

# OWNER'S MANUAL

## ADVENTURER RV CAMPING SERIES™

C10-601A • C10-603A • C10-601A-CSA • C10-603A-CSA



Conforms to ANSI Std Z21.72  
Certified to CSA Std 11.2



# MAGMA<sup>®</sup>

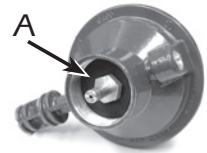
U S A

**IMPORTANT, 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. NEVER USE UNDER AWNINGS, PATIO COVERS, ETC.
- NOT FOR USE ON BOATS OR MARINE APPLICATIONS
- DO NOT USE THIS APPLIANCE INSIDE ANY ENCLOSED SPACE.
- GRILLS RADIATE HEAT. CLEARANCE FROM COMBUSTIBLES, 24" SIDES AND BACK.
- USE PROPANE GAS ONLY. FUEL STORAGE SHOULD BE IN COMPLIANCE WITH THE NATIONAL FIRE PROTECTION ASSOCIATION (NFPA) STANDARD 58 LIQUID PETROLEUM GAS CODE AND OCCUPATIONAL HEALTH AND SAFETY ADMINISTRATION (OSHA) STANDARD 29 CFR 1910.101
- FOR NATURAL GAS APPLICATION CONTACT MAGMA.
- 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 STORED.
- STORE GAS CYLINDERS IN A SECURE WELL VENTILATED AREA, OFF OF THE GROUND, ON A NON-COMBUSTIBLE BASE.
- DO NOT STORE GAS CYLINDERS INDOORS, IN DIRECT SUNLIGHT, 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.
- KEEP AREA CLEAR OF COMBUSTIBLE MATERIALS, GASOLINE, AND OTHER FLAMMABLE VAPOURS AND LIQUIDS.
- ENSURE VALVE SEALING WASHER (A) IS IN PLACE AND IN GOOD CONDITION BEFORE CONNECTING FUEL.
- INSTALL CANISTERS IN WELL VENTILLATED AREA AND AWAY FROM OPEN FLAME, HEAT SOURCE OR SPARKS. KEEP AWAY FROM OTHER PEOPLE OR FLAMMABLE MATERIALS.



Each Magma® Gas Grill is individually fire tested before it leaves the factory.  
For this reason, the burner on your grill may be slightly discolored.

### FOR YOUR SAFETY

If you smell gas:

1. Do not attempt to light appliance.
2. Extinguish any open flame.
3. Disconnect from fuel Supply.

### FOR YOUR SAFETY

Do not store or use gasoline or other liquids with flammable vapours in the vicinity of this or any other appliance



**DANGER**

### CARBON MONOXIDE HAZARD

This appliance can produce carbon monoxide which has no odor.

Using it in an enclosed space can kill you.

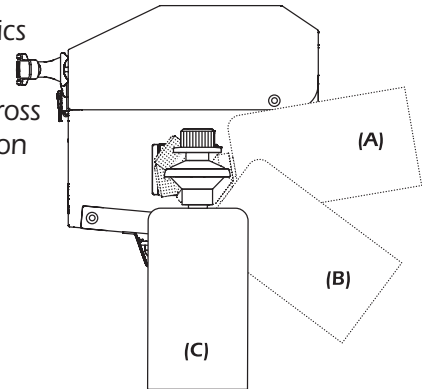
Never use this appliance in an enclosed space such as a camper, tent, car or home.



# INSTALLATION INSTRUCTIONS

## CONTROL VALVE REGULATOR

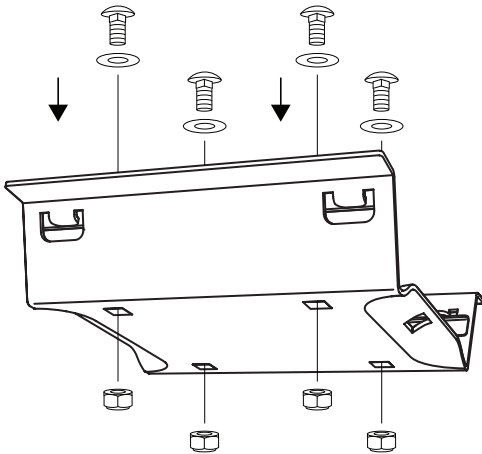
- Uses standard 1 lb. disposable propane canisters (DOT-39 NRC).
- Prior to installing valve, become familiar with the valve function & graphics on valve knob. Never force the knob. Always turn or push gently.
- Turn control valve to “lock” and install gas canister being careful not to cross the threads. Check for leaks prior to use, by brushing soapy water solution around threads and orifice hole checking for bubbles.
- Position valve with gas bottle as shown **(A)**. Gently insert valve stem into valve chamber. Rotate until valve stem key aligns with lock detent allowing valve to fully insert. Rotate gas canister down, so knob faces you **(B)** or straight up **(C)** depending on application. Pull straight out on valve to check that it is locked in place.



