



Technical Information:

ART NO:	G2085		
TOTAL HEAT INPUT: (ALL GAS CATEGORIES)	11 kW (799 g/h)	 0359-21 0359CL1116	 2575-21 1936CU2601
GAS CATEGORY:	I ₃₊ (28-30/37)		
TYPES OF GAS:	Butane	Propane	
GAS PRESSURE:	28-30 mbar	37 mbar	
INJECTOR SIZE:	Main burners: 0.80mm Side burner: 0.75mm		
FOR USE OUTDOOR AND IN WELL VENTILATED AREAS. WARNING: ACCESSIBLE PARTS MAY BE VERY HOT. KEEP YOUNG CHILDREN AWAY. READ THE INSTRUCTIONS BEFORE USING THE APPLIANCE.			

Ignition: Main Burner: Single shot piezo ignition unit which lights a transient pilot
Side Burner: Single shot piezo ignition unit

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.

When used on the ground always place the appliance and cylinder on flat level ground.

Never light the appliance with the HOOD in the closed position.

Never light or use the side burner with the lid in the closed position.

The side burner can be used with saucepans of between 16cm and 22 cm diameter with flat bottoms. The burner must not be used with pans with convex bases (Woks) or rim based pans

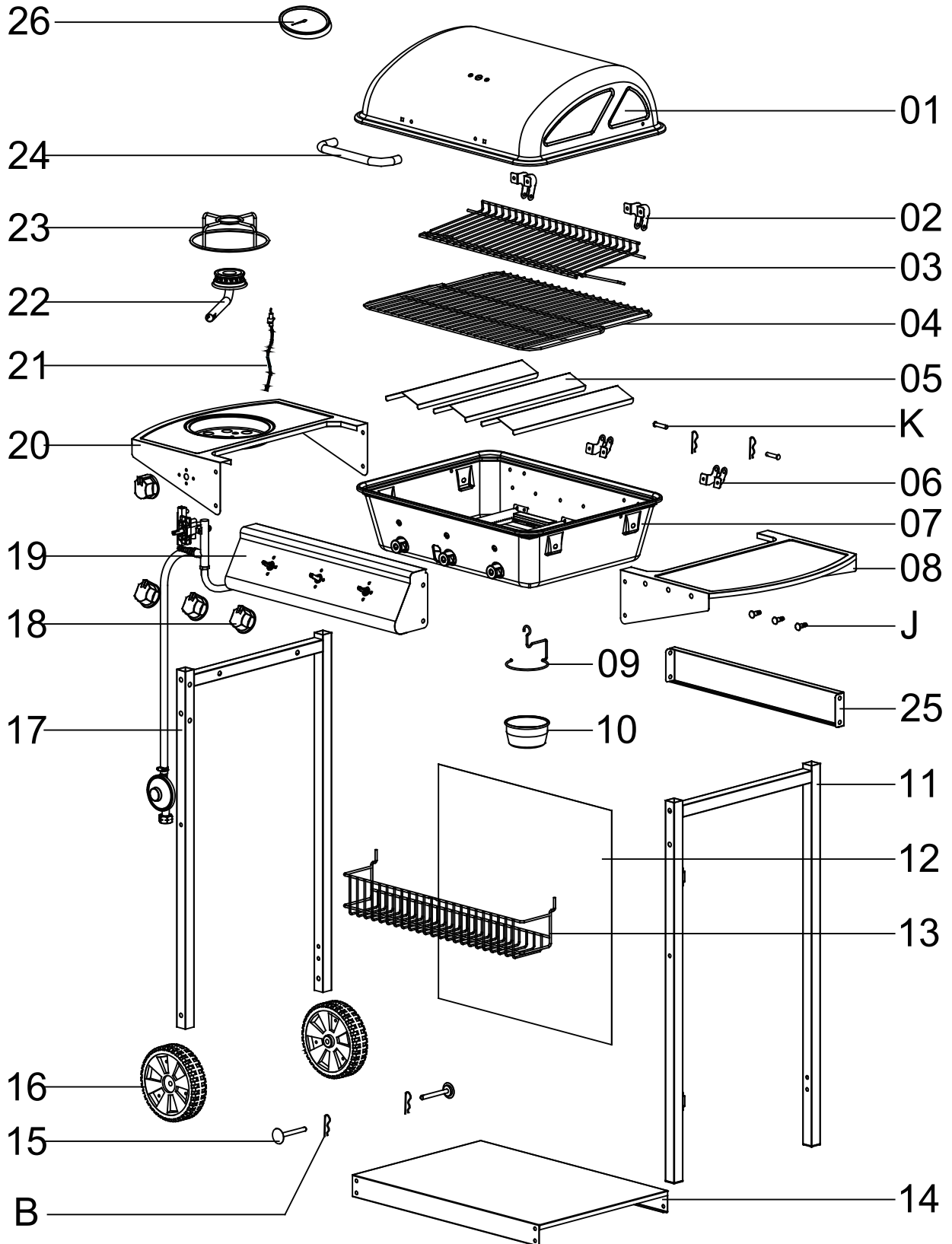
Your barbecue can be used on gas cylinders between 11 kg and 15 kg. Your barbecue will perform better if propane or LPG mixtures are used. Butane can be used but because of the rate of the appliance the cylinder will tend to freeze and supply gas at reduced pressures affecting the performance of your barbecue.




