

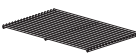
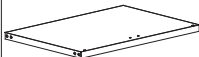
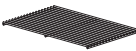
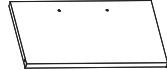
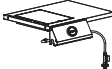
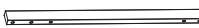
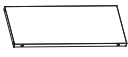
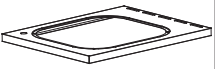
OWNER'S MANUAL

MODEL NO.:3193UK

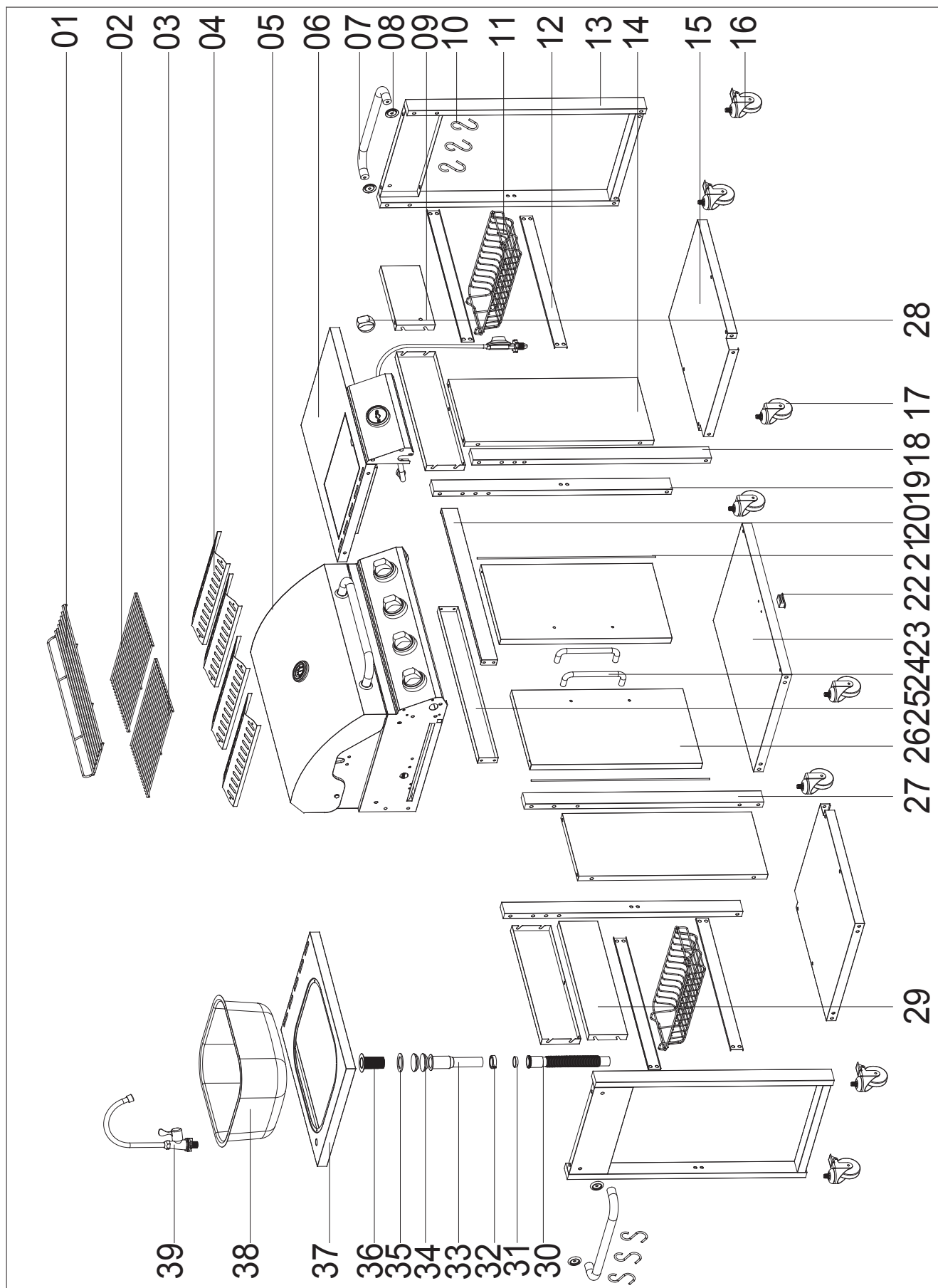


1. Parts List

Quantity varies according to model purchased. Specifications subject to change without prior notice.
For more details on hardware, please see the corresponding 'Hardware Reference Diagram'.

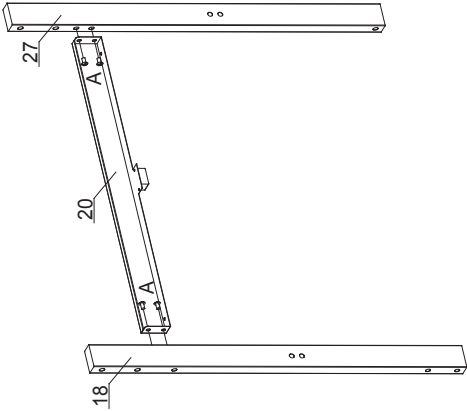
NO.	Description	Figuer	Q'TY	NO.	Description	Figure	Q'TY
01	Warming Rack		1	22	Magnet		1
02	Cooking Grid 1/2		1	23	Bottom Panel		1
03	Cooking Grid 2/2		1	24	Door Handle		2
04	Flame Tamer		4	25	Rear Support		1
05	Body Assem		1	26	Handle		2
06	Side Burner Table		1	27	Right Front Leg		1
07	Side Tbale		2	28	Knob		1
08	Handle Base		4	29	Long Support		3
09	Short Support		1	30	Strainer A		1
10	Hook		6	31	Seal Ring 1		1
11	Basket		2	32	Fixed Parts 1		1
12	Basket Support		4	33	Strainer B		1
13	Leg Assem		2	34	Seal Ring 2		2
14	Side Front Panel		2	35	Seal Ring 3		2
15	Side Bottom Panel		2	36	Fixed Parts 2		1
16	Lock Caster		4	37	Sink Table		1
17	Caster		4	38	Sink		1
18	Left Front Leg		1	39	Faucet		1
19	Rear Leg		2	A	M6X10		78
				B	M6X60		12
20	Door bracket		1	C	M4Nut		4
				D	M3X10		2
21	Door Axle		2	E	M3Nut		2

2. Parts Diagram



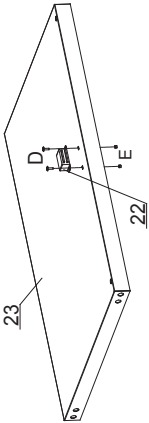
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STEP 1



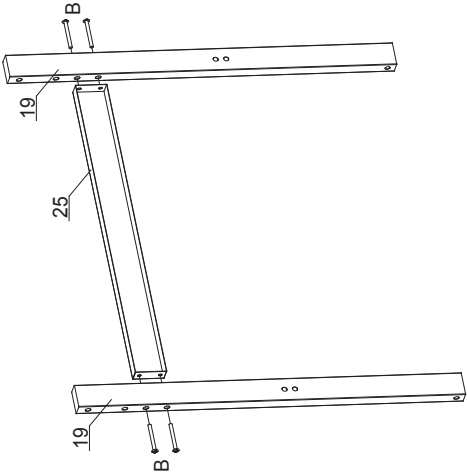
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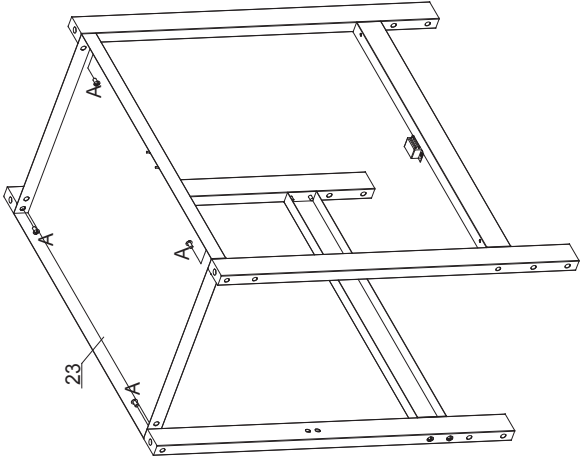
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E  M3 Nut 2Pcs

