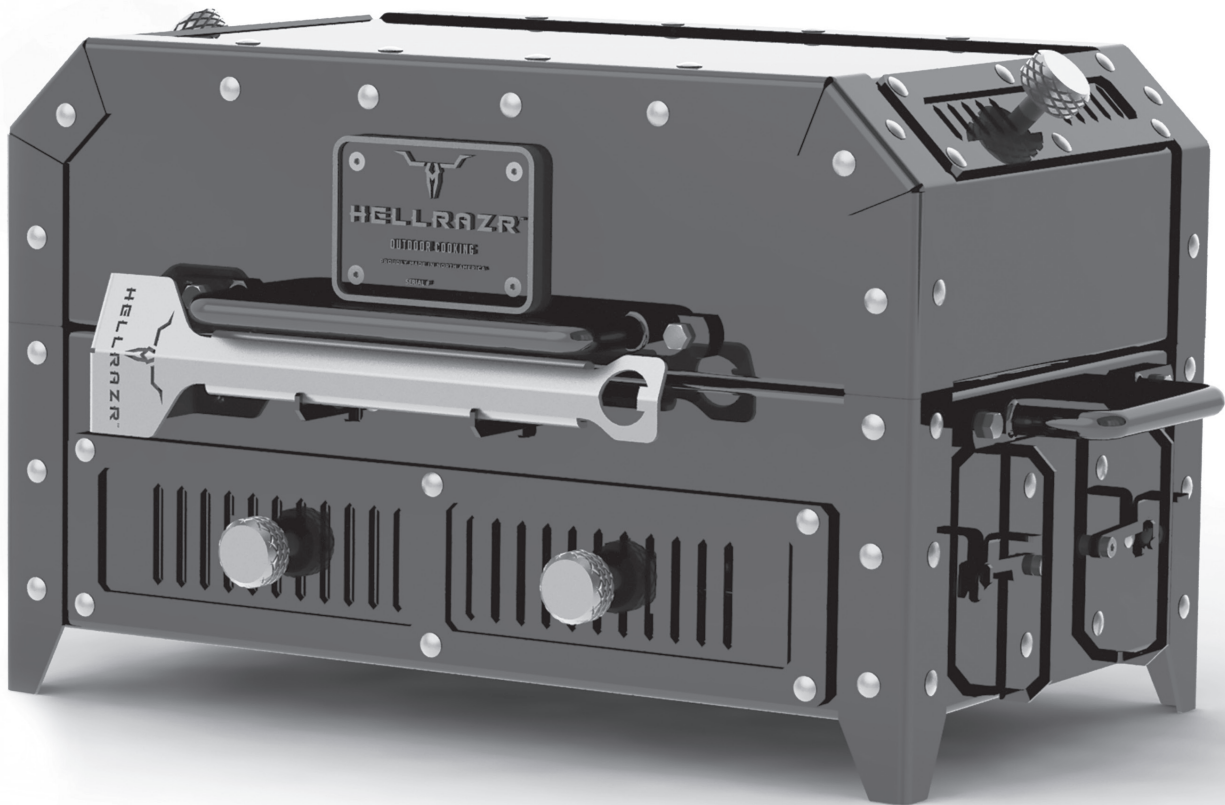




ENGLISH

# YAMA™ CHARCOAL GRILL

USER MANUAL - YAMA-U-CG-1



[HellrazrOutdoorCooking.com](http://HellrazrOutdoorCooking.com)



CUSTOMER SERVICE: 1 855-958-1889 • EMAIL: [info@hellrazroutdoorcooking.com](mailto:info@hellrazroutdoorcooking.com)



# IMPORTANT SAFETY WARNINGS

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READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY  
BEFORE OPERATING YOUR UNIT.

