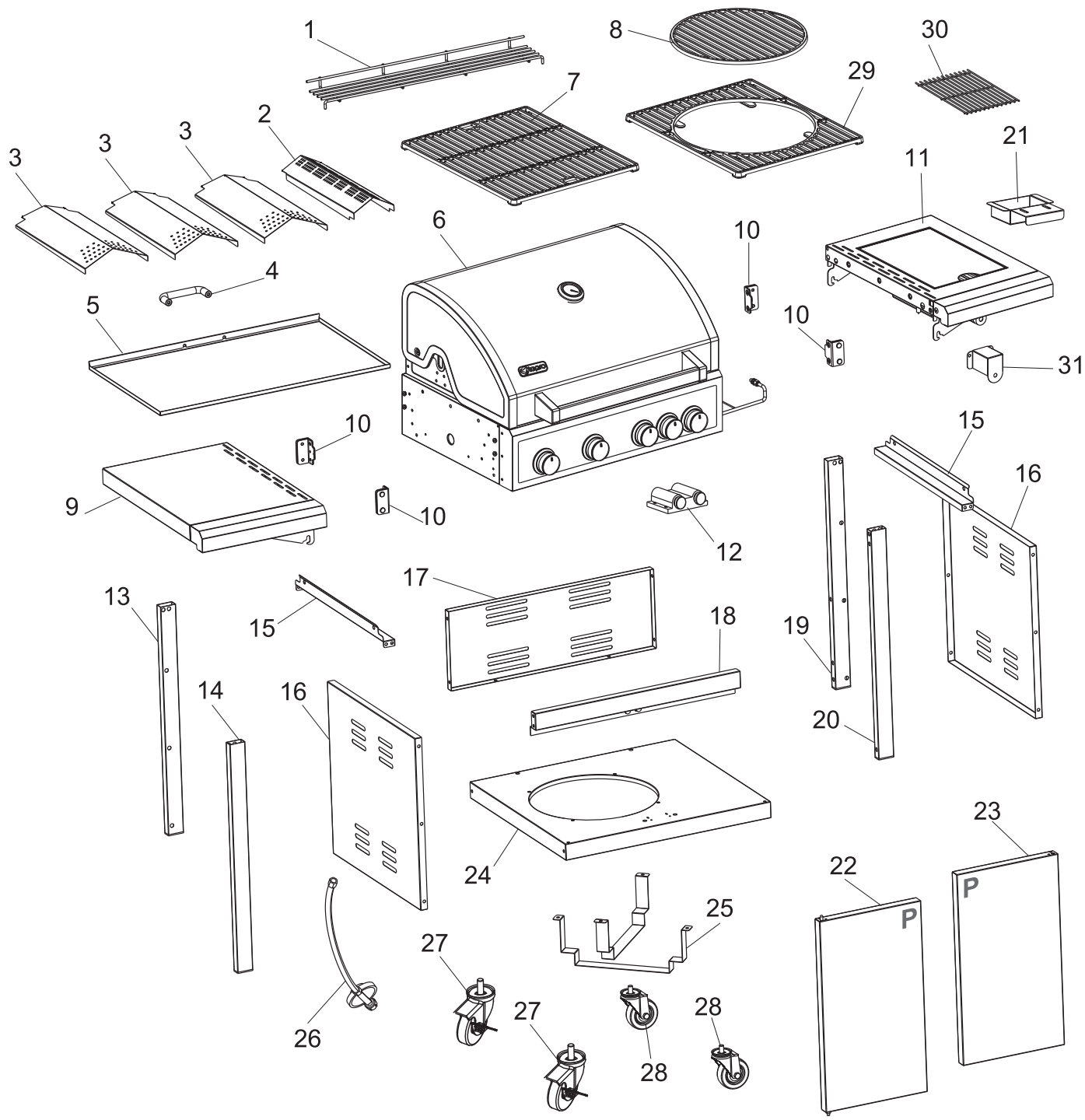




Instruction Manual

GAS GRILL „KEANSBURG 4“

Version 2021,
Item No.. 3303UK



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 - 14
Preparation	5
Required tools	5
Assembling the BBQ	6 - 14
Connecting the Gas Bottle	15
Regulator and Hose.....	15
Storing the BBQ.....	15
The Gas Bottle.....	15
Connection to the BBQ.....	15
Checking for Gas Leaks	15
Setting up the BBQ	15
Before grilling.....	16
Operation	16
Maintenance and Cleaning	17
Troubleshooting.....	18
Disposal	18
Declaration of conformity	18
Technical details	18
Service	18
Distributor.....	18

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

No.	Part	Qty.
1	Warming grate	1
2	Flame protective plate (Powerzone)	1
3	Flame protective plate (Burner)	3
4	Handle for grease collecting tray	1
5	Grease collecting tray	1
6	Burner housing	1
7	BBQ grate	1
8	Inlay for BBQ grate	1
9	Side-rack (left)	1
10	Support for side-racks	4
11	Ceramic side burner	1
12	Magnet	1
13	Support leg, left back (LB)	1
14	Support leg, left front (LF)	1
15	Support beam (left and right)	2
16	Side wall (left and right)	2
17	Back wall	1
18	Crossbeam	1
19	Support leg, right back (RB)	1
20	Support leg, right front (RF)	1
21	Grease tray for side burner	1
22	Door (left)	1
23	Door (right)	1
24	Bottom rack	1
25	Gas bottle holder	2
26	Regulator/Hose set	1
27	Castor (with brake)	2
28	Castor	2
29	BBQ grate for inlay	1
30	BBQ grate for ceramic side burner	1
31	Burner cover	1

No.	Part	Qty.
A	Screw M6x12	45
B	Screw M3x12	4
C	Screw M5x12	12
D	Wrench	1
E	Nut M3	4

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

Intended use

Use this BBQ to heat, cook and grill food.

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

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

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

For your safety

Signal symbols

Danger High risk!



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

Attention Moderate risk!



Disregarding this warning can lead to property damage.

Caution Low risk!



Facts that should be respected when handling the device.

GENERAL SAFETY INSTRUCTIONS

- to be observed in each use

- **Use outdoors only!**
- **Read the 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

Danger Fire hazard!



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

- It is essential that you have a fire extinguisher and first-aid kit ready and be prepared for an accident or fire.
- Place the BBQ on an even, horizontal, secure, heat-resistant and clean surface.

- Set up the BBQ with at least 1 m clearance from highly flammable materials such as awnings, wooden patios or furniture.
- Do not move the BBQ during use.
- Some foods produce flammable fats and juices. Clean the BBQ regularly, preferably after each use.
- Never leave the BBQ unattended during use.

Danger Fire hazard!



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

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

Danger Risk of burning and accidents!



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

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

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

- Keep sufficient distance from the hot parts, since any contact can lead to severe burns.
- Always wear oven or BBQ gloves when grilling. (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.

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 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!



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

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

Attention Risk of damage!



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

Danger Risk of burning and accidents!



Caution! If you detect the smell of gas:

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

Danger Risk of burning and accidents!



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

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

Assembly

Preparation

Danger Risk of injury!



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

- Follow all of the assembly instructions listed here.

Assembling the BBQ

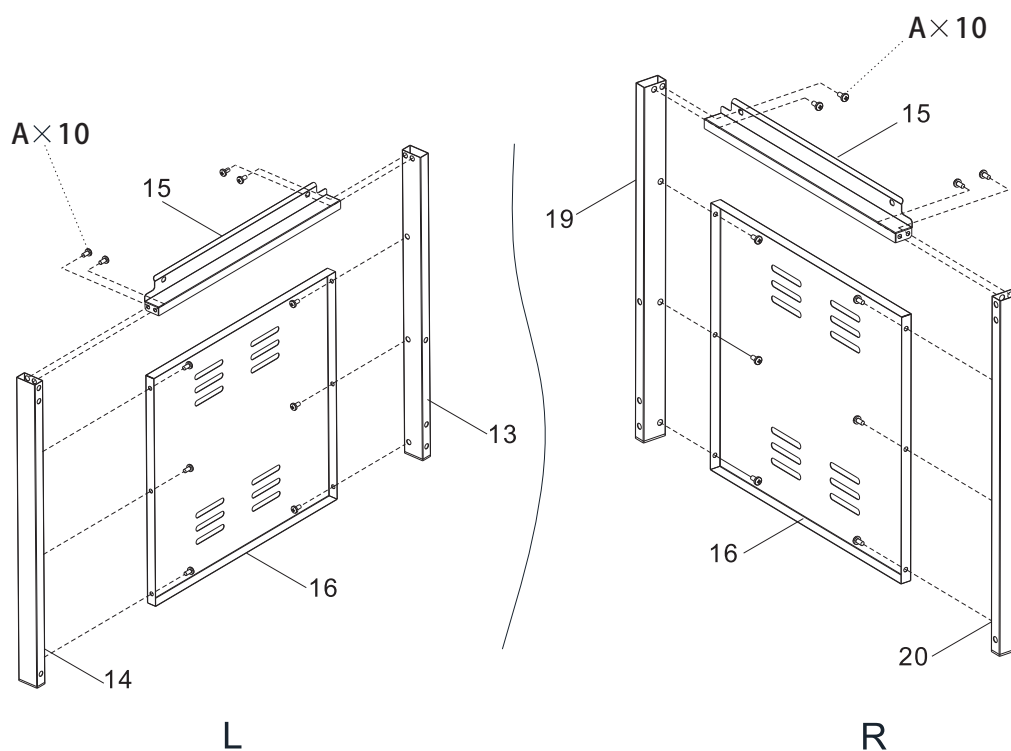
1. First read through the assembly instructions completely.
2. Allow yourself enough time for assembly and find an even working space of two to three square meters.
3. Place the necessary tools within reach. Small parts such as handles will probably be pre-assembled.
4. Two people are needed for the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

