



AURORA

STAND-ALONE POST OUTDOOR GAS GRILLS

A430s-1E1(N,P)-01P6

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.

SAFETY AND WARNING CODES

⚠ DANGER:

IF YOU SMELL GAS:

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

⚠ WARNING:

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

CODE AND SUPPLY REQUIREMENTS: 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 dedicated manual shutoff valve must be disconnected from the gas-supply piping system when testing the system at pressures in excess of ½ psig (3.5 kPa).

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 (3.5 kPa).

Proper operation of your grill requires prompt and periodic maintenance. See the CARE & CLEANING section for details.

All electrical outlets in the vicinity of the grill must be properly grounded in accordance with local codes, or, in the absence of local codes, with the *National Electrical Code, ANSI/NFPA 70*, or the *Canadian Electrical Code, CSA C22.1*, whichever is applicable.

Keep all electrical-supply cords and fuel-supply hoses away from any heated surface.



C US Certified to: **ANSI Z21.58b-2012**
11-093 **CSA 1.6b-2012**

- INSTALLATION INSTRUCTIONS ET MANUEL DU PROPRIÉTAIRE -

GRIL EXTÉRIEUR DE GAZ

IMPORTANT: LISEZ CES INSTRUCTIONS SOIGNEUSEMENT AVANT DE COMMENCER L'INSTALLATION OU L'UTILISATION

SÛRETÉ ET CODES D'AVERTISSEMENT

▲ DANGER:

SI VOUS SENTEZ LE GAZ :

1. Coupez le gaz à l'appareil.
2. Éteignez-vous n'importe quelle flamme nue.
3. Ouvrez le couvercle si équipé d'un four.
4. Si l'odeur continue, gardez loin de l'appareil et appelez immédiatement votre département de fournisseur ou de feu de gaz.

CONDITIONS DE CODE ET D'APPROVISIONNEMENT:

Ce gril doit être installé selon des codes et des ordonnances locaux, ou, en l'absence des codes locaux, avec l'un ou l'autre le plus défunt *Code national de gaz de carburant* (norme ANSI Z223.1/NFPA 54), et *Stockage de gaz naturel et de propane et manipulation du code d'installation* (CSA-B149.1).

Cet appareil et ses différents robinets d'isolement doivent être démontés du gaz-fournissent le système sifflant en examinant le système aux pressions au-dessus du ½ psig (kPa 3.5).

Cet appareil doit être isolé dans gaz-fournissent le système sifflant par fermeture que ses différents robinets d'isolement manuels pendant tous les essais sous pression du gaz-fournissent le système aux pressions jusques et y compris le ½ psig (kPa 3.5).

- Ce gril est pour utilisation à l'extérieur seulement. Si l'appareil est entreposé à l'intérieur, enlever les bouteilles et les laisser à l'extérieur.
- Ne pas ranger le gril immédiatement après l'avoir utilisé. le laisser refroidir avant de le déplacer ou de la ranger. Le non respect de cette mesure de sécurité pourrait entraîner un incendie causant des dommages à la propriété, des blessures ou la mort.
- Ne pas utiliser cet appareil sous une surface combustible.
- Ne pas utiliser cet appareil sous un auvent. Le non respect de cette mesure de sécurité pourrait entraîner un incendie ou des blessures.
- Dégagement minimal entre les parois latérales et l'arrière de l'appareil et la construction combustible (45.7 cm à partir des parois latérales et 45.7cm à partir de l'arrière).
- Le régulateur de pression de gaz prévu avec cet appareil de cuisson à gaz pour l'extérieur doit être utilisé. Ce régulateur est réglé pour une pression de sortie de 5 pouces de colonne de l'eau pour le gaz naturel, et 10 pouces pour le propane.
- LE RÉGULATEUR INCLUS D'APPAREILS EST ÉVALUÉ POUR LE MAXIMUM DE 1/2 (LIVRES PAR POUCE CARRÉ). SI VOTRE OFFRE DE GAZ EST 1/2 PLUS GRAND QUE (LIVRES PAR POUCE CARRÉ), UN RÉGULATEUR ADDITIONNEL DOIT ÊTRE INSTALLÉ AVANT LE GRIL. VOIR LA SECTION DE CONDITIONS

▲ AVERTISSEMENT:

1. Ne stockez pas ou n'employez pas l'essence ou d'autres vapeurs et liquides inflammables à proximité de ceci ou d'aucun autre appareil.
2. Un cylindre de propane non relié pour l'usage ne sera pas stocké à proximité de ceci ou d'aucun autre appareil.

▲ AVERTISSEMENT:

L'installation inexacte, l'ajustement, le changement, le service, ou l'entretien peuvent causer des dommages ou des dégâts matériels. Référez-vous à ce manuel. Pour l'aide ou l'information additionnelle, consultez un installateur professionnel qualifié, l'agence de service, ou le fournisseur de gaz.

Toutes les sorties électriques à proximité du gril doivent être correctement fondues selon des codes locaux, ou en l'absence de local code, avec le code électrique national, ANSI/NFPA 70, ou le code électrique canadien, CSA C22.1, celui qui est applicable.

Maintenez tout électrique-fournissent des cordes et carburant-fournissent des tuyaux partis de n'importe quelle surface de chauffage.

D'OFFRE DE GAZ POUR LA PRESSION APPROPRIÉE D'OFFRE DE GAZ.

- Ne couvrez jamais la surface entière de cuisine ou de gril de gauffreuses ou de casseroles. La surchauffe se produira et les brûleurs ne seront pas très performants quand la chaleur de combustion est emprisonnée au-dessous de la surface à cuire.
- Ne pulvérisez jamais l'eau sur une unité chaude de gaz, comme ceci peut endommager des composants de porcelaine ou de fer de fonte.
- Une fuite de GPL peut causer un incendie ou une explosion si enflammée entraînant des blessures corporelles graves ou la mort.
- Communiquez avec le fournisseur de GPL pour les réparations ou pour disposer de qules bouteille ou du GPL non utilisé.

Certifié à la norme: ANSI Z21.58b-2012 / CSA 1.6b-2012

INSTALLATEUR : Laissez ces instructions avec le consommateur.
CONSOMMATEUR : Maintenez pour la future référence.

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OPERATIONAL SAFETY INFORMATION

1. The outdoor grill and surrounding area **MUST** remain clear of flammable substances such as gasoline, yard debris, wood, etc.
2. The airflow through the vent space located below the control panel must remain unobstructed.
3. When using propane gas:
 - a. **The required ventilation openings in the enclosure must be clear of debris.**
 - b. **The propane cylinder, regulator, and rubber hose must be in a location not subject to temperature above 125° F (51° C).** A proper flame pattern will ensure safe operation and optimal performance.
4. The flames on each burner burn evenly along the entire burner with a steady flame (mostly blue). If burner flames are not normal, check and clean the orifice and burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill. A proper flame pattern will ensure safe operation and optimal performance. Adjust the air shutter as needed (see AIR SHUTTER ADJUSTMENT).
5. The in-line gas valve or gas cylinder valve must always be shut OFF when the grill is not in use.
6. The drip collector holes must be clear and unobstructed. Excessive grease deposits can result in a grease fire.

