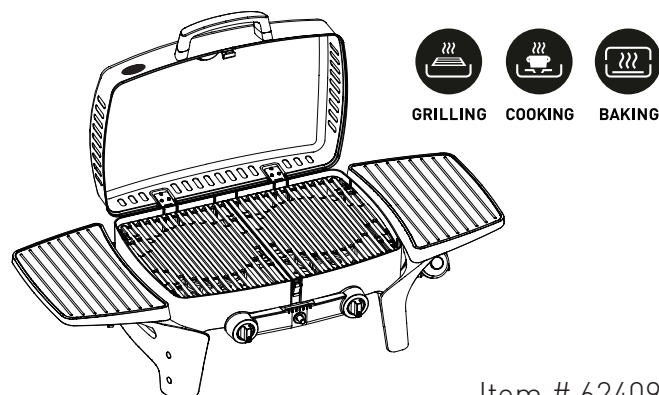


URBAN

PORTABLE GAS GRILL



Item # 62409

US

ASSEMBLY/OPERATING INSTRUCTIONS

⚠ DANGER

If you smell gas:

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

Failure to follow these instructions could result in fire or explosion, which could cause property damage, personal injury or death.

THIS GAS APPLIANCE IS INTENDED FOR OUTDOOR USE ONLY.

⚠ DANGER

1. Never operate this appliance unattended.
2. Never operate this appliance within 10 ft (3 m) of any structure, combustible material or other gas cylinder.
3. Never operate this appliance within 25 ft (7.5 m) of any flammable liquid.
4. If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or grease fire with water.

Failure to follow these instructions could result in fire, explosion or burn hazard, which could cause property damage, personal injury or death.

- ⚠ This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.
- ⚠ Read and follow all warnings and instructions before assembling and using the appliance.
- ⚠ Follow all warnings and instructions when using the appliance.
- ⚠ Keep this manual for future reference.



QUESTIONS, PROBLEMS, MISSING PARTS?

Before returning to your retailer, our exceptional customer service is available.

Call us toll-free at **(866) 985-7877**, email us at cservice@welltraveled.net, or go online and live chat at www.wtliving.com. Our hours are: **9 a.m. - 6 p.m., EST, Monday - Friday**



ANS Z21.89-2013 • CSA 1.18-2013
Outdoor Cooking Specialty Gas Appliance



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SYMBOLS IN THESE INSTRUCTIONS



This symbol represents the signal word CAUTION and warns you of any possible injury or damage to property, as well as damage to the device.



Tools are required.



Useful tips and information.



Do not use a knife or similar sharp object when opening the package in order to avoid scratching the device.



In order to prevent injury we recommend wearing safety gloves during assembly!



Place a soft mat under the components in order to prevent scratches and damage.

URBAN

Congratulations on your purchase of this product!

The URBAN is a multi-functional appliance which you can use for grilling, cooking and baking (indirect grilling).

Please read and observe these operating instructions and above all, the safety information before assembling and using the appliance. Only use the device as described in these instructions, so that there is no risk of accidental injury or damage.

Please retain these instructions for future reference. If the appliance should ever change ownership, these instructions should also be given to the new owner.

We hope you enjoy using your Portable Gas GRILL.

GENERAL INSTRUCTIONS

⚠ WARNINGS

The use and installation of this product must conform with local codes or in their absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1 or Propane Storage and Handling Code B149.2.

This outdoor cooking gas appliance is not intended to be installed in or on boats. This appliance is not intended to be installed in or on recreational vehicles.

This outdoor cooking gas appliance shall be used only outdoors and shall not be used in a building, garage or any other enclosed area.

- ⚠ **This gas GRILL is not intended for commercial use.**
- ⚠ **The use of alcohol, prescription or non-prescription drugs may impair the user's ability to properly assemble or safely operate the appliance.**
- ⚠ **This gas GRILL is not intended for and should never be used as a heater.**
- ⚠ **For outdoor use only. If stored indoors, detach and leave the gas cartridge outdoors.**

⚠ **WARNING: This product can expose you to chemicals including carbon monoxide which is known to the State of California to cause birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.**

UNPACK GAS GRILL

⚠ SAFETY INSTRUCTIONS

- Despite careful processing of all individual parts, they may have sharp edges. Therefore, always wear protective gloves in order to avoid injury.
- Threat to life due to suffocating/swallowing. Keep the packaging material away from children. Dispose of it immediately. Keep any small parts out of the reach of children.

