



GRILLA
COOKSTATION
SINGLE & DOUBLE HOB

FULL INSTRUCTIONS

GRILLA COOKSTATION

SINGLE HOB

Featuring a single burner, this hybrid between the Quad Connect Pro Stove and the Grilla BBQ provides a portable, sturdy and simple solution for comfortable mobile cooking. The low-profile folding design features a thermally robust and easy-to-clean stainless steel construction, which packs away neatly into a carry bag, allowing you to conveniently master the challenges of outdoor cooking.

FEATURES:

- Single easy-ignite and fully adjustable burner
- Quick and easy to use
- Full stainless-steel body
- Dual drop-down rubber-gripped handles
- Removable stainless steel side table
- Space-saving folding mechanism
- Rubber feet on the legs and pan rest
- Protective carry case with pan rest pockets included



GRILLA COOKSTATION

DOUBLE HOB

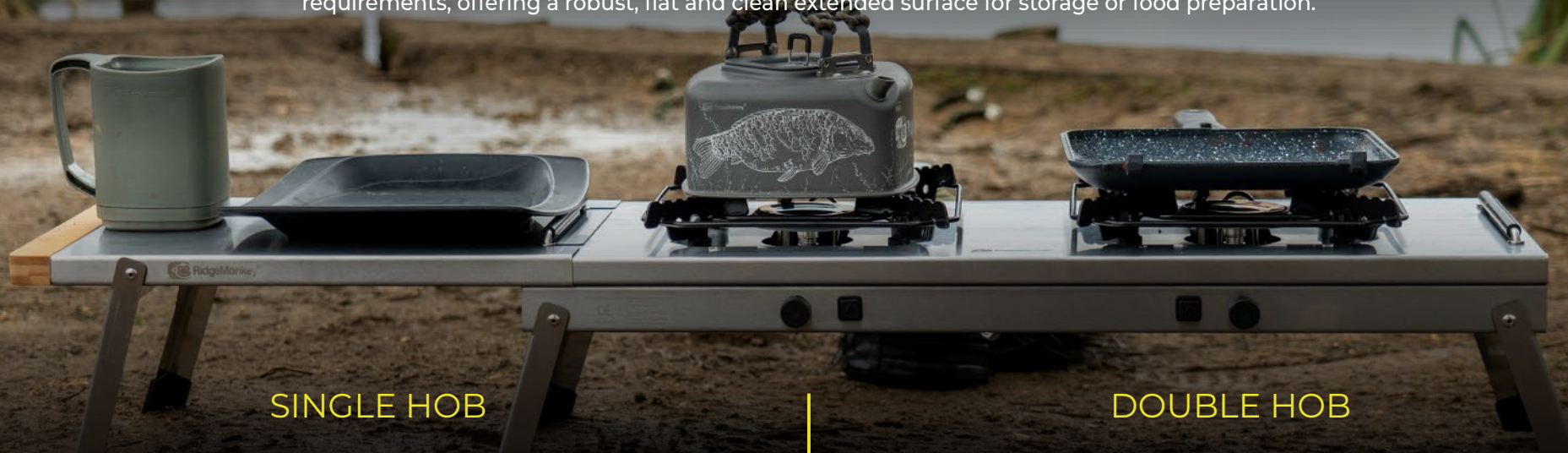
Featuring twin burners, this hybrid between the Quad Connect Pro Stove and the Grilla BBQ provides a portable, sturdy and simple solution for comfortable mobile cooking. The low-profile folding design features a thermally robust and easy-to-clean stainless steel construction, which packs away neatly into a carry bag, allowing you to conveniently master the challenges of outdoor cooking.

FEATURES:

- Dual easy-ignite and fully adjustable burners
- Quick and easy to use
- Full stainless-steel body
- Dual drop-down rubber-gripped handles
- Removable stainless steel side table
- Space-saving folding mechanism
- Rubber feet on the legs and pan rest
- Protective carry case with pan rest pockets included



A simple and direct interface features a straight-forward ignition button and gas control knob, allowing you to finely adjust the size of the flame (and therefore temperature) you require for precise cooking. A pre-heat pipe wraps around the burner to ensure the unit performs efficiently, especially in low temperatures, by optimising gas vaporisation. When combined with the EcoPower USB Heated Gas Canister Cover (sold separately) the gas is gently warmed up to provide optimal fuel efficiency, making the most of every last drop – even in the coldest conditions. Ideal for use on a tabletop, bench or shelf, the rubber feet on the folding legs help the unit to stay firmly in place and protect delicate surfaces. A rubber-capped pan support ensures that your cookware remains securely in the optimal position at all times, sitting within an easy-to-clean recessed drip pan. Dual rubber-gripped handles on the sides allow the unit to be moved easily whilst in use, whilst being able to slide out or tuck away neatly when not required. A side table simply slots on to either end of the CookStation, depending on your preference and space requirements, offering a robust, flat and clean extended surface for storage or food preparation.