PRODUCT DATA TABLE

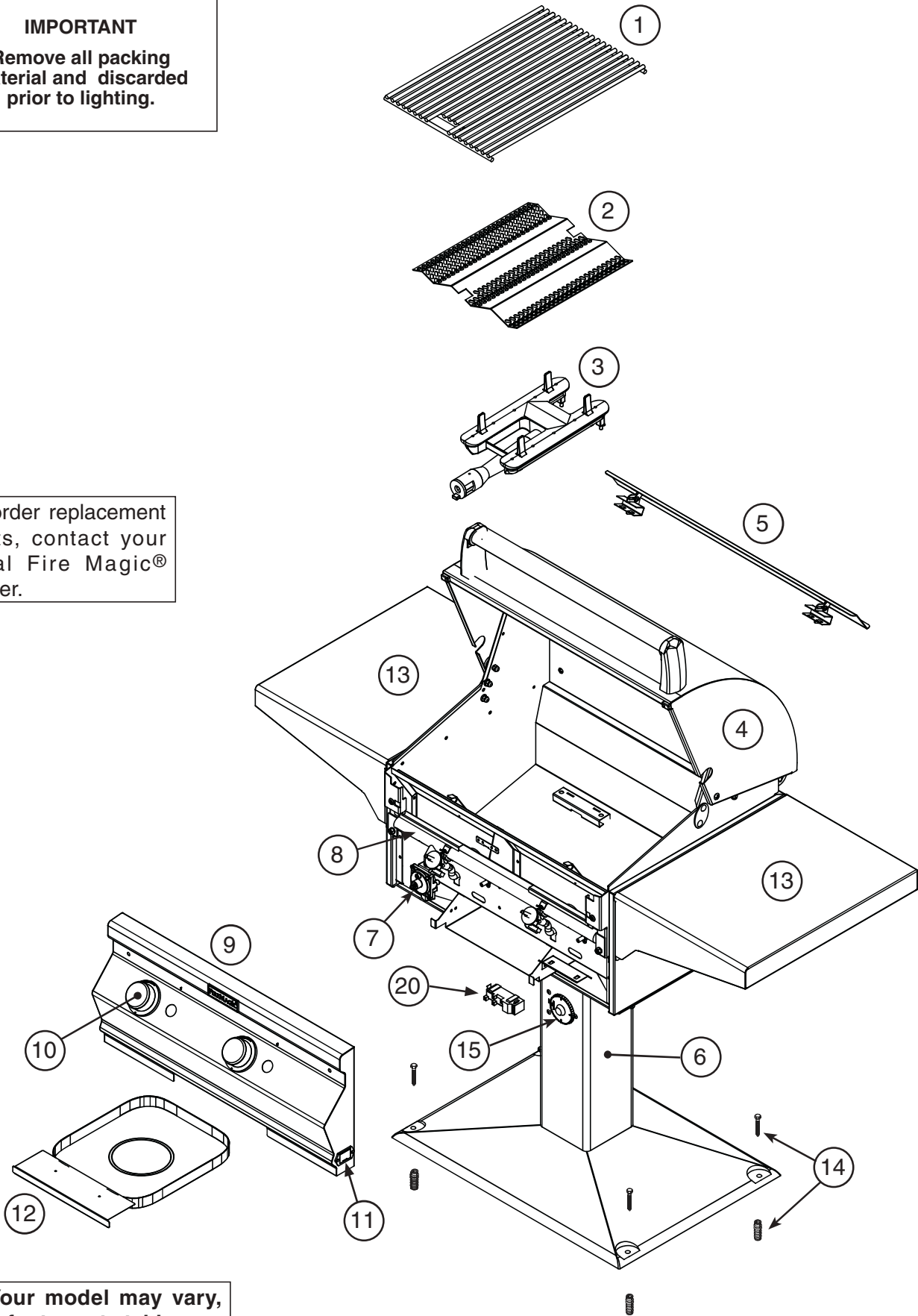
Specification	Value
Main Burner	
BTU per burner pair	25,000
Natural gas orifice	#42 (2.375 mm)
Propane gas orifice	#54 (1.397 mm)

REPLACEMENT PARTS LIST

IMPORTANT

Remove all packing material and discarded prior to lighting.

To order replacement parts, contact your local Fire Magic® dealer.



Your model may vary, refer to parts table.

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

REPLACEMENT PARTS LIST (cont.)

Item	Description	A430s	
		Part No.	Qty.
1.	Stainless cooking grid (set of 2)	3542-S-2	1
2.	Flavor grid (set of 2)	3063-S-2	1
3.	Main burner	3042-50	2
4.	Oven lid	23729-53	1
5.	Wind deflector	23728-18	1
6.	Patio base w/ hardware	24330-31	1
7.	Convertible regulator	PR-4	1
8.	Valve manifold	24130-28	1
9.	Control panel	24130-36	1
10.	Knob	3015	2
11.	Ignitor battery holder assy (9v)	24180-37	1
12.	Drip tray	3084	1
13.	Rigid shelf	24330-017	2
14.	Patio mount hardware kit	24330-25	1
15.	Timer valve (1 hour)	3092	1
16.	Propane regulator / hose assy.‡	5110-07	1
17.	Natural Gas QD hose ‡	5110-03	1
18.	Wire harness assembly‡	24177-24	1
19.	Electrode & collector box assy‡	3199-45	2
20.	Ignitor module	3199-44	1
21.	Natural gas orifice(s)‡	3001-42-2	1
22.	Propane gas orifice(s)‡	3001-54-2	1

‡ Not shown

INSTALLATION REQUIREMENTS

This grill is designed for outdoor use only. **DO NOT** use this grill under unprotected flammable surfaces. **DO NOT** use this grill inside a building, garage, enclosed area, or an unprotected covered area (see EXHAUST REMOVAL below). **DO NOT** use this grill in or on a recreational vehicle or boat.

Important: This grill is NOT insulated, and therefore the unit, when in operation, must be located with a minimum of 18" (45.7 cm) of side and back clearance from unprotected combustible materials such as wood, plastic, or stucco with wood framing.

The control panel **MUST** remain removable for servicing and air shutter adjustment (see PARTS LIST).

ENSURING PROPER COMBUSTION AIR AND COOLING AIRFLOW

Proper airflow (Fig. 6-1) **MUST** be maintained for the grill to perform as it was designed. If airflow is blocked, overheating and poor combustion will result. Do not block the 1" (2.5 cm) front air inlet along the bottom of the control panel or more than 75% of the cooking grid surface with pans or griddles.

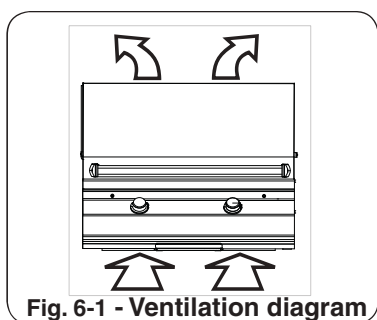


Fig. 6-1 - Ventilation diagram

Note: The 1" (2.5 cm) front air space also allows access to the drip tray.

EXHAUST REMOVAL

If installed or used under a patio roof, the cooking grid area must be fully covered by an exhaust hood with a vent. An exhaust fan with a rating of 1,000 CFM (cubic feet per minute) (472 liters per second) or more may be necessary to effectively remove smoke and other cooking by-products from the area under the hood. **Fire Magic Vent Hoods are available to meet this requirement.** This outdoor grill must not be used under unprotected overhead combustible construction. **THIS UNIT MUST NOT BE LOCATED IN A FULLY ENCLOSED AREA OF ANY KIND.**

INCORRECT

Rear oven lid vent



Equipped wind deflector will improve performance of grill. However, you must still protect rear oven from prevailing wind.