Required tools

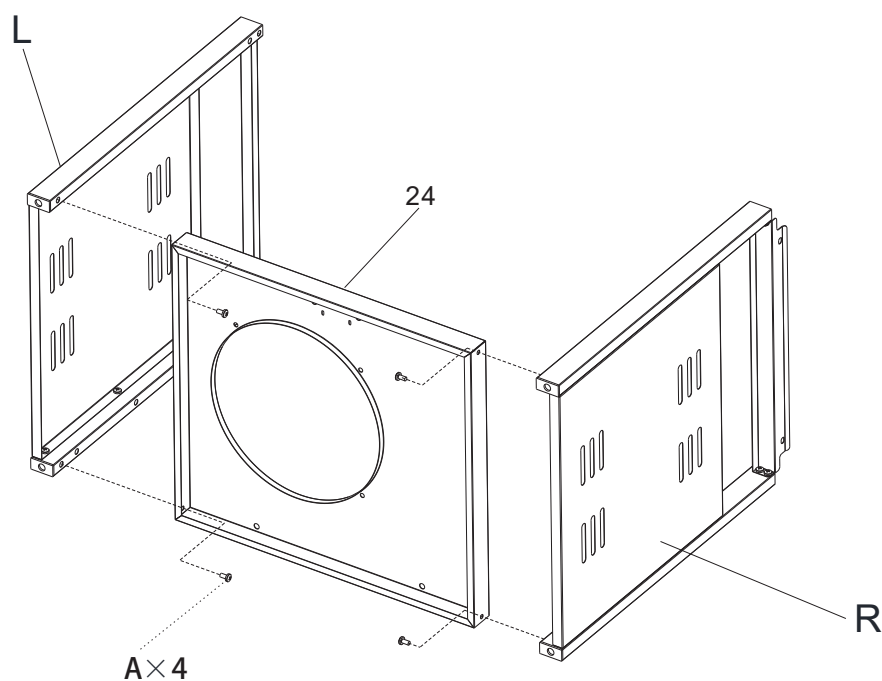
1 x Phillips screwdriver

1 x Wrench (D)

