dickinson MARINE

BBQ TEMPERATURE ADJUSTMENT PROCEDURE

• Venturi Adjustment...

The venturi is what lets air mix with the propane fuel, in your barbeque. It may need to be adjusted to obtain your optimal temperature. If it is closed (fig 1), then simply open it, by loosening the phillips head screw, and move it until the vent holes are open. (fig 2)

Fig 1
Venturi is closed

Opening it will help introduce more air into the burner, which will in turn, bring down your flame temperature.
If you want to increase your flame temperature, then just close the venturi.

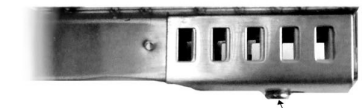

Fig 2
Venturi is open

Accessing the venturi screw is easily done without removing the burner from the barbeque, as it's located in the box connecting the regulator to the barbeque.

• Regulator Adjustment...

After adjusting your venturi, you may still need to adjust the regulator, to obtain the optimal running temperature.

Fig 3
Remove Sticker

First you need to make sure your bottle of propane is at least 1/2 full. Then light the burner and turn it to the high setting.

Now remove the sticker on the regulator (fig 3) and adjust the screw to increase or decrease the flame. Your regulator will have either an allen screw, flathead screw, or phillips screw. For this reason, some regulators will turn clockwise to decrease the flame, and some will turn counter-clockwise.
So youll need to adjust the screw first about 1/2 a turn to see which direction you'll need to be turning it, for further adjustment.
WHEN ADJUSTING, MAKE SURE TO ONLY DO 1/2 A TURN AT A TIME

Fig 4
Adjustment Screw

You should have the regulator on the high setting when adjusting your flame to optimal condition. But after youve adjusted it, you should also test it at the low setting, to ensure you didn't adjust it too much. Decreasing the regulator too much, can cause the flame to blow out on windy days, especially on the low setting.

After adjustments are made, you can enjoy your barbeque at its most optimal running condition