



# **Fire Magic®**

*The Ultimate Barbecue*  
**REGAL DROP-IN**  
**SERIES 34**

**OUTDOOR GAS BARBECUE**  
**64,000-86,000 BTU's**  
Brick Opening:

20-1/2" X 41-1/2" Wide X 18" Deep Countertop

## **INSTALLATION AND OPERATING INSTRUCTIONS**

**INSTALLER:** Leave these instructions with consumer.

**CONSUMER:** Retain for future reference.



Photo shows unit with optional  
Backburner & Oven.

**IMPORTANT: READ THESE INSTRUCTIONS CAREFULLY BEFORE STARTING INSTALLATION**

### **SAFETY WARNINGS & CODES**

#### **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.

#### **AVERTISSEMENT**

##### **S'IL Y UNE ODEUR DE GAZ :**

1. Coupez l'admission de gaz l'appareil.
2. Éteindre toute flamme nue.
3. Ouvrir le couvercle.
4. Si l'odeur persiste, appeler immédiatement votre compagnie de gaz ou votre département des incendies.

**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. IN CANADA: The Barbecue must include the Canadian Certification mark and bilingual marking with bilingual instructions to comply with the Canadian Interprovincial Gas Advisory Council (IGAC) requirements.

This appliance and its individual shutoff valves must be disconnected from the gas supply piping system when testing the system at pressures in excess of ½ psig.

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 ½ psig.

#### **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.

#### **AVERTISSEMENT**

1. Ne pas entreposer ni utiliser de l'essence ni d'autres vapeurs ou liquides inflammables dans le voisinage de l'appareil, ni de tout autre appareil.
2. Une bouteille de propane qui n'est pas raccordée en vue de son utilisation, ne doit pas être entreposée dans le voisinage de cet appareil ou de tout autre appareil.

**WARNING:** Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. Refer to this manual. For your safety, this Barbecue should be installed or inspected by a qualified installer, technician or the gas supplier.

**This manual may not be copied, photocopied, reproduced, translated, or published in any electronic or machine-readable form in whole or in part without prior written approval of Robert H. Peterson Co.**

**We reserve the right to amend product specifications without prior notice.**

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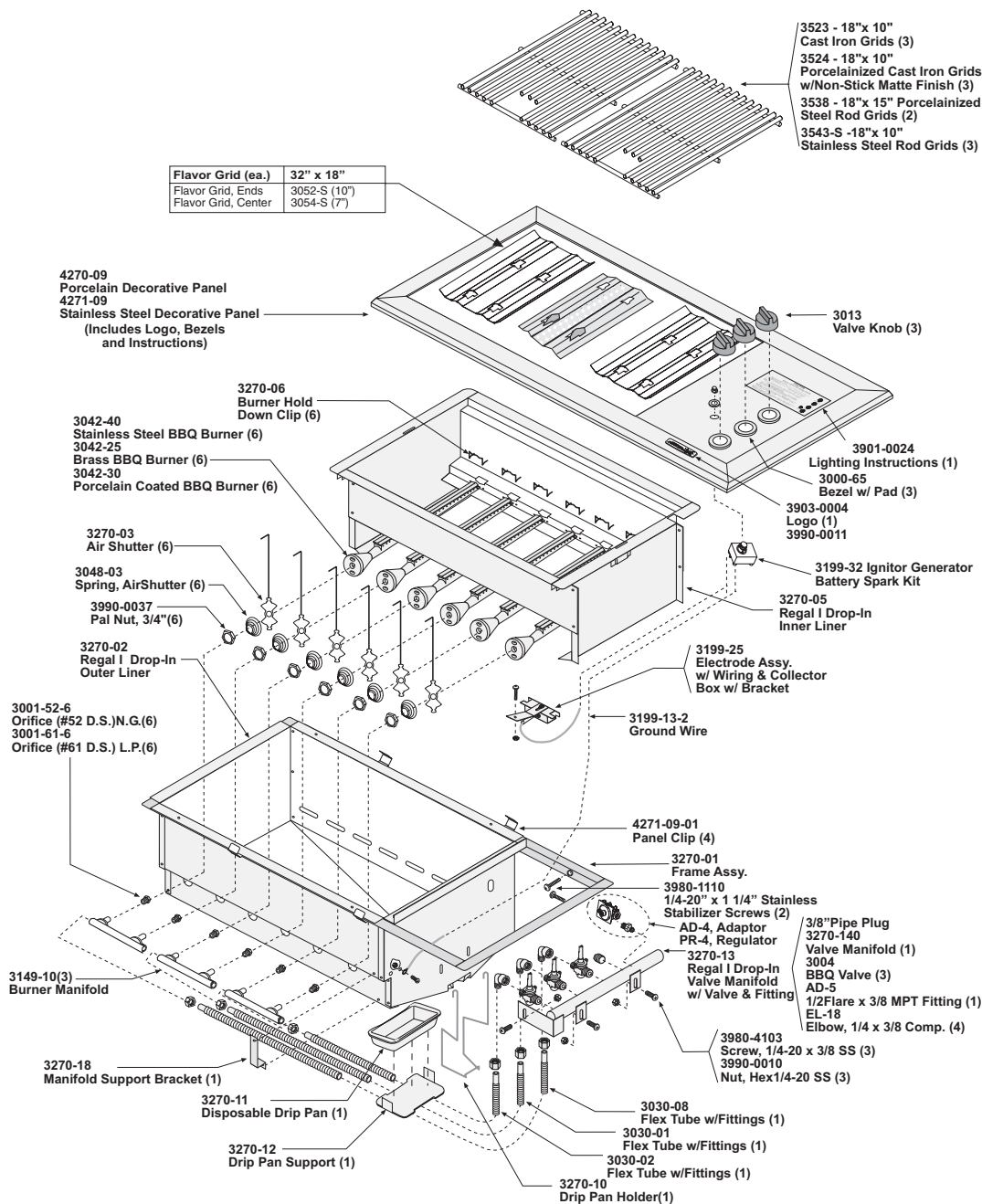
## TOOLS REQUIRED FOR INSTALLATION

