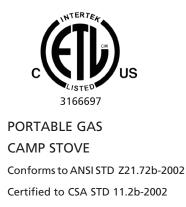
OUTDOOR CAMP OVEN CARE, USE AND SAFETY INSTRUCTIONS





To installer or person assembling this appliance: Leave this manual with this appliance for future reference.

To consumer: Keep this manual for future reference. This instruction manual contains important information necessary for the proper assembly and safe use of this product.

Read and follow all warnings and instructions before assembling and using the appliance.

Follow all warnings and instructions when using the appliance.

DO NOT DISCARD THIS INSTRUCTION MANUAL.

Fill in model number found on the product.

Model Number:

C-OVEN 2

For outdoor use only.



FOR YOUR SAFETY

If you smell gas:

- 1. Do not attempt to light the appliance.
- 2. Extinguish any open flame.
- 3. Disconnect from fuel supply.

FOR YOUR SAFETY

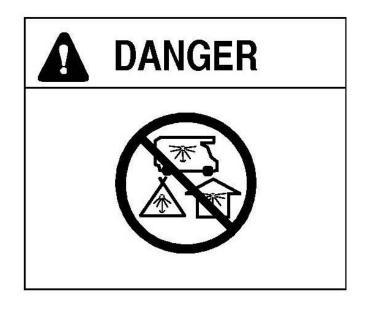
Do not store or use gasoline or other liquids with flammable vapors in the vicinity of this or any other appliance.

CARBON MONOXIDE HAZARD

This appliance can produce carbon monoxide which has no odor.

Using it in an enclosed space can kill you.

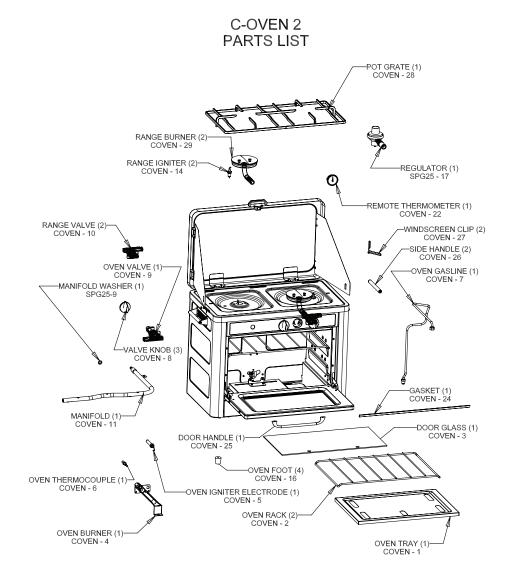
Never use this appliance in an enclosed space such as a camper, tent, car or home.



WARNING

This product contains chemicals known to the State of California to cause cancer and birth defects or other reproductive harm.

PARTS LIST



0910-COVEN2-PARTS

- 1. DO NOT leave this appliance unattended while in use. The user must remain in the immediate area of the product and have a clear view of the product at all times during operation.
- 2. Keep children and pets away from 9. Extinguish all open flames before burner at all times.
- 3. The use of alcohol, prescription or non-prescription drugs may impair your ability to properly assemble or 10. When cooking with oil or grease, a safely operate this appliance.
- 4. For OUTDOOR use only. Do 11. NEVER allow oil or grease NOT use in a building, garage or any other enclosed area. Do NOT use in or on recreational vehicles or boats. NEVER use this appliance as a heater.
- 5. Do not operate appliance under 12. When cooking with oil or grease, ANY overhead construction. Keep a minimum clearance of 1 foot (0.3 m) from the sides, front and back of appliance to ANY construction. Keep the area clear of all combustible material and flammable liquids, including wood, dry plants and grass, brush, paper, and canvas. Never use this appliance within 25 ft. (7.5 m) of any flammable liquid.
- 6. Use ONLY on a level, stable surface.
- 7. Keep the fuel supply hose away from any heated surfaces.
- 8. To prevent accidental fires, before using the appliance ensure that the hose is not damaged and all joints and connections are not leaking by turning on the cylinder valve, leave the burner valve closed, and apply a soapy solution to the joints

and connections. If a continuous hissing sound is heard, or if the soapy solution bubbles, there is a leak. Do not use the appliance if there is a leak. Replace the faulty parts.

