

# FIREMAGIC®

## CHARCOAL BUILT IN OUTDOOR GRILL

12 & 14 Series

### INSTALLATION AND OWNER'S MANUAL



14 series  
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

#### ⚠ WARNING:

Do not store or use gasoline or other flammable vapors and liquids, including propane cylinders, 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, or service agency.

**ONLY TO BE USED OUTDOORS**

**CODE REQUIREMENTS:** This grill must be installed in accordance with local codes and ordinances.

**WARNING:** All surfaces of the charcoal unit become **HOT** during use. Exercise caution when using this unit, especially when adding charcoal or cranking the charcoal pan up or down. Wear heat-resistant gloves as necessary.

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

Cooking Grid U.S.  
Patent Nos.  
D857,453  
D862,984

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## INSTALLATION, OPERATION, AND SAFETY INFORMATION

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" (50 cm) (in all directions) from combustible materials/items.
2. Clean the drip tray frequently to minimize grease build-up. Excessive grease deposits can result in a grease fire.
3. 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.
4. Adults **MUST** be present when this cooking appliance is operating. This appliance **MUST NOT** be left burning when unattended.
5. Do not store combustible materials in the enclosure directly beneath the appliance.

### **IMPORTANT**

**IN THE EVENT OF A GREASE FIRE, IMMEDIATELY CLOSE THE OVEN LID, MOVE TO A SAFE DISTANCE, AND ALLOW THE FIRE TO EXTINGUISH ITSELF.**

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

**The grill serial number tag can be found affixed behind the face (on a thermal label).  
See the FACE REMOVAL section to gain access.**

# ENCLOSURE REQUIREMENTS

For requirements regarding enclosures, see below.

To ensure proper operation and safety the enclosure **MUST** comply with the following:

- Proper construction and cutout openings - see INSTALLATION REQUIREMENTS and ENCLOSURE PARAMETERS sections.
- Proper clearances - see INSTALLATION REQUIREMENTS section.

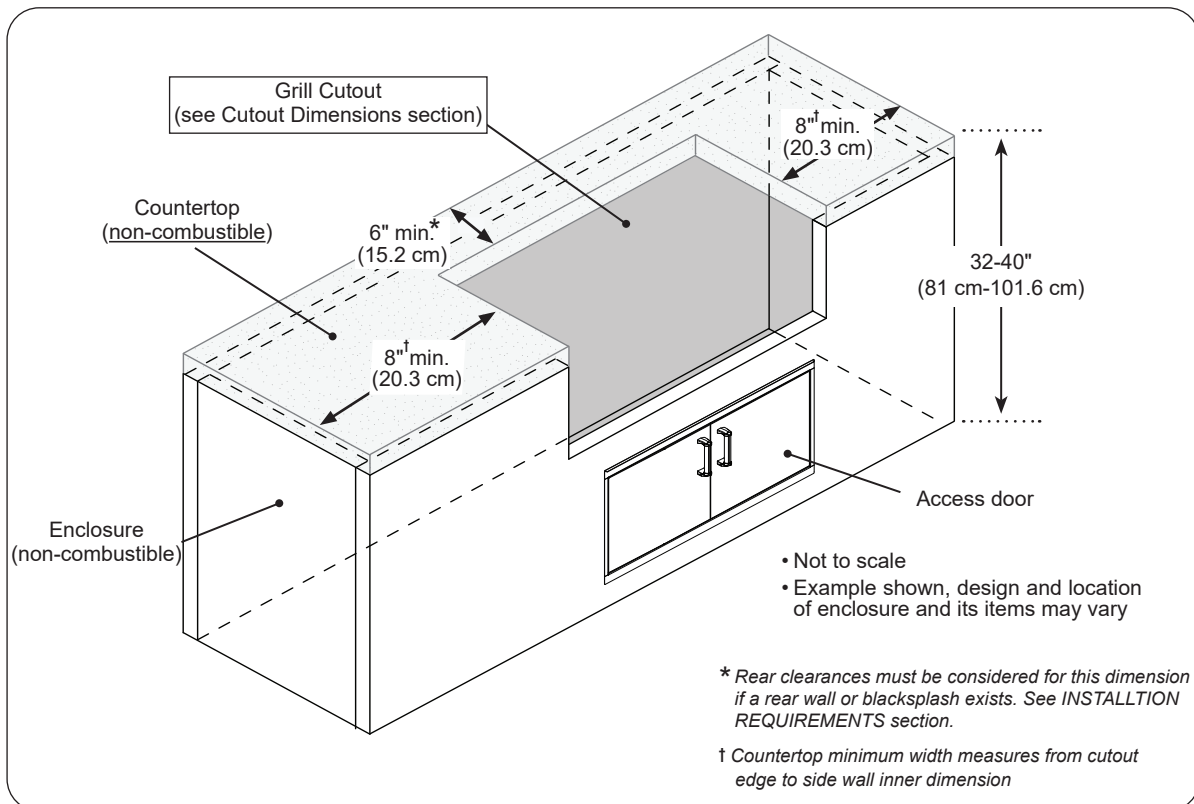
You **MUST** read and follow these sections for complete enclosure requirement details.

## ENCLOSURE PARAMETERS

### General Guidelines

The enclosure can be constructed according to your individual preference, while following all guidelines found in this manual. **The enclosure MUST (see Fig. 4-1):**

- be installed on a hard and level surface
- be built completely out of non-combustible materials (enclosure *and* countertop) - using masonry or other types of non-combustible [fireproof] materials.
- have the minimum dimensions specified in Fig. 4-1
- have the correct cutout dimensions (see CUTOUT DIMENSIONS section)
- be designed so that the grill is supported by the stainless-steel hanger extending from the upper portion of the unit (rests on left, right, and back of countertop) - see INSTALLATION section
- have drainage cutouts (if needed) to prevent the accumulation of water within the enclosure
- meet all requirements found in Fig. 4-1 and the following sections