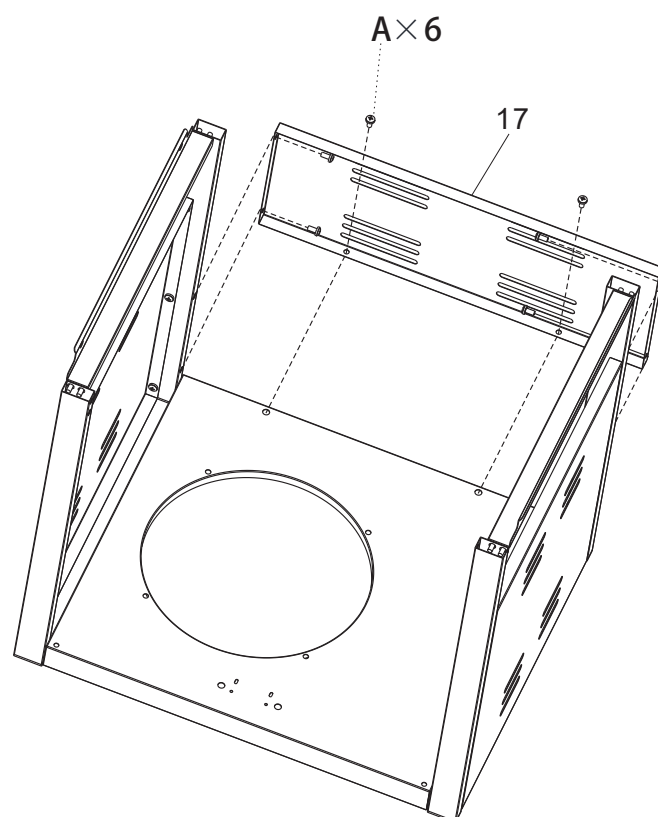
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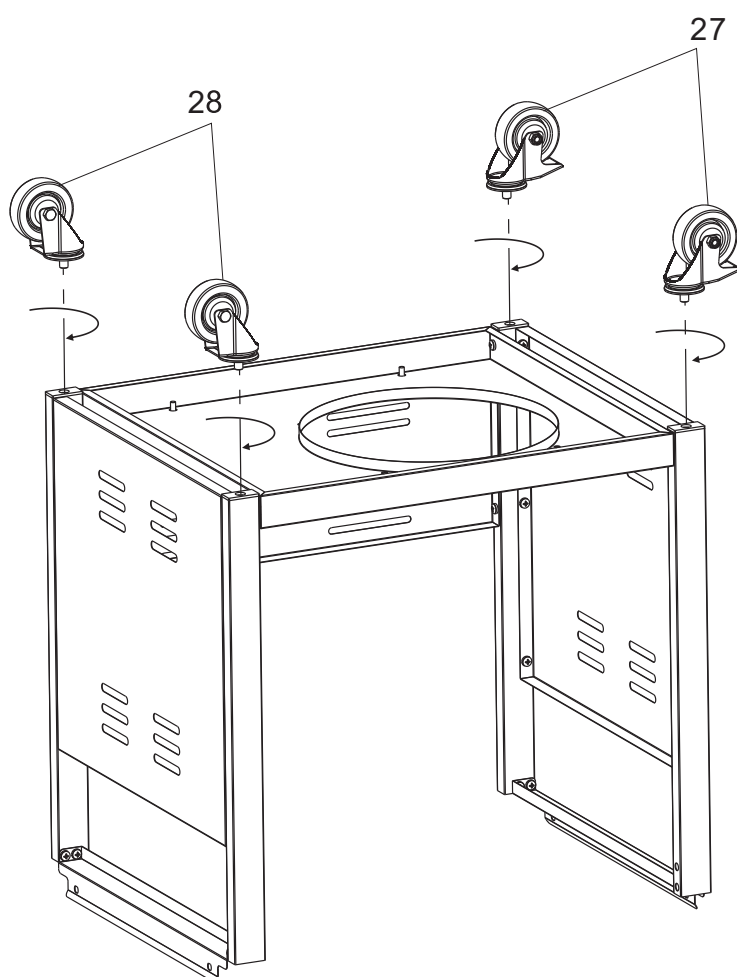
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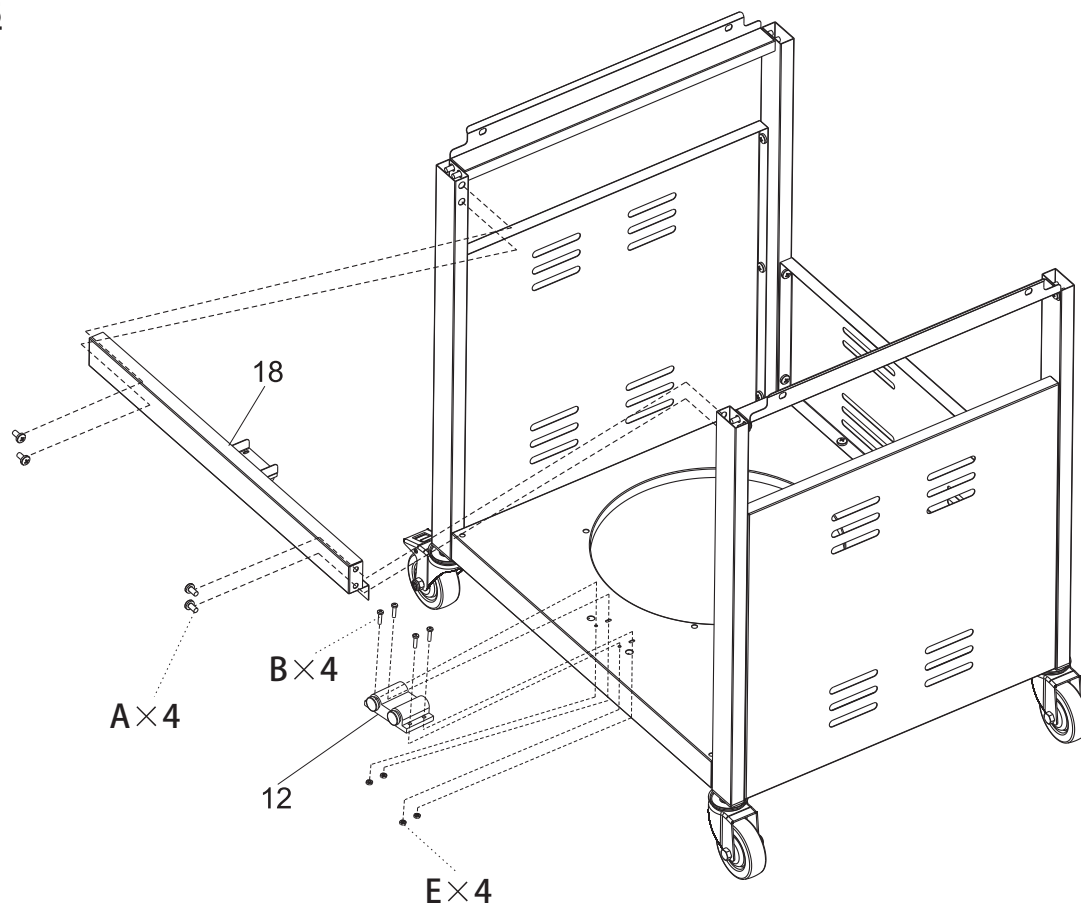
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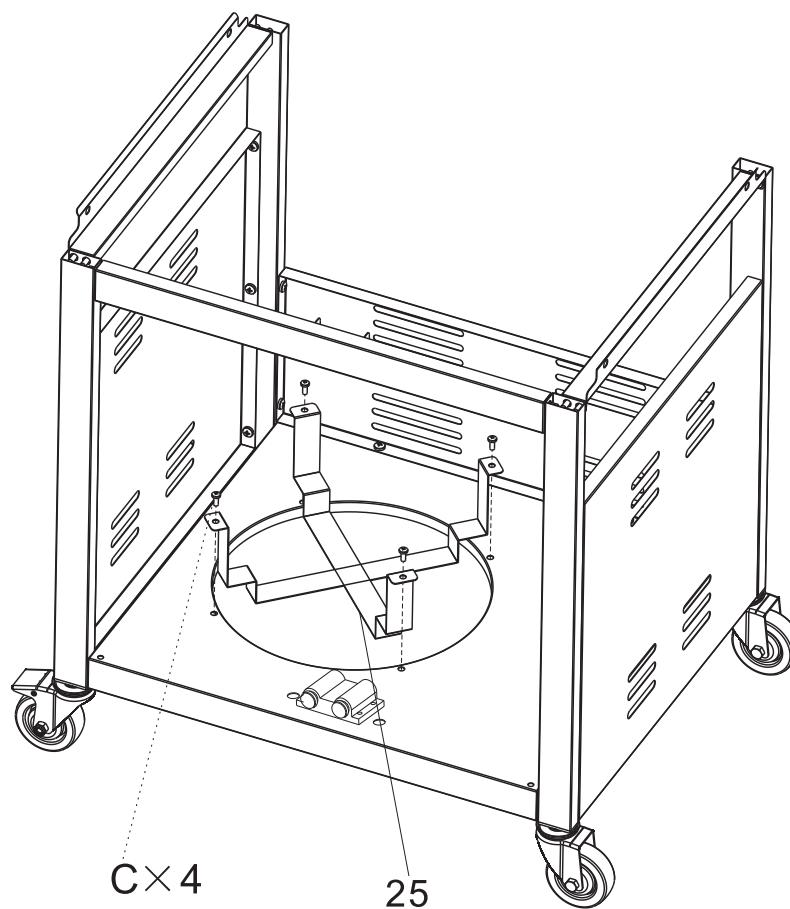
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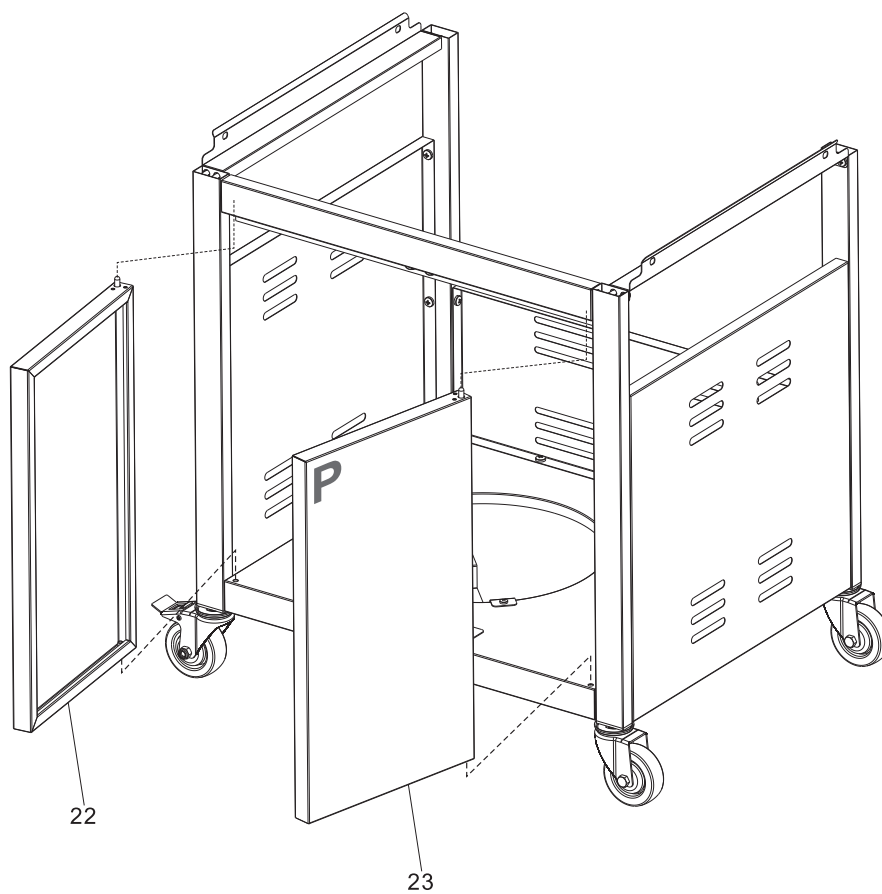
