



ELECTRIC GRILL

(POST PATIO MOUNT AND COUNTERTOP)

E250 Series

INSTALLATION INSTRUCTIONS AND OWNER'S MANUAL



Post Patio Mount model shown

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

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

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.

This product is for household use.

⚠ 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. Also see the IMPORTANT SAFEGUARDS section. 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

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

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 IMPORTANT SAFEGUARDS section).

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

Certified to: ANSI/UL 1026-2016





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.

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



Modèle Post
Patio Mont
montré

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. Voir aussi la section MISES EN GARDE IMPORTANT. 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.

Ce produit est destiné à un usage domestique.

⚠ 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 section MISES EN GARDE IMPORTANT).

NON SUIVANT CES INSTRUCTIONS EXACTEMENT VIDERONT LA GARANTIE DU FABRICANT.

Certifié à: ANSI/UL 1026-2016



CONTENTS

GETTING STARTED

IMPORTANT SAFEGUARDS.....	4
PARTS LIST.....	6
MODEL SPECIFICATIONS.....	7
<i>MODEL SPECIFICATIONS TABLE</i>	7
<i>POST PATIO MOUNT GRILL DIMENSIONS TABLE</i>	7
<i>COUNTERTOP GRILL DIMENSIONS TABLE</i>	8
<i>WIRING DIAGRAM</i>	8
INSTALLATION REQUIREMENTS.....	9
<i>CLEARANCES</i>	9
<i>ENSURING PROPER AIRFLOW</i>	9

INSTALLATION

INSTALLATION.....	10
<i>ELECTRICAL SETUP</i>	10
<i>COUNTERTOP MODELS</i>	10
<i>POST PATIO MOUNT MODELS</i>	10
<i>CONNECT POWER CORD</i>	11
<i>INSTALL ROTISSERIE BRACKET (IF EQUIPPED)</i>	11
NOTES PAGE.....	12
FIRE MAGIC® DRIP TRAY.....	13
DIGITAL THERMOMETER / THERMOSTAT.....	14
OPERATION.....	17
<i>COOKING ELEMENT</i>	17
<i>ROTISSERIE (IF EQUIPPED)</i>	17
<i>DROP DOWN SHELVES</i>	18
CARE & CLEANING.....	19
CONTROL PANEL REMOVAL.....	20
TROUBLESHOOTING.....	21
WARRANTY.....	22



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 receptacle:

Use only a properly wired and inspected 120VAC (20 AMP minimum) Ground Fault Circuit Interrupter (GFCI) GROUNDING 3-wire receptacle with this outdoor cooking appliance. The GFCI receptacle must be a WEATHER-PROOF IN-USE COVERED RECEPTACLE. Never remove the grounding plug or use with an adapter of 2 prongs.

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 dedicated 20 AMP circuit breaker.
18. **The provisions of the National Electric Code as well as any local codes must be observed when installing the product.**

IMPORTANT SAFEGUARDS (cont.)

19. Store products indoors when not in use - out of reach of children.
20. A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Extension cords may be used if care is exercised in their use.

If an extension cord is used:

The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

Use only **14-gauge** extension cords that have a 3-wire grounding plug, are approved for outdoor use, are surface marked with the suffix letter "W", and have a tag stating "suitable for use with outdoor appliances." The length of the cord extension **must NOT exceed 25 feet**. Examine extension cord before using and replace if damaged. Connection to an extension cord shall be kept dry and off the ground.

SAVE THESE INSTRUCTIONS

IMPORTANT

IN THE EVENT OF A GREASE FIRE, IMMEDIATELY UNPLUG 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 ALL ELECTRICAL WIRING FOR DAMAGE. ALL WIRING MUST BE REPAIRED PRIOR TO FUTURE USE.

