

BBQ Multi-Function Grill MODEL YSNVT-301CGA

GB



CSA/ANSI Z21.72 • CSA 11.2(2019)

Camp Stove

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.



**WARNING
FIRE OR EXPLOSION HAZARD**

If you smell gas:

1. Do not attempt to light appliance.
 2. Make sure appliance is in the off position.
 3. Extinguish any nearby flame(s).
 4. Shut off cylinder fuel supply valve if so equipped, or if equipped with a disposable fuel cylinder, disconnect cylinder.
 5. Leave the area immediately.
 6. Allow gas to dissipate for 5 minutes.
 7. If gas smell has dissipated from the area, of the appliance, and fuel supply, follow gas connection procedures.
 8. If you smell gas again, follow steps 1–6 and have appliance serviced.
- Failure to follow these instructions could result in fire or explosion, which could cause property damage, personal injury or death.

! DANGER



CARBON MONOXIDE HAZARD

This appliance can produce carbon monoxide which has no odor.

Using it in an enclosed space can kill you.

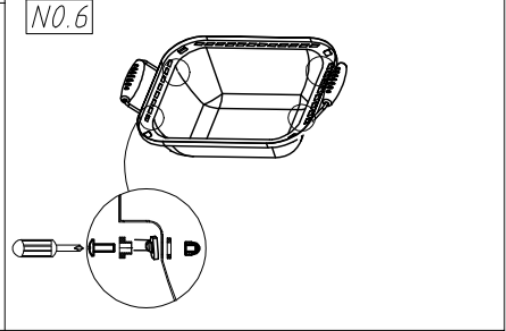
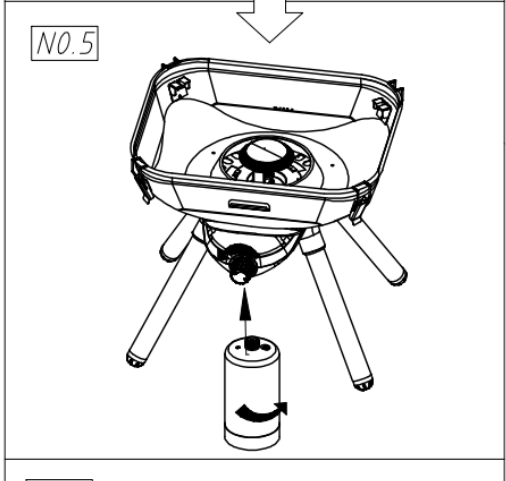
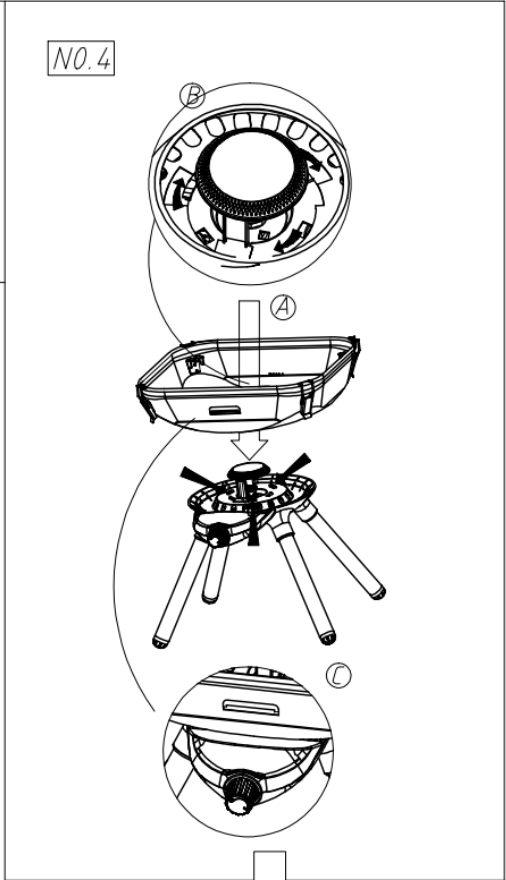
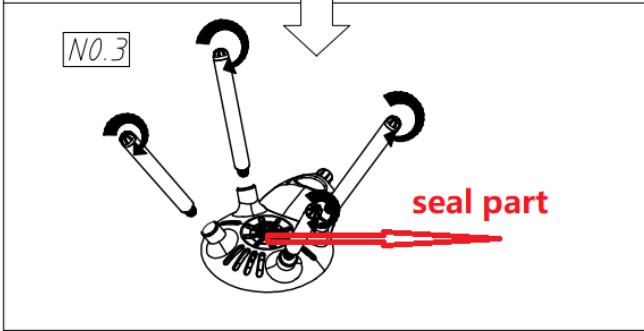
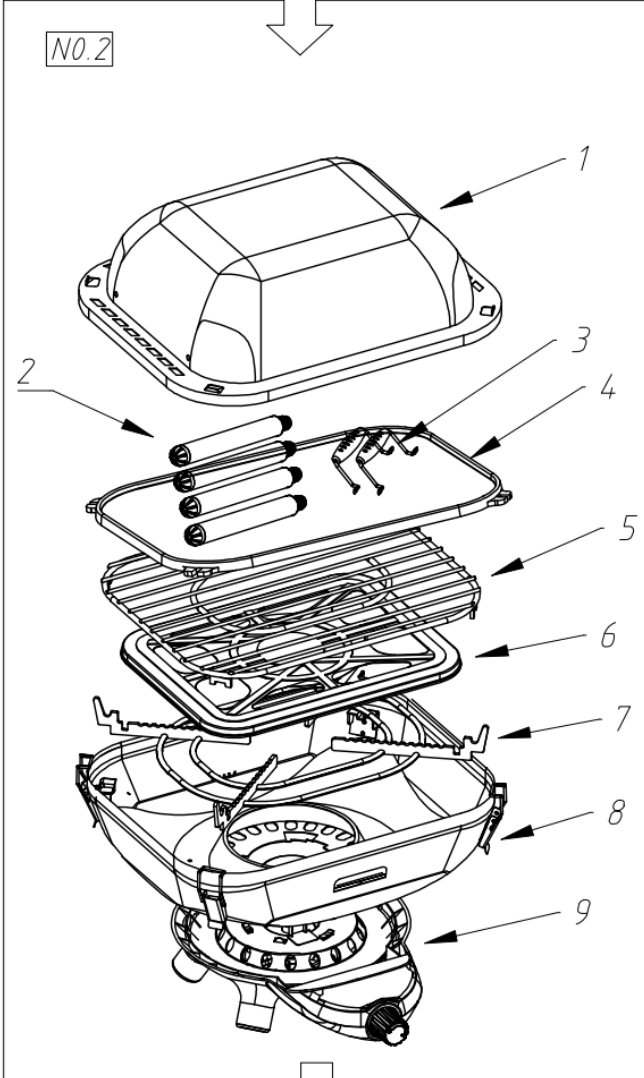
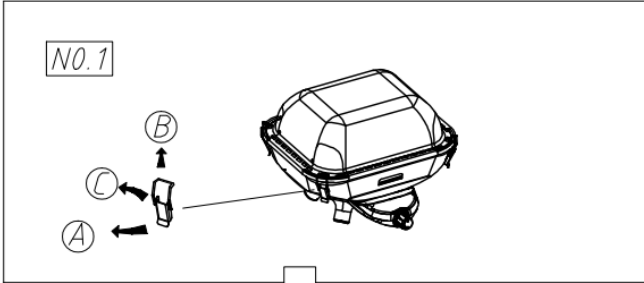
Never use this appliance in an enclosed space such as a camper, tent, car or home.

