



® Instruction Manual

GAS BBQ "MAYFIELD 4"

Version 2021,
Item No. 3153UK

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Before using the device

After unpacking and before every use, check whether the item shows any signs of damage.

Should this be the case, do not use the item, but notify your retailer.

The operating manual is based on the norms and regulations that are applicable in the European Union. In non-EU countries, observe country-specific directives and laws!

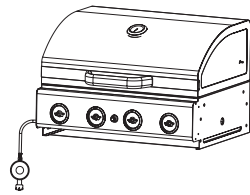


Before start-up, first read through the safety information and the operating manual carefully. Only by doing so will you be able to use all of the functions safely and reliably.

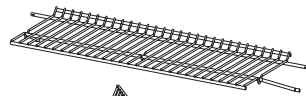
Keep the operating manual and pass it on to any third party that might own the BBQ after you.

Scope of delivery

- 1 Burner housing x 1



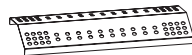
- 2 Warming grate x 1



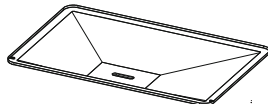
- 3 BBQ Grate x 2



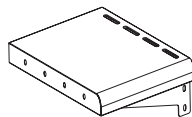
- 4 Flametamer x 4



- 5 Fat collection tray x 1



- 6 Left side rack x 1



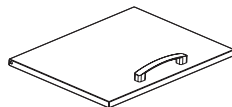
- 7 Hook x 4



- 8 Right side rack x 1



- 9 Door x 2



- 10 Long front right support leg (RF) x 1



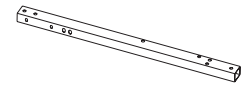
- 11 Long back right support leg (RB) x 1



- 12 Crossbeam x 1



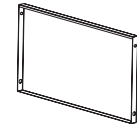
- 13 Short front left support leg (LF) x 1



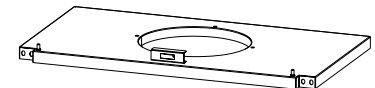
- 14 Short back left support leg (LB) x 1



- 15 Side cover piece x 2



- 16 Base plate x 1



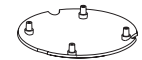
- 17 Axle x 1



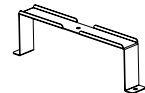
- 18 Wheel x 2



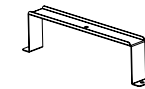
- 19 Wheelcap x 2



- 20 Gas Bottle Carrier x 1



- 21 Gas Bottle Carrier x 1



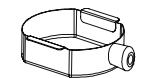
- 22 Temperature regulator x 4



- 23 round grid inlay x 1



- 24 fat pan x 1



Fasteners

- A Screw M6x50 x 8



- B Screw M6x10 x 37



- C Nut M8 x 2



- D Stepped screw M5x16 x2



- E Washer x 2



- F Spring washer x 2



- G Nut M5 x 2



- H Nut M6 x 5



Please check that the delivery is complete and undamaged. Should a part be missing or defective, please contact your dealer. Claims relating to damages or missing parts made after assembly has taken place or commenced will not be recognised.

Intended use

Use this BBQ to heat, cook and grill food.

It is suitable exclusively for outdoor use and in a domestic setting.

Only use the item as described in this operating manual. All other uses are considered improper and can lead to material damage or even to personal injuries.

The manufacturer accepts no liability for damages caused by improper use.

For your safety

Signal symbols

Danger High risk!



Failure to observe the warning can lead to potentially fatal injuries.

Attention Moderate risk!



Disregarding this warning can lead to property damage.

Caution Low risk!

Facts that should be respected when handling the device.

GENERAL SAFETY INSTRUCTIONS

- to be observed in each use

- **Use outdoors only!**
- **Read the instructions before using the appliance.**
- **WARNING! Accessible parts may be very hot. Keep young children away.**
- **Do not move the appliance during use.**
- **Turn off the gas supply at the gas cylinder after use.**

Safety instructions

Danger Fire hazard!



Parts of the BBQ become very hot during operation and can cause fires.

- It is essential that you have a fire extinguisher and first-aid kit ready and be prepared for an accident or fire.
- Place the BBQ on an even, horizontal, secure, heat-resistant and clean surface.
- Set up the BBQ with at least 1 m clearance from highly flammable materials such as awnings, wooden patios or furniture.
- Do not move the BBQ during use.
- Some foods produce flammable fats and juices. Clean the BBQ regularly, preferably after each use.
- Never leave the BBQ unattended during use.

Danger Fire hazard!



Never turn on/fire up the BBQ **with the lid closed**.

- Operate the gas BBQ with a small flame when the lid is closed.

Danger Risk of burning and accidents!



This device is not intended for use by persons (incl. children) with limited physical, sensory, or mental capacities or lacking experience and/or lacking knowledge.

- Such persons must be informed about the dangers of the device and supervised by a person responsible for their safety.
- Any modifications to the product represent a large safety risk and are forbidden. Do not undertake any unauthorised interventions yourself. In case of damages, repairs or other problems with the BBQ, contact our service point or a professional in your area.
- Keep children and pets away from the device.

The BBQ, the gas flame and the food on the BBQ can become very hot during operation, such that any contact with these can cause very severe burns.

- Keep sufficient distance from the hot parts, since any contact can lead to severe burns.
- Always wear oven or BBQ gloves when grilling.
- Use only long-handled utensils with heat-resistant grips.
- Do not wear any clothing with wide sleeves.
- Let the BBQ cool down completely before cleaning and/or storage.

Danger Risk of deflagration!



Flammable liquids that are poured onto the flames can form flashes or deflagrations.

