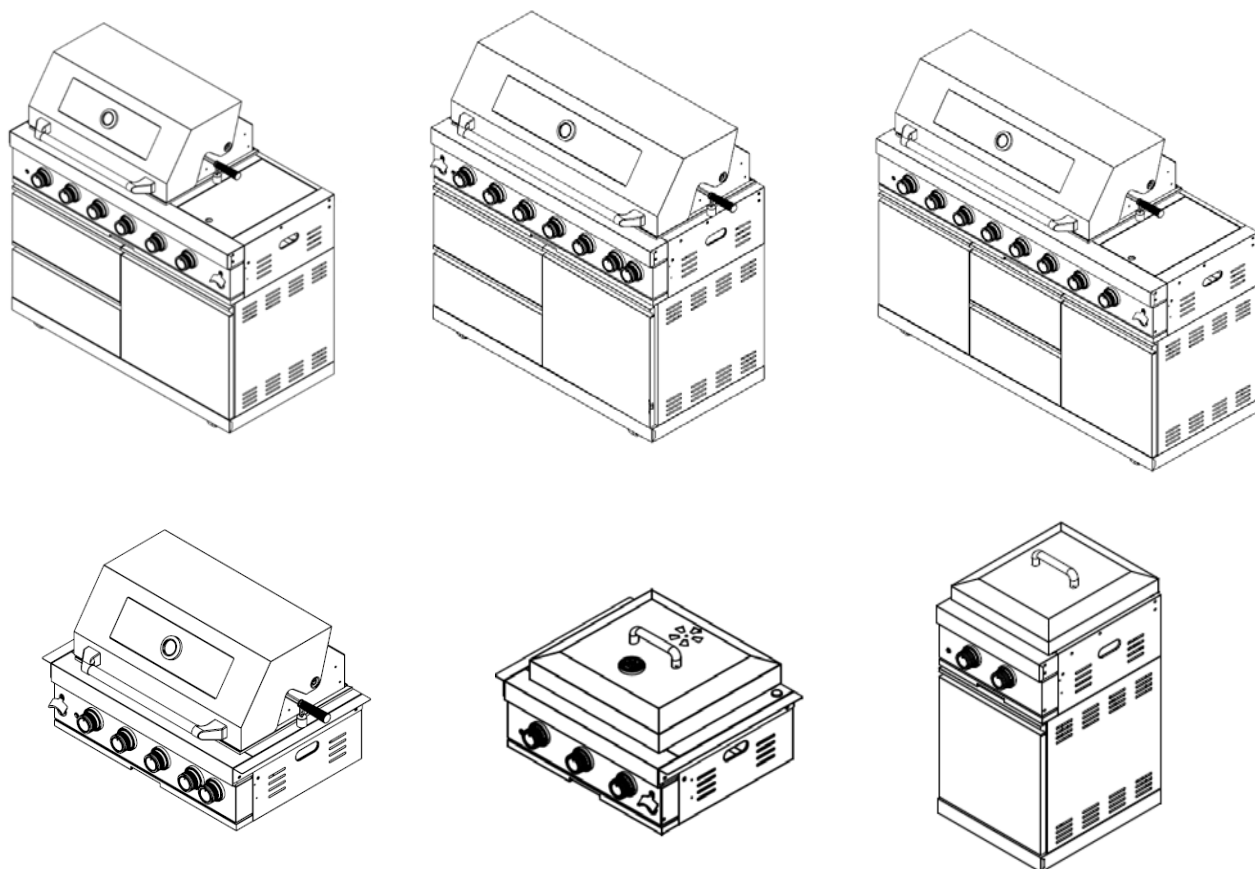

OWNER'S MANUAL FOR BARBECUE GRILLS

For Liquid Propane and Natural Gas Grills



For Outdoor Use Only

IMPORTANT:

INSTALLER: Please leave these instructions with the consumer.

CONSUMER: Please read this manual carefully and before using your grill to ensure proper operation, installation, servicing and to reduce the risk of fire, burn hazard and or other injury. This manual should be retained for your information.

WARNING

IMPORTANT: All gas installations and gas conversions must be performed by a qualified technician or authorized service agent.

Improper installation and service or maintenance may cause property damage, injury or death.
Do not operate this appliance without having read this manual.

- THIS APPLIANCE IS NOT INTENDED FOR COMMERCIAL USE.
- THE USE OF UNAUTHORISED PARTS CAN CAUSE UNSAFE CONDITIONS AND ENVIRONMENT.
- PLEASE REMOVE ANY TRANSIT PROTECTION BEFORE ASSEMBLING AND OPERATING THE GRILL.
- THIS APPLIANCE MUST BE KEPT AWAY FROM FLAMMABLE MATERIALS.
- PLEASE WEAR PROTECTIVE GLOVES WHEN HANDLING PARTICULARLY HOT COMPONENTS.

WARNING

DO:

- * Use spanner to tighten all gas fittings.
- * Check all gas hose and line connection for damage, cuts or cracks each time for using the appliance.
- * Always leak test with soapy water.
- * Check main burners, side burners and infrared rear burner regularly for insect nets, such as spiders, ants, etc. Nets are dangerous and need to be fully cleaned.
- * Accessible parts maybe very hot. Always keep children away from the appliance.
- * Have the gas cylinder filled by an authorized gas supplier.
- * Close the gas cylinder valve, and turn off the gas supply at the gas cylinder after each use.
- * Clean the grease tray regularly.
- * USE the grill at least 1.5m from any combustible material, gasoline, flame liquids or vapors.
- * Have an ABC Fire Extinguisher accessible.
- * Burning off the barbecue after every use (for approximately 15 minutes) will keep as less as excessive food residue as possible.
- * Place the gas cylinder outside the cart for using.

DO NOT DO:

- * Lean over the appliance when lighting.
- * Store combustible material, gasoline or flammable liquids or vapors within vicinity of barbecue.
- * Use in or on recreational vehicles, portable trailers, boats or any other moving installation.
- * Use appliance with any cover on.
- * Use plastic or glass utensils on the barbecue.
- * Use the appliance in strong winds.
- * Tear down the control valves.
- * Test the gas leaks with an open flame.
- * Store spare gas cylinders in the cabinet
- * Lay down the gas cylinder (always keep it upright).
- * Use the appliance indoors.
- * Obstruct the flow of combustion and ventilation air.
- * Modify the constructions of the appliance orifice of any burner, injector orifice or any other components by unqualified person.
- * Move the appliance during using.
- * Allow the flexible gas supply hose or any electrical cord to touch any heated surface of the appliance.
- * Use charcoal or any other solid fuel in this gas appliance.
- * Disconnect any gas fittings while the appliance is in using.
- * Use a rusty or dented gas cylinder with a damaged gas valve.
- * Fill the gas cylinder beyond 80% capacity.
- * Use the infrared rear burner at the same time as other burners.

DANGER:**IF YOU SMELL GAS:**

- 1) Shut off the gas supply to the appliance at its source.
- 2) Extinguish any open flames.
- 3) Open grill hood to release any accumulation of gas vapor.
- 4) If a gas odor persists, keep away from your appliance and contact your gas supplier or fire department immediately.

WARNING:

- 1) Do not store or use gasoline or other flammable liquids or vapor in the vicinity of this or any other appliance.
- 2) An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

NOTE:

The manufacturer cannot be held responsible for damage or injury caused by improper use of this appliance.

CAUTION

Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate personal injury, or property damage.

WARNING

Indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.

General Safety Instructions

1. Never heat any unopened glass or metal container of food on the grill. Pressure may build up and cause the container to burst, possibly resulting in serious personal injury or damage to the grill.
2. Keep children and pets away from hot grill. DO NOT allow children to use or play near the grill.
3. DO NOT use the grill while under the influence of drugs or alcohol.
4. DO NOT grill without the drip tray in place, as hot grease could leak downward and produce a fire or an explosion. Drip tray should be pushed all the way to the rack located just under the grill.
5. Grease is extremely flammable. Let hot grease cool down before attempting to handle or dispose of it. The drip tray should be cleaned on a regular basis and kept free of grease build up.
6. In the event that a burner goes out, turn burner knobs to the full OFF position, fully open the grill hood and let it air out. Do not attempt to use the grill until the gas has had time to dissipate.
7. Do not use the grill until leak check has been made. If the accessory is installed by a professional installer or technician, be sure that he/she shows you where your gas supply shut-off is located. All gas lines must have a shut-off that is readily and easily accessible. When you smell gas, check for gas leaks immediately. Check only with a soap and water solution. (See "Leak Testing" for further details.) Never check for gas leaks with an open flame.
8. Turn off the cylinder valve when your grill is not in use.
9. Ensure the control knobs are in the "OFF" position when not in use.
10. Use only a Ground Fault Interrupter (GFI) protected circuit with this outdoor cooking gas appliance.

