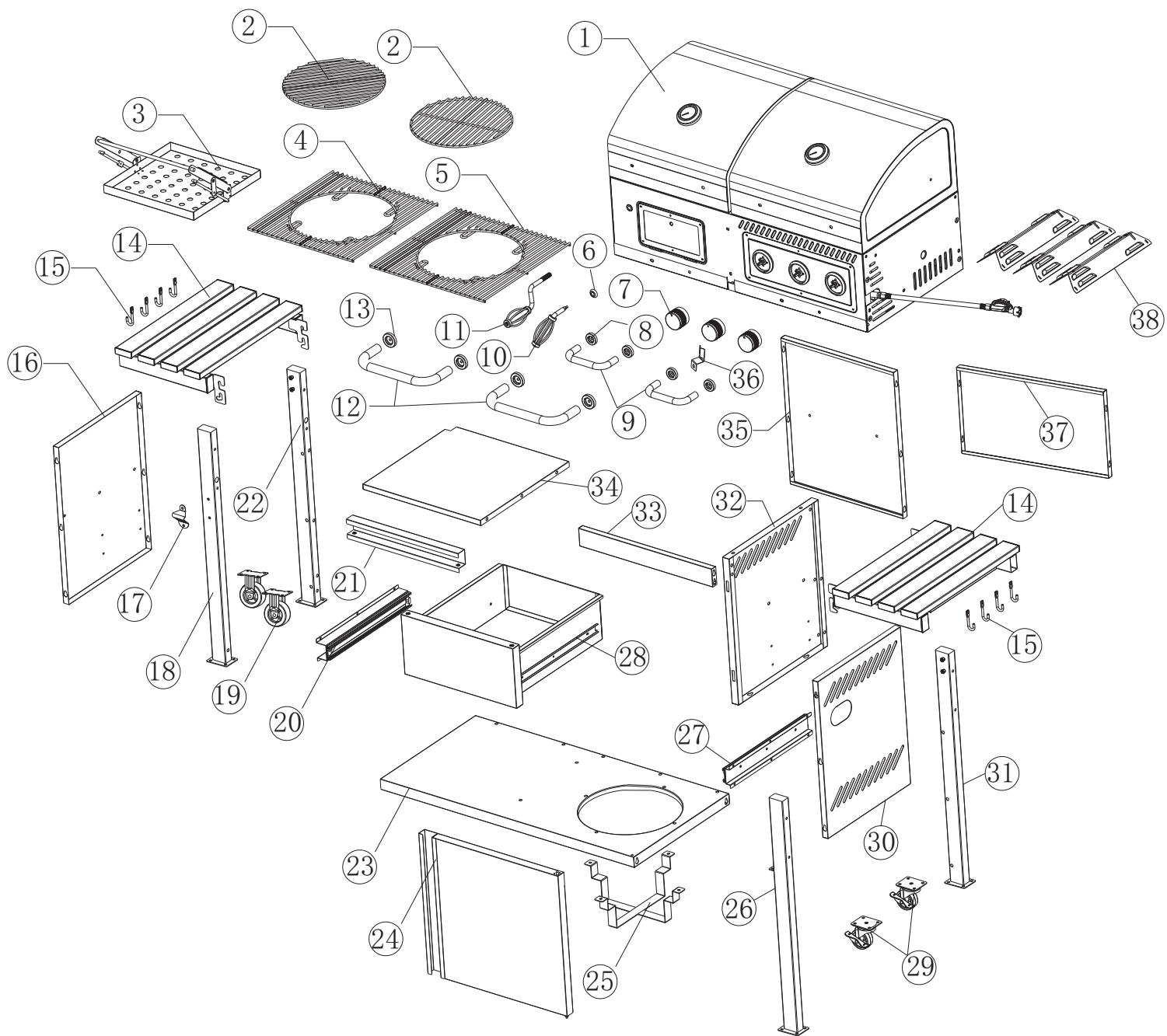




® Instruction Manual

CHARCOAL GAS COMBI GRILL "TORONTO COMBI"

Version 2021
Art.-No. 3179UK



Contents

Before using the device	4
Delivery contents	4 - 5
Intended use	5
For your safety	5 - 6
Signal symbols	6
General safety instructions	6
Safety instructions	6 - 8
Assembly	8 - 17
Preparation	8
Required tools	8
Assembling the BBQ	9 - 17
Connecting the Gas Bottle	17 - 18
Regulator and Hose	17
Storing the BBQ	17
The Gas Bottle	17
Connection to the BBQ	17
Checking for Gas Leaks	18
Setting up the BBQ	18
Before grilling	18
Operating the gas grill	18 - 19
Operating the charcoal grill	19
Maintenance and Cleaning	19 - 20
Troubleshooting	21
Disposal	21
Declaration of conformity	21
Technical details	21
Service	21
Distributor	21

Before using the product

After unpacking and before use, check the product for damages. Should the product be damaged, do not use it and contact your retailer.

This user manual is based on the norms and regulations valid in the European Union. Should you be located outside of the EU, please follow all guidelines and legislation in your country of residence!



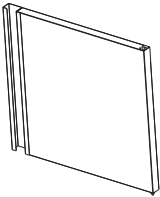


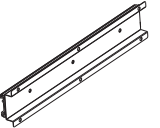
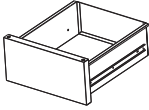

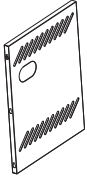

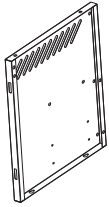
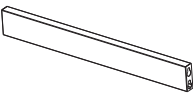
Read the safety instructions and instructions for use thoroughly before using the product. Doing so will allow you to use all the product's functions safely and reliably.

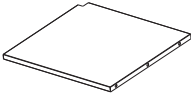
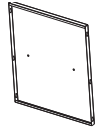


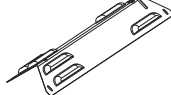













Keep the operating instructions and give them to any third party who might own the BBQ after you.

Delivery contents

No.	Part		Qty.
1	Firebox		1
2	Cooking grill insert		2
3	Charcoal tray set		1
4	Charcoal BBQ cooking grill		1
5	Gas BBQ cooking grill		1
6	Charcoal BBQ handle seat		1
7	Burner control knobs		3
8	Grease tray handle seat		4
9	Grease tray handle		2
10	Charcoal door handle		1
11	Lift handle		1

No.	Part		Qty.
12	Hood handle		2
13	Hood handle seat		4
14	Side table		2
15	Hook		8
16	Left side panel of cabinet		1
17	Bottle opener		1
18	Left front leg		1
19	Castor without lock		2
20	Support of drawer left guide		1
21	Drawer handle		1
22	Left back leg		1
23	Bottom panel		1

No.	Part		Qty.
24	Door		1
25	Support of gas bottle		2
26	Right front leg		1
27	Support of drawer right guide		1
28	Drawer		1
29	Castor with lock		2
30	Right side panel of cabinet		1
31	Right back leg		1
32	Middle panel of cabinet		1
33	Crossbeam of cabinet		1

No.	Part		Qty.
34	Middle panel of cabinet		1
35	Left back panel of cabinet		1
36	Charcoal door switch plate		1
37	Right back panel of cabinet		1
38	Flame tamer		3
39	Holder for fat collection cup		1
40	Fat collection cup		1
Fasteners			
A	Screw M6x12		49
B	Screw M6x10		17
C	Washer M6		18
D	Spring washer M6		17
E	Screw M4x10		12
F	Screw M6x60		8
G	Countersunk screw M5x12		2
H	Step screw M4x10		8
I	Nut M6		17
J	R Pin		1
K	Screw M5x10		2

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 FOR GAS GRILL

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.
- All modifications to the product present a great safety risk and are prohibited. Do not tamper with the device yourself. In case of damages, repairs or other problems with the grill, contact our service point or a professional in your area.
- Keep children and pets away from the product.

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. The glove must comply with the PSA regulation.)
- Use only long-handled utensils with heat-resistant grips.
- Do not wear any clothing with wide sleeves.
- Let the BBQ cool down completely before cleaning and/or 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 contact the dealer from whom the device was purchased.