**Valve will feel loose and will rotate easily. Even though the valve feels loose, it is designed that way and will not leak. The valve was designed to be loose fitting in order to allow safe, easy installation and removal of the propane canister and so it easily swings without resistance to fit all applications**

## MOUNT HARDWARE

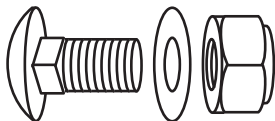
Fasteners are supplied for Single Mount option.



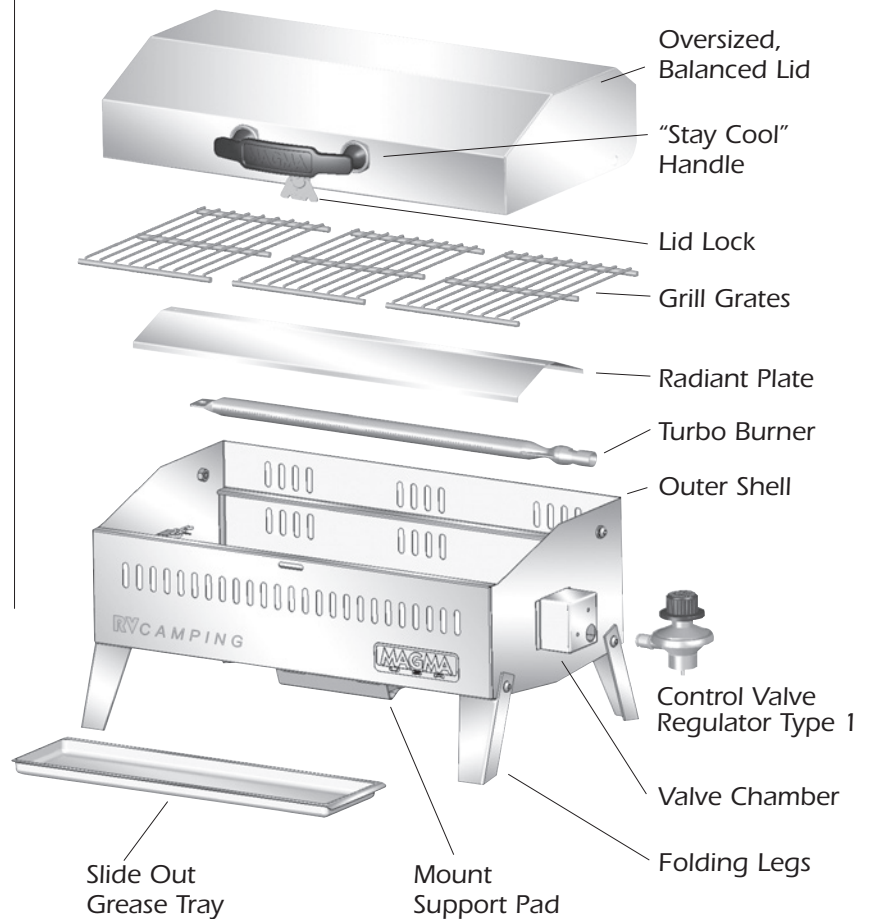
### Single mount through-bolt application

4 Carriage bolts, washers & lock nuts.

Note: Place washers on bolts as shown above.



Carriage bolt, washer & lock nut



# OPERATING PROCEDURES

## **OPERATE ONLY ON "LOW" WHEN LID IS CLOSED. ALWAYS OPERATE WITH GREASE TRAY IN PLACE.**

WARNING: Do not overheat grill. Magma 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.
- Place flame up to burner through the match light hole.
- Depress valve and turn counter-clockwise to the "HIGH".
- Visually confirm ignition.

### **TO REDUCE FLARE-UP**

- Empty and clean grease tray prior to each use.
- Trim excess fats from meat.
- Use non-oil based marinades.
- Reduce heat.
- Use water spray directly on flare-ups.

