

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

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

1-Safety

CAUTION: WHEN INSTALLING UNIT, BE AWARE OF GRIDDLE ENCLOSURE 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 griddle 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 ½ 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 ½ 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.

Important: If installing this unit in a **COMBUSTIBLE** enclosure, the correct RHP insulating liner must be used. Consult the liner instructions for cutout dimensions and installation.

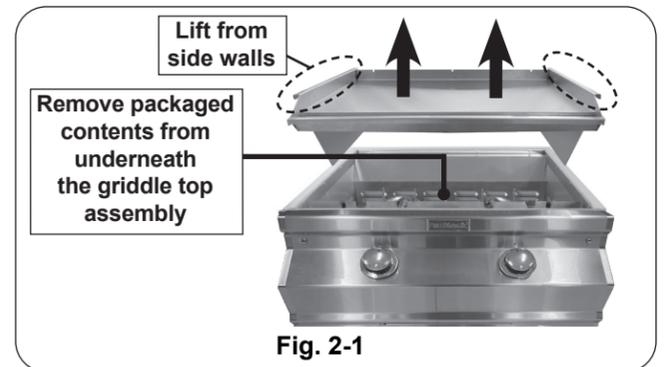
A minimum 5 foot clearance is required between the countertop and the overhead construction. **DO NOT install under combustible overhead construction.** When installed under non-combustible overhead construction, an exhaust hood is highly recommended. **When using an exhaust hood:** the area above the cooking surface of the griddle must be covered with a hood larger than the cooking area of the griddle, and with a minimum of 1200 CFM (cubic feet per minute) for proper outdoor application. Custom spacers must be constructed entirely of non-combustible materials only. Custom soffits may be constructed of wood, metal framing, etc.

Installation must be performed by a qualified professional service technician.

2-Unpacking

Carefully unpack the unit, removing all packing material and protective film (including the clear film on the drip tray). The griddle top will need to be removed to access all packaged contents. Refer to the REMOVE PACKAGED CONTENTS AND GRIDDLE TOP section of your griddle owner's manual. 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.



3-Installation

Location

Refer to the INSTALLATION REQUIREMENTS section of your griddle owner's manual for complete details.

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

Griddle Placement

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

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

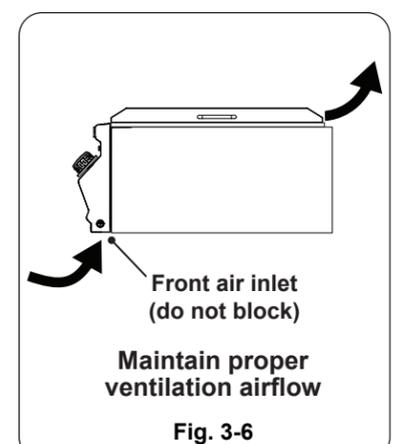
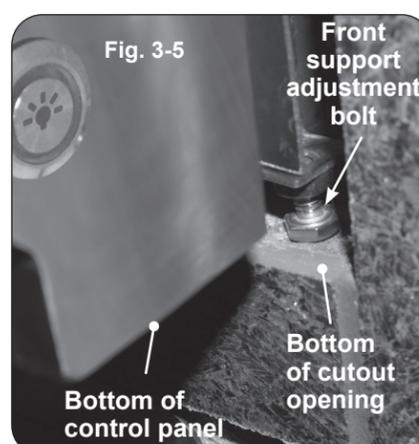
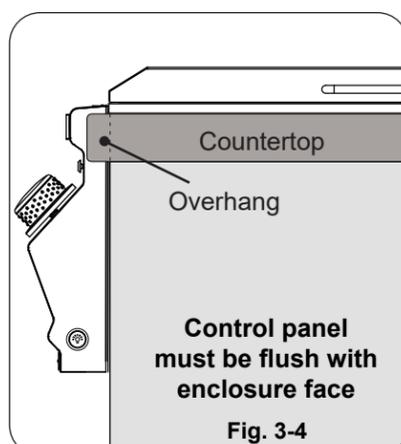
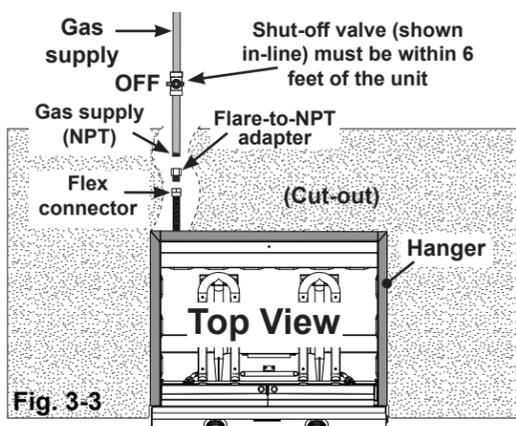
Connect Gas Supply

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 griddle owner's manual for complete griddle installation details.

