



Fire Magic[®]
The Ultimate Barbecue

**REGAL I DROP-IN
SERIES 34
OUTDOOR GAS BARBECUE**

**INSTALLATION AND OPERATING
INSTRUCTIONS**

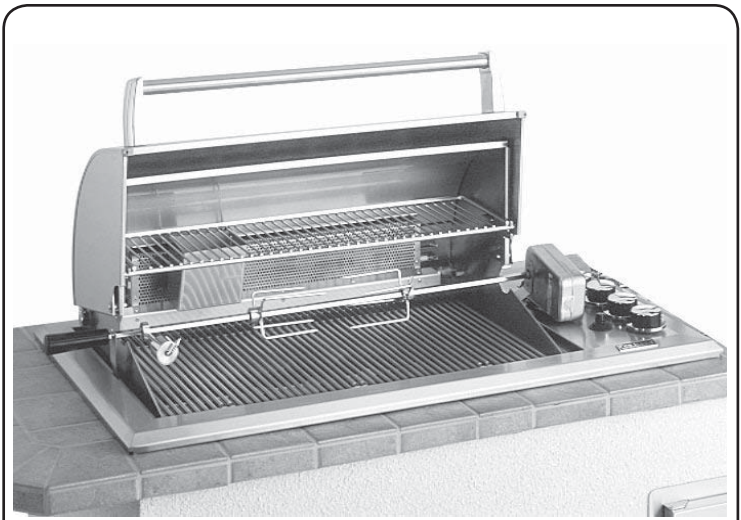


Photo shows unit with optional
backburner & oven.

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

Important: READ THESE INSTRUCTIONS CAREFULLY BEFORE STARTING INSTALLATION

SAFETY WARNINGS & CODES

▲ DANGER

IF YOU SMELL GAS:

1. Shut off the gas to the appliance.
2. Extinguish any open flame.
3. Open lid if equipped with an oven.
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 barbecue must be installed in accordance with local codes and ordinances or, in the absence of local codes, with either the current *National Fuel Gas Code (ANSI Z223.1/NFPA 54)*, *Natural Gas and Propane Installation Code (CSA B149)*, or *Propane Storage and Handling Code (CSA B149.2)*.

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 ½ 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 ½ 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.

Certified to ANSI: Z21.58

All electrical outlets in the vicinity of the barbecue 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.

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



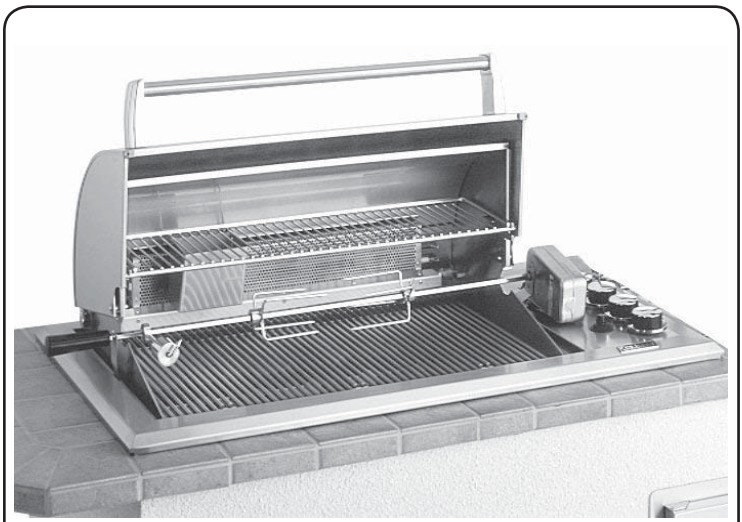
Fire Magic®
The Ultimate Barbecue

BARBECUE EXTÉRIEUR De GAZ De la SÉRIE 34 MAJESTUEUX De I DROP-IN

INSTALLATION ET CONSIGNES D'UTILISATION

INSTALLATEUR : Laissez ces instructions avec le consommateur.

CONSOMMATEUR : Maintenez pour la future référence.



La photo montre l'unité avec le backburner et le four facultatifs.

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

AVERTISSEMENTS ET CODES DE SÛRETÉ

⚠ DANGER

SI VOUS SENTEZ LE GAZ :

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

⚠ AVERTISSEMENT

1. Ne stockez pas ou n'employez pas l'essence, ou d'autres vapeurs et liquides inflammables, à proximité de ceci ou d'aucun autre appareil.
2. Un cylindre de propane non relié pour l'usage ne sera pas stocké à proximité de ceci ou d'aucun autre appareil.

⚠ AVERTISSEMENT

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

CONDITIONS DE CODE ET D'APPROVISIONNEMENT : Ce barbecue doit être installé selon des codes et des ordonnances locaux ou, en l'absence des codes locaux, avec le code national courant de gaz de carburant (norme ANSI Z223.1NFPA 54), gaz naturel et code d'installation de propane (CSA B149), ou stockage de propane et le code de manipulation (CSA B149.2).

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 ½ 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 d'alimentation de gaz aux pressions jusques et y compris le ½ psig (kPa 3.5).

Certifié à la norme ANSI : Z21.58

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

ATTENTION: Maintenez tous les cordes d'alimentation électrique et tuyaux d'approvisionnement en carburant partis de n'importe quelle surface de chauffage.

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

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PRODUCT DATA TABLE

Specification	Value	Table 1 - Product Data Table	
Counter Opening Height*	20 1/2" (52.1 cm)	Specification	Value
Counter Opening Width*	41 1/2" (105.4 cm)	Backburner	
Counter Opening Depth*	18" (45.7 cm)	BTU per burner	22,000 (6.4 kw)
Main Burner		Natural Gas Orifice	#42 (part# 3001-42)
BTU per burner pair	21,300 (6.2 kw)	Natural Air Shutter	5/8 -inch gap (.63 cm)
Natural Gas Orifice	#52 (part# 3001-52)	Propane Gas Orifice	#54 (part# 3001-54)
Propane Gas Orifice	#61 (part# 3001-61)	Propane Air Shutter	7/16 -inch gap (.49 cm)

Tools required for installation

- #2 medium size adjustable wrenches or pliers
- 3/8" (.95 cm) wrench or 3/8" (.95 cm) socket screwdriver
- Pipe joint compound resistant to all glasses

Note: 3/8" (.95 cm) socket if orifice change is required.

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

Avertissements généraux :

- Ce barbecue est pour utilisation à l'extérieur seulement. Si l'appareil est entreposé à l'intérieur, enlever les bouteilles et les laisser à l'extérieur.
- Ne pas ranger le gril immédiatement après l'avoir utilisé. Le laisser refroidir avant de le déplacer ou de la ranger. Le non respect de cette mesure de sécurité pourrait entraîner un incendie causant des dommages à la propriété, des blessures ou la mort.
- Ne pas utiliser cet appareil sous une surface combustible.
- Ne pas utiliser cet appareil sous un auvent. Le non respect de cette mesure de sécurité pourrait entraîner un incendie ou des blessures.
- Dégagement minimal entre les parois latérales et l'arrière de l'appareil et la construction combustible (45.7 cm à partir des parois latérales et 45.7cm à partir de l'arrière).
- Le régulateur de pression de gaz prévu avec cet appareil de cuisson à gaz pour l'extérieur doit être utilisé. Ce régulateur est réglé pour une pression de sortie de 5 pouces de colonne de l'eau pour le gaz naturel, et 10 pouces pour le propane.
- LE RÉGULATEUR INCLUS D'APPAREILS EST ÉVALUÉ POUR LE MAXIMUM DE 1/2 (LIVRES PAR POUCE CARRÉ). SI VOTRE OFFRE DE GAZ EST 1/2 PLUS GRAND QUE (LIVRES PAR POUCE CARRÉ), UN RÉGULATEUR ADDITIONNEL DOIT ÊTRE INSTALLÉ AVANT LE BARBECUE. VOIR LA SECTION DE CONDITIONS D'OFFRE DE GAZ POUR LA PRESSION APPROPRIÉE D'OFFRE DE GAZ.
- Ne couvrez jamais la surface entière de cuisine ou de gril de gauffreuses ou de casseroles. La surchauffe se produira et les brûleurs ne seront pas très performants quand la chaleur de combustion est emprisonnée au-dessous de la surface à cuire.
- Ne pulvérisez jamais l'eau sur une unité chaude de gaz, comme ceci peut endommager des composants de porcelaine ou de fer de fonte.

