

Post Outdoor Gas Grill (In-Ground and Patio Mount) Quick Start Guide

IMPORTANT: You must read the installation and owner's manual provided with the grill.

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

1-Safety

CAUTION: WHEN INSTALLING AND OPERATING THIS APPLIANCE, ALL INSTRUCTIONS AND WARNINGS IN YOUR OWNER'S MANUAL <u>MUST</u> BE OBSERVED. FAILURE TO DO SO MAY RESULT IN A FIRE OR EXPLOSION CAUSING PROPERTY DAMAGE, BODILY INJURY, OR <u>DEATH</u>.

This grill 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), and 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 $\frac{1}{2}$ psig. This appliance must be isolated from the gas-supply piping system by closing its dedicated manual shutoff valve during any pressure testing of the gas-supply system at pressures up to and including $\frac{1}{2}$ psig.

This grill is designed for outdoor use only. DO NOT use this grill inside a building, garage, or enclosed area (see paragraph below). DO NOT use this grill in or on a recreational vehicle or boat.

A minimum 5 foot clearance is required between the cooking surface and the overhead construction. When installed under combustible overhead construction, the area above the cooking surface of the grill <u>must</u> be covered with an exhaust hood. The exhaust hood provides the protection for the combustible overhead construction. <u>DO NOT</u> use this appliance under <u>unprotected</u> combustible overhead construction. When installed under overhead non-combustible construction, an exhaust hood is highly recommended. When using an exhaust hood: the area above the cooking surface of the grill must be covered with a hood larger than the cooking area of the grill, and with a minimum of 1200 CFM (cubic feet per minute) for proper outdoor application.

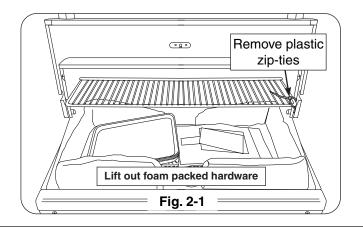
Installation must be performed by a qualified professional service technician.

2-Unpacking

Carefully unpack the grill, removing all packing material and protective film (including the clear film on the drip tray). Verify that all parts have arrived undamaged by consulting the parts list in the owner's manual. Remove foam packed hardware from oven area. (See Fig. 2-1.)

Consult the parts list in the owner's manual. If any parts are missing or damaged, immediately contact the Fire Magic dealer before beginning installation.

Important: For patio mount models, the 4 shipping screws must be removed prior to removing the unit from the wooden pallet. The screws are located in the base.



3-Installation

Location

Refer to the INSTALLATION REQUIREMENTS section of your grill owner's manual for complete details.

CAUTION: Wind blowing into or across the rear oven lid vent (Fig. 3-2)

can cause poor performance and/or dangerous overheating. Orient the grill so that the prevailing wind blows toward the

front of the grill (Fig. 3-1).

CAUTION: To prevent dangerous overheating, the rear of the unit must have a

minimum clearance of 4" from any non-combustible wall.

PLACE GRILL SO PREVAILING WIND BLOWS TOWARD FRONT OF GRILL Fig. 3-1



Connect Gas supply

These quick start instructions assume a patio mount installation with a **natural gas or household propane** configuration. **See main instructions for propane cylinder and/or in-ground post installation.**

Note: This section is only an overview of installation to the gas supply. Refer to the grill owner's manual for complete grill installation details.

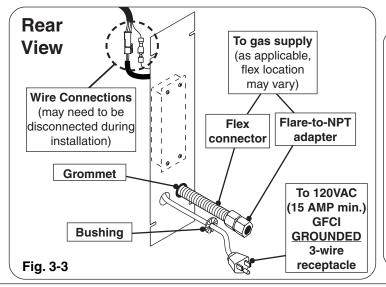
To route flex connector through rear of post, unscrew and carefully open the access plate on the rear of the post using a medium Phillips-head screwdriver. Retain the screws. Remove the knock-out disk at the bottom <u>right</u> of the access plate with a large flathead screwdriver. Remove the plastic grommet (attached to the flex connector) and insert it into the newly created opening. Then route the flex connector through the opening. See Fig. 3-3. **Turn OFF the gas supply at the source**. Then connect the flex connector to the gas supply stub with a flare-to-NPT adapter. Use pipe joint compound that is resistant to all gasses on all NPT pipe fittings <u>except flare fittings.</u>

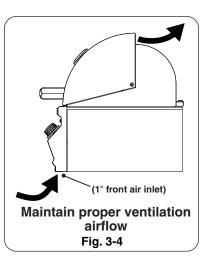
Turn all burner control knobs to the **OFF** position. Turn the gas supply on. Then carefully check all gas connections for leaks with a brush and half-soap/half-water solution before lighting. **NEVER USE A MATCH OR OPEN FLAME TO TEST FOR LEAKS.**

Proper airflow (front-to-back) must be maintained as shown in Fig. 3-4. Do not block the 1" front air inlet. It is not necessary to remove the control panel or knobs for installation.

