

GENERAL SAFETY ADVICE

INSTRUCTIONS FOR USING YOUR GRILL ME BBQ:

 **WARNING**
FOR YOUR SAFETY
FOR OUTDOOR USE ONLY
(OUTSIDE ANY ENCLOSURE)

RETAIN FOR FUTURE REFERENCE

Read this instruction carefully and ensure that your grill is properly installed, assembled, maintained and serviced in accordance to these instructions. Failure to follow these instructions may result in serious bodily injury and/or property damage. If you have any questions concerning the assembly or operation of this barbecue, please consult your dealer, your gas supplier, the manufacturer or agent.

Notes to the user:

“READ THE INSTRUCTIONS BEFORE USING THE APPLIANCE”.

“USE OUTDOORS ONLY”.

“WARNING ACCESSIBLE PARTS MAY BE VERY HOT. KEEP YOUNG CHILDREN AWAY.”

“DO NOT MOVE THE APPLIANCE DURING COOKING”.

“RETAIN FOR FUTURE REFERENCE”.

“TURN OFF THE GAS SUPPLY AT THE GAS CYLINDER AFTER USE.”

IMPORTANT:

Read the following instruction carefully and be sure your barbecue is properly installed, assembled and cared for. Failure to follow these instructions may result in serious bodily injury and/or property damage.

If you have any questions concerning assembly or operation, consult your dealer or LPG Company.

Never fit the cylinder right to next the barbecue. Always place the cylinder at the left hand rear of the appliance. The cylinder should be sited as far away from the appliance as possible without straining the hose.

Never light the grill with the lid closed.

The appliance and cylinder must be placed on level surface and must not be used whilst alight.

NOTE FOR CONSUMER: Retain for future Reference.

USE AND CHARACTERISTICS

The barbecue grill is safe and easy to use. The specified gases for use are butane at 28 to 30 mbar, or propane at 37 mbar, or butane/propane mixtures at 30 mbar, or butane/propane mixtures at 37 mbar, or butane/propane mixtures at 50 mbar. Please ensure you only use your barbecue at the correct pressure the appliance is designed for.

The wheels have been fitted to this unit for easy manoeuvrability.

Food can be barbecued on the cooking grid either with or without the lid being closed. When the lid is closed for 5 minutes, the lid must be open for 1 minute to release heat.

With a grease tray and a grease cup under the case.

Adequate ventilation is vital for combustion and efficiency performance of the barbecue. This will ensure the safety of the user and other people in the vicinity of the area where the appliance is being used. Never use the appliance in any enclosed covered area.

When the wind speed is above 2m/s, don't use gas grill facing to the wind.

The appliance is designed for use outdoors only.

Warning! Accessible parts may be very hot. Keep young children away.

Read the instructions before using the appliance.

Do not move the appliance while in use.

Turn off the appliance at the cylinder valve or regulator after use.

Any modification to the appliance may be dangerous and may cause injury or property damage.

Any unauthorised modification of the appliance will invalidate the guarantee on this appliance.

Never mount the cylinder under the barbecue on the base shelf as this could result in serious injury to the user, other people and/or property.

The appliance must not have any overhead obstruction. E.g. trees, shrubs, lean to roofs. The appliance must be installed with a clearance of 1 m around the appliance.

The appliance must not be used near flammable materials. (Petroleum based products, thinners or any other solid object that carries a flammable warning label.)

Close the valve of the gas cylinder or the regulator after use.

The use of this appliance in enclosed areas can be dangerous and is **PROHIBITED**.

INSTRUCTIONS FOR USE

Follow these instructions carefully to avoid seriously damaging your barbecue and causing injury to yourself and to property.

1. Assemble the barbecue following the assembly instructions carefully.
2. Connect the gas hose to the barbecue. Connect the regulator to the hose.
3. Connect the regulator to the cylinder valve following the regulator instructions supplied with the regulator.
4. Turn all of the control knobs to the 'OFF' position before turning on the gas supply to the appliance.
5. Operate the regulator in accordance with the instructions supplied with the regulator.

LIGHTING YOUR BARBECUE

Lighting Instructions: Main Burners

1. **Open the lid before lighting.**
2. Connect the gas cylinder to the barbecue following the instructions supplied with the regulator.
3. Turn all the control knobs to the 'OFF' position.
4. Turn 'ON' the gas supply at the cylinder or regulator switch following the regulator connection and operating instructions. Check the cylinder to regulator connection and hose to barbecue hose inlet connection for leakage using soapy water. Any leakage will show as bubbles in the area of the leak. If leak is found do not use the barbecue. Consult your gas or barbecue supplier for advice.

