



BUILT WITH PASSION
OWNED WITH PRIDE

The Fire Magic Sourcebook

A complete guide to the ultimate outdoor barbecue grill

For over 75 years Fire Magic Grills have been "Crafted with Pride, in the United States of America". These grills are constructed **entirely** of the highest quality, heavy gauge, **304** stainless steel. With attention to every detail, Fire Magic grills are elegant and durable and will perform at the highest temperatures for the longest time of any outdoor barbecue grill.

From day one, Fire Magic Grills were created and built for outdoor barbecue use. They are engineered and manufactured with superior technology by the many seasoned professionals at the R.H. Peterson Co. Many top reviewers regard these grills to be the best in the world.

Extraordinary performance and great versatility in cooking are yours when you own a Fire Magic Grill. These grills are a lifetime investment, backed by the industry's best **warranty**. Like a luxury automobile, Fire Magic barbecue grills are designed for high performance with exquisite craftsmanship under the hood, providing the consummate outdoor cooker. Fire Magic's superior technology has set the industry standard from day one.

THE BEST AND MOST VERSATILE COOKER A LUXURIOUS AND ELEGANT LOOKER



This Source Book is designed to inform you of the outstanding features and benefits of FireMagic Grills, that make it the finest grill in the market today.

Designed For Outdoor Cooking

Since 1937, Fire Magic grills have been designed and engineered for **performance** and **longevity**. Every component of these grills is *planned* to be integral to the best *outdoor* cooking system you can have!

Fire Magic's 12" deep firebox, rounded oven hood, burners and unique flavor grids provide the most natural heat convection, the best heat distribution, and the most cooking versatility of any grill. Whatever you cook - however you cook it - this is *the premium outdoor cooker*.

Our ergonomically designed, contoured control panels with comfort touch control knobs angled for easy viewing and use; Inner Liners which provide greater durability; our trouble-free, smaller, dishwasher safe drip control system (tray), with foil protectors; *every detail is tailored to make your outdoor experience enjoyable and comfortable*.

An internal regulator comes with every Fire Magic grill, providing consistent gas flow and heat control for optimum cooking, the easy lift oven hood incorporates cast handle mounts and an ergonomically shaped oven handle for your safety; storage brackets for long items (roastisserie spit and warming rack); the stainless steel cover for the roastisserie burner; heat zone separators; drop down shelves (on standalone units); and total factory pre-assembly - - gives you the luxury of immediately starting to enjoy your grill, and to experience the many different ways to cook that Fire Magic provides you.



Echelon Diamond Features: All 304 Stainless Steel

- 21st century styling – most functional, best looking
- Smooth, seamless lines create a unique contoured control panel (face) with rounded edges and polished highlights.
- Seamless double wall hood with feather lite easy lift lid
- 12 lb. (each) **cast** stainless steel 'E' burners – with **lifetime warranty**.
- Heavy duty stainless steel rod cooking grids.
- Halogen lamps angled for nighttime grilling.
- Master on–off switch. (120 V required)
- Four (4) zone digital thermometer with meat probe; or an analog thermometer for simple oven temperature reading.
- Polished comfort touch **back-lit** control knobs featuring blue LED bezels with a flame icon changing to red as you turn grill on.
- Push button hot surface ignition–simply push in control knob, turn on gas and light grill.
- A stainless steel watertight wood chip smoker drawer with its own dedicated 3,000 BTU burner.
- One infrared burner as a **free upgrade!**
- 12" Deep Firebox allows for many different methods of cooking, with most complete heat distribution
- 16 gauge stainless steel flavor grids
- Recessed high efficiency Quantum (Stainless Steel Mesh) backburner(s) with a stainless steel cover for protection. **Guaranteed for 15 years!**
- All stainless steel Rotisserie Kit equipped with a Super High Torque Motor (can turn up to 75 pounds), hexagonal heavy duty 5/8" spit rod, two 4 prong adjustable food holders, and a **counter balance** to rotate food on the spit evenly with rolling ball bearing support.
- Heat zone separators to allow cooking an assortment of foods at different temperatures simultaneously.
- 10" drip tray with disposable liners; smaller and more practical.
- Polished stainless steel highlights on control panel and oven/hood trim.
- Custom laser inscribed personalized name plate.
- Distinctive line of accessories to customize and augment your grilling center.
- An optional Magic View Window upgrade to view food without raising the hood, finishes off this perfect grill.

Echelon Diamond Grills

Width of Unit <small>Cooking surface / Outside width</small>	Model	Primary Cooking Dimensions	Primary Cooking Area (sq in)	Secondary Cooking Area (sq in)	Total Cooking Area (sq in)	Shipping Weight (Built-in)
48"/ 51"	E1060	48"x22"	1,056	384	1,440	350 lbs
36"/ 39"	E790	36"x22"	792	288	1,080	275 lbs
30"/ 33"	E660	30"x22"	660	240	900	245 lbs

These Barbecue Grills Include the
Industry's Best Warranty from the Industry's Premier Company



