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.

**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.

**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 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).

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.

---

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

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

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

REV 2 - 1812050800

L-C2-451
INSTALLATION INSTRUCTIONS ET MANUEL DU PROPRIÉTAIRE
DANS LE CONTRE- SINGLE ET DOUBLE SEARING STATION

⚠️ 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.

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 justes et y compris le ¼ psig (kPa 3.5).

- Ce gril est pour utilisation à l’extérieur seulement. Si l’appareil est entreposé à l’intérieur, enlever les bouteilles et les laisser à l’extérieur.
- Ne pas ranger le gril immédiatement après l’avoir utilisé. Le laisser refroidir avant de le déplacer ou de la ranger. Le non respect de cette mesure de sécurité pourrait entraîner un incendie causant des dommages à la propriété, des blessures ou la mort.
- Ne pas utiliser cet appareil sous une surface combustible.
- Ne pas utiliser cet appareil sous un auvent. Le non respect de cette mesure de sécurité pourrait entraîner un incendie ou des blessures.
- Dégagement minimal entre les parois latérales et l’arrière de l’appareil et la construction combustible (45.7 cm à partir des parois latérales et 45.7 cm à partir de l’arrière). Le régulateur de pression de gaz prévu avec cet appareil de cuisson à gaz pour l’extérieur doit être utilisé. Ce régulateur est réglé pour une pression de sortie de 5 pouces de colonne de l’eau pour le gaz naturel, et 10 pouces pour le propane.
- LE RÉGULATEUR INCLUS D’APPAREILS EST ÉVALUÉ POUR LE MAXIMUM DE 1/2 (LIVRES PAR POUCHE CARRÉ). SI VOTRE OFFRE DE GAZ EST 1/2 PLUS GRAND QUE (LIVRES PAR POUCHE 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 audessous de la surface à cuire.
- Ne pulvérisiez 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.

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.

SÛRETÉ ET CODES D’AVERTISSEMENT

INSTALLATEUR : Laissez ces instructions avec le consommateur.
CONSOMMATEUR : Maintenez pour la future référence.
1. The outdoor appliance and surrounding area MUST remain clear of flammable substances such as gasoline, yard debris, wood, etc.

2. Do not block the 1” front air inlet along the bottom of the control panel.

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 the burner(s) burn evenly along the ceramic grid surface with a steady flame (mostly blue). See SEARING STATION FLAME PATTERN section. If burner flames are not normal, check and clean the orifice and burner 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.

7. The in-line gas valve or gas cylinder valve must always be shut OFF when the unit is not in use.

8. Whenever reconnecting any wires, apply a small amount of dielectric grease to the male connector, then make the connection. This will ensure conductivity and prevent moisture from affecting the contact.

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. KEEP THE LID OPEN AND ALLOW THE FIRE TO EXTINGUISH ITSELF. A THOROUGH INSPECTION BY A TRAINED 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.

CAUTION: NEVER spray water on a hot gas unit.

ELECTRICAL CONNECTIONS

A 120VAC (15 AMP minimum) GFCI GROUNDED 3-wire receptacle (not included) is required within the vicinity of the unit to provide power to it. The GFCI receptacle must be a WEATHER-PROOF IN-USE COVERED RECEPTACLE.

• Observe the National Electric Code and all local codes.

• Verify proper polarity of the receptacle.

• If an extension cord is used, ensure it is a 3-wire GROUNDED cord that is rated for the power of the equipment, and is approved for outdoor use with a W-A marking. DO NOT use 2-prong adapters.

• DO NOT TAMPER WITH THE EXTENSION CORD OR THE UNIT POWER-SUPPLY CORD.
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.
LISEZ ET SUIVEZ TOUS LES Avertissements équipé de votre CYLindre DE GAS 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. Des cylindres et les valves de gaz de propane doivent être maintenus en bon état et doivent être remplacés s'il y a des dommages évidents au cylindre ou à la valve.

b. Ce gril, une fois utilisé avec un cylindre, devrait être relié à un ballon de la norme 5 (20lb.) cylindre de gaz de propane équipé d'un OPD (remplissez au-dessus du niveau le dispositif d'empêchement). L'OPD a été exigé sur tous les cylindres vendus depuis octobre 1.1998 pour empêcher le remplissage excessif.

c. Les dimensions de cylindre devraient être approximativement 12" (30.5cm) de diamètre et 18" (45.7cm) hauts. Des cylindres doivent être construits et marqués selon les caractéristiques pour des cylindres de gaz de propane du département des ETATS-UNIS du transport (D.O.T.) ou le niveau national du Canada, du CAN/CSA-B339, des cylindres, des sphères et des tubes pour le transport des marchandises dangereuses.

