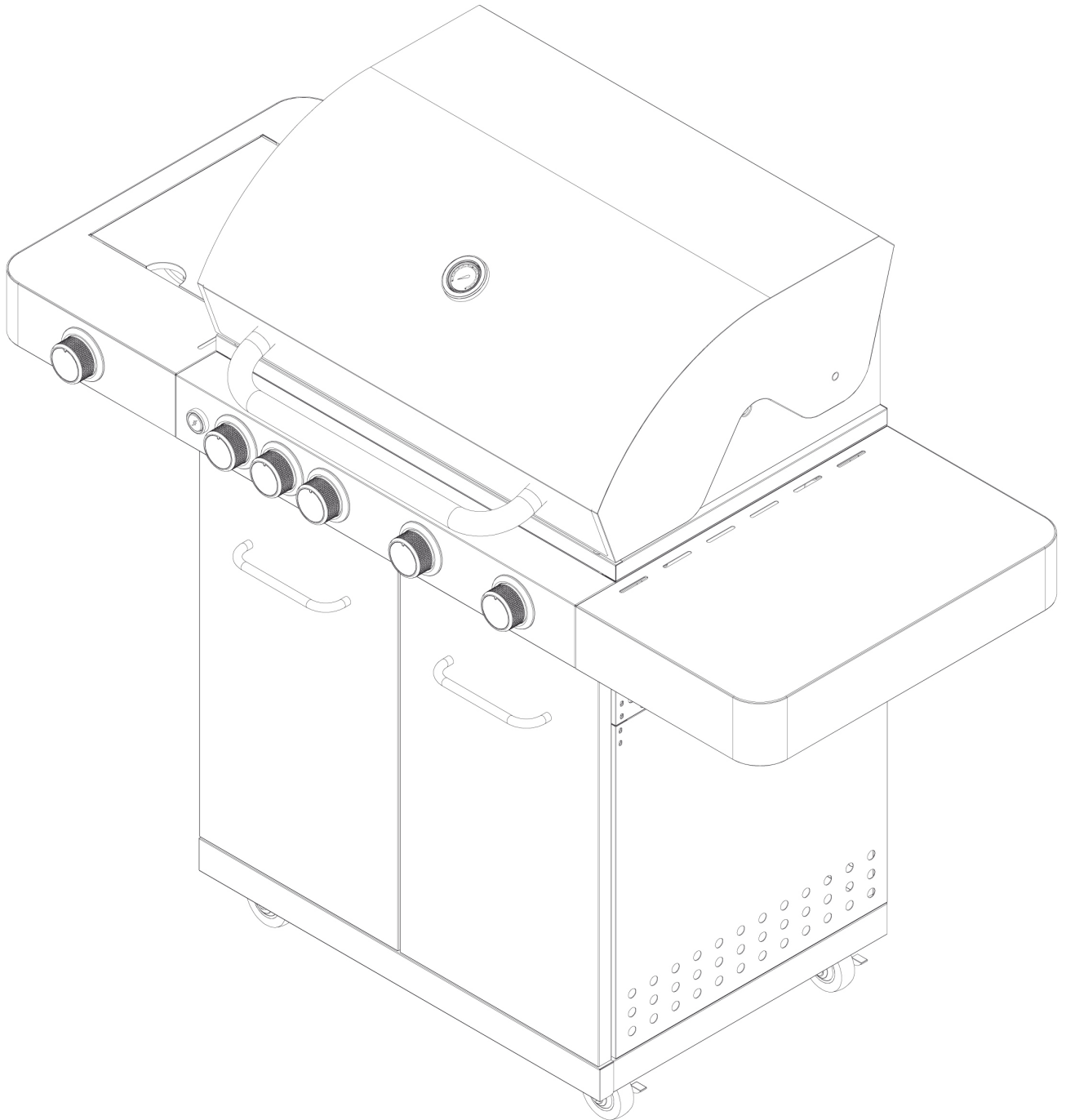


OUTDOOR GAS GRILL USE AND CARE MANUAL

BARBACOA A GAS VOGUE 6 FAVELLS



**SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE
THIS GAS GRILL IS DESIGNED FOR OUTDOOR USE ONLY**

IMPORTANT: READ ALL INSTRUCTIONS AND OPERATIONS BEFORE OPERATING THIS UNIT. FOLLOW ALL STEPS IN ORDER. NEVER ALLOW CHILDREN TO OPERATE THIS UNIT.

Warnings:

- Only to be used outdoors.
- Read the instructions before using the appliance.
- Accessible parts maybe very hot, keep young children away.
- Do not move the appliance during use.
- Turn off the gas supply at the gas container after use.
- Any modification of the appliance may be dangerous.
- Parts sealed by the manufacturer or his agent must not be altered by the user.

Attention:

- Some parts of this appliance become very hot,
- Take special care when children or elderly are present.
- Only to be used with a pot or wok that the dimension between 220mm to 260mm in diameter

For your safety:

- Do not store or use gasoline or mentholated fuels or any other flammable vapors and liquids in the vicinity of this or any other appliance.
- Never light a gas grill with gasoline or comparable fluids!
- Suggestion: user should not change the assembly that the manufacturer packaged.

Certain Liquid Propane dealers may fill liquid propane cylinders for use in the grill beyond cylinder filling capacity. This “Overfilling” may create a dangerous condition. “Overfilled” tanks can build up excess pressure. As a safety device, the tanks pressure relief valve will vent propane gas vapor to relieve this excess pressure. This vapor is combustible and therefore can be ignited. To reduce this danger, you should take the following safety precautions:

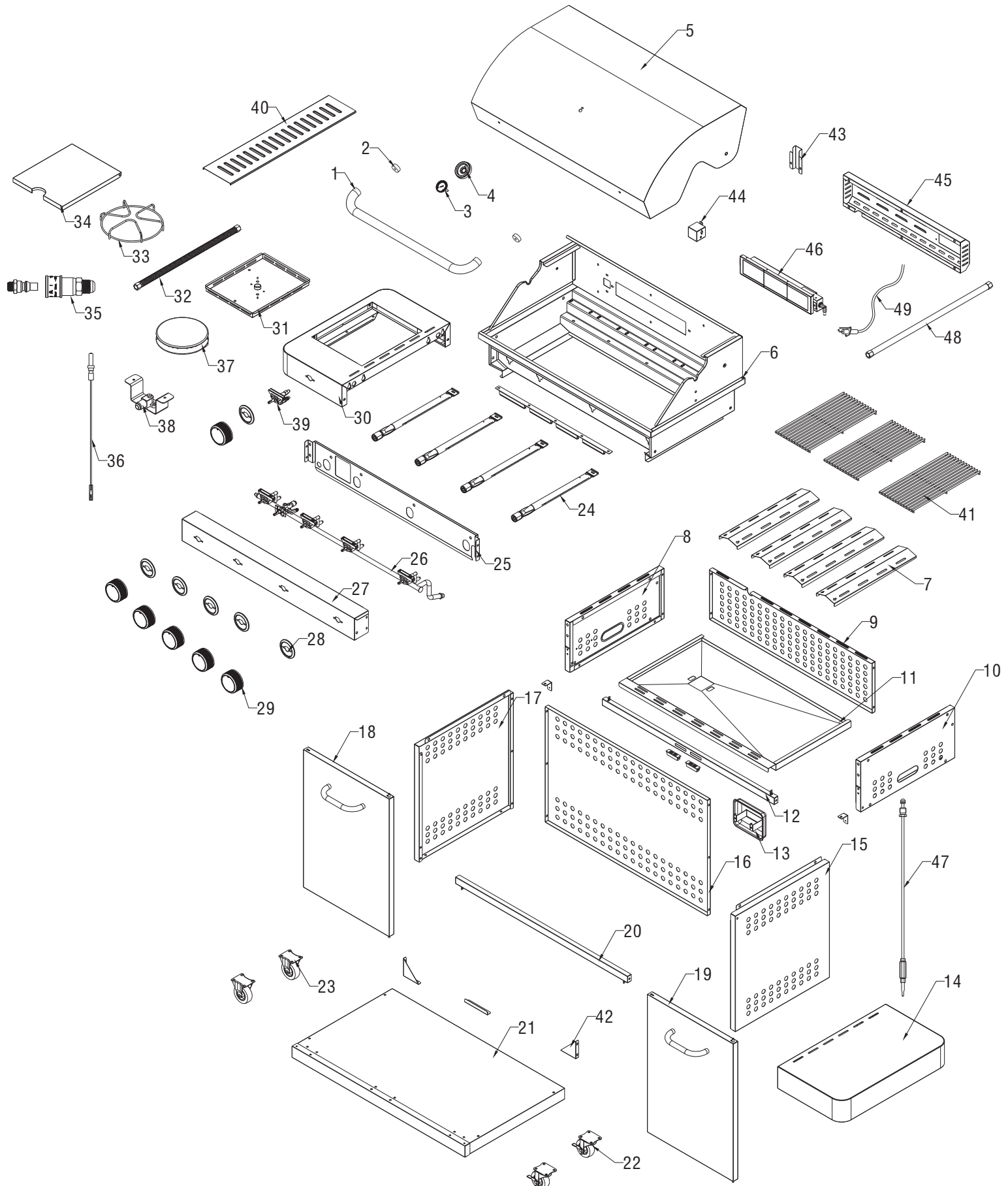
- A. When you have your tank filled, be sure you tell the supplier to fill it to no more than 80% of its total capacity.
- B. If you own or use an extra spare tank, or have a disconnected tank, you should NEVER store it near or under the grill unit or heat box, or near any other ignition or heat source.

The gas cylinder is recommend to 13kg LPG gas bottle, it is sufficient for a heating period of approx.16.0 hours with full power.

1. Technical data

		CE 0063-12			
Product Name	Outdoor Gas Grill				
Model Number	K94BHAA				
Product Identification Number	0063CN7276				
Gas Category	₃₊ (28-30/37) <input type="checkbox"/>		_{3B/P} (30) <input type="checkbox"/>	_{3B/P} (50) <input type="checkbox"/>	_{3B/P} (37) <input type="checkbox"/>
Gas and Supply Pressure	Butane(G30)	Propane(G31)	Butane/Propane		
	28-30 mbar	37 mbar	29 mbar	50 mbar	37 mbar
Country of Destination	₃₊ (28-30/37):BE,CH,CY,CZ,ES,FR,GB,GR,IE,IT,LT,LU,LV,PT,SK,SI,SA. _{3B/P} (30):BE,CY,DK,EE,FI,HU,LT,NL,NO,SE,SI,SK,RO,HR,TR,BG,LU,MT,SA. _{3B/P} (50):AT,CH,DE,SK _{3B/P} (37):PL				
Main Burner Injector Size	Ø 0.88 mm	Ø 0.88 mm	Ø 0.80 mm	Ø 0.82 mm	
Side Burner Injector Size	Ø 0.88 mm	Ø 0.88 mm	Ø 0.75 mm	Ø 0.80 mm	
Rear Burner Injector Size	Ø 0.85 mm	Ø 0.85 mm	Ø 0.79 mm	Ø 0.82 mm	
Total Nominal Heat Inputs (Hs)	18.8 kW/1371(g/h)				
Use Outdoors Only .					
Read the instructions before using the appliance.					
Warning : Accessible parts may be very hot. Keep young children away.					
Warning : Do not store a spare propane cylinder under or near this gas grill.					Made in China

