

FIREMAGIC®

SINGLE SIDEBURNER & DOUBLE SIDEBURNER

DIAMOND SERIES

32795-1 & 32815

AU SERIES

INSTALLATION AND OWNER'S MANUAL

INSTALLER: Leave these instructions with consumer.

CONSUMER: Retain for future reference.



32815 Model
shown

Important: READ THESE INSTRUCTIONS CAREFULLY BEFORE STARTING INSTALLATION

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.

ONLY TO BE USED OUTDOORS

CODE AND SUPPLY REQUIREMENTS: This appliance 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.

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

⚠ 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.

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 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.



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

GMK10717

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

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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 required vent openings and surrounding area of the enclosure remain clear and free at all times. See the ENCLOSURE REQUIREMENTS section for details.**
4. **When using propane gas: the propane cylinder, regulator, and rubber hose must be in a location not subject to temperatures above 125° F (51° C).**
5. Do not operate the burner with the cover in place.
6. Before each use, ensure the flames on each burner burn evenly along the entire burner cap outer edge 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.**

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

IMPORTANT: IN THE EVENT OF A GREASE FIRE, IMMEDIATELY SHUT OFF THE MAIN GAS VALVE TO THE UNIT. 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 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 identification number and rating label are located on the inside of the control panel.
The unit must be completely cool before opening.

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 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.**

GAS SAFETY INFORMATION

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

WARNING

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

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

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

WHEN USING PROPANE GAS

- **Propane gas** (also known as **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, or the lowest point where gas could accumulate, will eliminate this danger.
Refer to the **ENCLOSURE REQUIREMENTS** section.
Observe all local codes.
- DO NOT store a spare propane-gas cylinder under or near the enclosure.

WHEN USING NATURAL GAS

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

INSTALLATION SAFETY GUIDELINES

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

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

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

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

OPERATING THE UNIT SAFELY AND CORRECTLY

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

1. The area around the 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 enclosure.
3. The hose is inspected (if applicable). See SAFE USE & MAINTENANCE OF PROPANE-GAS CYLINDERS section.

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

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.

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

ENCLOSURE REQUIREMENTS

For requirements regarding custom-built enclosures, see below.

To ensure proper operation and safety the enclosure **MUST** comply with the following:

- Proper construction and cutout openings - see INSTALLATION REQUIREMENTS and ENCLOSURE PARAMETERS sections.
- Proper ventilation - see VENTILATION section.
- Proper clearances - see INSTALLATION REQUIREMENTS section.

You **MUST** read and follow these sections for complete enclosure requirement details.

ENCLOSURE PARAMETERS

General Guidelines

The enclosure can be constructed according to your individual preference, while following all guidelines found in this manual. **The enclosure MUST (see Fig. 6-1):**

- be installed on a hard and level surface
- be properly vented (see VENTILATION section)
- have a countertop that is non-combustible (enclosure may be combustible construction with proper provision*)
- have the minimum dimensions specified in Fig. 6-1
- have the minimum cutout dimensions (see CUTOUT DIMENSIONS section)
- be setup so that the power supply is within reach of a properly wired and inspected **230VAC (6 AMP minimum) Ground Fault Circuit Interrupter (GFCI/RCD) GROUNDED 3-wire receptacle**
- have access to the interior for ease of installation and service
- be setup so the unit is as close to the vent openings as possible
- be designed so that the side burner is supported by the stainless-steel hanger extending from the upper portion of the unit (rests on left, right, and back of countertop)
- have drainage cutouts (if needed) to prevent the accumulation of water within the enclosure
- meet all requirements found in Fig. 6-1 and the following sections

* When installing this unit in a combustible enclosure, the correct air gap **MUST** be met. Reference Table 1 and **COMBUSTIBLE ENCLOSURE CUTOUT** in the **MODEL SPECIFICATIONS** section for details.

When a U.L.P.G. cylinder is used in the enclosure, additional requirements exist, see the **U.L.P.G. CYLINDER REQUIREMENTS** section.

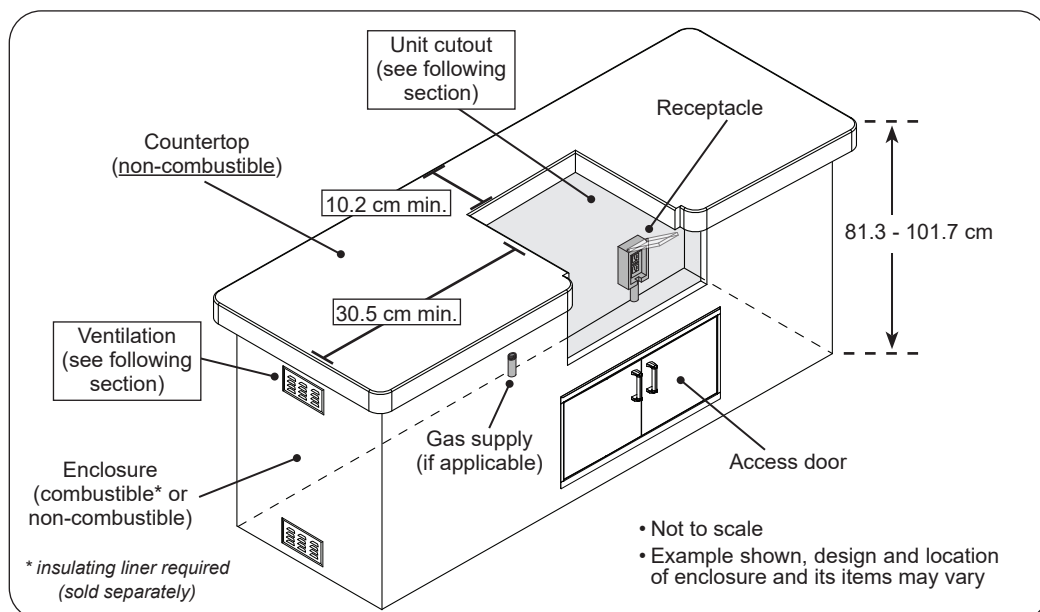


Fig. 6-1 Enclosure specifications

ENCLOSURE REQUIREMENTS (Cont.)

Ventilation

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

- These requirements are for all piping systems and all gas types (natural gas, household propane, and U.L.P.G. cylinders).
- When an U.L.P.G. cylinder is used in the enclosure, additional requirements exist, see the U.L.P.G. CYLINDER REQUIREMENTS section.

Either of the following vent openings **MUST** be created:

Note: For U.L.P.G. cylinders, these requirements apply per cylinder.

- A. Perforations, uniformly distributed over the height of the enclosure and with a total free area of not less than 25% of the sidewall area.
- B. Separate openings at high and low level such that:
 1. the opening at high level is min. 20,000 mm² and is within 125 mm below the countertop level; and
 2. the opening at low level is min. 20,000 mm²; and
 - at least 25% of the opening is within 15 mm of the base of the enclosure
 - the total opening is within 125 mm of the base of the enclosure
 - **the openings remain unobstructed by the cylinder(s) or any other objects.**

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

Note: These same requirements apply when multiple appliances exist in the enclosure.

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

ENCLOSURE REQUIREMENTS (Cont.)

U.L.P.G. Cylinder Requirements (if applicable)

When a propane (U.L.P.G.) cylinder is installed inside of the enclosure, the additional guidelines below **MUST** be followed. FAILURE TO DO SO MAY CAUSE DAMAGE TO YOUR UNIT AND/OR PERSONAL INJURY. Refer to Fig. 8-1.

- Only a certified stainless-steel flex connector (not included) must be connected to the unit.
- The regulator/hose assembly (included with units set for U.L.P.G.) coming from the cylinder must only be connected to the above mentioned flex connector. Additional adapters may be required (not included). **DO NOT connect the regulator/hose assembly directly to the unit.**
- A non-combustible heat shield must be installed to protect the regulator/hose assembly and cylinder valve.
- The cylinder must be properly secured, and rest at least 5.1 cm above the ground.
- An additional vent opening is recommended in the access door near each cylinder and at the gas connection level (minimum 10,000 mm² of free area).
- The pressure relief valve on the cylinder must be pointed toward the vent opening for vapor withdrawal.

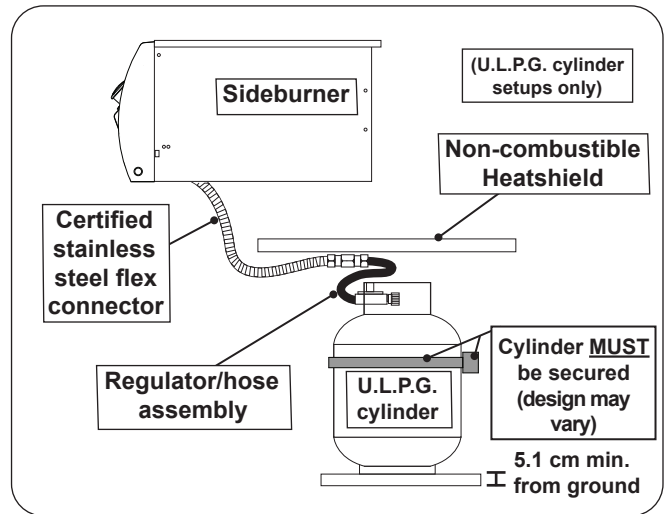


Fig. 8-1 U.L.P.G. cylinder orientation (if applicable)

ENCLOSURE REQUIREMENTS (Cont.)

Cutout Dimensions

	Double Sideburner 32815		Single Sideburner 32795-1	
	Non-combustible enclosures	Combustible enclosures	Non-combustible enclosures	Combustible enclosures
A Countertop to unit bottom	29.21 cm	29.21 cm	29.21 cm	29.21 cm
B Side to side	29.21 cm	30.48 cm [▲]	29.21 cm	30.48 cm [▲]
C Front to back †	57.79 cm	59.06 cm [▲]	35.56 cm	36.83 cm [▲]
D Control panel width ‡	31.75 cm	31.75 cm	31.75 cm	31.75 cm

▲ The increased dimensions for combustible enclosures allow for a required air gap along the sides and rear of the unit. See the **COMBUSTIBLE ENCLOSURE CUTOUT** section on the next page for details.