Manufactured for:

FLAME KING
8616 Slauson Ave.,
Pico Rivera, CA 90660
Tel:+1-310-715-1122
Fax:+1-310-715-1199
www.flameking.com

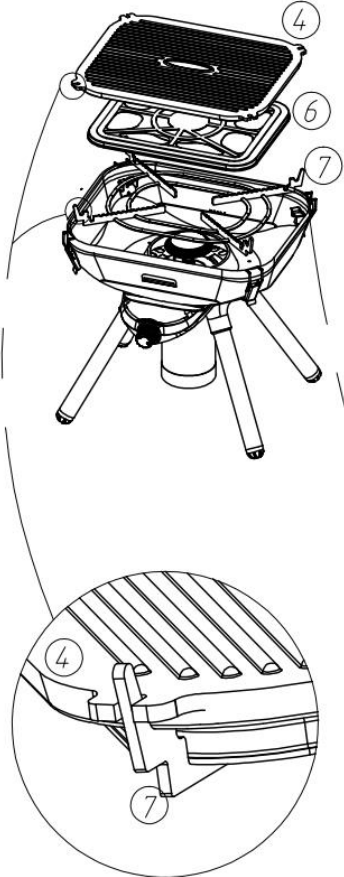
WARNING: Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. Refer to this manual. For assistance or additional information, consult a qualified installer, service agency or the gas supplier.