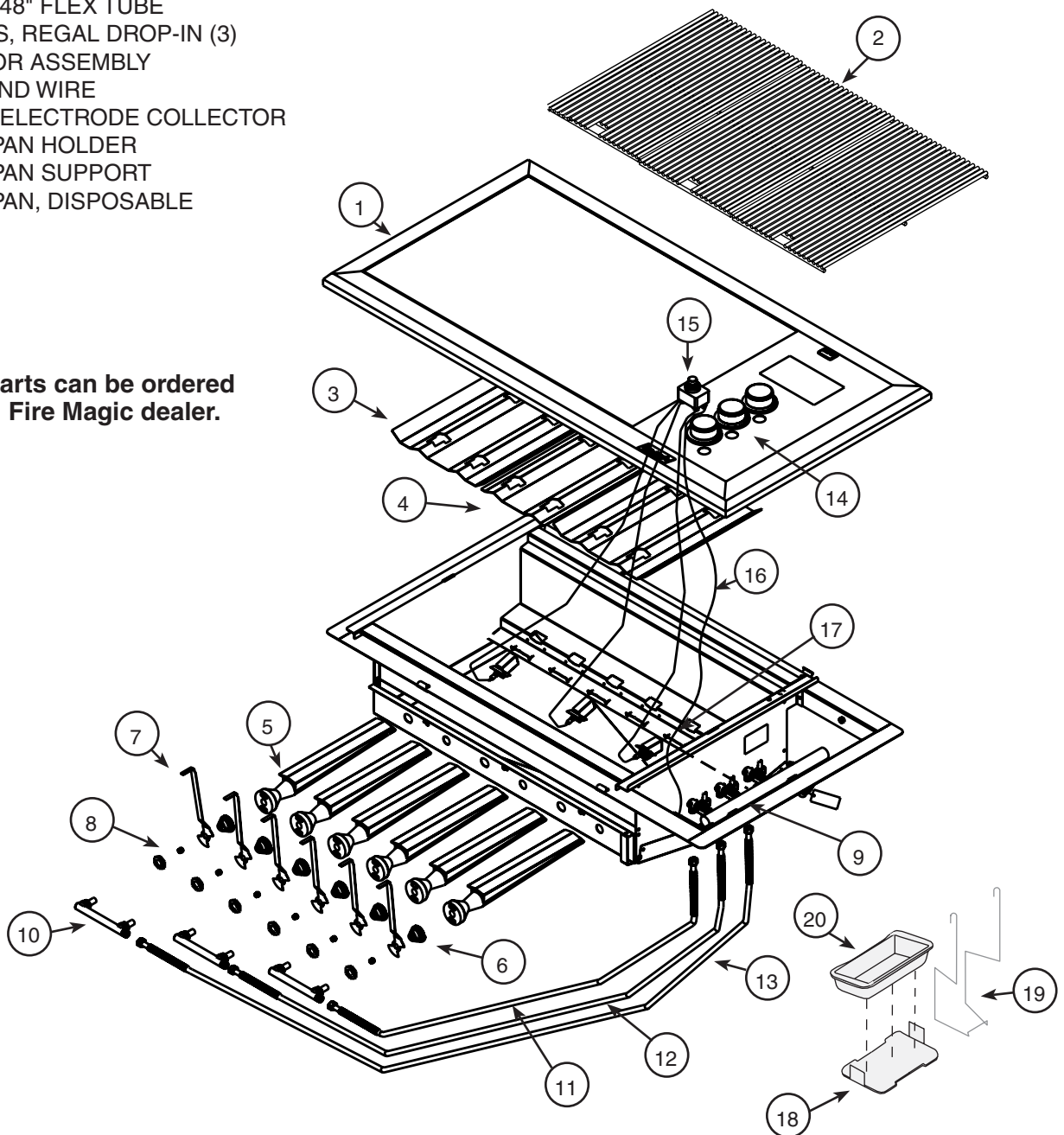
Avertissements de propane :

- Une fuite de GPL peut causer un incendie ou une explosion si enflammée entraînant des blessures corporelles graves ou la mort.
- Communiquez avec le fournisseur de GPL pour les réparations ou pour disposer de quiles bouteille ou du GPL non utilisé.

PARTS LIST

Item	Description
1.	TOP PANEL, REGAL I DRP-IN ,S.S
or	TOP PANEL, REGAL I DRP-IN, PORCELAIN
2.	18"X10" PORCELAINIZED CAST IRON GRIDS W / NON-STICK MATTE FINISH
or	18"X10" STAINLESS STEEL ROD GRID
3.	FLAVOR GRID 7"
4.	FLAVOR GRID 10" (2)
5.	BURNER SHORT 304 CST SS, L/PKG (3)
6.	SPRING, AIR SHUTTER (3)
7.	AIR SHUTTER, DROP-IN REGAL (3)
8.	ORIFICE, 11/32-32 NAT GAS (SEE PRODUCT DATA FILE)
or	ORIFICE, 11/32-32 PROPANE GAS (SEE PRODUCT DATA FILE)
9.	VALVE MANIFOLD W/VALVE & REGULATOR
10.	MANIFOLD BURNER, BRASS (3)
11.	ASSY, 15.5" FLEX TUBE
12.	ASSY, 34" FLEX TUBE
13.	ASSY, 48" FLEX TUBE
14.	KNOBS, REGAL DROP-IN (3)
15.	IGNITOR ASSEMBLY
16.	GROUND WIRE
17.	ASSY, ELECTRODE COLLECTOR
18.	DRIP PAN HOLDER
19.	DRIP PAN SUPPORT
20.	DRIP PAN, DISPOSABLE

Replacement parts can be ordered from your local Fire Magic dealer.



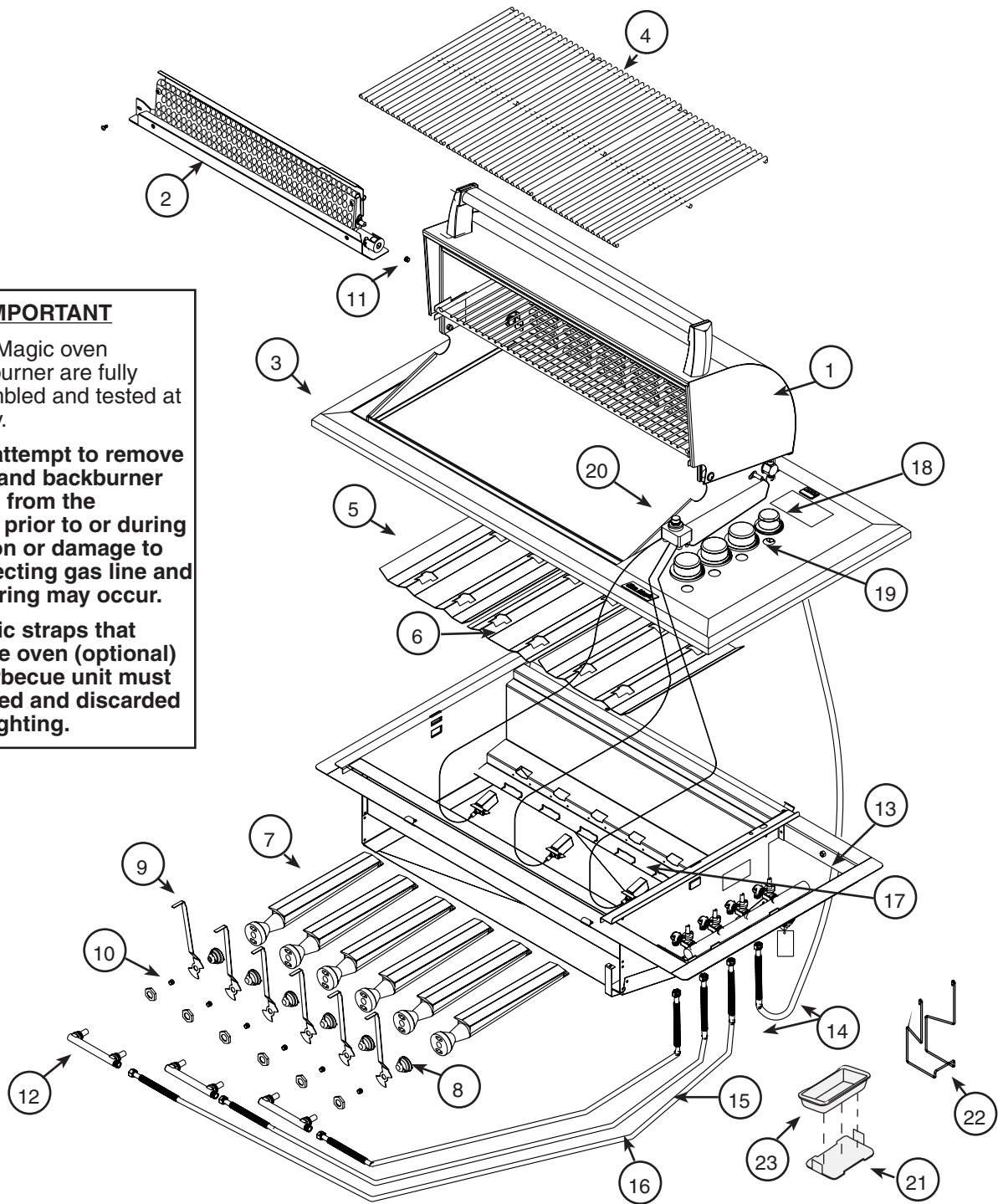
FIRE MAGIC REGAL I DROP-IN SERIES GAS BARBECUE (w/BACKBURNER) PARTS LIST

IMPORTANT

This Fire Magic oven and backburner are fully pre-assembled and tested at the factory.

DO NOT attempt to remove the oven and backburner (optional) from the barbecue prior to or during installation or damage to the connecting gas line and ignitor wiring may occur.

The plastic straps that secure the oven (optional) to the barbecue unit must be removed and discarded prior to lighting.