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

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

Table 1 - Cutout Dimensions

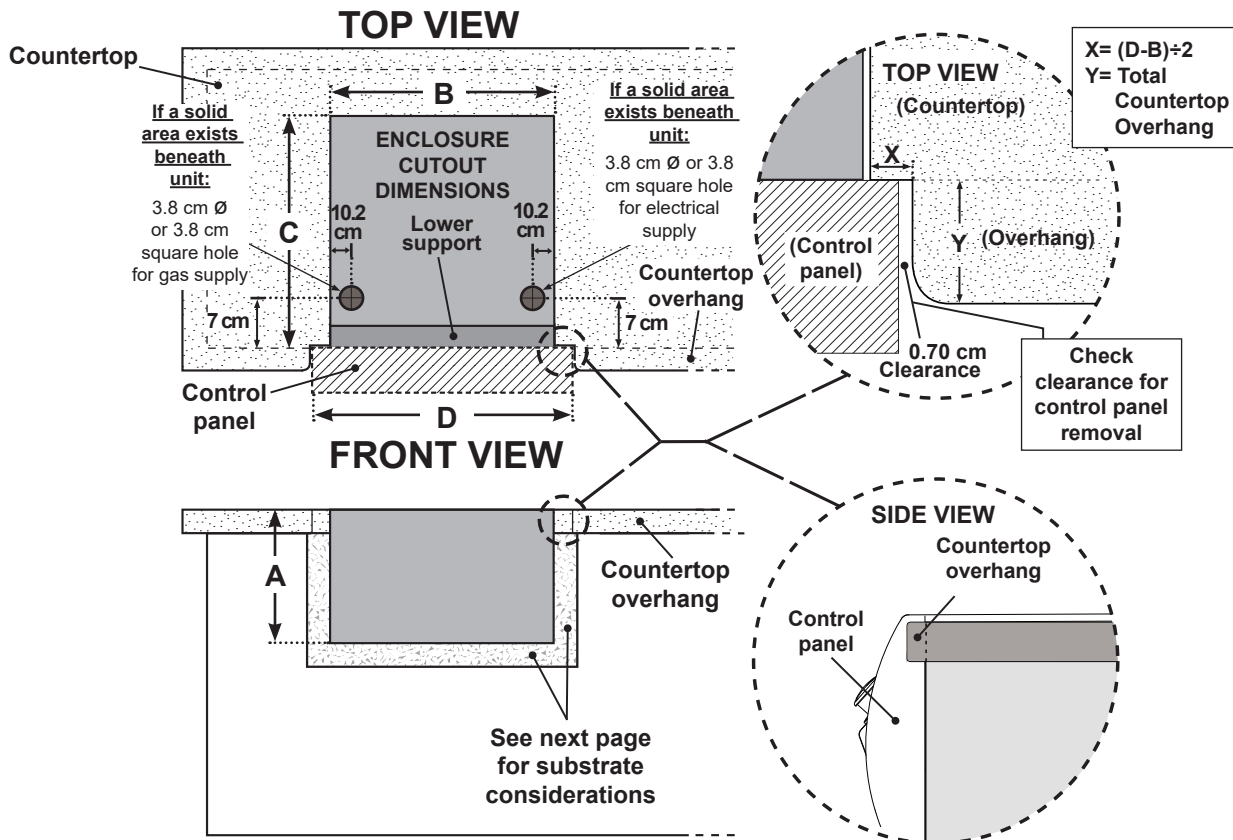


Fig. 9-1 Cutout Dimensions Detail

Countertop Overhang

The control panel is designed to sit flush against the enclosure front wall. If the countertop extends beyond the front wall, creating a countertop overhang, it must be cut flush with the front wall for the width of the control panel or a gap will be created exposing the forward portions of the left and right side grill fire walls. See illustrations in Fig. 9-1 above for the correct setup, and Fig. 9-2 for an incorrect setup.

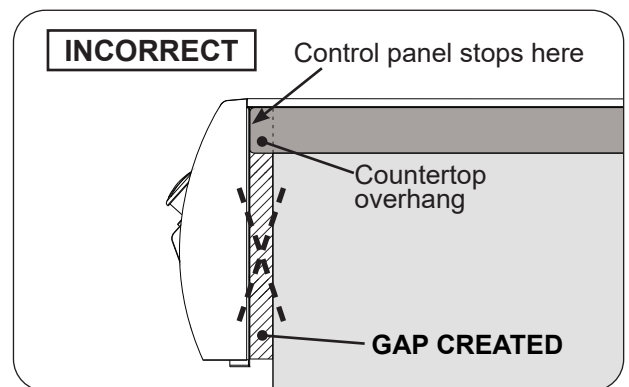


Fig. 9-2

ENCLOSURE REQUIREMENTS (Cont.)

COMBUSTIBLE ENCLOSURE CUTOUT

This unit may be installed into combustible framing (wood, for instance) provided there is a minimum of a 1.27 cm airspace between ALL sides of the unit and any combustible material.

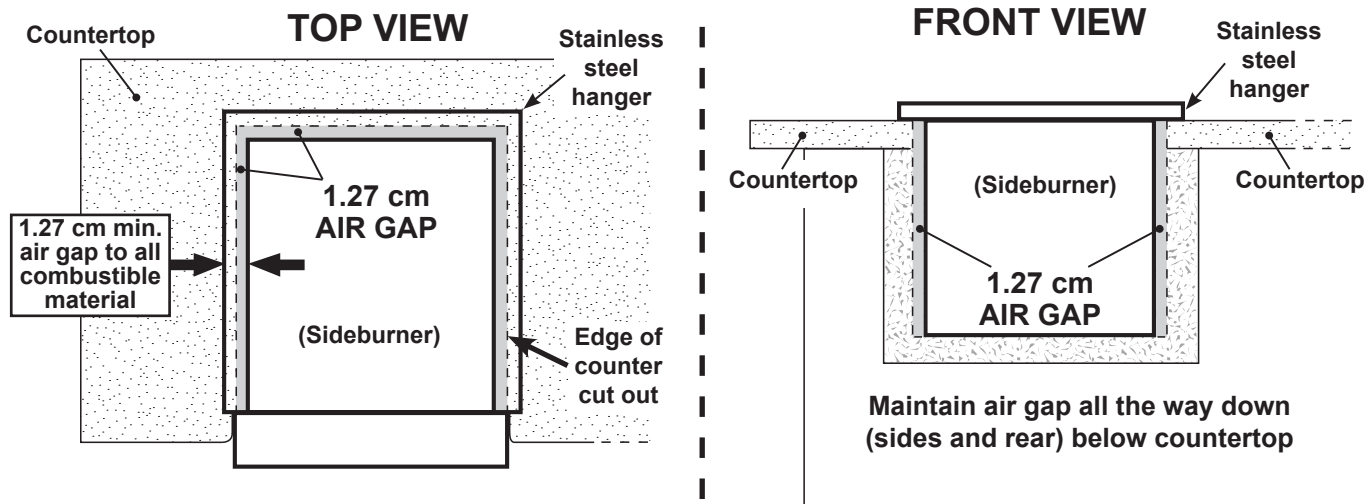


Fig. 10-1

Built-in sideburner island spacer kit: It is recommended to use a built-in sideburner island spacer kit when installing in a combustible enclosure (model # AD-SB20, sold separately). The spacer kit keeps the unit centered to the cutout and prevents the unit from sliding inward. Follow the instructions included with the kit for installation.

SUBSTRATE

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

Substrate Behind Control Panel

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

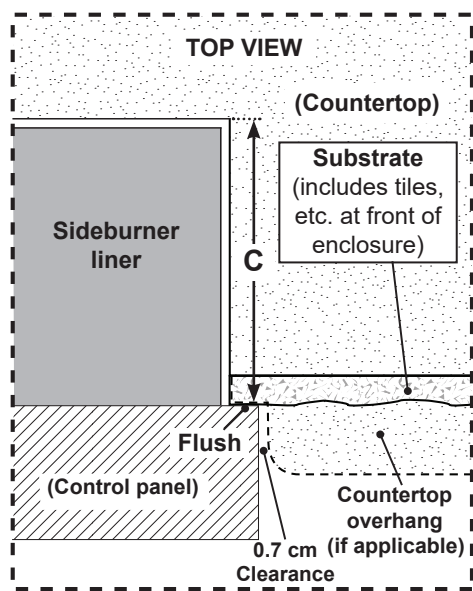


Fig. 10-2

Substrate Alongside Control Panel

Any additional substrate alongside the control panel does not need to be considered in **Dim. C** (see previous page), however a 0.7 cm clearance on each side (same as overhang) and below is required.

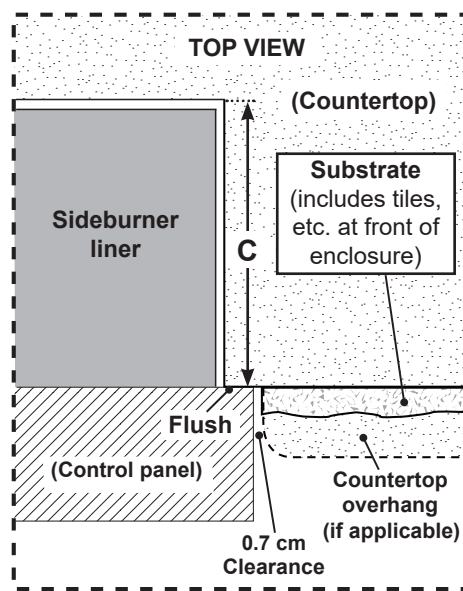


Fig. 10-3

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 constructed 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.

Clearances

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

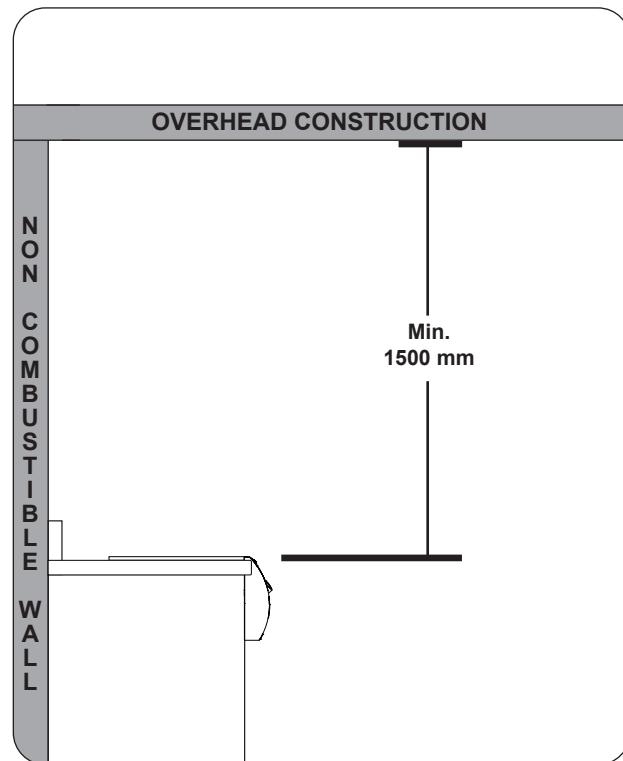


Fig. 11-1 Overhead requirements

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. 12-1)

- 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. 12-2).

BACKSPLASH CLEARANCE (if applicable)

If a non-combustible backsplash exists, it must have a minimum of a 102 mm clearance from the rear of the unit (to allow for proper ventilation and prevent dangerous overheating). See Fig. 12-3.

