



Deluxe Select Portable Barbecue 21 Series 42,000 BTU

Owner's Manual
Installation and
Operating Instructions



REVIEWED

By amorales at 11:55 am, 2/25/05

IMPORTANT: READ THESE INSTRUCTIONS CAREFULLY BEFORE BEGINNING INSTALLATION

NOTICE TO INSTALLER:

These instructions must be left with the consumer.

**FOR YOUR SAFETY
IF YOU SMELL GAS:**

1. Shut off the gas to the appliance.
2. Extinguish any open flame.
3. Open Lid.
4. If odor continues, immediately call your gas supplier or Fire Department.

FOR YOUR SAFETY

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

CODE AND SUPPLY REQUIREMENTS: This barbecue 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*, or *CAN/CGA-B149.1, Natural Gas Installation Code* or *CAN/CGA-B149.2, Propane Installation Code*.

We reserve the right to amend product specifications without prior notice.

Certified to ANSI: Z21.58

NOTICE TO CONSUMER: Retain for local inspector's use and for future reference.

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 ½ psig.

This appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valves during any pressure testing of the gas supply system at pressures up to and including ½ psig.

WARNING: Improper use, adjustment, alteration, service or maintenance can result in a fire or explosion causing property damage, injury or loss of life. This is a safe appliance when the instructions in this manual are followed exactly. Failure to follow installation and operating instructions in this manual may void the warranty on this appliance.

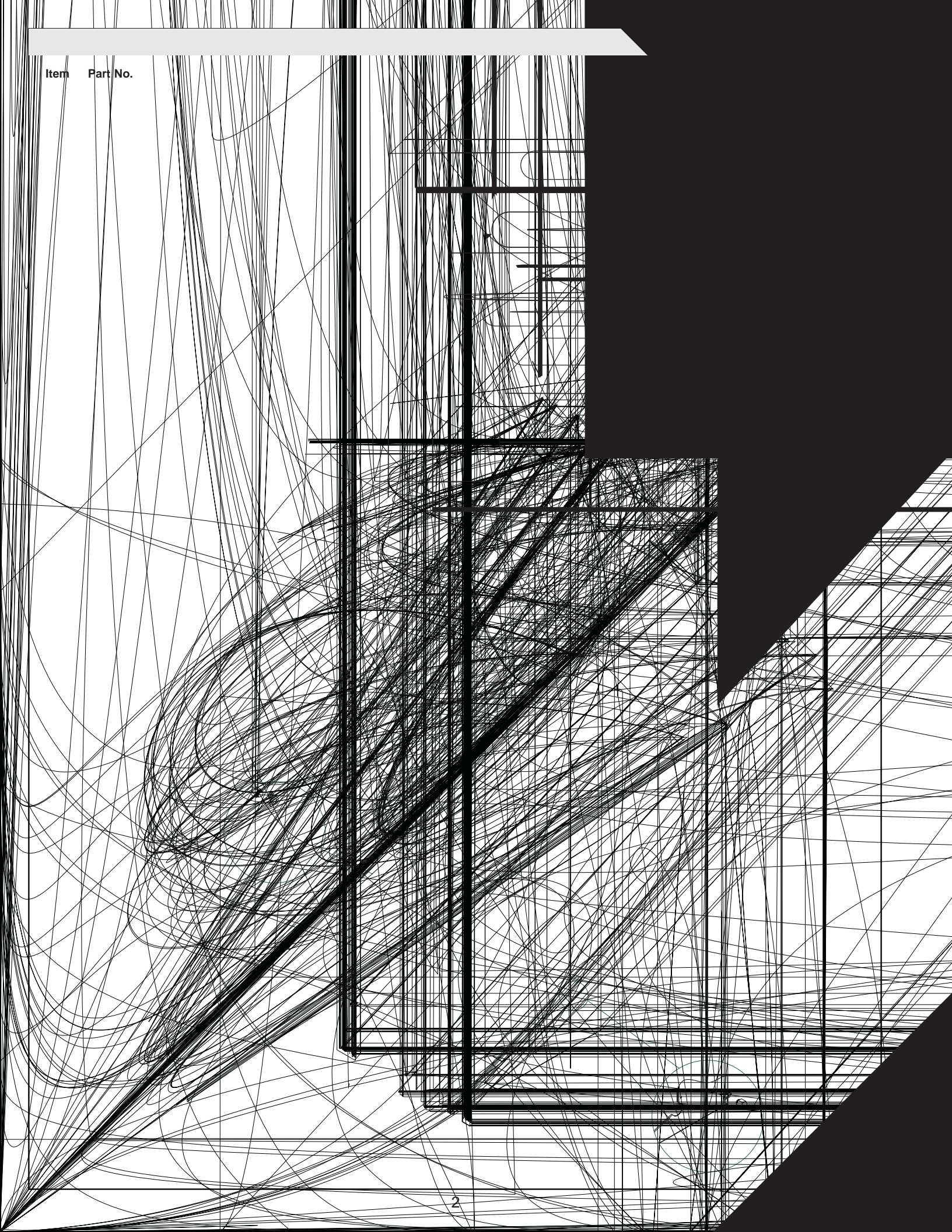
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Robert H. Peterson Co. • 14724 East Proctor Avenue • City of Industry, CA 91746