**NOTE:** Before lighting, lid lock must be positioned not to engage. Open lid and turn lock to locked position.

### **PRACTICAL HINTS:**

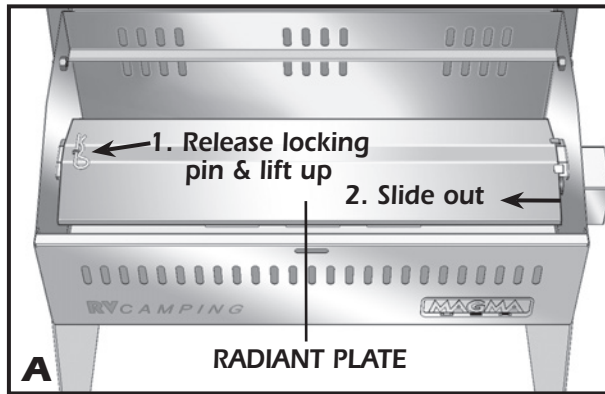
**Before lighting your grill, be sure that ...**

- Grill is secure.
- Internal components and grease tray are clean and correctly positioned.
- You have plenty of gas in the canister.
- Gas canister is attached properly and there are no gas leaks.
- Lid lock has been set not to engage.
- You have a water spray bottle handy to cool a hot grill or stop any flare-ups.

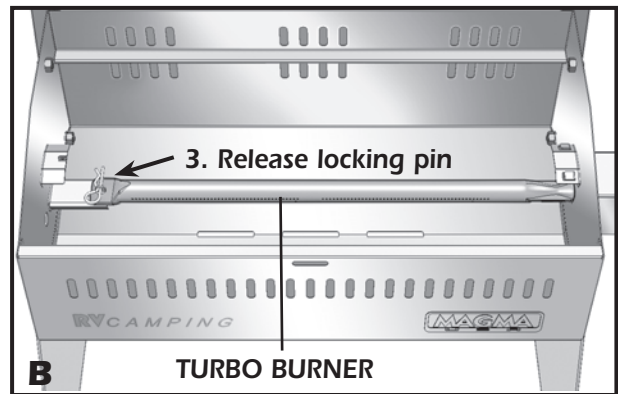
### **STORING TIPS**

- Always disconnect the fuel canister from the valve prior to storing.
- Store the valve in a clean, dry area to protect from corrosion to valve.
- Always store propane in a sealed propane storage locker that allows leakage to vent or use **Magma A10-210 Propane/Butane Canister Storage Locker/Tote Bag.**

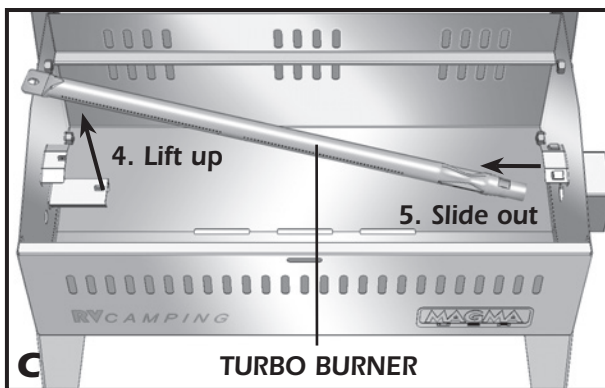
## DISASSEMBLY & RE-ASSEMBLY



1. To remove radiant plate pull locking pin to release and lift plate up from left side
2. Slide plate assembly from right to left.



