



# LIFT-A-FIRE

OUTDOOR BUILT-IN CHARCOAL GRILL  
Models 3334 and 3339

**INSTALLATION INSTRUCTIONS  
AND OWNER'S MANUAL**



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

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

**WARNINGS AND SAFETY CODES**

**⚠ WARNING**  
Do not store or use gasoline or other flammable vapors and liquids, including propane cylinders, in the vicinity of this or any other appliance.

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

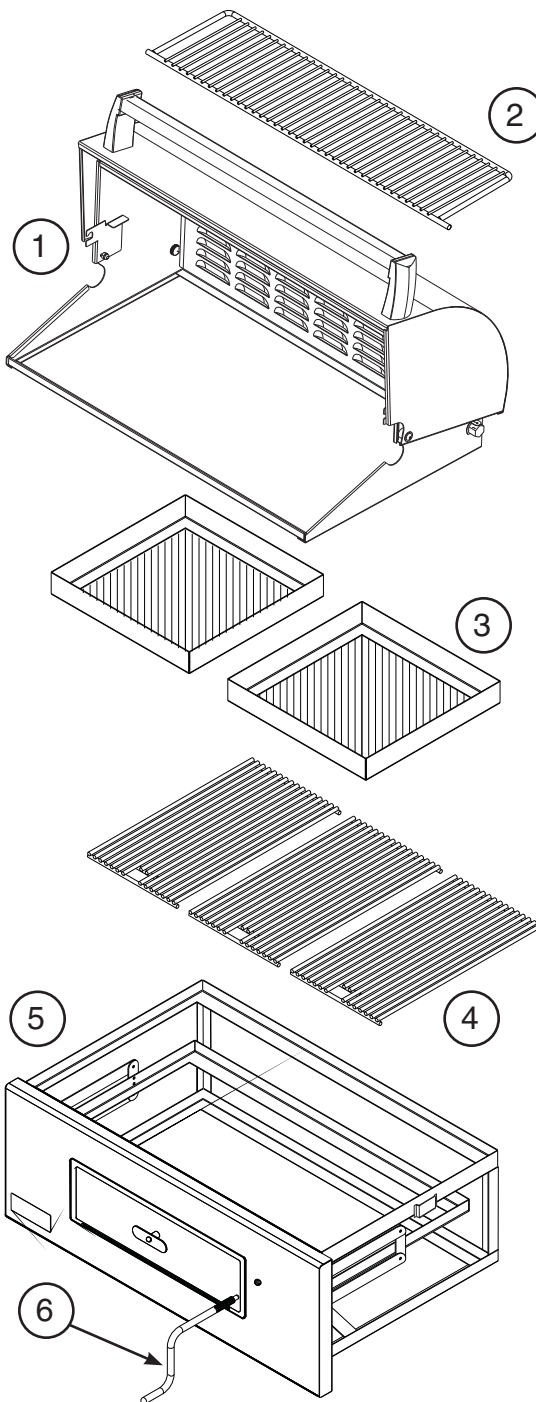
**CODE REQUIREMENTS:** This grill must be installed in accordance with local codes and ordinances.

**WARNING:** All surfaces of the charcoal unit become **HOT** during use. Exercise caution when using this unit, especially when adding charcoal or cranking the charcoal pan up or down.

# REPLACEMENT PARTS LIST

Item	Description	3334		3339	
		Part No.	Qty.	Part No.	Qty.
1.	Stainless steel grill oven (optional)	23733	1	3731	1
2.	Warming rack (optional)	3673S	1	3671S	1
3.	Charcoal pan	3304	2	3302	1
4.	Stainless steel cooking grids (set of 2 or 3)	3543-S-3	1	3537-S-2	1
5.	Grill assembly	3330-55	1	3335-55	1
6.	Crank	23302	1	23302	1

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



3334 model shown

**IMPORTANT**  
Remove all packing material and discard prior to use.

## SPECIFICATIONS

Specification	3334 series Value	3339 series Value
Counter opening height	12"	12"
Counter opening width	32 1/4"	24 3/4"
Counter opening depth	19 3/4"	17 3/4"

**Table 1** - Enclosure cutout dimensions

## INSTALLATION REQUIREMENTS

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

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

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

## GRILL INSTALLATION

1. Simply slide the unit into your grill opening.
2. Fit the crank handle into the hole on the front right side of the face. Aligning it carefully, screw it into the nut on the frame (see Fig. 4-1). After installation, crank the handle in and out to raise and lower the charcoal pan.

## GRILL OVEN (optional)

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

## COOKING GRIDS (purchased separately)

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

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



Fig. 4-1



Fig. 4-2

## OPERATION

Simple to use, this elegant charcoal grill has the added benefit of an adjustable charcoal pan to allow you to change the height of the charcoal while cooking, and gives you the ability to add fuel without having to remove the cooking grids. This enables the outdoor chef to be in complete control of the cooking heat at the grilling surface.

### **WARNING**

All surfaces of the charcoal unit become **HOT** during use. Exercise caution when using this unit, especially when adding charcoal or cranking the charcoal pan up or down.



**Fig. 5-1**

### **USING YOUR CHARCOAL GRILL**

1. Remove the cooking grids and pile your charcoal on the charcoal pans. Avoid spillage.
2. Follow the instructions supplied with your charcoal/fuel for lighting.
3. Use the access door to add or spread out your coals while cooking.

**CAUTION:** Use long-handled insulated barbecuing tools to prevent burns from hot metal or coals.

4. Turning the crank handle raises or lowers the pan to increase or decrease the grilling heat as desired.

**GRILL NOTES PAGE**

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

### CARE AND CLEANING

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

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

Clean the grill with a water and mild soap solution.

### OPTIONAL STAINLESS STEEL GRILL OVEN

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

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

Clean your appliance at least once a month.

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

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

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

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

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



Fig. 7-1 - Wipe with grain

### PROTECTING YOUR APPLIANCE FROM THE WEATHER

An optional heavy-duty cover will protect your appliance's finish and protect your investment. The water repellent cover will protect your appliance from the weather. Always cover 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.

# FIRE MAGIC® STAINLESS-STEEL CHARCOAL GRILL LIMITED WARRANTY

**FIVE-YEAR WARRANTY** - Fire Magic® stainless steel charcoal grills (excluding the charcoal pan and ash tray) are warranted for five (5) years from the date of purchase of your Fire Magic® charcoal grill.

**ONE-YEAR WARRANTY** - Fire Magic® charcoal pan and ash trays are each warranted for one (1) year from the date of purchase of your Fire Magic® charcoal grill.

## PLEASE KEEP A COPY OF YOUR SALES SLIP FOR PROOF OF PURCHASE

This warranty applies to the original purchaser and to single family residential use only. It commences from date of purchase, and is valid only with proof of purchase.

This warranty does not cover parts becoming defective through misuse, accidental damage, electrical damage, improper handling, storage, and/or installation. Product must be installed (and gas must be connected) as specified in the instructions or operator's manual, by a **qualified professional installer**. Accessories, parts, valves, remotes, etc., when used must be Peterson Co. product.

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

This warranty specifically excludes liability for **indirect, incidental**, or consequential damages. Some states 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 may vary from state to state.

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](http://WWW.RHPETERSON.COM),  
AND CLICK ON PRODUCT REGISTRATION. THANK YOU FOR YOUR PURCHASE.**

**Quality Check**

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

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

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

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