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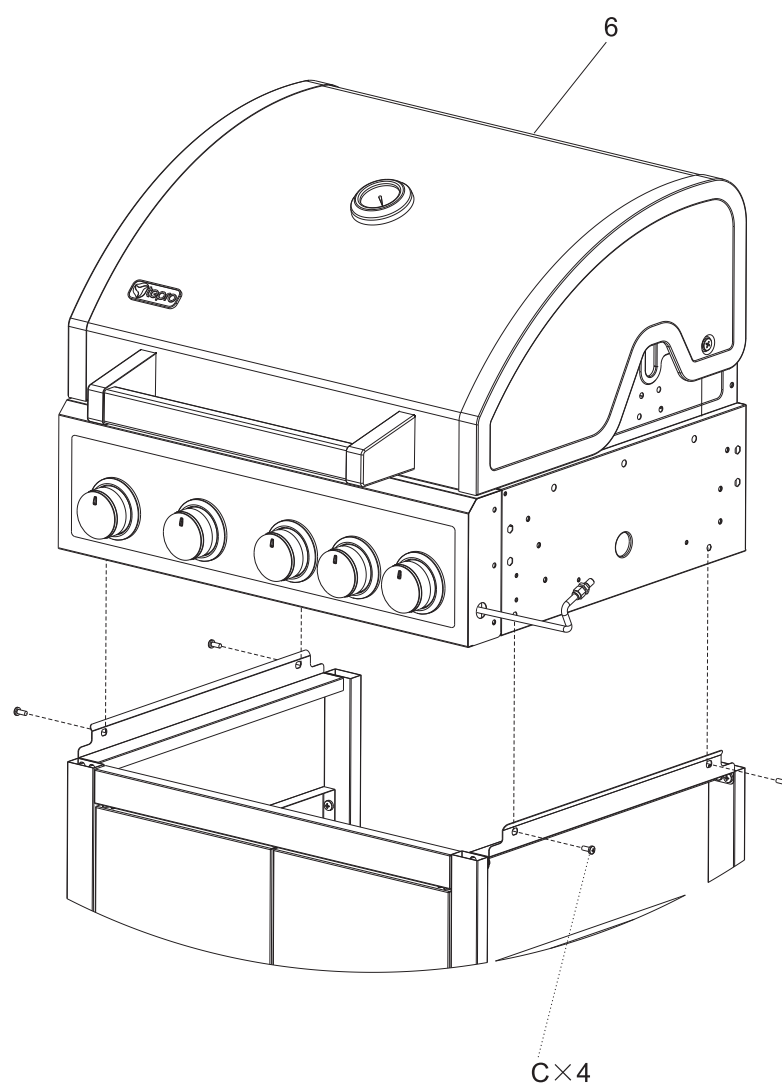
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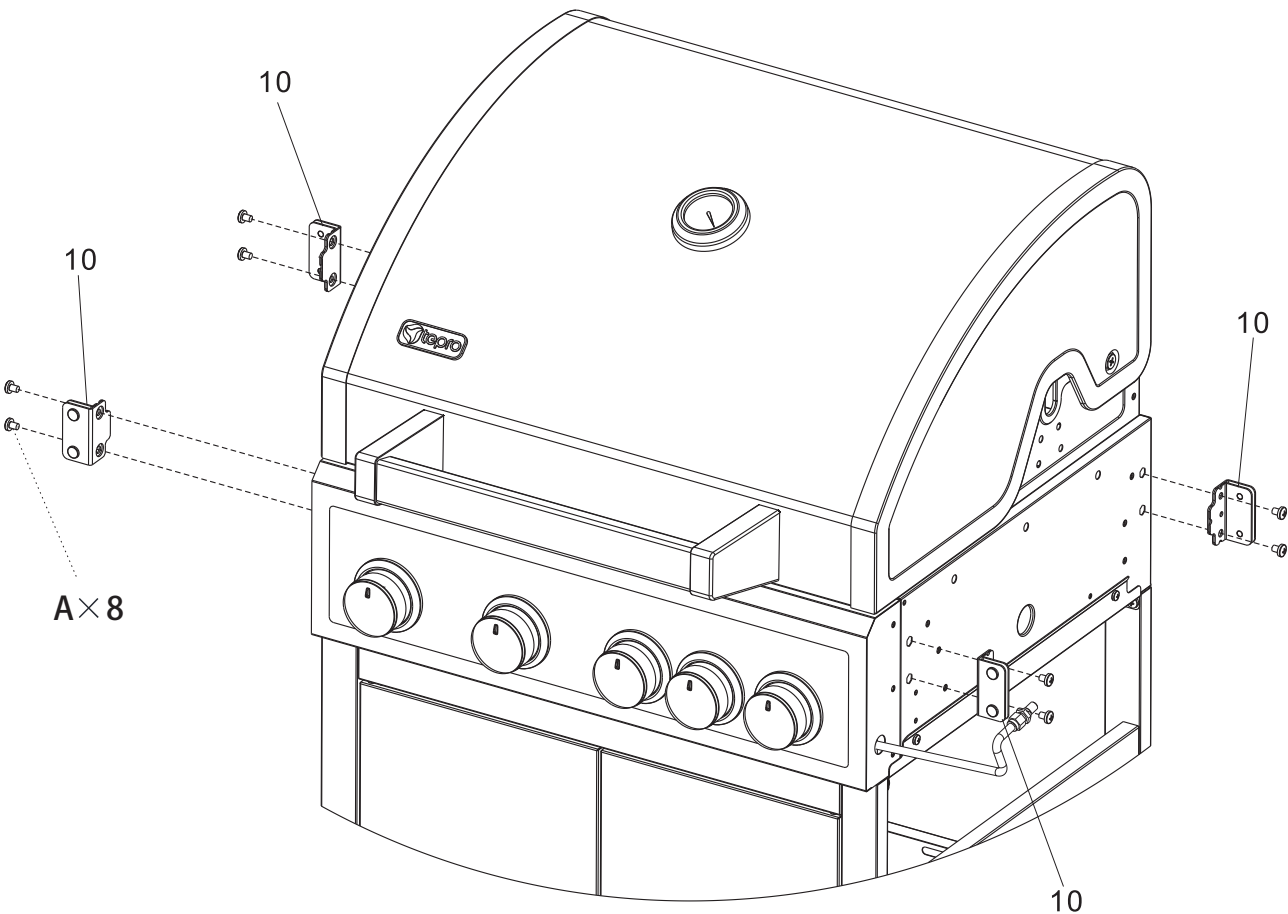
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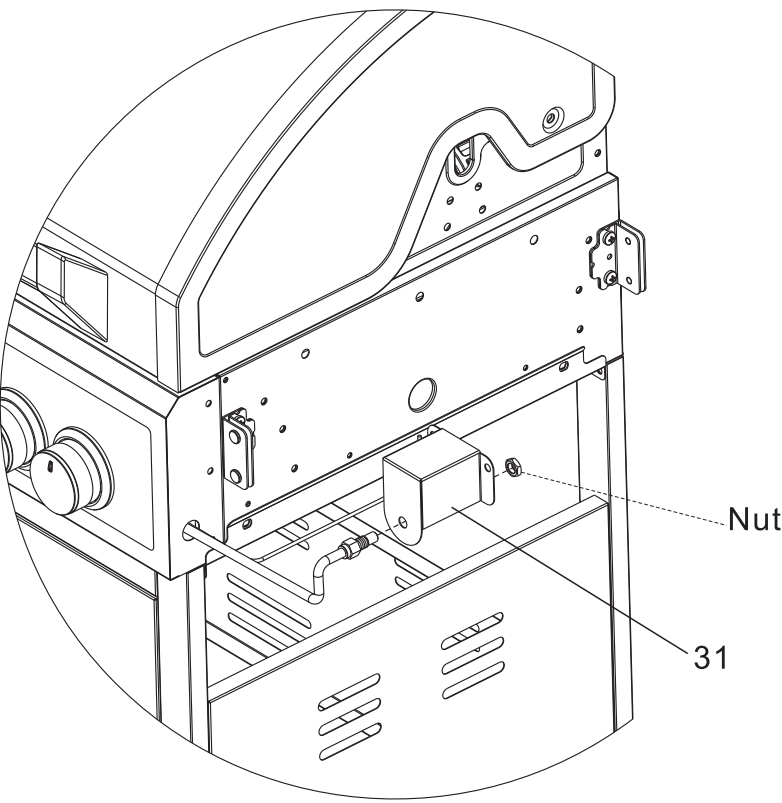
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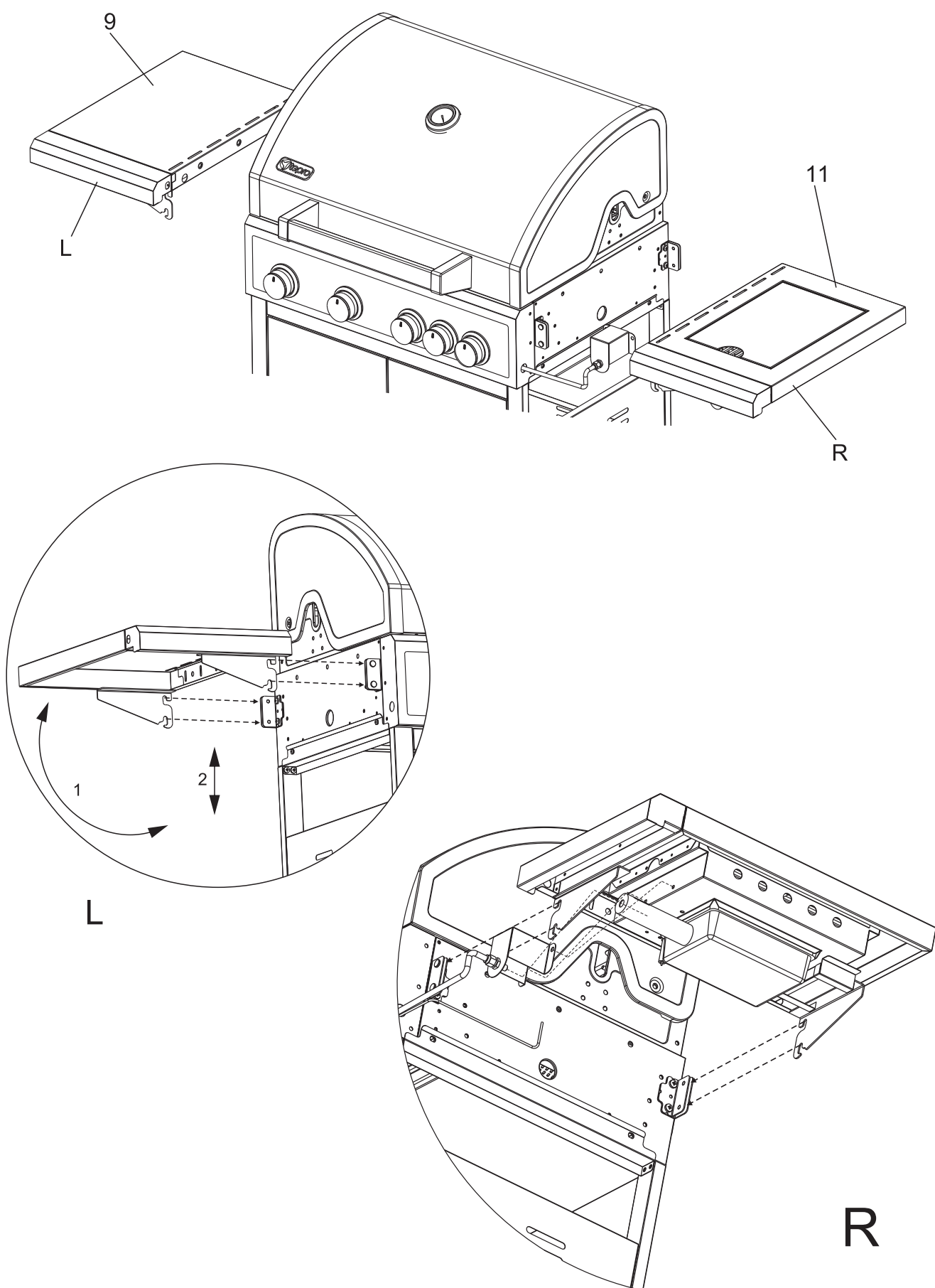
Step 9-1



