



# SAFETY, INSTALLATION, USE AND WARRANTY INFORMATION

## ASSEMBLER / INSTALLER:

Leave these instructions with the consumer.

## CONSUMER / USER:

Read all instructions and keep in a safe place for future reference.

## **IMPORTANT**

**Read this manual carefully before assembling, using or servicing this grill. Keep this manual for future reference. If you have questions about assembly, operation, servicing or repair of this grill, please call King Disc Grill at 1-855-527-6993**

## **FOR OUTDOOR USE ONLY**

Propane cylinder is not included.

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## LIMITED WARRANTY

King Disc Grill, LLC. ("Vendor") warrants to the original retail purchaser of this gas cooker and no other person, that if this gas cooker is assembled and operated in accordance with the printed instructions accompanying it, then for a period of One (1) year from the date of purchase (proof of purchase required), all parts in such gas cooker shall be free from defects in material and workmanship. Vendor requires proof of your date of purchase from Vendor or an authorized retailer or distributor. Therefore, you should retain your sales slip or invoice. This Limited Warranty shall be limited to the repair or replacement of parts, which prove defective under normal use and service and which Vendor shall determine in its reasonable discretion upon examination to be defective. You will need to submit pictures and other proof as requested by Vendor and to submit a RMA online with Vendor. Before returning any parts, you should contact Vendor's Customer Service Department using the contact information listed below. If Vendor confirms, after examination, a defect covered by this Limited Warranty in any returned part, and if Vendor approves the claim, Vendor will replace such defective part without charge. If you return defective parts, transportation charges must be prepaid by you. Vendor will return replacement parts to the original retail purchaser, freight or postage prepaid.

This Limited Warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, improper installation or improper maintenance or service by you or any third party, or failure to perform normal and routine maintenance on the gas fryer/cooker, as set out in this owner's manual. In addition, the Limited Warranty does not cover damage to the finish, such as scratches, surface chips and cracks, discoloration, rust or other weather damage, after purchase.

This Limited Warranty is in lieu of all other express warranties. Vendor disclaims all warranties for products that are purchased from sellers other than authorized retailers or distributors. AFTER THE PERIOD OF THE ONE (1)-YEAR EXPRESS WARRANTY, VENDOR DISCLAIMS ANY AND ALL IMPLIED WARRANTIES, INCLUDING WITHOUT LIMITATION THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE. FURTHER, VENDOR SHALL HAVE NO LIABILITY WHATSOEVER TO PURCHASER OR ANY THIRD PARTY FOR ANY SPECIAL, INDIRECT, PUNITIVE, INCIDENTAL, OR CONSEQUENTIAL DAMAGES. Vendor assumes no responsibility for any defects caused by third parties. This Limited Warranty gives the purchaser specific legal rights; a purchaser may have other rights depending upon where he or she lives. Some jurisdictions do not allow the exclusion or limitation of special, incidental or consequential damages, or limitations on how long a warranty lasts, so the above exclusion and limitations may apply to you.

Vendor does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return, or replacement of its equipment, and no such representations are binding on Vendor.



If you have a missing or damaged part, call King Disc Grill, LLC. for assistance: 1-855-527-6993; Monday–Friday, 8:00am–5:00pm CST.

## NOTE TO CONSUMER

This LP Gas Cooker is a specialized, low pressure gas appliance with greater heat output than traditional kitchen stoves. It is referred to as a Cooker and Appliance in this manual and on warning tags.

Follow and comply with all Safety Precautions and Instructions to achieve safe and satisfactory cooking results. Restrict the use of this appliance to adults who can read, understand, and follow the warnings and instructions in this manual and on the cooker.

## SAFETY SYMBOLS

The symbols and boxes shown below explain the meaning of each safety symbol and heading. Read and follow all of the safety warnings and instructions contained in this manual and on warning tags.



**DANGER**



DANGER indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.



**WARNING**



WARNING indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.