Item Part No.



PLANNING FOR LOCATION OF THE DELUXE SELECT PORTABLE GAS BARBECUE

WHERE TO LOCATE THE DELUXE SELECT PORTABLE GAS BARBECUE

Fire Magic gas barbecues are for outdoor use only.

THIS UNIT MUST BE A MINIMUM OF 18" (SIDES & BACK) FROM ANY COMBUSTIBLE SURFACES SUCH AS WOOD & STUCCO

Do not use this unit under unprotected flammable surfaces. Do not use this appliance inside a building, garage, or any other enclosed area. It must not be used in or on recreational vehicles or boats.

The front panel (Face) of the unit is removable for servicing.

INSURING PROPER COMBUSTION AIR AND COOLING AIR FLOW

You must maintain proper air flow for the barbecue to perform as it was designed (Figure 1). If airflow is blocked, overheating and poor combustion will result. Make sure not to block the 1" front air inlet along the bottom of the face or more than 75% of the cooking grid surface with pans or griddles.

Note: The 1" front air space allows access to the drip tray.

ELECTRICAL OUTLETS

Electrical outlets in the vicinity of the barbecue, which might be used for rotisserie motors or other appliances must be properly grounded.

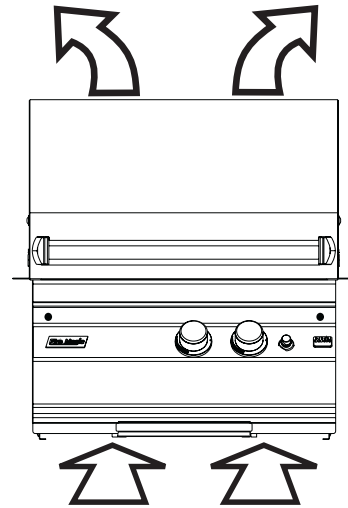


Figure 1 - Ventilation Diagram

INSTALLER AND USER NOTE: Keep electrical supply cords away from all heated surfaces.

EXHAUST REMOVAL

If installed under a patio roof, the cooking grid area should be fully covered by a chimney and exhaust hood. An exhaust fan with a rating of 1000 CFM or more is necessary to efficiently remove smoke and other cooking by-products from the covered area. Installation in fully-enclosed patio areas is not recommended.

GAS SUPPLY REQUIREMENTS

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. An outdoor approved flexible connector can be used to connect your household gas supply to the barbecue.

Do not use a rubber hose within the enclosure for the barbecue unit. Apply only joint compounds that are resistant to all gasses on all male pipe fittings. Make sure to tighten every joint securely.

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

SAFETY NOTE: An external valve (with a removable key) in the gas line is necessary for safety when the barbecue is not in use. It also provides for convenient maintenance.

