

PORTABLE GAS BARBECUE GRILL

MODEL NO. G-600

OWNER'S MANUAL

WARNING

Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage.

Read the installation, operation and maintenance Instructions thoroughly before installing or servicing this equipment.



WARNING

Do NOT cook for extended periods of time with the lid in the closed position on high heat as this may cause the paint discolour.

DANGER

DO NOT use gas grill for indoor cooking or heating. TOXIC fumes can accumulate and cause asphyxiation. DO NOT use in or on boats or recreational vehicles.




WARNING

FOR YOUR SAFETY:

**FOR OUTDOOR USE ONLY
(OUTSIDE ANY ENCLOSURE)**

RETAIN THIS MANUAL FOR FUTURE REFERENCE.

 0845/16	PORTABLE GAS BBQ			Model No. G-600
	IDENTIFICATION CODE. 845CP-0029			Serial No. 0116
Total Heat Input	Country Code	Category	Gas type & Pressure	Injector Size
3.4kW Butane (G30) : 28-30 mbar (flow rate : 248 g/h) Propane (G31) : 37 mbar : (flow rate : 243 g/h)	BE, CH, ES, FR, GB, GR, IE, IT, LU, PT	I 3+	Butane: 28-30 mbar Propane: 37 mbar	0.91mm
	BG, CZ, CY, DK, EE, FI, HU, IS, LV, LT, MT, NL, NO, RO, SE, SI, SK, TR	I 3B/P	30 mbar	0.91mm
	PL	I 3P	37 mbar	0.91mm
	AT, DE	I 3B/P	50 mbar	0.80 mm
<ul style="list-style-type: none">● Use outdoors only.● Read the instructions before using the appliance.● WARNING: accessible parts may be very hot. Keep young children away.				
Made in China				

IMPORTANT:

- Read the following instructions carefully and be sure your barbecue is properly installed, assembled and cared for. Failure to follow these instructions may result in serious bodily injury and/or property damage.
- If you have any questions concerning assembly or operation, consult your dealer or LPG Gas Company.
- Use outdoors only.
- Read the instructions before using the appliance.
- **WARNING:** accessible parts may be very hot. Keep young children away.
- This appliance must be kept away from flammable materials during use.
- Do not move the appliance during use.
- Turn off the gas supply at the gas cylinder after use.
- Do not modify the appliance.
- Always place the cylinder on a hard and flat level ground.
- Never light the appliance with the HOOD in the closed position.
- Dispose of all polythene packing carefully and keep out of the reach of children.
- Precautions should be taken in the case of blockage of the venturi during assembly and dismantle.

FOR YOUR SAFETY

IMPORTANT NOTICE: READ ALL INSTRUCTIONS PRIOR TO ASSEMBLY AND USE

Safety First!

Read and understand all warnings and precautions prior to operating your grill.



WARNING

1. Cylinders must be stored outdoors out of the reach of children and must not be stored in a building, garage or any other enclosed area.
2. The use of alcohol, prescription or non-prescription drugs may impair an individual's ability to properly assemble or safely operate this appliance.
3. Always open the grill lid carefully and slowly as heat and steam trapped within the grill could cause severe burns.
4. Always place your grill on a hard and level surface far away from combustible materials and structures. An asphalt or blacktop surface may not be acceptable for this purpose.
5. **DO NOT** leave a lit grill unattended.
6. Keep children and pets away from the grill at all times.
7. **DO NOT** use the grill in high winds.
8. This grill must be used with LPG gas cylinder.
9. **DO NOT** attempt to attach this grill to the self-contained propane system of a camper, trailer, motor home or house.
10. **DO NOT** use charcoal or lighter fluid.
11. **DO NOT** use gasoline, kerosene or alcohol for lighting.
12. This outdoor gas appliance is not intended to be installed in or on recreation vehicles and/or boats.
13. **DO NOT** attempt to move the grill while it is lit.
14. **DO NOT** use the grill unless it is **COMPLETELY** assembled and all parts are securely fastened and tightened.
15. Keep combustible items and surfaces at least 6 feet away from the grill at all times. **DO NOT** use this gas grill or any gas product under any overhead enclosure or near any unprotected combustible constructions.
16. **DO NOT** use in an explosive atmosphere. Keep grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
17. **DO NOT** attempt to use or assemble with missing or damaged parts. Contact customer service for replacement part.



