1-Safety
CAUTION: WHEN INSTALLING UNIT, BE AWARE OF GRILL ENCLOSURE / VENTILATION REQUIREMENTS; YOU MUST VENT UNIT IN ACCORDANCE WITH YOUR OWNER’S MANUAL. FAILURE TO DO SO MAY RESULT IN A FIRE OR EXPLOSION CAUSING PROPERTY DAMAGE, BODILY INJURY, OR DEATH.

This grill must be installed in accordance with local codes and ordinances, or, in the absence of local codes, with either the latest National Fuel Gas Code (ANSI Z223.1/NFPA 54), and Natural Gas and Propane Storage and Handling Installation Code (CSA-B149.1).

This appliance and its individual shutoff valves must be disconnected from the gas-supply piping system when testing the system at pressures in excess of 1/2 psig. 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 1/2 psig.

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

CAUTION: Wind blowing into or across the rear oven lid vent (Fig. 3-2) can cause poor performance and/or dangerous overheating. Orient the grill so that the prevailing wind blows toward the front of the grill (Fig. 3-1).

CAUTION: To prevent dangerous overheating, the rear of the unit must have a minimum clearance of 4” from any backsplash/non-combustible wall.

2-Unpacking
Carefully unpack the unit, removing all packing material and protective film (including the clear film on the drip tray). Verify that all parts have arrived undamaged by consulting the parts list in the owner’s manual. Remove foam packed hardware from oven area.

Consult the parts list in the owner’s manual. If any parts are missing or damaged, immediately contact the Fire Magic dealer before beginning installation.

3-Installation
Location
Refer to the INSTALLATION REQUIREMENTS section of your grill owner's manual for complete details.

CAUTION: Wind blowing into or across the rear oven lid vent (Fig. 3-2) can cause poor performance and/or dangerous overheating. Orient the grill so that the prevailing wind blows toward the front of the grill (Fig. 3-1).

CAUTION: To prevent dangerous overheating, the rear of the unit must have a minimum clearance of 4” from any backsplash/non-combustible wall.

Connect Gas supply
These quick start instructions assume a natural gas or household propane configured unit. See main instructions for propane cylinder units.

Note: This section is only an overview of installation to the gas supply. Refer to the grill owner’s manual for complete grill installation details.

Run the attached flex connector routed under the left side of the unit to the gas supply stub. Turn OFF the gas supply at the source. Then connect the flex connector to the gas supply with a flare-to-NPT adapter (Fig. 3-3). Use a pipe joint compound resistant to all gasses on all NPT pipe fittings except flare fittings.

Turn all burner control knobs 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.

The control panel must be flush with the enclosure face as shown in Fig. 3-4. The front support adjustment screws MUST be used to provide support to the hangers. See Fig. 3-5.

Proper grill airflow (front-to-back) must be maintained as shown in Fig. 3-6. Do not block the 1” front air inlet. It is not necessary to remove the control panel or knobs for installation.
4-Grill Setup

Parts Placement Checklist

Place the following items according to their position and orientation in Fig. 4-1:

Flavor grids, cooking grids, and drip tray.

Leave pre-installed burners in place to maintain proper alignment.

Flavor Grids

Place the flavor grids directly onto the studs on the burners. For 540i and 650i models, the slightly larger grids are designed to be placed over the outside burners, and the slightly smaller grid over the inner burner.

Cooking Grids

Place the cooking grids using the grid lifter.

Drip Tray

Place a liner into the drip tray and insert the drip tray assembly into the bottom front of the control panel opening.

IMPORTANT: See your grill owner’s manual for complete installation details.

Replacement parts can be ordered from your local Fire Magic dealer.

5-Test

Note: Electronic lighting requires an installed 9-volt battery with a good charge.

1. Open lid(s) or remove cover(s) from burner(s) to be lit.
2. Turn all gas control knob(s) to their OFF position(s).
3. Turn on the gas at its source.
4. Depress the desired control knob, and while pressing turn it counterclockwise to the HI LIGHT position. Once the burner lights, release the knob.

Note: Turning the knob will create a “click” sound and ignite the burner. If there is no ignition, immediately turn to OFF position and repeat sequence quickly until the burner ignites.

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 the grill owner’s manual. If the burners still do not light after several attempts, refer to the grill owner’s manual for manual lighting.

5. Repeat step 4 for each additional burner to be lit.

WHEN OPERATING THIS GAS APPLIANCE, ALL INSTRUCTIONS AND WARNINGS MUST BE OBSERVED. FAILURE TO DO SO MAY RESULT IN A FIRE OR EXPLOSION CAUSING PROPERTY DAMAGE, BODILY INJURY, OR DEATH.

6-Propane and Natural Gas Safety

FOR PROPANE CONFIGURATIONS; READ ALL SAFETY INSTRUCTIONS AND WARNINGS REGARDING THE USE OF PROPANE GAS FOUND IN YOUR OWNER’S MANUAL. FOR NATURAL GAS READ ALL SAFETY INSTRUCTIONS AND WARNINGS FOUND IN YOUR OWNER’S MANUAL.

7-Routine Maintenance

Your grill must be serviced and maintained properly to ensure optimal performance, appearance, and safety. Clean your grill before and after each use. Additionally, a deep clean of the entire grill and all its components be performed twice a year (or as needed depending on use). See owner’s manual for details.