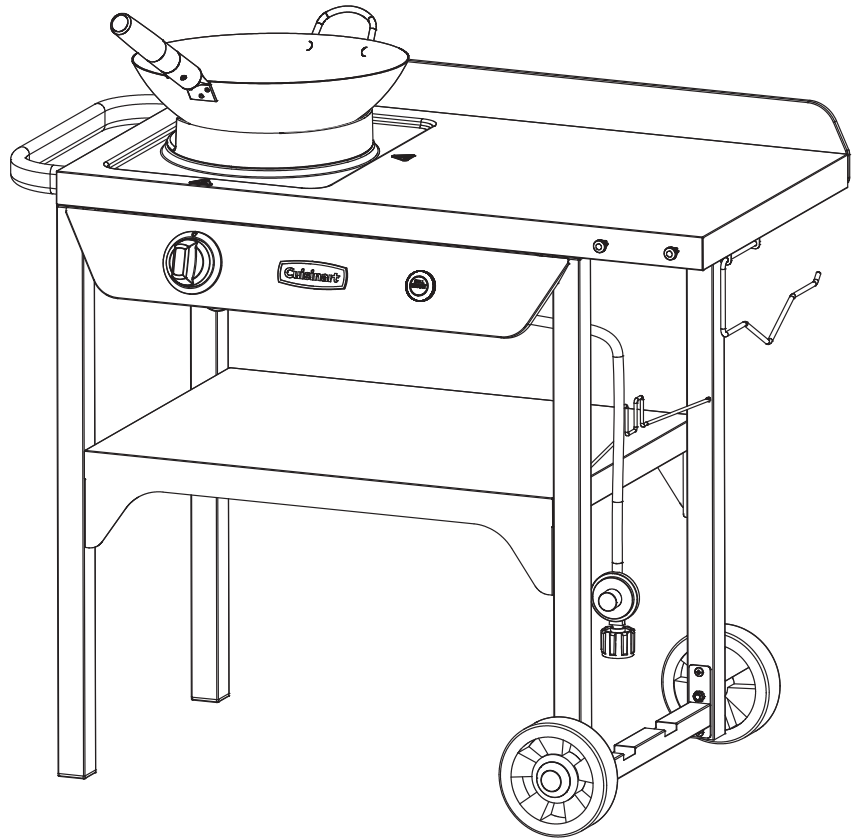


- For Outdoor Use Only (outside any enclosure).
- This instruction manual contains important information necessary for proper assembly and safe use of this appliance.
- Read and follow all warnings and instructions before assembling and using the appliance.
- Follow all warnings and instructions when using the appliance.
- Keep this manual for future reference.

⚠ DANGER

- If you smell gas:
 1. Shut off gas to the appliance.
 2. Extinguish any open flames.
 3. Open the lid.
 4. If the odor continues, keep away from the appliance and immediately call your fire department.
 - Never operate this appliance unattended.
 - Never operate this appliance within 10ft (3 m) of any structure, combustible material or other gas cylinder.
 - Never operate this appliance within 25ft (7.5 m) of any flammable liquid.
 - If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or a grease fire with water.
- Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury, or death.



Customer Service Hotline

1-866-994-6390



DO NOT RETURN PRODUCT TO THE STORE

Before visiting your local retailer, please email outdoors@cuisinart.com or call our customer care team at **1-866-994-6390** to talk with a representative. To best serve you, our representatives are available to answer calls Monday to Friday 9 AM to 5 PM EST.

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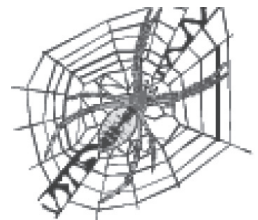
SAFETY INFORMATION

SAVE THESE INSTRUCTIONS FOR OUTDOOR HOUSEHOLD USE ONLY

1. The installation must conform with local codes or, in the absence of local codes, with the National Fuel Gas Codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58.
2. Do not use this product on or under any apartment or condominium balcony or deck.
3. For outdoor use ONLY. Do not use this Wok Station in a building, garage, or any other enclosed area.
4. This Wok Station is not intended to be installed in or on a boat, or any other type of recreational vehicle.
5. Do not install or use this Wok Station within 10ft (3m) of combustible materials from back and sides of the station. Do not position under overhead surfaces that can catch fire like a closed carport, garage, porch or patio.
6. Keep any electrical cord and the fuel supply hose away from any heated surfaces.
7. This appliance is not intended for commercial use.
8. This appliance is not for frying turkeys.
9. The use of alcohol, prescription, or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.
10. When cooking with oil or grease, have a type BC or ABC fire extinguisher readily available.
11. In the event of an oil or grease fire do not attempt to extinguish with water. Immediately call the fire department. A Type BC or ABC fire extinguisher may, in some circumstances contain the fire.
12. In the event of rain, snow, hail, sleet, or other forms of precipitation while cooking with oil or grease, cover the wok immediately and turn off the appliance burner and gas supply. Do not attempt to move the appliance or cooking vessel until it has cooled to 115°F (45 °C).
13. When cooking, the appliance Wok Station must be on a level, stable noncombustible surface in an area clear of combustible material. An asphalt surface (blacktop) may not be acceptable for this purpose.
14. Do not leave the Wok Station unattended. Keep children and pets away from the appliance at all times.
15. Do not move the appliance when in use. Allow the cooking vessel to cool to 115°F (45 °C) before moving or storing.
16. This appliance is not intended for and should never be used as a heater.
17. Do not store a spare LP gas cylinder under or near this Wok Station.
18. Never fill the cylinder beyond 80 percent capacity.
19. If the previous two instructions, 17 and 18, are not followed exactly, a fire causing death or serious injury may occur.

NATURAL HAZARD • SPIDERS

FACT: Sometimes spiders and other small insects climb into the burner tube. The spiders spin webs, build nests and lay eggs. The webs or nests can be very small, but they are very strong and can block the flow of gas. Clean burner prior to use after storing, at the beginning of outdoor cooking season or after a period of one month not being used.



SAFETY INFORMATION

The Fuel System

- Gas appliances are used safely by millions of people when following simple safety precautions. This appliance is configured for liquid propane. Do not use a natural gas supply.
- The components in the fuel system, including the pressure regulator and hose, are designed for operation with this Wok Station. They must not be modified or replaced by components from other brands. (See replacement parts list on page 30 for manufacturer approved components.)


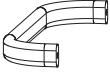
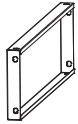



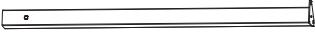

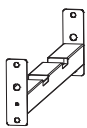
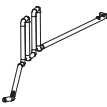

Total gas consumption when set to “High”: 50,000 BTU/Hr.

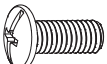

Liquid Propane (LP) Cylinder Requirements





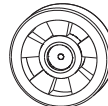


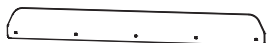
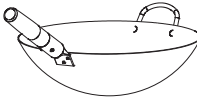

(20-lb Cylinder)

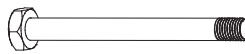


- The approximate specifications of an approved LP cylinder is 18 inches high, 12.3 inches in diameter and marked for 20 pounds of liquid propane gas capacity or 47.6 pounds of water capacity.
- A dented or rusty Liquid Propane cylinder may be hazardous and should be checked by your supplier. Never use a cylinder with a damaged valve. The LP gas supply cylinder must be constructed and marked in accordance with the specifications for LP gas cylinders, U.S. Department of Transportation (DOT) or the Standard for Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods, CAN/CSA-B339.
- The 20-lb cylinder must have a shut off valve terminating in a valve outlet specified, as applicable, for connection type QCC1 in the standard for compressed gas cylinder valve outlet and inlet connection ANSI/CGA-V-1.
- When the Wok Station is not in use always turn off the gas at the liquid propane cylinder.
- Storage of an outdoor cooking gas appliance indoor is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance.
- The cylinder system must be arranged for vapor withdrawal.
- Liquid propane cylinders must be stored outdoors, out of the reach of children. They shall not be stored in a building, garage, or any other enclosed area.
- The cylinder must include a collar to protect the cylinder valve.
- Manifold pressure: (operating) 11 inches water column (W.C.), (non-operating) 11.2 inches water column (W.C.).
- The liquid propane cylinder must be fitted with an Overfill Protection Device (OPD) and a CGA 791 tank connection.
- Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane. Remove this cap before use.
- Make sure the gas hose does not contact hot surfaces like the burner shield when the Liquid Propane cylinder is positioned for use.

WHAT'S IN THE BOX

PART	COMPONENT DESCRIPTION	QTY
1	 Station Top	1pc
2	 Handle	1pc
3	 Side Panel	1pc
4	 Match Holder	1pc
5	 Leg A	1pc
6	 Leg B	1pc
7	 Leg C	1pc
8	 Leg D	1pc
9	 Lower Brace	1pc
10	 Propane Tank Clip	1pc
11	 Paper Towel Holder	1pc

PART	HARDWARE DESCRIPTION	QTY
A	 Phillips-Head Screw M6x12	41pc
B	 Phillips-Head Screw M4x6	4pc

PART	COMPONENT DESCRIPTION	QTY
12	 Rear Brace	2pc
13	 Lower Shelf	1pc
14	 Ignition Button	1pc
15	 Knob	1pc
16	 Wheel	2pc
17	 Wheel Cap	2pc
18	 Wok Ring	1pc
19	 Backsplash	1pc
20	 Wok	1pc
21	 Burner Cover	1pc

PART	HARDWARE DESCRIPTION	QTY
C	 Long Bolt	2pc
D	 Lock Nut	2pc
E	 AA Battery	1pc

ASSEMBLY INSTRUCTIONS

Before beginning assembly, installation, or operation of product, make sure all parts are present. Compare parts with package contents list. If any part is missing or damaged, do not attempt to assemble, install or operate the product. Contact our customer care team for replacement parts.

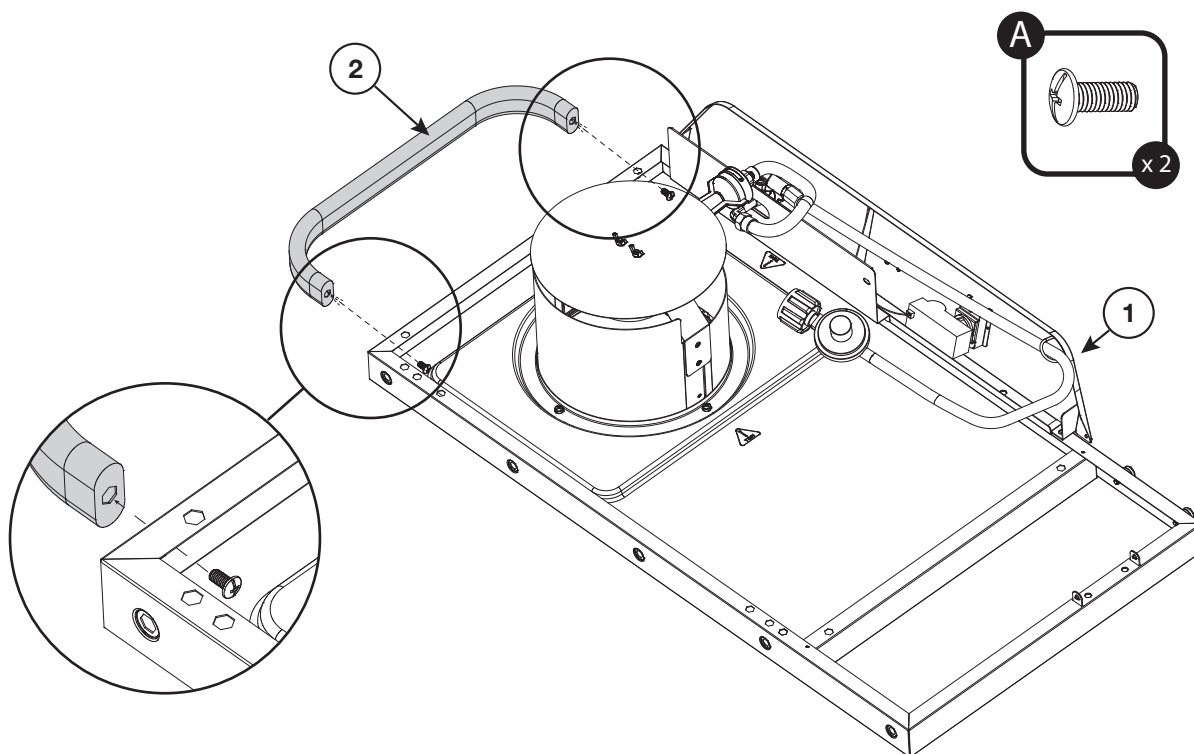
Estimated assembly time:
30 minutes

Tools you will need:

