



**REGAL GOURMET
UNIBODY SERIES 24 & 25**

OUTDOOR GAS BARBECUE

**INSTALLATION AND OPERATING
INSTRUCTIONS**



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

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

SAFETY WARNINGS & CODES

⚠ DANGER

IF YOU SMELL GAS:

1. Open a window.
2. Shut off the gas to the appliance.
3. Extinguish any open flame.
4. Open lid if equipped with an oven.
5. 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 a qualified professional installer, service agency, or the gas supplier.

All electrical outlets in the vicinity of the barbecue must be properly grounded in accordance with local codes or, in the absence of local codes, with *the National Electrical Code, ANSI/NFPA 70*, or *the Canadian Electrical Code, CSA C22.1*, whichever is applicable.

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

Certified to ANSI Z21.58-2005



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

Fire Magic®
The Ultimate Barbecue

**REGAL GOURMET
SÉRIE 24 ET 25 D'UNIBODY
BARBECUE EXTÉRIEUR DE GAZ**

**INSTALLATION ET CONSIGNES
D'UTILISATION**

INSTALLATEUR : Laissez ces instructions avec le consommateur.

CONSUMMATEUR : Maintenez pour la future référence.



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

AVERTISSEMENTS ET CODES DE SÛRETÉ

▲ DANGER

S'il y a une odeur de gaz:

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

CONDITIONS DE CODE ET D'APPROVISIONNEMENT:

Ce barbecue doit être installé selon des codes et des ordonnances locaux, ou, en l'absence des codes locaux, avec l'un ou l'autre le code national courant de gaz de carburant (norme ANSI Z223.1NFPA 54), l'installation Code(CSA B149 de gaz naturel et de propane), ou le stockage de propane et le code de manipulation (CSA B149.2).

Cet appareil et ses différents robinets d'isolement doivent être démontés du système sifflant d'offre de gaz en examinant le système aux pressions au-dessus du ½ psig (kPa 3.5).

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

▲ AVERTISSEMENT

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

▲ AVERTISSEMENT

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

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

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

Certifié à la norme ANSI Z21.58-2005



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

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PRODUCT DATA TABLE

	REGAL I 24 SERIES	REGAL II 25 SERIES
Main burner		
BTU per burner pair	21,333 (6.3 kW)	27,333 (8 kW)
Natural gas orifice	#52 (1.613 mm)	#49 (1.854 mm)
Propane gas orifice	#61 (.991 mm)	#57 (1.092 mm)
Backburner (if equipped)		
BTU per burner	22,000 (6.4 kW)	22,000 (6.4 kW)
Natural gas orifice	#42 (2.375 mm)	#42 (2.375 mm)
Propane gas orifice	#54 (1.397 mm)	#54 (1.397 mm)
Infrared burner (if equipped)		
BTU per burner	21,000 (6.2 kW)	28,000 (8.2 kW)
Natural gas orifice	#53 (1.511 mm)	#49 (1.854 mm)
Propane gas orifice	#63 (.940 mm)	#57 (1.092 mm)
Sideburner (if equipped)		
BTU per burner	15,000 (4.4 kW)	15,000 (4.4 kW)
Natural gas orifice	#49 (1.854 mm)	#49 (1.854 mm)
Propane gas orifice	#56 (1.181 mm)	#56 (1.181 mm)

Product data table-Table 1

⚠ AVERTISSEMENTS

Avertissements généraux :

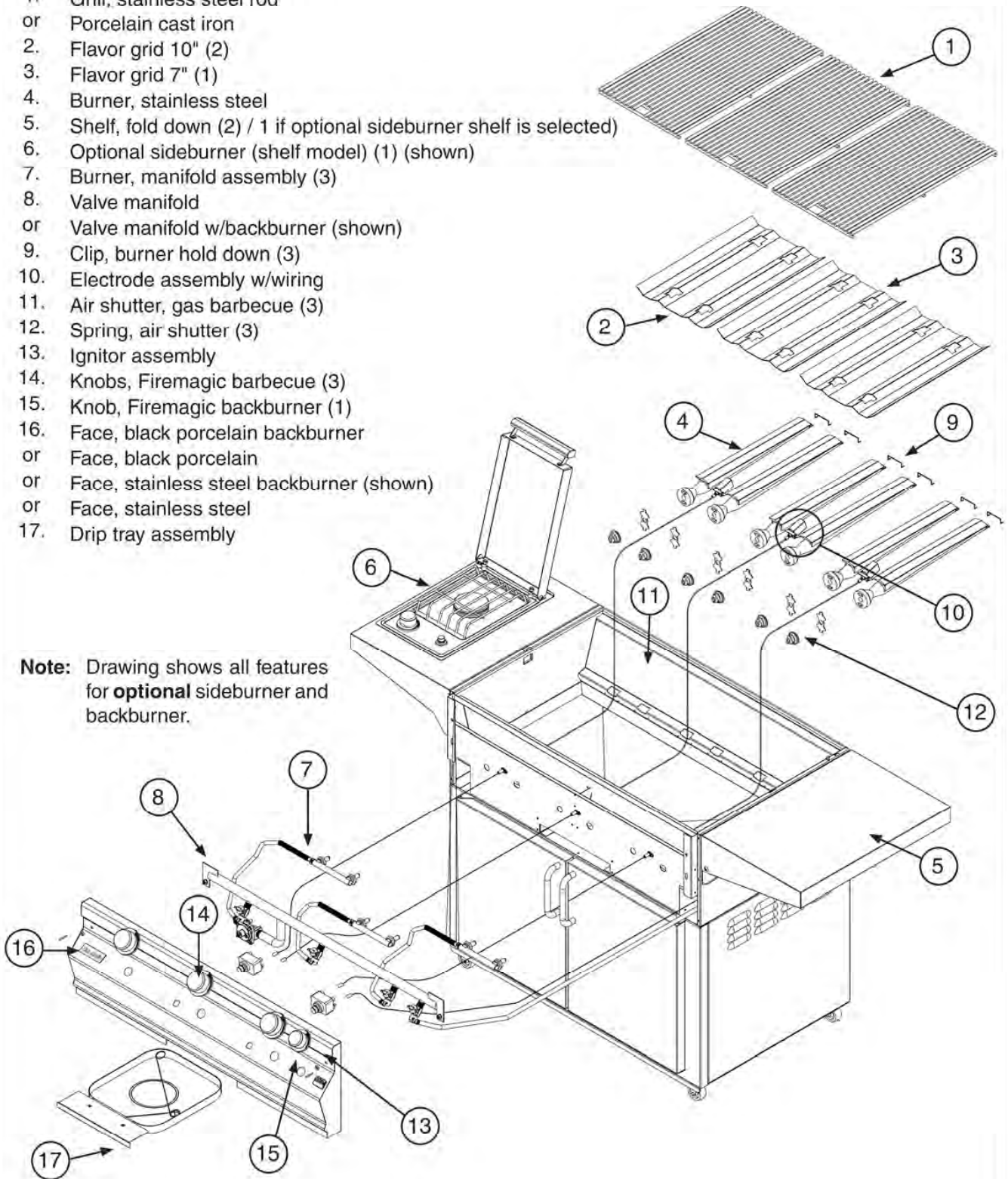
- Ce barbecue est pour utilisation à l'extérieur seulement. Si l'appareil est entreposé à l'intérieur, enlever les bouteilles et les laisser à l'extérieur.
- Ne pas ranger le gril immédiatement après l'avoir utilisé. Le laisser refroidir avant de le déplacer ou de la ranger. Le non respect de cette mesure 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 BARBECUE. VOIR LA SECTION DE CONDITIONS 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.

Avertissements de propane :

- Une fuite de GPL peut causer un 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 quiles bouteille ou du GPL non utilisé.

