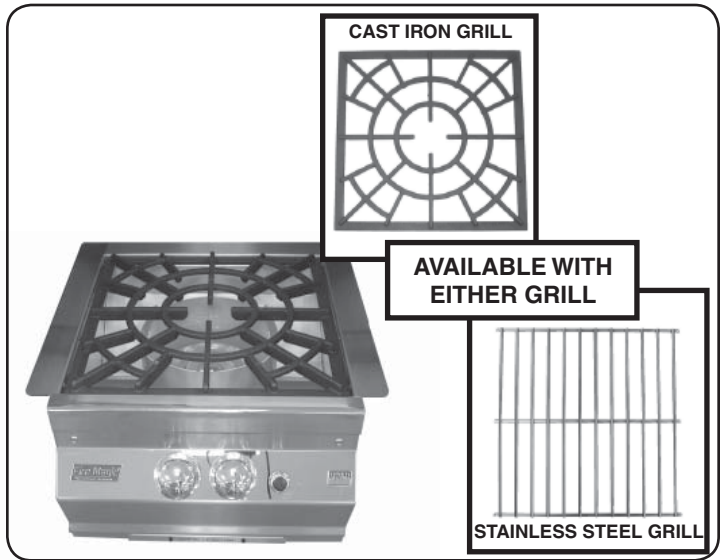




GOURMET POWER BURNER

INSTALLATION AND OPERATING INSTRUCTIONS

INSTALLER: Leave these instructions with consumer.
CONSUMER: Retain for future reference.



Important: READ THESE INSTRUCTIONS CAREFULLY BEFORE STARTING INSTALLATION

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 your gas supplier or 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 current *National Fuel Gas Code (ANSI Z223.1/NFPA 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).

⚠ 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.



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PRODUCT DATA TABLE

Specification	Value
Counter Opening Height*	12" (30.5 cm)
Counter Opening Width*	19 1/4" (48.5 cm)
Counter Opening Depth*	19 3/4" (49 cm)
Gourmet Power Burner	
BTU per burner	60,000 (17.6 kw)
Natural Gas Orifice Left	#34 (2.819 mm)
Natural Gas Orifice Right	#50 (1.778 mm)
Propane Gas Orifice Left	#50 (1.778 mm)
Propane Gas Orifice Right	#1.25

Table 1 - Product Data Table

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

Note: The hanger requires 2" (5.1 cm) of countertop on each side and back to support the unit.

PARTS LIST

Item	Description
1.	Cover, burner grid
2.	Grid, porcelain cast iron or Grid, stainless steel rod
3.	Flame collimator (stir fry ring)
4.	Burner assembly, cast iron or Burner assembly, brass
5.	Spring air shutter (2)
6.	Air shutter (2)
7.	Orifices (2) (see table 1)
8.	Electrode kit w/ground wire
9.	Valve manifold
10.	Ignitor assembly
11.	Knobs, barbecue (2)
12.	Face, stainless steel w/mirror finish or Face, stainless steel w/o mirror finish or Face, black w/mirror finish or Face, black w/o mirror finish
13.	Drip tray assembly
14.	Gas connector assembly (2)

IMPORTANT

This Fire Magic oven and backburner are fully pre-assembled and tested at the factory.

