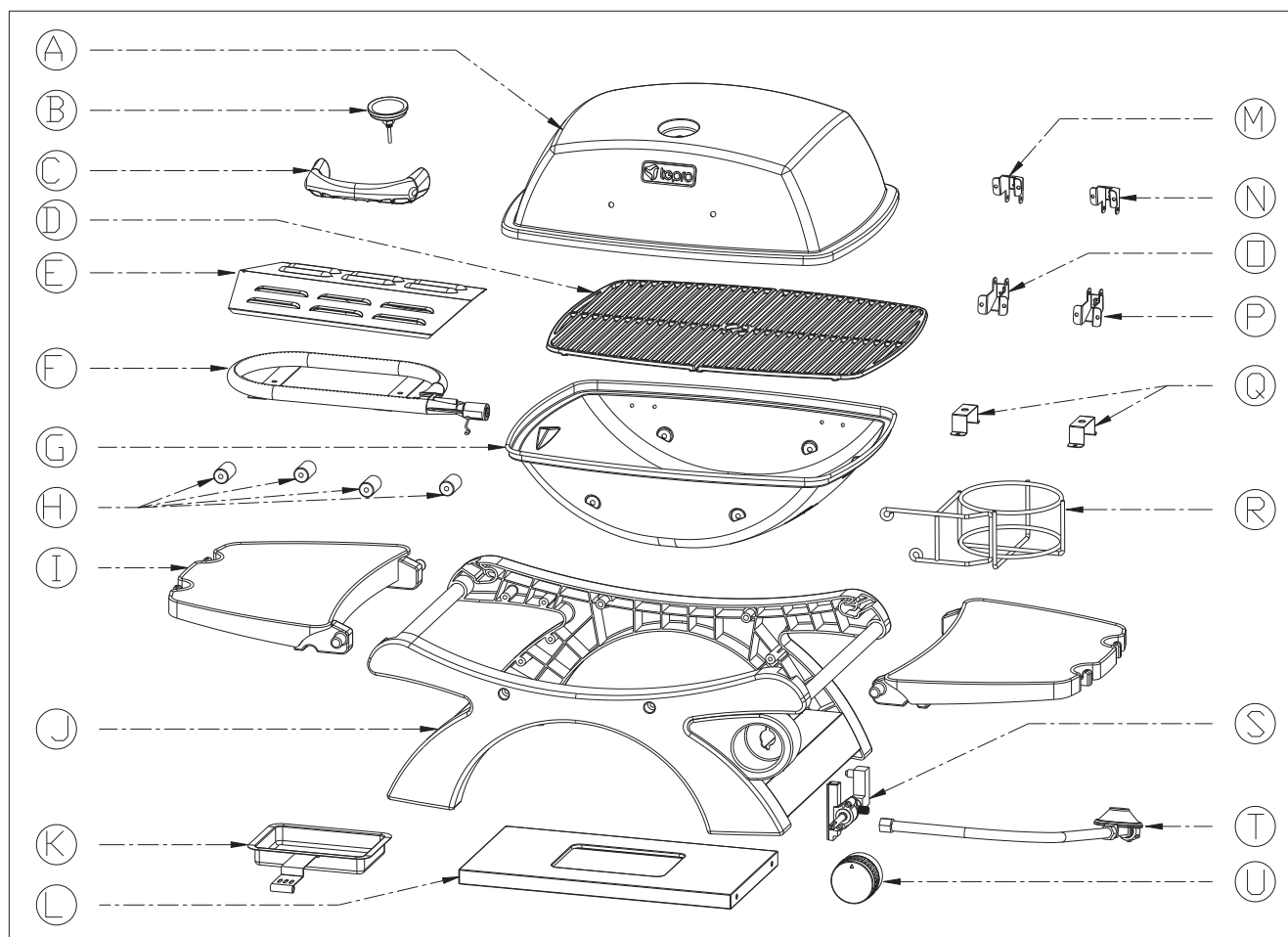




® GB Instruction Manual

TABLE TOP GAS GRILL „ABINGTON“

Version 2020
Art. No.: 3142N-UK



Contents

Before using the device	4
Scope of delivery	4
Intended use	4
For your safety	4-5
Signal symbols	4
General safety instructions.....	4
Safety instructions	4- 5
Assembly	5 - 9
Preparation	5
Required tools	6
Assembling the BBQ	6 - 9
Connecting the Gas Bottle	10
Regulator and Hose.....	10
Storing the BBQ.....	10
The Gas Bottle.....	10
Connection to the BBQ.....	10
Checking for Gas Leaks	10
Operation with gas cartridge	10 - 11
Connecting the regulator to the gas cartridge.....	10
Checking for Gas Leaks	11
Disconnecting the cartridge from the regulator.....	11
Setting up the BBQ	11
Before grilling.....	11
Operation	11 - 12
Maintenance and Cleaning	12 - 13
Troubleshooting.....	13
Disposal	13
Declaration of conformity	13
Technical details	13
Service	13
Distributor.....	13
Matching accessories (not included in the delivery scope).....	14

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

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.

