

R.W.FLAME JD-4B

R.W.FLAME JD-4B 4-Burner Gas Grill with Side Burner

INSTRUCTION MANUAL

Introduction

Thank you for choosing the R.W.FLAME JD-4B 4-Burner Gas Grill with Side Burner. This manual provides essential information for the safe assembly, operation, maintenance, and troubleshooting of your new gas grill. Please read all instructions carefully before using the appliance to ensure proper function and safety.

Important Safety Information

WARNING: For outdoor use only. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

- Always perform a leak test on gas connections before initial use and after any cylinder change.
- Keep the grill area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
- Ensure adequate ventilation. Do not obstruct the flow of combustion and ventilation air.
- Never store a spare LP cylinder under or near the appliance.
- Keep children and pets away from the grill at all times.
- Wear protective gloves when handling hot surfaces.
- Do not attempt to repair or alter the grill. Contact customer support for assistance.

Product Overview and Components

The R.W.FLAME JD-4B Gas Grill features a robust stainless steel construction designed for outdoor cooking. It includes four main burners and one side burner, providing versatile cooking options.



Enameled grill rack



42000 BTU



Double-layered lid



Thermometer



Image: R.W.FLAME JD-4B Gas Grill with key dimensions (43.7 inch height, 22.44 inch depth, 50.98 inch width) and features like enameled grill rack, 42000 BTU, double-layered lid, and thermometer highlighted.

Key Features:

- **Main Burners:** Four (4) SUS304 stainless steel burners, each delivering 8,000 BTU for a total of 32,000 BTU.
- **Side Burner:** One (1) 10,000 BTU side burner, ideal for sauces or boiling.
- **Cooking Area:** 383 sq.in primary cooking space with heavy-duty 5-bar enamel grates, plus a 141 sq.in warming rack.
- **Heat Control:** Double-layer lid for heat retention and a built-in 0-1000°F thermometer for precise temperature monitoring. Independent control knobs for zone cooking.
- **Construction:** Durable stainless steel frame, handle, and side tables.
- **Easy Cleaning:** Pull-out sloped grease tray with drip cup.
- **Convenience:** Concealed handle door, tool hooks, and an integrated SUS304 bottle opener.

Details Of The Multifunctional BBQ Grill



Image: Detailed view of the grill highlighting the temperature gauge, durable side burner, enamel fireproof board, enamel grill and baking pan, stainless steel oil drip tray, and stainless steel burners.



Image: Product details showing the thermometer, side hook, corkscrew (bottle opener), heat knobs, universal caster with brake, and stainless steel handle.

Setup and Assembly

The R.W.FLAME JD-4B Gas Grill features an easy-assembly frame designed for quick setup, typically within 30 minutes with minimal tools. Follow the included assembly instructions carefully.

Assembly Steps (General):

1. Unpack all components and verify against the parts list.
2. Assemble the main cart structure, ensuring all fasteners are securely tightened.
3. Install the main burner box and side tables.
4. Place the burners, heat tents, and cooking grates into position.
5. Connect the gas hose and regulator to the grill's manifold.
6. Connect the regulator to a standard 20 lb (9 kg) propane cylinder.

Propane Cylinder Connection and Leak Test:

Ensure the propane cylinder valve is closed. Connect the regulator to the cylinder valve. Tighten by hand only. Do not use tools. Open the cylinder valve slowly. Apply a soapy water solution to all gas connections. If bubbles appear, there is a leak. Close the cylinder valve immediately and re-tighten connections. Repeat the leak test. If leaks persist, do not use the grill and contact customer support.



R.W. FLAME

4 Burner Gas Grill



383sq.in

Primary Cooking Area



141sq.in

Warming Rack Area



4*8,000 BTU
Per Main Burner



10,000 BTU
Per Side Burner



Image: The R.W.FLAME JD-4B Gas Grill with its cabinet doors open, showing space for a propane tank and other storage.

Operating Instructions

This section details how to safely ignite and operate your R.W.FLAME gas grill for optimal cooking results.

Igniting the Main Burners:

1. Ensure the grill lid is open.
2. Turn on the gas supply at the propane cylinder.
3. Push and turn one main burner control knob to the HIGH position.
4. Press the electronic igniter button (if applicable) or use a long lighter to ignite the burner.
5. Once ignited, release the control knob. If the burner does not light within 5 seconds, turn the knob to OFF, wait 5 minutes, and repeat the process.
6. Repeat for additional main burners as needed.

