FIREMAGIC®

CHOICE

SINGLE SIDEBURNER & DOUBLE SIDEBURNER 3279R-1, 3281R Series

INSTALLATION AND OWNER'S MANUAL

3281R Series shown

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

Important: READ THESE INSTRUCTIONS CAREFULLY BEFORE STARTING INSTALLATION

WARNINGS AND SAFETY CODES

⚠ DANGER:

IF YOU SMELL GAS:

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

ONLY TO BE USED OUTDOORS

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

This appliance and its dedicated manual shutoff valve 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 dedicated manual shutoff valve during any pressure testing of the gas-supply system at pressures up to and including ½ psig (3.5 kPa).

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

⚠ WARNING:

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

⚠ WARNING:

Improper installation, adjustment, alteration, service, or maintenance can cause injury or property damage. For proper installation, refer to the installation instructions. For assistance or additional information, consult a qualified professional service technician, service agency, or the gas supplier.

This appliance is designed as an attended appliance. DO NOT leave this appliance burning when unattended.

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

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

PFS® C US **Certified to:** **ANSI Z21.58 CSA 1.6**

INSTALLATION INSTRUCTIONS ET MANUEL DU PROPRIÉTAIRE
DANS LE CONTRE- SINGLE ET DOUBLE SIDEBURNER

⚠ 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 dégats matériels. Référez-vous à ce manuel. Pour de l'aide ou des renseignements supplémentaires, consultez un technicien professionnel qualifié de service, une agence de service ou le fournisseur de gaz.

À UTILISER UNIQUEMENT À L'EXTÉRIEUR

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

Cet appareil et ses différents robinets d'isolement doivent être démontés du gaz-fournissent le système sifflant en examinant le système aux pressions au-dessus du ½ psig (kPa 3.5).

Cet appareil doit être isolé dans gaz-fournissent le système sifflant par fermeture que ses différents robinets d'isolement manuels pendant tous les essais sous pression du gaz-fournissent le système aux pressions jusques et y compris le ½ psig (kPa 3.5).

- Ce gril est pour ultilisation 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 aprés 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'arriére de l'appareil et la construction combustible (45.7 cm à partir des parois latérales et 45.7cm à partir de l'arriére).
- Le régulareur 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 GRIL. 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.
- Une fuite de GPL peut causer une 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 qules bouteille ou du GPL non utilisé.

Cet appareil est conçu comme un <u>appareil surveillé</u>. <u>NE laissez PAS</u> cet appareil brûler sans surveillance.

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

Maintenez tout électrique-fournissent des cordes et carburant-fournissent des tuyaux partis de n'importe quelle surface de chauffage.

Certifié à la norme: **ANSI Z21.58**
CSA 1.6b

INSTALLATEUR : Laissez ces instructions avec le consommateur.
CONSOMMATEUR : Maintenez pour la future référence.

CONTENTS

GETTING STARTED

INSTALLATION

USE, CARE, & SERVICE

INSTALLATION, OPERATION, AND SAFETY INFORMATION

1. The outdoor appliance and surrounding area MUST remain clear of flammable substances such as gasoline, yard debris, wood, etc. Maintain a minimum horizontal clearance of 18" (in all directions) from combustible materials/items.
2. Do not block the 1" front air inlet along the bottom of the control panel. See the COMBUSTION AIR AND COOLING AIRFLOW section under INSTALLATION REQUIREMENTS for details.
3. **This unit must be installed so that the required vent openings and surrounding area of the enclosure remain clear and free at all times. See the ENCLOSURE/VENTILATION REQUIREMENTS section for details.**
4. **When using propane gas: the propane cylinder, regulator, and rubber hose must be in a location not subject to temperatures above 125° F (51° C).**
5. Do not operate the burner with the cover in place.
6. The flames on each burner burn evenly along the entire burner caps with a steady flame (mostly blue). If burner flames are not normal, check and clean the orifice and burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the unit. A proper flame pattern will ensure safe operation and optimal performance. Adjust the air shutter as needed (see AIR SHUTTER ADJUSTMENT/BURNER FLAME INSPECTION section).
7. The in-line gas valve or gas cylinder valve must always be shut OFF when the unit is not in use.
8. Wear gloves and use extreme caution whenever installing and handling this product and its accessories as certain components have sharp edges that can cause personal injury.
9. **Adults MUST be present when this gas appliance is operating. This appliance MUST NOT be left burning when unattended.**

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

IMPORTANT

IN THE EVENT OF A GREASE FIRE, IMMEDIATELY SHUT OFF THE MAIN GAS VALVE TO THE UNIT. ALLOW THE FIRE TO EXTINGUISH ITSELF. KEEP AT A SAFE DISTANCE. A THOROUGH INSPECTION BY A QUALIFIED PROFESSIONAL SERVICE TECHNICIAN SHOULD BE CONDUCTED BEFORE FUTURE USE OF YOUR UNIT. THE SERVICE TECHNICIAN WILL CHECK THE SYSTEM FOR GAS LEAKS AND WILL CHECK ALL ELECTRICAL WIRING FOR DAMAGE. ALL GAS LEAKS AND WIRING MUST BE REPAIRED PRIOR TO FUTURE USE.

WARNING: NEVER cover more than 75% of the cooking surface with griddles or pans. Overheating will occur, and burners will not perform properly when combustion heat is trapped below the cooking surface.

The unit serial identification number and rating label are located on the inside of the control panel. The unit must be completely cool before opening.

GAS SAFETY INFORMATION

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

WARNING

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

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

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

WHEN USING PROPANE GAS

- **Propane gas** (also known as **L.P. gas**) is heavier than air and will accumulate or pool in an inadequately vented enclosure or recessed area.
- If a pool of **propane gas** is ignited, an explosion will occur. Adequate venting at the floor level, or the lowest point where gas could accumulate, will eliminate this danger.

  Refer to the **ENCLOSURE / VENTILATION REQUIREMENTS** section.
  Observe all local codes.
- DO NOT store a spare propane-gas cylinder under or near the enclosure.

WHEN USING NATURAL GAS

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

  Refer to the **ENCLOSURE / VENTILATION REQUIREMENTS** section.
  Observe all local codes.

INSTALLATION SAFETY GUIDELINES

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

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

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

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

OPERATING THE UNIT SAFELY AND CORRECTLY

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

1. The area around the enclosure is clear and free from combustible materials, gasoline and flammable vapors/liquids.
2. There is no blockage of the airflow through the vent openings located on the enclosure.
3. The hose is inspected (if applicable). See SAFE USE & MAINTENANCE OF PROPANE-GAS CYLINDERS section.

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

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

a. Les bouteilles, les vannes et les tuyaux de propane doivent être entretenus et inspectés avant chaque utilisation. Ils doivent être remplacés en cas de dommages visibles. Si le tuyau est coupé ou présente des signes d'abrasion ou d'usure, il doit être remplacé avant utilisation (**voir e.**).

b. Cette unité, lorsqu'elle est utilisée avec une bouteille, doit être connectée à une bouteille standard de gaz propane de 5 gallons (20 lb) équipée d'un dispositif anti-débordement répertorié. L'appareil est obligatoire sur toutes les bouteilles vendues depuis le 1er octobre 1998 afin d'empêcher tout remplissage excessif.

c. Les dimensions du cylindre doivent être d'environ 12 "(30,5 cm) de diamètre et 18" (45,7 cm) de hauteur. Les bouteilles doivent être construites et marquées conformément aux spécifications du ministère des Transports (DOT) pour les bouteilles à gaz LP ou à la norme relative aux bouteilles, sphères et tubes pour le transport des marchandises dangereuses et à la Commission, CAN / CSA-B339, selon le cas.

d. 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.

e. Le régulateur de pression et l'ensemble de tuyau utilisé doivent assortir les spécifications pour le type I par ANSI Z 21.58/CGA 1.6 (voir la figue. 6-1).

f. 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 de fil de point culminant.

g. 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

Pour relier le regulator/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. 6-1).

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

ATTENTION: Tournez toujours la valve principale de cylindre de propane au loin après chaque utilisation, et avant de déplacer le unité 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 fissuré ou effiloché doit être immédiatement remplacé.

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

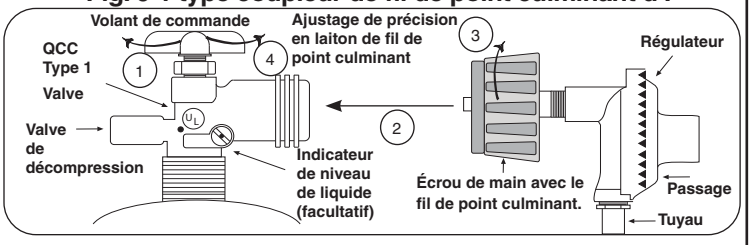
POUR VOTRE SÛRETÉ

a. Ne stockez pas un cylindre de gaz disponible de propane dessous ou ne vous approchez pas de cet appareil.

b. Ne remplissez jamais cylindre au delà de 80 pour cent de plein.

c. 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. 6-1 type coupleur de fil de point culminant d'l



Pour les besoins de ventilation et d'enceinte au propane,

Voir la section ENCLOSURE / VENTILATION REQUIREMENTS.

SAFE USE & MAINTENANCE OF PROPANE GAS CYLINDERS

IMPORTANT FOR YOUR SAFETY

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

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

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

CYLINDER/CONNECTOR REQUIREMENTS

a. Propane-gas cylinders, valves, and hoses must be maintained in good condition and inspected before each use of appliance. They must be replaced if there is any visible damage. If hose is cut or shows excessive abrasion or wear, it must be replaced before using appliance (see **e**.).

b. This unit, when used with a cylinder, should be connected to a standard 5-gallon (20 lb.) propane-gas cylinder equipped with a listed overfilling prevention device. The device has been required on all cylinders sold since October 1,1998, to prevent overfilling.

c. Cylinder dimensions should be approximately 12" (30.5 cm) in diameter and 18" (45.7 cm) high. Cylinders must be constructed and marked in accordance with the U.S. Department of Transportation (D.O.T.) *Specifications for LP-Gas Cylinders,* or the Standard for *Cylinders, Spheres, and Tubes for Transportation of Dangerous Goods and Commission,* CAN/CSA-B339, as applicable.

d. The cylinder used must include a collar to protect the cylinder valve, and the cylinder supply system must be arranged for vapor withdrawal.

e. The pressure regulator and hose assembly used must match the specification for Type I by *ANSI Z 21.58/CGA 1.6* (see Fig. 7-1).

f. The propane-gas cylinder valve must be equipped with a cylinder connection device, described as Type I in the standard defined in paragraph **e**. above. This device is commonly described as an Acme thread coupler.

g. 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.

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” may be used.

To disconnect: Turn the hand nut counterclockwise until detached (Fig. 7-1).

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

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

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

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

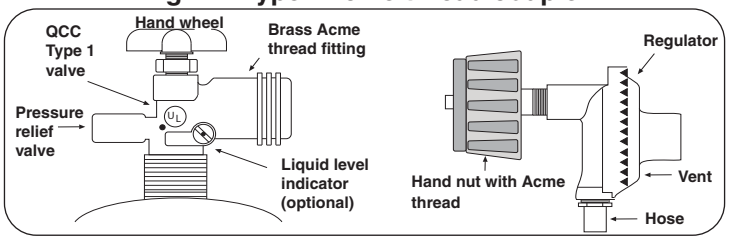
FOR YOUR SAFETY

a. DO NOT store a spare propane-gas cylinder under or near this appliance.

b. NEVER fill the cylinder beyond 80-percent full.

c. IF THE INFORMATION IN **a.** AND **b.** IS NOT FOLLOWED EXACTLY, A FIRE CAUSING DEATH OR SERIOUS INJURY MAY OCCUR.

