



ECHELON

DIAMOND "A" SERIES

PORTABLE OUTDOOR GAS GRILL

E660s, E790s, & E1060s

AU SERIES

INSTALLATION AND OWNER'S MANUAL



E790s shown

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

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

WARNINGS AND SAFETY CODES

⚠ DANGER:

IF YOU SMELL GAS:

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

⚠ WARNING:

- Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
- A U.L.P.G. 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 service technician, service agency, or the gas supplier.

ONLY TO BE USED OUTDOORS

CODE AND SUPPLY REQUIREMENTS: This barbecue must be installed in accordance with the requirements of AS/NZS 5601, and with all applicable local authority, national, and international codes and ordinances.

The outdoor cooking gas appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 3.5 kPa.

The outdoor cooking gas appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 3.5 kPa.

This appliance is designed as an attended appliance. DO NOT leave this appliance burning when unattended. APPLIANCE IS TO BE INSTALLED BY AN AUTHORIZED PERSON IF CONNECTING FIXED CONSUMER PIPING.

The outdoor cooking gas appliance must be installed in accordance with LOCAL GAS and ELECTRICITY supply authority.

Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.

Proper operation of your grill requires prompt and periodic maintenance. See the **SERVICING AND CLEANING section for details.**

Cooking Grid U.S.
Patent Nos.
D857,453
D862,984



Certified to:
AS / NZS 5263.1.7:2020
AS / NZS 5263.0:2017
GMK10717

CONTENTS

GETTING STARTED

INSTALLATION, OPERATION, AND SAFETY INFORMATION.....	3
<i>ELECTRICAL CONNECTIONS</i>	3
GAS SAFETY INFORMATION.....	4
<i>WARNING</i>	4
<i>WHEN USING PROPANE GAS</i>	4
<i>WHEN USING NATURAL GAS</i>	4
<i>INSTALLATION SAFETY GUIDELINES</i>	4
OPERATING THE UNIT SAFELY AND CORRECTLY	4
SAFE USE & MAINTENANCE OF PROPANE GAS CYLINDERS	5
<i>CYLINDER AND CONNECTOR REQUIREMENTS AND SPECIFICATIONS</i>	5
INSTALLATION REQUIREMENTS	6
<i>OVERHEAD CONSTRUCTION AND EXHAUST HOOD REQUIREMENTS</i>	6
<i>REAR WALL CLEARANCES</i>	7
<i>COMBUSTION AIR AND COOLING AIRFLOW</i>	8
DIAGRAMMATICAL REPRESENTATIONS OF OUTDOOR AREAS	9
ELECTRICAL SAFETY	10
WARNING STATEMENTS.....	10
MODEL SPECIFICATIONS	11
<i>STAND-ALONE GRILL WIRING DIAGRAM</i>	13
ECHELON GRILL REPLACEMENT COMMON PARTS LIST.....	14
SINGLE SIDEBURNER UNIQUE PARTS LIST (62 SERIES).....	16
DOUBLE SIDEBURNER UNIQUE PARTS LIST (71 SERIES).....	17
NOTES PAGE	18

INSTALLATION

INSTALLATION.....	19
<i>LOCATION PREPARATION</i>	19
<i>TOOLS/ITEMS REQUIRED</i>	19
<i>UNPACKING</i>	19
<i>WHEELS AND CASTERS</i>	19
<i>TEST POINT PRESSURE TEST</i>	21
<i>LEAK TEST</i>	21
<i>INSTALL THE COOKING GRIDS</i>	22
<i>INSTALL THE DRIP TRAY</i>	22
<i>INSTALL THE WARMING RACK</i>	23
OPERATION TEST.....	24

USE, CARE, & SERVICE

IDENTIFICATION OF GRILL CONTROLS	25
USING THE GRILL.....	26
LIGHTING (IGNITION) INSTRUCTIONS	27
<i>ELECTRONIC LIGHTING</i>	27
<i>SHUTTING OFF THE UNIT</i>	27
ROTISSERIE INSTRUCTIONS	28
USING THE FOLDING SHELF.....	29
PAPER TOWEL HOLDER.....	29
REMOVING DRAWERS	29
CHARCOAL/SMOKER BASKET (IF EQUIPPED).....	30
SERVICING AND CLEANING	32
<i>CLEANING YOUR GRILL</i>	32
<i>REPLACING HALOGEN BULBS</i>	34
<i>CONTROL PANEL REMOVAL</i>	35
<i>MAIN BURNER REMOVAL</i>	36
<i>SIDE BURNER REMOVAL</i>	37
<i>Side Burner Shelf (if equipped)</i>	37
<i>Double Side Burner (if equipped)</i>	37
<i>POWER SUPPLY FUSE REPLACEMENT</i>	38
<i>AIR SHUTTER ADJUSTMENT / BURNER FLAME INSPECTION</i>	39
<i>VALVE "LOW" SETTING ADJUSTMENT</i>	42
TROUBLESHOOTING.....	43
WARRANTY	44

INSTALLATION, OPERATION, AND SAFETY INFORMATION

1. The outdoor appliance and surrounding area **MUST** remain clear of flammable substances such as gasoline, yard debris, wood, etc. Maintain a minimum horizontal clearance of 50 cm (in all directions) from combustible materials/items.
2. Do not block the 2.5 cm front air inlet along the bottom of the control panel. See the COMBUSTION AIR AND COOLING AIRFLOW section under INSTALLATION REQUIREMENTS for details.
3. **This unit must be installed so that the vent openings on the cabinet remain clear and free at all times. See the GAS SAFETY INFORMATION section.**
4. **When using propane gas:** the propane cylinder, regulator, and rubber hose must be in a location not subject to temperatures above 125° F (51° C).
5. The back burner cover or side burner cover (if equipped) must be removed before using the burner.
6. Before each use, ensure 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 injector and burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the unit. A proper flame pattern will ensure safe operation and optimal performance. Adjust the air shutter as needed (see AIR SHUTTER ADJUSTMENT/BURNER FLAME INSPECTION section).
7. The in-line gas valve or gas cylinder valve must always be shut OFF when the unit is not in use.
8. Whenever reconnecting any wires, apply a small amount of dielectric grease to the male connector, then make the connection. This will ensure conductivity and prevent moisture from affecting the contact.
9. Wear gloves and use extreme caution whenever installing and handling this product and its accessories as certain components have sharp edges that can cause personal injury.
10. Adults **MUST** be present when this gas appliance is operating. This appliance **MUST NOT** be left burning when unattended.

WARNING

NEVER cover slots, holes, or passages in the oven bottom or cover an entire rack with material such as aluminum foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning.

Aluminum foil linings may trap heat causing a fire hazard.

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

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

The unit serial number tag can be found affixed to the grill body behind the control panel (on an aluminum tag) and on the underside of the drip tray handle (on a thermal label). It is recommended that the drip tray first be removed and cleaned / emptied of its contents, then turned over to view.

The unit rating label is located inside of the control panel.

ELECTRICAL CONNECTIONS

A 230VAC (6 AMP minimum) GFCI(RCD) GROUNDED 3-wire receptacle (not included) is required within the vicinity of the unit to provide power to it. The GFCI/RCD receptacle must be a WEATHER-PROOF IN-USE COVERED RECEPTACLE.

- **Observe the National Electric Code (or equivalent) and all local codes.**
- **Verify proper polarity of the receptacle.**
- **If an extension cord is used, ensure it is a 3-wire GROUNDED cord that is rated for the power of the equipment, and is approved for outdoor use with a W-A marking. DO NOT use 2-prong adapters.**
- **DO NOT TAMPER WITH THE EXTENSION CORD OR THE UNIT POWER-SUPPLY CORD.**

Important: ONLY REPLACE THE INTERIOR OVEN LIGHTS WITH 12V / 10 WATT HALOGEN BULB(S).

GAS SAFETY INFORMATION

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

WARNING

This appliance **MUST** be installed and operated according to the information below.

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

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

WHEN USING PROPANE GAS

- **Propane gas** (also known as **Universal L.P.G.**) is heavier than air and will accumulate or pool in an inadequately vented enclosure or recessed area.
- If a pool of **propane gas** is ignited, an explosion will occur. Adequate venting at the floor level of the cabinet eliminates this danger.
- DO NOT store a spare propane-gas cylinder in or near the unit.

WHEN USING NATURAL GAS

- **Natural gas** is lighter than air and will accumulate at the top of an inadequately vented enclosure.
- If an accumulation of **natural gas** is ignited, an explosion will occur. Adequate venting at the top of the cabinet eliminates this danger.

INSTALLATION SAFETY GUIDELINES

THIS UNIT MUST BE INSTALLED SO THAT THE VENT OPENINGS ON THE CABINET REMAIN CLEAR AND FREE AT ALL TIMES.

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

IF A PROPANE CYLINDER IS INSTALLED INSIDE OF THE CABINET, THE GUIDELINES FOUND IN THE **SAFE USE & MAINTENANCE OF PROPANE GAS CYLINDERS** SECTION MUST BE FOLLOWED.

OPERATING THE UNIT SAFELY AND CORRECTLY

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

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

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

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 AND CONNECTOR REQUIREMENTS AND SPECIFICATIONS

- a. The required minimum cylinder size is 9 kg.
- b. 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.
- c. The cylinder must include a collar to protect the cylinder valve and the cylinder supply system must be arranged for vapor withdrawal.
- d. 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.

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

Important: Before using the unit, and after each time the cylinder is removed and reattached, check all connections for leaks. Turn off the 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 barbecue and cylinder, or disconnecting the coupling. This valve must remain closed and the cylinder disconnected while the appliance is not in use.

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

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

FOR YOUR SAFETY

- 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.

INSTALLATION REQUIREMENTS

Installation must be performed by a qualified professional service technician.

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

Do not install in, or connect to the consumer piping or gas supply system of a boat or caravan.

This appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.

Any outdoor area in which the appliance is used shall comply with one of the following:

- An outdoor area with walls on all sides, but at least one permanent opening at ground level and no overhead cover.
- Within a partial outdoor area that includes an overhead cover and no more than two walls.
- Within a partial outdoor area that includes an overhead cover and more than two walls, the following shall apply:
 - a. at least 25% of the total wall area is completely open; and
 - b. at least 30% of the remaining wall area is open and unrestricted.
- In the case of balconies, at least 20% of the total of the side, back and front wall areas shall be and remain open and unrestricted.

Refer to DIAGRAMMATICAL REPRESENTATIONS OF OUTDOOR AREAS section.

OVERHEAD CONSTRUCTION AND EXHAUST HOOD REQUIREMENTS

When installed under combustible overhead construction, the area above the cooking surface of the unit **must** be covered with an exhaust hood. The exhaust hood provides the protection for the combustible overhead construction. See exhaust hood information below and Fig. 6-1.

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

When installed under overhead non-combustible construction, an exhaust hood is highly recommended; see exhaust hood information below and Fig. 6-1.

Exhaust Hood

When using an exhaust hood, the area above the cooking surface of the grill must be covered with a hood larger than the cooking area of the grill, and with a minimum of 34 M³/min. (cubic meters per minute) rated exhaust fan for proper outdoor application.

Fire Magic vent hoods are available. They meet all requirements. Contact your local dealer.

- For custom spacers, they **must be constructed entirely of non-combustible material only.**
- for custom soffits, they may be constructed of wood, metal framing, etc.

Clearances

A minimum 1500 mm clearance is required between the countertop and the overhead construction. (No combustible materials are allowed within this area.)

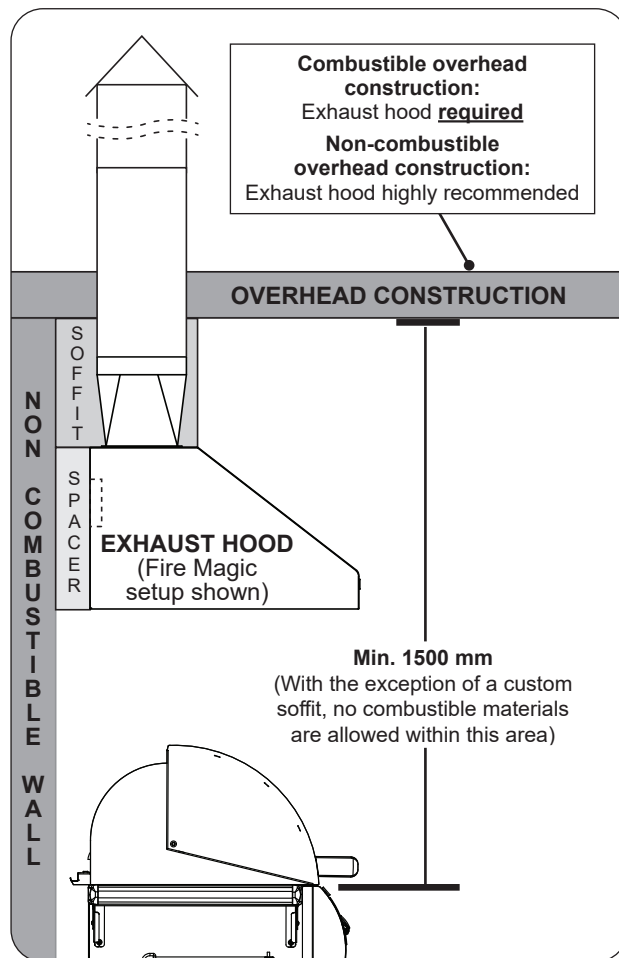


Fig. 6-1 Overhead requirements

INSTALLATION REQUIREMENTS (Cont.)

REAR WALL CLEARANCES

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

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

(i.e. brick wall, see Fig. 7-1)

- The unit must have a minimum clearance of 102 mm from the non-combustible rear wall.

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

B. Clearance between unit and combustible rear wall

- The unit must have a minimum clearance of 500 mm from the combustible rear wall (see Fig. 7-2).

SIDE WALL / CORNER WALL CLEARANCES (if applicable)

The unit must have a minimum clearance of 610 mm from any side walls (to account for variables in airflow that could affect performance). See Fig. 7-3.

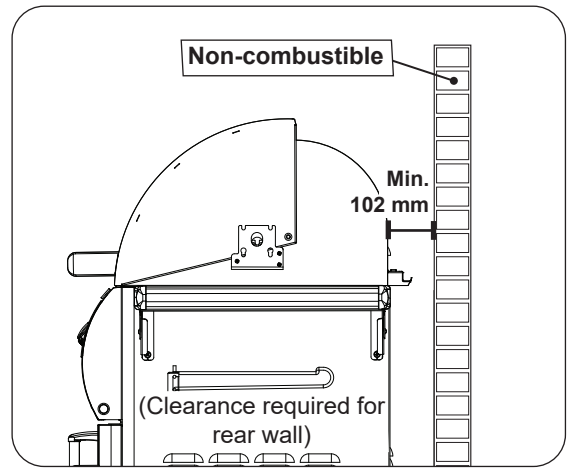


Fig. 7-1 Clearance 'A' Diagram

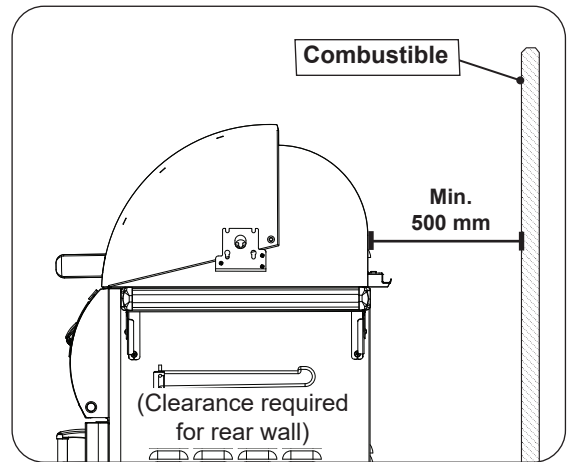


Fig. 7-2 Clearance 'B' Diagram

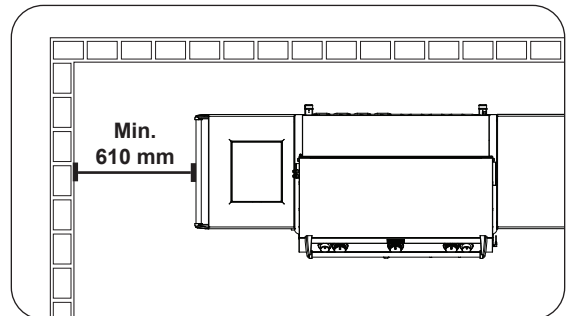


Fig. 7-3 Side/corner wall clearance

INSTALLATION REQUIREMENTS (Cont.)

The control panel **MUST** remain removable for servicing (see CONTROL PANEL REMOVAL section).

COMBUSTION AIR AND COOLING AIRFLOW

Proper airflow (front-to-back, Fig. 8-1) **MUST** be maintained for the unit to perform as it was designed. If airflow is blocked, overheating and poor combustion will result. Do not block the 25 mm front air inlet along the bottom of the control panel.

CAUTION: Wind blowing into or across the rear oven lid vent (Fig. 8-3) can cause poor performance and/or dangerous overheating. Orient the grill so that the prevailing wind blows toward the front of the grill (Fig. 8-2). **A wind deflector is available for purchase to assist in proper airflow during windy conditions.** See Table 2 for model numbers. Follow the instructions included with the wind deflector for installation.

GAS-SUPPLY PLUMBING REQUIREMENTS

Any rigid pipe gas line **MUST** stop outside of and near the unit. It **CANNOT** be routed inside the cabinet of the unit.

For natural gas or a household propane system, rigid 1.3 cm or 1.9 cm black steel pipe or local code-approved pipe is required to conduct the gas supply to the unit. Contact your local gas supplier. Connect this pipe to a certified flex connector (not included) and route the flex line to the regulator that is pre-mounted to the left sidewall inside the grill cabinet. The use of a 1/2" BSP adapter (not included) will be required to connect to the regulator. **DO NOT use a rubber hose within the unit enclosure.** Apply only joint compounds that are resistant to all gasses to all NPT pipe fittings **except flare fittings**. Make sure to tighten all fittings securely.