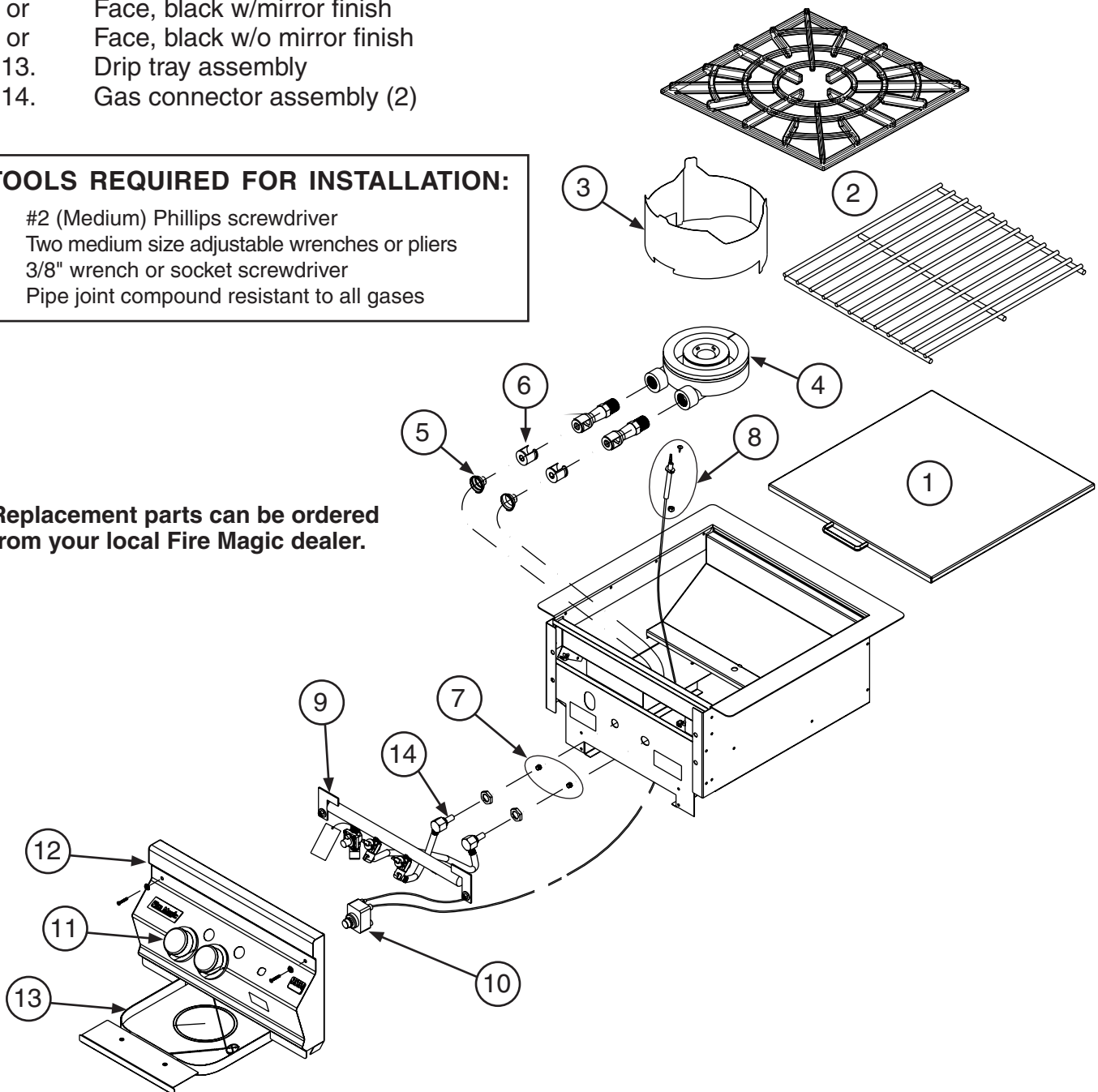
DO NOT attempt to remove the oven and backburner from the barbecue prior to or during installation or damage to the connecting gas line and ignitor wiring may occur.

The plastic straps that secure the oven to the barbecue unit must be removed and discarded prior to lighting.

TOOLS REQUIRED FOR INSTALLATION:

- #2 (Medium) Phillips screwdriver
- Two medium size adjustable wrenches or pliers
- 3/8" wrench or socket screwdriver
- Pipe joint compound resistant to all gases

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



PLANNING FOR INSTALLATION OF YOUR GOURMET POWER BURNER

WHERE TO INSTALL THE GOURMET POWER BURNER

THIS BARBECUE IS FOR OUTDOOR USE ONLY

WARNING

Built-in models must be installed in masonry or other type of fireproof enclosure. The unit is not insulated and therefore **BUILT-IN** models must be installed or placed 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 this unit under unprotected flammable surfaces. Do not install or use this appliance inside a building, garage, or any other enclosed area. It must not be used in or on recreational vehicles or boats.

This is a slide-in type unit designed to fit into open-front enclosures. Front panel (face) of the unit is removable for gas hookup, servicing and burner adjustment. Face must be removable after you install the unit.

Important: The hanger requires 2" (5.1 cm) of countertop on each side and back to support the unit.

Note: We recommend you build the enclosure for the power burner 6"-12" (15.2 cm- 30.5 cm) LOWER than your barbecue countertop. This will ensure a safer environment when using tall cooking pots like the turkey fryer, which can hold 40lbs of hot oil.

Note: This unit should be installed so that it can be removed at a later date if factory service is required. Any protrusion into the gourmet power burner enclosure may prevent the unit from sliding into place (see GAS SUPPLY PLUMBING REQUIREMENTS).