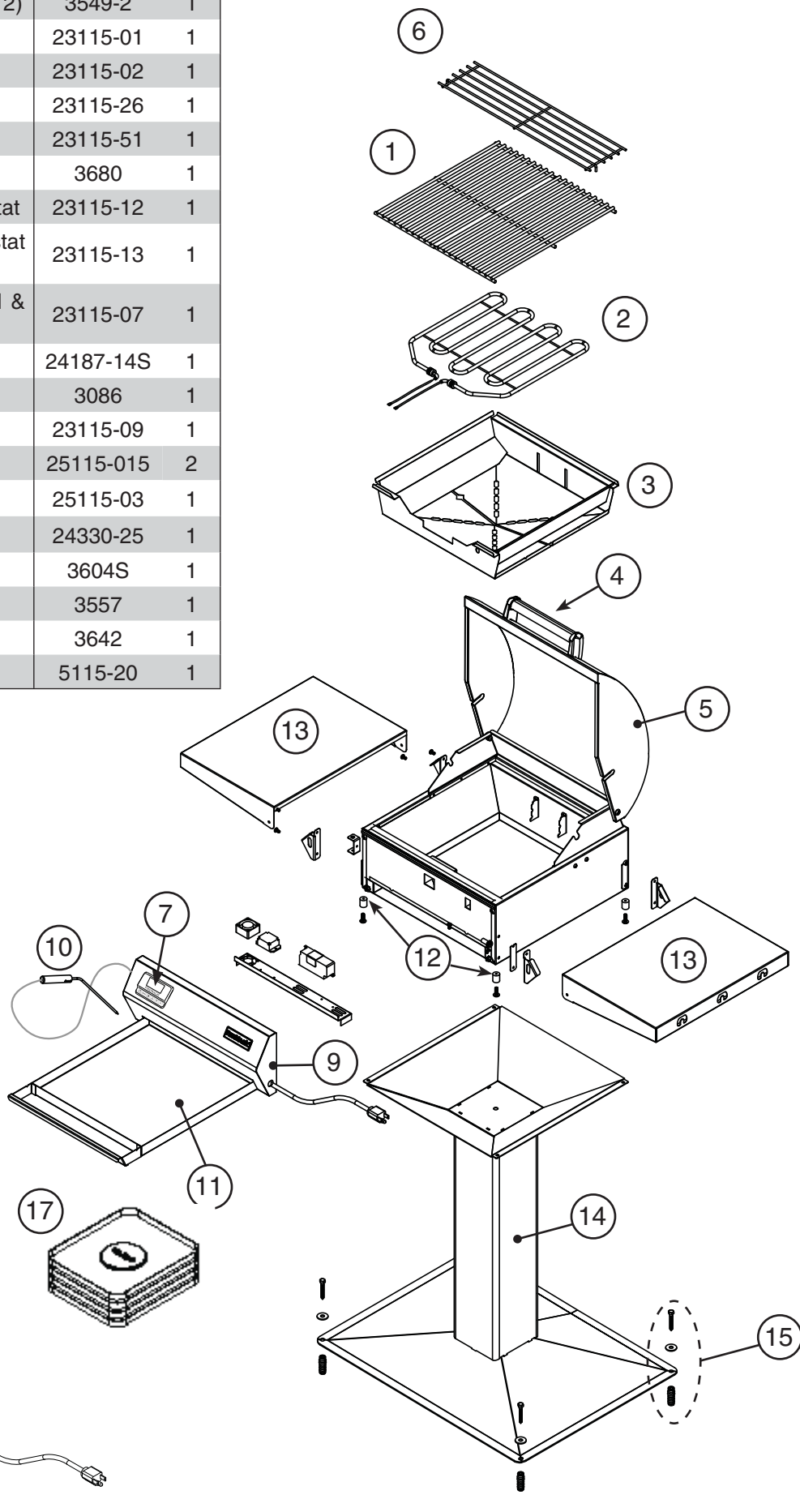
PARTS LIST

Item	Description	Part No.	Qty.
1.	Stainless cooking grid (set of 2)	3549-2	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 [▲]	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 * ‡ [▲]	3642	1
19.	Pedestal cover † ‡ [▲]	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	120VAC / 20 AMP minimum / 60 Hz / GFCI outlet *
Cooking element rating	120VAC / 1,800 watts / 15 AMP / 60 Hz

* See IMPORTANT SAFEGUARDS 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"	20 1/4"	23"

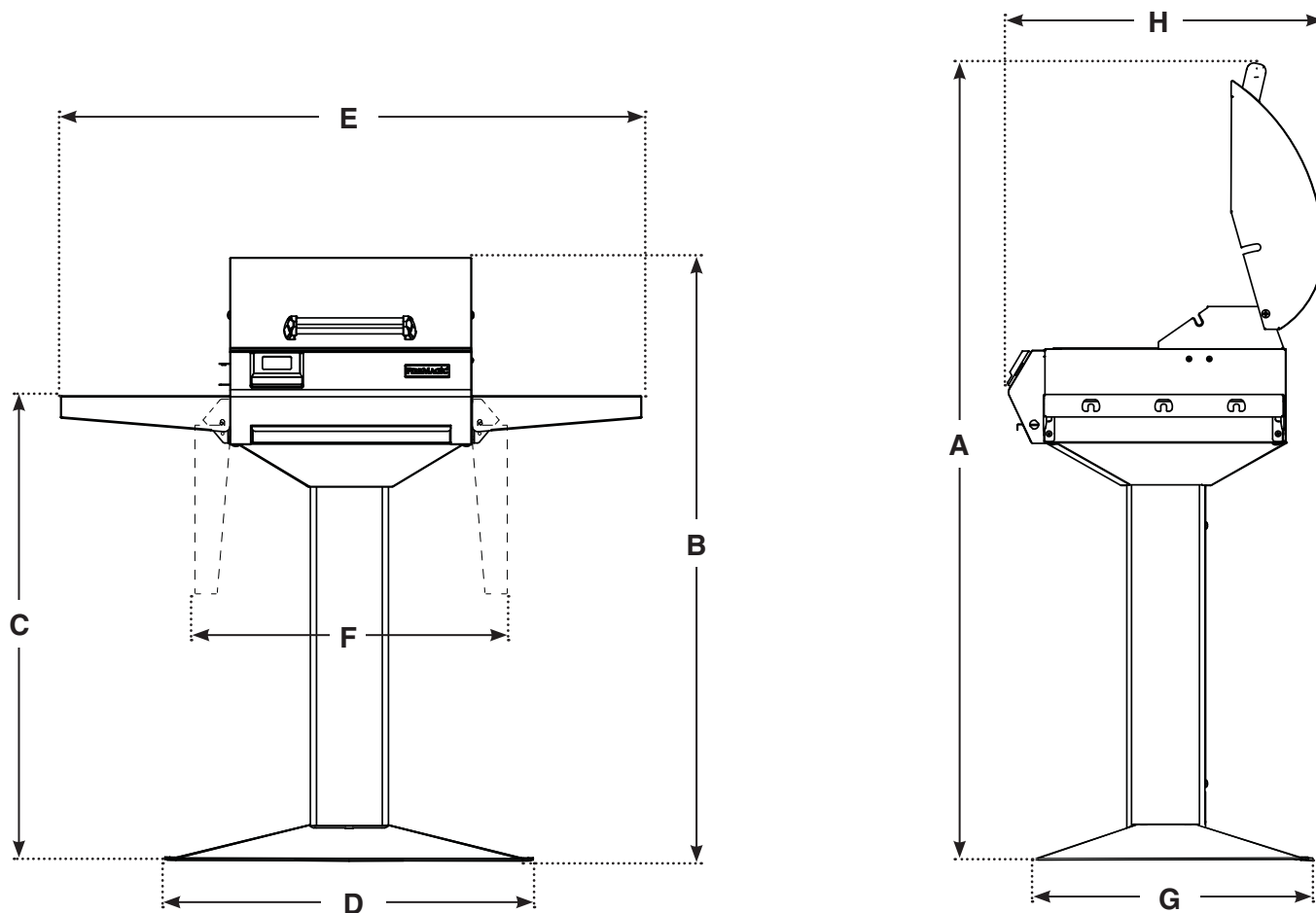
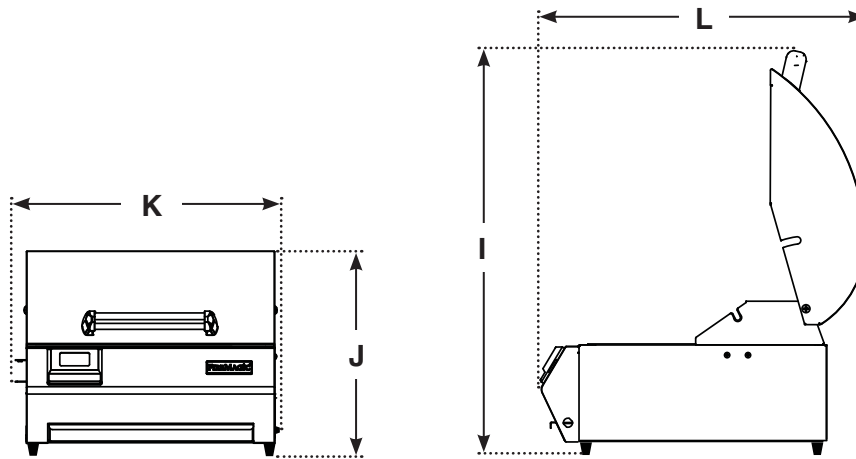


