

OWNER'S MANUAL

BEACHFIRE™ **GAS GRILL • BF10-106**



STOP

Before
returning this
item to the
dealer.

For questions regarding performance, assembly, operation, parts, or returns, contact the experts at MAGMA by calling **(562) 627-0500** 7:00 a.m. - 5:00 p.m. Pacific Time Monday thru Friday or e-mail us at mail@MagmaProducts.com

MAGMA®

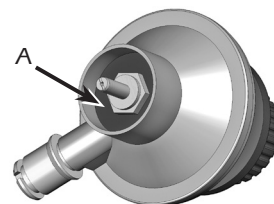
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IMPORTANT, read these instructions carefully before use. Familiarize yourself with the appliance before connecting it to its gas container. Keep these instructions for future reference.

IMPORTANT SAFETY WARNINGS

READ ALL INSTRUCTIONS BEFORE OPERATING.

- USE OUTDOORS ONLY.
- DO NOT USE THIS APPLIANCE INSIDE 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 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.
- USE HOT PAD WHEN HANDLING.
- ALWAYS TURN GRILL OFF AFTER USE.
- 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.
- 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.

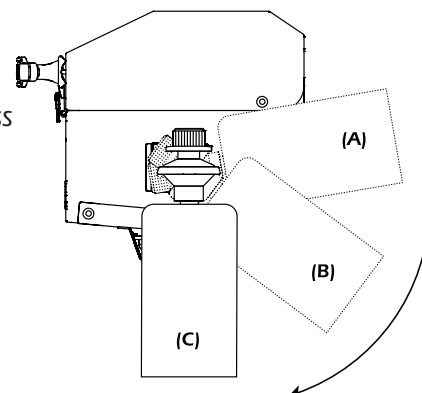


Each Magma® Gas Grill is individually fire tested before it leaves the factory. For this reason, the burner on your grill may be slightly discolored.

