

# OWNER'S MANUAL

## ADVENTURER MARINE SERIES™

A10-701 • A10-703 • A10-701-CSA • A10-703-CSA



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



# MAGMA®

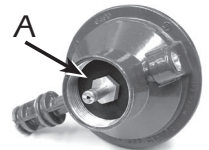
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**IMPORTANT, read these instructions carefully before use. Familiarize yourself with the appliance before connecting it to its gas container. Keep these instructions for future reference.**

# IMPORTANT SAFETY WARNINGS

## READ ALL INSTRUCTIONS BEFORE OPERATING.

- USE OUTDOORS ONLY.
- 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 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 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.
- KEEP AREA CLEAR AND FREE FROM COMBUSTIBLE MATERIALS, GASOLINE, AND OTHER FLAMMABLE VAPOURS AND LIQUIDS.
- CHECK THAT VALVE SEALING WASHER (A) IS IN PLACE AND IN GOOD CONDITION BEFORE CONNECTING THE GAS CONTAINER.
- INSTALL CANISTERS IN WELL VENTILATED 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.



### CARBON MONOXIDE HAZARD

This appliance can produce carbon monoxide which has no odor.

Using it in an enclosed space can kill you.

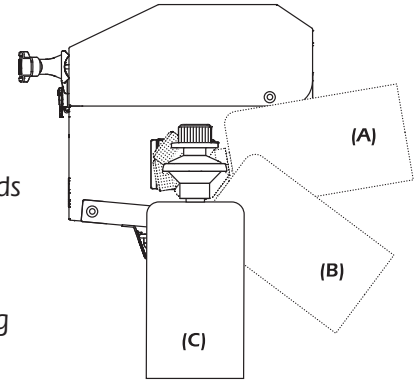
Never use this appliance in an enclosed space such as a camper, tent, car or home.



# INSTALLATION INSTRUCTIONS

## CONTROL VALVE REGULATOR

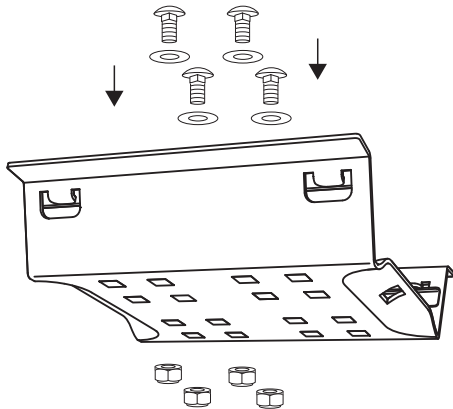
- Uses standard 1-lb. disposable propane canisters (DOT-39 NRC).
- Prior to installing valve, become familiar with the valve function & graphics on valve knob. Never force the knob. Always turn or push gently.
- Turn control valve to "lock" and install gas canister being careful not to cross the threads. 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.**

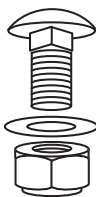
## MOUNT HARDWARE

Fasteners are supplied for Single Mount grill mounting options. See Magma Catalog or Website for mount selection.