Fig. 6-2

CORRECT



PLACE GRILL SO PREVAILING WIND BLOWS TOWARD FRONT OF GRILL

Fig. 6-3

CAUTION: Wind blowing into or across the rear oven lid vent (Fig. 6-2) can cause poor performance and/or dangerous overheating. Orient the grill so that the prevailing wind blows toward the front of the grill (Fig. 6-3).

CAUTION: To prevent dangerous overheating, the rear of the unit must have a minimum clearance of 4" (10.2 cm) from any backsplash/wall.

GAS SUPPLY AND MANIFOLD PRESSURES:

For **natural gas** - normal 7" (17.78 cm) water column (w.c.), minimum 5" (12.7 cm), maximum 10 1/2" (26.7 cm). For **propane gas** - normal 11" w.c., minimum 10" (25.4 cm), maximum 13" (33 cm).

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.

PATIO MOUNT POST INSTALLATION

GAS SUPPLY PLUMBING REQUIREMENTS

For natural gas or a household propane system, rigid $\frac{1}{2}$ " or $\frac{3}{4}$ " 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 grill. **DO NOT use a rubber hose within the enclosure for the grill.** Apply only joint compounds that are resistant to all gasses on all male pipe fittings. Make sure to tighten every joint securely.

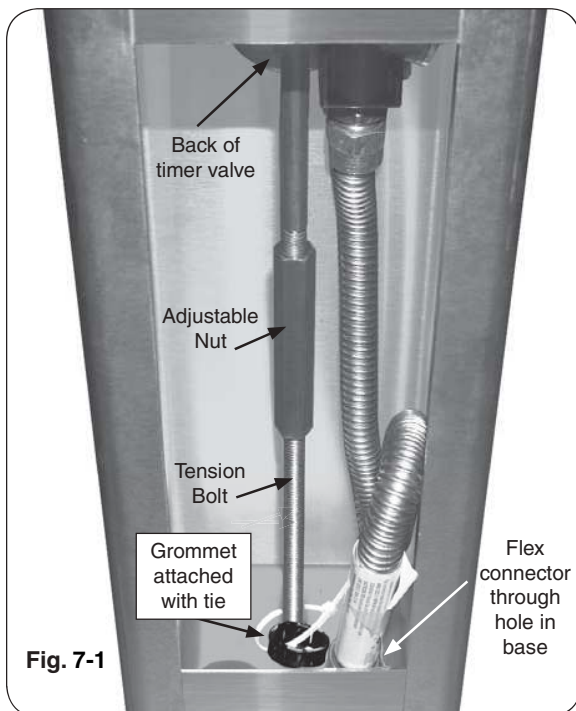
Note: If $\frac{1}{2}$ " pipe is used with **natural gas**, it should be no longer than 20'.

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

CONNECTING TO THE GAS SUPPLY

This post grill is capable of connecting to the gas supply in a few different ways. The connection can be made inside the post, under the post base, or out the back of the post.

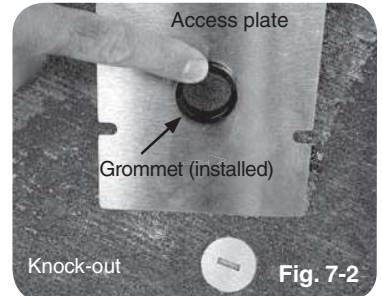
The gas must be hooked up so that it passes through the timer located in the post. To access the timer, unscrew and remove the access plate in the back



Post (access panel removed)

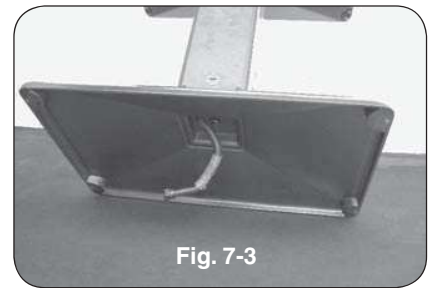
of the post using a No. 3 Phillips-head screwdriver. Retain the screws.

To connect through the post, remove the knock-out disk at the bottom of the access plate with a large standard screwdriver by inserting the screwdriver into the notch provided in the center of the knock-out. Remove the plastic grommet fastened to the inside of the post and insert it into the newly created opening prior to passing the gas connection through the opening.



To connect through the post base, run the gas connection through the hole provided in the center of the post base.

When finished, replace access plate and tighten the four screws provided.



ELECTRICAL OUTLETS

All electrical outlets in the vicinity of the grill must be properly grounded.

Note: Keep electrical supply cords away from all heated surfaces.

SECURING THE PATIO MOUNT GRILL

Important: BEFORE USE, the patio mount base must be securely fastened to a stable, level surface to ensure the grill remains fixed and upright at all times.

Locate the patio mount base in the planned grill location and mark the 4 holes. Drill the marked holes to a $\frac{1}{2}$ " diameter x $1 \frac{1}{2}$ " depth. Insert the lag shields (see PARTS LIST) into the holes, being sure that they are flush with the ground.

Align the holes on the patio mount base over the lag shields in the ground. Secure the base with the lag screws (see PARTS LIST) using a $\frac{7}{16}$ " nut driver.

— UTILISATION SÛRE ET ENTRETIEN DES CYLINDRES DE GAZ DE PROPANE —

IMPORTANT POUR VOTRE SÛRETÉ

LISEZ ET SUIVEZ TOUS LES AVERTISSEMENTS ÉQUIPÉS DE VOTRE CYLINDRE DE GAZ DE PROPANE.

En actionnant cet appareil avec un cylindre de gaz de propane ON DOIT observer ces instructions et avertissements.

LE MANQUE DE FAIRE AINSI PEUT AVOIR COMME CONSÉQUENCE UNE INCENDIE OU UNE EXPLOSION SÉRIEUSE.

CYLINDRE ET CONDITIONS ET CARACTÉRISTIQUES DE CONNECTEUR

- a. Des cylindres et les valves de gaz de propane doivent être maintenus en bon état et doivent être remplacés s'il y a des dommages évidents au cylindre ou à la valve.
- b. Ce gril, une fois utilisé avec un cylindre, devrait être relié à un gallon de la norme 5 (20lb.) cylindre de gaz de propane équipé d'un OPD (remplissez au-dessus du niveau le dispositif d'empêchement). L'OPD a été exigé sur tous les cylindres vendus depuis octobre 1.1998 pour empêcher le remplissage excessif.
- c. Les dimensions de cylindre devraient être approximativement 12" (30.5cm) de diamètre et 18" (45.7cm) hauts. Des cylindres doivent être construits et marqués selon les caractéristiques pour des cylindres de gaz de propane du département des ETATS-UNIS du transport (D.O.T.) ou le niveau national du Canada, du CAN/CSA-B339, des cylindres, des sphères et des tubes pour le transport des marchandises dangereuses.
- d. Le cylindre doit inclure un collier pour protéger la valve de cylindre et le circuit d'alimentation de cylindre doit être assuré le retrait de vapeur.
- e. Le régulateur de pression et l'ensemble de tuyau utilisé doivent assortir les spécifications pour le type I par ANSI Z 21.58-2005/CGA 1.6-2005 (voir la figue. 8-1).
- f. La valve de cylindre de gaz de propane doit être équipée d'un dispositif d'accouplement de raccordement de cylindre, décrit comme type I dans la norme définie dans le e. de paragraphe ci-dessus. Ce dispositif est généralement décrit comme coupleur rapide de fil de point culminant.
- g. Si votre cylindre de gaz de propane vient avec une prise de la poussière, placez le bouchon anti-poussière sur la sortie de valve de cylindre toutes les fois que le cylindre n'est pas en service.