STEP 2



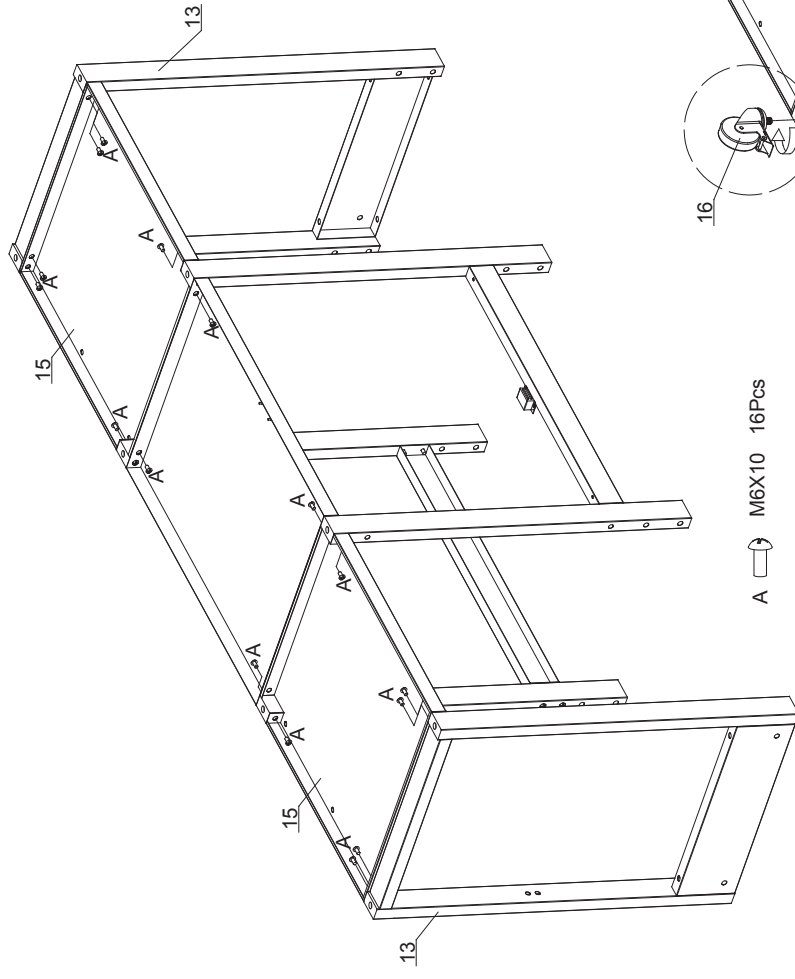
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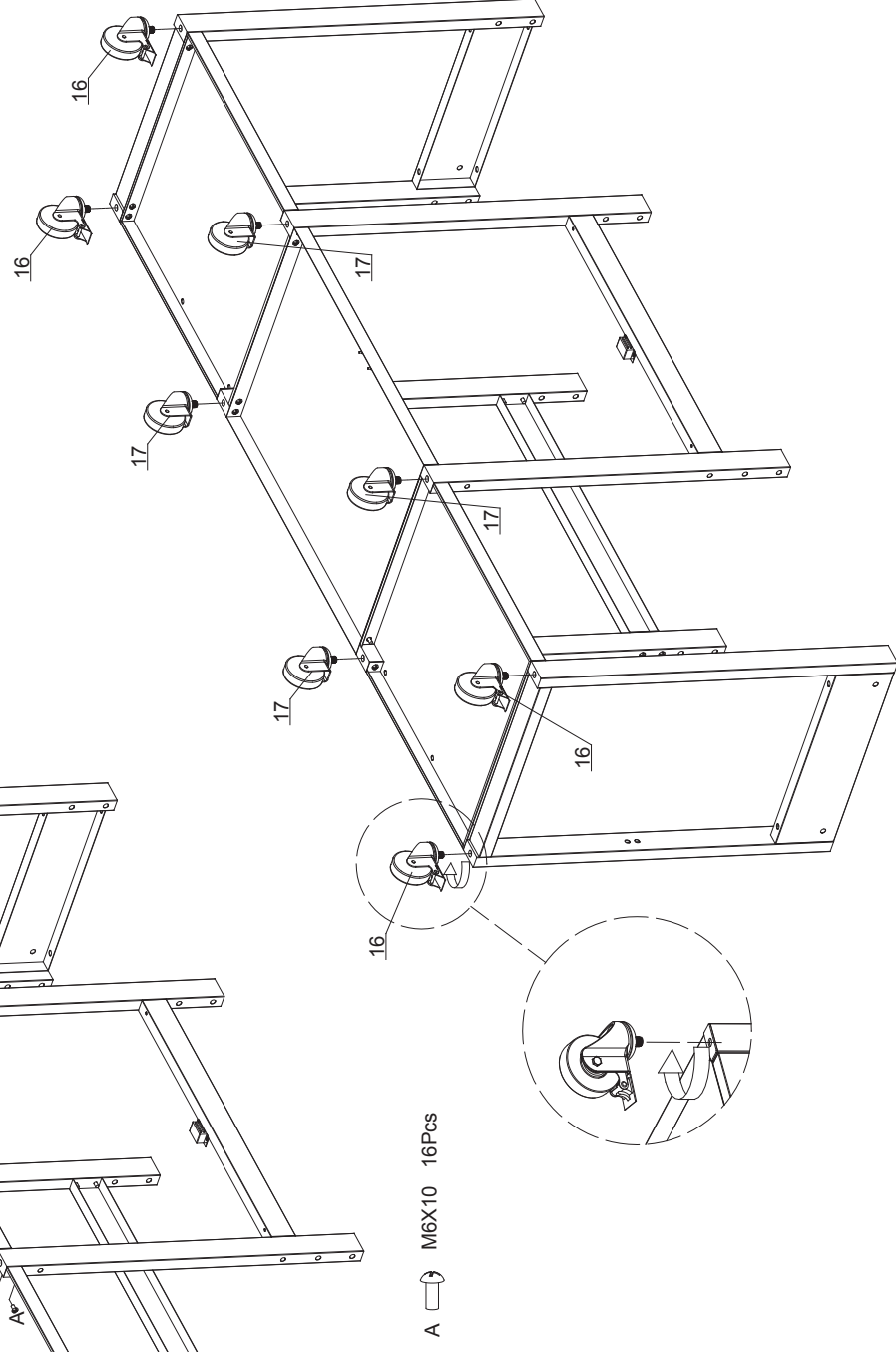


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STEP 5

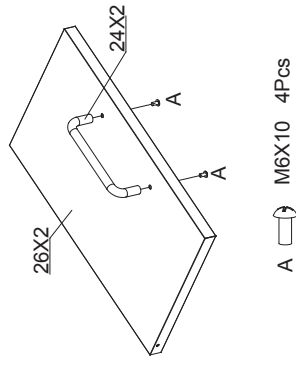
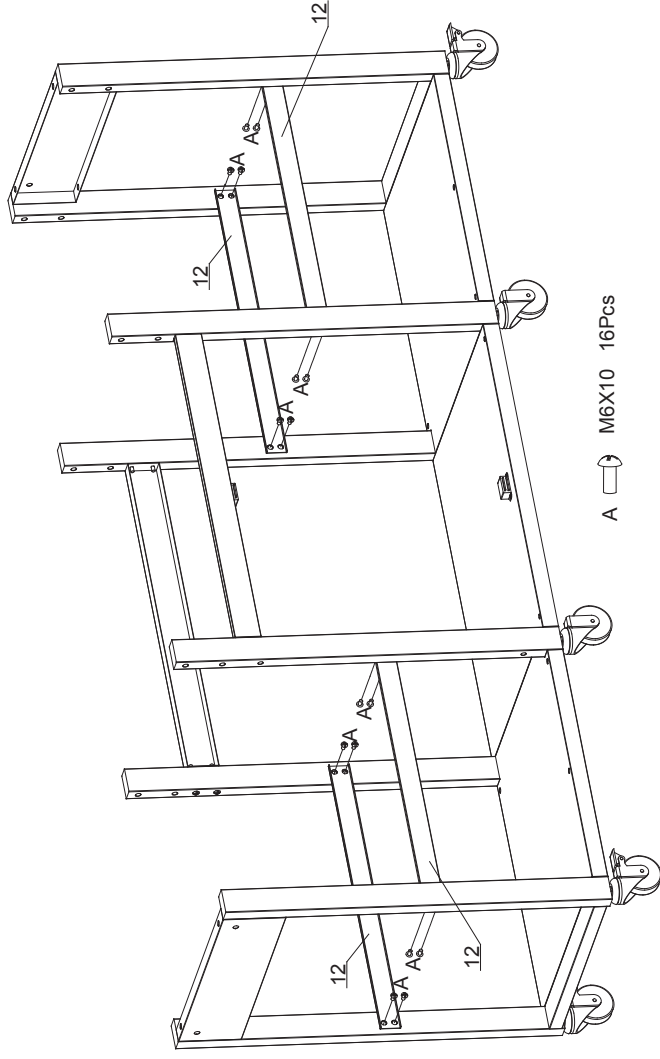


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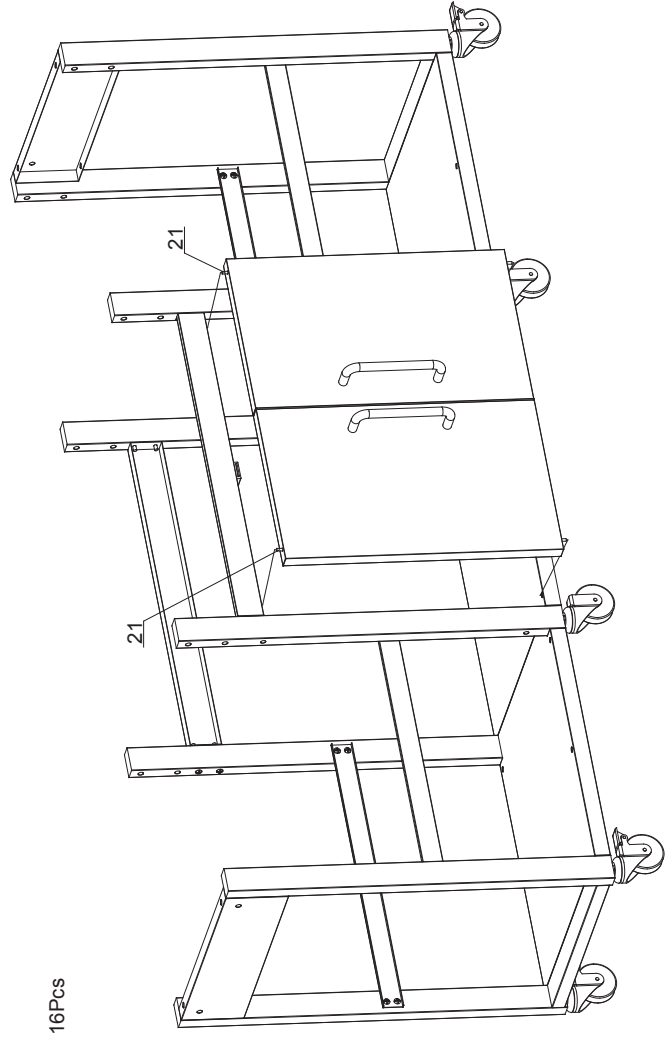


