

 **West Marine®**



315SS Propane Barbecue

Owner's Manual



If you are missing any parts or have questions regarding assembly, performance or operation please contact Customer Service at 1-800-663-8515 or sales@force10.com.

INTRODUCTION

Thank you for selecting the West Marine 315SS Propane Barbecue. Your unit was carefully inspected and tested at our factory. We take pride in producing one of the finest barbecues manufactured for marine use. Please take the time to read this manual carefully before installing and using your barbecue; many of the instructions are essential to the safe operation of your new Propane Barbecue.

Due to 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. West Marine advises strongly against unauthorized modification of this product, but we do encourage you to correct problems which may arise by undertaking the simple repairs and maintenance described in this manual.

Barbecue mounting options are not included. To satisfy your specific mounting application for your West Marine 315SS Propane 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.
- Use high pressure propane cylinders only.
- Always light barbecue with lid open.
- Do not leave the barbecue unattended when in use.
- Always turn propane off after use.
- Do not make unauthorized modifications to this product.

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

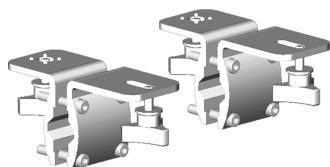
INSTALLATION

Unpacking and Installation

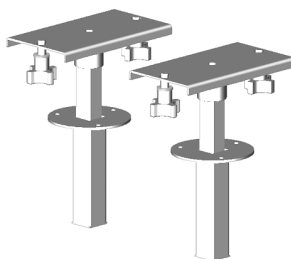
1. Remove all plastic protective covering before use.
2. Unstrap Grease Tray from cooking rack and place in front slot.
3. Verify the burner is positioned with the burner slots vertical.
4. Position the Flavor Plate with the flat end to the back and the indent facing up on the lower rails (See item 3 in Assembly Diagram).
5. 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.
6. The warming rack tabs should be in the slots on the side wind guards.

Mounting

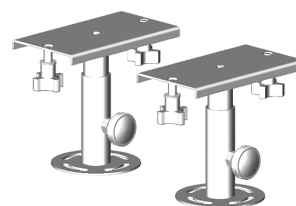
There are (3) mounting options available for the West Marine 315SS Barbecue. (Mounts are sold separately)



*Figure 1 **Dual Rail Mount,**
Model # 6816557
Fits 7/8" to 1 1/4" Horizontal
Round and Square rails.*



*Figure 2 **Dual Flush Deck Socket,**
Model # 6956130
For mounting on Fiberglass
or Wood Gunnel.*



*Figure 3 **Dual Surface Deck Socket,**
Model # 6956155
For mounting on solid rails
or flat surfaces.*

Note: To ensure that your barbecue remains safely aboard your vessel, we recommend that you remove the Barbecue from the mount and store it while underway. **Long periods of vibration may loosen the barbecue on the mount.**

To attach the barbecue to the mount, please follow the instructions included with the mount.

OPERATION

Propane Gas Hook-up

1. This barbecue is set-up for *High Pressure Propane*. To use low pressure propane a Low Pressure Conversion kit must be installed.
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 barbecue must be hooked up prior to the regulator, or using a low pressure conversion kit as the barbecue has its own regulator valve assembly. *Do not double regulate!*
4. Check for leaks prior to use.
5. The propane canister must not be more than 45 degrees off vertical.
6. Store and use the barbecue in a well ventilated area. Do not store with propane bottle attached.
7. Do not store propane fuel tanks in direct sunlight, below decks on vessels, or in temperatures over 120°F.
8. Shut off connections at tank supply or remove propane cylinder when barbecue is not in use.

Lighting

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

1. Never operate your barbecue indoors. Use only in a well ventilated outdoor area.
2. Make sure the regulator is in the off position.
3. Open lid.
4. Push and turn the regulator counter-clockwise to the high setting.
5. Repeatedly Push in Piezo igniter until burner lights.
6. Visually confirm burner is lit by looking through the grease tray opening on the front of the barbecue.
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.*

Tip: *If the Burner does not light with the Piezo igniter, it can be lit with a barbecue Butane lighter or long match by placing the flame in the manual burner hole on the left side of the barbecue.*

Cooking

1. Do not overheat barbecue. This barbecue does not require preheating.
2. Do not cook on the high setting with the lid closed.