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 figure. 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 rapide 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 RAPIDE

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

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

Inspectez soigneusement l'ensemble de tuyau chaque fois avant que le gaz soit allumé. Un tuyau 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 SERIEUX PEUT SE PRODUIRE.

Fig. 6-1 type coupleur rapide de fil de point culminant d’I

Pour les besoins de ventilation et d’enceinte au propane, Voir la section ENCLOSURE / VENTILATION REQUIREMENTS.
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 e.) 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.

For propane ventilation and enclosure requirements, see the ENCLOSURE / VENTILATION REQUIREMENTS section.
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, an RHP insulating liner must be used.
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. Reference Fig. 9-1 and 9-2 for an example.

- Only a C.S.A. listed stainless steel connector can be connected to the unit.
- The regulator/hose assembly coming from the cylinder can only be connected to the above mentioned flex connector. **DO NOT** connect the regulator/hose assembly directly to the unit. An adapter will be required.
- 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.
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.

**The unit must have a minimum clearance of 18" from combustible materials/items in all directions.**

**OVERHEAD CONSTRUCTION AND EXHAUST HOOD REQUIREMENTS**

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

When installed under combustible overhead construction, the area above the cooking surface of the unit **must** be covered with an exhaust hood. The exhaust hood provides the protection for the combustible overhead construction. See exhaust hood information below and Fig. 10-1.

**Important:** **DO NOT** use this appliance under unprotected combustible overhead construction.

When installed under overhead non-combustible construction, an exhaust hood is highly recommended; see exhaust hood information below and Fig. 10-1.

**Exhaust Hood**

When using an exhaust hood, the area above the cooking surface of the grill must be covered with a hood larger than the cooking area of the grill, and with a minimum of 1200 CFM (cubic feet per minute) for proper outdoor application.

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**Fig. 10-1 Overhead requirements**

Combustible overhead construction: Exhaust hood required
Non-combustible overhead construction: Exhaust hood highly recommended
SIDE AND REAR WALL CLEARANCES

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

A. Clearance between unit and strictly non-combustible wall
   (i.e. brick wall, see Fig. 11-1)
   - The unit must have a minimum of 4" right, left, and rear clearance from any non-combustible wall.
     (To allow for proper ventilation and prevent dangerous overheating.)

B. Clearance between unit and a protected combustible 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 of 14" right, left, and rear clearance from the protected combustible wall.
     (The 4" non-combustible material plus an additional 10" clearance between the unit and protected wall.)

C. Clearance between unit and combustible wall
   - The unit must have a minimum of 18" right, left, and rear clearance from any combustible 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.
The control panel **MUST** remain removable for servicing (see SERVICING AND CLEANING, Control Panel Removal section).

**ENSURE PROPER COMBUSTION AIR AND COOLING AIRFLOW**

Proper airflow (front-to-back, Fig. 12-1) **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.

**GAS-SUPPLY PLUMBING REQUIREMENTS**

For natural gas or a household propane system, rigid 1/2" or 3/4" black steel pipe or local code-approved pipe is required to conduct the gas supply to the unit. Contact your local gas supplier. Connect this pipe to the required C.S.A.-approved stainless-steel flex connector (attached). An NPT adapter has been provided for 1/2" pipe. **DO NOT use a rubber hose within the unit enclosure.** Apply only joint compounds that are resistant to all gasses to all male pipe fittings except flare fittings. Make sure to tighten every joint securely.

*Note:* If 1/2" pipe is used with natural gas, it should be no longer than 20'.