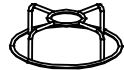

















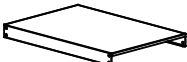









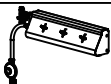




When lighting the barbecue the following clearances must be obeyed:

Sides and rear of appliance: 1 metre from any obstruction.

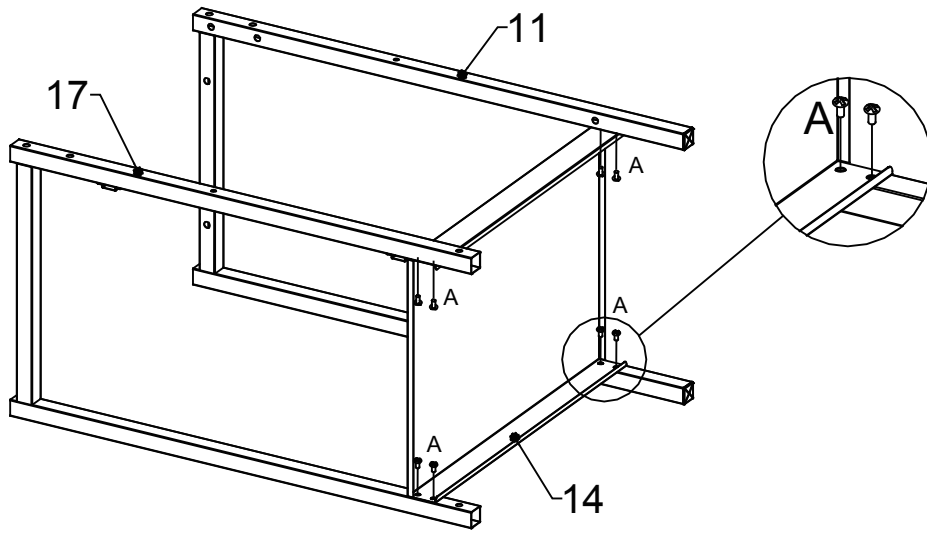
Above the appliance: NO OVERHEAD OBSTRUCTION ARE PERMITTED.

NOTE FOR CONSUMER: Retain for future Reference



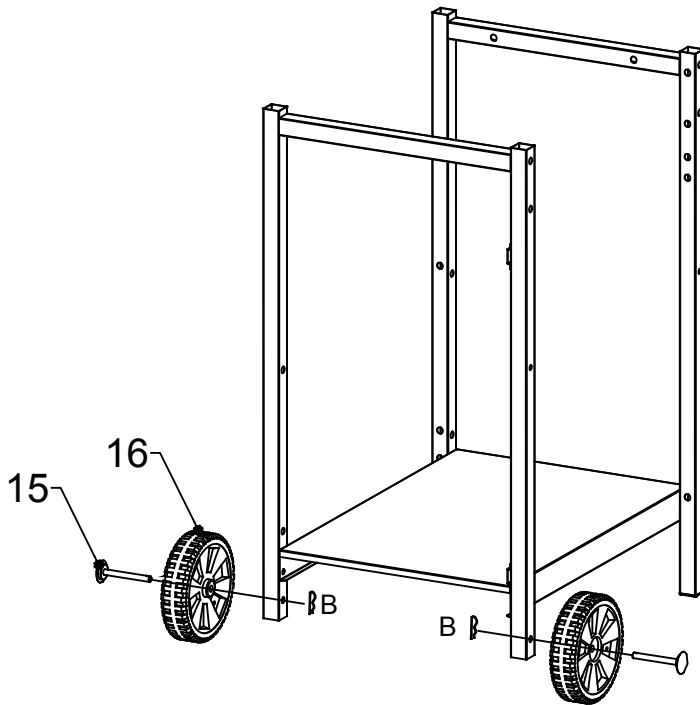
NO.	Description	Figure	QTY	NO.	Description	Figure	QTY
01	Hood		1	22	Side Burner		1
02	Hinge I		2	23	Side Burner Rack		1
03	Warming Rack		1	24	Lid Handle		1
04	Cooking Grill		1	25	Back Panel		1
05	Flame Tamer		3	26	Thermometer		1
06	Hinge II		2				
07	Body Asem		1				
08	Side Shelf		1				
09	Grease Cup Hook		1				
10	Grease Cup		1				
11	Right Leg Frame		1	A	Screw(M6x10)		28
12	Assembly Front Cloth		1	B	Clip		4
13	Kep		1	C	Screw(M5x10)		10
14	Bottom Tray		1	D	M5 Nut		8
15	Wheel Axle		2	E	Screw(M6x25)		3
16	Wheels		2	F	M6 Nut		3
17	Left Leg Frame		1	G	Screw(M4x10)		2
18	Knob		4	H	M4 Nut		1
19	Control Panel		1	J	Hooks		3
20	Side Burner Shelf		1	K	Lid Support Axle		2
21	Lgniter Wire		1				