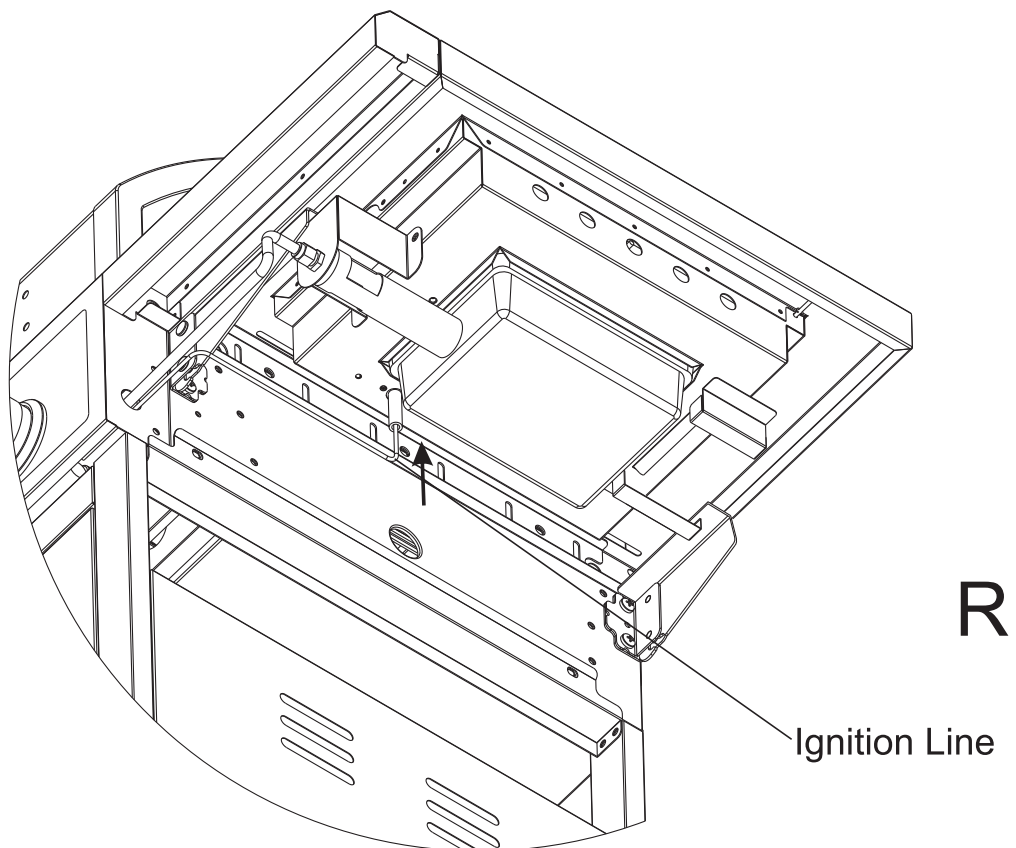
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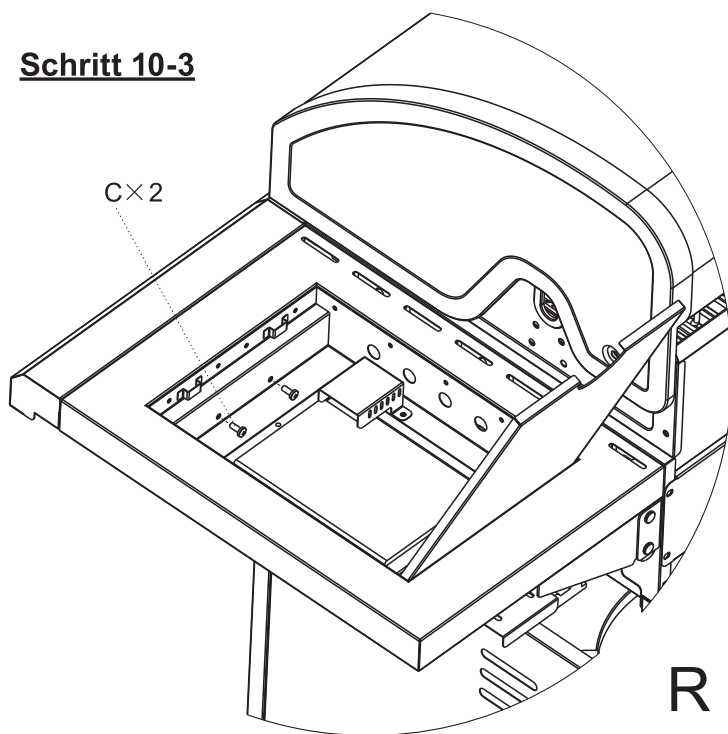
Step 10-1