CAUTION – Prevention of Burns

1. To avoid burns, do not touch metal parts of the grill until they have completely cooled for at least 45 minutes or unless you are wearing protective gear such as potholders, protective gloves or mittens.
2. Note the parts sealed by the manufacturer or his agent, shall not be manipulated by the user.
DO NOT alter the grill in any manner.
3. **Clean before each use.** If there is evidence of abrasion, wear, cuts or leaks, the hose must be replaced prior to operation. The replacement hose assembly should be in accordance with the manufacturer's specifications.

GRILL OPERATION 1-2-3

Before Grilling

- Step 1 Keep your grill a safe distance away from your property. *
- Step 2 Always perform a Leak Test on all connections. *
- Step 3 Keep children away from the grill.

During Grill

(To avoid tripping safety valves, please follow these instructions carefully.)

- Step 1 First open lid and connect gas cylinder slowly.
- Step 2 Use protective gloves when grill gets hot.
- Step 3 Never leave a lit grill unattended.

After Grilling

- Step 1 Always burn grill for 10-15 minutes to burn off food residues after use.
- Step 2 Wait until the grill is completely cooled before closing lid.
- Step 3 Clean up grease build-up to avoid grease fire, and cover your grill to prevent rust.

PLEASE REFER TO THE OWNER'S MANUAL FOR DETAILS.



WARNING

- 1. **DO NOT** store or use gasoline or other flammable liquids or vapour in the vicinity of this or any other appliance.
- 2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.
- 3. Never allow oil or grease to get hotter than 400°F or 200°C. If the temperature exceeds 400°F (200°C) or if oil begins to smoke, immediately turn the burner or gas supply off.



DANGER

IF YOUR SMELL GAS:

- 1. Turn off gas.
- 2. Extinguish any open flame.
- 3. Open lid.
- 4. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.



DANGER

- 1. Never operate this appliance unattended.
- 2. Never operate this appliance within 10 ft (3M) of any structure, combustible material or other gas cylinder.
- 3. Never operate this appliance within 25ft (7.5M) of any flammable liquid.
- 4. If a fire should occur, keep away from the appliance and immediately call your fire department. **DO NOT** attempt to extinguish an oil or grease fire with water.

Always read and understand the WARNINGS and INSTRUCTIONS that are contained in this manual before attempting to use this gas barbecue grill to prevent possible bodily injury or property damage.

NOTE : This grill must be used with LPG gas cylinder.

Installer: Leave this manual with the consumer.

Consumer: Retain this manual for future reference.



DANGER

Never use this outdoor grill inside any building, garage, shed or breezeway, or inside any boat, trailer or recreational vehicle to prevent a possible fire and to prevent the possibility of carbon monoxide poisoning or asphyxiation.



WARNINGS

Do not use this appliance under overhead combustible surface or covered area (e.g., awnings, umbrellas, porches or gazeboes).

Always confirm that this grill is not positioned under the overhang of a house, a garage or other structure before lighting it. An overhang will serve to deflect flare-ups and radiated heat into the structure itself, which could result in a fire.

Always confirm that this grill is positioned more than 1m away from any combustible materials or surface before lighting it, and that no gasoline or other volatile substances are stored in the vicinity of this grill.

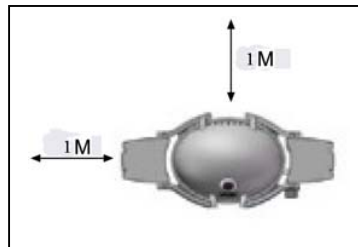
(see diagram to right). The temperature of a grease fire or radiated heat might be sufficient to ignite nearby combustible or volatile substances.