Only one propane gas cylinder can be located in the barbecue enclosure. Extra or spare cylinders must be stored outdoors out of reach of children and outside of any building, garage or other enclosed area.

SAFE USE & MAINTENANCE OF PROPANE GAS CYLINDERS

READ AND FOLLOW ALL WARNINGS PROVIDED WITH YOUR PROPANE GAS CYLINDER.

IMPORTANT FOR YOUR SAFETY

When operating this appliance with a propane gas cylinder these instructions and warnings (on page 4) **MUST** be observed.

FAILURE TO DO SO MAY RESULT IN A SERIOUS FIRE OR EXPLOSION.

SAFE USE & MAINTENANCE OF PROPANE GAS CYLINDERS cont'd.

CYLINDER AND CONNECTOR REQUIREMENTS AND SPECIFICATIONS

- a. Propane gas cylinders and valves must be maintained in good condition and must be replaced if there is visible damage to either the cylinder or valve.
- b. This barbecue, when used with a cylinder, should be connected to a standard 5 gallon (20lb.) Propane gas cylinder equipped with an OPD (Overfill Prevention Device). The OPD has been required on all cylinders sold since October 1, 1998 to prevent overfilling.
- c. Cylinder dimensions should be approximately 12 inches in diameter and 18 inches high. Cylinders must be constructed and marked in accordance with the specifications for Propane Gas Cylinders of the U.S. Department of Transportation (D.O.T) or National Standard of Canada, CAN/ CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods.
- d. The cylinder must include a collar to protect the cylinder valve and the cylinder supply system must be arranged for vapor withdrawal.
- e. Pressure regulator and hose assembly (Figure 2A) supplied with this outdoor cooking gas appliance must be used. Original and replacement pressure regulator and hose assemblies must be those specified by Robert H. Peterson Co. for connection with a cylinder connecting device identified as Type I by the Harmonized Standard ANSI Z 21.58 and CGA 1.6-M95-1995 with Addenda ANSI Z 21.58a -1998 and CGA 1.6a - M98.
- f. Propane gas cylinder valve must be equipped with a cylinder connection coupling device, described as Type I in Harmonized ANSI standard defined in paragraph e. above. This is described as an Acme Thread Quick Coupler.
- g. Your propane gas cylinder may be equipped with a Type II Quick Disconnect (plug-in) Coupler (Figure 2B). An approved regulator/hose assembly for this type of coupling is available through your dealer from R.H. Peterson Co.

QUICK COUPLER OPERATION

To connect the regulator/hose assembly to the L.P. gas cylinder valve fitting: Press the hand nut on the regulator over the acme thread fitting on the cylinder valve. Turn the hand nut clockwise to engage the threads and tighten until snug. The use of pliers or wrench should not be necessary.

To disconnect: Turn the hand nut counterclockwise until detached. (Figure 2A).

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

CAUTION: Always turn the propane cylinder main valve off after each use and before moving the barbecue and cylinder or disconnecting the coupling. This valve must remain closed 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 should be replaced immediately.

If the appliance is stored indoors, the cylinder must be disconnected and removed. **Cylinders must be stored out of the reach of children** 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.**

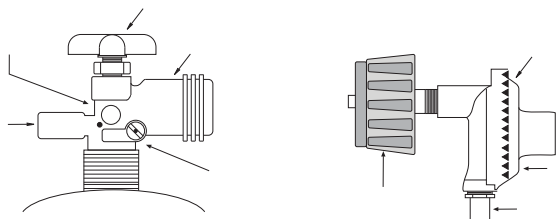


Figure 2A Type I Acme Thread Quick Coupler

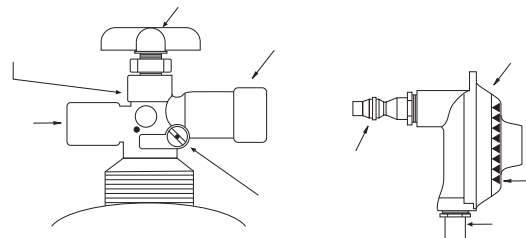


Figure 2B Type II Quick Disconnect Coupler

CHECKING AND ADJUSTING YOUR BARBECUE

1. CHECK BARBECUE FUEL ORIFICE SIZE

Deluxe Select Portable Barbecues are equipped with fuel orifices for natural gas, unless otherwise indicated. To use with propane gas, you must install smaller orifices to avoid hazardous overheating.

