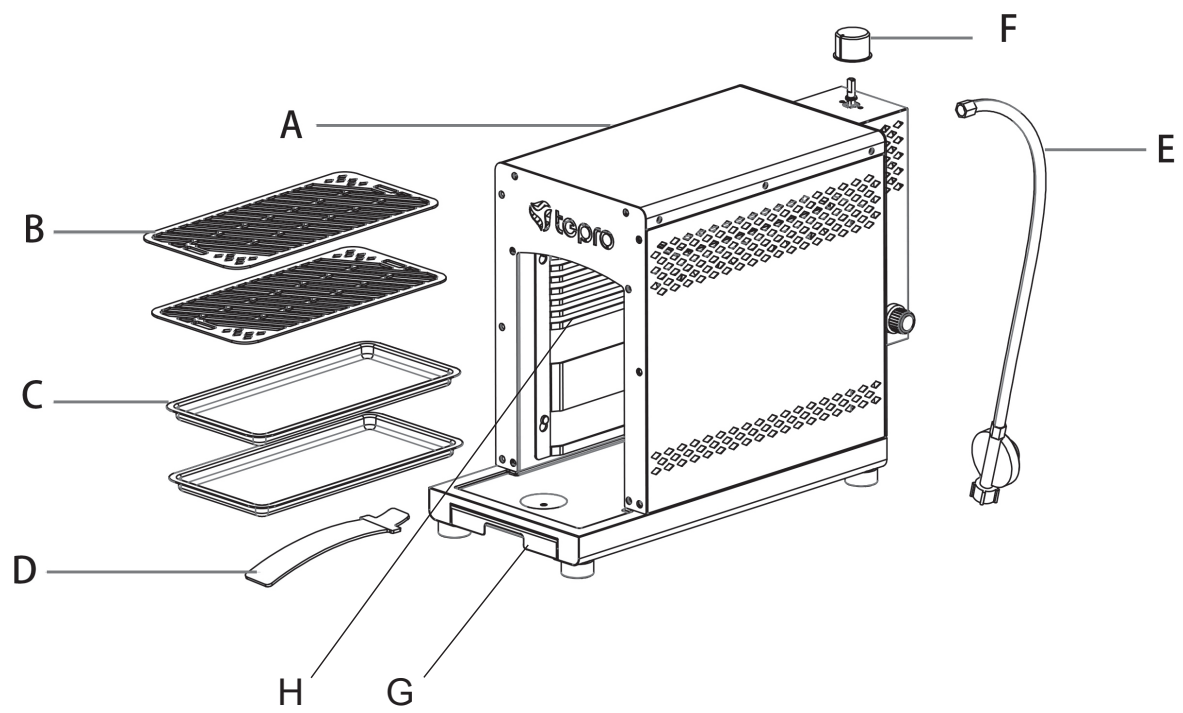




GB **Instruction Manual**
TORONTO STEAK GRILL
TOP HEAT GAS GRILL

Version 2019,
Item No. 3184UK



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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

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	Gas grill with stainless steel housing	1
B	Stainless steel BBQ grates	2
C	Stainless steel BBQ trays	2
D	Stainless steel BBQ grate handle	1
E	Gas tube and regulator	1
F	Control dial	1
G	Grease capture tray (extendible)	1
H	BBQ grate side rails (left and right)	2

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.
- Please ensure that the device does not extend past the floor space required.
- 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! 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. (Glove Category II with regard to heat protection, e.g. DIN-EN 407. Glove must match the PSA regulation.)
- 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 storing.
- Do not place the device on a mobile, unstable surface, which could cause the device to fall over.
- When operating the device on a table surface, please ensure that the device does not extend past the floor space required.
- 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 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 unfocused 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!

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 store the gas bottle directly under the gas BBQ.