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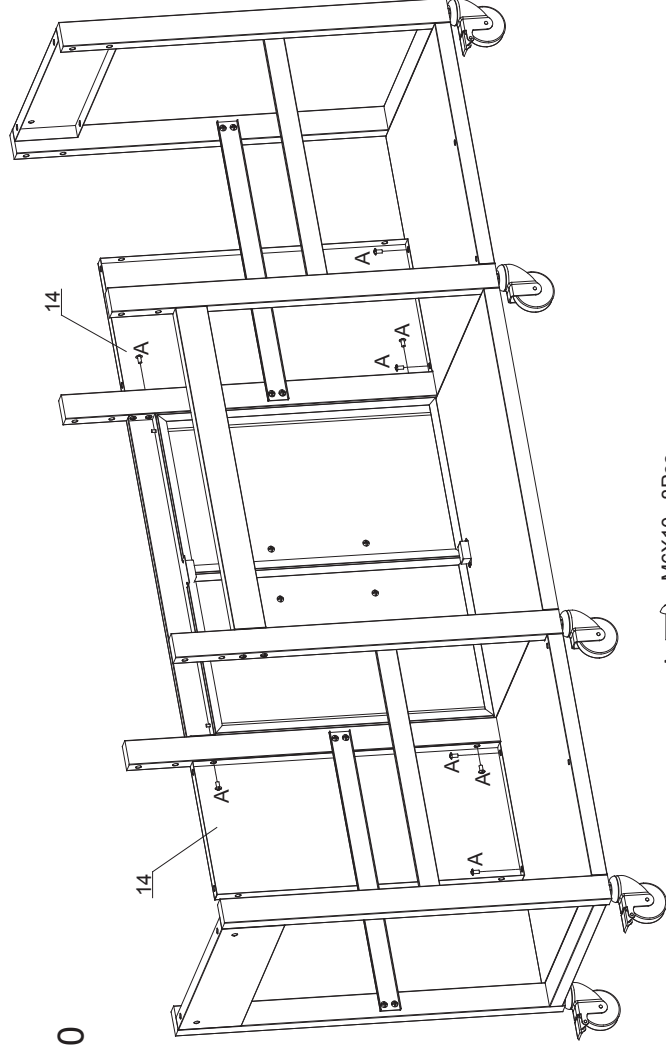
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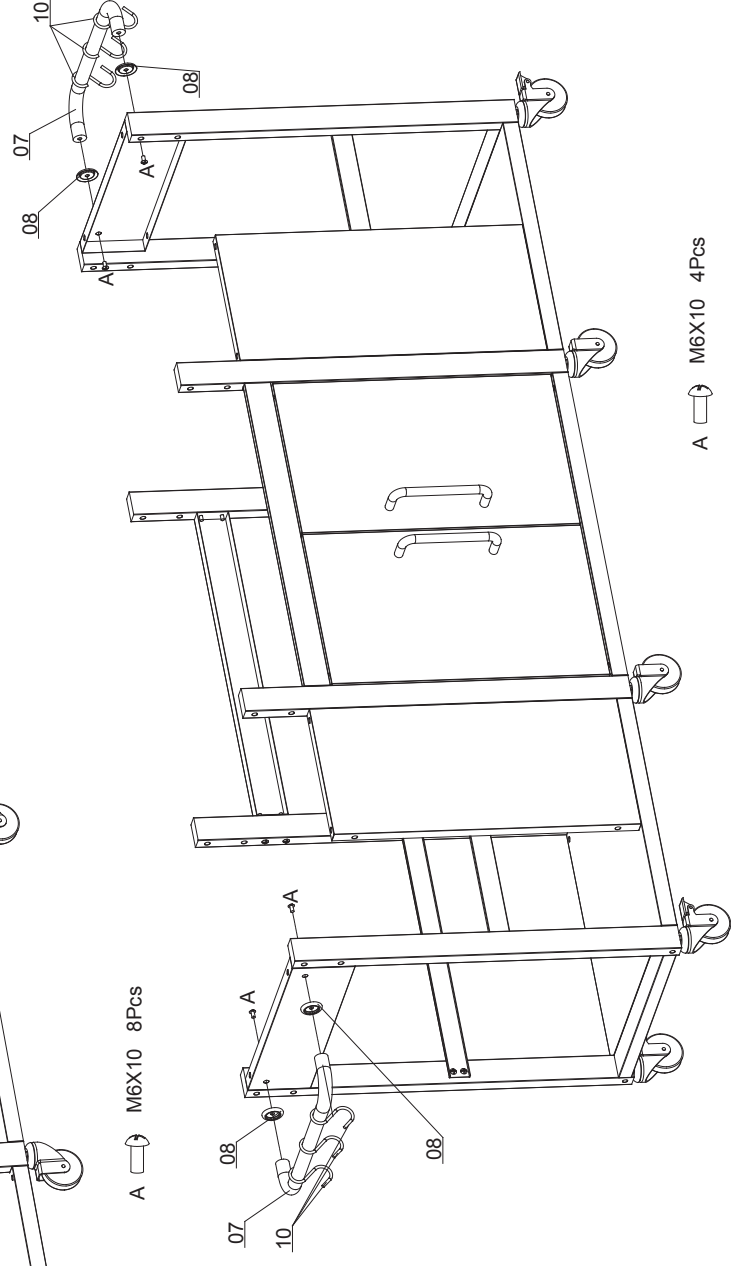
STEP 9



STEP 10

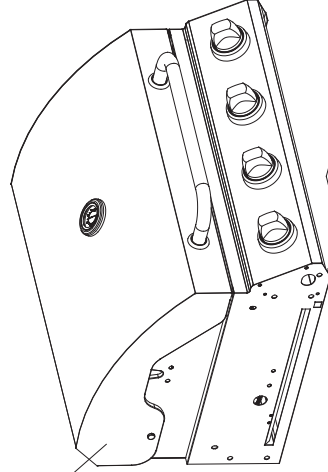


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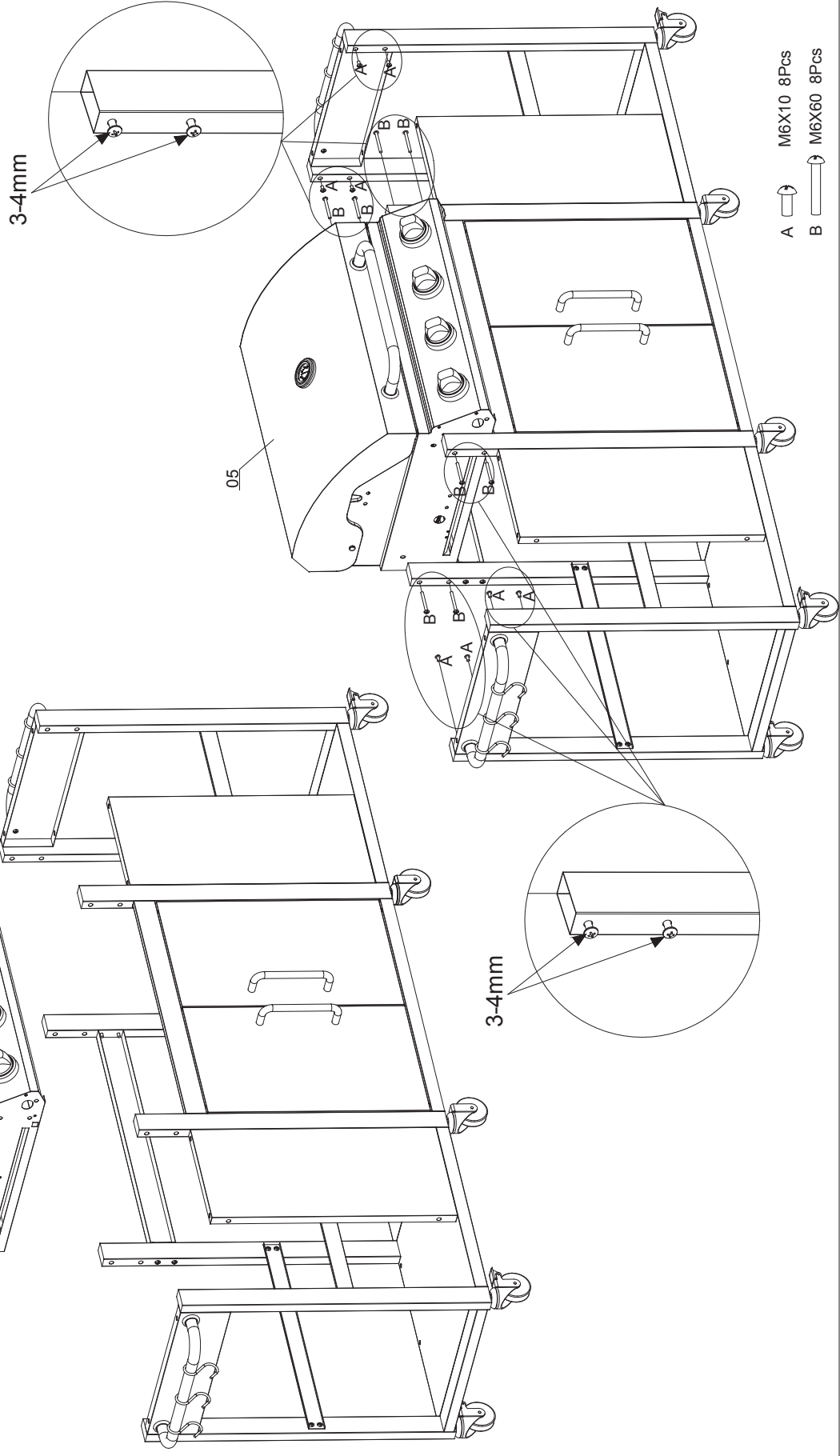


