



For more information visit us at
www.FireDiscCookers.com
or call (281) 206-2678.

FireDisc®

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**SAFETY AND
WARRANTY
INFORMATION**




FIRE X DISC®

**BUILT TO HAUL,
COOKS IT ALL®**


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FOR OUTDOOR USE ONLY

 **CAUTION:** Read and follow all safety statements, assembly instructions, and use and care directions before attempting to assemble and cook.

 **CONSUMER:** Keep this manual for reference.

 **WARNING:** Failure to follow all manufacturer's instructions could result in serious personal injury and/or property damage.

 **CAUTION:** Some parts may contain sharp edges. Wear protective gloves if necessary.

This instruction manual contains important information necessary for the safe use of the appliance. Read and follow all warnings and instructions before using the appliance.

If you have questions or need assistance during assembly, please call 1-281-206-2678. To insure your satisfaction and for follow-up service, register your appliance online at www.FireDiscCookers.com

Safety Symbols

The symbols and boxes shown below explain what each heading means. Read and follow all of the messages found throughout the manual.



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



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



CAUTION: Indicates a potentially hazardous situation or unsafe practice which, if not avoided, may result in minor or moderate injury.



For residential use only. Do not use for commercial cooking.



Do not attempt to repair or alter the hose/valve/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 manufacturer.



DANGER



1. Never operate this appliance unattended.
2. Never operate this appliance within 10ft (3m) 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.



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 your fire department.

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

INSTALLATION SAFETY PRECAUTIONS

Installation Safety Precautions

- Use cooker, as purchased, only with LP (propane) gas and the regulator/valve assembly supplied.
- This appliance is not for use in or on recreational vehicles and/or boats.

- Cooker 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, CSA B149.2.
- Keep any electrical cords and/or fuel supply hoses away from any hot surfaces.
- This cooker is to use as built. Do not modify the cooker 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. Not intended for commercial use
- Do not leave appliance unattended. Keep children and pets away from appliance at all times.

Call Cooker Service Center for Help and Parts

- If you need assistance with your product or warranty parts call 1-281-206-2678. 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.FireDiscCookers.com or call 1-281-206-2678 and one of our friendly and knowledgeable agents will be glad to assist you.

USE AND CARE



WARNING



For Safe Use of Your Cooker and to Avoid Serious injury:

- Do not let children operate or play near cooker.
- Keep cooker area clear and free from materials that burn (i.e. gasoline, propane, or any other flammable liquid or gas).
- Do not block holes in bottom or back of cooker.
- Check burner flames regularly.
- Never use regulator from this cooker with any other LP appliances
- When cooking, the appliance must be on a level surface in an area clear of combustible material.
- Use cooker only in well-ventilated space. For outdoor use only. NEVER use in an enclosed space such as carport, garage, porch, covered patio, or under an overhead structure of any kind.
- Do not use charcoal or ceramic briquets in a gas cooker. (Unless briquets are supplied with your cooker.)
- 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 create a potentially dangerous condition resulting in property damage and/or personal injury.
- Use cooker 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.

• Apartment Dwellers:

Check with management to learn the requirements and fire codes for using an LP gas cooker in your apartment complex. If allowed, use outside on the ground floor with a three (3) foot clearance from walls or rails. Do not use on or under balconies.

- Never operate cooker with LP cylinder out of correct position specified in assembly instructions.

PROPANE CYLINDER INSTALLATION/REMOVAL

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.

For Safe Use of Your Cooker and to Avoid Serious injury:

Regulator/Valve Installation/Removal

1. Regulator should never be fully removed unless damaged. Refer to regulator to burner assembly instructions.
2. With knob pointing to back of cooker, insert Regulator/Valve with pipe into end of burner and screw until hand tight. Do not over tighten.
3. Control knob should face upward with threaded end facing down.
4. To remove reverse steps.

Leak Testing (1lb. Disposable): IMPORTANT

Regulator/Valve Installation/Removal

During leak test, keep cooker away from open flames or sparks and do not smoke. Cooker 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 regulator is in "OFF" position. 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.

If you cannot stop a leak, remove gas A cylinder from regulator and check for damaged threads, dirt and debris on regulator and 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, replace. Order new parts by giving the serial, model number and name of items needed to FireDisc Cookers at 1-281-206-2678.

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

Propane Cylinder Removal:

1. Turn regulator OFF.
2. Allow Cooker 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.

Safety Tips:

Safety Tips

- The use of alcohol, prescription or nonprescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.
- When cooker is not in use, disconnect 1 lb. cylinder or hoses.
- Never move cooker while in operation or still hot. Allow the appliance to cool before moving or storing.
- Cooker stand is designed to support the bowl that came with the cooker. Do not use any other pots, pans, griddles or other utensils. Do not use the standing support for any items other than the original bowl.
- The regulator may make a humming or whistling noise during operation. This will not affect safety or use of cooker.
- If you have a cooker problem see the Troubleshooting Section.
- Light burner. Check to make sure it is lit, close the lid and warm up cooker on high for 10 minutes. Curing of paint and parts will produce an odor only on first lighting.
- Cooker 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 cooker often, preferably after each cookout. It is not recommended to clean cooking surfaces while cooker is hot.



WARNING



Turn controls OFF and disconnect cylinder when not in use.

Lighting the FireDisc Cooker

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 FireDisc Cooker off

- 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.
- 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 cooker.



CAUTION



- Putting out grease fires by closing the lid is not possible. Cookers 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 cooker unattended while preheating or burning off food residue on HIGH. If cooker has not been regularly cleaned, a grease fire can occur that may damage the product.



