10.2cm) x 4" (10.2cm) opening for a rear or bottom gas connection in the center of the cutout as indicated by the square cut outs in the diagram above. All dimensions shown are for planning purposes only.

Twin Eagles reserves the right to change specification without notice.

NATURAL GAS CONNECTION



The regulator supplied is set for 4" water column and is for use with Natural gas only.

The outdoor cooking gas appliance and its individual shutoff 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 psi (3.5 kPa).

The outdoor cooking gas appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi.

A typical natural gas installation is shown above. Make sure the factory-supplied regulator is used and installed with the arrow mark on the regulator pointing in the same direction as the gas flow going from the supply line to the Infrared Sear Station. The regulator is preinstalled onto the gas line and secured at the back of the unit. Use only the regulator provided as original equipment with your Infrared Sear Station. Use only pipe sealants that are approved for use with natural and LP gases. An installer-supplied gas shutoff valve must be installed in an accessible place.

LIQUID PROPANE GAS CONNECTION-BUILT IN APPLICATION

Notice

All gas installations, conversions, and/or adjustments must be performed by an authorized service agent.

Notice

If your Infrared Sear Station is for built-in application, a factory supplied L.P regulator is set for 11" WC and is for use with L.P. gas only. The factory-supplied regulator and hose must be used with a 20 lb. L.P. cylinder. For plumb-in installation (system L.P. installation), the regulator must be changed and a main gas shutoff valve must be installed. Contact your Twin Eagles dealer for a system L.P. regulator.

Warning

The gas supply hose should be inspected prior to each use. Do not use a gas hose that has abrasions, cuts, or excessive wear.

The gas supply must be turned off at the LP Gas supply cylinder and the LP Gas supply cylinder must be disconnected from the regulator when this outdoor cooking gas appliance is not in use.

When your Infrared Sear Station is stored indoors, remove and store the LP Gas cylinder outdoors in a protected, cool, and dry location out of reach of children. The cylinder should not be stored in a building, garage, or any other enclosed area.

Caution

Store the cylinder in an upright position so that the cylinder valve is at the top. This will ensure proper vapor withdrawal.

The cylinder used must include a collar to protect the cylinder valve.

Store any spare or extra gas cylinder(s) at least 15 feet from the Infrared Sear Station, other open flame, heat-producing appliance(s) or heat source in a cool, well-ventilated outdoor location.

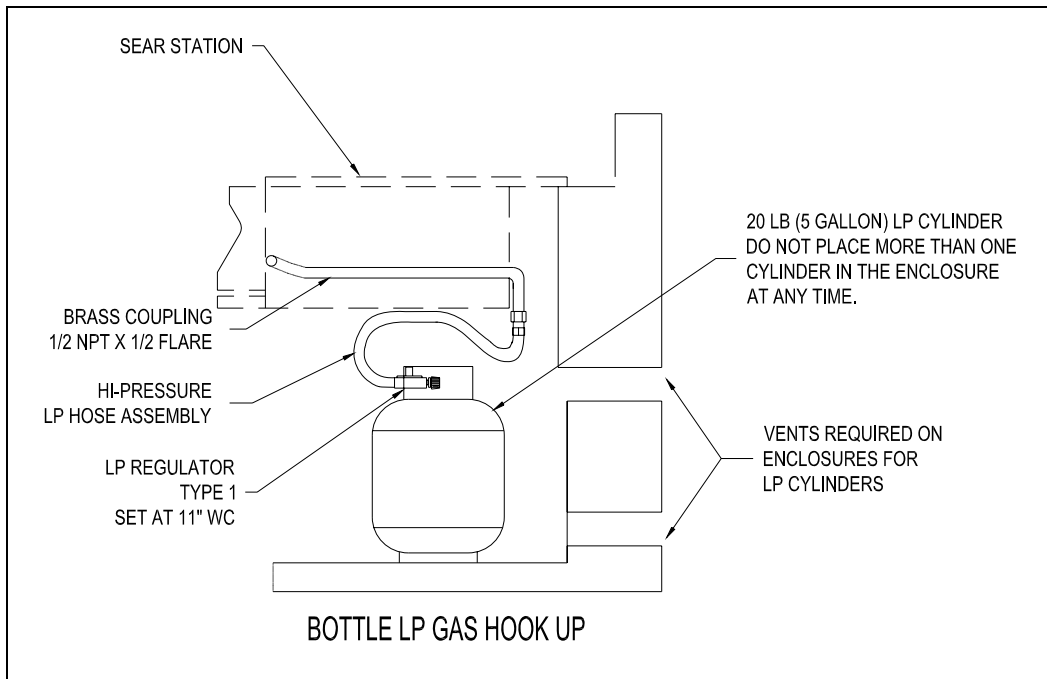
NOTE: An enclosure for a propane gas cylinder shall be vented by openings on the level of the cylinder valve and at floor level. The effectiveness of the opening(s) for purposes of ventilation shall be determined with the propane gas supply cylinder in place. This shall be accomplished by one of the following:

- a. One side of the enclosure shall be completely open; or,
- b. For an enclosure having four sides, a top and a bottom:
 1. At least two ventilation openings at cylinder valve level shall be provided in the sidewall, equally sized, spaced at 180 degrees (3.14 rad), and unobstructed. Each opening shall have a total free area of not less than $\frac{1}{2}$ square inch per pound (7.1 cm²/kg) of stored fuel capacity and not less than a total free area of 10 square inches (64 cm²).
 2. Ventilation opening(s) shall be provided at floor level and shall have total free area of not less than $\frac{1}{2}$ square inch per pound (7.1 cm²/kg) of stored fuel

capacity and not less than a total free area of 10 square inches (64.5 cm²). If ventilation openings shall be at floor level and are in a sidewall, there shall be at least two openings. The bottom of the openings shall be at floor level and the upper edge no more that 5 inches (127 mm) above the floor. The openings shall be equally sized, spaced at 180 degrees (3.14 rad) and unobstructed.

3. Every opening shall have minimum dimensions so as to permit the entrance of 1/8 inch (3.2 mm) diameter rod.

LP Gas Connection



Procedure for LP Gas Cylinder Connection (20 lbs)

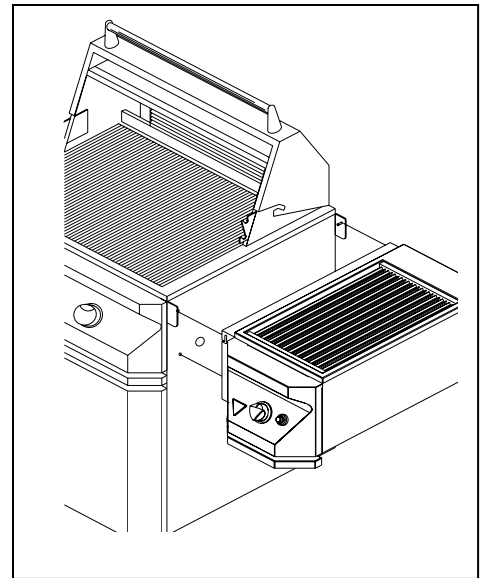
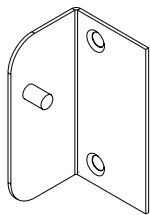
1. Turn Hand Wheel on cylinder clockwise until it stops to ensure the Cylinder Valve is fully closed.
2. Turn the burner knob to the OFF position.
3. Connect the 1/2" NPT x 1/2" Flare brass coupling (coupling not supplied with product) to the end of the gas line on the product.
4. Connect the 1/2" Flare end of the hose to the brass coupling on the grill using a 3/4" open wrench. Do not apply pipe sealant.
5. Connect the regulator to the LP cylinder. Do not use any tools. Hand-tighten the regulator.
6. Check for leaks using a soapy water solution.
7. See figure above for a typical LP gas hook up.
8. To disconnect after use, turn the burner knob to the OFF position. Close the Cylinder Valve by turning the Hand Wheel counter-clockwise until it stops.
9. Disconnect the regulator from the LP cylinder after use.