Fig. 7-1

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

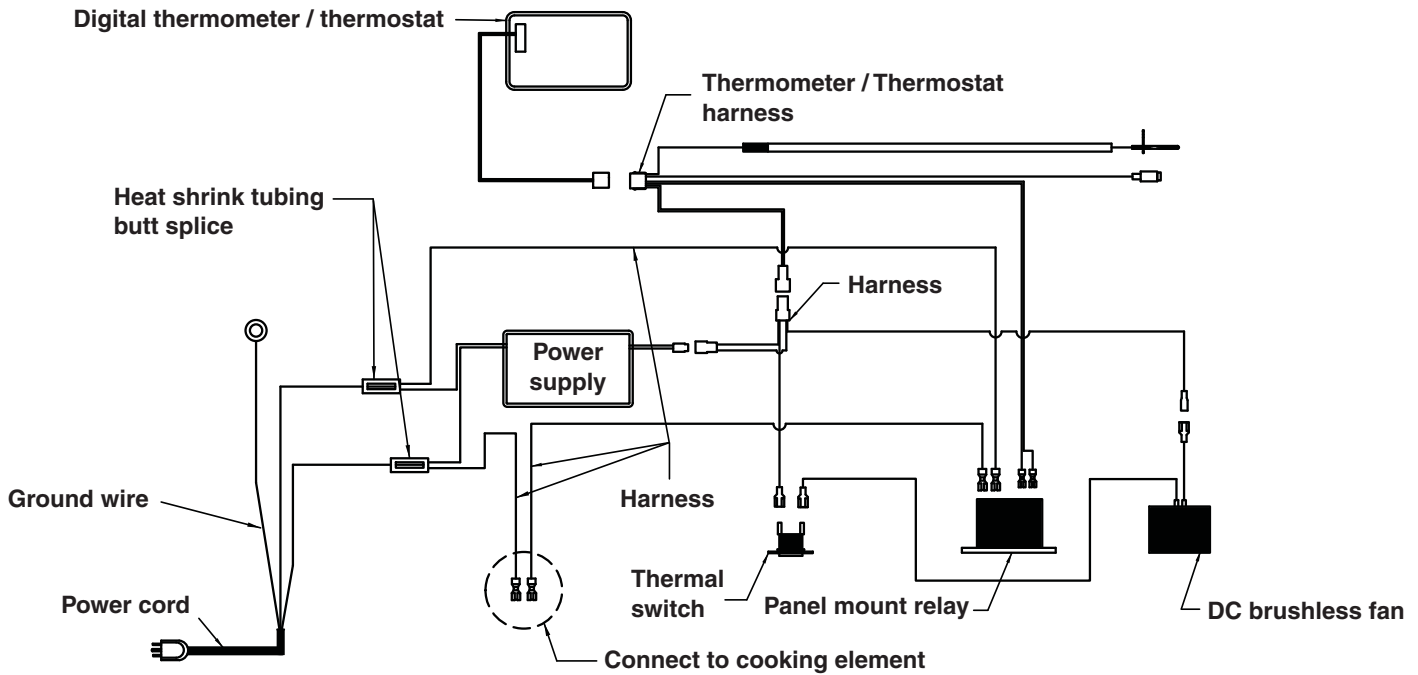


Fig. 8-1

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. 9-1 and Fig. 9-2) **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. 9-3). 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. 9-1 and Fig. 9-2).

