

Fire Magic®

The Ultimate Barbecue

SEARING STATION SLIDE-IN 3287-1(P)

INSTALLATION AND OPERATING INSTRUCTIONS

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



SAFETY WARNINGS & CODES

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

⚠ 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 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 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).

⚠ 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.

Certified to ANSI: Z21.58-2005



Fire Magic®

The Ultimate Barbecue

BRÛLEUR DESSÉCHANT SLIDE-IN 3287-1(P)

INSTALLATION ET CONSIGNES D'UTILISATION



INSTALLATEUR : Laissez ces instructions avec le consommateur.

CONSOMMATEUR : Maintenez pour la future référence.

AVERTISSEMENTS ET CODES DE SÛRETÉ

IMPORTANT: LISEZ CES INSTRUCTIONS SOIGNEUSEMENT AVANT DE COMMENCER L'INSTALLATION

⚠ DANGER:

S'il y a une odeur de gaz:

1. Coupez l'admission de gaz de l'appareil.
2. Éteindre toute flamme nue.
3. Ouvrir le couvercle.
4. Si l'odeur persiste, gardez loin de l'appareil, et appelez immédiatement le fournisseur de gaz ou le service d'incendie.

⚠ AVERTISSEMENT:

1. Ne pas entreposer ni utiliser de l'essence ni d'autres vapeurs ou liquides inflammables dans le voisinage de l'appareil, ni de proximité de tout autre appareil.
2. Une bouteille de propane qui n'est pas raccordée en vue de son utilisation, ne doit pas être entreposée dans le voisinage de cet appareil ou de tout autre appareil.

CONDITIONS DE CODE ET D'APPROVISIONNEMENT:

Ce barbecue doit être installé selon des codes et des ordonnances locaux, ou, en l'absence des codes locaux, avec l'un ou l'autre le plus défunt code national de gaz de carburant (norme ANSI Z223.1/NFPA 54), et stockage de gaz naturel et de propane et manipulation du code d'installation (CSA-B149.1).

Cet appareil et ses différents robinets d'isolement doivent être démontés du système sifflant d'offre de gaz en examinant le système aux pressions au-dessus du 1/2 psig (kPa 3.5).

Cet appareil doit être isolé dans le système sifflant d'offre de gaz par fermeture ses différents robinets d'isolement manuels pendant tous les essais sous pression du circuit d'alimentation de gaz aux pressions jusques et y compris le 1/2 psig (kPa 3.5).

AVERTISSEMENT

L'installation inexacte, l'ajustement, le changement, le service ou l'entretien peuvent causer des dommages ou des dégâts matériels. Référez-vous à ce manuel. Pour l'aide ou l'information additionnelle consultez un installateur qualifié et professionnel, l'agence de service, ou le fournisseur de gaz.

Toutes les sorties électriques à proximité du barbecue doivent être correctement fondues selon des codes locaux ou, en l'absence des codes locaux, avec le code électrique national, ANSI/NFPA 70, ou le code électrique canadien, CSA C22.1, qui est jamais applicable.

Gardez tout cordon d'alimentation électrique et tuyau d'alimentation en combustible à l'écart des surfaces chauffées.

Certified to ANSI: Z21.58-2005



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

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CAUTION

Do not strike or scrape the ceramic portion of the burner with hard tools, as the material may crack, chip, or break. Prevent any grease, water, or other foreign material from getting into the ceramic portion of the burner, especially when it is cold. Always wait for the burner to heat up to a well-distributed red glow before placing food on the cooking grid above it. When the burner is hot, it will vaporize small amounts of grease that drip on it. Always cover the burner when not in use. Keeping the ceramic portion of the burner free of foreign substances will allow the gas to circulate and burn over the entire heating surface, allowing for powerful and even cooking over the life of the burner.