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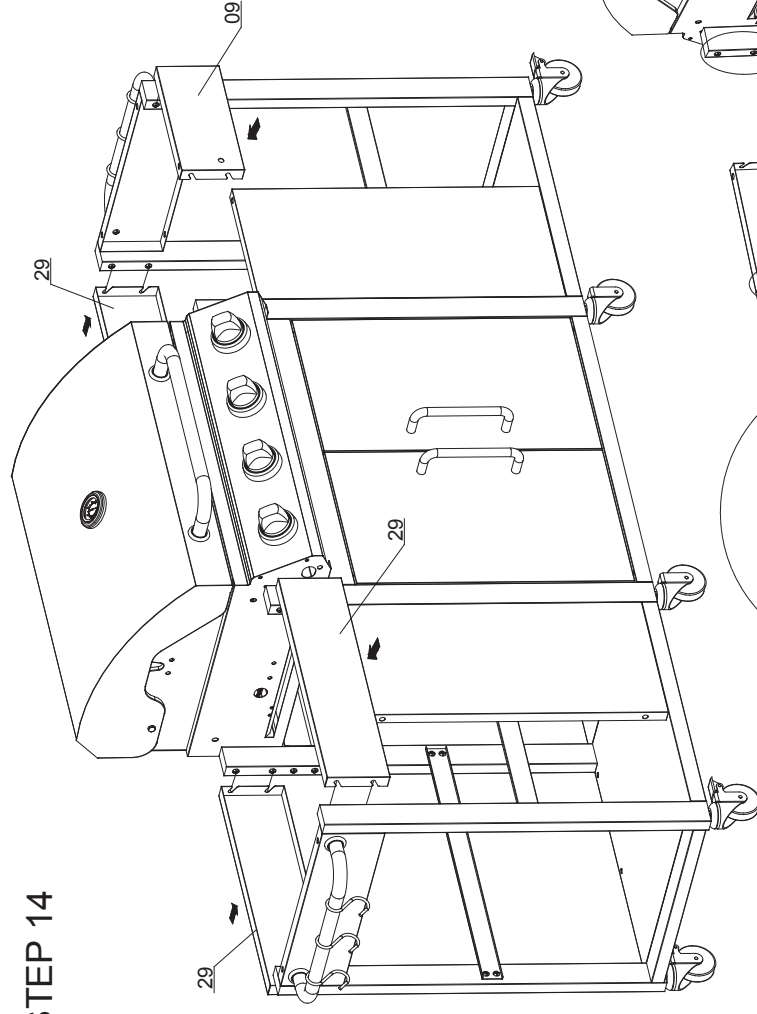
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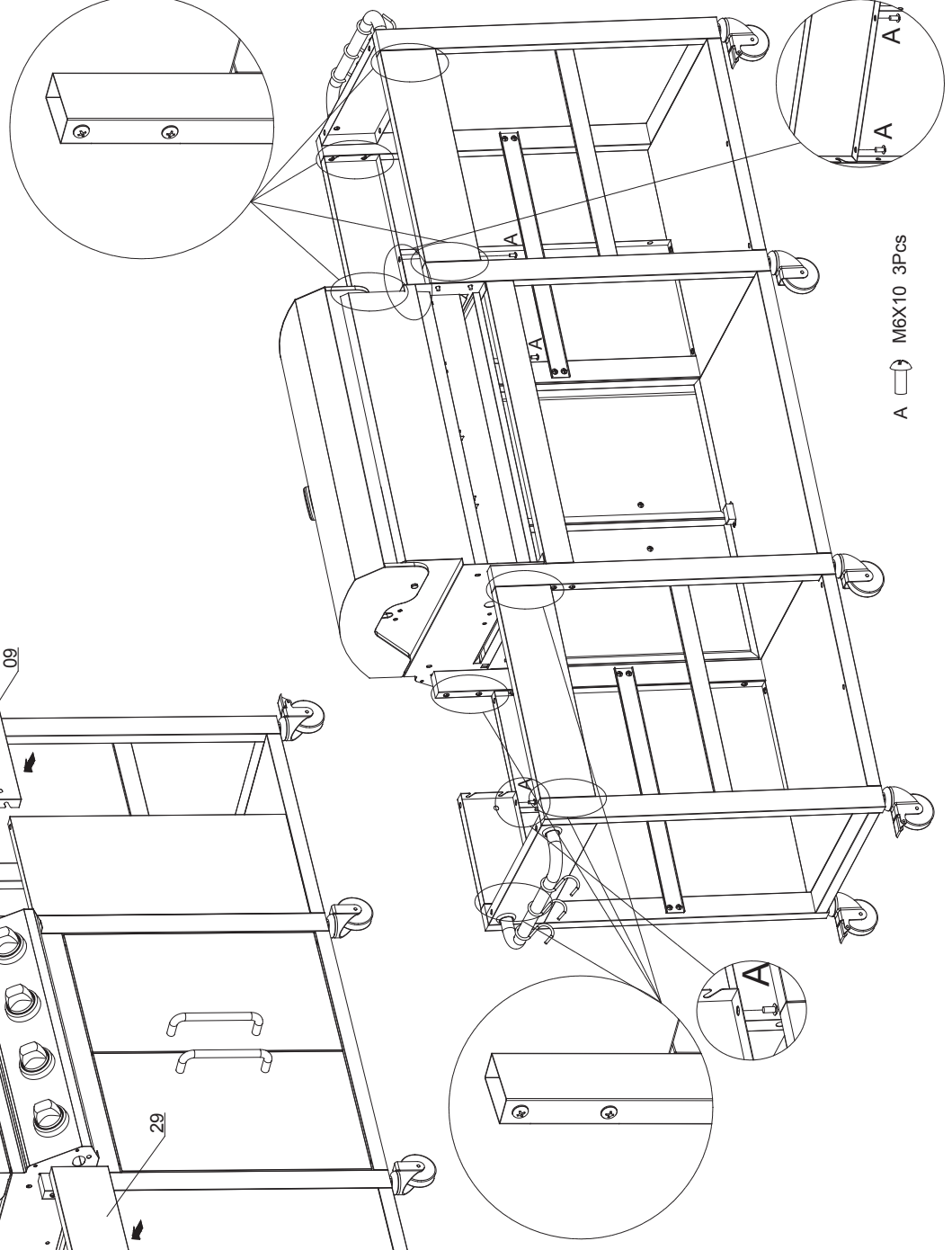
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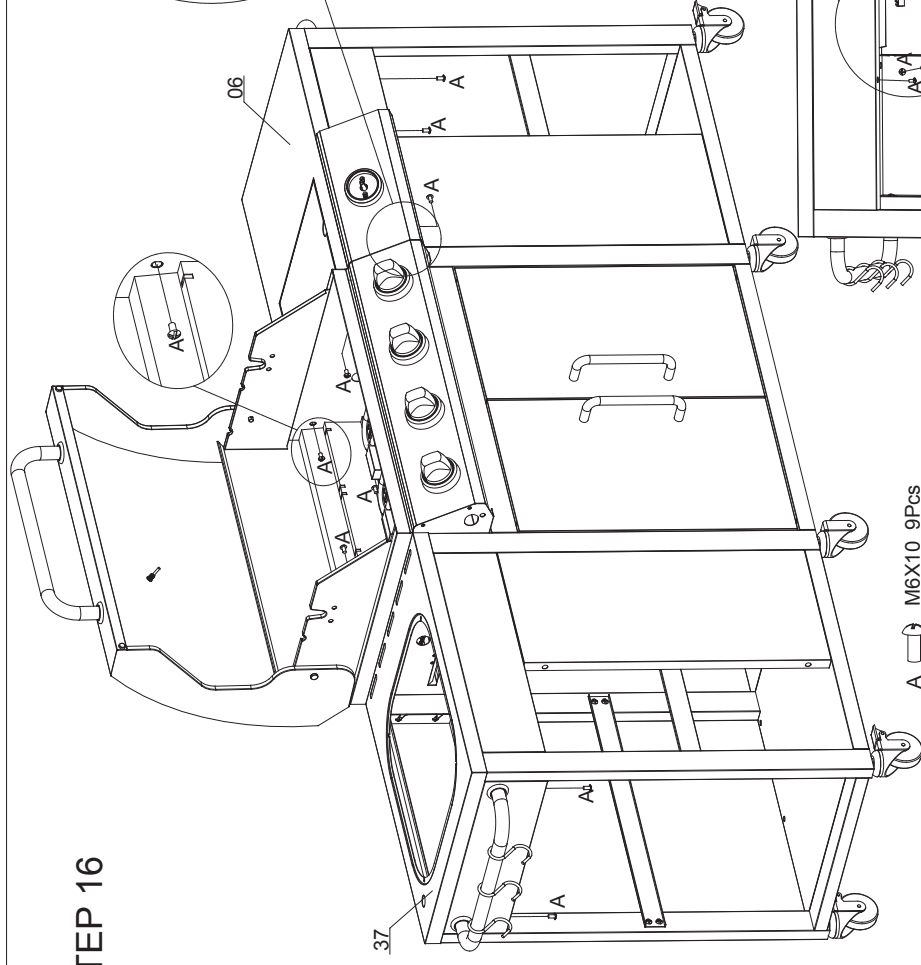
STEP 14