OPÉRATION DE COUPLEUR RAPIDE

Pour relier le regulator/hose à l'ajustage de précision de valve de cylindre de gaz de propane: Serrez l'écrou de main sur le régulateur au-dessus de l'ajustage de précision de fil de point culminant sur la valve de cylindre. Tournez l'écrou de

main dans le sens des aiguilles d'une montre pour engager les fils et pour serrer jusqu'à ce que douillettement. L'utilisation des pinces ou de la clé ne devrait pas être nécessaire. Seulement le propane marqué par cylindres doit être employé.

Pour débrancher: Tournez l'écrou de main dans le sens contraire des aiguilles d'une montre jusqu'à isolé (fig. 8-1).

Important: Avant d'employer le gril, et ensuite chaque fois que le cylindre est enlevé et rattaché, examinez tous les raccordements pour déceler les fuites. Arrêtez les valves de gril et ouvrez la valve principale de cylindre, puis vérifiez les raccordements avec de l'eau savonneux. Réparez toutes les fuites avant d'allumer le gril.

ATTENTION: Tournez toujours la valve principale de cylindre de propane au loin après chaque utilisation, et avant de déplacer le gril et le cylindre, ou débrancher l'accouplement. Cette valve doit rester fermée et le cylindre a débranché alors que l'appareil n'est pas en service, quoique l'écoulement de gaz soit arrêté par un dispositif de sûreté quand le coupleur est débranché.

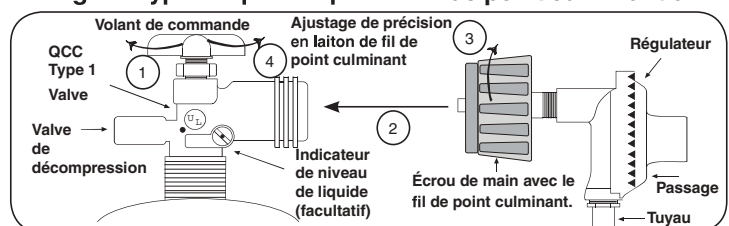
Inspectez soigneusement l'ensemble de tuyau chaque fois avant que le gaz soit allumé. Un tuyau criqué ou frangé devrait être remplacé immédiatement.

Si l'appareil est stocké à l'intérieur, le cylindre doit être disconnected et a enlevé. Des cylindres Disconnected doivent être stockés dehors, hors de la portée des enfants, avec les prises de valve filetées étroitement installées, et ne doivent pas être stockés dans un bâtiment, le garage, ou n'importe quel autre secteur inclus.

POUR VOTRE SÛRETÉ

- a. Ne stockez pas un cylindre de gaz disponible de propane dessous ou ne vous approchez pas de cet appareil.
- b. Ne remplissez jamais cylindre au delà de 80 pour cent de plein.
- c. SI L'INFORMATION DANS "A" ET "B" N'EST PAS SUIVIE EXACTEMENT, UN FEU CAUSANT LA MORT OU DES DOMMAGES SÉRIEUX PEUT SE PRODUIRE.

Fig. 8-1 type coupleur rapide de fil de point culminant d'I



SAFE USE & MAINTENANCE OF PROPANE GAS CYLINDERS

IMPORTANT FOR YOUR SAFETY

READ AND FOLLOW ALL WARNINGS PROVIDED WITH THE PROPANE-GAS CYLINDER.

When operating this appliance with a propane-gas cylinder, these instructions and warnings **MUST** be observed.

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

CYLINDER/CONNECTOR REQUIREMENTS

- a. Propane-gas cylinders, valves, and hoses must be maintained in good condition and must be replaced if there is visible damage to either the cylinder or valve. If the hose is cut or shows excessive abrasion or wear, it must be replaced before using the gas appliance (see e.).
- b. This unit, when used with a cylinder, should be connected to a standard 5-gallon (20 lb.) 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" (30.5 cm) in diameter and 18" (45.7 cm) 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 the National Standard of Canada, *CAN/CSA-B339, Cylinders, Spheres, and Tubes for Transportation of Dangerous Goods*.
- d. The cylinder used must include a collar to protect the cylinder valve, and the cylinder supply system must be arranged for vapor withdrawal.
- e. The pressure regulator and hose assembly used must match the specification for Type I by *ANSI Z 21.58-2005/CGA 1.6-2005* (see Fig. 9-1).
- f. The propane-gas cylinder valve must be equipped with a cylinder connection coupling device, described as Type I in the standard defined in paragraph e. above. This device is commonly described as an Acme thread quick coupler.
- g. If the propane-gas cylinder comes with a dust plug, place the dust cap on the cylinder valve outlet whenever the cylinder is not in use.

QUICK COUPLER OPERATION

To connect the regulator/hose assembly to the propane-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 a wrench should not be necessary. Only cylinders marked "propane" may be used.

To disconnect: Turn the hand nut counterclockwise until detached (Fig. 9-1).

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

CAUTION: Always turn the propane cylinder main valve off after each use, and before moving the unit and cylinder or disconnecting the coupling. This valve must remain closed and the cylinder disconnected while the appliance is not in use, even though the gas flow is stopped by a safety feature when the coupler is disconnected.

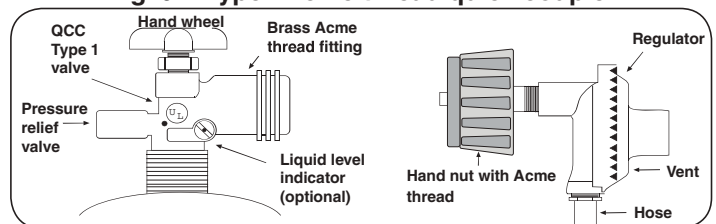
Carefully inspect the hose assembly each time before the gas is turned on. A cracked or frayed hose should be replaced immediately.

If the appliance is stored indoors, the cylinder must be disconnected and removed. Disconnected cylinders must be stored outdoors, out of the reach of children, with threaded valve plugs tightly installed, and must not be stored in a building, garage, or any other enclosed area.

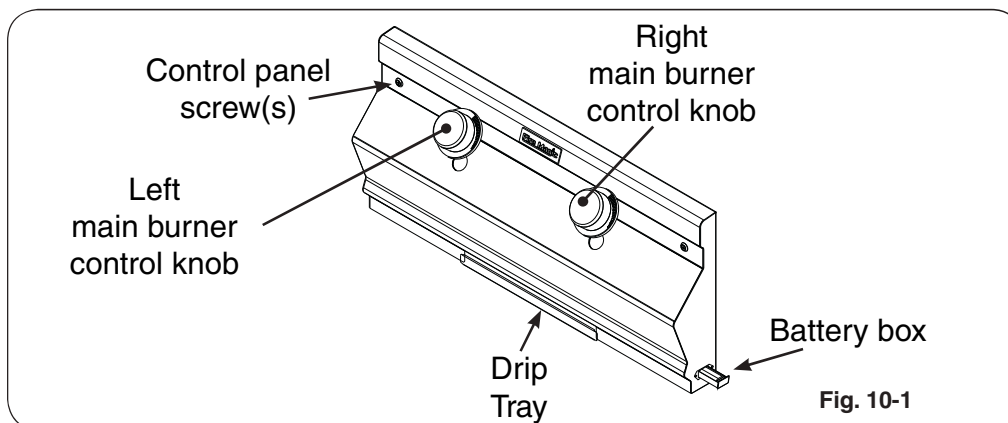
FOR YOUR SAFETY

- 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.

