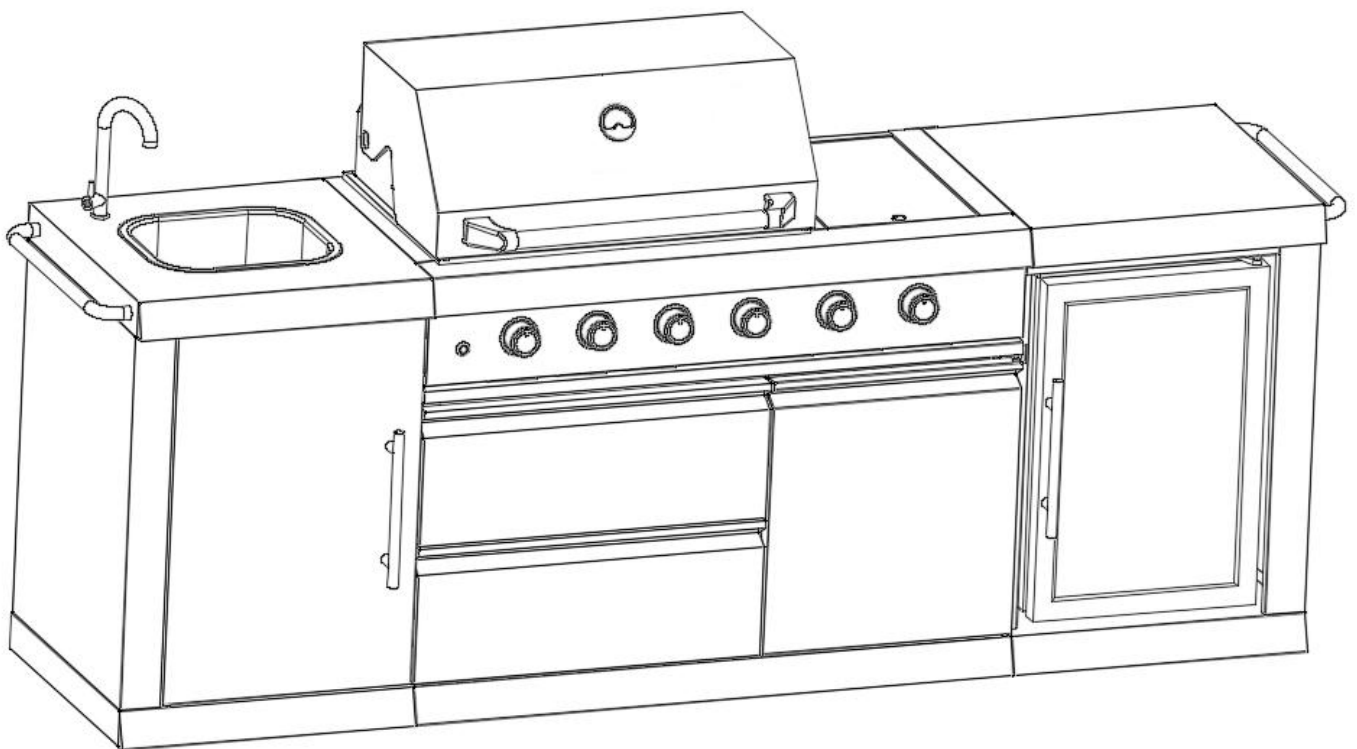


ASSEMBLY INSTRUCTIONS HOODED GAS GRILL

SIZZLER



GB-G411A-OK



USE OUTDOORS ONLY
PLEASE READ INSTRUCTIONS CAREFULLY BEFORE ASSEMBLY
RETAIN THIS MANUAL FOR FUTURE REFERENCE

WARNING

Hazardous fire or explosion may result if instructions are ignored

It is the consumer's responsibility to see that the barbecue is properly assembled, installed, and taken care of. Failure to follow instructions in this manual could result in bodily injury and/or property damage.

Read the instructions before using the appliance.

Retain this manual for future reference.

Use outdoors only.

Warning accessible parts may be very hot. Keep young children away.

Do not move the appliance during use.

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

Do not modify the appliance.

This appliance must be kept away from flammable materials during use.

The regulator and hose must be connected correctly to the appliance. A spanner must be used to tighten the nut onto the connection thread.

Do not keep any gas cylinder inside the barbecue trolley when using. It's forbid to insert / put gas cylinder in to the appliance.

FOR YOUR SAFETY IF YOU SMELL GAS:

1. Turn off gas supply at gas cylinder.
2. Extinguish all naked flames; do not operate any electrical appliances.
3. Ventilate the area.
4. Check for leaks as detailed in this manual.
5. If odour persists, contact your dealer or gas supplier immediately.

PRECAUTIONS:

1. Leak test all connections **after each cylinder refill or before each use.**
2. Never check for leaks with a match or open flame.
3. Do not store or use gasoline or other flammable vapours and liquids in the vicinity of this or any other appliance.
4. Any LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

Assembly

WARNING: Whilst every effort has made in manufacture of your barbecue to remove any sharp edge, you should handle all components with care to avoid accidental injury.