PARTS LIST

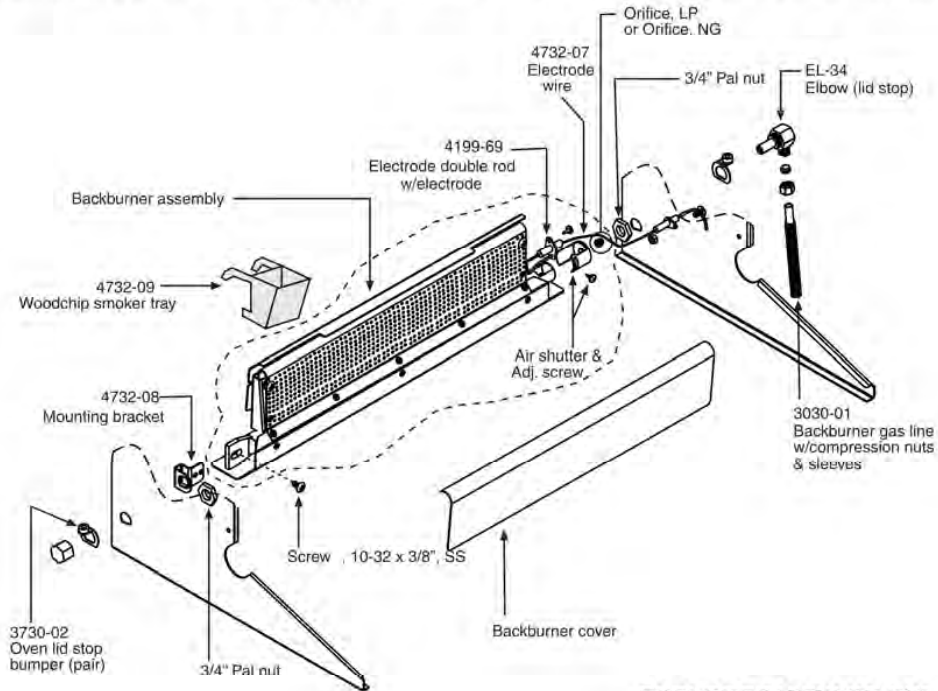
- | Item No. | Description |
|----------|---|
| 1. | Grill, stainless steel rod
or Porcelain cast iron |
| 2. | Flavor grid 10" (2) |
| 3. | Flavor grid 7" (1) |
| 4. | Burner, stainless steel |
| 5. | Shelf, fold down (2) / 1 if optional sideburner shelf is selected |
| 6. | Optional sideburner (shelf model) (1) (shown) |
| 7. | Burner, manifold assembly (3) |
| 8. | Valve manifold
or Valve manifold w/backburner (shown) |
| 9. | Clip, burner hold down (3) |
| 10. | Electrode assembly w/wiring |
| 11. | Air shutter, gas barbecue (3) |
| 12. | Spring, air shutter (3) |
| 13. | Ignitor assembly |
| 14. | Knobs, Firemagic barbecue (3) |
| 15. | Knob, Firemagic backburner (1) |
| 16. | Face, black porcelain backburner
or Face, black porcelain
or Face, stainless steel backburner (shown)
or Face, stainless steel |
| 17. | Drip tray assembly |



Note: Drawing shows all features for **optional** sideburner and backburner.

PARTS LIST (Continued)

EXPLODED VIEW OF OPTIONAL BACKBURNER ASSEMBLY PARTS INCLUDED WITH THE BACKBURNER ASSEMBLY ARE INSIDE THE BROKEN LINE



EXPLODED VIEW OF OVEN ASSEMBLY

OVEN w/BACKBURNER	REGAL I	REGAL II
Black porcelain	24729	24735
Stainless steel	24733	24739

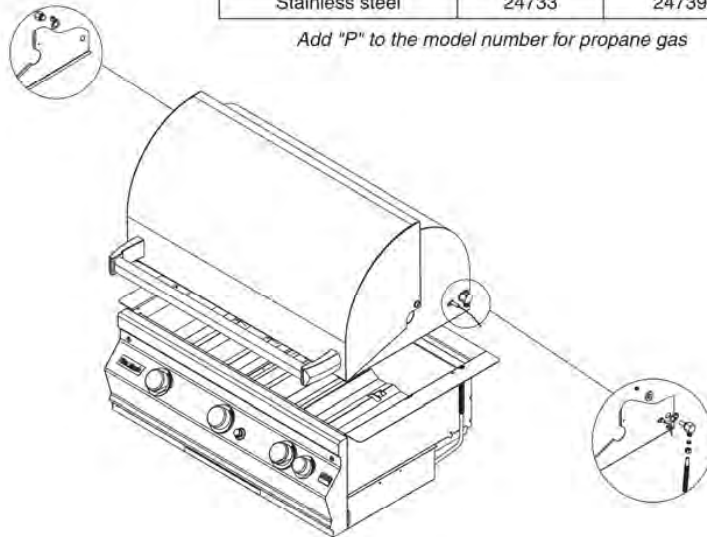
Add "P" to the model number for propane gas

IMPORTANT

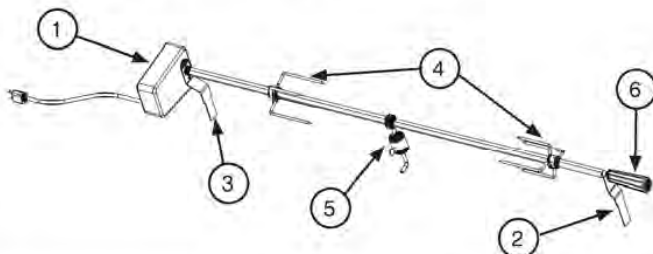
Your Fire Magic barbecue, oven and backburner are fully pre-assembled and tested at the factory.

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

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



OPTIONAL ROTISSERIE KIT



- | Item | Description |
|------|---------------------|
| 1. | Rotisserie motor |
| 2. | Bracket, spit |
| 3. | Bracket motor |
| 4. | Spit prong s.s. (2) |
| 5. | Counterbalance s.s. |
| 6. | Spit handle |

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PLANNING THE LOCATION OF THE BARBECUE

This barbecue is designed **for outdoor use only**.

DO NOT use this unit under unprotected flammable surfaces. DO NOT use this appliance inside a building, garage, or any other covered area (see EXHAUST REMOVAL). DO NOT use this barbecue in or on a recreational vehicle or boat.

Important: This unit is NOT insulated and therefore the unit, when in operation, must be located with a minimum of 18" (45.7 cm) of side and back clearance from unprotected combustible materials such as wood, plastic, or stucco with wood framing.

The face of the unit is removable for servicing and air shutter adjustment (see PARTS LIST).

ENSURING PROPER COMBUSTION AIR AND COOLING AIRFLOW

You must maintain proper airflow for the barbecue to perform as it was designed (Fig. 7-1). If airflow is blocked, overheating and poor combustion will result. Do not block the 1" (2.5 cm) front air inlet along the bottom of the face or more than 75% of the cooking grid surface with pans or griddles.

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

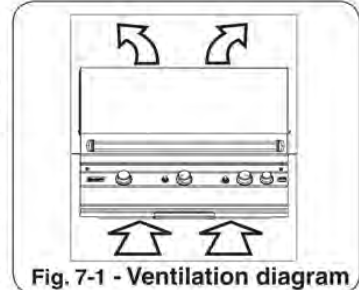
ELECTRICAL OUTLETS

All electrical outlets in the vicinity of the barbecue must be properly grounded.

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

EXHAUST REMOVAL

If installed or used 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 1,000 CFM (cubic feet per minute) (472 liters per second) or more may be necessary to efficiently remove smoke and other cooking by-products from the covered area. This barbecue shall not be used under overhead combustible construction. **THIS UNIT SHOULD NOT BE LOCATED IN A FULLY ENCLOSED AREA OF ANY KIND.**



GAS SUPPLY REQUIREMENTS

GAS-SUPPLY PLUMBING REQUIREMENTS

For natural gas or a household propane system, rigid 1/2" (1.3 cm) or 3/4" (1.9 cm) black steel pipe, or local code-approved pipe, is required to conduct the gas supply to the unit. An outdoor-approved flexible connector can be used to connect the household gas supply to the barbecue. **DO NOT use a rubber hose within the barbecue enclosure.** Apply only joint compounds that are resistant to all gasses on all male pipe fittings. Make sure to tighten every joint securely.