Note: If 1.3 cm pipe is used with natural gas, it should be no longer than 6.1 meters.

Important: A shut-off valve (not included) in the gas line is required. It must be installed within 1.8 meters of the unit. If it is located within the enclosure, it must be easily accessible. Use a pipe joint compound resistant to all gasses on all male fittings except flare fittings.

Note: A sediment trap in the gas supply line is recommended where applicable. It should be installed downstream of the shut-off valve as close to the unit as possible.

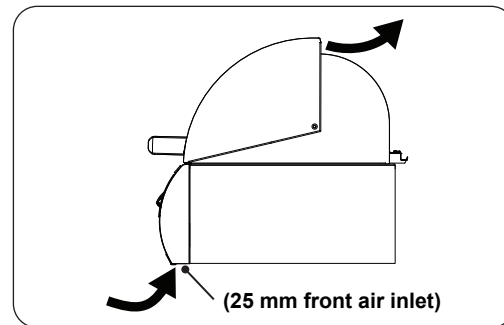


Fig. 8-1 Airflow diagram

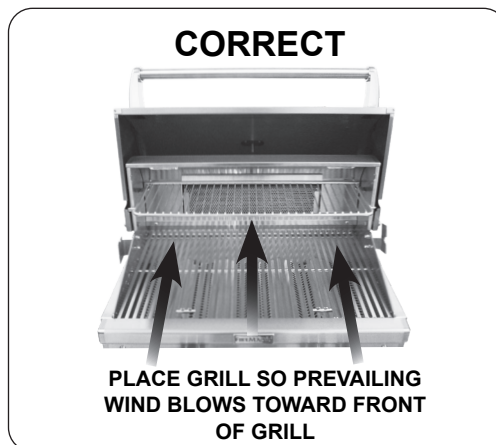


Fig. 8-2 Airflow direction - CORRECT

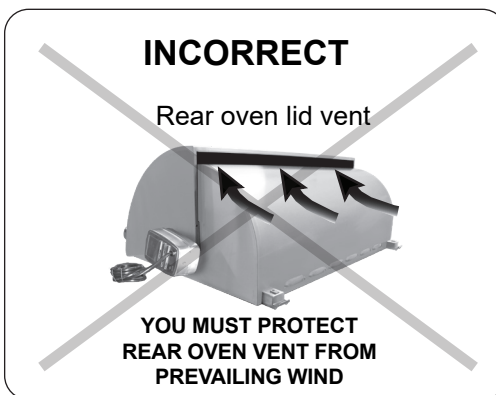


Fig. 8-3 Airflow direction - INCORRECT

DIAGRAMMATICAL REPRESENTATIONS OF OUTDOOR AREAS

The following figures are diagrammatical representations of outdoor areas, as defined in Clause 1.3.90. Rectangular areas have been used in these figures; the same principles apply to any other shaped area.

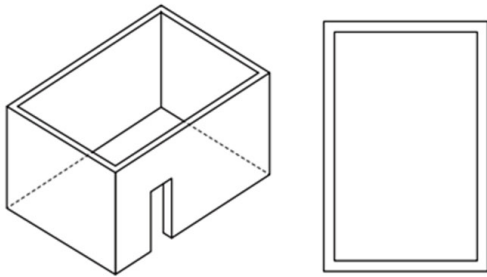


Fig. 9-1 Outdoor area - Example 1

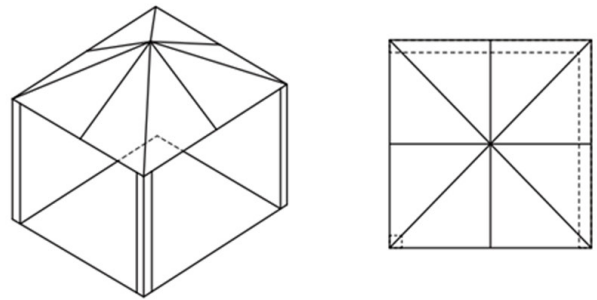


Fig. 9-2 Outdoor area - Example 2

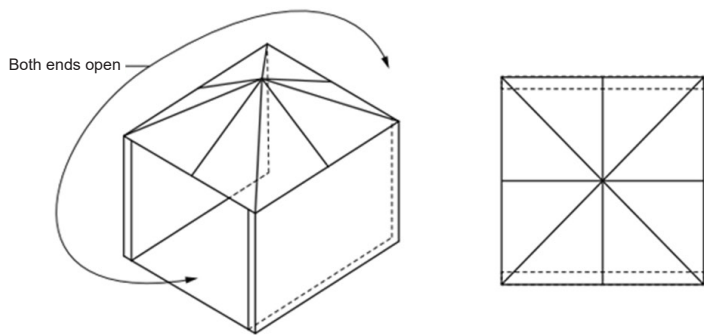


Fig. 9-3 Outdoor area - Example 3

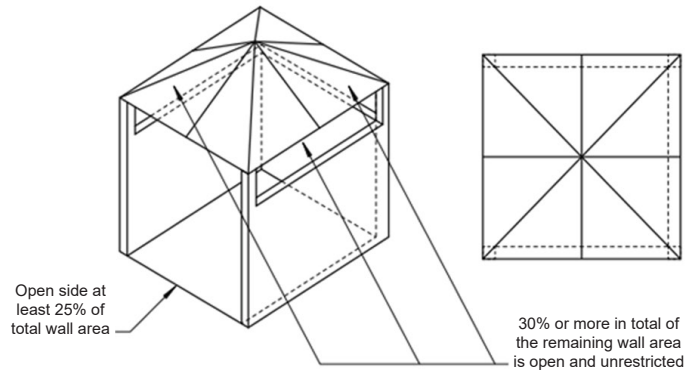


Fig. 9-4 Outdoor area - Example 4

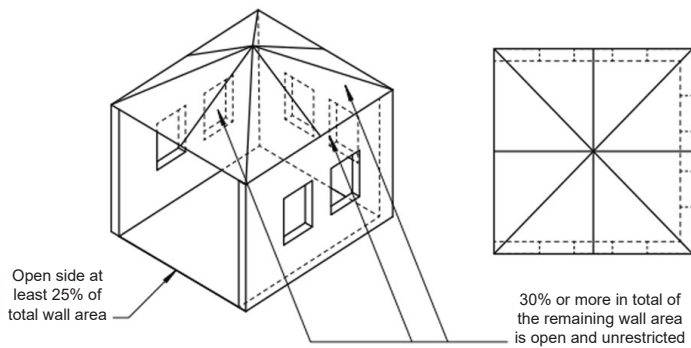


Fig. 9-5 Outdoor area - Example 5

ELECTRICAL SAFETY

- To protect against electric shock, do not immerse cord or plugs in water or other liquid.
- Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any outdoor cooking gas appliance with a damaged cord, plug, or after the appliance malfunctions or has been damaged in any manner. Contact the manufacturer for repair.
- Do not let the cord hang over the edge of a table or touch hot surfaces.
- Do not use an outdoor cooking gas appliance for purposes other than intended.
- When connecting, first connect plug to the outdoor cooking gas appliance then plug appliance into the outlet.
- **Use only a properly wired and inspected 230VAC (6 AMP minimum) Ground Fault Circuit Interrupter (GFCI/RCD) GROUNDING 3-wire receptacle with this outdoor cooking gas appliance.**
- The GFCI(RCD) receptacle must be a WEATHER-PROOF IN-USE COVERED RECEPTACLE.
- Never remove the grounding plug or use with an adapter of 2 prongs.
- Use only extension cords with a 3 prong grounding plug, rated for the power of the equipment, and approved for outdoor use with a W-A marking.
- **The provisions of the National Electric Code (or equivalent) as well as any local codes must be observed when installing the product.**

WARNING STATEMENTS

- **DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.**
- **DO NOT USE OR STORE FLAMMABLE MATERIALS IN OR NEAR THIS APPLIANCE.**
- **DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE.**
- **DO NOT MODIFY THIS APPLIANCE.**
- **DO NOT USE AN ADAPTER AT THE CYLINDER CONNECTION.**
- **SERVICING SHALL BE CARRIED OUT ONLY BY AUTHORIZED PERSONNEL.**

MODEL SPECIFICATIONS

		E660s		E790s		E1060s	
		Nat.	U.L.P.G.	Nat.	U.L.P.G.	Nat.	U.L.P.G.
Main burner	Quantity	3	3	3	3	4	4
	Injector (Nearest approval size mm/guage)	2.37 / #42	1.40 / #54	2.58 / #38	1.51 / #53	2.49 / #40	1.40 / #54
	Nominal gas consumption (MJ/h)	24.3	24.3	28.0	28.0	26.0	25.0
	Air shutter opening (mm) *	9	9	11	11	10	10
Back burner	Quantity	1	1	1	1	2	2
	Injector (Nearest approval size mm/guage)	1.51 / #53	0.94 / #63	1.70 / #51	1.04 / #59	1.51 / #53	0.94 / #63
	Nominal gas consumption (MJ/h)	10.7	10.7	13.5	13.5	10.7	10.7
Single side burner	Quantity	1	1	1	1	1	1
	Injector (Nearest approval size mm/guage)	1.78 / #50	1.07 / #58	1.78 / #50	1.07 / #58	1.78 / #50	1.07 / #58
	Nominal gas consumption (MJ/h)	15.0	15.0	15.0	15.0	15.0	15.0
	Air shutter opening (mm) *	10	10	10	10	10	10
Double side burner	Quantity	2	2	2	2	--	--
	Injector (Nearest approval size mm/guage)	1.78 / #50	1.07 / #58	1.78 / #50	1.07 / #58	--	--
	Nominal gas consumption (MJ/h)	15.0	15.0	15.0	15.0	--	--
	Air shutter opening (mm) *	10	10	10	10	--	--
Max. inlet pressure (kPa)		2.6	3.24	2.6	3.24	2.6	3.24
Test point pressure (kPa)		1.0	2.5	1.0	2.5	1.0	2.5
Input electrical requirements		230VAC / 6 AMP minimum / 50 Hz / GFCI(RCD) outlet					
Appliance rating		12VAC / 140 Watts					
Interior oven lights rating		12V / 10 watt halogen light bulb					
* These are air shutter factory settings. These settings may require adjustment due to altitude, or other local conditions. See AIR SHUTTER ADJUSTMENT / BURNER FLAME INSPECTION section.							

Table 1 - Product Specifications

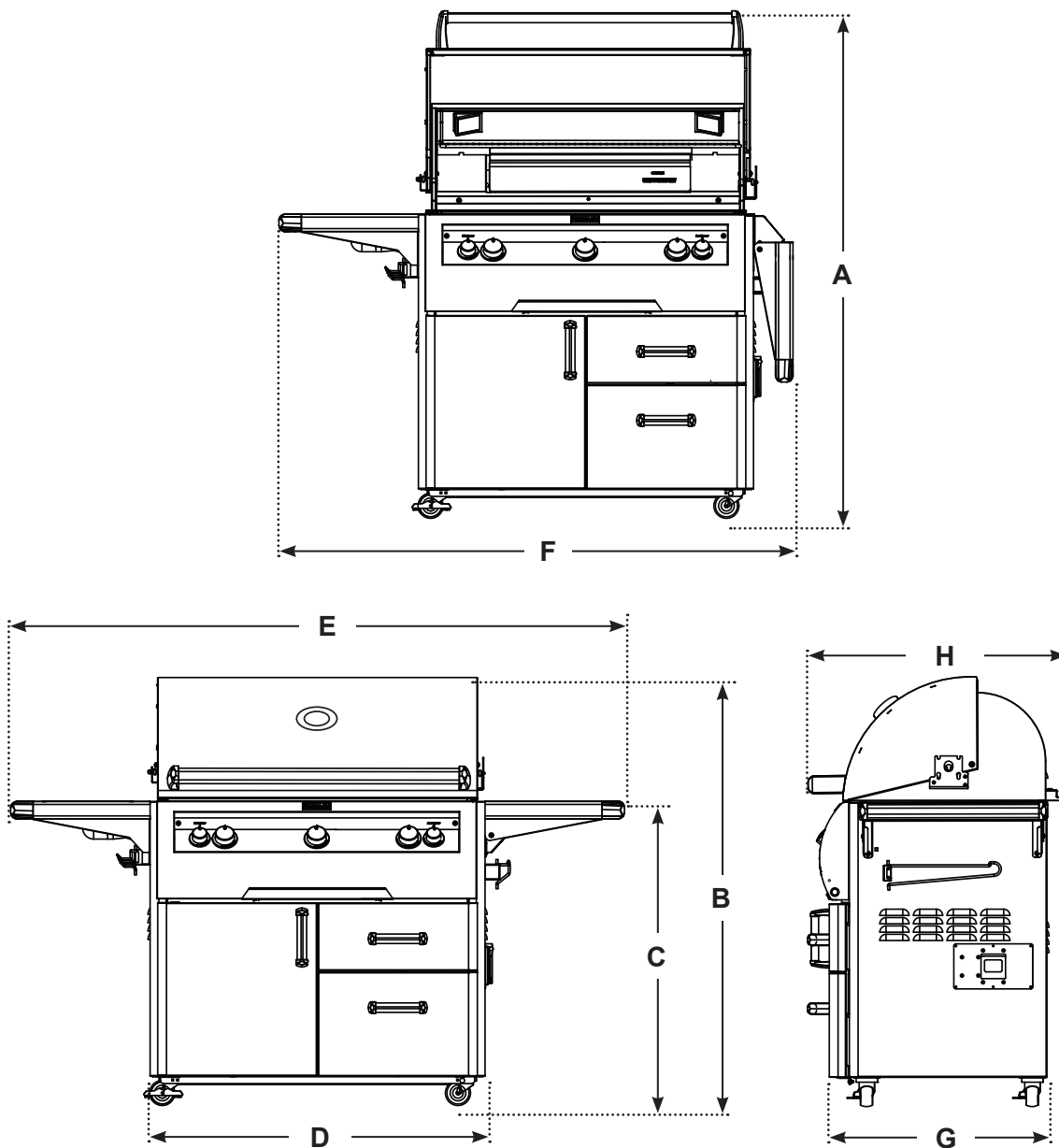
	E660s	E790s	E1060s
Wind deflector model # *	23732-20	23745-20	23747-20
Vent hood model # * †	42-VH-7 †	48-VH-7 †	60-VH-7
Vent hood spacer model # * †	42-VH-7-02 †	48-VH-7-02 †	60-VH-7-02
Vent hood duct cover model # * †	42-VH-7-DC †	48-VH-7-DC †	60-VH-7-DC
Burner maintenance kit model # *	MK-1	MK-1	MK-1
Grill complete maintenance kit model # *	MCK-1	MCK-1	MCK-1
* If applicable, not included † This model meets the minimum requirements; larger models are also acceptable.			

Table 2 - Grill Supporting Products

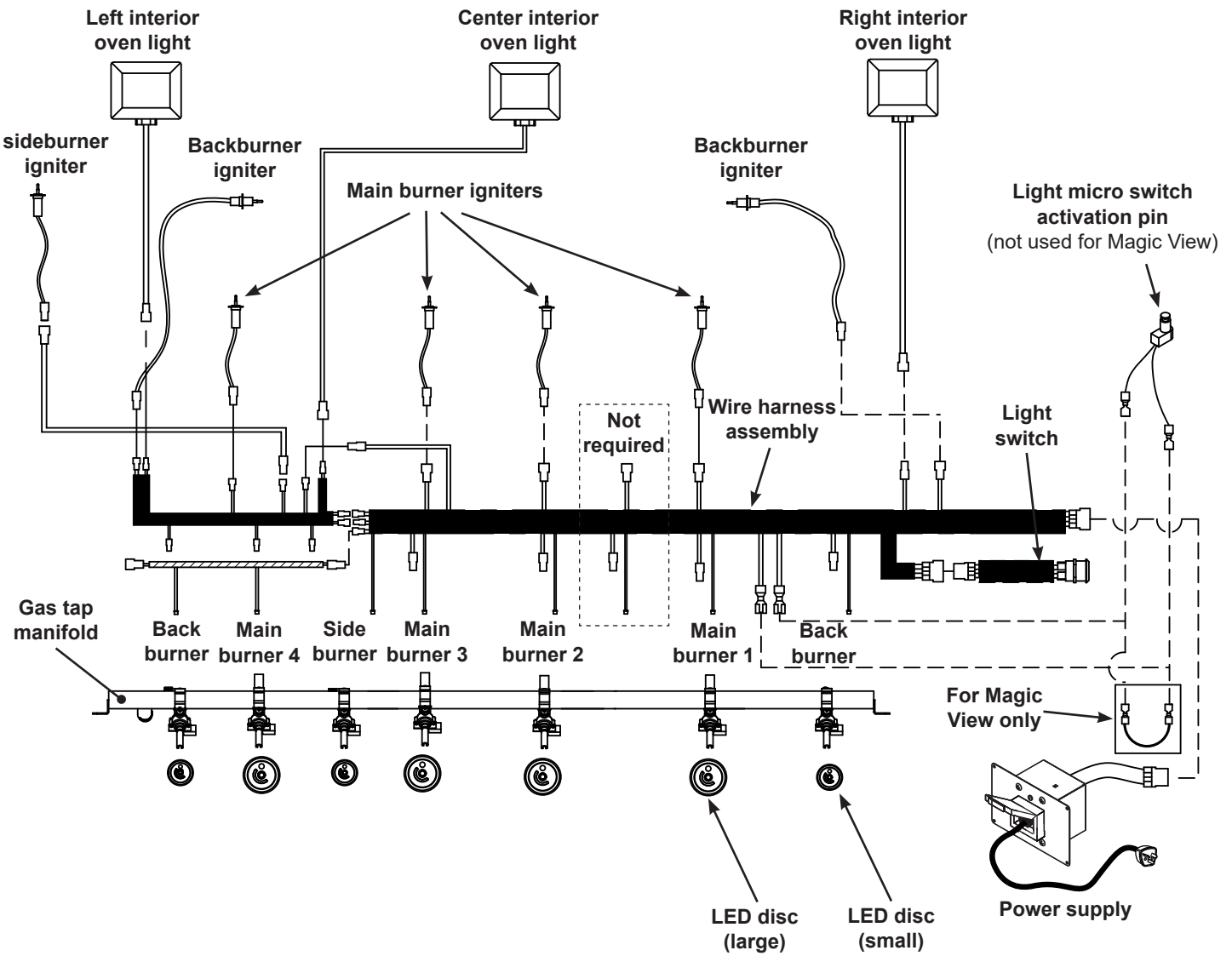
MODEL SPECIFICATIONS (cont.)