Igniting the Side Burner:

1. Open the side burner lid.
2. Turn on the gas supply at the propane cylinder.
3. Push and turn the side burner control knob to the HIGH position.
4. Press the electronic igniter button or use a long lighter to ignite the burner.
5. Once ignited, release the control knob. If the burner does not light within 5 seconds, turn the knob to OFF, wait 5 minutes, and repeat the process.

Temperature Control:

The built-in thermometer on the double-layer lid allows for real-time temperature monitoring. Use the independent control knobs to adjust flame size and achieve desired cooking temperatures. This allows for zone cooking, where different areas of the grill can maintain different temperatures.

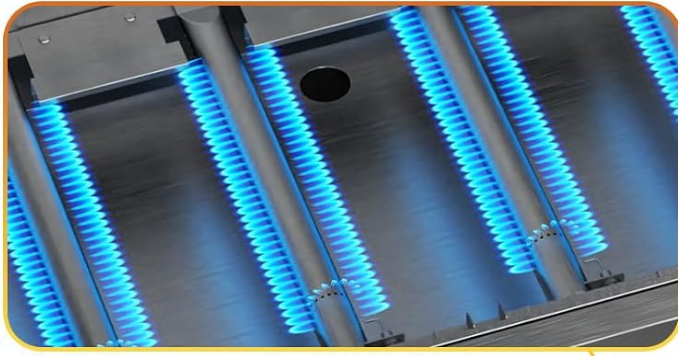
GAS GRILL | DOUBLE-LAYER LID DESIGN

Built-in Thermometer & Adjustable Control Knobs



Image: The interior of the R.W.FLAME JD-4B Gas Grill showing heat circulation, the built-in thermometer, and precision control knobs for adjusting flame and temperature.

4 Stainless Steel Burners and A Side Burner Make You A Grill Master



4x8000 BTU Grill Burner



10000 BTU
Burner



Image: Close-up view of the four 8000 BTU main grill burners and the 10000 BTU side burner, illustrating their individual flame output.



10000BTU Side Burner

Can cook all kinds of food while grilling to satisfy different needs!

Image: The 10,000 BTU side burner in operation, demonstrating its capability to cook various foods like boiling eggs, cooking a whole chicken, stir-frying, or pan-frying.

Official Product Video:

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Video: Official product video demonstrating the R.W.FLAME 4-Burner Gas Grill with Side Burner, showcasing its features and operation.

Maintenance and Care

Regular cleaning and maintenance will extend the life of your grill and ensure safe operation.

Cleaning the Cooking Grates:

The heavy-duty 5-bar enamel grates are designed for easy cleaning. After each use, once the grill has cooled, brush off any food residue with a grill brush. For deeper cleaning, remove the grates and wash with warm soapy water, then rinse and dry thoroughly.

Upgraded Enamel Grill + Baking Tray



Ours

- High Quality Enamel Grate
- Non-stick, Rust-Resistant
- Even heating
- A Non-drop Baking Tray



Others

- Ordinary Metal Is Fragile
- Sticky Food, Easy To Deform
- Food Clings, Hard To Clean.
- Uneven Heating

Image: Comparison highlighting the benefits of the R.W.FLAME's high-quality enamel grate (non-stick, rust-resistant, even heating, non-drop baking tray) versus ordinary metal grates (fragile, sticky food, hard to clean, uneven heating).

Grease Tray Cleaning:

The pull-out sloped grease tray with drip cup collects oil and food drippings. Regularly empty and clean the grease tray to prevent flare-ups and maintain hygiene. The tray can be rinsed clean in minutes.

Exterior Cleaning:

Clean stainless steel surfaces with a mild detergent and a soft cloth. Wipe in the direction of the grain to avoid scratches. Avoid abrasive cleaners or steel wool, which can damage the finish.

Burner Maintenance:

The SUS304 stainless steel burners are designed to resist rust and corrosion. Periodically inspect burner ports for blockages (e.g., from insects). Clean with a wire brush or a stiff wire if necessary.

Troubleshooting

If you encounter issues with your grill, refer to the following common problems and solutions:

- **Burner Fails to Ignite:**

- Check if the propane cylinder valve is open.
- Ensure gas connections are secure and there are no leaks.
- Verify the igniter electrode is clean and properly positioned.
- Check for blockages in the burner ports.

- **Low Flame or Uneven Heating:**

- Check for low propane level in the cylinder.
- Ensure the regulator is not in bypass mode (reset by turning off grill and cylinder, disconnecting, waiting, reconnecting, and slowly opening cylinder valve).
- Clean burner ports for any obstructions.

