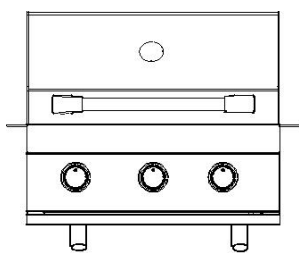
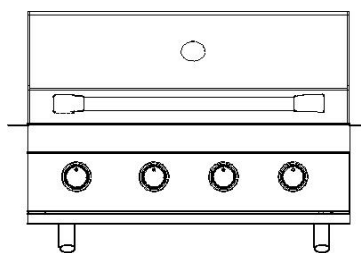


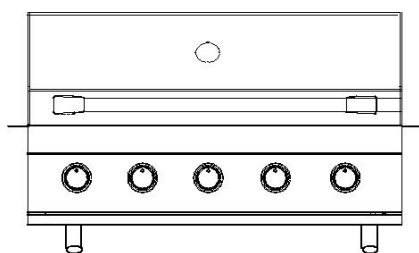
# OWNER'S MANUAL FOR BARBECUE GAS GRILL



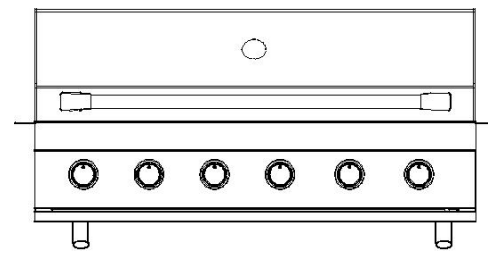
**MLT-MB4503/9003**



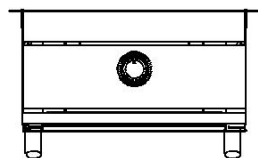
**MLT-MB4504/9004**



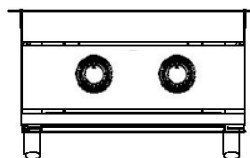
**MLT-MB4505/9005**



**MLT-MB4506/9006**



**MLT-MB4501/9001**



**MLT-MB4502/9002**

·THE USE OF UNAUTHORISED PARTS CAN CREATE UNSAFE CONDITIONS AND ENVIRONMENT.

·FOR OUTDOOR USE ONLY.

·READ THE MANUAL CAREFULLY BEFORE ASSEMBLING AND OPERATING THE APPLIANCE.

·ACCESSIBLE PARTS MAY BE VERY HOT. PLEASE KEEP YOUNG CHILDREN AWAY.

·PLEASE RETAIN THE MANUAL FOR FUTURE REFERENCE.

· PLEASE REMOVE ANY TRANSIT PROTECTION BEFORE ASSEMBLING AND OPERATING THE APPLIANCE

·THIS APPLIANCE MUST BE KEPT AWAY FROM FLAMMABLE MATERIALS

· PLEASE WEAR PROTECTIVE GLOVES WHEN HANDLING PARTICULARLY HOT COMPONENTS

·PLEASE READ THE CARE AND WARRANTY INSTRUCTIONS CAREFULLY BEFORE USE.

ANY MODIFICATION OF THE APPLIANCE MAY BE DANGEROUS

IF A REPLACEMENT IS NECESSARY, PLEASE CONTACT EITHER OUR CUSTOMER SERVICE DEPARTMENT OR YOUR LOCAL DEALER



**⚠ DANGER ⚠**

**If you smell gas:**

- 1. Shut off gas to the appliance.**
- 2. Extinguish any open flame.**
- 3. Open lid.**
- 4. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.**

**⚠ WARNING**

- 1. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.**
- 2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.**

**⚠ CAUTION**

**For residential use only. Do not use for commercial cooking.**

**Call Grill Service Center For Help And Parts**

please contact Details of distributors in case of any faults, problems in assembly or use.

You will be speaking to a representative of the grill manufacturer .

To order new parts call distributors .

**Product Record**

**IMPORTANT: Fill out the product record information below.**

<b>Model Number</b> _____
<b>Serial Number</b> _____
See rating label on grill for serial number.
<b>Date Purchased</b> _____

**⚠ DANGER ⚠**

**DANGER:** Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.

**Installation Safety Precautions**

- Please read this User’s Manual in its entirety before using the grill.
- Failure to follow the provided instruction can result in seriously bodily injury and/or property damage.
- Some parts of this grill may have sharp edges. Please wear suitable protective gloves.
- Use grill, as purchased, only with LP (propane) gas and the regulator/valve assembly supplied.
- Grill installation must conform with local codes, or in their absence of local codes, with either the *National Fuel Gas Code*, Modification will result in a safety hazard.
- All electrical accessories (such as rotisserie) must be electrically grounded in accordance with local codes, or *National Electrical Code. Electrical Code*. Keep any electrical cords and/or fuel supply hoses away from any hot surfaces
- Modification will result in a safety hazard.

**IMPORTANT:** This grill is intended for outdoor use only and is not intended to be installed in or on recreational vehicles or boats.

**NOTE TO INSTALLER:** Leave this User’s Manual with the customer after delivery and/or installation.

**NOTE TO CONSUMER:** Leave this User’s Manual in a convenient place for future reference

**Safety Symbols**

The symbols and boxes shown below explain what each heading means. Read and follow all of the messages found throughout the manual.

**⚠ WARNING**

**WARNING:** Indicates an potentially hazardous situation which, if not avoided, could result in death or serious injury.

**⚠ CAUTION**

**CAUTION:** Indicates a potentially hazardous situation or unsafe practice which, if not avoided, may result in minor or moderate injury.

**⚠ WARNING**


**DO**

- \*Use spanner to tighten all gas fittings
- \*Check all gas hose and line connection for damage, cuts or cracks each time for using the appliance.
- \*Always leak test with soapy water
- \*Check main burners, side burners and infrared rear burner regularly for insect nets such as spiders, ants, etc. Nets are dangerous and need to be fully cleaned.
- \*Use the appliance outdoors only
- \*Accessible parts maybe very hot. Always Keep children away from the appliance
- \*Have the gas cylinder filled by an authorized gas supplier
- \*Always wear protective gloves when handling hot component
- \*Close the gas cylinder valve after each use
- \*Clean the grease tray regularly.
- \*USE grill at least 1.5 m from any wall or surface, combustible material, gasoline, flame liquids or vapors
- Burning off the barbecue after every use(for approx 15 minutes) will keep excessive food residue to a minimum.
- \*Turn off the gas supply at the gas cylinder after use."
- \*Place the gas cylinder outside the cart for using
- \*Turn off the gas supply at the cylinder in the event of gas leak .