- Only use this unit on a hard, level, non-combustible, stable surface (concrete, ground, etc.) capable of supporting the weight of the unit. Never use on wooden or other surface that could burn.
  - Proper clearance of 10 feet between the unit and combustible material (bushes, trees, wooden decks, fences, buildings, etc.) or construction should be maintained at all times when unit is in use. Do not place unit under a roof overhang or other enclosed area.
  - For outdoor use only. Do not operate unit indoors or in an enclosed area.
  - For household use only. Do not use this unit for other than its intended purpose.
  - We recommend the use of a Charcoal Chimney Starter.
  - We DO NOT RECOMMEND using accelerants in any of our products.
  - Do not use gasoline, kerosene or alcohol for lighting charcoal. Use of any of these or similar products could cause an explosion possibly leading to severe bodily injury.
  - Place unit in an area where children and pets cannot come into contact with it. Close supervision is necessary when unit is in use.
  - Do not leave unit unattended when in use.
  - When adding charcoal and/or wood, use extreme caution and follow instructions in "Adding Charcoal/Wood During Cooking" section of this manual.
  - Do not store or use unit near gasoline or other flammable liquids, gases or where flammable vapors may be present.
  - Do not store lighter fluid or other flammable liquids or material under the unit.
- Unit is hot when in use.**  
**To avoid burns:**
- DO NOT attempt to move the unit.
  - Always wear protective gloves or oven mitts when using your unit.
  - DO NOT touch any hot unit surfaces.
  - DO NOT wear loose clothing or allow hair

to come in contact with the unit or any other hot surfaces.

- When using as a charcoal grill, grease from meat may drip into the charcoal and cause a grease fire. If this should happen close lid, air intake dampers and exhaust dampers to suffocate the flame. Do not use water to extinguish grease fires.
- Use caution since flames can flare-up when fresh air suddenly comes in contact with fire. When opening the lid, keep hands, face and body a safe distance from hot steam and flame flare-ups.
- Do not exceed a temperature of 750°F.
- Use caution when assembling and operating your unit to avoid scrapes or cuts from sharp edges of metal parts. Use caution when reaching into or under unit.
- When opening the lid, make sure it is pushed all the way open. If lid is not fully open, it could fall back to a closed position and cause SERIOUS bodily injury or even death.
- In windy weather, place unit in an outdoor area that is protected from the wind.
- When you are finished using the unit, close both air intake and exhaust dampers to extinguish the flames.
- Never leave coals and ashes in unit unattended. Before unit can be left unattended, remaining coals and ashes must be removed from unit. Use caution to protect yourself and property. Carefully place remaining coals and ashes in a non-combustible metal container and saturate completely with water. Allow coals and water to remain in metal container 24 hours prior to disposing.

- Extinguished coals and ashes should be placed a safe distance from all structures and combustible materials.

- With a garden hose, completely wet the surface beneath and around unit to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.

- After each use, clean the unit thoroughly and apply a light coat of vegetable oil to interior to prevent rusting. Cover the unit to protect it from excessive rusting.

- Use caution when lifting or moving unit to prevent strains and back injuries. Always use two people when moving the unit.

- We advise that a fire extinguisher be on hand. Refer to your local authorities to determine proper size and type of fire extinguisher.

- Store the unit out of reach of children and in a dry location when not in use.

- Do not attempt to service unit other than normal maintenance as explained in "After-Use Safety" and "Proper Care & Maintenance" sections of this manual.

