

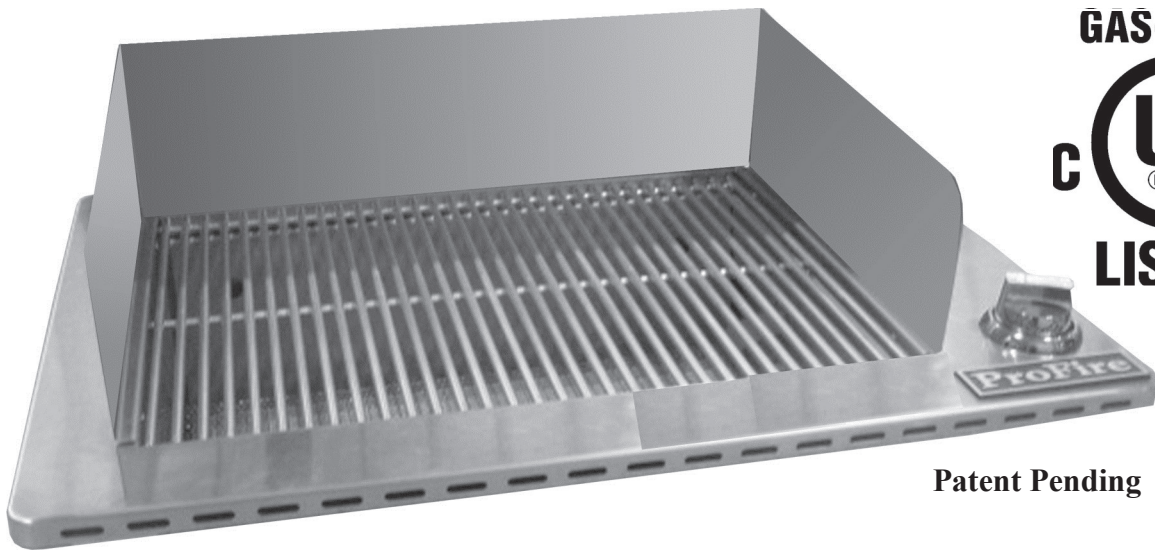
ProSear

Indoor Infrared Grill
By ProFire

www.profiregrills.com

Owner's Manual & Installation Instructions

*For questions about features, operation/performance, parts or service, call 888.781.4657 or
Visit our website at www.profiregrills.com*



GAS-FIRED
UL
LISTED

Patent Pending

Write the model and serial number here:

MODEL # _____

SERIAL # _____

Find these numbers on the grill body.

Before using your appliance, be sure to read and save these instructions.
Pay special attention to the **Important Safety Instructions** located at the beginning of the manual.

Installer: Leave this manual with the appliance.

Consumer: Retain this manual for future reference.

PF0215

ProSear Table of Contents

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This ProSear Infrared Grill is made by
ProFire Grills
5565 12th Street
Butler, WI 53007

Questions?

888.781.4657

www.profiregrills.com

We look forward to hearing from you!

INFRARED GRILL SAFETY

Your safety and the safety of others are very important

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word “**DANGER**” or “**WARNING.**”



DANGER

You can be killed or seriously injured if you don't immediately follow instructions.



WARNING

This indicates that death or serious injuries may occur as a result of non-observance of this warning.



CAUTION

This indicates that minor or moderate injuries may occur as a result of non-observance of this warning.

NOTICE: This indicates that damage to the appliance or property may occur as a result of non-compliance with this advisory.

NOTE: This alerts you to important information and/or tips.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

IMPORTANT SAFETY INSTRUCTIONS

READ AND SAVE THESE INSTRUCTIONS

Safety

Important Safety Instructions

WARNING

When properly cared for, your new appliance has been designed to be safe and reliable. Read all instructions carefully before use. These precautions will reduce the risk of burns, electric shock, fire and injury to persons. When using kitchen appliances, basic safety precautions must be followed, including those in the following pages.

Gas Appliance Safety

WARNING:

If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

*** Do not store or use combustible materials, gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.**

*** WHAT TO DO IF YOU SMELL GAS**

- **Do not try to light any appliance.**
- **Do not touch any electrical switch.**
- **Do not use any phone in your building.**
- **Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.**
- **If you cannot reach your gas supplier, call the fire department.**

*** Installation and service must be performed by a qualified installer, authorized service agency or the gas supplier.**

- Have the installer show you where the gas shut-off valve is located.
- If a burner goes out and gas escapes, open windows and doors. Wait until gas dissipates before using the appliance.
- If you smell gas, your installer has not done a proper job of checking for leaks. If the connections are not perfectly tight, you can have a small leak and, therefore, a faint smell. Finding a gas leak is not a **"DO-IT-YOURSELF"** procedure. Some leaks can only be found with the burner control in the **"ON"** position and this must be done by a qualified service technician. See **"WHAT TO DO IF YOU SMELL GAS"** on page 2.
- To prevent carbon monoxide build-up, do not block appliance air vents.
- For proper lighting and performance of burners, keep igniters clean and dry.

Warning: Gas leaks cannot always be detected by smell. Gas suppliers recommend that you use a gas detector approved by UL or CSA.

WARNING

To reduce the risk of fire, electrical shock, injury to persons, or damage when using the grill, follow basic precautions, including the following:

- NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the grill.
- **CAUTION:** Do not store items of interest to children in cabinets above the grill—children climbing on the grill to reach items could be seriously injured.
- Proper installation—The grill, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the *National Electrical Code, ANSI/NFPA70 or Canadian Electrical Code, Part 1*. Be sure the grill is properly installed and grounded by a qualified technician.
- This grill is equipped with a three-prong grounding plug for your protection against shock hazard and should be plugged directly into a proper grounded receptacle. Do not cut or remove the grounding prong from this plug.
- Disconnect the electrical supply before servicing the grill.
- Injuries may result from the misuse of the grill such as stepping, leaning, or sitting on the top surface.
- Maintenance—Keep grill area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.

WARNING

State of California Proposition 65 Warnings:

This product contains chemicals known to the State of California to cause cancer, birth defects or other reproductive harm.

- **IMPORTANT SAFETY NOTICE:** The California Safe Drinking Water and Toxic Enforcement Act requires the State of California to publish a list of substances known to the State to cause cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances. The burning of gas cooking fuel can generate some by-products which are on the list. To minimize exposure to these substances, always operate this unit according to the instructions contained in this booklet and provide good ventilation.
- Birds have very sensitive respiratory systems. Keep pet birds out of the kitchen or other rooms where kitchen fumes could reach them. Kitchen fumes such as overheating margarines and cooking oils may be harmful.

FIRE SAFETY

- Do not use aluminum foil to line any part of the grill.
- Set the burner control so that the flame does not extend beyond the bottom of the pan.

IMPORTANT SAFETY INSTRUCTIONS

READ AND SAVE THESE INSTRUCTIONS

- Use this appliance only for its intended use as described in manual. For example, never use the appliance for heating the room. Never use the appliance for storage.
- Do not allow aluminum foil, plastic, paper or cloth to come in contact with a hot burner or grate. Do not allow pans to boil dry.
- If the grill is near a window, forced air vent, or fan, be certain that flammable materials such as window coverings do not blow over or near the burners or elements. They could catch on fire.
- Always have a working smoke detector near the kitchen.
- Never leave the grill unattended when in use. Boil overs cause smoking and greasy spillovers may ignite.

WARNING:

TO REDUCE THE RISK OF A RANGE TOP GREASE FIRE:

1. Never leave surface units unattended at high settings. Boil overs cause smoking and greasy spillovers that may ignite. Heat oils slowly on low or medium setting.
 2. Clean ventilating fans frequently. Grease should not be allowed to accumulate on fan or filter.
 3. Use proper pan size. Always use cookware appropriate for the size of the surface element.
- In the event that personal clothing or hair catches fire, drop and roll immediately to extinguish flames.
 - Smother flames from food fires other than grease fires with baking soda. **Never use water on cooking fires.**
 - Take care that drafts like those from fans or forced air vents do not push the flames so that they extend beyond the edges of the pan.