Turn OFF the gas supply at the source. Run the attached flex connector routed under the left side of the unit to the gas supply stub. 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.**



4-Griddle Setup

Parts Placement Checklist

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

Griddle top assembly, rear exhaust plate, drip collector trough, drip tray, and griddle lid, and power supply.

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

Griddle Top assembly

The griddle top must be lifted out to remove all packaged contents, slide unit into enclosure easily, and perform a lighting test. Then, reinstall the griddle top. See the main griddle owner's manual for complete details.

Rear Exhaust Plate

Assemble the provided bolts and nuts (loosely) to the three holes on the rear exhaust plate. Align the exhaust plate with the three cutouts on the griddle rear wall and fasten.

Drip Collector Trough

Place the left piece inside the griddle drip reservoir and completely slide it to the left side. Place the right piece and ensure it overlaps the left tray.

Drip Tray

Carefully align the drip tray to the opening found on the bottom front of the control panel and fully insert.

Griddle Lid

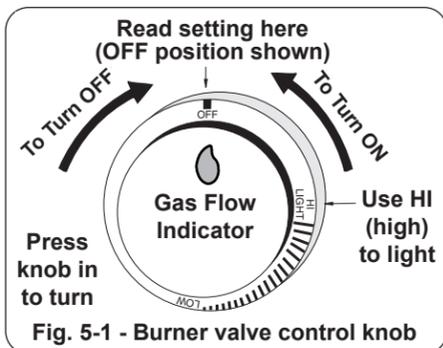
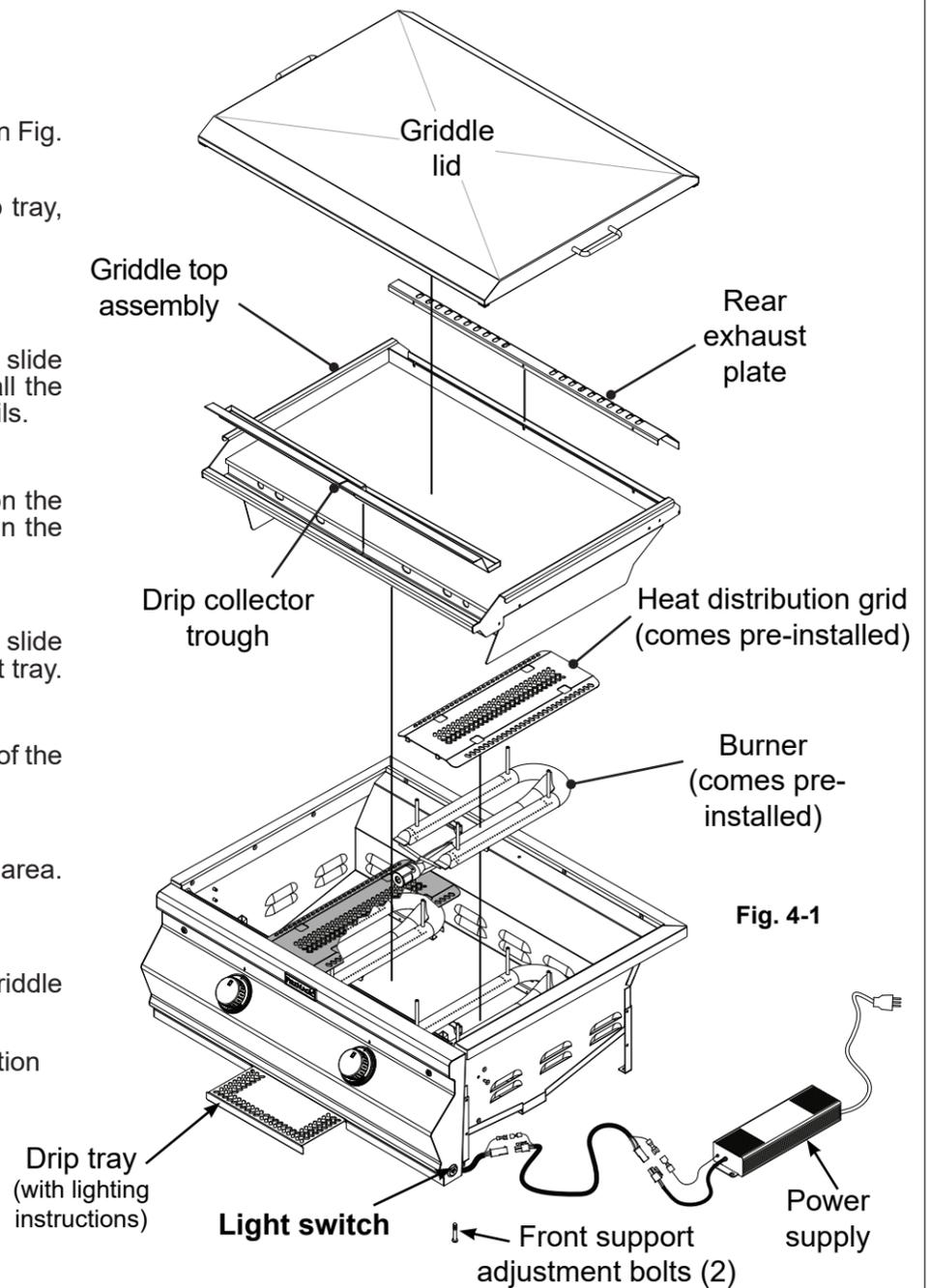
Using the handles, carefully place the griddle lid over the cooking area. Remove before using griddle.

