

Advia 0003

Advia Grill Flame Tamer Replacement Parts User Manual

Model: 0003

INTRODUCTION

This manual provides comprehensive instructions for the installation, operation, and maintenance of your Advia Grill Flame Tamer Replacement Parts. These parts are designed to restore optimal heat distribution and protect burners in compatible gas grills. Please read this manual thoroughly before installation and retain it for future reference.

PRODUCT OVERVIEW

The Advia Flame Tamers are essential components for your gas grill, designed to:

- Distribute heat evenly across the cooking surface.
- Protect the burners from dripping grease and food debris.
- Reduce flare-ups for safer and more consistent grilling.

These replacement parts are constructed from durable stainless steel, offering resistance to rust and corrosion, thereby extending the lifespan of your grill's internal components.



Image: Two Adviace stainless steel flame tamers, designed for even heat distribution and burner protection.

COMPATIBILITY

These Adviace flame tamer replacement parts are compatible with the following grill models:

- **Cuisinart:** CGG-306 portable gas grill (Original part number: 306-20133, 306-20087)
- **Nexgrill:** 820-0033, 820-0007B, 820-0007, 820-0015, 820-0007G (Original part number: 820-0033-05)
- **Megamaster:** 820-0033M propane gas grill

Please verify your grill model number before installation to ensure proper fitment.

Perfect Fit For Your Grill



Image: Examples of compatible grill models for Adviace flame tamers.

PRODUCT SPECIFICATIONS

Attribute	Detail
Dimensions (Length x Width)	13 inches x 6-3/16 inches (33 cm x 15.7 cm)
Material	Stainless Steel
Quantity	2 Flame Tamers per package
Model Number	0003