- #2 (medium) Phillips screwdriver
- Two medium size adjustable wrenches or pliers
- \*3/8" wrench or 3/8" socket screwdriver
- Pipe joint compound resistant to all gasses

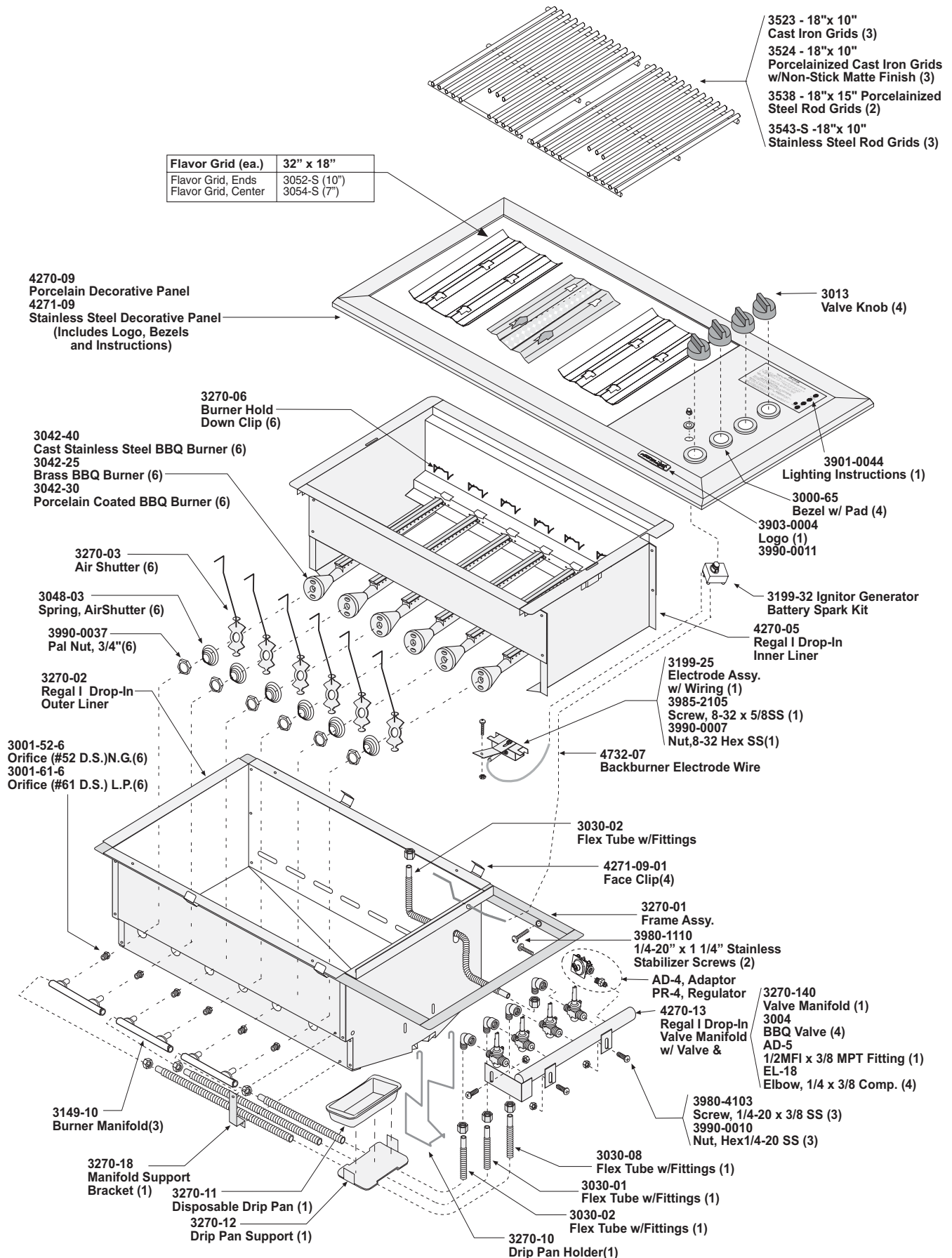
**\*Note:** 3/8" socket if orifice change is required.

