

# FIREMAGIC®

## ELECTRIC GRILL

(POST PATIO MOUNT AND COUNTERTOP)

E250 series

### INSTALLATION INSTRUCTIONS AND OWNER'S MANUAL

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

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



Post Patio  
Mount model  
shown

## SAFETY AND WARNING CODES

### PLEASE READ AND FOLLOW

- Removing permanently affixed rating warning labels **WILL** void the warranty.
- Observe all local codes and ordinances when installing this appliance. If no local codes are applicable, wire unit in accordance with the latest National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.1, whichever is applicable.

### **⚠** 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 or service agency.

### **⚠** WARNING

When connecting this appliance to a power supply make sure that it is the same voltage as the unit rating. Improper connection may cause severe damage to the components or decrease the performance of your Fire Magic® electric grill. A rating plate specifying voltage, hertz, wattage, and amps is attached to the unit and also located on page 3. To avoid the risk of property damage and/or personal injury, installation work and electrical wiring must be performed by a qualified professional service technician. This appliance must be installed in accordance with this instruction.

### **⚠** WARNING

To minimize the risk of property damage and/or personal injury, do not use a flexible extension power-supply cord unless it conforms with the specifications as listed in this manual (see page 7 for details).

**NOT FOLLOWING THESE  
INSTRUCTIONS EXACTLY WILL VOID  
THE MANUFACTURER'S WARRANTY.**

**Certified to: UL 1026-2007**



**254-B-22-2**

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



## ELECTRIC GRILL

(POST MOUNT PATIO ET COMPTOIR)

### INSTRUCTIONS D'INSTALLATION ET MANUEL DU PROPRIÉTAIRE

**INSTALLATEUR :** Laissez ces instructions avec le consommateur.

**CONSOMMATEUR :** Maintenez pour la future référence.



Modèle Post  
Patio Mont  
montré

**IMPORTANT:** LISEZ CES INSTRUCTIONS SOIGNEUSEMENT AVANT DE COMMENCER L'INSTALLATION OU L'UTILISATION.

## SÛRETÉ ET CODES D'AVERTISSEMENT

### SVP LISEZ ET SUIVEZ

- L'enlèvement de manière permanente a apposé des avertissements d'étiquette d'estimation videra la garantie.
- Observez tous les codes et ordonnances locaux en installant cet appareil. Si aucun code local n'est applicable, unité de fil selon le plus défunt code électrique national, ANSI/NFPA 70, ou le code électrique canadien, CSA C22.1, celui qui est applicable.

### ⚠ AVERTISSEMENT

En reliant cet appareil à une alimentation d'énergie assurez-vous que c'est la même tension que l'estimation d'unité. Le raccordement inexact peut endommager considérablement les composants ou diminuer l'exécution de votre gril électrique de Magic® du feu. Une plaque de contrôle indiquant la tension, les hertz, la puissance en watts, et les ampères est attachée à l'unité et également située à la page 3. Pour éviter le risque de dommages aux biens et / ou des blessures, les travaux d'installation et le câblage électrique doit être effectuée par un technicien de service professionnel qualifié. Cet appareil doit être installé selon cette instruction.

Certifié à: UL 1026-2007

### ⚠ AVERTISSEMENT

L'installation inexacte, l'ajustement, le changement, le service, ou l'entretien peuvent causer des dommages ou des dégâts matériels. Pour l'installation appropriée, référez-vous aux instructions d'installation. Pour de l'aide ou des renseignements supplémentaires, consulter une agence de technicien de maintenance ou de service professionnel qualifié.

### ⚠ AVERTISSEMENT

Pour réduire au minimum le risque de dégâts matériels et/ou de blessures, n'employez pas une prolongation flexible puissance-fournissent la corde à moins qu'elle se conforme aux caractéristiques comme énuméré en ce manuel (voir la page 7 pour des détails).

NON SUIVANT CES INSTRUCTIONS  
EXACTEMENT VIDERONT LA  
GARANTIE DU FABRICANT.



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## 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.

**Use only a properly wired and inspected 120VAC (20 AMP minimum) Ground Fault Circuit Interrupter (GFCI) GROUNDED 3-wire receptacle with this outdoor cooking appliance.**

Never remove the grounding plug or use with an adapter of 2 prongs.

Use only **14-gauge** extension cords with a 3-wire grounding plug, rated for the power of the equipment, and approved for outdoor use with a W-A marking. The length of the cord extension **must NOT exceed 25 feet**. See the ELECTRICAL SETUP section. Do not use damaged extension cords. Examine extension cord before using and replace if damaged. Keep cord away from heat and sharp edges. Connection to an extension cord shall be kept dry and off the ground. See the ELECTRICAL SETUP section.

## IMPORTANT SAFEGUARDS



### **WARNING!**

When using electrical appliances, basic safety precautions must always be followed including the following:

1. **Read all instructions.**
2. Do not touch hot surfaces, always use the handle.
3. To protect against electrical shock, do not immerse cord, plugs, probe or grill in water or other liquids.
4. Close supervision is necessary when any appliance is used near children.
5. Unplug from outlet when not in use and before cleaning or servicing. Allow to cool before putting on or taking off parts.

**Note:** After use and shut-off of this unit, **DO NOT** immediately disconnect the electric supply. The electric fan in this unit will continue to operate so that the unit may completely cool. Always allow sufficient cooling time prior to disconnecting the electric supply.

6. Do not operate appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not let cord hang over edge of table or counter, or touch hot surfaces.
9. Do not place on or near a hot gas or electric burner or in a heated oven.
10. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
11. To disconnect, turn any controls to OFF, then remove plug from wall outlet.
12. Do not use appliance for other than intended use.
13. Fuel, such as charcoal briquettes, is not to be used with appliance.
14. Use only on a properly grounded outlet. See ELECTRICAL SAFETY section.
15. NEVER grill in the open rain or in standing water as this grill is an electric appliance. There is always a hazard of electric shock while operating this unit.
16. Keep the appliance area clear and free from combustible materials, gasoline, and other flammable vapors. **WHEN OPERATING THIS UNIT; A MINIMUM 4" CLEARANCE ABOVE (WITH LID OPEN), AND A 4" CLEARANCE ON ALL SIDES MUST BE MAINTAINED.**
17. This appliance does not contain a fuse or surge protector. The power to the unit must be made readily accessible to the operator through means of a line disconnect switch, circuit breaker, and/or easy to reach receptacle. For outdoor installation, the circuit must have ground fault circuit interrupt.
18. Reference the ELECTRICAL SAFETY section for all specifications.