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

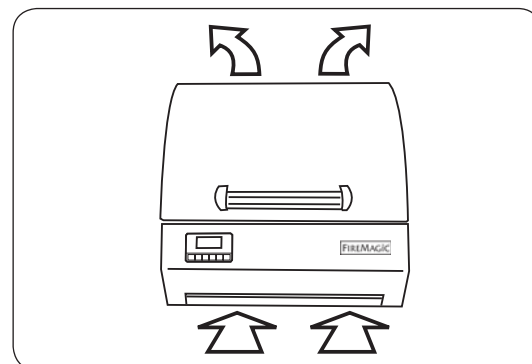


Fig. 9-1 Ventilation

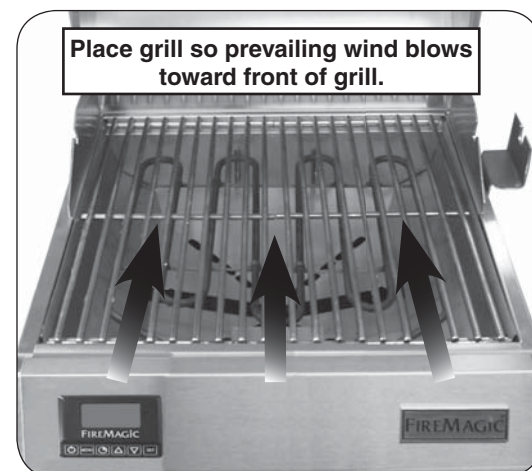


Fig. 9-2 Prevailing wind - CORRECT

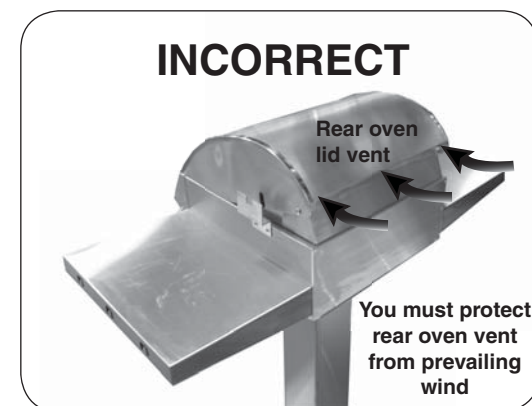


Fig. 9-3 Prevailing wind - INCORRECT

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. The GFCI receptacle must be a **WEATHER-PROOF IN-USE COVERED RECEPTACLE**. Your individual installation may vary. **Observe the National Electric Code and all local codes.**

1. Wire the receptacle into the area of the unit.
 - **Verify proper polarity of the receptacle.**
 - **If an extension cord is used, ensure it meets all specifications found in the IMPORTANT SAFEGUARDS section.**
 - **DO NOT TAMPER WITH THE EXTENSION CORD OR THE UNIT POWER-SUPPLY CORD.**

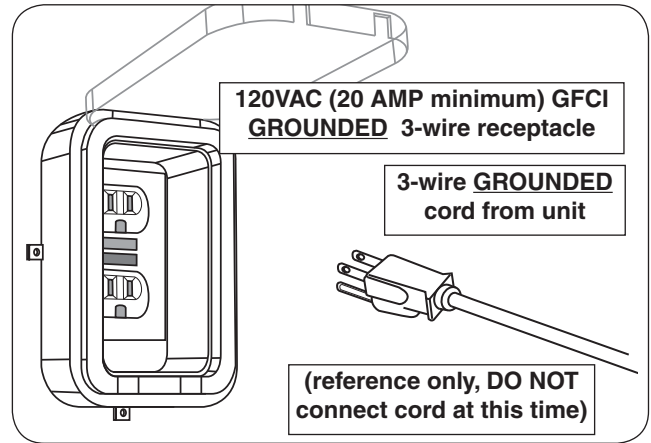


Fig. 10-1 Electrical setup detail

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

2. Using a Phillips screwdriver, remove the four screws and bumpers on the bottom of the grill. Discard the bumpers. See Fig. 10-2.
3. 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. 10-3.

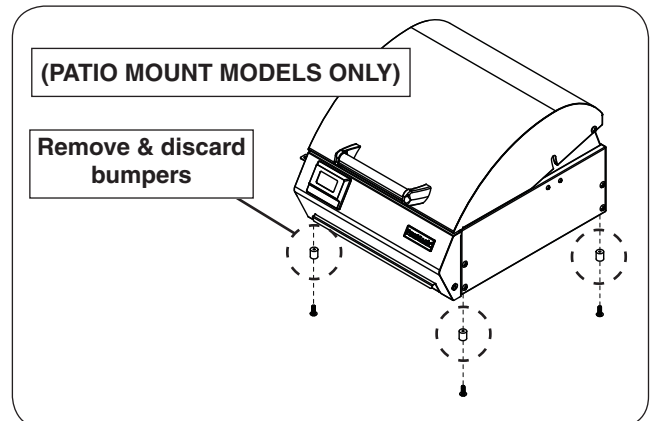


Fig. 10-2 Remove bumpers (if applicable)

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. 10-3) 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. 10-3) using a 7/16" nut driver.