PRODUCT DATA TABLE

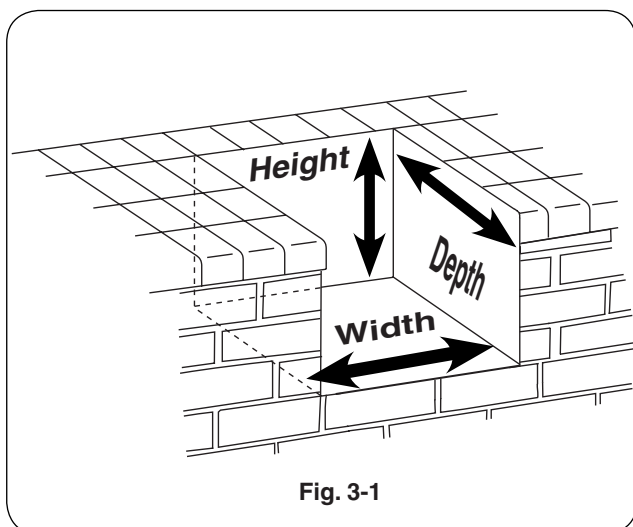


Fig. 3-1

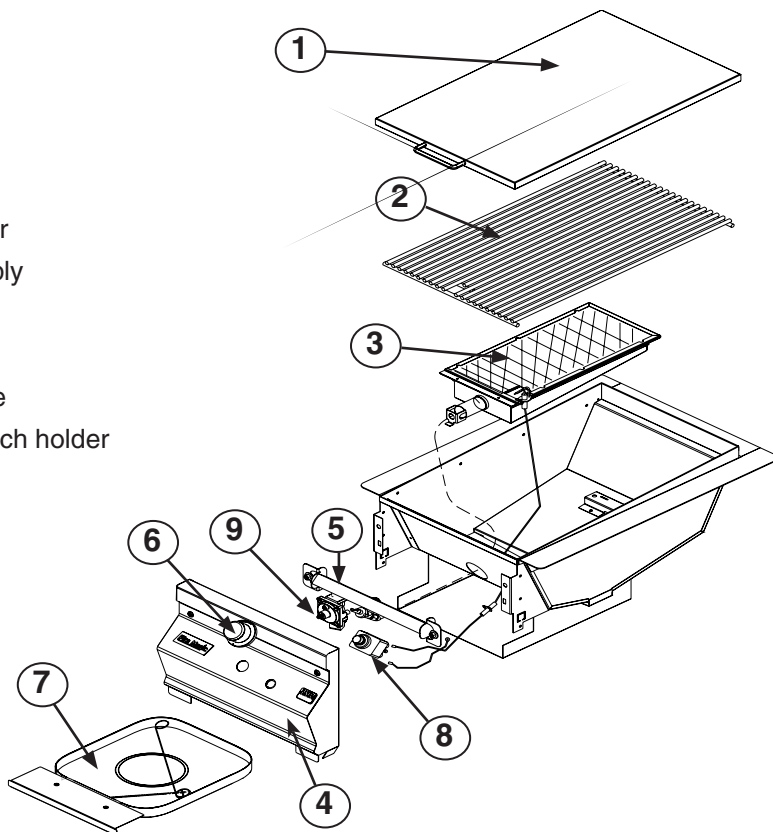
Specification	Value
Counter opening height*	12" (30.5 cm)
Counter opening width*	15" (39.4 cm)
Counter opening depth*	23-3/4" (59 cm)
Main burner	
BTU per burner	24,400 (7.2 kw)
Natural-gas orifice	#45 (2.083 mm)
Propane-gas orifice	#55 (1.321 mm)

Table 1 - Product data table

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

PARTS LIST

ITEM NO.	PART NO.	DESCRIPTION
1.	3279-07	Cover
2.	3550	Porcelain cast-iron grid
or	3550-S	Stainless-steel grid
3.	3049	Burner assembly with ignitor
4.	23279-06	Stainless-steel face assembly
or	23274-04	Black face assembly
5.	3279-20	Valve manifold Assembly
6.	3016	Knob, Fire Magic® barbecue
7.	3083	Drip tray assembly with match holder
8.	3199-32	Two-prong ignitor
9.	PR-4	Regulator



PLANNING FOR INSTALLATION OF THE SEARING STATION

WHERE TO INSTALL THE SEARING STATION

FOR OUTDOOR USE ONLY

WARNING: Built-in models must be installed in masonry or some other type of fireproof enclosure. The unit is not insulated and therefore **MUST** be installed with 18" 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 covered or 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. The front panel (face) of the unit is removable for gas hookup, servicing, and conversion. The face must remain removable after the unit is installed.

