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Fire Magic®
The Ultimate Barbecue

ELITE 50 GOURMET UNIBODY SERIES 17

OUTDOOR GAS BARBECUE

INSTALLATION AND OPERATING INSTRUCTIONS

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

Photo shows Elite 50 Gourmet Slide-In with an Installation Hanger, Oven and Backburners.

IMPORTANT: READ THESE INSTRUCTIONS CAREFULLY BEFORE STARTING INSTALLATION

SAFETY WARNINGS & CODES

FOR YOUR SAFETY

IF YOU SMELL GAS:

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

FOR YOUR SAFETY

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.**

AVERTISSEMENT

S'IL Y UNE ODEUR DE GAZ :

1. **Coupez l'admission de gaz l'appareil.**
2. **Éteindre toute flamme nue.**
3. **Ouvrir le couvercle.**
4. **Si l'odeur persiste, appeler immédiatement votre compagnie de gaz ou votre département des incendies.**

AVERTISSEMENT

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

CODE AND SUPPLY REQUIREMENTS: This barbecue must be installed in accordance with local codes and ordinances, or in the absence of local codes, with the latest National Fuel Gas Code, ANSI Z223.1. IN CANADA: The barbecue must include the Canadian Certification mark and bilingual marking with bilingual instructions to comply with the Canadian Interprovincial Gas Advisory Council (IGAC) requirements.

This appliance and its individual shut-off valves must be disconnected from the gas supply piping system when testing the system at pressures in excess of ½ psig.

This appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valves during any pressure testing of the gas supply system at pressures up to and including ½ psig.

WARNING: Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. Refer to this manual. For your safety, this barbecue should be installed or inspected by a qualified professional installer, technician or the gas supplier.

DESIGN CERTIFIED

Certified to ANSI: Z21.58-2005

CONTENTS

ELITE 50 SLIDE-IN
SERIES 17-xxxxx-x
141,000 BTU's with Backburners

Front to Back Depth 23-3/4"
Width 50 1/2", Height 12", Open Front

ALSO AVAILABLE IN CABINET MODELS

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TOOLS REQUIRED- CHECK LIST

SUPPLIED ITEM CHECK LIST

- Elite 50 Barbecue:
- Outer Flavor Grids (4)
- Fire Magic Grilling Chips (1 can)
- Sample Recipe Book (1)
- Grill lifter (1)
- Match holder (1)
- Replacement Barbecue orifices (8)
- Backburner
- Wood chip box (1)
- Backburner cover (2)
- Backburner Replacement Barbecue orifices (2)

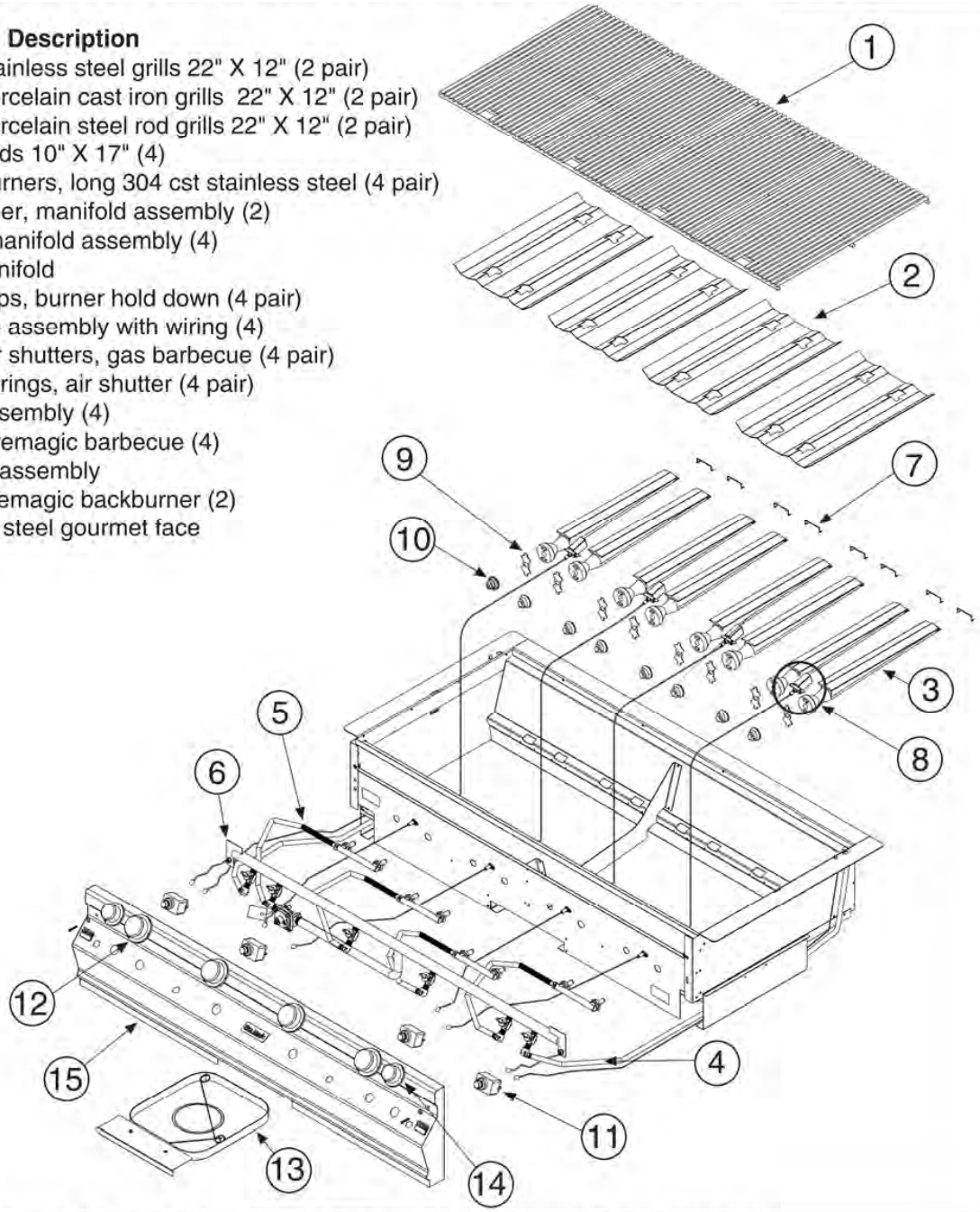
TOOLS AND SUPPLIES REQUIRED FOR INSTALLATION

- #2 (medium) Phillips screwdriver
- Two medium size adjustable wrenches
- One pair of pliers
- One flat blade screwdriver
- *3/8" wrench or 3/8" socket screwdriver
- Pipe joint compound resistant to all gasses
- C.S.A. Approved Stainless Steel Flex Connector (see page 7.)

*Note: 3/8" socket if orifice change is required.