Fig. 7-1 Type I Acme thread coupler



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

ENCLOSURE / VENTILATION REQUIREMENTS

Fire Magic GFRC islands are available. They meet all enclosure and ventilation requirements. For requirements regarding custom-built enclosures, see below.

VENTILATION (ALL ENCLOSURES)

For All Piping Systems and All Gas Types:
(Natural Gas, Household Propane, L.P. Cylinder)

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

One side of the enclosure shall be left completely open to the outside; OR 4 (minimum) ventilation openings MUST be created (reference Fig. 8-1 and Fig. 8-2):

- **Each opening must have a minimum of 10 sq. in. of free area. The openings must be equally sized. (Total of 40 sq. in. free area.)**
- Two openings must be in the side walls of the enclosure, at the top level, and spaced at a minimum of 90 degrees. The openings must begin 1" or less below the countertop level and end no more than 5" below the countertop level.
- Two openings must be in the side walls of the enclosure, at the floor level, and spaced at a minimum of 90 degrees. The openings must begin 1" or less above the floor level and end no more than 5" above the floor level.
- **The openings must remain unobstructed:**

  The clearance between the openings and any items outside of the enclosure is a minimum of 6". The clearance between the openings and any items within the enclosure is a minimum of 2". See Fig. 8-2.

When an L.P. cylinder is used in the enclosure, additional requirements exist, see the following section.

It is acceptable to use RHP venting panels (PN 5510-01). Contact your dealer.

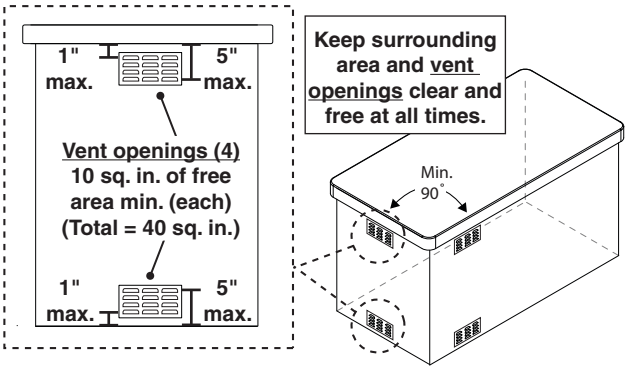
KEEP THE REQUIRED VENT OPENINGS AND SURROUNDING AREA OF THE ENCLOSURE CLEAR AND FREE AT ALL TIMES.

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

When installing this unit in a combustible enclosure, the correct air gap requirement must be met.

Ventilation Requirements:

- **Minimum 4 openings (2 per side wall - spaced at min. 90 degrees)**
- **Top openings: within 5" of countertop (see below)**
- **Bottom openings: within 5" of floor (see below)**
- **Each vent opening: min. 10 sq. in. of free area (Total = 40 sq. in. free area)**



Note: Vent openings example shown. Your design may vary.

Fig. 8-1 Ventilation detail

- **6" min. clearance between all vent openings and any items outside of enclosure**
- **2" min. clearance between all vent openings and any items within enclosure**

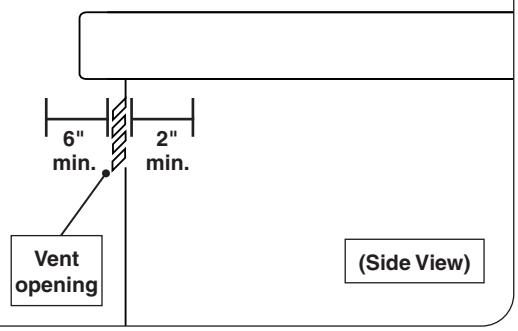


Fig. 8-2 Vent openings clearance

ENCLOSURE

Access to the interior of the enclosure is required for ease of installation and service.

WHEN A PROPANE (L.P.) CYLINDER IS USED IN THE ENCLOSURE

When a propane (L.P.) cylinder is installed inside of the enclosure, the additional guidelines below **MUST** be followed. FAILURE TO DO SO MAY CAUSE DAMAGE TO YOUR UNIT AND/OR PERSONAL INJURY. Refer to Fig. 9-1 and 9-2.

- Only a C.S.A. listed stainless steel flex connector must be connected to the unit.
- The regulator/hose assembly coming from the cylinder must only be connected to the above mentioned flex connector. A 1/2" male-to-male flare adapter will be required (not included). **DO NOT connect the regulator/hose assembly directly to the unit.**
- A non-combustible heatshield must be installed to protect the regulator/hose assembly and cylinder valve.
- The cylinder must rest at least 2" above the ground.
- An additional vent opening is recommended in the access door near the cylinder and at the gas connection level (minimum 10 sq. in. of free area).

RHP offers an "access door with tank tray and louvers" which includes a heatshield that rests directly above the L.P. cylinder, a tray, and louvers to meet the cylinder install requirements. The door is shown in Fig. 9-3. Contact your dealer for ordering information.

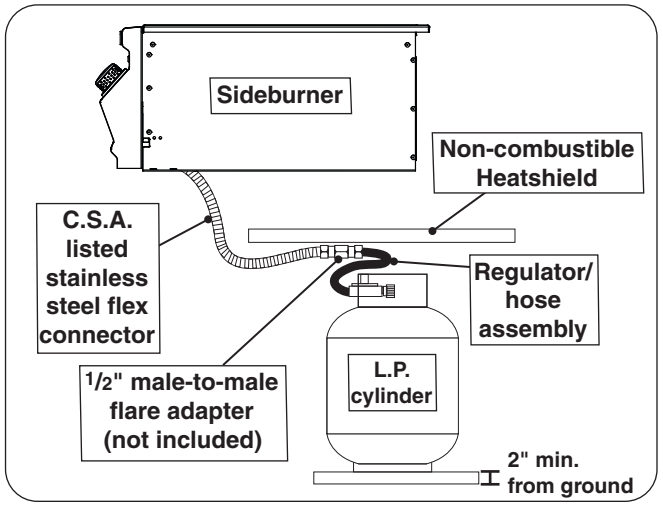


Fig. 9-1 L.P cylinder orientation

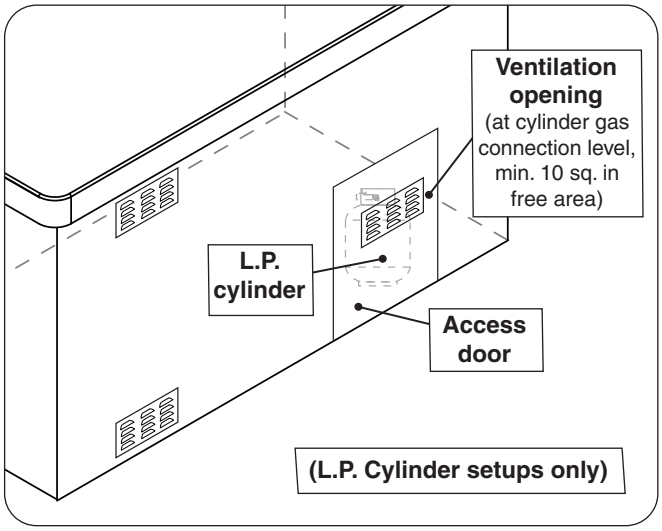


Fig. 9-2 Additional ventilation opening for L.P. cylinder

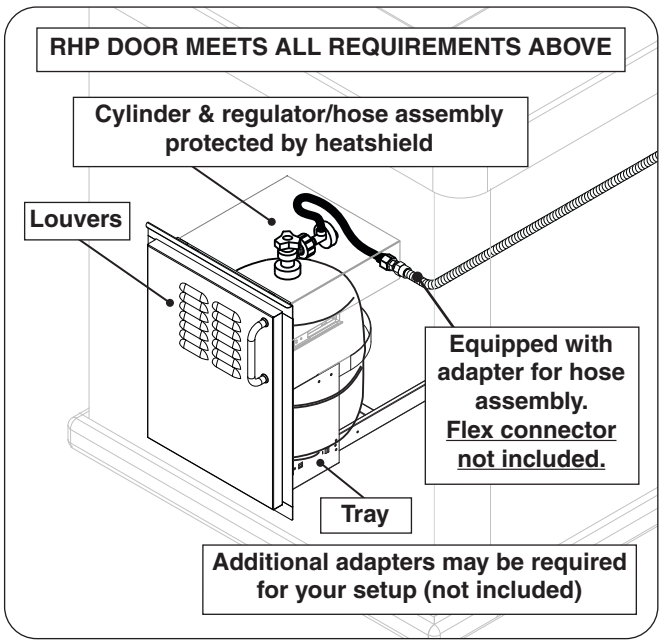


Fig. 9-3 Optional door w/ tank tray & louvers

INSTALLATION REQUIREMENTS

Installation must be performed by a qualified professional service technician.

This unit is designed for outdoor use only. **DO NOT** use this unit inside a building, garage, or enclosed area. **DO NOT** use this unit in or on a recreational vehicle or boat.

OVERHEAD CONSTRUCTION REQUIREMENTS

A minimum 5 foot clearance is required between the countertop and the overhead construction.

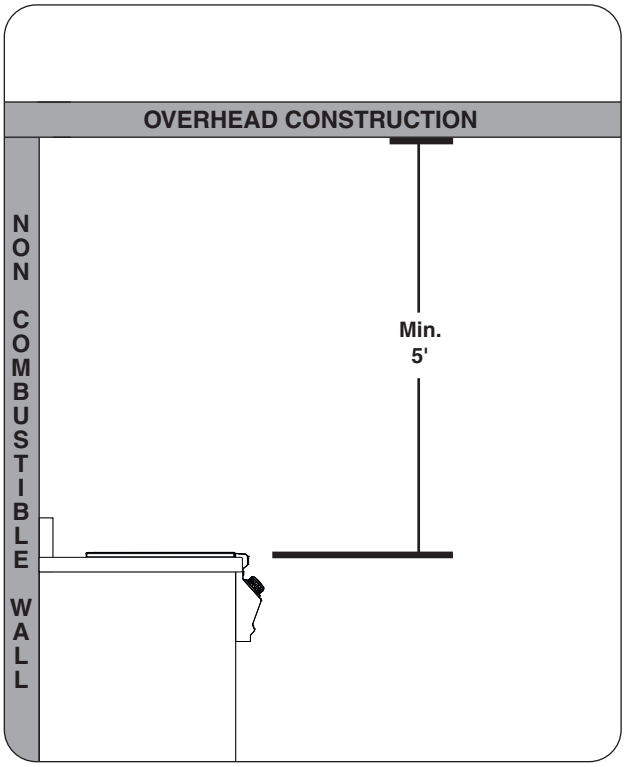


Fig. 10-1 Overhead requirements

REAR WALL CLEARANCES

For the minimum clearances between the unit and rear walls, your setup must fall within one (or more) of the following:

A. Clearance between unit and strictly non-combustible rear wall

(*i.e. brick wall, see Fig. 11-1*)

- The unit must have a minimum clearance of 4" from the non-combustible rear wall.

  (To allow for proper ventilation and prevent dangerous overheating.)

B. Clearance between unit and a protected combustible rear wall

(i.e. a non-combustible wall in front of a combustible wall to serve as a barrier. This can be accomplished by brick, or a metal stud finished with non-combustible substrate, see Fig. 11-2)

- The unit must have a minimum clearance of 14" from the protected combustible rear wall.

  (The 4" non-combustible material plus an additional 10" clearance between the unit and protected rear wall.)

C. Clearance between unit and combustible rear wall

- The unit must have a minimum clearance of 18" from the combustible rear wall (see Fig. 11-3).