Installer 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 searing station enclosure may prevent the unit from sliding into place (see GAS-SUPPLY PLUMBING REQUIREMENTS section).

ENSURING PROPER COMBUSTION AIR AND COOLING AIRFLOW

You must maintain proper airflow for the Fire-Magic® Searing Station 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" 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" front air space allows access to the drip tray.

When using propane gas, take **EXTREME CAUTION** to ensure ample ventilation of gas vapor. Propane-gas vapor is invisible and heavier than air. A **DANGEROUS EXPLOSION** could occur, resulting in **SERIOUS INJURY OR LOSS OF LIFE**, if propane gas is allowed to accumulate and is then ignited.

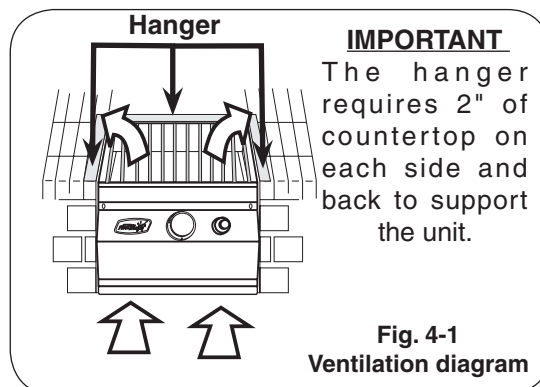


Fig. 4-1
Ventilation diagram

INSTALLATION

GAS-SUPPLY PLUMBING REQUIREMENTS

Rigid 1/2" 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" below the countertop.

Note: Any protrusion into the enclosure higher than 4" below 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" water column, minimum 5", maximum 10-1/2". For propane gas: Normal 11" water column, minimum 8", maximum 13". A REGULATOR MUST BE PROVIDED AT THE GAS SOURCE FOR USE WITH PROPANE GAS.

CHECKING FUEL AND ORIFICES

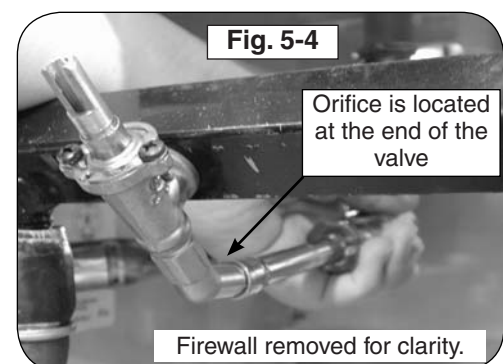
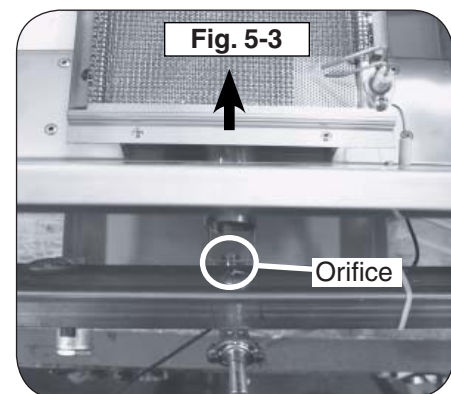
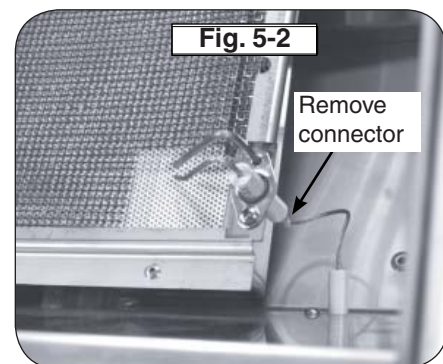
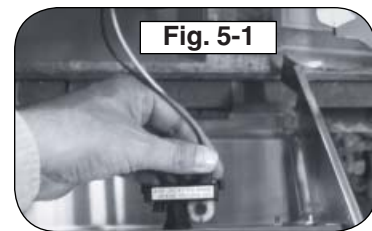
The Fire Magic® Searing Station is equipped with orifices for natural gas unless otherwise indicated. For propane gas, smaller orifices must be installed to avoid hazardous overheating. The orifice size for **natural gas** is #49 (drill size). For **propane gas**, the orifice size is #56. Check the orifice size by following the instructions below. The drill size is stamped on the orifice. If the number is not visible, you may have to remove the orifice (as detailed below) to read the number stamped on the side of the orifice.

