

ASK THE EXPERT: Your Guide to Heat Distribution Plates/ Flame Tamers

Heat Distribution Plates are also commonly referred to as flame tamers, flavourizer bars, or radiants. The purpose of this part is to do the following:

1. Distribute heat evenly across the cooking surface
2. Protect and extend the life of burners, by protecting them from direct drippings of grease, fats and salty marinades
3. Incinerates grease and marinades from food drippings, creating the familiar BBQ smoke flavors that we all love
4. Works to eliminate flare ups, which can become out of control grease fires

Heat Distribution Plates and Natural Deterioration

Heat plates are consumable items, much like the old style LAVA ROCK and CERAMIC BRIQUETTES. They will usually need to be replaced twice during the life of your grill, due to the following:

1. Heat plates are under the most extreme temperatures – heating and cooling
2. Heat plates sit directly over the burners and are in direct contact with the burner flame
3. Heat plates sit directly under the cooking grates, catching fats, grease, and salty marinades
4. Almost all grease fires and flare ups will occur directly on top of this part due to a build up of grease. It is very important to clean away all remaining grease and debris to avoid grease fires and flare ups which in effect will weaken the composition of this part and cause rapid deterioration
5. Varying environmental conditions will accelerate their deterioration; ambient humidity, acidity of some food and cooking sauces which can and will accelerate corrosion.
6. Heat plates will discolour and if painted, may even peel after the first use. This is a normal occurrence due to the extreme heat of the grill. If you often cook on high temperatures without adjustments, you will likely to see this occurring to your heat plates.

Heat Distribution Plate Maintenance

1. Always perform regular maintenance on your heat plates to remove all debris.
2. Do not allow fats, salty and acidic drippings from marinades to accumulate on your heat plates.
3. Recommend removing and cleaning heat plates every other time you BBQ. If you are cooking for a large number of people, cleaning should occur immediately following cool down of your BBQ.
4. Use a grill brush to brush away any buildup from your heat plates. Clean away all remaining debris with mild soap and warm water. Dry thoroughly.
5. If your BBQ is being stored outdoors you should clean, remove, and store your flame tamers along with your cooking grates, burners, and igniter battery indoors.
6. Avoid moisture and corrosive agents from settling on the surface.

Failure to do all of the above will lead to rapid deterioration of this part. Without removing all heat plates and inspecting them you may not realize the degree of deterioration caused. Following all instructions within this document will ensure a long life for this part and the best performance of your BBQ.

When to Replace your Heat Plates

There is no need to replace your heat plates as long as they maintain their structural integrity. As long as the heat plate is not pierced it continues to deflect and distribute the heat as designed. Without continuous maintenance and care for this part, corrosion, and deterioration may cause the structural integrity of the heat plate to pre-maturely crack.

Warranty Information

Please review the warranty section of your manual for coverage and limitation information specific to your model and part.

CENTRO AND MASTERCHEF shall not be responsible or liable for any failures or operating difficulties caused by anything other than defects in manufacturing workmanship.

Exclusions to this limited warranty include: normal wear and tear, corrosion due to lack of maintenance, grease fires, flash-fires, hostile environments, accidents, alterations, abuse or neglect, improper installation and failure to read and/or abide by any product warnings. Part failure due to lack of cleaning and maintenance will not be covered under this manufacturers warranty.

Related Topics:

- ASK THE EXPERT: Care and Maintenance Information for your Centro/ Master Chef Cooking Grates
- ASK THE EXPERT: Burner Troubleshooting Information & Maintenance