STEP 1



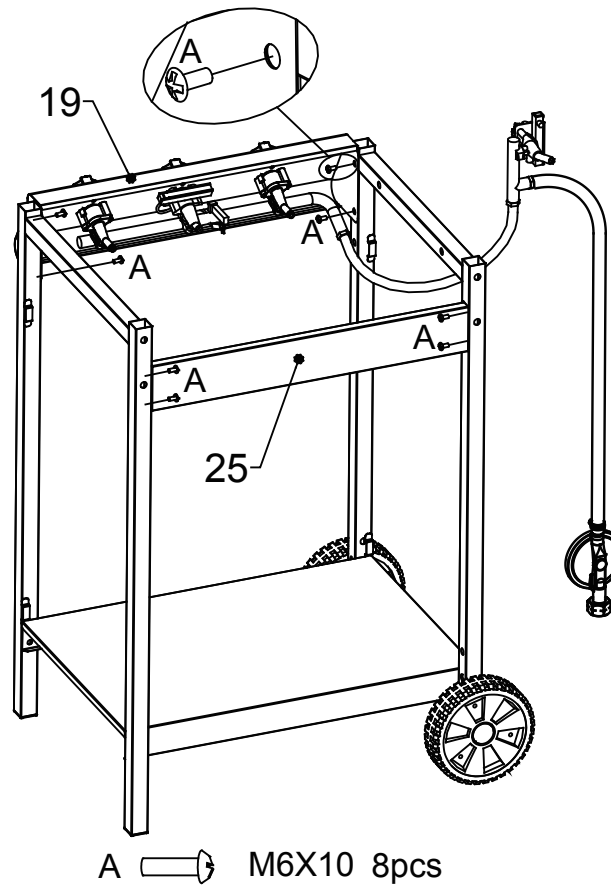
A  M6X10 8pcs

STEP 2



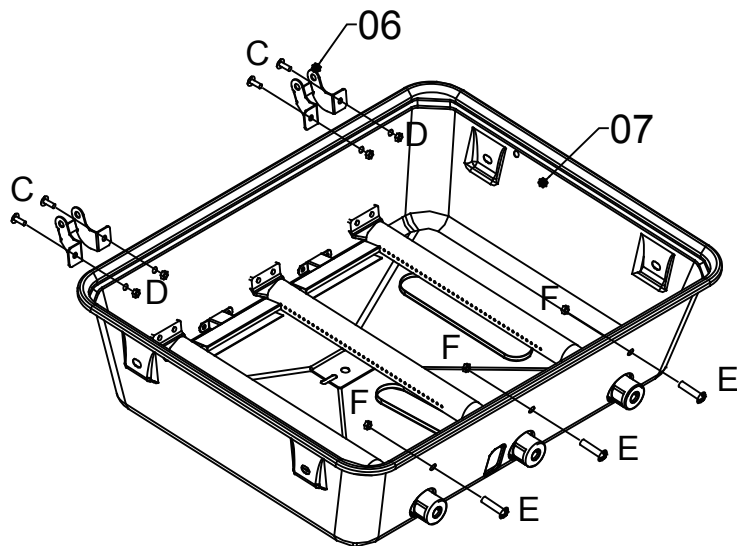
A  Clip 2pcs





STEP 3



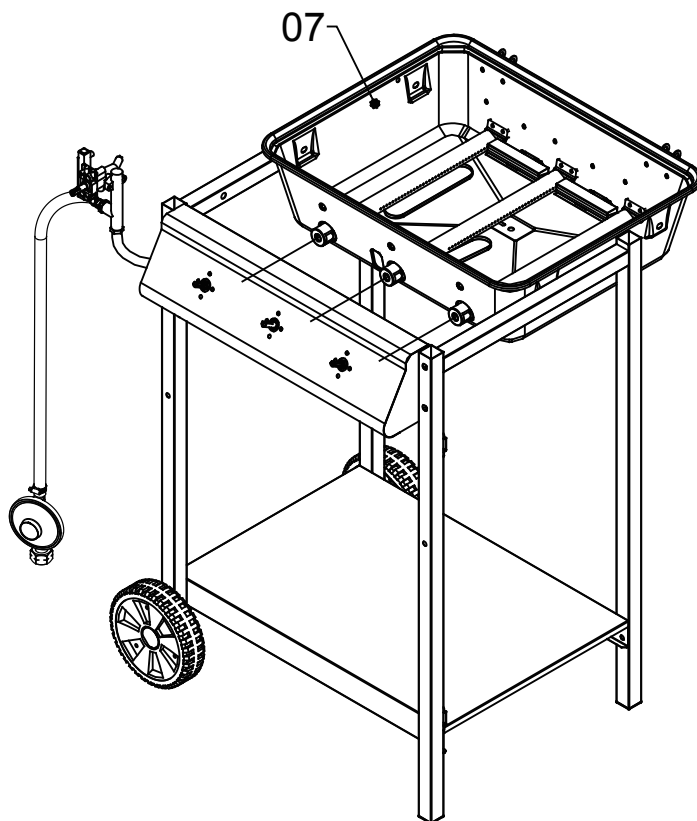
A  M6X10 8pcs

STEP 4

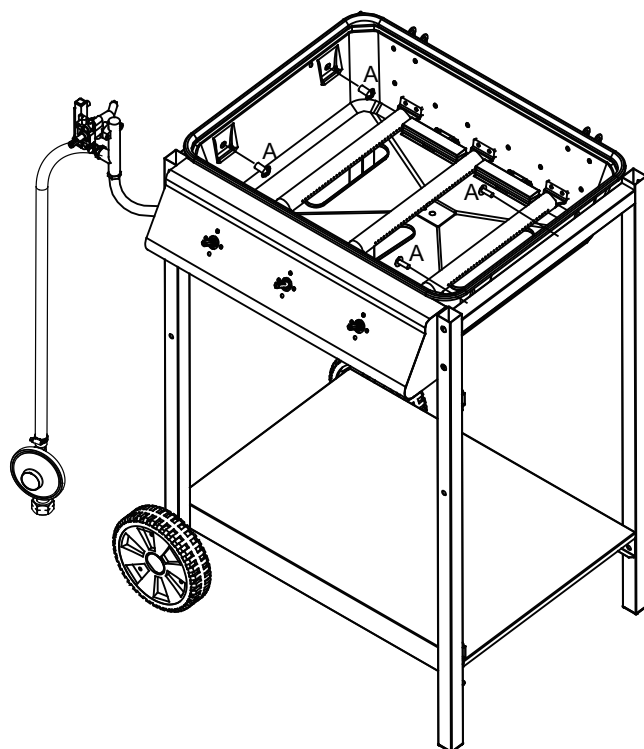


- | | | | |
|---|---|-------|------|
| C |  | M5X10 | 4pcs |
| D |  | M5 | 4pcs |
| E |  | M6X25 | 3pcs |
| F |  | M6 | 3pcs |