WARNING:

TO REDUCE THE RISK OF INJURY TO PERSONS IN THE EVENT OF A GREASE FIRE, OBSERVE THE FOLLOWING:

- **SMOTHER FLAMES** with a close-fitting lid, cookie sheet, or metal tray, then turn off the burner. **BE CAREFUL TO PREVENT BURNS.** If the flames do not go out immediately, **EVACUATE AND CALL THE FIRE DEPARTMENT.**
- **NEVER PICK UP A FLAMING PAN**—You may be burned.
- **DO NOT USE WATER**, including wet dishcloths or towels—a violent steam explosion will result.
- **Use an extinguisher ONLY if.**
 - A. You know you have a Class ABC extinguisher, and you already know how to operate it.
 - B. The fire is small and contained in the area where it started.
 - C. The fire department is being called.
 - D. You can fight the fire with your back to an exit.
 - E. Have an appropriate fire extinguisher available, nearby, highly visible and easily accessible near the appliance.
- Whenever possible, do not operate the ventilation system during a grill top fire. However, do not reach through fire to turn it off.

Burn Prevention

- **DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS**—Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing, potholders, or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. Among these areas are the grill and areas facing the grill.
- Do not heat or warm unopened food containers. Build-up of pressure may cause the container to burst and cause injury.
- Use high heat settings on the grill only when necessary. To avoid bubbling and splattering, heat oil slowly on no more than a low–medium setting. Hot oil is capable of causing extreme burns and injury.
- Never move a pan of hot oil, especially a deep fat fryer. Wait until it is cool.

CAUTION:

All igniters spark when any single burner is turned on. Do not touch any of the burners when the grill is in use.

Child Safety

- When children become old enough to use the appliance, it is the legal responsibility of the parents or legal guardians to ensure that they are instructed in safe practices by qualified persons.
- Do not allow anyone to climb, stand, lean, sit, or hang on any part of an appliance. This can damage the appliance and potentially cause severe injury.
- Do not allow children to use this appliance unless closely supervised by an adult. Children and pets should not be left alone or unattended in the area where the appliance is in use. They should never be allowed to play in its vicinity, whether or not the appliance is in use.

CAUTION:

Items of interest to children should not be stored in an appliance, in cabinets above an appliance or on the backsplash. Children climbing on an appliance to reach items could be seriously injured.

Cleaning Safety

- Do not clean the appliance while it is still hot. Some cleaners produce noxious fumes when applied to a hot surface. Wet cloth or sponges can cause burns from steam.
- After a spill or boil over, turn off the burner and allow the grill to cool. Clean around the burner and burner ports. After cleaning, check for proper operation.

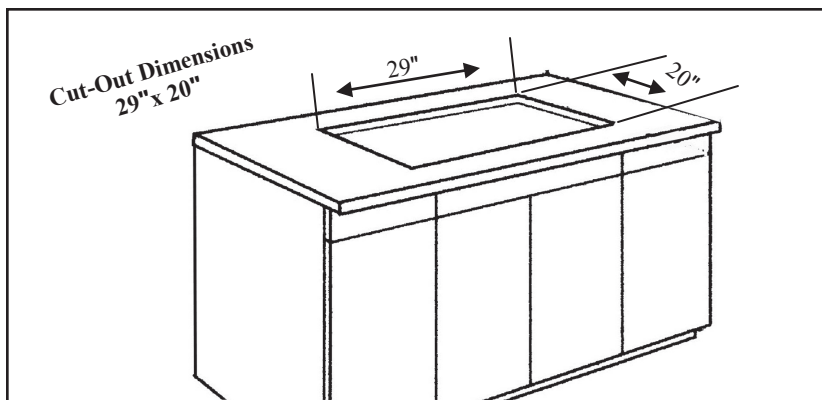
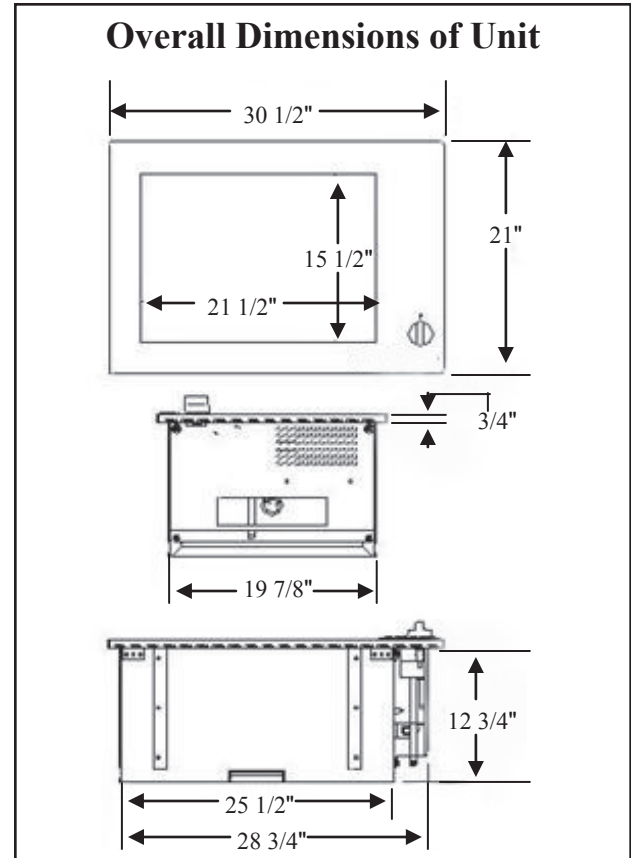
⚠ IMPORTANT SAFETY INSTRUCTIONS
READ AND SAVE THESE INSTRUCTIONS

Proper Installation and Maintenance

- Have the installer show you the location of the circuit breaker or fuse. Mark it for easy reference.
- This appliance must be properly installed and grounded by a qualified technician. Connect only to properly grounded outlet. Refer to installation instructions for details.
- **This appliance is intended for normal family household use only. It is not approved for outdoor use.**
- Do not store or use corrosive chemicals, vapors, flammables or nonfood products in or near this appliance. It is specifically designed for use when heating or cooking food. The use of corrosive chemicals in heating or cleaning will damage the appliance and could result in injury.
- Do not operate this appliance if it is not working proper, or if it has been damaged. Contact an authorized service provider.
- Do not repair or replace any part of the appliance unless specifically recommended in this manual. Refer all servicing to the factory or authorized service center.

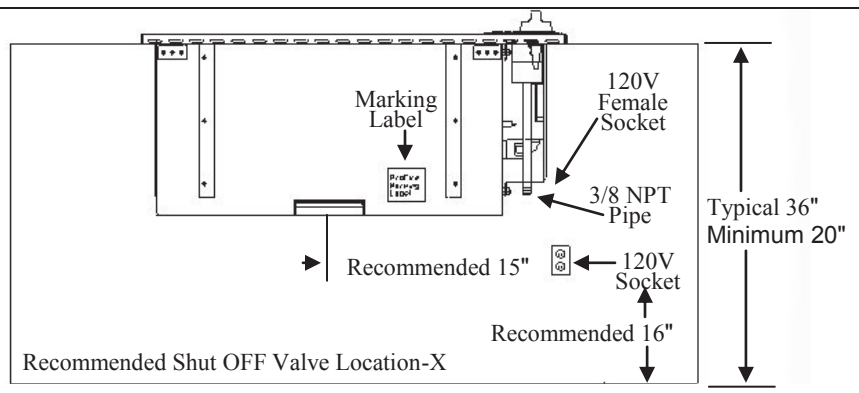
⚠ WARNING:

To avoid electrical shock hazard, before servicing the grill, switch power off at the service panel and lock the panel to prevent the power from being switched on accidentally.



