

# FIREMAGIC®

## POWER BURNER 19-S0B Series

### INSTALLATION AND OWNER'S MANUAL



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

**CONSUMER:** Retain for future reference.

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

## WARNINGS AND SAFETY CODES

### **⚠ DANGER**

#### **IF YOU SMELL GAS:**

1. Shut off the gas to the appliance.
2. Extinguish any open flame.
3. Open cover.
4. If odor continues, keep away from the appliance, and **immediately** call your gas supplier or fire department.

**CODE AND SUPPLY REQUIREMENTS:** This appliance 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)*, and *Natural Gas and Propane Storage and Handling Installation Code (CSA-B149.1)*.

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

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

Certified to: **ANSI Z21.58**  
**CSA 1.6**

### **⚠ 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 service technician, service agency, or the gas supplier.

All electrical outlets in the vicinity of the appliance 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.



# INSTALLATION INSTRUCTIONS ET MANUEL DU PROPRIÉTAIRE DANS LE CONTRE- POWER BURNER

**▲ DANGER:**

**SI VOUS SENTEZ LE GAZ :**

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

**▲ AVERTISSEMENT:**

1. Ne stockez pas ou n'employez pas l'essence ou d'autres vapeurs et liquides inflammables à proximité de ceci ou d'aucun autre appareil.
2. Un cylindre de propane non relié pour l'usage ne sera pas stocké à proximité de ceci ou d'aucun autre appareil.

**CONDITIONS DE CODE ET D'APPROVISIONNEMENT:**

Ce gril 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 gaz-fournissent le système sifflant en examinant le système aux pressions au-dessus du ½ psig (kPa 3.5).

Cet appareil doit être isolé dans gaz-fournissent le système sifflant par fermeture que ses différents robinets d'isolement manuels pendant tous les essais sous pression du gaz-fournissent le système aux pressions jusques et y compris le ½ psig (kPa 3.5).

- Ce gril est pour utilisation à l'extérieur seulement. Si l'appareil est entreposé à l'intérieur, enlever les bouteilles et les laisser à l'extérieur.
- Ne pas ranger le gril immédiatement après l'avoir utilisé. le laisser refroidir avant de le déplacer ou de la ranger. Le non respect de cette mesure de sécurité pourrait entraîner un incendie causant des dommages à la propriété, des blessures ou la mort.
- Ne pas utiliser cet appareil sous une surface combustible.
- Ne pas utiliser cet appareil sous un auvent. Le non respect de cette mesure de sécurité pourrait entraîner un incendie ou des blessures.
- Dégagement minimal entre les parois latérales et l'arrière de l'appareil et la construction combustible (45.7 cm à partir des parois latérales et 45.7cm à partir de l'arrière).
- Le régulateur de pression de gaz prévu avec cet appareil de cuisson à gaz pour l'extérieur doit être utilisé. Ce régulateur est réglé pour une pression de sortie de 5 pouces de colonne de l'eau pour le gaz naturel, et 10 pouces pour le propane.
- LE RÉGULATEUR INCLUS D'APPAREILS EST ÉVALUÉ POUR LE MAXIMUM DE 1/2 (LIVRES PAR POUCE CARRÉ). SI VOTRE OFFRE DE GAZ EST 1/2 PLUS GRAND QUE (LIVRES PAR POUCE CARRÉ), UN RÉGULATEUR ADDITIONNEL DOIT ÊTRE INSTALLÉ AVANT LE GRIL. VOIR LA SECTION DE CONDITIONS

**▲ 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 de l'aide ou des renseignements supplémentaires, consultez un technicien professionnel qualifié de service, une agence de service ou le fournisseur de gaz.

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

Maintenez tout électrique-fournissent des cordes et carburant-fournissent des tuyaux partis de n'importe quelle surface de chauffage.

**D'OFFRE DE GAZ POUR LA PRESSION APPROPRIÉE D'OFFRE DE GAZ.**

- Ne couvrez jamais la surface entière de cuisine ou de gril de gauffreuses ou de casseroles. La surchauffe se produira et les brûleurs ne seront pas très performants quand la chaleur de combustion est emprisonnée au-dessous de la surface à cuire.
- Ne pulvérisez jamais l'eau sur une unité chaude de gaz, comme ceci peut endommager des composants de porcelaine ou de fer de fonte.
- Une fuite de GPL peut causer une incendie ou une explosion si enflammée entraînant des blessures corporelles graves ou la mort.
- Communiquez avec le fournisseur de GPL pour les réparations ou pour disposer de qules bouteille ou du GPL non utilisé.

**Certifié à la norme:   ANSI Z21.58  
  CSA 1.6**

**INSTALLATEUR : Laissez ces instructions avec le consommateur.  
CONSOMMATEUR : Maintenez pour la future référence.**

# CONTENTS

## GETTING STARTED

INSTALLATION, OPERATION, AND SAFETY INFORMATION .....	4
GAS SAFETY INFORMATION .....	5
<i>WARNING</i> .....	5
<i>WHEN USING PROPANE GAS</i> .....	5
<i>WHEN USING NATURAL GAS</i> .....	5
<i>INSTALLATION SAFETY GUIDELINES</i> .....	5
OPERATING THE UNIT SAFELY AND CORRECTLY .....	5
SAFE USE & MAINTENANCE OF PROPANE GAS CYLINDERS .....	7
ENCLOSURE / VENTILATION REQUIREMENTS .....	8
<i>VENTILATION (ALL ENCLOSURES)</i> .....	8
<i>WHEN A PROPANE (L.P.) CYLINDER IS USED IN THE ENCLOSURE</i> .....	9
INSTALLATION REQUIREMENTS .....	10
<i>OVERHEAD CONSTRUCTION AND EXHAUST HOOD REQUIREMENTS</i> .....	10
<i>SIDE AND REAR WALL CLEARANCES</i> .....	11
<i>BACKSPLASH CLEARANCE (if applicable)</i> .....	11
<i>ENSURE PROPER COMBUSTION AIR AND COOLING AIRFLOW</i> .....	12
<i>GAS-SUPPLY PLUMBING REQUIREMENTS</i> .....	12
MODEL SPECIFICATIONS .....	13
<i>COUNTERTOP OVERHANG</i> .....	14
<i>ENCLOSURE VENTILATION</i> .....	14
<i>RECOMMENDED OFFSET INSTALL</i> .....	15
<i>SUBSTRATE</i> .....	15
NOTES PAGE .....	16
PARTS LIST .....	17

## INSTALLATION

INSTALLATION .....	18
<i>COUNTER PREPARATION</i> .....	18
<i>CONNECT THE GAS SUPPLY</i> .....	18
<i>SLIDE UNIT INTO ENCLOSURE</i> .....	19
<i>INSTALL THE COOKING GRID</i> .....	19
<i>INSTALL THE POWER BURNER COVER</i> .....	19

## USE, CARE, & SERVICE

IDENTIFICATION OF CONTROLS .....	20
USING THE APPLIANCE .....	21
LIGHTING (IGNITION) INSTRUCTIONS .....	23
<i>ELECTRONIC LIGHTING</i> .....	23
<i>MANUAL LIGHTING</i> .....	23
<i>SHUTTING OFF THE UNIT</i> .....	23
SERVICING AND CLEANING .....	24
<i>CONVERT GAS TYPE / CHECK BURNER ORIFICES</i> .....	25
<i>CONTROL PANEL REMOVAL</i> .....	28
<i>INTERIOR PROTECTION PLATE REMOVAL</i> .....	29
<i>FLAME COLLIMATOR REMOVAL</i> .....	29
<i>IGNITER BATTERY REPLACEMENT</i> .....	29
NOTES PAGE .....	30
TROUBLESHOOTING .....	31
WARRANTY .....	32

## INSTALLATION, OPERATION, AND SAFETY INFORMATION

1. The outdoor appliance and surrounding area **MUST** remain clear of flammable substances such as gasoline, yard debris, wood, etc.
2. Do not block the 1" front air inlet along the bottom of the control panel.
3. **This unit must be installed so that the required vent openings and surrounding area of the enclosure remain clear and free at all times. See the ENCLOSURE/VENTILATION REQUIREMENTS section for details.**
4. **When using propane gas: the propane cylinder, regulator, and rubber hose must be in a location not subject to temperatures above 125° F (51° C).**
5. Do not operate the burner with the cover in place.
6. The flames on each burner burn evenly along the entire burner with a steady flame (mostly blue). If burner flames are not normal, check and clean the orifice and burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the unit. A proper flame pattern will ensure safe operation and optimal performance. Adjust the air shutter as needed (see SERVICING AND CLEANING, AIR SHUTTER ADJUSTMENT).
7. The in-line gas valve or gas cylinder valve must always be shut OFF when the unit is not in use.

**CAUTION: FOR YOUR SAFETY, you must provide openings in the enclosure for replacement air and ventilation (in case of possible leakage from gas connections or propane cylinders). Failure to do so may result in a fire or explosion causing property damage, bodily injury, or death. See the ENCLOSURE / VENTILATION REQUIREMENTS section for details.**

### IMPORTANT

**IN THE EVENT OF A GREASE FIRE, IMMEDIATELY SHUT OFF THE MAIN GAS VALVE TO THE UNIT. KEEP THE LID OPEN AND ALLOW THE FIRE TO EXTINGUISH ITSELF. A THOROUGH INSPECTION BY A TRAINED SERVICE TECHNICIAN SHOULD BE CONDUCTED BEFORE FUTURE USE OF YOUR UNIT. THE SERVICE TECHNICIAN WILL CHECK THE SYSTEM FOR GAS LEAKS AND WILL CHECK ALL ELECTRICAL WIRING FOR DAMAGE. ALL GAS LEAKS AND WIRING MUST BE REPAIRED PRIOR TO FUTURE USE.**

**WARNING: NEVER cover more than 75% of the cooking surface with griddles or pans. Overheating will occur, and burners will not perform properly when combustion heat is trapped below the cooking surface.**

**CAUTION: NEVER spray water on a hot gas unit.**

**The unit serial number is located inside the control panel and on the underside of the drip tray handle. It is recommended that the drip tray first be removed and cleaned / emptied of its contents, then turned over to view. The unit rating label is located on the inside of the control panel.**

## GAS SAFETY INFORMATION

**WHEN OPERATING THIS GAS APPLIANCE, ALL INSTRUCTIONS AND WARNINGS MUST BE OBSERVED. FAILURE TO DO SO MAY RESULT IN A FIRE OR EXPLOSION CAUSING PROPERTY DAMAGE, BODILY INJURY, OR DEATH.**

### WARNING

This gas appliance, its enclosure, and the propane cylinder enclosure, if any, **MUST** be plumbed and vented in accordance with local building and safety codes and should be approved by local code enforcement officials. This appliance **MUST** be installed and operated according to the information below.

**FAILURE TO PROPERLY VENT THE ENCLOSURE MAY RESULT IN A FIRE OR EXPLOSION CAUSING PROPERTY DAMAGE, BODILY INJURY, OR DEATH.**

A leaking gas connection or valve unintentionally left open will create a hazard.

### **WHEN USING PROPANE GAS**

- **Propane gas** (also known as **L.P. gas**) is heavier than air and will accumulate or pool in an inadequately vented enclosure or recessed area.
- If a pool of **propane gas** is ignited, an explosion will occur. Adequate venting at the floor level, or the lowest point where gas could accumulate, will eliminate this danger.  
Refer to the **ENCLOSURE / VENTILATION REQUIREMENTS** section.  
Observe all local codes.
- DO NOT store a spare propane-gas cylinder under or near the enclosure.

### **WHEN USING NATURAL GAS**

- **Natural gas** is lighter than air and will accumulate at the top of an inadequately vented enclosure.
- If an accumulation of **natural gas** is ignited, an explosion will occur. Adequate venting at the top of the enclosure, or the highest point where gas could accumulate, will eliminate this danger.  
Refer to the **ENCLOSURE / VENTILATION REQUIREMENTS** section.  
Observe all local codes.

