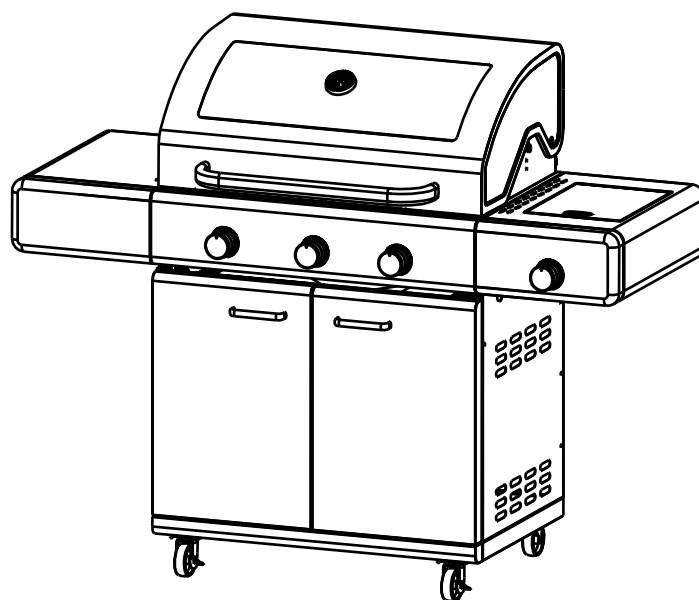
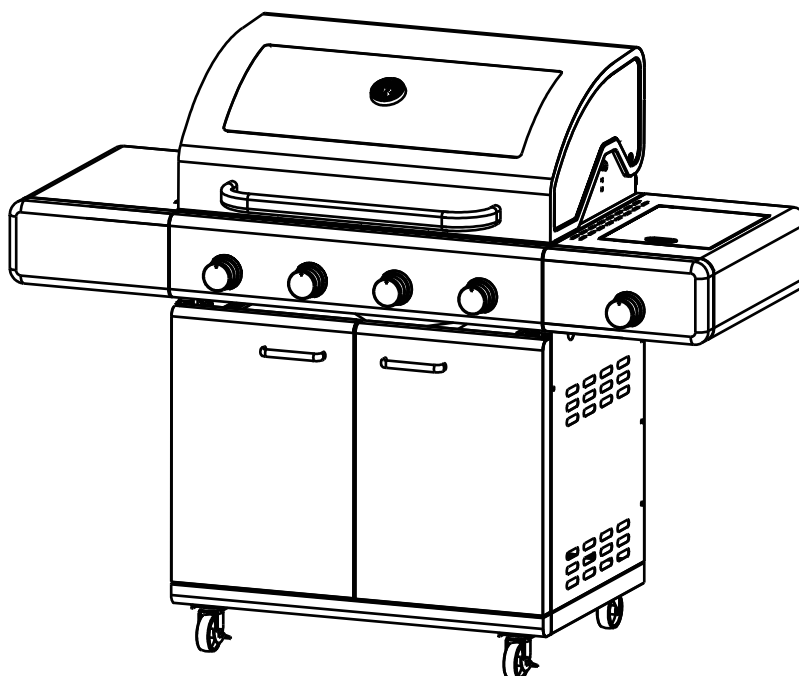


BRIQMAN

ECLIPSE 3



ECLIPSE 4



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Safety Information

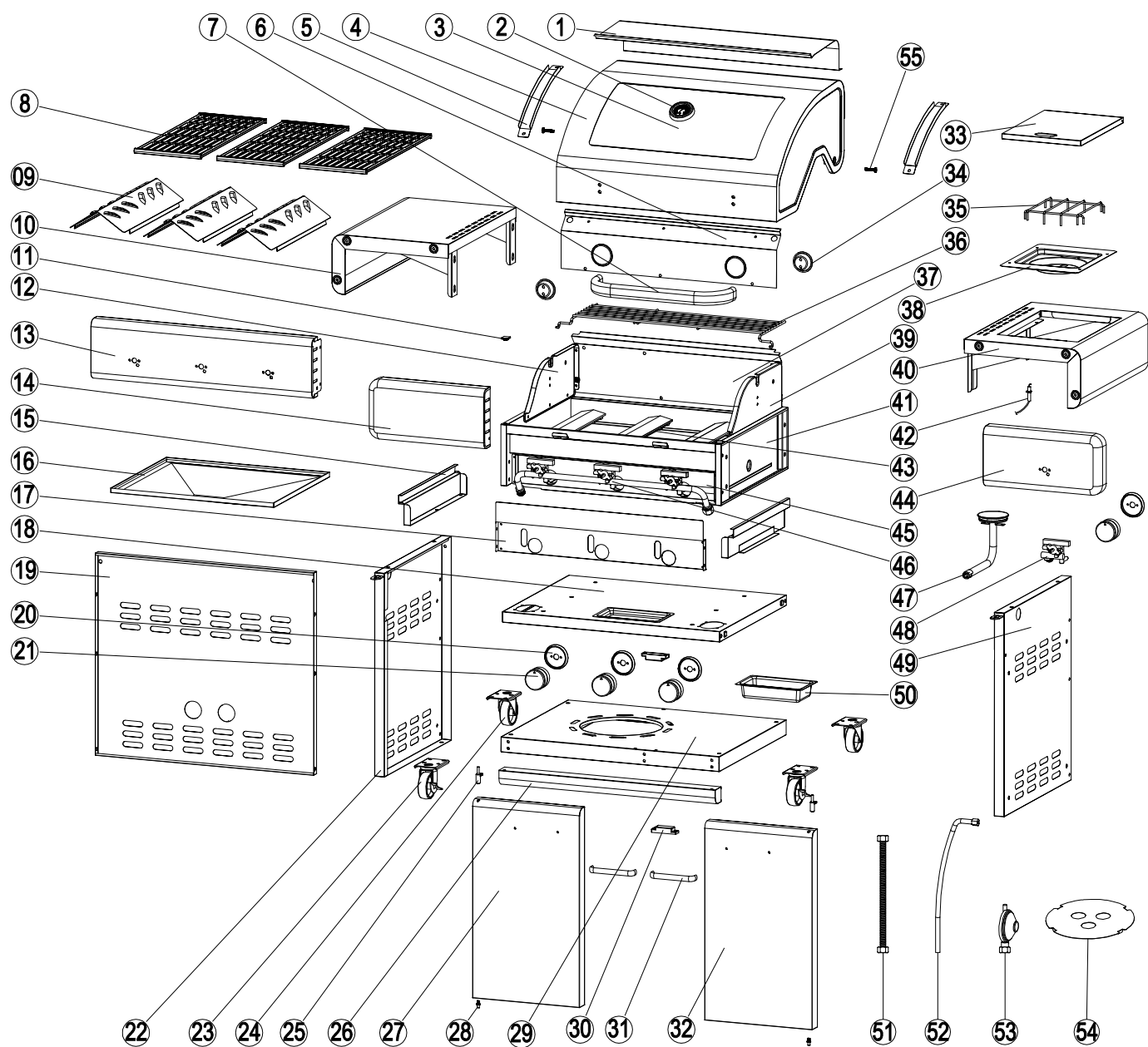
Read the instructions before using the appliance

- The Operator should have read and understood all the safety factors as explained in this manual before using this unit. He/She is also responsible for all third parties whilst the BBQ unit is in use.
- If you have any queries regarding these instructions, contact your local dealer before use.
- The manufacturer's warranty may be voided by incorrect use of this product.
- The unit should be correctly assembled before use.
- Failure to follow the manual's instructions could result in serious injury or damage.
- Do not use indoors; barbecue units are designed for Use outdoors only!
- Do not use aerosols near this barbecue, or place near the barbecue.
- Ensure all gas fittings are correctly and firmly fitted.
- Leak test all gas lines and connections before use.
- Do not store flammable materials near the barbecue.
- This appliance must be kept away from flammable materials during use. Do not use within one meter of any flammable surface or structure.
- Use standard bottle approved for use in this gas grill, 13kg/14kg gas bottle are recommended. Even though butane and propane gas can be used, we recommend propane for use in this gas grill.
- Never move this barbecue whilst hot or alight.
- Never leave the BBQ unattended when operational. Do not move the appliance during use.
- Ensure that the barbecue is on an even and secure surface before operating.
- This barbecue unit will get extremely hot, which can cause serious burns - test every surface before touching. Keep children and animals away during use.
- Use protective gloves when handling particularly hot components.
- Onlookers should stand a safe distance away from the BBQ whilst operational.
- Ensure that the Gas supply is turned OFF after use or when unattended.
- No liability will be accepted by the Manufacturer or their agents for damage or unsuitability of any food that may be cooked on this barbecue. Food should be constantly attended during the cooking process.
- When igniting BBQ, always open the hood before lighting.
- DO NOT store or use gasoline or any other flammable vapors and liquids within 8m of this or any other appliance.
- A Cylinder not connected for use should be stored a minimum of 3m away from this or any other appliance.
- If you smell gas:
 - Turn off gas supply at the gas cylinder.
 - Turn off the valve at control panel. Extinguish any open flame.
 - If odour continues, immediately call your gas supplier or fire department.
- Never use charcoal or lighter fluid with the grill.
- Do not use the grill unless it is completely assembled and all parts are securely fastened and tightened.
- Do not alter this grill in any manner. Do not modify the appliance. Any modification of the appliance may be dangerous.

Safety Information

- Clean and inspect the hose before each use. If there is evidence of abrasion, wear, cuts, or leaks, the hose must be replaced prior to operating the appliance. The replacement hose assembly will be that which is specified by the manufacturer.
- Keep the grill's valve compartment, burners and circulating air passages clean. Inspect the grill before each use.
- Always open grill lid slowly and carefully as heat and steam trapped within the grill can burn you severely.
- Do not use the grill in high winds.
- Minimum clearance from sides and back of unit to combustible construction: 1m from sides and back.
- When changing the gas cylinder, ensure cylinder valve and the control knob of the grill are in "CLOSED" position. Change gas cylinder in ample ventilated area, and away from any ignition source (candle, cigarettes and so on). Check for any gas leaks with a soap on the connection after changing a new cylinder.
- The appliance shall be supplied with an approved hose which is certificated to appliance EN standard that not exceeding 1.5m. For Finland the maximum length is 1.2m.
- For Gas regulator it should be certified according to EN16129 and comply with local code. (Flow rate max.2.0 kg/h).
- Make sure that the flexible tube is not subjected to twisting.
- Turn off the gas supply at the gas cylinder after use.
- Parts sealed by the manufacturer or the agent shall not be manipulated by the user.
- Use cylinder that is filled with right gas type according to technical data. The cylinder should also comply with the local regulation. The maximal dimensions for the cylinder should be: 600 mm in height (Max.) and 320 mm in Dia. (Max.) Max weight ≤ 10 kg.
- Do not obstructing the ventilation openings of the cylinder compartment.
- Check the burner venturi for obstruction, especially for spiders and other insects.
- The side burner pan support size should be (180~220) mm.

