

FIREMAGIC®

AURORA

STAND-ALONE POST OUTDOOR GAS GRILLS

A430s (IN-GROUND AND PATIO MOUNT)

INSTALLATION INSTRUCTIONS AND OWNER'S MANUAL

INSTALLER: Leave these instructions with consumer.

CONSUMER: Retain for future reference.



430s Patio
mount shown
without
backburner
option

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

SAFETY AND WARNING CODES

⚠ DANGER:

IF YOU SMELL GAS:

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

CODE AND SUPPLY REQUIREMENTS: This grill 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 dedicated manual shutoff valve 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 dedicated manual shutoff valve during any pressure testing of the gas-supply system at pressures up to and including ½ psig (3.5 kPa).

Proper operation of your grill requires prompt and periodic maintenance. See the CARE & CLEANING section for details.

⚠ WARNING:

1. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
2. An LP 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. For proper installation, refer to the installation instructions. For assistance or additional information, consult a qualified professional installer, service agency, or the gas supplier.

All electrical outlets in the vicinity of the grill 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.



11-093

Certified to: ANSI Z21.58a-2008
CSA 1.6a-2008

- INSTALLATION INSTRUCTIONS ET MANUEL DU PROPRIÉTAIRE -

GRIL EXTÉRIEUR DE GAZ

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

SÛRETÉ ET CODES D'AVERTISSEMENT

▲ DANGER:

SI VOUS SENTEZ LE GAZ :

1. Coupez le gaz à l'appareil.
2. Éteignez-vous n'importe quelle flamme nue.
3. Ouvrez le couvercle si équipé d'un four.
4. Si l'odeur continue, gardez loin de l'appareil et appelez immédiatement votre département de fournisseur ou de feu de gaz.

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:

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.

▲ 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 professionnel qualifié, l'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 PRESSON 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 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 qules bouteille ou du GPL non utilisé.

Certifié à la norme: ANSI Z21.58a-2008 / CSA 1.6a-2008

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

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OPERATIONAL SAFETY INFORMATION

1. The outdoor grill and surrounding area **MUST** remain clear of flammable substances such as gasoline, yard debris, wood, etc.
2. The airflow through the vent space located below the control panel must remain unobstructed.
3. When using propane gas:
 - a. **The required ventilation openings in the enclosure must be clear of debris.**
 - b. **The propane cylinder, regulator, and rubber hose must be in a location not subject to temperature above 125° F (51° C).** A proper flame pattern will ensure safe operation and optimal performance.
4. 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 grill. A proper flame pattern will ensure safe operation and optimal performance. Adjust the air shutter as needed (see AIR SHUTTER ADJUSTMENT).
5. The in-line gas valve or gas cylinder valve must always be shut OFF when the grill is not in use.
6. The drip collector holes must be clear and unobstructed. Excessive grease deposits can result in a grease fire.
7. The backburner or infrared burner cover must be removed before using the burner.

PRODUCT DATA TABLE

Specification	Value
Main Burner	
BTU per burner pair	25,000
Natural gas orifice	#42 (2.375 mm)
Propane gas orifice	#54 (1.397 mm)
Infrared Burner (if equipped)	
BTU per burner	18,000
Natural gas orifice	#46 (2.057 mm)
Propane gas orifice	#56 (1.181 mm)

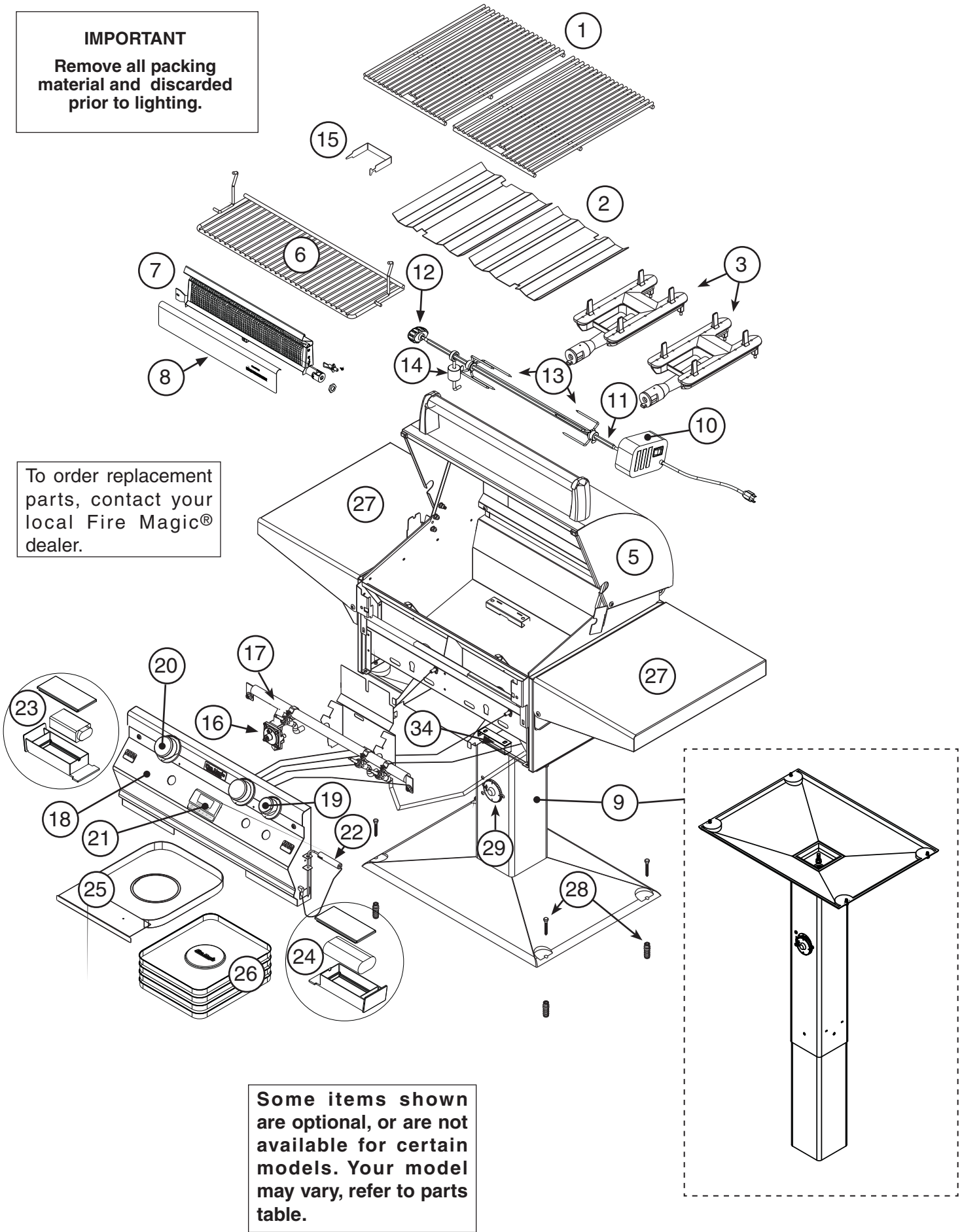
Specification	Value
Backburner (if equipped)	
BTU per burner	12,500
Natural gas orifice	#52 (1.613 mm)
Natural air shutter	5/8-inch gap
Propane gas orifice	#59 (1.041 mm)
Propane air shutter	7/16-inch gap

Table 1 - Product Data Table

REPLACEMENT PARTS LIST

IMPORTANT
Remove all packing material and discarded prior to lighting.

To order replacement parts, contact your local Fire Magic® dealer.



Some items shown are optional, or are not available for certain models. Your model may vary, refer to parts table.

REPLACEMENT PARTS LIST (cont.)

		A430s				A430s	
Item	Description	Part No.	Qty.	Item	Description	Part No.	Qty.
1.	Stainless cooking grid (set of 2)	3542-S-2	1	22.	Meat probe*	24187-14S	1
2.	Flavor grid (set of 2)	3063-S-2	1	23.	Ignitor battery holder assy (9v)	24180-37	1
3.	Main burner	3042-50	2	24.	Thermometer battery holder assembly (3v)	24180-17	1
4.	Infrared burner (optional)‡	3051	1	25.	Drip tray	3084	1
5.	Oven lid	23729-53	1	26.	Drip tray liner (set of 4)	3557	1
6.	Warming rack*	3672S-M	1	27.	Rigid shelf	24330-017	2
7.	Back burner*	24130-11	1	28.	Patio mount hardware kit (if applicable)	24330-25	1
8.	Back burner cover*	24148-010	1	29.	Timer valve (3 hour)	3090	1
9.	Patio base w/ hardware†	24330-31	1	or	Timer valve (1 hour)	3092	1
or	In-ground base w/ hardware†	24330-32	1	30.	Propane regulator / hose assy.	5110-07	1
10.	Rotisserie motor*	3600-02	1	or	Natural Gas QD hose ‡	5110-03	1
11.	Rotisserie rod*	3603-30	1	31.	Wire harness assembly‡	24177-24	1
12.	Rotisserie knob*	24187-16	1	32.	Back burner electrode*‡	4199-70	1
13.	Meat holder (pair)*	3613	1	33.	Electrode & collector box assy‡	3199-45	2
14.	Counterbalance*	3620E	1	34.	Ignitor module	3199-44	1
15.	Grid lifter	3519	1	35.	Natural gas orifice(s)‡	3001-42-2	1
16.	Convertible regulator	PR-4	1	36.	Natural back burner gas orifice(s)‡	3001-52-1	1
17.	Valve manifold w/ back burner	24130-22	1	37.	Propane gas orifice(s)‡	3001-54-2	1
or	valve manifold w/o back burner	24130-28	1	38.	Propane back burner gas orifice(s)‡	3001-59-1	1
18.	Control panel w/ back burner	24130-05	1	39.	Fire Magic® cookbook‡	3595	1
or	Control panel w/o back burner	24130-06	1	40.	Thermometer wire harness‡	24177-25	1
19.	Small knob*	3016	1				
20.	Large knob	3015	2				
21.	Digital thermometer	24180-12	1				

* If equipped

† For replacement only (not conversion)

‡ Not shown

INSTALLATION REQUIREMENTS

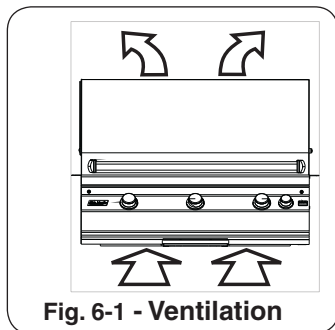
This grill is designed for outdoor use only. **DO NOT** use this grill under unprotected flammable surfaces. **DO NOT** use this grill inside a building, garage, enclosed area, or an unprotected covered area (see EXHAUST REMOVAL below). **DO NOT** use this grill in or on a recreational vehicle or boat.