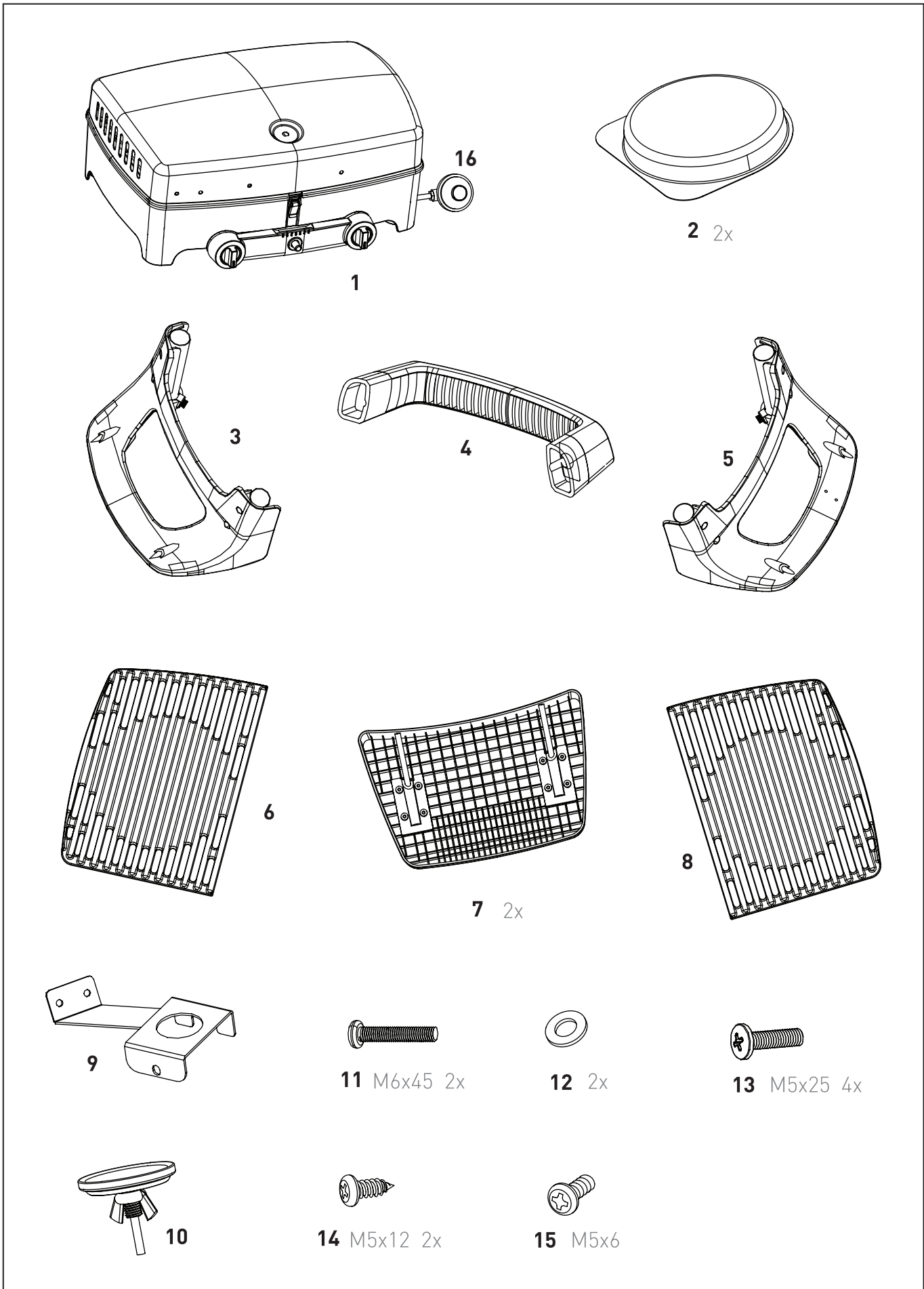
REQUIRED TOOLS/AIDS



PARTS DESCRIPTION

| No | Description | Quantity |
|----|--|----------|
| 1 | Body | 1 |
| 2 | Grease dripping tray | 2 |
| 3 | Plastic frame with carrying handle | 1 |
| 4 | Cover handle | 1 |
| 5 | Plastic frame with carrying handle | 1 |
| 6 | Left iron grating | 1 |
| 7 | Side storage shelf | 2 |
| 8 | Right iron grating | 1 |
| 9 | Holder for gas pressure regulator | 1 |
| 10 | Thermometer | 1 |
| 11 | Screw M6 x 45 | 2 |
| 12 | Washer | 2 |
| 13 | Screw M5 x 25 | 4 |
| 14 | Screw M5 x 12 | 2 |
| 15 | Screw M5 x 6 | 1 |
| 16 | Gas pressure regulator and hose (preinstalled) | 1 |

SCOPE OF ASSEMBLY



ASSEMBLE GAS GRILL

⚠ SAFETY INSTRUCTIONS

- Despite careful processing of all individual parts, they may have sharp edges. Therefore, always wear protective gloves in order to avoid injury.
- Remove packaging material and protective plastic wraps of all parts before beginning assembly.
- Threat to life due to suffocating/swallowing. Keep the packaging material away from children. Dispose of it immediately. Keep any small parts out of the reach of children.

REQUIRED TOOLS/AIDS

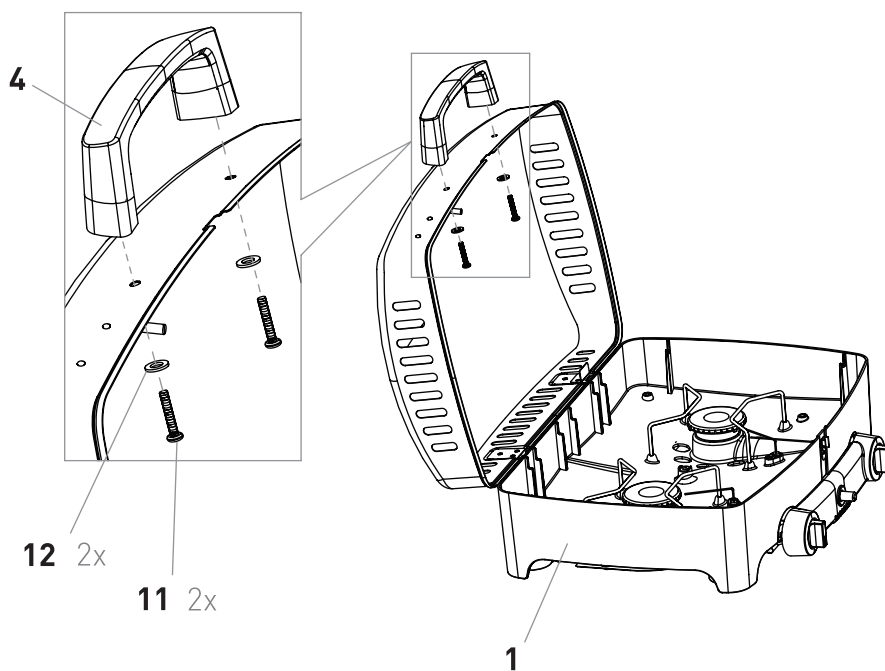
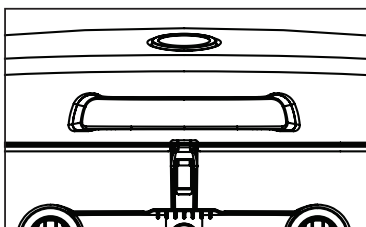


ASSEMBLY SEQUENCE


01

| No | Figure | Quantity |
|----|--------|----------|
| 1 | | 1 |
| 4 | | 1 |
| 11 | | 2 |
| 12 | | 2 |

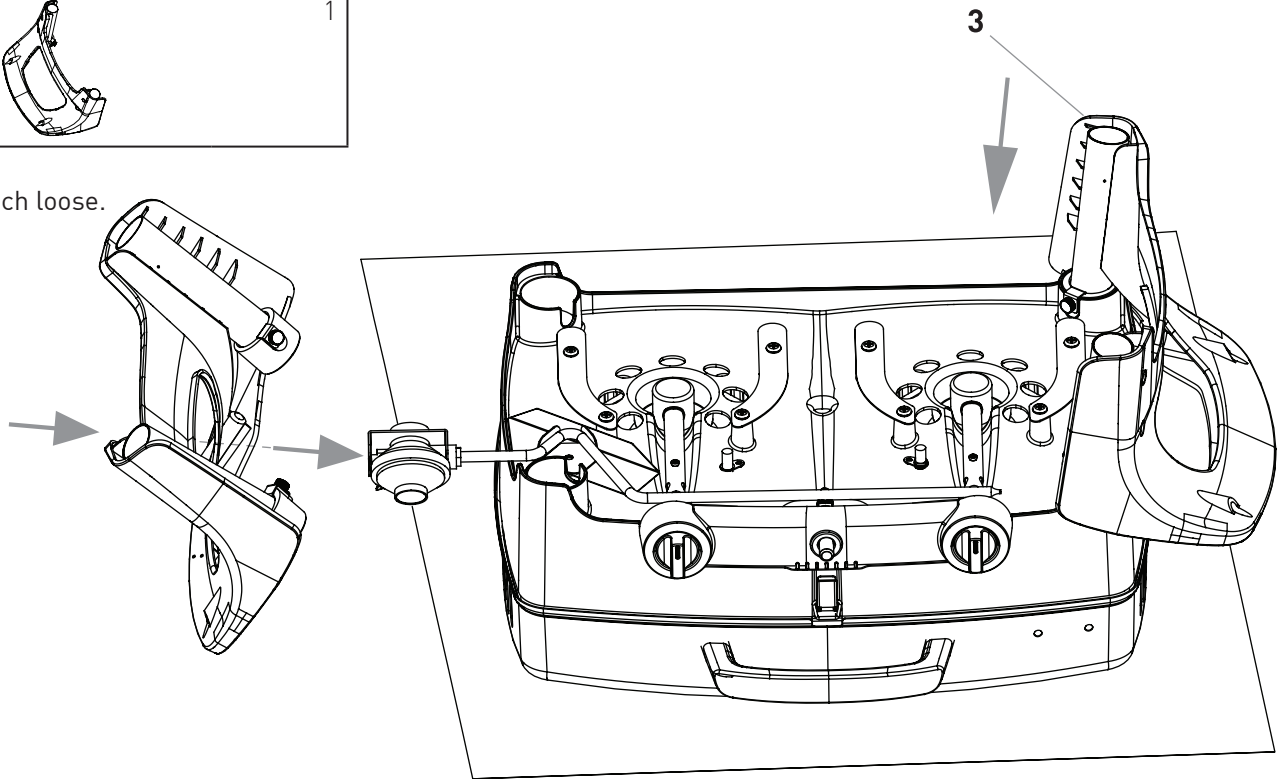
- Be sure to correctly assemble the handle.



