



Fire Magic

The Ultimate Barbecue

SINCE 1937

BARBECUE BUILDING PLANS

MASONRY CONSTRUCTION INFORMATION
FOR BUILT-IN BARBECUES

ROBERT H. PETERSON CO.

When planning your project, your level of experience with masonry is an important consideration. Masons and craftsmen spend years learning and perfecting the art of masonry construction. If you do not have experience with masonry and plan to do all or part of the work yourself, we suggest you obtain a good book on basic masonry, and discuss your project with someone who has experience with masonry work.

If you do not already have a structure for your barbecue, this brochure will provide you with rough diagrams and material **estimates** to assist you in planning, and get you started. Due to differences in materials, building codes, etc., it is impossible to provide complete plans for building a barbecue enclosure for your home. Review the installation instructions provided with your Fire Magic® barbecue, before beginning your project.

Designing and creating your own barbecue will be a satisfying and rewarding project. As the center of your outdoor living area, your Fire Magic® Built-In Barbecue will add charm and functional beauty to your backyard, and add to the value of your property. You will derive more pleasure from cooking and entertaining outside. The versatility of Fire Magic® barbecue and accessories will provide great tasting food every time you use them.

1. LOCATION

Identify an area in the yard which is convenient to the kitchen so you need not transport food very far. Remember, you may need utilities like natural gas, electricity, water supply, and drainage in this area. Also be mindful of environmental factors such as sun, and wind direction. Will you be protected from excessive sunlight when you most often barbecue? Will smoke drift toward your family or guests during barbecuing? When locating the barbecue always consider safety aspects such as potential fire hazards and obstacles which could cause tripping or falling when moving around the barbecue area.

ACCESS & STORAGE DOOR/DRAWER OPTIONS

| Description | Opening Required* (Height x Width x Depth) | Black | Stainless |
|--|---|----------|------------|
| 12" x 18" Storage Door | 12 1/2" x 18 1/2" | 23912 | 23912-S |
| 14" x 20" Storage Door | 14 1/2" x 20 1/2" | 23914 | 23914-S |
| 17" x 24" Storage Door | 17 1/2" x 24 1/2" | 23917 | 23917-S |
| 18" x 12" Storage Door | 18 1/2" x 12 1/2" | 23918 | 23918-S |
| 20" x 14" Storage Door | 20 1/2" x 14 1/2" | 23920 | 23920-S |
| 20" x 14" Louvered Door | 20 1/2" x 14 1/2" | 23920-1 | 23920-1-S |
| 24" x 17" Storage Door | 24 1/2" x 17 1/2" | 23924 | 23924-S |
| Drawer & L.P. Door Assembly | 27 3/4" x 14 1/2" x 20 1/2" | 25914 | 25914-S |
| 30" Masonry Drawer Cabinet | 13" x 31" x 20 1/2" | n/a | 23830-S |
| Dual Drawer Cabinet | 20 1/2" x 14 1/2" x 20 1/2" | n/a | 23820-S |
| Tank Door Louvered w/Pull Out Tray | 20 1/2" x 14 1/2" x 20 1/2" | 23920-1T | 23920-1T-S |
| Classic Double Doors | 20 1/2" x 30" | n/a | 23930-S |
| Classic Double Doors with Dual Drawers & Tank Tray | 20 1/2" x 30" x 20 1/2" | n/a | 23930S-12 |

DOUBLE WALLED DOORS

| | | | |
|--|-----------------------------|-----|-----------|
| Gourmet Double Doors | 20 1/2" x 30" | n/a | 33930-S |
| Gourmet Double Doors with Dual Drawers & Tank Tray | 20 1/2" x 30" x 20 1/2" | n/a | 33930S-12 |
| Gourmet Double Doors with Two Dual Drawers | 20 1/2" x 30" x 20 1/2" | n/a | 33930S-22 |
| Gourmet Single Access Door | 20 1/2" x 14 1/2" | n/a | 33920-S |
| Gourmet Single Access Door | 17 1/2" x 24 1/2" | n/a | 33917-S |
| Gourmet Single Access Door with Dual Drawers | 20 1/2" x 14 1/2" x 20 1/2" | n/a | 33820-S |

UNDERCOUNTER OPTIONS

| | | | |
|---------------------------|-----------------|-----|------|
| Undercounter Refrigerator | 34" x 21" x 22" | n/a | 3590 |
|---------------------------|-----------------|-----|------|

Note: First dimension is hinge side.

