



DOUBLE SEARING STATION

DIAMOND SERIES

32884-1(P)

INSTALLATION AND OPERATING INSTRUCTIONS



INSTALLER: Leave these instructions with consumer.

CONSUMER: Retain for future reference.

SAFETY WARNINGS & CODES

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

⚠ DANGER

IF YOU SMELL GAS:

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

⚠ WARNING

1. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
2. A propane cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

CODE AND SUPPLY REQUIREMENTS: This unit must be installed in accordance with local codes and ordinances, or, in the absence of local codes, with either the latest National Fuel Gas Code (ANSI Z223.1/NFPA 54), or Natural Gas and Propane Storage and Handling Installation Code (CSA-B149.1).

This appliance and its individual shutoff valves must be disconnected from the gas-supply piping system when testing the system at pressures in excess of 1/2 psig (3.5 kPa).

This appliance must be isolated from the gas-supply piping system by closing its individual manual shutoff valves during any pressure testing of the gas-supply system at pressures up to and including 1/2 psig (3.5 kPa).

⚠ WARNING

Improper installation, adjustment, alteration, service, or maintenance can cause injury or property damage. Refer to this manual. For assistance or additional information, consult a qualified professional installer, service agency, or the gas supplier.

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

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

Certified to: ANSI Z21.58-2007
CSA 1.6-2007



09-41



DOUBLE STATION DESSÉCHANTE SÉRIE DE DIAMANT 32884-1(P)

INSTALLATION ET CONSIGNES D'UTILISATION

INSTALLATEUR : Laissez ces instructions avec le consommateur.

CONSOMMATEUR : Maintenez pour la future référence.



AVERTISSEMENTS ET CODES DE SÛRETÉ

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

⚠ DANGER:

S'il y a une odeur de gaz:

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

⚠ AVERTISSEMENT:

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

CONDITIONS DE CODE ET D'APPROVISIONNEMENT: Ce grill doit être installé selon des codes et des ordonnances locaux, ou, en l'absence des codes locaux, avec l'un ou l'autre le plus défunt code national de gaz de carburant (norme ANSI Z223.1/NFPA 54), et stockage de gaz naturel et de propane et manipulation du code d'installation (CSA-B149.1).

Cet appareil et ses différents robinets d'isolement doivent être démontés du système sifflant d'offre de gaz en examinant le système aux pressions au-dessus du 1/2 psig (kPa 3.5).

Cet appareil doit être isolé dans le système sifflant d'offre de gaz par fermeture ses différents robinets d'isolement manuels pendant tous les essais sous pression du circuit

Certifié à la norme: ANSI Z21.58-2007
CSA 1.6-2007



AVERTISSEMENT

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

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

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

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CAUTION

Do not strike or scrape the ceramic portion of the burner(s) with hard tools, as the material may crack, chip, or break. Prevent any grease, water, or other foreign material from getting into the ceramic portion of the burner(s), especially when cold. Always wait for the burner(s) to heat up to a well-distributed red glow before placing food on the cooking grid. When a burner is hot, it will vaporize small amounts of grease that drip on it. Always cover the burner(s) when not in use. Keeping the ceramic portion of the burner(s) free of foreign substances will allow the gas to circulate and burn over the entire heating surface, allowing for powerful and even cooking over the life of the burner(s).

PRODUCT DATA TABLE

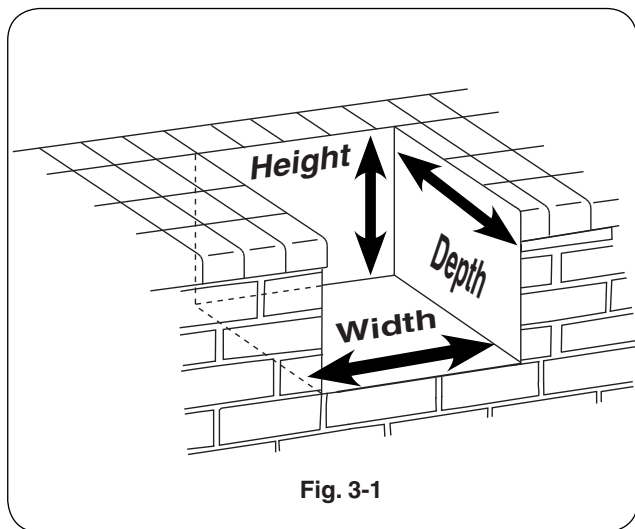


Fig. 3-1

Specification	Value
Counter opening height*	12"
Counter opening width*	19"
Counter opening depth*	18-³/₄"
Main burner	
BTU per burner	16,500
Natural-gas orifice	#49
Propane-gas orifice	#56