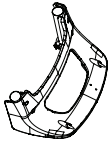
02

| No | Figure | Quantity |
|----|---|----------|
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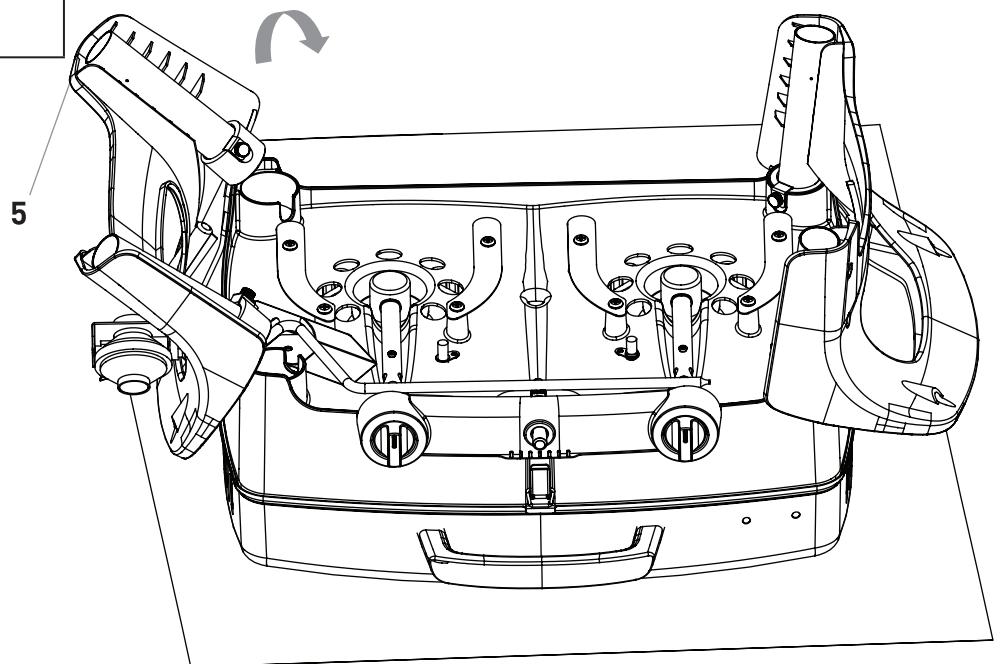
■ Attach loose.

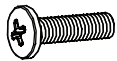


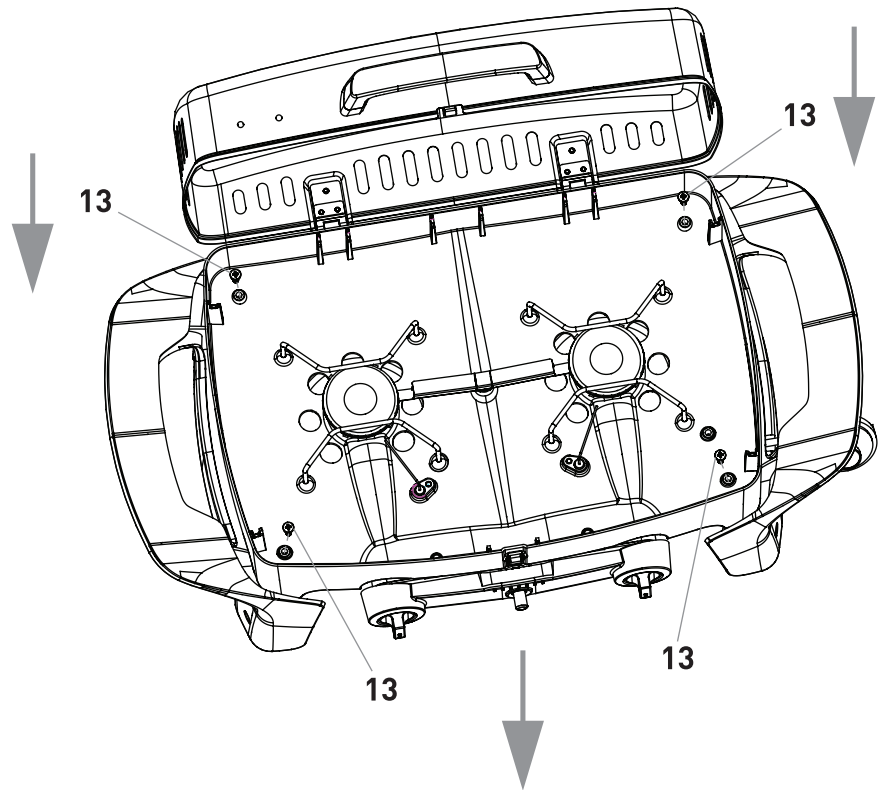
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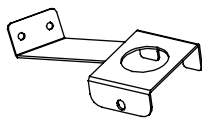
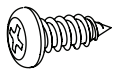

| No | Figure | Quantity |
|----|---|----------|
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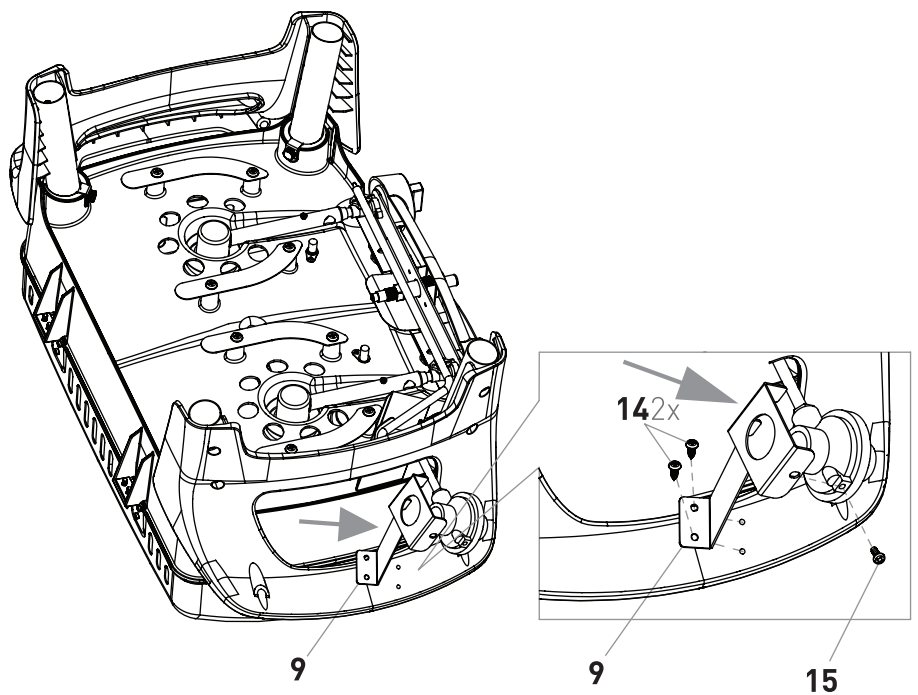
■ Attach loose.