PROPOSITION 65 WARNINGS:

California's Proposition 65 entitles California consumers to special warnings for products that contain chemicals known to the state of California to cause cancer and birth defects or other reproductive harm if those products expose consumers to such chemicals above certain threshold levels. We care about our customers' safety and hope that the information below helps with your buying decisions.



WARNING: This product contains Nickel (Metallic) known to the State of California to cause cancer. For more info on Prop 65, go to: www.P65Warnings.ca.gov.

CONNECTING THE GAS CYLINDER TO THE APPLIANCE



WARNING:

Never connect an unregulated gas line directly to the barbecue. **Connection to an unregulated gas line can cause excessive heat or fire.**

This appliance is only suitable for use with low-pressure butane, propane or their mixture gas and fitted with the appropriate low-pressure regulator via a flexible hose.

IMPORTANT: Before connecting and disconnecting barbecue to gas source, make sure burner controls are in "OFF" position.

CAUTION: When the barbecue is not in use, the gas must be turned off at the cylinder. The appliance is factory set to use either propane (LP) or natural gas (NAT). Check the rating label located at the back of drip tray to verify the gas type. Ensure that the gas supplied meets with the minimum pressure requirements.

All pipe sealants must be an approved type and resistant to the actions of LP gas. Never use pipe sealant on flare fittings. The installation of this appliance must conform with local codes or, in the absence of local codes, with either *National Fuel Gas Code, ANSI Z223.1/ NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2, or the Standard for Recreational Vehicles, ANSI A 119.2/ NFPA 1192M, and CSA Z240 RV Series, Recreational Vehicle Code*, as applicable.

North American standards, a liquid propane (LP) gas grill is designed to operate at a pressure regulated at 11" (279.4mm) water column (W.C.) when equipped with the correct propane orifices on the valves and a propane regulator on the supply line regulated at the residential meter.

A natural gas (NG) grill is designed to operate at a pressure regulated at 4"(101.6mm) water column(W.C.) when equipped with the correct natural gas orifices on the valves and a natural gas regulator on the supply line regulated at the residential meter.

European standards:

The grill must be operated at the pressure and gas type below, and can only be altered by qualified technician for conversion.

*28-30 mbar regulator with butane gas @ category I3+

*37mbar regulator with propane gas @ category I3+

*30mbar of 50mbar regulator with butane, propane or their mixtures @ category 13B/P(30) or category I3B/P(50) respectively.

CAUTION: Only the gas type and Gas Category listed in the rating label on the barbecue could be used on your barbecue.



WARNING: Converting to a different type of gas requires a conversion kit which is an optional part; make sure to call your grill dealer first! Always have a qualified technician perform conversions or modifications.

Gas Hose and Gas Regulator

Use only regulator and hose approved for LP Gas at the correct pressures.

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 or the national conditions require it.

During serving or installation, make sure the connection flexible tube is not subjected to twisting.

CAUTION: Never use a cylinder with a damaged valve.

A dented or rusty LP cylinder may be hazardous and should be avoided. If in doubt, have it checked by your LP supplier.

NOTE: The cylinder control valve must be turned off before any connection is made or removed.

NEVER use grill without first leak testing this connection.

LP (Propane) Gas Supply Connection

1. The cylinder valve should be in the "OFF" position. If not, turn the knob clockwise until it stops.
2. Make sure all burner valves are in the "OFF" position.
3. Always connect the gas supply regulator as follows:

Insert the regulator inlet into the cylinder valve and turn the black coupler nut clockwise until the coupler tightens up (see picture). Do not over tighten the coupler. Turn the main cylinder valve on and turn the burner control valves on the appliance to "HIGH" position for about 20 seconds to allow the air in to purge before attempting to light the burners.

WARNING: Always take a leak test before lighting the grill to prevent a possible fire or explosion. Never store a spare propane cylinder in the vicinity of this grill, or in the vicinity of any other potential heat source.

LP (Propane) Disconnection

1. Turn the appliance valves off.
2. Turn the cylinder valve off. (Hold the coupler and turn it counter-clockwise to stop.)
3. Detach the regulator assembly from the cylinder valve by turning the quick coupling nut counterclockwise.

Note: Always leak-test the connection after refilling or exchanging LP cylinders.

LP (Propane) Cylinder Removal, Transport, and Storage

- Turn OFF all control knobs and LP cylinder valve. Turn coupling nut counterclockwise by hand only - do not use tools to disconnect. Lift LP cylinder wire upward off of LP cylinder collar, then lift LP cylinder up and off of support bracket. Install safety cap onto LP cylinder valve. Always use cap and strap supplied with valve. Failure to use safety cap as directed may result in serious personal injury and/or property damage.
- A disconnected LP cylinder in storage or being transported must have a **safety cap** installed. Never leave a LP cylinder inside a vehicle which may become overheated by the sun.
- Only store the LP cylinders in a well-ventilation area outdoors out of the reach of children.

Natural Gas Connection

CAUTION: NATURAL GAS CONNECTIONS MUST BE PERFORMED BY A LICENSED CONTRACTOR OR LOCAL GAS COMPANY REPRESENTATIVE.

Always check the rating plate to make sure the gas supply you are connecting to is the gas type the grill is manufactured for.

We recommend consulting a local licensed plumber to insure proper gas volume.

IMPORTANT: Never connect the grill to an unregulated gas supply.

NG Regulator

IMPORTANT: NEVER use grill without leak testing this connection.

Natural gas regulator model: GR120 / RN1204A

Gas pressure: 4"

Maximum rate working pressure: 1/2 PSIG



Natural Gas Supply Connection and Disconnection

1. Make sure all burner valves are in the "OFF" position.
2. To connect-push back sleeve of socket, insert plug release sleeve. Push plug until sleeve snaps forward locking plug into socket. (THIS AUTOMATICALLY TURNS ON GAS.)
3. To disconnect: Push sleeve back and pull out plug. (THIS AUTOMATICALLY SHUTS OFF GAS.)
4. Connected hose assembly shall be of adequate length and capacity for intended application. Final assembly must be tested for leaks.

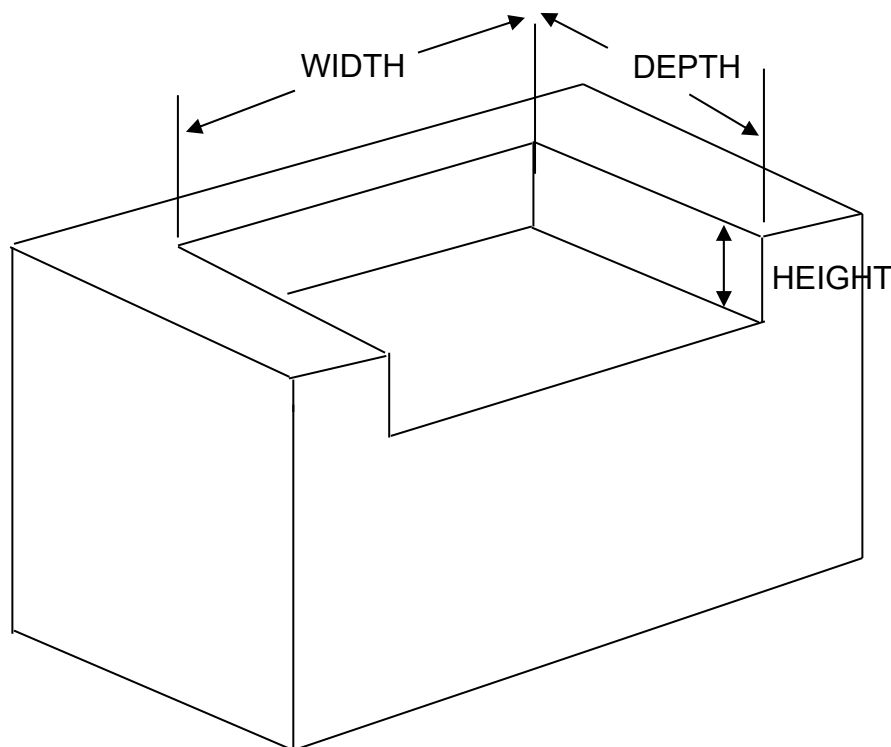
GAS CONVERSION KITS

Gas conversion kits are needed if user intends to change the gas type, either Natural Gas or LPG.



These kits must only be installed by a qualified technician.

Built-in Installation



Cut-out Dimensions:

MODEL	CUTOUT WIDTH	CUTOUT DEPTH	CUTOUT HEIGHT
6B04	58-1/8"(1477mm)	22-7/8" (580mm)	10-1/4"(260mm)
6B01	43-3/4"(1112mm)	22-7/8" (580mm)	10-1/4"(260mm)
4B02	32-1/4"(820mm)	22-7/8" (580mm)	10-1/4"(260mm)
4B03	46-5/8"(1185mm)	22-7/8" (580mm)	10-1/4"(260mm)
1B02	19-1/2"(495mm)	22-7/8" (580mm)	10-1/4"(260mm)
1R03	26"(660mm)	22-7/8" (580mm)	10-1/4"(260mm)

⚠ WARNING

A built-in grill is designed for easy installation into masonry enclosures. For non-combustible applications, the grill drops into the opening above or below depending on space, and hangs from its counter top trim. A deck is not required to support it from the bottom. It is recommended that the enclosure have at least 2 ventilation location to prevent gas build-up in the event of a leak. The deck ledges and counter should be flat and level in reference to the floor. If your grill is equipped with a rotisserie, electrical service should be provided. If your grill is equipped with a rotisserie, a minimum of 8" (203mm) of clearance is needed on each side of the grill for the motor and skewer.