A	Lid	1
B	Thermometer	1
C	Lid handle	1
D	BBQ grate	2
E	Flame tamer	1
F	Burner	1



Caution, do not make any changes in this area!

G	Fire bowl	1
H	Insulating ring	4
I	Side shelf	2
J	Frame	1
K	Grease container	1
L	Base plate	1
M	Hinge (lid) left	1
N	Hinge (lid) right	1
O	Hinge (fire bowl) left	1
P	Hinge (fire bowl) right	1

Note:

The hinges M + N are not identical to the hinges O + P.

M + N tilt inwards and O + P outwards.

Q	Burner bracket	2
R	Gas cartridge holder	1
S	Valve	1
T	Regulator/Hose set	1
U	Control knob	1

Fasteners

AA	Screw M6x12	12
BB	Screw M4x12	14
CC	Screw M6x30	4
DD	Nut M4	8
EE	Washer	10

FF	Nut M6	2
GG	Splint	2
HH	Hinge pin	2
II	Spanner	1
JJ	Phillips screwdriver	1

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 instruction manual before starting up the barbecue.**
- **WARNING! Accessible parts can be very hot. Keep children away.**
- **Do not move the device during use.**
- **Close the gas intake on the gas bottle after use.**

SAFETY INSTRUCTIONS

Attention! All safety instructions relating to gas consumption refer to gas bottles as well as gas cartridges!

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.
- Make sure that the device does not protrude beyond the surface it is placed on.
- 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 changes to the product represent a major safety hazard and are prohibited. Do not undertake any unauthorised interventions yourself. Please do not make any changes to the grill yourself!
- 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. (Glove Category II with regard to heat protection, e.g. DIN-EN 407)
- 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.
- Do not place the device on movable objects on which the device could tip over.
- If the device is operated on a table, make sure that the device does not protrude over the edges of the table.
- Place the device on a heat-resistant surface.

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 decolorants 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 contact the dealer from whom the device was purchased.

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.

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 (included)

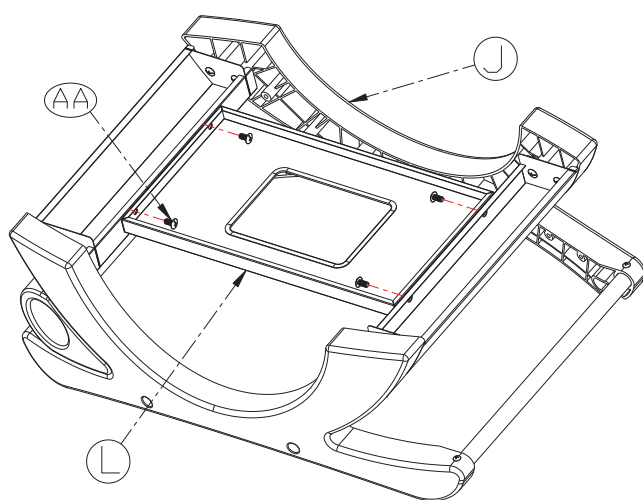
1 x Phillips screwdriver (JJ)

1 x adjustable spanner (II)

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.
4. Small parts such as handles might be preassembled.

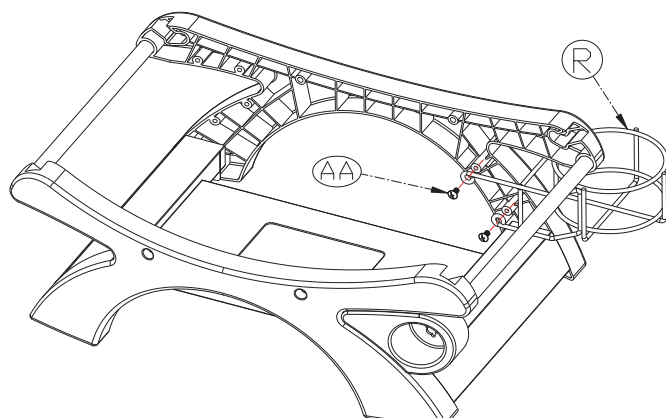
Step 1



Place the frame (J) and the base plate (L) upside down on a flat surface.

Line up the holes and connect the parts with four screws (AA).