STEP 5

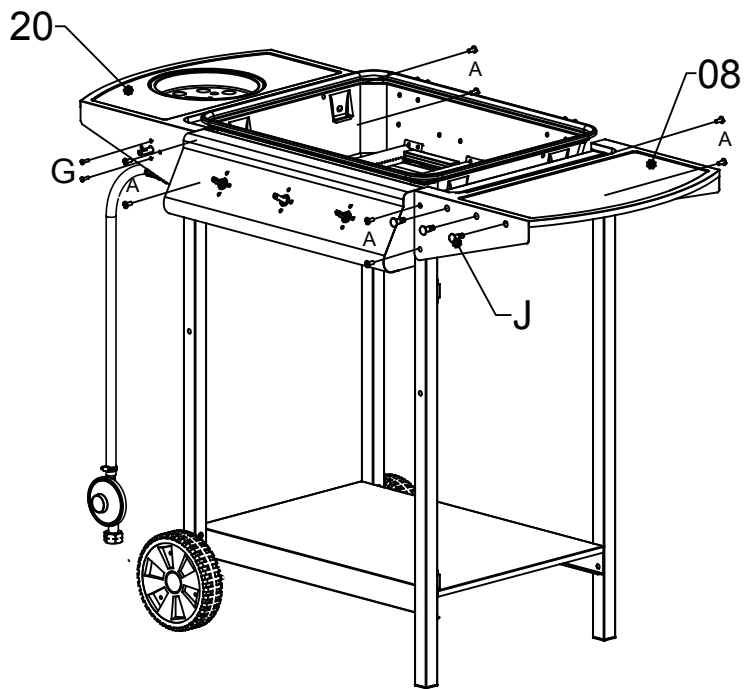





STEP 6



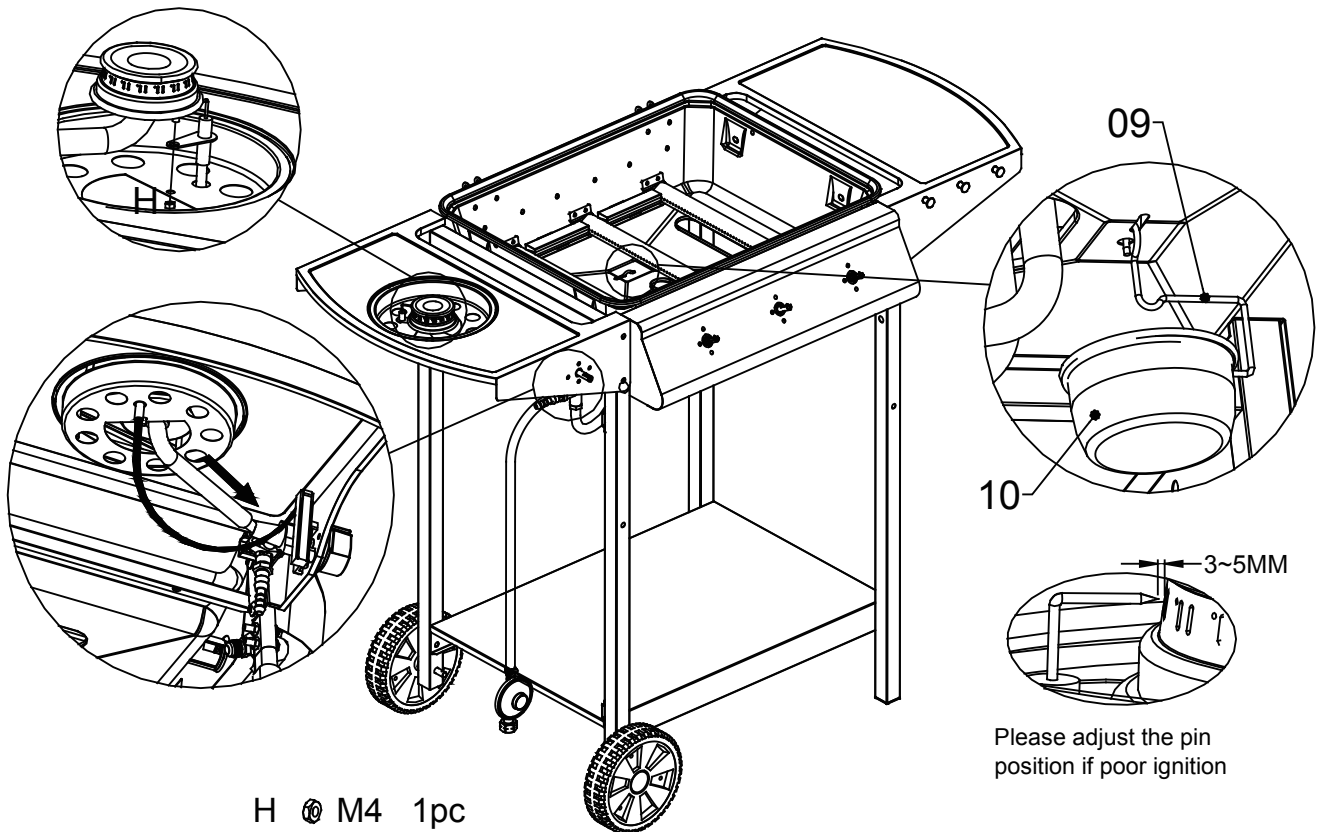
A  M6X10 4pcs

STEP 7



- | | | | |
|---|---|-------|------|
| A |  | M6X10 | 8pcs |