- Never use flammable liquids such as petrol or spirits.

Danger Risk of poisoning!



Gas is odourless and can be lethal in closed spaces!

- Use the grill outdoors only.

Danger Health risk!



Do not use any decolourants or thinners to remove stains. These are harmful to health and must not come into contact with food.

Danger Risks to children!



While playing, children can become caught in the packaging film and choke.

- Do not let children play with the packaging films.
- Make sure that children do not put any small assembly parts into their mouths. They could swallow the parts and choke on them.

Danger Risk of injury!



Both the BBQ and individual parts have some sharp edges.

- Be careful with individual parts to prevent accidents and/or injury during assembly and use. Wear protective gloves if necessary.

- Do not set up the BBQ near entryways or high-traffic zones.
- Always exercise extreme caution while grilling. If distracted, you can lose control of the device.
- Always be attentive to and aware of what you are doing. Do not use this product if you are unfocussed or tired, or if you are under the influence of drugs, alcohol, or medications. Just one moment of carelessness during use of the product can lead to serious injuries.

Attention Risk of damage!



During use, the screws can loosen slowly and impair the BBQ's stability.

- Check the stability of the screws prior to each use. If necessary, tighten all of the screws again to ensure the BBQ is standing securely.

Attention Risk of damage!



Do not use any strong or grinding solvents or abrasive pads, since these can attack the surfaces and leave behind scrape marks.

Danger Risk of burning and accidents!



Caution! If you detect the smell of gas:

- Immediately close the gas intake of the gas bottle.
- Extinguish all open flames.
- Do not operate any electrical devices.
- Ventilate the surrounding area.
- Carry out a leakage point test, as described in this operating manual.
- If, after testing and once the leakages have been remedied, you continue to detect the smell of gas, do not continue to use the BBQ. Immediately inform a gas technician or the distributor from which you purchased the equipment.

Danger Risk of burning and accidents!



Do not store the gas BBQ in immediate proximity to combustibles (e.g. petrol) or other flammable liquids or gases.

- The gas bottle must be separated from the gas BBQ during storage.
- Do not store the gas bottle in immediate proximity to the gas BBQ.
- Do not place the gas bottle immediately under the gas BBQ.

Assembly

Preparation

Danger Risk of injury!



Failure to follow these instructions can lead to problems and risks while using the BBQ.

- Follow all of the assembly instructions listed here.

Required tools

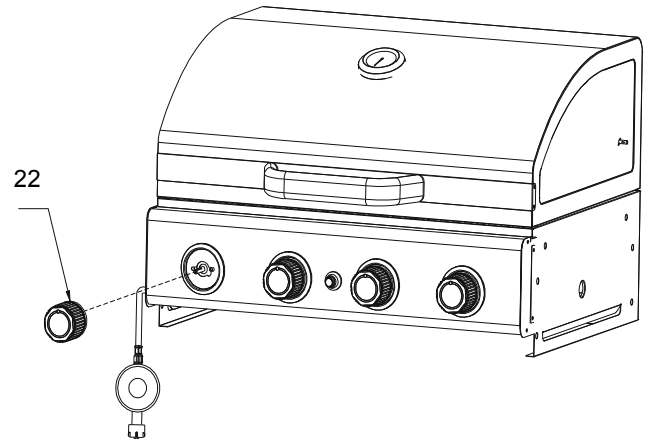
1 x Phillips screwdriver

1 x adjustable spanner

Assembling the BBQ

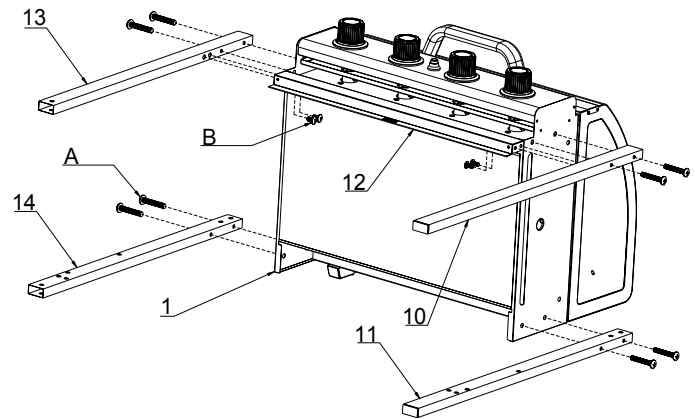
1. First read through the assembly instructions completely.
2. Allow yourself enough time for assembly and find an even working space of two to three square meters.
3. Place the necessary tools within reach. Small parts such as handles will probably be preassembled.
4. Two people are needed for the assembly.

Step 1



Attach the temperature regulator (22) to the control panel of the burner housing (1).

Step 2

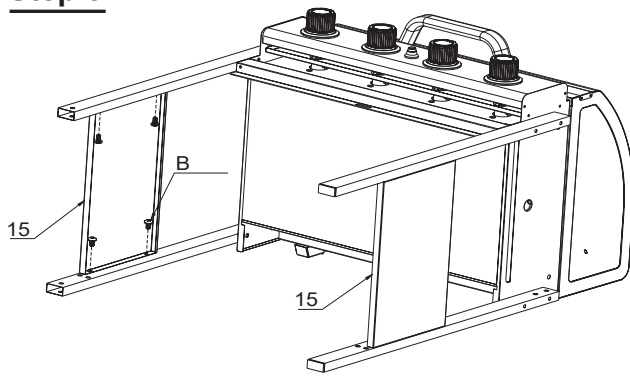


Fasten the long support leg (RB) (11) with screws (A) to the right back side of the burner housing (1).

Fasten the short support leg (LB) (14) with screws (A) to the left back side of the burner housing (1).

