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› R.W.FLAME 4-Burner Gas Grill (Model G0104) Instruction Manual

R.W.FLAME G0104

R.W.FLAME 4-Burner Gas Grill (Model G0104) Instruction Manual

Important: Read this manual carefully before assembly and use.

1. INTRODUCTION

Thank you for choosing the R.W.FLAME 4-Burner Gas Grill. This grill is designed for outdoor cooking, featuring a durable stainless steel construction, four efficient burners providing 32,000 BTU, and convenient folding side tables. This manual provides essential information for the safe assembly, operation, maintenance, and troubleshooting of your new gas grill.



R.W.FLAME 4 BURNER STAINLESS STEEL GAS GRILLS



4 stainless
steel burners



Safe and durable



Compact design



Easy to use



Precise temperature
control



Easy to clean

Image: The R.W.FLAME 4-Burner Gas Grill with its lid open, showcasing the four lit burners providing even and stable heat across the grilling surface.

2. SAFETY INFORMATION

WARNING: Failure to follow these instructions could result in fire, explosion, or burn hazard, which could cause property damage, personal injury, or death.

- **FOR OUTDOOR USE ONLY:** Never operate this appliance indoors or in an enclosed area.
- **PROPANE GAS ONLY:** Use only liquid propane (LP) gas. Do not connect to a natural gas supply.
- **LEAK TEST:** Always perform a leak test on all gas connections before initial use and after any gas cylinder change.
- **VENTILATION:** Ensure adequate ventilation. Do not obstruct the flow of combustion and ventilation air.
- **CLEARANCE:** Maintain a minimum distance of 10 inches (25 cm) from the back and sides of the grill to any combustible materials.
- **CHILDREN AND PETS:** Keep children and pets away from the grill at all times.
- **HOT SURFACES:** The grill surfaces become extremely hot during operation. Use heat-resistant gloves and appropriate tools.
- **CYLINDER CONNECTION:** Connect the LP gas cylinder according to the instructions provided. Ensure the cylinder is upright and secured.
- **STORAGE:** Store LP gas cylinders outdoors in a well-ventilated area, out of reach of children, and not in a building, garage, or any other enclosed area.

3. PACKAGE CONTENTS AND OVERVIEW

Before assembly, ensure all parts are present and undamaged. Refer to the parts list in your physical manual for detailed identification. Key components include:

- Grill Body with Lid
- 4 Main Burners
- Cooking Grates (2x thickened food-grade 304 stainless steel)
- Warming Rack (1x)
- Folding Side Tables (2x)
- Control Knobs and Knob Base
- Oil Collection Pan and Small Oil Container
- Bottle Opener
- Casters (Lockable)
- Adapter Hose (Included Components)

STAINLESS STEEL GRILL



**Heavy-Duty Stainless Steel,
Even & Stable Heating**



Grilling area:
370.7 sq.in



Insulation netting area:
141.8 sq.in



Image: An illustration showing the overall dimensions of the grill (50.4 inches width, 42.13 inches height, 21.65 inches depth) and highlighting features like the stainless steel knob base, foldable side panel, stainless steel bottle opener, and double-layer cap.

4. SETUP AND ASSEMBLY

Assembly typically takes approximately 45 minutes. Follow the detailed instructions provided in your physical assembly manual. Key steps include:

1. **Unpacking:** Carefully remove all components from the packaging.
2. **Attaching Casters:** Secure the lockable casters to the bottom of the grill cart for easy mobility.
3. **Installing Side Tables:** Attach the foldable side tables to the main grill body. These provide additional workspace and can be folded down for compact storage.
4. **Burner and Grate Installation:** Place the burners, cooking grates, and warming rack into their designated positions.
5. **Gas Connection:** Connect the propane gas cylinder to the grill's regulator and hose. Ensure all connections are tight and perform a leak test before first use.



32000 BTU Stainless Steel

Thickened Burner Head



32000 BTU
Stainless Steel



Thickened
Burner Head

Image: A visual demonstrating the foldable side tables, which can be extended for use or folded down for storage, and the movable wheels (casters) for easy transport of the grill.

Assembly and Features Overview Video

Your browser does not support the video tag.

Video: An official product video from Onepee showcasing the R.W.FLAME Gas Grill, including its assembly process, key features like foldable side tables, and overall design. This video provides a visual guide to setting up and understanding the grill's functionalities.

5. OPERATING INSTRUCTIONS

5.1 Pre-Use Checks

- Ensure the grill is on a level, stable surface.
- Verify all gas connections are secure and free of leaks.
- Check that the burner ports are clear of any debris.

5.2 Lighting the Burners

1. Open the grill lid.
2. Ensure all burner control knobs are in the 'OFF' position.
3. Open the valve on the LP gas cylinder.
4. Push and turn one burner control knob to the 'HIGH' position. You should hear an ignition click.
5. If the burner does not light within 5 seconds, turn the knob to 'OFF', wait 5 minutes, and repeat the process.
6. Once the first burner is lit, you can light additional burners by turning their respective knobs to 'HIGH'.

