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Fuego FG01AMG Owner's Manual

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MODEL: FG01AMG

PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCE.

- Do not operate the grill under unprotected combustible construction. Use only in well ventilated areas. Do not use in buildings, garages, sheds, breezeways or other such enclosed areas. This unit is for outdoor use only.
- This outdoor cooking gas appliance is not intended to be installed in or on recreational vehicles and/or boats.

NOTE: The lid included with the grill is not meant to be used while cooking. If lid is closed during cooking for too long it will discolor and the stainless steel may warp and become damaged.

<p> WARNING:</p> <ol style="list-style-type: none">1. Do not store or use gasoline, or other flammable liquids or vapors 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.	<p> DANGER</p> <p>If you smell gas:</p> <ol style="list-style-type: none">1. Shut off 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 your fire department.
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WARNING:

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before using, installing or servicing this equipment. For outdoor use only.

IMPORTANT SAFETY NOTICE:

Certain Liquid Propane dealers may fill liquid propane cylinders for use with the grill beyond cylinder filling capacity. This “Overfilling” may create a dangerous condition.

“Overfilled” tanks can build up excess pressure. As a safety device, the tank’s pressure relief valve will vent propane gas vapor to relieve this excess pressure. This vapor is combustible and therefore can be ignited. To reduce this danger, you should take the following safety precautions:

1. When you have your tank filled, be sure you tell the supplier to fill it to no more than 3/4 (75%) of its total capacity.
2. If you own or use an extra tank, or have a disconnected tank, you should NEVER store it near or under the grill/cart unit or heat box, or near any other ignition or heat source. A metallic sticker with this warning is attached to the grill to remind you, your family and all others who may use your BBQ grill of these safety precautions.

Do not remove this sticker.

**WARNING:**

Do not try lighting this appliance without reading the “LIGHTING INSTRUCTIONS” section of this manual. This grill is for outdoor use only.

**WARNING:**

Push and hold the igniter button, turn the selected burner knob to “high”. If burner does not light in 4 to 5 seconds turn knob “OFF” and wait 5 minutes before trying again for any accumulated gas to dissipate.



- Begin by ensuring proper installation and servicing. Follow the installation instructions provided with this product. Have your grill installed by a qualified technician. Have the installer show you where the gas supply shutoff valve is located so that you know where to shut off the gas to the grill. If you smell gas, your installer has not done a proper job of checking for leaks. If the connections are not perfectly sealed, you can have a small leak and therefore a faint gas smell. Finding a leak is not a “do-it-yourself” procedure. Some leaks can only be found with the burner control in the “ON” position and this must be done by a qualified technician.
- Children should not be left alone or unattended in an area where the grill is being used. Never allow them to sit, stand or play on or around the grill at any time. When in use, portions of the grill get hot enough to cause severe burns.
- Do not store items of interest to children around or below the grill. Never allow children to crawl inside the storage drawer.
- Never let clothing, pot holders or other flammable materials come in contact with or get too close to any grate, burner or hot surface until it has cooled. Fabric may ignite and result in personal injury.
- Do not heat unopened food containers as a build-up of pressure may cause the container to burst.
- Always use a covered hand when opening the grill lid and only do so slowly to allow heat and steam to escape.

- Never lean over an open grill. When lighting a burner, always pay close attention to what you are doing. Be certain you are pushing the ignition button when you attempt to light the grill.
- When using the grill, do not touch the grill burner grate or immediate surrounding area as these areas become extremely hot and could cause burns.
- Grease is flammable. Let hot grease cool before attempting to handle it. Avoid letting grease deposits collect in the drip pan. Clean often.
- Do not use aluminum foil to line drip pans or grill racks. This can severely upset combustion air flow or trap excessive heat in the control area. The result of this can be melted knobs or damaged ignition components.

For personal safety, wear proper apparel. Loose fitting garments or sleeves should never be worn while using this appliance. Some synthetic fabrics are highly flammable and should not be worn while cooking. Only certain types of glass, heat-proof glass ceramic, earthenware or other glazed utensils are suitable for grill use. These types of materials may break with sudden temperature changes. Use only on low or medium heat settings according to the manufacturer's directions.



WARNING:

Spiders and insects can nest in the burners of this and any other grill, and cause the gas to flow from the front of the burner. This is a very dangerous condition which can cause a fire to occur behind the valve panel, thereby damaging the grill components and making it unsafe to operate.



WARNING:

Keep the area surrounding the grill free from combustible materials, trash or combustible fluids and vapors such as gasoline or charcoal lighter fluid. Do not obstruct the flow of combustion or ventilation air.



WARNING:

Never use the grill in windy conditions. If located in a consistently windy area (oceanfront, mountaintop, etc.) a wind break will be required. Always adhere to the specified clearances listed on page 10.

- Clean the grill with caution. Avoid steam burns; do not use a wet sponge or cloth to clean the grill while it is hot. Some cleaners produce noxious fumes or can ignite if applied to a hot surface.
- Be sure all grill controls are turned off and the grill is cool before using any type of aerosol cleaner on or around the grill. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode.
- Do not use the grill for cooking excessively fatty meats or products which promote flare-ups.
- Never grill without the residue pan in place. Without it, hot grease could leak downward and produce a fire or explosion hazard.
- If grill is stored indoors, ensure that it is cool, fold the side shelf down, then push, never pull, the grill. If LP, the cylinder must be unhooked and the LP cylinder stored outside in a well ventilated area, out of reach of children.
- Keep any electrical supply cord away from the heated areas of the grill and water.
- Never use a dented or rusty LP tank. Keep the ventilation openings of the cylinder enclosure free and clear from debris.
- Use only dry potholders; moist or damp potholders on hot surfaces may cause burns from steam. Do not use a towel or bulky cloth in place of potholders. Do not let potholders touch hot portions of the grill or burner grate.
- Teak countertops not recommended for use in food preparation.
- **CALIFORNIA PROPOSITION 65-WARNING:** The Burning of gas cooking fuel generates some by-products which are on the list of substances which are known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances always operate this unit according to the Use and Care Manual, ensuring you provide good ventilation when cooking with gas.

Verify the type of gas supply to be used, either natural or LP, and make sure the marking on the appliance rating plate agrees with that of the supply. The rating plate is located on the inside back wall of the grill. Never connect an unregulated gas line to the appliance.

An installer supplied gas shutoff valve must be installed in an easily accessible location. All installer supplied parts must conform to local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70 or the Canadian Fuel Gas Code, ANSI Z223.1 or CAN/CGA-B149.2 Propane Installation Code.

All pipe sealants must be an approved type and resistant to the actions of LP gases. Never use pipe sealant on flare fittings. All gas connections should be made by a qualified technician and in accordance with local codes and ordinances. In the absence of local codes, the installation must comply with the national fuel gas code ANSI Z223.1. Gas conversion kits are available from your dealer. When ordering gas conversion kits, have the model number and the type of gas (natural or LP) from your grill.

TOTAL GAS CONSUMPTION OF THE GRILL WITH BOTH BURNERS ON HIGH:

FUEGO 01 - 37,000 Btu/hr

The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 PSIG (3.5 kPa.) The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 PSIG (3.5 kPa.). The installation of this appliance must conform with local codes or, in the absence of local codes, with the national fuel gas code, ANSI Z223.1. Installation in Canada must be in accordance with the Standard CAN/CGA-B149.2 Propane Installation Code and local codes.