Always locate this grill where there will be ample combustion and ventilation air.

Do not obstruct the flow of combustion and ventilation air, but never position it in the direct path of a strong wind.

Never allow the grill to operate while unattended to prevent uncontrolled grease fires from erupting.

The appliance should be protected from direct draughts and should be positioned or protected against direct penetration by any trickling water (e.g. rain).



Never attempt to move this grill while it is in operation or while it is still hot to prevent possible personal injury.

Never store or use gasoline or other flammable or volatile substances in the vicinity of this grill or in the vicinity of any other heat-generating appliance because of the danger of starting a fire.



DANGER – Gas Safety

Liquid propane (LP) gas is flammable and hazardous if handled improperly. Become aware of its characteristics before using any propane product.

- Propane Characteristics: Flammable, explosive under pressure, heavier than air and settles in pools in low areas.
- In its natural state, propane has no odor. For your safety, an odorant has been added.
- Contact with propane could cause freeze burns to the skin.
- This grill is shipped from the factory for propane gas use only.
- **Never use a propane cylinder with a damaged body.**
- Dented or rusted propane cylinders may be hazardous and should be checked by your propane gas supplier.



CAUTION

It is essential to keep the grill's valve compartment, burners and circulating air passages clean.

Inspect the grill before each use.

Step 1. Inspect all connections and make certain they are secure.

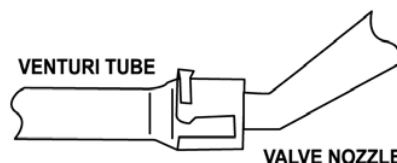
Step 2. Check and clean the burner venturi tubes for insects and insect nests by removing the burner and inserting a bottle brush cleaner into each tube to make sure the passage is clear.

*** A clogged tube can lead to a fire beneath the grill. ***

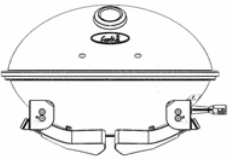
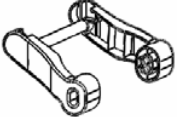
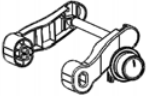



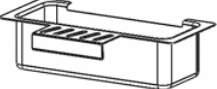




Step 3. Ensure that the valve nozzle is pointing straight and completely inserted into the venturi tube.

GENERAL INFORMATION

1. A propane gas cylinder is required for operation.
2. This gas grill is NOT intended for commercial use.
3. Don't obstruct the ventilation opening of the cylinder enclosure.



PARTS LIST

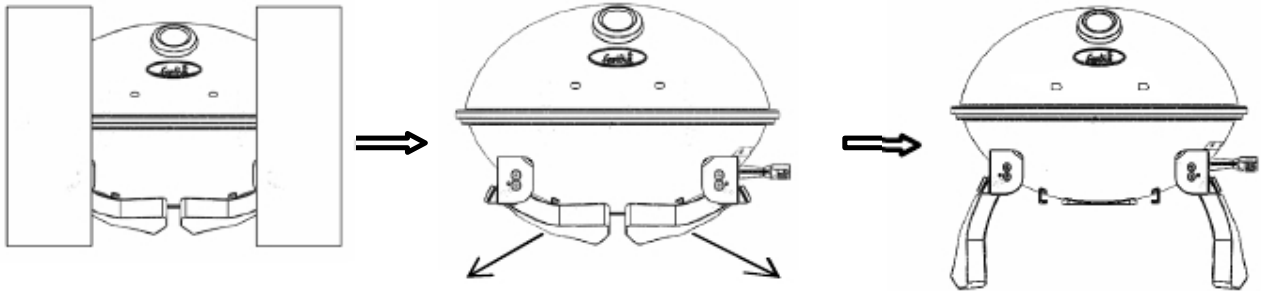
No.	Description		QTY
1	Body		1
2	Left side wing		1
3	Right side wing		1
4	Lig Handle		1
5	Cooking Grid		2
6	Side Shelf		2
7	Oil Box		1
8	M6×15 Bolts		8
9	M6 Washers		2
10	M6 Split Washer		2
11	M6 Nuts		2

ASSEMBLY INSTRUCTIONS

Remove all contents from the carton packaging. Make sure all parts are present before attempting assembly. Once the grill is fully assembled, go back and check to make certain all the bolts are secure. Tighten again only if necessary.

