

Quality Check:

Date:

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# dickinson



# SPITFIRE MARINE GRILL 330

## **Low Pressure Lpg. INSTALLATION AND OPERATING MANUAL**

This manual **MUST** be read carefully  
and all requirements carried  
out to ensure satisfactory  
performance

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## PACKING LIST

00-SPT-330 -

- MODEL 330 SPITFIRE MARINE GRILL
- Main Body Assembly with Thermometer
- 3 Stainless Steel Grilling Sections (2 Bottom, 1 Top)
- Owner's Manual and Warranty Card
- Drip Tray
- Deck Feet (2)
- Bonus Black Canvas Cover

### **THIS IS A QUALITY DICKINSON PRODUCT**

Should you discover any shortages or defective parts please contact your dealer immediately and the problem will be corrected. This product carries a one year warranty beginning from the date of purchase. A three year warranty is extended to the *burner elements* of this appliance. These warranties can only be activated by returning the warranty card.

## OPTIONAL MOUNTING SYSTEMS

While your new marine grill does have feet that allow it to be used on a table, several mounting kits are available to help you attach it to your Boat or RV.

### PART NO

15-150A

#### **Universal Rail Mount Kit**

Use when attaching the BBQ to a round metal rail 7/8<sup>th</sup>-1.5" in diameter (2.2-3.8cm) or square rail. Vertical, horizontal or angled rail can be used. For rail diameter larger than 1 1/8"

15-150F

#### **FISHING ROD HOLDER MOUNT KIT**

Use in a "rocket launcher" style or flush mount fish rod holder (1 1/2). Universal angle, quick release.

15-187

#### **TAFF RAIL MOUNT KIT**

Includes two sockets that are installed in the taff rail, cap rail or gunwale. Included stanchions hold the grill over the side.

Standard

#### **DECK LEGS**



**DANGER! THIS BBQ IS INTENDED FOR LOW PRESSURE GAS ONLY. DO NOT CONNECT THIS APPLIANCE TO A GAS SUPPLY IN THE ABSENCE OF A LOW PRESSURE REGULATOR (11" W/C, 0.5PSI, 27.4 mBar.**

## THE SPITFIRE IS DESIGNED FOR LPG/LPG MIX ONLY



### **IMPORTANT:**

Read this owner's manual carefully and completely before trying to assemble, operate, or service this barbecue. Improper use of this gas appliance can cause serious injury or death from burns, fire, explosion, carbon monoxide poisoning and oxygen depletion.



### **WARNING:**

DO NOT install this appliance in spaces containing internal combustion engines, their fuel tanks, or joints and fittings of their fuel systems.



**TEST ALL PROPANE LINES AND CONNECTIONS FOR LEAKS WITH A SOAPY WATER SOLUTION. DO NOT FLAME TEST FOR LEAKS.**

### **WARNING:**

If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury, or loss of life.

— Do not store or use gasoline or other flammable vapours and liquids in the vicinity of this or any other appliance.

— **WHAT TO DO IF YOU SMELL GAS**

- Do not try to light any appliance.
- Do not touch any electrical switch..



**CLOSE THE LPG CYLINDER VALVE WHEN BBQ IS NOT IN USE**



**CLOSE THE LPG CYLINDER VALVE IN THE EVENT OF AN EMERGENCY**



**CLOSE THE BBQ REGULATOR VALVES OPENING THE LPG CYLINDER VALVE**



### **IMPORTANT:**

**Save this manual for future reference.**

## **THINGS TO KNOW**

### **Your Thermometer:**

The Spitfire 180 and the 330 are fitted out with a thermometer. Inspect the thermometer to ensure no small white bits of plastic are around the edge, left over from the protective plastic used in the manufacturing process. Be aware that bending or damaging the thermometer probe or dropping the Spitfire, may cause the thermometer to stop working.

## **Your Igniter:**

Your igniter has been installed for you. Two igniter lead wires connect the igniter to the burners. Care to be taken to ensure these leads are not damaged. Should one of your igniters stop working, remove the lead wires and clean all of the connections as a first step to repair.