LP GAS HOOK UP FOR TYPE 1 OR QCC1 REGULATOR (Standard hookup fitted with grill):

The Fuego 01 is orificed for use with LP gas and comes equipped with a high capacity hose and regulator assembly for connection to a standard 20lb. LP cylinder (Type 1). The LP tank is not included. LP hose with a quick disconnect and fittings are included. Operating pressure: 10" W.C.

To connect the LP regulator and hose assembly to the tank/valve assembly, first make sure the main valve on the tank is completely closed. Although the flow of gas is stopped when the Type 1 system is disconnected as part of its safety feature, you should always turn off the LP tank main valve (FIG. 01) after each use and during transport of the tank or unit. Insert the regulator inlet into the tank valve and turn the black coupler clockwise until the coupler tightens up. Do not overtighten the coupler. Turn the main tank valve on and turn the burner control valves on the unit to "HIGH" position for about 20 seconds to allow the air in the system to purge. Turn valves off and wait 5 minutes before attempting to light the burners.

To disconnect the coupler, first make sure the main tank valve is turned off. Grasp the coupler and turn counter-clockwise. The inlet will then disengage. Remove the inlet from the tank valve opening if it has not already done so when disengaging. Your local LP filling station should be equipped with the proper equipment to fill your tank.

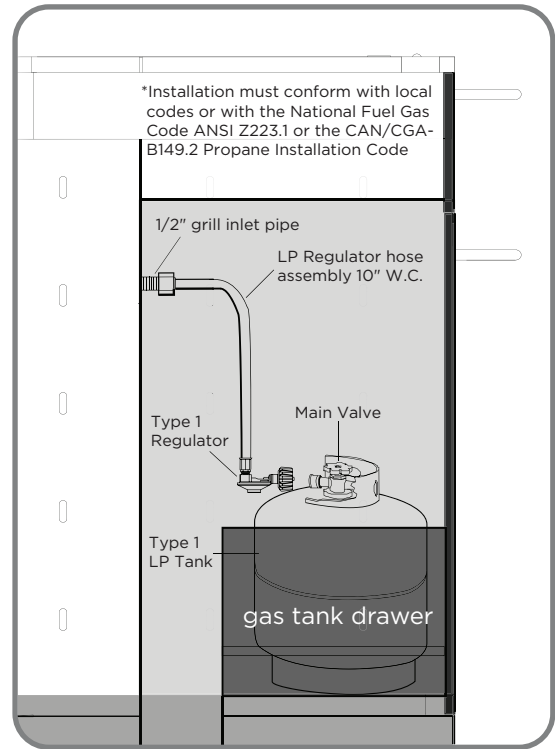


FIG. 01 LP Gas

LP TANK REQUIREMENTS:

A dented or rusty LP tank may be hazardous and should be checked by your LP supplier. Never use a cylinder with a damaged valve. Always check for leaks after every LP tank change. The LP gas cylinder must be constructed and marked in accordance with the specifications for LP gas cylinders of the U.S. Department of Transportation (DOT or CAN/CSA-B339) and designed for use with a Type 1 system only. Do not change the regulator and hose assembly from that supplied with the unit or attempt to use a Type 1 equipped regulator and hose assembly with a standard 510 POL tank/valve assembly. The cylinder must be provided with a shutoff valve terminating in an LP gas supply cylinder valve outlet specified, as applicable, for connection Type 1. If the appliance is stored indoors, the cylinder must be disconnected and removed from the appliance. Cylinders must be stored outdoors in a well-ventilated area out of the reach of children.

NOTE: When an LP unit is directly attached into an LP house system, the step down regulator **MUST** be used to reduce the supply pressure to a max. 14" W.C. and min. 11" W.C. to the grill regulator.

NATURAL GAS HOOK UP (optional conversion kit required, FA00AGC):

FA00AGC includes the following components:

- | | |
|---------------------------------|---|
| 1 - 90 degree elbow | 1 - 6 foot 3/8" ID gas hose with quick connect |
| 1 - 1/2" male to male nipple | 1 - 1/2" MIP flare fitting |
| 1 - Natural gas regulator | 1 - 1/2" FIP flare fitting |
| 2 - 2.25mm natural gas orifices | 2 - 1.85mm natural gas orifices (for infrared drawer only). |

(This type of connection should be performed by a certified or licensed technician only.)
 Connection: 1/2" NPT male adapter. Operating pressure: 4.0" W.C. Supply pressure: 5" to 14" water column. If in excess of 14" W.C. a step down regulator is required. Check with your local gas utility company or with local codes for instructions on installing gas supply lines. Be sure to check on type and size of run, and how deep to bury the line. If the gas line is too small, the grill will not function properly. Any joint sealant used must be an approved type and be resistive to the actions of natural gases.

Assemble as shown below (FIG. 02a). Use threading compound on male threads only. Use a pipe wrench to hold the grill inlet pipe to avoid shifting any internal gas lines of the grill and install 90 degree elbow. Attach regulator and ensure that the arrow points in the direction of gas flow towards the unit, away from the supply. Do not forget to place the installer supplied gas valve in an accessible location.

Remove burner drawer and locate the brass nozzle with pre-attached LP gas orifice. The orifice is the small screw on the end of the nozzle with a hole in the center. Unscrew the LP gas orifice by turning counter-clockwise and replace with natural gas orifice. Use the 2.25mm orifice for the gas drawers and the 1.85mm orifice if using the infrared drawer. The natural gas orifice has a larger hole in the center to keep the flow of natural gas consistent. You will need to replace the orifice for each burner (FIG. 02b)

NOTE: Do not use natural gas orifices with an LP gas tank or LP gas orifices with natural gas.

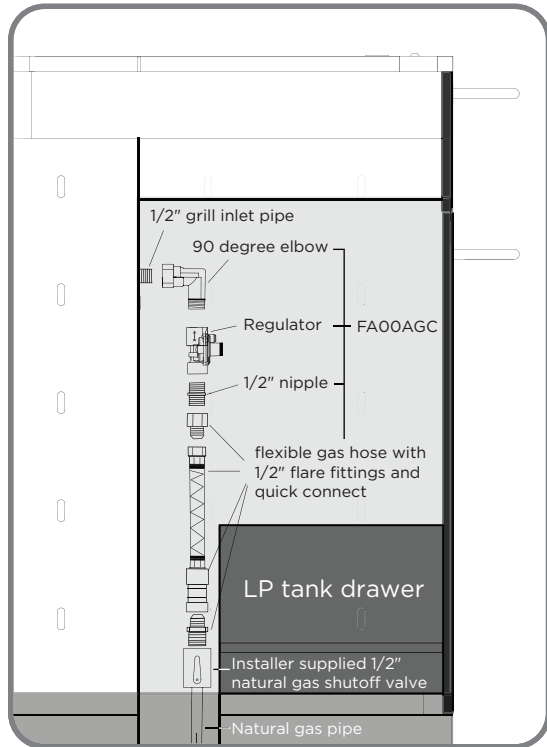


FIG. 02a Natural Gas Conversion

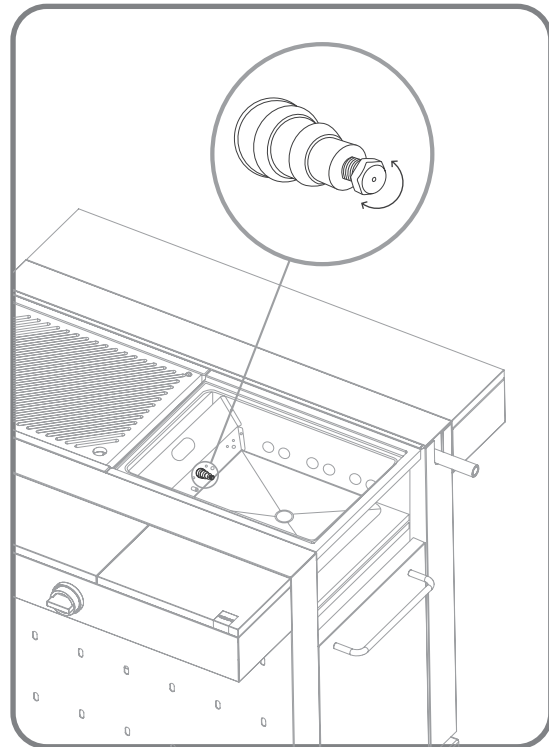


FIG. 02b Orifice Replacement

GENERAL:

Although all gas connections on the grill are leak tested at the factory prior to shipment, a complete gas tightness check must be performed at the installation site due to possible mishandling in shipment, or excessive pressure unknowingly being applied to the unit. Periodically check the whole system for leaks, or immediately if the smell of gas is detected.

BEFORE TESTING:

Do not smoke while leak testing. Extinguish all open flames. Never leak test with an open flame. Make a soap solution of one part liquid detergent and one part water. You will need a spray bottle, brush, or rag to apply the solution to the fittings. For LP units, check with a full cylinder. Remove the control knobs and battery to disable accidental ignition. Open the drawer containing LP or natural gas hook up, this is where all tests will be performed.

TO TEST:

Make sure all control valves are in the "OFF" position. Turn the gas supply "ON". Check all connections from the supply line, or LP cylinder up to and including the manifold pipe assembly. Apply the soap solution around the connection, valve, tubing and end of the manifold. Soap bubbles will appear where a leak is present. If a leak is present, immediately turn off gas supply, tighten any leaking connections, turn gas on, and recheck. Check all the gas connections at the base of the control valves where they screw into the manifold pipe.

If you cannot stop a gas leak, turn off the gas supply and call your local gas utility or the dealer you purchased the appliance from. Only those parts recommended by the manufacturer should be used on the grill. Substitution can void the warranty.

**WARNING:**

Do not use the grill until all connections have been checked and do not leak.

Check all gas supply fittings for leaks before each use. It is handy to keep a spray bottle of soapy water near the shutoff valve of the gas supply valve. Spray all the fittings. Bubbles indicate leaks. (FIG. 03 & 04)

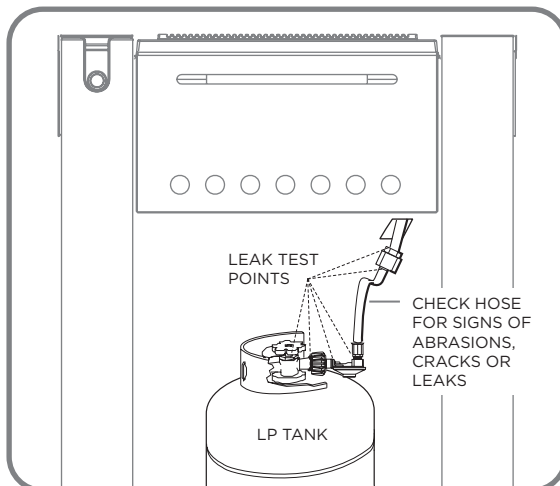


FIG. 03 LP Gas

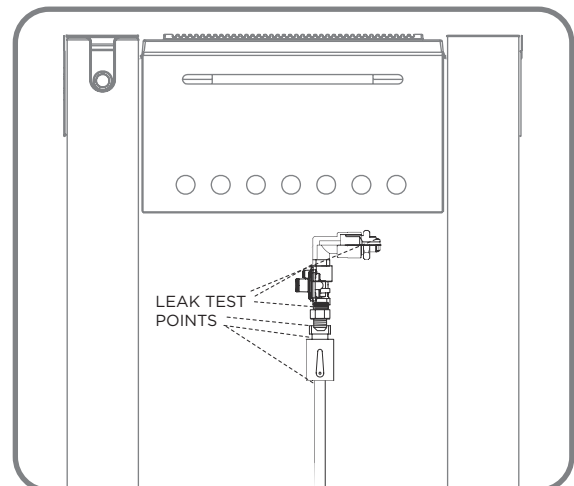


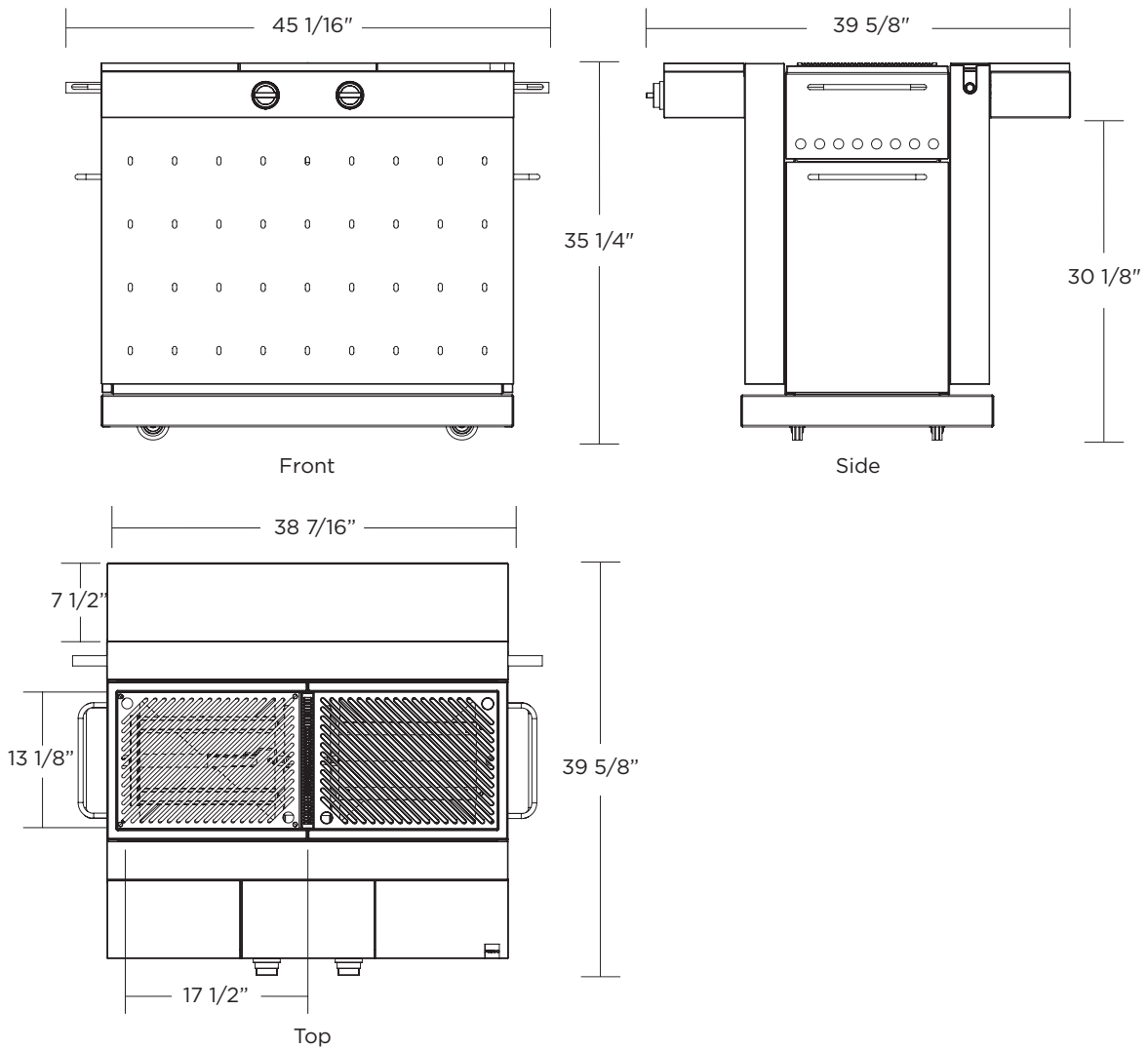
FIG. 04 Natural Gas

INSTALLER FINAL CHECKLIST:

- Specified 12" clearances maintained to combustibles.
- Verified proper enclosure ventilation.
- Drawers fully close.
- All internal packaging removed.
- Knobs turn freely.
- Each burner lights satisfactorily.
- Residue pan in place properly and sliding freely.
- Pressure regulator connected and set for 4.0" W.C. Natural, 11.2" W.C. LP gas.
- Manual shutoff valve installed and accessible.
- Unit tested and free of leaks.
- User informed of gas supply shutoff valve location.
- All grates are assembled and put in place.

PLEASE LEAVE THESE INSTRUCTIONS WITH THE USER. USER, PLEASE RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE.

Refer to separate Quick Install Sheet for grill assembly instructions.



Each grill section consists of a drawer with stainless steel burner and an enamel diffuser panel. Above each drawer is a cast iron grate frame, grate and center grate. Each gas burner is rated at 18,500 Btu/hr. Above each burner is a coated enamel diffuser panel which reflects usable heat upward into the cooking area increasing grilling performance.

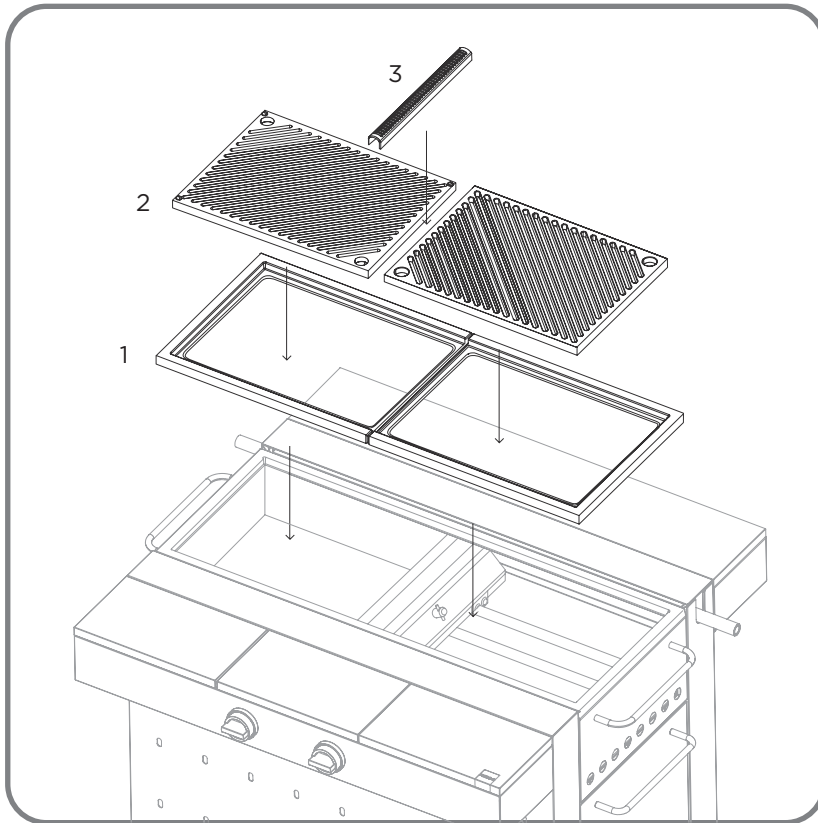
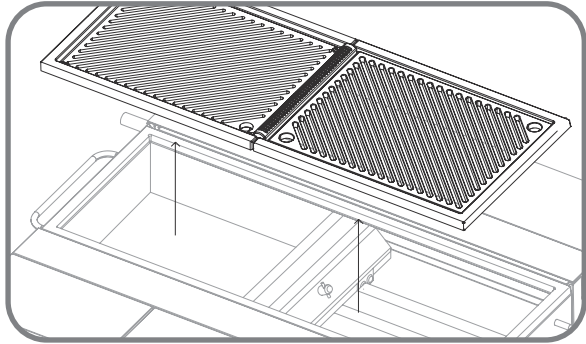


FIG. 05

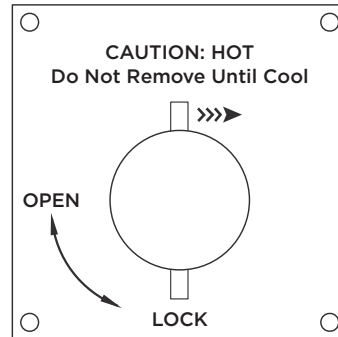
1. Insert cast iron grate frame.
2. Insert cast iron grate on top of grate frame.
3. Insert center grate between the two cast iron grates.

USING THE GRILL - QUICK CHANGE DRAWER SYSTEM

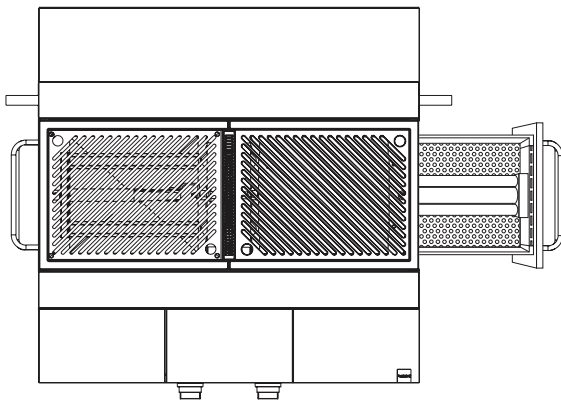
The quick change drawer system allows you to switch between gas, infrared and charcoal cooking on the fly. Your grill is shipped pre-setup for gas LP cooking. Follow the instructions below for changing between cooking options. Charcoal and infrared accessories can be purchased from Fuego or your local dealer.



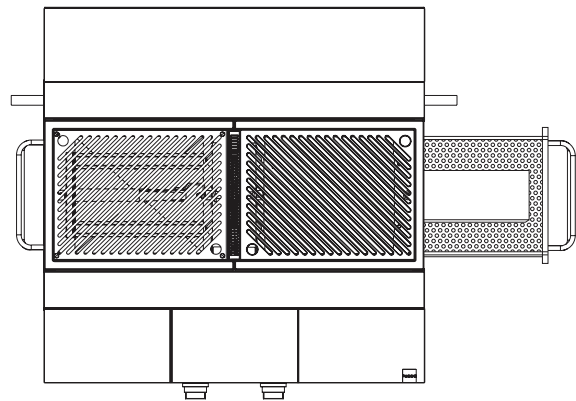
1. Remove grill grates and frame.



