

Kuuma Products

PROPANE BARBECUES

OWNER'S MANUAL

**Covering Models;
83705 (Charcoal)
83722
83727 Profile 150 propane
83737 – Profile 150 Propane - custom
83797 – Profile 216 propane**

Read all instructions and warnings before operating.



KUUMA PRODUCTS
724 WHITNEY ST.
SAN LEANDRO, CA
94577

WEB: www.kuumaproducts.com
EMAIL: sales@kuumaproducts.com



If you are missing any parts or have questions regarding assembly, performance or operation, please contact Kuuma Products customer service at sales@kuumaproducts.com.

INTRODUCTION

Thank you for selecting the Kuuma Products barbecue. Your unit was carefully inspected and tested at our factory. Please take the time to read this manual carefully; many of its instructions are essential to the safe operation of your new barbecue.

Because of the continuing refinement of our product designs, your barbecue may possess features not discussed in the manual. We have tried to supply all the information you might need, so please take time to read this manual before installing and using your barbecue. Kuuma Products advises strongly against unauthorized modification of this product, but we do encourage you to correct problems which may arise by under-taking the simple repairs and maintenance described in this manual.

Barbecue mounting options are not included. To satisfy your specific mounting application for your Kuuma Products barbecue, the mount is sold separately. Please read the “Installation Instructions” section entitled “Mounting” for more details.

SAFETY

Read all Instructions before operating.

- For outdoor use only.
- Never operate this grill unattended. Keep children and pets away at all times.
- Grill should be operated on a flat, level, non-combustible surface.
- Use high pressure propane only.
- Grill is not intended for commercial use.
- Always light BBQ with lid open.
- Do not leave hot BBQ unattended.
- Always turn off Propane after use.
- Any modification of the barbecue may be dangerous.

Caution: The BBQ lid is hot – Do not touch when in use. Open lid with handle only.

DANGER

- Do not operate this grill within 10' (3m) of any other gas cylinder.
- Do not operate this grill within 25' (7.5m) of any flammable liquids.
- If a fire should occur, keep away from the grill and immediately contact the fire department. **Do not attempt to extinguish an oil or grease fire with water.**

- Cooking area should be kept clear and free from combustible materials. Do not obstruct flow of combustion and ventilation air.
- NEVER light the grill with the lid closed. Build up of gases is dangerous and can cause an explosion.
- NEVER use your grill in an enclosed space. NEVER use it as a heater. The burning of propane can make carbon monoxide, a colorless, odorless gas that can cause death.

Propane is highly volatile and even a 1lb. bottle contains enough fuel to cause a serious fire or explosion. To reduce the chances of a gas leak or explosion, always follow these precautions when using propane.

- The LP gas bottle used with this grill must be constructed and marked in accordance with the specifications for LP gas cylinder of the U.S. Department of Transportation (DOT) CFR 49 or the national standard of Canada, CAN/CSA-B339.
- **Do not attempt to refill any disposable bottles.** Please recycle appropriately.
- The bottle must be installed, transported and stored in an upright position and should not be dropped or handled roughly.
- When the grill is to be stored indoors, the bottle must be disconnected from the grill.
- Always attach and detach the bottle in a well ventilated area. Be sure not to loosen the regulator / grill connection during the connection of the bottle.

Warning

Natural Hazards – Insects and spiders

A clogged burner tube can lead to a fire beneath the appliance. During shipment or storage, it is possible that small insects and spider could find their way into the burner tube and make nests or webs. This could block the flow of gas through the burner causing a smoky, yellowish flame, or even prevent the burner from lighting. It could even cause the gas to burn outside the burner tube, which could seriously damage the grill. If this occurs, turn the gas flow off and wait for the grill to cool. Once cool, remove the burner tube and clean along with the brass orifice. This cleaning should be done periodically.

