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Uniflasy 720-0969 Series

Uniflasy Grill Replacement Parts Kit Instruction Manual

For Expert Grill 6-Burner Models 720-0969, 720-0969G, 720-0969GB, 720-0969GA

1. Introduction

This manual provides instructions for the installation, function, maintenance, and specifications of the Uniflasy Grill Replacement Parts Kit. This kit is designed to replace worn or rusted components in compatible Expert Grill models, restoring optimal performance to your barbecue grill.

2. Compatibility

The Uniflasy Grill Replacement Parts Kit is compatible with the following Expert Grill models:

- Expert Grill 6-Burner models: 720-0969, 720-0969G, 720-0969GB, 720-0969GA
- Expert Grill 5-Burner models: 720-0968, 720-0968C, 720-0969E
- Expert Grill 4-Burner Propane Gas Grill: 720-0789H



This image illustrates several Expert Grill models, including the 720-0969G, 720-0969GB, and 720-0969GA, demonstrating the perfect fit of the replacement parts for these 6-burner grills.

3. Product Components

This kit includes:

- **Main Burners (6x):** Constructed from stainless steel, these burners are designed for corrosion resistance and durability, ensuring a longer lifespan.
- **Flame Tamers / Heat Plates (6x):** Made from porcelain steel, these components protect the burners and help distribute heat evenly across the cooking surface.



A close-up view of the burner tubes in operation, showcasing the consistent blue flames and highlighting their corrosion-resistant stainless steel construction.

