

# Owner's Manual

 **West Marine®**



## 200SS Propane Kettle Barbecue

Barbacoa Tipo Marmita a Gas Propano  
Barbecue marmite au propane



U.S. PATENTS 4,788,962 : 5,330,154 : 5,414,090 : D 292,163 : Other Patents and Design Patents Pending

For questions regarding performance, assembly, operation, parts, or returns, contact the kettle experts by calling **(562) 627-0500** 7:00 a.m. - 5:00 p.m. Pacific Time Monday thru Friday or e-mail: [mail@MagmaProducts.com](mailto:mail@MagmaProducts.com)

**Read these instructions carefully before use. Familiarize yourself with the appliance before connecting it to its gas container. Keep these instructions for future reference.**

# IMPORTANT SAFETY WARNINGS (Read all instructions before operating)

- USE OUTDOORS ONLY.
- DO NOT USE THIS APPLIANCE INSIDE THE BOAT OR ANY ENCLOSED SPACE.
- GRILLS RADIATE HEAT. CLEARANCE FROM COMBUSTIBLES, 24" SIDES AND BACK. NEVER USE UNDER AWNINGS, PATIO COVERS, ETC.
- USE PROPANE GAS ONLY. FUEL STORAGE SHOULD BE IN COMPLIANCE WITH THE AMERICAN BOAT AND YACHT COUNCIL (ABYC) STANDARDS A-1 (9), MARINE LIQUIFIED PETROLEUM GAS (LPG) SYSTEMS.
- FOR NATURAL GAS APPLICATION CONTACT (562) 627-0500.
- ALWAYS LIGHT GRILL WITH LID OPEN.
- NEVER LEAVE HOT GRILL UNATTENDED.
- DO NOT OVERHEAT GRILL. SEE OPERATING INSTRUCTIONS
- ALWAYS TURN GRILL OFF AFTER USE.
- USE GLOVE OR HOT PAD WHEN HANDLING HOT GRILL.
- NEVER LEAVE GAS CYLINDERS AND REGULATOR CONNECTED WHEN STOWED.
- STORE GAS CYLINDERS IN WELL VENTILATED AREA.
- DO NOT STORE GAS CYLINDERS INDOORS, IN DIRECT SUNLIGHT, BELOW DECKS ON BOATS, OR IN LOCKERS NOT APPROVED FOR BUTANE OR PROPANE STORAGE.
- CAUTION: CHECK FOR GAS LEAKS EACH TIME CYLINDER IS CHANGED.
- NEVER CHECK FOR GAS LEAKS WITH A FLAME!
- DO NOT BLOCK, RESTRICT, OR OTHERWISE OBSTRUCT COMBUSTION OR VENTILATION AIR OPENINGS.
- DO NOT MODIFY THIS APPLIANCE.
- CHECK THAT VALVE SEALING WASHER (A) IS IN PLACE AND IN GOOD CONDITION BEFORE CONNECTING THE GAS CONTAINER.
- INSTALL CANSISTERS IN WELL VENTILATED AREA AND AWAY FROM OPEN FLAME, HEAT SOURCE OR SPARKS. KEEP AWAY FROM OTHER PEOPLE OR FLAMMABLE MATERIALS.