Model	Series	Height			Width			Depth	
		Floor to top (with oven)		Floor to top of shelf (C)	Left to right			Front to back	
		Open (A)	Closed (B)		Cart base (D)	(with shelves)		Cart base (G)	Maximum outer (H)
Up (E)	1 Up / 1 Down (F)								
E660s	w/ or w/o single sideburner	154.9 cm	132.1 cm	94 cm	87 cm	186.7 cm	149.9 cm	66.1 cm	77.5 cm
E660s	w/ double sideburner	154.9 cm	132.1 cm	94 cm	134.9 cm	234.3 cm	203.2 cm	66.1 cm	77.5 cm
E790s	w/ or w/o single sideburner	154.9 cm	132.1 cm	94 cm	101.6 cm	201.3 cm	159.4 cm	66.1 cm	77.5 cm
E790s	w/ double sideburner	154.9 cm	132.1 cm	94 cm	149.3 cm	248.9 cm	212.7 cm	66.1 cm	77.5 cm
E1060s	w/ or w/o single sideburner	154.9 cm	132.1 cm	94 cm	134.9 cm	234.3 cm	177.2 cm	66.1 cm	77.5 cm
E1060s	w/ double sideburner	154.9 cm	132.1 cm	94 cm	197.5 cm	297.2 cm	245.7 cm	66.1 cm	77.5 cm

Table 3 - Grill Dimensions



STAND-ALONE GRILL WIRING DIAGRAM*



* E1060s model shown. Model wire diagrams may vary.

Note: In addition, a wire diagram specific to your unit can be found affixed to the inside of the control panel.

ECHELON GRILL REPLACEMENT COMMON PARTS LIST

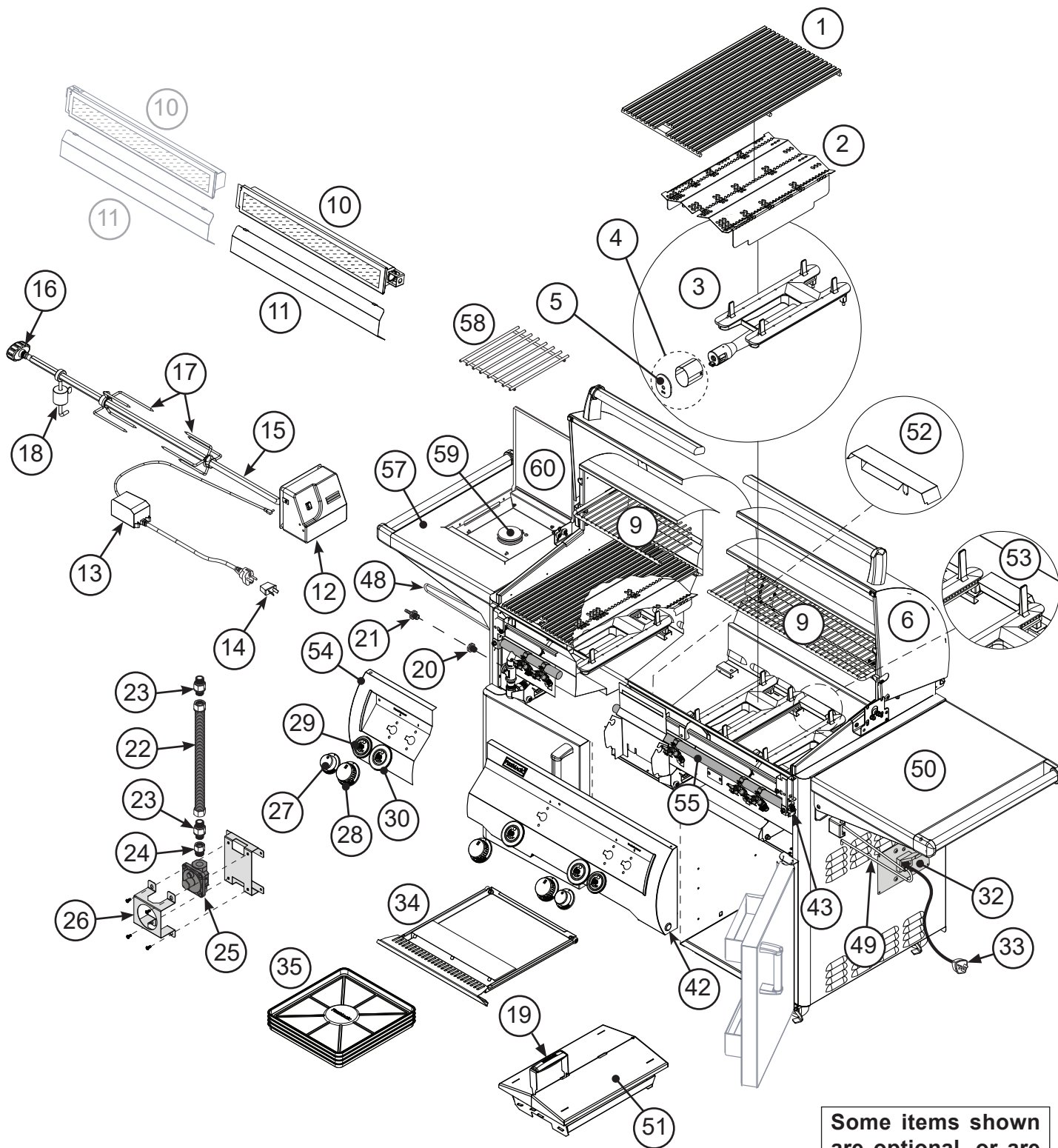


Fig. 14-1

Items in light gray are not available on all models.

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 list table.

E660s & E790s grills are equipped with two drawers on the right side of the unit.

ECHELON GRILL REPLACEMENT COMMON PARTS LIST (cont.)

Item	Description	E660s		E790s		E1060s	
		Part No.	Qty.	Part No.	Qty.	Part No.	Qty.
1.	Stainless cooking grid (set of 2 or 3)	3544-DS-3	1	3539-DS-3	1	23539-DS-2	2
2.	Flavor grid (set of 3 or 4)	3070-S-3	1	3071-S-3	1	3071-S-4	1
3.	Main burner	3041-50	3	3041-50	3	3041-50	4
4.	Flame arrester kit	24177-05	3	24177-05	3	24177-05	4
5.	Silicone gasket	24177-06	3	24177-06	3	24177-06	4
6.	Oven lid w/ oven thermometer (no handle)	24193-57	1	24188-57	1	24183-57	1
or	Oven lid w/ Magic View Window & oven thermometer (no handle)	24193-59	1	24188-59	1	24183-59	1
7.	Oven lid spring kit ‡	23745-11	1	23745-11	1	23747-04	1
8.	Magic View Window (only)*‡	24187-52	1	24187-53	1	24187-53	1
9.	Warming rack	3673S-B	1	3675S-B	1	3674S-B	1
10.	Backburner assembly	24794-03-AU	1	24789-03-AU	1	24794-03-AU	2
11.	Backburner cover	24794-011	1	24789-011	1	24794-011	2
12.	Rotisserie motor	3600-41	1	3600-41	1	3600-41	1
13.	Rotisserie power supply (no adapter)	3600-42	1	3600-42	1	3600-42	1
14.	Rotisserie power adapter (only)	3600-45	1	3600-45	1	3600-45	1
15.	Rotisserie rod	3606-40	1	3609-40	1	3607-40	1
16.	Rotisserie knob	24187-16	1	24187-16	1	24187-16	1
17.	Meat holder (pair)	3613	1	3613	1	3613	1
18.	Counterbalance	3620E	1	3620E	1	3620E	1
19.	Grid lifter	3519H	1	3519H	1	3519H	1
20.	Pressure tap cap	PP-2	1	PP-2	1	PP-2	1
21.	Pressure gauge barb fitting	PF-7	1	PF-7	1	PF-7	1
22.	3/4" ID flex hose (10" length)	3030-10	1	3030-10	1	3030-10	1
23.	1/2" NPT - to - 3/4" flare adapter	AD-25	2	AD-25	2	AD-25	2
24.	1/2" NPT - to - 1/2" BSPP adapter w/ O-ring	AD-26	1	AD-26	1	AD-26	1
25.	Grill regulator 48 series (Nat)	PR-7NAT	1	PR-7NAT	1	PR-7NAT	1
or	Grill regulator 48 series (LPG)	PR-7LP	1	PR-7LP	1	PR-7LP	1
26.	Regulator mounting bracket assy	PR-7BKT	1	PR-7BKT	1	PR-7BKT	1
27.	Small knob	24182-42	2	24182-42	2	24182-42	3
28.	Large knob	24182-41	3	24182-41	3	24182-41	4
29.	LED disk (small)	24182-64	2	24182-64	2	24182-64	3
30.	LED disk (large)	24182-63	3	24182-63	3	24182-63	4
31.	Oven lid thermometer w/ bezel ‡	23307	1	23307	1	23307	1
32.	Power supply w/ cord	24187-18-AU	1	24187-18-AU	1	24187-18-AU	1
33.	Power cord (only)	25387-13-AU	1	25387-13-AU	1	25387-13-AU	1
34.	Drip tray	3087A	1	3087A	1	3087A	2
35.	Drip tray liner (set of 4)	3558	1	3558	1	3558	1
36.	Wire harness w/ raceway ‡	24194-28	1	24189-27	1	24184-27	1
37.	Backburner electrode *‡	4199-52	1	4199-52	1	4199-52	2

* If equipped

‡ Not shown

ECHELON GRILL REPLACEMENT COMMON PARTS LIST (cont.)

Item	Description	E660s		E790s		E1060s	
		Part No.	Qty.	Part No.	Qty.	Part No.	Qty.
38.	Main burner electrode‡	3199-72	3	3199-72	3	3199-72	4
39.	12v / 10 watt halogen bulb ‡	24187-15	2	24187-15	2	24187-15	3
40.	Light lens ‡	24187-26	2	24187-26	2	24187-26	3
41.	Lamp assembly ‡	24187-28	2	24187-28	2	24187-28	3
42.	Light switch	24182-46	1	24182-46	1	24182-46	1
43.	Light micro switch activation pin	24187-20	1	24187-20	1	24187-20	1
44.	Lighting tube (left) ‡	24187-65L	1	24187-65L	1	24187-65L	2
45.	Lighting tube (left) ‡	24187-65C	1	24187-65C	1	N/A	
46.	Lighting tube (right) ‡	24187-65R	1	24187-65R	1	24187-65R	2
47.	Backburner flex connector ‡	3030-08	1	3030-08	1	3030-08	2
48.	Tool holder	25387-12	1	25387-12	1	25387-12	1
49.	Paper towel holder	25387-11	1	25387-11	1	25387-11	1
50.	Folding shelf	24336-18	1	24336-18	1	24336-18	1
51.	Charcoal / smoker basket	3564-2	1	3564-2	1	3564-2	1
52.	Air Baffle	24194-41	1	24194-41	1	24183-41	2
53.	Main burner crosslighting tube	3199-79	2	3199-73	2	3199-79	3

* If equipped

‡ Not shown

SINGLE SIDEBURNER UNIQUE PARTS LIST (62 SERIES)

Item	Description	E660s		E790s		E1060s	
		Part No.	Qty.	Part No.	Qty.	Part No.	Qty.
54.	Control panel w/ backburner, raceway, and wire harness	24394-19	1	24389-19	1	24384-19	1
55.	Valve manifold w/ backburner (no fittings)	24393-23-AU	1	24388-23-AU	1	24383-23-AU	1
56.	Sideburner (burner only) ‡	3279-35	1	3279-35	1	3279-35	1
57.	Sideburner assembly w/ shelf	24336-19	1	24336-19	1	24336-19	1
58.	Sideburner grid	3552	1	3552	1	3552	1
59.	Sideburner cap	3279-36	1	3279-36	1	3279-36	1
60.	Sideburner lid	24336-31	1	24336-31	1	24336-31	1
61.	Sideburner wire harness extension ‡	24374-19	1	24374-19	1	24374-19	1

‡ Not shown

DOUBLE SIDEBURNER UNIQUE PARTS LIST (71 SERIES)

Item	Description	E660s		E790s	
		Part No.	Qty.	Part No.	Qty.
27.	Small knob	24182-42	3	24182-42	3
28.	Large knob	24182-41	3	24182-41	3
29.	LED disk (small)	24182-64	3	24182-64	3
30.	LED disk (large)	24182-63	3	24182-63	3
50.	Folding shelf	24336-18	2	24336-18	2
54.	Main control panel w/ raceway and wire harness	24394-20	1	24389-20	1
55.	Main valve manifold (no fittings)	24193-23-AU	1	24188-23-AU	1
56.	Double sideburner valve manifold	3281-22	1	3281-22	1
57.	Sideburner regulator 47 series (Nat) or Sideburner regulator 47 series (LPG)	PR-8NAT PR-8LP	1 1	PR-8NAT PR-8LP	1 1
58.	Double sideburner (only) ‡	3279-32	2	3279-32	2
59.	Double sideburner grid	3529-S	1	3529-S	1
60.	Sideburner cap	3279-36	2	3279-36	2
61.	Double sideburner cover	3281-07	1	3281-07	1
62.	Double sideburner wire harness extension ‡	34394-19	1	34394-19	1

* If equipped

‡ Not shown

Note: See pages 14-16 for common part and number identification.

Grills equipped with a double sideburner are available for 660s and 790s series.
790s shown here.

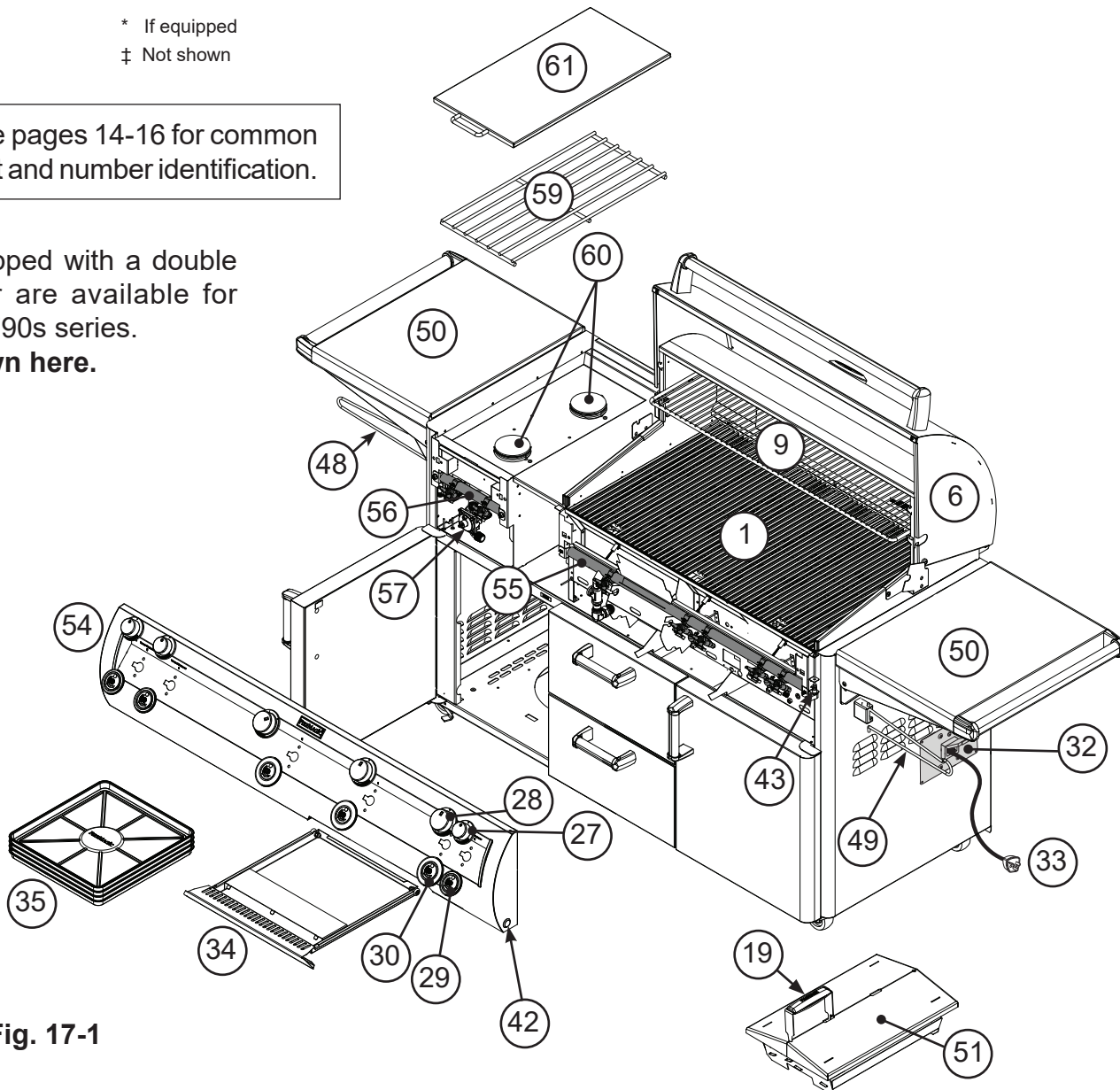


Fig. 17-1

NOTES PAGE

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

INSTALLATION

LOCATION PREPARATION

Prepare a flat, level surface capable of supporting the weight of the stand-alone grill and convenient to the gas supply if connecting to a gas line.