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2. GENERAL CONSIDERATIONS

Your choice of appliance, backsplash, hardware components, and building materials will be influenced by the weather in your area. If you live near salt water you should install weather-resistant materials like stainless steel. If wind is a factor, consider adding a wind block or barrier. When using combustible materials (i.e. wood) for your enclosure, you must install the appropriate Fire Magic® **insulating liner**.



3. BUILT-IN ACCESSORIES BY FIRE MAGIC®

In addition to your Fire Magic® barbecue, you may consider built-in accessories to enhance your outdoor cooking experience, such as sideburners for warming food, a below-counter refrigerator, access and storage doors and drawers, a bar caddy, or our 60,000 BTU power burner for wok cooking, fish or turkey frying. Adding these accessories will require careful planning in size and design of your barbecue enclosure. If you include a power burner, we suggest making the recess for it 6"-12" lower than the grill surface/countertop (see photo of brick enclosure on page 3). This will add a measure of safety and ease of use. A large cooking pot such as a Fire Magic® turkey fryer could contain up to 40 lbs. of hot water or oil.

4. GAS TYPE INFORMATION

All Fire Magic® barbecues can be converted to either natural or L.P. gas (Propane). **When using LP gas, take extreme caution to ensure ample ventilation of gas vapor**, which is invisible and heavier than air. A dangerous explosion could occur, resulting in serious injury or loss of life, if LP gas is allowed to accumulate and is then ignited. Only one LP gas cylinder may be located in an enclosure. Spare cylinders must be stored outdoors out of the reach of children and outside of any building, garage or other enclosed area. Read and follow all warnings provided with LP gas cylinders. Never locate a cylinder under or near the barbecue unless sufficient ventilation and shielding is provided to prevent any heating of the cylinder, regulator and hoses.

To prevent invisible combustible gas from accumulating in the cylinder enclosure, openings are required. Provide four (4) ventilation openings in the side walls, with two openings at the cylinder valve level (appr. 16" above the floor) and two at the floor level on opposite sides of the enclosure. Each ventilation opening must have at least 10 sq. in. of free area. If your enclosure is constructed of brick, you may leave out several bricks in the bottom course. Doors should always be vented (louvered).

For household (bulk) L.P. systems, consult your gas supplier for proper venting and other necessary precautions.

5. FOUNDATION

Generally, the best foundation for your built-in structure is a solid concrete base at least 4-6 inches thick. In areas where winter ground freeze is common, you may want to pour thicker, deeper footings below ground level to insure that the concrete slab will not crack and crumble under harsh winter conditions.

Always consult with your local building officials for local regulations. Depending on utilities needed, you may want to run your plumbing underground and stub the lines out in the general area where the appliance will be, before pouring the concrete slab. Remember that the actual construction process is best left to professional, well qualified masonry contractors.

6. MATERIALS

When choosing building materials for your barbecue enclosure, you may want to coordinate with the look and style of your home and the surrounding environment. Here are descriptions of some materials you may consider using.



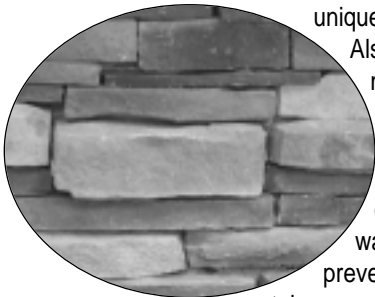
BRICK

The warm, rich look of real clay brick is by far the most commonly used building material for outdoor barbecues. The wide variety of colors, styles, and finishes allows the builder to incorporate the outdoor kitchen into almost any landscape design. Its heat-resistance and density provide for many years of reliable, durable use.