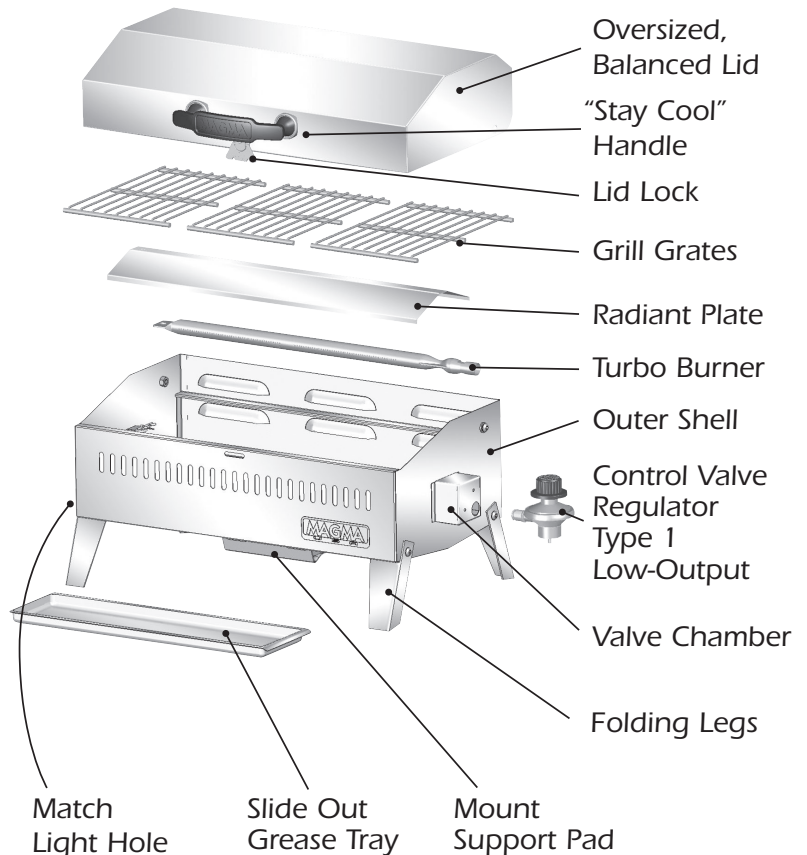


### Single mount through-bolt applications

4 Carriage bolts, washers & lock nuts.  
Note: Place washers on carriage bolts as shown.



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 during lighting.
- 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, or bring lock latch up to handle in open position and flip lock actuator back onto handle.

### **PRACTICAL HINTS**

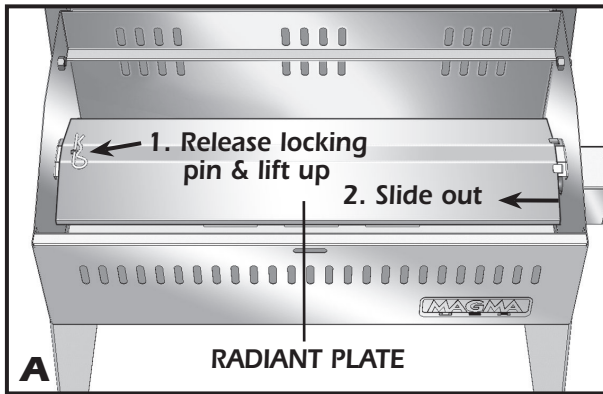
**Before lighting your grill, be sure that...**

- Grill is secure and properly mounted.
- 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.

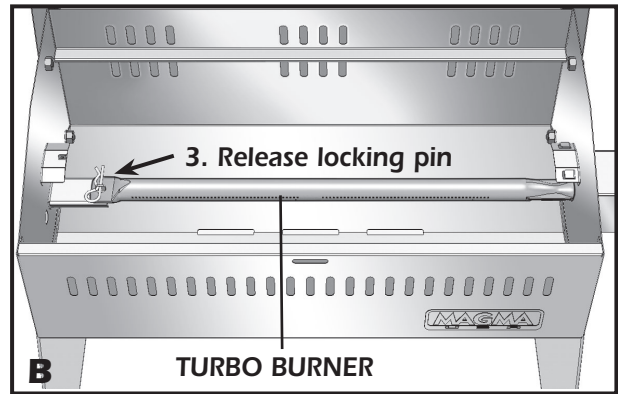
### **STOWING TIPS**

- Always disconnect the fuel canister from the valve prior to stowing.
- Stow 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 overboard or use **Magma Propane Storage Locker/Tote Bag**. Never stow below decks.

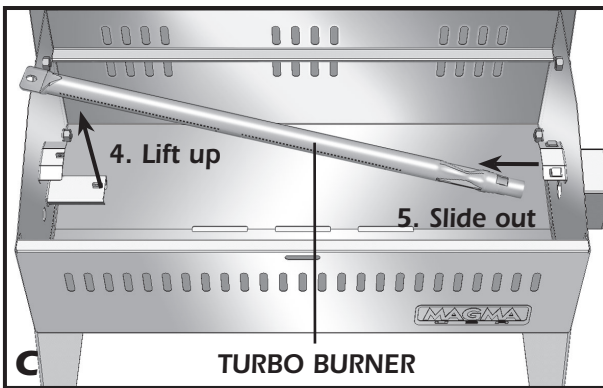
## DISASSEMBLY & RE-ASSEMBLY



- 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.