Tools required: Either a Philips crosshead or flat-bladed screwdriver and either a spanner (we have supplied a multifunction spanner) or a pair pliers.

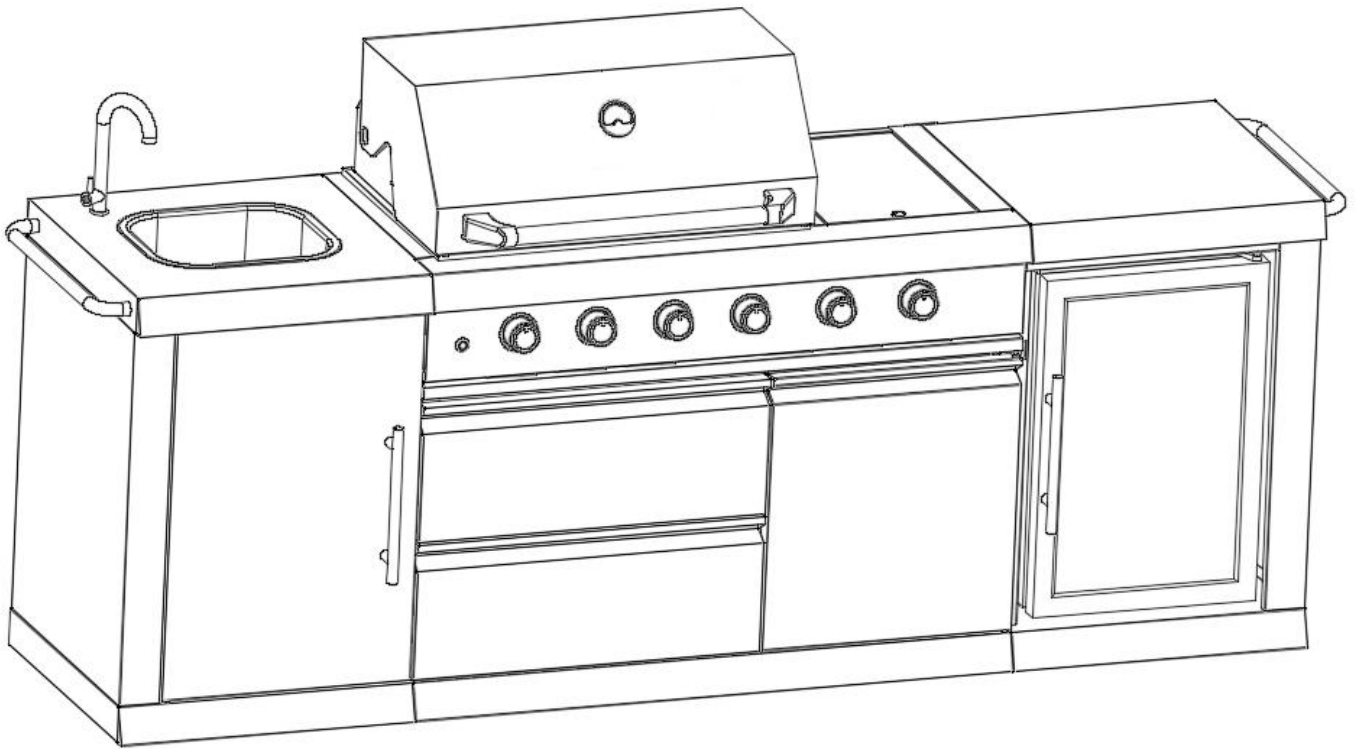
ASSEMBLY:

Please read all instructions thoroughly before proceeding. Find a large, clean area in which to assemble your trolley barbecue. Please refer to the parts list and assembly diagram as necessary. Assembly of the barbecue involves many large components, it is advisable to have two people assemble the unit.

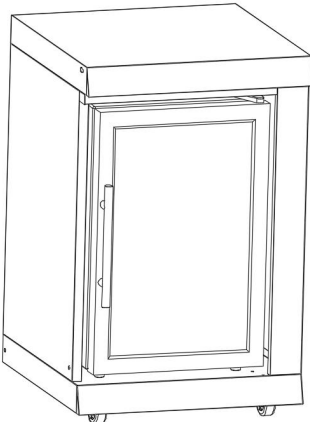
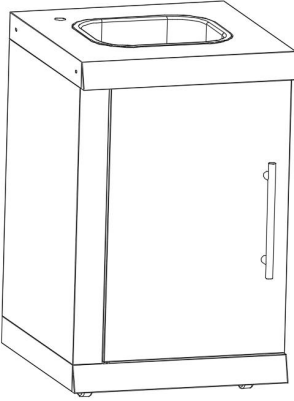
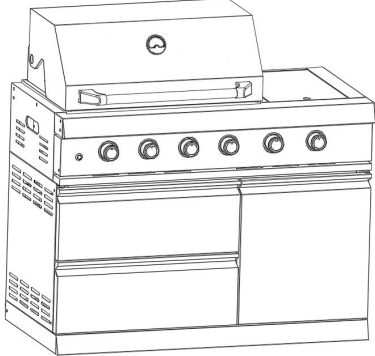
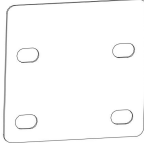
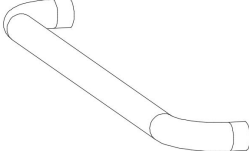
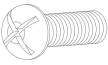