- **Phillips-Head Screwdriver**
- **Adjustable Wrench**

STEP 1

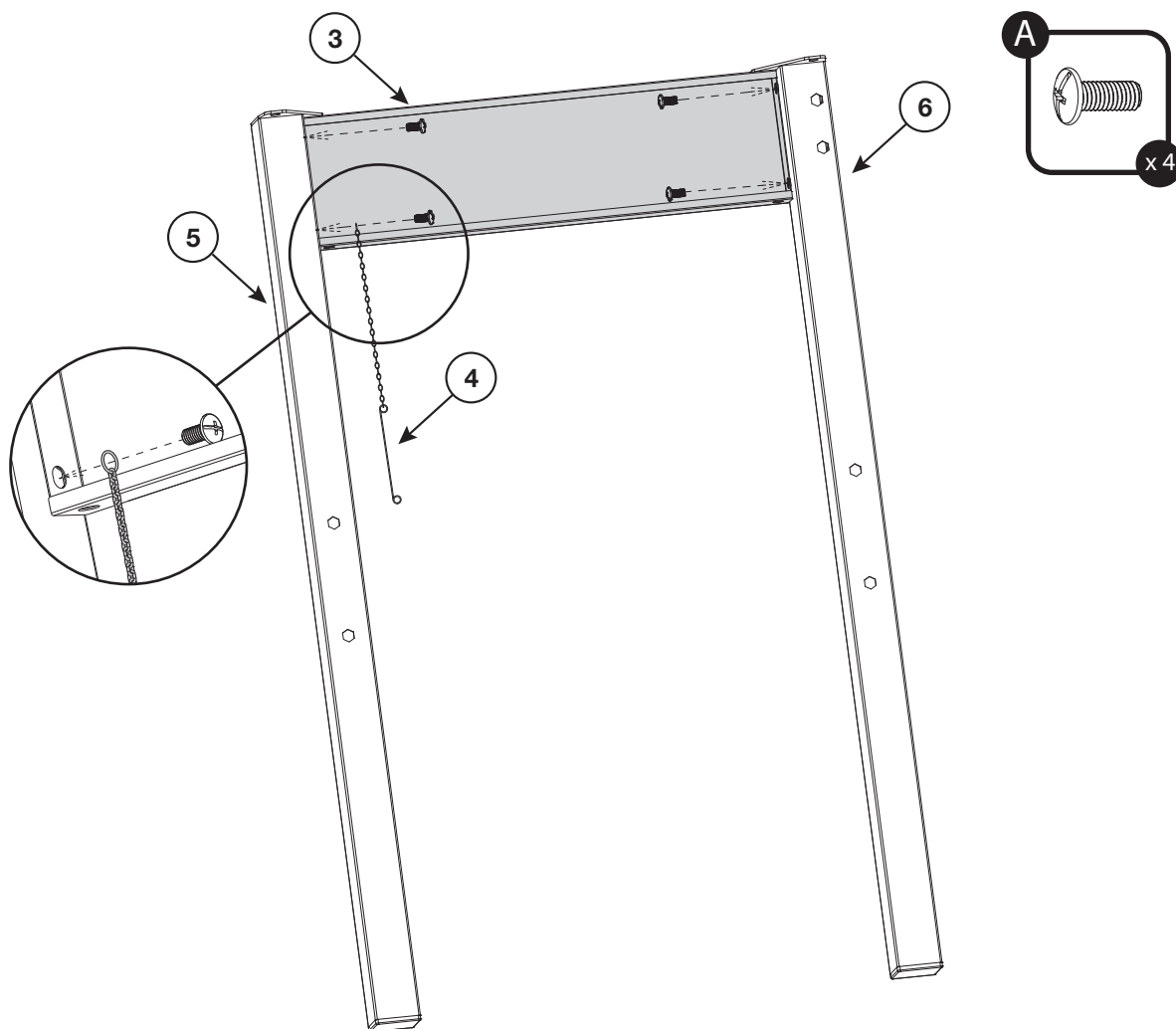
- Place the Station Top (1) upside down on a soft flat surface like a piece of cardboard.
- Attach the Handle (2) with 2 screws A.



ASSEMBLY INSTRUCTIONS

STEP 2

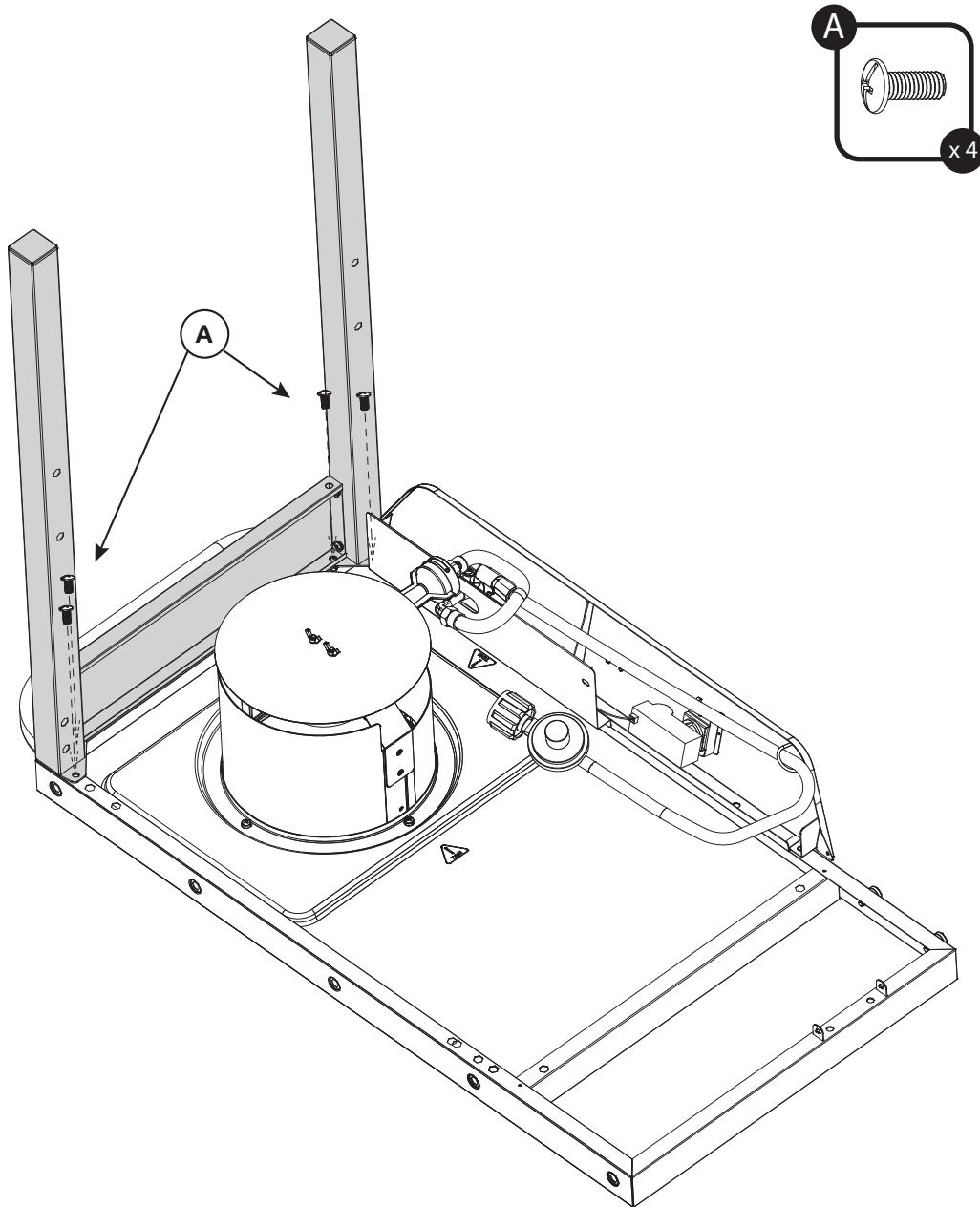
- Assemble Leg A (5) and Leg B (6) to the Side Panel (3) using 4 screws A.
- Attach Match Holder (4) to lower screw of Leg A (5).
- The Match Holder can be tucked under the Side Panel when not in use.



ASSEMBLY INSTRUCTIONS

STEP 3

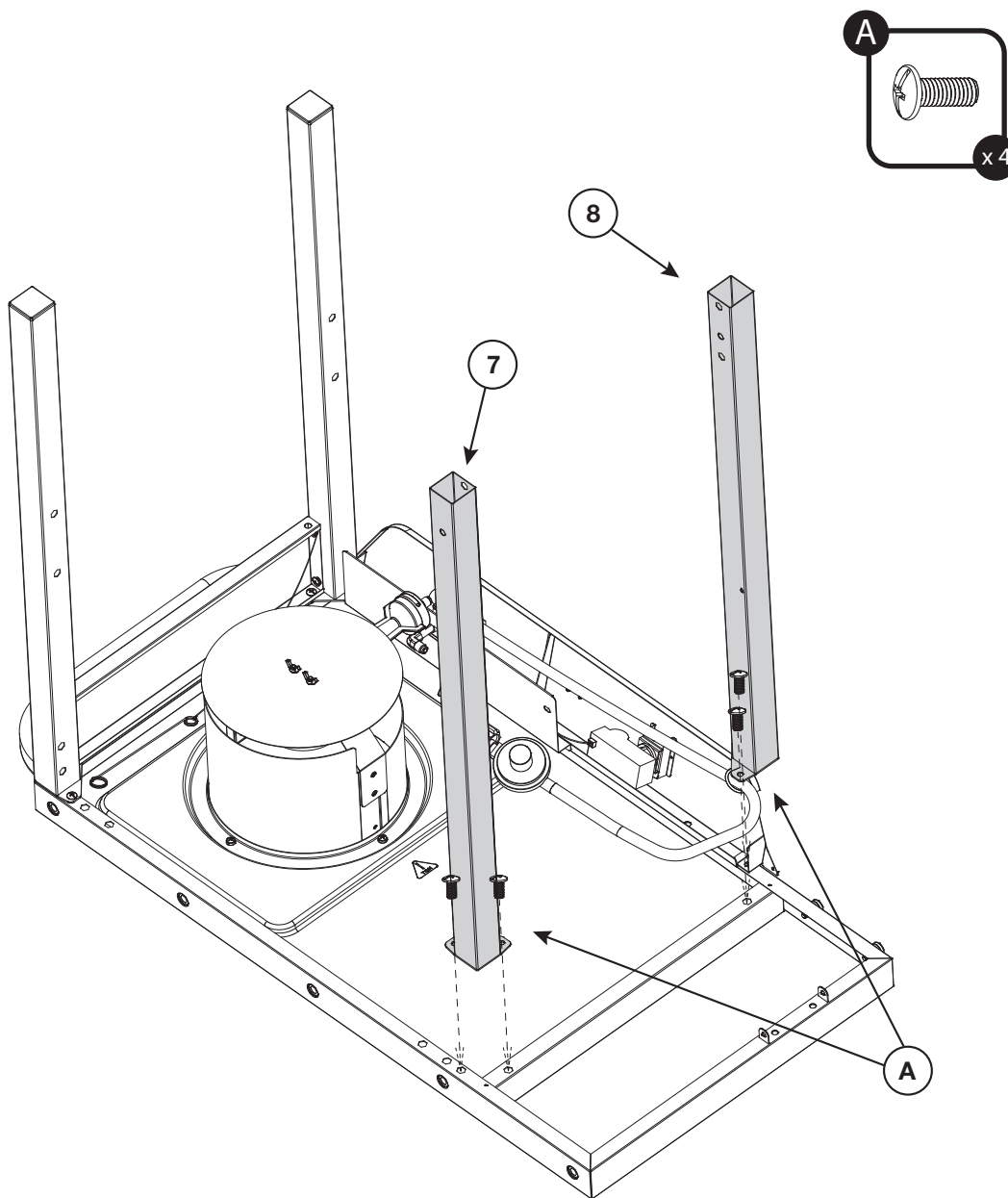
- Attach the leg assembly to the Station Top using 4 screws A