**SAVE THESE INSTRUCTIONS**

## PARTS LIST

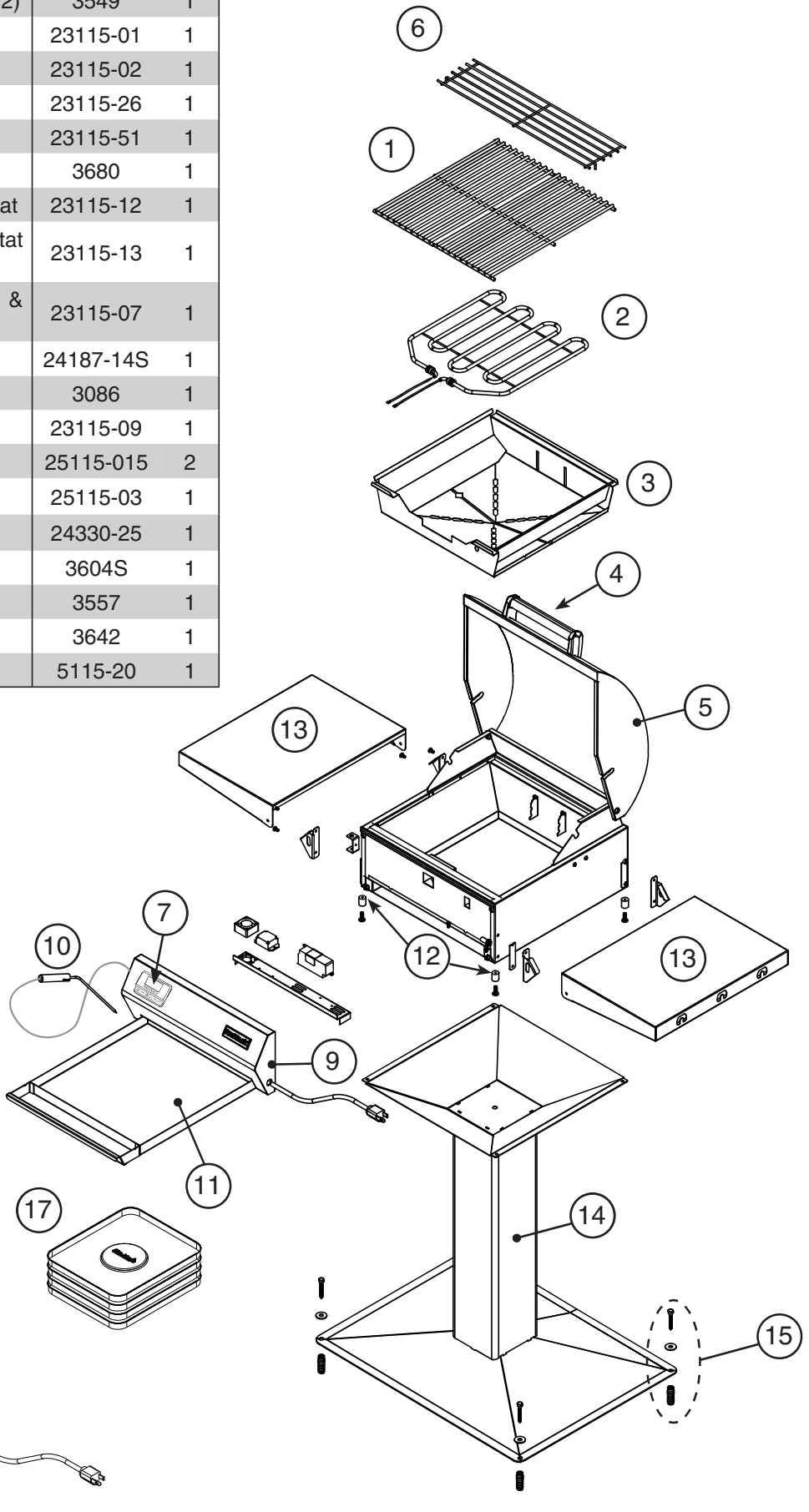
Item	Description	Part No.	Qty.
1.	Stainless cooking grid (set of 2)	3549	1
2.	Cooking element	23115-01	1
3.	Inner liner kit	23115-02	1
4.	Handle assy.	23115-26	1
5.	Oven lid	23115-51	1
6.	warming rack	3680	1
7.	Digital thermometer/thermostat	23115-12	1
8.	Digital thermometer/thermostat wire harness <sup>▲</sup>	23115-13	1
9.	Control panel w/ power cord & electronics	23115-07	1
10.	Meat probe	24187-14S	1
11.	Drip tray	3086	1
12.	Bumpers (set of 4) *	23115-09	1
13.	Drop down shelf †	25115-015	2
14.	Post assy †	25115-03	1
15.	Post hardware kit †	24330-25	1
16.	Rotisserie kit ‡	3604S	1
17.	Drip tray liners (set of 4) ‡	3557	1
18.	Countertop cover * ‡ <sup>▲</sup>	3642	1
19.	Pedestal cover † ‡ <sup>▲</sup>	5115-20	1

- \* Countertop models only
- † Pedestal models only
- ‡ Optional accessory
- ▲ Not shown

### IMPORTANT

**Remove all packing material and discard prior to use.**

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



## MODEL SPECIFICATIONS

### MODEL SPECIFICATIONS TABLE

Table 1	All models
Input electrical requirements	<b>120VAC / 20 AMP minimum / 60 Hz / GFCI outlet *</b>
Cooking element rating	<b>120VAC / 1,800 watts / 15 AMP / 60 Hz</b>

\* See ELECTRICAL SAFETY section for important details regarding GFCI outlets and extension cords.

**The grill serial identification number and rating label is located behind the unit.**

### POST PATIO MOUNT GRILL DIMENSIONS TABLE

Height		Width			Depth		
Floor to top (with oven)		Floor to top of shelf (C)	Left to right			Front to back	
Open (A)	Closed (B)		Post base (D)	Shelves up (E)	Shelves down (F)	Post base (G)	Maximum outer w/ hood open (H)
57"	43"	33 1/2"	26"	41 1/4"	22 1/2"	19 1/4"	23"