- connecting the gas supply to the appliance and before checking for leaks.
- thermometer MUST be used.
- temperature to get hotter than 400°F (200°C). If the temperature exceeds 400°F (200°C) or if oil begins to smoke, IMMEDIATELY turn burner off.
- fire extinguishing materials shall be readily accessible. In the event of an oil or grease fire do NOT attempt to extinguish with water. Use a Type BC dry chemical fire extinguisher or smother fire with dirt, sand or baking soda.
- 13. NEVER overfill the cooking pot with oil, grease or water.
- 14. 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 food may cause oil or grease to overflow. Follow or grease to overflow. Follow instructions in this manual for frying foods.
- 15. When frying, slowly submerse food products into the oil or grease. Do NOT drop.
- 16. DO NOT place an empty

in operation. Use caution when placing anything in the cooking vessel while burner is in operation.

- 17. In the event of rain, hail, sleet or other forms of precipitation, while cooking with oil or grease, IMMEDIATELY turn off burner(s) and gas supply, then cover cooking vessel. Do NOT attempt to move the appliance or the cooking vessel.
- 18. Avoid bumping or impact with the appliance to prevent spillage or splashing of hot cooking liquid.
- 19. Do NOT move the appliance when in use. Allow unit to cool to 115°F (45°C) before moving or storing.
- 20. 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.
- 21. In case there is a fire, call the local fire department or dial 911. Stay clear from flames. Do not attempt to extinguish an oil or grease fire with water.
- 22. Use only accessories, such as cooking vessels recommended by the manufacturer, to allow safe and proper performance of the product. Never use a cooking vessel larger than the capacity and diameter recommended by the manufacturer.
- 23. This product is not intended for commercial use.
- 24. The Max Pot Diameter is 10".

cooking vessel on burner while 25. Do not obstruct the flow of combustion and ventilation air.

> NOTE: This appliance is set to use 16.4 oz. disposable propane cylinders. Use only cylinders marked propane. Disposable propane cylinders must be disconnected from the stove when it is in storage.

> Refillable Bulk LP-Gas Tanks with a maximum capacity of 20 pounds may also be used with an optional bulk tank adapter hose. (Bulk tank adapter hose may not be included) Refillable propane gas cylinders must be turned off at the LP-Gas supply cylinder when the stove is not in use.

> The LP-gas cylinder(s) used with this stove must be constructed and marked in accordance with the specifications for LP-gas cylinders of the U.S. Department of Transportation or Transport Canada, CAN/CSA B339.

Setup Using Disposable Bottle

1. Make sure burner valves are off.

2. Remove plastic cap from top of propane cylinder. Save cap for use in storing. Screw propane cylinder into regulator. Be careful not to cross thread. Hand Tighten only.



3. Check the connection between the cylinder and the regulator with soapy water. Bubbles indicate a leak. Check that the connection is not cross-threaded and that it is tight.



Perform another leak check. If there is still a leak, remove the cylinder and contact the manufacturer for service or repair.

4. The regulator uses a threaded fitting to attach to the stove. It is necessary to hold the stove to make sure the fitting is seated. Align the regulator



to the fuel tube on the rear of the stove and push on. Screw on the outer threaded sleeve in a clockwise direction until tight.

5. Never operate stove with propane cylinder in an inverted position.



Dismantling Disposable Propane Cylinder

1. Turn all valves to the off position and make sure all flames are extinguished.

2. Remove the bottle from the regulator by turning counter-clockwise.

Setup Using Hose And Refillable Cylinder

1. Make sure burner valves are off.

2. Attach hose to regulator & regulator to stove (as shown).



LEAK CHECK REGULATOR & HOSE



Attach hose to cylinder.
Open cylinder valve.

- 5. Perform leak check on hose to regulator, and hose to cylinder connections with soapy water. Bubbles indicate a leak. Check that the connection is not cross-threaded and that it is tight. Perform another leak check. If there is still a leak, remove the cylinder and contact the manufacturer for service and repair.
- 6. Turn off fuel at the cylinder and disconnect both ends of the hose when not in use.