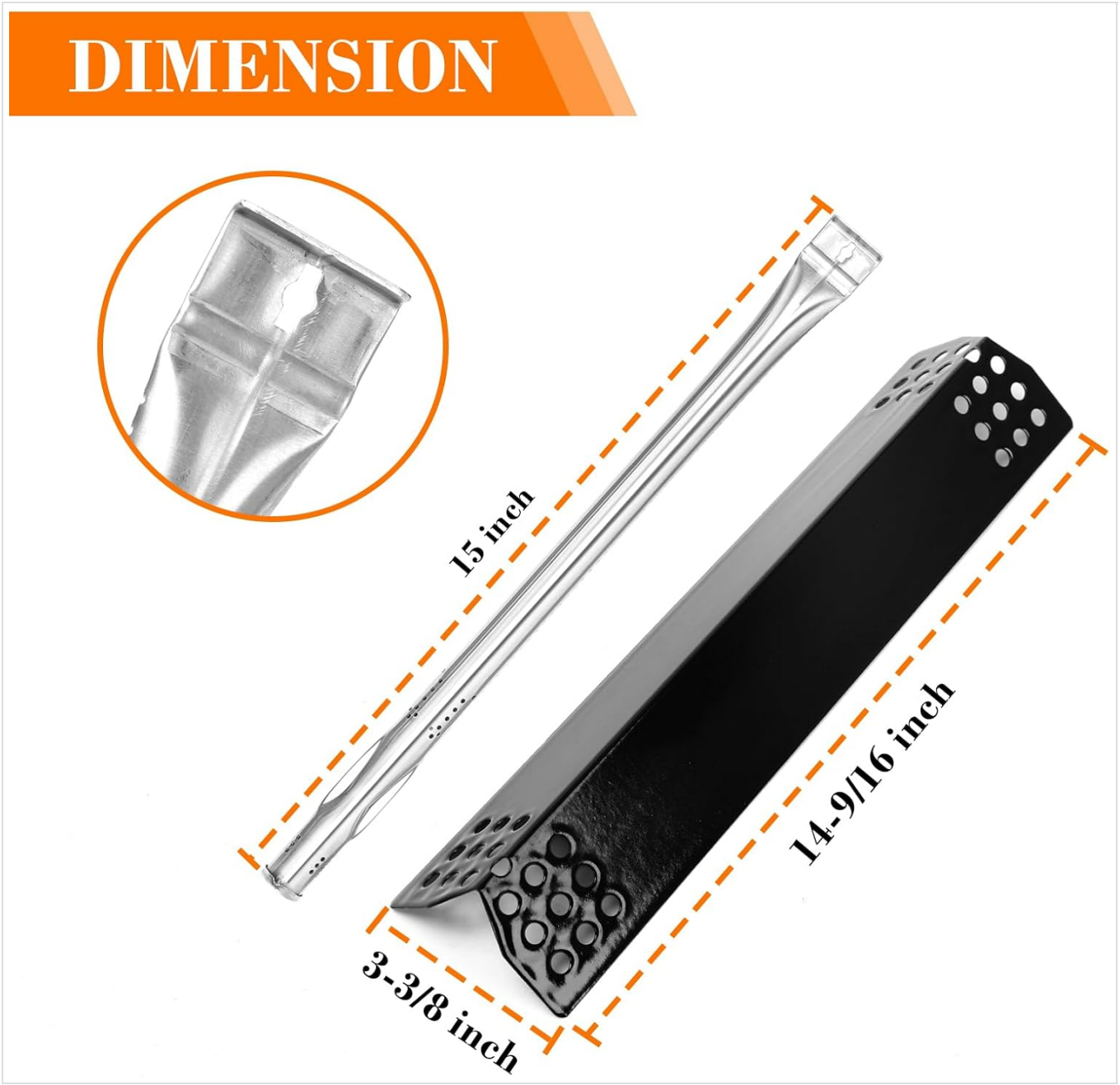


The flame tamers, made of porcelain-coated steel, are shown installed, emphasizing their design for easy cleaning and heat distribution.

4. Dimensions

Ensure these dimensions match your existing grill parts for proper fit:

- **Burner Length:** Approximately 15 inches
- **Heat Plate Dimensions:** Approximately 14-9/16 inches (length) x 3-3/8 inches (width)



A visual diagram detailing the precise measurements of both the burner tube (15 inches) and the heat plate (14-9/16 inches by 3-3/8 inches) for accurate replacement.

5. Setup and Installation

Before beginning installation, ensure your grill is completely cool and disconnected from its gas supply. Refer to your grill's original manual for specific disassembly instructions.

1. **Remove Old Parts:** Carefully remove the old burners and heat plates from your grill. Dispose of them responsibly.
2. **Install New Burners:** Position the new stainless steel burners into their designated slots, ensuring they are securely connected to the gas manifold.
3. **Install New Heat Plates:** Place the porcelain steel heat plates over the burners. Ensure they sit correctly to provide optimal heat distribution and protection.
4. **Check Connections:** After installation, reconnect the gas supply and perform a leak test according to your grill's safety guidelines before first use.

The replacement parts are designed for straightforward assembly, promoting a food-safe and healthy grilling environment due to their anti-corrosion and anti-rust properties.



The flame tamers are presented, emphasizing their robust construction and ease of installation, contributing to a food-safe and durable grill setup.

6. Operating Principles

The Uniflasy replacement parts are engineered to enhance your grilling experience:

- **Burner Function:** The stainless steel burners ensure a consistent gas flow, providing even heat distribution across the entire cooking grate for uniform cooking results.
- **Heat Plate Function:** These porcelain steel plates prevent food from being directly exposed to the flame, protecting the burners from dripping grease. They also vaporize drippings, which infuses your food with a smoky flavor.



This image demonstrates how the heat plates function by vaporizing food drippings, which then return to the food as flavor-enhancing smoke.



An overhead view of the grill interior with the heat plates properly installed, illustrating their role in achieving even heat distribution across the cooking surface.



This image shows the burners installed within the grill, highlighting their design to ensure full combustion and achieve sufficient cooking temperatures.

7. Maintenance

Regular cleaning and maintenance will extend the life of your replacement parts and ensure optimal grilling performance.

1. **Initial Cleaning:** After each use, allow the grill to cool. Wipe off excess oil and food residue from the heat plates and burners using a paper towel or cloth.
2. **Deep Cleaning:** Periodically, preheat the grill for approximately 15 minutes. Use a grill brush with soap and water to clean the heat plates and burners.
3. **Drying:** Always dry the heat plates and burners completely with a towel to evaporate any remaining moisture before storing the grill or closing the lid. This helps prevent rust and corrosion.



A visual comparison illustrating the ease of cleaning the heat plates, showing a plate with residue next to a clean one.

8. Troubleshooting

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

- **Uneven Heat:** Ensure burners are properly seated and free from obstructions. Check for consistent gas flow from all burner ports.
- **Low Flame:** Verify that the gas supply is fully open and that there are no kinks in the gas hose. Check for any blockages in the burner tubes.

- **Rust/Corrosion:** While parts are corrosion-resistant, proper maintenance (especially drying after cleaning) is crucial to prevent premature wear. Ensure the grill is stored in a dry environment.
- **Ignition Issues:** If the igniters are not working, check their connection points and ensure they are clean and positioned correctly relative to the burner ports.

For persistent issues, consult a qualified technician or refer to your grill's original manufacturer manual.

9. Specifications

Product Dimensions	1 x 10 x 1 inches (packaging)
Item Weight	5.79 pounds
Manufacturer	Uniflasy
Burner Material	Stainless Steel
Heat Plate Material	Porcelain Steel
Quantity	6x Main Burners, 6x Flame Tamers

10. Warranty and Support

Uniflasy products are manufactured to high-quality standards. For any questions regarding installation, compatibility, or product performance, please contact Uniflasy customer service. Keep your purchase receipt for any warranty claims.
For further assistance, please visit the Uniflasy Store on Amazon.

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