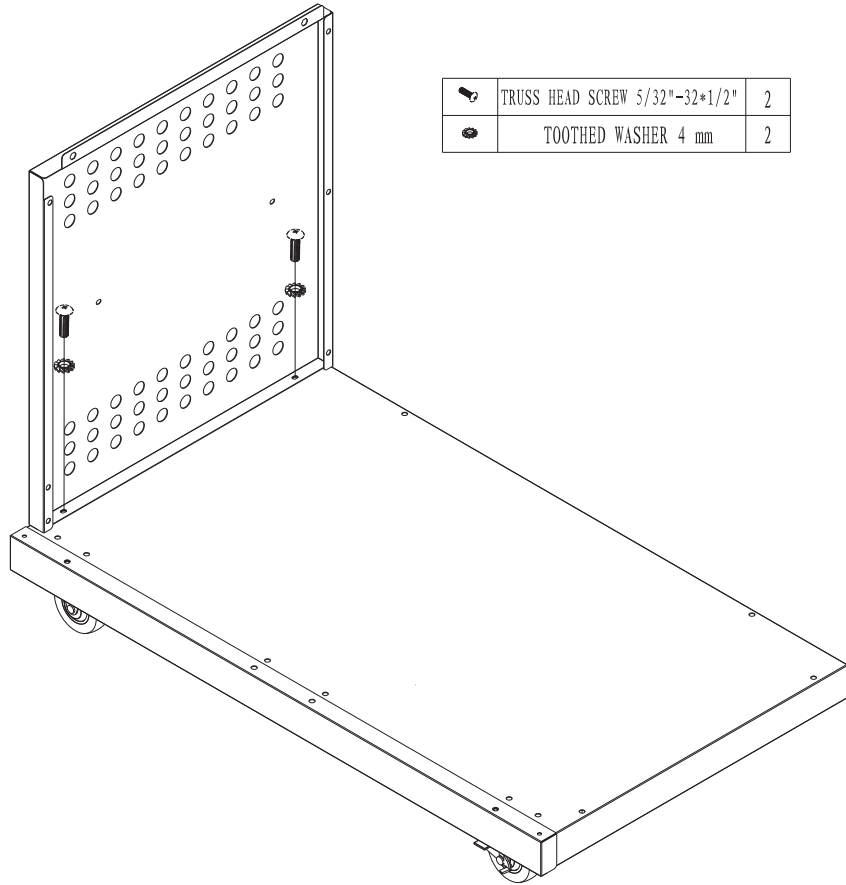
2.Exploded View



3. Single part list

Seg. NO.	Appellation	Qty	Seg. NO.	Appellation	Qty
1	hood handle assembly	1	2	hand insulator	2
3	thermometer bezel	1	4	thermometer	1
5	hood assembly	1	6	firebox assembly	1
7	flame tamer	4	8	left side top panel	1
9	rear side top panel	1	10	right side top panel	1
11	grease tray	1	12	top door channel assembly	1
13	grease cup	1	14	side table assembly	1
15	right side low panel	1	16	rear side low panel	1
17	left side low panel	1	18	left door assembly	1
19	right door assembly	1	20	low door channel assembly	1
21	bottom panel assembly	1	22	swivel caster	2
23	fixed caster	2	24	main tube burner assembly	4
25	firebox front baffle	1	26	manifold assembly	1
27	control panel assembly	1	28	control knob bezel	6
29	control knob	6	30	side burner table assembly	1
31	side burner insert tray	1	32	side burner gas supply	1
33	side burner cooking grid	1	34	side burner cover	1
35	quick connector assembly	1	36	side burner ignition electrode	1
37	side burner assembly	1	38	side burner orifice base	1
39	side burner valve	1	40	warming rack	1
41	cooking grate	3	42	triangle bracket	2
43	rear burner gas supply cover	1	44	thermocouple bracket	1
45	rear burner cover	1	46	rear burner assembly	1
47	thermocouple	1	48	rear burner gas supply	1
49	rear burner ignition electrode	1	50		
51			52		
53			54		

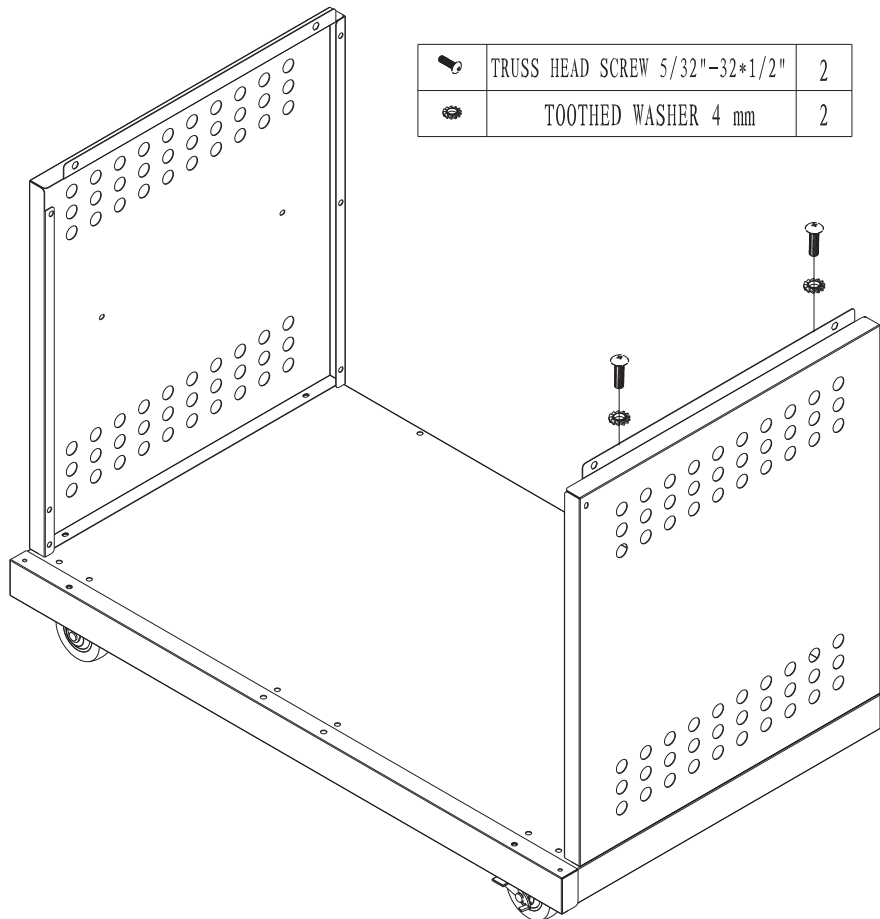
STEP 2



	TRUSS HEAD SCREW 5/32"-32*1/2"	2
	TOOTHED WASHER 4 mm	2

Figure 2

STEP 3





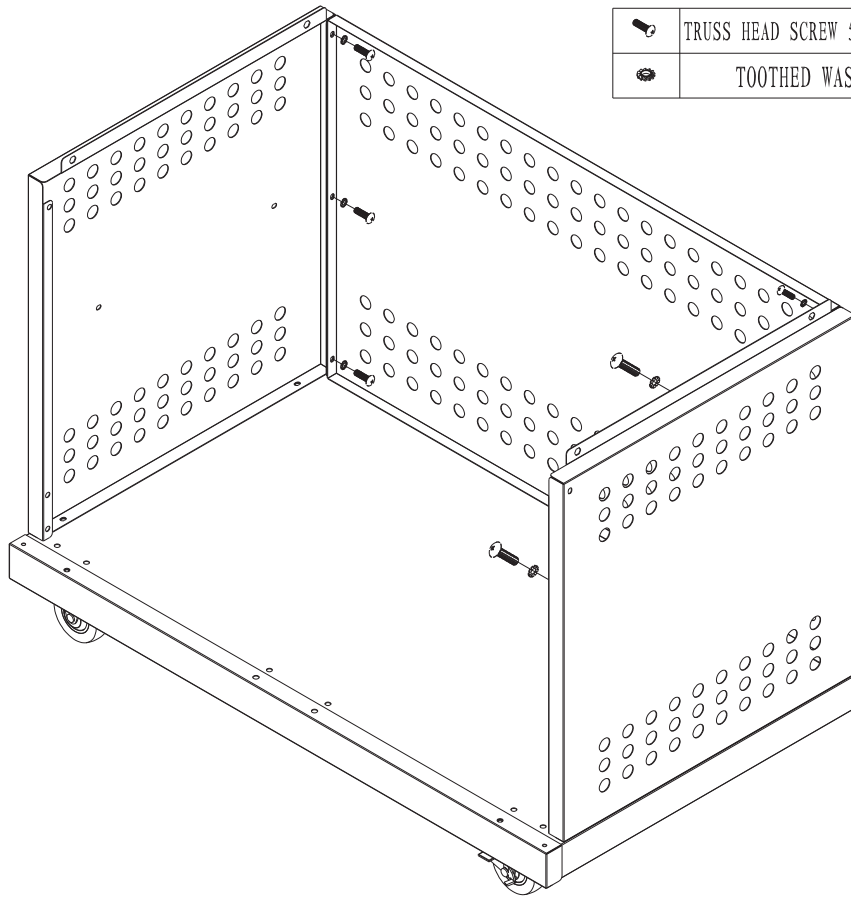
	TRUSS HEAD SCREW 5/32"-32*1/2"	2
	TOOTHED WASHER 4 mm	2

Figure 3

STEP4



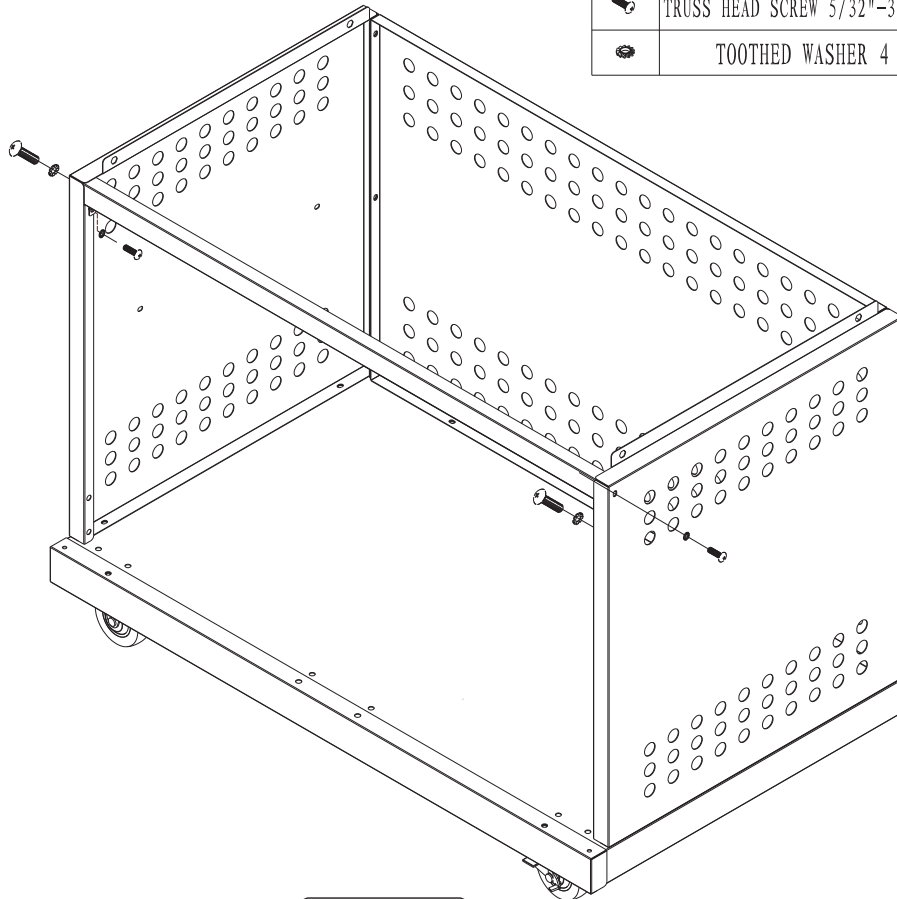
	TRUSS HEAD SCREW 5/32"-32*1/2"	6
	TOOTHED WASHER 4 mm	6