Important: This 102 mm backsplash clearance must first be met prior to any non-combustible walls beginning behind it.

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. 12-4.

BELOW COUNTERTOP CLEARANCES

Any combustible construction below the countertop must have a minimum clearance of 127 mm from all sides and below the unit. See Fig. 12-5.

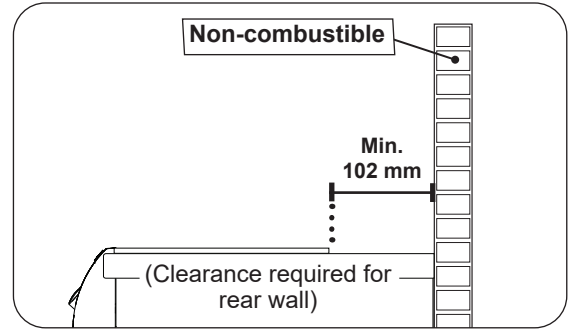


Fig. 12-1 Clearance 'A' Diagram

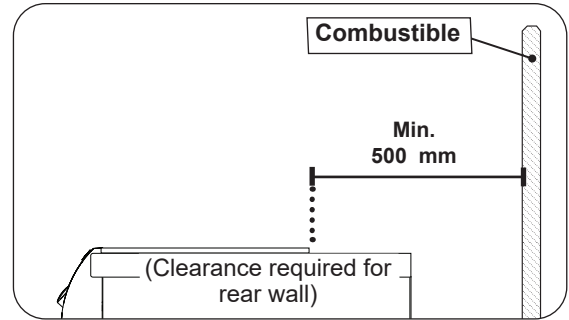


Fig. 12-2 Clearance 'B' Diagram

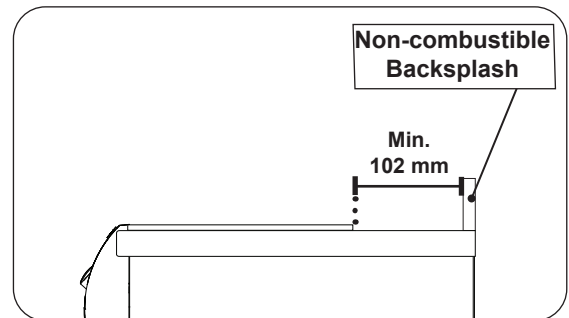


Fig. 12-3 Backsplash clearance

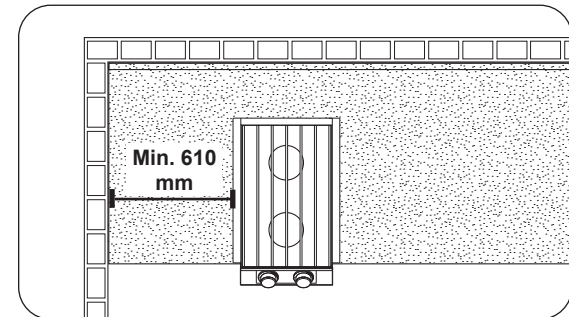


Fig. 12-4 Side/corner wall clearance

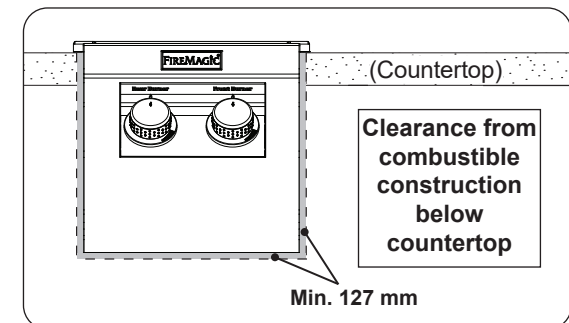


Fig. 12-5 Below countertop clearances

Clearances continued on following page

INSTALLATION REQUIREMENTS (Cont.)

CONTROL PANEL CLEARANCES

- The control panel **MUST** have a minimum side clearance of 152 mm from any obstructions/side walls. See Fig. 13-1.
(To allow for access to light switch and control panel removal.)
- The control panel **MUST** remain removable for servicing (see CONTROL PANEL REMOVAL section). Any adjacent countertops must not obstruct the panel from being removed.

COMBUSTION AIR AND COOLING AIRFLOW

Proper airflow (front-to-back, Fig. 13-2) **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.

GAS-SUPPLY PLUMBING REQUIREMENTS

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 the flex connector that is pre-attached to the manifold. The use of a 1/2" flare adapter (not included) will be required to connect the rigid pipe. **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.

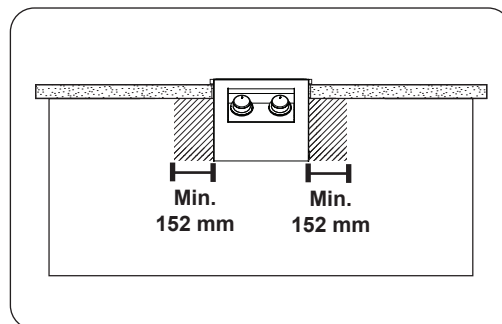


Fig. 13-1 Control panel clearances

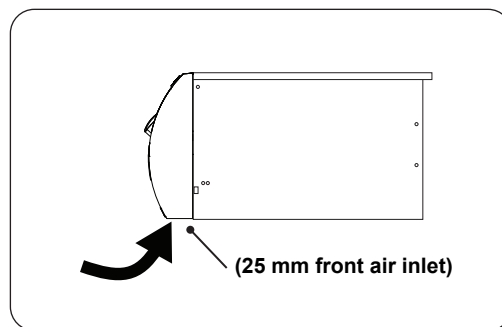


Fig. 13-2 Airflow diagram

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.

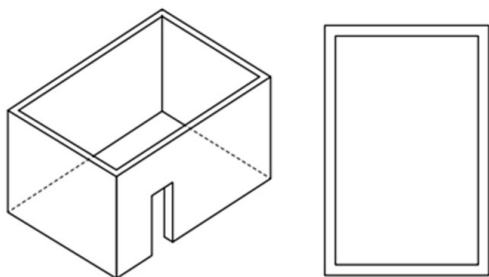


Fig. 14-1 Outdoor area - Example 1

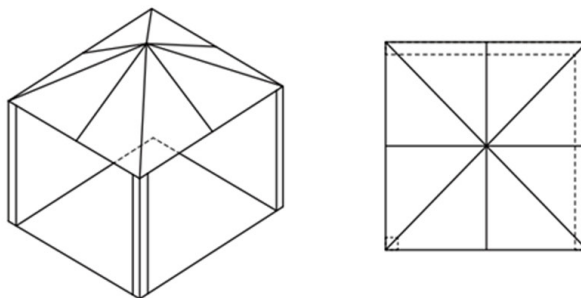


Fig. 14-2 Outdoor area - Example 2

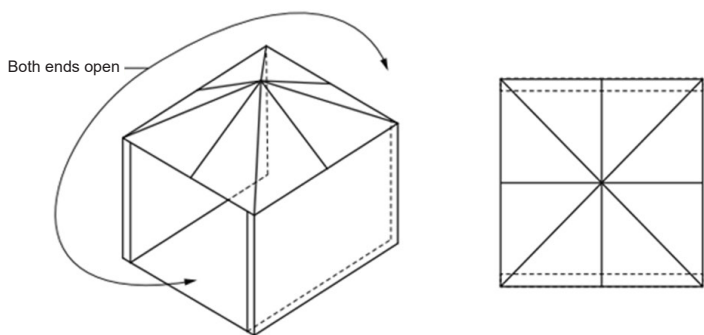


Fig. 14-3 Outdoor area - Example 3

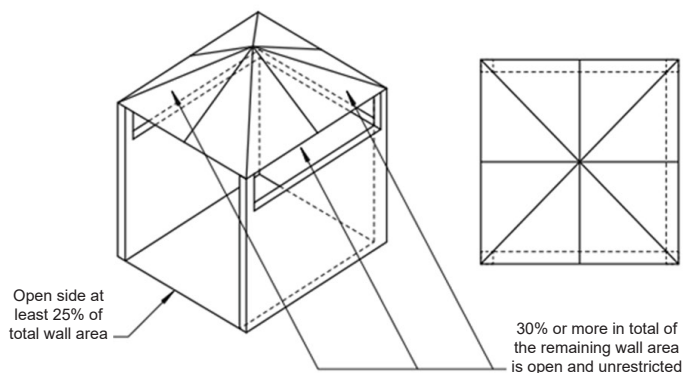


Fig. 14-4 Outdoor area - Example 4

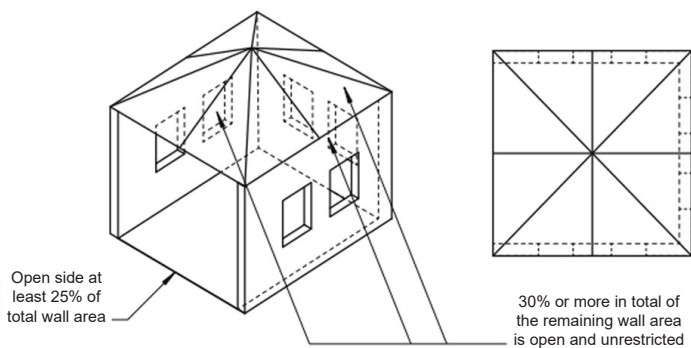


Fig. 14-5 Outdoor area - Example 5

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) GROUNDED 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

		Double Sideburner 32815		Single Sideburner 32795-1	
		Nat.	U.L.P.G.	Nat.	U.L.P.G.
Main burner	quantity	2	2	1	1
	Injector <small>(Nearest approval size mm/guage)</small>	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
Test point pressure (kPa)		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			

* 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 2 - Product Specifications

	Height	Width		Depth
	(Top to bottom)	(Left to right)		(Front to back)
	Top of hanger to bottom of unit (A)	Hanger to hanger (B)	Control panel width (C)	Maximum depth (D)
Single Sideburner	30.48 cm	33.66 cm	30.80 cm	48.26 cm
Double Sideburner	30.48 cm	33.66 cm	30.80 cm	69.85 cm