When converting the unit, follow the steps below:

1. Remove the Searing Station lid and lift off the cooking grid.
2. Remove the control knob and face screws first, and then carefully lift away the face. Detach the wires from the ignitor (Fig. 5-1). This allows access to the regulator (see next page).
3. Pull the wire from the bottom of the electrode attached to the burner (Fig. 5-2) and carefully lift the burner up, allowing the tabs to clear the slots in the rear burner rest. Pull the gas-supply tube away from the orifice (see Fig. 4-3) located inside the circular opening in the front firewall of the barbecue.
4. Using a 3/8" socket, remove the orifice from the orifice holder (see Fig. 5-4) and check the number stamped on the face.
5. If an orifice change is necessary, replace the orifice with the correct-sized one.
6. Replace the gas-supply tube over the orifice, aligning the burner over the electrode, taking care not to detach it from the wire.

Note: The regulator is located behind the face. For conversion, see CONVERTING THE SEARING STATION REGULATOR before replacing the face.

7. Replace the burner retaining clip (underneath burner), burner top, cooking grid, and lid. Replace the face, ignitor wires, and control knob.



INSTALLATION (Cont.)

CONVERTING THE SEARING STATION REGULATOR

1. Unscrew and remove the cap from the regulator, extracting the converter (Fig. 6-2).
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); see Fig. 6-3.
3. Turn the converter around and replace it carefully into the center of the cap (it will snap into place). Check that you can read (at the bottom of the stalk) the gas type the unit is set to use (Fig. 6-4).
4. Replace the unit into the regulator and screw down until snug. Do not over-tighten.

Barbecue regulator.
Note the cap on top

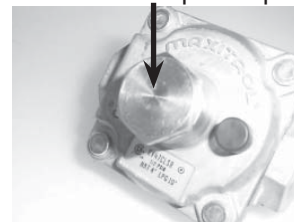


Fig. 6-2

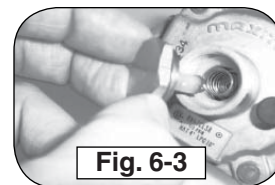


Fig. 6-3

CONNECTING THE GAS SUPPLY TO THE SEARING STATION

1. The burner manifold has a 1/2" 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 Searing Station manifold. A 1/2" x 24" or 36" flex connector is suitable for most installations.

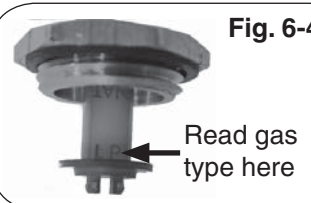
CAUTION: Use only a C.S.A.-listed stainless-steel flex connector. Do not use a rubber hose or plastic hose within the enclosure for the Searing Station; it will leak, resulting in an explosion and/or serious injury.

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 the 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 Searing Station manifold elbow flare fitting. Be sure to tighten securely. Use a second wrench to support the manifold to avoid damaging the manifold.
5. Lower the unit into the enclosure and replace the face (see steps 6 and 7 on previous page.)

Fig. 6-4



LEAK TESTING

Carefully turn on the gas supply, ignite the Searing Station, and leak test at all connections with a soapy water solution (equal parts liquid detergent and water). If bubbles appear, a leak is present. Turn off gas and tighten connections, turn on gas and repeat leak test. Repeat until no leaks are detected. **Never use a flame to test for leaks.**

GENERAL INFORMATION

SAFETY TIPS IN USING THE SEARING STATION

Each time you use the Searing Station, 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 airflow around the burner.
3. When using propane gas, ensure that:
 - a. The special ventilation openings in the enclosure are kept free and clear of debris.
 - b. If connected to a propane cylinder, inspect the rubber hose attached to the regulator before each use.
 - c. Propane cylinder, regulator, and hose are installed in a location not subject to heating above 125°F (51° C).
4. Flame is burning evenly and steadily across the burner (mostly blue with yellow tipping).