DANGER



CARBON MONOXIDE HAZARD

- For outdoor use only.
- Never use inside house, or other unventilated or enclosed areas. This outdoor stove consumes air (oxygen). Do not use in unventilated or enclosed areas to avoid endangering your life

NATURALHAZARD – SPIDERS

- Never store propane near high heat, open flames, pilot lights, direct sunlight, other ignition sources or where temperatures exceed 120°F (49°C).
- Propane is heavier than air and can accumulate in low places. If you smell gas, leave the area immediately.
- Never install or remove propane tank while outdoor stove is lighted, near flame, pilot lights, other ignition sources or while outdoor stove is hot to touch.
- This stove is red hot during use and can ignite flammables too close to the burner. Keep flammables at least 12" from sides and 48" from top. Keep gasoline and other flammable liquids and vapors well away from
- Disconnect propane tank from stove if the stove is to be stored indoors.

NATURALHAZARD – SPIDERS

1. Check wind direction.
2. Position cooker DOWNWIND from the nearest structure; no closer than 10-ft from nearest building or railing, keeping flames from any potential oil grease fire away from nearest structure.
3. Position cooker DOWNWIND from the LP Gas Cylinder keeping a minimum distance of 20" apart so the heat of the cooker does not reach cylinder.
4. Position cooker on level ground in a well ventilated location, a safe distance from combustible materials, rails, buildings, overhangs or tree branches.
5. Check that gas supply hose does not contact surfaces that may become hot during use.



CAUTION



NATURALHAZARD – SPIDERS

FACT:

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 cooker 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 burner (should be blue).
4. Fire coming from around or behind control knob.

STOP!

Immediately turn off gas at LP cylinder!

SOLUTION:

Wait for cooker 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 Cooker Cleaning:

Do not mistake brown or black accumulation of grease and smoke for paint. Interiors of gas cookers are not painted at the factory (and should never be painted). Apply a strong solution of detergent and water or use a cooker cleaner with scrub brush on insides of cooker lid and bottom. Rinse and allow to completely air dry. Do not apply a caustic grill/oven cleaner to painted surfaces.

General Cooker Cleaning:

- Clean cooking surface.
- When LP cylinder is connected to cooker, store outdoors in well-ventilated space and out of reach of children.
- Cover cooker if stored outdoors.
- Store cooker indoors ONLY if LP cylinder is turned off and disconnected, removed from cooker and stored outdoors in well-ventilated space and out of reach of children.
- Leak test the cooker after removing from storage and follow Cleaning Burner Assembly instructions before starting cooker.
- Keep cooker area clear and free from materials that burner(i.e. gasoline, propane or other flammable liquid or gas). • Do not block holes in bottom or back of cooker.

General Cooker Cleaning:

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.

Cook: 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: mpholine.fsis@usda.gov Or visit the USDA website at www.isitdoneyet.gov

How To Tell 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, roasts 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.

Safety Tips:

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 cooker 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 cooker, perform a "Leak Test" and "Burner Flame Check".

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 3 minutes before cutting)	
Medium	160°F
Well Done.....	170°F

LIMITED WARRANTY

5 years warranty In general, cookers manufactured by TEXAS CUSTOM GRILLS, LLC® are warrantied against defects in material and workmanship for five (5) year from the date of purchase and all parts and accessories are warrantied against defects in material and workmanship for one (1) year from the date of purchase . However, you must refer to your Owner's Guide for the warranty terms that apply to your particular product.



This warranty applies only to the ORIGINAL PURCHASER and is not transferable. Therefore, we require reasonable proof of your date of purchase. Therefore, you should retain your sales slip or invoice.

This limited warranty is limited to the repair or replacement of parts that prove defective under normal use and service and which on examination, to TEXAS CUSTOM GRILLS, LLC' satisfaction, they are defective. If warranty applies, the manufacturer will repair or replace, at their discretion, the cooker or any part or component that is deemed defective without charge. In the event of parts availability issues, the manufacturer reserves the right to substitute like or similar parts that are equally functional.

This warranty is void if the cooker is used commercially, structurally altered or subjected to stress beyond the physical limits of the materials used in body or components, or is damaged as a result of abnormal use. This limited warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, vandalism, improper installation or improper maintenance or service, or failure to perform normal and routine maintenance. Normal wear and tear and deterioration or damage due to severe weather conditions such as hail, hurricanes, earthquakes or tornadoes is not warranted. This limited warranty applies to the functionality of the product ONLY and does not cover cosmetic issues such as scratches, dents, corrosions or discoloring by heat, abrasive and chemical cleaners or any tools used in the assembly or installation of the appliance, surface rust, or the discoloration of stainless steel surfaces.

There are no other express warrants except as set forth herein and any applicable implied warranties or merchantability and fitness are limited in duration to the period of coverage of this express written limited warranty. This warranty does not include any manufacturer responsibility for any special, incidental or consequential damages resulting from the use of the cooker. If warranty applies, the manufacturer will repair or replace, at their discretion, the cooker or any part or component that is deemed defective.

Neither dealers nor the retail establishment selling this product has any authority to make any additional warranties or to promise remedies in addition to or inconsistent with those stated above. TEXAS CUSTOM GRILLS' maximum liability, in any event, shall not exceed the purchase price of the product paid by the original purchaser.

TEXAS CUSTOM GRILLS, LLC® reserves the right to change products and designs without incurring any obligations to you and incorporate such changes into already completed products, or those in the hands of dealers or consumers. Products prepaid or replaced under this warranty may or may not incorporate these changes. Damaged products must be returned directly to TEXAS CUSTOM GRILLS, LLC® with postage and or freight pre-paid by the consumer for review and examination. Please include a copy of original sales receipt.