



DELUXE DROP-IN SERIES OUTDOOR GAS BARBECUE

INSTALLATION AND OPERATING INSTRUCTIONS

INSTALLER: Leave these instructions with consumer.

CONSUMER: Retain for future reference.



Important: READ THESE INSTRUCTIONS CAREFULLY BEFORE STARTING INSTALLATION OR USE.

SAFETY WARNINGS & CODES

⚠ DANGER

IF YOU SMELL GAS:

1. Shut off the gas to the appliance.
2. Extinguish any open flame.
3. Open lid if equipped with an oven.
4. If odor continues, keep away from the appliance, and immediately call the gas supplier or the fire department.

CODE AND SUPPLY REQUIREMENTS: This barbecue must be installed in accordance with local codes and ordinances, or, in the absence of local codes, with either the latest *National Fuel Gas Code (ANSI Z223.1/NFPA 54)*, or *Natural Gas and Propane Storage and Handling Installation Code (CSA-B149.1)*.

This appliance and its individual shutoff valves must be disconnected from the gas supply piping system when testing the system at pressures in excess of ½ psig (3.5 kPa).

This appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valves during any pressure testing of the gas supply system at pressures up to and including ½ psig (3.5 kPa).

⚠ WARNING

1. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
2. A propane cylinder, not connected for use, shall not be stored in the vicinity of this or any other appliance.

⚠ WARNING

Improper installation, adjustment, alteration, service, or maintenance can cause injury or property damage. Refer to this manual. For assistance or additional information, consult a qualified professional installer, service agency, or the gas supplier.

All electrical outlets in the vicinity of the barbecue must be properly grounded in accordance with local codes, or, in the absence of local codes, with the *National Electrical Code, ANSI/NFPA 70*, or the *Canadian Electrical Code, CSA C22.1*, whichever is applicable.

Keep all electrical supply cords and fuel supply hoses away from any heated surface.



Listing No. 1237

Robert H. Peterson Co. • 14724 East Proctor Avenue • City of Industry, CA 91746

TABLE OF CONTENTS

SAFETY WARNINGS & CODES	1
TABLE OF CONTENTS	2
PRODUCT DATA TABLE	2
PARTS LIST	3
PLANNING FOR INSTALLATION	4
ENSURING PROPER COMBUSTION AIR AND COOLING AIR FLOW	4
ELECTRICAL OUTLETS	4
EXHAUST REMOVAL	4
GAS SUPPLY PLUMBING REQUIREMENTS	4
INSTALLATION	5
CHECK BARBECUE FUEL ORIFICE SIZE	5
CONNECT THE GAS SUPPLY TO BARBECUE	5
INSTALL THE FLAVOR GRID	5
SAFE USE & MAINTENANCE OF PROPANE GAS CYLINDERS	6
CHECKING AND CONVERTING GAS TYPE	7
CHECKING AND CONVERTING THE REGULATOR	7
AIR SHUTTER ADJUSTMENT	8
MAIN BURNER AIR SHUTTER ADJUSTMENT	8
BARBECUE SAFETY INFORMATION & MAINTENANCE	9
DRIP COLLECTION SYSTEM	9
LIGHTING (IGNITION) INSTRUCTIONS	10
ELECTRONIC LIGHTING	10
MANUAL LIGHTING	10
REPLACING THE IGNITOR BATTERY	11
TROUBLESHOOTING	11
ACCESSORIES	12
USING THE GRILL SCRAPER	12
USING THE COOKING GRILL LIFTER	12
DRIP PAN	12
THE FLAVOR GRID(S)	12
WARMING RACK	12
BARBECUE CARE & CLEANING	13
BARBECUE COVER	13
FIRE MAGIC OUTDOOR GAS BARBECUES LIMITED WARRANTY	14

PRODUCT DATA TABLE

Specification	Value
Counter opening height*	12" (30.5 cm)
Counter opening width*	24 1/4" (61.2 cm)
Counter opening depth*	19 1/4" (48.3 cm)
Main burner	
BTU per burner pair	42,000 (12.4 kw)
Natural gas orifice	#47 (1.994 mm)
Propane gas orifice	#55 (1.321 mm)
Infrared burner	
(if equipped)	
BTU per burner	28,000 (8.2 kw)
Natural gas orifice	#49 (1.854 mm)
Propane gas orifice	#57 (1.092 mm)

Table 1 - Product data table

***Note:** If using an insulating liner consult liner instructions for counter cut-out dimensions.

PARTS LIST

- | Item | Description |
|------|-----------------------------|
| 1. | Valve knob |
| 2. | Ignitor knob |
| 3. | Flavor grid |
| 4. | Drop-in liner |
| 5. | Drip tray |
| 6. | Drop-in shell |
| 7. | Pair of air shutters |
| 8. | Pair of steel burners |
| 9. | Pair of air shutter springs |
| 10. | Pair of orifices (natural) |
| or | Pair of orifices (propane) |
| 11. | Pair of orifice holders |
| 12. | Manifold assembly |
| 13. | Top panel |
| 14. | Stainless steel grid |
| 15. | Oven assy. (optional) |
| 16. | Electrode assy with wiring |

Replacement parts can be ordered from your local Fire Magic dealer.

