

# OWNER'S MANUAL

**For Models: A10-104 ▪ A10-114**  
Stainless Steel Charcoal Grill



**STOP**  
DO NOT  
return this  
item to the  
dealer.

Patent &  
Patents Pending

Made in the  
**USA** 



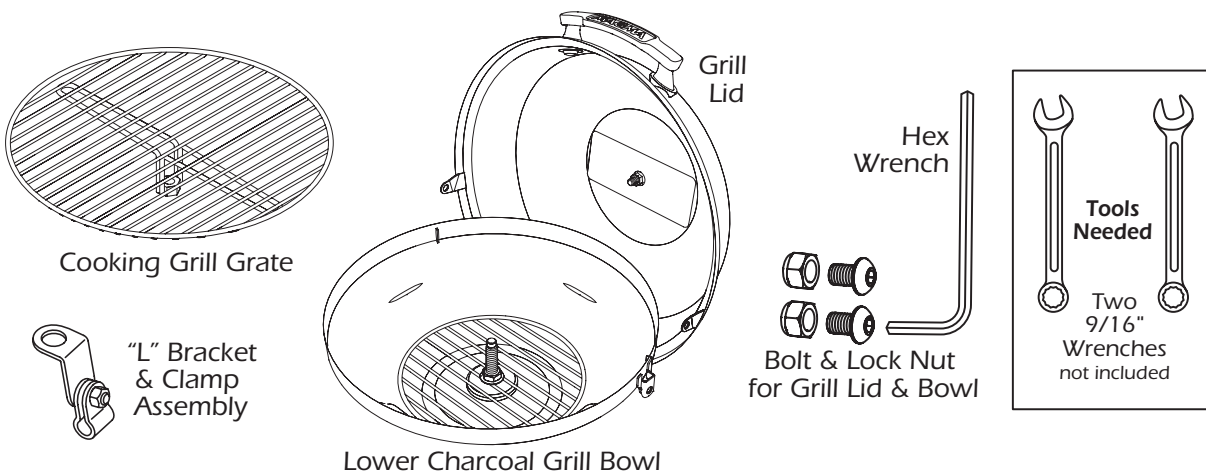
Read these instructions carefully before use. Familiarize yourself with the appliance before using. Keep these instructions for future reference.

## IMPORTANT SAFETY WARNINGS

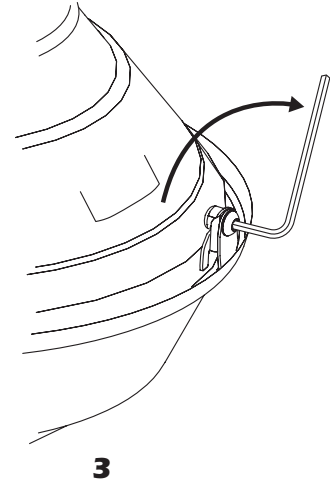
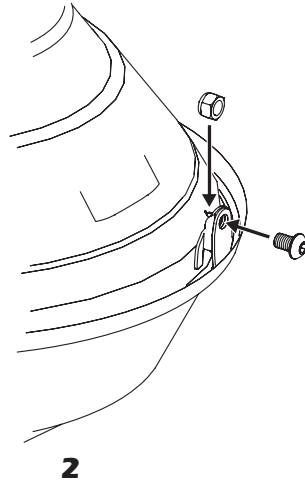
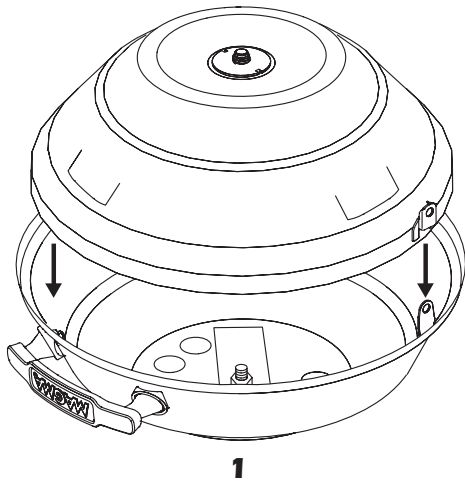
### READ ALL INSTRUCTIONS BEFORE OPERATING.