**Do not do**


- \*Lean over appliance when lighting
- \*Store combustible material, gasoline or flammable liquids or vapors within vicinity of barbecue
- \*Use appliance with any cover on
- \*Use plastic or glass utensils on the Barbed se
- \*Use the appliance in strong winds
- \*Dismantle control valves
- \*Test for gas leaks with a naked flame
- \*Store spare gas cylinders in the cabinet
- \*Lay the gas cylinder down (always keep upright]
- \*Use appliance indoors
- \*Modify the constructions of the appliance or the size of any burner, injector orifice or any other components
- \*Move the appliance during using
- \*Obstruct any ventilation of the appliance
- \*Allow the flexible gas supply hose or any electrical cord to come in contact with any heated surface of the appliance
- \*Use charcoal or any other solid fuel in this appliance
- \*Disconnect any gas fittings while the appliance is in using
- \*Use a rusty or dented gas cylinder with a damaged gas valve
- \*Fill the gas cylinder beyond 80% cap
- \*Use the infrared rear burner at the same time as other burners
- \*altere the sealed parts by end user
- \*modify the appliance

# Technical Data

Model No.	MLT-MB4501 MLT-MB9001		Appliance Name Outdoor Gas Grill	 0705
Appliance Category	I3+(28-30/37) <input type="checkbox"/>		I3B/P(30) <input type="checkbox"/>	I3B/P(50) <input type="checkbox"/>
Type of gas	Butane	Propane	Butane, Propane or their mixture	
Gas Pressure	28-30mbar	37mbar	30mbar	50mbar
Country of Destination	BE, CY, CZ, FR, GR, IE, IT, LT, PT, ES, CH, GB		CY, CZ, DK, EE, FI, HR, LT, NL, NO, RO SK, SI, SE, TR	AT, CH, DE
Total Heat Input	2.8kW		Gas consumption	204g/h
Injector Main grill	0.82mm		0.82mm	0.72mm


**WARNING:**

- \*Use outdoors only.
- \*Read the instructions before using the appliance
- \*Accessible parts may be very hot. Keep away from young children.
- \*This appliance must be kept away from flammable materials during use
- \*Do not move the appliance during use.

Model No.	MLT-MB4502 MLT-MB9002		Appliance Name Outdoor Gas Grill	 0705
Appliance Category	I3+(28-30/37) <input type="checkbox"/>		I3B/P(30) <input type="checkbox"/>	I3B/P(50) <input type="checkbox"/>
Type of gas	Butane	Propane	Butane, Propane or their mixture	
Gas Pressure	28-30mbar	37mbar	30mbar	50mbar
Country of Destination	BE, CY, CZ, FR, GR, IE, IT, LT, PT, ES, CH, GB		CY, CZ, DK, EE, FI, HR, LT, NL, NO, RO SK, SI, SE, TR	AT, CH, DE
Total Heat Input	5.6kW		Gas consumption	408g/h
Injector Main grill	0.82mm		0.82mm	0.72mm

**WARNING:**


- \*Use outdoors only.
- \*Read the instructions before using the appliance
- \*Accessible parts may be very hot. Keep away from young children.
- \*This appliance must be kept away from flammable materials during use
- \*Do not move the appliance during use.

Model No.	MLT-MB4503 MLT-MB9003		Appliance Name Outdoor Gas Grill	 0705
Appliance Category	I3+(28-30/37) <input type="checkbox"/>		I3B/P(30) <input type="checkbox"/>	I3B/P(50) <input type="checkbox"/>
Type of gas	Butane	Propane	Butane, Propane or their mixture	
Gas Pressure	28-30mbar	37mbar	30mbar	50mbar
Country of Destination	BE, CY, CZ, FR, GR, IE, IT, LT, PT, ES, CH, GB		CY, CZ, DK, EE, FI, HR, LT, NL, NO, RO SK, SI, SE, TR	AT, CH, DE
Total Heat Input	8.4kW		Gas consumption	611g/h
Injector Main grill	0.82mm		0.82mm	0.72mm

**WARNING:**


- \*Use outdoors only.
- \*Read the instructions before using the appliance
- \*Accessible parts may be very hot. Keep away from young children.
- \*This appliance must be kept away from flammable materials during use
- \*Do not move the appliance during use.

# Technical Data

Model No.	MLT-MB4504 MLT-MB9004		Appliance Name Outdoor Gas Grill	 0705
Appliance Category	I3+(28-30/37) <input type="checkbox"/>		I3B/P(30) <input type="checkbox"/>	I3B/P(50) <input type="checkbox"/>
Type of gas	Butane	Propane	Butane, Propane or their mixture	
Gas Pressure	28-30mbar	37mbar	30mbar	50mbar
Country of Destination	BE, CY, CZ, FR, GR, IE, IT, LT, PT, ES, CH, GB		CY, CZ, DK, EE, FI, HR, LT, NL, NO, RO SK, SI, SE, TR	AT, CH, DE
Total Heat Input	11.2kW		Gas consumption	815g/h
Injector Main grill	0.82mm		0.82mm	0.72mm


**WARNING:**

- \*Use outdoors only.
- \*Read the instructions before using the appliance
- \*Accessible parts may be very hot. Keep away from young children.
- \*This appliance must be kept away from flammable materials during use
- \*Do not move the appliance during use.

