



Grazie per aver acquistato un barbecue Sochef® per utilizzare al meglio questo prodotto, leggere con attenzione tutte le avvertenze e le istruzioni fornite nel presente manuale.

Leggere e conservare il manuale per future consultazioni, anche se il barbecue è stato già assemblato dal rivenditore.

Per informazioni sul prodotto, ricambi, garanzia ed assistenza si prega di rivolgersi al rivenditore autorizzato.

È NECESSARIO LEGGERE IL PRESENTE MANUALE D'USO PRIMA DI UTILIZZARE IL BARBECUE A GAS

⚠ AVVERTENZA: prima di utilizzare il barbecue seguire con attenzione le procedure per il corretto montaggio ed uso del prodotto descritte nel presente Manuale. Attenersi a questa precauzione anche se il barbecue è stato assemblato dal rivenditore.

⚠ AVVERTENZA: non tentare di accendere il dispositivo senza aver prima consultato le sezioni relative all'ACCENSIONE DEL BRUCIATORE

⚠ AVVERTENZA: non lasciare né utilizzare benzina o altri liquidi infiammabili nelle vicinanze di questo o altri dispositivi. Eventuali bombole di gas non utilizzate, o vuote, non devono essere lasciate nelle vicinanze di questo o altri dispositivi

⚠ PERICOLO: Se si avverte odore di gas:
1 - Chiudere l'alimentazione del gas
2 - Spegnerne eventuali fiamme vive
3 - Aprire il coperchio
4 - Se si continua ad avvertire odore di gas tenersi a distanza dall'apparecchio e contattare immediatamente il proprio fornitore di gas o i vigili del fuoco

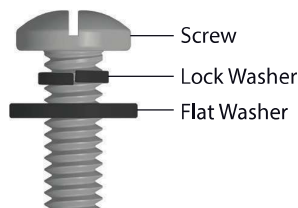
Fughe di gas possono provocare incendi o esplosioni e causare lesioni personali gravi o mortali, o danni alle cose.

SOLO PER USO IN AMBIENTI ESTERNI

TOOLS NEEDED FOR ASSEMBLY

- #2 Phillips screwdriver (long and short)
- 1/4" Slotted screwdriver (long and short)
- Adjustable wrench
- Pliers

For correct hardware assembly, always position the lock washer between the screw and the flat washer.



Caution:

Sheet metal can cause injury. Wear gloves when installing the grill.

KEY #	DESCRIPTION	PART NUMBER	QUANTITY
1	1/4"-20UNCx13 Screw	20120-13013-036	8
2	NO.10-24UNC X50 Screw	20124-10050-036	8
3	NO.10-24UNC X30 Screw	20124-10030-036	12
4	NO.10-24UNC X10 Screw	20124-10010-250	3
5	ST4.2X8 Tapping Screw	24200-42008-136	32
6	1/4"-20UNC Nut	31220-13000-032	2
7	NO.10-24UNC Nut	31224-10000-036	22
8	1/4"-20UNC Wing Nut	33300-13000-032	2
9	NO.8 Wing Nut	33300-08000-032	1
10	Bolt for Wheel	C423-0045-9084	2
11	Washer for Wheel	G301-0028-9084	2
12	Bolt for Drawer Panel	G305-0046-9088	2
13	φ7 Fiber Washer	G431-0018-9000	2
14	φ5 Fiber Washer	G437-0050-9000	8
15	φ5 Washer	40300-05000-036	4
16	Fiber Washer for Top Lid	G213-0001-9000	2
17	Hitch Pin	G306-0005-9088	4
18	Top Lid Hinge	G213-0002-9088	2
19	Side Shelf Washer	G301-0021-9082	4