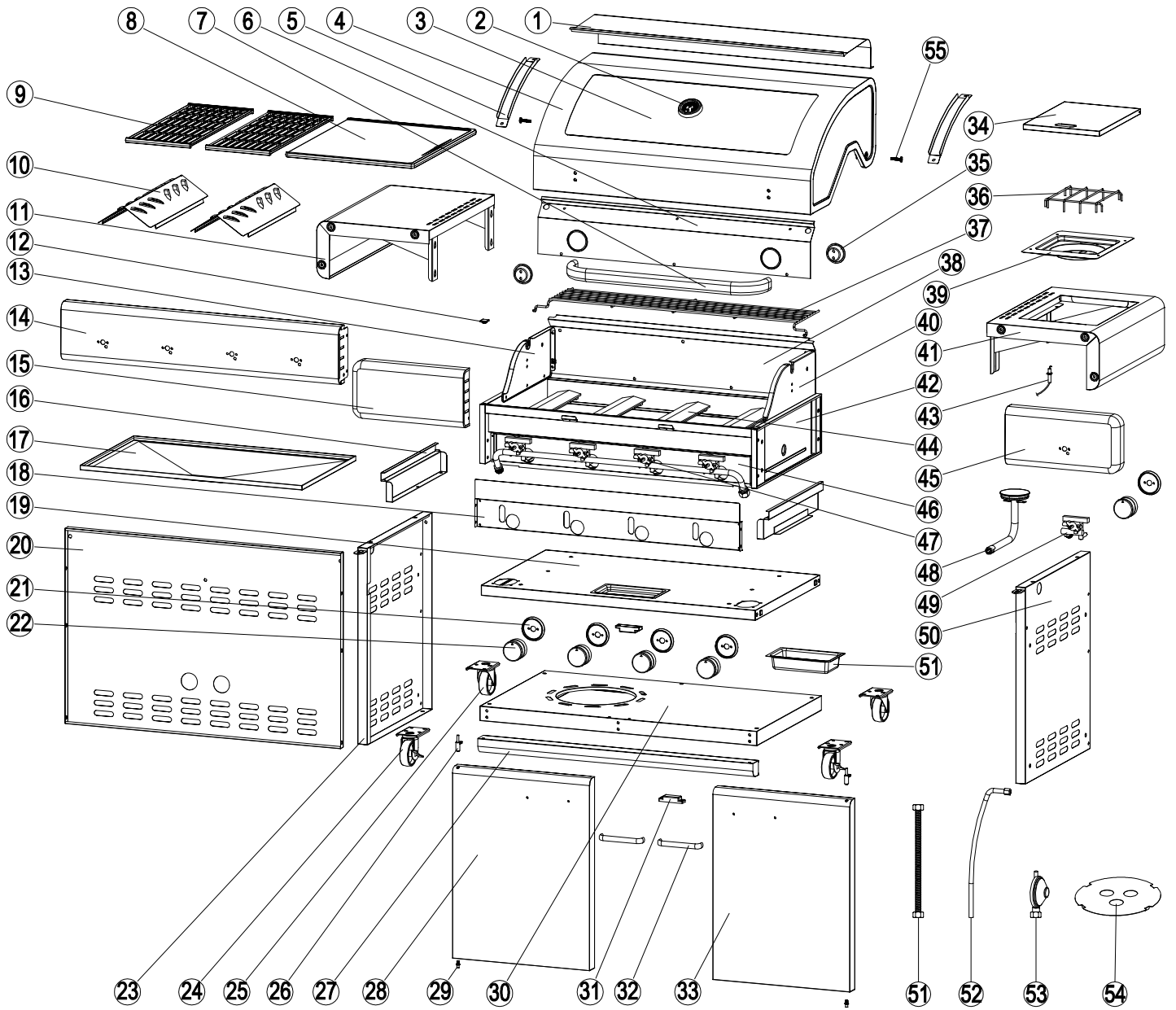
Exploded Drawing



Parts List

①	Hood inner panel--rear	1x	③①	Door handle	2x
②	Thermometer	1x	③②	Right door	1x
③	Hood assembly	1x	③③	Side burner lid	1x
④	Glass fixing plate	2x	③④	Hood handle connection cap	2x
⑤	Hood inner panel--front	1x	③⑤	Side burner trivet	1x
⑥	Hood handle	1x	③⑥	Warming rack	1x
⑦	Hotplate	1x	③⑦	Rear windshield	1x
⑧	Cooking grill	3x	③⑧	Spill tray	1x
⑨	Flame tamer	3x	③⑨	Right windshield	1x
⑩	Side shelf	1x	④①	Side burner shelf	1x
⑪	Rubber bumper	4x	④②	Firebox assembly	1x
⑫	Left windshield	1x	④③	Side burner electrode	1x
⑬	Control panel	1x	④④	Cast iron main burner	3x
⑭	Side shelf front panel	1x	④⑤	Side burner front panel	1x
⑮	Support bracket	2x	④⑥	Inner heat shield	1x
⑯	Grease channeling tray	1x	④⑦	Manifold assembly	1x
⑰	Outer heat shield	1x	④⑧	Side burner	1x
⑱	Cabinet top panel	1x	④⑨	Side burner valve	1x
⑲	Cart back panel	1x	⑤①	Cart right side	1x
⑳	Bezel	4x	⑤②	Grease cup	1x
㉑	Control knob	4x	⑤③	Corrugated pipe	1x
㉒	Cart left panel	1x	⑤④	Hose	1x
㉓	Castor with brake	2x	⑤⑤	Regulator	1x
㉔	Castor without brake	2x	⑤⑥	Cylinder cover plate	1x
㉕	Door Spring pin	2x	⑤⑦	Hood hinge	2x
㉖	Kick plate	1x			
㉗	Left door	1x			
㉘	Door lower pin	2x			
㉙	Bottom shelf	1x			
㉚	Magnet	2x			

Exploded Drawing



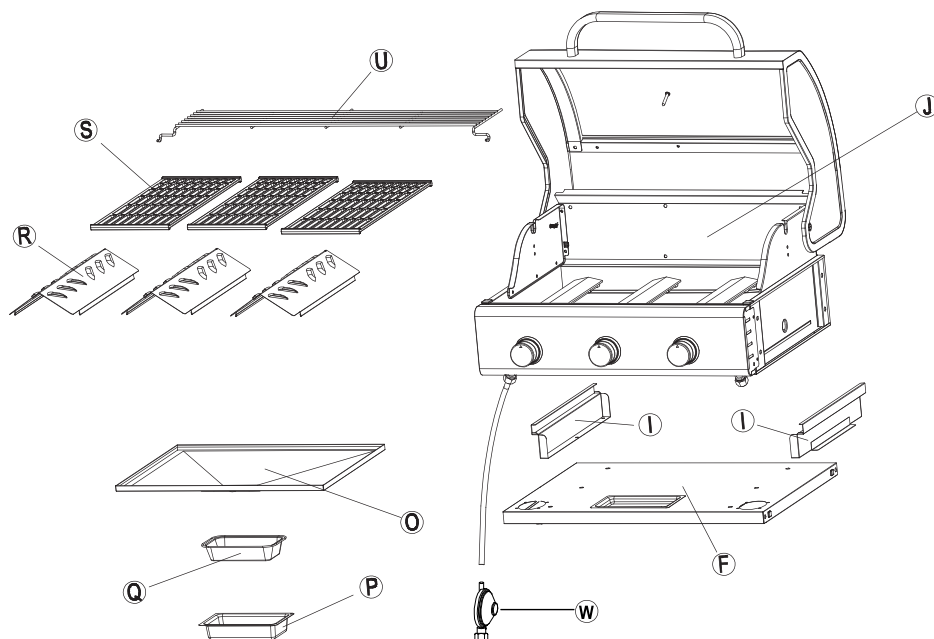
Parts List

①	Hood inner panel--rear	1x	③①	Door handle	2x
②	Thermometer	1x	③②	Right door	1x
③	Hood assembly	1x	③③	Side burner lid	1x
④	Glass fixing plate	2x	③④	Hood handle connection cap	2x
⑤	Hood inner panel--front	1x	③⑤	Side burner trivet	1x
⑥	Hood handle	1x	③⑥	Warming rack	1x
⑦	Hotplate	1x	③⑦	Rear windshield	1x
⑧	Cooking grill	2x	③⑧	Spill tray	1x
⑨	Flame tamer	2x	③⑨	Right windshield	1x
⑩	Side shelf	1x	④①	Side burner shelf	1x
⑪	Rubber bumper	4x	④②	Firebox assembly	1x
⑫	Left windshield	1x	④③	Side burner electrode	1x
⑬	Control panel	1x	④④	Cast iron main burner	4x
⑭	Side shelf front panel	1x	④⑤	Side burner front panel	1x
⑮	Support bracket	2x	④⑥	Inner heat shield	1x
⑯	Grease channeling tray	1x	④⑦	Manifold assembly	1x
⑰	Outer heat shield	1x	④⑧	Side burner	1x
⑱	Cabinet top panel	1x	④⑨	Side burner valve	1x
⑲	Cart back panel	1x	⑤①	Cart right side	1x
⑳	Bezel	5x	⑤②	Grease cup	1x
㉑	Control knob	5x	⑤③	Corrugated pipe	1x
㉒	Cart left panel	1x	⑤④	Hose	1x
㉓	Castor with brake	2x	⑤⑤	Regulator	1x
㉔	Castor without brake	2x	⑤⑥	Cylinder cover plate	1x
㉕	Door Spring pin	2x	⑤⑦	Hood hinge	2x
㉖	Kick plate	1x			
㉗	Left door	1x			
㉘	Door lower pin	2x			
㉙	Bottom shelf	1x			
㉚	Magnet	2x			

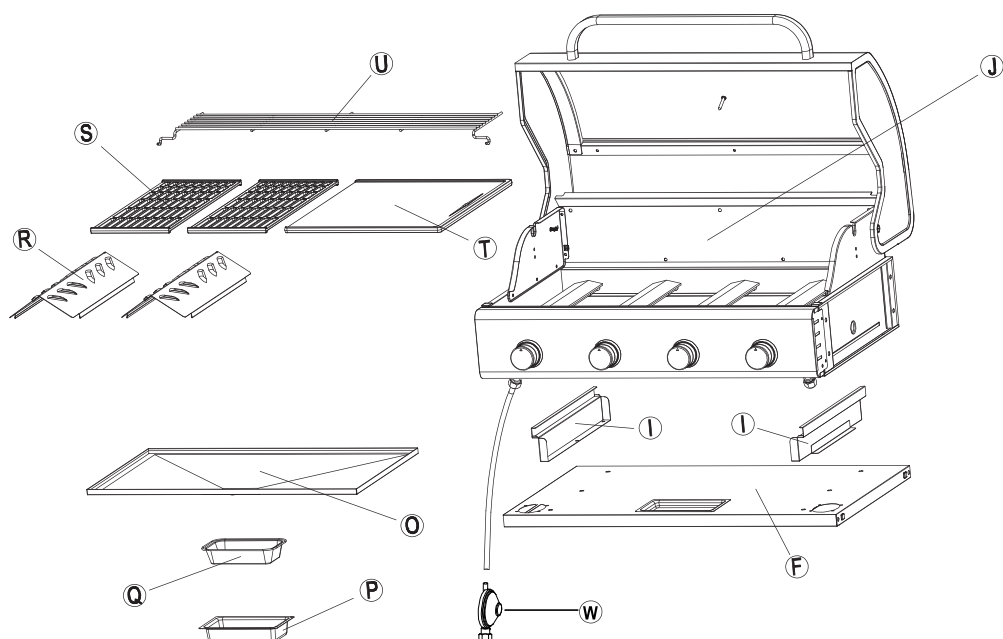
Exploded Drawing

CHECK THAT YOU HAVE ALL THE PARTS:

3 Burner BBQ

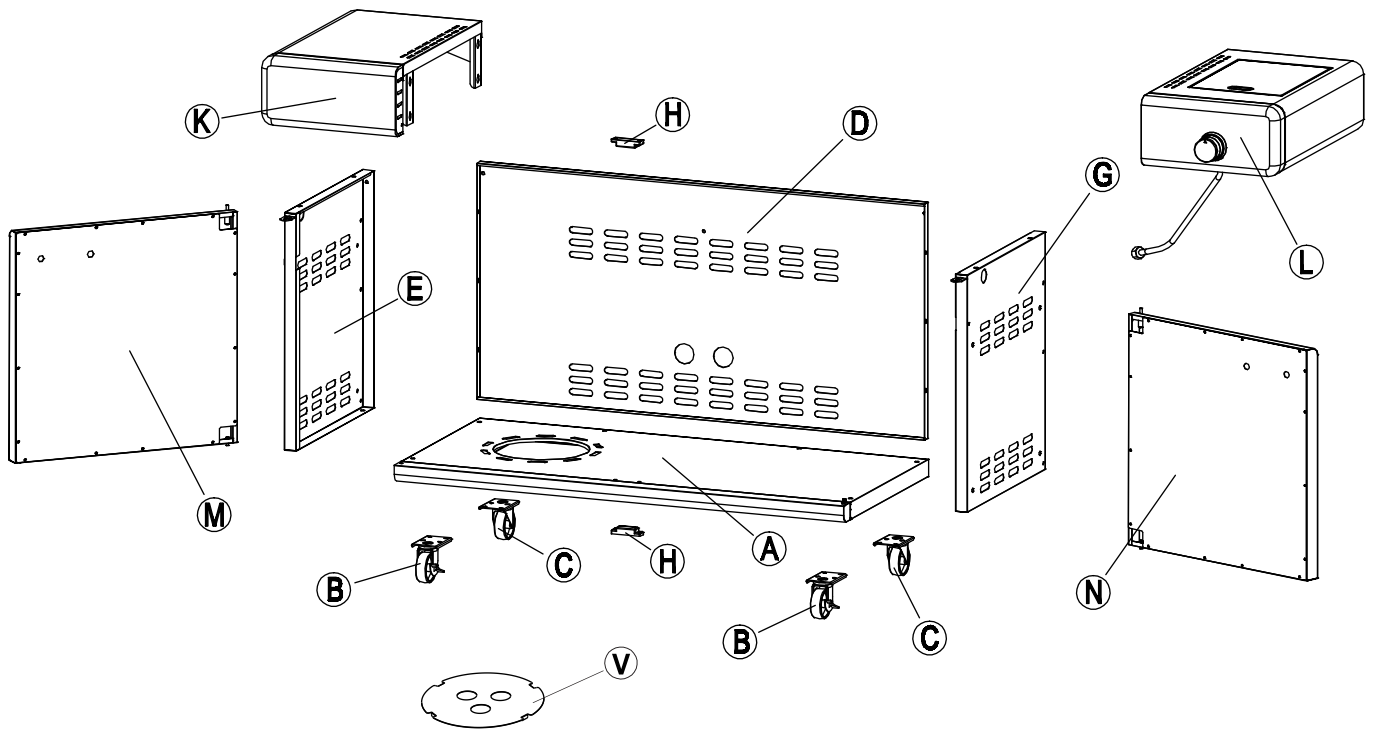


4 Burner BBQ









Exploded Drawing

CART



Hardware Contents

Item	Description	4B Cart Model	6B Cart Model	Picture
		Quantity	Quantity	
M6R	M6x15mm Round head screw	40	40	
M6F	M6x15mm Flat head screw	9	9	
M4	M4x12mm Screw	4	4	
Spring	Ø6mm Spring washer	16	16	
Washer	Ø6mm Washer	4	4	
M5	M5x10mm Screw	2	2	

PREPARATION

1. Before beginning assembly of product, make sure all parts are present. Compare parts with package contents list and diagram above. If any part is missing or damaged, do not attempt to assemble the product. Contact customer service for replacement parts. 2. To have a simplify packaging, the fat tray is turned around and placed underneath of firebox, please take out the fat tray when you take out the firebox and install the fat tray with correct way as Step 7.

Estimated Assembly Time: 30~40 minutes

Tools Required for Assembly (not included);



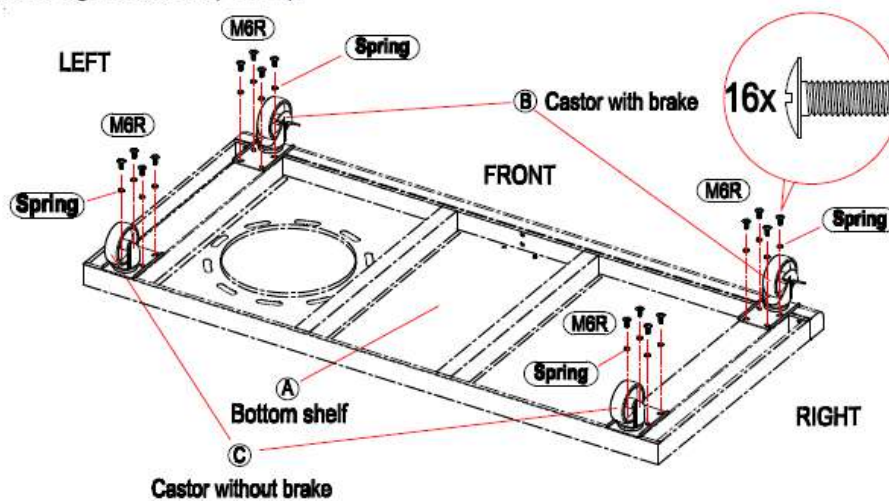
Assembly

Step 1:

What you need:

- 1 x (A) Bottom shelf
- 2 x (B) Castors with brake
- 2 x (C) Castors without brake
- 16 x (M6R) 15mm Round Head Screws
- 16 x (Spring) 6mm washers

- a) Assemble 2 x (B) Castors with brake at the **FRONT** two locations on the underside of the (A) **Bottom shelf**, each with 4 x (M6R) 15mm Round Head Screws and 4 x (Spring) 6mm washers as shown.
- b) Install the other 2 x (C) Castors without brake at the **BACK** two locations on the underside of the (A) **Bottom shelf**, each with 4 x (M6R) 15mm Round Head Screws and 4 x (Spring) 6mm washers as shown.
- c) Ensure **ALL** screws are tightened very firmly.

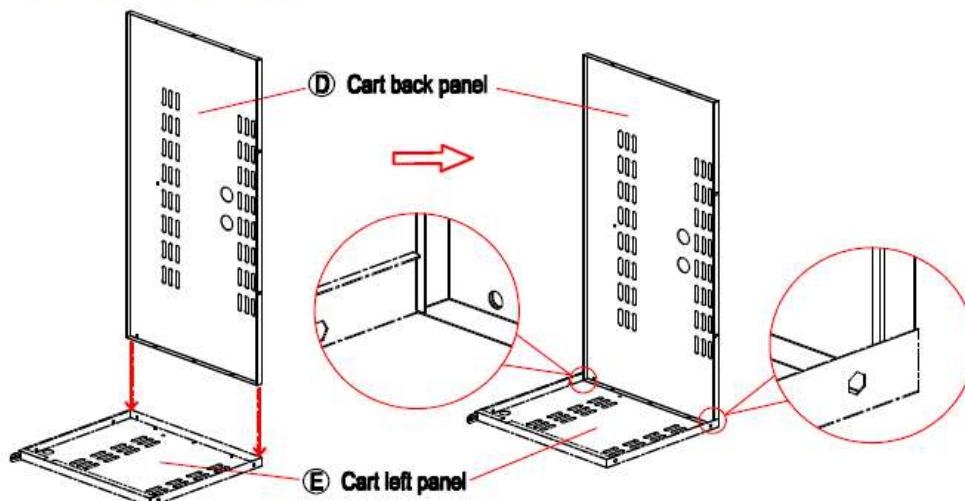


Step 2:

What you need:

- 1 x (D) Cart back panel
- 1 x (E) Cart left panel

- (a) On a clean soft flat surface (such as the unfolded carton that the barbeque came in), lay down the (E) **Cart left panel** as shown below
- (b) Insert the (D) **Cart back panel** into the (E) **Cart left panel** as shown, taking care to align it into the cut out slots so that it fits in squarely and neatly.



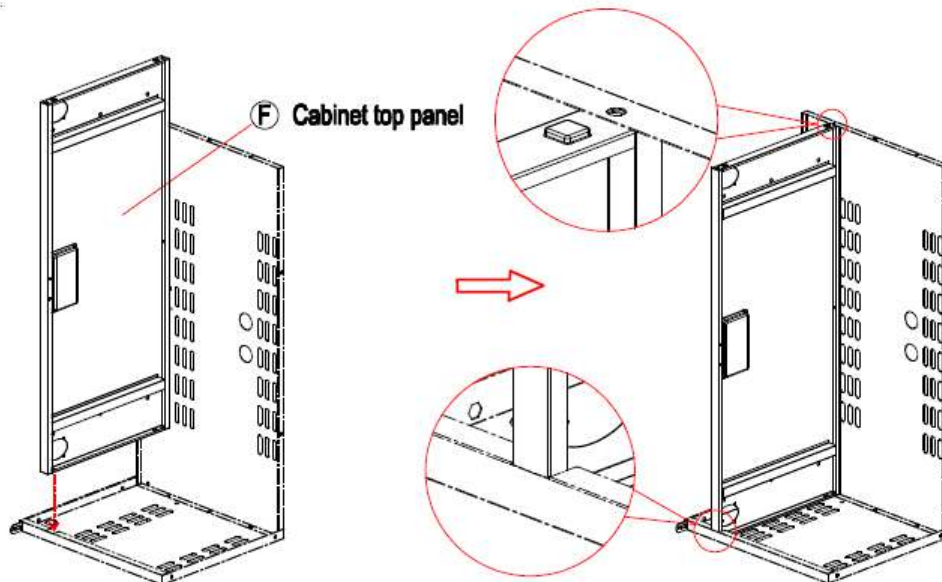
Assembly

Step 3:

What you need:

1 x (F) Cabinet top panel (**please note that this panel is packed in the BBQ carton**)

(a) Insert the (F) Cabinet top panel into the assembly as shown below, taking care to align it into the cut out slots so that it fits squarely and neatly. Make sure it fits **inside** the cart back panel and that the bolt hole aligns as shown.