*Read these instructions for use carefully so as to familiarize yourself with the appliance.
Save these instructions for future reference.*

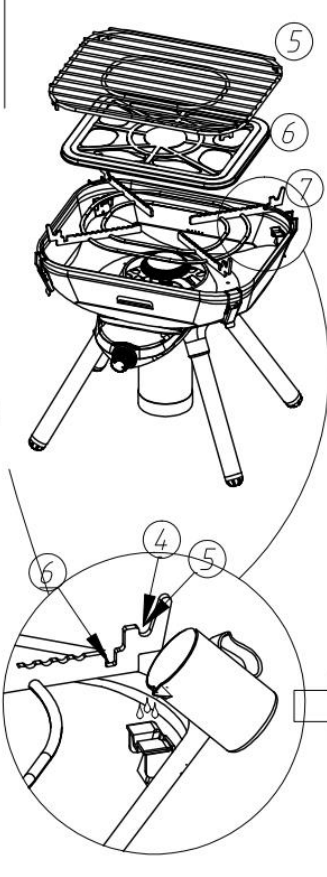


NO.7

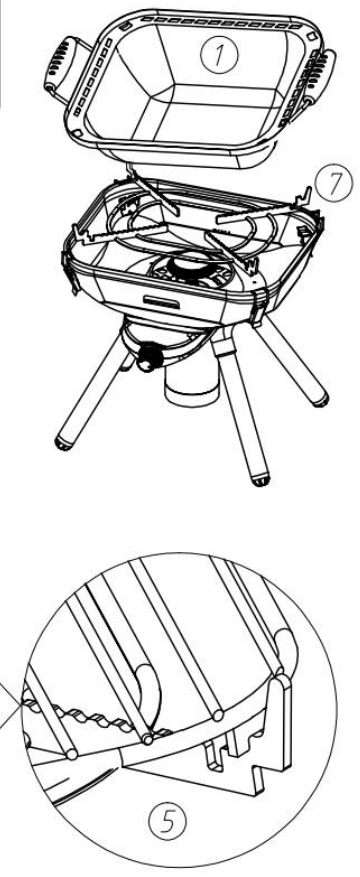
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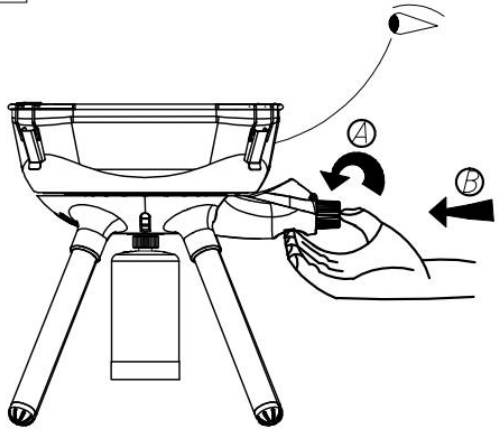
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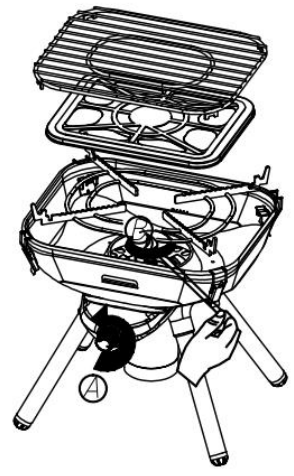
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NO.8



NO.9



I.ASSEMBLY OF THE APPLIANCE

Remove the appliance from its packaging. Unlock latch by following step sequence A, B, C, then open the work (Fig.No.1).

Remove components within the appliance (Fig.No.2).

