

ringgoutdoor.com

BLACK SERIES CLASSIC KIT USER MANUAL



ringg®

KAYMET GROUP



about us.

We believe outdoor cooking should be simple, social, and unforgettable. Our passion for open-flame cooking and gathering people around great food inspired us to create versatile flat top pan burner kits designed for every occasion. From breakfast favorites and grilled vegetables to seafood, burgers, stir-fry dishes, and more, our products are built to handle a wide variety of cooking experiences with ease.

We are more than just an outdoor cooking brand — we are a community of people who enjoy bringing family and friends together around food. Our enamel steel pans and gas burner kits are designed with both performance and durability in mind, combining reliable craftsmanship with modern functionality to create products that are practical, stylish, and enjoyable to use.

Whether you are hosting a backyard gathering, camping outdoors, tailgating, or preparing a casual family meal, Ringg Outdoor products are made to adapt to your lifestyle. Our independently controlled burner systems provide flexible heat management, while our thoughtfully designed cooking kits offer convenience, portability, and a spacious cooking surface for a variety of meals.

We take pride in making products that encourage connection, creativity, and memorable outdoor experiences. Our mission is to inspire home cooks and outdoor enthusiasts to enjoy the freedom of cooking while making every meal an experience worth sharing.

sustainability.

Making environmentally conscious choices is more important than ever. We are committed to environmental sustainability, and our products are a testament to our commitment.

By incorporating advanced technology and thoughtful design, we aim to provide products that not only enhance your cooking experience but also support a greener future. Unlike other cooking methods, natural gas burns cleaner, producing fewer pollutants and greenhouse gases, resulting in a smaller carbon footprint. Our products deliver immediate heat and precise temperature control, which significantly reduces energy consumption. By opting for gaseous products, we are supporting environmental sustainability, promoting responsible energy use, and contributing to a healthier environment.

We believe that every small step towards sustainability counts. Together, we drive environmental responsibility forward, one meal at a time.

quick start guide

Black Series Classic Kit

Set up in under 2 minutes.
No tools required.



What Is In The Box?

1. 16" Dual Gas Burner
2. 20" Enameled Steel Pan
3. Foldable Base Stand
4. Windshield
5. Regulator + Gas Hose
6. 2 Silicone Handle Holders
7. Outdoor Storage Cover

Tip: Lay out all components before you begin.
If anything is missing, please scan the QR code on the back or contact us at info@ringgoutdoor.com



safety instructions

Please read this user manual before use

The gas burner is designed exclusively for outdoor use. Do not attempt to move the burner while in operation, as this could pose a fire risk. Use the burner only for its intended purpose.

WARNING
**COMPONENTS OF THE GAS BURNER AND ENAMELED PAN MAY
BECOME EXTREMELY HOT. KEEP YOUNG CHILDREN AT A SAFE
DISTANCE FROM THE BURNER. ALWAYS TURN OFF THE
GAS BOTTLE VALVE AFTER USE. USE GRILL GLOVES WHEN
HANDLING THE HOT ENAMELED PAN.**

Gas Installation

Connect the gas burner to a 30mbar pressure reducer using an approved gas hose and hose clamps or connectors. Always use a gas bottle connected to a pressure reducer. The hose should not be bent, twisted, or placed near hot surfaces. Always position the gas bottle at least 3 ft (1 m) away from the burner and place it on a stable, flat surface in an upright position. Never place the gas bottle directly beneath the burner, near heat sources, open flames, or in direct sunlight. Before each use, check for gas leaks by applying soapy water or a commercial leak detection spray to the hose and joints. If bubbles form, do not use the burner — close the tank valve immediately, disconnect the regulator, and check all connections before attempting to use again. If the leak persists, do not use the burner and contact a qualified gas technician. Never use an open flame to check for leaks.

Ignition

Before connecting the gas burner to a gas bottle, ensure all valves are closed and there are no open flames or easily combustible materials nearby. Place the gas burner on a stable, flat, horizontal surface and attach the windshield before ignition. The burner should not be placed near flammable materials.