**Fig. 4-1** Enclosure specifications

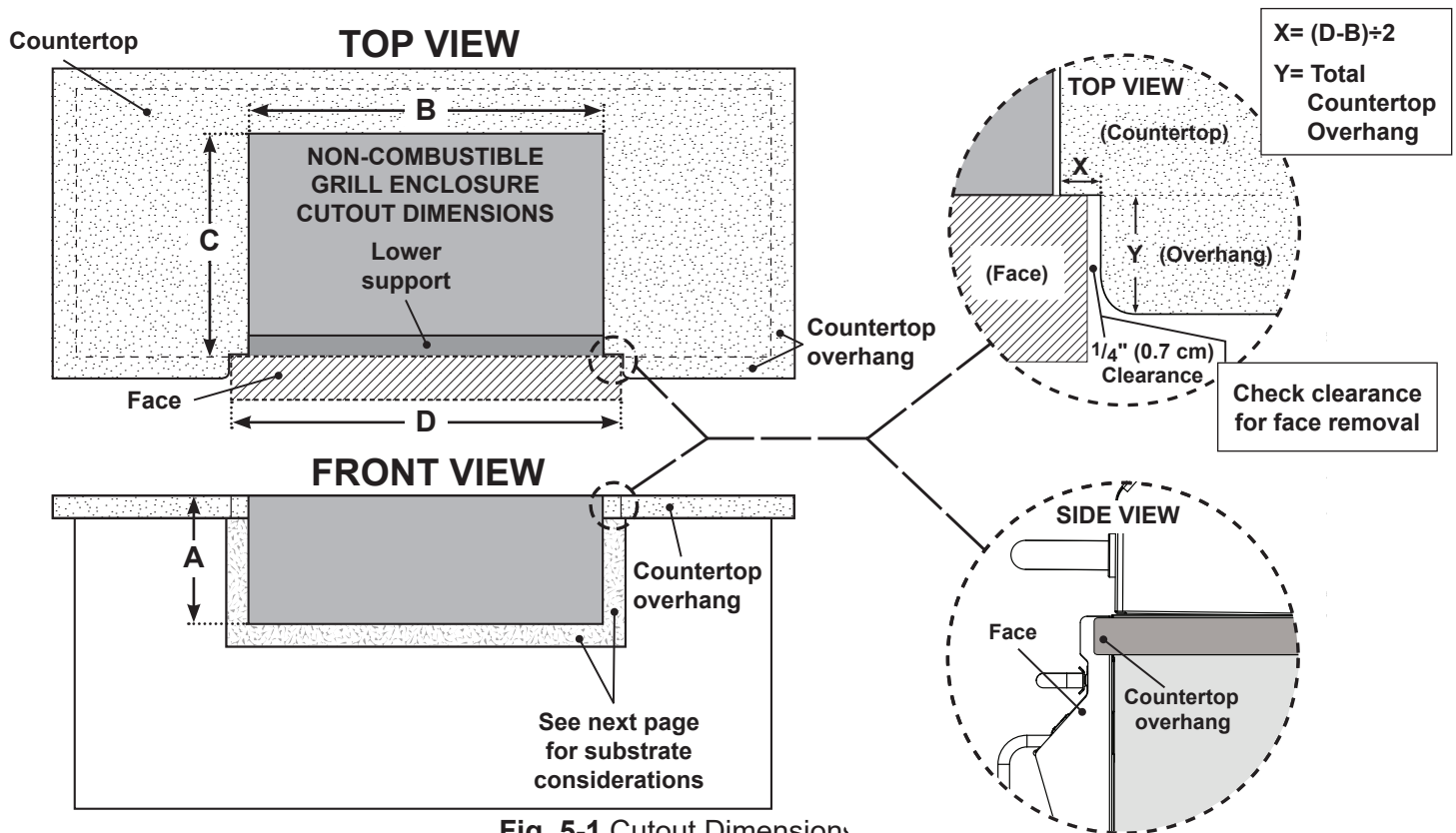
## Cutout Dimensions

Description (non-combustible cutouts)	14 series	12 series
<b>A</b> Countertop to unit bottom cutout	12" (30.5 cm)	12" (30.5 cm)
<b>B</b> Side to side cutout	32 1/4" (82 cm)	26 1/4" (66.7 cm)
<b>C</b> Front to back cutout *	19 3/4" (50.2 cm)	19 3/4" (50.2 cm)
<b>D</b> Face width cutout †	31 1/2" (80 cm)	25 3/4" (65.4 cm)

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

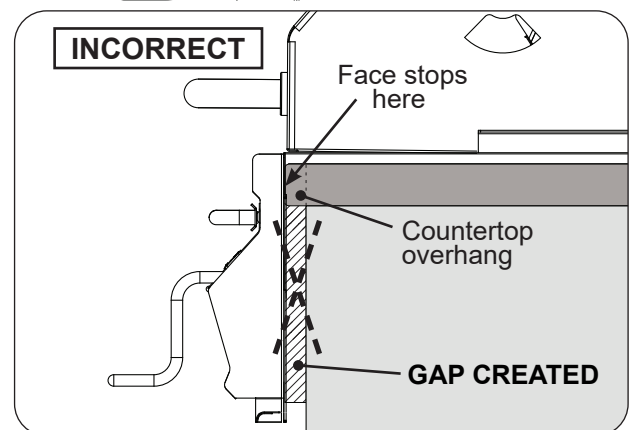
† Only applicable for non-combustible enclosures that have countertops with an overhang (see illustration and section below).

**Table 1 - Cutout Dimensions**



## Countertop Overhang

The face is designed to sit flush against the enclosure front wall. If the countertop extends beyond the front wall, creating a countertop overhang, it must be cut flush with the front wall for the width of the face or a gap will be created exposing the forward portions of the left and right side grill fire walls. See illustrations in Fig. 5-1 above for the correct setup, and Fig. 5-2 for an incorrect setup.



## ENCLOSURE REQUIREMENTS (Cont.)

### Substrate

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

#### Substrate Behind Face

Substrate + countertop "front to back" cutout must equate to **Dim. C** (see previous page) when the substrate sits flush behind the face.

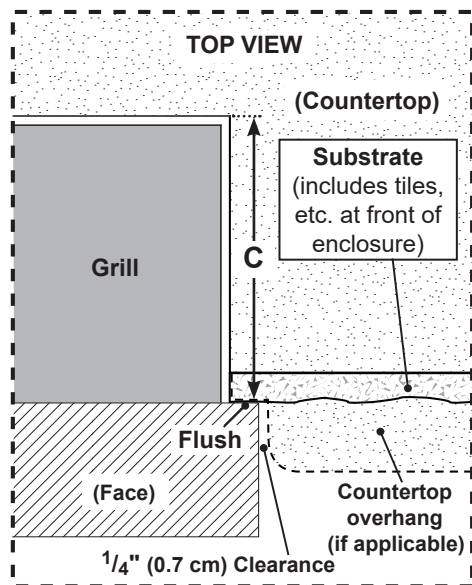


Fig. 6-1

#### Substrate Alongside Face

Any additional substrate alongside the face does not need to be considered in **Dim. C** (see previous page), however a 1/4" (0.7 cm) clearance on each side (same as overhang) and below is required.

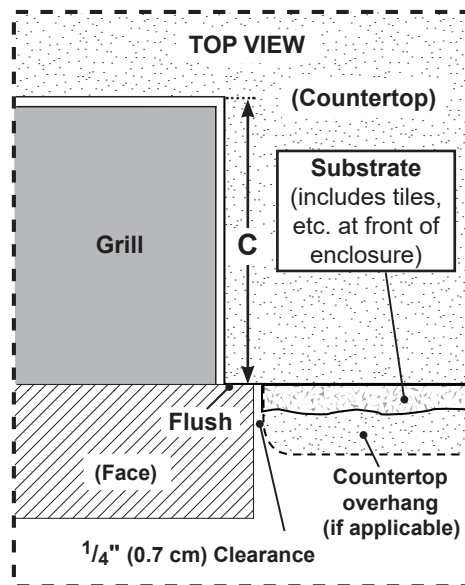


Fig. 6-2

## INSTALLATION REQUIREMENTS

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, or under overhead **combustible** construction. **DO NOT** install this unit in or on a recreational vehicle or boat.

