

## IMPORTANT SAFEGUARDS

Read all instruction and warnings before operating.

If this product is dealer installed, leave these instructions for end user for future reference.

**Do not discard this manual – Keep in safe place**



## OWNER'S MANUAL MARINE BBQ/GRILLS

**Proudly imported by:**

**OCEAN SOLUTIONS**  **INTERNATIONAL**

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# IMPORTANT

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



# IMPORTANT



**THE INSTRUCTIONS PACKAGED WITH THIS APPLIANCE CONTAIN IMPORTANT INFORMATION ABOUT INSTALLATION AND USE.**

**ONLY USE IN WELL-VENTILATED AREAS.**

**CARBON MONOXIDE HAZARD—USING THIS APPLIANCE IN AN ENCLOSED SPACE MAY CAUSE DEATH. DO NOT USE IN CARAVANS, TENTS, MARINE CRAFT, CARS, MOBILE HOMES OR SIMILAR LOCATIONS**

**Do not use this appliance if it is leaking, damaged or does not operate properly.**

**PROPANE & BUTANE/PROPANE DISPOSABLE BOTTLE GAS ONLY**

**DO NOT USE OR STORE FLAMMABLE MATERIALS IN THE APPLIANCE STORAGE DRAWER OR NEAR THIS APPLIANCE**

**DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION**

**CAUTION: accessible parts may be very hot. Keep young children away.**

**DO NOT MODIFY THIS APPLIANCE**

**DO NOT USE THIS APPLIANCE AS A SPACE HEATER**

**If a gas leak is suspected due to the smell of gas or for any reason, remove the gas cylinder or switch off the gas cylinder IMMEDIATELY. Extinguish all naked lights including cigarettes. Propane and butane gases are heavier than air and will collect at a low level. Never check for leaks with a naked flame.**

**LP (PROPANE) gas is heavier than air and any leakage will collect in low level unventilated areas. Gas bottles shall be sited in a well-ventilated location as per Australian Standards.**

**This appliance shall only be used in an above ground open air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.**

**Any enclosure in which the appliance is used shall comply with one of the following:**

**(A) An enclosure with walls on all sides, but with no overhead cover.**

**(B) Within a partial enclosure that includes an overhead cover and no more than two walls.**

**(C) Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply:**

**(1) At least 25% of the total wall area is completely open.**

**(2) 30% or more in total of the remaining wall side, back and front wall areas is open and unrestricted.**

**(3) In the case of balconies, 20% or more of the total wall area shall remain open and unrestricted.'**

**For your records**

**Model: \_\_\_\_\_ Serial No: \_\_\_\_\_**



# IMPORTANT



This appliance must only be serviced by an authorized person.  
Do not use this appliance if it is leaking, damaged or does not operate properly.

Store gas cylinders in cool, well-ventilated area out of reach of children. Any indoor storage shall comply with AS/NZS 1596.

**USE OUTDOORS ONLY:** Below are examples of outdoor areas (images D1, D2, D3, D4, D5)

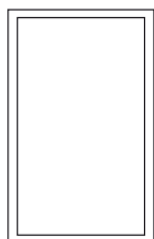
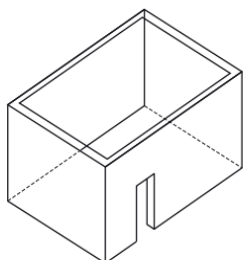


FIGURE D1 OUTDOOR AREA-EXAMPLE 1

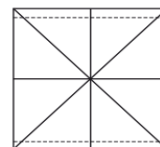
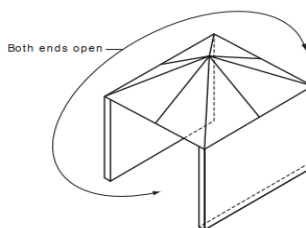


FIGURE D3 OUTDOOR AREA-EXAMPLE 3

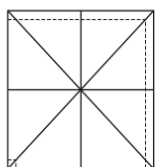
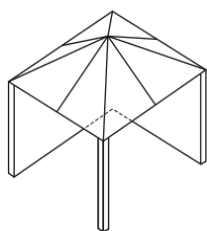