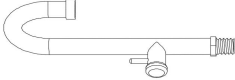
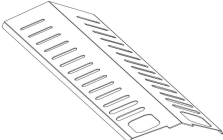

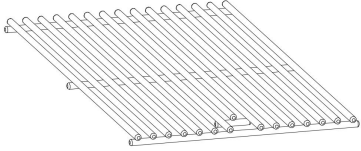
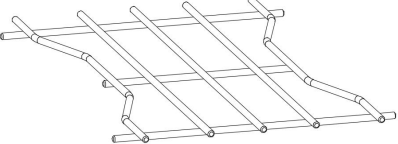
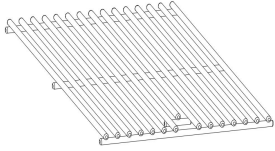
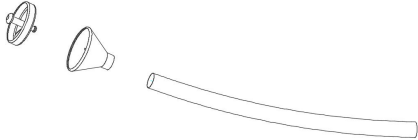
NOTICE: Make sure all the plastic protection rip off before assembling!

Expanded view

GB-G411A-OK



PART LIST:

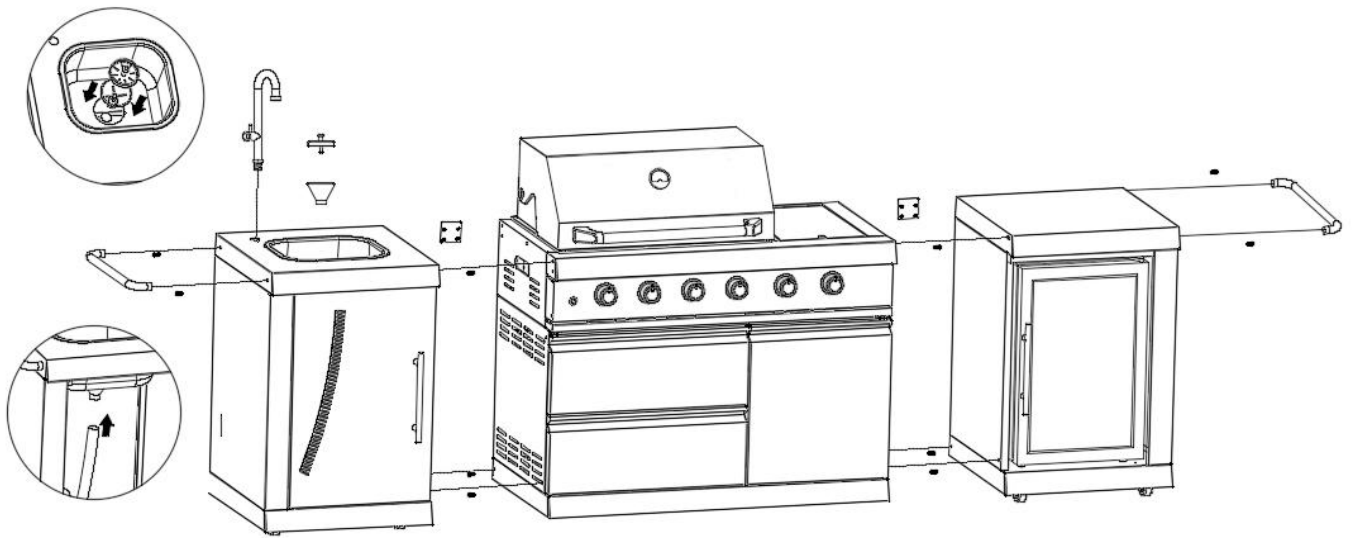
NO.	PART	QTY	NO.	PART	QTY
1		1	2		1
3		1	4		2
			5		2
6	 M5*8 Screw	4	7	 M6*10 Screw	14
8		1	9		4
10		1	11		1
12		1	13		1
14		1			

TECHNICAL INFORMATION:

MODEL NUMBER:	<u>GB-G411A-OK</u>			
TOTAL HEAT INPUT: (Butane / Propane)	Butane :23.7kW (1725.3 g/h) (3.9kW x 4+3.6KW+4.5KW) Propane: 23.7kW (1692.2g/h) (3.9kW x 4+3.6KW+4.5KW)			
GAS CATEGORY:	<input type="checkbox"/> I _{3+(28-30/37)}	<input checked="" type="checkbox"/> I _{3B/P(30)}	<input type="checkbox"/> I _{3P(37)}	<input type="checkbox"/> I _{3P(50)}
TYPES OF GAS:	Butane at 28-30 mbar and Propane at 37 mbar	Butane / Propane mixture at 30 mbar	Propane at 37 mbar	Propane at 50 mbar
INJECTOR SIZE:	0.93mm	0.93mm	0.93mm	0.82mm
COUNTRY OF DESTINATION	BE, CH, CY, CZ, ES, FR, GB, GR, IE, IT, LT, LU, LV, PT, SI, SK, TR	BG, CY, CZ, DK, EE, FI, GB, HR, HU, IT, LT, LU, MT, NL, NO, RO, SE, SI, SK, TR	BE,CZ,ES,G B,IE,PT,SI	CZ,DE,ES,NL
IDENTIFICATION CODE:	0063CS7947			
FOR USE OUTDOORS ONLY				
WARNING: ACCESSIBLE PARTS MAY BE VERY HOT. KEEP YOUNG CHILDREN AWAY				
READ THE INSTRUCTION LITERATURE BEFORE USING THE APPLIANCE.				

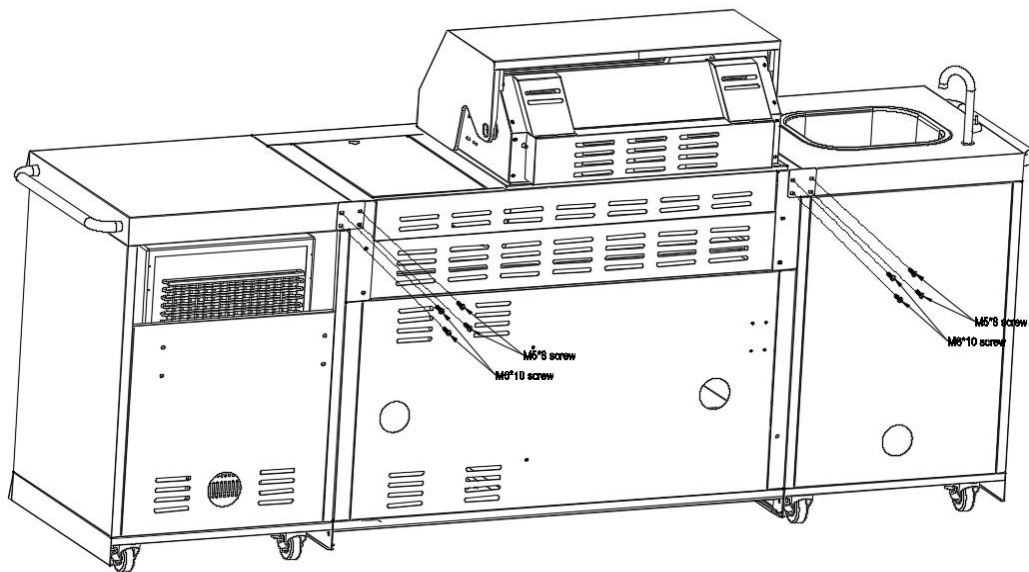
ASSEMBLY:

1. Install the side table's handle



M6*10 Screw

2. Install the left and right side table

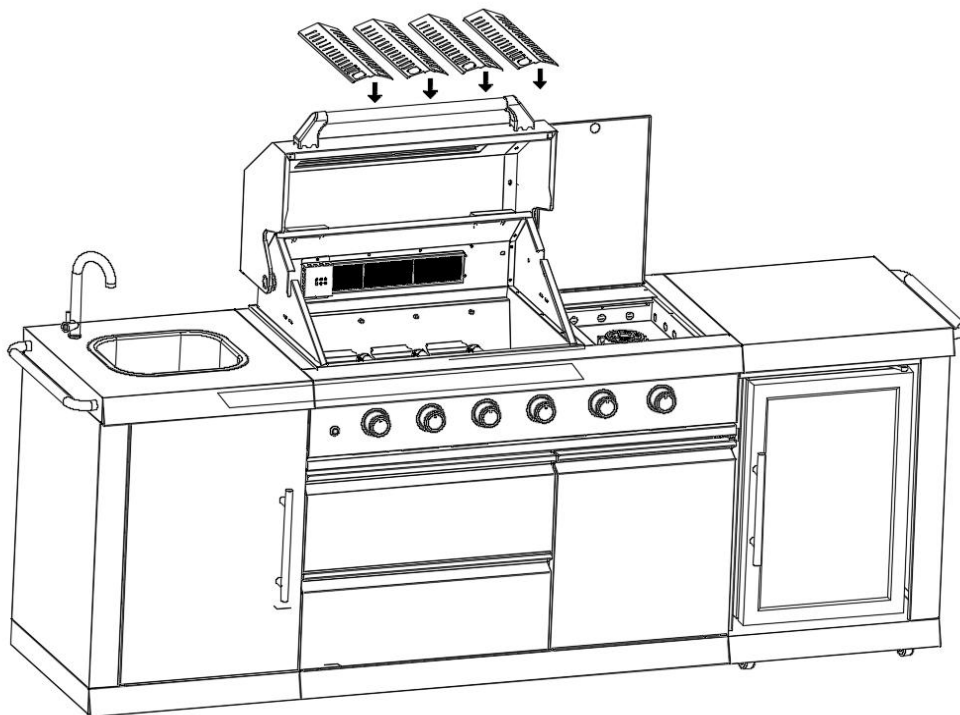


M5*8 Screw