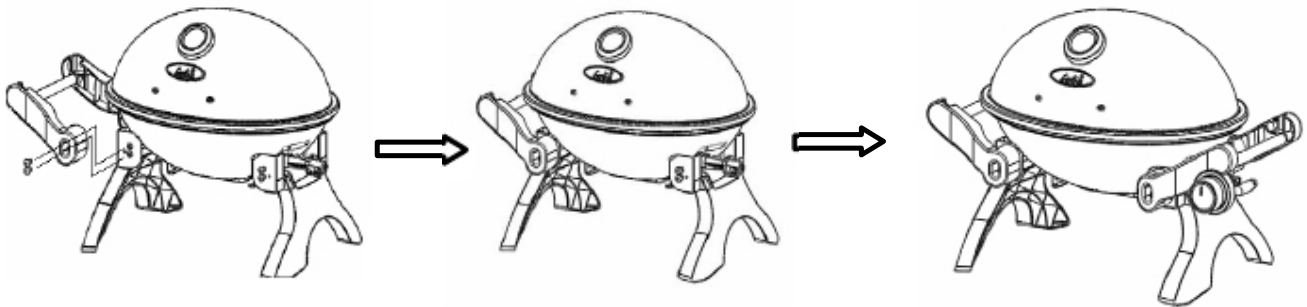
Step 1:

Unpack the box, and take out the body. Open the legs as the diagram.



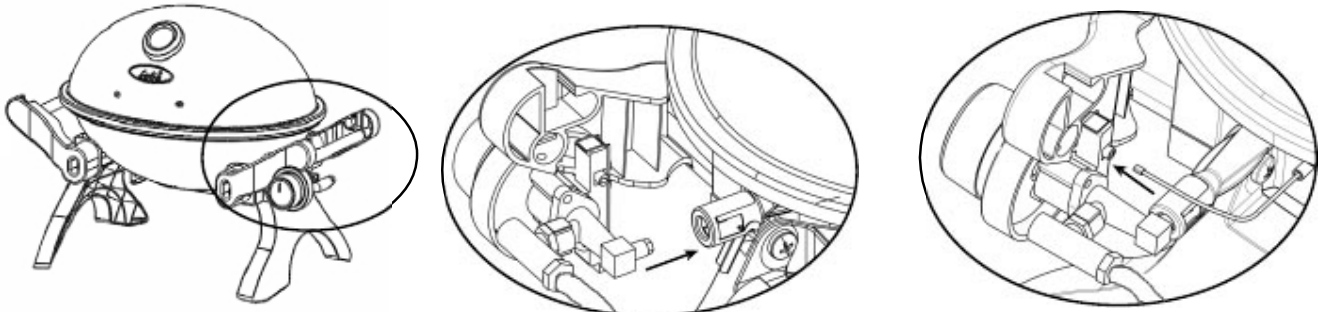
Step 2:

1. Attach the left side wing on the body with M6x4PCS (15mm).
2. Attach the right side wing same as left side.



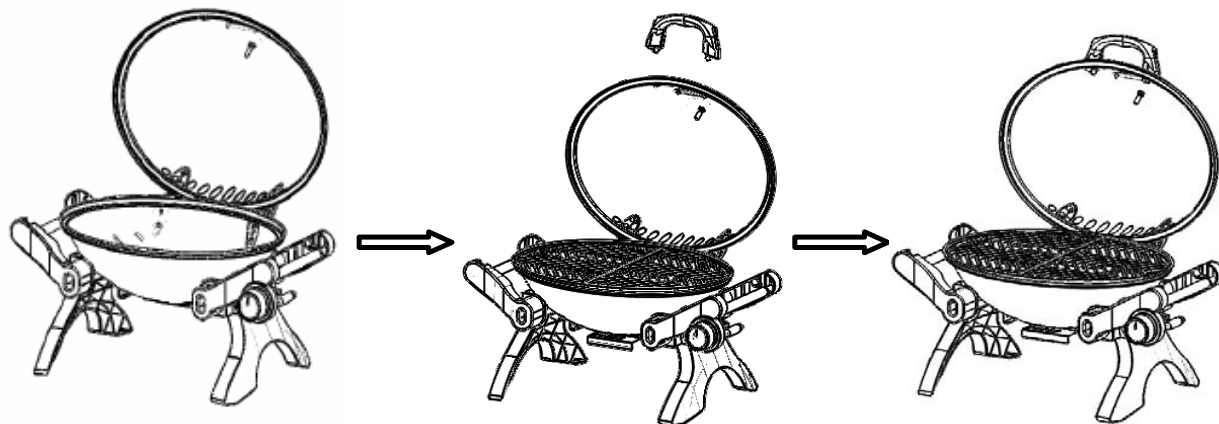
Step 3:

Before attaching the right side wing, insert the valve outlet into the burner tube. Attach the spark electrode wire onto the gas valve.



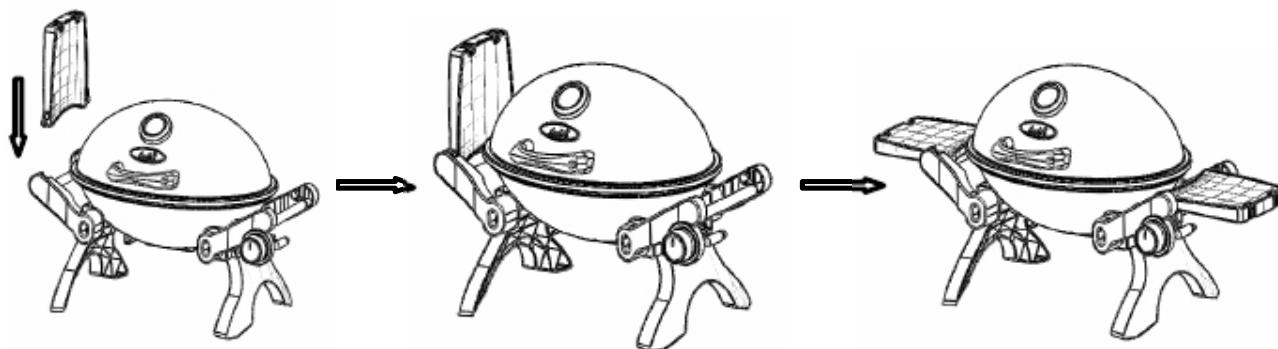
Step 4:

1. Open the lid and put the cooking grids into the body.
2. Attach the handle on the lid with M6 washer, M6 split washer and M6 nut.



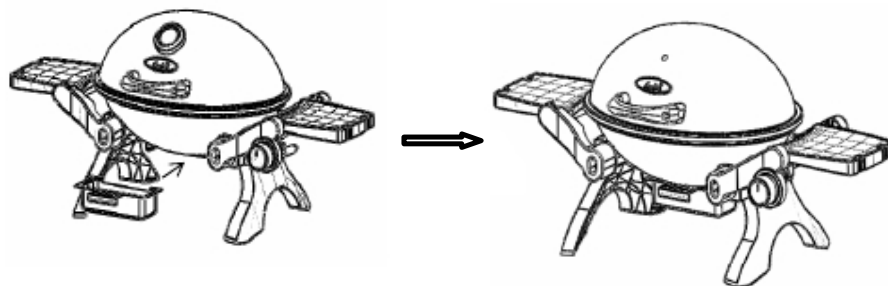
Step 5:

Put the side shelves on the both wing side.