- WARNING! DO NOT USE INDOORS.
- 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.
- WARNING! THIS GRILL WILL BECOME VERY HOT. DO NOT MOVE DURING USE.
- NEVER LEAVE HOT GRILL UNATTENDED.
- WARNING! DO NOT USE ALCOHOL, GASOLINE OR OTHER SIMILAR LIQUIDS TO LIGHT OR REACTIVATE THE FIRE.
- DO NOT OVERHEAT GRILL, SEE OPERATING INSTRUCTIONS
- WARNING! DO NOT LEAVE THE GRILL WITHIN REACH OF CHILDREN OR PETS.
- USE GLOVE OR HOT PAD WHEN HANDLING HOT GRILL.
- DO NOT BLOCK, RESTRICT, OR OTHERWISE OBSTRUCT COMBUSTION OR VENTILATION AIR OPENINGS.
- DO NOT MODIFY THIS APPLIANCE.

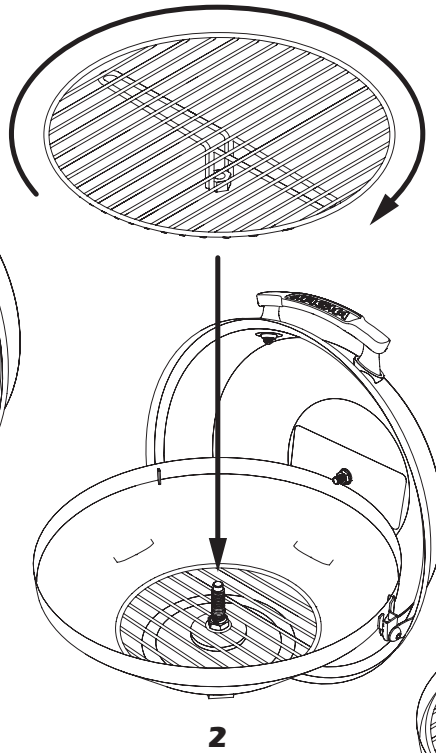
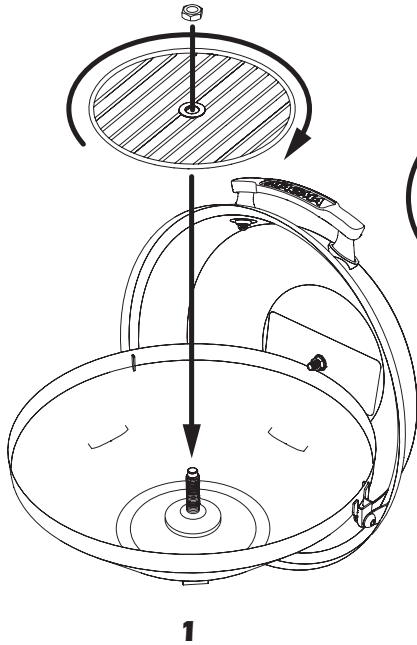
## CONTENTS