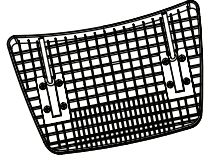
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|----|---|----------|
| 13 |  | 4 |

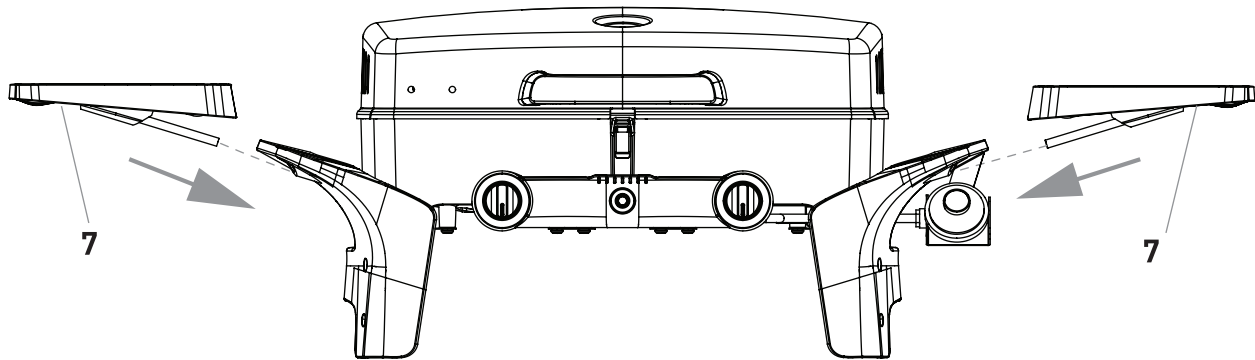


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| 9 |  | 1 |
| 14 |  | 2 |
| 15 |  | 1 |

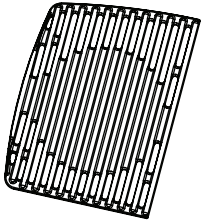
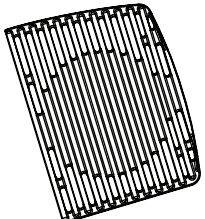


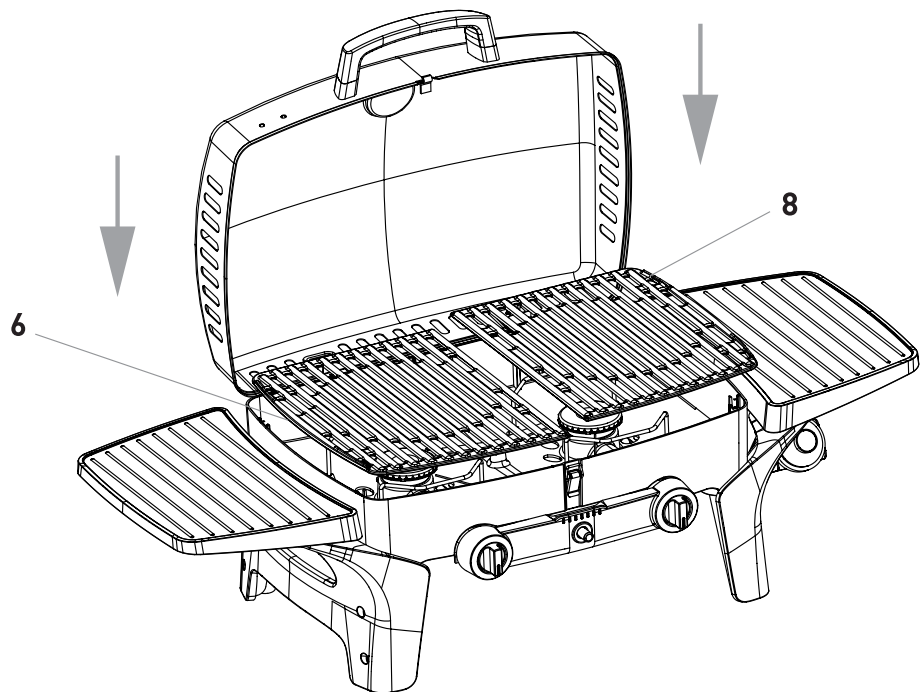
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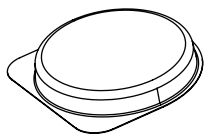
| No | Figure | Quantity |
|----|---|----------|
| 7 |  | 2 |

