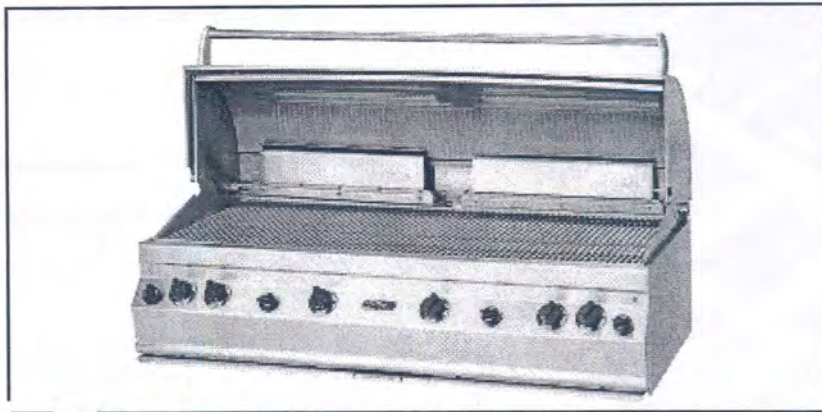




Owner's Manual

Installation and Operating Instructions

Elite 50 Gas Barbecue



FOR NATURAL OR PROPANE GAS

Brick Opening: Depth 23 3/4", Width 51", Height 12", Open Front

IMPORTANT: READ THESE INSTRUCTIONS CAREFULLY BEFORE BEGINNING INSTALLATION
TWO PEOPLE ARE REQUIRED IN ORDER TO INSTALL THIS UNIT

NOTICE TO INSTALLER:

These instructions must be left with the consumer.

NOTICE TO CONSUMER: Retain for local
inspector's use and for future reference.

FOR YOUR SAFETY: IF YOU SMELL GAS:

1. Shut off the gas to the appliance.
2. Extinguish any open flame.
3. Open lid.
4. If odor continues, immediately call your gas supplier or Fire Department.

WARNING: Improper installation, adjustment, alteration, service or maintenance can result in a fire or explosion causing property damage, injury or loss of life. This is a safe appliance when the instructions in this manual are followed exactly. For your safety, your Elite 50 Gas Barbecue installation should be performed or inspected by a qualified installer or technician.

Failure to follow installation and operating instructions in this manual may void the warranty on this appliance.

FOR YOUR SAFETY

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

CODE AND SUPPLY REQUIREMENTS: This Barbecue 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.

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FIRE MAGIC ELITE 50 - COMPONENT PARTS LIST

Cooking Grids	Part No. by Set
Stainless Steel	3539-S-2 (22"x12")
Porcelain Steel Rod	3539-2 (2 Sets needed)
Porcelain Cast Iron	3527-4 (22"x 6")

3053-04, Flavor Grid Basket

3199-60, Electrode Assembly w/Wiring

3053-06, Burner Cap Assembly

Burners	Part No. (8 required)
Stainless Steel	*3041-40
Cast Brass	*3041-25
Porcelain Cast Iron	*3041-30
Cast Iron	*3041-10

3030-01, Flex Tube Assembly

3990-0035, "U" Nut

*3270-06, Burner Clips

3199-37
Crossover Box

*3041-01, Air Shutter
*3048-03, Spring, Air Shutter

24185-00
Elite "Slide-In" Unibody

3980-4105, Bolt
3981-0005, Washer
3990-0010, Nut

3199-32, Ignitor
Generator Spark Kit

*3000-12-S, Stainless
*3000-12, Black
(Fastner Set)

Burner Manifold Assembly (4)

