

Mont Alpi 3U62040120 x4

Mont Alpi 4-Pack Flame Tamers Replacement Instruction Manual

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1. PRODUCT OVERVIEW

The Mont Alpi 4-Pack Flame Tamers are replacement heat plates designed for various Mont Alpi outdoor kitchen island grills. These components are crucial for even heat distribution, protecting burners from grease drippings, and vaporizing juices to enhance food flavor. Made from durable 304 stainless steel, they are built for longevity and performance.

1.1 Package Contents

- 4 x Mont Alpi Flame Tamers (17"L x 4.75"W x 1"H each)

1.2 Compatible Grill Models

These flame tamers are compatible with the following Mont Alpi outdoor kitchen island and built-in grills:

- MAi805
- MAi400
- MA-957
- MABi805
- MABi400



Image 1.1: Mont Alpi 4-Pack Flame Tamers. This image shows the four stainless steel flame tamers, highlighting their design and material.

2. SAFETY INFORMATION

Please read and understand all safety instructions before installing or handling the flame tamers.

- **Always ensure the grill is completely cool and turned off** before attempting any installation or maintenance.
- Wear appropriate protective gloves to prevent cuts from sharp edges of metal components.
- Keep children and pets away from the grill area during installation and maintenance.
- Dispose of old parts responsibly according to local regulations.

3. SETUP & INSTALLATION

The Mont Alpi Flame Tamers are designed for a simple, tool-free installation process. They are 'plug and play', requiring no screws.

3.1 Installation Steps

1. **Ensure Grill is Off and Cool:** Verify that your Mont Alpi grill is completely cool to the touch and all gas supplies are turned off.
2. **Remove Cooking Grates:** Carefully lift and remove the cooking grates from your grill. Set them aside on a clean, stable surface.
3. **Remove Old Flame Tamers:** Locate the existing flame tamers. Gently lift them out of their positions. Note their orientation for reference if needed.
4. **Clean Grill Interior (Optional but Recommended):** While the grill interior is accessible, it is an opportune time to clean any accumulated grease or debris from the burner area and drip tray.
5. **Install New Flame Tamers:** Place the new Mont Alpi Flame Tamers directly over the burners. Ensure they sit securely and evenly on their designated supports. The design allows for a straightforward drop-in fit.
6. **Replace Cooking Grates:** Carefully place the cooking grates back into their original positions.
7. **Perform Leak Test (if gas lines were disconnected):** If any gas lines were disconnected during the process, perform a leak test before operating the grill.



Image 3.1: Illustrative image of flame tamers in a grill. This image demonstrates how the flame tamers are positioned above the burners within the grill chamber.

4. OPERATING YOUR GRILL WITH NEW FLAME TAMERS

Once installed, the flame tamers function automatically as part of your grill's heating system. They are designed to:

- **Distribute Heat Evenly:** Help spread heat across the cooking surface for consistent grilling results.
- **Protect Burners:** Shield the burners from grease and food drippings, extending their lifespan.
- **Enhance Flavor:** Vaporize drippings, creating smoke that infuses food with a distinct grilled flavor.

No special operating procedures are required beyond your grill's standard usage instructions.

5. MAINTENANCE

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

5.1 Cleaning

- **Frequency:** Clean flame tamers after every few uses, or as needed, depending on grilling frequency and food type.
- **Procedure:**
 - a. Ensure the grill is completely cool.
 - b. Remove cooking grates and flame tamers.
 - c. Scrape off any large food particles or carbon buildup using a plastic scraper or stiff brush.
 - d. Wash with warm, soapy water. For stubborn grease, a degreaser designed for stainless steel can be used.
 - e. Rinse thoroughly and dry completely before reinstalling to prevent water spots or rust.

5.2 Inspection

- Periodically inspect flame tamers for signs of excessive corrosion, warping, or holes.
- If significant damage is observed, replacement is recommended to maintain grill performance and safety.

6. TROUBLESHOOTING

This section addresses common issues related to flame tamers.

Problem	Possible Cause	Solution
Uneven heating on the grill surface.	Flame tamers are dirty or warped.	Clean flame tamers thoroughly. If warped or damaged, replace them.
Excessive flare-ups.	Grease buildup on flame tamers.	Clean flame tamers regularly to remove grease and food residue.
Difficulty installing new flame tamers.	Incorrect orientation or debris blocking seating.	Ensure correct orientation. Check for and remove any obstructions in the grill base. Refer to Section 3.1.

7. SPECIFICATIONS

Feature	Detail
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Feature	Detail
Product Name	Mont Alpi Flame Tamers
Model Number	3U62040120 x4
Material	304 Stainless Steel
Dimensions (each)	17"L x 4.75"W x 1"H
Weight (total)	Approximately 4 pounds
Quantity	4-Pack

8. WARRANTY & SUPPORT

8.1 Warranty Information

Mont Alpi Flame Tamers come with a **5-year warranty**. This warranty covers defects in materials and workmanship under normal use and service. Please retain your proof of purchase for warranty claims. For specific warranty terms and conditions, please refer to the official Mont Alpi warranty documentation provided with your original grill purchase or visit the Mont Alpi website.

8.2 Customer Support

If you have any questions regarding the installation, operation, maintenance, or warranty of your Mont Alpi Flame Tamers, please contact Mont Alpi customer support through their official website or the retailer where the product was purchased.

You can visit the [Mont Alpi Store on Amazon](#) for more information and contact options.