ENSURING PROPER COMBUSTION AIR AND COOLING AIR FLOW

You must maintain proper air flow for your Fire Magic gourmet power burner to perform as it was designed (Fig. 4-1). If airflow is blocked, overheating and poor combustion will result. Make sure not to block the 1" (2.5 cm) front air inlet along the bottom of the face or more than 75% of the support grid surface with pans or griddles.

Note: The 1" (2.5 cm) front air space allows access to the drip tray.

EXHAUST REMOVAL

If installed under a patio roof, the cooking grid area should be fully covered by a chimney and exhaust hood. An exhaust fan with a rating of up to 1000 CFM (472 liters per second) may be necessary to efficiently remove smoke and other cooking by-products from the covered area. Installation in fully enclosed patio areas is not recommended.

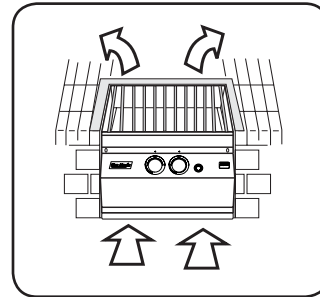


Fig. 4-1 - Ventilation Diagram

GAS PLUMBING REQUIREMENTS FOR YOUR SLIDE-IN GOURMET POWER BURNER

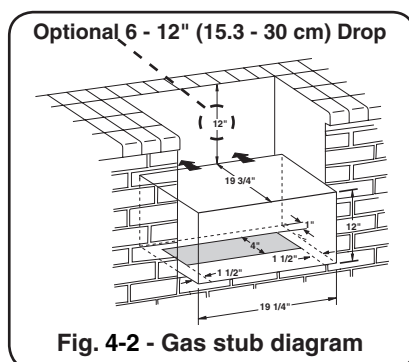
GAS SUPPLY PLUMBING REQUIREMENTS

Rigid 1/2" (1.3 cm) or 3/4" (.75 cm) black steel pipe, or local code approved pipe for temperatures up to 800°F (427°C), is required to conduct the gas supply into the enclosure opening for connection to the unit. **Do not use a rubber hose within the enclosure for the gourmet power burner.** Apply only joint compounds that are resistant to all gasses on all male pipe fittings. Make sure to tighten every joint securely.

The gas supply pipe should terminate below the gourmet power burner so final connection can be made with an approved flex connector.

Install the gas line stub at least 1 1/2" (3.8 cm) away from the side walls and 1" (2.54 cm) from the back wall, but within 5" (12.7 cm) of the back wall, as illustrated by the shaded area in Fig. 4-2.

Note: An external valve (with a removable key) in the gas line is necessary for safety when your gourmet power burner is not in use. It also provides for convenient maintenance.



You will need a C.S.A. approved stainless steel flex connector to bring the gas supply from the gas line stub to the regulator. A 1/2" (1.27 cm) x 36" (91.4 cm) or 24" (61 cm) flex connector with 1/2" (1.27 cm) flare to 1/2" (1.27 cm) pipe adapter on one end, and a 1/2" (1.27 cm) flare female fitting on the other end is suitable for most installations.

CAUTION: Use only stainless steel flex connectors that are C.S.A. listed. A rubber or plastic connector will rupture or leak, resulting in an explosion or serious injury if used inside the power burner enclosure.

GAS SUPPLY AND MANIFOLD PRESSURES

For **natural gas** - Normal 7" (17.8 cm) water column (w.c.), Minimum 3 1/2" (8.9 cm) w.c., Maximum 10 1/2" (26.7 cm) w.c.

For **propane gas** Normal 11" (27.9 cm) (w.c.), Minimum 8" (20.3 cm) (w.c.), Maximum 13" (33 cm).

GAS SUPPLY PRESSURE TESTING

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 1/2 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 1/2 psig (3.5 kpa).

SAFE USE & MAINTENANCE OF PROPANE GAS CYLINDERS

IMPORTANT FOR YOUR SAFETY

READ AND FOLLOW ALL WARNINGS PROVIDED WITH YOUR 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 AND CONNECTOR REQUIREMENTS AND SPECIFICATIONS

- Propane gas cylinders and valves must be maintained in good condition and must be replaced if there is visible damage to either the cylinder or valve.
- This barbecue, when used with a cylinder, should be connected to a standard 5 gallon (20lb.) 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. 5-1) 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 and CGA 1.6-M95-1995 with Addenda ANSI Z 21.58a -1998 and CGA 1.6a - M98.
- 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 your 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 must be used.

To disconnect: Turn the hand nut counter-clockwise until detached (Fig. 5-1).

