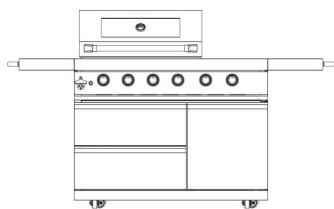
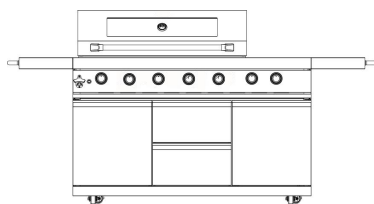
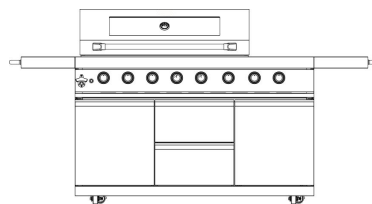

GAS BARBECUES



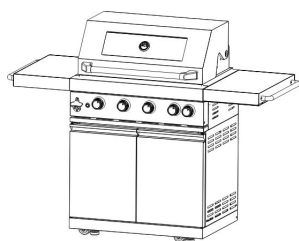
Model No.:DY411A



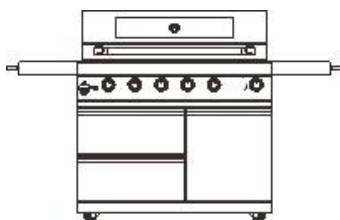
Model No.:DY511A



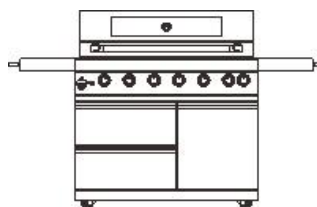
Model No.:DY611A



Model No.: DY401A



Model No.: DY501A



Model No.: DY601A



Model No.: DY001A

Models:

DY401A, DY501A, DY601A, DY411A, DY511A, DY611A,
DY401D, DY501D, DY601D, DY411D, DY511D, DY611D

230-240 V, 50 Hz, 25 W, Class II, IPX4



WARNING

- **FOR OUTDOOR USE ONLY**
- **PLEASE REMOVE ANY TRANSIT PROTECTION BEFORE ASSEMBLING AND OPERATING THE APPLIANCE.**
- **READ THE INSTRUCTIONS CAREFULLY AND BE SURE YOUR APPLIANCE IS PROPERLY INSTALLED, ASSEMBLED AND CARED FOR. FAILURE TO FOLLOW THESE INSTRUCTIONS MAY RESULT IN SERIOUS BODILY INJURY AND/OR PROPERTY DAMAGE.**
- **THIS APPLIANCE MUST BE KEPT AWAY FROM FLAMMABLE MATERIALS**
- **CORRECT SIZED GAS CYLINDERS MUST BE USED WITHIN THE CABINET**
- **ACCESSIBLE PARTS MAY BE VERY HOT. PLEASE KEEP YOUNG CHILDREN AWAY.**
- **PLEASE RETAIN THE MANUAL FOR FUTURE REFERENCE.**
- **IF A REPLACEMENT PARTS ARE REQUIRED, PLEASE CONTACT EITHER OUR CUSTOMER SERVICE DEPARTMENT OR YOUR LOCAL DEALER.**
- **THE USE OF UNAUTHORISED PARTS WILL VOID YOUR WARRANTY.**

The appliance is only to be used with the unit provided adaptor.

The supply cord cannot be replaced. If the cord is damaged, the appliance should be scrapped.

-This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

-Children should be supervised to ensure that they do not play with the appliance.

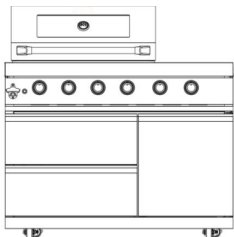
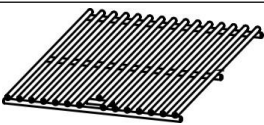
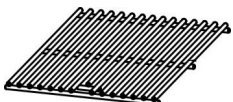
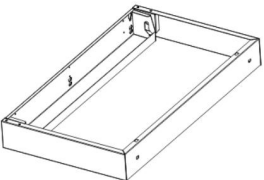
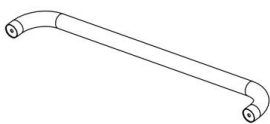
This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision. (For EN, UK market)