Important: Do not operate the Searing Station with the cover closed.

CARE AND CLEANING

The Searing Station surface is self-cleaning when at full temperature. Avoid the use of cleaners or abrasives.

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

FLAME PATTERN



SEARING STATION FLAME PATTERN

A layer of flame may just be visible above the ceramic grid of the searing station burner especially around the edges. The flame will initially appear mostly blue with perhaps a few yellow flashes. Soon the red glow of the ceramic will be the primarily visible color of the burner top. Though there may be small areas of lesser or greater intensity, the overall red color will become fairly even after about three to five minutes.

UTILISATION SÛRE ET ENTRETIEN DES CYLINDRES DE GAZ DE PROPANE

IMPORTANT POUR VOTRE SÛRETÉ

LISEZ ET SUIVEZ TOUS LES AVERTISSEMENTS ÉQUIPÉS DE VOTRE CYLINDRE DE GAZ DE PROPANE.

En actionnant cet appareil avec un cylindre de gaz de propane ON DOIT observer ces instructions et avertissements.

LE MANQUE DE FAIRE AINSI PEUT AVOIR COMME CONSÉQUENCE UNE INCENDIE OU UNE EXPLOSION SÉRIEUSE.

CYLINDRE ET CONDITIONS ET CARACTÉRISTIQUES DE CONNECTEUR

- Des cylindres et les valves de gaz de propane doivent être maintenus en bon état et doivent être remplacés s'il y a des dommages évidents au cylindre ou à la valve.
- Ce barbecue, une fois utilisé avec un cylindre, devrait être relié à un gallon de la norme 5 (20lb.) cylindre de gaz de propane équipé d'un OPD (remplissez au-dessus du niveau le dispositif d'empêchement). L'OPD a été exigé sur tous les cylindres vendus depuis octobre 1.1998 pour empêcher le remplissage excessif.
- Les dimensions de cylindre devraient être approximativement 12"(30.5cm) de diamètre et 18" (45.7cm) hauts. Des cylindres doivent être construits et marqués selon les caractéristiques pour des cylindres de gaz de propane du département des ETATS-UNIS du transport (D.O.T.) ou le niveau national du Canada, du CAN/CSA-B339, des cylindres, des sphères et des tubes pour le transport des marchandises dangereuses.
- Le cylindre doit inclure un collier pour protéger la valve de cylindre et le circuit d'alimentation de cylindre doit être assuré le retrait de vapeur.
- Le régulateur de pression et l'ensemble de tuyau utilisé doivent assortir les spécifications pour le type I par ANSI Z 21.58-2005/CGA 1.6-2005 (voir la figue. -1).
- La valve de cylindre de gaz de propane doit être équipée d'un dispositif d'accouplement de raccordement de cylindre, décrit comme type I dans la norme définie dans le e. de paragraphe ci-dessus. Ce dispositif est généralement décrit comme coupleur rapide de fil de point culminant.
- Si votre cylindre de gaz de propane vient avec une prise de la poussière, placez le bouchon anti-poussière sur la sortie de valve de cylindre toutes les fois que le cylindre n'est pas en service.

OPÉRATION DE COUPLEUR RAPIDE

Pour relier le régulateur/hose à l'ajustage de précision de valve de cylindre de gaz de propane: Serrez l'écrou de main sur le régulateur au-dessus de l'ajustage de précision de fil de point culminant sur la valve de cylindre. Tournez l'écrou de

main dans le sens des aiguilles d'une montre pour engager les fils et pour serrer jusqu'à ce que douillettement. L'utilisation des pinces ou de la clé ne devrait pas être nécessaire. Seulement le propane marqué par cylindres doit être employé.

Pour débrancher: Tournez l'écrou de main dans le sens contraire des aiguilles d'une montre jusqu'à isolé (fig. 8-1).

Important: Avant d'employer le barbecue, et ensuite chaque fois que le cylindre est enlevé et rattaché, examinez tous les raccordements pour déceler les fuites. Arrêtez les valves de barbecue et ouvrez la valve principale de cylindre, puis vérifiez les raccordements avec de l'eau savonneuse. Réparez toutes les fuites avant d'allumer le barbecue.