Table 3 - Dimensions

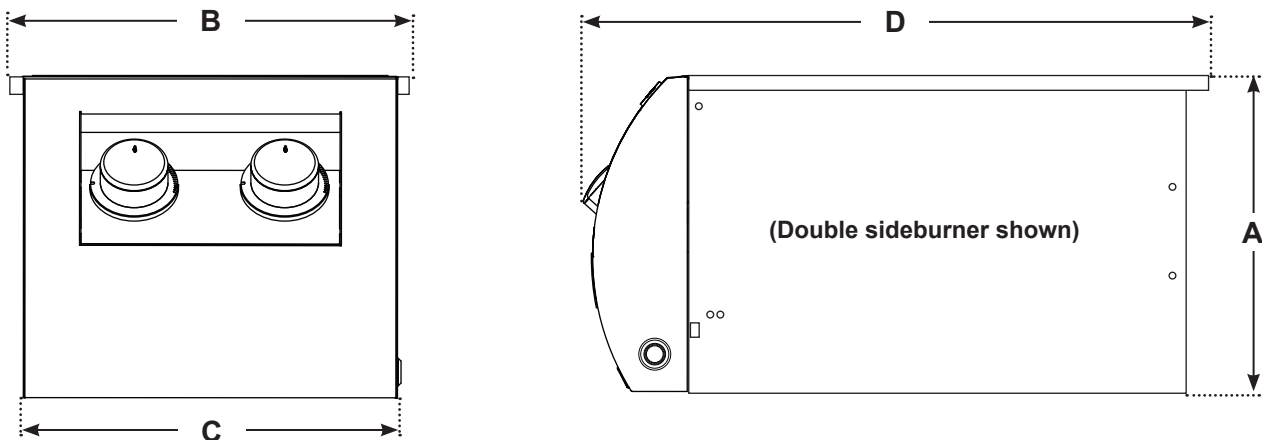
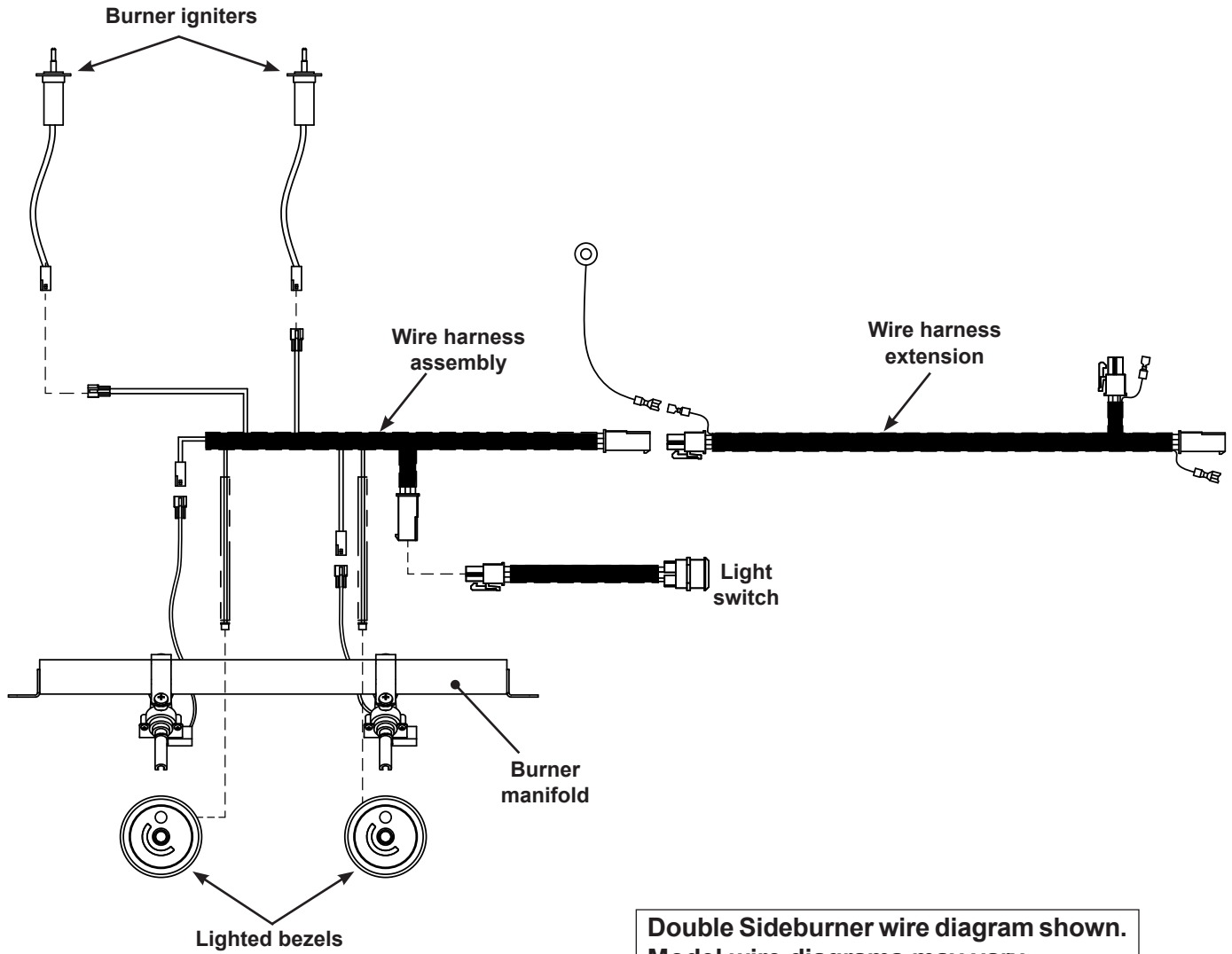


Fig. 16-1

WIRING DIAGRAM



Double Sideburner wire diagram shown.
Model wire diagrams may vary.

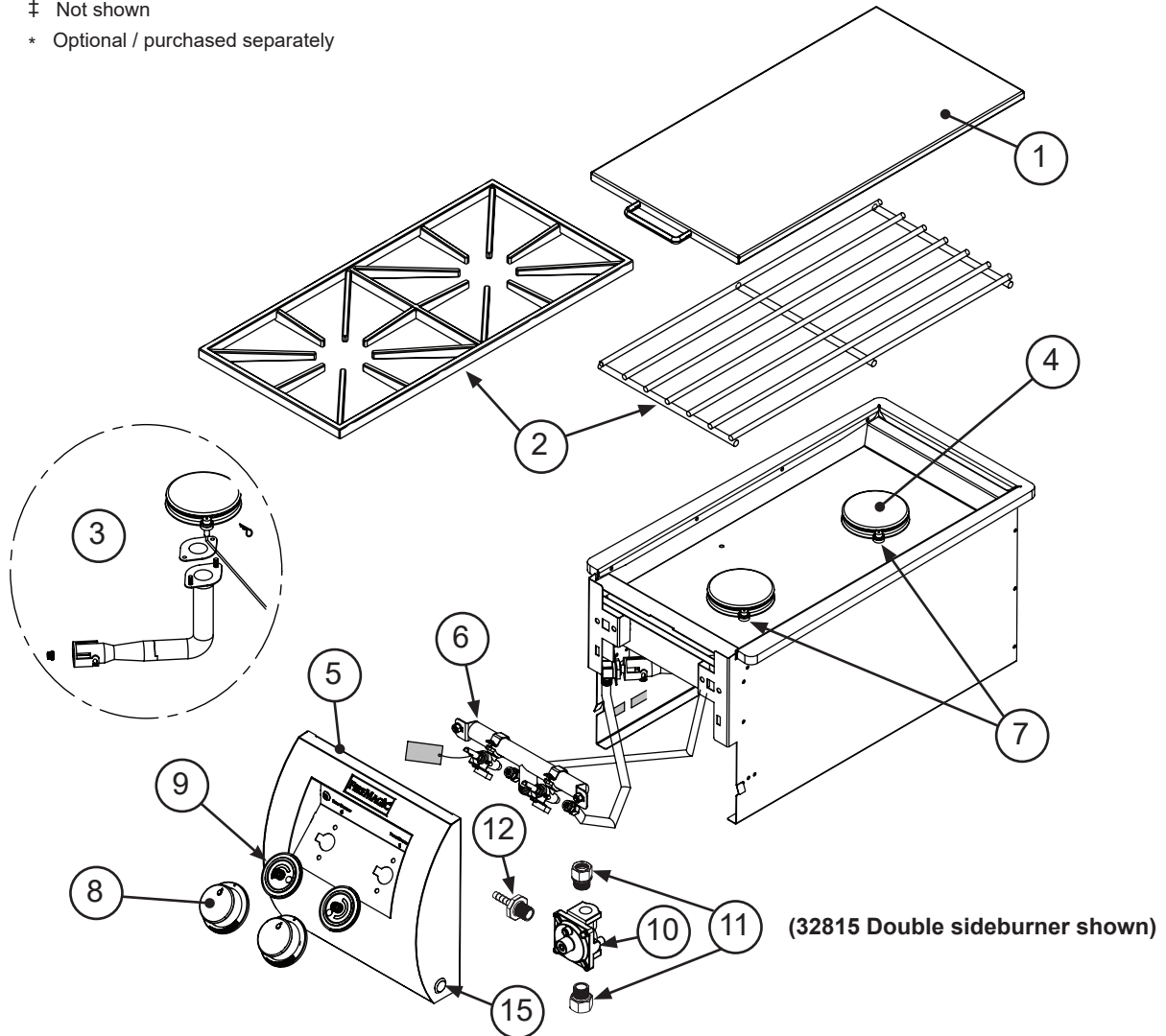
Note: In addition, a wire diagram specific to your unit can be found affixed to the inside of the control panel.

ECHELON DIAMOND SIDEBURNER REPLACEMENT PARTS LIST

		Single Sideburner 32795-1		Double Sideburner 32815	
		Part No.	Qty.	Part No.	Qty.
1.	Sideburner lid	3279-07	1	3281-07	1
2.	Porcelain cast iron cooking grid	3550	1	3529	1
or	Stainless steel cooking grid	3550-S	1	3529-S	1
3.	Burner assembly (w/ burner pipe)	3279-32	1	3279-32	2
4.	Burner cap (only)	3279-36	1	3279-36	2
5.	Control panel	23279-09	1	23281-09	1
6.	Valve manifold assembly	3279-22	1	3281-22	1
7.	Igniter assembly	3199-72	1	3199-72	2
8.	Control knob (brushed finish)	24182-42	1	24182-42	2
9.	Lighted bezel assembly	24182-64	1	24182-64	2
10.	Regulator 47 Series (Nat.)	PR-8NAT	1	PR-8NAT	1
or	Regulator 47 Series (L.P.G.)	PR-8LP	1	PR-8LP	1
11.	1/2" NPT to 1/2" BSPP adapter w/ O-ring	AD-26	2	AD-26	2
12.	Pressure gauge barb fitting	PF-7	1	PF-7	1
13.	Wire harness assembly ‡	24182-58	1	24182-57	1
14.	Wire harness extension ‡	23278-12	1	23278-12	1
15.	Light switch	24182-48	1	24182-48	1
16.	Flex connector w/ fittings ‡	3036	1	3036	1
17.	Power supply w/ connector * ‡	24187-18	1	24187-18	1

‡ Not shown

* Optional / purchased separately



INSTALLATION

TOOLS/ITEMS REQUIRED

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

- 2 adjustable spanner (crescent) wrenches
- 3/16" hex key
- Pressure gauge
- Phillips screwdriver
- Silicone sealer rated for 400° F (204° C) or higher

CONSTRUCT ENCLOSURE

A custom-built enclosure will need to be constructed. Construct the enclosure according to your individual install preference, while following the guidelines found in the ENCLOSURE REQUIREMENTS and INSTALLATION REQUIREMENTS sections.