## INSTRUCTIONS FOR FIRE MAGIC BARBECUE MODELS NO. 4270 thru 4271

## FIRE MAGIC REGAL I DROP-IN SERIES GAS BARBECUE PARTS LIST



# FIRE MAGIC REGAL I DROP-IN SERIES GAS BARBECUE (w/BACKBURNER) PARTS LIST

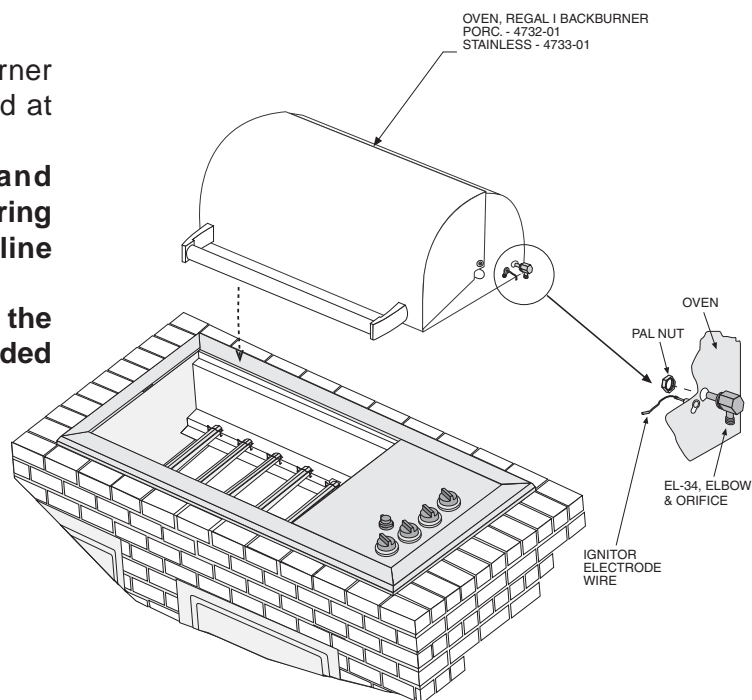


## IMPORTANT

Your Fire Magic barbecue, oven and backburner (where fitted) are fully pre-assembled and tested at the factory.

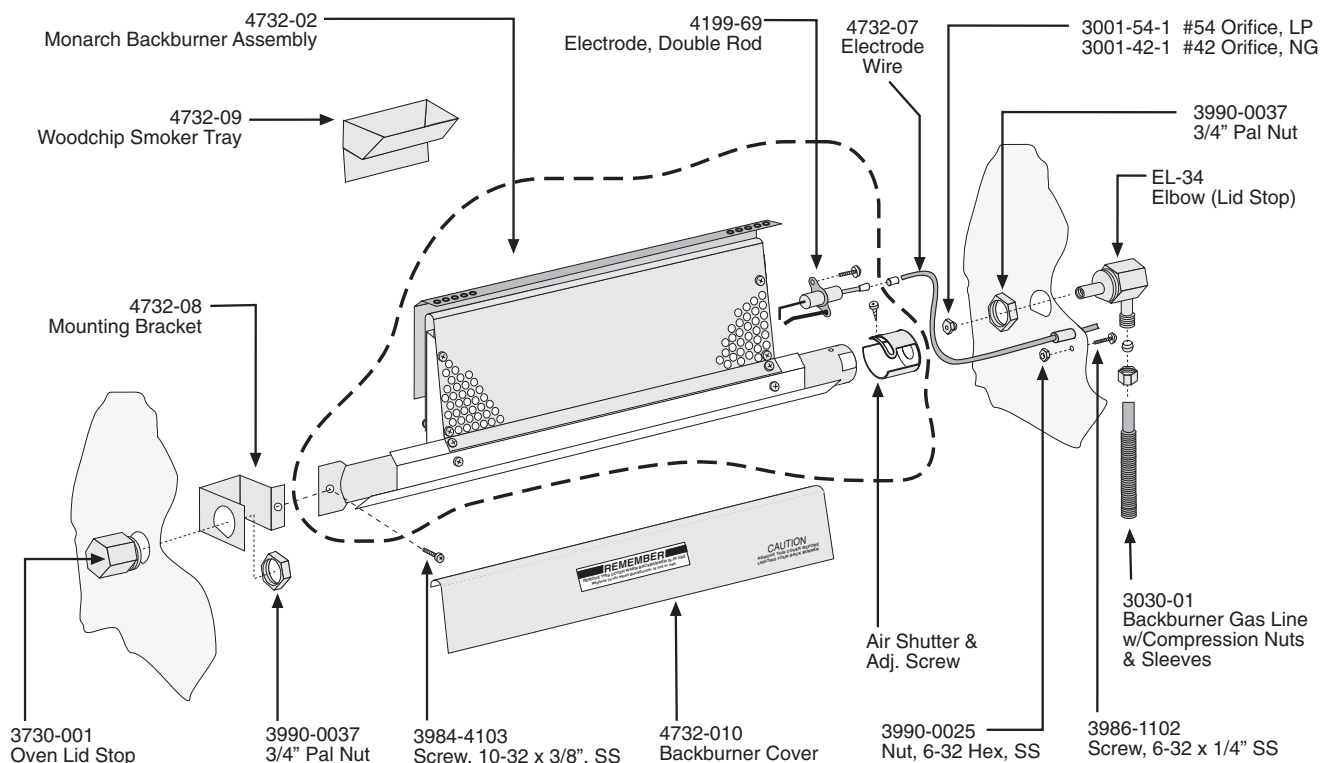
**Do not attempt to remove the oven and backburner from the barbecue prior to or during installation. Damage to the connecting gas line and ignitor wiring may occur.**