**Any constructed outdoor area in which the appliance is used shall comply with one of the following:**

- An outdoor area with walls on three sides, and no overhead cover
- Within a partial outdoor area that includes an overhead cover and no more than two walls. The sidewalls may be parallel, as in a breezeway, or at right angles to each other
- Within a partial outdoor area that includes an overhead cover with walls on three sides, and at least 30% or more of the horizontal periphery of the enclosure that is open and unrestricted

**Note:** All openings must be permanently open.

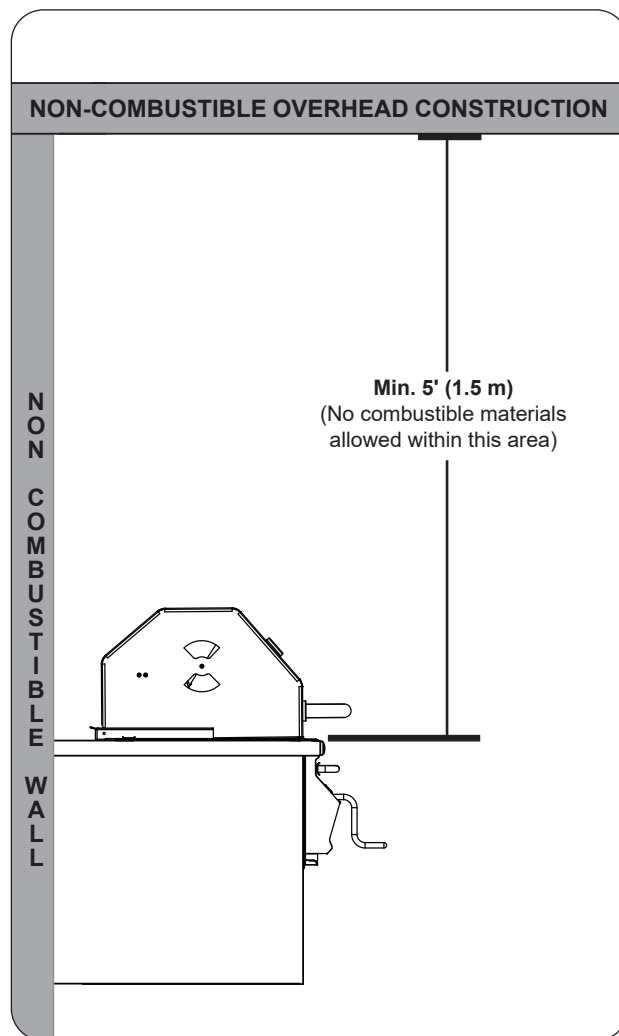
**Note:** Sliding doors, garage doors, windows, or screened openings are not considered as permanent openings.

Refer to DIAGRAMMATICAL REPRESENTATIONS OF OUTDOOR AREAS section.

### OVERHEAD CONSTRUCTION REQUIREMENTS

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

A minimum 5 foot (1.5 meters) clearance is required between the cooking surface and the non-combustible overhead construction. (No combustible materials are allowed within this area.)



**Fig. 7-1** Overhead requirements

## INSTALLATION REQUIREMENTS (Cont.)

**Important:** The grill is not insulated. Refer to the information below to ensure all required clearances are met.

### 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. 8-1)

- The unit must have a minimum clearance of 11" (28 cm) from the non-combustible rear wall.

(To allow for proper ventilation and prevent dangerous overheating.)

#### B. Clearance between unit and combustible rear wall

- The unit must have a minimum clearance of 18" (46 cm) from the combustible rear wall (see Fig. 8-2).

### BACKSPLASH CLEARANCE (if applicable)

If a non-combustible backsplash exists, it must have a minimum 10" (25.4 cm) clearance from the rear of the unit. See Fig. 8-3.

**Important:** This 10" (25.4 cm) backsplash clearance must first be met prior to any non-combustible walls beginning behind it.

### SIDE / CORNER WALL CLEARANCES (if applicable)

The unit must have a minimum clearance of 24" (61 cm) from any side walls (to account for variables in airflow that could affect performance). See Fig. 8-4.

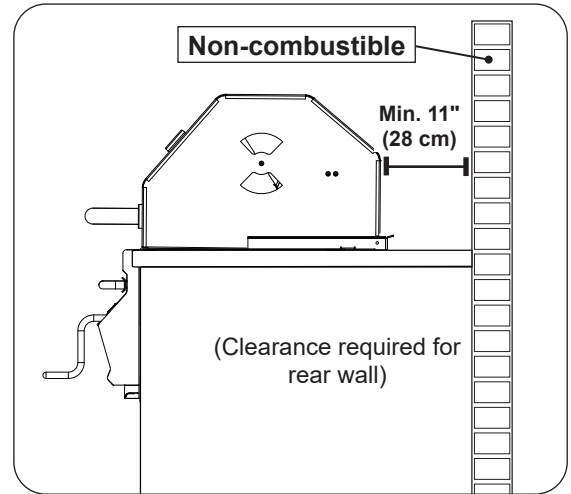


Fig. 8-1 Clearance 'A' Diagram

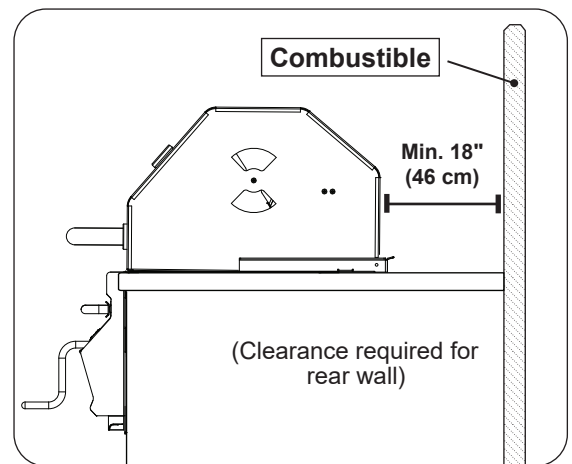


Fig. 8-2 Clearance 'B' Diagram

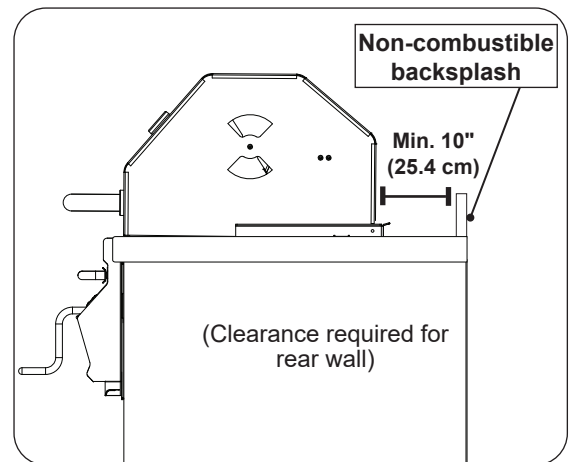


Fig. 8-3 Backsplash Clearance

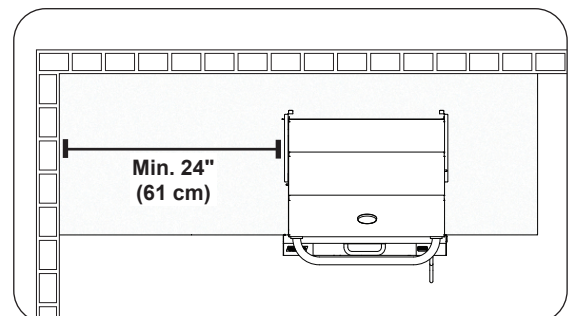
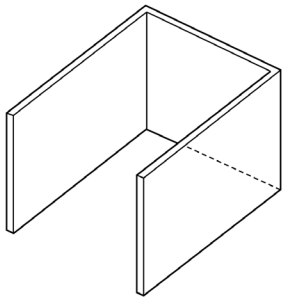