The proper orifice size for **Natural Gas** is #47 (drill size).

The proper orifice size for **Propane Gas** is #55 (drill size).

2. IF YOU ARE NOT SURE YOU HAVE THE CORRECT BARBECUE BURNER ORIFICE SIZE

a. Remove the air shutter access panel, located under the right side rigid shelf (see Parts List)

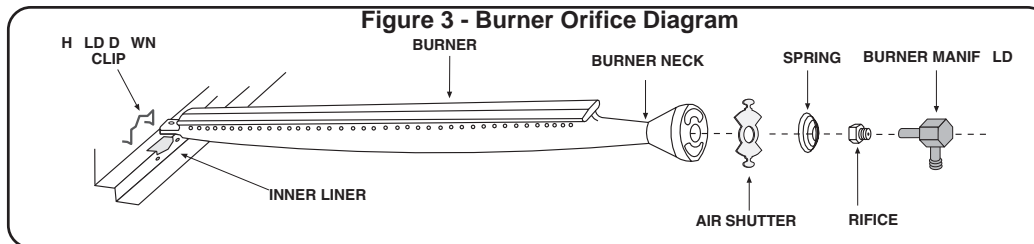
b. Release with a screwdriver and remove one of the stainless steel hold down clips which are holding down the back end of each burner.

c. Check the orifice size by lifting the burner up off of the back side of the unit and pulling it away from the orifice. The orifice can be easily removed with a 3/8" hex screwdriver. The drill size is stamped on the face of each orifice. Be sure not to lose the air shutter or air shutter spring which will become detached when the burner is removed.

d. Change all orifices if necessary, following instructions provided with the replacement orifices (furnished with all Fire Magic Gas Barbecues).

e. After checking orifice drill size, install the air shutter spring and the air shutter over the orifice holder fitting, between the burner and the heat shield, in the order and position shown in (Figure 3).

CHECKING AND ADJUSTING YOUR BARBECUE (CONTINUED)



f. Carefully place the burners back so that the brass orifice and burner manifold fittings project deeply into the burners.

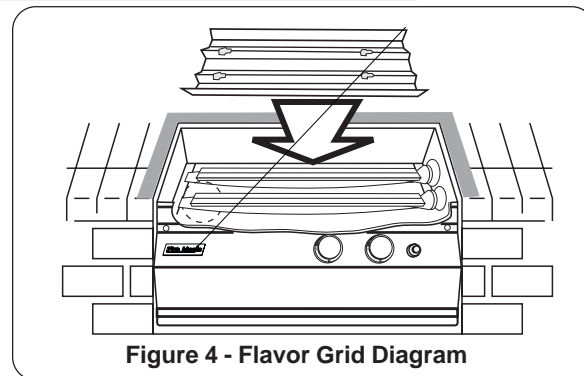
INSTALL THE FLAVOR GRID

Place the flavor grids directly on the burners. Center the grid over the burners with the open side up. This allows heat from burners to be evenly distributed through cooking area. The flavor grid heats and cools quickly, making your Fire Magic Barbecue very responsive to the changes you specify in grill temperature.

The flavor grid is made of stainless steel or coated with high temperature porcelain. Either finish is rust resistant and may be cleaned with standard oven cleaners.

IMPORTANT: This appliance will not light and will not heat evenly or cook properly unless the air shutters are adjusted following installation (Reference "Air Shutter Adjustment", below).

Burner air shutters are easily accessed by removing the panel (using a hex driver), located under the right rigid shelf (see Figure 5). The air shutters are located at the front of the burners behind the panel (see Parts List).