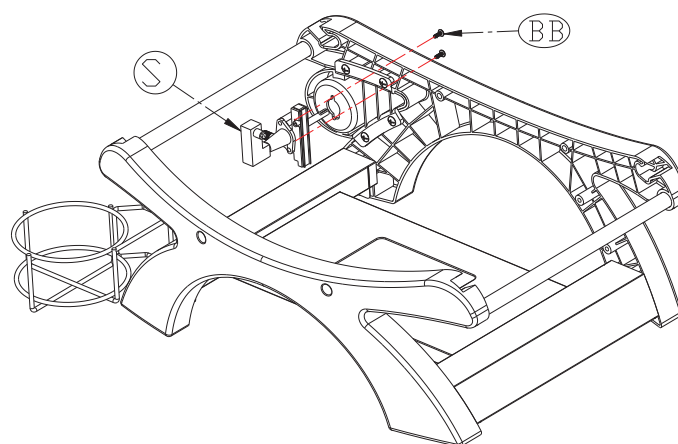
Step 2



Stand the frame (J) upright.

Fasten the gas cartridge holder (R) with two screws (AA) at the rear left of the frame (J).

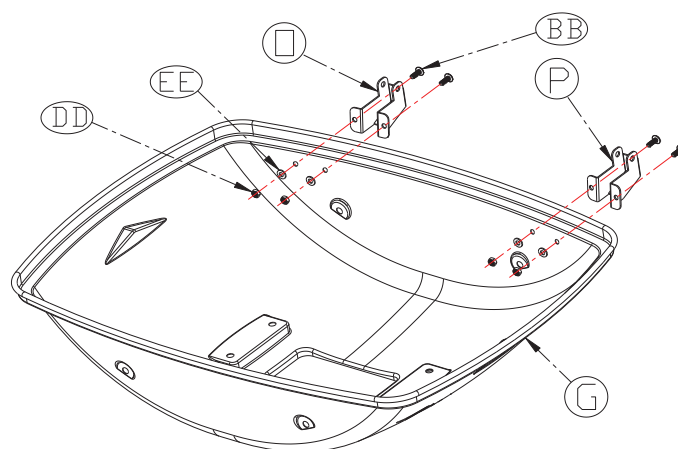
Step 3



Insert the valve (S) through the opening on the right front of the frame.

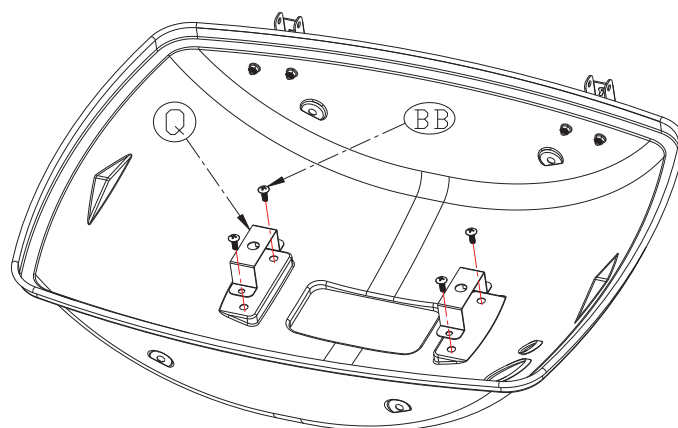
Line up the holes and screw the pieces together with two screws (BB).

Step 4



Fasten the hinges (O and P, fire bowl left and right) with washers (EE), screws (BB) and nuts (DD) to the back of the fire bowl (G).

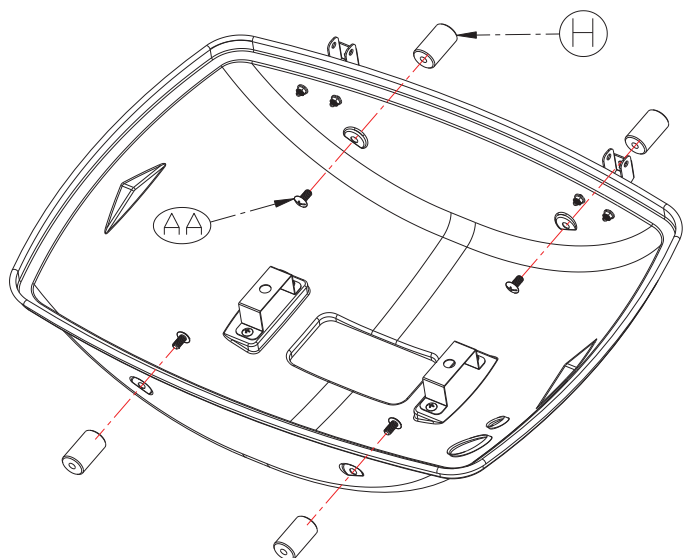
Step 5



Place the burner brackets (Q) in the fire bowl.