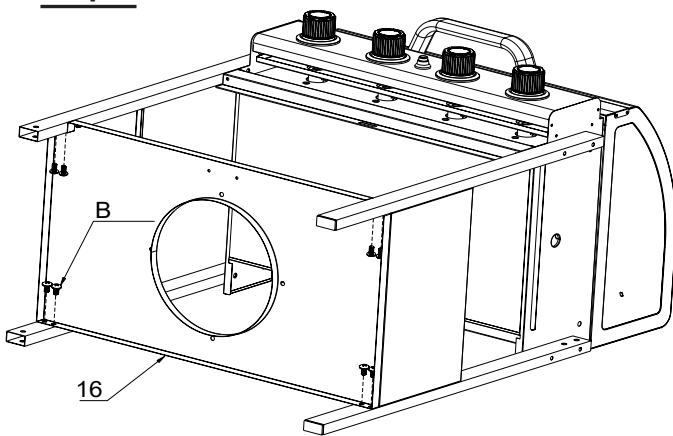
Fasten the short support leg (LF) (13), the cross rod (12) and the long support leg (RF) (10) with screws (A) and screws (B) to the front side of the burner housing (1).

Step 3



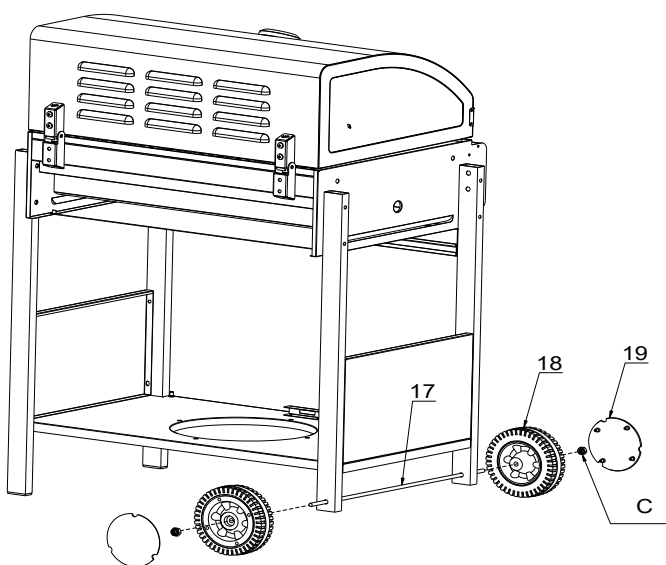
Fasten the side cover pieces (15) with screws (B) between the front and back support legs.

Step 4



Fasten the base plate (16) with screws (B) between the support legs.

Step 5



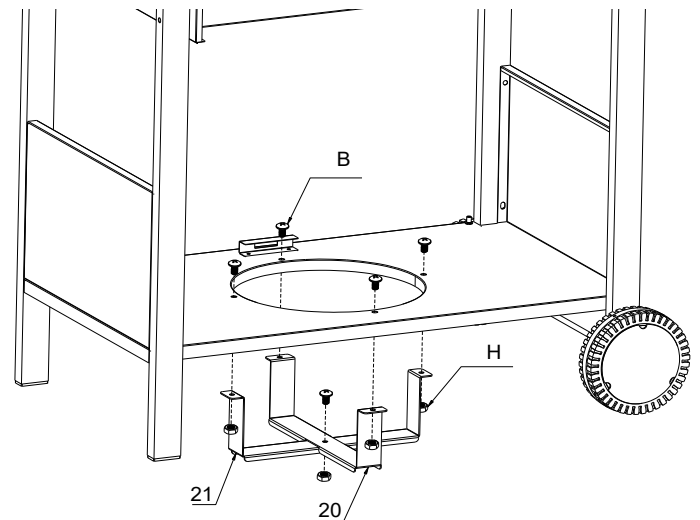
Insert the wheel axle (17) through the holes below in the short support legs.

Stick the wheels (18) on the ends of the wheel axle.

Secure the wheels using the wheel nuts (C).

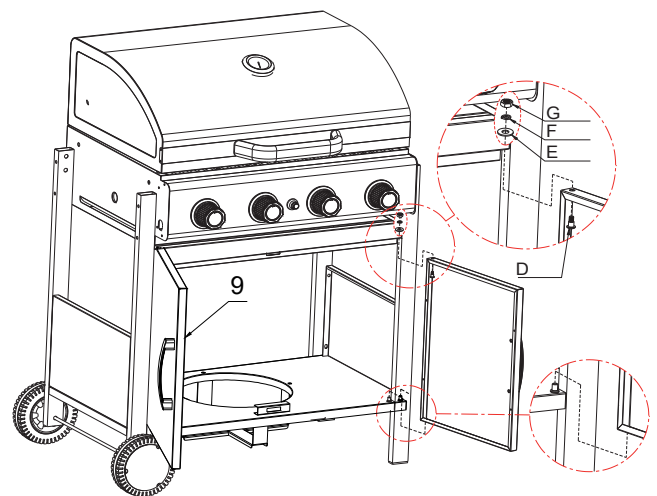
Stick the wheelcaps (19) onto the wheels.

Step 6



Fasten the gas bottle carriers (20 + 21) to the base plate with screws (B) and nuts (H).

Step 7



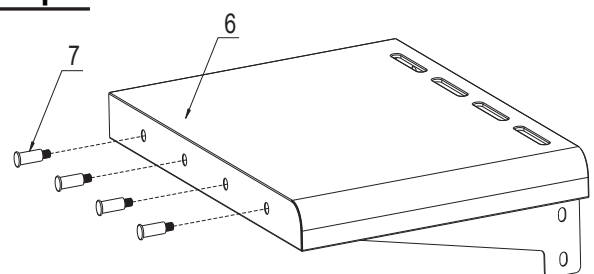
Place the right door (9) on the right onto the pins in the base plate below.