### **INSTALLATION SAFETY GUIDELINES**

**THIS UNIT MUST BE INSTALLED SO THAT THE REQUIRED VENT OPENINGS AND SURROUNDING AREA OF THE ENCLOSURE REMAIN CLEAR AND FREE AT ALL TIMES. See the ENCLOSURE / VENTILATION REQUIREMENTS section for details.**

**CAUTION: FOR YOUR SAFETY, you must provide openings in the enclosure for replacement air and ventilation (in case of possible leakage from gas connections or propane cylinders). Failure to do so may result in a fire or explosion causing property damage, bodily injury, or death. See the ENCLOSURE / VENTILATION REQUIREMENTS section for details.**

**The gas cylinder, regulator, and rubber hose must be in a location not subject to temperatures above 125° F (51° C).**

**IF A PROPANE CYLINDER IS INSTALLED INSIDE OF THE ENCLOSURE, THE GUIDELINES FOUND IN THE ENCLOSURE / VENTILATION REQUIREMENTS SECTION MUST BE FOLLOWED.**

## OPERATING THE UNIT SAFELY AND CORRECTLY

Every time you use the unit, **make sure that:**

1. The area around the enclosure is clear and free from combustible materials, gasoline and flammable vapors/liquids.
2. There is no blockage of the airflow through the vent openings located on the enclosure.
3. The hose is inspected (if applicable). See SAFE USE & MAINTENANCE OF PROPANE-GAS CYLINDERS section.

**DO NOT** store any combustible materials, gasoline, and any other flammable vapors/liquids in the vicinity of the unit. Provide adequate clearance for servicing and operation.

# 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 gril, 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/CGA 1.6 (voir la figue. 6-1).
- 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. 6-1).

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

**ATTENTION:** Tournez toujours la valve principale de cylindre de propane au loin après chaque utilisation, et avant de déplacer le gril 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.

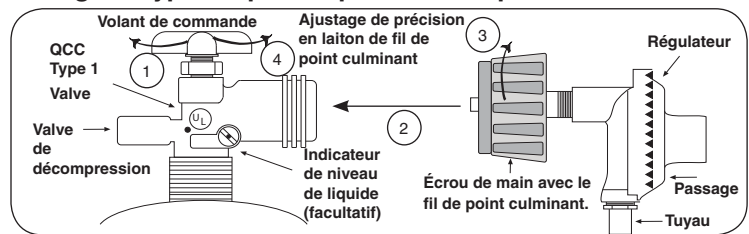
**Inspectez soigneusement** l'ensemble de tuyau chaque fois avant que le gaz soit allumé. Un tuyau fissuré ou effiloché doit être immédiatement remplacé.

Si l'appareil est stocké à l'intérieur, le cylindre doit être disconnected et a enlevé. Des cylindres Disconnected doivent être stockés dehors, hors de la portée des enfants, avec les prises de valve filettées étroitement installées, 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. 6-1 type coupleur rapide de fil de point culminant d'I



**Pour les besoins de ventilation et d'enceinte au propane,  
Voir la section ENCLOSURE / VENTILATION REQUIREMENTS.**

# 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

- a. 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.).
- b. This unit, 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.
- c. 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*.
- d. The cylinder used must include a collar to protect the cylinder valve, and the cylinder supply system must be arranged for vapor withdrawal.
- e. The pressure regulator and hose assembly used must match the specification for Type I by *ANSI Z 21.58/CGA 1.6* (see Fig. 7-1).
- f. 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.
- g. If the propane-gas cylinder comes with a dust plug, place the dust cap on the cylinder valve outlet whenever the cylinder is not in use.

## QUICK COUPLER OPERATION

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

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

**To disconnect:** Turn the hand nut counterclockwise until detached (Fig. 7-1).

**Important:** Before using the unit, 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 unit valves and open the main cylinder valve, then check connections with soapy water. Repair any leaks before lighting the unit.

**CAUTION:** Always turn the propane cylinder main valve off after each use, and before moving the unit 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.

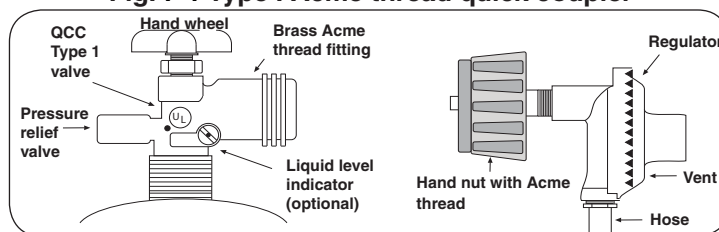
**Carefully** inspect the hose assembly each time before the gas is turned on. A cracked or frayed hose must be replaced immediately.

If the appliance is stored indoors, the cylinder must be disconnected and removed. Disconnected cylinders must be stored outdoors, out of the reach of children, with threaded valve plugs tightly installed, and must not be stored in a building, garage, or any other enclosed area.

## FOR YOUR SAFETY

- a. DO NOT store a spare propane-gas cylinder under or near this appliance.
- b. NEVER fill the cylinder beyond 80-percent full.
- c. 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



**For propane ventilation and enclosure requirements,  
see the ENCLOSURE / VENTILATION REQUIREMENTS section.**

# ENCLOSURE / VENTILATION REQUIREMENTS

Fire Magic GFRC islands are available. They meet all enclosure and ventilation requirements. For requirements regarding custom-built enclosures, see below.

**When installing this unit in a combustible enclosure, an RHP insulating liner must be used.**

## VENTILATION (ALL ENCLOSURES)

**For All Piping Systems and All Gas Types:**  
(Natural Gas, Household Propane, L.P. Cylinder)

**FOR YOUR SAFETY, you must provide the openings listed below for replacement air and ventilation of the enclosure (in case of possible leakage from gas connections or L.P. cylinders). Failure to do so may result in a fire or explosion causing property damage, bodily injury, or death.**

**One side of the enclosure shall be left completely open to the outside; OR 4 (minimum) ventilation openings MUST be created (reference Fig. 8-1 and Fig. 8-2):**

- **Each opening must have a minimum of 10 sq. in. of free area. The openings must be equally sized. (Total of 40 sq. in. free area.)**
- Two openings must be in the side walls of the enclosure, at the top level, and spaced at a minimum of 90 degrees. The openings must begin 1" or less below the countertop level and end no more than 5" below the countertop level.
- Two openings must be in the side walls of the enclosure, at the floor level, and spaced at a minimum of 90 degrees. The openings must begin 1" or less above the floor level and end no more than 5" above the floor level.

• **The openings must remain unobstructed:**

The clearance between the openings and any items outside of the enclosure is a minimum of 6". The clearance between the openings and any items within the enclosure is a minimum of 2". See Fig. 8-2.

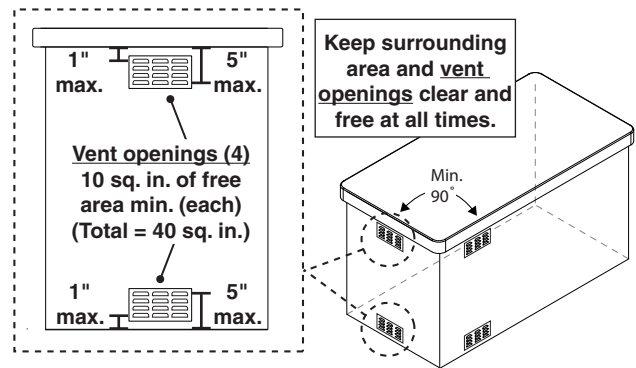
**When an L.P. cylinder is used in the enclosure, additional requirements exist, see the following section.**

It is acceptable to use RHP venting panels (PN 5510-01). Contact your dealer.

**KEEP THE REQUIRED VENT OPENINGS AND SURROUNDING AREA OF THE ENCLOSURE CLEAR AND FREE AT ALL TIMES.**

**WARNING:** Ventilation openings in side walls shall not communicate directly with other enclosures of the outdoor cooking gas appliance.

- Ventilation Requirements:**
- Minimum 4 openings  
(2 per side wall - spaced at min. 90 degrees)
  - Top openings: within 5" of countertop (see below)
  - Bottom openings: within 5" of floor (see below)
  - Each vent opening: min. 10 sq. in. of free area  
(Total = 40 sq. in. free area)



Note: Vent openings example shown. Your design may vary.

Fig. 8-1 Ventilation detail

- 6" min. clearance between all vent openings and any items outside of enclosure
- 2" min. clearance between all vent openings and any items within enclosure

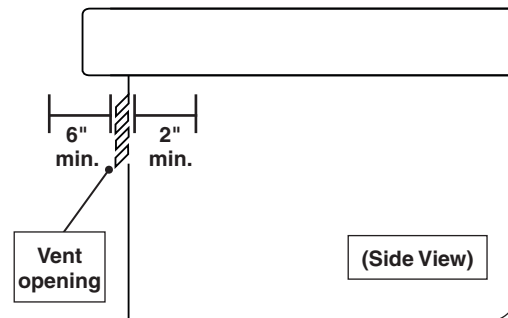


Fig. 8-2 Vent openings clearance



## ENCLOSURE / VENTILATION REQUIREMENTS (cont.)

### WHEN A PROPANE (L.P.) CYLINDER IS USED IN THE ENCLOSURE

When a propane (L.P.) cylinder is installed inside of the enclosure, the additional guidelines below **MUST** be followed. FAILURE TO DO SO MAY CAUSE DAMAGE TO YOUR UNIT AND/OR PERSONAL INJURY. Reference Fig. 9-1 and 9-2 for an example.

- Only a C.S.A. listed stainless steel connector can be connected to the unit.
- The regulator/hose assembly coming from the cylinder can only be connected to the above mentioned flex connector. **DO NOT connect the regulator/hose assembly directly to the unit.** An adapter will be required.
- A non-combustible heatshield must be installed to protect the regulator/hose assembly and cylinder valve.
- The cylinder must rest at least 2" above the ground.
- An additional vent opening is recommended in the access door near the cylinder and at the gas connection level (minimum 10 sq. in. of free area).

RHP offers an "access door with tank tray and louvers" which includes a heatshield that rests directly above the L.P. cylinder, a tray, and louvers to meet the cylinder install requirements. The door is shown in Fig. 9-3. Contact your dealer for ordering information.

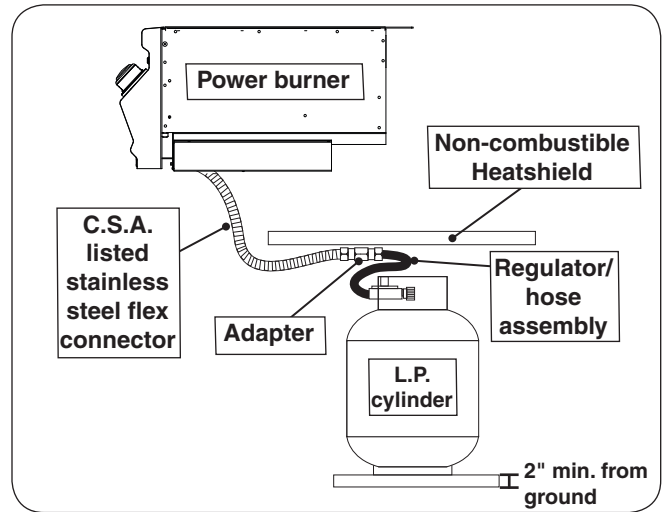


Fig. 9-1 L.P. cylinder orientation

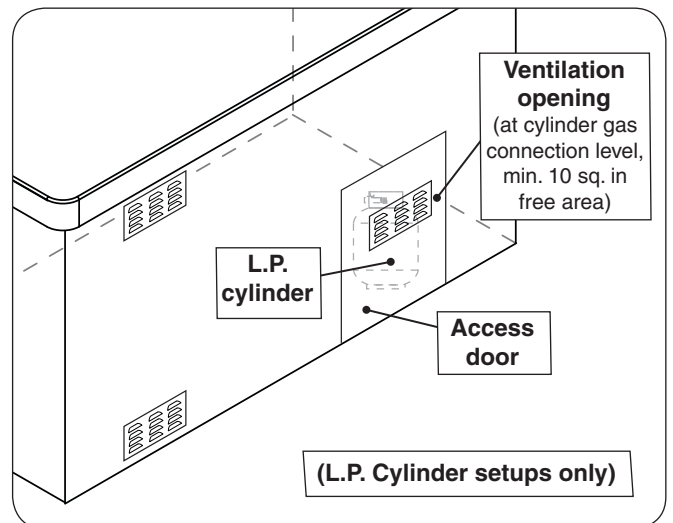


Fig. 9-2 Additional ventilation opening for L.P. cylinder

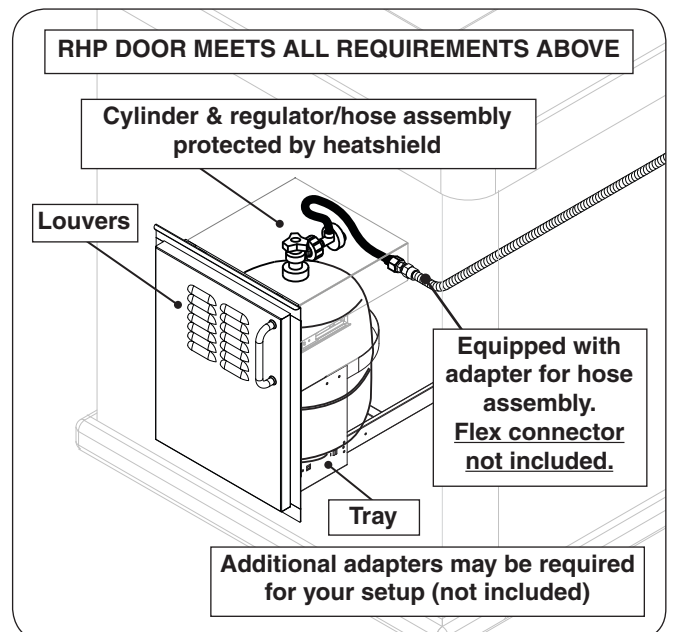


Fig. 9-3 Optional RHP door w/ tank tray & louvers

# INSTALLATION REQUIREMENTS

**Installation must be performed by a qualified professional service technician.**

This unit is designed for outdoor use only. **DO NOT** use this unit inside a building, garage, or enclosed area. **DO NOT** use this unit in or on a recreational vehicle or boat.

