



Instruction Manual



Thank you for purchasing this product, which has been made to demanding high quality standards and is guaranteed for domestic use against manufacturing faults for a period of 12 months from date of purchase

For correct usage, read these instructions carefully and keep in a safe place for future reference

INTRODUCTION

Congratulations

You have made an excellent choice with the purchase of this product.

By doing so you now have the assurance and peace of mind which comes from purchasing a product that has been manufactured to the highest standards, performance and safety.

We want you to be completely satisfied with your purchase, so this product is backed by our full 12-month manufacturer's guarantee and an outstanding after sales service through our dedicated customer services team.



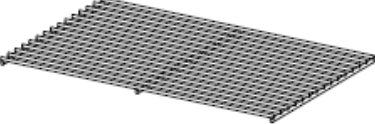
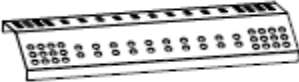
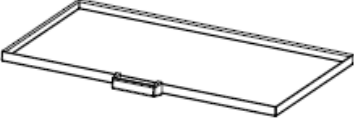




We hope you enjoy using your purchase for many years to come.


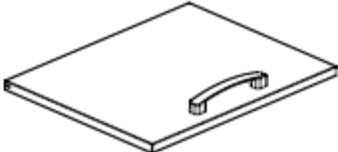



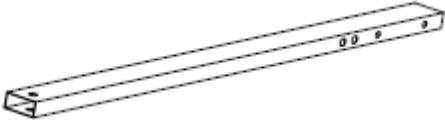


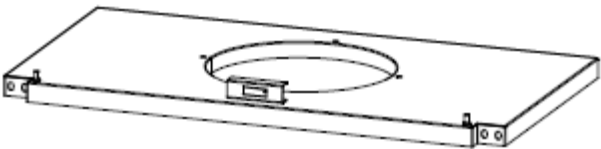
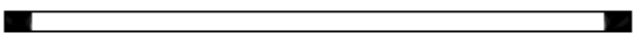
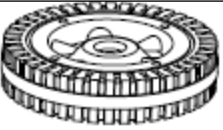

General information and safety warnings

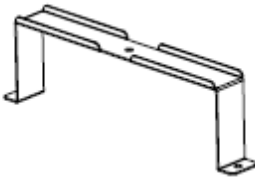
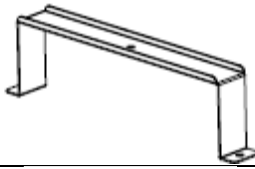

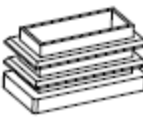

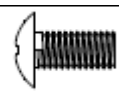

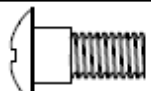




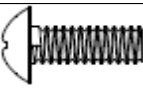
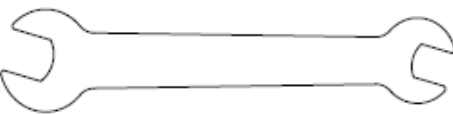
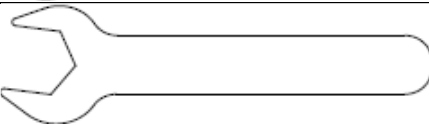
- Read the instructions before using the appliance.
- This BBQ is specifically designed for outdoor use only.
- Never use gasoline or other highly volatile fluids to light the BBQ. Only use products specifically designed for use on a BBQ with this product.
- Keep children and animals away from the BBQ area whilst it is lit.
- Ensure BBQ area is free from any combustible items.
- Do not use unless it has been completely assembled and all parts are correctly in place.
- Tie all long hair back, keeping it away from the BBQ.
- Do not wear loose clothing or jewellery whilst lighting or cooking on the BBQ.
- Make sure that the BBQ is situated in a sturdy upright position prior to lighting.
- Do not use the BBQ in high winds.
- Do not move the BBQ while it is in use or until it has completely cooled after use.
- Do not place items more than 10kgs on either shelf.
- Do not move this BBQ while in use.
- Not suitable for commercial purposes.
- Leak test all connections after each tank refill.
- Never check leaks with a match or open flame.
- Do not store or use gasoline or other flammable vapours and liquids in the vicinity of this or any other appliance.
- Any LP gas cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.
- Warning: Accessible parts may be very hot. Keep young children away.
- This appliance must be kept away from flammable material during use
- Do not modify the appliance.
- Turn off gas supply at the cylinder after use.
- Extinguish all naked flames in the vicinity of the barbeque.
- Ensure the area is well ventilated during use.
- 1 x AA battery required for ignition.
- Do not mix old and new batteries. Mixing old and new batteries could cause leakage of caustic acid that could cause skin burns and damage materials it contacts.
- When installing batteries, observe the correct polarity.
- Keep batteries out of the reach of children.
- Wear gloves and use caution when removing leaking batteries. Make sure you dispose of batteries at your local recycling centre.

Parts list

Please check parts against the list below before assembling your barbeque. Take a few moments to familiarise yourself with the contents. Check that all holes are clear of paint before assembly.