If this unit is connecting to a gas supply via a flexible hose connection, a durable retaining tether must be used to protect the gas line. This will prevent the unit from damaging the hose if the unit is accidentally moved.

The tether must be:

- fixed to the rear cabinet
- fixed to a suitable wall
- fixed at least 50mm from each gas connection point
- no more than 80% the length of the gas hose

TOOLS/ITEMS REQUIRED

The following are the minimum tools required for the installation of your unit. Additional tools may be required for your individual installation.

- 2 adjustable spanner (crescent) wrenches
- 3/16" hex key
- Pressure gauge
- Phillips screwdriver

UNPACKING

Carefully unpack the unit, removing all packing material and protective film (including the clear film on the drip tray). Remove foam packed hardware from oven area. Verify that all parts have arrived undamaged by consulting the parts list (see Fig. 19-1). If any parts are missing or damaged, immediately contact the Fire Magic dealer before beginning installation.

WHEELS AND CASTERS

To lock a caster press down on the side of the lever with the word "ON" stamped on it until it stops and the caster will not turn. To unlock, press down on the side stamped "OFF."

INSTALL THE TOOL HOLDER AND PAPERTOWEL HOLDER

The rectangular mounting bracket for the tool holder and the paper towel holder come pre-attached to the sides of the cart.

Unpack the holder portion, squeeze the open ends together slightly, and install them into the mounting bracket (see Fig. 19-3). Next, release the hanger so that the ends extend out through the holes in the top and bottom of the mounting bracket (Fig. 19-4, 19-5).

When not in use, the racks may be folded back against the wall of the grill (Fig. 19-4, 19-5).

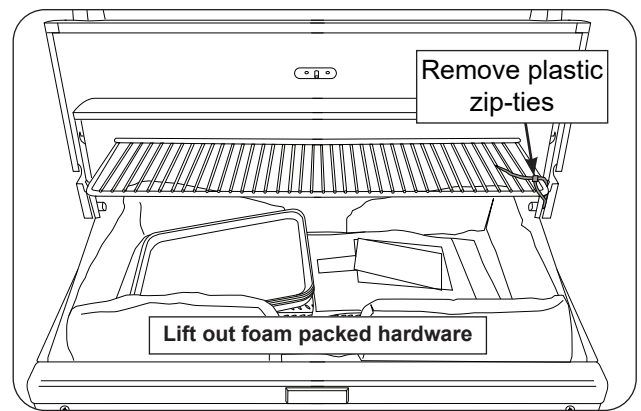


Fig. 19-1 Unpack grill



Fig. 19-2 Lock/unlock wheels

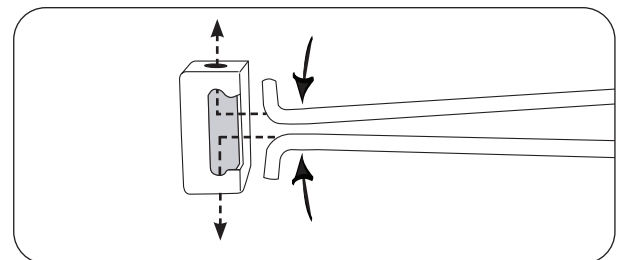


Fig. 19-3 Install tool holder / papertowel holder

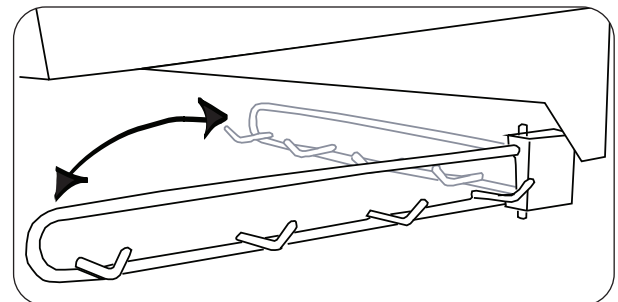


Fig. 19-4 Tool holder detail

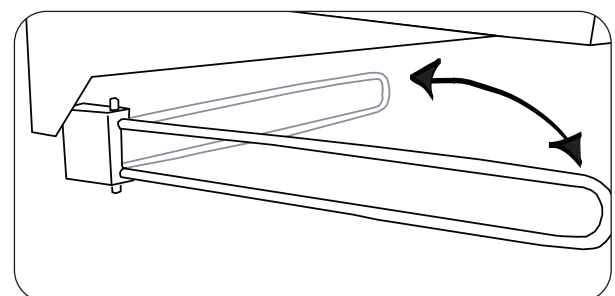


Fig. 19-5 Papertowel holder detail

INSTALLATION (cont.)

CONNECT THE GAS SUPPLY

To Connect To Propane Cylinder:

Read the safety warnings and follow the instructions in the section SAFE USE AND MAINTENANCE OF PROPANE GAS CYLINDERS.

To Connect To Natural Or Household Propane Gas Supply:

CAUTION: Use only certified stainless-steel flex connectors within the grill cabinet.

WARNING

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

- Before connecting the gas supply to your appliance, pressures MUST be tested and MUST NOT exceed 2.6 kPa for Natural gas and 3.24 kPa for propane gas. An additional regulator may be required.
- Refer to the GAS SUPPLY PLUMBING REQUIREMENTS section for all details on the gas supply and its setup.

1. Turn OFF the gas supply at the source.
2. Run the gas supply into the grill cabinet through the rear opening and route to the regulator (1/2" BSPP female). The regulator is pre-mounted to the left side wall, inside the grill cabinet. See Fig. 20-1.
3. A shut-off valve is required within 1.8 meters of the unit and must be easily accessible.

If shut-off valve is installed in-line:

- Install the gas supply to the regulator (1/2" BSPP female) using a 1/2" BSPP adapter (not included) (see Fig. 20-2, A). Tighten securely.

If shut-off valve is connected to end of gas supply stub:

- Connect the shut-off valve (1/2" BSPP male) to the regulator (1/2" BSPP female) (see Fig. 20-2, B). Tighten securely.

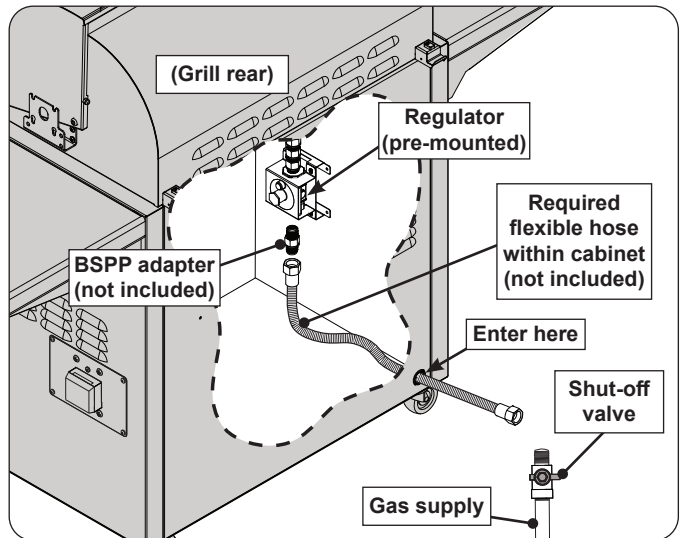


Fig. 20-1 Gas connection diagram

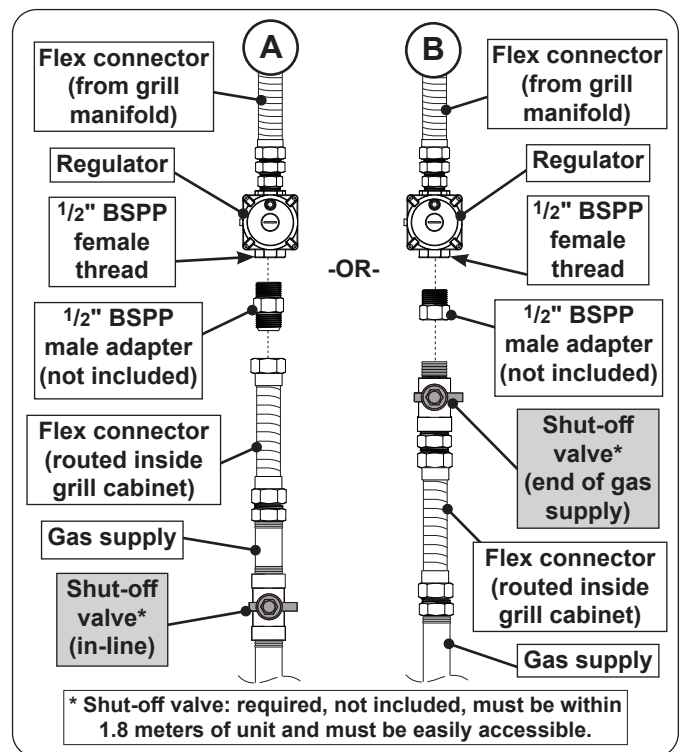


Fig. 20-2 Connecting to a gas line

TEST POINT PRESSURE TEST

A manifold test point pressure test is required to ensure the proper level of pressures are met for safe operation of this appliance. **Testing and adjustments MUST be performed by a qualified professional service technician.**

1. Open the control panel (see CONTROL PANEL REMOVAL section under SERVICING AND CLEANING).
 2. Use a $\frac{3}{16}$ " hex key to remove the pressure tap cap (see Fig. 21-1).
 3. Install the included barbed fitting into the pressure tap opening where the cap was removed.
 4. Install a pressure gauge hose to the barbed fitting (pressure gauge and hose not included). See Fig. 21-1.
 5. **Manually light all burners** and set all to HI setting (see the LIGHTING INSTRUCTIONS section).
 6. Using the pressure gauge, inspect pressure readings and adjust the regulator as needed to ensure nominal pressures are met. Test point pressure for **natural gas** - 1.00 kPa. Test point pressure for **propane gas** - 2.5 kPa.
- Note:** The regulator cap will need to be removed in order to adjust the regulator.
7. Shut off all burners, turn off the gas supply, remove barb fitting, reinstall pressure tap cap, regulator cap, then perform a leak test.

Note: The control panel needs to remain open in order to test the pressure tap on the manifold for leaks. With the control panel open, proceed to the LEAK TEST section.

LEAK TEST

Turn all burner valves to the **OFF** position. Turn on the gas supply, and test at all connections for leaks using a soapy water solution. If bubbles appear, a leak is present. Turn off the gas and tighten at all connections. Repeat until no leaks are present. If a leak persists, turn off the gas supply and contact the local gas company or dealer. **NEVER USE A FLAME TO CHECK FOR LEAKS.**

Once the leak test is complete, turn off the gas supply and proceed.

INSTALL THE FLAVOR GRIDS

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

Place the flavor grids onto the front and rear flavor grid rests. Align the cutouts on the grids to the lighting tubes. See Fig. 21-2. **The short grids are designed to rest over the outer burner(s) and the tall grid(s) over the inside burner(s).** The flavor grids allow heat from the burners to be evenly distributed throughout the cooking area.

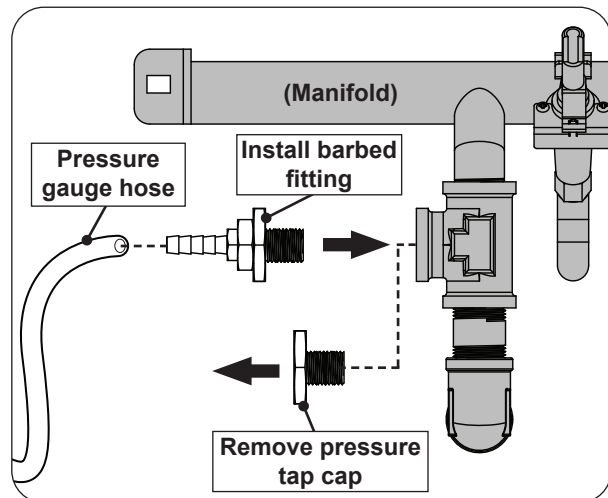


Fig. 21-1 Perform test point pressure test

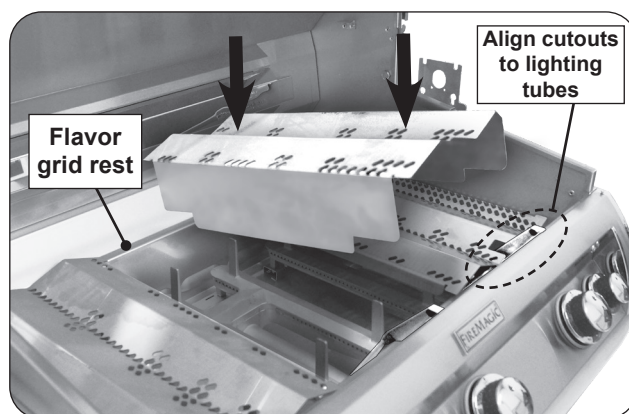


Fig. 21-2 Install flavor grids

INSTALL THE COOKING GRIDS

Note: Wear heat-resistant gloves if necessary.

Note: Do not leave the lifter on any hot surfaces.

1. With the prongs facing downward, insert the notched-end of the lifter between two grid rods, then rotate, as shown in Fig. 22-2, A & B.

Note: To balance, insert the notched-end of the lifter in the middle front half of the cooking grid.

2. Insert the rear pointed-end of the lifter between the same two rods (Fig. 22-2, B) and carefully lift the cooking grid and place onto the front and rear grid rests of the grill (see Fig. 22-3). Repeat for all other cooking grids.

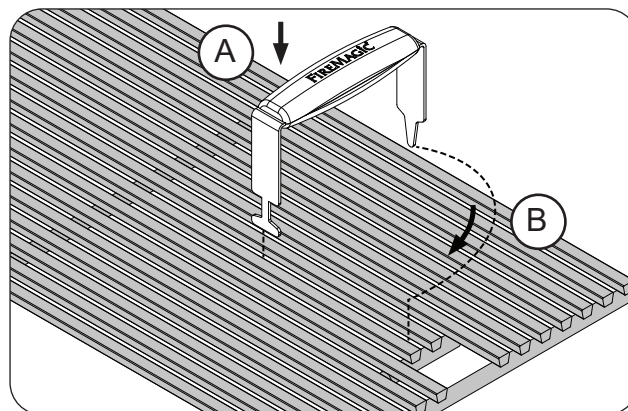


Fig. 22-1 Install cooking grids



Fig. 22-2 Install cooking grids

INSTALL THE DRIP TRAY

Your grill includes a pack of four drip tray liners.

1. Lift the heatshield slightly, then place a liner into the drip tray (Fig. 22-4, A and B).
2. Then fully insert the drip tray assembly into the bottom front opening of the control panel (Fig. 22-4, C).

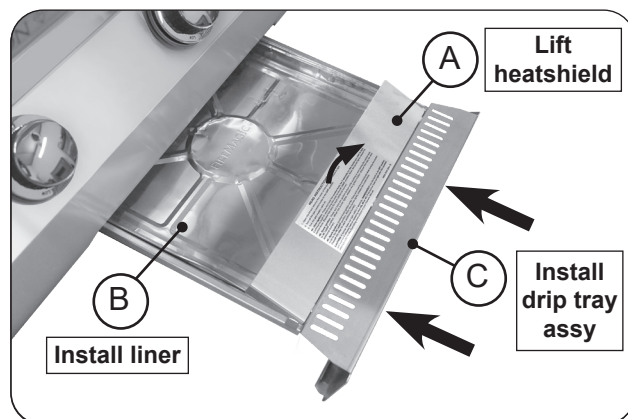


Fig. 22-3 Install drip tray

INSTALL THE WARMING RACK

Note: Wear heat-resistant gloves if necessary.

1. Locate the warming rack hooks and rear supports found on the upper portion of the grill oven (see Fig. 23-1).
2. With the warming rack oriented as shown, carefully rest the rear of the rack onto the rear support plates (see Fig. 23-2, A), then lower the warming rack arms onto the lower hooks for use (see Fig. 23-2, B).

Use the top hooks for storage (see Fig. 23-1 and Fig. 23-3).

Note: Placing the warming rack into storage position or removing before using the rotisserie will leave more clearance for the meat being cooked (if needed).

INSTALL THE SIDEBURNER SHELF (if equipped)

This shelf comes separate from the grill for convenience in shipping. The sideburner shelf must be installed using the following instructions before hooking up the grill to a gas source.

1. Remove the protective plastic from the grill, sideburner, and sideburner lids by carefully peeling it off with your fingers. Do not use tools.
2. Hold the sideburner shelf up against the left side wall of the grill so that the holes in the shelf line up with the four (4) threaded screw holes in the side wall and the air-shutter end of the sideburner venturi tube fits around the brass injector protruding from the side of the cart. See Fig. 23-4.

WARNING: It is critical for safety and for the proper function of the sideburner that the sideburner venturi tube with air shutter be centered around and completely cover the gas injector.

3. Insert and start screws with fingers and then tighten using a Phillips screwdriver. See Fig. 23-4.

Important: Take caution to **not cross-thread** when tightening the screws.

Note: Upon completion, the air shutter must still fit around the brass injector.