 HELLRAZR™

# YAMA™

## CHARCOAL GRILL

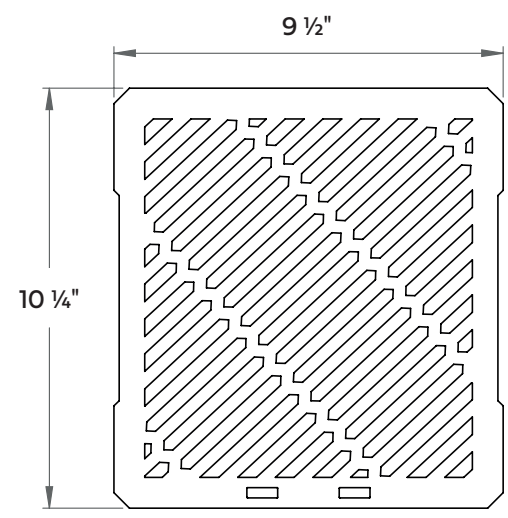
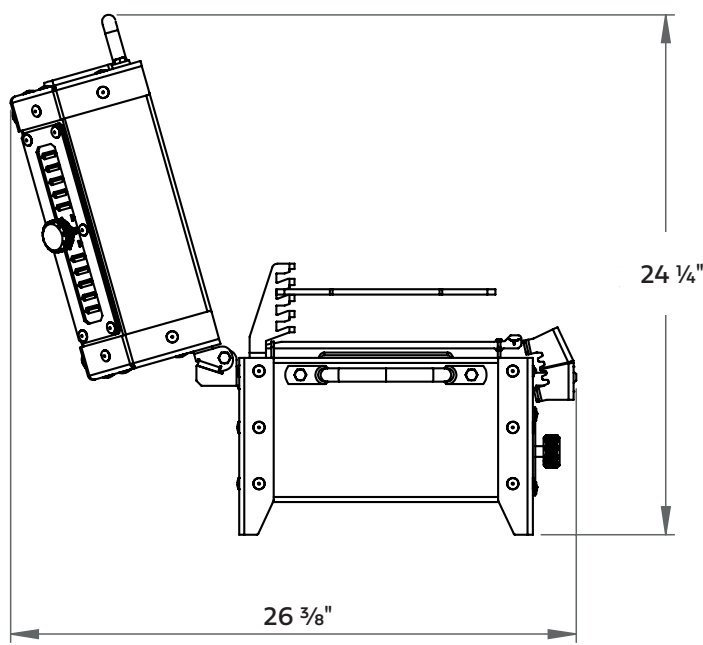
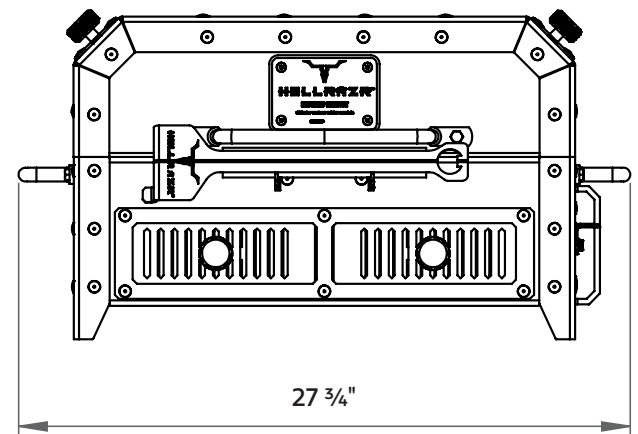
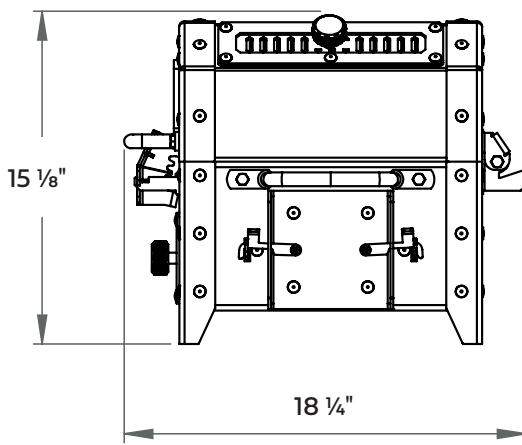
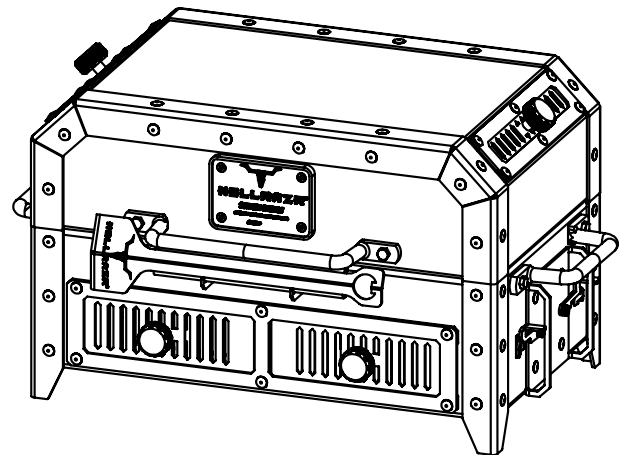