Natural Gas	3185-10
Propane Gas	3185-10P

4185-10
Valve Manifold Assembly

4185-06, Elite-50 Face, Stainless

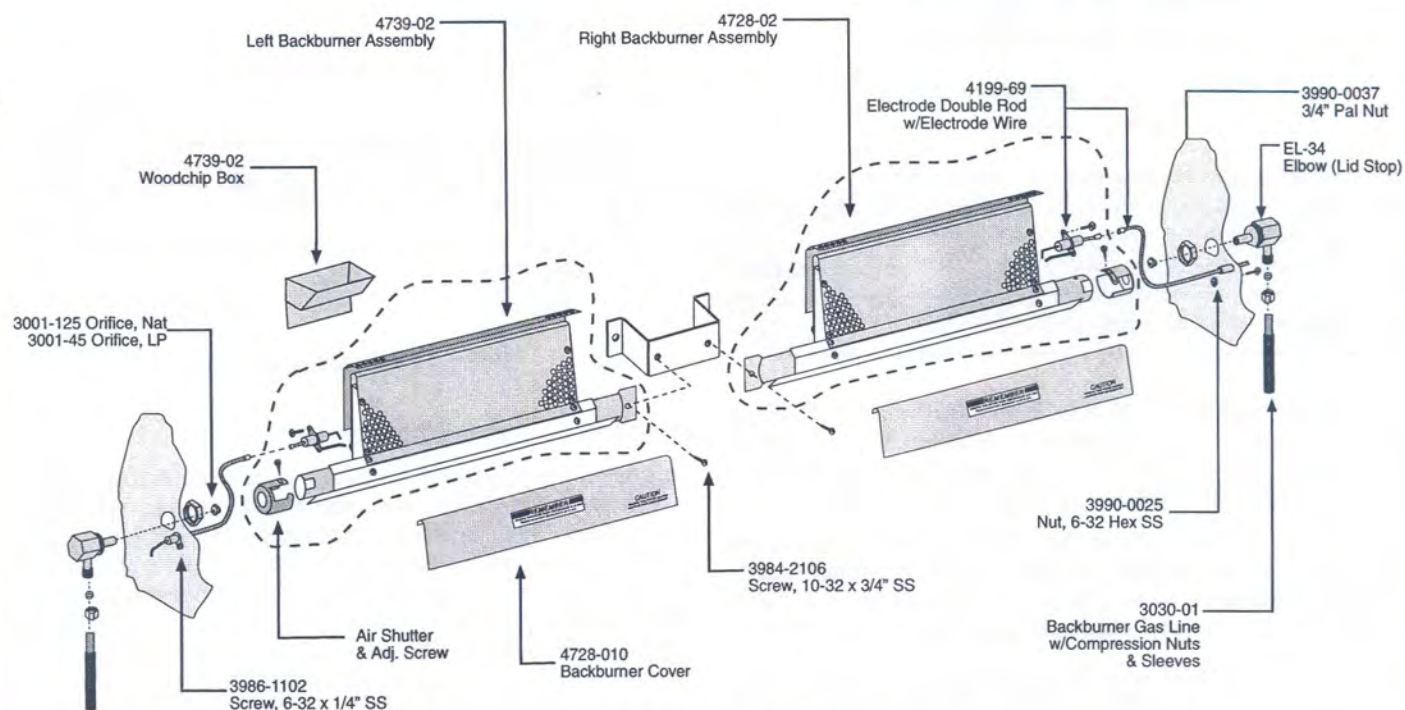
4073G, Drip Tray

3000-65
Bezel w/Pad

3012
Valve Knob

Note: Items marked * sold as two per package

FIRE MAGIC ELITE 50 BACKBURNER & OVEN PARTS LIST



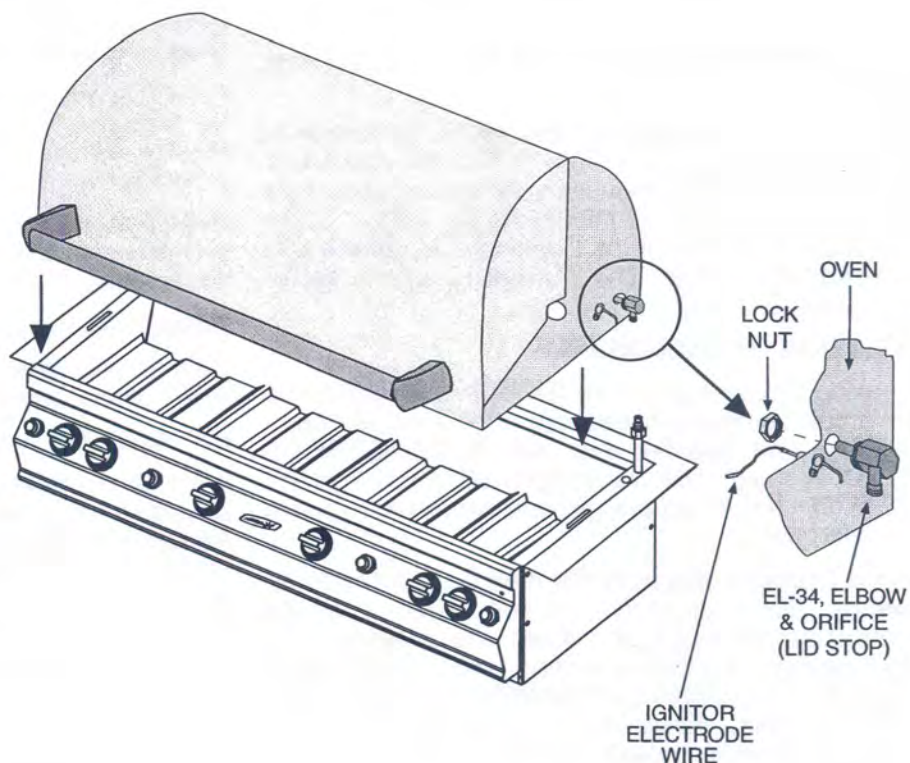
EXPLODED VIEW OF OVEN ASSEMBLY

IMPORTANT

Your Fire Magic Barbecue, Oven and Backburner are fully Pre-assembled and tested at the factory.

DO NOT attempt to remove the oven and Backburner from the Barbecue prior to or during installation. Damage to the connecting gas line and ignitor wiring may occur.

The plastic straps which secure the oven to the Barbecue unit should be removed and discarded prior to lighting.



PLANNING FOR INSTALLATION OF THE ELITE 50 GAS BARBECUE

WHERE TO INSTALL THE ELITE 50 GAS BARBECUE

Fire Magic Gas Barbecues are for outdoor use only.

WARNING: Built-in models must be installed in masonry or other type of fireproof enclosure. The unit is not insulated and therefore must be installed with 18" of side and back clearance from unprotected combustible materials such as wood, plastic or stucco with wood framing.

For easy installation of the Fire Magic Elite 50 Gas Barbecue, a Masonry Installation Hanger is supplied. It eliminates the requirement for any type of support structure under the Barbecue unit.

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

This is a slide-in type unit designed to fit into open-front enclosures. The Front Panel (Face) of the unit is removable for gas hookup, servicing and burner adjustment. The Face must therefore be removable after you install the unit.

INSTALLER NOTE: This unit must be installed so that it can be removed if service is required. Any protrusion into the Barbecue enclosure may prevent the unit from sliding into place (see "Gas Supply Plumbing Requirements", on page 5).

INSURING PROPER COMBUSTION AIR AND COOLING AIR FLOW

You must maintain proper air flow for the Barbecue to perform as it was designed (Figure 1). If airflow is blocked, overheating and poor combustion will result. Make sure not to block the 1" front air inlet along the bottom of the Face or more than 75% of the Cooking Grid surface with pans or griddles. Note: The 1" front air space allows access to the Drip Tray.

VENTILATION OF ENCLOSURES

When using Propane gas, take **EXTREME CAUTION** to ensure ample ventilation of gas vapor. Propane gas vapor is invisible and heavier than air. A **DANGEROUS EXPLOSION** could occur, resulting in **SERIOUS INJURY OR LOSS OF LIFE**, if Propane gas is allowed to accumulate and is then ignited.

Only one Propane gas cylinder may be located in an enclosure. Extra or spare cylinders must be stored outdoors out of the reach of children and outside of any building, garage or other enclosed area. **READ AND FOLLOW ALL WARNINGS PROVIDED WITH PROPANE GAS CYLINDERS.** Never locate a cylinder under or near the Barbecue unless sufficient ventilation and shielding is provided to prevent any heating of the cylinder, regulator and rubber hose.

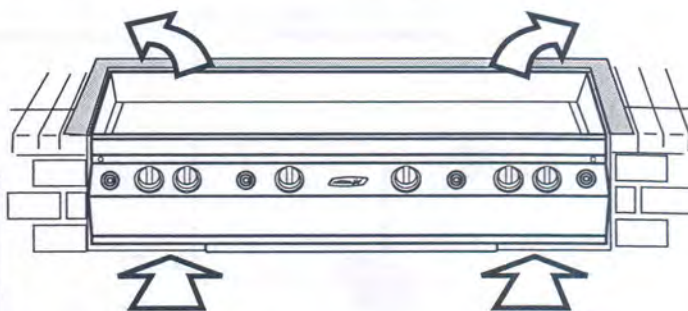


Figure 1 - Ventilation Diagram

Propane Cylinder Enclosures

To prevent invisible combustible gas from accumulating in the cylinder enclosure, you must provide adequate ventilation. This is accomplished by **EITHER** one side of the gas cylinder enclosure left completely open to the outside **OR** by providing four (4) ventilation openings. Two openings are to be at the cylinder valve level (Approx. 16" above the floor) and at opposite walls of the enclosure. Two more openings must be at the floor level at opposite sides of the enclosure. The floor level openings must start at the floor and shall extend no higher than 5" above the floor.

Each opening must have a minimum of 10 square inches (64.5 cm²) of free area. To achieve the proper ventilation, you may drill a series of holes, omit the grout from masonry joints or replace a brick with a hardware cloth screen. If the floor in the cabinet is raised and the space beneath the cabinet is open to the outside, the lower ventilation openings may be in the floor.

FOR YOUR SAFETY, you must provide these openings for drainage, replacement air and cross ventilation of any storage area exposed to possible leakage from gas connections, the Barbecue or Propane gas cylinder.

IMPORTANT: Additional requirements for safe use of Propane gas and gas cylinders appears on **pg. 8** of this manual.

Household Propane Gas Service

Consult your gas supplier for ventilation requirements when connecting to a household Propane supply.

EXHAUST REMOVAL

If installed under a patio roof, the cooking grid area should be fully covered by a chimney and exhaust hood. An exhaust fan with a rating of at least 1000 CFM may be necessary to efficiently remove smoke and other cooking by-products from the covered area. Installation in fully-enclosed patio areas is not recommended.

ELECTRICAL OUTLETS

Electrical outlets in the vicinity of the Barbecue, which might be used for Rotisserie motors or other appliances, must be properly grounded.