BACKSPLASH CLEARANCE (if applicable)

If a non-combustible backsplash exists, it must have a minimum of a 4" clearance from the rear of the unit (to allow for proper ventilation and prevent dangerous overheating). See Fig. 11-4.

Important: This 4" backsplash clearance must first be met prior to any non-combustible walls beginning behind it.

SIDE WALL / CORNER WALL CLEARANCES (if applicable)

The unit must have a minimum clearance of 18" from any side walls (to account for variables in airflow that could affect performance). See Fig. 11-5.

Clearances continued on following page

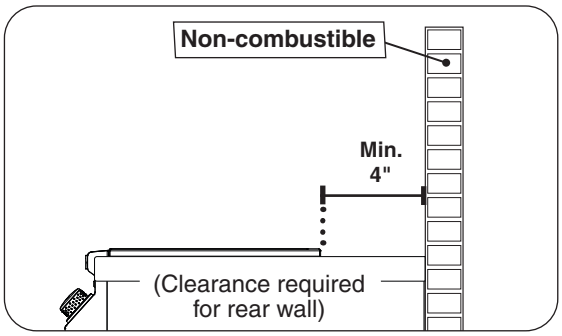


Fig. 11-1 Clearance '**A**' Diagram

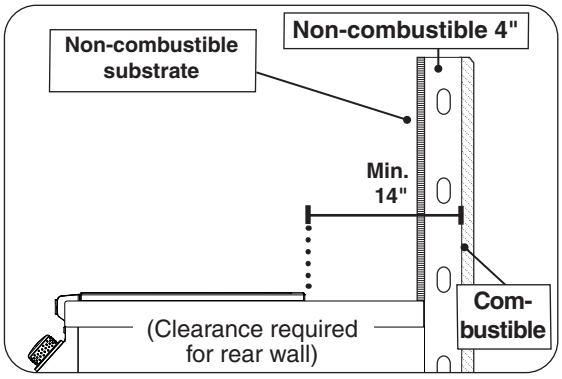


Fig. 11-2 Clearance '**B**' Diagram

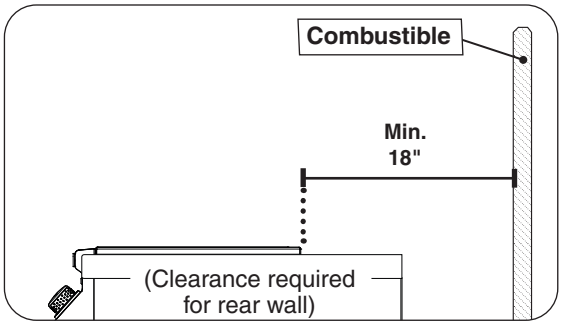


Fig. 11-3 Clearance '**C**' Diagram

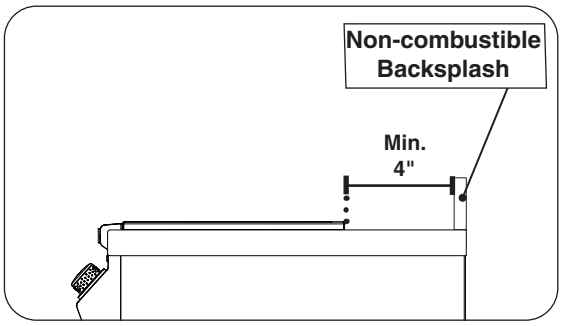


Fig. 11-4 Backsplash clearance

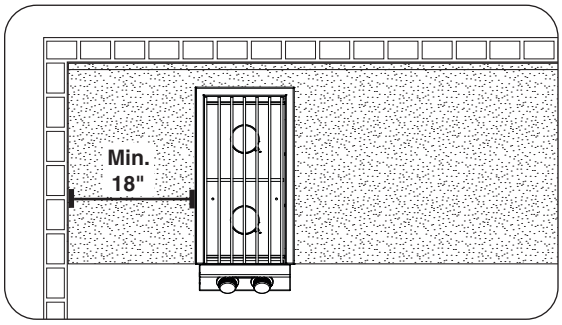


Fig. 11-5 Side/corner wall clearance

CONTROL PANEL CLEARANCES

- The control panel **MUST** have a minimum side clearance of 6" from any obstructions/side walls. See Fig. 12-1.

  (To allow for control panel removal.)

- The control panel **MUST** remain removable for servicing (see CONTROL PANEL REMOVAL section). Any adjacent countertops must not obstruct the panel from being removed.

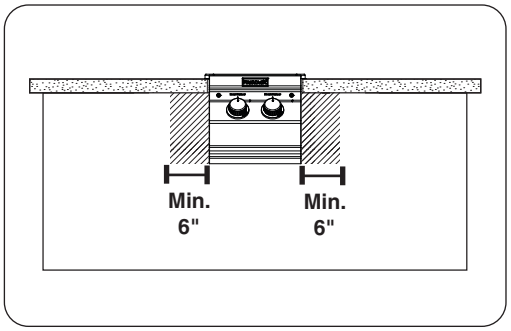


Fig. 12-1 Control panel clearances

COMBUSTION AIR AND COOLING AIRFLOW

Proper airflow (front-to-back, Fig. 12-2) MUST be maintained for the unit to perform as it was designed. If airflow is blocked, overheating and poor combustion will result. Do not block the 1" front air inlet along the bottom of the control panel.

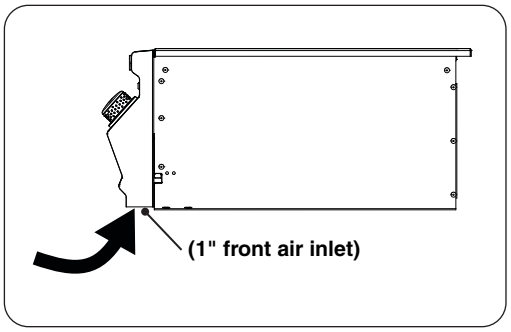


Fig. 12-2 Airflow diagram

GAS-SUPPLY PLUMBING REQUIREMENTS

The gas supply is to be routed into the enclosure, near the unit. Your individual installation may vary. **Observe the National Fuel Gas Code and all local codes. Leak test at all connections.**

The gas supply must be sized to provide minimum inlet pressure at the maximum flow rate (BTU/hr). Undue pressure loss will occur if the pipe is too small, or the run is too long. Gas supply pipe must be ½" minimum interior diameter. If the gas line is longer than 20', a larger diameter line may be necessary. Refer to the NFPA 54 guidelines for further details.

DO NOT use a rubber hose within the unit enclosure.

A C.S.A. approved stainless steel flex connector is included and pre-installed to the valve manifold, and routes to the gas supply. A flare-to-NPT adapter is provided for 1/2" pipe.

Use a pipe joint compound resistant to all gasses on all NPT pipe fittings. Make sure to tighten every fitting securely. **Do not use pipe joint compound to connect flare fittings.**

Important: **A shut-off valve (not included) in the gas supply line is required.** It provides for safety when the unit is not in use and for convenient maintenance and repair. It must be installed within 6 feet of the unit and must be easily accessible. Use a pipe joint compound resistant to all gasses on all NPT pipe fittings **except flare fittings**.

GAS SUPPLY AND MANIFOLD PRESSURES:

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

Note: An additional regulator may be needed to meet these requirements.

MODEL SPECIFICATIONS

		Doube Sideburner 3281R	Single Sideburner 3279R-1
Main burner	quantity	2	1
	N/P orifice drill size	#50 / #57	#50 / #57
	N/P air shutter opening *	3/8" / 3/8"	3/8" / 3/8"
Supply voltage		**9 V (one 9V battery)**	

* These are air shutter factory settings. These settings may require adjustment due to gas conversion, altitude, or other local conditions. See AIR SHUTTER ADJUSTMENT / BURNER FLAME INSPECTION section.

Table 1 - Product Specifications

	Height	Width		Depth
	(Top to bottom)	(Left to right)		(Front to back)
	Top of hanger to bottom of unit **(A)**	Hanger to hanger **(B)**	Control panel width **(C)**	Maximum depth **(D)**
Double Sideburner	12"	13 1/4"	12 1/8"	27 1/2"
Single Sideburner	12"	13 1/4"	12 1/8"	19"

Table 2 - Dimensions

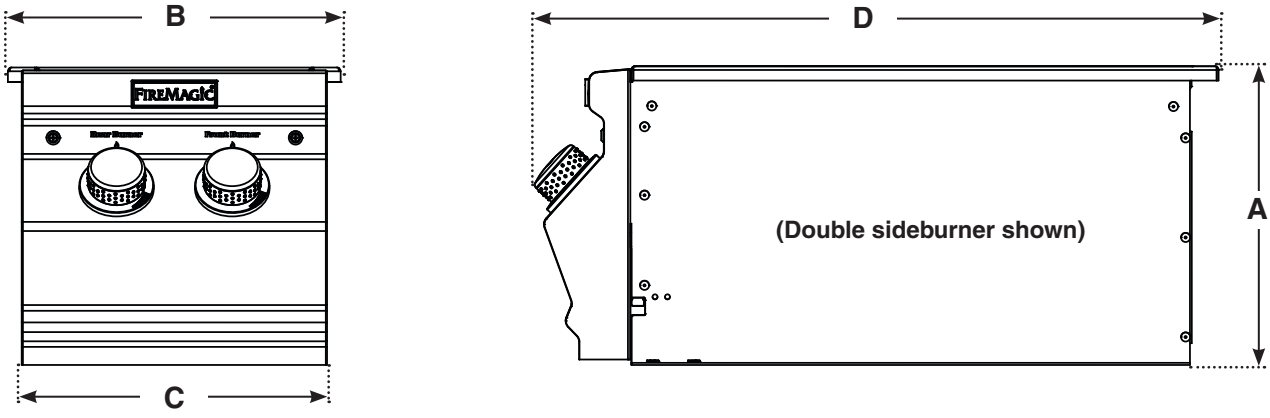


Fig. 13-1

	Double Sideburner		Single Sideburner	
	Non-combustible enclosures	**Combustible enclosures**	**Non-combustible enclosures**	**Combustible enclosures**
A Countertop to unit bottom **cutout**	11 1/2"	11 1/2"	11 1/2"	11 1/2"
B Side to side **cutout**	11 1/2"	12"▲	11 1/2"	12"▲
C Front to back **cutout** †	22 3/4"	23 1/4"▲	14"	14 1/2"▲
D Control panel width **cutout** ‡	12 1/2"	12 1/2"	12 1/2"	12 1/2"

