



CUSTOM POST CHARCOAL GRILLS

22 Series (In-ground and patio mount)

INSTALLATION AND OPERATING INSTRUCTIONS

INSTALLER: Leave these instructions with consumer.

CONSUMER: Retain for future reference.



Patio mount
model shown

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

SAFETY WARNINGS & CODES

▲ WARNING

Do not store or use gasoline or other flammable vapors and liquids, including propane cylinders, in the vicinity of this or any other appliance.

▲ 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, or service agency.

CODE REQUIREMENTS: This grill must be installed in accordance with local codes and ordinances.

WARNING: All surfaces of the charcoal unit become **HOT** during use. Exercise caution when using this unit, especially when adding charcoal or cranking the charcoal pan up or down.

The grill serial identification number is located on the underside of the drip tray handle. It is recommended that the drip tray first be removed and cleaned / emptied of its contents, then turned over to view.

TABLE OF CONTENTS

2	REPLACEMENT PARTS LIST
3	PLANNING THE LOCATION OF YOUR POST GRILL
3	INSTALLATION & SETUP
3	SECURING THE PATIO MOUNT GRILL
3	ATTACHING THE IN-GROUND POST EXTENSION
3	IN-GROUND PROCEDURE
4	ASSEMBLY
4	RIGID SHELF ASSEMBLY
5	USING YOUR CHARCOAL GRILL
5	CHARCOAL SHIELD (IF EQUIPPED)
5	AIR SHUTTERS (SMOKER HOODS ONLY)
5	OPERATION
6	NOTES PAGE
7	SERVICING AND CLEANING
8	WARRANTY

REPLACEMENT PARTS LIST

Item	Description	Part No.	Qty.
1.	Cooking grids, Diamond Sear (set of 2)	3542-DS-2	1
2.	Custom, smoking oven Lift-A-Fire (LAF)	23756-C	1
3.	Shelf rigid	24330-017	2
4.	Face, Custom LAF assembly	3137-06	1
5.	Drip tray assembly	3081	1
6.	Patio base w/hardware	24330-31	1
or	In-ground base w/hardware	24330-32	1
7.	Patio mount hardware kit	24330-25	1
8.	Charcoal pan	3302-S	1
9.	Warming rack	3672C	1
10.	Handle only	3900-40	1
11.	Crank	23302	1
12.	Charcoal Shield	3305	1

IMPORTANT

This Fire Magic® grill is pre-assembled and tested at the factory.