Installer and User Note: Keep electrical supply cords away from all heated surfaces.

PLANNING FOR INSTALLATION (continued)

GAS SUPPLY PLUMBING REQUIREMENTS

Rigid 3/4" or 1" black steel pipe, or local code approved pipe for temperatures up to 800°F (427°C), is required to conduct the gas supply into the enclosure opening for connection to the unit. **Do not use a rubber hose within the enclosure for the Barbecue unit.** Apply only joint compounds that are resistant to all gasses on all male pipe fittings. Make sure to tighten every joint securely.

NOTE: Review page 6, paragraph 4 prior to connecting the unit. If 1/2" Pipe is used, it should be no longer than five feet and only to conduct the Gas Supply into the Barbecue cut out for connection to the Flex Connector.

The gas supply pipe should enter through the floor at the rear of the enclosure and terminate near the left end (Figure 2).

Install the gas line stub at least 2" away from the left side and back walls, but within 9" of the back wall and 14" from the left wall, as illustrated by the shaded area in Figure 2. No Pipe or fittings should rise higher than 2 1/2" into the bottom of the Barbecue.

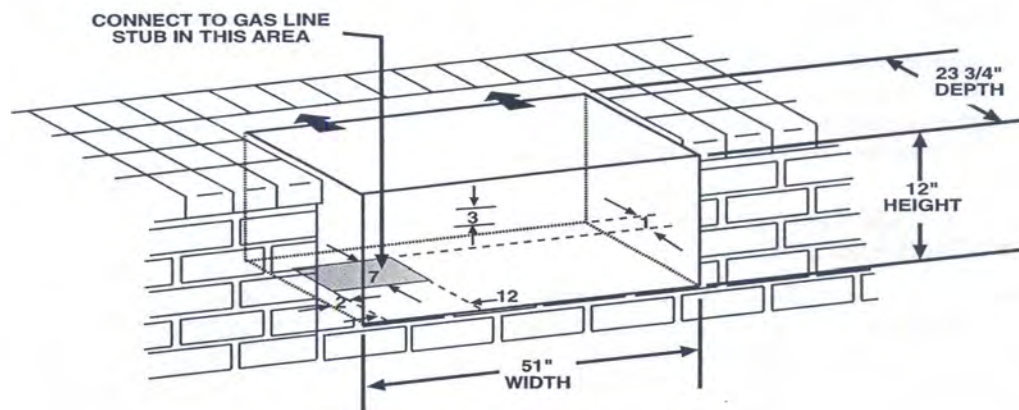


Figure 2 - Gas Stub Diagram

SAFETY NOTE: An external valve (with a removable key) in the gas line is necessary for safety when the Barbecue is not in use. It also provides for convenient maintenance.

GAS SUPPLY AND MANIFOLD PRESSURES:

For Natural Gas - Normal 7" Water Column, Minimum 4", Maximum 10-1/2". For Propane gas Normal 11" Water Column, Minimum 10", Maximum 13".

PRESSURE TESTING THE GAS SUPPLY SYSTEM

This appliance and its individual shutoff valves must be disconnected from the gas supply piping system when testing the system at pressure in excess of 1/2 psi (3.5 kPa).

This appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valves during any pressure testing of the gas supply system at pressures up to and including 1/2 psi (3.5 kPa).

INSTALLING THE FIRE MAGIC ELITE 50 GOURMET ROTISSERIE BACKBURNER BARBECUE

CHECKING THE BARBECUE REGULATOR

The Barbecue Regulator, located behind the Front Panel (Face), must be set for the type of gas used to fuel the Barbecue. To check the regulator setting remove the cap in the center of the regulator (Fig 3A). Holding the cap vertical (see Fig 3B), the letters at bottom of the plastic stalk should indicate the gas type that the regulator is currently set up for. If regulator is not set for your gas type, remove stalk from cap, invert and replace into center of cap. Replace cap on regulator, screwing down until snug.

BARBECUE REGULATOR. NOTE THE CAP ON TOP



Figure 3A



READ GAS
TYPE HERE

Figure 3B

CHECK BARBECUE FUEL ORIFICE SIZE

Elite 50 Barbecues are equipped with fuel orifices for Natural gas, unless otherwise indicated. To use with Propane gas, you must install smaller orifices to avoid hazardous overheating.

The proper orifice size for Natural Gas is #48 (drill size). The proper orifice size for Propane gas is #57 (drill size).

IF YOU ARE NOT SURE YOU HAVE THE CORRECT BARBECUE BURNER ORIFICES, REFER TO THE INSTRUCTIONS INCLUDED WITH THE REPLACEMENT ORIFICES WHICH ARE PACKED WITH THE BARBECUE.

INSTALLING THE BACKBURNER BARBECUE (continued)

a. After checking orifice drill size, install the Air Shutter Spring and the Air Shutter over the orifice holder fitting, between the Burner and the Heat Shield, in the order and position shown in (Figure 4).

b. Carefully place the Burners back so that the brass orifice and orifice holder fittings project deeply into the Burners. If this unit is built in, you do not need to replace the Burner hold down clips. If it is a portable (cart) model, you must replace the hold down clips to keep the Burners from moving out of place when the cart is

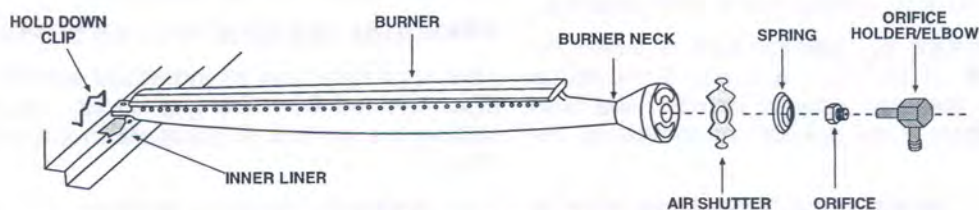


Figure 4 - Burner Orifice Diagram

3. CHECK BACKBURNER FUEL ORIFICE SIZE

Fire Magic Backburners are equipped with a natural gas orifice unless otherwise indicated. To use Propane gas, you must use a smaller orifice. The proper orifice for Natural gas is #45 (drill size). The proper orifice for Propane gas is #125 (1.25 mm).

Hazardous overheating will occur if Natural gas (#45) orifices are used with Propane gas. If you are not sure, or if an orifice change is necessary, refer to the instructions included with the replacement orifices which are packed with the Barbecue.

4. CONNECT THE GAS SUPPLY TO THE ELITE GOURMET BACKBURNER BARBECUE

a. The Elite Barbecue is supplied with an approved stainless steel flex connector to bring the gas supply from the gas line stub to the Valve Manifold. A 7/8"x 36" Connector is provided with a 1/2" female pipe adapter on one end and a 7/8" female flare fitting to connect to the Barbecue. **CAUTION: Use only stainless steel flex connectors that are listed by an approved testing agency. A rubber or plastic connector will rupture or leak, resulting in an explosion or serious injury if used inside the Barbecue enclosure.**

b. Make sure that the gas supply is turned off! Then connect the 1/2" pipe adapter fitting supplied with the stainless steel flex connector to the gas supply stub. Use pipe joint compound that is resistant to all gasses on the male pipe fittings and tighten securely. **Do not use pipe joint compound to connect Flare Fittings.**

c. Slide the Barbecue into place, making sure not to pinch or kink the gas connector.

d. Bring the flex connector along the left-hand side of the Barbecue. Continue the flex connector to the front of the unit and across the front to the Pressure Regulator Inlet. Be careful not to block the 1" front vent opening as this will obstruct Drip Tray removal.

e. Connect the flex connector to the elbow and Flare Fitting on the Pressure Regulator. Support the Inlet Fitting with a wrench to avoid applying excessive torque to the Assembly while tightening this connection securely. Do not use pipe compound on Flare Fittings.