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

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

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

Table 3 - Cutout Dimensions

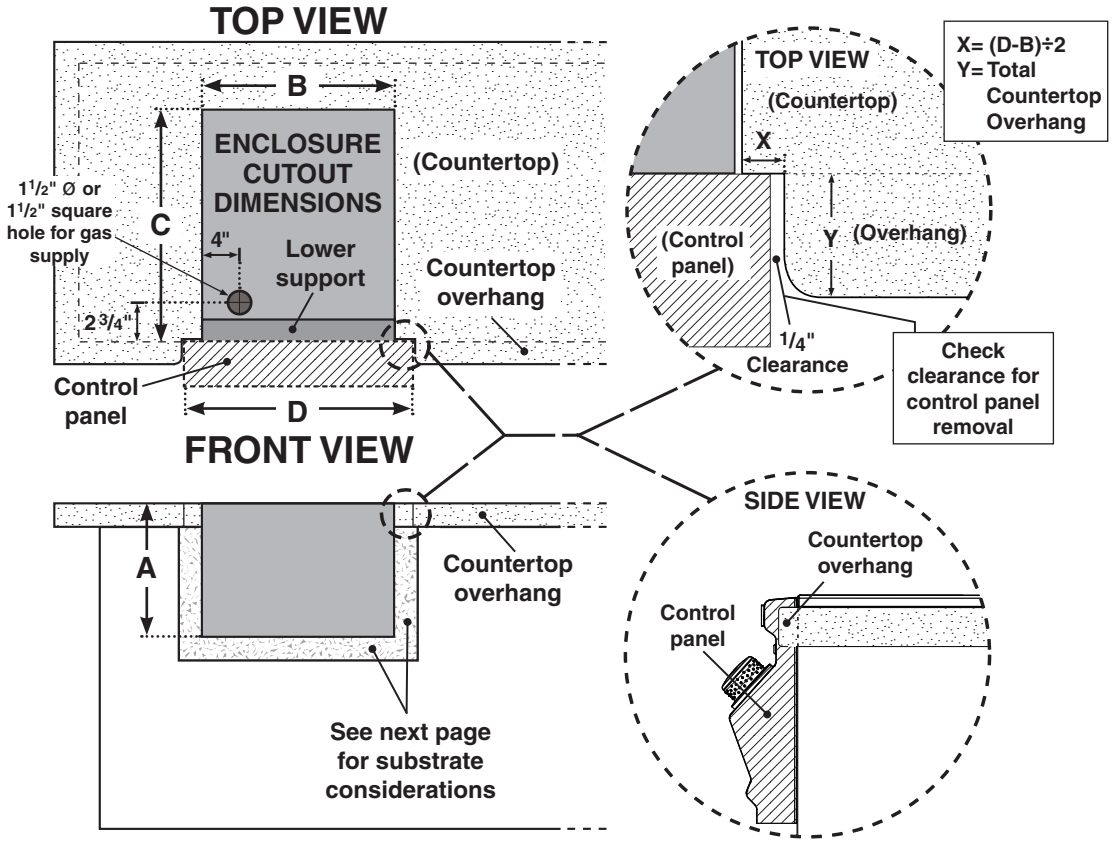


Fig. 14-1

COUNTERTOP OVERHANG

The control panel is designed to sit flush against the enclosure front wall. If the enclosure countertop extends beyond the front wall, creating a countertop overhang, it must be cut flush with the front wall for the width of the control panel or a gap will be created exposing the forward portions of the left and right side fire walls of the unit. See illustrations above.

ENCLOSURE VENTILATION

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

COMBUSTIBLE ENCLOSURE CUTOUT

This unit may be installed into combustible framing (wood, for instance) provided there is a minimum of a 1/2" airspace between ALL sides of the unit and any combustible material.

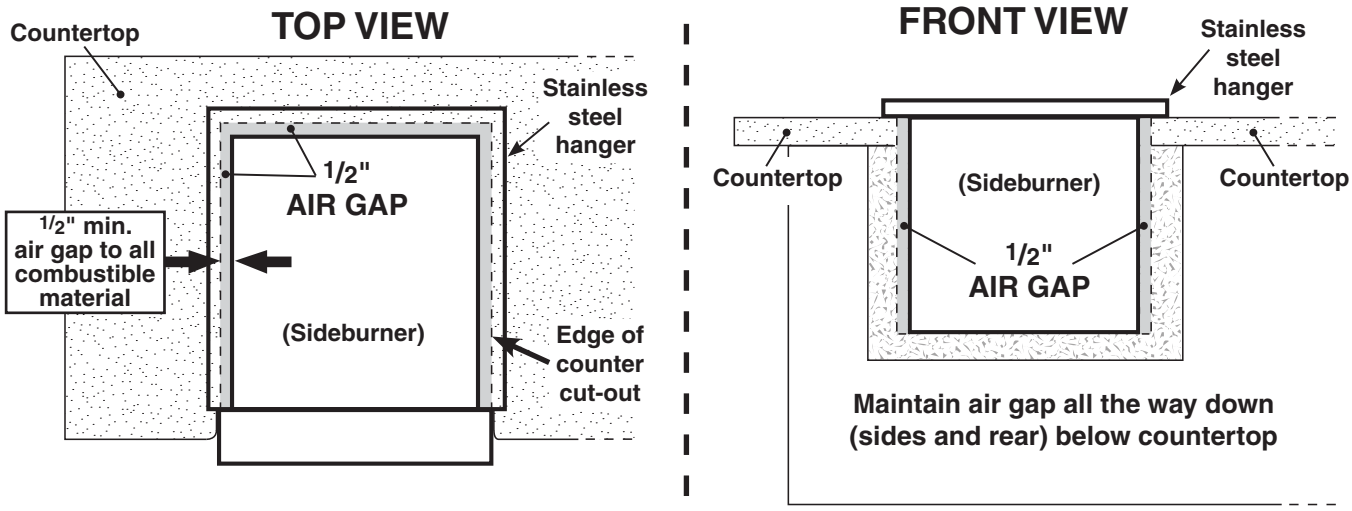


Fig. 15-1

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

SUBSTRATE

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

Substrate Behind Control Panel

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

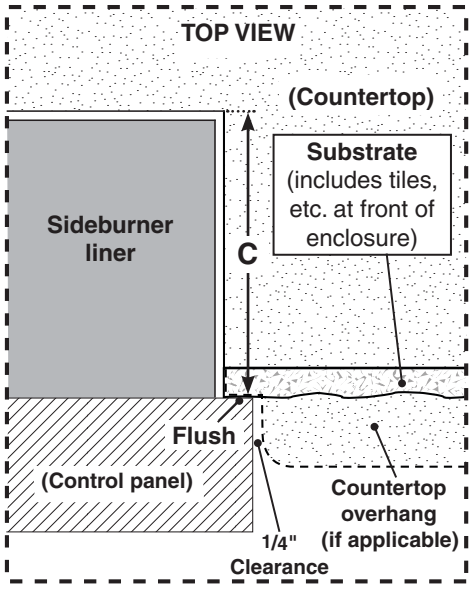


Fig. 15-2

Substrate Alongside Control Panel

Any additional substrate alongside the control panel does not need to be considered in **Dim. C** (see previous page), however a 1/4" clearance on each side (same as overhang) and below is required.

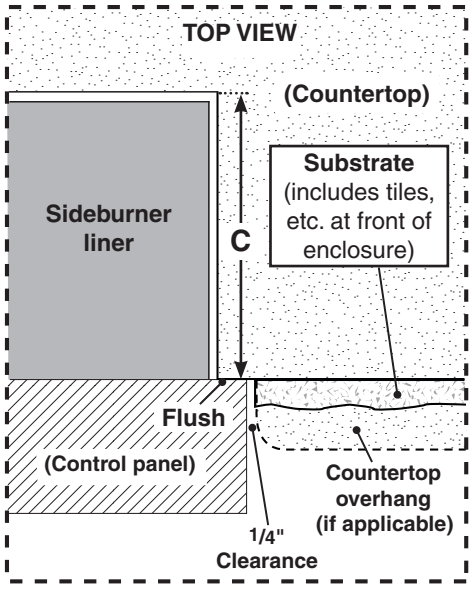
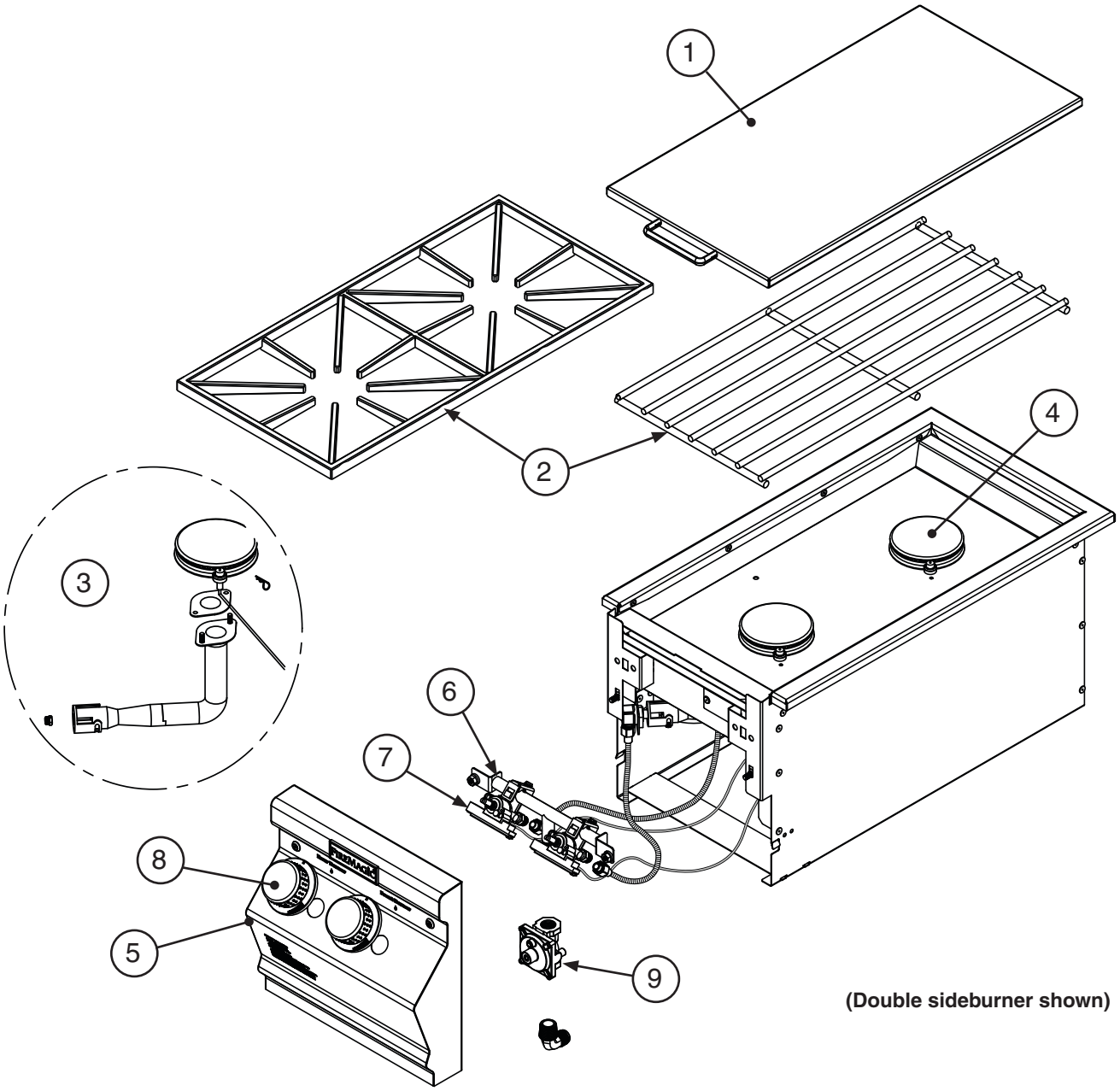


Fig. 15-3

CHOICE SIDEBURNER REPLACEMENT PARTS LIST

		Double Sideburners 3281R Series		Single Sideburners 3279R-1 Series	
Item	**Description**	**Part No.**	**Qty.**	**Part No.**	**Qty.**
1.	Sideburner lid	3281-07	1	3279-07	1
2.	Porcelain cast iron cooking grid	3529	1	3550	1
or	Stainless steel cooking grid	3529-S	1	3550-S	1
3.	Burner assembly (w/ burner pipe)	3279-32	2	3279-32	1
4.	Burner cap (only)	3279-36	2	3279-36	1
5.	Control panel	23281R-05	1	23279R-05	1
6.	Valve manifold assembly	3281R-22	1	3279R-22	1
7.	Burner valve w/ igniter assembly	3282R-49	2	3282R-49	1
8.	Control knob	3016R	2	3016R	1
9.	Convertible regulator	PR-4	1	PR-4	1
10.	Natural gas orifice*	3001-50-1	2	3001-50-1	1
11.	Propane gas orifice*	3001-57-1	2	3001-57-1	1

* Not shown



(Double sideburner shown)

It is not required to remove the control panel or knobs to install this unit.