- | | |
|-----------------------|-----------------------------|
| (1) Wok | (5) Grid |
| (2) Legs | (6) Heat distributor |
| (3) Wok handle | (7) Pan support |
| (4) Griddle | (8) Water Reservoir |
| | (9) Base |

- 1. (Fig.No.3) Flip the appliance upside down. Screw legs into the sockets at the bottom of appliance.**
- 2. (Fig.No.4) Stand the appliance in upright position on level ground. Install the water reservoir by resting it on the base, with the viewing window facing front(Fig.No.4-A).**
- 3. Make sure that the notches on the inner circle of the reservoir are in line with the locking tabs on the base, then lock the reservoir into place by turning it clockwise until it stops (Fig.No.4-B). The viewing window should face front in line with the control knob (Fig. No.4-C) when the reservoir is installed.**
- 4. Attach wok handles to wok by driving screws through holes on work & handle from outside, then tightening with dome nuts and washers from inside of wok.**

II. Introduction

- This Appliance complies with CSA/ANSI Z21.72 • CSA 11.2(2019)**
- For use only with a disposable 1 lb propane cylinder containing HD-5 Propane LP Gas marked in accordance with the specifications for LP gas Cylinders of the U.S. Department of transportation (DOT 39) or Transport Canada CAN/CSA 339.**
- The disposable 1 lb propane cylinder is for connection to the appliance which is equipped with a NO: 600 connection, as specified in the Compressed Gas Association's Limited Standard Cylinder Valve Outlet for Propane, using direct cylinder vapor pressure.**
- Not for use with a remote cylinder or hose and regulator.**
- The gas cylinder must be disconnected for the appliance after use or when in storage.**

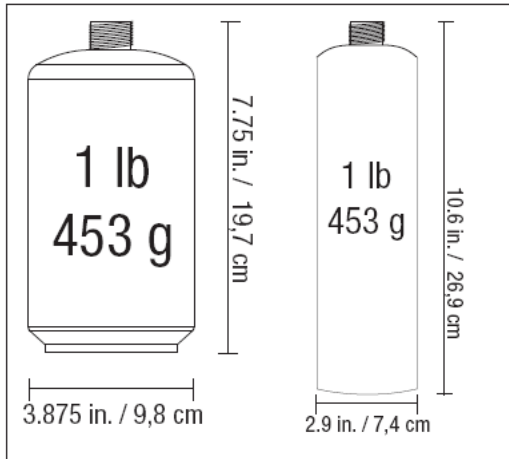
- **This Flame King appliance is designed for outdoor use only.**
- **Rated input:8000 Btu/Hr**

III. General Safety Warnings

- **Follow instructions carefully to avoid injure or fires.**
- **Do not use the appliance if it has damaged or worn seals.**
- **Do not use an appliance that is leaking, damaged or which does not operate properly.**
- **Ensure that the appliance is used away from combustible materials such as gasoline and other flammable vapors or liquids. Clearance from combustible material and surfaces: TOP:48" ; SIDE:24" ; REAR:24".**
- **Never obstruct the flow of combustion and ventilation air.**
- **Use this appliance only on a firm level surface.**
- **Do not move the appliance or try to remove the propane cylinder whilst the unit is in operation.**
- **Never store propane gas near open flames, other ignition sources or where temperatures exceed 120°F.**
- **Use as a cooking appliance only.**
- **Never alter in any way or use with any device or part not expressly approved by FIRMTTOOLS. Never use as a space heater.**
- **Propane is heavier than air and will accumulate in low places. If you smell gas, do not attempt to light the appliance. Extinguish any open flame and disconnect the propane cylinder.**
- **Caution: Accessible parts may become very hot. The use of protective gloves is recommended.**
- **Keep young children away from the appliance.**
- **The cylinder supply system must be arranged so as to provide for provide fuel withdrawal, i.e. the cylinder must be used in an upright position.**
- **Do not leave this appliance unattended while the appliance is in operation; keep children and pets away from the appliance at all times.**

IV. Fitting and Changing the propane Gas Cylinder

- **Before fitting the gas cylinder, check that the seal part (See No.3) is in place and is in good condition.**
- **Check that the appliance valve is in the off position by turning the valve knob clockwise to its stop (See No.4-C).**
- **Making sure that the cylinder is kept upright, screw it onto the valve in a clockwise direction until it is fully engaged. Hand-tighten only.**
- **When you wish to check for leaks on your appliance, do it outside using soapy water only, which is applied to the joints. A formation of bubbles will indicate the gas leak. If the leak cannot be rectified following these instructions, return the complete appliance to your local dealer for attention.**
- **When changing the propane gas cylinder, ensure the burner is not lit by turning the gas supply off. to do this turn the valve knob in a clockwise direction until the valve is fully closed (see No.4-C).**
- **Caution: Accessible parts may become very hot. The use of protective gloves is recommended.**
- **To remove the cylinder, unscrew the cylinder form the valve and discard it in a safe place. do not incinerate or puncture the cylinder.**
- **When changing cylinders always check that the valve seal is in place and in good condition.**
- **Ensure that the gas cylinder is fitted or changed outdoors, away from any source of ignition such as naked flames or electric fires and away from other people.**
-



