

RH  PETERSON CO.
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Maintaining and Cleaning the Fire Magic “E” Burner

The Fire Magic “E” Burner’s advanced design and cast stainless steel construction provide the best gas barbecue burner available, and is a Fire Magic exclusive. When properly maintained, it will give a lifetime of outstanding outdoor cooking.

With use and time, fats and juices from meats, sauces and rubs, and other cooking debris can build up in the burner ports and carry-over slot. This can clog the burner, causing uneven and inefficient burning, and delayed ignition. An annual inspection and cleaning, following the below instructions, can prevent poor burner performance. A Burner Maintenance Kit (MK-1) is available with the accessories necessary to perform the below cleaning (power drill not included).

To clean your main burners, follow the steps below:

CAUTION: DO NOT attempt to clean the grill burners when hot. Always turn off the gas to the grill when servicing. Safety glasses are required during this maintenance.

1. Remove the cooking grids by first lifting them from the front and then pulling them forward. Use a grid lifter if available. Remove flavor grids as well.
2. Remove the left most burner by removing the cotter pin (using pliers) from under the right rear side of the burner support. Then lift the back of the burner up out of the firebox by grasping the back and pulling upward. Continue to lift the back of the burner up while moving the whole burner back and out so that it pulls away from the forward fire wall and the orifice. Retain the cotter pin with the burner so that they can be re-installed. Remove debris from burner using stainless steel wire brush.
3. Properly secure the burner so that it does not move during cleaning (a vice is recommended). **Spray the burner ports and carry-over slots with WD-40** (or other similar product) to assist in cleaning and lubricating the drill bit for better performance. Let sit for five minutes.

4. Insert the #47 drill bit (2 mm / .078 in) into your drill, and carefully bore out both the exterior and interior ports (from the exterior sides) until they are open and clear of foreign material (see Figure 1). To prevent bit breakage, keep the drill aligned with the burner port while drilling and bring the drill up to speed before insertion.



Figure 1

Note: The interior ports are bored out at the same time as they are in line with the exterior ports (see Figure 2).

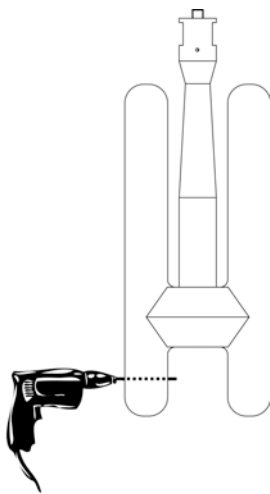


Figure 2



Figure 3

5. Next, if your burner has carry-over ports (in newer burners, the carry-over ports were eliminated) bore out the carry-over ports found in the center of the burner, (see Figure 3). The carry over ports are on only one side of the center of the burner.

6. Slide a saw blade into the carry-over slots on the end of each burner lobe and saw back and forth until the slots are open and clear of foreign material (see Figure 4).



Figure 4

7. Reinstall the burner and grids. Repeat the above steps for each burner to be cleaned.

8. Enjoy your Fire Magic Grill!

A video instruction is featured on the R.H, Peterson web site demonstrating the above procedure for cleaning the E Burner. Be sure to visit www.rhpeterson.com

