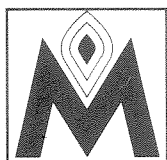
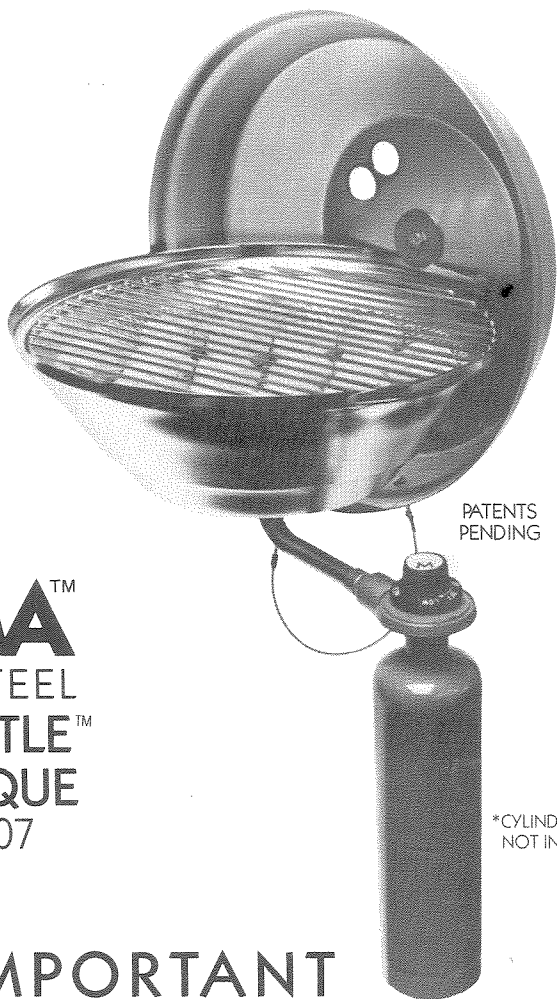

OWNERS MANUAL



MAGMATM
STAINLESS STEEL
MARINE KETTLETM
GAS BARBEQUE
MODEL A10-007



IMPORTANT

Your new gas barbeque grill is a safe, convenient appliance when assembled and used properly. However, as with all gas fired products, certain safeguards must be observed. Failure to follow these precautions may result in damage or injury.

**PLEASE READ THIS MANUAL CAREFULLY AS IT
CONTAINS IMPORTANT SAFETY INFORMATION.**

If you have any questions regarding the use or assembly, please contact Magma Products.

RETAIN THIS MANUAL FOR FUTURE REFERENCE

OPERATING INSTRUCTIONS

- Hang lid on side of bowl facing wind direction as per figure 7. **ALWAYS REMOVE LID BEFORE LIGHTING.**
- Put flame to edge of radiant screen and turn control valve to high. Within a few seconds radiant screen will begin to turn red. **NOTE:** For ease in lighting in windy conditions, use Magma™ “Long Light™” refillable butane lighter. (Part number A10-170)
- Replace lid and preheat for 2 minutes. Longer preheating time may be required in windy or cold conditions.
- Adjust flame as desired. **CAUTION:** A common mistake is to use too high of a heat setting. Barbeque will continue to become hotter as you cook. Use moderate heat setting and be patient.

STOWING YOUR BARBEQUE

- Remove control valve from gas cylinder and replace plastic thread cap onto valve. Stow valve in dry atmosphere and stow cylinder as per “Safety procedures for handling propane gas cylinders” stated in the beginning of this manual.
- After barbeque is cold, remove venturi tube and hang lid from safety wire. Carefully unthread bowl, remove lid from L-bracket and stow all in nylon tote bag. **NOTE:** Nylon tote bag will deteriorate if left in direct sunlight for long periods of time. Use part number A10-190 deluxe acrilan tote bag for use as a cover for outside storage. **CAUTION: Do not use L-bracket assembly to remove barbeque.**

MAINTENANCE OF YOUR BARBEQUE

Stainless steel loses some of its anticorrosive characteristics when subjected to extreme temperatures and therefore, must be cleaned on a regular basis when used in a salt environment.