## FEATURES

- ¼ inch thick precision laser cut carbon steel grills
- Most versatile outdoor cooking unit on the market!
- Can be used as a plancha griddle, offset smoker, live fire grill and indexable skewer grill.
- Thick double walled firebox.
- Removable side door for easy cleaning and when using unit as a reverse flow smoker.
- Portable.
- Extreme construction, built and designed for a lifetime of hard use.
- Unparalleled heat retention (up to 24 hours when using our Hellrazr™Tex-Mex-Mix Oak & Mesquite Charcoal)
- Lifetime warranty against manufacturers defects.
- Ceramic, silicon based paint resistant up to 1200°F
- 8 spaces for grills.

# DIMENSIONS

TOTAL WEIGHT : 103.10 LBS



2 PER UNIT  
THICKNESS: .250

## **Lighting your YAMA™ Charcoal Grill.**

- Always open the lid of the unit before igniting the fire in the firebox.
- Your Hellrazr™ YAMA™ can be used with wood logs or charcoal.
- Always operate unit with exhaust dampers in the wide open position.
- Open the air control dampers on the firebox to the wide open position
- Using accelerants or other synthetic products will contaminate the unit and dramatically affect the taste of your food. Do not use any type of accelerant during lighting, liquid, solid or otherwise.
- With the lid open and using a chimney style charcoal lighter place the chimney lighter in the vertical position over top of the grill.
- Once the charcoal in chimney lighter has become sufficiently ignited dump the hot coals into the firebox..
- If using spit wood to ignite your fire, build a small fire ensuring that the fire is no higher than the grill support brackets. Once ignited close drawer and lid.

## **Seasoning your new YAMA™ Charcoal Grill.**

- Open the exhaust dampers to the wide-open position.
- Open air control dampers on the fire box to the wide-open position.
- Wipe grills down using vegetable oil, lard or olive oil. (do not apply to any other surfaces other than the grill themselves).

- Using your favorite hardwood or charcoal light a fire inside the firebox.
- Season the unit until the fire has extinguished itself, depending on the type of wood and the size of fire used this process may take up to 4 hours.

## **Using your YAMA™ Charcoal Grill as a traditional charcoal grill or Yakitori Skewer Grill.**

- Open unit lid and keep open during lighting.
- Fill firebox with charcoal or wood paying close attention not to fill past the grill support brackets. For best performance use Hellrazr™ INCINERATOR™, Part# INCIN-U-CG-2 (sold separately).
- Open air intake traps on the fire box to the wide-open position.
- Open exhaust traps to the wide-open position.
- Maintain fire to hold desired grill temperature between the barbeque or grill by raising or lowering grills into the varying slot height in the grill support bracket.
- Your new YAMA™ comes included with 9 304 Stainless Steel Skewers, if you require extra skewers you can purchase those from your local dealer (Hellrazr™ Part #YAMA-A-S-6).
- When using as a Yakitori Grill do not fill past 2 inches of charcoal in the bottom of the unit.
- You can easily index your skewers by rotating 90 degrees and locking into place in the slots located on the front of the unit.