**CAUTION**



CAUTION indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate personal injury, or property damage.



**WARNING**



- Read all installation, operation, and maintenance instructions as well as safety precautions and warnings thoroughly before operating or servicing this equipment. DO NOT skip any of the warnings or instructions!
- Failure to follow these instructions could result in fires or explosions that could cause property damage, personal injury, or death.
- Keep this manual for future reference.

## SAFETY PRECAUTIONS AND WARNINGS



### WARNING



- This cooker does not have automatic thermostat controls.
- Failure to follow these instructions could result in fire or explosion, which could cause property damage, personal injury or death!

- **ALWAYS** operate in an open area a minimum of 10-ft from buildings, trees, and overhangs.
- **NEVER** use on decks, boats or any flammable surface!
- **NO** bare feet or sandals when cooking.
- **OUTDOOR USE ONLY! DO NOT** operate inside garages, carports, or patios.
- **NEVER** place flammable or combustible materials within 25-ft of cooker.
- **HOT!** Extremely hot during and after use. Allow appliance to cool below 115°F (45°C) before cleaning or storing
- **NEVER** leave cooker unattended!
- **NEVER** cover Disc with lid when pre-heating oil or frying.
- **ALWAYS** wear protective mitts, gloves, goggles, and long sleeve clothing when cooking.
- **NEVER** use under any roof or overhang.
- **NEVER** allow children or pets near the cooking area during or after use.
- **ALWAYS** use an accurate thermometer to monitor temperature when pre-heating oil or frying.

**Remember: Think Safety and Use Common Sense.**



## WARNING



- This cooker is a low-pressure gas appliance for outdoor use only.
- This cooker does not have automatic thermostat controls so must be attended and monitored at all times during use.
- DO NOT use any other cooking Disc other than the one provided by King Disc Grill on this cooker.
- DO NOT use this Cooker if you feel uncomfortable about operating this product. Contact the seller for return and refund.
- Follow instructions contained in this manual for proper assembly and positioning of the cooker, gas leak and thermometer test, determining proper amount of oil to use, heat-up and frying operation, cleanup, and storage.
- The warnings and safety instructions in this manual must be followed to provide reasonable safety and efficiency in using the appliance.
- For Questions Call: 1-855-527-6993; Monday–Friday, 8:00am–5:00pm CST.



## WARNING



### COOKING WITH OIL OR GREASE

- For frying with this cooker, DO NOT use any other vessel than the one provided. This appliance is not for frying Turkeys!
- When cooking with oil/grease, a thermometer must be used.
- Cooking oil pre-heat up to over-heat times can vary significantly with relatively small adjustments to regulator; variable wind, ambient temperature, altitude, starting oil temperature, and type of cooking oil used.
- DO NOT allow cooking oil/grease to exceed 400°F (200°C) which is the FIRE HAZARD zone on the thermometer. Cooking oil/grease will ignite and catch fire at 550°F to 700°F (287°C to 371°C).
- Due to varying heating and cooking times, check your thermometer every three (3) minutes to ensure cooking oil does not exceed 400°F (200°C). This is an ATTENDED appliance. DO NOT leave appliance unattended while heating oil/grease, cooking food or cool down period after use.
- DO NOT use a lid when pre-heating or cooking with oil. Using a lid when frying greatly increases the potential of over-heating the oil to ignition and fire.
- Smoking oil is an indication that the oil is too hot and may ignite. Regardless of thermometer reading, if the oil/grease starts to smoke, turn OFF fuel supply to the burner and STOP COOKING IMMEDIATELY. This indicates the thermometer is not working properly. Discard the thermometer and a replacement thermometer must be obtained before frying with this cooker.
- Never overfill the cooking vessel with oil/grease or water.