Item	Description
1.	ASSY, OVEN W/BB S.S. OR PORCELAIN
2.	BACKBURNER ASSEMBLY
3.	TOP PANEL, REGAL I DRP-IN ,S.S. or TOP PANEL, REGAL I DRP-IN, PORCELAIN
4.	18"x10" PORCELAINIZED CAST IRON GRIDS W / NON-STICK MATTE FINISH (3) or 18"x10" STAINLESS STEEL ROD GRID (3)
5.	FLAVOR GRID 7" (1)
6.	FLAVOR GRID 10" (2)
7.	BURNER SHORT 304 CST SS, L/PKG
8.	SPRING, AIR SHUTTER (3)
9.	AIR SHUTTER, DROP-IN REGAL (3)
10.	ORIFICE, 11/32-32 NAT GAS (SEE PRODUCT DATA FILE) or ORIFICE, 11/32-32 PROPANE GAS (SEE PRODUCT DATA FILE)

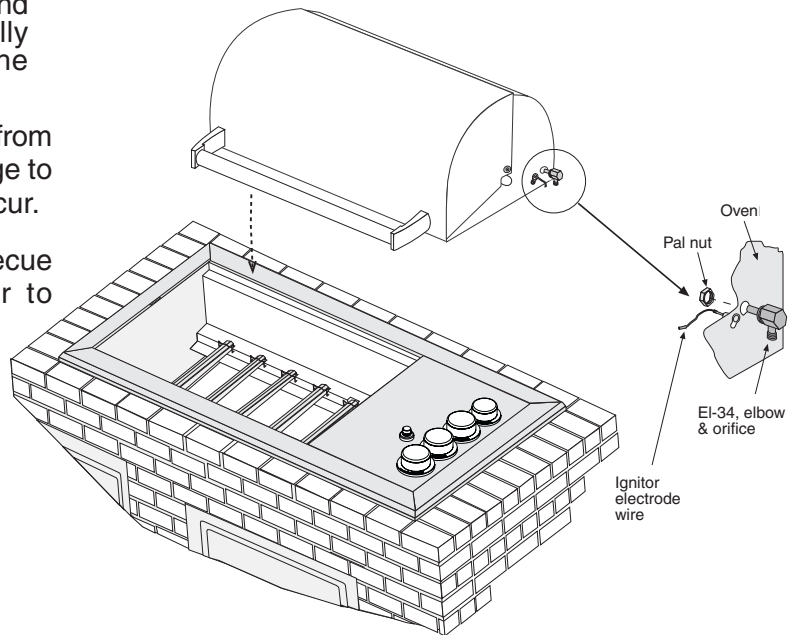
Item	Description
11.	ORIFICE, BACKBURNER, #42 NAT GAS or ORIFICE, BACKBURNER, #54 PROPANE
12.	MANIFOLD BURNER, BRASS (3)
13.	VALVE MANIFOLD W/VALVE & REGULATOR or TOP PANEL, REGAL I DRP-IN, PORCELAIN
14.	ASSY, 48" FLEX TUBE
15.	ASSY, 34" FLEX TUBE
16.	ASSY, 15.5" FLEX TUBE
17.	ASSY, ELECTRODE COLLECTOR
18.	KNOB, BACKBURNER, REGAL DROP-IN (1)
19.	KNOBS, REGAL DROP-IN (3)
20.	IGNITOR GENERATOR
21.	DRIP PAN HOLDER
22.	DRIP PAN SUPPORT
23.	DRIP PAN, DISPOSABLE

FIRE MAGIC REGAL I DROP-IN BACKBURNER & OVEN PARTS LIST (WHERE FITTED)

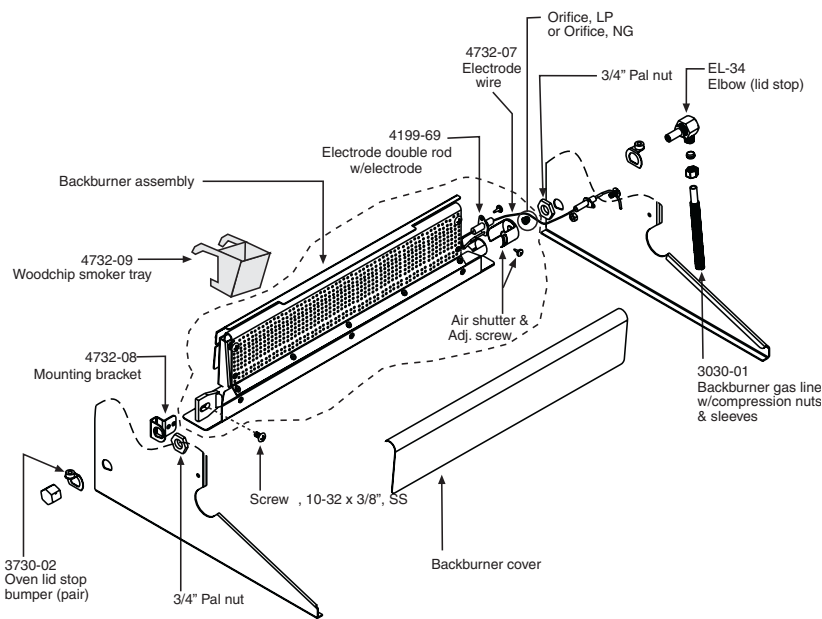
Important: Your Fire Magic barbecue, oven and backburner (where fitted) are fully pre-assembled and tested at the factory.

Do not attempt to remove the oven and backburner from the barbecue prior to or during installation. Damage to the connecting gas line and ignitor wiring may occur.

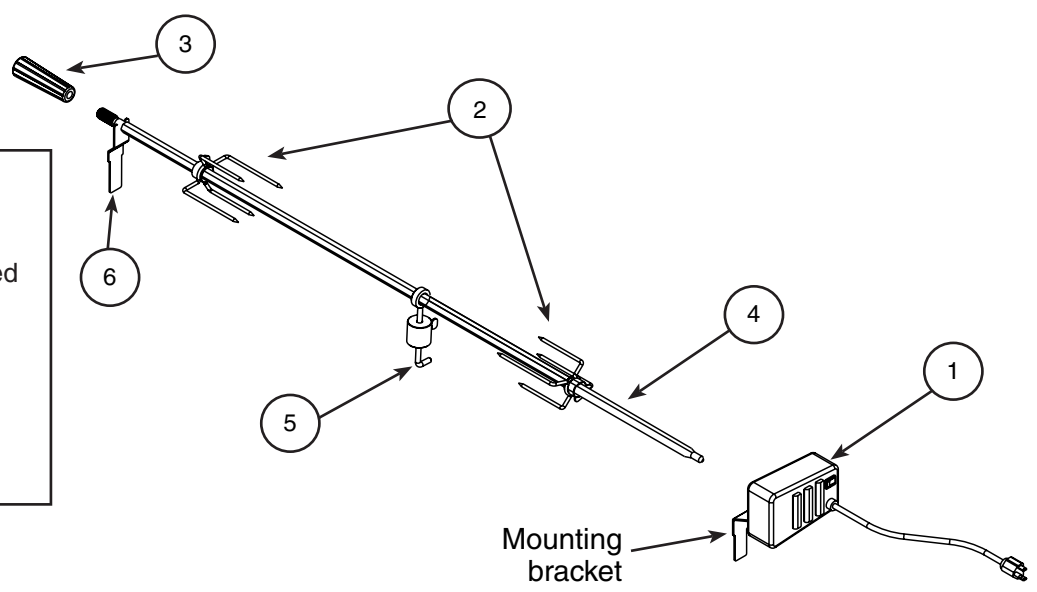
The plastic straps that secure the oven to the barbecue unit should be removed and discarded prior to lighting.



PARTS INCLUDED WITH THE BACKBURNER ASSEMBLY ARE INSIDE THE BROKEN LINE EXPLODED VIEW OF BACKBURNER ASSEMBLY



Item No.	Description
1.	Rotisserie motor with mounting bracket attached
2.	Spit prongs
3.	Handle
4.	Spit rod 5/8" hex
5.	Counterbalance
6.	Spit bracket



WHERE TO INSTALL YOUR GAS BARBECUE

Fire Magic barbecues are designed for outdoor use only.

WARNING

Built-in models must be installed in masonry or other type of fireproof enclosure, unless an insulating liner is purchased from the manufacturer. The unit alone is not insulated, and therefore must be installed with 18" (45.7 cm) of side, front, and back clearance from unprotected combustible materials, such as wood, plastic, or stucco with wood framing.

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

In order to install the unit within combustible materials you must purchase and utilize the Regal drop-in insulation liner kit. See instructions received with your liner for directions on how to install.

This is a drop-in type unit designed to fit into countertop enclosures. The top panel of the unit is removable for gas hookup, servicing and burner adjustment.

Note: This unit should be installed so that it can be removed at a later date if factory service is required. Any protrusion into the barbecue enclosure may obstruct the frame and prevent the unit from dropping into place (see GAS SUPPLY PLUMBING REQUIREMENTS).

INSURING PROPER COMBUSTION AIR AND VENTILATION

You must maintain proper air flow for your Fire Magic barbecue to perform as it was designed (as shown, below, in Fig. 8-1). If airflow is blocked in any way, overheating and poor combustion will result. Make sure not to block the air inlet around the inside edges of the top panel.

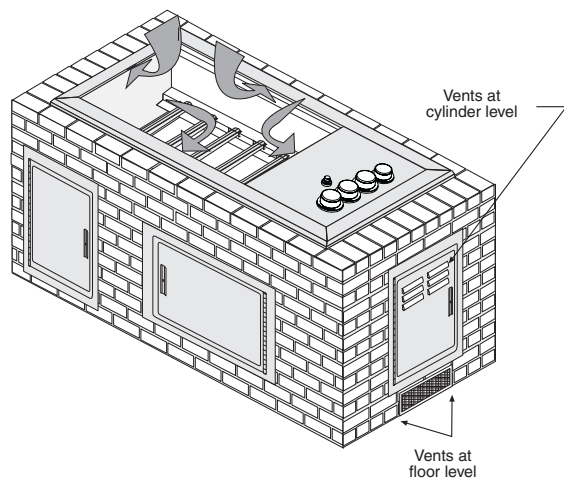


Fig. 8-1 - Ventilation Diagram

EXHAUST REMOVAL

If installed under a patio roof, the grill area should be fully covered by a chimney and exhaust hood. An exhaust fan with a rating of up to 1000 CFM (472 liters per second) or more may be necessary to efficiently remove smoke and other cooking by-products from the covered area. Installation in fully-enclosed patio areas is not recommended.

ELECTRICAL OUTLETS

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

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

GAS SUPPLY PLUMBING REQUIREMENTS

When natural gas is to be used, rigid 1/2" (1.3 cm) or 3/4" (.75 cm) black steel pipe, or local code approved pipe for temperatures up to 800°F (427°C), is required to conduct the gas supply into the enclosure opening for connection to the unit.