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 directly under the grill.

SAFETY INSTRUCTIONS FOR CHARCOAL GRILL

GENERAL SAFETY INSTRUCTIONS - to be observed in each use

- **WARNING! This barbecue will become very hot, do not move it during operation**
- **Do not use indoors!**
- **WARNING! Do not use spirit or petrol for lighting or re-lighting!**
- **Use only firelighters complying to EN 1860-3!**
- **Only operate the BBQ with charcoal in accordance with DIN EN 1860-2**
- **WARNING! Keep children and pets away**
- **Do not use the barbecue in a confined and/or habitable space e.g. houses, tents, caravans, motor homes, boats. Danger of carbon monoxide poisoning fatality!**



Danger Fire hazard!



Live coals and BBQ components get very hot during operation and can start fires.

- Always keep a fire extinguisher and a first aid kit nearby and be prepared for an accident or a fire.
- Place the grill on an even, horizontal, secure, heat-resistant and clean surface.
- Set up the grill with at least 1m clearance to highly flammable materials such as awnings, wooden patios or furniture.
- Do not move the grill during use.
- Ignite the coals at a sheltered location.
- Fill BBQ with a maximum of **1,5 kg** charcoal. Please only use charcoal and briquettes in accordance with the DIN-EN 1860-2 guideline!
- Some foods produce combustible grease and juices. Clean the grill regularly, preferably after each use.
- Empty the ashes only once the charcoal is completely burned out and cooled down.
- Never leave the grill unattended during use.

Danger Risk of burning and accident!



This product is not intended to be used by persons (including children) with reduced physical, sensory or mental abilities or a lack of experience and/or knowledge.

- Inform this category of persons about the dangers the product poses and have them supervised by an adult responsible for their safety.
- All modifications to the product present a great safety risk and are prohibited. Do not tamper with the device yourself. In case of damages, repairs or other problems with the grill, contact our service point or a professional in your area.
- Keep children and pets away from the product.

The BBQ, contained charcoal and BBQ items get very hot during use so that contact with them can cause serious burns.

- Keep away from hot parts as any contact can cause severe burns.

- Always wear oven or BBQ gloves when grilling. (Glove Category II with regard to heat protection, e.g. DIN-EN 407)
- Use long-handled BBQ utensils with heat-resistant handles only.
- Do not wear any clothing with wide sleeves.
- Only use dry igniters or special BBQ lighter fluid in compliance with EN 1860-3 to start the BBQ.
- Let the grill cool down completely before cleaning and/or storage.

Danger Risk of explosion!



Flammable liquids poured into the embers cause rising flames or explosions.

- Never use combustible fluids such as gasoline or spirits.
- Do not put any charcoal pieces soaked in flammable liquids on the embers.

Danger Risk of poisoning!



When burning charcoal, BBQ briquettes, etc., carbon monoxide is produced. This gas is odorless and can be deadly in closed rooms!

- Use the grill outdoors only!

Danger Health hazard!!



Do not use any paint solvents or thinners to remove stains. Such liquids are hazardous to health and may not come into contact with food.

Danger Hazards for children!



Children may become entangled in packaging foil and suffocate.

- Never let children play with packaging material.
- Make sure that children do not place any small assembly parts in their mouth. They could swallow small parts and suffocate.

Danger Risk of injury!



Both the grill and individual parts have some sharp edges.

- Be careful with individual parts to prevent accidents and/or injury during assembly and use. Wear protective hand wear if necessary.
- Do not set up the grill near entryways or heavily trafficked zones.
- Always exercise extreme caution while grilling. You could lose control of the product if you are distracted.
- Always be attentive and aware of what you are doing. Do not use the product when you are lacking in concentration or are tired and/or under the influence of drugs, alcohol or medication. One moment of inattention while using the product is enough to lead to severe injury.

Attention Risk of damage!!



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

- Check that all screws are tightened before use. If necessary, tighten all screws to guarantee stability.

Attention Risk of damage!!



Do not use any strong or abrasive solvents or scouring pads as such products attack the grill's surfaces and leave permanent markings.

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.

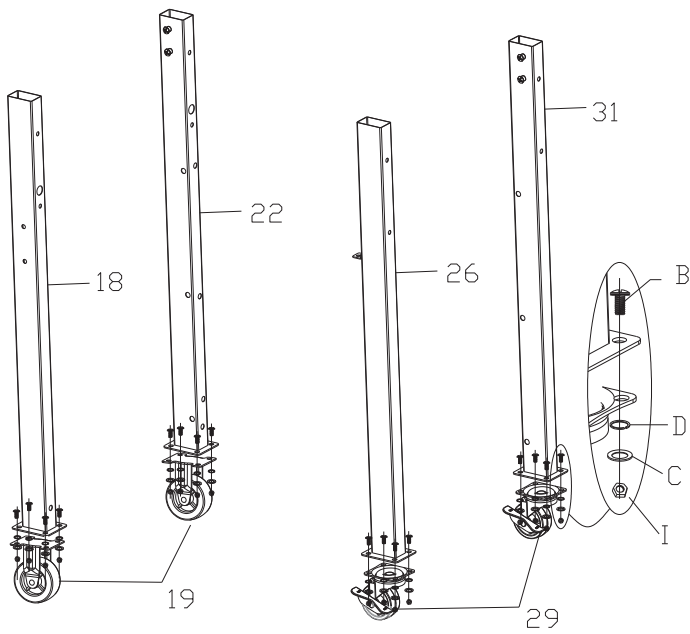
1. First read through the assembly instructions completely.
2. Two to three people are required for assembly.
3. Allow yourself enough time for assembly and find an even working space of three to four square meters.
4. Place the necessary tools within reach. Small parts such as handles might be preassembled.

Required tools

1 x Phillips screwdriver

Assembling the BBQ

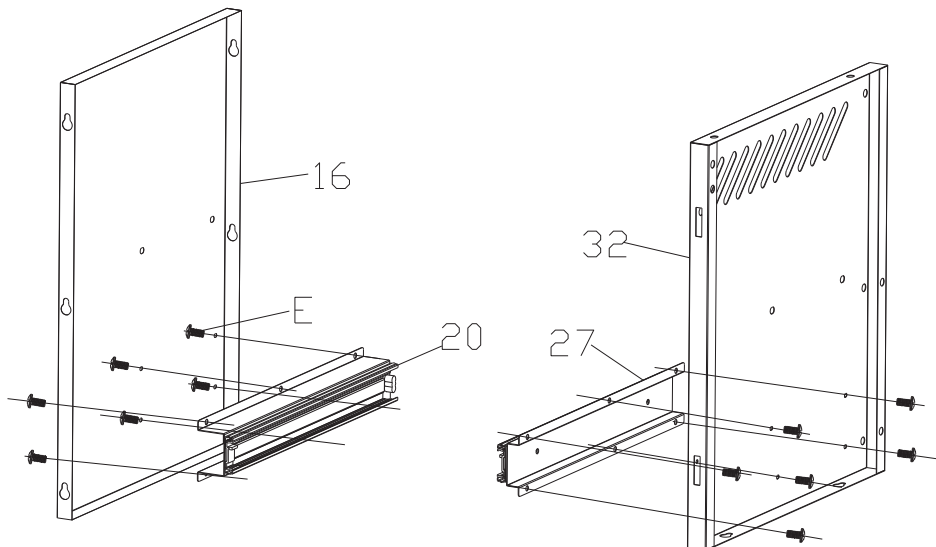
Step 1



Screw the castors without lock (19) to the legs (18) and (22) using 4 nuts (I), washers (C), spring washers (D) and screws (B) for each leg.