⚠ WARNING**DO**

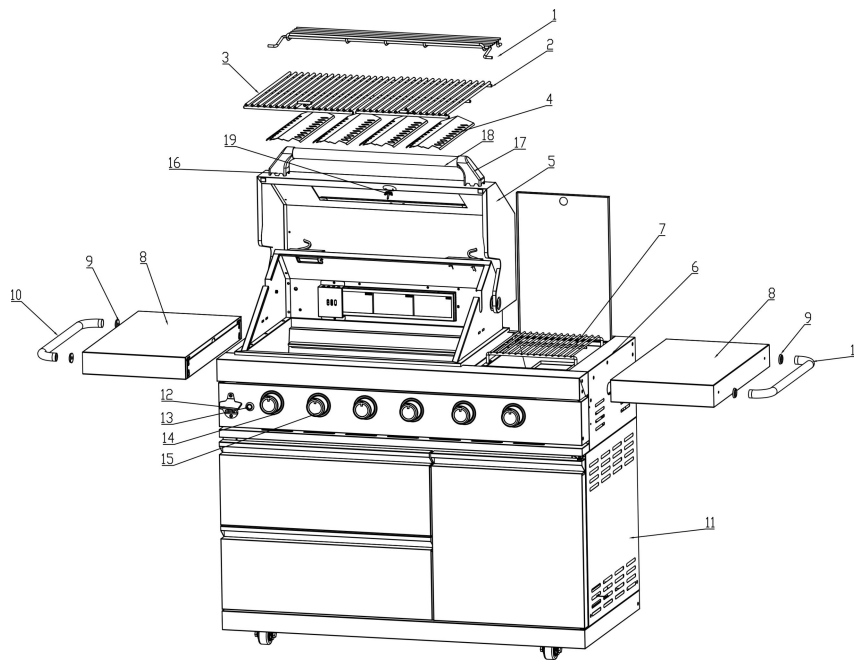
- * Use spanner to tighten all gas hose fittings.
- * Always do a leak test using soapy water on gas joints, any bubbles indicate a leak, the appliance must not be used, and the leak remedied
- * Check all gas hose and line connection for damage, cuts or cracks each time for using the appliance.
- * Turn off the gas supply at the cylinder in the event of a gas leak.
- * Check the burner regularly for insect nests such as spiders, ants, etc. Nests are dangerous and if found clear from the burner.
- * Use the appliance outdoors only
- * Accessible parts maybe very hot. Always Keep children away from the appliance
- * Have the gas cylinder filled by an authorized gas supplier
- * Always wear protective gloves when handling hot components
- * Close the gas cylinder valve after each use
- * Clean the grease tray regularly.
- * Site the appliance at least 1.5m from any combustible walls, fences or surfaces, keep away any flammable liquids or vapors
- * "Burning off" the appliance after every use (for approx 15 minutes) will keep excessive food residue to a minimum.
- * Turn off the gas supply at the gas cylinder after use.
- * Use the correct sizes cylinder inside the appliance

CAUTION -DO NOT

- * Lean over appliance when lighting
- * Store combustible material, gasoline or flammable liquids or vapors within vicinity of barbecue
- * Use appliance with any cover on
- * Use plastic or glass utensils on the Barbecue
- * Use the appliance in strong winds
- * Dismantle control valves
- * Test for gas leaks with a naked flame
- * Store spare gas cylinders in the cabinet
- * Lay any gas cylinder on its side (always keep upright)
- * Use appliance indoors
- * Modify the constructions of the appliance or the size of any burner, injector orifice or any other components
- * Move the appliance during using
- * Obstruct any ventilation of the appliance
- * Allow the flexible gas supply hose or any electrical cord to come in contact with any heated surface of the appliance
- * Use charcoal or any other solid fuel in this appliance
- * Disconnect any gas fittings while the appliance is in using
- * Use a rusty or dented gas cylinder with a damaged gas valve
- * Use any gas cylinder filled beyond 80%

#	Part Name	Photo	Quantity(pcs)
1	Gas barbecues	 (model: DY411A)	1
2	Warming Rack		1
3	Large Stainless Steel Cooking Grill		1
4	Small Stainless Steel Cooking Grill		1
5	Flame Tamer		4
6	Folding Side Table M6 Screw		2 12
7	Handle For Side Table M6 Screw		2 4
8	Decorative Ring for Handles		4

Barbecue Parts Identification



(model: DY411A)

#	Part Name	Quantity (pcs)
1	Warming rack	1
2	Large SS cooking grid	1
3	Small SS cooking grid	1
4	Flame tamer	4
5	Hood	1
6	BBQ Body	1
7	Side burner grid	1
8	Side table	2
9	Handle decorative ring	4
10	Handle for side table	2
11	Cart	1
12	Bottle opener	1
13	Light switch	1

14	Control Knob surround	6
15	Control Knob	6
16	Hood handle joint -Left	1
17	Hood handle joint -Right	1
18	Hood handle	1
19	Thermometer	1

Technical Data for Specifications

Model Name	Dimensions (mm)			Burner Qty			Electrical rate	Heat input(kw)
	Width	Depth	Hight	Main	Back	Side	W.h	kW.hs
DY401A	1510	580	1235	4	1	/	25	18.7
DY401D	1510	580	1235	4	1	/	25	18.7
DY501A	1700	580	1235	5	1	/	25	22.25
DY501D	1700	580	1235	5	1	/	25	22.25
DY601A	1790	580	1235	6	1	/	25	25.8
DY601D	1790	580	1235	6	1	/	25	25.8
DY411A	1860	580	1235	4	1	1	25	22.1
DY411D	1860	580	1235	4	1	1	25	22.1
DY511A	2060	580	1235	5	1	1	25	25.65
DY511D	2060	580	1235	5	1	1	25	25.65
DY611A	2168	580	1235	6	1	1	25	29.2
DY611D	2168	580	1235	6	1	1	25	29.2