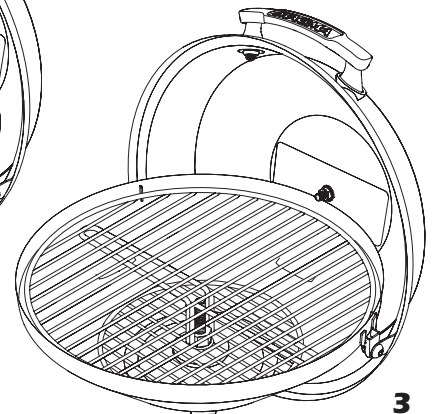
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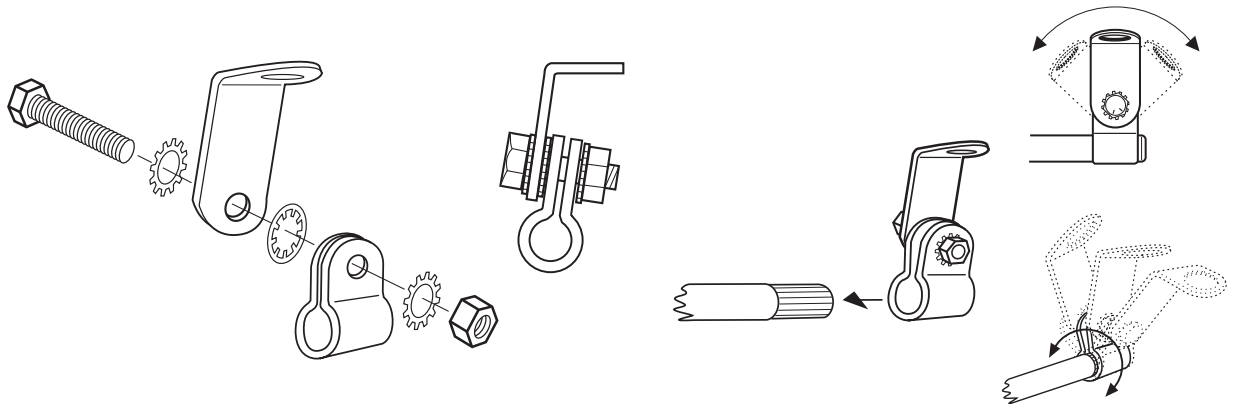
## GRATE ASSEMBLY