Dismantling Hose And Refillable Cylinder

- 1. Before dismantling high pressure hose, be sure gas pressure in hose is eliminated.
- 2. Ignite stove and turn off gas valve on cylinder.
- 3. Allow flame to self-extinguish.
- 4. When flame is out, close valves on the appliance.
- 5. Remove hose.
- Use appliance only with LP (propane) gas and the regulator/valve assembly supplied.
- Installation must conform with

local codes, or in their absence with National Fuel Gas Code, NFPA 54/ ANSI Z223.1. Handling and storage of LP cylinders must conform to LP Gas Code NFPA/ANSI 58. Appliance is not for use in or on recreational vehicle and/or boats.

• Do not modify this appliance. Modifications will result in a safety hazard.



- Apartment Dwellers: Check with management to learn the requirements and fire codes for using an LP Gas appliance at an apartment. If allowed, use outside on the ground floor with a 10 foot clearance from walls or rails.
- Before opening LP tank valve, check the coupling nut for tightness. When appliance is not in use, turn off control knob and LP tank valve on supply cylinder.
- Never use LP tank if visibly rusted, damaged, or out of date.
- If you notice grease or other hot material dripping from appliance onto valve, hose or regulator, turn off gas supply at once. Determine the cause, correct, clean and inspect valve, hose and regulator before continuing. Perform a leak test.
- The regulator may make a humming or whistling noise during operation.

This will not affect the safety or use of appliance.

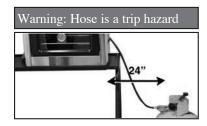
- Clean and inspect the hose before each use of the appliance. If there is evidence of abrasion, wear, cuts or leaks, the hose must be replaced prior to the appliance being put into operation. See product tag for hose & regulator information.
- Do not block holes in bottom or sides of appliance.
- Never operate appliance with LP tanks out of correct position specified in Assembly Instructions.

🛕 WARNING

Combustion by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.

• Always close LP tank valve and remove coupling nut before moving LP tank form specified operating position.

• NEVER store a spare LP tank under or near appliance or in enclosed areas. NEVER fill the cylinder beyond 80% full. An overfilled spare LP tank is hazardous due to possible gas released from the safety relief valve. Failure to follow these instructions exactly could cause a fire resulting in death or serious injury.



- If you see, smell, or hear escaping gas, immediately get away from the LP tank/appliance and call your fire department.
- All spare LP tanks must have safety caps installed on the LP tank outlet

LP Tank Removal, Transport and Storage

• Turn OFF all control knobs and LP tank valve. Turn coupling nut counterclockwise by hand only - do not use tools to disconnect. Install safety cap onto LP tank valve. Always use cap and strap supplied with valve. Failure to use safety cap as directed

result mav in serious personal injury and/ or property damage.



- A disconnected LP tank in storage or being transported must have a safety cap installed (as shown). Refillable LP-Gas cylinders must be stored outdoors in a well ventilated space, out of the reach of children, and must not be stored in a building, garage or any other enclosed area. Never leave an LP tank inside a vehicle, which may become overheated by the sun.
- Do not store LP tanks in an area where children play.
- Storage of an appliance indoors is permissible only if the cylinder is disconnected and removed from the appliance.
- When the refillable LP-gas supply cylinder is not disconnected from the stove, the stove and cylinder must be stored outdoors, in a well ventilated space, out of the reach of children,

and must not be stored in a building, garage or any other enclosed areas. LP Tank

The LP tank used with your appliance must meet the following requirements:

• Purchase LP tanks only with these required measurements: 12" (30.5cm) (diameter) x 18" (45.7cm) (tall) with 20 lb. (9 kg.) capacity maximum.

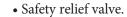
Be constructed and marked in accordance with specifications for LP tank of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/ CSA-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods.

• The refillable propane cylinder used with this appliance must include a collar to protect the cylinder valve.

DPD Hand Wheel

LP tank valve must have:

• Type 1 outlet compatible with regulator appliance.