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



## EXPLODED VIEW OF BACKBURNER ASSEMBLY

**PARTS INCLUDED WITH THE BACKBURNER ASSEMBLY ARE INSIDE THE BROKEN LINE**





## WHERE TO INSTALL YOUR GAS BARBECUE

Fire Magic gas barbecues are designed 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, front and back clearance from unprotected combustible materials such as wood, plastic or stucco with wood framing.

**Do not install this unit under unprotected flammable surfaces. Do not install or use this appliance inside a building, garage, or any other enclosed area including recreational vehicles and/or boats.**

This is a drop-in type unit designed to fit into countertop enclosures. The top panel of the unit is removable for gas hookup, servicing and burner adjustment.

**INSTALLER NOTE:** This unit should be installed so that it can be removed at a later date if factory service is required. Any protrusion into the barbecue enclosure may obstruct the frame and prevent the unit from dropping into place (see "Gas Supply Plumbing Requirements", on page 6).

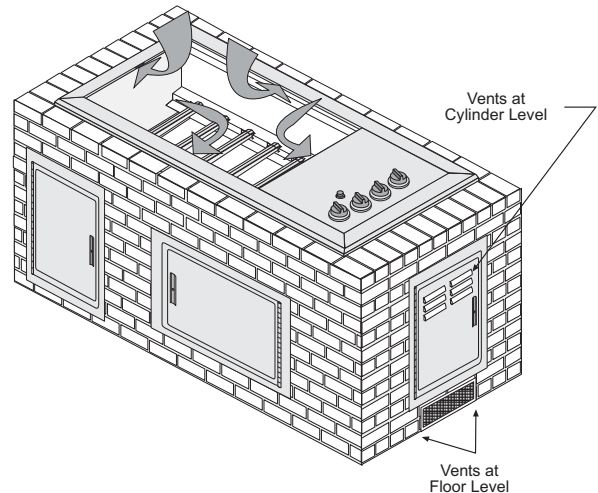
## INSURING PROPER COMBUSTION AIR AND VENTILATION

You must maintain proper air flow for your Fire Magic barbecue to perform as it was designed (Figure 1). If airflow is blocked in any way, overheating and poor combustion will result. Make sure not to block the air inlet around the inside edges of the top panel.

### VENTILATION OF ENCLOSURE

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

**Only one L.P.-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 L.P.-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**

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.

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

### EXHAUST REMOVAL

If installed under a patio roof, the grill area should be fully covered by a chimney and exhaust hood. An exhaust fan with a rating of up to 1000 CFM or more 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.

### GAS SUPPLY PLUMBING REQUIREMENTS

When natural gas is to be used, rigid 1/2" or 3/4" 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.

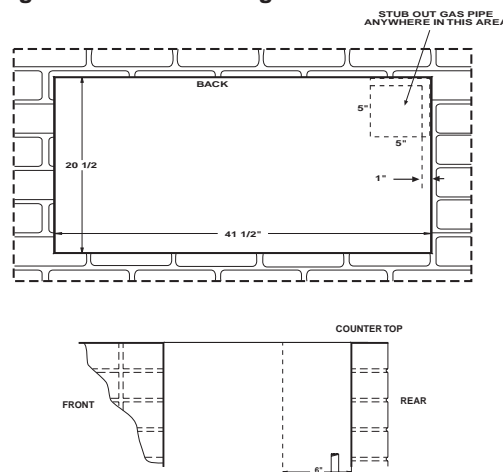
**SAFETY NOTE:** An external valve (with a removable key) in the gas line is necessary for safety when your barbecue is not in use. It also provides for convenient maintenance and repair.

Apply only joint compounds that are resistant to all gasses on all male pipe fittings. Make sure to tighten every joint securely. Do not use pipe joint compound to connect flare fittings. The gas supply pipe should enter from the floor, or from the back or side wall in the right rear corner of the barbecue enclosure, behind the valve control zone. This pipe should terminate with a 1/2" male pipe thread, situated within 12" of the countertop and no more than 6" from the back and side walls.