Model No.	MLT-MB4505 MLT-MB9005		Appliance Name Outdoor Gas Grill	 0705
Appliance Category	I3+(28-30/37) <input type="checkbox"/>		I3B/P(30) <input type="checkbox"/>	I3B/P(50) <input type="checkbox"/>
Type of gas	Butane	Propane	Butane, Propane or their mixture	
Gas Pressure	28-30mbar	37mbar	30mbar	50mbar
Country of Destination	BE, CY, CZ, FR, GR, IE, IT, LT, PT, ES, CH, GB		CY, CZ, DK, EE, FI, HR, LT, NL, NO, RO SK, SI, SE, TR	AT, CH, DE
Total Heat Input	11.2kW		Gas consumption	815g/h
Injector Main grill	0.82mm		0.82mm	0.72mm

**WARNING:**

- \*Use outdoors only.
- \*Read the instructions before using the appliance
- \*Accessible parts may be very hot. Keep away from young children.
- \*This appliance must be kept away from flammable materials during use
- \*Do not move the appliance during use.

Model No.	MLT-MB4506 MLT-MB9006		Appliance Name Outdoor Gas Grill	 0705
Appliance Category	I3+(28-30/37) <input type="checkbox"/>		I3B/P(30) <input type="checkbox"/>	I3B/P(50) <input type="checkbox"/>
Type of gas	Butane	Propane	Butane, Propane or their mixture	
Gas Pressure	28-30mbar	37mbar	30mbar	50mbar
Country of Destination	BE, CY, CZ, FR, GR, IE, IT, LT, PT, ES, CH, GB		CY, CZ, DK, EE, FI, HR, LT, NL, NO, RO SK, SI, SE, TR	AT, CH, DE
Total Heat Input	16.8kW		Gas consumption	1222g/h
Injector Main grill	0.82mm		0.82mm	0.72mm

**WARNING:**

- \*Use outdoors only.
- \*Read the instructions before using the appliance
- \*Accessible parts may be very hot. Keep away from young children.
- \*This appliance must be kept away from flammable materials during use
- \*Do not move the appliance during use.

# 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.

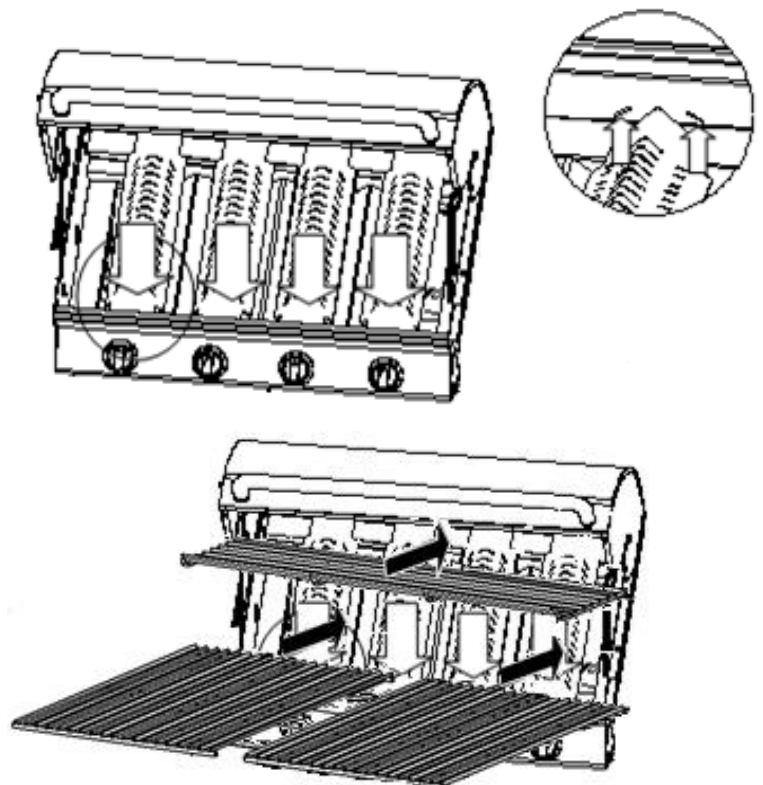
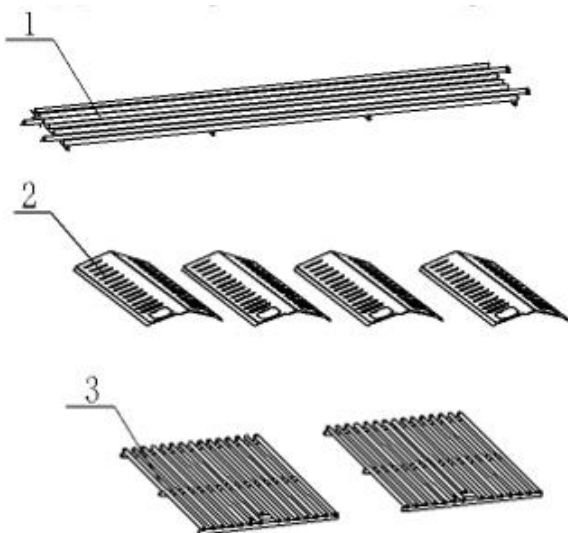
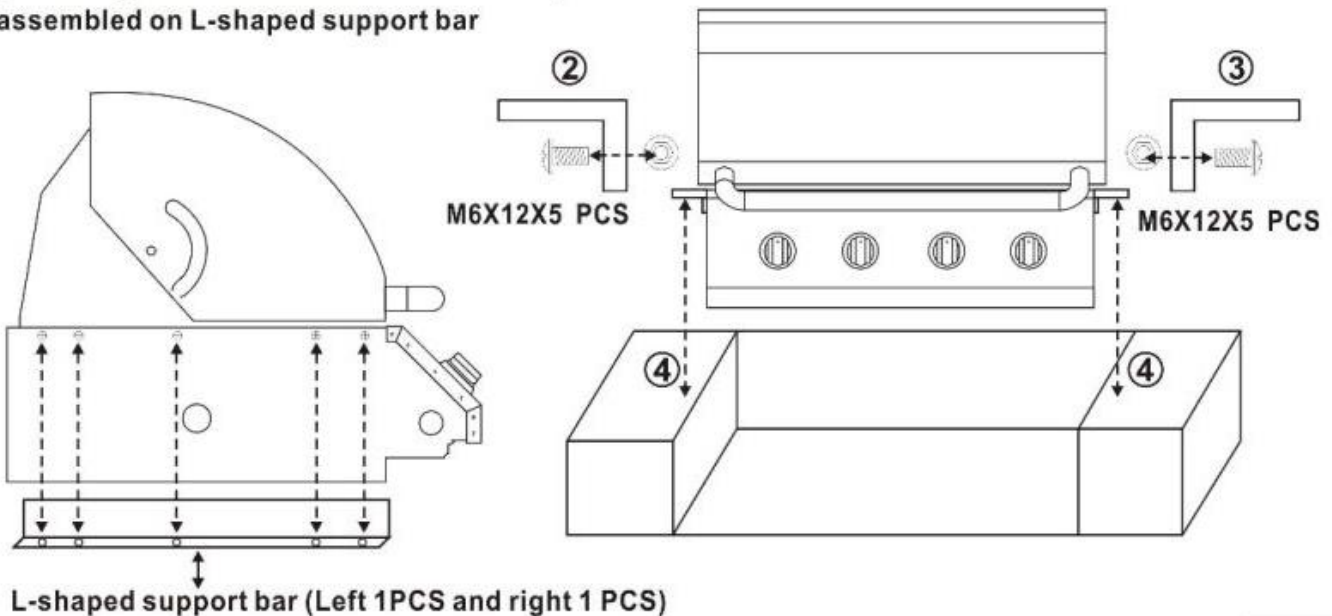
**Tools required:** Either a Philips crosshead or flat-bladed screwdriver and either a spanner (we have supplied a multifunction spanner) or a pair pliers.