**The unit must have a minimum clearance of 18" from combustible materials/items in all directions.**

## OVERHEAD CONSTRUCTION AND EXHAUST HOOD REQUIREMENTS

A minimum 5 foot clearance is required between the countertop and the overhead construction.

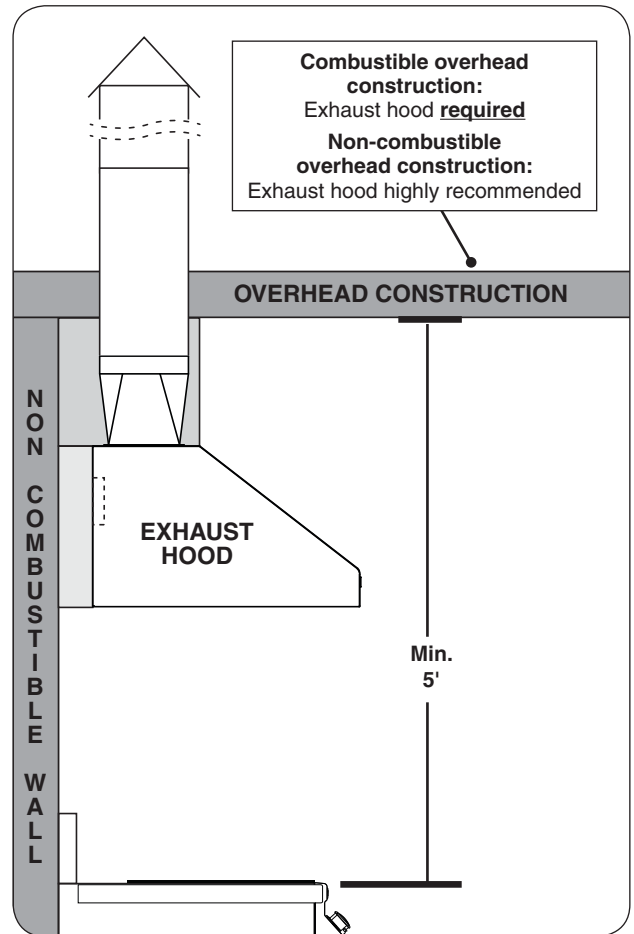
When installed under combustible overhead construction, the area above the cooking surface of the unit **must** be covered with an exhaust hood. The exhaust hood provides the protection for the combustible overhead construction. See exhaust hood information below and Fig. 10-1.

**Important:** **DO NOT** use this appliance under **unprotected** combustible overhead construction.

When installed under overhead non-combustible construction, an exhaust hood is highly recommended; see exhaust hood information below and Fig. 10-1.

### Exhaust Hood

When using an exhaust hood, the area above the cooking surface of the grill must be covered with a hood larger than the cooking area of the grill, and with a minimum of 1200 CFM (cubic feet per minute) for proper outdoor application.



**Fig. 10-1** Overhead requirements

## SIDE AND REAR WALL CLEARANCES

For the minimum clearances between the unit and any side or rear walls, your setup must fall within one (or more) of the following:

### A. Clearance between unit and strictly non-combustible wall

(i.e. brick wall, see Fig. 11-1)

- The unit must have a minimum of 4" right, left, and rear clearance from any non-combustible wall.

(To allow for proper ventilation and prevent dangerous overheating.)

### B. Clearance between unit and a protected combustible wall

(i.e. a non-combustible wall in front of a combustible wall to serve as a barrier. This can be accomplished by brick, or a metal stud finished with non-combustible substrate, see Fig. 11-2)

- The unit must have a minimum of 14" right, left, and rear clearance from the protected combustible wall.

(The 4" non-combustible material plus an additional 10" clearance between the unit and protected wall.)

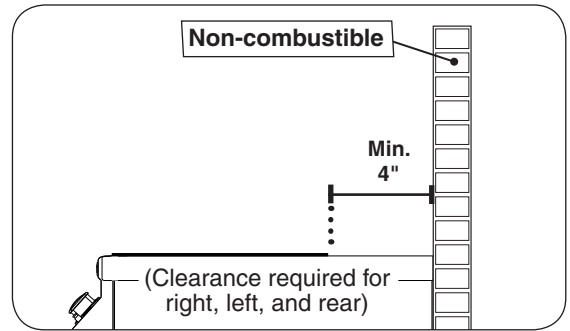
### C. Clearance between unit and combustible wall

- The unit must have a minimum of 18" right, left, and rear clearance from any combustible wall (see Fig. 11-3).

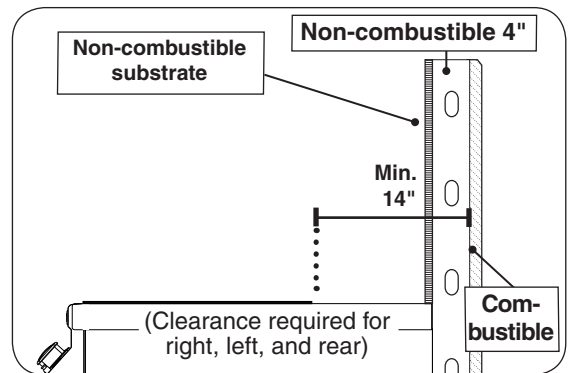
## BACKSPLASH CLEARANCE (if applicable)

If a non-combustible backsplash exists, it must have a minimum of a 4" clearance from the rear of the unit (to allow for proper ventilation and prevent dangerous overheating). See Fig. 11-4.

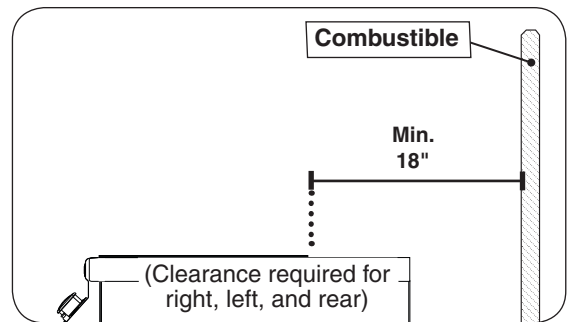
**Important:** This 4" backsplash clearance must first be met prior to any non-combustible walls beginning behind it.



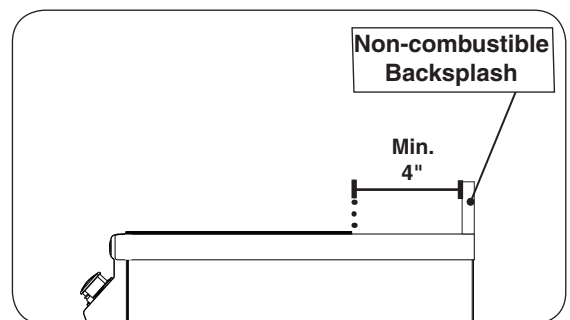
**Fig. 11-1** Clearance 'A' Diagram



**Fig. 11-2** Clearance 'B' Diagram



**Fig. 11-3** Clearance 'C' Diagram



**Fig. 11-4** Backsplash clearance

## INSTALLATION REQUIREMENTS (Cont.)

The control panel **MUST** remain removable for servicing (see SERVICING AND CLEANING, Control Panel Removal section).

### ENSURE PROPER COMBUSTION AIR AND COOLING AIRFLOW

Proper airflow (front-to-back, Fig. 12-1) **MUST** be maintained for the unit to perform as it was designed. If airflow is blocked, overheating and poor combustion will result. Do not block the 1" front air inlet along the bottom of the control panel.

### GAS-SUPPLY PLUMBING REQUIREMENTS

For natural gas or a household propane system, rigid  $\frac{1}{2}$ " or  $\frac{3}{4}$ " black steel pipe or local code-approved pipe is required to conduct the gas supply to the unit. Contact your local gas supplier. Connect this pipe to the required C.S.A.-approved stainless-steel flex connector (attached). An NPT adapter has been provided for  $\frac{1}{2}$ " pipe. **DO NOT use a rubber hose within the unit enclosure.** Apply only joint compounds that are resistant to all gasses to all male pipe fittings except flare fittings. Make sure to tighten every joint securely.

**Note:** If  $\frac{1}{2}$ " pipe is used with **natural gas**, it should be no longer than 20'.

**Important:** A shut-off valve (not included) in the gas line is required. It provides for safety when the unit is not in use and for convenient maintenance and repair. It must be installed within 6 feet of the unit. Use a pipe joint compound resistant to all gasses on all male fittings except flare fittings.

### GAS SUPPLY AND MANIFOLD PRESSURES:

For **natural gas** - normal 7" water column (w.c.), minimum 5", maximum 10  $\frac{1}{2}$ ". For **propane gas** - normal 11" w.c., minimum 10", maximum 13".

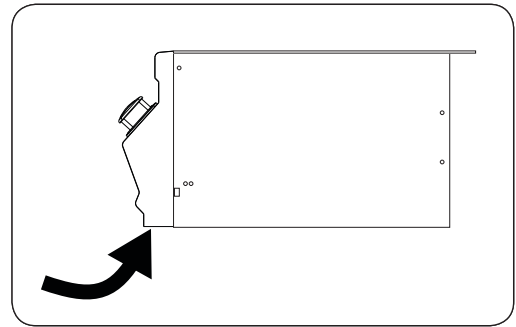


Fig. 12-1 Airflow diagram

## MODEL SPECIFICATIONS

Inner burner N/P (right) orifice drill size	#46 / #1.25
Outer burner N/P (left) orifice drill size	#30 / #50
Fire Magic insulating liner model # (not included)*	3278-51
Supply voltage	<b>9 V (one 9V battery)</b>
* <b>Note:</b> If installing this unit in a combustible enclosure, the correct insulating liner must be used. Consult liner instructions for counter cut-out dimensions and installation.	