Part	Image	Quantity
1. Body		X1
2. Warming rack		X1
3. Cooking grid		X2
4. Reflector		X4
5. Oil collector		X1
6. Left side table		X1
7. Right side table		X1
8. Handle		X1
9. Handle shim		X2

10. Hook		X5
11. Door		X2
12. Right front long leg (RF)		X1
13. Back right long leg (RB)		X1
14. Traverse		X1
15. Front left short leg (LF)		X1
16. Back left short leg (LB)		X1
17. Side panel		X2
18. Bottom shelf		X1
19. Wheel axle		X1
20. Wheel		X2
21. Wheel cap		X2

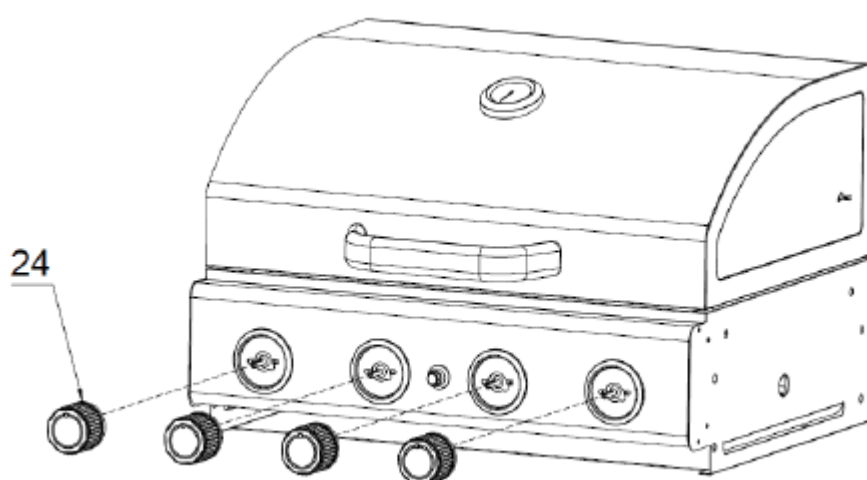
22. Gas tank holder A		X1
23. Gas tank holder B		X1
24. Main dial		X5
25. Pipe plug		X2
(A) M6 x 50		X8
(B) M6 x 10		X25
(C) M8		X2
(D) M5 x 16		X2
(E) D5		X2
(F) Circlips		X2
(G) M5		X2
(H) M6		X5
(I) M6 x16		X10
(J)		X1
(K)		X1

Assembly

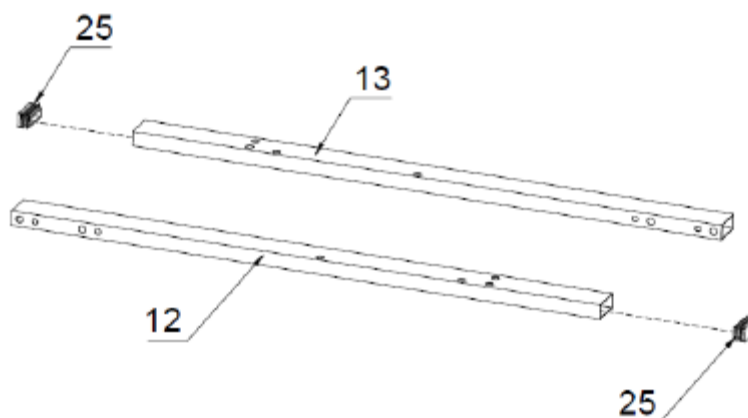
Please read all instructions thoroughly before proceeding. Find a large, clean area in which to assemble your barbecue. Please refer to the parts list and assembly diagram as necessary.

Assembly of the barbecue involves some large components; it is advisable to have two people assemble the unit.

