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Instruction Sheet

Follow these instructions to replace a metal fiber burner on an Intuition 30lb fryer.

There are two separate kits, a left burner kit and a right burner kit.

These are NOT universal burners like previous ceramic burners that can be used on either side.

Subject: 8263883 & 8263884 Intuition 30lb Burner Kit Instructions

Models affected: McDonald's Intuition (MIG30) & FilterQuick Intuition (FQIG30) 30lb Gas Fryers

12/03/2025

In Kit 8263883 - BURNER, LEFT HAND INTUITION

Replaces Metal Fiber Burners (Beckett or Bekaert) on **LEFT SIDE ONLY** on ANY ***Intuition*** 30lb Gas Fryers, DOMESTIC or EXPORT, Full Vat or Dual Vat, that have metal fiber burners.

Part #	Description	Qty
130002063	ASM, BURNER W/RESTRICTOR LH BECKETT	1
8160837	INSULATION, GL30 FV LOWER REAR	1
130000421	INSULATION, GL30 DV LOWER REAR	1
8160900	INSULATION, BURNER TEXTILE	2
8090500	SCREW, 410 SS #10X1/2 HEX WSHR HD	4
8090417	NUT, FLANGE 1/4-20 SERRATED	4
8198082	INSTRUCTIONS	1

In Kit 8263884 - BURNER, RIGHT HAND INTUITION

Replaces Metal Fiber Burners (Beckett or Bekaert) on **RIGHT SIDE ONLY** on ANY ***Intuition*** 30lb Gas Fryers, DOMESTIC or EXPORT, Full Vat or Dual Vat, that have metal fiber burners.

Part #	Description	Qty
130002064	ASM, BURNER W/RESTRICTOR RH BECKETT	1
8160837	INSULATION, GL30 FV LOWER REAR	1
130000421	INSULATION, GL30 DV LOWER REAR	1
8160900	INSULATION, BURNER TEXTILE	2
8090500	SCREW, 410 SS #10X1/2 HEX WSHR HD	4
8090417	NUT, FLANGE 1/4-20 SERRATED	4
8198082	INSTRUCTIONS	1

1. Pull the fryer away from the hood and disconnect the unit from the electrical and gas supplies.
2. Remove the gas line and enrichment tube using a 7/16" and 5/8" wrench from the front of the burner.
3. Remove any elbows and tee off the bottom of the burner to ensure easier removal of the burner.
4. Remove the fryer back.
5. Some vats require the removal of actuators.
6. Remove the screws attaching the flue cap to the brace.
7. Remove the top cross brace in the back.
8. Remove the flue by removing the two screws in the rear and one screw in the front of the flue.
9. Remove all the screws on the flue collector and bend back the tabs and remove the collector.
10. Remove four screws on the collector insulation plate (see Figure 2).
11. Remove the four nuts and cover of the lower insulation retaining cover (see Figure 3).

Figure 3

12. Carefully remove the insulation being careful not to damage it.
13. Grasp the burner firmly and slide the burner out the rear of the fryer. Pull it toward you until it clears the burner channels, taking care not to damage the ceramic tiles in the process.
14. Clean all debris from the burner channels and combustion area.
15. Inspect the upper and lower burner rails for cracked or burned-out welds.
    a. If the welds in the lower rail are cracked or burned out, the frypot must be replaced.
    b. If the welds in the upper rail are cracked or burned-out, the upper rail must be replaced.
16. Visually inspect the opening of the burner to ensure a restrictor is in place before proceeding (see Figure 4).
17. Wrap a new insulating strip along the top, rear, and bottom edge of the new burner.
18. Carefully slide the replacement burner into the rails starting at the top and lifting slightly up on the bottom (see Figure 5). Ensure that the insulation is not torn or damaged.
19. In reverse order reassemble insulation (use the included rear insulation) and holding plates.
20. Install flue collector.
21. Install the flue.
22. Install the cross brace ensuring the flue cap is secured to the brace.
23. Replace the fryer back.
24. Reattach any elbows, gas-line and enrichment tubes to the front of the burner.
25. Fill the frypot with oil. Turn the fryer on, bypass the melt cycle, and operate the unit for at least 10 minutes.
26. Visually examine the burner flame. The color and intensity on both sides should be the same.
27. Use an inspection mirror to check for leaks in areas that cannot be directly observed.
28. If a leak is detected, tighten all the lower insulation retainer nuts, allow the frypot to run for five additional minutes, and repeat steps 25 and 26.
29. If the leak persists, use a rubber hammer and a small block of wood to tap the corners of the lower combustion chamber insulation retainers. Repeat steps 25 through 27. **Repeat this step until no leakage is detected.**

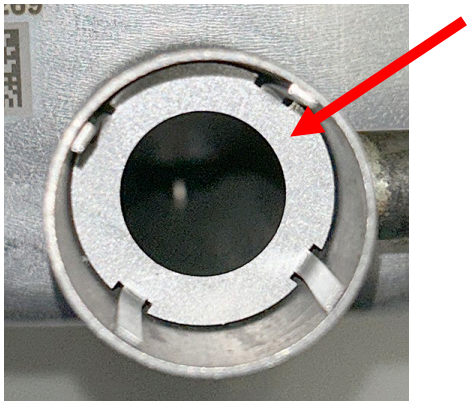

Figure 4

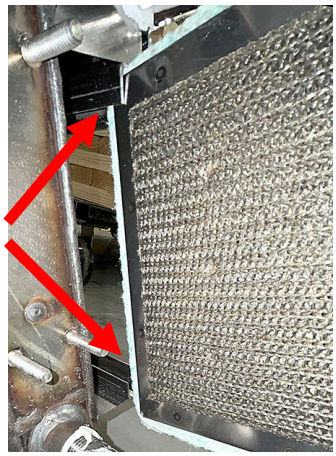

Figure 5