### GAS SUPPLY AND MANIFOLD PRESSURES:

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

Figure 2 - Gas Stub Diagram



## INSTALLING YOUR FIRE MAGIC REGAL I DROP-IN SERIES BARBECUE

**IMPORTANT** - The oven and backburner (where fitted) are pre-installed at the factory and should not be removed from the barbecue during installation. **Perform the following checks before installing your barbecue:**

### 1. CHECK FUEL ORIFICES FOR PROPER SIZE

a. Your Regal I barbecue is equipped with fuel orifices for natural gas, unless otherwise indicated. To use with propane (L.P.) gas, you must install smaller orifices to avoid hazardous overheating. The proper orifice size for natural gas is #52 (drill size). The proper orifice size for propane (L.P.) gas is #61 (drill size).

b. Remove the cooking grids and flavor grids from your barbecue.

c. If the gas supply has been connected, make sure the burner valves are in the "OFF" position. Then carefully pull the valve knobs from their stems.

Note: Carefully but firmly lift the top panel away from the frame. The SPARK GENERATOR for the ignition system is attached to the top panel. The ignitor need not be detached, but the wires must be unplugged from the generator before the panel is removed.

d. Using a flat blade screwdriver, pry the burner retaining clip from rear wall of the barbecue frame (see Figure 3). Remove the burner by; A) Pulling it to the front of the barbecue B) Lift the far end out of the notch C) Pull the burner away from the manifold, taking care not to lose the air shutter and spring, which may become detached when the burner is removed.

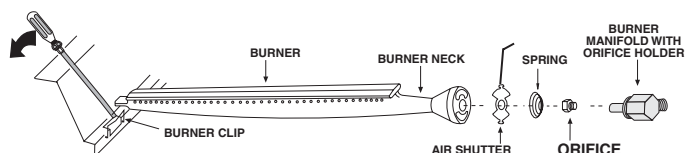


Figure 3 - Burner Orifice Diagram

e. Using 3/8" socket, remove orifice from the orifice holder on the burner manifold and check the number stamped on the face. Repeat for each burner as necessary.

### 2. POSITION THE BURNERS FOR OPERATION

a. After checking orifice drill size install the air shutter spring and the air shutter over the orifice holder fitting in the order and position shown in Figure 3.

b. Carefully place the burner(s) back in position, resting on the back flange of the inner liner so that the brass orifice and orifice holder fittings project well into the burners.

c. Replace all the burner hold down clips.

**3. IF YOU HAVE THE OPTIONAL BACKBURNER, CHECK THE BACKBURNER ORIFICE FOR SIZE as outlined on page 8 of this manual.**

### 4. CONNECT THE GAS SUPPLY TO YOUR

#### REGAL I DROP-IN SERIES BARBECUE

a. You will need a C.S.A approved stainless steel flex connector to bring the gas supply from the gas line stub to the valve manifold. A 1/2" x 24" flex connector with 1/2" flare to 1/2" female pipe adapter on one end, and a 1/2" flare female fitting on the other end is suitable for most installations. **CAUTION:** Use only stainless steel flex connectors that are C.S.A. listed (C.G.A. listed in Canada).

The barbecue may be connected to the gas supply line using a flexible rubber hose of proper rating. **However it must not be connected directly to the valve manifold or damage to the hose will result from over heating.** This will cause a rupture or leak, resulting in an explosion or serious injury.

A stainless steel flexible connector (**minimum 18"**) **MUST BE USED** between the valve manifold and the rubber hose.

## INSTALLING YOUR FIRE MAGIC REGAL I DROP-IN SERIES BARBECUE (cont'd)

### CONNECTING THE GAS SUPPLY (Continued)

**b.** Make sure that your 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 fitting and tighten securely. Do not use pipe joint compound to connect the flare fitting to the supply stub adapter.

**c.** If you have not already done so, lower your barbecue into place, making sure not to pinch or kink the gas connector.

**d.** Bring the flex connector up to the valve manifold Inlet.

**e.** Connect the flex connector to the flare fitting adapter on the manifold Inlet. Support the manifold inlet fitting with a wrench to avoid applying excessive torque to the manifold assembly while tightening this connection securely. Do not use pipe compound on the flare fitting.

**f.** Make sure the barbecue burner valves are in the "OFF" position. Turn the gas supply on. Then 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.**

**g.** Refer to the "Air Shutter Adjustment Instructions" and "Lighting instructions" on pages 8 and 9 of this manual before replacing the top panel and knobs.

**h.** Make sure the drip pan (provided with three disposable liners) is in place before replacing the top panel.

**NOTE:** Disposable liners (mini-loaf pans) are available at many stores. For your convenience, the drip pan holder is designed so an empty 14 to 18 ounce tin can may be substituted for the drip pan and drip pan support.

**i.** Screw the two 1 1/4" stabilizer screws (packed with the instructions) into the threaded inserts in the right rear corner of the frame assembly. This will secure your barbecue in place (see page 2).