• UL listed Overfill Protection Device (OPD). This OPD safety feature is identified by a unique triangular hand wheel. Use only tanks equipped with this type of valve. LP tank must be arranged for vapor withdrawal.

or

LP (Liquefied Petroleum Gas)

• LP gas is non-toxic, odorless and colorless when produced. For Your Safety, LP gas has been given an odor (similar to rotten cabbage) so that it can be smelled.

• LP gas is highly flammable and may • Leak test must be repeated each time ignite unexpectedly when mixed with air.

LP Tank Filling

- Use only licensed and experienced dealers.
- LP dealer must purge tanks before filling.
- Dealer should NEVER fill LP tank more than 80% of LP tank volume. Volume of propane in tanks will vary by temperature.
- overfill. Immediately close LP tank valve and call local LP gas dealer for assistance.
- Do not release liquid propane (LP) gas into the atmosphere. This is a hazardous practice.
- To remove gas from LP tank, contact an LP dealer or call a local fire department for assistance. Check the telephone directory under "Gas companies" for nearest certified LP dealers.

LP Tank Exchange

- Many retailers that sell appliances offer you the option of replacing your empty LP tanks through an exchange service. Use only those reputable exchange companies that inspect, precision fill, test and certify their cylinders. Exchange your tank only for an OPD safety feature-equipped tank as described in the "LP Tank" section of this manual.
- Always keep new and exchanged LP tanks in upright position during use, transit or storage.
- Leak test new and exchanged LP tanks BEFORE connecting to appliance.

LP Tank Leak Test

For your Safety

LP tank is exchanged or refilled.

- Do not smoke during leak test.
- Do not use an open flame to check for gas leaks.

• Appliance must be leak checked outdoors in well-ventilated area, away from ignition sources such as gas fired or electrical appliances. During leak test, keep appliance away from open flames or sparks.

Use a clean paintbrush and 50/50 • A frosty regulator indicates gas soap and water solution. Use mild soap and water. Do not use household cleaning agents. Damage to gas train components can result. Brush soapy solution onto all weld seams and entire valve area.

WARNING

If "growing" bubbles appear, do not use or move the LP tank. Contact an LP gas supplier or your fire department.



Connecting Regulator To The 5. Hold regulator, insert nipple (B) LP Tank

Only use the pressure regulator & hose supplied with this appliance. See assembly instructions or appliance name tag for regulator model number.

- 1. Place LP tank on а secure, level, and stable surface.
- 2. Turn control knob
- to the OFF position. 3. Turn LP tank OFF by turning hand
- wheel clockwise to a full stop. 4. Remove the protective cap from LP tank valve. Always use cap and

Do not use a POL transport plug (plastic part with external threads)! It will defeat the safety feature of the valve.



(B) Nipple has to

be centered into

the LP tank valve





(C) Hold coupling nut and regulator shown for as proper connection to LP tank valve

into LP tank valve. Hand tighten coupling nut, holding regulator in a straight line (C) with LP tank valve so as not to cross thread the connection.

6. Turn the coupling nut clockwise to tighten to a full solid stop. The regulator will seal on the back-check feature in LP tank valve, resulting in some resistance. An additional onehalf to three quarters turn is required to complete connection. Tighten by hand only - do not use tools.

NOTE: If you cannot complete connection, disconnect regulator and repeat steps 5 and 6. If you are still unable to complete the connection, do not use this regulator!

- Do not insert any foreign objects into the valve outlet. You may damage the valve and cause a leak. Leaking propane may result in explosion, fire, severe personal injury, or death.
- Never attempt to attach this appliance to the self-contained LP gas system of a camper or trailer or motor home.

Leak Testing Valves, Hoses and Regulator

- 1. Turn all control knob(s) to OFF.
- 2. Be sure regulator is tightly connected to LP tank.
- 3. Completely open LP tank valve by turning hand wheel counter clockwise. If you hear a rushing sound, turn gas off immediately. There is a major leak at the connection. Correct before proceeding.
- 4. Brush soapy solution onto indicated connections shown at right.