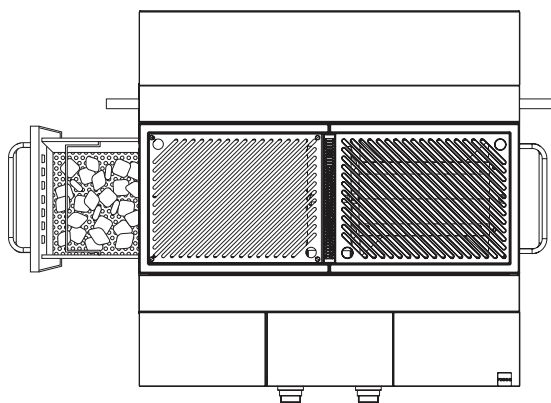
2. Turn drawer lock clockwise to unlock drawer.



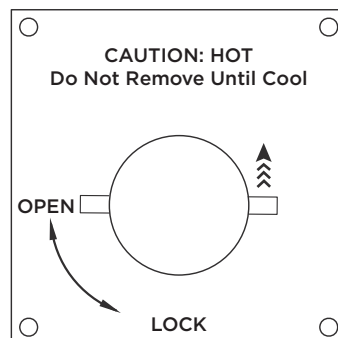
3. Remove drawer by pulling on handle.



4. Insert Fuego certified infrared or charcoal drawer.



5. Make sure the drawer slides smoothly in place.



6. For infrared or gas drawer, - turn drawer lock counter-clockwise to secure drawer in place.

INSTALLATION:

CAUTION: Charcoal drawer is meant to be used only with Fuego 01.

CAUTION: Charcoal drawer should be inserted into position opposite the propane tank. If using two charcoal drawers, make sure to remove propane tank and properly store it before cooking with charcoal.

CAUTION: Follow instructions located on back of charcoal bag before cooking.

CAUTION: When using lighter fluid, follow instructions on container prior to use.

ASSEMBLY INSTRUCTIONS:

1. Assemble charcoal drawer kit by following the diagram in Fig.1.
2. Follow instructions on page 12 to remove cast iron grates, and cooking drawer.

Note: Mesquite chip holder is optional and only necessary if using mesquite chips for added flavor.

3. Slide drawer into unit.
4. Add charcoal to top of charcoal tray and light.
5. Begin cooking.

REMOVAL INSTRUCTIONS:

1. Never remove charcoal drawer while drawer is hot.
2. Properly dispose of charcoal remains once charcoal briquettes have been incinerated.
3. Return emptied charcoal drawer to grill.

WARNING: Keep the area surrounding the grill free from combustibles, trash or combustible fluids and vapors such as gasolines or charcoal lighter fluid. Do not obstruct the flow of combustion or ventilation air.

WARNING: Never leave grill unattended and keep out of reach of children.

WARNING: Use caution when using lighter fluid to ignite charcoal, follow manufacturers instructions on the back of the lighter fluid container.

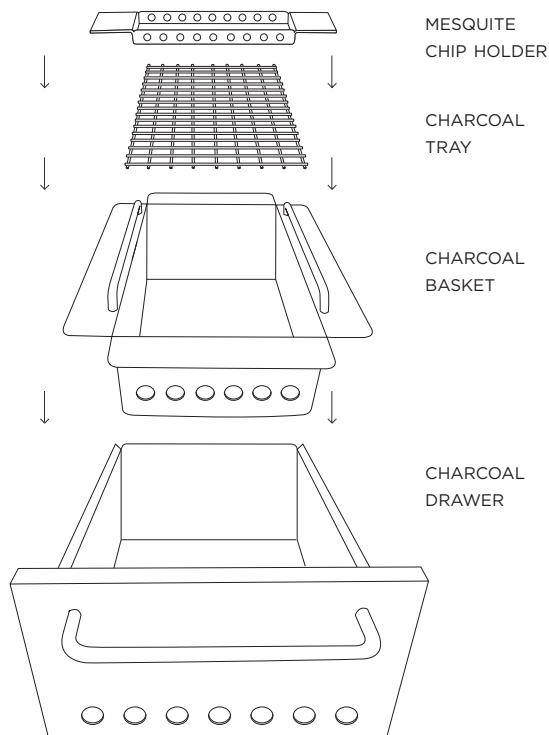
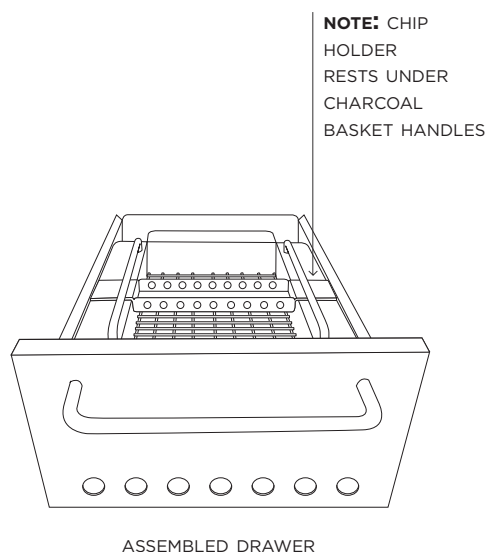


FIGURE 1



INFRARED SEARING AND COOKING:

Gas Infrared Cooking is a new technology that employs a set of ceramic plates heated by gas flame. When the ceramic plates are heated, food is cooked by radiant heat similar to charcoal cooking. Most of the hot air is trapped and therefore greatly reduces food from drying out.

An advantage of infrared cooking is high heat intensity. Fuego's infrared burner can generate heat up to 1000 degrees, allowing searing to seal in the natural juices of various foods delivering full aroma and flavor.

While set on low, the infrared burner produces a constant cooking temperature of approximately 400 degrees; appropriate for most cooking needs.

COOKING MEAT AND STEAKS:

1. Ignite burner and close lid.
2. Set burner on high for 10 minutes to heat cast iron grate.
3. Place food on the grill surface to sear for 1-2 minutes, or until food begins to lift without sticking.
4. Repeat this process on each side of food.
5. Once food is seared, reduce heat to low, or to a lower setting to cook food to desired temperature.

COOKING TIPS:

Unlike cooking with conventional gas burners, it may take some time and practice to familiarize yourself with infrared cooking. Experiment with different types of food and cooking time to attain the best that infrared cooking technology has to offer.

Flare-ups: Some food types may yield more flare-ups than others. Reduce flare-ups by:

- a. Trimming excess fat or skin off of food.
- b. Reducing cooking temperature.
- c. Moving food around the grill surface.
- d. Using a water spray bottle to control flare-ups. NEVER DOUSE a flare-up with water.

CLEANING AND MAINTENANCE:

1. After cooking is done, turn burner onto the highest setting for 5 minutes to burn off any excess food on the infrared surface.



CAUTION: ALWAYS ALLOW GRILL TO COOL SUFFICIENTLY BEFORE CLEANING. WATER MUST NOT MAKE CONTACT WITH THE BURNER SURFACE, WHILE HOT OR COLD.

2. Periodically remove safety screen and vacuum off remaining ash and particles from infrared plates. Use vacuum hose extension with soft brush head to avoid damage to the ceramic surfaces.
3. Clean around drawer with mild soap and water.
4. Always leave burners covered to protect from rain or water. Collection of water into ceramic cells will cause burner to clog and malfunction.