Aurora Features: All 304 Stainless Steel

- 21st century styling – most functional, best looking
- Two 12V Halogen lamps. 120 V required
- 12 lb. (each) cast stainless steel ‘E’ burners – with **lifetime warranty**.
- Heavy duty stainless steel rod cooking grids.
- An Integrated push button hot surface Ignition system.
- Seamless double wall hood with feather lite easy lift lid.
- **12” Deep Fire Box** – allows for many different methods of cooking and even heat distribution.
- Seamless Control Panel
- Polished comfort touch control knobs.
- 16 gauge stainless steel **Flavor Grids** disperse heat quickly & evenly, best control temperature, minimize flareup or grease fires, give flavor to the food, and reduce odors from last week’s barbecue.
- Heavy Duty Removable Warming Rack – to **cook** potatoes, veggies, etc. and keep entrées warm; uniquely designed to prevent food from sliding off.
- 10” wide SS drip tray with disposable liners; smaller and more practical -- liners provided can be used as smoker tray or charcoal basket.
- Built-In Storage Rack for Rotisserie Spit Rod and Warming Rack (on stand alone units).
- Digital oven and meat thermometer “in control panel” with meat probe.
- Stainless Steel Valve Manifold
- An optional Infrared Backburner and a complete Rotisserie Kit, with a polished SS cover for protection.
- An optional Magic View Window (upgrade on 660 & 790) to view food without raising the hood
- Infrared Sear Burner (upgrade)



Aurora Grills

Width of Unit Cooking Surface / Outside width	Model	Primary Cooking Dimensions	Primary Cooking Area (sq in)	Secondary Cooking Area (sq in)	Total Cooking Area (sq in)	Shipping Weight (Built-in)
36”/39”	A790	36”x22”	792	288	1,080	255 lbs
30”/33”	A660	30”x22”	660	240	900	225 lbs
30”/33”	A540	30”x18”	540	240	780	200 lbs
24”/27”	A530	24”x22”	528	192	720	195 lbs
24”/27”	A430	24”x18”	432	192	624	170 lbs

These Barbecue Grills Include the *Industry’s Best Warranty from the Industry’s Premier Company*



Fire Magic Grills Offer More Cooking Area!

	Model #	Cooking surface / Outside width
All Fire Magic	...1060	(48"/51")
790	(36"/39")
660	(30"/33")

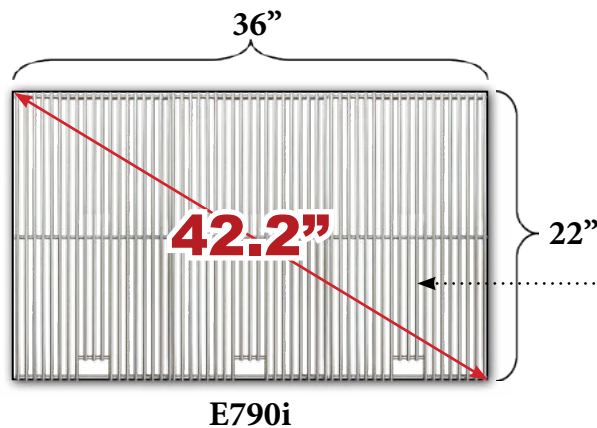
barbecue grills

**provide more primary and secondary COOKING AREA
– than any other grill in their same size category.**

In fact...

**our 30"/33" grills provide more cooking area...
than our competitors' 36" grills!**

Both our 790 model (36"/39") grills, and our 660 model (30"/33") grills offer at least **23% MORE** square inches of cooking space than any other 36" or 30" models.



**Size our grill like you
would a T.V. Set or a
Computer Monitor...**

DIAGONALLY

**It is always bigger
than anyone else's!**

Our 36"/39" (E790 and A790) units measure over 42" DIAGONALLY
No other manufacturers' measures close to 38"

Our 30"/33" (E660 and A660) units measure 35" DIAGONALLY
No other manufacturers' measures close to 32"

Take the TEST! Measure for Yourself!
(and measure the cooking surface on other brands)

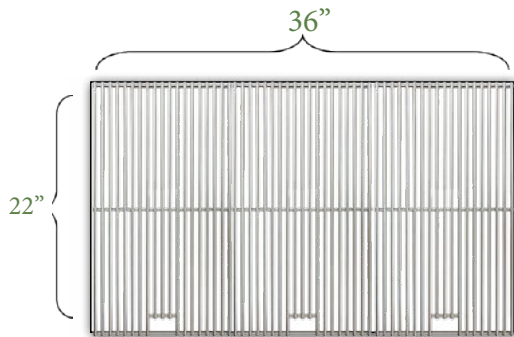


Fire Magic Grilling Performance

Not only does Fire Magic offer the **most cooking area**, our barbecue grills also give...

...the most btu's per square inch of cooking space.

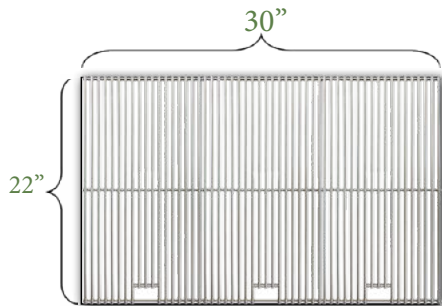
...for the best **Heat Flux** of any barbecue grill.