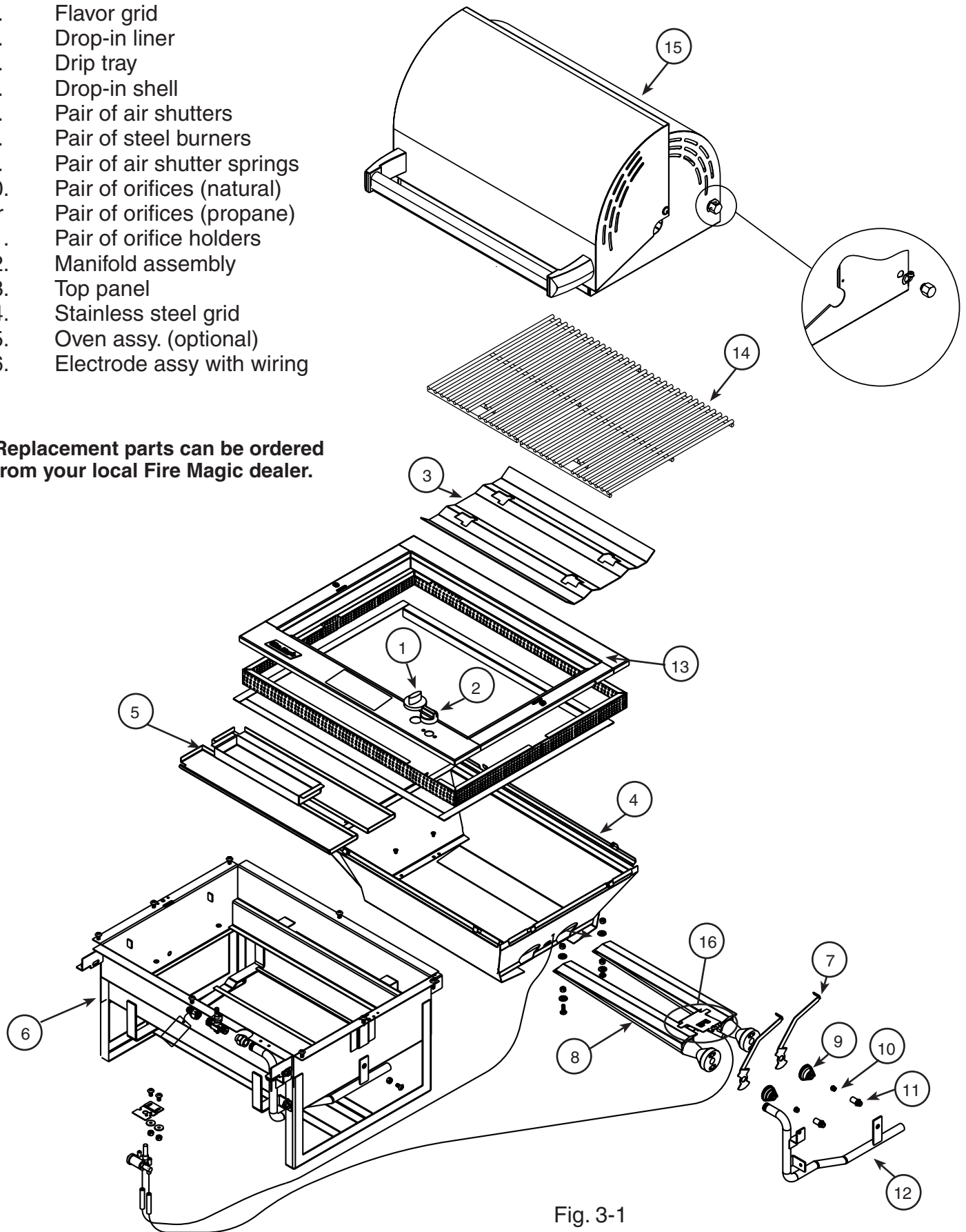


Fig. 3-1

PLANNING FOR INSTALLATION

WHERE TO INSTALL THE BARBECUE

Fire Magic barbecues are designed for outdoor use only.

WARNING

Drop-in models must be installed in masonry or other type of fireproof surroundings. This unit is not insulated and must be installed with a clearance from combustible materials of 18" (45.7 cm) on the sides and the back. This appliance shall not be located under unprotected overhead combustible construction.

With our insulating liner, you can safely install the Fire Magic barbecue in a wood cabinetry, stucco, or other combustible enclosure.

Do not install this unit under unprotected flammable surfaces. Do not install or use this appliance inside a building, garage, or any other enclosed area, including recreational vehicles or boats.

Note: This barbecue must be installed so that it can be removed in the event service should be necessary. Any protrusion into the barbecue enclosure from either side, which is less than 11¹/₄" (28.2 cm) below the countertop, may obstruct the frame and prevent the unit from dropping into place.

ENSURING PROPER COMBUSTION AIR AND COOLING AIR FLOW

The 1/2" (1.27 cm) vent space between the top panel of the unit and the countertop that is created by the attached cork mounting pads resting on the countertop must be left clear. Blockage of barbecue air flow causes overheating and poor combustion. A vent screen is provided to cover this opening.

ELECTRICAL OUTLETS

Electrical outlets in the vicinity of the barbecue, which might be used for rotisserie motors or other appliances, must be properly grounded.

Note: Keep electrical supply cords away from all heated surfaces.

EXHAUST REMOVAL

If installed under a patio roof, the cooking grid area must be fully covered by a chimney and exhaust hood. An exhaust fan with a rating of at least 1,000 CFM (472 liters per second) or more may be necessary to efficiently remove smoke and other cooking by-products from the covered area. Do not install in a fully enclosed area of any kind.

GAS SUPPLY PLUMBING REQUIREMENTS

Rigid 1/2" (1.27 cm) black steel pipe is required to conduct the gas supply into the barbecue enclosure for connection to the unit. Pipe joint compound that is resistant to all gasses should be applied to all male fittings and all joints tightened securely. Do not use pipe joint compound to connect flare fittings.

The pipe should terminate near the front and center of the enclosure, no more than 5" (12.7 cm) from the countertop. Installation will be simplified if the pipe enters the enclosure vertically from the bottom, at least 6" (15.2 cm) in from each side, and within 8" (20.3 cm) of the front wall (Fig. 4-1).

If the pipe does not come up against the front wall, it can easily be run along the enclosure floor and turned up to rise within 5" (12.7 cm) of the countertop, tight against the front wall (leaving space only to connect fittings, Fig. 4-2).

Note: An external valve in the gas line is necessary for safety when the barbecue is not in use. It also provides for convenient maintenance and repair. A removable key is recommended.