- Utilisez cet appareil à l'extérieur seulement.
- N'utilisez pas cet appareil à l'intérieur du bateau ni dans un espace fermé.
- Les grilles produisent de la chaleur. Conservez un dégagement d'au moins 61 cm (24 po) de tout combustible aux surfaces latérales et à l'arrière.
- N'utilisez jamais l'appareil sous des marquises, des auvents de patio, etc.
- N'utilisez que du gaz propane. Entreposez le carburant conformément à la norme A-1 (9) du American Boat And Yacht Council (ABYC), intitulée « Marine Liquified Petroleum Gas (LPG) Systems » (Systèmes marins à gaz de pétrole liquéfiés (GPL)).
- Pour les applications au gaz naturel, contactez la société Magma.
- Allumez toujours la grille avec le couvercle ouvert.
- Ne laissez jamais une grille chaude sans supervision.
- Ne surchauffez pas la grille ; voir les directives d'utilisation.
- Éteignez toujours la grille après l'usage.
- Utilisez des gants de cuisinier ou un tampon isolant en manipulant une grille chaude.
- Ne laissez jamais une bouteille de gaz ni le régulateur branché lorsque l'appareil est arrêté.
- Entreposez les bouteilles de gaz dans un endroit bien aéré.
- N'entreposez pas les bouteilles de gaz à l'intérieur, dans les rayons directs du soleil, sous le pont d'un bateau ni dans un caisson qui n'est pas approuvé pour l'entrepoilage de butane ou de propane.
- Mise en garde - Vérifiez s'il y a une fuite de gaz à chaque fois que la bouteille est remplacée.
- Ne vérifiez jamais la présence d'une fuite à l'aide d'une flamme !
- Ne pas bloquer, restreindre ni obstruer de toute autre façon les ouvertures d'air pour la combustion ou l'aération.
- Ne modifiez pas cet appareil.
- Vérifiez que la rondelle d'étanchéité de la soupape (A) est en place et en bon état avant de brancher la bouteille de gaz.
- Attachez les bouteilles dans un endroit bien aéré et éloigné des flammes nues, des sources de chaleur et des étincelles. Gardez l'appareil à l'écart des personnes et des matériaux inflammables.

**CALIFORNIA PROPOSITION 65 – WARNING –** The burning of gas cooking fuel generates some by-products, which are on the list of substances, which are known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances, always operate this unit according to the use and care manual, ensuring you provide good ventilation when cooking with gas.

## CONTENTS



“L” Bracket & Clamp Assembly



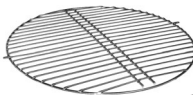
Turbo Venturi Tube Assembly



Radiant Plate



Control Valve/Regulator



Grill Grate



Grill Body



Tools Needed  
2 - 9/16" Wrenches  
not included

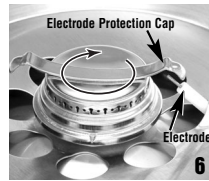
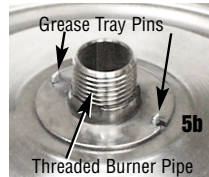
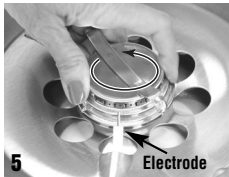
**This gas grill is individually fire tested before it leaves the factory. For this reason, the burner on your BBQ may be slightly discolored.**

# SETTING UP YOUR GRILL

Mounts sold separately.



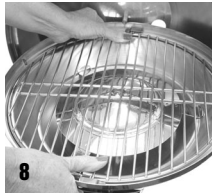
- 1 Select and install appropriate mount in your desired location. Prior to installing the grill, check that mount does not easily move with a reasonable force applied.
- 2 Next, decide if gas control valve will be easier to access from the center right side or center left side of grill. This will be based on your placement of the mount (*see picture front cover*). Now, slide L-Bracket & Clamp on to mount rod (ridged end) so that the threaded flat L-portion of the L-Bracket points in that direction (see above).
- 3 Adjust threaded flat surface of L-Bracket to level position and tighten firmly with two 9/16" or adjustable wrenches so that L-Bracket & Clamp cannot be moved. NOTE: Level positioning is critical for even temperatures across the cooking surface.
- 4 Carefully hold the grill body, with the lid closed, and thread on to L-Bracket **VERY TIGHT** so that grill does not unthread easily. Check that grill is tight and level prior to proceeding.



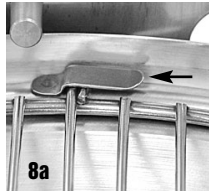
- 5 With grill body tightly attached to L-Bracket and taking care not to damage electrode, unthread burner **3 full revolutions only**. **CAUTION: DO NOT UNTHREAD MORE THAN 3 REVOLUTIONS, AS GRILL MAY FALL OVERBOARD.**
  - Lift entire grill up to disengage from grease tray positioning pins (**5a & 5b**) and rotate so lid operates freely in desired position (**5a**).
  - Carefully lower back down (**5d**), making sure pins are re-engaged and rethreaded "burner" back 3 revolutions until tight. If burner does not turn 3 revolutions the pins are not engaged properly.
- 6 Adjust burner electrode spark cap so it is directly over electrode wire. Check for good strong spark before proceeding.