INSTALLATION

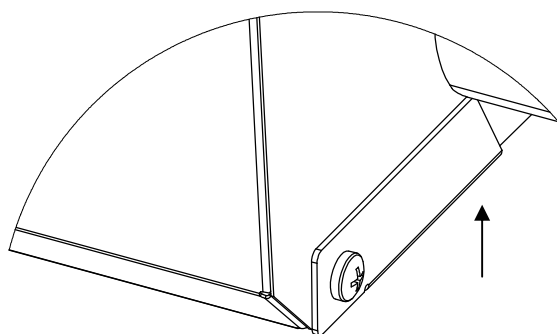
Unpacking & Installation

1. Remove all interior packing before use.
2. Verify the burner is positioned with the burner slots vertical. (propane models)
3. Position the Flavor Plate over top of the burner with the round holes facing the front. (see item 3 in Diagram (1))
4. Ensure the back tabs on the Cooking Grill are in the holes on the back of the upper rail. The front of the grill should sit on the front top ledge.

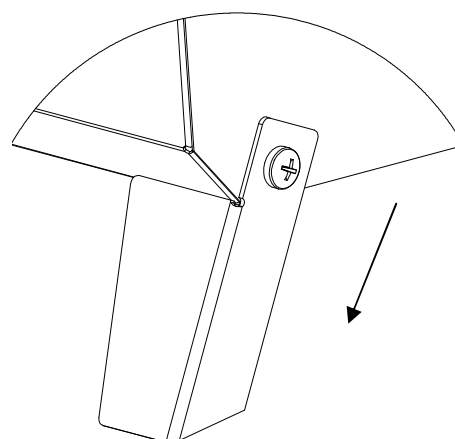
Table top use – The Stow & Go and Profile BBQs come with attached fold down legs.

To use on a table top, unfold the (4) legs located on each corner of the BBQ.

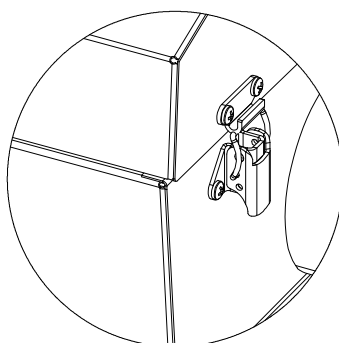
Legs in the up position



Legs in the down position



Note: For transport, lock the hinges on each side of the BBQ, fold the legs up (the legs on the left side of the BBQ secure the grease tray in place) and carry by the handle. (does not apply to Profile models)



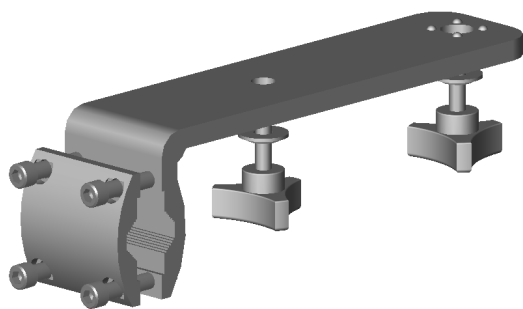
Mounting Options

In addition, there are other mounting options available for Kuuma BBQS. (Mounts are sold separately) When using a mounting option, the legs should be folded up to lock the grease tray in place.