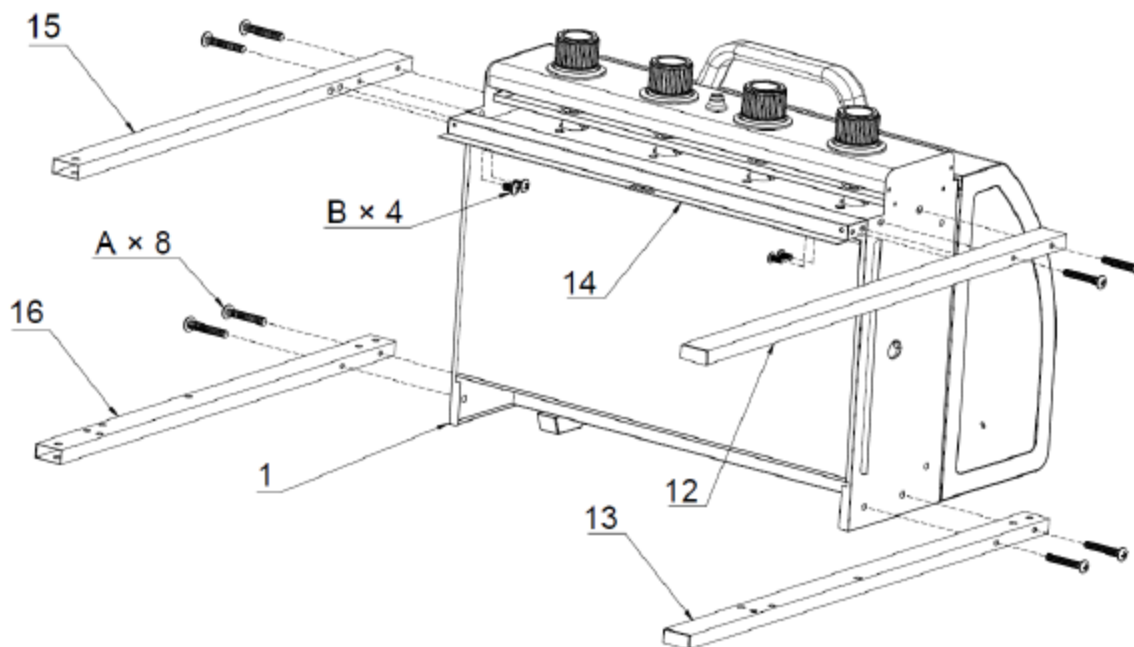
1. Screw on 4 dials (24) for the controls. (Some may arrive pre-assembled.)



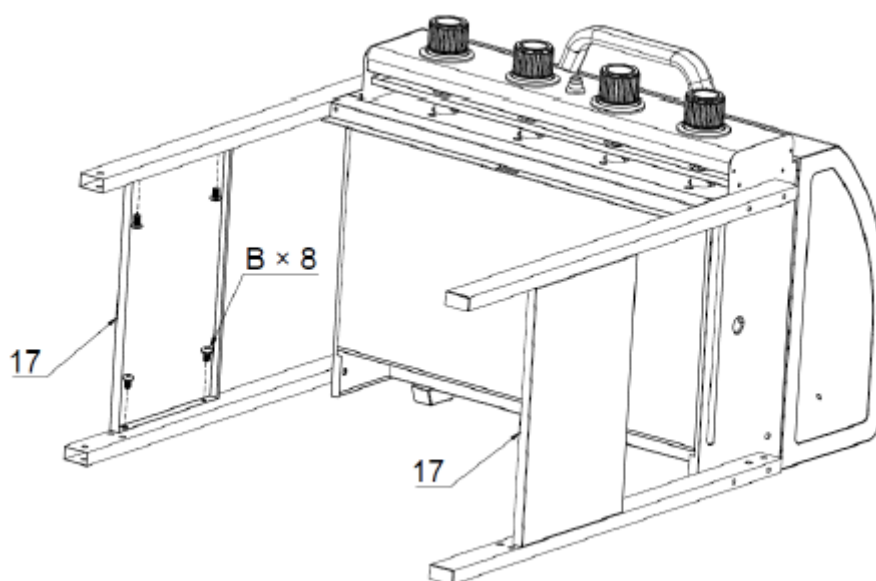
2. Attach the plug pipes (25) as shown on either end of the back right long leg (12 & 13).



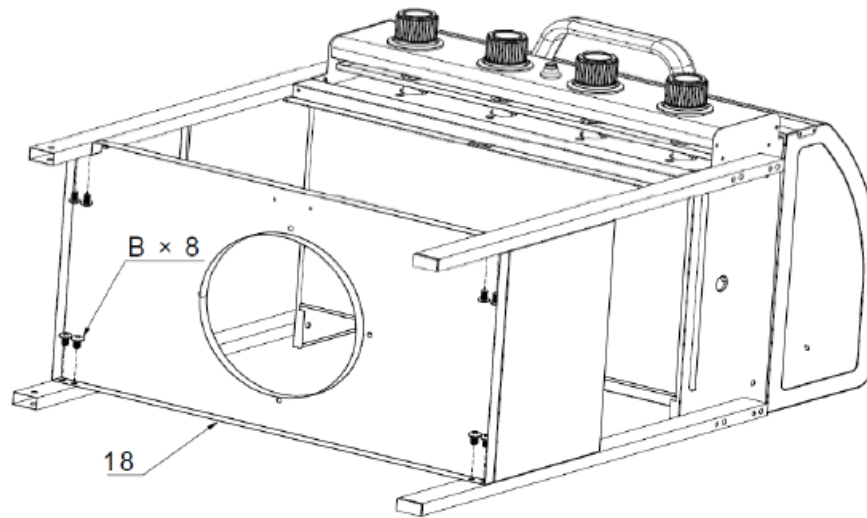
3. Attach the front short leg (15) using the screws (A x 2) to the traverse (14). Attach parts 12, 13 & 16 as shown using 2x screws (A) for each. Ensure that the holes are aligned correctly.