5. IF THE OVEN IS SEPARATED FROM THE BARBECUE, IT WILL REQUIRE TWO PEOPLE TO INSTALL IT.

a. Make sure the Backburner gas supply tubes are protruding above the side panels of the barbecue frame (Figure 5). The Backburner electrode wires should be positioned outside of the Barbecue for the Oven to sit correctly.

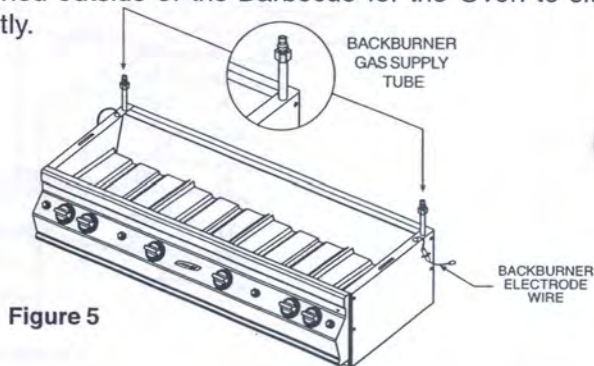


Figure 5

b. Carefully place the oven on the frame so the Backburner gas supply tubes fit into the lid stop elbows on the oven (Figure 6). The front lip of the oven may sit on the face of the Barbecue.

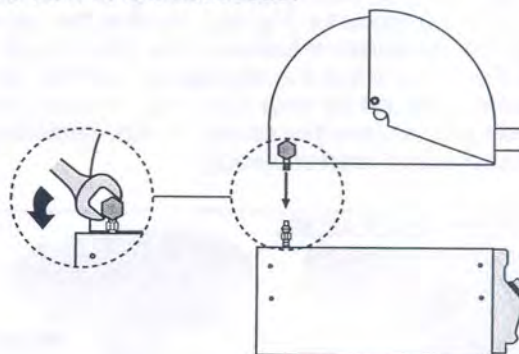


Figure 6

c. Hand tighten the compression nuts onto the lid stop

INSTALLING THE ELITE BACKBURNER BARBECUE (continued)

elbows.

d. Use a wrench and turn the elbow (lid stop) to push the oven to the back of the Barbecue frame (Figure 6).

e. Tighten the compression nuts on the Backburner gas supply tubes to the elbow lid stops. Do not use pipe joint compound on these connections.

f. Place the right Backburner electrode wire through the oven just in front of the elbow (lid stop). Secure with nut and screw. Plug the electrode wire into the Backburner electrode (see Parts List diagram on page 3). Make sure the electrode wire does not touch the Backburner. Repeat above instructions for left Backburner electrode wire.

g. Make sure the Barbecue Burner valves are in the "OFF" position. Turn the gas supply 'ON'. Carefully check all gas connections for leaks with a brush and soapy water before lighting. NEVER USE A MATCH OR OPEN FLAME TO TEST FOR LEAKS.

h. Refer to the "Air Shutter Adjustment" instructions below, the Backburner "Air Shutter Adjustment" instructions on page 9 and "Lighting instructions" on the

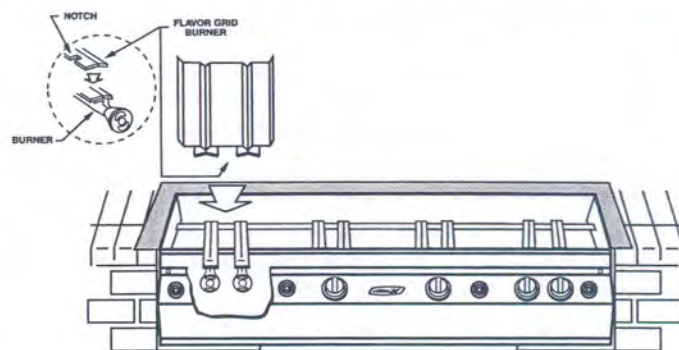


Figure 7 - Flavor Grid Diagram

back page of this manual before replacing the Barbecue face and knobs.

6. INSTALL THE FLAVOR GRIDS

Place the Flavor Grid Burner Caps directly on the Burners. Make sure the notched end of the Burner Cap rests over the Ignitor Box (Figure 7). Center the Grids over the Burners with the outside edges sloping up. This allows heat from the Burners to be evenly distributed throughout the cooking area. Flavor Grids are Stainless Steel and will heat and cool quickly, making the Fire Magic Barbecue very responsive to the changes made in grill temperature setting.

Fire Magic Flavor Grids will not rust and may be cleaned

ADJUSTING THE BARBECUE

IMPORTANT: This Barbecue will not light and will not heat evenly or cook properly unless the Air Shutters are adjusted following installation (Reference "Air Shutter Adjustment", below).

Burner Air Shutters are easily accessed by removing the Front Panel (Face). The Air Shutters are located at the front of the Burners behind the Face and Heat Shield (see page 2). Close the air shutters with the tabs pointing up and down (Figure 8B). Light the Barbecue in accordance with the manual lighting instructions found on page 12 and burn for 1 to 2 minutes with the valves on high and the oven open.

AIR SHUTTER ADJUSTMENT

After burning for 1 to 2 minutes, open the Air Shutters until the flames lift off, or appear not to be touching the Burners. Then begin closing the Air Shutters until the flames appear to burn while touching the Burner Ports (Figure 8B). You may then see short yellow tips on the flames. If flames are a lazy yellow, open the Air Shutters until the flame is blue with yellow tipping.

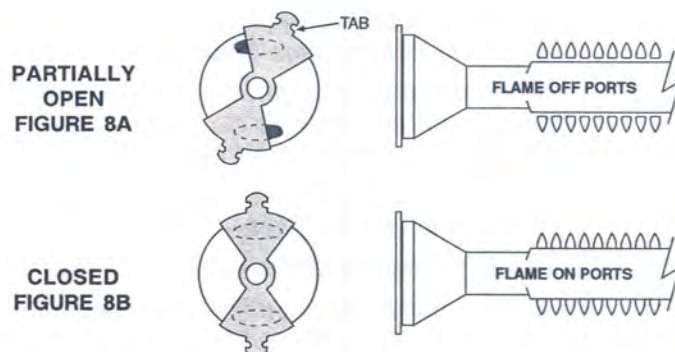


Figure 8A & 8B - Air Shutter Adjustment Diagram

ADJUSTING THE BARBECUE (continued)

REATTACHING THE FACE & IGNITOR WIRES

Pull the Drip Tray out far enough to support the Face in the vertical position. Lean the Face forward and plug the black ignitor wires into the Spark Generators (Figure 9).