Fig. 8-4 Side/corner wall clearance

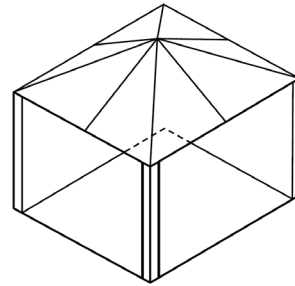
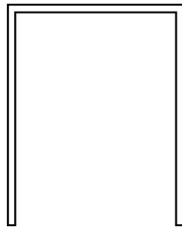


# DIAGRAMMATICAL REPRESENTATIONS OF OUTDOOR AREAS

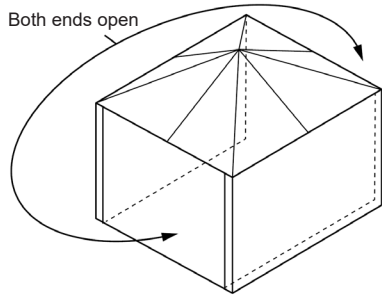
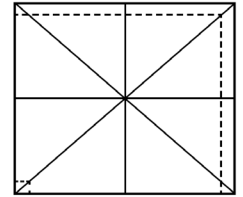
The following figures are diagrammatical representations of outdoor areas. See INSTALLATION REQUIREMENTS section.



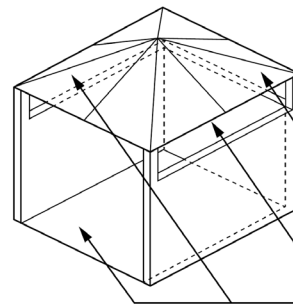
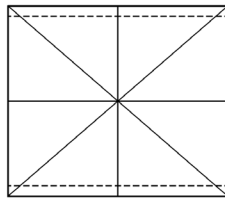
**Fig. 9-1** Outdoor area - Example 1



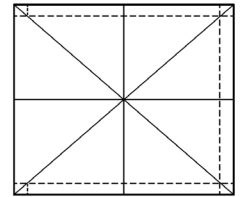
**Fig. 9-2** Outdoor area - Example 2



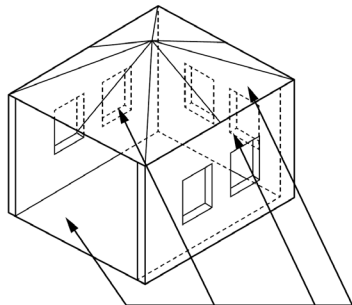
**Fig. 9-3** Outdoor area - Example 3



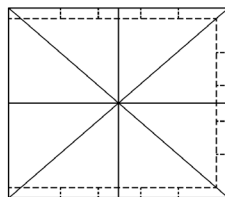
**Fig. 9-4** Outdoor area - Example 4



30% or more of the horizontal periphery of the enclosure is open and unrestricted



**Fig. 9-5** Outdoor area - Example 5



30% or more of the horizontal periphery of the enclosure is open and unrestricted

# MODEL SPECIFICATIONS

Model	Height		Width		Depth
	(Top to bottom)		(Left to right)		(Front to back)
	Bottom of hanger to top (with oven)		Maximum width (C)	Control panel width (D)	Maximum depth (E)
	Open (A)	Closed (B)			
<b>14 series</b>	23 1/2" (59.7 cm)	12 1/4" (31.1 cm)	35 1/2" (90.2 cm)	32 1/2" (82.6 cm)	29 3/4" (75.6 cm)
<b>12 series</b>	23 1/2" (59.7 cm)	12 1/4" (31.1 cm)	29 1/2" (74.9 cm)	26 1/2" (67.3 cm)	29 3/4" (75.6 cm)