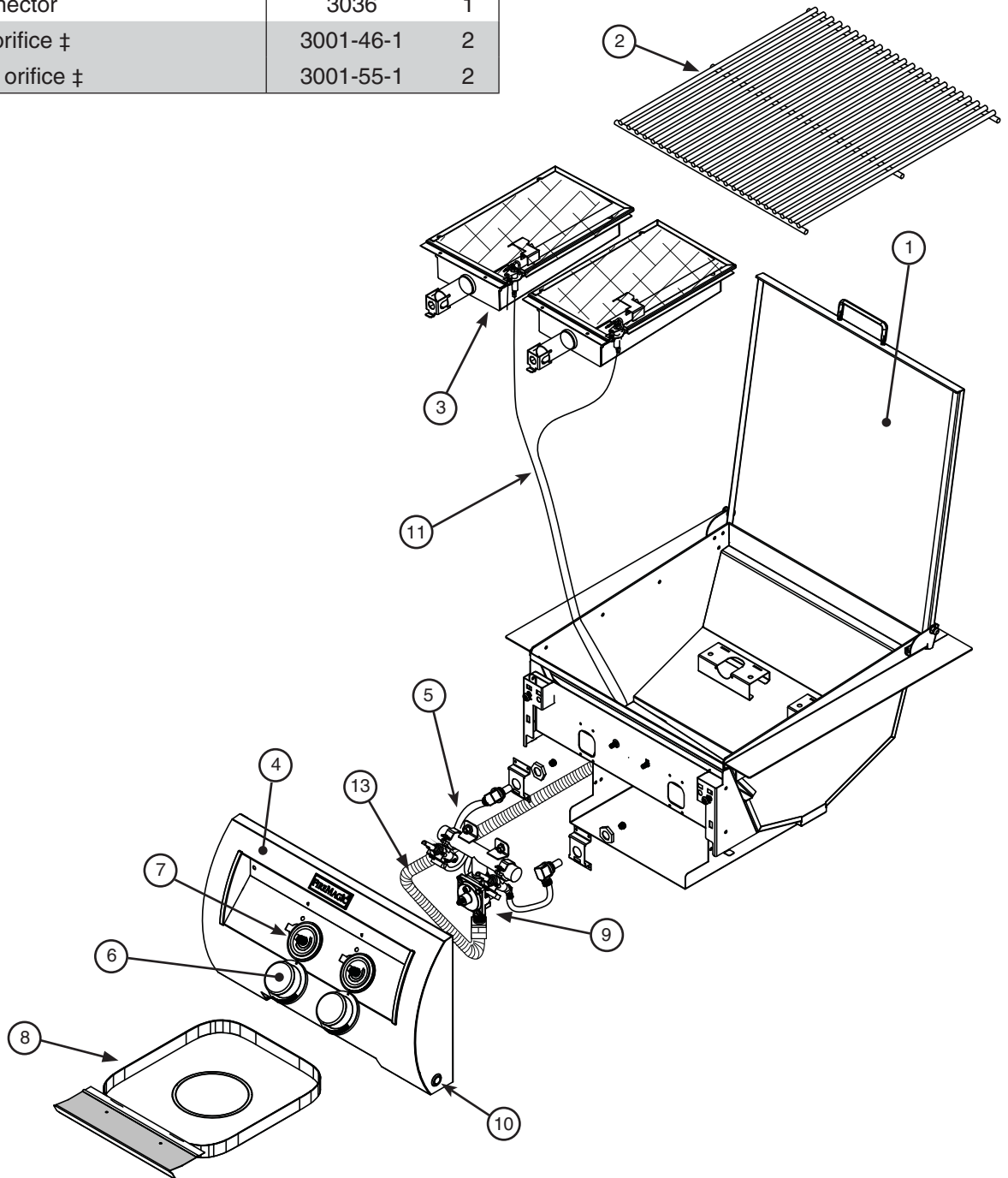
Table 1 - Product data table

***Note:** If using an insulating liner, consult liner instructions for counter cut-out dimensions.

PARTS LIST

Item	Description	Part No.	Qty.
1.	Cover	3288-07	1
2.	Stainless-steel grid	3554-S	1
3.	Burner assembly with ignitor	3051-2	2
4.	Stainless-steel control panel assembly	23288-09	1
5.	Valve manifold assembly	3288-22	1
6.	Control knob	24182-42	2
7.	Lighted bezel assembly	24182-44	2
8.	Drip tray assembly with match holder	3085	1
9.	Regulator	PR-4	1
10.	Light Switch	24182-46	1
11.	Infrared burner wire	3199-71	2
12.	Extension wire kit ‡	23278-12	1
13.	36" Flex connector	3036	1
14.	Natural gas orifice ‡	3001-46-1	2
or	Propane gas orifice ‡	3001-55-1	2

‡ Not shown



PLANNING FOR INSTALLATION OF THE SEARING STATION

WHERE TO INSTALL THE SEARING STATION

FOR OUTDOOR USE ONLY

WARNING: The unit must have a minimum of 18" right, left, and back clearance from unprotected combustible construction such as wood, plastic, or stucco with wood framing. If installing this unit in a combustible surround, the correct R.H. Peterson insulating liner must be used.

Do not install this unit under unprotected flammable surfaces. Do not install or use this appliance inside a building, garage, or any other covered or enclosed area. It must not be used in or on recreational vehicles or boats.

This is a built-in type unit designed to fit into open-front enclosures. The control panel of the unit is removable for gas hookup, servicing, and conversion. The control panel must remain removable after the unit is installed.

Installer Note: This unit should be installed so that it can be removed at a later date if factory service is required. Any protrusion into the searing station enclosure may prevent the unit from sliding into place (see GAS-SUPPLY PLUMBING REQUIREMENTS section).

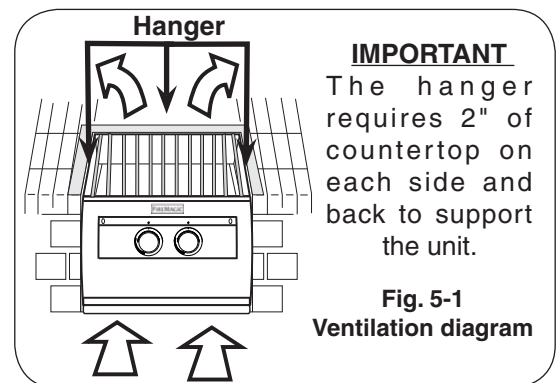
ENSURING PROPER COMBUSTION AIR AND COOLING AIRFLOW

You must maintain proper airflow for the Fire-Magic® Searing Station to perform as it was designed (Fig. 5-1). If airflow is blocked, overheating and poor combustion will result. Make sure not to block the 1" front air inlet along the bottom of the control panel or more than 75% of the support grid surface with pans or griddles.

Note: The 1" front air space allows access to the drip tray.

EXHAUST REMOVAL

If installed under a patio roof, the cooking grid area should be fully covered by a chimney and exhaust hood. An exhaust fan with a rating of up to 1,000 CFM (472 liters per second) may be necessary to efficiently remove smoke and other cooking by-products from the covered area. Installation in fully enclosed patio areas is not recommended.



INSTALLATION

GAS-SUPPLY PLUMBING REQUIREMENTS

Rigid 1/2" black steel pipe is required to conduct the gas supply into the masonry opening for connection to the unit. Apply pipe joint compound (resistant to all gasses) to all male pipe fittings and tighten all joints securely. Do not use pipe joint compound to connect flare fittings. The pipe should enter the enclosure either from the bottom or from any side at least 13" below the countertop.

Note: Any protrusion into the enclosure higher than 13" below countertop will obstruct the frame and prevent the unit from dropping into place.

Note: An external valve (with a removable key) in the gas line is recommended for safety.

GAS-SUPPLY AND MANIFOLD PRESSURES

For natural gas: Normal 7" water column, minimum 5", maximum 10-1/2".
For propane gas: Normal 11" water column, minimum 10", maximum 13".
A REGULATOR MUST BE PROVIDED AT THE GAS SOURCE FOR USE WITH PROPANE GAS.