FIGURE D2 OUTDOOR AREA-EXAMPLE 2

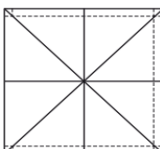
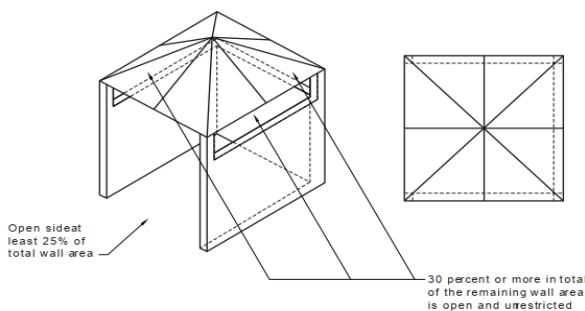


FIGURE D4 OUTDOOR AREA-EXAMPLE 4

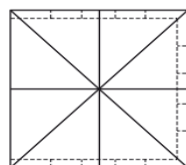
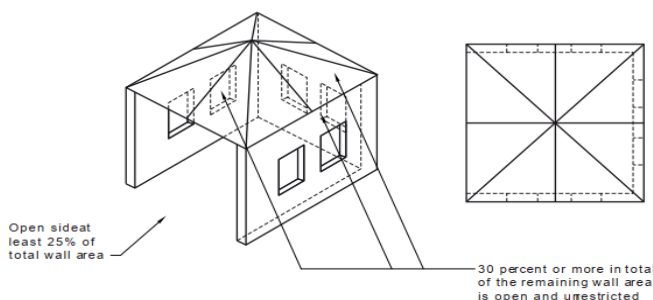


FIGURE D5 OUTDOOR AREA-EXAMPLE 5

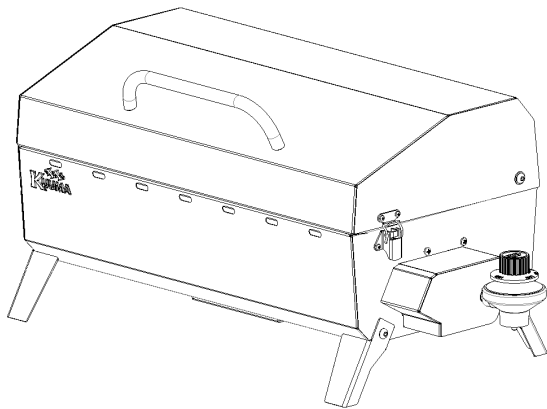
## INTRODUCTION

Thank you for selecting a Kuuma marine grill. 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.

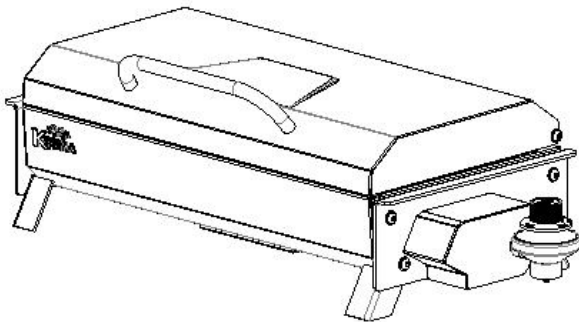
Because of the continuing refinement of our product designs, your barbecue may possess features not discussed in the manual. We have tried to supply all the information you might need, so please take time to read this manual before installing and using your barbecue.

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

### **This manual covers the following models:**



**Elite 2000**



**Profile 1400**

Each model Comes with:

- 1 x (this) Manual
- 1 x Quick release rail mount
- 1 x Gas Hose (For connecting to Propane gas bottle)
- 1 x Regulator (Works with disposable Coleman style gas bottles, and when fitted to the hose, propane bottles)
- 1 x BBQ Grill

## **Operation and Maintenance**

### **A – IMPORTANT: ALWAYS BE CAREFUL WHEN USING GAS!**

- This instruction manual contains important information necessary for safe use of this appliance.
- Read and follow all warnings and instructions before using this appliance.
- Keep this manual for future reference.
- These appliances must be used outdoors only and away from flammable materials.
- Do not touch hot surfaces. Use Handles or Knobs. This appliance will be hot during and after use. Use insulated oven mitts or gloves for protection from hot surfaces.
- Keep children and pets away from the grill at all times.