Slide the door underneath the crossbeam at the top.

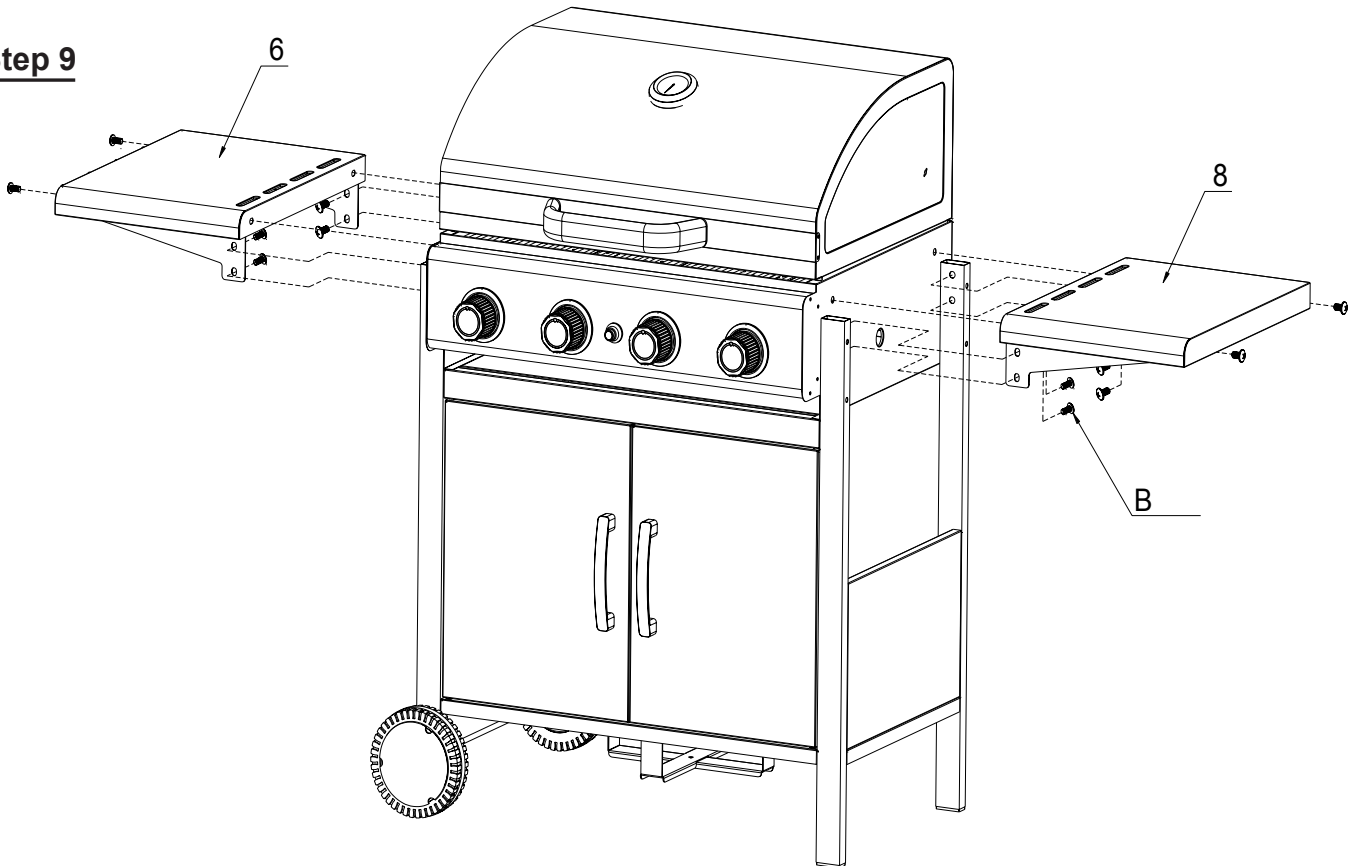
Fasten the door with a stepped screw (D), a washer (E), a spring washer (F) and a nut (G).

Repeat the steps with the left door on the left side.

Step 8

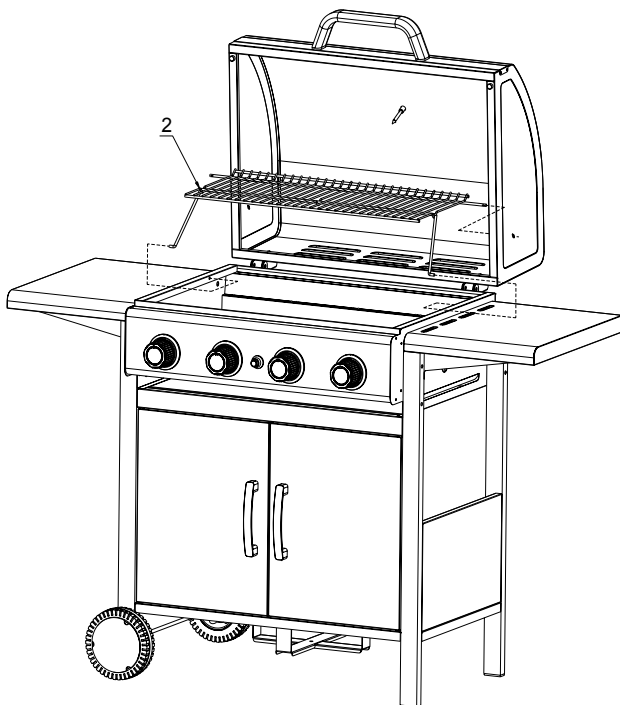


Screw the hooks (7) onto the left side rack (6).