1



1/4"-20UNCx13 Screw
X 8

2



NO.10-24UNCx50 Screw
X 8

3



NO.10-24UNCx30 Screw
X 12

4



NO.10-24UNCx10 Screw
X 3

5



ST4.2X8 Tapping Screw
X 32

6



1/4"-20UNC Nut
X 2

7



NO.10-24UNC Nut
X 22

8



1/4"-20UNC Wing Nut
X 2

9



NO.8 Wing Nut
X 1

10



Bolt for Wheel
X 2

11



Washer for Wheel
X 2

12



Bolt for Drawer Panel
X 2

13



φ7 Fiber Washer
X 2

14



φ5 Fiber Washer
X 8

15



φ5 Washer
X 4

16



Fiber Washer for Top Lid
X 2

17



Hitch Pin
X 4

18



Top Lid Hinge
X 2

19

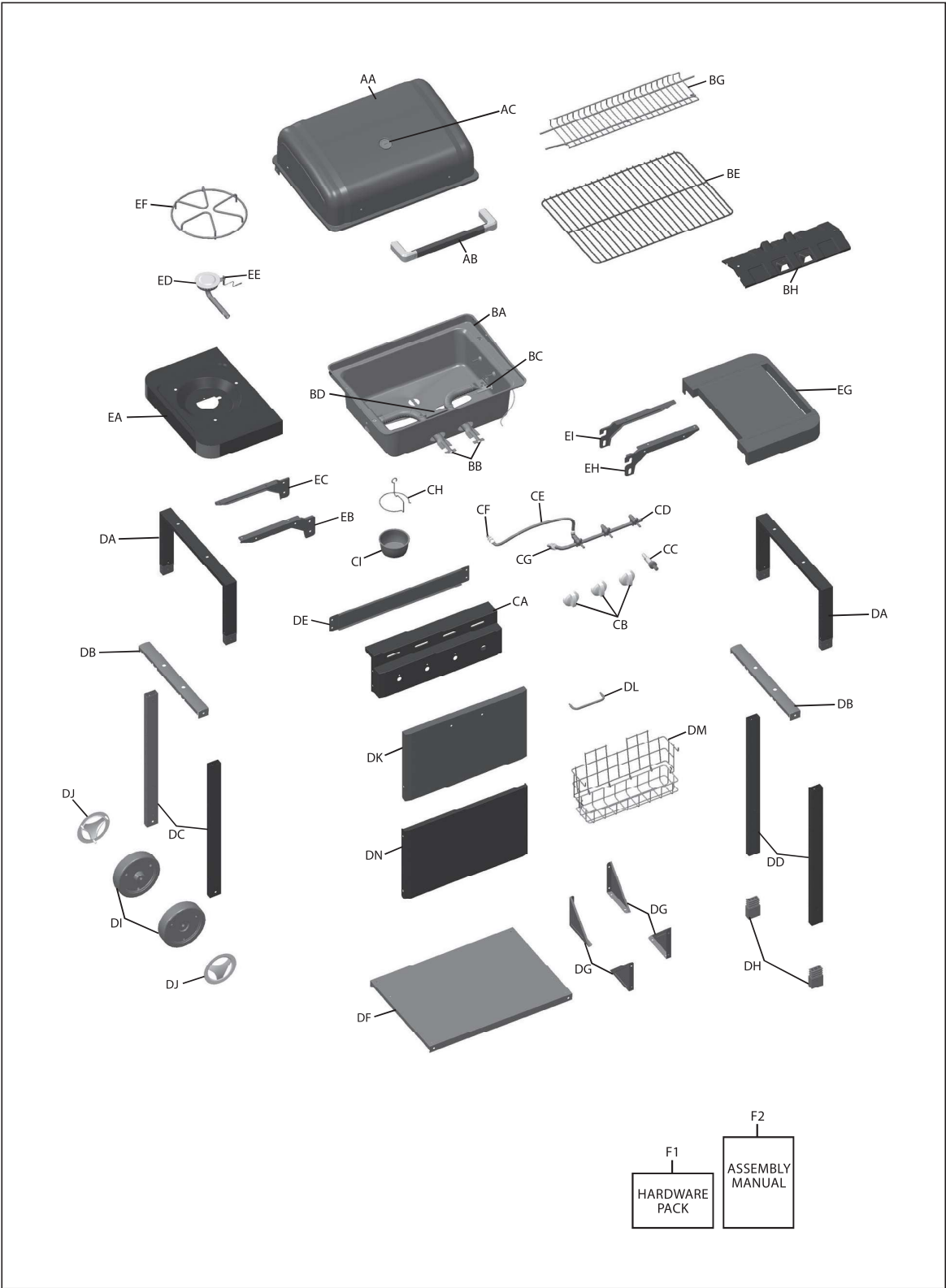


Side Shelf Washer
X 4

PARTS LIST FOR # G21306

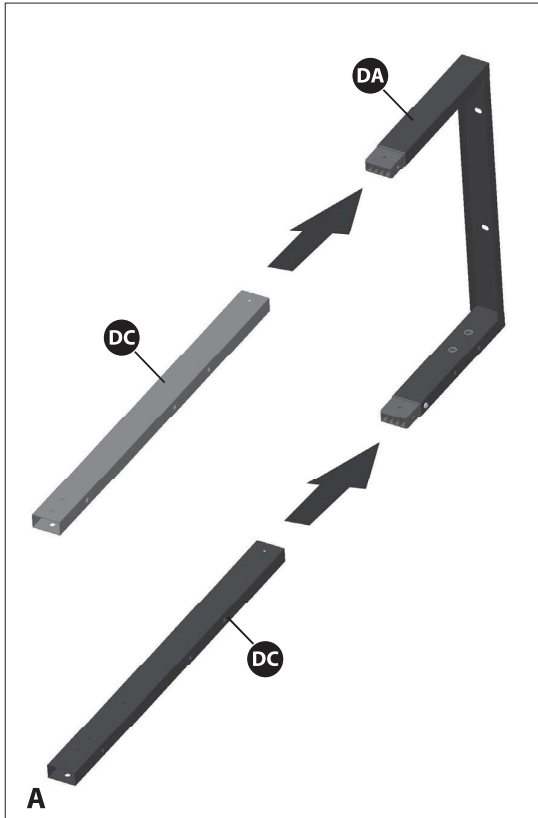
KEY #	QUANTITY	DESCRIPTION	PART NO.
AA	1	Top Lid Assembly	G213-0700-01
AB	1	Top Lid Handle	G213-0200-01
AC	1	Thermometer	G205-0003-01
BA	1	Burner Box Assembly	G213-0300-01
BB	2	Main Burner Assembly	G213-3500-01
BC	1	Electrode Set, Main Burner	G213-0035-01
BD	1	Carryover Assembly	G213-0003-01
BE	1	Cooking Grate	G205-0038-01
BG	1	Warming Rack	G213-0038-01
BH	1	Flame Tamer	G213-2100-01
CA	1	Control Panel	G213-1300-01
CB	3	Control Knob	G213-0007-01
CC	1	Ignitor	G206-0301-01
CD	1	Manifold Assembly	G213-7200-01