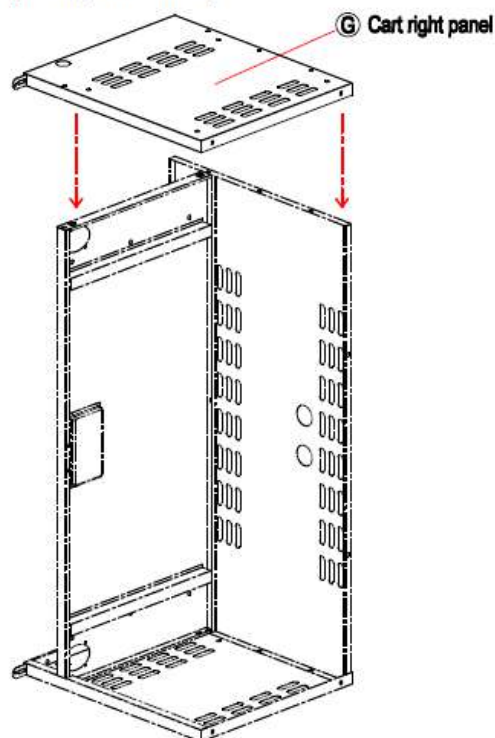


Step 4:

What you need:

1 x (G) Cart right panel

(a) Fit the (G) Cart right panel onto the assembly as shown below, taking care to align the cut out slots onto the panels below so that it fits squarely and neatly.



Assembly

Step 5:

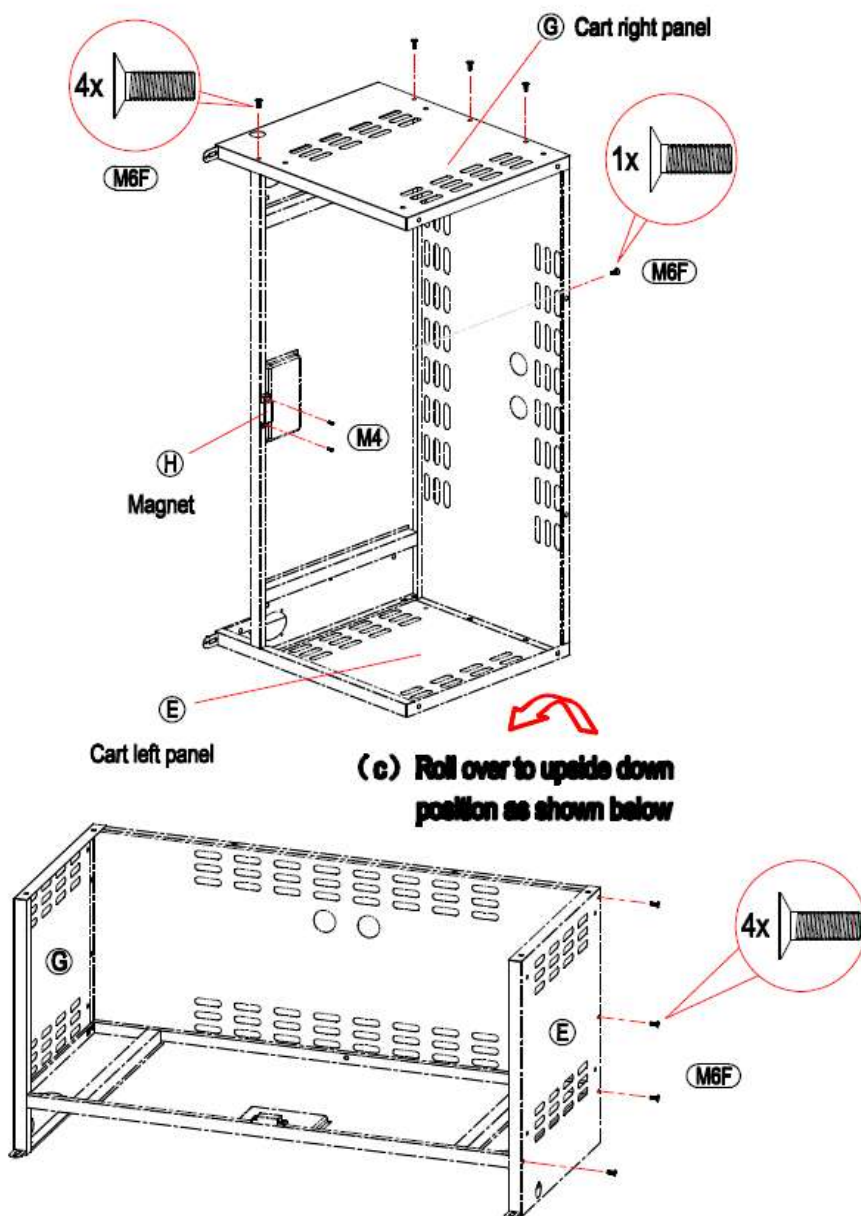
What you need:

9 x (M6F) 15mm Flat Head Screws

1 x (H) Magnet

2 x (M4) 12mm screws

- (a) Fix the (G) **Cart right panel** in place as shown below using 4 x (M6F) 15mm Flat Head Screws. Fix the cart back panel to the middle of the cart top panel as shown below using 1 x (M6F) 15mm Flat Head Screw. Tighten firmly.
- (b) Fit the (H) **Magnet** into place on the underside of the Cabinet top panel as shown using 2 x (M4) 12mm screws. The metal parts of the magnet should be facing outwards. There is some adjustment available in the position of the magnet, position it as far outwards as it can at this stage. Tighten firmly.
- (c) Carefully roll the assembly over to an **upside down** position as shown.
- (d) Fix the (E) cart left panel in place as shown below using 4 x (M6F) 15mm Flat Head Screws. Tighten firmly.



Assembly

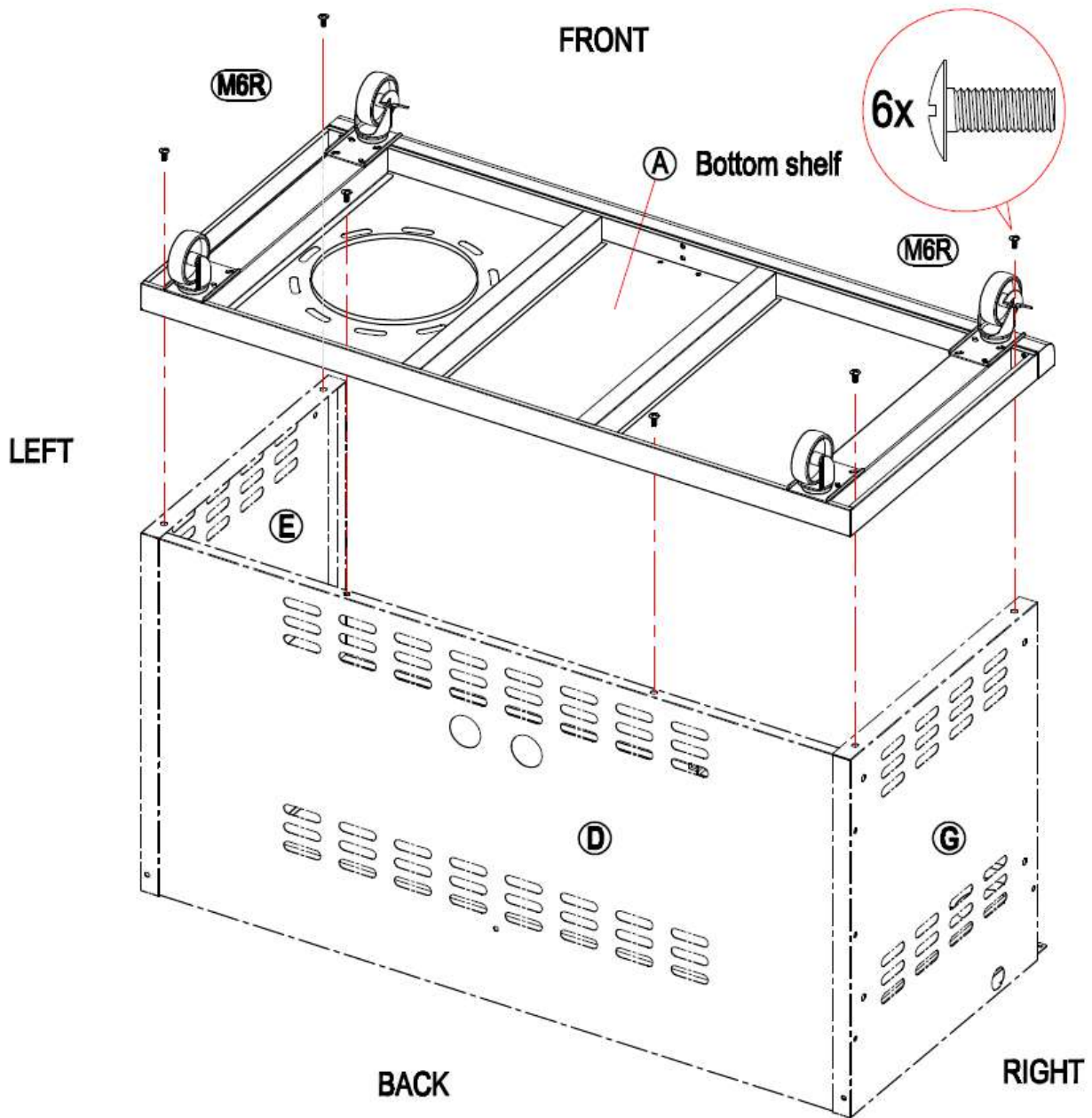
Step 6:

What you need:

1 x (A) Bottom shelf with castors fitted from step 1

6 x (M6R) 15mm Round Head Screws

Fix the (A) Bottom shelf with castors fitted in place to the assembly as shown below using 6 x (M6R) 15mm Round Head Screws. Make sure it's the same orientation as the picture. Tighten all screws firmly.