DY001A	490	580	900	1	/	/	NA	3.85
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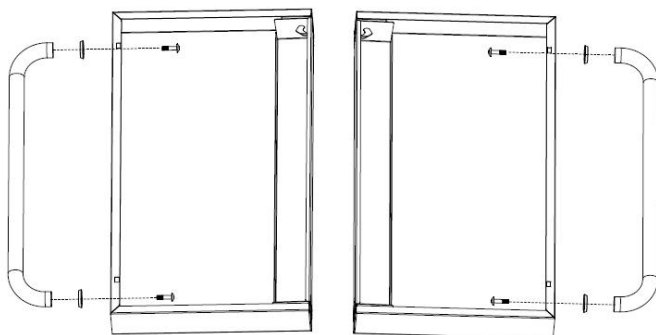
Pot size for side burner: Dia.180mm-240mm

ASSEMBLY

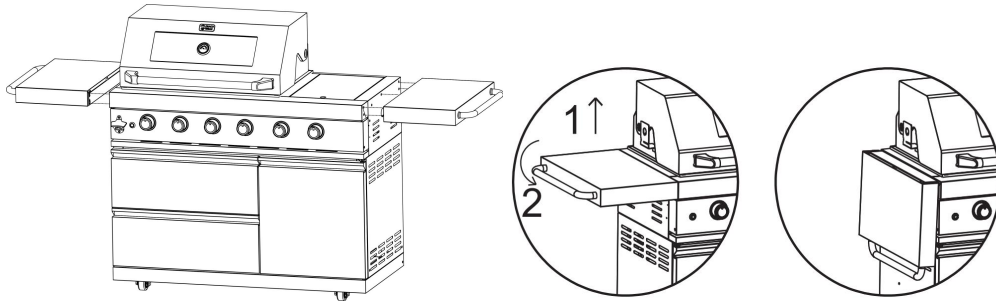


CAUTION Please check all packaging for all parts before disposal.

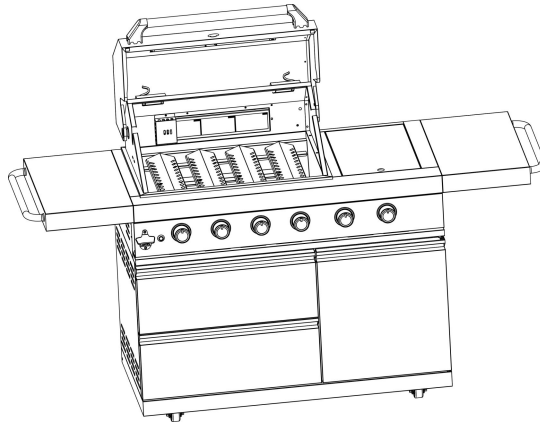
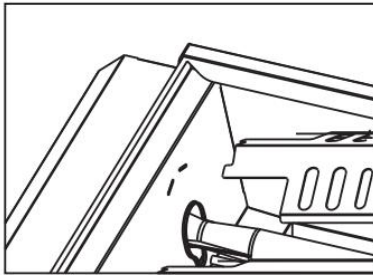
1. Attach the handles to the side table, placing the handle decorative ring to the handle side, secure using 2*M6 screws each side as pictured



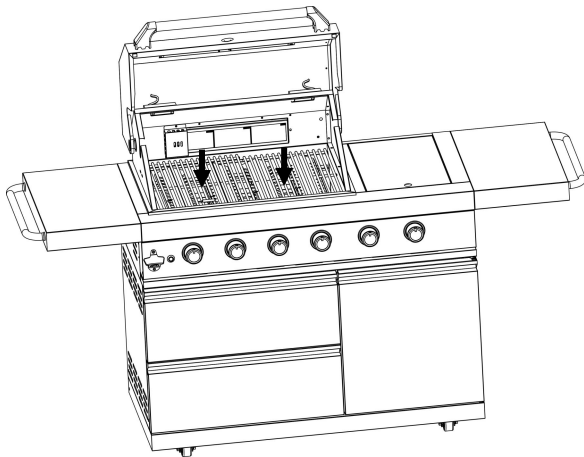
2. Attach the side tables to the body using 6*M6 screws. To fold the side table down lift up at the front and back and fold downwards.



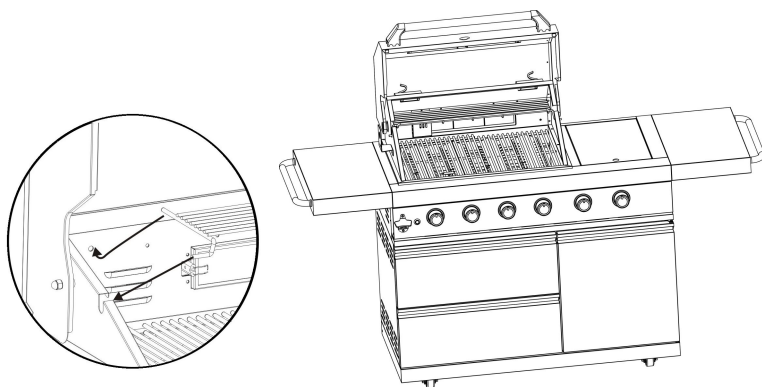
- 3.** Open the barbecue hood and insert all flame tamers above each burner as pictured



- 4.** Place the two small and one large cooking grills into the barbecue. These can be placed in any order



- 5.** Slot the warming rack into the locators as pictured.



