

Fire Magic®

The Ultimate Barbecue

SINGLE SIDEBURNER

Natural Gas or Propane Gas



SINGLE SIDEBURNER SLIDE-IN

Model #'s 3279-1, 3279-2, 3274-1, 3274-2

INSTALLER: Please leave these instructions with the consumer. **CONSUMER:** Retain for future reference.

INSTALLATION AND OPERATING INSTRUCTIONS

⚠ 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)*, *CAN/CGA-B149.1 (Natural Gas Installation Code)*, or *CAN/CGA-B149.2 (Propane Installation Code)*.

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 qualified, professional installer, service agency, or the gas supplier.

Certified to ANSI: Z21.58

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.

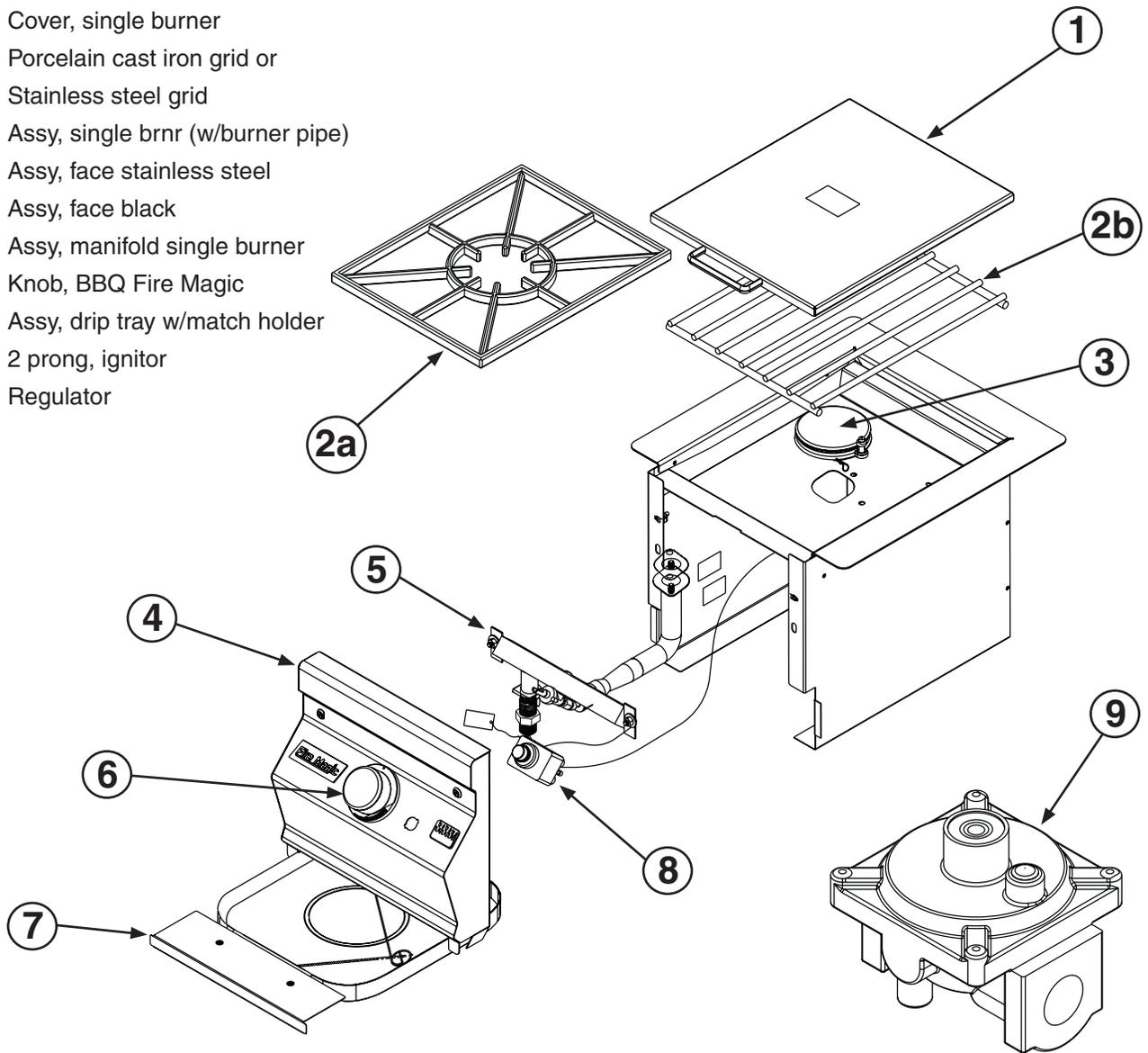
Keep all electrical supply cords and fuel supply hoses away from any heated surface.