FIRE MAGIC ELITE 50 GOURMET UNIBODY GAS BARBECUE PARTS LIST

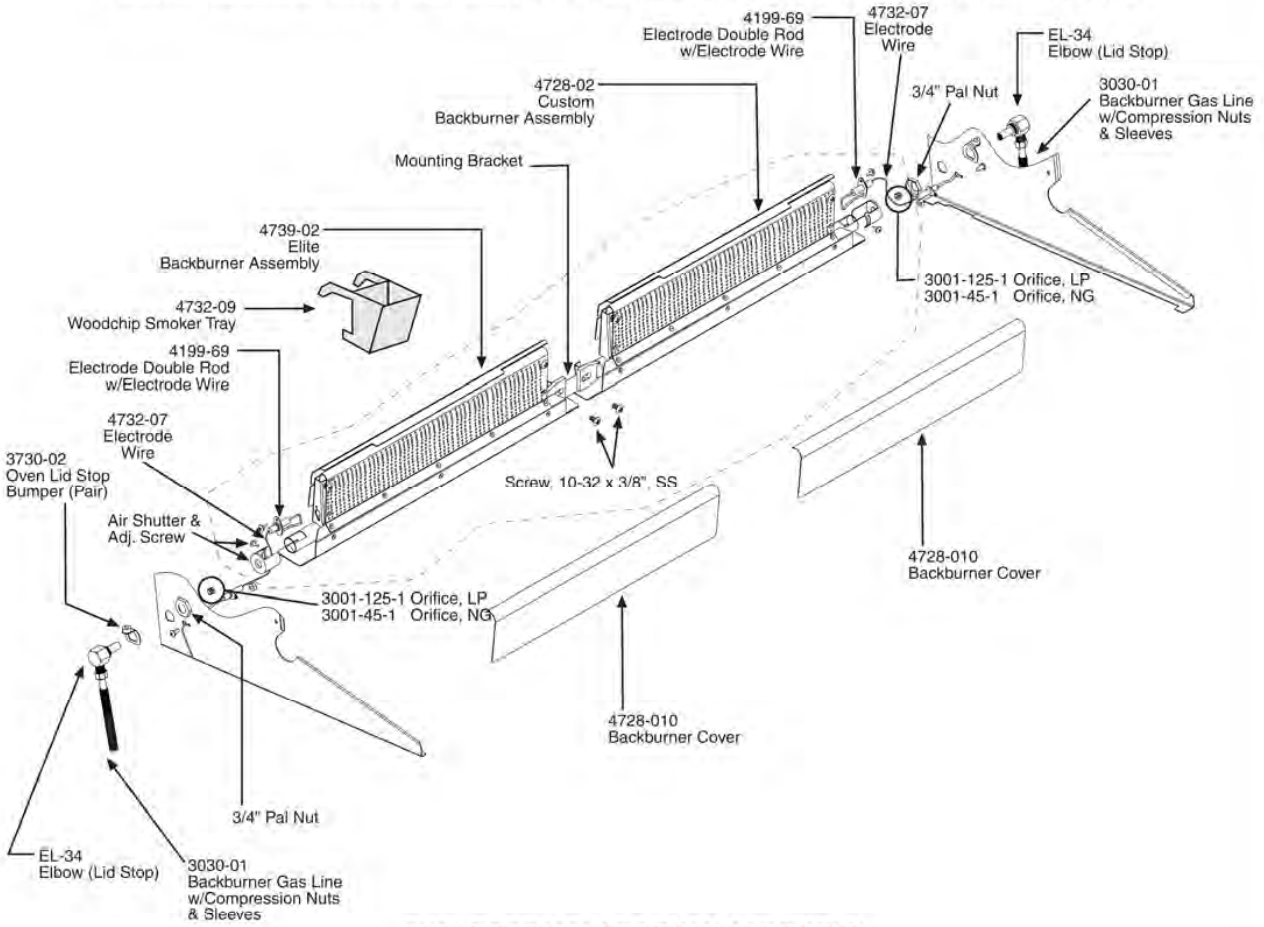
Item	Description
1.	Pair of stainless steel grills 22" X 12" (2 pair)
or	Pair of porcelain cast iron grills 22" X 12" (2 pair)
or	Pair of porcelain steel rod grills 22" X 12" (2 pair)
2.	Flavor grids 10" X 17" (4)
3.	Pair of burners, long 304 cst stainless steel (4 pair)
4.	Backburner, manifold assembly (2)
5.	Burner, manifold assembly (4)
6.	Valve manifold
7.	Pair of clips, burner hold down (4 pair)
8.	Electrode assembly with wiring (4)
9.	Pair of air shutters, gas barbecue (4 pair)
10.	Pair of springs, air shutter (4 pair)
11.	Ignitor assembly (4)
12.	Knob, Firemagic barbecue (4)
13.	Drip tray assembly
14.	Knob, Firemagic backburner (2)
15.	Stainless steel gourmet face



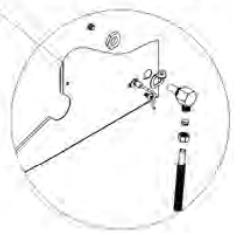
FIRE MAGIC ELITE 50 BACKBURNER & OVEN PARTS LIST

EXPLODED VIEW OF BACKBURNER ASSEMBLY

PARTS INCLUDED WITH THE BACKBURNER ASSEMBLY ARE INSIDE THE BROKEN LINES



EXPLODED VIEW OF OVEN ASSEMBLY



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 that secure the oven to the barbecue unit should be removed and discarded prior to lighting.

PLANNING FOR INSTALLATION OF YOUR ELITE 50 GOURMET BARBECUE

Fire Magic Barbecues are designed **FOR OUTDOOR USE ONLY**.

WARNING: Built-in models must be installed in masonry or other type of fireproof enclosure. The unit is NOT insulated and therefore must be installed with 18" of side and back clearance from unprotected combustible materials such as wood, plastic, or stucco with wood framing.

DO NOT install this unit under unprotected flammable surfaces. DO NOT install or use this appliance inside a building, garage, or any other enclosed area including recreational vehicles or boats.

This is a **SLIDE-IN TYPE** unit designed to fit into open-front enclosures. The front panel (Face) of the unit is removable for gas hookup, servicing and burner adjustment, and MUST remain removable after you install the unit.

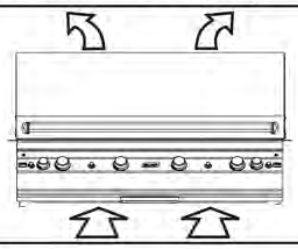
INSTALLER NOTE: This unit should be installed so that it can be removed at a later date if factory service is required. Any protrusion into the barbecue enclosure may obstruct the frame and prevent the unit from sliding into place (see "Gas Supply Plumbing Requirements" below).

ENSURING PROPER COMBUSTION AIR & COOLING FLOW

Maintaining proper air flow for your Fire Magic barbecue is essential if it is to perform as it was designed (Figure 1). If airflow is blocked, overheating and poor combustion will result. Make sure not to block the 1" front air inlet along bottom of barbecue face.

Note: The front air space allows access to drip tray.

Figure 1
Ventilation Diagram



VENTILATION OF ENCLOSURES

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

Only one propane gas cylinder may be located in an enclosure. Extra or spare cylinders must be stored outdoors out of the reach of children and outside of any building, garage or other enclosed area. **READ AND FOLLOW ALL WARNINGS PROVIDED WITH PROPANE GAS CYLINDERS. Never locate a cylinder under or near barbecue** unless sufficient ventilation and shielding is provided to prevent any heating of cylinder, regulator and rubber hose.