CHECKING FUEL AND ORIFICES

The Fire Magic® Sealing Station is equipped with orifices for natural gas unless otherwise indicated. For propane gas, smaller orifices must be installed to avoid hazardous overheating. (Please refer to Table 1 for the correct orifice size.) Check the orifice size by following the instructions below. The drill size is stamped on the orifice. If the number is not visible, you may have to remove the orifice (as detailed below) to read the number stamped on the side of the orifice.

When converting the unit, follow the steps below:

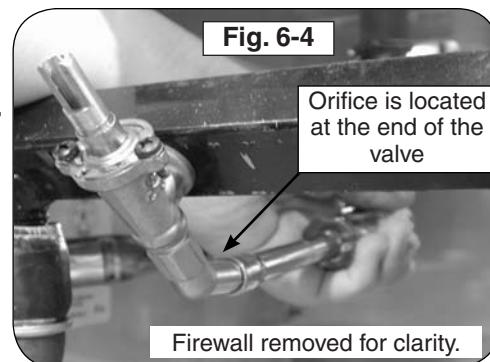
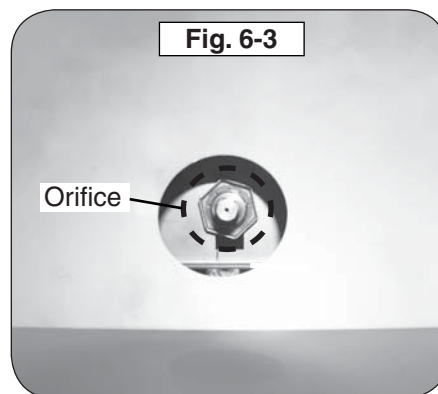
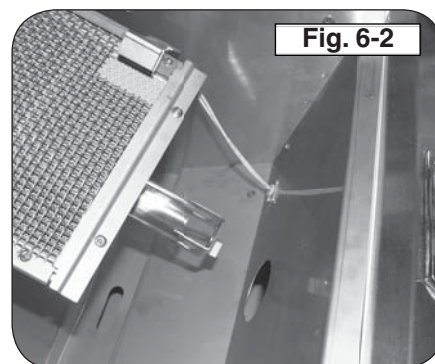
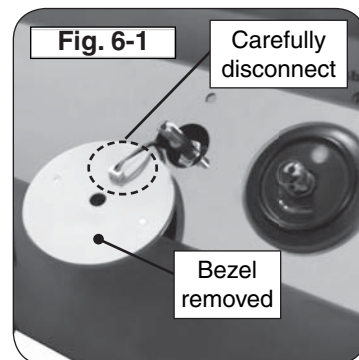
1. Remove the Sealing Station lid and lift off the cooking grid.
2. Pull off the control knobs. Slowly lift away the lighted bezels to clear the valve stems, and carefully disconnect the wires found on the back of the bezels (use your fingernail). See Fig. 6-1. Unscrew and remove the control panel screws and washers. Remove control panel.
3. Carefully lift the burner up, allowing the tabs to clear the slots in the rear burner rest. Slowly pull the gas-supply tube away from the orifice located inside the circular opening in the front firewall of the unit. (See Fig. 6-2 and Fig. 6-3.)

Note: The igniter wire length provides for the burner to be removed allowing access to the orifice. Should the burner need to be completely removed; the igniter must be unscrewed.

4. Using a 3/8" socket, remove the orifice from the orifice holder (see Fig. 6-4) and check the number stamped on the face.
5. If an orifice change is necessary, replace the orifice with the correct-sized one.
6. Replace the gas-supply tube over the orifice, aligning the burner into the rear burner rest. Re attach the electrode wire.
7. Repeat for the other burner.

Note: The regulator is located behind the control panel. For conversion; see the CONVERTING THE REGULATOR section before replacing the control panel.

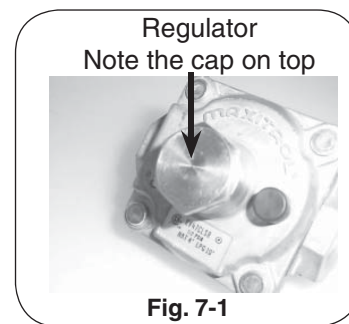
8. Replace the control panel. Reconnect the bezels and secure in place. Replace the control knobs, cooking grid and lid.



INSTALLATION (Cont.)

CONVERTING THE REGULATOR

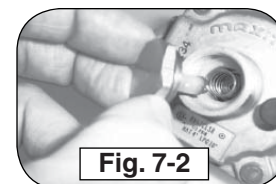
1. Unscrew and remove the cap from the regulator, extracting the converter (Fig. 7-1).
2. Remove the converter (the plastic stalk) by carefully pulling it away from the center of the cap (it will snap out of its seating); see Fig. 7-2.
3. Turn the converter around and replace it carefully into the center of the cap (it will snap into place). Check that you can read (at the bottom of the stalk) the gas type the unit is set to use (Fig. 7-3).
4. Replace the unit into the regulator and screw down until snug. Do not over-tighten.



CONNECTING THE GAS SUPPLY

1. Run the attached flex connector routed under the left side of the unit out of the enclosure and to the gas stub.

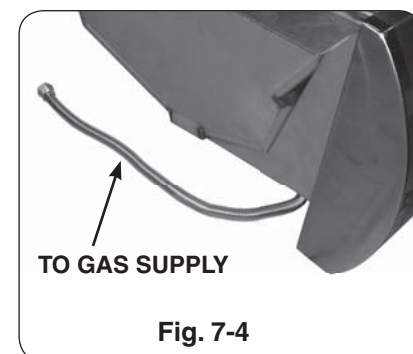
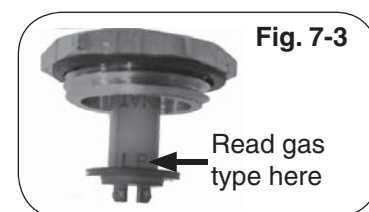
CAUTION: Use only a C.S.A.-listed stainless-steel flex connector. Do not use a rubber hose or plastic hose within the enclosure for the Searing Station; it will leak, resulting in an explosion and/or serious injury.



2. Be sure the gas supply is off. Connect the pipe adapter fitting supplied with the flex connector to the gas-supply stub. Use pipe joint compound that is resistant to all gasses on the pipe fitting. Tighten the fitting to the gas supply and connector flare nut securely.

Note: Pipe joint compound should not be used on flare fitting connections.