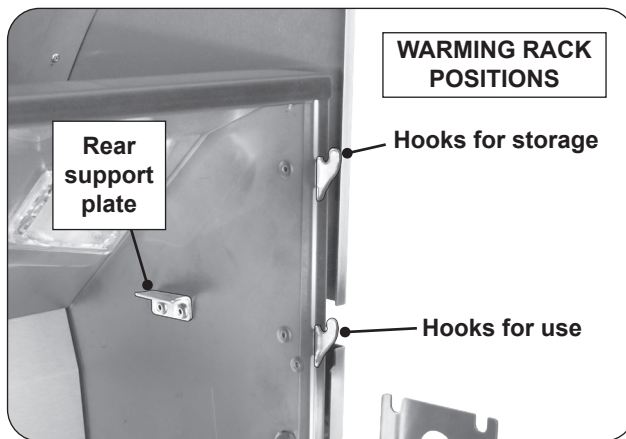


Fig. 23-1 Warming rack hooks

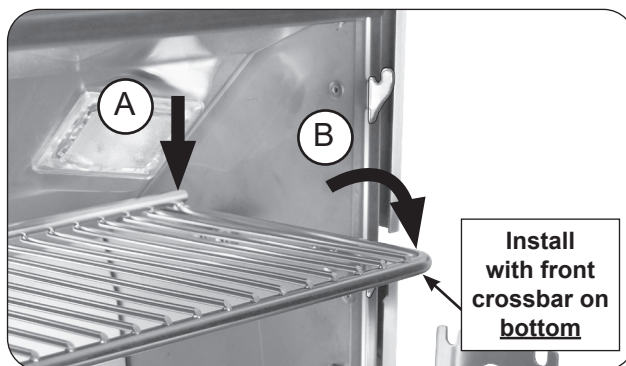


Fig. 23-2 Place warming rack for use

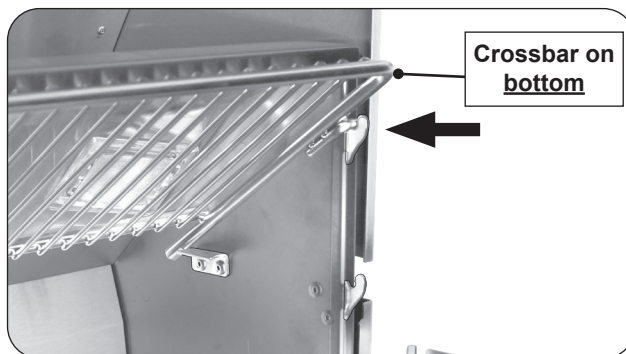


Fig. 23-3 Place warming rack in storage position

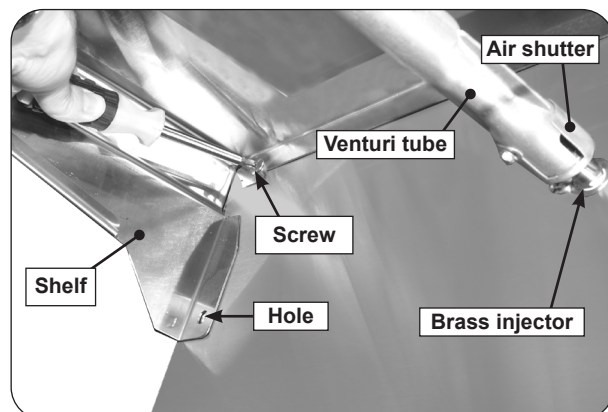


Fig. 23-4 Burner shelf setup (under shelf view)

INSTALLATION (cont.)

4. Connect the female connector on the end of the hot surface igniter wire to the male connector coming from inside the grill. See Fig. 24-2.
5. Place the burner cap on top of the burner, as shown in Fig. 24-3.
6. Place the grid so that it rests on the front and back lips of the sideburner opening (Fig. 24-3).
7. Proceed to the section on AIR SHUTTER ADJUSTMENT and complete the installation by adjusting the air shutter. This will also test the sideburner installation.

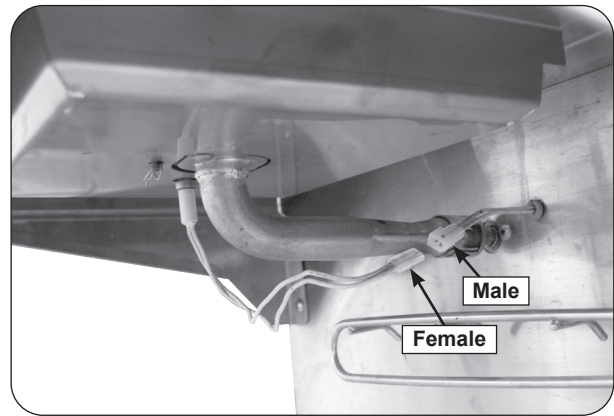


Fig. 24-1 Igniter wire connection

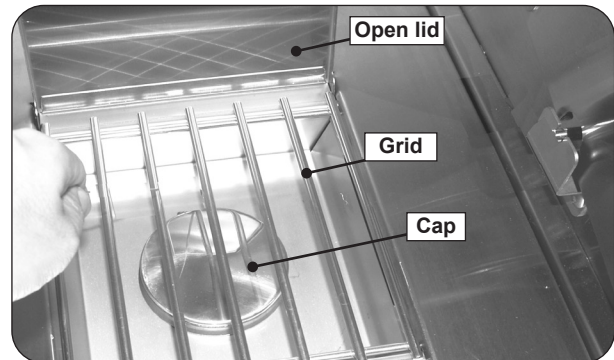


Fig. 24-2 Place burner cap and grid

CONNECT THE POWER SUPPLY TO LINE POWER

Connect the supplied female receptacle end of the cord to the male inlet plug located on the right side of the grill. Then connect the male plug end of the cord to a **230VAC (6 AMP minimum) GFCI/RCD GROUNDED 3-wire receptacle**. The GFCI/RCD receptacle must be a WEATHER-PROOF IN-USE COVERED RECEPTACLE.

WARNING:Electrical Grounding Instructions
- This appliance is equipped with a three-pronged (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.

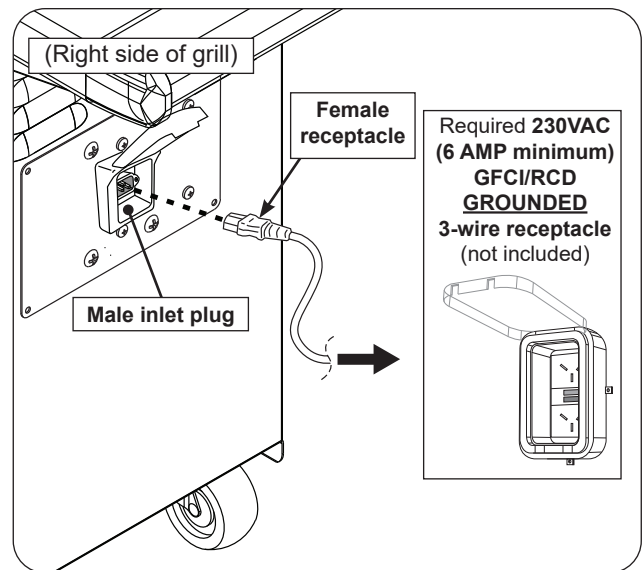


Fig. 24-3 Connect to line power

OPERATION TEST

After installation, perform an operation test of the grill and its features/accessories. Refer to the following sections for details.

IDENTIFICATION OF GRILL CONTROLS

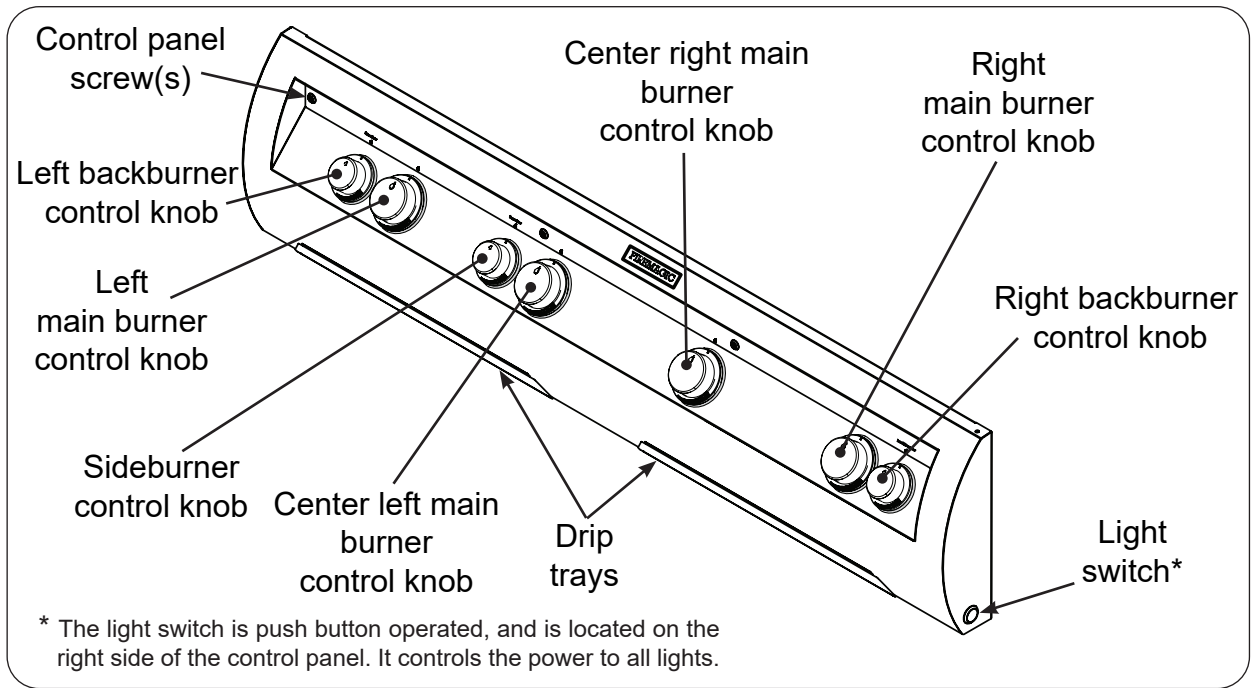


Fig. 25-1 E1060s controls

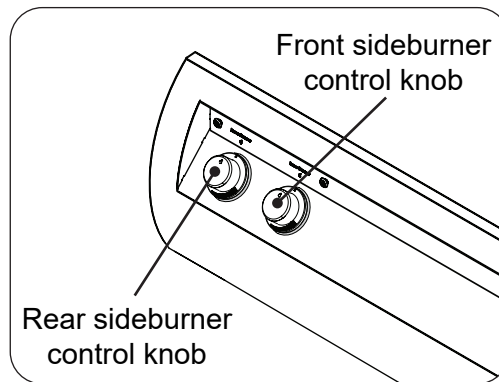


Fig. 25-2 Double sideburner controls

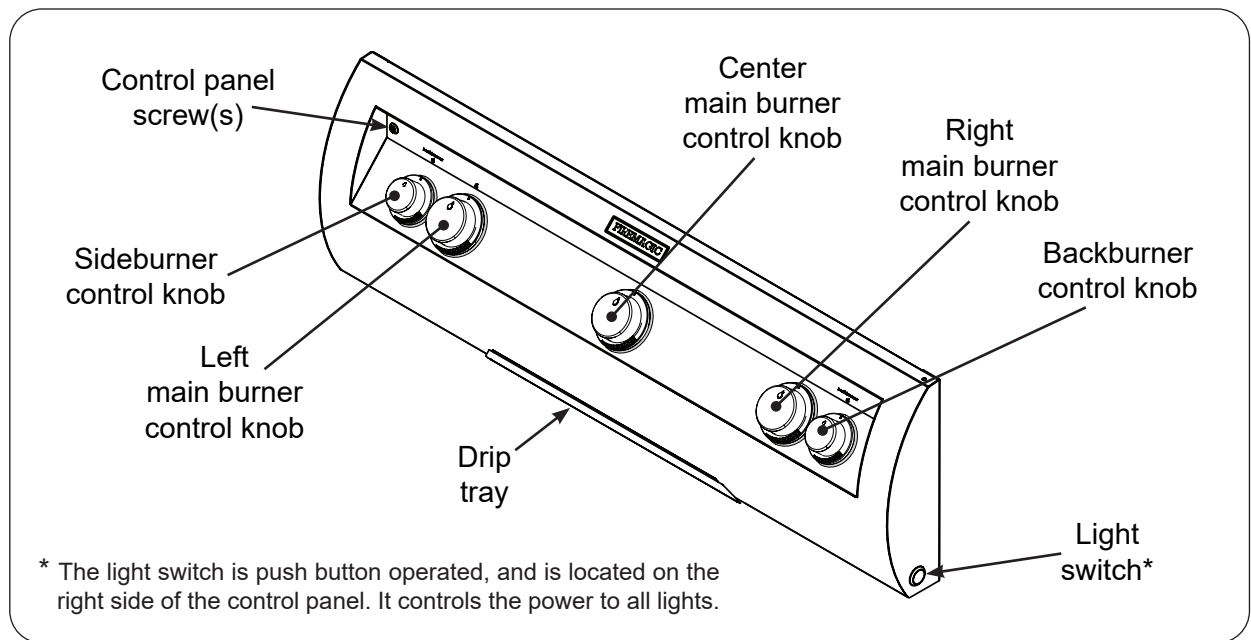


Fig. 25-3 E660s and E790s controls

USING THE GRILL

BEFORE INITIAL USE

Ensure that:

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

BEFORE EACH USE

Ensure that:

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

OPERATION

- **The unit becomes HOT during use. NEVER touch any part of the cooking area or surrounding hot surfaces with bare hands. Use long-handled insulated BBQ tools and wear an insulated glove / oven mitt.**
- **Always keep your face and body as far from the unit as possible during use. Avoid wearing loose-fitting clothing as they could ignite.**
- **This appliance is designed as an attended appliance. DO NOT leave this appliance burning when unattended.**
- **NEVER cover more than 75% of the cooking surface with griddles or pans to prevent overheating.**
- **After each use, turn the control knob(s) to the OFF position and turn off the gas supply to the unit.**

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

1. Light the grill per the LIGHTING INSTRUCTIONS section.
2. Turn the control knobs to the HI-LIGHT position, close the hood, and allow the grill to preheat for 15 minutes or until desired cooking temperature is reached.
3. Place the food on the grill and cook as desired. Monitor the flames and the temperature, and adjust the heat setting if necessary.
4. See the sections below and the following pages for all other information regarding use.

WIND CONSIDERATIONS

Proper airflow (front-to-back, Fig. 26-1) MUST be maintained for the unit to perform as it was designed. See the INSTALLATION REQUIREMENTS section for details.

When using the unit in windy conditions, the wind can disrupt the airflow and cause overheating. To prevent overheating during windy conditions, do not leave the hood closed with the burners on high for more than 15 minutes.

WARMING RACK

The warming rack can be placed in two positions: the lower hooks are for use and the upper hooks are for storage. Refer to the INSTALLATION section for information on warming rack positioning.

AFTER EACH USE

1. Operate on high with hood closed for 10-15 minutes to burn off all grease.
2. Turn off the grill and brush the cooking grids to remove all residue.

CAUTION: Use long-handled insulated BBQ tools and wear an insulated glove / oven mitt.

3. When the grill is cool, check and clean the drip tray. Then cover the grill.

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

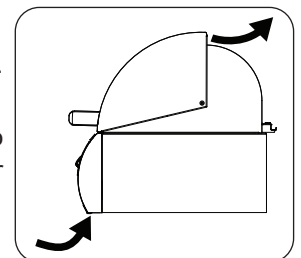


Fig. 26-1
Airflow diagram

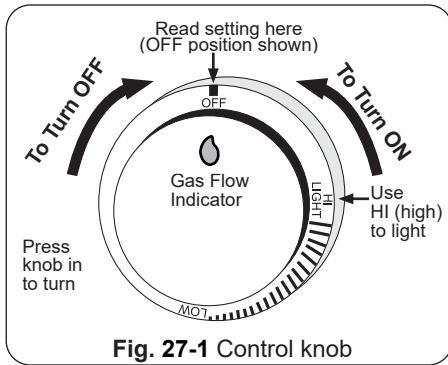
LIGHTING (IGNITION) INSTRUCTIONS

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

ELECTRONIC LIGHTING

Note: This unit must be connected to 230VAC power for electronic lighting.

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 and press the master switch.



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

4. Depress the desired control knob **for 5 seconds**. Ensure the igniter is glowing (inside of lighting tube), then, while pressing turn the knob 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** (for a safe purge) before repeating step 4. If you smell gas, follow the instructions on the cover of this manual. If the burners still do not light after several attempts, refer to the instructions for manual lighting.

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

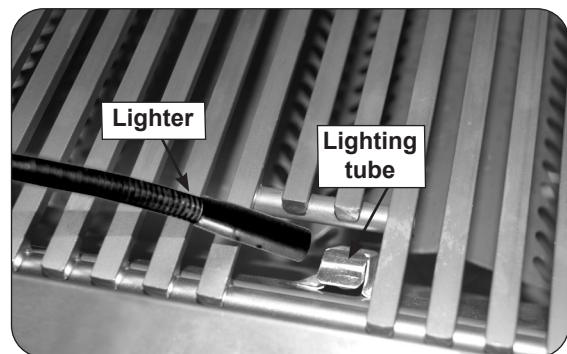
WHEN USING A PORTABLE PROPANE CYLINDER

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

MANUAL LIGHTING

CAUTION: Always wait five (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 (see Fig. 27-2). For backburners, hold the flame against the surface of the backburner. For sideburners, hold the flame against the burner.
3. Hold the match / lighter flame at the top of the lighting tube **for 5 seconds**, or, against the backburner/sideburner. Then depress the appropriate 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 within five (5) seconds of turning the control knob, **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.