**Table 1 - Product Specifications**

Height	Width		Depth
(Top to bottom)	(Left to right)		(Front to back)
Top of hanger to bottom of unit <b>(A)</b>	Hanger to hanger <b>(B)</b>	Control panel width <b>(C)</b>	Maximum depth <b>(D)</b>
12"	22 3/4"	19 3/4"	24 3/4"

**Table 2 - Dimensions**

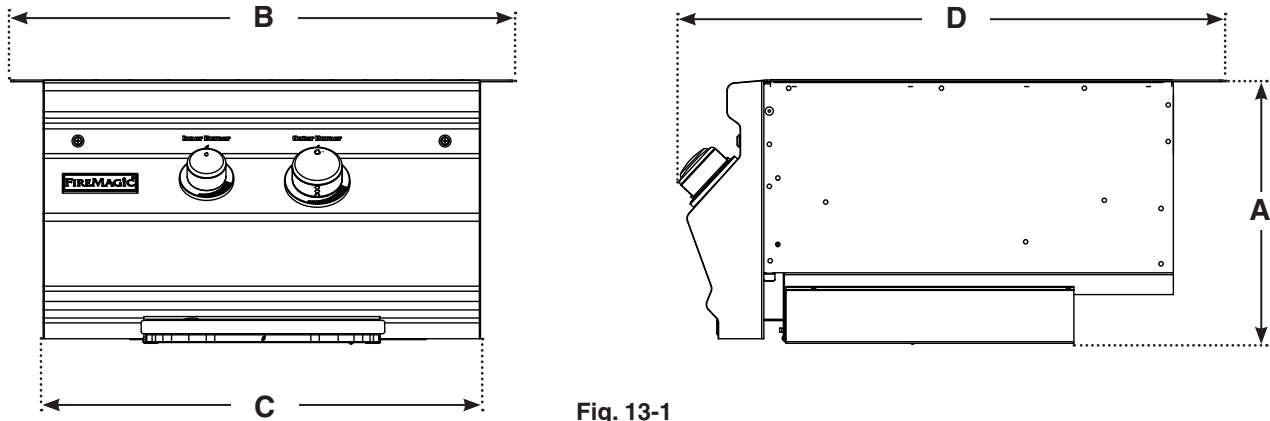


Fig. 13-1

## MODEL SPECIFICATIONS (cont.)

<b>A</b> Countertop to unit bottom <b>cut-out*</b>	12"
<b>B</b> Side to side non-combustible <b>cut-out*</b>	19"
<b>C</b> Front to back non-combustible <b>cut-out*†</b>	18 3/4"
<b>D</b> Control panel width non-combustible <b>cut-out‡</b>	20 1/4"

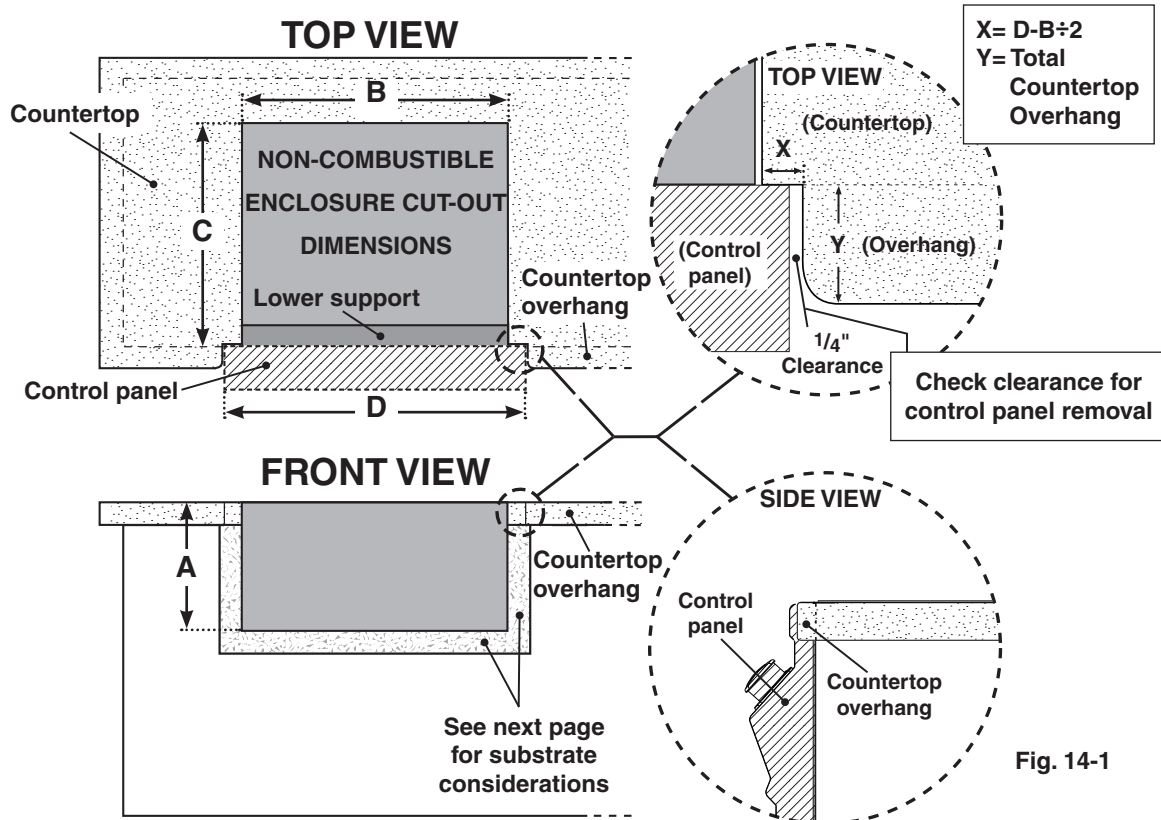
**\*Note:** If installing this unit in a combustible enclosure, the correct insulating liner must be used. Consult liner instructions for counter cut-out dimensions and installation.

† Includes any substrate at front wall of enclosure (in the area the rear of the control panel is to sit flush against). See SUBSTRATE section on next page.

‡ Only applicable for non-combustible enclosures that have countertops with an overhang (see illustration and section below).

**Table 3 - Cutout Dimensions**

**Note:** It is highly recommended to build the enclosure with an offset counter height for the power burner installation. See the **RECOMMENDED OFFSET INSTALL** section on the following page for details.



### COUNTERTOP OVERHANG

The control panel is designed to sit flush against the enclosure front wall. If the enclosure countertop extends beyond the front wall, creating a countertop overhang, it must be cut flush with the front wall for the width of the control panel or a gap will be created exposing the forward portions of the left and right side fire walls of the unit. See illustrations above.

### ENCLOSURE VENTILATION

**FOR YOUR SAFETY**, you must provide openings in the enclosure for replacement air and ventilation (in case of possible leakage from gas connections or propane cylinders). Failure to do so may result in a fire or explosion causing property damage, bodily injury, or death. See the **ENCLOSURE / VENTILATION REQUIREMENTS** section for details.

**RECOMMENDED OFFSET INSTALL**

It is highly recommended to build the enclosure for the power burner 6"-12" LOWER than your countertop (see Fig. 15-1). This will ensure a safer environment when using tall cooking pots like a turkey fryer, which can hold 40 lbs of hot oil.

Consult **Table 3** for power burner cut out dimensions. See Fig. 15-1 below for countertop offset installation information.

**Important:** The surrounding non-combustible walls must have a minimum clearance of 2" beyond the power burner hangers to allow for proper installation, airflow, and ventilation.

**If using an insulating liner:**

- Consult liner instructions for enclosure cut-out dimensions and installation.
- Ensure the 2" clearance for the surrounding non-combustible walls is calculated beyond the insulating liner hangers.

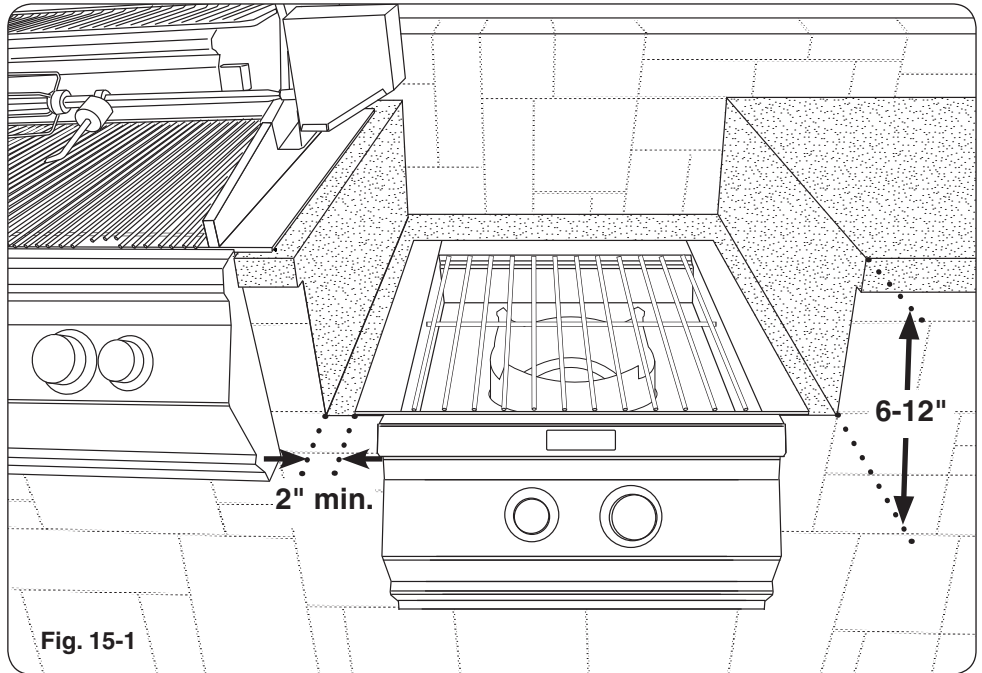


Fig. 15-1

**SUBSTRATE**

When adding any substrate to the enclosure front wall (including tiles, stone, etc.), consider the following:

**Substrate Behind Control Panel**

Substrate + countertop "front to back" cutout must equate to **Dim. C** (see previous page) when the substrate sits flush behind the control panel.

**Substrate Alongside Control Panel**

Any additional substrate alongside the control panel does not need to be considered in **Dim. C** (see previous page), however a 1/4" clearance on each side (same as overhang) and below is required.