Fig. 9-1 Type I Acme thread quick coupler



IDENTIFICATION OF GRILL CONTROLS



A430s controls

To remove the control panel:

- Turn off the gas shutoff valve.
- Pull off the control knobs. Unscrew and remove the control panel screws and washers.
- Lift the control panel up and outward, allowing it to rest on the internal chain(s).

Important: During reinstallation; prior to opening the gas shutoff valve, be sure the control knobs are in the OFF position.

RIGID SHELF INSTALLATION

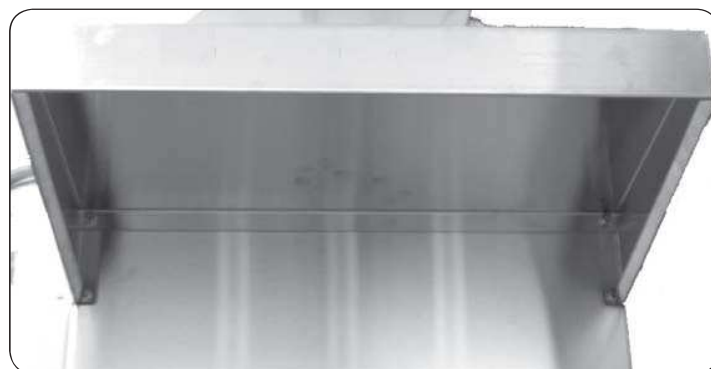
This grill comes with two (2) rigid shelves that must be attached. These can be attached using the four support screws provided and a Phillips-head screw driver.

1. Hold the shelf inverted so that one of the corner holes in the shelf lines up with the appropriate upper screw hole in the grill.
2. Insert the screw, but do not tighten all the way so that the shelf can be easily rotated around the first screw.
3. Line up the second corner hole in the shelf with the remaining upper screw hole in the grill. Insert a screw and tighten.

Note: You may lift the edge of the shelf upward to gain better access during much of the tightening of this screw.

4. Finally, insert the bottom screws on the left and right side of the shelf and securely tighten all screws.

To detach, reverse the process above.



View from under right shelf

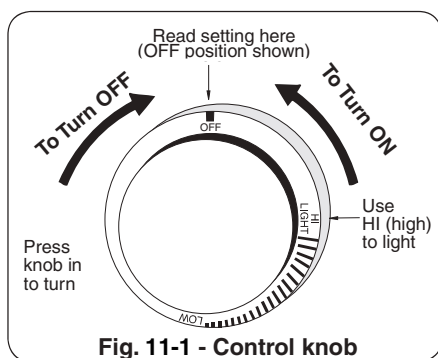
LIGHTING (IGNITION) INSTRUCTIONS

Read all instructions before lighting, and follow these instructions each time you light the unit.

ELECTRONIC LIGHTING

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.
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. Set timer control knob to the desired cooking time.
5. Depress the desired control knob **for 5 seconds**, then, while pressing turn it counterclockwise to the **HI LIGHT** position. Once the burner lights, release the knob.

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 this manual. If the burners still do not light after several attempts, refer to the instructions for manual lighting.

6. Repeat step 5 for each additional burner to be lit.

REPLACING IGNITOR BATTERIES

To replace the 9V battery powering the ignitors, pull out the battery holder located on the outside of the control panel. Remove the old battery and replace it connecting the new battery. Replace the drawer (see Fig. 11-3).

SETTING THE TIMER

Before following the lighting instructions set the timer located on the front of the post base (Fig. 11-4) to the desired number of minutes (up to one hour) by rotating the timer knob clockwise. The timer will slowly turn counterclockwise until it reaches the **OFF** position and then shut off the gas supply to the grill. To extend cooking time, turn the knob clockwise until it is set to the desired remaining cooking time.

MANUAL LIGHTING

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

1. Follow steps 1 through 3 (left).
2. Insert either a burning long-barrel butane lighter or a burning long-stem match through the cooking grid opening to the top of the lighting tube. (Fig. 11-2).
3. While holding the match or lighter flame at the top of the lighting tube, depress the desired control knob and while pressing turn it counterclockwise to the **HI LIGHT** position. Remove the lighter or match when the burner lights, and release the control knob.
4. If the burner does not light, **immediately depress the knob and turn the valve to OFF**. **WAIT FIVE (5) MINUTES** before repeating steps 2 through 4 of the **MANUAL LIGHTING** instructions.

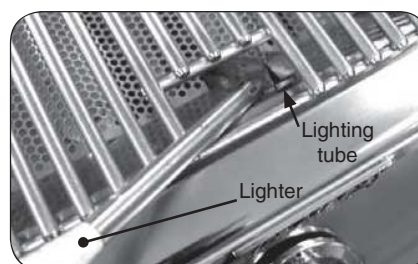


Fig. 11-2 - Manual lighting

SHUTTING OFF THE UNIT

To shut off the unit, depress each valve control knob and, while pressing turn it clockwise to the **OFF** position.

Always close the valve from the gas supply after each use of the unit.

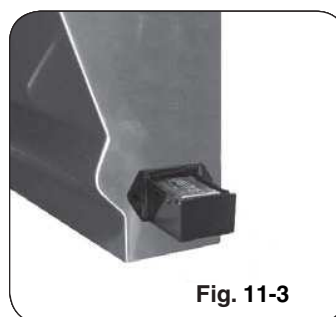


Fig. 11-3



Fig. 11-4
Timer knob in OFF position

ALLUMAGE DES INSTRUCTIONS (D'ALLUMAGE)

Lisez toutes les instructions avant l'allumage, et suivez ces instructions chaque fois vous lumière le unité.

ÉCLAIRAGE ÉLECTRONIQUE

Note: L'éclairage électronique exige une batterie installée de 9 volts avec une bonne charge.

1. Ouvrez les couvercles ou enlevez les couvertures des brûleurs pour être Lit.
2. Tournez tous les boutons de commande de gaz à leurs positions de repos.
3. Allumez le gaz à sa source.

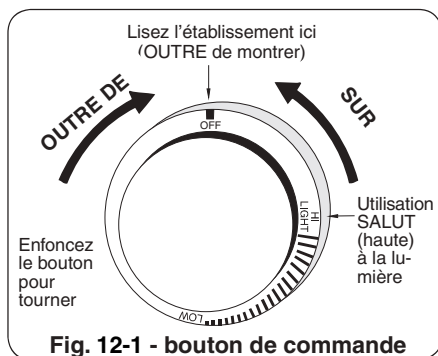


Fig. 12-1 - bouton de commande

Note: N'ouvrez pas plus d'une valve à la fois pour l'éclairage électronique ou manuel.

4. Placez le bouton de commande de temporisateur au temps de cuisson.
5. Diminuez le bouton de commande désiré pendant 5 secondes, puis, et tout en pressant le tour il dans le sens contraire des aiguilles d'une montre dans la position LÉGÈRE de HI. Une fois que le brûleur s'allume, libérez le bouton.