**Table 2 - Grill Dimensions**

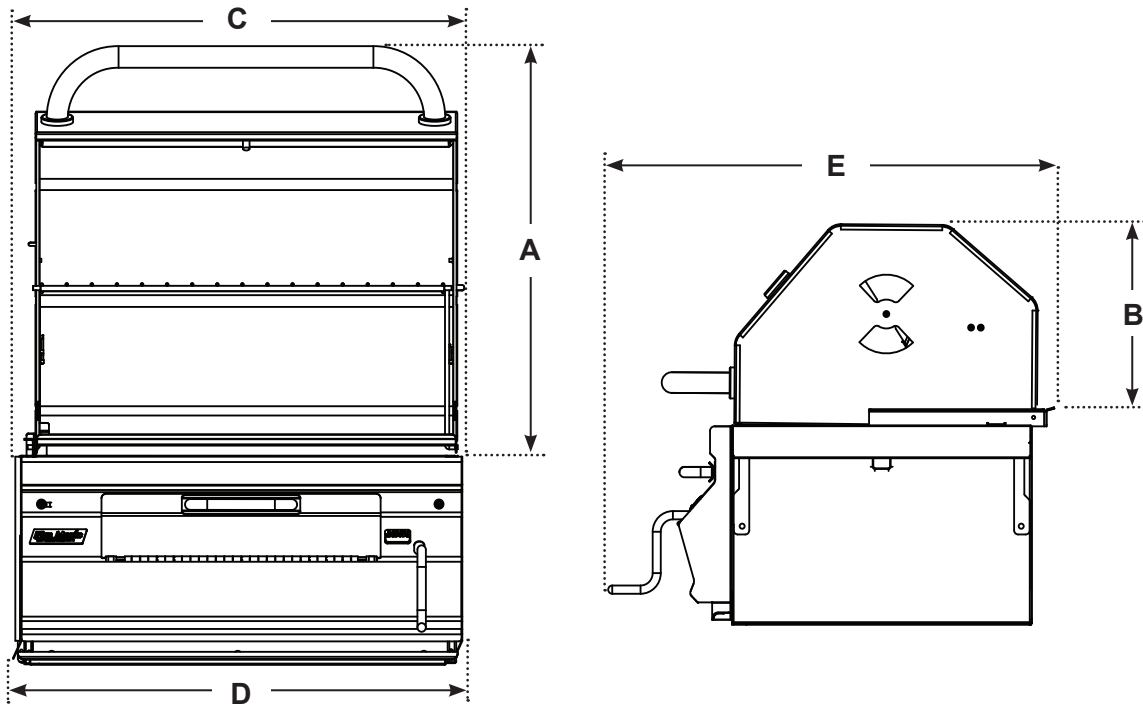
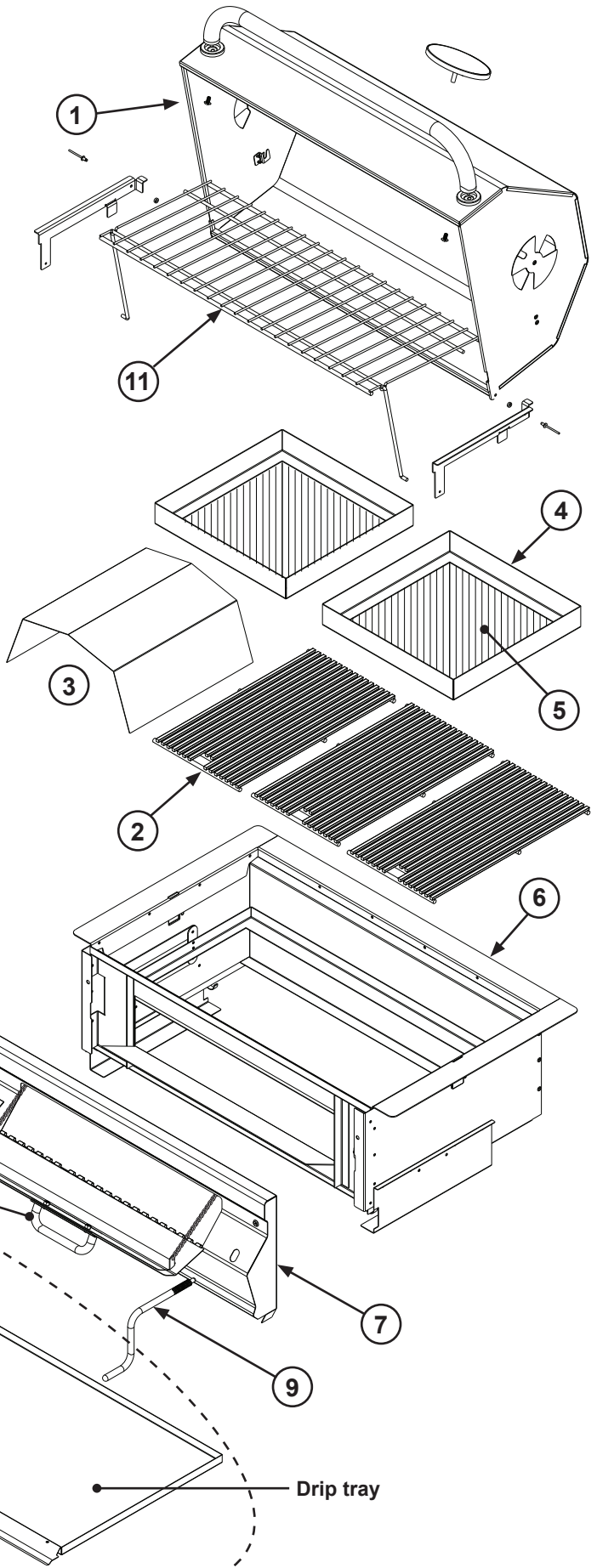


Fig. 10-1

# BUILT-IN CHARCOAL GRILL REPLACEMENT PARTS LIST



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

Drip tray heat shield

Drip tray

14 series shown

## CHARCOAL BUILT-IN GRILL REPLACEMENT PARTS LIST (Cont.)

Item	Description	14 SERIES		12 SERIES	
		Part No.	Qty.	Part No.	Qty.
1.	Smoking oven hood	23763-C	1	23759-C	1
2.	Stainless cooking grid (set of 2 or 3)	3543-DS-3	1	3542-DS-2	1
3.	Charcoal shield	3305	1	3305	1
4.	Charcoal pan w/ charcoal screen assembly	3304-S	2	3302-S	1
5.	Charcoal screen (only)	3304-S-02	1	3302-S-02	1
6.	Liner assembly	400364	1	400363	1
7.	Face	3162-06	1	3137-06	1
8.	Handle (only)	3900-40	1	3900-40	1
9.	Crank	23302	1	23302	1
10.	Drip tray assembly	3082	1	3081	1
11.	Warming rack	3673C	1	3672C	1

## INSTALLATION

It is not required to remove the face to install this unit.

**DO NOT** lift the unit from the face when installing.

### CONSTRUCT ENCLOSURE

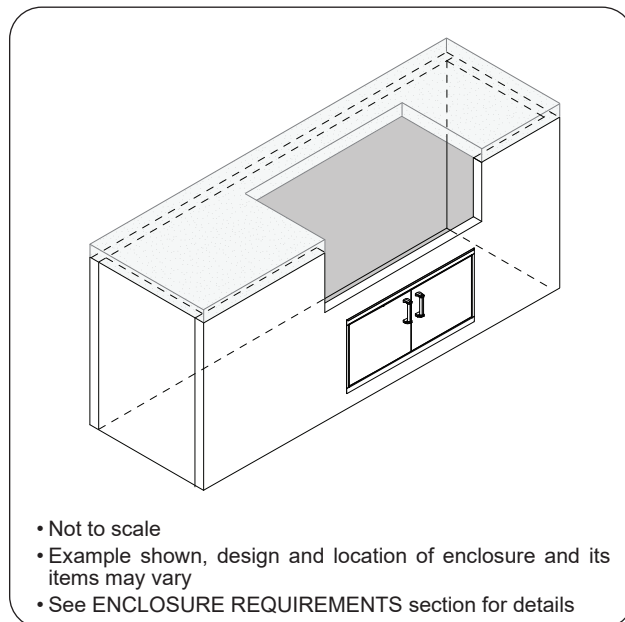
A custom-built enclosure will need to be constructed. Construct the enclosure according to your individual install preference, while following the guidelines found in the ENCLOSURE REQUIREMENTS and INSTALLATION REQUIREMENTS sections.

- Construct the enclosure in an appropriate location (ensure all requirements of this manual and all local codes are met when determining location).
- **Follow all information regarding enclosure parameters, cutout dimensions, and clearances listed in the ENCLOSURE REQUIREMENTS and INSTALLATION REQUIREMENTS sections.** Failure to do so will prevent proper operation and can cause property damage or personal injury.