ASSEMBLY INSTRUCTIONS

STEP 4

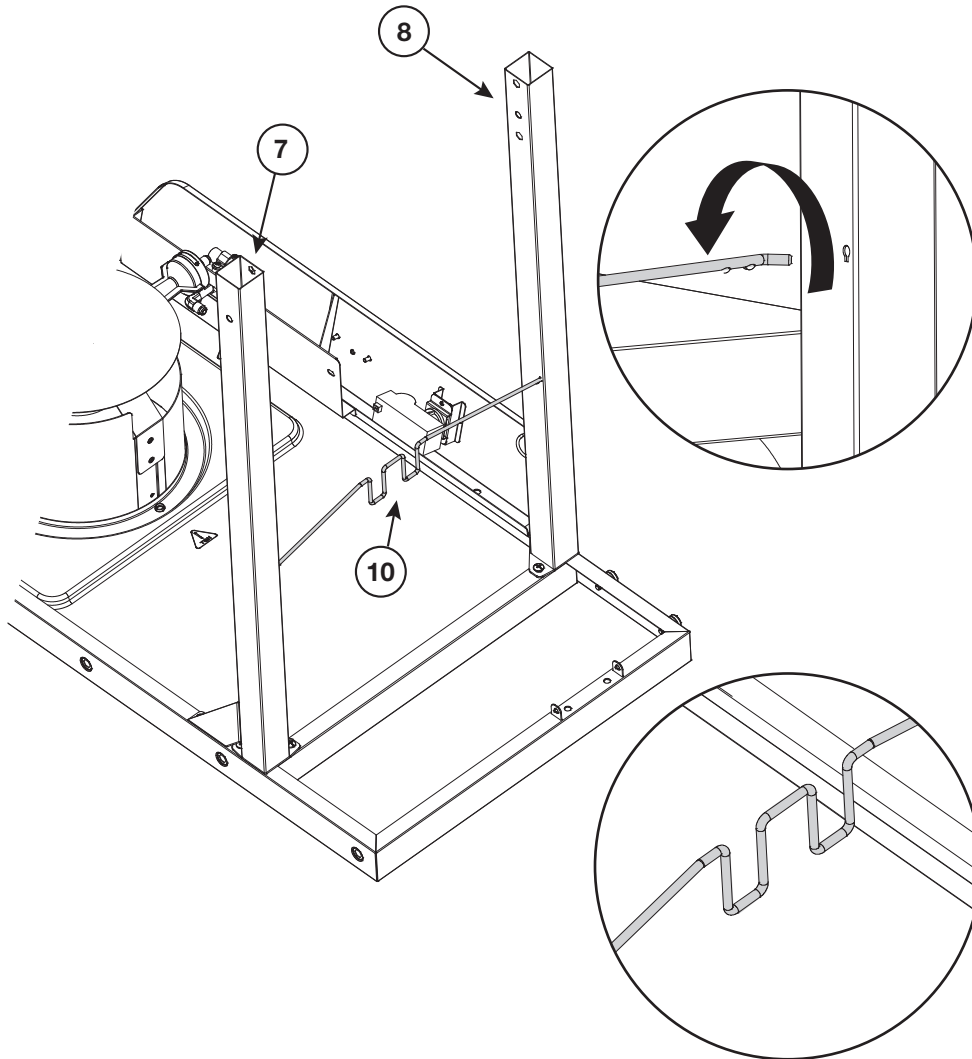
- Attach Leg C (7) and Leg D (8) to the Station Top using 2 screws A for each leg. Note the hole positions in the diagram.



ASSEMBLY INSTRUCTIONS

STEP 5

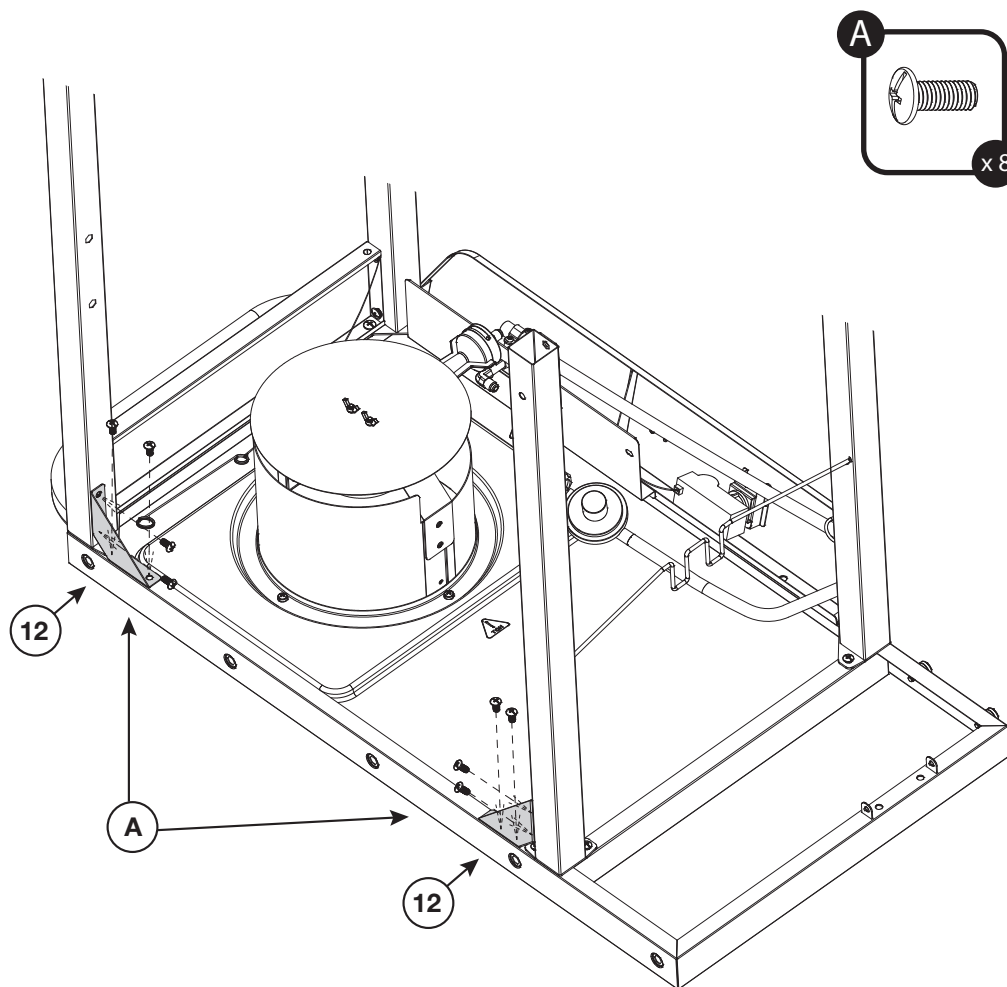
- Install the Propane Tank Clip (10) to the two legs assembled in the previous step. Line up the keyways between the wire and the hole in the leg. When the first bump on either side is through the leg, rotate the wire around to lock it in place.
- When done, the two rectangular shapes at the center of the clip should point towards the Station Top and it should be slightly angled towards the burner side of the station.



ASSEMBLY INSTRUCTIONS

STEP 6

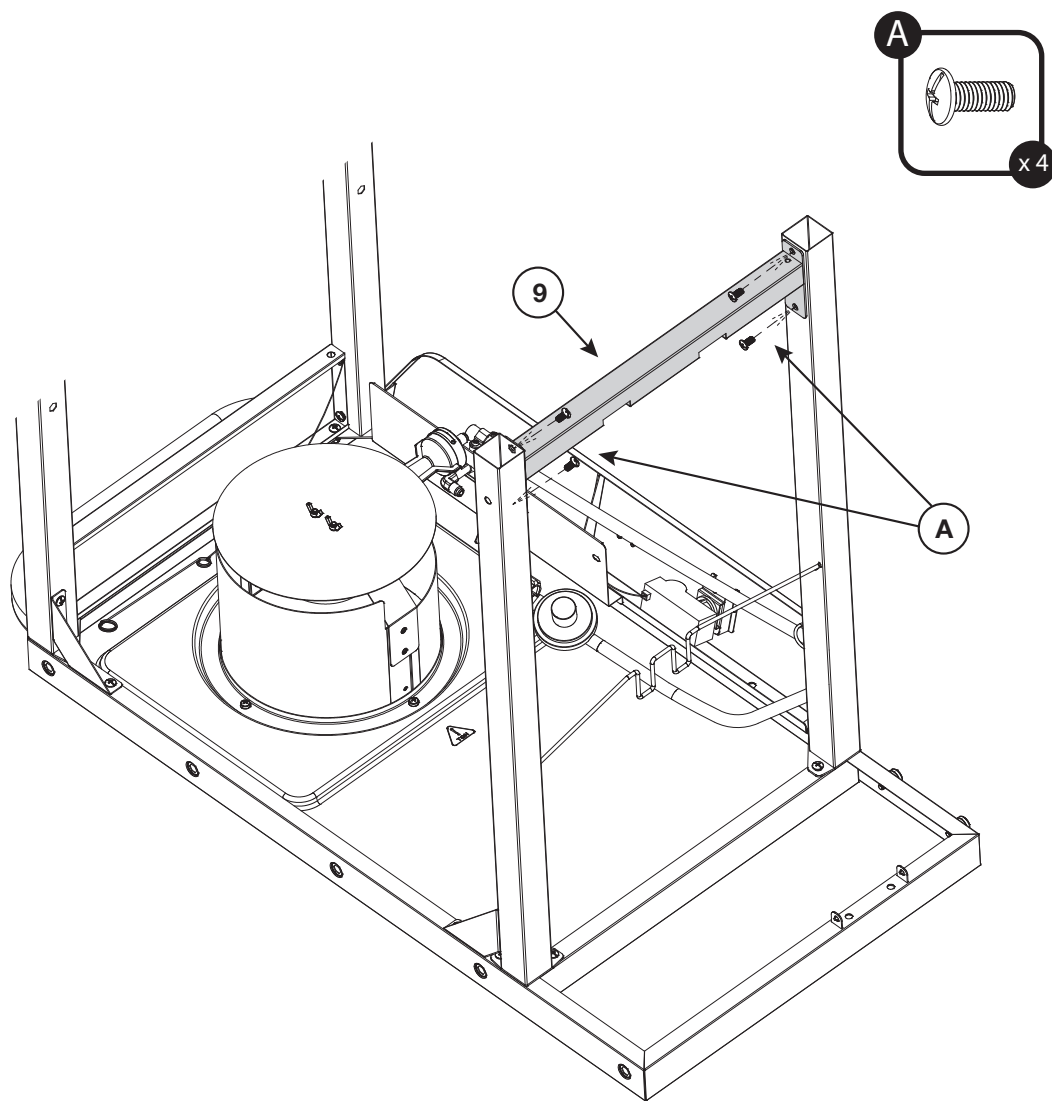
- Install the two Rear Braces (12) using 4 screws A each.



