

# Fire Magic®

The Ultimate Barbecue



## SIDEBURNER

### NATURAL OR PROPANE GAS DROP-IN MODEL

#### INSTALLATION AND OPERATING INSTRUCTIONS

#### SAFETY WARNINGS & CODES

**Important:** READ THESE INSTRUCTIONS CAREFULLY BEFORE STARTING INSTALLATION.

**INSTALLER:** Leave these instructions with consumer.

**CONSUMER:** Retain for future reference.

**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 current *National Fuel Gas Code (ANSI Z223.1NFPA 54)*, *Natural Gas and Propane Installation Code (CSA B149)*, or *Propane Storage and Handling Code (CSA B149.2)*.

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).

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*, which ever is applicable.

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

#### ⚠ **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.

#### ⚠ **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 your gas supplier or the fire department.

Certified to ANSI: Z21.58



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

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## PRODUCT DATA TABLE

Specification	Value
<b>Sideburner</b>	
Counter opening height	6" (15.2 cm)
Counter opening width	8 3/4" (21 cm)
Counter opening depth	14 1/4" (35.8 cm)
BTU per burner	15,000 (4.4 kw)
Natural gas orifice	#53 (1.511 mm)
Propane gas orifice	#63 (.940 mm)

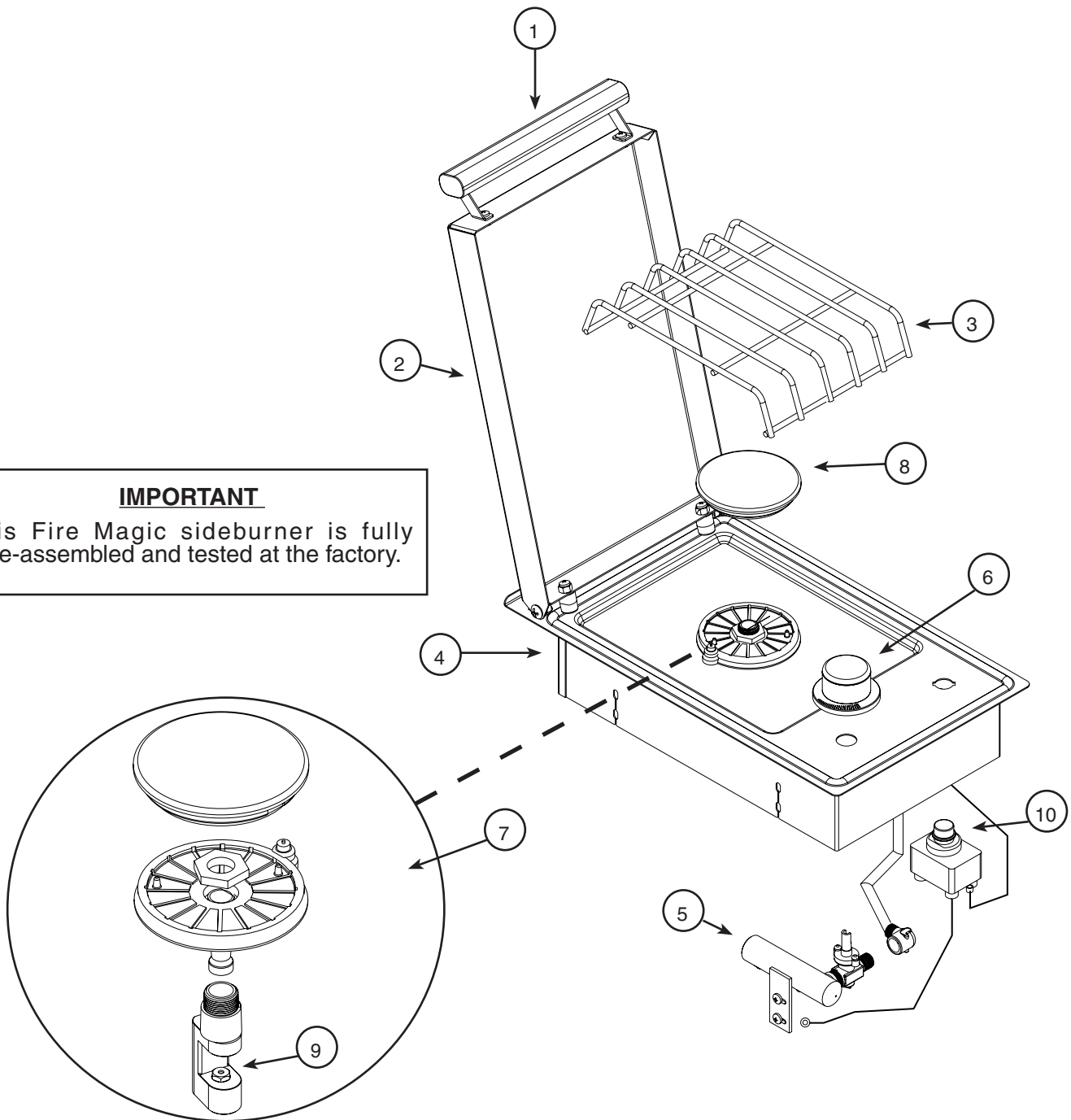
Table 1 - Product Data Table

# PARTS LIST

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

Part #	Description
1. 3275-06	HANDLE
2. 3280-04	LID, S.S.
3. 3275-10	BURNER GRID
4. 3280-1010	HOUSING S.S.
5. 3275-39	VALVE MANIFOLD ASSEMBLY
6. 3014	VALVE KNOB
7. 3275-32	BURNER ASSEMBLY
8. 3275-36	BURNER CAP
9. 3275-49-1	BURNER ORIFICE FOR NATURAL OR PROPANE GAS (See Product Data Table for size information)
10. 3199-32	IGNITOR ASSEMBLY