FOR USE WITH 1 LB DISPOSABLE PROPANE CYLINDER BOTTLE ONLY

NOTE: THIS APPLIANCE IS SET TO USE 16.4 oz. DISPOSABLE PROPANE CYLINDERS. USE ONLY CYLINDERS MARKED PROPANE. DISPOSABLE PROPANE CYLINDERS MUST BE DISCONNECTED FROM THE STOVE WHEN IT IS IN STORAGE.

WARNING: A STATEMENT THAT ONLY CYLINDERS MARKED WITH THE PROPER FUEL TYPE APPROVED FOR THE APPLIANCE SHALL BE USED.

GAS LEAKAGE TESTING

NEVER LEAK TEST WITH AN OPEN FLAME OR LIGHTER.

Prepare a mixture of 30/70 part dish soap and water. Apply with a brush or spray bottle to gas connections.

If the leak cannot be fixed, try using another gas bottle (threads could be damaged causing leakage). If changing gas bottle does not fix the leak, return the heater to retailer for a full verification.

CONNECT AND DISCONNECT THE GAS CYLINDER

connection where the cylinder screws clockwise into the regulator. (Refer to for leak testing procedure). Note: The gas cylinder must be disconnected from the appliance after use or when in storage.

Turn the cylinder screws counterclockwise to disconnect the cylinder from the appliance.



WARNING

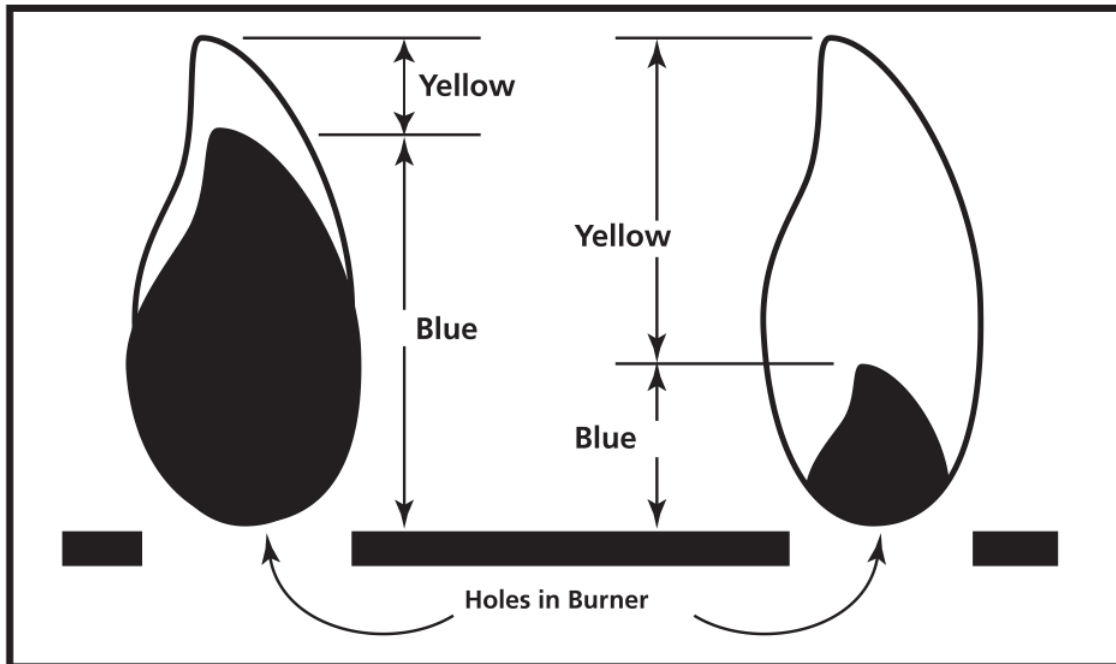
BURN HAZARD

do not leave this appliance unattended while it is in operation. Keep children and pets away from the appliance at all times

the minimum environmental temperature for safe storage and operation of the appliance:-
10°C ~ 35°C