Model 790:

- Our 36"/39" grill provides 32,000 btu's per burner with three (3) burners = **96,000** btu's
 - Our rotisserie back burner adds = **13,000** btu's
 - Our dedicated smoker burner adds = **3,000** btu's
- Totaling **112,000** btu's

"Heat Flux" - Primary btu's / sq. in. **121**



Model 660:

- Our 30"/33" grill provides 25,000 btu's per burner with three (3) burners = **75,000** btu's
 - Our rotisserie back burner adds = **11,000** btu's
 - Our dedicated smoker burner adds = **3,000** btu's
- Totaling **89,000** btu's

"Heat Flux" - Primary btu's / sq. in. **114**

AND ... You can use ALL the burners at the same time!

Your grill will be hot before you know it!

Fire Magic grills cook on the **highest high** (*the hottest hot*) reaching up to 1,000- 1,400° at the cooking surface (*1,400° using an infrared*)

and/or

Each burner has an **adjustable low** setting down to where cooking surface temperature can be below 200° ... So you can cook on the **lowest low** (*or highest low*)

With the highest **heat flux** and greatest **temperature range** of any grill...

...you can sear a steak or bake a cake!

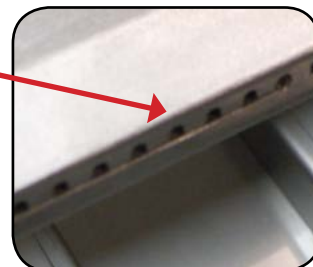
All 304 Cast Stainless Steel Burners

- By far the most durable metal used for barbecue grill burners
- Precision porting – cast to be evenly spaced on each burner....
- An internal baffling system, and carry over slots designed for ease of lighting, and balancing flame and heat; to provide well distributed heat, on high or on low in each burner.



1/4" Thick Walls

- The strongest longest lasting stainless cast burners – weighing 12 pounds each – **guaranteed for life!**
- Uniquely designed for the Air Mixer to be adjusted precisely, so air/gas mixture is right for your grill (see operating manual to easily adjust your air/gas ratio)
- Four (4) rows of ports on each burner.
- Ports are designed to be under a **lip** on the burner to prevent clogging.



Lights in the Grill

ECHELON

- The Echelon Diamond E660 and E790 both have two (2) internal halogen lamps; The E1060 has three (3) lamps.
- 12 Volt halogen light bulbs
- Lights are angled for easy night time grilling.
- No screws and an easily removable lens makes for quick cleaning and simple bulb replacement
- Switch on touch pad



Echelon Grill Light

AURORA

- All Aurora Grills have two (2) internal halogen lamps.
- 12 Volt Light Bulbs
- Back-lit switch on the control panel



Aurora Grill Light



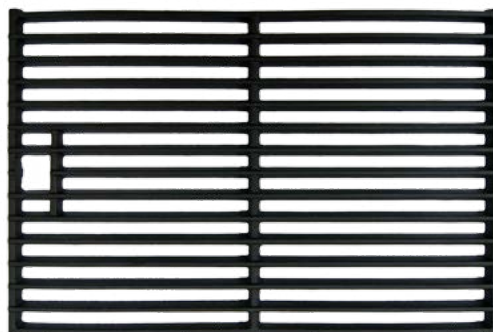
Cooking Grids

A. Our Stainless Steel Grids are:

- **All 304 Stainless Steel with a Lifetime Guarantee**
- Bead blasted matte finish for non-stick performance.
- Fully Rounded Rods provide best heating surface.
- 5/16" bars, centered 5/8" apart to cover 52.4% of cooking surface – just right for optimum grilling performance; *not too big (where the bars stop the heat); not too small (where foods falls through)*.
- Each (12" wide) cooking grid weighs 11 pounds
- Grids fit together to cover full cooking surface of grill



B. As an alternative to stainless steel, we offer **porcelainized cast iron** cooking grids. Many grillers consider these to be the best surface to cook on, as it is a superb conductor of heat. Our cast cooking grids have a thick side and a thinner side. They weigh at least 50% more than stainless steel and cost about the same.



Test

Flavor Grids

To better your grilling experience.....

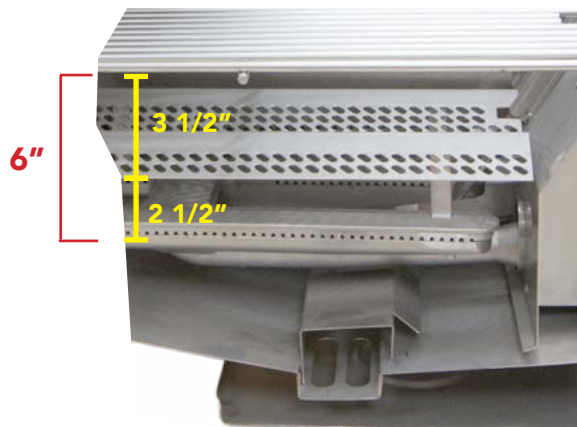
Fire Magic flavor grids perform these vital functions:

- a. give flavor to food by vaporizing juices, creating smoke that gives it that delicious bbq flavor**
- b. disperse heat quickly and evenly**
- c. provide responsive temperature control**
- d. minimize flare ups and grease fires**

...and they are guaranteed for 5 years!