GAS SUPPLY AND MANIFOLD PRESSURE:

For **natural gas** - Normal 7" (17.8 cm) w.c. (water column), minimum 3¹/₂" (8.9 cm), maximum 10¹/₂" (26.7 cm).

For **propane gas** - Normal 11" (27.9 cm) w.c., minimum 8" (20.3 cm), maximum 13" (33 cm).

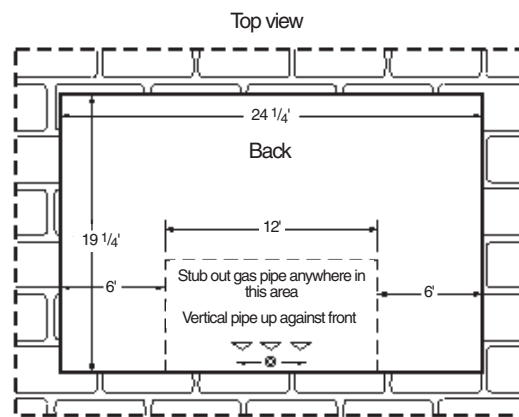


Fig. 4-1 - Top view

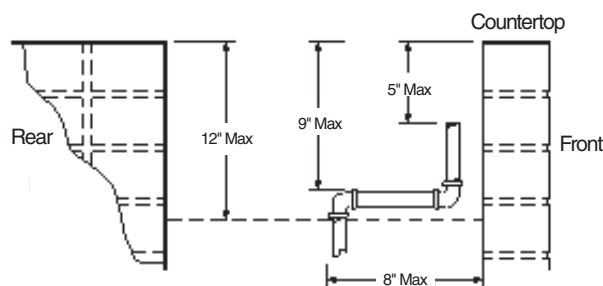


Fig. 4-2 - View from left

INSTALLATION

Perform the following checks before installing the barbecue:

CHECK BARBECUE FUEL ORIFICE SIZE

This barbecue comes from the factory configured for one type of gas as marked on the label behind the barbecue face plate. Each burner uses a different orifice depending on the gas used in the barbecue. Please refer to Table 1 for the correct orifice size.

1. Remove the cooking grids and flavor grid from the barbecue.
2. If the gas supply has been connected, make sure the burner valve is in the **OFF** position. Then pull the knobs from their stems. Use a Phillips screwdriver to turn the face fastener screws counterclockwise to release the face and remove it from the barbecue. Make sure to retain the screws and finish washers until you are ready to reattach the face.

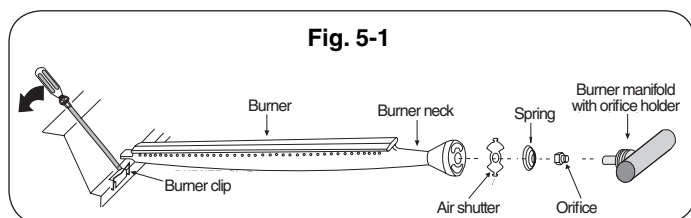
Note: Carefully lift the face away from the frame. The spark generators for the ignition system are attached to the inside of the face panel. The spark generator need not be detached, but the wires must be unplugged from the generators before the face is removed.

3. Using a flat-blade screwdriver, pry the burner retaining clip from rear wall of the barbecue frame (see Fig. 5-1). Remove the burner by: 1) Pulling it to the front of the barbecue, 2) Lifting the far end out of the notch, 3) Pulling the burner away from the manifold, taking care not to lose the air shutter and spring, which may become detached when the burner is removed.
4. Using a $\frac{3}{8}$ " socket, remove orifice from the orifice holder on the burner manifold and check the number stamped on the face (see barbecue fuel orifice size in Table 1). Repeat for each burner as necessary.
5. Replace the orifice with an orifice of the proper drill size as listed in the PRODUCT DATA TABLE.
6. After checking the orifice drill size or replacing the orifice, install the air shutter spring and the air shutter over the orifice holder fitting, between the burner and the burner manifold, in the order and position shown in Fig. 5-1.
7. Replace the burners in the holding groove, ensuring that the brass orifice and orifice holder fittings project deeply into the burners. Replace the burner retaining clips.

WARNING: It is critical to the continued safe operation of the burner that it be properly aligned with the orifice, as indicated above.

CONNECT THE GAS SUPPLY TO BARBECUE

CAUTION: Use only stainless steel flex connectors that are C.S.A. listed.



WARNING: A rubber or plastic connector will rupture or leak, resulting in an explosion or serious injury if used inside the barbecue enclosure.

1. Make sure that the gas supply is turned **OFF**. Then connect the $\frac{1}{2}$ " (1.27 cm) pipe adapter fitting supplied with the stainless steel flex connector to the gas supply stub. Use pipe joint compound that is resistant to all gasses or Teflon tape on all male pipe fittings and tighten securely. Do not use pipe joint compound to connect brass flare fittings.
2. Lower the barbecue into place, making sure not to pinch or kink the gas connector. The unit may be supported above the counter by blocks inserted under the flanges at each side of the frame (Fig. 5-2).
3. If the pipe does not come up against the front wall, it can easily be run along the enclosure floor and turned up to rise within 5" (12.7 cm) of the countertop, tight against the front wall (leaving space only to connect fittings).
4. Connect the flex connector to the flare fitting on the manifold inlet. Support the manifold inlet fitting with a wrench to avoid applying excessive torque to the manifold assembly while tightening this connection securely. Do not use pipe compound on flare fittings.

