

MAGMA CO10-102 Crossover Series Double Firebox Owner's Manual

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MAGMA CO10-102 Crossover Series Double Firebox



IMPORTANT SAFETY INFORMATION

FOR OUTDOOR USE ONLY

If stored indoors, detach hoses and leave fuel cylinder outdoors, with valve closed and plugged.

FUEL TYPE

This unit is designed for use with propane only. No other fuel is approved for use with this unit. For Natural Gas application, contact Magma.

FUEL CYLINDER

Always store fuel bottles in a safe outdoor area with valve closed and plugged. Follow the manufacturer's recommendation for proper use and storage of propane cylinders. Do Not Place Propane Cylinders Directly Under Any Part of the Burners.

COMBUSTIBLE MATERIALS

During operation of cooker, ensure proper clearance from any combustible materials, in relation to the top, sides and back of cooking appliance. For outside use only. Do not use near flammable walls or under eaves or overhangs of homes or garages. Never leave unattended while hot or in use. Allow cooker to cool before take down and storage. The propane tank must always be stored outdoors in a well ventilated space. Never Stand or Lean Over Cooker Burner While Lighting.

FOR YOUR SAFETY

Follow all safety, set-up, lighting and cooking instructions. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

CARBON MONOXIDE HAZARD

This appliance can produce carbon monoxide which has no odor. Using it in an enclosed space can kill you. Never use this appliance in an enclosed space such as a camper, tent, car or home.

READ ALL INSTRUCTIONS BEFORE OPERATING

- Clean and inspect the hose before each use of the appliance. If there is evidence of abrasion, wear, cuts, or leaks, the hose must be replaced prior to the appliance being put into operation. The replacement hose assembly shall be that specified by the manufacturer
- Keep the fuel supply hose away from any heated surface(s).
- The appliance is not intended for commercial use.
- The use of alcohol, prescription, or non-prescription drugs may impair the consumer's ability to properly
 assemble or safely operate the appliance.
- In the event of rain, snow, hail, sleet, or other forms of precipitation while cooking with oil or grease, cover the cooking vessel immediately and turn off the appliance burners and gas supply. Do not attempt to move the appliance or cooking vessel.
- Do not leave the appliance unattended. Keep children and pets away from the appliance at all times.
- Do not place empty cooking vessel on the appliance while in operation. Use caution when placing anything in cooking vessel while the appliance is in operation.
- Do not move the appliance when in use. Allow the cooking vessel to cool to 115°F (45 °C) before moving or storing.
- This appliance is not intended for and should never be used as a heater.
- This appliance will be hot during and after use. Use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids.

- · Avoid bumping of or impact with the appliance to prevent spillage or splashing of hot cooking liquid.
- Never drop food or accessories into hot cooking liquid. Lower food and accessories slowly into the cooking liquid in order to prevent splashing or
- overflow. When removing food from the appliance, care shall be taken to avoid burns from hot cooking liquids.

MAINTENANCE

- Keeping appliance area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
- Not obstructing the flow of combustion and ventilation air.
- Keeping the ventilation opening(s) of the cylinder enclosure free and clear from debris.
- Checking and cleaning burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the appliance.



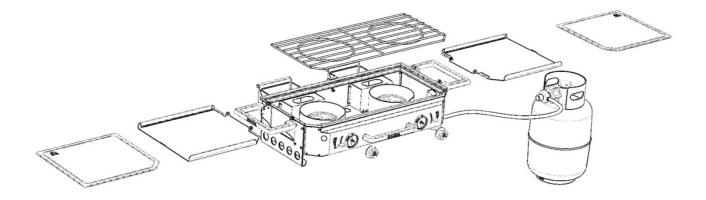
Normal flame should be all blue and look like its touching the burner at the bottom, with a minimal amount of yellow/orange. Too much yellow/orange indicates that there is not enough primary oxygen, and the adjuster should be raised towards the high altitude position. If flame its blue and "roaring" with the base looking like it's raised off of the burner then you have too much primary oxygen. The adjuster should be moved towards sea level/lower altitude. The LP gas supply cylinder to be used must be constructed and marked in accordance with the specifications for LP gas cylinders, U.S. Department of Transportation (DOT) or the Standard for Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods, CAN/CSA-B339. The pressure regulator and hose assembly supplied with the appliance must be used. Replacement pressure regulators and hose assemblies shall be those specified by the appliance manufacturer. The cylinder supply system must be arranged for vapor withdrawal

