KORFLAME
FIREPLACE & OUTDOOR KITCHEN

USER MANUAL

Outdoor kitchens

Safety, installation, use and care for Pure outdoor kitchen sets, islands and modules, including the Pure Cook LPG gas grill.



Read this manual in full before installing or using the outdoor kitchen and keep it for future reference. EN

1 Safety instructions

For outdoor use only.
Never use the gas grill indoors, in a garage, tent, caravan or any enclosed space. Gas burning without enough fresh air produces carbon monoxide, which can kill.

Who may use the grill

- The grill must not be used by people with reduced physical, sensory or mental capabilities or lack of knowledge, unless they have read this manual and understand the hazards involved.
- Accessible parts can become very hot. Keep children and pets away while the grill is in use and while it cools down.
- Never leave the grill unattended while it is lit.
- Use heat-resistant gloves when handling the lid, grates and grease tray.
- Do not use the grill under the influence of alcohol or medication that impairs attention.

Location and use

- Install the kitchen outdoors, in an open-air area. A pergola or roof above is allowed if the area stays open and air moves freely.
- Keep the grill away from anything that can catch fire. Do not store petrol, solvents or other flammable materials in or near the kitchen.
- Do not move the grill or the kitchen while the grill is lit or hot.
- Burn only LPG in the grill. Do not use charcoal, wood or any other fuel.
- Do not modify the grill, its burners, valves or injectors.

If you smell gas

1. Close the valve on the gas cylinder.
2. Turn all control knobs to off.
3. Put out any open flame. Do not operate electrical switches or use a phone near the grill.
4. Open the lid and let the gas disperse.
5. Check the connections for leaks with soapy water (see Gas connection). If the smell remains, do not use the grill and contact your dealer.

2 Gas connection

The Pure Cook gas grill is certified for liquefied petroleum gas (LPG). It is set at the factory for one supply pressure; the gas type and pressure are shown on the data plate. Connect it only to the gas and pressure given there.

Pure Cook gas grill	Value
Gas category	I3B/P
Gas	LPG (butane, propane or their mixtures)
Supply pressure	29 mbar or 50 mbar, as on the data plate
Nominal heat input	12 kW in total (4 burners × 3 kW)
Injector diameter	0.92 mm at 29 mbar · 0.85 mm at 50 mbar
Certification	EU type examination GAR-2674-122101 Rev.01, notified body 2674

Cylinder, regulator and hose

- Use a pressure regulator with a fixed outlet pressure that matches the data plate (29 or 50 mbar) and meets the regulations of your country. Never connect the grill to a cylinder without a regulator.
- Use a gas hose approved for LPG in your country. Keep it as short as possible, free of kinks and twists, and away from hot parts of the grill. Secure both ends with hose clamps.
- Inspect the hose before each season and each cylinder change. Replace it if it is cracked, brittle or damaged, and in any case within the period required by your national regulations.
- Keep the cylinder upright, on a stable surface, in a ventilated place away from heat and direct sun. Never place it below ground level, in a basement or in a closed cabinet without ventilation.
- Change the cylinder outdoors, away from any flame, with all control knobs off and the cylinder valve closed.

Leak test

Do a leak test after every connection or cylinder change, and at the start of each season. Never use a flame to look for leaks.

1. Make sure all control knobs are off.
2. Brush soapy water (washing-up liquid and water) onto the regulator, the hose and both connections.

3. Open the cylinder valve.
4. If bubbles appear, there is a leak: close the cylinder valve, tighten or replace the leaking part, and test again. Do not use the grill until no bubbles appear.
5. Rinse the soap off with clean water and dry.

3 Installation

Siting

- Place the kitchen on firm, level and load-bearing ground, such as a paved terrace or concrete slab. The modules must stand level and must not rock.
- Leave enough free space around the kitchen to open doors and drawers fully and to reach the gas cylinder valve easily.
- Do not install the grill under low branches, awnings or other combustible materials. Follow your local building and fire regulations.
- Order the kitchen before you prepare the site, so you can take the dimensions from the product itself.

