

LAUDLIFE WN-04JY-03C

LAUDLIFE FUSION Gas and Charcoal Grill Combo with Side Burner Instruction Manual

Model: WN-04JY-03C

Brand: LAUDLIFE

1. SAFETY INFORMATION

Please read and understand all safety warnings and instructions before assembling, operating, or cleaning your LAUDLIFE FUSION Gas and Charcoal Grill Combo. Failure to follow these instructions could result in fire, explosion, property damage, or personal injury.

- **Outdoor Use Only:** This grill is designed for outdoor use only. Do not operate indoors or in enclosed spaces.
- **Propane Gas Only:** This grill is designed for propane gas use only. Do not attempt to use natural gas or any other fuel type.
- **Clearance:** Maintain adequate clearance from combustible materials.
- **Supervision:** Never leave the grill unattended while in use. Keep children and pets away from the grill.
- **Hot Surfaces:** Grill surfaces become very hot during operation. Use heat-resistant gloves and tools.
- **Gas Leaks:** Check for gas leaks before each use. Refer to the operating instructions for leak test procedures.
- **Ventilation:** Ensure proper ventilation when using the charcoal side to prevent carbon monoxide buildup.

For further safety guidelines, consult local fire codes and regulations.

2. PRODUCT OVERVIEW

The LAUDLIFE FUSION Gas and Charcoal Grill Combo offers versatile outdoor cooking with its 3-in-1 design, combining gas grilling, charcoal grilling, and a side burner. It features a robust construction and ample cooking space for various culinary needs.

Key Features:

- **3-in-1 Versatility:** Switch between gas grilling, charcoal grilling, and side burner cooking.
- **Powerful Gas Burners:** 30,000 BTU instant heat with piezo ignition for quick and even cooking.
- **Generous Cooking Area:** 748 sq. in. total cooking surface, including two warming racks.

- **Easy-to-Clean Grates:** Non-stick, rust-proof porcelain enamel coating grates.
- **Heavy-Duty Construction:** Reinforced metal frame supporting up to 250 lbs.
- **Integrated Features:** Side shelves, hooks, and built-in racks for convenience.
- **Built-in Thermometer:** Monitor internal grill temperature for precise cooking.

Product Components:

Familiarize yourself with the various parts of your grill before assembly.



Figure 2.1: Exploded view of the LAUDLIFE FUSION grill components, including grill lids, metal warming racks, enamel-coating grill grates, flame tamers, charcoal drawer, side table, oil catch cylinder, stainless steel knobs, adapter hose, and wheels.

3. SETUP AND ASSEMBLY

Follow these steps for proper assembly of your LAUDLIFE FUSION grill. It is recommended to watch the assembly video for a quicker setup.

Assembly Video Guide:

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Video 3.1: Detailed assembly guide for the LAUDLIFE Charcoal & Gas Grill Combo, demonstrating step-by-step construction.

Side Burner Gas Line Installation:

Proper installation of the side burner gas line is crucial for safe operation.

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Video 3.2: Instructions on how to correctly install the side burner gas line, including fitting the gas pipe and igniter needle.

Initial Burn-Off:

Before first use, operate the grill on high heat for 15-20 minutes to burn off any manufacturing residues. Ensure the area is well-ventilated during this process.

4. OPERATING INSTRUCTIONS

Your LAUDLIFE FUSION grill offers multiple cooking methods. Always ensure the grill is on a stable, level surface and away from combustible materials.

Gas Grilling:

- **Connecting Propane:** Ensure the propane tank is securely connected to the grill's regulator.
- **Ignition:** Open the grill lid. Push and turn a control knob counter-clockwise to the 'HIGH' position. A click sound indicates ignition. If the burner does not light, turn the knob to 'OFF', wait 5 minutes, and repeat.
- **Temperature Control:** Use the control knobs to adjust the flame intensity and internal temperature, monitored by the built-in thermometer.



Figure 4.1: The LAUDLIFE FUSION grill in use, demonstrating simultaneous simmering, grilling, and searing capabilities.

Charcoal Grilling:

- **Adding Charcoal:** Place charcoal in the designated charcoal basin.
- **Lighting Charcoal:** Use appropriate charcoal starters. Never use lighter fluid on hot charcoal.
- **Airflow Control:** Utilize the adjustable air vents to control the charcoal temperature.



Figure 4.2: The charcoal section of the grill in operation, highlighting the traditional smoky flavor.

Side Burner Operation:

- **Lid:** Lift the side burner lid before ignition.
- **Ignition:** Similar to the main gas burners, push and turn the side burner knob to 'HIGH' for ignition.
- **Use:** Ideal for heating sauces, boiling water, or preparing side dishes.



Figure 4.3: The gas side burner in use, providing convenient additional cooking space.

5. MAINTENANCE AND CARE

Regular cleaning and maintenance will extend the life of your grill and ensure optimal performance.

Cleaning Grates:

- The non-stick porcelain enamel coating grates are designed for easy cleaning.
- After each use, allow the grates to cool slightly, then brush off any food residue with a grill brush.
- For stubborn residue, wash with warm soapy water and rinse thoroughly.



Figure 5.1: Illustration of the easy-to-clean design of the LAUDLIFE grill grates and the convenient charcoal drawer.

Charcoal Drawer and Oil Catch:

- Regularly empty and clean the charcoal drawer and oil catch cylinder to prevent grease fires and maintain hygiene.

General Cleaning:

- Wipe down exterior surfaces with a damp cloth and mild detergent.
- Avoid abrasive cleaners that can damage the finish.

6. TROUBLESHOOTING

If you encounter issues with your grill, refer to the common problems and solutions below. For persistent issues, contact customer support.

Side Burner Ignition Issues:

If the side burner fails to ignite, the igniter pulse may not be correctly aligned with the burner hole.

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Video 6.1: Guide on how to correctly ignite the side burner and troubleshoot common ignition issues by adjusting the igniter needle.

General Gas Flow Issues:

- **Check Propane Tank:** Ensure the tank has sufficient fuel and is properly connected.
- **Regulator:** Verify the regulator is correctly attached and not obstructed.

- **Gas Lines:** Inspect gas lines for kinks or damage.

7. SPECIFICATIONS

Feature	Detail
Brand	LAUDLIFE
Model Name	FUSION
Model Number	WN-04JY-03C
Product Dimensions	21.65"D x 63.39"W x 40.55"H
Item Weight	73.9 Pounds
Fuel Type	Gas (Propane Only)
Heating Power	8.8 Kilowatts (30,000 BTU)
Main Burner Count	3
Side Burner Count	1
Cooking Surface Area	748 Square Inches
Material Type	Alloy Steel, Cast Iron, Porcelain, Stainless Steel
Special Features	Adjustable Air Vent, Built-In Thermometer, Heat-Resistant Handle, Heavy Duty, Rust Resistant
Indoor Outdoor Usage	Outdoor
Required Assembly	Yes

8. WARRANTY AND SUPPORT

LAUDLIFE is committed to providing excellent customer service and product support.

- **Warranty:** This product comes with a 5-year warranty. Please retain your proof of purchase for warranty claims.
- **Customer Support:** We provide responsive customer support within 24 hours, with most inquiries addressed within 12 hours on business days. Our team is available to help resolve any issues promptly to ensure a worry-free grilling experience.

For assistance, please visit the LAUDLIFE Store or contact our customer service team.



12-Hour
Response Promise



5-YEAR
Support



3-7 DAYS
Fast Delivered

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Figure 8.1: LAUDLIFE's commitment to customer service, including response times and warranty period.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question