

# Post Outdoor Gas Grill (In-Ground and Patio Mount) Quick Start Guide

IMPORTANT: You must read the installation and owner's manual provided with the grill.

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

# 1-Safety

CAUTION: WHEN INSTALLING AND OPERATING THIS APPLIANCE, ALL INSTRUCTIONS AND WARNINGS IN YOUR OWNER'S MANUAL <u>MUST</u> BE OBSERVED. FAILURE TO DO SO MAY RESULT IN A FIRE OR EXPLOSION CAUSING PROPERTY DAMAGE, BODILY INJURY, OR <u>DEATH</u>.

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  $\frac{1}{2}$  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  $\frac{1}{2}$  psig.

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

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 grill <u>must</u> be covered with an exhaust hood. The exhaust hood provides the protection for the combustible overhead construction. <u>DO NOT</u> use this appliance under <u>unprotected</u> combustible overhead construction. When installed under overhead non-combustible construction, an exhaust hood is highly recommended. When using an exhaust hood: the area above the cooking surface of the grill must be covered with a hood larger than the cooking area of the grill, and with a minimum of 1200 CFM (cubic feet per minute) for proper outdoor application.

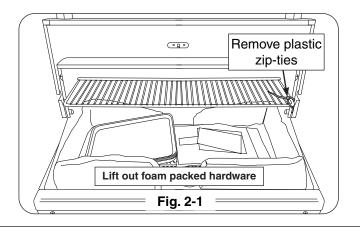
Installation must be performed by a qualified professional service technician.

# 2-Unpacking

Carefully unpack the grill, 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. (See Fig. 2-1.)

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.

Important: For patio mount models, the 4 shipping screws must be removed prior to removing the unit from the wooden pallet. The screws are located in the base.



# 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 non-combustible wall.





### **Connect Gas supply**

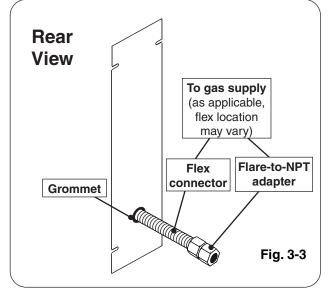
These quick start instructions assume a patio mount installation with a **natural gas or household propane** configuration. **See main instructions for propane cylinder and/or in-ground post installation.** 

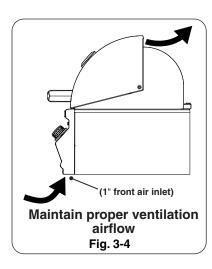
Note: This section is only an overview of installation to the gas supply. Refer to the grill owner's manual for complete grill installation details.

To route flex connector through rear of post, unscrew and carefully open the access plate on the rear of the post using a medium Phillips-head screwdriver. Retain the screws. Remove the knock-out disk at the bottom of the access plate with a large flathead screwdriver. Remove the plastic grommet (attached to the flex connector) and insert it into the newly created opening. Then route the flex connector through the opening. See Fig. 3-3. **Turn OFF the gas supply at the source**. Then connect the flex connector to the gas supply stub with a flare-to-NPT adapter. Use pipe joint compound that is 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.** 

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





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# 4-Grill Setup

#### **Parts Placement Checklist**

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

Flavor grids, cooking grids, drip tray, and rigid shelves.

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

#### Flavor Grids

Place the flavor grids directly onto the studs on the burners. The panels allow heat from the burners to be evenly distributed throughout the cooking area.

#### Cooking Grids

Place the cooking grids using the grid lifter.

#### Warming Rack

The warming rack comes pre-installed. Remove zip ties before use. Consult the owner's manual to remove or replace.

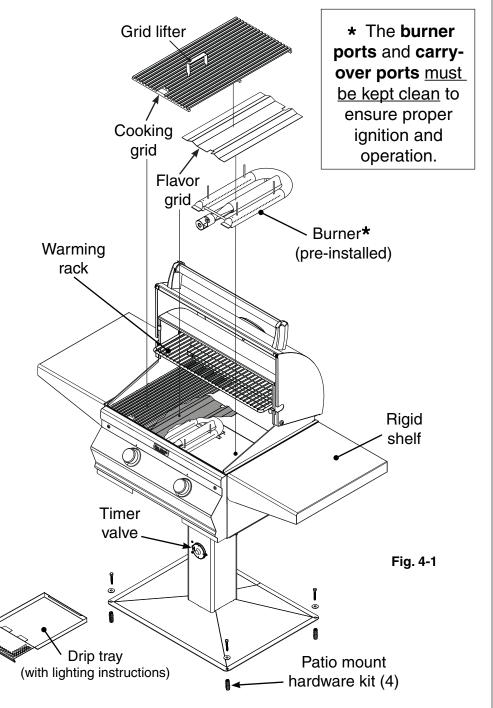
## **Drip Tray**

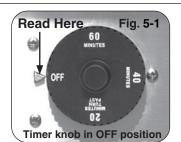
Place a liner into the drip tray and insert the drip tray assembly into the bottom front of the control panel opening.

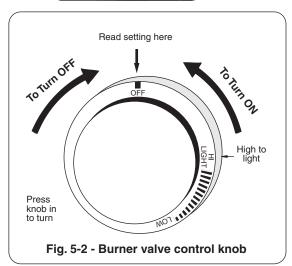
#### Rigid Shelves

This grill comes with two (2) rigid shelves that must be attached. These can be attached using the four support screws provided and a Phillipshead screw driver.

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







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#### 5-Test

Drip tray

liners

To set the timer, turn the dial clockwise to the desired time to shut off. The dial is marked in 3 twenty minute increments (any position in between is an estimate of that set time). The timer dial will auto rotate (counter-clockwise) and will shut off the gas supply when the dial reaches OFF (i.e. the time is completed).

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.
- Turn all gas control knob(s) to their OFF position(s).
- Turn on the gas at its source.

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

- Set timer control knob to the desired cooking time.
- Depress the desired control knob, and while pressing turn it counterclockwise to the HI LIGHT position.

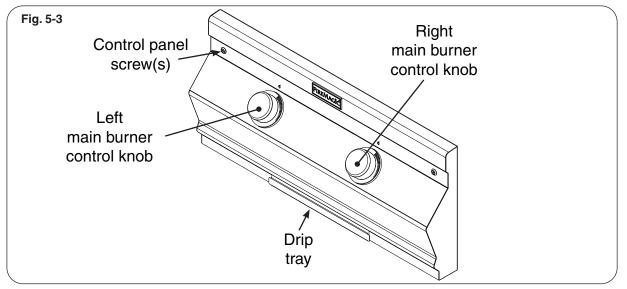
Once the burner lights, release the knob.

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 5. 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.

Repeat step 5 for each additional burner to be lit.



# **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.

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