- 1. do not store a spare LP gas cylinder under or near this appliance;
- 2. never fill the cylinder beyond 80 percent full; and
- 3. if the instructions in (1) and (2) are not followed exactly, a fire causing death or serious injury may occur.

Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

PARTS & ASSEMBLY

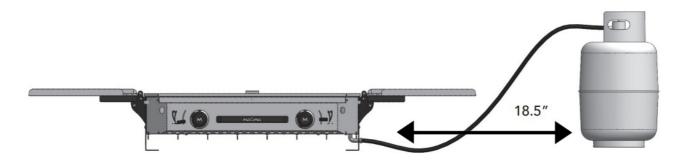
- Double FireBox
- Cutting board 10-770
- · Cooking grate 10-772
- Disposable grease tray foil liner CO10-393



Remove all packaging material from inside the firebox prior to igniting.

INSTALLATION INSTRUCTIONS

Valve/Hose Installation



WARNING: Fire product and propane gas cylinder minimum distance must be over 18.5 inches (as per photo).

Note: This unit is designed to use up to a 20lb propane cylinder.

- 1. Ensure Firebox knobs are in the off position
- 2. Ensure the gas valve on the propane tank is turned off
- 3. Connect the other end of the hose to the propane tank, tightening only with your hands.

Check for Gas Leaks



- 1. Always test your liquid propane tank each time it is exchanged or refilled, seasonally and any time your grill has gone unused for a lengthy period of time.
- 2. Make sure all grill burner knobs are in the OFF position and the propane tank is turned to OFF before testing. Testing should always be done outdoors, in a well-ventilated area and away from ignition sources such as gasfired or electrical appliances, open flames or sparks.
- 3. Mix a 50/50 solution of water and liquid dish detergent. Put the mix in a dish or spray bottle.
- 4. Then turn the propane tank valve ON to pressurize your system.
- 5. Now you're ready to test for leaks. Using a spray bottle, clean sponge or paintbrush, spray or brush the soapy solution onto the gas valve, the hose and the regulator. Stand back and visually inspect all the places where the solution was applied. Soap bubbles will instantly form and grow if there's a gas leak in any of the components. No bubbles means no leak.
- 6. If bubbles DO form or you smell gas, turn the propane tank off immediately. If bubbles appear on the propane tank itself, do not use or move the LP cylinder. Contact an LP gas supplier or your fire department.

OPERATING PROCEDURES

DANGER

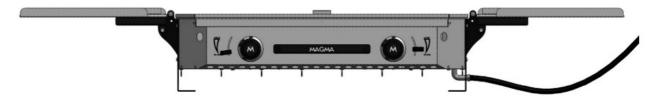
- Shut off gas to the appliance.
- Extinguish any open flame.
- Open lid.
- If odor continues, keep away from the appliance and immediately call your fire department.

Lighting Instructions

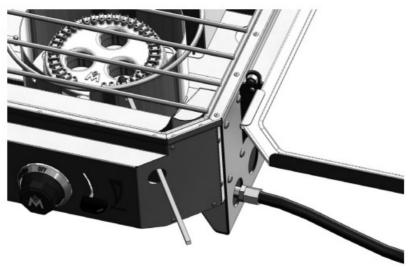
READ ALL INSTRUCTIONS BEFORE LIGHTING.

- 1. Open lid during lighting
- 2. Push in knob and turn to the left until the igniter...