STONE

Stone can be a beautiful alternative to brick or stucco. Although it can be more expensive per square foot and much more labor intensive to install, random cut stone can add a unique, rustic look to any outdoor setting.

Also available are many varieties of manufactured pre-cast stone made to replicate natural stone at a fraction of the weight and mass of genuine stone and available in a multitude of colors and styles. All stone needs a water repellent treatment applied to prevent moisture damage and to repel stains.



The front cover shows a stone enclosure with a Monarch (36") barbecue, a bar caddy, and a below-counter refrigerator. Enclosure access is by means of gourmet double doors.

STUCCO

Stucco is the colorful, versatile surface applied to the exteriors of many homes. A great advantage to using stucco is that you can match the finish of your barbecue structure to the finish of your home. It can also be troweled on in many different surface textures from smooth color coat to thicker swirling Spanish texture. When building your structure to be coated with stucco, you will generally apply 2-3 coats over a base of concrete block or cement backer board.



7. COUNTERTOP

A wide range of countertop materials is available, allowing you to add a unique and personal style to your barbecue island. Some of these materials include ceramic tile, porcelain tile, granite, marble, or Corian. Before laying the countertop, steel reinforcing rods should be used. If a bar type counter is desired, the steel bars and the counter top material should extend 12 inches or more beyond the edge of the structure on the side you wish to have the bar overhang. Spaces for the built-in grill and all built-in accessories should be carefully planned during design and construction. Grouting and sealing will complete your countertop.



8. INSTALLING THE GRILL

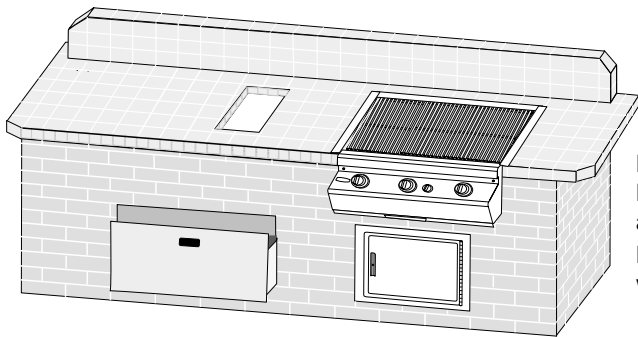
Once the structure is complete, you will then be ready to install your Fire Magic® Barbecue grill and accessories. ALWAYS read and follow the manufacturer's installation instructions carefully. Finally the addition of a Fire Magic® **stainless steel trim kit** around the barbecue and accessories (see picture of brick enclosure on this page) will add a professional look to the finished enclosure. Using a Fire Magic® **barbecue cover** will protect your barbecue from the elements and help to prolong that "just installed" look.

Fire Magic MASONRY CONSTRUCTION

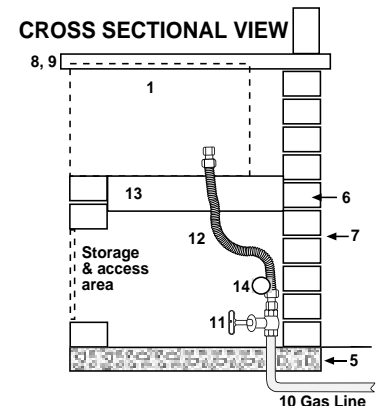
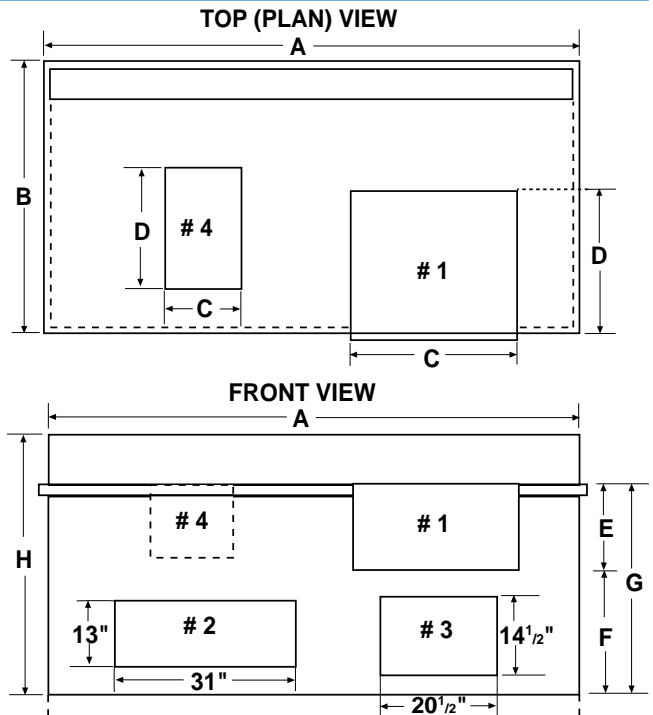
The following list will help in estimating material quantities to build a simple built-in (slide in) barbecue center:

- ITEM 1 FIRE MAGIC® grill model (see diagrams at right). See dimension chart below.
- ITEM 2 30" Masonry drawer cabinet. See Doors/Drawers chart on page 2.
- ITEM 3 14" x 20" Storage door of choice. To access gas plumbing under grill. See Doors/Drawers chart on page 2. Substitute 20" x 14" louvered doors if propane installation.
- ITEM 4 FIRE MAGIC® accessory model of choice. Refer to dimension chart below, or page 5.
- ITEM 5 Foundation Material; 1/2 ton washed sand, 1/2 ton crushed gravel, 5 sacks Portland cement.
- ITEM 6 Common Sized Brick; your choice of color; approximately 500 required
- ITEM 7 Mortar Mix Materials; 1/2 ton washed sand, 4 sacks plastic cement mixed 3 parts sand to 1 part cement.
- ITEM 8 Countertop Materials; Minimum 15-22 square feet of tile, granite, or your choice of water resistant counter materials
- ITEM 9 Cementitious Backerboard; Use for underlayment beneath counter materials.
- ITEM 10 Gas Supply Line - Determine total gas consumption of all appliances on the supply line, and length of supply line from gas source. Consult a qualified, professional plumbing specialist to provide proper specifications for gas supply line.
- ITEM 11 Shut Off Valve; should have removable on/off handle
- ITEM 12 Stainless Steel 1/2" (7/8" for Elite Models) Flex. Connector; flared fitting must be connected to barbecue.
- ITEM 13 Angle Iron Support; Lays across top of door opening for brick support over door.
- ITEM 14 Barbecue Timer; should be fitted between barbecue and shut-off valve and not closer than 18" to barbecue unit.

* MATERIAL QUANTITIES & ALL OUTSIDE BRICK DIMENSIONS ARE APPROXIMATE
Based on 4" x 8" x 2 1/4" (d x w x h) brick size.



Height-up 12 - 14 courses.
Mount doors in place using anchor shields and bolts.
Masonry completed - allow 2 weeks to cure, wet by sprinkling.