Route Power Supply Cord

Remove the knock-out disc at the bottom <u>left</u> of the access plate with a large flathead screwdriver. Remove the plastic power cord bushing attached to the power cord, then feed the power cord through the newly created hole. Install the bushing onto the power cord and slide the bushing up against the access plate knock-out hole and snap into place. See Fig. 3-3.





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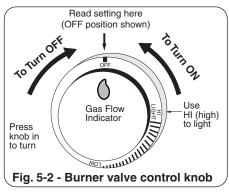
Note: For infrared burner equipped grills, 4-Grill Setup Grid lifter see detailed instructions included * The burner in your owner's manual. **Parts Placement Checklist** ports and carryover slots must Place the following items according to their position and orientation in Fig. 4-1: be kept clean to Cooking ensure proper Flavor grids, cooking grids, backburner cover (if equipped), grid and drip tray. ignition and Backburner cover operation. Leave pre-installed E-burners in place to maintain proper (if equipped) Flavor grid alignment. (not with IR) Flavor Grids Place the slightly larger grids over the outside burners, and the E-burner* slightly smaller grid over the inner burner. Align the cutouts to (pre-installed) the lighting tubes. Rest the flavor grids directly onto the studs on the burners. Cooking Grids Warming Grill lights Place the cooking grids using the grid lifter. rack (not shown) **Backburner Cover** (if equipped) Hook the backburner cover over the top of the backburner to protect the backburner from grease, dust and dirt when it is not in use. Remove cover before use. Rotisserie Drip tray **Drip Tray** rod storage (with lighting instructions) Place a liner into the drip tray and insert the drip tray assembly into the bottom front of the control panel opening. Rigid Shelves Rigid This grill comes with two (2) rigid shelves that must be attached. These can be attached using the four support screws provided and a Phillips-head screw driver. shelf Timer valve Light IMPORTANT: See your grill owner's manual for complete



installation details.

Replacement parts can be ordered

from your local Fire Magic dealer.



For your convenience and safety; when the control knob is turned to the ON position, the gas flow indicator will change from blue to red. (Red indicates gas flow.) See Fig. 5-2.

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

‡The light switch is push button operated, and is located on the right side of the control panel (see Fig. 5-3). It controls the power to all lights.

5-Test

To set the timer, turn the dial clockwise to the desired time to shut off. The dial is marked in 3 twenty minute increments (any position in between is an estimate of that set time). The timer dial will auto rotate (counter-clockwise) and will shut off the gas supply when the dial reaches OFF (i.e. the time is completed).

Fig. 4-1

switch

Patio mount

hardware kit (4)

Note: This unit must be connected to 120VAC 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).

Drip tray

liners

3. Turn on the gas at its source.

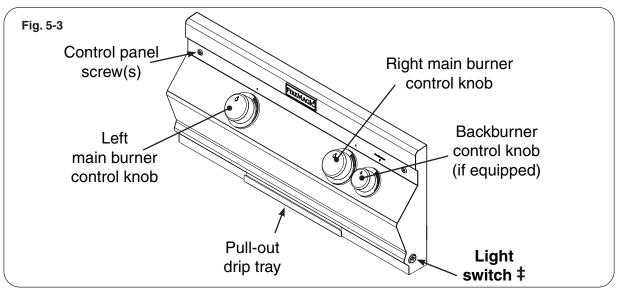
Note: DO NOT turn on more than one valve at a time for either electronic or manual lighting.

- 4. Set timer control knob to the desired cooking time.
- **5.** Depress the desired control knob <u>for 5 seconds</u>. Ensure the igniter is glowing (inside of lighting tube), then, 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 5. If you smell gas, follow the instructions on the cover of the grill owner's manual. If the burners still do not light after several attempts, refer to the grill owner's manual for manual lighting.

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



6-Propane and Natural Gas Safety

FOR PROPANE CONFIGURATIONS; READ ALL SAFETY INSTRUCTIONS AND WARNINGS REGARDING THE USE OF PROPANE GAS FOUND IN YOUR OWNER'S MANUAL. FOR NATURAL GAS READ ALL SAFETY INSTRUCTIONS AND WARNINGS FOUND IN YOUR OWNER'S MANUAL.

7-Routine Maintenance

Your grill must be serviced and maintained properly to ensure optimal performance, appearance, and <u>safety</u>. Clean your grill <u>before and after each use</u>. Additionally, a deep clean of the entire grill and all its components be performed <u>twice a year</u> (or as needed depending on use). See owner's manual for details.

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