**Important:** A shut-off valve (not included) in the gas 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. Use a pipe joint compound resistant to all gasses on all male 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".
**ELECTRICAL SAFETY**

- To protect against electric shock, do not immerse cord or plugs in water or other liquid.
- Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any outdoor cooking gas appliance with a damaged cord, plug, or after the appliance malfunctions or has been damaged in any manner. Contact the manufacturer for repair.
- Do not let the cord hang over the edge of a table or touch hot surfaces.
- Do not use an outdoor cooking gas appliance for purposes other than intended.
- When connecting, first connect plug to the outdoor cooking gas appliance then plug appliance into the outlet.
- **Use only a properly wired and inspected 120VAC (15 AMP minimum) Ground Fault Circuit Interrupter (GFCI) GROUNDED 3-wire receptacle with this outdoor cooking gas appliance.**
- The GFCI receptacle must be a WEATHER-PROOF IN-USE COVERED RECEPTACLE.
- Never remove the grounding plug or use with an adapter of 2 prongs.
- Use only extension cords with a 3 prong grounding plug, rated for the power of the equipment, and approved for outdoor use with a W-A marking.
- **The provisions of the National Electric Code as well as any local codes must be observed when installing the product.**
MODEL SPECIFICATIONS

<table>
<thead>
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<th>Double Searing Station 3288</th>
<th>Single Searing Station 3287</th>
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<tbody>
<tr>
<td>Main burner N/P orifice drill size</td>
<td>#49 / #56</td>
<td>#45 / #55</td>
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<tr>
<td>Fire Magic insulating liner model # (not included)*</td>
<td>3278-51</td>
<td>3287-51</td>
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<tr>
<td>Input electrical requirements</td>
<td>120VAC / 15 AMP minimum / 60 Hz / GFCI outlet</td>
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*Note: If installing this unit in a combustible enclosure, the correct insulating liner must be used. Consult liner instructions for counter cut-out dimensions and installation.

Table 1 - Product Specifications

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<thead>
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<th>Height</th>
<th>Width</th>
<th>Depth</th>
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<tbody>
<tr>
<td>(Top to bottom)</td>
<td>(Left to right)</td>
<td>(Front to back)</td>
</tr>
<tr>
<td>Top of hanger to bottom of unit (A)</td>
<td>Top of hanger to top of open lid (B)</td>
<td>Hanger to hanger (C)</td>
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<tr>
<td>12&quot;</td>
<td>23&quot;</td>
<td>23 3/4&quot;</td>
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Table 2 - Double Searing Station Dimensions

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<th>Height</th>
<th>Width</th>
<th>Depth</th>
</tr>
</thead>
<tbody>
<tr>
<td>(Top to bottom)</td>
<td>(Left to right)</td>
<td>(Front to back)</td>
</tr>
<tr>
<td>Top of hanger to bottom of unit (F)</td>
<td>Hanger to hanger (G)</td>
<td>Control panel width (H)</td>
</tr>
<tr>
<td>12&quot;</td>
<td>18 1/4&quot;</td>
<td>14 3/4&quot;</td>
</tr>
</tbody>
</table>

Table 3 - Single Searing Station Dimensions
MODEL SPECIFICATIONS (cont.)

Table 4 - Cutout Dimensions

<table>
<thead>
<tr>
<th>Cutout Dimension</th>
<th>Double Searing Station</th>
<th>Single Searing Station</th>
</tr>
</thead>
<tbody>
<tr>
<td>A Countertop to unit bottom cut-out*</td>
<td>12&quot;</td>
<td>12&quot;</td>
</tr>
<tr>
<td>B Side to side cut-out*</td>
<td>19&quot;</td>
<td>14&quot;</td>
</tr>
<tr>
<td>C Front to back cut-out†</td>
<td>18-3/4&quot;</td>
<td>22-3/4&quot;</td>
</tr>
<tr>
<td>D Control panel width cut-out‡</td>
<td>20-1/4&quot;</td>
<td>15-1/4&quot;</td>
</tr>
</tbody>
</table>

* Note: If installing this unit in a combustible enclosure, the correct insulating liner must be used. Consult liner instructions for counter cut-out dimensions and installation.

† 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 non-combustible enclosures that have countertops with an overhang (see illustration and section below).

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.
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.

**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.
WIRING DIAGRAM

Burner igniters

Wire harness assembly

Wire harness extension

Light switch

Burner manifold

Lighted bezels

Double Searing Station wire diagram shown. Model wire diagrams may vary.