Key Features:

- Made of 16 gauge 304 stainless steel
- Designed in a multiple “V” pattern with oblong openings at the bottom and sides of each “V”, (and solid stainless steel above the burners to protect them). This design allows excess grease to funnel down to a **small** drip tray -- which eliminates almost all flare ups!
- Positioned on four (4) burner posts, each 2½” high, allowing 3½” between the flavor grids and the cooking grids, which gives space for heat to expand up to the cooking surface.



- Designed to provide distributed heat to the cooking grids; they don't retain or block heat rising to the cooking grids
- Easy to clean and maintain
- Simple to remove when rotisserie cooking (for largest rotisserie area)
- Put charcoal or wood right on them for flavor

Fire Magic flavor grids are a marked design improvement over ceramic briquettes.

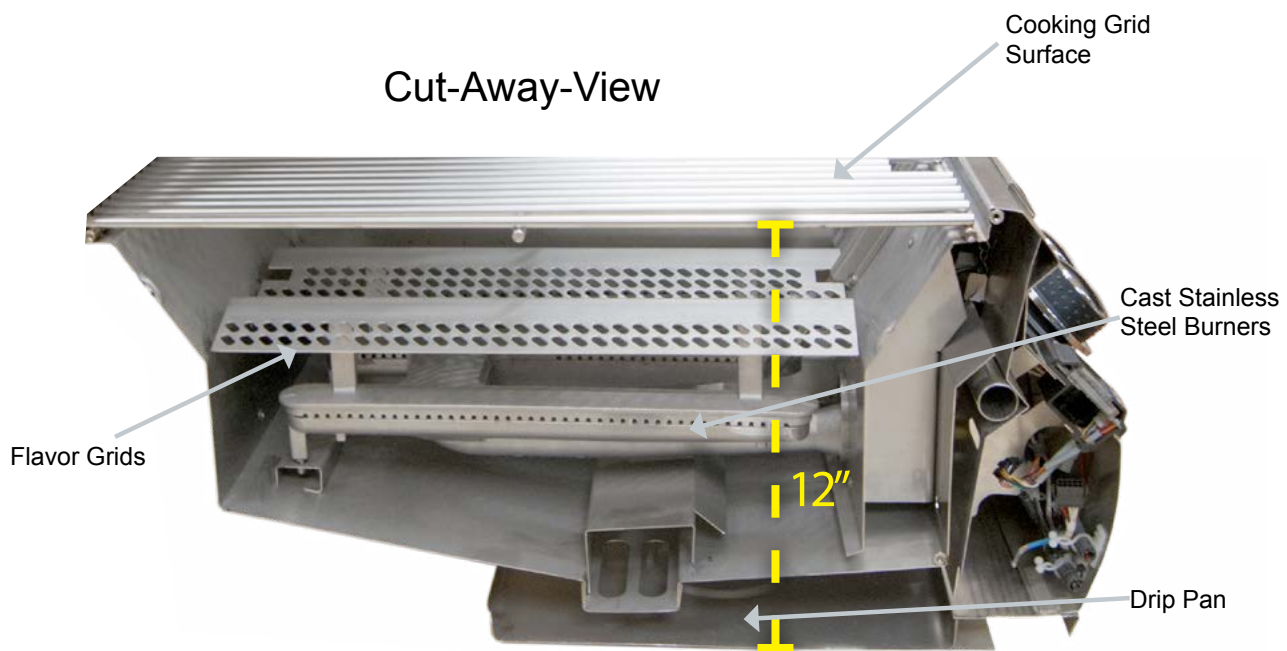
Ceramic briquettes (used by other grill manufacturers):

- block heat transfer, thus do not respond quickly to the temperature changes you desire
- create more flare-ups
- hold grease deposits, food, and lingering food odors
- are difficult to clean

Firebox

12" DEEP FIREBOX - means more flexibility in preparing your food

- Accommodates larger foods for rotisserie cooking
- Diffuses heat from burners providing the heat distribution you want
- Provides greater depth from cooking surface to burners to minimize flare-ups
- Affords proper positioning of heat distribution system (FLAVOR GRIDS)
- Facilitates more flexible indirect cooking
- Affords better, more even convection cooking
- Provides more responsive control of cooking temperature
- Allows for a smaller Drip Pan



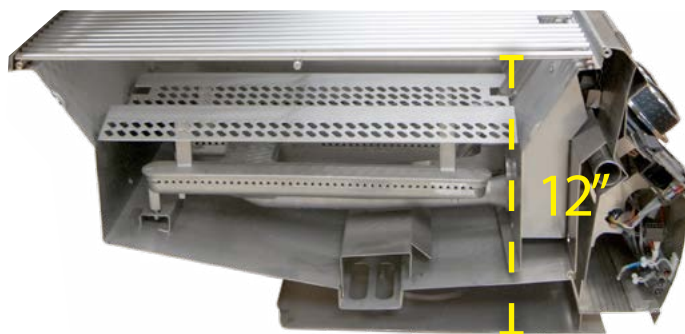
The 12" Deep (top-to-bottom) fire box, and a high rounded oven hood create sufficient area for convection cooking and indirect cooking, and provide ample space for better control of cooking/grilling at various temperatures at different locations on the grill.



Advanced Heat Distribution System

Our heat distribution system is composed of many design elements working together to provide versatility in cooking, barbecuing, grilling, etc. that owners of the best barbecue made **should have**.

