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Grill Valueparts RSV20201027-05KIT

Instruction Manual

Grill Valueparts Grill Replacement Parts

1. Product Overview

This manual provides detailed instructions for the installation, operation, and maintenance of your Grill Valueparts Grill Replacement Parts. These parts are designed to restore the performance of compatible Charbroil 2-burner gas grills by replacing worn or damaged heat plates, burner tubes, and carryover tubes.
The kit includes components crafted from upgraded porcelain steel and stainless steel, engineered for durability, heat resistance, and even heat distribution, ensuring an optimal grilling experience.

2. Package Contents

The Grill Valueparts replacement kit for Charbroil 2-burner grills typically includes the following components:

- 2 x Heat Tents (Heat Shields/Heat Plates) - 16" x 3 7/8" each
- 2 x Grill Tube Burners - 15 15/16" each
- 1 x Adjustable Carryover Tube - 5" to 9 2/5"

Please verify the contents of your package against this list upon receipt.



Image: All components of the Grill Valueparts replacement kit, including two heat tents, two burner tubes, and one carryover tube.

3. Specifications

Component	Dimension	Material
Heat Tent (Heat Plate)	16" x 3 7/8"	Upgraded Porcelain Steel
Burner Tube	15 15/16"	Stainless Steel
Carryover Tube	Adjustable 5" to 9 2/5"	Stainless Steel

