INSTALLER: Leave these instructions with consumer.

CONSUMER: Retain for future reference.

Important: READ THESE INSTRUCTIONS CAREFULLY BEFORE STARTING INSTALLATION

**WARNINGS AND SAFETY CODES**

**DANGER:**

IF YOU SMELL GAS:

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

**CODE AND SUPPLY REQUIREMENTS:** This appliance 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/NFPA 54), or Natural Gas and Propane Storage and Handling Installation Code (CSA-B149.1).

This appliance and its dedicated manual shutoff valve must be disconnected from the gas-supply piping system when testing the system at pressures in excess of ½ psig (3.5 kPa).

This appliance must be isolated from the gas-supply piping system by closing its dedicated manual shutoff valve during any pressure testing of the gas-supply system at pressures up to and including ½ psig (3.5 kPa).

Proper operation of your appliance requires prompt and periodic maintenance. See the SERVICING AND CLEANING section for details.

**WARNING:**

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

**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, service agency, or the gas supplier.

All electrical outlets in the vicinity of the appliance must be properly grounded in accordance with local codes, or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.1, whichever is applicable.

Keep all electrical-supply cords and fuel-supply hoses away from any heated surface.

Robert H. Peterson Co. • 14724 East Proctor Avenue • City of Industry, CA 91746
DANGER:
SI VOUS SENTEZ LE GAZ :
1. Coupez le gaz à l’appareil.
2. Éteignez-vous n’importe quelle flamme nue.
3. Ouvrez le couvercle si équipé d’un four.
4. Si l’odeur continue, gardez loin de l’appareil et appelez immédiatement votre département de fournisseur ou de feu de gaz.

AVERTISSEMENT:
1. Ne stockez pas ou n’employez pas l’essence ou d’autres vapeurs et liquides inflammables à proximité de ceci ou d’aucun autre appareil.
2. Un cylindre de propane non relié pour l’usage ne sera pas stocké à proximité de ceci ou d’aucun autre appareil.

CONDITIONS DE CODE ET D’APPROVISIONNEMENT:
Ce gril doit être installé selon des codes et des ordonnances locaux, ou, en l’absence des codes locaux, avec l’un ou l’autre le plus défunt Code national de gaz de carburant (norme ANSI Z223.1/NFPA 54), et Stockage de gaz naturel et de propane et manipulation du code d’installation (CSA-B149.1).

Cet appareil doit être isolé dans gaz-fournissent le système sifflant en examinant le système aux pressions au-dessus du ½ psig (kPa 3.5).

• Ce gril est pour utilisation à l’extérieur seulement. Si l’appareil est entreposé à l’intérieur, enlever les bouteilles et les laisser à l’extérieur.
• Ne pas ranger le gril immédiatement après l’avoir utilisé, le laisser refroidir avant de le déplacer ou de la ranger. Le non respect de cette mesure de sécurité pourrait entraîner un incendie causant des dommages à la propriété, des blessures ou la mort.
• Ne pas utiliser cet appareil sous une surface combustible.
• Ne pas utiliser cet appareil sous un auvent. Le non respect de cette mesure de sécurité pourrait entraîner un incendie ou des blessures.
• Dégagement minimal entre les parois latérales et l’arrière de l’appareil et la construction combustible (45.7 cm à partir des parois latérales et 45.7cm à partir de l’arrière).
• Le régulateur de pression de gaz prévu avec cet appareil de cuisson à gaz pour l’extérieur doit être utilisé. Ce régulateur est réglé pour une pression de sortie de 5 pouces de colonne de l’eau pour le gaz naturel, et 10 pouces pour le propane.
• LE RÉGULATEUR INCLUS D’APPAREILS EST ÉVALUÉ POUR LE MAXIMUM DE 1/2 (LIVRES PAR POUCE CARRÉ). SI VOTRE OFFRE DE GAZ EST 1/2 PLUS GRAND QUE (LIVRES PAR POUCE CARRÉ), UN RÉGULATEUR ADDITIONNEL DOIT ÊTRE INSTALLÉ AVANT LE GRIL. VOIR LA SECTION DE CONDITIONS D’OFFRE DE GAZ POUR LA PRESSION APPROPRIÉE D’OFFRE DE GAZ.
• Ne couvrez jamais la surface entière de cuisine ou de grille de gauffreuses ou de casseroles. La surchauffe se produira et les brûleurs ne seront pas très performants quand la chaleur de combustion est emprisonnée au-dessous de la surface à cuire.
• Ne pulvérisez jamais l’eau sur une unité chaude de gaz, comme ceci peut endommager des composants de porcelaine ou de fer de fonte.
• Une fuite de GPL peut causer une incendie ou une explosion si enflammée entraînant des blessures corporelles graves ou la mort.
• Communiquer avec le fournisseur de GPL pour les réparations ou pour disposer de quels bouteille ou du GPL non utilisé.

Certifié à la norme: ANSI Z21.58
CSA 1.6

SÛRETÉ ET CODES D’AVERTISSEMENT
INSTALLATION INSTRUCTIONS ET MANUEL DU PROPRIÉTAIRE
DANS LE CONTRE- SINGLE ET DOUBLE SEARING STATION

INSTALLATEUR : Laissez ces instructions avec le consommateur.
CONSOMMATEUR : Maintenez pour la future référence.
GETTING STARTED

INSTALLATION, OPERATION, AND SAFETY
INFORMATION ................................................. 4
SEARING STATION FLAME PATTERN .......................... 4
ELECTRICAL CONNECTIONS .................................. 4
GAS SAFETY INFORMATION ................................... 5
WARNING ......................................................... 5
WHEN USING PROPANE GAS .................................. 5
WHEN USING NATURAL GAS .................................. 5
INSTALLATION SAFETY GUIDELINES ......................... 5
OPERATING THE UNIT SAFELY AND CORRECTLY .......... 5
SAFE USE & MAINTENANCE OF PROPANE GASES ...... 7
ENCLOSURE / VENTILATION REQUIREMENTS .............. 8
WHEN A PROPANE (L.P.) CYLINDER IS USED IN THE ENCLOSURE ........................................ 9
INSTALLATION REQUIREMENTS ............................... 10
OVERHEAD CONSTRUCTION AND EXHAUST
HOOD REQUIREMENTS ....................................... 10
REAR WALL CLEARANCES ..................................... 11
BACK SPLASH CLEARANCE (if applicable) .................... 11
SIDE WALL / CORNER WALL CLEARANCES
(if applicable) .................................................. 11
COMBUSTION AIR AND COOLING AIRFLOW ............. 12
GAS-SUPPLY PLUMBING REQUIREMENTS ................. 12
ELECTRICAL SAFETY .......................................... 13
MODEL SPECIFICATIONS ...................................... 14
COUNTERTOP OVERHANG .................................... 15
ENCLOSURE VENTILATION .................................... 15
SUBSTRATE ...................................................... 16
WIRING DIAGRAM ............................................. 17
ECHELON DIAMOND SEARING STATION
REPLACEMENT PARTS LIST ................................. 18

USE, CARE, & SERVICE
IDENTIFICATION OF CONTROLS ......................... 25
USING THE APPLIANCE ...................................... 26
LIGHTING (IGNITION) INSTRUCTIONS ..................... 27
   ELECTRONIC LIGHTING .................................. 27
   MANUAL LIGHTING ....................................... 27
SHUTTING OFF THE UNIT ................................... 27
INFRARED BURNER OPERATION ............................... 29
SERVICING AND CLEANING .................................. 30
   CLEANING YOUR SEARING STATION ................... 30
   CONTROL PANEL REMOVAL ............................. 32
   BURNER REMOVAL ....................................... 33
   CONVERT GAS TYPE / CHECK BURNER ORIFICES ...... 34
   NOTES PAGE .............................................. 36
TROUBLESHOOTING ......................................... 37
WARRANTY .................................................... 38
1. The outdoor appliance and surrounding area MUST remain clear of flammable substances such as gasoline, yard debris, wood, etc. Maintain a minimum horizontal clearance of 18" (in all directions) from combustible materials/items.

2. Do not block the 1" front air inlet along the bottom of the control panel. See the COMBUSTION AIR AND COOLING AIRFLOW section under INSTALLATION REQUIREMENTS for details.

3. This unit must be installed so that the required vent openings and surrounding area of the enclosure remain clear and free at all times. See the ENCLOSURE/VENTILATION REQUIREMENTS section for details.