STEP 15

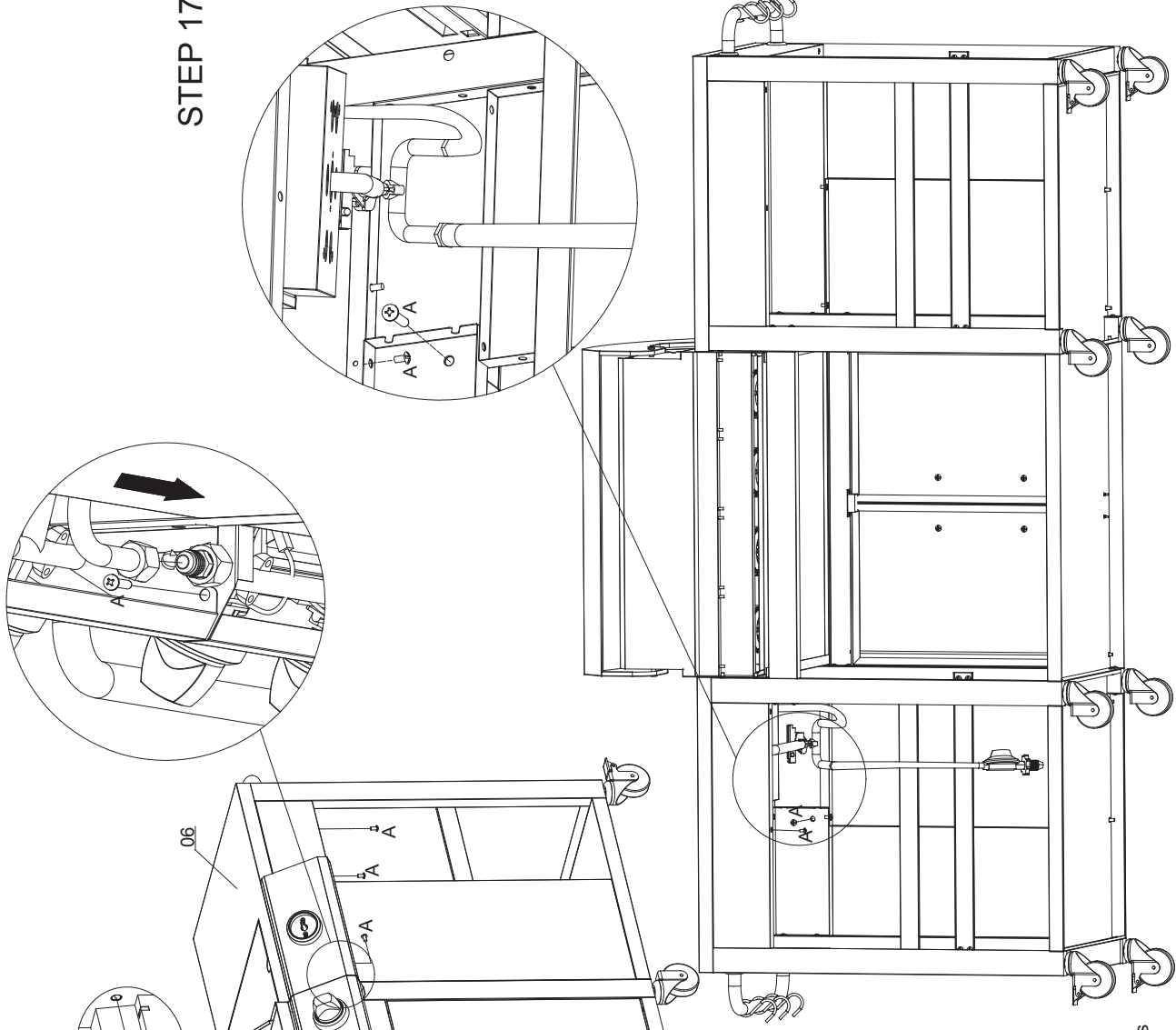


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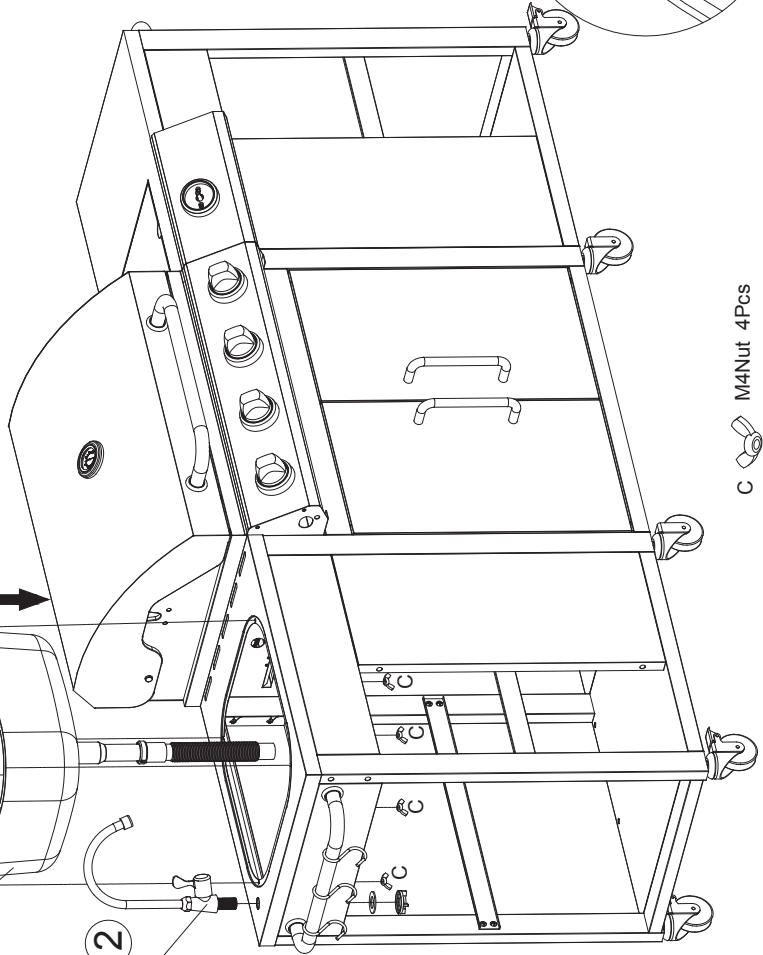
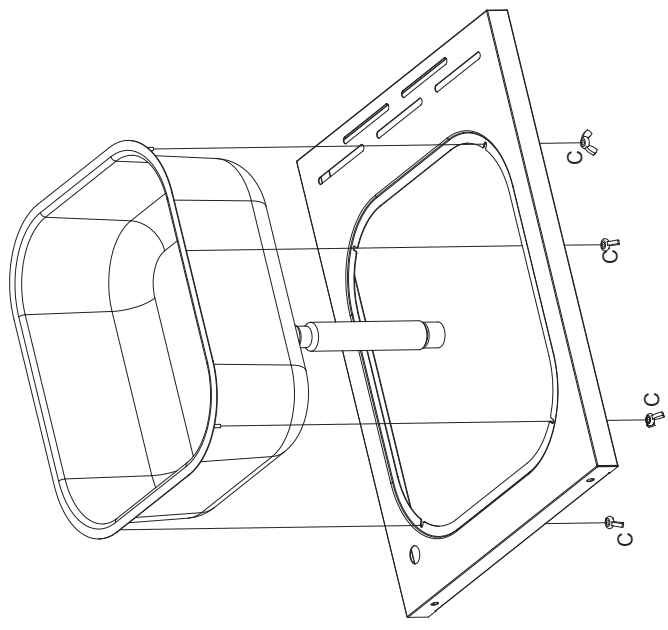
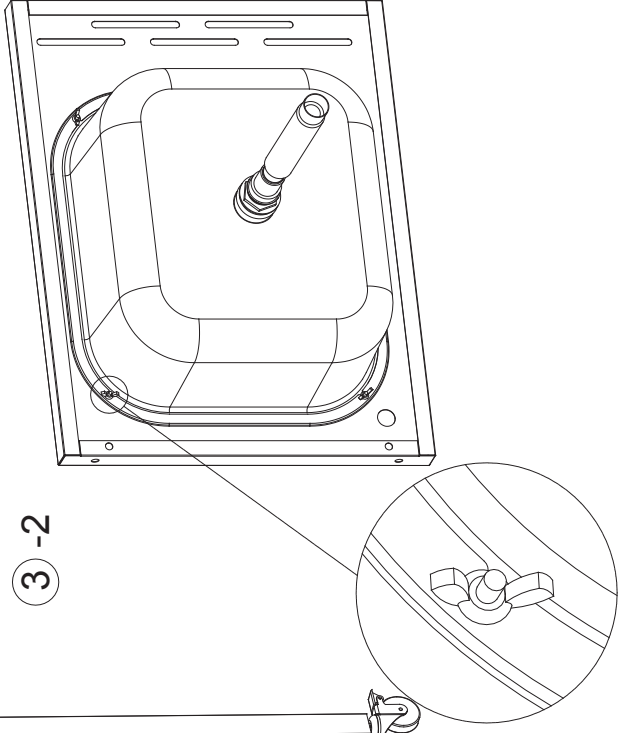
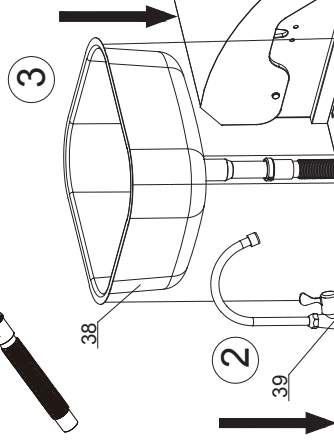
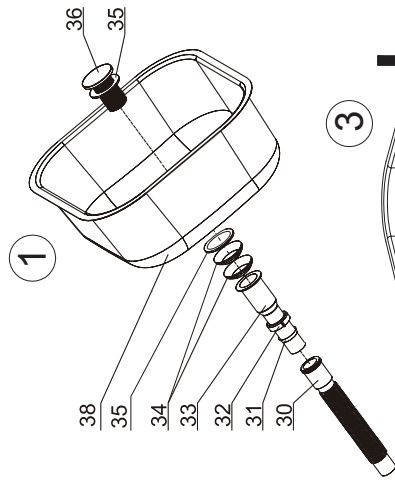
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STEP 17