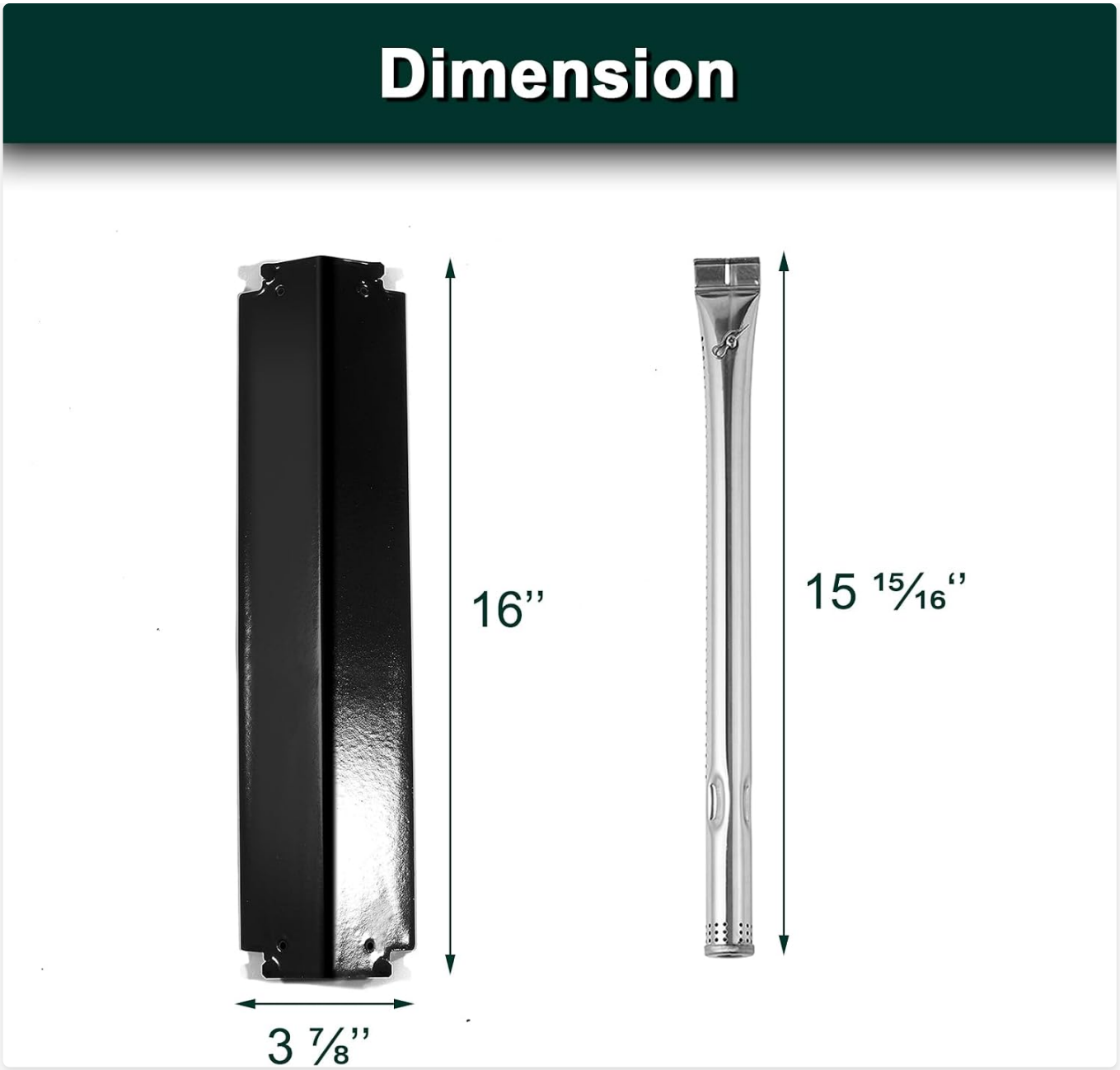


Image: Detailed dimensions of the heat tent (16" x 3 7/8") and burner tube (15 15/16").



Image: A digital caliper measuring the width of a heat tent, demonstrating precise manufacturing.

4. Compatibility

These replacement parts are specifically designed for various Charbroil 2-burner gas grill models. Please ensure your grill model number matches one of the following or the specified part numbers for proper fitment:

Compatible Charbroil Replacement Part Numbers:

- G501-0008-W1, G614-0045-W1, 80003332, G515-2200-W1, G515-0015-W1

Compatible Charbroil Commercial Series 2 Burner Models:

- 463246909, 463246910, 463243911, 463243812, 463244212, 466246910, 466243911, 466243812

Compatible Charbroil Performance 2 Burner Models:

- 463270610, 463270611, 463262911, 463270613, 463210011, 463262210, 466270610, 461210010, 463262211, 466270611, 466270613, 463270612, 463270614, 463273614, 463270615, 463272912, 463273615, 466270612