Tip: You can add extra flavor to your meals by putting some hickory or cherry wood chips on your flavor plate. Place pre-soaked wood chips directly into the cavity in the middle of the Flavor Plate.

Use caution not to overheat when using as a smoker.

Note: Lock the lid securely with the latches when the barbecue is not in use.

Adjustments

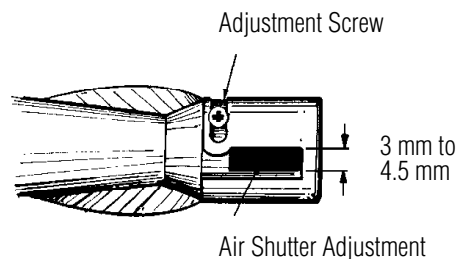
There are two types of adjustments that can be made on the barbecue to optimize performance; Air adjustments and Regulator adjustments.

Air

There are two air adjustment locations on the West Marine 315SS Barbecue.

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

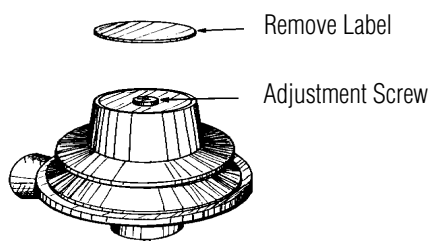
There is a primary air shutter located on the far end of the burner in the regulator housing (Shown below). This air shutter adjusts the flame quality of the burner.



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 completely yellow, the opening needs to be made larger.

Regulator Removal

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.*

CLEANING AND 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 barbecue.

The exterior of the barbecue can be cleaned with soapy water. We recommend covering the barbecue between uses. West Marine recommends the following covers designed for this product: Blue # 6816631 or Black # 6816649.

Clean the grease from the Grease Tray on a regular basis.

Clean the Flavor Plate on a regular basis. Build up of grease and food particles can cause flare ups or poor heat disbursement.

Clean the grill after every use using a wire brush.