TO DO THIS:

- Remove briquets, control valve, knob and finger guard and set aside. (careful not to lose concave stainless washer under finger guard)
- Disassemble cooking grill, radiant screen, burner and lower bowl assembly.
- Spray heavily all parts except briquets, control valve, knob and finger guard with oven cleaner and let set until debris is softened. Wipe debris off with paper towel and wash in detergent.
- Clean control valve, knob and finger guard with household spray cleaner.
- Clean briquets by inverting them on radiant screen next time you use the barbeque.
- Lightly lubricate all threaded areas with petroleum jelly prior to reassembly and storage of the barbeque.

COOKING TIPS

- A common mistake is to hurry cooking times with too high of a heat setting. The barbeque will become hotter as you cook, so start with a moderate heat setting until you become familiar with your barbeque. Cook and preheat barbeque with lid on.
- To avoid flare-ups, use lean cuts of meat, trim excessive fat, avoid oil base marinades and avoid excessive amounts of marinade.
- If excessive flaring occurs, turn heat down, move meat away from flare-up and keep lid on. If flames persist, sprinkle or spray a little water on the briquets to extinguish.
- For larger cuts of meat or delicate items such as fish, construct an aluminum foil drip pan to hold in the juices and deflect direct heat. To do this, shape 2 layers of foil into shape of pan slightly larger than what you are cooking.
- Lubricate cooking surface with olive oil to keep food from sticking.

FOR YOUR SAFETY

- Use outdoors only.
- Use propane gas only.
- Never light barbeque with lid on.
- Never use burning type charcoal in this barbeque.
- When operating barbeque, never leave unattended.
- Use glove or hot pad when handling hot barbeque.
- Barbeques radiate heat. Clearance from combustibles 24" side and back.
- Never use under combustible construction such as awnings, patio cover, etc.

SAFETY PROCEDURES FOR HANDLING PROPANE GAS CYLINDERS

- Store and use in well ventilated areas.
- Do not store in direct sunlight, indoors, below decks on vessels, or in lockers not approved for propane. **NOTE:** If your vessel is not equipped with an approved propane locker with overboard drainage, you must use the Magma™ propane storage bag (Part No. A10-210).
- Do not store in temperatures over 120°F.
- Do not puncture or burn.
- Remove from control valve when storing.

ASSEMBLY INSTRUCTIONS

STEP 1—LID ASSEMBLY—Place large washer first, then small spacer washer on to bolt as shown in figure 1. Insert up through lid and tighten with hex nut. **NOTE:** Small spacer washer must fit up into center hole of lid. Place stainless concave washer (round side up) over hex nut, then finger guard and tighten together with knob. Knob and finger guard should turn freely.

STEP 2—BOWL ASSEMBLY—Assemble parts as shown in figure 2 and tighten together with burner. Do not over tighten burner. **NOTE:** Protruding tangs on grease catch pan must fit into holes in outer bowl.

STEP 3—ATTACHING RADIANT SCREEN—The contour of the radiant screen may have been altered due to shipping. Therefore, place screen upside down on flat surface and gently press screen portion flat with your hands. Replace screen and press down to burner as shown in figure 3 and insert retainer through clip attached to burner top.

STEP 4—BRIQUET PLACEMENT—Place briquets as per pattern shown in figure 4 for best heat distribution.

STEP 5—ATTACHING COOKING GRILL—Set grill (ring side down) into grill recess and turn counterclockwise until extended struts lock under retainer clips as shown in figure 5. Retainer clip tension may be adjusted by gently pushing down or lifting up on the clips with your fingers.

STEP 6—ATTACHING THE MOUNT—Locate an accessible area and select the appropriate mount. If you have chosen the round rail mount, vertical rail is recommended over horizontal rail. Part number 10-047- $\frac{7}{8}$ " rail adapter may be required if mount feels loose on rail. Next, loosely attach L-bracket assembly to knurled end of mount so L-bracket is easily movable. (see figure 6) Follow any instructions that may have come with the mount and secure mount in place. Next, hold L-bracket in horizontal position and tighten nut with $\frac{9}{16}$ " wrench or socket. (about 20 ft. lbs. torque) **NOTE:** Pliers, vise grips or adjustable wrenches are not adequate for this operation. Thread bowl on L-bracket and check to see that it is level. This is important for proper heat distribution. After final level adjustment wait 2 hours for metal to set and retorque as before. **CAUTION:** Do not use L-bracket assembly to attach and detach barbeque each time you use it. See step 7 for this procedure.