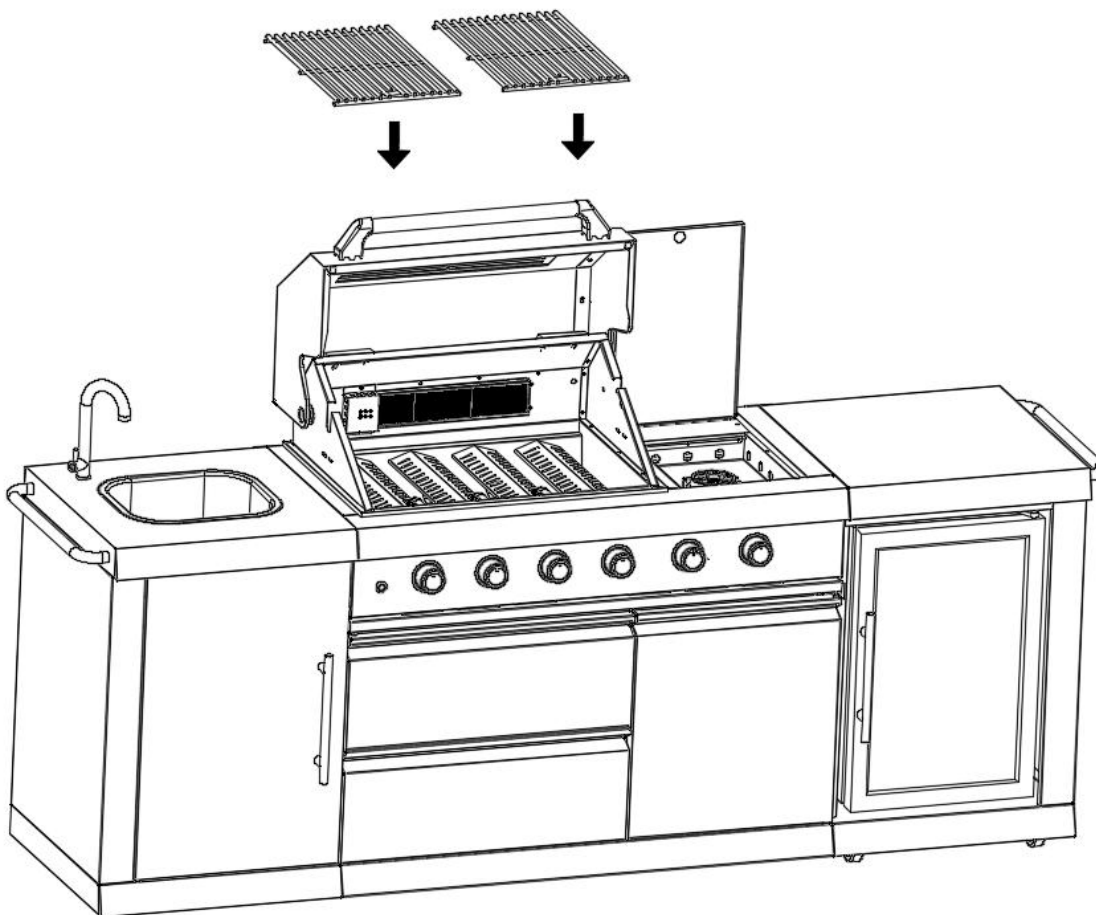


M6*10 Screw

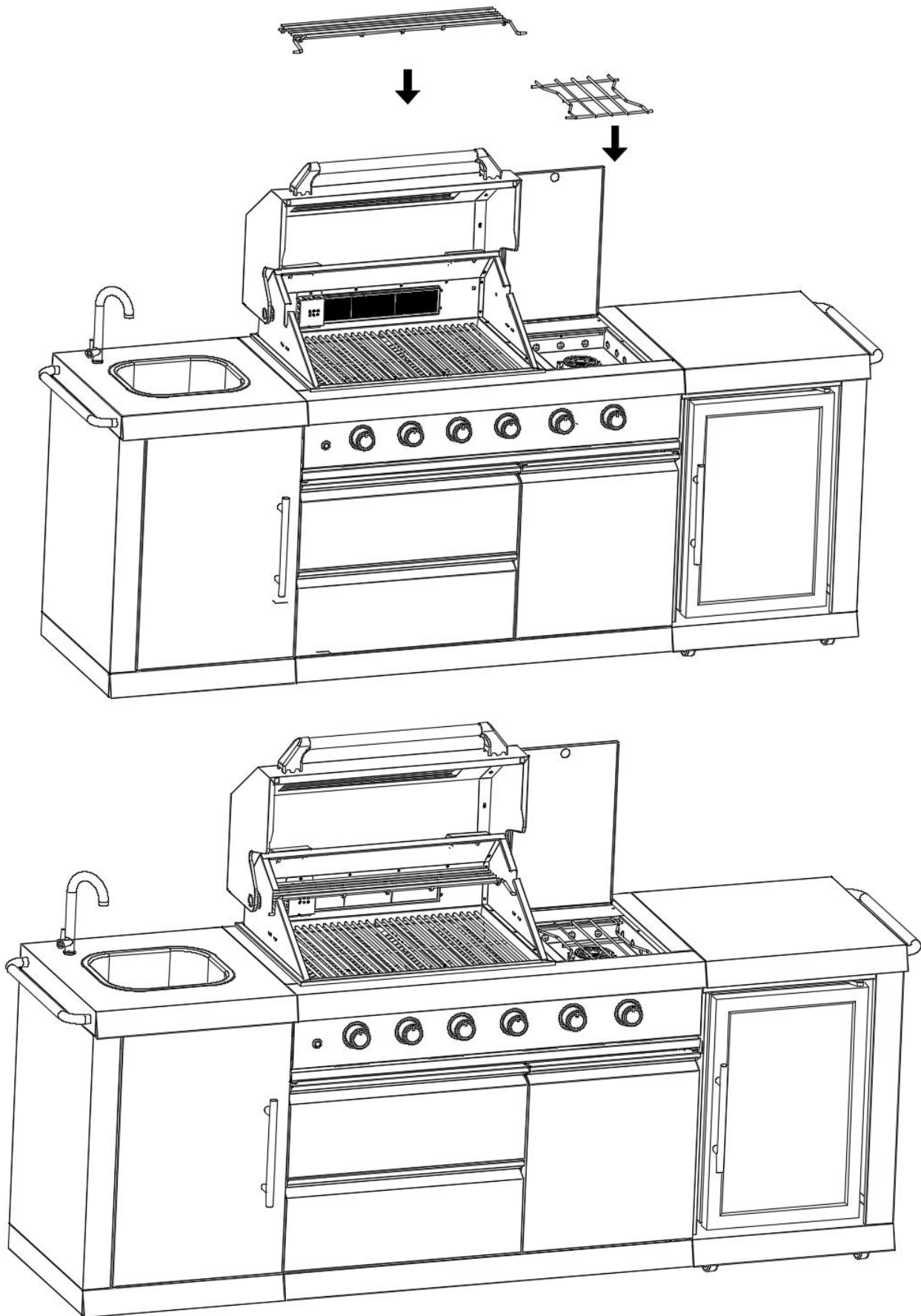
3. Put the flame tamer on the burner .