V. Lighting the Appliance

- Before lighting the appliance, ensure that the area is free of flammable vapors or liquids.
- With the knob should be clockwise to shut down position and the appliance standing on a firm level surface before lighting, the Propane gas cylinder properly fitted to the appliance, firstly light a match. Turn the gas supply on by turning the valve knob in a counter clockwise manner. Hold the lit match to the burner until it lights. Note that a lighter or BBQ Piezo igniter may be used in place of a match(See Fig.No.8-B or Fig.No.9-B).
- Once the appliance is lit, the flame intensity may be adjusted by turning the valve knob clockwise to reduce the flame or counter clockwise to increase the flame (See Fig.NO.8-A or No.9-A).
- The flame may take a minute to settle to its normal sky-blue color.
- Adjust the flame to the desired height. Flame should be compact and blue in color.



Place your pot or desired Barbecue top onto the appliance as described in Section X Cooking Options.

WARNING: A STATEMENT THAT THE STOVE SHALL NOT BE EXPOSED TO FLAMMABLE VAPORS OR LIQUIDS DURING LIGHTING.

VI. Maintenance

- keep stove area clear and free from combustible materials, gasoline, and other flammable vapors and liquids;
- Never obstruct the flow of combustion and ventilation air.
- A normal flame is blue and may have an orange or yellow tip. If the flame is completely yellow, it may be that the jet is not securely fitted or that the air holes in the venturi tube are blocked (see fig.NO.2). Firstly, check that the air holes in the venturi tube are clear and free of obstruction such as dirt or small insects before inspecting the jet fitting. Maintenance is limited to replacing a blocked jet.
- cleaning stove and surface once per month.
- Your Flame King Multi Function Grill is fitted with a Flame King No. 0317 Jet to regulate the flow of gas (See Fig.NO.2). If the Jet becomes blocked, it should be replaced. Do not attempt to clean the jet as this may damage the orifice.

- To replace the Jet, unscrew the Burner and remove the locknut. This will allow the valve and Venturi Tube to be loosened from the appliance body. Unscrew the Venturi tube from the valve to access the jet. Unscrew the jet using a suitable spanner. Do not use pliers to remove the jet as this may damage it, making it impossible for it to be removed from the valve.
- To fit a new Jet, reverse the above procedure. Do not over-tighten the jet.
- To replace the seal in the valve, remove the old seal by carefully lifting it out of its seat in the base of the valve. Ensure the seal location is clean and undamaged and fit the new seal (see Fig.NO.2).

VII. Troubleshooting

- If there is no flame or a very low flame, this may be caused by an empty Propane gas cylinder or a partially blocked jet. To check that the cylinder contains gas, simply shake the cylinder to hear if there is liquid gas in the cylinder. This should be done before suspecting a blocked jet. If the jet is blocked refer to the instructions in Section VI above, for the step-by step procedure to replace a jet.
- **DO NOT USE A NEEDLE OR ANY OTHER OBJECT TO ATTEMPT TO CLEAR A BLOCKED JET AS THIS MAY DAMAGE THE JET ORIFICE AND MAKE THE APPLIANCE UNSAFE.**

VIII. Cleaning

Care of the Grill Plate

- The Grill Plate is coated with a tough durable non-stick coating that has been used with great success on some of the best cookware in the world. Nevertheless, taking care of it can help you to enjoy extra years of healthy, easy, non-stick cooking. Here's what to do:
- Before the first use, lightly rub cooking oil onto the surface and leave the Safari Chef on medium heat for two or three minutes. When it cools, rinse in warm water with a mild detergent.
- Use only low or medium heat settings to help retain the valuable nutrients in the food and maintain the non-stick surface.
- Whilst the non-stick coating is very durable, use only plastic or wooden utensils when cooking.
- Do not over heat the Grill Plate and always add a little cooking oil to the surface before use.
- Always allow the Grill Plate to cool before immersing it in water.

- The Grill Plate is perfectly safe in the dishwasher, but the non-stick surface is so easy to clean that a quick hand wash does the trick. The use of abrasive detergents is not recommended as this will permanently damage the non-stick surface.
- If through misuse, burned grease or food residue collects on the surface, it can usually be removed by soaking it in warm water and a mild detergent. Wash the Grill Plate as described above.
- After cleaning, recondition the surface with a light wipe of vegetable oil.