The air shutter has a small dimple (see Figure 6A), which allows it to lock into notches in the burner face. This prevents the air shutter from moving. Close the air shutters by turning the tabs to a vertical position. (Figure 6B). Light your barbecue in accordance with the 'Lighting Instructions' (page 8) and burn for 2 minutes with the valves on 'HIGH' and the oven open.

AIR SHUTTER ADJUSTMENT

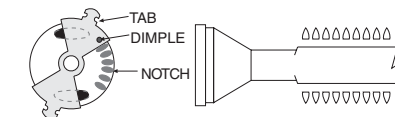
After burning for 1 to 2 minutes, open the air shutters until the flames lift off, or appear not to be touching the burners (Figure 6A). Then begin closing the air shutters until the flames appear to burn while touching the burner ports (Figure 6B). You may then see short yellow tips on the flames. If flames are a lazy yellow, open the air shutters until the flame is blue with yellow tipping.

Figure 5



VIEW OF RIGHT RIGID SHELF WITH ACCESS PANEL BELOW

PARTIALLY OPEN
FIGURE 6A



CLOSED
FIGURE 6B

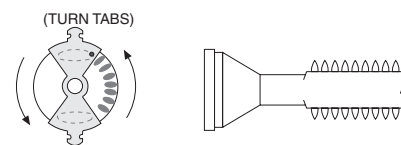


Figure 6A & 6B - Air Shutter Adjustment Diagram

CHECKING/CONVERTING THE BARBECUE REGULATOR

WARNING: THIS APPLIANCE REGULATOR IS RATED FOR 1/2 PSI MAXIMUM. IF YOUR GAS SUPPLY IS GREATER THAN 1/2 PSI AN ADDITIONAL REGULATOR MUST BE INSTALLED BEFORE THE BARBECUE. SEE PAGE 6 ("GAS SUPPLY REQUIREMENTS") FOR PROPER GAS SUPPLY PRESSURE.

The barbecue regulator, located behind the front panel (Face), must be set for the type of gas used to fuel the barbecue. To check the regulator setting remove the cap in the center of the regulator (Figure 7A). Holding the cap vertical (see Figure 7B), the letters at bottom of the plastic stalk should indicate the gas type that the regulator is currently set up for. If regulator is not set for your gas type, remove stalk from cap, invert and replace into center of cap. Replace cap on regulator, screwing down until snug.

BARBECUE REGULATOR.
NOTE THE CAP ON TOP



Figure 7A



Figure 7B

CHECKING AND ADJUSTING YOUR BARBECUE (CONTINUED)

REATTACHING THE FACE & IGNITOR WIRES

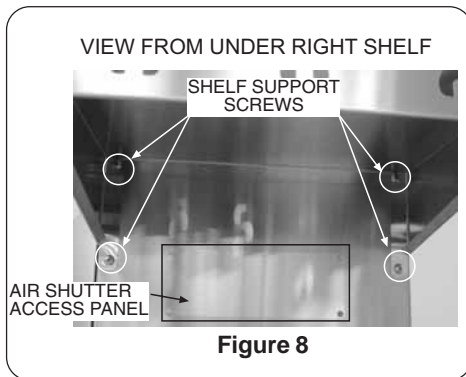
Pull the drip tray out far enough to support the face in the vertical position. Lean the face forward and plug the ignitor wires into the spark generator.

The large knobs on the face of the barbecue control the valves and adjust flame height. The first position is 'HIGH', the second 'MEDIUM' and final 'LOW'. Flame height can be set anywhere between 'HIGH', 'MEDIUM' and 'LOW' settings for all cooking requirements and methods.

Height of flame **with the valve in low position** may be regulated by means of a small adjusting screw in center of valve stem. This screw is accessible by removing the plastic valve knob which pulls straight off the valve stem.

RIGID SHELF

Your barbecue comes with 2 rigid shelves, that must be attached. These can be attached using the four support screws provided. Line up the four (4) mounting holes inside the shelf with the holes in the side of the barbecue (Figure 8), and insert the screws. Tighten until snug. Detaching is a reverse process of above.