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.

For your convenience and safety, when the control knob is turned to the on position, the gas flow indicator will change from blue to red. (Red indicates gas flow.) See Fig. 27-1.

ROTISSERIE INSTRUCTIONS

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.

DO NOT USE THE ROTISSERIE MOTOR IN THE RAIN. DO NOT LEAVE THE MOTOR ON THE GRILL WHEN NOT IN USE.

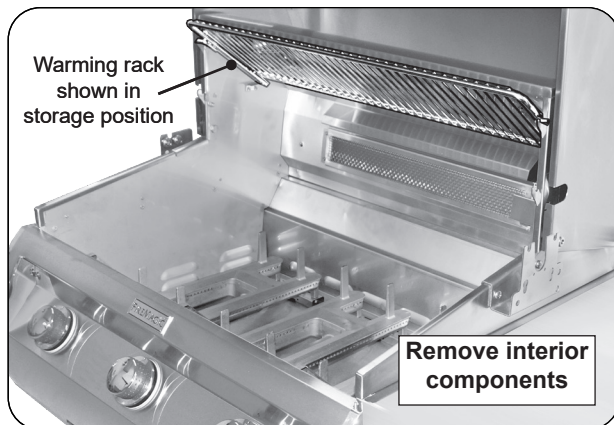


Fig. 28-1 Prepare grill for rotissing

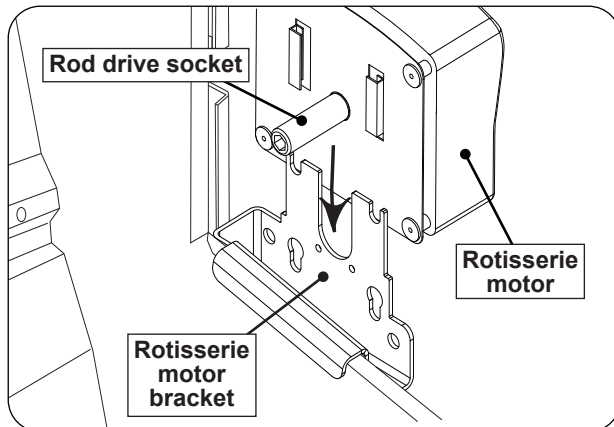


Fig. 28-2 Install rotisserie motor

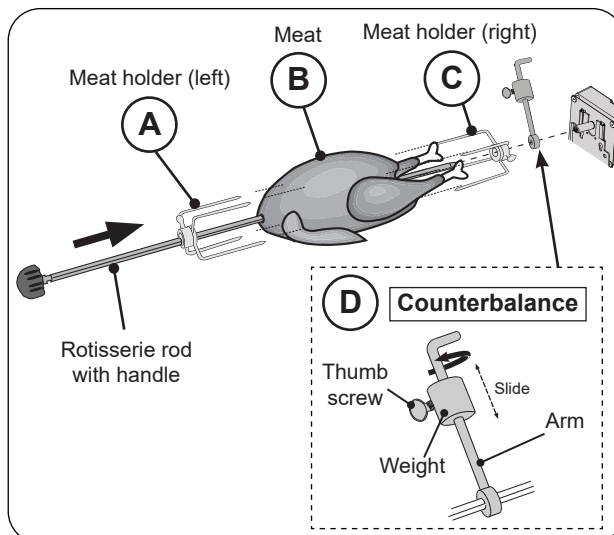


Fig. 28-3 Assemble rotisserie rod for cooking

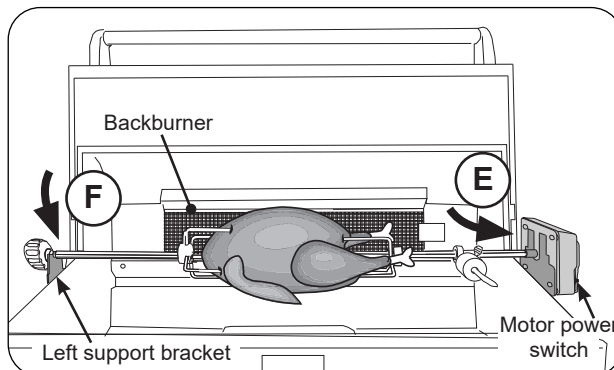


Fig. 28-4 Attach Rotisserie rod to motor

1. Set the warming rack to storage position, remove the backburner cover and cooking grids (see Fig. 28-1).

Note: Remove the flavor grids only if large meats need clearance. The warming rack may also be removed if needed.

2. Slide the rotisserie motor fully onto the motor bracket located on the right side of the grill (see Fig. 28-2) and connect it to a power source (do not turn on).
3. Remove the rotisserie rod from the grill rear bracket and attach handle if necessary. Clean the rod if needed.
4. Slide the left meat holder onto the rod and tighten (see Fig. 28-3, A).
5. Then slide meat onto the rod, followed by the right meat holder (see Fig. 28-3, B and C).
6. Slide the meat into the left holder, then the right holder into meat. Tighten the right meat holder. Be sure the meat is centered and balanced as well as possible, and the holders have a good grip on the meat.
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 the counterbalance onto the rod next to the right meat holder (see Fig. 28-3, D). 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 (see Fig. 28-3, D).
10. Insert the pointed-end of the rod into the motor drive socket (see Fig. 28-4, E). Then rest rod groove (next to the knob) into the left support bracket (see Fig. 28-4, F).
11. To keep meat drippings off the burners and to simplify cleanup, place Fire Magic drip tray liners under the meat, if desired.
12. Press the motor power switch to start.
13. Light the backburner per the lighting instructions in this manual (or on drip tray handle) and close the oven lid.

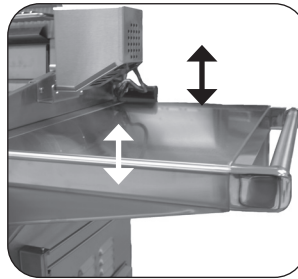
Important: Turn the backburner to low or off when stopping the rotisserie to prevent overcooking.

USING THE FOLDING SHELF

DROP-SHELF OPERATION

- A.** To lower the shelf, grasp the middle of the shelf on both sides and lift upward so that the inner lip of the shelf, along the side of the cabinet, lifts out of the locking slot. Then use the handle to allow the end of the shelf to slowly rotate down as pictured to the right.
- B.** To raise the shelf, perform the opposite of A. above. Grab the shelf by the handle and raise to the horizontal position. Lift slightly upward from the center of the shelf on both sides, allowing the inner lip to drop down into the locking slot and lock the shelf safely into position.

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



Shelf
up & locked

Being
lowered or
raised



Shelf
down

PAPER TOWEL HOLDER

This Fire Magic® unit comes with a fold-away paper towel holder.

To use the paper towel holder:

1. Make sure the collapsible shelf is extended and locked.
2. Grasp the rounded end of the paper towel holder firmly (without compressing it) and pull it away from the side of the cabinet wall so that it rotates toward the front and locks into the extended position.
3. Slide a roll of paper towels over the rounded end of the paper towel holder until the entire roll is on the holder and past the retaining lip.

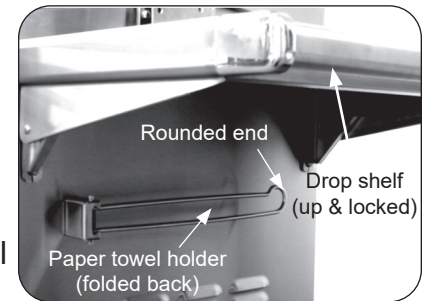


Fig. 29-2

When not in use, the rack may be folded back out of the way by firmly grasping the rounded end of the holder and rotating it back into position against the wall of the cabinet.

WARNING

Remove paper towels or anything flammable from the holder before folding it back against the hot wall. Placing flammable objects too close to a heat source may cause fire, property damage, or injury.

CAUTION: The paper towel holder must be folded back against the cabinet before lowering the collapsible shelf (see above). Failure to do so could result in damage to the unit.

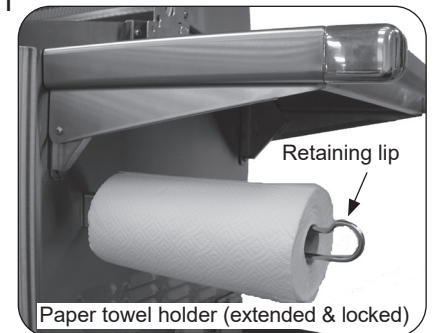
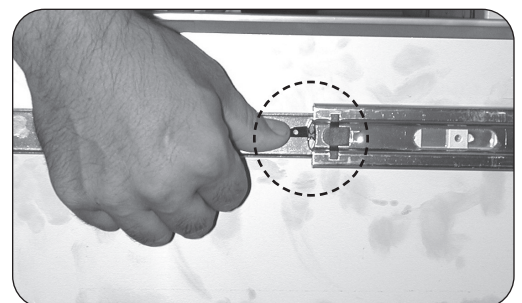


Fig. 29-3

REMOVING DRAWERS

To remove a drawer; pull it completely out. Release the drawer from the drawer slides by pressing the black lever down on the right side, and up on the left side.

To re-attach a drawer; extend the drawer slides completely and align the drawer into the slides, pushing the drawer closed. Open the drawer to verify that it has locked in place.



CHARCOAL/SMOKER BASKET (IF EQUIPPED)

CAUTION: Ensure grill is completely cool and knobs are in the OFF position.

Note: This basket is designed for use over main burners only.

BASKET INSTALLATION

1. Place grid inside the basket frame (see Fig. 30-2).
2. Remove cooking grid and flavor grid from main burner where you wish to set basket.

Note: Use the grid/smoker lid lifter (included) to remove cooking grid.

3. Place basket onto burner in place of flavor grid. Align basket cutouts over burner supports (see Fig. 30-3 and Fig. 30-4).

If using the basket for charcoal cooking, proceed to the next section. If using the basket for smoking, skip to the SMOKING section.

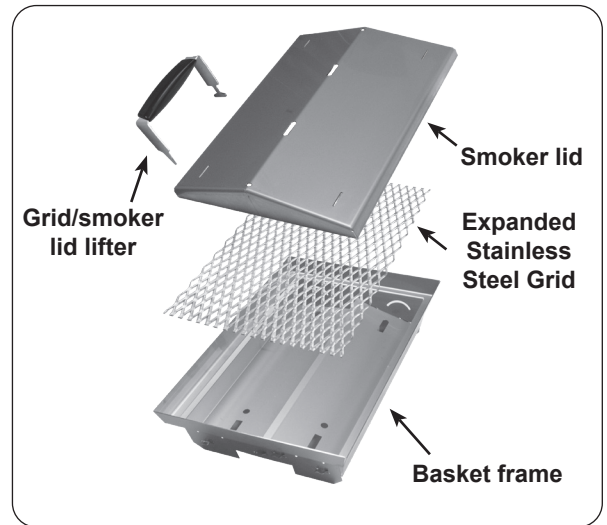


Fig. 30-1 Charcoal/smoker basket items

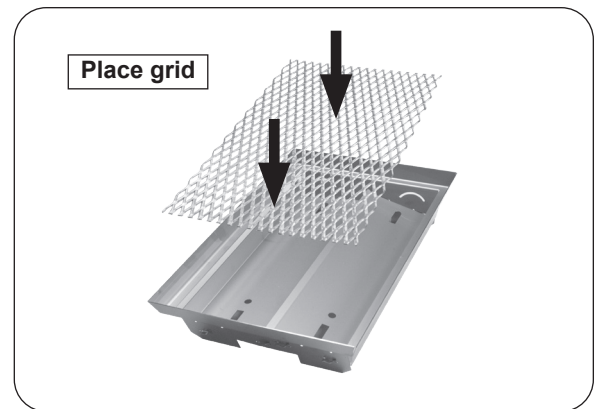


Fig. 30-2 Place grid inside basket

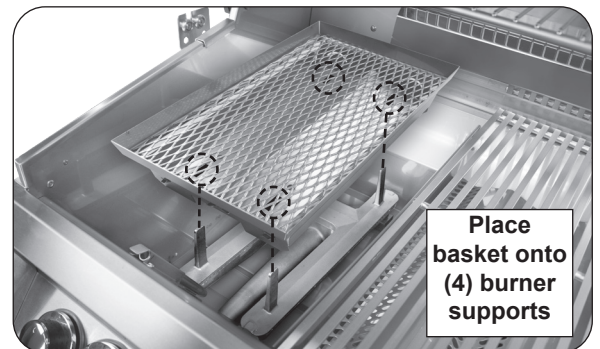


Fig. 30-3 Place basket onto burner

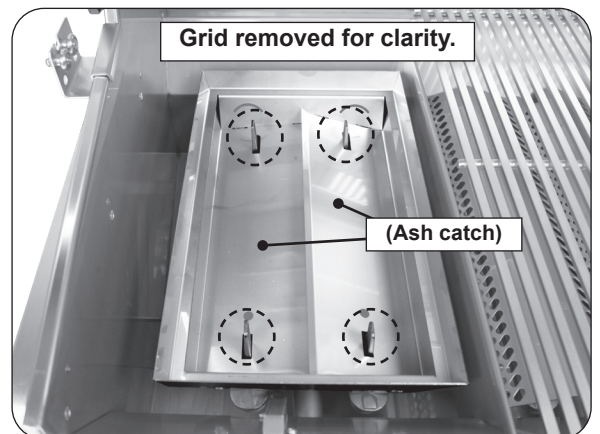


Fig. 30-4 Basket placement detail

CHARCOAL/SMOKER BASKET (cont.)

Observe all warnings supplied with your charcoal or wood chip/chunks.

CHARCOAL COOKING

DO NOT, under any circumstances, use quick-light charcoal.

DO NOT use the smoker lid when cooking with charcoal.

1. Load charcoal onto the grid (see Fig. 31-1 and Fig. 31-2).
 - **When loading charcoal, it MUST not be loaded more than 15 cm above top edge of basket frame walls (see Fig. 31-2).**
2. Replace the cooking grid back onto the grill.
 - **Do not re-install the flavor grid.**
3. Light the burner under the basket. Keep the burner on the **HI LIGHT** setting until the charcoal remains lit without flame from the burners. The charcoal will burn with flames as it is heating up. Then shut off the burner.
 - Keep the oven hood open until ready to cook.
4. Allow the charcoal to burn until it is generating even heat and ready for cooking.
5. Cook as desired. Cooking can be done with hood open or closed.

SMOKING

1. Load wood chips/chunks onto grid (see Fig. 31-3 and Fig. 31-4).
 - **When loading wood chips/chunks, they MUST not be loaded above top edge of basket frame walls (see Fig. 31-4).**
 - **Wood should be pre-soaked in water for a minimum of 30 minutes. This prevents the wood from catching on fire and makes the wood last longer.**
2. Using the grid/lid lifter, install the smoker lid (see Fig. 31-5).
 - **DO NOT remove the smoker lid during use as it may cause the wood to catch on fire.**
3. Replace the cooking grid back onto the grill.
 - **Do not re-install the flavor grid.**
4. Light the burner under the basket. Keep the burner on the **HI LIGHT** setting until a steady amount of smoke is rising from the smoke vents. Then turn the burner under the basket to the **LOW** setting or the **OFF** setting as needed. Then adjust other burners; **DO NOT** use the HIGH setting.
 - Adjacent burners and overall cooking temperatures will affect performance of the basket. The lower the heat, the longer the smoke time. If the wood catches on fire, you may need to turn the burner under the basket to **OFF**, or lower/shutoff the other burners.
 - Keep the oven hood closed as much as possible during smoking.

CLEANING

When the coals/chips/chunks are completely extinguished and the unit has cooled down, remove basket from the grill and empty ash from ash catch into a fireproof container.

Clean burners and igniters as needed. Inspect burners and igniters every time you use charcoal/smoker basket.

Note: Some distortion to grid may occur during cooling (after use). This is normal and will not affect efficiency of basket during use.



Fig. 31-1 Load charcoal into basket

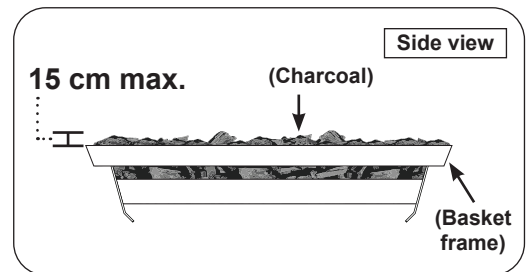


Fig. 31-2 Charcoal loading detail



Fig. 31-3 Load wood chips/chunks

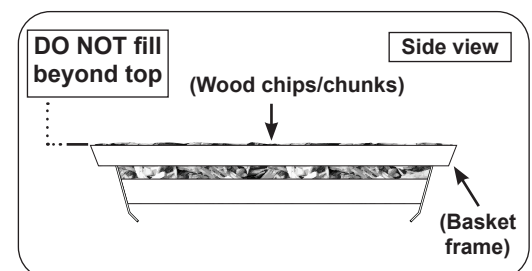


Fig. 31-4 Chips/chunks loading detail



Fig. 31-5 Install lid for smoking

SERVICING AND CLEANING

Your grill requires regular cleaning and maintenance. Refer to these instructions for details. Performing these procedures will ensure proper operation, appearance, and safety.

WARNINGS

- Prior to servicing or cleaning make sure the unit is completely cool, the control knobs are turned to the OFF position, the gas supply is shut off, the light switch is off, and the power supply is disconnected (as applicable and unless otherwise stated).
- Wear appropriate gloves and safety glasses during any servicing or cleaning.
- DO NOT spray any cleaner or liquids on the grill when hot.
- The grill **MUST** be cleaned regularly to prevent grease build-up and other food deposits. A clean and well maintained grill prevents the risk of grease build-up and grease fires.
- Verify proper operation after servicing or deep cleaning.
- See INSTALLATION, OPERATION, AND SAFETY INFORMATION section for additional related information.