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

Apply only joint compounds that are resistant to all gasses on all male pipe fittings. Make sure to tighten every joint securely. Do not use pipe joint compound to connect flare fittings. The gas supply pipe should enter from the floor, or from the back or side wall in the right rear corner of the barbecue enclosure, behind the valve control zone. This pipe should terminate with a 1/2" (1.3 cm) male pipe thread, situated within 12" (30.5 cm) of the countertop and no more than 6" (15.24 cm) from the back and side walls.

GAS SUPPLY AND MANIFOLD PRESSURES:

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

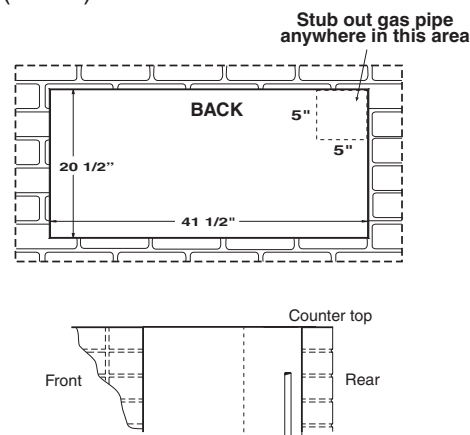


Fig. 8-2 - Gas stub diagram

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

- 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.
- This barbecue, when used with a cylinder, should be connected to a standard 5 gallon (20lb.) propane gas cylinder equipped with an OPD (Overfill Prevention Device). The OPD has been required on all cylinders sold since October 1, 1998 to prevent overfilling.
- Cylinder dimensions should be approximately 12" (30.5cm) in diameter and 18" (45.7cm) 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 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 (Fig. 9-1) supplied with this outdoor cooking gas appliance must be used. Original and replacement pressure regulator and hose assemblies must be those specified by the Robert H. Peterson Co. for connection with a cylinder connecting device identified as Type I by the ANSI Z 21.58 and CGA 1.6-M95-1995 with Addenda ANSI Z 21.58a -1998 and CGA 1.6a - M98.
- 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.

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

To disconnect: Turn the hand nut counter-clockwise until detached (Fig. 9-1).

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

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

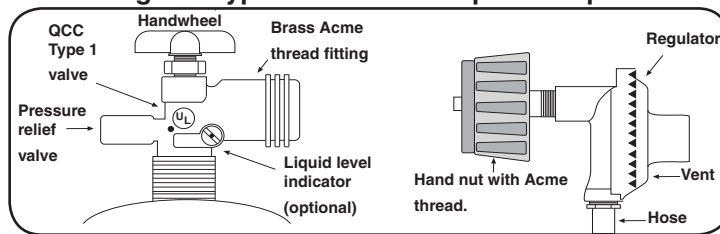
Carefully inspect the hose assembly each time before the gas is turned on. A cracked or frayed hose should be replaced immediately.

If the appliance is stored indoors, the cylinder must be disconnected and removed. **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

- 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.

Fig. 9-1 Type I Acme thread quick coupler



PROPANE CYLINDER ENCLOSURES

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

One side of the gas cylinder enclosure left completely open to the outside **OR** by providing four (4) ventilation openings. Two openings are to be at the cylinder valve level (approx. 16" (40.6 cm) above the floor) and on opposite walls of the enclosure. Two more openings must be at the floor level on opposite sides of the enclosure. The floor level openings must start at the floor and shall extend no higher than 5" (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.

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 barbecue, 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 (fig. 10-1) fourni avec cet appareil à cuire extérieur de gaz doivent être utilisés. Les régulateurs d'original et de pression de remplacement et les ensembles de tuyau doivent être ceux indiqués par le Robert H. Peterson Cie. pour le raccordement avec un dispositif se reliant de cylindre identifié comme type I par la norme ANSI Z 21.58 et CGA 1.6-M95-1995 avec la norme ANSI Z 21.58a -1998 d'addenda et CGA 1.6a - M98.
- 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. 10-1).

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

ATTENTION: Tournez toujours la valve principale de cylindre de propane au loin après chaque utilisation, et avant de déplacer le barbecue 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.

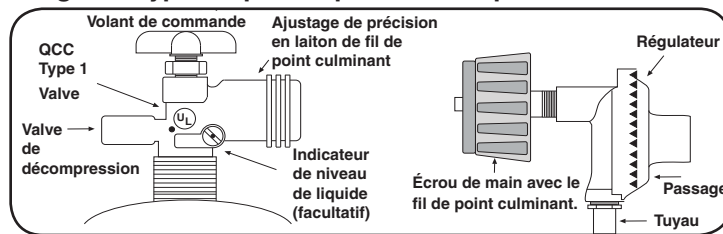
Inspectez soigneusement l'ensemble de tuyau chaque fois avant que le gaz soit allumé. Un tuyau criqué ou frangé devrait être remplacé immédiatement.

Si l'appareil est stocké à l'intérieur, le cylindre doit être débranché et enlevé. Des cylindres doivent être stockés hors des portes, hors de l'extension des enfants, et ne doivent pas être stockés dans un bâtiment, le garage, ou n'importe quel autre secteur inclus.

POUR VOTRE SÛRETÉ

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

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



CLÔTURES DE CYLINDRE DE PROPANE

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 barbecue, 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.

INSTALLING YOUR FIRE MAGIC REGAL I DROP-IN SERIES BARBECUE

1. POSITION THE BURNERS FOR OPERATION

- After checking orifice drill size, install the air shutter spring and the air shutter over the orifice holder fitting in the order and position shown in Fig. 11-1.
- Carefully place the burner(s) back in position, resting on the back flange of the inner liner so that the brass orifice and orifice holder fittings project well into the burners.
- Replace all the burner hold down clips.

2. CONNECT THE GAS SUPPLY TO YOUR REGAL I DROP-IN SERIES BARBECUE

The barbecue may be connected to the gas supply line using a flexible rubber hose of proper rating. **However, it must not be connected directly to the valve manifold or damage to the hose will result from overheating.**

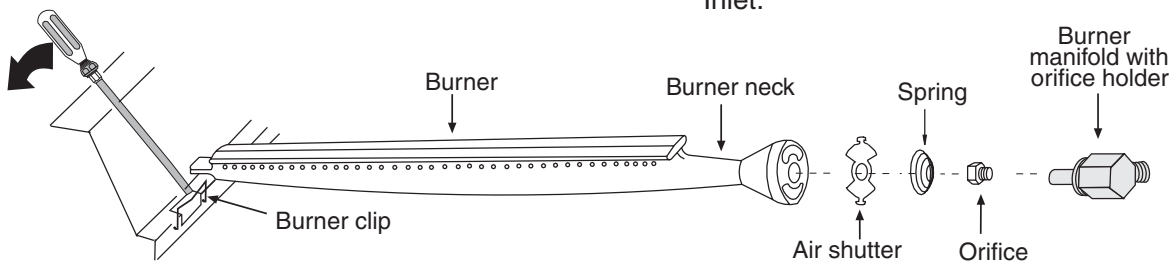


Fig. 11-1 - Burner orifice diagram

This will cause a rupture or leak, resulting in an explosion or serious injury.

A stainless steel flexible connector (**minimum 18" (45.7 cm) must be used** between the valve manifold and the rubber hose.

- Make sure that your gas supply is turned **OFF**. Then connect the 1/2" (1.27 cm) pipe adapter fitting supplied with the stainless steel flex connector to the gas supply stub. Use pipe joint compound that is resistant to all gasses on the male pipe fitting and tighten securely. Do not use pipe joint compound to connect the flare fitting to the supply stub adapter.
- If you have not already done so, lower your barbecue into place, making sure not to pinch or kink the gas connector.
- Bring the flex connector up to the valve manifold Inlet.

- Connect the flex connector to the flare fitting adapter on the manifold inlet. Support the manifold inlet fitting with a wrench to avoid applying excessive torque to the manifold assembly while tightening this connection securely. Do not use pipe compound on the flare fitting.
- Make sure the barbecue burner valves are in the **OFF** position. Turn the gas supply on. Then carefully check all gas connections for leaks with a brush and soapy water before lighting. **NEVER USE A MATCH OR OPEN FLAME TO TEST FOR LEAKS.**
- Refer to the AIR SHUTTER ADJUSTMENT instructions and LIGHTING INSTRUCTIONS of this manual before replacing the top panel and knobs.
- Make sure the drip pan (provided with three disposable liners) is in place before replacing the top panel. In order to change or empty the drip pan, you may access it when the top panel is off, or you may create a small access door on the right side of your barbecue enclosure.

Note: Disposable liners (mini-loaf pans) are available at many stores. For your convenience, the drip pan holder is designed so an empty 14 to 18 ounce (.41 lt to .53 lt) tin can may be substituted for the drip pan and drip pan support.

- Screw the two 1 1/4" (2.8 cm) stabilizer screws (packed with the instructions) into the threaded inserts in the right rear corner of the frame assembly. This will secure your barbecue in place.
- Replace the top panel. Be sure to reattach the ignitor wires. The top panel may be adjusted left to right for bezel alignment with gas valve knobs.
- Replace the burner control knobs.

3. INSTALL THE FLAVOR GRIDS

Place the flavor grids directly on the burner making sure the legs of the flavor grids rests directly on the burner (Fig. 11-2). Center the grids over the burners with the open side up. This enables heat from the burners to be evenly distributed throughout the cooking area. Flavor grids heat and cool quickly, making your Fire Magic barbecue very responsive to the changes you specify in grill temperature. The flavor grids are made of a high grade type 304 temperature resistant stainless steel that is rust proof and may be cleaned with standard oven cleaners.