SINGLE HOB

Grilla CookStation:

Folded:
350mm x 250mm x 65mm
Upright (with pan support):
350mm x 250mm x 200mm

Side Table:

Folded:
380mm x 250mm x 30mm
Upright:
380mm x 250mm x 160mm

Weight:

Grilla CookStation Single Hob:
2kg
Side table:
900g

Technical Specifications:

Connector:
EN417, for use with ULPG butane
propane mixture
Operating pressure range:
0.5-5bar
Nominal heat input rating:
4.1kW (net) 4.4kW (gross) 298g/h

Material:

Carry Case excluding fittings:
100% nylon

DOUBLE HOB

Grilla CookStation:

Folded:
635mm x 250mm x 65mm
Upright (with pan support):
635mm x 250mm x 200mm

Side Table:

Folded:
380mm x 250mm x 30mm
Upright:
380mm x 250mm x 160mm

Weight:

Grilla CookStation Double Hob:
3.5kg
Side table:
900g

Technical Specifications:

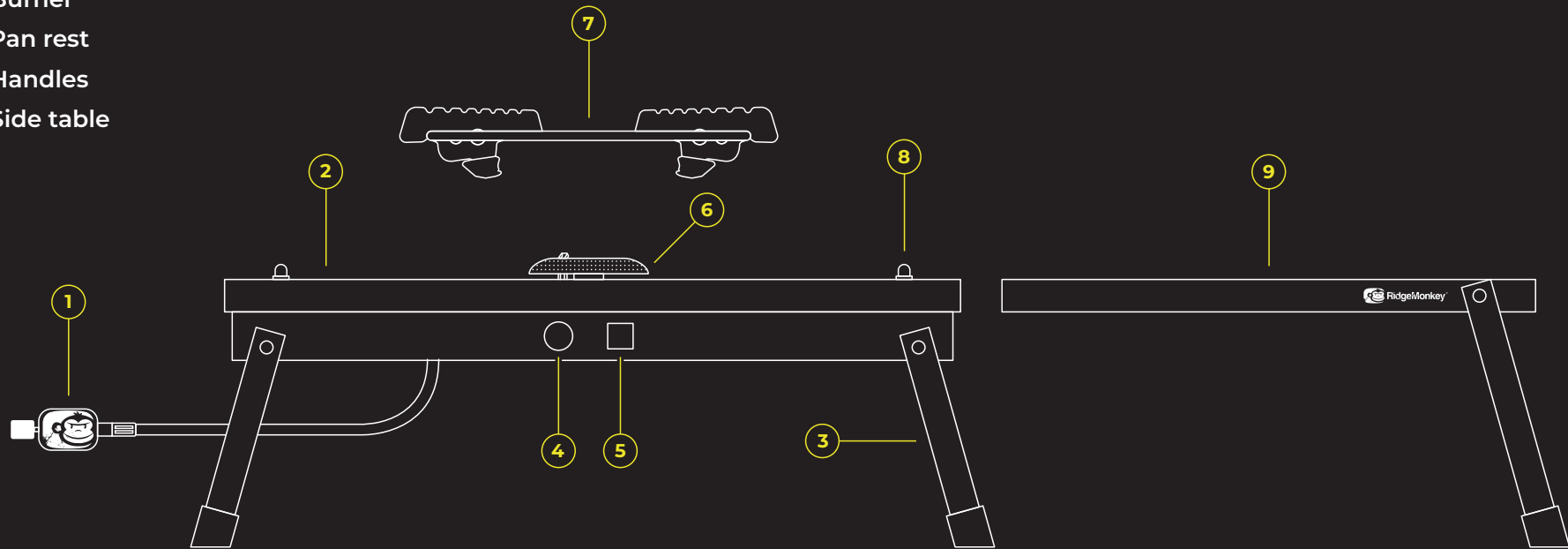
Connector:
EN417, for use with ULPG butane
propane mixture
Operating pressure range:
0.5-5bar
Nominal heat input rating:
8.2kW (net) 8.8kW (gross) 597g/h

Material:

Carry Case excluding fittings:
100% nylon

IDENTIFICATION OF PARTS

1. Gas cylinder fitting and main gas control valve
2. Grilla CookStation assembly
3. Adjustable legs
4. Fine gas control valve
5. Piezo ignition
6. Burner
7. Pan rest
8. Handles
9. Side table