ATTENTION : Si un brûleur ne s'allume pas dans cinq (5) secondes d'allumer le bouton de commande, enfoncez le bouton et tournez-le à la position de repos. ATTENDEZ CINQ (5) MINUTES avant de répéter l'étape 4. Si vous sentez le gaz, suivez les instructions sur la couverture de ce manuel. Si les brûleurs ne s'allument toujours pas après que plusieurs tentatives, se rapportent aux instructions pour l'éclairage manuel.

6. Répétez l'étape 5 pour que chaque brûleur additionnel soit Lit.

REPLACEMENT DES BATTERIES D'ALLUMEUR

Pour remplacer la pile 9V alimenter les allumeurs, retirez le support de la pile situé à l'extérieur du panneau de commande. Retirez la pile usagée et remplacez-la connecter la nouvelle pile. Remplacez le tiroir (voir la fig. le 12- 3).

ÉTABLISSEMENT DU TEMPORISATEUR

Avant de suivre les instructions d'allumage régler la minuterie situé à l'avant de la base après (Fig. 12-4) pour le nombre de minutes souhaité (jusqu'à une heure) en tournant le bouton dans le sens horaire minuterie. Le temporisateur tournera lentement dans le sens contraire des aiguilles d'une montre jusqu'à ce qu'il atteigne la position de repos et ait puis coupé la fourniture de gaz au grill. Pour prolonger le temps de cuisson, tournez le bouton dans le sens des aiguilles d'une montre jusqu'à ce qu'il soit placé au temps de cuisson demeurant désiré.

ÉCLAIRAGE MANUEL

ATTENTION: Attendez toujours cinq (5) minutes le gaz pour se dégager après que n'importe quelle tentative non réussie d'éclairage.

1. Suivez les étapes 1 à 3 (à gauche).
2. Passez un allumeur brûlant de butane de long-baril ou une allumette brûlante de long-tige dans la grille à cuire s'ouvrant au dessus du tube d'éclairage. (Fig. 12-2).
3. Tout en maintenant le allumette ou un briquet flamme au sommet du tube d'éclairage, appuyez sur le bouton de commande désiré et en appuyant le tourner dans le sens anti-horaire à la position HI LIGHT. Retirez le briquet ou une allumette lorsque le brûleur s'allume, puis relâchez le bouton de commande.
4. Si le brûleur ne s'allume pas, enfoncez immédiatement le bouton et tournez la valve à AU LOIN. ATTENDEZ CINQ (5) MINUTES avant de répéter les étapes 2 à 4 des instructions manuelles d'éclairage.

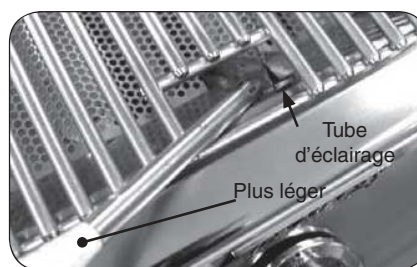


Fig. 12-2 - Éclairage manuel

ARRÊT DU UNITÉ

Pour couper le unité, diminuez chaque bouton de commande de valve et, et tout en pressant tour il dans le sens des aiguilles d'une montre à la position de repos.

Fermez toujours la valve de la fourniture de gaz après chaque utilisation du unité.

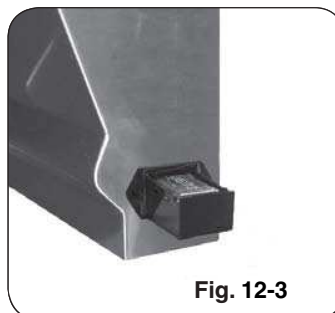


Fig. 12-3

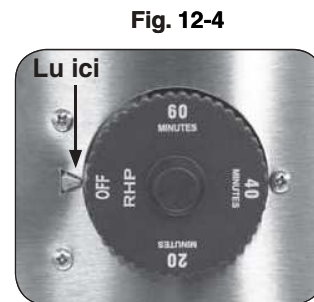


Fig. 12-4

Bouton de temporisateur AU LOIN (temporisateur de 3 heures montré)

GRILLING TIPS

The art of grilling involves learning the nuances of your grill and knowing how various cuts of meat and other foods cook on it under different settings and conditions.

Each grill will be unique due to its configuration and how it is positioned or installed. This section contains information about how Fire Magic grills were engineered, which will help you in learning how your grill responds to the way you use it.

GRILL HEAT DISTRIBUTION - MAIN BURNERS

The heat level at each part of the grill has been engineered for specific purposes. Knowing the heat distribution for each burner will allow you the best possible food positioning when grilling.

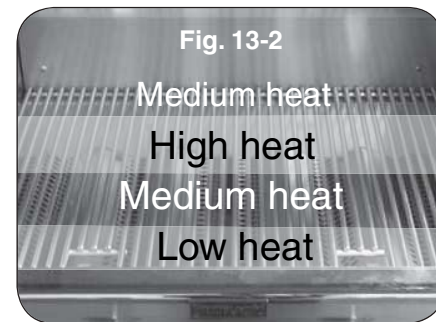
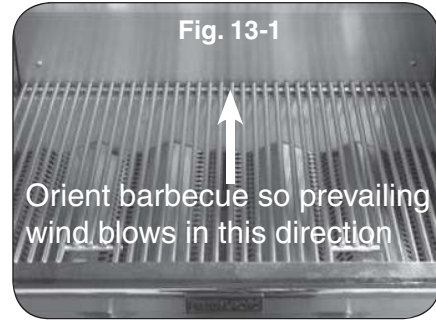
CAUTION: Even the coolest part of the grill is too hot to be touched during operation of the grill.

The front of the grill is designed, for safety reasons, to be the coolest part of the grill. If you look directly down on the grill top, while it is off and cool, you can see this portion of the grill, where the front end of each burner stops and the slope of the inner grill fire wall begins. This area also loses heat most rapidly when the oven lid is opened (see Fig. 13-2).

From the front of the grill moving toward the back, the heat rises gradually until just above the burner's front edge, where it rises rapidly to a fairly even temperature reflected by the thermometer. The heat continues to rise gradually until it reaches a maximum directly above the place where the two lobes of each burner connect (see Fig. 13-2). From there to the back of the grill, heat diminishes moderately. This prevents heat from becoming excessive at the back fire wall of the grill.

WIND CONSIDERATIONS

Wind direction can have an effect on the grill, especially with the oven open. For maximum stability and convenience, position the grill so that the oven opens toward any prevailing wind (Fig. 13-1).



THE GRILL BRUSH (OPTIONAL)

Purchase a Fire Magic® stainless-steel grill brush (sold separately) to keep your grill cleaner. It comes with scraper for large particles and a replaceable head with brass bristles for overall cleaning.



Fig. 14-1

Grill brush with replacement head

THE DRIP TRAY

The drip collection system allows you to brush or scrape excess dried residue from the grilling area directly into the drip tray (see PARTS LIST for drip tray location).

THE FLAVOR GRID(S)

Place each flavor grid directly over a burner. The solid areas of the grid should rest over the tabs found on the burner. See Fig. 14-5. **The slightly larger grids are designed to be placed over the outside burners, and the slightly smaller grid(s) are designed to be placed over the interior burner(s).**

Note: This allows heat from the burners to be evenly distributed throughout the cooking area. The flavor grids heat and cool quickly, making the grill very responsive to changes in heat from the burners.