Important: This grill 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 control panel **MUST** remain removable for servicing and air shutter adjustment (see PARTS LIST).

ENSURING PROPER COMBUSTION AIR AND COOLING AIRFLOW

Proper airflow (Fig. 6-1) **MUST** be maintained for the grill to perform as it was designed. 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 control panel or more than 75% of the cooking grid surface with pans or griddles.



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

EXHAUST REMOVAL

If installed or used under a patio roof, the cooking grid area must be fully covered by an exhaust hood with a vent. An exhaust fan with a rating of 1,000 CFM (cubic feet per minute) (472 liters per second) or more may be necessary to effectively remove smoke and other cooking by-products from the area under the hood. **Fire Magic Vent Hoods are available to meet this requirement.** This outdoor grill must not be used under unprotected overhead combustible construction. **THIS UNIT MUST NOT BE LOCATED IN A FULLY ENCLOSED AREA OF ANY KIND.**

INCORRECT

Rear oven lid vent



YOU MUST PROTECT REAR OVEN VENT FROM PREVAILING WIND

Fig. 6-2

CORRECT



PLACE GRILL SO PREVAILING WIND BLOWS TOWARD FRONT OF GRILL

Fig. 6-3

CAUTION: Wind blowing into or across the rear oven lid vent (Fig. 6-2) can cause poor performance and/or dangerous overheating. Orient the grill so that the prevailing wind blows toward the front of the grill (Fig. 6-3).

CAUTION: To prevent dangerous overheating, the rear of the unit must have a minimum clearance of 4" (10.2 cm) from any backsplash/wall.

GAS SUPPLY AND MANIFOLD PRESSURES:

For **natural gas** - normal 7" (17.78 cm) water column (w.c.), minimum 5" (12.7 cm), maximum 10 1/2" (26.7 cm). For **propane gas** - normal 11" w.c., minimum 10" (25.4 cm), maximum 13" (33 cm).

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.

PATIO MOUNT POST INSTALLATION

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. An outdoor approved flexible connector can be used to connect your household gas supply to the grill. **DO NOT use a rubber hose within the enclosure for the grill.** Apply only joint compounds that are resistant to all gasses on all male pipe 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'.

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

CONNECTING TO THE GAS SUPPLY

This post grill is capable of connecting to the gas supply in a few different ways. The connection can be made inside the post, under the post base, or out the back of the post.

The gas must be hooked up so that it passes through the timer located in the post. To access the timer, unscrew and remove the access plate in the back

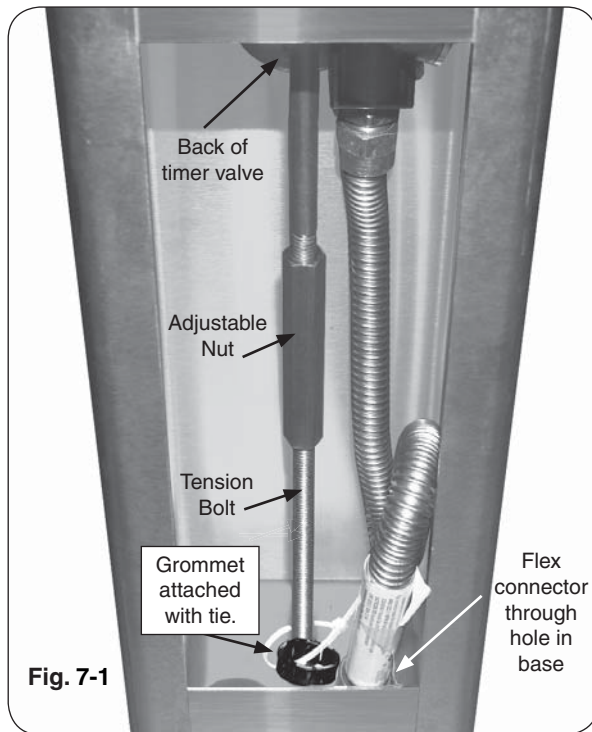
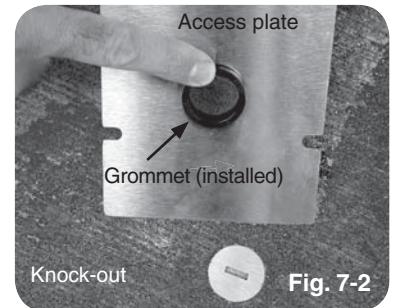


Fig. 7-1

Post (access panel removed)

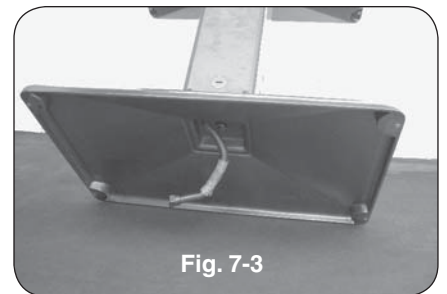
of the post using a No. 3 Phillips-head screwdriver. Retain the screws.

To connect through the post, remove the knock-out disk at the bottom of the access plate with a large standard screwdriver by inserting the screwdriver into the notch provided in the center of the knock-out. Remove the plastic grommet fastened to the inside of the post and insert it into the newly created opening prior to passing the gas connection through the opening.



To connect through the post base, run the gas connection through the hole provided in the center of the post base.

When finished, replace access plate and tighten the four screws provided.



ELECTRICAL OUTLETS

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

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

SECURING THE PATIO MOUNT GRILL

Important: BEFORE USE, the patio mount base must be securely fastened to a stable, level surface to ensure the grill remains fixed and upright at all times.

Locate the patio mount base in the planned grill location and mark the 4 holes. Drill the marked holes to a $\frac{1}{2}$ " diameter x $1 \frac{1}{2}$ " depth. Insert the lag shields (see PARTS LIST) into the holes, being sure that they are flush with the ground.

Align the holes on the patio mount base over the lag shields in the ground. Secure the base with the lag screws (see PARTS LIST) using a $\frac{7}{16}$ " nut driver.

IN-GROUND POST INSTALLATION

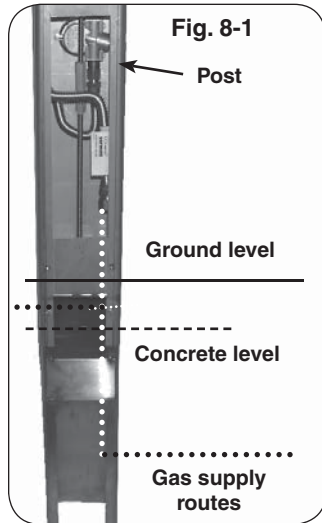
IN-GROUND PROCEDURE

The in-ground post is designed primarily for installation with a permanent underground gas supply. Read these instructions carefully and completely before beginning the installation.

1. After running the underground gas supply line to the planned grill location, dig a hole for the post and extension approximately 18" deep and 10-12" in diameter.

Note: Run the gas supply line up from the bottom of the hole (a little off center) so that it reaches to approximately 4" above ground level.

Note: The actual depth of the hole should be such that the cooking surface is 34-35" above ground level.



2. Unscrew the four (4) screws and remove the access plate in the back of the grill post using a No. 3 Phillips-head screwdriver. Retain the screws and access plate for later.

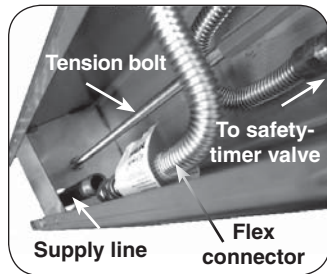


Fig. 8-2

3. Verify that the gas supply line fits through the gas line clearance hole in the bottom of the post (see Fig. 8-2). The clearance hole is the larger of the two holes in the bottom of the post and is off center.
4. Verify that the flexible 1/2" gas connector coming from the supply side of the safety timer valve will connect properly with the gas supply line and any necessary flare or fitting needed to make the connection.

5. Attach the extension to the bottom of the grill post so that the open portion is toward the back of the grill and the five holes in the extension line up with the five (5) weld-nuts in the post.

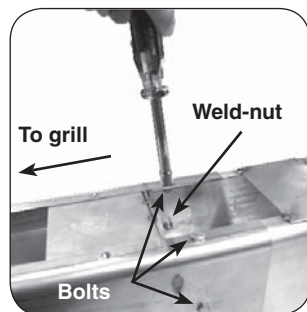


Fig. 8-3

6. From outside the joined post and extension, insert one of the 1/4 X 20"-5/8 bolts (supplied) into each of the five (5) bolt holes and tighten each using a 7/16" socket driver or wrench (see Fig. 8-3).

Note: There is one hole on each side of the post, except the back which has two holes located on either side of the extension opening.

Important: Verify that the gas supply line is running up through the post hole, just off center. It must extend high enough to reach the grill gas connection and remain safely above the level of the concrete when poured.

Note: It may help to cover the end of the gas supply line with a plastic bag and/or masking tape to avoid getting concrete or other debris in the supply line.

8. Pour the concrete into the hole 3-5" below ground level taking care to protect the gas supply line.
9. While the concrete is still wet, carefully lower the grill post and attached extension into the hole so that the gas supply line slides through the clearance hole in the bottom of the post.
10. Orient the grill per plan, then level the grill and support it so that it remains in position while the concrete dries.

11. Connect the gas supply line so that it runs through the safety timer valve located in the middle of the post and test for leaks.