REPLACING THE SPARK GENERATOR BATTERY

1. Remove the **ignitor cover** by turning the cover counterclockwise and lifting it away.



NOTE: DO NOT ATTEMPT TO PULL ON THE RUBBER CAP.

2. The battery is now accessible for removal and replacement. Make sure that the battery spring is re-installed with the new battery, and the battery is negative (-) end up.
3. Replace cover by turning it clockwise until it locks into place



***NOTE: IF YOU HAVE ACCIDENTLY REMOVED THE RUBBER CAP, FOLLOWING INSTRUCTIONS BELOW TO REPLACE IT.**

1. Pull the rubber cap and the inner plastic sleeve apart.



2. Carefully insert rubber cap into the ignitor cover so it sits behind inner lip.
3. Turn the cap over and slide the inner plastic sleeve into the cap.



REATTACHING THE FACE & IGNITOR WIRES

Pull the drip tray out far enough to support the face in the vertical position. Lean the face forward and plug the 2 wires into the terminals on the spark generator (Figure 9). The wires can be plugged into either terminal.

IMPORTANT: Test the electrodes for spark before securing the face to the frame (see above for battery replacement). Place the face on the frame so the front lip of the face covers the lip on the frame.



BARBECUE SAFETY INFORMATION & MAINTENANCE

Each time you use your barbecue, make sure that:

1. The area around the barbecue is clear of flammable substances such as gasoline, yard debris, wood, etc.
2. There is no blockage of the air flow through the vent space located below the face of the unit.
3. When using propane gas:
 - a. The special ventilation openings in the enclosure are kept free and clear of debris.
 - b. If connected to a propane cylinder, the rubber hose attached to the regulator is carefully inspected before each use.
 - c. The propane cylinder, regulator and rubber hose are installed in a location not subject to heating above 125° F (51° C).

4. The burner flames burn evenly along both sides of each burner with a steady flame (mostly blue with yellow tipping). See "Air Shutter Adjustment" on page 5. If burner flames are not normal, check orifice and burner for insects or insect nests (see page 5 and 6, "Checking Burner Fuel Orifice Size", for burner removal and replacement).
5. The drip collector hole is clear and unobstructed. Excessive grease deposits can result in a grease fire.
6. The in-line gas valve or gas cylinder valve is always shut off when the barbecue is not in use.

BARBECUE SAFETY INFORMATION & MAINTENANCE cont.

DRIP COLLECTION SYSTEM

The drip collector in this Fire Magic Barbecue is part of the unit's main frame, and is located below burners. Drip collector has one hole which allows excess drippings to fall through during cooking while separating firebox from drip tray.

The drip collector allows you to brush or scrape residue from the barbecue inner liner into the drip tray. Regular cleaning of your barbecue interior with oven cleaner or **Fire Magic Foaming and Grill Cleaner**, following manufacturer's instructions, will prevent grease fires.

WARNING: Never cover the *entire* cooking or grill surface with griddles or pans. Overheating will occur and burners will not perform properly when combustion heat is trapped below the cooking surface.

CAUTION: Never spray water on a hot gas unit as this may damage porcelain or cast iron components.

PREPARING THE BARBECUE FOR COOKING

To extend the life of your Fire Magic Barbecue, follow these steps prior to cooking:

1. Begin by heating the unit at a normal cooking temperature for several minutes.
2. Then open the control valves to the 'HIGH' setting to burn off residue remaining from prior use.
3. When the barbecue has heated sufficiently, set heat to the desired cooking level.
4. When using a smoke oven, closing the cover during the preheat period will accelerate the preparation process. Do not operate unattended at high flame as cooking temperatures will quickly be exceeded.