### CHECKING/CONVERTING 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 (Figure 5A). Holding the cap vertical (see Figure 5B), 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.

**WARNING: THIS APPLIANCE REGULATOR IS RATED FOR 1/2 PSI MAXIMUM. IF YOUR GAS SUPPLY IS GREATER THAN 1/2 PSI AN ADDITIONAL REGULATOR MUST BE INSTALLED BEFORE THE BARBECUE.**

**SEE PAGE 6 ("GAS SUPPLY REQUIREMENTS") FOR PROPER GAS SUPPLY PRESSURE.**

#### BARBECUE REGULATOR. NOTE THE CAP ON TOP



Figure 5A



READ GAS  
TYPE HERE  
Figure 5B

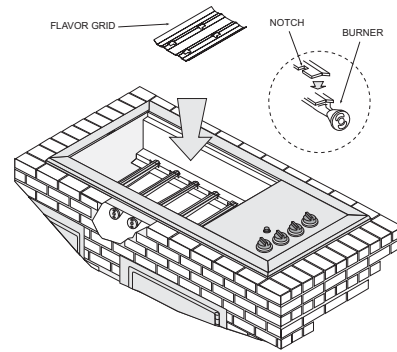


Figure 4 - Flavor Grid Diagram

**j.** Replace the top panel. Be sure to reattach the ignitor wires. The top panel may be adjusted left to right for bezel alignment with gas valve knobs.

**k.** Replace the burner control knobs.

### 5. 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 4). Center the grids over the burners with the open side up. This enables heat from the burners to be evenly distributed throughout the cooking area. Flavor grids heat and cool quickly, making your Fire Magic barbecue very responsive to the changes you specify in grill temperature. The flavor grids are made of a high grade type 304 temperature resistant stainless steel that is rust proof and may be cleaned with standard oven cleaners.

### REPLACING THE SPARK GENERATOR BATTERY

**1.** Remove the **rubber cap** by depressing and turning the cap counterclockwise and lifting away the cap.



**2.** The battery is now accessible for removal and replacement. Make sure that the battery spring is re-installed with the new battery, and the battery is negative (-) end up.



**3.** Replace rubber cap by pressing in and turning it clockwise until it locks into place

**NOTE: DO NOT ATTEMPT TO TURN THE PLASTIC BEZEL RING. DOING THIS MAY BREAK THE BEZEL RING AND DAMAGE THE IGNITOR**



**WRONG  
METHOD!!**



## ADJUSTING YOUR BARBECUE

**IMPORTANT:** This appliance 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 shutter stems are easily accessed by removing the top panel (face). The air shutters are located at the front of the burners (see Parts List). The air shutter has a small dimple (see Figure 6), which allows it to lock into notches in the burner face. This prevents the air shutter from moving. Light your barbecue in accordance with the lighting instructions on page 9.

### AIR SHUTTER ADJUSTMENT

Each burner should be adjusted, using the air shutter stems. Moving the stems (attached to tabs on the shutters) to the left will close the shutters. Moving them to the right will open the shutters and allow more air to enter the burners. Properly adjusted burner flames should appear as a series of blue cones which may have yellow tips. If the blue cones of flame appear not to be touching the burner ports, they are receiving too much air and need to be adjusted (Figure 6).

On initial adjustment, close the air shutters and burn for at least 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.

You may then see short yellow tips on flames. If flames are a lazy yellow, open the air shutters until flame is blue with yellow tipping.

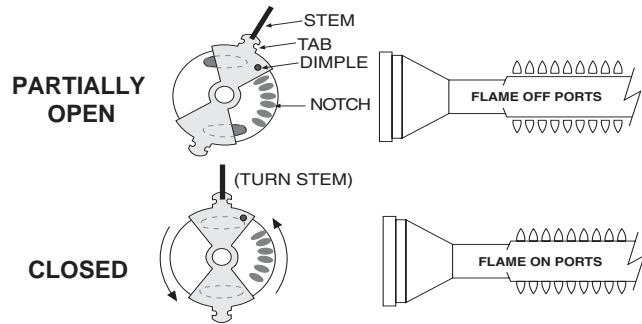


Figure 6 - Air Shutter Adjustment Diagram

### ADJUSTING THE FLAME HEIGHT

The large knobs on the control panel 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 tastes.

### LOW FLAME SETTING ADJUSTMENT

Height of the flame with the valves in low position may be regulated by means of a small adjusting screw in the center of the valve stem. This screw is accessible by removing the valve knob which pulls straight off the end of the valve stem.

## BACKBURNER PREPARATION AND USE

### CHECK BACKBURNER FUEL ORIFICE SIZE

Your backburner is equipped with a natural gas orifice unless otherwise indicated. To use propane (L.P.) gas, you must use a smaller orifice. The proper orifice for natural gas is #42 (drill size). The proper orifice for propane (L.P.) gas is #54.

