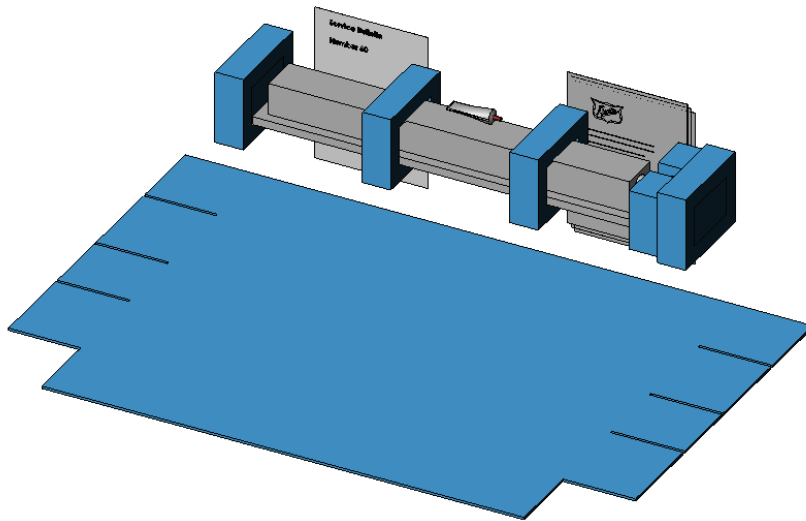




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# INSTALLATION INSTRUCTIONS

## FLEXIBLE BATCH BROILER IR BURNER REPLACEMENT INSTRUCTIONS FOR DUKE KIT# 175780



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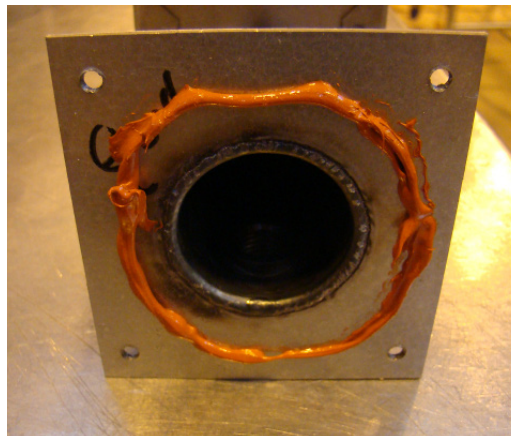
**P/N 175267D  
06/07/2016**

## Burner Removal

1. Remove the discharge end panels, upper right hand side lift off panel, lower right hand service panel, impedance pan/catalyst, top panel and splash shield.
2. Disconnect upper burner gas supply tubing at brass T fitting and IR burner input.
3. Remove orifice holder of appropriate burner.
4. Loosen blower hose clamps and remove blower hose.
5. Disconnect ignition cables from igniters.
6. Remove four 1/4" Hex head screws from burner box cover.
7. Remove two 5/16" Hex head screws from igniter covers.
8. Remove burner box cover.
9. Remove four 1/4" Hex head screws of the appropriate burner from inside of burner box.
10. Remove IR burner clamp which is secured with six 7/16" nuts.
11. Remove four 3/16" Allen head bolts and loosen the eight upper flue 7/16" nuts to allow the upper flue to be lifted up off of the broiler and out of the way.
12. Carefully break the silicone seal between the burner manifold and rear of burner box.
13. You are now ready to remove burner.

## Burner Installation

1. Clean any leftover silicone from the back side of the burner box.
2. Clean any loose debris off of the flue flange where the burner will be resting.
3. Apply a bead of the provided silicone around the perimeter of the burner venturi as seen in the picture below.



4. Carefully lower the burner into place. Do not drop or drag into position as this could damage the tiles of the burner.
5. Once rested, verify that each of the 6 small tabs around the tiles are visible from the cooking cavity (underneath the IR Burner).
6. Align the four screw holes of the burner manifold to the burner box and start all four 1/4" hex head screws. Hand tighten the screws to fully seat the silicone.
7. Verify burner alignment again before installing IR burner clamp.
8. Re-install the IR burner clamp with six of the 7/16" nuts "HAND TIGHT".
9. Re-install upper flue with four 3/16" allen head bolts and eight 7/16" nuts "HAND TIGHT".
10. Apply appropriate gas thread sealant to orifice holder threads taking care not to obstruct the orifice opening and re-install into burner gas input ( DO NOT OVER TIGHTEN ).
11. Re-install gas supply tubing to burner ( DO NOT OVER TIGHTEN ).

12. Remove any silicone that may have squeezed out into the burner venturi.
13. Re-install burner box cover and igniter covers.
14. Re-install blower hose.
15. Verify no wires were disturbed during burner replacement process.
16. Leak check all gas connections.
17. Re-install splash shield, top panel, impedance pan/catalyst and discharge end panels.
18. Turn on the broiler to verify New IR burner performance. Follow the steps on page 3 to make any air/gas adjustments that are necessary.
19. Re-install right hand side lift off panel.

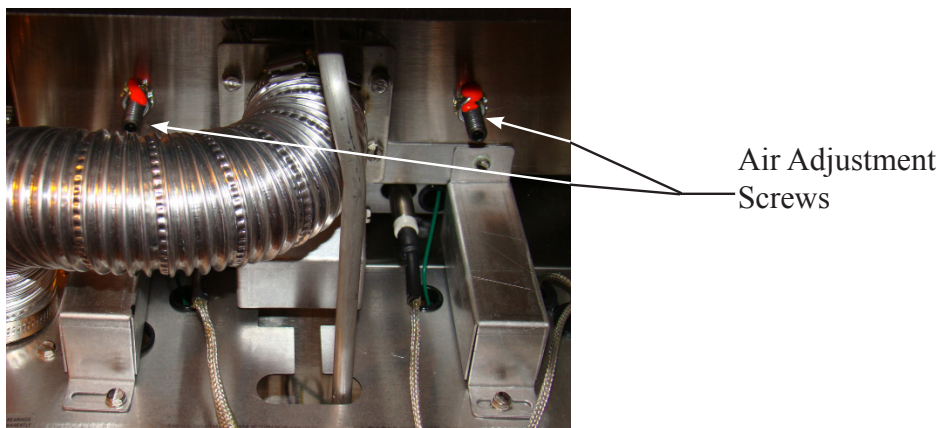
### AIR ADJUSTMENT

1. Visual inspection:
  - a. Both IR Burners should not have any hints of blue flame or haze around the perimeter of the tiles.
  - b. Back IR Burner should have a very bright orange appearance.
  - c. Front IR Burner should have a slightly more dull orange appearance.
  - d. If all these apply, no adjustment is required.
2. If adjustment is required, loosen 2 air adjustment nuts and decrease air (rotate clockwise) to both IR



Burners until each IR Burner has a relatively uniform blue flame.

3. Using an Allen wrench and starting with the IR Burner which has a more pronounced flame, increase air



- (rotate bolt counter-clockwise) by 1/4 turn. Then make the same adjustment on the opposite IR Burner.
4. Continue to alternate adjustments until just after IR Burners appear to lose any hint of blue flame or haze, as well as around the perimeter of the tiles.
5. Maintain position of Allen bolts and tighten nuts.



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