## Using your YAMA™ Charcoal Grill as an offset reverse flow smoker.

- Open exhaust traps to the wide-open position.
- Using your YAMA™ Grill as a reverse flow smoke requires the smoke baffle accessory (Hellrazr™ Part Number # YAMA-A-SB-5) which is available through your local dealer.
- Open air flow damper on the fire box to the wide-open position.
- After the fire has started, using the grill tool push the fuel towards the side door located on the right side of the unit. Take the smoke baffle and insert into the unit letting it rest on the grill support brackets paying close attention the rails are free of ash and debris.
- Special attention is required to always use flame retardant protective gloves and clothing and always attach long hair when adding or removing the smoke baffle plate.
- DO NOT USE petrol-based accelerants or cubed fire starters to start fire.
- Using kindling wood or charcoal build your fire inside the firebox.
- Close the firebox air intake damper and the exhaust trap on the right side of the unit.
- If at anytime during your cook you need to add fuel, simply lift the latches on the side door,

remove the door, add fuel and replace the door and close the latches when done. Always wear protective gloves when touching the unit.

## Cleaning and maintenance.

- DO NOT USE cleaning agents or chemicals to clean the inside of the unit.
- DO NOT USE metal scrapers, steel wool or wire brushes to clean the unit. Using metal tools to scrape the unit can damage the steel's natural protective scale, scratch the paint and expose the raw steel to rust and oxidation.
- Using hot water and dish soap rinse the unit and remove any large deposits by hand.
- Using a sharp-edged wood scraper remove any grease, soot and ashe.
- Using a coarse threaded towel or rag wipe down the inside of the unit until it is dry.
- In the event your unit requires paint touch ups, use 1990 Stove Bright Paint Satin Black. Do not paint inside the unit. Prepare the surface requiring touch-ups by cleaning and removing and pain chips, grease or dirt. Using a Scotch-Brite® Heavy Duty Scrub Sponge rigorously scrub the area until clean. Using rubbing alcohol wipe the surface that requires paint. Apply paint and allow to dry according to paint manufacturers specifications.

## Questions, comments or technical support.

Please contact us at 1 855-958-1889 or by emailing us at [info@hellrazroutdoorcooking.com](mailto:info@hellrazroutdoorcooking.com)

**Hellrazr Outdoor Cooking Products Inc.**  
2050 Power St., Drummondville  
Quebec, Canada, J2C 7V6



## **NON TRANSFERABLE LIMITED LIFETIME WARRANTY.**

Hellrazr™ products are guaranteed to be free from defects in material and workmanship for the lifetime of the original owner upon presentation of the original receipt as proof of purchase. This Limited Lifetime Warranty covers parts deemed defective by Hellrazr Outdoor Cooking Products Inc. and does not cover any labor costs for diagnosis, troubleshooting, removal, installation, export duties, or shipping, freight or other transportation to or from Hellrazr Outdoor Cooking Products Inc.

Whether you register electronically or by mail, you should retain the original sales receipt and other proof of original purchase, as this will be required for claims under this Limited Lifetime Warranty.

This Limited Lifetime Warranty coverage is as follows: Hellrazr Outdoor Cooking Products Inc. sole obligation under this Limited Lifetime Warranty shall be to repair or replace, at its sole discretion, any part deemed defective upon examination by Hellrazr Outdoor Cooking Products Inc., upon claims received by Hellrazr Outdoor Cooking Products Inc. during the specific warranty periods.

Customer must obtain written approval from Hellrazr Outdoor Cooking Products Inc. before performing any service or repair by submitting a warranty claim under this Limited Lifetime Warranty. Hellrazr Outdoor Cooking Products Inc. is not obligated under this Limited Lifetime Warranty following any unauthorized service or repair work and is not responsible for the charges of any repairs beyond repair or replacement, at its option, of covered warranty claims. Repair or replacement of any parts will not extend the original warranty coverage. This Limited Lifetime Warranty is non-transferrable for the duration of the

specific warranty periods outlined above.

To make a warranty claim under this Limited Lifetime Warranty, the owner must notify Hellrazr Outdoor Cooking Products Inc. for troubleshooting, and subsequent instructions, as to service and replacement of defective part(s) prior to attempting repair of a Hellrazr™ product.