**Hazardous Overheating** will occur if a natural gas (#42) orifice is used with propane (L.P.) gas.

If you are not sure, or if an orifice change is necessary, refer to the instructions included with the replacement orifice which is packed with the barbecue.

### AIR SHUTTER ADJUSTMENT

a. The air shutter on your backburner is preset at the factory. However, due to atmospheric conditions and different gas pressures, it may be necessary to adjust the air shutter to obtain a proper burn.

b. First loosen the air shutter screw (see Figure 7). It may be necessary to use pliers to turn the air shutter. Light the backburner. With the control knob on "HIGH" adjust the backburner to have a blue flame that is not lifting off the burner (It may also have slightly yellow tips).

c. Tighten the air shutter adjustment screw.

**Important:** It is normal for the backburner to smoke when it is burned for the first time. Burning your backburner on high for approximately 15 minutes will eliminate the smoking.

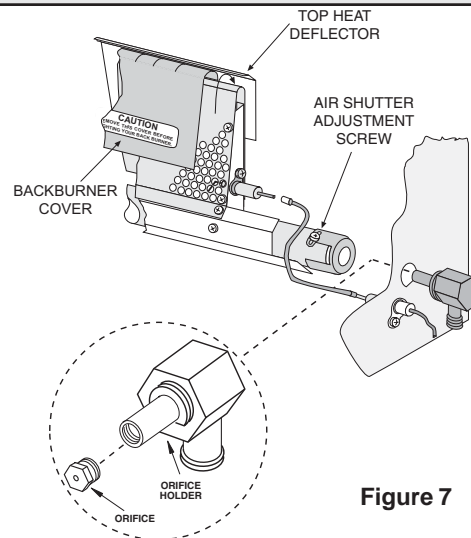


Figure 7

### The Backburner Cover

a. The backburner cover is installed by placing the curved part of the cover over the top of the perforated portion of the backburner (See Figure 7).

b. The cover should be kept in place on the backburner when it is not in use. This will keep your backburner free from grease splatter and debris that may hinder its performance.

**c. Important:** You must remove the backburner cover before lighting the backburner.



## LIGHTING INSTRUCTIONS

Follow these instructions each time you light your Fire Magic Regal Series Barbecue.

### FOR AUTOMATIC LIGHTING:

1. Read these entire instructions before lighting.
2. Open the lid of the smoke oven.
3. Turn all three barbecue gas valves and the backburner valve to the "OFF" position (Figure 8).
4. Turn on the gas at the source outside of the barbecue enclosure.
5. Remove the backburner cover if you are lighting the backburner.

**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 either the RIGHT (front) gas valve knob or the BACKBURNER (rear) knob and turn to "HIGH" then immediately PUSH THE IGNITOR BUTTON and hold down for several seconds. (Figure 10). 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 light 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 4 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 9) through the Grill to the right burner below the flavor grid (Figure 10), or touching the perforated grid in front of the backburner.
3. While holding the match or lighter flame next to the right burner or backburner grid, depress the appropriate valve knob and turn it counterclockwise to the "HIGH" position. Adjacent barbecue burners will cross-ignite.
4. If the burner does not light, IMMEDIATELY turn the valve to "OFF" and WAIT 5 MINUTES before repeating steps 2 through 4 of the Manual lighting instructions.

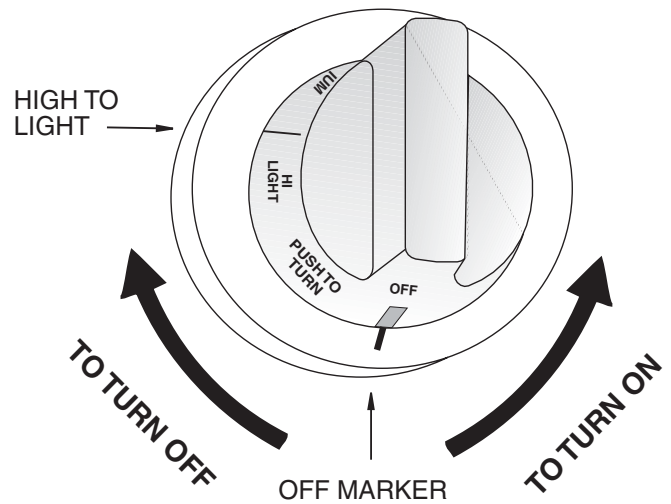


Figure 8 - Valve Control Knob



Figure 9 - Match Holder

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.

**REMEMBER:** FOR SAFE MANUAL LIGHTING, PLACE A BURNING MATCH OR BUTANE LIGHTER BESIDE THE BURNER - THEN TURN ON THE GAS (Figure 10).