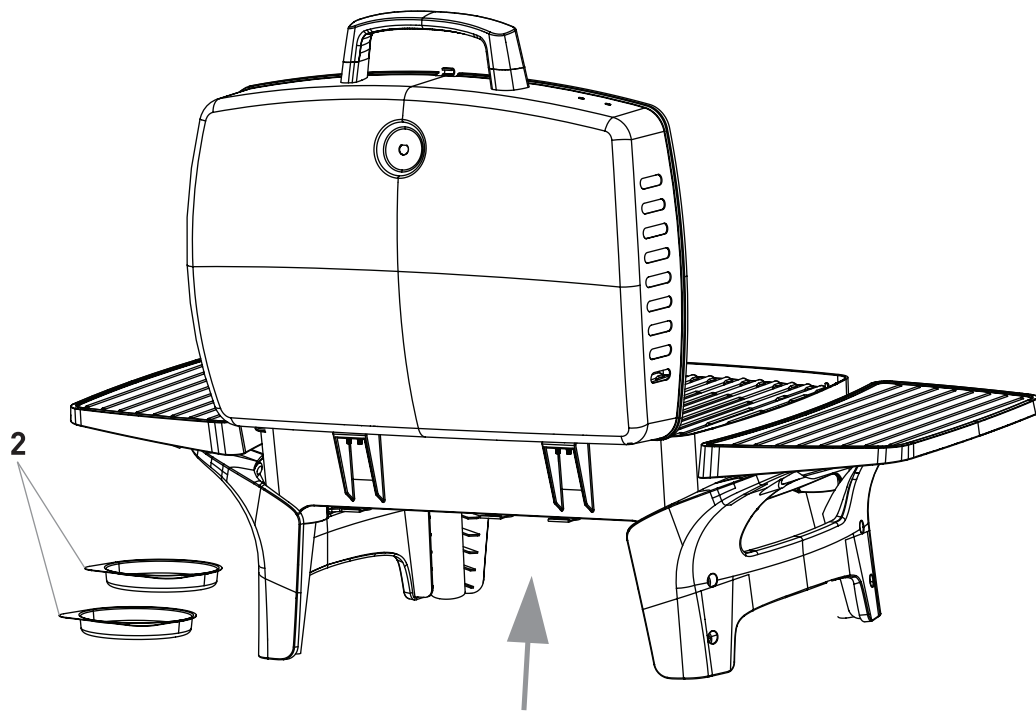


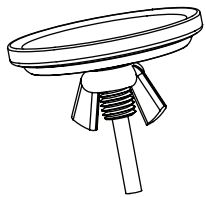
07

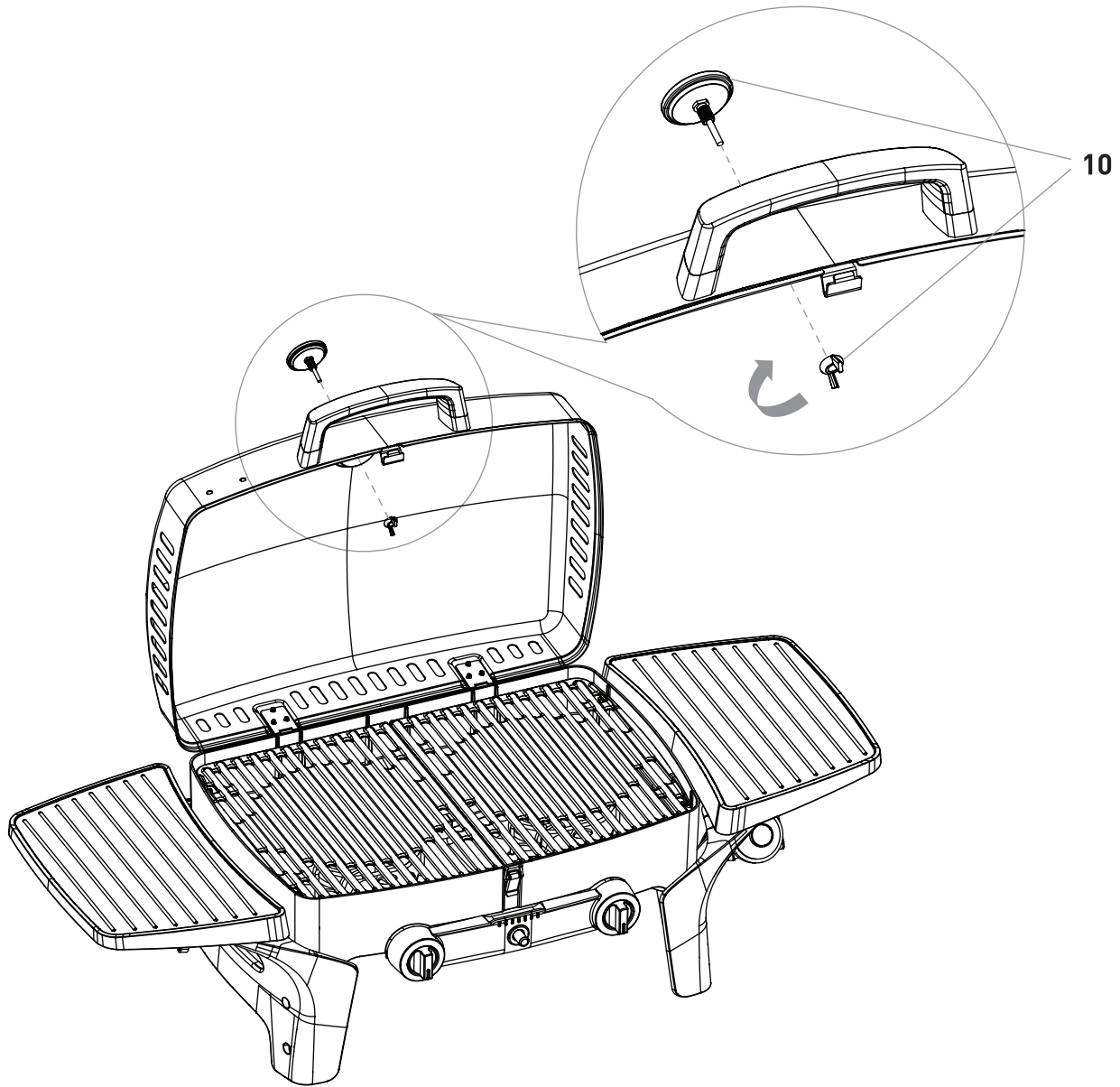
| No | Figure | Quantity |
|----|---|----------|
| 6 |  | 1 |
| 8 |  | 1 |



| No | Figure | Quantity |
|----|---|----------|
| 2 |  | 2 |



| No | Figure | Quantity |
|----|---|----------|
| 10 |  | 1 |



CONNECTING THE GAS CARTRIDGE

⚠ SAFETY INSTRUCTIONS

RISK OF FIRE AND EXPLOSION

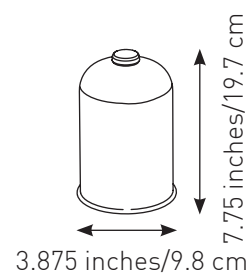
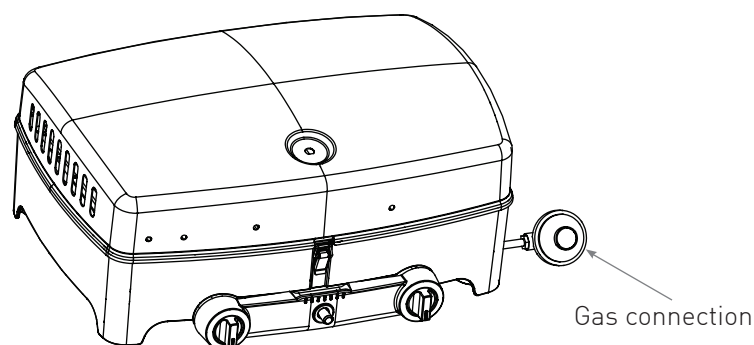
- The GRILL may only be used with a pressure regulator. The pressure regulator included is correctly set by the manufacturer for use with liquid gas. Please read and observe the enclosed separate assembly and application instructions for the pressure regulator.
- The gas GRILL and pressure regulator have only been approved for certain countries. (See TECHNICAL DATA chapter or the ID label on the gas GRILL under countries.)
- The pressure regulator must be replaced periodically. (See CLEANING/MAINTENANCE chapter.)
- Get advice from a specialist store when you buy or rent the gas canister.
- ⚠ **WARNING: Do not use a wrench to tighten the connection.**
 - Make sure that there are no sources of ignition, such as open fires, in the vicinity when you connect or replace the gas canister.
 - Make sure that the gas hose is not kinked or worn.
- After assembling the gas canister, check that all connection points are sealed using either a standard leak locating spray or soapy water. If no leaks are present, clean the terminals after testing them with water.
- Checking the sealants using a naked flame is strictly forbidden!
- ⚠ **Caution: The burner opening must be positioned properly over the valve orifices.**
- ⚠ **CAUTION: Use cylinders that are marked "Propane fuel" only.**
- The gas GRILL is equipped with a cylinder supply system designed for vapor withdrawal.
- ⚠ **Do not store a spare LP-gas cylinder under or near this appliance. Never fill the cylinder beyond 80 percent full. If the instructions are not followed exactly, a fire causing death or serious injury may occur.**