Note: The orifice included with your Fuego 01 is 1.3mm. If you experience excessive flare-ups during infrared cooking you may use the 1.2mm orifice included with the infra-red drawer kit. (Refer to FIG.02b on page 8 for Orifice Replacement).

LOW SETTING ADJUSTMENTS:

The valves on the grill feature an adjustable low setting. Due to fluctuations in gas pressure, heating value or gas conversion, you may feel it necessary to increase or decrease gas flow in the low position.

To adjust:

1. Light the burner.
2. Turn the control knob to the lowest setting (all the way counter-clockwise).
3. Remove the knob.
4. While holding the valve shaft with pliers, insert a thin, flat tipped screwdriver into the shaft and, while viewing the burner, adjust to a minimum stable flame (FIG. 06).



WARNING: IMPORTANT!

Before lighting, inspect the gas supply piping or hose prior to turning the gas "on". If there is evidence of cuts, wear or abrasion, it must be replaced prior to use.

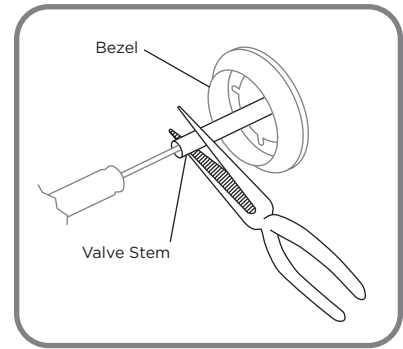



FIG. 06 Low Setting Adjustment





REPLACEMENT OF REGULATORS AND HOSE

The pressure regulator and hose assembly supplied with the unit must be used. The replacement pressure regulators and hose assembly must be the type specified by the manufacturer, part number FA00AGC for natural gas or FA00ALF for LP. Do not use the grill if the odor of gas is present. If the unit is LP, screw the regulator into the tank and leak check the hose and regulator connections with a soap and water solution before operating the grill. Turn all knobs to “OFF” then turn on the gas supply. If LP, verify there is gas in the tank.

- Always keep your face and body as far away from the grill as possible when lighting.
- DO NOT leave the grill unattended while cooking.
- Keep a spray bottle of soapy water near the gas supply valve and check the connections before each use.
- Do not attempt to light the grill if the odor of gas is present.
- Wait 5 minutes before relighting a hot grill.

IMPORTANT - USING THE GRILL:

Grilling requires high heat for searing and proper browning. Most foods are cooked at the  heat setting for the entire cooking time, however, when grilling large pieces of meat or poultry, it may be necessary to turn the heat to a lower setting after the initial browning. This cooks the food throughout without burning the outside. Foods cooked for a long time or basted with a sugary marinade may need a lower heat setting near the end of the cooking time.

1. Check to be certain the residue tray is in place.
2. Light the grill burners by pushing the control knob and turning to  HIGH.
3. Close the lid and preheat the grill for 10 minutes.
4. Place the food on the grill and cook until done. Adjust heat setting if necessary. The control knob may be set to any position between  and . Most grilling is in between the two positions.
5. Turn knob to  to turn grill off. Allow grill to cool and clean the grates, residue pan and residue tray after each use.

Note: The lid included with the grill is not meant to be used while cooking. If lid is closed during cooking for too long it will discolor and the stainless steel may warp and become damaged.

GRILLING HINTS:

The doneness of meat, whether rare, medium or well done, is affected to a large degree by the thickness of the cut. Expert chefs say it is impossible to have a rare doneness with a thin cut of meat. The cooking time is affected by the kind of meat, the size and shape of the cut, the temperature of the meat when cooking begins and the degree of doneness desired. When defrosting meats, it is recommended that it be done overnight in the refrigerator as opposed to a microwave. This in general yields a juicier cut of meat. Use a spatula instead of tongs or a fork to turn the meat, as a spatula will not puncture the meat and let the juices run out. To get the juiciest meats, add seasoning or salt after the cooking is finished and turn the meat only once (juices are lost when the meat is turned several times). Turn the meat just after the juices begin to bubble to the surface. Trim any excess fat from the meat before cooking. To prevent steaks or chops from curling during cooking, slit the fat around the edges at 2-inch intervals.

GRILL BURNER:

Remove grill grates, and burner drawer. Remove diffuser panel by lifting it up off the burner. Remove screw holding burner to drawer (FIG. 07) by unscrewing counter-clockwise. Remove burner by lifting up on the end, angle the burner downwards and remove from drawer.

GRILL BURNER FLAME HEIGHT:

The factory burners have been set for the correct air and gas mixture. The correct flame pattern is shown in (FIG. 08).

- 1: Burner tube
- 2: Tips occasionally flicker yellow
- 3: Light blue
- 4: Dark blue

If flames do not appear to be uniform throughout the burner tube, check if the ventilation openings of the burner tube are blocked by dirt, debris, spider webs, etc. In order for burner to work properly there must be no obstructing the flow of combustion or ventilation air. Proceed with cleaning instructions below.

GRILL BURNER EXTERIOR CLEANING (FIG. 09):

Clean the exterior of the burner with a wire brush. Clean stubborn scale with a metal scraper. Clear any clogged ports with a straightened paper clip. Never use a wooden toothpick as it may break off and clog the port. Shake out any debris. Use a flashlight to inspect the burner inlet to ensure it is not blocked. If obstructions can be seen, use a metal wire coat hanger that has been straightened out.

ORIFICE CLEANING

With the burner removed, remove the orifice and shine a flashlight through the opening to ensure there is no blockage. Use a needle to clear any debris. Be extremely careful not to enlarge the hole or break off the needle.



WARNING:

IT IS EXTREMELY IMPORTANT TO CENTER THE BURNER ON THE ORIFICE PROPERLY TO PREVENT A FIRE HAZARD OR EXPLOSION.

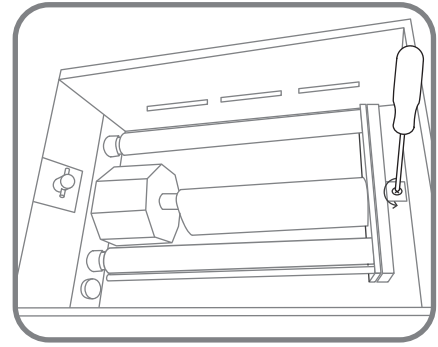


FIG. 07

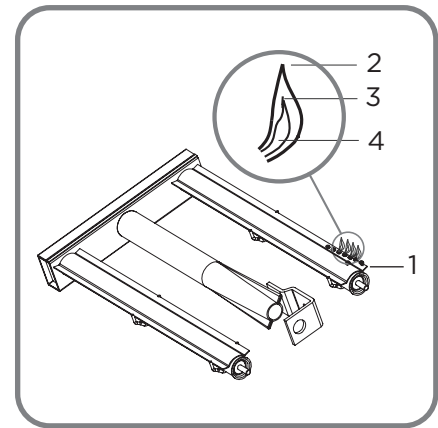


FIG. 08

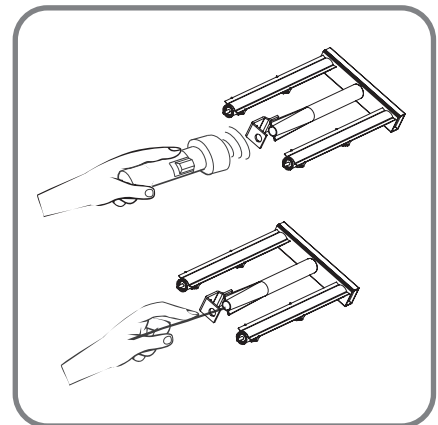


FIG. 09

RESIDUE TRAY CLEANING:

Remove cast iron grate and burner drawer. Slide out residue tray. (FIG. 10) Place tray in dishwasher on normal wash or clean by hand using mild detergent. Dry and replace when finished. Clean residue tray after every use to prevent grease and debris from hardening making it more difficult to clean. Replacement burners and residue pans are available from our website.