Assembly

Step 7:

What you need:

2 x (I) Support brackets

6 x (M6R) 15mm Round Head Screws

1 x (O) Grease channeling tray

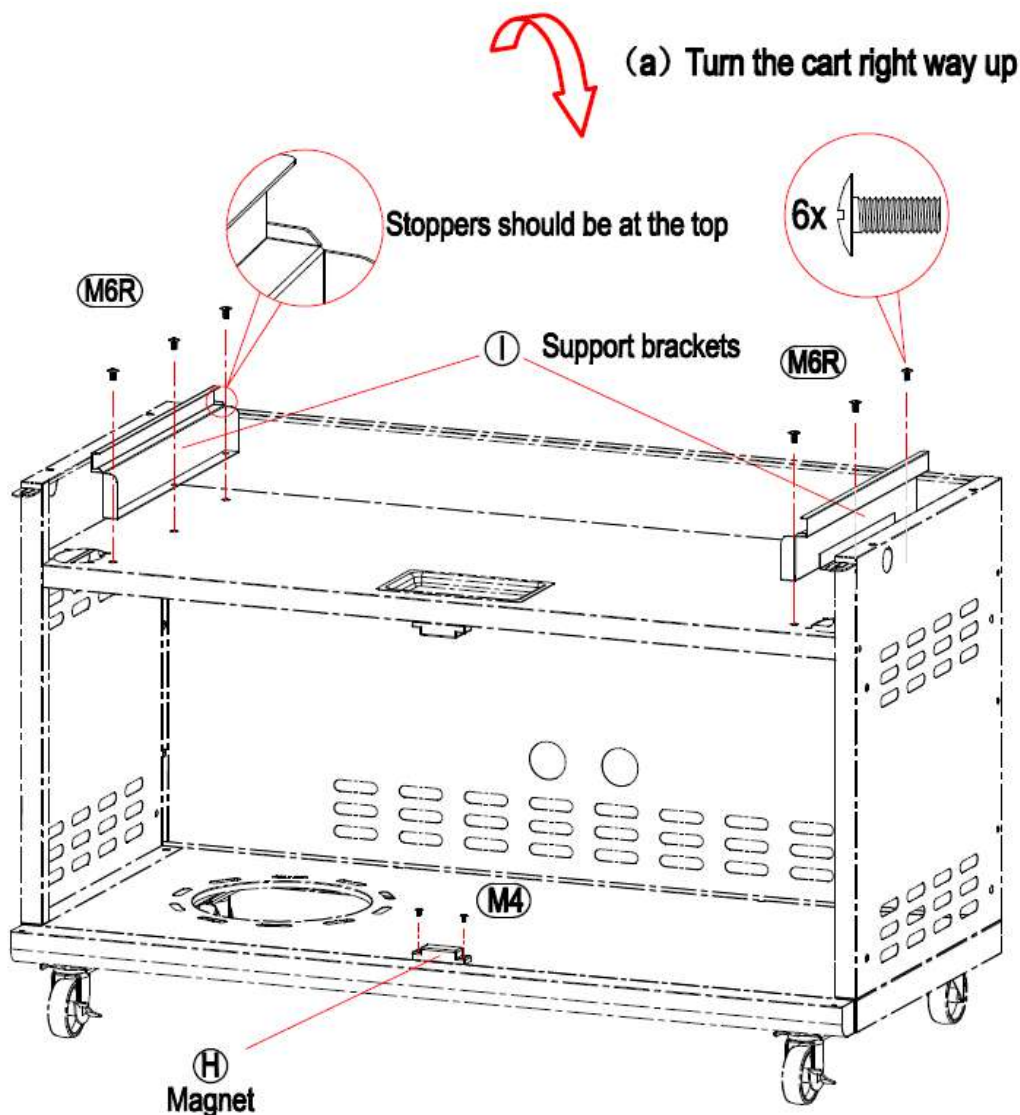
1 x (H) Magnet

2 x (M4) 12mm screws

(a) Carefully turn the cart the right way up.

(b) Fix the 2 x (I) **Support brackets** in place as shown below using **6 x (M6R) 15mm Round Head Screws**. Make sure they are the same orientation as the picture – the stoppers should be at the top inside as detailed. Tighten firmly. Check that brackets are correctly positioned by fitting the (O) **Grease channeling tray** into position, then remove it again at this stage.

(c) Fit the (H) **Magnet** into place on the top of the bottom shelf as shown using **2 x (M4) 12mm screws**. The metal parts of the magnet should be facing outwards. There is some adjustment available in the position of the magnet, position it as far outwards as it can at this stage. Tighten firmly.



Assembly

Step 8:

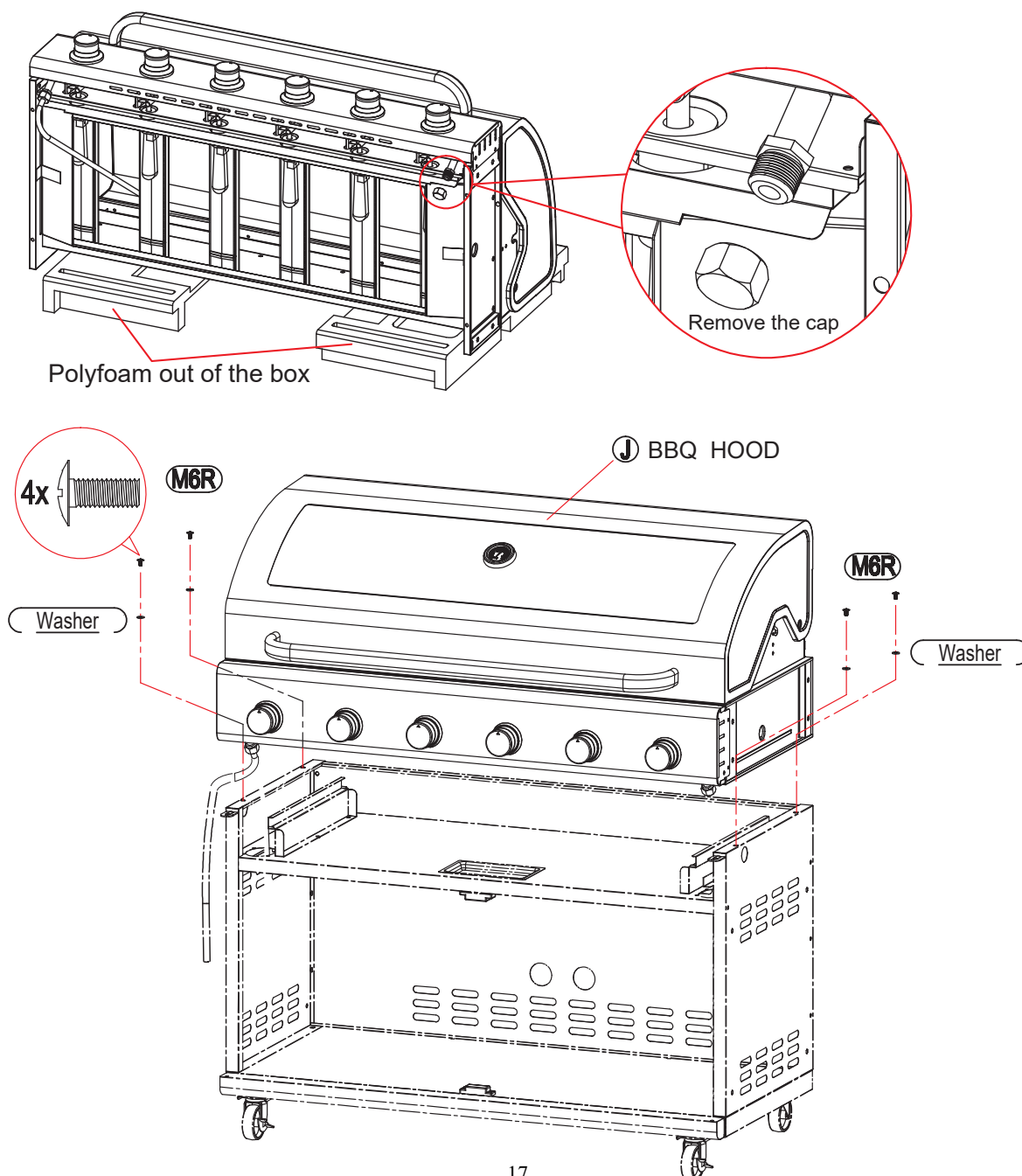
What you need:

1 x (J) BBQ head (make sure flame tamers, hotplate, grills and warming rack are removed)

4 x (M6R) 15mm Round Head Screws

4 x (Washer) 6mm fibre washers

- (a) For cart models, the $\frac{1}{2}$ " BSP cap on the right hand side manifold outlet needs to be removed so the side burner hose can later be attached. Use two spanners, one to hold the manifold, one to turn the cap anticlockwise.
- (b) Undo the twist ties to release the hose and regulator assembly from its transport position.
- (c) With the help of at least one other person, carefully lift and align the (J) BBQ head onto the cart assembly as shown. The hose and regulator needs to be guided through the hole in the left side of the cabinet top panel as shown below.
- (d) Fix the BBQ head into place with 4 x (M6R) 15mm Round Head Screws and 4 x (Washer) 6mm fibre washers as shown. The washers need to fit against the metal surface of the bbq head. Tighten firmly.



Assembly

Step 9:

What you need:

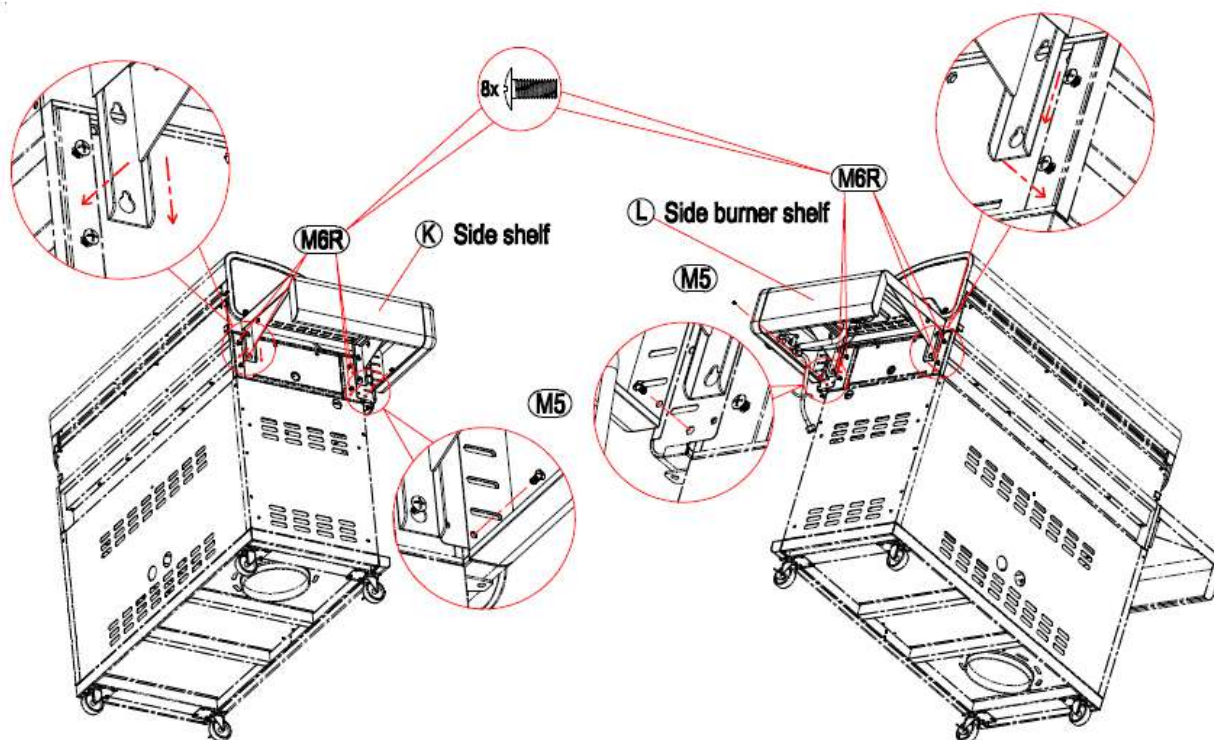
1 x (K) Left side shelf

1 x (L) Side burner shelf

8 x (M6R) 15mm Round Head Screws

2 x (M5) 10mm screws

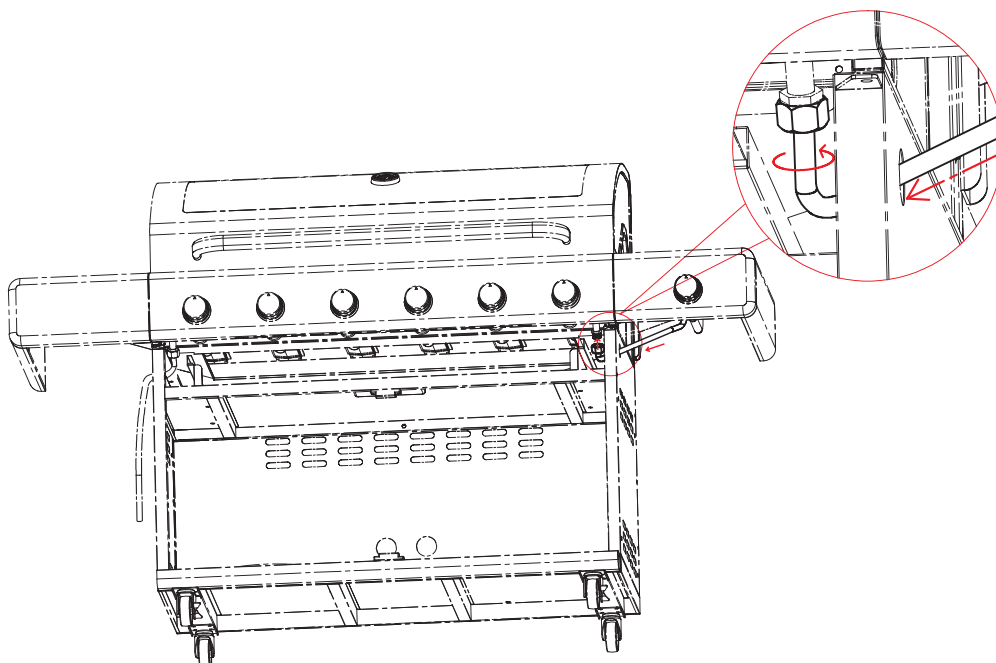
- (a) Screw 4 x (M6R) 15mm Round Head Screws into the left side of the firebox as below, but leaving about 10mm of thread exposed.
- (b) Fit the (K) Left side shelf onto the loosened screws, taking care to align all the shelf keyholes into place onto the thread. Tighten the screws firmly.
- (c) Fit into place 1 x (M5) 10mm screw through the front fascia of the shelf into the bbq control panel.
Carefully align the side shelf front fascia to control panel, then tighten the screws firmly.
- (d) Screw 4 x (M6R) 15mm Round Head Screws into the right side of the firebox but leaving about 10mm of thread exposed.
- (e) Fit the (L) Right side burner shelf onto the loosened screws, taking care to align all the shelf keyholes into place onto the thread.
- (f) Fit into place 1 x (M5) 10mm screw through the front fascia of the side burner into the bbq control panel.
Carefully align the side burner shelf front fascia to control panel, then tighten the screws firmly.
Tighten the screws firmly.



Assembly

Step 10:

- (a) The side burner corrugated metal hose is factory fitted to the side burner inlet. Thread the corrugated side burner hose through the access hole in the cart as shown. Attach it to the right hand side manifold outlet using two spanners, one to hold the manifold steady, one to tighten the nut clockwise. Make sure to conduct the leak test as outlined later before first use.



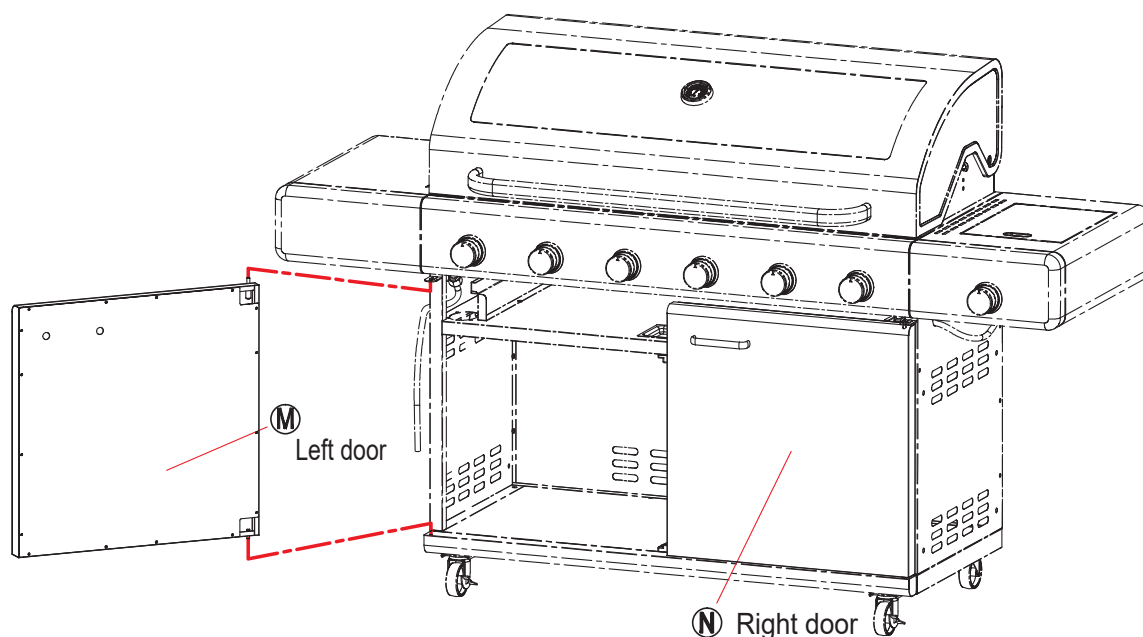
Step 11:

What you need:

1 x (M) Left door

1 x (N) Right door

- (a) Attach the (M) Left door and (N) Right door by locating the bottom pin into the hole in the bottom shelf, then compress the top pin and release it into the hole in the bracket at the top of the cart side panel.
- (b) The door levels can be adjusted a little if necessary by adjusting the nut at the door bottom pin to lift or lower the door as required. It is easier to remove the door again to do this. To remove the door, use a screwdriver to push the top pin down, then tilt the door out and lift upwards.



Step 12:

What you need:

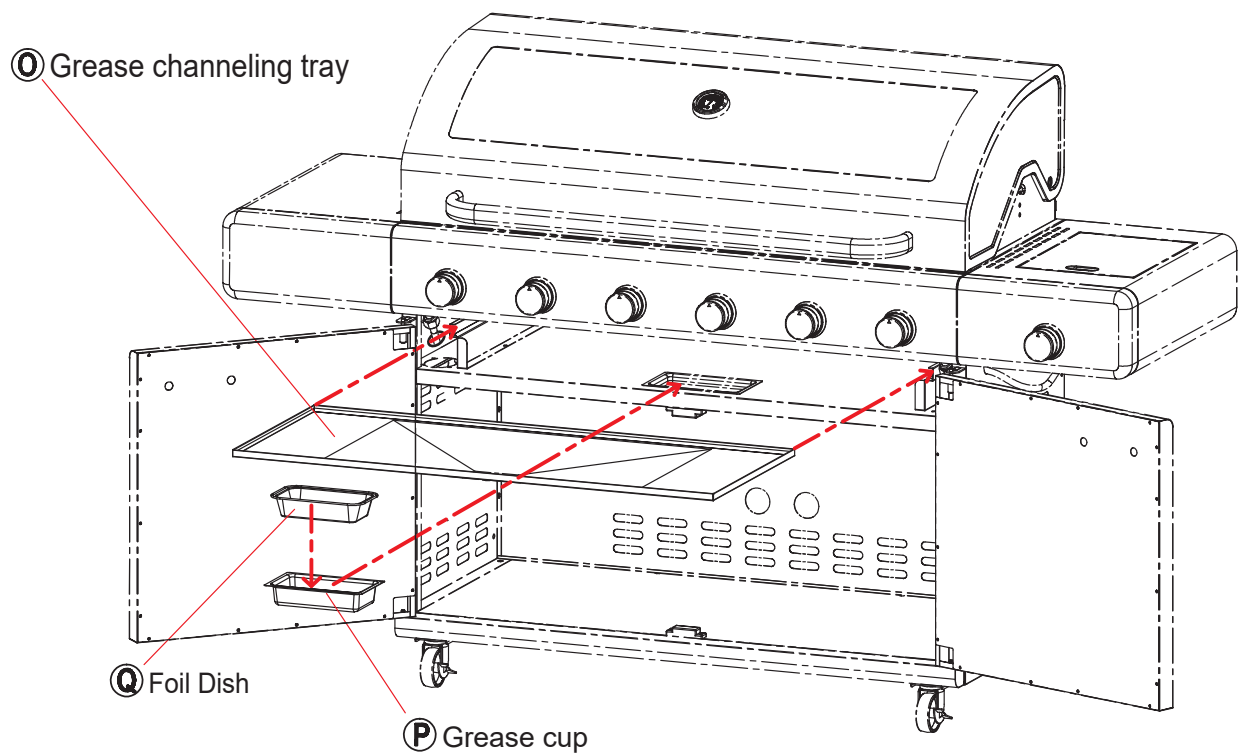
1 x (O) Grease channeling tray

1 x (P) Grease Cup

1 x (Q) Foil Dish

(a) Fit the (Q) Foil Dish into the (P) Grease Cup and locate the grease cup into position in the cabinet top panel as shown.

(b) Fit the (O) Grease channeling tray into the support brackets. Slide it all the way back to the stoppers.