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.

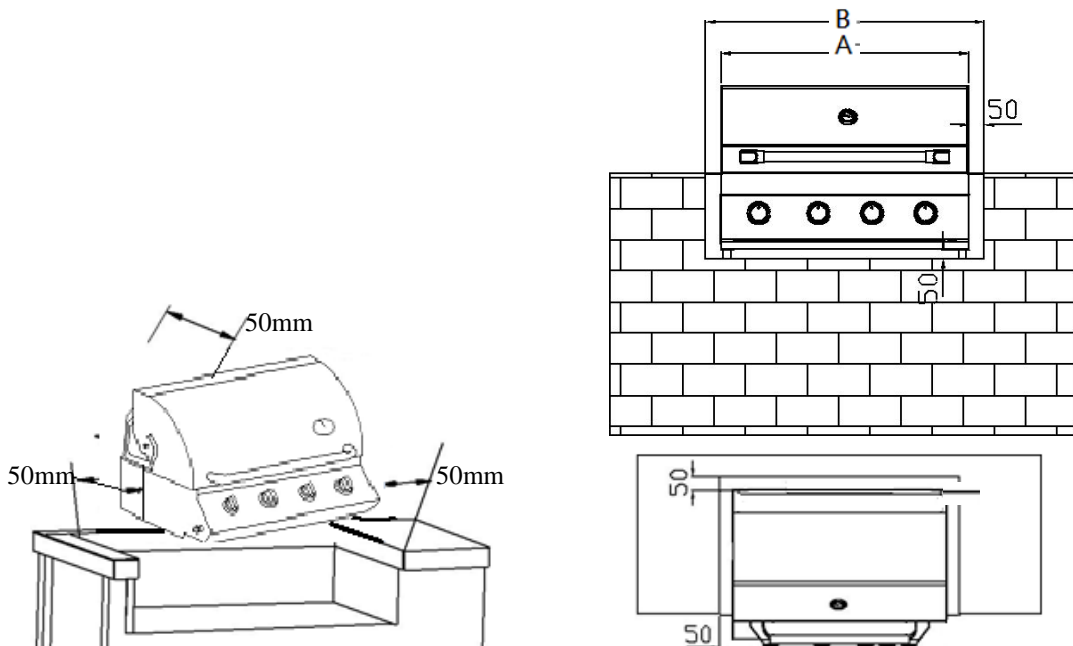
**NOTICE:** Make sure all the plastic protection rip off before assembling!

•Install step: (Based on model MB4504, assembly for other models is the same.)

- ① The original Ram loosen the screws keep all then assembled on L-shaped support bar



Model No.	Qty	Description
MLT-MB4501 MLT-MB9001	1pcs	Cooking Grill
	1pc	Temperature Gauge
	1pc	Hood Handle
	1pc	Warming Rack Chromed Wire
	1pc	Flame Tamer
	1pc	Main Burner
	1pc	Grease Tray
	2pcs	Suspended Support Bracket
MLT-MB4502 MLT-MB9002	1pcs	Cooking Grill
	1pc	Temperature Gauge
	1pc	Hood Handle
	1pc	Warming Rack Chromed Wire
	2pcs	Flame Tamer
	1pc	Main Burner
	1pc	Grease Tray
	2pcs	Suspended Support Bracket
MLT-MB4503 MLT-MB9003	2pcs	Cooking Grill
	1pc	Temperature Gauge
	1pc	Hood Handle
	1pc	Warming Rack Chromed Wire
	3pcs	Flame Tamer
	1pc	Main Burner
	1pc	Grease Tray
	2pcs	Suspended Support Bracket
MLT-MB4504 MLT-MB9004	2pcs	Cooking Grill
	1pc	Temperature Gauge
	1pc	Hood Handle
	1pc	Warming Rack Chromed Wire
	4pcs	Flame Tamer
	1pc	Main Burner
	1pc	Grease Tray
	2pcs	Suspended Support Bracket
MLT-MB4505 MLT-MB9005	2pcs	Cooking Grill
	1pc	Temperature Gauge
	1pc	Hood Handle
	1pc	Warming Rack Chromed Wire
	5pcs	Flame Tamer
	1pc	Main Burner
	1pc	Grease Tray
	2pcs	Suspended Support Bracket
MLT-MB4506 MLT-MB9006	3pcs	Cooking Grill
	1pc	Temperature Gauge
	1pc	Hood Handle
	1pc	Warming Rack Chromed Wire
	6pcs	Flame Tamer
	1pc	Main Burner
	1pc	Grease Tray
	2pcs	Suspended Support Bracket



	MB4503/9003	MB4504/9004	MB4505/9005	MB4506/9006
A	550mm	660mm	820mm	980mm
B	580mm	690mm	850mm	1010m
C	MB4503		500mm	
	MB9003		625mm	

- 1.The appliance must not be installed on or against combustible surface--minimum clearance must be 50mm min.
- 2.NOTE: Only non-combustible materials can be used in close proximity to this appliance.
- 3.NOTE: the appliance should be used on a table, the table material should be Non Combustible and the height should be not exceed 800mm。
- 4.the flexible hose which must be accessible for its entire length and protect flexible hose due to bad weather.