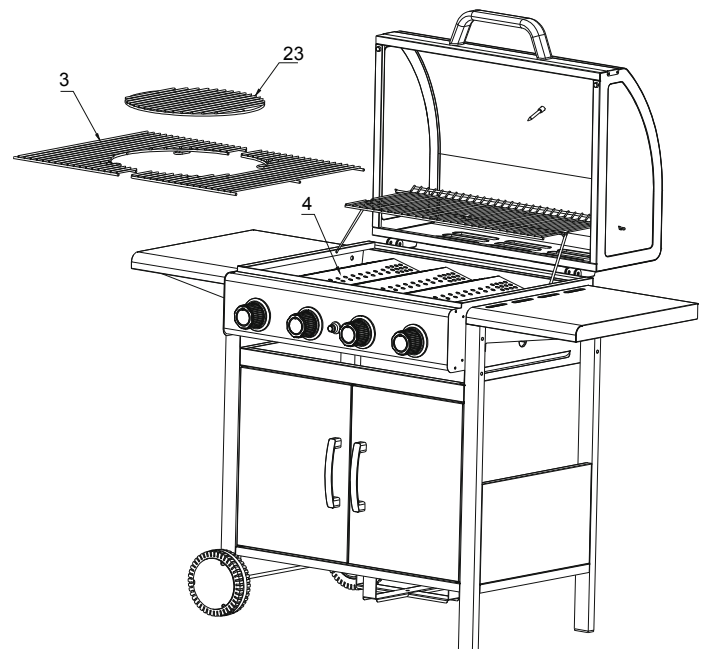
Step 9

Fasten the left side rack (6) using screws (B) at the top to the short support legs and the burner housing.

Fasten the right side rack (8) using screws (B) at the top to the long support legs and the burner housing.

Step 10

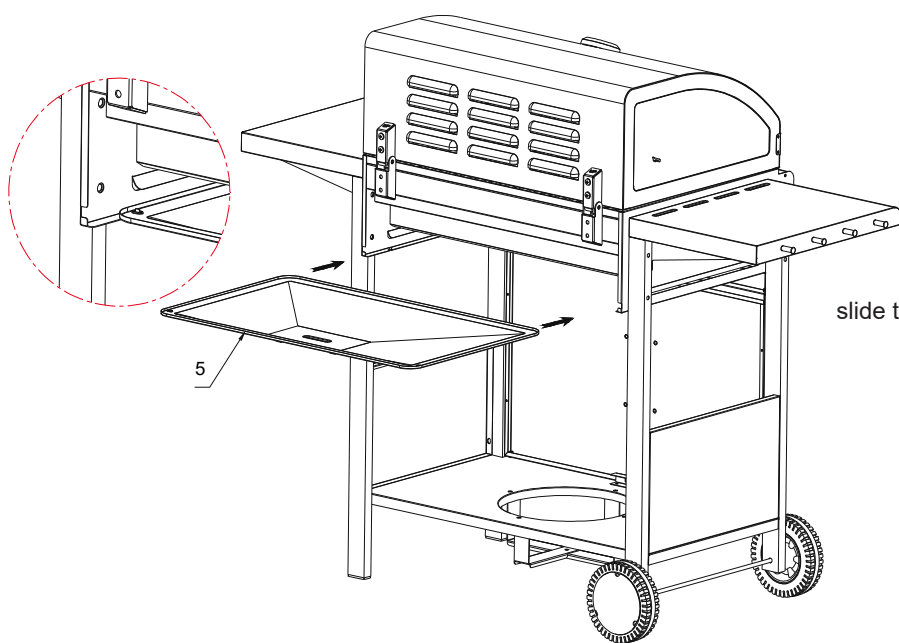
Hang the warming grate (2) in place.

Step 11

Place the flametamer (4) over the burners.
Insert the BBQ grate (3) and the round inlay (23) in the burner housing.

Important:
All screws must be tightly fastened.

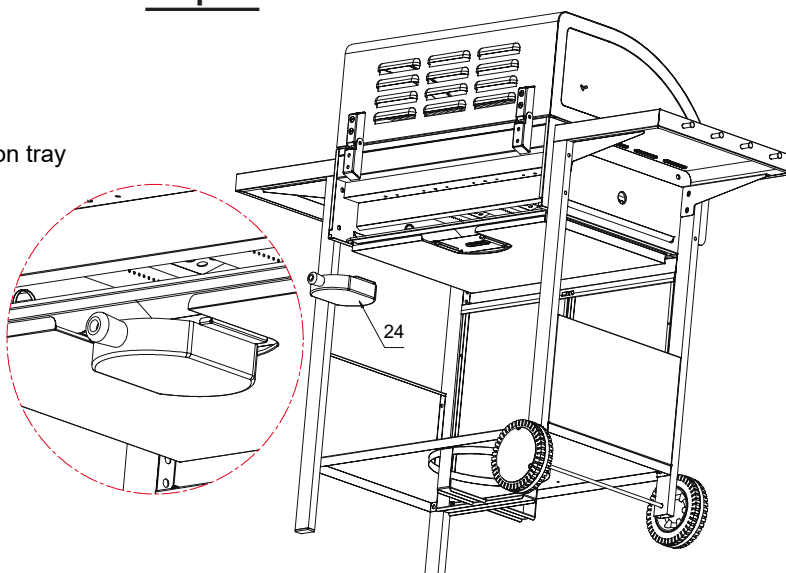
Step 12



slide the fat collection tray (5) into the rails of the burner housing.