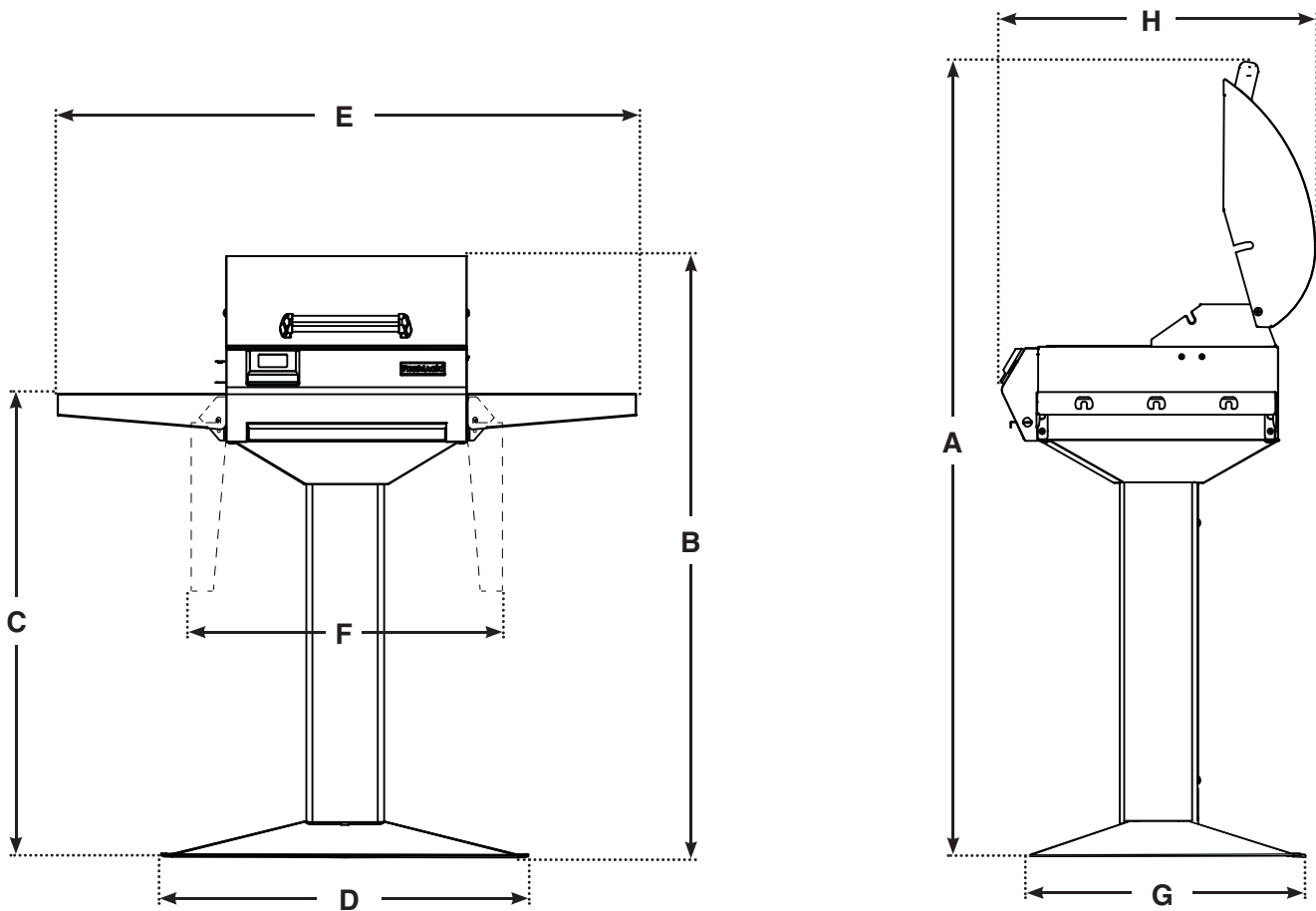
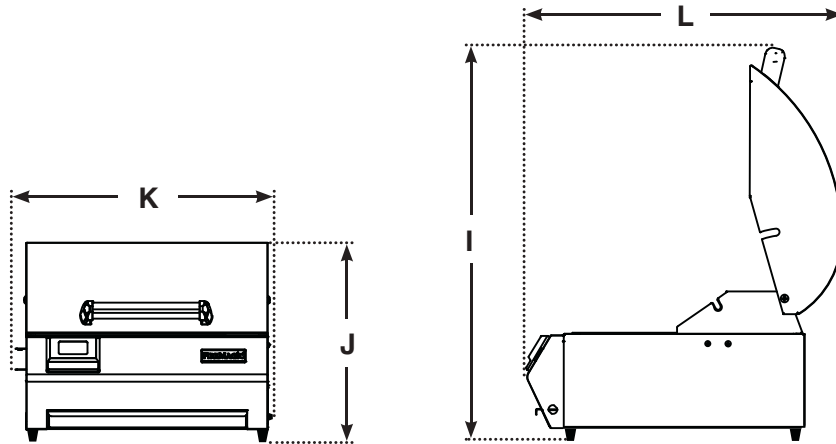


Fig. 6-1

## MODEL SPECIFICATIONS (cont.)

### COUNTERTOP GRILL DIMENSIONS TABLE

Height		Width	Depth
Floor to top (with oven)		Left to right	Front to back
Open (I)	Closed (J)	(K)	Maximum outer w/ hood open (L)
28"	14"	19"	23"



### WIRING DIAGRAM

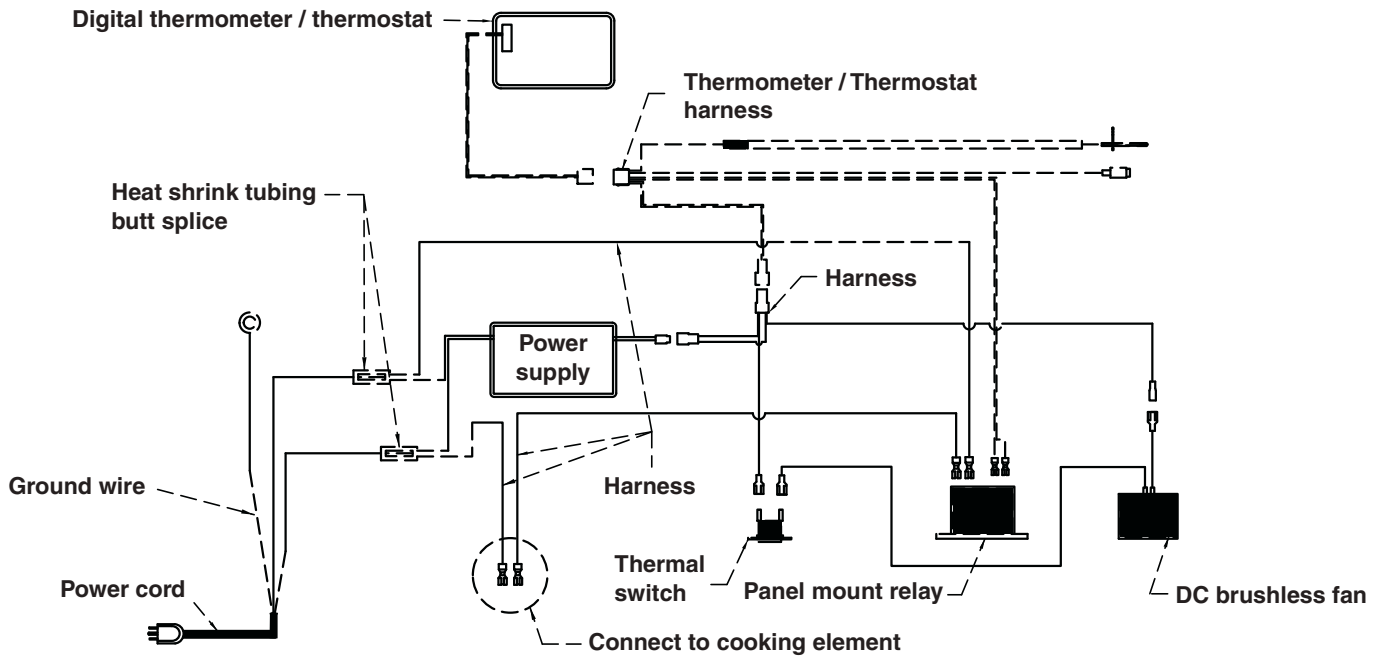


Fig. 7-1

**Note: In addition, a wire diagram can be found affixed to the inside of the control panel.**

## INSTALLATION REQUIREMENTS

Installation must be performed by a qualified professional service technician.