ASSEMBLY SEQUENCE



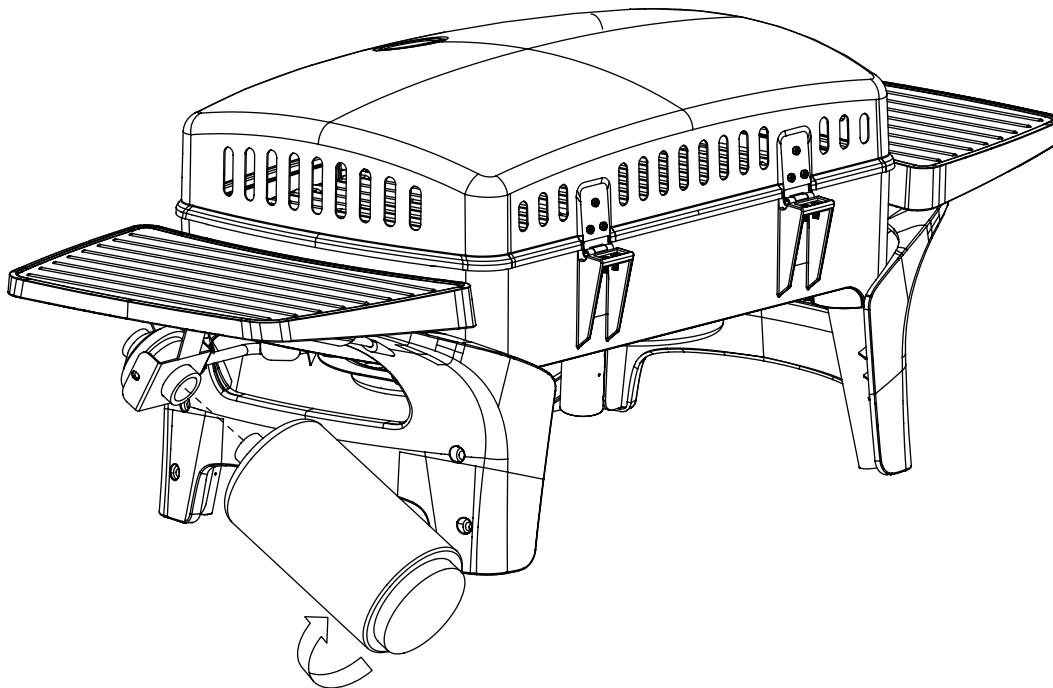
The cap nuts have left-hand thread

1. Screw the gas cartridge onto the pressure regulator and tighten it by hand. Push propane cylinder into regulator and turn clockwise until tight.
2. Disconnect the gas cylinder when the GRILL is not in use. To disconnect the gas cylinder turn counter-clockwise.



Gas cartridge approx. 16.4 oz
(not included)

CONNECTING THE GAS CARTRIDGE



CHECK FOR GAS LEAKS

1. Spray all sealing points with conventional leak detection spray or apply soapy water with a brush (ratio 1 part soap/3 parts water).
2. Open the valve on the gas canister.
3. Bubbles appear at any leaking points.

- ⚠ **WARNING: You should check for gas leaks every time you disconnect and reconnect a gas fitting.**
- ⚠ **WARNING: Perform these leak checks even if your GRILL was dealer- or store-assembled.**
- ⚠ **WARNING: Do not ignite burner while leak checking.**

CHECK BURNER FLAME PATTERN



- 1) Tips occasionally flicker yellow
- 2) Light blue
- 3) Dark blue

If the flames do not appear to be uniform throughout the burner tube, follow page 17. CLEANING/ MAINTENANCE.

OPERATING THE GRILL

⚠ SAFETY INSTRUCTIONS

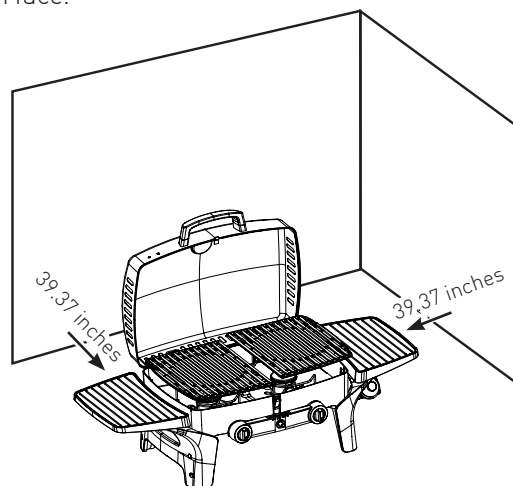
INTENDED USE

- ⚠ The GRILL may only be used outdoors for grilling, cooking and baking (indirect grilling).
- ⚠ Do not use in a garage, building, breezeway or any other enclosed area.
- ⚠ **WARNING: The gas GRILL shall not be used under any overhead combustible construction.**
- ⚠ **WARNING: The gas GRILL is not intended to be installed in or on recreational vehicles and/or boats.**
- ⚠ This appliance is not to be used by children or people with limited experience in operating appliances. It may only be used by people who are capable of operating it safely.
- ⚠ The GRILL gets very hot when it is in use. Make sure other people in the vicinity know this and keep children away.
- ⚠ Wear protective gloves to avoid burns when handling hot components.

RISK OF FIRE AND EXPLOSION

- Avoiding grease fires: Remove excess grease/marinade before grilling food. This does not affect the taste of the food and is simply required to prevent grease fires.
- Clean the device prior to each use to prevent the build up of grease deposits. Pay particular attention to grease deposits on the inner sides of the firebox and the grease trays.
- Do not smoke when handling the gas canister. Do not place the gas canister near open fire or naked flames.
- The GRILL may only be used outdoors.
- Keep the GRILL away from moisture, spray, etc.
- Place the GRILL on a stable, level, fireproof surface.
- The device must not be moved during operation.
- Protect the gas canister from strong sunlight. The temperature must not exceed 120° F.
- Before each use, check the the pressure regulator for rips or damage. Do not use the GRILL if either the pressure regulator or gas cartridge is defective or leaks.

- ⚠ **WARNING: Keep any electrical supply cord away from any heated surface.**
- ⚠ **WARNING: Keep the cooking area clear of flammable vapors and liquids such as gasoline, alcohol, etc., and combustible materials.**
- ⚠ **WARNING: Never store an extra propane cylinder under or near the gas GRILL.**
 - Check the burners and remove any deposits from them before operating the appliance.
 - Do not leave the GRILL unattended while it is in use.
 - To ensure that no accidental gas leaks occur, the gas cartridge should only be used when the GRILL is in use. Screw off the gas cartridge immediately each time the GRILL is turned off.
- ⚠ **During operation keep a safe distance between the GRILL and any flammable or heat sensitive materials. The distance must not be less than 1 m (39.37 inches) and shall not be located under overhead unprotected combustible construction.**
 - Make sure that the two-meter (78.74 inches) area above the GRILL is free from objects and parts of buildings.
 - Make sure that the ventilation hole in the housing is not covered and not obstructing the flow of combustion and ventilation air.
 - If a malfunction occurs, screw off the gas cartridge immediately .
 - Following use and each time it is moved to a different place, the GRILL must be turned off, the gas cartridge must be screwed off and must be removed from below the GRILL so as to protect the pressure regulator.
 - In order to avoid overheating, the griddle should not be completely covered with aluminium foil. If you have a GRILL plate, it may only cover half of the grilling surface.



SWITCHING THE GRILL ON



Before using the GRILL for the first time, allow the burners to burn for 15 minutes with the lid closed without any food so as to remove preservation deposits. This can produce a slight smell but it is nothing to be concerned about. Make sure there is sufficient ventilation. The color inside the GRILL can change slightly. However this is a natural process and is normal.

1. Open the lid on the GRILL.
2. The burners can be lit independently of one another.
3. Turn the adjusting knob clockwise to the position "●".
4. Press one of the control buttons and turn it counter-clockwise to the highest position. Now press the igniter. The burner ignites. If the burner does not ignite, repeat this step 3-4 times.
5. **⚠ WARNING:** If the burner does not ignite, turn the control button clockwise to the "●" position and close the valve of the gas canister. Wait for 5 minutes and then begin with step 4.
6. When one burner has ignited, repeat step 4 to ignite the other burner.
7. Regulate the heat by turning the control button to any setting between the highest level and the lowest level.