3. Connect the flex connector to the adapter on the gas supply. Be sure to tighten securely.
4. Carefully turn on the gas supply and leak test at all connections with a soapy water solution (equal parts liquid detergent and water). If bubbles appear, a leak is present. Turn off gas and tighten connections, turn on gas and repeat leak test. Repeat until no leaks are detected. **Never use a flame to test for leaks.**



POWER SUPPLY FOR IGNITION AND LIGHTED KNOBS

CAUTION: Improperly connected wires will cause damage to the unit and may result in property damage and/or personal injury.

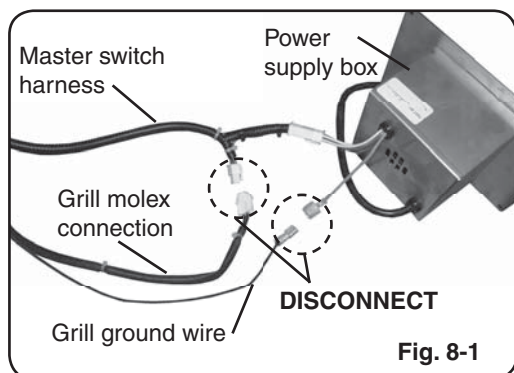
The unit comes with a 6' wire extension to retrieve power from a separately purchased Echelon grill. Echelon grills are equipped with power supply boxes, which can supply power to the searing station. Alternatively; an optional power supply box may be ordered and installed to individually power this unit.

INSTALLATION (Cont.)

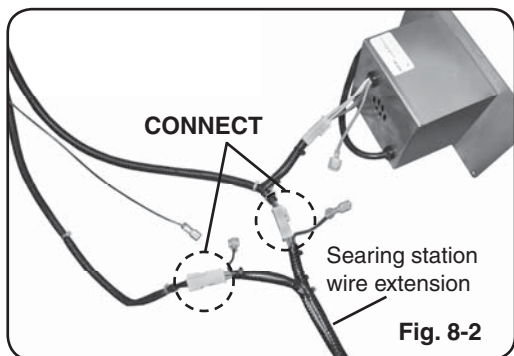
To install using the wire extension:

Locate the power supply box inside of the island enclosure. Disconnect the power cord.

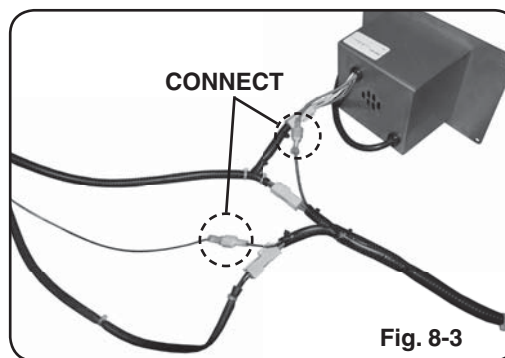
- a. Disconnect the grill (male) molex connection from the master switch harness. Disconnect the grill ground wire from the power supply box. (See Fig. 8-1)



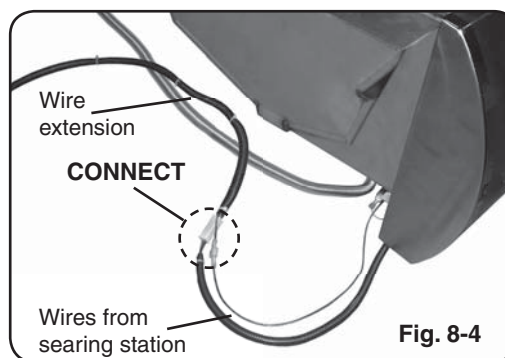
- b. Locate the side of the searing station wire extension that has two molex connections. Connect the extension (male) molex connection to the master switch (female) molex connection. Connect the extension (female) molex connection to the grill (male) molex connection. (See Fig. 8-2)



- c. Connect the 2 extension ground wires to the grill and power supply box ground wires AS SHOWN in Fig. 8-3.



- d. Connect the opposite end of the extension to the searing station, as shown in Fig. 8-4 (molex and ground wire connections).



- e. Reconnect the power cord.
- f. Slide the unit into the enclosure.

INSTALLATION (Cont.)

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. 9-1), 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. 9-2).

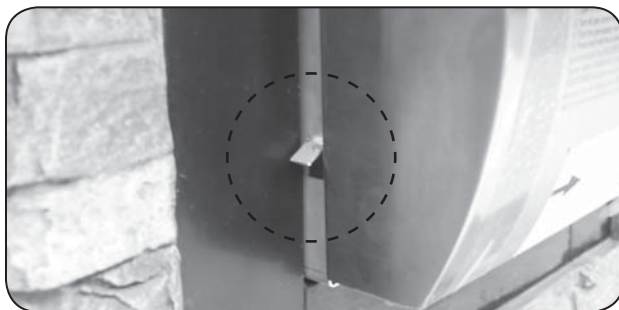


Fig. 9-1 Tab may interfere when sliding in unit

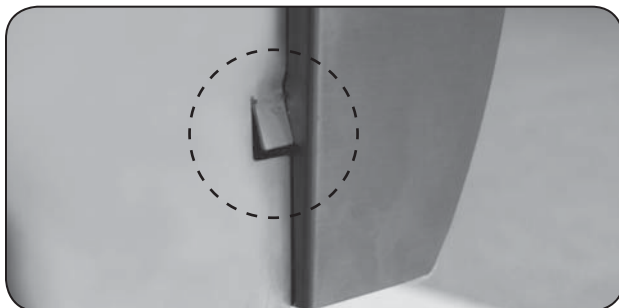
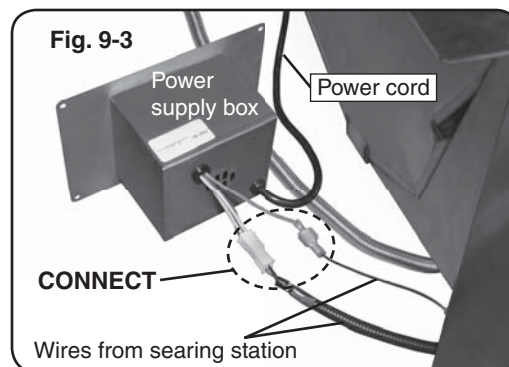


Fig. 9-2 Tab slightly bent in for clearance

To install using a power supply box:

- Install the power supply box at least 12 inches below the bottom of the double searing station.
- Fasten the power supply box to the inside of the enclosure, making sure the vent holes are not blocked.
- Connect the power supply box to the searing station, as shown in Fig. 9-3 (molex and ground wire connections).