- Do not move the appliance when in use. Allow the grill to cool to less than 115°F[46°C] before moving or storing.
- Do not use the appliance if damaged in any manner or has leaks, call Ocean Solutions International +61 (0)7 3807 6033 or e-mail at [sales@oceansolutions.com.au](mailto:sales@oceansolutions.com.au) for technical service.
- Any modification to this appliance may be dangerous and should not be performed.
- Do not operate grill on a combustible construction.
- Never travel or move with the BBQ on any mount. Always stow your BBQ safely before travelling or moving
- NEVER leave cooking food unattended. Open lid frequently and cook with lid open as much as possible when cooking at higher temperatures.
- Carbon monoxide (CO) is an odorless, clear gas that can cause flu-like symptoms, sickness, illness and possibly death if produced inside an enclosed area without proper ventilation. NEVER use indoors.



- Profile 1400 only. Never cook with the lid closed.

## B – UNPACKING & INSTALLATION:

Unpack your grill taking care to remove all packaging materials. The grill is completely assembled, no assembly required. Inspect the grill for damage prior to use. If damage is found, do not attempt to operate your grill. Contact Ocean Solutions International +61 (0)7 3807 6033 or e-mail at [sales@oceansolutions.com.au](mailto:sales@oceansolutions.com.au) for assistance.

## C – GRILL INSTALLATION:

This appliance must be securely mounted when used on a boat or placed on a sturdy, level, non-combustible surface when used on shore. Kuuma offers a full line of mounting kits and hardware (sold separately). Visit <http://www.kuumaproducts.com> for mounting option details.



The mounting location must be outdoors in an area free of overhead combustible materials and provide a minimum clearance of 60cm from the sides and back, and 1.5m below any combustible materials.



This appliance is not intended to be installed in or on recreational vehicles.

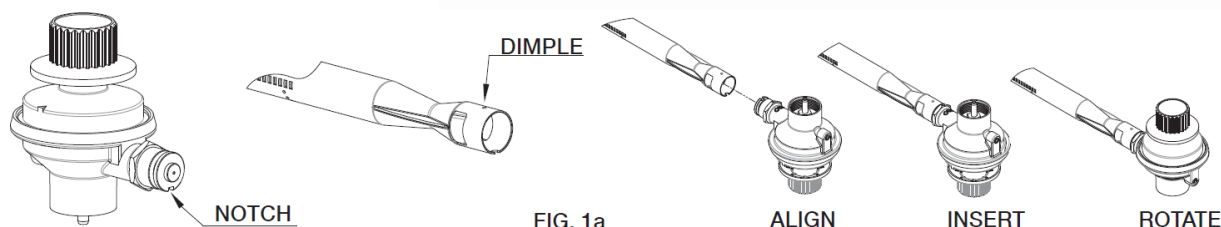


Installation must conform to AU/NZS 5601. Units are not designed to be permanently connected to gas cylinders or gas supply. Gas supply must be disconnected upon storage. Gas must not be connected to the device while travelling.

## D – GAS SUPPLY:

### D-1 INSTALLING THE GAS CONTROL:

- Position the control valve or regulator as shown in FIG. 1a & 1b, aligning the notch on the orifice fitting with the dimple on the burner tube.
- Gently insert the orifice fitting into the burner tube until dimple aligns with groove on orifice fitting.
- Rotate 180 degrees
- Pull back slightly on gas control to check that it is locked in place.



## D-2 – CONNECTING GAS SUPPLY:

Always connect or disconnect the gas supply outdoors in a well-ventilated area and never near an open flame, heat source or spark.

All models (FIG. 1a) have an integral regulated control valve and are intended to be used with a standard “Coleman style” throwaway propane bottle or a propane connection hose that connects to larger LP gas cylinders. Hoses must be compliant to Australian standards.