- 3. Release the knob...
- 4. If ignition does not occur in 5 seconds, turn the burner control off, wait 5 minutes, and repeat lighting procedure
- 5. Do not close the lid if the appliance is still hot



Manual Lighting Instructions



- 1. Insert a long match or long lighter through the cooking grates of the firebox, until the flame is near the burner.
- 2. Push in the front knob and turn to the left until gas is released and the burner lights.

The appliance shall not be located or used under overhead unprotected combustible construction.

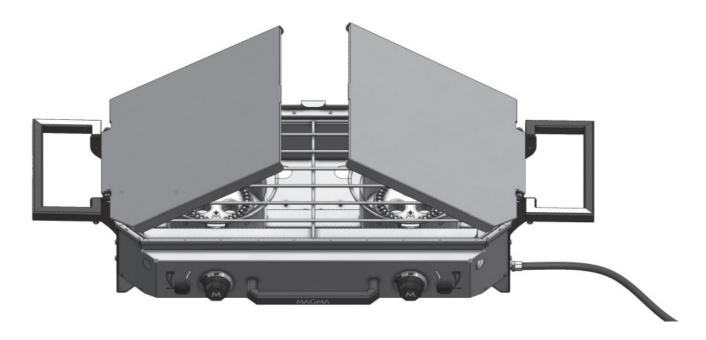
Altitude Adjustment



Slide up or down, depending on your elevation.

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Opening Handles for Table Support



- 1. Pull handles up from bottom until they lock into place.
- 2. Unclip and open covers/tables until they rest on the handles



3. To close the handle, pull the pin under handle to release and fold down.

Grease Container Removal



1. Press the lever to unlock on the grease container.



2. Pull out tray and remove disposable tray.

LIMITED WARRANTY

Magma Products, LLC guarantees this product to be free from defects in materials or workmanship to the original consumer. This guarantee is for the periods herein specified when used under normal and reasonable conditions, one (I) year from the date of original purchase. This warranty does not include the cost of property damage or any inconvenience due to the failure of the product. Nor does it cover damage due to misuse, abuse, accident, or damage resulting from transportation of the product. Nor does it include damage resulting from the commercial use of this product.

Nor does it include, on stainless steel products, "Surface Rust"; Excessive Corrosion due to exposure to salt water; or Discoloration or Corrosion caused by exposure to excessive heat or failure to properly clean and care for the stainless steel surfaces. If the product fails to operate due to a defect in materials or workmanship during the warranty period, the defective part will be repaired or replaced at Magma's option. If you wish to obtain performance under this limited warranty, contact Magma's Customer Service Department via telephone at (562) 627- 0500, or via e-mail at mail@MagmaProducts.com, or via U.S. Postal Service mail at "Magma Products, LLC, Attention Customer Service, 3940 Pixie Ave. Lakewood, CA, 90712".

The defective part, along with proof of purchase, must be returned postage prepaid to Magma Products, LLC. We suggest that you keep your purchase receipt as we may require reasonable proof of purchase. In the state of California only, if refinishing or replacement of the product is not commercially practicable, the retailer selling the product, or Magma Products, LLC, will refund the purchase price paid for the product, less the amount directly attributable to use by the original consumer prior to the discovery of the nonconformity. In addition, in the state of California only, you may take the product to the retail establishment from which it was purchased or to any retail establishment selling this product in order to obtain performance under this warranty. All implied warranties, including the implied warranties of merchantability and fitness for a particular purpose, are limited in duration to the express warranty periods specified herein for the parts described herein.

Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you. Neither Magma dealers, nor the retail establishment selling this product has any authority to make any warranties or to promise remedies in addition to or inconsistent with those stated above. Magma's maximum liability shall not exceed the purchase price of the product paid by

the original consumer. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusions may not apply to you. The warranty gives you specific legal rights and you may also have other rights which vary from state to state. MAGMA and the Magma logo are registered trademarks of Magma Products, LLC

Documents / Resources



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References

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