CE	1	Metal Hose, Side Burner	G452-0304-01
CF	1	Side Burner Valve Orifice	G452-0303-01
CG	1	Connector	G522-00A6-01
CH	1	Grease Cup Hook	G305-0043-01
CI	1	Grease Cup	G430-0033-02
DA	2	Upper Cart Frame Assembly	G213-1500-01
DB	2	Upper Cart Frame Brace	G305-0021-01
DC	2	Left Cart Leg	G213-0025-01
DD	2	Right Cart Leg	G213-0026-01
DE	1	Rear Brace	G213-0010-01
DF	1	Bottom Shelf	G213-0028-01
DG	4	Bottom Shelf Support Brace	G213-0036-01
DH	2	End Caps	C423-0033-01
DI	2	Wheel	G213-0015-01
DJ	2	Wheel Caps	G213-0016-01
DK	1	Drawer Panel	G213-1600-01
DL	1	Drawer Panel Handle	G213-0039-01
DM	1	Condiment Basket	G213-1700-01
DN	1	Lower Front Panel	G213-0029-01
EA	1	Left Side Burner Table	G213-1800-01
EB	1	Left Side Shelf Burner Bracket, Front	G213-0031-01
EC	1	Left Side Shelf Burner Bracket, Rear	G213-0032-01
ED	1	Side Burner	G213-1900-01
EE	1	Electrode Set, Side Burner	G213-0034-01
EF	1	Side Burner Cooking Grate	G213-0033-01
EG	1	Right Side Shelf Table	G213-0030-01
EH	1	Right Side Shelf Table Bracket, Front	G213-0019-01
EI	1	Right Side Shelf Table Bracket, Rear	G213-0020-01
F1	1	Hardware Pack	G213-B006-01
F2	1	Assembly Manual	G213-M006-01