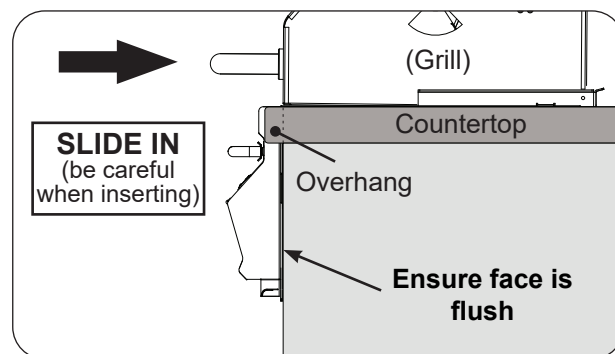
### SLIDE UNIT INTO ENCLOSURE CUTOUT

**CAUTION:** THE GRILL IS HEAVY AND REQUIRES TWO OR MORE PEOPLE FOR SAFE HANDLING.

1. Carefully slide the unit into the enclosure cutout.
  - Ensure the unit is correctly inserted without any obstructions between it and the countertop.
  - Ensure the unit fully slides in so that the face sits flush against the enclosure front wall. See the COUNTERTOP OVERHANG section in ENCLOSURE REQUIREMENTS for details.
  - If installing on a countertop with an irregular/textured surface, a bead of silicone sealer rated for 500° F (260° C) or higher is recommended to protect from the elements.



**Fig. 13-1** Enclosure construction overview (if applicable)



**Fig. 13-2** Slide in unit (ensure flush)

## COMMON INSTALLATION

### INSTALL CRANK

Fit the crank handle into the hole on the front right side of the face. Aligning it carefully, screw it into the nut on the frame. After installation, crank the handle in and out to raise and lower the charcoal pan. See Fig. 14-1.

**Note:** The access door must be closed for the crank to raise the lifter to the highest position.

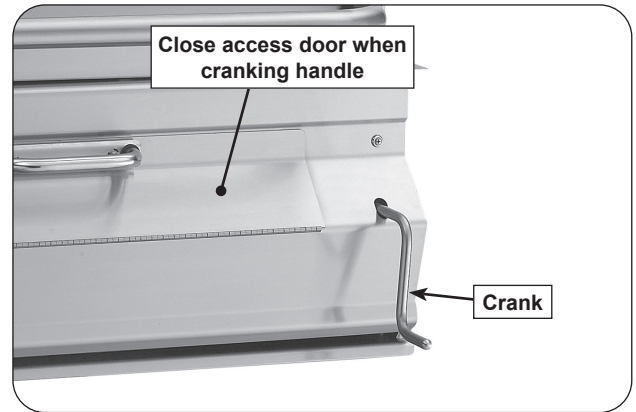


Fig. 14-1 Install crank

### INSTALL DRIP TRAY

1. Place the heatshield inside the drip tray **with the dimples facing downward** (See Fig. 14-2).
2. Carefully lift the drip tray assembly with both hands. Keep the tray level and slowly insert the tray into the front opening of the grill.

### INSTALL CHARCOAL PAN

1. Locate the charcoal screen and carefully place it inside the charcoal pan.
2. Take the tray with screen, carefully orient it inside the grill, and rest it on the cranking frame. See Fig. 14-3.

### INSTALL WARMING RACK

1. Carefully insert the right-end of the warming rack into the bracket found on the right side of the inner hood (see Fig. 14-4, A).
2. Slide the left-end of the warming rack downward into the left bracket cutout (see Fig. 14-4, B).
3. Install the two legs to the two holes found on the grill firebox inner walls (see Fig. 14-4, C).

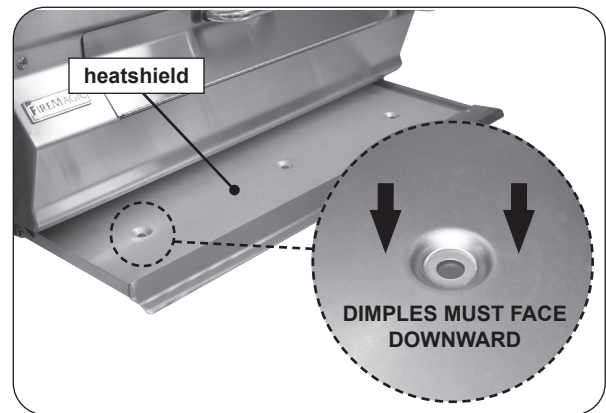


Fig. 14-2 Install drip tray

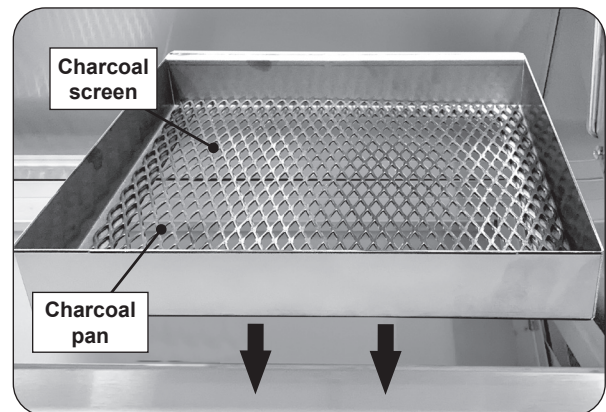


Fig. 14-3 Install charcoal pan

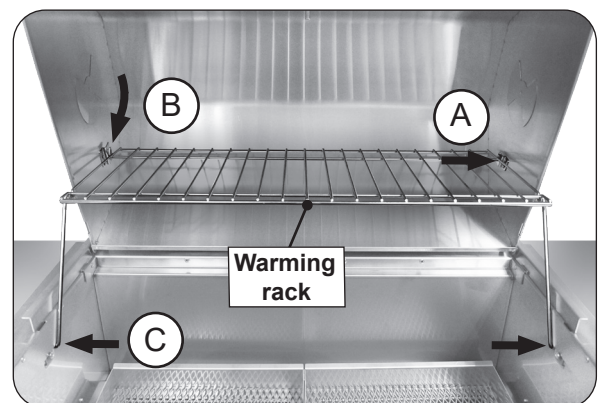


Fig. 14-4 Install warming rack

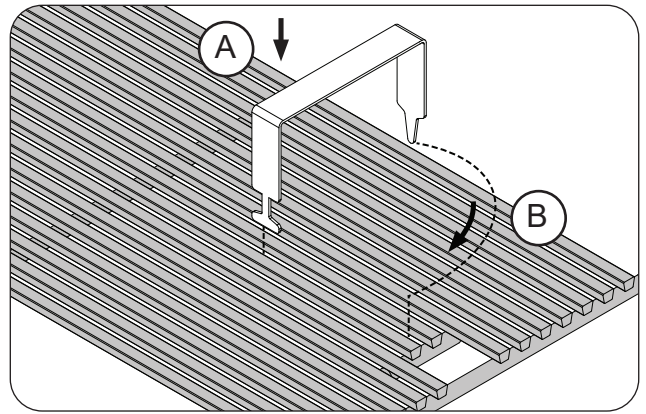
### INSTALL COOKING GRIDS

**Important:** Do not leave the lifter on any hot surfaces.

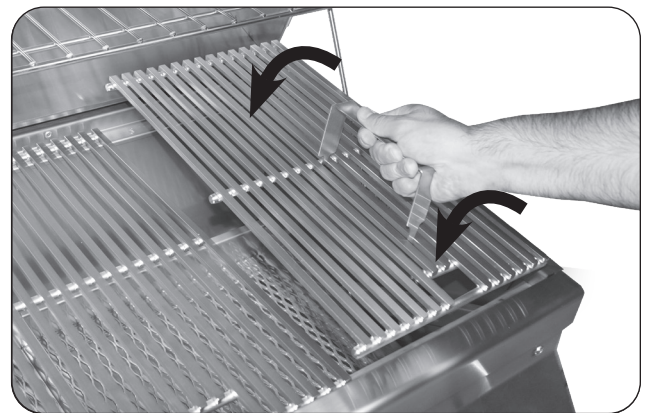
1. With the prongs facing downward, insert the notched-end of the lifter between two grid rods, then rotate, as shown in Fig. 15-1, A & B.