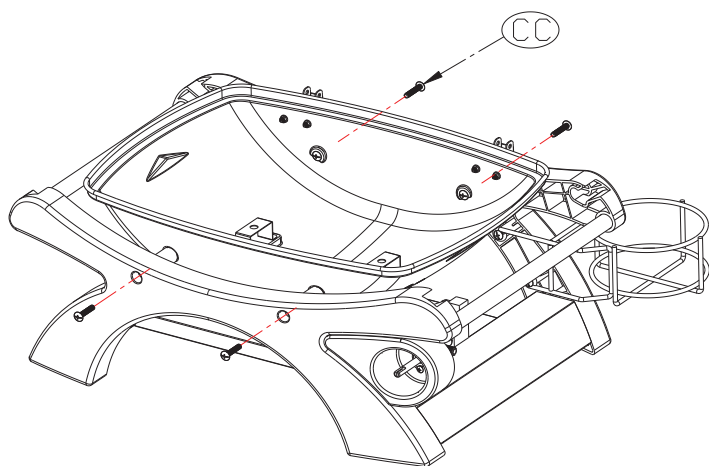
Align the holes and secure the brackets with two screws (BB) each..

Step 6



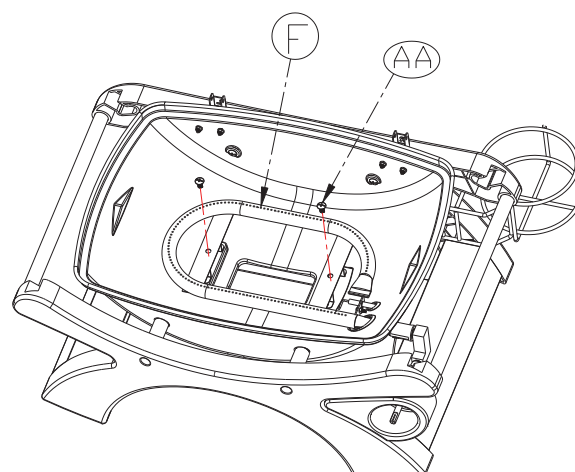
Attach the four insulating rings (H) to the fire bowl (G) with screws (AA).

Step 7



Place the fire bowl (G) in the frame (J).
Connect the parts with four screws (CC).

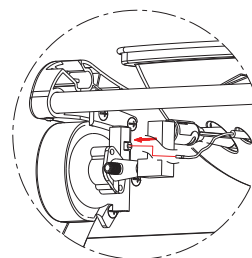
Step 8



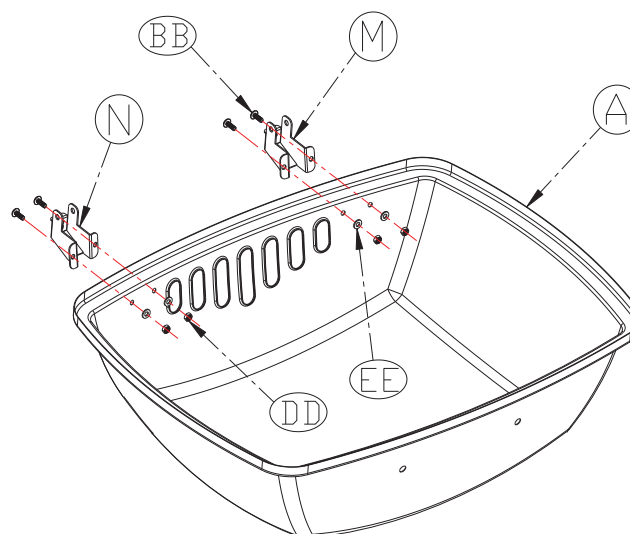
Place the burner (F) in the fire bowl so that the end of the burner can be passed through the hole in the housing and connected to the valve (S).

Fasten the burner (F) to the burner brackets (Q) with screws (AA).

Plug the ignition cable into the valve.