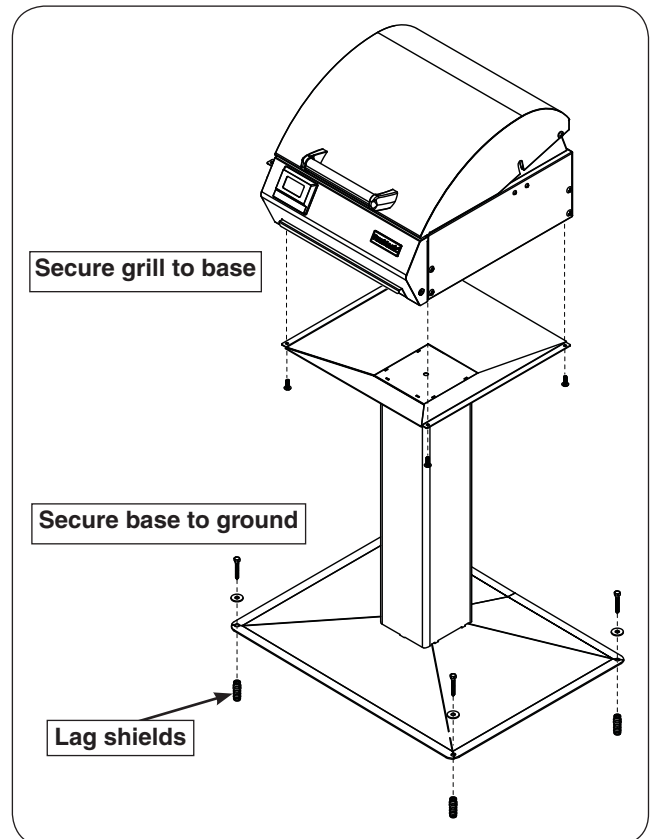


Fig. 10-3 Post model installation

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. 11-2).

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. 11-2).

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

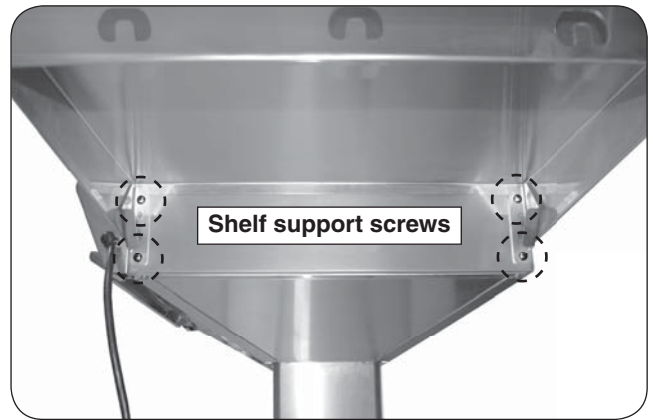


Fig. 11-1 Install drop down shelves



Fig. 11-2 Install rotisserie bracket (if equipped)

Please use this page to record any information that you may want to have at hand.

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. 13-1). 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. 13-2). Place the liner in the drip tray as shown in Fig. 13-3 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. 13-1 Drip tray liner



Fig. 13-2 Pull out the drip tray



Fig. 13-3 Center drip tray liner into drip tray

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. Preheating of the grill is required for it to reach the desired cooking temperature. 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. 14-1.

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. 14-2 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 (see Fig. 14-3).

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. 14-4).

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.

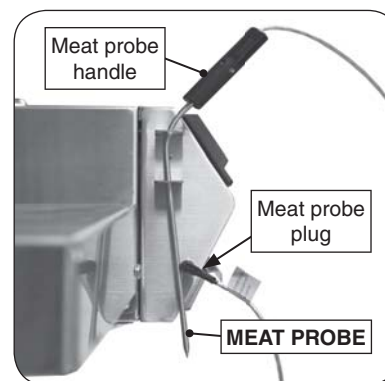


Fig. 14-1 Meat probe detail

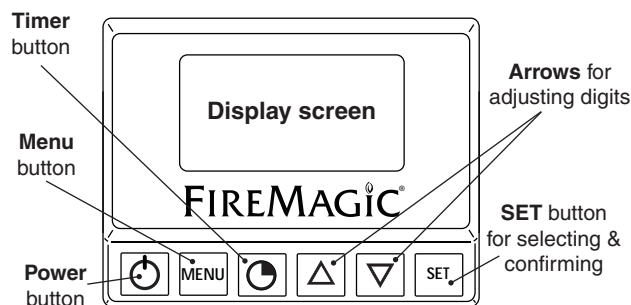


Fig. 14-2 Orientation

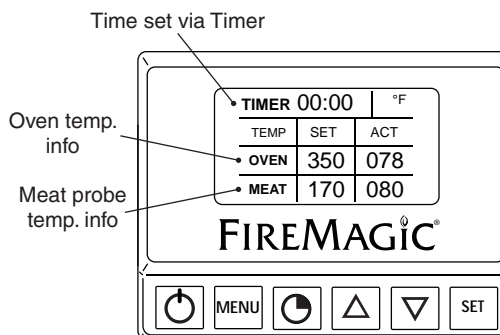


Fig. 14-3 Default screen detail

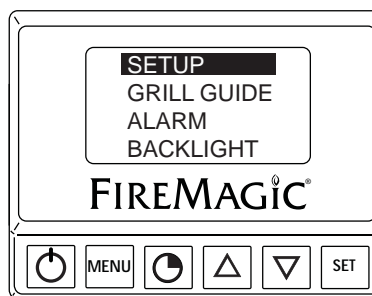


Fig. 14-4 Menu screen

Setting Oven and/or Meat Probe Temperature

1. From the default screen, press the down arrow to the desired oven / meat probe area (flashing). 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. 15-1).

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 area.

The display will flash red and the alarm will sound (if set to do so) when the oven / meat probe reaches its set temperature. Press any button to silence.

Grill Guide and Meat Probe

The grill guide displays recommended ready temperatures for various meats (see Fig. 15-2).