Important: Before using the barbecue, and after each time the cylinder is removed and reattached, 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.

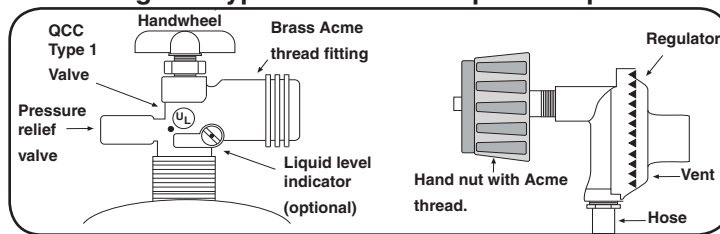
Carefully inspect the hose assembly each time before the gas is turned on. A cracked or frayed hose should be replaced immediately.

If the appliance is stored indoors, the cylinder must be disconnected and removed. **Cylinders must be stored out of doors and 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. 5-1 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 cylinder:

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 in. sq. (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.

INSTALLING YOUR FIRE MAGIC GOURMET POWER BURNER

Perform the following checks before installing your gourmet power burner:

CHECK FUEL ORIFICES FOR PROPER SIZE

1. Your Fire Magic gourmet power burner is equipped with fuel orifices for natural gas, unless otherwise indicated. To change the gas type, you must install different orifices to avoid hazardous overheating. (Refer to Table 1 for the proper orifice size)
2. Remove the support grid and flame collimator from your power burner.
3. If the gas supply has been connected, make sure the burner valves are in the OFF position. Then carefully pull the valve knobs from their stems. Use a Phillips screwdriver to turn the face fastener screws counter-clockwise to release the face and remove it from the gourmet power burner. 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 generator for the ignition system is attached to the inside of the face panel. The ignitor knob need not be detached, but the wires must be unplugged from the generator before the face is removed.

4. Check the orifice size by lifting the burner up and out of the locator hole and pulling it away from the orifices. The orifice size is stamped on the face. Be sure not to lose the air shutter or air shutter spring which may become detached when the burner is removed.

REATTACH THE FACE & IGNITOR WIRES

Pull the drip tray out far enough to support the face in the vertical position. Lean the face forward and plug the 2 wires into the terminals on the spark generator (Fig. 6-1). The wires can be plugged into either terminal.

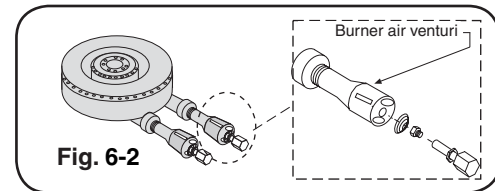


Important: Test the electrode for spark before securing the face to the frame. Place the face on the frame so the front lip of the face covers the lip on the frame.

1. Remove the rubber cap by depressing and turning the cap counter-clockwise.
2. The battery is now accessible for removal and replacement.
3. Make sure that the battery spring is reinstalled with the new battery and negative (-) end up.

POSITION THE BURNER FOR OPERATION

1. After checking orifice size install the air shutter spring and the air shutter over the orifice holder fitting, between the burner and the heat shield, in the order and position shown in Fig. 6-2.
2. Carefully place the burner stud back in the locator hole so that the brass orifice and orifice holder fittings project into the burner air venturi.



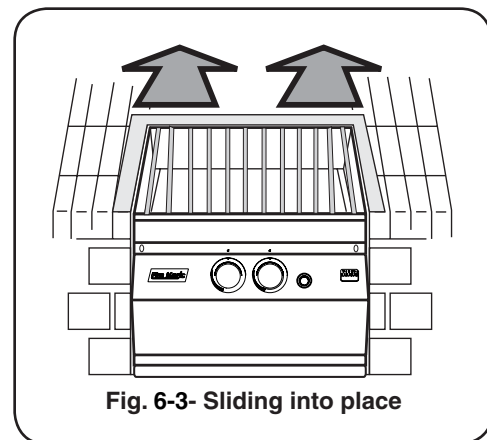
ELECTRICAL OUTLETS

Electrical outlets in the vicinity of this appliances must be properly grounded.