At least two vents are required for every island. Two vents located at higher position for Natural Gas models; and two vents located at lower position for Liquid Propane models.

Warning: Failure to adequately vent your outdoor kitchen cavity may result in an explosion or fire.

Warning: Failure to adequately vent your outdoor kitchen cavity may result in an explosion or fire.

LP/Propane Gas: LP gas is heavier than air and will settle to the lowest levels of the outdoor kitchen. It is imperative to provide adequate cross ventilation for the areas where gas can accumulate at these lower levels of the island cavity. Should the Propane cylinder be located in the outdoor kitchen itself, a plenum wall is required to separate the gas source from the other areas of the outdoor kitchen (picture shown in owner's manual), and both the cabinets containing the gas appliances and the gas cylinder should be ventilated appropriately. If a plenum wall is undesirable, offers a Propane cylinder drawer as an alternative.

NG/Natural Gas: Natural gas is lighter than air and will rise to the highest levels of the outdoor kitchen. It is imperative to provide adequate cross ventilation for the areas where gas can accumulate at these higher levels of the island cavity.

WARNING: For combustible structure, a metal insulation jacket is needed.

Pre-Operation Leak Test

DANGER:

1. Do not insert any tool into the valve outlet or safety relief valve. You may damage the valve and cause a leak. Leaking propane may result in explosion, fire, severe personal injury, or death.
2. If a leak is detected at any time or you cannot stop a gas leak, immediately close pipeline valve and call an LP gas supplier or your fire department.
3. Check all gas supply fittings before each use and each time the gas supply cylinder is connected to the regulator. Have a qualified service technician leak test the grill any time a part of the gas system is replaced.

Before Testing

Never smoke while leak testing. Extinguish all open flames. Never leak test with an open flame. Mix a solution of equal parts mild detergent or liquid soap and water. You will need a spray bottle, brush, or rag to apply the solution to the fittings. For LP units, check with a full cylinder.

Leak Testing Valves, Hose and Regulator

1. Make sure all grill control knobs are in the off "OFF".
2. Be sure hose is tightly connected to LP cylinder.
3. Completely open LP cylinder valve by turning cylinder valve knob counterclockwise (right to left). If you hear a rushing sound, turn gas off immediately. There is a major leak at the connection. Correct before proceeding by calling franchiser for replacement parts.
4. Brush soapy solution onto areas where bubbles are shown in LP cylinder.
5. If "growing" bubbles appear, there is a leak. Close LP cylinder valve immediately and retighten connections. If leaks cannot be stopped do not try to repair. Call franchiser for replacement.
6. Always close LP cylinder valve after performing leak test by turning cylinder valve knob clockwise.

NOTE: When leak testing this appliance, make sure to test and tighten all loose connections, including the side burner. A slight leak in the system can result in a low flame, or a hazardous condition.

LIGHTING YOUR BARBECUE

WARNING

The appliance should be protected from direct draughts and shall be positioned or protected against direct penetration by any trickling water (e.g. rain). Parts sealed by the manufacturer or his agent must not be altered by the user.

No modifications should be made to any part of this barbecue and repairs and maintenance should only be carried out by a registered service engineer

DO NOT let children operate or play near grill.

DO NOT use charcoal or ceramic briquets in a gas grill.

DO NOT light or use the side burner with the lid in the closed position.

DO NOT attempt to light burner with lid closed. A buildup of non-ignited gas inside a closed grill is hazardous .

The side burner is designed for pot/pan with diameter 160-260mm. Side burner lid can not be used as work table, do not put anything on the side burner lid while it is not working .

Lighting Instruction:

1. Read instruction before lighting.
2. Open the lid and make sure all the knobs are on the OFF(●) position.
3. Connect the regulator to gas cylinder, regulator to hose, and hose to barbecue. Turn the gas supply ON at the cylinder. Check with the use of soapy water for any gas leakage between the bottle and the regulator.
4. Push down the control knob and keep pressing whilst turning counter-clockwise to “HI” (⚡) position (a clicking sound is heard), this will light the burner.
5. If the burner still does not light, turn the control knob to OFF(●) wait 5 minutes and repeat step 4. If the burners do not stay alight , repeat steps 4 and 5.
6. Adjust the heat by turning the knob to the “HI” / “LOW” position.
7. To turn the barbecue OFF, turn the cylinder valve to the OFF position and then turn all of the control knobs to OFF position.

For Infrared rear burner

Because the gas circuit for infrared rear burner is long, while igniting the infrared rear burner, Push down the control knob, keep pressing and turn the knob counter-clockwise to HIGH () position (a clicking sound is heard), after the infrared rear burner being lit, keep pushing down the control knob and hold for 5 seconds.

WARNING

Please always make the lid in open situation while igniting the infrared rear burner

For Match- Lighting:

1. Follow above instruction step 1-3.
2. For Main burner, place the match into match lighting stick and fire the match, then put into lighting hole on right side of the barbecue; For burners far away from right side of the barbecue, take the cooking grate out and place the match near the main burner ports; For side burner, place the fired match on the holes of the side burner head, For infrared rear burner, place the fired match on the surface of ceramic panels
3. Push down and turn the knob counter-clockwise to “HI” position. Thus the burner could be lit. If the burner does not light, turn off the gas tap and wait for 5 minutes then repeat this step 2-3.

Before cooking for the first time, operate the barbecue for about 15 minutes with the lid closed and the gas turned on “HI”. This will heat and clean the internal parts and dissipate odor from the painted finish. The color of cooking area may get little change. It is normal and it is the nature of material.

CLEANING AND CARE

WARNING

All cleaning and maintenance should be carried out when the barbecue is cool and with the fuel supply turned **OFF** at the gas cylinder after each time use.

DO NOT mistake brown or black accumulation of grease and smoke for paint. Apply a strong solution of detergent and water or use a grill cleaner with scrub brush on insides of grill lid and bottom. Rinse and allow the barbecue to completely air dry.

DO NOT apply a caustic grill / oven cleaner to painted surfaces.

DO NOT use abrasive or flammable cleaners, as it will damage the parts of the product and may start a fire.

Plastic parts: wash with warm soapy water and wipe dry.

Porcelain surfaces: because of glass-like composition, most residue can be wiped away with backing soda / water solution or specially formulated cleaner. Use nonabrasive scouring powder for stubborn stains.

Painted surfaces: wash with mild detergent or nonabrasive cleaner and warm soapy water. Wipe dry with a soft nonabrasive cloth.

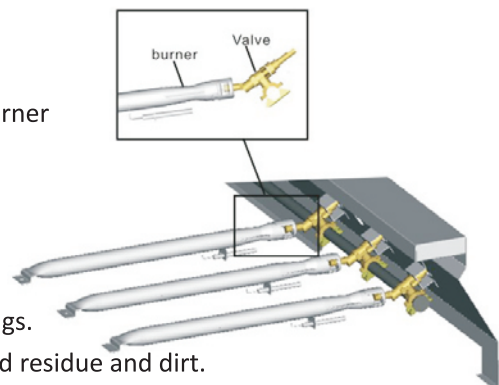
Stainless steel surfaces: Stainless steel would get rust if not maintain well. To maintain your grills high quality appearance, wash with mild detergent and warm soapy water and wipe dry with a soft nonabrasive cloth after each use. Use stainless steel protection liquid like WD-40 on the surface to avoid rust.

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

Cleaning the burner assembly

Follow these instructions to clean and / or replace parts of burner assembly or if you have trouble igniting grill.

1. Turn gas off at control knobs and LP Tank.
2. Remove cooking grates, grease tray and grease cup.
3. Remove screw at end of burner using a screwdriver.
4. Carefully lift each burner up and away from valve openings.
5. Wire brush entire outer surface of burner to remove food residue and dirt.
6. Clean any blocked ports with a stiff wire such as an open paper clip.
7. Check burner for damage, due to normal wear and corrosion some holes may become enlarged. If any large cracks or holes are found replace burner.
8. Carefully refit burners.
9. Replace screw at the end of burner.
10. Replace grease tray and cooking grates.



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.

We suggest three ways to clean the burner tubes. Use the one easiest for you.

- (A) Bend a stiff wire (a light weight coat hanger works well) into a small hook. Run the hook through each burner tube and burner several times.



(B) Use a narrow bottle brush with a flexible handle (DO NOT use a brass wire brush), run the brush through each burner tube and burner several times.