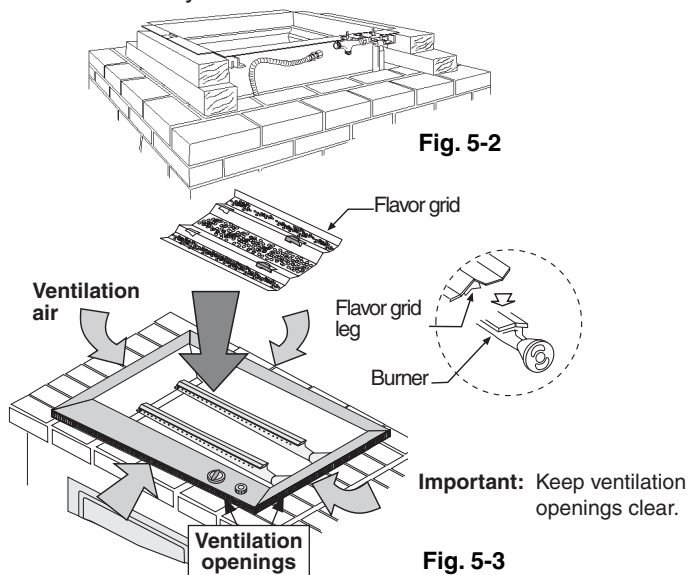
Make sure the barbecue burner valve is in the **OFF** position. Turn the gas supply on. Then carefully check all gas connections for leaks with a brush and soapy water before lighting. **NEVER USE A MATCH OR OPEN FLAME TO TEST FOR LEAKS.**

5. Refer to the AIR SHUTTER ADJUSTMENT instructions before replacing barbecue face and knobs.

INSTALL THE FLAVOR GRID

Place the flavor grid directly on the burners (Fig. 5-3). Center the grid over the burners with the open side up. This allows heat from the burners to be evenly distributed throughout the cooking area. The flavor grid heats and cools quickly, making your Fire Magic barbecue very responsive to the changes you specify in grill temperature.

The flavor grid is made of stainless steel and is rust resistant. It may be cleaned with standard oven cleaners.



Important: Keep ventilation openings clear.

SAFE USE & MAINTENANCE OF PROPANE GAS CYLINDERS

IMPORTANT FOR YOUR SAFETY

READ AND FOLLOW ALL WARNINGS PROVIDED WITH THE PROPANE GAS CYLINDER.

When operating this appliance with a propane gas cylinder, these instructions and warnings **MUST** be observed.

FAILURE TO DO SO MAY RESULT IN A SERIOUS FIRE OR EXPLOSION.

CYLINDER/CONNECTOR REQUIREMENTS

- Propane gas cylinders, valves, and hoses must be maintained in good condition and must be replaced if there is visible damage to either the cylinder or valve. If the hose is cut or shows excessive abrasion or wear, it must be replaced before using the gas appliance (see e.).
- This barbecue, when used with a cylinder, should be connected to a standard 5-gallon (20 lb.) propane gas cylinder equipped with an OPD (Overfill Prevention Device). The OPD has been required on all cylinders sold since October 1, 1998, to prevent overfilling.
- Cylinder dimensions should be approximately 12" (30.5cm) in diameter and 18" (45.7cm) high. Cylinders must be constructed and marked in accordance with the *Specifications for Propane Gas Cylinders of the U.S. Department of Transportation (D.O.T.)* or the National Standard of Canada, *CAN/CSA-B339, Cylinders, Spheres, and Tubes for Transportation of Dangerous Goods*.
- The cylinder must include a collar to protect the cylinder valve and the cylinder supply system must be arranged for vapor withdrawal.
- The pressure regulator and hose assembly (Fig. 6-1) supplied with this outdoor cooking gas appliance must be used. Original and replacement pressure regulator and hose assemblies must be those specified by the Robert H. Peterson Co. for connection with a cylinder connecting device identified as Type I by the *ANSI Z 21.58-2005/CGA 1.6-2005* (see PARTS LIST for ordering information).
- The propane gas cylinder valve must be equipped with a cylinder connection coupling device, described as Type I in the standard defined in paragraph e. above. This device is commonly described as an Acme thread quick coupler.
- If the propane gas cylinder comes with a dust plug, place the dust cap on the cylinder valve outlet whenever the cylinder is not in use.

QUICK COUPLER OPERATION

To connect the regulator/hose assembly to the propane gas cylinder valve fitting: Press the hand nut on the regulator over the Acme thread fitting on the cylinder valve. Turn the hand nut clockwise to engage the threads and tighten until snug.

The use of pliers or a wrench should not be necessary. Only cylinders marked propane may be used.

To disconnect: Turn the hand nut counterclockwise until detached (Fig. 6-1).

Important: Before using the barbecue, and after each time the cylinder is removed and reattached, check the hose for wear (see a.) and check all connections for leaks. Turn off the barbecue valves and open the main cylinder valve, then check connections with soapy water. Repair any leaks before lighting the barbecue.

CAUTION: Always turn the propane cylinder main valve off after each use, and before moving the barbecue and cylinder, or disconnecting the coupling. This valve must remain closed and the cylinder disconnected while the appliance is not in use, even though the gas flow is stopped by a safety feature when the coupler is disconnected.

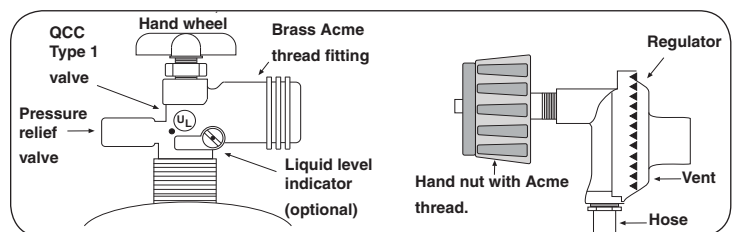
Carefully inspect the hose assembly each time before the gas is turned on. A cracked or frayed hose should be replaced immediately.

If the appliance is stored indoors, the cylinder must be disconnected and removed. **Cylinders must be stored out of doors, out of the reach of children**, and must not be stored in a building, garage, or any other enclosed area.

FOR YOUR SAFETY

- DO NOT store a spare propane gas cylinder under or near this appliance.
- NEVER fill the cylinder beyond 80 percent full.
- IF THE INFORMATION IN "a" AND "b" IS NOT FOLLOWED EXACTLY, A FIRE CAUSING DEATH OR SERIOUS INJURY MAY OCCUR.