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

CONNECT THE GAS SUPPLY TO THE POWER BURNER

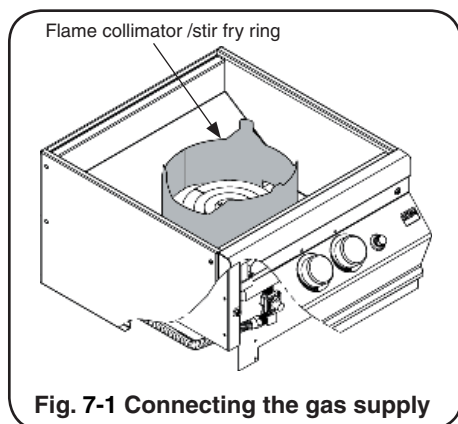
1. Make sure that your gas supply is turned OFF. Then connect the 1/2" pipe adapter fitting supplied with the stainless steel flex connector to the gas supply stub. Use pipe joint compound that is resistant to all gasses on the male pipe fitting and tighten securely. Do not use pipe joint compound on flare fittings.



2. Slide your gourmet power burner into place, making sure not to pinch or kink the gas connector (Fig. 6-3).

INSTALLING YOUR FIRE MAGIC GOURMET POWER BURNER (Cont.)

3. Bring the flex connector along the left side of the power burner to the front of the unit and the regulator inlet flare fitting. Use the connector support bracket to hold the flex connector up away from the drip tray and keep front vent clear (Fig. 7-1).



4. Connect the flex connector to the flare fitting on the regulator. Support the regulator 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.
5. Make sure the gourmet power burner valves are 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.

WARNING: Never use a match or open flame to test for leaks.

6. Refer to the ADJUST THE AIR SHUTTER instructions and LIGHTING INSTRUCTIONS of this manual before replacing gourmet power burner face and knobs.

INSTALL THE FLAME COLLIMATOR

1. Place the flame collimator over the burner with the tabs and cutouts resting on the inner shell, as shown in Fig. 7-2. Flex the front of the collimator towards the burner until the cut outs fit down around the ignitor support. This will lock your collimator into place. The flame collimator acts as a barrier for windy conditions and creates higher BTU concentration to the support grid.
2. When using a wok for stir fry cooking, remove the grid and the wok will be supported by the collimator.

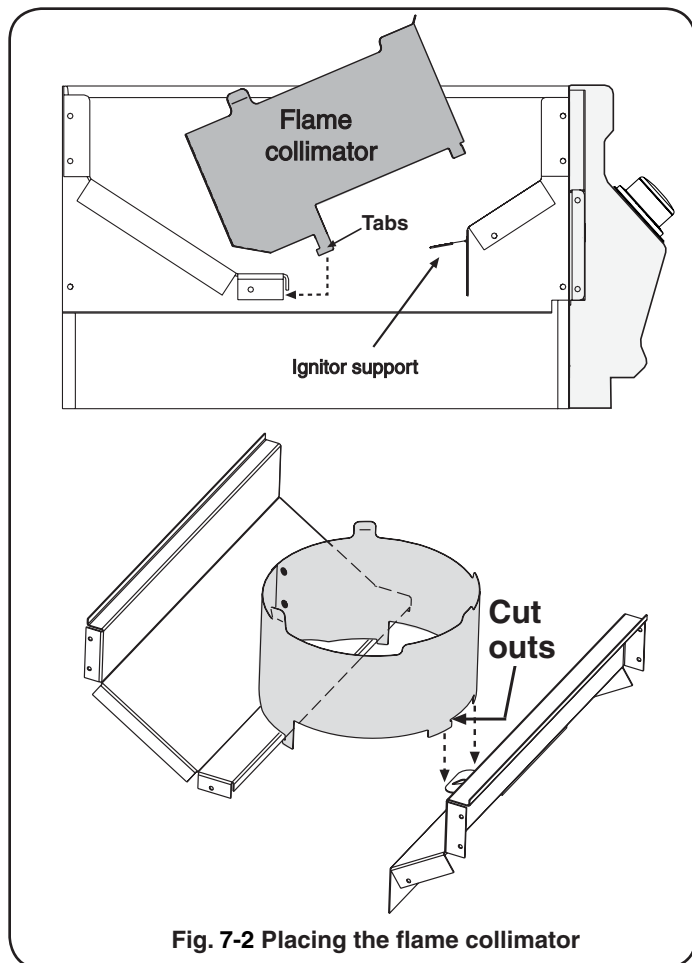
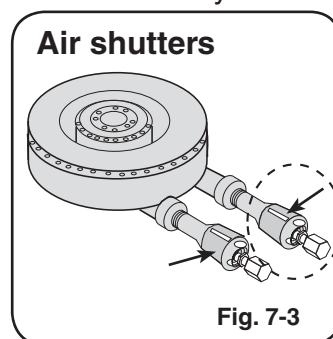


Fig. 7-2 Placing the flame collimator

ADJUST THE AIR SHUTTER

Power burner air shutter adjustment is located on dual necks of the power burner where they connect with the gas manifold and orifices, as show in Fig. 7-3.