- I. 12" DEEP FIREBOX (Pg. 11) - This depth in our units gives space to disperse heat from the burners across the grill (left-right) all but 1 1/2" on each side, and 2 1/2 - 3" in front.



- II. Fire Magic® provides high heat with durability (Pgs. 5 - 6) -- the most sq in of space and the most heat/sq in ("heat flux") of any barbecue grill made! Our Aurora or Echelon units provide ample heat & space to cook twenty 4^{1/2}" diameter hamburgers at one time.

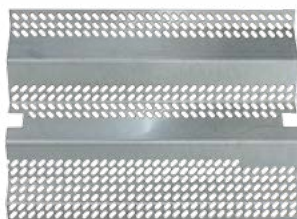
- III. Burners (Pg. 7) --



- IV. Right sized cooking grids (Pg. 9) --



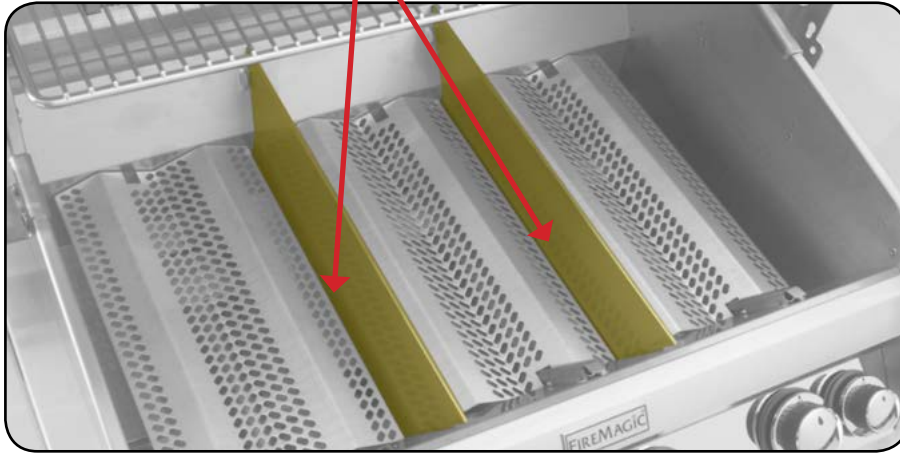
- V. Flavor grids are the best method to distribute heat to the cooking grids (Pg.10).



- VI. Rounded Oven Hood for best convection cooking (Cover Page)
- VII. Recessed Backburner (Pg. 17)
- VIII. Temperature Range (Pg. 6)-- highest **high** heat and lowest **low** heat

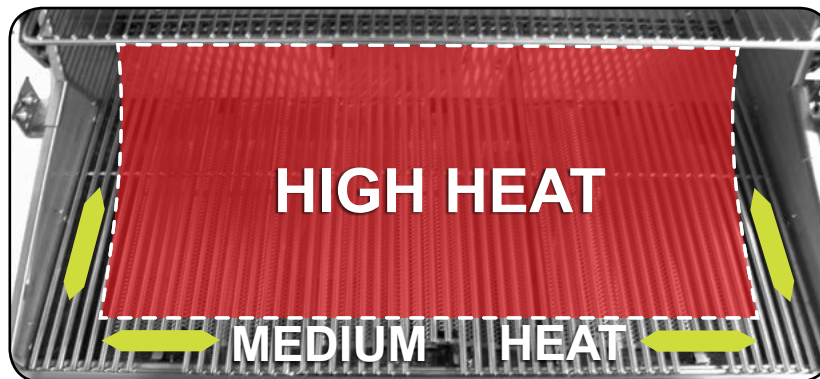
Advanced Heat Distribution System *(Continued)*

- IX.** Echelon Heat Zone Separators - each zone is separated by a zone separator. Each is controlled by a separate burner, and has its own cooking grid.



These Design Features work in conjunction to provide this unique versatile (and highest heat) barbecue grill.

With a hotter center section, our grills can provide a French Cooktop/Stove or Teppanyaki Grill experience (*i.e. designed to accommodate several foods cooking at different temperatures at the same time*). **Two level grilling** is made easy --- start by searing, then go to roasting or simmering.



With heat distributed in this perfectly engineered system, you can use your Fire Magic grill the way a grill was intended to be used -- the cooler front allows safe holding of food, the **hot** middle area provides best searing or rotisserie cooking, and you can place foods needing just to be kept warm on the sides or front of the grill, or on the warming rack.

This gives you the flexibility and capability to prepare almost any dish imaginable on a Fire Magic grill:

YOU CAN SEAR A STEAK OR BAKE A CAKE

Contoured Cooking Control Panel

- Knobs at a 40° angle to easily see how to operate
- Echelon panel is recessed for ease of use and stylish appearance.
- Ergonomically designed rounded edges, with mirrored highlights on the Echelon Diamond



Echelon Back-lit Safety Knobs:

- Back-lit illuminated controls feature **BLUE** LED BEZELS surrounding the knobs and casting a luminous glow against the stainless steel.
- A flame icon in the knob changes from blue to red as the knob is turned on, to inform you when gas is flowing; an important safety feature.
- The red flame's intensity (BRIGHTNESS) becomes more vivid on high, and fades to dim on low, providing VISUAL CONFIRMATION of the burners' settings.
- The color lets you know if the gas is flowing (**RED**) or not (**BLUE**)



Echelon Control Knobs



Aurora Control Knobs

Test

Electronic Digital Thermometer

Echelon - State-of-the-art electronic thermometer display, with meat probe, has an impressive array of features including:

1. Four (4) zone cooking surface temperature reading (meat probe is 4th zone). Timer indicates how long you have been cooking on the grill. Large screen with finger touch control for easy setting.
2. Built-in oven light switch
3. You may choose from 4 colors for back lighting the display
4. Powered by 110v - batteries not required.



