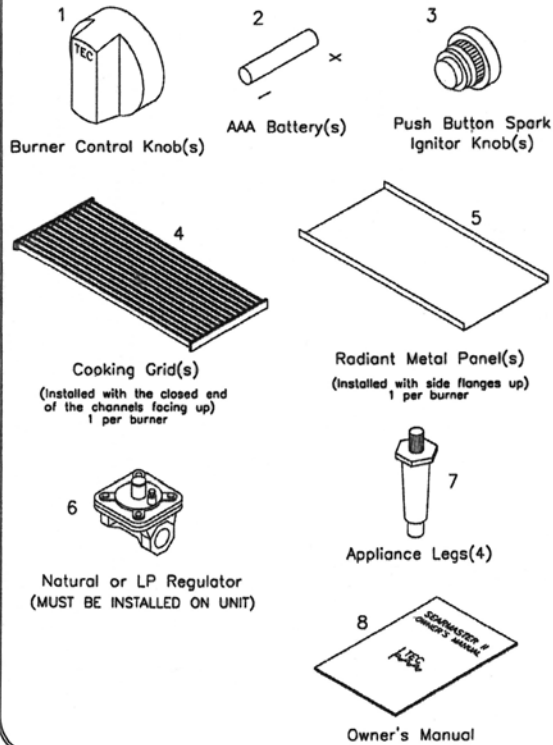


Unpacking the Searmaster® II

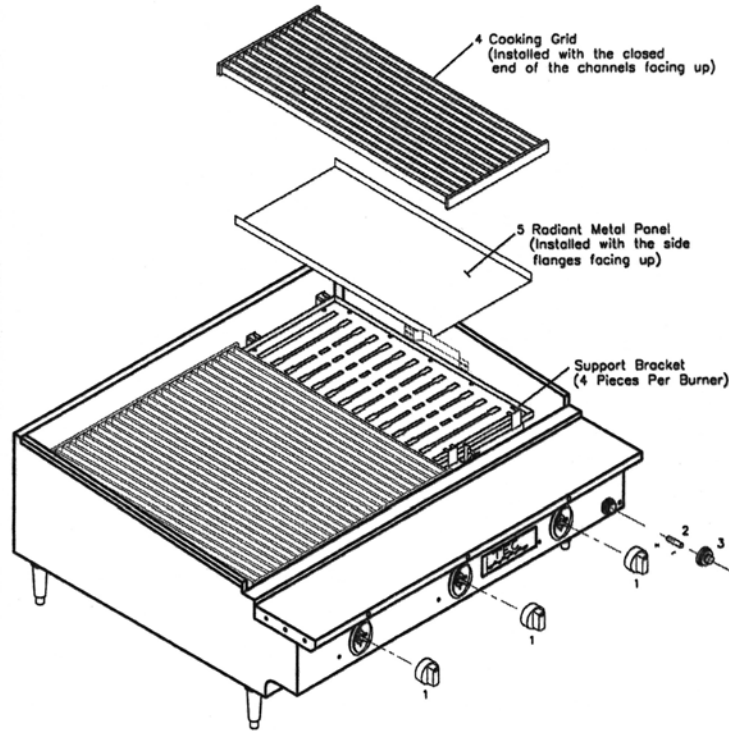
Included with the Searmaster® II are the following items.



Pre-Assembly

1. Carefully remove Searmaster® II and Prepack from the crate.
2. Open the Prepack and remove the following:
Burner Control Knob(s)
Push Button Spark Ignitor Knob(s)
AAA Battery(s)
Owner's Manual
Radiant Metal Panel(s)
Regulator
Appliance Legs
3. Remove Cooking Grid(s) Located in Drip Tray.

STOP! Read Before Installation! Searmaster® II



3 Burner Unit is Illustrated Above. (1-5 Burner Units are Available)

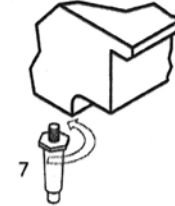
**PLEASE READ THE OWNER'S MANUAL
BEFORE OPERATING THIS GRILL!**



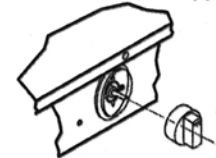
DETAILED INSTRUCTIONS IN THE MANUAL

Installation & Assembly

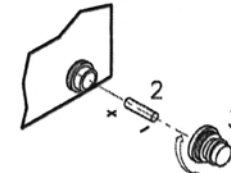
1. Install the four appliance legs by threading them into the bottom four corners of the unit.



2. Slide Burner Control Knob(s) with TEC at the top onto the exposed Control Valve Stem(s).



3. Install the AAA battery(s) as shown. (+ end first) Screw on the Push Button Spark Ignitor Knob(s) onto the Spark Ignitor Bezel(s) as shown.



4. Remove the packing material from the radiant metal panels and place each panel with the side flanges facing upward on the four support brackets directly above each burner. If a panel is not level, it will be necessary to make a slight adjustment to the brackets with a pair of pliers so that it sits level on top of all four brackets.
5. Place each cooking grid (located in the drip tray) with the closed end of the channel facing up on top of each radiant metal panel.
6. Remove the drip tray from the unit and peel the protective plastic from the tray; then return the tray to the unit.
7. For proper functioning it is necessary to install the regulator supplied with the unit. The gas pressure at the manifold should be 5.5 inches of Water Column for Natural Gas and 10 inches of Water Column for LP Gas with all burners turned on high. During initial testing all gas fired equipment in the establishment should be turned on high to insure that the unit will receive adequate gas pressure from the gas supply line when all restaurant equipment is being used. **TEC IS NOT RESPONSIBLE FOR PROBLEMS ARISING FROM INADEQUATE GAS PRESSURE WITHIN THE ESTABLISHMENT OR FROM THE USE OF THE UNIT WITHOUT THE PRESCRIBED REGULATOR.**
8. Upon installation of the unit operate the unit for 1 hour on high fire to cure the radiant metal panels. This curing is required for first time use of the panels only.

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