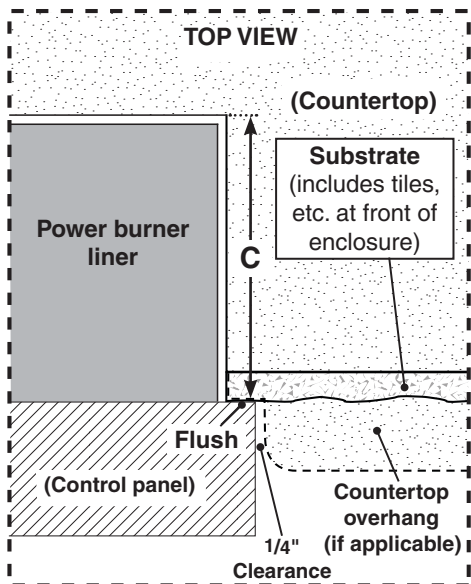


Fig. 15-2

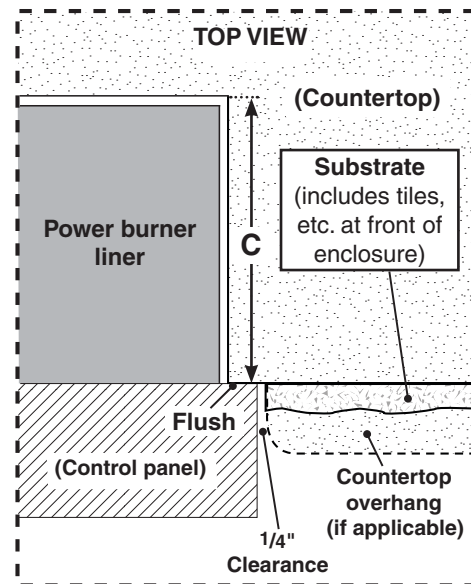


Fig. 15-3

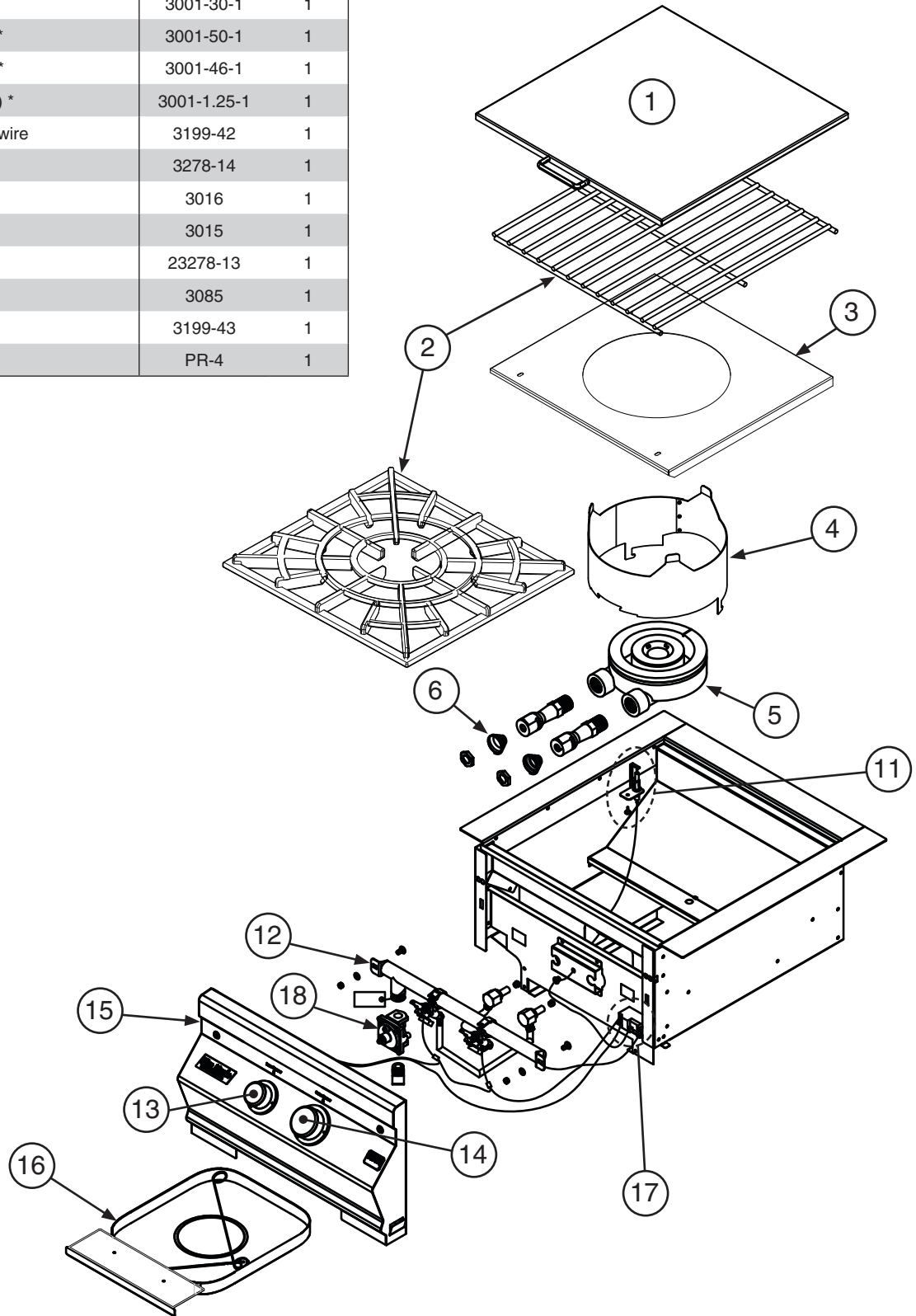
Please use this page to record any information about your unit that you may want to have at hand.



# PARTS LIST

Item	Description	Part No.	Qty.
1.	Power burner cover	3278-06	1
2.	Porcelain cast iron cooking grid	3545	1
or	Stainless steel cooking grid	3545-S	1
3.	Interior protection plate	3278-30	1
4.	Flame collimator (stir fry ring)	3278-09	1
5.	Burner assembly	3278-01B	1
6.	Air shutter spring (set of 2)	3048-03-2	1
7.	Natural gas orifice (left) *	3001-30-1	1
8.	Propane gas orifice (left) *	3001-50-1	1
9.	Natural gas orifice (right) *	3001-46-1	1
10.	Propane gas orifice (right) *	3001-1.25-1	1
11.	Electrode kit with ground wire	3199-42	1
12.	Valve manifold	3278-14	1
13.	Small knob (inner burner)	3016	1
14.	Large knob (outer burner)	3015	1
15.	Control panel	23278-13	1
16.	Drip tray w/ match holder	3085	1
17.	Igniter module	3199-43	1
18.	Convertible regulator	PR-4	1

\* Not shown



## INSTALLATION

It is not required to remove the control panel or knobs to install this unit.

**DO NOT** lift the unit from the control panel when installing.

### COUNTER PREPARATION

Consult Table 3 for non-combustible enclosure cut-out dimensions. A RHP insulating liner must be used if any supporting construction is combustible. Consult the instructions that come with the liner for dimensions and additional installation information before beginning the installation.

This power burner must be supported by the stainless-steel hanger extending from the upper portion of the frame. The hanger rests on the left, right, and back of the countertop.

The control panel is designed to sit flush against the enclosure front wall (see Fig. 18-2). If the non-combustible enclosure countertop extends beyond the front wall, creating a countertop overhang (see Fig. 18-1), it must be cut flush with the front wall for the width of the control panel or a gap will be created exposing the forward portions of the left and right side fire walls of the unit. Reference the MODEL SPECIFICATIONS section.

### CONNECT THE GAS SUPPLY

**For propane cylinders:**

For connecting a propane unit to a portable propane tank, read the safety warnings and follow the instructions in the section SAFE USE AND MAINTENANCE OF PROPANE GAS CYLINDERS.

**Note:** When a propane cylinder is installed inside of the enclosure, the guidelines found in the ENCLOSURE/ VENTILATION REQUIREMENTS section MUST be followed.

**For household propane or natural gas units:**

**CAUTION:** Use only C.S.A. listed stainless-steel flex connectors within the enclosure.

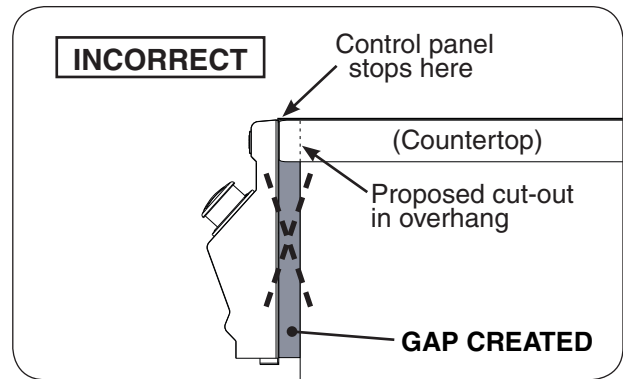
#### WARNING

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

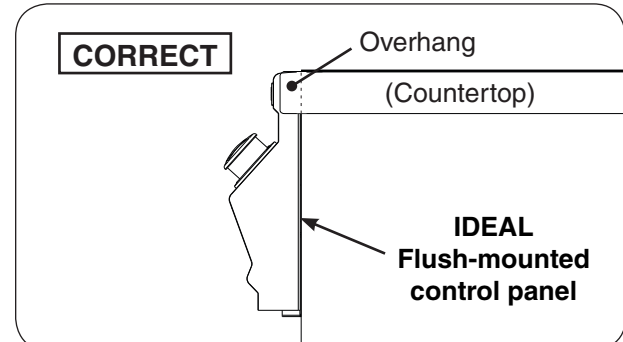
1. Connect a 1/2" flex connector (not included) to the adapter found underneath the unit and route the other end of the flex connector to the gas-supply stub.
2. **Turn OFF the gas supply at the source.**
3. A shut-off valve is required within 6 feet of the unit.
4. **If shut-off valve is connected to end of gas supply stub:**
  - Connect the flex connector to the shut-off valve (see Fig. 18-3). Tighten securely.

**If shut-off valve is installed in-line:**

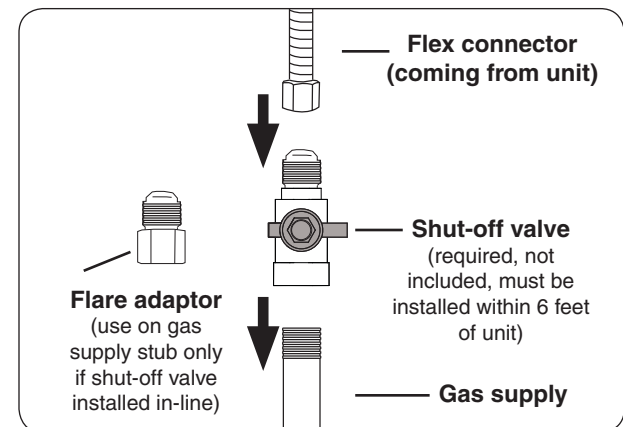
- Install the supplied flare adapter to the gas supply using a pipe joint compound resistant to all gasses (see Fig. 18-3). Tighten securely.
- Connect the flex connector to the flare adapter (see Fig. 18-3). Tighten securely.



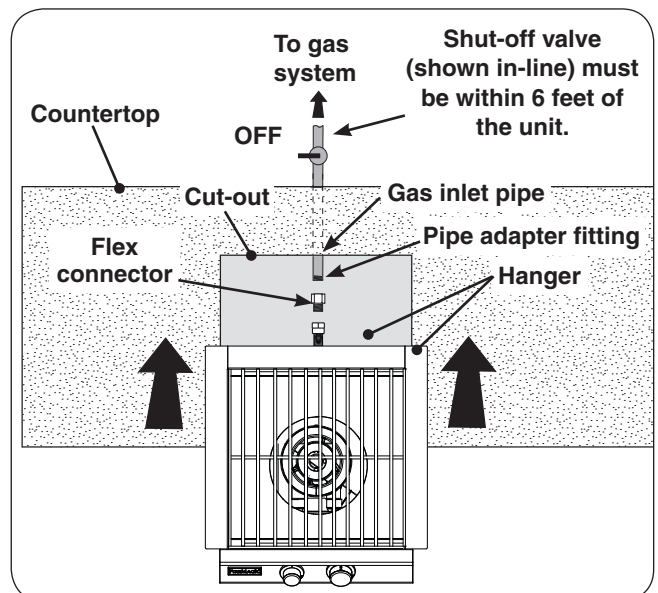
**Fig. 18-1** Countertop overhang - incorrect cutout



**Fig. 18-2** Countertop overhang - correct cutout



**Fig. 18-3** Connecting to a gas line



**Fig. 18-4** Household propane & nat. gas diagram

## INSTALLATION (cont.)

5. Turn all burner control knobs to the OFF position. Turn the gas supply on. Then carefully check all gas connections for leaks with a brush and half-soap/half-water solution before lighting. **NEVER USE A MATCH OR OPEN FLAME TO TEST FOR LEAKS.**
6. Close the shut-off valve.

### SLIDE UNIT INTO ENCLOSURE

Slide the unit into place. Do not pinch, kink, or damage the gas connector line.

**Note:** Each side of the unit has a tab just behind the control panel. These tabs prevent the control panel from moving inward. If the tabs interfere with the unit sliding in (see Fig. 19-1), use pliers to bend them inward so that they clear the enclosure sides. Leave the tabs slightly out to ensure they still keep the control panel from moving inward (see Fig. 19-2).

### INSTALL THE COOKING GRID

Carefully place the cooking grid onto the front and rear grid rests of the unit (see Fig. 19-2).

**Note:** When using a wok for stir fry cooking, remove the cooking grid and the wok will be supported by the collimator.

### INSTALL THE POWER BURNER COVER

Carefully place the cover over the cooking grid area of the unit. It is recommended to keep the cover on when the unit is not in use. **Do not operate the unit with the cover in place.**