**This appliance shall only be used with disposable Coleman propane 1lb cartridges certified to DOT-39 NRC 232/290 M1110.**

**IT MAY BE HAZARDOUS TO ATTEMPT TO FIT OTHER TYPES OF GAS CONTAINERS'**





**FIG. 1**

Standard “Coleman” style throwaway cylinders are valve operated; they can be detached from the appliance for easy storage or transportation (even when not empty).

**IMPORTANT:** Always check the bottle and seals before use. Never use a bottle if damaged or any seals are missing from the bottle or the appliance’s regulator. Discard bottles if dust, dirt or rust particles are in the outlet valve area.

**IMPORTANT:** Review instruction and warnings on the propane bottle as indicated by arrow in **FIG. 1**.

Remove cap from end of propane bottle. Cap should always be kept on bottle when not in use to prevent dirt and debris from entering regulator valve.

- Verify regulated control valve is in the “OFF”  position, turn to “OFF”  if needed.

- Insert threaded end of the gas bottle into regulated

control valve and hand tighten. *Do not use tools! Over-tightening can damage threads on regulator.*

- Perform a leak test, refer to “SECTION H – LEAK TESTING”
- When the existing canister is empty, refer to section “H – REMOVING GAS CANISTER”.

## D-3 – Checking gas levels in gas bottles

1. Do NOT use boiling water, as you would risk scalding yourself. Filling a bucket or large jug with hot tap water from your home should work fine.
2. Using care, SLOWLY pour the hot water down one side only of the gas bottle. **QUICK TIP:** More water is better, as it will make it easier to feel the gas bottle level indicator difference in temperature to check gas bottle level. A typical method would be to fill a cleaning bucket with hot tap water when checking the gas bottle level.
3. A line of condensation may appear as your gas bottle level indicator to check gas bottle level. If not: Wait a few seconds and then run your hand down the same side of the gas bottle, where you poured the water to tell how much gas in gas bottle.
5. You should feel a change of temperature to tell how much gas is in gas bottle. If you feel no difference, the gas bottle level may well be empty.

**Be careful not to scald yourself with the hot water when you check gas bottle level!**

## E – LIGHTING THE BURNER:

Read all instructions before attempting to light your grill and never use the grill until the instructions have been read carefully and understood. Also, make sure that:

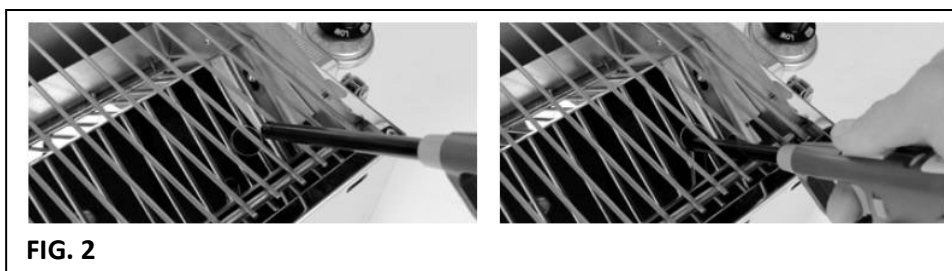
- The control valve and or regulator is in the “OFF” position
- The gas supply is connected
- There are no leaks
- The venturi is not blocked
- It is securely mounted to one of the available Kuuma grill mounting options.

### WARNING:

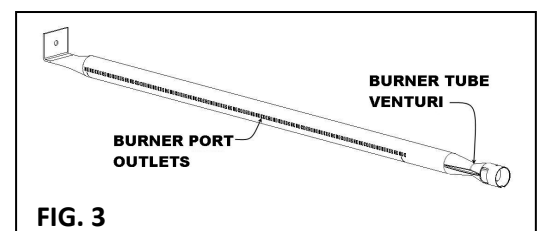
- **LID MUST BE OPEN WHEN LIGHTING APPLIANCE BURNER.** Failure to open the appliances lid during the lighting procedure could result in a fire or explosion that could cause serious bodily injury, death, or property damage.
- Do not lean over the grill when lighting. Always keep your face and body at least 18in (46cm) away from the grill while lighting and in use.
- Do not obstruct flow of ventilation air. Maintain a minimum clearance of 3in (8cm) from the back of the grill and noncombustible construction such as a concrete or brick wall.