Fig. 6-1 Type I Acme thread quick coupler



PROPANE CYLINDER ENCLOSURES

FOR YOUR SAFETY, you must provide the following openings below for drainage, replacement air, and cross ventilation of any storage area exposed to possible leakage from gas connections, the barbecue, or propane cylinders:

One side of the gas cylinder enclosure left completely open to the outside **OR** by providing four (4) ventilation openings. Two openings are to be at the cylinder valve level (approx. 16" (40.6 cm) above the floor) and on opposite walls of the enclosure. Two more openings must be at the floor level on opposite sides of the enclosure. The floor level openings must start at the floor and shall extend no higher than 5" (12.7 cm) above the floor. Each opening must have a minimum of 10 sq. in. (64.5 cm²) of free area. To achieve the proper ventilation, you may drill a series of holes, omit the grout from masonry joints, or replace a brick with a hardware cloth screen. If the floor in the cabinet is raised and the space beneath the cabinet is open to the outside, the lower ventilation openings may be in the floor.

Consult your gas supplier for ventilation and regulator requirements when connecting to a household propane supply.

CHECKING AND CONVERTING GAS TYPE

This barbecue comes from the factory configured for one type of gas, as marked on the label behind the barbecue face plate.

Converting this barbecue to burn a different type of gas requires a conversion kit from the factory. The professional installer that converts this barbecue to burn a different gas must perform the following functions:

1. Change replaceable, brass gas orifices (included at original shipping) on each burner to match the new gas type (see PRODUCT DATA TABLE, Table 1).
2. Switch the convertible gas regulator (included at original shipping) to match the new gas type (see below).
3. Plumb the unit to the new gas supply.
4. Apply a new label behind the faceplate, indicating the new gas the barbecue will burn (included with conversion kit).

WARNING

HAZARDOUS OVERHEATING WILL OCCUR IF A NATURAL GAS ORIFICE IS USED WITH PROPANE GAS. IF YOU ARE NOT SURE IF THE CORRECT ORIFICES ARE INSTALLED, OR IF AN ORIFICE CHANGE IS NECESSARY, REFER TO THE FOLLOWING INSTRUCTIONS.

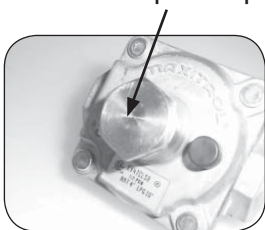
CAUTION: Make sure the barbecue is at a safe temperature and isolated from gas and electrical supplies before beginning the tasks outlined below.

Note: The cooler the barbecue, the greater the tolerances between the stainless steel parts, and therefore, the easier to disassemble and reassemble parts of the barbecue.

CAUTION: For your safety, exercise caution and use adequate hand protection, such as gloves, when handling potentially sharp sheet-metal parts.

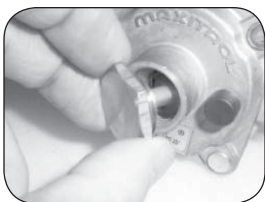
CHECKING AND CONVERTING THE REGULATOR

Barbecue regulator:
note the cap on top

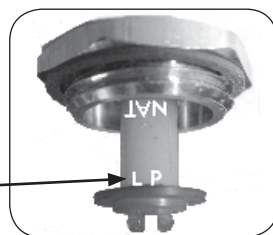


Note: Each end of the plastic converter is engraved with either the letters NAT or L.P. (propane) for the respective gasses. When the converter is in the cap and the cap is held uppermost, the letters seen indicate the gas that the regulator is set up for.

To convert the regulator from one gas to another, follow steps 1-4.



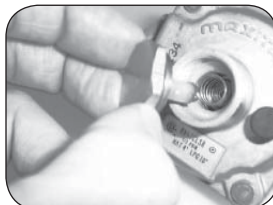
STEP 1:
Unscrew and remove the cap from the regulator, extracting the converter.



STEP 3:
Turn the converter around and replace, carefully, into the center of the cap (it will snap into place). Check that you can read the type of gas the unit is set for.



STEP 2:
Remove the converter (the plastic stalk) by carefully pulling it away from the center of the cap (it will snap out of its seating).



STEP 4:
Replace the unit into the regulator and screw down until snug.

WARNING

THIS APPLIANCE REGULATOR IS RATED FOR 1/2 PSI MAXIMUM. IF YOUR GAS SUPPLY IS GREATER THAN 1/2 PSI, AN ADDITIONAL REGULATOR MUST BE INSTALLED TO REDUCE THE INPUT PRESSURE TO THE BARBECUE TO 1/2 PSI OR LESS. SEE GAS SUPPLY REQUIREMENTS SECTION FOR PROPER GAS SUPPLY PRESSURE.

AIR SHUTTER ADJUSTMENT

MAIN BURNER AIR SHUTTER ADJUSTMENT

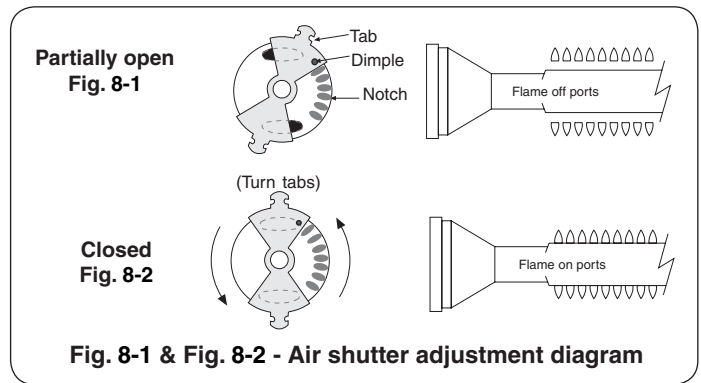
Important: The air shutters must be adjusted after installation. If not, this appliance may not light, heat evenly, or cook properly.

Main burner air shutters are controlled by the two wire levers at the far right side of the cooking grill (see PARTS LIST). The air shutter has a small dimple (see Fig. 8-1), which allows it to lock into notches in the burner face. This prevents the air shutter from moving.