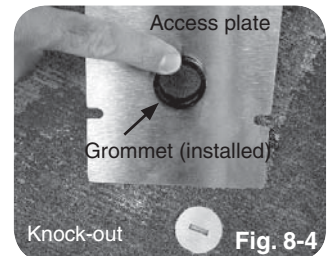


Fig. 8-4

12. Re-attach the access plate to the back of the grill post using the four original screws.

ABOVE GROUND GAS CONNECTIONS

To connect through the post, remove the knock-out disk (see Fig. 8-4) at the bottom of the access plate with a large standard screwdriver by inserting the screwdriver into the notch provided in the center of the knock-out. Remove the plastic grommet fastened to the inside of the post (see photo on previous page) and insert it into the newly created opening (Fig. 8-4) prior to passing the gas connection through the opening.

When finished, replace the access plate and tighten the four screws provided.

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 21.58-2005/CGA 1.6-2005* (see Fig. 9-1).
- 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. 9-1).

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.

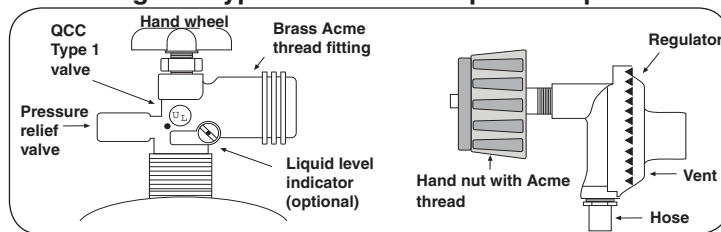
Carefully inspect the hose assembly each time before the gas is turned on. A cracked or frayed hose should be replaced immediately.

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. 9-1 Type I Acme thread quick coupler



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 21.58-2005/CGA 1.6-2005 (voir la figue. 10-1).
- 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 regulator/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 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.

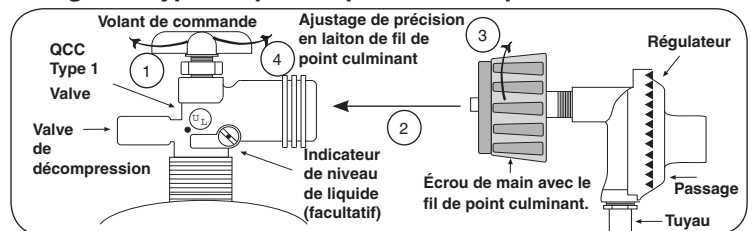
Inspectez soigneusement l'ensemble de tuyau chaque fois avant que le gaz soit allumé. Un tuyau criqué ou frangé devrait être remplacé immédiatement.

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

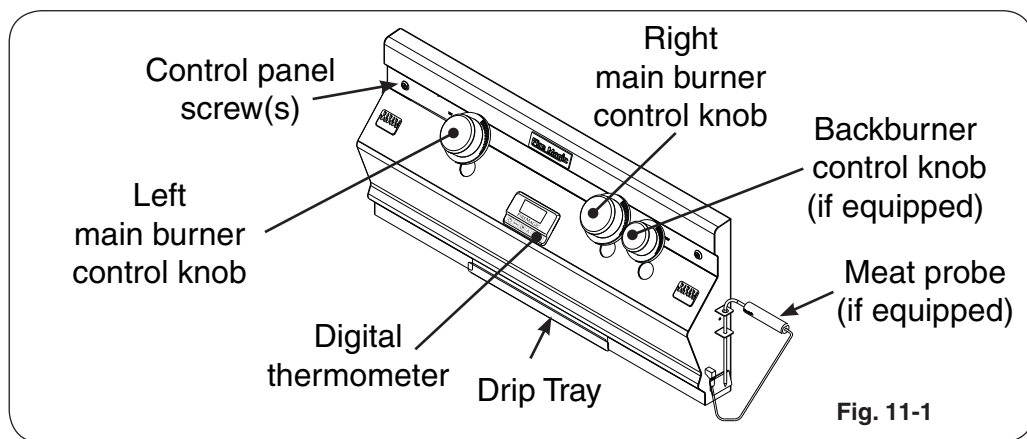
- Ne stockez pas un cylindre de gaz disponible de propane dessous ou ne vous approchez pas de cet appareil.
- Ne remplissez jamais cylindre au delà de 80 pour cent de plein.
- SI L'INFORMATION DANS "A" ET "B" N'EST PAS SUIVIE EXACTEMENT, UN FEU CAUSANT LA MORT OU DES DOMMAGES SÉRIEUX PEUT SE PRODUIRE.

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



IDENTIFICATION OF GRILL CONTROLS

A430s controls



To remove the control panel:

- Turn off the gas shutoff valve.
- Pull off the control knobs. Unscrew and remove the control panel screws and washers.
- Lift the control panel up and outward, allowing it to rest on the internal chain(s).

Important: During reinstallation; prior to opening the gas shutoff valve, be sure the control knobs are in the OFF position.

RIGID SHELF INSTALLATION

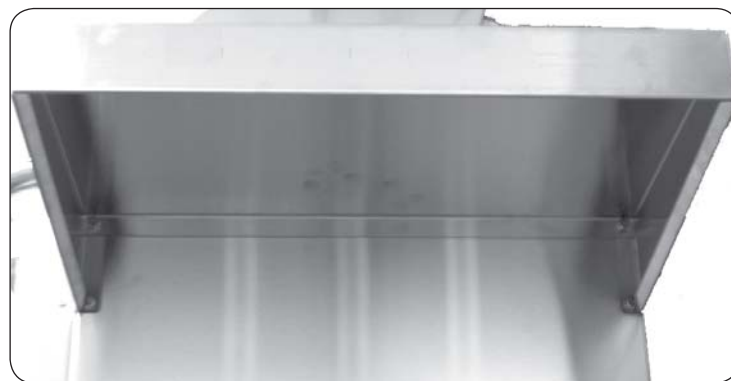
This grill comes with two (2) rigid shelves that must be attached. These can be attached using the four support screws provided and a Phillips-head screw driver.

1. Hold the shelf inverted so that one of the corner holes in the shelf lines up with the appropriate upper screw hole in the grill.
2. Insert the screw, but do not tighten all the way so that the shelf can be easily rotated around the first screw.
3. Line up the second corner hole in the shelf with the remaining upper screw hole in the grill. Insert a screw and tighten.

Note: You may lift the edge of the shelf upward to gain better access during much of the tightening of this screw.

4. Finally, insert the bottom screws on the left and right side of the shelf and securely tighten all screws.

To detach, reverse the process above.



View from under right shelf

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.

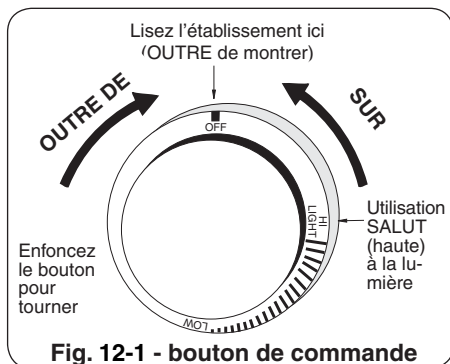


Fig. 12-1 - bouton de commande

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

4. Placez le bouton de commande de temporisateur au temps de cuisson.
5. 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.

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

REPLACEMENT DES BATTERIES D'ALLUMEUR

Pour remplacer la batterie de 9V actionnant les allumeurs, retirez le support de batterie situé sur l'extérieur du panneau de commande. Enlevez le couvercle. Démontez la batterie du connecteur et remplacez-la reliant la nouvelle batterie. Remplacez le couvercle et fermez le tiroir (voir la fig. le 12- 3).

ÉTABLISSEMENT DU TEMPORISATEUR

Avant de suivre les instructions d'éclairage ont placé le temporisateur situé sur l'avant de la base de poteau (fig. 12-4) au nombre désiré de faire cuire des heures (jusqu'à 1 ou 3 heures) près de tourner le bouton de temporisateur dans le sens des aiguilles d'une montre. Le temporisateur tournera lentement dans le sens contraire des aiguilles d'une montre jusqu'à ce qu'il atteigne la position de repos et ait puis coupé la fourniture de gaz au gril. Pour prolonger le temps de cuisson, tournez le bouton dans le sens des aiguilles d'une montre jusqu'à ce qu'il soit placé au temps de cuisson demeurant désiré.

ÉCLAIRAGE MANUEL

ATTENTION: Attendez toujours cinq (5) minutes le gaz pour se dégager après que n'importe quelle tentative non réussie d'éclairage.

1. Suivez les étapes 1 à 3 (à gauche).
2. Passez un allumeur brûlant de butane de long-baril ou une allumette brûlante de long-tige dans la grille à cuire s'ouvrant au dessus du tube d'éclairage. (Fig. 12-2). Pour des backburners, tenez la flamme contre le surface du backburner.
3. Tout en tenant l'allumette ou la flamme plus légère au dessus du tube d'éclairage ou à côté du brûleur (backburner seulement), diminuez le bouton et tout en pressant le tour de commande désirés 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.
4. Si le brûleur ne s'allume pas, enfoncez immédiatement le bouton et tournez la valve à AU LOIN. ATTENDEZ CINQ (5) MINUTES avant de répéter les étapes 2 à 4 des instructions manuelles d'éclairage.

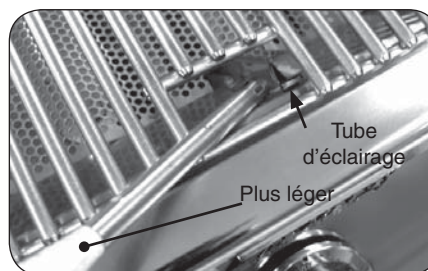


Fig. 12-2 - Éclairage manuel

ARRÊT DU UNITÉ

Pour couper le unité, diminuez chaque bouton de commande de valve et, 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.



Fig. 12-3

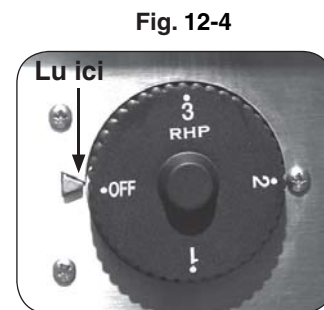


Fig. 12-4

Bouton de temporisateur AU LOIN (temporisateur de 3 heures montré)

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.