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

COUNTER PREPARATION

Consult Table 3 for enclosure cutout dimensions. If the counter or any supporting construction is combustible, the COMBUSTIBLE ENCLOSURE CUTOUT section must be followed before beginning the installation.

This sideburner must be supported by the stainless-steel hanger extending from the upper portion of the frame. The hanger rests on the left, right, and back of the countertop.

The control panel is designed to sit flush against the enclosure front wall (see Fig. 17-1). If the enclosure countertop extends beyond the front wall, creating a countertop overhang (see Fig. 17-2), it must be cut flush with the front wall for the width of the control panel or a gap will be created exposing the forward portions of the left and right side fire walls of the unit. See the MODEL SPECIFICATIONS section.

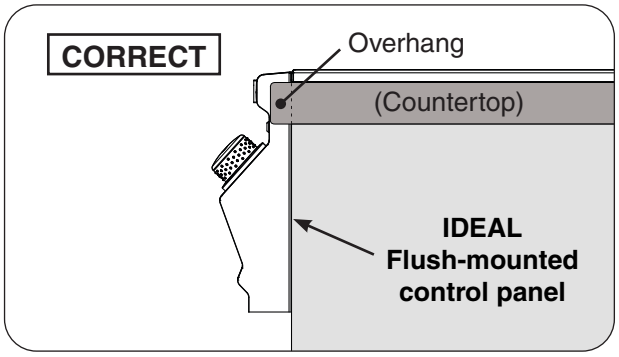


Fig. 17-1 Countertop overhang - correct cutout

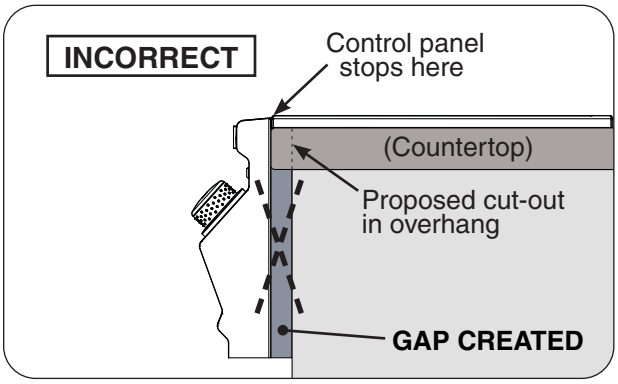


Fig. 17-2 Countertop overhang - incorrect cutout

SLIDE THE UNIT INTO THE ENCLOSURE CUTOUT

Slide the unit into place. Do not to pinch, kink, or damage the gas connector line.

Note: Each side of the unit has a tab just behind the control panel. These tabs prevent the control panel from moving inward. If the tabs interfere with the unit sliding in (see Fig. 17-3), use pliers to bend them inward so that they clear the enclosure sides. Leave the tabs slightly out to ensure they still keep the control panel from moving inward (see Fig. 17-4).

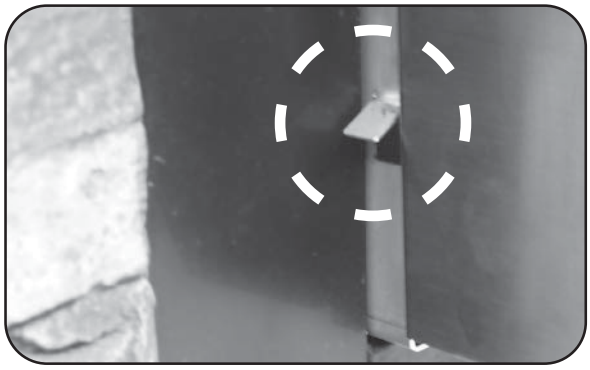


Fig. 17-3 Tab may interfere when sliding in unit

POSITION THE BURNER CAPS

Place the burner cap(s) centered over the burner(s). Ensure that the cap(s) rest securely in place.

INSTALL THE COOKING GRID

Carefully place the cooking grid onto the front and rear grid rests of the unit.

INSTALL THE BURNER LID

Carefully place the lid over the cooking grid area of the unit. It is recommended to keep the lid on when the unit is not in use. **Do not operate the unit with the lid in place**.

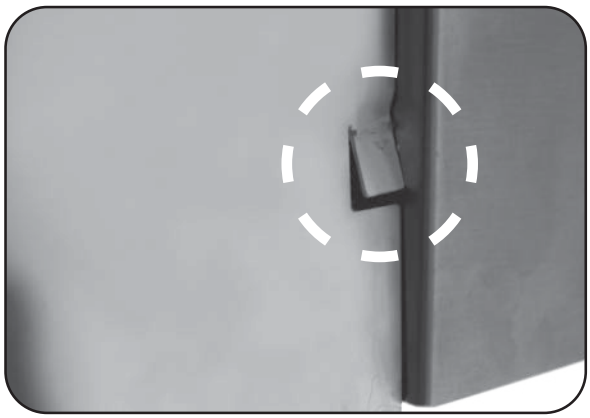


Fig. 17-4 Tab slightly bent in for clearance

CONNECT THE GAS SUPPLY

To Connect To Propane Cylinder:
Read the safety warnings and follow the instructions in the section SAFE USE AND MAINTENANCE OF PROPANE GAS CYLINDERS.

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

To Connect To Natural Or Household Propane Gas Supply:

CAUTION: Use only C.S.A. listed stainless-steel flex connectors within the enclosure.

WARNING

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

- Before connecting the gas supply to your appliance, pressures MUST be tested and MUST NOT exceed 10.5" w.c. for Nat. gas and 13" w.c. for L.P. gas. An additional regulator may be required.
- Refer to the GAS SUPPLY PLUMBING REQUIREMENTS section for all details on the gas supply and its setup.

1. **Turn OFF the gas supply at the source.**
2. Run the attached flex connector routed under the unit to the gas supply stub.
3. A shut-off valve is required within 6 feet of the unit and must be easily accessible.

If shut-off valve is installed in-line:

- Install the supplied flare-to-NPT adapter to the gas supply (NPT) using a pipe joint compound resistant to all gasses (see Fig. 18-1, A). Tighten securely.
- Connect the flex connector to the adapter (see Fig. 18-1, A). Tighten securely.

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

- Connect the flex connector to the shut-off valve (flare) (see Fig. 18-1, B). Tighten securely.

LEAK TEST

Turn all burner valves to the **OFF** position. Turn on the gas supply, and test at all connections for leaks using a soapy water solution. If bubbles appear, a leak is present. Turn off the gas and tighten at all connections. Repeat until no leaks are present. If a leak persists, turn off the gas supply and contact the local gas company or dealer. **NEVER USE A FLAME TO CHECK FOR LEAKS.**

Once the leak test is complete, turn off the gas supply.