IMPORTANT: The ground wire must be plugged into the middle plug on the 3 Plug Spark Generators. Place the Face on the Frame so the Front Lip of the Face covers the lip on the frame. Test the Electrodes for spark before securing the Face to the frame.

ADJUSTING THE FLAME HEIGHT

The large knobs on the Face of the Barbecue control the Valves and adjust flame height. The first position is "High," the second "Medium" and the final "Low." Flame height can also be set anywhere between the High, Medium, and Low settings for all cooking requirements and methods.

Height of the flame **with the valve in low position** may

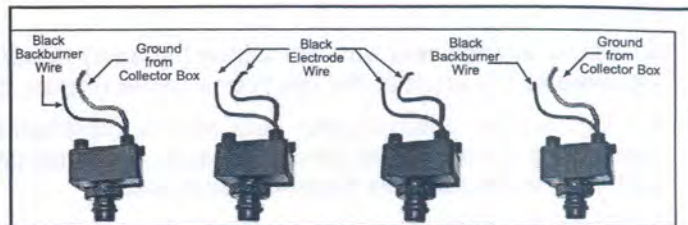


Figure 9 - Ignitor Wire Diagram

be regulated by means of a small adjusting screw in the center of the valve stem. This screw is accessible by removing the plastic valve knob which pulls straight off the end of the valve stem.

BARBECUE SAFETY AND MAINTENANCE

SAFETY INFORMATION

Each time you use your Barbecue, make sure that:

1. The area around the Barbecue is clear of flammable substances such as gasoline, yard debris, wood, etc.
2. There is no blockage of the air flow through the vent space located below the Face of the unit.
3. When using Propane gas:
 - a. The special ventilation openings in the enclosure are kept free and clear of debris.
 - b. If connected to a Propane cylinder, the rubber hose attached to the Regulator is carefully inspected before each use.
 - c. The Propane cylinder, Regulator and rubber hose are installed in a location not subject to heating above 125° F (51° C).
4. The Burner flames burn evenly along both sides of each Burner with a steady flame (mostly blue with yellow tipping). See "Air Shutter Adjustment" on pg. 7. If Burner flames are not normal, check the orifice and Burner for insects or insect nests (see pg. 5 and 6 under Checking Orifices, for Burner removal and replacement).
5. The Drip Collector hole is clear and unobstructed. Excessive grease deposits can result in a grease fire.
6. The in-line gas valve or gas cylinder valve is always shut off when the Barbecue is not in use.

DRIP COLLECTION SYSTEM

The Drip Collector in this Fire Magic Barbecue is part of the unit's main frame, and is located below the Burners. The Drip Collector has one hole which allows excess drippings to fall through during cooking while separating the firebox from the drip tray.

The Drip Collector allows you to brush or scrape residue from the Barbecue inner liner into the Drip Tray. Regular cleaning of your Barbecue interior with oven cleaner or Fire Magic Foaming Barbecue & Grill Cleaner, following manufacturers instructions, will prevent grease fires.

PREPARING THE BARBECUE FOR COOKING

To extend the life of your Fire Magic Barbecue, follow these steps prior to cooking:

1. Begin by heating the unit at a normal cooking temperature for several minutes.
2. Then open the Control Valves to the "High" setting to burn off residue remaining from prior use.
3. When the Barbecue has heated sufficiently, set heat to the desired cooking level.
4. When using a smoke oven, closing the cover during the preheat period will accelerate the preparation process. Do not operate unattended at High Flame as cooking temperatures will quickly be exceeded.

WARNING: Never cover the entire cooking or grill 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 as this may damage porcelain or cast iron components.

BACKBURNER PREPARATION AND USE

IMPORTANT: It is normal for the Backburners to smoke when it is burned for the first time. Burning the Backburners on high for approximately 15 minutes will eliminate the smoking.

AIR SHUTTER ADJUSTMENT

- The air shutters on the Backburners are preset at the factory. However, due to atmospheric conditions and different gas pressures, it may be necessary to adjust the air shutters to obtain a proper burn.
- First loosen the air shutter screw (See Fig. 10). It may be necessary to use pliers to turn the air shutter. Light the Backburner. With the control knob on "HIGH" adjust the air shutter to have a blue flame that is not lifting off the Burner (It may also have slightly yellow tips).
- Tighten the air shutter adjustment screw.

Using Your Backburner

Rotisserie cooking with the Backburner is accomplished without use of the Barbecue grill Burners. The cooking grids are removed and if large cuts are to be barbecued, the Flavor grids may be also be removed to allow more clearance from the spit rod to the fire box. Aluminum Foil or a baking pan may be placed over the Burners to catch drippings.

- Remove the Backburner cover.
- Place your meat on the rotisserie spit rod. Make sure it is centered in front of the Backburner to be used. Refer to the instructions provided with your Fire Magic Heavy-Duty Rotisserie Kit.
- Follow the lighting instructions on page 12.
- Allow the Backburner to preheat for approximately 5 minutes on "HIGH" setting.
- Place the spit rod with the meat into the rotisserie and turn on the motor.
- Use a standard roasting guide to estimate the length of time for your meat. A meat thermometer may also be used to tell when your favorite cuts are cooked to your liking. When testing temperature with a thermometer, turn off the rotisserie motor and turn the Backburner on "LOW". This will keep the meat from overcooking on one side.
- Operating your Backburner with the oven closed will simulate an oven effect and help your meat cook faster. The constant rotation of the spit assures even cooking and maximum retention of juices.
- On large cuts of meat or whole turkeys, it may be necessary to reduce the heat from your Backburner. Cooking your food at lower temperature for a longer period of time will keep the outer surface from burning while cooking the interior of your meat.

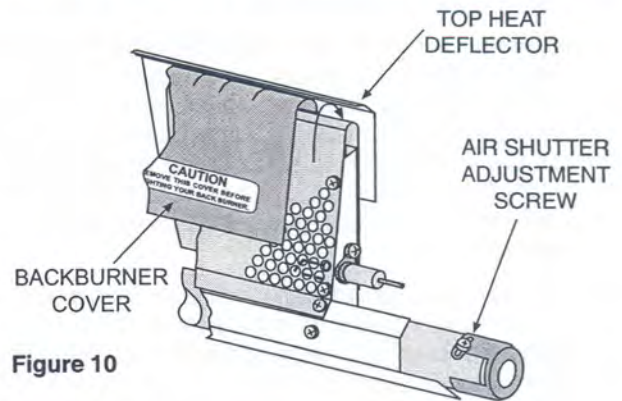


Figure 10

The Backburner Cover

- The Backburner cover is installed by placing the curved part of the cover over the top of the perforated portion of the Backburner (See Fig. 10).
- The cover should be kept in place on the backburner when the Backburner is **not** in use. This will keep your Backburner free from grease splatter and debris that may hinder its performance.
- Warning: You **must remove** the Backburner cover before lighting the Backburner.