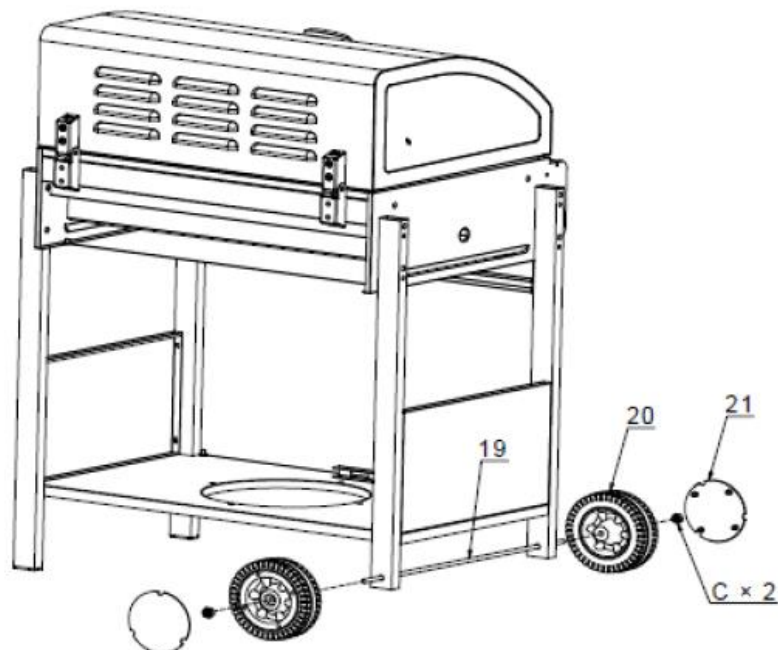
4. Attach the 2 side panels (17) using 8 screws (B).



5. Attach the bottom shelf (18) using 8 screws (B).

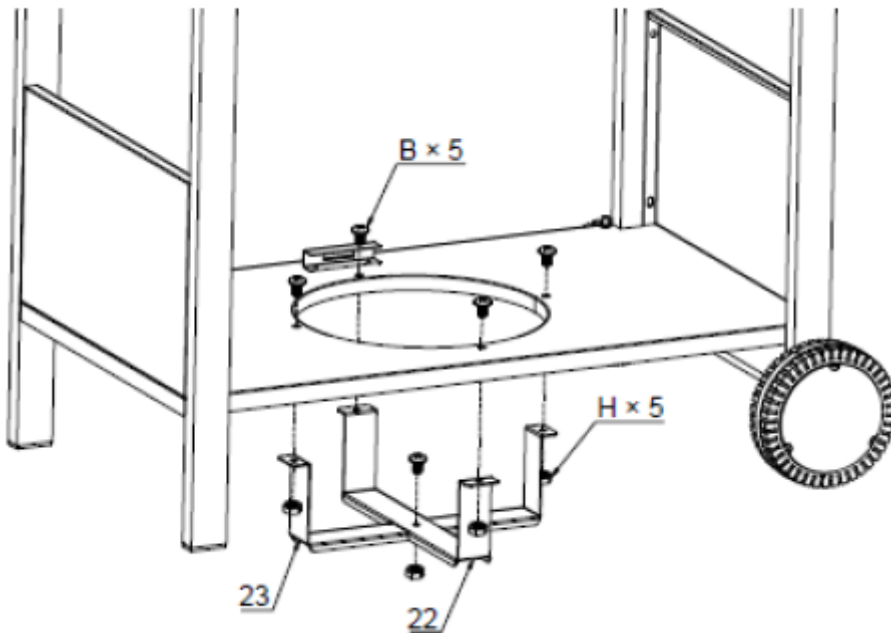


6. Attach the wheel axle (19) through the keyholes as shown and then slot the wheels (20) onto this. Secure with screws (C). The wheel caps (21) should now slot into place on the wheels.