Assembly Preparation

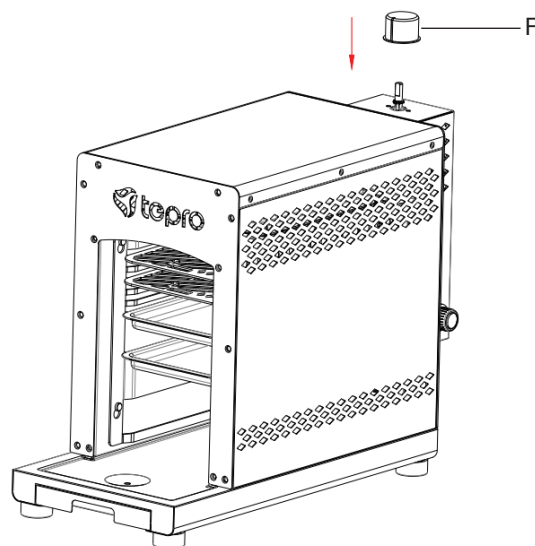
**Danger! Risk of injury!**

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

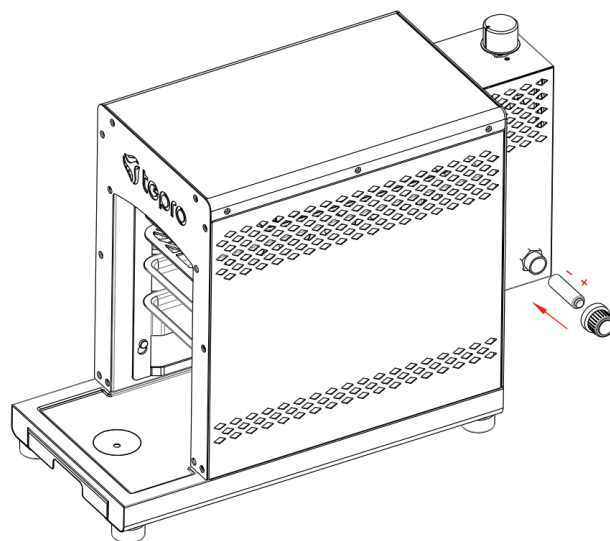
- Follow all of the assembly instructions listed here.

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.

Step 1

Attach the control dial (F) to the control shaft.

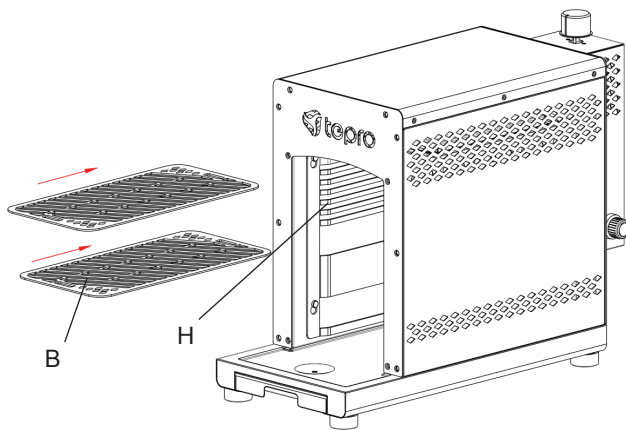
Step 2

Insert the battery.

To automatically ignite the flame, a 1.5V AA battery is required (not included in delivery scope).

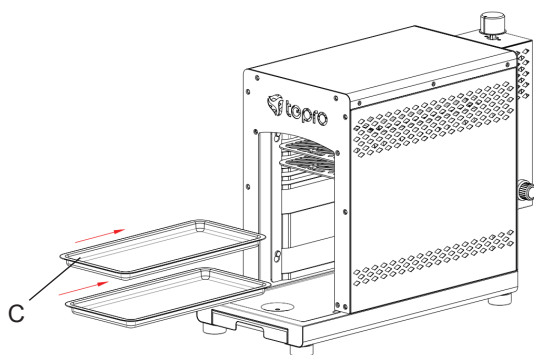
Remove the cover of the battery compartment and insert a 1.5V LR6/R6/AA battery. Please ensure correct polarity (+ / -). The positive terminal of the battery must face outward. Close the battery compartment by screwing the cover back on.