Step 13

push the fat pan (24) into the rails of the fat collection tray



Important:
All screws must be tightly fastened.

Inserting batteries

You need to insert batteries into the device for automatic burner activation. One 1.5 V battery size AA (not included!) is used. The battery compartment is between the regulators 1 and 2. Remove the battery compartment lid and insert a 1.5 V battery of the type LR6/R6/AA. Pay attention to the correct polarity (+ / -). The plus of the battery must point outward. Close the battery compartment by screwing down the battery compartment lid. The battery compartment lid simultaneously serves as a push button of the piezo-igniter. It is made operational by inserting the battery.

Connecting the Gas Bottle

Regulator and Hose

These accessory parts are supplied with the gas BBQ. Replacements are available at your BBQ distributor or an authorised LPG gas supplier. Use only regulators and hoses that are certified for LP gas with the pressure values mentioned. The lifespan of the regulator is approximately 2 years. It is recommended that the regulator be exchanged within 2 years from the production date.

The use of an incorrect or defective regulator and gas hose is dangerous. Before each use of the gas BBQ, check that the correct parts are being used.

The gas hose used must conform to the regulations and provisions of the country in which the BBQ is being used. The length of the gas hose must not exceed 1.5 metres. Worn or damaged hoses must be exchanged immediately. **The hose must be connected without twists or bends.** Ensure that the gas hose is not bent or constricted and that it does not come into contact with the gas BBQ, with the exception of the hose connection.

Storing the BBQ

The gas BBQ must only be stored indoors, once the gas bottle has been disconnected. If the BBQ is not being used for an extended period of time, it should be covered with a protective hood and stored in a dry and dust-free environment.

The Gas Bottle

A gas bottle is not supplied with this BBQ. The gas bottle must be provided by the end user. Do not drop your gas bottle or handle it roughly or inappropriately.

When the BBQ is not being used, the gas bottle must be separated from the BBQ. Fit the gas bottle with its protective cap once it has been disconnected from the BBQ. The gas bottle must be stored separate from the BBQ.

The storage of gas bottles is not permitted in underground spaces, in stair wells, passageways and thoroughfares of buildings, or in their immediate vicinity. The valves must be fitted with valve protection caps and lock nuts.

Gas bottles - including empty ones - must be stored upright.

Gas bottles must be stored outdoors in an upright position and out of reach of children. The gas bottle must not be stored in areas in which the temperature exceeds 50°C. Do not store the gas bottle near flames or other flammable sources. **Do not smoke in the vicinity of gas bottles!**

Connection to the BBQ

Place the gas bottle next to or behind the BBQ on the floor.

Do not in any case place the gas bottle on the support under the grill.

Before the gas bottle is connected to the BBQ, you must ensure that there is no dirt in the heads of the gas bottle, the regulator, or the burner. Spiders and insects can get in there and thus block the burner or the venturi tube at the opening. A blocked burner can cause a fire underneath the BBQ. Clean blocked burner openings using a sturdy pipe cleaner.

Mounting the gas hose

- Depending on national regulations, there are two ways to connect the gas hose to the grill. First take the protective cap off the gas connection if present.

Method 1:

- Firmly screw one end of the gas hose onto the gas connection (left-hand threading). Do not use an extra gasket!
- Tighten the gas hose union nut securely using a size 17 spanner; at the same time hold the gas connection in place with pliers or a second size 17 spanner.

Method 2:

- Run a hose clamp of the right size a few centimetres over the loose end of the gas hose. Then slide this end onto the gas connection (wet the gas connection somewhat to facilitate sliding onto the hose). Fix the connection with the hose clamp.
- Connect the other end of the gas hose with the pressure regulator included.

Separate instruction manuals are included with the gas hose and the pressure regulator. Follow these instructions very closely when you connect the pressure regulator to the gas hose and gas container (the figures may differ for the hose, pressure regulator and gas container depending on the respective national standards).

Lay the hose so that it is not kinked or twisted.

Warning!

Prior to use test all connections for gas leaks.

Always perform the test using soapy water. Never use an open flame to detect leaks.

Checking for Gas Leaks

- Mix one part dishwashing liquid with 3 parts water. For testing, approx. 50 ml of soapy water is needed.
- Make sure all temperature regulators are set to • (off).
- Connect the regulator with the gas bottle and turn on the burner using the left temperature regulator. Ensure that the connections are securely made.
- Turn on the gas intake.
- Apply the soapy water to the hose and to all connections. If bubbles appear, a leak is present.
- Fix the leak and then start the test again.
- Switch off the gas once the test has been concluded.
- If a leak is found and it cannot be repaired, do not attempt to repair the leak further. In this case, contact a professional.
- Do not use the BBQ until the leak has been properly repaired.

Checking for Gas Leaks

- Mix one part dishwashing liquid with 3 parts water. For testing, approx. 50 ml of soapy water is needed.
- Make sure all temperature regulators are set to • (off).
- Connect the regulator with the gas bottle and turn on the burner using the left temperature regulator. Ensure that the connections are securely made.
- Turn on the gas intake.
- Apply the soapy water to the hose and to all connections. If bubbles appear, a leak is present.
- Fix the leak and then start the test again.

- Switch off the gas once the test has been concluded.
- If a leak is found and it cannot be repaired, do not attempt to repair the leak further. In this case, contact a professional.
- Do not use the BBQ until the leak has been properly repaired.

Setting up the BBQ

Attention Risk of damage!



During use, the screws can loosen slowly and impair the BBQ's stability.