Figure 4**STEP5**



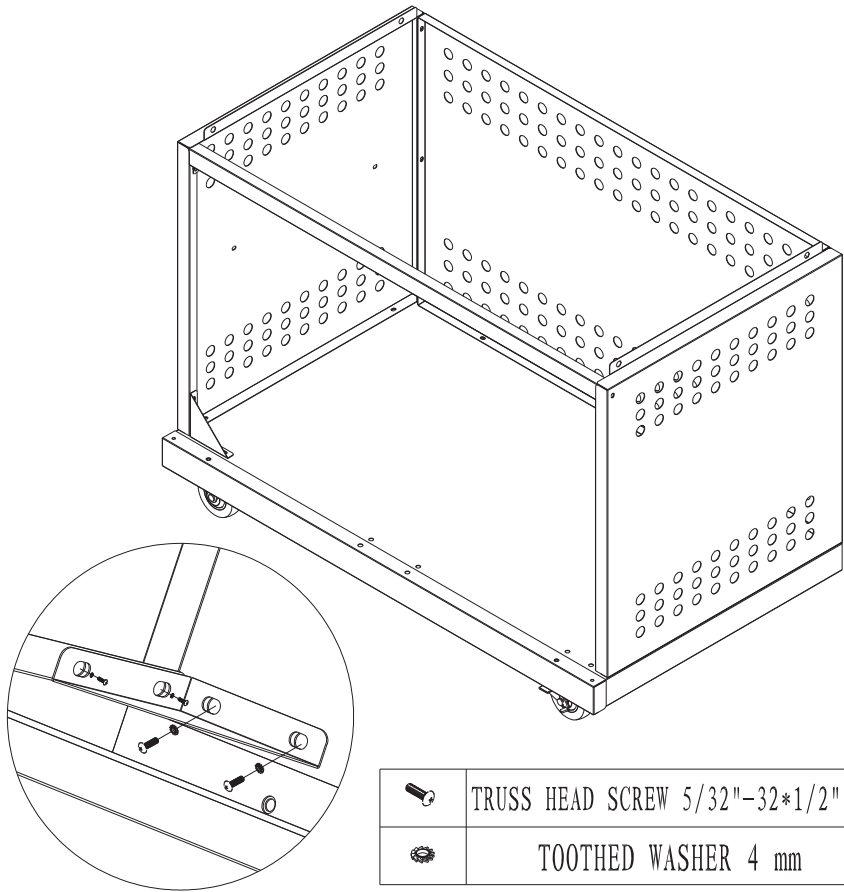
	TRUSS HEAD SCREW 5/32"-32*1/2"	4
	TOOTHED WASHER 4 mm	4

Figure 5

STEP 6



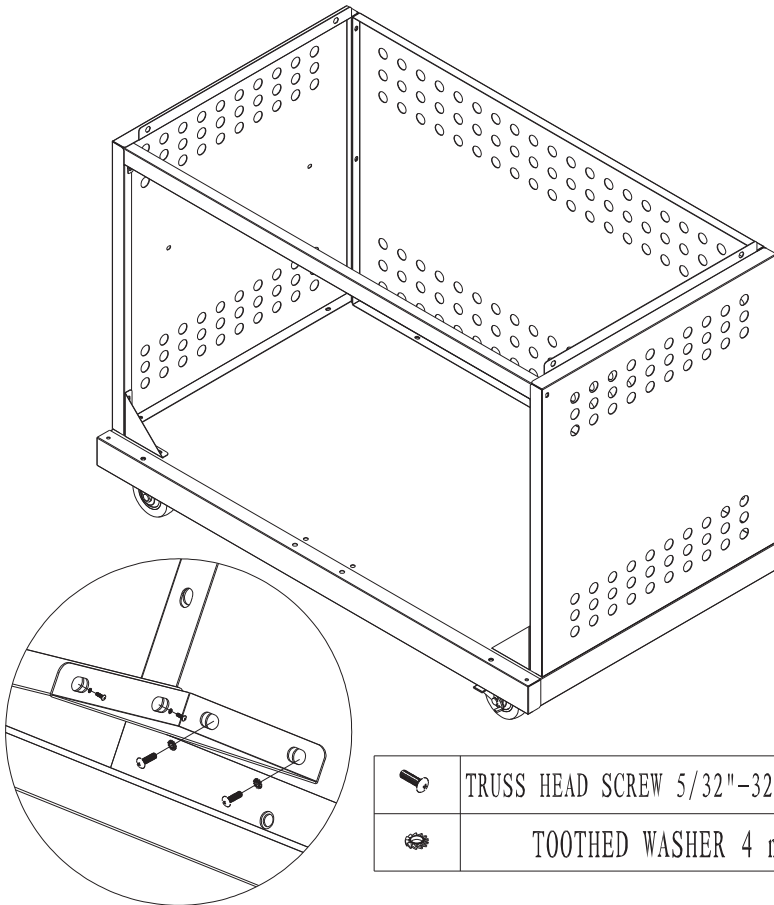
	TRUSS HEAD SCREW 5/32"-32*1/2"	4
	TOOTHED WASHER 4 mm	4

Figure 6**STEP 7**



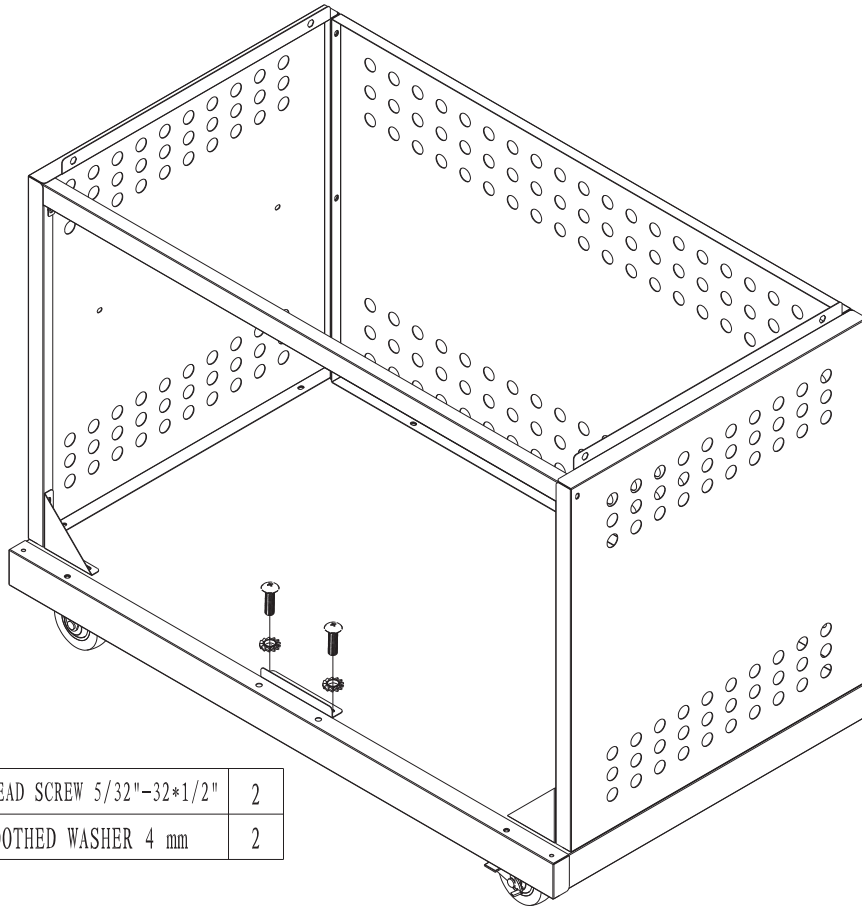
	TRUSS HEAD SCREW 5/32"-32*1/2"	4
	TOOTHED WASHER 4 mm	4

Figure 7

STEP 8



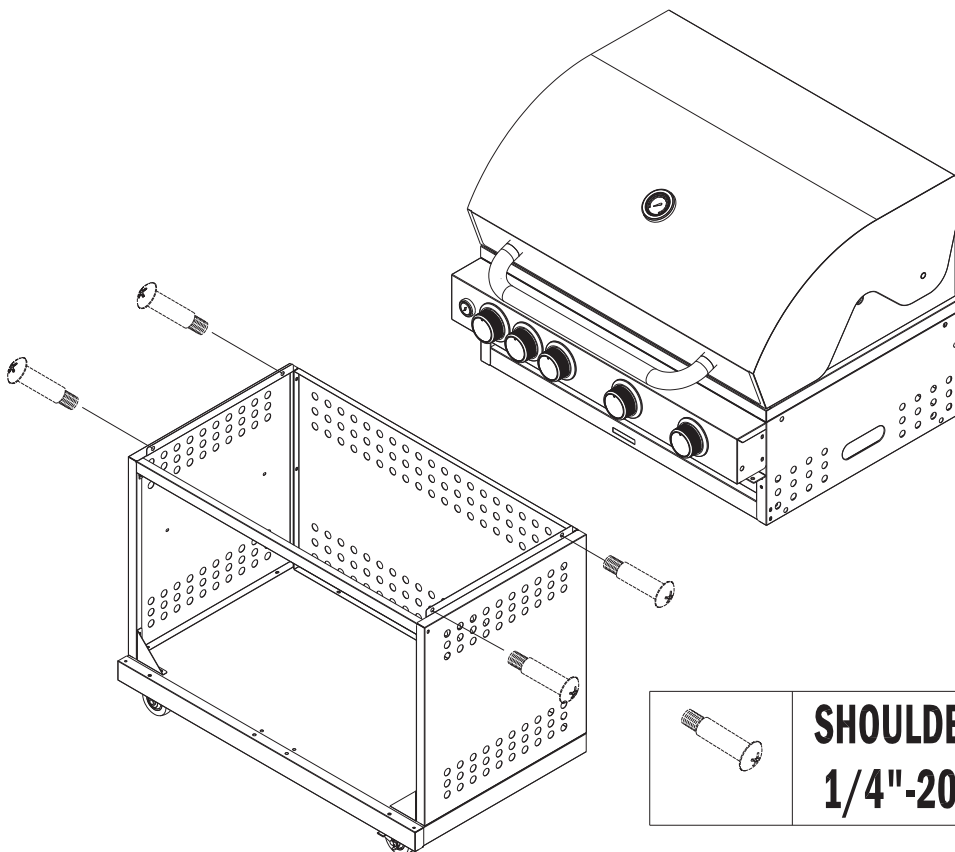
	TRUSS HEAD SCREW 5/32"-32*1/2"	2
	TOOTHED WASHER 4 mm	2

Figure 8**STEP 9**


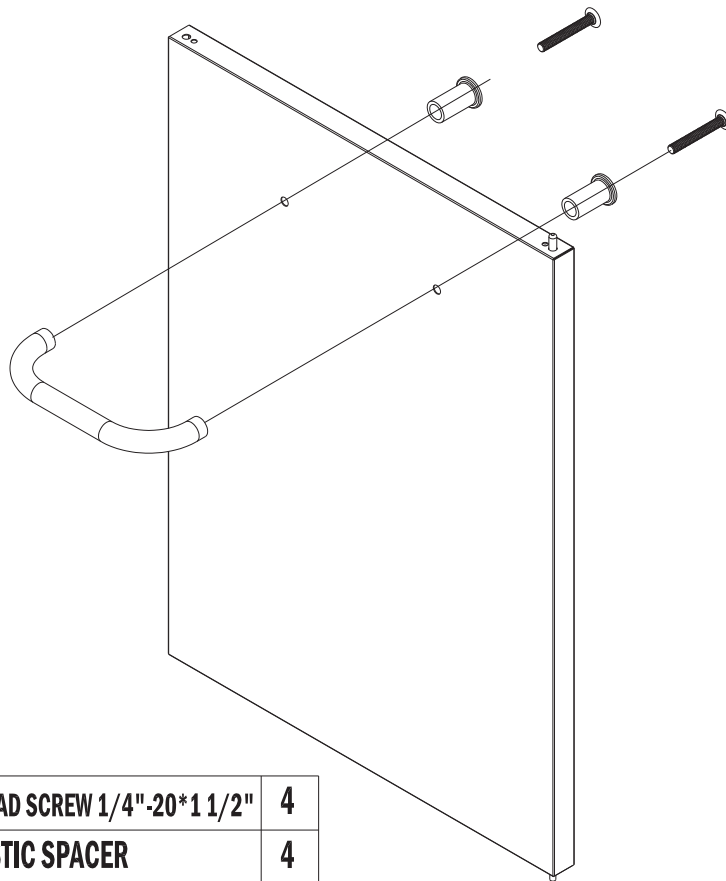
	SHOULDER SCREW 1/4"-20*11/2"	4
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Figure 9