### E-1 MANUAL LIGHTING INSTRUCTIONS:

1. Verify gas supply is connected and control valve/regulator is in the “OFF” position.
2. Open the lid of the appliance.
3. Insert a lit match or utility lighter through the access hole; keep the flame adjacent to the burner, refer to FIG. 2 below.
4. Depress the control knob and rotate to the “HIGH” position.
5. Remove match or utility lighter from access hole and visually confirm ignition has occurred.
6. Turn control knob to desired setting and grill is ready for use.



**IMPORTANT:** If burner fails to light after three attempts, turn the control knob to the “OFF” position and check that the burner outlet ports and the venturi tube are not blocked, refer to FIG. 3.



It is possible that small insects and spiders could find their way into the venturi tube and make nests or webs that could reduce or restrict the flow of gas. This typically

causes a smoky, yellowish flame or prevents the burner from lighting. It could even cause gas to burn inside the burner tube, which could seriously damage the grill.

If a flame-out occurs, turn control knob to the "OFF" position and wait 5 minutes before relighting.

### F – TURNING OFF THE APPLIANCE:

1. Turn the control knob to the "OFF" position.
2. After flame has self-extinguished, remove the gas supply cylinder, and allow unit to cool to 46°C (115°F) before moving or storing.

#### IMPORTANT:

Cylinders must be stored outdoors out of the reach of children and must not be stored inside a building or any other type of enclosed area.

Do not store appliance inside a building with a propane cylinder attached.

### G – OPERATION:

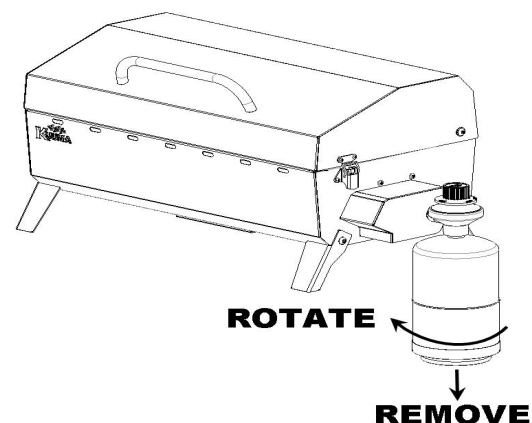
- It's recommended that protective gloves be worn to handle components which may be hot during operation.
- Before start-up, verify legs are fully open and in place and grill is on a sturdy, level non-combustible surface or securely mounted to one of the available Kuuma grill mounting options.
- When pre-heating or post-heating the appliance, never allow the grill to go above 260-290°C (500-550°F) or there will be discoloration.
- If cooking at high temperatures, open lid frequently or cook with lid open as much as possible to avoid discoloring the lid and reducing the anti-corrosion properties of the stainless steel.
- Any time fatty foods are being cooked over an open flame, flare-ups can occur. To help control flare-ups, we suggest using leaner cuts of meat or trimming excess fat from the meats being cooked.
- Excess build-up of burned marinades absorbs grease and cause flare-ups. Always clean before use.
- Only use this appliance outdoors!
- Do not attempt to light the appliance if the odor of gas is present.

### H – REMOVING GAS CYLINDER:

**The gas cylinder may be removed even if it is not empty. Only replace, remove, or install gas cylinders outside and away from people and ignition sources.**

- Verify control knob or valve is in the "OFF" position.
- Firmly hold the regulator in one hand while grasping the cylinder in the other hand and then remove the cylinder by turning in the clockwise direction until it is free and then pull down, refer to FIG. 7.

Never discard a gas cylinder that is not completely empty.