Note: In addition, a wire diagram specific to your unit can be found affixed to the inside of the control panel.
<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Part No.</th>
<th>Qty.</th>
<th>Double Searing Station 3288 Series</th>
<th>Single Searing Station 3287 Series</th>
<th>Part No.</th>
<th>Qty.</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.</td>
<td>Searing station lid</td>
<td>3288-07</td>
<td>1</td>
<td></td>
<td>3287-07</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>2.</td>
<td>Stainless steel cooking grid</td>
<td>3554-DS</td>
<td>1</td>
<td></td>
<td>3551-DS</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>3.</td>
<td>Burner assembly with igniter</td>
<td>3051</td>
<td>2</td>
<td></td>
<td>3049</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>4.</td>
<td>Radiant protective screen</td>
<td>3050-02</td>
<td>2</td>
<td></td>
<td>3060-02</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>5.</td>
<td>Control panel</td>
<td>23288-07</td>
<td>1</td>
<td></td>
<td>23287-09</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>6.</td>
<td>Valve manifold assembly</td>
<td>3288-22</td>
<td>1</td>
<td></td>
<td>3287-22</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>7.</td>
<td>Control knob</td>
<td>24182-42</td>
<td>2</td>
<td></td>
<td>24182-42</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>8.</td>
<td>Light bezel assembly</td>
<td>24182-64</td>
<td>2</td>
<td></td>
<td>24182-64</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>9.</td>
<td>Drip tray assembly with match holder</td>
<td>3085</td>
<td>1</td>
<td></td>
<td>3085</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>10.</td>
<td>Convertible regulator</td>
<td>PR-4</td>
<td>1</td>
<td></td>
<td>PR-4</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>11.</td>
<td>Igniter assembly</td>
<td>3199-72</td>
<td>2</td>
<td></td>
<td>3199-72</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>12.</td>
<td>Natural gas orifice *</td>
<td>3001-49-1</td>
<td>2</td>
<td></td>
<td>3001-45-1</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>or</td>
<td>Propane gas orifice *</td>
<td>3001-56-1</td>
<td>2</td>
<td></td>
<td>3001-55-1</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>13.</td>
<td>Wire harness assembly *</td>
<td>24182-57</td>
<td>1</td>
<td></td>
<td>24182-58</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>14.</td>
<td>Wire harness extension *</td>
<td>24182-55</td>
<td>1</td>
<td></td>
<td>24182-55</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>15.</td>
<td>Flex connector w/ fittings *</td>
<td>3031</td>
<td>1</td>
<td></td>
<td>3031</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>16.</td>
<td>Power supply w/ connector *‡</td>
<td>24177-12</td>
<td>1</td>
<td></td>
<td>24177-12</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>17.</td>
<td>Light switch</td>
<td>24182-48</td>
<td>1</td>
<td></td>
<td>24182-48</td>
<td>1</td>
<td></td>
</tr>
</tbody>
</table>

‡ Optional / purchased separately
* Not shown

(Double searing station 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 4 for non-combustible enclosure cut-out dimensions. An RHP insulating liner must be used if any supporting construction is combustible. Consult the instructions that come with the liner for dimensions and additional installation information before beginning the installation.

This searing station 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. 19-2). If the non-combustible enclosure countertop extends beyond the front wall, creating a countertop overhang (see Fig. 19-1), 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.

**CONNECT THE GAS SUPPLY**

For propane cylinders:

For connecting a propane unit to a portable propane tank, 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.

For household propane or natural gas units:

**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.

1. Locate the attached flex connector (found underneath the unit) and route it to the gas-supply stub.

2. Turn OFF the gas supply at the source.

3. A shut-off valve is required within 6 feet of the unit.

   **If shut-off valve is connected to end of gas supply stub:**
   - Connect the flex connector to the shut-off valve (see Fig. 19-3). Tighten securely.

   **If shut-off valve is installed in-line:**
   - Install the supplied flare adapter to the gas supply using a pipe joint compound resistant to all gasses (see Fig. 19-3). Tighten securely.
   - Connect the flex connector to the flare adapter (see Fig. 19-3). Tighten securely.
4. Turn burner control knob(s) to the **OFF** position. Turn the gas supply on. Then carefully check all gas connections for leaks with a brush and half-soap/half-water solution before lighting. **NEVER USE A MATCH OR OPEN FLAME TO TEST FOR LEAKS.**

5. Close the shut-off valve.

**POWER SUPPLY & WIRE HARNESS CONNECTIONS**

**CAUTION:** **IMPROPERLY CONNECTED WIRES WILL CAUSE DAMAGE TO THE UNIT AND MAY RESULT IN PROPERTY DAMAGE AND/OR PERSONAL INJURY.**

The unit comes with a 6′ wire extension to retrieve power from a separately purchased Aurora grill. Aurora grills are equipped with power supply boxes, which can supply power to the searing station (see AURORA GRILL POWER SUPPLY BOX section below).