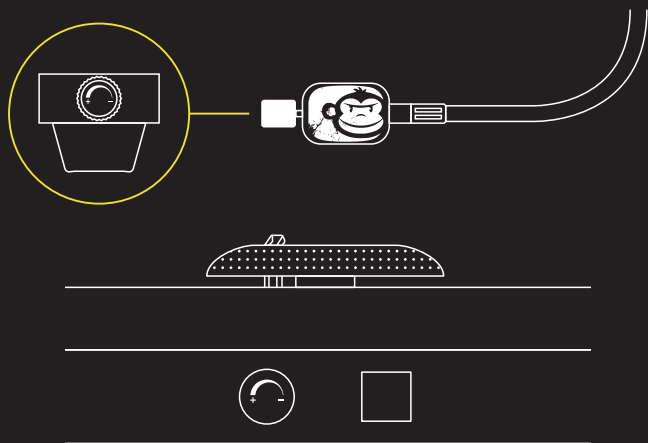


NB: due to constant development, enclosed accessories may differ

INSTRUCTIONS

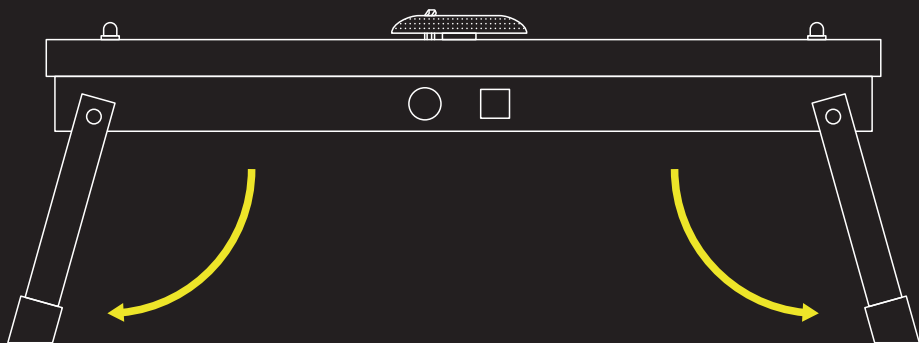
STEP 1:

Ensure all gas control valves are set to OFF by turning in a clockwise direction. Do not overtighten.



STEP 2:

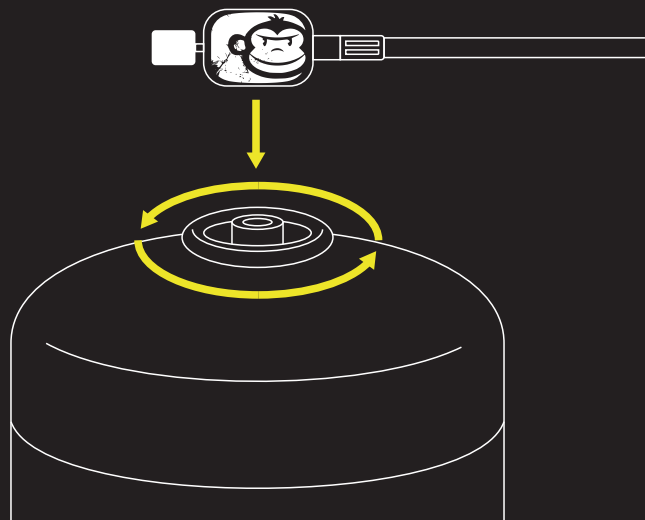
Fold out the Grilla CookStation legs, ensuring they lock into place. Ensure secure and stable footing.



INSTRUCTIONS

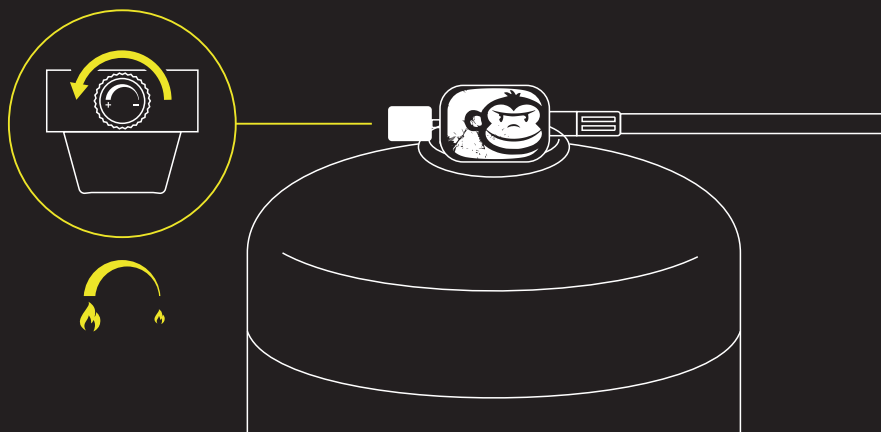
STEP 3:

Connect a screw type gas cylinder that complies with EN417 safety specifications. Do not overtighten. Check for leaks.