Maintenance

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

Burner Removal

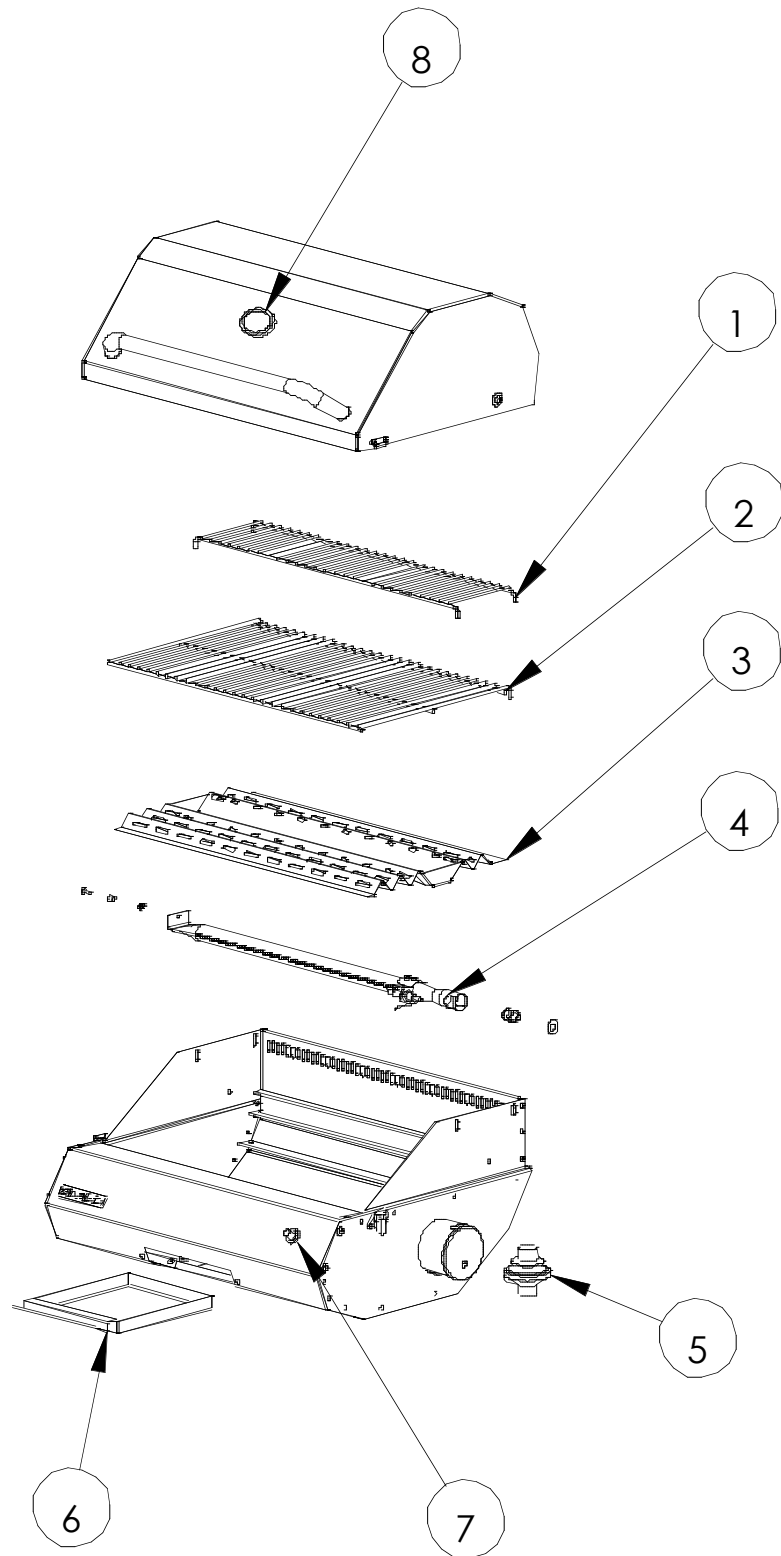
The burner can be removed from the barbecue by removing the machine screw connecting the burner to the left side of the barbecue and sliding it out.

Regulator Removal

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" 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 reinstallation.

ASSEMBLY DIAGRAM

1. Warming Rack
2. Cooking Grill
3. Flavor Plate
4. Burner Tube
5. Control Valve Regulator
6. Grease Tray
7. Piezo Igniter
8. Temperature Gauge



TROUBLESHOOTING GUIDE

PROBLEM	POSSIBLE CAUSE	SOLUTION
Barbecue will not light with Igniter	Electrode is too far from the burner tube	Adjust the electrode closer to the burner tube, 1/8" recommended
	Loose wire between electrode and Igniter	Check connection between Igniter and Electrode
	Cracked spark plug	Contact Technical Support
	Regulator pressure is too high	Adjust Regulator
Barbecue will not light	No gas flow	Check propane bottle
	Obstruction	Remove and clean orifice and burner tube
	No gas flow, full propane, no obstruction	Adjust or replace Regulator
Barbecue blows out	Low flame	Increase flame by adjusting heat setting
	Strong wind	Close down air adjustments, shield back of barbecue from direct wind
	Regulator out of specification	Adjust Regulator to increase gas flow
Flare up	Grease build-up on Flavor Plate	Clean Flavor Plate and Grill
Uneven heat disbursement	Flavor Plate is upside down	Correctly install Flavor Plate
	Barbecue is not level	Mount barbecue on a level surface

ACCESSORIES

(Sold separately)

Cover (Blue)	Model # 6816631
Cover (Black)	Model # 6816649
Dock Stand	Model # 6816698
Food Tray	Model # 6816599

SPECIFICATIONS

Model #	6816516
BTU Rating	16,000
Physical Size	
Length (overall)	26.5" (67.3 cm)
Depth	17.25" (43.8 cm)
Height	13" (33 cm)
Weight	32 lbs 14.5 kg
Fuel Type	Propane (LPG)
Cooking Surface	225 sq inches (1451 sq cm)
Warming Rack	90 sq inches (580 sq cm)
Ignition	Piezo
Construction	Stainless Steel (304)
Warranty	(1) year

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.

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