Electrical and Gas Connection Location

120 Volt, 60H, 12 Amp
 The *ProSear* grill comes with a 48" electric cord.



ProSear Cabinet Preparation

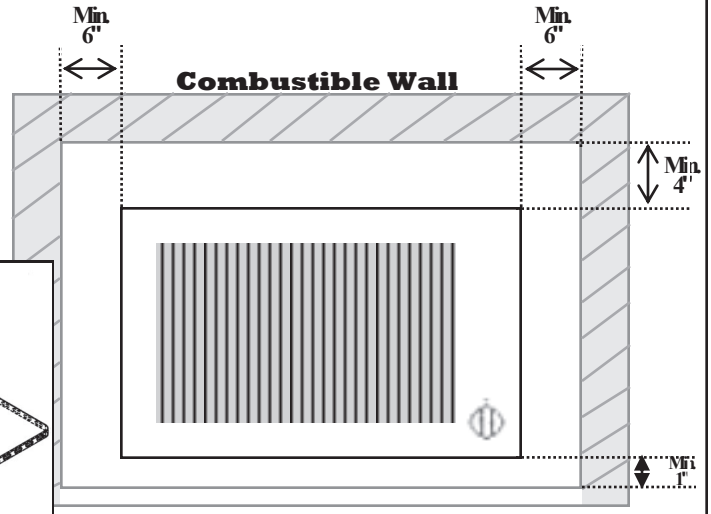
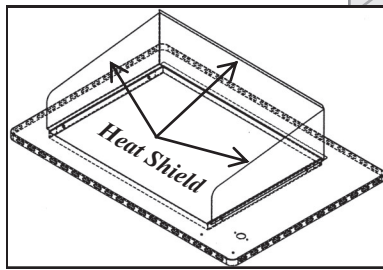


Caution:

The cabinet doors **must not** have a center support as a center support will block access to the drip pan. See Figure D, (Page 7)

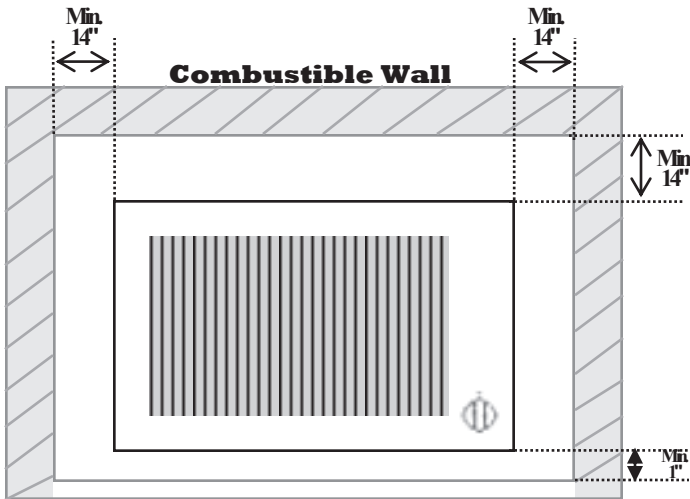
Side Wall/Alcove Counter Installation

Clearances: With heat shield installed, must have minimum horizontal distance(s) from the sides and back of appliance to adjacent vertical combustible walls extending above the top panel, 6 inches from the side walls, 4 inches from the rear wall. Minimum horizontal distance from the front of the counter to the front side of the appliance, 1 inch. Minimum vertical distance from the top of the cooking to any overhead unprotected combustible surface is 48 inches. Maximum depth of the overhead cabinets is 13 inches.



NOTE: See page 7 for heat shield installation.

Island Counter Installation



Without heat shield installed, must have minimum horizontal distance(s) from the sides and back of appliance to adjacent vertical combustible walls extending above the top panel, 14 inches from the side walls, 14 inches from the rear wall. Minimum horizontal distance from the front edge of the counter to the front side of the appliance 1 inch. Minimum clearance from the cooking surface to the bottom of a vent hood is 26 inches and a minimum 36 inches wide hood is recommended.

Shut Off Valve

The *ProSear* grill comes with 3/8" NPT threaded pipe. A manual valve must be installed in an accessible location in the gas line external to the appliance for the purpose of turning on or shutting off the gas to the appliance.

Gas Pressure

For proper operation of this unit the **MAXIMUM** gas inlet pressure for Nat. and LP gas is 13" WC. The **MINIMUM** gas inlet pressure for Nat gas is 3.5" WC and for LP gas the **MINIMUM** pressure is 10" WC.

ProSear Installation Instructions

Installation Of Your Indoor Grill

Your **ProSear** Indoor Grill is fully insulated and can be installed into standard wood cabinetry with zero clearance to combustibles. The grill was designed to fit into a standard 30" base cabinet. A cut out of 29" x 20" is required in the counter top. Combustible wall clearance must be maintained according to the specs on page 6 of this manual.

Stainless Steel Trim and Heat Shield Installation.

See page 6 for combustion clearances when using heat shield or not using.

After cutting the recommended opening in the counter top, remove the **Stainless Trim** on the grill & place the grill into the opening and secure the unit in place by screwing the four counter brackets into the counter top (*Fig. A*). Then replace the **Trim** on the grill and reinstall the 4 screws (*Fig. A1*), or install the **Heat Shield** (*Fig. A2*) and the **Stainless Steel Trim** using the 4 screws that were removed.

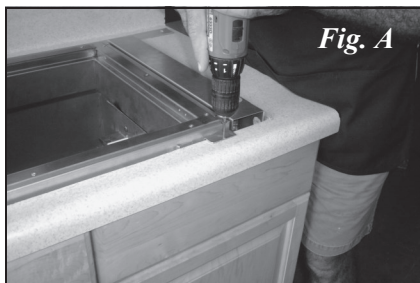


Fig. A

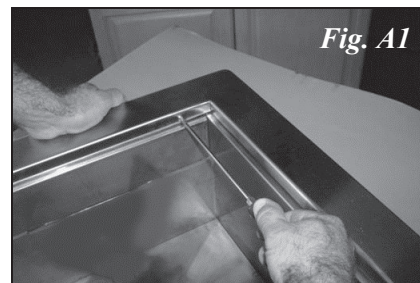


Fig. A1

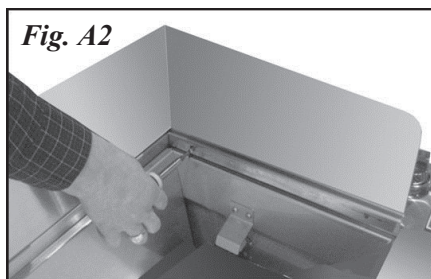


Fig. A2

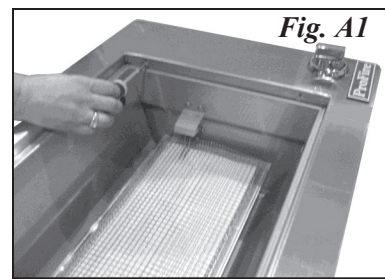


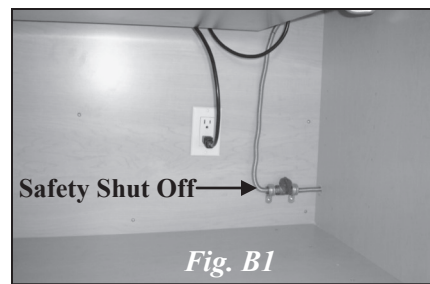
Fig. A1

Gas Safety Shut Off

Connect your gas line to the 3/8" pipe supplied with your grill. A safety shut off valve must be installed in an accessible location in the gas line external to the appliance for the purpose of turning on or shutting off the gas to the appliance (*Fig. B and B1*).