CLEANING YOUR GRILL

Before Each Use

1. **Inspect and clean the exterior surfaces of the unit:** With a cool grill, clean any dust, grease, splatter, or spills as needed with a damp clean cloth.

After Each Use

1. **Perform a burn-off and clean the cooking grids:** Operate the grill on high with the hood closed for 15 minutes to burn-off food and grease and allow for an easier cooking grid clean. Then turn OFF the grill and use a grill brush to clean the cooking grids of all residue. Use long-handled insulated BBQ tools and wear an insulated glove / oven mitt.
2. **Check and clean your drip tray:** When the grill is cool, carefully remove the drip tray and dispose of contents appropriately. If tray is equipped with a liner, dispose of the liner. Clean tray in a soapy water solution if needed. For tough deposits, a copper pad can be used. Rinse and dry completely. Replace a new liner and insert the tray back into the grill. Order more drip tray liners through your local dealer.
3. **Cover your grill:** Once the grill is dry and cool, cover your grill with a Fire Magic protective cover (not included).

Twice A Year (or as needed) - Deep Clean

1. **Interior of grill:** In addition to cleaning the cooking grids and drip tray, a deep clean of the interior of the grill, burners, and all components **MUST** be performed twice year (or as needed depending on use). Refer to the CARE, CLEANING, & MAINTENANCE GUIDE provided with your grill, or simply scan the QR code on the right.



Important: The burner ports and carry-over ports/slots **MUST** be kept clean to ensure proper ignition and operation. The guide provides all details on cleaning.

2. **Exterior of grill:** With a cool grill, use a grill cleaner (or a soapy water solution) and a clean cloth to remove grease and dirt from the outside of the grill. For tough deposits, a copper pad can be used. Always wipe with the grain. Rinse and dry completely. Then follow up with a stainless steel cleaner and a clean cloth. To clean the magic view window (if equipped), use a quality brand glass cleaner. **DO NOT** use other cleaners or chemicals.

If this routine cleaning is not performed, the stainless steel may become dull and develop surface rust (due to use and atmospheric conditions). If left uncleaned, significant damage and pitting may occur.

Important: **DO NOT** use steel wool, any other metal tools, or any other cleaners/chemicals to clean the exterior other than recommended above. Such items promote rust.

Note: Due to the nature of stainless steel, temperatures produced by the grilling process will cause discoloration. This can be reduced by routine cleaning.

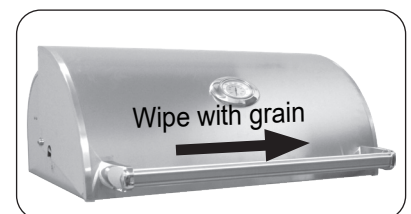


Fig. 32-1 Wipe with grain

SERVICING AND CLEANING (cont.)

For Environments High In Salt, Chloride, Or Other Corrosive Chemicals

When this grill is installed in a corrosive environment such as near the ocean (salt air), poolside (chlorine and/or pool chemicals) or any other location with exposure to high salt/chloride content or corrosive chemicals/solutions, it will be more susceptible to corrosion and **MUST** be maintained/cleaned **more frequently**.

- **DO NOT** store any corrosive chemicals (chlorine, hydrochloric acid, fertilizer, etc.) near your stainless steel grill.
- **DO NOT** allow any corrosive materials (masonry dust, debris, etc.) to settle on your stainless steel grill.
- These environments, chemicals, and materials may cause the 304 stainless steel to develop surface rust and consequently pitting. Under these conditions the grill exterior **MUST** be cleaned at least monthly. Inspect your grill often and clean accordingly.

Protecting Your Grill

An optional Fire Magic protective cover will protect your grill when not in use. Install the cover on a cool and dry grill. **DO NOT** cover a damp grill. During high humidity or after rainy conditions, remove the cover to dry trapped moisture if present. (If the cover is installed over a damp grill it can cause surface rust.)

Ensure that the **INSIDE** of the cover is DRY before putting it back on the grill.

U.L.P.G. Cylinder Test Date Status

Routinely inspect the gas cylinder to check the test date status.

SERVICING AND CLEANING (Cont.)

REPLACING HALOGEN BULBS

Your grill is engineered with the conveniences of electrical power for illuminating and igniting the grill.

To replace any interior oven light, follow the instructions below.

Important: ONLY REPLACE WITH 12V / 10 WATT HALOGEN BULB(S).

WARNING

To protect from potentially sharp sheet metal and glass, wear gloves and safety glasses during this procedure.

1. Turn all burner control knobs to the **OFF** position and shut off the gas supply to the grill at the source.
2. Disconnect supply of external electrical power to the grill.

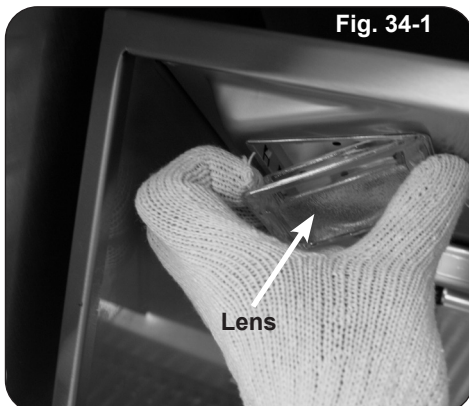
CAUTION: Wait for the grill, oven, lens, light bulb, and fixture to cool before proceeding to the next step.

3. Open the oven lid.

Important: Place one hand directly below the glass lens and prepare to catch it when it is detached.

4. Carefully insert a standard flat head screwdriver or thin plastic spatula between the glass lens and the stainless steel on which the light is mounted and gently pry the glass lens out in such a way that the stainless steel is not scratched (twisting the screwdriver handle, for instance). Catch the lens and set it safely aside.

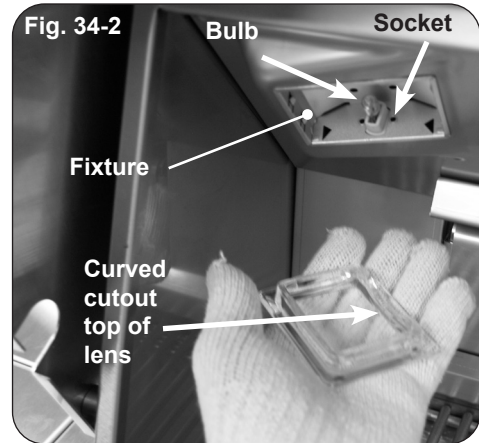
Note: You may wish to take this opportunity to clean the lens with a standard household window cleaner and then dry it completely.



5. Wearing a pair of gloves, reach into the fixture, gently grab the bulb, and pull it straight out of the fixture so that the two pins at the base of the bulb come all the way out.

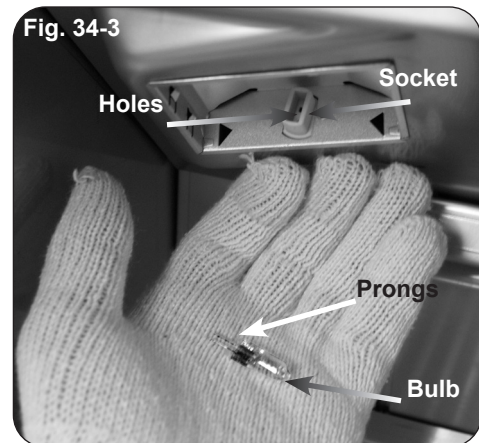
Important: Bulb is halogen. DO NOT TOUCH with bare hands. Oils from hands drastically reduce bulb life.

Note: It may be helpful to rock the bulb gently backward and forward while pulling it out.



6. Inspect the old bulb for broken glass or filament.

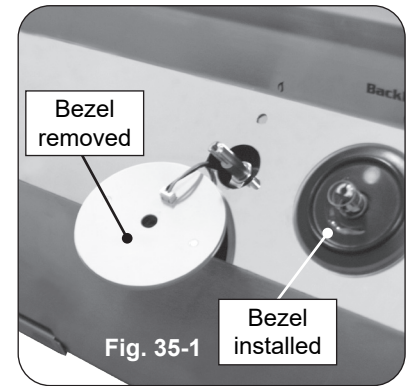
Note: It may be beneficial to test a suspect bulb in one of the other light fixtures known to be working and turn the power back on to be certain the bulb is actually not working.



7. Insert the new **12V / 10 watt** halogen bulb into the socket so that both pins slide all the way into the two holes in the bottom of the socket.
8. Place the lens back into the fixture opening with the curved cutout on the bottom and snap it back into place.

CONTROL PANEL REMOVAL

1. Turn the control knob(s) to the OFF position and turn off the gas supply to the unit.
2. Turn off the light switch and disconnect the power supply from the power source.
3. Pull the control knob(s) from the stems and set aside.
4. Slowly lift the lighted bezels to clear the valve stems, and let rest as shown in Fig. 35-1.
5. Remove the drip tray.



6. Using a Phillips screwdriver, unscrew and remove the control panel fastener screws and washers (located on the left and right front face of the control panel). Retain the screws for later re-installation.
7. Carefully open the control panel by lifting and pulling the control panel from the frame, allowing it to rest on the internal chain(s).

Important: When opening, take caution to not damage any wiring.

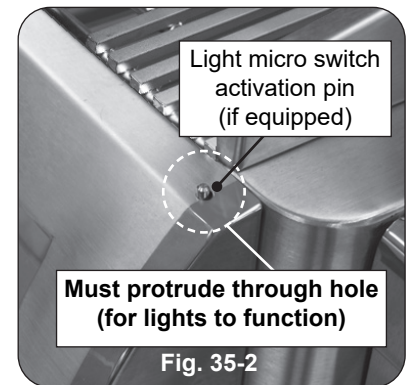
8. If wire disconnections are required, reference the wire diagram in the MODEL SPECIFICATIONS section in this instruction manual or the wire diagram label affixed to the inside of the control panel.

Note: Secure any disconnected wires (coming from the inside of the unit) to prevent them from falling in.

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

Important: To ensure the interior oven lights function: when reinstalling the control panel, set it back over the front lip of the grill so that the light micro switch activation pin protrudes through the hole on the upper right of the control panel (if applicable). See Fig. 35-2.

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



MAIN BURNER REMOVAL

1. Remove the cooking grid and flavor grid from above the burner that is to be removed and set them aside.
2. Locate and 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. See Fig. 36-1.
3. Carefully lift the burner from the burner support and out from the hole in the forward fire wall. See Fig. 36-2.
4. To replace the burner, slide the open cylindrical end of the burner around the injector, enveloping it and centering on it. Then lower the back end anchor pegs into the burner support anchor peg holes.

Note: It is critical to the continued safe functioning of the burners that the injectors are centered and completely inside the burner gas inlets.

5. Re-install the cotter pin into the rear burner anchor peg using fingers or needle-nose pliers.
6. Replace the flavor grid and cooking grid.
7. Repeat these steps for the other burner(s), if needed.

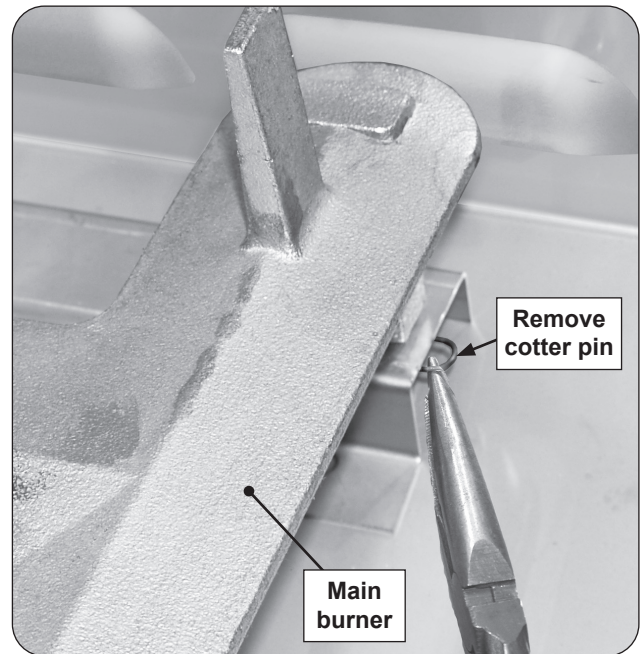


Fig. 36-1 Main burner removal

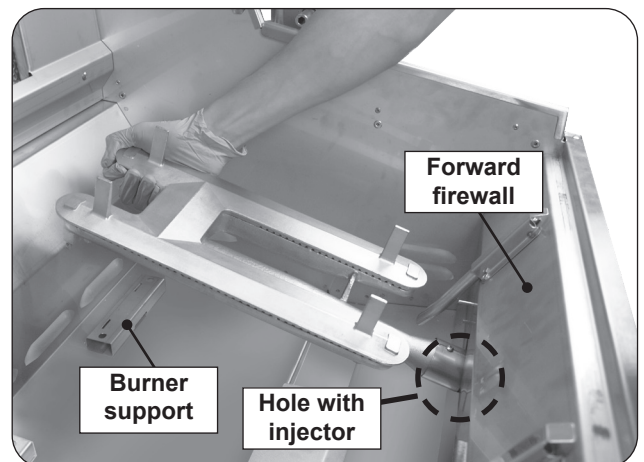


Fig. 36-2 Remove burners

SIDE BURNER REMOVAL

Side Burner Shelf (if equipped)

1. Lift the side burner lid, remove the cooking grid, and side burner cap.
2. Locate and remove the cotter pin from the side burner assembly underneath the shelf using needle-nose pliers (see Fig. 37-1).
3. From the top of the side burner shelf, lift the side burner upward, clearing the ceramic electrode (see Fig. 37-2), and pulling the burner tube away from the injector near the cart wall.
4. Reverse steps to re-install.

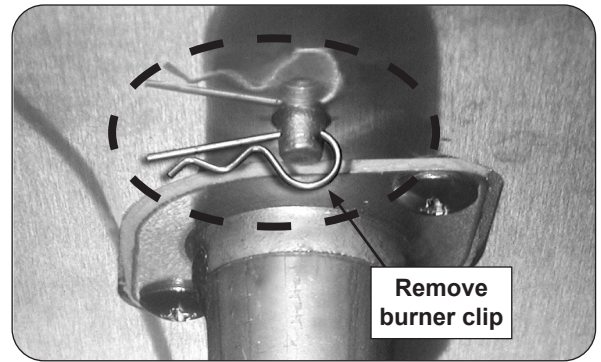


Fig. 37-1 Remove burner clip

Double Side Burner (if equipped)

1. Remove the side burner lid, cooking grid, and the side burner caps.
2. Remove the double side burner control panel. See the CONTROL PANEL REMOVAL section for details.
3. Reach up under the burner support and remove the cotter pin (see Fig. 37-1), located at the rear of the burner pipe.
4. Make note of how the burner tube is installed over the injector to use as reference when re-installing.
5. Carefully lift the burner up and out, clearing the ceramic electrode (see Fig. 37-2), and pulling the burner tube away from the injector located on the left side of the unit.
6. To replace, slide the burner tube in through the top opening and carefully slide it over the injector, aligning the burner over the electrode, taking care not to detach it from the wire.

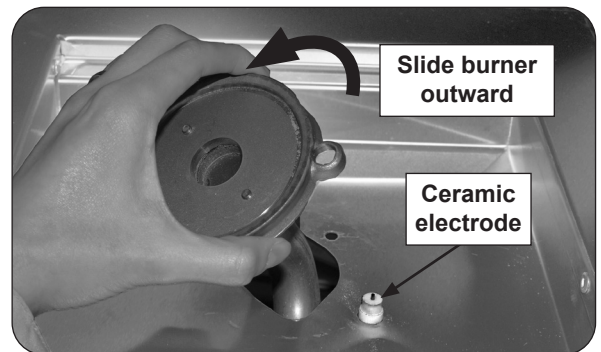


Fig. 37-2 Remove burner

Note: It is critical to the continued safe functioning of the burners that the injectors are centered and completely inside the burner gas inlets.

7. Replace the cotter pin (underneath burner). Reference Fig. 37-1.
8. Repeat as needed for the other burner (if applicable).
9. Replace the control panel and all other components.

POWER SUPPLY FUSE REPLACEMENT

1. Locate the power supply box (reference the PARTS LIST).
2. Using a phillips screwdriver, remove the 6 large screws found on the cover of the power supply box (see Fig. 38-1).
3. Disconnect the power supply cord. Then disconnect the wire harness and ground wire (see Fig. 38-2). Completely remove the box for ease of fuse replacement.
4. Remove the 4 small screws that surround the power supply cord connection (see Fig. 38-3).

Note: The 4 right screws do not need to be removed.

5. Carefully open the box by pulling its cover away. You may need to feed the wire harness into the box to provide enough slack to open on the other end. Then “push in and twist” the fuse holder (red wire), exposing the fuse. See Fig. 38-4.
6. Replace the fuse accordingly (3AG 0.5 AMP Slow Blow).