PROPANE CYLINDER ENCLOSURES

To prevent invisible combustible gas from accumulating in your cylinder enclosure, you must provide adequate ventilation. This is accomplished by having one side of the enclosure left completely open to the outside **OR** by providing four (4) ventilation openings. Two openings are to be at the cylinder valve level (Approx.16" above the floor) and on opposite walls of the enclosure. Two more openings must be at the floor level on opposite sides of the enclosure. The floor level openings must start at the floor and shall extend no higher than 5" above the floor. Each opening must have a minimum of 10 square inches (64.5 cm^2) of free area. To achieve the proper ventilation, you may drill a series of holes, omit the grout from masonry joints or replace a brick with a hardware cloth screen. If the floor in the cabinet is raised and the space beneath the cabinet is open to the outside, the lower ventilation openings may be in the floor.

FOR YOUR SAFETY, you must provide these openings for drainage, replacement air and cross ventilation of any storage area exposed to possible leakage from gas connections, the barbecue or propane cylinder.

IMPORTANT: Additional requirements for safe use of propane gas and gas cylinders appear on **page 6** of this manual.

HOUSEHOLD PROPANE GAS SERVICE

Consult your gas supplier for ventilation and regulator requirements when connecting to a **HOUSEHOLD** propane supply.

ELECTRICAL OUTLETS

All electrical outlets in area of barbecue must be grounded.

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

EXHAUST REMOVAL

If installed under a patio roof, the grill 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) or more may be necessary to efficiently remove smoke and other cooking by-products from the covered area. Installation in fully-enclosed patio areas is not recommended.

GAS SUPPLY REQUIREMENTS

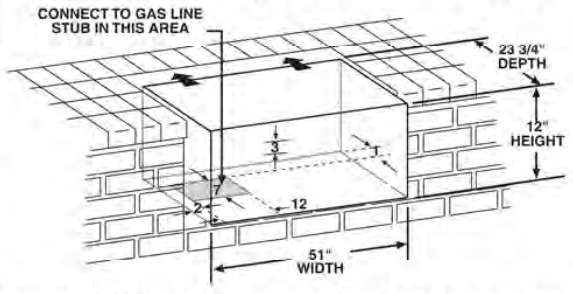
GAS SUPPLY PLUMBING REQUIREMENTS

Rigid 3/4" or 1" black steel pipe, or local code approved pipe for temperatures up to 800°F (427°C), is required to conduct gas supply into enclosure opening for connection to the unit. **Do not use a rubber hose within enclosure for barbecue unit.** Apply only joint compounds that are resistant to all gasses on all male pipe fittings. Make sure to tighten every joint securely.

NOTE: Review page 7, prior to connecting unit. If 1/2" pipe is used, it should be no longer than five feet and only to conduct gas supply into barbecue cut out for connection to the flex connector. The gas supply pipe should enter through the floor at rear of enclosure and terminate near the left end (Figure 2).

Install gas line stub at least 2" away from the left side and back walls, but within 9" of the back wall and 14" from the left wall, as illustrated by the shaded area in Figure 2. No Pipe or fittings should rise higher than 2 1/2" into the bottom of the barbecue.

Figure 2 - Gas Stub Diagram



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

SAFE USE & MAINTENANCE OF PROPANE GAS CYLINDERS

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

IMPORTANT FOR YOUR SAFETY

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

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

CYLINDER AND CONNECTOR REQUIREMENTS AND SPECIFICATIONS

a. Propane gas cylinders and valves must be maintained in good condition and must be replaced if there is visible damage to either the cylinder or valve.

b. This barbecue, when used with a cylinder, should be connected to a standard 5 gallon (20lb.) propane gas cylinder equipped with an OPD (Overfill Prevention Device). The OPD has been required on all cylinders sold since October 1,1998 to prevent overfilling.

c. Cylinder dimensions should be approximately 12 inches in diameter and 18 inches 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 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 (Figure 3A,) 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 Harmonized Standard ANSI Z 21.58 and CGA 1.6-M95-1995 with Addenda ANSI Z 21.58a -1998 and CGA 1.6a - M98.

f. The propane gas cylinder valve must be equipped with a cylinder connection coupling device, described as Type I in the Harmonized ANSI standard defined in paragraph **e.** above. This device is commonly described as an Acme Thread Quick Coupler.

g. Your propane gas cylinder may be equipped with a Type II Quick Disconnect (plug-in) Coupler (Figure 3B). An approved regulator /hose assembly for this type of coupling is available through your dealer from R.H. Peterson Co.

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 wrench should not be necessary.

To disconnect: Turn the hand nut counterclockwise until detached (Figure 3a).

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

CAUTION: Always turn the propane cylinder main valve off after each use and before moving the barbecue and cylinder or disconnecting the coupling. This valve must remain closed 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 the reach of children** 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.

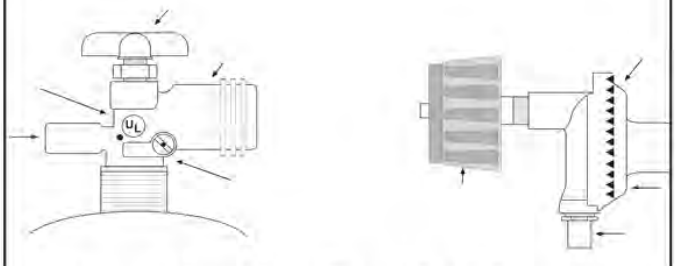


Figure 3A Type I Acme Thread Quick Coupler

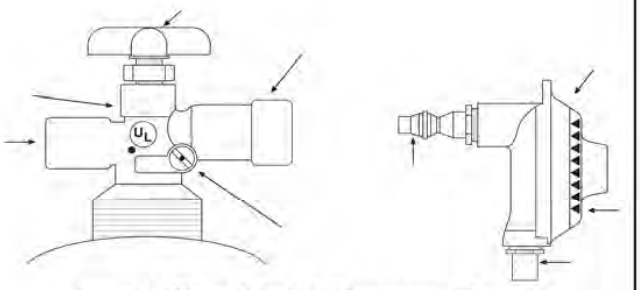


Figure 3B Type II Quick Disconnect Coupler

GAS SUPPLY AND MANIFOLD PRESSURES:

For Natural Gas -	For Propane Gas -
Normal 7" Water Column (w.c),	Normal 11" Water Column (w.c.)'
Minimum 31/2", Maximum 101/2"	Minimum 8", Maximum 13"

For useful advice and help with constructing your barbecue contact your local Fire Magic dealer

CONNECTING YOUR ELITE 50 GOURMET BARBECUE TO THE GAS SUPPLY

TO CONNECT TO THE GAS SUPPLY

a. The Elite barbecue is supplied with an approved stainless steel flex connector to bring the gas supply from the gas line stub to the valve manifold. A 7/8" x 36" connector is provided with a 1/2" female pipe adapter on one end to connect to your gas supply.

CAUTION: Use only stainless steel flex connectors that are C.S.A. listed.

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

b. Make sure that your gas supply is turned 'OFF'. Then connect the 1/2" pipe adapter fitting supplied with the stainless steel flex connector to the gas supply stub. Use pipe joint compound that is resistant to all gasses on the male pipe fitting and tighten securely. **DO NOT use pipe joint compound to connect the flare fittings.**

c. Slide your barbecue into place, making sure not to pinch or kink the gas connector.

d. Bring the flex connector under the left-side support wall of the frame (see Figure 4A) and through to the regulator on the valve manifold.