Modules and connections

- Set the modules side by side in the planned order and check that the worktops are aligned and level.
- If the Pure Cook grill is built into a worktop, make the cut-out to the dimensions supplied by Korflame and keep the grill's own ventilation clear.
- Water supply and drain for the sink module must be connected by a qualified plumber according to local regulations.
- Refrigerators, wine coolers and dishwashers must be connected to an earthed, weatherproof socket protected by a residual current device (RCD), installed by a qualified electrician.
- Keep electrical cables and water pipes away from the grill and the gas hose.

Built-in appliances
Refrigerators, wine coolers, dishwashers and taps are made by other manufacturers. Install, use and maintain them according to their own manuals, which are supplied with them.

4 Using the grill

The Pure Cook grill has four burners, each with its own control knob, a cooking area of 85 × 49 cm with one cast-iron and two wire grates, a warming rack, a removable grease tray and a lid thermometer reading up to 400 °C.

Before the first use

- Remove all packaging and protective film from the grill and the modules.
- Check that the burners, grates and grease tray are in place.
- Do a leak test (see Gas connection).

Lighting

1. **Always open the lid before lighting.** Do not lean over the grill.
2. Check that all control knobs are off, then open the cylinder valve.
3. Push in the knob of one burner and turn it to the high-flame position; keep it pressed until the burner lights.
4. Check through the grates that the flame is burning along the whole burner.
5. Light the other burners one at a time in the same way.
6. If a burner does not light within a few seconds, turn its knob off, wait **at least 5 minutes** with the lid open for the gas to disperse, then try again.

Cooking and turning off

- Adjust the heat with each burner's knob. Watch the thermometer when cooking with the lid closed.
- Keep the grease tray in place during cooking and do not let grease build up in it: a full tray can catch fire.
- If the flame goes out during cooking, turn the knob off and wait at least 5 minutes before relighting.
- To turn off, set all knobs to off, then **close the cylinder valve**.
- Let the grill cool down completely before cleaning it or covering it.

5 Care and maintenance

Grill

- Brush the grates while they are still warm, after the grill has been turned off. Wash them with warm soapy water when needed and dry them. Oil the cast-iron grate lightly to protect it.
- Empty and clean the grease tray after each use.
- Keep the burner openings clean. Spiders and insects can block the burner tubes and injectors, especially after a period of non-use; clean them before the first use of the season.

Worktops (HPL)

- Do not place hot pans, grates or trays directly on the worktop; use a trivet.
- Do not cut directly on the worktop; use a cutting board.
- Clean with a soft cloth, water and mild detergent. Do not use abrasive pads, scouring powders or solvents.

Stainless steel and painted cabinets

- The stainless parts are grade 304 and resist rain, snow and corrosion. Clean them with a soft cloth in the direction of the brushing; do not use steel wool, chlorine bleach or abrasive cleaners.
- Near the sea or a swimming pool, salt and chlorine can leave spot rust. Clean regularly with stainless-steel care paste and drinking water, then dry.
- Clean the painted cabinets with water and mild detergent and dry them.

Winter and long periods of non-use

- Close the cylinder valve, disconnect the cylinder and store it upright outdoors in a ventilated place, never indoors.
- Before frost, shut off the water supply to the sink and drain the tap and the pipes. Follow the appliance manuals for refrigerators, wine coolers and dishwashers.
- Clean and dry the kitchen, then protect it with a breathable cover once the grill has cooled.

6 Troubleshooting

Problem	Possible cause	Solution
Burner does not light	Cylinder empty or valve closed; air in the hose after a cylinder change	Check the cylinder and open the valve; try again after waiting 5 minutes
Burner does not light	Igniter or burner opening dirty or wet	Let it dry; clean the igniter tip and the burner openings
Weak or uneven flame	Burner tube or injector blocked by insects or grease	Clean the burner tube and openings; contact your dealer if it persists
Weak flame on all burners	Regulator faulty, wrong regulator, or cylinder almost empty	Use a regulator matching the data plate; change the cylinder
Yellow, sooty flames	Burner or air inlet dirty	Clean the burners; contact your dealer if it persists
Flare-ups	Grease build-up on grates or in the tray	Clean the grates and empty the grease tray
Smell of gas	Leak at a connection or damaged hose	Follow "If you smell gas"; do a leak test
Spot rust on stainless steel	Salt or chlorine deposits	Clean with stainless-steel care paste and drinking water, then dry

For any fault you cannot solve, stop using the grill, close the cylinder valve and contact your dealer. Use only original Korflame spare parts.