- **Smell of Gas:**

- Immediately turn off the gas supply at the cylinder.
- Perform a leak test on all connections.
- If the smell persists or a leak cannot be found/fixed, do not use the grill and contact emergency services or a qualified gas technician.

Specifications

Technical details for the R.W.FLAME JD-4B Gas Grill:

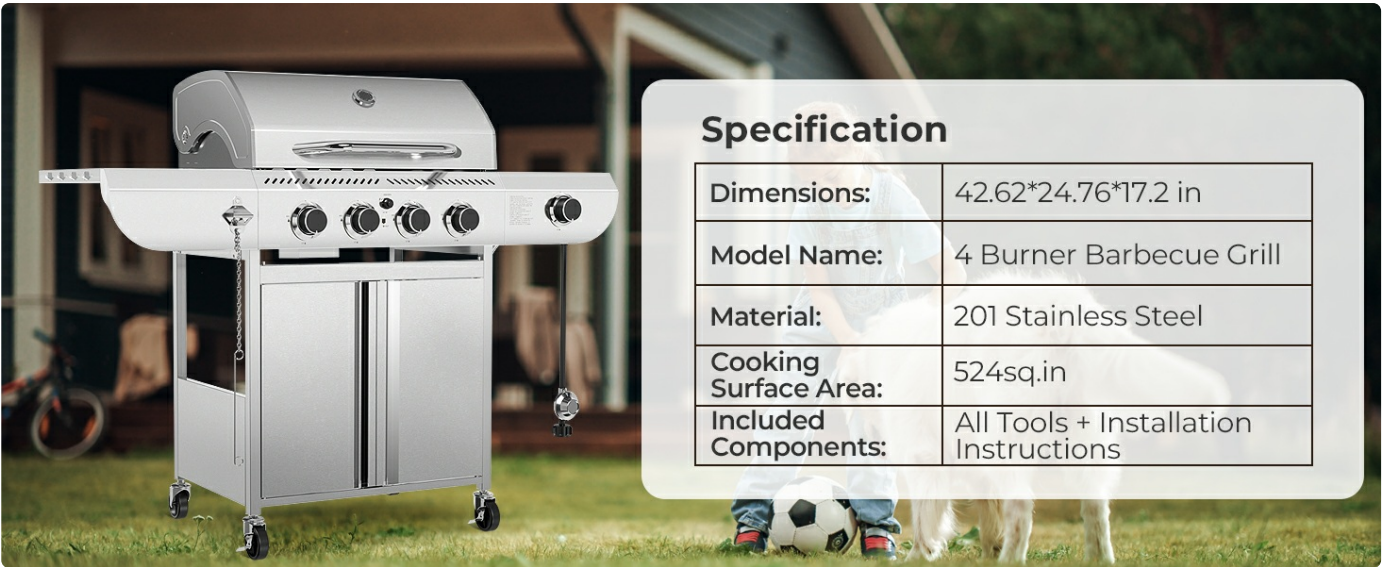


Image: The R.W.FLAME JD-4B Gas Grill with an overlay displaying its key specifications.

Feature	Detail
Brand	R.W.FLAME
Model Name/Number	JD-4B
Product Dimensions (D x W x H)	17.2" x 24.76" x 42.62"
Fuel Type	Propane Gas
Main Burner Count	4
Main Burner BTU	4 x 8,000 BTU
Side Burner Count	1
Side Burner BTU	10,000 BTU
Total BTU	42,000 BTU
Primary Cooking Area	383 sq.in
Warming Rack Area	141 sq.in
Total Cooking Surface Area	524 sq.in
Material	Stainless Steel (SUS304 Burners)
Color	Silver
Special Features	Built-In Thermometer, Heat-Resistant Handle, Removable Grease Tray, Bottle Opener, Tool Hooks
Installation Type	Free Standing
Indoor/Outdoor Usage	Outdoor
Item Weight	65.6 pounds

Warranty Information

The R.W.FLAME JD-4B Gas Grill comes with a **2-year limited warranty** on the overall product. The SUS304 stainless steel burners are covered by a separate **3-year warranty**, ensuring their resistance to rust and corrosion.

If you find that any parts are missing or the product has been damaged during transport after receiving your order, please contact our customer support immediately for assistance.

Customer Support

For any questions, concerns, or assistance with your R.W.FLAME JD-4B Gas Grill, please contact our customer support team. We are committed to resolving any issues you may encounter.

Please refer to your purchase documentation or the R.W.FLAME official website for the most current contact information.

ASK A QUESTION ABOUT THIS MANUAL

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