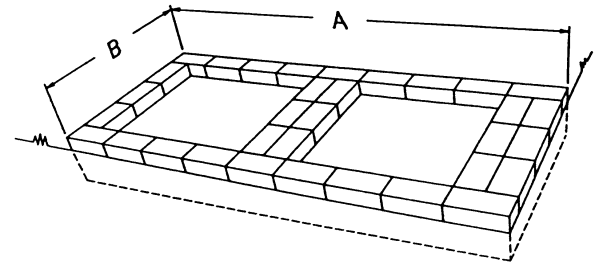
| KEY - TOP, FRONT & CROSS SECTIONAL VIEWS | STRUCTURE SIZE (") | | OPENING SIZE (") | | |
|--|--------------------------------------|----|------------------|--------|--------|
| | A* | B | C | D | |
| A: Enclosure width (left to right) | Slide-In Barbecue Models | | | | |
| B: Enclosure depth (front to back) | Elite 50 | 84 | 32 | 50 1/2 | 23 3/4 |
| C: BBQ Opening width (left to right) | Monarch | 72 | 32 | 38 | 23 3/4 |
| D: BBQ Opening depth (front to back) | Regal II Gas | 72 | 32 | 32 1/4 | 23 3/4 |
| The following are standard sizes for ALL Fire Magic® slide-ins: | Regal I Gas | 72 | 28 | 32 1/4 | 19 3/4 |
| E: BBQ Opening height = 12" | Custom II Gas | 60 | 32 | 26 1/4 | 23 3/4 |
| F: Enclosure height - floor to bottom BBQ opening = 24" | Custom I Gas | 60 | 28 | 26 1/4 | 19 3/4 |
| G: Enclosure height - floor to top of countertop = 36" | Deluxe Gas | 60 | 26 | 24 3/4 | 17 3/4 |
| H: Enclosure height - floor to top of brick splash = 42" | 32" Gourmet Stainless Steel Charcoal | 72 | 28 | 32 1/4 | 19 3/4 |
| | 32" Lift-A-Fire Charcoal | 72 | 28 | 32 1/4 | 19 3/4 |
| | 24" Gourmet Stainless Steel Charcoal | 60 | 28 | 26 1/4 | 19 3/4 |
| | 24 1/2" Lift-A-Fire Charcoal | 60 | 28 | 24 3/4 | 17 3/4 |
| | Accessory Models | | | | |
| | Power Burner | 30 | 28 | 19 1/4 | 19 3/4 |
| | Double Sideburner | 22 | 32 | 12 1/2 | 23 3/4 |
| | Single Sideburner - Countertop style | 18 | 30 | 8 3/4 | 14 1/4 |
| | Bar Caddy | 25 | 32 | 15 | 23 3/4 |

* NOTE: When building enclosure for a BBQ and an accessory, add together dimension A for both items to get total enclosure width. e.g for Regal II BBQ with a Power Burner accessory, minimum recommended width is 102" (72" + 30"). Recommended opening is 1/4" wider than unit face. See Column C.

The following list will help in estimating material quantities to build a simple built-in (countertop) barbecue center:

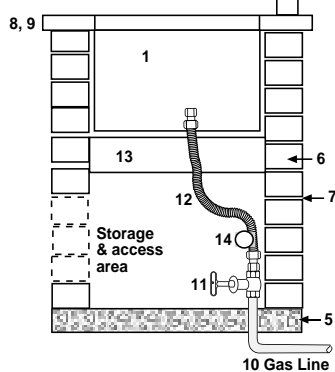
- ITEM 1 FIRE MAGIC® grill model (see diagrams below). See dimension chart below.
- ITEM 2 20" x 14" Storage Door. See Door/Drawer chart on Page 2.
- ITEM 3 14" x 20" Storage Door. To access gas plumbing under grill. See Door/Drawer chart on page 2. Substitute 20" x 14" louvered doors if propane installation.
- ITEM 4 FIRE MAGIC® accessory model of choice. See dimension chart below, or page 4.
- ITEM 5 Foundation Material; 1/2 ton washed sand, 1/2 ton crushed gravel, 4 sacks Portland cement
- ITEM 6 Common Sized Brick; your choice of color; approximately 400 required
- ITEM 7 Mortar Mix Materials; 1/2 ton washed sand, 3 sacks plastic cement mixed 3 parts sand to 1 part cement.
- ITEM 8 Countertop Materials; Minimum 12-18 square feet of tile, granite, or your choice of water-resistant counter materials
- ITEM 9 Cementitious Backerboard; Use for underlayment beneath counter materials.
- ITEM 10 Gas Supply Line - Determine total gas consumption of all appliances on the supply line, and length of supply line from gas source. Consult a qualified, professional plumbing specialist to provide proper specifications for gas supply line.
- ITEM 11 Safety Shut Off Valve; should have removable on/off handle
- ITEM 12 Stainless Steel 1/2" Flex. Connector; flared fitting must be connected to barbecue.
- ITEM 13 Angle Iron Support; Lays across top of door opening for brick support over door.
- ITEM 14 Barbecue Timer; should be fitted in line between barbecue and shut-off valve and not closer than 18" to barbecue unit.