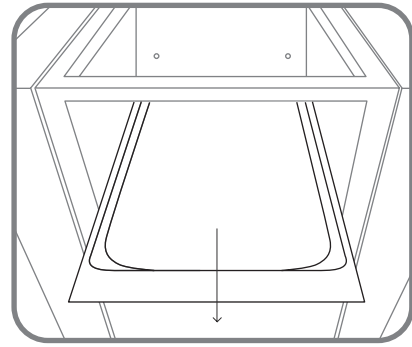


FIG. 10

CAST IRON GRATE AND FRAME CLEANING:

Clean the cast iron grate with a wire brush. Clean stubborn scale with a metal scraper. Use a soap and water solution to wash away grease and cooking residue.

IGNITER TIP CLEANING:

If lighting the burners is difficult you may need to clean and adjust the igniter tip located near the burner orifice. (FIG. 11)

To ensure that the igniter lights properly, clean off any cooking residue that builds up on igniter tip and burner. First remove cover to access igniter tip by unscrewing single philips screw. Use a very fine grit sand paper to clean igniter tip and edge of burner. Igniter tip should be 2-4 mm away from burner edge. This is the ideal distance for most effective ignition.

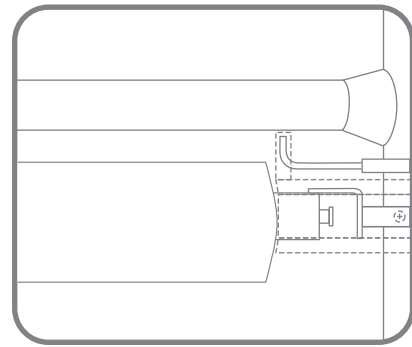


FIG. 11

STAINLESS STEEL SURFACE:

Grill should be covered when not in use. Order grill cover F01AOC to protect your grill from all outdoor elements.

Wipe down stainless steel surface to remove any cooking residue with a clean cotton or microfiber cloth. Clean surface with a stainless steel cleaner and apply a polish to keep your Fuego Grill looking its best.

TEAK SURFACE:

Clean surface using a soft sponge and a solution of mild soapy water. Wash down afterwards with clean water.

Do not use high pressure hoses, steel wool or wire brushes as all and any residue left in the grain will rust and discolor the wood.

Stubborn and heavily ingrained stains can be removed by sanding with a fine grade of sandpaper, being sure to work only with the direction of the timber grain. After sanding away stains like this you may need to re-oil the surface.

OPTIONAL FUEGO 01 ACCESSORIES:

FA01ACD	Charcoal Drawer Option
FA01AID	Infrared Drawer Option
FA00AGC	Natural Gas Conversion Kit
FA00ALF	LP Assembly Replacement Kit
FA00AGP	Griddle/Flat Plate Option
FA00ALL	Large Cooking Lid
FA00ATH	Paper Towel Holder
FA00ACT	Ceramic Trays/Shelves
FA00ASP	Spice/Accessory Jars
FA01AOC	Outdoor Cover

Accessories may be purchased from your local dealer. Part numbers, pricing and availability subject to change without notice. Contact your local dealer for more information.

Please read these helpful cooking and maintenance tips before cooking on the Fuego grill.

COOKING OVERVIEW:

It is important that the grill surface be heated up before cooking. Fuego's grill grates are made out of cast iron with enamel coating. The cast iron material ensures maximum and uniform temperature transfer, as well as optimum heat retention for best cooking results. The enamel coating eases clean up and protects the grates from rusting.

PREPARING THE CAST IRON GRATES:

Before cooking, we recommend coating the cast iron grates with a thick coat of cooking oil (or spray) to prevent food from sticking to the surface. Coat the cool grate surface before heating. Also coat the cast iron frames around the grates to help with cleanup and future maintenance.

WARMING UP THE GRILL:

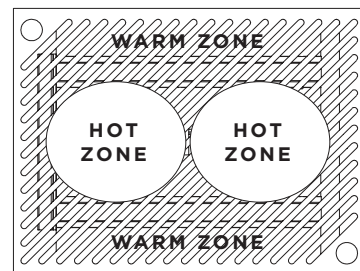
Ignite the grill burner(s), and set the temperature to high. Cover the grill with the retractable lid and let stand for 10 minutes. This will ensure that the cast iron grates are well heated and ready for cooking. Heating time might vary depending on the surrounding outside temperature. Once the grates are heated, retract the lid and start cooking food. Be sure to follow the time recommendations on page 21.

IDENTIFYING THE SURFACE HEAT ZONES:

Our grills are configured with a heat diffuser panel under the grate to properly retain and channel heat from the burners. This panel can easily be removed for cleaning and is dishwasher safe.

SURFACE HEAT ZONES:

The configuration of our burners enables the surface area to have two heat zones. The Cooking Zone is the highest temperature zone and is where all food should be cooked. The Warming Zone is where food can be placed to remain warm while the remainder of the food is finishing cooking.



CLEANING THE GRILL:

Regular cleaning of your FUEGO grill will ensure optimum performance and durability.

ALWAYS allow grill to cool completely before cleaning.

GRILL SURFACE:

The grill grates should be cleaned using a copper or brass brush. The best time to brush the surface is once you have completed cooking and the grill begins to cool.

BURNERS AND RESIDUE TRAYS:

Please refer to pages 17–18 of the User Manual. All support documents can be downloaded from our website at www.fuegoliving.com.

TEAK SURFACE:

Over time the surface of the teak will begin to weather. To ensure that the wood is maintained, oils and cleaning solutions should be applied. Golden Care Teak Oil is recommended for use on the teak surfaces.

COOKING TIMES

Type of Meat	Thickness	Doneness	Grilling Time
Beef			
Boneless Rib Eye or Tenderloin	1 in	Med Rare Med	14- 18 18-22
Boneless Sirloin Steak	1 in	Med Rare Med	14-18 18-22
T-bone, Porterhouse Steak	1 in	Med Rare Med	8-12 12-15
Ground Meat patties	3/4 in	No longer pink	14-18
Poultry			
Chicken Breast half or thigh (skinless and boneless)	4-5 oz each	Tender and no longer pink	12-15
Turkey Breast	1/2 in	Tender and no longer pink	12-15
Pork			
Boneless Loin chop	3/4 in	Med	8-11
Lamb			
Rib or Loin chop	1 in	Med	10-15
Fish & Seafood			
Fillet or Steaks	1/2 to 1 in	Flakes	4-6
Sea Scallops	12 to 15 per lb	Opaque	5-8
Shrimp	Medium to Large	Pink	6-8

PROBLEM: GRILL BURNERS WILL NOT LIGHT:

Possible solutions:

Attempt to light burner with match. If you are able to light the burner using a match, the issue must be with the igniter and not with the burner or the fuel source. If you are unable to light the burner using a match, the issue must be with the burner or fuel source.