Power Supply

The power supply is to be installed underneath the unit within the griddle enclosure. Consult the owner's manual for complete installation.

IMPORTANT: See your griddle owner's manual for complete installation details.

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



For your convenience and safety; when the control knob is turned to the ON position, the gas flow indicator will change from blue to red. (Red indicates gas flow.) See Fig. 5-1.

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.

LIGHT SWITCH

The light switch (Fig. 5-2) is push button operated, and is located on the right side of the control panel. It controls the power to the lighted knobs.

5-Test

Note: This unit must be connected to 120VAC power for electronic lighting.

1. Remove the griddle lid.
2. Turn all gas control knob(s) to their **OFF** position(s).
3. Turn on the gas at its source.

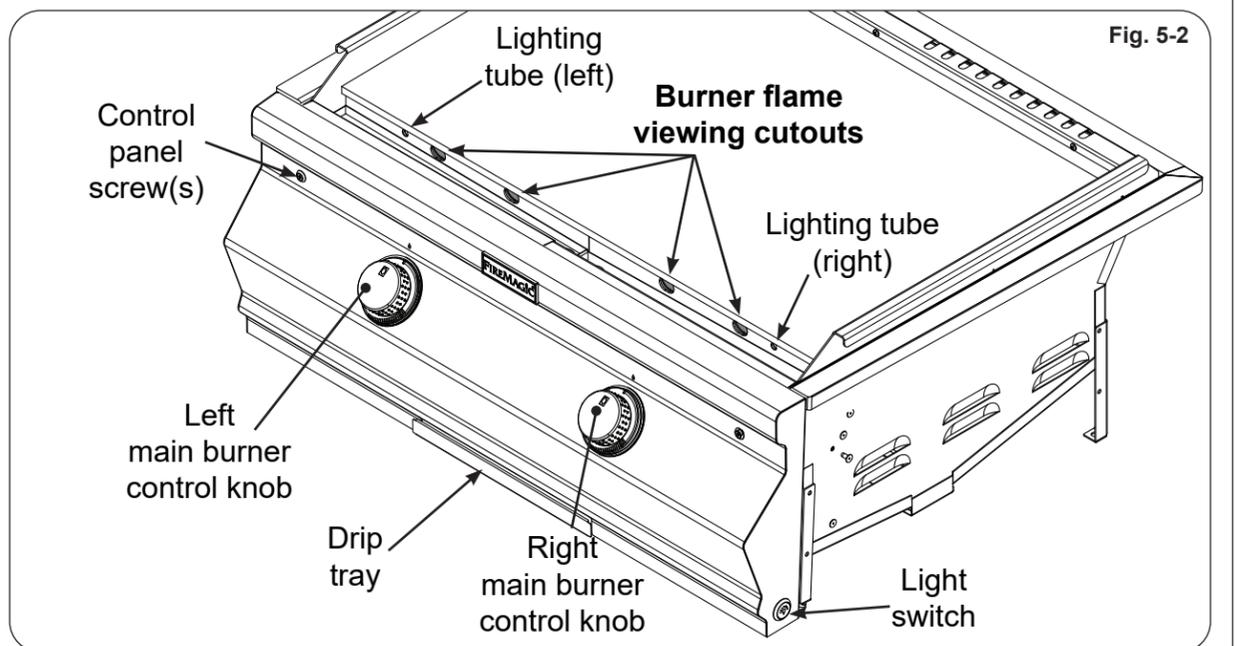
Note: DO NOT turn on more than one valve at a time for either electronic or manual lighting.

4. Depress the desired control knob **for 5 seconds**. Ensure the igniter is glowing (inside of lighting tube), then, while pressing turn it counterclockwise to the **HI LIGHT** position. Once the burner lights, release the knob.

Important: Inspect the burner flames by looking through the burner flame viewing cutouts located above the drip collector trough (see Fig 5-2). Adjust viewing position if needed to ensure flame presence.

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

5. Repeat step 4 for the second burner.



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 griddle must be serviced and maintained properly to ensure optimal performance, appearance, and **safety**. Clean your griddle **before and after each use**. Additionally, a deep clean of the entire griddle and all its components be performed **twice a year**. See owner's manual for details.