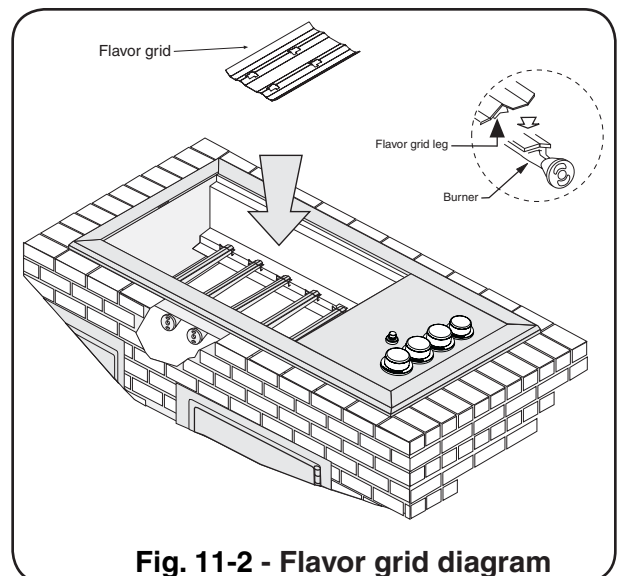


Fig. 11-2 - Flavor grid diagram

CHECKING AND CONVERTING GAS TYPE

This barbecue comes from the factory configured for one type of gas as marked on the label behind the barbecue face plate.

Converting this barbecue to burn a different type of gas requires a conversion kit from the factory. The professional installer that converts this barbecue to burn a different gas must perform the following functions:

1. Change replaceable, brass gas orifices (included at original shipping) on each burner to match the new gas type (see PRODUCT DATA TABLE, Table 1).
2. Switch the convertible gas regulator (included at original shipping) to match the new gas type (see below).
3. Plumb the unit to the new gas supply.
4. Apply a new label behind the faceplate, indicating the new gas the barbecue will burn (included with conversion kit).

WARNING

HAZARDOUS OVERHEATING WILL OCCUR IF A NATURAL GAS ORIFICE IS USED WITH PROPANE GAS. IF YOU ARE NOT SURE THE CORRECT ORIFICES ARE INSTALLED, OR IF AN ORIFICE CHANGE IS NECESSARY, REFER TO THE FOLLOWING INSTRUCTIONS.

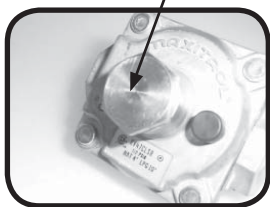
CAUTION: Make sure the barbecue is at a safe temperature and isolated from gas and electrical supplies before beginning the tasks outlined below.

Note: The cooler the barbecue, the greater the tolerances between the stainless steel parts, and therefore, the easier to disassemble and reassemble parts of the barbecue.

For your safety, exercise caution, and make sure you have adequate hand protection, such as gloves, when handling removable sheet metal parts of the barbecue.

CHECKING AND CONVERTING THE REGULATOR

Barbecue regulator:
note the cap on top

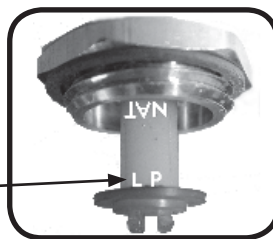


Note: Each end of the plastic converter is engraved with either the letters NAT or L.P. (propane) for the respective gases. When the converter is in the cap and the cap is held uppermost, the letters seen indicate the gas that the regulator is set up for.

To convert the regulator from one gas to another follow steps 1-4.



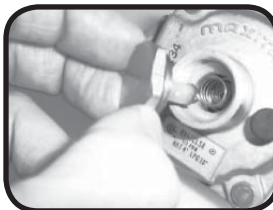
STEP 1:
Unscrew and remove the cap from the regulator, extracting the converter.



STEP 3:
Turn the converter around and replace carefully into the center of the cap (it will snap into place). Check that you can read the type of gas the unit is set for.



STEP 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).



STEP 4:
Replace the unit into the regulator and screw down until snug.

WARNING

THIS APPLIANCE REGULATOR IS RATED FOR 1/2 PSI MAXIMUM. IF YOUR GAS SUPPLY IS GREATER THAN 1/2 PSI, AN ADDITIONAL REGULATOR MUST BE INSTALLED BEFORE THE BARBECUE. SEE GAS SUPPLY REQUIREMENTS SECTION FOR PROPER GAS SUPPLY PRESSURE.

CHECKING/CONVERTING THE BURNER ORIFICES

CHECK FUEL ORIFICES FOR PROPER SIZE

- a. Your Regal I barbecue is equipped with fuel orifices for natural gas, unless otherwise indicated. To use with propane gas, you must install smaller orifices to avoid hazardous overheating. Refer to the Product Data Table 1 for the proper orifice size needed.
- b. Remove the cooking grids and flavor grids from your barbecue.
- c. If the gas supply has been connected, make sure the burner valves are in the **OFF** position. Then carefully pull the valve knobs from their stems.

Note: Carefully, but firmly, lift the top panel away from the frame. The spark generator for the ignition system is attached to the top panel. The ignitor need not be detached, but the wires must be unplugged from the generator before the panel is removed.

- d. Using a flat blade screwdriver, pry the burner retaining clip from rear wall of the barbecue frame (see Fig.10-1). Remove the burner by; A) Pulling it to the front of the barbecue; B) Lift the far end out of the notch; C) Pull the burner away from the manifold, taking care not to lose the air shutter and spring, which may become detached when the burner is removed.
- e. Using 3/8" (.95 cm) socket, remove the orifice from the orifice holder on the burner manifold and check the number stamped on the face. Repeat for each burner as necessary.

Note: If you have the optional backburner, check the backburner orifice for size.

Note: The air shutter must be re-adjusted after removing the burner to assure proper combustion (see section below).

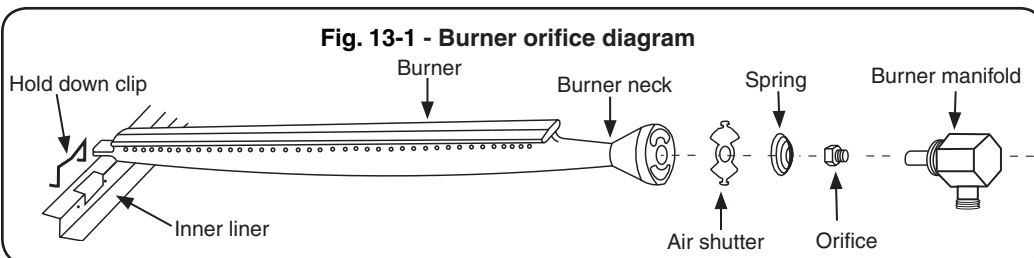
6. Replace the burner by first sliding the open end over the new orifice and then lowering the back end down onto the inner liner shelf at the back of the barbecue.
7. Reinsert the stainless steel clip using fingers or pliers while holding down the back end of the burner.
8. Replace the flavor grid and then the grill so that the cutout section of the grill is in front.

Important The oven and backburner (where fitted) are pre-installed at the factory and should not be removed from the barbecue during installation. **Perform the following checks before installing your barbecue:**

MAIN BURNER AIR SHUTTER ADJUSTMENT

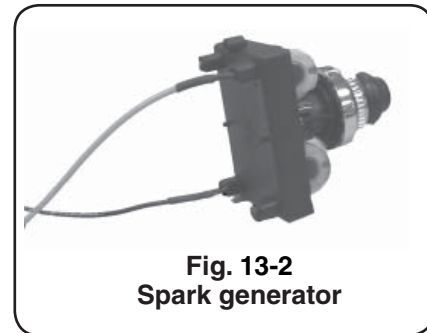
After removing the burner it will be necessary to adjust the air shutter again. Refer to this section on MAIN BURNER AIR SHUTTER ADJUSTMENT.

Repeat the above steps for each main burner. Then reinstall the face plate.



- a. If you removed the face plate re-install the ignition wires. Your barbecue may have either two (2) or four (4) wires depending on the exact model. Pull the drip tray out. Lean the face forward and plug the wires into the terminals on the spark generator (Fig. 13-2). The wires can be plugged into any terminal.

Important: Test the electrodes for spark before securing the face to the frame (see also the section REPLACING THE IGNITOR BATTERY).



- b. Replace the face on the frame so the front lip of the face covers the lip on the frame. Re-secure the face with the face fastener screws.
- c. Replace the control knobs holder on the burner manifold and check the number stamped on the face. Repeat for each burner as necessary.

BACKBURNER ORIFICE SIZE CHECKING/CONVERSION

Before beginning, make sure you have the proper tools for the task.

This task requires:

- a #2 Phillips-head screwdriver
- a #2 flat-head screwdriver
- a 3/8" (.95 cm) wrench or socket screwdriver

Note: It may be necessary to remove the rotisserie rod before beginning this procedure.

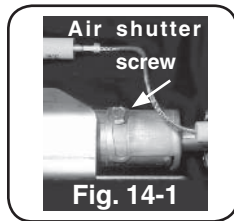
1. Remove the heating rack, if installed, and set it aside.
2. Remove the backburner cover, if installed.
3. Unscrew both backburner face plate screws using a Phillips-head screwdriver and set them aside.
4. Remove the backburner face plate by pulling the bottom toward the front of the barbecue and rotating it upward and outward until the two top tabs can be removed from the back wall of the barbecue. Set it aside.
5. Remove the backburner assembly anchoring screw on the lower left of the backburner using a Phillips-head screwdriver and set it aside.

CHECKING/CONVERTING THE BURNER ORIFICES (Cont.)

- Pull the backburner assembly to the left, clear of the orifice, and then rotate the top forward and downward and lay it face down across the main burner dividers.