ASSEMBLY INSTRUCTIONS

STEP 7

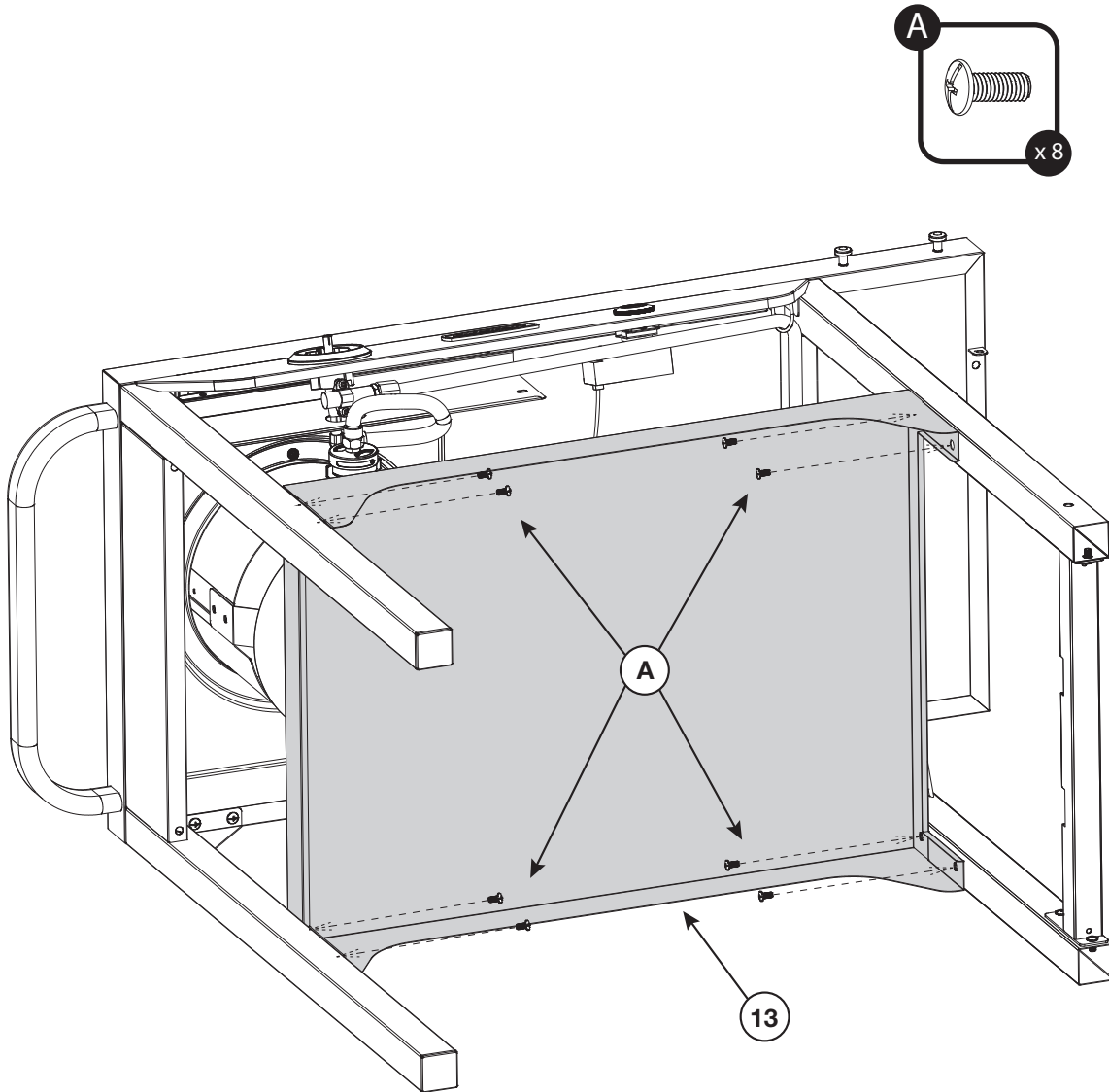
- Install the Lower Brace (9) using 4 screws A.



ASSEMBLY INSTRUCTIONS

STEP 8

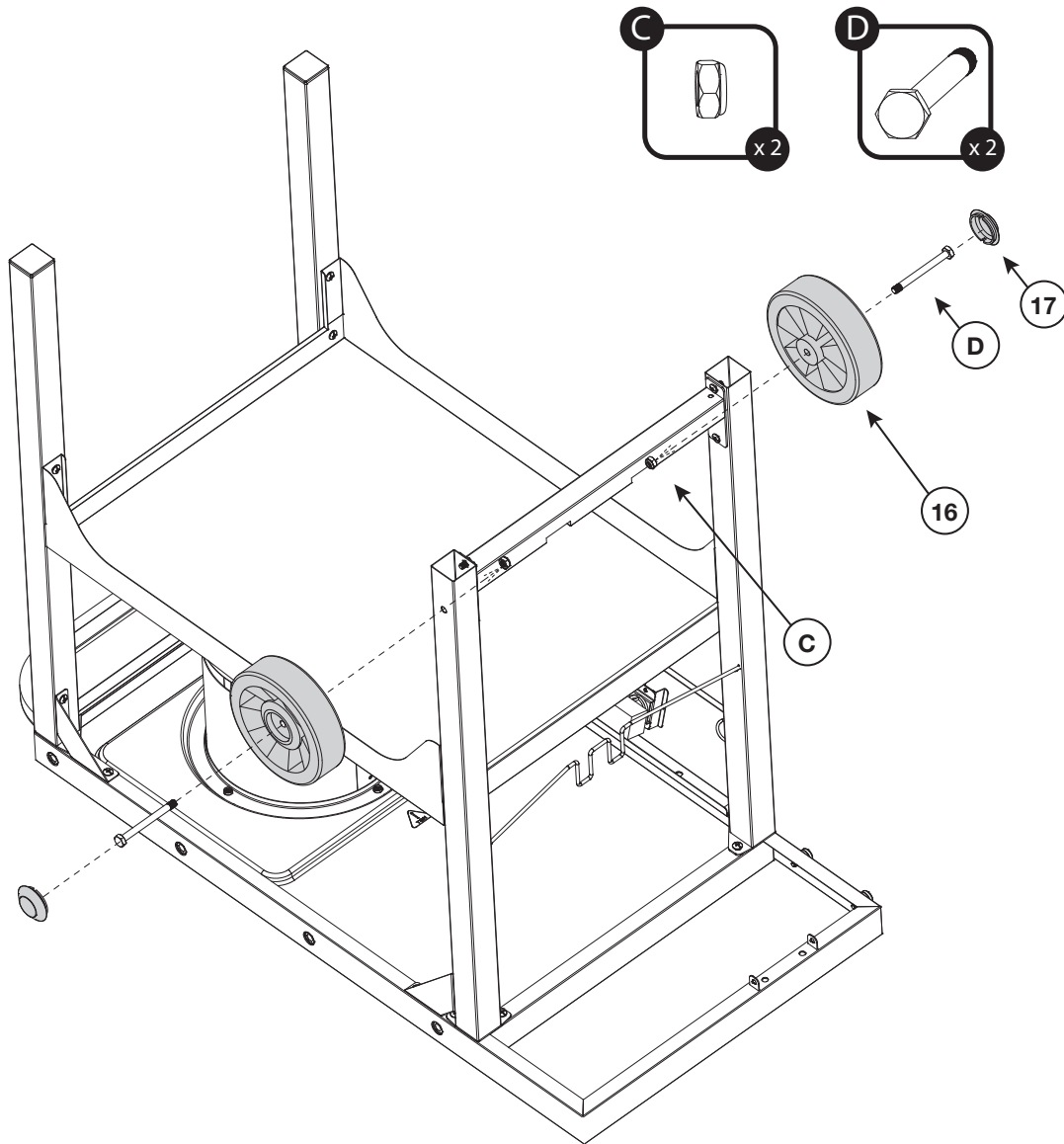
- On a soft surface like cardboard, lay the Wok Station on its back, with the control panel facing up.
- Position the Lower Shelf (13) so the screw holes line up with those in the 4 legs and secure it with 8 screws A.



ASSEMBLY INSTRUCTIONS

STEP 9

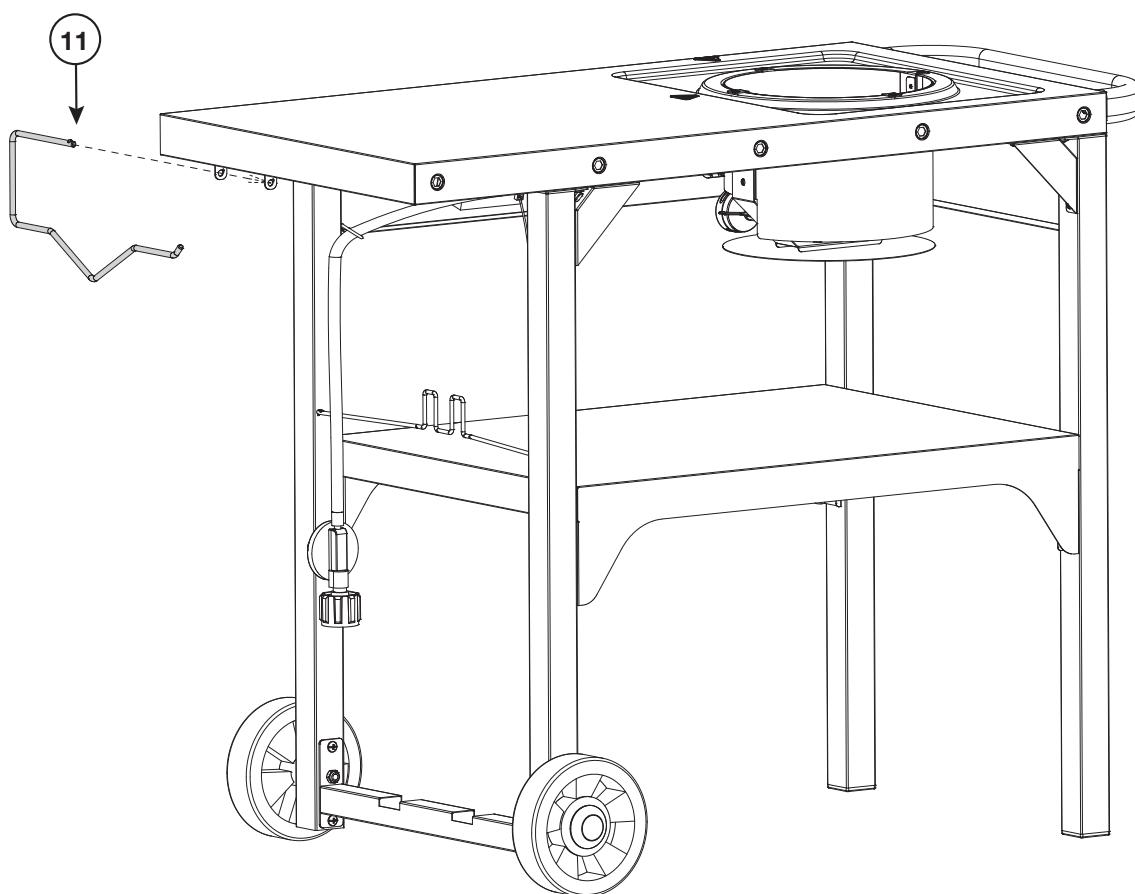
- Using an adjustable wrench, attach the two Wheels (16) with long bolt D and lock nut C. Ensure the wheels spin freely. If they are tight, unscrew the nuts by one or two turns.
- Install the Wheel Caps (17) by pressing them on until they click into place.
- NOTE: Two wrenches or pliers may need to be used to hold the nut in place while driving the bolt through.