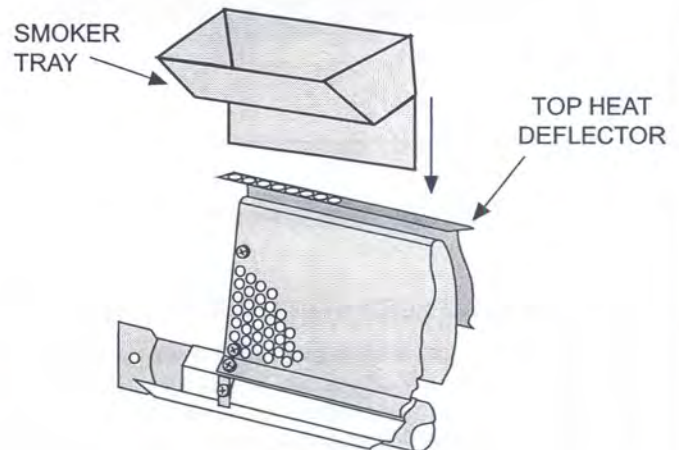


Figure 11

Smoker Tray (Woodchip Box)

Your Backburner is supplied with a woodchip box. The woodchip box is designed to sit on top of the Backburner assembly over the holes in the heat deflector (See Fig. 11). This box is designed to be used when the Backburner is in use. To use the box, just fill it with your favorite woodchips and set it in place. If you wish to refill the woodchip box when it is hot, you may carefully handle it using a pair of pliers. You must be very cautious, the woodchip box will be hot.

FLAVOR FROM WOOD CHIPS OR CHARCOAL

Convenient **Fire Magic Gourmet Grilling Chips** are sold in several different popular wood types. These chips are pre-moistened and sealed in cans which can be opened, by lifting the tabbed lid, before placing the entire can on the Flavor Grid to add natural wood smoke flavor to the food you grill. There is no mess to clean up. Just discard the can of ashes after there is no longer any wood smoke aroma.

You may also add wood chips, wood chunks or the natural wood charcoal of your choice to the Flavor Grid. We recommend placing wood outside the direct cooking zone or wrapping it in perforated aluminum foil. Soaking wood before use will slow burning and increase smoke flavor. Wood and charcoal ash will remain in the Flavor Grid after use. The Grid can be easily removed and cleaned when the unit has fully cooled.



Figure 12 - Always rub with the grain

CARE OF STAINLESS STEEL COMPONENTS

Your Barbecue has a stainless steel oven and front panel. The following care instructions will keep your unit looking and working like new. Stainless steel components are constructed of the finest prime grade type 304 stainless steel. Meticulous attention has been given to maintain the attractive finish throughout the manufacturing process. Like the stainless steel used in commercial kitchens, your Barbecue requires regular cleaning and occasional buffing to maintain its bright, clean appearance.

Deposits of dirt and grease can be removed easily with **FireMagic Foaming Barbecue and Grill Cleaner**. Deposits should be removed before they are allowed to bake onto the finish. To remove more stubborn deposits, use a scouring pad recommended for stainless steel. Be sure to always rub in the direction of the polishing lines (Figure 12). Oven cleaner may be used, according to manufacture's instructions, to remove cooked-on food deposits. Special cleaning agents and polishing pads recommended for stainless steel are available at your local Barbecue dealer, hardware store or supermarket.

CAUTION: Never use ordinary steel wool or steel brushes on stainless steel. Tiny particles left behind may rust and stain the finish. Abrasive pads recommended for restoring the grain in stainless steel will, over a period of time, scratch or dull the surface of glass or porcelain-coated products.

BURNER MAINTENANCE

Fire Magic Elite 50 Burners are constructed of heavy-duty cast stainless steel and have a lifetime warranty. Periodically inspect the Burners to ensure that flame is even around the burner and the ports are clear of any debris. Occasionally Burners may need to be brushed with a stiff brass or stainless steel wire brush. The ports may also require cleaning. This can be done by using a

STAINLESS STEEL COOKING GRIDS

Fire Magic Stainless Steel Cooking Grids are finished with a special matte (satin) finish. This special matte-finish provides a more stick-resistant cooking surface that makes outdoor barbecuing easy and enjoyable. And, because it is made of type 304 stainless steel, you'll enjoy a lifetime of outdoor cooking. For best cooking performance, follow the simple steps of Care and Maintenance after every use. Fire Magic Stainless Steel Cooking Grids are warranted for as long as you own them.

CARE AND MAINTENANCE (Stainless Steel Grids)

To maintain your Stainless Steel Cooking Grids, we recommend lightly brushing the grids after use with a brass or stainless steel wire brush. Before use, brush again if necessary and spray a light coat of vegetable oil over the cooking surface. Discoloration or stubborn food particles can be removed with a heavy-duty abrasive or stainless steel scouring pad. Grills can also be washed in an automatic dishwasher or cleaned with strong cleaning solutions, including oven cleansers. We do not recommend ordinary steel or wire brushes, which may leave tiny metal particles on the grids which cause discoloration, but not permanent damage.

PORCELAIN COATED CAST IRON GRIDS

Fire Magic Porcelain-Finished Cast-Iron Grids are coated with a special high-temperature porcelain in a matte (satin) finish. This special matte-finish porcelain coating provides a stick resistant cooking surface that makes outdoor barbecuing easy and enjoyable. And, because it resists corrosion, the finish also increases cooking grid durability to provide years of cooking enjoyment. For best cooking performance, the wide side of the grid bars should face up.

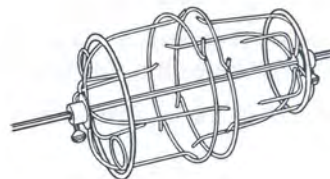
CARE AND MAINTENANCE (Porcelain Coated)

A spray coat of vegetable oil and light brushing with a brass grid brush before and after use is all it takes to maintain cooking readiness and ensure long life.

PROTECTING PARTS AND FINISH

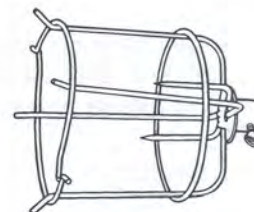
Barbecue covers will protect the finish and extend the life and appearance of Fire Magic Barbecues equipped with smoke ovens. The covers are designed to protect the finish against scratches, corrosion and oxidation. Each cover has been cut and sewn by hand to fit a particular smoke oven model. Flaps extend from the sides and back. In windy areas, place weights on the flaps or inside the sleeve on the flaps to keep the cover from blowing off.

TURKEY HOLDER MODEL 3615



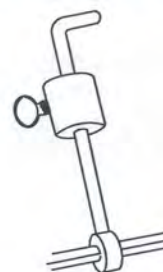
Fire Magic Poultry and Meat holders are recommended as a convenient, proven way to barbecue your favorite birds and larger cuts of meat (prime ribs, roasts, ham, etc.) on your Fire Magic Motorized Rotisserie and Spit.

CHICKEN HOLDER MODEL 3617



Made of welded stainless steel, the two-part turkey holder and one-part chicken holder have been designed to hold meat securely on the spit without tying.

COUNTERBALANCE MODEL 3620



Included with your Fire Magic Rotisserie Kit, the Fire Magic Counterbalance ensures good balance every time you cook with a spit.

LIGHTING INSTRUCTIONS

Follow these instructions each time you light your Fire Magic Barbecue or Backburner.

FOR AUTOMATIC LIGHTING:

1. Read these entire instructions before lighting.
2. Open the lid of the Smoke Oven.
3. Turn all four Barbecue gas valves and both Backburner valves to the "OFF" position.
4. Turn on the gas at the source outside of the Barbecue enclosure.
5. Remove the Backburner covers from the Backburners you will be using.