Fig. B



Safety Shut Off

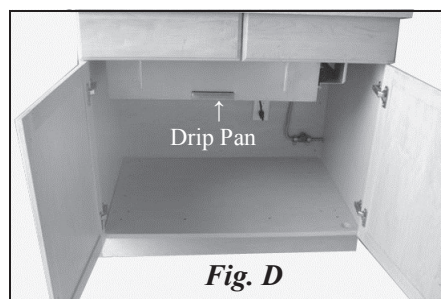
Fig. B1

Electrical Jack Location

Plug the female end of the electric power cord supplied with your unit into the electrical jack located at the bottom of the control panel. Plug the male end into a grounded 120V, 60Hz 15 Amp receptacle (*Fig. C*).



Fig. C



Drip Pan

Fig. D

Drip Pan

The Indoor Grill is designed to fit into a standard 30" base cabinet. Your cabinets **CANNOT** have a center door support as this would block the drip pan which is located in the center of the grill (*Fig. D*).



WARNING: This appliance is equipped with a three prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle. Do not cut or remove the grounding prong from this plug.



WARNING: Your electric socket should be checked for proper polarity. Improper polarity can cause an electric shock and serious personal injury.



WARNING: After the installation is complete, the Indoor Grill & all gas connections must be checked for leaks. See Page 6 for Leak Check Instructions.

ProSear Installation Instructions

Checking For Leaks

After installing the grill or after any service or repair you must check all gas connections for leaks.

Spray or brush a solution of 50% water and 50% liquid soap on to all gas connections and the valve. See Figure E. Make sure the gas is turned on and wait up to five minutes. If bubbles appear, there is a leak. See Figure E1

To repair the leak, tighten the connection. If the leak persists, shut off the gas and get a qualified service technician to repair the leak.

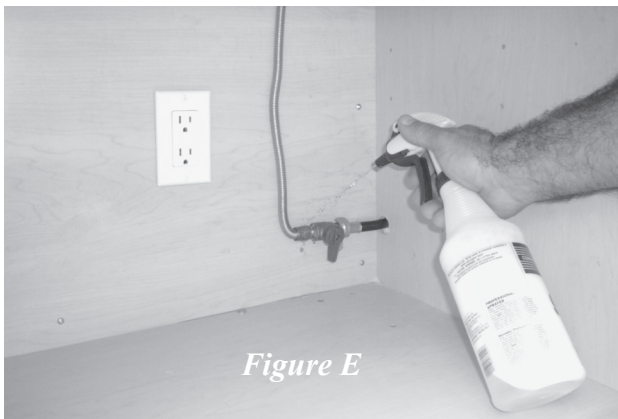


Figure E

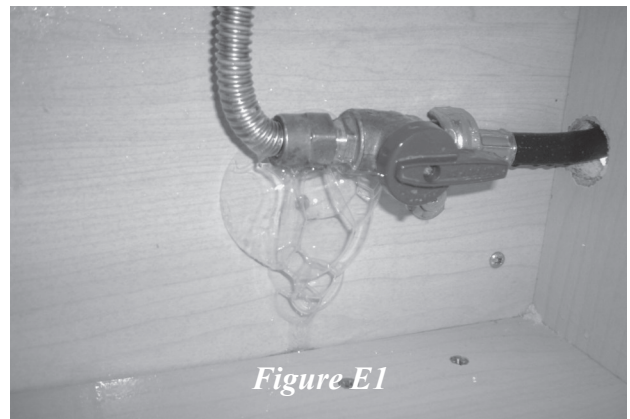


Figure E1

Liquefied Petroleum (LP) and Natural Gas have an odorant added to the gas. If you smell an odor, you may have a gas leak. Follow the leak check instructions above. If you are unable to find and repair the leak, shut the gas off and call a qualified service technician or your gas company.



WARNING: When checking for or repairing leaks or if you smell gas, extinguish all flames and do not turn on any device that could cause a spark such as lights, power tools, cooking appliances or this grill. If you cannot repair the leak, turn the gas off and call a qualified service technician to repair the leak.



WARNING: Never use a flame to check for leaks. Doing so may cause serious injury, property damage or death.

Ventilation Requirements

CAUTION: Your Indoor Grill requires proper ventilation.

A minimum 600CFM Internal Blower or 900 CFM External blower ventilation hood is required over your *ProSear* Indoor Infrared Grill. The maximum height above the cooking surface is 30” to the bottom of the hood. The hood must overlap the cooking surface a minimum of 3” on each side.

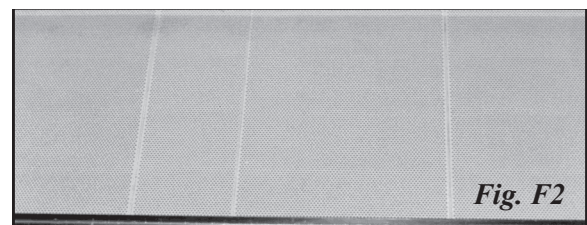
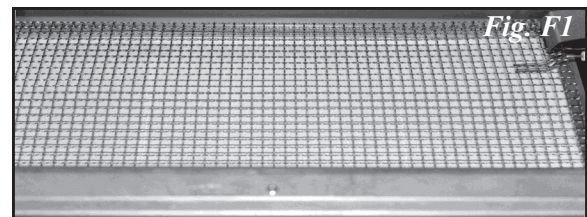
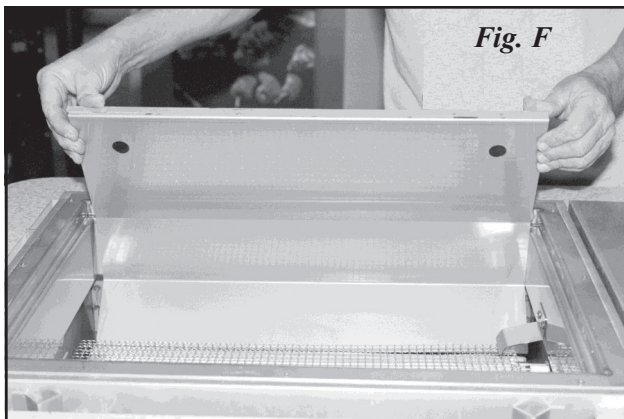
See your local appliance dealer for a hood that meets these specifications.

ProSear Installation Instructions

Care & Maintenance

Your **ProSear** Indoor Infrared Grill requires occasional cleaning. Use only non abrasive cleaners or degreasers designed for use on Stainless Steel when cleaning your **ProSear** Grill. Always apply a Stainless Shine product such as Sheila Shine to all external Parts of your grill after cleaning. This will keep the finish of your grill like new for many years. Keeping the grill clean will also prevent fires and flare-ups. *Always follow the manufacturers directions & warnings when using cleaners & degreasers.* The Cooking Grid should be cleaned after each use with a wire brush. When needed, it should be cleaned with soap & water. There is a grease drip pan at the front of the grill that should be cleaned frequently. See Figure D

The **ProSear** Grill features two removable Dishwasher Safe Shields (Fig. F) and Infrared Burner inside the grill. The Shields should be removed frequently for cleaning. Fig. F1 Burner with Screen. Fig. F2 Burner w/o Screen Showing Ceramic. The Drip Pan, Shields and Cooking Grid are Dishwasher Safe.



Good maintenance and clean up will lengthen the life of your grill and provide you many years of grilling enjoyment. Periodic cleaning of your grill will help you avoid accumulations of flammable grease, fats, and other debris.

The high intensity of the Infrared burner, drippings and food particles that fall onto the burner surface during grilling will become ash. However, some debris and residue will remain. To remove this residue after each meal, leave the control on "HIGH" for approx. five (5) minutes.

Caution: Allow grill to cool sufficiently before cleaning grill components.

Ash...if allowed to accumulate for a long period of time, can contribute to blockage of the small ports of the burner ceramic surface. To prevent this blockage, remove the cooking grids and the burner screen (Fig. F1). Vacuum off the burner surface with a conventional canister type vacuum cleaner every four to six months.

Caution: The ceramic surface of the burner is fragile and must be handled carefully.