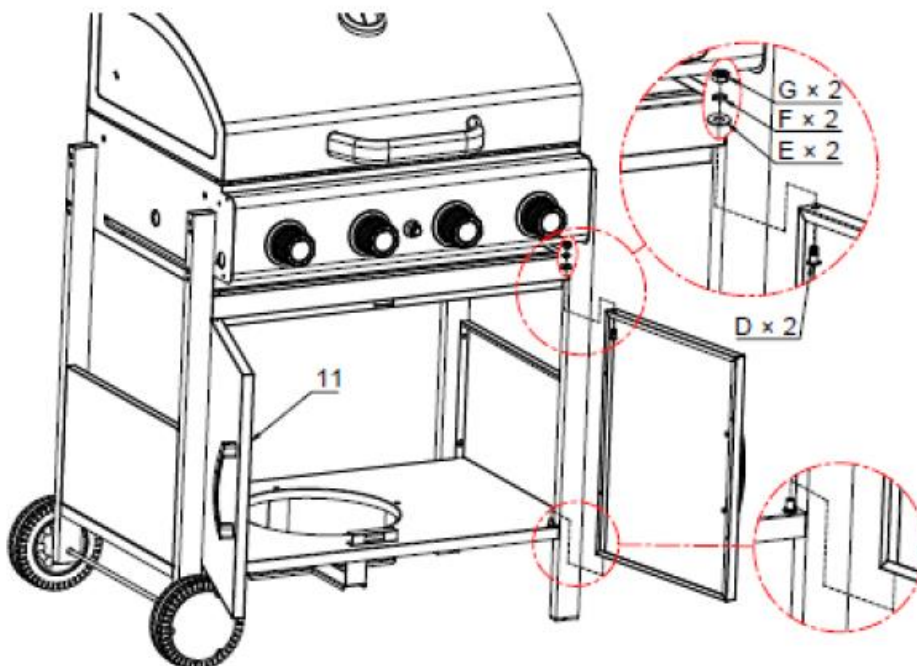


- Attach the gas holder A and B (22 & 23) using 5 screws (H) and 5 screws (B).

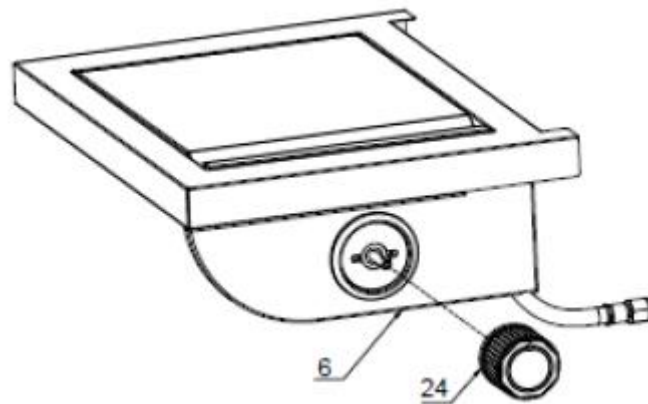
NOTE: You must not leave the gas cannister in the holder whilst using the BBQ. This should only be for storing the cannister whilst the BBQ is off and the cannister is disconnected.



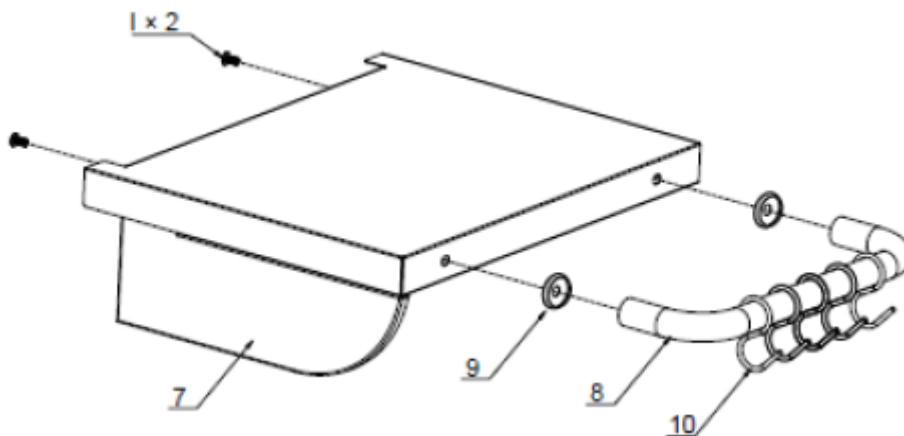
- Attach the doors (11) using 2 screws, washers, nuts and circlips (D, E, F & G).



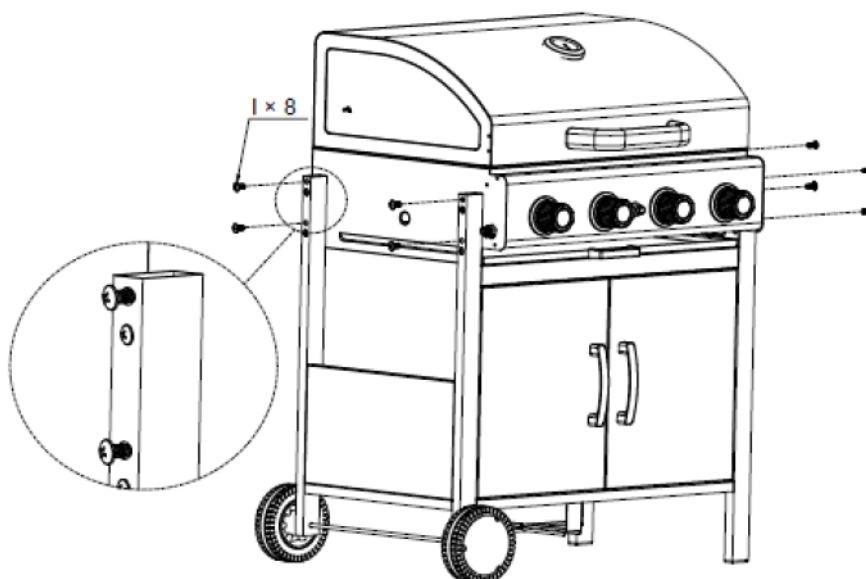
9. Attach the main dial (24) to the left side table (6), pushing it into place.