NOTE: DO NOT turn on more than one valve at a time for either automatic or manual lighting. Adjacent Barbecue Burners will cross-ignite.

6. Depress any one main burner gas valve knob or one Backburner knob and turn to "HIGH" (Figure 13) then immediately push the nearest ignitor button and hold for several seconds. The Burner should light.

CAUTION: If the Burners do not light, IMMEDIATELY depress the knob and turn the valve to "OFF". WAIT 5 MINUTES before repeating step 6. If the Burners still do not light, refer to the instructions below for manual lighting.

NOTE: Barbecues in some installations achieve a better air/gas mixture and **will ignite more quickly** if the valve is first turned beyond High to Medium or Low for lighting.

FOR MANUAL LIGHTING:

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

1. Follow steps 1 through 5 above.
2. Insert either a burning long-barrel butane lighter, a burning long-stem match or a burning match held by a wire extension holder (Figure 14) through the Cooking Grids to the Burners below the Flavor Grid (Figure 15). For Backburners, hold the flame against the perforated material near the Backburner.
3. While holding the match or lighter flame next to the Burner, depress the appropriate Valve knob and turn it counterclockwise to the "HIGH" position. The Burner should light.
4. If the Burner does not light, IMMEDIATELY DEPRESS the knob and turn the valve to "OFF". WAIT 5 MINUTES before repeating steps 2 through 4 of the Manual lighting instructions.

Replacement parts may be obtained from your nearest Fire Magic Dealer. For assistance in locating a dealer, please contact our factory at the address listed below.

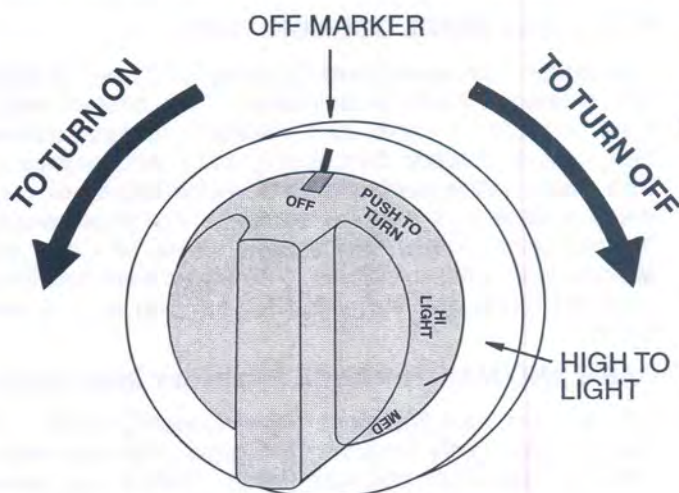


Figure 13 - Valve Control Knob



Figure 14 - Match Holder

REMEMBER: FOR SAFE MANUAL LIGHTING, PLACE A BURNING MATCH OR BUTANE LIGHTER BESIDE THE BURNER - THEN TURN ON THE GAS (Figure 15).

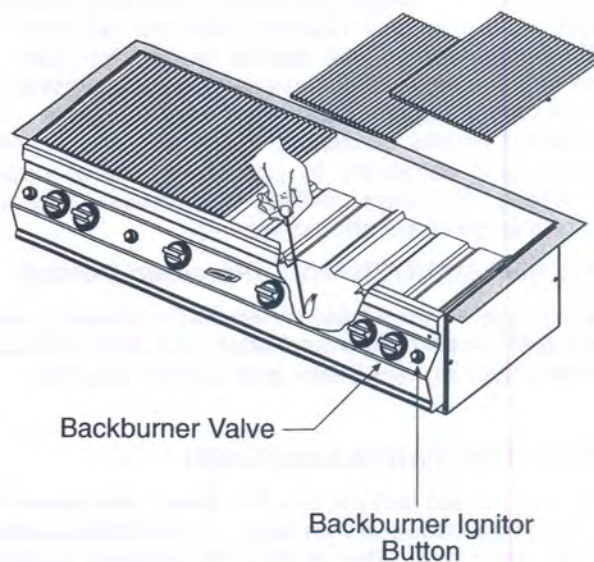


Figure 15 - Knob Positions & Manual Lighting

IF YOU SMELL GAS

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

PROBLEMS & TROUBLESHOOTING

If you have trouble with your Fire Magic Gas Barbecue, 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 you have other technical difficulties with the barbecue, please contact your local Fire Magic dealer or visit our website at www.rhpeterson.com

PROBLEM	POSSIBLE CAUSE	CORRECTION
Ignition System Failure	1) Improper air shutter adjustment. 2) Ignition wire disconnected 3) Low gas pressure 4) Dead Battery	1) Adjust air shutters (see Page 9) 2) Re-plug wires into Spark Generator (see Page 9) 3) Have Gas Co. check the operating pressure at the barbecue 4) Replace Battery (see Page 14)
Insufficient Heat	4) Improper air shutter adjustment 5) Using Propane orifice for Natural Gas 6) Low Gas Pressure	4) Adjust air shutters (see Page 9) 5) Change orifices (see Page 8) 6) Have Gas Co. check the operating pressure at the barbecue
Uneven heating	7) Burner ports partially blocked by debris 8) Small spiders or insects in burner 9) Improper Air Shutter adjustment	7) Remove burners (see Page 4) Clean out ports 8) Inspect burners for spider webs or other debris that may block gas flow 9) Adjust air Shutter (see Page 9)
Rotisserie Noisy	9) Rotisserie out of balance	9) Adjust Rotisserie counterbalance

COOKING TIMES & TEMPERATURES

Once your barbecue is installed, tested and working, the moment you have been working towards and waiting for; cooking a gourmet meal for your family and friends on your new Fire Magic Barbecue has arrived. In order to get you off to a wonderful start, we have included with your barbecue a few sample recipes. These mouthwatering recipes are taken from our new barbecue cookbook, "Great Gourmet Grilling" written by Chef Steven Fohl. We heartily recommend you try these recipes and if you enjoy them as much as we think you will, you may wish to purchase the complete book with over 60 recipes (including salads and desserts). It also contains many useful tips and hints so you can get the best out of your Fire Magic Barbecue, whilst taking a journey into a new world of taste and cooking. To order this book, just complete the Order Form at the inside the last page of the booklet. Also, to help you get the best from your barbecue, we list below some typical cooking times and temperatures, again taken from Chef Fohl's Recipe book.

Typical Cooking Times and Internal (Meat) Temperatures

	<u>Rare</u>	<u>Medium</u>	<u>Well Done</u>		<u>Well Done</u>
<u>Beef</u>					
1" Steaks	5-7 min.	7-9 min.	9-11 min.		
2" Steaks	16-18 min.	18-20 min.	22-24 min.	<u>Fish</u>	
1" Burgers	12-14 min.	14-17 min.	16-20 min.	Fillets, Steaks	10-14 min. per pound
Roast* (Temp.)	16-20 min. 140°F	20-25 min. 160°F	25-28 min. 170°F	Whole Fish	10-12 min. per inch thick
<u>Lamb</u>				<u>Poultry (Temp.)</u>	185°F
1" thick Chops	7-10 min.	10-13 min.	15-18 min.	Chicken	
Roast* (Temp.)	20-25 min. 140°F	25-30 min. 150°F	30-35 min. 180°F	(small pieces)	35-60 min.
				(large pieces)	45-60 min.
<u>Pork</u>				Whole birds	
1" thick Chops			25-30 min.	Chicken	60-75 min.
Spare Ribs			45-60 min.	Duck	16-20 min. per pound
				Turkey (not stuffed)	11-13 min. per pound
Roast				(stuffed)	13-15 min. per pound
Fresh Pork*			25-30 min. (170°F)		
Smoked Ham*			10-15 min. (140°F)		
(*denotes per pound)					
Sausages					
(fresh)			25-30 min.		
(fully cooked)			12-16 min.		