Step 3



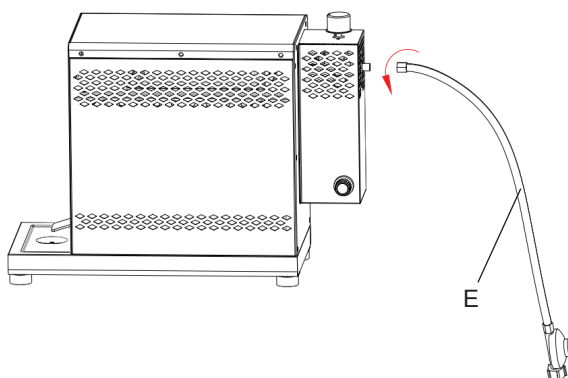
Slide the BBQ grates (B) into the BBQ grate side rails (H).

Step 4



Slide in the BBQ trays (C) under the BBQ grates.

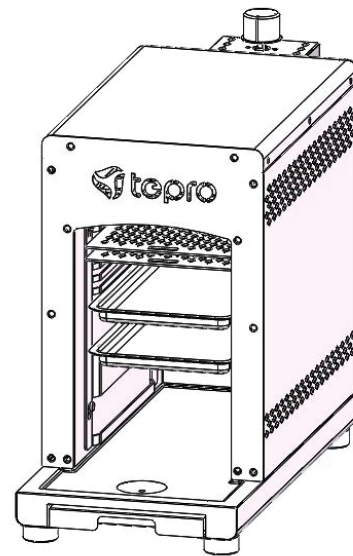
Step 5



Firmly screw the regulator with the gas tube (E), onto the gas connection in anti-clockwise direction (left-hand threading).

See: *Connection to the BBQ*

Step 6



The BBQ can now be attached to a gas bottle.

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 are-

as 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 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 dish-washing 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 a professional.
- Do not use the BBQ until the leak has been properly repaired.

Setting up the BBQ

- When using the grill, please protect the floor and surrounding walls from possible soiling e.g. through grease splatters.

- Before use, place the BBQ on a level, solid base located outdoors.

Before grilling

- Wash off possible rough production residues using warm water; in doing so, avoid the use of cleaning agents or dish-washing liquid.

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 barbecuing for the first time, heat up the BBQ for a min. 5 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.
- 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. Glove must match the PSA regulation.)
- 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.

Preparation

Remove the BBQ grates (B) from the BBQ.

Ignition System – Igniting the BBQ

1. Set control dial (F) to OFF position.
2. Turn the gas intake on the regulator to the **On** setting. Do not bend over the BBQ surface.
3. Push down the control dial, and while continuing to push it down, turn it all the way to the left (anti-clockwise) until it reaches the MAX position.
4. There will be a 'click' sound to indicate that the device is firing up. Repeat this step 4 to 5 times until a flame has ignited. Repeat this step if the flame does not immediately ignite.

Danger! The device reaches a temperature of 800°C within 90 - 120 seconds of operation.

Important!

Should the BBQ not have ignited immediately, turn the control dial to OFF, and also turn the regulator on the gas bottle to OFF. Wait 5 minutes, so that the gas can escape and repeat the process described above.

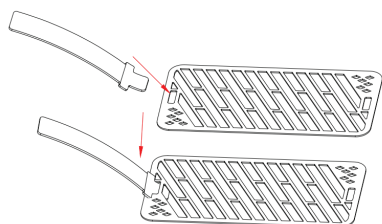
5. To switch off the BBQ, turn the regulator on the gas bottle to the OFF position. Then turn the control dial on the BBQ OFF.

Preheating the BBQ

Let the BBQ preheat for ca. 5 minutes.

Grilling

1. Place meat in the centre of the BBQ grate. For best results, the meat should be at room temperature before grilling.
2. Hook the BBQ grate handle (D) into the BBQ grate and slide the meat into the top level of the BBQ.



Note: Only by positioning the meat at the highest possible level can the top heat of the BBQ cook it to a crisp without overheating the core temperature.