STEP 7—ATTACHING BARBEQUE TO MOUNT—With L-bracket secure and level, slip safety wire loop, attached to lid, over L-bracket and carefully thread bowl assembly down snugly on to L-bracket. Next, hang lid on side of bowl as a windshield by slipping large washer found inside of lid over lip of bowl as shown in figure 7. Insert venturi tube up into threaded pipe and finger tighten tube nut. Tube will turn for easy access to control valve.

STEP 8—ATTACHING PROPANE CYLINDER—Turn control valve to OFF/LOCK position. Remove plastic thread cap from valve and **save for valve storage**. Lightly lubricate threads with petroleum jelly and gently push cylinder on to valve while turning clockwise until a snug fit is obtained. (Careful not to crossthread) **CAUTION:** Check for gas leaks each time cylinder is changed by applying a soap solution to connections. If bubbles appear, repair leaks as necessary. **NEVER CHECK FOR LEAKS WITH A FLAME!!**

STEP 9—ATTACHING CONTROL VALVE TO VENTURI TUBE—Insert brass orifice part of control valve into venturi tube as shown in figure 7. Insert lock pin through slots in tube and into groove of brass orifice. Slide windshield and slide retainer ring back over pin, locking control valve to venturi tube.

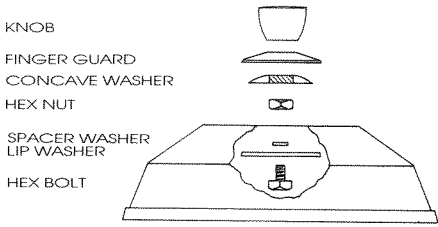


FIG. 1

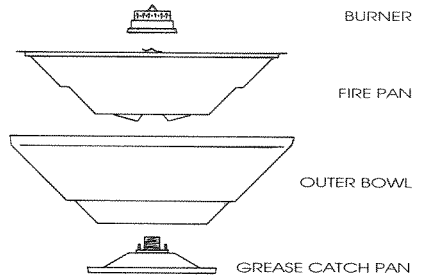


FIG. 2



FIG. 3

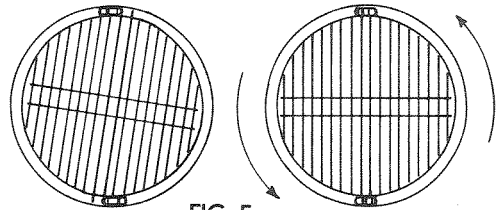


FIG. 5

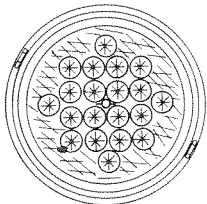
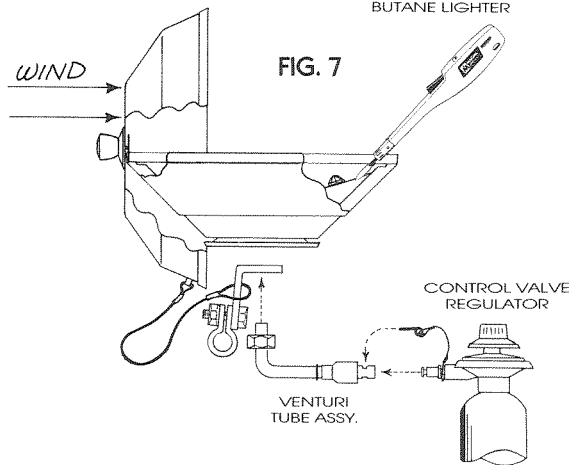


