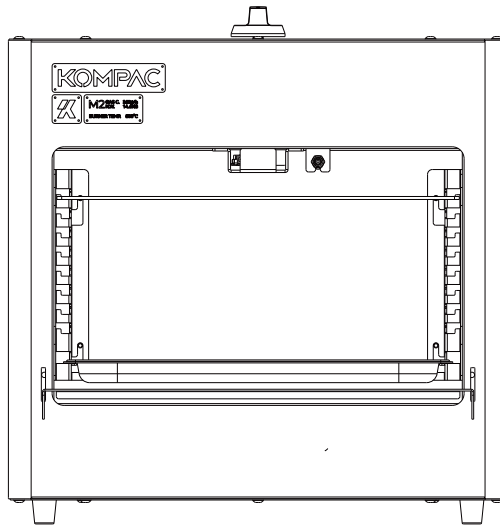




# M2 MASTER SERIES



## PYB-4B USER GUIDE



Thank you for purchasing the KOMPAC M2 Master Series Gas Steak Grill Pro. Do not use the product until you fully understand its functions! This manual contains important safety information! Please read it carefully and keep it properly!



# PRECAUTIONS

Before installing and operating this equipment, ensure that all personnel involved have received adequate training and are familiar with the precautions. Failure to comply with basic rules and safety measures may result in accidents or malfunctions.

The following symbols may be found in this manual to alert you to potential hazards that operators, maintenance personnel, or the equipment may encounter:

-  This symbol warns of an immediate danger that could lead to serious personal injury or death.
-  This symbol indicates a potential hazard or unsafe practice that could result in personal injury or death.
- ! This symbol refers to a potential hazard or unsafe practice that could cause personal injury, equipment damage, or property loss.

This symbol highlights important information that requires special attention or full understanding, though it is not hazardous.

## Warning

### Risk of Fire

Do not store or use flammable gases or liquids inside or near this device. Keep the area around the device free of combustible materials.

The purchaser of this device must post detailed operating instructions in a visible location to follow in case of malfunction.

## Warning

### Risk of Burns

Contact with high-temperature areas of the equipment may cause burns.

Always take burn prevention measures when operating the equipment for cooking.


## Note

This user manual and other important documents should be provided to the user for safekeeping and future reference.

For the safety of your life and property, please read and follow the instructions below:


Failure to follow these instructions may lead to:

 **WARNING** Could result in serious injury or death

 **CAUTION** Could cause minor injuries or damage to appliances

Required compliance items are differentiated and explained as follows


 **WARNING** May result in serious personal injury!

 **CAUTION** May cause personal injury and property damage!












### DANGER

#### If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. If odor continues, keep away from the appliance and immediately call your gas supplier or fire department.

 **WARNING** Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance. Any Gas Canister not connected for use shall not be stored in the vicinity of this or any other appliance.

### Warning

-  Use by individuals with physical, sensory, or mental disabilities or under 18 is prohibited.
-  Use only with Alpine Gas Canister (75% Butane+25% Propane) and the original regulator & valve.
-  Ensure no gas leakage during use and operate in a well-ventilated area. Keep the area around the appliance clear of flammable materials.
-  After use, ensure the appliance is completely turned off and shut off the gas valve promptly. Operate only in well-ventilated areas. Do not use in enclosed spaces to avoid carbon monoxide poisoning.
-  Avoid heating oils directly in high-temperature zones (grill rack 1-3) or heating inside the appliance for long time as it may cause fire.
-  Do not touch the appliance during heating or after use. Always wear heat-resistant gloves when handling.
-  When cleaning, maintaining, or moving the appliance, always turn off the gas valve. Failure to do so may result in gas leakage, fire, or damage to the device.
-  Do not tamper with any seals on the gas appliance. Under no circumstances disassemble, repair, or modify the main burner except for designated maintenance parts, as this may cause fire or gas leakage.
-  If the burner or gas pipeline is damaged, replace it only through authorized professionals to avoid hazards.
-  Product installation must conform with local codes:
-  Do not rinse the grill directly with water during cleaning to prevent internal damage.

Congratulations on owning a professional grilling device from KOMPAC! Now you can easily recreate the same perfect flavors from top-tier restaurants at your home. Start to explore a whole new lifestyle right away!

With proper care and maintenance, our device will provide you with a long-lasting, reliable, and trouble-free grilling experience. For optimal results, please read this manual carefully.

# ***TABLE OF CONTENTS***

01	Product Introduction
02	Product Specifications
03	Product Diagram
04	Installation Instructions
05	Usage Instructions
06	Cleaning Methods
07	Troubleshooting

# 01 Product Introduction

KOMPAC Gas Steak Grill is featured with the exclusive CERAMAXX® high-temperature heating technology—originated from German technical standards—it delivers a consistent core temperature of up to 800°C, enabling rapid Maillard reactions and unparalleled aroma and flavors to the ingredients. With 99% thermal efficiency and compact design, this cutting-edge innovation enables professional grilling no matter is in your home or outdoor.