Fig. 14-5
Flavor grid

CARE & CLEANING

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

The appliance *must* be cleaned as often as once a month (depending on use) to prevent grease build-up and other food deposits.

INTERIOR

THE BURNER PORTS AND CARRY-OVER SLOTS MUST BE KEPT CLEAN TO ENSURE PROPER IGNITION AND OPERATION.

Remove the burner (see orifice changing instructions) and clean the ports and slots as required. (For Fire Magic grills use Maintenance Kit part #MK-1.) Also inspect and clean the burner inlet for insects and nests. A clogged burner can lead to a fire in the bottom of the appliance.

The inside of the appliance 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.

EXTERIOR

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 stainless steel cleaner.

Clean your appliance by first using grill cleaner to remove grease and dirt. Always wipe with the grain (See Fig. 15-1). Next, use stainless steel cleaner to restore the stainless steel color (Note: not for mirror finish). Finish by wiping your appliance down using polish wipes. **To clean the mirror panel (if applicable), use a quality brand glass cleaner only, not any of the cleaners mentioned above.**

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.

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



Fig. 15-1 - 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.

IMPORTANT

IN THE EVENT OF A GREASE FIRE, IMMEDIATELY SHUT OFF THE MAIN GAS VALVE TO THE GRILL. KEEP THE LID OPEN AND ALLOW THE FIRE TO EXTINGUISH ITSELF. A THOROUGH INSPECTION BY A TRAINED SERVICE TECHNICIAN SHOULD BE CONDUCTED BEFORE FUTURE USE OF YOUR GRILL. THE SERVICE TECHNICIAN WILL CHECK THE SYSTEM FOR GAS LEAKS AND WILL CHECK ALL ELECTRICAL WIRING FOR DAMAGE. ALL GAS LEAKS AND WIRING MUST BE REPAIRED PRIOR TO FUTURE USE.

GRILL NOTES PAGE

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

TROUBLESHOOTING

If you have trouble with this Fire Magic® grill, 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 grill, please contact your local Fire Magic® dealer or visit our web site at www.rhpeterson.com.

PROBLEM	POSSIBLE CAUSE	CORRECTION
Ignition system failure	<ol style="list-style-type: none"> 1. Low battery. 2. Improper air shutter adjustment 3. Ignition wire disconnected 4. Low gas pressure 5. Front carry-over port 6. Igniter switch malfunction 	<ol style="list-style-type: none"> 1. Replace ignitor battery. 2. Adjust air shutters. 3. Plug wires back into ignition switches. 4. Have the gas co. check supply pressure. 5. Clean burner ports 6. Contact dealer for replacement.
Insufficient heat	<ol style="list-style-type: none"> 1. Improper air-shutter adjustment 2. Using propane orifice for natural gas 3. Low gas pressure/flame (propane) 4. Low gas pressure/flame (natural) 	<ol style="list-style-type: none"> 1. Adjust air shutters. 2. Check/change orifices. 3. Shut off all valves, including propane tank, and follow lighting instructions exactly. (See important note* below.) 4. Have the gas co. check pressure at grill.
Uneven heating	<ol style="list-style-type: none"> 1. Burner ports partially blocked by debris 2. Small spiders or insects in burner 3. Improper air shutter adjustment 	<ol style="list-style-type: none"> 1. Remove burners and clean out ports. 2. Inspect burners and orifices for spider webs or other debris that may block flow. 3. Adjust air shutter.
Thermometer malfunction	<ol style="list-style-type: none"> 1. Battery charge low 	<ol style="list-style-type: none"> 1. Replace batteries. Check connections to batteries.
Rotisserie noisy	<ol style="list-style-type: none"> 1. Rotisserie out of balance 	<ol style="list-style-type: none"> 1. Adjust rotisserie counterbalance.
Burner goes out on LOW	<ol style="list-style-type: none"> 1. Valve "Low" setting needs adjustment 	<ol style="list-style-type: none"> 1. Light burner on HIGH, immediately turn to LOW setting. Remove knob from valve and using a small flat screwdriver, slowly turn the adjustment screw in the stem, a little at a time (30° to 45°), in either direction, until the flame is approximately 1/4" in height from burner ports.

Table 2

*** Important:** Propane tanks are equipped with a safety shutdown device that may cause low or no gas/flame at the burners if operating and lighting instructions are not followed exactly. If you suspect the propane tank safety shutoff is in effect, shut off all burner control valves and the propane tank valve. Then read and follow the LIGHTING INSTRUCTIONS exactly. Lighting instructions are located in your owner's manual and printed on the grill's metal drip tray. If the problem persists, continue troubleshooting, or contact your local dealer or R. H. Peterson for assistance.

CONVERTING THE GAS TYPE

REGULATOR CONVERSION

The gas regulator, located behind the control panel, must be set for the type of gas used to fuel the grill. To check the regulator setting, remove the cap in the center of the regulator (Fig. 18-1). Holding the cap vertical (see Fig. 18-2), the letters at the bottom of the plastic stalk indicate the gas type for which the regulator is currently configured. If the bottom of the regulator stalk does not indicate the gas connected to the grill, remove the stalk from the cap, invert, and replace into center of cap. Replace cap on the regulator, screwing down until snug.

Gas regulator

Note the cap on top.

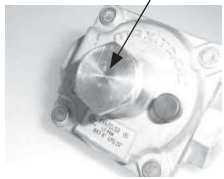


Fig. 18-1



Read gas type here. (LP shown)
Fig. 18-2

GAS ORIFICE CONVERSION

This Fire Magic® grill comes from the factory configured for one type of gas as marked on the label behind the control panel. When the grill is converted, this label must be replaced or updated to identify the new gas.

Each burner has a brass orifice, which can be replaced and must match the gas being used. When converting the grill to a different gas, each burner's orifice must be replaced with the corresponding orifice for the new gas.

Natural-gas to propane-gas conversions using a tank internal to a portable grill require installation of a propane tank holder (not included) for safety and compliance with the ANSI standards referenced on the cover of this document. This tank holder must be purchased separately from the manufacturer.

Consult Table 1 at the beginning of this document to determine the proper orifice sizes for each burner.

It is critical to the operation of each burner that its orifice be fully inserted into the center of its orifice opening.

WARNING

Hazardous overheating will occur if a natural-gas orifice is used with propane gas.

CAUTION: Make sure the grill is at a safe temperature and isolated from gas and electrical supplies before beginning.

For your safety, exercise caution, and make sure you have adequate hand protection, such as gloves, when handling metal parts.

Required tools:

- Phillips-head screwdriver (#2 medium)
- Needle-nose pliers
- $\frac{3}{8}$ " hex nut driver (deep socket)
- $\frac{5}{16}$ " hex nut driver

CHANGING THE MAIN BURNER ORIFICES

1. Remove the cooking grid from above the burner you are working on by lifting it first from the front and set it aside.
2. Remove the flavor grid from above the burner you are working on and set it aside.
3. Remove the cotter pin from the left or right rear burner anchoring peg by pulling it straight out of the cotter pin hole using fingers or needle-nose pliers (Fig. 18-3).

CAUTION: The burner is heavy.

4. Lift the back end of the burner out of the anchor peg holes, then move the burner toward the back of the grill to clear the gas inlet and set it aside.

5. Use a $\frac{3}{8}$ " hex nut driver to remove the exposed orifice (Fig. 18-4) and replace it with the correct orifice for the new gas. (See Table 1 at the beginning of this document for orifice sizes.)