Rail Mount

Part # 83635

For use on 7/8" – 1 1/4" round horizontal rails, and 1 1/4" square rails

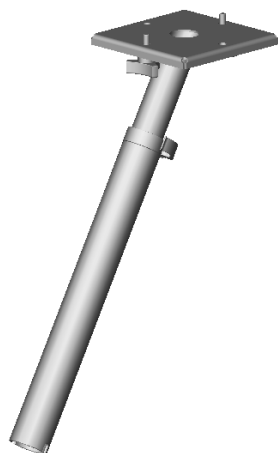


30" Pedestal Mount Part # 83769

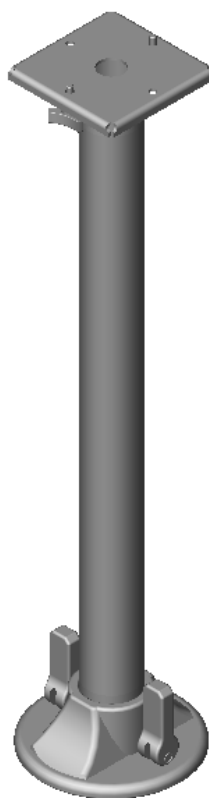
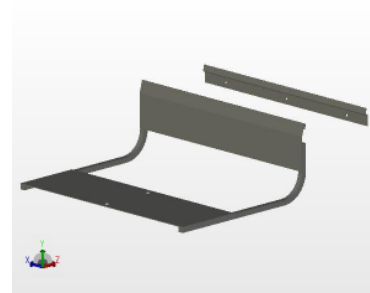
60 Degree Rod Holder Mount

Part # 83754

Fits most Cross Pin Rod Holders



RV Mount Part # 83746



We recommend that you remove the BBQ from the mount and store it while not in use. Long Periods of Vibration may loosen the BBQ on the mount.

To attach the BBQ to the mount, please follow the instructions included with the mount. **DO NOT LEAVE A HYBRID OR ELECTRIC MODELS MOUNTED WHERE IT CAN BE EXPOSED TO WATER / MOISTURE / RAIN.**

OPERATION

Propane Gas Hook-up

1. This BBQ is set-up for High Pressure Propane. Low pressure valves are available from Kuuma to replace the standard high pressure regulator.
2. When using standard 1 Lb disposable propane canisters, ensure the regulator is in the off position prior to fastening the canister. **Take caution not to cross thread.**
3. When using a propane supply already on board, the BBQ can be hooked up prior to the regulator, as the barbecue has its own regulator valve assembly, direct from the box. If you wish to hook up on the low pressure side of your system's regulator, you need to get a low pressure control valve from Kuuma Products. **DO NOT DOUBLE REGULATE.**
4. Carefully follow instructions in this manual for proper assembly and leak testing. Do not use grill until leak testing is complete. Check for leaks prior to use.

How to check for leaks:

Use a clean paint brush and a 50/50 solution of mild soap and water. **DO NOT USE HOUSEHOLD CLEANING AGENTS.**

1. Be sure valve on regulator is in OFF position
2. Brush soapy solution onto the connection between the bottle and the regulator.

If growing bubbles appear, there is a leak. Retighten connection and repeat steps 1 & 2.

If you cannot stop the leak, remove the bottle from the regulator and check for damaged threads, dirt and debris on the regulator and on the bottle

If threads are damaged on either, **DO NOT USE** until replaced.

5. Before Lighting – **DO NOT** use the grill if the odor of gas is present. The pressure regulator supplied with the grill must be used – never substitute.
6. The disposable propane canister must not be more than 45 degrees off vertical
7. Store and use the barbecue in a well ventilated area. Do not store with Propane bottle attached.
8. Do not store fuel tanks in direct sunlight, indoors, or in temperatures over 120 °F.
9. Shut off connections at tank supply when barbecue is not in use.

Lighting

Now that your barbecue has been connected to a propane supply you are ready to light it.

1. **Never operate your Barbecue indoors. Use only in a well ventilated area.**
2. Make sure the regulator is in the off position.
3. Open lid. Always make sure your face and body are as far away from the grill as possible.

4. Light the BBQ with a Butane lighter using the lighting holes located either on the right hand side of the heat plate or on the left side of the BBQ. Insert match or lighter. Keep flame next to burner while following step 5.
5. Push and turn the regulator counter-clockwise to the high setting.
6. Visually confirm burner is lit by looking through the front of the BBQ.
7. Adjust heat setting.
8. To shut off, turn knob clockwise to the Lock-Off position.

Note: If burner does not light after (10) seconds, turn valve to off position and wait (5) minutes before repeating.