5.3 Temperature Control

The grill features a built-in thermometer on the double-layer lid, with a range of 0–1000°F, for real-time temperature monitoring. Precision control knobs allow you to adjust the flame size and temperature for optimal cooking.

Our premium stainless steel, thickened design outperforms standard grills



 **Tip: Higher Quality, Higher Hensity**

Image: A close-up view of the grill's double-layer lid, highlighting the integrated thermometer for temperature monitoring and the precision control knobs for adjusting flame intensity.

5.4 Cooking Performance

The four efficient burners provide a powerful maximum output of 32,000 BTU, ensuring rapid and even heating over a large cooking surface. The burners are engineered to resist warping, rust, and grease buildup, promoting consistent cooking results.



NATURAL GAS GRILL DOUBLE LAYER LID & THERMOMETER



**Sturdy Lid Design with
Premium Control Knobs**

Image: A detailed view of the grill's interior, showing the four thickened stainless steel burner heads with blue flames, illustrating the 32,000 BTU heating capability.

6. MAINTENANCE

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

- **Cooking Grates:** Clean cooking grates after each use with a grill brush while the grates are still warm. For deeper cleaning, remove and wash with warm soapy water.
- **Oil Collection Pan:** The rear-pull inclined oil collection pan and small oil container simplify cleanup. Empty and clean the oil pan regularly to prevent grease fires.
- **Burners:** Periodically inspect burner ports for blockages (e.g., from food debris or insects). Use a wire brush or a stiff wire to clear any obstructions.
- **Exterior:** Wipe down stainless steel surfaces with a soft cloth and a mild cleaner. Avoid abrasive cleaners that can scratch the finish.
- **Storage:** When not in use, especially during extended periods or inclement weather, cover the grill with a suitable grill cover and store it in a dry, protected area.

Details Of The Multifunctional Bbq Grill



Temperature Gauge



Stainless Steel Grill



Foldable Side Shelves



Enamel Fire Baffle



Oil Drip Tray



Towel rack

Image: A composite image detailing various functional parts of the grill, including the temperature gauge, stainless steel grill grates, foldable side shelves, the oil drip tray for easy cleaning, and a convenient towel rack.

7. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Burner fails to light	No gas flow; clogged burner port; faulty igniter	Check LP cylinder valve; clear burner ports; contact support for igniter issues.
Uneven heating	Clogged burner ports; low gas pressure	Clean burner ports; ensure LP cylinder is not low and regulator is functioning correctly.

Problem	Possible Cause	Solution
Low flame even on HIGH	Gas flow restriction (bypass mode activated)	Turn off grill and LP cylinder. Disconnect regulator, wait 30 seconds, reconnect. Slowly open LP cylinder valve, then light burners.
Grease fire	Excess grease buildup; high heat	Turn off burners and gas supply. Keep lid open. Do NOT use water. Allow fire to burn out. Clean grill thoroughly after cooling.

8. SPECIFICATIONS

Key specifications for the R.W.FLAME 4-Burner Gas Grill (Model G0104):

- **Brand:** R.W.FLAME
- **Model Number:** G0104
- **Product Dimensions (D x W x H):** 21.65" x 50.4" x 42.52"
- **Fuel Type:** Gas (Propane)
- **Main Burner Count:** 4
- **Total Heating Power:** 32,000 BTU (8000 BTU per burner)
- **Material:** Heavy-Duty Stainless Steel (including 304 stainless steel for cooking grates and handle)
- **Item Weight:** 67.4 pounds
- **Cooking Surface Area:** 370.71 sq. inches
- **Warming Rack Area:** 141.78 sq. inches
- **Special Features:** Folding Side Tables, Built-in Thermometer, Lockable Casters, Bottle Opener, Rear-pull Oil Collection Pan
- **Installation Type:** Free Standing
- **Indoor/Outdoor Usage:** Outdoor



Image: An illustration detailing the cooking surface area (370.7 sq. inches) and the insulation netting (warming rack) area (141.8 sq. inches) of the stainless steel grill.

9. WARRANTY INFORMATION

This R.W.FLAME Gas Grill (Model G0104) comes with a **1-YEAR** limited warranty from the date of purchase. This warranty covers manufacturing defects in materials and workmanship under normal use and service. Please retain your proof of purchase for warranty claims. The warranty does not cover damage resulting from misuse, abuse, accident, alteration, or improper assembly.

10. CUSTOMER SUPPORT

For any questions, assistance, or to report issues with your R.W.FLAME 4-Burner Gas Grill, please contact our customer support team. You can typically find contact information on the product packaging, the seller's website (Onepee), or through your purchase platform.

When contacting support, please have your model number (G0104) and proof of purchase readily available to expedite service.

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