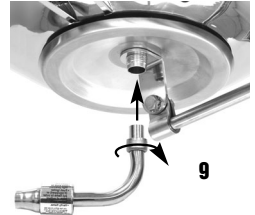
7



8



8a



9

**7** Install radiant plate over burner on fire pan ridge.

**8** Install grill grate by rotating grate so that both grill grate tabs slide under the holding clips (**8a**), locking grate and all internal components in correct position.

**9** Insert the turbo venturi tube into the threaded pipe on the bottom of the grill body and firmly tighten the holding nut so it doesn't turn when rotating valve. Venturi tube should be stowed with valve in a clean dry environment when not in use. (See Stowing Tips" page 6) Prior to inserting venturi tube, before each use, check that the threaded pipe is free of spider web obstructions.


## CONNECTING FUEL SOURCE

### CONTROL VALVE REGULATOR

- Uses standard 1-lb. disposable propane canisters (DOT-39 NRC 228/286).

- Prior to installing valve, become familiar with the valve function and graphics on valve knob. Never force the knob.

Always turn or push gently.

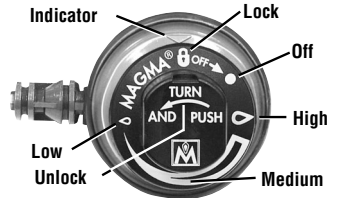
- Turn control valve to "lock"  and install gas canister being careful not to cross the threads. Prior to "each" use by installing fuel canister, with valve on "OFF ●" position, brush soapy water solution around threads and orifice hole checking for bubbles.



OFF/  
Lock



ON



Indicator

Lock

Off

High

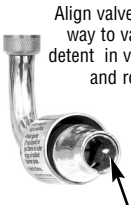
Low

Unlock

Medium

- Position valve with gas bottle as shown (**A**). Gently insert valve stem into the turbo venturi tube. Rotate until valve stem key aligns with lock detent allowing valve to fully insert. Rotate gas canister down (**B**).

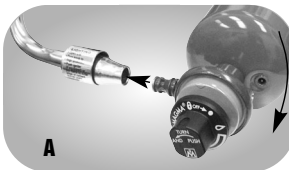
Align valve stem key way to valve lock detent in venturi tube and rotate.



Lock Detent



Valve Stem Key



A



B

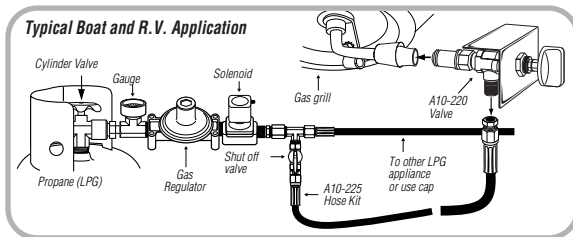
## USING GRILL WITH ON-BOARD LPG (PROPANE) SYSTEMS

- Magma On-Board LPG (Propane) Valves and Hose Kits allow grills to be installed within a boats existing on-board, pre-regulated low pressure LPG (Propane) system. Use only **Magma A10-220 Low Pressure Propane Valve** in conjunction with **Magma A10-225 LPG 10' Hose Kit**, as other hoses, valves or fittings may result in damage or injury.



Gently insert valve stem into venturi tube upside down until fully inserted and rotate as shown.


- A primary shutoff valve (**supplied with A10-225 hose kit**) must be used in conjunction with this control valve at the point of connection into your system. This allows for shut off of the gas supply to the hose leading to the grill.



## OPERATING PROCEDURES


**WARNING:** Do not overheat grill. Grills do not require pre-heating. Stainless Steel loses anti-corrosive characteristics when subjected to extreme heat. Most grilling is done on low temperature with the lid closed. If medium or high heat is required, grill with lid open.

### LIGHTING INSTRUCTIONS

- Open lid during lighting.
- Depress knob and rotate counter-clockwise to the “HIGH” flame  position.
- Push Piezo Igniter.
- Visually confirm ignition.
- Turn knob to adjust flame.
- If grill does not light, insure that a burner electrode spark cap is directly above electrode.
- If the piezo ignition continues to fail to ignite the gas, see MATCH LIGHTING INSTRUCTIONS.