## I – LEAK TESTING:

- During Leak testing, keep grill away from open flames or sparks and do not smoke.
  - Grill must be leak tested outdoors in a well-ventilated area. Leak test must be repeated each time propane cylinder is replaced or after it is removed for storage.
  - Never attempt to light a grill if odor of gas is present.
1. Verify control valve is in the “OFF” position and gas supply is connected.
  2. Brush a soapy solution onto connection between cylinder and regulator.
  3. Look for growing bubble to appear. If bubbles appear, re-tighten propane cylinder and repeat steps 1 & 2 until no leaks are found.
  4. If no leaks are found proceed to lighting the grill.

If you can't stop a leak, remove cylinder from the regulator and check for damaged threads, dirt and debris on the regulator or the cylinder fitting. If threads are damaged on any item, **DO NOT USE** the item until it is replaced. Also check to see if anything is obstructing the flow of gas at the regulator or cylinder connection. Remove any obstruction that may be found and repeat leak test steps.

See “SECTION L – ACCESSORIES” for replacement parts.

## J – CLEANING AND MAINTENANCE:

**Never modify the grill**, any modification may be dangerous and could cause injury or property damage.

To keep your new grill looking and operating properly, we recommend that the grill is thoroughly cleaned after each use. By nature, stainless steel is rust resistant; however, the buildup of grease and food in and on the grill can and will deteriorate the grill over time if not removed. A protective layer of “chromium-oxide” on the outer surface is the reason stainless steels do not rust. Oxygen coming in contact with the Chromium in the metal creates this protective layer. If food, grease, or moisture covers the outer surface, oxygen can't react with the Chromium and create the protective chromium-oxide layer and surface rusting will occur. To minimize this effect:

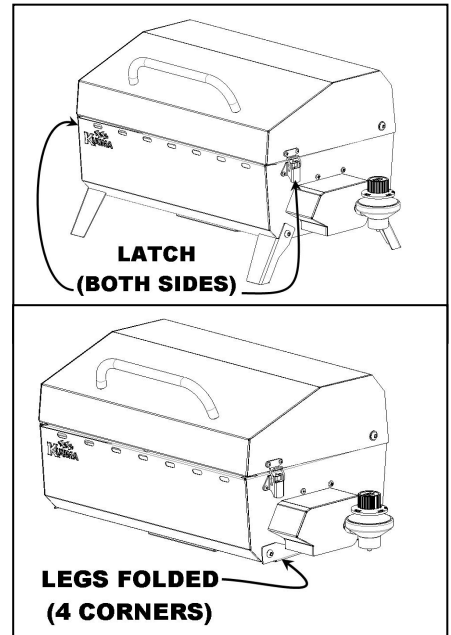
- Immediately after grilling, use a stainless steel or brass wire brush and rub the cooking grate clean.
- After grill has cooled:
  - Remove cooking grate and rub back side with wire brush
  - Using the wire brush, rub and clean all build-up from “Heat Plate” or Lift and Clean Liner.
  - Empty any, and all grease from grease tray
  - Remove any food particles or build up on or in the grill
  - Use soap and water to thoroughly clean cooking area and adjacent surfaces and the cooking grate. If needed to remove stubborn burnt-on buildups inside the grill or on the cooking grate, use a commercial “oven” cleaner. If an oven cleaner is used, be sure to thoroughly clean with soap and water afterwards.
  - Rinse with fresh water and then dry.

For technical assistance with disassembly or spare parts call Ocean Solutions International +61 (0)7 3807 6033 or e-mail at [sales@oceansolutions.com.au](mailto:sales@oceansolutions.com.au)

## K – STORAGE AND TRANSPORT:

After use, wait until appliance is cool before preparing for storage and transport.