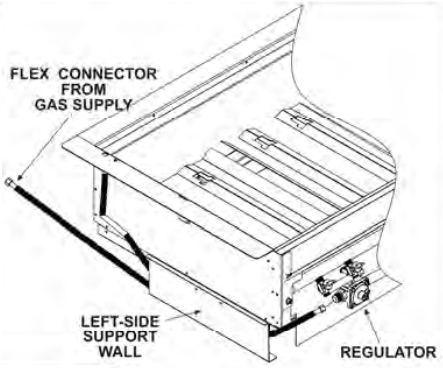
e. Connect the flex connector to the flared fitting of regulator on the valve manifold. Support the regulator fitting with a wrench to avoid applying excessive torque to the regulator assembly while tightening this connection securely (Figure 4B). DO NOT use pipe compound on flare fittings.

IF THE OVEN IS FITTED CONTINUE WITH (f and g) BELOW. IF IT IS SEPARATED GO TO NEXT SECTION.

f. Make sure the barbecue burner valves are in the 'OFF' position. Turn the gas supply on. Then carefully check all gas connections for leaks with a brush and soapy water before lighting. NEVER USE A MATCH OR OPEN FLAME TO TEST FOR LEAKS.

g. Refer to the 'Air Shutter Adjustment' instructions (page 9) before replacing barbecue face and knobs.

Figure 4A



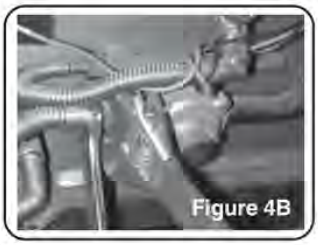


Figure 4B

IF THE OVEN IS SEPARATED FROM THE BARBECUE, IT WILL REQUIRE TWO PEOPLE TO INSTALL IT.

a. Make sure the backburner gas supply tubes are protruding above the side panels of the barbecue frame (Figure 5B). The backburner electrode wires should be positioned outside of the barbecue for the oven to sit correctly.

b. Carefully place the oven on the frame so the backburner gas supply tubes fit into lid stop elbows on the oven (Figure 5A). The front lip of the oven may sit on the face of the barbecue.

c. Hand tighten the compression nuts onto the lid stop elbows.

d. Use a wrench and turn the elbow (lid stop) to push the oven to the back of the barbecue frame (Figure 5A).

e. Tighten the compression nuts on the backburner gas supply tubes to the elbow lid stops. Do not use pipe joint compound on these connections.

f. Place the right backburner electrode wire through the oven just in front of the elbow (lid stop). Secure with nut and screw. Plug the electrode wire into the backburner electrode (see Parts List diagram on page 3). Make sure the electrode wire does not touch the backburner. Repeat above instructions for left backburner electrode wire.

g. Make sure the barbecue burner valves are in the 'OFF' position. Turn the gas supply 'ON'. Carefully check all gas connections for leaks with a brush and soapy water before lighting. NEVER USE A MATCH OR OPEN FLAME TO TEST FOR LEAKS.

h. Refer to the 'Air Shutter Adjustment' instructions (page 9) before replacing the barbecue face and knobs.

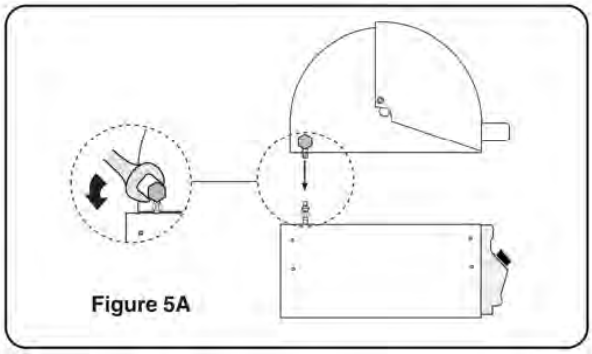
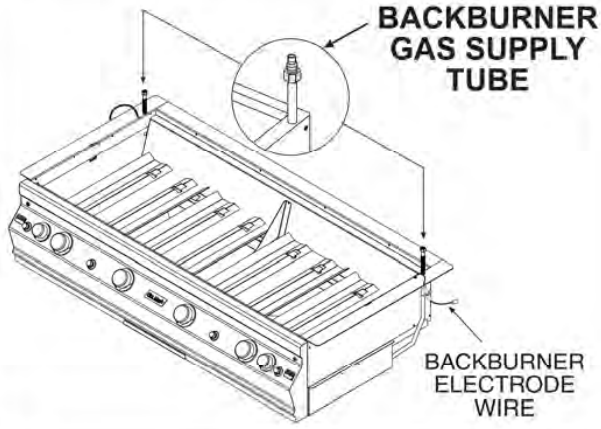


Figure 5A

Figure 5B



CHECKING YOUR BARBECUE

BARBECUE FUEL ORIFICE SIZE

Elite Barbecues are equipped with fuel orifices for natural gas, unless otherwise indicated. To use with propane gas, you must install smaller orifices to avoid hazardous overheating.

For Elite 50 Barbecues: The proper orifice size for **Natural Gas** is **#48** (drill size). The proper orifice size for **Propane Gas** is **#57** (drill size).

IF YOU ARE NOT SURE YOU HAVE THE CORRECT BARBECUE BURNER ORIFICE SIZE

a. Remove the cooking grids and flavor grids from the barbecue.

b. If the gas supply has been connected, make sure the burner valves are in the 'OFF' position. Then pull the valve knobs from their stems. Use a phillips screwdriver to turn the face fastener screws counterclockwise to release the face and remove it from the barbecue. Retain the screws and finish washers for reattaching 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 spark generator need not be detached, but the wires must be unplugged from the generator before the face is removed.

c. Using a flat blade screwdriver, pry the burner retaining clip from rear wall of the barbecue frame (see Figure 6). Remove the burner by; A) Pulling it to the front of the barbecue, B) Lift the far end out of the notch, C) Pull the burner away from the manifold, taking care not to lose air shutter and spring, which may become detached when the burner is removed.

d. Using a 3/8" socket, remove orifice from the orifice holder on the burner manifold and check the number stamped on the face (see "Barbecue Fuel Orifice Size" above). Repeat for each burner as necessary.

e. If your barbecue is not orificed for the gas supply you plan to use, replace them with the orifices supplied with the barbecue or orifices supplied by your local dealer.

f. After checking orifice drill size or replacing the orifice, install the air shutter spring and the air shutter over the orifice holder fitting, between the burner and the burner manifold, in the order and position shown in Figure 6.

g. Replace the burners in the holding groove, ensuring that the brass orifice and orifice holder fittings project deeply into the burners. Replace the burner retaining clips.

3. CHECK BACKBURNER FUEL ORIFICE SIZE

If your barbecue includes a backburner it is equipped with a natural gas orifice unless otherwise indicated. To use propane gas, you must use a smaller orifice. The proper orifice for **Natural Gas** is **#45** (drill size). The proper orifice for **Propane Gas** is **#1.25mm**.

Hazardous overheating will occur if a natural gas orifice is used with propane gas. If you are not sure, or if an orifice change is necessary, refer to the instructions included with the replacement orifice which is packed with the barbecue.

IF YOU ARE NOT SURE YOU HAVE THE CORRECT BACKBURNER ORIFICE SIZE

1. Remove the backburner assembly following steps a-d.
   a. Remove backburner covers if in place.
   b. Unplug both ignitor wires from the electrodes (Figure 7).
   c. Remove the mounting screws from the mounting bracket at the center of the backburner assembly. Be careful not to lose the 3/8" spacer (if equipped) when screw is removed.
   d. Carefully pull the ends of the backburner assemblies closest to the center, forward, until the outer ends of the burners clear the orifice (do this step one burner at a time).
2. Check the size stamped on the orifice.
3. If an orifice change is necessary, use a 3/8" hex nutdriver or appropriate wrench or pliers to replace the orifice.
4. Replace the backburner assembly, following step a. through d. above, in reverse order.
5. Re-adjust the air shutters following instructions on page 9.