Alternatively; an optional power supply box may be ordered and installed to independently power this unit (see following INDEPENDENT POWER SUPPLY section). Contact your dealer for ordering information.

**TO INSTALL USING AN AURORA GRILL POWER SUPPLY BOX:**

1. Locate the power supply box that is connected to the Aurora Grill and ensure the power cord is disconnected, if connected (see Fig. 20-1, A).

2. Disconnect the grill wire harness extension connectors from the power supply connectors (see Fig. 20-1, B).

---

**Fig. 20-1**

[Diagram showing power supply and wire connections]

---

Continue to next pages for section appropriate to your setup (3A, 3B, or 3C).
3A. Single accessory connections:

- Locate the “Y” end of the wire harness extension that is included with the searing station and make connections C and D (see Fig. 21-1, C & D).
- Connect the opposite end of the wire harness extension to the searing station connectors (see Fig. 21-1, E).
- Proceed to the POWER SUPPLY INSTALLATION section.

3B. Multiple accessory connections (grill left install):

- Locate the FIRST wire harness extension that is included with the FIRST accessory and make connections C and D (see Fig. 21-2, C & D).
- Locate the SECOND wire harness extension that is included with the SECOND accessory and make connections E, F, and G (see Fig. 21-2, E, F, & G).
- Proceed to the POWER SUPPLY INSTALLATION section.
3C. Multiple accessory connections (grill center install):

- Locate the FIRST wire harness extension that is included with the FIRST accessory and make connections C and D (see Fig. 22-1, C & D).
- Locate the SECOND wire harness extension that is included with the SECOND accessory and make connections E, F, and G (see Fig. 22-2, E, F, & G).
- Proceed to the POWER SUPPLY INSTALLATION section.
TO INSTALL USING AN INDEPENDENT POWER SUPPLY BOX (NOT INCLUDED):

1. Locate the "Y" end of the wire harness extension that is included with the searing station and connect the compatible end to the power supply connectors (see Fig. 23-2, A).

2. Connect the opposite end of the wire harness extension to the searing station connectors (see Fig. 23-2, B).

For multiple accessory connections to one independent power supply, reference the previous pages to assist with connections. (Omit the grill wire harness connection.)

POWER SUPPLY INSTALLATION

CAUTION: IMPROPERLY CONNECTED WIRES WILL CAUSE DAMAGE TO THE GRILL AND/OR SEARING STATION AND MAY RESULT IN PROPERTY DAMAGE AND/OR PERSONAL INJURY.

To install the power supply box:

1. It MUST be located at least 12 inches below the bottom of the grill and/or searing station (see Fig. 23-2).

2. The wire extension that exits from the control panel MUST be routed directly downward. This will prevent overheating. DO NOT route the wire extension below the grill and/or searing station (see Fig. 23-2).

Note: For enclosures with a solid area beneath the grill and/or searing station, a cutout must be made near the wire extension to allow for the above requirement. If an insulating liner is installed with the grill and/or searing station, route the wire down through the nearest hole possible.

3. Mount the power supply box to the inside of the enclosure using appropriate hardware for your enclosure.

WARNING: DO NOT block the vent holes found on the box.

4. Connect the cord coming from the power supply to a **120VAC (15 AMP minimum) GFCI GROUNDED 3-wire receptacle** (see Fig. 23-2). The GFCI receptacle must be a WEATHER-PROOF IN-USE COVERED RECEPTACLE.

WARNING: Electrical Grounding Instructions - This appliance is equipped with a three-pronged (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.

---

**Fig. 23-2**

1. Locate power supply box
2. Route wire harness extension(s) **downward**
3. Mount power supply box
4. Connect cord to power source
INSTALLATION (cont.)

SLIDE UNIT INTO ENCLOSURE
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. 24-1), use pliers to bend them inward so that they clear the enclosure sides. Leave the tabs slightly out to ensure they still keep the control panel from moving inward (see Fig. 24-2).