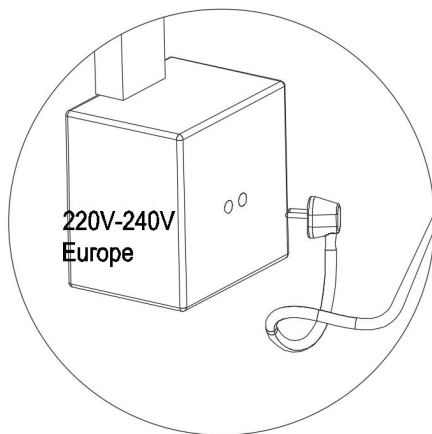
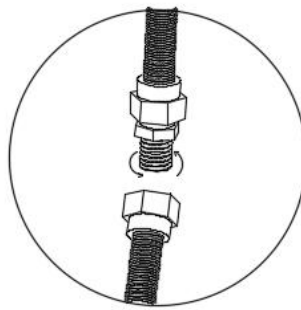
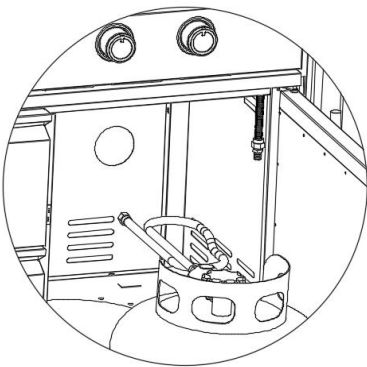
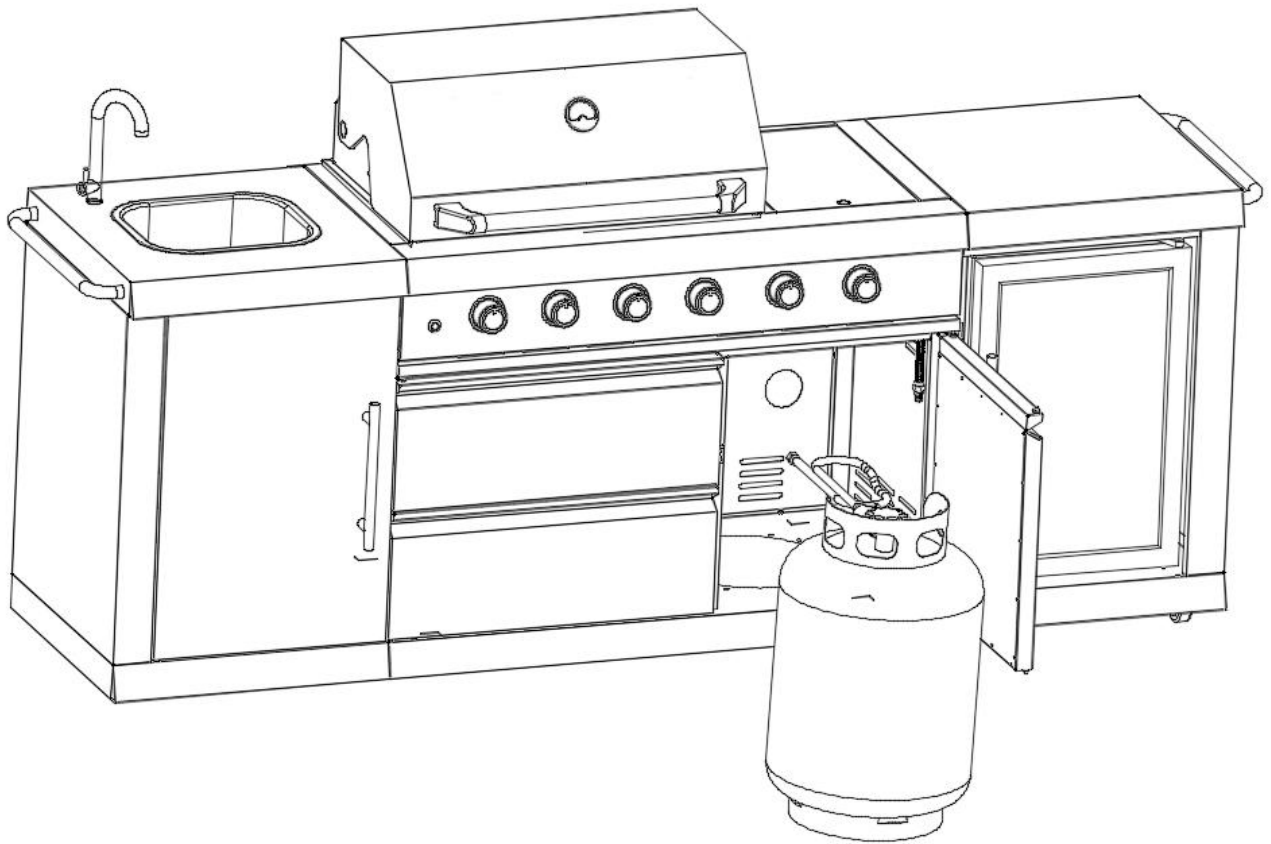
4. Put the cooking grids on the flame tamer.



5. Put on the warming rack and side burner rack .



6. Connect the gas bottle.



WARNINGS INFORMATION

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 GRILL OR REAR BURNERS with the HOOD in the closed position.
Never light the SIDE BURNER with the lid in the closed position.

Your barbecue can be used with gas cylinders between 5kg and 15 kg. The maximum size of the gas cylinder should be: Dia. 320mm, Height: 600 mm. Follow the technical information as stated in the instruction manual and Check with your local gas supplier to have a suitable gas cylinder for your barbecue.

Hotplate burner pan: The max. pan Dia. is 195 mm, the min Dia. should be 120 mm.

NOTE FOR CONSUMER: Retain for future Reference

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. **Make sure the flexible hose could not come in contact with hot surface and avoid twisting.**

Use a suitable regulator that is certified to BSEN 12864 or EN 16129. Make sure the regulator and flexible hose comply with local code.

Please consult your LPG dealer for information regarding a suitable regulator for the gas cylinder.

Regulator and Hose

Use only regulators and hose approved for LP Gas at the above pressures. The life expectancy of the regulator is estimated as 2 years.

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. 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.

For Flexible hose:

Avoid twisting the flexible tube when the appliance is in use. The length of flexible hose shall not exceed 1.5m. In Finland, the length shall not exceed 1.2m. The hose should be certified according to applicable EN Standard and comply with local code.

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.

Always connect or replace the cylinder in a well-ventilated area and away from any source of ignition, never in the presence of a flame, spark or heat source.

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 122cm 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 (e.g. rain).

Make sure that the gas cylinder compartment (if any) is not obstructed, keep it ventilated and clean.