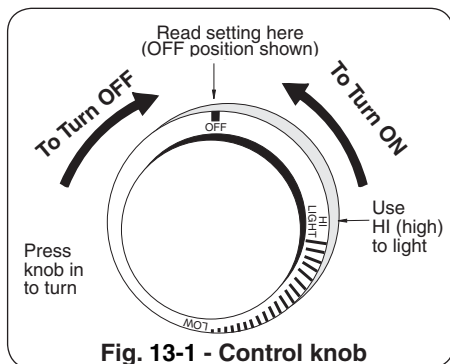


Fig. 13-1 - Control knob

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

4. Set timer control knob to the desired cooking time.
5. 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.

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

REPLACING IGNITOR BATTERIES

To replace the 9V battery powering the ignitors, pull out the battery holder located on the outside of the control panel. Remove the lid. Disconnect the battery from the connector and replace it connecting the new battery. Replace the lid and close the drawer (see Fig. 13-3).

SETTING THE TIMER

Before following the lighting instructions set the timer located on the front of the post base (Fig. 13-4) to the desired number of cooking hours (up to three hours) by rotating the timer knob clockwise. The timer will slowly turn counterclockwise until it reaches the **OFF** position and then shut off the gas supply to the grill. To extend cooking time, turn the knob clockwise until it is set to the desired remaining cooking time.

MANUAL LIGHTING

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

1. Follow steps 1 through 3 (left).
2. Insert either a burning long-barrel butane lighter or a burning long-stem match through the cooking grid opening to the top of the lighting tube. (Fig. 13-2). For backburners, hold the flame against the surface of the backburner.
3. While holding the match or lighter flame at the top of the lighting tube or next to the burner (backburner only), depress the desired control 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.
4. If the burner does not light, **immediately depress the knob and turn the valve to OFF**. **WAIT FIVE (5) MINUTES** before repeating steps 2 through 4 of the **MANUAL LIGHTING** instructions.

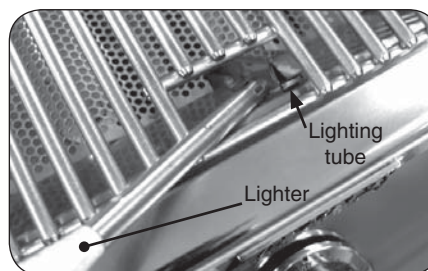


Fig. 13-2 - Manual lighting

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.



Fig. 13-3



Fig. 13-4

Timer knob in OFF position

DIGITAL THERMOMETER

Your grill comes with a digital thermometer for temperature control, oven and meat probe temperature monitoring, and timed cooking. Pressing the power button will turn on the thermometer. The thermometer will automatically shut off after 5 minutes if no temperature change is detected.

The thermometer is located on the control panel between the control knobs.

Plug in the meat probe on the right side of the control panel as shown in Fig. 14-1. The thermometer battery access drawer is also located here (Fig. 14-2).

FOR BEST PERFORMANCE, GENTLY PRESS THE BUTTONS. When turned on, accurate temperature readings will begin after the thermometer has initialized. When turned off, allow 5 seconds prior to turning back on.

Read the following sections completely regarding thermometer operation. Refer to Fig. 14-3 for thermometer orientation and button locations.

DEFAULT SCREEN

Press the power button to turn the thermometer ON. The default screen will be displayed. Temperatures for the oven and meat probe will be shown (Fig. 14-4). See below for options under the default screen.

Setting a Location Temperature

1. Press the up/down arrow to switch to the desired location (oven or meat probe). Location will be highlighted when selected. Press **SET**.
2. The selected location's temperature screen will be displayed. Use the arrows to set the desired temp. The actual temp. will also be shown. (See Fig. 14-5)

Note: PRESSING the arrows will adjust the desired temp. by increments of one degree. HOLDING them down (for several seconds) will adjust the temp. rapidly.

3. Press **SET** to return to the default screen. Repeat as necessary for other location.

The display will flash red and the alarm will sound (if set to do so) when the oven / meat probe reaches its set temperature. The alarm is silenced by pressing any button on the thermometer.

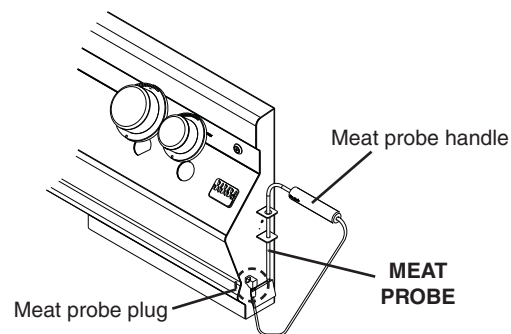


Fig. 14-1 Meat probe detail



Fig. 14-2 Battery access

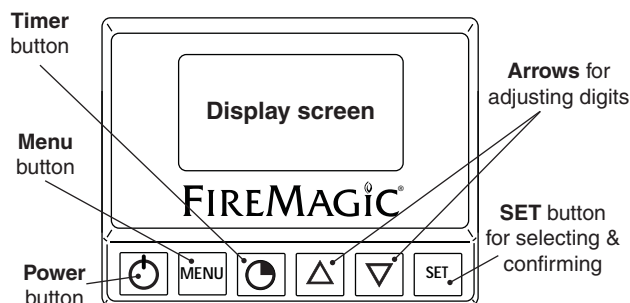


Fig. 14-3 Orientation

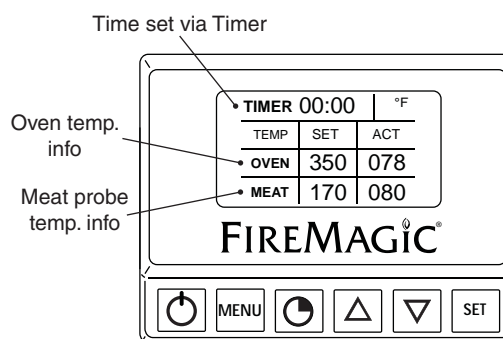


Fig. 14-4 Default screen detail

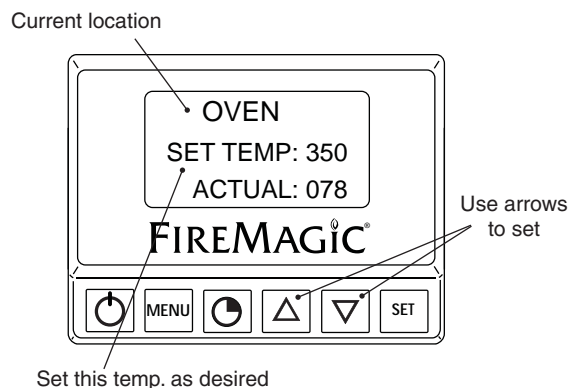


Fig. 14-5 Location temp. screen (oven shown)

DIGITAL THERMOMETER (cont.)

Setting the Timer

1. Press the timer button. Use the arrows to set the desired amount of time (see Fig. 15-1.)
2. Press **SET** to return to the default screen.

The time remaining will be shown on the default screen. Once the time reaches zero; the display will flash red and the alarm will sound. The alarm is silenced by pressing any button on the thermometer.

MENU SCREEN

Press the power button to turn the thermometer ON. The default screen will be displayed. Press the **MENU** button to display its screen. Press the up/down arrow to scroll through the options. (See Fig. 15-2.) See below for options under the menu screen.

Note: The menu screen will return to the default screen after approximately 30 seconds of no activity. Press the **MENU** button to manually return to the default screen.

Changing temperature units (°C/°F)

1. Under the menu screen select SETUP. Press **SET**.
2. Press the up/down arrow to select SETUP FC. Press **SET**.
3. Press the up/down arrow to select the desired temperature unit (°C/°F).
4. Press **SET** to return to the menu screen.

Grill Guide and Meat Probe

The grill guide displays recommended ready temperatures for various meats.

1. Under the menu screen select GRILL GUIDE. Press **SET**.
2. Press the up/down arrow to view the desired meat.
3. Note the temp. and press **SET**. This will take you to the meat probe temperature screen.
4. Use the arrows to set the noted temp.
5. Press **SET** to return to the default screen.

Putting the meat probe into the cooking meat will give an actual temp. reading. The display will flash red and the alarm will sound (if set to do so) when the actual temp. reaches the set temp. The alarm is silenced by pressing any button on the thermometer.

Note: Do not leave the meat probe in the meat for a prolonged period of time, or with the hood closed.

Note: The meat probe is calibrated specifically for use at temperatures between 130°F and 180°F.

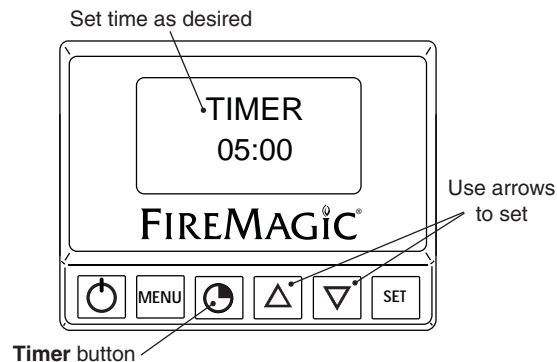


Fig. 15-1 Timer screen

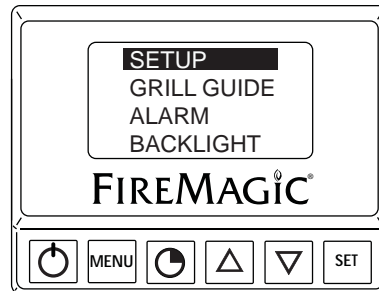


Fig. 15-2 Menu screen

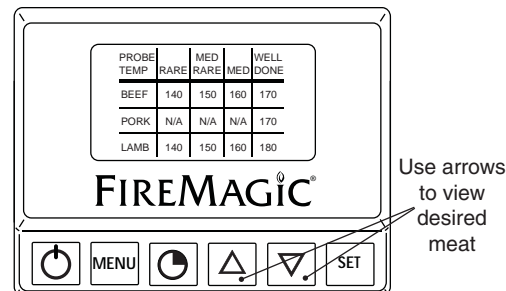


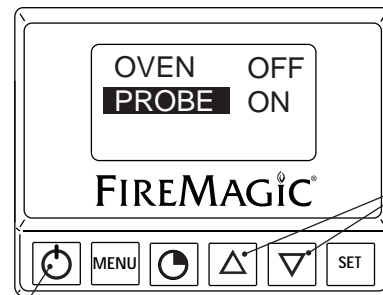
Fig. 15-3 Grill Guide screen

DIGITAL THERMOMETER (cont.)