INSTALL THE COOKING GRID
Carefully place the cooking grid onto the front and rear grid rests of the unit.

INSTALL THE 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. 25-1** Single Sideburner controls

* The light switch is push button operated, and is located on the right side of the control panel. It controls the power to the lighted knob.

**Fig. 25-2** Double Sideburner controls

* The light switch is push button operated, and is located on the right side of the control panel. It controls the power to the lighted knobs.
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 and drip tray are clean, and the drip tray is properly installed.
- 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 surface with griddles or pans to prevent overheating.

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, allow the burner(s) to preheat as needed until desired cooking temperature is reached.
3. Place your ingredients on the cooking grids 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. 26-1) 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.

AFTER EACH USE

1. Brush the cooking grids to remove all residue.
2. Operate on high with hood closed for 10-15 minutes to burn off all grease.
3. Clean off any food particles and grease from the stainless steel surfaces once the unit has completely cooled.
4. Cover the unit.

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

Note: Le unité doit être relié à la puissance 120VAC pour l'éclairage électronique.

1. Ouvrez les couvercles ou enlevez les couvertures des brûleurs pour être Lit.
2. Tournez tous les boutons de commande de gaz à leurs positions de repos.
3. Allumez le gaz à sa source.
4. Diminuez le bouton de commande désiré pendant 5 secondes, puis, et tout en pressant le tour il dans le sens contraire des aiguilles d’une montre dans la position LÉGÈRE de HI. Une fois que le brûleur s’allume, libérez le bouton.

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

Remarque: s'il est équipé, NE PAS allumer plus d’une soupape à la fois pour l’éclairage électronique ou manuel.

ÉCLAIRAGE MANUEL

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

1. Suivez les étapes 1 à 3 (à gauche).
2. Insérez un allumeur brûlant de butane de long-baril, une allumette brûlante de long-tige, ou une allumette brûlante tenue par un support de prolongation de fil par la grille à cuire s’ouvrant au dessus du brûleur (fig. 27-2).
3. Tout en tenant l’allumette ou la flamme plus légère au dessus du brûleur, diminuez le bouton de commande et tout en pressant le tour il dans le sens contraire des aiguilles d’une montre dans la position LÉGÈRE de HI. Enlevez l’allumette 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.

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.

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.)
LIGHTING (IGNITION) INSTRUCTIONS

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

ELECTRONIC LIGHTING

Note: This unit must be connected to 120VAC power for electronic lighting.

1. Open lid(s) or remove cover(s) from burner(s) to be lit.
2. Turn all gas control knob(s) to their OFF position(s).
3. Turn on the gas at its source.

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

4. Depress the desired control knob for 5 seconds, then, while pressing turn it counterclockwise to the HI LIGHT position. Once the burner lights, release the knob.

CAUTION: If a burner does not light within five (5) seconds of turning on the control knob, depress the knob and turn it to the OFF position. WAIT FIVE (5) MINUTES before repeating step 4 of the MANUAL LIGHTING instructions.

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 top of the burner (Fig. 28-2).
3. While holding the match or lighter flame at the top of the burner, depress the control knob and while pressing turn it counterclockwise to the HI LIGHT position. Remove the lighter or match when the burner lights, and release the control knob.
4. If the burner does not light 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.

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

SHUTTING OFF THE UNIT

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

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

For your convenience and safety; when the control knob is turned to the on position, the gas flow indicator will change from blue to red. (Red indicates gas flow.) See Fig. 28-1.
The infrared (IR) searing burner cooks with a powerful radiant heat.

Light the infrared burner following the LIGHTING INSTRUCTIONS in this manual or printed on the drip tray. Follow these guidelines when operating the Infrared burner:

- **DO NOT** place food on the cooking grid until the IR burner glows orange (Fig. 29-2). Drippings are heated and evaporate instead of sticking to and impairing burner function.

- For cleaning purposes; always leave your burner on (after cooking) for an additional 5 minutes, to allow for a burnoff period. This is important to keep your burner clean and operating properly. As the burner is self cleaning (at full temperature); avoid the use of cleaners or abrasives.

- When not in use, **always** cover the infrared burner with the stainless-steel lid. This protects the burner from drippings (from other cooking), water, airborne particles, and foreign objects (Fig. 29-1).

**Important:** Clean burners allow the gas to circulate and burn over the entire heating surface for powerful and even cooking.