ASSEMBLY INSTRUCTIONS

STEP 10

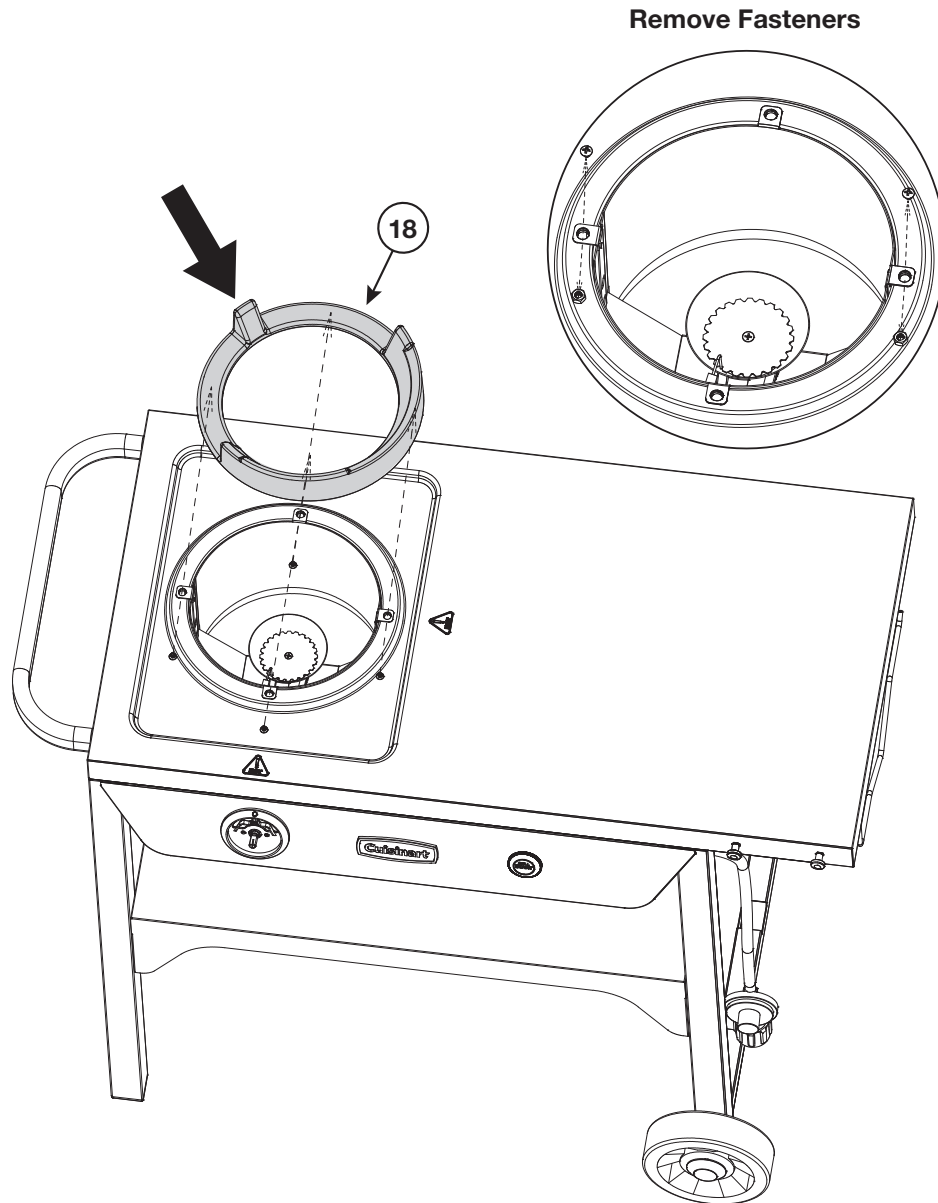
- Stand the station upright and install the Paper Towel Holder (11) by inserting it through the bracket keyways.



ASSEMBLY INSTRUCTIONS

STEP 11

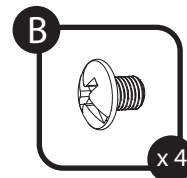
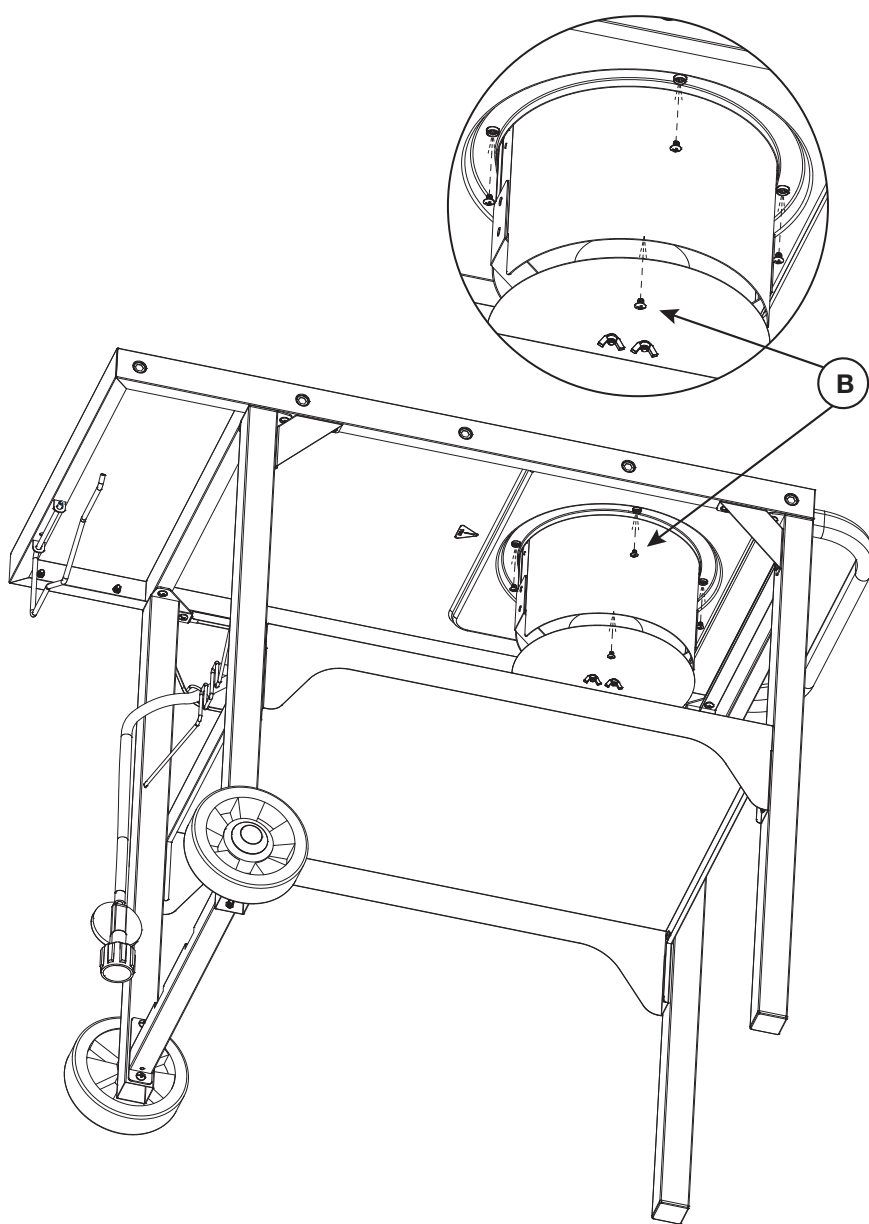
- Unscrew the two screws securing the burner assembly to the Station Top. These extra fasteners are no longer needed.
- Orient the Wok Ring (18) so the smaller leg indicated by the arrow is facing the back left corner of the station, then place it onto the burner so that the posts underneath insert into the 4 holes of the Station Top.



ASSEMBLY INSTRUCTIONS

STEP 12

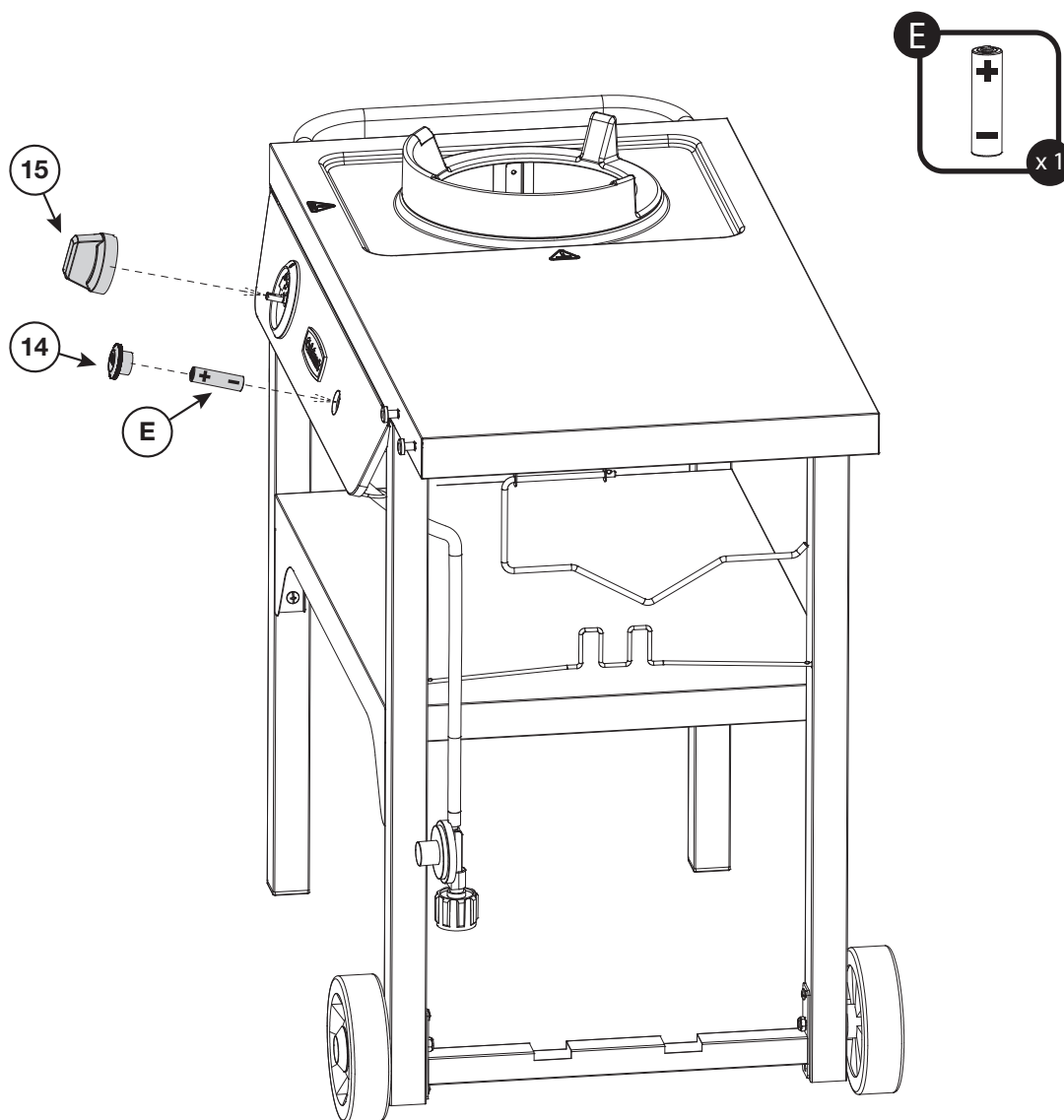
- Look for the 4 posts of the wok ring from under the table and secure it using 4 screws B.