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

- Use the socket driver to remove the exposed orifice and replace it with the correct orifice for the gas to be burned (see Product Data Table 1 for correct orifice sizes, based on burner type and gas type).
- Replace the backburner assembly and re-insert the anchoring screw. Center the backburner assembly so that the backburner face plate will fit over it. Tighten the anchoring screw using a Phillips-head screwdriver.
- While the backburner faceplate is still off, adjust the backburner air shutter opening size by loosening the air shutter adjustment screw with a flat-head screwdriver and sliding the air shutter to the position indicated in the Product Data Table; then re-tighten the adjustment screw. (see section on AIR SHUTTER ADJUSTMENT).
- Replace the backburner face plate by first inserting the upper tabs into the slots in the back wall of the



barbecue and then rotating the bottom downward and inward.

- Replace the two backburner faceplate screws using a Phillips-head screwdriver.

Tip: Re-attaching the backburner faceplate may be easier if the left screw is replaced before the right screw.

THE BACKBURNER COVER

The backburner cover is installed by placing the curved part of the cover over the top of the perforated portion of the backburner (see Fig. 14-2). The cover should be kept in place on the backburner when it is not in use. This will keep your backburner free from grease splatter and debris that may hinder its performance.

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

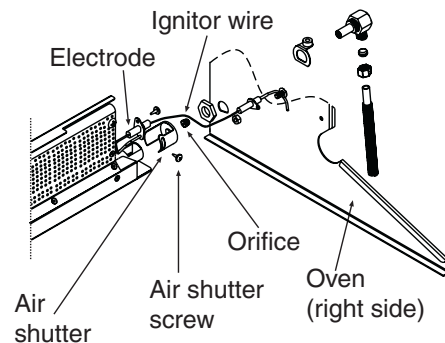


Fig. 14-2

AIR SHUTTER ADJUSTMENT

MAIN BURNER AIR SHUTTER ADJUSTMENT

Important: The air shutters must be adjusted after installation. If not, this appliance may not light, heat evenly, or cook properly.

Main burner air shutters are easily accessed by removing (when cool) the top panel (face). The air shutters are controlled by the wire levers at the front of the burners (see PARTS LIST). The air shutter has a small dimple (see Fig. 15-1), which allows it to lock into notches in the burner face. This prevents the air shutter from moving.

WARNING

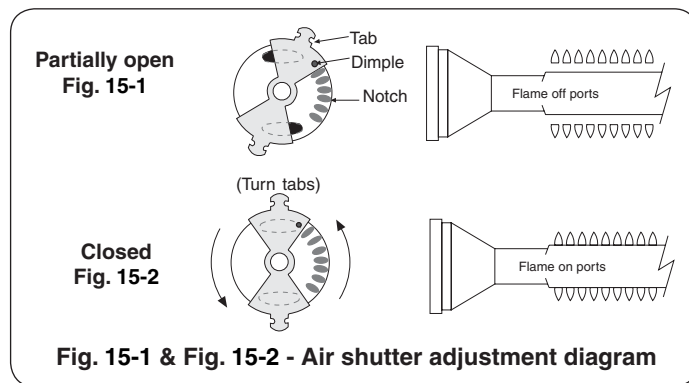
ONLY ADJUST 2 AIR SHUTTERS AND THEIR CORRESPONDING BURNERS AT ONE TIME. SHUT OFF THE BURNERS PRIOR TO MOVING ON TO THE NEXT SET.

1. **Using the wire levers**, close the air shutters by turning the tabs to a vertical position (Fig. 15-2).
2. Light the corresponding burner pair in accordance with the LIGHTING INSTRUCTIONS and burn for 2 minutes with the knob on **HI LIGHT** and the oven open.
3. After burning for two (2) minutes, open the air shutters **using the wire levers** until the flames lift off, or appear not to be touching the burners (Fig. 15-1).
4. Begin closing the air shutters **with the wire levers** until the flames appear to burn while touching the burner ports. (Fig. 15-2).

Note: You may then see short yellow tips on the flames. If flames are a lazy yellow, open the air shutters until the flame is blue with yellow tipping.

Note: Barbecues in some installations achieve a better air/gas mixture and will ignite more quickly if the valve is first turned beyond **HI LIGHT** to **LOW** for lighting.

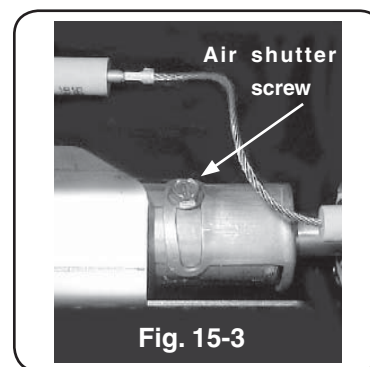
5. Shut off the burners, then repeat for the next set.



BACKBURNER AIR SHUTTER ADJUSTMENT

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

- a. The air shutter on your backburner is preset at the factory. However, due to atmospheric conditions and different gas pressures, it may be necessary to adjust the air shutter to obtain a proper burn.
- b. First remove the backburner cover (if installed), then loosen the air shutter screw (see Fig. 15-3). It may be necessary to use pliers to turn the air shutter. Light the backburner. With the control knob on **HI LIGHT** adjust the air shutter to have a blue flame that is not lifting off the burner (it may also have slightly yellow tips).
- c. Tighten the air shutter adjustment screw.



BARBECUE SAFETY INFORMATION & MAINTENANCE

Each time you use the barbecue, make sure that:

1. The area around the barbecue is clear of flammable substances such as gasoline, yard debris, wood, etc.
2. There is no blockage of the air flow through the vent space located below the face of the unit.
3. When using propane gas:
 - a. The special ventilation openings in the enclosure are kept free and clear of debris.
 - b. If connected to a propane cylinder, the rubber hose attached to the regulator is carefully inspected before each use.
 - c. The propane cylinder, regulator, and rubber hose are installed in a location not subject to heating above 125° F (51° C).
4. The burner flames burn evenly along both sides of each burner with a steady flame (mostly blue with yellow tipping. See section on AIR SHUTTER ADJUSTMENT). If burner flames are not normal, check the orifice and burner for insects or insect nests.
5. The in-line gas valve or gas cylinder valve is always shut **OFF** when the barbecue is not in use.
6. The drip collector hole is clear and unobstructed. Excessive grease deposits can result in a grease fire.

DRIP COLLECTION SYSTEM

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

The drip collector allows you to brush or scrape residue from the barbecue's inner liner into the drip tray. Regular cleaning of the barbecue's interior with oven cleaner, following the manufacturer's instructions, will prevent grease fires.

Periodically check the burners to make sure they are clear of debris. The burner flames burn evenly along both sides of each burner with a steady flame (mostly blue with yellow tipping). If burner flames are not normal, check the orifice and burner for insects or insect nests. (See section on checking/converting the burner orifices for instructions on burner removal and replacement).

WARNING

NEVER cover the *entire* cooking or grill surface with griddles or pans. Overheating will occur and burners will not perform properly when combustion heat is trapped below the cooking surface.

CAUTION: NEVER spray water on a hot gas unit.

LIGHTING (IGNITION) INSTRUCTIONS

Read entire instructions before lighting and follow these instructions each time you light the barbecue.

ELECTRONIC LIGHTING

1. Open all lids and remove all covers from the burners you wish to light.
2. Turn all gas control knobs to their **OFF** positions.
3. Turn on the gas at its source.

Note: No matter which lighting method you use,

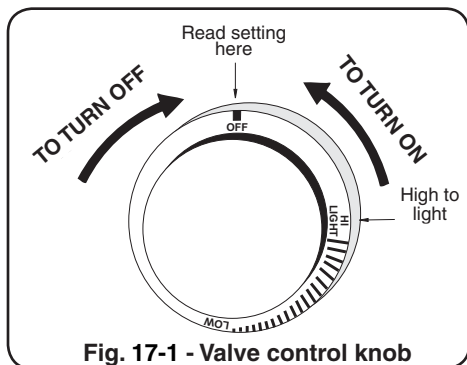


Fig. 17-1 - Valve control knob

DO NOT turn on the gas to more than one burner at a time. Adjacent barbecue burners will cross-ignite and gas flow may be restricted.

CAUTION: If the burners do not light within 5 seconds, depress the control knob and turn the knob to **OFF**. WAIT 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.

4. Depress the control knob for the burner to be lit and turn it to the **HI LIGHT** position, then press the ignition button. Once the burner lights, release the ignition button.
5. Repeat step 4 for each additional burner to be lit.

FOR PROPANE ONLY

Propane tanks are equipped with a safety shut-down 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.)

ADJUSTING THE FLAME

The knobs on the face of the barbecue control the valves and adjust the flame height. The first labeled position is **OFF**, the second **HI LIGHT**, and the third **LOW**. In between the **HI LIGHT** and **LOW** labels are mid-point marks. Flame height can be set anywhere between the **HI LIGHT** and **LOW** settings.

The height of the flame **with a valve in LOW position** may be further regulated by means of a small adjusting screw in the center of the valve stem. This screw is accessible by removing the valve knob, which pulls straight off the end of the valve stem.

MANUAL LIGHTING

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

1. Follow steps 1 through 4 (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 (Fig. 17-2) through the cooking grids to the burner (Fig. 17-3). For backburners, hold the flame against the perforated material of the backburner. For sideburners, hold the flame against the burner.
3. While holding the match or lighter flame next to the burner, depress the appropriate burner control knob and turn it counter-clockwise to the **HI LIGHT** position. When the burner lights, remove the lighter or match.