(C) Wear eye protection: use an air hose to force air into the burner tube and out the air ports. Check each port to make sure air comes out each hole.

⚠ CAUTION

NATURAL HAZARD SPIDERS

FACT: sometimes spiders and other insects climb into the grill tubes attached to the burners. 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 burners prior to use after storing, at the beginning of grilling season or after a period of one month not being used.



Spider guards are on the air intakes in an effort to reduce this problem, but it will not eliminate it! An obstruction can result in a flashback (a fire in the burner tubes). The grill may still light, but the obstruction does not allow full gas flow to the burners.

TROUBLE SHOOTING

Problem	Possible Cause	Prevention/Solution
Burner(s) will not light.	No gas flow. Coupling nut and regulator not fully connected. Obstruction of gas flow. Disengagement of burner to valve. Grill assembled correctly?	Check to see if LP tank is empty. Turn the coupling nut about one-half to three quarters additional turn until solid stop. Tighten by hand only-do not use tools. Clear burner tube(s). Reengage burner and valve. Check steps in assembly instructions.
Sudden drop in gas flow or low flame.	Out of gas. Excess flow valve tripped.	Check for gas in LP tank. Turn off knobs, wait 30 seconds and light grill. If flames are still low, turn off knobs and LP tank valve. Disconnect regulator. Reconnect regulator and leak test. Turn on LP tank valve, wait 30 seconds and then light grill.
Flames blow out.	High or gusting winds. Low on LP gas. Excess flow valve tripped.	Turn front of grill to face wind or increase flame height. Refill LP tank. Refer to " <i>Sudden drop in gas flow</i> " above.
Flare-up.	Grease buildup. Excessive fat in meat. Excessive cooking temperature.	Clean grill. Trim fat from meat before grilling. Adjust (lower) temperature accordingly.
Persistent grease fire.	Grease trapped by food buildup around burner system.	Turn knobs to OFF. Turn gas off at LP tank. Leave lid in position and let fire burn out. After grill cools, remove and clean all parts.
Flashback (fire in burner tube(s)).	Burner and/or burner tubes are blocked.	Turn knobs to OFF. Clean burner and/or burner tubes.

Technical information

		 WARNING *For outdoors use only *Read the instructions before using the appliance *Warning: Accessible parts may be very hot. Keep young children away *This appliance must be kept away from flammable materials during use *Do not move the appliance during use			
Appliance Name		Outdoor Use Gas Grill		Serial No.	
Model No.					
Appliance Category		I3+(27-30/37)		I3B/P(30)	I3B/P(50)
Type of gas		Butane	Propane	Butane,Propane or their mixture	Butane,Propane or their mixture
Gas Pressure		28-30mbar	27mbar	30mbar	50mbar
Total Heat Input (Hs)		26 kW		26 kW	26 kW
Gas consumption		1858 g/h		1858 kW	1858 g/h
Injector	Main grill	0.93 mm		0.93 mm	0.82 mm
	Side grill	0.93 mm		0.93 mm	0.82 mm
	Back grill	0.93mm		0.93 mm	0.82 mm
		✓			
* Barbecue lighting and Led light: 220-240V, 50HZ					
* Barbecue rotisserie AC motor: 220-240V, 50HZ					

			 WARNING *For outdoors use only *Read the instructions before using the appliance *Warning: Accessible parts may be very hot. Keep young children away *This appliance must be kept away from flammable materials during use *Do not move the appliance during use		
Appliance Name		Outdoor Use Gas Grill		Serial No.	
Model No.					
Appliance Category		I3+(27-30/37)		I3B/P(30)	I3B/P(50)
Type of gas		Butane	Propane	Butane,Propane or their mixture	Butane,Propane or their mixture
Gas Pressure		28-30mbar	27mbar	30mbar	50mbar
Total Heat Input (Hs)		18.6 kW		18.6 kW	18.6 kW
Gas consumption		1329 g/h		1329 kW	1329 g/h
Injector	Main grill	0.93 mm		0.93 mm	0.82 mm
	Back grill	0.93 mm		0.93 mm	0.82 mm
		✓			
* Barbecue lighting and Led light: 220-240V, 50HZ					
* Barbecue rotisserie AC motor: 220-240V, 50HZ					

Marking on the injector, for example, 0.93 indicates the diameter of the injector is 0.93mm.

Technical information

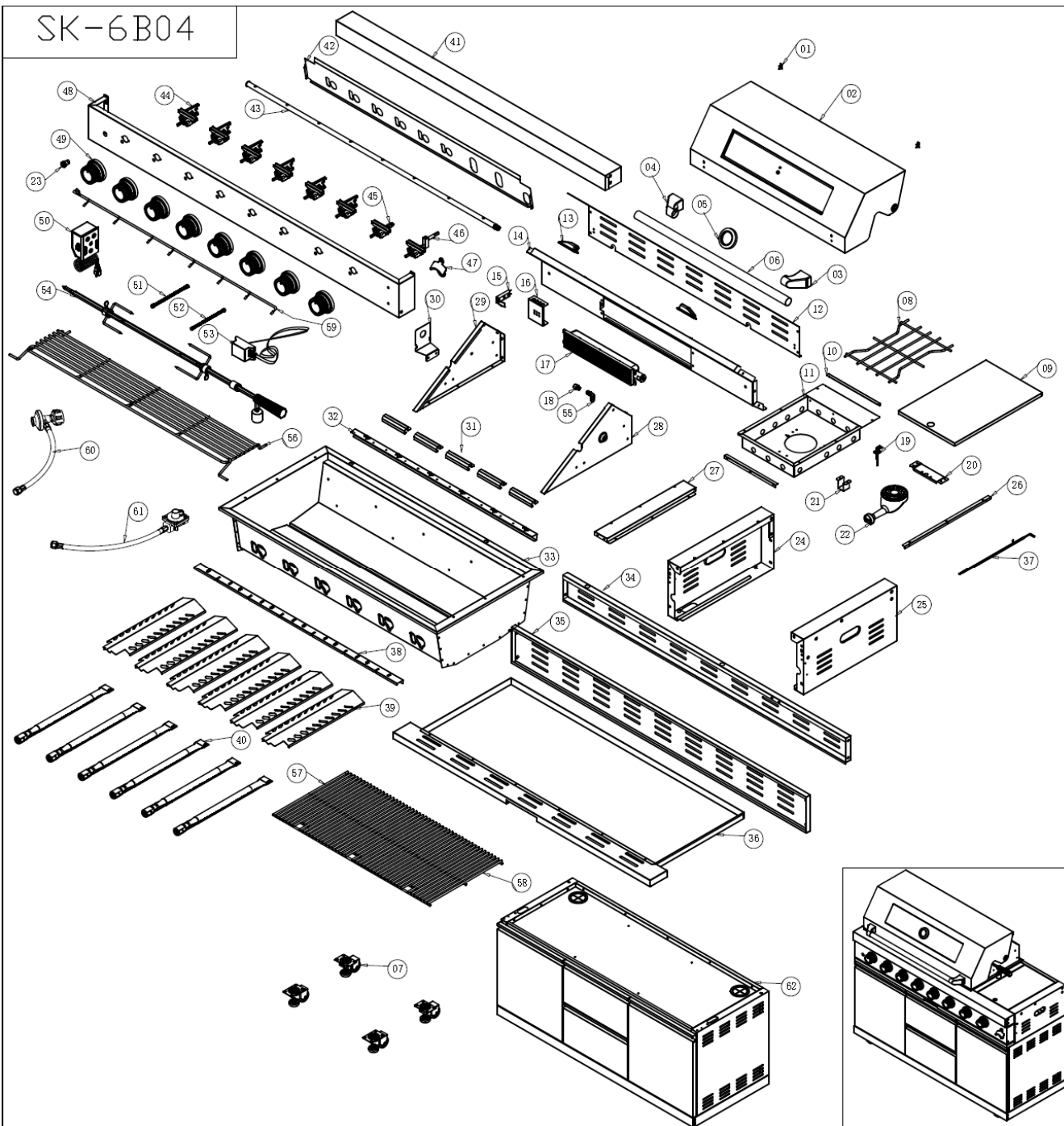
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Appliance Name		Outdoor Use Gas Grill		Serial No.	
Model No.					
Appliance Category		I3+(27-30/37)		I3B/P(30)	I3B/P(50)
Type of gas		Butane	Propane	Butane,Propane or their mixture	Butane,Propane or their mixture
Gas Pressure		28-30mbar	27mbar	30mbar	50mbar
Total Heat Input (Hs)		3.9 kW		3.9 kW	3.9 kW
Gas consumption		279 g/h		279 kW	279 g/h
Injector	Side grill	0.93 mm		0.93 mm	0.82 mm
		✓			
* Barbecue lighting and Led light: 220-240V, 50HZ					
* Barbecue rotisserie AC motor: 220-240V, 50HZ					