| J |  | Hooks | 3pcs |
| G |  | M4X10 | 2pcs |

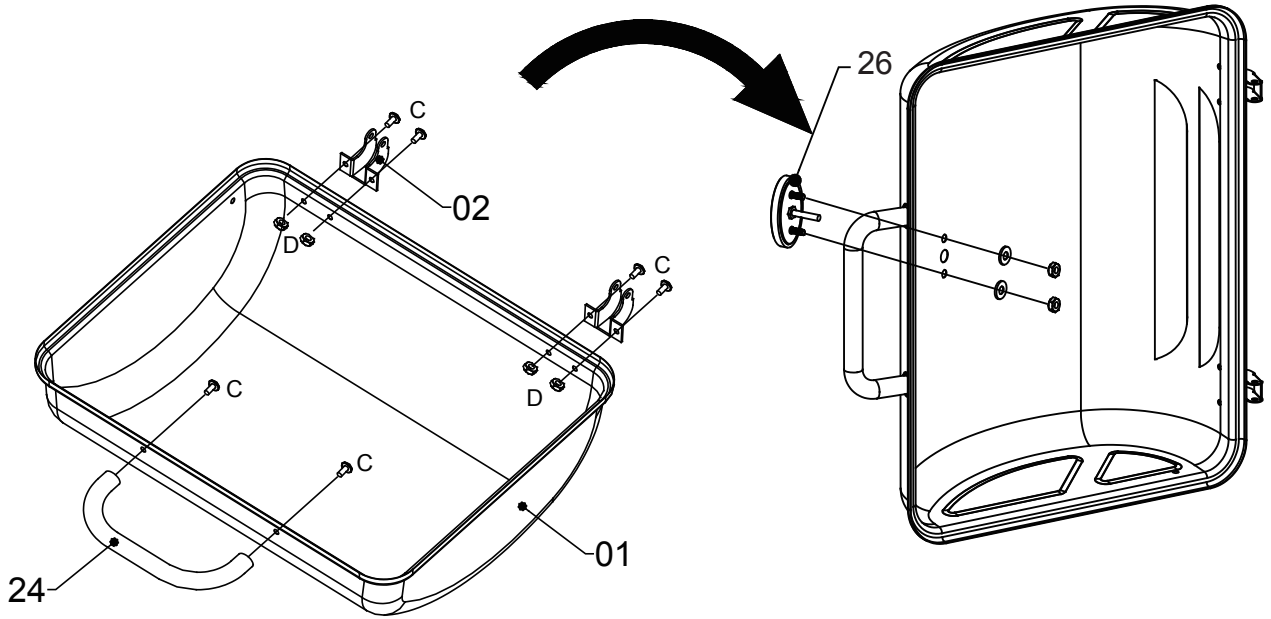
STEP 8





H @ M4 1pc

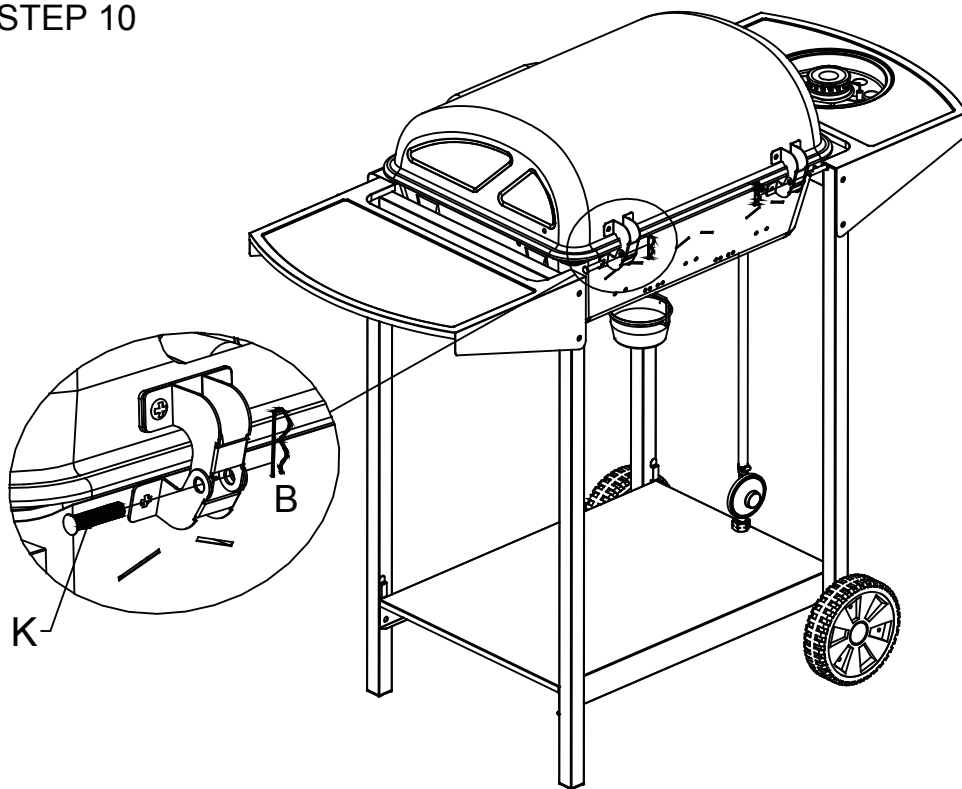
Please adjust the pin position if poor ignition