5. To light the left hand burner, push down and turn the left burner control knob anti-clockwise to the 90° position (full rate position). An audible click will be heard, this should light the burner. Check that the burner is alight. If the burner has not lit, repeat this process.
6. If the burner has not lit after two attempts, turn 'OFF' the gas tap and wait 5 minutes before retrying the ignition sequence.
7. **When the burner has lit, the burner rate can be adjusted by push down and turn the knob anti-clockwise to any position between the full and low rate position.**
8. Light the remaining burners from left to right in sequence.
9. To turn 'OFF' the barbecue, turn the cylinder valve handle or regulator switch to the 'OFF' position by following the regulator instructions. Once the burners have extinguished turn all the control knobs to the 'OFF' position.

Warning: If any burner fails to ignite, turn the control knob off (clockwise) and also turn the cylinder valve off. Wait five minutes before attempting to relight with ignition sequence.

Side burner lighting instructions (If applicable):

1. Once the grill burner has been lit the side burner can be lit by following the instructions below.
2. Open the side burner lid before lighting the side burner and turn the side burner control knob to the 'OFF' position.
3. Push down the side burner control knob and keep pressing whilst turning anti-clockwise to the full rate position, an audible click will be heard, this will light the burner. If the burner does not light, repeat this process.
4. If the burner has not lit after two attempts, turn off the gas tap, wait 5 minutes and then repeat step 3 in main burner lighting instructions.
5. **When the burner has lit, the burner rate can be adjusted by push down and turn the knob anti-clockwise to any position between the full and low rate position.**
6. To turn the barbecue 'OFF' turn the cylinder valve or regulator switch to the 'OFF' position and then turn all of the control knobs on the appliance clockwise to the 'OFF' position when the flame have extinguished.

Warning: If any burner fails to ignite, turn the control knob off (clockwise) and also turn the cylinder valve off. Wait five minutes before attempting to relight with ignition sequence.

MANUAL IGNITION

If necessary this barbecue can be lit manually.

Main Burners

1. **Open the lid before lighting.**
2. Light a 90mm barbecue match and hold adjacent to light hold at the left end of the barbecue.
3. Turn the left burner control knob to the full rate position. The burner will light from the match.
4. Once the left burner is lit, the burner next to it can be turned on and will light off the lit burner.
5. **Light remain burners from left to right by the cross-lighting channel.**
6. When the burner has lit, the burner rate can be adjusted by push down and turn the knob anti-clockwise to any position between the full and low rate position.

Side burner (If applicable):

1. **Open the lid before lighting.**
2. If igniter fails to spark, use a match to light burner.

After use, close the gas supply by either turning 'OFF' the switch on the regulator or turning 'OFF' the cylinder valve.

In the event of light back whilst the appliance is in use. Turn all the controls, cylinder valve and regulator switch to the 'OFF' position. Wait 5 minutes before attempting to relight the appliance. If the problem persists after relighting, consult your gas dealer, or the store where you purchased the barbecue, or a qualified gas engineer for assistance or repair. Never try to rectify the problem yourself as this could result in serious injury and/or property damage.

Clean the appliance of excess fat, before storage, with a damp cloth using a mild detergent solution as the cleaning agent.

Store the appliance in a clean dry environment.

Do not store your gas cylinder indoors. Store in a well ventilated area away from direct sunlight

CONNECTING THE GAS CYLINDER TO THE APPLIANCE

This appliance is only suitable for use with low-pressure butane or propane gas and fitted with the appropriate low-pressure regulator via a flexible hose. The hose should be secured to the regulator and the appliance with hose clips. **This barbecue is set to operate a 28 mbar regulator with butane gas or a 37mbar regulator with propane gas or a regulator with butane/propane mixture at 37mbar or a regulator with butane/propane mixture at 50mbar or a regulator with butane/propane mixture at 30mbar. Use a suitable regulator certified to BSEN 12864.** Please consult your LPG dealer for information regarding a suitable regulator for the gas cylinder.

BEFORE USE PLEASE CHECK FOR LEAKS

Never check for leaks with a naked flame, always use a soapy water solution

TO CHECK FOR LEAKS

Make 2-3 fluid ounces of leak detecting solution by mixing one part washing up liquid with 3 parts water.