## WARNING



- When frying with oil or grease, all food products **MUST** be completely thawed and towel dried to remove excess water. Failure to completely thaw and dry foods may cause oil or grease to overflow from cooking vessel. If ice is present on the food, it means the thawing process is not complete and may cause a boil-over when placed into **HOT** oil causing a fire and severe burns.
- Never drop food or accessories into hot liquids. Wear protective gloves and **slowly** lower food and accessories into cooking oil in order to prevent splashing or overflow. Be careful when removing food from oil. It is hot and could cause burns.
- In the event of rain, snow, or severe weather while cooking with oil, cover the cooking vessel and immediately turn off the burner and gas supply. **DO NOT MOVE** cooker or cooking vessel.
- When cooking with oil/grease, have a BC or ABC type fire extinguisher readily accessible. The cooking vessel remains at scalding temperatures long after cooking has ended. Allow appliance to cool below 115°F (45°C) before cleaning or storing. Cool down period varies with amount of oil/grease used, wind and ambient temperature.



## WARNING



1. **DO NOT** store a spare LP cylinder under or near a gas cooker appliance.
2. Never fill the cylinder beyond 80% full.
3. If the information in (1) and (2) are not followed exactly, a fire causing death or serious injury may occur.



## DANGER

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open lid, if any.
4. If odor continues, keep away from the appliance and immediately call your fire department.

CALIFORNIA PROPOSITION 65:

**WARNING:** This fuel, and by products of combustion of this fuel, contain chemicals know to the State of California to cause cancer, birth defects, or other reproductive harm.



## DANGER

- FOR OUTDOOR USE ONLY. NEVER operate grill in enclosed areas, as this could lead to gas accumulating from a leak, causing an explosion or a carbon monoxide buildup which could result in injury or death. DO NOT use in garages, breezeways, sheds or any enclosed area.
- NOT FOR USE BY CHILDREN.
- If these instructions are ignored, a hazardous fire or explosion could result in physical injury, death or property damage!
- 



## WARNING

- DO NOT move grill while it is lit or hot.
- Keep outdoor cooking gas appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- NEVER use charcoal briquettes or lighter fluid in a gas grill.
- Grill is hot when in use; to avoid burns, DO NOT touch any hot grill surface.
- Keep children and pets away from hot grill.
- NEVER leave the grill unattended while it is in use.
- It is your responsibility to assemble, install, operate and care for your gas grill properly.
- DO NOT use gas grill indoors.
- Under some circumstances, propane may lose the distinctive odor that was added. Other strong odors may hide or mask the odor of propane. Colds, allergies, sinus congestion, and the use of tobacco, alcohol or drugs may impair your ability to detect the odor of propane.
- DO NOT attempt to repair or alter the hose, valve or regulator for any assumed defect. Any modification to this assembly will void your warranty and create the risk of a gas leak and fire. Use only authorized replacement parts supplied by the manufacturer.



## WARNING



### INSTALLATION SAFETY PRECAUTIONS

- Use grill, as purchased, only with LP (propane) gas and the regulator/valve assembly supplied.
- This appliance is not for use in or on recreational vehicles/or boats.
- Grill installation must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58; or Natural Gas and Propane Installation Code, CSA B149.1; Propane Storage and Handling, CSAB149.2.
- Keep any electrical cords and/or fuel supply hoses away from any hot surfaces.
- This grill is to use as built. Do not modify the grill in any way. Any modifications will void all warranties and may result in a safety hazard.
- This appliance will be hot during and after use. Use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids.
- Do not leave appliance unattended. Keep children and pets away from appliance at all times.





## CAUTION

- FOR RESIDENTIAL USE ONLY. Do not use for commercial cooking.
- DO NOT leave appliance unattended. Keep children and pets away from appliance at all times.

Call King Disc Grill, LLC Customer Service Center for Help and Parts

If you need assistance with your product or warranty parts call: 1-855-527-6993. Hours of Service Center Operation are 8:00 A.M. To 5:00 p.m. CST Monday - Friday.

To order non-warranty replacement parts or accessories please visit us on the web at [www.rticoutdoors.com](http://www.rticoutdoors.com) or call: 1-855-527-6993.