6. Open the cabinet door and connect the pre-assembled 37Mbar regulator onto the LPG gas bottle (Not Supplied).

⚠ WARNING

7. Prior to lighting the barbecue, read fully the connecting the gas cylinder and lighting instructions.

This barbecue is equipped with two LED internal lights and back lit control knob lighting (220V-240V,50HZ)

The power lead and plug are located at the rear of the cabinet as shown

⚠ WARNING

The power supply to the barbecue must be protected by a circuit breaker.

Where the power supply socket is located outdoors it must be rated and approved for outdoor use.

Do not connect the plug to an unprotected extension lead

It is recommended to use a qualified electrician for any power supply installation to the appliance.

When plugged in and switched on the fascia light switch will illuminate

To switch on, push the switch, both the LED lights and control knobs will be illuminated. To switch off push the switch again. Note – Fascia and internal lights are not individually controllable



BULB REPLACEMENT

Only use a 12V 10W G9 Halogen bulb.

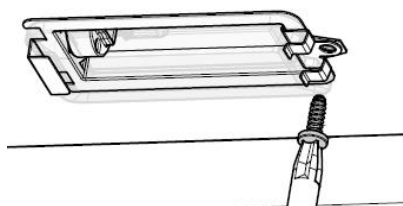
Do not touch the Halogen bulb with bare hands.

Oil from your fingertips will reduce the life of the bulb.

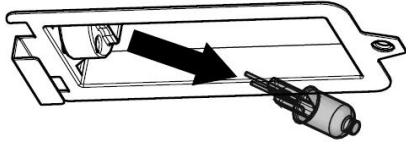
Switch off and disconnect the power socket to the barbecue



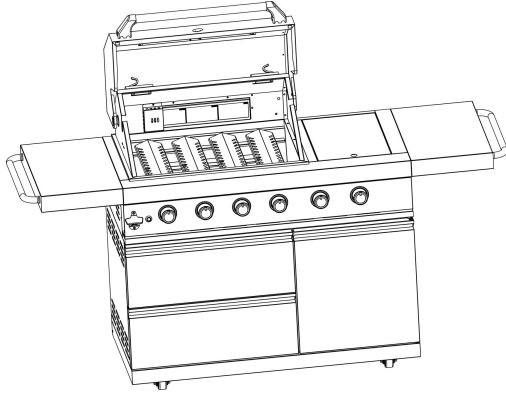
1. Remove the protective lens. Use a Phillips screwdriver and remove the screw securing the oven light housing to the light panel.



2. Taking care not to crack or damage the lens. Gently pull downwards on the lens to remove from its housing



3. With gloved hand gently pull the old bulb from the light housing and replace with the new bulb.
4. Reinstall the lens by snapping it back into the light housing.
5. Use the Philips screwdriver to secure the housing to the light panel.



CONNECTING THE GAS CYLINDER TO THE APPLIANCE



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. This appliance is factory fitted with a 37mbar clip on propane regulator and hose. The appliance is set to operate with the following regulators

- * 28-30 mbar regulator with butane gas @ category I₃₊
- * 37mbar regulator with propane gas @ category I₃₊
- * 37 mbar regulator with butane, propane or their mixtures @ category I_{3B/P (37)}
- * 30 mbar or 50mbar regulator with butane, propane or their mixtures @ category I_{3B/P (30)} or category I_{3B/P (50)} respectively



CAUTION

Only the gas type and Gas Category listed in the rating label on the inside of the appliance door can be used with this appliance.

Gas Hose and Gas Regulator

During servicing or installation, make sure that any gas hose is correctly fitted, tightened fully and gas safe checked using the soapy water leak test method. Use only a regulator and hose approved for LP Gas at the correct pressures.

The pressure adjuster should comply with the standard EN12864 and current regulations in the country where it is installed, which may be found at your nearest retailer of gas items. Refer to the technical data. It is strictly prohibited to use adjustable pressure

The life expectancy of the regulator is estimated as 5 years. It is recommended that the regulator is changed within 5 years of the date of manufacture or any standards in force at the time.

The type of gas hose used must meet the standard of EN1763-1-Class 3.

The hose used must conform to the relevant standard for the country of use. The length of the hose must be 0.7 meters (minimum) and 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 appliance other than at its connection. Check the hose periodically for any leaks. It is recommended that the hose is changed within 1 year of the date of manufacture or the national conditions require it.

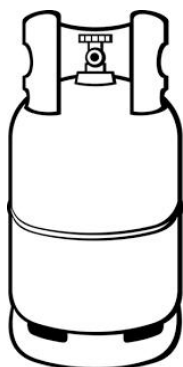
During servicing or installation, make sure that any gas hose is correctly fitted, tightened fully, gas safe checked, and the tube is not twisted or routed near any hot surfaces or naked flames.