Step 13:

What you need:

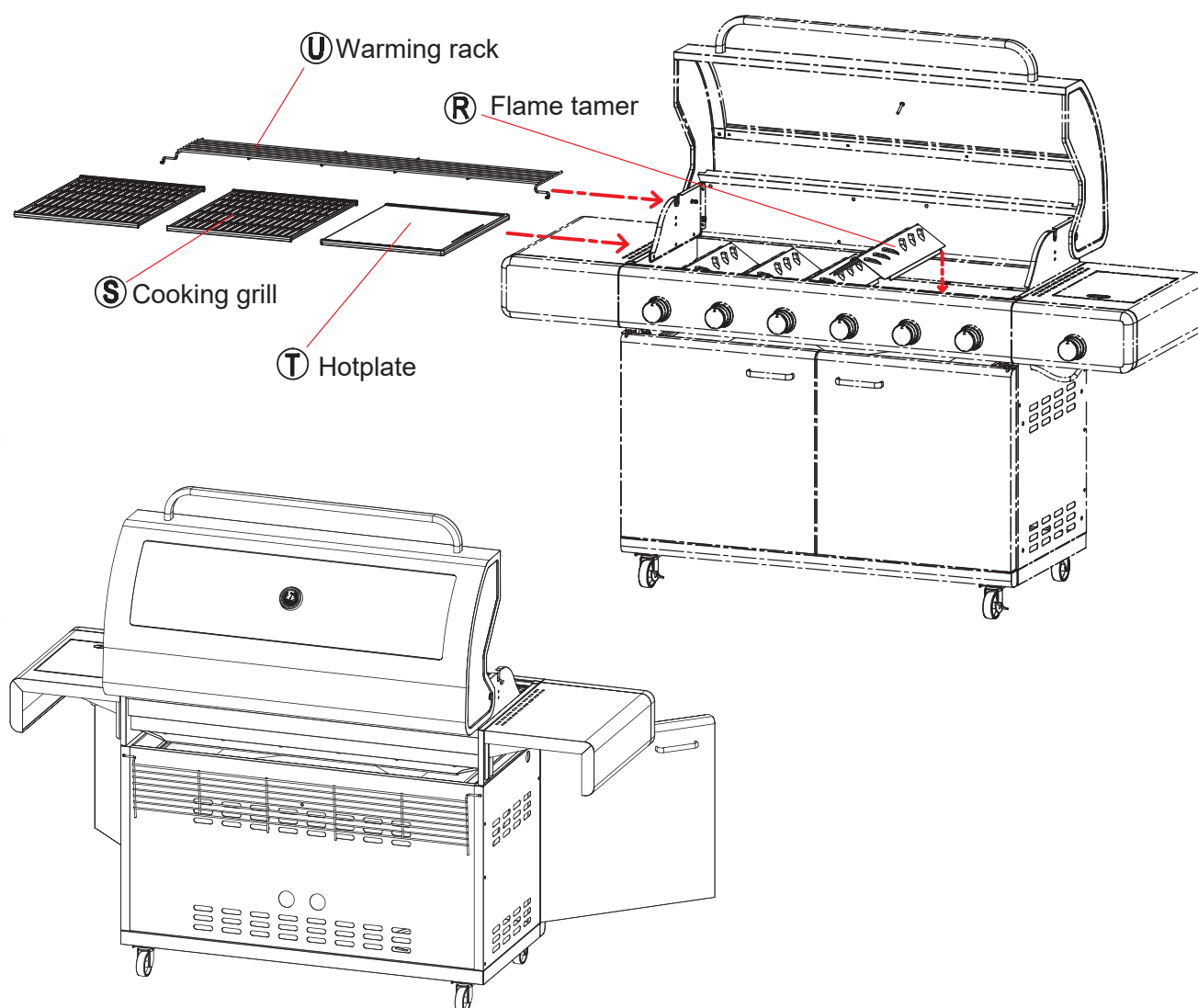
2 x (R) Flame tamers (4 pieces for 6 Burner model)

2 x (S) Cooking grills

1 x (T) Hotplate

1 x (U) Warming rack

- (a) Insert the (R) **Flame tamers** onto the ledge above the burners (2pcs for 4 burner, 4pcs for 6 burners) on the left side of the barbeque as shown. The cooking grills will go above the flame tamers. There is no need for flame tamers under the hotplate.
- (b) Fit the 2 x (S) **Cooking grills** onto the ledge above the flame tamers as shown.
- (c) Fit the (T) **Hotplate** into place on the right side of the barbeque as shown at the same height level as the cooking grills. For the 4 burner model **NEVER** increase the proportion of hotplate to more than the 50% initially supplied as that can dangerously overheat the bbq. The 6 burner model is initially supplied with 1/3 hotplate, it is OK to purchase and use up to 2/3 as hotplate but **NEVER** exceed 2/3 hotplate as that can dangerously overheat the bbq.
- (d) Fit the (U) **Warming rack** into place into the holes in the back windshield of the bbq and resting on the cutouts in the side windshields as shown. When the warming rack is not required, for cart models, it can hang out of the way on the back of the bbq as shown below.



Assembly

Step 14:

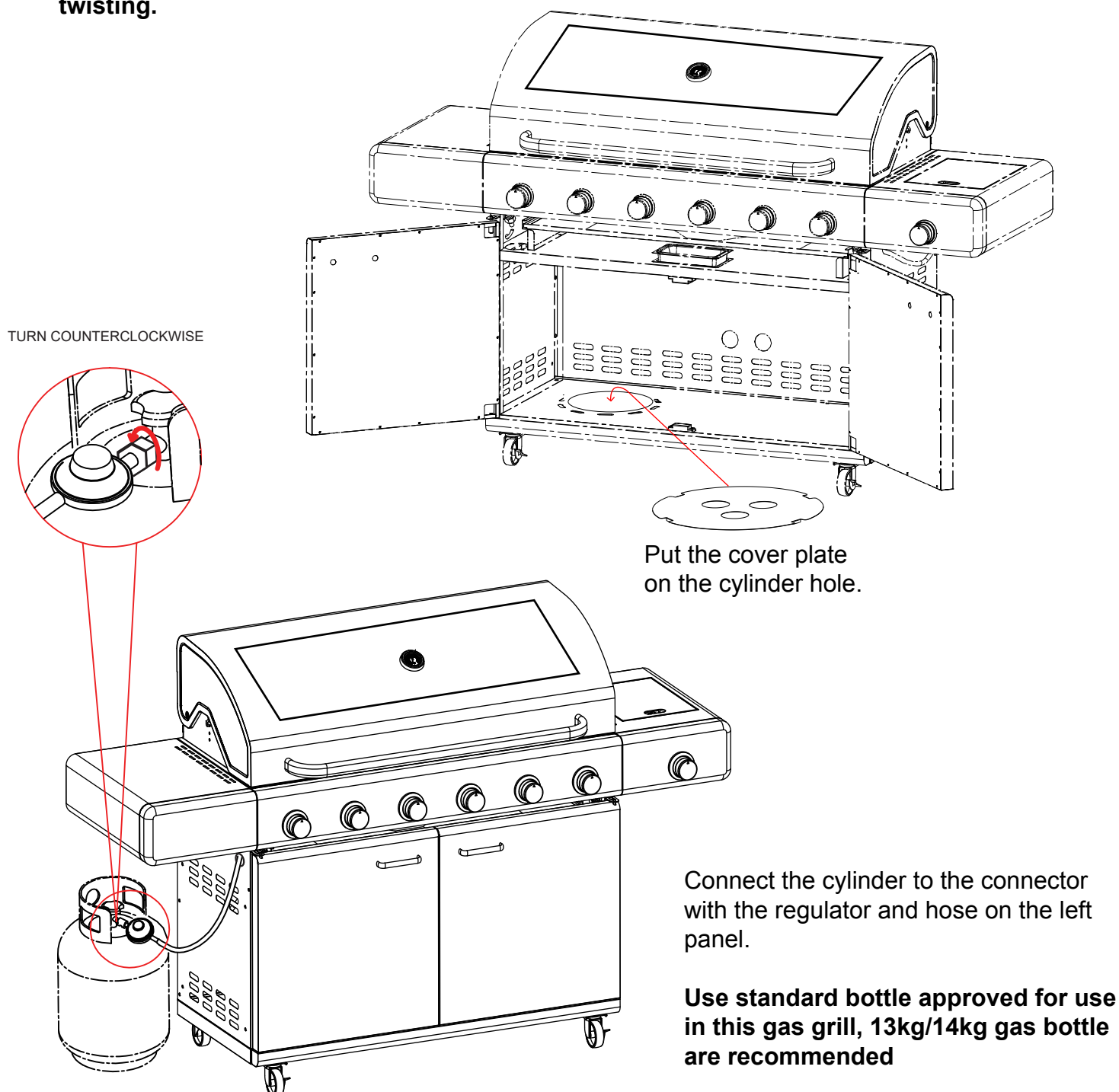
Attach the hose and regulator to manifold connection as shown below;

Place the gas cylinder (sold separately) into the cabinet, then connect the regulator to cylinder as shown below;

Warning: CONDUCT LEAK TEST BY SOAP WATER AFTER ASSEMBLY.

The necessity of changing the flexible tube when the national conditions require it, and/or depending on its validity;

The position of the connection flexible tube so as to ensure that it is not subjected to twisting.



Technical Data

VERY IMPORTANT:

BEFORE USE, BE SURE TO TEST GAS SYSTEM FOR GAS LEAKS, AS DESCRIBED BELOW.

Technical Data

Model: T8384BC-11G		Total heat input: 18.4 kW (1341g/h)	
Gas Categories	I _{3B/P(30)}	I _{3+(28~30/37)}	I _{3B/P(50)}
Type of gas	G30(Butane), G31(Propane) or their mixtures	G30(Butane), G31(Propane)	G30(Butane), G31(Propane) or their mixtures
Gas Pressure	(28~30)mbar	G30(Butane) at (28~30)mbar, G31(Propane) at 37 mbar	50mbar
Grill burner heat input	3.8 kW (277g/h) x 4		
Grill burner orifice size (Dia. mm)	0.95	0.95	0.83
Side burner heat input	3.2kW (233 g/h)		
Side burner orifice size (Dia. mm)	0.88	0.88	0.78
Destination country	LU, NL, DK, FI, SE, CY, CZ, EE, LT, MT, SK, SI, BG, IS, NO, HR, RO, IT, HU, LV, BE, GB, FR	BE, FR, IT, LU, IE, GB, GR, PT, ES, CY, CZ, LT, CH, SI, LV, TR, SK	DE, AT, CH, SK

Leak Testing

Model: T8386BC-11G		Total heat input: 26 kW (1895g/h)	
Gas Categories	I _{3B/P} (30)	I _{3+(28~30/37)}	I _{3B/P} (50)
Type of gas	G30(Butane), G31(Propane) or their mixtures	G30(Butane), G31(Propane)	G30(Butane), G31(Propane) or their mixtures
Gas Pressure	(28~30)mbar	G30(Butane) at (28~30)mbar, G31(Propane) at 37 mbar	50mbar
Grill burner heat input	3.8 kW (277g/h) x 6		
Grill burner orifice size (Dia. mm)	0.95	0.95	0.83
Side burner heat input	3.2kW (233 g/h)		
Side burner orifice size (Dia. mm)	0.88	0.88	0.78
Destination country	LU, NL, DK, FI, SE, CY, CZ, EE, LT, MT, SK, SI, BG, IS, NO, HR, RO, IT, HU, LV, BE, GB, FR	BE, FR, IT, LU, IE, GB, GR, PT, ES, CY, CZ, LT, CH, SI, LV, TR, SK	DE, AT, CH, SK

LEAK TESTING

(Perform in a well ventilated area)

Extinguish any open flame or cigarettes in the area. Be sure that the LPG gas cylinder service valve and all burner control valves are closed ("OFF"). Connect a full LPG gas cylinder to the appliance. In a bowl, create a soap solution of 1 part water with 1 part liquid detergent. Open the LPG gas cylinder service valve slowly. Brush the soap solution over each connection point including connections to manifold, rear burner and gas hose. A gas leak will be identified by expanding bubbles originating from the point of the leak. If a gas leak is detected at any connection, close the LPG gas cylinder service valve; tighten the leaky connection(s) and re-check (following previous steps noted here). If the gas leak persists, do not operate the appliance. Contact the Gascraft gas grill dealer for assistance.