- Check the stability of the screws prior to each use. If necessary, tighten all of the screws again to ensure the BBQ is standing securely.
- Before use, place the BBQ on a level, solid base located outdoors.
- Do not in any case place the gas bottle on the support under the grill.

Before grilling

- Wash off possible rough production residues using warm water; in doing so, avoid the use of cleaning agents or dishwashing liquid.
- Rub the BBQ grate by a cloth wetted with cooking or frying oil.
- **Pre-firing**
Before barbecuing for the first time, heat up the BBQ for a min. 15 minutes with a closed lid and high flame without food. The heat cleans the internal parts and burns away the finishing residues of coloured BBQ parts. In the process, odours and some smoke may develop. However, this is harmless and only lasts a short time. Ensure sufficient ventilation.
- **Preheating**
It is recommended that you preheat the BBQ before each use for approx. 10-15 minutes with a closed lid.

Operation

Danger Risk of burning!



The BBQ and the food become very hot during operation, such that any contact with these can cause very severe burns.

- Keep sufficient distance from the hot parts, since any contact can lead to severe burns.
- Always wear oven or BBQ gloves when grilling.
- Use only long-handled utensils with heat-resistant grips.
- Do not wear any clothing with wide sleeves.

Danger Risk of explosion!



Read through the following instructions for turning on/firing up the BBQ and all warning and safety information first, before actually firing up the BBQ.

- Check the BBQ for cracks, cuts or other damage, before using it.
- Do not use the BBQ any more if the gas hose is damaged or porous.
- Open the lid of the BBQ before firing up the burner. An explosive flash may otherwise result, which can cause severe physical injuries and even death.

Ignition system - ignition with the piezo-igniter

1. Open the lid of the BBQ before turning on the burner.
2. Set all temperature regulators to • (off).
3. Connect the regulator with the gas bottle. Turn the gas intake on the regulator to the **On** setting. Do not bend over the BBQ surface.
4. First push in the left knob and turn it to the left Δ_{Max} (high flame) simultaneously pressing the piezo-igniter to ignite the burner. Release the piezo-igniter when the burner is on.
5. Should the burner not have ignited within 5 seconds, turn the knob to setting "OFF" and wait 5 minutes, so that the gas can escape and repeat the process described above. If the burner still does not ignite, ignite it manually as described in the operating manual (see section *Conventional Ignition with Match*).
6. The flame temperature can be adjusted by the temperature regulator in the range between Δ_{Max} (high flame) and Δ (low flame).
7. The side burner is turned on and operated in the same way as the main burner.
8. To switch off the BBQ, turn the regulator on the gas bottle to the **Off** position. Then turn the temperature regulator on the device to • (off).

Conventional Ignition with Match

Danger Risk of burning!



Never ignite the BBQ with a match from above, always from below.

1. Open the lid of the BBQ before turning on the burner.
2. Set all temperature regulators to • (off).
3. Connect the regulator with the gas bottle. Turn the gas intake on the regulator to the **On** setting. Do not bend over the BBQ surface. With the aid of soapy water, check if leaks are present between the gas bottle and the regulator.
4. Press the left temperature regulator and turn it counter-clockwise to the Δ_{Max} position.
5. Stick a burning, commercially available chimney match (extra-long) from below through the large hole in the base of the burner housing into the vicinity of the burner.
6. Repeat the process with the second burner.
7. If the side burner is not on, set the temperature regulator to • (off). Press the side burner temperature regulator and turn it counter-clockwise to the Δ_{Max} position. Using a chimney match fire up the flames from below near the gap between the ignition head and the burner.
8. Consult your distributor in order to remedy the ignition problem on the BBQ.

Cooking with the Lid Closed

Gas BBQs with lids enable gentle cooking of larger pieces of meat and entire fowls, similar to an oven.

With a closed lid only a flame is necessary. Set the temperature to a small or medium flame and close the lid. **AVOID EXCESSIVE HEATING OF THE BBQ.** Unnecessary opening of the lid allows heat to escape each time and thus lengthens the cooking time. You should therefore avoid opening the lid unnecessarily.

Concluding barbecuing

As soon as the food has been prepared, the BBQ should be allowed to burn for 5 minutes on a high flame. Residues on the burner are thus burned away and cleaning is made easier. Make sure that during this process the lid is opened.

Turning off the BBQ

To switch off the BBQ, turn the regulator on the gas bottle to the **Off** position. Then turn the temperature regulator on the device to • (off). Wait until the BBQ has cooled down sufficiently before closing the lid.

Danger Risk of burns and accidents!



If the burner does not ignite, turn the temperature regulator clockwise to • (off) and then turn the regulator on the gas bottle clockwise to the **Off** position.

Maintenance and Cleaning

Your grill is made of high-quality materials.

Clean the BBQ after each use. To clean and maintain the surfaces, please heed the following instructions:

Danger Risk of burning!



Let the grill cool down completely before cleaning.

Danger Health risk!



Do not use any decolourants or thinners to remove stains. These are harmful to health and must not come into contact with food.

Attention Risk of damage!



Do not use any strong or grinding solvents or abrasive pads, since these can attack the surfaces and leave behind scrape marks.

- After each use, let the BBQ burn for approx. 5 minutes without any food on it. This reduces the food residues.
- Set the regulator on the gas hose to the **Off** position, before starting to clean the BBQ.
- Remove the BBQ grate and clean it thoroughly with soapy water. Rinse it with clean water and then dry it off thoroughly.
- Use a wet sponge to remove loose residue from the grill.
- If a grease layer has formed on the internal surface of the lid, this can be cleaned off using a strong, hot soapy solution. Then rinse with clean water and dry completely before using the BBQ again.

Warning! Never use commercially available oven cleaners!