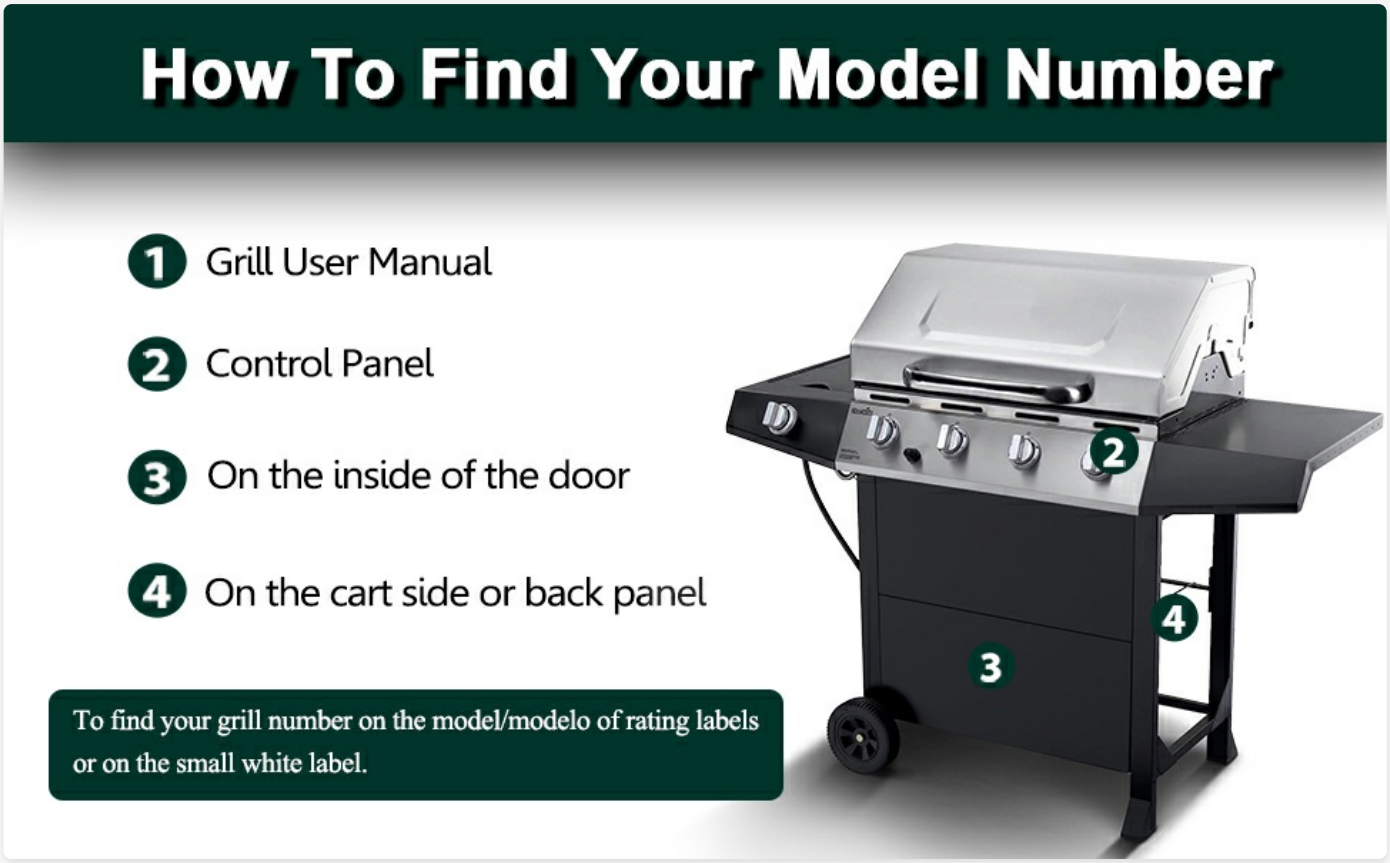


Image: Diagram illustrating common locations to find your grill's model number: user manual, control panel, inside the door, or on the cart side/back panel.

5. Installation Instructions

Safety First: Always ensure your grill is completely cooled down and disconnected from its gas supply before attempting any installation or removal of parts. Wear appropriate protective gloves.

1. **Preparation:** Open the grill lid and remove the cooking grates and existing heat plates. Carefully lift out the old burner tubes and carryover tube.
2. **Clean Grill Interior:** Clean any debris, grease, or rust from the grill's firebox and burner supports. This ensures proper seating of new components and prevents future issues.
3. **Install Burner Tubes:** Carefully place the new burner tubes into their designated slots. Ensure they are properly seated at both ends, connecting to the gas valves and the rear support.
4. **Install Carryover Tube:** Connect the adjustable carryover tube between the burner tubes. Adjust its length to ensure a secure fit and proper flame transfer between burners.
5. **Install Heat Plates:** Position the new heat plates (heat tents) directly over the burner tubes. Ensure they rest securely on their supports. These plates protect the burners from grease drippings and help distribute heat evenly.

6. **Reassemble:** Replace the cooking grates. Reconnect the gas supply and perform a leak test before first use.



Image: View of the installed heat plates and burner tubes inside a grill, demonstrating proper placement.