Step 6:

Attach the oil box on the bottom of the body.



Step 7:

Gas connection

Connect the regulator and hose to the LPG cylinder and conduct a thorough leakage test as described in the following section.

DO NOT USE THIS BBQ UNLESS ALL CONNECTIONS ARE GAS TIGHT.

OPERATING YOUR GRILL

Before connection, be sure that there is no debris caught in the head of the gas cylinder, head of the regulator valve, or in the head of the burner and burner ports. Connect regulator valve and hand-tighten firmly. Disconnect the propane cylinder from the regulator valve when the grill is not in use. DO NOT obstruct the flow of combustion air and ventilation air to the grill.

CONNECTING THE GAS CYLINDER TO THE APPLIANCE

- This appliance is suitable for use with propane gas, fitted with the appropriate low-pressure regulator via a flexible hose. The hose should be secured to the regulator and the appliance with hose clips. This barbecue is set to operate at 37 mbar for propane gas cylinder. Use a suitable regulator certified to EN16129:2013. Please consult your LPG dealer for information regarding a suitable regulator for the gas cylinder.

REGULATOR AND HOSE

- Use only regulators and hose approved for LP Gas at the above pressures. The life expectancy of the regulator is estimated as 2 years. It is recommended that the regulator is changed within 2 years from the date of manufacture.
- The use of the wrong regulator or hose is dangerous, always check that you have the correct item before operating the barbecue.
- The hose used must conform to the relevant standards for the country of use. The length of the hose must be **1.5** metres (maximum). Worn or damaged hose must be replaced. Ensure that the hose is not obstructed, kinked or in contact with any part of the barbecue other than at its connection.

STORAGE OF APPLIANCE

- Storage of an appliance indoors is only permissible if the cylinder is disconnected and removed from the appliance. When the appliance is not in use for a period of time it should be stored in its original packaging and stored in a dry, dust free environment.

GAS CYLINDER

- The gas cylinder should not be dropped or handled roughly. If the appliance is not in use, the cylinder must be disconnected. Replace the protective cap on the cylinder after disconnecting the cylinder from the appliance.
- Cylinders must be stored outdoors in an upright position and out of the reach of children. The cylinder must never be stored where temperatures can reach over 50° C. Should the Temperature exceed 50° C then it should be cooled with a Cold Wet Fire Blanket.
- Do not store the cylinder near flames, pilot lights or other sources of inflammation. **DO NOT SMOKE.**
- Should you need to change the Gas Cylinder, ensure that the barbecue is switched off, and there are no sources of ignition (cigarettes, open flame, spark..etc.) near before proceeding. Inspect the gas hose to ensure it is free of any twisting or tension.
- Before connection, ensure that there is no debris caught in the head of the gas cylinder, regulator, burner and burner parts. Spiders and insects can nest within and clog the burner/venturi tube at the orifice. A clogged burner can lead to a fire beneath the appliance.
- Fit the hose to the appliance using a spanner to tighten it onto the connection thread. If the hose is replaced it must be secured to the appliance and regulator connections with hose clips. Disconnect the regulator from the cylinder (according to the directions supplied with the regulator) when the barbecue is not in use.
- The barbecue must be used in a well ventilated area. Do not obstruct the flow of combustion air to the burner when the barbecue is in use. **ONLY USE THIS BARBECUE OUTDOORS.**

BEFORE USE CHECK FOR LEAKS
Never check for leaks with a naked flame, always use a soapy water solution



DANGER

To prevent fire or explosion hazard when testing for a leak:

1. Always perform the leak test before lighting the grill and each time the cylinder is connected for use.
2. Do not smoke or allow other sources of ignition in the area while conducting a leak test.
3. Conduct the leak test outdoors in a well-ventilated area.
4. Do not use matches, lighters or a flame to check for leaks.
5. Do not use grill until all leaks have been stopped. If you are unable to stop a leak, disconnect the propane supply, call for gas appliance service or your local propane gas supplier.