ProSear Installation Instructions


Lighting Instruction

Lighting: To light your grill, remove the dust cover. Turn knob to “High”. The grill has a 5 second delay before beginning to light. You will hear a ticking sound. This is the igniter lighting the grill. After the burner is lit, the ticking will stop. If the grill fails to light, the unit will retry 2 more times and after the 3rd time if it fails, the unit will automatically shut “OFF” the gas to the burner and stop sparking. The valve knob must be shut off before trying to light grill again. The electric spark device is reset by turning the grill “Off”. The grill must remain OFF for 60 seconds in between lighting attempts so as not to allow a build up of gas that will cause an unsafe situation. If after 3 attempts the grill fails to light, contact the dealer you purchased your grill from, or a qualified service technician.

Relight & Safety Shut Off: The *ProSear* Indoor Infrared Grill also includes a relight feature that will begin trying to light the grill again if the flame were to be extinguished while in the “ON” position. If the grill fails to light, the unit will retry 2 more times and after the 3rd time if it fails, the unit will automatically shut “OFF”. The gas will be shut off to the burner and the sparking will stop. The valve knob must be turned to the “Off” position to reset the spark device.

Preheat the grill on “High” for ten minutes before beginning to cook. After 10 minutes you can adjust the grill temperature to suit the type of food you are cooking.

Do not cover the cooking surface with the dust cover, a lid, foil, cooking utensil or anything else. The *ProSear* Indoor Infrared Grill was designed to cook your food without covering it.

 **WARNING: Covering the cooking surface can cause an unsafe situation and can lead to serious injury or damage to personal property.**

When you are done cooking, leave the grill on for an additional 10 minutes. This will cause your grill to act like a self cleaning oven and carbonize any excess grease or food particles.

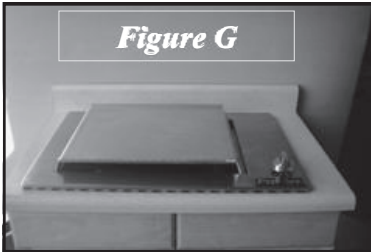
After the grill has cooled (Approx 30 Minutes) you can replace the dust cover.

 **WARNING: Immediately after turning the grill on, all surfaces of the grill become extremely hot. Do not touch any part of the grill except for the knob to adjust the cooking temperature or to turn the grill off.**

ProSear Accessories and Infrared Cooking Tips

The *ProSear* Grill has optional griddle part number “PFGRIDDLE”. You can order accessories from your local ProFire Grills dealer. Do not use any accessories not approved by ProFire Grills. Using unapproved accessories can cause an unsafe situation and lead to serious personal injury or damage to the grill or personal property.

Griddle: To use the griddle first remove *cooking grid* from the grill. Place the griddle on to the grill. See Figure G



Turn the valve knob to “High” and let the griddle preheat for 10 Minutes. See page 11 for lighting instructions. Then turn the knob to the desired cooking temperature. The griddle is made out of aluminum and does not have a non stick coating. We recommend a light coating of cooking oil, butter or non stick spray to prevent the food sticking to the cooking surface.

INFRARED COOKING TIPS

1. Infrared gas grills 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 ProFire grill. A fork may mar the surface of the cooking grids. 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 grill or lower the heat setting.
Burner Failure Caused By Water Damage Is Not Covered Under Warranty.
8. Allow the grill to heat up for 5 minutes on high before cooking.
9. Place the food on the cooking grids - 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. Never cook over an unlit infrared burner. The drippings could cause the burner to crack when re lit. Always use a drip pan to protect the unlit burner when cooking indirectly.
Burner Failure Caused By Cooking Over An Unlit, Unprotected Burner Is Not Covered Under Warranty.
12. To clean the grill after cooking, burn burner on high for at least 5 minutes.

ProSear Installation Instructions

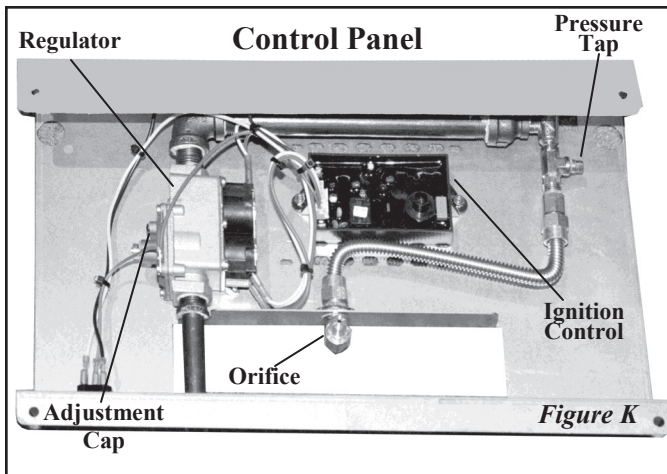
Gas Conversion

Your **ProSear** Grill was designed for LP or Natural gas. You must be sure that the type of gas used is the same as what the grill was set up for. Check the label located on the front of grill to determine if your grill was set up from the factory for use with LP or Nat gas. If a conversion from one type of gas to another is necessary, ProFire Grills has supplied you with the appropriate orifice for the conversion. It is located attached to the control panel. See Figure K. Follow the directions carefully and make all necessary adjustments.



WARNING

“This conversion kit shall be installed by a qualified service agency in accordance with the manufacturer’s instructions and all applicable codes and requirements of the authority having jurisdiction. If the information in these instructions is not followed exactly, a fire, explosion or production of carbon monoxide may result causing property damage, personal injury or loss of life. The qualified service agency is responsible for the proper installation of this kit. The installation is not proper and complete until the operation of the converted appliance is checked as specified in the manufacturer’s instructions supplied with the kit”.



WARNING: Do not attempt to use any other gas besides LP “Liquefied Petroleum” or Natural Gas with your **ProSear** Indoor Grill. The use of any other type of gas will cause serious personal injury or property damage.

Burner Input Rating for Nat. & LP gas is: 35,000 Btu’s per hour



Caution: Before proceeding with the conversion, shut off the gas supply to the appliance prior to disconnecting the electrical power.



Caution: For proper operation of this unit the **MAXIMUM** gas inlet pressure for Nat. and LP gas is 13” WC. The **MINIMUM** gas inlet pressure for Nat gas is 3.5” WC, LP gas the **MINIMUM** pressure is 10” WC.

The gas conversion kit Model GCLP and GCNT is only for use with Model: PFINDOOR. The conversion kit is shipped with your Indoor Grill. If you need an additional kit, contact ProFire Grills, Butler WI., 888.781.4657
The gas conversion kit Model GCLP contains 1– LP Orifice #49, 3– Stickers.
The gas conversion kit Model GCNP contains 1– Nat. Orifice #33 3– Stickers.

Gas Conversion: The unit must be outside of any enclosure prior to beginning the conversion. The grill must not be connected to gas or electric. Remove the cooking grid, flavor grid, dishwasher shields, burner and trim. Insert a 7/16” socket thru the opening at the top of the control panel and remove the two 7/16” nuts. Then remove the bottom two nuts. See Figure L. Remove the control panel. See (Fig. L1). Remove the orifice using a 1/2” open end wrench or deep well socket (Fig. M). Locate the new orifice. See (Fig. K above). Confirm the orifice size is correct. LP gas is a #49, Nat is #33. Apply a small amount of approved pipe dope to the threads & install the new orifice. The regulator must also be converted as directed on page 14. Then reinstall the control panel by reversing the above procedure. Install the grill according to the instructions on page 5 of the manual. With the gas & electric turned on, check the orifice for leaks by spraying a 50% liquid soap & 50% water solution on the threaded side of the orifice. Bubbles will appear if there is a leak. Call a qualified service technician to repair the leak. Save the orifice removed from the appliance for future use. To convert the unit back to its original gas, reinstall original orifice per these instructions and remove the rating labels indicating that the conversion was done.