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

SINGLE SIDEBURNER PARTS LIST

- | Item No. | Description (Qty.) |
|----------|-----------------------------------|
| 1. | Cover, single burner |
| 2a. | Porcelain cast iron grid or |
| 2b. | Stainless steel grid |
| 3. | Assy, single brnr (w/burner pipe) |
| 4a. | Assy, face stainless steel |
| 4b. | Assy, face black |
| 5. | Assy, manifold single burner |
| 6. | Knob, BBQ Fire Magic |
| 7. | Assy, drip tray w/match holder |
| 8. | 2 prong, ignitor |
| 9. | Regulator |



PRODUCT DATA TABLE

Specification	Value
Counter Opening Height*	12" (30.5 cm)
Counter Opening Width*	12 1/2"
Counter Opening Depth*	15 1/4"
Gourmet Power Burner	
BTU per burner	15,000 BTU
Natural Gas Orifice	#49
Propane Gas Orifice	#56

Table 1 - Product data table

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

WHERE TO INSTALL YOUR SINGLE SIDEBURNER FOR OUTDOOR USE ONLY.

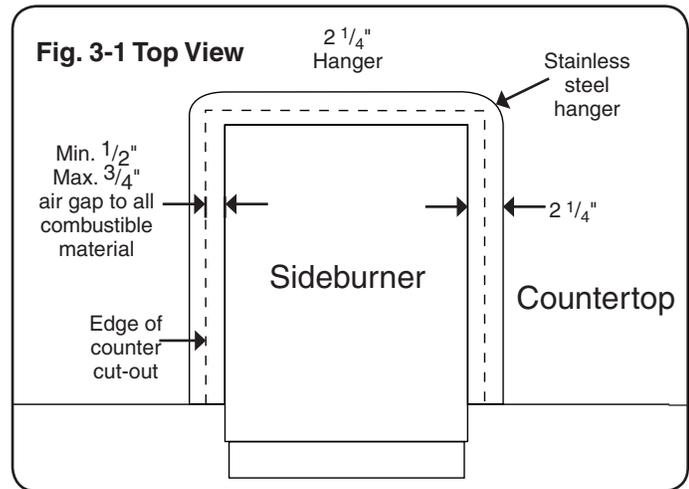
Do not install this unit under unprotected flammable surfaces. Do not install or use this appliance inside a building, garage, or any other covered area. It must not be used in or on recreational vehicles or boats.

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 burner adjustment. The face must be removable after you install the unit.

IMPORTANT: This unit should be installed so that it can be removed at a later date if factory service is required. Any protrusion into the single sideburner enclosure may prevent the unit from sliding into place (see GAS SUPPLY PLUMBING REQUIREMENTS, on page 4).

ELECTRICAL OUTLETS
Electrical outlets in the vicinity of this appliance must be properly grounded and GFI equipped.

Important: This unit may be installed into combustible framing (wood, for instance) provided there is a minimum of a 1/2" airspace between the sides of the barbecue and any combustible material. This hanger requires 1 1/2" of countertop on each side and back to support the unit.



ENSURING PROPER COMBUSTION AIR AND COOLING AIR FLOW

You must maintain proper air flow for your Fire Magic single sideburner to perform as it was designed (Fig. 3-1). 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.

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 1000 CFM or more may be necessary to efficiently remove smoke and other cooking by-products from the covered area. Installation in a fully enclosed patio area is not recommended.

Installer and User Note:

Keep electrical supply cords away from all heated surfaces.

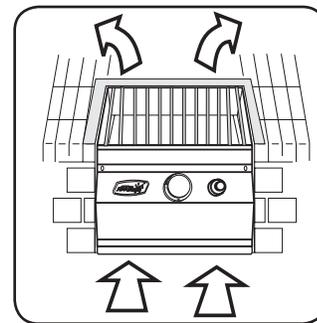
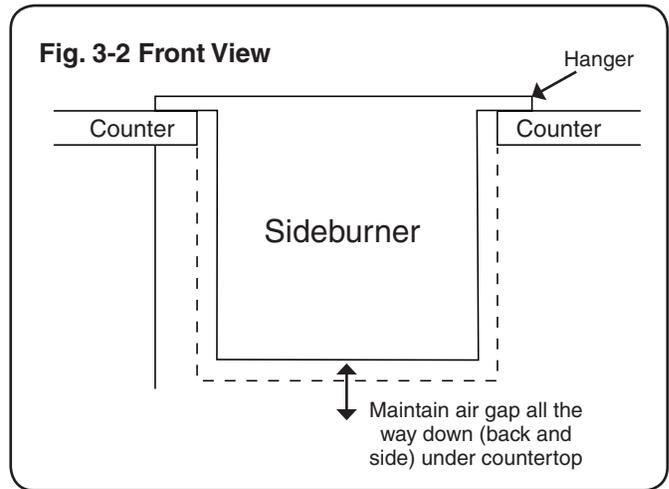