PARTS LIST

SK-6B04 Parts List

No.	Part Name	Qty	No.	Part Name	Qty
1	Hood Stopper	2	32	Burner Mounting Bracket	1
2	Upper Hood	1	33	Firebox	1
3	Hood Handle Fixing-R	1	34	Firebox Outer Back Panel	1
4	Hood Handle Fixing-L	1	35	Grill Back Support Panel	1
5	Thermometer	1	36	Grease Tray	1
6	Hood Handle	1	37	Interior Lights Wire	1
7	Wheels	4	38	Flame Tamer Bracket	1
8	Side Burner Grate	1	39	Flame Tamer	6
9	Side Burner Lid	1	40	Tube Burners	6
10	Burner Grate Support	2	41	Control Panel Frame	1
11	Side Burner Body	1	42	Valve Heat Barrier	1
12	Lower Hood Back Panel	1	43	Gas Tube	1
13	Interior Lights	2	44A	Regular Valve LP	6
14	Lower Hood Inner Panel	1	44B	Regular Valve NG	6
15	Back Burner Electrode	1	45	Back Burner Valve LP	1
16	Air Collector	1	46A	Side Burner Valve LP	1
17	Back Burner	1	46B	Side Burner Valve NG	1
18A	Back Burner Orifice- LP	1	47	Bottle Opener	1
18B	Back Burner Orifice- NG	1	48	Control Panel	1
19	Side Burner Electrode	1	49	LED Knobs & Bezels	8
20	Cast Iron Burner Support	1	50	Motor	1
21	Side Burner Bracket	1	51	304SS Flex Hose-300mm	1
22A	Cast Iron Burner	1	52	304SS Flex Hose-900mm	1
22B	Cast Iron Burner Top	1	53	Transformer	1
23	Light Button (Blue Color)	1	54	Rotisserie Rod	1
24	Firebox Outer Side Panel-L	1	55	Brass Elbow	1
25	Firebox Outer Side Panel-R	1	56	Warming Rack	1
26	Side Burner Side Connection Panel	1	57	Cooking Grates-Small	2
27	Side Burner Connection Top	1	58	Cooking Grates-Large	1
28	Lower Hood Side Panel-R	1	59	8 Ports Light Harness with Power Supply	1
29	Lower Hood Side Panel-L	1	60	LP Regulator	1
30	Motor Bracket	1	61	NG Regulator	1
31	Fire Transmission Plate	5	62	Cabinet Assembly	1

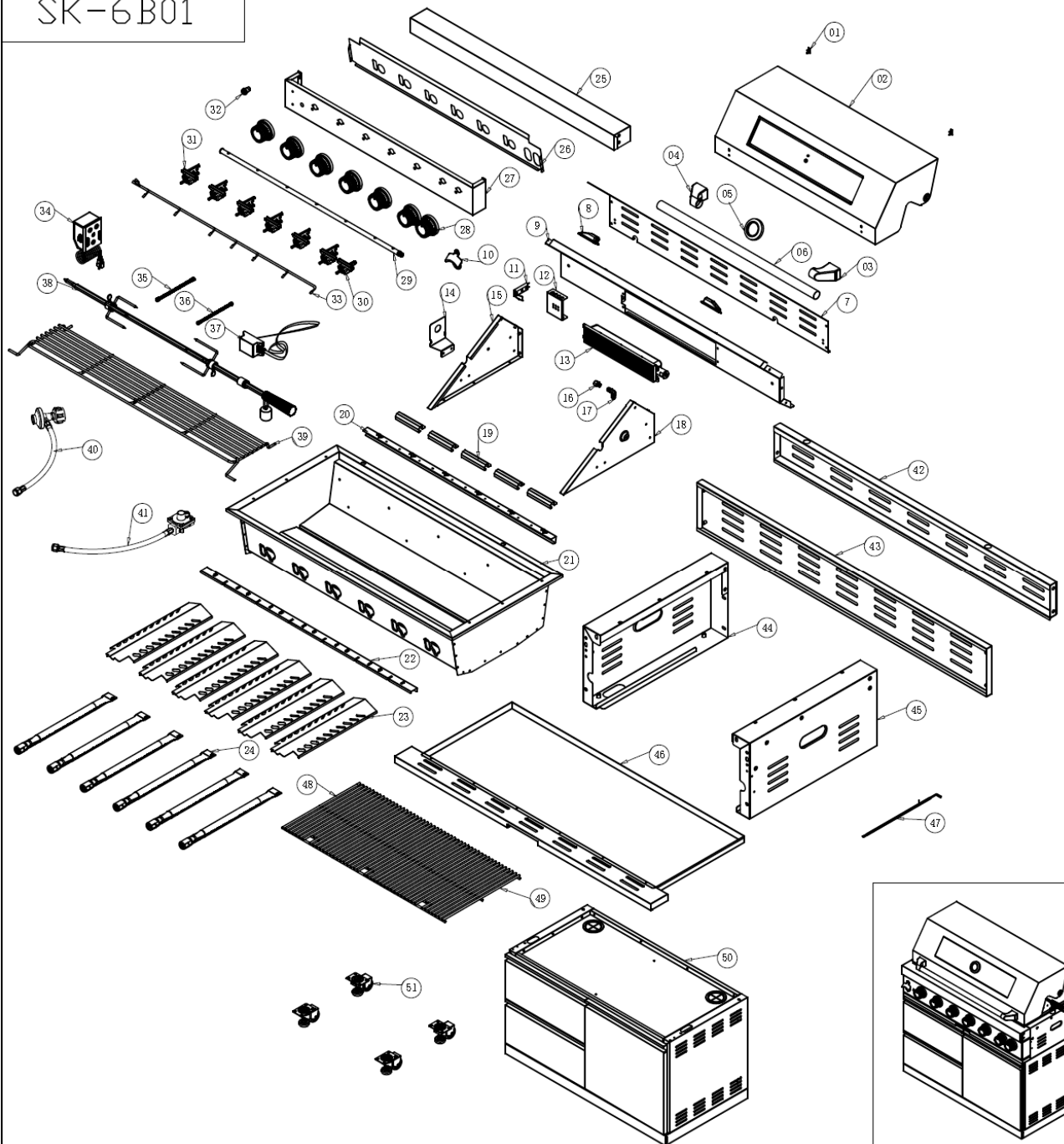
SK-6B04



SK-6B01 Parts List

No.	Part Name	Qty	No.	Part Name	Qty
1	Hood Stopper	2	27	Control Panel	1
2	Upper Hood	1	28	LED Knobs & Bezels	8
3	Hood Handle Fixing-R	1	29	Gas Tube	1
4	Hood Handle Fixing-L	1	30	Back Burner Valve	1
5	Thermometer	1	31A	Regular ValveLP	6
6	Hood Handle	1	31B	Regular Valve NG	6
7	Lower Hood Back Panel	1	32	Light Button (Blue Color)	1
8	Interior Lights	2	33	8 Ports Light Harness with Power Supply	1
9	Lower Hood Inner Panel	1	34	MotorBBQ110	1
10	Bottle Opener	1	35	304SS Flex Hose-300mm	1
11	Back Burner Electrode	1	36	304SS Flex Hose-900mm	1
12	Air Collector	1	37	Transformer	1
13	Back Burner	1	38	Rotisserie Rod Assembly	1
14	Motor Bracket	1	39	Warming Rack	1
15	Lower Hood Side Panel-L	1	40	LP Regulator	1
16A	Back Burner Orifice- LP	1	41	NG Regulator	1
16B	Back Burner Orifice- NG	1	42	Firebox Outer Back Panel	1
17	Brass Elbow	1	43	Grill Back Support Panel	1
18	Lower Hood Side Panel-R	1	44	Firebox Outer Side Panel-Left	1
19	Fire Transmission Plate	5	45	Firebox Outer Side Panel-Right	1
20	Burner Mounting Bracket	1	46	Grease Tray	1
21	Firebox	1	47	Interior Lights Wire	1
22	Flame Tamer Bracket	1	48	Cooking Grates-Small	2
23	Flame Tamer	6	49	Cooking Grates-Large	1
24	Tube Burners	6	50	Cabinet Assembly	1
25	Control Panel Frame	1	51	Wheels	4
26	Valve Heat Barrier	1			