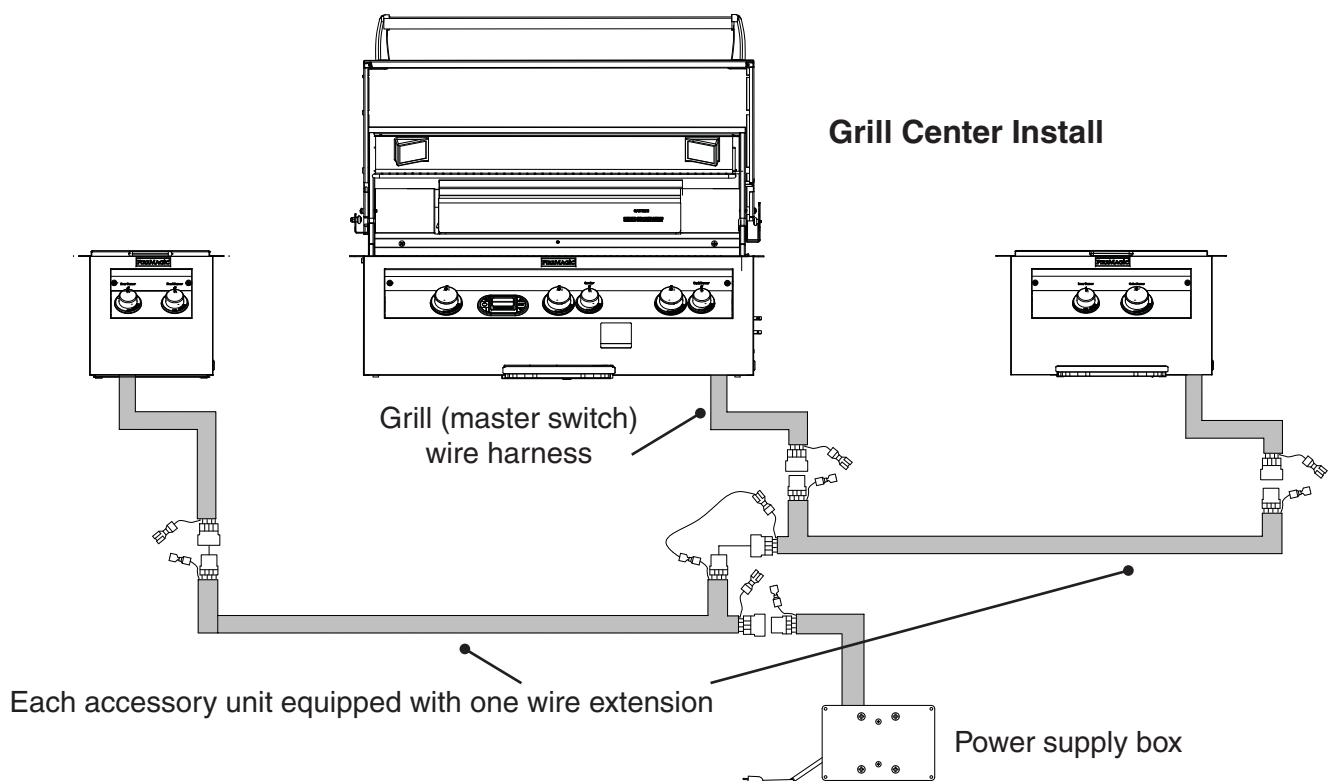
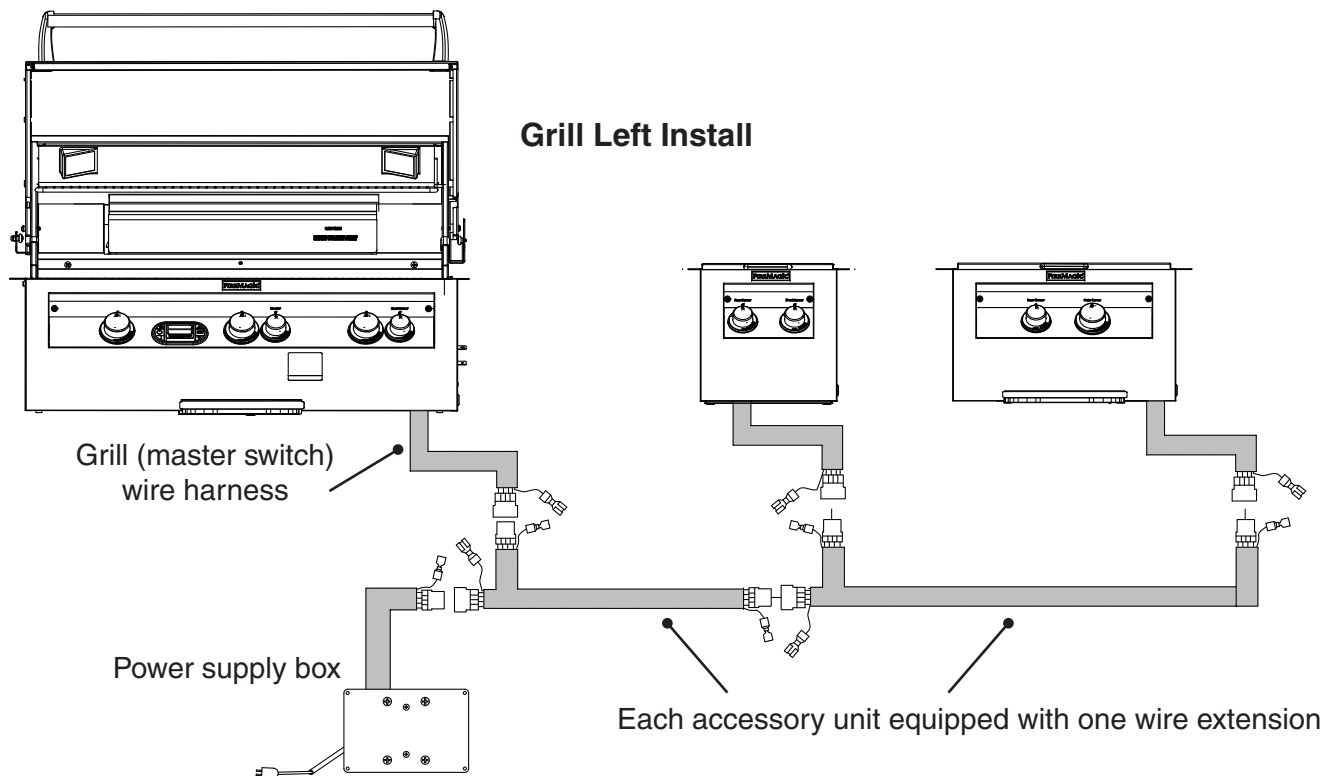


- Plug the power cord into a properly wired and inspected GFI receptacle (not included). Use a heavy duty grounded extension cord if necessary.
- Slide the unit into the enclosure.