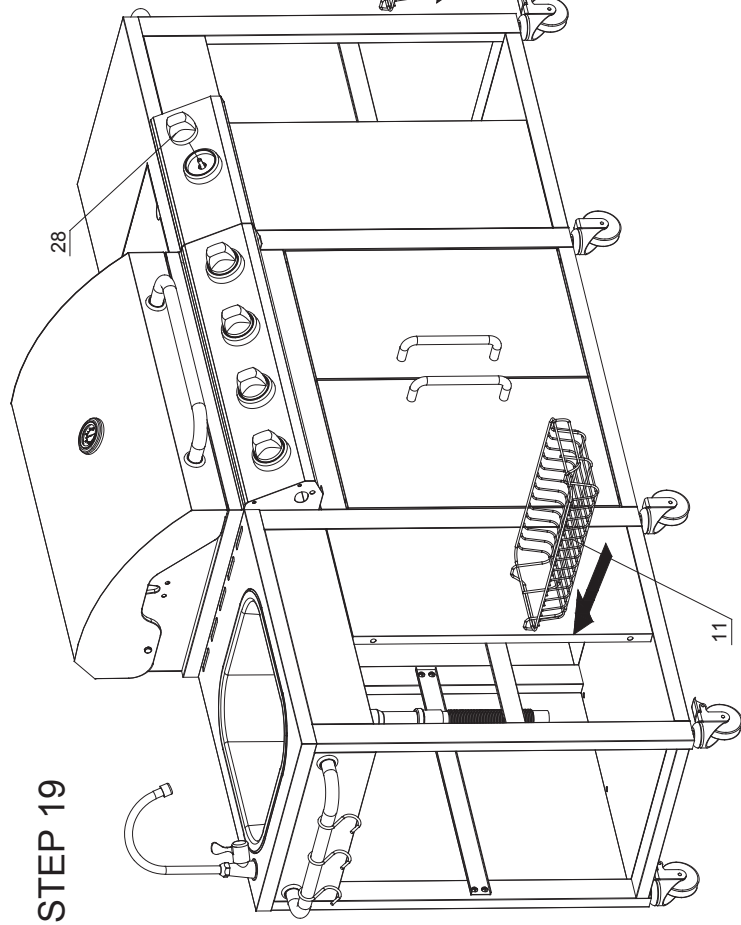


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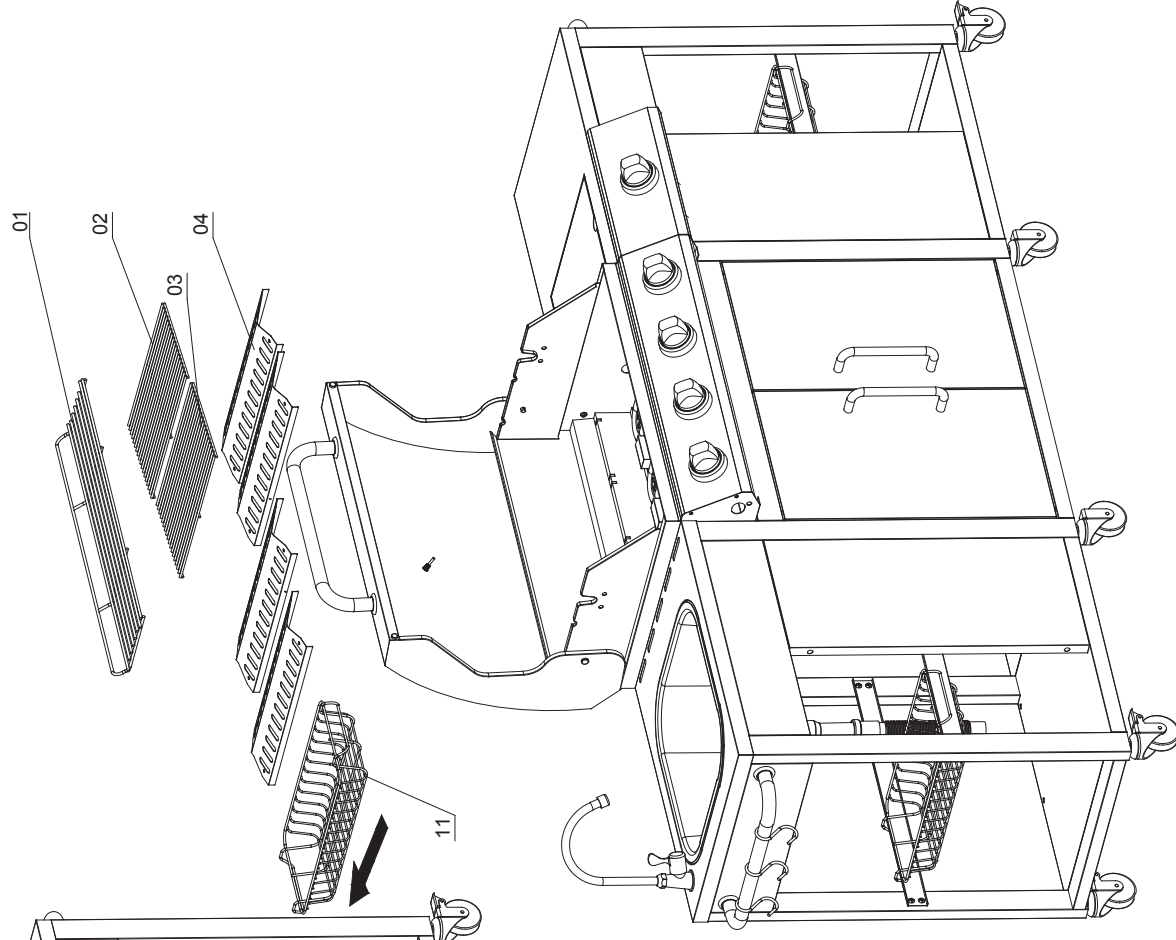
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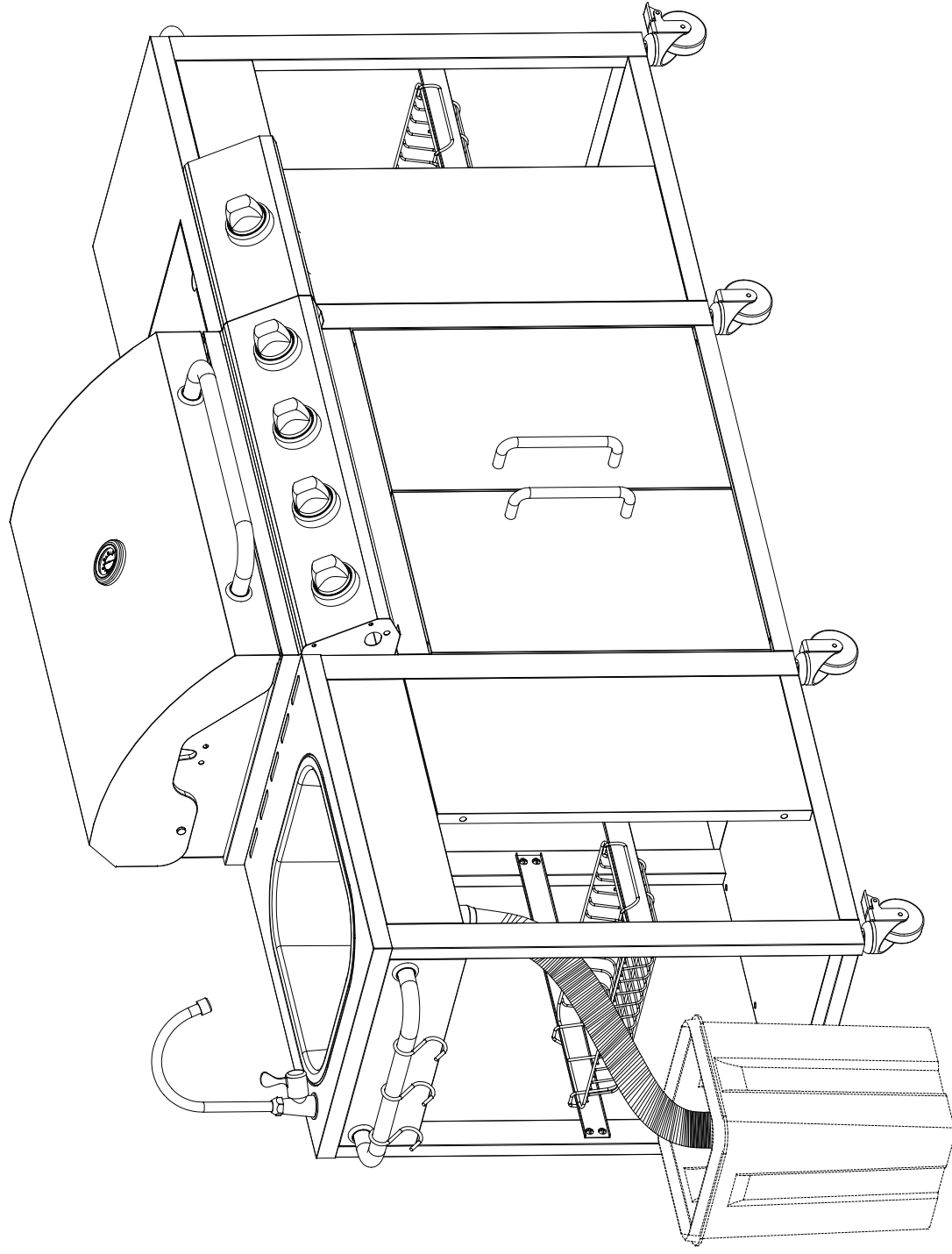
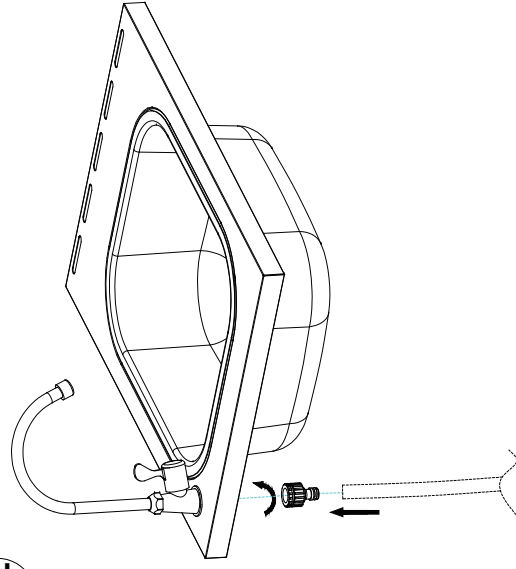
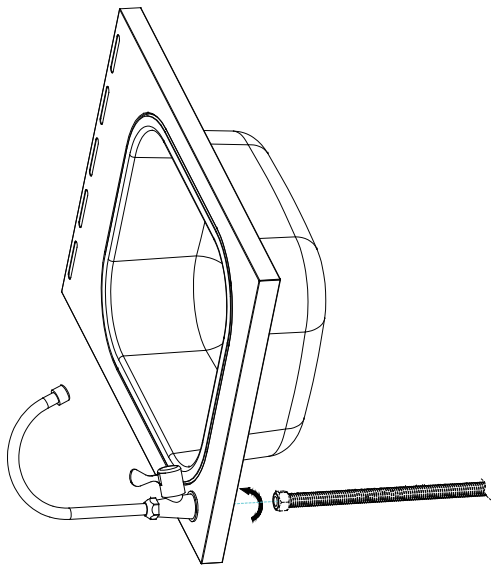


STEP 19



STEP 20





B

A-1

A-2

ASSEMBLY IS NOW COMPLETE.

ALL JOINTS AND CONNECTIONS MUST NOW BE **LEAK TESTED** BEFORE USING THE BARBECUE.

Leak test annually, and whenever the gas bottle is removed or replaced.

4. Leak Testing

Always perform a leak test in a well-ventilated area.

Step 1 - Confirm all control knobs are in the off position.

Step 2 - Turn the gas on / open the gas control valve on the gas bottle slowly and smoothly.

Step 3 - Check for leaks by brushing a solution of ½ water and ½ liquid detergent / soap over all the gas system joints, including gas bottle valve connections, hose connections, and regulator connections.

Step 4 - NEVER USE AN OPEN FLAME to test for leaks at any time.

Step 5 - If bubbles form over any of the joints there is a leak:

- Turn off the gas supply at the gas bottle;
- Retighten all joints;
- Repeat test;
- If bubbles form again, do not use the barbecue and contact your local distributor for assistance.

Always wipe the mixed solution (½ water and ½ liquid detergent / soap) from all joints and connections after leak testing.

5. Important Information

- ▲ Please read these instructions carefully before assembly and use of your barbecue.
- ▲ Retain these instructions for future reference.
- ▲ This product is for outdoors use only. Do not use indoors.
- ▲ Do not use the barbecue or store gas bottles below ground level. LPG is heavier than air so if a leak occurs the gas will collect at a low level and could ignite in the presence of a flame or spark.
- ▲ For use with LPG bottled gas only. A suitable regulator must be used for LPG.
- ▲ Remove plastic wrap from any part before lighting.
- ▲ Do not use within 1m of any flammable structure or surface. Do not use under any combustible surface.
- ▲ The LPG cylinder must never be placed directly underneath the barbecue.
- ▲ The LPG cylinder should never be stored or used laid on its side, in the horizontal position. A leak would be very serious and liquid could enter the gas line with serious result.
- ▲ Never store gas cylinders indoors.
- ▲ Open the barbecue hood or lid before lighting.
- ▲ Once lit, do not move the barbecue until it has completely cooled, after use.
- ▲ THIS BBQ MUST NEVER BE LEFT UNATTENDED WHEN LIT AND IN USE.
- ▲ The hood or lid handle can become very hot. Grip only the centre of the handle. Always use oven gloves when cooking or carrying out any adjustments to the barbecue.
- ▲ Use purpose designed barbecue tools with long, heat resistant handles.
- ▲ Use caution when opening the hood (where applicable), as hot steam inside is released upon opening.
- ▲ Parts of this barbecue become very hot – care must be taken, especially when children, elderly people, and animals are present.
- ▲ Turn off the gas supply at the gas cylinder after use.
- ▲ Never cover a barbecue until it has completely cooled, and is clean and dry.
- ▲ Use this barbecue only on a stable, flat surface.
- ▲ Before you use your barbecue, perform a leak test. This is the only safe and sure way to detect any gas leaking from joints

and connections of the barbecue after assembly.

- ▲ Leak test annually, and whenever the gas cylinder is removed or replaced.
- ▲ Do not store flammable materials near this barbecue.
- ▲ Do not use aerosols near this barbecue.
- ▲ Parts sealed by the manufacturer or his agent must not be altered by the user.
- ▲ Failure to follow the manual's instructions could result in serious injury or damage.
- ▲ Modification of the barbecue may be dangerous, is not permitted and will nullify any warranty.
- ▲ If you have any queries regarding these instructions, contact your local dealer.

