



# FIREMASTER

OUTDOOR COUNTERTOP CHARCOAL GRILL  
Models 3324 and 3329

**INSTALLATION INSTRUCTIONS  
AND OWNER'S MANUAL**

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



**IMPORTANT:** READ THESE INSTRUCTIONS CAREFULLY BEFORE STARTING INSTALLATION OR USE.

**WARNINGS AND SAFETY 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.

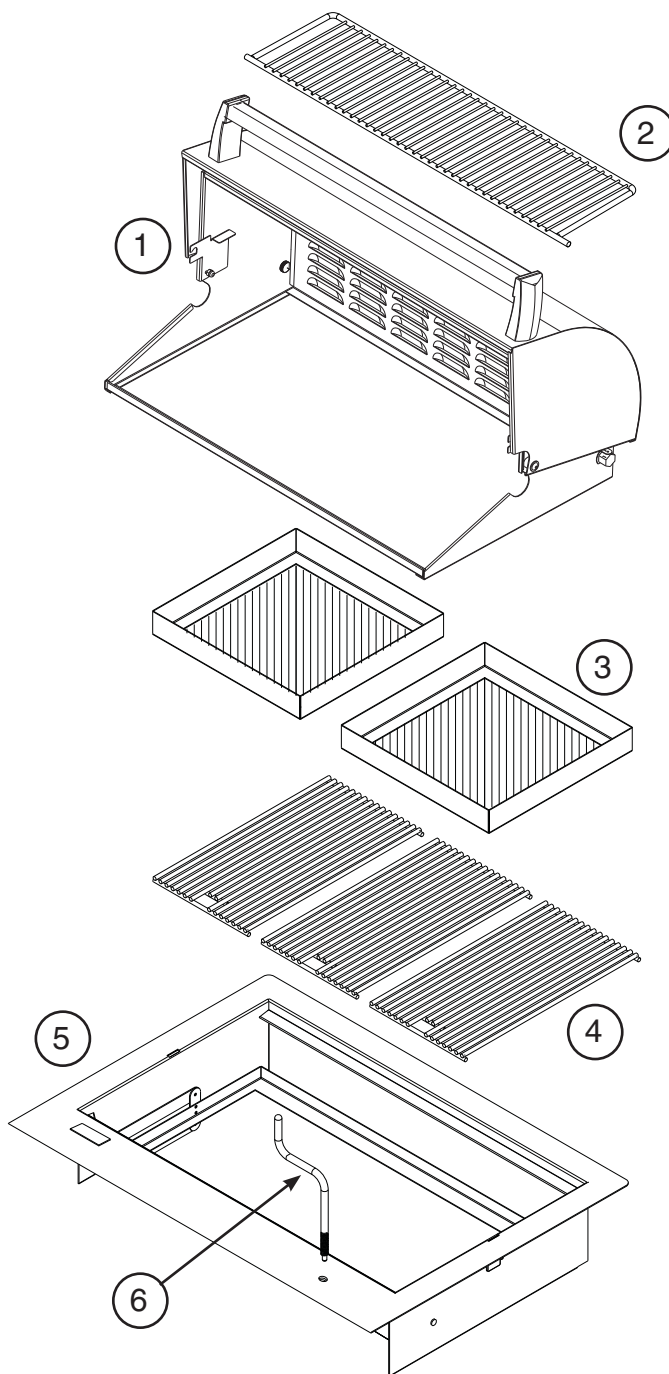
**⚠ WARNING**  
Improper installation, adjustment, alteration, service, or maintenance can cause injury or property damage. Refer to this manual. For assistance or additional information, consult a qualified professional installer, or service agency.