Figure 7

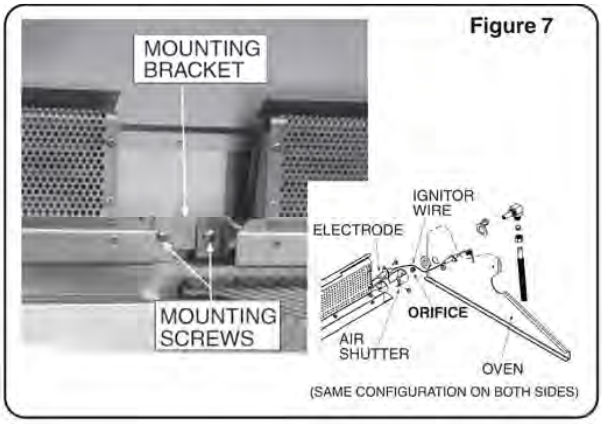
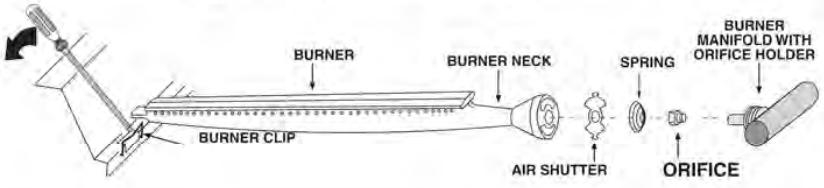


Figure 6 - Burner Orifice Diagram



CHECKING THE BARBECUE REGULATOR

The Barbecue Regulator, located behind the Front Panel (Face), must be set for the type of gas used to fuel the Barbecue. To check the regulator setting remove the cap in the center of the regulator (Figure 8A). Holding the cap vertical (see Figure 8B), the letters at bottom of the plastic stalk should indicate the gas type that the regulator is currently set up for. If regulator is not set for your gas type, remove stalk from cap, invert and replace into center of cap. Replace cap on regulator, screwing down until snug.

BARBECUE REGULATOR. NOTE THE CAP ON TOP

Figure 8A

Figure 8B

ADJUSTING YOUR BARBECUE

IMPORTANT: This appliance may not light or heat evenly or cook properly unless the air shutters are adjusted following installation (see 'Air Shutter Adjustment' below).

AIR SHUTTER ADJUSTMENT

The air shutters are located at the front of the burners behind the face and heatshield (see Parts List). Burner air shutters and air shutter springs are easily accessed by removing the front panel (face) and heatshield. Close the air shutters by turning the tabs to a vertical position (Figure 9). Light your barbecue in accordance with the lighting instructions (page 6) and burn for 2 minutes with the valves on 'HIGH' and the oven open.

After burning for 2 minutes, open the air shutters until the flames lift off, or appear not to be touching the burners. Then begin closing the air shutters until the flames appear to burn while touching the burner ports (Figure 9). 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 High to Medium or Low for lighting.

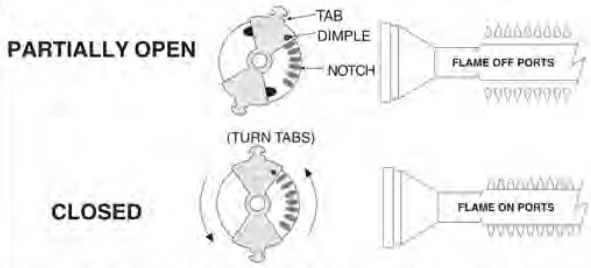


Figure 9- Air Shutter Adjustment Diagram

IMPORTANT: It is normal for the Backburner to smoke when it is burned for the first time. Burning your Backburner on high for approximately 15 minutes will eliminate the smoking.

BACKBURNER AIR SHUTTER ADJUSTMENT

a. The Air Shutter on your Backburner is preset at the factory. However, due to atmospheric conditions and different gas pressures, it may be necessary to adjust the Air Shutter to obtain a proper burn.

b. First remove the Backburner cover, then loosen the Air Shutter screw (see Figure 10). It may be necessary to use pliers to turn the Air Shutter. Light the Backburner. With the control knob on "HIGH" adjust the Air Shutter to have a blue flame that is not lifting off the Burner (It may also have slightly yellow tips).

c. Tighten the Air Shutter adjustment screw.

Figure 10

REATTACHING THE FACE & IGNITOR WIRES

Figure 11 - Spark Generator

Pull the drip tray out far enough to support the face in the vertical position. Lean the face forward and plug the 2 wires into the terminals on the spark generator (Figure 11). The wires can be plugged into either terminal.

IMPORTANT: Test the electrodes for spark before securing the face to the frame (see page 12 for battery replacement). Place the face on the frame so the front lip of the face covers the lip on the frame.

ADJUSTING THE FLAME HEIGHT

The large knobs on the face of the barbecue control the valves and adjust flame height. The first position is 'HIGH', the second 'MEDIUM' and the final 'LOW'. Flame height can also be set anywhere between the High, Medium and Low settings for all cooking requirements and methods.

Height of the flame **with the *valve in low position*** may be regulated by means of a small adjusting screw in the center of the valve stem. This screw is accessible by removing the plastic valve knob which pulls straight off the end of the valve stem.

INSTALLING THE FLAVOR GRIDS

Place the flavor grid directly on the burners centering the grids over the burners with the open side up (Figure 12). This allows heat from the burners to be evenly distributed throughout the cooking area. Fire Magic flavor grids are stainless steel and will heat and cool quickly, making your barbecue very responsive to the changes you specify in grill temperature. They are rust resistant and may be cleaned with standard oven cleaners.

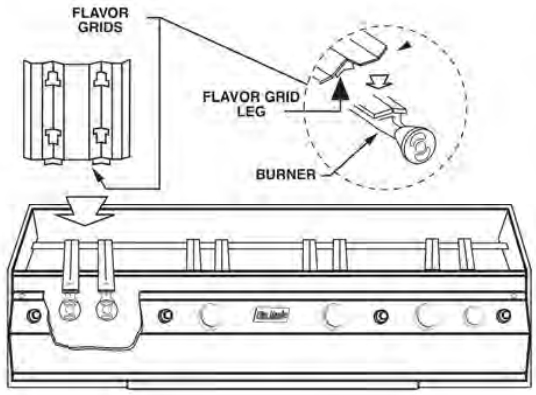


Figure 12 - Flavor Grid Diagram

LIGHTING INSTRUCTIONS

Read entire instructions before lighting.
Follow the instructions each time you light your Fire Magic Barbecue or Backburner.

FOR AUTOMATIC LIGHTING:

1. Open the lid.
2. Turn all three barbecue gas valves and the backburner valve to the 'OFF' position.
3. Turn on the gas at the source outside of the barbecue enclosure.
4. Remove the backburner cover if you are lighting the backburner.