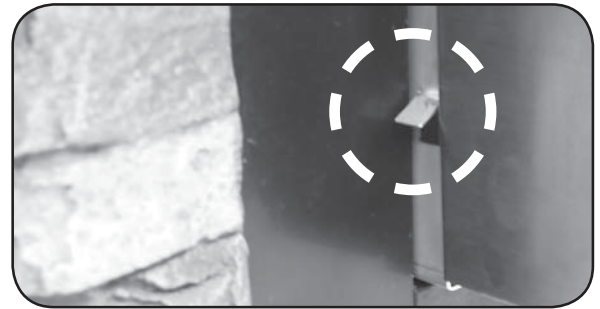


Fig. 19-1 Tab may interfere when sliding in unit

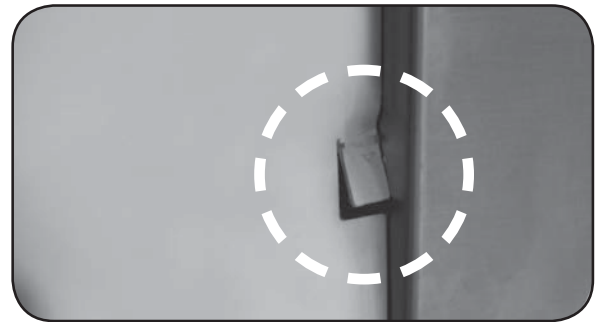


Fig. 19-2 Tab slightly bent in for clearance

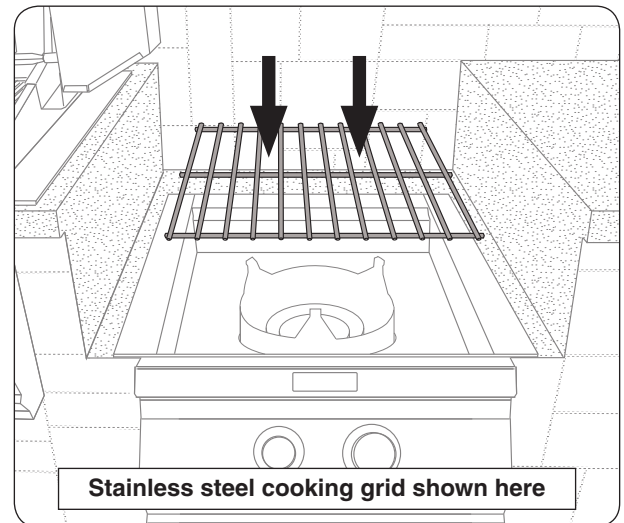
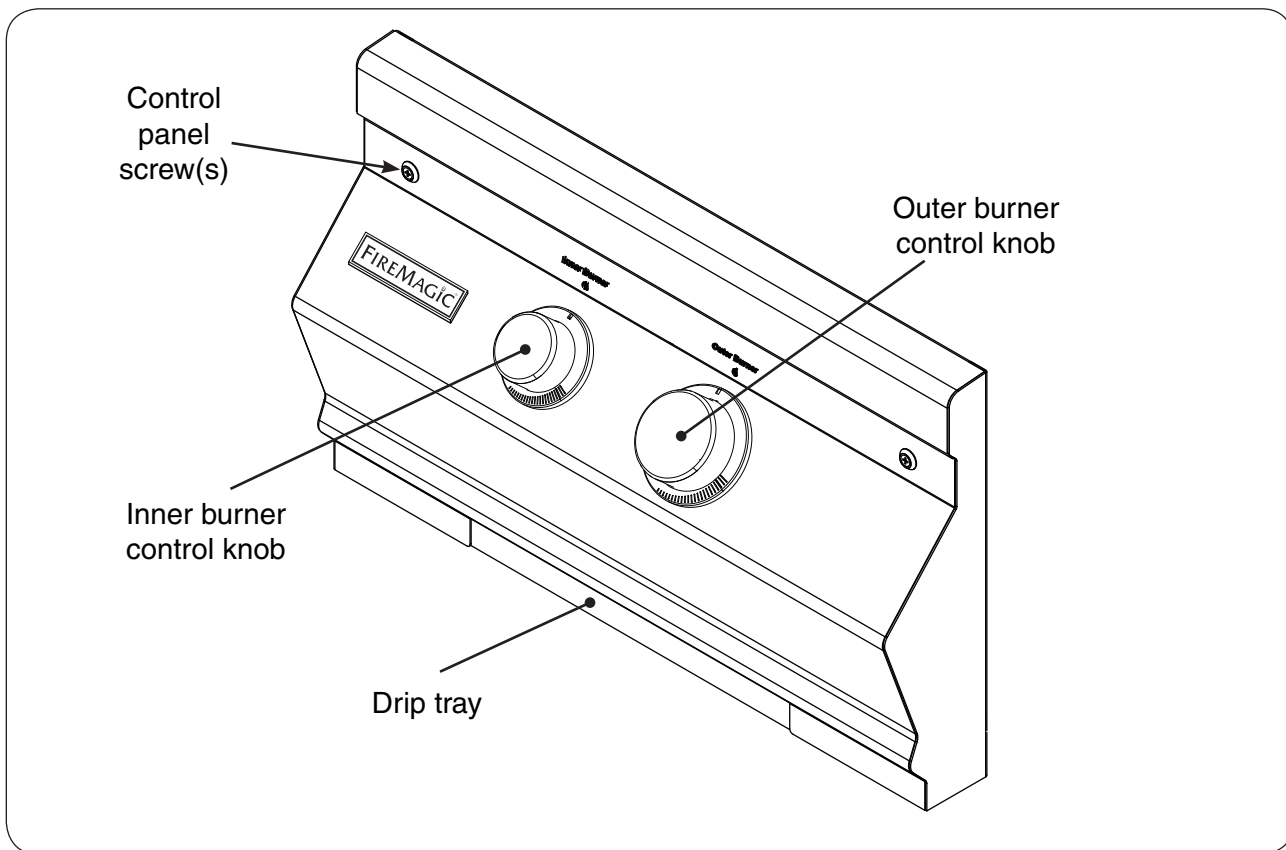


Fig. 19-3 Install cooking grid

# IDENTIFICATION OF CONTROLS



**Fig. 20-1** Power burner controls

## USING THE APPLIANCE

### BEFORE INITIAL USE

Ensure that:

- the unit has been properly installed and leak tested by a qualified professional service technician and as instructed in this manual.
- you have read and understand all of the information in this manual.

### BEFORE EACH USE

Ensure that:

- you smell around the appliance area for gas. If you smell gas (and all control knobs are in the **OFF** position), immediately shut off the gas supply and contact a qualified professional service technician or the gas supplier for inspection.
- the required vent openings and surrounding area of the unit enclosure are clear at all times.
- the cooking area and drip tray are clean, and the drip tray is properly installed.
- you inspect all piping and hoses for damage, cuts, wear, and tear. Replace any damaged components prior to use.

### OPERATION

- **The unit becomes HOT during use.**
- **NEVER touch any part of the cooking area or surrounding hot surfaces with bare hands. Use long-handled insulated BBQ tools and wear an insulated glove / oven mitt.**
- **Always keep your face and body as far from the unit as possible during use. Avoid wearing loose-fitting clothing as they could ignite.**
- **NEVER leave the unit unattended during use.**
- **NEVER cover more than 75% of the cooking grid surface with griddles or pans to prevent overheating.**

After reading and understanding all bullets above, follow these steps to light and use your unit:

1. Light the unit per the LIGHTING INSTRUCTIONS section.
2. Turn the control knob(s) to the HI-LIGHT position, place cookware over the burner and allow the cookware to preheat as needed until desired cooking temperature is reached.
3. Place your ingredients on the cookware and cook as desired. Monitor the flames and temperature, and adjust the heat setting if necessary.
4. See the sections below and the following pages for all other information regarding use.

### WIND CONSIDERATIONS

Proper airflow (front-to-back, Fig. 21-1) **MUST** be maintained for the unit to perform as it was designed. See the INSTALLATION REQUIREMENTS section for details.

When using the unit in windy conditions, the wind can disrupt the airflow and cause overheating.

### AFTER EACH USE

5. Clean off any food particles and grease from the stainless steel surfaces once the unit has completely cooled.
6. Cover the unit.

**Note:** For additional cleaning, refer to the SERVICING AND CLEANING section.

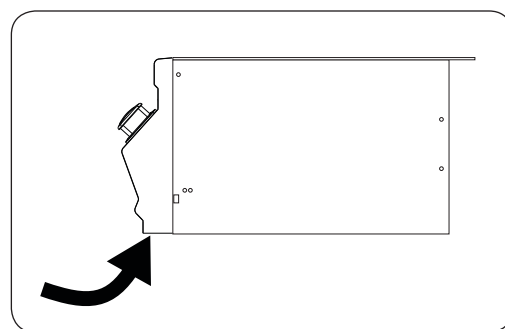


Fig. 21-1 Airflow diagram

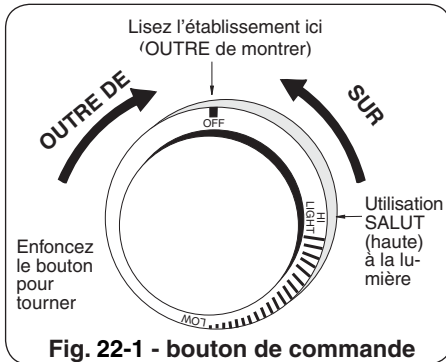
# ALLUMAGE DES INSTRUCTIONS (D'ALLUMAGE)

Lisez toutes les instructions avant l'allumage, et suivez ces instructions chaque fois vous lumière le unité.

## ÉCLAIRAGE ÉLECTRONIQUE

**Note:** L'éclairage électronique exige une batterie installée de 9 volts avec une bonne charge.

1. Ouvrez les couvercles ou enlevez les couvertures des brûleurs pour être Lit.
2. Tournez tous les boutons de commande de gaz à leurs positions de repos.
3. Allumez le gaz à sa source.



**Note:** N'ouvrez pas plus d'une valve à la fois pour l'éclairage électronique ou manuel.

4. Diminuez le bouton de commande désiré pendant 5 secondes, puis, et tout en pressant le tour il dans le sens contraire des aiguilles d'une montre dans la position LÉGÈRE de HI. Une fois que le brûleur s'allume, libérez le bouton.

**ATTENTION :** Si un brûleur ne s'allume pas dans cinq (5) secondes d'allumer le bouton de commande, enfoncez le bouton et tournez-le à la position de repos. ATTENDEZ CINQ (5) MINUTES avant de répéter l'étape 4. 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.

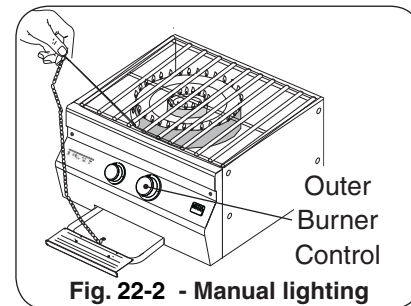
5. Répétez l'étape 4 pour que chaque brûleur additionnel soit Lit.

## ÉCLAIRAGE MANUEL

**ATTENTION:** Attendez toujours cinq minutes le gaz pour se dégager après que n'importe quelle tentative non réussie d'éclairage.

**AVERTISSEMENT:** Ne mettez pas la main directement au-dessus du brûleur en s'allumant mais au loin au côté comme montré (Fig. 22-2).

1. Suivez les étapes 1 à 3 (à gauche).
- 2a. 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 par les grilles à cuire au brûleur désiré à allumer (Fig. 22-2). Avec la flamme toujours à côté du brûleur, diminuez le bouton de commande de correspondance (bouton externe de droite de brûleur, brûleur intérieur laissés le bouton), et tout en pressant le tour il dans le sens contraire des aiguilles d'une montre dans la position LÉGÈRE de HI. Enlevez l'allumeur ou assortissez quand le brûleur s'allume, et libérez le bouton de commande.
- 2b. Pour allumer manuellement le deuxième brûleur, après que l'étape 2a ait été suivie, diminuez le bouton de commande de correspondance, et tout en pressant le tour il dans le sens contraire des aiguilles d'une montre dans la position LÉGÈRE de HI. Le deuxième brûleur s'allumera de la flamme du brûleur déjà allumé. Libérez le bouton de commande.
3. Si le brûleur ne se allume pas dans les cinq (5) secondes de tourner le bouton de commande, tournez immédiatement le bouton de commande de brûleur à la position de repos. ATTENDEZ CINQ MINUTES avant de répéter les étapes 2 et 3 des INSTRUCTIONS MANUELLES D'ÉCLAIRAGE.



## ARRÊT DU UNITÉ

Pour couper le unité, diminuez chaque bouton de commande de valve et tout en pressant tour il dans le sens des aiguilles d'une montre à la position de repos.

Fermez toujours la valve de la fourniture de gaz après chaque utilisation du unité.

## EN EMPLOYANT UN RÉSERVOIR DE PROPANE PORTATIF

Des réservoirs de propane sont équipés d'un dispositif d'arrêt de sûreté qui peut ne pas causer le bas ou aucunes pression de gaz/flamme aux brûleurs si le fonctionnement et l'allumage des instructions ne sont pas suivis exactement (voir la note importante dans la section de dépannage pour plus de détails.)

# LIGHTING (IGNITION) INSTRUCTIONS

Read all instructions before lighting, and follow these instructions each time you light the unit.

## ELECTRONIC LIGHTING

**Note:** Electronic lighting requires an installed 9-volt battery with a good charge.

1. Open lid(s) or remove cover(s) from burner(s) to be lit.
2. Turn all gas control knob(s) to their **OFF** position(s).
3. Turn on the gas at its source.

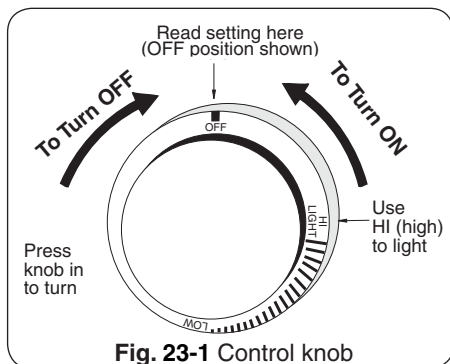


Fig. 23-1 Control knob

**Note:** DO NOT turn on more than one valve at a time for either electronic or manual lighting.

4. Depress the desired control knob **for 5 seconds**, then, while pressing turn it counterclockwise to the **HI LIGHT** position. Once the burner lights, release the knob.

**CAUTION:** If a burner does not light within five (5) *seconds* of turning on the control knob, depress the knob and turn it to the **OFF** position. **WAIT FIVE (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.

5. Repeat step 4 for each additional burner to be lit.

## WHEN USING A PORTABLE PROPANE TANK

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.)