USE AND CARE OF YOUR FIRE MAGIC BARBECUE

CARE OF STAINLESS STEEL COMPONENTS

Your barbecue has a stainless steel oven and front panel, the following care instructions will keep your unit looking and working like new. Stainless steel components are constructed of the finest prime grade type 304 stainless steel. Meticulous attention has been given to maintain the attractive finish throughout the manufacturing process. Like stainless steel used in commercial kitchens, your barbecue requires regular cleaning and occasional buffing to maintain its bright, clean appearance. Deposits of dirt and grease can be removed easily with **Fire Magic Foaming Barbecue and Grill Cleaner**.

Deposits should be removed before they are allowed to bake onto the finish. To remove more stubborn deposits, use a scouring pad recommended for stainless steel. Be sure to always rub in the direction of the polishing lines (Figure 10). Oven cleaner may be used, according to manufacturer's instructions, to remove cooked-on food deposits. Special cleaning agents and polishing pads recommended for stainless steel are available at your local barbecue dealer, hardware store or supermarket.

CAUTION: Never use ordinary steel wool or steel brushes on stainless steel. Tiny particles left behind may rust and stain finish. Abrasive pads recommended for restoring grain in stainless steel will, over a period of time, scratch or dull surface of glass or porcelain-coated products.



Figure 10 - Always rub with the grain

BURNER MAINTENANCE

Fire Magic Deluxe Select Portable Burners are constructed of heavy-duty cast stainless steel or porcelain coated cast iron and will withstand many years of outdoor use, if ordinary precautions are taken. Once or twice a year inspect the burners and determine if scale is building up excessively. Burners can be removed and scraped to remove debris or scale from ports. Spray cast iron with vegetable oil occasionally to inhibit oxidation. Replace burners immediately if they show any signs of weak or thin walls. Refer to the top of page 5, Figure 3 for installing burners.

STAINLESS STEEL COOKING GRIDS

Fire Magic stainless steel cooking grids are finished with a special matte (satin) finish. This special matte-finish provides a more stick-resistant cooking surface that makes outdoor barbecuing easy and enjoyable. Because it is made of type 304 stainless steel, you'll enjoy a lifetime of outdoor cooking. For best cooking performance, follow the simple steps of 'Care and Maintenance' after every use. Fire Magic Stainless Steel Cooking Grids are warranted for as long as you own them.

To maintain your stainless steel cooking grids we recommend lightly brushing the grids before use with a brass or stainless steel wire brush. After use, brush again if necessary and spray a light coat of vegetable oil over the cooking surface. Discoloration or stubborn food particles can be removed with a heavy-duty abrasive or stainless steel scouring pad. Grills can also be washed in an automatic dishwasher or cleaned with strong cleaning solutions, including oven cleansers. We do not recommend ordinary steel or wire brushes, which may leave tiny metal particles on grids which cause discoloration, but not permanent damage.

PORCELAIN COATED CAST IRON GRIDS

Fire Magic porcelain-finished cast-iron grids are coated with a special high-temperature porcelain in a matte (satin) finish. This special matte-finish porcelain coating provides a stick resistant cooking surface that makes outdoor barbecuing easy and enjoyable. And, because it resists corrosion, the finish also increases cooking grid durability to provide years of cooking enjoyment. For best cooking performance, the wide side of the grid bars should face up.

A spray coat of vegetable oil and light brushing with a brass grid brush before and after use is all it takes to maintain cooking readiness and ensure long life.

PROTECTING PARTS AND FINISH

Barbecue covers will protect the finish and extend the life and appearance of Fire Magic Barbecues equipped with smoke ovens. The cover is designed to protect the finish against scratches, corrosion and oxidation. Each cover has been cut and sewn by hand to ensure a proper fit on the Deluxe Select.

LIGHTING INSTRUCTIONS

Follow these instructions each time you light your Fire Magic Barbecue.

FOR AUTOMATIC LIGHTING:

1. Read these instructions before lighting.
2. Open the lid of the smoke oven.
3. Turn both barbecue gas valves to the 'OFF' position.
4. Turn on the gas at the source outside of the barbecue enclosure.

NOTE: Turn on one valve at a time for either automatic or manual lighting. Adjacent barbecue burner will cross-ignite. In some conditions the barbecue may light quicker if both valves are turned on.