**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.

## REPLACEMENT PARTS LIST

Item	Description	3324		3329	
		Part No.	Qty.	Part No.	Qty.
1.	Stainless steel grill oven (optional)	23733	1	3731	1
2.	Warming rack (optional)	3673S	1	3671S	1
3.	Charcoal pan	3304	2	3302	1
4.	Stainless steel cooking grids (set of 2 or 3) (optional)	3543-DS-3	1	3537-S-2	1
5.	Grill assembly	3320-55	1	3325-55	1
6.	Crank	3301	1	3301	1



## SPECIFICATIONS

Specification	3324 series Value	3329 series Value
Counter opening width	31 1/4"	24 1/4"
Counter opening front to back	21 1/4"	19 1/4"
Counter opening depth	12"	12"

**Table 1** - Enclosure cutout dimensions

## INSTALLATION REQUIREMENTS

This grill is designed **FOR OUTDOOR USE ONLY**.

**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.**

**Important:** For installation in non-combustible enclosures only.

## GRILL INSTALLATION

1. Simply drop the unit into your grill opening.
2. 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 (see Fig. 4-1). After installation, crank the handle in and out to raise and lower the charcoal pan.

## GRILL OVEN (optional)

Align the grill oven (Fig. 4-2) over the grill and rest it in place. Reference the PARTS LIST for orientation.

## COOKING GRIDS (purchased separately)

Place the cooking grids (purchased separately) onto the grill. Reference the PARTS LIST for orientation.

**Note:** When a grill oven is used; the cooking grids are placed onto the oven frame.



Fig. 4-1



Fig. 4-2

## OPERATION

Simple to use, this elegant charcoal grill has the added benefit of an adjustable charcoal pan to allow you to change the height of the charcoal while cooking. This enables the outdoor chef to be in complete control of the cooking heat at the grilling surface.

### **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.



**Fig. 5-1**

### **USING YOUR CHARCOAL GRILL**

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

**WARNING:** When adding charcoal, spread it across the charcoal pan evenly and DO NOT exceed a height of 1" 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. Turning the crank handle raises or lowers the pan to increase or decrease the grilling heat as desired.

**GRILL NOTES PAGE**

Please use this page to record any information about your grill that you may want to have at hand.

### CARE AND CLEANING

APPLIANCE MUST BE COMPLETELY COOL WHEN CLEANING. DO NOT SPRAY ANY CLEANER OR LIQUIDS ON THE APPLIANCE WHEN HOT.

Empty the charcoal pans of all ash and drippings after each use.

Clean the grill with a water and mild soap solution.

### OPTIONAL STAINLESS STEEL GRILL OVEN

Stainless steel surfaces when exposed to temperatures produced by the grilling process will change color. The stainless steel will change color from silver to brown and blue. This can be removed by using Fire Magic Stainless Steel Cleaner (part #3581-1).

Clean your appliance by first using Fire Magic Barbecue and Grill Cleaner (part #3580-1) to remove grease and dirt. Always wipe with the grain (See Fig. 7-1). Next, use Fire Magic Stainless Steel Cleaner (part #3581-1) to restore the stainless steel color. Finish by wiping your appliance down using Fire Magic Polish Wipes (part #3586-1).

Clean your appliance at least once a month.

If your appliance is installed in a seaside (salt air) or poolside (chlorine) location, it will be more susceptible to corrosion and must be maintained/cleaned more frequently. Do not store chemicals (such as chlorine or fertilizer) near your stainless steel appliance.

Due to the nature of stainless steel, surface iron oxide deposits may appear. Do not be alarmed – these deposits are removable with stainless-steel cleaner through prompt and periodic maintenance. If not attended to promptly, permanent pitting may occur.

The inside of the oven may be cleaned periodically with oven cleaner if desired. Follow the oven cleaner instructions for proper use.

Be careful not to get oven cleaner on the outside surface of the appliance as it can permanently damage the finish.

By following these recommendations, you will enjoy the beauty and convenience of your appliance for many years to come.



Fig. 7-1 - Wipe with grain

### PROTECTING YOUR APPLIANCE FROM THE WEATHER

An optional cover will protect your appliance when not in use. (Allow to cool before covering.)

Please specify the model number and serial number of your appliance when ordering a cover.

**QUALITY CHECK**

**Quality Check**

**Date:** \_\_\_\_\_

**Model#:** \_\_\_\_\_

**Serial#:** \_\_\_\_\_

**Inspector:** \_\_\_\_\_