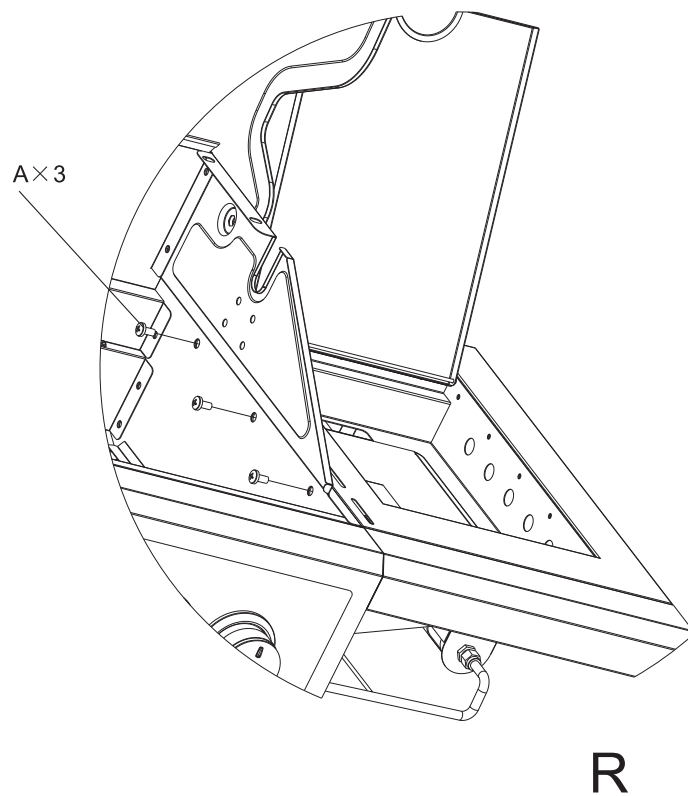
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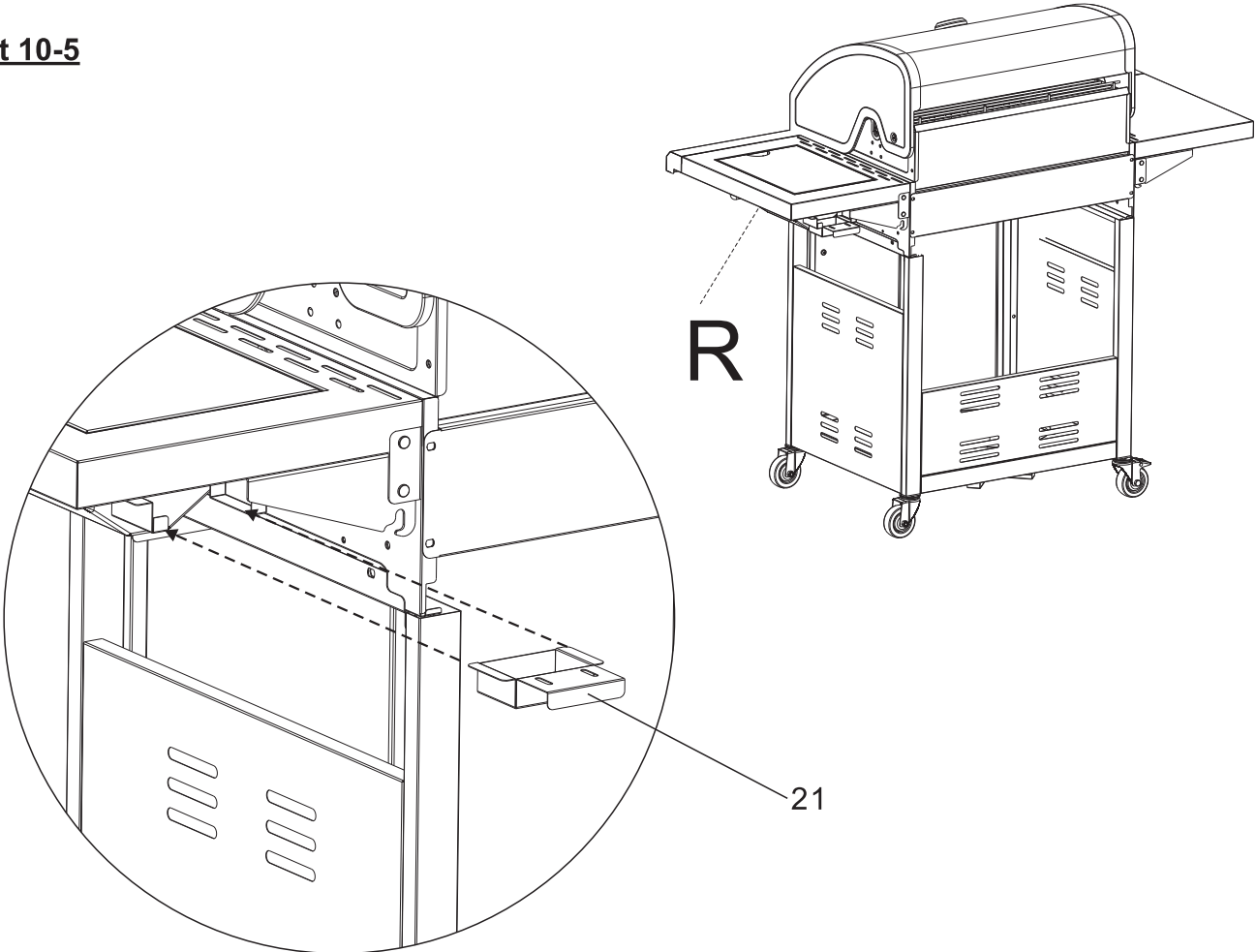
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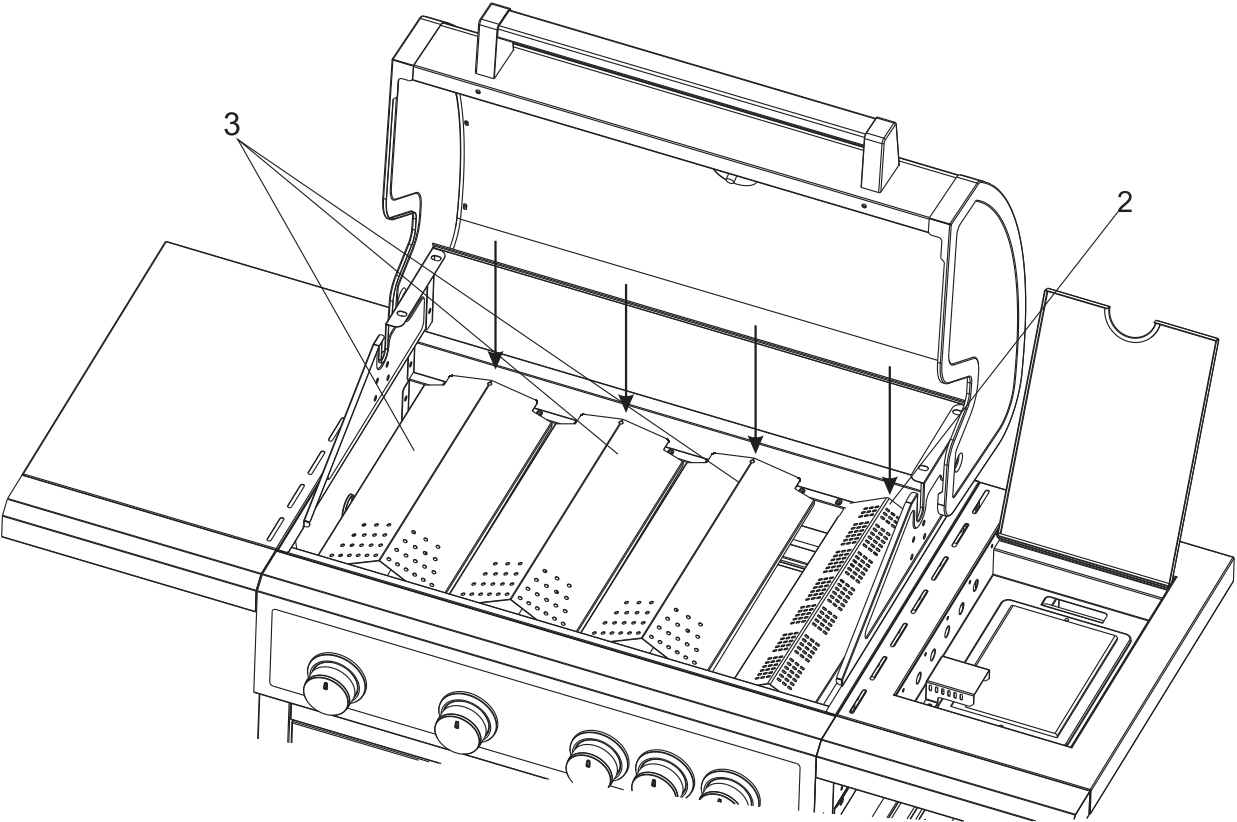
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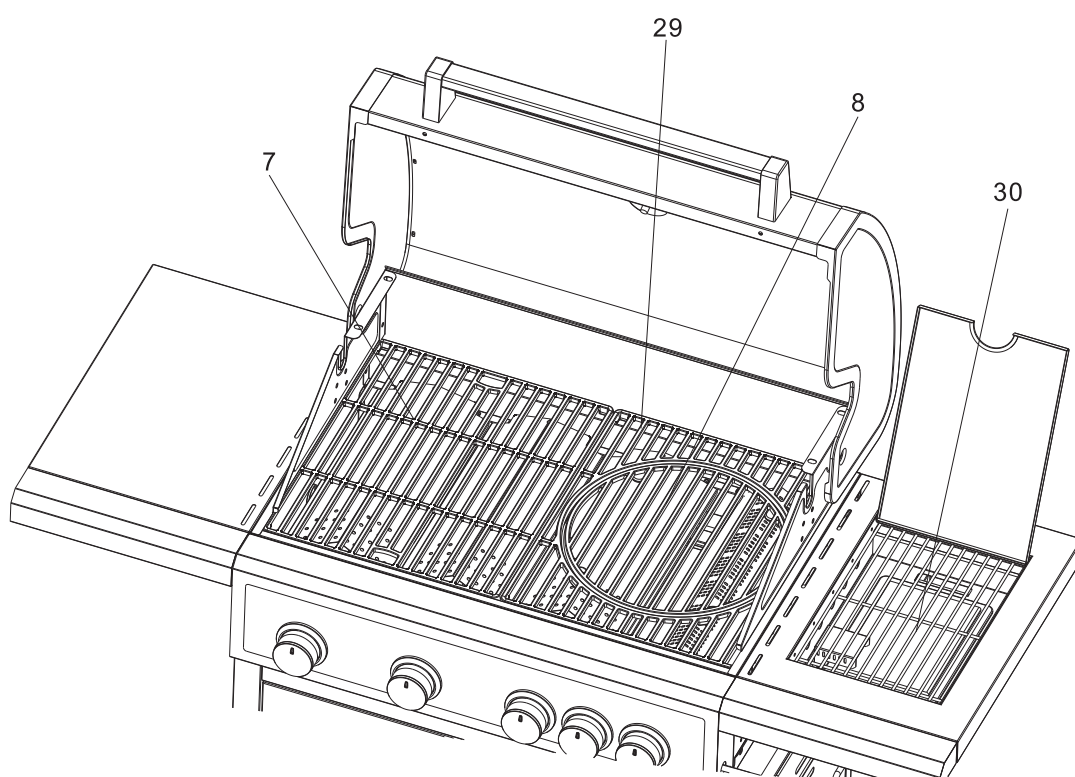
