

## MAGMA A10-918-2

# Magma Newport II Classic Gourmet Series Gas Grill

Model: A10-918-2

## INTRODUCTION

This instruction manual provides essential information for the safe and efficient operation, setup, and maintenance of your Magma Newport II Classic Gourmet Series Gas Grill. Please read this manual thoroughly before using the grill to ensure proper function and to prevent injury or damage.

The Magma Newport II Classic Gourmet Series Gas Grill is a finely crafted, portable gas grill designed for marine, camping, and general outdoor use. Constructed from 304 mirror-polished stainless steel, it offers durability and resistance to harsh environments. It features an efficient combustion system, a hermetically sealed thermometer, and a dependable electronic ignition system.

## SAFETY INFORMATION

**WARNING: For outdoor use only. Do not operate this appliance indoors. Carbon monoxide hazard.**

**WARNING: This product can expose you to chemicals including carbon monoxide, which is known to the State of California to cause birth defects or other reproductive harm. For more information go to [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov).**

- Ensure adequate ventilation when operating the grill.
- Keep children and pets away from the hot grill.
- Always use the grill on a stable, non-combustible surface.
- Do not store propane cylinders near the grill or in enclosed spaces.
- Check for gas leaks regularly using a soapy water solution.
- Allow the grill to cool completely before cleaning or storing.
- Only intended for use in USA.

## PRODUCT OVERVIEW

### Key Features

- **Durable Construction:** Made of 100% 304 mirror-polished stainless steel for corrosion resistance.
- **Generous Grilling Surface:** 9"x18" (162 sq.in.) cooking area.

- **Integrated Thermometer:** Balanced lockable lid with a built-in thermometer for temperature monitoring.
- **Portable Design:** Features fold-away tabletop legs for versatile placement.
- **Easy Cleaning:** Includes a locking grease tray with front access and an easy snap-out radiant plate for quick cleanup.
- **Efficient Heating:** Powered by 11,200 BTUs.
- **Electronic Ignition:** Dependable electronic ignition system, powered by a single AAA battery (included), eliminates the need for lighters or matches.
- **Versatile Fuel Options:** Designed for 1lb. disposable propane fuel canisters, with adaptability for existing on-board low pressure propane (LPG) or natural gas (CNG) fuel systems.

## Components

- Grill Unit
- Control Valve/Regulator
- Mounting Fasteners
- User Manual
- 1 AAA Battery (for ignition)

## Product Images



This image displays the Magma Newport II Classic Gourmet Series Gas Grill with its lid fully open, revealing the spacious stainless steel cooking surface and radiant plate. The grill is shown with its fold-away tabletop legs extended, indicating its portable design.



The grill is depicted in use, mounted securely on a boat's railing, demonstrating its marine application. It features a variety of foods cooking on the grates, including corn on the cob, bell peppers, and meat skewers. A separate, optional side table is attached, providing a convenient preparation area.





This view shows the Magma grill with its lid closed, highlighting the hermetically sealed thermometer on the lid, which allows for temperature monitoring. The electronic ignition and gas control knobs are visible on the front panel, along with the Magma branding.



A perspective from the rear-side of the grill, illustrating its robust stainless steel construction and the ventilation slots designed for efficient combustion and heat dissipation. The fold-away legs are also visible.



This image provides a detailed view of the swiveling control valve/regulator, which connects to the propane fuel source. Markings for 'Turn and Push' and flame intensity indicate its operational functions for gas flow and ignition.



A close-up of the regulator's underside, revealing the threaded connection point where a 1lb disposable propane fuel canister or an adapter for larger fuel systems would attach.





This image illustrates the physical dimensions of the grill, with measurements clearly indicated: approximately 13.5 inches deep, 22.4 inches wide, and 14 inches high. These dimensions are crucial for planning placement and storage.

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## ***NEWPORT II* GAS GRILL**



A collection of stainless steel mounting fasteners (bolts and nuts) and an Allen wrench, which are included components for securing certain parts or for mounting the grill to optional accessories. The model number A10-918-2 is also displayed.

### **SETUP**

#### **Unpacking and Initial Inspection**

Carefully remove all components from the packaging. Inspect the grill for any signs of damage during transit. If any damage is found, do not proceed with assembly or operation and contact customer support.

#### **Assembly**

The Magma Newport II Classic Gourmet Series Gas Grill requires minimal assembly. The main grill unit comes pre-assembled. You may need to attach the control valve/regulator and any optional mounting accessories using the provided fasteners and Allen wrench.

#### **Fuel Connection**

1. Ensure the grill's control knob is in the 'OFF' position.
2. Attach a 1lb. disposable propane fuel canister directly to the swiveling control valve/regulator. Hand-tighten only.
3. Alternatively, if adapting to an existing on-board low pressure propane (LPG) or natural gas (CNG) fuel system, ensure proper adapters and connections are used by a qualified technician.

## Battery Installation (Electronic Ignition)

The electronic ignition system requires one 'AAA' battery. Locate the battery compartment, typically near the ignition button, and insert the 'AAA' battery with the correct polarity.

## Mounting Options

The grill is equipped with fold-away tabletop legs for freestanding use. For boat or rail mounting, Magma offers a wide range of mounting options sold separately. Refer to the specific mounting kit instructions for installation.