WARNING

The appliance is intended to be used with a regulator and hose assembly as pre-fitted with the appliance. If the user chooses to use a different gas, then the correct regulator and gas complying with the detail on the appliance data plate must be used and comply to any local standards and regulations. A full leak test must be conducted following any changes of gas, regulator or hose.

Gas cylinder

Check height of gas cylinder using detail shown for use within the appliance cabinet



Maximum Cylinder Size

Propane – 314mm (H) x 306mm (D)

Butane - 340mm (H) x 240mm (D)

Use of Larger cylinders is possible located outside of the appliance cabinet, or housed in dedicated cylinder storage cabinet

The gas cylinder should not be dropped or handled roughly!

When the appliance is not in use or being moved, turn off the regulator and disconnect it from the cylinder.

When changing a cylinder make sure any other appliances in close proximity are turned off and there are no likely sources of ignition.

Cylinders must be always stored outdoors in an upright position and out of the reach of children.
Cylinder storage is dangerous where temperatures can reach over 50°C.
Do not store the cylinder near flames, pilot lights or other sources of ignition.

Connection to the Appliance

Before connection, ensure that there is no debris caught in the head of the gas cylinder, regulator, burner and burner parts.

If the hose is replaced it must be secured to the appliance and regulator connections with hose clips.
Disconnect the regulator from the cylinder (according to the directions supplied with the regulator) when the appliance is not in use. Conduct a full leak test as described below

Gas safe Leak Test

Make a solution by mixing one part washing up liquid with 3 parts waters.

Ensure the appliance burner knob is in the "OFF" position.

Connect the hose and regulator to the cylinder and hose to the appliance, ensure the connections are tight and secure then turn on the regulator.

Brush the soapy solution on all joints. If bubbles appear you have a leak, turn off the gas and either retighten all joints or replace the hose, the leak must be rectified before use. Retest after to confirm no leaks present fault.

Turn OFF the gas at the cylinder after testing.

If leakage is detected and cannot be rectified, DO not attempt to cure leakage but consult your gas dealer

Storage of Appliance

When the appliance is not in use, storage of an appliance indoors is only permissible if the cylinder is disconnected and removed from the appliance. It is recommended that the appliances are covered during the winter period or adverse weather conditions for protection.

LIGHTING YOUR BARBECUE

⚠ WARNING

Prior to lighting your appliance for the first time please check the following

All packaging has been removed and all components are assembled into the grill box.

This appliance is sited outdoors and with a minimum distance of 1.5m from the side and rear of the appliance to any flammable materials such as wooden fences, structures etc.....

There are no overhead obstructions -

The ventilation openings of the cylinder compartment are not obstructed.

The appliance is on a level, stable, non-flammable surface.

Protected from direct draughts or strong wind which could lead to the burners being blown out or burner blow back.

Protected against heavy downpours of rain

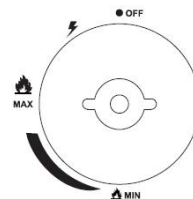
DO NOT let children operate or play near the appliance.

DO NOT use charcoal or ceramic briquettes in the appliance

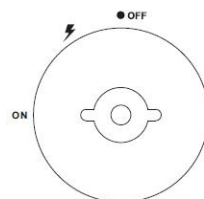
DO NOT light or use the appliance with the hood in the closed position.

Lighting Instruction: Read instructions before lighting

1. For the main barbecue burners follow steps below
2. Open the barbecue hood, check all burner control knobs are in the “OFF” position.
3. Check all hose connections, turn the gas supply “ON” at the cylinder
4. Selecting your chosen burner to light, push in the burner control knob and turn anti-clockwise to MAX position a click sound confirms the piezo ignition has sparked, this will light the burner. Hold the knob in for 5 seconds once the burner has lit.
5. If the burner fails to light return the control knob to the “OFF” position and repeat step 4. This may occur where there is air in the hose and needs to be purged.
6. One lit, adjust the heat setting required by turning the control knob from the MAX to MIN position.
7. Repeat the above to light any other burner.
8. To turn the appliance ‘OFF’ first turn the cylinder valve to the ‘OFF’ position and then return the control knob for the burner to the “OFF” position.



1. For the Infrared rear burner located on the far right of the front panel follow steps below
2. Open the barbecue hood, check the burner control knobs is in the “OFF” position.
3. Check all hose connections, turn the gas supply “ON” at the cylinder
4. Push in the burner control knob and turn anti-clockwise to ON position a click sound confirms the piezo ignition has sparked, this will light the burner. Hold the knob in for 5 seconds once the burner has lit.
5. If the burner fails to light return the control knob to the “OFF” position and repeat step 4. This may occur where there is air in the hose and needs to be purged.
6. The Infrared burner is designed to work in the ON position only.
- 7 To turn the appliance ‘OFF’ first turn the cylinder valve to the ‘OFF’ position and then return the control knob for the burner to the “OFF” position



⚠ WARNING

Always keep the barbecue hood open at all times when lighting the appliance.

For Match- Lighting: Used when the piezo ignition fails to light a burner.

For Main burner, place the match into the metal match lighting stick and fire the match, then insert in between the grills and flame tamers down towards the burner

Push down and turn the control knob to the burner nearest the match anticlockwise to MAX position. Hold in the knob for 5 seconds once lit.