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.

Inserting 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. Press any button to silence.

Do not leave the meat probe in the meat for a prolonged period of time, or with the hood closed. The meat probe is calibrated specifically for use at temperatures between 130°F and 180°F.

Setting the Timer

1. Press the timer button. Use the arrows to set the desired amount of time (see Fig. 15-4).
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. Press any button to silence.

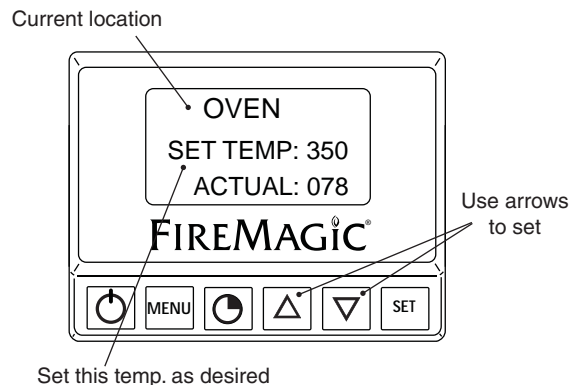


Fig. 15-1 Area temp. screen (oven shown)

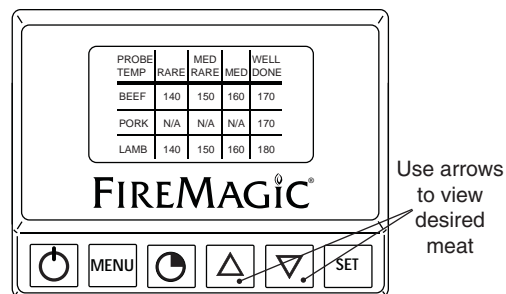


Fig. 15-2 Grill Guide screen

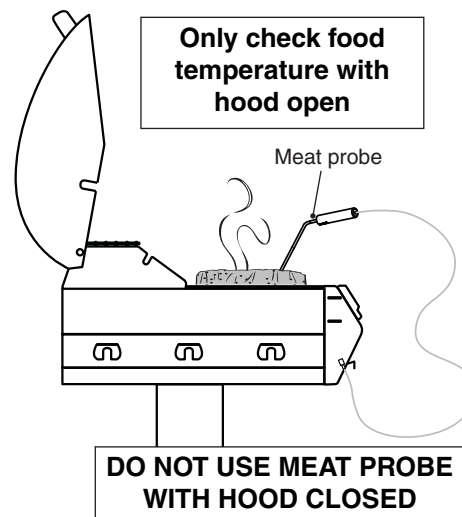


Fig. 15-3 Meat probe

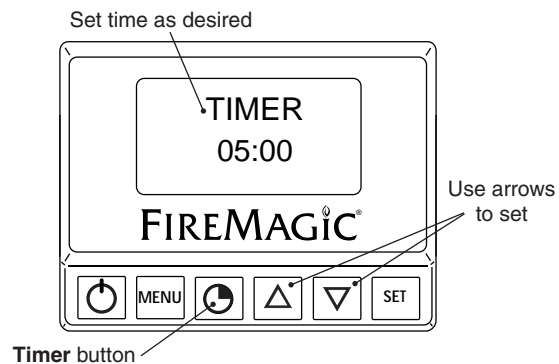
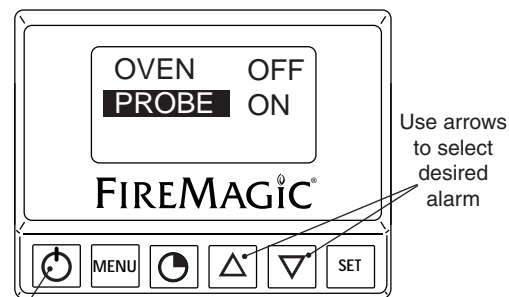


Fig. 15-4 Timer screen

Setting the Alarm (Oven Temp. or Meat Probe)

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.
4. Press **MENU** to return to default screen.



Press power button to turn colors ON/OFF

Fig. 16-1 Alarm 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.

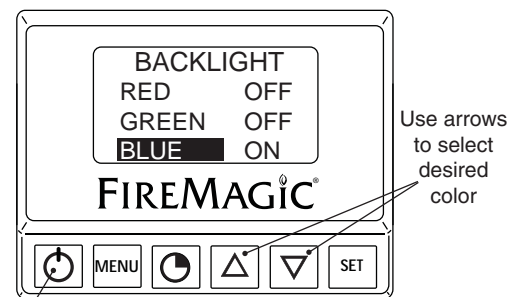
1. Under the menu screen select BACKLIGHT. Press **SET**.
2. Use the up/down arrow to select the desired color, and press the power button to turn the color ON/OFF.
3. Press **SET** to return to the menu screen. The new color will now show.
4. Press **MENU** to return to default screen.

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

Important: Turn on no more than 2 colors at a time.

Changing Temperature Scale (°C/°F)

1. Under the menu screen select SETUP. Press **SET**.
2. Press **SET** to select **SETUP FC**.
3. Select as desired and press **SET** to return to the menu screen.
4. Press **MENU** to return to the default screen.



Press power button to turn ON/OFF

Fig. 16-2 Backlight screen

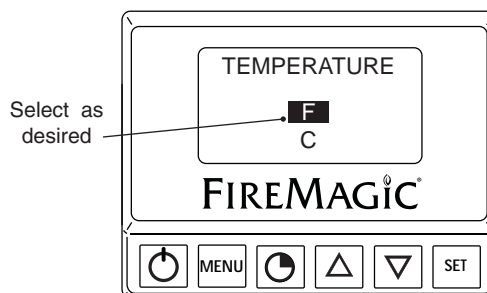


Fig. 16-3 Temperature scale screen

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. 17-1.) 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. 17-2.)