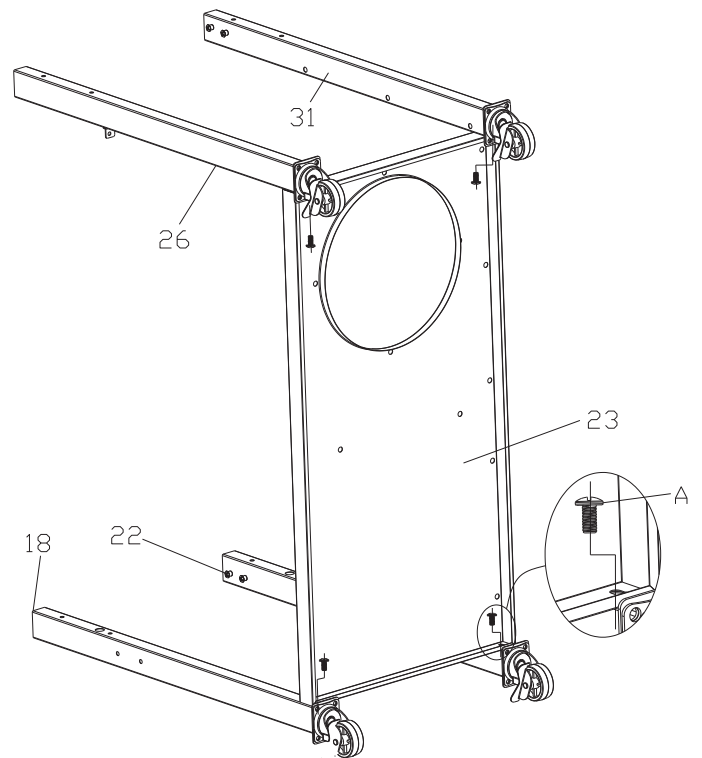
Screw the castors with lock (29) to the legs (26) and (31), using 4 nuts (I), washers (C), spring washers (D) and screws (B) for each leg.

Step 3



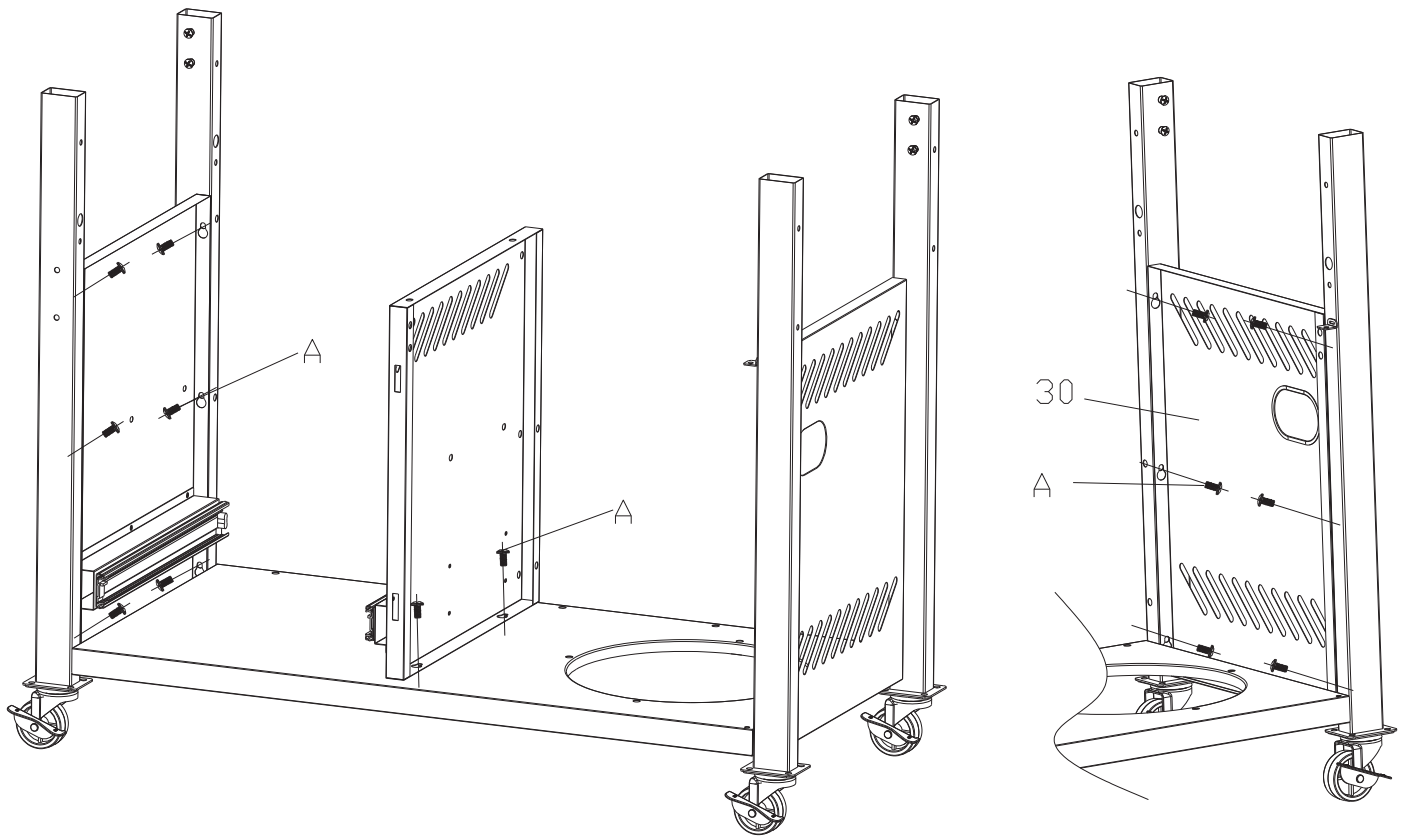
Fasten the support of drawer left guide (20) with 6 screws (E) to the left side panel of cabinet (16).
Fasten the support of drawer right guide (27) with 6 screws (E) to the middle panel of cabinet (32).

Step 2



Fasten the bottom panel (23) with 4 screws (A) between the legs (18) and (22), (26) and (31).

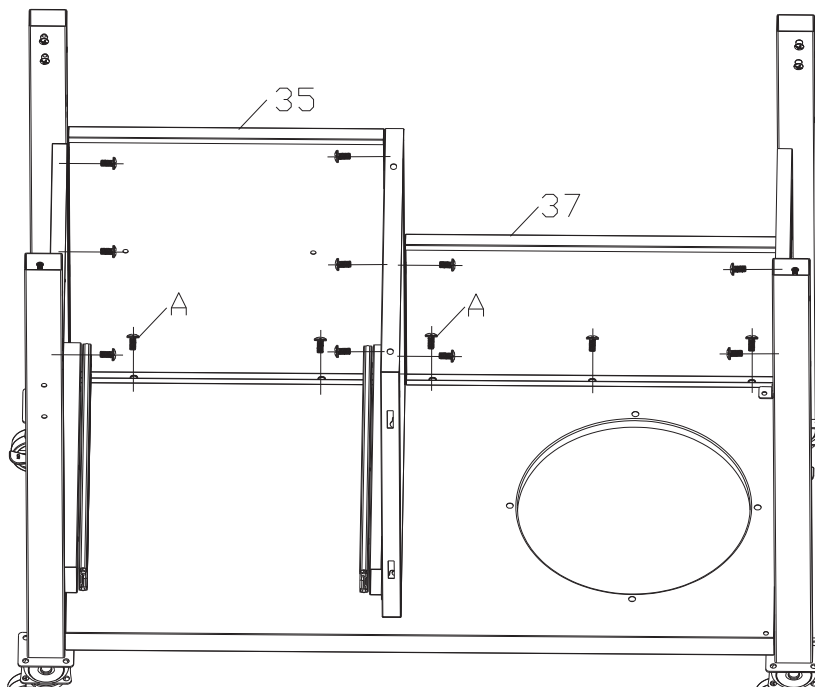
Step 4



Fasten the left side panel of cabinet (16) and the right side panel of cabinet (30) with 6 screws (A) each between the left and right legs.

Fasten the middle panel of cabinet (32) to the bottom panel (23) with 4 screws (A).