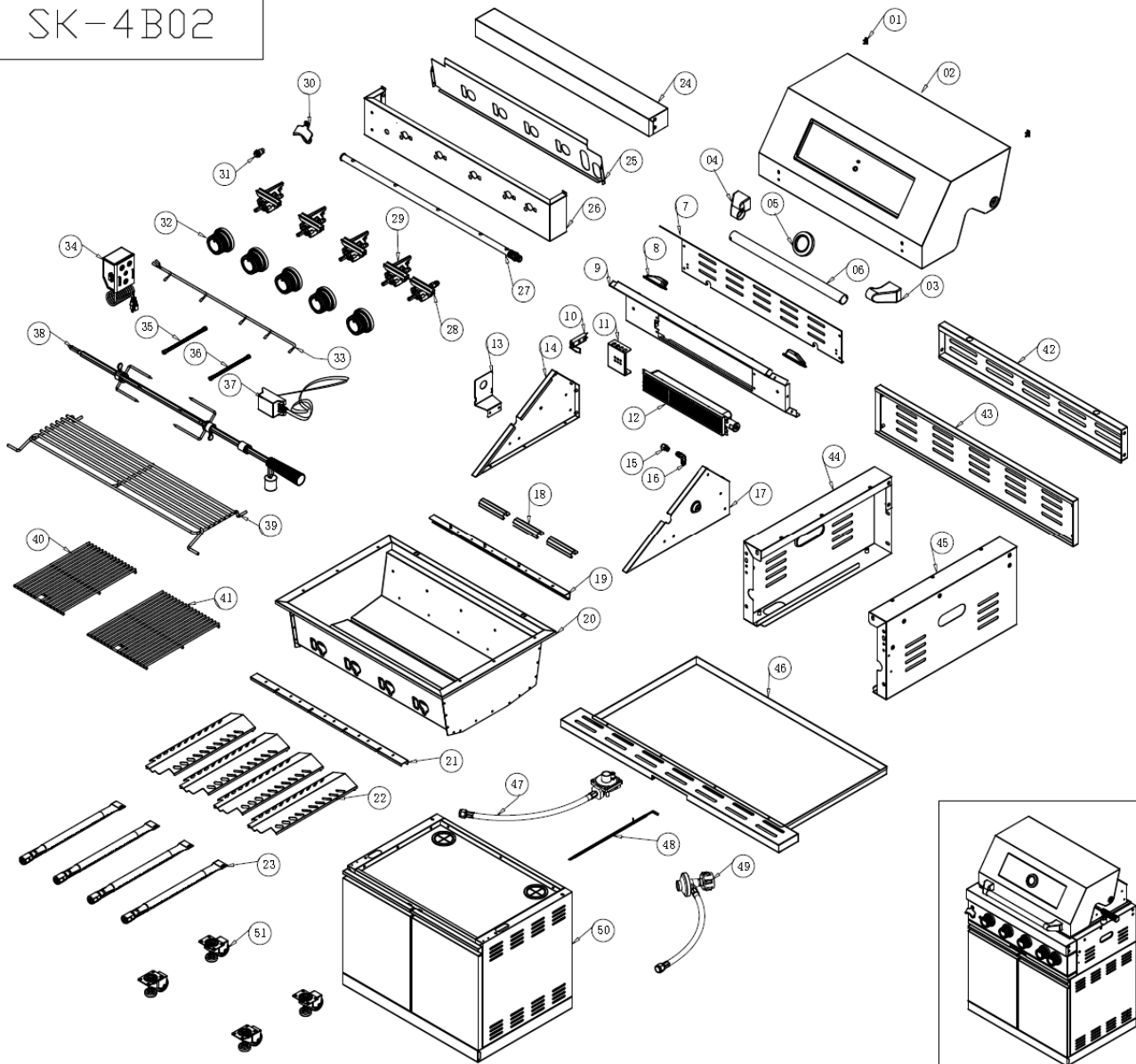
SK-6B01



SK-4B02 Parts List

No.	Part Name	Qty		No.	Part Name	Qty
1	Hood Stopper	2		27	Gas Tube	1
2	Upper Hood	1		28	Back Burner Valve	1
3	Hood Handle Fixing-R	1		29A	Regular Valve LP	4
4	Hood Handle Fixing-L	1		29B	Regular Valve NG	4
5	Thermometer	1		30	Bottle Opener	1
6	Hood Handle	1		31	Light Button (Blue Color)	1
7	Lower Hood Back Panel	1		32	LED Knobs & Bezels	5
8	Interior Lights	2		33	5 Ports Light Harness with Power Supply	1
9	Lower Hood Inner Panel	1		34	Tr	1
10	Back Burner Electrode	1		35	304SS Flex Hose-300mm	1
11	Air Collector	1		36	304SS Flex Hose-900mm	1
12	Back Burner	1		37	Transformer	1
13	Motor Bracket	1		38	Rotisserie Rod Assembly	1
14	Lower Hood Side Panel-L	1		39	Warming Rack	1
15A	Back Burner Orifice- LP	1		40	Cooking Grates-Small	1
15B	Back Burner Orifice- NG	1		41	Cooking Grates-Large	1
16	Brass Elbow	1		42	Firebox Outer Back Panel	1
17	Lower Hood Side Panel-R	1		43	Grill Back Support Panel	1
18	Fire Transmission Plate	3		44	Firebox Outer Side Panel-Left	1
19	Burner Mounting Bracket	1		45	Firebox Outer Side Panel-Right	1
20	Firebox	1		46	Grease Tray	1
21	Flame Tamer Bracket	1		47	NG Regulator	1
22	Flame Tamer	4		48	Interior Lights Wire	1
23	Tube Burners	4		49	LP Regulator	1
24	Control Panel Frame	1		50	Cabinet Assembly	1
25	Valve Heat Barrier	1		51	Wheels	1
26	Control Panel	1				