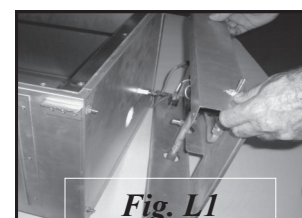
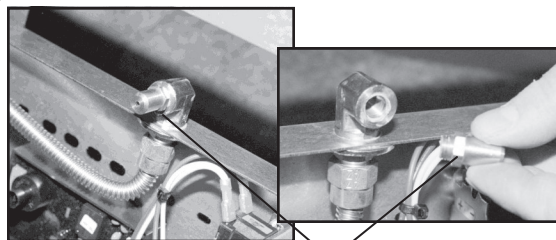
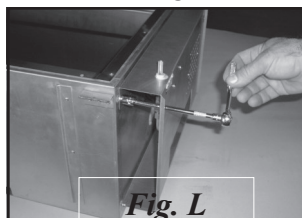


Fig. M Orifice

ProSear Installation Instructions

Gas Conversion and Low Flame Adjustment

Conversion to LP or Natural Gas operation should be performed by a qualified technician or installer.



TURN OFF GAS AND ELECTRIC SUPPLY. Before you begin, turn off the gas supply at the shut-off valve. Disconnect the electrical supply from the grill.



Failure to make the appropriate conversion can result in serious personal injury and property damage.

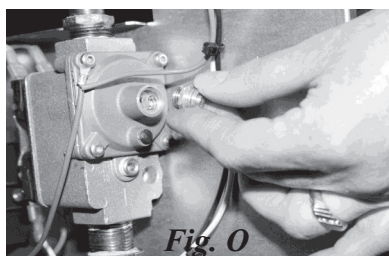
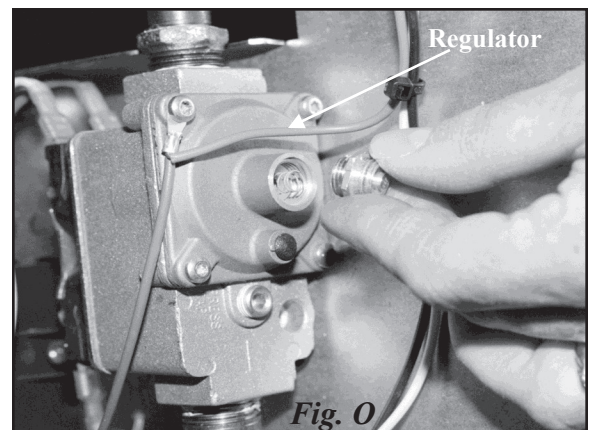
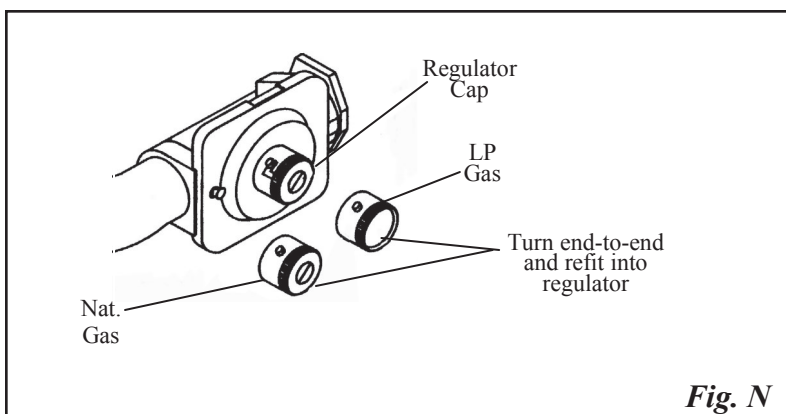
1. Locate the regulator that is attached to the inlet on the grill and remove the vent cap. Turn the insert over and then reinsert the opposite side into the regulator.

Converting the Regulator: After you have installed the appropriate orifice, the regulator must be set for the appropriate gas also. With the control panel off, locate the gas pressure adjustment cap. See Fig. K Page 13). Remove the cap, turn it over and reinstall the cap. The cap has one side marked Nat Gas and the other side marked as LP Gas (see Fig. N).

Checking the Pressure: The gas pressure must be checked after the conversion. The grill must be installed with the gas and electrical connections. See page 5 of the manual. Remove the pressure tap screw (Fig. O). Attach a manometer or pressure gauge to the pressure tap hole. Turn the valve knob to the "ON" position. **The unit must be turned on to check the pressure.** The gas pressure for Nat gas is 3.5" WC. For LP gas the pressure is 10"WC. Minimum input pressure for Nat. gas is 3.5" WC, for LP gas 10" WC. Maximum gas inlet pressure for Nat & LP gas is 13" WC.

WARNING: The gas must be turned off immediately after checking the pressure and the pressure tap screw replaced and checked for leaks. Serious injury, property damage or death may occur if gas is allowed to escape from pressure tap.

Adjusting the Valve: After a gas conversion from LP to Nat or Nat to LP, it may be necessary to adjust the valve because of too low or too high flame on the low setting. In some cases the flame height may be adjusted to compensate for varying gas pressures. First light the grill following the directions on page 11 of the manual. Then turn the valve knob to the "Low" setting and remove the knob. This will expose the valve stem. Look inside the valve stem and you will see a low flame adjustment screw. With the grill burning, turn the screw counter clockwise to make the low flame bigger. Turn the screw clockwise to decrease the flame size. See (Fig P below). **Warning:** Do not remove the screw, Leaks will occur. If there is a leak, turn the screw clockwise until leak subsides. After you are satisfied with the flame height, replace the knob and turn the unit off.



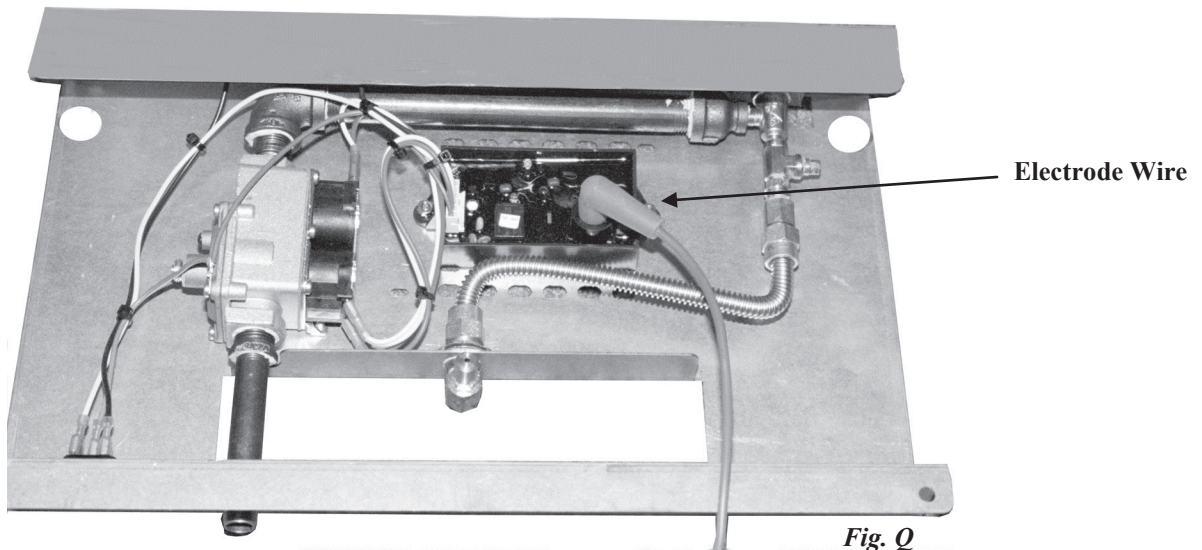
ProSear Installation Instructions

Service & Wiring Diagram

The **ProSear Indoor Infrared Grill** was designed with a removable control panel that houses all the electronics & gas components. See Figure K, page 13. This exclusive feature allows for the easy repair or replacement of all electrical and gas components of your grill.