FREE STANDING APPLICATION

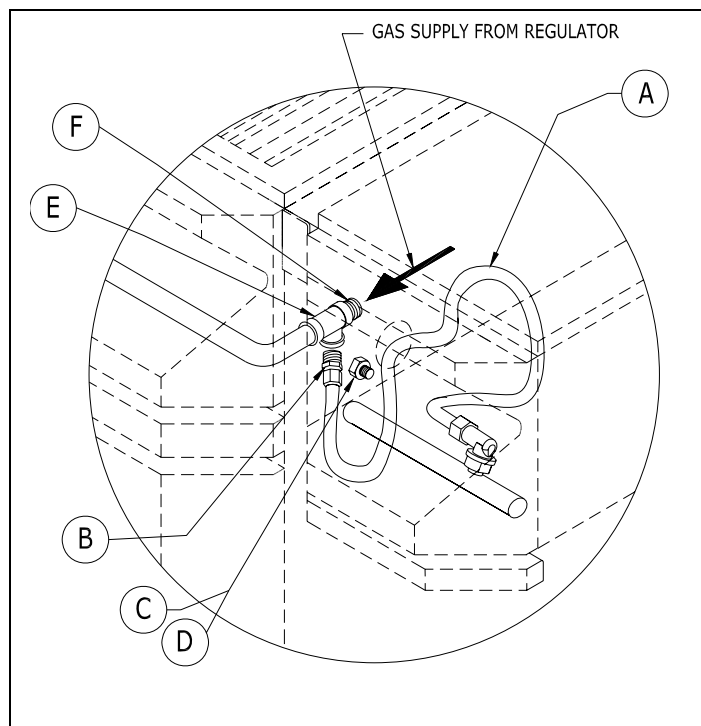
The Twin Eagles Infrared Sear Station may be installed into the Twin Eagles Pinnacle Grill Series. The freestanding configurations allow 18" from the sides and rear to combustible construction while in operation.

Free Standing Installation Instructions

1. Remove right side shelf.
2. Remove the side shelf brackets on the right side of the grill and install the supplied bracket with the supplied flat head screws. See Figure Below.



3. For easy access inside the grill, remove the right door panel by snapping off the hinges.
4. Hook the Sear Station onto the pins on the cabinet. Insert the rear pin first, then rotate the Sear Station to hook on the front pin.
5. If the holes are not provided, mark holes on the cabinet side using the Sear Station as a template. Remove the sear station and drill two 1/4" holes.
6. Reinstall the Sear Station and secure with the 1/4-20 stainless steel nuts and bolts provided.
7. Hook-up gas connection as shown. Use pipe sealant suitable for use with LP and natural gas. Check leaks using a soapy water solution.
8. Reinstall right door panel.



Components Supplied in the Package:

- A. 1 pc. s/s Flexible Tubing
- B. 1 pc. 1/2 MIP x 3/8 CC Coupling
- C. 2 pc. 1/4-20 s/s Bolt
- D. 2 pc. 1/4-20 s/s Nut
- E. 1 pc. 1/2 Pipe Tee
- F. 1 pc. 1/2 Closed Nipple

OPERATING INSTRUCTIONS

Gas Leak Test

Open flame should not be used in the area around the Infrared Sear Station during this test. This procedure should be carried out each time the gas connection is disconnected.

1. Ensure that the burner knob is in the OFF position.
2. Open the burner knob slowly. Apply heavy soapy water or similar solution to all connections including those made at the factory.
3. Inspect all connections for presence of bubbles. If bubbles appear, close shut-off valve and tighten connections. Repeat steps 1 and 2 above until bubbles cease.

Lighting Instructions

1. Remove the cover from the Infrared Sear Station.
2. Ensure the Gas Supply Cylinder Valve is closed and the burner knob is set to the off position.
3. Ensure that the grease tray is completely installed.
4. Open the valve on the gas supply cylinder.
5. Press in and rotate the burner knob counterclockwise to the "HI" position.
6. Press in and hold the ignition button. You should here a continuous clicking sound indicating that a spark is being provided to the burner. (If clicking sound is weak, replace battery.)
7. If ignition does not take place within 4 seconds, turn the burner knob to the off position, leave the cover off, and wait 5 minutes to repeat lighting procedure.
8. **CAUTION: Do not leave the Infrared Sear Station unattended while cooking.**

Manual Lighting Instructions

If the electronic ignition does not light the burner, the burner can be lit manually using a long match (or taper).

1. Remove the cover from the Infrared Sear Station.
2. Ensure the Gas Supply Cylinder Valve is closed and the burner knob is set to the off position.
3. Ensure that the grease tray is completely installed.
4. Remove the grates from the Infrared Searing Station.
5. Place a lit match (or taper) over the burner near the igniter.
6. Press in and rotate the burner knob counterclockwise slowly to the "HI" setting. Make sure match (or taper) is lit before turning the knob.
7. If ignition does not take place within 4 seconds, turn the burner knob to the off position, leave the cover off, and wait 5 minutes to repeat lighting procedure.
8. **CAUTION: Do not leave the Infrared Sear Station unattended while cooking.**

Replacing the Battery

1. Unscrew the ignition button and remove the old battery.
2. Replace with a new 1.5 Volt AAA battery.

Extinguishing the Burner Flame

1. Depress and rotate burner knob to OFF.
2. Natural Gas: Turn the gas off at the installer supplied gas shut-off valve.
3. Liquid Propane: Close the valve on the gas supply cylinder.