### MATCH LIGHTING INSTRUCTIONS

(Back up system allows use of grill until piezo ignition system is repaired.)

- Open lid during lighting.
- Depress knob and rotate counter-clockwise to the “HIGH” flame  position.
- Hold match or gas flame lighter up to the match light hole.
- Visually confirm ignition.



### TO REDUCE FLARE-UP

- Trim excess fats from meat.
- Reduce heat.
- Use non-oil based marinades.
- Use water spray directly on flare-ups.

## **PLEASE CHECK THESE IMPORTANT CRITICAL POINTS PRIOR TO LIGHTING YOUR GRILL.**

- Mount is secure and grill does not move.
- Grease tray and fire pan are clean from excess drippings to reduce flare up and ensure even air flow.
- Lid is correctly positioned to operate freely and is in best position for blocking the wind.
- Venturi tube, burner, threaded burner pipe and valve orifice are free of obstructions, such as spider webs.
- Electrode is clean and has a good strong spark.
- Radiant plate & dome are positioned correctly.
- Grill grate is in locked position under holding clips.
- Venturi tube holding nut is tight and doesn't turn when rotating valve position.
- Valve is installed and locked into venturi tube properly.
- Sufficient fuel is available.

### **COOKING TIPS**

- The most common mistake when grilling is using too high of a heat setting. Grills become hotter as you cook, so use moderate heat settings when cooking with lid closed.
- Always keep a water spray bottle handy for flare ups and quick cooling if grill overheats.
- Coat the grill grate with vegetable or olive oil to prevent food from sticking.

### **STOWING TIPS**

- Always disconnect the fuel canister from the valve prior to stowing.
- Stow the valve and venturi tube in a clean, dry area to protect from corrosion to valve and spider web obstructions in venturi tube.
- Always stow by unthreading the entire grill from the L-Bracket. Do not remove the L-Bracket & Clamp unless repositioning is necessary.
- Always store propane in a sealed propane storage locker that allows leakage to vent overboard or use *Magma A10-210 Propane Storage Tote*. Never stow below decks.

# MAINTENANCE

## ABOUT STAINLESS STEEL

Stainless steel exposed to prolonged periods of high heat will change color and texture. Magma grills require no preheating. Not preheating will keep your grill cooler and greatly extend its life and beauty. Texture and color change is normal on components and will not affect the product's performance. Stainless steel scratches easily and should never be cleaned with abrasive pads, brushes or abrasive cleaners.

## COMPLETE DISASSEMBLY FOR CLEANING (or access to Piezo Igniter)

- 1 - Remove entire grill body from L-Bracket of Mount.
- 2 - Unthread and remove burner, fire pan and grease pan from outer bowl.
- 3 - To inspect piezo igniter, remove single screw from inside of outer bowl to release igniter box and carefully inspect for corrosion or loose wire connection.
- 4 - To reassemble, reverse above steps and steps 6 through 9 from page 3 Setting Up Your Grill.

## CLEANING WITH OVEN CLEANER

We recommend disassembly and complete cleaning at least once a year, depending on amount of use, and always prior to long-term storage. For burnt-on residue we recommend "Easy-Off" brand "Original Formula Oven & Grill Cleaner". Just spray it on, let it set, wash in warm soapy water and rinse. If cleaner is used, complete disassembly is required to remove any cleaner residue left between components. Wash all components with soapy water after using cleaner. CAUTION: AVOID CONTACT OF OVEN CLEANER WITH CONTROL VALVE, PLASTIC IGNITER, ELECTRODE WIRE AND ALL BOAT SURFACES AND FOLLOW MANUFACTURER'S DIRECTIONS ON OVEN CLEANER.

## EXTERIOR STAINLESS STEEL COMPONENTS

Cleaning the exterior surface after every use will help prevent discoloration. Use soapy water with a soft cloth or sponge. Rinse with fresh water and dry. We recommend covering the grill between uses. Optional covers are available through [www.MagmaProducts.com](http://www.MagmaProducts.com). CAUTION: ABRASIVE PADS OR CLEANERS WILL DAMAGE THE FINISH.