5. Push either gas valve and turn to 'HIGH' then immediately use the spark generator to ignite your burners (see Figure 11). The burner should light.

CAUTION: If the burners do not light, IMMEDIATELY turn the valve to 'OFF' and WAIT 5 MINUTES before repeating step 5. If the burners still do not light, refer to the instructions for 'Manual Lighting' to the right.

NOTE: Barbecues frequently achieve a better air/gas mixture and **will ignite more quickly** if the valve is first turned beyond 'HIGH' to 'MEDIUM' or 'LOW' for lighting.

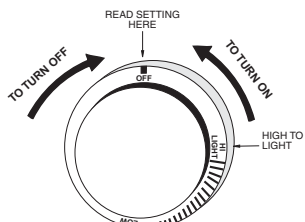


Figure 11 - Valve Control Knob

IF YOU SMELL GAS

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

FOR MANUAL LIGHTING:

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

1. Follow steps 1 through 4 above.
2. Insert either a burning long-barrel butane lighter, a burning long-stem match or a burning match held by the match holder (Figure 12), attached to the drip tray through the cooking grids to the burners below the flavor grid.
3. While holding the match or lighter flame next to the burner, depress the appropriate valve knob and turn it counterclockwise to the 'HIGH' position. Adjacent burners will cross-ignite.
4. If the burner does not light, IMMEDIATELY turn the valve to 'OFF' and WAIT 5 MINUTES before repeating steps 2 through 4 of these instructions.

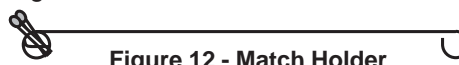


Figure 12 - Match Holder

REMEMBER: FOR SAFE MANUAL LIGHTING, PLACE A BURNING MATCH OR BUTANE LIGHTER BESIDE THE BURNER - THEN TURN ON THE GAS (Figure 13).

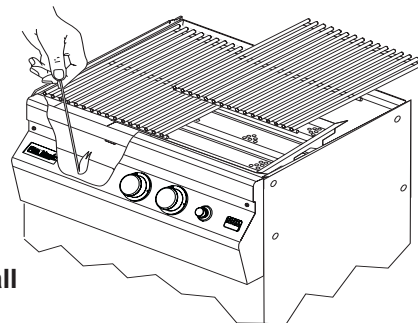


Figure 13 - Manual Lighting

PROBLEMS & TROUBLESHOOTING

If you have trouble with your Fire Magic Gas Barbecue, 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 you have other technical difficulties with the barbecue, please contact your local Fire Magic dealer or visit our website at www.rhpeterson.com

PROBLEM	POSSIBLE CAUSE	CORRECTION
Ignition System Failure	<ol style="list-style-type: none"> 1) Improper air shutter adjustment. 2) Ignition wire disconnected 3) Low gas pressure 4) Dead Battery 	<ol style="list-style-type: none"> 1) Adjust air shutters (see Page 5) 2) Re-plug wires into spark generator (see Page 6) 3) Have Gas Co. check the operating pressure at the barbecue 4) Replace battery (see Page 6)
Insufficient Heat	<ol style="list-style-type: none"> 4) Improper air shutter adjustment 5) Using Propane orifice for Natural Gas 6) Low Gas Pressure 	<ol style="list-style-type: none"> 4) Adjust air shutters (see Page 5) 5) Change orifices (see Page 4) 6) Have Gas Co. check the operating pressure at the barbecue
Uneven heating	<ol style="list-style-type: none"> 7) Burner ports partially blocked by debris 8) Small spiders or insects in burner 9) Improper Air Shutter adjustment 	<ol style="list-style-type: none"> 7) Remove burners (see Page 4) clean out ports 8) Inspect burners and orifices (see Page 4) for spider webs or other debris that may block flow 9) Adjust air shutter (see Page 5)
Rotisserie Noisy	<ol style="list-style-type: none"> 10) Rotisserie out of balance 	<ol style="list-style-type: none"> 10) Adjust rotisserie counterbalance