### USE AND CARE



## CAUTION

### **For Safe Use of Your Grill and to Avoid Serious injury:**

- Do not let children operate or play near grill.
- Keep grill area clear and free from materials that burn (i.e. gasoline, propane, or any other flammable liquid or gas).
- Do not block holes in the bottom or back of the grill.
- Check burner flames regularly.
- Never use regulator from this grill with any other LP
- When cooking, the appliance must be on a level surface in an area clear of combustible material.
- Use grill only in well-ventilated space. For outdoor use only- NEVER use in an enclosed space such as an overhead structure of any kind.
- Do not use charcoal or ceramic briquettes in a gas grill.
- This appliance is not intended for and should never be used as a heater.
- Do not cover grates with aluminum foil or any other material. This will block burner ventilation and potentially create a dangerous condition resulting in property damage and/or personal injury.
- Use grill at least 3 ft. from any wall or surface.
- Maintain 10 ft. clearance to objects that can catch fire or sources of ignition such as pilot lights on water heaters, live electrical appliances, etc.
- Do not use on or under balconies.

### **PROPANE CYLINDER INSTALLATION/REMOVAL**

1. Remove cap from end of Propane cylinder (sold separately.)
2. Cap should be kept on cylinder when not in use to prevent dirt and debris from entering Regulator/Valve.

3. Check end of cylinder attachment for dirt and debris. Clean out if necessary.
4. Insert threaded end of Propane Cylinder into Regulator/Valve and hand-tighten turning cylinder clockwise. DO NOT USE TOOLS! Over tightening can damage threads on Regulator/Valve.

## **REGULATOR / VALVE INSTALLATION / REMOVAL**

1. Regulators should never be fully removed unless damaged.
2. With knob pointing to back of grill, insert Regulator/Valve into end of burner Notch in Regulator/Valve MUST engage dimple in end of the burner.
3. Once Regulator/Valve has completely engaged burner, turn Regulator/Valve clockwise to lock in position with knob pointing as shown
4. To remove reverse steps.

LEAK TESTING (1lb. Disposable):

**IMPORTANT:** During leak test, 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 gas cylinder is replaced or after storage. Materials needed include clean paint brush and 50/50 soap and water solution. Use mild soap and water. Do not use household cleaning agents. Damage to components can result.

1. Be sure control knob on the regulator is positioned "OFF" if necessary.
2. Brush soapy solution onto connection between gas cylinder and regulator at (A).
3. Brush soapy solution onto connection between regulator pipe threads and regulator, and burner tube and orifice at (B). If growing bubbles appear, there is a leak. Retighten connections and repeat steps 1, 2 and 3.

### **TROUBLESHOOTING OPTIONS IF LEAK CANNOT BE STOPPED**

If you cannot stop a leak, remove gas A cylinder from regulator and check for damaged threads, dirt and debris on regulator gas cylinder. Also check to see if anything is obstructing flow of gas at regulator and gas cylinder openings. Remove any obstruction that may be found and repeat leak test. If threads are damaged on either regulator or gas cylinder, then replace. Order new parts by contacting King Disc Grill, LLC at 1-855-527-6993.

**\*IMPORTANT: REMOVE PROPANE CYLINDER FROM REGULATOR/VALVE WHEN NOT IN USE.**

### **PROPANE CYLINDER REMOVAL**

1. Turn regulator OFF
2. Allow Grill to cool.
3. Remove the propane cylinder by turning counter-clockwise until disengaged from the Regulator/Valve.
4. Install cap on cylinder. Cap should be kept on cylinder when not in use to prevent dirt and debris from entering Regulator/Valve.