Setting the Alarm

The alarm can be individually set (ON or OFF) for the meat probe and oven temp. The default setting has the alarm OFF for the meat probe and oven temp. The alarm always alerts for the TIMER.

1. Under the menu screen select ALARM. Press **SET**.
2. Use the up/down arrow to select the desired alarm, and press the power button to turn the alarm ON/OFF.
3. Press **SET** to return to the menu screen.



Press power button to turn ON/OFF

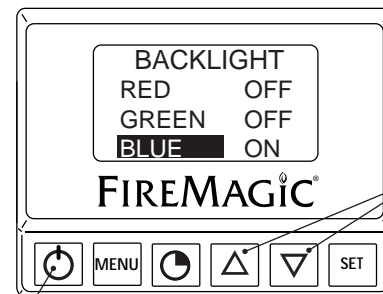
Fig. 16-1 Alarm screen

Setting the Thermometer Backlight

The default color for the thermometer backlight is blue. The color may be changed as desired by turning the three base colors ON/OFF. Various combinations will result in different colors.

1. Under the menu screen select BACKLIGHT. Press **SET**.
2. Use the up/down arrow to select the desired color, and press the power button to turn the color ON/OFF.
3. Press **SET** to return to the menu screen. The new color will be displayed.

Note: Turning all colors OFF will result in no backlight.



Press power button to turn ON/OFF

Fig. 16-2 Backlight screen

OPTIONAL ROTISSERIE

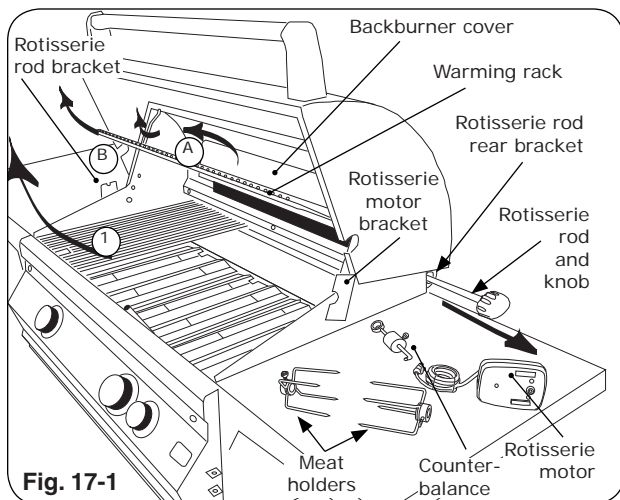


Fig. 17-1

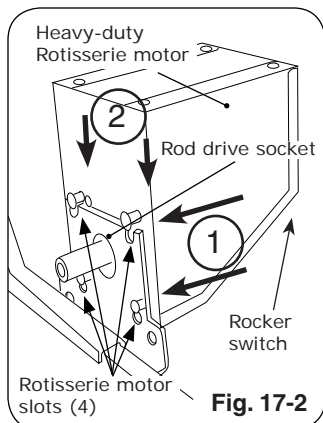


Fig. 17-2

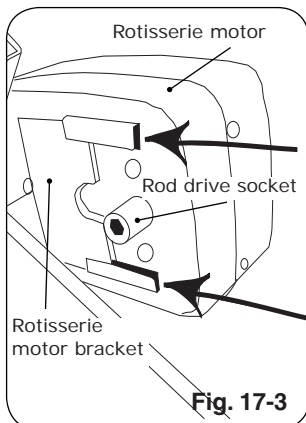


Fig. 17-3

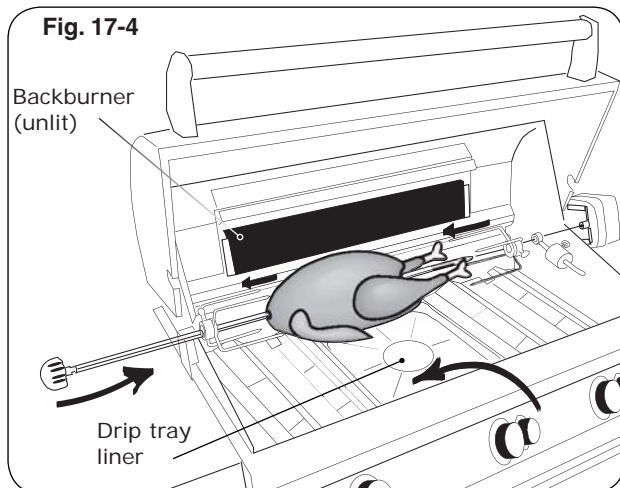


Fig. 17-4

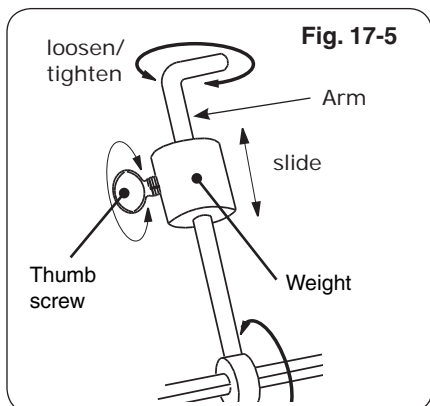


Fig. 17-5

CAUTION: WHEN USING THE BACKBURNER: KEEP THE OVEN LID CLOSED TO PREVENT HEAT LOSS, PROVIDE PROPER CONVECTION, AND PROVIDE PROPER VENTING. THIS WILL ENSURE EVEN COOKING TEMPERATURES.

DO NOT KEEP YOUR OVEN LID OPEN DURING ROTISSING, AS THIS MAY CAUSE PERSONAL INJURY, OR IN SOME CASES, IN WINDY CONDITIONS, DAMAGE TO THE GRILL.

1. Remove warming rack, backburner cover, and cooking grids. Leave the flavor grids on if possible.
2. Slide rotisserie motor fully onto motor bracket (right side, Fig. 17-2 or Fig. 17-3, and Fig. 17-1).
3. Remove rotisserie rod from rear bracket (Fig. 17-1) and attach knob if necessary.
4. Slide the left meat holder onto the rod (and tighten), the meat onto the rod and into the holder, followed by the right meat holder onto the rod and into the meat as shown in Fig. 17-4. Tighten the right meat holder. Be sure the meat is centered and balanced as well as possible.
7. Hold both ends of the rod so it settles freely (do not grip tightly). Allow the rod to rotate until the heavy side of the meat rests downward.
8. The counterbalance may then be attached to even weight distribution. Slide counterbalance onto rod next to the meat holder. Loosen the arm and point it upward opposite the heavy side of the meat. Tighten the arm.
9. Slide the counterbalance weight up or down the arm until the rod rotates most evenly then tighten thumb screw (Fig. 17-5 and Fig. 17-6).
10. Insert the pointed end of the rod into the motor drive socket and the groove next to the knob into the left support bracket.
11. To keep drippings off the burners and simplify cleanup, place Fire Magic® drip tray liners under the meat, if desired (Fig. 17-4).
12. Plug-in the rotisserie motor and press the rocker switch to start.
13. Light backburner per lighting instructions in this manual (or on drip tray handle) and close oven lid.

Important: Turn the backburner to low or off when stopping the rotisserie to prevent overcooking.

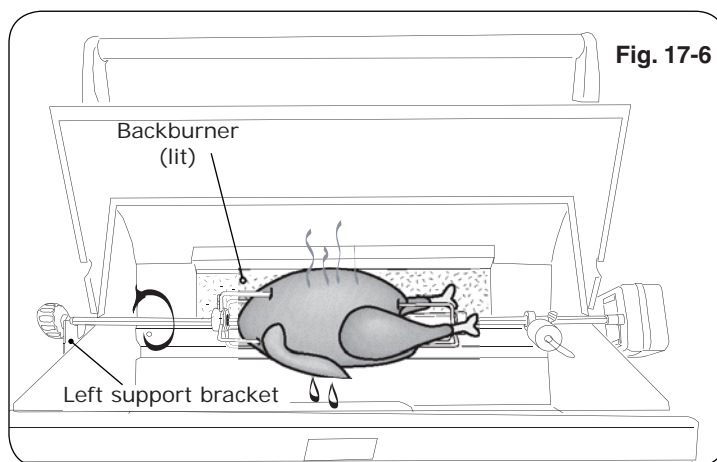


Fig. 17-6

OPTIONAL INFRARED BURNER OPERATION

The infrared (IR) searing burner (optional) cooks with a powerful radiant heat.

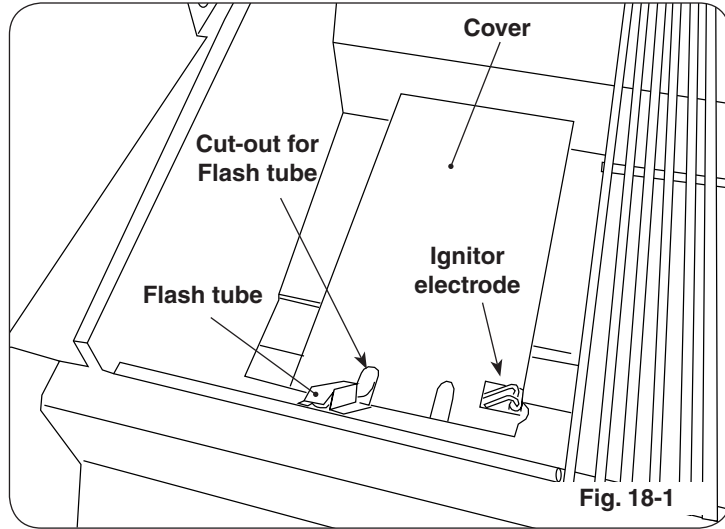


Fig. 18-1

Light the infrared burner following the LIGHTING INSTRUCTIONS in this manual or printed on the drip tray. Follow these guidelines when operating the Infrared burner:

- **DO NOT place food on the cooking grid until the IR burner glows orange (Fig. 18-3).** Drippings are heated and evaporate instead of sticking to and impairing burner function.
- **For cleaning purposes; always leave your burner on (after cooking) for an additional 5 minutes, to allow for a burnoff period. This is important to keep your burner clean and operating properly. As the burner is self cleaning (at full temperature); avoid the use of cleaners or abrasives.**
- When not in use, **always** cover the infrared burner with the stainless-steel cover. This protects the burner from drippings (from other cooking), airborne particles, and foreign objects (Fig. 18-2).
- Do not strike or scratch the burner ceramic as it may chip, crack, or break (Fig. 18-2).