INSTALLATION (Cont.)

POWER SUPPLY (MULTIPLE ACCESSORY UNITS)

The previous section covers in detail how to individually connect this accessory unit to an Echelon grill power supply box. If multiple accessory units are to be installed, the following diagrams will assist in their installation.



GENERAL INFORMATION

SAFETY TIPS IN USING THE SEARING STATION

Each time you use the Searing Station, ensure that:

1. The area around the unit is clear and free from flammable vapors, liquids, and other combustible materials.
2. There is no blockage of airflow around the burner(s).
3. When using propane gas, ensure that:
 - a. The special ventilation openings in the enclosure are kept free and clear of debris.
 - b. If connected to a propane cylinder, inspect the rubber hose attached to the regulator before each use.
 - c. Propane cylinder, regulator, and hose are installed in a location not subject to heating above 125°F (51° C).
4. Flame is burning evenly and steadily across the burner(s) (mostly blue with yellow tipping).

Important: Do not operate the Searing Station with the cover closed.

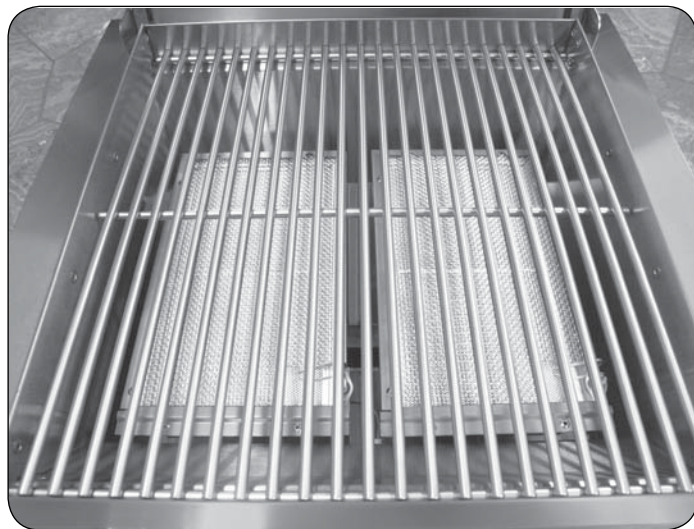
CARE AND CLEANING

For cleaning purposes; always leave your burner(s) on (after cooking) for an additional 5 minutes, to allow for a burnoff period. This is important to keep your burner(s) clean and operating properly.

As the burner is self cleaning (at full temperature); avoid the use of cleaner or abrasives.

CAUTION: Never use acid chemicals or abrasive pads to clean porcelain or aluminum surfaces.

FLAME PATTERN



SEARING STATION FLAME PATTERN

A layer of flame may just be visible above the ceramic grid of the searing station burner(s) especially around the edges. The flame will initially appear mostly blue with perhaps a few yellow flashes. Soon the red glow of the ceramic will be the primarily visible color of the burner top. Though there may be small areas of lesser or greater intensity, the overall red color will become fairly even after about three to five minutes.

UTILISATION SÛRE ET ENTRETIEN DES CYLINDRES DE GAZ DE PROPANE

IMPORTANT POUR VOTRE SÛRETÉ

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

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

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

CYLINDRE ET CONDITIONS ET

CARACTÉRISTIQUES DE CONNECTEUR

- Des cylindres et les valves de gaz de propane doivent être maintenus en bon état et doivent être remplacés s'il y a des dommages évidents au cylindre ou à la valve.
- Ce gril, une fois utilisé avec un cylindre, devrait être relié à un gallon de la norme 5 (20lb.) cylindre de gaz de propane équipé d'un OPD (remplissez au-dessus du niveau le dispositif d'empêchement). L'OPD a été exigé sur tous les cylindres vendus depuis octobre 1.1998 pour empêcher le remplissage excessif.
- Les dimensions de cylindre devraient être approximativement 12" (30.5cm) de diamètre et 18" (45.7cm) hauts. Des cylindres doivent être construits et marqués selon les caractéristiques pour des cylindres de gaz de propane du département des ETATS-UNIS du transport (D.O.T.) ou le niveau national du Canada, du CAN/CSA-B339, des cylindres, des sphères et des tubes pour le transport des marchandises dangereuses.
- Le cylindre doit inclure un collier pour protéger la valve de cylindre et le circuit d'alimentation de cylindre doit être assuré le retrait de vapeur.
- Le régulateur de pression et l'ensemble de tuyau utilisé doivent assortir les spécifications pour le type I par ANSI Z 21.58-2005/CGA 1.6-2005 (voir la fig. 12-1).

- La valve de cylindre de gaz de propane doit être équipée d'un dispositif d'accouplement de raccordement de cylindre, décrit comme type I dans la norme définie dans le e. de paragraphe ci-dessus. Ce dispositif est généralement décrit comme coupleur rapide de fil de point culminant.
- Si votre cylindre de gaz de propane vient avec une prise de la poussière, placez le bouchon anti-poussière sur la sortie de valve de cylindre toutes les fois que le cylindre n'est pas en service.

OPÉRATION DE COUPLEUR RAPIDE

Pour relier le régulateur/hose à l'ajustage de précision de valve de cylindre de gaz de propane: Serrez l'écrou de main sur le régulateur au-dessus de l'ajustage de précision de fil de point culminant sur la valve de cylindre. Tournez l'écrou de

main dans le sens des aiguilles d'une montre pour engager les fils et pour serrer jusqu'à ce que douillettement. L'utilisation des pinces ou de la clé ne devrait pas être nécessaire. Seulement le propane marqué par cylindres doit être employé.

Pour débrancher: Tournez l'écrou de main dans le sens contraire des aiguilles d'une montre jusqu'à isolé (fig. 12-1).