Cleaning the Barbecue Units and the Pot/ Dome

- Handle the parts with care. Do not drop them.
- To clean the Deflector Plates (See Fig.NO.2,4), wire grid(See Fig.NO.2,5) and the pot/dome(See Fig.NO.2,1), wash in warm water with a non-abrasive detergent such as 'Flameking Clean' after first wiping off any excess fat left after cooking.
- Do not use abrasive cleaners as this will damage the surface of the parts.
- These parts are perfectly safe to clean in the dishwasher after removing any excess fat.

Cleaning the Stove Body

- The body (See Fig.NO.2,8) and legs (See Fig.NO.2,2) are best cleaned using a soft damp cloth and a mild non-abrasive detergent. Do not place in a dishwasher or submerge in water as this may allow water into the valve or burner ports, which will cause the unit to malfunction.

IX. Storage

- For long service do not leave the appliance outside when not in use. It should always be cleaned, dried and packed away in the supplied Carry bag after use. The gas cylinder must always be disconnected after use or when in storage.

X. Cooking Options

There are five available options with your Safari Chef appliance. These are:

- **Barbecuing**

For this type of cooking, use the BBQ option. Place the Bottom deflector plate (See Fig.NO.2,8) concentrically onto the outer ring of the Pot stand(See Fig.NO.2,7) ensuring that it is properly seated. Place the Top Deflector Plate (See Fig.NO.2,6) and then the Wire Grid (See Fig.NO.2,5) in the recess on the inside rim of the Bottom Deflector Plate (See Fig.NO.2,8). This cooking option is best for Kebabs, Chicken,

Pork, sausages, etc. The cooking temperatures are easily adjusted to suit your own requirements by turning the valve knob (See Fig.NO.8-A or No.9-A) to regulate the degree of heat.

- **Grilling**

For this type of cooking place the Grill plate (See Fig.NO.2,4) on the Bottom Deflector Plate (See Fig.NO.2,8) with the ribbed side of the Grill plate facing up (See Fig.NO.8-A or No.9-A). Make sure that the Top Deflector Plate (See Fig.NO.2,6) is removed and that the Grill plate is securely located in the recess in the Bottom Deflector Plate. This cooking option is best suited for steaks and other flat cuts of meat. For optimum results always cook on medium heat. Meat cooked in this manner will have the blackened lines as on professionally grilled steaks. Cook only for a few minutes per side. Adjust the cooking time and temperature depending on personal preferences for rare, medium or well done.

- **Frying**

For this type of cooking, use the same setup as described for the Grilling option but with the Grill plate (See Fig.NO.2,4) reversed so that the flat surface is uppermost This option is ideal for frying eggs, bacon etc. Please note that being a shallow pan it is not suitable for deep frying. The easy clean surface encourages the minimum use of fat for healthy cooking.