**IMPORTANT**  
This Fire Magic sideburner is fully pre-assembled and tested at the factory.



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## PREPARING FOR INSTALLATION

Your sideburner is designed to complement your gas barbecue. It provides a convenient, efficient cooking surface for side dishes that require bottom heat only.

**TOOLS REQUIRED:** A pair of wrenches, pliers, or vice grips for the gas connection.

**CODE AND SUPPLY REQUIREMENTS:** This burner must be installed in accordance with local codes and ordinances, or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1.

This appliance and its individual shutoff valve must be disconnected from the gas supply piping system when testing the system at pressures in excess of  $1/2$  psig (3.5 kPa).

The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply system at pressures up to and including  $1/2$  psig (3.5 kPa).

### WHERE TO INSTALL YOUR SIDEBURNER

Sideburners are designed for outdoor use only.

#### WARNING

Sideburners must be installed in masonry or other type of fireproof enclosure. The unit is not insulated and therefore must be installed with 18" (45.7 cm) of side and back clearance from unprotected combustible materials such as wood, plastic, or stucco with wood framing. Do not install under overhead unprotected flammable construction. A 4" (10.2 cm) clearance to any back wall is required to open the lid properly.

**This is a drop-in type unit. The unit must be removable for gas hookup, servicing, and burner adjustment.**

**PROPER VENTILATION:** Proper ventilation of your sideburner must be maintained to ensure proper performance. **Do not operate with the lid closed.**

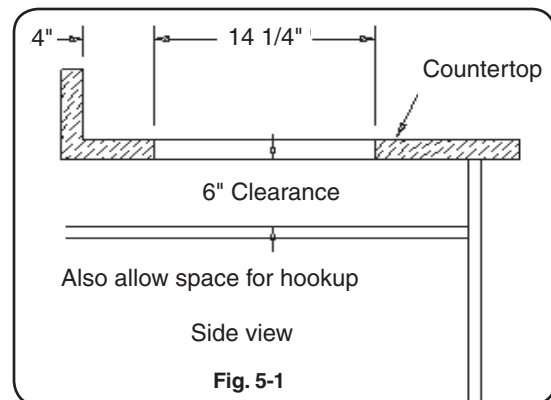
**EXHAUST REMOVAL:** When installed under a patio roof, the sideburner area should be under a hood with an exhaust fan.