4. When using propane gas: the propane cylinder, regulator, and rubber hose must be in a location not subject to temperatures above 125° F (51° C).

5. Do not operate the burner with the cover in place.

6. The flames on the burner(s) burn evenly along the ceramic grid surface with a steady flame (mostly blue). See SEARING STATION FLAME PATTERN section. If burner flames are not normal, check and clean the orifice and burner tubes for insects and insect nests. A clogged tube can lead to a fire beneath the unit. A proper flame pattern will ensure safe operation and optimal performance.

7. The in-line gas valve or gas cylinder valve must always be shut OFF when the unit is not in use.

8. 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.

9. Wear gloves and use extreme caution whenever installing and handling this product and its accessories as certain components have sharp edges that can cause personal injury.

**WARNING:** NEVER cover more than 75% of the cooking surface with griddles or pans. Overheating will occur, and burners will not perform properly when combustion heat is trapped below the cooking surface.

**IMPORTANT**

IN THE EVENT OF A GREASE FIRE, IMMEDIATELY SHUT OFF THE MAIN GAS VALVE TO THE UNIT. ALLOW THE FIRE TO EXTINGUISH ITSELF. KEEP AT A SAFE DISTANCE. A THOROUGH INSPECTION BY A QUALIFIED PROFESSIONAL SERVICE TECHNICIAN SHOULD BE CONDUCTED BEFORE FUTURE USE OF YOUR UNIT. THE SERVICE TECHNICIAN WILL CHECK THE SYSTEM FOR GAS LEAKS AND WILL CHECK ALL ELECTRICAL WIRING FOR DAMAGE. ALL GAS LEAKS AND WIRING MUST BE REPAIRED PRIOR TO FUTURE USE.

**WARNING:** NEVER cover more than 75% of the cooking surface with griddles or pans. Overheating will occur, and burners will not perform properly when combustion heat is trapped below the cooking surface.

**SEARING STATION FLAME PATTERN**

A layer of flame may just be visible above the ceramic grid of the searing station burner(s) especially around the edges. The flame will initially appear mostly blue with perhaps a few yellow flashes. Soon the red glow of the ceramic will be the primarily visible color of the burner top. Though there may be small areas of lesser or greater intensity, the overall red color will become fairly even after about three to five minutes.

**ELECTRICAL CONNECTIONS**

A 120VAC (15 AMP minimum) GFCI GROUNDED 3-wire receptacle (not included) is required within the vicinity of the unit to provide power to it. The GFCI receptacle must be a WEATHER-PROOF IN-USE COVERED RECEPTACLE.

- Observe the National Electric Code and all local codes.
- Verify proper polarity of the receptacle.
- If an extension cord is used, ensure it is a 3-wire GROUNDED cord that is rated for the power of the equipment, and is approved for outdoor use with a W-A marking. **DO NOT** use 2-prong adapters.
- **DO NOT** TAMPER WITH THE EXTENSION CORD OR THE UNIT POWER-SUPPLY CORD.

The unit serial number is located inside the control panel and on the underside of the drip tray handle. It is recommended that the drip tray first be removed and cleaned / emptied of its contents, then turned over to view. The unit rating label is located on the inside of the control panel.
WARNING

This gas appliance, its enclosure, and the propane cylinder enclosure, if any, MUST be plumbed and vented in accordance with local building and safety codes and should be approved by local code enforcement officials. This appliance MUST be installed and operated according to the information below.

FAILURE TO PROPERLY VENT THE ENCLOSURE MAY RESULT IN A FIRE OR EXPLOSION CAUSING PROPERTY DAMAGE, BODILY INJURY, OR DEATH.

A leaking gas connection or valve unintentionally left open will create a hazard.

WHEN USING PROPANE GAS

- **Propane gas** (also known as L.P. gas) is heavier than air and will accumulate or pool in an inadequately vented enclosure or recessed area.
- If a pool of propane gas is ignited, an explosion will occur. Adequate venting at the floor level, or the lowest point where gas could accumulate, will eliminate this danger.
  
  Refer to the **ENCLOSURE / VENTILATION REQUIREMENTS** section.
  
  Observe all local codes.
- **DO NOT** store a spare propane-gas cylinder under or near the enclosure.

WHEN USING NATURAL GAS

- **Natural gas** is lighter than air and will accumulate at the top of an inadequately vented enclosure.
- If an accumulation of natural gas is ignited, an explosion will occur. Adequate venting at the top of the enclosure, or the highest point where gas could accumulate, will eliminate this danger.
  
  Refer to the **ENCLOSURE / VENTILATION REQUIREMENTS** section.
  
  Observe all local codes.

INSTALLATION SAFETY GUIDELINES

THIS UNIT MUST BE INSTALLED SO THAT THE REQUIRED VENT OPENINGS AND SURROUNDING AREA OF THE ENCLOSURE REMAIN CLEAR AND FREE AT ALL TIMES. See the **ENCLOSURE / VENTILATION REQUIREMENTS** section for details.

CAUTION: FOR YOUR SAFETY, you must provide openings in the enclosure for replacement air and ventilation (in case of possible leakage from gas connections or propane cylinders). **Failure to do so may result in a fire or explosion causing property damage, bodily injury, or death.** See the **ENCLOSURE / VENTILATION REQUIREMENTS** section for details.

The gas cylinder, regulator, and rubber hose must be in a location not subject to temperatures above 125°F (51°C).

IF A PROPANE CYLINDER IS INSTALLED INSIDE OF THE ENCLOSURE, THE GUIDELINES FOUND IN THE **ENCLOSURE / VENTILATION REQUIREMENTS** SECTION MUST BE FOLLOWED.

OPERATING THE UNIT SAFELY AND CORRECTLY

Every time you use the unit, **make sure that:**

1. The area around the enclosure is clear and free from combustible materials, gasoline and flammable vapors/liquids.
2. There is no blockage of the airflow through the vent openings located on the enclosure.
3. The hose is inspected (if applicable). See **SAFE USE & MAINTENANCE OF PROPANE-GAS CYLINDERS** section.

**DO NOT** store any combustible materials, gasoline, and any other flammable vapors/liquids in the vicinity of the unit. Provide adequate clearance for servicing and operation.
### UTILISATION SûRE ET ENTRETIEN DES CYLINDRES DE GAZ DE PROPANE

**IMPORTANT POUR VOTRE SûRETÉ**

LISEZ ET SUIVez TOUS LES AVERTISSEMENTS ÉQUIPÉS DE VOTRE CYLINDRE DE GAZ DE PROPANE.

En actionnant cet appareil avec un cylindre de gaz de propane ON DOIT observer ces instructions et avertissements.

**LE MANQUE DE FAIRE AINSI PEUT AVOIR COMME CONSÉQUENCE UNE INCENDIE OU UNE EXPLOSION SÈRIEUSE.**

#### CYLINDRE ET CONDITIONS ET CARACTÉRISTIQUES DE CONNECTEUR

- Les bouteilles, les vannes et les tuyaux de propane doivent être entretenus et inspectés avant chaque utilisation. Ils doivent être remplacés en cas de dommages visibles. Si le tuyau est coupé ou présente des signes d’abrasion ou d’usure, il doit être remplacé avant utilisation (voir e.).
- Cette unité, lorsqu’elle est utilisée avec une bouteille, doit être connectée à une bouteille standard de gaz propane de 5 gallons (20 lb) équipée d’un dispositif anti-débordement répertorié. L’appareil est obligatoire sur toutes les bouteilles vendues depuis le 1er octobre 1998 afin d’empêcher tout remplissage excessif.
- Les dimensions du cylindre doivent être d’environ 12” (30,5 cm) de diamètre et 18” (45,7 cm) de hauteur. Les bouteilles doivent être construites et marquées conformément aux spécifications du ministère des Transports (DOT) pour les bouteilles à gaz LP ou à la norme relative aux bouteilles, sphères et tubes pour le transport des marchandises dangereuses et à la Commission, CAN / CSA-B339, selon le cas.
- Le cylindre doit inclure un collier pour protéger la valve de cylindre et le circuit d’alimentation de cylindre doit être assuré le retrait de vapeur.
- Le régulateur de pression et l’ensemble de tuyau utilisé doivent assortir les spécifications pour le type I par ANSI Z 21.58/CGA 1.6 (voir la figure, 6-1).
- La valve de cylindre de gaz de propane doit être équipée d’un dispositif d’accouplement de raccordement de cylindre, décrit comme type I dans la norme définie dans le e. de paragraphe ci-dessus. Ce dispositif est généralement décrit comme coupleur de fil de point culminant.
- Si votre cylindre de gaz de propane vient avec une prise g.f. e. d., le cylindre doit inclure un collier pour protéger la valve de cylindre et le circuit d’alimentation de cylindre doit être assuré le retrait de vapeur.
- Ne stockez pas un cylindre de gaz disponible de propane dessous ou ne vous approchez pas de cet appareil.