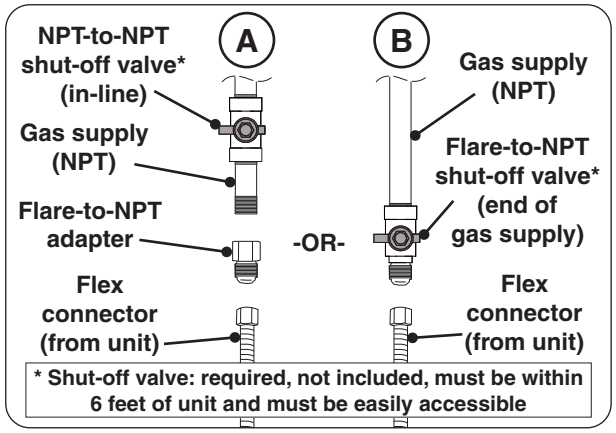


Fig. 18-1 Connecting to a gas line

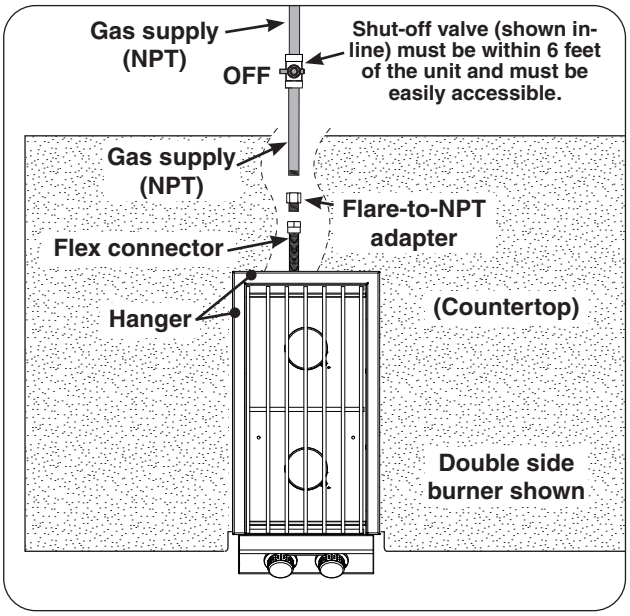


Fig. 18-2 Household propane & nat. gas diagram

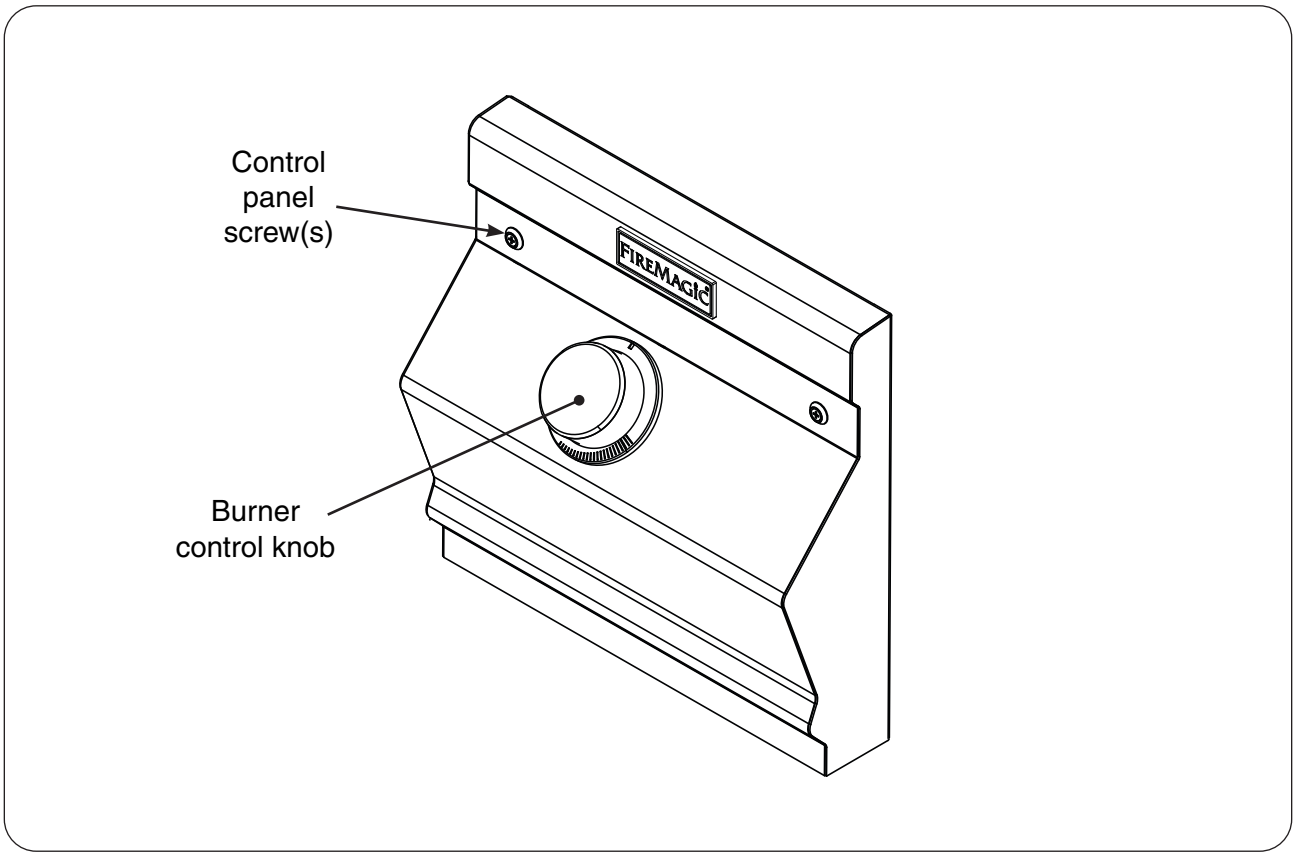


Fig. 19-1 Single Sideburner controls

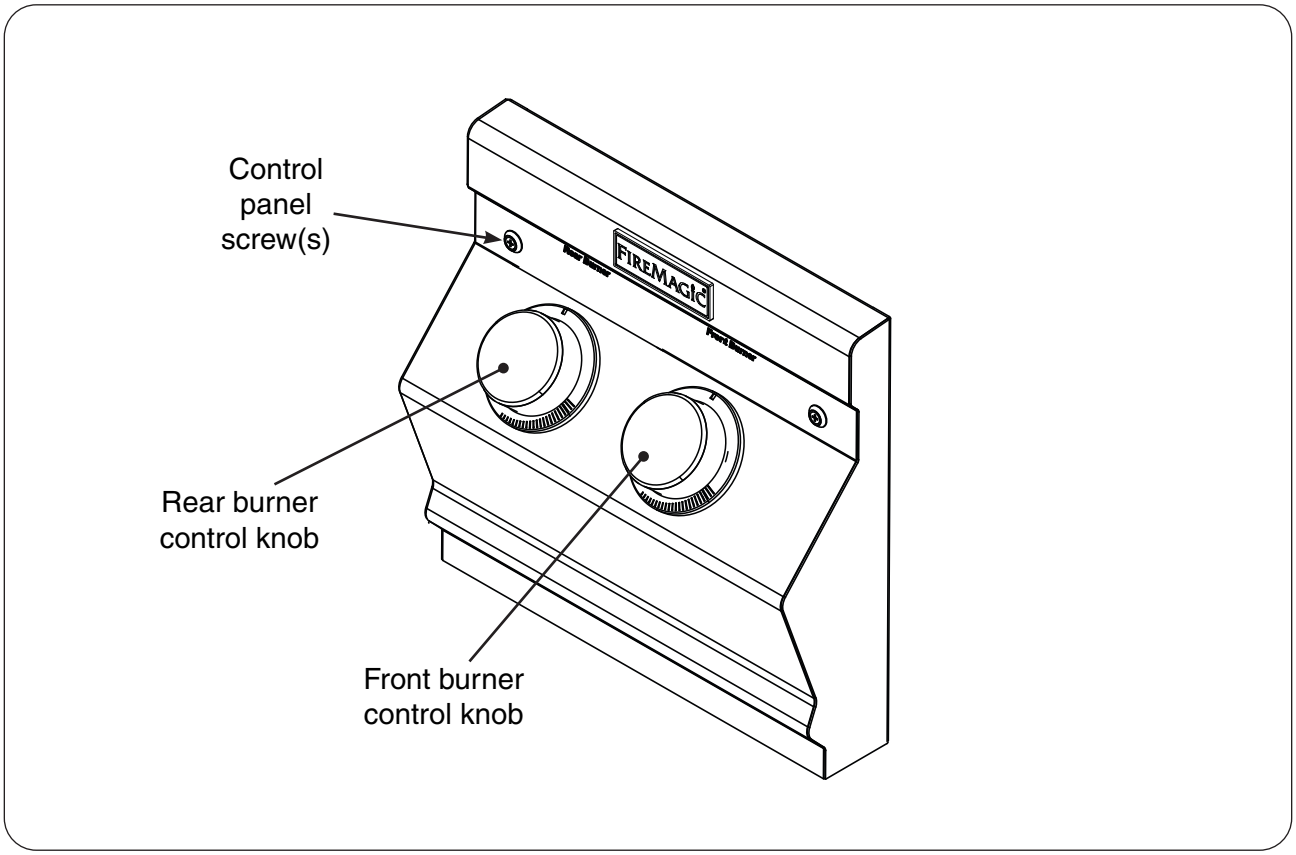


Fig. 19-2 Double Sideburner controls

USING THE APPLIANCE

BEFORE INITIAL USE

Ensure that:

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

BEFORE EACH USE

Ensure that:

- you smell around the appliance area for gas. If you smell gas (and all control knobs are in the **OFF** position), immediately shut off the gas supply and contact a qualified professional service technician or the gas supplier for inspection.
- the required vent openings and surrounding area of the unit enclosure are clear at all times.
- the cooking area is clean.
- you inspect all piping and hoses for damage, cuts, wear, and tear. Replace any damaged components prior to use.

OPERATION

- **The unit becomes HOT during use.**
- **NEVER touch any part of the cooking area or surrounding hot surfaces with bare hands. Use long-handled insulated BBQ tools and wear an insulated glove / oven mitt.**
- **Always keep your face and body as far from the unit as possible during use. Avoid wearing loose-fitting clothing as they could ignite.**
- **NEVER leave the unit unattended during use.**
- **NEVER cover more than 75% of the cooking grid surface with griddles or pans to prevent overheating.**
- **After each use, turn the control knob(s) to the OFF position and turn off the gas supply to the unit.**

After reading and understanding all bullets above, follow these steps to light and use your unit:

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

WIND CONSIDERATIONS

Proper airflow (front-to-back, Fig. 20-1) MUST be maintained for the unit to perform as it was designed. See the INSTALLATION REQUIREMENTS section for details.

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

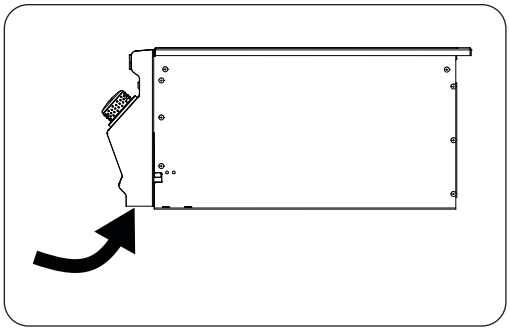


Fig. 20-1 Airflow diagram

AFTER EACH USE

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

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

LIGHTING (IGNITION) INSTRUCTIONS

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

SPARK IGNITION LIGHTING

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

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

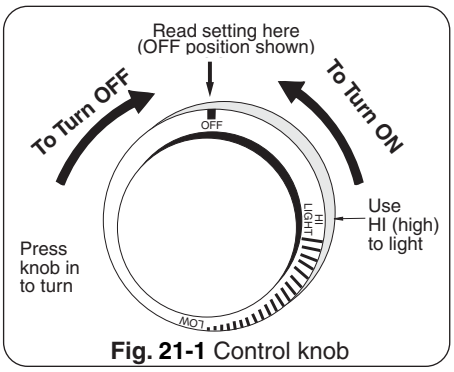


Fig. 21-1 Control knob

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

Note: Turning the knob will create a “click” sound and ignite the burner. If there is no ignition, immediately turn to **OFF** position and repeat sequence quickly until the burner ignites.

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

5. If equipped, repeat step 4 for the second burner to be lit.

WHEN USING A PORTABLE PROPANE TANK

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

MANUAL LIGHTING

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

1. Follow steps 1 through 3 (left).
2. Insert either a burning long-barrel butane lighter, a burning long-stem match, or a burning match held by a wire extension holder through the cooking grid opening to the burner (Fig. 21-2). Hold the flame against the edge of the burner.
3. While holding the match or lighter flame next to the burner, depress the control knob and while pressing turn it counterclockwise to the **HI LIGHT** position. Remove the lighter or match when the burner lights, and release the control knob.
4. If the burner does not light within five (5) seconds of turning the control knob, **immediately depress the knob and turn the valve to OFF**. WAIT FIVE (5) MINUTES before repeating steps 2 through 4 of the MANUAL LIGHTING instructions.

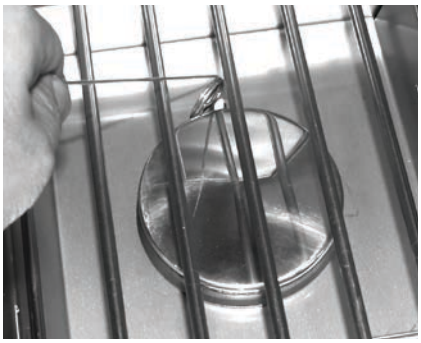


Fig. 21-2 Manual lighting

SHUTTING OFF THE UNIT

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

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

ALLUMAGE DES INSTRUCTIONS (D'ALLUMAGE)

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

ÉCLAIRAGE À ÉTINCELLES

Note: NE PAS ouvrir plus d'une vanne à la fois pour l'allumage commandé ou l'allumage manuel.

1. Retirer le couvercle du brûleur latéral
2. Tournez tous les boutons de commande de gaz à leurs positions de repos.
3. Allumez le gaz à sa source.

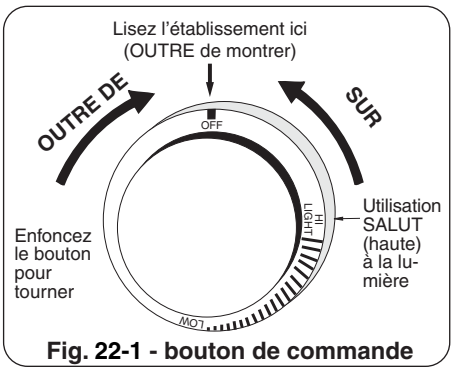


Fig. 22-1 - bouton de commande

4. Appuyez sur le bouton de commande souhaité et, tout en appuyant sur cette touche, tournez-le dans le sens inverse des aiguilles d'une montre jusqu'à la position **HI LIGHT**. Une fois le brûleur allumé, relâchez le bouton.

Note: Tourner le bouton crée un «clic» et allume le brûleur. S'il n'y a pas d'allumage, mettez-le immédiatement sur **OFF** et répétez la séquence rapidement jusqu'à ce que le brûleur s'allume.

ATTENTION : Si un brûleur ne s'allume pas dans deux ou trois (2-3) secondes suivant la mise sur le bouton de commande, appuyez sur le bouton et le tourner vers la position **OFF**. ATTENDEZ CINQ (5) MINUTES avant de répéter l'étape 4. Si vous sentez le gaz, suivez les instructions sur la couverture de ce manuel. Si les brûleurs ne s'allument toujours pas après que plusieurs tentatives, se rapportent aux instructions pour l'éclairage manuel.

5. Si équipé, répétez l'étape 4 pour que le deuxième brûleur soit allumé.

EN EMPLOYANT UN RÉSERVOIR DE PROPANE PORTATIF

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

ÉCLAIRAGE MANUEL

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

1. Suivez les étapes 1 à 3 (à gauche).
2. Insérez un allumeur brûlant de butane de long-baril, une allumette brûlante de long-tige, ou une allumette brûlante tenue par un support de prolongation de fil par la grille à cuire s'ouvrant au brûleur (fig. 22-2). Tenez la flamme contre le bord du brûleur.
3. Tout en tenant l'allumette ou la flamme plus légère à côté du brûleur, diminuez le bouton de commande et tout en pressant le tour il dans le sens contraire des aiguilles d'une montre dans la position LÉGÈRE de HI. Enlevez l'allumeur ou assortissez quand le brûleur s'allume, et libérez le bouton de commande.
4. Si le brûleur ne se allume pas dans les cinq (5) secondes de tourner le bouton de commande, enfoncez immédiatement le bouton et tournez la valve à AU LOIN. ATTENDEZ CINQ (5) MINUTES avant de répéter les étapes 2 à 4 des instructions manuelles d'éclairage.