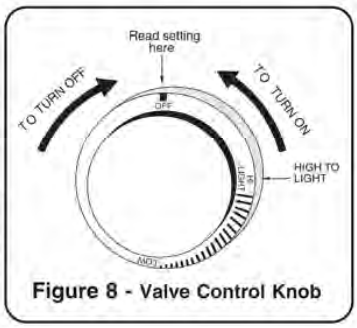


Figure 8 - Valve Control Knob

NOTE: **DO NOT** turn on more than one valve at a time for either automatic or manual lighting. Adjacent barbecue burners will cross-ignite.

5. Depress either the center gas valve knob or the backburner knob and turn to 'HIGH' then immediately press the spark generator button (see Figure 10). The burners should light.

CAUTION: If the burners do not light within 5 seconds depress the knob and turn the valve to 'OFF'. WAIT 5 MINUTES before repeating step 5. If the burners still do not light after several attempts, refer to the instructions for manual lighting.

IF YOU SMELL GAS

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

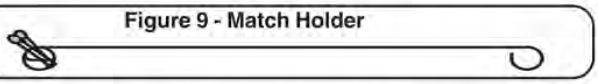
REMEMBER: FOR SAFE MANUAL LIGHTING, PLACE A BURNING MATCH OR BUTANE LIGHTER BESIDE THE BURNER - **THEN TURN ON THE GAS** (Figure 10).

FOR MANUAL LIGHTING:

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

1. **Follow steps 1 through 4 of automatic Lighting section.**
2. Insert either a burning long-barrel butane lighter, a burning long-stem match or a burning match held by the match holder (attached to the drip tray) (Figure 9) through the

Figure 9 - Match Holder

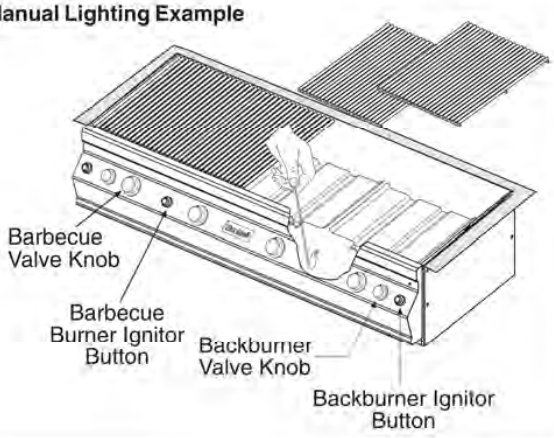


cooking grids to the burners below the flavor grid (Figure 10). For backburners, hold the flame against the perforated material near the backburner.

3. While holding the match or lighter flame next to the burner, depress the appropriate valve knob and turn it counterclockwise to the 'HIGH' position. The burner should light.
4. If burner does not light, IMMEDIATELY DEPRESS the knob and turn valve to 'OFF'. WAIT 5 MINUTES before repeating steps 2 through 4 of manual lighting instructions.

NOTE: Barbecues in some installations achieve a better air/gas mixture and **will ignite quicker** if the valve is first turned beyond High to Medium or Low for lighting.

Figure 10
Knob Locations
& Manual Lighting Example



OPERATING YOUR BARBECUE

To extend the life of your Fire Magic barbecue, follow these steps prior to cooking:

1. Begin by heating the unit at a normal cooking temperature for several minutes.

2. Then open the control valves to the 'HIGH' setting to burn off residue remaining from prior use.

3. When the barbecue has heated sufficiently, set heat to the desired cooking level.

4. When using a smoke oven, closing the cover during the preheat period will accelerate the preparation process. DO NOT operate unattended at high flame as cooking temperatures will quickly be exceeded.

Using Your Optional Backburner

Rotisserie cooking with the backburner is accomplished without use of the main grill burners. The cooking grids are removed and if large cuts are to be barbecued, the flavor grids may be removed to allow more clearance from the spit rod to the fire box. Aluminum foil or a baking pan may be placed over the main burners to catch excess drippings from your cooking.

a. Remove the backburner cover. (Figure 13)

b. Place your meat on the rotisserie spit rod. Make sure it is centered on the spit. Refer to the instructions provided with your Fire Magic rotisserie and counter balance.

c. Follow the lighting instructions on page 10

d. Allow the backburner to preheat for approximately 10 minutes on 'HIGH' setting.

e. Place the spit rod with the meat into the rotisserie and turn on the motor.

f. 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

g. Operate your backburner with the oven closed. This will simulate an oven effect and help your meat cook faster. The constant rotation of the spit assures even cooking and maximum retention of juices.

h. On large cuts of meat or whole turkeys, it may be necessary to reduce the heat from your backburner. Cooking your food at lower temperature for a longer period will keep the outer surface from burning, while cooking the interior of your food thoroughly.

Figure 13

Smoker Tray (Woodchip Box)

Your backburner is supplied with a woodchip box. The woodchip box is designed to sit on top of the backburner assembly over the notch in the heat deflector (see Figure 13). This box is designed to be used when the backburner is in use. To use the box, just fill it with your favorite woodchips and set it in place. If you wish to refill the woodchip box when it is hot, you may carefully handle it using a pair of pliers. You must be very cautious not to get burned.

The Backburner Cover

a. The backburner cover is installed by placing the curved part of the cover over the top of the perforated portion of the backburner (see Figure 13).

b. The cover should be kept in place on the backburner when it is **not** in use. This will keep your backburner free from grease splatter and debris that may hinder its performance.

WARNING: You must remove the backburner cover before lighting the backburner.

FLAVOR FROM WOOD CHIPS OR CHARCOAL

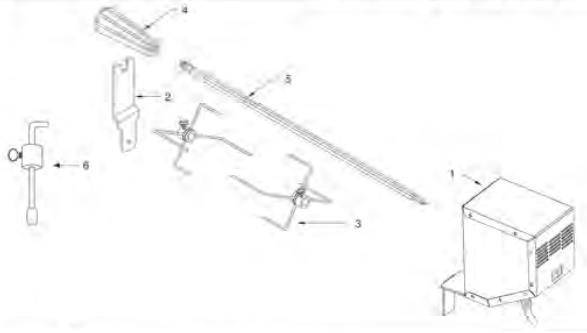
Convenient **Fire Magic Gourmet Grilling Chips*** are sold in several different popular wood types. These chips are pre-moistened and sealed in cans, a sample of which is provided with your barbecue. To use follow the instructions on the side of the can. After use there is no mess to clean up, just discard the can of ashes after there is no longer any wood smoke aroma. More **Fire Magic Gourmet Grilling Chips*** may be purchased through your local dealer.

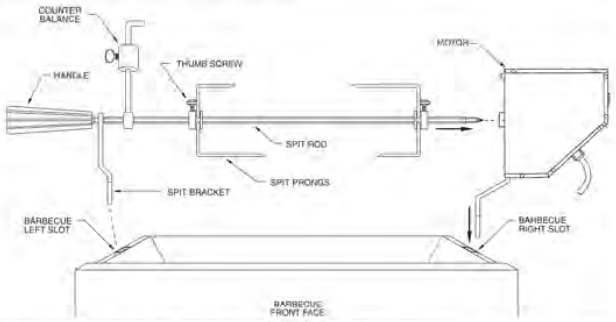
You may also add wood chips, wood chunks or the natural wood charcoal of your choice to the flavor grid. We recommend placing wood outside the direct cooking zone or wrapping it in perforated aluminum foil. Soaking wood before use will slow burning and increase smoke flavor. Wood and charcoal ash will remain in the flavor grid after use. The grid can be easily removed and cleaned when unit has fully cooled.