**POUR VOTRE SûRETÉ**

- Ne remplissez jamais cylindre au-delà de 80 pour cent de plein.
- Si l’appareil est stocké à l’intérieur, le cylindre doit être débranché et a enlevé. Des cylindres Disconnected doivent être stockés dehors, hors de la portée des enfants, avec les prises de valve filetées étroitement installées, et ne doivent pas être stockés dans un bâtiment, le garage, ou n’importe quel autre secteur inclus.

**Fig. 6-1 type coupleur de fil de point culminant d’I**

Pour les besoins de ventilation et d’enceinte au propane,
Voir la section ENCLOSURE / VENTILATION REQUIREMENTS.
The use of pliers or a wrench should not be necessary. Only cylinders marked “propane” may be used.

To disconnect: Turn the hand nut counterclockwise until detached (Fig. 7-1).

Important: Before using the unit, and after each time the cylinder is removed and reattached, check the hose for wear (see a) and check all connections for leaks. Turn off the unit valves and open the main cylinder valve, then check connections with soapy water. Repair any leaks before lighting the unit.

CAUTION: Always turn the propane cylinder main valve off after each use, and before moving the unit and cylinder or disconnecting the coupling. This valve must remain closed and the cylinder disconnected while the appliance is not in use, even though the gas flow is stopped by a safety feature when the coupler is disconnected. Carefully inspect the hose assembly each time before the gas is turned on. A cracked or frayed hose must be replaced immediately.

If the appliance is stored indoors, the cylinder must be disconnected and removed. Disconnected cylinders must be stored outdoors, out of the reach of children, with threaded valve plugs tightly installed, and must not be stored in a building, garage, or any other enclosed area.

FOR YOUR SAFETY

a. DO NOT store a spare propane-gas cylinder under or near this appliance.

b. NEVER fill the cylinder beyond 80-percent full.

c. IF THE INFORMATION IN a. AND b. IS NOT FOLLOWED EXACTLY, A FIRE CAUSING DEATH OR SERIOUS INJURY MAY OCCUR.

For propane ventilation and enclosure requirements, see the ENCLOSURE / VENTILATION REQUIREMENTS section.
Fire Magic GFRC islands are available. They meet all enclosure and ventilation requirements. For requirements regarding custom-built enclosures, see below.

**VENTILATION (ALL ENCLOSURES)**

**For All Piping Systems and All Gas Types:**
(Natural Gas, Household Propane, L.P. Cylinder)

FOR YOUR SAFETY, you must provide the openings listed below for replacement air and ventilation of the enclosure (in case of possible leakage from gas connections or L.P. cylinders). Failure to do so may result in a fire or explosion causing property damage, bodily injury, or death.

One side of the enclosure shall be left completely open to the outside; OR 4 (minimum) ventilation openings MUST be created (reference Fig. 8-1 and Fig. 8-2):

- Each opening must have a minimum of 10 sq. in. of free area. The openings must be equally sized. (Total of 40 sq. in. free area.)
- Two openings must be in the side walls of the enclosure, at the top level, and spaced at a minimum of 90 degrees. The openings must begin 1” or less below the countertop level and end no more than 5” below the countertop level.
- Two openings must be in the side walls of the enclosure, at the floor level, and spaced at a minimum of 90 degrees. The openings must begin 1” or less above the floor level and end no more than 5” above the floor level.
- **The openings must remain unobstructed:**
  - The clearance between the openings and any items outside of the enclosure is a minimum of 6”. The clearance between the openings and any items within the enclosure is a minimum of 2”. See Fig. 8-2.

When an L.P. cylinder is used in the enclosure, additional requirements exist, see the following section.

It is acceptable to use RHP venting panels (PN 5510-01). Contact your dealer.

**KEEP THE REQUIRED VENT OPENINGS AND SURROUNDING AREA OF THE ENCLOSURE CLEAR AND FREE AT ALL TIMES.**

**WARNING:** Ventilation openings in side walls shall not communicate directly with other enclosures of the outdoor cooking gas appliance.

---

When installing this unit in a combustible enclosure, an RHP insulating liner must be used. Reference Table 1 for liner model #.

**Ventilation Requirements:**
- Minimum 4 openings
  (2 per side wall - spaced at min. 90 degrees)
- Top openings: within 5” of countertop (see below)
- Bottom openings: within 5” of floor (see below)
- Each vent opening: min. 10 sq. in. of free area
  (Total = 40 sq. in. free area)

- 6” min. clearance between all vent openings and any items outside of enclosure
- 2” min. clearance between all vent openings and any items within enclosure

---

**Fig. 8-1 Ventilation detail**

**Fig. 8-2 Vent openings clearance**
WHEN A PROPANE (L.P.) CYLINDER IS USED IN THE ENCLOSURE

When a propane (L.P.) cylinder is installed inside of the enclosure, the additional guidelines below MUST be followed. FAILURE TO DO SO MAY CAUSE DAMAGE TO YOUR UNIT AND/OR PERSONAL INJURY. Refer to Fig. 9-1 and 9-2.

- Only a C.S.A. listed stainless steel connector can be connected to the unit.
- The regulator/hose assembly coming from the cylinder can only be connected to the above mentioned flex connector. **DO NOT connect the regulator/hose assembly directly to the unit.** An adapter will be required.
- A non-combustible heatshield must be installed to protect the regulator/hose assembly and cylinder valve.
- The cylinder must rest at least 2" above the ground.
- An additional vent opening is recommended in the access door near the cylinder and at the gas connection level (minimum 10 sq. in. of free area).

RHP offers an "access door with tank tray and louvers" which includes a heatshield that rests directly above the L.P. cylinder, a tray, and louvers to meet the cylinder install requirements. The door is shown in Fig. 9-3. Contact your dealer for ordering information.
Installation must be performed by a qualified professional service technician.

This unit is designed for outdoor use only. **DO NOT** use this unit inside a building, garage, or enclosed area. **DO NOT** use this unit in or on a recreational vehicle or boat.

**OVERHEAD CONSTRUCTION AND EXHAUST HOOD REQUIREMENTS**

A minimum 5 foot clearance is required between the cooking surface and the overhead construction.

When installed under combustible overhead construction, the area above the cooking surface of the unit **must** be covered with an exhaust hood. The exhaust hood provides the protection for the combustible overhead construction. See exhaust hood information below and Fig. 10-1.

**Important:** **DO NOT** use this appliance under unprotected combustible overhead construction.

When installed under overhead non-combustible construction, an exhaust hood is highly recommended; see exhaust hood information below and Fig. 10-1.

**Exhaust Hood**

When using an exhaust hood, the area above the cooking surface of the searing station must be covered with a hood larger than the cooking area of the searing station, and with a minimum of 1200 CFM (cubic feet per minute) rated exhaust fan for proper outdoor application.
REAR WALL CLEARANCES

For the minimum clearances between the unit and rear walls, your setup must fall within one (or more) of the following:

A. Clearance between unit and strictly non-combustible rear wall
   (i.e. brick wall, see Fig. 11-1)
   • The unit must have a minimum clearance of 4" from the non-combustible rear wall.
     (To allow for proper ventilation and prevent dangerous overheating.)

B. Clearance between unit and a protected combustible rear wall
   (i.e. a non-combustible wall in front of a combustible wall to serve as a barrier. This can be accomplished by brick, or a metal stud finished with non-combustible substrate, see Fig. 11-2)
   • The unit must have a minimum clearance of 14" from the protected combustible rear wall.
     (The 4" non-combustible material plus an additional 10" clearance between the unit and protected rear wall.)

C. Clearance between unit and combustible rear wall
   • The unit must have a minimum clearance of 18" from the combustible rear wall (see Fig. 11-3).

BACKSPLASH CLEARANCE (if applicable)

If a non-combustible backsplash exists, it must have a minimum of a 4" clearance from the rear of the unit (to allow for proper ventilation and prevent dangerous overheating). See Fig. 11-4.

Important: This 4" backsplash clearance must first be met prior to any non-combustible walls beginning behind it.