ASSEMBLY INSTRUCTIONS

STEP 13

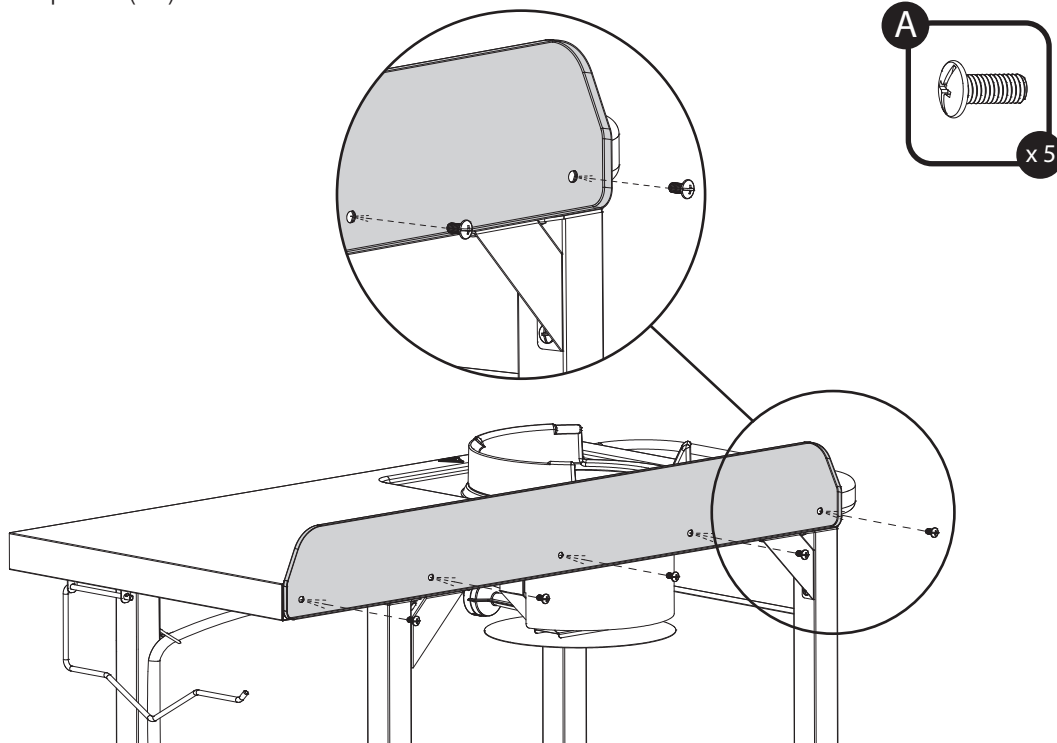
- Press the Knob (15) onto the knob bezel by lining up the D-shaped stem with the corresponding hole in the knob.
- Unscrew the Ignition Button (14) and insert the AA Battery with the (+) side facing out. Replace the Ignition Button and press it to verify it sparks at the burner. Rotate the button so "START" faces right side up.
- Take this time to compare the orientation of the Propane Tank Clip and the Wok Ring with the diagram below to ensure they match. It is possible to accidentally install them backwards.



ASSEMBLY INSTRUCTIONS

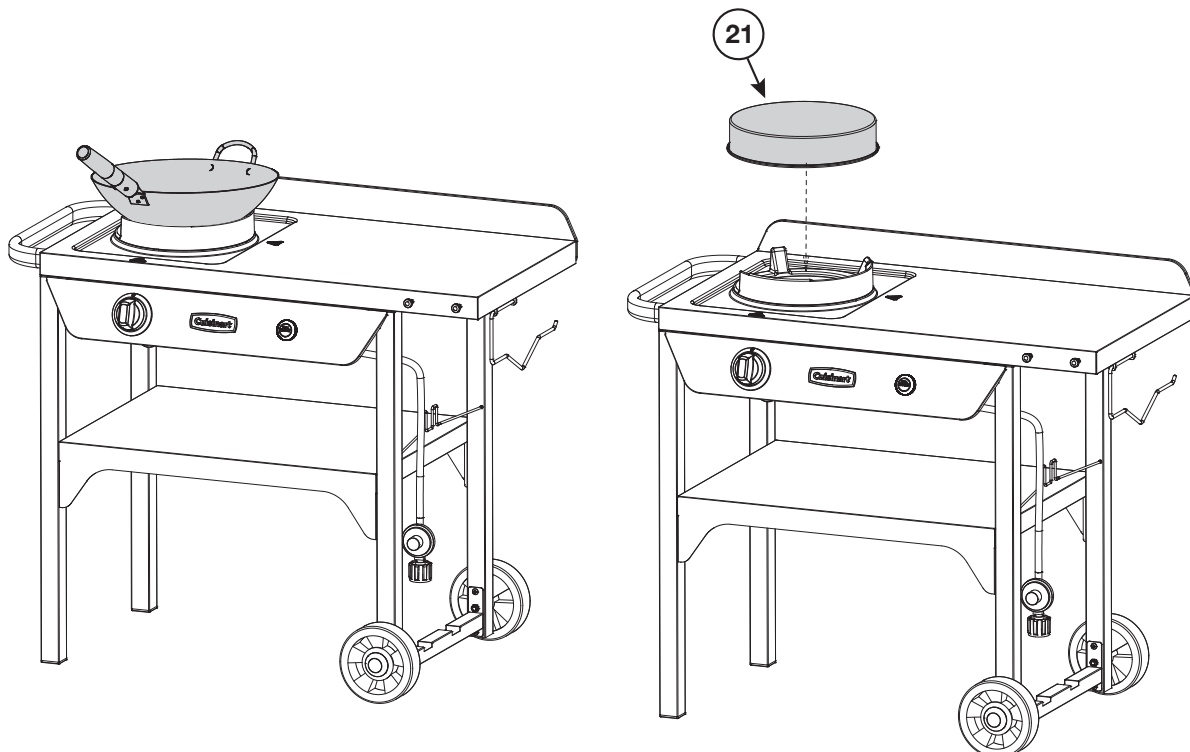
STEP 14

- Install the Backsplash (19) with 5 screws A.



STEP 15

- Place the wok on top of the Wok Ring, the station is ready to use.
- When not in use, store the wok separately away from the elements, and cover the Wok Ring with the provided Burner Cover (21)



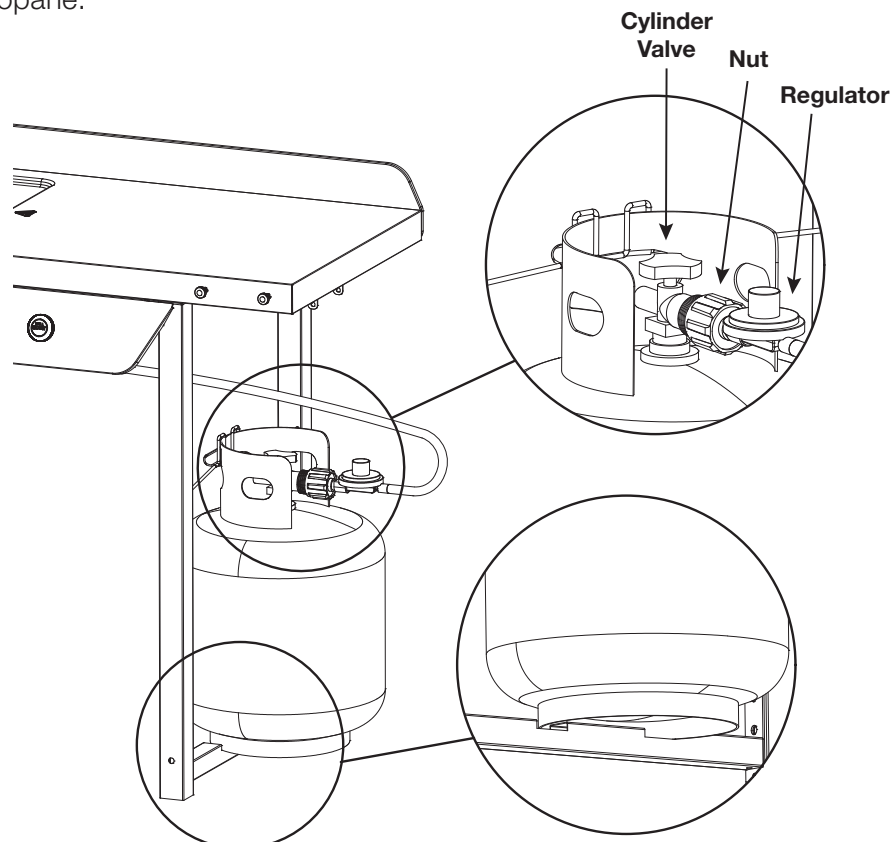
SETUP INSTRUCTIONS

CONNECTING THE LIQUID PROPANE (LP) CYLINDER

- Double check the cylinder valve to ensure it is in the “OFF” position. If not, turn the valve clockwise until it stops.
- Confirm the cylinder valve matches the mating style of the regulator.
- Make sure the burner valve is in the “OFF” position. If not, push the knob in and turn it clockwise until the words “OFF” is displayed on the top of the knob.
- Inspect the valve connections, port, and regulator assembly to ensure there is no debris or damage.
- Thoroughly inspect the gas hose for any debris or damage like cracks, abrasion, or cuts before each use. Clean the hose if it is dirty. Do not use the product if the hose is damaged. Contact the Cuisinart customer care team to get a replacement.
- Place the liquid propane cylinder on the Lower Brace so that the ring at the bottom of the cylinder sits inside the notches.
- Flip the Propane Tank Clip down so that it clips onto the upper collar of the LP cylinder. The Cylinder should be secured in a perfectly upright position. If it feels unsteady and tips outwards, the Propane Tank Clip may have been installed backwards.
- Thread the plastic nut of the regulator onto the valve of the LP cylinder by hand. Do not use tools because they can damage the components resulting in a dangerous gas leak.
- Before lighting the Wok Station conduct a leak test, detailed on the next page.

DISCONNECTING THE LIQUID PROPANE (LP) CYLINDER

- Press in and then turn the burner knob clockwise to “OFF”, then wait until all surfaces are cool.
- Close the cylinder valve by turning it clockwise until it stops.
- Detach the LP cylinder from the regulator by turning the regulator nut counterclockwise until it comes off.
- Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.



SETUP INSTRUCTIONS

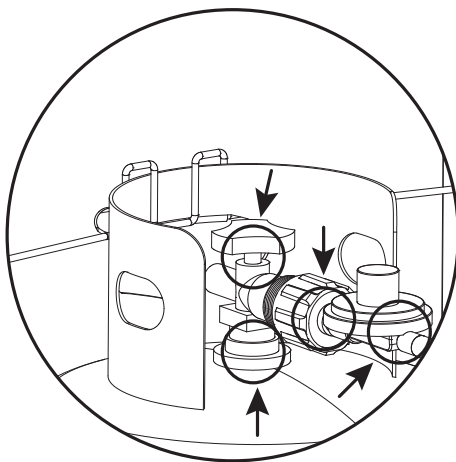
LEAK TEST PROCEDURE

Although gas connections on the Wok Station are leak tested prior to shipment, we recommend conducting a leak test after initial setup and every time an LP cylinder is attached. In addition, we recommend performing a leak test once a year. If the unexpected smell of gas is detected at any time a full leak test should be performed.

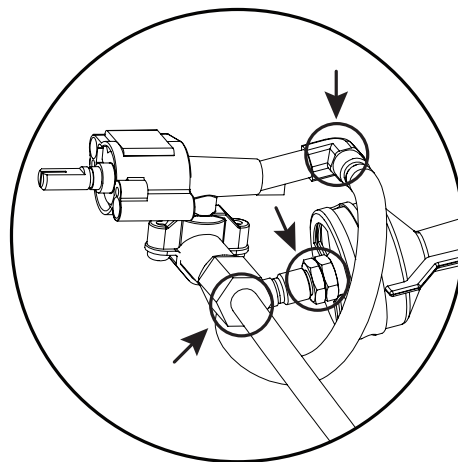
1. Create a solution of 80% water and 20% liquid soap in a spray bottle.
2. Connect the LP cylinder to the product by following the steps in the earlier section “CONNECTING THE LP CYLINDER”.
3. Turn the LP cylinder valve counterclockwise to open the valve.
4. Apply soap to all gas fittings focusing on the connection points at the LP Cylinder and the Control valve. Recommended locations to check are circled in the illustration. Soap bubbles will expand if there is a leak.
5. If a leak is discovered immediately turn the gas supply off and tighten any loose fittings.
6. Turn the gas back on and recheck.
7. If the leak continues turn off all gas and disconnect the LP cylinder. Contact our customer care team for further assistance at **866-994-6390** or email **outdoors@cuisinart.com**.