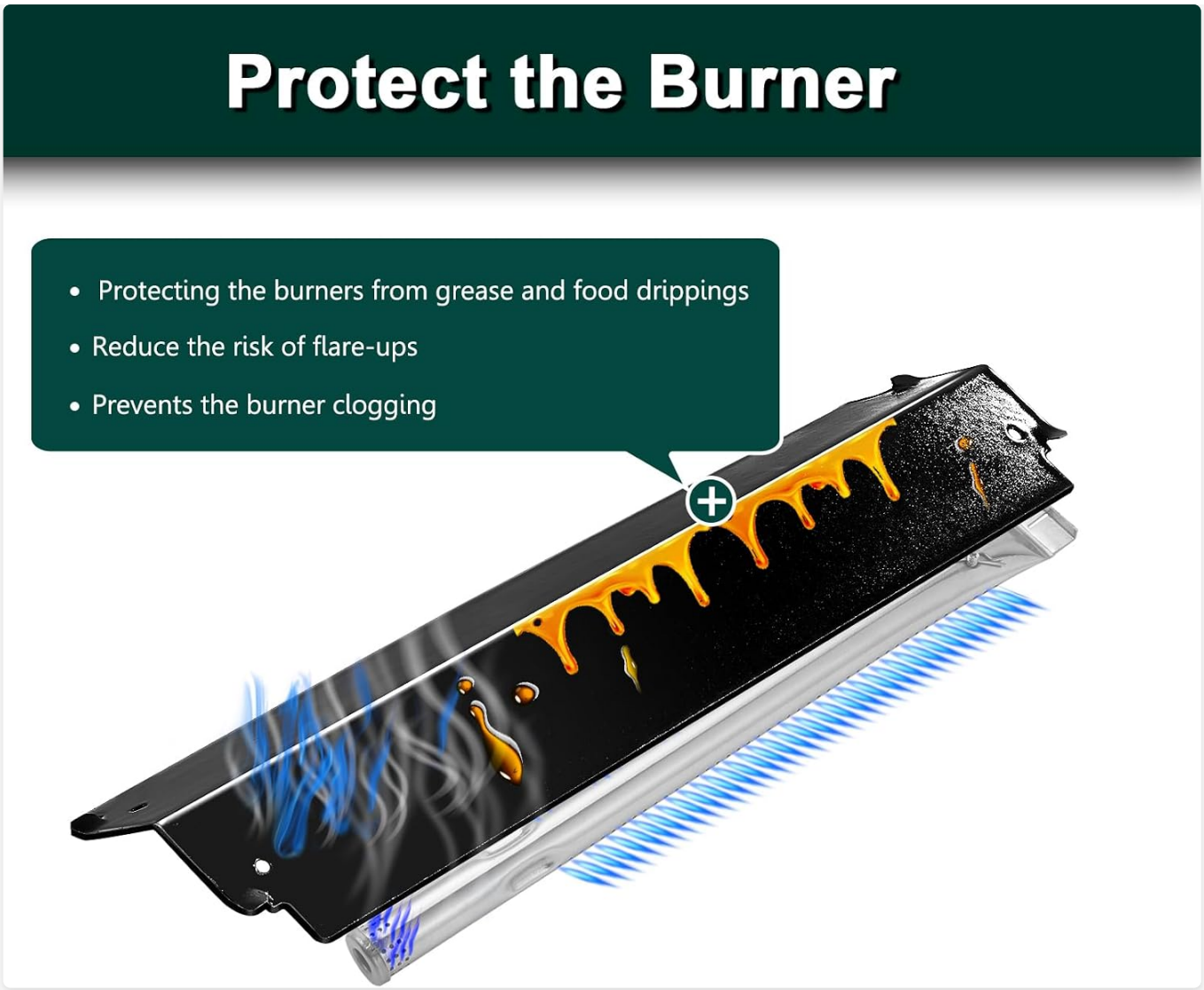


Image: Diagram showing how the heat plate protects the burner from grease and food drippings, preventing clogging and flare-ups.

6. Operating Principles

Once installed, these replacement parts work together to ensure efficient and effective grilling:

- **Burner Tubes:** These tubes deliver gas and produce a consistent flame, providing the primary heat source for cooking. The stainless steel construction ensures durability and resistance to corrosion.
- **Heat Plates (Heat Tents):** Positioned above the burner tubes, these porcelain steel plates serve multiple critical functions:
  - **Even Heat Distribution:** They absorb and radiate heat, spreading it uniformly across the cooking surface, reducing hot and cold spots.
  - **Burner Protection:** They shield the burner tubes from dripping grease and food particles, preventing clogging and extending the lifespan of the burners.
  - **Flavor Enhancement:** Drippings that fall onto the hot heat plates vaporize, creating smoke that infuses food with a rich, smoky flavor.
- **Carryover Tube:** This tube ensures that the flame from one burner can ignite the adjacent burner, facilitating quick and reliable startup of all burners.



Image: Close-up view highlighting the features of the heat plate, including its high quality, anti-corrosion properties, and heat resistance.