Note: Digital thermometer does not give accurate readings for infrared burners.

Important: When grilling with the infrared burner, always place a cooking grid above it. The cooking grid must be removed for rotisserie cooking.

CAUTION: Never attempt to operate the IR burner with the protective cover in place.

WARNING

Only handle the infrared burner cover when the grill is cold or with a well-insulated long-handled tool or heat resistant gloves.

SIDE VIEW (with cover on)

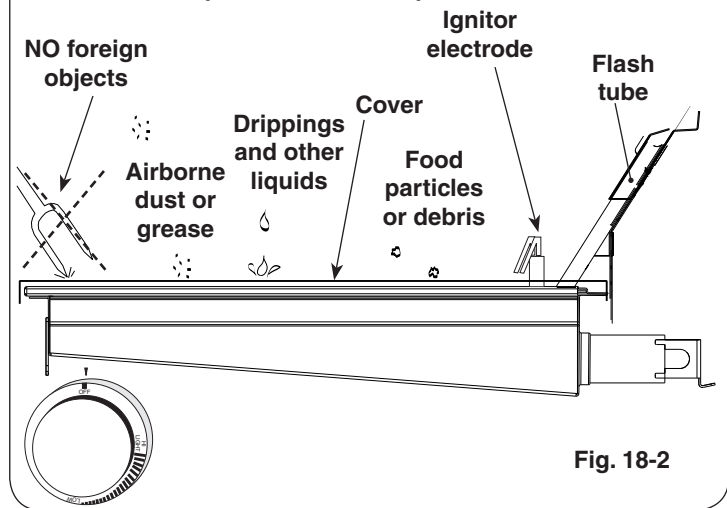


Fig. 18-2

Burner ceramic must be protected with cover when burner is not in use.

SIDE VIEW (burner on HI LIGHT and glowing orange)

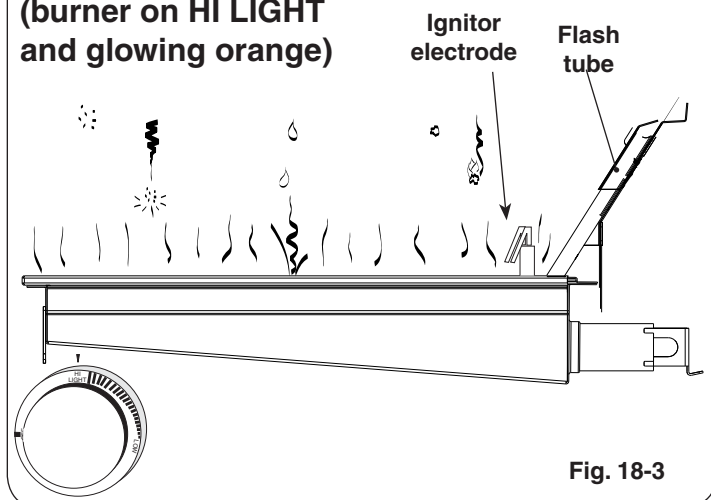


Fig. 18-3

Drips and particles evaporate before hitting infrared burner when cooking at the maximum setting.

Note: Flavor grids are not to be used with infrared burners.

GRILLING TIPS

The art of grilling involves learning the nuances of your grill and knowing how various cuts of meat and other foods cook on it under different settings and conditions.

Each grill will be unique due to its configuration and how it is positioned or installed. This section contains information about how Fire Magic grills were engineered, which will help you in learning how your grill responds to the way you use it.

GRILL HEAT DISTRIBUTION - MAIN BURNERS

The heat level at each part of the grill has been engineered for specific purposes. Knowing the heat distribution for each burner will allow you the best possible food positioning when grilling.

CAUTION: Even the coolest part of the grill is too hot to be touched during operation of the grill.

The front of the grill is designed, for safety reasons, to be the coolest part of the grill. If you look directly down on the grill top, while it is off and cool, you can see this portion of the grill, where the front end of each burner stops and the slope of the inner grill fire wall begins. This area also loses heat most rapidly when the oven lid is opened (see Fig. 19-2).

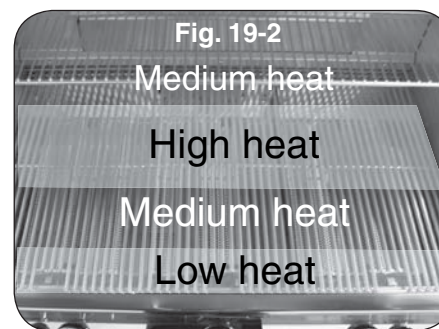
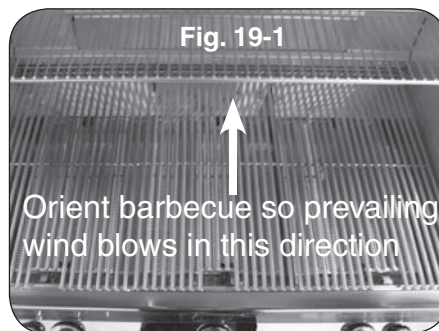
From the front of the grill moving toward the back, the heat rises gradually until just above the burner's front edge, where it rises rapidly to a fairly even temperature reflected by the thermometer. The heat continues to rise gradually until it reaches a maximum directly above the place where the two lobes of each burner connect (see Fig. 19-2). From there to the back of the grill, heat diminishes moderately. This supports the desired temperature for the warming rack and prevents heat from becoming excessive at the back fire wall of the grill.

GRILL HEAT DISTRIBUTION - IR BURNER

Infrared burners are designed for even, searing heat across their whole surface. Because the heat is radiant, it tends to heat the food you are cooking directly without heating the air around it as much as a conventional burner.

WIND CONSIDERATIONS

Wind direction can have an effect on the grill, especially with the oven open. For maximum stability and convenience, position the grill so that the oven opens toward any prevailing wind (Fig. 19-1).



THE GRILL BRUSH (OPTIONAL)

Purchase a Fire Magic® stainless-steel grill brush (sold separately) to keep your grill cleaner. It comes with scraper for large particles and a replaceable head with brass bristles for overall cleaning.



Fig. 20-1

Grill brush with replacement head

THE WARMING RACK (if equipped)

The warming rack (Fig. 20-2) is packed separately.

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 inner oven hood just 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: Removing the warming rack before using the rotisserie will leave more clearance for the meat being cooked.

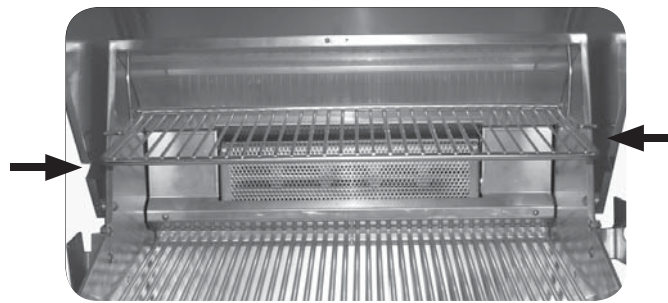


Fig. 20-2 Warming rack in place inside oven

THE COOKING GRID LIFTER

Hold the grid 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 grid lifter into the cooking grid, in front of the midway point (front to back; Fig. 20-3), and central (left to right; Fig. 20-4). Twist the grill lifter (clockwise or counterclockwise) so the handle is parallel to the grill rods. This “seats” the spiked end of the grid lifter between two rods, enabling you to safely lift out the grid. Lift slowly and adjust the grid lifter, if necessary, for balance.

THE DRIP TRAY

The drip collection system allows you to brush or scrape excess dried residue from the grilling area directly into the drip tray (see PARTS LIST for drip tray location).



Fig. 20-3

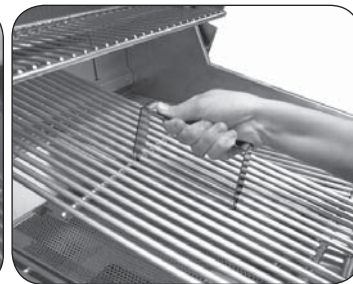


Fig. 20-4

Placement of the grid lifter in cooking grid

THE FLAVOR GRID(S)

Place each flavor grid directly over a burner. The solid areas of the grid should rest over the tabs found on the burner. See Fig. 20-5. **The slightly larger grids are designed to be placed over the outside burners, and the slightly smaller grid(s) are designed to be placed over the interior burner(s).**

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

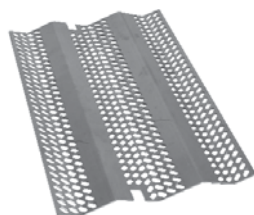


Fig. 20-5
Flavor grid



Fig. 20-6 Optional Rotis-A-Light

THE ROTIS-A-LIGHT (OPTIONAL)

This flexible grill lighting solution (sold separately) will enhance your outdoor cooking experience by enabling you to continue cooking long after the sun has set. The Rotis-A-Light has two multi-directional flexi-angles, making this a completely versatile and indispensable light suitable for any grilling location.