⚠ WARNING: Check all gas supply fittings for leaks regularly. Do not use the Wok Station until all connections have been checked and do not leak. Do not smoke while leak testing. Never leak test with an open flame.

LP Cylinder



Control Valve

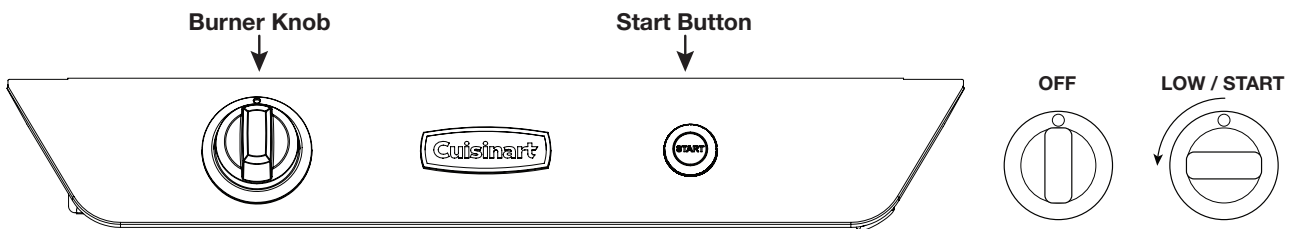


OPERATING INSTRUCTIONS

OUTDOOR USE ONLY / NEVER LEAVE UNATTENDED

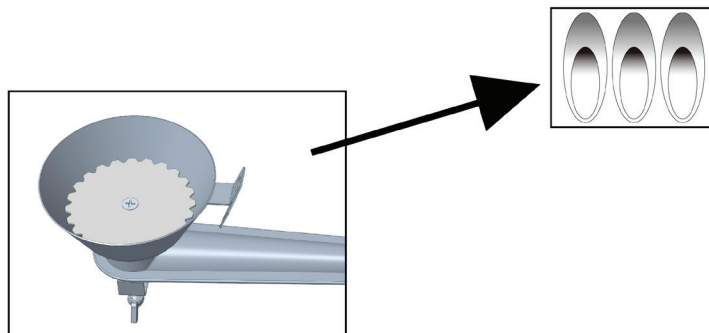
⚠ WARNING: DO NOT stand with any body parts over an active burner.

1. Make sure the LP cylinder is tightly threaded into the regulator (hand tighten only). Also check that the burner knob is in the "OFF" position.
2. Remove the wok from the Wok Ring and set aside.
3. Slowly turn the LP cylinder valve counterclockwise to open it. It is important to open the first half turn slowly to ensure safety shut off mechanisms are not triggered in the regulator. After the first half turn it is ok to open it the rest of the way at normal flow.
4. Press the burner dial in and turn knob counterclockwise until LOW/START is displayed.
5. Immediately press and hold in the ignition START button until the burner has ignited, then release START button.
6. If ignition does not occur in 3-5 seconds, turn the burner knob off. Wait 5 minutes before attempting to re-light the Wok Station. If a second attempt fails to ignite the burner call our customer care team at **866-994-6390** for assistance.
7. Burner will start in the LOW power position. With the burner lit, adjust to desired power level by turning the knob counterclockwise.
8. It is now safe to place the wok onto the Wok Ring.



FLAME CHARACTERISTICS

Check for proper burner flame characteristics. This Wok Station is equipped with a high power 50,000 BTU burner and the flames will not be the same as a typical home Wok Station. The burner should be quiet on low power but on high power there will be a noticeable roar. The flames should be dark blue in the center and as they move away from the burner it should turn light blue with some yellow at the tips.



OPERATING INSTRUCTIONS

THIS COOKING APPLIANCE IS FOR OUTDOOR USE ONLY AND SHALL NOT BE USED IN A BUILDING, GARAGE OR ANY OTHER ENCLOSED AREA.

PREP AREA

- You have approximately 21" x 18" of prep area off to the right side of the burner where you can prepare your food and store your food after that preparation, so that as you're cooking all your ingredients are close to you for easy reach as you cook.
- There is a heat shield below the burner that protects the lower shelf from heat. We recommend storing heat-resistant items on the left side of the lower shelf, and plastic oil/sauce bottles and uncooked food on the far-right side of the shelf.

MOVING INSTRUCTIONS

Caution: Never move the Wok Station with burner lit.

- Make sure control knob is in the "OFF" position. Disconnect the propane cylinder from the regulator.
- Be sure the Outdoor Wok Station has completely cooled for at least 30 minutes before touching any burner surface or placing a protective cover over it.

HOW TO SEASON THE WOK

HOW TO SEASON A WOK ON YOUR OUTDOOR Wok Station

A seasoned wok infuses flavor into your dishes and creates a natural non-stick surface. This surface, called a patina, protects your pan from corrosion, maximizes flavors, and improves the non-stick capabilities of the wok every time you cook.

SEASONING A WOK FOR THE FIRST TIME: (ESTIMATED TIME: 15-20 MINUTES)

Initial Cleaning Steps:

1. Wash wok - Thoroughly wash inside and outside of wok with a mild soap to remove factory oil.
2. Dry wok - Dry the wok inside and out with paper towels.
3. Heat wok - Preheat the wok over HIGH heat to open the metal's pores. The wok will get very hot and you'll see some brownish-blue colors forming inside.
4. Rotate wok – once you see smoke in a section, slowly tilt up and down and rotate your wok to heat the front, back, and sides. Your wok will change colors when exposed to the heat and get darker.
5. Heat Edges - When the entire wok has a uniform blue tint this step is complete.
6. Allow the wok to cool until it is safe to touch. **Note:** The wok should remain hot for seasoning.

Final Coating Steps:

1. Using a folded paper towel, coat the wok with a high-smoke-point oil such as peanut, canola or vegetable oil.
2. Keep the oil layer thin and even to achieve a smooth, nonstick surface. Soak up any oil that pools at the bottom with a clean paper towel. Because the seasoning also acts as a rust protectant, make sure you coat the outside of your wok in oil as well.
3. Return your wok to the burner over medium-high heat. Once the oil stops smoking, that portion of the wok is seasoned. Proceed to rotate and tilt the wok to season each section.
4. Your wok seasoning process is complete when the entirety of its surface has changed to a matte finish with a dark hue.
5. Your wok is ready to use. Always coat your wok with a thin layer of high-smoke-point oil (such as peanut, canola or vegetables oil) after each use. Turn off heat and let wok cool briefly before applying a thin coating of oil to the wok, both in the bowl and underneath.

HOW TO SEASON A WOK

SUMMARY:

- Seasoning is essential (see instructions on previous page for initial seasoning). After each use, wipe the wok clean and coat with a thin layer of oil to maintain the seasoning.

HOW MANY LAYERS DO YOU SEASON A WOK?

- Apply up to three coats of oil to obtain a smoother non-stick surface and a thicker protective coating.

BEST OIL FOR WOK:

- The best oils to use with a wok have a high smoking point, meaning they can be used at high temperatures without burning. They should also be refined and impart a neutral flavor. Avoid unrefined oils with low smoking points like olive oil and sesame oil. Choose peanut, canola or vegetable oil instead.

! **Note:** Every time you use your wok, the patina will become more developed, and the pan's performance will improve. Its non-stick properties will increase, and food will release quickly and easily from the pan. Cleaning will become easier too, as food particles are less likely to stick. With the proper care, your wok will last you for many years to come.

HOW TO CLEAN THE WOK AFTER USE:

- Always refer to the care instructions on the next page. Carbon steel woks require special care so that the seasoning isn't removed during cleaning.

CARE AND MAINTENANCE

CLEANING AND CARE

- Wok - Clean with warm soapy water and a soft sponge.
- Stainless steel tabletop (prep area) and backsplash - Clean with warm soapy water and a soft sponge. To remove tough food/oil stain, use a stainless steel cleaner before cleaning with soapy water and a soft sponge. We do not recommend steel wool sponge.
- Black powder-coated lower shelf and legs - Clean with warm soapy water and a soft sponge
- Burner - Regularly clean out any debris, food, and water that finds their way to the bottom of the circular heat shield under the burner.
- Stainless steel burner cover - Clean with warm soapy water and a soft sponge.
- General - This Outdoor Wok Station, like all equipment, will look better and last longer if covered or away from the weather when not in use. After each use, remember to install the included burner cover over the top of the wok ring which is meant to keep water out of the burner.
- After the station is cool to the touch, we recommend installing a fabric cover to protect it from the elements. We recommend our custom-fit Cuisinart Outdoor Wok Station Cover for all-weather protection. (Item # CHC-1266 - Sold Separately)

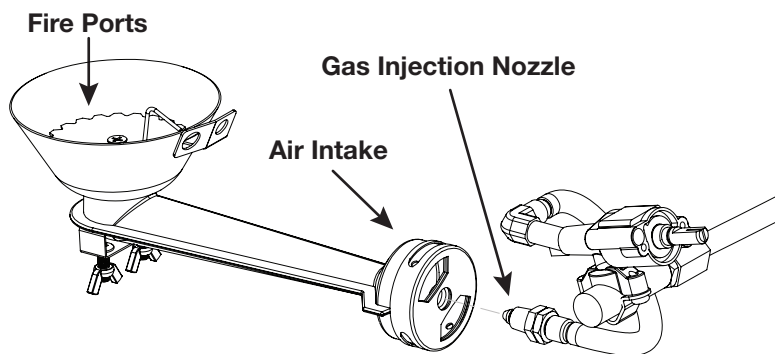


Note: It's crucial to prevent rain, snow, or backyard debris from entering the burner, as this can affect its performance.

CARE AND MAINTENANCE

MAINTENANCE

- There is very little care and maintenance needed for this Outdoor Wok Station which is designed and made of materials that will last for many years with normal use.
- Following these instructions will improve the longevity and quality of cooking. Keep appliance area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
- Do not obstruct the flow of combustion and ventilation air. Before each use visually inspect the fire ports of the burner for any obstructions.
- Keep the ventilation opening(s) of the cylinder enclosure free and clear from debris. If a windy day occurs, rotate the Outdoor Wok Station so the wind is at your back.
- It is recommended to disassemble the burner and clean both inside and outside at least twice a year, and especially after long storage. Thoroughly dry the inside and outside of the burner before reassembly. A clogged burner can lead to a fire beneath the appliance.
- When reassembling the burner ensure the gas injection nozzle is perfectly aligned with the body of the burner before screwing it all the way in. No tools should be needed, and resistance from threading the nozzle in may indicate inadequate alignment. **Warning:** misalignment may result in poor performance and/or gas leak.




- When Outdoor Wok Station is not in use, turn the control knob and the valve on the propane cylinder to the "OFF" position, then detach the regulator from the propane cylinder.
- Keep the cooking area adjacent to the burner clear of debris and free of anything flammable or combustible.
- Non-rechargeable batteries are not to be recharged. Batteries are to be inserted with the correct polarity. Exhausted batteries are to be removed from the product. DO NOT DISPOSE OF BATTERIES IN A FIRE. BATTERIES MAY EXPLODE OR LEAK.
- The burner components are factory-adjusted for optimal combustion. Please do not attempt to adjust the burner. It is preset to the factory specifications.