- Do not strike or scrape the ceramic portion of the burner as it may chip, crack, or break (Fig. 29-1).

**Important:** When grilling with the infrared burner, always place a cooking grid above it.

**CAUTION:** Never attempt to operate the IR burner with the lid closed.

**WARNING**

Only handle the infrared burner cover when the unit is cold or with a well-insulated long-handled tool or heat resistant gloves.

Burner ceramic must be protected with cover when burner is not in use.

Drips and particles evaporate before hitting infrared burner when cooking at the maximum setting.

To ensure proper operation, infrared burners must be operated on the HI setting for a minimum of 10 minutes. Thereafter, the flame may be lowered as desired.

**CAUTION:** Always monitor the infrared burner flame when operated on low, as it may blow out in high-wind conditions.
CURING 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. See INSTALLATION, OPERATION, AND SAFETY INFORMATION section.

AFTER EACH USE: preheat the unit, brush the cooking grids to remove all residue, and operate on high for 10-15 minutes to burn off all grease.

EVERY 10 COOKOUTS: clean the unit as instructed below.

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

THE BURNER SURFACE MUST BE KEPT CLEAN TO ENSURE PROPER IGNITION AND OPERATION.

Remove the burner (see the CHECK BURNER ORIFICES section) and inspect and clean the burner inlet for insects and nests. A clogged burner can lead to a fire in the bottom of the appliance.

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.

Always wipe with the grain (See Fig. 30-1). 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.

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. 30-1 Wipe with grain
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, 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. 31-1, A). Holding the cap vertical (see Fig. 31-2, 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.

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 Table 1 to determine the proper orifice size for the burner(s).

Important: It is critical to the operation of each 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.

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.

Continued on next page
CONVERT/CHECK SEARING STATION BURNER ORIFICE

1. Remove the Searing Station lid and lift off the cooking grid.

2. Remove the control panel. See the CONTROL PANEL REMOVAL section for details.

3. Carefully lift the burner up, allowing the tabs to clear the slots in the rear burner rest. Slowly pull the gas-supply tube away from the orifice located inside the circular opening in the front firewall of the unit. (See Fig. 32-1 and Fig. 32-2.)

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

4. Using a 3/8" socket, remove the orifice from the orifice holder (see Fig. 32-3) and check the number stamped on the face.

5. If an orifice change is necessary, replace the orifice with the correct-size.

6. Replace the gas-supply tube over the orifice, aligning the burner into the rear burner rest. Re attach the electrode wire.

7. Repeat for the other burner (if equipped).

8. Replace the control panel. Replace the drip tray, bezels, control knobs, cooking grid, and lid.
Please use this page to record any information about your unit that you may want to have at hand.
CONTROL PANEL REMOVAL

1. Turn the control knob(s) to the OFF position and turn off the gas supply to the unit.

2. Turn off the light switch and disconnect the power supply from the power source.

3. Pull the control knob(s) from the stems and set aside.

4. Slowly lift away the lighted bezels to clear the valve stems, and carefully disconnect the wires found on the back of the bezels (use your fingernail). See Fig. 34-1.

5. Remove the drip tray.

6. 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.

7. Carefully open the control panel by lifting and pulling the control panel from the frame.

   **Important:** When opening, take caution to not damage any wiring.

8. If wire disconnections are required, reference the wire diagram in the MODEL SPECIFICATIONS section in this instruction manual or the wire diagram label affixed to the inside of the control panel.

   **Note:** Secure any disconnected wires (coming from the inside of the unit) to prevent them from falling in.

   **Note:** Whenever reconnecting any wires, apply a small amount of dielectric grease to the male connector, then make the connection. This will ensure conductivity and prevent moisture from affecting the contact.

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

If the unit is connected to the power supply but the ignition system and grill components are not functioning, a system reset may be required.

1. **Ensure the knobs are in the OFF position, the gas supply is turned off, and the light switch is off.**

2. Disconnect the power supply cord from line power.

3. Wait 10 minutes then reconnect to line power.

4. With the light switch and gas remaining OFF, test the ignition (inspect hot glow from each igniter) and digital thermometer. Then test the lights.