Fig. 38-1 Remove 6 large screws

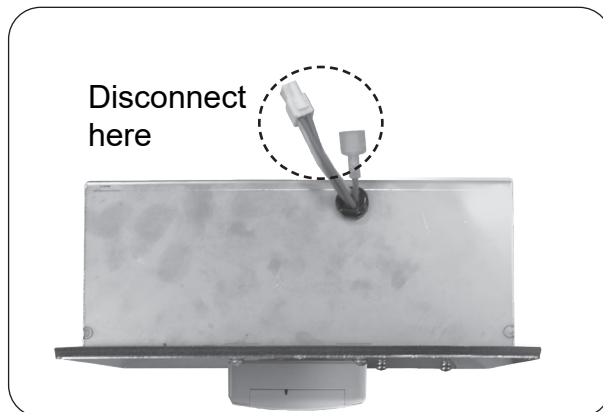


Fig. 38-2 Disconnect wire harness and groundwire (and power cord)

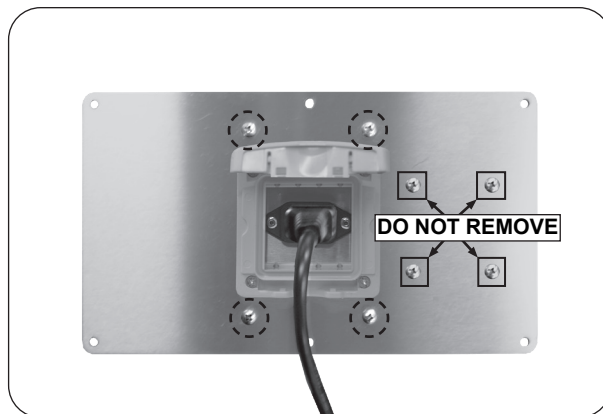


Fig. 38-3 Remove 4 small screws

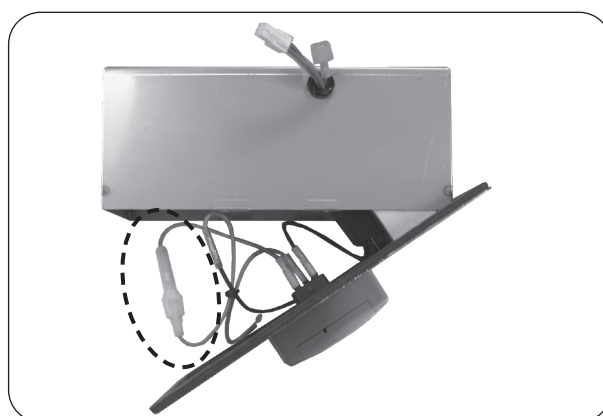


Fig. 38-4 Carefully open box and replace fuse (red wire)

AIR SHUTTER ADJUSTMENT / BURNER FLAME INSPECTION

Important: Air shutters are preset at the factory (see Table 1 in MODEL SPECIFICATIONS). However, altitude, or other local conditions may make it necessary to adjust the air shutters.

Note: Backburner air shutters are not adjustable.

Note: To verify proper settings, the flames of the burners should be visually checked for proper flame appearance and behavior. Light the grill with the burner(s) on HI setting. Allow at least 2 minutes to burn. See below and Fig. 39-1. The flames should:

- be blue and stable with little to no yellow tips
- burn quietly, and appear to touch the burner

If the flames appear unstable, yellow, noisy, or lift away from the burner, locate the appropriate section for your burner type, and follow the steps.

Main Burner

Begin with a completely cool unit. Remove the burners (see BURNER REMOVAL section). First ensure the burner injector, ports, venturi tubes, and air shutter are all clear of any insect or insect nests. If they are blocked, clean them, reinstall the burners, and reinspect the flames. If adjustment is still needed, **allow the unit to cool**, remove the burner, and proceed to the steps below.

1. To adjust the air shutter, loosen the adjustment screw with a Phillips screwdriver. Then slide the shutter to open or close it. See Fig. 39-2 for details.
 - Begin with the appropriate factory setting for your model (see Table 1 if needed).
 - If the flames were excessively yellow (insufficient air), open the shutter to allow more air to the burner. If the flames were noisy and lifting off the burner in some areas, close the shutter to allow less air to the burner. Adjust accordingly.

Note: Make minimal adjustments. Very small changes result in major changes in flame appearance.

2. Reinstall the burner, light the grill with the burner on HI, and observe the flames. If needed, allow the grill to completely cool, and repeat the adjustment process until the proper flame is achieved.
3. Once finished, allow the unit to completely cool, remove the burner, and tighten the adjustment screw. Reinstall the burner.
4. Repeat for all other main burners as needed.
5. Reinstall all other components that were removed.

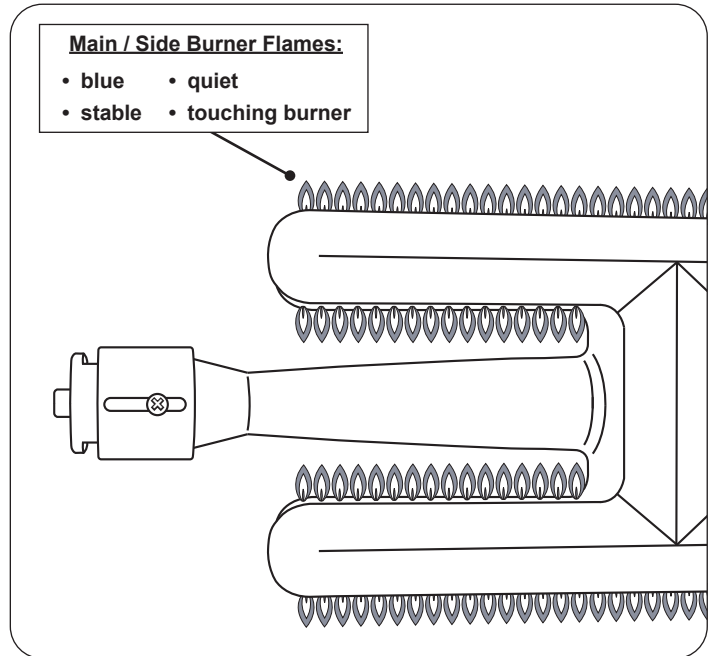


Fig. 39-1 Proper flame appearance

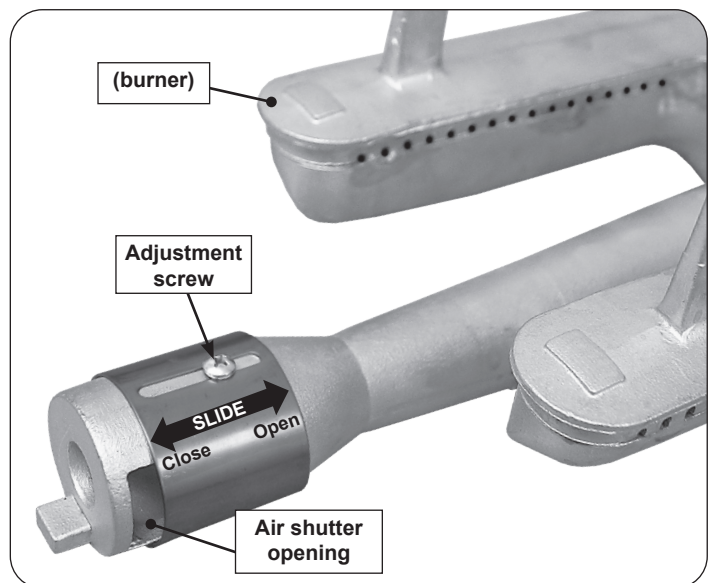


Fig. 39-2 Main burner air shutter adjustment detail

Side Burner (if equipped)

Begin with a completely cool grill. Remove the burner (see SIDE BURNER REMOVAL section). First ensure the burner injector, ports, venturi tube, and air shutter are all clear of any insect or insect nests. If they are blocked, clean them, reinstall the burner and burner cap, and reinspect the flames. If adjustment is still needed, proceed to the steps below.

Note: The side burner air shutter (located underneath the sideburner shelf on the left side of the unit) can safely and easily be adjusted while the side burner is lit.

CAUTION: Do not touch the side burner or the shelf around it. They will be hot while adjusting the side burner air shutter.

1. To adjust the air shutter, first light the side burner on HI.
2. Loosen the adjustment screw with a flathead screwdriver, then carefully rotate the shutter to open or close it. See Fig. 40-1 for details.
 - Begin with the appropriate factory setting for your model (see Table 1 if needed).
 - If the flames are excessively yellow (insufficient air), open the shutter to allow more air to the burner. If the flames are noisy and lifting off the burner in some areas, close the shutter to allow less air to the burner. Adjust accordingly.

Note: Make minimal adjustments. Very small changes result in major changes in flame appearance.

3. Once finished, carefully re-tighten the adjustment screw and shut off the side burner.
4. Allow the unit to cool completely, then reinstall the sideburner grid.

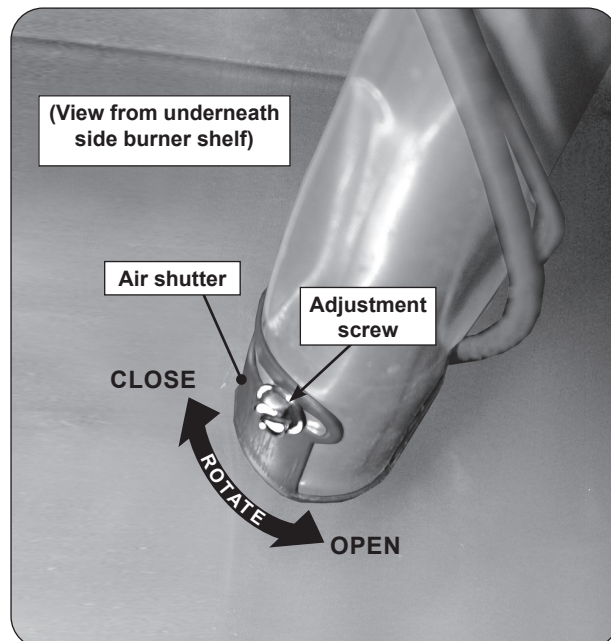


Fig. 40-1 Side burner air shutter adjustment detail

Double Side Burner (if equipped)

Begin with a completely cool grill. Remove the burners (see SIDE BURNER REMOVAL section). First ensure the burner injectors, ports, venturi tubes, and air shutters are all clear of any insect or insect nests. If they are blocked, clean them, and reinstall the burners and burner caps. With the control panel open, install the control knobs onto the valve stems, light the burners on HI, and reinspect the flames. If adjustment is still needed, proceed to the steps below.

Note: The air shutters are located at the end of the burner assemblies, behind the control panel. They can safely and easily be adjusted while the unit is lit.

CAUTION: Do not touch the double side burner surrounding top area, as it will be hot while adjusting the air shutter.

1. To adjust the front burner air shutter, first light the burner on HI.
2. Loosen the adjustment screw with a screwdriver, then carefully rotate the shutter to open or close it. See Fig. 41-1 for details.
 - Begin with the appropriate factory setting for your model (see Table 1 if needed).
 - If the flames are excessively yellow (insufficient air), open the shutter to allow more air to the burner. If the flames are noisy and lifting off the burner in some areas, close the shutter to allow less air to the burner. Adjust accordingly.

Note: Make minimal adjustments. Very small changes result in major changes in flame appearance.

3. Once finished, carefully re-tighten the adjustment screw and shut off the burner.
4. Repeat this process for the rear burner.

Note: Should you have difficulty accessing the rear burner air shutter, you may shut down, remove the rear burner (when cool), then adjust the air shutter to the same opening as the already adjusted front burner. Be sure to properly re-install rear burner when complete.

5. Once finished with both burners, allow the unit to cool completely, then remove the knobs. Replace the control panel, bezels, and knobs.

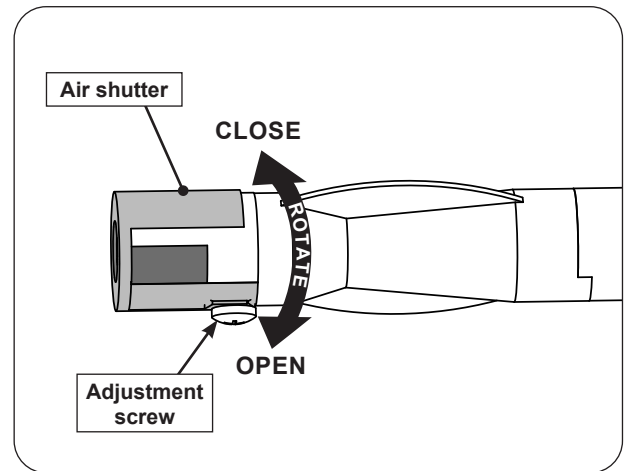


Fig. 41-1 Double side burner air shutter adjustment detail

VALVE "LOW" SETTING ADJUSTMENT

Stability of the "low" setting on all burners may vary due to wind direction, appliance configuration, and position. If your burner goes out when set on low, the valve "low" setting needs adjustment.

Note: Adjustments MUST only be performed by a qualified professional service technician.

To adjust the valve "low" setting:

1. **Ensure the unit is completely cool and the knobs are in the OFF position.**
2. Remove the cooking grids and flavor grids.
3. Light the burner on HIGH, then turn the burner to LOW setting. While the burner is lit, remove the control knob from the valve.
4. Locate the FLATHEAD adjustment screw found inside the valve stem (see Fig. 42-1).
5. Using a flathead screwdriver, slowly turn the adjustment screw a little at a time (30° to 45°) in either direction. Adjust the screw as needed until the flame is approximately .64 cm in height from all the burner ports, and the flames are stable.
6. Once the appropriate setting is reached, re-install the control knob and shut off the burner valve.
7. Repeat this procedure for other burner valves, if needed.
8. Re-install the control panel, flavor grids, cooking grids, and any other components that were removed.

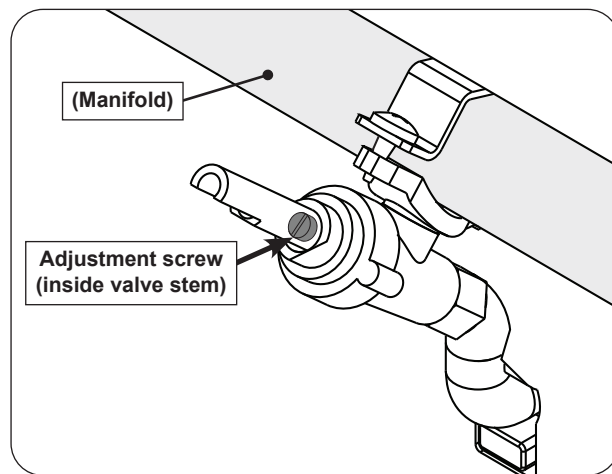


Fig. 42-1 Valve adjustment screw location

TROUBLESHOOTING

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

PROBLEM	POSSIBLE CAUSE	CORRECTION
Accessories do not operate	<ol style="list-style-type: none"> 1. Power source not hooked to power supply 	<ol style="list-style-type: none"> 1. Hook external power to unit.
Ignition system failure	<ol style="list-style-type: none"> 1. Power source not hooked to power supply 2. Improper air shutter adjustment 3. Ignition wire disconnected 4. Low gas pressure 5. Front carry-over ports clogged 6. Blown fuse in power supply box 7. Igniter malfunction 8. Igniter switch malfunction on valve 	<ol style="list-style-type: none"> 1. Hook external power to unit. 2. Adjust air shutters. 3. Plug wires back into ignition switches. 4. Have the gas co. check pressure at unit. 5. Clean burner ports. 6. Replace the fuse. Reference the POWER SUPPLY FUSE REPLACEMENT section. 7. Contact dealer for replacement. 8. Contact dealer for replacement.
Insufficient heat / low flame	<ol style="list-style-type: none"> 1. Burner ports clogged 2. Improper air shutter adjustment 3. Using propane injector for natural gas 4. Low gas pressure/flame (propane) 5. Low gas pressure/flame (natural) 6. U.L.P.G. regulator hose stuck/damaged 	<ol style="list-style-type: none"> 1. Clean burner ports. Burner maintenance kit available, see MODEL SPECIFICATIONS section. 2. Adjust air shutters. 3. Check/change injectors. 4. Shut off all valves, including propane cylinder, and follow lighting instructions exactly. (See important note* below.) 5. Have a qualified professional service technician check for proper gas supply, setup, and pressure. 6. Replace U.L.P.G. regulator hose
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 injectors for spider webs or other debris that may block flow. 3. Adjust air shutters.
Interior oven lights & knob lights not operating	<ol style="list-style-type: none"> 1. Interior or knob light(s) burned out 2. Light micro switch activation pin positioned incorrectly 3. Light micro switch activation pin malfunction 	<ol style="list-style-type: none"> 1. Contact dealer for replacement. 2. Adjust control panel. See CONTROL PANEL REMOVAL section. 3. Contact dealer for replacement.
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 .64 cm in height from burner ports.
Rotisserie noisy	<ol style="list-style-type: none"> 1. Rotisserie out of balance 	<ol style="list-style-type: none"> 1. Adjust rotisserie counterbalance.

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

WARRANTY

PETERSON FIRE MAGIC GRILLS AND ACCESSORIES INTERNATIONAL LIMITED WARRANTY

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

Fire Magic cast stainless-steel gas burners, cooking grids, and Barbecue housings are warranted **as long as the original purchaser owns them -- LIFETIME**. (Except as described below.)

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

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

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

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

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

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

This warranty covers defects in material and workmanship. This warranty **does not** cover parts which become defective as a result of negligence, misuse, use not in compliance with the Installation and Owner's Manual, accidental damage, improper handling, improper storage, improper installation, **lack of required routine maintenance** (as specified in the Installation and Owner's Manual), electrical damage, local gas impurities or failure to protect against combustibles. Product must be installed (and gas must be connected) as specified in the Installation and Owner's Manual by a **qualified professional installer**. This warranty **does not** apply to rust, corrosion, oxidation, or discoloration unless the affected part becomes inoperable. Peterson products including valves, pilots and controls, are designed and certified to be used as a system. Modifications to products which are not specifically authorized will void this warranty and could render the product to be unsafe. Burners, valves, parts, accessories, remotes, etc. used with this product must be Peterson products or this warranty is void.

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

This warranty does not cover breakage in shipment from our independent distributor to its customer if the damage is determined to have occurred during that shipment.

This warranty specifically excludes liability for **indirect, incidental**, or consequential damages.

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

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

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

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

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