## OPERATING INSTRUCTIONS

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### Lighting the Grill

1. Ensure the fuel canister is securely attached.
2. Open the grill lid.
3. Push in and turn the control knob to the 'HIGH' or 'LIGHT' position.
4. Immediately press the electronic ignition button repeatedly until the burner ignites.
5. Once lit, release the ignition button and adjust the flame to your desired cooking temperature using the control knob.
6. If the burner does not ignite within 5 seconds, turn the control knob to 'OFF', wait 5 minutes for gas to dissipate, and repeat the lighting procedure.

### Temperature Control

The grill features a hermetically sealed thermometer on the lid to monitor internal cooking temperature. Adjust the control knob to regulate the gas flow and achieve the desired heat level for your food. The efficient combustion system is designed to maintain heat even in windy conditions.

### Cooking

The 162 square inch grilling surface provides ample space for various foods. Distribute food evenly on the grates for consistent cooking. Utilize the lid to retain heat and cook food more thoroughly.

### Fuel Canister Exchange

When the fuel canister is empty, ensure the grill is off and cool. Unscrew the empty canister from the control valve/regulator and replace it with a new 1lb. disposable propane fuel canister. Always perform this in a well-ventilated area away from ignition sources.

## MAINTENANCE

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### Cleaning

- **After Each Use:** Allow the grill to cool completely. Remove the cooking grates and the snap-out radiant plate. Clean them with a grill brush and warm soapy water.

- **Grease Tray:** The locking grease tray is accessible from the front. Regularly empty and clean the grease tray to prevent flare-ups and maintain hygiene.
- **Exterior:** Wipe down the 304 mirror-polished stainless steel exterior with a soft cloth and a mild stainless steel cleaner to maintain its luster and prevent corrosion. Avoid abrasive cleaners or pads that can scratch the surface.
- **Burner:** Periodically inspect the burner ports for any blockages and clean as necessary.

Storage

Store the grill in a dry, protected area when not in use. Disconnect and remove the propane fuel canister before storage. Consider using a grill cover to protect it from the elements.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Grill will not light	No fuel, empty battery, clogged burner, gas flow issue.	Check fuel canister, replace AAA battery, clean burner ports, ensure regulator is properly connected.
Low flame or uneven heat	Low fuel, partially clogged burner, regulator issue.	Replace fuel canister, clean burner, check regulator connection.
Gas smell	Gas leak.	Immediately turn off gas. Check all connections with soapy water. If leak persists, do not use and contact qualified service personnel.

SPECIFICATIONS

Attribute	Detail
Brand	MAGMA
Model Name	Magma Products Newport 2 Classic Portable Gas Grill
Model Number	A10-918-2
Product Dimensions	13.5"D x 22.4"W x 14"H
Item Weight	22.1 Pounds
Color	Polished Stainless Steel
Material	Stainless Steel
Fuel Type	Gas (Propane)
Heating Power	11,200 British Thermal Units
Cooking Surface Area	162 Square Inches (9" x 18")
Batteries Required	1 AAA (included)



Attribute	Detail
Assembly Required	No (minimal setup)
Special Features	Boat Grill, Portable

## WARRANTY AND SUPPORT

### Warranty Information




The Magma Newport II Classic Gourmet Series Gas Grill comes with a **1-Year Warranty** from the date of purchase. This warranty covers defects in materials and workmanship under normal use. Please retain your proof of purchase for warranty claims.

### Customer Support

For technical assistance, warranty claims, or to inquire about replacement parts and accessories, please contact Magma Products customer support. Refer to the official Magma Products website or your purchase documentation for the most current contact information.

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### Related Documents - A10-918-2

	<p><a href="#">Magma Newport II Infrared Gourmet Series Gas Grill Owner's Manual</a></p> <p>Owner's manual for the Magma Newport II Infrared Gourmet Series Gas Grill (Models A10-918-2GS, A10-918-2GS-CSA). Provides comprehensive instructions on safety, installation, operation, maintenance, troubleshooting, and warranty information for this propane gas grill.</p>
	<p><a href="#">Magma Newport II Infrared Marine Gas Grill Owner's Manual</a></p> <p>Comprehensive owner's manual for the Magma Newport II Infrared Gourmet Series Marine Gas Grill (Model A10-918-2GS), covering safety, installation, operation, maintenance, troubleshooting, and warranty information.</p>
	<p><a href="#">Magma Catalina Gourmet Series Marine Gas Grill Owner's Manual A10-1218</a></p> <p>Owner's manual for the Magma Catalina Gourmet Series Marine Gas Grill, Model A10-1218. Includes safety warnings, installation, operation, maintenance, and troubleshooting instructions.</p>

Official installation instructions for the Magma DM10-601 High Pressure Propane Hose (4 Feet). This guide details how to safely connect your Magma propane grill to larger refillable tanks from disposable cylinders.

Comprehensive owner's manual for the Magma Crossover Series Double Firebox (CO10-102), detailing safety instructions, assembly, operation, maintenance, and product registration for this portable outdoor grill.

Detailed instructions and guide for setting up and using the Magma T10-348 Quad Pod Mount. Learn how to attach your Firebox or Grill securely to the portable tripod stand.