### CLEARANCES

**Important:** When in operation, this unit must be located with a **minimum of 4" clearance above (with lid open) and 4" clearance on all sides.**

### ENSURING PROPER AIRFLOW

Proper airflow (Fig. 8-1 and Fig. 8-2) **MUST** be maintained for the grill to perform as it was designed. If airflow is blocked, overheating will result. Do not block the 1" (2.5 cm) front air inlet along the bottom of the control panel or more than 75% of the cooking grid surface with pans or griddles.

**CAUTION:** DO NOT operate the grill with air blowing into or across the rear oven lid vent (Fig. 8-3). This can cause poor performance and/or dangerous overheating. Orient the grill so that any prevailing wind blows against the front of the grill (Fig. 8-1 and Fig. 8-2).

**WARNING:** NEVER cover the *entire* cooking or grill surface with griddles or pans. Overheating of the electronic components will occur.

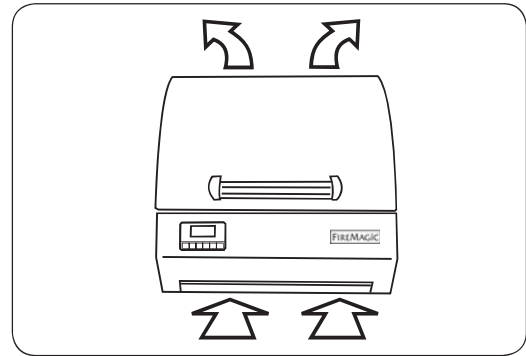


Fig. 8-1 Ventilation

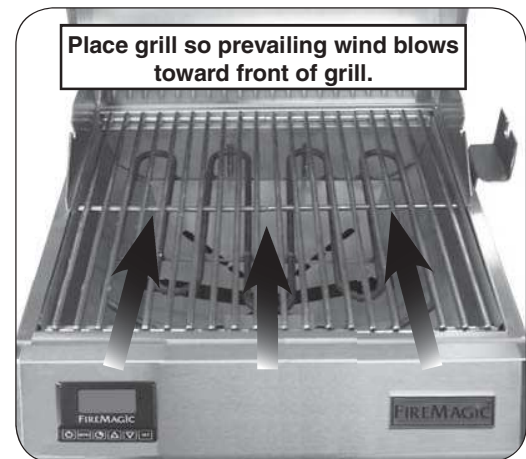


Fig. 8-2 Prevailing wind - CORRECT

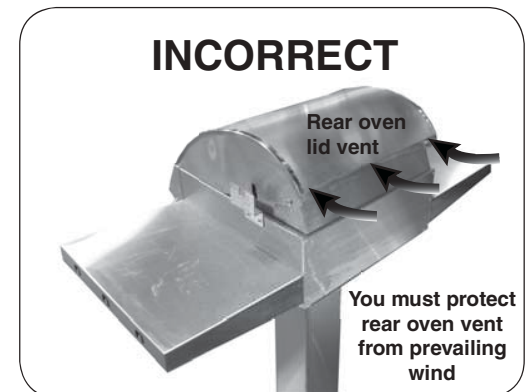


Fig. 8-3 Prevailing wind - INCORRECT



## INSTALLATION

### ELECTRICAL SETUP

A **120VAC (20 AMP minimum) GFCI GROUNDED 3-wire receptacle** (not included) is required within the vicinity of the grill to provide power to the unit.

- **Observe all local codes.**
- **Verify proper polarity of the receptacle.**
- **If an extension cord is used, ensure it is a 14-gauge, 3-wire GROUNDED cord that is rated for the power of the equipment, and is approved for outdoor use with a W-A marking. The extension cord MUST NOT EXCEED 25 FEET in length. DO NOT use 2-prong adapters.**
- **Examine extension cord before using and replace if damaged. Keep cord away from heat and sharp edges. Connection to an extension cord shall be kept dry and off the ground.**
- **DO NOT TAMPER WITH THE EXTENSION CORD OR THE UNIT POWER-SUPPLY CORD.**

### COUNTERTOP MODELS

Be sure the unit is stationed on a clean, dry, and level surface, and that all requirements in the IMPORTANT SAFEGUARDS and INSTALLATION REQUIREMENTS sections are met.

Proceed to the CONNECT POWER CORD section.

### POST PATIO MOUNT MODELS

#### Install the electric grill to the post assembly

1. Using a Phillips screwdriver, remove the four screws and bumpers on the bottom of the grill. Discard the bumpers. See Fig. 9-2.
2. Align the electric grill onto the top of the post assembly. Using the same four screws, fasten the electric grill to the post assembly. See Fig. 9-3.

#### Secure the patio mount grill

**Important:** Ensure that all requirements in the IMPORTANT SAFEGUARDS section and INSTALLATION REQUIREMENTS section are met before permanently securing the patio mount grill.

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

1. Locate the patio mount base in the planned grill location and mark the 4 holes. Drill the marked holes to a 1/2" diameter x 1 1/2" depth. Insert the lag shields (see Fig. 9-3) into the holes, being sure that they are flush with the ground.
2. Align the holes on the patio mount base over the lag shields in the ground. Secure the base with the lag screws (see Fig. 9-3) using a 7/16" nut driver.

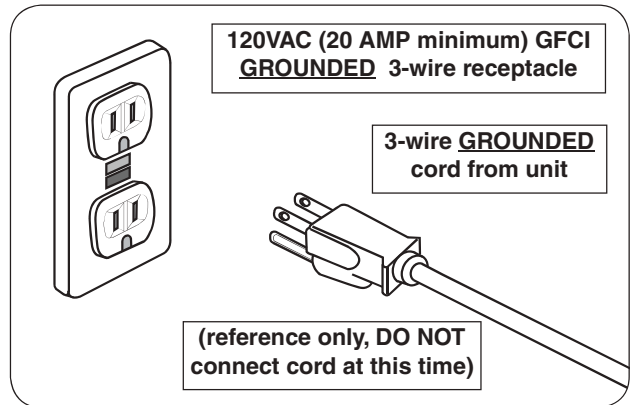


Fig. 9-1 Electrical setup detail

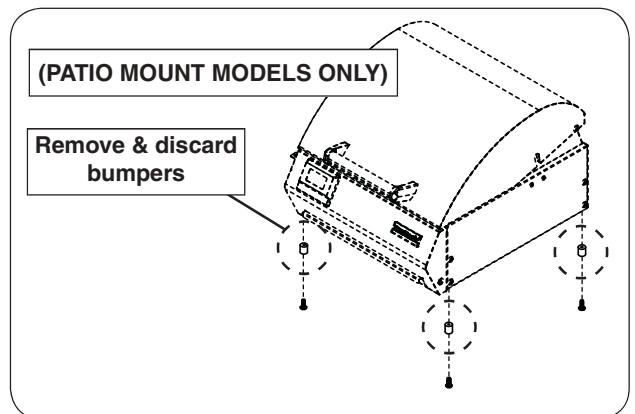


Fig. 9-2 Remove bumpers (if applicable)