## **The Burners :**

Your Spitfire 330 Grill has two burners, each controlled by an independent gas valve. The burner is made up of the following components: the burner cup; flame spreader; the orifice and the burner cap plate. Screwed in to the top of the burner is the primary heat distribution plate and is not considered a burner component for warranty purposes.

The burner components can be disassembled for cleaning and maintenance purposes but care must be taken to ensure the parts are not damaged during cleaning or disassembly. Use a precision screwdriver to carefully remove the stainless machine screws that hold down the burner cap plate. Remove the screws and the flame spreader to access the burner cup.

The orifice component is the series of brass fitting in the bottom of the burner cup. The orifice jet on the end can be removed and cleaned. If your Spitfire becomes much less hot, a blocked orifice assembly could be the reason. Small pieces of rubber hose from the gas supply or dirt in the propane can clog an orifice. When cleaning an orifice, do not enlarge the holes.

## **The Gas Valves :**

Each burner is controlled by a gas valve. Do not detach or open the gas valves on your appliance as this will damage the components. There should be no reason to remove or service these parts.

## **PROPANE FUEL SUPPLY**

- **Propane Bottle:**

As shipped, the Spitfire 330 is not set up to take high pressure propane from a disposable bottle but with the correct regulator and fittings you will be able to use the disposable bottles. (Part 15-197 for the regulator kit)

- **Propane Tank (Low Pressure):**

Your Spitfire 330 BBQ is designed to be connected directly to your existing low pressure propane system. If your system includes an 11" W/C regulator (0.5psi / 27.3 mBar) you can attach it directly to your 330 Grill. The fitting on the grill is a standard 45 degree 3/8ths male flare fitting in brass. Use Dickinson 19-100-10 (10 ft.) or 19-100-20 (20 ft) for standard, CE approved propane supply hose.

- **Propane Tank (High Pressure):**

Use a propane BBQ hose (Part 15-188 for 6 ft or 15-189 for 8 ft) and a low pressure bbq regulator fittings kit (15-197) to attach the Spitfire 330 to a high pressure propane tank (standard refillable cylinder)

- **European disposable gas cartridges:**

Use Euro-gas Adapter Coupling Part 15-194 can connect several commonly available European gas cartridges directly to your Spitfire Grill. Use this part in conjunction with the 15-197 low pressure BBQ regulator kit.

## **CAUTION**

- THE BBQ IS DESIGNED FOR LOW PRESSURE LPG ONLY
- CLOSE THE LPG CYLINDER VALVE WHEN THIS BBQ IS NOT IN USE
- CLOSE THE LPG CYLINDER VALVE WHEN THE BOAT IS UNATTENDED
- CLOSE THE LPG CYLINDER VALVE IN THE EVENT OF AN EMERGENCY
- CLOSE THE CONTROL VALVES BEFORE OPENING THE LPG CYLINDER VALVE

**TEST ALL PROPANE LINES AND CONNECTIONS FOR LEAKS WITH A SOAPY WATER SOLUTION. DO NOT FLAME TEST FOR LEAKS.**

## **LIGHTING**

- 1) SPITFIRE 330 control valves OFF position
- 2) Open Lid and turn on LPG gas supply at source
- 3) Open the gas valve of the burner you wish to light
- 4) Push igniter button on the front of the grill.

**WARNING** IF THE BURNER DOES NOT LIGHT IMMEDIATELY TURN CONTROL VALVE TO OFF POSITION AND DO NOT ATTEMPT TO LIGHT THE BURNER FOR AT LEAST 60 SECONDS.

## **OPERATION**

When the burner is lit the control setting may be selected. With the lid closed the Spitfire will quickly reach cooking temperatures (5 minutes).