- Food residues on the base of the BBQ can be removed with a brush, spatula, or cleaning sponge. Then wash again with soapy water. Rinse with clean water and dry.
- Clean the internal and external surfaces using warm soapy water.
- Use a soft, clean cloth for drying. Do not scratch the surfaces when wiping them dry.
- Tighten all screws before every use to guarantee the stability of your BBQ at all times.
- If the gas BBQ is not being used, it should be covered with a protective hood.

Cleaning the burner

- Turn the regulator on the gas bottle to the **Off** position. Then set the temperature regulator on the BBQ to • (off) and disconnect the gas hose from the gas bottle.
- Remove the BBQ grate.
- Clean the burner with a soft brush or with pressurised air. Then wipe it down with a cloth.
- Clean blocked openings with a sturdy pipe cleaner, a wire or with the opened end of a paperclip.

Cleaning the Ignition Head

- If it becomes difficult to ignite the flame, this may be due to the fact that the tip of the ignition head is dirty. In this case it needs to be cleaned. The ignition head tip is located next to the burner opening.
- To ensure perfect functioning, food residues between the ignition head tip and the burner must be removed. Use fine sandpaper in order to clean the ignition head tip and the burner edge.
- The ignition head tip should be approx. 4 - 6 mm away from the burner edge. This is the ideal distance for reliable ignition.

IMPORTANT INFORMATION

You may have acquired a **protective hood** for your BBQ. In order to protect your investment, it is recommended that a BBQ protective hood is always used when the BBQ is not in operation. However, please ensure that the protective hood is only put on once the BBQ has cooled down and is clean and dry. The use of a protective hood may be required. **Caution!** A protective hood that is placed on a warm, wet, or unclean BBQ can lead to heavy corrosion.

For this reason, **the BBQ should always have cooled down and be cleaned of surface dirt and thoroughly dried before the protective hood is placed on it.** This is particularly important when the BBQ is not going to be used for an extended period of time and, for example, stored over winter.

In order to preserve the quality of this gas BBQ for a long time, the owner should ensure that these care and maintenance instructions are followed precisely.

Take care of your investment and it will serve you well for years to come.

Troubleshooting

Problem	Possible cause	Suggested solution
Burner won't ignite.	- LP gas bottle is empty - Defective regulator - Blockage in burner - Blockage in the gas nozzles or in the gas hose - Electrode cable loose or separated from electrode or ignition unit - Electrode or cable defective - Defective ignition switch	- Replace with full LP gas bottle - Get the regulator tested or replace it - Cleaning the burner - Clean the gas nozzles and gas hose - Reconnect the cable - Replace the electrode or cable - Replace the ignition switch
Burner does not ignite with match	- LP gas bottle is empty - Defective regulator - Blockage in burner - Blockage in the gas nozzles or in the gas hose	- Replace with full LP gas bottle - Get the regulator tested or replace it - Cleaning the burner - Clean the gas nozzles and gas hose
Small flame or flame blowback (fire in burner tube or a roaring noise can be heard)	- LP gas bottle is too small - Blockage in burner - Blockage in the gas nozzles or in the gas hose - Wind in gas BBQ area is too strong	- Use larger gas bottle - Cleaning the burner - Clean the gas nozzles and gas hose - Position the gas BBQ in an area protected from the wind
Temperature regulator difficult to turn	Gas valve blocked	Replace gas valve

Disposal



The packaging is made from environmentally friendly materials, which you can dispose of at your local recycling points.



Do not under any circumstance dispose of the BBQ in normal household waste! Dispose of it at an approved disposal business or at your community disposal facility. Respect the currently valid regulations. If in doubt, get in touch with your disposal facility.



Information on (rechargeable) batteries

Please do not throw batteries into household waste. Every consumer is legally obligated to hand in batteries at a collection point in his or her community or suburb, or at the distributor's outlet. From there, the batteries can be disposed of in an environmentally friendly way. On batteries containing harmful materials, you'll find the chemical symbols Cd for cadmium, Hg for mercury, and Pb for lead. Batteries are identified with the symbol depicted above.

Declaration of conformity

This product fulfills the valid European and national directives. This is confirmed by the CE mark (corresponding declarations are lodged with the manufacturer).

Technical details

Product:	Item No. 3153UK, Gas BBQ "Mayfield 4"
Weight:	approx. 29 kg
Overall dimensions:	approx. 130 x 58 x 103 cm (LxWxH)
Grill surface:	approx. 58 x 44 cm
Main burner:	4 pieces, approx. 3 kW each
Power:	max. 12 kW
Consumption:	max. 872 g/h
BBQ category:	I ₃₊ (28-30/37), GB
Gas type/Gas pressure:	LPG Butane 28-30 mbar / Propane 37 mbar
Nozzle main burner:	0.85 mm
Battery:	1x 1.5V AA (not included)

Service

For inquiries about spare parts, technical questions or complaints, please contact your contract partner/ please contact the retail partner where you purchased your product.

Subject to technical modifications and typographical errors.

Distributor

TEST RITE (UK) Ltd,
Unit E, The Foundry, London Road, Kings Worthy,
Winchester, Hampshire, SO23 7QN, United Kingdom

Web: www.testritetepro.de/en/

Matching accessories (not included in the delivery scope)

Universal covering hood - for large gas BBQ

tepro Item Number 8605



- made from high-quality, durable, polyester fabric 300x250D
- with water-repellent PVB coating
- resistant to UV rays
- side vents
- with Velcro fastener
- Material:
 - Exterior: PVB (Polyvinylbutyral)
 - Interior: 100% polyester
- Hood dimensions: ca. 150x70x110 cm