BON APPETIT!

LEMON ZEST & PARSLEY MARINATED TURKEY STEAKS served with Homemade Cranberry Sauce

Serves: 10

Prep time: 1 hour + marinating time

Cook time: 15 minutes

Turkey Steak

6 lbs. boneless turkey breast

1 tablespoon minced garlic

1/2 cup lemon juice

2 tablespoons lemon zest

4 tablespoons parsley - freshly chopped

1/2 teaspoon thyme - fresh

1 teaspoon sugar

1/2 cup olive oil

1. Cut turkey in 8 oz. steaks cut crosswise and pound slightly.
2. Distribute remaining ingredients over and under steaks.
3. Cover and marinate overnight.
4. Grill for approximately 5 minutes per side.
5. Serve with cranberry sauce.

CRANBERRY SAUCE

5 cups cranberries - fresh or frozen

1 1/2 - 2 cups sugar - adjust tartness to your liking

1 cup apricot jelly

1 cup orange juice

1. Combine all ingredients in a heavy gauge sauce pot.
2. Bring to a gentle boil for 10 - 20 minutes.
3. Adjust sweetness or tartness with sugar.
4. Remove from heat. Serve warm or cold.

May store covered for up to 4 weeks in refrigerator.

NEW YORK CUT SIRLOIN STEAKS

Prep time: 15 minutes

Cook time: 20 minutes

10 oz. sirloin strip steaks - New York cut

Salt & pepper

Oil

1. Salt and pepper steaks evenly & completely - both sides.
 2. Brush or rub lightly with oil.
 3. Allow to stand 5 - 10 minutes.
 4. Place on hot grill and mark 2 - 4 minutes.
 5. Flip and mark 2 - 4 minutes.
 6. Lightly season again and brush with oil or butter.
 7. Flip and cook 3 - 4 minutes.
 8. Lightly season again and brush with oil or butter.
 9. Flip and cook 3 - 4 minutes.
- On third or fourth turn, you may want to mark a check or diamond pattern.
 - By searing both sides of steak, and then cooking, this method will ensure evenly cooked meat.
 - Allowing grilled meats to rest for 2 - 5 minutes after cooking will redistribute juices creating a more tender, juicy and evenly cooked steak.

- Never press or pierce meat during cooking - a well done steak CAN be juicy & tender.

BARBECUE RECIPES (cont'd)

SUMMER GRILLED MARINATED VEGETABLES

Serves: 10

Prep time: 1 hour + marinating time

Cook time: 20 minutes

VEGETABLES

- 2-4 zucchinis ~ slice 1/2" lengthwise
- 2-4 crookneck squash ~ slice 1/2" lengthwise
- 3 red bell peppers ~ cut top & bottom ~ cut side faces
- 2-4 tomatoes ~ firm and meaty type, slice 1/2"
- 2-4 eggplants ~ slice 1/2"
- 1 onion or scallion
- 1lb greenbeans ~ whole ~ trim stem end only
- Portobello mushrooms ~ whole caps

MARINADE (Evenly marinate vegetables for up to 24 hours)

- 1/2 cup white wine
- 1 1/2 cups lemon juice
- 1/4 cup minced garlic
- 1 cup parsley ~ freshly chopped
- 1/4 cup basil ~ freshly chopped
- 2 tablespoons oregano ~ dry
- 1 teaspoon chili flakes
- 1 tablespoon black pepper
- 1/4 cup salt
- 1/4 cup sugar
- 1 1/2 cups oil

Grill vegetables for 20 minutes on medium heat.

Chef's Note:

Other vegetable options - Carrots, Belgian endive, baby artichokes, fennel, savoy cabbage, leeks.

MEDITERRANEAN PORK AND SIRLOIN BURGERS

Serves: 10

Prep time: 30 minutes

Cook time: 15 minutes

- 3lbs ground Sirloin
- 3lbs ground pork
- 1/2 cup chopped garlic
- 1/2 cup finely chopped scallions
- 1/4 cup parsley
- 1/4 cup basil
- 1 tablespoon cracked pepper
- 1 1/2 tablespoons oregano ~ dry
- 1 teaspoon chili flakes
- 1 1/2 tablespoons dry basil
- 1/4 cup water
- 2 cups Jarlsburg or quality Swiss cheese, coarsely shredded
- 2 tablespoons olive oil
- 1 tablespoon salt

1. Mix above ingredients well.
2. Hand form oval burgers, weighing just about 8oz. each.
3. Grill burgers slowly over medium low heat.
4. serve with thick sliced tomatoes, basil leaves, Romaine lettuce, red onions, and splash of balsamic vinegar

FIRE MAGIC OUTDOOR GAS BARBECUES LIMITED WARRANTY

PLEASE COMPLETE AND RETURN YOUR REGISTRATION CARD WHICH IS INCLUDED WITH YOUR BARBECUE

LIFETIME WARRANTY - Fire Magic Cast Stainless Steel Burners, Stainless Steel Rod Cooking Grids and Stainless Steel Housings (including liners, frames, ovens and barbecues faces) are warranted for as long as you own your Fire Magic Barbecue.

FIFTEEN YEAR WARRANTY - Fire Magic Cast Brass Burners, Brass Valves, Backburner Assemblies (except ignition parts), Manifold assemblies and Porcelain Housings (including liners, frames, ovens and barbecues faces) are warranted for 15 years from the date of purchase of your Fire Magic Barbecue.

THREE YEAR WARRANTY - Fire Magic Sideburners and all other Fire Magic Barbecue components (except ignition parts) are warranted for 3 years from the date of purchase of your Fire Magic Barbecue.

Fire Magic ignition systems and barbecue accessories are warranted for one year from date of purchase.

PLEASE KEEP A COPY OF YOUR SALES SLIP FOR PROOF OF PURCHASE

This warranty applies to the original purchaser with invoice or proof of purchase and covers Fire Magic products intended for personal, family or household usage only. It does not apply to rust, corrosion, oxidation or discoloration, which may occur due to moisture or overheating, unless the affected component becomes inoperable. This warranty does not cover parts becoming defective by misuse, accidental damage, improper handling and/or installation. It does not cover labor or labor related charges. It specifically excludes liability for indirect, incidental or consequential damages. Some states 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 which may vary from state to state.

For additional information regarding this warranty, or information on how to place a warranty claim, contact your authorized Fire Magic dealer

Visit our Website at www.rhpeterston.com to view our full range of Fire Magic, Real-Fyre and Hallmark products and accessories.

Accessories and replacement parts may be obtained from your nearest Fire Magic Dealer. For assistance in locating a dealer, please contact our factory at the address listed below.

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

UNITED STATES DEPARTMENT OF AGRICULTURE BUREAU OF PLANT INDUSTRY

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