Note: If 1/2" (1.3 cm) pipe is used with **natural gas**, it should be no longer than 20' (6.1 meters).

Important: An external valve (with a removable key) in the gas line is necessary for safety when the barbecue is not in use. It also provides for convenient maintenance.

Natural gas carts are supplied with a quick-connect hose (also available for household propane); see Fig. 7-2.

Quick connect coupling must be installed after a gas shut-off valve. The coupling socket requires a 1/2" (1.3 cm) male pipe nipple from the gas supply. The hose connection at the cart is made at the rear (see Fig. 7-2).

Note: The connection point inside the cart (Fig. 7-2) is for propane gas only.

To Connect

1. Pull socket sleeve back (Fig. 7-3).
2. Insert plug and release sleeve.
3. Push plug into socket until sleeve snaps forward.
4. Open gas valve.
5. Test for leaks using soapy water solution.

To Disconnect

1. Close the shutoff valve.
2. Pull sleeve back and pull out plug (Fig. 7-4).

If you are converting from propane to natural or from natural to propane refer to the instructions included in your conversion kit.

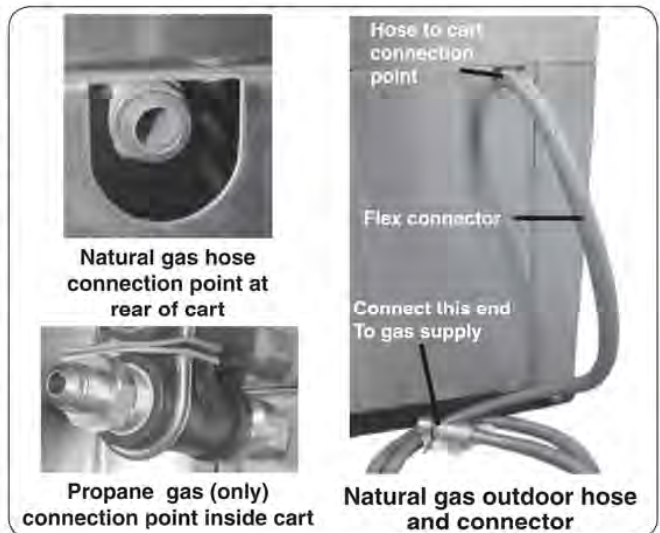


Fig. 7-2



Fig. 7-3 Pull sleeve back



Fig. 7-4 Pull out plug

GAS SUPPLY AND MANIFOLD PRESSURES

For **Natural gas** - Normal 7" (17.8 cm) water column (w.c.), minimum 5" (12.7 cm) w.c., maximum 10-1/2" (26.7 cm) w.c.

For **Propane gas** - Normal 11" (27.9 cm) w.c., minimum 8" (20.3 cm) w.c., maximum 13" (33 cm) w.c.

SIDEBURNER SHELF INSTALLATION

SIDEBURNER SHELF INSTALLATION (IF EQUIPPED)

Before beginning, make sure you have the proper tools for the task.

This task requires:

- a $\frac{7}{16}$ " hex bolt driver

Note: It may be necessary to have a second person assist in the install of your sideburner shelf, in order to support the shelf while it is being screwed to the barbecue cart.

1. Remove the sideburner shelf from its box. Remove any packaging wrap. Locate and set aside the four (4) provided hex bolt screws.
2. Carefully align the sideburner shelf with the four screw holes located on the left side of your barbecue cart. Once the shelf is properly supported and aligned, hand fasten all four hex bolt screws (Fig. 8-1).
3. Using a $\frac{7}{16}$ " hex bolt driver, tighten all four screws into place (Fig. 8-2).
4. Locate the stainless steel flex connector, which is loosely hanging out of the left side of the barbecue cart (directly below sideburner shelf). On the end of the flex connector is a quick connect brass fitting. Using your thumb, slide the fitting down towards the hose and attach it to the sideburner adapter located under the sideburner shelf. While still holding the fitting in place, release the quick connect fitting and it will lock into place (see Fig. 8-3 and Fig. 8-4).



Hand fasten all four screws.

Fig. 8-1



Completely tighten all four screws.

Fig. 8-2

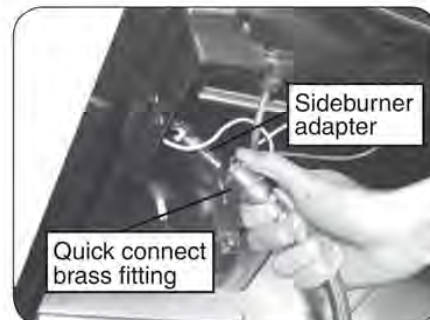


Fig. 8-3



Sideburner shelf fastened with flex connector attached.

Fig. 8-4

SAFE USE & MAINTENANCE OF PROPANE GAS CYLINDERS

IMPORTANT FOR YOUR SAFETY

READ AND FOLLOW ALL WARNINGS PROVIDED WITH THE PROPANE GAS CYLINDER.

When operating this appliance with a propane gas cylinder, these instructions and warnings **MUST** be observed.

FAILURE TO DO SO MAY RESULT IN A SERIOUS FIRE OR EXPLOSION.

CYLINDER/CONNECTOR REQUIREMENTS

- Propane gas cylinders, valves, and hoses must be maintained in good condition and must be replaced if there is visible damage to either the cylinder or valve. If the hose is cut or shows excessive abrasion or wear, it must be replaced before using the gas appliance (see e.).
- This barbecue, when used with a cylinder, should be connected to a standard 5-gallon (20 lb.) propane gas cylinder equipped with an OPD (Overfill Prevention Device). The OPD has been required on all cylinders sold since October 1, 1998, to prevent overfilling.
- Cylinder dimensions should be approximately 12" (30.5cm) in diameter and 18" (45.7cm) high. Cylinders must be constructed and marked in accordance with the *Specifications for Propane Gas Cylinders of the U.S. Department of Transportation (D.O.T.)* or the National Standard of Canada, *CAN/CSA-B339, Cylinders, Spheres, and Tubes for Transportation of Dangerous Goods*.
- The cylinder must include a collar to protect the cylinder valve and the cylinder supply system must be arranged for vapor withdrawal.
- The pressure regulator and hose assembly (Fig. 9-1) supplied with this outdoor cooking gas appliance must be used. Original and replacement pressure regulator and hose assemblies must be those specified by the Robert H. Peterson Co. for connection with a cylinder connecting device identified as Type I by the *ANSI Z 21.58-2005/CGA 1.6-2005* (see PARTS LIST for ordering information).
- The propane gas cylinder valve must be equipped with a cylinder connection coupling device, described as Type I in the standard defined in paragraph e. above. This device is commonly described as an Acme thread quick coupler.
- If the propane gas cylinder comes with a dust plug, place the dust cap on the cylinder valve outlet whenever the cylinder is not in use.

QUICK COUPLER OPERATION

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

Note: Gas cylinder held in place by retainer



- Open door to access cylinder locating tray.
- Set propane gas cylinder firmly on tray with base inserted into center hole (Fig. 9-2).

Follow instructions above to connect supply.

Fig. 9-2 & 9-3. Three easy steps to securing your propane gas cylinder.

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

To disconnect: Turn the hand nut counterclockwise until detached (Fig. 9-1).

Important: Before using the barbecue, and after each time the cylinder is removed and reattached, check the hose for wear (see a.) and check all connections for leaks. Turn off the barbecue valves and open the main cylinder valve, then check connections with soapy water. Repair any leaks before lighting the barbecue.

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

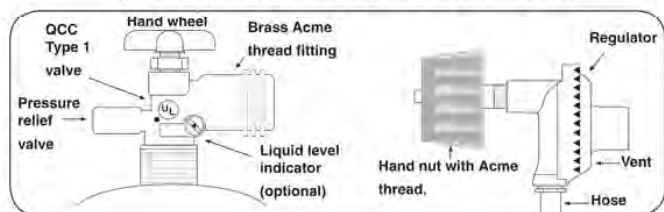
Carefully inspect the hose assembly each time before the gas is turned on. A cracked or frayed hose should be replaced immediately.