**GAS SUPPLY PLUMBING REQUIREMENTS:** Rigid  $1/2$ " (1.3 cm) black steel pipe is required to conduct the gas supply into the masonry opening for connection to the unit. Apply pipe joint compound (resistant to all gasses) to all male pipe fittings and tighten all joints securely. Do not use pipe joint compound to connect flare fittings. The pipe should enter the enclosure either from the bottom or from any side at least 4" (10.2 cm) below the countertop (see Fig. 5-1).

**Note:** Any protrusion into the enclosure higher than 6" (15.2 cm) below the countertop will obstruct the frame and prevent the unit from dropping into place.

**Note:** An external valve (with a removable key) in the gas line is recommended for safety.

**GAS SUPPLY AND MANIFOLD PRESSURES:** For **natural gas** - normal 7" (17.8 cm) water column (w.c.), minimum 5" (12.7 cm), maximum 10- $1/2$ " (25.4 cm). For **propane gas** - normal 11" (27.9 cm) w.c., minimum 8" (20.3 cm), maximum 13" (33 cm). A **REGULATOR MUST BE PROVIDED AT THE BOTTLE OR GAS SOURCE FOR USE WITH PROPANE GAS.**



## INSTALLATION

### CONNECTING THE GAS SUPPLY TO THE SIDEBURNER:

1. The burner manifold has a  $1/2$ " (1.3 cm) male flare fitting gas inlet elbow. A  $1/2$ " female flare fitting connector nut is required to hook the gas supply to the burner.
2. Use a stainless steel flex connector to bring the gas supply from the gas line stub or propane gas tank to the side burner manifold. A  $1/2$ " x 24" or 36" flex connector is suitable for most installations.

**CAUTION:** Use only a C.S.A. listed stainless steel flex connector. Do not use a rubber hose or plastic hose within the enclosure for your sideburner, it will leak, resulting in an explosion and/or serious injury.

3. Be sure the gas supply is OFF. Connect the pipe

adapter fitting supplied with the flex connector to the gas supply stub. Use pipe joint compound that is resistant to all gasses on the pipe fitting. Tighten fitting to the gas supply and connector flare nut securely.

**Note:** Pipe joint compound should not be used on flare fitting connections.

4. Connect the flex connector flare nut to the sideburner manifold elbow flare fitting. Be sure to tighten securely. Use a second wrench to support the manifold to avoid damaging the manifold.
5. Check all gas connections for leaks with a brush and soapy water solution before lighting. **NEVER USE A MATCH OR OPEN FLAME TO TEST FOR LEAKS.**
6. Lower the unit into the enclosure.

# 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.

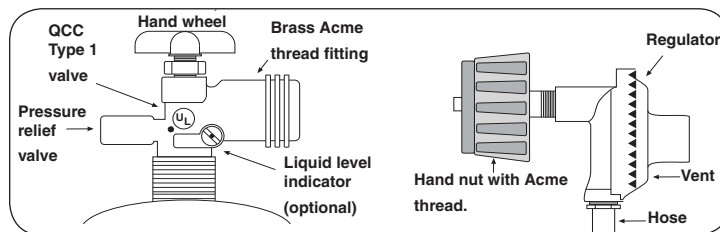
**Carefully** inspect the hose assembly each time before the gas is turned on. A cracked or frayed hose should be replaced immediately.

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 cm<sup>2</sup>) 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/CONVERTING THE BURNER ORIFICES

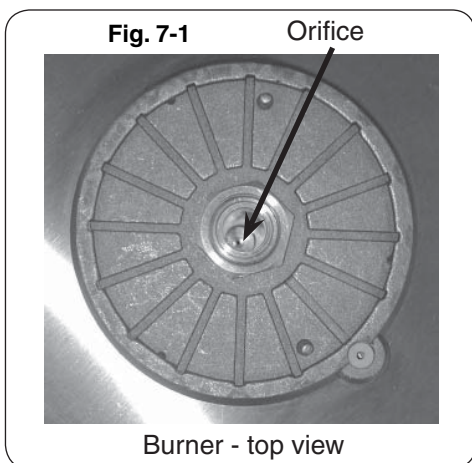
## SIDEBURNER ORIFICE SIZE CHECKING/ CONVERSION (IF EQUIPPED)

Your sideburner has been pre-assembled at the factory.