STEP10



	TRUSS HEAD SCREW 1/4"-20*1 1/2"	4
	PLASTIC SPACER	4

Figure 10

STEP11

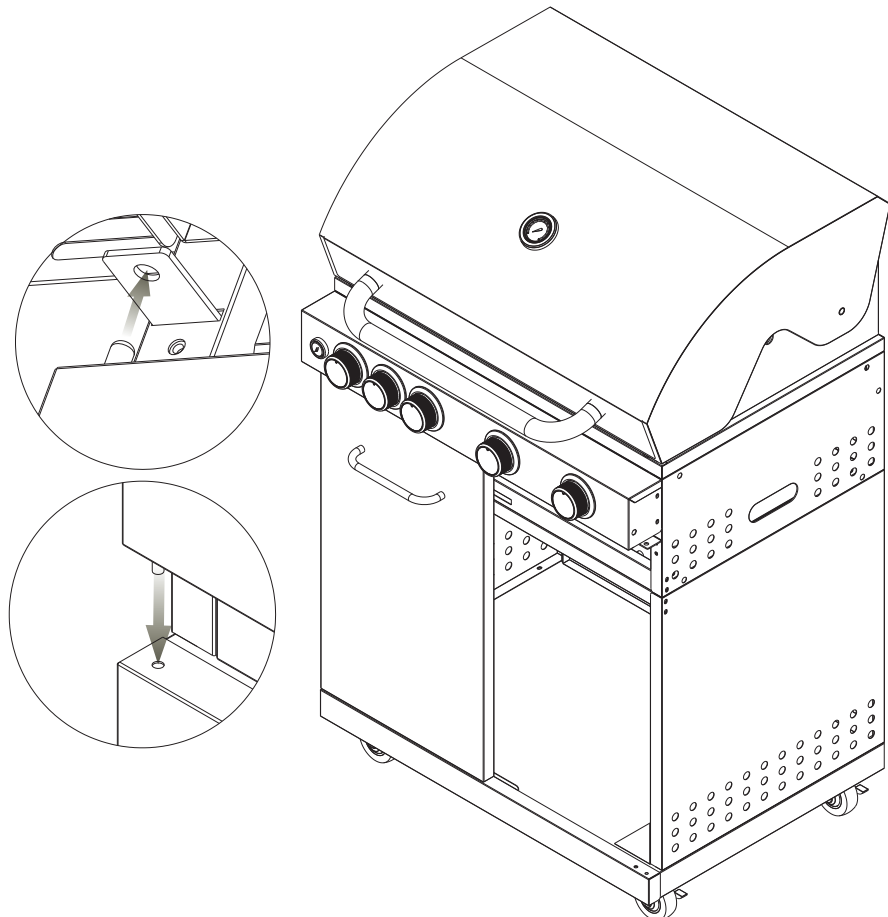


Figure 11

STEP 12

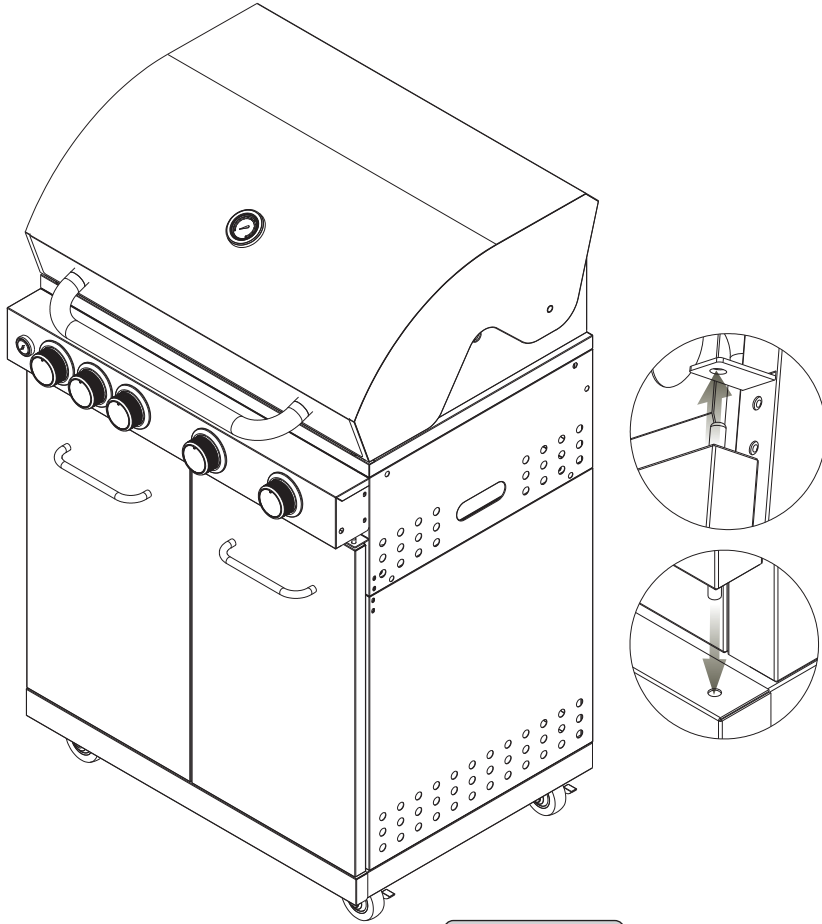
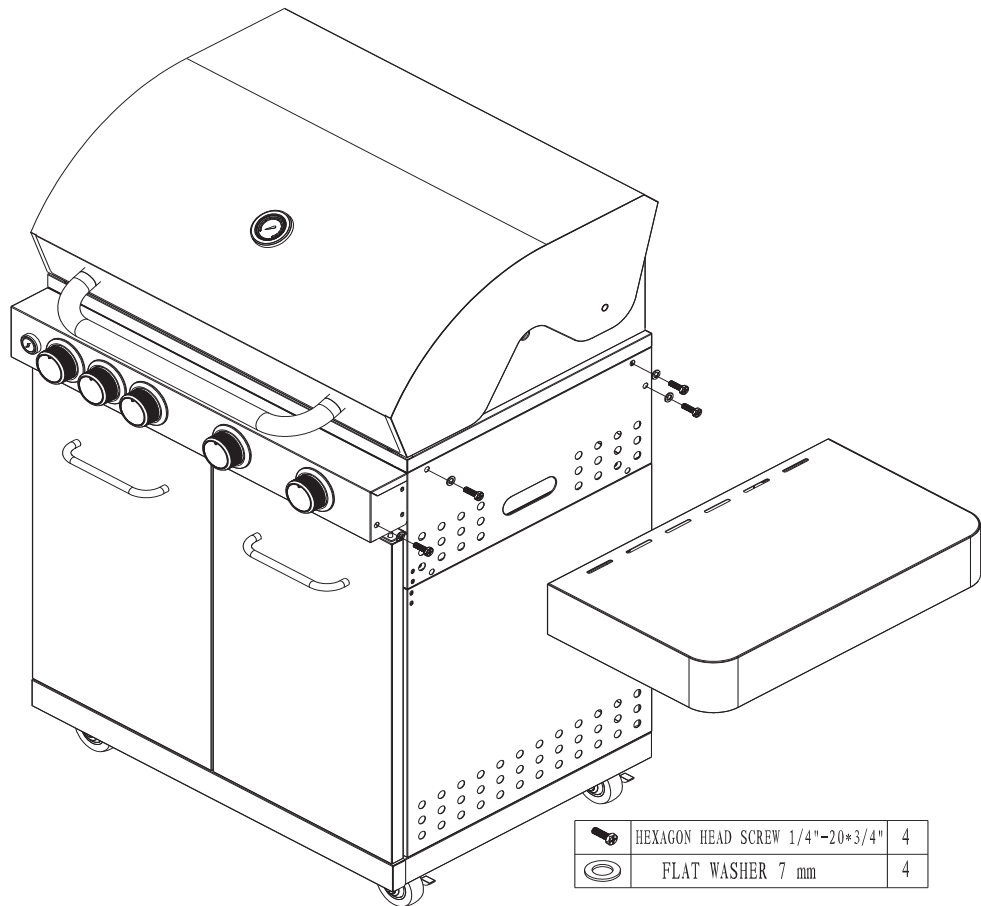