****Available from your nearest Fire Magic Dealer***

FEATURES AND ACCESSORIES

Installing and using Your Optional Rotisserie Kit





Item No.	Part No.	Description
1.	3600-05	Super Duty (fan cooled) Motor
2.	3600-18	Spit Bracket (w/Offset)
3.	3613	Spit Prongs
4.	3600-13	Handle
5.	3607-40	Spit Rod (5/8" hex X 51 1/2")
6.	3620	Counter Balance

1. Remove the cooking grids from your barbecue.
2. Place the rotisserie motor with the bracket into the slot on the right side of your barbecue, making sure the knob and cord are facing away from the barbecue (see above).
3. Place the spit bracket into the slot on the left side of your barbecue with the offset out.
4. Place pointed end of the spit rod into the motor. The groove in the handle end of the spit will rest on the spit bracket .

   NOTE: 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 rotisserie motor and may cause failure.

To use the Counterbalance supplied with your Barbecue:

1. Place meat on the spit in the normal manner. Center and balance as carefully as possible.
2. Tighten the screws on the prongs, chicken holder or turkey holder to secure the meat.
3. Hold spit rod at each end and lift. **Do not grip the rod.** Let rod rotate so heavy side of meat hangs down naturally.
4. 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.
5. 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.
6. Make sure the counterbalance does not strike the barbecue frame when the rotisserie is started.

USING THE COOKING GRILL LIFTER

Hold the grill lifter by gripping the center section with the prongs pointing down (Using 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- Figure 14A) and central (left to right- Figure 14B). 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.

Figure 14A

Figure 14B

Placement of the Grill Lifter in Grill

WARMING RACK

Your Fire Magic warming rack is packed separately with the barbecue. It is assembled quickly and easily following the instructions provided. When complete, just position it as suggested to enjoy the benefits this useful accessory affords.

REPLACING THE SPARK GENERATOR BATTERY

1. Remove the **ignitor cover** by turning the cover counterclockwise and lifting it away.

NOTE: DO NOT ATTEMPT TO PULL THE RUBBER CAP.

2. The battery is now accessible for removal and replacement. Make sure that the battery spring is reinstalled with the new battery, and the battery is negative (-) end up.
3. Replace cover by turning it clockwise until it locks into place.

***NOTE: IF YOU HAVE ACCIDENTLY REMOVED THE RUBBER CAP, FOLLOW THE INSTRUCTIONS BELOW TO REPLACE IT.**

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

2. Carefully insert rubber cap into the ignitor cover so it sits behind inner lip.

3. Turn the cap over and slide the inner plastic sleeve into the cap.

BARBECUE SAFETY INFORMATION & MAINTENANCE

Each time you use your barbecue, make sure that:

1. The area around the barbecue is clear of flammable 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.

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 (mostly blue with yellow tipping). See 'Air Shutter Adjustment' on page 9. If burner flames are not normal, check the orifice and urner for insects or insect nests (see page 8, for burner removal and replacement).

5. The drip collector hole is clear and unobstructed. Excessive grease deposits can result in a grease fire.

6. The in-line gas valve or gas cylinder valve is always shut off when the barbecue is not in use.

DRIP COLLECTION SYSTEM

The drip collector in this Fire Magic barbecue is part of the unit's main frame, and is located below the burners. The drip collector has one hole which allows excess drippings to fall through during cooking while separating the firebox from the drip tray.

The drip collector allows you to brush or scrape residue from the barbecue inner liner into the drip tray. Regular cleaning of your barbecue interior with oven cleaner or **Fire Magic Foaming Barbecue & Grill Cleaner*,** following manufacturer's instructions, will prevent grease fires.

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 as this may damage porcelain or cast iron components.

Available from your nearest Fire Magic Dealer

PROBLEMS & TROUBLESHOOTING

If you have trouble with your Fire Magic barbecue, please use this list to identify the problem. By trying one or more of the solutions to a possible cause you should be able to solve the problem. If this list does not cover your present problem or you have other difficulties with the barbecue, please contact your local dealer or visit our website at *www.rhpeterson.com*

PROBLEM	POSSIBLE CAUSE	CORRECTION
Ignition System Failure	1) Improper air shutter adjustment.	1) Adjust air shutters (see Page 9)
	2) Ignition wire disconnected	2) Re-plug wires into Spark generator (see Page 9)
	3) Low gas pressure	3) Check regulator setting (Page 8) and have Gas Co. check operating pressure at the barbecue
	4) Dead Battery	4) Replace Battery
Insufficient Heat	5) Improper air shutter adjustment	5) Adjust air shutters (see Page 9)
	6) Using Propane orifice for Natural Gas	6) Change orifices (see Page 8)
	7) Low Gas Pressure	7) Have Gas Company check the operating pressure at the barbecue
Uneven heating	8) Burner ports partially blocked by debris	8) Remove burners (see Page 8) Clean out ports
	9) Small spiders or insects in burner	9) Inspect burners for spider webs or other debris that may block gas flow
Rotisserie Noisy	10) Rotisserie out of balance	10) Adjust Rotisserie counterbalance

CARE OF YOUR FIRE MAGIC BARBECUE

CARE OF STAINLESS STEEL COMPONENTS

Your barbecue may have a stainless steel oven and front panel. The following care instructions will keep your unit looking and working like new. Stainless steel components are constructed of the finest prime grade type 304 stainless steel. Meticulous attention has been given to maintain the attractive finish throughout the manufacturing process. Like the stainless steel used in commercial kitchens, your barbecue requires regular cleaning and occasional buffing to maintain its bright, clean appearance.

Figure 15 - Always rub with the grain

Deposits of dirt and grease can be removed easily with **Fire Magic Foaming Barbecue and Grill Cleaner***. Deposits should be removed before they are allowed to bake onto the finish. To remove more stubborn deposits, use a scouring pad recommended for stainless steel. Be sure to always rub in the direction of the polishing lines (Figure 15). Oven cleaner may be used, according to manufacturer's instructions, to remove cooked-on food deposits. Special cleaning agents and polishing pads recommended for stainless steel are available at your local barbecue dealer, hardware store or supermarket.

CAUTION: Never use ordinary steel wool or steel brushes on stainless steel. Tiny particles left behind may rust and stain the finish. Abrasive pads recommended for restoring the grain in stainless steel will, over a period of time, scratch or dull the surface of glass or porcelain-coated products.

BURNER MAINTENANCE

Fire Magic burners are constructed of heavy-duty cast stainless steel and have a lifetime warranty (cast brass and porcelainized cast iron burners are also available). Once a year inspect the burners to insure that the ports are clear of debris.

Available from your nearest Fire Magic Dealer

Accessories and replacement parts may be obtained from your nearest Fire Magic Dealer.

For assistance in locating a dealer, please contact our factory at the address listed below.

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

COOKING GRIDS

Fire Magic Cooking Grids come in two types: Stainless Steel and Porcelain-Finished Cast-Iron Grids. Both are finished with a special matte (satin) finish. This matte-finish provides a more stick-resistant cooking surface that makes outdoor barbecuing easy and enjoyable. The stainless steel cooking grids are made of type 304 stainless steel, and the coating on the porcelain-finished grids provides a cooking surface that resists corrosion and increases cooking grid durability, providing years of cooking enjoyment. For best cooking performance, the wide side of the grid bars should face up. Follow the simple steps of 'Care and Maintenance' after every use.