- Remove propane supply cylinder if not already done; make sure control knob is in the “OFF” position before doing this.
- Clean the grill
- Closed the lid and latch shut to secure
- Fold leg up to store position
- Grill is ready to carry or store



## L – Gas Usage & Specifications

| Model        | Gas Rates | Injector size |
|--------------|-----------|---------------|
| ELITE 2000   | 17 MJ/H   | 1.03 mm       |
| PROFILE 1400 | 16.2 MJ/H | 0.99 mm       |
|              |           |               |

### Dimensions:

Elite 2000 – 68.6 (L) x 38.1 (D) x 33 (H) cm                      11.4 kg

Profile 1400 – 65.9 (L) x 35.7 (D) x 19.8 (H) cm                      6.4 kg

## M – TROUBLE SHOOTING:

| Problems   | Probable Cause/Remedies  |
|--|--|
| <b>The burner does not light</b>                     | <ul style="list-style-type: none"> <li>- No gas flow: check that there is still gas in the cylinder</li> <li>- Valve “OFF”; turn control valve is “ON”</li> <li>- Obstructed gas flow: clean burner and orifice to remove obstruction</li> <li>- Contact your service agent</li> </ul> |
| <b>The burner does not burn smoothly or goes out</b> | <ul style="list-style-type: none"> <li>- No gas flow; check that there is still gas in the cylinder</li> <li>- Obstructed gas flow; clean burner and orifice to remove obstruction</li> <li>- Contact your service agent</li> </ul>  |
| <b>Large plume of flame on the burner surface</b>    | <ul style="list-style-type: none"> <li>- Obstructed gas flow; clean burner venturi, possible spider webs or insects inside</li> <li>- Contact your service agent</li> </ul>  |
| <b>Insufficient heat</b>                             | <ul style="list-style-type: none"> <li>- Injector or venturi tube is obstructed; clean</li> <li>- Contact your service agent</li> </ul>  |

|                           |   |
|---------------------------|---|
| <b>Excessive flare-up</b> | <ul style="list-style-type: none"> <li>- Excessive cooking temperature: change cooking temp to low, leave lid open</li> <li>- Grease and/or residue build-up; clean components</li> <li>- Excessive fatty meats; trim fat before grilling</li> <li>- Excessive oils in marinades; use non-oil base</li> <li>- Contact your service agent</li> </ul> |
| <b>Yellow sooty flame</b> | <ul style="list-style-type: none"> <li>- Obstructed gas flow; clean burner and valve orifice and remove any debris/spider webs</li> <li>- Contact your service agent</li> </ul>   |
| <b>Hot spots</b>          | <ul style="list-style-type: none"> <li>- Grill not level; level grill</li> <li>- Grease or residue build-up; clean components</li> <li>- Excessive fatty meats; trim fat before grilling</li> <li>- Excessive oils in marinades; use non-oil base</li> <li>- Contact your service agent</li> </ul>  |

## **N – AVAILABLE ACCESSORIES**

Camco only recommends using accessories and replacement parts from Camco Manufacturing. Camco accepts no responsibility for damage or malfunction due to the use of accessories and/or replacement parts from other brands. Please contact Ocean Solutions International +61 (0)7 3807 6033 or e-mail at [sales@oceansolutions.com.au](mailto:sales@oceansolutions.com.au) for the latest accessories and spare parts available for your grill. *(note some accessories may not be available in Australia, or will be special orders in Australia)*

### Kuuma Grill Cover/Tote Bag

- 58300 – To suit Profile 1400
- 58303 – To suit Elite 2000
- 58410 – BBQ Protector

### Cooking accessories

- 58380 – Stainless steel fish tray
- 58390 – Cast aluminium plate
- 58384 – Stainless steel skewers
- 58387 – Stainless steel fish basket
- 58233 – Large food tray (With utensil hooks) (Fits Elite 2000 only)
- 58371 – 10 piece stainless steel nesting cookware
- 58376 – 10 piece ceramic/stainless steel nesting cookware

### Mount Solutions

- 58180 – 60 degree rod holder BBQ mount
- 58196 – Adjustable rod holder BBQ mount – Ball & Socket design
- 58182 – Inboard/Outboard rail BBQ Mount
- 58181 – Direct above BBQ rail mount
- 58183 – Universal rail BBQ mount
- 58195 – Quick release rail BBQ mount (Type that comes with unit)
- 58197 – Pontoon BBQ mount adaptor
- 58090 – RV/Caravan/Camper BBQ mount

## NOTES

### CUSTOMER SERVICE

In case of continued difficulty, issues, or questions, please contact Ocean Solutions International at:

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**Ocean Solutions International**  
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