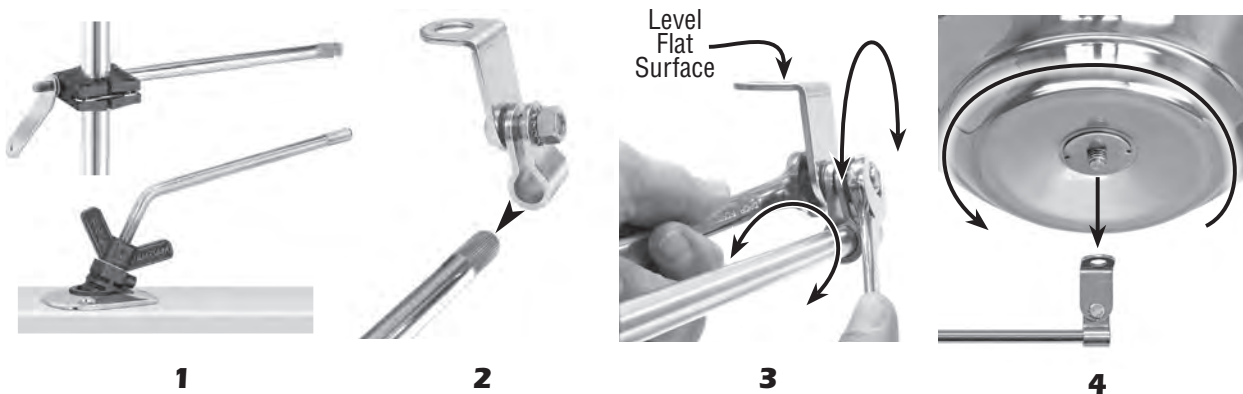
**3**



## "L" BRACKET & CLAMP ASSEMBLY

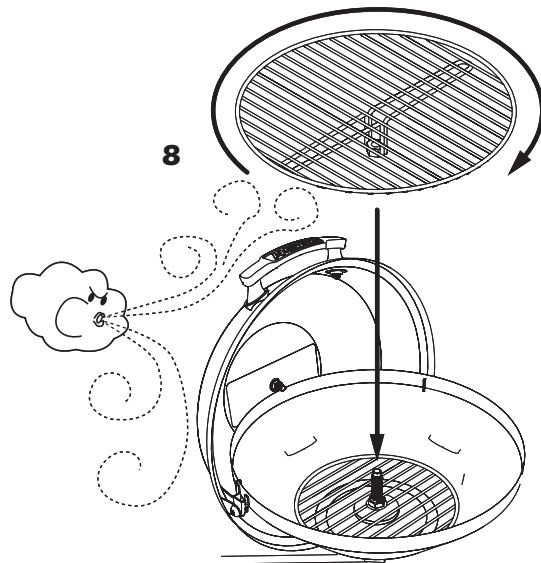
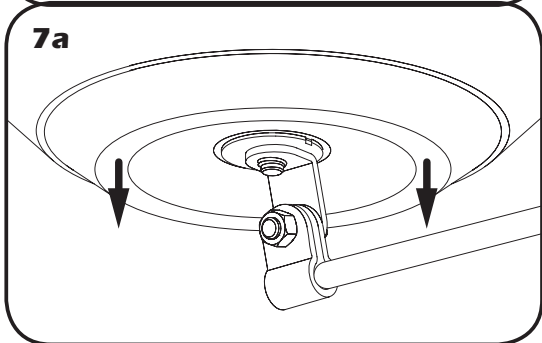
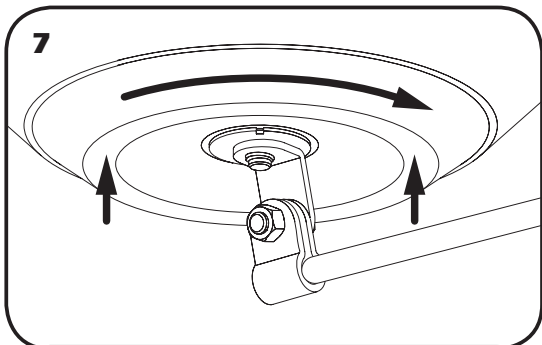
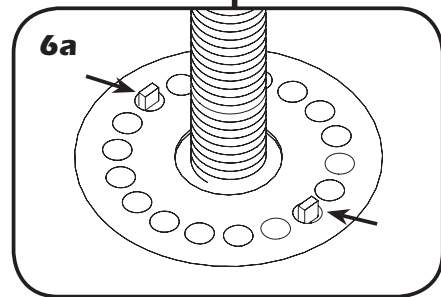
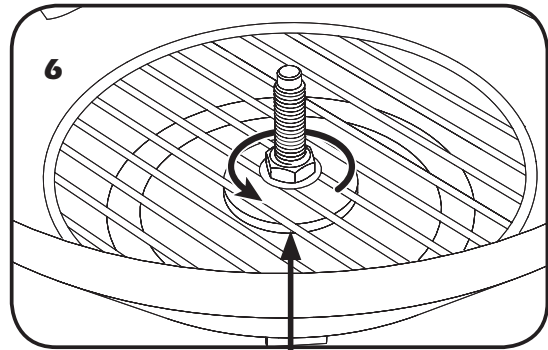
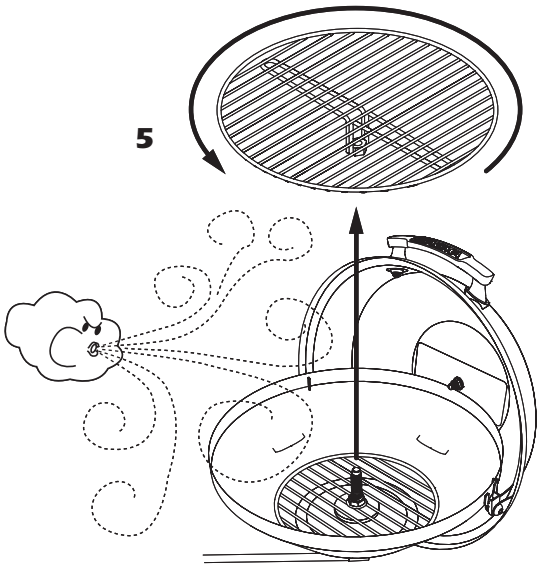


## SETTING UP YOUR GRILL



- 1** Select and install appropriate Magma mount in your desired location. Prior to installing the grill, check that mount does not easily move with a reasonable force applied.
- 2** Slide L-Bracket & Clamp on to mount knurled rod.
- 3** Adjust threaded flat surface of L-Bracket to level position and tighten firmly with two 9/16" or adjustable wrenches so L-Bracket & Clamp cannot be moved.  
NOTE: Level positioning is critical for even temperatures across grills cooking surface.
- 4** Carefully hold grill body, with lid closed, and thread on to L-Bracket **TIGHTLY** so that grill does not unthread easily. Check grill is tight and level prior to proceeding.