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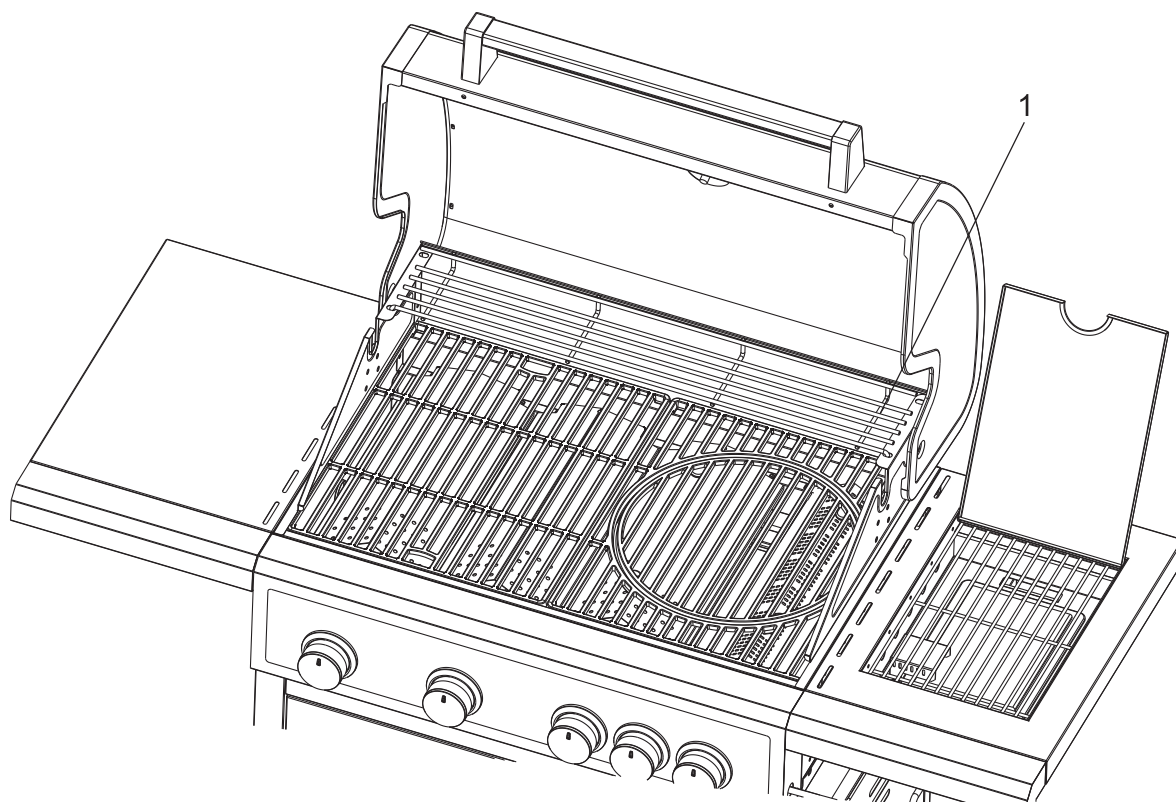
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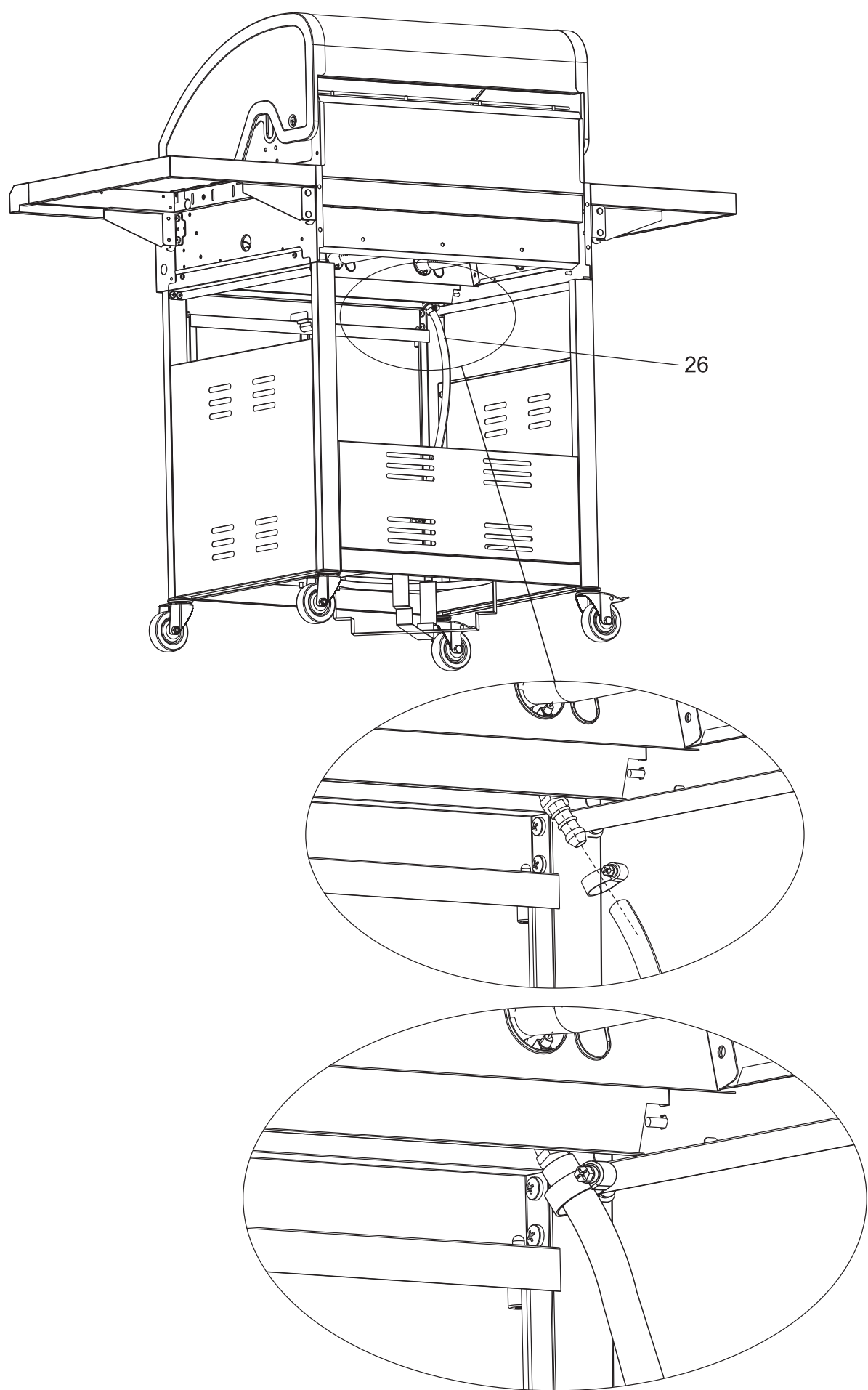
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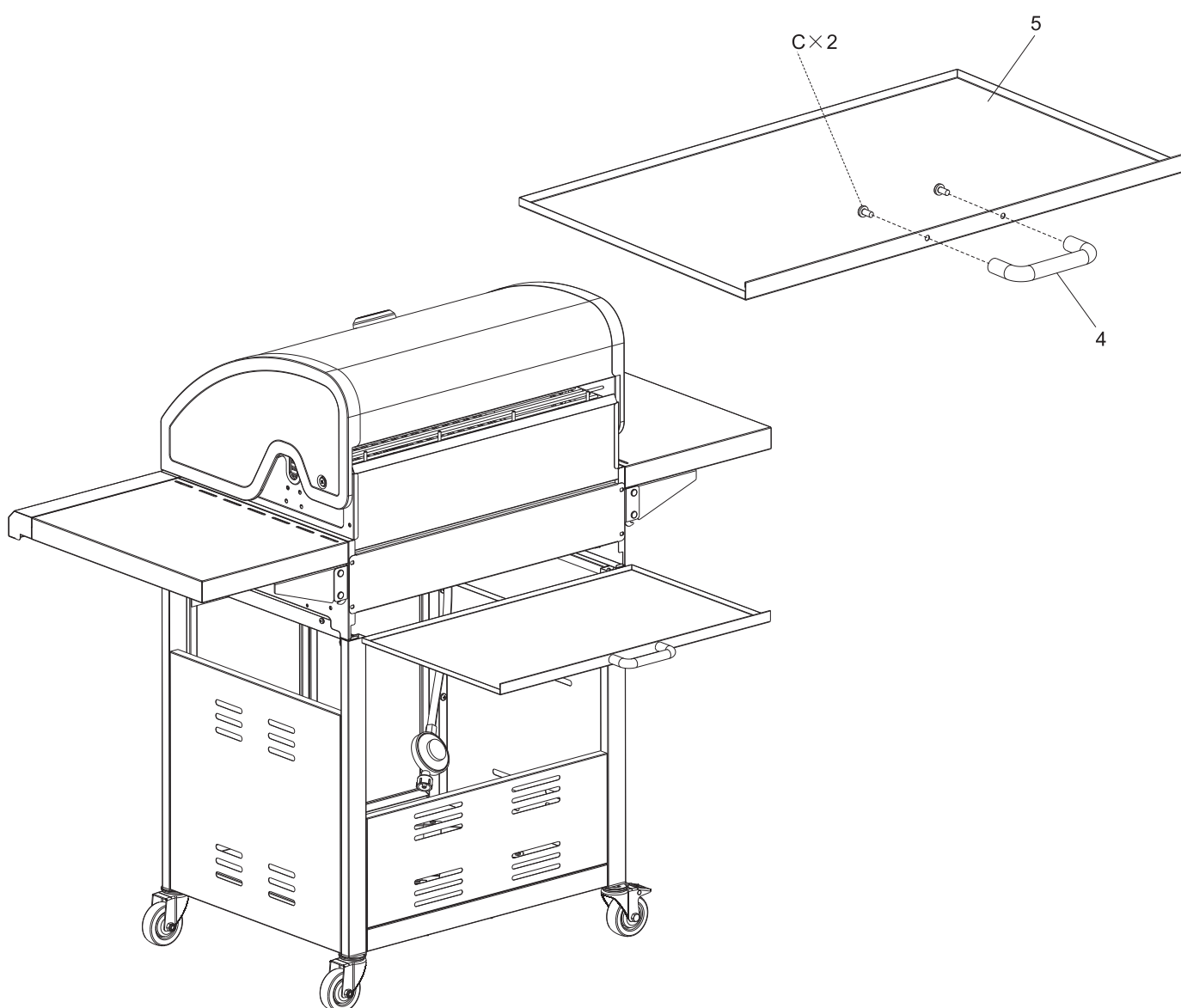
Step 13