For warranty claims made outside the warranty periods commencing on the manufacture date but otherwise covered by the period commencing on the original purchase date, a proof of purchase shall accompany any request for warranty, unless previously submitted to Hellrazr Outdoor Cooking Products Inc.

This Limited Lifetime Warranty does not apply to damage caused by abuse or use of the product for purposes other than that for which it is designed. If damage is caused by lack of proper use, assembly, cleaning, maintenance, installation, accidents, natural disasters, by unauthorized third party attachments and/or modifications, by unauthorized service, or during shipment, this Limited Lifetime Warranty is not applicable.

The Limited Lifetime Warranty is void on any Hellrazr™ product being used in any commercial or food service setting (including but not limited to restaurant or catering use).

This Limited Lifetime Warranty does not cover damage from normal wear and tear from use of the Hellrazr™ product (for example, scratches, dents, dings and chipping) or changes in the appearance of the Hellrazr™ product that do not affect its performance.



Hellrazr™ products must be operated, cleaned and maintained at all times in accordance with the instructions in the Owner's Manual. This Limited Lifetime Warranty will not apply if your product has not been operated, cleaned and maintained in strict accordance with the manufacturer's instructions, or placed in accordance as listed in the Owner's Manual.

Performance problems due to operator error will not be covered by the Limited Lifetime Warranty

As this is a grill/smoker, the interior may experience changes in color of surface finish. This is not a flaw and as such is not covered under this Limited Lifetime Warranty .

There is no written or implied performance warranty on any Hellrazr™ product, as the manufacturer has no control over the operation, cleaning and maintenance or the type of fuel burned.

High ambient temperatures, excessive humidity, chlorine, industrial fumes, fertilizers, lawn pesticides, acid and salt are some of the substances that can affect metal coatings. For these reasons, the Limited Lifetime Warranty DOES NOT COVER PAINT, RUST OR OXIDATION on any components during the specific warranty coverage period.

Hellrazr Outdoor Cooking Products Inc. will not be responsible for performance issues caused by environmental conditions.

Damage to painted surfaces caused by scratches, melted items, drips/spills, external scores and residues left on these surfaces from the use of sauces,

seasonings, oils, brines, abrasive cleaners, polishes or other chemical products are not covered in this Limited Lifetime Warranty .

Any modifications to the product will void this Limited Lifetime Warranty .

You are responsible for any shipping and transportation costs related to claims under this Limited Lifetime Warranty . Original parts required by Hellrazr Outdoor Cooking Products Inc. to be returned must be returned prepaid.

There are no express warranties other than the limited warranties stated herein above. No warranties whether express or implied, including, but not limited to, any implied warranties of merchantability of fitness for a particular purpose shall extend beyond the respective warranty periods described above.

Hellrazr Outdoor Cooking Products Inc. shall not be liable for any direct, indirect, special, consequential, incidental, or punitive damages; lost profits or loss of use or interruption of business regardless of the form of action or theory of liability resulting from any defect in, or use of, any Hellrazr™ product, accessories and/or heating elements. In no event shall Hellrazr Outdoor Cooking Products Inc.'s obligations exceed the purchase price of the unit. This Limited Lifetime Warranty gives the customer specific legal rights and the customer may have other rights which vary from jurisdiction to jurisdiction. In consideration of this Limited Lifetime Warranty , the customer agrees that any dispute related to any Hellrazr™ product, or this Limited Lifetime Warranty , is under the laws of Quebec, Canada.