**Note:** To balance, insert the notched-end of the lifter in the middle front half of the cooking grid.

2. Insert the rear pointed-end of the lifter between the same two rods (Fig. 15-1, B) and carefully lift the cooking grid and place onto the front and rear grid rests of the grill (see Fig. 15-2). Repeat for all other cooking grids.



**Fig. 15-1** Grid lifter



**Fig. 15-2** Install cooking grids

## USING THE GRILL

### BEFORE INITIAL USE

#### Ensure that:

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

### BEFORE EACH USE

#### Ensure that:

- the surrounding area of the unit is clear and free at all times.
- the cooking area and drip tray are clean, and the drip tray is properly installed.

### OPERATION

- **The grill becomes HOT during use, INCLUDING THE CHARCOAL ACCESS DOOR HANDLE AND CRANK. NEVER touch any part of the cooking area or surrounding hot surfaces with bare hands. Use long-handled insulated BBQ tools and wear an insulated glove / oven mitt.**
- **Always keep your face and body as far from the grill as possible during use. Avoid wearing loose-fitting clothing as they could ignite.**
- **This appliance is designed as an attended appliance. DO NOT leave this appliance burning when unattended.**
- **NEVER cover more than 75% of the cooking or grill surface with griddles or pans to prevent overheating.**

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

1. Load, light, and adjust the charcoal per the OPERATION section.
2. Allow the grill to preheat until the desired cooking temperature is reached.
3. Place the food on the grill and cook as desired. Monitor the charcoal and adjust the grilling heat if necessary (see the CHARCOAL PAN section on the following page).
4. See the section below and the following pages for all other information regarding use.

### AFTER EACH USE

1. Brush the cooking grids to remove all residue.

**CAUTION:** Use long-handled insulated BBQ tools and wear an insulated glove / oven mitt.

2. It is recommended to operate with high heat and hood closed for 10-15 minutes to burn off all grease.
3. Cover the grill once it has completely cooled.

**Note:** For additional cleaning, refer to the SERVICING AND CLEANING section.



## OPERATION

Simple to use, this elegant stainless-steel charcoal grill has the added benefit of an adjustable charcoal pan to allow you to change the height of the charcoal while cooking, and gives you the ability to add fuel without having to remove the cooking grids. This enables the outdoor chef to be in complete control of the cooking heat at the grilling surface.

### CHARCOAL INSTRUCTIONS

1. Remove the cooking grids and pile your charcoal on the charcoal pan. Avoid spillage.

**WARNING:** When adding charcoal, spread it across the charcoal pan evenly and DO NOT exceed a height of 1" (2.5 cm) above the charcoal pan. Excessive amounts of charcoal may cause over heating and damage to your grill.

2. Follow the instructions supplied with your charcoal/fuel for lighting.
3. Use the access door to add or spread out your coals while cooking.

**CAUTION:** Use long-handled insulated barbecuing tools to prevent burns from hot metal or coals.

4. Turning the crank handle raises or lowers the charcoal pan to increase or decrease the grilling heat as needed.

### CHARCOAL PAN

The charcoal grill has an adjustable tray that allows you to change the charcoal height while cooking, and add fuel without having to remove the cooking grids.

Use the access door to add or spread out the coals while cooking (Fig. 17-1).

Turning the crank handle raises or lowers the tray to increase or decrease the grilling heat.

**WARNING:** Exercise caution when adding charcoal or cranking the charcoal pan up/down. Use long-handled insulated BBQ tools and wear an insulated glove / oven mitt.

### CHARCOAL SHIELD

The charcoal shield allows meat drippings to drip down to the drip tray without affecting the charcoal.

Place it over the coals (and beneath the cooking grids) as shown in Fig. 17-2.

The shield may also be used for smoking or indirect cooking methods. Simply set up as shown (using wood chips if desired), toward one side of the grill. Place the food on the opposite side of the grill.

**CAUTION:** DO NOT raise the charcoal pan so much that the charcoal shield comes in contact with the cooking grids.

### AIR SHUTTERS

**CAUTION:** The air shutters become very hot when the grill is in use. Use a tool or heat-insulated glove to adjust the air shutters.

The air shutters (Fig. 17-3) on both sides of the smoker oven can be used to regulate the flow of air to the coals when the oven is closed.



Fig. 17-1 Charcoal pan

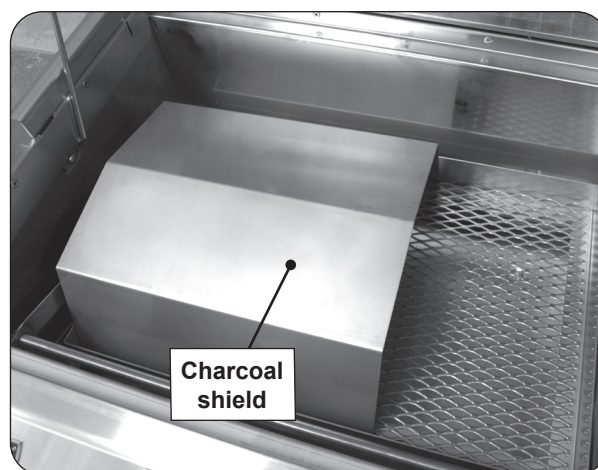


Fig. 17-2 Charcoal shield

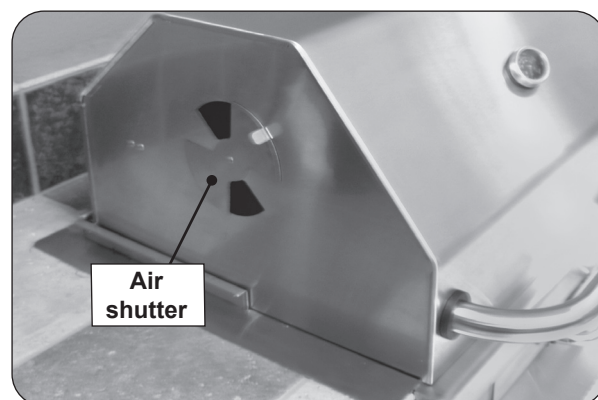


Fig. 17-3 Smoker hood air shutters

## SERVICING AND CLEANING

**Your grill 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.
- Wear appropriate gloves and safety glasses during any servicing or cleaning.
- **DO NOT** spray any cleaner or liquids on the grill when hot.
- The grill **MUST** be cleaned regularly to prevent grease build-up and other food deposits. A clean and well maintained grill 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 GRILL

#### Before Each Use

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

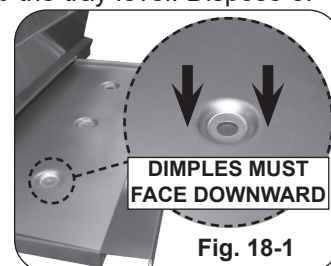
#### After Each Use

1. **Perform a burn-off and clean the cooking grids:** Operate the grill hot with the hood closed for 15 minutes to burn-off food and grease and allow for an easier cooking grid clean. Then extinguish the hot charcoal and use a grill or scraper brush to clean the cooking grids of all residue. Use long-handled insulated BBQ tools and wear an insulated glove / oven mitt.
2. **Check and clean the charcoal components:** When the grill is cool, brush all the ash from the charcoal pan screen down to the drip tray. Pull out the drip tray, carefully lifting slowly with both hands to keep the tray level. Dispose of all ashes appropriately into a fireproof container.