NEVER USE AN OPEN FLAME to test for leaks at anytime. If bubbles form over any of the joints there is a leak. Turn off the gas supply and retighten all joints. Repeat test. If bubbles form again, do not use the BBQ. Please contact your local dealer for assistance.

LEAK TEST ANNUALLY, AND WHENEVER THE GAS CYLINDER IS REMOVED OR REPLACED.

PREPARATION BEFORE COOKING

To prevent foods from sticking to the cast iron, please use a long handled brush to apply a light coat of cooking or vegetable oil before each barbecuing session.

NOTE: When cooking for the first time, cure the cooking surfaces by applying a cooking or vegetable oil coating, ignite the BBQ, and let the cast iron cure for 30 minutes under low heat. The cast iron is now cured and ready to be cooked upon.

GRILL COOKING

The stainless steel burners heat up the flame tamers underneath the grill, which in turn heats the food on the grill. The natural juices produced during cooking fall onto the flame tamers below and vaporise. The subsequent rising smoke bastes the food, as it travels upwards, imparting that unique barbecued flavour.

ROASTING HOOD COOKING

Barbecues equipped with a roasting hood give the option of cooking with the hood closed to form an “oven” for roasting food, such as joints of meat, whole chickens, etc.

When the hood is closed, a large amount of heat is trapped inside the barbecue. Thus, it is **IMPORTANT** to make sure that all the burners are turned to the low position to prevent burning of the food and damaging the barbecue. Avoid lifting the hood unnecessarily as heat is lost every time the hood is opened. Use the temperature gauge to check the heat of the barbecue. **DO NOT ALLOW YOUR BARBECUE TO OVERHEAT. BARBECUE SHOULD NEVER BE LEFT UNATTENDED WHILE COOKING!**

FLARE-UP CONTROL

Flare-ups occur when meat is barbecued, and its fats and juices fall upon the flame tamer. The smoke from some flare-up helps give cooked meat its barbecued flavour, but excessive flare-up will result in meat being burned. To control flare-up, trim away excess fat from meat and poultry before grilling. Also, the burners should always be placed on the low setting during cooking. Finally, extinguish flare-up by applying baking soda or salt directly onto the flame tamers. If a fat fire should occur in the drip tray, turn all knobs to the off position, turn off the gas at the bottle, and wait for the fire to go out. Do not pull out the drip tray or douse with water.

END OF THE COOKING SESSION

After each cooking session, turn the barbecue burners to the “**HIGH**” position and burn off for 5 minutes. This procedure will burn off cooking residue, thus making cleaning easier. Leave barbecue hood open for this procedure.

TURNING OFF YOUR BARBECUE

When you have finished using your barbecue, turn all the control valves fully clockwise to the “**OFF**” position, and then turn off the gas at the bottle. Wait until the barbecue is

Operation Instructions

sufficiently cool before replacing the barbecue lid or closing its hood. Once cooled, it is recommended that a protective cover should always be fitted to the barbecue to protect your investment from the elements when not in use. **The BBQ must always be cool, dry and clean before fitting any protective cover, to avoid risk of corrosion.**

OPERATION INSTRUCTIONS

Lighting Your Grill

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

Main Burners

1. Read ALL instructions before lighting.
2. Open lid before lighting. Make sure all BBQ control valves are in "OFF" position.
3. Open the LPG Cylinder Valve.
4. To ignite a burner, push and rotary the control knob to HIGH.
5. Repeat steps 4 for lighting each burner.
6. If ignition does not occur in 5 seconds, turn the burner control(s) off, wait 5minutes, and repeat the lighting procedure.
7. Follow same steps to light and right main burners.

Side Burner

1. Read ALL instructions before lighting.
2. Open side burner lid before lighting. Make sure the control valve is in "OFF" position.
3. Open the LPG Cylinder Valve.
4. To ignite the side burner, push and turn the burner control knob to HIGH.
5. If ignition does not occur in 5 seconds, turn the burner control off, wait 5minutes, and repeat the lighting procedure.

After lighting, observe the burner flame and make sure all burner ports are lit.

If burner flame goes out during operation, immediately turn the gas "off" on the grill and at the gas cylinder and open lid to let the gas clear for about 5 minutes before re-lighting. Clean your grill after each use. DO NOT use abrasive or flammable cleaners, as it will damage the parts of this product and may start a fire.

Shutting Off Burners:

1. Always turn the valve knob(s) clockwise to the High position, and then push in and turn to OFF. Never force the knob without depressing it as this can damage the valve.
2. Promptly turn the gas supply OFF at the LPG cylinder.
3. Close the lid of the grill.

CAUTION:

All cleaning and maintenance should be done when grill is cool and with the gas supply turned off at the LPG cylinder.

DO NOT clean any grill part in a self-cleaning oven. The extreme heat will damage the finish.

Cleaning

Burning-off the grill after every use (approx.15 minutes) will keep excessive food residue from building up. To “Burn Off” or heat clean your grill, turn the 3 main burners to HIGH with hood opened and run for 15minutes. Then use a wire brush to clean the grids.

Recommended cleaning materials -

Mild dishwashing liquid detergent, hot water, nylon cleaning pad, wire brush.

DO NOT use cleaners that contain acid, mineral spirits or xylene.

Outside surfaces -

Use a mild dishwashing detergent and hot water solution to clean, and then rinse with water.

If the inside surface of the grill lid has the appearance of peeling paint, baked on grease buildup has turned to carbon and is flaking off. Clean thoroughly with strong solution of detergent and hot water. Rinse with water and allow to completely dry.

Interior of grill bottom - Remove residue using brush, scraper and/or cleaning pad, and then wash with dishwashing detergent and hot water solution. Rinse with water and let thoroughly dry.

Cooking Grill & Plate - When the barbecue has cooled, clean the cast iron cookware with hot soapy water. To remove any food residue, use a mild cream cleaner on a non-abrasive pad. Rinse well, dry thoroughly and apply a coat of cooking oil. Due to the weight of the cooking surfaces, it is not recommended that they are cleaned in a dishwasher.

It is quite normal for surface rust to be present on cast iron cooking surfaces if cleaning procedure has not been followed. If rust appears between uses or in storage, clean with a soft brass wire brush, re-wash with hot soapy water, dry off, re-oil and cure.

Grease Collector - Periodically empty the grease cup and clean with dishwashing detergent and hot water solution.

Cleaning the burner assembly – Make sure the grill is cool

1. Turn gas off at the control knobs and LPG cylinder.
2. Remove cooking grill & plate and flame tamers.
3. Remove burner by taken off the R clip from rear end of burner.
4. Lift burner up and away from gas valve orifice.
5. Clean inlet (venturi) of burner with small bottle brush or compressed air.
6. Remove all food residue and dirt on outside of burner surface.
7. Clean any clogged ports with a stiff wire (such as an opened paper clip).
8. Inspect burner for any damage (cracks or holes), If damage is found, replace with new burner. Reinstall burner, check to ensure that gas valve orifices are correctly positioned inside burner inlet (venturi)
- 9.



1. Overlap 15mm between venturi tube and nozzle when assembled.
2. Keep the center line of venturi tube and nozzle on one line.

WARNING: If the instructions above are not followed, an explosion may result, possibly causing serious bodily injury or death

Troubleshooting

Problem	Possible Solutions
Low heat, LPG gas	<p>The LPG regulator assembly supplied with this BBQ incorporates an excess flow device designed to supply the grill with sufficient gas flow under normal conditions, yet control excess gas flow. Rapid changes in pressure can trigger the excess flow device, providing a low flame and low temperature. If the LPG cylinder valve is opened to allow gas flow while a burner control valve is already open, the surge of pressure will cause the device to activate.</p> <p>To ensure this does not cause difficulty in lighting the grill, or result in very low operating power, follow these instruction:</p> <ol style="list-style-type: none"> 1. Make sure all burner valves are “OFF” before opening LPG cylinder valve. 2. Open the LPG cylinder valve and wait 5seconds. 3. Light the burner one at a time following the lighting instructions listed on the control panel of the BBQ.
Low heat generated with Knob in “HI” position	<ol style="list-style-type: none"> 1. Make certain the problem is isolated to only one burner. If it appears so, clean the orifice and burner, clearing ports of any obstruction. 2. Check for a bent or kinked fuel hose. 3. Make sure the air shutter on the burner venturi is properly adjusted. 4. Check for proper gas supply and pressure. 5. Pre-heat the grill for a full 15 minutes. 6. Check that the LPG cylinder is not empty. 7. Check excess flow device has not activated.

Troubleshooting

Problem	Possible Solutions
Grill will not light	<p>Rotate the control knob and check for sparks.</p> <ol style="list-style-type: none"> 1. If there is a spark, check to make sure gas is supplied to the burner. <ol style="list-style-type: none"> a. Purge the line of any trapped air. b. Check to see if you can match-light the burner. c. Check to see that the other burners operate. d. Visually check the electrode and wire while pushing the ignitor button. If a spark occurs anywhere but the ignitor tip, the ignitor must be replaced.
Burner flame is yellow and gas odour can be smelled	<ol style="list-style-type: none"> 1. Check the burner inlet for obstruction, especially for spiders and other insects. 2. Check the air shutter on the burner venturi for proper adjustment. 3. Check for the source of gas leaks by performing a leak test.
Excessive flare-ups	<ol style="list-style-type: none"> 1. Hood up when grilling. 2. Keep knobs on low. 3. Turn one burner off if necessary. 4. Pre-heat grill for 10-15 minutes, this will burn off drippings. 5. Use meats containing less fat. 6. Always grill chicken on low, meat side down for 20 minutes and turn to skin side for another 20 minutes. 7. If flare up continues, move meats to warming rack until flare-ups settle down. 8. Never spray water on gas flames - it will destroy your grill.
Burner blows out	<p>Check for any burner defects.</p> <ol style="list-style-type: none"> 1. Check for proper burner installation. 2. Make certain the fuel mixture is not too lean by closing the venturi gap using the adjustable air shutter on the burners. 3. Make sure the gas supply is sufficient. 4. See if the LPG cylinder is empty.

PLEASE KEEP YOUR RECEIPT AS PROOF OF PURCHASE.