**WITH THE CONTROL VALVES AT HIGH AND THE LID CLOSED FOR EXTENDED PERIODS DAMAGE MAY BE CAUSED TO THE SPITFIRE. HIGH GAS SETTINGS ARE ONLY RECOMMENDED FOR A SHORT PRE-HEAT / CLEANING PERIOD OR FOR BARBEQUING WITH THE LID OPEN.**

After cooking turn the grill off at the LPG source. Once the burner has extinguished turn the Control Regulator to the LOCK-OFF position. This will de-pressurize the fuel line. This may be accomplished by closing a solenoid if your system is equipped.

## **COOKING**

**The removable drip tray must be installed prior to cooking. DO NOT ALLOW GREASE TO BUILD-UP IN THE GREASE TRAY OR IN THE BASE OF THE SPITFIRE.**

The drip tray can be placed in or removed from the back of the Spitfire 330.

The stainless rod grill sections or the optional “Aussie Style” Griddle Pan can be sprayed or covered with cooking oil to prevent food from sticking. Accumulated grease will burn off if the cooking plates are turned over. For a thorough clean, a bbq brush or oven cleaner.

**IMPORTANT NOTE** : BARBECUES GET HOT AND WILL SPLASH AND LEAK GREASE. FOR SAFETY REASONS IT IS THEREFORE ADVISABLE TO MOUNT THE UNIT OUTBOARD.

GENERAL CLEANING AND MAINTENANCE

- Clean grease from the drip tray of the Spitfire after each use
- The burner orifice can be removed for thorough cleaning or cleaned in place with hot water and a bronze wire brush, see section “The Burners”.
- Stainless Spitfire top lid and main body will discolor with the heat. This is chromium reacting with the heat and the oxygen to create chromium oxide, the component of stainless steel that gives it corrosion resistance. While all quality stainless will react this way with heat, it should not be confused with corrosion. The use of stainless steel polish.
- The Top Lid will loosen where it attaches to the Main Body. To tighten use two 7/16” wrenches. Back off the outer acorn nut and tighten the inner hex nut. Re-tighten the acorn nut.

OPTIONAL MOUNTING SYSTEMS

PART NO

15-150A	<b>UNIVERSAL RAIL MOUNT KIT</b> Will fit up to 1.5” rail.
15-187	<b>TAFF RAIL MOUNT KIT</b>
15-150F	<b>FISHING ROD HOLDER MOUNT KIT</b> Universal angle, quick release, 1 ½”
Standard	<b>DECK LEGS</b>

ACCESSORIES AND PART IDENTIFIER

PART NO

15-188	<b>Six Ft Propane Hose</b>
15-189	<b>Eight Ft Propane Hose</b>
15-191	<b>Six Ft T type Hose</b>
15-192	<b>Eight Ft T type Hose</b>
19-100-10	<b>Ten Ft Propane supply hose (Flare fittings)</b>
19-100-20	<b>Twenty Ft Propane supply hose (Flare fittings)</b>
15-194	<b>Euro-Gaz Adapter Coupling</b> allows the use of many European gaz cartridges.
15-197	<b>Low Pressure BBQ regulator Fittings Kit</b>
15-120	<b>Thermometer</b>
15-083	<b>Drip Tray – Stainless</b>
15-101	<b>Igniter Assembly</b>
15-196	<b>Stainless Steel Rod Grill Section Each (Needs 2 Per Grill)</b>
-	<b>Top Rack for Spitfire 330</b>
-	<b>Primary Heat Diffuser disk for Spitfire 330</b>
15-066	<b>Heat Diffuser Panel Spitfire 330</b>
15-204	<b>“Aussie Style” Griddle Pan for Spitfire 330</b>
15-172	<b>Black Canvas Cover Spitfire 330</b>
15-075	<b>Orifice Pair. Spitfire 330</b>

## LIMITED WARRANTY

**WARRANTY PROVISIONS :** dickinson warrants this product to be free of defects in workmanship and materials for a period of one year. This warranty is limited to claims submitted in writing within a one-year period following the date of purchase. The burner bar or burner element of this appliance is under warranty for three years from purchase date. If any part of your new product fails because of a manufacturing defect within the warranty period dickinson offers to replace said parts free of charge, provided, however, that such parts have not been improperly repaired, altered or tampered with or subjected to misuse, abuse or exposed to corrosive conditions. This warranty, however, is limited by certain exclusions, time limits and exceptions as listed below. Read these limitations and exclusions carefully. RETURN OF THE WARRANTY CARD IS REQUIRED TO ACTIVATE THE WARRANTY

**TIME LIMIT :** This warranty is given too and covers only the original purchaser. Coverage terminates one year from the date of purchase for parts replacement (except burner: see above).