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. 17-3).
3. Slide left meat holder into position on rotisserie rod as shown in Fig. 17-4 and tighten screw.
4. Slide meat onto rod and into holder (Figs. 17-4).

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

5. Slide right meat holder onto rod and into meat (Fig. 17-4). 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.

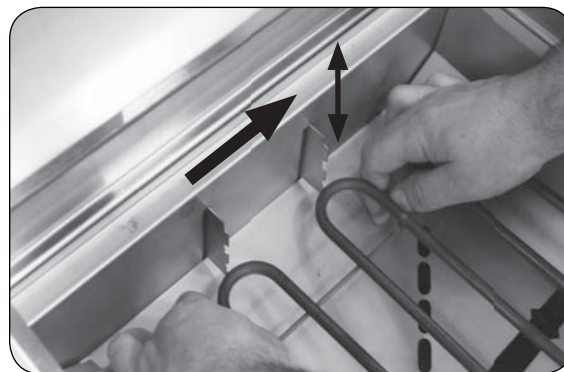


Fig. 17-1 Adjust cooking element

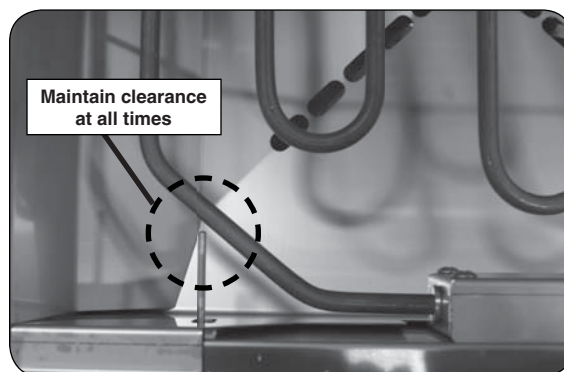


Fig. 17-2 Thermocouple clearance

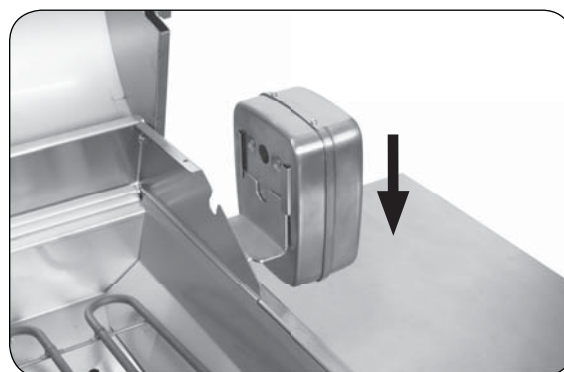


Fig. 17-3 Install rotisserie motor

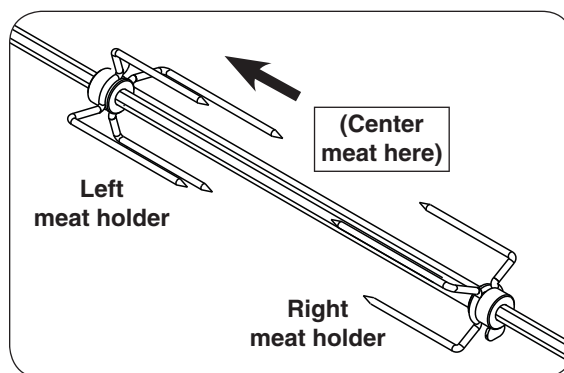


Fig. 17-4 Install meat holders

DROP DOWN SHELVES

1. To lower the shelf, grab the middle of the shelf on both sides and lift upward (see Fig. 18-1). Then allow the end of the shelf to rotate down as pictured in Fig. 18-2 and Fig. 18-3.
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.

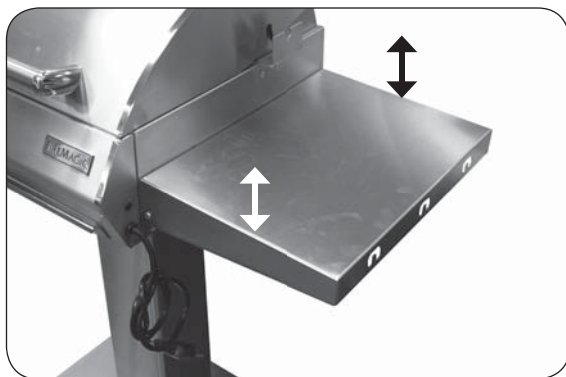


Fig. 18-1 Shelf up and locked

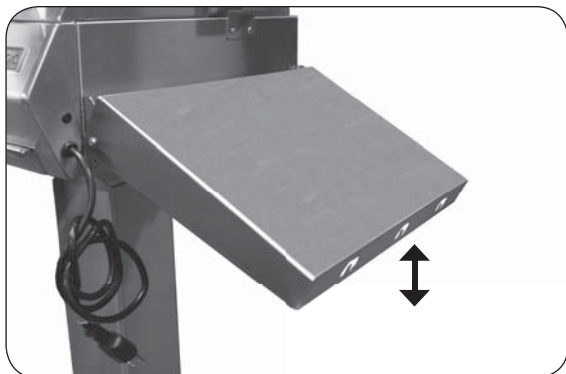


Fig. 18-2 Being lowered or raised



Fig. 18-3 Shelf down

CARE & CLEANING

APPLIANCE MUST BE COMPLETELY COOL WHEN CLEANING. DO NOT SPRAY ANY CLEANER OR LIQUIDS ON THE APPLIANCE WHEN HOT.