## USE AND CARE



- **NEVER** store a spare LP cylinder under or near the appliance or in an enclosed area.



- **Never fill a cylinder beyond 80% full.**
- **If the information in the two points above is not followed exactly, a fire causing death or serious injury may occur.**
- **An overfilled or improperly stored cylinder is a hazard due to possible gas release from the safety relief valve. This could cause an intense fire with risk of property damage, serious injury or death.**
- **If you see, smell or hear gas escaping, immediately get away from the LP cylinder and appliance and call your fire department.**

### LP Tank Removal, Transport And Storage

- Turn OFF all control knobs and LP tank valve. Turn coupling nut counterclockwise by hand only - do not use tools to disconnect. Lift LP tank wire upward off of LP tank collar, then lift LP tank up and off of support bracket. Install safety cap onto LP tank valve. Always use cap and strap supplied with valve.
- Failure to use safety cap as directed may result in serious personal injury and/or property damage.**

LP Tank Valve



- A disconnected LP tank in storage or being transported must have a safety cap installed (as shown). Do not store an LP tank in enclosed spaces such as a carport, garage, porch, covered patio or other building. Never leave an LP tank inside a vehicle which may become overheated by the sun.
- Do not store an LP tank in an area where children play.

### LP Gas Cylinder

- The gas cylinder shall 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 appliance.
- The precaution to be taken when changing the gas cylinder which shall be carried out away from any source of ignition.
- Cylinders must be stored outdoors and out of reach of children. The cylinder never be stored where the temperature can reach over 50C. Do not store the cylinder near flames pilot lights or other sources of ignition.
- This appliance is only suitable for use with low-pressure butane, propane or their mixture gas and fitting with appropriated low-pressure regulator via a flexible hose.  
The barbecue is set to operate.
  - 28-30mbar regulator with butane gas @category I3+
  - 30mbar or 50mbar regulator with butane, propane or their mixtures category I3B/P(30) or I3 category I3B/P(50) respectively.
- LP cylinder must be arranged for vapor withdrawal and include collar to protect LP cylinder valve. Always keep LP cylinders in upright position during use, transit or storage.
- LP Gas cylinder shall be purchased from local site and matched with local national requirements, Supply gas type and pressure required for this appliance was shown on rating label, 9kg to 23kg LP gas cylinder shall be used for current gas appliance. maximal external dimensions (regulator included) shall not be more than dia. 500mm X900mm.
- Gas cylinder shall be located on ventilation cylinder compartment, Gas cylinder shall never be moved during operation period, it shall be fixed with rigid support.
- If gas cylinder was inserted with compartment, effective ventilation is provided by openings compartment base and upper side areas. The total area of the openings in the upper part being at least 1/100th of the floor area of the compartment and that of the openings at the base being at least 1/50th of the floor area of the compartment.
- Before installation, please check nameplate on rear of the appliance to ensure the appliance is suitable for gas supply available.
- Make sure that all connections are gas tight by brushing with a soapy water or liquid detergent (a gas leak will form bubbles). If bubbles form, close cylinder valve and hand tighten all fittings again. IF bubbles still form, do not use stove, have a dealer check the appliance.

**NOTE: Do not obstruct or block the ventilation openings of the container compartment of appliances.**

## LP Tank Exchange

- Many retailers that sell grills offer you the option of replacing your empty LP tank through an exchange service. Use only those reputable exchange companies that inspect, precision fill, test and certify their cylinders. **Exchange your tank only for an OPD safety feature-equipped tank as described in the "LP Tank" section of this manual.**
- Always keep new and exchanged LP tanks in upright position during use, transit or storage.
- **Leak test new and exchanged LP tanks BEFORE connecting to grill.**

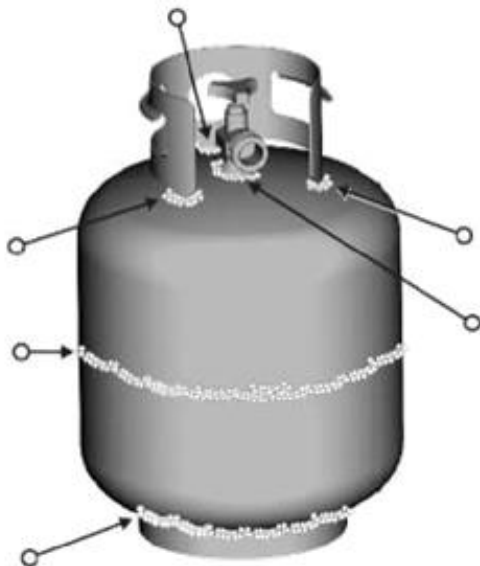
## LP Tank Leak Test

### For your safety

- Leak test must be repeated each time LP tank is exchanged or refilled.
- Do not smoke during leak test.
- Do not use an open flame to check for gas leaks.
- Grill must be leak tested outdoors in a well-ventilated area, away from ignition sources such as gas fired or electrical appliances. During leak test, keep grill away from open flames or sparks.
- Use a clean paintbrush and a 50/50 mild soap and water solution. Brush soapy solution onto areas indicated by arrows in figure below. Leaks are indicated by growing bubbles.



- ▲ **Do not use household cleaning agents.** Damage to the gas train components (valve/hose/regulator) can result.



## Gas hose and Gas Regulator

1. Use only regulator and hose approved for LP gas at correct pressure.
2. The pressure adjuster shall comply with the standard EN 12864 and correct regulation in the country where it is installed, which may be found at your nearest retailer of gas items. Refer to the technical data, it is strictly prohibited to use adjustable pressure.
3. The life expectancy of gas regulator is estimated as 10 years. It is recommended that the regulator is changed within 10 years of the date of manufacture or national conditions require it.
4. The type of replaceable hose should meet the standard of EN 1763-1 Class 3.
5. The hose used must confirm to the relevant standard for the country if use. The length of hose must be 0.7-1.5 meters. Worn or damaged hose must be replaced. Ensure that the hose is not obstructed, kinked, or in contact with any part of barbecue other than as its connection. It is recommended that the hose is changed with 1 year of the date of manufacture or the national conduction require it.
6. During serving or installation, make sure that the connection flexible tube is not subjected to twisting.