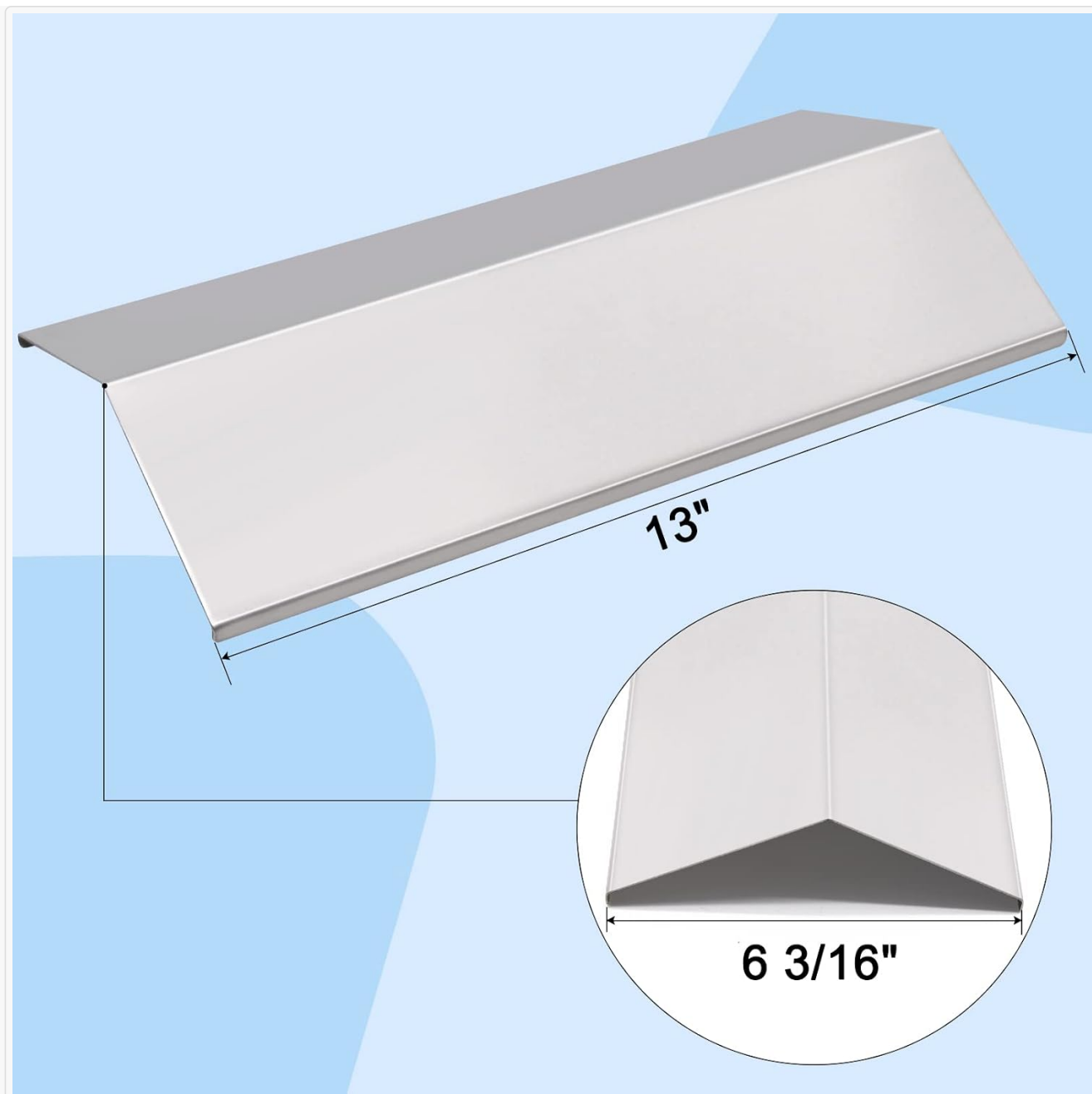


Image: Detailed dimensions of the Adviace flame tamer replacement part.

INSTALLATION INSTRUCTIONS

Before beginning, ensure your grill is completely cool and disconnected from its fuel source. It is recommended to wear protective gloves during this process.

1. **Access Grill Interior:** Open the grill lid and remove the cooking grates. Set them aside in a safe location.
2. **Remove Old Flame Tamers:** Carefully lift out the old, worn-out flame tamers. Note their original placement for reference. Dispose of old parts responsibly.
3. **Clean Grill Interior:** This is an opportune time to clean any debris, grease, or rust from the grill's firebox and burner area.
4. **Install New Flame Tamers:** Place the new Adviace flame tamers directly over the burners, ensuring they sit securely on their designated supports. The angled design should face upwards to deflect heat and grease

effectively.

5. **Replace Components:** Carefully place the cooking grates back into their original positions.
6. **Safety Check:** Before using the grill, ensure all components are correctly seated and stable.



Before
Old Heat Plate Is Rusty,
Fall Off, Reduce
Operating Efficiency

After
Saved Us From
Replacing
The Grill

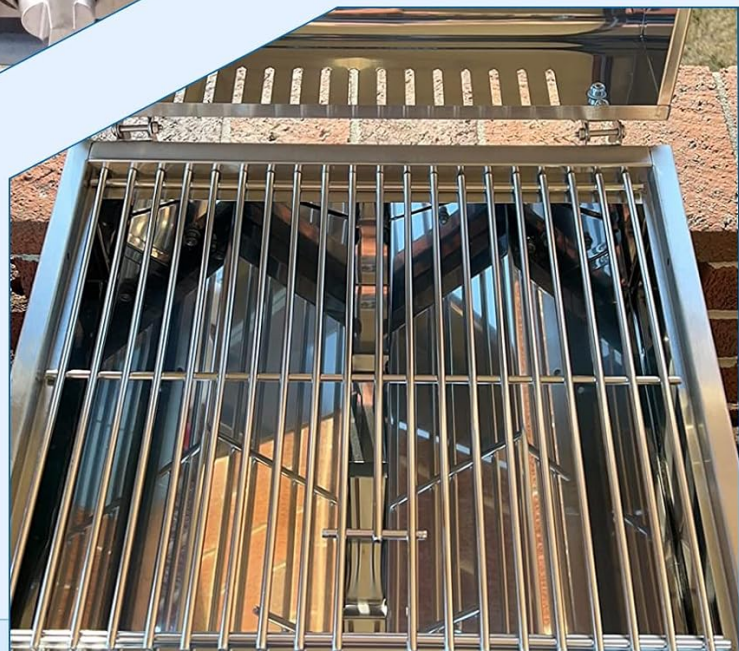


Image: Visual comparison of a grill before and after replacing old heat plates with new flame tamers.

OPERATING PRINCIPLES

Once installed, the flame tamers work by:

- **Heat Distribution:** Spreading the heat from the burners evenly across the entire cooking surface, eliminating hot and cold spots.
- **Burner Protection:** Shielding the burners from food drippings, which helps prevent corrosion and clogging, extending burner life.