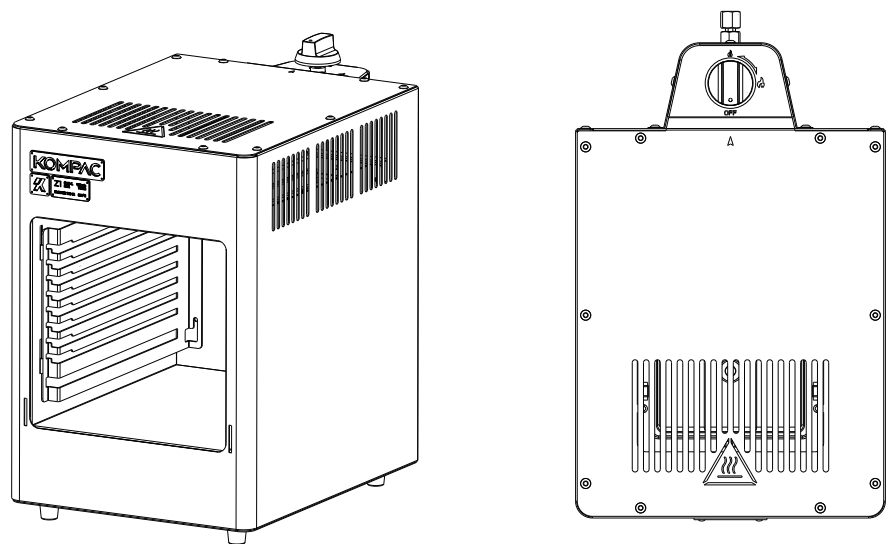
# 02 Product Specifications

## M2 MASTER SERIES GAS STEAK GRILL

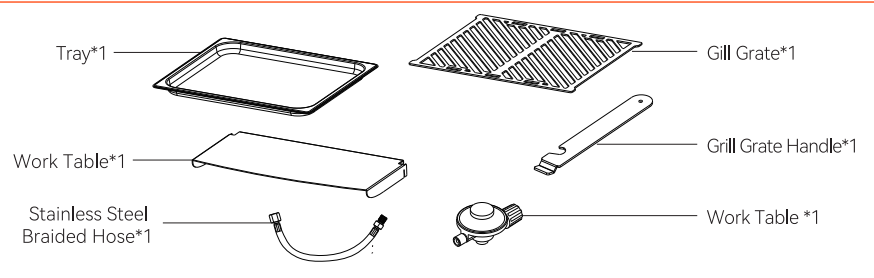
Model	PYB-4B
Gas Source	Alpine Gas Canister(75% Butane+25% Propane)
Rated Thermal Load	4.0kW
Gas Consumption	360g/h
Dimensions	417*451*430mm
Ignition Method	Electronic Ignition
Net Weight	14.6kg
Gross Weight	16.1kg
Compliance Standard	GB/T38522-2020

# 03 Product Diagram

## Product Diagram

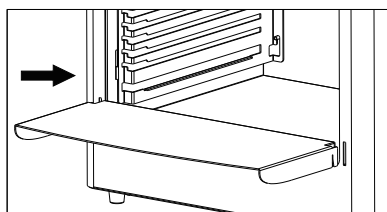


## Accessory List

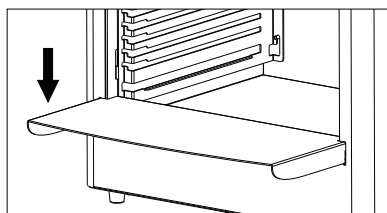


# 04 Installation Instructions

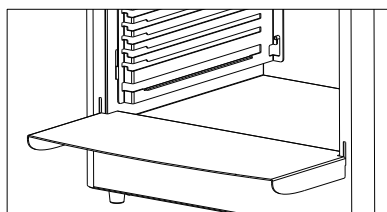
## 1. Installing the Work Table



- ① Align the buckles on the side of the work table with the slots on the appliance.

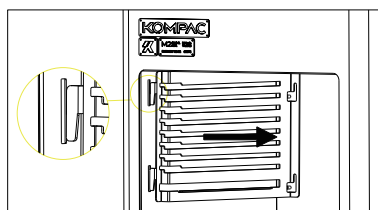


- ② Gently lower the work table into place to complete installation.

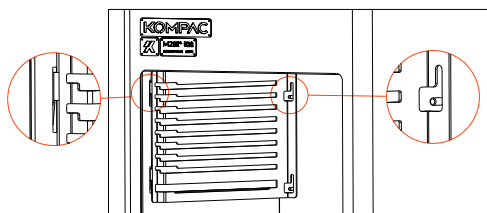


- ③ Reverse the steps if you want to remove the work table.

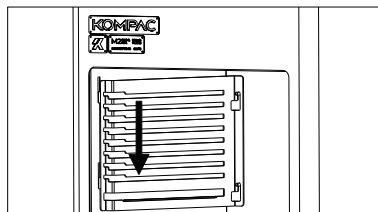
## 2. Installing the Grill Rack Bracket



- ① Insert the grill rack, aligning the buckles on its rear end with the slots on the inner wall of the appliance.