The gas burner has two burner rings, each with its own gas valve. To ignite, first open the inner ring valve slightly counterclockwise and hold a long-handled lighter or long match close to the burner ports. Adjust to an appropriate flame size using the valve, then light the outer ring in the same way. Place the pan on the burner only after ignition.

If the burner does not ignite within 5 seconds, turn the valve off immediately and wait at least 5 minutes for any accumulated gas to disperse before trying again. Never lean over the burner during ignition. Keep your face and hands clear of the burner at all times.



safety instructions

Extinguishing

Extinguish the burner by turning off the burner valves. Always close the valve on the gas bottle's pressure reducer after use. Wait for the burner to cool before moving it.

Gas Bottle Replacement

First turn off the burner valves and the valve on the bottle's pressure reducer, then disconnect the pressure reducer and replace the bottle. Make sure the pressure reducer and gas bottle are properly connected.

Gas Burner Maintenance and Storage

Clean the burner after use and store it in a dry place. Check that the holes in the burner rings are open before use. The condition of the gas hose should be checked regularly to detect leaks, wear, or cracks.

In Case of Leakage

First, turn off the valve on the bottle's pressure reducer. Do not use the burner if it is defective. Except for replacing the gas hose and pressure reducer, all repairs and maintenance should be carried out by a service company with gas installation rights.

Technical Specifications

GAS: Propane or Butane

PRESSURE: 30 mbar

CLASS: I3B/P (30)

POWER & MAXIMUM GAS CONSUMPTION

Gas burner Ø 16 Inch - 40 cm: Power 11.4 kW, 829 g/h

Set up in 5 easy steps

1. Unfold the Stand

Place the stand upright. Pull the legs outward until each one clicks into the locked position.

(No screws required—the stand locks in place.)



2. Place the Burner

Set the burner on the top ring of the stand. Make sure the control valve is facing you.





3. Connect the Gas Hose and Regulator

Attach the regulator to the propane or butane tank. Hand-tighten only. Do not use tools. Make sure the burner valve is in the OFF position (fully clockwise). Slowly open the tank valve. Check the hose for cracks or damage before each use.



4. Add the Windshield

Place the windshield around the burner and tighten all screws securely.



5. Add the Pan

Set the enameled steel pan on top. Slide the silicone handle covers onto the pan handles.



You're ready to cook like a chef!





How to Light the Burner

Turn the burner valve slightly counterclockwise. Ignite the burner using a long lighter, holding it close to one of the burner ports. Adjust the flame using the valve. Use the inner ring for low heat, or both rings for higher heat.

After Cooking & Storage

Turn the tank valve OFF first and allow the flame to burn out. Turn the burner valve OFF. Allow all components to cool completely before handling. Disconnect the regulator. Clean the pan, then place all components into the outdoor cover.

Safety — Read Before Use

For outdoor use only. Do not use indoors, in a tent, or in a garage. Keep at least 3 ft (1 m) of clear space around the burner. Never move the burner while it is lit. Check the hose for cracks or damage before each use. Keep children and pets at a safe distance.

Care and Maintenance

Enameled Steel Pan: Wash with warm, soapy water. Dry thoroughly. Apply a light coat of oil before storing. Burner: Clean burner ports with a brush if the flame is uneven. Stand: Wipe dry and store folded in the cover.

Need help?

Scan the QR code on the box for a quick 60-second setup video, a full recipe book, and live customer support.

info@ringgoutdoor.com

Technical Advantages



Perfect cooking results thanks to even heat distribution.



Cook with ease thanks to the large cooking surface.



A clean and comfortable experience with smoke and flame control.



Even Heat
Distribution



Heat
Control



High
BTU



Easy Setup
and Storage



No Tools
Required



Easy to
Clean



More Cooking
Space



Consistent
Results



Fuel
Efficiency

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