Only the gas type and gas category listed in rating label on the barbecue could be used on your barbecue!

## Connection to appliance

1. Before connection, ensure that there is not debris caught in the head of the gas cylinder, regulator, burner and burner parts.
2. If the hose is replaced, it must be secured to the appliance and regulator connection with hose clips, disconnection the regulator from cylinder (According to the directions with regulator) when the barbecue is not in use.

**WARNING: only Non-Combustible surface could be used to support this gas appliance when the support temperature exceeds 50 K**

Outdoor gas appliance is not intended to be installed in or on a boat. Only used on a level, stable, no-flammable surface.

- Outdoor gas appliance is not intended to be installed in or on an RV.
- Never attempt to attach this grill to the self-contained LP gas system of a camper trailer or motor home.
- Do not use grill until leak-tested.
- If a leak is detected at any time, STOP and call the fire department.

• If you cannot stop a gas leak, *immediately* close

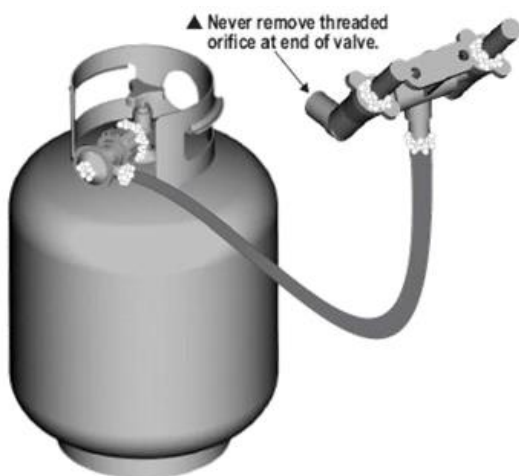
LP cylinder valve and call LP gas supplier or your fire department !

5. If “growing” bubbles appear, there is a leak. Close LP tank valve immediately and retighten connections. If leaks cannot be stopped do not try to repair. Call Sears for replacement parts at sale agent.

6. Always close LP tank valve after performing leak test by turning hand wheel clockwise

### Leak Testing Valves, Hose and Regulator

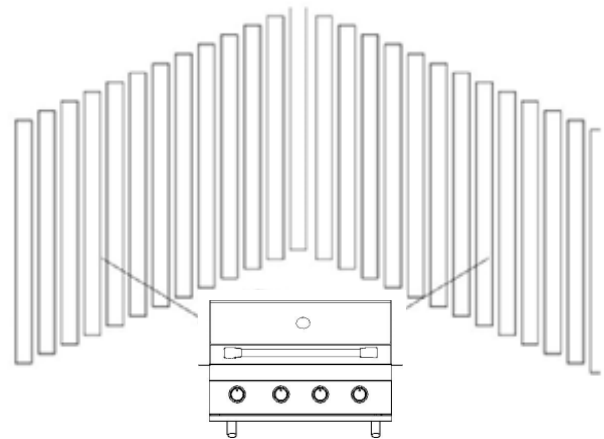
1. Turn all grill control knobs to OFF.
2. Be sure regulator is tightly connected to LP tank.
3. Completely open LP tank valve by turning OPD hand wheel counterclockwise. If you hear a *rushing sound*, turn gas off immediately. There is a major leak at the connection.
4. Brush soapy solution onto areas where bubbles are shown in picture below



## WARNING

### For Safe Use of Your Grill and to Avoid Serious Injury:

- Do not let children operate or play near grill.
- Keep grill area clear and free from materials that burn.
- Do not block holes in sides or back of grill.
- Use grill only in well-ventilated space. NEVER use in enclosed space such as carport, garage, porch, covered patio, or under an overhead structure of any kind.
- Do not use charcoal or ceramic briquets in a gas grill. (Unless briquets are supplied with your grill.)
- **Use grill at least 3 ft. from any wall or surface.** Maintain 10 ft. clearance to objects that can catch fire or sources of ignition such as pilot lights on water heaters, live electrical appliances, etc.



### • Apartment Dwellers:



Check with management to learn the requirements and fire codes for using an LP gas grill in your apartment complex. If allowed, use outside on the ground floor with a three (3) foot clearance from walls or rails. Do not use on or under balconies.

- **NEVER attempt to light burner with lid closed. A buildup of non-ignited gas inside a closed grill is hazardous.**
- **Never operate grill with LP cylinder out of correct position specified in assembly instructions.**
- **Always close LP cylinder valve and remove coupling nut before moving LP cylinder from specified operation position.**

### Safety Tips

- ▲ Before opening LP cylinder valve, check the coupling nut for tightness.
- ▲ When grill is not in use, turn off all control knobs and LP cylinder valve.

- ▲ Never move grill while in operation or still hot.
- ▲ Use long-handled barbecue utensils and oven mitts to avoid burns and splatters.
- ▲ Maximum load for side shelf is 10 lbs.
- ▲ The grease tray **must** be inserted into grill and emptied after each use. Do not remove grease tray until grill has completely cooled.
- ▲ Clean grill often, preferably after each cookout. If a bristle brush is used to clean any of the grill cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to grilling. It is not recommended to clean cooking surfaces while grill is hot.
- ▲ If you notice grease or other hot material dripping from grill Determine the cause, correct it, then clean and inspect valve, Keep ventilation openings in cylinder enclosure (grill cart) free and clear of debris.
- ▲ Do not store objects or materials inside the grill cart enclosure that would block the flow of combustion air to the underside of either the control panel or the firebox bowl.
- ▲ The regulator may make a humming or whistling noise during operation. This will not affect safety or use of grill.
- ▲ If you have a grill problem see the "*Troubleshooting Section*".
- ▲ If the regulator frosts, turn off grill and LP cylinder valve immediately. This indicates a problem with the cylinder and it should not be used on any product.