CARE AND MAINTENANCE

(Stainless Steel Grids)

To maintain your stainless steel cooking grids, we recommend lightly brushing the grids after use with a brass or stainless steel wire brush. Before use, brush again if necessary and spray a light coat of vegetable oil over the cooking surface. Discoloration or stubborn food particles can be removed with a heavy-duty abrasive or stainless steel scouring pad. Grills can also be washed in an automatic dishwasher or cleaned with strong cleaning solutions, including oven cleansers. We do not recommend ordinary steel or wire brushes, which may leave tiny metal particles on the grids which cause discoloration, but not permanent damage.

(Porcelain Coated)

A spray coat of vegetable oil and light brushing with a brass grid brush before and after use is all it takes to maintain cooking readiness and ensure long life.

PROTECTING THE WHOLE BARBECUE FINISH

A heavy duty cover will protect the finish on your Fire Magic smoke oven and preserve your barbecue investment. The water repellent material will shield your smoke oven from scratches, corrosion and oxidation.

Figure 16 - Cover for Built-in Barbecue

Visit our Website at www.rhpeterson.com to view our full range of Fire Magic and Real-Fyre products and accessories.

COOKING TIMES &TEMPERATURES

Once your barbecue is installed, tested and working, the moment you have been working towards and waiting for; cooking a gourmet meal for your family and friends on your new Fire Magic Barbecue has arrived. In order to get you off to a wonderful start, we have included with your barbecue a few sample recipes. These mouth watering recipes are taken from our new barbecue cookbook, "Great Gourmet Grilling" written by Chef Steven Fohl. We heartily recommend you try these recipes and if you enjoy them as much as we think you will, you may wish to purchase the complete book with over 60 recipes (including salads and desserts. It also contains many useful tips and hints so you can get the best out of your Fire Magic Barbecue, while taking a journey into a new world of taste and cooking. To order this book, just complete the Order Form at the inside the last page of the booklet. Also, to help you get the best from your barbecue, we list below some typical cooking times and temperatures, again taken from Chef Fohl's Recipe book.

Typical Cooking Times and Internal (Meat) Temperatures

	Rare	Medium	Well Done
Beef			
1" Steaks	5-7 min.	7-9 min.	9-11 min.
2" Steaks	16-18 min.	18-20 min.	22-24 min.
1" Burgers	12-14 min.	14-17 min.	16-20 min.
Roast*	16-20 min.	20-25 min.	25-28 min.
(Temp.)	140°F	160°F	170°F
Lamb			
1" thick Chops	7-10 min.	10-13 min.	15-18 min.
Roast*	20-25 min.	25-30 min.	30-35 min.
(Temp.)	140°F	150°F	180°F
Pork			
1" thick Chops			25-30 min.
Spare Ribs			45-60 min.
Roast			
Fresh Pork*			25-30 min. (170°F)
Smoked Ham*			10-15 min. (140°F)
Sausages			
(fresh)			25-30 min.
(fully cooked)			12-16 min.

(*denotes per pound)

	Well Done
Fish	
Fillets, Steaks	10-14 min. per pound
Whole Fish	10-12 min. per inch thick
Poultry (Temp.)	185°F
Chicken	
(small pieces)	35-60 min.
(large pieces)	45-60 min.
Whole birds	
Chicken	60-75 min.
Duck	16-20 min. per pound
Turkey (not stuffed)	11-13 min. per pound
(stuffed)	13-15 min. per pound

BON APPETIT!

BARBECUE RECIPES

MEDITERRANEAN PORK AND SIRLOIN BURGERS

Serves: 10
Prep time: 30 minutes
Cook time: 15 minutes

3lbs	ground Sirloin
3lbs	ground pork
1/2	cup chopped garlic
1/2	cup finely chopped scallions
1/4	cup parsley
1/4	cup basil
1	tablespoon cracked pepper
11/2	tablespoons oregano ~ dry
1	teaspoon chili flakes
11/2	tablespoon dry basil
1/4	cup water
2	cups Jarlsburg or quality Swiss cheese, coarsely shredded
2	tablespoons olive oil
1	tablespoon salt

1. Mix above ingredients well.
2. Hand form oval burgers, weighing just about 8oz. each.
3. Grill burgers slowly over medium low heat.
4. serve with thick sliced tomatoes, basil leaves, Romaine lettuce, red onions, and splash of balsamic vinegar

NEW YORK CUT SIRLOIN STEAKS

Prep time: 15 minutes
Cook time: 20 minutes

10 oz. sirloin strip steaks - New York cut
Salt & pepper
Oil

1. Salt and pepper steaks evenly & completely - both sides.
2. Brush or rub lightly with oil.
3. Allow to stand 5 - 10 minutes.
4. Place on hot grill and mark 2 - 4 minutes.
5. Flip and mark 2 - 4 minutes.
6. Lightly season again and brush with oil or butter.
7. Flip and cook 3 - 4 minutes.
8. Lightly season again and brush with oil or butter.
9. Flip and cook 3 - 4 minutes.

- On third or fourth turn, you may want to mark a check or diamond pattern.
- By searing both sides of steak, and then cooking, this method will ensure evenly cooked meat.
- Allowing grilled meats to rest for 2 - 5 minutes after cooking will redistribute juices creating a more tender, juicy and evenly cooked steak.
- Never press or pierce meat during cooking - a well done steak CAN be juicy & tender.

BARBECUE RECIPES (cont'd)

LEMON ZEST & PARSLEY MARINATED TURKEY STEAKS served with Homemade Cranberry Sauce

Serves: 10
Prep time: 1 hour + marinating time
Cook time: 15 minutes

Turkey Steak
6 lbs. boneless turkey breast
1 tablespoon minced garlic
1/2 cup lemon juice
2 tablespoons lemon zest
4 tablespoons parsley - freshly chopped
1/2 teaspoon thyme - fresh
1 teaspoon sugar
1/2 cup olive oil

1. Cut turkey in 8 oz. steaks cut crosswise and pound slightly.
2. Distribute remaining ingredients over and under steaks.
3. Cover and marinate overnight.
4. Grill for approximately 5 minutes per side.
5. Serve with cranberry sauce.

CRANBERRY SAUCE

5 cups cranberries - fresh or frozen
11/2 -2 cups sugar - adjust tartness to your liking
1 cup apricot jelly
1 cup orange juice

1. Combine all ingredients in a heavy gauge sauce pot.
2. Bring to a gentle boil for 10 - 20 minutes.
3. Adjust sweetness or tartness with sugar.
4. Remove from heat. Serve warm or cold.

May store covered for up to 4 weeks in refrigerator.

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 Housings (including liners, frames, ovens and barbecues faces) are warranted for 15 years from the date of purchase of your Fire Magic Barbecue.

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

ONE YEAR WARRANTY - Fire Magic ignition systems and barbecues accessories are warranted for one year from date of purchase.

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

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

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

Visit our Website at ***www.rhpeterson.com*** to view our full range of Fire Magic, Real-Fyre and Hallmark products and accessories.

Accessories and replacement parts may be obtained from your nearest Fire Magic Dealer. For assistance in locating a dealer, please contact our factory at the address listed below.

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

ROBERT H. PETERSON CO.

Quality Check **Date:**_____

Orifice # (MAIN): _____
Orifice # (OTHER):_____ **Model #:** _____
Leak Test: _____ **Serial #:** _____
Burn Test: _____ **Air Shutter:** _____
Gas Type: **NAT / PROPANE** **Inspector:** _____