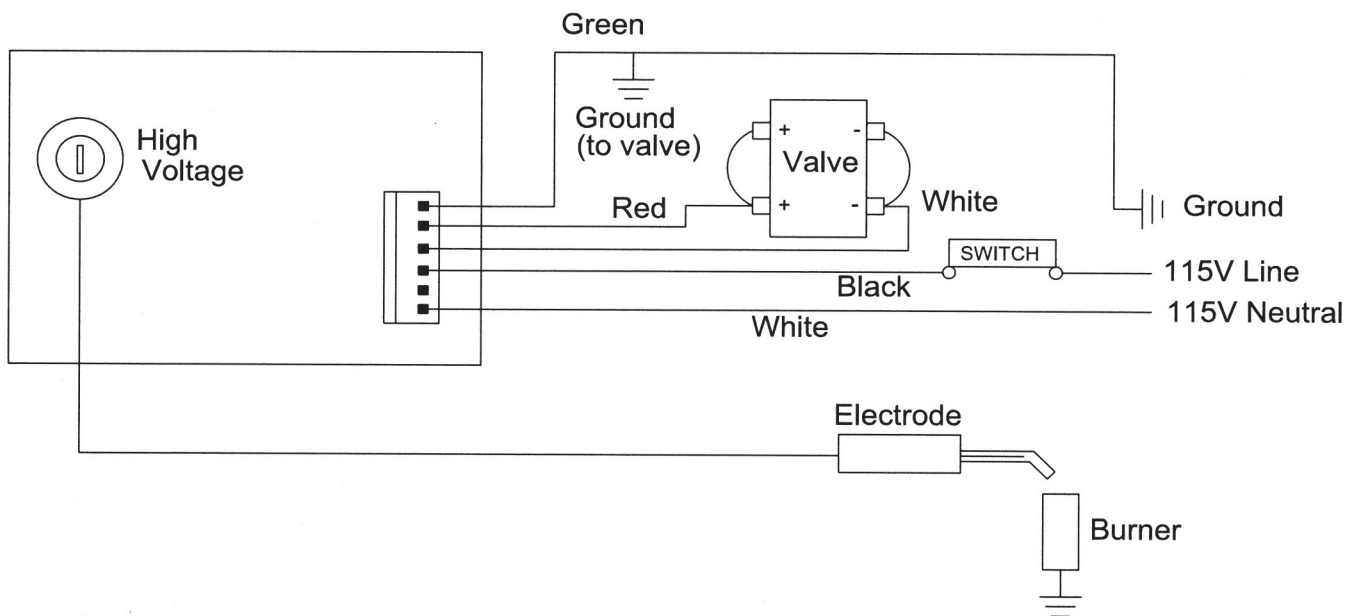
Removing the Control Panel: First, unplug the electric cord to the grill, shut off the gas and disconnect the gas line from the grill. Remove the valve knob & Stainless Steel trim and remove the grill from cabinetry. See page 7. Next, remove the 4 x 7/16 nuts that hold the control panel to the body of the grill. See page 13. Disconnect the electrode wire (Fig. Q) from the electrode.

Replacing the Control Panel: After the module has been repaired or replaced, reinstall the control panel onto the grill body by reversing the above procedure. Reinstall the grill into the cabinetry by following the directions on page 7. The unit and all its gas connections should then be checked for leaks. See page 6



Caution: Label all wires prior to disconnection when servicing controls. Wiring errors can cause improper and dangerous operation. Verify proper operation after servicing.

Wiring Diagram



ProSear Parts List with Description

FIG. No.	Quantity	Part No.	Description
1	1	777VALVE	Indoor Grill Valve
2	1	PF10-319S	Brass (F) PIPE 1/4 TO (M) FLARE 3/8
3	1	PF109-B-2	Brass 1/8 MNPT SQUARE PLUG
4	1	PF110-B-42	Brass 1/8 (F) TO 1/4 (M)
5	1	PF127-B-2	Brass 1/8 FPT x 1/8 FPT x 1/8 MPT TEE
6	1	PF1823-120COVER	Indoor Grill Electrode Cover
7	1	PF21423-18	Indoor Grill Infrared Burner,
8	1	PF21423-18SCRN	Indoor Grill Burner Screen
9	1	PF30100-5	IGNITOR SWITCH - INDOOR
10	1	PF30-125	COOKING GRID INDOOR 15-3/8 x 21-3/8
11	1	PF30-1809-121	WIRING HARNESS - INDOOR Grill
12	1	PF30-1823-120	Indoor Grill Infrared Electrode
13	1	PF30-1827-28	Indoor Grill Ign. Wire
14	1	PF30-2021-34	Indoor Grill Infrared Ignition Control,
15	1	PF21423-18BRKT	Indoor Grill Burner Bracket
16	1	PF30-312007-01	INDOOR GRILL 4' CORD
17	1	PF30-5	VALVE KNOB CHROME INDOOR
18	1	PFKKSBBZ	Bezel
19	1	PF30-701W-X204	INDOOR GRILL AC RECEPTACLE
20	1	PF30-CP	INDOOR GRILL CONTROL PANEL
21	1	PF30-CV300P1	Indoor Grill Infr Reg/Control Valve,
22	1	PF30-DP	INDOOR GRILL DRIP PAN
23	1	PF30-GB	Indoor Grill Body
24	2	PF30-GD	INDOOR GRILL GREASE DEFLECTOR
25	1	PF30-GT	Indoor Grill Top
26	1	PF30-HGS	Indoor Grill Heat and Grease Shield
27	1	PF30-ORIFICEWASH	Indoor Grill Orifice Spacing Washer

FIG. No.	Quantity	Part No.	Description
28	1	PF30-REGBRKT	Indoor Grill Regulator mounting bracket
29	1	PF648F-64	(M) PIPE 1/4 x (M) FLARE 3/8
30	1	PF80-13-54-NAT	ORIFICE MAIN BURNER NAT
30	1	PF80-13-63-LP	ORIFICE MAIN BURNER LP
31	1	PF80-23S	BRASS ELBOW 1/4 x 1/8
32	1	NMSHAN	HANDLE
33	1	PF80-9898-10FP	3/8" Flare x 10" Un-Coated SS Flex Tube
34	1	PFBI-100-D	Black 1/2 90 degree female elbow
35	1	PFBI-110-DC	Black 1/2" male x 3/8" female bushing
36	1	PFBI-113-D1-1/2	Black 1 1/2 x 1/2 dia pipe nipple
37	1	PFBI-113-C4	Black 4" x 3/8" pipe nipple
38	1	PFBI-113-D9	Black 9" x 1/2" dia pipe nipple
39	1	PFBI-119-DA	Black 1/2" x 1/8" female reducer
40	1	PF30-69	UL LABEL FOR INDOOR
41	1	PFSSCOVER	INDOOR GRILL SS COVER
42	1	PF80-712	ProFire Logo

**Replacement parts are available from your local ProFire dealer or ProFire Grills
888-781-4657 www.profiregrills.com**




ProSear Installation Instructions

Troubleshooting

Try the solutions suggested here first in order to avoid the cost of an unnecessary service call.

Nothing Will Operate

⚠ WARNING



Electrical Shock Hazard

Plug into a grounded 3 prong outlet.

Do not remove grounded prong.

Do not use an adapter.

Do not use an extension cord.

Failure to follow these instructions can result in death, fire, or electrical shock.

- **Is the power supply cord unplugged?**

Plug into a grounded 3 prong outlet.

- **Has a household fuse blown, or has a circuit breaker Tripped?**

Replace the fuse or reset the circuit breaker. If the problem continues, call an electrician.

Burner Makes Fluttering Sound

1. If during cooking the burner “flashes” and begins to make a “fluttering sound”, immediately turn the control dial to “OFF”.
2. Remove any food from the cooking grid.
3. Allow the burner to cool for 5 minutes.
4. Follow lighting procedure.
5. If the problem recurs, immediately turn control valve to “OFF”.
6. Consult ProFire.

NOTE: Fluttering usually occurs because of an opening in or around the ceramic due to cracks, breakage or loss of proper gasket seal. This must be replaced or repaired.