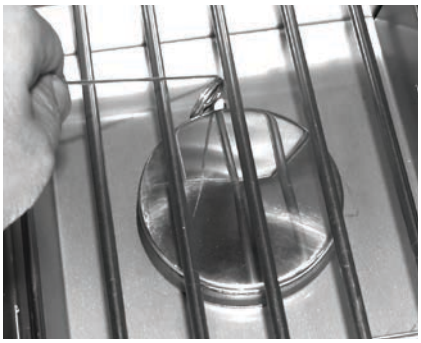


Fig. 22-2 **- Éclairage manuel**

ARRÊT DU UNITÉ

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

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

SERVICING AND CLEANING

Your side burner requires regular cleaning and maintenance. Refer to these instructions for details. Performing these procedures will ensure proper operation, appearance, and safety.

WARNINGS

- Prior to servicing or cleaning make sure the unit is completely cool, the control knobs are turned to the OFF position, and the gas supply is shut off.
- Wear appropriate gloves and safety glasses during any servicing or cleaning.
- DO NOT spray any cleaner or liquids on the unit when hot.
- The unit MUST be cleaned regularly to prevent grease build-up and other food deposits. A clean and well maintained unit prevents the risk of grease build-up and grease fires.
- Verify proper operation after servicing or deep cleaning.
- See INSTALLATION, OPERATION, AND SAFETY INFORMATION section for additional related information.

CLEANING YOUR SIDE BURNER

Before Each Use

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

After Each Use

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

Twice A Year (or as needed) - Deep Clean

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

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

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

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

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

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

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

2. **Exterior of side burner (lid and control panel):** With a cool unit, use a grill cleaner (or a soapy water solution) and a clean cloth to remove grease and dirt from the lid and control panel. For tough deposits, a copper pad can be used. Always wipe with the grain. Rinse and dry completely. Then follow up with a stainless steel cleaner and a clean cloth.

   If this routine cleaning is not performed, the stainless steel may become dull and develop surface rust (due to use and atmospheric conditions). If left uncleaned, significant damage and pitting may occur.

Fig. 23-1 Wipe with grain

Important: DO NOT use steel wool, any other metal tools, or any other cleaners/ chemicals to clean the exterior other than recommended above. Such items promote rust.

Note: Due to the nature of stainless steel, temperatures produced by the cooking process will cause discoloration. This can be reduced by routine cleaning.

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

When this side burner is installed in a corrosive environment such as near the ocean (salt air), poolside (chlorine and/or pool chemicals) or any other location with exposure to high salt/chloride content or corrosive chemicals/ solutions, it will be more susceptible to corrosion and MUST be maintained/cleaned more frequently.

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

Protecting Your Side Burner

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

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

CONTROL PANEL REMOVAL

1. **Turn the control knob(s) to the OFF position and turn off the gas supply to the unit.**
2. Pull the control knob(s) from the stems and set aside.
3. Using a Phillips screwdriver, unscrew and remove the control panel fastener screws and washers (located on the left and right front face of the control panel). Retain the screws for later re-installation.
4. Carefully open the control panel by lifting and pulling the control panel from the frame.

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

BURNER REMOVAL

1. Remove the side burner lid, cooking grid, side burner caps, and set them aside.
2. Remove the control panel. See the CONTROL PANEL REMOVAL section for details.
3. Reach up under the burner support and remove the burner retaining clip (see Fig. 26-1), located at the rear of the burner pipe.
4. Make note of how the burner tube is installed over the orifice to use as reference when re-installing.
5. Carefully lift the burner up and out, clearing the ceramic electrode (see Fig. 26-2), and pulling the burner tube away from the orifice located on the left side of the unit.
6. To replace, slide the burner tube in through the top opening and carefully slide it over the orifice, aligning the burner over the electrode, taking care not to detach it from the wire.

Note: It is critical to the continued safe functioning of the burners that the orifices are centered and completely inside the burner gas inlets.

7. Replace the burner retaining clip (underneath burner). Reference Fig. 26-1.
8. Repeat as needed for the other burner (if applicable).
9. Replace the control panel and all other components.

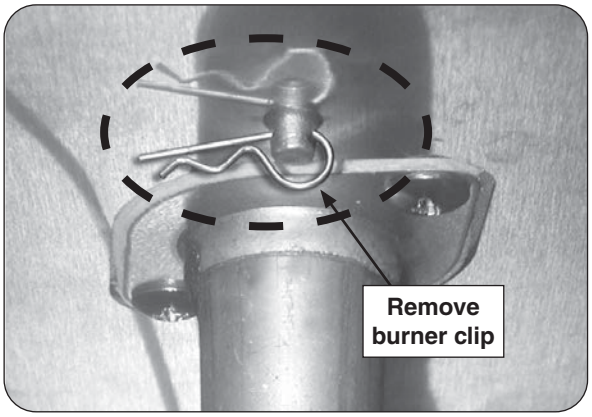


Fig. 26-1 Remove burner clip

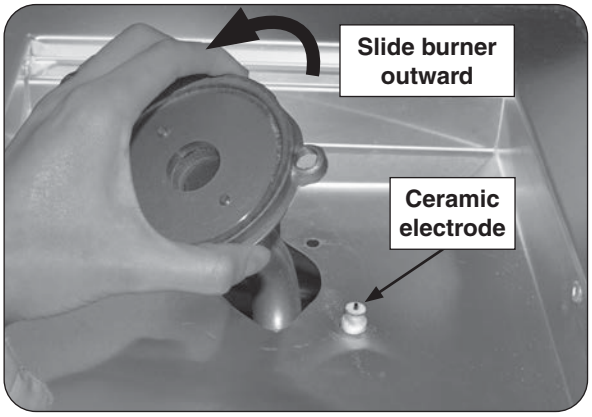


Fig. 26-2 Remove burner

CONVERT GAS TYPE / CHECK BURNER ORIFICES

CAUTION: Make sure the unit is at a safe temperature and is isolated from gas and electrical supplies before beginning.

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

Apply Conversion Label

This unit comes from the factory configured for one type of gas as marked on the label behind the control panel.

When the unit is converted, the label for the new gas (included at original shipping) MUST be filled out and applied next to the existing label mentioned above.

Convert Regulator

The gas regulator, located behind the control panel (see CONTROL PANEL REMOVAL section), must be set for the type of gas used to fuel the unit. To check the regulator setting, remove the cap in the center of the regulator (Fig. 27-1, A). Holding the cap vertical (see Fig. 27-2, B), the letters at the bottom of the plastic stalk indicate the gas type for which the regulator is currently configured.

If the text on the bottom of the regulator stalk does not match the gas type connected to the unit, remove the stalk from the cap, invert, and replace into center of cap. Replace cap on the regulator, screwing down until snug.

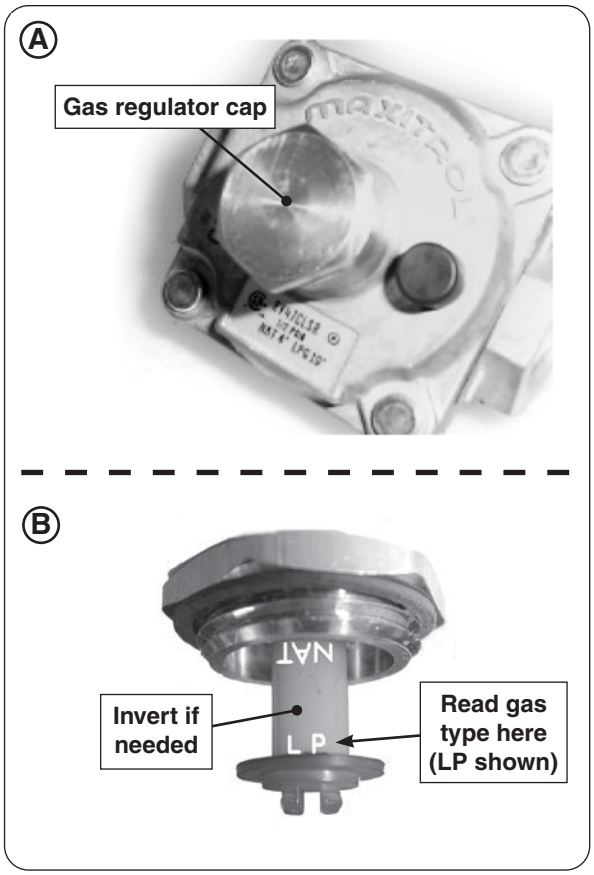


Fig. 27-1 Convert regulator

Procedure continued on following page

Convert Gas Orifices

When converting the unit to a different gas type, burner orifices must be replaced with the corresponding orifice for the new gas.

See MODEL SPECIFICATIONS, Table 1 to determine the proper orifice size for the burner.

Important: It is critical to the operation of burner that its orifice be fully inserted into the center of its orifice opening.

WARNING

HAZARDOUS OVERHEATING WILL OCCUR IF A NATURAL-GAS ORIFICE IS USED WITH PROPANE GAS.

1. Remove the side burner lid, cooking grid, burner caps, and set them aside.
2. If not already done, remove the control panel. See the CONTROL PANEL REMOVAL section for details.
3. Remove the burners. See the BURNER REMOVAL section for details.
4. Using a 3/8" socket nut driver, remove the orifice from the orifice holder (see Fig. 28-1 and Fig. 28-2) and check the number stamped on the orifice face.
5. If an orifice change is necessary, replace the orifice with the correct size.

Note: To protect the manifold threads when placing the new orifice, start the threading manually, and then tighten with the nut driver.

6. Replace the side burner tube over the orifice, aligning the burner over the electrode, taking care not to detach it from the wire.
7. Replace the burner retaining clip (underneath burner), and burner cap.
8. If equipped, repeat steps **4.** through **7.** for the second burner.

9 Replace the control panel.

10. Replace the grid and side burner lid.

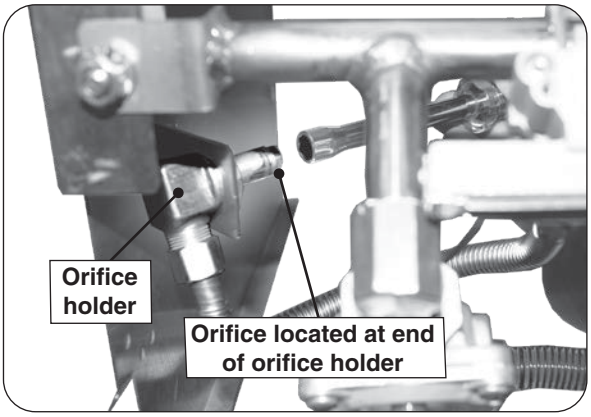


Fig. 28-1 Single sideburner orifice location

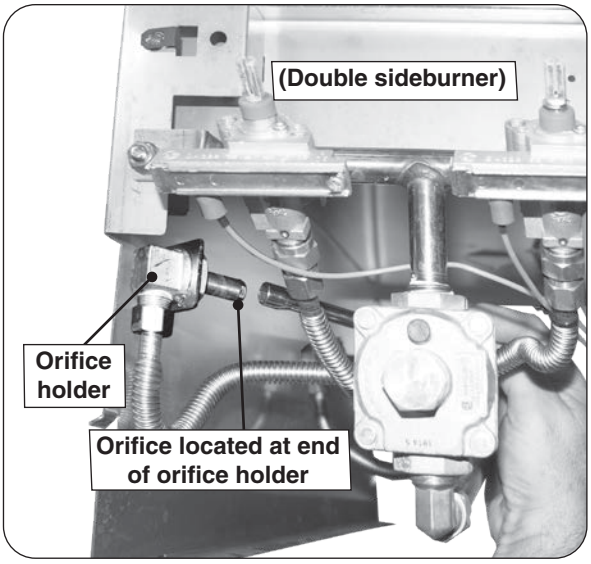


Fig. 28-2 Double sideburner orifice locations

Connect To New Gas Supply

Plumb the unit as appropriate for the new gas supply. (Additional components may be needed for your specific setup.) **Be sure to leak test at all connections.**

AIR SHUTTER ADJUSTMENT / BURNER FLAME INSPECTION

Important: Air shutters are preset at the factory (see Table 1 in MODEL SPECIFICATIONS). However, gas conversion, altitude, or other local conditions may make it necessary to adjust the air shutters.