STEP 4:

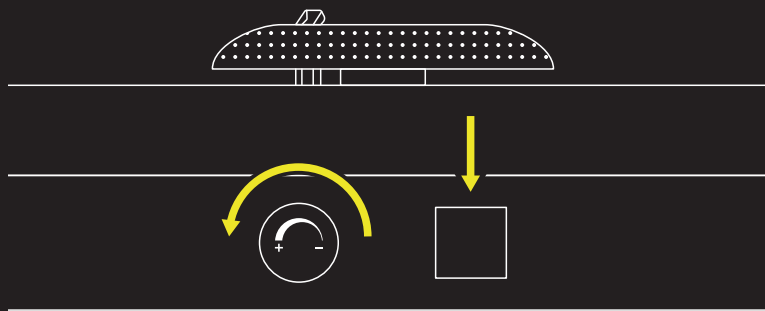
Fully open the main gas control valve on the gas cylinder fitting in an anticlockwise direction. Check for leaks.



INSTRUCTIONS

STEP 5:

Fully turn the fine gas control valve in an anticlockwise direction and press the ignition button to light the burner.



STEP 6:

Use the fine gas control valve on the stove to regulate the output: turn anticlockwise to increase and clockwise to decrease.



Packing away is a reversal of the above instructions. Ensure all flames are fully extinguished and the Grilla CookStation is suitably cool before disconnecting the gas cylinder or handling the stove.



CLEANING, MAINTENANCE & STORAGE

Wipe with a clean cloth or sponge that has been dampened in hot soapy water before first use.

Ensure your Grilla CookStation is clean and completely dry before storage.

USAGE NOTES

- Ensure all O-ring sealing gaskets are well positioned and in good condition before every use. Replace any worn gaskets immediately: spares can be obtained directly from RidgeMonkey Customer Services.
- Never place flammable objects on or near the Grilla CookStation when it is in use. Always keep a minimum distance of at least one metre between the Grilla CookStation and any surrounding flammable objects or materials when in use.
- Only use the Grilla CookStation for the intended purpose of cooking. Never use the Grilla CookStation for any unintended purpose.
- Never touch the body of the Grilla CookStation while in use. Always ensure all flames are extinguished and all parts are suitably cooled before attempting to move or pack away the Grilla CookStation.
- If an accident occurs and results in a burn or other injury, seek medical help immediately.

OUTDOOR USE ONLY: Never use the Grilla CookStation in an unventilated area, there is a risk of carbon monoxide poisoning associated with all gas burning appliances. Never use the Grilla CookStation inside an enclosed space. Always ensure adequate ventilation.

CHECK FOR LEAKS: Before every use of the Grilla CookStation, check for gas leaks. If a leak is apparent, DO NOT use the Grilla CookStation – contact RidgeMonkey Customer Services immediately for further assistance.

IMPORTANT NOTICE:

Read and understand this manual and its instructions before using this product. Failure to do so may result in serious injury.

Keep all product information and instructions for future reference and pass them onto subsequent users of the product. The manufacturer is not liable for cases of material damage or personal injury caused by incorrect handling or non-compliance with the supplied instructions. In such cases, any guarantee or warranty shall be voided.

Where applicable, this product and any included accessories are in conformity with the relevant UK & EU harmonisation legislation. Please visit ridgemonkey.co.uk/declaration-of-conformity to view the most recent Declaration of Conformity file(s) for this product.

GUARANTEE:

This product is covered by a 24-month guarantee. For information regarding our guarantee, please visit: ridgemonkey.co.uk/general/guarantee

CONTACT US:

For any enquiries or comments concerning our products, please use the contact form on ridgemonkey.co.uk or email info@ridgemonkey.co.uk or nl@ridgemonkey.co.uk and one of our experienced team will respond as soon as possible.

Alternatively, you can write to us at:
[RidgeMonkey Group Ltd, PO Box 289, Widnes, WA8 2FP, England.](https://ridgemonkey.co.uk)

or

[S&G Trading NW Ltd Netherlands Branch, Postbus 60100, 1320 AC Almere, Holland.](https://ridgemonkey.co.uk)