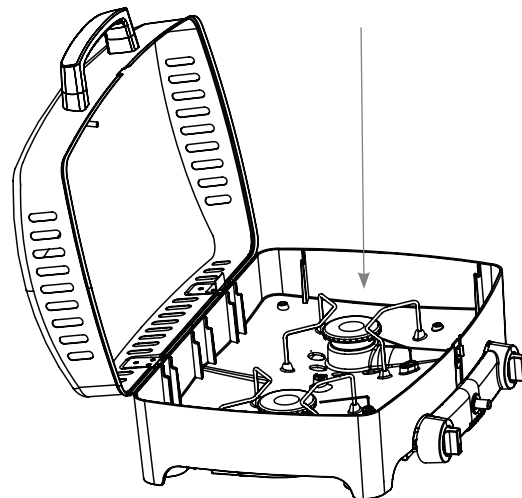
SWITCHING THE GRILL OFF

To turn off the GRILL, turn all control buttons to the "●" position and screw off the gas cartridge.

COOKING ON THE GAS GRILL



- In order to use the GRILL as a cooker, simply remove the two GRILL racks.
- Never drop food or accessories into hot cooking liquid. Lower food and accessories slowly in order to prevent splashing or overflow.
- ⚠ **The recommended saucepan sizes have a minimum diameter of approx. 16 cm (6.30 inches) and a maximum diameter of approx. 20 cm (7.87 inches).**

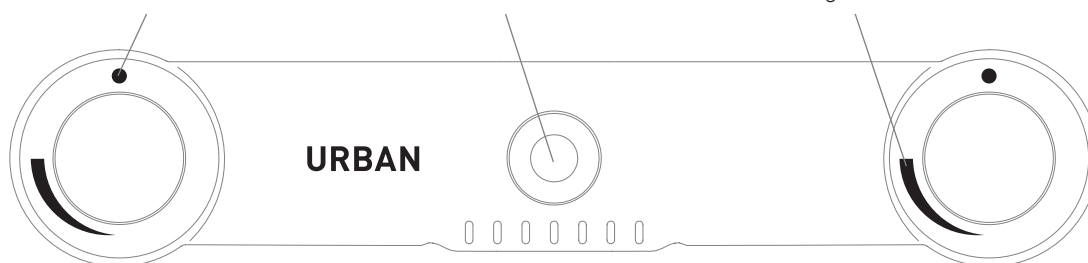


DESCRIPTION OF SYMBOLS

In this position, the left burner is set to „OFF“.

This button ignites the burner.

This symbol indicates the upper/lower position of the right burner.



⚠ FIRST-AID MEASURES

FIRE-FIGHTING MEASURES

- Bring everyone in the vicinity to safety! If possible screw off the gas cartridge. Cool the gas cartridge with water. Do not neglect your own safety! Spontaneous, explosive re-ignition is possible.
- In the event of a fire, filled compressed gas cartridges must be removed from the area. If this is not possible, the compressed gas cartridges must be protected from intense heating by spraying them with water or similar agents from a protected spot.

ACTIONS TO BE TAKEN AFTER THE INHALATION OF GAS

- High concentrations can cause suffocation. Symptoms include loss of mobility and consciousness. The patient will not be aware that they are suffocating. In low concentrations dizziness, headaches, nausea and coordination problems can occur.
- Make sure the patient can breathe fresh air. Inform a doctor or the emergency services. Perform artificial respiration if the patient stops breathing.

ACTIONS TO BE TAKEN IN THE EVENT OF LARGE BURNS OR SCALDS

- There is an acute risk of hypothermia and shock. Call the emergency services immediately!
- If clothes are ignited, extinguish the flames with water or smother them with a thick blanket.
- In case of scalds: Remove clothing immediately.
- In case of burns: Leave clothes on.
- Cool for at least 15 with cold water until the pain subsides.
- Cover the affected area with a sterile burn dressing. Place the burn dressing covered side on the damaged skin and fix loosely in place using a gauze bandage or a triangular bandage.
- Do not apply any "household remedies" such as salves, powders, oils or disinfectants!

ACTION TO BE TAKEN IN THE EVENT OF SMALL BURNS OR SCALDS

- In case of scalds: Remove clothing immediately.
- In case of burns: Only remove clothes if they are not stuck.
- Cool for at least 15 minutes with cold water until the pain subsides.
- Allow burns or scalds without any blisters to heal in the air – do not cover with a bandage.

CLEANING/MAINTENANCE

⚠ SAFETY INSTRUCTIONS

- Despite careful processing of all individual items, individual parts may have sharp edges. Therefore, always wear protective gloves in order to avoid injury.
 - **HOT SURFACES:** Before you clean the GRILL, wait until it has cooled down enough first.
- RISK OF FIRE AND EXPLOSION**
- Avoiding grease fires:
Clean the device prior to each use to prevent the build up of grease deposits. Pay particular attention to grease deposits on the inner sides of the firebox and the grease trays.
 - Do not use any flammable cleaning materials.
 - Repairs and maintenance to the gas system may only be carried out by an authorized specialist.
 - Do not modify the GRILL or pressure regulator in any way. The hose must be serviced after 5 years (see MANUFACTURING DATE ON THE HOSE).
 - Replace the pressure regulator after 10 years at the latest even if there are no obvious signs of damage. Make sure that the pressure regulator is suitable for the gas used and that it is set to the correct outlet pressure (see Technical Details).
 - Manipulation or changes to components sealed by the manufacturer is strictly forbidden!
 - If the gas comes into contact with oil it creates an explosive mixture. Never try to loosen tight valves and regulation buttons with oil or penetrating oil.
 - The burner or venturi tube (gas mixing tube) may become clogged in exceptional cases (for example because insects or insect nests). A clogged tube can lead to a fire beneath the appliance. Make sure it is not clogged



- Remove excess grease/marinade before grilling food. This does not affect the taste of the food and is simply required to prevent grease fires.
- Clean the GRILL after each use.
- Do not use any abrasive and chlorous cleaning agents.
- Pull the fat tray out and dispose of the fat in an environmentally friendly way.
- The inside of the cooking lid should be cleaned regularly after each use of the GRILL to remove residues and fat deposits. Use warm soapy water and a soft cloth for this purpose.
- After finishing your grilling, you can simply remove the remains by pushing them through the holes at the burners and into the fat trays positioned below. Then simply use warm soapy water to wipe the inside of the housing.
- You can easily clean the surfaces of the plastic components using warm water. Please do not use cleaning agents containing solvents, stainless steel cleaners or abrasives to avoid damaging the surface.
- Use a mild detergent and warm water. Then dry the surface with a soft cloth. Please do not use any cleaning agents containing solvents, oven and stainless steel cleaners or abrasives.
- Allow the GRILL to dry fully prior to the next use.
- Remove leftover food from the burners with a soft brush (do not use a metal brush).
- If the burner or venturi tube (gas mixing tube) is clogged (for example because insects or insect nests), clean it. It may only be cleared using a needle or a pipe cleaner.

STORAGE/TRANSPORT

⚠ SAFETY INSTRUCTIONS

RISK OF FIRE AND EXPLOSION

- Store the gas cartridge out of the reach of children.
- Keep the gas cartridge away from oxidizing gases and other fire-causing materials.
- Leaking gas is heavier than air and sinks to the floor. Do not store the gas cartridge in the house, below ground level (e.g. in the basement, inspection pit, underground garage etc.) or in an unventilated area where leaking gas could collect.
- Protect the gas cartridge from direct sunlight and other sources of heat.
- Store the gas cartridge in a well ventilated, shady place that is below 120° F and protected from the elements.
- Store the gas cartridge in an upright position and secure it against falling.
- The storage tips also apply to empty gas cartridges, as they always contain a residual amount of liquid gas.
- Wherever possible, do not transport the gas cartridge in vehicles where the luggage space is combined with the driver's cabin. The driver must be aware of the possible dangers associated with the load and he must know what to do in the event of an accident.
- Transport the gas cartridge in an upright position and secure it against falling and sliding.
- Make sure that the valve of the gas cartridge is closed and sealed tightly.
- Ask your gas retailer about current national requirements and instructions.