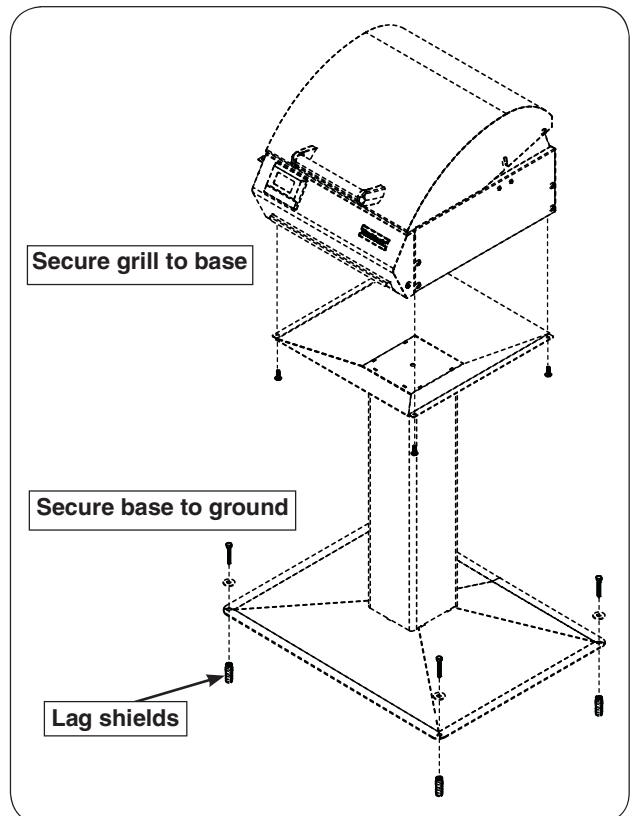


Fig. 9-3 Post model installation

## INSTALLATION (cont.)

### Install the drop down shelves

This grill comes with two (2) drop down shelves that must be attached. These can be attached using the four support screws provided and a Phillips-head screw driver.

**Important:** Take caution to not cross-thread when tightening the screws.

1. Remove the four screws on one side of the grill.
2. Align a shelf assembly to the side of the grill.
3. Using the same screws, fasten the shelf to the electric grill. Repeat for the other side.

### CONNECT POWER CORD

Route the power cord (coming from the right side of the control panel) to the previously wired **120VAC (20 AMP minimum) GFCI GROUNDED 3-wire receptacle** and connect. See Fig. 10-2.

If using an extension cord, see **ELECTRICAL SAFETY** section.

### INSTALL ROTISSERIE BRACKET (IF EQUIPPED)

If the optional rotisserie has been selected; the rotisserie bracket must be installed prior to use.

1. Using a Phillips screwdriver; remove the 2 screws located towards the rear, right side of the grill.
2. Align the holes of the rotisserie bracket with the exposed screw holes on the grill. Using the screws from step 1, fasten the bracket to the grill (see Fig. 10-3).

Reference the **ROTISSERIE** section for instructions on how to use the rotisserie.



Fig. 10-1 Install drop down shelves

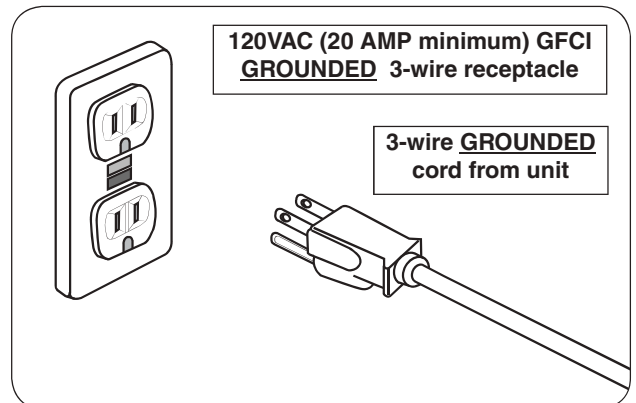


Fig. 10-2 Connect power cord



Fig. 10-3 Install rotisserie bracket (if equipped)

## DIGITAL THERMOMETER / THERMOSTAT

Your electric grill comes with a digital thermometer/thermostat for temperature control, oven and meat probe temperature monitoring, and timed cooking. Pressing the power button on the thermometer will turn on the grill. **Once the grill is turned on, the cooking element immediately begins to heat. Set the desired temperature as instructed below.** The thermometer will automatically shut off 2 hours from the time the power button is pressed.

**For optimal performance, keep the oven lid closed during cooking. This will maintain the cooking temperature.** (Frequently opening or leaving the lid open during cooking will result in greater temperature loss.)

The thermometer is located on the left side of the control panel. The actual grill temperature will be maintained within a 20 degree (Fahrenheit) differential of the set temperature.

Plug in the meat probe on the left side of the control panel as shown in Fig. 11-1.

**FOR BEST PERFORMANCE, GENTLY PRESS THE BUTTONS.** When turned on, accurate temperature readings will begin after the thermometer has initialized. When turned off, allow 5 seconds prior to turning back on.

Read the following sections completely regarding thermometer/thermostat operation. Refer to Fig. 11-2 for thermometer orientation and button locations.

### DEFAULT SCREEN

Press the power button to turn the thermometer ON. The default screen will be displayed. Temperatures for the oven and meat probe will be shown (Fig. 11-3). See below for options under the default screen.

### Setting a Location Temperature

1. Press the up/down arrow to switch to the desired location (oven or meat probe). Location will be highlighted when selected. Press **SET**.

**Note:** The OVEN SET TEMP controls the temperature inside of the grill. (This is the thermostat function.)

2. The selected location's temperature screen will be displayed. Use the arrows to set the desired temp. The actual temp. will also be shown. (See Fig. 11-4)

**Note:** **PRESSING the arrows will adjust the desired temp. by increments of one degree. HOLDING them down (for several seconds) will adjust the temp. rapidly.**

3. Press **SET** to return to the default screen. Repeat as necessary for other location.

The display will flash red and the alarm will sound (if set to do so) when the oven / meat probe reaches its set temperature. The alarm is silenced by pressing any button on the thermometer.