Concrete foundation and first brick course.
(Lay out dry before pouring foundation)

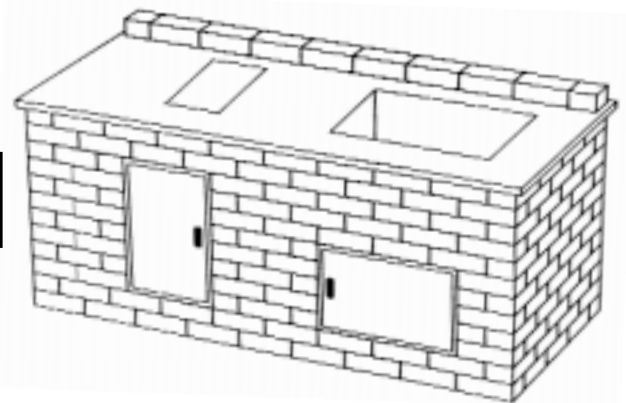


Height-up 12 - 14 courses.
Mount doors in place using anchor shields and bolts.
Masonry completed - allow 2 weeks to cure, wet by sprinkling.

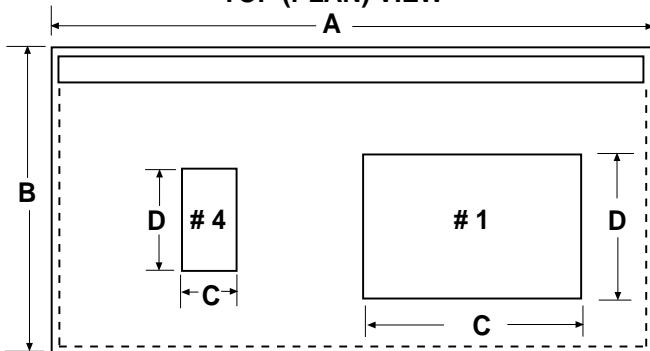
CROSS SECTIONAL VIEW



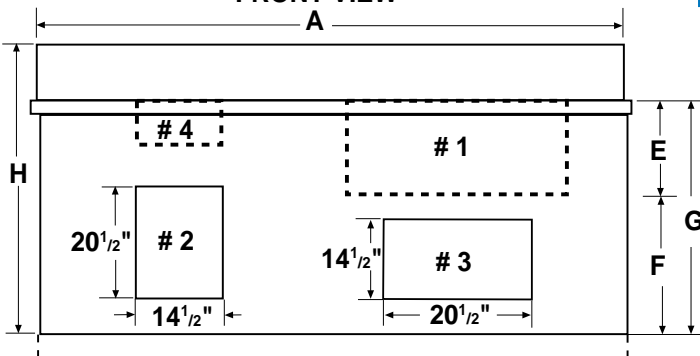
NOTE:
Brick sizes may vary.
Material quantities are approximate.



TOP (PLAN) VIEW



FRONT VIEW



| Countertop BBQ Models | STRUCTURE SIZE (") | | OPENING SIZE (") | | | |
|-----------------------------|--------------------|-----|------------------|--------|----|----|
| | A | B | C | D | E | F |
| Regal | 78 | 30 | 41 1/2 | 20 1/2 | 18 | 18 |
| Deluxe Classic | 60 | 30 | 24 1/4 | 19 1/4 | 12 | 24 |
| Deluxe Gourmet | 60 | 30 | 29 1/2 | 16 1/2 | 14 | 22 |
| Sideburner - Single Drop-In | 20 | n/a | 8 3/4 | 14 1/4 | 4 | 32 |
| Firemaster Charcoal (small) | 60 | 30 | 24 1/4 | 19 1/4 | 12 | 24 |
| Firemaster Charcoal (large) | 72 | 30 | 31 1/4 | 21 1/4 | 12 | 24 |

The following is standard for ALL Fire Magic® units:
G = Enclosure height floor to top of countertop = 36"
H = Enclosure height floor to top of brick splash = 42"

Recommended opening is 1/4" wider than unit face.