STEP 9



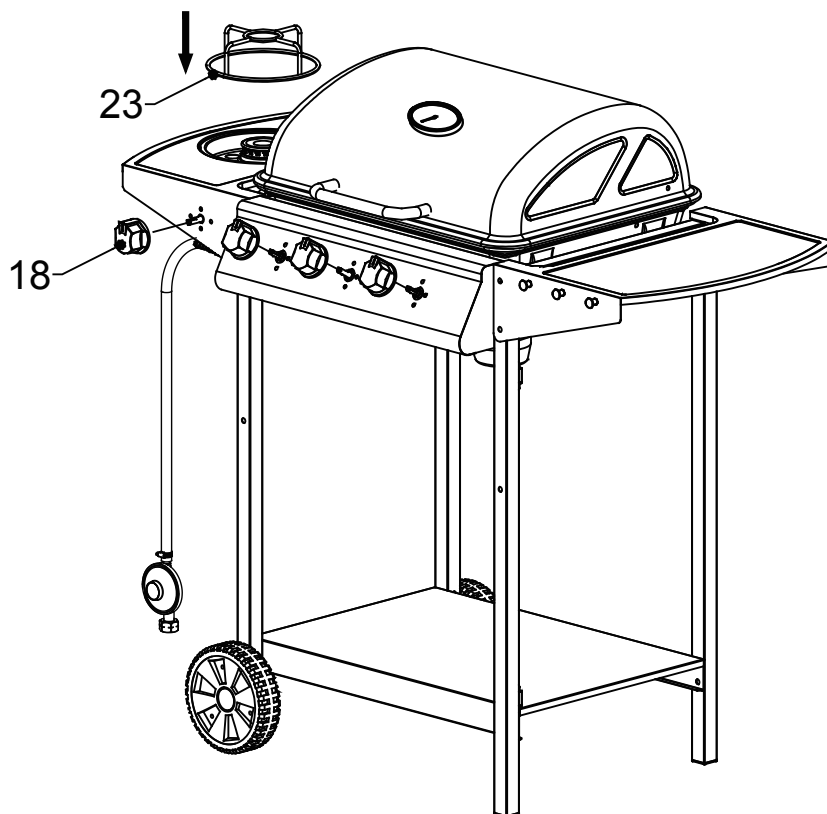
- C  M5X10 6pcs
- D  M5 4pcs

STEP 10

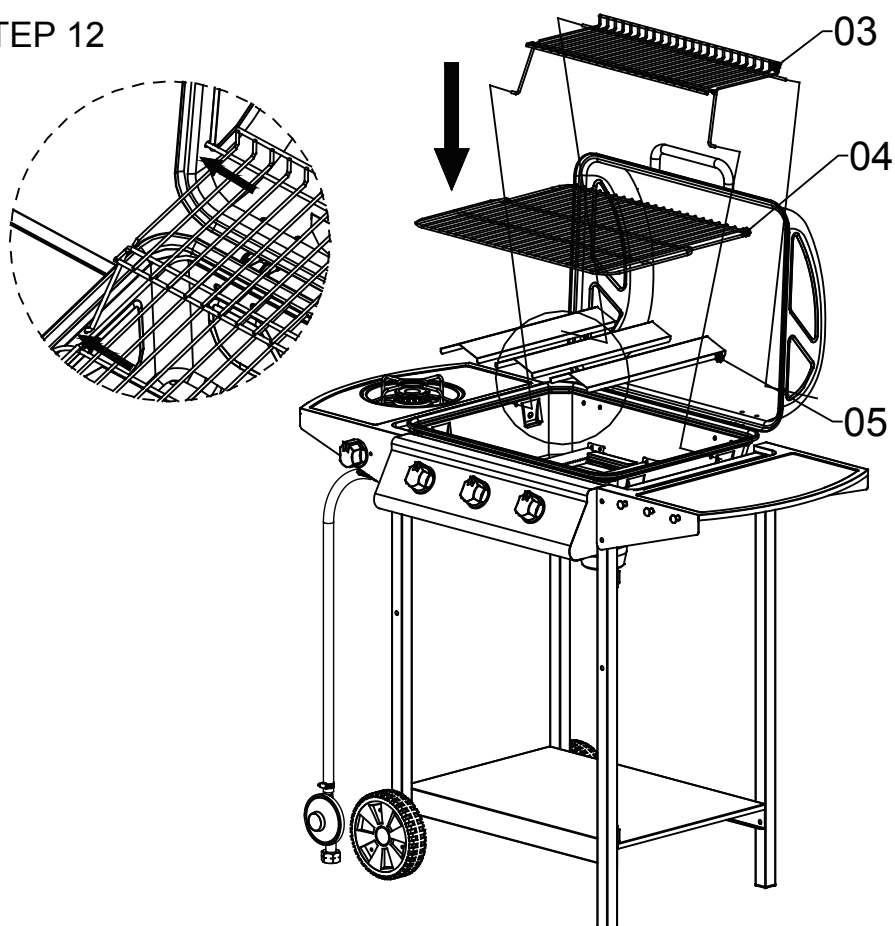


- B  Clip ϕ 1.8 2pcs
- K  Hinge Axle 2pcs

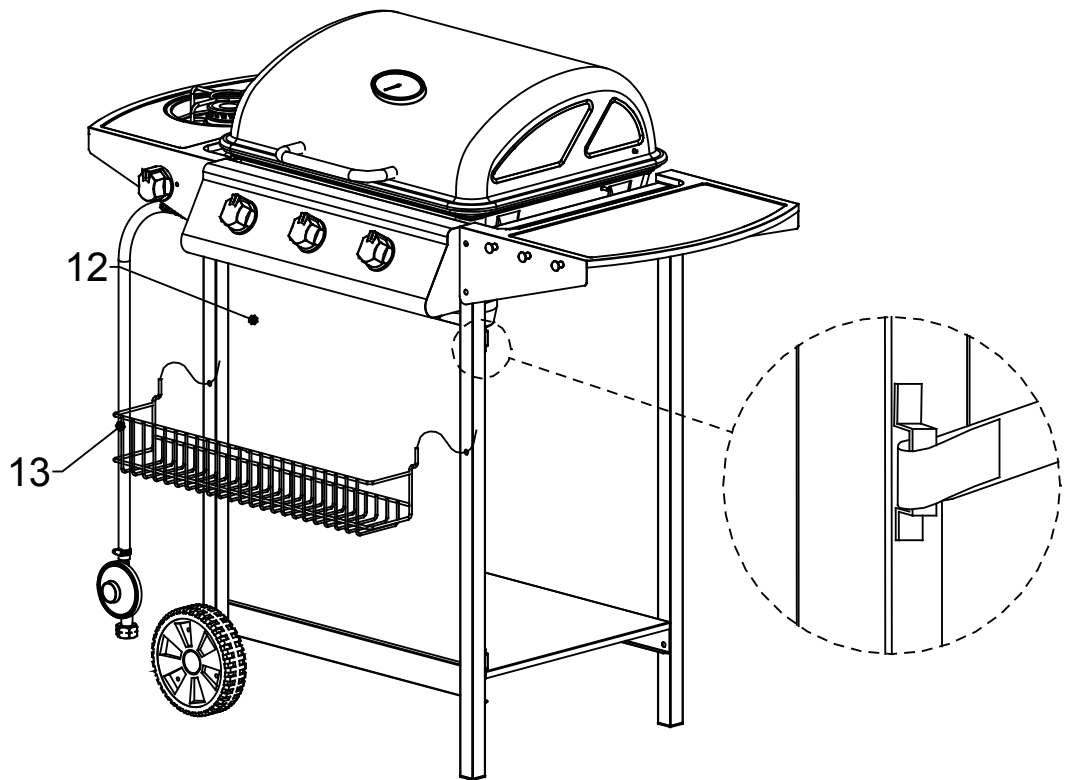
STEP 11



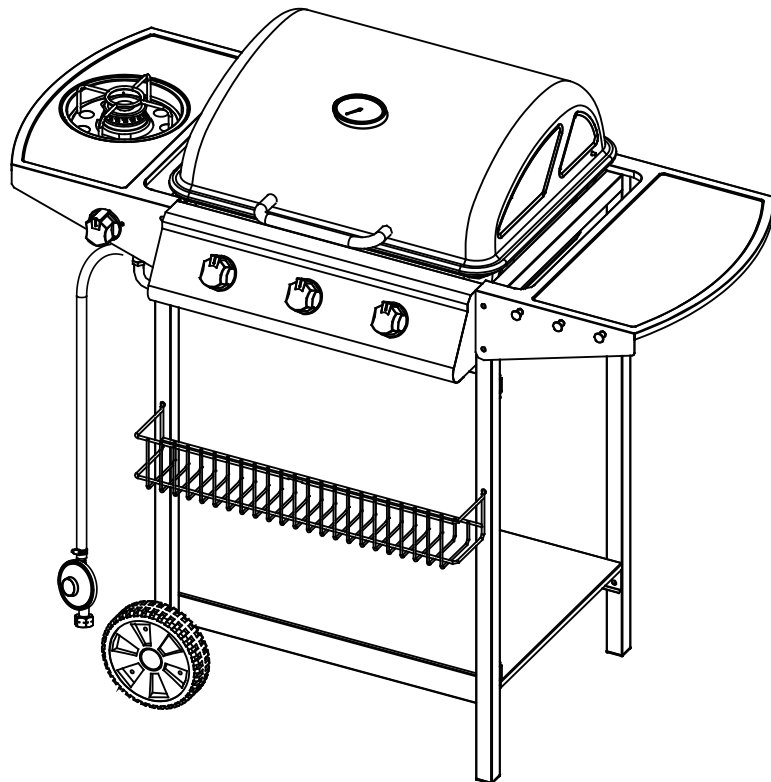
STEP 12



STEP 15



STEP 16



CONNECTING THE GAS CYLINDER TO THE APPLIANCE

This appliance is only suitable for use with low-pressure butane or propane gas or LPG mixtures, 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 a 28 mbar regulator with butane gas and a 37 mbar regulator with propane gas 30 mbar for LPG mixtures, or 37 mbar for LPG mixtures, or 50 mbar for LPG mixtures. Please consult your LPG dealer for information regarding a suitable regulator for the gas cylinder.

Regulator and Hose

These items are not supplied with the barbecue, they can be bought from your equipment retailer or an authorised LPG gas stockist. Use only regulators and hose approved for LPG gas at the above pressures. The life expectancy of the regulator is estimated as 10 years. It is recommended that the regulator is changed within 10 years of the date of manufacture.

The use of the wrong regulator or hose is unsafe; always check that you have the correct items before operating the barbecue.

The hose used must conform to the relevant standard 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 to be used 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. Do not store the cylinder near flames, pilot lights or other sources of ignition. **DO NOT SMOKE.**

This barbecue is designed for use outdoors, away from any flammable materials. It is important that there are **no overhead obstructions** and that there is a minimum distance of 1 m from the side or rear of the appliance. It is important that the ventilation openings of the appliance are not obstructed. The barbecue must be used on a level, stable surface. The appliance should be protected from direct draughts and shall be positioned or protected against direct penetration by any trickling water.