Cooking

1. Do not overheat BBQ. DO NOT operate the grill without food on the cooking surface. Uncooked food absorbs heat. Preheating may damage the grill.
2. **Do not cook with the lid closed.**
3. Operate the grill between HI and Low only. Operating the grill below the LO setting can result in a dangerous flame out, causing unburnt gas to collect. If this happens, wait 5 minutes for gas to dissipate before attempting to relight.

Lock the lid securely with the latches when the BBQ is not in use.

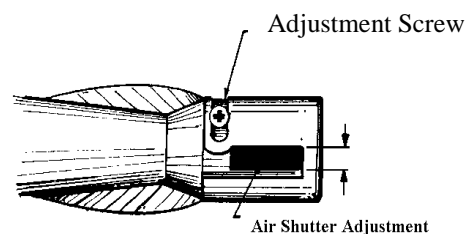
Adjustments

There is an air adjustment that can be made on the BBQ to optimize performance (Propane Models)

There are two air adjustment locations on the Stow N' Go BBQ.

The external air baffle is located on the regulator housing on the right side of the BBQ. When cooking in windy conditions, slide the baffle forward to reduce the cross wind effect on the orifice.

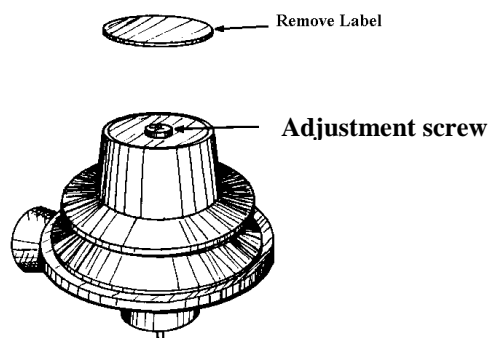
There is a primary air shutter located on the far end of the burner in the regulator housing. (Shown below) This air shutter adjusts the flame quality of the burner.



The burner flame should be mostly blue with yellow tips. If the flame is completely blue with a wild flame, the opening at air shutter needs to be reduced. (Do not completely close this opening) If the flame is yellow, the opening needs to be made larger.

Regulator

The regulator pressure may be set too low and you may have to reset it. Remove the silver label in the center of the regulator (where it says “Push to Turn”). By turning the Phillips head or 3/32 hex screw found below this label, you can increase or decrease the gas flow. Clockwise increases the gas flow, and counterclockwise decreases the gas flow.



CAUTION: You can increase the gas flow too much and the gas will not shut off. Check this carefully after each adjustment.

Universal BBQ Regulator

(For use with all Kuuma Products High Pressure Barbecues)

1. Disconnect Propane fuel source.
2. Remove the burner tube if your BBQ has a tube style burner.
3. Remove existing regulator by holding the orifice (located in the wind screen housing on the right hand side of the BBQ) with a combination wrench (11/16" or 17mm hex) and unscrewing the regulator.
4. Clean the orifice, and make sure there is no carbon build up blocking the jet. (do not stick any metal objects inside the hole)
5. Screw on the new Regulator (clockwise) onto the orifice. Regulator should be tight but still able to be rotate slightly. Re-install the burner tube.
6. Attach the Propane source and check for leaks. Light the BBQ and turn the Regulator to the high setting. If the flame is not sufficient, the regulator pressure may be set too low and you may have to reset it. Remove the silver label in the center of the regulator (where it says “Push to turn”). By turning the Phillips head or 3/32 hex screw found below this label, you can increase or decrease the gas flow. Clockwise increases the gas flow, and counterclockwise decreases the gas flow. **CAUTION:** You can increase the gas flow too much and the gas will not shut off.

CLEANING & MAINTENANCE

Cleaning

Stainless Steel exposed to high heat will change color over time. Discoloration of components does not affect the operation or performance of the BBQ. The exterior of the BBQ can be cleaned with soapy water. We recommend covering the grill between uses. Clean the grease from the Grease Tray on a regular basis. **Lining this tray with tin foil is a great idea!** Clean the heat plate on a regular basis. Build up of grease and food particles can cause flare-ups or poor heat disbursement.