**EXCLUSIONS :** This warranty does not cover or include : (a) Any normal deterioration of the product and appearance of items, due to wear and/or exposure; (b) any guarantees, promises, representations, warranties or service agreements given or made by an authorized distributor or other person selling this product, other than those specifically stated herein; (c) any damage or defect due to accident, improper repair, alteration, unreasonable use including failure to provide reasonable and necessary maintenance, misuse or abuse of the equipment, or exposure to corrosive conditions. This warranty is conditioned upon normal use, reasonable and necessary maintenance and service of your product, and written notice being given promptly upon Buyer's discovery of a warranty claim, pursuant to paragraph 6 below. Reasonable and necessary maintenance is maintenance, which you are expected to do yourself or have done for you. It is maintenance, which is necessary to keep your product performing its intended function and operating at a reasonable level of performance.

**DAMAGE LIMITATION WARNING :** IN NO EVENT SHALL dickinson BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES, INCLUDING (BUT NOT LIMITED TO) LOSS OF USE OF THE PRODUCT, LOSS OF TIME, INCONVENIENCE, EXPENSES FOR TRAVEL, LODGING TRANSPORTATION CHARGES, LOSS BY DAMAGE TO PERSONAL PROPERTY OR LOSS OF INCOME, PROFITS OR REVENUE.

**ORAL OR IMPLIED WARRANTY LIMITATIONS :** The foregoing warranty is exclusive and in lieu of all other warranties, written or oral, expressed or implied, including but not limited to any warranty or merchantability or fitness for a particular purpose.

**TRANSFER LIMITATIONS :** This warranty is not assignable or transferable. It covers only the original purchaser.

**CLAIM PROCEDURE :** In the event of a defect, problem or that a breach of this warranty is discovered, in order to protect any warranty rights you must promptly notify dickinson. Give name, address, and model name, location of unit, description of problem and where you can be reached during business hours.

**RESERVED RIGHT TO CHANGE :** dickinson reserves the right to make changes or improvements to products it produces in the future without imposing on itself any obligations to install the same improvements in the products it has previously manufactured.

**SECOND OR SUBSEQUENT OWNER :** dickinson does not give any warranty to secondary or subsequent purchasers, and it disclaims all implied warranties to such owners.

**INSPECTION :** To assist you in avoiding problems with your product and to validate this warranty you are required to do the following : (a) read the warranty; (b) inspect the product. Do not accept delivery until you have examined the product with your supplier; (c) ask questions about anything you do not understand concerning the product.

**OWNER REGISTRATION :** Fill out the **WARRANTY CARD** within 30 days from the date of delivery. **WARRANTY : RETURN OF THE CARD IS CONDITION PRECEDENT TO WARRANTY COVERAGE AND PERFORMANCE. IF YOU DO NOT FILL OUT AND MAIL THE CARD AS DIRECTED, YOU WILL NOT HAVE A WARRANTY.**

**LEGAL RIGHTS :** This warranty gives you specific legal rights and you may also have other rights, which may vary within different government jurisdictions.

Return to:



#407 – 204 Cayer Street, Coquitlam, B.C. Canada V3K 5B1

### WARRANTY FORM

I have read and understand the Limited Warranty and the Instruction Manual and agree to the terms and conditions

(please print)

Date.....

Purchaser's Name.....

Address.....

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Model Name...Spitfire 330 BBQ.....

Serial Number.....

Date of Purchase.....

Signature.....

Name of Seller.....

Seller Location.....