- 5. If "growing" bubbles appear, there is a leak. Close LP tank valve immediately and retighten connections. If leaks cannot be stopped, do not try to repair. Call for replacement parts. Order new parts by giving the serial number, model number and name of items needed to the Service Center at 1-435-752-3922.
- 6. Always close LP tank valve after performing tank leak test by turning hand wheel clockwise.

WARNING

- Do not use appliance until leak checked.
- If you cannot stop a gas leak, immediately close LP tank valve and call LP gas supplier or your fire department!

Setup Instructions:

- Setup the oven on a level surface.
- Open the lid and attach the windscreens to the side of the oven as shown.



• Make sure the pot grate is installed properly with the wire ends fitting into the holes on the top of the oven to prevent the rack from moving (See Picture)

Lighting Stove Instructions:

Do not lean over the Oven while lighting.

1. Remove all appliances from the

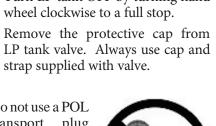
burner to create a free flow or air.

- 2. Open lid Do not attempt to light the stove with the lid closed.
- 3. Fully open LP bottle valve if using a bulk tank.
- 4. Turn control valve slowly to the High position. Cooker will ignite. Adjust controls to desired temperature.
- 5. If ignition does not occur in 5 seconds, turn the burner control(s) off, wait 5 minutes, and repeat lighting procedure. If built-in ignitor will not light follow the preceding steps and hold a lit long igniter or match next to the burner when opening the control valve.

Lighting Oven Instructions:

Do not lean over the Oven while lighting.

- 1. Remove all appliances from the oven to create a free flow of air.
- 2. Open Oven Door. Do not attempt to light the oven with the door closed.
- 3. Remove the bottom oven tray to reveal the burner.
- 4. Push the gas valve handle in and turn slowly to the high position. The Oven Burner will ignite. (If lighting with a match, light match and place it over the burner. Slowly turn on the valve Do not stand with head or arms over the burner.)
- 5. Keep handle depressed for 10 seconds.
- 6. If the burner does not stay lit repeat the process.
- 7. Re-install the bottom oven tray over the burner.
- 8. Adjust the controls to the desired position.
- 9. If ignition does not occur in 5 seconds, turn the burner control(s) off, wait

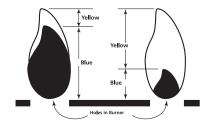


5 minutes, and repeat the lighting procedure. If built-in ignitor will not light follow the preceding steps and hold a lit long igniter to match next to the burner when opening the control valve.

If the flame is accidentally extinguished, turn the appliance valves OFF and WAIT 5 minutes before attempting to ignite.

Burner Flame Check

• Light burner; rotate knob(s) from HIGH to LOW. You should see a smaller flame in LOW position than seen on HIGH. Always check flame prior to each use. A good flame should be blue with minimal yellow tip. Some yellow tips on flames are acceptable as long as no carbon or soot deposits appear.



Turning LP Cooker Off

• Turn all knobs to OFF position. Turn LP tank OFF by turning handwheel clockwise to a full stop.

Hose Check

• Before each use, check to see if hoses are cut or worn. Replace damaged hose assembly before using appliance. Use only valve/ hose / regulator specified by manufacturer. See product sheet for hose & regulator information.

Cleaning The Burner

NOTE: Spiders and small insects can spin webs and build nests inside the

CAUTION

All cleaning and maintenance should only be done when the appliance is cool and with the fuel supply turned off at the LP cylinder. DO NOT clean any part in a selfcleaning oven. The extreme heat will damage the finish.

burner. This especially occurs in late summer and fall before frost when spiders are most active. These nests can obstruct gas flow and cause a fire in and around the burner and orifice. Such a fire can cause operator injury

and serious damage to the appliance. To help prevent a blockage and ensure full heat output, clean and

inspect burner

tube often (once or twice a month). NOTE: Water or air pressure will not normally clear a spider web.

Steps for cleaning the Burner:

- 1. Remove burner assembly from burner.
- 2. Look inside the burner tube for nests, webs, or mud.
- 3. To remove the above obstructions, use an accessory flexible venturi brush or bend a small hook on one end of a long flexible wire or use an air hose.
- 4. Inspect and clean the burner if needed.
- 5. When assembling the burner back to the stove, the proper location of the burner with respect to the orifice is important. The burner tube must be located over the brass orifice fitting.