# ADJUSTING GRILL TO WIND CONDITIONS



**5** Remove cooking grill grate

**6** With grill body tightly attached to L-Bracket, unthread lower charcoal grill nut **3 full revolutions**. **(6a)** Lift entire grill up to disengage from stud positioning pins.

**7** Rotate so lid operates freely in the desired position. **(7a)** Carefully lower back down, making sure pins are re-engaged and rethread the "nut" 3 revolutions until tight. If the nut does not turn 3 revolutions the pins are not engaged properly.

**8** Reinstall cooking grill grate over threaded center post - turn clockwise until at desired height.

# OPERATING PROCEDURES

## GETTING READY TO COOK

- Position grill lid to block the wind. See page 5.
- Remove cooking grill **A**, by unscrewing it from threaded center post.
- Fill Magma “Charcoal Starter” (#A10-150) with briquets, or stack two handfuls away from the center post, then soak the briquets with lighter fluid per can instructions.
- Wait one minute before igniting. Then, preferably, use a long nozzle butane lighter to light the briquets.
- When briquets are ready, spread the hot briquets evenly across the lower grill.
- Replace the upper cooking grill by threading it to the desired height.
- Now you're ready to cook on your Magma grill! **NOTE:** The Magma “Charcoal Starter” helps extend grill life, helps keep threaded center post clean, and makes handling of coals safe and simple.

**WARNING: Do not overheat the grill. Stainless steel is a strong and long lasting material, but like any metal, extreme heat can cause damage and discoloration.**

## SAFETY

- Use outdoors in ventilated area, clearance from combustibles 24 inches (61 cm).
- When operating grill, never leave unattended.
- Use glove or hot pad when handling hot grill.
- Always keep a fresh water spray bottle handy to reduce heat and flare-ups.
- CAUTION: Excessive flare-ups will continue if the grill is too hot. To cool grill, spray fresh water on flare-ups until cool.
- When using lighter fluid read instructions and safety precautions on lighter fluid container.

## STOWING

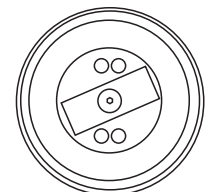
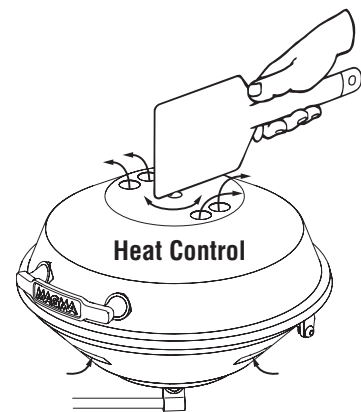
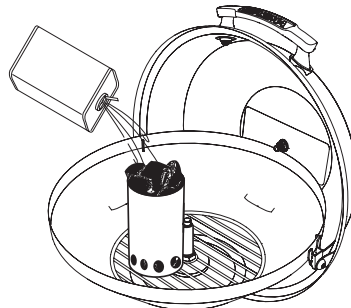
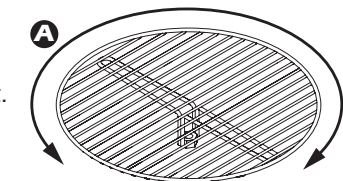
- After grill is cool, remove grill from mount and stow. See ④ (pg. 4) Do not loosen or detach “ $\frac{1}{8}$ ” to stow. See ② (pg. 4).
- Remove the cooking grill from the threaded center post when not in use and for long term storage.