ATTENTION: Tournez toujours la valve principale de cylindre de propane au loin après chaque utilisation, et avant de déplacer le barbecue et le cylindre, ou débrancher l'accouplement. Cette valve doit rester fermée et le cylindre a débranché alors que l'appareil n'est pas en service, quoique l'écoulement de gaz soit arrêté par un dispositif de sûreté quand le coupleur est débranché.

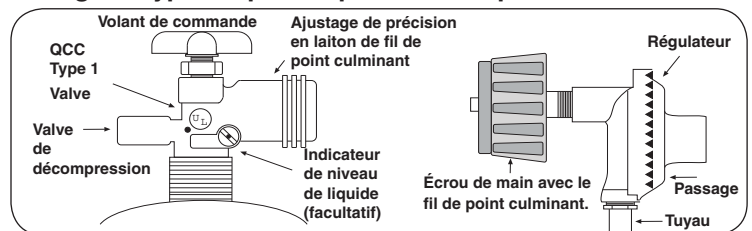
Inspectez soigneusement l'ensemble de tuyau chaque fois avant que le gaz soit allumé. Un tuyau criqué ou frangé devrait être remplacé immédiatement.

Si l'appareil est stocké à l'intérieur, le cylindre doit être débranché et enlevé. Des cylindres doivent être stockés hors des portes, hors de l'extension des enfants, et ne doivent pas être stockés dans un bâtiment, le garage, ou n'importe quel autre secteur inclus.

POUR VOTRE SÛRETÉ

- Ne stockez pas un cylindre de gaz disponible de propane dessous ou ne vous approchez pas de cet appareil.
- Ne remplissez jamais cylindre au delà de 80 pour cent de plein.
- SI L'INFORMATION DANS "A" ET "B" N'EST PAS SUIVIE EXACTEMENT, UN FEU CAUSANT LA MORT OU DES DOMMAGES SÉRIEUX PEUT SE PRODUIRE.

Fig. 8-1 type coupleur rapide de fil de point culminant d'I



CLÔTURES DE CYLINDRE DE PROPANE

POUR VOTRE SÛRETÉ, vous devez fournir les ouvertures suivantes ci-dessous pour le drainage, l'air de recharge, et la ventilation en travers de n'importe quelle zone de stockage exposée à la fuite possible des raccordements de gaz, du barbecue, ou du cylindre de propane:

Un côté de la clôture de cylindre de gaz a laissé complètement ouvert de extérieur OU en fournissant quatre (4) ouvertures de ventilation. Deux ouvertures doivent être au niveau de valve de cylindre (approximativement 16" (40.6 centimètres) au-dessus du plancher) et sur les murs opposés de la clôture. Deux ouvertures supplémentaires doivent être au niveau de plancher des côtés opposés de la clôture. Les ouvertures de niveau de plancher doivent commencer au plancher et se prolongeront pas plus haut que 5"(12.7 centimètre) au-dessus du plancher. Chaque ouverture doit avoir un minimum de 10 pouces carrés (64.5 cm²) du secteur libre. Pour réaliser la ventilation appropriée, vous pouvez forer une série de trous, omettez le coulis des joints de maçonnerie, ou remplacez une brique avec un écran de tissu de matériel. Si le plancher dans le coffret est augmenté et l'espace sous le coffret est ouvert d'extérieur, les ouvertures inférieures de ventilation peuvent être dans le plancher.

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" (30.5 cm) in diameter and 18" (45.7 cm) 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 used must match the specification for Type I by *ANSI Z 21.58-2005/CGA 1.6-2005* (see Fig. 9-1).
- 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.

PROPANE CYLINDER ENCLOSURES

FOR YOUR SAFETY, you must provide the openings listed 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 (2) 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 (2) 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.

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. 9-1).

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.