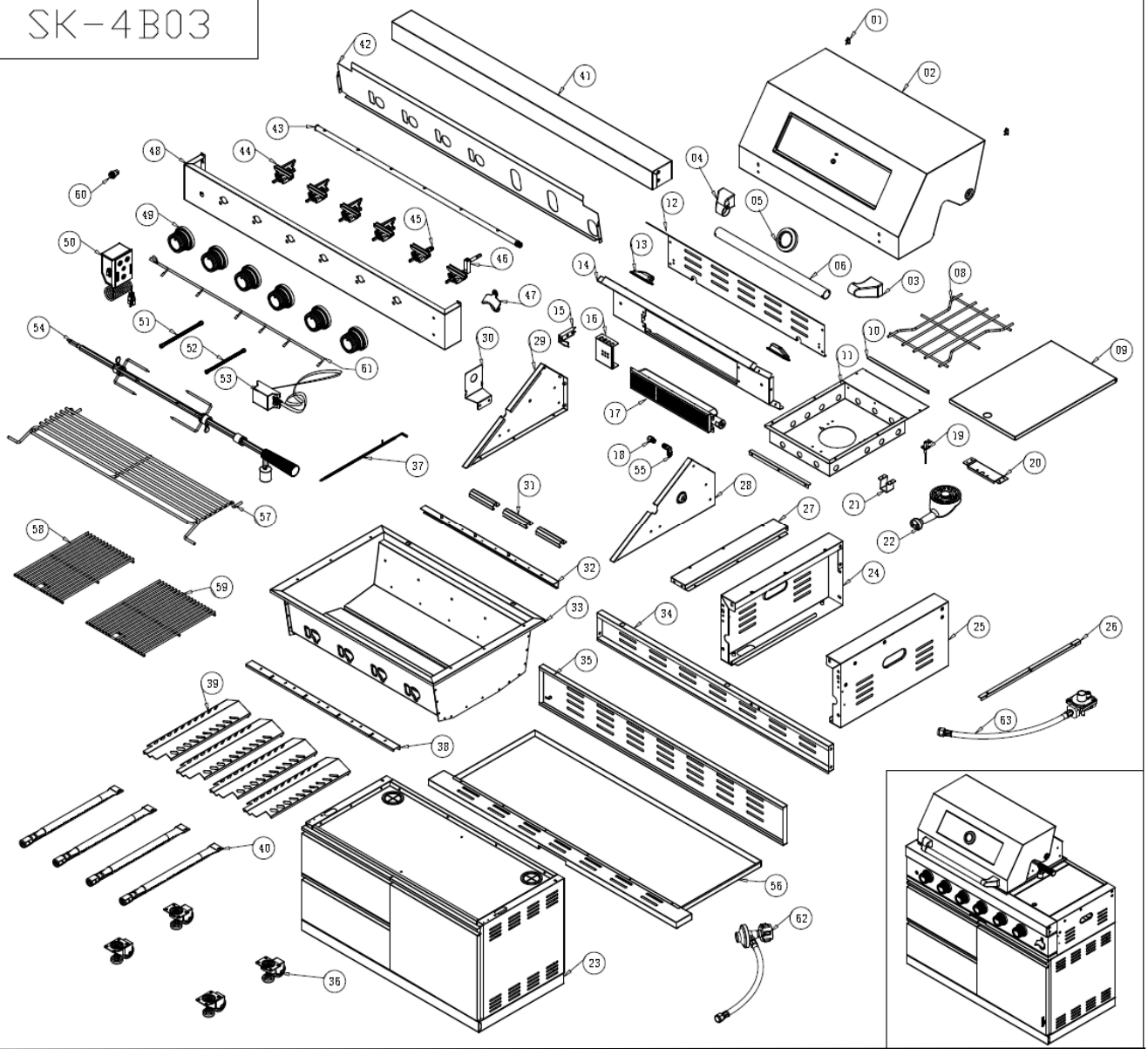
SK-4B02



SK-4B03 Parts List

No.	Part Name	Qty	No.	Part Name	Qty
1	Hood Stopper	2	33	Firebox	1
2	Upper Hood	1	34	Firebox Outer Back Panel	1
3	Hood Handle Fixing-R	1	35	Grill Back Support Panel	1
4	Hood Handle Fixing-L	1	36	Wheels	4
5	Thermometer	1	37	Interior Lights Wire	1
6	Hood Handle	1	38	Flame Tamer Bracket	1
7	Glass Window	1	39	Flame Tamer	4
8	Side Burner Grate	1	40	Tube Burners	4
9	Side Burner Lid	1	41	Control Panel Frame	1
10	Burner Grate Support	2	42	Valve Heat Barrier	1
11	Side Burner Body	1	43	Gas Tube	1
12	Lower Hood Back Panel	1	44A	Regular Valve LP	4
13	Interior Lights	2	44B	Regular Valve NG	4
14	Lower Hood Inner Panel	1	45	Back Burner Valve	1
15	Back Burner Electrode	1	46A	Side Burner Valve LP	1
16	Air Collector	1	46B	Side Burner Valve NG	1
17	Back Burner	1	47	Bottle Opener	1
18A	Back Burner Orifice- LP	1	48	Control Panel	1
18B	Back Burner Orifice- NG	1	49	LED Knobs & Bezels	6
19	Side Burner Electrode	1	50	MotorBBQ110	1
20	Cast Iron Burner Support	1	51	304SS Flex Hose-300mm	1
21	Side Burner Bracket	1	52	304SS Flex Hose-900mm	1
22A	Cast Iron Burner	1	53	Transformer	1
22B	Cast Iron Burner Top	1	54	Rotisserie Rod Assembly	1
23	Cabinet Assembly	1	55	Brass Elbow	1
24	Firebox Outer Side Panel-Left	1	56	Grease Tray	1
25	Firebox Outer Side Panel-Right	1	57	Warming Rack	1
26	Side Burner Side Connection Panel	1	58	Cooking Grates-Small	1
27	Side Burner Connection Top	1	59	Cooking Grates-Large	1
28	Lower Hood Side Panel-R	1	60	Light Button (Blue Color)	1
29	Lower Hood Side Panel-L	1	61	6 Ports Light Harness with Power Supply	1
30	Motor Bracket	1	62	LP Regulator	1
31	Fire Transmission Plate	3	63	NG Regulator	1
32	Burner Mounting Bracket	1			

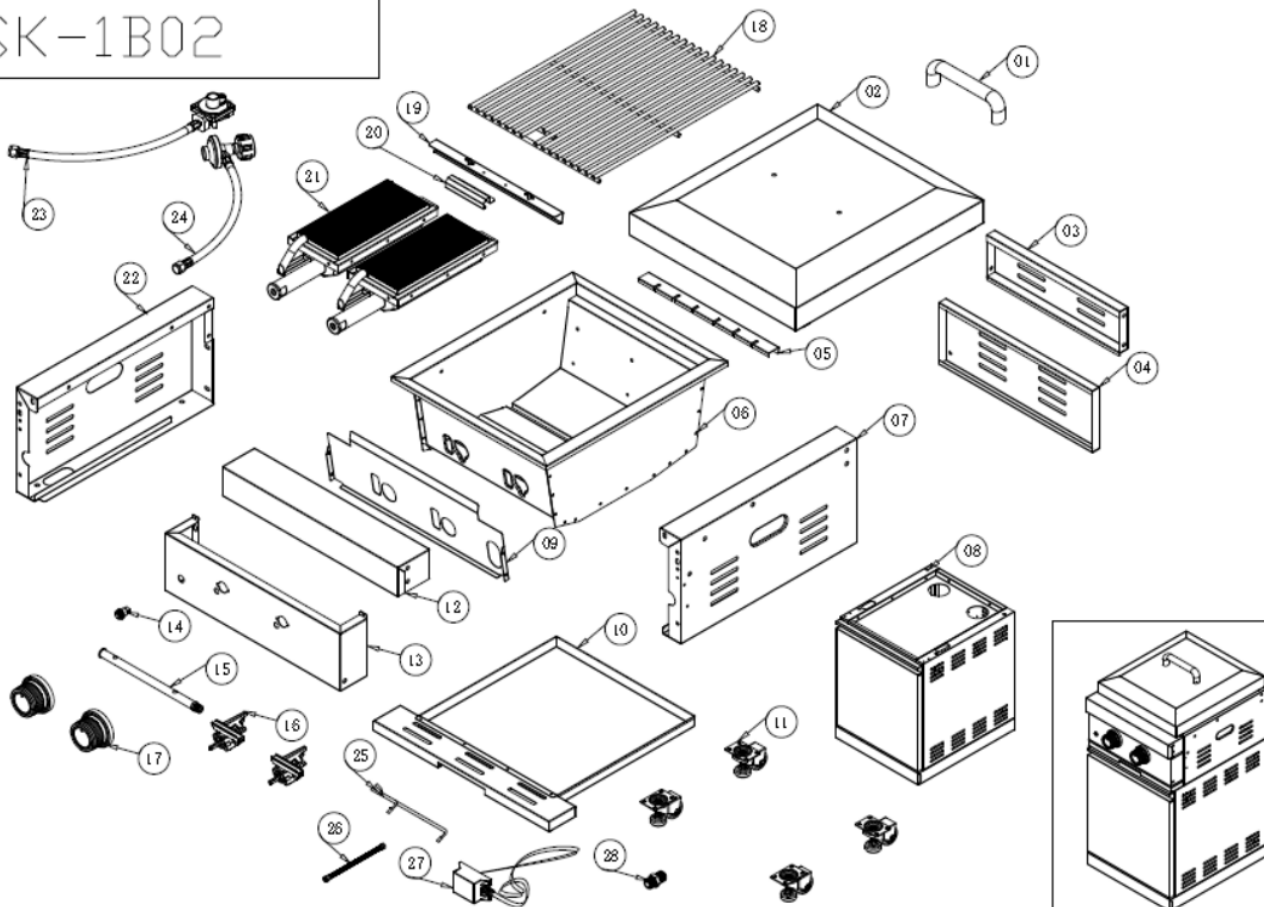
SK-4B03



SK-1B02 Parts List

No.	Part Name	Qty	No.	Part Name	Qty
1	180mm Handle	1	16A	Regular ValveLP	1
2	Sear Sise Burner Lid	1	16B	Regular Valve NG	1
3	Firebox Outer Back Panel	1	17	LED Knobs & Bezels	1
4	Grill Back Support Panel	1	18	Grates	1
5	Flame Tamer Bracket	1	19	Burner Mounting Bracket	1
6	Firebox	1	20	Fire Transmission Plate	1
7	Firebox Outer Side Panel-Right	1	21	Sear Burner	1
8	Cabinet Assembly	1	22	Firebox Outer Side Panel-Left	1
9	Valve Heat Barrier	1	23	NG Regulator	1
10	Grease Tray	1	24	LP Regulator	1
11	Wheels	1	25	2 Ports Light Harness with Power Supply	1
12	Control Panel Frame	1	26	304SS Flex Hose 300MM	1
13	Control Panel	1	27	Transformer	1
14	Light Button (Blue Color)	1	28	LP Gas connector	1
15	Gas Tube	1			