Aurora - The new Fire Magic Aurora Digital Display features a large screen with finger touch controls to easily set your thermometer for temperature or time. The display allows monitoring of even temperature, meat probe and time. The thermometer has a sealed face and perimeter gasket to keep moisture out.



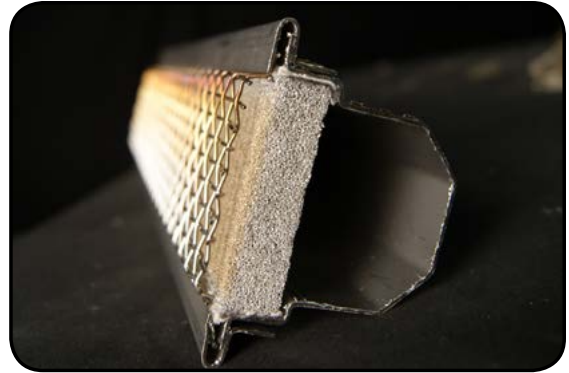
Best Ignition System

Echelon & Aurora

Hot Surface - *Integrated Electronic Ignition System* is the most advanced and reliable lighting system available. Simply push in the control knob to activate the hot surface, turn up the gas, and light your grill 110V electricity needed. *There is no comparison; it operates when others won't.*



Rotisserie Backburner



- Quantum Rotisserie Backburner—uses **100% Stainless Steel Foam**(Echelon Models).
- **Slim profile** – Allows for more grilling space.
- Includes Stainless Steel **Cover** to protect backburner when grilling.
- Cooks with MORE evenly dispersed infrared heat.
- Capacity to distribute heat quickly and evenly.
- No ceramic – no cracking, breaking, no back burner flare-ups.
- Fire Magic grills provide the **most SPACE** for rotisserie cooking.
 - Echelon Diamond and Aurora **790's** and **660's** offer **16 1/2 "** diameter, (for roast or bird).
 - Length of Backburner: **790i** is 27" and **660i** is 23"
- **You can grill and rotisserie cook at the same time**

Warranted for FIFTEEN (15) years! (Look at other Rotisserie Warranties)

Our Rotisserie Backburner Kit is Comprehensive- MORE SUBSTANTIAL AND MORE USEFUL THAN COMPETITORS

Rotisserie Kit Includes:

1. Solid -"heavy duty hexagonal Spit Rod with Roller Ball-bearing support
2. Super High Torque Motor – Handles up to 75 pounds.
3. Two(2) 4 prong Food Holders
4. **Counter balance** to rotate food on the spit evenly, cook fully, and keep your motor Stronger and Longer.

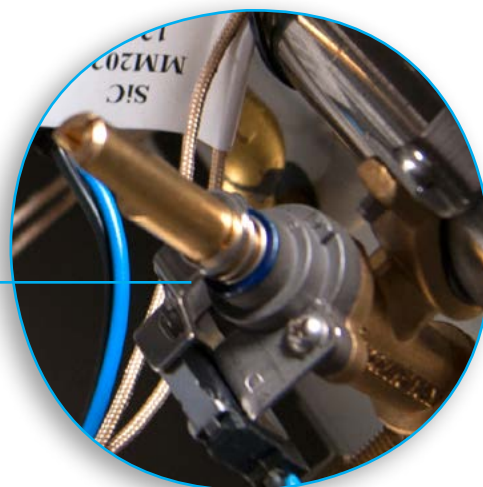


Brass Control Valves

All Red Brass Control Valves give you precision control of temperatures in your grill.

Continuous gas settings - - From High High - to Low Low. You can alter the low setting to have lower flame or higher flame with a simple turn of a screw in the valve. All other settings (hi, medium) will remain as they were.

Heavy, duty comfort touch control knobs with rubber safety grip.



Controllable Wood Chip Smoker Box

- Every Echelon Diamond Grill has a 21" long, 2" wide x 1½" deep Smoker Drawer to place wood chips, etc. Each smoker has a **DEDICATED** 3000 btu Burner for it only! Smokes slowly, Easily Refillable.
- Reliable and controllable; adds a "smoked" flavor to foods while grilling.
- Allows you to use your favorite marinade or liquid to enhance the flavor of your food; or you can use wood chips soaked in water.
- Add Wine, juice, or other liquids to provide moist heat.