IGNITER/BATTERY (ALL MODELS):

1. Press and hold the igniter button. By pushing in on the burner control knob the igniter is activated. You should hear a clicking sound. For Fuego O2 you must push in and turn igniter knob to activate.
2. If you hear no clicking sound while pushing in burner control knob, replace AA battery. Battery housing is located inside the right front storage compartment under teak lid. Be sure to insert negative end of battery securely into spring. Install battery by screwing in spring loaded cap and tightening clockwise into battery compartment.
3. Check to see if any debris is blocking the igniter spark. If debris is blocking spark, clean igniter tip. Follow instructions on page 18.
4. Igniter tip may not be able to deliver a spark if too far from burner. Make sure igniter tip is between 2-4mm from burner. If not, then adjust by gently bending igniter tip into proper position.
5. Burner knob must be turned to light position thus allowing gas flow to reach igniter tip.

PROPANE TANK (ALL MODELS):

1. If using propane tank, the propane valve must be in the open position. Turn valve counterclockwise to open. If valve was in open position, turn valve clockwise to close and then reopen valve slowly.
2. Be certain that gas hose is straight; if kinked, straighten hose to ensure unrestricted gas flow.
3. Be sure the propane tank is filled, if not, remove and replace tank.

BURNER DRAWER (FUEGO 01 ONLY: FG01AMG):

1. Try removing drawer and replacing it while ensuring proper connection is made with male and female igniter ends and ensuring that the drawer is in a fixed, snug position. Lock drawer into place.
2. Try switching positions of drawers from one side to the other of the Fuego O1 unit. This may allow igniter connection to fit more snugly.

PROBLEM: FLAREUPS (FOR INFRARED ONLY: FG02AMI & FA01AID)

Note: Some flare-up is natural due to the intense heat of the infrared burner and especially greasy or fatty foods. In general flare-ups can be controlled by simply moving food around on the grill surface and/or by lowering the heat.

Possible solutions:

1. Check to see that ceramic plates and/or grates are free of grease build-up.
2. If build-up occurs on ceramic plates follow instructions in the User Manual for cleaning procedures.
3. Be sure that grease drip tray is clean.

4. Orifice may need to be changed to smaller size (see Infrared instruction page).

PROBLEM: GRILL IS NOT HOT ENOUGH

Possible Solutions (All Models):

1. For best results, be sure to preheat grill 10 minutes before grilling. To preheat grill, light burner, turn burner to highest position and lower retractable lid. After preheating grill, adjust burner knob to desired cooking temperature.
2. Double check to see that there is fuel in the propane tank. If not refill tank or replace with filled tank.
3. Be sure gas hose is straight. If kinked, straighten hose to ensure unrestricted gas flow.
4. Liquid propane regulators incorporate a safety device. This device is designed to sense unrestricted gas flow and to cut back on the pressure. By opening the propane valve too far or too quickly, the safety device may be activated. Low heat on the grill may be an indication that this safety device has been triggered. This can be avoided by opening the propane valve only 1/4 turn when lighting the grill. This may prove to be all the gas required for your cooking needs, however, if you need more gas for a higher flame, open the valve further using 1/4 turn increments until the flame reaches the desired height. If you feel that the safety device has been activated, turn the propane valve completely to the closed position and disconnect the tank. After five minutes, reconnect the tank and try again.
5. Natural gas pressure may vary from community to community. Also your home may have been equipped with in-line natural gas regulators that can impact the pressure to the grill. If you find that your natural gas grill does not get up to a desired temperature on a regular basis, your gas pressure may well be below the standard to which the grill is designed. Often times the orifice size can be adjusted to compensate. It is recommended that a professional assess the gas line at this point before determining a solution to this problem.

GENERAL TROUBLESHOOTING:

Fuego recommends inspection of burners at least once per year. Fuego recommends you inspect burners immediately if any of the following occur:

1. You smell gas in conjunction with the burner flames appearing yellow.
2. Grill does not reach desired temperature.
3. Burners make any unusual sounds.

Please refer to the User Manual for tips on the care and cleaning of the Fuego burner.

Keeping your grill clean and the grease drip tray beneath the grill empty will aid in ensuring trouble free operation of your Fuego Grill. Your grill should be lightly cleaned after each use. Always check to make sure that the propane valve has been closed and disconnected before putting your grill away. We recommend using Fuego's optional outdoor cover between uses. Propane is extremely flammable, and extreme care should be taken during the use and the storage of your grill. Following these simple steps should yield years of trouble free use of your Fuego Grill.

IF PROBLEMS PERSIST OR IF YOU EXPERIENCE ANY FURTHER ISSUES WITH YOUR FUEGO GRILL, CONTACT FUEGO NORTH AMERICA BY PHONE AT 888-88-FUEGO (888-883-8346) OR ONLINE AT WWW.FUEGOLIVING.COM.

LENGTH OF WARRANTY:

One (1) Year comprehensive parts and labor on the entire product.

Five (5) Year limited parts warranty covering the cast iron grill plates, frame, and center plate. Should structural deterioration occur to the degree of non-performance, a replacement will be furnished.

Lifetime Warranty covers all stainless steel components against manufacturer related defects. This excludes discoloration or surface corrosion resulting from improper use and care.

FUEGO WILL PAY FOR...

All repair labor and parts found to be defective due to materials or workmanship for one full year "IN HOME" warranty during the first year of ownership. This does not apply if the unit was subjected to other than normal household use. Service must be provided by Authorized Factory Technician during normal working hours. No charges will be made for repair or replacement at the location of initial installation or factory for parts return pre-paid, through the dealer and claimed within the warranty period, and found by Fuego to be defective.

Replacement will be F.O.B. Fuego, and Fuego will not be liable for any transportation costs, labor costs, or export duties. This warranty shall not apply, nor can we assume responsibility for damage that might result from failure to follow manufacturers instructions or local codes, where the appliance has been tampered with or altered in any way or which, in our judgment, has been subjected to misuse, negligence, or accident.

FUEGO WILL NOT PAY FOR...

- Installation or start-up.
- Shipping damage.
- Service by an unauthorized technician.
- Damage or repairs due to service by an unauthorized technician or the use of unauthorized parts.
- Service during other than normal working hours.
- Improper installation, such as improper hook-up, etc.
- Service visits to teach you how to use the appliance, correct the installation, reset circuit breakers or replace home fuses.
- Repairs due to other than normal household use.
- Damage caused from accident, abuse, alteration, misuse, incorrect installation or installation not in accordance with local codes.
- Units installed in non-residential application such as day care centers, bed and breakfast centers, churches, nursing homes, restaurants, hotels, schools, etc.

This warranty applies to appliances used in residential applications; it does not cover their use in commercial situations. This warranty is for products purchased and retained in the 50 states of the U.S. A., the District of Columbia and Canada. This warranty applies even if you should move during the warranty period. Should the appliance be sold by the original purchaser during the warranty period, the new owner continues to be protected until the expiration date of the original purchaser's warranty period.

This warranty is in lieu of all other warranties, express or implied, and all implied warranties, including warranties of merchantability and fitness for a particular purpose, are hereby disclaimed to the full extent permitted by law. To the extent that implied warranties may not be disclaimed, the duration of any implied warranties, including implied warranties of merchantability and fitness for a particular purpose, are limited to the extent of this express warranty. This warranty gives you specific legal rights. You may also have other rights which vary from state to state.

Fuego Customer Service: 1.888.88.FEUGO
www.fuegoliving.com

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San Francisco, CA 94111