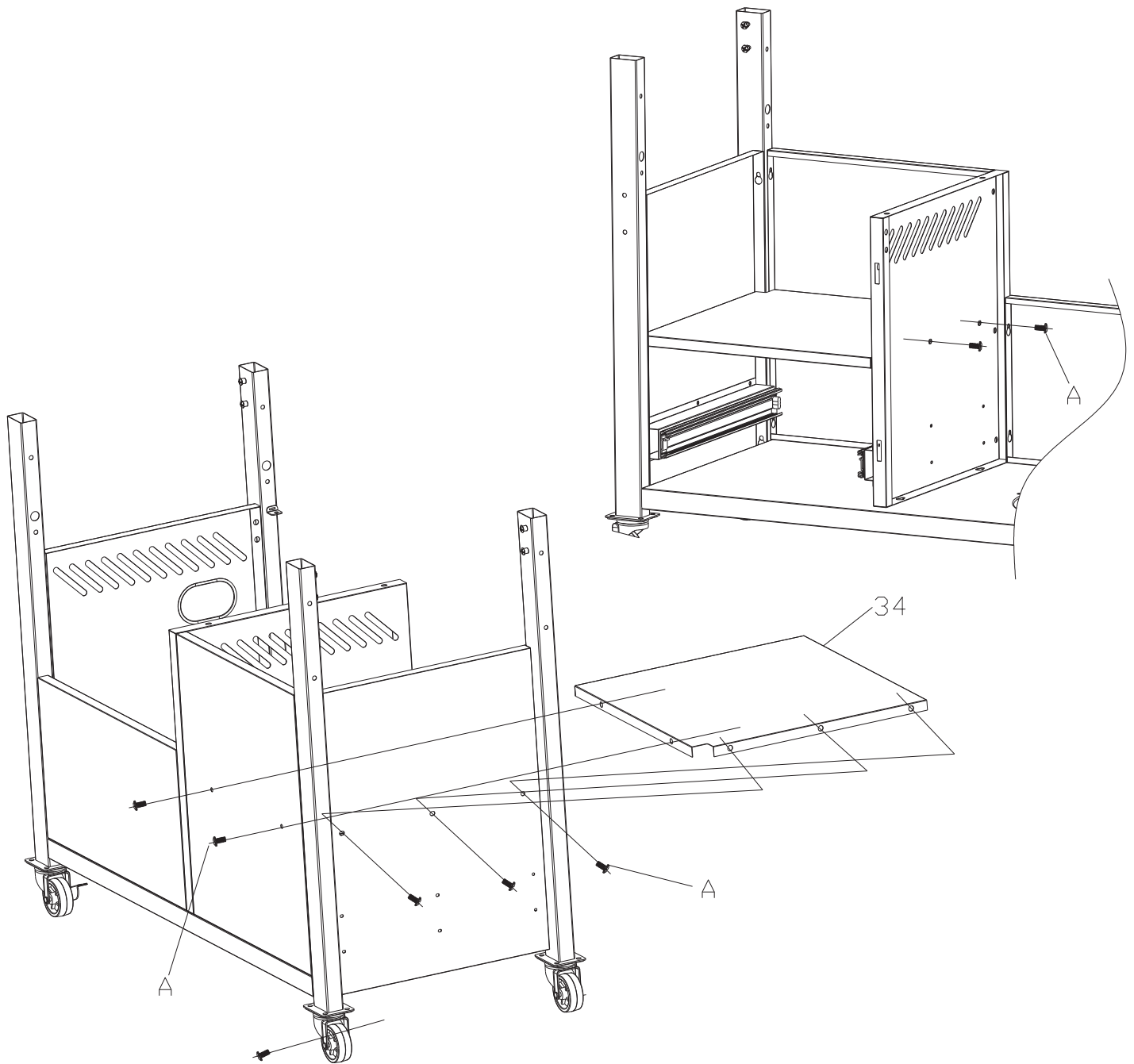
Step 5



Fasten the left back panel of cabinet (35) with 8 screws (A) to the left rear leg, the bottom panel and the middle panel.

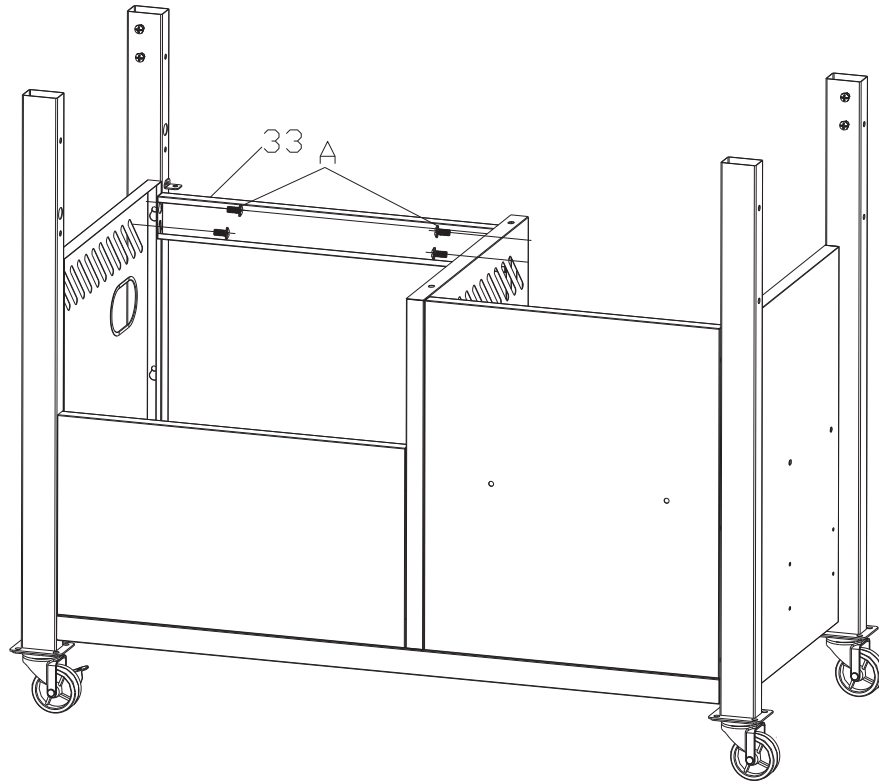
Fasten the right rear wall (37) with 7 screws (A) to the right rear leg, the bottom panel and the middle panel.

Step 6



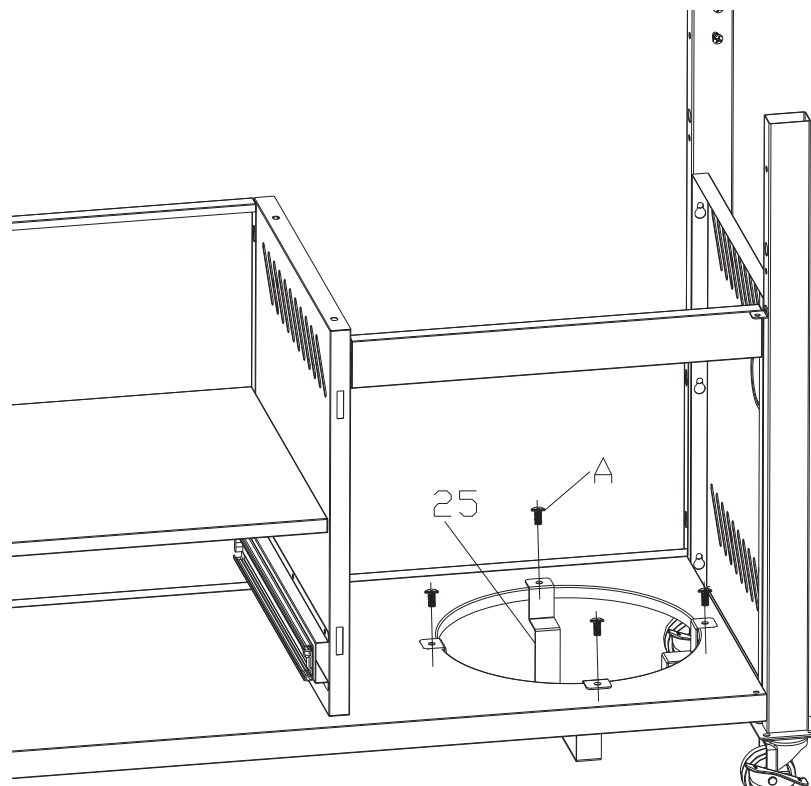
Fasten the middle panel of cabinet (34) with 8 screws (A) to the left side panel (16), the left back panel (35) and the middle panel (32).