### 1. CHECKING FUEL AND PROPER ORIFICES:

This barbecue comes from the factory configured for one type of gas, as marked on the label behind the barbecue face plate. Check the orifice size by lifting the burner cap off the burner, removing the venturi tube, and looking down through the hole in the center (see Fig. 7-1 for the location of the orifice). The drill size is stamped on the orifice. Refer to Table 1 for the correct orifice size for your sideburner.

If you must change an orifice, you need a  $\frac{5}{16}$ " socket with a spacer (#6 nut) inside to prevent the orifice from sliding too far into the socket.

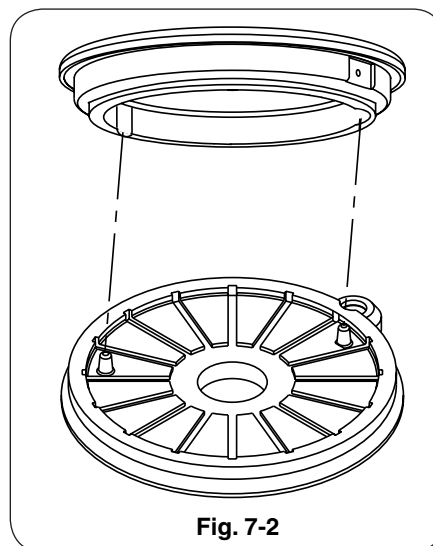


## WARNING

**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.**

### 2. POSITIONING THE BURNER CAP AND GRILL:

Place the burner cap so it is centered over the burner. Be sure the notches in the burner cap fit over the studs protruding from the burner (Fig. 7-2). The burner cap is coated with a high-temperature, porcelain finish. This prevents rust and can be cleaned with oven cleaner.



## SAFETY INFORMATION

**SAFETY TIPS IN USING YOUR SIDEBURNER:** Each time you use your sideburner, ensure that:

1. The area around the unit is clear and free from flammable vapors, liquids, and other combustible materials.
2. There is no blockage of air flow around the burner.
3. When using propane gas:
  - a. The special ventilation openings in the enclosure are kept free and clear of debris.
  - 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. Burner flames are burning evenly around the burner cap with a steady flame (mostly blue with yellow tipping).

**PRESERVING YOUR SIDEBURNER FOR YEARS OF CAREFREE USE:** The sideburner surfaces may be cleaned with any common, acid-free, household cleaner.

Occasionally remove the burner cap and, if necessary, use a soft, stiff brush (an old toothbrush) to clean the ports in the burner and the underside of the burner cap.

**Important:** Never use acid chemicals or abrasive pads to clean porcelain or aluminum surfaces.

**Do not operate the burner with the cover closed.**

**CAUTION:** DO NOT ALLOW A COOKING POT OR PAN TO GET TOO CLOSE TO, OR COVER, THE IGNITOR OR FLAME ADJUSTMENT KNOBS DURING USE. IF THIS IS ALLOWED TO HAPPEN OVERHEATING OF THE KNOBS WILL OCCUR, RESULTING IN DAMAGE AND POSSIBLE UNIT MALFUNCTION.

# 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,

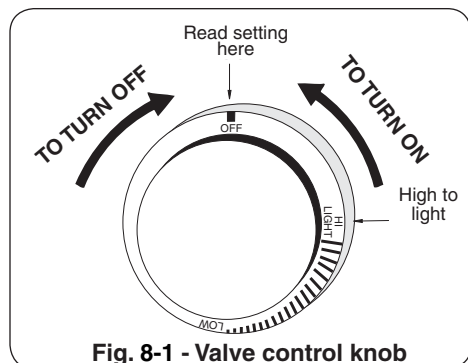


Fig. 8-1 - Valve control knob

**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. 8-2) through the cooking grids to the burner (Fig. 8-3). 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. 8-2 - 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. 8-3 - Manual lighting

**REMEMBER:** FOR SAFE MANUAL LIGHTING, PLACE A BURNING MATCH OR BUTANE LIGHTER BESIDE THE BURNER - **THEN TURN ON THE GAS** (see Fig. 8-3).

## 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
<b>Ignition system failure</b>	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.
<b>Insufficient heat</b>	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.
<b>Uneven heating</b>	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.

# 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: \_\_\_\_\_