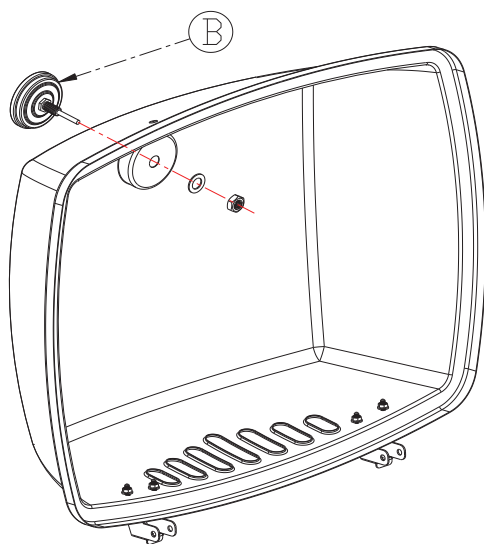


Step 9



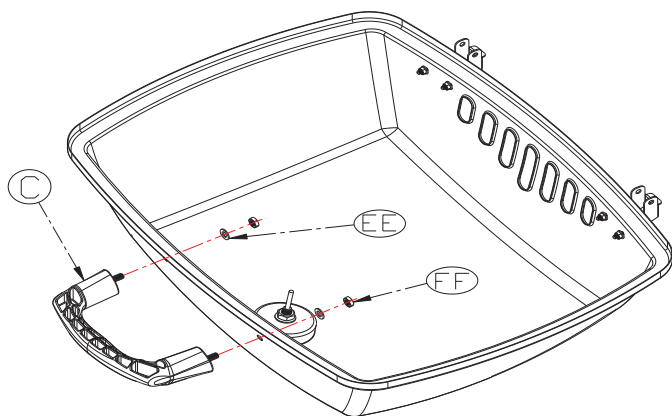
Fasten the hinges (M and N, lid left and right) with washers (EE), screws (BB) and nuts (DD) to the back of the lid (A).

Step 10



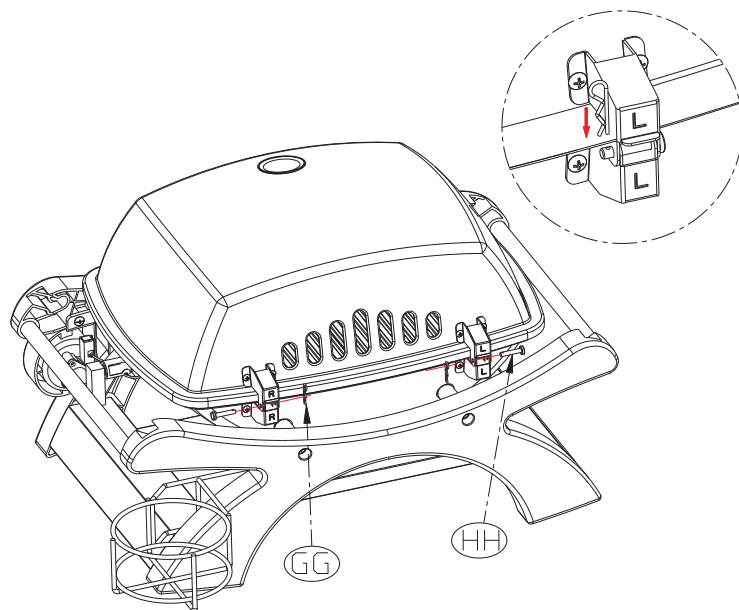
Remove the nut and the washer from thermometer (B).
Insert the thermometer (B) through the lid (A), align it and secure it with the washer and nut.

Step 11



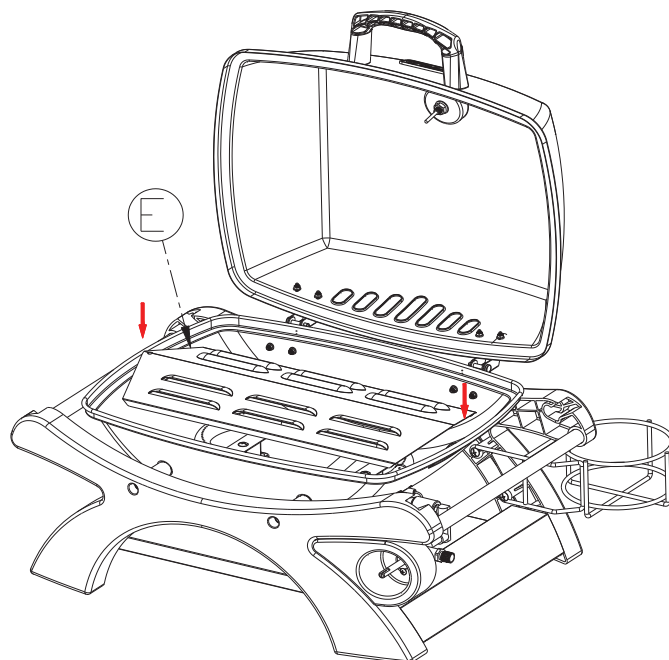
Insert the lid handle (C) through the lid (A) and secure it with washers (EE) and nuts (FF).