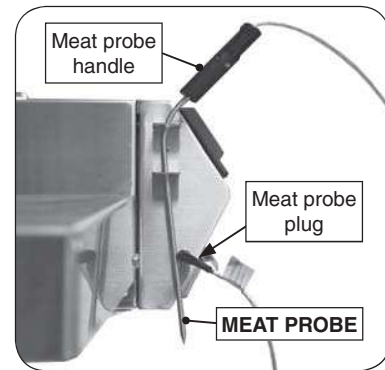


Fig. 11-1 Meat probe detail

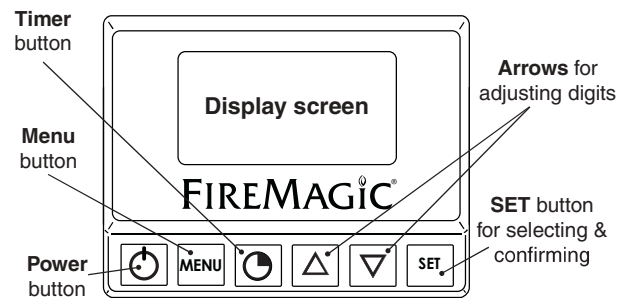


Fig. 11-2 Orientation

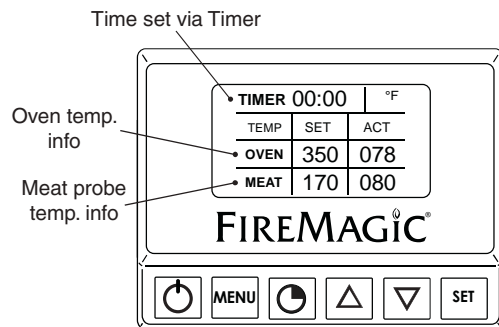


Fig. 11-3 Default screen detail

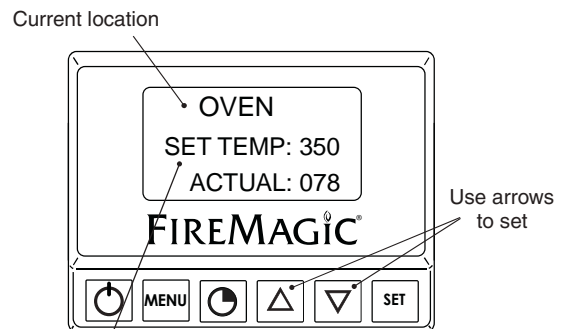


Fig. 11-4 Location temp. screen (oven shown)

## DIGITAL THERMOMETER / THERMOSTAT (cont.)

### Setting the Timer

1. Press the timer button. Use the arrows to set the desired amount of time (see Fig. 12-1.)
2. Press **SET** to return to the default screen.

The time remaining will be shown on the default screen. Once the time reaches zero; the display will flash red and the alarm will sound. The alarm is silenced by pressing any button on the thermometer.

### MENU SCREEN

Press the **power** button to turn the thermometer **ON**. The default screen will be displayed. Press the **MENU** button to display its screen. Press the up/down arrow to scroll through the options. (See Fig. 12-2.) See below for options under the menu screen.

**Note:** The menu screen will return to the default screen after approximately 30 seconds of no activity. Press the **MENU** button to manually return to the default screen.

### Changing temperature units (°C/°F)

1. Under the menu screen select **SETUP**. Press **SET**.
2. Press the up/down arrow to select **SETUP FC**. Press **SET**.
3. Press the up/down arrow to select the desired temperature unit (°C/°F).
4. Press **SET** to return to the menu screen.

### Grill Guide and Meat Probe

The grill guide displays recommended ready temperatures for various meats.

1. Under the menu screen select **GRILL GUIDE**. Press **SET**.
2. Press the up/down arrow to view the desired meat.
3. Note the temp. and press **SET**. This will take you to the meat probe temperature screen.
4. Use the arrows to set the noted temp.
5. Press **SET** to return to the default screen.

Putting the meat probe into the cooking meat will give an actual temp. reading. The display will flash red and the alarm will sound (if set to do so) when the actual temp. reaches the set temp. The alarm is silenced by pressing any button on the thermometer.

**Note:** Do not leave the meat probe in the meat for a prolonged period of time, or with the hood closed.

**Note:** The meat probe is calibrated specifically for use at temperatures between 130°F and 180°F.

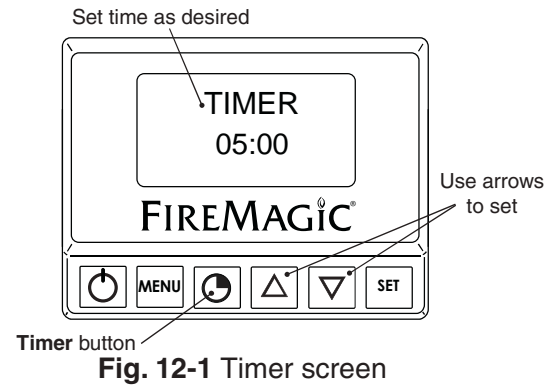


Fig. 12-1 Timer screen

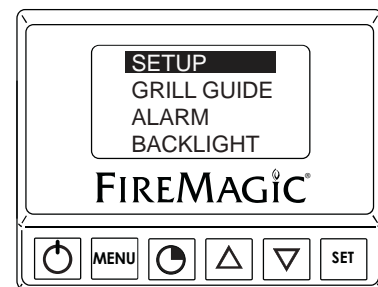


Fig. 12-2 Menu screen

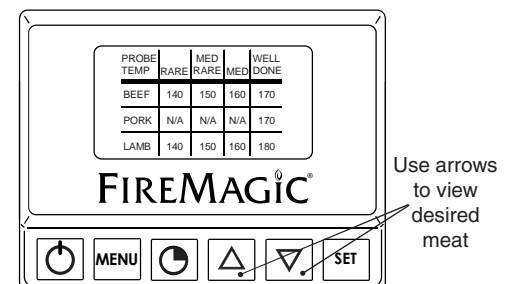


Fig. 12-3 Grill Guide screen

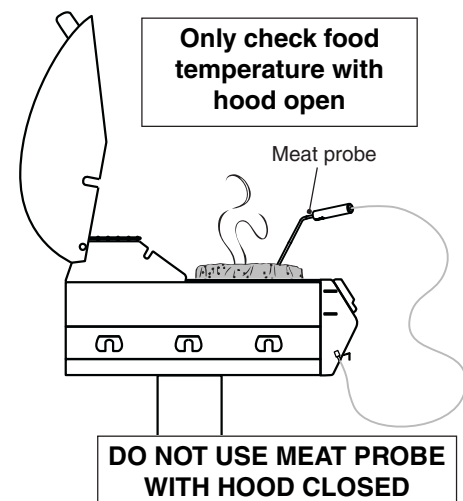


Fig. 12-4 Meat probe

## DIGITAL THERMOMETER / THERMOSTAT (cont.)

### Setting the Alarm

The alarm can be individually set (ON or OFF) for the meat probe and oven temp. The default setting has the alarm OFF for the meat probe and oven temp. The alarm always alerts for the TIMER.

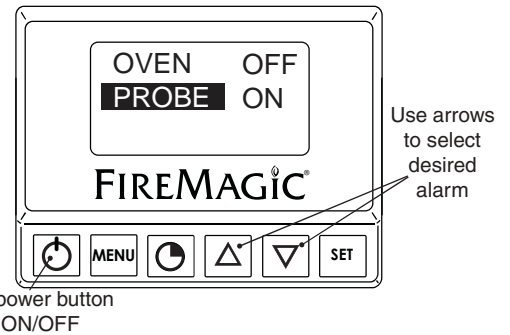
1. Under the menu screen select ALARM. Press **SET**.
2. Use the up/down arrow to select the desired alarm, and press the power button to turn the alarm ON/OFF.
3. Press **SET** to return to the menu screen.

### Setting the Thermometer Backlight

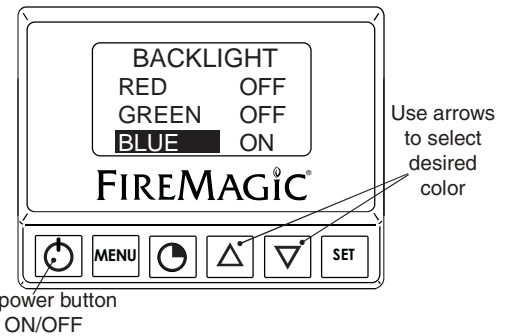
The default color for the thermometer backlight is blue. The color may be changed as desired by turning the three base colors ON/OFF. Various combinations will result in different colors.