To light more burners first start by turning on the adjacent burner to the manually lit burner, the cross-flame ignition system will light this burner. Repeat the process across the grill to ignite all burners.

For infrared rear burner, place the fired match on the surface of the ceramic panels

Turn the control knob to the burner anticlockwise to MAX position. Hold in the knob for 5 seconds once lit.

Before cooking for the first time, operate the barbecue for about 15 minutes with the lid closed and the outer two burners either side turned on MAX. This will “heat clean” the internal parts and dissipate any odour. The colour of cooking grills or other surfaces will change due to this heat. This is normal and it does not affect the

performance of the appliance.

COOKING TEMPERATURES

Max Setting

Produces temperatures at the cooking grid of approximately 300 - 350° C

Use high setting only:

- for fast warm-up
- in cold or windy conditions
- to quickly sear steaks before reducing the temperature for cooking
- to burn-off of food residue from the cooking before cleaning (maximum 10 minutes)

Medium

Produces temperatures at the cooking grid of approximately 200 - 250°C

Use medium setting to:

- grill steaks medium and medium well
- grill chops, burgers and vegetables

Low

Produces temperatures at the cooking grid of approximately 155-175° C

Use low setting to:

- grill steaks medium rare and rare
- Pot and Frying Pan cooking

Temperatures are approximate only and vary with the outside temperature and the amount of wind

CLEANING AND CARE

WARNING

Except for “Burning Off” All cleaning and maintenance should be carried out when the appliance is cold. Turn the gas supply OFF at the cylinder and disconnect the regulator.

DO NOT apply a caustic grill /oven cleaner or citric based cleaners to any granite surface

DO NOT use abrasive or flammable cleaners.

DO NOT Allow excess cooking fats to build up in the grease catch tray.

Burning Off –

WARNING

Before you follow this method, check your grease catch tray for excess amounts of cooking fats. Large deposits of grease and fat can/will cause a fat fire during burning off.

At the end of your cooking session, turn the burner onto the “MAX” setting for approximately 10 minutes, this will carbonize any food or fat deposits on the burner or cooking grill. Use a wire grill brush on the cooking grill only to clean any deposits. This is normally best done as the grill cools down. Do not use the wire brush on the ceramic plates or wire mesh of the burner.

Grease Tray: Located under the burners, check regularly for buildup of cooking fats, use kitchen paper to wipe away excess deposits and wash with warm soapy water.

Stainless steel surfaces: Stainless steel can rust if not maintained correctly. To maintain your grill's 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 such as WD-40 on the surface to avoid rust.

Cooking grills: Use a metal grill brush to loosen burnt on deposits and wash with a mild soapy water solution. Non-abrasive scouring powder can be used on stubborn stains, or a nylon scrubbing pads.

Steel surfaces: Such as magnetic catches can rust as they are not coated, it is advised to regularly coat these with a protection spray such as WD-40. If you have any rust on these parts wipe clean, sand with a high-grade sandpaper and coat in WD-40

Cleaning the burner: The burner should be cleaned using the burning off method.

To fully remove and inspect all burners follow the cleaning burner assembly

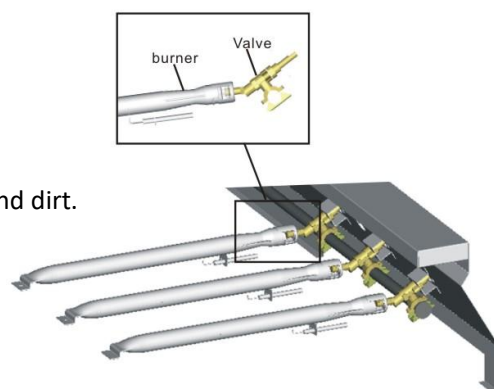
Periodically Inspect the burner for any damage. If any damage found, replace the complete burner unit. Service parts are available call your dealer.

Enamel & painted surfaces: Wipe away excess deposits and wash with warm soapy water using a soft, clean cloth

Cleaning the burner assembly

Follow these instructions to clean, service 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 grills and flame tamers and grease tray
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, replace if necessary.
8. Carefully refit burners.
9. Replace screw at the end of burner.
10. Replace grease tray, flame tamers and cooking grates.



There are three suggested ways to clean the burner tubes. Use the one easiest for you.

(A) Bend a stiff wire (a lightweight coat hanger works well) into a small hook
Run the hook through each burner tube 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.

Other possible burner blockage -

NATURAL HAZARD SPIDERS

During the autumn period sometimes spiders and other insects climb into the grill tubes of the burner. Spins a web, and lay eggs. The web or nests can be very small, but they are very strong and can block the flow of gas through the burner.



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

To clear the burner, first remove the grill, locate to the rear of the burner the screws retaining the burner. Undo the screws and lift the burner backwards and upwards off the valve. Use the clear burner tube methods A or B to clear any webs or nests.

Once cleared replace the burner repeating the removal steps in reverse.

SERVICING & SPARE PARTS

Parts sealed by the manufacturer must not be altered by the user.