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

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

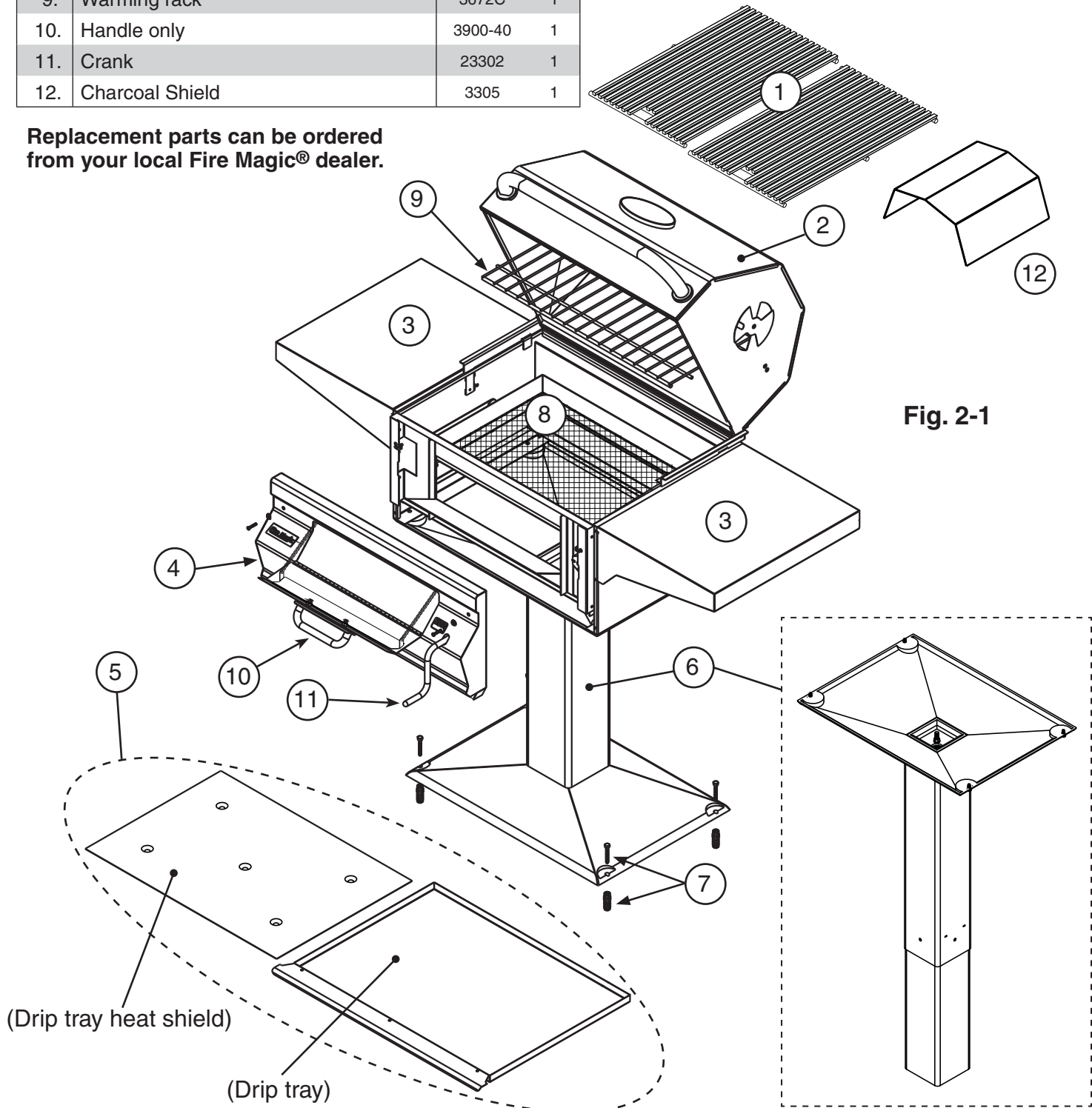


Fig. 2-1

PLANNING THE LOCATION OF YOUR POST GRILL

This grill is designed **FOR OUTDOOR USE ONLY**.

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

Important: This unit is NOT insulated, and therefore during use it must be located with a minimum of 18" of side and back clearance from unprotected combustible materials such as wood, plastic, or stucco with wood framing.

THIS UNIT SHOULD NOT BE LOCAED IN A FULLY ENCLOSED AREA OF ANY KIND.

INSTALLATION & SETUP

CAUTION: Metal edges are sharp; use adequate hand protection such as gloves when assembling and configuring the grill.

Carefully unpack your grill and check the parts.

SECURING THE PATIO MOUNT GRILL

Important: **BEFORE USE**, the patio mount base must be securely fastened to a stable, level surface to ensure the grill remains fixed and upright at all times.

Locate the patio mount base in the planned grill location and mark the 4 holes. Drill the marked holes to a 1/2" diameter x 1 1/2" depth. Insert the lag shields (see PARTS LIST) into the holes, being sure that they are flush with the ground.

Align the holes on the patio mount base over the lag shields in the ground. Secure the base with the lag screws (see PARTS LIST) using a 7/16" nut driver.

ATTACHING THE IN-GROUND POST EXTENSION

1. Attach the extension to the bottom of the grill post so that the open portion is toward the back of the grill and the five (5) holes in the extension line up with the five (5) weld-nuts in the post.
2. From outside the joined post and extension, insert one of the 1/4 x 20-5/8" bolts (supplied) into each of the five (5) bolt holes and tighten each using a 7/16" socket driver or wrench (see Fig. 3-1).

Note: There is one (1) hole on each side of the post, except the back, which has two (2) holes located on either side of the extension opening.