SIDE WALL / CORNER WALL CLEARANCES
(if applicable)

The unit must have a minimum clearance of 18" from any side walls (to account for variables in airflow that could affect performance). See Fig. 11-5.

Clearances continued on following page
CONTROL PANEL CLEARANCES

- The control panel **MUST** have a minimum side clearance of 6" from any obstructions/side walls. See Fig. 12-1.
  (To allow for access to light switch and control panel removal.)
- The control panel **MUST** remain removable for servicing (see CONTROL PANEL REMOVAL section). Any adjacent countertops **must not** obstruct the panel from being removed.

COMBUSTION AIR AND COOLING AIRFLOW

Proper airflow (front-to-back, Fig. 12-2) MUST be maintained for the unit to perform as it was designed. If airflow is blocked, overheating and poor combustion will result. Do not block the 1" front air inlet along the bottom of the control panel.

GAS-SUPPLY PLUMBING REQUIREMENTS

For natural gas or a household propane system, rigid 1/2" or 3/4" black steel pipe or local code-approved pipe is required to conduct the gas supply to the unit. Contact your local gas supplier. Connect this pipe to the required C.S.A.-approved stainless-steel flex connector (attached). An NPT adapter has been provided for 1/2" pipe. **DO NOT use a rubber hose within the unit enclosure.** Apply only joint compounds that are resistant to all gasses on all NPT pipe fittings **except flare fittings**. Make sure to tighten all fittings securely.

**Note:** If 1/2" pipe is used with natural gas, it should be no longer than 20'.

**Important:** A shut-off valve (not included) in the gas line is required. It provides for safety when the unit is not in use and for convenient maintenance and repair. It must be installed within 6 feet of the unit. If it is located within the enclosure, it must be easily accessible. Use a pipe joint compound resistant to all gasses on all male fittings except flare fittings.

GAS SUPPLY AND MANIFOLD PRESSURES:

For **natural gas** - normal 7" water column (w.c.), minimum 5", maximum 10 1/2". For **propane gas** - normal 11" w.c., minimum 10", maximum 13".
ELECTRICAL SAFETY

• To protect against electric shock, do not immerse cord or plugs in water or other liquid.
• Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
• Do not operate any outdoor cooking gas appliance with a damaged cord, plug, or after the appliance malfunctions or has been damaged in any manner. Contact the manufacturer for repair.
• Do not let the cord hang over the edge of a table or touch hot surfaces.
• Do not use an outdoor cooking gas appliance for purposes other than intended.
• When connecting, first connect plug to the outdoor cooking gas appliance then plug appliance into the outlet.
• Use only a properly wired and inspected 120VAC (15 AMP minimum) Ground Fault Circuit Interrupter (GFCI) GROUNDED 3-wire receptacle with this outdoor cooking gas 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.
• Use only extension cords with a 3 prong grounding plug, rated for the power of the equipment, and approved for outdoor use with a W-A marking.
• The provisions of the National Electric Code as well as any local codes must be observed when installing the product.
## MODEL SPECIFICATIONS

<table>
<thead>
<tr>
<th></th>
<th>Double Searing Station 32885-1(P)</th>
<th>Single Searing Station 32875-1(P)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Main burner N/P orifice drill size</td>
<td>#49 / #56</td>
<td>#45 / #55</td>
</tr>
<tr>
<td>Fire Magic insulating liner model # (not included)*</td>
<td>3278-52</td>
<td>3287-52</td>
</tr>
<tr>
<td>Input electrical requirements</td>
<td>120VAC / 15 AMP minimum / 60 Hz / GFCI outlet</td>
<td>12VAC / 140 Watts</td>
</tr>
</tbody>
</table>

*Note: If installing this unit in a combustible enclosure, the correct insulating liner must be used. Consult liner instructions for counter cutout dimensions and installation.

### Table 1 - Product Specifications

<table>
<thead>
<tr>
<th>Height</th>
<th>Width</th>
<th>Depth</th>
</tr>
</thead>
<tbody>
<tr>
<td>(Top to bottom)</td>
<td>(Left to right)</td>
<td>(Front to back)</td>
</tr>
<tr>
<td>Top of hanger to bottom of unit (A)</td>
<td>Top of hanger to top of open lid (B)</td>
<td>Hanger to hanger (C)</td>
</tr>
<tr>
<td>Control panel width (D)</td>
<td>Maximum depth (E)</td>
<td></td>
</tr>
<tr>
<td>12&quot;</td>
<td>20 1/2&quot;</td>
<td>20 3/4&quot;</td>
</tr>
<tr>
<td>19 3/4&quot;</td>
<td>27&quot;</td>
<td></td>
</tr>
</tbody>
</table>

### Table 2 - Double Searing Station Dimensions

<table>
<thead>
<tr>
<th>Height</th>
<th>Width</th>
<th>Depth</th>
</tr>
</thead>
<tbody>
<tr>
<td>(Top to bottom)</td>
<td>(Left to right)</td>
<td>(Front to back)</td>
</tr>
<tr>
<td>Top of hanger to bottom of unit (F)</td>
<td>Hanger to hanger (G)</td>
<td>Control panel width (H)</td>
</tr>
<tr>
<td>Maximum depth (I)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>12&quot;</td>
<td>16 3/8&quot;</td>
<td>15 3/8&quot;</td>
</tr>
<tr>
<td>28 1/4&quot;</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Fig. 14-1

### Table 3 - Single Searing Station Dimensions

<table>
<thead>
<tr>
<th>Height</th>
<th>Width</th>
<th>Depth</th>
</tr>
</thead>
<tbody>
<tr>
<td>(Top to bottom)</td>
<td>(Left to right)</td>
<td>(Front to back)</td>
</tr>
<tr>
<td>Top of hanger to bottom of unit (F)</td>
<td>Hanger to hanger (G)</td>
<td>Control panel width (H)</td>
</tr>
<tr>
<td>Maximum depth (I)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>12&quot;</td>
<td>16 3/8&quot;</td>
<td>15 3/8&quot;</td>
</tr>
<tr>
<td>28 1/4&quot;</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Fig. 14-2
**MODEL SPECIFICATIONS (cont.)**

<table>
<thead>
<tr>
<th></th>
<th>Double Searing Station 32885-1(P)</th>
<th>Single Searing Station 32875-1(P)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>A</strong> Countertop to unit bottom <strong>cutout</strong>*</td>
<td>11 1/2&quot;</td>
<td>11 1/2&quot;</td>
</tr>
<tr>
<td><strong>B</strong> Side to side <strong>cutout</strong>*</td>
<td>19&quot;</td>
<td>14&quot;</td>
</tr>
<tr>
<td><strong>C</strong> Front to back <strong>cutout</strong>†</td>
<td>18 3/4&quot;</td>
<td>22 3/4&quot;</td>
</tr>
<tr>
<td><strong>D</strong> Control panel width <strong>cutout</strong>‡</td>
<td>20 1/4&quot;</td>
<td>15 1/4&quot;</td>
</tr>
</tbody>
</table>

* Note: If installing this unit in a combustible enclosure, the correct insulating liner must be used. Consult liner instructions for counter cutout dimensions and installation.

† Includes any substrate at front wall of enclosure (in the area the rear of the control panel is to sit flush against). See SUBSTRATE section on next page.

‡ Only applicable for non-combustible enclosures that have countertops with an overhang (see illustration and section below).

### Table 4 - Cutout Dimensions

![Fig. 15-1](image)

**COUNTERTOP OVERHANG**

The control panel is designed to sit flush against the enclosure front wall. If the enclosure countertop extends beyond the front wall, creating a countertop overhang, it must be cut flush with the front wall for the width of the control panel or a gap will be created exposing the forward portions of the left and right side fire walls of the unit. See illustrations above.

**ENCLOSURE VENTILATION**

FOR YOUR SAFETY, you must provide openings in the enclosure for replacement air and ventilation (in case of possible leakage from gas connections or propane cylinders). Failure to do so may result in a fire or explosion causing property damage, bodily injury, or death. See the ENCLOSURE / VENTILATION REQUIREMENTS section for details.
SUBSTRATE

When adding any substrate to the enclosure front wall (including tiles, stone, etc.), consider the following:

Substrate Behind Control Panel
Substrate + countertop “front to back” cutout must equate to Dim. C (see previous page) when the substrate sits flush behind the control panel.