CHECK FOR LEAKS

1. Make two to three oz. of leak solution by mixing one part liquid dishwashing soap with three parts water.
2. Make sure control knob is in the "OFF" position.
3. Spray some solution on the regulator connection.
4. Inspect the solution at the connections for bubbles. If no bubbles appear, the connection is secure.
5. If bubbles appear, you have a leak. Go to step 6.
6. Disconnect the cylinder and reconnect. Make sure the connection is secured.
7. Retest with solution after fixing the fault.
8. Turn OFF the gas at the cylinder after testing.
9. If leakage is detected and cannot be rectified, do NOT attempt to cure leakage but consult your gas dealer. .

LIGHTING YOUR GRILL



DANGER: Failure to open lid while igniting the grill's burners or not waiting five minutes to allow gas to clear if the grill does not light, may result in an explosion, which could cause serious bodily injury or death.



WARNING: To prevent possible bodily injury, never stand with your head directly over the grill when preparing to light the main burners.

Lighting Instruction:

1. Open lid while lighting burners.



WARNING:

Attempting to light the burner with the lid closed may cause an explosion. Make sure there are no obstructions of airflow to the gas unit. Spiders and insects can nest and clog the burner/venturi tube at the orifice. A blocked burner tube can lead to a fire beneath the appliance.

2. The valve must be in the "OFF" position.
3. Turn gas supply "ON" by connecting propane cylinder to regulator inlet fitting.
4. Push in control knob completely (3 to 4 seconds) and rotate slowly about 1/4 turn counter clockwise until a click is heard. The burner should light. Observe the burner flame and make sure all burner ports are lighted. A blue/yellow flame of 1-2 inches should appear from the burner.
5. If the burner does not light, turn the control knob to "OFF" position immediately. Wait 5 minutes and repeat the lighting procedure.
6. Adjust valve knob to desired cooking temperature.

Using the Lighting Stick to Light the Burners

1. Insert a match into the end of the lighting stick and light it.
2. Once lit, place the flame through the cooking grid slots to reach the burner ports. (see diagram to right).

- 1). Push in for 3 to 4 seconds,
- 2). Turn counterclockwise to "on",
- 3). Turn clockwise to "off".

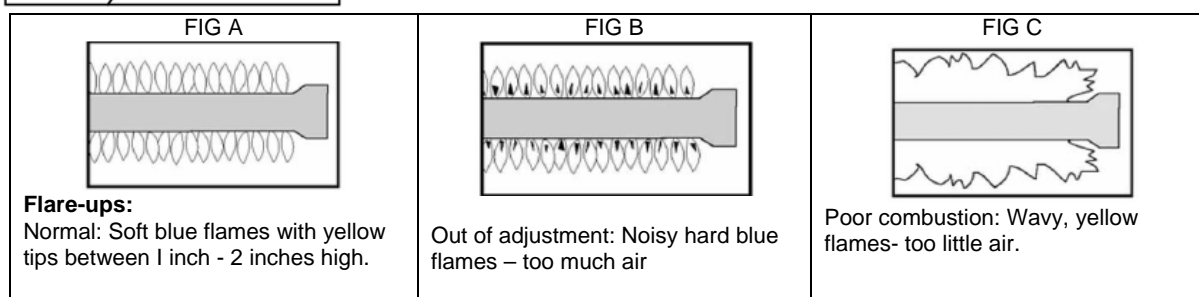


3. Push and turn control knob to "HIGH" setting. After lighting observe the burner flame, make sure all burner ports are lighted--a blue/yellow flame of one to two inches from the burner ports should appear. If ignition does not take place, turn the burner control knob to the "OFF" position. Wait five minutes with lid open for the gas to clear and repeat the lighting procedure.
4. Adjust burners to the desired cooking temperature.

Confirm that the burner is properly lit by agreeing with description below. If the flame pattern appears abnormal, consult the troubleshooting guide on page 12 for corrective action.