## INTERIOR COMPONENTS & GRILL GRATES

Remove heavy residue from barbeque and empty grease tray between each use. Grates can be cleaned with brass wire brush while grill is warm.

## CERAMIC ELECTRODE

Located just beside the burner, it should be kept clean of grease and debris. Electrode spark cap must be directly over the electrode for proper operation. Be careful not to damage the ceramic insulation or the wire.

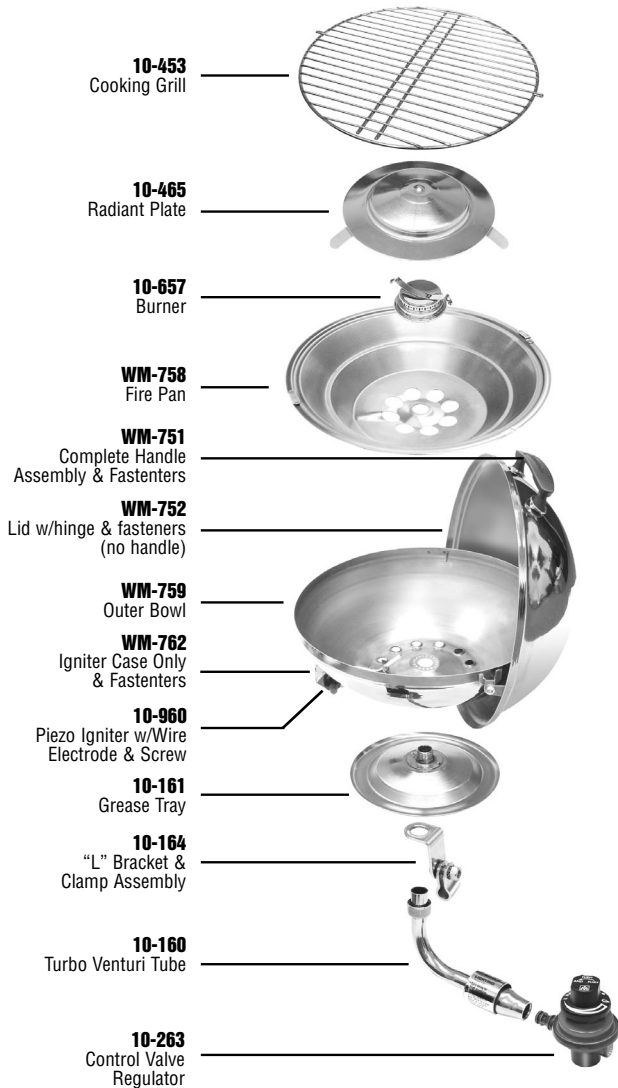
## CONTROL VALVE

All valves are set and tested at the factory. Do not attempt to adjust or disassemble the valve. Call **(562) 627-0500** if you suspect it is not adjusted properly. Clean valve with a cloth and remove any debris obstructing the orifice.

## REPLACEMENT PARTS

All replacement parts are readily available through West Marine and Boat US stores, catalog or website: [www.westmarine.com](http://www.westmarine.com)