Substrate Alongside Control Panel
Any additional substrate alongside the control panel does not need to be considered in Dim. C (see previous page), however a 1/4" clearance on each side (same as overhang) and below is required.
Double Searing Station wire diagram shown. Model wire diagrams may vary.

Note: In addition, a wire diagram specific to your unit can be found affixed to the inside of the control panel.
<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Double Searing Station 32885-1(P) Series</th>
<th>Qty.</th>
<th>Single Searing Station 32875-1(P) Series</th>
<th>Qty.</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.</td>
<td>Searing station lid</td>
<td>3288-07</td>
<td>1</td>
<td>3287-07</td>
<td>1</td>
</tr>
<tr>
<td>2.</td>
<td>Stainless steel cooking grid</td>
<td>3554-DS</td>
<td>1</td>
<td>3551-DS</td>
<td>1</td>
</tr>
<tr>
<td>3.</td>
<td>Burner assembly with igniter</td>
<td>3062</td>
<td>2</td>
<td>3061</td>
<td>1</td>
</tr>
<tr>
<td>4.</td>
<td>Radiant protective screen</td>
<td>3050-02</td>
<td>2</td>
<td>3060-02</td>
<td>1</td>
</tr>
<tr>
<td>5.</td>
<td>Control panel</td>
<td>23288-10</td>
<td>1</td>
<td>23289-10</td>
<td>1</td>
</tr>
<tr>
<td>6.</td>
<td>Valve manifold assembly</td>
<td>3288-22</td>
<td>1</td>
<td>3287-22</td>
<td>1</td>
</tr>
<tr>
<td>7.</td>
<td>Control knob</td>
<td>24182-42</td>
<td>2</td>
<td>24182-42</td>
<td>1</td>
</tr>
<tr>
<td>8.</td>
<td>Light bezel assembly</td>
<td>24182-64</td>
<td>2</td>
<td>24182-64</td>
<td>1</td>
</tr>
<tr>
<td>9.</td>
<td>Drip tray assembly with match holder</td>
<td>3089M</td>
<td>1</td>
<td>3089M</td>
<td>1</td>
</tr>
<tr>
<td>10.</td>
<td>Convertible regulator</td>
<td>PR-4</td>
<td>1</td>
<td>PR-4</td>
<td>1</td>
</tr>
<tr>
<td>11.</td>
<td>Light switch</td>
<td>24182-48</td>
<td>1</td>
<td>24182-48</td>
<td>1</td>
</tr>
<tr>
<td>12.</td>
<td>Igniter assembly</td>
<td>3199-72</td>
<td>2</td>
<td>3199-72</td>
<td>1</td>
</tr>
<tr>
<td>13.</td>
<td>Wire harness assembly *</td>
<td>24182-57</td>
<td>1</td>
<td>24182-58</td>
<td>1</td>
</tr>
<tr>
<td>14.</td>
<td>Wire harness extension *</td>
<td>23278-12</td>
<td>1</td>
<td>23278-12</td>
<td>1</td>
</tr>
<tr>
<td>15.</td>
<td>Flex connector w/ fittings *</td>
<td>3036</td>
<td>1</td>
<td>3036</td>
<td>1</td>
</tr>
<tr>
<td>16.</td>
<td>Natural gas orifice *</td>
<td>3001-49-1</td>
<td>2</td>
<td>3001-45-1</td>
<td>1</td>
</tr>
<tr>
<td>or</td>
<td>Propane gas orifice *</td>
<td>3001-56-1</td>
<td>2</td>
<td>3001-55-1</td>
<td>1</td>
</tr>
<tr>
<td>17.</td>
<td>Power supply w/ connector * ‡</td>
<td>24187-18</td>
<td>1</td>
<td>24187-18</td>
<td>1</td>
</tr>
</tbody>
</table>

* Not shown
‡ Optional / purchased separately

(Double searing station shown)
It is not required to remove the control panel or knobs to install this unit.

DO NOT lift the unit from the control panel when installing.

COUNTER PREPARATION
Consult Table 4 for non-combustible enclosure cut-out dimensions. An RHP insulating liner must be used if any supporting construction is combustible. Consult the instructions that come with the liner for dimensions and additional installation information before beginning the installation.

This searing station must be supported by the stainless-steel hanger extending from the upper portion of the frame. The hanger rests on the left, right, and back of the countertop.

The control panel is designed to sit flush against the enclosure front wall (see Fig. 19-1). If the non-combustible enclosure countertop extends beyond the front wall, creating a countertop overhang (see Fig. 19-2), it must be cut flush with the front wall for the width of the control panel or a gap will be created exposing the forward portions of the left and right side fire walls of the unit. See the MODEL SPECIFICATIONS section.

CONNECT THE GAS SUPPLY
For propane cylinders:
For connecting a propane unit to a portable propane tank, read the safety warnings and follow the instructions in the section SAFE USE AND MAINTENANCE OF PROPANE GAS CYLINDERS.

Note: When a propane cylinder is installed inside of the enclosure, the guidelines found in the ENCLOSURE/VENTILATION REQUIREMENTS section MUST be followed.

For household propane or natural gas units:
CAUTION: Use only C.S.A. listed stainless-steel flex connectors within the enclosure.

WARNING
A rubber or plastic connector will rupture or leak, resulting in an explosion or serious injury if used inside the appliance enclosure.

1. Locate the attached flex connector (found underneath the unit) and route it to the gas supply stub.

2. Turn OFF the gas supply at the source.

3. A shut-off valve is required within 6 feet of the unit.

   If shut-off valve is installed in-line:
   • Install the supplied flare-to-NPT adapter to the gas supply (NPT) using a pipe joint compound resistant to all gasses (see Fig. 19-3, A). Tighten securely.
   • Connect the flex connector to the adapter (see Fig. 19-3, A). Tighten securely.

   If shut-off valve is connected to end of gas supply stub:
   • Connect the flex connector to the shut-off valve (flare) (see Fig. 19-3, B). Tighten securely.
4. Turn burner control knob(s) to the **OFF** position. Turn the gas supply on. Then carefully check *all* gas connections for leaks with a brush and half-soap/half-water solution before lighting. NEVER USE A MATCH OR OPEN FLAME TO TEST FOR LEAKS.

5. Close the shut-off valve.

**POWER SUPPLY & WIRE HARNESS CONNECTIONS**

Follow the text/illustrations below and on one of the following pages for proper wire connections. The wire harnesses are labeled to further assist with connections.

**CAUTION:** IMPROPERLY CONNECTED WIRES WILL CAUSE DAMAGE TO THE UNIT AND MAY RESULT IN PROPERTY DAMAGE AND/OR PERSONAL INJURY.

The unit comes with a 6' wire extension to retrieve power from a separately purchased Echelon Diamond grill. Echelon Diamond grills are equipped with power supply boxes, which can supply power to the searing station (see ECHELON GRILL POWER SUPPLY BOX section below).

Alternatively; an optional power supply box may be ordered and installed to independently power this unit (see following INDEPENDENT POWER SUPPLY section). Contact your dealer for ordering information.

**Important:** If installing with an Echelon Griddle, the Searing Station must be powered with an independent power supply. A griddle power supply cannot be used with Echelon side cookers.

**TO INSTALL USING AN ECHELON GRILL POWER SUPPLY BOX:**

1. Locate the power supply box that is connected to the Echelon Grill and ensure the power cord is disconnected, if connected (see Fig. 20-1, A).

2. Disconnect the grill wire harness extension connectors from the power supply connectors (see Fig. 20-1, B).

---

*Fig. 20-1*

---

Continue to next pages for section appropriate to your setup (3A, 3B, or 3C).
3A. Single side cooker connections:

- Locate the “Y” end of the wire harness extension that is included with the searing station and make connections C and D (see Fig. 21-1, C & D).
- Connect the opposite end of the wire harness extension to the searing station connectors (see Fig. 21-1, E).
- Proceed to the POWER SUPPLY INSTALLATION section.

3B. Multiple side cooker connections (grill left install):

- Locate the FIRST wire harness extension that is included with the FIRST side cooker and make connections C and D (see Fig. 21-2, C & D).
- Locate the SECOND wire harness extension that is included with the SECOND side cooker and make connections E, F, and G (see Fig. 21-2, E, F, & G).
- Proceed to the POWER SUPPLY INSTALLATION section.
3C. Multiple side cooker connections (grill center install):

- Locate the FIRST wire harness extension that is included with the FIRST side cooker and make connections C and D (see Fig. 22-1, C & D).
- Locate the SECOND wire harness extension that is included with the SECOND side cooker and make connections E, F, and G (see Fig. 22-2, E, F, & G).
- Proceed to the POWER SUPPLY INSTALLATION section.