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 a CORGI registered 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 Instructions for barbecue

1. Open the hood of the barbecue before attempting to light the burners.
2. Turn all the control knobs clockwise to “OFF” position.
3. Connect the regulator to the gas bottle. Turn the gas supply “ON” at the regulator. Check with the use of soapy water for any gas leakage between the bottle and the regulator.
4. Push down the front left control knob and keep pressing whilst turning anti-clockwise to the “HIGH” position (a clicking sound is heard), this will light the left hand burner. Observe if the burner has lit. If not repeat this process.
5. If the burner has not lit after retrying wait 5 minutes and repeat step 4.
6. Adjust the heat by turning the knob to the High/Low position.
7. If the burner does not light. Light the appliance with a match using the lighting hole in the side of the appliance. Consult your gas dealer to rectify the ignition.
8. To light the remaining burners in sequence from left to right, and repeat 4 above. The crosslighting channel between the burners will light the burner adjacent to it.
9. To turn the barbecue ‘OFF’ turn the cylinder valve or regulator switch to the ‘OFF’ position and then turn the control knob on the appliance clockwise to the ‘OFF’ position.

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.

Before cooking for the first time, operate the barbecue for about 15 minutes with the lid closed and the gas turned on LOW. This will “heat clean” the internal parts and dissipate odour from the painted finish.

Clean your barbecue after each USE. DO NOT use abrasive or flammable cleaners, as it will damage the parts of the product and may start a fire. Clean in warm soapy water.

WARNING: Accessible parts may be very hot. Keep young children away from the hot appliance at all times (even while cooling down!).

It is recommended that protective gloves (eg oven gloves) be used when handling particularly hot components.

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

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.

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

Remove cooling 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).

TO CHECK FOR LEAKS

If you smell gas:(In the event of gas leakage found)

Turn off the gas supply at the gas cylinder valve.

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 water 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 supply at the gas container after use

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

SERVICING

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

TROUBLE SHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
Burners will not light using the ignition system	1.LP gas cylinder is empty 2.faulty regulator 3.obstructions in burner 4.obstructions in gas jets or gas hose 5. electrode wire loose or disconnected on electrode or ignition unit 6.electrode or wire is damaged faulty pushbutton igniter	1.replace with full cylinder 2.have regulator checked or replace 3.clean burner 4.clean jets and gas hose 5.reconnect wire 6.change electrode and wire change igniter
Burner will not light with a match	1.LG gas cylinder is empty 2.Faulty regulator 3.Obstructions in burner 4.Obstructions in gas jets or gas hose	1.Replace with full cylinder 2.Have regulator checked or replace 3.Clean burner 4.Clean jets and gas hose
Low flame or flashback (fire in burner tube-a hissing or roaring noise may be heard)	1.LP gas cylinder too small 2.Obstructions in burner 3.Obstructions in gas jets or gas hose 4.Windy conditions	1.Use larger cylinder 2.Clean burner 3.Clean jets and gas hose 4.Use BBQ in a more sheltered position

VERY IMPORTANT INFORMATION

CARE AND PROTECTION OF STAINLESS STEEL SURFACES

Your BBQ features Stainless Steel components, using moderate grade Stainless Steels. All Stainless Steel grades require a level of care and protection to retain their appearance. **Stainless Steels are not immune to corrosion and neither are they maintenance-free, contrary to popular public perception.** Even the highest marine grades of Stainless Steel require frequent cleaning with fresh water to avoid oxidation and other corrosive issues.

Modern tastes dictate that your BBQ features Stainless Steel with a brushed finish. This brushed finish is attained by running Stainless Steel sheets through an abrasive process that removes the mirror finish and leaves the brushed finish. Brushed-finish Stainless Steel requires frequent cleaning and care, to maintain its quality of appearance. Without adequate care it is realistic to expect that it will show signs of corrosion in time.

Stainless Steel is definitely not a maintenance-free material. Cleanliness and Stainless Steel are closely related.

After assembly, **we recommend that owners apply a thin layer of Olive Oil with a clean rag, to all exposed Stainless Steel areas.** This should then be polished in and buffed off with another clean rag to a non-oily finish. This process will aid protection against dirt and other corrosive contaminants, by providing a temporary food-safe shield. The Olive Oil layer also makes later polishing and removal of fingerprints easier. This process should be repeated frequently when cleaning your grill.

You may have bought a protective cover for your BBQ. It is recommended that a BBQ cover should be used at all times when the BBQ is not in use to protect your investment. **However it is vital to understand that unless the BBQ is cool, clean and dry when the cover is fitted, use of a cover can in fact be detrimental.** A cover placed on a warm, wet or unclean BBQ (or any mix of these factors) can in fact be a very effective corrosion breeder!

For this reason, **the BBQ should always be cool, cleaned of any surface contaminants or dirt and be thoroughly dry before a protective cover is fitted.** This is especially important before a BBQ is stored for any length of time i.e. if the BBQ doesn't get frequent use, or when the BBQ is stored away over winter months.

In order to maintain the quality of the finish of your Stainless Steel BBQ, the owner must be vigilant with care and maintenance according to this advice.