## MAINTENANCE

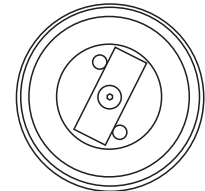
- Clean grill regularly for best performance.
- Clean and lubricate the threaded center post between uses.
- Clean all metal parts with oven cleaner per oven cleaner instructions. CAUTION: Do not use steel wool or abrasive cleaners.
- Clean all other parts with mild detergent and water.

## COOKING TIPS

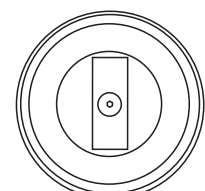
- Always cook with lid on.
- Timing is very important. Make sure food is prepared before lighting the grill so cooking is completed while the briquets are still hot.
- The grill becomes hotter while cooking. Frequent checks should be made during cooking until familiar with grill.
- To reduce flare-ups, use lean cuts of meat, trim excessive fat or skin, and avoid oil based marinades.
- If flare-ups occur, reduce heat with fresh water spray bottle, and move food away from flare-up.
- For larger cuts of meat or delicate items, use aluminum foil between food and grill to deflect direct heat.
- Lubricate cooking grill with olive oil to keep food from sticking.



High Temperature



Medium Temperature



Off



## 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.

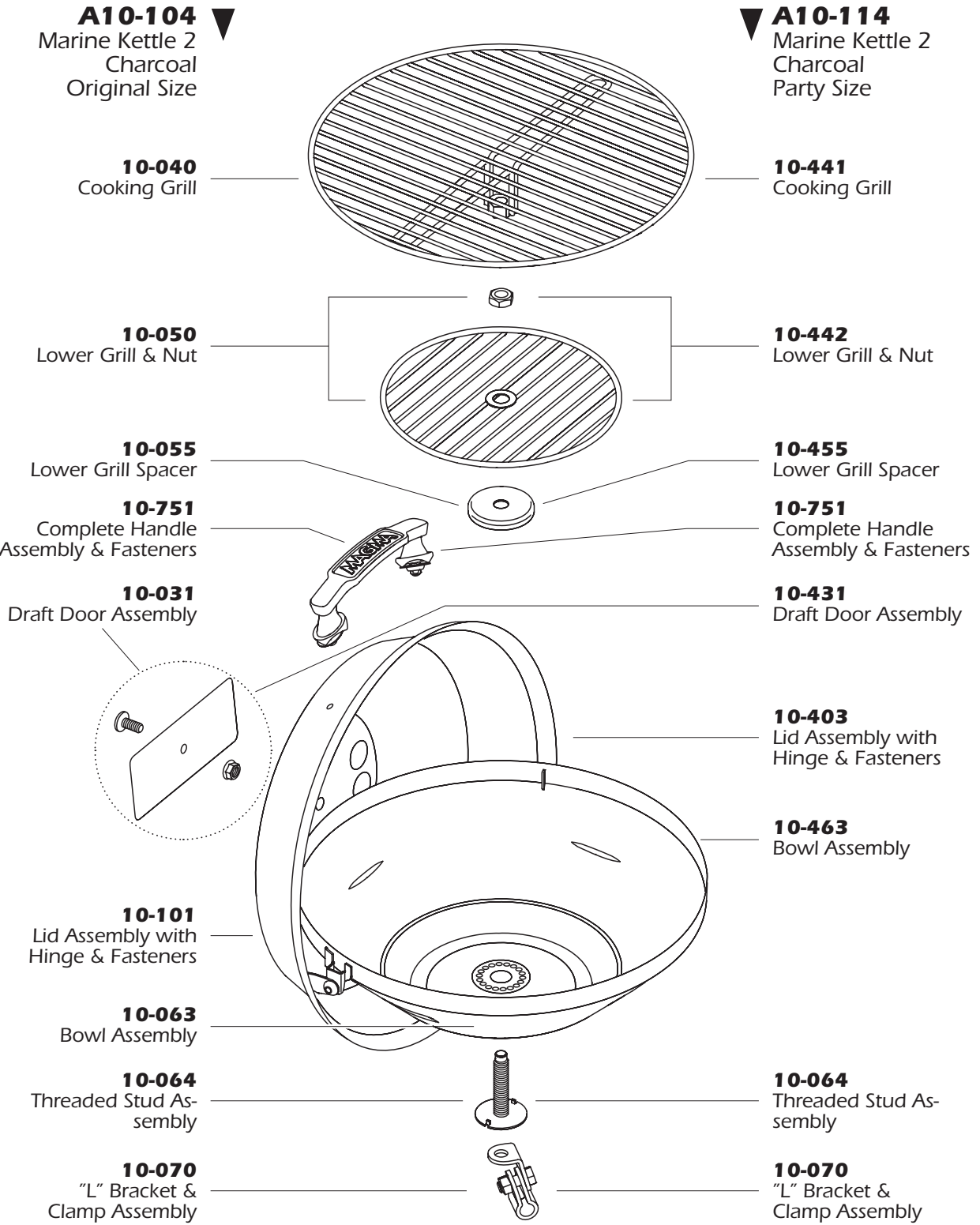
We recommend thoroughly cleaning grill and internal components after each outing.