The Industry's Best Warranty

Fire Magic has been manufacturing the finest outdoor grills you can buy for over **75 years**. Our warranty coverage reflects the quality materials and craftsmanship found in all Fire Magic grills. When investing in a grill, consider the assurance provided by the Fire Magic warranty:

- Fire Magic **provides a labor allowance towards warranty repairs in the** first year
- Fire Magic **pays for shipping** warrantied replacement parts
- Fire Magic **pays for shipping** warrantied defective parts from you back to the factory
- Fire Magic's qualified technical service representatives are available 10 hours a day, 5 days a week to assist with questions, installation and service

You will find the Fire Magic warranty to be the best and most comprehensive in the industry. Warranty coverage highlight summary:

LIFETIME WARRANTY

Cast stainless steel burners, stainless steel rod cooking grids and gas grill housings

TWENTY YEAR WARRANTY

Stainless steel tubular burners

FIFTEEN YEAR WARRANTY

Brass valves, inner liners, manifold assemblies and back burner assemblies

TEN YEAR WARRANTY

Electric grills

FIVE YEAR WARRANTY

Infrared burners, flavor grids and charcoal stainless steel grills and smokers

THREE YEAR WARRANTY

Side burners and all other Fire Magic gas grill components

ONE YEAR WARRANTY

Ignition systems, electronic components, grill accessories and charcoal grill components



Ease of Installation

As the choice of outdoor living professional installers and designers, all Fire Magic built-in grills are designed for trouble-free installation and offer standard features and components to ensure your grill installs right the first time:

- 2 ¼" hanger extensions provide grill support and trim
- Levelers to even the grill on each side
- A "zero-clearance" rear , making islands easier to build and more functional with more space to cook and entertain
- A factory-installed, pre-assembled ½" stainless steel flex connector is included with each Fire Magic grill to ensure trouble free connection to the gas line
- An in-field conversion kit makes changing from natural gas to propane or vice versa is included with each unit. Just change the provided orifices and switch the convertible regulator and you're ready to go! It's that simple!

Fire Magic grills are easy-to-install and a pleasure use. This is an investment that, properly maintained, can last for decades. You'll never tire of owning your Fire Magic grill!



Cooking with Fire Magic Grills

Fire Magic grills provide a wide variety of cooking methods. In fact, there are five different ways to use your Fire Magic grill:

- Grilling using both direct and indirect techniques
- Rotisserie cook roasts, fowl and more
- Infrared sear just like the top steak houses
- Smoke using the smoker box or by placing wood chips on the flavor grids
- Charcoal barbecue with the charcoal box accessory

Most cooking on your Fire Magic will be variations of gas grilling using two primary techniques:

- Direct heat (also called direct grilling) requires placing the food directly over the heat source (it's similar to broiling in an indoor oven with the heat source underneath the food instead of above it)
- Indirect heat (also called indirect grilling) places the food in a location in the grill with no heat source below it like roasting or baking in an indoor oven.

Fire Magic grills offer the highest BTU burners when you want to crank up the heat for direct grilling but also shine as a true outdoor oven when you want to cook with indirect grilling. A big advantage of indirect grilling is that the heat completely surrounds the food from all sides allowing a more gentle cooking environment so that thicker cuts can cook to taste without burning the exterior.

A common mistake in indirect grilling is to turn off one side and then place the food there; that can cause uneven heating as the food closest to the burner gets too much heat. With most Fire Magic grills, there are three or four burners always allowing the indirect heat to surround the food for uniform cooking.

To achieve an optimal indirect cooking environment in your Fire Magic grill, heat up the grill with all three or four burners and then simply turn off the center burner(s). Place the food to be cooked in the center area of the grill above the burners that are turned off. As long as the heat is kept consistent (easy with Fire Magic grills), the food won't need to be turned or rotated for even cooking.



Different Ways to Cook on your Fire Magic Grill

- Direct barbecue
- Indirect cooking (the best indirect cooker)
- Rotisserie cook with your rear rotisserie burner
- You may use **all** burners **and** rotisserie burner at the same time
- Side cook using side burners
- Gently cook on the warming rack
- Bake on the baking rack or use the Warming Rack Extender
- Keep items warm on warming rack or electric drawer accessory
- Smoke using the smoker box or the wood chip smoker drawer
- Use Charcoal or Wood in the charcoal basket
- 3,000 to 60,000 BTU **power burner** for deep frying turkey or fish; or Wok style cooking
- Searing - use an infra-red burner on our unit, or searing station accessory
- Griddle cook using griddle on the cooking grids or on double side burner
- Do several different cooking methods at the same time!
- Cook with the hood open or closed
- Use heat zone separators to cook different foods at different temps.
- Like a French cook top or range, or a Teppanyaki grill; use high heat in the middle; simmer with less intense heat on the sides or front.

Different Types of Fire Magic Barbecue Grill Units

- Built-Ins / Inserts
- Countertop / Drop Ins
- Free Standing Portables
- Pedestal Units
- In-ground Post Units
- Charcoal
 - *Slide-Ins / Drop-Ins, Freestanding, in stainless steel and black porcelain*
- Dual Fuel / gas and charcoal combo
- Smoker Units
- Infrared Searing
- Electric Grills



Fire Magic® barbecue grills come in many different sizes. Primary cooking area ranges from 252 sq. in. (Electric) and 368 sq. in. (Deluxe gas) all the way up to 1400+ sq. in. of primary cooking area on our largest free standing units.