MAINTENANCE OF CAST-IRON WOK RING:

- We recommend occasionally a very light coating of food-grade oil to be applied with a paper towel to seal the cast-iron wok ring to protect it from corrosion.

TROUBLESHOOTING

WARNING

 Spiders and insects can nest inside the burner of the Wok Station and disrupt gas flow. This very dangerous condition could cause a fire behind the valve panel, thereby damaging the Wok Station and making it unsafe for operation. Inspect the burner at least twice a year.

When to Look for Spiders

You should inspect the burner at least twice a year or immediately after any of the following conditions occur:

- The smell of gas in conjunction with burner flames appearing yellow.
- The product does not reach temperature.
- The product heats unevenly.
- The burner makes popping noises.

BEFORE CALLING FOR SERVICE

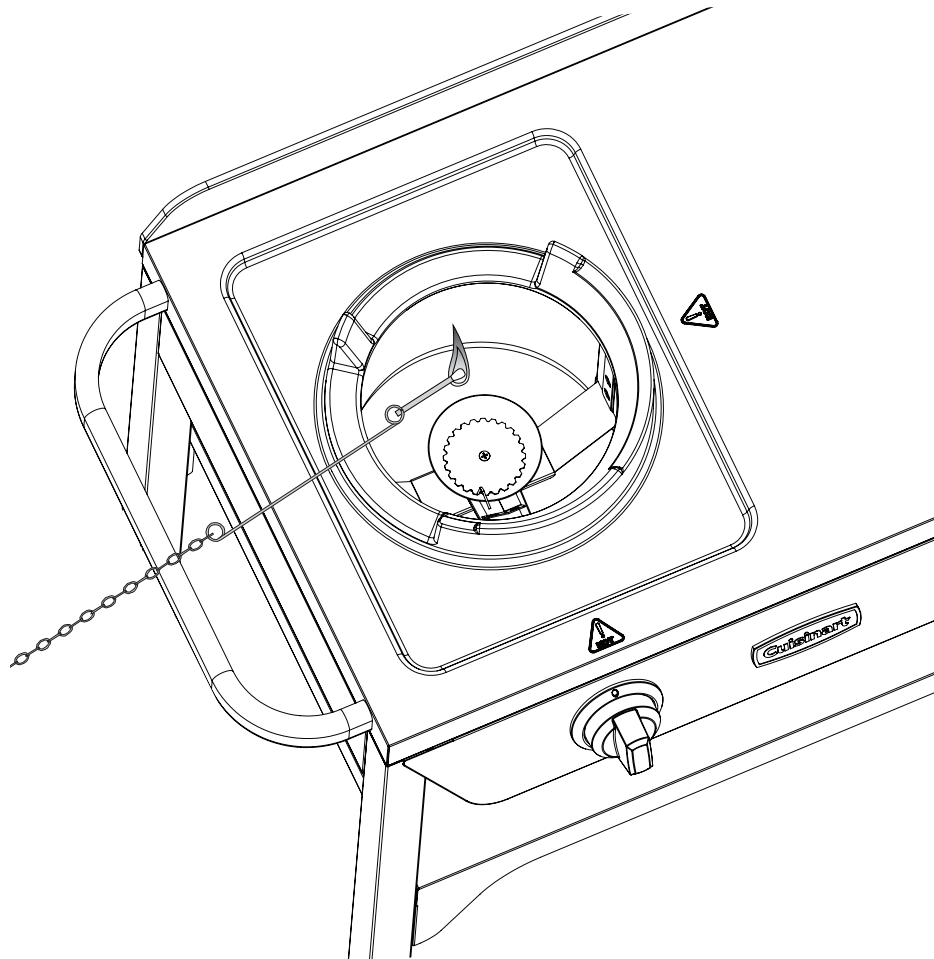
If the Wok Station does not function properly, use the following checklist before contacting customer service.

Problems	What To Do
Station will not light.	<ul style="list-style-type: none"> • Check to see if the liquid propane cylinder is empty. • Is there a sound and spark at the burner when pressing the "START" button? If not, replace the battery. • Is there gas flow through the burner? If yes, try to match light using the provided match holder. • Check burner ports for any blockage. You may need to disassemble the burner to fully clear any blockages. • Check the gas injection nozzle on the burner for an obstruction. If nozzle is blocked, clean with a needle or thin wire. NEVER USE A WOODEN TOOTHPICK.
Burner flame is orange on high power or heat is lower than expected.	<ul style="list-style-type: none"> • Check for spiders and insects. • Ensure the fuel hose is not kinked or damaged. • Fully close the LP tank valve and wait 5 minutes for it to reset. Then very slowly open the propane tank valve again and restart the product. • Check the air intake holes on the back of the burner for obstructions.
There is a gas odor during operation.	<ul style="list-style-type: none"> • Perform leak test.

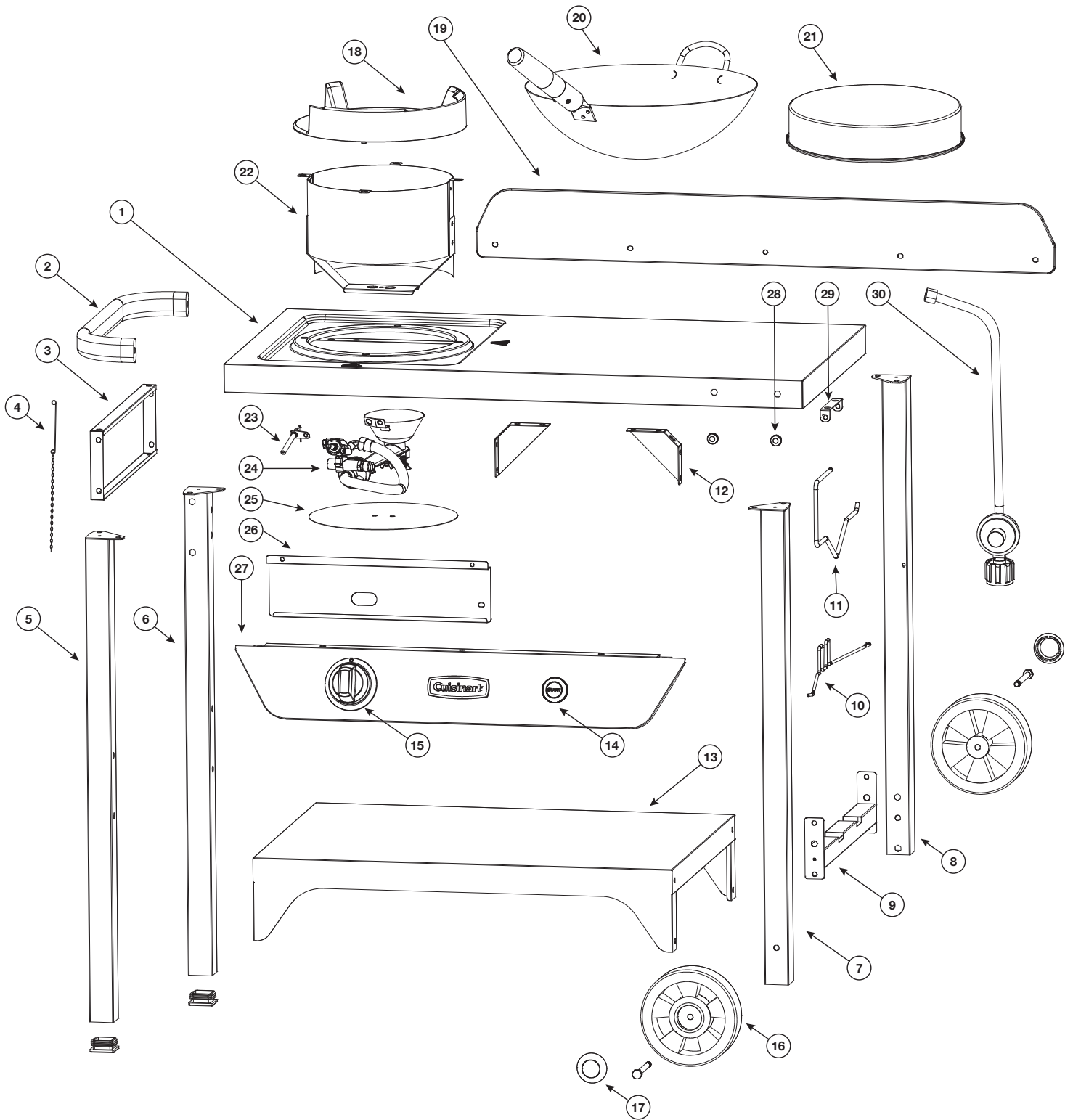
MATCH LIGHTING INSTRUCTIONS

If for any reason you want to use a match to start this product please follow these instructions:

- Remove the wok or any other obstruction from the top of the burner.
- Verify the propane tank is installed and when turning the burner valve, gas flows through the burner.
- Locate the match holder which is installed on the front left leg (Leg A) of the station, by the side panel.
- Slip a match into the ring clip at the end of the match holder.
- Strike the match.
- Turn on the flow of gas to the START/LOW position then slowly move the lit match towards the burner from the top down until it lights.



EXPLODED VIEW & PARTS LIST



EXPLODED VIEW & PARTS LIST

For replacement parts, call our customer care team at **866-994-6390**, 9 a.m.-5 p.m., EST, Monday-Friday or email **outdoors@cuisinart.com** NOTE: Not all parts are replaceable.

Part	Description	Quantity
1	Station Top	1 pc
2	Handle	1 pc
3	Side Panel	1 pc
4	Match Holder	1 pc
5	Leg A	1 pc
6	Leg B	1 pc
7	Leg C	1 pc
8	Leg D	1 pc
9	Lower Brace	1 pc
10	Propane Tank Clip	1 pc
11	Paper Towel Holder	1 pc
12	Rear Brace	2 pc
13	Lower Shelf	1 pc
14	Ignition Button	1 pc
15	Knob	1 pc
16	Wheel	2 pc
17	Wheel Cap	2 pc
18	Wok Ring	1 pc
19	Backsplash	1 pc
20	Wok	1 pc
21	Burner Cover	1 pc
22	Fire Shield	1 pc
23	Ignition Electrode	1 pc
24	Burner and Control Valve Assembly	1 pc
25	Lower Heat Shield	1 pc
26	Control Panel Heat Shield	1 pc
27	Control Panel	1 pc
28	Tool Hook	2 pc
29	Paper Towel Holder Bracket	1 pc
30	Gas Hose and Regulator	1 pc

WARRANTY AND REPLACEMENT PARTS

- This warranty covers defects in parts and workmanship for a period of 3 years from the original purchase date.
- Any damage claim regarding the enameling must be submitted within 30 days of purchase to be covered by the warranty.

The following conditions are NOT covered by this warranty:

- Unevenness and color variations in the coated surfaces.
- Damage caused by improper assembly or disregard of the manual.
- Use of spare parts not supplied by manufacturer.
- Damage resulting from modifications or inappropriate use.
- Abuse of the Wok Station
- Damage caused by improper maintenance or repairs by an unauthorized person.

Limitations and exclusions:

1. This warranty applies only to the original purchaser and may not be transferred.
2. If you can not verify the purchase date of the Wok Station the warranty period will begin on the date the Wok Station was manufactured.
3. Replacement or repair parts are warranted for the remaining period of the original part warranty.

Your obligations:

- This Wok Station must be assembled, installed, operated and maintained in accordance with all applicable codes and the instruction manual furnished with this Wok Station. You must keep an invoice, cancelled check or payment record to verify the purchase date of the Wok Station.

Questions, problems, missing parts? Before returning to your retailer, call our customer care team at 866-994-6390, 9 a.m.-5 p.m., EST, Monday-Friday or email: outdoors@cuisinart.com

Visit our website: www.cuisinart.com

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**Cuisinart
Outdoors™**

**Model# CGG-1265
Cuisinart Outdoors a division of Conair LLC
Newton, MA 02466**