3. Remove the BBQ grate handle (D) as soon as you have placed the meat inside of the grill.

Danger! Risk of burning!

The BBQ grate handle can get extremely hot! Always wear oven or BBQ gloves when grilling. (Glove Category II with regard to heat protection, e.g. DIN-EN 407. Glove must match the PSA regulation.)

4. To grease the BBQ tray (C), place e.g. butter and herbs on the tray and slide into the lowest level of the BBQ, so that the butter can spread.
5. Turn the meat over after ca. 45 seconds.
6. As soon as the second side is also crisp, or has reached the desired level of browning, place the steak in a prepared BBQ tray and slide into a lower level in the BBQ so that it can rest, and, for example, be cooked to medium rare.
7. It is advised to use a kitchen thermometer to keep an eye on the core temperature of the meat (e.g. tepro item no. 8349)*.
8. Once the steak has reached the desired degree of doneness (Rare, Medium, Well Done etc.), place the BBQ tray with the steak on top of the BBQ, ready to serve or to keep warm.

Concluding barbecuing

To switch off the BBQ, turn the regulator on the gas bottle to the OFF position. Then turn the control dial on the BBQ OFF.

Maintenance and Cleaning

Your grill is made of high-quality materials.

Protect the BBQ against the elements.

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!**

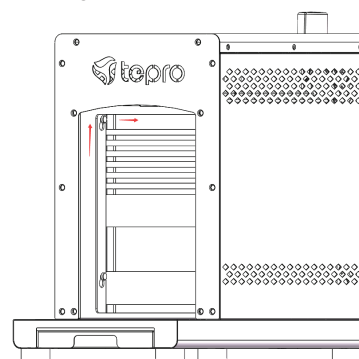
Do not use any decolourants or thinners to remove stains. These are harmful to health and must not come into contact with food.

**Danger! Risk of damage!**

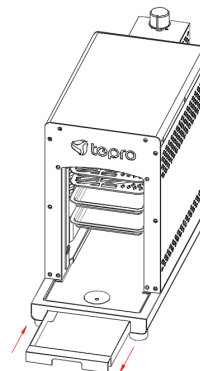
Do not use any strong or grinding solvents or abrasive pads, since these can attack the surfaces and leave behind scrape marks..

Warning! Never use commercially available oven cleaners!

- Remove the BBQ grate side rails (H).



- Remove the extendible grease capture tray (G).



- Wash the BBQ grates (B), BBQ trays (C), BBQ grate side rails (H) and grease capture tray (G) thoroughly with soapy water. Then rinse with clean water and dry completely before using the BBQ again.
- 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.
- If the gas BBQ is not being used, it should be covered with a protective hood. (e.g. tepro item no. 8413)*.

Care and protection of stainless steel surfaces

Your grill was manufactured with **stainless steel components**. All stainless steel products demand a certain degree of care and protection to maintain their appearance. Contrary to popular opinion, stainless steel is neither entirely safe from rust bloom

* Matching accessories (not included in scope of delivery) available over-the-counter and online.

and corrosion nor entirely maintenance-free. Even the highest quality stainless steel requires regular cleaning with clean water to prevent oxidation and corrosion.

Modern style demands that your grill is outfitted with stainless steel components and a brushed finish. This brushed finish is achieved by a process that removes the mirror-like lustre of stainless steel.

Stainless steel products with a brushed finish demand regular cleaning and care to maintain their appearance. Without appropriate care, your stainless steel product will be subject to rust and corrosion.

Stainless steel is not a maintenance-free material. Cleanliness and stainless steel go hand in hand.

After assembling your grill, we recommend applying a thin layer of olive oil to all readily accessible stainless steel surfaces with a clean cloth.

With another clean cloth, buff the olive oil into the surface until you achieve a non-oily finish. This method of cleaning protects the material against filth and other aggressive harmful substances with a temporary, food-safe protective shield.