Parts sealed by the manufacturer or his agent must not be altered by the user. No modifications should be made to any part of this barbecue and repairs and maintenance should only be carried out by an authorized service engineer.

Connection to Appliance

Before connection, ensure that there is no debris caught in the head of the gas cylinder, regulator, burner and burner ports. 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.

Clean burner holes with a heavy-duty pipe cleaner.

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

TO CHECK FOR LEAKS

Make 2-3 fluid ounces of leak detecting solution by mixing one part washing up liquid with 3 parts water.

Ensure the control valve is "OFF".

Connect the regulator to the cylinder and ON/OFF valve to the burner, ensure the connections are secure then turn ON the gas.

Brush the soapy solution onto the hose and all joints. If bubbles appear you have a leak, which must be rectified before use.

Retest after fixing the fault

Turn OFF the gas at the cylinder after testing.

If leakage is detected and cannot be rectified. Do not attempt to cure leakage but consult your gas dealer.

LIGHTING YOUR BARBECUE (MAIN BURNER)

Lighting Instructions

1. Open the hood before igniting the BBQ burners.
2. Ensure all control dials on the BBQ are in the "OFF" position.
3. Open the gas control valve on the cylinder slowly and smoothly.
4. From the "OFF" position, Push down the second control dial anti-clockwise to the "MAX" position.
A clicking sound will indicate the sparking of the ignitor. Always light the second burner first.
5. To light the other burners via burner crosslight tube.

Warning: If the burner fails to ignite, turn the control knob off (clockwise) and also turn the cylinder valve off. Wait five minutes before attempting to relight with ignition sequence.