	CAUTION	
<ul style="list-style-type: none"> <li>• <b>Putting out grease fires by closing the lid is not possible. Grills are well ventilated for safety reasons.</b></li> <li>• <b>Do not use water on a grease fire. Personal injury may result. If a grease fire develops, turn knobs and LP cylinder off.</b></li> <li>• <b>Do not leave grill unattended while preheating or burning off food residue on HI. If grill has not been regularly cleaned, a grease fire can occur that may damage the product.</b></li> </ul>		

▲ **Do not lean over grill while lighting.**

1. Read instruction before lighting
2. Open lid during lighting.
3. Make sure control knobs are OFF • Position
4. Connection the regulator and hose to gas cylinder and gas grill. Check leakage firstly.
5. Turn **ON** valve from source or tank.
6. Push and turn burner control knob anti-clockwise to High (🔥)
7. If ignition does **NOT** occur in 5 seconds, turn Ignition Burner control knob **OFF**, wait 5 minutes, and repeat the lighting instructions.
8. Adjust the heat by turning the knob to high/low position.
9. To Light Other Burners turn control knob to **HI**.  
If ignitor does not work, follow **Match Lighting** instructions. After Lighting: Turn knobs to HI position for 5 minutes to pre-heat grill. Then turn knob to desired setting for cooking.



## WARNING



Turn controls and gas source or tank OFF when not in use.



## CAUTION

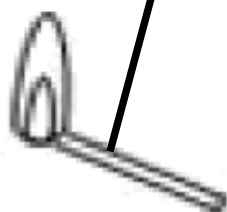


If ignition does NOT occur in 5 seconds, turn the burner controls OFF, wait 5 minutes and repeat the lighting procedure. If the burner does not ignite with The valve open, gas will continue to flow out of the burner and could accidentally ignite with risk of injury

### Match-Lighting

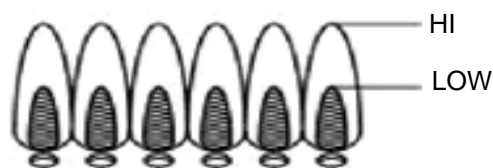
▲ Do not lean over grill while lighting.

1. Open lid during lighting.
2. Place match into match holder (hanging from side of cart). Light match, place into lighting hole on left side of firebox.
3. Push in and turn right knob to Hi position. Be sure burner lights and stay lit.
4. Light other burners follow with steps 3.



### Burner Flame Check

- Remove cooking grates and flame tamers. Light burners, rotate knobs from HI to LOW. You should see a smaller flame in LOW position than seen on HI. Perform burner flame check on side burner, also. Always check flame prior to each use. If only low flame is seen refer to "Sudden drop or low flame" in the *Troubleshooting Section*.



### Turning Grill Off

- Turn all knobs to OFF position. Turn LP cylinder off by turning

### Ignitor Check

- Turn gas off at LP cylinder. Press and hold electronic ignitor button. "Click" should be heard and spark seen each time between collector box or burner and electrode. See *"Troubleshooting"* if no click or spark.

### Valve Check

- **Important: Make sure gas is off at LP cylinder before checking valves.** Knobs lock in OFF position. To check valves, first push in knobs and release, knobs should spring back. If knobs do not spring back, replace valve assembly before using grill. Turn knobs to LOW position then turn back to OFF position. Valves should turn smoothly.

### Hose Check

- Before each use, check to see if hoses are cut or worn. Replace damaged hoses before using grill. Use only valve/hose/regulator as specified in the parts list of this Use & Care

### General Grill Cleaning

- Do not mistake brown or black accumulation of grease and smoke for paint. Interiors of gas grills are not painted at the factory (**and should never be painted**). Apply a strong solution of detergent and water or use a grill cleaner with scrub brush on insides of grill lid and bottom. Rinse and allow to completely air dry. **Do not apply a caustic grill/oven cleaner to painted surfaces.**
- **Porcelain surfaces:** Because of glass-like composition, most residue can be wiped away with baking soda/water solution or specially formulated cleaner. Use nonabrasive scouring powder for stubborn stains.
- **Painted surfaces:** Wash with mild detergent or nonabrasive cleaner and warm soapy water. Wipe dry with
- **Cooking surfaces:** If a bristle brush is used to clean any of the grill cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to grilling. It is not recommended to clean cooking surfaces while grill is hot.

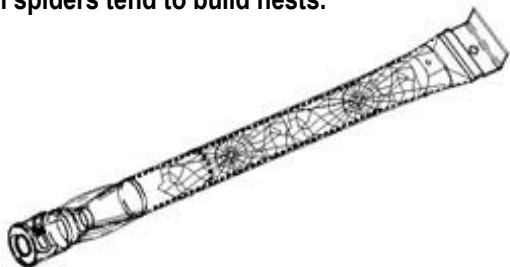


# CAUTION

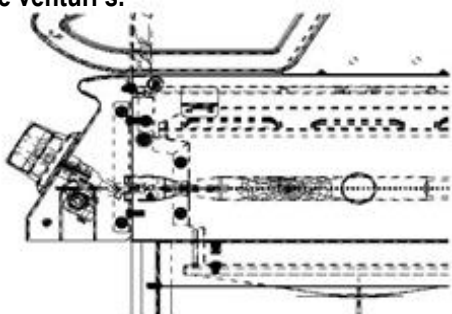


## SPIDER ALERT!

**IMPORTANT:** Always ensure that the venturi burner tubes are clean. A venturi burner tube has a narrow area in which spiders tend to build nests.



If you notice that your grill is getting hard to light or that the flame isn't as strong as it should be, take the time to check and clean the venturi's.



Spiders or small insects have been known to create "flashback" problems. The spiders spin webs, build nests and lay eggs in the grill's venturi tube(s) obstructing the flow of gas to the burner. The backed-up gas can ignite in the venturi behind the control panel. This is known as a flashback and it can damage your grill and even cause injury.

To prevent flashbacks and ensure good performance the burner and venturi assembly should be removed from the grill and cleaned before use whenever the grill has been idle for an extended period.

### Storing Your Grill

- Clean cooking grates.
- Store in dry location.
- When LP cylinder is connected to grill, store outdoors in a well-ventilated space and out of reach of children.
- Cover grill if stored outdoors. Choose from a variety of grill covers offered by manufacturer once available.
- Store grill indoors ONLY if LP cylinder is turned off and disconnected, remove from grill and stored outdoors.
- When removing grill from storage, follow "Cleaning the Burner Assembly" instructions before starting grill.