Figure 12

STEP 13




	HEXAGON HEAD SCREW 1/4"-20*3/4"	4
	FLAT WASHER 7 mm	4

Figure 13

STEP 14

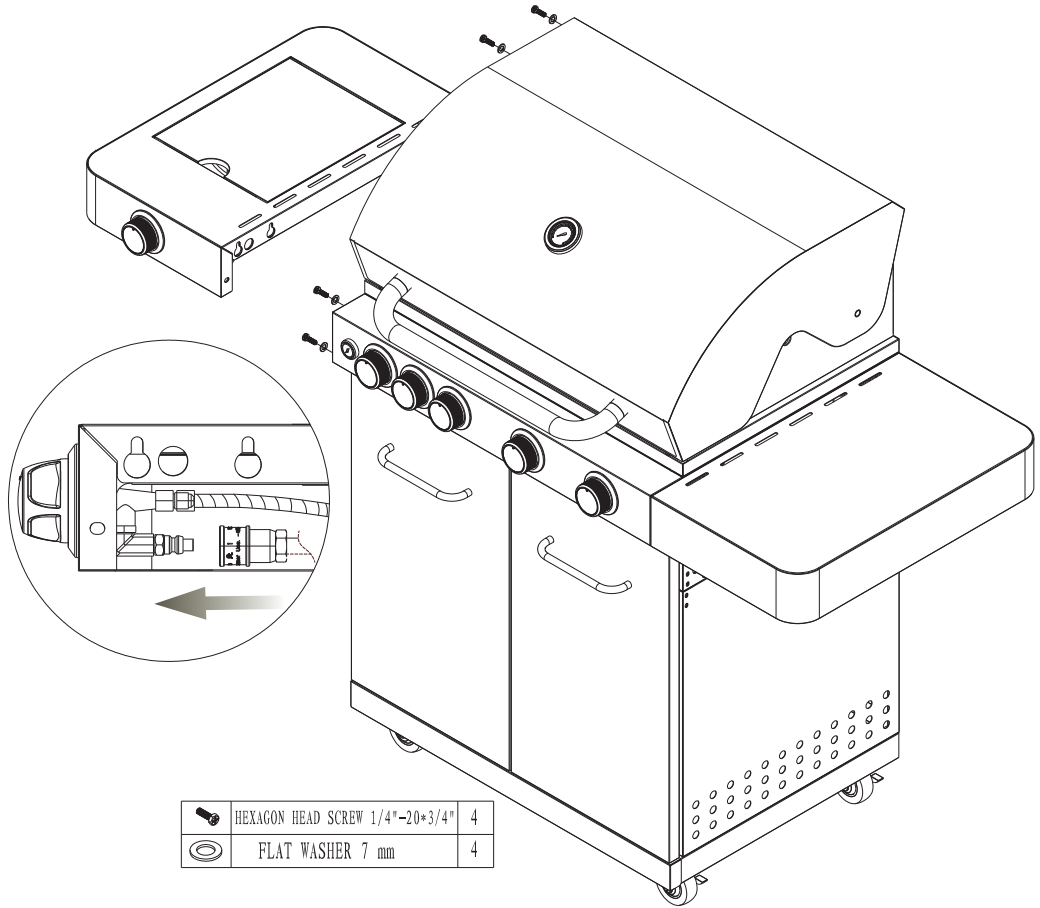


Figure 14

STEP 15

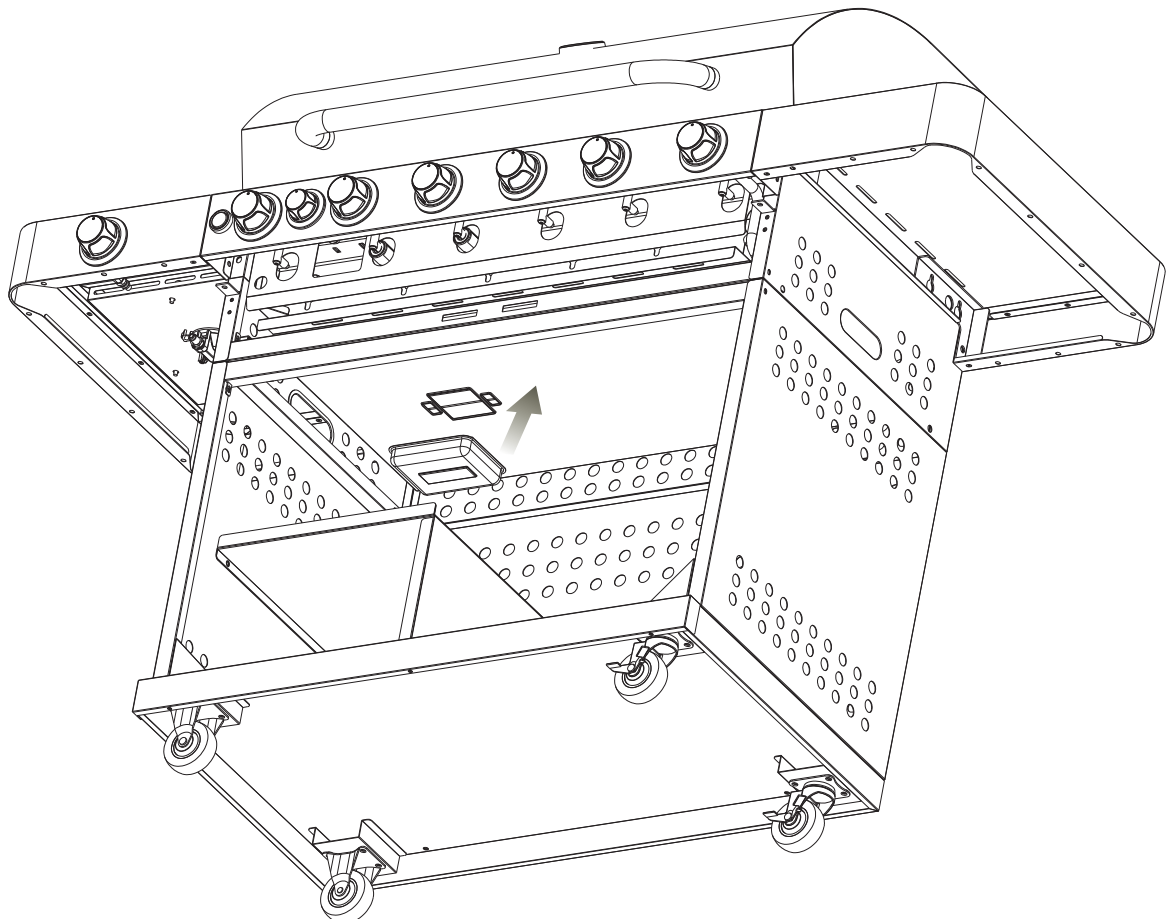


Figure 15

STEP 16

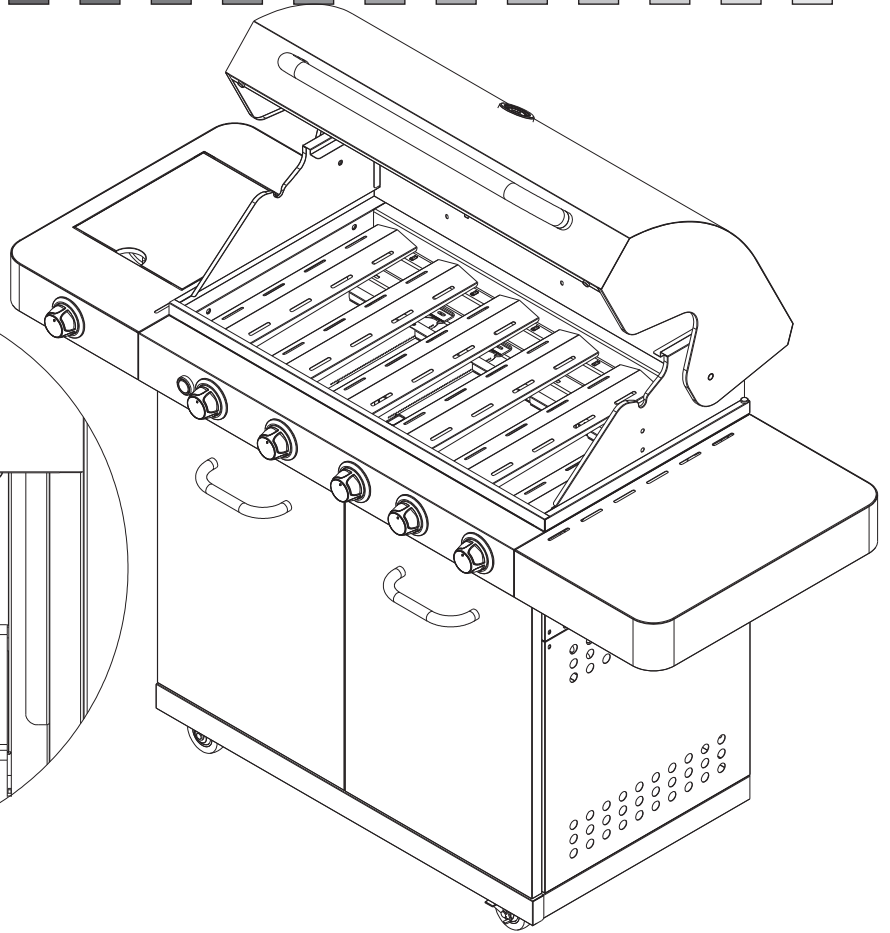
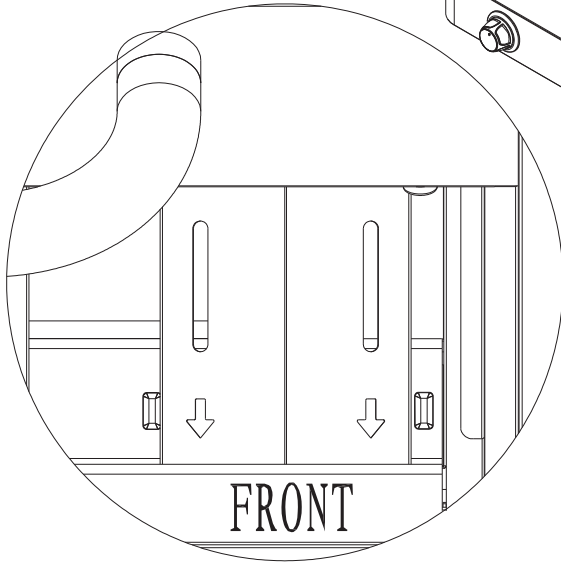


Figure 16

STEP 17

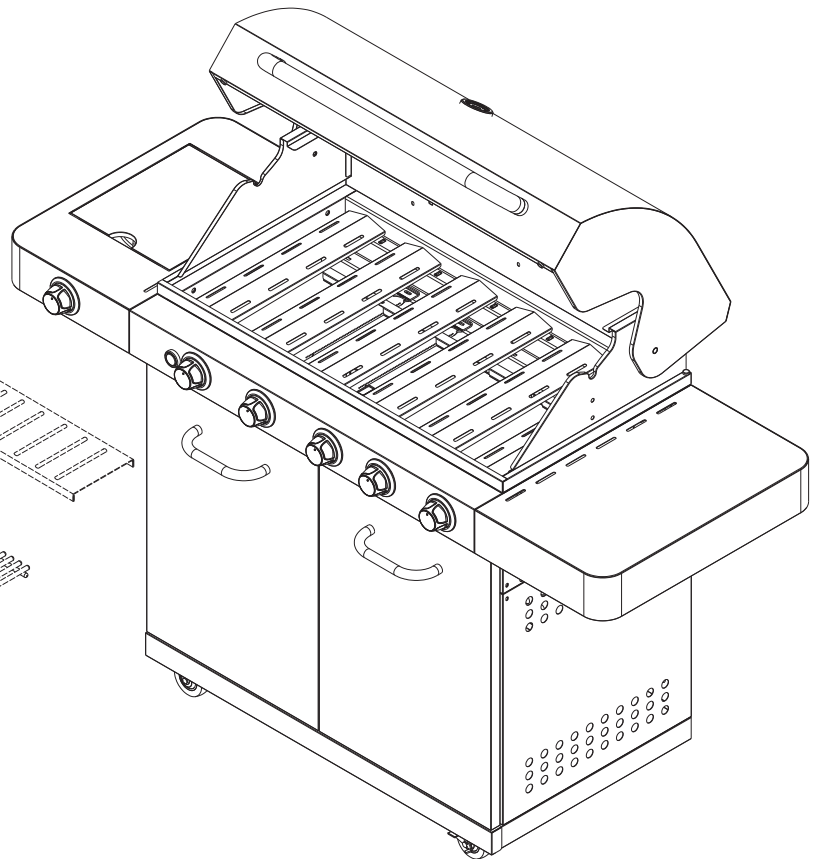
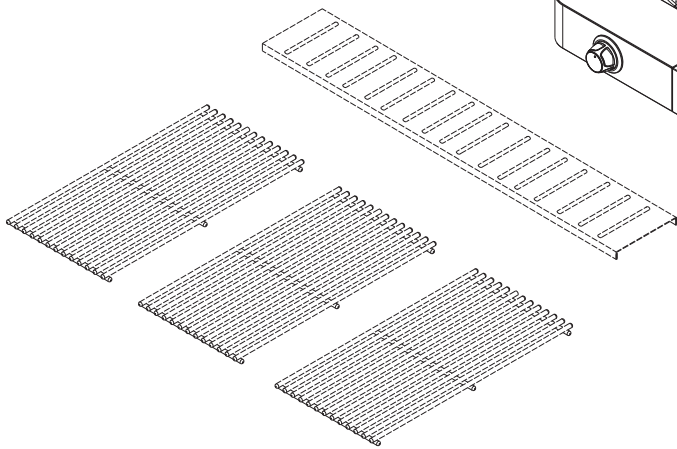


Figure 17

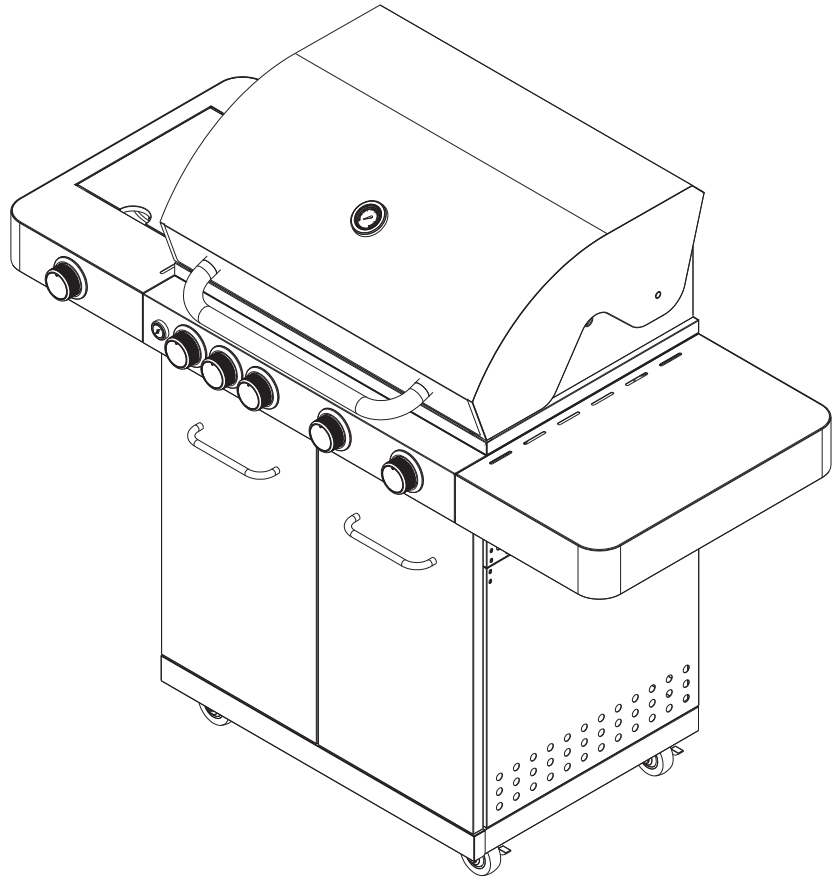


Figure 18

Injector Information

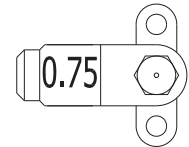
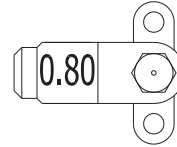
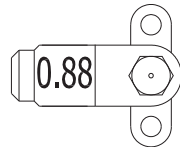
- Main** 0. 88mm - I3+ (28-30/37)
- 0. 82mm - I3B/P (37)
- 0. 80mm - I3B/P (50)

Main



- Side** 0. 88mm - I3+ (28-30/37)
- 0. 80mm - I3B/P (37)
- 0. 75mm - I3B/P (50)

Side



- Rear** 0. 85mm - I3+ (28-30/37)
- 0. 82mm - I3B/P (37)
- 0. 79mm - I3B/P (50)

Rear

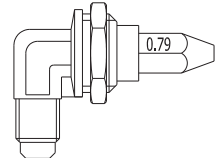
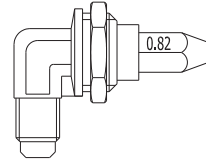
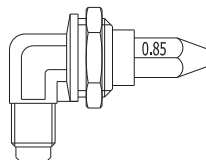


Figure 19

6.Preparation

You will need to purchase a 5kg LPG gas bottle and the pressure regulator should correspond to the pressure and gas category of the appliance , which can be obtained from your nearest Gas Retailer. The regulator should comply with EN12864 with current version and national regulation.