**Note:** The drip tray has a heatshield to protect from overheating. It may be necessary to remove the heatshield to properly clean out the drip tray. When reinstalling, the heatshield dimples must face downward as shown in Fig. 18-1.

Clean the drip tray, drip tray heatshield, charcoal pan, and charcoal pan screen with a soapy water solution if needed. For tough deposits, a copper pad can be used. Rinse and dry completely. Replace the drip tray with heatshield, and charcoal pan with screen back to the grill.

3. **Cover your grill:** Once the grill is dry and cool, cover your grill with a Fire Magic protective cover (not included).



#### Twice A Year (or as needed) - Deep Clean

1. **Interior of grill:** In addition to cleaning the cooking grids and charcoal components, a deep clean of the grill interior, and all components **MUST** be performed twice year (or as needed depending on use). Refer to the CARE, CLEANING, & MAINTENANCE GUIDE provided with your grill, or simply scan the QR code on the right.
2. **Exterior of grill:** With a cool grill, use a grill cleaner (or a soapy water solution) and a clean cloth to remove grease and dirt from the outside of the grill. For tough deposits, a copper pad can be used. Always wipe with the grain. See Fig. 18-2. 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 grilling process will cause discoloration. This can be reduced by routine cleaning.



Fig. 18-2 Wipe with grain

## SERVICING AND CLEANING (cont.)

### For Environments High In Salt, Chloride, Or Other Corrosive Chemicals

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

### Protecting Your Grill

An optional protective cover will protect your grill when not in use. Install the cover on a cool and dry grill. **DO NOT** cover a damp grill. During high humidity or after rainy conditions, remove the cover to dry trapped moisture if present. (If the cover is installed over a damp grill it can cause surface rust.)

Ensure that the **INSIDE** of the cover is DRY before putting it back on the grill.

**FACE REMOVAL**

**CAUTION:** Ensure the grill is completely cool before beginning face removal.

1. Remove the drip tray.
2. Using a Phillips screwdriver, unscrew and remove the face screws and washers (located on the left and right front of the face). Retain the screws for later re-installation.
3. Remove the crank.
4. Carefully remove the face by lifting and pulling it from the frame.

**Note:** Be careful when removing the face as the access door may swing open in the process.

## 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
<b>Charcoal grill is not getting hot</b>	1. Dirty grill	1. Remove ashes from previous grilling. Ashes can trap moisture, causing difficulty to light charcoal.
	2. Damp charcoal	2. Ensure your charcoal is dry when lighting.
	3. Low quality charcoal	3. Use quality brand charcoal. Low quality brands can struggle reaching temperature and remaining lit.
	4. Old or used charcoal	4. Use new charcoal. Old or used charcoal can result in the grill not reaching temperature and can burn out quicker giving inconsistent heat.
	5. Charcoal went out	5. Carefully re-light your charcoal by following the instructions supplied with your charcoal. Ensure your charcoal is properly lit before spreading to distribute heat.
	6. Air shutters closed	6. Ensure the air shutters are fully open to provide maximum oxygen flow when lighting.
	7. Charcoal pan height is too low	7. Adjust the crank to raise the charcoal pan closer to the cooking grids.

# WARRANTY

## PETERSON FIRE MAGIC GRILLS AND ACCESSORIES LIMITED WARRANTY

R.H. Peterson Co. ("RHP") warrants your Fire Magic® grill to be free from defects in material and workmanship.

Fire Magic cast stainless-steel gas burners, Choice stainless steel U shaped burners, cooking grids, and Barbecue housings are warranted **as long as the original purchaser owns them -- LIFETIME**. (Except as described below.)

Fire Magic brass valves, manifold assemblies, inner liners, porcelain housings (including ovens and barbecue faces), and **backburner assemblies** (except ignition systems) are warranted for **FIFTEEN (15) YEARS**.

Fire Magic built-in pizza ovens and griddles (except ignition system and thermostat) are warranted for **TEN (10) YEARS**.

Fire Magic heating elements, Infra-red burners, flavor grids, and charcoal stainless steel grills are warranted for **FIVE (5) YEARS**; except for the charcoal pan, charcoal grid, thermometer, and ash catch tray, which are warranted for **ONE (1) YEAR**.

Fire Magic sideburners, exterior Glass Fiber Reinforced Concrete (GFRC) grill island systems, and all other grill, pizza oven and griddle components (except ignition systems and electronic parts) are warranted for **THREE (3) YEARS**.

Fire Magic Echelon gas grill, pizza oven and EL500 electric grill under glass touch screen electronic controls are warranted for **TWO (2) YEARS**.

Fire Magic grill, pizza oven and griddle ignition systems (excluding batteries), electronic components (including lights, thermometers and thermostats) and 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, commences on the date of purchase, and terminates (both as to original and any replacement products) on the anniversary date of the original purchase of the product per the above schedules.

This warranty **does not** cover parts which become defective as a result of negligence, misuse, use not in compliance with the Installation and Owner's Manual, accidental damage, improper handling, improper storage, improper installation, **lack of required routine maintenance** (as specified in the Installation and Owner's Manual), or electrical damage. Product must be installed as specified in the Installation and Owner's Manual by a **qualified professional installer**. This warranty **does not** apply to rust, corrosion, oxidation, or discoloration unless the affected part becomes inoperable. RHP products including and controls are designed and certified to be used as a system. Modifications to products which are not specifically authorized will void this warranty and could render the product to be unsafe. accessories, etc. used with this product must be RHP products or this warranty is void.

Warranted items will be repaired or replaced at RHP's sole discretion. This warranty **does not** cover labor or labor related charges, except as provided by separate specific written programs from RHP. All repair work must be performed by a qualified professional service person and requires prior approval of RHP. RHP may require the defective product or part to be returned to the factory to determine the cause of failure. RHP 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 RHP dealer where the product was purchased.

When contacting your RHP 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.**

<b>Quality Check</b>	<b>Date:</b> _____
<b>Model#:</b> _____	<b>Serial#:</b> _____
<b>Inspector:</b> _____	<b>Workmanship Inspection:</b> _____