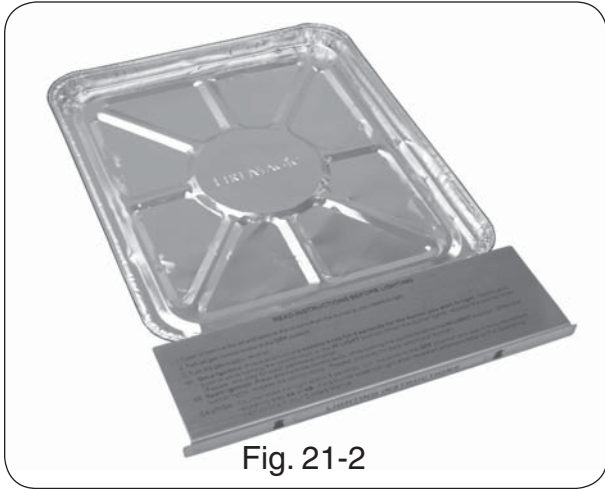


Fig. 21-2

Pull out the drip tray and place liner

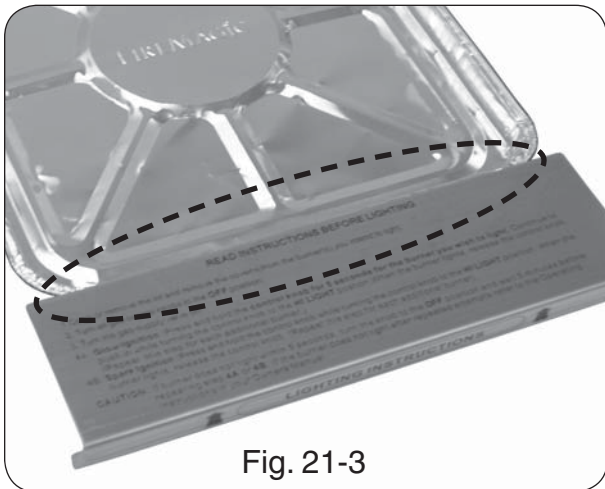


Fig. 21-3

Be sure liner fits under lighting instruction plate

Drippings from grilling flow through specially designed channels and collect in the drip tray. Check the drip tray regularly and empty when required.

Fig. 21-1



Your grill includes a pack of four (4) Fire Magic® drip tray liners (Fig. 21-1). For your convenience in cleanup, place a liner into the drip tray before grilling.

To fit a liner into the drip tray, pull out the tray and set it on a flat, level surface. Place the liner in the drip tray as shown in Fig. 21-2 and carefully insert the tray back under the control panel.

Note: Be sure that the liner is properly placed into the the drip tray. The front of the liner must fit under the drip tray's lighting instruction plate (see 21-3 detail).

After each use, wait for the grill to cool and carefully pull out the drip tray to check it. When a 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.

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

Note: The foil tray liner is also useful for setting on burners to cover them and catch drippings directly during rotisserie only cooking.

Note: There are easy to follow lighting instructions etched onto the top of the drip tray handle.

CARE & 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 often as once a month (depending on use) to prevent grease build-up and other food deposits.

INTERIOR

THE BURNER PORTS AND CARRY-OVER SLOTS MUST BE KEPT CLEAN TO ENSURE PROPER IGNITION AND OPERATION.

Remove the burner (see orifice changing instructions) and clean the ports and slots as required. (For Fire Magic grills use Maintenance Kit part #MK-1.) 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. 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 grill cleaner to remove grease and dirt. Always wipe with the grain (See Fig. 22-1). Next, use stainless steel cleaner to restore the stainless steel color (*Note: not for mirror finish*). Finish by wiping your appliance down using polish wipes. **To clean the mirror panel (if applicable), use a quality brand glass cleaner only, not any of the cleaners mentioned above.**

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.



Fig. 22-1 - Wipe with grain

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.

IMPORTANT

IN THE EVENT OF A GREASE FIRE, IMMEDIATELY SHUT OFF THE MAIN GAS VALVE TO THE GRILL. 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 GRILL. 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.

TROUBLESHOOTING

If you have trouble with this Fire Magic® grill, 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 grill, please contact your local Fire Magic® dealer or visit our web site at www.rhpeterson.com.

PROBLEM	POSSIBLE CAUSE	CORRECTION
Ignition system failure	<ol style="list-style-type: none"> 1. Low battery. 2. Improper air shutter adjustment 3. Ignition wire disconnected 4. Low gas pressure 5. Front carry-over port 6. Igniter switch malfunction 	<ol style="list-style-type: none"> 1. Replace ignitor battery. 2. Adjust air shutters. 3. Plug wires back into ignition switches. 4. Have the gas co. check supply pressure. 5. Clean burner ports 6. Contact dealer for replacement.
Insufficient heat	<ol style="list-style-type: none"> 1. Improper air-shutter adjustment 2. Using propane orifice for natural gas 3. Low gas pressure/flame (propane) 4. Low gas pressure/flame (natural) 	<ol style="list-style-type: none"> 1. Adjust air shutters. 2. Check/change orifices. 3. Shut off all valves, including propane tank, and follow lighting instructions exactly. (See important note* below.) 4. Have the gas co. check pressure at grill.
Uneven heating	<ol style="list-style-type: none"> 1. Burner ports partially blocked by debris 2. Small spiders or insects in burner 3. Improper air shutter adjustment 	<ol style="list-style-type: none"> 1. Remove burners and clean out ports. 2. Inspect burners and orifices for spider webs or other debris that may block flow. 3. Adjust air shutter.
Thermometer malfunction	<ol style="list-style-type: none"> 1. Battery charge low 	<ol style="list-style-type: none"> 1. Replace batteries. Check connections to batteries.
Rotisserie noisy	<ol style="list-style-type: none"> 1. Rotisserie out of balance 	<ol style="list-style-type: none"> 1. Adjust rotisserie counterbalance.
Burner goes out on LOW	<ol style="list-style-type: none"> 1. Valve "Low" setting needs adjustment 	<ol style="list-style-type: none"> 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.

Table 2

*** Important:** 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, shut off all burner control valves and the propane tank valve. Then read and follow the LIGHTING INSTRUCTIONS exactly. Lighting instructions are located in your owner's manual and printed on the grill's metal drip tray. If the problem persists, continue troubleshooting, or contact your local dealer or R. H. Peterson for assistance.

CONVERTING THE GAS TYPE

REGULATOR CONVERSION

The gas regulator, located behind the control panel, must be set for the type of gas used to fuel the grill. To check the regulator setting, remove the cap in the center of the regulator (Fig. 24-1). Holding the cap vertical (see Fig. 24-2), the letters at the bottom of the plastic stalk indicate the gas type for which the regulator is currently configured. If the bottom of the regulator stalk does not indicate the gas connected to the grill, remove the stalk from the cap, invert, and replace into center of cap. Replace cap on the regulator, screwing down until snug.

Gas regulator

Note the cap on top.

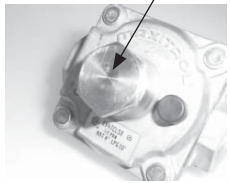


Fig. 24-1



Read gas type here. (LP shown)
Fig. 24-2

GAS ORIFICE CONVERSION

This Fire Magic® grill comes from the factory configured for one type of gas as marked on the label behind the control panel. When the grill is converted, this label must be replaced or updated to identify the new gas.

Each burner has a brass orifice, which can be replaced and must match the gas being used. When converting the grill to a different gas, each burner's orifice must be replaced with the corresponding orifice for the new gas.

Natural-gas to propane-gas conversions using a tank internal to a portable grill require installation of a propane tank holder (not included) for safety and compliance with the ANSI standards referenced on the cover of this document. This tank holder must be purchased separately from the manufacturer.

Consult Table 1 at the beginning of this document to determine the proper orifice sizes for each burner.

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.

CAUTION: Make sure the grill is at a safe temperature and 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.

Required tools:

- Phillips-head screwdriver (#2 medium)
- Needle-nose pliers
- $\frac{3}{8}$ " hex nut driver (deep socket)
- $\frac{5}{16}$ " hex nut driver

CHANGING THE MAIN BURNER ORIFICES

1. Remove the cooking grid 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 cotter pin from the left or right rear burner anchoring peg by pulling it straight out of the cotter pin hole using fingers or needle-nose pliers (Fig. 24-3).

CAUTION: The burner is heavy.

4. Lift the back end of the burner out of the anchor peg holes, then move the burner toward the back of the grill to clear the gas inlet and set it aside.
5. Use a $\frac{3}{8}$ " hex nut driver to remove the exposed orifice (Fig. 24-4) and replace it with the correct orifice for the new gas. (See Table 1 at the beginning of this document for orifice sizes.)
6. Replace the burner by first sliding the open cylindrical end of the burner around the orifice, enveloping it and centering on it, then lower the back end anchor pegs into the anchor peg holes.

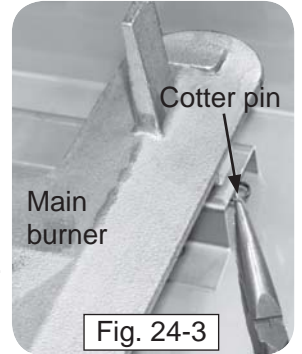


Fig. 24-3

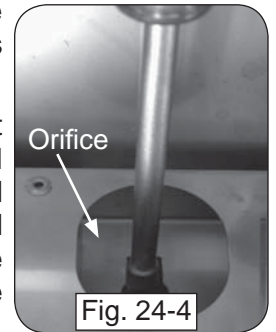


Fig. 24-4

Note: It is critical to the continued safe functioning of the burner that the orifice is centered and completely inside the burner gas conduit.

7. Reinsert the cotter pin into the right rear burner anchor peg using fingers or needle-nose pliers.
8. Replace the flavor grid and then the cooking grid so that the cutout section of the cooking grid is lined up with the lighting tube.

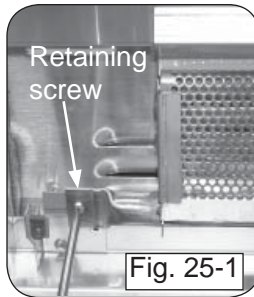
Repeat these steps for each main burner.

CHANGING THE BACKBURNER ORIFICE (IF EQUIPPED)

1. Remove the warming rack if installed and set it aside.
2. Remove the backburner cover.
3. Unscrew all backburner access plate screws using a Phillips-head screwdriver and set them aside.