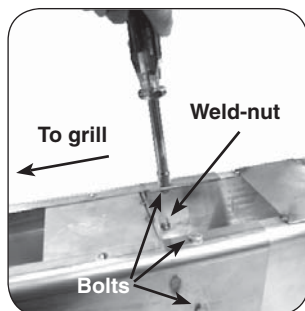


Fig. 3-1

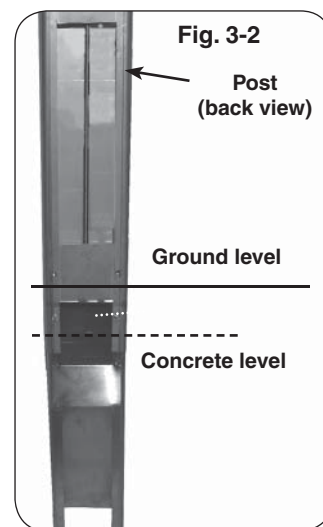
IN-GROUND PROCEDURE

Read instructions carefully all the way through before beginning the installation.

1. Dig a hole for the post and extension approximately 18" deep and 10-12" in diameter.

Note: The actual depth of the hole should be such that the cooking surface is 34-45" above ground level.

2. Pour the concrete into the hole approximately 3-5" below ground level.
3. While the concrete is still wet, carefully lower the grill post and attached extension into the hole.
4. Orient the grill per plan, then level the grill and support it so that it remains in position while the concrete dries.



ASSEMBLY

1. Locate the crank handle (Fig. 4-1) packed inside the grill enclosure.
2. Insert the threaded end of the crank handle through the hole on the right of the grill face and into the nut on the frame as shown.
3. Center the crank on the nut and begin cranking in a clockwise direction until the threads have properly caught hold.
4. Close the door in the front panel and continue cranking until the lifter begins to move upward inside the grill.

Note: The access door must be closed for the crank to raise the lifter to the highest position.

5. Place both cooking grids with cut-outs toward the front as shown in Fig. 4-2.
6. Install both shelves as indicated below.

RIGID SHELF ASSEMBLY

This grill comes with two (2) rigid shelves that must be attached. These can be attached using the four (4) support screws provided and a long Phillips-head screwdriver.

1. Hold the shelf inverted so that one of the corner holes in the shelf lines up with the appropriate upper screw hole in the grill.
2. Insert the screw (but do not tighten all the way) so that the shelf can be easily rotated around the first screw.
3. Line up the second corner hole in the shelf with the remaining upper screw hole in the grill. Insert a screw and tighten.

Note: You may lift the edge of the shelf upward to gain better access during much of the tightening of this screw.

4. Finally, insert the bottom screws on the left and right side of the shelf and securely tighten all screws.

Detaching is the reverse process of above.

WARMING RACK (if equipped)

The warming rack (Fig. 4-4) is packed separately. To install the warming rack, carefully insert the rack hangers into the two holes in the back of the inner oven hood, then lower the front of the rack to a level position.