Observe flame height when lit:
Flame should be a blue/yellow color between 1 to 2 inches high.



"Flare-ups" sometimes occur when food drippings fall onto the hot heat plate or burner and ignite. Some flaring is normal and desirable as it helps impart the unique flavors associated with grilled foods. Controlling the intensity of the flare-ups is necessary, however, in order to avoid burned or unevenly cooked foods and to prevent the possibility of accidental fire.



WARNING: Always monitor the grill closely when cooking and turn the flame level down (LOW) or OFF if flare- ups intensify.

SHUTTING OFF THE BURNER

When you have finished using your barbecue, turn the control valve fully clockwise to the "Off " position, then promptly disconnect the propane cylinder. Wait until the barbecue is sufficiently cool before closing its hood.

CLEANING, CARE AND MAINTENANCE

- All cleaning and maintenance should be carried out when the barbecue is cool and the gas cylinder is OFF.
- Never douse the barbecue with water when its surfaces are hot.
- Never handle hot parts with unprotected hands.
- Regularly clean your barbecue between uses and especially after extended periods of storage.
- In order to extend the life and maintain the condition of your barbecue, we strongly recommend that the barbecue be covered when left outside for any length of time, especially during the winter months.

COOKING GRILL

Clean the cooking grid with hot soapy water. To remove any food residue, use a mild cream cleaner on a non-abrasive pad. Rinse well and dry thoroughly.

BURNER

In normal usage, burning off the residue after cooking will keep the burner clean. The burner 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 venture tube. Use a pipe cleaner to clear obstructions. A wire brush can be used to remove corrosion from the burner surfaces. When refitting the burner, be careful to check that the venture tube of the burner fit over the valve outlet.

Clean burner holes with a heavy duty pipe cleaner.

BARBECUE BODY

Regularly remove excess grease or fat from the barbecue body with 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.

Remove cooking surfaces and burners before full cleaning.

Do NOT immerse the gas control or manifold in water.

Check burner operation after carefully refitting into body.

FIXINGS

Annual checking and tightening of metal fixings is recommended.

STORAGE

Store your barbecue in a cool dry place. Cover the burners with aluminum foil in order to prevent insects or other debris from collecting in 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 gas bottle.

SERVICING

Your gas barbecue should be serviced annually by a competent registered person.

TROUBLESHOOTING

Problem	Possible Cause	Prevention/Cure
Burner will not light using a match.	No gas flow Obstruction of gas flow. Disengagement of burner to valve. Spider webs or insect nest in venturi. Burner ports clogged or blocked.	Check if gas bottle is empty. If empty, replace. Clear burner tube. Reengage burner and valve. Clean venturi. Clean burner ports.
Irregular heat pattern.	Burner ports are clogged or blocked. New burner may have residual manufacturing oils. Spider webs or insect nest in venturi Food residue, grease or seasoning salt on burner. Poor alignment of valve to burner venturi.	Clean burner ports. Burn grill for 15 minutes with the lid closed. Clean venturi. Clean burner. Ensure burner venturi is properly engaged with valve.
Sudden drop in gas flow or heat.	High or gusting winds. Low on propane gas.	Turn front of grill to face wind Replace propane cylinder.
Flare-up	Grease buildup. Excessive fat in meat. Excessive cooking temperature.	Clean grill. Trim fat from meat before grilling. Adjust (lower) temperature accordingly.
Persistent grease fire. Flashback [fire in burner tubes].	Grease trapped by food buildup around burner system. Burner and /or burner tubes are blocked.	Turn knob OFF. Disconnect propane cylinder. Leave lid in closed position and let fire burn out. After grill cools, remove and clean all parts. Clean burner and/or burner tube.
Inside of lid is peeling – like paint peeling.	Carbon build up	Baked on grease buildup has turned to carbon and is flaking off. Clean thoroughly.
Burner accidentally extinguished.	Cylinder empty. Obstruction of gas flow.	Check to see if cylinder is empty. If empty, replace. Clear burner tube.