1. **Using the two, long air shutter levers**, close the air shutters by turning the tabs to a vertical position (Fig. 8-2).
2. Light the barbecue in accordance with the LIGHTING INSTRUCTIONS and burn for 2 minutes with the knobs on **HI LIGHT** and the oven open.
3. After burning for two (2) minutes, open the air shutters, **using the air shutter levers**, until the flames lift off, or appear not to be touching the burners (Fig. 8-1).
4. Begin closing the air shutters, **with the air shutter levers**, until the flames appear to burn while touching the burner ports. (Fig. 8-2).

Note: You may then see short yellow tips on the flames. If flames are a lazy yellow, open the air shutters until the flame is blue with yellow tipping.

Note: Barbecues, in some installations, achieve a better air/gas mixture and will ignite more quickly if the valve is first turned beyond **HI LIGHT** to **LOW** for lighting.



BARBECUE SAFETY INFORMATION & MAINTENANCE

Each time you use the barbecue, make sure that:

1. The area around the barbecue is clear of flammable vapors, liquids, and substances such as gasoline, yard debris, wood, etc.
2. There is no blockage of the air flow through the vent space located below the face of the unit.
3. When using propane gas:
 - a. The special ventilation openings in the enclosure are kept free and clear of debris (see PLANNING THE LOCATION OF THE BARBECUE).
 - b. If connected to a propane cylinder, the rubber hose attached to the regulator is carefully inspected before each use.
 - c. The propane cylinder, regulator, and rubber hose are installed in a location not subject to heating above 125° F (51° C).
4. The burner flames burn evenly along both sides of each burner with a steady flame, which is mostly blue with yellow tipping. (Refer to section on AIR SHUTTER ADJUSTMENT.) If burner flames are not normal, check the orifice and burner for insects or insect nests.
5. The in-line gas valve or gas cylinder valve is always shut **OFF** when the barbecue is not in use.
6. The drip collector hole is clear and unobstructed. Excessive grease deposits can result in a grease fire.
7. The barbecue is free and clear from combustible materials, gasoline, and other flammable vapors and liquids.

DRIP COLLECTION SYSTEM

The drip collector in this barbecue is part of the unit's main frame and is located below the burners. The drip collector has one hole that will allow excess drippings to fall through during cooking, while separating the firebox from the drip tray. Clean the drip tray after each use.

The drip collector allows you to brush or scrape residue from the barbecue's inner liner into the drip tray. Following the manufacturer's instructions and regular cleaning of the barbecue's interior with oven cleaner, will help to prevent grease fires.

Periodically, check the burners to make sure they are clear of debris. Properly adjusted burner flames burn evenly along both sides of each burner with a steady flame (mostly blue with yellow tipping). If burner flames are not normal, check the orifice and burner for insects or insect nests. (See section on CHECKING/CONVERTING THE BURNER ORIFICES for instructions on burner removal and replacement.)

Check the burner ports at least annually for blockage by removing the burner (see orifice changing instructions) and visually inspect the gas intake tube for insects and nests. A clogged tube can lead to a fire beneath the grill.

WARNING

NEVER cover the *entire* cooking or grill surface with griddles or pans. Overheating will occur and burners will not perform properly when combustion heat is trapped below the cooking surface.

CAUTION: NEVER spray water on a hot gas unit.

LIGHTING (IGNITION) INSTRUCTIONS

Read entire instructions before lighting and follow these instructions each time you light the barbecue.

ELECTRONIC LIGHTING

1. Open all lids and remove all covers from the burners you wish to light.
2. Turn all gas control knobs to their **OFF** positions.
3. Turn on the gas at its source.

Note: No matter which lighting method you use,

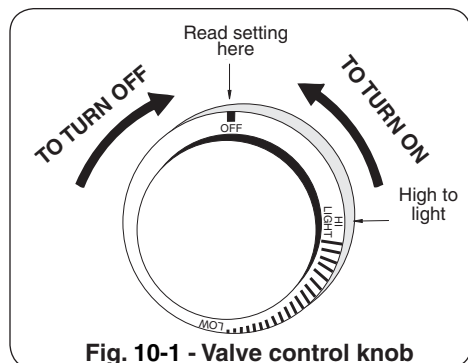


Fig. 10-1 - Valve control knob

DO NOT turn on the gas to more than one burner at a time. Adjacent barbecue burners will cross-ignite and gas flow may be restricted.

CAUTION: If the burners do not light within 5 seconds, depress the control knob and turn the knob to **OFF**. **WAIT 5 MINUTES** before repeating step 4. If you smell gas, follow the instructions on the cover of this manual. If the burners still do not light after several attempts, refer to the instructions for **MANUAL LIGHTING**.

4. Depress the control knob for the burner to be lit and turn it to the **HI LIGHT** position, then press the ignition button. Once the burner lights, release the ignition button.
5. Repeat step 4 for each additional burner to be lit.

FOR PROPANE ONLY

Propane tanks are equipped with a safety shut-down device that may cause low or no gas pressure/flame at the burners if operating and lighting instructions are not followed exactly (See important note in the **TROUBLESHOOTING** section for more details.)

ADJUSTING THE FLAME

The knobs on the face of the barbecue control the valves and adjust the flame height. The first labeled position is **OFF**, the second **HI LIGHT**, and the third **LOW**. In between the **HI LIGHT** and **LOW** labels are mid-point marks. Flame height can be set anywhere between the **HI LIGHT** and **LOW** settings.

The height of the flame **with a valve in LOW position** may be further regulated by means of a small adjusting screw in the center of the valve stem. This screw is accessible by removing the valve knob, which pulls straight off the end of the valve stem.

MANUAL LIGHTING

CAUTION: Always wait 5 minutes for gas to clear after any unsuccessful lighting attempt.