## DANGER



- NEVER store a spare cylinder under or near the appliance or in an enclosed area.
- Never fill a cylinder beyond 80% full.
- An overfilled or improperly stored cylinder is a hazard due to possible gas release from the safety relief valve. This could cause an intense fire with risk of property damage, serious injury or death.
- If you see, smell or hear gas escaping, immediately get away from the LP cylinder/appliance and call your fire department.
- The use of alcohol, prescription or nonprescription drugs may impair the user's ability to properly assemble or safely operate the appliance.
- When grill is not in use, disconnect 1 lb. cylinder.
- Never move grill while in operation or still hot.
- Allow the appliance to cool before moving or storing.
- Grill stand is designed to support the disc that came with the grill. Do not use any other pots, pans, griddles or other utensils. Do not use the standing support for any items other than the original disc.
- The regulator may make a humming or whistling noise during operation. This will not affect safety or use of grill.
- If you have a grill problem see the Troubleshooting Section.
- Light burner. Check to make sure it is lit, close the lid and warm up grill on high for 10 minutes. Curing of paint and parts will produce an odor only on first lighting.
- Grill is not to be used as a heater.
- This appliance will be hot during and after use. Use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids.
- Clean grill often, preferably after each cookout.
- It is not recommended to clean cooking surfaces while grill is hot



## WARNING



Turn controls OFF and disconnect cylinder when not in use.

### **LIGHTING THE KING DISC GRILL**

1. Make sure LP cylinder is properly connected to regulator.
2. Turn regulator control knob to HIGH setting.
3. Use long lighter to light gas above burner and below disc.
4. If ignition does NOT occur in 5 seconds, turn the regulator control knob OFF, wait 5 minutes and repeat the lighting procedure.

### **TURNING THE RTIC DISC GRILL OFF**

1. Turn regulator control knob to the OFF position.  
Make sure the regulator control knob pops up.  
If it does not, discontinue use and order a new part.
2. Disconnect 1 lb. Cylinder



## CAUTION

If the burner flame should be extinguished accidentally, turn the control knob to the OFF position and open the lid. DO NOT press the ignitor button. Wait 5 minutes before attempting to relight the grill.



## CAUTION

-Putting out grease fires by closing the lid is not possible.  
-Grills are well ventilated for safety reasons.  
-Do not use water on a grease fire. Personal injury may result. If a grease fire develops, turn regulator control knob and LP cylinder off.  
-Do not leave grill unattended while preheating or burning off food residue on HIGH. If grill has not been regularly cleaned, a grease fire can occur that may damage the product.

**\*SAFETY TIP FOR LIGHT BURNER: Make sure burner stays lit while rotating the regulator control. Check flame prior to each use.**

### CLEANING THE BURNER ASSEMBLY

1. Turn gas off at regulator control knob and disconnect LP cylinder.
2. Clean burner exterior with soap and water. Insert garden hose (preferably with nozzle), into burner tube forcing water through tube. Make sure water comes out of every porthole. Open clogged portholes with a thin wire. Allow burner to dry thoroughly and examine portholes. Due to normal wear and corrosion some portholes may become enlarged, if so replace burner. If any horizontal cracks appear from porthole to porthole or large holes (other than portholes) are found replace burner.
3. If grill is to be stored, coat burner lightly with cooking oil. Wrap in protective cover to keep insects out. If not storing use following steps.
4. Reattach Regulator.
5. Before cooking again on grill, perform a "Leak Test" and "Burner Flame Check".

### SPIDERS

Spiders love gas grills. No it's not the burgers and dogs that attract them, it's the smell of propane and natural gas. Spiders commonly make their way into the grill burner itself and spin a web which can block the free flow of gas even after the spider has moved on. A web blockage inside the burner can be dangerous. If it's unable to flow freely, the gas will be forced backward into the venturi tube and towards the front of the burner (closest to the control panel), resulting in a "flash fire".

Sometimes spiders and other small insects climb into the burner tubes attached to the burner. The spiders spin webs, build nests and lay eggs. The webs or nests can be very small, but they are very strong and can block the flow of gas. Clean burner prior to use after storing, at the beginning of grilling season or after a period of one month not being used.