INSTALLATION INSTRUCTIONS

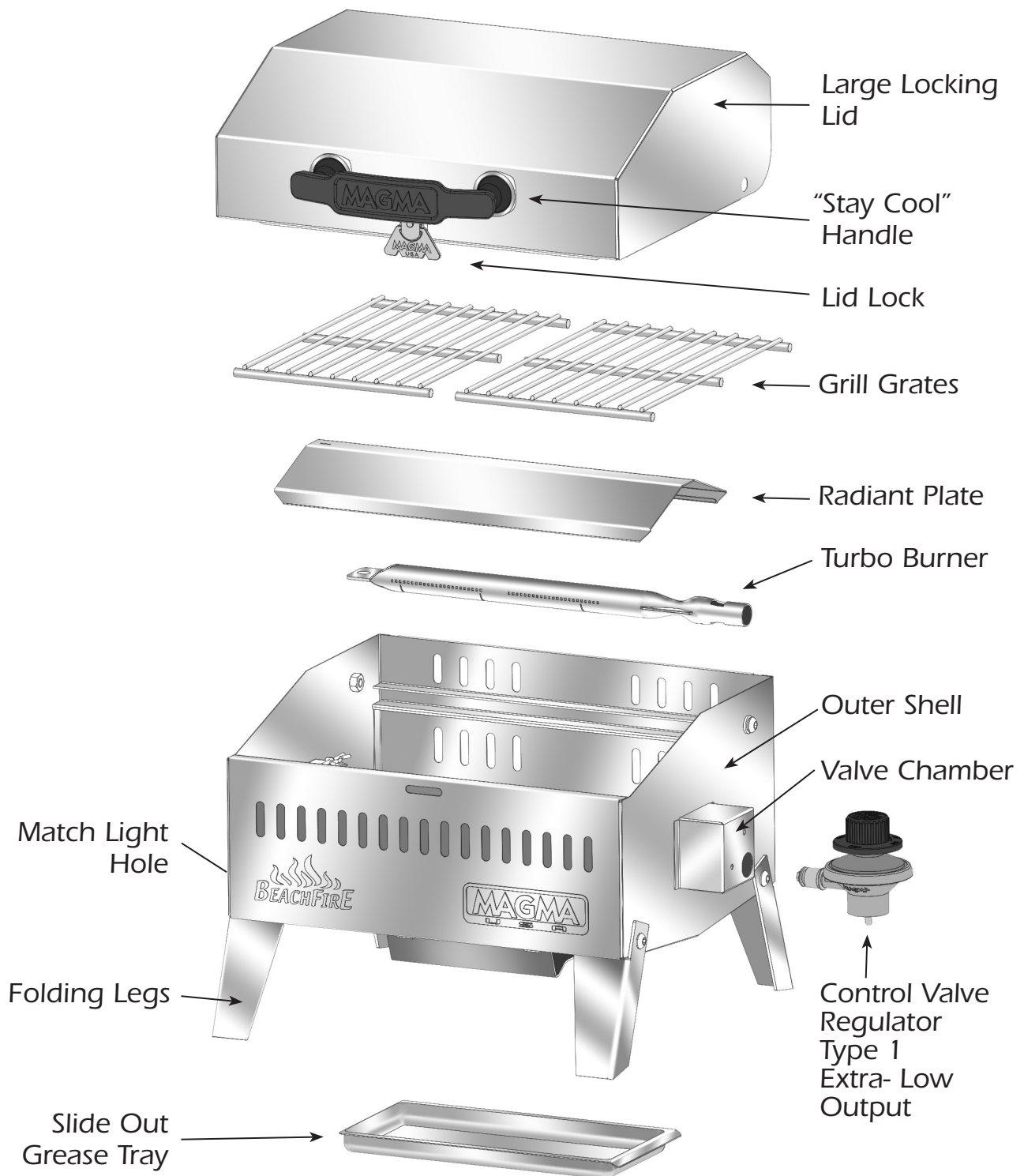
CONTROL VALVE REGULATOR

- 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

See Magma website for replacement part numbers and valve applications.
MagmaProducts.com



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

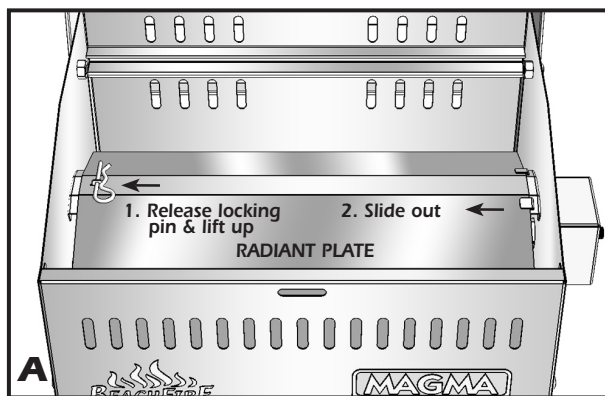
Before lighting your grill, be sure that...

- 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.

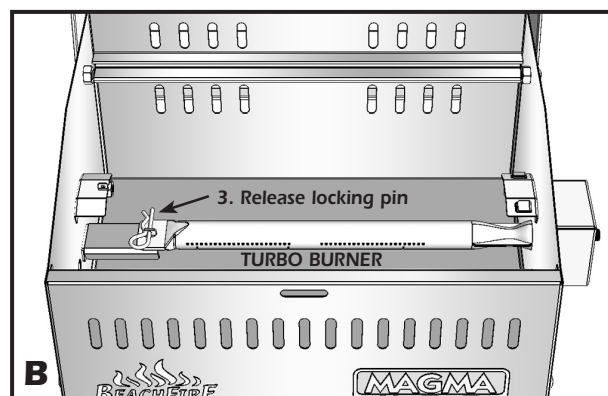
STORING TIPS

- 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.**

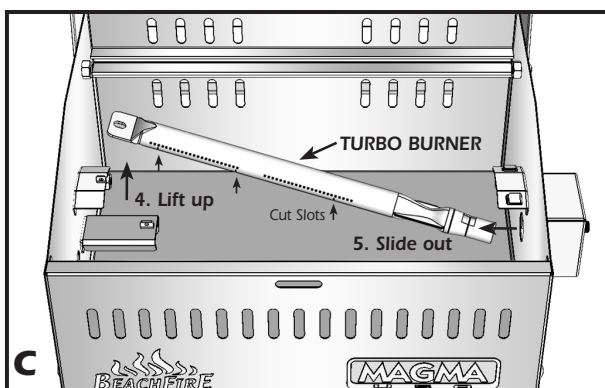
DISASSEMBLY & RE-ASSEMBLY



- 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.

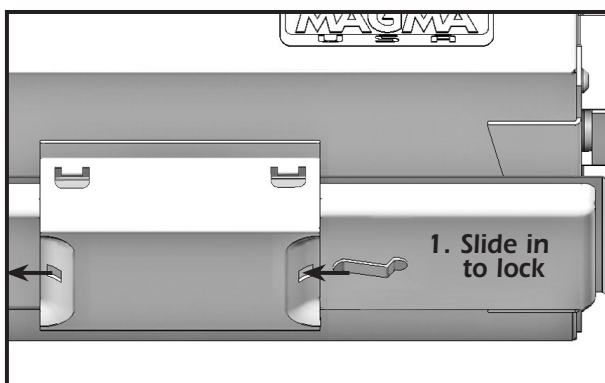


- 4.** Lift burner.
- 5.** Slide from right to left to remove from grill body.

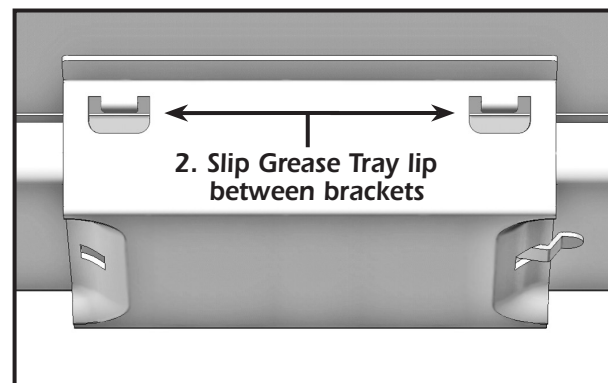
Check burner for grease residue or spider webs that may obstruct gas flow.
CAUTION: WHEN REPLACING BURNER, CUT SLOTS IN BURNER MUST FACE DOWN.