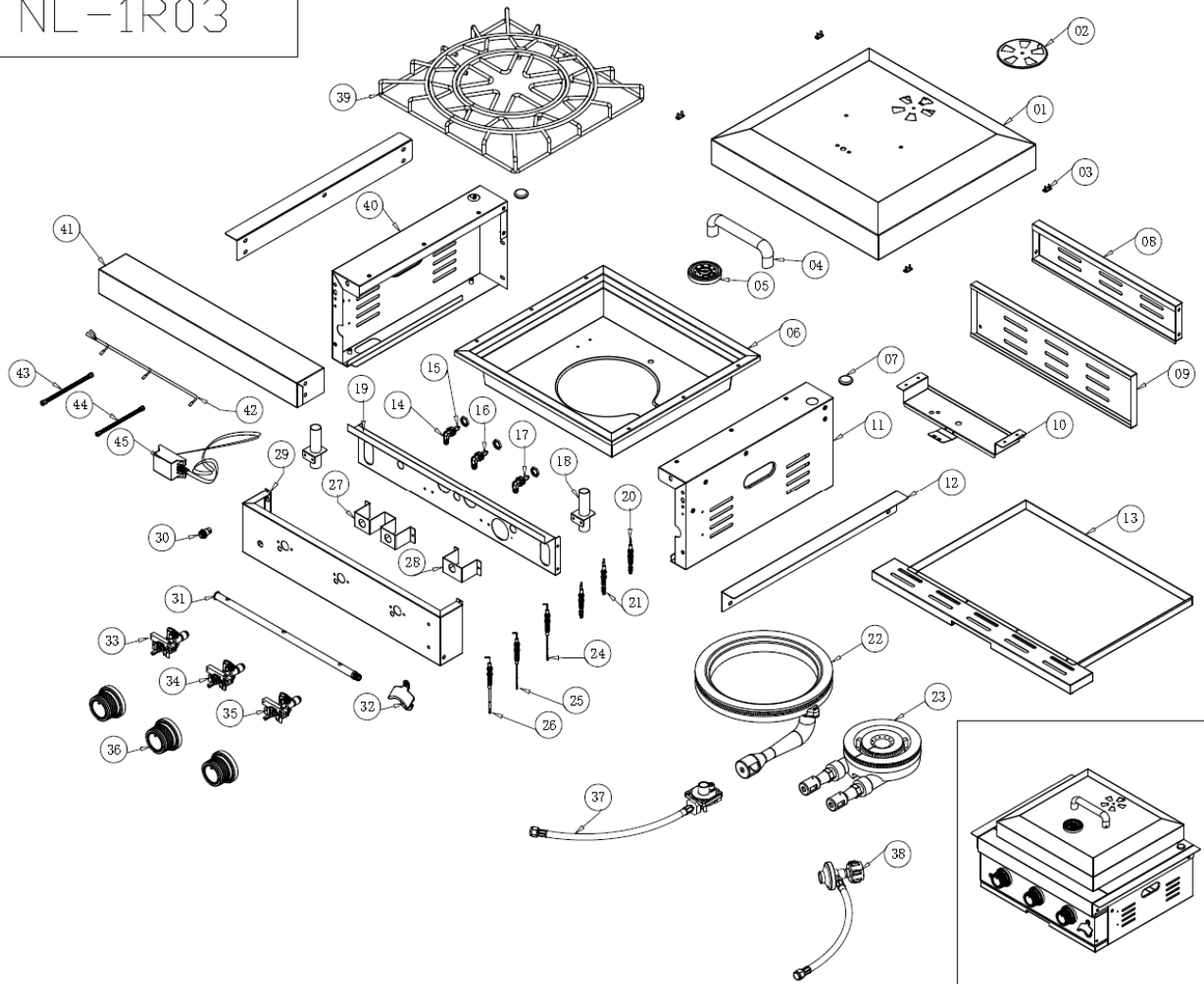
SK-1B02



NL-1R03 Parts List

No.	Part Name	Qty		No.	Part Name	Qty
1	Power Burner Lid	1		24	Electrode L=520	1
2	Air Vents	1		25	Electrode L=420	1
3	Hood Stopper	4		26	Electrode L=350	1
4	180mm Handle	1		27	Brass Nozzle Bracket A	1
5	Thermometer	1		28	Brass Nozzle Bracket B	1
6	POwer Burner Firebox	1		29	Control Panel	1
7	Faucet Hole Cap	1		30	Light Button (Blue Color)	1
8	Firebox Outer Back Panel	1		31	Gas Tube	1
9	Grill Back Support Panel	1		32	Bottle Opener	1
10	Burner Support Bracket	1		33A	Safety Valve LP	1
11	Firebox Outer Side Panel-Right	1		33B	Safety Valve NG	1
12	Grill Built-in Bracket	1		34A	Safety Valve LP	1
13	Grease Tray	1		34B	Safety Valve NG	1
14	Brass Elbow	3		35A	Safety Valve LP	1
15A	Brass Nozzle ϕ 1.2	1		35B	Safety Valve NG	1
15B	Brass Nozzle Φ 2.01	1		36	LED Knobs & Bezels	3
16A	Brass Nozzle Φ 1.0	1		37	NG Regulator	1
16B	Brass Nozzle Φ 1.68	1		38	LP Regulator	1
17A	Brass Nozzle ϕ 1.68	1		39	Power Burner Grates	1
17B	Brass Nozzle ϕ 4.01	1		40	Firebox Outer Side Panel-Left	1
18	Oil Tube	2		41	Control Panel Frame	1
19	Valve Heat Barrier	1		42	3 Ports Light Harness with Power Supply	1
20	Thermocouple (L=350MM)	1		43	304SS Flex Hose 200MM	1
21	Thermocouple (L=500MM)	2		44	304SS Flex Hose 300MM	1
22	Outer Power Burner (Cast 304)	1		45	Transformer	1
23	Power Burner (Cast 304SS)	1				

NL-1R03



Operation and Features

The first time lighting your grill for cooking, burn the grill to get rid of any odors or debris by operating at “HIGH” setting with hood closed for no more than 5 minutes. After the first time use, cannot burn the grill at “HIGH” for long time.

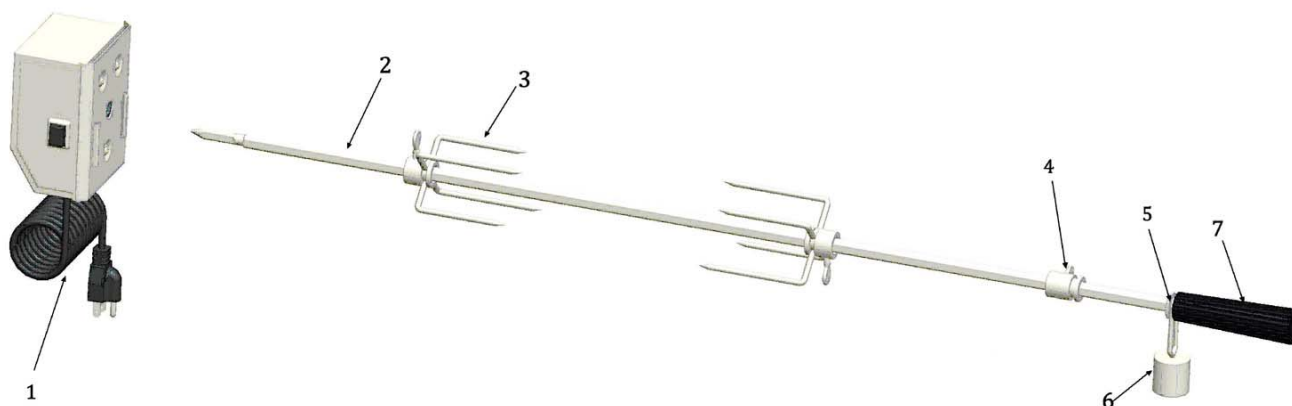
Instruction for Rotisserie Assembly

WARNING: To prevent possible bodily injury never stand with your head directly over the grill when preparing to light the rotisseries burner.

The rotisserie is mostly used to cook large pieces of meat and poultry to assure slow, even cooking. You can have rotisserie cooking with indirect heat with the infrared rotisserie burner.

For successful rotisserie, the meat should be centered and balanced as evenly as possible on the rotisserie rod to avoid overworking the rotisserie motor. Once the food is secured, place the sharp end of the Rod onto the motor, and then rest the Rod on the supports at either side of the grill.

1. Ensure that all bolts are tightened securely.
2. When the rotisserie is being operated exclusively, it is strongly recommended that a pan be placed on the cooking grids, beneath the food to catch the meat drippings. This will prevent excessive buildup of drippings on the grids and facilitate cleaning.



No.	Description	Qty
1	110V Motor	1
2	Rotisserie Rod	1
3	4-Prong Forks	2
4	Bushing	2
5	Washer	1
6	Balance Weight	1
7	Handle	1

WARNING: Never operate Rotisserie Burner with main (other) burner(s) “ON”. Warming Rack must be removed when Rotisserie Burner is “ON”.

Electrical Grounding Instructions

The rotisserie motor is equipped with a three-prong grounding plug for your protection against electric shock. This plug must be inserted directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.

The rotisserie motor must be electrically grounded in accordance with local codes or, in the absence of local codes, in accordance with the *National Electrical Code, ANSI/NFPA 70-1990* or *Canadian Electrical Code, CSA C22.1*.

Do not use an extension cord to supply power to your grill. Such use may result in fire, electrical shock or other personal injury. Do not install a fuse in the neutral or ground circuit. A fuse in the neutral or ground circuit may result in an electrical shock hazard. Do not ground this appliance to a gas supply pipe or hot water pipe.

Instruction for Connecting the Transformer

Transformer for Interior lights and LED Lights

All grills are supplied with a 12V power transformer. Your transformer will connect on the left bottom side of your grill (looking at it from the front) and operates the interior and LED lights. If there is a cabinet, open the drawer/door, and will see the white connector, insert the male plug into the white female socket, and then plug the transformer into a standard 110V outlet.

Use only a Ground Fault Interrupter (GFI) protected circuit with this product.

An outdoor 120VAC 15A GFI electrical outlet should be installed by a qualified electrician either inside the island enclosure for built-in units, or near the location where a free-standing unit will be used. For built-in products, the supplied 12V transformer should be connected during installation.

Product Serial Number:

The serial number for your appliance is located at the bottom side of the grease tray. You will need this number before calling for parts replacement service.

Appliance model: _____

Appliance serial number: _____

Type of fuel being used: ☐ Propane ☐ Natural Gas

Date purchased: _____

Date installed: _____