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

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

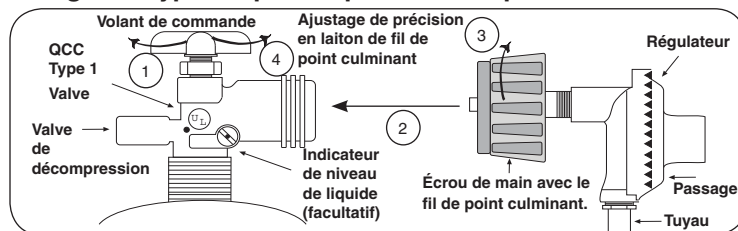
Inspectez soigneusement l'ensemble de tuyau chaque fois avant que le gaz soit allumé. Un tuyau criqué ou frangé devrait être remplacé immédiatement.

Si l'appareil est stocké à l'intérieur, le cylindre doit être disconnected et a enlevé. Des cylindres Disconnected doivent être stockés dehors, hors de la portée des enfants, avec les prises de valve filettées étroitement installées, et ne doivent pas être stockés dans un bâtiment, le garage, ou n'importe quel autre secteur inclus.

POUR VOTRE SÛRETÉ

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

Fig. 12-1 type coupleur rapide de fil de point culminant d'I



CONDITIONS DE CLÔTURE

POUR VOTRE SÛRETÉ, vous devez fournir les ouvertures suivantes ci-dessous pour le drainage, l'air de recharge, et la ventilation en travers de n'importe quelle zone de stockage exposée à la fuite possible des raccordements de gaz, du gril, ou du cylindre de propane:

Un côté de la clôture de cylindre de gaz a laissé complètement ouvert de extérieur OU en fournissant quatre (4) ouvertures de ventilation. Deux ouvertures doivent être au niveau de valve de cylindre (approximativement 16" (40.6 centimètres) au-dessus du plancher) et sur les murs opposés de la clôture. Deux ouvertures supplémentaires doivent être au niveau de plancher des côtés opposés de la clôture. Les ouvertures de niveau de plancher doivent commencer au plancher et se prolongeront pas plus haut que 5" (12.7 centimètre) au-dessus du plancher. Chaque ouverture doit avoir un minimum de 10 pouces carrés (64.5 cm²) du secteur libre. Pour réaliser la ventilation appropriée, vous pouvez forer une série de trous, omettez le coulis des joints de maçonnerie, ou remplacez une brique avec un écran de tissu de matériel. Si le plancher dans le coffret est augmenté et l'espace sous le coffret est ouvert d'extérieur, les ouvertures inférieures de ventilation peuvent être dans le plancher.

SAFE USE & MAINTENANCE OF PROPANE GAS CYLINDERS

IMPORTANT FOR YOUR SAFETY

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

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

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

CYLINDER/CONNECTOR REQUIREMENTS

- Propane-gas cylinders, valves, and hoses must be maintained in good condition and must be replaced if there is visible damage to either the cylinder or valve. If the hose is cut or shows excessive abrasion or wear, it must be replaced before using the gas appliance (see e.).
- This unit, when used with a cylinder, should be connected to a standard 5-gallon (20 lb.) propane-gas cylinder equipped with an OPD (Overfill Prevention Device). The OPD has been required on all cylinders sold since October 1, 1998, to prevent overfilling.
- Cylinder dimensions should be approximately 12" (30.5 cm) in diameter and 18" (45.7 cm) high. Cylinders must be constructed and marked in accordance with the *Specifications for Propane Gas Cylinders of the U.S. Department of Transportation (D.O.T.)* or the National Standard of Canada, *CAN/CSA-B339, Cylinders, Spheres, and Tubes for Transportation of Dangerous Goods*.
- The cylinder used must include a collar to protect the cylinder valve, and the cylinder supply system must be arranged for vapor withdrawal.
- The pressure regulator and hose assembly used must match the specification for Type I by *ANSI Z 21.58-2005/CGA 1.6-2005* (see Fig. 13-1).
- The propane-gas cylinder valve must be equipped with a cylinder connection coupling device, described as Type I in the standard defined in paragraph e. above. This device is commonly described as an Acme thread quick coupler.
- If the propane-gas cylinder comes with a dust plug, place the dust cap on the cylinder valve outlet whenever the cylinder is not in use.

QUICK COUPLER OPERATION

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

ENCLOSURE REQUIREMENTS

FOR YOUR SAFETY, you must provide the openings listed below for drainage, replacement air, and cross-ventilation of any storage area exposed to possible leakage from gas connections, the unit, or propane cylinders:

One side of the gas cylinder enclosure left completely open to the outside **OR** by providing four (4) ventilation openings. Two (2) openings are to be at the cylinder valve level (approx. 16" [40.6 cm] above the floor) and on opposite walls of the enclosure. Two (2) more openings must be at the floor level on opposite sides of the enclosure. The floor-level openings must start at the floor and shall extend no higher than 5" (12.7 cm) above the floor. Each opening must have a minimum of 10 sq. in. (64.5 cm²) of free area. To achieve the proper ventilation, you may drill a series of holes, omit the grout from masonry joints, or replace a brick with a hardware cloth screen. If the floor in the cabinet is raised and the space beneath the cabinet is open to the outside, the lower ventilation openings may be in the floor.

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

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

To disconnect: Turn the hand nut counterclockwise until detached (Fig. 13-1).

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

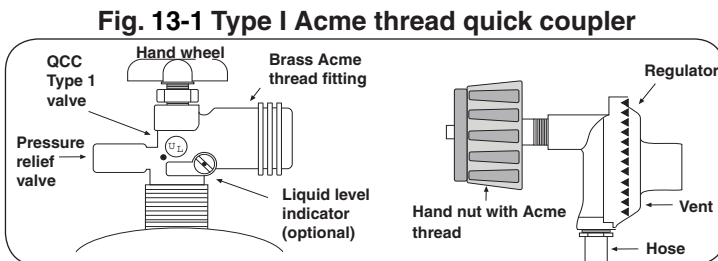
CAUTION: Always turn the propane cylinder main valve off after each use, and before moving the unit and cylinder or disconnecting the coupling. This valve must remain closed and the cylinder disconnected while the appliance is not in use, even though the gas flow is stopped by a safety feature when the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

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

If the appliance is stored indoors, the cylinder must be disconnected and removed. Disconnected cylinders must be stored outdoors, out of the reach of children, with threaded valve plugs tightly installed, and must not be stored in a building, garage, or any other enclosed area.