Step 7



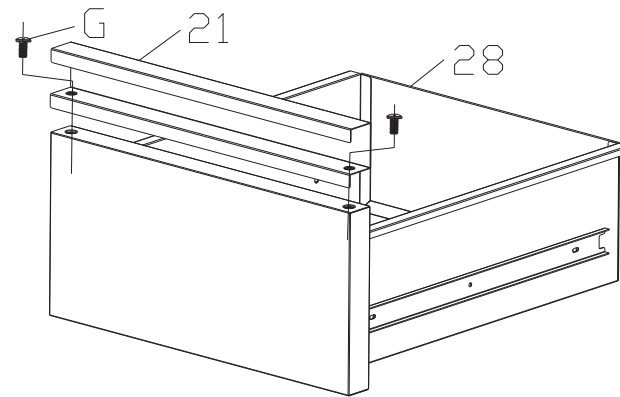
Fasten the cross beam (33) with 4 screws (A) between the middle panel (32) and the right side panel (30).

Step 8



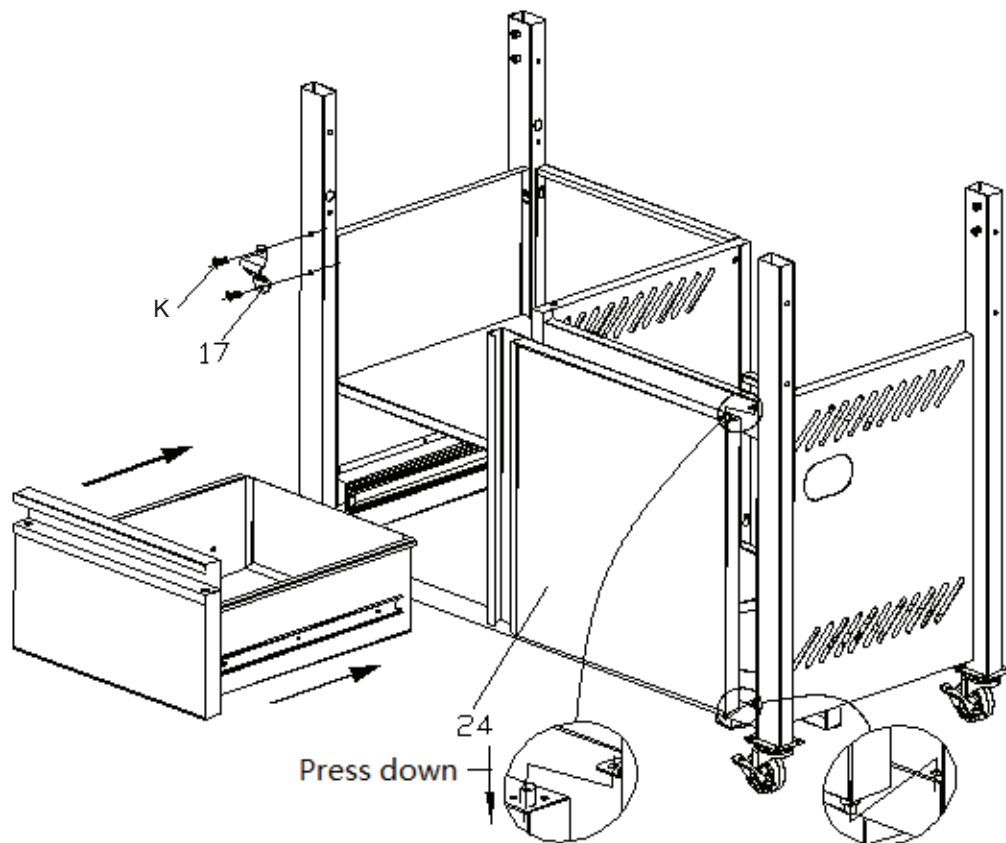
Fasten the two gas bottle supports (25) with 4 screws (A) to the bottom panel (23).

Step 9



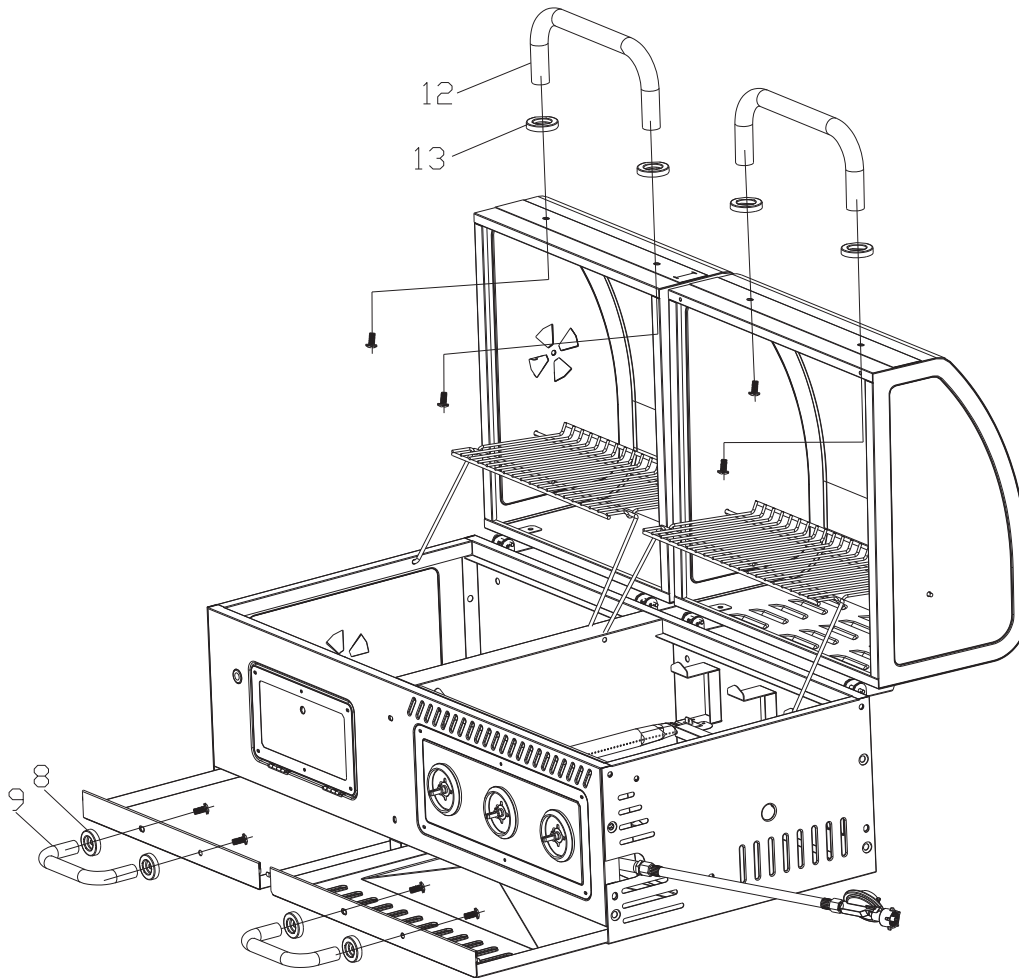
Attach the drawer handle (21) to the drawer (28) with the 2 countersunk screws (G).