If the appliance is stored indoors, the cylinder must be disconnected and removed. **Cylinders must be stored out of doors, out of the reach of children**, and must not be stored in a building, garage, or any other enclosed area.

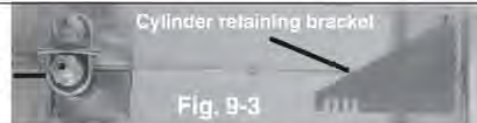
FOR YOUR SAFETY

- DO NOT store a spare propane gas cylinder under or near this appliance.
- NEVER fill the cylinder beyond 80 percent full.
- IF THE INFORMATION IN "a" AND "b" IS NOT FOLLOWED EXACTLY, A FIRE CAUSING DEATH OR SERIOUS INJURY MAY OCCUR.

Fig. 9-1 Type I Acme thread quick coupler



L.P. hose connection point inside the cart



3. Gas cylinder is held securely in place with the cylinder retaining bracket (Fig. 9-3).

- Loosen the wing nut (Located behind the inner wall).
- Lower until one of the notches in the bracket hooks over cylinder rim.
- Tighten wing nut.

Check that cylinder is secure.

To remove, loosen nut and raise bracket. Lift out cylinder.

UTILISATION SÛRE ET ENTRETIEN DES CYLINDRES DE GAZ DE PROPANE

IMPORTANT POUR VOTRE SÛRETÉ

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

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

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

CYLINDRE ET CONDITIONS ET

CARACTÉRISTIQUES DE CONNECTEUR

- Des cylindres et les valves de gaz de propane doivent être maintenus en bon état et doivent être remplacés s'il y a des dommages évidents au cylindre ou à la valve.
- Ce barbecue, une fois utilisé avec un cylindre, devrait être relié à un gallon de la norme 5 (20lb.) cylindre de gaz de propane équipé d'un OPD (remplissez au-dessus du niveau le dispositif d'empêchement). L'OPD a été exigé sur tous les cylindres vendus depuis octobre 1.1998 pour empêcher le remplissage excessif.
- Les dimensions de cylindre devraient être approximativement 12" (30.5cm) de diamètre et 18" (45.7cm) hauts. Des cylindres doivent être construits et marqués selon les caractéristiques pour des cylindres de gaz de propane du département des ETATS-UNIS du transport (D.O.T.) ou le niveau national du Canada, du CAN/CSA-B339, des cylindres, des sphères et des tubes pour le transport des marchandises dangereuses.
- Le cylindre doit inclure un collier pour protéger la valve de cylindre et le circuit d'alimentation de cylindre doit être assuré le retrait de vapeur.
- Le régulateur de pression et l'ensemble de tuyau (fig. 10-1) fourni avec cet appareil à cuire extérieure de gaz doivent être utilisés. Les régulateurs d'original et de pression de remplacement et les ensembles de tuyau doivent être ceux indiqués par le Robert H. Peterson Cie. pour le raccordement avec un dispositif se reliant de cylindre identifié comme type I par la norme ANSI Z 21.58 et CGA 1.6-M95-1995 avec la norme ANSI Z 21.58a -1998 d'addenda et CGA 1.6a - M98.
- 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. 10-1).

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

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

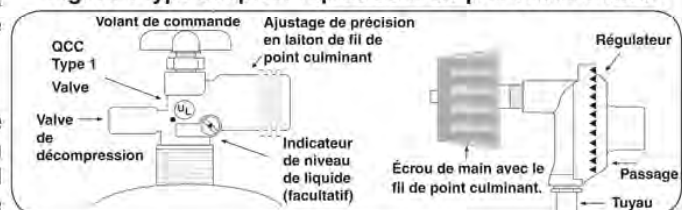
Inspectez soigneusement l'ensemble de tuyau chaque fois avant que le gaz soit allumé. Un tuyau criqué ou frangé devrait être remplacé immédiatement.

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

POUR VOTRE SÛRETÉ

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

Fig. 10-1 type coupleur rapide de fil de point culminant d'I



Note: Le cylindre de gaz s'est tenu en place par l'arrière.



- Ouvrez la porte pour accéder au cylindre localisant le plateau.
- Placez le cylindre de gaz de propane fermement sur le plateau avec la base insérée dans le trou central (fig. 10-2).

Suivez les instructions de relier ci-dessus l'approvisionnement.

Fig. 10-2 & 10-3. Trois étapes faciles à fixer votre cylindre de gaz de propane.

Point de raccordement de tuyau de propane à l'intérieur du chariot



- Le cylindre de gaz est tenu solidement en place avec la parenthèse de retenue de cylindre (fig. 10-3).
- Détachez l'écrou-papillon (plac derrière le mur intérieur).
 - Abaissez jusqu'à ce qu'une des entailles dans la jante finie de cylindre de crochets de parenthèse.
 - Serrez l'écrou-papillon.

Pour enlever, détachez l'écrou et soulevez la parenthèse. Soulevez le cylindre.

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). The label must be applied partly on top of the old label so that it covers the old gas type and ratings information but not the serial number and other unchanged data.

WARNING

HAZARDOUS OVERHEATING WILL OCCUR IF A NATURAL GAS ORIFICE IS USED WITH PROPANE GAS. IF YOU ARE NOT SURE IF THE CORRECT ORIFICES ARE INSTALLED, OR IF AN ORIFICE CHANGE IS NECESSARY, REFER TO THE FOLLOWING INSTRUCTIONS.

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.

CAUTION: For your safety, exercise caution and use adequate hand protection, such as gloves, when handling potentially sharp sheet-metal parts.

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 gasses. When the converter is in the cap and the cap is held uppermost, the letters seen indicate the gas that the regulator is set up for.

To convert the regulator from one gas to another, follow steps 1-4.



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

Read gas
type here



STEP 3:
Turn the converter around and replace, carefully, into the center of the cap (it will snap into place). Check that you can read the type of gas the unit is set for.



STEP 2:
Remove the converter (the plastic stalk) by carefully pulling it away from the center of the cap (it will snap out of its seating).



STEP 4:
Replace the unit into the regulator and screw down until snug.

WARNING

THIS APPLIANCE REGULATOR IS RATED FOR 1/2 PSI MAXIMUM. IF YOUR GAS SUPPLY IS GREATER THAN 1/2 PSI, AN ADDITIONAL REGULATOR MUST BE INSTALLED TO REDUCE THE INPUT PRESSURE TO THE BARBECUE TO 1/2 PSI OR LESS. SEE GAS SUPPLY REQUIREMENTS SECTION FOR PROPER GAS SUPPLY PRESSURE.

CHECKING/CONVERTING THE BURNER ORIFICES

MAIN BURNER ORIFICE SIZE CHECKING/ CONVERSION

Before beginning, make sure you have the proper tools for the task.

This task requires:

- a #2 Phillips-head screwdriver
- a deep $\frac{3}{8}$ " nut driver with a spacer (#6 nut)

Note: It may be necessary to remove the rotisserie rod before beginning this procedure.

1. Remove the grill from above the burner you are working on by lifting it first from the front and set it aside.
2. Remove the flavor grid from above the burner you are working on and set it aside.
3. Turn each burner control knob to the **OFF** position. Then pull the valve knobs from their stems. Use a Phillips-head screwdriver to turn the face fastener screws counterclockwise to release the face and remove it from the barbecue. Retain the screws and finish washers until you are ready to reattach the face.

Note: Carefully lift the face away from the frame. The spark generator for the ignition system is attached to the inside of the face panel. The ignitor knob need not be detached, but the wires must be unplugged from the generator before the face is removed.

4. Release and remove the stainless steel clip, which holds down the back end of the burner, using a screwdriver. Retain the clip.

7. Replace the orifice with an orifice of the proper drill size as listed in the PRODUCT DATA TABLE.

Note: The air shutter must be re-adjusted after removing the burner to assure proper combustion (see section below).

6. Replace the burner by first sliding the open end over the new orifice and then lowering the back end down onto the inner liner shelf at the back of the barbecue. The orifice must project deeply into the center of the burner tube.