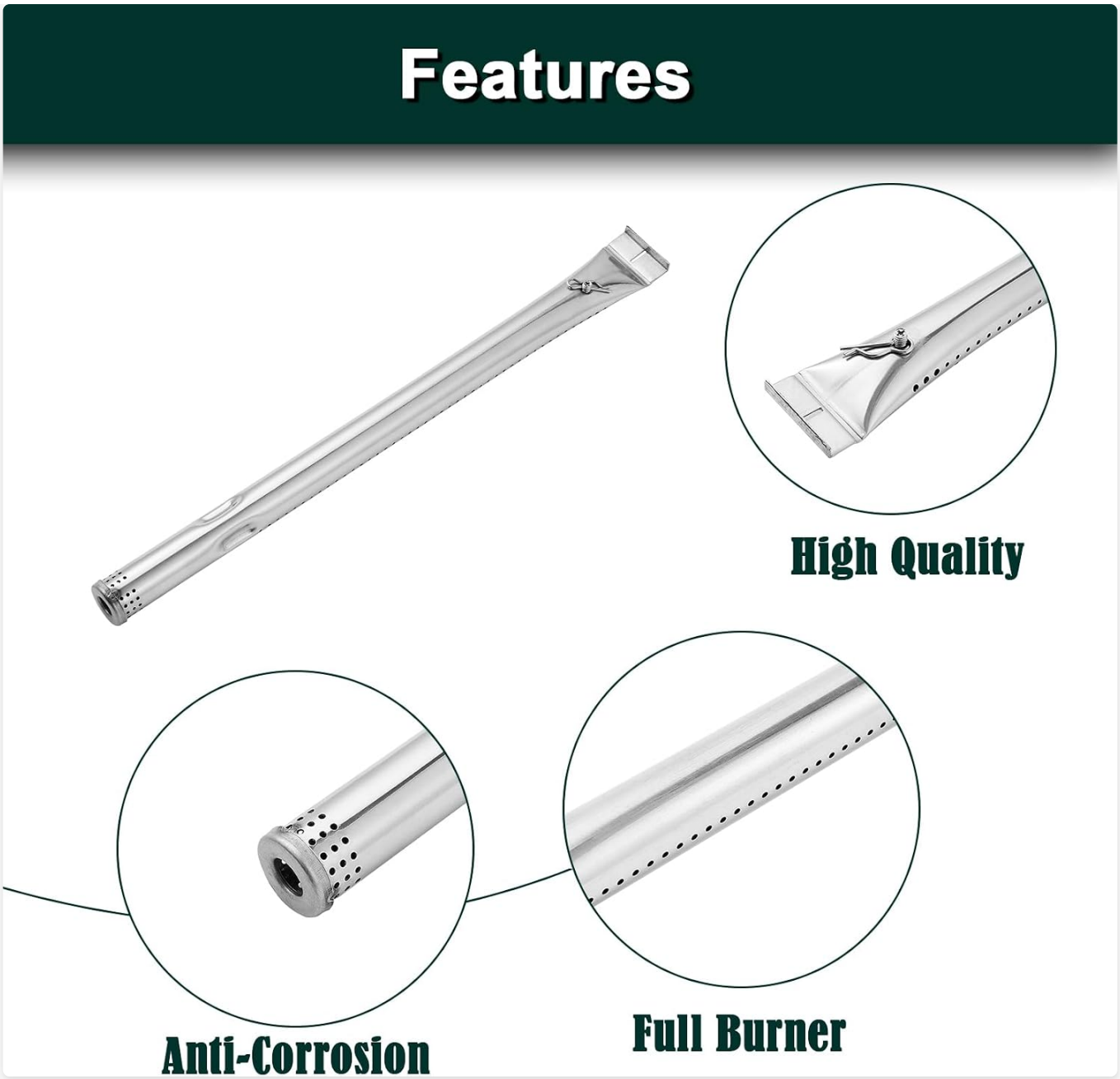


Image: Close-up view highlighting the features of the burner tube, including its high quality, anti-corrosion properties, and full burner design for even flame.

7. Maintenance and Care

Proper maintenance will extend the life of your replacement parts and ensure continued optimal performance:

- **Regular Cleaning:** After each use, once the grill has cooled, remove the cooking grates and heat plates. Scrape off any food residue and grease. For stubborn buildup, use a grill brush or scraper.
- **Deep Cleaning:** Periodically, perform a deeper clean. The porcelain steel heat plates can be washed with warm soapy water. Ensure they are thoroughly dried before reinstallation to prevent rust.
- **Burner Tube Inspection:** Inspect burner tubes for any blockages (e.g., from insects or debris) or signs of corrosion. Use a wire brush to clean the burner ports if necessary.
- **Storage:** If the grill will not be used for an extended period, ensure all parts are clean and dry. Covering your grill when not in use will protect the components from the elements.