Fig. 3-1
Ventilation diagram



GAS SUPPLY PLUMBING REQUIREMENTS

1. CHECKING FUEL AND PROPER ORIFICES

Fire Magic barbecues are equipped with orifices for natural gas, unless otherwise indicated. For use with propane gas, smaller orifices must be installed to avoid hazardous overheating. Please refer to Table 1 for the correct orifice size. 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.

IF YOU ARE NOT SURE YOU HAVE THE CORRECT SIDEBURNER ORIFICE SIZE (OR WISH TO CHANGE THE ORIFICE), FOLLOW THE STEPS BELOW.

CAUTION: IF THE BURNER HAS BEEN IN USE, WAIT UNTIL THE BURNER AND ITS COMPONENTS ARE COOL TO THE TOUCH.

- a. Remove sideburner lid and lift off cooking grid.
- b. Removing the control knob and face screws first, carefully lift away the face. Detach wires from ignitor.
- c. Reach up under the burner support and remove the burner retaining clip (see Fig. 4-1), located at the rear of the burner pipe.
- d. Remove the burner top and carefully lift burner up and out, clearing the ceramic electrode (see Fig. 4-2), and pulling the burner tube away from the orifice, located on the end of the valve on the manifold at the front of the unit (see Fig. 4-3).

Note: You do not have to lift the burner completely out of the unit to access the orifice.

- e. Using a $\frac{3}{8}$ " socket, remove orifice from the orifice holder (see Fig. 4-3) and check the number stamped on the face.
- f. If an orifice change is necessary, replace the orifice with the correct sized one.
- g. Replace the sideburner tube over the orifice, aligning the burner over the electrode, taking care not to detach it from the wire.
- h. Replace the burner retaining clip (underneath

burner), burner top, cooking grid, and lid.

- i. Replace face, ignitor wires, and control knob.

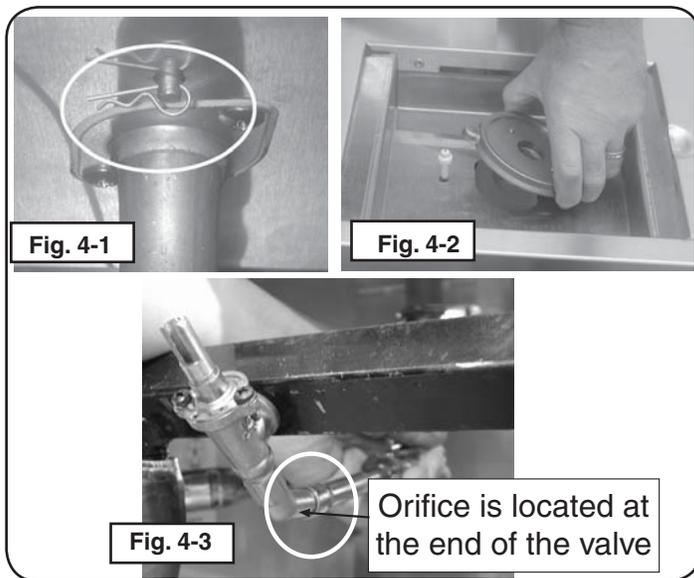
Important: If converting the gas type, see CHECKING AND CONVERTING THE REGULATOR.

2. CONNECTING THE GAS SUPPLY TO YOUR FIRE MAGIC SINGLE SIDEBURNER

- a. The burner manifold has a $\frac{1}{2}$ " male flare fitting gas inlet elbow. A $\frac{1}{2}$ " female flare fitting connector nut is required to hook the gas supply to the burner.
- b. Use a stainless steel flex connector to bring the gas supply from the gas line stub or propane gas tank to the single sideburner manifold. A $\frac{1}{2}$ " 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 single sideburner; it will leak, resulting in an explosion and/or serious injury.

- c. 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.



CONNECTING THE GAS SUPPLY

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

- d. Connect the flex connector flare nut to the single sideburner manifold elbow flare fitting. Be sure to tighten securely. Use a second wrench to support the manifold to avoid damaging the manifold.
- e. 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.

- f. Lower the unit into the enclosure.

3. POSITIONING THE BURNER CAP AND GRILL

Place the burner cap so it is centered over the burner. Ensure that the notches in the burner cap fit over the studs protruding from the burner (see Fig. 5-1).