CAUTION: DO NOT handle a hot burner with bare hands.



To adjust the air shutters:

1. Remove the grill and collimator.
2. Lift the back of the burner upward so that the pin in the bottom back clears the hole in the burner rest.
3. Move the burner back away from the front of the barbecue while continuing to lift the back upward so that it clears the rear firewall.
4. Turn the shutter to the desired opening size and replace the burner to test the effect on the flame (see LIGHTING INSTRUCTIONS).

Burner flames should be blue with yellow tips.

LIGHTING (IGNITION) INSTRUCTIONS

Read entire instruction 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,

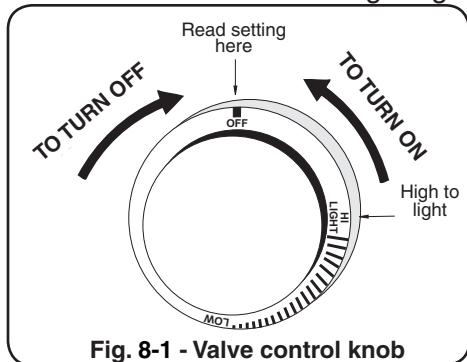


Fig. 8-1 - Valve control knob

DO NOT turn on the gas to more than one burner at a time.

When lighting the power burner always light the outer burner first.

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.)

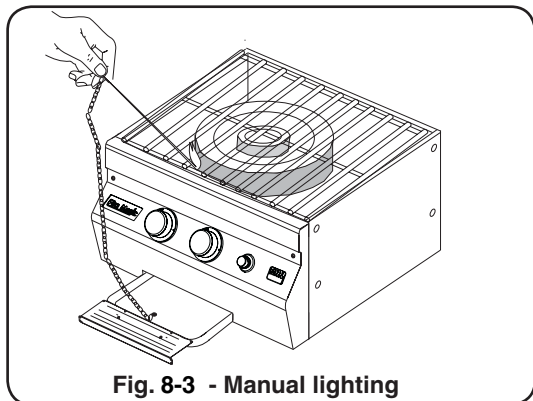


Fig. 8-3 - Manual lighting

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

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.

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 back burner. For sideburners, hold the flame against the burner.

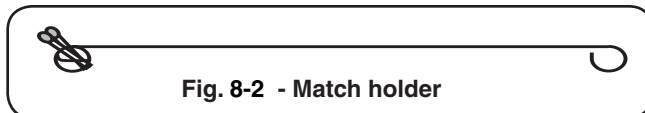


Fig. 8-2 - Match holder

3. While holding the match or lighter flame next to the burner, depress the appropriate burner control knob and turn it counter-clockwise to the **HI LIGHT** position. When the burner lights, remove the lighter or match.
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.

SHUTTING OFF THE GRILL

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

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

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.

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 THE CORRECT ORIFICES ARE INSTALLED, OR IF AN ORIFICE CHANGE IS NECESSARY, REFER TO THE FOLLOWING INSTRUCTIONS.

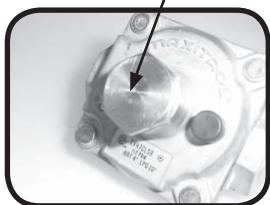
CAUTION: Make sure the barbecue is at a safe temperature and isolated from gas and electrical supplies before beginning the tasks outlined below.

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.

For your safety, exercise caution, and make sure you have adequate hand protection, such as gloves, when handling removable sheet metal parts of the barbecue.

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 gases. 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.

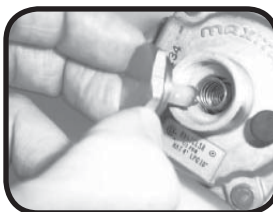
Read gas
type here



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 BEFORE THE BARBECUE. SEE GAS SUPPLY REQUIREMENTS SECTION FOR PROPER GAS SUPPLY PRESSURE.

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REPLACING THE IGNITOR BATTERY

1. Remove the ignitor cover by turning it counter-clockwise.



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 inner lip.
 3. Turn the cap over and slide the inner plastic sleeve into the cap.



TROUBLESHOOTING

If you have trouble with your 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) 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.

Table 3 - Troubleshooting

*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 your 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 parts) are warranted for 3 years from the date of purchase of your Fire Magic barbecue.

Fire Magic ignition systems and barbecues 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: _____

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