# REPLACEMENT PARTS - 200SS





# TROUBLE SHOOTING GUIDE

<b>Problem</b>	<b>Possible Cause</b>	<b>Possible Solution</b>
<b>Burner will not light with igniter</b>	<p>Electrode covered with grease or residue</p> <p>Electrode not directly under burner electrode spark cap</p> <p>Electrode wire loose, disconnected, or corroded</p> <p>Wire is shorted causing spark from wire before electrode</p> <p>No spark being generated</p>	<p>Clean electrode</p> <p>Adjust burner so electrode spark cap is directly above electrode</p> <p>Clean, adjust &amp; reconnect wire between igniter &amp; electrode, see Complete Disassembly (page 7)</p> <p>Replace Igniter, Electrode &amp; Wire See page 8 for part number</p> <p>Replace Igniter, Electrode &amp; Wire See page 8 for part number</p>
<b>Burner will not light even with match</b>	<p>No gas flow</p> <p>Obstructed gas flow</p>	<p>Check fuel level, replace canister or refill cylinder</p> <p>Clean burner, turbo venturi tube, and valve orifice. Remove debris/spider webs</p>
<b>Flare-up</b>	<p>Excessive cooking temperature</p> <p>Grease and/or residue build-up</p> <p>Excessive fat in meats</p> <p>Excessive oils in marinades</p>	<p>Operate only on low when lid is closed Reduce flame level Leave lid open Use water spray to cool</p> <p>Clean components</p> <p>Trim fat from cuts of meat before grilling</p> <p>Use non-oil based marinades</p>
<b>Yellow sooty flame</b>	<p>Obstructed gas flow</p>	<p>Clean burner, turbo venturi tube, and valve orifice. Remove debris/spider webs</p>
<b>Blow-out</b>	<p>Flame too low</p> <p>Wind directly on burner</p> <p>Obstructed gas flow</p>	<p>Increase flame</p> <p>Block wind with lid. See page 3</p> <p>Clean burner, turbo venturi tube, and valve orifice. Remove debris/spider webs</p>
<b>Hot Spots</b>	<p>Grill not level</p> <p>Grease or residue build-up</p> <p>Excessive fat in meats</p> <p>Excessive oil in marinades</p>	<p>Level Grill. See page 3</p> <p>Clean components</p> <p>Trim fat from cuts of meat before grilling</p> <p>Use non-oil based marinades</p>

# ACCESSORIES and MOUNTS



**West Marine 200SS Propane Kettle Covers**  
 Made of water and fade resistant Sunbrella® boat cover material to resist damage from sunlight and mildew.  
**Model 7200249 (Pacific Blue)**  
**Model 7200181 (Black)**



**Propane/Butane Canister Storage Locker/Tote Bag**  
**Model 236935**  
 A10-210 (MAGMA)



**LPG 10' (3m) Hose Kit**  
 (for on-board LPG systems)  
**Model 141353**  
 A10-225 (MAGMA)



**Control Valve**  
 (for on-board LPG or CNG gas systems)  
**Model 236943 (LPG)**  
**Model 255788 (CNG)**  
 A10-220 LPG (MAGMA)  
 A10-230 CNG (MAGMA)



**Fish & Veggie Grill Trays**  
 Stainless Steel Finish *Teflon® Select Non-Stick Finish*  
**Model 2342889** **Model 3779741**  
 A10-295 (MAGMA) A10-296 (MAGMA)



**Round Rail Mount**  
 BOTH MOUNTS BELOW FIT ANY ANGLE RAIL  
 Fits Standard Round Rail 1/2" or 1" (25mm or 25mm)  
**Model 158923** A10-080 (MAGMA)  
 Fits Oversized Round Rail 1 1/8" or 1 1/4" (28.5mm or 32mm)  
**Model 437137** A10-085 (MAGMA)



**Pow'r Grip® Fish Rod Holder Mount**  
 Fits all standard fish rod holders.  
 Rod Holder not included.  
**Model 118377**  
 A10-175 (MAGMA)



**Socket Type Rod Holder Mount**  
 Fits Tempress Fish-On® Rod Holder  
 Sockets (not included)  
**Model 249136**  
 A10-160 (MAGMA)



**Socket Type Rod Holder Mount**  
 Fits Society®/Striker® Grip Rod Holder  
 Sockets (not included)  
**Model 2794303**  
 A10-165 (MAGMA)



**Surface Deck Socket Mount**  
 Locks in four different positions.  
 Fasteners not included.  
**Model 158972**  
 A10-120 (MAGMA)



**Side, Bulkhead or Square/Flat Rail Mount**  
 Fasteners not included  
**Model 271536**  
 A10-240 (MAGMA)



**Mount Extension**  
 Add's 8" (20cm) to any  
 Magma Marine Kettle Mount  
**Model 158990**  
 A10-140 (MAGMA)



**On Shore Stand**  
 Collapses for flat compact storage  
**Model 2794295**  
 A10-650 (MAGMA)

WEST MARINE 500 Westridge Drive, Watsonville, CA 95076

## LIMITED WARRANTY

The manufacturer warrants this Propane Barbecue 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, the manufacturer, at its option and without charge, may repair and/or replace but not remove or reinstall the faulty product. This limited warranty applies only to products that have been installed and used in accordance to printed instructions in this owner's manual and does not cover improper use, vandalism, negligence or accidents.