Note: It is critical to the continued safe operation of the burner that it be properly aligned with the orifice, as indicated above.

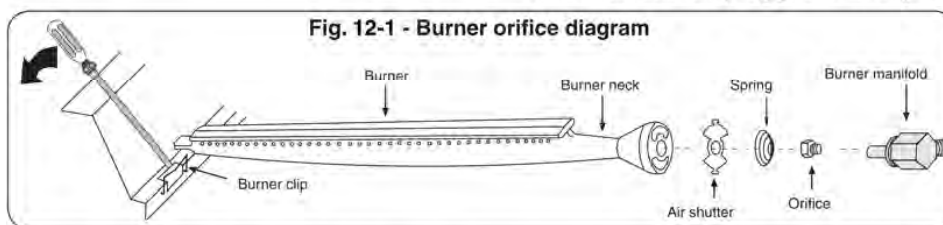
7. Reinsert the stainless steel clip using fingers or pliers while holding down the back end of the burner.
8. Replace the flavor grid and then the grill so that the cutout section of the grill is in front.

MAIN BURNER AIR SHUTTER ADJUSTMENT

After removing the burner it will be necessary to adjust the air shutter again. Refer to the following section on MAIN BURNER AIR SHUTTER ADJUSTMENT.

Repeat the above steps for each main burner. Then reinstall the face plate.

- a. If you removed the face plate re-install the ignition wires. Your barbecue may have either two (2) or four (4) wires depending on the exact model. Pull the drip tray out. Lean the face forward and plug the wires into the terminals on the spark generator (Fig. 12-2). The wires can be plugged into any terminal.



Note: Be sure not to lose the air shutter or air shutter spring, which will become detached when the burner is removed.

5. Remove the burner by lifting the back of the burner up off of the inner liner shelf while pulling the front of the burner away from the orifice. Set the burner aside.
6. Remove the orifice using a $\frac{3}{8}$ " hex nut driver with a deep socket.

Note: The drill size is stamped on the face of each orifice.

Important: Test the electrodes for spark before securing the face to the frame. (See also the REPLACING THE IGNITOR BATTERY section).

- b. Replace the face on the frame so the front lip of the face covers the lip on the frame. Re-secure the face with the face fastener screws.
- c. Replace the control knobs.



Fig. 12-2
Spark generator

CHECKING/CONVERTING THE BURNER ORIFICES

BACKBURNER ORIFICE SIZE CHECKING/ CONVERSION (IF EQUIPPED)

Before beginning, make sure you have the proper tools for the task.

This task requires:

- a #2 Phillips-head screwdriver
- a #2 flat-head screwdriver
- a $\frac{3}{8}$ " wrench or socket screwdriver

Note: It may be necessary to remove the rotisserie rod before beginning this procedure.

1. Remove the heating rack, if installed, and set it aside.
2. Remove the backburner cover, if installed.
3. Unscrew both backburner face plate screws using a Phillips-head screwdriver and set them aside.
4. Remove the backburner face plate by pulling the bottom toward the front of the barbecue and rotating it upward and outward until the two top tabs can be removed from the back wall of the barbecue. Set it aside.
5. Remove the backburner assembly anchoring screw on the lower left of the backburner using a Phillips-head screwdriver and set it aside.
6. Pull the backburner assembly to the left, clear of the orifice, and then rotate the top forward and downward and lay it face down across the main burner dividers.



Fig. 13-1

CAUTION: Be careful not to damage the wires connected to the backburner assembly.

7. Use the socket driver to remove the exposed orifice and replace it with the correct orifice for the gas to be burned. (See Product Data Table for correct orifice sizes based on burner type and gas type).
8. Replace the backburner assembly and re-insert the anchoring screw. Center the backburner assembly so that the backburner face plate will fit over it. Tighten the anchoring screw using a Phillips-head screwdriver.

9. While the backburner faceplate is still off, adjust the backburner air shutter opening size by loosening the air shutter adjustment screw with a flat-head screwdriver and sliding the air shutter to the position indicated in the PRODUCT DATA TABLE; then re-tighten the adjustment screw. (See section on AIR SHUTTER ADJUSTMENT).

10. Replace the backburner face plate by first inserting the upper tabs into the slots in the back wall of the barbecue and then rotating the bottom downward and inward.

11. Replace the two backburner faceplate screws using a Phillips-head screwdriver.

Tip: Re-attaching the backburner faceplate may be easier if the left screw is replaced before the right screw.

INFRARED BURNER ORIFICE SIZE CHECKING CONVERSION (IF EQUIPPED)

Before beginning, make sure you have the proper tools for the task.

This task requires:

- a deep $\frac{3}{8}$ " hex nut driver with a spacer (#6 nut)

1. Remove the grill from above the burner you are working on by lifting it first from the front and set it aside.
2. Remove the flavor grid from above the burner you are working on and set it aside.
3. Remove the infrared burner by lifting the back of the burner up so that both tabs are freed from their slots, then lift the burner toward the back of the barbecue and upward. Set the burner aside.
4. Use the nut driver to remove the exposed orifice and replace it with the correct orifice for the new gas. (See Product Data Table for correct orifice sizes based on burner type and gas type).
5. Replace the infrared burner by first sliding it over the orifice, then lining up the two tabs in back of the burner with the two slots in the back of barbecue and lowering them carefully into place.
6. Replace the flavor grid and then the grill so that the cutout section of the grill is forward.

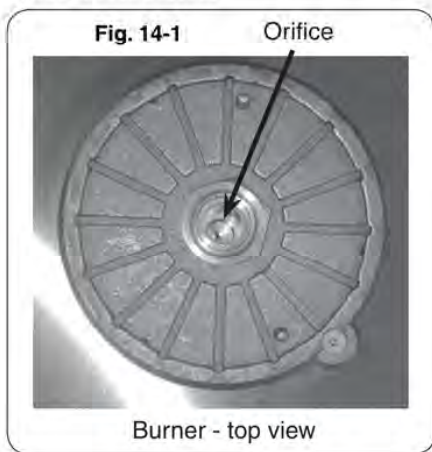
CHECKING/CONVERTING THE BURNER ORIFICES

SIDEBURNER ORIFICE SIZE CHECKING/ CONVERSION (IF EQUIPPED)

Your Fire Magic sideburner has been pre-assembled at the factory.

1. CHECKING FUEL AND PROPER ORIFICES:

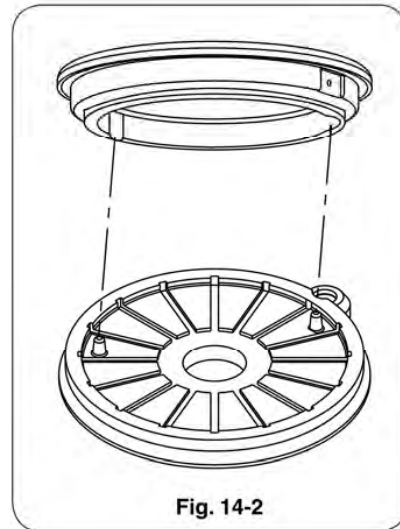
Your Fire Magic sideburner is equipped with orifices for natural gas, unless otherwise indicated. For propane gas, smaller orifices must be installed to avoid hazardous overheating. Check the orifice size by lifting the burner cap off the burner, removing the venturi tube, and looking down through the hole in the center (see Fig. 14-1 for the location of the orifice). The drill size is stamped on the orifice. Refer to Table 1 for the correct orifice size for your sideburner.



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

2. POSITIONING THE BURNER CAP AND GRILL:

Place the burner cap so it is centered over the burner. Be sure the notches in the burner cap fit over the studs protruding from the burner (Fig. 14-2). The burner cap is coated with a high-temperature, porcelain finish. This prevents rust and can be cleaned with oven cleaner.



AIR SHUTTER ADJUSTMENT

MAIN BURNER AIR SHUTTER ADJUSTMENT

Important: The air shutters must be adjusted after installation. If not, this appliance may not light, heat evenly, or cook properly.