1. Follow steps 1 through 4 (left).
2. Insert either a burning long-barrel butane lighter, a burning long-stem match, or a burning match held by a wire extension holder (Fig. 10-2) through the cooking grids to the burner (Fig. 10-3). For backburners, hold the flame against the perforated material of the backburner. For sideburners, hold the flame against the burner.
3. While holding the match or lighter flame next to the burner, depress the appropriate burner control knob and turn it counterclockwise to the **HI LIGHT** position. When the burner lights, remove the lighter or match.

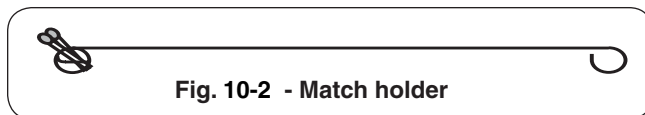


Fig. 10-2 - Match holder

4. If the burner does not light, **IMMEDIATELY** depress the knob and turn the burner control knob to **OFF**. **WAIT 5 MINUTES** before repeating steps 2 through 4 of the **MANUAL LIGHTING INSTRUCTIONS**.

Note: Barbecues in some installations achieve a better air/gas mixture and will ignite more quickly if the burner control knob is first turned beyond **HI LIGHT** to **LOW** for lighting.



Fig. 10-3 - Manual lighting

REMEMBER: FOR SAFE MANUAL LIGHTING, PLACE A BURNING MATCH OR BUTANE LIGHTER BESIDE THE BURNER - **THEN TURN ON THE GAS** (see Fig. 10-3).

SHUTTING OFF THE GRILL

To shut off the grill, push in each valve control knob and turn it clockwise to the **OFF** position.

Always close the valve to the gas supply after each use of the barbecue.

REPLACING THE IGNITOR BATTERY

1. Remove the ignitor cover by turning it counterclockwise.



Important: Do not attempt to pull or turn the rubber cap.



2. Remove battery for replacement. The battery is re-installed with the negative (-) end out.



3. After properly inserting the battery, replace the ignitor cover by turning the cap clockwise.



Note: If you have accidentally removed the rubber cap, follow the instructions below to replace it.

1. Pull the rubber cap and the inner plastic sleeve apart.
 2. Carefully insert the rubber cap into the ignitor cover so it sits behind inner lip.
 3. Turn the cap over and slide the inner plastic sleeve into the cap.



TROUBLESHOOTING

If you have trouble with the gas barbecue, please use this list to identify the problem. By trying one or more of the solutions to the possible cause you should be able to solve the problem. If this list does not cover your present problem or if you have other technical difficulties with the barbecue, please contact your local barbecue dealer.

PROBLEM	POSSIBLE CAUSE	CORRECTION
Ignition system failure	1) Improper air shutter adjustment	1) Adjust air shutters.
	2) Ignition wire disconnected	2) Re-plug wires into generator.
	3) Low gas pressure	3) Adjust or replace battery.
	4) Dead battery	4) Replace battery.
Insufficient heat	5) Improper air shutter adjustment	5) Adjust air shutters.
	6) Using propane orifice for natural gas	6) Change orifices.
	7) Low gas pressure/flame (natural)	7) Have gas company check the operating pressure at the barbecue.
	8) Low gas pressure/flame (propane)	8) Refill propane tank, or reset propane tank safety*: Shut off all valves including propane tank and follow lighting instructions exactly.
Uneven heating	9) Burner ports partially blocked by debris	9) Remove burners and clean out ports.
	10) Small spiders or insects in burner	10) Inspect burners for spider webs or other debris that may block gas flow.

Note: *Propane tanks are equipped with a safety shut-down device that may cause low or no gas/flame at the burners if operating and lighting instructions are not followed exactly. If you suspect the propane tank safety shut-off is in effect, shut off all burner control valves and the propane tank valve. Then read and follow the LIGHTING INSTRUCTIONS exactly. Lighting instructions are located in the owner's manual and printed on the barbecue's metal drip tray. If the problem persists continue troubleshooting or contact your local dealer or R. H. Peterson for assistance.

ACCESSORIES

USING THE GRILL SCRAPER

The triangular stainless-steel piece with serrated edges is designed to be used as a tool to quickly and easily scrape food particles and drippings off the grill after barbecuing. To use it, simply align one of the edges of the scraper so that the cooking grid bars fit into the grooves in the serrated edge, and then scrape it along the length of the cooking grid. Repeat as needed.

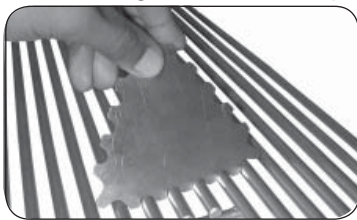


Fig. 12-1
Grill scraper use

WARMING RACK

The warming rack (Fig. 12-2) is packed separately with the barbecue.

To install the warming rack, lift the front of the rack up slightly and insert the rack hangers into the two holes in the back of the barbecue above the backburner. Then lower the front of the rack into a level position to lock the rack in place.

To remove the warming rack, lift up on the front of the rack until the rack hangers pull free from their supporting holes.

Note: For best results, remove the warming rack before using the rotisserie.

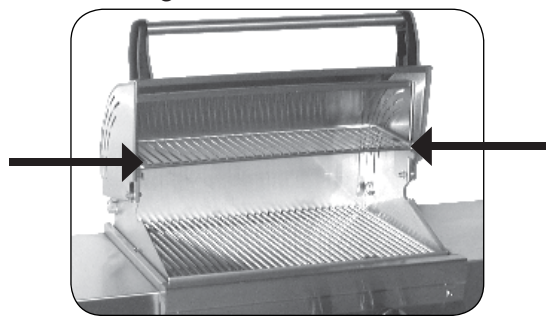


Fig. 12-2 Warming rack in place inside oven

USING THE COOKING GRILL LIFTER

Hold the grill lifter by gripping the center section with the prongs pointing down (use an oven mitt or heavy glove if the grill is hot). Insert the notched end of the grill lifter into the grill, in front of the midway point (front to back-Fig. 12-3), and central (left to right-Fig. 12-4). Twist the grill lifter (clockwise or counterclockwise) so the handle is parallel to the grill rods. This “seats” the spiked end of the grill lifter between two rods, enabling you to safely lift the grill out of the barbecue. Lift slowly and adjust the grill lifter, if necessary, to balance.