3. To remove burner pull locking pin.

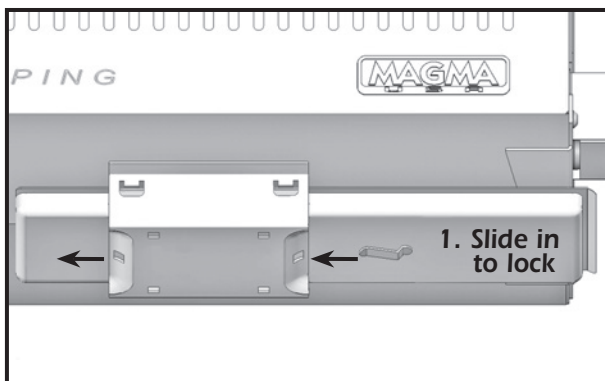


4. Lift burner.
5. Slide from right to left to remove from grill body.

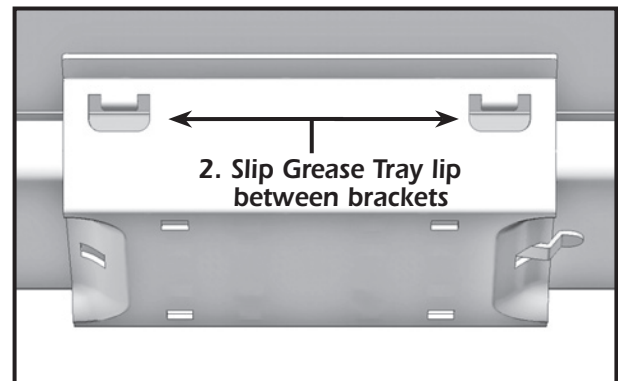
Check burner for grease residue or spider webs that may obstruct gas flow.  
**CAUTION: WHEN REPLACING BURNER, CUT SLOTS IN BURNER MUST FACE DOWN.**

- Inspect burner, remove any obstructions.
- Clean as indicated in Maintenance (page 6).
- To re-assemble, reverse the procedure above.

### Locking grease tray accessible from either side



1. Slide Grease Tray into either side of the mounting bracket to lock.



2. Slip Grease Tray lip between both mount brackets

## MAINTENANCE

Stainless steel contrary to popular belief can rust. Most commonly, deposits on surface of the product will trap moisture. It is this moisture that robs stainless steel of oxygen. Oxygen is the element that reacts with stainless steel to form a protective layer of chrome oxide. Robbed of oxygen, this reaction does not take place and “crevice corrosion” or “surface rusting” occurs. To minimize this effect, thoroughly clean your grill with soap and water, rinse with fresh water, and dry. Avoid using stainless steel polishes on grill exterior as most leave a residue that may discolor when grill is heated.

Additionally, stainless steel that is exposed to high heat will change color and texture over time. The “amber” color of grill exterior and internal components is not a failure of the stainless steel and will not affect products operation. When this happens, we recommend using “**Magma Magic**” **Grill Restorer** to remove the “amber” color and return grill to its original luster. However, prolonged exposure to extreme high heat will cause chromium and nickel to “burn out” of stainless steel. At this point stainless steel will become more susceptible to corrosion and will start to deteriorate. We recommend replacement of internal components as they become seriously deteriorated.

We recommend thoroughly cleaning grill and internal components after each outing. Disassemble interior components and remove all food residue. Use a “Scotch Brite” pad or similar product and “Easy-Off” oven cleaner for cleaning grills interior components, followed by thoroughly washing with soap and water, rinse with fresh water & dry. Thoroughly rinse the area between the interior heat shield and the front surface of the grill. **AVOID CONTACT OF OVEN CLEANER WITH SKIN AND CONTROL VALVE. CAUTION: DO NOT USE ANY TYPE OF ABRASIVE PAD ON EXTERIOR MIRROR FINISH AS IT WILL SCRATCH SURFACE, USE ONLY A SOFT CLOTH.** We recommend covering grill between uses. Grill covers are available at Magma retailers or directly from Magma.

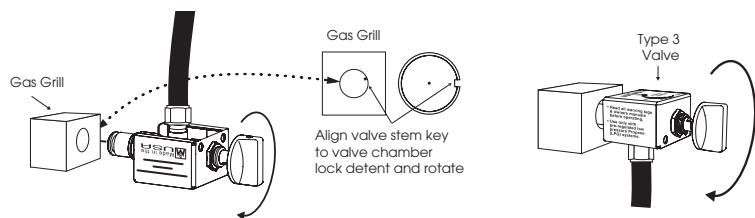
**Grill Grates** - Clean with brass wire brush while grill is warm. Use Oven & Grill cleaner for burnt-on residue. Wash with soapy water and dry prior to storage.

**Control Valve** - All valves are set and tested at our factory. Do not attempt to adjust or disassemble the valve in any way. Call Magma if you suspect it is not adjusted properly. Clean valve with a cloth and remove any debris obstructing the orifice.

**Repair/Replacement Parts** - All replacement parts are readily available at your Magma Retailers or directly from Magma.

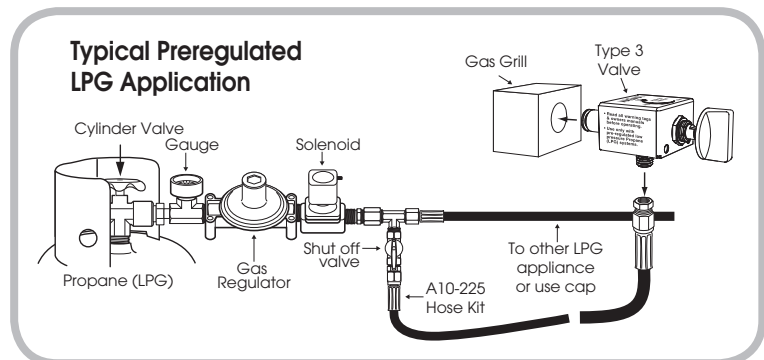
## USING GRILL WITH LARGER PROPANE TANKS

- Magma LPG (propane) valves & hose kit allow Magma grills to be installed to an existing preregulated low pressure (LPG).
  - Use only **Magma Type 3 Low Pressure LPG (Propane) Control Valves**.