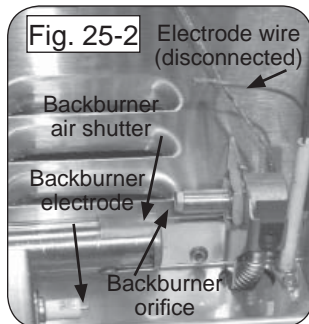
CONVERTING THE GAS TYPE

4. Remove the back panel by pulling the bottom toward the front of the grill and rotating it upward and outward until the two top tabs attached to back wall of the oven can be removed from the slots in the top of the plate.
5. Remove the backburner assembly retaining screw on the lower left of the backburner using a Phillips-head screwdriver and set it aside.
6. Pull the wire from the ignitor electrode (Fig. 25-2), then remove the backburner retaining screw on the left of the backburner (Fig. 25-1) using a Phillips screwdriver.



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

7. Use a $\frac{3}{8}$ " hex nut driver to remove the exposed orifice and replace it with the correct orifice for the gas being converted to (See Table 1 for size).
8. Replace the backburner assembly and reinsert the retaining screw. Center the backburner assembly so that the backburner plate will fit over it. Tighten the retaining screw using a Phillips-head screwdriver.
9. Replace the back panel by first inserting the tabs above into the slots in the top of the plate and then rotating the bottom downward and inward.
10. Replace all the backburner plate screws using a Phillips-head screwdriver.



CHANGING AN INFRARED BURNER ORIFICE (IF EQUIPPED)

1. Remove the cooking grid from above the burner on which you are working by lifting it first from the front and set it aside.
2. Unscrew both lighting tube hex head screws with a $\frac{3}{8}$ " hex nut driver.
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 fire box and upward. Set the burner aside.
4. Use a $\frac{3}{8}$ " hex nut driver to remove the exposed orifice and replace it with the proper orifice for the new gas (see Table 1 for sizing).
5. Replace the infrared burner by first sliding it over the orifice, then lowering the two tabs under the back of the burner into the slots in the back burner rest.
6. Reattach the lighting tube and replace the grid so that the cut-out section is in front.

BURNER AIR SHUTTER ADJUSTMENT

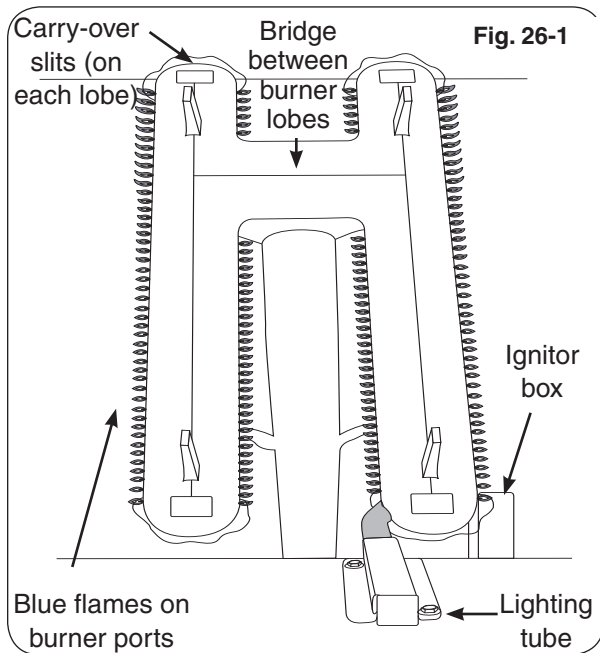
AIR SHUTTER ADJUSTMENT

Important: Air shutters are preset at the factory based on the gas the grill is built to burn. However, altitude or other local conditions may require air shutter adjustment for proper combustion.

MAIN BURNER

Flames from a properly adjusted main burner with no wind or breeze present will appear fairly steady, consistent, and mostly blue. If the tip of a flame were to turn orange, it should only do so briefly and then become blue again. The flames will appear to burn while touching the burner ports (see Figure 26-1).

If the flames have orange in them and appear to undulate slowly from side to side, or if some of them appear to lift off the burner instead of touching it, then adjust the air shutter, as instructed below.

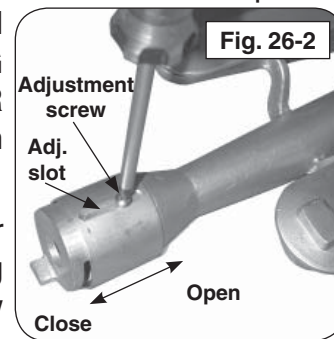


CAUTION: Turn all burner control knobs to the **OFF** position and turn off the gas supply at the source before removing or adjusting a burner.

WARNING

Wait for the burner to be cool or use heavily insulated heat-resistant gloves when handling the burner.

1. Follow the safety precautions and steps for main burner removal in the **CHANGING THE MAIN BURNER ORIFICES** section (steps 1-4).



2. Adjust the air shutter opening by loosening the adjustment screw with a screwdriver, then sliding the air shutter backward or forward to open or close the air shutter opening (see Fig. 26-2).

Shutter Setting	Flame Condition
Open too far	Flames shorten and lift off the burner
Ideal setting	Blue flames just touching burner
Closed too far	“Lazy” flames with orange in them

Too large an air shutter opening will allow too much air into the burner, which will cause the flames first to shorten and then to appear to lift up off the ports. For the bottom of the flames to move closer to the ports, close the air shutter more.

If the air shutter opening is too small or closed, the flames will present consistently orange tips and become “lazy,” slowly undulating back and forth.

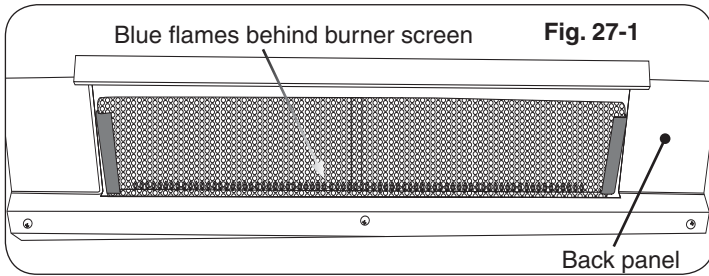
For propane gas, ideal settings tend to be just slightly open. For natural gas, which generally requires less primary air than propane, the main burner air shutter may be nearly closed.

3. Adjust the air shutter opening and then replace the burner (steps 6-8 in the **CHANGING THE MAIN BURNER ORIFICES** section)
4. Follow the lighting instructions in this manual to light the burner.
5. Repeat steps 1-4 until the flames appear to touch the burner ports, burning fairly steadily and mostly blue (see Fig. 26-1).

BURNER AIR SHUTTER ADJUSTMENT (Continued)

BACKBURNER (IF EQUIPPED)

The air shutter is set at the factory. However, altitude or other local conditions may require air shutter adjustment for proper combustion.



Flames from a properly adjusted backburner will appear as a horizontal line of even blue flames along the bottom of and behind the backburner grating. The grating itself will glow red after it heats up.

Note: It is normal for the backburner to smoke when it is first used. Burning the backburner on **HI LIGHT** for approximately 15 minutes will eliminate the smoking.

If, instead of being blue and even, the backburner flames appear to have orange in them and waver slowly left and right, or if the flames appear to lift off the burner, adjust the backburner air shutter by following the steps below.

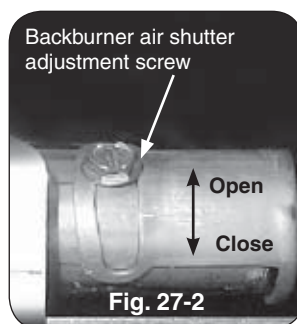
The backburner air shutter adjustment is located behind the right side of the access panel in the back of the oven, above the cooking grid.

Note: It is only necessary to remove the backburner back panel, not the backburner, when adjusting the backburner air shutter.

1. Follow the safety precautions and steps for backburner back panel removal (steps 1-4) in the CHANGING THE BACKBURNER ORIFICE section.

CAUTION: The backburner air shutter can be safely adjusted with the backburner lit if it is adjusted using a long-handled screwdriver or well-insulated fire and heat-resistant gloves.

2. Adjust the air-shutter opening by loosening the adjustment screw with a screwdriver, then sliding the air shutter backward or forward to open or close the air shutter opening (see Fig 27-2). Watch the backburner flames while adjusting the air shutter.



Too large an air shutter opening will allow too much air into the burner, which will cause the flames first to shorten and then to appear to lift up off the ports. For the bottom of the flames to move closer to the ports, close the air shutter more.

If the air shutter opening is too small or closed, the flames will present consistently orange tips and become "lazy," slowly wavering left and right.

3. Continue adjustment until the flames appear to touch the burner ports, burning fairly steadily, consistently, and mostly blue (see Fig. 27-1), then retighten the backburner air shutter adjustment screw.
4. Replace the burner access plate (step 8 in the CHANGING THE BACKBURNER ORIFICE section).

WARRANTY

LIFETIME WARRANTY - Fire Magic® cast stainless-steel burners, stainless-steel rod cooking grids, and stainless-steel housings are warranted for as long as you own your Fire Magic® grill.

TWENTY-YEAR WARRANTY - Choice stainless steel tubular burners are warranted for 20 years from the date of purchase of your Fire Magic® grill.

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

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

Fire Magic® ignition systems (excluding batteries), electronic components (including lights and thermometers), and accessories are warranted for one (1) year from date of purchase.

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

This warranty applies to the original purchaser and to single family residential use only. It commences from date of purchase, and is valid only with proof of purchase.

This warranty does not cover parts becoming defective through misuse, accidental damage, electrical damage, improper handling, lack of routine maintenance, storage, and/or installation. Product must be installed (and gas must be connected) as specified in the instructions or operator's manual, by a **qualified professional installer**. Accessories, parts, valves, remotes, etc., when used must be Peterson Co. product.

This warranty **does not** apply to rust, corrosion, oxidation, or discoloration, unless the affected component becomes inoperable. It **does not** cover labor or labor-related charges.

This warranty specifically excludes liability for **indirect, incidental**, or consequential damages. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above exclusion may not apply to you. This warranty gives you specified legal rights, and you may have other rights that may vary from state to state.

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

**TO REGISTER YOUR PRODUCT ONLINE GO TO: WWW.RHPETERSON.COM,
AND CLICK ON PRODUCT REGISTRATION. THANK YOU FOR YOUR PURCHASE.**

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