Note: To verify proper settings, the flames of the burners should be visually checked for proper flame appearance and behavior. Light the unit with the burner(s) on HI setting. Allow at least 2 minutes to burn. See below and Fig. 29-1. The flames should:

- be blue and stable with little to no yellow tips
- burn quietly, and appear to touch the burner

If the flames appear unstable, yellow, noisy, or lift away from the burner, follow the steps below.

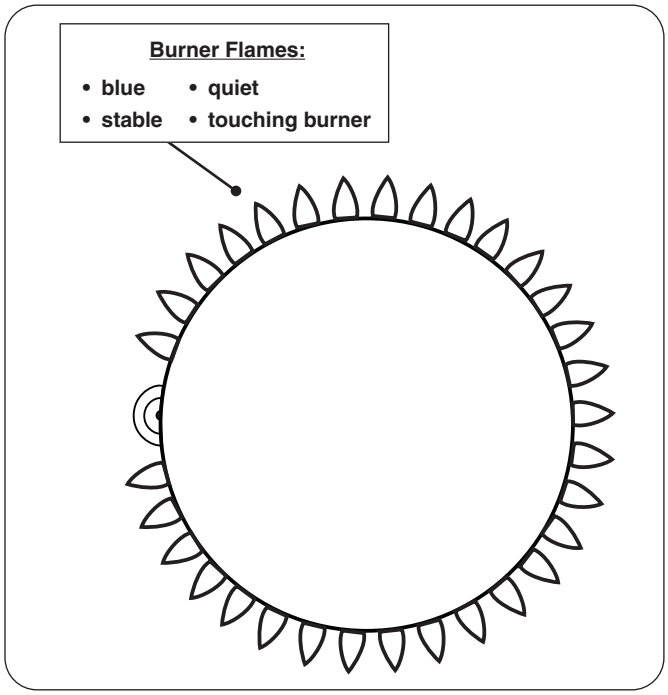


Fig. 29-1 Proper flame appearance

Begin with a completely cool unit. Remove the burners (see BURNER REMOVAL section). First ensure the burner orifices, ports, venturi tubes, and air shutters are all clear of any insect or insect nests. If they are blocked, clean them, and reinstall the burners and burner caps. With the control panel open, install the control knobs onto the valve stems, light the burners on HI, and reinspect the flames. If adjustment is still needed, proceed to the steps below.

Note: The air shutters are located at the end of the burner assemblies, behind the control panel. They can safely and easily be adjusted while the unit is lit.

CAUTION: Do not touch the double side burner surrounding top area, as it will be hot while adjusting the air shutter.

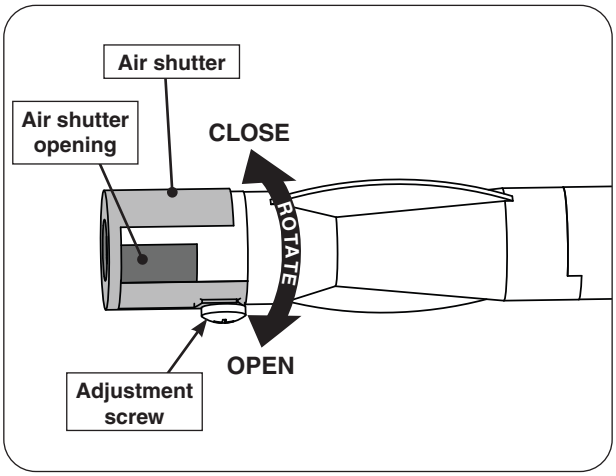


Fig. 29-2 Side burner air shutter adjustment detail

1. To adjust the front burner air shutter, first light the burner on HI.
2. Loosen the adjustment screw with a screwdriver, then carefully rotate the shutter to open or close it. See Fig. 29-2 for details.
   - Begin with the appropriate factory setting for your model (see Table 1 if needed).
   - If the flames are excessively yellow (insufficient air), open the shutter to allow more air to the burner. If the flames are noisy and lifting off the burner in some areas, close the shutter to allow less air to the burner. Adjust accordingly.

Note: Make minimal adjustments. Very small changes result in major changes in flame appearance.

3. Once finished, carefully re-tighten the adjustment screw and shut off the burner.
4. Repeat this process for the rear burner.

Note: Should you have difficulty accessing the rear burner air shutter, you may shut down, remove the rear burner (when cool), then adjust the air shutter to the same opening as the already adjusted front burner. Be sure to properly re-install rear burner when complete.

5. Once finished with both burners, allow the unit to cool completely, then remove the knobs. Replace the control panel, bezels, and knobs.

VALVE "LOW" SETTING ADJUSTMENT

Stability of the "low" setting on the burners may vary due to wind direction, unit configuration, and position. If your burner goes out when set on low, the valve "low" setting needs adjustment.

Note: Adjustments MUST only be performed by a qualified professional service technician.

To adjust the valve "low" setting:

1. **Ensure the unit is completely cool and the knobs are in the OFF position.**
2. Remove the control panel. See the CONTROL PANEL REMOVAL section for details.
3. Re-install the control knobs on the valve stems with the control panel removed.
4. Light the burner on HIGH, then turn the burner to LOW setting. While the burner is lit, remove the control knob from the valve.
5. Locate the FLATHEAD adjustment screw found above the valve stem and below the manifold (see Fig. 30-1).
6. Using a flathead screwdriver, slowly turn the adjustment screw a little at a time (30° to 45°) in either direction. Adjust the screw as needed until the flame is approximately 1/4" in height from all the burner ports, and the flames are stable.

CAUTION: Only adjust the FLATHEAD screw. Adjusting other screws may result in a dangerous gas leak.

7. Once the appropriate setting is reached, re-install the control knob and shut off the burner valve.
8. Repeat this procedure for other burner valves, if needed.
9. Re-install the control panel and any other components that were removed.

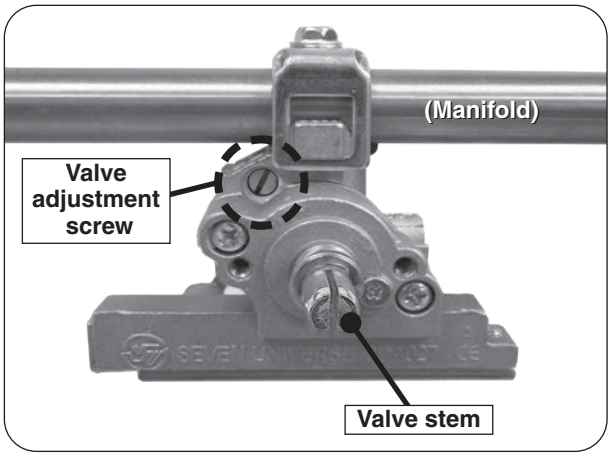


Fig. 30-1 Valve adjustment screw location

TROUBLESHOOTING

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

PROBLEM	POSSIBLE CAUSE	CORRECTION
Ignition system failure	1. Improper air shutter adjustment	1. Adjust air shutters.
	2. No spark generated at the valve	2. Retry to light. If ignition failure continues, contact dealer for valve replacement.
	3. Low gas pressure	3. Have the gas co. check supply pressure.
	4. Front carry-over port	4. Clean burner ports.
	5. Ignition wire disconnected	5. Reconnect wire to valve.
Insufficient heat / low flame	1. Burner ports clogged	1. Remove burners and clean out ports.
	2. Improper air-shutter adjustment	2. Adjust air shutters.
	3. Using propane orifice for natural gas	3. Check/change orifices.
	4. Low gas pressure/flame (propane)	4. Refill propane tank, or reset propane tank safety*: Shut off all valves (including propane tank) and follow lighting instructions exactly.
	5. Low gas pressure/flame (natural)	5. Have a qualified professional service technician check for proper gas supply, setup, and pressure.
	6. L.P. regulator hose cracked due to age	6. Replace L.P. regulator hose.
Uneven heating	1. Burner ports partially blocked by debris	1. Remove burners and clean out ports.
	2. Small spiders or insects in burner	2. Inspect burners and orifices for spider webs or other debris that may block flow.
	3. Improper air shutter adjustment	3. Adjust air shutter.
Burner goes out on LOW	1. Valve “Low” setting needs adjustment	1. See the VALVE "LOW" SETTING ADJUSTMENT section for details.

Note: *Propane tanks are equipped with a safety shutdown device that may cause low or no gas/flame at the burners if operating and lighting instructions are not followed exactly. **If you suspect the propane tank safety shutoff is in effect:** 1) Shut off all appliance valves. 2) Shut off tank valve. 3) Open and close a burner valve. 4) Open tank valve. 5) Follow the LIGHTING INSTRUCTIONS. Lighting instructions are located in the owner’s manual and printed on the front face of the unit. If the problem persists, continue troubleshooting, or contact your local dealer or distributor for assistance.

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 gas burners, Choice stainless steel U-shaped burners, cooking grids, and stainless steel housings are warranted as long as you own your Fire Magic® grill **-- LIFETIME**. (Except as described below.)

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

Fire Magic® Electric Grill stainless steel cooking grids and stainless steel housings are warranted for **TEN (10) YEARS**.

Fire Magic® built-in and portable griddles (except ignition system) are warranted for **TEN (10) YEARS**. (Except as described below.)

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

Fire Magic® sideburners, exterior Glass Fiber Reinforced Concrete (GFRC) grill island systems, and all other grill components (except ignition systems and electronic parts) are warranted for **THREE (3) YEARS**.

Fire Magic® grill and griddle 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 (If the grill is installed in a multi-user setting, a separate Multi-User Limited Warranty applies and is available from R.H. Peterson Co.). This warranty is valid only with proof of purchase, commence on the date of purchase, and terminates (both as to original and any replacement products) on the anniversary date of the original purchase of the product per the above schedules.

This warranty covers defects in material and workmanship. This warranty **does not** cover parts which become defective as a result of negligence, misuse, use not in compliance with the Installation and Owner's Manual, accidental damage, improper handling, improper storage, improper installation, **lack of required routine maintenance** (as specified in the Installation and Owner's Manual), electrical damage, local gas impurities or failure to protect against combustibles. Product must be installed (and gas must be connected) as specified in the Installation and Owner's Manual by a **qualified professional installer**. 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. Warrantied 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.

COMMONWEALTH OF MASSACHUSETTS REQUIREMENTS

This appliance is approved for installation in the state of Massachusetts subject to the following requirements:
Install this appliance in accordance with 248 C.M.R., the Rules and Regulations Governing Plumbers and Gas Fitters. The installer or service agent must be a plumber or gas fitter licensed in the Commonwealth of Massachusetts. The flexible gas line connector used must not exceed 36 inches (92 centimeters) in length. The individual manual shut-off must be a T-handle type valve, listed and approved by the state of Massachusetts.

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