6. Gas, Regulator and Hose

This barbecue can use mixed LPG (liquid petroleum gas) bottled gas only. Check that you have the correct gas cylinder to match the regulator supplied with your barbecue.

Do not stand the cylinder directly under the BBQ burners.

The LPG cylinder should be positioned behind the side shelf of the BBQ, on flat, solid ground.

- The hose should hang freely with no bends, twisting, tension, folds, or kinks that could obstruct free flow of gas. Always inspect the hose for cuts, cracks, or excessive wear before use.
- Apart from the connection point, no part of the hose should touch any hot barbecue parts. If the hose shows any sign of damage it must be replaced with a hose suitable for use with LPG which meets the national standards for the country of use.
- The length of hose should not exceed 1.5 metres.

For optimal performance, we suggest to use a 9kg LPG cylinder. This appliance is supplied with a 2.75kPa LPG regulator of an approved type. **YOU MUST HAVE THE PROPER REGULATOR AND CYLINDER IN ORDER FOR THE BARBECUE TO OPERATE SAFELY AND EFFICIENTLY. USE OF AN INCORRECT OR FAULTY REGULATOR IS DANGEROUS AND WILL INVALIDATE ANY WARRANTY.**

Please consult your local gas dealer for the most suitable gas cylinders and regulators.

7. Installation

7.1. Selecting a Location

This barbecue is for outdoor use only and should be placed in a well-ventilated area, and on a safe and even surface. Never place your barbecue below ground level. Take care to ensure that it is not placed UNDER any combustible surface. The sides of the barbecue should NEVER be closer than 1 metre from any combustible surface, including trees and fences and make sure that there are no heat sources near the barbecue (cigarettes, open flames, spark etc.). Keep this barbecue away from any flammable materials!

7.2. Precautions

Do not obstruct any ventilation openings in the barbecue body.

Mount cylinder onto cylinder hook (where fitted) by slipping the cylinder hook through the cylinder collar and secure cylinder bottom ring with cylinder retainer on the leg support.

Should you need to install or change the gas cylinder, confirm that the barbecue is switched off, and that there are no sources of ignition (cigarettes, open flame, sparks, etc.) near, before proceeding.

7.3. Connecting a Gas Hose to the BBQ

Connect the gas hose to the gas rail inlet on the left hand side of the barbecue. Do not overtighten. Do not use any sealing tape, paste or liquid on the connection.

7.4. Fixing a Regulator to the Gas Cylinder

Confirm all barbecue control knobs are in the OFF position. Connect the regulator to the gas cylinder according to your regulator's and cylinder dealer's instructions.

8. Operation

▲ 8.1. Warnings:

- ▲ Before proceeding, make certain that you understand the IMPORTANT INFORMATION section of this manual.

- ▲ The regulator supplied with this BBQ is equipped with a safety mechanism called an Excess Flow Valve. To avoid tripping this device, which will prevent the full gas requirement reaching the BBQ, it is vital that following actions are taken prior to igniting the BBQ:

- 1- Prior to opening the gas cylinder valve, make sure all BBQ control valves are in the OFF position.
- 2- Next open the gas cylinder valve, opening the first half turn slowly, then opening the gas tap fully.

- ▲ Your barbecue is not designed to be used with more than 50% of the cooking area as a solid plate — this includes baking dishes. Full coverage will cause excessive build-up of heat and damage the barbecue. This is not covered by warranty.

- ▲ **WARNING:** This BBQ must never be left unattended when it is lit and in use.

8.2. Preparation Before Cooking

To prevent foods from sticking to the cooking surface, please use a long-handled brush to apply a light coat of cooking or vegetable oil before each barbecuing session. (Note: When cooking for the first time, paint colours may change slightly as a result. This is normal and should be expected.) During use, the protective coating may come off the cooking surface. This is normal and is not harmful.

Line the drip tray with aluminium foil, then place a uniform layer of clean, dry sand, or even better an absorbent material like kitty litter 6-8mm deep into the tray. This will absorb excess cooking fat, thus making clean-up easy.

8.3. Lighting the Barbecue

- Open the hood before lighting. Never light your barbecue with the hood or lid closed.
 - Always ensure all BBQ control knobs are in the OFF position before opening the gas control valve on the gas cylinder slowly and smoothly.
1. • Push and turn the control knob of one burner to the HI position. A clicking sound will indicate the sparking of the ignitor for the pilot flame.
 2. The pilot flame will shoot down the side of the burner to effect quick burner ignition.

3. If burner does not light after 5 clicks, turn OFF, wait 2 minutes, and repeat procedure.
 4. The same procedure should be used to light remaining burners.
- After ignition, turn the burners to the HI position for 3-5 minutes in order to preheat the barbecue. This should be done before each cooking session. The hood should be open during preheating.
 - After completion of preheating, turn all burners to the low position for best cooking results.

8.4. Manual Ignition Instructions

- Open the barbecue hood before lighting. Never light your barbecue with the hood closed.
- **VERY IMPORTANT: Always ensure all BBQ control knobs are in the OFF position before slowly and smoothly opening the gas control valve on the LPG cylinder**
- Insert lit match through the match lighting hole on the left or right side of the barbecue and place near left or rightmost burner
- Push and turn the applicable control knob to HI position. The burner should light within 5 seconds.
- When the burner is lit, turn the remaining burners on one-by-one from left to right or right to left.

8.5 Lighting the Side Burner

Lift the side burner cover open. Never ignite your side burner with the side burner cover closed.

VERY IMPORTANT: Always ensure all BBQ control knobs are in the OFF position before slowly and smoothly opening the gas control valve on the LPG cylinder

From the OFF position, turn knob to HI position and push the SIDE BURNER IGNITOR button. A continuous clicking sound will indicate the sparking of the ignitor. If the burner does not light after 5 seconds, turn OFF, wait 2 minutes, and repeat procedure.

8.6 Side Burner Manual Lighting Instructions

If for some reason the ignitor fails to produce a spark at the electrode, the side burner can be manually lit.

Lift open the side burner cover

VERY IMPORTANT: Always ensure all BBQ control knobs are in the "OFF" position before slowly and smoothly opening the gas control valve on the LPG cylinder

Strike and carefully place a match approximately 1-2cm from the burner

Push and turn the side burner control knob anti-clockwise to the high position. The side burner should ignite within 5 seconds.

If the burner does not light after 5 seconds, turn the control knob to OFF position and wait a few minutes for the gas to dissipate before repeating the above procedure to re-ignite.

If the side burner does not light with the first few attempts of match lighting, there is a problem with the gas supply. Turn off the gas at the burner and LPG cylinder. DO NOT attempt to operate the grill until the problem is found and corrected. See "Trouble Shooting" section at the rear of this manual for extra help.

8.7. Grill Cooking

The burners heat up the flame tamers underneath the grill, which in turn heats the food on the grill. The natural food juices produced during cooking fall onto the hot flame tamers below and vaporise. The subsequent rising smoke bastes the food, as it travels upwards, imparting that unique barbecued flavour.

8.8. Cast Iron Plate Cooking

The burners heat the plate directly, which then cooks the food on contact. Plates allow for the cooking of smaller items, such as seafood, which could fall through the spaces of a grill.

They are also suitable for cooking items that require high-temperature and short-duration cooking, such as vegetables and smaller cuts of fish. Similarly, it can be used in exactly the same way as a griddle in the kitchen, for searing steaks, cooking eggs, etc. Alternatively, it can be used for heating pans or keeping food warm.

8.9. Roasting Hood Cooking

Barbecues equipped with a roasting hood give the option to form an 'oven' for roasting or baking food, such as joints of meat or whole chickens, etc. More even cooking of food will actually be achieved by using the barbecue with the hood down. **However, this should only be done with the burners on low.**

For best results, place the food you wish to bake or roast on a metal baking tray and set it on one side of the cooking grill.

Turn the burner directly under the food to the OFF position and turn all other burners to a LOW to MEDIUM position.

Close the hood to cook the food 'indirectly'.

Avoid lifting the hood unnecessarily as heat is lost every time the hood is opened. If the hood is opened during cooking please allow extra time for the barbecue to regain its temperature and complete the cooking. Use the temperature gauge to monitor the heat of the barbecue.

If the internal heat becomes too high, turn the burners down to the low position. It is neither necessary nor advisable to have all of the burners on HI when the hood is closed. This would create an overheating risk.

DO NOT ALLOW YOUR BARBECUE TO OVERHEAT. IT WILL BE DAMAGED. Take care when opening the hood as hot steam can be released on opening.

8.10. Warming Rack

Warming racks are a convenient way to keep cooked food warm or to warm items such as bread rolls. It is advisable to place food (particularly fatty foods) to the front of the warming rack to avoid the possibility of juices and fat running down the back of your barbecue. Always check that your warming rack is properly fitted before use.

8.11. Flare-Up Control

VERY IMPORTANT!

Flare-ups occur when meat is barbecued, and its fat and juices fall upon the hot flame tamer.

Smoke of course helps give food its barbecued flavour, but it is best to avoid excessive flare-up to prevent food being burned. To control flare-ups, it is **ABSOLUTELY ESSENTIAL** to trim away excess fat from meat and poultry before

grilling, to use cooking sauces and marinades sparingly and try to avoid very cheap cuts of meat or meat products as these tend to have a high fat and water content. Also, the burners should always be placed on the low setting during cooking.

Flare-ups and fat fires can also occur in the drip tray if it is not filled with sand or other fat absorbent material like kitty litter. An empty and / or dirty drip tray can lead to flare-ups and fat fires. Pay close attention to **8.2. Preparation Before Cooking.**

When flare-ups do occur, they can usually be extinguished by applying baking soda or salt directly onto the flame tamer. Always protect your hands when handling anything near the cooking surface of the barbecue and take care to protect yourself from the flames.

If a fat fire occurs, please see the instructions given below.

8.12. Fat Fires

Empty and clean the drip tray (and foil liner, if applicable) of food debris after each cooking session. If the barbecue is to be used for large gatherings, it will be necessary to turn off and cool the barbecue every two hours to remove food debris from the drip tray (and foil liner, if applicable) and clean it out. The time between cleaning may need to be reduced if very fatty foods or cheap meat products are being cooked. Failure to do this may result in a fat fire, which may cause injury and could seriously damage the barbecue.

In the event of a fat fire:

- If safe to do so, turn all control knobs to the OFF position.
- Turn off the gas supply at the gas bottle.
- Keep everyone at a safe distance from the barbecue and wait until the fire has burnt out.
- Do not close the hood or lid of the barbecue.
- NEVER DOUSE A BARBECUE WITH WATER.

IF AN EXTINGUISHER IS USED, IT SHOULD BE A DRY POWDER TYPE.