Step 14

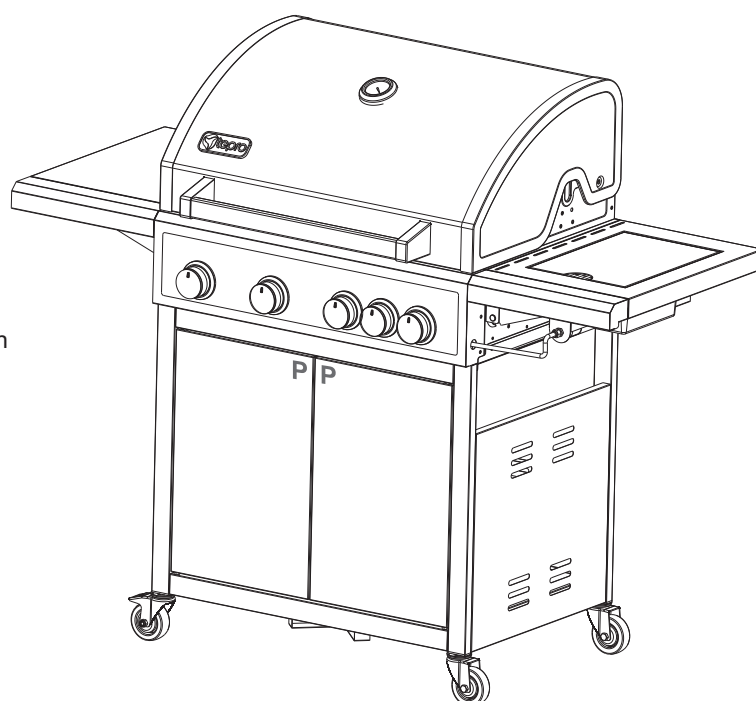


Step 16



The grill is now fully assembled and can be dismantled in the reverse order.

Important: All screws must be tightened securely.



Connecting the Gas Bottle

This BBQ is suited only for low-pressure butane/propane gas and must be equipped with a suitable low-pressure regulator and a flexible hose. The gas hose must be connected with suitable hose clamps. Inquire about suitable regulators for gas bottles at your LPG gas supplier. For the operation of this BBQ, you require a commercially available 5, 8 or 11 kg bottle of propane/butane gas.

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

Connection to the BBQ

Place the gas bottle next to 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 end 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.

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.
- **Preheating**
It is recommended that you preheat the BBQ before each use for approx. 10-15 minutes with a closed lid.

Operation

Danger Risk of burning!



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

- Keep sufficient distance from the hot parts, since any contact can lead to severe burns.
- Always wear oven or BBQ gloves when grilling. (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 - Igniting the BBQ

1. Open the lid of the BBQ before turning on the burner.
2. Set all temperature regulators to • (off).
3. Connect the regulator with the gas bottle. Turn the gas intake on the regulator to the **On** setting. Do not bend over the BBQ surface.
4. Press and hold a temperature regulator until the burner ignites.
5. Continue to hold down the temperature regulator after ignition for as long as necessary (approx. 10 seconds) for the burner to remain ignited.
6. Should the burner not have ignited within 5 seconds, turn the knob to setting "OFF" and wait 5 minutes, so that the gas can escape and repeat the process described above. If the burner still does not ignite, ignite it manually as described in the operating manual (see section *Conventional Ignition with Match*).

7. As soon as the burner is working steadily, you can regulate the temperature by turning the temperature regulator to a position between LOW and HIGH.
8. 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 burner housing into the vicinity of the burner.
6. Repeat the process with the second burner.
7. 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.

Ignition of the ceramic side burner

1. Press the right rotary control and turn to the "large" flame symbol.
WARNING! Gas flows into the burner. This is necessary to fill the burner with gas and to build up negative pressure.
2. Turn the right rotary control to the "OFF" position.
3. Then follow from step 3 of "Ignition system - Igniting the BBQ".

Cooking with the Lid Closed

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

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

Barbecuing with **POWERZONE**

The gas BBQ has an extra POWERZONE.

This is a special grill zone that offers maximum temperatures and is very good for searing steaks.

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.

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.

Adjusting the burner air supply

The flame of a burner should be dark blue in the core, light blue in the middle and slightly yellow at the tip.

- Remove the BBQ grates and put them to one side.
- Remove the flame protective plates and put them to one side.
- Remove the burner cotter pin.
- Pull out the burner.
- Loosen the screw of the air supply with a Phillips screwdriver (do not remove).
- Adjust the opening of the air supply by moving the plate to approx. 1-3mm.
- Tighten the air supply screw again.
- Put the burner back into the housing, paying attention to the position of the Venturi tube on the fitting (can be checked by moving the burner slightly up and down. The burner has a clearance of approx. 3-5mm on each side).
- After installation, fix the burner with the cotter pin.
- Put the flame protective plates and BBQ grates back on.

Cleaning the Ignition Head

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

IMPORTANT INFORMATION

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

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

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

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

Troubleshooting

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

Disposal



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



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

Declaration of conformity

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

Technical details

Product: Item No. 3303UK
Gas Grill „Keansburg 4“

Weight: approx. 41,8 kg

Overall dimensions: approx. 138 x 63 x 114 cm (BxTxH)

Grill surface: approx. 71 x 43 cm

Burner: 3 stainless steel burner, each approx. 3,2 kW
1 stainless steel Powerzone, approx. 4,2 kW
1 ceramic side burner approx. 4,2 kW

Power: max. approx. 18 kW

Consumption: max. approx. 1.309 g/h

BQ category: I₃₊(28-30/37) GB

Gasart/Gasdruck: LPG/butane 28-30mbar, propane 37 mbar

Gas bottle: net weight 5 kg, 8kg, 11kg

Nozzle burner: 0,88 mm Ø

Nozzle Power zone: 1,00 mm Ø

Nozzle ceramic: 1,00 mm Ø

burner:

Service

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

Subject to technical modifications and typographical errors.

Distributor

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