- Construct the enclosure in an appropriate location (Ensure all requirements of this manual and all local codes are met when determining location)
- **Follow all information regarding enclosure parameters, ventilation, drainage, cylinder requirements, cutout dimensions, and clearances listed in the ENCLOSURE REQUIREMENTS and INSTALLATION REQUIREMENTS sections.** Failure to do so will prevent proper operation and can cause property damage or personal injury.

UNPACKING

Carefully unpack the unit, removing all packing material and protective film. Verify that all parts have arrived undamaged by consulting the parts list. If any parts are missing or damaged, immediately contact the Fire Magic dealer before beginning installation.

INSTALL ISLAND SPACER KIT (if applicable)

If installing your unit in a combustible enclosure, it is recommended to use a built-in side burner spacer kit. Refer to the instructions supplied with the kit for installation

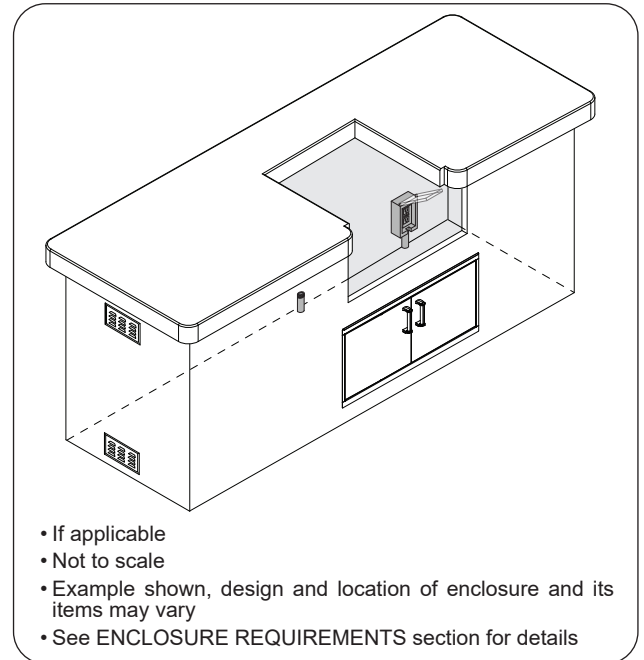


Fig. 19-1 Enclosure construction overview

SLIDE UNIT INTO ENCLOSURE CUTOUT

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

Carefully slide the unit into the enclosure cutout, being sure to simultaneously route the flex connector and harness down into the enclosure. If the enclosure has a solid area beneath the unit, route the connections through the 2 holes/cutouts found in the enclosure/insulating liner. For details on the holes/cutouts, see the illustration under CUTOUT DIMENSIONS in the ENCLOSURE REQUIREMENTS section.)

Note: Each side of the unit has a tab just behind the control panel. These tabs prevent the control panel from moving inward. If the tabs interfere with the unit sliding in (see Fig. 20-2), use pliers to bend them inward so that they clear the enclosure sides. Leave the tabs slightly out to ensure they still keep the control panel from moving inward (see Fig. 20-3).

Important:

- Ensure the electrical and gas connections are clear, undamaged, and completely inserted into the opening, and that the unit is correctly inserted without any obstructions between it and the countertop.
- Ensure the unit fully slides in so that the control panel sits flush against the enclosure front wall. See the COUNTERTOP OVERHANG section in ENCLOSURE REQUIREMENTS for details.
- If installing on a countertop with an irregular/textured surface, a bead of silicone sealer rated for 400° F (204° C) or higher is recommended to protect from the elements.

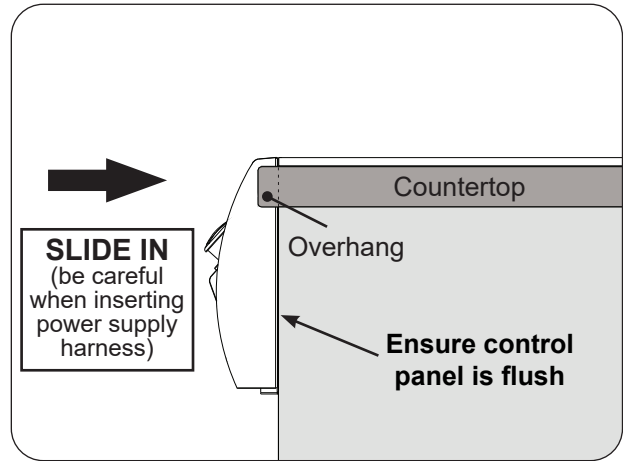


Fig. 20-1 Slide in unit (ensure flush)

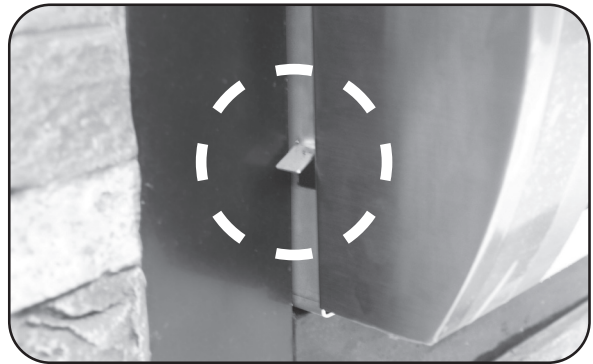


Fig. 20-2 Tab may interfere when sliding in unit

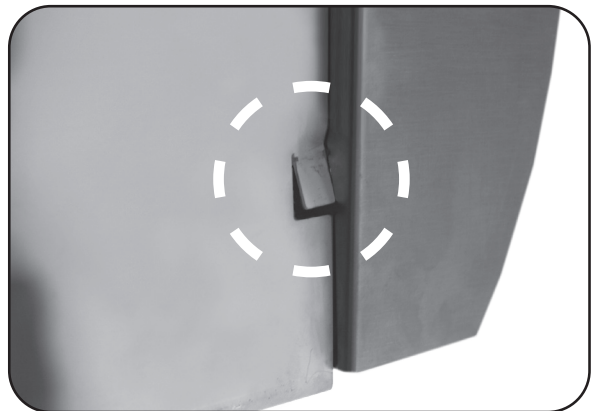


Fig. 20-3 Tab slightly bent in for clearance

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.

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

To Connect To Natural Or Household Propane Gas Supply:

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

WARNING

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

- 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 enclosure and to the flex connector (1/2" flare female) that is attached to the regulator located under the left side of the side burner.
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 flex connector (flare) to the gas supply using appropriate gas fittings (not included) (see Fig. 21-1, A). Tighten securely.

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

- Connect the flex connector (flare) to the shut-off valve using appropriate gas fittings (not included) (see Fig. 21-1, B). Tighten securely.

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).

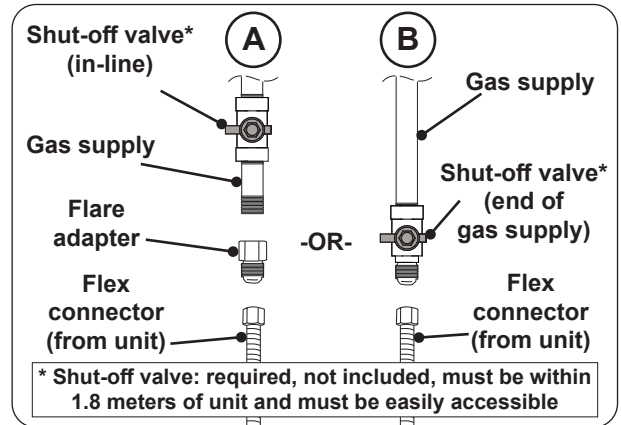


Fig. 21-1 Connecting to a gas line

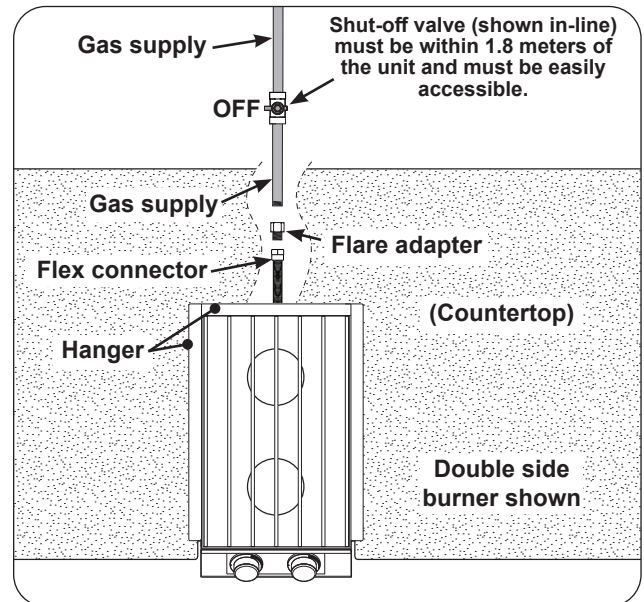


Fig. 21-2 Household L.P.G. & natural gas diagram

Procedure continued on following page

INSTALLATION (cont.)

2. Locate the regulator and remove the pressure tap cap using a $\frac{3}{16}$ " hex key (see Fig. 22-1, A).

Note: The side burner may need to be lifting out of the cutout to better access the regulator.

3. Install the included barbed fitting into the pressure tap opening where the cap was removed (see Fig. 22-1, B).
4. Install a pressure gauge hose to the barbed fitting (pressure gauge and hose not included). See Fig. 22-1, C.
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 access the adjustment screw.

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 regulator 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, reinstall the control panel, and proceed.

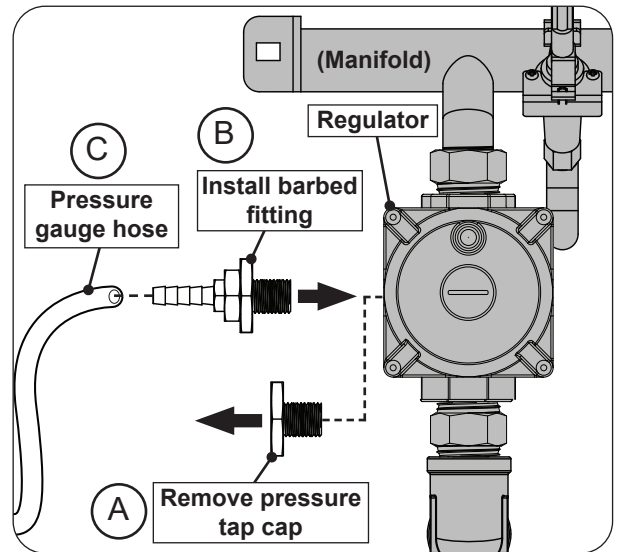


Fig. 22-1 Perform test point pressure test

POWER SUPPLY & WIRE HARNESS CONNECTIONS

Follow the text/illustrations below and on one of the following pages for proper wire connections. The wire harnesses are labeled to further assist with connections.