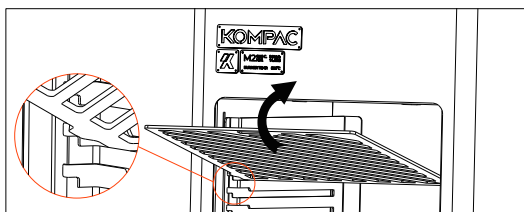


- ② Insert the front buckles of the grill rack into the slots on the inner wall.



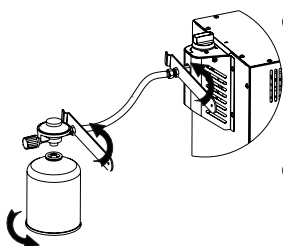
- ③ Gently lower the grill rack bracket to complete installation.

### 3. Installing/Removing the Grill Grate



- ① Insert the handle into the slot on the grill grate. Use the handle to adjust its position.
- ② Align the grill grate with the corresponding slot and push it fully into place to secure installation.
- ③ Gently pull out the grill grate. The unique bracket design ensures it remains stable during removal.
- ④ Lift the grill grate gently to remove it completely.

### 4. Installing the Regulator and Canister



- ① Connect the regulator connector to the gas inlet on the rear body of the appliance. Use the dedicated slot on the handle to secure the regulator connector, then rotate counterclockwise to tighten the regulator.
- ② Align the Alpine gas canister outlet with the port at the bottom of the regulator, then screw clockwise until fully tightened.

# 05 Usage Instructions

## ! Caution

Caution: Before use, after installing the Alpine gas canister, check and ensure all connections are secure and leak-free. If a gas leak sound or odor is detected, immediately remove the canister and do not operate the grill.

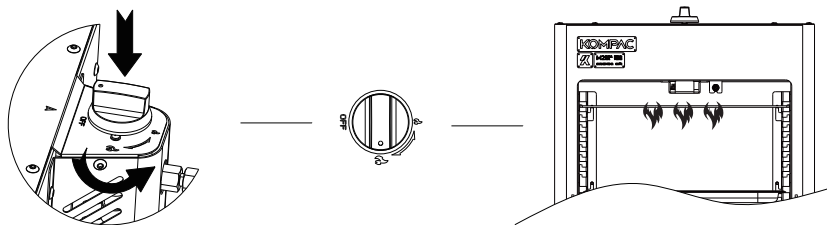
## ! Caution

To prevent injury from gas flashback during ignition, stand to the side of the grill. Never stand directly in front of the appliance while igniting.

## ! Caution

Dispose of used Alpine gas canisters properly. For your health and safety, refilled Alpine gas canisters are strictly prohibited.

- ① Turn the regulator knob clockwise to open the gas valve.
- ② Press down the control knob on the grill body and rotate it counterclockwise by 90° until a "click" is heard. Keep holding the knob until the burner ignites. After ignition, continue pressing for 5 seconds before releasing. (Note: During initial use, air in the gas line may require repeating this ignition process multiple times.)



- ③ After successful ignition, simply rotate the knob to adjust flame intensity during operation. (Note: Allow 5-minute preheating after initial ignition for optimal temperature.)
- ④ When grilling, insert the grill grate into corresponding slots on the bracket based on steak thickness and desired temperature. (Note: Always remove the handle after use to prevent burns. Wear heat-resistant gloves during operation.)
- ⑤ After use: Press the knob and rotate clockwise to "OFF". Turn the regulator knob counterclockwise to shut off gas supply. For safety, always disconnect and remove the gas canister post-cooking.

# 06 Cleaning Methods

## 1. Removable Parts

- ① After use, remove the grill grate, bracket, handle, tray, and worktable. Spray KOMPAC Heavy Grease Mousse Cleanser, soak in warm water for 5-10 minutes.
- ② Scrub with a steel wool ball after stains soften. Use a scraper for stubborn residue.
- ③ Rinse with clean water, dry with a towel, and reassemble.

## 2. Interior Cleaning

- ① Shut off the gas source to ensure it is disconnected from the gas supply.
- ② Spray KOMPAC Heavy Grease Mousse Cleanser evenly on greasy areas for 5-10 minutes.
- ③ Wipe off grease with a damp towel (ensure the towel is wrung out).

### ! Caution

When spraying cleaner, avoid excessive use; simply apply it to the greasy areas.

# 07 Troubleshooting

Phenomenon	Cause	Solution
Pilot flame sparks with pulse ignition but fails to ignite	Gas valve closed	Open the gas valve
Flame extinguishes after releasing knob (held >5 seconds)	Thermocouple malfunction	Replace the thermocouple
	Gas valve malfunction	Replace the gas valve
No visible spark from ignition pin during startup	Ignition wire detached or damaged	Fully turn the knob before use
	Ignition device on gas valve damaged or expired	Replace the ignition device
Gas flame appears yellow with weak combustion and uneven heat distribution	Insufficient gas supply	Replace the gas canister
	Blockage in burner air intake	Clear obstructions

## ! Note

If issues persist after checking the above items, contact customer service.





ULTRA-HEAT  
GRILLING



KOMPAC 微信公众号



KOMPAC 抖音