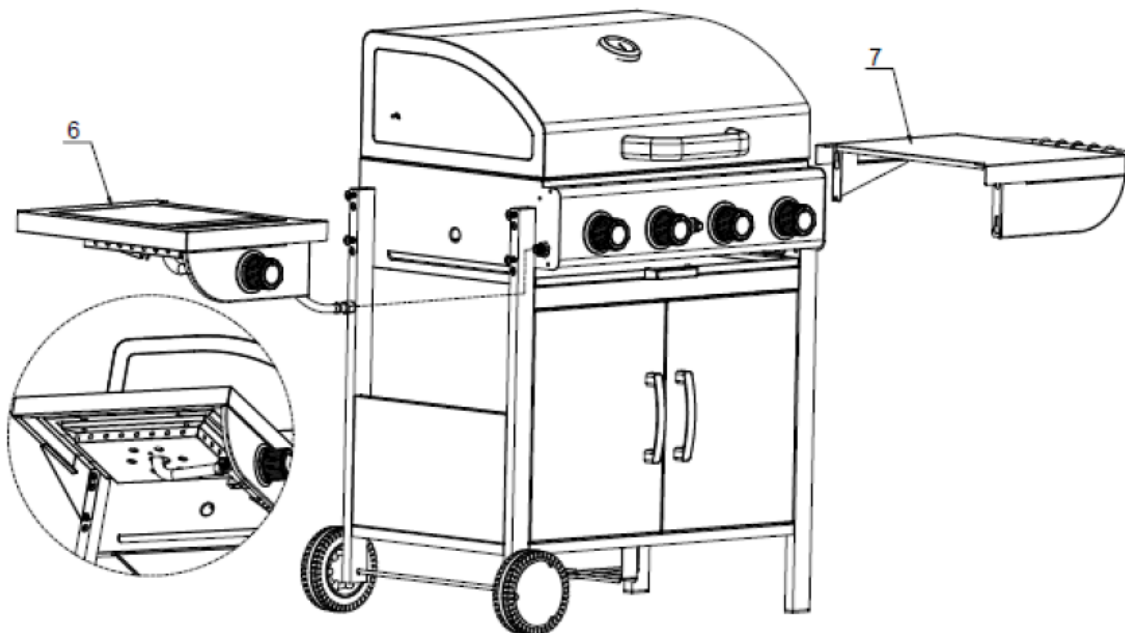
10. Attach the handle (8) as shown ensuring that the handle shims (9) are in place before screwing the handle into place using screws (i). The hooks (10) can then be hung from the handle.



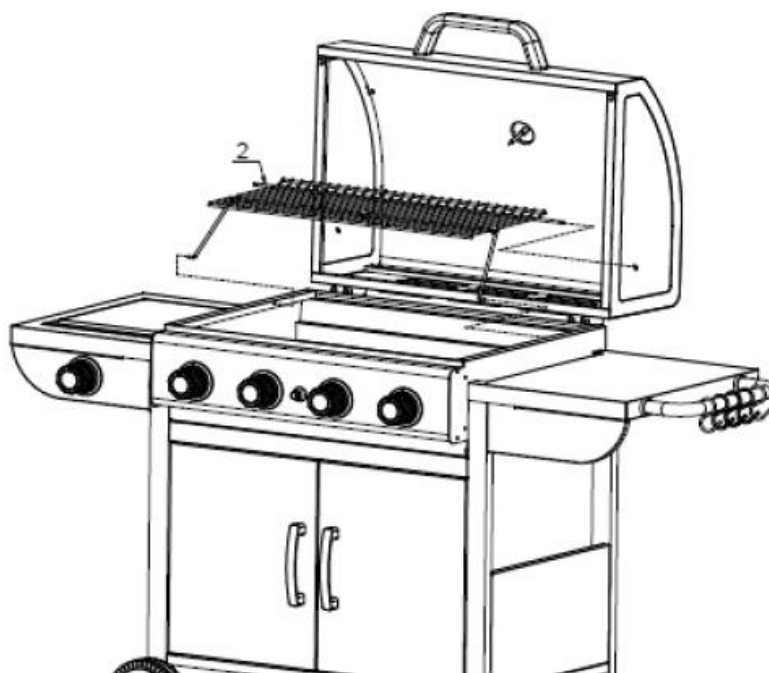
11. Insert 8 screws (i) into the holes at the top of each leg.