Step 12



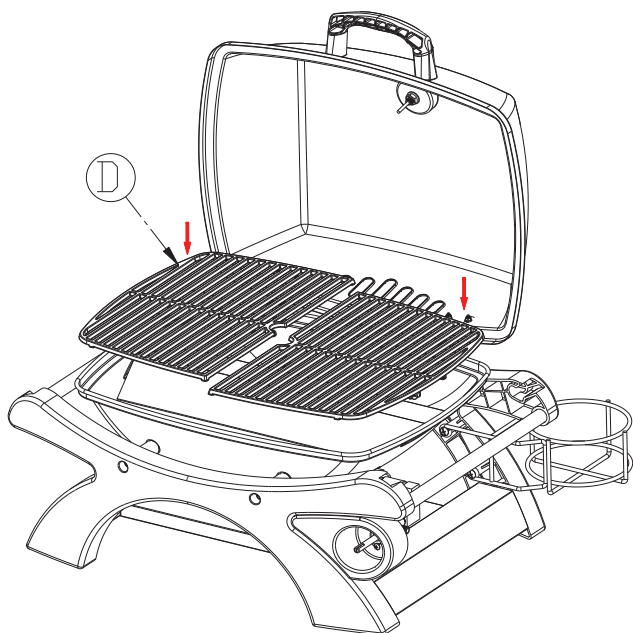
Place the lid on the fire bowl and line up the hinges.
Attach the lid to the fire bowl by inserting a hinge pin (HH) through the hinges on the left and right.
Secure the hinge pins with a split (GG) each.

Step 13



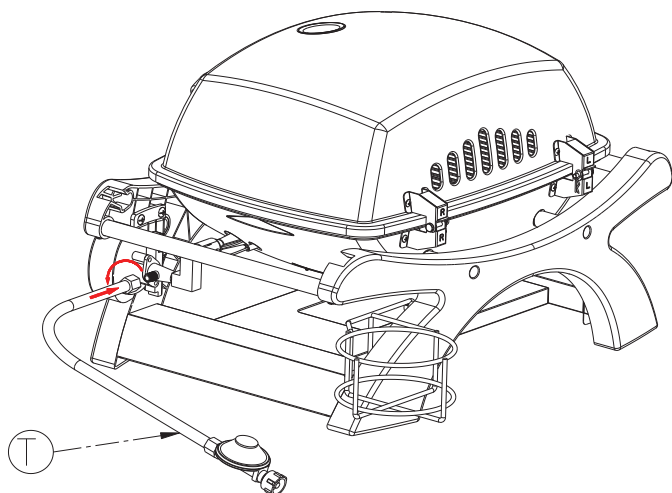
Place the Flame tamer (E) in the fire bowl.

Step 14



Place the BBQ grates (D) over the flame tamer in the fire pan.

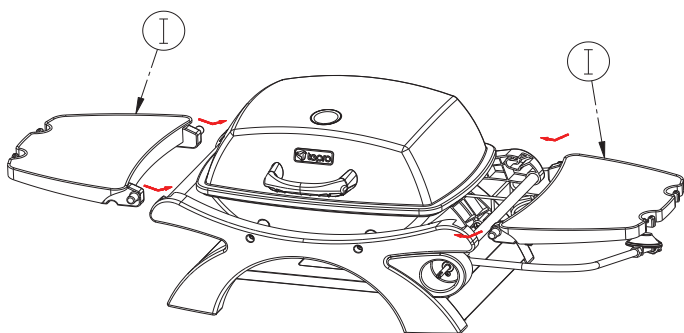
Step 15



Screw the regulator with hose (T), counterclockwise (left-hand thread), onto the connection part.

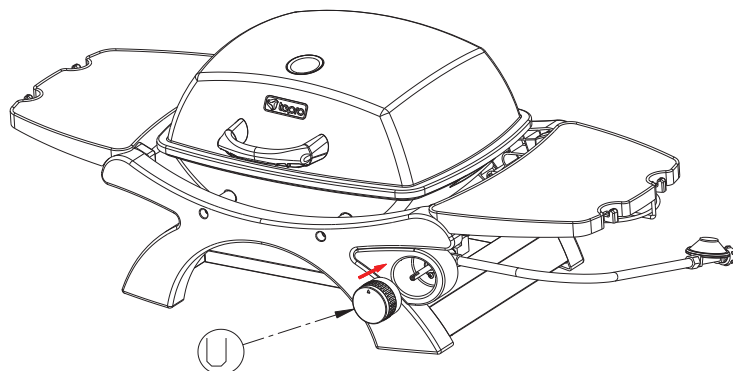
See: *Connection to the device*, page 10