No modifications should be made to any part of this appliance and repairs and maintenance should only be carried out by a registered service engineer. Any unauthorised repairs or nonstandard maintenance will invalidate the manufacturer’s warranty.

REPLACEMENT SPARE PARTS

Genuine Draco Grills Gas Barbecue Parts must always be purchased for replacement. Use of any other parts will automatically invalidate any warranty.

TROUBLE SHOOTING

Problem	Possible Cause	Prevention/Solution
Burner(s) will not light.	•No Gas flow. •Coupling nut and regulator not fully connected.	• Check to see if LP tank is empty. • Check the regulator is turned on • Check for damage to hose or and

	•Obstruction of gas flow. •Disengagement of burner to valve. •Is grill assembled correctly?	conduct a leak test • Purge air from the gas hose. • Check for burner obstructions • 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 control knob, wait 30 seconds and re-light burner. If flames are still low, turn off control knob and regulator. 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 build up around burner system.	• Turn knobs to OFF. Turn gas off at LP tank. Clean appliance refer to cleaning and care
Flashback... (Fire in burner tube(s)).	• Burner and/or burner tubes are blocked.	• Turn control knob to OFF and disconnect gas supply. Remove and clean the burner

TECHNICAL INFORMATION

Appliance Name	Gas barbecues			 2459	
Model No.	DY411A/411D				
Appliance Category	I3+(28-30/37) ☐		I3B/P(30) ☐	I3B/P(37) ☐	I3B/P(50) ☐
Type of gas	Butane	Propane	Butane,Propane or their mixture	Butane,Propane or their mixture	Butane,Propane or their mixture
Gas Pressure	28-30mbar	37mbar	30mbar	37mbar	50mbar
Country of Destination	BE, CH, CY, CZ, ES, FR, GB, GR, IE, IT, LT,PT,SI		CY,DK,EE,HU,IT,LT,NL,N O,SE,SI,RO,HR,TR, FI	PL	AT, CH, DE
Total Heat Input (kW)	22.1		Electrical rate:	AC230-240V, 50Hz, Class II, 25W,	

Gas consumption(g/h)		1580		IPX4	
Injector	Main grill	0.93mm		0.88mm	0.82mm
	Side grill	0.89mm		0.85mm	0.79mm
	Back grill	1.02mm		0.97mm	0.92mm

Appliance Name		Gas barbecues			 2459	
Model No.		DY511A/511D				
Appliance Category		I3+(28-30/37) ☐		I3B/P(30) ☐	I3B/P(37) ☐	I3B/P(50) ☐
Type of gas		Butane	Propane	Butane,Propane or their mixture	Butane,Propane or their mixture	Butane,Propane or their mixture
Gas Pressure		28-30mbar	37mbar	30mbar	37mbar	50mbar
Country of Destination		BE, CH, CY, CZ, ES, FR, GB, GR, IE, IT, LT,PT,SI		CY,DK,EE,HU,IT,LT,NL,NO, SE,SI,RO,HR,TR, FI	PL	AT, CH, DE
Total Heat Input (kW)		25.65		Electrical rate:	AC230-240V, 50Hz, Class II, 25W, IPX4	
Gas consumption(g/h)		1833				
Injector	Main grill	0.93mm			0.88mm	0.82mm
	Side grill	0.89mm			0.85mm	0.79mm
	Back grill	1.02mm			0.97mm	0.92mm

Appliance Name	Gas barbecues			 2459	
Model No.	DY611A/611D				
Appliance Category	I3+(28-30/37) ☐		I3B/P(30) ☐	I3B/P(37) ☐	I3B/P(50) ☐
Type of gas	Butane	Propane	Butane,Propane or their mixture	Butane,Propane or their mixture	Butane,Pro pane or their mixture
Gas Pressure	28-30mbar	37mbar	30mbar	37mbar	50mbar
Country of Destination	BE, CH, CY, CZ, ES, FR, GB, GR, IE, IT, LT,PT,SI		CY,DK,EE,HU,IT,LT,NL,NO, SE,SI,RO,HR,TR, FI	PL	AT, CH, DE
Total Heat Input (kW)	29.2		Electrical rate:	AC230-240V, 50Hz, Class II,	

Gas consumption(g/h)		2087		25W, IPX4
Injector	Main grill	0.93mm		0.88mm 0.82mm
	Side grill	0.89mm		0.85mm 0.79mm
	Back grill	1.02mm		0.97mm 0.92mm

Appliance Name		Gas barbecues		 2459	
Model No.		DY401A/401D			
Appliance Category		I3+(28-30/37) ☐	I3B/P(30) ☐	I3B/P(37) ☐	I3B/P(50) ☐
Type of gas		Butane ☐	Propane ☐	Butane,Propane or their mixture	Butane,Propane or their mixture
Gas Pressure		28-30mbar	37mbar	30mbar	37mbar 50mbar
Country of Destination		BE, CH, CY, CZ, ES, FR, GB, GR, IE, IT, LT,PT,SI		CY,DK,EE,HU,IT,LT,NL,NO,SE, SI,RO,HR,TR, FI	PL AT, CH, DE
Total Heat Input (kW)		18.7		Electrical rate:	AC230-240V, 50Hz, Class II, 25W, IPX4
Gas consumption(g/h)		1337			
Injector	Main grill	0.93mm		0.88mm	0.82mm
	Back grill	1.02mm		0.97mm	0.92mm