You will need to purchase a gas bottle and a regulator to operate this gas grill which can be obtained from your nearest Gas Retailer.

Strongly Recommends Information:

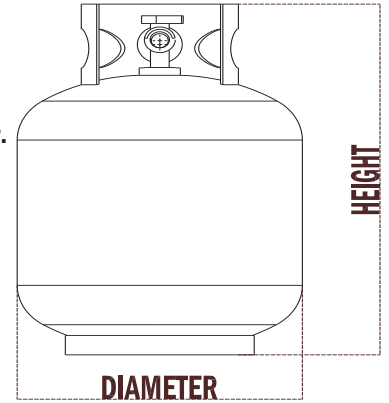
- The gas cylinder is to be used only in the upright position.
- Only to be used with a gas cylinder that does not exceed 500 mm in height and 310mm in diameter.
- This appliance must only be used with an approved hose and regulator.

Energy saving tips:

- Reduce the opening time of the lid.
- Turn the grill off as soon as cooking is completed.
- Preheat the gas grill for 10 to 15 minutes only. (Except for the first use)
- Do not preheat longer then recommended.
- Do not use a higher setting than required.
- Do not store a spare propane cylinder under or near this gas.

Connect the hose and regulator to the gas cylinder at the right side of the gas grill. Keeping in mind that the gas cylinder must be kept away from heat and in a safe position. The hose dimension is 8mm-10mm diameter.

Figure 20



WARNING INFORMATION

Since this barbecue has no restriction in the emission of unburned gas ,this barbecue must be installed and / or used outdoors or in an amply ventilated area. Were this BBQ in an amply ventilated area, the area must have at least 25%of the surface(sum of the wall surface) are open

Strongly recommends minimum clearances from combustible materials must be:

Rear - 450mm

Sides - 250 mm

Top - 1000 mm

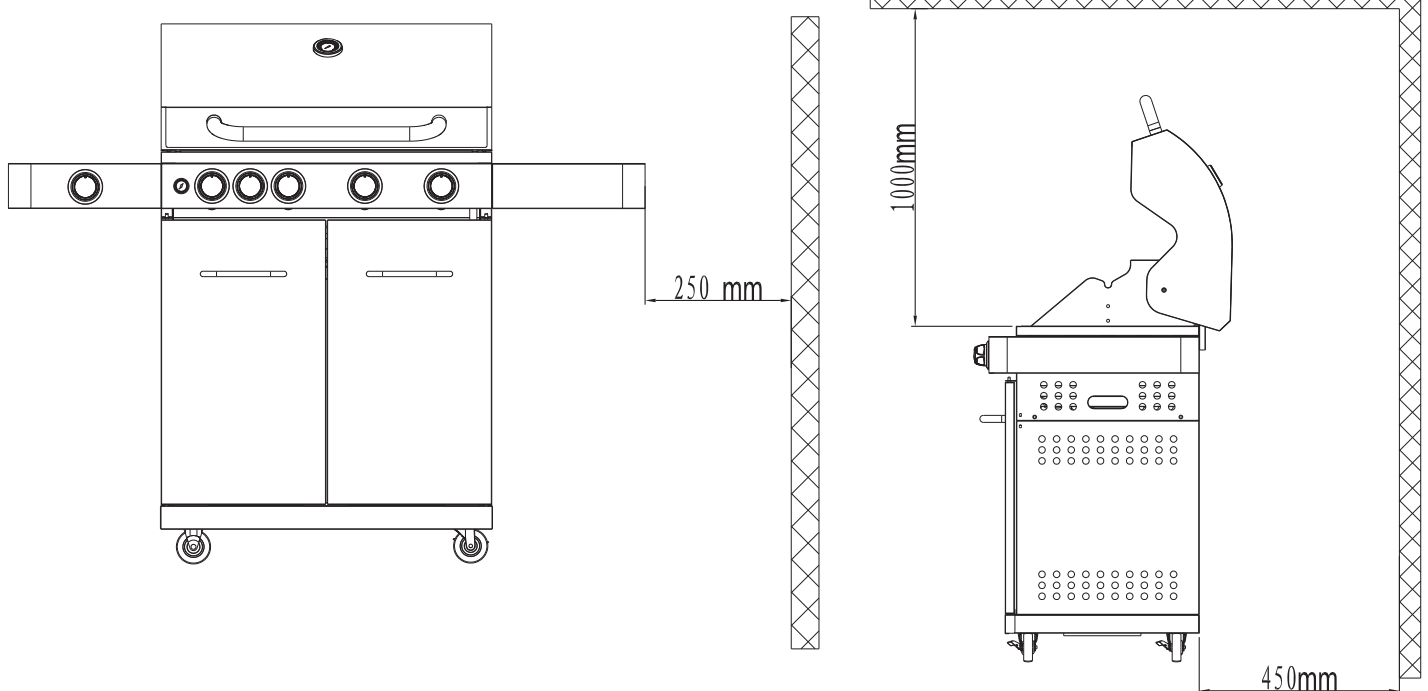


Figure 21

7. Installation

After purchasing your gas bottle you will then be ready to set it up with your gas grill.

- a) When changing the gas bottle which shall be carried out away from any source of ignition. Position the gas bottle can both underneath or at the side of your gas grill, keeping in mind that the bottle must be kept away from heat and in a safe position.
- b) When ready to use your gas grill insert the regulator into the gas bottle valve and tighten firmly. The Length of hose recommended which shall not exceed 1.5m.



Warning: Before attempting to light your gas grill you must refer to your lighting instructions and warning/safety points.

Check the hose before each use, searching for cracking, cuts or any abrasions. If the hose is found to be faulty in any way do not attempt to use your gas grill.

When changing your gas bottle ensures that there are no sources of ignition close by i. e. fires, cigarettes, naked flames etc. Make sure that the appliance is switched off.

Ensure that the hose is not subjected to twisting which will affect the gas flow when using your gas grill. Also the hose must not have undue tension and must not touch any part of the gas grill which may be hot.

Please choose flexible hose whose heat proof higher than 80°C.

Flexible tube should be changed every 2 years; It's necessary to change the flexible tube when the national conditions require it.

How to connect a gas bottle

- a) Turn the orange cap so that the arrow is pointing to the gap in the shroud.
- b) Remove the orange safety cap by pulling the lanyard out, then out. Do not use tools. Leave the cap hanging.
- c) Check that the black sealing washer is fitted inside the cylinder valve. Place the regulator down over the valve with switch.
- d) Turn the switch clockwise on gas bottle-then turn on the gas grill as instructed.



Warning: Always test gas line for leaks at connector with soap water finishing all connections.

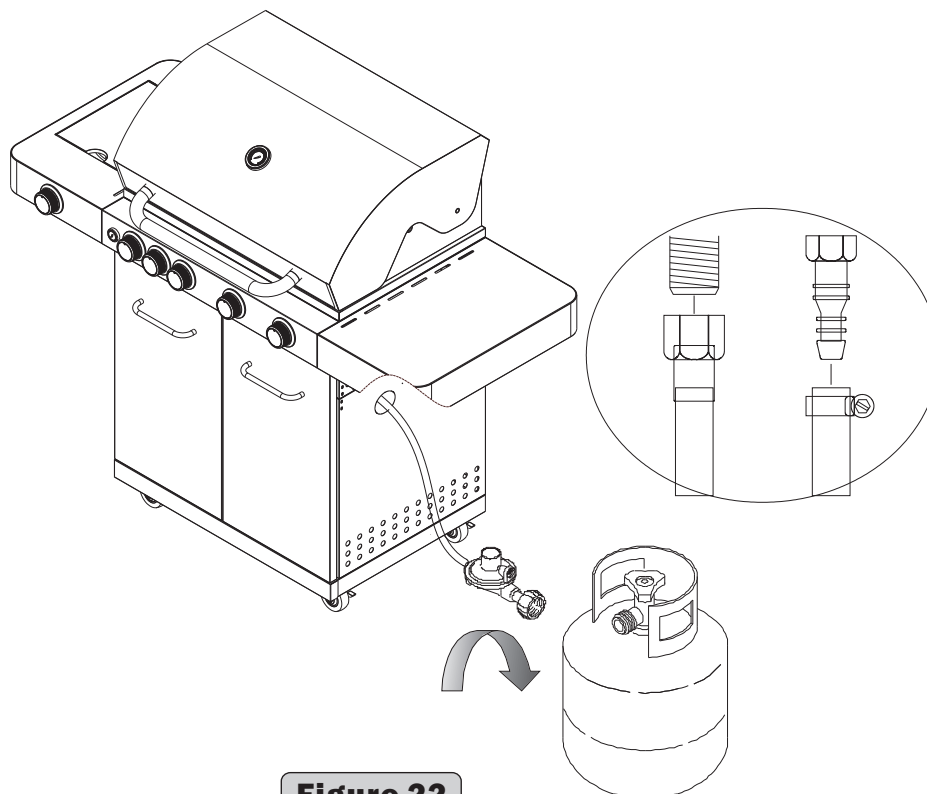


Figure 22

How to disconnect a gas bottle

- a) Except for twin-cylinder installations with a changeover valve, turn off the gas tap if fitted to the appliance. For installations with a changeover valve, it is only necessary to switch off the empty cylinder.
- b) Replace the orange safety cap onto the empty cylinder.

8. Warning and safety points

Please read the following points before using your gas grill:

- a) **Read the instructions before using the appliance.** Please follow all assembly instructions in this manual; if instructions are not followed it may cause problems in use.
- b) **This gas grill accessible parts maybe very hot when being used. Keep young children away.** Use protective gloves when handling particularly hot components.
- c) **In the event of a gas leak shut off gas to the gas grill, extinguish any open flames, open lid and if leak continues check for damages, poor connections etc. Contact your local gas dealer immediately if the problem can't be solved.**
- d) **Do not move Gas grill during use.**
- e) **Do not use or store any flammable liquids or vapors in the vicinity when operating the gas grill.**
- f) **This gas grill only to be used outdoors.**
- g) **Do not use a naked flame to check for gas leaks.**
- h) **Do not operate gas grill if there is a gas leak. Turn off the gas supply.**
- i) **Do not attempt to disconnect any gas fitting part if your gas grill is being used, on the gas grill or the gas regulator / bottle.**
- j) **Care is advised when operating your gas grill, you should never leave unattended when in use. Turn off the gas supply at the gas container after use.**
- k) **The gas grill should be cleaned on a regular basis.**
Take care not to enlarge burner ports or orifice/ nozzle openings when cleaning the burner or valves.
- l) **Do not attempt to use this appliance in a garage or any enclosed area. Also this appliance must be keep away from flammable materials, etc. We recommend keeping a distance of at least 0.5 to 1.0 meter clear of any flammable materials.**
- m) **We would recommend that this gas grill be serviced by your local gas retail outlet at least once a year by a competent engineer. Do not attempt to service this appliance yourself.**
- n) **Any modification of the appliance may be dangerous. Do not attempt any unauthorized interference of the main controls on this gas grill, i.e. gas taps, injectors, valves etc.**



WARNING: The Handle Black Area (See Below Picture for Reference) Will Become Hot When the Gas grill In Use, BE CAREFUL! Do Not Touch The Black Area.