Main burner air shutters are easily accessed by removing the front panel (face). The air shutters are located at the front of the burners behind the face (see PARTS LIST). The air shutter has a small dimple (see Fig. 15-1), which allows it to lock into notches in the burner face. This prevents the air shutter from moving.

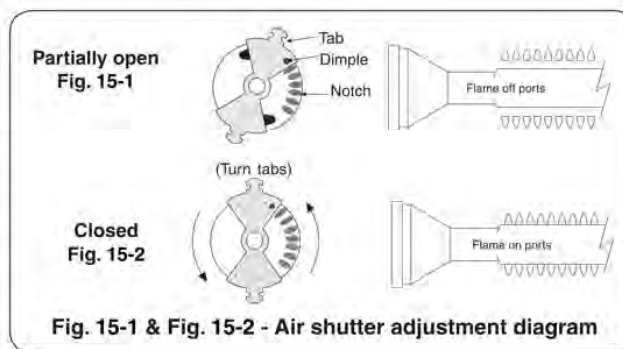
WARNING

USE PROPERLY INSULATED TOOLS TO MAKE THESE ADJUSTMENTS. NEVER TOUCH A HOT BARBECUE DIRECTLY TO MAKE ADJUSTMENTS.

1. **Using the tip of a long screwdriver**, close the air shutters by turning the tabs to a vertical position (Fig. 15-2).
2. Light the barbecue in accordance with the LIGHTING INSTRUCTIONS and burn for 2 minutes with the knobs on **HI LIGHT** and the oven open.
3. After burning for two (2) minutes, open the air shutters, **using the tip of a screwdriver**, until the flames lift off, or appear not to be touching the burners (Fig. 15-1).
4. Begin closing the air shutters, **with the tip of a screwdriver**, until the flames appear to burn while touching the burner ports. (Fig. 15-2).

Note: You may then see short yellow tips on the flames. If flames are a lazy yellow, open the air shutters until the flame is blue with yellow tipping.

Note: Barbecues, in some installations, achieve a better air/gas mixture and will ignite more quickly if the valve is first turned beyond **HI LIGHT** to **LOW** for lighting.



BARBECUE SAFETY INFORMATION & MAINTENANCE

Each time you use the barbecue, make sure that:

1. The area around the barbecue is clear of flammable vapors, liquids, and substances such as gasoline, yard debris, wood, etc.
2. There is no blockage of the air flow through the vent space located below the face of the unit.
3. When using propane gas:
 - a. The special ventilation openings in the enclosure are kept free and clear of debris (see PLANNING THE LOCATION OF THE BARBECUE).
 - b. If connected to a propane cylinder, the rubber hose attached to the regulator is carefully inspected before each use.
 - c. The propane cylinder, regulator, and rubber hose are installed in a location not subject to heating above 125° F (51° C).
4. The burner flames burn evenly along both sides of each burner with a steady flame, which is mostly blue with yellow tipping. (Refer to section on AIR SHUTTER ADJUSTMENT.) If burner flames are not normal, check the orifice and burner for insects or insect nests.
5. The in-line gas valve or gas cylinder valve is always shut **OFF** when the barbecue is not in use.
6. The drip collector hole is clear and unobstructed. Excessive grease deposits can result in a grease fire.
7. The barbecue is free and clear from combustible materials, gasoline, and other flammable vapors and liquids.
8. Do not operate the backburner with its cover installed.
9. Do not operate the sideburner with its cover closed.

DRIP COLLECTION SYSTEM

The drip collector in this barbecue is part of the unit's main frame and is located below the burners. The drip collector has one hole that will allow excess drippings to fall through during cooking, while separating the firebox from the drip tray. Clean the drip tray after each use.

The drip collector allows you to brush or scrape residue from the barbecue's inner liner into the drip tray. Following the manufacturer's instructions and regular cleaning of the barbecue's interior with oven cleaner, will help to prevent grease fires.

Periodically, check the burners to make sure they are clear of debris. Properly adjusted burner flames burn evenly along both sides of each burner with a steady flame (mostly blue with yellow tipping). If burner flames are not normal, check the orifice and burner for insects or insect nests. (See section on CHECKING/CONVERTING THE BURNER ORIFICES for instructions on burner removal and replacement.)

Check the burner ports at least annually for blockage by removing the burner (see orifice changing instructions) and visually inspect the gas intake tube for insects and nests. A clogged tube can lead to a fire beneath the grill.

WARNING

NEVER cover the *entire* cooking or grill 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.

LIGHTING (IGNITION) INSTRUCTIONS

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

ELECTRONIC LIGHTING

1. Open all lids and remove all covers from the burners you wish to light.
2. Turn all gas control knobs to their **OFF** positions.
3. Turn on the gas at its source.

Note: No matter which lighting method you use,

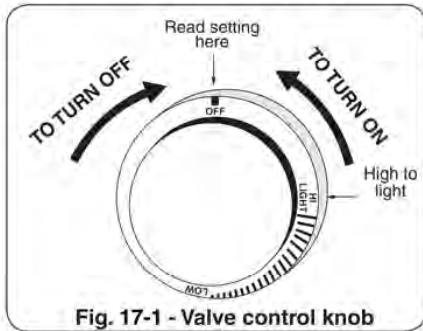


Fig. 17-1 - Valve control knob

DO NOT turn on the gas to more than one burner at a time. Adjacent barbecue burners will cross-ignite and gas flow may be restricted.

CAUTION: If the burners do not light within 5 seconds, depress the control knob and turn the knob to **OFF**. WAIT 5 MINUTES before repeating step 4. If you smell gas, follow the instructions on the cover of this manual. If the burners still do not light after several attempts, refer to the instructions for MANUAL LIGHTING.

4. Depress the control knob for the burner to be lit and turn it to the **HI LIGHT** position, then press the ignition button. Once the burner lights, release the ignition button.
5. Repeat step 4 for each additional burner to be lit.

FOR PROPANE ONLY

Propane tanks are equipped with a safety shut-down device that may cause low or no gas pressure/flame at the burners if operating and lighting instructions are not followed exactly (See important note in the TROUBLESHOOTING section for more details.)

ADJUSTING THE FLAME

The knobs on the face of the barbecue control the valves and adjust the flame height. The first labeled position is **OFF**, the second **HI LIGHT**, and the third **LOW**. In between the **HI LIGHT** and **LOW** labels are mid-point marks. Flame height can be set anywhere between the **HI LIGHT** and **LOW** settings.

The height of the flame *with a valve in LOW position* may be further regulated by means of a small adjusting screw in the center of the valve stem. This screw is accessible by removing the valve knob, which pulls straight off the end of the valve stem.

MANUAL LIGHTING

CAUTION: Always wait 5 minutes for gas to clear after any unsuccessful lighting attempt.

1. Follow steps 1 through 4 (left).
2. Insert either a burning long-barrel butane lighter, a burning long-stem match, or a burning match held by a wire extension holder (Fig. 17-2) through the cooking grids to the burner (Fig. 17-3). For backburners, hold the flame against the perforated material of the backburner. For sideburners, hold the flame against the burner.
3. While holding the match or lighter flame next to the burner, depress the appropriate burner control knob and turn it counterclockwise to the **HI LIGHT** position. When the burner lights, remove the lighter or match.

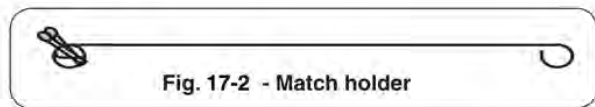


Fig. 17-2 - Match holder

4. If the burner does not light, **IMMEDIATELY** depress the knob and turn the burner control knob to **OFF**. WAIT 5 MINUTES before repeating steps 2 through 4 of the MANUAL LIGHTING INSTRUCTIONS.

Note: Barbecues in some installations achieve a better air/gas mixture and will ignite more quickly if the burner control knob is first turned beyond **HI LIGHT** to **LOW** for lighting.



Fig. 17-3 - Manual lighting

REMEMBER: FOR SAFE MANUAL LIGHTING, PLACE A BURNING MATCH OR BUTANE LIGHTER BESIDE THE BURNER - **THEN TURN ON THE GAS** (see Fig. 17-3).