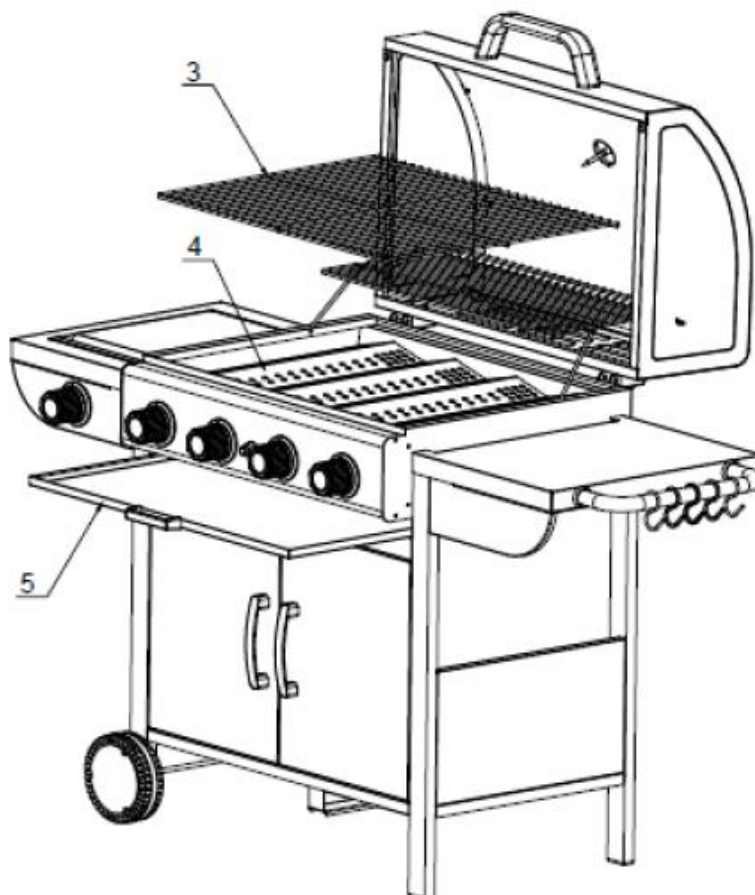
12. Using screws (i) secure the left and right-handed tables (6 & 7).
Partially screw in before slotting both sides onto the screw heads and
tighten up to secure.



13. Slide the warming rack (2) down into place, then slide it across as
shown, so it sits over the BBQ.



14. Sit the cooking grid (3) in place over the reflector (4) and slide the oil collector (5) into place.



15. In order to add 1x AA battery (not supplied), unscrew the igniter in an anti-clockwise direction and insert the battery.

Leak testing

Leak testing should be carried out before first use of the barbeque; this should be performed in a well-ventilated area.

1. Ensure all control knobs are in the off position.
2. Open the gas control valve on the bottle or regulator. Check for leaks by brushing solution made up of detergent over all gas way joints including all valve connections, hose connections and regulator connections. **NOTE: Never use an open flame to test for leaks at any time.**
3. If bubbles form over any of the joints, there is a leak.
4. Turn off the gas supply and retighten all joints. Repeat test. If bubbles form again, do not use the barbeque. Leak test annually, and whenever the gas bottle is removed or replaced.

Installation

Selecting a Location

This barbecue is for outdoor use only and should be placed in a well-ventilated area. Take care to ensure that it is not placed under any combustible surface. The sides of the barbecue should NEVER be closer than 1 metre from any combustible surface. Keep this barbecue away from any flammable materials!

Precautions

Do not obstruct any ventilation openings in the barbecue body. Position the gas supply bottle on level ground next to the barbecue and safely away from any source of heat. Should you need to change the gas bottle, confirm that the barbecue is switched off, and that there are no sources of ignition (cigarettes, open flame, sparks, etc.) near before proceeding. Inspect the gas hose to ensure it is free of any twisting or tension. The hose should hang freely with no bends, folds, or kinks that could obstruct the free flow of gas. Apart from the connection point, no part of the hose should touch any hot barbecue parts. Always inspect the hose for cuts, cracks, or excessive wear before use. If the hose is damaged, it must be replaced with hose suitable for use with LPG and meet the national standards for the country of use. The length of the hose shall not exceed 1.5m.

Fixing the regulator to the gas bottle

Confirm all barbecue control dials are in the **off** position. Connect the regulator to the gas bottle according to your regulator and bottle dealer's instructions. When in use, your regulator switch should be vertical, when not in use it should be horizontal. To release the regulator, put the switch in the off (horizontal) position and press the trigger below to release from the cannister.

Operation warnings

Before proceeding, make certain that you understand the information given in this manual. This barbecue is not designed to be used with more than 70% of the cooking area as a solid plate. Full coverage of plates will cause excessive build-up of heat and damage the barbecue.

Preparation before cooking

To prevent foods from sticking to the cooking grill, please use a long-handled brush to apply a light coat of cooking or vegetable oil before each barbecuing session.

Note: When cooking for the first time, paint colours may change slightly as a result. This is normal and should be expected.

Lighting the barbecue

1. Open the barbecue hood.
2. Ensure all dials are in the "off" position. Turn the gas cylinder valve to the "on" position.