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

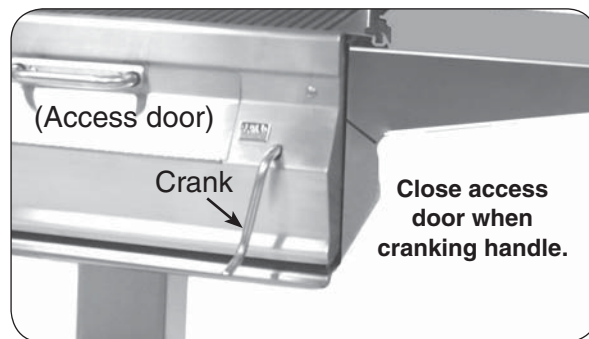


Fig. 4-1 Install crank

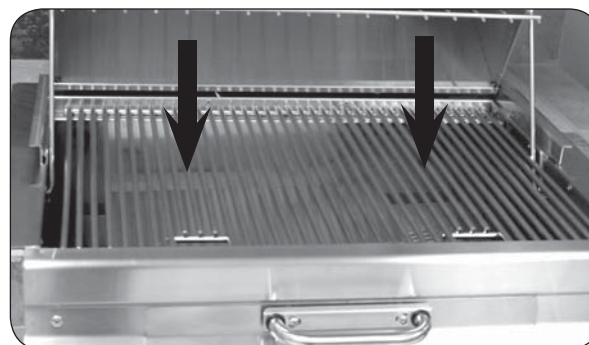


Fig. 4-2 Install cooking grids

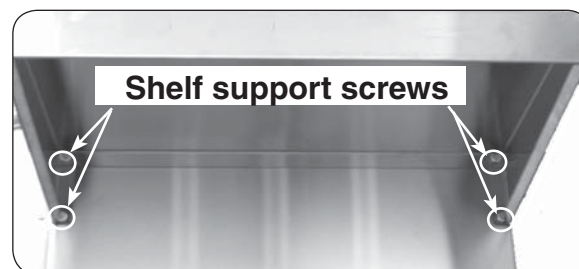


Fig. 4-3 View from under right shelf



Fig. 4-4 Warming rack in place inside oven

OPERATION

Simple to use, this elegant stainless-steel charcoal grill has the added benefit of an adjustable charcoal pan to allow you to change the height of the charcoal while cooking, and gives you the ability to add fuel without having to remove the cooking grids. This enables the outdoor chef to be in complete control of the cooking heat at the grilling surface.

USING YOUR CHARCOAL GRILL

1. Remove the cooking grids and pile your charcoal on the charcoal pan(s). Avoid spillage.

WARNING: When adding charcoal, spread it across the charcoal pan evenly and DO NOT exceed a height of 1" above the charcoal pan.

Excessive amounts of charcoal may cause over heating and damage to your grill.

2. Follow the instructions supplied with your charcoal/fuel for lighting.

3. Use the access door to add or spread out your coals while cooking.

CAUTION: Use long-handled insulated barbecuing tools to prevent burns from hot metal or coals.

4. Turning the crank handle raises or lowers the pan to increase or decrease the grilling heat as you desire.

CHARCOAL SHIELD (if equipped)

The charcoal shield allows meat drippings to drip down to the drip tray without affecting the charcoal.

Place it over the coals (and beneath the cooking grids) as shown in Fig. 5-1.

The shield may also be used for smoking or indirect cooking methods. Simply set up as shown (using wood chips if desired), toward one side of the grill. Place the food on the opposite side of the grill.

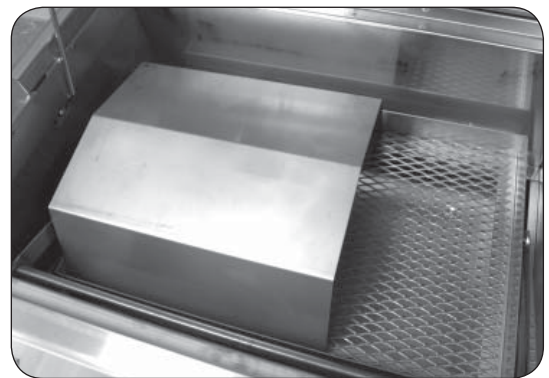


Fig. 5-1 Charcoal shield

AIR SHUTTERS (Smoker hoods only)

CAUTION: The air shutters become very hot when the grill is in use. Use a tool or heat-insulated glove to adjust the air shutters.

The air shutters (Fig. 5-2) on both sides of the smoker oven can be used to regulate the flow of air to the coals when the oven is closed.

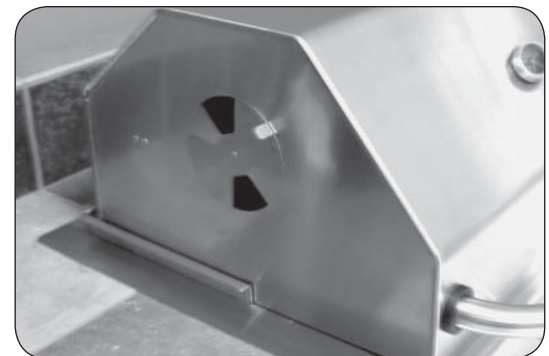


Fig. 5-2 Smoker hood air shutters

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

SERVICING AND CLEANING

APPLIANCE MUST BE COMPLETELY COOL WHEN CLEANING. DO NOT SPRAY ANY CLEANER OR LIQUIDS ON THE APPLIANCE WHEN HOT.

The appliance MUST be cleaned as instructed below to prevent grease build-up and other food deposits.

A clean and well maintained appliance prevents the risk of grease/fat fires.