Burner Flame

The burner flame may not be visible in bright light. The ceramic surface and the burner screen will heat up to red-hot after 3-5 minutes on HIGH. The ceramic surface will lose its color and a blue flame will be visible when the burner is turned down to LOW.

CLEANING & MAINTENANCE

General Overview

Proper care, maintenance, and cleaning will help ensure a long life of your Infrared Sear Station. Periodic cleaning will help avoid accumulations of flammable grease, fats, and other debris.

Because of the high intensity of the Infrared Burner, any drippings and food particles that fall onto the burner surface are immediately incinerated. However, some debris and residue may remain. To remove this residue after cooking, turn the Infrared Sear Station on high for 5-10 minutes with the cover open. This is referred to as the "Burn Off" phase. This will help keep the burner ports clear and the ceramic material clean.

Caution: *Always allow the Infrared Sear Station to cool before cleaning. Do not allow water to make contact with the burner surface, at any time.*

Grease Tray

The grease pan collects grease, liquid and fallen food particles.

Allow the pan and its contents to cool before cleaning. Slide the pan out and wipe it clean.

Make sure the grease pan is fully inserted back into the Infrared Sear Station again.

It is highly recommended to clean the pan after every use to avoid any possibility of a grease fire.

Cooking Grates

Leave the Cooking Grates in place for 5-10 minutes while the burner is on HIGH and the hood removed. The Cooking Grates may also be removed and cleaned with a brass or stainless steel bristle brush and soapy water. Standard oven cleaner may be used for deeper cleaning. Rinse the Cooking Grate thoroughly with clean water before using.

Spider and Insect Warning

Spiders and other insects can nest in the burners and orifices of this and any other outdoor products, which cause the gas to flow from the front of the burner. This can create a dangerous condition that can cause a fire behind the valve panel, damaging the Infrared Sear Station and making it unsafe to operate.

Inspect the burners once a year, or if the grill has not been used for more than a month or if any of the following conditions occur:

1. **The smell of gas in conjunction with the burner flames appearing yellow.**
2. **The grill does not reach temperature.**
3. **The grill heats unevenly.**
4. **The burner makes popping noises.**

Protection of Burner

There are steps you must take to prevent cracking of the burner's ceramic surface, which will cause the burner to malfunction. Following are the most common causes of cracks and the steps you must take to avoid them. (Damaged caused by failure to follow these steps is not covered by your warranty.)

IMPACTS WITH HARD OBJECTS – Never allow hard objects to strike the ceramic surface.

IMPAIRED VENTILLATION – In order for the burner to function properly, hot air created by the burner must have a way to escape. If the hot air is not allowed to escape, the burner may become deprived of oxygen, causing it to backfire, especially if the burner output is set at HIGH. If this occurs repeatedly, the ceramic may crack. (Never operate your grill with very little or no open space at the cooking surface.)

WATER OR OTHER LIQUIDS – When the burner is in operation, the intense heat is normally sufficient to vaporize any dripping, marinades or sauces that contact the surface as a by-product of grilling. This does not include water thrown into the grill to douse a flame. Cold liquid contacting a hot surface in substantial amounts can cause the surface to break. Also, if the ceramic or the interior of the burner becomes wet while not in use, later operation of the burner can create steam, which may produce enough pressure to crack the ceramic. In addition repeated soaking of the ceramic will cause it to swell and expand. This expansion will create pressure on the ceramic and cause it to crack and crumble.

- Never use water to control flare-up while using the Infrared Sear Station.
- Never expose the burner to the risk of soaking by rainfall. Further do not attempt to operate your Infrared Sear Station in the open air while it is raining. After you use the Sear Station close the cover as soon as you turn the burners OFF so that, if it rains, the burner will not be exposed to direct rainfall.
- Do not use any type of cleaning solution on the infrared burner.
- Do not try to scrub the infrared burner or use a wet sponge.

CUSTOMER SERVICE

Before calling for service ...

Many operating problems are minor, and can be corrected without a technician. Refer to the Operation and Cleaning & Maintenance sections before calling a service technician.

For additional assistance regarding the use and care of your Infrared Sear Station, please contact:

Twin Eagles Services
13231 E. 166th Street
Cerritos, CA 90703
(562) 802-3488
E-mail: service@twineaglesinc.com

Please have the model and serial number handy when calling for service