6. Replace the burner by first sliding the open cylindrical end of the burner around the orifice, enveloping it and centering on it, then lower the back end anchor pegs into the anchor peg holes.

Note: It is critical to the continued safe functioning of the burner that the orifice is centered and completely inside the burner gas conduit.

7. Reinsert the cotter pin into the right rear burner anchor peg using fingers or needle-nose pliers.
8. Replace the flavor grid and then the cooking grid so that the cutout section of the cooking grid is lined up with the lighting tube.

Repeat these steps for each main burner.

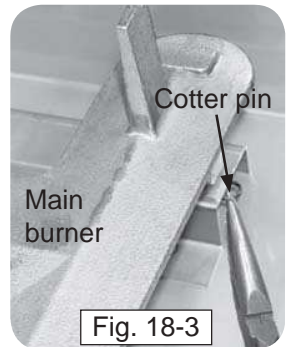


Fig. 18-3

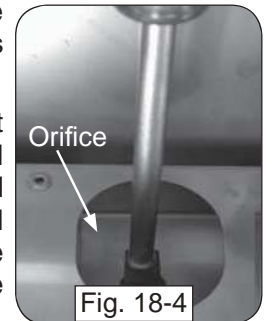


Fig. 18-4

BURNER AIR SHUTTER ADJUSTMENT

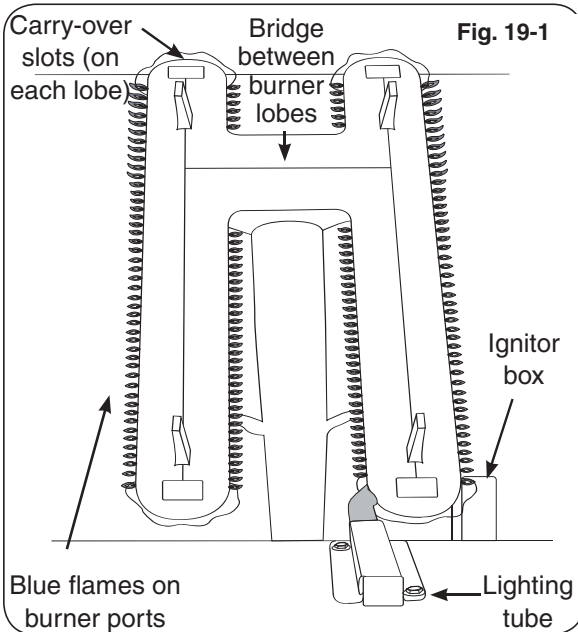
AIR SHUTTER ADJUSTMENT

Important: Air shutters are preset at the factory based on the gas the grill is built to burn. However, altitude or other local conditions may require air shutter adjustment for proper combustion.

MAIN BURNER

Flames from a properly adjusted main burner with no wind or breeze present will appear fairly steady, consistent, and mostly blue. If the tip of a flame were to turn orange, it should only do so briefly and then become blue again. The flames will appear to burn while touching the burner ports (see Figure 19-1).

If the flames have orange in them and appear to undulate slowly from side to side, or if some of them appear to lift off the burner instead of touching it, then adjust the air shutter, as instructed below.

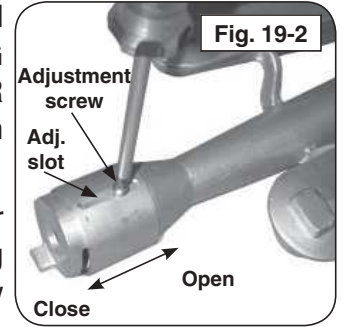


CAUTION: Turn all burner control knobs to the **OFF** position and turn off the gas supply at the source before removing or adjusting a burner.

WARNING

Wait for the burner to be cool or use heavily insulated heat-resistant gloves when handling the burner.

1. Follow the safety precautions and steps for main burner removal in the **CHANGING THE MAIN BURNER ORIFICES** section (steps 1-4).



2. Adjust the air shutter opening by loosening the adjustment screw with a screwdriver, then sliding the air shutter backward or forward to open or close the air shutter opening (see Fig. 19-2).

Shutter Setting	Flame Condition
Open too far	Flames shorten and lift off the burner
Ideal setting	Blue flames just touching burner
Closed too far	"Lazy" flames with orange in them

Too large an air shutter opening will allow too much air into the burner, which will cause the flames first to shorten and then to appear to lift up off the ports. For the bottom of the flames to move closer to the ports, close the air shutter more.

If the air shutter opening is too small or closed, the flames will present consistently orange tips and become "lazy," slowly undulating back and forth.

For propane gas, ideal settings tend to be just slightly open. For natural gas, which generally requires less primary air than propane, the main burner air shutter may be nearly closed.

3. Adjust the air shutter opening and then replace the burner (steps 6-8 in the **CHANGING THE MAIN BURNER ORIFICES** section)

4. Follow the lighting instructions in this manual to light the burner.

5. Repeat steps 1-4 until the flames appear to touch the burner ports, burning fairly steadily and mostly blue (see Fig. 19-1).

WARRANTY

PETERSON FIRE MAGIC GRILLS AND ACCESSORIES LIMITED WARRANTY

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

Fire Magic® cast stainless-steel burners, stainless-steel rod cooking grids, and stainless-steel housings are warranted for as long as you own your Fire Magic® grill -- **LIFETIME**. (Except as noted below.)

Fire Magic Choice stainless steel tubular burners are warranted for **TWENTY (20) YEARS**.

Fire Magic® cast brass burners, brass valves, inner liners, manifold assemblies, and backburner assemblies (except ignition parts) are warranted for **FIFTEEN (15) YEARS**.

Fire Magic® Electric Grills, including stainless steel grid, and housings are warranted for **TEN (10) YEARS**.

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

Fire Magic® sideburners and all other Fire Magic® grill components (except ignition and electronic parts) are warranted for **THREE (3) YEARS**.

Fire Magic® ignition systems (excluding batteries), electronic components (including lights and thermometers), and grill 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 installed in the United States or Canada and operated and maintained as intended for single family residential usage. It commences on the date of purchase and is valid only with proof of purchase.

This warranty **does not** cover components becoming defective through negligence, misuse, use not in compliance with the Installation & Owner's Manual, accidental damage, improper handling, improper storage, improper installation, lack of required routine maintenance (as specified in the Installation & Owner's Manual), electrical damage, local gas impurities or failure to protect against combustibles. Product must be installed (and gas must be connected) as specified in the Installation & Owner's Manual by a **qualified professional installer**. Modifications which are not specifically authorized will void this warranty. Accessories, parts, valves, remotes, etc when used must be Peterson product or warranty is void. Warrantied items will be repaired or replaced at Peterson's sole discretion.

This warranty **does not** apply to rust, corrosion, oxidation, or discoloration unless the affected component becomes inoperable. This warranty **does not** cover labor or labor related charges.

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 R. H. Peterson dealer where the product was purchased.

**TO REGISTER YOUR PRODUCT ONLINE GO TO: WWW.RHPETERSON.COM,
AND CLICK ON PRODUCT REGISTRATION. THANK YOU FOR YOUR PURCHASE.**

Quality Check			Date: _____		
Burner Orifices	Nat.	L.P.	Leak Test: _____	Model#:	_____
Main:	_____	_____	Burn Test: _____	Serial#:	_____
Other:	_____	_____	Gas Type: <u>Nat. / L.P.</u>	Air Shutter:	_____
				Inspector:	_____