Appliance Name	Gas barbecues				 2459
Model No.	DY501A/501D				
Appliance Category	I3+(28-30/37) ☐		I3B/P(30) ☐	I3B/P(37) ☐	I3B/P(50) ☐
Type of gas	Butane ☐	Propane ☐	Butane,Propane or their mixture	Butane,Prop ane or their mixture	Butane,Pro pane or their mixture
Gas Pressure	28-30mbar	37mbar	30mbar	37mbar	50mbar
Country of Destination	BE, CH, CY, CZ, ES, FR, GB, GR, IE, IT, LT,PT,SI		CY,DK,EE,HU,IT,LT,NL,NO, SE,SI,RO,HR,TR, FI	PL	AT, CH, DE
Total Heat Input (kW)	22.25		Electrical rate:	AC230-240V, 50Hz, Class	

Gas consumption(g/h)		1590		II, 25W, IPX4
Injector	Main grill	0.93mm		0.88mm
	Back grill	1.02mm		0.92mm

Appliance Name		Gas barbecues			CE 2459	
Model No.		DY601A/601D				
Appliance Category		I3+(28-30/37) ☐		I3B/P(30) ☐	I3B/P(37) ☐	I3B/P(50) ☐
Type of gas		Butane	Propane	Butane,Propane or their mixture	Butane,Propane or their mixture	Butane,Propane or their mixture
Gas Pressure		28-30mbar	37mbar	30mbar	37mbar	50mbar
Country of Destination		BE, CH, CY, CZ, ES, FR, GB, GR, IE, IT, LT,PT,SI		CY,DK,EE,HU,IT,LT,NL,N O,SE,SI,RO,HR,TR, FI	PL	AT, CH, DE
Total Heat Input (kW)		25.8		Electrical rate:	AC230-240V, 50Hz, Class II, 25W, IPX4	
Gas consumption(g/h)		1844				
Injector	Main grill	0.93mm			0.88mm	0.82mm
	Back grill	1.02mm			0.97mm	0.92mm

Appliance Name	Outdoor Gas Grill			 2459	
Model No.	DY001A				
Appliance Category	I3+(28-30/37) ☐		I3B/P(30) ☐	I3B/P(37) ☐	I3B/P(50) ☐
Type of gas	Butane	Propane	Butane,Propane or their mixture	Butane,Propane or their mixture	Butane,Prop ane or their mixture
Gas Pressure	28-30mbar	37mbar	30mbar	37mbar	50mbar
Country of Destination	BE, CH, CY, CZ, ES, FR, GB, GR, IE, IT, LT,PT,SI		CY,DK,EE,HU,IT,LT,NL,N O,SE,SI,RO,HR,TR, FI	PL	AT, CH, DE
Total Heat Input (kW)	3.85				

Gas consumption(g/h)		275		
Injector	Main grill	0.98mm	0.94mm	0.85mm

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

LIMITED WARRANTY

The Draco Grills Warranty is effective from date of purchase and is limited to the repair or replacement of parts at no charge which prove to be defective as a result of a manufacturing defect under normal domestic use.

There is no warranty for commercial use of Draco Grills Appliances

This warranty is extended only to the original purchaser as indicated on the order placed and delivered and applies only to products sold at retail and only when used in the country where purchased. (Different types of gas used in different countries require appropriate valves, orifices and regulators.)

WHAT IS COVERED

COMPONENT	Years
STAINLESS STEEL CABINET	2 Years
STAINLESS STEEL COOK BOX	2 Years
STAINLESS STEEL COOKING GRIDS	5 Years

INFRA-RED SEAR BURNER (EXCLUDING SCREEN)	1 Year
REMAINING PARTS & PAINT	1 Year

WHAT IS NOT COVERED

Any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, vandalism, improper installation or improper maintenance or service, or failure to perform normal and routine maintenance, including but not limited to damage caused by insects within the burner tubes, as set out in the owner's manual.

Deterioration or damage due to severe weather conditions such as hail, hurricanes, earthquakes or tornadoes, discoloration due to exposure to chemicals either directly or in the atmosphere. Shipping or transportation costs.

Removal or re-installation costs.

Labor costs for installation and repair.

Cost of service calls.

Liability for indirect, or consequential damages.

BURNER

The life of gas burners (made of stainless steel) depends almost entirely on proper use, cleaning and maintenance. This warranty does not cover failure due to improper use and maintenance.

STAINLESS COOKING GRIDS

the cooking grids are not warranted against chipping or rusting due to mishandling. If some rust appears, remove the rust with a scrub pad and coat the grid with cooking oil.

	This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmentally safe recycling.
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Sale service contact:

Manufactory: Foshan Shunde Deyao Outdoor Metal Products Co., Ltd.

Address: Room 201-1, Building 21, CIMC Intelligent Manufacturing Center, No.15 Shunye West Road, Gaozan Village, Xingtan Town, Shunde District, Foshan, China