1. Under the menu screen select BACKLIGHT. Press **SET**.
2. Use the up/down arrow to select the desired color, and press the power button to turn the color ON/OFF.
3. Press **SET** to return to the menu screen. The new color will be displayed.

**Note:** Turning all colors OFF will result in no backlight.



**Fig. 13-1** Alarm screen



**Fig. 13-2** Backlight screen

## OPERATION

### COOKING ELEMENT

The cooking element may be adjusted between three different heights. Be sure the grill is off and completely cool before any adjustments.

1. Remove the warming rack and cooking grids.
2. Grasp the cool cooking element and apply pressure towards the right of the grill. Once it clears the tab, raise or lower it to the desired height. (See Fig. 14-1.) Be sure it securely rests in position.
3. Replace the cooking grids and warming rack.

**Important:** To prevent overheating, the cooking element must not come in contact with the thermocouple. A nominal clearance of 1/8" must be maintained at all times. (See Fig. 14-2.)

### ROTISSERIE (IF EQUIPPED)

Be sure the grill is off and completely cool before beginning rotisserie set up.

1. Following steps 1 and 2 above, adjust the cooking element to the lowest position (if necessary).
2. Slide the rotisserie motor fully onto the motor bracket located on the right of the grill (Fig. 14-3).
3. Slide left meat holder into position on rotisserie rod as shown in Fig. 14-4 and tighten screw.
4. Slide meat onto rod and into holder (Figs. 14-4).

**Note:** To allow proper operation, meat diameters should not exceed 8 inches.

5. Slide right meat holder onto rod and into meat (Fig. 14-4). Tighten thumb screw.
6. Support both ends of the rod so it spins freely. If meat weight is distributed unevenly, the rod will rotate until the heavy side of the meat points downward.
7. Insert the pointed end of the rod into the motor drive socket, and the groove next to the knob into the notch on the left side of the grill.
8. Plug in the rotisserie motor and press the rocker switch to start.

Reference the DIGITAL THERMOMETER/THERMOSTAT section to begin cooking.



Fig. 14-1 Adjust cooking element

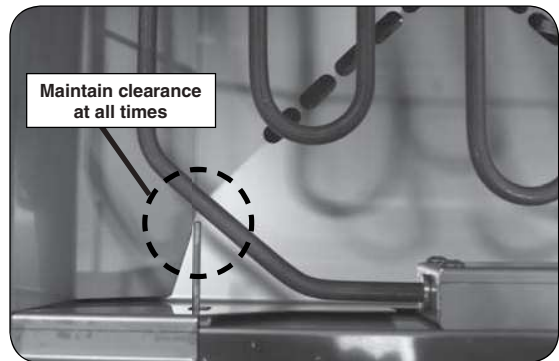


Fig. 14-2 Thermocouple clearance

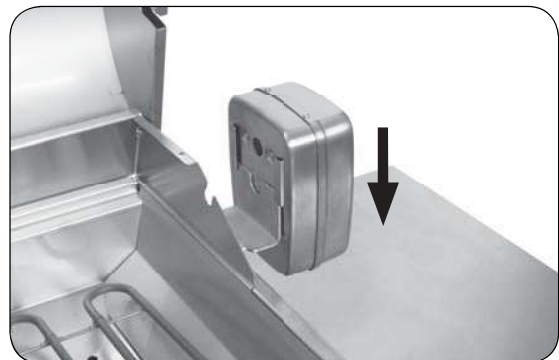


Fig. 14-3 Install rotisserie motor

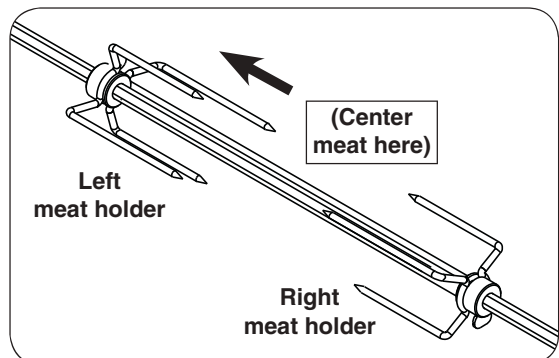


Fig. 14-4 Install meat holders

## OPERATION (cont.)

### DROP DOWN SHELVES

1. To lower the shelf, grab the middle of the shelf on both sides and lift upward (see Fig. 15-1). Then allow the end of the shelf to rotate down as pictured in Fig. 15-2 and Fig. 15-3.
2. To raise the shelf, grab the middle of the shelf on both sides and raise it to the horizontal position. Lift slightly upward, and lock the shelf safely into position.

**CAUTION:** Do **NOT** place fingers near hinge when closing.

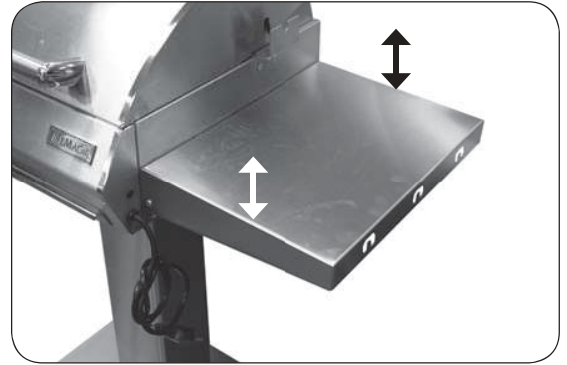


Fig. 15-1 Shelf up and locked

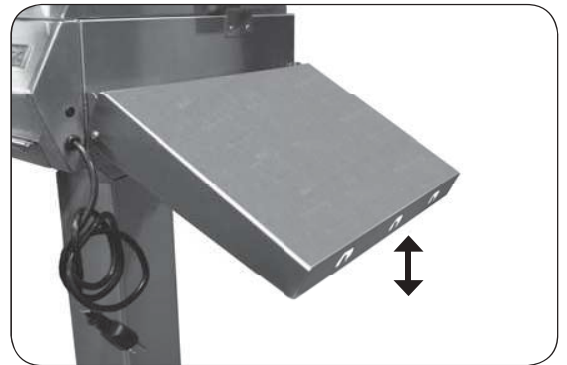


Fig. 15-2 Being lowered or raised



Fig. 15-3 Shelf down

## FIRE MAGIC® DRIP TRAY

The drip collector allows you to brush or scrape residue from the grill's inner liner into the drip tray. Following the manufacturers instructions and regular cleaning of the grill's interior with oven cleaner, will help to prevent grease fires.

Your grill includes a sample Fire Magic® drip tray liner (Fig. 16-1). For your convenience in cleanup, place the liner into the drip tray before grilling.

To fit a liner into the drip tray, pull out the tray (Fig. 16-2). Place the liner in the drip tray as shown in Fig. 16-3 and carefully slide the tray back into the control panel.