3. Push and turn the control dial of the burner you want to light to the "high" position. Fully depress the igniter button, hold for 5 seconds to light the burner. If the burner fails to ignite, turn off the gas at the burners and the cylinder.
4. Wait 5 minutes, then repeat the above steps. Once burner is lit, the burner next to it will light by turning the dial to "high", making sure each burner is burning before lighting the next. If the burner fails to ignite after above procedure, turn all the dials to the "off" position. Close the gas valve on the gas bottle. Wait 5 minutes, then repeat the above steps. If the barbecue still fails to light, please refer to the manual ignition instructions below.
5. After ignition, the burner should be burned at the high position for 3-5 minutes in order to preheat the barbecue. This process should be done before every cooking session. The hood should be open during preheating. After completion of preheating, turn all burners to the low position for best cooking results.

Manual ignition instructions

1. Insert a lit match through the rightmost match-lighting hole on the right side of the barbecue body.
2. Push and turn the **rightmost** control dial to the high position.
3. After the **rightmost** burner is lit, light the middle burner and then the **leftmost** burner.
4. Confirm that the **rightmost** burner is alight before lighting the other burners.
5. If the rightmost burner fails to ignite, contact your local dealer for assistance.
6. After ignition, burners should be burned at the high position for 3-5 minutes in order to preheat the barbecue. This process should be done before every cooking session. The hood (where applicable) should be open during preheating.
7. After completion of preheating, turn all control knobs to the low position for best cooking results.

Roasting hood cooking

Barbecues equipped with a roasting hood give the option of cooking with the hood closed to form an 'oven' for roasting food, such as joints of meat, whole chickens, etc. When the hood is closed, a large amount of heat is trapped inside the barbecue. Thus, it is important to make sure that the burner is turned to the low position to prevent burning of the food and damaging the barbecue. Avoid lifting the hood unnecessarily as heat will be lost every time when the hood is opened. **Note:** Do not allow the barbecue to overheat.

End of cooking session

After each cooking session, turn the barbecue burners to the "high" position and burn for 5 minutes. This procedure will burn off cooking residue, thus making cleaning easier. Make sure the hood is open during this process.

Turning off your barbecue

When you have finished using your barbecue, turn all the control valves fully clockwise to the "off" position, then switch off the gas at the bottle. Wait until the barbecue is sufficiently cool before closing its hood.

Care and maintenance

Regularly clean your barbecue between uses and especially after extended periods of storage. Ensure the barbecue and its components are sufficiently cool before cleaning.

- Never douse the barbecue with water when its surfaces are hot.
- Never handle hot parts with unprotected hands.

In order to extend the life and maintain the condition of your barbecue, we strongly recommend that the unit be covered when left outside for any length of time, especially during the winter months.

Cooking grill

Clean it with hot soapy water. To remove any food residue, use a mild cream cleaner on a non-abrasive pad. Rinse well and dry thoroughly.

Burner maintenance

In normal usage, burning off the residue after cooking will keep the burner clean. The burner should be removed and cleaned annually, or whenever heavy build-up is found, to ensure that there are no signs of blockage (debris, insects) in either the burner portholes or the venture tubes. Use a pipe cleaner to clear obstructions. A wire brush can be used to remove corrosion from the burner surfaces. When refitting the burner, be careful to check that the venture tubes of the burner fit over the valve outlets.

Barbecue body

Regularly remove excess grease or fat from the barbecue body with a soft plastic or wooden scraper. It is not necessary to remove all the grease from the body. If you need to clean fully, use hot soapy water and a cloth, or nylon-bristled brush only. Remove cooking surfaces and burners before full cleaning. Do not immerse the gas controls or manifold in water. Check burner operation after carefully refitting into body.

Fixings

Annual checking and tightening of metal fixings is recommended.

Storage

Store your barbecue in a cool dry place. Cover the burners with aluminium foil in order to prevent insects or other debris from collecting in burner holes. If the barbecue is to be stored indoors, the gas bottle must be disconnected and left outside. The gas bottle should always be stored outside, in a dry, well-ventilated area, away from any sources of heat or ignition. Do not let children tamper with the bottle.

Igniter

Ignition requires 1x AA battery (not supplied). In order to replace battery, unscrew igniter button in an anticlockwise direction and insert battery.

Technical specifications

Appliance category	13+(28-30/37)		13B/P (30)	13B/P (50)
Type of gas	G30	G31	G30	G30
Gas pressure (Mbar)	28-30	37	30	50
Heat input	12kW=2.3kw			
Gas consumption	1040 G/H (Butane) 1021g/h (propane)			
Electrical power	DC1.5v			

**GUARANTEE
IMPORTANT**

Please do not return this product without first calling the Customer Service

Thank you for purchasing this product, which has been made to demanding high quality standards and is guaranteed for domestic use against manufacturing faults for a period of 12 months from the date of purchase.

This guarantee does not affect your statutory rights. If your product fails due to a defect in material or workmanship during this period, please return it to the place of purchase. Normal wear and tear is not covered under the guarantee.

Any guarantee is invalid if the product has been misused or subject to neglect or an attempted repair other than by our own service centre.

Due to continuous product improvement, we reserve the right to change the product specification without prior notice.
Colours and contents may vary.

Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice.

Please note that all products with the symbol below must be recycled.