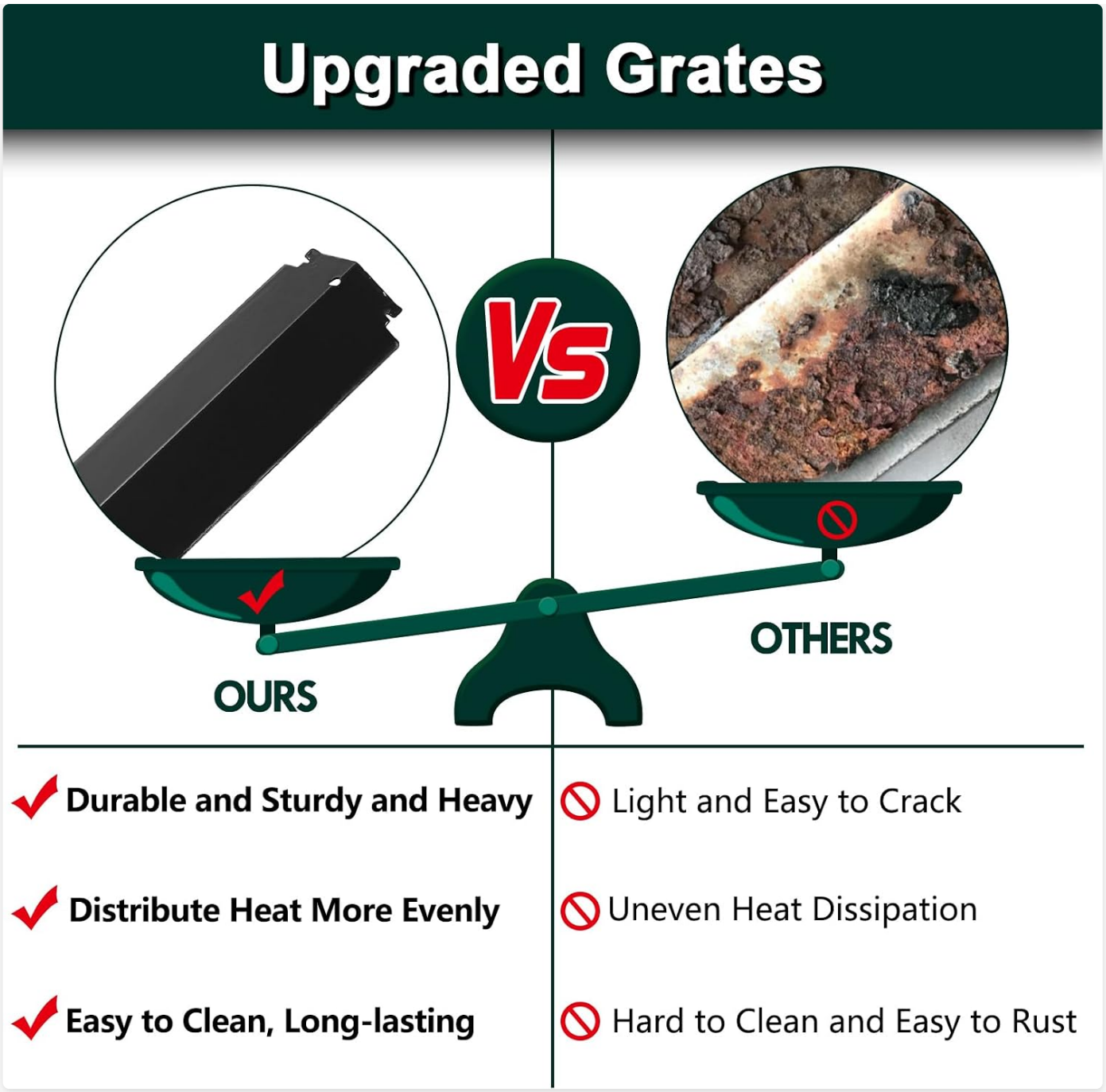


Image: Visual comparison showing the difference between new, durable, and evenly distributing heat plates (left) versus old, rusted, and unevenly distributing ones (right).

8. Troubleshooting

If you encounter issues after installing your replacement parts, consider the following:

- **Uneven Heating:** Ensure heat plates are correctly positioned and not warped. Check burner tubes for blockages or uneven flame patterns. Clean burner ports if necessary.
- **Burners Not Lighting:** Verify that the carryover tube is properly connected and aligned. Check for gas flow to the burners. Ensure igniter is clean and sparking correctly (if applicable).
- **Excessive Flare-ups:** This often indicates grease buildup. Clean heat plates and the grill interior thoroughly. Ensure heat plates are properly deflecting grease away from burners.
- **Parts Don't Fit:** Double-check your grill's model number and compare it with the compatibility list provided in Section 4. Measure your old parts and compare them to the dimensions in Section 3.

If problems persist, please refer to the support section or contact customer service.

9. Warranty and Support

Grill Valueparts stands behind the quality of its products. For specific warranty information, please refer to the product packaging or the official Grill Valueparts website. If you have questions regarding installation, compatibility, or require technical assistance, please contact our customer support team.

Contact Information:

Manufacturer: Grill Valueparts

Website: Visit the Grill Valueparts Store on Amazon

Model Number: RSV20201027-05KIT

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