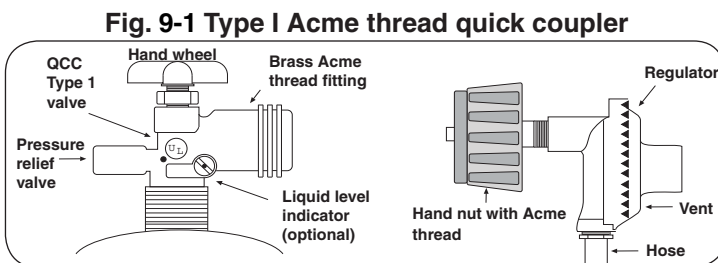
CAUTION: Always turn the propane cylinder main valve off after each use, and before moving the barbecue and cylinder or disconnecting the coupling. This valve must remain closed and the cylinder disconnected while the appliance is not in use, even though the gas flow is stopped by a safety feature when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



ALLUMER DES INSTRUCTIONS (D'ALLUMAGE)

Lisez l'instruction entière avant que s'allumant et suivez ces instructions chaque fois vous lumière le barbecue.

ÉCLAIRAGE ÉLECTRONIQUE

1. Enlevez la couverture du brûleur
2. Tournez le bouton de commande à la position de repos.
3. Allumez le gaz à sa source.

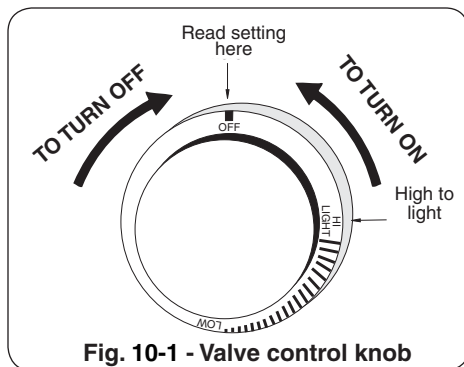


Fig. 10-1 - Valve control knob

ATTENTION: Si les brûleurs ne s'allument pas dans 5 secondes, enfoncez le bouton de commande et tournez le bouton à AU LOIN. ATTENDEZ 5 MINUTES avant de répéter l'étape 5. Si vous sentez le gaz suivez les instructions sur la couverture de ce manuel. Si les brûleurs ne s'allument toujours pas après que plusieurs tentatives, se rapportent aux instructions pour l'ÉCLAIRAGE MANUEL.

4. Enfoncez le bouton de commande et tournez-le dans la position LÉGÈRE de HI, puis appuyez sur le bouton d'allumage. Une fois que le brûleur s'allume, libérez le bouton d'allumage.

POUR LE PROPANE SEULEMENT

Les réservoirs de propane sont équipés d'un dispositif d'arrêt de sûreté qui peut ne pas causer le bas ou aucun gaz pressure/flame aux brûleurs si le fonctionnement et allumer des instructions ne sont pas suivis exactement (voir la note importante dans la section de dépannage pour plus de détails.)

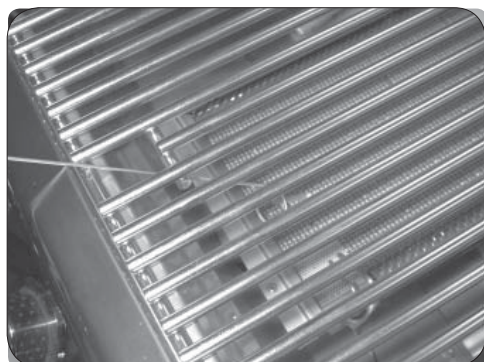


Fig. 10-3 - Éclairage manuel

RAPPEL-VOUS: POUR L'ÉCLAIRAGE MANUEL SÛR, PLACEZ Un ALLUMEUR BRÛLANT D'ALLUMETTE OU De BUTANE PRÈS Du BRÛLEUR - ALLUMEZ ALORS Le GAZ (voyez Fig. 10-3).

ÉCLAIRAGE MANUEL

ATTENTION: Attendez toujours 5 minutes le gaz à l'espace libre après que n'importe quelle tentative non réussie d'éclairage.

1. Suivez les étapes 1 à 4 (à gauche).
2. Insérez un allumeur brûlant de butane de long-baril, une allumette brûlante de long-tige, ou une allumette brûlante tenue par un support de prolongation de fil (Fig. 10-2) par les grilles à cuire au brûleur (Fig. 10-3). Pour des backburners, tenez la flamme contre le matériel perforé du brûleur arrière. Pour des sideburners, tenez la flamme contre le brûleur.
3. Tout en tenant l'allumette ou la flamme plus légère à côté du brûleur, enfoncez le bouton de commande approprié



Fig. 10-2 - Support d'allumette

de brûleur et tournez-le dans le sens contraire des aiguilles d'une montre dans la position LÉGÈRE de HI. Quand les lumières de brûleur, enlèvent l'allumeur ou s'assortissent.