Install valve as shown in diagram above. Even though valve may seem loose or not snug-fitting it will function properly and is safe for use.

- North America use **Magma A10-225 LPG Hose Kit** in conjunction with **Type 3 Valve**. Outside North America see your local dealer for proper hose and fittings.
- Primary shutoff valve (**supplied with A10-225 hose kit**) must be used at point of connection to allow shutoff of gas supply leading to grill.



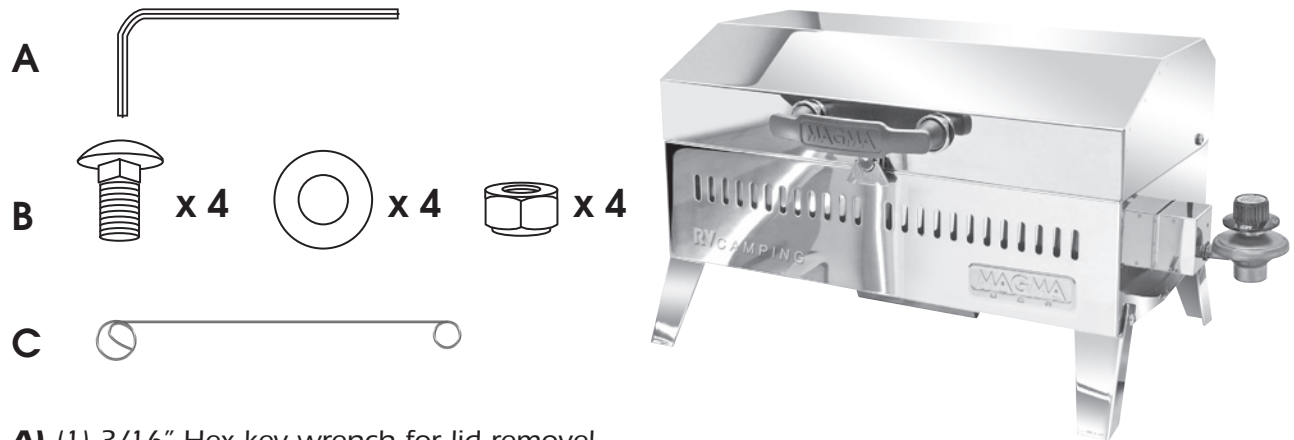
## USING GRILL WITH NATURAL GAS

- Magma Natural Gas valves allow Magma grills to be installed to Natural Gas.
- Use only Magma Type 4 Low Pressure Natural Gas control valves.

## TROUBLE SHOOTING GUIDE

<b>Problem</b>	<b>Possible Cause</b>	<b>Possible Solution</b>
<b>Burner will not light with match</b>	No gas flow  Obstructed gas flow	Check fuel level, replace canister or refill cylinder  Clean burner and valve orifice. Remove debris/spider webs
<b>Flare-up</b>	Excessive cooking temperature  Grease and/or residue build-up  Excessive fat in meats  Excessive oils in marinades	Operate only on low when lid is closed Reduce flame level Leave lid open Use water spray to cool  Clean components  Trim fat from cuts of meat before grilling  Use non-oil based marinades
<b>Yellow sooty flame</b>	Obstructed gas flow	Clean burner and valve orifice. Remove debris/spider webs
<b>Blow-out</b>	Flame too low  Wind directly on burner  Obstructed gas flow	Increase flame  Block wind when opening lid  Clean burner and valve orifice. Remove debris/spider webs
<b>Hot Spots</b>	Grill not level  Grease or residue build-up  Excessive fat in meats  Excessive oil in marinades	Level Grill  Clean components  Trim fat from cuts of meat before grilling  Use non-oil based marinades

# CONTENTS



- A)** (1) 3/16" Hex key wrench for lid removal.
- B)** Pack of (4) 1/4"-20 x 5/8" carriage bolts and lock nuts for dual mount and single mount applications.
- C)** Match Light Holder (included with CSA Models only)