DRIP PAN

The drip collection system allows you to brush or scrape excess dried residue inside the barbecue directly into the drip pan (see PARTS LIST for drip pan location). To simplify cleanup when using the rotisserie, you may place a baking pan or foil under the rotisserie to collect the drippings. Clean the drip pan after each use.



Fig. 12-3

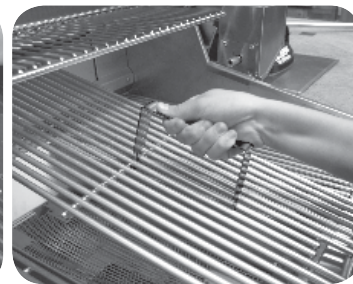


Fig. 12-4

Placement of the grill lifter in grill

THE FLAVOR GRID(S)

Place each flavor grid directly on a burner or burner pair. Center each grid over the burner, oriented as shown in Fig. 12-5.

Note: This allows heat from the burners to be evenly distributed throughout the cooking area. The flavor grids heat and cool quickly, making the barbecue very responsive to the changes in heat from the burners.

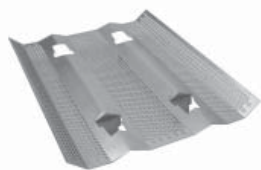


Fig. 12-5

BARBECUE CARE & CLEANING

CARE AND CLEANING

Your new Fire Magic barbecue represents the latest and most advanced technology available. In order to continue to enjoy the benefits of this technology and to protect your investment, we recommend the following:

Cover your barbecue with a Fire Magic cover when not in use.

Clean the unit with a quality stainless steel cleaner at least once a month (see Fig. 13-1).

Note: In a humid environment, due to the nature of stainless steel, iron oxide deposits may appear. Do not be alarmed – these deposits are removable with stainless steel cleaner during periodic maintenance.

Check the burner ports at least annually for blockage by removing the burner (see orifice changing instructions) and visually inspecting the gas intake tube for insects and nests. A clogged tube can lead to a fire beneath the grill.

The inside of the barbecue may be cleaned periodically with oven cleaner if desired. Follow the oven cleaner instructions for proper use.

By following these recommendations, you will enjoy the beauty and power of your barbecue for many years to come.

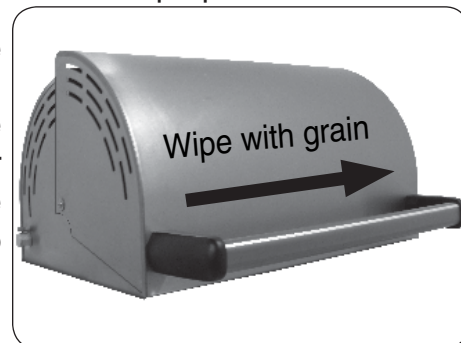


Fig. 13-1 - Wipe with grain

BARBECUE COVER

PROTECTING YOUR BARBECUE

An optional heavy-duty cover will protect the finish on your barbecue and preserve your investment. The water repellent material will shield your barbecue from corrosion and oxidation.

To provide a custom fit, each cover has been cut and sewn by hand for a particular smoke oven model. Make sure to give the model number of your barbecue when ordering a cover from the manufacturer or your local dealer.

To maintain and protect your barbecue cover, occasionally wipe the outside with a sponge soaked

in water and a mild household detergent or cleaner, and rinse with a clean damp cloth.

Important: Allow your barbecue to cool before covering.

Important: Always close the gas supply shut off valve to the barbecue. If storing the barbecue for a long period of time, disconnect the barbecue from the gas supply completely.

Always check the burners after long periods of disuse to look for obstructions that may hamper performance and safe operation of your barbecue.



Fig. 13-2

FIRE MAGIC OUTDOOR GAS BARBECUES LIMITED WARRANTY

PLEASE COMPLETE AND RETURN YOUR REGISTRATION CARD, WHICH IS INCLUDED WITH YOUR BARBECUE

LIFETIME WARRANTY - Fire Magic cast stainless steel burners, stainless steel rod cooking grids, and stainless steel housings (including liners, frames, ovens, and barbecues faces) are warranted for as long as you own your Fire Magic barbecue.

FIFTEEN YEAR WARRANTY - Fire Magic cast brass burners, brass valves, backburner assemblies (except ignition parts), manifold assemblies, and porcelain hoods and faces are warranted for 15 years from the date of purchase of your Fire Magic barbecue.

THREE YEAR WARRANTY - Fire Magic sideburners and all other Fire Magic barbecue components (except ignition and electronic parts) are warranted for 3 years from the date of purchase of your Fire Magic barbecue.

Fire Magic ignition systems, electronic components (including lights and thermometers), and barbecue accessories are warranted for one year from date of purchase.

PLEASE KEEP A COPY OF YOUR SALES SLIP FOR PROOF OF PURCHASE

This warranty applies to the original purchaser with invoice or proof of purchase and covers Fire Magic products intended for personal, family, or household usage only. It does not apply to rust, corrosion, oxidation, or discoloration, which may occur due to moisture or overheating, unless the affected component becomes inoperable. This warranty does not cover parts becoming defective by misuse, accidental damage, improper handling, and/or installation. It does not cover labor or labor related charges. It specifically excludes liability for indirect, incidental or consequential damages. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above exclusion may not apply to you. This warranty gives you specified legal rights and you may have other rights, which may vary from state to state.

For additional information regarding this warranty, or information on how to place a warranty claim, contact your authorized Fire Magic dealer.

ROBERT H. PETERSON CO.

Quality Check

Date: _____

Orifice # (Main): _____

Orifice # (Other): _____

Leak Test: _____

Burn Test: _____

Gas Type: NAT. / PROPANE

Model #: _____

Serial #: _____

Air Shutter: _____

Inspector: _____