Step 10



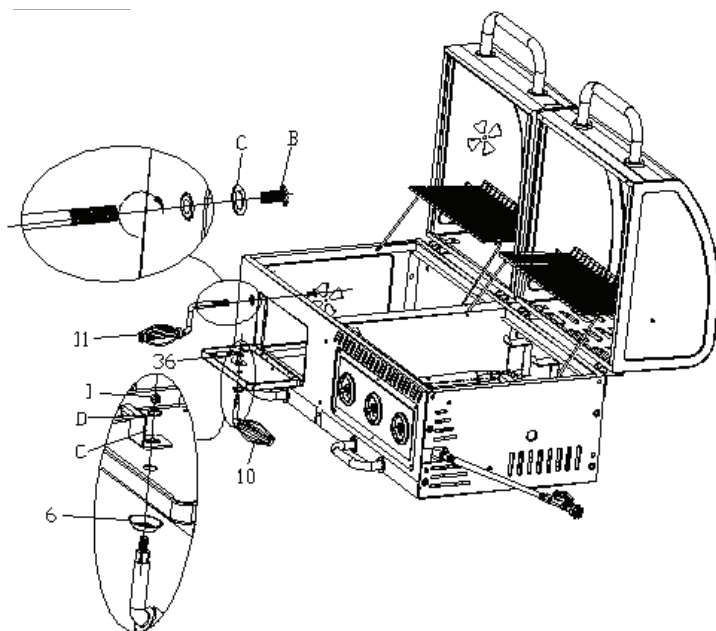
Attach the bottle opener (17) to the left front leg with two screws (K).
 Slide in the drawer on the left under the shelf.
 Place the door (24), at the bottom right, on the bolt in the bottom panel.
 Press the pin in the top right of the door down and slide the door under the cross beam.

Step 11



Fasten the handles for the hood (12) and handle seats (13) with the pre-assembled screws.
Fasten the handles for the grease tray (9) and the handle seats (8) with the pre-assembled screws.

Step 12



Place the seat for the charcoal door handle (6) on the charcoal door handle (10).

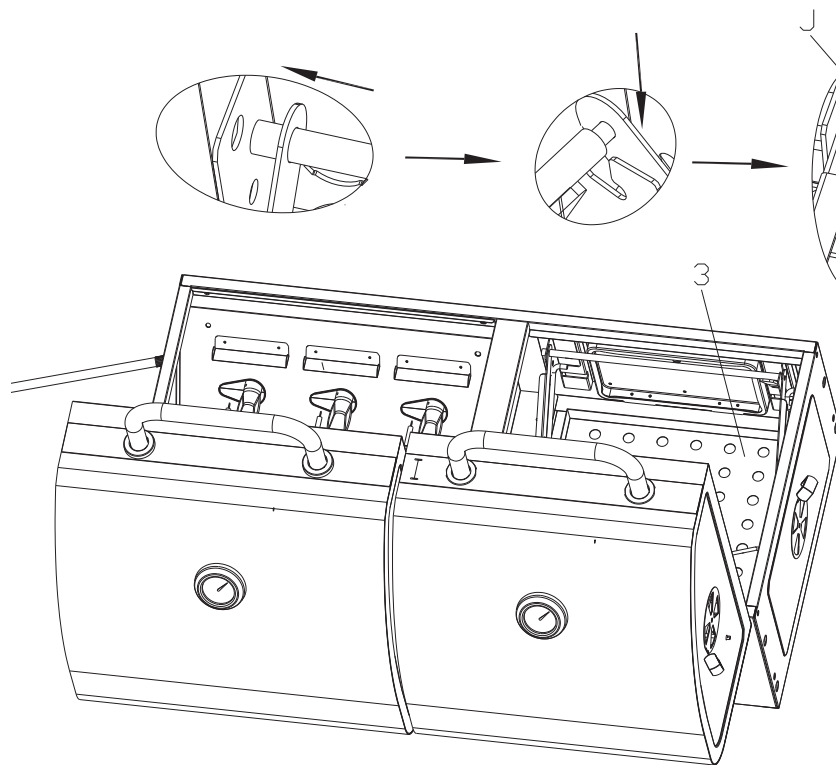
Insert the charcoal door handle (10) with seat (6) from the outside into the charcoal door.

From the inside, push the charcoal door switch plate (36) onto the door handle (10)

Fasten the parts (10,6,36) with a spring washer (D) and a nut (I).

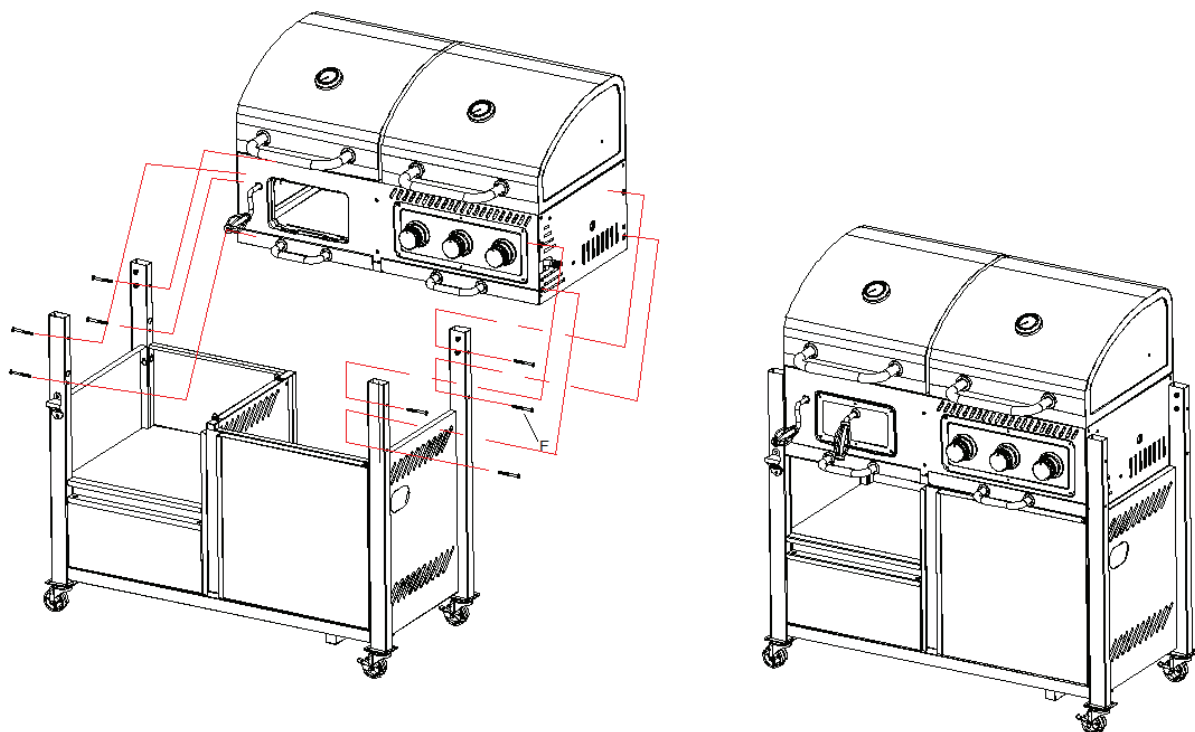
Screw the lift handle (11) with a spring washer (C) and a screw (B) clockwise to the firebox.