COOKING GRIDS

Before and after each use, clean the cooking grids with a grill brush. Before initial use and periodically, it is suggested that the cooking grids be washed with a mild soap and warm water solution.

INTERIOR

Empty the charcoal drip tray and screen of all ash and drippings after each use. Clean the charcoal screen, pan, and the interior of the grill with a water and mild soap solution.

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

Be careful not to get oven cleaner on the outside surface of the appliance as it can permanently damage the finish.

EXTERIOR

Stainless steel surfaces when exposed to temperatures produced by the grilling process will change color. The stainless steel will change color from silver to brown and blue. This can be removed by using stainless steel cleaner.

Clean your appliance by first using stainless steel grill cleaner to remove grease and dirt. Always wipe with the grain (See Fig. 7-1). Next, apply stainless steel polish and wipe down using polish wipes to restore the stainless steel color.

If your appliance is installed in a seaside (salt air) or poolside (chlorine) location, it will be more susceptible to corrosion and must be maintained/cleaned more frequently. Do not store chemicals (such as chlorine or fertilizer) near your stainless steel appliance.

Due to the nature of stainless steel, surface iron oxide deposits may appear. Do not be alarmed – these deposits are removable with stainless steel cleaner through prompt and periodic maintenance. If not attended to promptly, permanent pitting may occur.

By following these recommendations, you will enjoy the beauty and convenience of your appliance for many years to come.

DRIP TRAY

After each use, wait for the grill to cool and carefully pull out the charcoal drip tray to check it. When nearing full, carefully pull out the drip tray, lifting with both hands to keep the tray level until it is safely discarded.

Note: The charcoal drip tray has a heatshield to protect from over heating. It may be necessary to remove the heatshield to properly clean out the charcoal drip tray. When reinstalling, the heatshield dimples must face downward as shown in Fig. 7-5.

PROTECTING YOUR APPLIANCE FROM THE WEATHER

An optional cover will protect your appliance when not in use. Allow to cool before covering. Please specify the model number and serial number of your appliance when ordering a cover.



Fig. 7-1 Wipe with grain

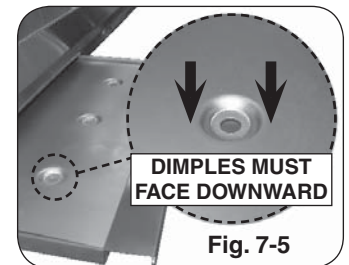


Fig. 7-5

WARRANTY

PETERSON FIRE MAGIC GRILLS AND ACCESSORIES LIMITED WARRANTY

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

Fire Magic® cast stainless-steel burners, stainless-steel cooking grids, and stainless-steel housings are warranted for as long as you own your Fire Magic® grill -- **LIFETIME**. (Except as noted below.)

Fire Magic Choice stainless steel tubular burners are warranted for **TWENTY (20) YEARS**.

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

Fire Magic® Electric Grills, including stainless steel grid, and housings are warranted for **TEN (10) YEARS**.

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

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

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

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

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

This warranty covers defects in material and workmanship. This warranty **does not** cover parts which become defective as a result of negligence, misuse, use not in compliance with the Owner's Manual/Installation Instructions, accidental damage, improper handling, improper storage, improper installation, **lack of required routine maintenance** (as specified in the Owner's Manual/Installation Instructions), or electrical damage. Product must be installed as specified in the Owner's Manual/Installation Instructions by a **qualified professional installer**. Modifications to products which are not specifically authorized will void this warranty. Accessories, parts, valves, remotes, etc. when used must be Peterson products or this warranty is void. Warranted items will be repaired or replaced at Peterson's sole discretion. This warranty **does not** apply to rust, corrosion, oxidation, or discoloration unless the affected part becomes inoperable.

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

Peterson may require the defective product or part to be returned to the factory to determine the cause of failure. Peterson will pay freight charges if the product or part is determined to be defective. This warranty does not cover breakage in shipment from our (Independent) distributor to its customer if the damage is determined to have occurred during that shipment.

This warranty specifically excludes liability for **indirect, incidental**, or consequential damages. Some states and provinces 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 vary from state to state or province.

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

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

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

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

Quality Check	Date: _____
Model#: _____	Serial#: _____
Inspector: _____	Workmanship Inspection: _____