**Note:** Before testing, reset the GFCI receptacle if needed.

**Note:** If the unit powers up but some or all components are not responding, reference the TROUBLESHOOTING section.

5. Restore the gas supply once the unit is fully functioning.
Please use this page to record any information about your unit that you may want to have at hand.
**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.

<table>
<thead>
<tr>
<th>PROBLEM</th>
<th>POSSIBLE CAUSE</th>
<th>CORRECTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ignition system failure</td>
<td>1. Power supply failure</td>
<td>1a. System reset: Disconnect (wait 10 minutes minimum) and reconnect power to unit. With lights OFF (if applicable), test ignition.</td>
</tr>
<tr>
<td></td>
<td>2. Ignition wire disconnected</td>
<td>1b. Replace power supply.</td>
</tr>
<tr>
<td></td>
<td>3. Low gas pressure</td>
<td>2. Reconnect wires into wire harness.</td>
</tr>
<tr>
<td></td>
<td>4. Igniter switch malfunction on valve</td>
<td>3. Have the gas co. check supply pressure.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>5. Contact dealer for replacement.</td>
</tr>
<tr>
<td>Insufficient heat / low flame</td>
<td>1. Burner surface partially blocked by debris</td>
<td>1. Clean (burn-off) or replace burner.</td>
</tr>
<tr>
<td></td>
<td>3. Low gas pressure/flame (propane)</td>
<td>3. Shut off all valves, including propane tank, and follow lighting instructions exactly. (See important note* below.)</td>
</tr>
<tr>
<td></td>
<td>4. Low gas pressure/flame (natural)</td>
<td>4. Have the gas co. check pressure at grill.</td>
</tr>
<tr>
<td></td>
<td>5. L.P. regulator hose cracked due to age</td>
<td>5. Replace L.P. regulator hose.</td>
</tr>
<tr>
<td>Uneven heating</td>
<td>1. Burner surface partially blocked by debris</td>
<td>1. Clean (burn-off) or replace burner.</td>
</tr>
<tr>
<td></td>
<td>2. Small spiders or insects in burner</td>
<td>2. Inspect burners and orifices for spider webs or other debris that may block flow.</td>
</tr>
<tr>
<td>Knob light(s) not operating</td>
<td>1. Light switch off</td>
<td>1. Turn light switch on.</td>
</tr>
<tr>
<td></td>
<td>2. Knob light(s) burned out</td>
<td>2. Contact dealer for replacement.</td>
</tr>
<tr>
<td>Burner goes out on LOW</td>
<td>1. Valve “Low” setting needs adjustment</td>
<td>1. Light burner on HIGH, immediately turn to LOW setting. Remove knob from valve and using a small flat screwdriver, slowly turn the adjustment screw in the stem, a little at a time (30° to 45°), in either direction, until the flame is approximately 1/4&quot; in height from burner ports.</td>
</tr>
<tr>
<td>No power to unit</td>
<td>1. Input power source failure</td>
<td>1. Check GFCI / circuit breaker.</td>
</tr>
<tr>
<td></td>
<td>2. Power supply failure</td>
<td>2. See 1a of Ignition system failure section above and/or replace power supply.</td>
</tr>
</tbody>
</table>

**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 grill valves. 2) Shut off tank valve. 3) Open and close a main burner valve. 4) Open tank valve. 5) Follow the LIGHTING INSTRUCTIONS. Lighting instructions are located in the owner’s manual and printed on the unit’s metal drip tray. If the problem persists, continue troubleshooting, or contact your local dealer or distributor for assistance.*
## Quality Check Details

<table>
<thead>
<tr>
<th>Burner Orifices</th>
<th>Leak Test:</th>
<th>Model#:</th>
<th>Date:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Nat. L.P.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Main:</td>
<td>Burn Test:</td>
<td>Serial#:</td>
<td></td>
</tr>
<tr>
<td>Other:</td>
<td>Gas Type:</td>
<td>Air Shutte:</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Nat. / L.P.</td>
<td></td>
<td></td>
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<tr>
<td></td>
<td></td>
<td>Inspector:</td>
<td></td>
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<td></td>
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</tr>
</tbody>
</table>

**Burner Orifices Nat. L.P. Leak Test: ___________ Model#: ___________________**
**Main: ____ ____ Burn Test: ___________ Serial#: ___________________**
**Other: ____ ____ Gas Type: Nat. / L.P.**

**Air Shutte:_________________**

**Inspector: ___________________**

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