Cleaning and Maintenance

Correct care and maintenance will keep your appliance operating smoothly. Clean regularly as determined by the amount of use. NOTE: Clean the entire appliance each year and tighten all hardware on a regular basis (1-2 times a year or more depending on usage). Cleaning should be done where detergents won't harm patio, lawn, or the like. Keep appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids. Keep the ventilation opening(s) of the cylinder enclosure free and clear from debris.

Suggested Cleaning Materials

- Mild dish washing liquid detergent
- Wire brush
- Nylon cleaning pad
- Hot water
- Paper clip
- Soft brass bristled brush

Component Cleaning:

- Burner should be wiped clean. Hot soapy water and a soft bristle brush can be used to clean the burner surfaces. Clean clogged gas port holes with an opened paper clip. Replace corroded or damaged burners that would emit excess gas.
- COOKING SURFACES, POTS AND PANS: Clean the cooking surface with soapy water and a nylon cleaning pad.
- After appliance has cooled, wipe areas where paint and finish have burned off to minimize rusting.

Using a thermometer

Prior to lighting, position thermometer clip so that at least 1/2" of thermometer tip is submerged

in oil. Reposition thermometer as necessary to cook. Continue to use thermometer until burner is turned off.

If Frying:

- Follow instructions provided by the appliance manufacturer.
- When cooking with oil or grease, a thermometer must be used.
- Introduction of water from any source into the cooking oil or grease may cause overflow and severe burns from hot oil and water splatter. When frying with oil and grease, all food products MUST be completely thawed and towel dried to remove water before being immersed in the fryer.
- Be sure thermometer is in good working condition. To check the thermometer, insert it into a pot of boiling water and ensuring that it registers approximately $212^{\circ}F$ $\pm 20^{\circ}F$ ($100^{\circ}C \pm 10^{\circ}C$). If it does not function properly, obtain a replacement thermometer specified by the manufacturer before using the appliance.

• Do not over fill the pot with cooking liquid. Never fill appliance more than half full of cooking liquid or past the maximum fill line (a permanent marking on fryer).

- If cooking liquid has spilled and ignited, do not attempt to extinguish with water. Immediately turn gas supply OFF at the supply cylinder and:
- Extinguish flames using a BC type fire extinguisher as recommended by the fryer manufacturer; or smother flames with dirt or sand.
- In case there is a fire, call the local fire department or dial 911.



- To avoid accidental burns from burner flame or hot cooking liquid, turn the burner off before inserting or removing food from the fryer.
- When removing food from the fryer, be sure to avoid burns from hot cooking liquid drippings.

LIMITED WARRANTY

The manufacturer warrants stove components (except paint and finish) to be free from defect in materials and workmanship for 1 year from the date of purchase. All accessories (included with stove or purchased separately) are warranted from defect in materials and workmanship for 90 days from the original purchasing date. Within these periods, the manufacturer will replace or repair defective parts deemed unusable from its original intent by making available the parts thereof FOB Logan, UT 84321

Product paint and finish is not warranted. The exterior finish of the product will wear down over time.

Clean the unit after each use to maintain the finish and prolong the life of your product. Wipe away all grease and ashes. Keep metal products free of moisture, salts, acids and harsh fluctuations in temperatures.

Warranty does not cover normal wear of parts or damage caused by misuse, abuse, overheating and alteration. Repairs or alterations made by anyone other than Camp Chef are not covered in this Warranty. Manufacturer will not be held liable for any losses due to neglectful operation. Furthermore, this Warranty does not cover damaged caused by natural disasters such as earthquakes, hurricanes, tornadoes, floods, lightning, fires, etc.

Upon the expiration of this warranty all such liability will terminate. No other warranties are expressed or implied.

Keep all original sales receipts. Proof of purchase is required to obtain Warranty services. Prior written approval and a Return Authorization Number must be obtained and accepted for repair or replacement only. Returns must be shipped prepaid. Collect shipment or shipments without a Return Authorization Number will not be accepted.

*Warranty applies to the contiguous US states only.