## MANUAL LIGHTING

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

**WARNING:** **DO NOT** put hand directly above the burner when lighting but off to the side as shown (Fig. 23-2).

1. Follow steps 1 through 3 (left).
- 2a. Insert either a burning long-barrel butane lighter, a burning long-stem match, or a burning match held by a wire extension holder through the cooking grids to the desired burner to be lit (Fig. 23-2). **With the flame still next to the burner, depress the corresponding control knob (outer burner- right knob, inner burner-left knob), and while pressing turn it counterclockwise to the HI LIGHT position.** Remove the lighter or match when the burner lights, and release the control knob.
- 2b. **To manually light the second burner, after step 2a has been followed,** depress the corresponding control knob, and while pressing turn it counterclockwise to the **HI LIGHT** position. The second burner will light from the flame of the already lit burner. Release the control knob.
3. If the burner does not light within five (5) seconds of turning the control knob, **IMMEDIATELY** turn the burner control knob to the **OFF** position. **WAIT FIVE MINUTES** before repeating steps 2 and 3 of the MANUAL LIGHTING INSTRUCTIONS.

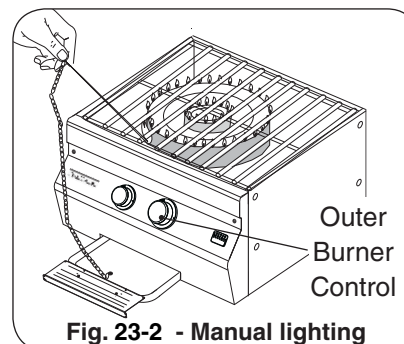


Fig. 23-2 - Manual lighting

## SHUTTING OFF THE UNIT

To shut off the unit, depress each valve control knob and while pressing turn it clockwise to the **OFF** position.

Always close the valve from the gas supply after each use of the unit.

## SERVICING AND CLEANING

APPLIANCE MUST BE COMPLETELY COOL WHEN CLEANING. DO NOT SPRAY ANY CLEANER OR LIQUIDS ON THE APPLIANCE WHEN HOT.

**The appliance MUST be cleaned as instructed below to prevent grease build-up and other food deposits.**

**A clean and well maintained appliance prevents the risk of grease/fat fires. See INSTALLATION, OPERATION, AND SAFETY INFORMATION section.**

**AFTER EACH USE:** allow unit to cool completely. Clean off any food particles and grease from the stainless steel surfaces and cooking grids.

**EVERY 10 COOKOUTS:** clean the unit as instructed below.

### INTERIOR

THE **BURNER PORTS MUST BE KEPT CLEAN** TO ENSURE PROPER IGNITION AND OPERATION.

Remove the burner (see the CHECK BURNER ORIFICES section) and clean the ports as required. Also inspect and clean the burner inlet for insects and nests. A clogged burner can lead to a fire in the bottom of the appliance.

The inside of the appliance may be cleaned periodically with oven cleaner if desired. (the interior protection plate will need to be removed). Follow the oven cleaner instructions for proper use.

Be careful not to get oven cleaner on the outside surface of the appliance as it can permanently damage the finish.

### EXTERIOR

Stainless steel surfaces when exposed to temperatures produced by the grilling process will change color. The stainless steel will change color from silver to brown and blue. This can be removed by using stainless steel cleaner.

Clean your appliance by first using stainless steel grill cleaner to remove grease and dirt. Always wipe with the grain (See Fig. 24-1). Next, apply stainless steel polish and wipe down using polish wipes to restore the stainless steel color.

If your appliance is installed in a seaside (salt air) or poolside (chlorine) location, it will be more susceptible to corrosion and must be maintained/cleaned more frequently. Do not store chemicals (such as chlorine or fertilizer) near your stainless steel appliance.

Due to the nature of stainless steel, surface iron oxide deposits may appear. Do not be alarmed – these deposits are removable with stainless steel cleaner through prompt and periodic maintenance. If not attended to promptly, permanent pitting may occur.

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

### DRIP TRAY

**The drip collector allows you to brush or scrape residue from the unit's inner liner into the drip tray. Regular cleaning of the unit's interior with oven cleaner will help prevent grease/fat fires.**

Fire Magic offers drip tray liners for easy cleaning. After each use, wait for the unit to cool and carefully pull out the drip tray to check it. When a tray liner is nearing full, carefully lift it out of the drip tray, lifting with both hands to keep the tray level until it is safely discarded. Then insert a new drip tray liner.

If a tray liner is not installed, carefully remove the drip tray and empty the contents. Replace the tray.

Order more drip tray liners through your local Fire Magic dealer.

### PROTECTING YOUR APPLIANCE FROM THE WEATHER

An optional cover will protect your appliance when not in use. Allow to cool before covering. Please specify the model number and serial number of your appliance when ordering a cover.



Fig. 24-1 Wipe with grain



### CONVERT GAS TYPE / CHECK BURNER ORIFICES

**CAUTION:** Make sure the unit is at a safe temperature and is isolated from gas and electrical supplies before beginning.

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

#### Apply Conversion Label

This unit comes from the factory configured for one type of gas as marked on the label behind the control panel.

**When the unit is converted, the label for the new gas (included at original shipping) MUST be filled out and applied next to the existing label mentioned above.**

#### Convert Regulator

The gas regulator, located behind the control panel, must be set for the type of gas used to fuel the unit. To check the regulator setting, remove the cap in the center of the regulator (Fig. 25-1, A). Holding the cap vertical (see Fig. 25-2, B), the letters at the bottom of the plastic stalk indicate the gas type for which the regulator is currently configured.

If the text on the bottom of the regulator stalk does not match the gas type connected to the unit, remove the stalk from the cap, invert, and replace into center of cap. Replace cap on the regulator, screwing down until snug.

#### Convert Gas Orifices

When converting the unit to a different gas type, burner orifices must be replaced with the corresponding orifice for the new gas.

See Table 1 to determine the proper orifice size for the burner.

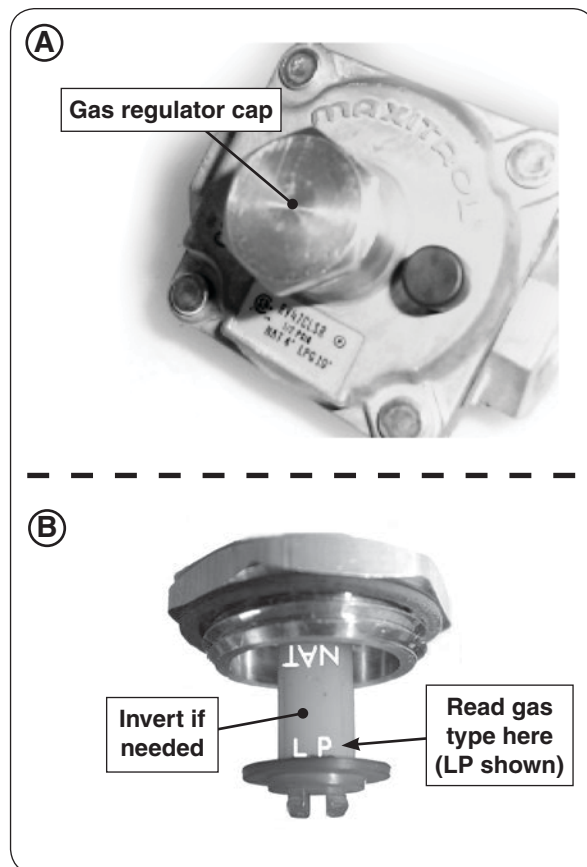
**Important:** It is critical to the operation of each burner that its orifice be fully inserted into the center of its orifice opening.

#### **WARNING**

**HAZARDOUS OVERHEATING WILL OCCUR IF A NATURAL-GAS ORIFICE IS USED WITH PROPANE GAS.**

#### Connect To New Gas Supply

Plumb the unit as appropriate for the new gas supply. (Additional components may be needed for your specific setup.) **Be sure to leak test at all connections.**

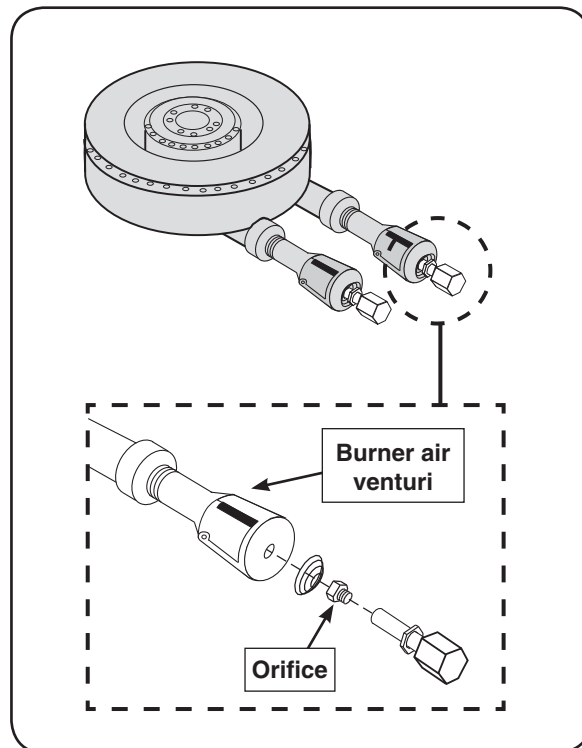


**Fig. 25-1** Convert regulator

Continued on next page

### CONVERT/CHECK POWER BURNER ORIFICE

1. Remove the cooking grid. Remove the interior protection plate and the flame collimator. See the SERVICING AND CLEANING, INTERIOR PROTECTION PLATE REMOVAL and FLAME COLLIMATOR REMOVAL sections.
2. 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 orifice face. Be sure not to lose the air shutter or air shutter spring which may become detached when the burner is removed.
3. If an orifice change is necessary, replace the orifice with the correct-size.
4. 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. 26-1.
5. Repeat for the other burner.
6. 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. When the burner stud fits in the locator hole the orifice is in alignment.
7. Replace the flame collimator, interior protection plate, and cooking grid.



**Fig. 26-1** Burner air shutter / orifice orientation

### AIR SHUTTER ADJUSTMENT

Power burner air shutter(s) are located on the necks of the power burner as shown in Fig. 27-1.

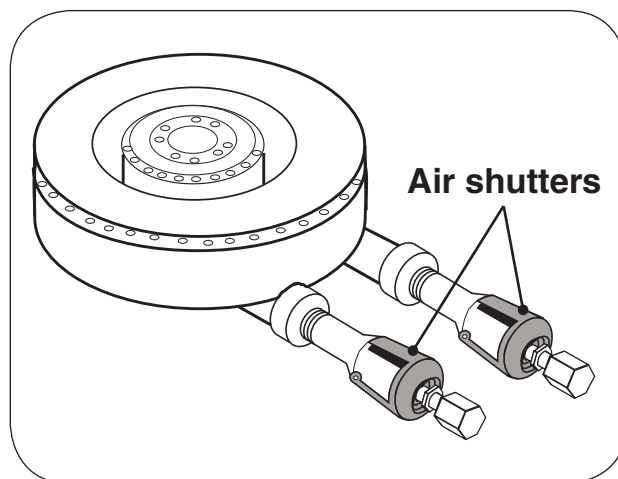
**CAUTION: DO NOT handle a hot burner without adequate hand protection.**

To adjust the air shutters:

1. Remove the cooking grid. Remove the interior protection plate and the flame collimator. See the **SERVICING AND CLEANING, INTERIOR PROTECTION PLATE REMOVAL** and **FLAME COLLIMATOR REMOVAL** sections.
2. Lift the back of the burner upward so that the burner stud in the bottom back clears the locator hole in the burner rest.
3. Move the burner back away from the front of the power burner 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 burn evenly (mostly blue). A proper flame pattern will ensure safe operation and optimal performance. Reference the MAINTENANCE AND SAFETY INFORMATION section.**

5. Replace the flame collimator, interior protection plate, and cooking grid.



**Fig. 27-1** Air shutter adjustment

### CONTROL PANEL REMOVAL

1. Turn the control knob(s) to the OFF position and turn off the gas supply to the unit.
2. Pull the control knob(s) from the stems and set aside.
3. Remove the drip tray.
4. Using a Phillips screwdriver, unscrew and remove the control panel fastener screws and washers (located on the left and right front face of the control panel). Retain the screws for later re-installation.
5. Carefully open the control panel by lifting and pulling the control panel from the frame.