Take note of labels on harnesses when connecting.
TO INSTALL USING AN INDEPENDENT POWER SUPPLY BOX (NOT INCLUDED):

1. Locate the "Y" end of the wire harness extension that is included with the searing station and connect the compatible end to the power supply connectors (see Fig. 23-2, A).

2. Connect the opposite end of the wire harness extension to the searing station connectors (see Fig. 23-2, B).

For multiple side cooker connections to one independent power supply, reference the previous pages to assist with connections. (Omit the grill wire harness connection.)

POWER SUPPLY INSTALLATION

CAUTION: IMPROPERLY CONNECTED WIRES WILL CAUSE DAMAGE TO THE GRILL AND/OR SEARING STATION AND MAY RESULT IN PROPERTY DAMAGE AND/OR PERSONAL INJURY.

To install the power supply box:

1. It MUST be located at least 12 inches below the bottom of the grill and/or searing station (see Fig. 23-2).
2. The wire extension that exits from the control panel MUST be routed directly downward. This will prevent overheating. DO NOT route the wire extension below the grill and/or searing station (see Fig. 23-2).

Note: For enclosures with a solid area beneath the grill and/or searing station, a cutout must be made near the wire extension to allow for the above requirement. If an insulating liner is installed with the grill and/or searing station, route the wire down through the nearest hole possible.

3. Mount the power supply box to the inside of the enclosure using appropriate hardware for your enclosure. WARNING: DO NOT block the vent holes found on the box.

4. Connect the cord coming from the power supply to a **120VAC (15 AMP minimum) GFCI GROUNDED 3-wire receptacle** (see Fig. 23-2). The GFCI receptacle must be a WEATHER-PROOF IN-USE COVERED RECEPTACLE.

WARNING: Electrical Grounding Instructions - This appliance is equipped with a three-pronged (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.
SLIDE UNIT INTO ENCLOSURE
Slide the unit into place. Do not pinch, kink, or damage the gas connector line.

Note: Each side of the unit has a tab just behind the control panel. These tabs prevent the control panel from moving inward. If the tabs interfere with the unit sliding in (see Fig. 24-1), use pliers to bend them inward so that they clear the enclosure sides. Leave the tabs slightly out to ensure they still keep the control panel from moving inward (see Fig. 24-2).

INSTALL THE COOKING GRID
Carefully place the cooking grid onto the front and rear grid rests of the unit.

INSTALL THE LID
Carefully place the lid over the cooking grid area of the unit. It is recommended to keep the lid on when the unit is not in use. Do not operate the unit with the lid in place.
* The light switch is push button operated, and is located on the right side of the control panel. It controls the power to the lighted knob.

**Fig. 25-1** Single Sideburner controls

* The light switch is push button operated, and is located on the right side of the control panel. It controls the power to the lighted knobs.

**Fig. 25-2** Double Sideburner controls
BEFORE INITIAL USE

Ensure that:

• the unit has been properly installed and leak tested by a qualified professional service technician and as instructed in this manual.
• you have read and understand all of the information in this manual.

BEFORE EACH USE

Ensure that:

• you smell around the appliance area for gas. If you smell gas (and all control knobs are in the OFF position), immediately shut off the gas supply and contact a qualified professional service technician or the gas supplier for inspection.
• the required vent openings and surrounding area of the unit enclosure are clear at all times.
• the cooking area and drip tray are clean, and the drip tray is properly installed.
• you inspect all piping and hoses for damage, cuts, wear, and tear. Replace any damaged components prior to use.

OPERATION

• The unit becomes HOT during use.
• NEVER touch any part of the cooking area or surrounding hot surfaces with bare hands. Use long-handed insulated BBQ tools and wear an insulated glove / oven mitt.
• Always keep your face and body as far from the unit as possible during use. Avoid wearing loose-fitting clothing as they could ignite.
• NEVER leave the unit unattended during use.
• NEVER cover more than 75% of the cooking surface with griddles or pans to prevent overheating.
• After each use, turn the control knob(s) to the OFF position and turn off the gas supply to the unit.

After reading and understanding all bullets above, follow these steps to light and use your unit:

1. Light the unit per the LIGHTING INSTRUCTIONS section.
2. Turn the control knob(s) to the HI-LIGHT position, allow the burner(s) to preheat as needed until desired cooking temperature is reached.
3. Place your ingredients on the cooking grids as desired. Monitor the flames and temperature, and adjust the heat setting if necessary.
4. See the sections below and the following pages for all other information regarding use.

WIND CONSIDERATIONS

Proper airflow (front-to-back, Fig. 26-1) MUST be maintained for the unit to perform as it was designed. See the INSTALLATION REQUIREMENTS section for details.

When using the unit in windy conditions, the wind can disrupt the airflow and cause overheating.

AFTER EACH USE

1. Brush the cooking grids to remove all residue.
2. Operate on high with hood closed for 10-15 minutes to burn off all grease.
3. Clean off any food particles and grease from the stainless steel surfaces once the unit has completely cooled.
4. Cover the unit.

Note: For additional cleaning, refer to the SERVICING AND CLEANING section.
LIGHTING (IGNITION) INSTRUCTIONS

Read all instructions before lighting, and follow these instructions each time you light the unit.

ELECTRONIC LIGHTING

Note: This unit must be connected to 120VAC power for electronic lighting.

1. Open the searing station lid.
2. Turn all gas control knob(s) to their OFF position(s).
3. Turn on the gas at its source.

Note: If equipped, DO NOT turn on more than one valve at a time for either electronic or manual lighting.

4. Depress the desired control knob for 5 seconds. Ensure the igniter is glowing (inside of lighting tube), then, while pressing turn the knob counterclockwise to the HI LIGHT position. Once the burner lights, release the knob.

CAUTION: If a burner does not light within five (5) seconds of turning on the control knob, depress the knob and turn it to the OFF position. WAIT FIVE (5) MINUTES before repeating step 4. If you smell gas, follow the instructions on the cover of this manual. If the burners still do not light after several attempts, refer to the instructions for manual lighting.

5. If equipped, repeat step 4 for the second burner to be lit.

MANUAL LIGHTING

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

1. Follow steps 1 through 3 (left).
2. Insert either a burning long-barrel butane lighter, a burning long-stem match, or a burning match held by a wire extension holder through the cooking grid opening to the top of the burner (Fig. 27-2).
3. While holding the match or lighter flame at the top of the burner, depress the control knob and while pressing turn it counterclockwise to the HI LIGHT position. Remove the lighter or match when the burner lights, and release the control knob.
4. If the burner does not light within five (5) seconds of turning the control knob, immediately depress the knob and turn the valve to OFF. WAIT FIVE (5) MINUTES before repeating steps 2 through 4 of the MANUAL LIGHTING instructions.

SHUTTING OFF THE UNIT

To shut off the unit, depress each valve control knob and while pressing turn it clockwise to the OFF position.

Always close the valve from the gas supply after each use of the unit.

WHEN USING A PORTABLE PROpane TANK

Propane tanks are equipped with a safety shutdown device that may cause low or no gas pressure/flame at the burners if operating and lighting instructions are not followed exactly (See important note in the TROUBLESHOOTING section for more details.)
ÉCLAIRAGE ÉLECTRONIQUE

Note: Le unité doit être relié à la puissance 120VAC pour l’éclairage électronique.

1. Ouvrez le couvercle de la station de travail.
2. Tournez tous les boutons de commande de gaz à leurs positions de repos.
3. Allumez le gaz à sa source.

Remarque: s’il est équipé, NE PAS allumer plus d’une soupape à la fois pour l’éclairage électronique ou manuel.

Fig. 28-1 - bouton de commande

4. Appuyez sur le bouton de commande souhaité pendant 5 secondes. Assurez-vous que l’allumeur brille (à l’intérieur du tube d’éclairage), puis tout en appuyant, tournez le bouton dans le sens inverse des aiguilles d’une montre jusqu’à la position HI LIGHT. Une fois le brûleur allumé, relâchez le bouton.

ATTENTION : Si un brûleur ne s’allume pas dans cinq (5) secondes d’allumer le bouton de commande, enfoncez le bouton et tournez-le à la position de repos. ATTENDEZ CINQ (5) MINUTES avant de répéter l’étape 4. Si vous sentez le gaz, suivez les instructions sur la couverture de ce manuel. Si les brûleurs ne s’allument toujours pas après que plusieurs tentatives, se rapportent aux instructions pour l’éclairage manuel.