Figure 23

9.Safety precautions

- a) Always test gas line for leaks at connector with soapy water after making connections.
- b) The top lid must always be open when lighting the burner.
- c) Use oven gloves and sturdy, long handled gas grill tools when cooking on the grill.
- d) Be prepared if an accident or fire should occur. Know where the first aid kit and fire extinguishers are and know how to use them.
- e) Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.
- f) Always cook with great care.

10.Lighting instructions

- Caution:**
- 1) Leak test all connections thoroughly with a soapy water solution before lighting.
 - 2) The lid must be open when lighting the burner!
 - 3) Do not stand with your face directly over the gas grill when lighting it.
 - 4) Ensure all burner controls in OFF position before open the gas cylinder valve

Your gas grill will have following method of ignition :

Main Burner Snap Ignition

Ensure all gas controls on the gas grill in the **OFF** position, turn the gas cylinder valve to open at the regulator. To create a spark you must push the control knob in and hold in this position for 3-5 seconds to allow gas flow and then turn anticlockwise to **HIGH**. You will hear a snap from the igniter, continue to hold the burner control knob in for two seconds after the snap, this will allow gas to flow completely down the burner tube and ensure ignition procedure.

When the burner is alight, adjacent burners will cross light when their controls are turned to **HIGH**.

At High setting the burner flame should be approximately 12-20mm long with a minimum of orange flame. Turn the gas control fully anticlockwise for minimum setting.

Main Burner Flame Pattern

The gas barbecue burners have been factory set for the correct air and gas mixture. The correct flame pattern is shown as right sketch

1. Burner tube
2. Tips occasionally flicker yellow
3. Light blue
4. Dark blue

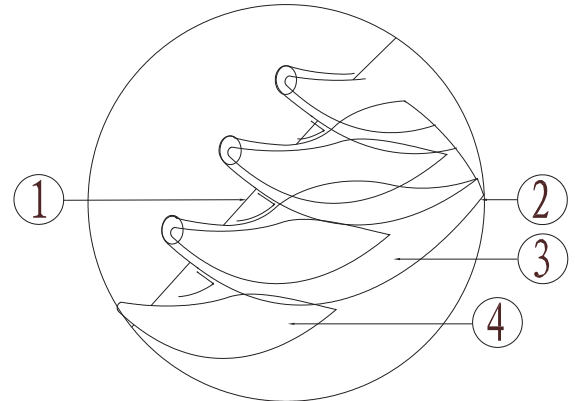


Figure 24

If you have any difficulty lighting your gas grill following the above steps, contact your dealer for advice or help.



Warning : If the burner still does not light ,turn the burner control knob to "OFF" and wait 5 minutes to let the gas clear before lighting again.

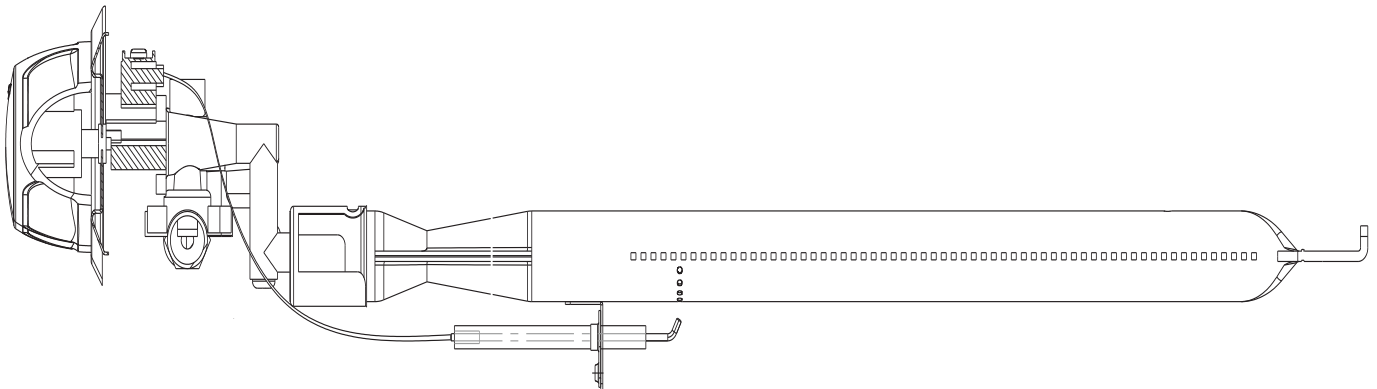


Figure 25

Side Burner Snap Ignition

Note: Each control knob snap igniter creates a spark from the igniter electrode to the burner .

You generate the energy for the spark by pushing in the control knob and turning to "HI". This will ignite each individual burner.

Follow the simple steps listed below to light the Side Burner(SB) of your grill :

1. Open the lid and make sur that all burners controls are in the OFF position.
2. Turn main gas supply on(gas cylinder valve open).
3. Push the control knob in and turn to " HI " until you hear the igniter snap, continue to hold control knob in for two seconds. This action will spark the igniter, then side burner.
4. Check that the burner is lit by looking through the cooking grates. You should see a flame. If burner does not light on first try, push control knob in and turn to " OFF ". Repeat lighting procedure a second time.
5. Verify Side Burner has ignited by visual inspection of a flame.

DANGER: Failure to open the lid while igniting the Side Burner , or not waiting 5 minutes to allow the gas to clear if the Side Burner does not light, may result in an explosive flame-up which can cause bodily injury or death.

WARNING: If ignition still does not occur, turn control knob to OFF and wait 5 minutes to let the gas clear before try again to light burner.

WARNING: Do not lean over an open barbecue.

WARNING: If the burner does not light, turn the Side Burner control knob to " OFF " and wait 5 minutes to let the gas clear and repeat with a hand held ignition device.

Rotisserie Burner Electronic Ignition

Follow the simple steps listed below to light the Rotisserie Burner of your grill :

1. Open the lid and make sure that all burners are in the OFF position.
2. Turn main gas supply on.
3. Remove warming rack. **NOTE:** Always remove the warming rack when using the rotisserie.
4. Push the ROTISSERIE BURNER control knob in and turn to "HI".
5. Push in the electronic ignition button. Continue to hold the ROTISSERIE BURNER control knob in until 20 seconds after the burner has ignited. Then release the ROTISSERIE BURNER control knob.
6. If ignition does not occur within 5 seconds, turn control knob "OFF" and repeat ignition step numbers 3 and 4 with a hand held ignition device.
7. Verify Rotisserie Burner has ignited by visual inspection of a flame.
(The burner will glow red.)

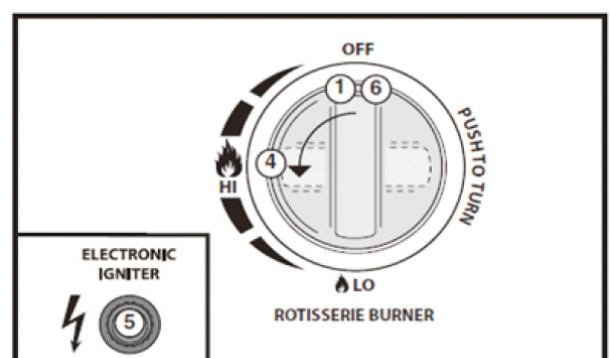
DANGER: Failure to open the lid while igniting the Rotisserie Burner, or not waiting 5 minutes to allow the gas to clear if the Rotisserie Burner does not light, may result in a explosive flame-up which can cause bodily injury or death.

CAUTION: The Rotisserie Burner flame may be difficult to see on a bright sunny day.

WARNING: Do not lean over an open barbecue.

WARNING: If burner does not light, turn the control knob to " OFF " and wait 5 minutes to let the gas clear and repeat with a hand held ignition device.

WARNING: Never leave a grill unattended. This will guard against possible grease fires getting out of control. Grease fires can be severe and cause grill damage, property damage and bodily harm.



11.Storage

Your Gas Bottle must be stored outdoors in a well ventilated area and must be disconnected from your gas grill when not being used. Ensure that you are outdoors and away from any sources of ignition before attempting to disconnect your gas bottle from your gas grill.

When you are using your gas grill after a period of storage, please ensure to check for gas leaks and check for any obstructions in the burner etc. before using. Also follow the cleaning instructions to ensure gas grill is safe.

If gas grill is stored outdoors ensure to check that all areas under the front panel are free from any obstructions (insects etc.) This area must be kept free as this may affect the flow of combustion or ventilation air.

12. Cleaning instructions

Maintenance is recommended that every 90 days for your gas grill, but it is absolutely necessary to perform maintenance at least once a year. By doing so you will extend the life of your gas grill.

Your gas grill is easy to clean with minimum effort, just follow these helpful hints for cleaning convenience.

Cleaning the Lid

The exterior of the lid should be maintained with a stainless steel cleaner. The inside of the lid may be cleaned with a solution of warm water and liquid detergent to remove any grease build-up.

IMPORTANT

Keep appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids at all times.

Do not locate your grill in such a manner or otherwise obstruct the flow of combustion and ventilation air around the grill.

As part of the normal maintenance schedule, check to be sure that all ventilation openings are free and clear from debris.

WARNING: Do not lift the barbecue using the control panel as a handle. Lifting by the control panel can damage gas handling and electrical components. Damage to gas handling and electrical components can result in serious bodily injury or death and damage to property.

Cleaning the Cooking Grate & cooking plate

To keep your grill operating properly, the cooking grate & cooking plate should be cleaned regularly.

1. The cooking grate & cooking plate can be easily cleaned after the post-heating period.

As soon as the 10 minutes post-heating is completed, turn the gas off. Open the lid with a covered hand and with the use of a brass brush, rub the grid surface.

Cleaning the Flame Tamers

Your heat distribution plates should also be brushed down with the use of a brass long-handled brush.

Cleaning the Burner Box

Clean when cooking grate and flame tamers are removed from burner box

Clean out any ash or deposits from burner box using warm soapy water and a soft cloth.

Allow to dry before replacing all parts. A small amount of grease may accumulate on the bottom of the burner box. It can be scraped up and discarded with a flat-blade putty knife.

Use a soap and water solution to clean after you have scraped. Prolonged grilling with the lid in the down position may cause a grease build up inside the lid that will begin to flake (this is not paint).

If this develops, clean the inside of the lid with a warm water and soap solution.

Be careful not to get the burner wet.

CAUTION: Do not use a wire brush or abrasive cleaners on the lid, cabinet and shelves of your grill as this will scratch the surface.

CAUTION: When cleaning surfaces be sure to rub in the direction of the grain to preserve the look of your stainless steel.