PURCHASE UNITS & ACCESSORIES BEFORE BEGINNING CONSTRUCTION. ALLOW FOR CLEARANCE IN PLANNING BRICK DIMENSIONS.

| GOURMET BUILT-IN BARBECUE PACKAGES | GRILLING DIMENSIONS | MODEL NO.* |
|---|---------------------|--------------------------|
| ELITE 50 STAINLESS STEEL | 48" x 22" | 17-S2S1N-A |
| MONARCH STAINLESS STEEL | 36" x 22" | 1B-S2S1N-A |
| REGAL II WITH BACKBURNER STAINLESS STEEL BLACK PORCELAIN | 30" x 22" | 15-S2S1N-A 15-B2S1N-A |
| REGAL II WITHOUT BACKBURNER STAINLESS STEEL BLACK PORCELAIN | 30" x 22" | 15-S1S1N-A 15-B1S1N-A |
| REGAL I WITH BACKBURNER STAINLESS STEEL BLACK PORCELAIN | 30" x 18" | 14-S2S1N-A 14-B2S1N-A |
| REGAL I WITHOUT BACKBURNER STAINLESS STEEL BLACK PORCELAIN | 30" x 18" | 14-S1S1N-A 14-B1S1N-A |
| REGAL I COUNTERTOP WITH BACKBURNER STAINLESS STEEL BLACK PORCELAIN | 30" x 18" | 34-S2S1N-A 34-B2S1N-A |
| REGAL I COUNTERTOP WITHOUT BACKBURNER STAINLESS STEEL BLACK PORCELAIN | 30" x 18" | 34-S1S1N-A 34-B1S1N-A |
| CUSTOM II WITH BACKBURNER STAINLESS STEEL BLACK PORCELAIN | 24" x 22" | 13-S2S1N-A 13-B2S1N-A |
| CUSTOM II WITHOUT BACKBURNER STAINLESS STEEL BLACK PORCELAIN | 24" x 22" | 13-S1S1N-A 13-B1S1N-A |
| CUSTOM I WITH BACKBURNER STAINLESS STEEL BLACK PORCELAIN | 24" x 18" | 12-S2S1N-A 12-B2S1N-A |
| CUSTOM I WITHOUT BACKBURNER STAINLESS STEEL BLACK PORCELAIN | 24" x 18" | 12-S1S1N-A 12-B1S1N-A |
| DELUXE GOURMET OR CLASSIC (NO REGULATOR) | | |
| DELUXE GOURMET STAINLESS STEEL BLACK PORCELAIN | 23" x 16" | 11-S1S1N-A 11-B1S1N-A |
| DELUXE CLASSIC STAINLESS STEEL BLACK PORCELAIN | 23" x 16" | 61-S0S0N-0 61-B0S0N-0 |
| DELUXE GOURMET COUNTERTOP STAINLESS STEEL BLACK PORCELAIN | 23" x 16" | 3C-S1S1N-A 3C-B1S1N-A |
| DELUXE CLASSIC COUNTERTOP STAINLESS STEEL BLACK PORCELAIN | 23" x 16" | 31-S1S1N-A 31-B1S1N-A |

*Note: For L.P. gas units, substitute "P" for the "N" (eg. 17-S2S1P-A)

FIRE MAGIC® BUILT-IN ACCESSORIES

- POWER BURNER (see pages 3 & 6)
- DOUBLE SIDEBURNER (see page 6)
- SINGLE SIDEBURNER - COUNTERTOP (see page 6)
- BAR CADDY (see front cover and page 6)
- UNDER-COUNTER REFRIGERATOR (see front cover)
- STAINLESS STEEL TRIM KIT (see page 3)
- BARBECUE TIMER (see page 6)
- ACCESS & STORAGE DOOR/DRAWERS (see page 2)
- BARBECUE COVER (see your Fire Magic® dealer)