Any other servicing should be performed by a qualified professional service technician.

The appliance *must* be cleaned as often as once a month (depending on use) to prevent grease build-up and other food deposits.

A clean and well maintained appliance prevents the risk of grease fires. Reference the IMPORTANT SAFEGUARDS section.



Fig. 19-1 Wipe with grain

COOKING GRIDS

Before and after each use, clean the cooking grids with a Fire Magic Grill Brush (sold separately). Before initial use and periodically, it is suggested that the cooking grids be washed with a mild soap and warm water solution.

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 stainless steel grill cleaner to remove grease and dirt. Always wipe with the grain (See Fig. 19-1). Next, apply stainless steel polish and wipe down using polish wipes to restore the stainless steel color.

If your appliance is installed in a seaside (salt air) or poolside (chlorine) location, it will be more susceptible to corrosion and must be maintained/cleaned more frequently. Do not store chemicals (such as chlorine or fertilizer) near your stainless steel appliance.

Due to the nature of stainless steel, surface iron oxide deposits may appear. Do not be alarmed – these deposits are removable with stainless steel cleaner through prompt and periodic maintenance. If not attended to promptly, permanent pitting may occur.

By following these recommendations, you will enjoy the beauty and convenience of your appliance for many years to come.

PROTECTING YOUR APPLIANCE FROM THE WEATHER

An optional cover will protect your appliance when not in use. Allow to cool before covering. Please specify the model number and serial number of your appliance when ordering a cover.

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. 19-1, A & B).
2. Lift the rear liner slightly up to clear the tab, then forward and out (Fig. 19-1, C).
3. Move the front liner slightly toward the back of the grill, then lift up and out (Fig. 19-1, D).

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

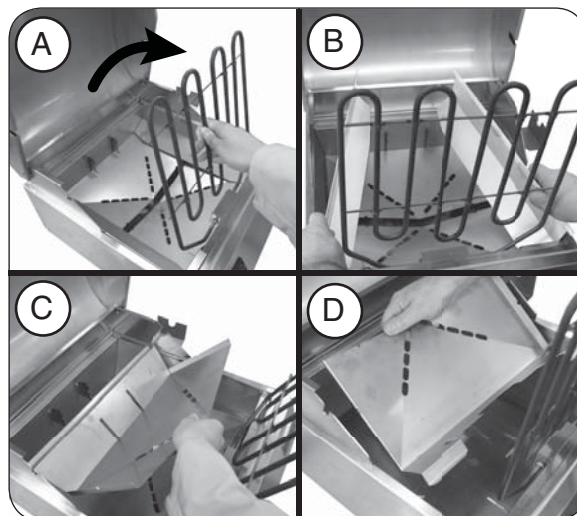


Fig. 19-2 Inner liners

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 $11/32$ " wrench, then lift the panel until it is freed from the screws. Carefully rest the panel on the drip tray. Reference Fig. 20-1.

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. This will ensure conductivity and prevent moisture from affecting the contact.

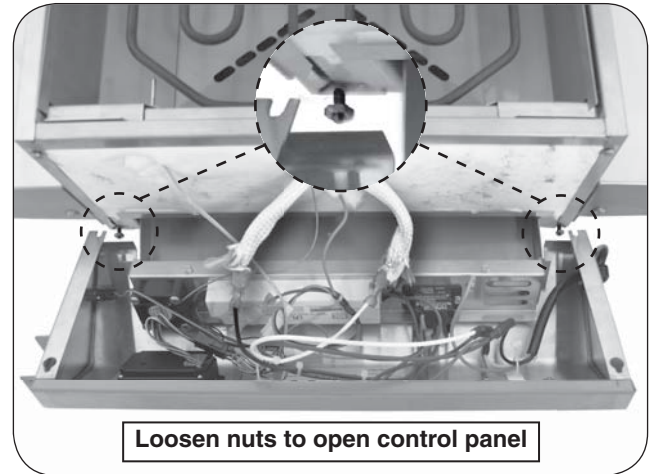


Fig. 20-1 Remove control panel

TROUBLESHOOTING

If you have trouble with the unit, please use this list to identify the problem. By trying one or more of the solutions to the possible cause, you should be able to solve the problem. If this list does not cover your present problem, or if you have other technical difficulties with the unit, please contact your local dealer.

PROBLEM	POSSIBLE CAUSE	CORRECTION
Grill does not work	<ol style="list-style-type: none">1. Power failure2. Power not plugged correctly3. GFCI plug may be tripped	<ol style="list-style-type: none">1. Check if power is available.2. Make sure the power cord plug is properly inserted into the receptacle.3. Reset switches on the GFCI receptacle.
Thermometer does not work	<ol style="list-style-type: none">1. No power to unit2. Faulty component	<ol style="list-style-type: none">1. Ensure power is available.2. Contact your dealer.
Cooking element does not work	<ol style="list-style-type: none">1. No power to unit2. Bad element	<ol style="list-style-type: none">1. Ensure power is available.2. Contact your dealer.

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 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, porcelain housings (including ovens and barbecue faces), 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), or electrical damage. Product must be installed 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,
AND CLICK ON PRODUCT REGISTRATION. THANK YOU FOR YOUR PURCHASE.**

Quality Check	Date: _____
Electrical Leak Test: _____	Burn Test: _____
Model#: _____	Serial#: _____
Inspector: _____	