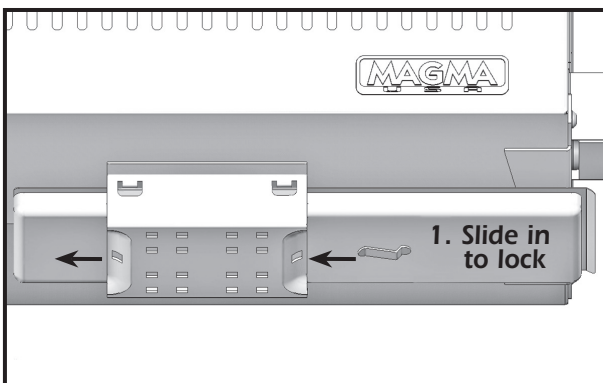


- 4.** Lift burner.
- 5.** Slide from right to left to remove from grill body.

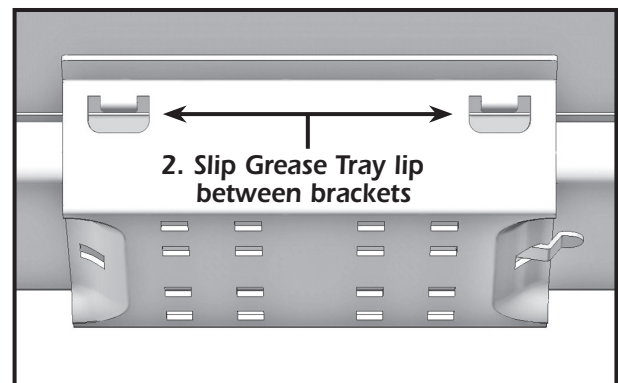
Check burner for grease residue or spider webs that may obstruct gas flow.  
**CAUTION: WHEN REPLACING BURNER, CUT SLOTS IN BURNER MUST FACE DOWN.**

- 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, CONTROL VALVE AND BOAT SURFACE. 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.

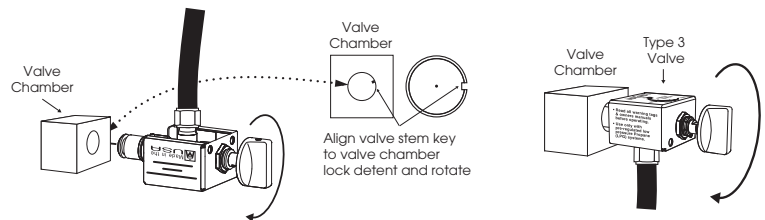
**Grill Grates** - Clean with brass wire brush while grill is warm. Use Oven & Grill cleaner for burnt-on residue. Wash with soapy water and dry prior to storage.

**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.

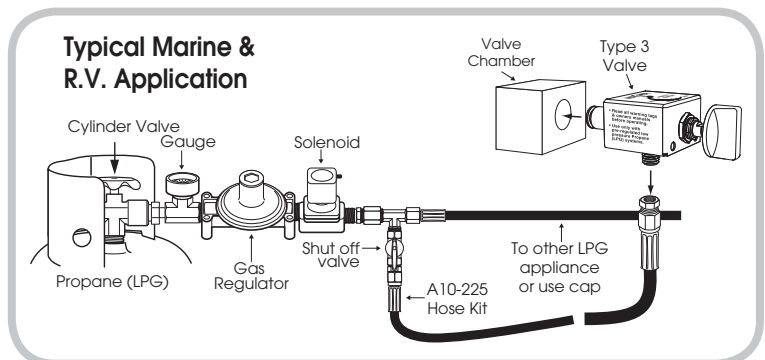
**Repair/Replacement Parts** - All replacement parts are readily available at your Magma Retailers or directly from Magma.

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

- Magma On-Board LPG (Propane) Valves & Hose Kits allow Magma Grills to be installed within a boats existing on-board, pre-regulated low pressure LPG (Propane) system.
- Use only **Magma Type 3 Low Pressure LPG (Propane) Valves**.
- In North America use **Magma A10-225 LPG 10' Gas Grill Connection Kit** in conjunction with **Type 3 Valve**. Outside North America check your local dealer for proper hose and fittings.
- A primary shutoff valve (**supplied with Gas Grill Connection Kit**) must be used with this control valve at point of connection into your system. This allows shut off of gas supply to hose leading to grill.
- In Australia & New Zealand LPG fuel systems must be installed by a certified gas technician.