Disassemble interior components and remove all food residue. Use a “ScotchBrite” pad or similar product and “Easy-Off” oven cleaner for cleaning grill’s interior components, followed by thoroughly washing with soap and water, rinse with fresh water & dry. AVOID CONTACT OF OVEN CLEANER WITH SKIN, AND BOAT SURFACE. CAUTION: DONOT 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.

# REPLACEMENT PARTS





# ACCESSORIES



**10 Piece "Nesting"  
18-10 Mirror Polished  
Stainless Steel  
Gourmet Cookware**



Stores in less than  
1/2 cubic foot



**10 Piece "Nesting"  
Mirror Polished Stainless  
Steel with DuPont® Teflon® Select  
Non-Stick Coating  
Gourmet Cookware**



**7 Piece "Nesting"  
18-10 Mirror Polished  
Stainless Steel  
Gourmet Cookware  
Starter Set**



Stores in less than  
1/2 cubic foot



**Magma®  
Marine Kettle®  
Grill Cover/Tote Bag**  
Original & Party Size

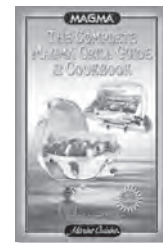
Made with  
**sunbrella®**  
GLEN RAVEN MILLS, INC.



**Fish & Veggie  
Grill Tray**  
Stainless Steel Finish or  
Coated with DuPont®  
Teflon® Select  
Non-Stick Coating



**Reversible  
"Non-Stick" Griddle**  
Heavy duty marine grade  
cast aluminum with  
DuPont® Teflon® Platinum  
Non-Stick Coating



**"Marine Cuisine"®  
Grill Guide  
& Cookbook**



**Telescoping Grill Tools  
and Storage/Carrying Case**  
5 Piece Set, Grill Brush, Tongs,  
Fork, Spatula and Storage Case



**"Easy Light"™  
Charcoal Starter**

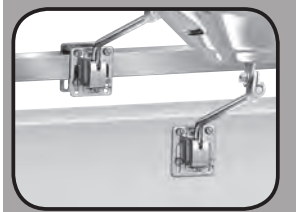


**Magma Magic  
Grill Restorer**  
Removes amber color  
from all Magma Grills  
USA only

# MOUNTS



**Round Rail Mount**



**Side (Bulkhead) or Square/Flat Rail Mount**



**POW'R GRIP™ Fish Rod Holder Mount**



**Socket Type Rod Holder Mount**

Fits Tempress Fish-On® & Roberts Rod Holder Sockets



**Surface Deck Socket Mount**



**Flush Deck Socket Mount**



**Double Locking "Stowable" Pedestal Mount 28" (71 cm)**

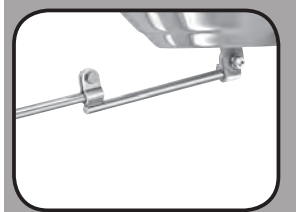


**Socket Type Rod Holder Mount**

Fits Scotty®/Striker Grip Rod Holder Sockets



**Shore Stand/ Table Top Legs**



**Mounting Extension**