LIGHTING YOUR BARBECUE (SIDE BURNER)

Lighting Instructions

1. From the "OFF" position, push down the control dial and turn it anti-clockwise to "MAX" position.
2. Press ignitor button several times until the side burner is lit.
3. If the burner fail to light, turn OFF, wait 3 minutes and repeat procedure.

CLEANING AND CARE

CAUTION: All cleaning and maintenance should be carried out when the barbecue is cool and with the fuel supply turned OFF at the gas cylinder.

CLEANING

“Burning off” the barbecue after every use (for approx 15 minutes) will keep excessive food residue to a minimum.

OUTSIDE SURFACE

Use mild detergent or baking soda and hot water solution. Non-abrasive scouring powder can be used on stubborn stains, then rinse with water.

If the inside surface of the barbecue lid has the appearance of peeling paint, baked on grease build-up has turned to carbon and is flaking off. Clean thoroughly with strong hot soapy water solution. Rinse with water and allow to completely dry. NEVER USE OVEN CLEANER.

INTERIOR OF BARBECUE BOTTOM

Remove residue using brush, scraper and/or cleaning pad then wash with a soapy water solution. Rinse with water and allow to dry.

COOKING GRID

Use a mild soapy water solution. Non-abrasive scouring power can be used on stubborn stains then rinse with water.

CLEANING THE BURNER ASSEMBLY

Turn the gas OFF at the control knob and disconnect the cylinder.

Remove cooled grate.

Clean the burner with a soft brush or blow clean with compressed air and wipe with a cloth.

Clean any clogged ports with a pipe cleaner or stiff wire (such as an opened paper clip).

Inspect burner for any damage (cracks or holes). If damage is found, replace with a new burner. Reinstall the burner, check to ensure that the Gas valve orifices are correctly positioned and secured inside the burner inlet (venturi).

SERVICING

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