5. Si équipé, répétez l’étape 4 pour que le deuxième brûleur soit allumé.

ÉCLAIRAGE MANUEL

ATTENTION: Attendez toujours cinq (5) minutes le gaz pour se dégager après que n’importe quelle tentative non réussie d’éclairage.

1. Suivez les étapes 1 à 3 (à gauche).
2. Insérez un allumeur brûlant de butane de long-baril, une allumette brûlante de long-tige, ou une allumette brûlante tenue par un support de prolongation de fil par la grille à cuire s’ouvrant au dessus du brûleur (fig. 28-2).
3. Tout en tenant l’allumette ou la flamme plus légère au dessus du brûleur, diminuez le bouton de commande et tout en pressant le tour il dans le sens contraire des aiguilles d’une montre dans la position LÉGÈRE de HI. Enlevez l’allumeur ou assortissez quand le brûleur s’allume, et libérez le bouton de commande.
4. Si le brûleur ne se allume pas dans les cinq (5) secondes de tourner le bouton de commande, enfoncez immédiatement le bouton et tournez la valve à AU LOIN. ATTENDEZ CINQ (5) MINUTES avant de répéter les étapes 2 à 4 des instructions manuelles d’éclairage.

Fig. 28-2 - Éclairage manuel

ARRÊT DU UNITÉ

Pour couper le unité, diminuez chaque bouton de commande de valve et tout en pressant tour il dans le sens des aiguilles d’une montre à la position de repos.

Fermez toujours la valve de la fourniture de gaz après chaque utilisation du unité.

EN EMPLOYANT UN RÉSERVOIR DE PROPANE PORTATIF

Des réservoirs de propane sont équipés d’un dispositif d’arrêt de sûreté qui peut ne pas causer le bas ou aucunes pression de gaz/flamme aux brûleurs si le fonctionnement et l’allumage des instructions ne sont pas suivis exactement (voir la note importante dans la section de dépannage pour plus de détails.)

Pour votre convenance et sûreté ; quand le bouton de commande est tourné à la position de fonctionnement, l’indicateur d’écoulement de gaz changera de bleu en le rouge. (Le rouge indique l’écoulement de gaz.) Voir la Fig. 28-1.
The infrared searing burner cooks with a powerful radiant heat.

Light the infrared burner following the LIGHTING INSTRUCTIONS in this manual or printed on the drip tray. Follow these guidelines when operating the Infrared burner:

• **DO NOT** place food on the cooking grid until the infrared burner glows orange (Fig. 29-2). Drippings are heated and evaporate instead of sticking to and impairing burner function.

• For cleaning purposes, always leave your burner on (after cooking) for an additional 5 minutes, to allow for a burnoff period. This is important to keep your burner clean and operating properly. As the burner is self cleaning (at full temperature), avoid the use of cleaners or abrasives.

• When not in use, **always** cover the infrared burner with the stainless-steel lid. This protects the burner from drippings (from other cooking), water, airborne particles, and foreign objects (Fig. 29-1).

**Important:** Clean burners allow the gas to circulate and burn over the entire heating surface for powerful and even cooking.

• Do not strike or scrape the ceramic portion of the burner as it may chip, crack, or break (Fig. 29-1).

**Important:** When grilling with the infrared burner, always place a cooking grid above it.

**CAUTION:** Never attempt to operate the infrared burner with the lid closed.

**WARNING**
Only handle the infrared burner cover when the unit is cold or with a well-insulated long-handled tool or heat resistant gloves.

Burner ceramic must be protected with cover when burner is **not in use.** Drips and particles evaporate before hitting infrared burner when cooking at the maximum setting.

To ensure proper operation, infrared burners must be operated on the HI setting for a minimum of 10 minutes. Thereafter, the flame may be lowered as desired.

**CAUTION:** Always monitor the infrared burner flame when operated on low, as it may blow out in high-wind conditions.
Your searing station requires regular cleaning and maintenance. Refer to these instructions for details. Performing these procedures will ensure proper operation, appearance, and safety.

**WARNINGS**
- Prior to servicing or cleaning make sure the unit is completely cool, the control knobs are turned to the OFF position, the gas supply is shut off, the light switch is off, and the power supply is disconnected (as applicable and unless otherwise stated).
- Wear appropriate gloves and safety glasses during any servicing or cleaning.
- DO NOT spray any cleaner or liquids on the unit when hot.
- The unit MUST be cleaned regularly to prevent grease build-up and other food deposits. A clean and well-maintained unit prevents the risk of grease build-up and grease fires.
- Verify proper operation after servicing or deep cleaning.
- See INSTALLATION, OPERATION, AND SAFETY INFORMATION section for additional related information.

**CLEANING YOUR SEARING STATION**

**Before Each Use**
1. **Inspect and clean the exterior surfaces of the unit:** With a cool searing station, clean any dust, grease, splatter, or spills as needed with a damp clean cloth.

**After Each Use**
1. **Perform a burn-off and clean the cooking grid:** Operate the searing station on high for 5 minutes to burn-off food and grease and allow for an easier cooking grid clean. Then turn the searing station to low and use a grill brush to clean the cooking grid of all residue. Use long-handled insulated BBQ tools and wear an insulated glove / oven mitt. Turn the searing station back to high to perform a final 5 minute burn-off, then turn off.
   **Important:** The burner surface is self-cleaning and is only to be cleaned via a burn-off.
   **Important:** The burner surface MUST be kept clean to ensure proper ignition and operation.
2. **Check and clean your drip tray:** When the unit is cool, carefully remove the drip tray and dispose of contents appropriately. Clean tray in a soapy water solution if needed. For tough deposits, a copper pad can be used. Rinse and dry completely. Insert the tray back into the searing station.
3. **Cover your searing station:** Once the unit is dry and cool, close the searing station lid and cover your searing station with a Fire Magic protective cover (not included).

**Twice A Year (or as needed) - Deep Clean**
1. **Interior of searing station:** In addition to cleaning the cooking grid and drip tray, a deep clean of the interior and all components MUST be performed twice a year (or as needed depending on use). Follow the steps below.
   
   a. With a cool unit, open the searing station lid and remove the cooking grid and burner(s). The burner(s) only requires the venturi tube(s) be checked and cleaned for insects and nests. Clean all other components in a soapy water solution, rinse, dry, and set aside. For tough deposits, a copper pad can be used.
   **Note:** Refer to the parts list and BURNER REMOVAL section as needed.
   
   b. **Interior liner:** use a stainless steel putty knife to remove any grease and food deposits. Then use a grill cleaner and a copper pad to scrub the liner. Fire Magic grill cleaner is recommended. Follow instructions provided with the grill cleaner. Wipe down the entire surface of the liner with a wet, clean, heavy-duty rag. Remove all cleaner.
   
   c. Re-install all components removed during this process.

2. **Exterior of searing station (lid and control panel):** With a cool unit, use a grill cleaner (or a soapy water solution) and a clean cloth to remove grease and dirt from the lid and control panel. For tough deposits, a copper pad can be used. Always wipe with the grain. Rinse and dry completely. Then follow up with a stainless steel cleaner and a clean cloth.
   If this routine cleaning is not performed, the stainless steel may become dull and develop surface rust (due to use and atmospheric conditions). If left uncleaned, significant damage and pitting may occur.
   **Important:** DO NOT use steel wool, any other metal tools, or any other cleaners/chemicals to clean the exterior other than recommended above. Such items promote rust.
   **Note:** Due to the nature of stainless steel, temperatures produced by the cooking process will cause discoloration. This can be reduced by routine cleaning.
For Environments High In Salt, Chloride, Or Other Corrosive Chemicals

When this searing station is installed in a corrosive environment such as near the ocean (salt air), poolside (chlorine and/or pool chemicals) or any other location with exposure to high salt/chloride content or corrosive chemicals/solutions, it will be more susceptible to corrosion and MUST be maintained/cleaned more frequently.

- **DO NOT** store any corrosive chemicals (chlorine, hydrochloric acid, fertilizer, etc.) near your stainless steel unit.
- **DO NOT** allow any corrosive materials (masonry dust, debris, etc.) to settle on your stainless steel unit.
- These environments, chemicals, and materials may cause the 304 stainless steel to develop surface rust and consequently pitting. Under these conditions the unit exterior MUST be cleaned at least monthly. Inspect your searing station often and clean accordingly.