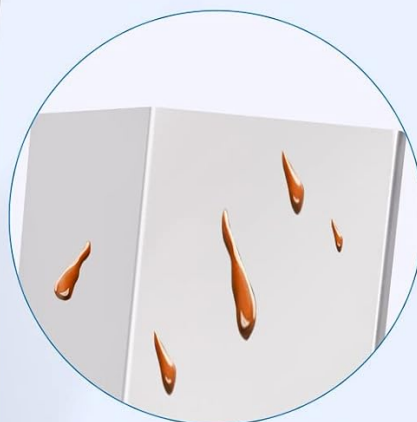
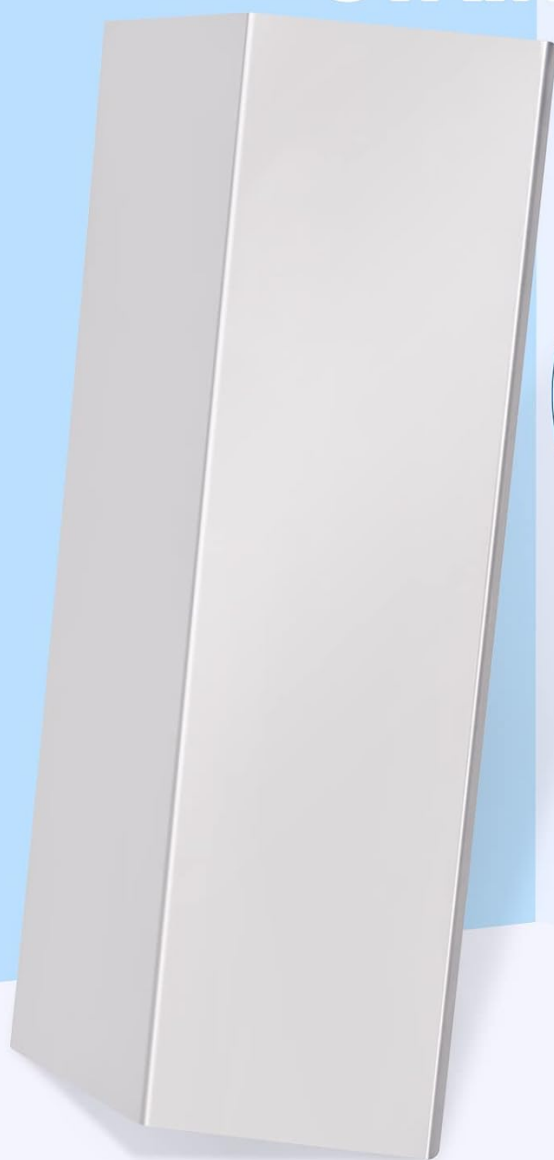
- **Flare-Up Reduction:** Vaporizing drippings before they reach the flame, reducing sudden flare-ups that can burn food.

CARE AND MAINTENANCE

Regular cleaning and maintenance will ensure the longevity and optimal performance of your flame tamers.

- **After Each Use:** Allow the grill to cool completely. Scrape off any large food particles or grease buildup from the flame tamers using a grill brush or scraper.
- **Periodic Deep Cleaning:** For a more thorough cleaning, remove the flame tamers from the grill. Wash them with warm, soapy water and a non-abrasive sponge or brush. Rinse thoroughly and dry completely before returning them to the grill.
- **Inspection:** Periodically inspect the flame tamers for any signs of excessive wear, damage, or significant corrosion. While made of stainless steel, extreme conditions can still affect them over time.

STAINLESS STEEL PRODUCTION PROCESS



Non-Stick Oil



Easy to Clean

Image: Illustration of the easy-to-clean surface of the stainless steel flame tamers.

TROUBLESHOOTING

Issue	Possible Cause	Solution
Flame tamers do not fit correctly or fall off supports.	Incorrect grill model or slight manufacturing variation.	Double-check your grill's model number against the compatibility list. Ensure they are seated properly on the grill's internal supports. If persistent, contact customer support.
Uneven heat distribution after installation.	Improper placement of flame tamers or other grill components.	Verify that the flame tamers are centered over the burners and all cooking grates are correctly positioned. Ensure burners are clean and functioning properly.

Issue	Possible Cause	Solution
Excessive flare-ups.	Heavy grease buildup on flame tamers or cooking grates.	Clean flame tamers and cooking grates thoroughly. Reduce cooking temperature for high-fat foods.

WARRANTY AND CUSTOMER SUPPORT

Adviaace stands behind the quality of its products. While specific warranty details are not provided in this manual, please retain your proof of purchase. For any questions, concerns, or assistance with your Adviaace Grill Flame Tamer Replacement Parts, please contact the seller or Adviaace customer support through the platform where the purchase was made.

You can often find support contact information on the product packaging or the seller's page.