This film of olive oil also makes later polishing easier as well as removing fingerprints, etc. Repeat this process from time to time when you clean your grill.

IMPORTANT INFORMATION

Perhaps you have purchased a **protective cover** for your grill. To protect your investment, we recommend using the grill cover whenever the appliance is not in use. However, put on the protective cover only once your grill has cooled down and is clean and dry. It may be necessary to use a protective cover. Caution! Placing a protective on your grill while it is warm, wet or unclean may lead to heavy rusting.

For this reason, **your grill should be cool, cleaned of surface filth and thoroughly dried before you put on the cover.** This is especially important before long periods of disuse, i.e. during winter storage.

Follow these maintenance and care tips carefully in order to preserve the quality of your grill for a long time.

Take good care of your investment and it will be of great service to you for many years to come.

Troubleshooting

Problem	Possible cause	Suggested solution
BBQ 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 BBQ – Clean the gas nozzles and gas hose – Reconnect the cable – Replace the electrode or cable – Replace the ignition switch
Small flame or insufficient heat	– Blockage in BBQ – Blockage in the gas nozzles or in the gas hose – Wind in gas BBQ area is too strong	– Clean the BBQ – Clean the gas nozzles and gas hose – Replace the burner plate – Position the gas BBQ in an area protected from the wind
BBQ does not ignite	– No battery power	– Insert new battery
Device switches off during operation	– LP gas bottle is empty – Food is in contact with temperature sensor	– Replace with full LP gas bottle – Ignite the BBQ anew and place BBQ goods in more suitable position

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 labelled with the symbol shown on the left.

Declaration of conformity

This product fulfils 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. 3184UK, Toronto Steakgrill Top heat gas grill
Weight:	ca. 11.5 kg
Overall dimensions:	ca. 23 x 57,6 x 40,5 cm (B x T x H)
Nominal heat output:	max.: 3 kW
Gas consumption:	218,31 g/h
Type of gas /	LPG /Butane 28-30mbar ;
Gas pressure:	Propane 37mbar
Burner valve:	0.86 mm
Battery elect. ignition:	1x 1.5V AA (not included)

Service

Please contact our service point for assistance with technical questions. This product was carefully manufactured and packaged. Should you nevertheless have a complaint, our employees are more than happy to assist.

The gas grill should be serviced once a year by a qualified professional.

For service questions, you can reach us at the following email address (distributor).

Subject to technical modifications and typographical errors.

Distributor

tepro Garten GmbH
Carl-Zeiss-Straße 8/4
D-63322 Rödermark

Email: info@tepro-gmbh.de oder
backoffice@tepro-gmbh.de

Web: www.tepro-gmbh.de

Matching accessories (not included in the delivery scope)

Can be obtained at stationary and online retailers.

Universal cover hood – for Steakgrill, anthracite

tepro Item No. 8413



- Made of high-quality, durable polyester fabric 150 x 150D
- With water-repellent PVB coating
- Resistant to UV radiation
- With elastic fastener inside hem
- Material:
- Exterior: PVB (polyvinyl butyral)
- Interior: 100% polyester
- Hood dimensions approx. 28.5 x 58.5 x 39 cm (BxTxH)
- Also suitable for tepro 3184, 3184-BV, 5802, 869260

Further cover hoods available over-the-counter and online.

Radio Grill Thermometer Set

tepro Item No. 8349



- Set includes: 1x thermometer and 1x receiver
- Measurement range: 0°C to 300°C
- Big LCD with activatable backlight
- 4 probes
- Preset core temperatures for: beef, veal, pork, lamb, chicken and turkey
- Target-core temperatures can be individually adjusted
- Preset degrees of doneness: Rare, Medium Rare, Medium, Well Done
- Alarm and timer functions with audible signal
- Can be hung up or mounted on surface
- Includes magnet on backside
- Switch between °C and °F
- Cable suitable for temperatures up to 380°C
- Signal transmission by radio, range max. 100 meters (within visibility)
- Battery-powered (2x 1.5V AAA batteries for each device, not included with matching accessories)