SHUTTING OFF THE GRILL

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

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

ALLUMER DES INSTRUCTIONS (D'ALLUMAGE)

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

ÉCLAIRAGE ÉLECTRONIQUE

1. Ouvrez tous les couvercles et enlevez toutes les couvertures des brûleurs que vous souhaitez vous allumer.
2. Arrêtez tous les boutons de commande de gaz à leurs positions.
3. Allumez le gaz à sa source.

Note: Aucune matière que la méthode d'éclairage

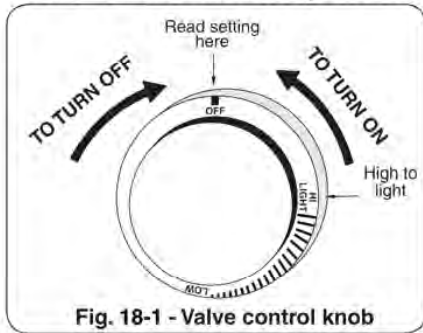


Fig. 18-1 - Valve control knob

vous emploient, n'allument pas le gaz à plus d'un brûleur à la fois. Les brûleurs adjacents de barbecue croix-mettront à feu et l'écoulement de gaz peut être restreint.

Note: Les barbecues dans quelques installations réalisent un meilleur mélange d'air/gas et mettront à feu plus rapidement si le bouton de commande de brûleur est d'abord tourné au delà de la LUMIÈRE de HI au BAS pour l'éclairage.

ÉCLAIRAGE MANUEL

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

1. Suivez les étapes 1 à 4 (à gauche).
2. Insérez un allumeur brûlant de butane de long-baril, une allumette brûlante de long-tige, ou une allumette brûlante tenue par un support de prolongation de fil (Fig. 18-2) par les grilles à cuire au brûleur (Fig. 18-3). Pour des backburners, tenez la flamme contre le matériel perforé du brûleur arrière. Pour des sideburners, tenez la flamme contre le brûleur.
3. Tout en tenant l'allumette ou la flamme plus légère à côté du brûleur, enfoncez le bouton de commande approprié

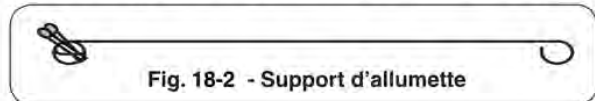


Fig. 18-2 - Support d'allumette

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

4. Enfoncez le bouton de commande pour que le brûleur soit allumé et tournez-le dans la position LÉGÈRE de HI, puis appuyez sur le bouton d'allumage. Une fois que le brûleur s'allume, libérez le bouton d'allumage.
5. Répétez l'étape 4 pour que chaque brûleur additionnel soit s'est allumé.

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

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

POUR LE PROPANE SEULEMENT

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



Fig. 18-3 - Éclairage manuel

RAPPELEZ-VOUS: POUR L'ÉCLAIRAGE MANUEL SÛR, PLACEZ Un ALLUMEUR BRÛLANT D'ALLUMETTE OU De BUTANE PRÈS Du BRÛLEUR - ALLUMEZ ALORS Le GAZ (voyez Fig. 18-3).

COUPER LE GRIL

Pour couper le gril, enfoncez chaque bouton de commande de valve et tournez-le dans le sens des aiguilles d'une montre à la position de repos.

Fermez toujours la valve à l'offre de gaz après chaque utilisation du barbecue.

AJUSTEMENT DE LA FLAMME

Les boutons sur le visage du barbecue commandent les valves et ajustent la taille de flamme. La première position marquée est éteinte, la deuxième LUMIÈRE de HI, et la troisième BAS. Entre la LUMIÈRE de HI et les BASSES étiquettes sont les marques de point médian. La taille de flamme peut être placée n'importe où entre la LUMIÈRE de HI et les BAS arrangements.

La taille de la flamme avec une valve en BASSE position peut être encore réglée à l'aide d'une petite vis de réglage au centre de la tige de valve. Cette vis est accessible en enlevant le bouton de valve, qui tire immédiatement l'extrémité de la tige de valve.

USING THE COLLAPSIBLE SHELF

DROP SHELF OPERATION

A. To lower the shelf, grab the middle of the shelf on both sides and lift upward so that the inner lip of the shelf above the hinge lifts out of the locking slot. Then use the handle to allow the end of the shelf to slowly rotate down as pictured to the right.

CAUTION: Do **NOT** place fingers near hinge when closing.



Shelf
up & locked

Being
lowered or
raised



Shelf
down

B. To raise the shelf, perform the opposite of A. above. Grab the shelf by the handle and raise it to the horizontal position. Lift slightly upward from the center of the shelf on both sides, allowing the inner lip to drop down into the locking slot, and lock the shelf safely into position.

ROTISSERIE INSTRUCTIONS

USING YOUR BACKBURNER AND ROTISSERIE

Rotisserie cooking with the backburner is accomplished without use of the main burners. Follow the steps in the appropriate sections below to set up and use these accessories (see PARTS LIST for image).

SET UP

1. Remove the backburner cover (if present) by sliding it upward off of the backburner.
2. Remove the cooking grids from your barbecue, if necessary, to obtain maximum clearance for larger cuts. The flavor grids may also be removed if required.
Tip: Aluminum foil or a baking pan may be placed over the main burners, a little forward of center, to catch excess drippings from the meat.
3. Attach the rotisserie motor to the barbecue frame by inserting the tab of the bracket attached to the motor into the slot on the right of the barbecue so that the spit rod will fit into the motor drive socket from the left. If left-side spit support is not already in place, insert it into the tab on the left side of the barbecue at this time.
4. Follow the LIGHTING INSTRUCTIONS to light the backburner.
5. Allow the backburner to preheat for approximately 10 minutes on **HI LIGHT** setting.

PUTTING THE MEAT ON THE SPIT ROD

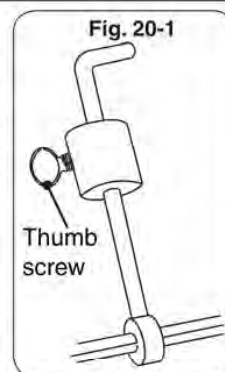
1. Slide the meat and spit prongs onto the spit rod so the meat is centered and balanced as well as possible.
2. Tighten the spit prongs into place so that the meat remains in a fixed position on the rod and the meat rotates with the rod.

Important: The counterbalance, which is included with your rotisserie kit, should be used to balance the load on your rotisserie and prolong the life of your motor. Heavy unbalanced meats can stress the rotisserie motor and may cause motor failure.

USING THE COUNTERBALANCE SUPPLIED WITH YOUR ROTISSERIE

1. Hold the spit rod at each end and lift. **Do not grip the rod.** Let the rod rotate so the heavy side of the meat hangs down naturally.

2. Turn the counterbalance on the spit so the counterbalance rod and weight point upward, or opposite from the heavy side of the meat. Tighten the counterbalance rod in the hub against a flat surface of the spit rod to secure (Fig. 20-1).



3. Loosen the thumb screw and slide the weight along the counterbalance rod to balance the meat. Since meats are not a uniform shape, it may not be possible to achieve a perfect balance. Properly balanced meat should not rotate when you hold the spit rod loosely by the ends.
4. Make sure the counterbalance will not strike the barbecue frame when the rotisserie is started.

RUNNING THE ROTISSERIE

1. Place the pointed end of the spit rod into the motor drive socket and rest the handle end of the spit rod in the spit bracket on the right side of the barbecue.
2. Plug in (if necessary) and turn on the rotisserie motor.
3. Use a standard roasting guide to estimate the length of time for your meat. A meat thermometer may also be used to tell when your favorite cuts are cooked to your liking. When testing temperatures with a thermometer, turn off the rotisserie motor and turn the backburner on **LOW**. This will keep the meat from over cooking on one side.

Note: When burning properly, the backburner flames will be blue with yellow tipping and the grating will glow red. The first time it is used the backburner may smoke a little.