Stand-Alone Units (Both Echelon & Aurora) Include:

ALL STAND ALONE CARTS HAVE:

- Most preparation and storage space of any grill
- Sturdy, solid fold-down side shelves
- Four (4) heavy duty, lockable, swivel caster wheels
- Insulated storage doors and drawers with 6" stainless steel handles
- Interior shelves and condiment holders for easy storage
- Retractable tool holder for convenient grilling
- Sliding propane cylinder tray on propane models, with hose and regulator included; 10 foot quick disconnect gas hose for natural gas
- Polished rounded corners for added style and increased safety
- Heavy duty 8' extension cord on Echelons
- Convenient towel bars on side shelves
- Side burner, double side burner, or power burner with every model
- Fully factory pre-assembled
- **All 304 grade stainless steel! ***

*** We challenge any other grill manufacturer to say this**

Different models come with various cabinet, side burner, door, and drawer combinations;

Echelon Models



E1060s-71



E1060s-51



E1060s-62



E790s-71



E790s-62



E660s-71



E660s-62

Stand-Alone Units (Continued)

Aurora Models



A660s-2-62



A660s-1-62



A540s-2-62



A540s-1-62



A530s-2-62



A430s-2-62



C430s-1T1N-96



A830s-2-61-CB (dual gas / charcoal combo)

Post Models



A430s-2-P6



A430s-2-G6



21s-P6



21s-G6

Charcoal Models



24-s-c-61



22-s-c-G

Accessories

- The most complete array of accessories, including doors, drawers, side cookers, and power burners
- Cooking items
- Outdoor room accessories
- Large Ice Makers
- Refrigerators
- Bar Caddy's, Refreshment Centers, Beverage Center, Sink, Faucets, Towel Holders
- Vent Hoods
- Cut and Clean Combos
- Charcoal Baskets
- Griddles
- Grill top thermometer



Accessories

Fire Magic has the most complete line of accessories, and each one is made *(for built in grills)* to have your outdoor experience be best!

A. Power Burners - Two burners control from 3,000 btu's up to 60,000 btu's of cooking heat coming from a uniquely double ported round brass burner with flame collar/wok ring surrounding it. Your choice of stainless steel or cast iron top grid for pots and pans

- It's the most powerful, most useful side cooker. There's nothing like it in the industry!
- Stainless Cover protects the unit design to match the grill you choose, this cooker can WOK vegetables, or fry a turkey!
- Available with Stainless Steel or Heavy Duty Porcelainized Cast Iron Top Grid.
- Available in certain Stand Alone Models



We suggest you build the Power Burner 6-12" below your counter height to use it comfortably and safely.

B. Side Burners -

- Single Drop-in or Slide-in
- 15,000 btu's with brass burner
- Double Sideburner
- Two (2) 15,000 btu's units together

All 300 Series Stainless Steel – Side Burners are positioned flush to the counter to safely cook side dishes. Stainless Steel removable covers protect the burners when not in use.

C. Additional Accessories Include:

- | | |
|-----------------------|------------------------|
| • Refrigerator | • Ice Makers |
| • Sink and Faucet | • Beverage Centers |
| • Bar Caddy's | • Cut and Clean Combos |
| • Refreshment Centers | |

D. Doors and Drawers

- Many different types of doors and drawers to choose in four different styles;
- From access doors to warming drawer, to trash containers, to paper towel holders.
- Heavy gauge 304 stainless steel most with rain guards

E. Other Grilling Accessories

- | | |
|--------------------------|------------------------------------|
| • Hoods | • Grilling Accessories |
| • Rotisserie Accessories | • The finest RIPSTOP fitted covers |

F. Valves, Safety Timers, connector kits to make your installation, safest and most sufficient.

Take the Fire Magic Test & Compare!!

- Examine the Design of this grill (Pages 1 & 2)
- Review the many features of our grills (Pages 2 & 3)
- Compare the weight of our all 304 stainless steel grill to any other grill its size - are they all 304 stainless steel? (Pages 3 & 4)
- Measure the Fire Magic cooking surface like you would measure a television or computer screen (Page 5)
- Pick up one of our all cast 304 stainless steel “E” burners – there are at least three in every Fire Magic grill 30” or more (Page 7)
- Push the button to see our lights in the grill – observe and operate our illuminated back-lit control knobs on Echelon models (Pages 8 & 14)
- Pick up a cooking grid (Page 9)
- Pick up a flavor grid (Page 10)
- Examine the digital thermometer and meat probe (Page 15)
- Review the ignition system (Page 16)
- Examine the rotisserie backburner and the complete rotisserie kit (Page 17); see how the spacious design provides plenty of room to rotiss.
- Look at the cut-a-way to see the 12” depth (top to bottom) firebox, and discuss the many ways you can cook on your Fire Magic grill (Pages 11, 12, 13 & 23)
- Look at the controllable wood chip smoker box tray with dedicated burner (Page 19)
- Review the Fire Magic warranty – it’s the best in the industry! (page 20)
- Research the company making the grill – R. H. Peterson company has been making quality consumer products since 1949. Visit our website at www.rhpeterson.com
- Review testimonials the Fire Magic website www.firemagicgrills.com to see what people who have owned Fire Magic barbecue grills for 30-35 years or more are saying about them.



P R E M I U M G R I L L S

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