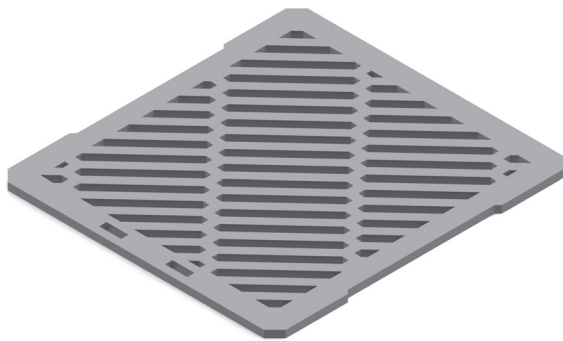
**THIS LIMITED LIFETIME WARRANTY GIVES YOU SPECIFIC RIGHTS WHICH MAY VARY FROM JURISDICTION OR COUNTRY, WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES, STATUTORY OR OTHERWISE, EXPRESS OR IMPLIED, ALL OTHER REPRESENTATIONS MADE BY HELLRAZR OUTDOOR COOKING PRODUCTS INC. OR ANY THIRD PARTY DISTRIBUTOR OR RETAILER AND ALL OTHER OBLIGATIONS OR LIABILITIES WITH RESPECT TO THE UNIT COVERED BY THIS LIMITED LIFETIME WARRANTY WHICH, AT THE TIME OF PURCHASE OR AT ANY TIME IN THE FUTURE, MAY BE MADE AGAINST HELLRAZR OUTDOOR COOKING PRODUCTS INC. , ITS OFFICERS, DIRECTORS, EMPLOYEES, AND AGENTS. EXCEPT as expressly provided herein, HELLRAZR OUTDOOR COOKING PRODUCTS INC. gives no other express or implied warranties relating to fitness for USE OF THE UNIT; merchantability of the UNIT, fitness for a particular purpose of the UNIT, quality of the UNIT; or condition of the UNIT. HELLRAZR OUTDOOR COOKING PRODUCTS INC. 'S obligations shall not exceed its obligation expressly set forth in THIS LIMITED LIFETIME WARRANTY .**

# HELLRAZR™ YAMA™ ACCESSORIES\* FOR AN EVEN «HOTTER» EXPERIENCE!

\* sold separately

## YAMA™ SS STEEL GRILLS

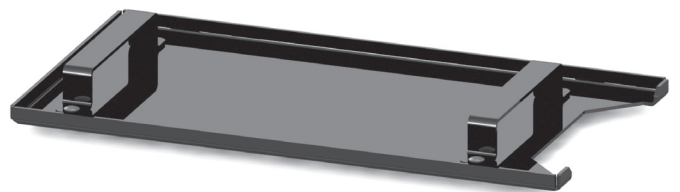
YAMA-A-SG-2



- ¼ inch thick precision laser cut 304 stainless steel grills.
- Lifetime warranty against corrosion.
- Extreme construction, built and designed for a lifetime of hard use.

## YAMA™ SMOKE BAFFLE

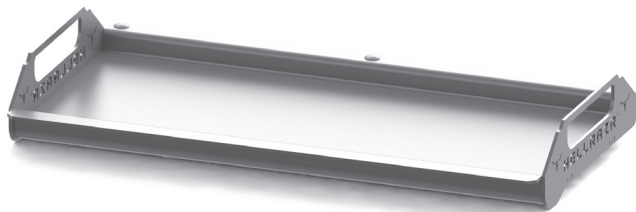
YAMA-A-SB-5



- Constructed from 11 gauge thick laser cut structural plate steel.
- Bend reinforced, and sealed for grease and fat drippings.
- Turns your Yama Grill into an indirect heat, reverse flow smoker for an authentic smokehouse barbecue flavour.
- Ceramic, silicon based paint resistant up to 1200° F!!
- Extreme construction, built and designed for a lifetime of hard use.

## YAMA™ PLANCHA

YAMA-A-P-4



- Heavy 11 gauge 304 stainless steel construction.
- Beautifully precision laser cut from solid 304 stainless steel plates.
- No drip tig welded joints.
- Lifetime warranty against manufacturers defects.
- Extreme construction, built and designed for a lifetime of hard use.

## YAMA™ SKEWERS (Pack of 12)

YAMA-A-S-6



- Easily grill, kabobs, yakitori and seafood or vegetable skewers.
- Proprietary 4 position contour for lockdown rotating of your meat and vegetables.
- Heavy 11 gauge 304 stainless steel construction.
- Beautifully precision laser cut from solid 304 stainless steel plates.