Protecting Your Searing Station

In addition to the searing station lid (closed first), an optional Fire Magic protective cover will protect your searing station when not in use. Install the cover on a cool and dry unit. **DO NOT** cover a damp searing station. During high humidity or after rainy conditions, remove the cover to dry trapped moisture if present. (If the cover is installed over a damp unit it can cause surface rust.)

Ensure that the INSIDE of the cover is **DRY** before putting it back on the searing station.
CONTROL PANEL REMOVAL

1. Turn the control knob(s) to the OFF position and turn off the gas supply to the unit.

2. Turn off the light switch and disconnect the power supply from the power source.

3. Pull the control knob(s) from the stems and set aside.

4. Slowly lift the lighted bezels to clear the valve stems, and let rest as shown in Fig. 32-1.

5. Remove the drip tray.

6. Using a Phillips screwdriver, unscrew and remove the control panel fastener screws and washers (located on the left and right front face of the control panel). Retain the screws for later re-installation.

7. Carefully open the control panel by lifting and pulling the control panel from the frame.

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

8. 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.

   Important: During reinstallation; prior to opening the gas shut-off valve, be sure the control knob(s) are in the OFF position.
BURNER REMOVAL

1. Remove the searing station lid, cooking grid, and the control panel (see CONTROL PANEL REMOVAL section for details).

2. Carefully lift the burner upward, allowing the tabs to clear the slots in the rear burner rest. Then, slowly pull the burner tube away from the orifice located inside the circular opening in the front firewall of the unit (see Fig. 33-1 and Fig. 33-2).

Note: The igniter wire length provides for the burner to be removed allowing access to the orifice. Should the burner need to be completely removed; the igniter must be unscrewed.

3. To replace, slide the burner tube over the orifice, aligning the burner into the rear burner rest. Re-attach the electrode wire (if removed).

Note: It is critical to the continued safe functioning of the burners that the orifices are centered and completely inside the burner gas inlets.

4. Replace the control panel and all other components.
CONVERT GAS TYPE / CHECK BURNER ORIFICES

CAUTION: Make sure the unit is at a safe temperature and is isolated from gas and electrical supplies before beginning.

For your safety, exercise caution, and make sure you have adequate hand protection, such as gloves, when handling metal parts.

Apply Conversion Label

This unit comes from the factory configured for one type of gas as marked on the label behind the control panel.

When the unit is converted, the label for the new gas (included at original shipping) MUST be filled out and applied next to the existing label mentioned above.

Convert Regulator

The gas regulator, located behind the control panel (see CONTROL PANEL REMOVAL section), must be set for the type of gas used to fuel the unit. To check the regulator setting, remove the cap in the center of the regulator (Fig. 34-1, A). Holding the cap vertical (see Fig. 34-2, B), the letters at the bottom of the plastic stalk indicate the gas type for which the regulator is currently configured.

If the text on the bottom of the regulator stalk does not match the gas type connected to the unit, remove the stalk from the cap, invert, and replace into center of cap. Replace cap on the regulator, screwing down until snug.

Procedure continued on following page
Convert Gas Orifices

When converting the unit to a different gas type, burner orifices must be replaced with the corresponding orifice for the new gas. See MODEL SPECIFICATIONS, Table 1 to determine the proper orifice size for the burner(s).

Important: It is critical to the operation of the burner(s) that its orifice be fully inserted into the center of its orifice opening.

**WARNING**

HAZARDOUS OVERHEATING WILL OCCUR IF A NATURAL-GAS ORIFICE IS USED WITH PROPANE GAS.

1. Remove the searing station lid and lift off the cooking grid.
2. If not already done, remove the control panel. See the CONTROL PANEL REMOVAL section for details.
3. Remove the burners. See the BURNER REMOVAL section.
   
   **Note:** The igniter wire length provides for the burner to be removed allowing access to the orifice. Should the burner need to be completely removed; the igniter must be unscrewed.
4. Using a 3/8" socket, remove the orifice from the orifice holder (see Fig. 35-2 and Fig. 35-3) and check the number stamped on the face.
5. If an orifice change is necessary, replace the orifice with the correct-size.
6. Replace the burner.
7. Repeat for the other burner (if equipped).
8. Replace the control panel. Replace the drip tray, bezels, control knobs, cooking grid, and lid.

Connect To New Gas Supply

Plumb the unit as appropriate for the new gas supply. (Additional components may be needed for your specific setup.) Be sure to leak test at all connections.
Please use this page to record any information about your unit that you may want to have at hand.
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.

<table>
<thead>
<tr>
<th>PROBLEM</th>
<th>POSSIBLE CAUSE</th>
<th>CORRECTION</th>
</tr>
</thead>
</table>
| **No power to unit**            | 1. Power source not hooked to power supply  
2. Light switch is off  
3. Input power source failure  
2. Turn light switch on.  
3. Check GFCI / circuit breaker.  
4. Contact dealer for replacement. |
| **Ignition system failure**     | 1. Power source not hooked to power supply  
2. Ignition wire disconnected  
3. Low gas pressure  
4. Blown fuse in power supply box  
5. Igniter malfunction  
6. Igniter switch malfunction on valve | 1. Hook external power to unit.  
2. Plug wires back into wire harness.  
3. Have the gas co. check pressure at unit.  
4. Replace the fuse. Reference the POWER SUPPLY FUSE REPLACEMENT section.  
5. Contact dealer for replacement.  
6. Contact dealer for replacement. |
| **Insufficient heat / low flame** | 1. Burner surface partially blocked by debris  
2. Using propane orifice for natural gas  
3. Low gas pressure/flame (propane)  
4. Low gas pressure/flame (natural)  
5. L.P. regulator hose cracked due to age | 1. Clean (burn-off) or replace burner.  
2. Check/change orifices.  
3. Shut off all valves, including propane tank, and follow lighting instructions exactly. (See important note* below.)  
4. Have a qualified professional service technician check for proper gas supply, setup, and pressure.  
5. Replace L.P. regulator hose. |
| **Uneven heating**              | 1. Burner surface partially blocked by debris  
2. Small spiders or insects in burner | 1. Clean (burn-off) or replace burner.  
2. Inspect burners and orifices for spider webs or other debris that may block flow. |
| **Knob light(s) not operating** | 1. Light switch off  
2. Knob light(s) burned out | 1. Turn light switch on.  
2. Contact dealer for replacement. |
| **Burner goes out on LOW**      | 1. Valve "Low" setting needs adjustment | 1. Light burner on HIGH, immediately turn to LOW setting. Remove knob from valve and using a small flat screwdriver, slowly turn the adjustment screw in the stem, a little at a time (30° to 45°), in either direction, until the flame is approximately 1/4" in height from burner ports. |

* Important: Propane tanks are equipped with a safety shutdown device that may cause low or no gas/flame at the burners if operating and lighting instructions are not followed exactly. **If you suspect the propane tank safety shutoff is in effect:** 1) Shut off all burner valves. 2) Shut off tank valve. 3) Open and close a main burner valve. 4) Open tank valve. 5) Follow the LIGHTING INSTRUCTIONS. Lighting instructions are located in your owner’s manual and printed on the unit’s metal drip tray. If the problem persists, continue troubleshooting, or contact your local dealer or R. H. Peterson for assistance.
ROBERT H. PETERSON CO.

Quality Check Date:_________________

Burner Orifices Nat. L.P. Leak Test: ___________ Model#: ___________________

Main: ____ ____ Burn Test: ___________ Serial#: ___________________

Other: ____ ____ Gas Type: Nat. / L.P. Air Shutter: ___________________

Inspector: ___________________

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 (If the grill is installed in a multi-user setting, a separate Multi-User Limited Warranty applies and is available from R.H. Peterson Co.). This warranty is valid only with proof of purchase, shall commence on the date of purchase, and shall terminate (both as to original and any replacement products) on the anniversary date of the original purchase of the product stated on the above schedules.

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

This warranty 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.

When contacting your Peterson dealer or the R. H. Peterson Co., please provide the following information:
- Your name, address, telephone number, e-mail
- Sales receipt showing where purchased and date purchased
- Model number, serial number of product, date code
- Relevant information: installer, additions, repairs, when defect was first noted

TO REGISTER YOUR PRODUCT ONLINE GO TO: WWW.RHPETERSON.COM, AND CLICK ON PRODUCT REGISTRATION. THANK YOU FOR YOUR PURCHASE.