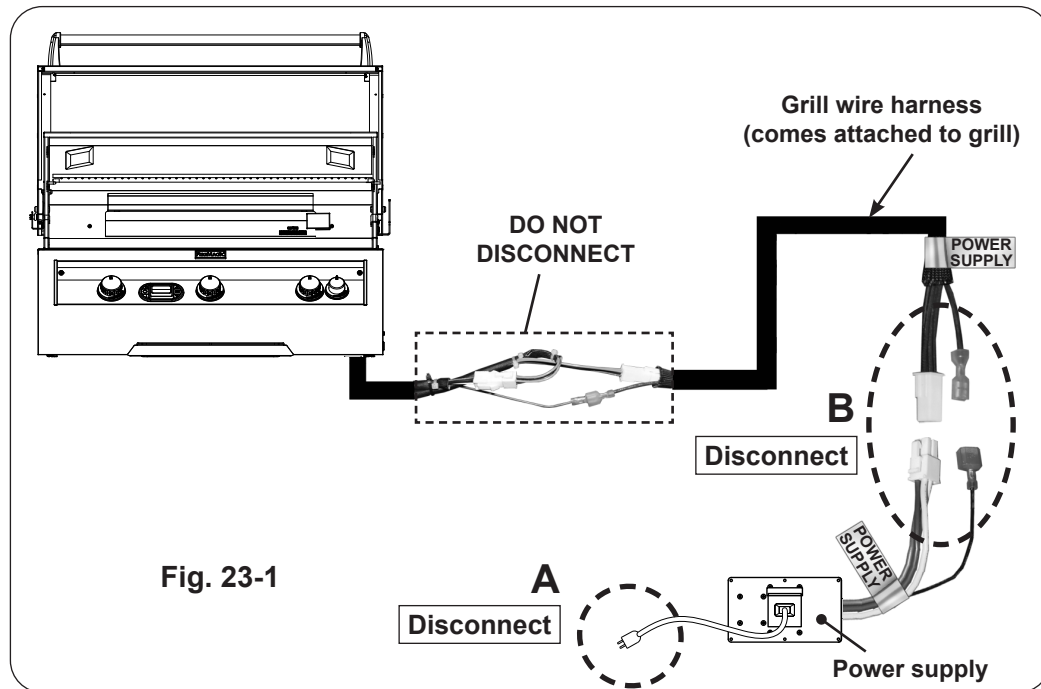
CAUTION: IMPROPERLY CONNECTED WIRES WILL CAUSE DAMAGE TO THE UNIT AND MAY RESULT IN PROPERTY DAMAGE AND/OR PERSONAL INJURY.

The unit comes with a 1.8 meter wire extension to retrieve power from a separately purchased Echelon Diamond grill. Echelon Diamond grills are equipped with power supply boxes, which can supply power to the sideburner (see ECHELON GRILL POWER SUPPLY BOX section below).

Alternatively; an optional power supply box may be ordered and installed to independently power this unit (see following INDEPENDENT POWER SUPPLY section). Contact your dealer for ordering information.

TO INSTALL USING AN ECHELON GRILL POWER SUPPLY BOX:

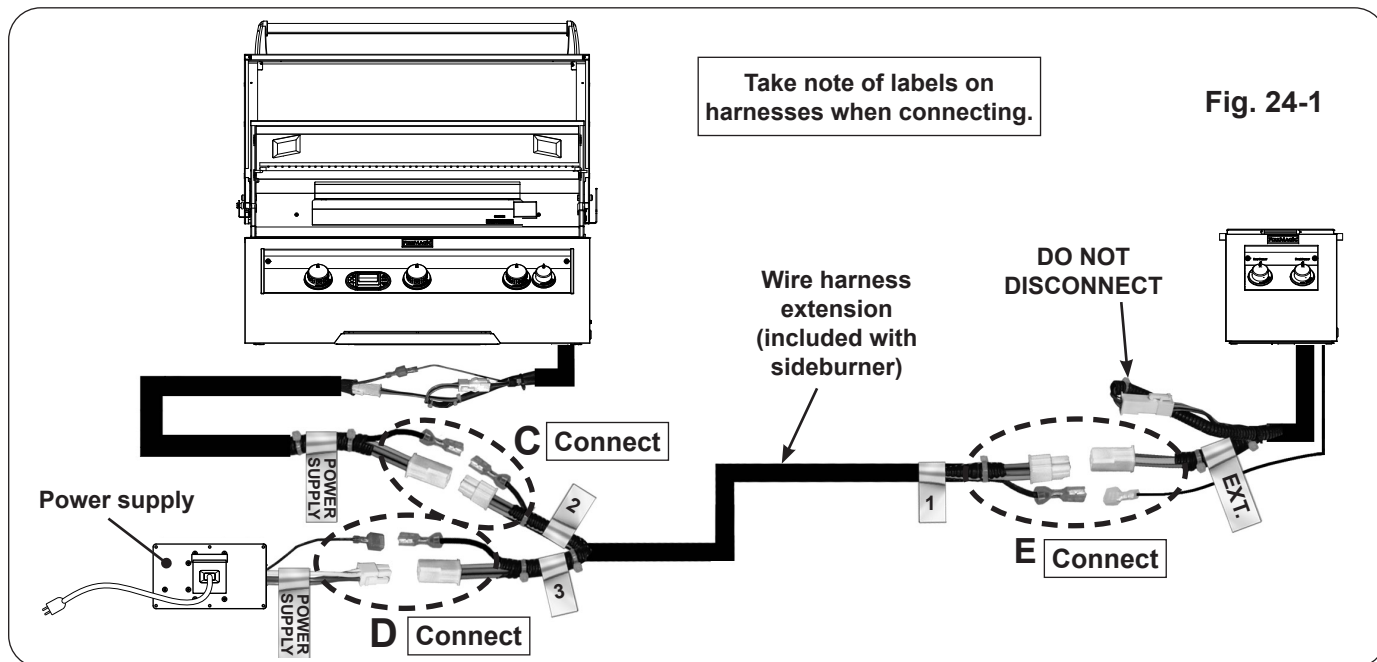
1. Locate the power supply box that is connected to the Echelon Grill and ensure the power cord is disconnected, if connected (see Fig. 23-1, A).
2. Disconnect the grill wire harness extension connectors from the power supply connectors (see Fig. 23-1, B).



INSTALLATION (cont.)

3. Make connections:

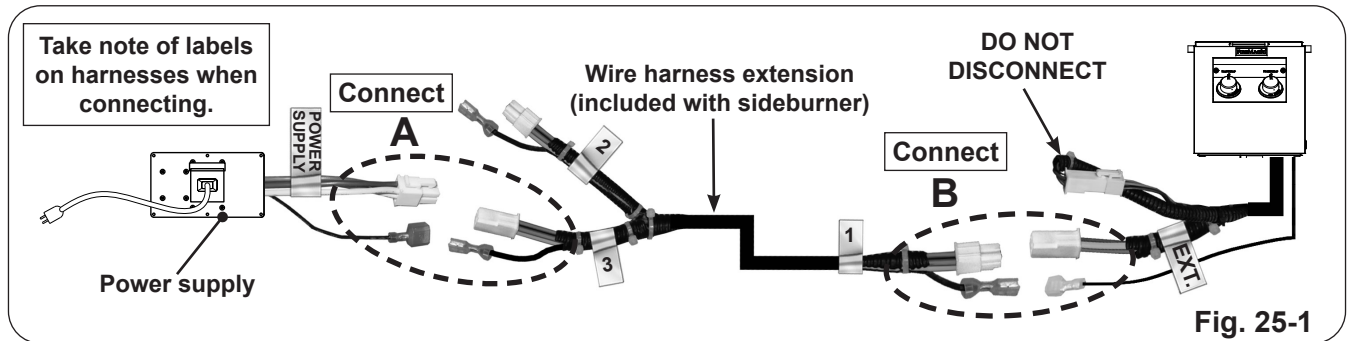
- Locate the “Y” end of the wire harness extension that is included with the sideburner and make connections C and D (see Fig. 24-1, C & D).
- Connect the opposite end of the wire harness extension to the sideburner connectors (see Fig. 24-1, E).
- **Proceed to the POWER SUPPLY INSTALLATION section.**



INSTALLATION (cont.)

TO INSTALL USING AN INDEPENDENT POWER SUPPLY BOX (NOT INCLUDED):

1. Locate the "Y" end of the wire harness extension that is included with the sideburner and connect the compatible end to the power supply connectors (see Fig. 25-1, A).
2. Connect the opposite end of the wire harness extension to the sideburner connectors (see Fig. 25-1, B).



INSTALLATION (cont.)

POWER SUPPLY INSTALLATION

CAUTION: IMPROPERLY CONNECTED WIRES WILL CAUSE DAMAGE TO THE GRILL AND/OR SIDEBURNER AND MAY RESULT IN PROPERTY DAMAGE AND/OR PERSONAL INJURY.

To install the power supply box:

1. It **MUST** be located at least 30.5 cm below the bottom of the grill and/or sideburner (see Fig. 26-1).
2. The wire extension that exits from the control panel **MUST** be routed directly downward. This will prevent overheating. **DO NOT** route the wire extension below the grill and/or sideburner (see Fig. 26-1).

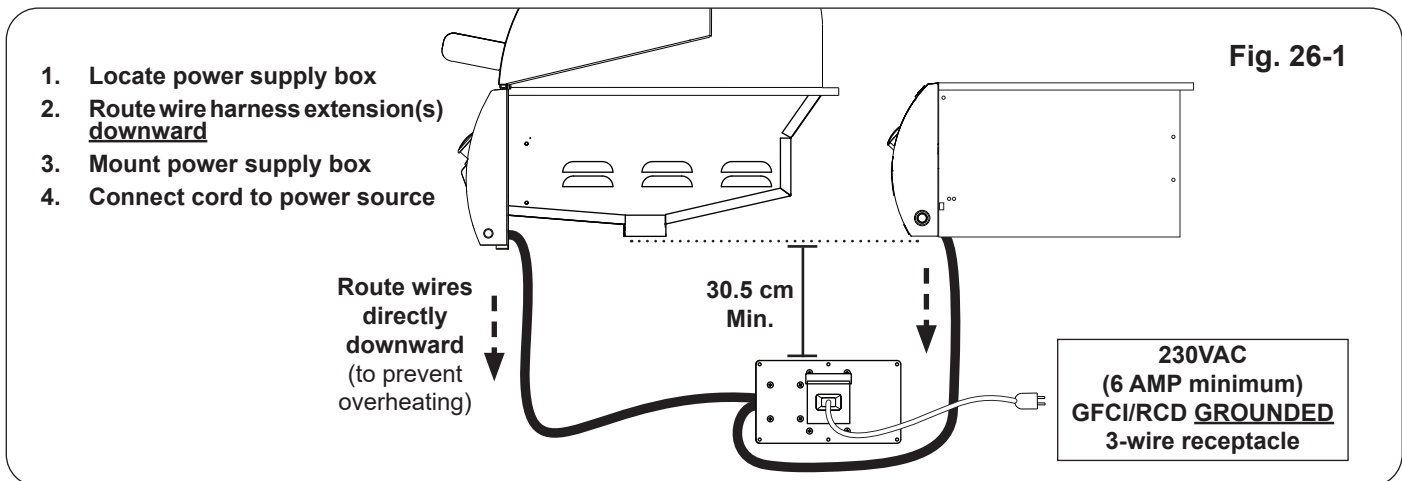
Note: For enclosures with a solid area beneath the grill and/or sideburner, a cutout must be made near the wire extension to allow for the above requirement (see ENCLOSURE REQUIREMENTS section). If an insulating liner is installed with the grill, route the wire down through the nearest hole possible.