FOR YOUR SAFETY

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



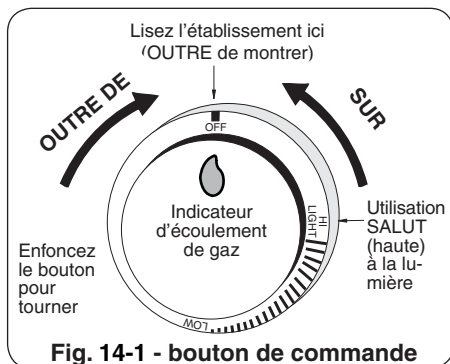
ALLUMAGE DES INSTRUCTIONS (D'ALLUMAGE)

Lisez toutes les instructions avant l'allumage, et suivez ces instructions chaque fois vous lumière le unité.

ÉCLAIRAGE ÉLECTRONIQUE

Note: Le unité doit être relié à la puissance 110VAC pour l'éclairage électronique.

1. Ouvrez les couvercles ou enlevez les couvertures des brûleurs pour être Lit.
2. Tournez tous les boutons de commande de gaz à leurs positions de repos.
3. Allumez le gaz à sa source.



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

4. Diminuez le bouton de commande désiré pendant 5 secondes, et tout en pressant le tour il dans le sens contraire des aiguilles d'une montre dans la position LÉGÈRE de HI. Une fois que le brûleur s'allume, libérez le bouton.

ATTENTION : Si un brûleur ne s'allume pas dans cinq (5) secondes d'allumer le bouton de commande, enfoncez le bouton et tournez-le à la position de repos. ATTENDEZ CINQ (5) MINUTES avant de répéter l'étape 4. Si vous sentez le gaz, suivez les instructions sur la couverture de ce manuel. Si les brûleurs ne s'allument toujours pas après que plusieurs tentatives, se rapportent aux instructions pour l'éclairage manuel.

5. Répétez l'étape 4 pour que chaque brûleur additionnel soit Lit.

EN EMPLOYANT UN RÉSERVOIR DE PROPANE PORTATIF

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

ÉCLAIRAGE MANUEL

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

1. Suivez les étapes 1 à 3 (à gauche).
2. Insérez un allumeur brûlant de butane de long-baril, une allumette brûlante de long-tige, ou une allumette brûlante tenue par un support de prolongation de fil par la grille à cuire s'ouvrant au dessus du brûleur (fig. 14-2).
3. Tout en tenant l'allumette ou la flamme plus légère au dessus du brûleur, diminuez le bouton de commande et tout en pressant le tour il dans le sens contraire des aiguilles d'une montre dans la position LÉGÈRE de HI. Enlevez l'allumeur ou assortissez quand le brûleur s'allume, et libérez le bouton de commande.
4. Si le brûleur ne s'allume pas, enfoncez immédiatement le bouton et tournez la valve à AU LOIN. ATTENDEZ CINQ (5) MINUTES avant de répéter les étapes 2 à 4 des instructions manuelles d'éclairage.

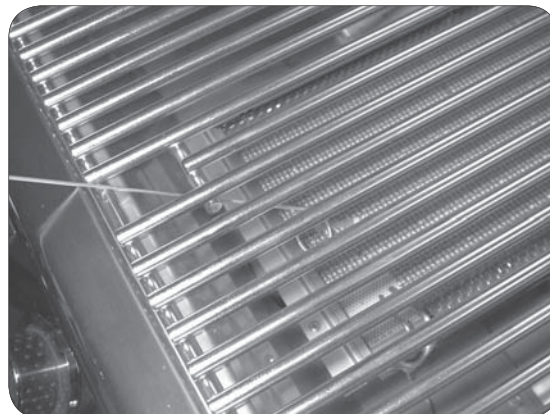


Fig. 14-2 - Éclairage manuel

ARRÊT DU UNITÉ

Pour couper le unité, diminuez chaque bouton de commande de valve et, et tout en pressant tour il dans le sens des aiguilles d'une montre à la position de repos.

Fermez toujours la valve de la fourniture de gaz après chaque utilisation du unité.

Pour votre convenance et sûreté ; quand le bouton de commande est dans la position de fonctionnement, l'indicateur d'écoulement de gaz changera de bleu en le rouge. (Le rouge indique l'écoulement de gaz.) Voir la Fig. 14-1.

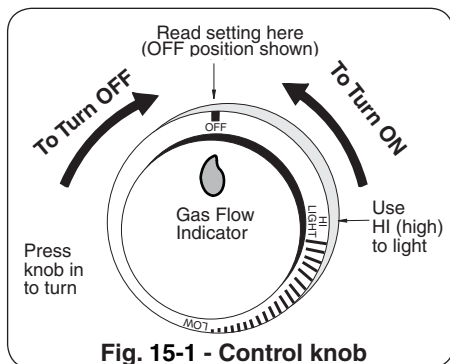
LIGHTING (IGNITION) INSTRUCTIONS

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

ELECTRONIC LIGHTING

Note: Unit must be connected to 110VAC 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.



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**, and while pressing turn it counterclockwise to the **HI LIGHT** position. Once the burner lights, release the knob.

CAUTION: If a burner does not light within five (5) *seconds* of turning on the control knob, depress the knob and turn it to the **OFF** position. **WAIT FIVE (5) MINUTES** before repeating step 4. If you smell gas, follow the instructions on the cover of this manual. If the burners still do not light after several attempts, refer to the instructions for manual lighting.

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

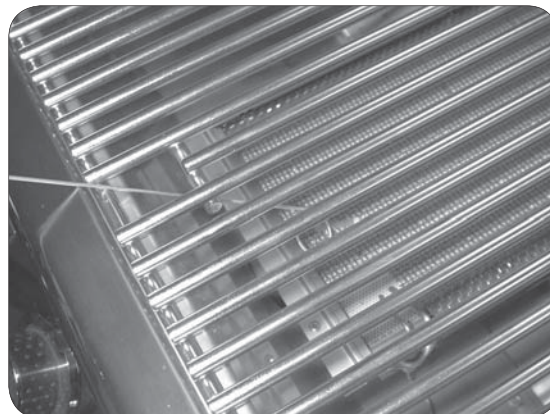
WHEN USING A PORTABLE PROPANE TANK

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

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 top of the burner (Fig. 15-2).
3. While holding the match or lighter flame at the top of 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, **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 in the on position, the gas flow indicator will change from blue to red. (Red indicates gas flow.) See Fig. 15-1.

WARRANTY

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

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

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

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

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

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

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

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

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

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

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

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