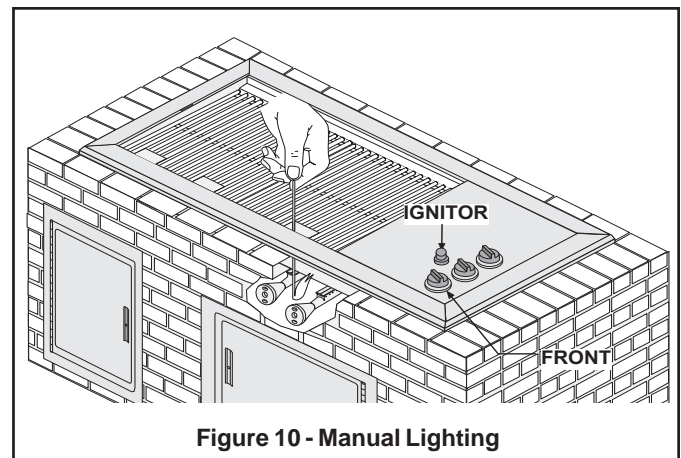


Figure 10 - Manual Lighting

### IF YOU SMELL GAS

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

## USE AND CARE OF YOUR FIRE MAGIC BARBECUE

### SAFETY INFORMATION

Each time you use your barbecue, check the following:

1. The area around the barbecue is clear of flammable substances such as gasoline, yard debris, wood, etc.
2. When using propane (L.P.) 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 (L.P.) cylinder, regulator and rubber hose are installed in a location not subject to heating above 125° F (51° C).
3. The burner flames burn evenly along both sides of each burner with a steady flame (mostly blue with yellow tipping). See the Air Shutter Adjustment and Lighting Instructions on page 8 and 9 of this manual for more information.
4. The drip collector (sloping V-shaped partition below the burners) is free of excess grease deposits and the outlet to the drip pan is clear and unobstructed.
5. The drip pan has been emptied to eliminate overfilling. The drip pan is accessible on the right side of the barbecue with the top (control) panel removed or via an access door.
6. The in-line gas valve or tank (cylinder) valve is always shut off when the barbecue is not in use.

### DRIP COLLECTION SYSTEM

The drip collector allows you to brush or scrape excess dried residue inside the barbecue directly into the drip pan. When using the backburner for rotisserie cooking, place a baking pan or foil on the flavor grids (or directly on the burners to gain more space). Clean-up will be simplified and the drippings may be used for basting or making gravy.

### 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.

## 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](http://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 8) 2) Re-plug wires into Spark Generator (see Page 7) 3) Have Gas Co. check the operating pressure at the barbecuer 4) Replace Battery
Insufficient Heat	5) Improper air shutter adjustment 6) Using Propane orifice for Natural Gas 7) Low Gas Pressure	5) Adjust air shutters (see Page 8) 6) Change orifices (see Page 8) 7) Have Gas Co. check the operating pressure at the barbecue
Uneven heating	8) Burner ports partially blocked by debris 9) Small spiders or insects in burner	8) Remove burners (see Page 6) Clean out ports 9) Inspect burners for spider webs or other debris that may block gas flow
Rotisserie Noisy	10) Rotisserie out of balance	10) 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 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>Beef</u>				
1" Steaks	5-7 min.	7-9 min.	9-11 min.	
2" Steaks	16-18 min.	18-20 min.	22-24 min.	
1" Burgers	12-14 min.	14-17 min.	16-20 min.	<u>Well Done</u>
Roast* (Temp.)	16-20 min. 140°F	20-25 min. 160°F	25-28 min. 170°F	
<u>Lamb</u>				
1" thick Chops	7-10 min.	10-13 min.	15-18 min.	
Roast* (Temp.)	20-25 min. 140°F	25-30 min. 150°F	30-35 min. 180°F	
<u>Pork</u>				
1" thick Chops			25-30 min.	
Spare Ribs			45-60 min.	
Roast Fresh Pork*			25-30 min. (170°F)	
Smoked Ham*			10-15 min. (140°F)	
Sausages (fresh) (fully cooked)			25-30 min. 12-16 min.	
(*denotes per pound)				
				<u>Fish</u>
				Fillet, Steaks
				Whole Fish
				thick
				<u>Poultry (Temp.)</u>
				Chicken
				(small pieces)
				(large pieces)
				Whole birds
				Chicken
				Duck
				Turkey (not stuffed)
				(stuffed)

Well Done

10-14 min. per pound  
10-12 min. per inch

185°F

35-60 min.  
45-60 min.

60-75 min.  
16-20 min. per pound  
11-13 min. per pound  
13-15 min. per pound

**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.

## 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

## ROBERT H. PETERSON CO.

### Quality Check

Date: \_\_\_\_\_

Orifice # (MAIN): \_\_\_\_\_

Orifice # (OTHER): \_\_\_\_\_

Leak Test: \_\_\_\_\_

Burn Test: \_\_\_\_\_

Gas Type: NAT / L.P.

Model #: \_\_\_\_\_

Serial #: \_\_\_\_\_

Air Shutter: \_\_\_\_\_

Inspector: \_\_\_\_\_

Visit our Website at [www.rhpeterston.com](http://www.rhpeterston.com) to view our full range of Fire Magic, Real-Fyre and Hallmark products and accessories.

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