Ensure the control valve is "OFF".

Connect the regulator to the cylinder and ON/OFF valve to the burner, ensure the connections are secure then turn ON the gas.

Brush the soapy solution on to the hose and all joints. If bubbles appear you have a leak, which must be rectified before use.

Retest after fixing the fault. Turn OFF the gas at the cylinder after testing.

If detected leakage can not be rectified, do not attempt to cure leakage but consult your gas dealer.

REGULATOR AND HOSE

Use only regulators and hose approved for LPG at the above pressures (See Page 2). The life expectancy of the regulator is estimated as 10 years. It is recommended that the regulator is changed within 10 years of the date of manufacture.

The use of the wrong regulator or hose is unsafe; always check that you have the correct items before operating the barbecue.

The hose used must conform to the relevant standard for the country of use. The length of the hose must be 1.5 meters (maximum). Worn or damaged hose must be replaced. Ensure that the hose is not obstructed, kinked, or in contact with any part of the barbecue other than at its connection.

The hose should not be twisted or kinked when attached to the gas cylinder. No part of the hose should touch any part of the appliance. So site the cylinder out to the left hand side of the appliance at the maximum distant permitted by the hose length.

STORAGE OF THE APPLIANCE

Storage of an appliance indoors is only permissible if the cylinder is disconnected and removed from the appliance. When the appliance is not to be used for a period of time it should be stored in its original packaging in a dry dust free environment.

GAS CYLINDER

The appliance can be used with any gas cylinder of weights between 4.5KGS and 15KGS butane and 3.9KGS to 13KGS propane. The gas cylinder should not be dropped or handled roughly! If the appliance is not in use, the cylinder must be disconnected. Replace the protective cap on the cylinder after disconnecting the cylinder from the appliance.

Cylinders must be stored outdoors in an upright position and out of the reach of children. The cylinder must never be stored where temperatures can reach over 50°C. Do not store the cylinder near flames, pilot lights or other sources of ignition. **DO NOT SMOKE.**

CLEANING AND CARE

CAUTION: All cleaning and maintenance should be carried out when the barbecue is cool and with the fuel supply turned OFF at the gas cylinder.

CLEANING

“Burning off” the barbecue after every use (for approx 15 minutes) will keep excessive food residue to a minimum.

OUTSIDE SURFACE

Use mild detergent or baking soda and hot water solution. Non-abrasive scouring powder can be used on stubborn stains, then rinse with water.

If the inside surface of the barbecue lid has the appearance of peeling paint, baked on grease build up has turned to carbon and is flaking off. Clean thoroughly with strong hot soapy water solution. Rinse with water and allow to completely dry. **NEVER USE OVEN CLEANER**

INTERIOR OF BARBECUE BOTTOM

Remove residue using brush, scraper and/or cleaning pad then wash with a soapy water solution. Rinse with water and allow dry it.

PLASTIC SURFACES

Wash with a soft cloth and hot soapy water solution. Rinse with water. Do not use abrasive cleaners, degreasers or a concentrated barbecue cleaner on plastic parts.

COOKING GRID

Use a mild soapy water solution. Non-abrasive scouring powder can be used on stubborn stains then rinse with water.

GREASE TRAY AND GREASE CUP

Please do not open the grease tray during use.

When clean the grease tray, take away the grease cup first then pull out the grease tray.

Please check the grease cup on time and take away the oil when 1/3 full.

Method: after the grease cup cold, make grease cup up in horizontal line and move it with hook reverse horizontally, this could take out the grease cup.

CLEANING THE BURNER ASSEMBLY

Turn the gas OFF at the control knob and disconnect the cylinder.

Remove cooling grate.

Clean the burner with a soft brush or blow clean with compressed air and wipe with a cloth.

Clean any clogged ports with a pipe cleaner or stiff wire (such as an opened paper clip).

Inspect burner for any damage (cracks or holes). If damage is found, replace with a new burner. Reinstall the burner, check to ensure that the Gas valve orifices are correctly positioned and secured inside the burner inlet (venturi).

In some cases your barbecue will light back because of an insect crawling inside the burner venturi or a spider spinning its web inside the burner. This can be rectified by using a bottle brush inserted through the burner venturi and pushing it into the burner over the burner length. If condition persists consult your gas dealer.

SERVICING

Your gas barbecue should be serviced annually by a competent registered person.