Step 13



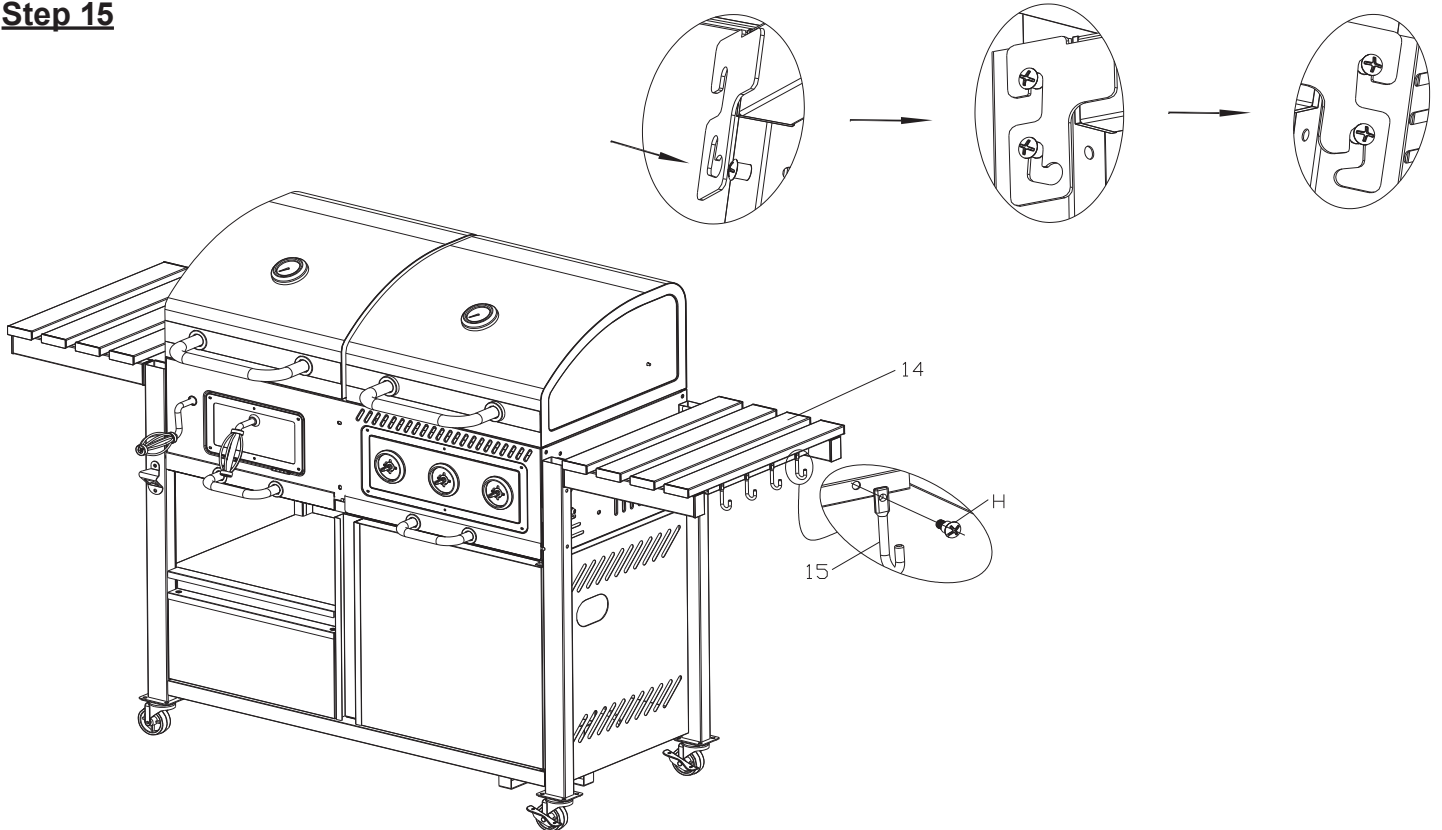
Insert the charcoal tray set (3) into the charcoal firebox and secure it with the R pin (J).

Step 14

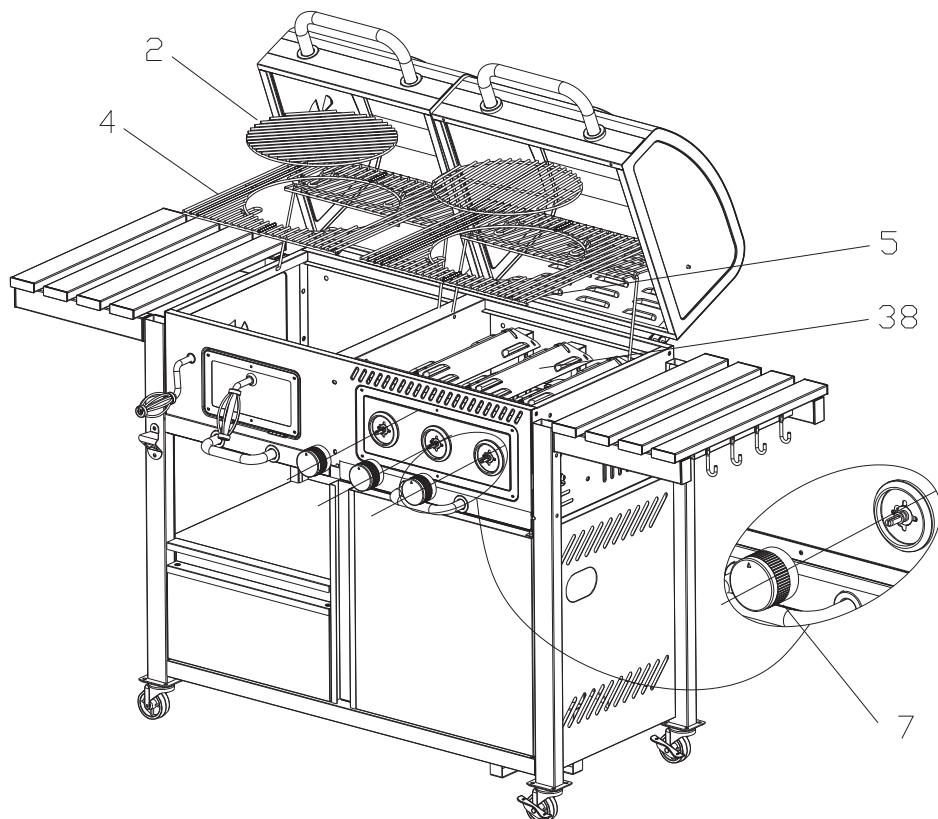


At least two strong and healthy people are required for this step. It is recommended that a third person be available to position the cart so that it is in the correct position.

Place the firebox (1) on the carriage.
Fasten the firebox with 8 screws (F).

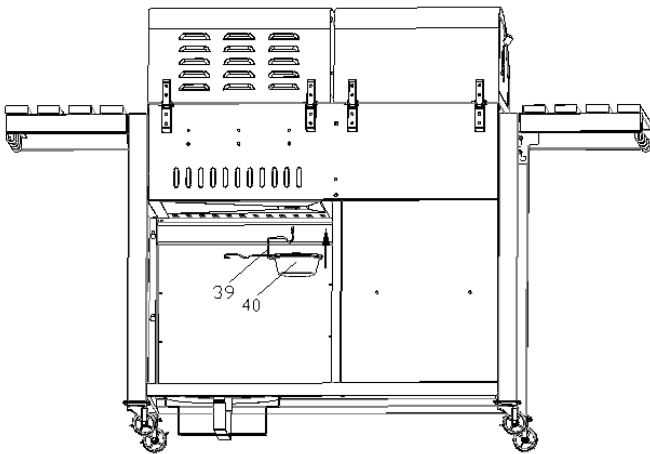
Step 15

Fasten 4 hooks (15) each with screws (H) to the side tables (14).
Attach the side tables (14) on the left and right.

Step 16

Place the three flame tamers (38) in the gas grill.
Place the charcoal cooking grill (4), the gas cooking grill (5) and the grill inserts (2) in the firebox.
Attach the three burner control knobs (7) to the fittings on the gas BBQ side.

Step 17



Hook the holder for fat collection cup (39) under the firebox on the gas grill side.

Place the fat collection cup (40) in the holder.

Your grill is now assembled

Important:
All screws must be tightly fastened.

If necessary, the grill can be dismantled in reverse order.

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. This device is designed to operate a 50 mBar regulator with butane / propane gas. Use a suitable regulator that is certified according to EN 16129: 2013-08. The gas hose must be connected with suitable hose clamps. This BBQ is intended to operate a 28-30 mBar regulator with butane/propane gas. Use a suitable regulator that is certified according to BSEN 12864:2001. Inquire about suitable regulators for gas bottles at your LPG gas supplier. For the operation of this BBQ, you require a commercially available 5 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 in the bottle supports in the bottom panel.

Caution! The gas bottle must be placed in the bottle supports. Never place them on the other side of the bottom panel. Do not keep a second gas cylinder in the cupboard. To operate the gas grill, the gas bottle must be placed in the base cabinet in the bottle supports in the bottom panel.

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 hand 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 a professional.
- 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.
- Press the lock castor levers to secure the device from rolling away. Always secure the grill from rolling away while grilling. Push up on the lock castor levers to release the wheels and move the grill.

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.
- **Pre-heating**
It is recommended to preheat the grill for about 10-15 minutes before each use.