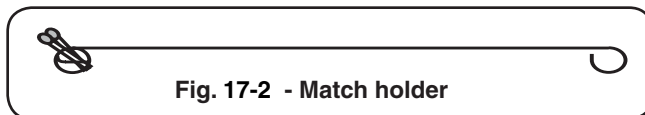


Fig. 17-2 - Match holder

4. If the burner does not light, **IMMEDIATELY** depress the knob and turn the burner control knob to **OFF**. WAIT 5 MINUTES before repeating steps 2 through 4 of the MANUAL LIGHTING INSTRUCTIONS.

Note: Barbecues in some installations achieve a better air/gas mixture and will ignite more quickly if the burner control knob is first turned beyond **HI LIGHT** to **LOW** for lighting.

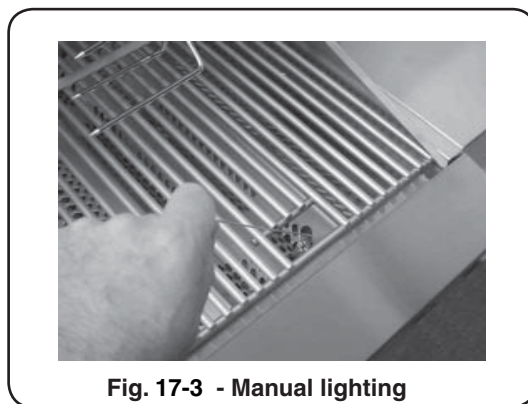


Fig. 17-3 - Manual lighting

REMEMBER: FOR SAFE MANUAL LIGHTING, PLACE A BURNING MATCH OR BUTANE LIGHTER BESIDE THE BURNER - **THEN TURN ON THE GAS** (see Fig. 17-3).

SHUTTING OFF THE GRILL

To shut off the grill, push in each valve control knob and turn it clockwise to the **OFF** position.

Always close the valve to the gas supply after each use of the barbecue.

ALLUMER DES INSTRUCTIONS (D'ALLUMAGE)

Lisez l'instruction entière avant que s'allumant et suivez ces instructions chaque fois vous lumière le barbecue.

ÉCLAIRAGE ÉLECTRONIQUE

1. Ouvrez tous les couvercles et enlevez toutes les couvertures des brûleurs que vous souhaitez vous allumer.
2. Arrêtez tous les boutons de commande de gaz à leurs positions.
3. Allumez le gaz à sa source.

Note: Aucune matière que la méthode d'éclairage vous emploient, n'allument pas le gaz à plus d'un brûleur à la fois.

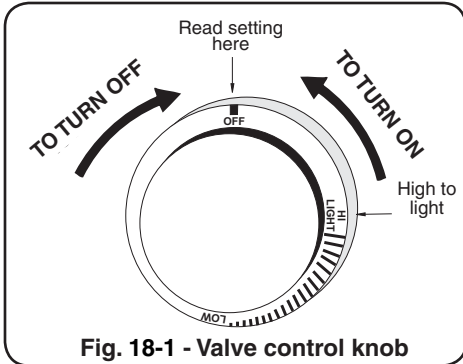


Fig. 18-1 - Valve control knob

Les brûleurs adjacents de barbecue croix-mettront à feu et l'écoulement de gaz peut être restreint.

Note: Les barbecues dans quelques installations réalisent un meilleur mélange d'air/gas et mettront à feu plus rapidement si le bouton de commande de brûleur est d'abord tourné au delà de la LUMIÈRE de HI au BAS pour l'éclairage.

ÉCLAIRAGE MANUEL

ATTENTION: Attendez toujours 5 minutes le gaz à l'espace libre après que n'importe quelle tentative non réussie d'éclairage.

1. Suivez les étapes 1 à 4 (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 (Fig. 18-2) par les grilles à cuire au brûleur (Fig. 18-3). Pour des backburners, tenez la flamme contre le matériel perforé du brûleur arrière. Pour des sideburners, tenez la flamme contre le brûleur.
3. Tout en tenant l'allumette ou la flamme plus légère à côté du brûleur, enfoncez le bouton de commande approprié



Fig. 18-2 - Support d'allumette

ATTENTION: Si les brûleurs ne s'allument pas dans 5 secondes, enfoncez le bouton de commande et tournez le bouton à AU LOIN. ATTENDEZ 5 MINUTES avant de répéter l'étape 5. 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.

4. Enfoncez le bouton de commande pour que le brûleur soit allumé et tournez-le dans la position LÉGÈRE de HI, puis appuyez sur le bouton d'allumage. Une fois que le brûleur s'allume, libérez le bouton d'allumage.
5. Répétez l'étape 4 pour que chaque brûleur additionnel soit s'est allumé.

de brûleur et tournez-le dans le sens contraire des aiguilles d'une montre dans la position LÉGÈRE de HI. Quand les lumières de brûleur, enlèvent l'allumeur ou s'assortissent.

4. Si le brûleur ne s'allume pas, enfoncez **immédiatement** le bouton et tournez le bouton de commande de brûleur à AU LOIN. ATTENDEZ 5 MINUTES avant de répéter les étapes 2 à 4 des INSTRUCTIONS MANUELLES d'ÉCLAIRAGE.

POUR LE PROPANE SEULEMENT

Les réservoirs de propane sont équipés d'un dispositif d'arrêt de sûreté qui peut ne pas causer le bas ou aucun gaz pressure/flame aux brûleurs si le fonctionnement et allumer des instructions ne sont pas suivis exactement (voir la note importante dans la section de dépannage pour plus de détails.)



Fig. 18-3 - Éclairage manuel

RAPPEL-VOUS: POUR L'ÉCLAIRAGE MANUEL SÛR, PLACEZ Un ALLUMEUR BRÛLANT D'ALLUMETTE OU De BUTANE PRÈS Du BRÛLEUR - ALLUMEZ ALORS Le GAZ (voyez Fig. 18-3).

COUPER LE GRIL

Pour couper le gril, enfoncez chaque bouton de commande de valve et tournez-le dans le sens des aiguilles d'une montre à la position de repos.

Fermez toujours la valve à l'offre de gaz après chaque utilisation du barbecue.

AJUSTEMENT DE LA FLAMME

Les boutons sur le visage du barbecue commandent les valves et ajustent la taille de flamme. La première position marquée est éteinte, la deuxième LUMIÈRE de HI, et la troisième BAS. Entre la LUMIÈRE de HI et les BASSES étiquettes sont les marques de point médian. La taille de flamme peut être placée n'importe où entre la LUMIÈRE de HI et les BAS arrangements.

La taille de la flamme avec une valve en BASSE position peut être encore réglée à l'aide d'une petite vis de réglage au centre de la tige de valve. Cette vis est accessible en enlevant le bouton de valve, qui tire immédiatement l'extrémité de la tige de valve.

ROTISSERIE INSTRUCTIONS

USING YOUR BACKBURNER AND ROTISSERIE

Rotisserie cooking with the backburner is accomplished without use of the main burners. Follow the steps in the appropriate sections below to set up and use these accessories (see PARTS LIST for image).

SET UP

1. Remove the backburner cover (if present) by sliding it upward off of the backburner.
2. Remove the cooking grids from your barbecue, if necessary, to obtain maximum clearance for larger cuts. The flavor grids may also be removed if required.
Tip: Aluminum foil or a baking pan may be placed over the main burners, a little forward of center, to catch excess drippings from the meat.
3. Attach the rotisserie motor to the barbecue frame by inserting the tab of the bracket attached to the motor into the slot on the right of the barbecue so that the spit rod will fit into the motor drive socket from the left. If left-side spit support is not already in place, insert it into the tab on the left side of the barbecue at this time.
4. Follow the LIGHTING INSTRUCTIONS to light the backburner.
5. Allow the backburner to preheat for approximately 10 minutes on **HI LIGHT** setting.

PUTTING THE MEAT ON THE SPIT ROD

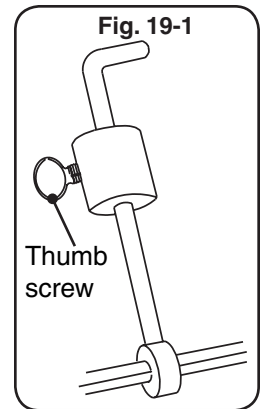
1. Slide the meat and spit prongs onto the spit rod so the meat is centered and balanced as well as possible.
2. Tighten the spit prongs into place so that the meat remains in a fixed position on the rod and the meat rotates with the rod.

Important: The counterbalance, which is included with your rotisserie kit, should be used to balance the load on your rotisserie and prolong the life of your motor. Heavy unbalanced meats can stress the rotisserie motor and may cause motor failure.

USING THE COUNTERBALANCE SUPPLIED WITH YOUR ROTISSERIE

1. Hold the spit rod at each end and lift. **Do not grip the rod.** Let the rod rotate so the heavy side of the meat hangs down naturally.

2. Turn the counterbalance on the spit so the counterbalance rod and weight point upward, or opposite from the heavy side of the meat. Tighten the counterbalance rod in the hub against a flat surface of the spit rod to secure (Fig. 19-1).
3. Loosen the thumb screw and slide the weight along the counterbalance rod to balance the meat. Since meats are not a uniform shape, it may not be possible to achieve a perfect balance. Properly balanced meat should not rotate when you hold the spit rod loosely by the ends.
4. Make sure the counterbalance will not strike the barbecue frame when the rotisserie is started.



RUNNING THE ROTISSERIE

1. Place the pointed end of the spit rod into the motor drive socket and rest the handle end of the spit rod in the spit bracket on the right side of the barbecue.
2. Plug in (if necessary) and turn on the rotisserie motor.
3. Use a standard roasting guide to estimate the length of time for your meat. A meat thermometer may also be used to tell when your favorite cuts are cooked to your liking. When testing temperatures with a thermometer, turn off the rotisserie motor and turn the backburner on **LOW**. This will keep the meat from over cooking on one side.