4. Si le brûleur ne s'allume pas, enfoncez **immédiatement** le bouton et tournez le bouton de commande de brûleur à AU LOIN. ATTENDEZ 5 MINUTES avant de répéter les étapes 2 à 4 des INSTRUCTIONS MANUELLES d'ÉCLAIRAGE.

COUPER LE GRIL

Pour couper le gril, enfoncez le bouton de commande de valve et tournez-le dans le sens des aiguilles d'une montre à la position de repos. Fermez toujours la valve à l'offre de gaz après chaque utilisation.

AJUSTEMENT DE LA FLAMME

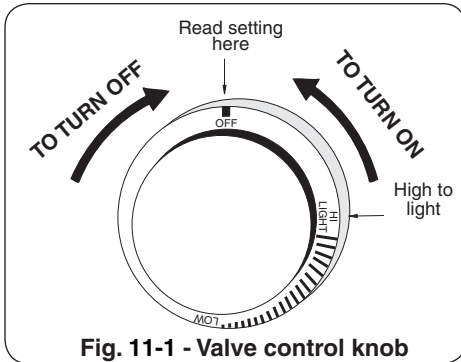
Le bouton de commande pour un brûleur desséchant doit être laissé dans la position LÉGÈRE de HI si en fonction et être tourné complètement à AU LOIN une fois fait. Le brûleur desséchant est conçu pour fonctionner efficacement seulement sur l'arrangement élevé. Ne placez jamais le brûleur desséchant à un bas arrangement comme ceci peut endommager le brûleur.

LIGHTING (IGNITION) INSTRUCTIONS

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

ELECTRONIC LIGHTING

1. Remove the cover.
2. Turn the control knob to the **OFF** position.
3. Turn on the gas at its source.



CAUTION: If the burners do not light within five seconds, depress the control knob and turn the knob to **OFF**. **WAIT FIVE 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 and turn it to the **HI LIGHT** position, then press the ignition button. Once the burner lights, release the ignition button.

FOR PROPANE ONLY

Propane tanks are equipped with a safety shutdown 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.)

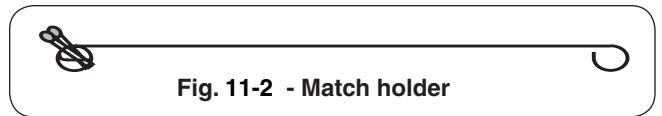
ADJUSTING THE FLAME

The control knob for the Searing Station burner must be left in the **HI LIGHT** position when in operation and turned completely to **OFF** when done. The searing burner is designed to operate effectively only on the high setting. Never set the searing burner to a low setting, as this can damage the burner.

MANUAL LIGHTING

CAUTION: Always wait five 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. 11-2) through the cooking grids to the burner (Fig. 11-3). 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.



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

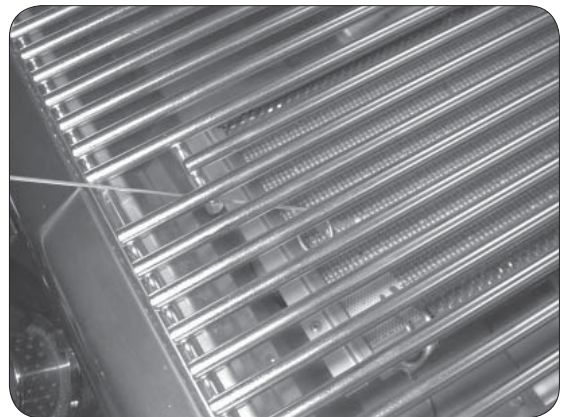


Fig. 11-3 - Manual lighting

REMEMBER: FOR SAFE MANUAL LIGHTING, PLACE A BURNING MATCH OR BUTANE LIGHTER BESIDE THE BURNER - **THEN TURN ON THE GAS** (see Fig. 11-3).

SHUTTING OFF THE GRILL

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

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

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 three (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 (1) 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 that 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: _____