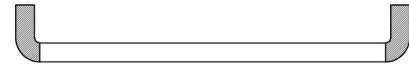
Operating the gas grill

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. Do not touch the hood handle in the marked areas as it is not heat-insulated here. The dark areas are very hot during operation. See figure below.



- Always wear oven or BBQ gloves when grilling. (Glove Category II with regard to heat protection, e.g. DIN-EN 407. The glove must comply with the PSA regulation.)
- Use only long-handled utensils with heat-resistant grips.
- Do not wear any clothing with wide sleeves.

Danger Risk of explosion!



Read through the following instructions for turning on/firing up the BBQ and all warning and safety information first, before actually firing up the BBQ.

- Check the BBQ for cracks, cuts or other damage, before using it.
- Do not use the BBQ any more if the gas hose is damaged or porous.
- 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 - ignition with a piezo igniter

1. Open the lid of the BBQ before turning on the burner.
2. Set the temperature regulators to **OFF**.
3. Open the gas bottle valve. Do not lean over the grill surface.
4. Press and hold one of the burner control knobs and turn it counterclockwise to the large flame (Max) position.
5. A click can be heard. This indicates that the device is igniting. Repeat this 4 to 5 times or until the flame burns. Repeat the process if the flame does not burn immediately.
6. If the flame does not burn after repeated attempts, wait approx. 5 minutes and then repeat step 4.
7. The temperature can be adjusted with the control knobs between the positions **Max** and small flame.
8. If the flame does not burn, use an extra long match and ignite the flame through the ignition hole on the left side of the device. Consult your dealer to solve the ignition problem on the device.

Important!

If the burner does not ignite, press the temperature control and turn it to the (off) position. Also turn off the cylinder valve on the gas cylinder. Wait 5 minutes and either repeat the process or light the burner conventionally with a match.

9. When the burner has ignited, turn one or both of the other control knobs to the large flame (Max) position. The second burner ignites automatically.

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.

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.

Operating the charcoal grill

Danger Risk of burning!



The grill, the charcoal and BBQ meat become very hot during use. Any contact can result in serious burns.

- Keep away from hot parts as any contact can cause severe burns.
- Always wear oven or BBQ gloves when grilling. (Glove Category II with regard to heat protection, e.g. DIN-EN 407)
- Use long-handled BBQ utensils with heat-resistant handles only.
- Do not wear any clothing with wide sleeves.
- Only use dry igniters or special BBQ lighter fluid in compliance with EN 1860-3 to start the BBQ.

Lighting with a match

1. Open the lid and take the grill grate (B) out of the right-hand firebox.
2. Place 1-2 solid fire starters in the center of the charcoal grate. Observe the manufacturer's instructions on the packaging. Light the fire starters with a match.
3. Layer a maximum of 0.75 kg of charcoal over the lighters on the charcoal grate. Make sure the charcoal is inside the charcoal grate.
4. Prior to first use, the BBQ must be pre-fired for a minimum of 30 minutes at a temperature of 100°C - 200°C. See section: *Before grilling*.
5. As soon as the charcoal has glowed through, distribute it evenly on the charcoal grate. Use a suitable, fireproof tool with a long, fireproof handle for this.
6. Rub the cooking grills with a little cooking oil before placing them on the grill.
7. Only place the BBQ meat on the grill when the charcoal is covered with a bright layer of ash.
8. Open the refill flap on the front to add charcoal.

Note: The charcoal grate is height adjustable. The charcoal grate can be positioned at four different heights. Set the desired height with the lift handle. Always use BBQ gloves when the grill is hot to avoid accidentally touching the hot parts.

Maintenance and Cleaning

Your grill is made of high-quality materials.

Please note: Stainless steel discolours at high temperatures! This is not a defect, but a sign of quality!

Contrary to common opinion, stainless steel is not a hundred percent safe from rust film and corrosion, and is therefore not maintenance-free. Even the highest-quality stainless steels require regular cleaning with clean water and rubbing with cooking oil, in order to prevent oxidation and corrosion.

Clean the BBQ after each use. To clean and maintain the surfaces, please heed the following instructions:

Danger Risk of burning!



Let the grill cool down completely before cleaning.

Danger Health risk!



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

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.

Notes on the gas grill

- 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.

Notes on the charcoal grill

- Let the fuel burn out completely after grilling. This eases the cleaning effort by burning away excess fat and BBQ residues.
- Empty the ash drawer after the ash has cooled down. Remove the ash drawer from the back of the charcoal grill.
- Empty the cold ashes and clean the grill regularly, preferably after each use. **It is very important you remove the ash before moisture comes into contact with the cold ash. Ash contains salt and affects the inside of the fire bowl when damp. Therefore the fire bowl can be damaged by rust over the years.**

Generally

To clean and maintain the surfaces, please heed the following instructions:

- Remove the cookings grills and inserts and clean them thoroughly in soapy water. Rinse the parts with clear water. Thoroughly dry the cookings grills and inserts and then reinstall them on the barbecue.
- 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.
- **IMPORTANT:** The BBQ should always be stored somewhere where it is protected from moisture.
- If the BBQ is not being used, it should be covered with a protective hood.

Cleaning the burner on the gas grill

- First close the gas bottle, then set the temperature regulator to off (so that the gas still in the hose can burn out).
- The gas grill must have cooled down sufficiently before cleaning can be started.
- Remove the cooking grills and flame tamers.
- 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.

Cleaning the Ignition Head on the gas grill

- If it becomes difficult to ignite the flame, this may be due to the fact that the tip of the ignition head is soiled. In this case it needs to be cleaned. The ignition tip is located directly next to the burner.
- To ensure perfect functioning, food residues between the ignition tip and the burner must be removed. Use a steel / brass brush, for example, to remove impurities from the ignition tip.
- The ignition tip should be approx. 4 - 5 mm away from the burner edge. This is the ideal distance for reliable ignition.

Care of grill surfaces and lid

IMPORTANT INFORMATION

Care and protection of stainless steel surfaces

Your grill was manufactured with **stainless steel components**. All stainless steel products demand a certain degree of care and protection to maintain their appearance. Contrary to popular opinion, stainless steel is neither entirely safe from rust bloom and corrosion nor entirely maintenance-free. Even the highest quality stainless steel requires regular cleaning with clean water to prevent oxidation and corrosion.

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

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

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

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

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

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

IMPORTANT INFORMATION

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

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

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

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

Troubleshooting

Problem	Possible cause	Suggested solution
Burner won't ignite.	<ul style="list-style-type: none"> - 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 	<ul style="list-style-type: none"> - 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	<ul style="list-style-type: none"> - LP gas bottle is empty - Defective regulator - Blockage in burner - Blockage in the gas nozzles or in the gas hose 	<ul style="list-style-type: none"> - 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)	<ul style="list-style-type: none"> - 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 	<ul style="list-style-type: none"> - 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	<ul style="list-style-type: none"> - Gas valve blocked 	<ul style="list-style-type: none"> - 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 gas grill fulfills the valid European and national directives. This is confirmed by the CE mark (corresponding declarations are lodged with the manufacturer).

This charcoal grill is in compliance with the applicable European and national Directives (DIN EN 1860-1).

Technical details

Product:	Art.-No.: 3179UK, Charcoal Gas Combi Grill „Toronto Combi“
Weight:	approx. 62 kg
Overall dimensions:	approx. 173 x 62.9 x 115 cm (BxTxH)
Grill surface charcoal:	approx. 38.5 x 41.3 cm
Grill surface gas:	approx. 41.3 x 41.3 cm
Max. fuel amount (Charcoal)	0,75 kg
Burner:	3 pcs., each approx. 2.9 kW
Power:	max. 8.7 kW
Consumption:	631.1 g/h
Gas type/Gas pressure:	LPG / butane 28-30 mbar; propane 37 mbar
BBQ Gas category:	I _{3+(28-30/37)} GB
Nozzle burner:	Ø 0,84 mm
Maximum values of the gas cylinder:	Ø 230 mm, height 500 mm, net. weight 5 kg

Service

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

Subject to technical modifications and typographical errors.

Distributor

TEST RITE (UK) Ltd, Unit E, The Foundry, London Road,
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United Kingdom

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