DO NOT LEAVE A HYBRID AND ELECTRIC MODELS MOUNTED WHERE IT CAN BE EXPOSED TO WATER / MOISTURE / RAIN. THIS WILL DAMAGE THE UNIT.

Maintenance

The following procedure will allow for the removal of the Burner Tube and Regulator for cleaning or replacement.

Burner

The burner can be removed from the Barbecue by removing the machine screw connecting the burner to the left side of the barbecue and sliding it out.

Regulator

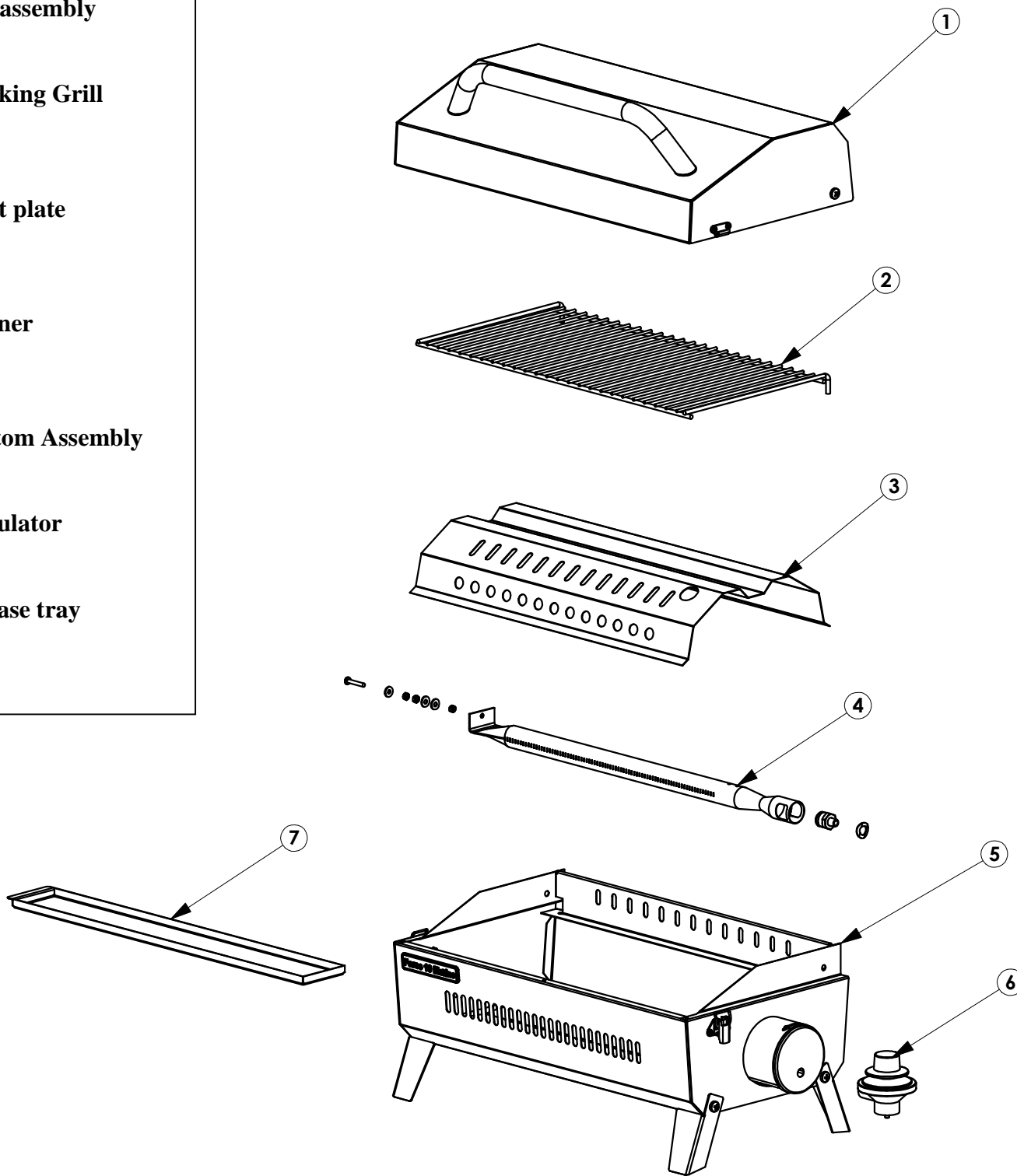
1. Remove the barbecue's burner, described above.
2. The orifice is located at the entrance to the burner. It is a brass fitting with a fine hole that controls the maximum amount of gas to enter the burner.
3. Remove the orifice from the barbecue using an 11/16" (17mm) wrench.
4. Do not lose the spring washer that goes between the orifice and the regulator housing. Observe the orientation of this washer for proper re-installation.



