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Advia 2-Burner

Advia Grill Replacement Parts User Manual

For Nexgrill 720-0864, 720-0864M, and Compatible Grill Models

PRODUCT OVERVIEW

This kit provides essential replacement components for your barbecue grill, designed to restore its performance and extend its lifespan. It includes two flame tamers (heat shield plates) and two burner tubes.



Image: Complete set of replacement grill parts, including two burners and two flame tamers.

SPECIFICATIONS

Component Dimensions and Materials

Component	Dimensions	Material
Flame Tamers (Heat Plates)	14 9/16 inches (length) x 4 3/16 inches (width)	Porcelain Steel
Burner Tubes	14 7/8 inches (length) x 1 inch (diameter)	Stainless Steel



Image: Detailed view of a flame tamer with its dimensions indicated.



Image: Detailed view of a grill burner with its dimensions indicated.

COMPATIBILITY

These replacement parts are compatible with a wide range of grill models. Please verify your grill's model number against the list below to ensure proper fitment.

Compatible Nexgrill Models:

- 720-0864, 720-0864M, 720-0864R
- 720-0894F, 720-0925S, 720-0783E
- 720-0830A, 720-0830D, 720-0830H, 720-0958A
- 720-0882S, 720-0888, 720-0888A, 720-0888N
- 720-0896CA, 720-0898, 730-0898

Compatible Models from Other Brands:

- **Members Mark:** 720-0882D, 720-0830G, 720-0830F

- **Kenmore:** 122.33492410, 720-0830A, 122.20148510
- **BBQ Pro:** 122.47207610, 122.57901710, 720-0894R
- **Kitchen Aid:** 720-0830A
- **BHG Grill:** 720-0783H
- **Backyard Grill:** 720-0888M

Note: For 4-burner grills, two sets (4 pieces total) of these 2-burner parts are typically required. For 5 & 6-burner grills, three sets (6 pieces total) are typically required.

INSTALLATION GUIDE

Replacing your grill's flame tamers and burners is a straightforward process that can significantly improve your grilling experience. Always ensure your grill is cool and disconnected from its fuel source before beginning installation.

1. **Preparation:** Ensure the grill is completely cool and the gas supply is turned off and disconnected. Open the grill lid.
2. **Remove Old Parts:** Carefully lift out the old grill grates. Then, remove the old, worn-out flame tamers and burner tubes. Note their original placement for reference. You may need to unscrew or unclip the burners from their connections.
3. **Clean Grill Interior:** This is an ideal time to thoroughly clean the interior of your grill, removing any grease buildup or debris.
4. **Install New Burners:** Align the new stainless steel burner tubes with their respective gas inlets and secure them in place. Ensure they are seated correctly and firmly.
5. **Place New Flame Tamers:** Position the new porcelain steel flame tamers directly over the installed burners. Ensure they are angled correctly to catch drippings.
6. **Reassemble:** Place the grill grates back into position.
7. **Test:** Reconnect the gas supply and carefully test the burners to ensure they ignite properly and produce a stable, blue flame.



Image: Visual comparison of a grill before and after installing new flame tamers and burners, demonstrating the improved appearance and flame quality.

OPERATING PRINCIPLES AND BENEFITS

The replacement parts are engineered to optimize your grill's performance:

- **Even Heat Distribution:** The new stainless steel burners are designed for consistent gas flow, ensuring a wide temperature range with precise control. This results in even heat distribution across the cooking surface, preventing hot spots and cold zones. Burner flames should be blue and stable, without yellow tips or excessive noise.
- **Enhanced Flavor:** The porcelain steel flame tamers are angled to vaporize drippings from your food. This process creates smoke that infuses your food with a rich, smoky flavor, characteristic of outdoor grilling.
- **Durability:** Both the stainless steel burners and porcelain steel flame tamers are constructed from high-quality, rust-resistant, and heat-resistant materials, ensuring longer-lasting performance and resistance to corrosion.



Image: Visual representation of the benefits of the new burners, including material quality and flame stability.

MAINTENANCE

Regular maintenance of your grill parts will ensure optimal performance and longevity.

- **Cleaning Flame Tamers:** The porcelain enamel production process on the flame tamers makes them easy to clean. After each use, once the grill has cooled, scrape off any large food debris. For a more thorough cleaning, remove the flame tamers and wash them with warm, soapy water and a soft brush or cloth. Rinse thoroughly and dry completely before reinstalling.
- **Burner Inspection:** Periodically inspect the burner tubes for any blockages or signs of wear. Use a wire brush to gently clean the burner ports if necessary. Ensure the gas inlets are clear.
- **General Grill Cleaning:** Keep the entire grill interior clean to prevent grease fires and maintain efficient operation.

Easy to Clean

use enamel production process, non-stick oil and easy to clean



Image: Demonstration of the easy-to-clean surface of the flame tamers.

TROUBLESHOOTING

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

- **Uneven Heating:**

Ensure burners are properly seated and connected to the gas manifold. Check burner ports for any blockages. Verify that the flame tamers are correctly positioned over the burners.

- **Burners Not Igniting or Weak Flame:**

Confirm gas supply is fully open. Check for kinks in the gas hose. Inspect burner inlets for obstructions. Ensure igniters are clean and properly aligned with the burner ports. If using old igniters, ensure they are still functional.

- **Parts Not Fitting Correctly:**

Double-check your grill's model number against the compatibility list. Measure your old parts and compare them to the dimensions provided in the specifications section to confirm you have the correct replacement parts.

- **Excessive Noise or Yellow Flames:**

This can indicate an issue with gas-air mixture. Ensure burners are clean and properly installed. Consult your grill's original manual for specific burner adjustment procedures if available.

SUPPORT

For further assistance or inquiries regarding your Adviace replacement parts, please refer to the seller's contact information on your purchase platform. Maintaining your grill with quality replacement parts can significantly extend its useful life and enhance your grilling experience.