3. Mount the power supply box to the inside of the enclosure using appropriate hardware for your enclosure.

WARNING: DO NOT block the vent holes found on the box.

4. Connect the wire harness to the power supply.
5. Connect the cord coming from the power supply to a **230VAC (6 AMP minimum) GFCI/RCD GROUNDED 3-wire receptacle** (see Fig. 26-1). The GFCI/RCD receptacle must be a WEATHER-PROOF IN-USE COVERED RECEPTACLE.

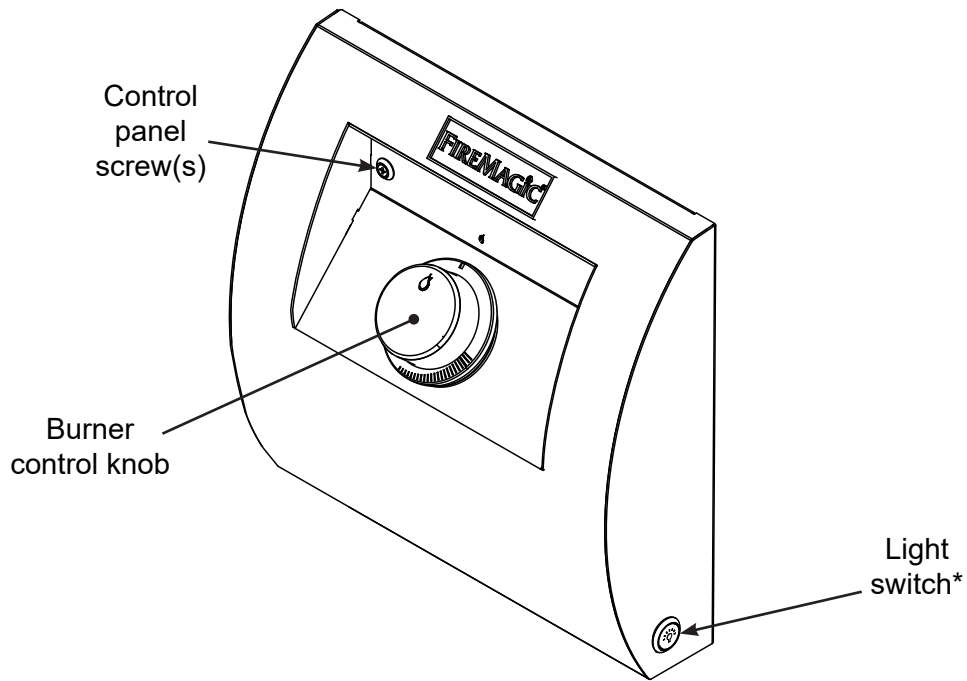
WARNING: Electrical Grounding Instructions - This appliance is equipped with a three-pronged (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.



OPERATION TEST

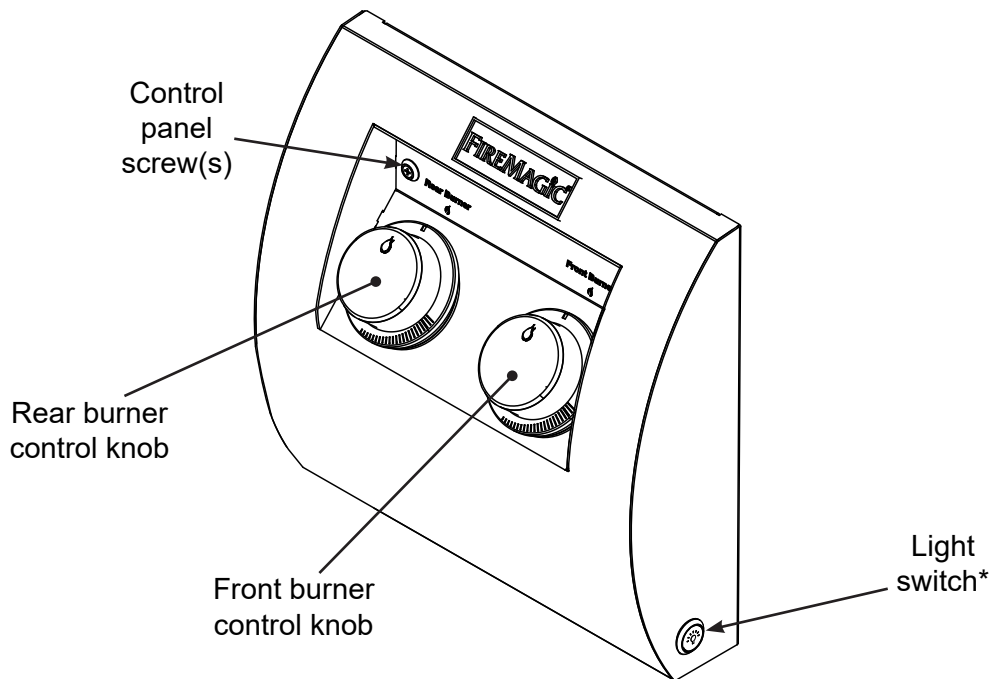
After installation, perform an operation test of the side burner and its features. Refer to the following sections for details.

IDENTIFICATION OF CONTROLS



* The light switch is push button operated, and is located on the right side of the control panel. It controls the power to the lighted knob.

Fig. 27-1 Single Sideburner controls



* The light switch is push button operated, and is located on the right side of the control panel. It controls the power to the lighted knobs.

Fig. 27-2 Double Sideburner controls

USING THE APPLIANCE

BEFORE INITIAL USE

Ensure that:

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

BEFORE EACH USE

Ensure that:

- you smell around the appliance area for gas. If you smell gas (and all control knobs are in the **OFF** position), immediately shut off the gas supply and contact a qualified professional service technician or the gas supplier for inspection.
- the required vent openings and surrounding area of the unit enclosure are clear at all times.
- the cooking area is clean.
- 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 grid 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 unit:

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

WIND CONSIDERATIONS

Proper airflow (front-to-back, Fig. 28-1) **MUST** be maintained for the unit to perform as it was designed. See the INSTALLATION REQUIREMENTS section for details.

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

AFTER EACH USE

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

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

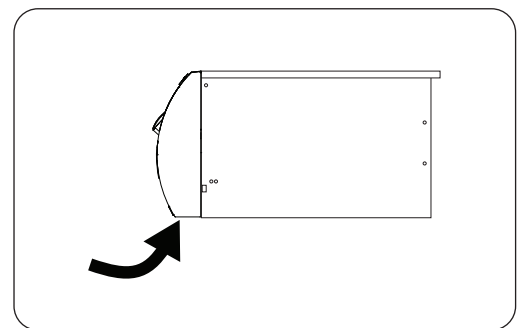


Fig. 28-1 Airflow diagram

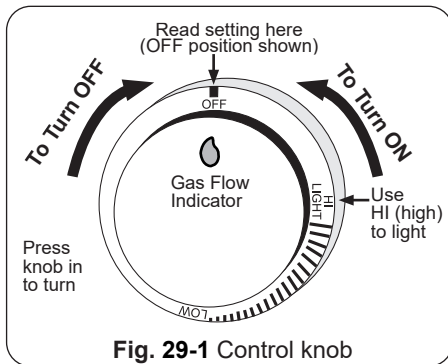
LIGHTING (IGNITION) INSTRUCTIONS

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

ELECTRONIC LIGHTING

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

1. Remove the sideburner lid.
2. Turn all gas control knob(s) to their **OFF** position(s).
3. Turn on the gas at its source.



Note: If equipped, **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 (next to the burner cap), 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. If equipped, repeat step 4 for the second 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, a burning long-stem match, or a burning match held by a wire extension holder through the cooking grid opening to the burner (Fig. 29-2). Hold the flame against the edge of the burner.
3. While holding the match or lighter flame next to the burner, depress the 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.

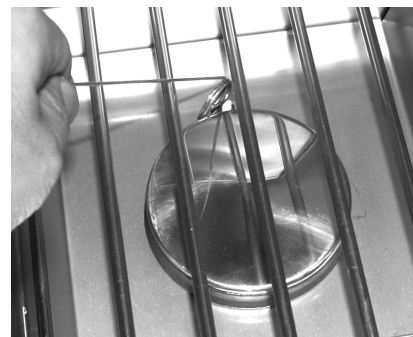


Fig. 29-2 Manual lighting

SHUTTING OFF THE UNIT

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

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

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. 29-1.

SERVICING AND CLEANING

Your side burner 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 unit when hot.
- The unit **MUST** be cleaned regularly to prevent grease build-up and other food deposits. A clean and well maintained unit 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 SIDE BURNER

Before Each Use

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

After Each Use

1. **Clean the burner area and cooking grid:** With a cool side burner, clean any dust, grease, splatter, or spills as needed with a damp clean cloth. If needed, use a grill brush to clean the cooking grid of any residue.
2. **Cover your side burner:** Once the side burner is dry and cool, place the side burner lid and cover your side burner with a protective cover (not included).

Twice A Year (or as needed) - Deep Clean

1. **Interior of side burner (burner area):** In addition to cleaning the burner area and cooking grid, a deep clean of the interior, burner(s), and all components **MUST** be performed twice a year (or as needed depending on use). Follow the steps below.

- a. With a cool unit, remove the side burner lid, cooking grid, burner caps, and burner(s). Clean all components in a soapy water solution, rinse, dry, and set aside. For tough deposits and burner ports, a copper pad can be used.

Note: Refer to the parts list and BURNER REMOVAL section as needed.

Important: The burner ports **MUST** be kept clean to ensure proper ignition and operation.