Note: When burning properly the backburner flames will be blue with yellow tipping and the grating will glow red. The first time it is used the backburner may smoke a little.

Important: Operate your backburner with the oven closed. This simulates an oven effect and helps your meat cook faster. Constant rotation of the spit assures even cooking and maximum retention of juices.

Note: On large cuts of meat or whole turkeys, it may be necessary to reduce the heat from your backburner. Cooking your food at a lower temperature for a longer period of time will keep the outer surface from burning while cooking the interior of your meat. In any case it is normal for the back burner grating to glow red when operating properly.

REPLACING THE IGNITOR BATTERY

1. Remove the ignitor cover by turning it counter-clockwise.



Important: Do not attempt to pull or turn the rubber cap.



2. Remove battery for replacement. The battery is re-installed with the negative (-) end out.



3. After properly inserting the battery, replace the ignitor cover by turning the cap clockwise.



Note: If you have accidentally removed the rubber cap, follow the instructions below to replace it.

1. Pull the rubber cap and the inner plastic sleeve apart.
 2. Carefully insert the rubber cap into the plastic sleeve.
 3. Turn the cap over and slide the inner plastic sleeve into the cap lip.



TROUBLESHOOTING

If you have trouble with the gas barbecue, 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 barbecue, please contact your local barbecue dealer.

PROBLEM	POSSIBLE CAUSE	CORRECTION
Ignition system failure	1) Improper air shutter adjustment	1) Adjust air shutters.
	2) Ignition wire disconnected	2) Re-plug wires into generator.
	3) Low gas pressure	3) Adjust or replace battery.
	4) Dead battery	4) Replace battery.
Insufficient heat	5) Improper air shutter adjustment	5) Adjust air shutters.
	6) Using propane orifice for natural gas	6) Change orifices.
	7) Low gas pressure/flame (natural)	7) Have gas company check the operating pressure at the barbecue.
	8) Low gas pressure/flame (propane)	8) Reset propane tank safety*: Shut off all valves including propane tank and follow lighting instructions exactly.
Uneven heating	9) Burner ports partially blocked by debris	9) Remove burners and clean out ports.
	10) Small spiders or insects in burner	10) Inspect burners for spider webs or other debris that may block gas flow.
Rotisserie noisy	11) Rotisserie out of balance	11) Adjust counterbalance.

Table 3 - Troubleshooting

*Propane tanks are equipped with a safety shut-down device that may cause low or no gas/flame at the burners if operating and lighting instructions are not followed exactly. If you suspect the propane tank safety shut-off is in effect, shut off all burner control valves and the propane tank valve. Then read and follow the LIGHTING INSTRUCTIONS exactly. Lighting instructions are located in the owner's manual and printed on the barbecue's metal drip tray. If the problem persists continue troubleshooting or contact your local dealer or R. H. Peterson for assistance.

ACCESSORIES

USING THE GRILL SCRAPER

The triangular stainless steel piece with serrated edges is designed to be used as a tool to quickly and easily scrape food particles and drippings off the grill after barbecuing. To use it, simply align one of the edges of the scraper so that the cooking grid bars fit into the grooves in the serrated edge, and then scrape it along the length of the cooking grid. Repeat as needed.

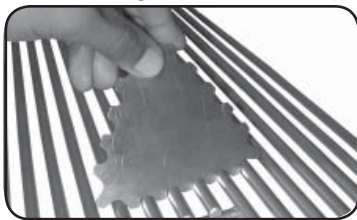


Fig. 21-1
Grill scraper use

WARMING RACK

The warming rack (Fig. 21-2) is packed separately with the barbecue.

To install the warming rack, lift the front of the rack up slightly and insert the rack hangers into the two holes in the back of the barbecue above the backburner. Then lower the front of the rack into a level position to lock the rack in place.

To remove the warming rack, lift up on the front of the rack until the rack hangers pull free from their supporting holes.

Note: For best results, remove the warming rack before using the rotisserie.

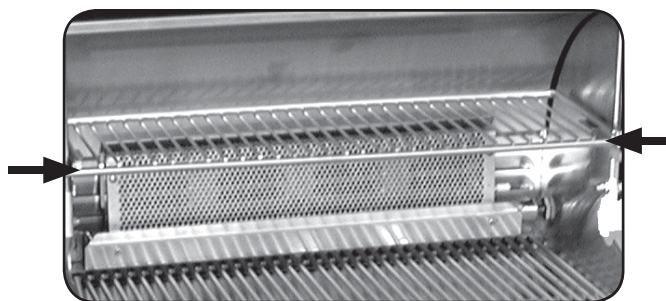


Fig. 21-2 Warming rack in place inside oven

USING THE COOKING GRILL LIFTER

Hold the grill lifter by gripping the center section with the prongs pointing down (use an oven mitt or heavy glove if the grill is hot). Insert the notched end of the grill lifter into the grill, in front of the midway point (front to back- Fig. 21-3), and central (left to right- Fig. 21-4). Twist the grill lifter (clockwise or counter-clockwise) so the handle is parallel to the grill rods. This “seats” the spiked end of the grill lifter between two rods, enabling you to safely lift the grill out of the barbecue. Lift slowly and adjust the grill lifter, if necessary, to balance.

DRIP PAN

The drip collection system allows you to brush or scrape excess dried residue inside the barbecue directly into the drip pan (see PARTS LIST for drip pan location). To simplify cleanup when using the rotisserie, you may place a baking pan or foil under the rotisserie to collect the drippings. Clean the drip pan after each use.

THE FLAVOR GRID(S)

Place each Flavor grid directly on a burner or burner pair. Center each grid over the burner, oriented as shown in Fig. 21-6.

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

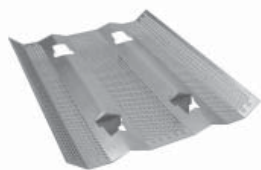


Fig. 21-6

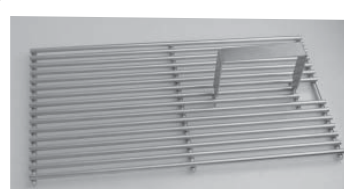


Fig. 21-3
Placement of the grill lifter in grill

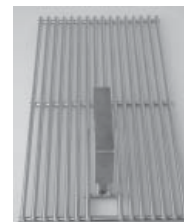


Fig. 21-4

WOOD-CHIP SMOKER

Your optional backburner is supplied with a wood-chip box. The wood-chip box is designed to sit on top of the backburner assembly over the notch in the heat deflector (see Fig. 21-5). This box is designed to be used when the backburner is in use. To use the box, just dampen your favorite wood chips and put them inside; then set it in place. If you wish to refill the wood-chip box when it is hot, you may carefully handle it using a pair of insulated pliers. You must be very cautious not to get burned.

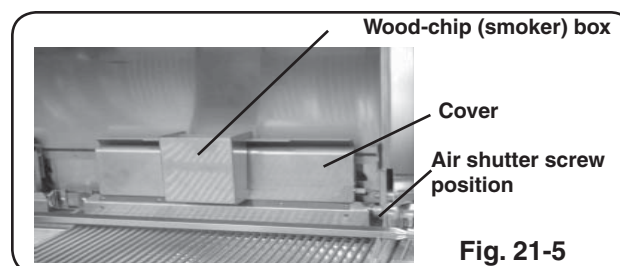


Fig. 21-5

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BARBECUE CARE & CLEANING

CARE AND CLEANING

The new Fire Magic barbecue represents the latest and most advanced technology available. In order to continue to enjoy the benefits of this technology and to protect your investment, we recommend the following:

Cover the barbecue with a Fire Magic cover when not in use.

Clean the unit with a quality stainless steel cleaner at least once a month (see Fig. 23-1).

Note: In a humid environment, due to the nature of stainless steel, iron oxide deposits may appear. Do not be alarmed – these deposits are removable with stainless steel cleaner during periodic maintenance.

Check the burner ports annually for blockage.

The inside of the barbecue may be cleaned periodically with oven cleaner if desired. Follow the oven cleaner instructions for proper use.

By following these recommendations you will enjoy the beauty and power of your barbecue for many years to come.



Fig. 23-1 - Wipe with grain

BARBECUE COVER

PROTECTING YOUR BARBECUE

An optional heavy-duty cover will protect the finish on the barbecue and preserve your investment. The water repellent material will shield the barbecue from corrosion and oxidation.

To provide a custom fit, each cover has been cut and sewn by hand for a particular smoke oven model. Make sure to give the model number of the barbecue when ordering a cover from the manufacturer or your local dealer.

To maintain and protect the barbecue cover, occasionally wipe the outside with a sponge soaked

in water and a mild household detergent or cleaner, and rinse with a clean damp cloth.

Important: Allow barbecue to cool before covering.

Important: Always close the gas supply shut off valve to the barbecue. If storing the barbecue for a long period of time, disconnect the barbecue from the gas supply completely.

Always check the burners after long periods of disuse to look for obstructions that may hamper performance and safe operation of your barbecue.



Fig. 23-2

FIRE MAGIC OUTDOOR GAS BARBECUES LIMITED WARRANTY

PLEASE COMPLETE AND RETURN YOUR REGISTRATION CARD WHICH IS INCLUDED WITH YOUR BARBECUE

LIFETIME WARRANTY - Fire Magic cast stainless steel burners, stainless steel rod cooking grids, and stainless steel housings (including liners, frames, ovens, and barbecues faces) are warranted for as long as you own your Fire Magic barbecue.

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

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

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

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

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

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

ROBERT H. PETERSON CO.

Quality Check

Date: _____

Orifice # (Main): _____

Orifice # (Other): _____

Leak Test: _____

Burn Test: _____

Gas Type: NAT. / PROPANE

Model #: _____

Serial #: _____

Air Shutter: _____

Inspector: _____

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