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> [Iwatani Cassette Gas BBQ Grill YAKIMARU II \(CB-SLG-2\) Instruction Manual](#)

## Iwatani CB-SLG-2

# Iwatani Cassette Gas BBQ Grill YAKIMARU II (CB-SLG-2) Instruction Manual

Model: CB-SLG-2

## 1. INTRODUCTION

Thank you for purchasing the Iwatani Cassette Gas BBQ Grill YAKIMARU II. This grill is designed for indoor use, offering a convenient way to enjoy BBQ without excessive smoke. Its unique design helps suppress smoke generation by maintaining a consistent plate surface temperature and directing fat away from the flame into a water-filled drip tray. The fluorine-coated plate ensures easy cleaning. Please read this manual thoroughly before use to ensure safe and optimal operation.



Image 1: The Iwatani Cassette Gas BBQ Grill YAKIMARU II, a compact and portable indoor grill.

## 2. IMPORTANT SAFETY INSTRUCTIONS

**WARNING: Failure to follow these instructions could result in fire, explosion, or serious injury.**

- Use only Iwatani brand cassette gas canisters or compatible butane gas canisters.
- Operate the grill in a well-ventilated area. While designed to reduce smoke, proper ventilation is still essential.
- Do not use the grill near flammable materials or liquids.

- Ensure the grill is placed on a stable, heat-resistant surface.
- Never leave the operating grill unattended.
- Keep children and pets away from the grill during operation.
- Allow the grill to cool completely before cleaning or storing.
- Do not block ventilation openings on the grill.
- Always ensure the water pan is filled with water before cooking to collect fat and reduce smoke.

### 3. PACKAGE CONTENTS

Verify that all items are present in the package:

- Iwatani Cassette Gas BBQ Grill Unit (Main Body)
- Cooking Plate (Fluorine-coated)
- Water Pan / Drip Tray
- Instruction Manual

### 4. SETUP

Follow these steps to set up your Iwatani Cassette Gas BBQ Grill:

1. **Prepare the Water Pan:** Place the water pan into the main grill unit. Fill the water pan with approximately 300-400ml of water. This water is crucial for collecting fat and reducing smoke.



Image 2: A hand pouring water into the water pan of the grill unit.

- 2. Insert the Gas Cassette:** Open the gas cassette compartment on the side of the grill. Align the nozzle of the butane gas cassette with the connector in the compartment and push firmly until it clicks into place. Close the compartment cover securely.



Image 3: A hand inserting a butane gas cassette into the side compartment of the grill.

3. **Place the Cooking Plate:** Carefully place the fluorine-coated cooking plate onto the grill unit, ensuring it sits securely over the water pan.



Image 4: A hand placing the cooking plate onto the grill unit.

## 5. OPERATING INSTRUCTIONS

1. **Ignition:** Turn the control knob counter-clockwise to the 'Ignite' position. You should hear a click and see the flame ignite. If it does not ignite, repeat the process.
2. **Adjusting Heat:** Once ignited, adjust the control knob to your desired heat level (Low to High). The grill is designed to maintain a plate surface temperature between 210°C and 250°C for optimal cooking and smoke reduction.
3. **Cooking:** Place food directly onto the cooking plate. The design allows fat to drip into the water pan below, minimizing smoke.



Image 5: Various meats and vegetables being grilled on the Iwatani YAKIMARU II.



Image 6: Close-up view of burgers cooking on the grill plate, showing the non-stick surface.



Image 7: A steak and assorted vegetables being grilled, demonstrating the grill's versatility.

4. **Turning Off:** When finished cooking, turn the control knob clockwise to the 'Off' position until the flame extinguishes. Remove the gas cassette after use for safety and storage.

## 6. MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and performance of your grill.

1. **Cool Down:** Always allow the grill to cool completely before attempting to clean any part.
2. **Remove Components:** Carefully remove the cooking plate and the water pan.
3. **Clean Cooking Plate:** The fluorine-coated cooking plate can be washed with warm soapy water and a soft sponge. Avoid abrasive cleaners or scourers that could damage the non-stick coating.
4. **Clean Water Pan:** Discard the water and fat from the water pan. Wash it with warm soapy water.
5. **Clean Main Body:** Wipe the main body of the grill with a damp cloth. Do not immerse the main body in water.
6. **Storage:** Ensure all parts are dry before reassembling and storing the grill in a cool, dry place.

## 7. TROUBLESHOOTING

If you encounter issues with your Iwatani Cassette Gas BBQ Grill, refer to the following common solutions:

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Grill does not ignite.	Gas cassette not properly inserted or empty.	Ensure cassette is fully engaged. Replace if empty.
Flame is weak or inconsistent.	Low gas level in cassette or partially blocked burner.	Replace gas cassette. Clean burner area if safe to do so.
Excessive smoke during cooking.	Water pan is empty or insufficient water.	Ensure water pan is filled to the recommended level before cooking.
Food sticks to the cooking plate.	Plate not properly seasoned or damaged coating.	Ensure plate is clean. Lightly oil the plate before use. Avoid metal utensils.

## 8. SPECIFICATIONS

Technical details for the Iwatani Cassette Gas BBQ Grill YAKIMARU II (CB-SLG-2):

Feature	Detail
Brand	Iwatani
Model Name	YAKIMARU II CB-SLG-2
Product Dimensions	10.94"D x 11.93"W x 5.87"H
Item Weight	4.4 pounds (2 Kilograms)
Fuel Type	Gas (Cassette Butane)
Recommended Use	Indoor
Finish Type	Non-Stick (Fluorine-coated plate)
Material	Stainless Steel (Main Body), Alloy Steel (Frame/Handle)
Heating Power	1000 Watts
Cooking Surface Area	63.58 Square Inches
Ignition System	Piezoelectric ignition system
Safety Device	Pressure-sensitive safety equipment
Container Removable Method	Magnet system
Continuous Burning Time	Approximately 217 minutes (at 20-25°C, high heat)



Image 8: Diagram showing the dimensions of the Iwatani YAKIMARU II grill.

## 9. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation included with your purchase or visit the official Iwatani website. Keep your purchase receipt as proof of purchase for any warranty claims. For further assistance, you may contact Iwatani customer service through their official channels.