FIG. 4

MAGMA "LONG LIGHT" BUTANE LIGHTER



L-BRACKET & CLAMP ASSEMBLY

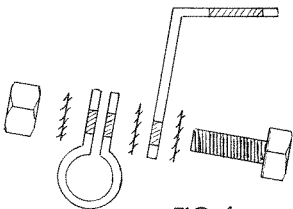


FIG. 6

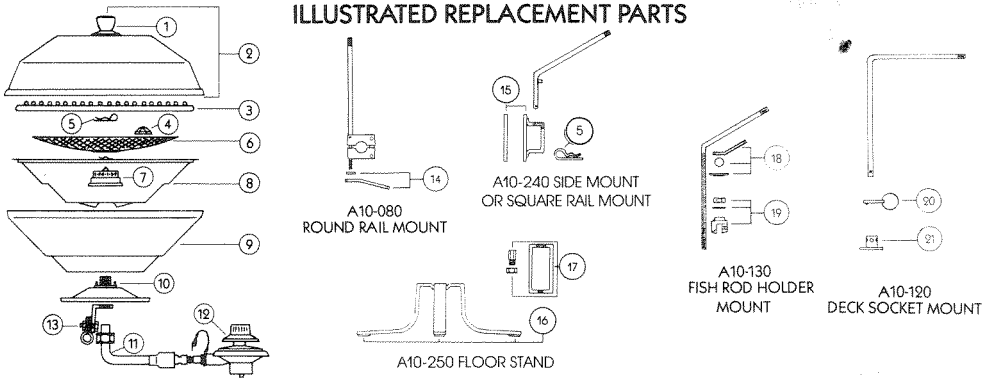
BARBEQUE MOUNTING OPTIONS

A10-080	1" round rail mount/with 7/8" rail adapter _____	26.95
A10-240	Square rail or side surface mount _____	26.95
A10-120	Deck socket mount _____	26.95
A10-130	Fish rod holder mount / cross pin type _____	26.95
A10-160	"FISH-ON [®] " type fish rod holder mount _____	26.95
A10-250	Collapsible floor stand w/rubber feet / gas or charcoal _____	15.95

ACCESSORIES

A10-140	9" extension / fits all mounts _____	9.95
A10-170	"Long Light [™] " refillable piezocrystal butane lighter _____	15.95
A10-190	Deluxe combination BBQ tote and cover / blue acrilan _____	15.95
A10-210	Propane storage bag / holds 3-1lb canisters / blue acrilan _____	19.95
A10-220	Low pressure control valve for on-board LPG systems _____	18.95
A10-230	Low pressure control valve for on-board CNG system _____	18.95

ILLUSTRATED REPLACEMENT PARTS



PART NO.	DESCRIPTION	FIGURE NO.	PRICE
10-047	7/8" round rail adapter _____	(not shown)	2.25
10-151	Knob/finger guard (hardware included) _____	1	3.95
10-152	Lid assy _____	2	29.95
10-153	Cooking grill _____	3	15.95
10-154	Briquets (bag of 20) _____	4	9.95
10-155	Retainer (2/pk) _____	5	.95
10-156	Radiant screen w/retainer _____	6	8.95
10-157	Burner _____	7	9.95
10-158	Fire pan _____	8	18.95
10-159	Outer bowl _____	9	19.95
10-161	Grease catch pan _____	10	12.95
10-162	Venturi tube assy _____	11	12.95
10-163	Control valve regulator _____	12	16.95
10-164	L-bracket and clamp assy _____	13	4.95
10-043	Lever with washer _____	14	2.95
10-247	Mount plate assembly _____	15	9.95
10-045	Rubber foot pads (4 ea) _____	16	1.45
10-246	Floor stand adapters (gas & charcoal) _____	17	5.50
10-071	Lever / ball / washer (for A10-130) _____	18	4.95
10-079	Hook / nut / star washer _____	19	6.50
10-061	Locking detent ring pin _____	20	2.50
10-062	Deck socket _____	21	13.95
10-139	Tote bag (original nylon replacement) _____	(not shown)	8.50

- Add \$2.50 for one item plus \$1.00 for each additional item for freight and handling. Additional charge outside continental USA.
- Street address required for UPS delivery. (No. P.O. Box numbers).
- California residents add 6% sales tax (L.A. County 6.5%).
- VISA or MASTERCARD accepted.