Step 16



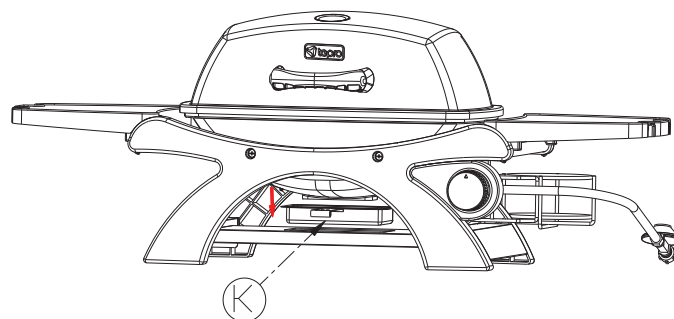
Attach the two side shelves (I) on the left and right

Step 17

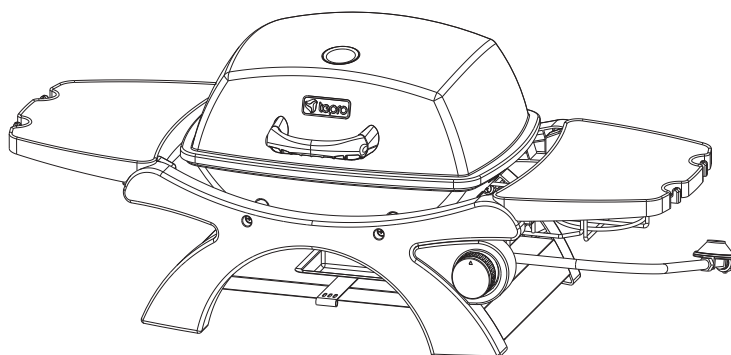


Place the control knob (U) flush on the valve (S).

Step 18



Place the grease container (K) in the base plate (L).



Important:
All screws must be tightly fastened.

Connecting the Gas Bottle

This BBQ is suited only for low-pressure butane/propane gas and must be used with the low-pressure regulator (certified according to BSEN 12864:2001) and flexible hose, which is included to the scope of delivery.

For the operation of this BBQ, you require a commercially available 5 kg bottle of propane/butane gas. If you want to operate the gas grill with a gas cartridge instead of a 5 kg gas bottle, you need an optionally available gas cartridge regulator, which is not included in the scope of delivery!

Please note: The gas bottle and gas hose have a left-hand thread!

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 removed. 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 nears flames or other flammable sources. **Do not smoke in the vicinity of gas bottles!**

Connection to the BBQ

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

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.

Warning! Attach one hand of the gas hose to the thread of the pressure regulator and tighten by hand; then, using a 17-mm jaw spanner, tighten it firmly.

Attention left-hand thread! Do not use any additional seal!

Attach the other end of the gas hose to the thread of the valve connection on the BBQ, tightening by hand. Then tighten it firmly with the help of a 17-mm jaw spanner.

Attention left-hand thread! Do not use any additional seal!

Connect the pressure regulator to the gas bottle valve, tightening it by hand.

Follow the instructions included with the regulator.

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.
- Ensure that 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 your contract partner.
- Do not use the BBQ until the leak has been properly repaired.

Operation with gas cartridge

Danger! Use only butane / propane screw valve gas cartridges with a universal thread and a corresponding pressure regulator. The regulator which is in the scope of delivery, does not fit on gas cartridges!

Connecting a gas cartridge regulator to the gas cartridge

Push the screw valve gas cartridge into the regulator and turn it clockwise until it is firmly seated. Connect the pressure regulator hand-tight to the cartridge valve. Do not use an additional seal!

Place the cartridge in the gas cartridge holder (T).

The cartridge must fit in the holder.

ATTENTION! Before each use, check all connections for gas leaks!

Always perform the test with soapy water. Never use an open flame to find leaks.

Checking for Gas Leaks

- Mix one part dishwashing liquid with 3 parts water. For testing, approx. 50 ml of soapy water is needed.
- Ensure that all temperature regulators are set to • (off).
- Turn on the gas supply by turning the gas control valve counterclockwise.
- **Connection regulator to cartridge:** Apply the soapy water. If bubbles appear, there is a leak. **Do not operate the grill!** Remove the cartridge and insert another cartridge. Check for leaks again. If there is still a leak, turn off the gas. **Do not operate the grill!** In this case, contact your dealer.
- Do not use the device until the leak is properly repaired.
- **Hose and all connections:** turn on the gas and apply soapy water. If bubbles appear, there is a leak.
- Eliminate the leak and test again.
- Shut off the gas after the test is complete.
- If a leak is found and it cannot be repaired, do not attempt to repair the leak any further. In this case, please contact your dealer.
- Do not use the device until the leak is properly repaired.