**Note:** Be sure to center the liner in the drip tray, so that it may provide complete coverage under all of the openings in the grill.

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

Order more drip tray liners through your local Fire Magic® dealer.



**Fig. 16-2** Pull out the drip tray



**Fig. 16-3** Center drip tray liner into drip tray



## CARE & 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 often as once a month (depending on use) to prevent grease build-up and other food deposits.

### INTERIOR

Periodically clean the drip tray and inner liners of all food/grease deposits to reduce the chance of fire and ensure proper operation. The drip tray and inner liners are removable for hand or dishwasher cleaning. Reference the INSTALLATION section for inner liner details. The cooking element does not need cleaning.

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

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

### EXTERIOR

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

Clean your appliance by first using grill cleaner to remove grease and dirt. Always wipe with the grain (See Fig. 17-1). Next, use stainless steel cleaner to restore the stainless steel color (Note: not for mirror finish). Finish by wiping your appliance down using polish wipes. **To clean any mirror finish (if applicable), use a quality brand glass cleaner only, not any of the cleaners mentioned above.**

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.



Fig. 17-1 - Wipe with grain

### 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.

#### 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.**

### INNER LINERS

The inner liners come installed in the unit. To remove for cleaning:

1. Remove the warming rack and cooking grids. Grasp the cool cooking element and apply pressure towards the right of the grill. Once it clears the tab, completely raise it up. Lift the two side liners up and out (Fig. 17-1, A & B).
2. Lift the rear liner slightly up to clear the tab, then forward and out (Fig. 17-1, C).
3. Move the front liner slightly toward the back of the grill, then lift up and out (Fig. 17-1, D).

Re-installing the liners is the reverse of above. (The order for re-install is front liner, rear liner, then side liners.)

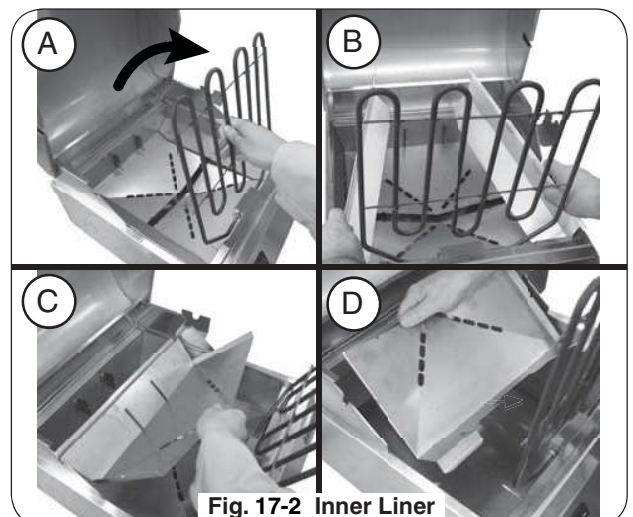


Fig. 17-2 Inner Liner

## CONTROL PANEL REMOVAL

To remove the control panel:

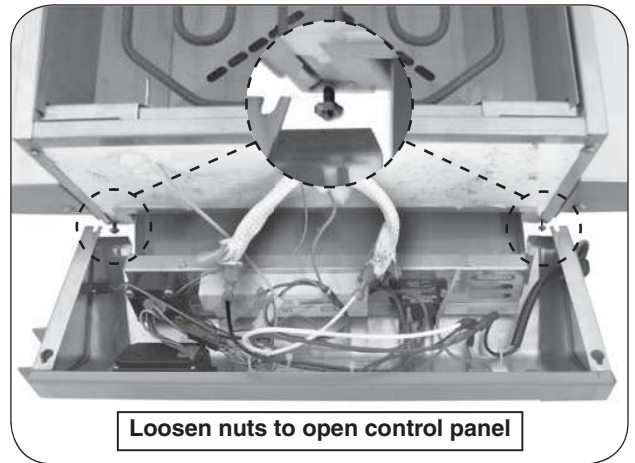
1. Ensure the grill is completely cool and the power supply is disconnected.
2. Remove the cooking grids and warming rack.
3. Partially slide the drip tray out (to support the control panel when removed).
4. Loosen the nuts underneath the control panel with a  $1\frac{1}{32}$ " wrench, then lift the panel until it is freed from the screws. Carefully rest the panel on the drip tray. Reference Fig. 18-1.

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

5. 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.



**Fig. 18-1** Remove control panel

## TROUBLESHOOTING

If you have trouble with this Fire Magic® 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 Fire Magic® dealer or visit our web site at [www.rhpeterson.com](http://www.rhpeterson.com).

PROBLEM	POSSIBLE CAUSE	CORRECTION
<b>Grill does not work</b>	<ol style="list-style-type: none"> <li>1. Power failure</li> <li>2. Power not plugged correctly</li> <li>3. GFCI plug may be tripped</li> </ol>	<ol style="list-style-type: none"> <li>1. Check if power is available.</li> <li>2. Make sure the power cord plug is properly inserted into the receptacle.</li> <li>3. Reset switches on the GFCI receptacle.</li> </ol>
<b>Thermometer does not work</b>	<ol style="list-style-type: none"> <li>1. No power to unit</li> <li>2. Faulty component</li> </ol>	<ol style="list-style-type: none"> <li>1. Assure power is available.</li> <li>2. Contact your dealer.</li> </ol>
<b>Cooking element does not work</b>	<ol style="list-style-type: none"> <li>1. No power to unit</li> <li>2. Bad element</li> </ol>	<ol style="list-style-type: none"> <li>1. Assure power is available.</li> <li>2. Contact your dealer.</li> </ol>

**Table 2**

## WARRANTY

### PETERSON FIRE MAGIC GRILLS AND ACCESSORIES LIMITED WARRANTY

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

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

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

Fire Magic® cast brass burners, brass valves, inner liners, manifold assemblies, and backburner assemblies (except ignition parts) are warranted for **FIFTEEN (15) YEARS**.

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

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

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

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

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

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

This warranty covers defects in material and workmanship. This warranty **does not** cover parts which become defective as a result of negligence, misuse, use not in compliance with the Owner's Manual/Installation Instructions, accidental damage, improper handling, improper storage, improper installation, lack of required routine maintenance (as specified in the Owner's Manual/Installation Instructions), electrical damage, local gas impurities or failure to protect against combustibles. Product must be installed (and gas must be connected) as specified in the Owner's Manual/Installation Instructions by a **qualified professional installer**. Modifications to products which are not specifically authorized will void this warranty. Accessories, parts, valves, remotes, etc. when used must be Peterson products or this warranty is void. 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.

**TO REGISTER YOUR PRODUCT ONLINE GO TO: [WWW.RHPETERSON.COM](http://WWW.RHPETERSON.COM),  
AND CLICK ON PRODUCT REGISTRATION. THANK YOU FOR YOUR PURCHASE.**

<b>Quality Check</b>	<b>Date:</b> _____
<b>Electrical Leak Test:</b> _____	<b>Burn Test:</b> _____
<b>Model#:</b> _____	<b>Serial#:</b> _____
<b>Inspector:</b> _____	