- b. Use a grill cleaner and a copper pad to scrub the burner area. Fire Magic grill cleaner is recommended. Follow instructions provided with the grill cleaner.

Wipe down the entire surface of the burner area with a wet, clean, heavy-duty rag. Remove all cleaner.

- c. Re-install all components removed during this process.

2. **Exterior of side burner (lid and control panel):** With a cool unit, use a grill cleaner (or a soapy water solution) and a clean cloth to remove grease and dirt from the lid and control panel. 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.

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 cooking process will cause discoloration. This can be reduced by routine cleaning.



Fig. 30-1 Clean unit surfaces

SERVICING AND CLEANING (cont.)

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

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

Protecting Your Side Burner

In addition to the supplied side burner lid (placed first), an optional protective cover will protect your side burner when not in use. Install the cover on a cool and dry side burner. **DO NOT** cover a damp side burner. During high humidity or after rainy conditions, remove the cover to dry trapped moisture if present. (If the cover is installed over a damp side burner it can cause surface rust.)

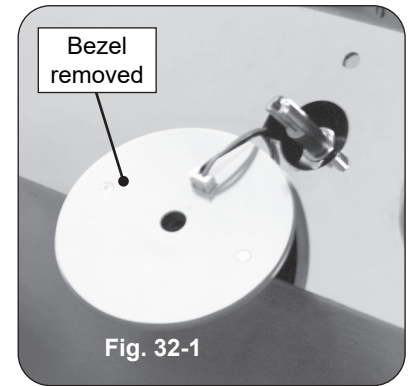
Ensure that the **INSIDE** of the cover is DRY before putting it back on the side burner.

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

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

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. 32-1.
5. 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.
6. Carefully open the control panel by lifting and pulling the control panel from the frame.



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

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

BURNER REMOVAL

1. Remove the side burner lid, cooking grid, side burner caps, and set them aside.
2. Remove the control panel. See the CONTROL PANEL REMOVAL section for details.
3. Reach up under the burner support and remove the burner retaining clip (see Fig. 33-1), 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. 33-2), 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.

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 burner retaining clip (underneath burner). Reference Fig. 33-1.
8. Repeat as needed for the other burner (if applicable).
9. Replace the control panel and all other components.

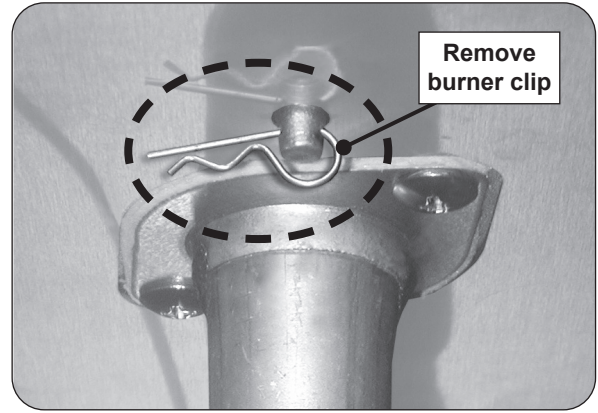


Fig. 33-1 Remove burner clip

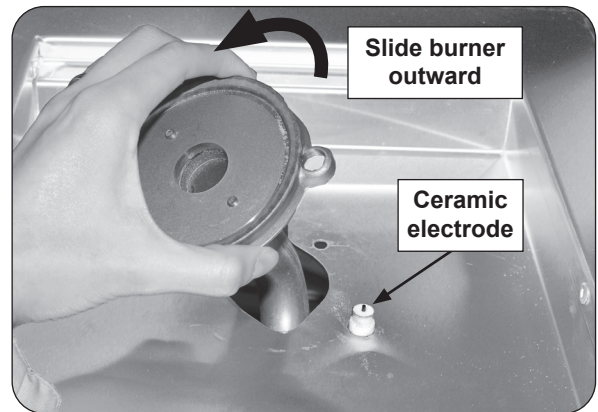


Fig. 33-2 Remove burner

AIR SHUTTER ADJUSTMENT / BURNER FLAME INSPECTION

Important: Air shutters are preset at the factory (see Table 2 in MODEL SPECIFICATIONS). However, altitude, or other local conditions may make it necessary to adjust the air shutters.

Note: To verify proper settings, the flames of the burners should be visually checked for proper flame appearance and behavior. Light the unit with the burner(s) on HI setting. Allow at least 2 minutes to burn. See below and Fig. 34-1. 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, follow the steps below.

Begin with a completely cool unit. Remove the burners (see 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. 34-2 for details.

- Begin with the appropriate factory setting for your model (see Table 2 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.

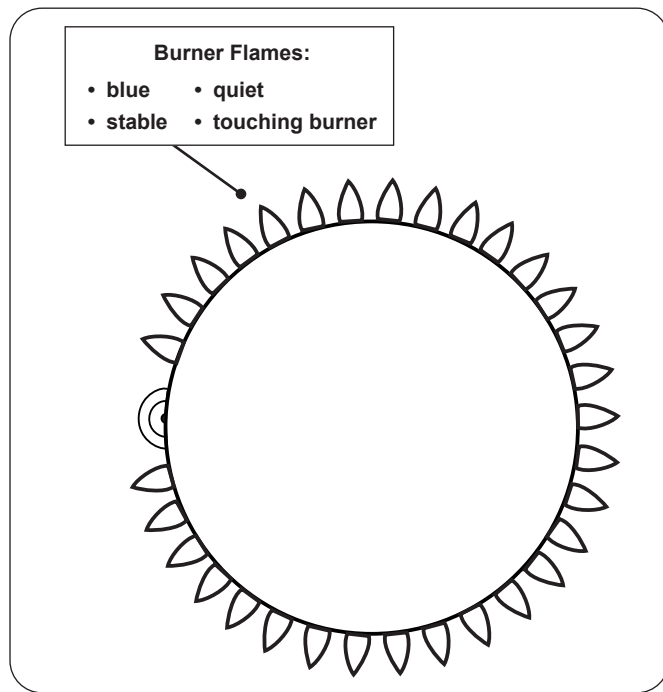


Fig. 34-1 Proper flame appearance

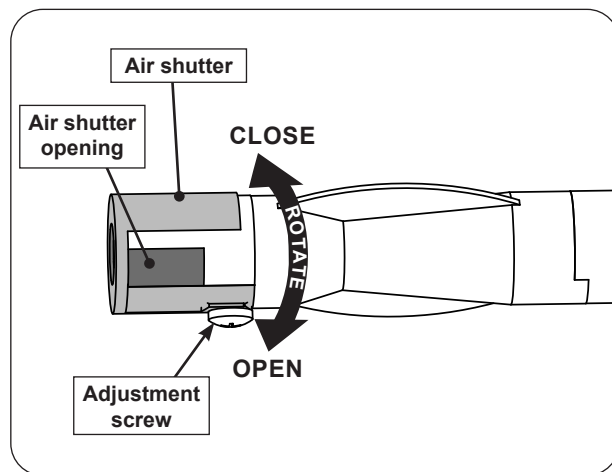


Fig. 34-2 Side burner air shutter adjustment detail

VALVE "LOW" SETTING ADJUSTMENT

Stability of the "low" setting on the burners may vary due to wind direction, unit 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. Light the burner on HIGH, then turn the burner to LOW setting. While the burner is lit, remove the control knob from the valve.
3. Locate the FLATHEAD adjustment screw found inside the valve stem (see Fig. 35-1).
4. 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.
5. Once the appropriate setting is reached, re-install the control knob and shut off the burner valve.
6. Repeat this procedure for other burner valves, if needed.

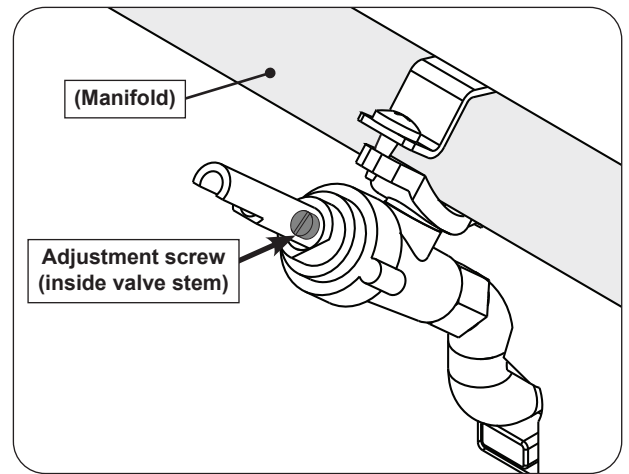


Fig. 35-1 Valve adjustment screw location

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

TROUBLESHOOTING

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

PROBLEM	POSSIBLE CAUSE	CORRECTION
No power to unit	<ol style="list-style-type: none"> 1. Power source not hooked to power supply 2. Light switch is off 3. Input power source failure 4. Power supply failure 	<ol style="list-style-type: none"> 1. Hook external power to unit. 2. Turn light switch on. 3. Check GFCI(RCD) / circuit breaker. 4. Contact dealer for replacement.
Ignition system failure	<ol style="list-style-type: none"> 1. Power source not hooked to power supply 2. Ignition wire disconnected 3. Low gas pressure 4. Blown fuse in power supply box 5. Igniter malfunction 6. Igniter switch malfunction on valve 7. Improper air shutter adjustment 	<ol style="list-style-type: none"> 1. Hook external power to unit. 2. Plug wires back into wire harness. 3. Have the gas co. check pressure at unit. 4. Replace the fuse. Reference the POWER SUPPLY FUSE REPLACEMENT section of your grill owner's manual. 5. Contact dealer for replacement. 6. Contact dealer for replacement. 7. Adjust air shutters.
Insufficient heat / low flame	<ol style="list-style-type: none"> 1. Burner ports partially blocked by debris 2. Using propane injector for natural gas 3. Low gas pressure/flame (propane) 4. Low gas pressure/flame (natural) 5. Improper air shutter adjustment 6. U.L.P.G. regulator hose stuck/damaged 	<ol style="list-style-type: none"> 1. Remove burners and clean out ports. 2. Check/change injector. 3. Shut off all valves, including propane cylinder, and follow lighting instructions exactly. (See important note* below.) 4. Have a qualified professional service technician check for proper gas supply, setup, and pressure. 5. Adjust air shutters. 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 burner cap and clean out ports. 2. Inspect burners and injectors for spider webs or other debris that may block flow. 3. Adjust air shutters.
Knob light(s) not operating	<ol style="list-style-type: none"> 1. Light switch off 2. Knob light(s) burned out 	<ol style="list-style-type: none"> 1. Turn light switch on. 2. 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.

*** 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 burner 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 front face of the unit. 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	_____	Model#: _____
Main:	_____	_____	Burn	_____	Serial#: _____
Other:	_____	_____	Gas Type:	<u>Nat. / U.L.P.G.</u>	Air _____
					Inspector: _____