- Store the appliance in a frost-free, dry room. Close the lid and cover the appliance to protect it from dirt and damage
- A weather protection cover is optionally available for the GRILL.
- Use the provided side handles when carrying the GRILL. Do not carry the GRILL using the lid handle.

DISPOSAL



The product packaging consists of recyclable materials, which can be submitted to a recycling facility. Please separate them appropriately and dispose of them in the collection bins provided.

If you wish to dispose of the appliance, please do not do so with the household waste. Ask your local disposal company or communal administration for information as to the possibilities of environmentally friendly and resource-preserving manner.

TECHNICAL DETAILS

| | |
|------------------------|-------------------------|
| Model: | URBAN |
| ITEM NO: | 62409 |
| NOMINAL THERMAL STRESS | |
| INPUT RATING: | 13700 |
| GAS TYPE: | Liquid Propane Gas (LP) |

The use and installation of this product must conform with local codes or in their absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1 or Propane Storage and Handling Code B149.2.

⚠ CAUTION: Use cylinders that are marked "Propane fuel" only.

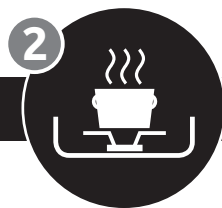
Gas cartridge approx. 16.4 oz (not included)

| Countries | Btu | Nozzle designation burner (mm) |
|-----------|-------|--------------------------------|
| US | 13700 | Ø 0,65 |

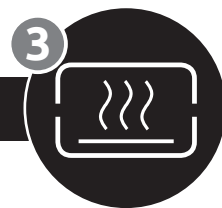
TIPS FOR



GRILLING



COOKING



BAKING



PREHEATING THE GRILL

- Before starting the actual grilling, it is important to preheat the GRILL sufficiently. For this, follow the step in the description OPERATING THE GRILL to ignite the GRILL, then close the cooking lid and preheat the GRILL. The preheating duration at full power takes approx. 10-15 minutes, depending on external influences such as temperature and wind. Then you can enjoy the benefits of the appliance. Enjoy the advantages of the iron grating (it stores the heat perfectly and distributes it equally).

DIRECT GRILLING

- During direct grilling, the food is cooked directly over the gas burner/flame. First switch both burners to full power and close the cooking lid to preheat the rack to the right temperature (see PREHEATING THE GRILL). Then position your food on the rack and set the burner to the desired heat. Due to the high temperatures generated at the rack, this GRILL is ideally suitable for searing meat that is cooked within a short time - for instance steaks, sausages or lamb chops. The searing of the meat surface causes roasting aromas to arise, which caramelize sugar on the surface while the food inside cooks and stays juicy.
- Direct grilling is of course also suitable for the preparation of chicken breast, fish fillet, seafood and vegetables.
- You can choose two kinds of direct grilling. During direct grilling, food is cooked on the GRILL at higher temperatures and different temperatures with the lid open.
- Direct grilling is also possible with the lid closed, thus reducing cooking time. Thanks to the temperature indicator you can regulate (reduce) the temperature accordingly. During the cooking process, you should only open the lid to turn the food over or check whether it is done.

BAKING/INDIRECT GRILLING

- For indirect grilling your GRILL is simply converted into an oven.
- Indirect grilling is suitable above all for larger pieces of meat that need to be cooked at moderate temperature, e.g. roasts, ribs or whole poultry items.
- During indirect grilling, the food is positioned above the switched off burner to make use of the indirect heat. The other burner is heated, so that the food is evenly cooked at low/moderate heat over a longer period of time underneath the lid. The food is therefore kept away from the direct heat and is gently cooked or grilled.
- Of course, other dishes can also be cooked using the baking function: A crispy pizza or your first home-made bread can be prepared using the GRILL. These are all cooked with the lid closed, just as in a conventional oven, so that convection heat is generated.
- You can increase this experience even further by using a pizza stone. For this, please preheat the pizza stone for approx. 10 - 15 minutes at about 180 - 200 degrees before cooking your pizza.
- It is often advisable to sear the food before grilling to achieve a perfect result.

COOKING

- Also use your GRILL as a practical cooker and prepare your soups, sauces or side dishes freshly on the camping site, balcony or patio. You can use the cooker in only a few steps. Take off the GRILL rack; put the saucepans (max. diameter 7.88 inches) onto the saucepan racks, set the regulator buttons to full power and off you go.
- The burners are protected against wind due to the special design of the housing. However, you should still make sure that the appliance is positioned in a place protected from the wind as far as possible.

WARRANTY

Distributed By:

Well Traveled Living
716 S 8th Street
Amelia Island, FL 32034
Toll Free: 866-WTL-SUPP



Web: www.wtliving.com
Email: cservice@welltraveled.net

1 YEAR LIMITED WARRANTY – Customers in the Continental US

All components are warranted for a period of 1 year after date of purchase by the original owner against defects in materials and workmanship under normal use. This warranty does NOT cover normal wear and weathering, assembly and/or maintenance OR use in a commercial application if model is not designated as a commercial model. At Well Traveled Living's sole discretion, products under warranty will be repaired and/or replaced at no charge to the customer. Any returns sent back to Well Traveled Living must be sent via prepaid freight and in the original retail packaging.

For warranty service contact Well Traveled Living at the address, phone numbers or internet site and email listed in this owner's manual. Be sure to have your sales receipt, date of purchase and catalogue/model numbers available when calling. All warranty service will be coordinated by the Well Traveled Living's, Amelia Island, Florida service center.

This warranty is extended only to the original purchaser. Proof of purchase will be required before warranty service is rendered. The sales receipt is the only valid proof of purchase. This warranty only covers failures due to defects in materials or workmanship which occur during normal use. Failures and/or damage which result from accident, negligence, misuse, abuse, neglect, mishandling, alteration or modification, failure to maintain, improper assembly or maintenance, service by unauthorized agency or use of unauthorized components or damage that is attributable to acts of God are NOT covered.

*****THERE ARE NO EXPRESS WARRANTIES EXCEPT AS LISTED ABOVE*****

*****PURCHASER ASSUMES ALL RISKS IN THE ASSEMBLY AND OPERATION OF THIS UNIT*****

*****FAILURE TO FOLLOW WARNINGS AND OPERATIONAL INSTRUCTIONS CONTAINED IN THIS MANUAL CAN RESULT IN SEVERE PROPERTY DAMAGE AND/OR PERSONAL INJURY*****

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This limited warranty gives you specific legal rights and you may also have other rights which vary from jurisdiction to jurisdiction. The provisions of the United Nations Convention on Contracts for the Sales of Goods shall not apply to this limited warranty or the sale of products covered by this limited warranty.

IMPORTANT NOTICE

-Do **NOT** return to place of purchase-
For customer service and warranty issues
contact our Customer Service Center at:

(866)-985-7877 OR

Email: cservice@welltraveled.net

Customer Service Hours: Mon. – Fri. 9:00 a.m. – 6:00 p.m. (EST)

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Amelia Island
Florida 32034
USA

As part of product improvements we reserve the right to carry out technical and optical changes to the appliance.