### Cleaning the Burner Assembly

Follow these instructions to clean and/or replace parts of burner assembly or if you have trouble igniting grill.

1. Turn gas off at control knobs and LP cylinder
2. Remove cooking grates and heat diffusers.
3. Remove carryover tubes from rear of burners.
4. Remove cotter pin from rear of burners.
5. Carefully lift each burner up and away from valve openings.

We suggest three ways to clean the burner tubes. Use the one easiest for you.

(A) Bend a stiff wire (a light weight coat hanger works well) into a small hook. Run the hook through each burner tube several times.

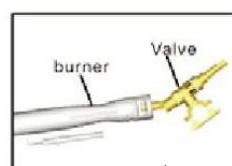
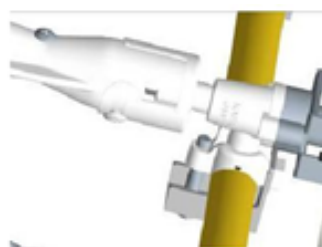


(B) Use a narrow bottle brush with a flexible handle (do not use a brass wire brush), run the brush through each burner tube several times.

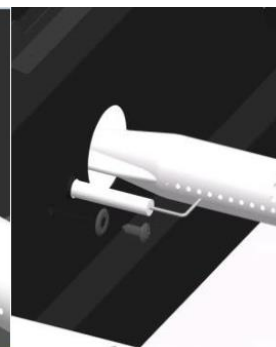
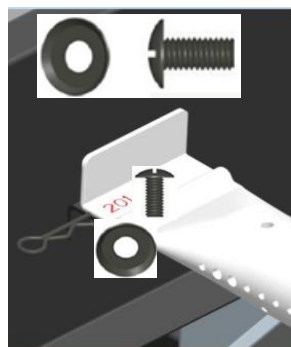
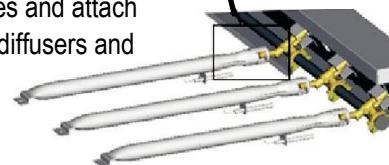
(C) Wear eye protection: Use an air hose to force air into the burner tube and out the burner ports. Check each port to make sure air comes out each hole.

6. Wire brush entire outer surface of burner to remove food residue and dirt.
7. Clean any blocked ports with a stiff wire such as an open paper clip.
8. Check burner for damage, due to normal wear and corrosion some holes may become enlarged. If any large cracks or holes are found replace burner.

**VERY IMPORTANT:** Burner tubes must reengage valve openings. See illustrations at right..



9. Carefully replace burners.
10. Attach burners to brackets with cotter pins.
11. Reposition carryover tubes and attach to burners. Replace heat diffusers and cooking grates.



## **Cleaning and maintenance**

### **1. Initial cleaning**

Prior to operating your new gas grill, thoroughly wash the grids surface

Do not use abrasive cleaners since this might damage the cabinet finish.

If the stainless-steel surfaces become discolored, scrub by rubbing only in the direction of the finished grain.

### **2. Daily cleaning**

Always turn unit off and allow it to cool completely before cleaning. Clean thoroughly before first use.

After each use, clean the grid with wire brush or flexible spatula.

Once a day, thoroughly clean splash back, sides and front with a damp cloth and polish with a soft dry cloth.

Remove the grease drawer, empty it and wash it out.

Once a week, clean the grid surface thoroughly. Use a wire brush or steel wool on the surface.

Rub with the grain of the metal while the grid is still warm. After cleaning, the surface

of the plate should then be covered with a thin film of oil to prevent rusting. After each "weekly" cleaning,

the grid must be seasoned again. It was recommended that he systematic checking and suitable cleaning

of the inside of the grill before it is lit in order to avoid the emission of fire from the oils that have accumulated

during previous cooking.

### **Periodic Maintenance**

Only qualified personnel can carry out service and maintenance operations.

The following maintenance operations should be performed at least once a year:

Checking for proper operation of all control and safety devices;

Checking burner combustion, i.e.:

1. Ignition;

2. combustion safety;

3. checking for proper operation throughout the entire HIGH-to-LOW control range.

We recommend signing a service agreement providing for at least one check-up a year.

## **SPARE PARTS LIST**

1. Gas burner

2. flame defector

3. Temperature gauge

4. cooking grid

5. lid handle

6. Side burner

7. side burner rack

## **SERVICING & SPARE PARTS**

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

Contact Details of distributors in case of any faults, problems in assemble

Place of service:

Manufacturer:

Address:

E-mail:

## TROUBLE SHOOTING

Problem	Possible Cause	Prevention/Solution
Burner(s) will not light.	No gas flow. Coupling nut and regulator not fully connected. Obstruction of gas flow. Disengagement of burner to Valve. grills assembled correctly	Check to see if LP tank is empty. Turn the coupling nut about one-half to three quarters additional turn until solid stop. Tighten by hand only-do not use tools. Clear burner tube(s). Reengage burner and valve. Check steps in assembly instructions.
Sudden drop in gas flow or low flame.	Out of gas. Excess flow valve tripped.	Check for gas in LP tank. Turn off knobs, wait 30 seconds and light grill . if flames are still low. turn off knobs and LP tank valve. Disconnect regulator. Reconnect regulator and leak test. Turn on LP tank valve, wait 30 seconds and then light grill.
Flames blow out.	High or gusting winds . Low on LP gas. Excess flow valve tripped.	Turn front of grill to face wind or increase flame height. Refill LP tank . Refer to "Sudden drop in gas flow" above.
Flare-up.	Grease buildup Excessive fat in meat. Excessive cooking temperature.	Clean grill Trim fat from meat before grilling. Adjust(lower)temperature accordingly.
Persistent grease fire.	Grease trapped by food buildup around burner system.	Turn knobs to OFF. Turn gas off at LP tank. Leave lid in position and let fire burn out. After grill cool. remove and clean all parts .
Flashback...(fire in burner tube(s))	Burner and/or burner tubes are blocked.	Turn knobs to OFF. Clean burner and/or burner tubes.