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.



**IMPORTANT!! ▪ DO NOT CONNECT A HIGH-PRESSURE SUPPLY HOSE FROM A NON-REGULATED TANK DIRECTLY TO GRILL.**

Magma's grills are designed for use with small disposable propane canisters or with pre-regulated low-pressure propane and optional low-pressure valves. Running high-pressure propane fuel supply lines on a boat is in violation of American Boat & Yacht Council (ABYC) guidelines and is not considered a safe application. Additionally, impurities found in larger refillable propane tanks may clog the small orifices in the high-pressure control valve/ regulator causing it to lose performance capabilities and eventually fail. Regulating these tanks to 1/2 PSI and using this pre-regulated propane with the correct low-pressure valve will ensure safe, efficient performance of the grill.

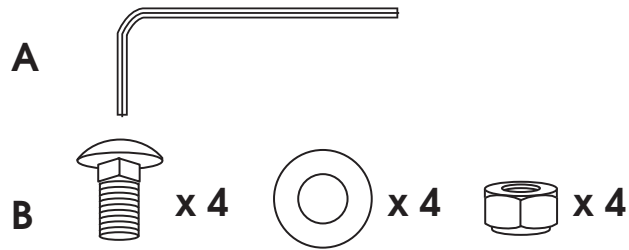
**USING GRILL WITH ON-BOARD CNG (NATURAL GAS) SYSTEMS**

- Magma on-board CNG (natural gas) valves allow Magma grills to be installed to an existing on-board, pre-regulated low pressure CNG (natural gas) system.
- Use only Magma Type 4 Low Pressure CNG (natural gas) control valves. See your local dealer for proper hose and fittings.

**TROUBLESHOOTING GUIDE**

<b>Problem</b>	<b>Possible Cause</b>	<b>Possible Solution</b>
<b>Burner Will Not Light With Match</b>	No gas flow	<ul style="list-style-type: none"> <li>▪ Check fuel level, replace canister or refill cylinder</li> </ul>
	Obstructed gas flow	<ul style="list-style-type: none"> <li>▪ Clean burner and valve orifice. Remove debris/spider webs</li> </ul>
<b>Flare-Up</b>	Excessive cooking temperature	<ul style="list-style-type: none"> <li>▪ Operate only on low when lid is closed</li> <li>▪ Reduce flame level</li> <li>▪ Leave lid open</li> <li>▪ Use water spray to cool</li> </ul>
	Grease and/or residue build-up	<ul style="list-style-type: none"> <li>▪ Clean components</li> </ul>
	Excessive fat in meats	<ul style="list-style-type: none"> <li>▪ Trim fat from cuts of meat before grilling</li> </ul>
	Excessive oils in marinades	<ul style="list-style-type: none"> <li>▪ Use non-oil based marinades</li> </ul>
<b>Yellow Sooty Flame</b>	Obstructed gas flow	<ul style="list-style-type: none"> <li>▪ Clean burner and valve orifice. Remove debris/spider webs</li> </ul>
<b>Blow-Out</b>	Flame too low	<ul style="list-style-type: none"> <li>▪ Increase flame</li> </ul>
	Wind directly on burner	<ul style="list-style-type: none"> <li>▪ Block wind when opening lid</li> </ul>
	Obstructed gas flow	<ul style="list-style-type: none"> <li>▪ Clean burner and valve orifice. Remove debris/spider webs</li> </ul>
<b>Hot Spots</b>	Grill not level	<ul style="list-style-type: none"> <li>▪ Level Grill</li> </ul>
	Grease or residue build-up	<ul style="list-style-type: none"> <li>▪ Clean components</li> </ul>
	Excessive fat in meats	<ul style="list-style-type: none"> <li>▪ Trim fat from cuts of meat before grilling</li> </ul>
	Excessive oil in marinades	<ul style="list-style-type: none"> <li>▪ Use non-oil based marinades</li> </ul>

# 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 single mount applications.

**MAGMA**<sup>®</sup>  
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Check out the collection of grills and smokers we offer.