**Important:** Prior to fully removing the control panel, you must disconnect the battery holder assembly wires that are located behind the control panel.

**Note:** Whenever reconnecting any wires, apply a small amount of dielectric grease to the male connector, then make the connection. This will ensure conductivity and prevent moisture from affecting the contact.

**Important:** During reinstallation; prior to opening the gas shut-off valve, be sure the control knob(s) are in the OFF position.

### INTERIOR PROTECTION PLATE REMOVAL

1. Remove the cooking grid.
  2. Lift up the interior protection plate from the left side, then lift up from the right side (see Fig. 29-1, A and B).
- Note:** If needed, insert a screwdriver into the provided cutouts to assist in detaching the plate.
3. While lifting the plate upward, flex the collimator inward to completely free the protection plate (see Fig. 29-1, C).
  4. Reverse these steps to install the protection plate.

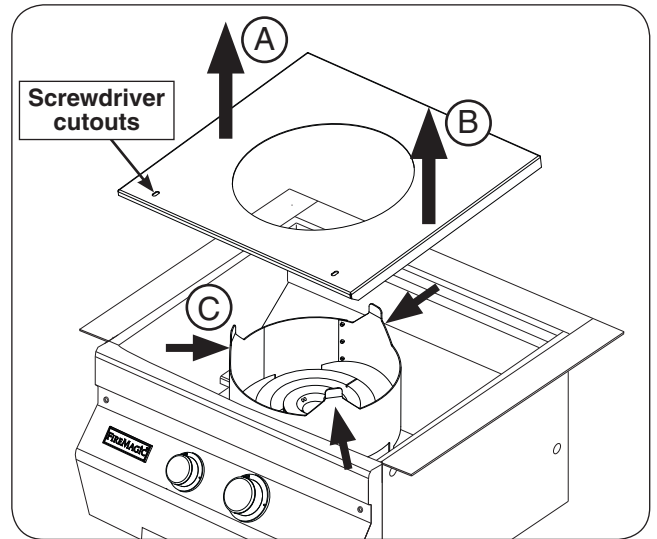


Fig. 29-1 Interior protection plate removal

### FLAME COLLIMATOR REMOVAL

1. Remove the cooking grid and interior protection plate (see section above).
2. Squeeze the collimator to detach the rear tab from the rear liner as shown in Fig. 29-2, A, and lift up the rear portion of the collimator.
3. Detach the collimator from the front collimator support and completely remove the collimator as shown in Fig. 29-2, B.
4. Reverse these steps to install the collimator

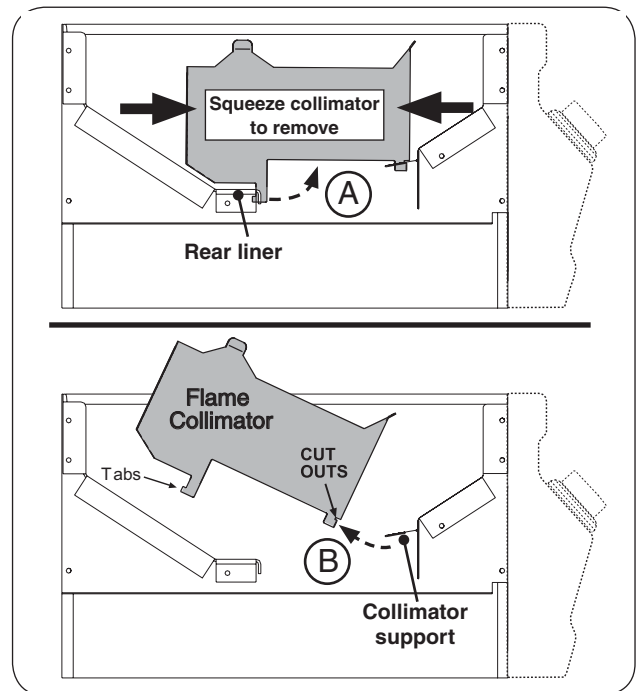


Fig. 29-2 Flame collimator removal

### IGNITER BATTERY REPLACEMENT

1. Carefully pull out the existing 9-volt battery holder located on the right side of the control panel.
- Note:** It may be necessary to lift the drawer up slightly before it will pull out.
2. Disconnect the battery from the connector and replace it connecting the new battery and close the drawer (see Fig. 29-3).

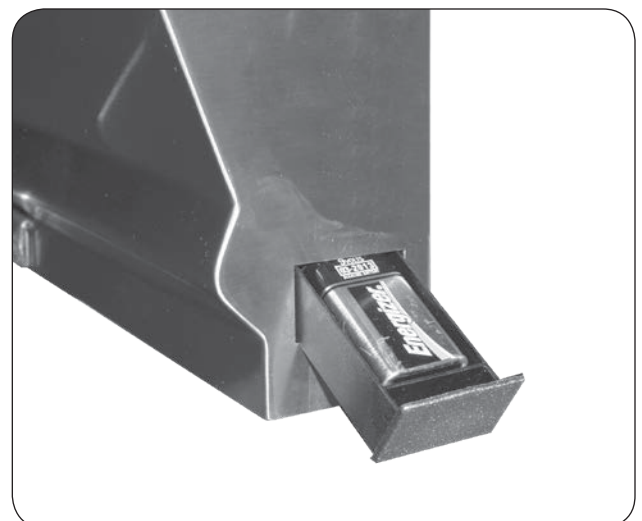


Fig. 29-3 Replace igniter battery

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**NOTES PAGE**

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Please use this page to record any information about your unit that you may want to have at hand.

## TROUBLESHOOTING

If you have trouble with the unit, 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 unit, please contact your local dealer.

PROBLEM	POSSIBLE CAUSE	CORRECTION
<b>Ignition system failure</b>	<ol style="list-style-type: none"> <li>1. Improper air shutter adjustment</li> <li>2. Ignition wire disconnected</li> <li>3. Igniter malfunction</li> <li>4. Low gas pressure</li> <li>5. Dead battery</li> </ol>	<ol style="list-style-type: none"> <li>1. Adjust air shutters.</li> <li>2. Reconnect wires into generator.</li> <li>3. Contact dealer for replacement.</li> <li>4. Have gas company check the operating pressure at the unit.</li> <li>5. Replace battery.</li> </ol>
<b>Insufficient heat / low flame</b>	<ol style="list-style-type: none"> <li>1. Burner ports clogged</li> <li>2. Improper air shutter adjustment</li> <li>3. Using propane orifice for natural gas</li> <li>4. Low gas pressure/flame (natural)</li> <li>5. Low gas pressure/flame (propane)</li> <li>6. L.P. regulator hose cracked due to age</li> </ol>	<ol style="list-style-type: none"> <li>1. Remove burners and clean out ports.</li> <li>2. Adjust air shutters.</li> <li>3. Change orifices.</li> <li>4. Have gas company check the operating pressure at the unit.</li> <li>5. Refill propane tank, or reset propane tank safety*: Shut off all valves (including propane tank) and follow lighting instructions exactly.</li> <li>6. Replace L.P. regulator hose.</li> </ol>
<b>Uneven heating</b>	<ol style="list-style-type: none"> <li>1. Burner ports partially blocked by debris</li> <li>2. Small spiders or insects in burner</li> <li>3. Improper air shutter adjustment</li> </ol>	<ol style="list-style-type: none"> <li>1. Remove burners and clean out ports.</li> <li>2. Inspect burners for spider webs or other debris that may block gas flow.</li> <li>3. Adjust air shutters.</li> </ol>
<b>Burner goes out on LOW</b>	<ol style="list-style-type: none"> <li>1. Valve "Low" setting needs adjustment</li> </ol>	<ol style="list-style-type: none"> <li>1. Light burner on HIGH, immediately turn to LOW setting. Remove knob from valve and using a small flat screwdriver, slowly turn the adjustment screw in the stem, a little at a time (30° to 45°), in either direction, until the flame is approximately 1/4" in height from burner ports.</li> </ol>

**Note:** \*Propane tanks are equipped with a safety shutdown 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 shutoff is in effect:** 1) Shut off all grill valves. 2) Shut off tank valve. 3) Open and close a main burner valve. 4) Open tank valve. 5) Follow the LIGHTING INSTRUCTIONS. Lighting instructions are located in the owner's manual and printed on the unit's metal drip tray. If the problem persists, continue troubleshooting, or contact your local dealer or distributor for assistance.

# WARRANTY

## PETERSON FIRE MAGIC GRILLS AND ACCESSORIES LIMITED WARRANTY

Robert H. Peterson Co. ("RHP") warrants your Fire Magic® grill to be free from defects in material and workmanship.

Fire Magic® cast stainless-steel burners, stainless-steel cooking grids, and stainless-steel housings are warranted for as long as you own your Fire Magic® grill -- **LIFETIME**. (Except as noted below.)

Fire Magic Choice stainless steel tubular burners are warranted for **TWENTY (20) YEARS**.

Fire Magic® brass valves, inner liners, manifold assemblies, porcelain housings (including ovens and barbecue faces), and backburner assemblies (except ignition parts) are warranted for **FIFTEEN (15) YEARS**.

Fire Magic® Electric Grills, including stainless steel grid, and housings are warranted for **TEN (10) YEARS**.

Fire Magic® Infra-red burners, flavor grids, Charcoal stainless steel grills, and Smokers are warranted for **FIVE (5) YEARS**; except for the charcoal pan, charcoal grid, wood pellet screen, thermometer, and ash tray; which are warranted for **ONE (1) YEAR**.

Fire Magic® sideburners and all other Fire Magic® grill components (except ignition and electronic parts) are warranted for **THREE (3) YEARS**.

Fire Magic® ignition systems (excluding batteries), electronic components (including lights and thermometers), and grill accessories are warranted for **ONE (1) YEAR**.

### A COPY OF YOUR SALES SLIP FOR PROOF OF PURCHASE IS REQUIRED

This warranty applies to the original purchaser for products which are installed in the United States or Canada and which are operated and maintained as intended for single family residential usage. This warranty is valid only with proof of purchase, shall commence on the date of purchase, and shall terminate (both as to original and any replacement products) on the anniversary date of the original purchase of the product stated on the above schedules.

This warranty covers defects in material and workmanship. This warranty **does not** cover parts which become defective as a result of negligence, misuse, use not in compliance with the Owner's Manual/Installation Instructions, accidental damage, improper handling, improper storage, improper installation, **lack of required routine maintenance** (as specified in the Owner's Manual/Installation Instructions), electrical damage, local gas impurities or failure to protect against combustibles. Product must be installed (and gas must be connected) as specified in the Owner's Manual/Installation Instructions by a **qualified professional installer**. Modifications to products which are not specifically authorized will void this warranty. Accessories, parts, valves, remotes, etc. when used must be Peterson products or this warranty is void. Warranted items will be repaired or replaced at Peterson's sole discretion. This warranty **does not** apply to rust, corrosion, oxidation, or discoloration unless the affected part becomes inoperable.

This warranty **does not** cover labor or labor related charges, except as provided by separate specific written programs from the Peterson Co. All repair work must be performed by a qualified professional service person and requires prior approval of Peterson.

Peterson may require the defective product or part to be returned to the factory to determine the cause of failure. Peterson will pay freight charges if the product or part is determined to be defective. This warranty does not cover breakage in shipment from our (Independent) distributor to its customer if the damage is determined to have occurred during that shipment.

This warranty specifically excludes liability for **indirect, incidental, or consequential** damages. Some states and provinces 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 vary from state to state or province.

For additional information regarding this warranty, or to place a warranty claim, contact the R. H. Peterson dealer where the product was purchased.

When contacting your Peterson dealer or the R. H. Peterson Co., please provide the following information:

- Your name, address, telephone number, e-mail
- Sales receipt showing where purchased and date purchased
- Model number, serial number of product, date code
- Relevant information: installer, additions, repairs, when defect was first noted

**TO REGISTER YOUR PRODUCT ONLINE GO TO: [WWW.RHPETERSON.COM](http://WWW.RHPETERSON.COM),  
AND CLICK ON PRODUCT REGISTRATION. THANK YOU FOR YOUR PURCHASE.**

<b>Quality Check</b>			<b>Date:</b> _____		
<b>Burner Orifices</b>	Nat.	L.P.	<b>Leak Test:</b> _____	<b>Model#:</b> _____	
<b>Main:</b>	_____	_____	<b>Burn Test:</b> _____	<b>Serial#:</b> _____	
<b>Other:</b>	_____	_____	<b>Gas Type:</b> <u>Nat. / L.P.</u>	<b>Air Shutter:</b> _____	
				<b>Inspector:</b> _____	