Disconnecting the cartridge from the regulator

1. Turn the temperature control on the device to • off.
2. Close the gas control valve by turning it clockwise until it stops.
3. Unscrew the gas cartridge from the regulator in an anti-clockwise direction.

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.
- When using the grill, please protect the floor and surrounding walls from possible soiling e.g. through grease splashes.
- Before use, place the BBQ on an even, sturdy surface outdoors.

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 in with cooking oil using a soft cloth.
- **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.

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.

- Before grilling for the first time, leave the device on for min. Heat with the lid closed and over a high flame for 15 minutes without grilling. The internal parts are cleaned by the heat and production-related residues from coloured device parts are burned. This can result in smells and slight smoke development. However, this is harmless and only short-lived. Make sure there is adequate ventilation.
- Keep sufficient distance from the hot parts, since any contact can lead to severe burns.
- Always wear oven or BBQ gloves when grilling. (Glove Category II with regard to heat protection, e.g. DIN-EN 407)
- 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 a piezo igniter

1. Open the lid of the BBQ before turning on the burner.
2. Set the temperature regulators to • (off).
3. Open the gas bottle valve. Do not lean over the grill surface.
4. Press and hold the temperature control on the grill and turn it counterclockwise to the large flame (Max) position.
5. A click can be heard. This indicates that the device is igniting. Repeat this 4 to 5 times or until the flame burns. Repeat the process if the flame does not burn immediately.

Important!

If the burner does not ignite, press the temperature control and turn it to the (off) position. Also turn off the cylinder valve on the gas cylinder. Wait 5 minutes and either repeat the process or light the burner conventionally with a match.

6. To switch off the BBQ, turn the regulator on the gas bottle to the "Off" position. Then turn the temperature regulator on the BBQ 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. Push down the left temperature regulator and at the same time turn it counter-clockwise to the HIGH position.
5. Stick a burning, commercially available chimney match (extra-long) from below through the large hole in the base of the fire bowl into the vicinity of the burner.
6. Consult your distributor in order to remedy the ignition problem on the BBQ.

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.

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 BBQ to • off. Wait until the BBQ has cooled down sufficiently before closing the lid.

Maintenance and Cleaning

Your grill is made of high-quality materials.

Protect your grill from varying weather conditions.

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 decolorants 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 in 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.

Caution - the BBQ grates are not suitable for acidic foods (e.g. grill marinades with added lemons / lime).

Instead, it is better to use a stainless steel grill tray.

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.

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:	Art. Nr. 3142N-UK Table top gas grill „Abington“ approx. 11,9 kg
Weight:	approx. 102 x 46 x 38 cm (L x W x H)
Overall dimensions:	approx. 47 x 35 cm
Grill surface:	1 stainless steel burner, max. 3,2 kW
Power:	232,7 g/h
Consumption:	I _{3+(28-30/37)} GB
BBQ category::	LPG/butane 28-30 mbar, propane 37 mbar
Gas type/Gas pressure:	Ø 0,86 mm
Nozzle burner:	

Service

For inquiries about spare parts or technical questions, please contact your contract partner.

Subject to technical modifications and typographical errors.

Distributor

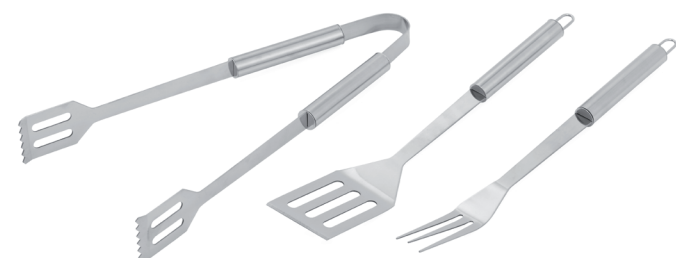
Test Rite (UK) Ltd, TEPRO Garten GmbH/Office UK,
Unit E, The Foundry, London Road, Kings Worthy,
Winchester, Hampshire, SO23 7QN, United Kingdom
www.testritetepro.de/en/

Matching accessories (not included in the delivery scope)

Can be obtained at stationary and online retailers

Barbecue cutlery, set of 3

tepro item number 8520



- consisting of knife, turner and tongs
- made of stainless steel
- length: 38cm

BBQ cleaning brush

tepro item number 8504



- brass bristles
- plastic handle
- for cleaning grill grates

Gas cartridge pressure regulator

tepro item number 8567



- suitable for screw valve gas cartridges with universal thread
- ideal for mobile gas grills, e.g. tepro table gas grill "Abington"
- inlet thread 7/16
- outlet thread H1 / 4 "left
- outlet pressure 50mbar