Cleaning the barbecue burners

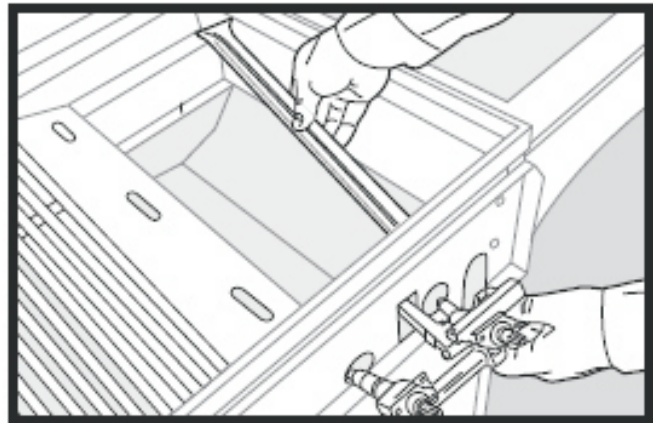
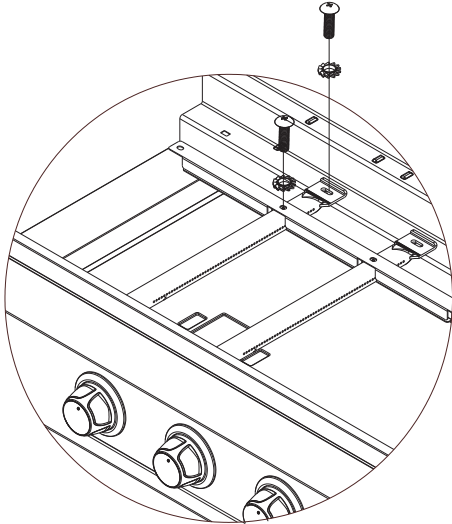
Burners clogged with food or insects can ignite in a flashback fire, which can severely damage your barbecue.

To reduce the chance of flash back fire, you should clean the burner tubes and ports as per these instructions monthly in periods of heavy use, and again if the barbecue has not been used for a period over three months.

Removal of burners (authorized person only)

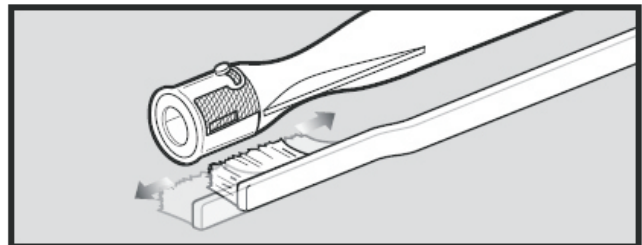
- Turn all the burners to OFF position.
- Ensure LPG cylinder is OFF.
- Detach the LPG gas regulator from your gas barbecue.
- Remove the cooking grate or cooking plate, flame tamers.
- Remove the screw holding each tube burner and flame carryover tube (As shown below)

You can now lift out the burnertube for inspection(As shown below).



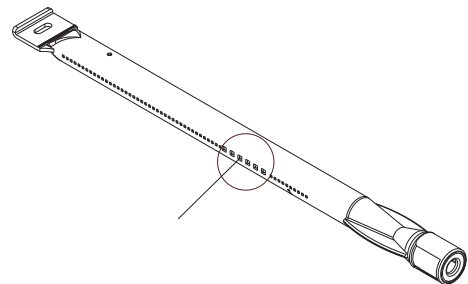
If there is dust or dirt on the screens, brush the spider/insect screen lightly, with a soft bristle brush, (i.e an old toothbrush)

CAUTION: Do not clean the spider/insect screens with hard or sharp tools. Do not dislodge the spider/insect screens or enlarge the screen openings.



Cleaning the tube burner entry

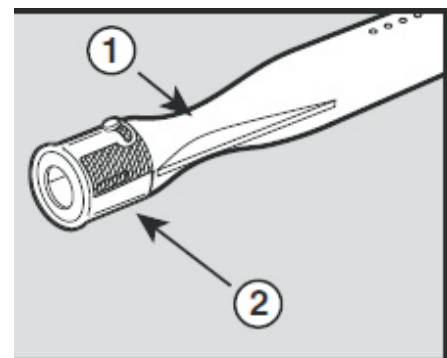
To clean the inlet of the burner, bend a stiff wire or wire coat hanger into a small hook as shown and push the wire into the inlet of the burner tube several times to remove any debris. Alternatively you can use a bottle cleaner brush, or use an air hose to force air through the tube.



Cleaning the tube Spider/Insect Screens

Your gas barbecue, as well as any outdoor gas appliance, is a target for spiders and other insects. They can nest in the venturi (1) of the burners tubes. This block the normal gas flow, and can cause the gas to flow back out the air shutters, under the control panel, causing serious damage to your gas barbecue.

The burner tube air shutter is fitted with a stainless steel screen (2) to prevent spiders and other insects access to the burner tubes through the air shutter openings.

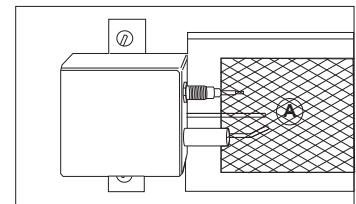


We recommend that you inspect the Spider/Insect screens at least once a year. Also, inspect and clean the Spider/Insect screens if any of the following symptoms occur:

1. The smell of gas in conjunction with the burner flames appearing yellow and lazy.
2. Barbecue does not reach temperature.
3. Barbecue does not heat evenly.
4. One or more of the burners do not ignite.

Trouble Shooting

Problem	Possible Cause	Solution
Burners will not light using The ignition system	LP gas cylinder empty Faulty regulator	Replace with full cylinder Have regulator checked or replaced
Flashback... (fire in burner tube(s))	Burner and burner tubes are blocked	Turn knobs to OFF. clean burner and/or burner tubes. See burner cleaning section of use and care manual
Burner will not light	<ol style="list-style-type: none"> 1. Electrode cracked or broken; 2. Electrode tip not in proper position 3. Wire and/or electrode covered with cooking residue. 4. Wires are loose or disconnected 5. Wires are shorting (sparking) between igniter and electrode. 6. push button sticks at bottom sparking between ignitor and electrode 	<ol style="list-style-type: none"> 1. Replace electrode. 2. Tip of electrode should be pointing toward port hole in burner. The distance should be 1/8" to 3/16". Adjust if necessary. 3. Clean wire and or electrode with rubbing alcohol and clean swab. 4. Reconnect wires or replace electrode /wire assembly. 5. Replace ignitor wire 6. Replace ignitor 7. Inspect wire insulation and proper connection. Replace wires if insulation is broken.
Grease fire or continuous excessive flames above cooking surface	Too much grease buildup in burner area	Turn off LP Tank. Leave lid open to allow flames to die down. After cooling, clean food particles and excess grease from inside firebox area, grease cup/pan/tray, and other surfaces
Flare-up	<ol style="list-style-type: none"> 1. Grease buildup. 2. Excessive fat in meat. 3. Excessive cooking temperature 	<ol style="list-style-type: none"> 1. Clean burners and inside of grill/ firebox 2. Trim fat from meat before grilling. 3. Adjust (lower) temperature
One burner does not light from other burner(s)	Grease buildup or food particles in end of flame carryover tube	Clean flame carryover tube with wire brush
Rotisserie burner electronic ignition	With a fresh battery installed, push electronic ignition button and check if there is a spark between the two electrode tips. There need to be a 1/8 inch to 3/16 inch gap between the electrode tips. If the gap is lesser or greater, carefully bend the electrode tips until you have the correct gap of 1/8 inch to 3/16 (A)	Verify that the battery is in good condition and installed correctly. If so, try a new battery.
Burner will not light using igniter	<p>Gas issues</p> <ol style="list-style-type: none"> 1. Trying to light wrong burner 2. Burner not engaged with control valve 3. Obstruction in burner 4. No gas flow 5. Vapor lock at coupling nut to LP tank 6. Coupling nut ad LP tank valve not fully connected. 	<ol style="list-style-type: none"> 1. See instructions on control panel and section in the Use and Care. 2. Make sure valve are positioned inside of burner tubes. 3. Ensure burner tubes are not obstructed with spider webs or other matted, see cleaning section of use and care 4. Make sure LP tank is not empty. If LP tank is not empty, refer to "sudden drop in gas flow. 5. Turn off knobs and disconnect coupling nut from LP tank. Reconnect and retry. 6. Turn the coupling nut approximately one-half to three-quarters
Sudden drop in gas flow or low flame	<ol style="list-style-type: none"> 1. Grease buildup. 2. Excessive fat in meat. 	<ol style="list-style-type: none"> 1. Clean burners and inside of grill/ firebox 2. Trim fat from meat before grilling.
Flames blow out	High or gusting winds. Low on LP gas. Excess flow valve tripped.	Turn front of grill to face wind or increase flame height. Refill LP tank. Refer to "sudden drop in gas flow" above.



If your problem is not resolved from the information above, please call the Gas grill helpline.

- a) Turn the burner on for 15 to 20 minutes. Grease drippings will be burned off from your grill as well as your lava rock. Ensure appliance is cold before continuing.
- b) Grids should be cleaned periodically by soaking and washing in soapy water.
- c) The interior surfaces of the grill housing cover should also be washed with hot, soapy water. Use a wire brush, steel wool or a scouring pad to remove stubborn spots.
- d) Periodically check the burner to see that it is free from insects and spiders which may clog the gas system, deflecting gas flow. Ensure to clean venturi pipes on burner very carefully, make sure that there are no obstructions. We recommend that you use a pipe cleaner to clean the venturi pipe area.
- e) Any modifications of this appliance may be dangerous and are not permitted.

13. Gas grill Safety Hints

Stand your gas grill on a safe level surface, away from inflammable items such as wooden fences or overhanging tree branches.

Never use your gas grill indoors!

Once lit do not move your gas grill or leave it unattended.

Keep children and pets at a safe distance from the gas grill.

Keep a fire extinguisher handy.

The gas grill will become hot when in use, so handle lids etc. with the help of gloves.

Ensure that the appliance has completely cooled down before storing.

Use outdoors only!

Read the instructions before using the gas grill.

Assessable parts may be very hot, Keep young children away!

Do not move the gas grill during using.

Turn off the gas supply at the gas container after use.

Any modification of the appliance may be dangerous and be not permitted.

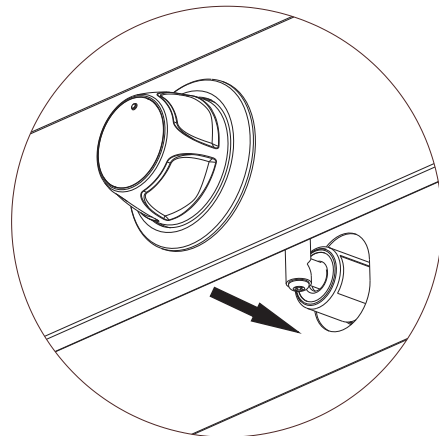
14. Replacing the Main tube burners (authorized person only)

1. Your gas barbecue must be OFF and cool.
2. Turn OFF gas source.
3. Remove the cooking grate and the flame tamers, exposing the burner tubes.
4. Remove the screw holding each tube burner and flame carryover tube.
5. Replacing the main tube burner.

To reassemble, reverse steps 3 through 5 above

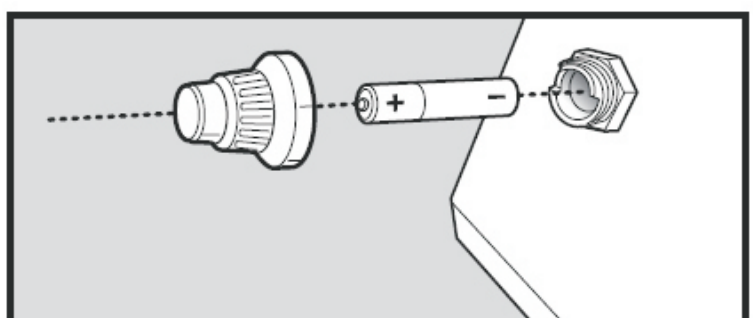
CAUTION: The burner openings must be positioned properly over the valve orifice. Check proper assembly before fastening manifold/control panel in place.

WARNING: After reinstalling the gas lines, they should be leak test with a soap and water solution before using the barbecue.



Battery replacement of rotisserie burner igniter

Unscrew the push button igniter and remove the old battery and replace with a new one. The shrink wrap must be removed from the battery before installation.





Distribuidor oficial para España:

**The Barbecue Store
Avda. Carmen Saenz de Tejada, 1
29650 Mijas Costa (Málaga)
Teléfono: 952477152 - 952477161
Fax.: 952580781
Email: dmblico2@telefonica.net
<http://www.thebarbecuestore.es>**