Spider guards are on the air intakes in an effort to reduce this problem, but it will not eliminate it! An obstruction can result in a "flashback" (a fire in the burner tubes). The grill may still light, but the obstruction does not allow full gas flow to the burner.

IF YOU EXPERIENCE THE FOLLOWING:

1. Smell gas.
2. Burner (s) will not light.
3. A small yellow flame from the burner (should be blue).
4. Fire coming from around or behind control knob.

STOP!

Immediately turn off gas at LP cylinder!

SOLUTION.

Wait for grill to cool.

Follow the "Cleaning the Burner Assembly" instructions.

Clean burner often. Use a "12" pipe cleaner to clean out the burner tube. You may also force a stream of water from a hose nozzle through burner tube to clean them.

#### GENERAL GRILL CLEANING

Do not mistake brown or black accumulation of grease and smoke for paint. Interiors of gas grills are not painted at the factory (and should never be painted).

Apply a strong solution of detergent and water or use a grill cleaner with scrub brush on insides of grill lid and bottom. Rinse and allow to completely air dry.

Do not apply a caustic grill/oven cleaner to painted surfaces.

-Clean cooking surface.

-When LP cylinder is connected to grill, store outdoors in well-ventilated space and out of the reach of children.

-Cover grill if stored outdoors.

-Store grill indoors ONLY if LP cylinder is turned off and disconnected, removed from grill and stored outdoors in well-ventilated space and out of the reach of children.

-Leak test the grill after removing from storage and follow Cleaning Burner Assembly instructions before starting grill.

-Keep grill area clear and free from materials that burner (i.e. gasoline, propane or other flammable liquid or gas).

## FOOD SAFETY

Food safety is a very important part of enjoying the outdoor cooking experience. To keep food safe from harmful bacteria, follow these four basic steps:

**Clean:** Wash hands, utensils, and surfaces with hot soapy water before and after handling raw meat and poultry.

**Separate:** Separate raw meats and poultry from ready-to-eat foods to avoid cross contamination. Use a clean platter and utensils when removing cooked foods.

**Cooking:** Cook meat and poultry thoroughly to kill bacteria. Use a thermometer to ensure proper internal food temperatures.

**Chill:** Refrigerate prepared foods and leftovers promptly

For more information call: USDA Meat and Poultry Hotline at: 1-888-MPHOTLINE (888-674-6854) In Washington, DC, or E-mail: [mph hotline.fsis@usda.gov](mailto:mph hotline.fsis@usda.gov) Or visit the USDA website at [www.isitdoneyet.gov](http://www.isitdoneyet.gov)

### HOW TO DETERMINE IF MEAT IS COOKED THOROUGHLY

- Meat and poultry cooked in the appliance often browns very fast on the outside. Use only thawed meat and a meat thermometer to be sure food has reached a safe internal temperature, and cut into food to check for visual signs of doneness.
- We recommend food to be at least 40°F before cooking in your appliance.
- Whole poultry should reach 165°F. Juices should run clear and flesh should not be pink.
- Beef, veal and lamb steaks, roast and pork chops can be cooked to 160°F.
- NEVER partially cook meat or poultry and finish cooking later. Cook food completely to destroy harmful bacteria.
- Use a meat thermometer to ensure proper internal food temperatures.

### USDA RECOMMENDED INTERNAL COOKING TEMPERATURES:

#### **Ground Meat**

Beef, Pork, Veal, Lamb..... 160°F  
Turkey, Chicken.....165°F

#### **Fresh Beef, Veal, Lamb**

Medium Rare.....145°F  
(let stand 3 minutes before cutting)  
Medium.....160°F  
Well Done.....170°F

#### **Poultry**

Chicken & Turkey, whole.....165°F  
Poultry Parts.....165°F  
Duck & Goose.....165°F

#### **Fresh Pork**

Medium Rare.....145°F  
(let stand for 3 minutes before cutting)  
Medium.....160°F  
Well Done.....170°F