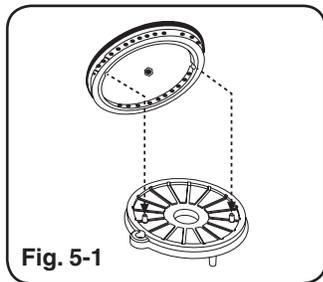


Fig. 5-1

Positioning the burner cap

SAFETY TIPS IN USING YOUR SINGLE SIDEBURNER

Each time you use your single sideburner, ensure that:

- a. The area around the unit is clear and free from flammable vapors, liquids, and other combustible materials.
- b. There is no blockage of air flow around the burner.
- c. When using propane gas, ensure:
 - i. The special ventilation openings in the enclosure are kept free and clear of debris.
 - ii. If connected to a propane cylinder, inspect

the rubber hose attached to the regulator before each use.

- iii. Propane cylinder, regulator, and hose are installed in a location not subject to heating above 125° F (51° C).
- d. Burner flames are burning evenly around the burner cap with a steady flame (mostly blue with yellow tipping).

PRESERVING YOUR SINGLE SIDEBURNER FOR YEARS OF CAREFREE USE

The single sideburners 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.

CAUTION: Never use acid chemicals or abrasive pads to clean porcelain or aluminum surfaces. Do not operate the burner with the cover closed.

The valve, igniter, and burner on your Fire Magic single sideburner have been **pre-assembled and tested before shipping**. We suggest you follow and practice these instructions for safe lighting of your Fire Magic single sideburner.

CAUTION: Do not allow a cooking pot or pan to get too close to, or cover, the ignitor or flame adjustment knobs during use. Overheating of the knobs will occur, resulting in damage and possible unit malfunction if this caution is not followed.

GAS SUPPLY AND MANIFOLD PRESSURES

For **natural gas** - normal 7" water column (w.c.), minimum 3-1/2", maximum 10-1/2". For **propane gas** - normal 11" w.c., minimum 8", maximum 13".

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.

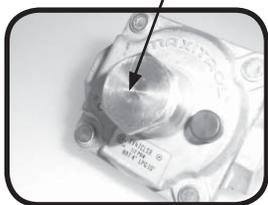
CAUTION: Make sure the barbecue is at a safe temperature and isolated from gas and electrical supplies before beginning the tasks outlined below.

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.



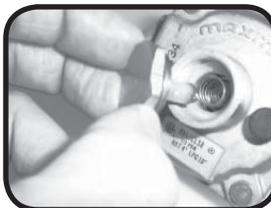
STEP 1:
Unscrew and remove the cap from the regulator, extracting the converter.



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.

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. 7-1) 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. 7-1).

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.

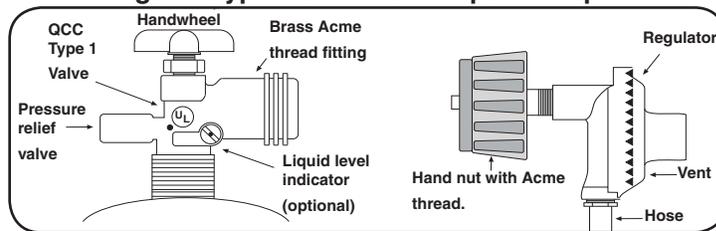
Carefully inspect the hose assembly each time before the gas is turned on. A cracked or frayed hose should be replaced immediately.

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. 7-1 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.

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,

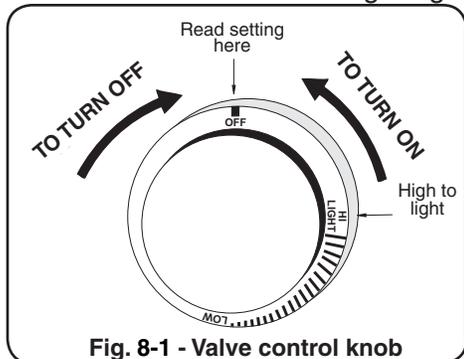


Fig. 8-1 - Valve control knob

DO NOT turn on the gas to more than one burner at a time. 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 5. 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.

BARBECUE CARE & CLEANING

CARE AND CLEANING

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

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

Clean the unit with a quality stainless steel cleaner at least once a month (see Fig. 9-1).

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

Check the burner ports annually for blockage.

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

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



Fig. 9-1 - Wipe with grain

BARBECUE COVER

PROTECTING YOUR BARBECUE

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

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

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

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

Important: Allow barbecue to cool before covering.

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

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



Fig. 9-3

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: _____