Important: Operate your backburner with the oven closed. This simulates an oven effect and helps your meat cook faster. Constant rotation of the spit assures even cooking and maximum retention of juices.

Note: On large cuts of meat or whole turkeys, it may be necessary to reduce the heat from your backburner. Cooking your food at a lower temperature for a longer period of time will keep the outer surface from burning while cooking the interior of your meat. In any case it is normal for the back burner grating to glow red when operating properly.

ACCESSORIES

USING THE GRILL SCRAPER

The triangular stainless-steel piece with serrated edges is designed to be used as a tool to quickly and easily scrape food particles and drippings off the grill after barbecuing. To use it, simply align one of the edges of the scraper so that the cooking grid bars fit into the grooves in the serrated edge, and then scrape it along the length of the cooking grid. Repeat as needed.



Fig. 21-1
Grill scraper use

USING THE COOKING GRILL LIFTER

Hold the grill lifter by gripping the center section with the prongs pointing down (use an oven mitt or heavy glove if the grill is hot). Insert the notched end of the grill lifter into the grill, in front of the midway point (front to back-Fig. 21-3), and central (left to right-Fig. 21-4). Twist the grill lifter (clockwise or counterclockwise) so the handle is parallel to the grill rods. This "seats" the spiked end of the grill lifter between two rods, enabling you to safely lift the grill out of the barbecue. Lift slowly and adjust the grill lifter, if necessary, to balance.

DRIP PAN

The drip collection system allows you to brush or scrape excess dried residue inside the barbecue directly into the drip pan (see PARTS LIST for drip pan location). To simplify cleanup when using the rotisserie, you may place a baking pan or foil under the rotisserie to collect the drippings. Clean the drip pan after each use.

THE FLAVOR GRID(S)

Place each flavor grid directly on a burner or burner pair. Center each grid over the burner, oriented as shown in Fig. 21-6.

Note: This allows heat from the burners to be evenly distributed throughout the cooking area. The flavor grids heat and cool quickly, making the barbecue very responsive to the changes in heat from the burners.



Fig. 21-6

WARMING RACK

The warming rack (Fig. 21-2) is packed separately with the barbecue.

To install the warming rack, lift the front of the rack up slightly and insert the rack hangers into the two holes in the back of the barbecue above the backburner. Then lower the front of the rack into a level position to lock the rack in place.

To remove the warming rack, lift up on the front of the rack until the rack hangers pull free from their supporting holes.

Note: For best results, remove the warming rack before using the rotisserie.



Fig. 21-2 Warming rack in place inside oven



Fig. 21-3

Placement of the grill lifter in grill



Fig. 21-4

WOOD-CHIP SMOKER

Your optional backburner is supplied with a wood-chip box. The wood-chip box is designed to sit on top of the backburner assembly over the notch in the heat deflector (see Fig. 21-5). This box is designed to be used when the backburner is in use. To use the box, just dampen your favorite wood chips and put them inside; then set it in place. If you wish to refill the wood-chip box when it is hot, you may carefully handle it using a pair of insulated pliers. You must be very cautious not to get burned.

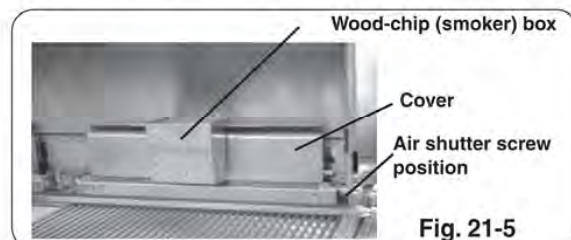


Fig. 21-5

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. 22-1).

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 at least annually for blockage by removing the burner (see orifice changing instructions) and visually inspecting the gas intake tube for insects and nests. A clogged tube can lead to a fire beneath the grill.

The inside of the 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. 22-1 - 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 the 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. 22-2

REPLACING THE IGNITOR BATTERY

1. Remove the ignitor cover by turning it counterclockwise.



Important: Do not attempt to pull or turn the rubber cap.



2. Remove battery for replacement. The battery is re-installed with the negative (-) end out.



3. After properly inserting the battery, replace the ignitor cover by turning the cap clockwise.



Note: If you have accidentally removed the rubber cap, follow the instructions below to replace it.

1. Pull the rubber cap and the inner plastic sleeve apart.



TROUBLESHOOTING

If you have trouble with the gas barbecue, please use this list to identify the problem. By trying one or more of the solutions to the possible cause you should be able to solve the problem. If this list does not cover your present problem or if you have other technical difficulties with the barbecue, please contact your local barbecue dealer.

PROBLEM	POSSIBLE CAUSE	CORRECTION
Ignition system failure	1) Improper air shutter adjustment	1) Adjust air shutters.
	2) Ignition wire disconnected	2) Re-plug wires into generator.
	3) Low gas pressure	3) Adjust or replace battery.
	4) Dead battery	4) Replace battery.
Insufficient heat	5) Improper air shutter adjustment	5) Adjust air shutters.
	6) Using propane orifice for natural gas	6) Change orifices.
	7) Low gas pressure/flame (natural)	7) Have gas company check the operating pressure at the barbecue.
	8) Low gas pressure/flame (propane)	8) Reset propane tank safety*: Shut off all valves including propane tank and follow lighting instructions exactly.
Uneven heating	9) Burner ports partially blocked by debris	9) Remove burners and clean out ports.
	10) Small spiders or insects in burner	10) Inspect burners for spider webs or other debris that may block gas flow.
Rotisserie noisy	11) Rotisserie out of balance	11) Adjust counterbalance.

Troubleshooting Table

Note: *Propane tanks are equipped with a safety shut-down device that may cause low or no gas/flame at the burners if operating and lighting instructions are not followed exactly. If you suspect the propane tank safety shut-off is in effect, shut off all burner control valves and the propane tank valve. Then read and follow the LIGHTING INSTRUCTIONS exactly. Lighting instructions are located in the owner's manual and printed on the barbecue's metal drip tray. If the problem persists continue troubleshooting or contact your local dealer or R. H. Peterson for assistance.

FIRE MAGIC OUTDOOR GAS BARBECUES LIMITED WARRANTY

PLEASE COMPLETE AND RETURN YOUR REGISTRATION CARD, WHICH IS INCLUDED WITH YOUR BARBECUE

LIFETIME WARRANTY - Fire Magic cast stainless steel burners, stainless steel rod cooking grids, and stainless steel housings (including liners, frames, ovens, and barbecues faces) are warranted for as long as you own your Fire Magic barbecue.

FIFTEEN YEAR WARRANTY - Fire Magic cast brass burners, brass valves, backburner assemblies (except ignition parts), manifold assemblies, and porcelain hoods and faces are warranted for 15 years from the date of purchase of your Fire Magic barbecue.

THREE YEAR WARRANTY - Fire Magic sideburners and all other Fire Magic barbecue components (except ignition and electronic parts) are warranted for 3 years from the date of purchase of your Fire Magic barbecue.

Fire Magic ignition systems, electronic components (including lights and thermometers), and barbecue accessories are warranted for one year from date of purchase.

PLEASE KEEP A COPY OF YOUR SALES SLIP FOR PROOF OF PURCHASE

This warranty applies to the original purchaser with invoice or proof of purchase and covers Fire Magic products intended for personal, family, or household usage only. It does not apply to rust, corrosion, oxidation, or discoloration, which may occur due to moisture or overheating, unless the affected component becomes inoperable. This warranty does not cover parts becoming defective by misuse, accidental damage, improper handling, and/or installation. It does not cover labor or labor related charges. It specifically excludes liability for indirect, incidental or consequential damages. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above exclusion may not apply to you. This warranty gives you specified legal rights and you may have other rights, which may vary from state to state.

For additional information regarding this warranty, or information on how to place a warranty claim, contact your authorized Fire Magic dealer.

ROBERT H. PETERSON CO.

Quality Check

Date: _____

Orifice # (Main): _____

Orifice # (Other): _____

Leak Test: _____

Burn Test: _____

Gas Type: NAT. / PROPANE

Model #: _____

Serial #: _____

Air Shutter: _____

Inspector: _____

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