- DO NOT REMOVE THE DRIP TRAY.
- If the fire does not seem to be abating or appears to be worsening, contact your local Fire Brigade for assistance.

8.13 End of Cooking Session

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

8.14. Turning Off Your Barbecue

When you have finished using your barbecue, turn off the gas supply at the bottle and when the flames go out, turn all the control valves fully clockwise to the OFF position.

Wait until the barbecue is sufficiently cool before closing its hood or lid.

9. Care and Maintenance

Regularly clean your barbecue between uses and especially after extended periods of storage. Ensure the barbecue and its components are sufficiently cool before cleaning. Do not leave the barbecue exposed to outside weather conditions or stored in damp, moist areas.

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

To extend the life and maintain the condition of your barbecue, we strongly recommend that the unit be covered when left outside for any length of time, especially during the winter months. Heavy-duty barbecue covers and other accessories are available from your local stockist.

Even when your barbecue is covered for its protection, it must be inspected on a regular basis as damp or condensation can form which may result in damage to the barbecue. It may be necessary to dry the barbecue and the inside of the cover. It is possible for mould to grow on any fat remaining on parts of the barbecue. This should be cleaned off smooth surfaces with hot soapy water.

Any rust that is found that does not make contact with the food should be treated with

a rust inhibitor and painted with barbecue paint or a heat resistant paint.

A chrome cleaner may be used on chrome parts if required. To prevent rusting, wipe chrome plated warming racks etc, with cooking oil after rinsing and drying.

Cooking Surfaces & Warming Rack

When the barbecue has cooled, clean it with hot soapy water. To remove any food residue, use a mild cream cleaner on a non-abrasive pad. Do not use scouring pads or powders as they can permanently damage the finish. Rinse well and dry thoroughly. To protect the cast iron cooking surfaces; when clean and dry, apply a light coat of cooking oil to the cooking surfaces. Due to the weight of the cooking surfaces, we do not recommend cleaning in a dishwasher.

It is quite normal for surface rust to be present on the cooking surface. If rust appears between uses or in storage, clean with a soft brass wire brush being careful not to damage the cooking surface. Re-oil and cure.

Burners

Provided that they are operating correctly, in normal usage burning off the residue after cooking will keep the burners clean.

The burners should be removed and cleaned annually, or whenever heavy build-up is found, to ensure that there are no signs of blockage (debris, insects) in either the burner portholes or the primary air inlet of the burners. Use a pipe cleaner to clear obstructions.

When refitting the burners, be careful to check that the neck of the burner fits over the valve outlet.

It is quite normal for surface rust to be present on the burners. If rust appears between uses or in storage, clean with a soft brass wire brush.

Flame Tamers

Remove any food residue from the flame tamer surface with a plastic or wooden scraper or brass wire brush. Do not use a

steel scraper or wire brush. Clean with hot soapy water and rinse well.

Drip Tray

After every use, empty and clean the drip tray (and foil liner, if applicable) of any fat or food particles, using a plastic or wooden scraper if necessary.

Failure to keep it clean and excessive build up can result in a fat fire. This can be hazardous and severely damage the barbecue. **This is not a fault in the barbecue and is therefore not covered by the terms of the warranty.** If required, the tray can be washed in hot soapy water.

Barbecue Body

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

Barbecue Hood and Control Panel

Use a non-abrasive cloth or pad and clean with hot, soapy water. Do not use scouring pads or powders as they can permanently damage the finish. **Pay particular attention to the section called "Care and Protection of Stainless Steel Surfaces".**

Fixings

All screws and bolts, etc. should be checked and tightened on a regular basis.

Storage

Ensure the barbecue is properly cooled before covering or storing. Store your barbecue in a cool dry place.

Cover the burners with aluminium foil in order to prevent insects or other debris from collecting in the burner holes.

If the barbecue is to be stored indoors, the gas bottle must be disconnected and left

outside. The gas bottle should always be stored outside, in a dry well-ventilated area, away from any sources of heat or ignition. Do not let children tamper with the bottle.

When using the barbecue after extended periods of storage follow the cleaning procedures.

VERY IMPORTANT INFORMATION

CARE AND PROTECTION OF STAINLESS STEEL SURFACES

Your BBQ features Stainless Steel components, using moderate grade Stainless Steels.

All Stainless Steel grades require a level of care and protection to retain their appearance. **Stainless Steels are not immune to corrosion and neither are they maintenance-free, contrary to popular public perception.** Even the highest marine grades of Stainless Steel require frequent cleaning with fresh water to avoid oxidation and other corrosive issues.

Modern tastes dictate that your BBQ features Stainless Steel with a brushed finish. This brushed finish is attained by running Stainless Steel sheets through an abrasive process that removes the mirror finish and leaves the brushed finish. Brushed-finish Stainless Steel requires frequent cleaning and care, to maintain its quality of appearance. Without adequate care, it is realistic to expect that it will show signs of corrosion in time.

Stainless Steel is definitely not a maintenance-free material. Cleanliness and Stainless Steel are closely related.

After assembly, **we recommend that owners apply a thin layer of Olive Oil**

with a clean cloth, to all exposed Stainless Steel areas. This should then be polished in and buffed off with another clean cloth to a non-oily finish. This process will aid protection against dirt and other corrosive contaminants, by providing a temporary food-safe shield.

The olive oil layer also makes later polishing and removal of fingerprints easier. This process should be repeated frequently when cleaning your grill.

Note that some discoloration will occur with use due to heat.

You may have bought a protective cover for your BBQ. It is recommended that a BBQ cover should be used at all times when the BBQ is not in use to protect your investment. **However it is vital to understand that unless the BBQ is cool, clean and dry when the cover is fitted, use of a cover can in fact be detrimental.** A cover placed on a warm, wet or unclean BBQ (or any mix of these factors) can in fact be a very effective corrosion breeder!

For this reason, **the BBQ should always be cool, cleaned of any surface contaminants or dirt and be thoroughly dry before a protective cover is fitted.** This is especially important when a BBQ is to be stored for any length of time i.e. if the BBQ doesn't get frequent use, or when the BBQ is stored away over winter months.

In order to maintain the quality of the finish of a Stainless Steel BBQ, the owner must be vigilant with care and maintenance according to this advice.

Look after your investment carefully and it will serve you well for many years to come.

Troubleshooting Quick Reference

Problem	Possible Cause	Solution
Igniter does not spark or your BBQ lights with a match but not with the ignition.	Electrode dirty	Wipe the electrode carefully with a clean cloth. Degrease with alcohol or a small quantity of methylated spirits if needed (NB ensure that cleaning agents are removed from the area before lighting the BBQ). If this does not remove residue then sand gently using fine sandpaper.
	Electrode or burner is wet	Wipe dry before trying to relight.
	Ceramic Insulator is Damaged	If the ceramic insulator around your electrode is allowed to become very dirty it may crack from the heat. If this occurs you may not get a 'clean' spark at the burner. Visually inspect the electrode and if cracked your electrode will need to be replaced.
	Electrode not properly spaced	Check the gap between the electrode and burner. The gap should be 2-4mm and can be altered gently with pliers. Be careful not to crack the ceramic insulator whilst performing this procedure.
	Unplugged wire	Check all connections to the igniter box and to each electrode on your BBQ
Flare Ups	BBQ needs cleaning	Properly clean your BBQ. Pay special attention to the flame tamers and ensure the fat tray / cup is emptied and cleaned.
	Flame tamers missing	Ensure flame tamers are in position under the grill plate.
	Rotisserie Cooking	When rotisserie cooking use only the end burners on a low flame and close the hood. Ensure that the burners are covered by flame tamers.
	Fatty cut of meat	Sear the meat on high setting on your hot plate then cook to perfection over a lower flame on the grill plate. Ensure the flame tamers are in place and clean.
Electrode sparks but BBQ does not light	Electrode not properly spaced	Check the gap between the electrode and burner. The gap should be 2-4mm and can be altered gently with pliers. Be careful not to crack the ceramic insulator whilst performing this procedure.
	No Gas or Valve not open	Check the gas supply and refill the cylinder if necessary. Remember to open the gas valve after maintenance!
	Regulator's Excess Flow Valve activated	Check the information in the BBQ manual regarding the EXCESS FLOW VALVE . Always make sure that all control valves on your BBQ are in the OFF position before opening the tap on the LPG cylinder and then ALWAYS OPEN

		THE TAP ON THE LPG CYLINDER SLOWLY to ensure the full requirement of gas is delivered to the BBQ for correct performance.
	Excess dirt build up	Check for cobwebs and dirt build up around the electrodes and burners and clean if necessary.
	Damaged gas collector box	The electrodes on most models are covered by the collector box which protects the electrode and traps gas. If either the electrode or the collector box is corroded lightly sand to restore the surface. If the collector box is damaged it will need replacing.
Yellow or Smoky Flame	Fat build up	Thoroughly clean your BBQ body and burners.
Flash Fire In Control or at Connections	Bad Connections	Switch off gas at the cylinder immediately. Follow the guide to leak testing in the main text of your BBQ's owner's manual.
Cooking surfaces not hot enough or low flame at burner	Insufficient warm up time	Preheat your BBQ for 10 minutes on high with the lid closed to achieve maximum operating temperature. Performance will be affected by the ambient temperatures and in cold conditions a longer warm up time may be required.
	Regulator's Excess Flow Valve activated	Check the information in the BBQ manual regarding the EXCESS FLOW VALVE . Always make sure that all control valves on your BBQ are in the OFF position before opening the tap on the LPG cylinder and then ALWAYS OPEN THE TAP ON THE LPG CYLINDER SLOWLY to ensure the full requirement of gas is delivered to the BBQ for correct performance.
	Gas Leak	Turn off the gas. Check hoses for integrity and tighten connections as required. Test connections before using your BBQ following LEAK TESTING instructions in your BBQ's manual
	Low gas	Check cylinder and fill or replace if required

MODEL NO.:	G3554OD			
TOTAL HEAT INPUT: (ALL GAS CATEGORIES)	17.2 kW (1250 g/h)	 		
GAS CATEGORY:	I ₃₊ (28-30/37)	0359-21 0359CL1116 1936CU2601		
TYPES OF GAS:	Butane	Propane		
GAS PRESSURE:	28-30mbar	37mbar		
INJECTOR SIZE:	Main Burner :	0.80mm	Side Burner:	0.75mm
FOR USE OUTDOOR AND IN WELL VENTILATED AREAS. WARNING: ACCESSIBLE PARTS MAY BE VERY HOT. KEEP YOUNG CHILDREN AWAY. READ THE INSTRUCTIONS BEFORE USING THE APPLIANCE.				

Technical Data