Burner Will Not Operate

- **Gas supply not connected or turned on.**
See the installation instructions section.
- **Is the control knob set correctly?**
Push in knob before turning to a setting.
- **Is propane gas being used?**
The appliance may have been converted improperly.
- **Orifice in burner may be clogged.**
Remove the obstruction.

Constant Flare-Ups

1. Grill too cold before start of cooking. You should always pre-heat grill for 5 minutes before cooking.
2. Fatty foods. Trim excessive fat from fatty meats.
3. Heat setting too high. Lower heat setting.

Food Sticks to Cooking Grid

1. Cooking grid is probably too hot. Lower heat setting. You'll need to experiment with heat settings to get the best results.
2. Food being turned before sear lines are produced. Time food to turn over only once.

Assistance or Service

Before calling for assistance or service, please check “Troubleshooting.” It may save you the cost of a service call. If you still need help, follow the instructions below.

When calling, please know the purchase date and the complete model and serial number of your appliance. This information will help us to better respond to your request.

If you need replacement parts

If you need to order replacement parts, we recommend that you use only factory specified parts. These factory specified parts will fit right and work right because they are made with the same precision used to build new ProFire appliances.

To locate factory specified parts in your area, call us or visit your ProFire Dealer.

ProSear Indoor Infrared Grill

Warranty

LIMITED WARRANTY

Lifetime Parts Warranty: Stainless Steel Cooking Grid and Stainless Steel Body

Five (5) Infrared Burner

One (1) Year Parts Warranty: All Other Grill Components

Grill for commercial, community or multi-tenants applications or use, will have a 1-year warranty on all parts only.

Subject to the conditions, limitations, exclusions, disclaimers and remedies provided herein, ProFire LLC, ("Manufacturer") warrants that its ProFire® Indoor Gas Grill ("Product") is of good quality and workmanship in manufacture, conforms to the Manufacturer's applicable specifications, drawings and descriptions, and will be free from defects in materials and workmanship in manufacture for a period of one (1) year from the date the original consumer purchaser ("Purchaser") initially purchased the Product. The Manufacturer further warrants that the Product's Stainless Steel Cooking Grids and Stainless Steel Body conform to the Manufacturer's applicable specifications, drawings and descriptions, and will be free from defects in materials for the lifetime of the Product.

The Manufacturer only shall be liable to the Purchaser under this Limited Warranty if:
the Product is installed, used, operated, maintained, serviced and repaired in the manner intended by the Manufacturer and in accordance with the written instructions contained in the Owner's Manual furnished with the Product;
the Purchaser initially purchased the Product on or after January 1, 2003;
the Purchaser furnishes a written description of the warranty claim and provides proof of the date of the Purchaser's original purchase of the Product (*i.e.*, sales receipt or invoice) to the Manufacturer's Customer Service Department within ninety (90) days of the Purchaser's discovery of the claimed defect; the claimed defect arose during normal and residential use and service of the Product and, except for warranty claims pertaining to the Stainless Steel Cooking Grids and Stainless Steel Body, arose within one (1) year from the date the Purchaser initially purchased the Product;
the Purchaser returns the claimed defective part(s) to the Manufacturer, freight and shipping prepaid by the Purchaser, when requested by the Manufacturer; and upon examination, inspection and testing by the Manufacturer, the part(s) prove to be defective in material or workmanship in manufacture during normal and residential use and service of the Product.

THIS LIMITED WARRANTY DOES NOT COVER ANY DEFECT, MALFUNCTION, FAILURE OR DETERIORATION OF THE PRODUCT ARISING FROM, CAUSED BY, OR RELATED TO: ACCIDENT, MISUSE, ABUSE, UNREASONABLE USE, ALTERATION, MISAPPLICATION, VANDALISM, WEATHER, EXPOSURE TO THE ELEMENTS, NATURAL CATASTROPHE OR DISASTER, ACTS OF GOD, DISCOLORATION, TARNISH, SCRATCHING, OR MARRING. THE DISCOLORATION OF STAINLESS STEEL IS IN NO WAY COVERED BY THIS LIMITED WARRANTY. THIS LIMITED WARRANTY WILL BE VOIDED BY: THE INSTALLATION, USE, OPERATION, MAINTENANCE, SERVICE OR REPAIR OF THE PRODUCT INCONSISTENT WITH THE INSTRUCTIONS PROVIDED IN THE OWNER'S MANUAL; THE COMMERCIAL USE OF THE PRODUCT; AND THE FAILURE TO PERFORM ROUTINE MAINTENANCE, SERVICE AND REPAIRS TO THE PRODUCT.

In the event of a defect in any part or portion of the Product that is covered by this Limited Warranty arising within one (1) year of the date of the Product's initial purchase, the Purchaser's sole and exclusive remedy shall consist of the in-home repair or replacement of the defective part(s), at the Manufacturer's option. In the event that the Manufacturer elects the remedy of repair or replacement and, after a reasonable attempt by Manufacturer to repair the defect or if the elected remedy fails of its essential purpose the Purchaser's sole and exclusive remedy shall consist of replacement of the Product with a new product of equivalent grade, model and quality. In the event of a defect in the Product's Stainless Steel Cooking Grids and Stainless Steel Body that is covered by this Limited Warranty arising more than one (1) year from the date the Purchaser initially purchased the Product and during the lifetime of the Product, the Purchaser's sole and exclusive remedy only shall consist of replacement of the defective part(s). The Purchaser solely is responsible for all other costs, which may include, but are not limited to, labor charges for service, removal, repair or reinstallation, and any necessary or incidental costs for any materials and/or permits required for installation of the replacement parts.

IMPLIED WARRANTIES, INCLUDING ANY WARRANTY OF MERCHANTABILITY OR FITNESS, FOR THE PRODUCT AND ITS PARTS, ARE LIMITED TO ONE (1) YEAR IN DURATION AND OTHERWISE ARE EXCLUDED. SOME STATES DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THE ABOVE LIMITATION MAY NOT APPLY TO YOU. NO OTHER EXPRESS WARRANTY OTHER THAN THE WARRANTY STATED HEREIN HAS BEEN MADE OR WILL BE MADE ON BEHALF OF THE MANUFACTURER WITH RESPECT TO THE PRODUCT AND ITS PARTS OR THE REPAIR OR REPLACEMENT OF THE PRODUCT AND ITS PARTS.

The purchaser's sole and exclusive remedy in the event of a defect is replacement or repair, at the option of the manufacturer, of the defective part or parts. THE MANUFACTURER SHALL NOT BE RESPONSIBLE FOR ANY COSTS, EXPENSES, LOSSES OR DAMAGES, WHETHER DIRECT, INDIRECT, INCIDENTAL OR CONSEQUENTIAL, WHETHER ARISING IN CONTRACT OR IN TORT. THE MANUFACTURER SHALL NOT BE RESPONSIBLE FOR LOSS OR DAMAGE TO PERSONAL PROPERTY, LOSS OF USE OF THE PRODUCT, INCONVENIENCE, OR LOSS OR DAMAGE RESULTING TO THE PRODUCT OR OTHER PROPERTY FROM FIRE, SMOKE, FUEL, WATER OR EXPOSURE TO THE ELEMENTS OR CHEMICALS. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

This Limited Warranty is not transferable or assignable. This Limited Warranty gives you specific legal rights, and you may also have other rights that vary from state to state.

Professional Quality Products For Your Backyard



ProFire® Grills

Perfection by Design

A Division of Modern Home Products Corp.

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Phone: 262.781.4657 • 888.761.4657

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Email: info@profiregrills.com

Web Site: www.profiregrills.com

One Quality Modern Home Products Leads To Another



First in Outdoor Gas
Grills



First in Grill
Replacement Parts



Kamado
Charcoal Grill



Cooks It All



Outdoor Lighting

Because of constant product improvement, ProFire Grills reserves the right to change specification without notice.

Patent Pending

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