- **Boiling**

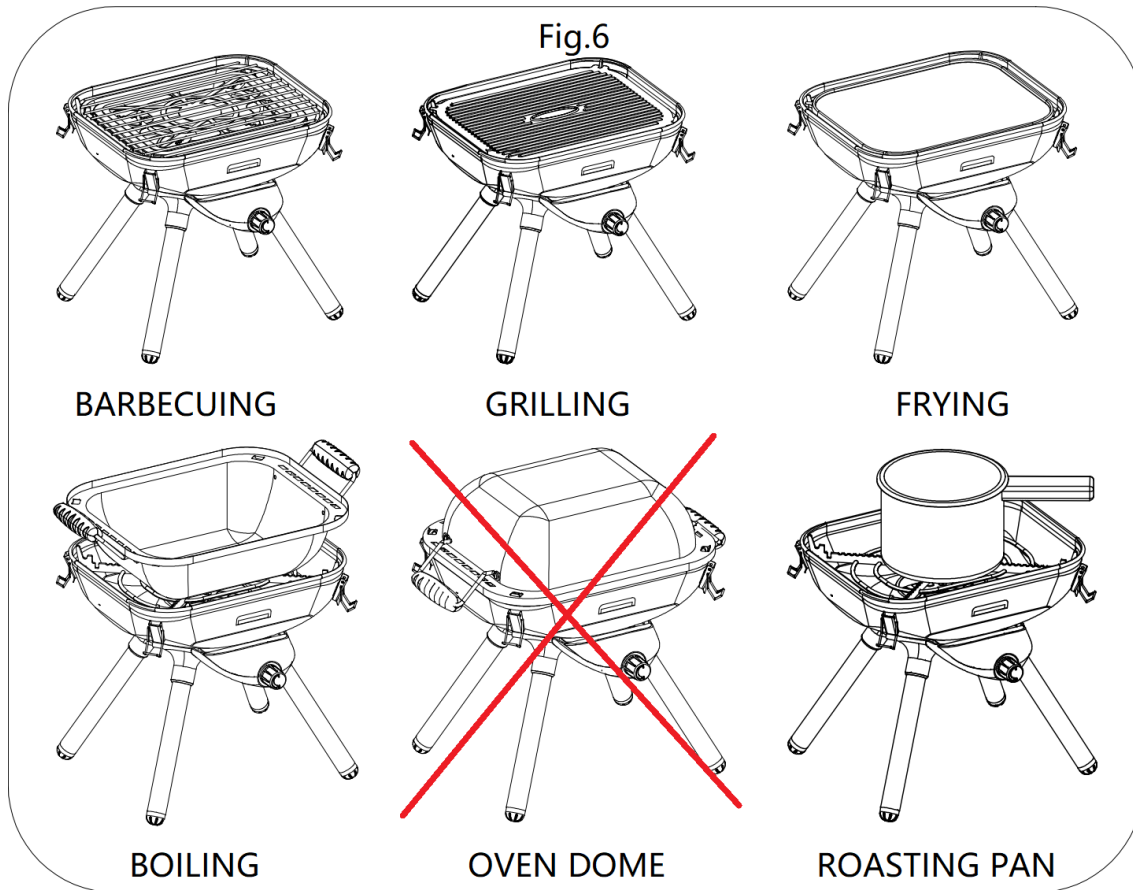
For this type of cooking, use the Body with the Pot Stand (See Fig.NO.2,7). The Oven Dome (See Fig.NO.2,1) can be used as a pot for boiling or general cooking, otherwise place a suitable pot not less than 6" (150 mm) diameter and not more than 10" (250 mm) diameter on the Pot Stand (See Fig.NO.2). 33.8 Fluid ounces (one liter) of water will boil in approximately 6 minutes depending on the conditions and size of pot used.

- **Oven Dome I Wok**

The dome can be used as a wok, a lid to create an oven on the BBQ, or a saucepan

For wok-style cooking, place the Wok (See Fig.NO.2,1) directly onto the Pot stand (See Fig.NO.2,7) and use to prepare stir-fries, pasta dishes or paella. To use the Dome as an Oven lid, place the Lid (See Fig.NO.2,1) over a meal cooking on the BBQ option for convection style cooking. This is ideal for roasting chicken, lamb, beef or pork.

- The Dome can also be used as a saucepan, to heat sauces, marinades, boil water, cook rice, pasta etc. Place the dome upside-down (See Fig.NO.2,1) directly onto the Pot Stand (See Fig.NO.2,7)



XI. Spares and Accessories

- Use only genuine Flame King branded spares and accessories, which are available from your distributor.

XII. Returning the Appliance for Repair Service

- Do not modify the appliance
- If you cannot rectify a fault by following these instructions, contact your local Flame King distributor indicated for details on how to return the product for attention.

LIMITED WARRANTY

To activate warranty, register on-line at: www.flameking.com

The manufacturer warrants stove components (except paint and finish) to be free from defect in materials and workmanship for 1 year from the date of purchase. All accessories (included with stove or purchased separately) are warranted from defect in materials and workmanship for 90 days

from the original purchasing date. Within these periods, the manufacturer will replace, or repair defective parts deemed unusable.

Product paint and finish is not warranted. The exterior finish of the product will wear down over time.

Clean the unit after each use to maintain the finish and prolong the life of your product. Wipe away all grease and ashes. Keep metal products free of moisture, salts, acids and harsh fluctuations in temperatures.

Warranty does not cover normal wear of parts or damage caused by misuse, abuse, overheating and alteration. Repairs or alterations made by anyone other than Flame King are not covered in this Warranty. Manufacturer will not be held liable for any losses due to neglectful operation. Furthermore, this Warranty does not cover damaged caused by natural disasters such as earthquakes, hurricanes, tornadoes, floods, lightning, fires, etc.

Upon the expiration of this warranty all such liability will terminate. No other warranties are expressed or implied.

Keep all original sales receipts. Proof of purchase is required to obtain Warranty services. Prior written approval and a Return Authorization Number must be obtained and accepted for repair or replacement only. Returns must be shipped prepaid. Collect shipment or shipments without a Return Authorization Number will not be accepted.

To obtain Warranty services call 310-715-1122.