- 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 recommended 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. 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. See our website, **MagmaProducts.com**

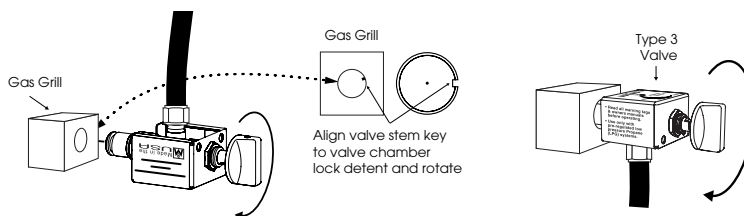
Grill Grates - Clean with brass wire brush while grill is warm. Use Oven & Grill cleaner for burnt-on residue. Wash with soapy water and dry prior to storage.

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.

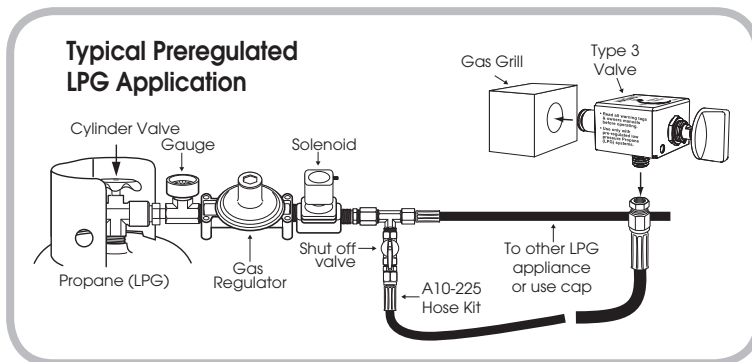
Repair/Replacement Parts - All replacement parts are readily available at your Magma Retailers or directly from Magma. For a complete list of replacement parts visit our website **MagmaProducts.com**.

USING GRILL WITH LARGER PROPANE TANKS

- Magma LPG (propane) valves & hose kit allow Magma grills to be installed to an existing pre-regulated low pressure (LPG).
 - Use only **Magma Type 3 Low Pressure LPG (Propane) Control Valves**. To view Valve Application Guide, visit our website at **MagmaProducts.com**
- 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.



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.



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. Visit our website at MagmaProducts.com to view valve application guide. See your local dealer for proper hose and fittings.

TROUBLESHOOTING GUIDE

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

CONTENTS



LIMITED WARRANTY

Magma Products, Inc. guarantees this product to be free from defects in materials or workmanship to the original consumer. This guarantee is for the periods herein specified when used under normal and reasonable conditions, one (1) year from the date of original purchase. This warranty does not include the cost of property damage or any inconvenience due to the failure of the product. Nor does it cover damage due to misuse, abuse, accident, or damage resulting from transportation of the product. Nor does it include damage resulting from the commercial use of this product. Nor does it include, on stainless steel products, "Surface Rust"; Excessive Corrosion due to exposure to salt water; or Discoloration or Corrosion caused by exposure to excessive heat or failure to properly clean and care for the stainless steel surfaces. If the product fails to operate due to a defect in materials or workmanship during the warranty period, the defective part will be repaired or replaced at Magma's option. If you wish to obtain performance under this limited warranty, you should contact Magma's Customer Service Department via telephone at (562) 627-0500, or via e-mail at mail@MagmaProducts.com, or via U.S. Postal Service mail at "Magma Products, Inc., Attention Customer Service, 3940 Pixie Ave. Lakewood, CA, 90712". The defective part, along with proof of purchase, must be returned postage prepaid to Magma Products, Inc. We suggest that you keep your purchase receipt as we may require reasonable proof of purchase.

In the state of California only, if refinishing or replacement of the product is not commercially practicable, the retailer selling the product, or Magma Products, Inc., will refund the purchase price paid for the product, less the amount directly attributable to use by the original consumer prior to the discovery of the nonconformity. In addition, in the state of California only, you may take the product to the retail establishment from which it was purchased or to any retail establishment selling this product in order to obtain performance under this warranty. All implied warranties, including the implied warranties of merchantability and fitness for a particular purpose, are limited in duration to the express warranty periods specified herein for the parts described herein. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you. Neither Magma dealers, nor the retail establishment selling this product has any authority to make any warranties or to promise remedies in addition to or inconsistent with those stated above. Magma's maximum liability shall not exceed the purchase price of the product paid by the original consumer. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusions may not apply to you. The warranty gives you specific legal rights and you may also have other rights which vary from state to state.

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CALIFORNIA PROPOSITION 65 – WARNING – The burning of gas cooking fuel generates some by-products, which are on the list of substances, which are known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances, always operate this unit according to the use and care manual, ensuring you provide good ventilation when cooking with gas.

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