ASSEMBLY DIAGRAMS

Diagram 1

- 1. Lid assembly
- 2. Cooking Grill
- 3. Heat plate
- 4. Burner
- 5. Bottom Assembly
- 6. Regulator
- 7. Grease tray



TROUBLE SHOOTING GUIDE

PROBLEM	CAUSE	Solution
BBQ will not light	No Gas Flow	Check Propane Bottle
	Obstruction	Remove and clean orifice and burner tube
	Bad Regulator	Replace Regulator
BBQ Blows out	Low Flame	Increase flame
	Strong wind	Close down Air Adjustments
	Regulator out of specification	Adjust Regulator
Flare-up	Grease build-up on Flavor Plate	Clean Flavor plate
Un-even heat disbursement	Flavor Plate is not installed	Install Flavor Plate
	BBQ is not level	Mount BBQ on a level surface

ACCESSORIES

(Sold separately)

GENERAL ACCESSORIES

83751 cast iron griddle

Stow & Go - Model 83722

83176 Tote Bag - Black.....
83245 Food Tray.....
83111 Cover.....
83908 Heat Plate.....
83907 Burner.....
83905 Cook Rack.....
83906 Grease Tray.....
83912 Regulator.....standard_.....

Profile 150 - model 83727 (propane) and model 83777 (electric)

- 83176 Tote Bag - Black.....
- 83247 Food Tray.....
- 91013 cook rack.....
- 91010 heat plate - package of three.....
- 83177 Cover / Tote.....
- Cook Rack -
- 91013

Profile 216 - model 83797 (propane) and model 83707 (electric)

- 83247 Food Tray.....
- 91010 heat plate - package of three.....
- 83178 Cover / tote.....
- Cook Rack - gas
- 91014 version.....

SPECIFICATIONS

Model #	83722	83705	83727/ 83737	83797
BTU Rating	13,000	charcoal	9000	13000
Cooking Surface	160sq. in.	145 sq. in	150 sq. in.	216 sq.in
Warranty	(1) Year	(1) Year	(1) Year	(1) Year

Limited Warranty

Kuuma Products warrants this propane barbeque to the original consumer to be free from defective material(s) and workmanship while under normal use and service for a period of (1) year.

During the warranty period, Kuuma Products will, at its option and without charge, repair and/or replace but not remove or re-install the faulty product.

The purchaser will return defective products to the address stated below. No product will be accepted by Kuuma Products without a Return Authorization Number. Return of defective products must be accompanied by written details of the problems and proof of purchase.

The buyer shall be responsible for shipping and insurance charges, if any, on the products returned for repair under the terms of this warranty. Kuuma Products will pay shipping of products returned to the buyer.

This limited warranty applies only to products that have been installed and used in accordance to printed instructions of Kuuma Products and does not cover improper use, vandalism, negligence or accidents.