EXPLODED DIAGRAM FOR # G21306

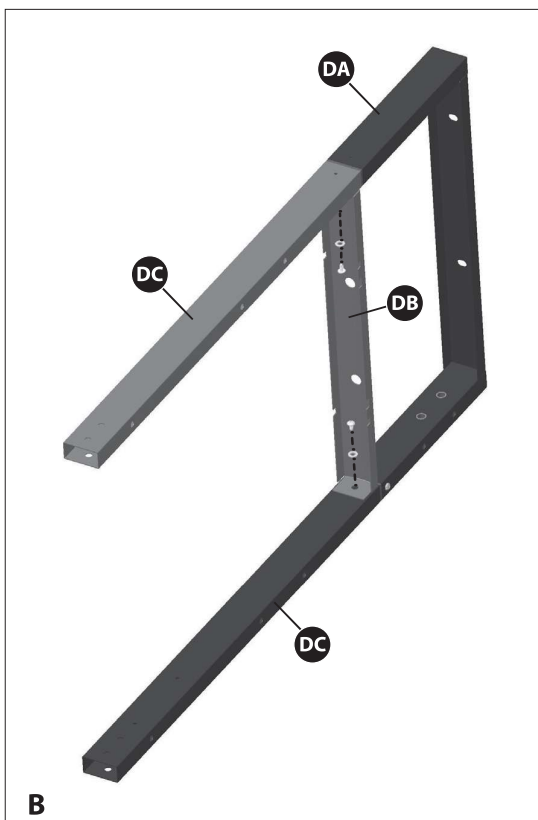


ASSEMBLY INSTRUCTIONS

1

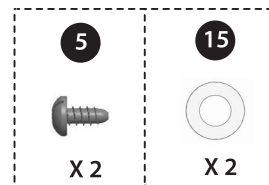


- a. Insert two Left Cart Leg (DC) to the Upper Cart Frame Assembly (DA), as shown.



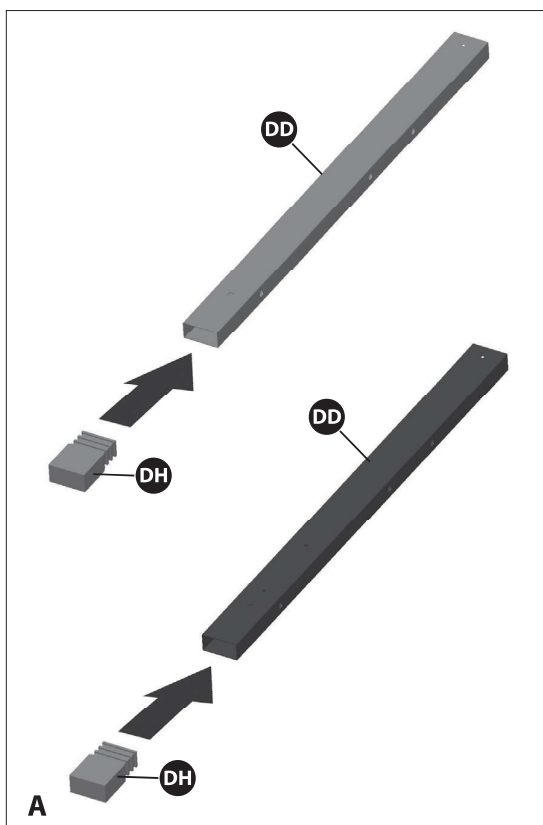
- b. Assemble Upper Cart Frame Brace (DB) to the two Left Cart Legs (DC), as shown.

YOU WILL NEED :

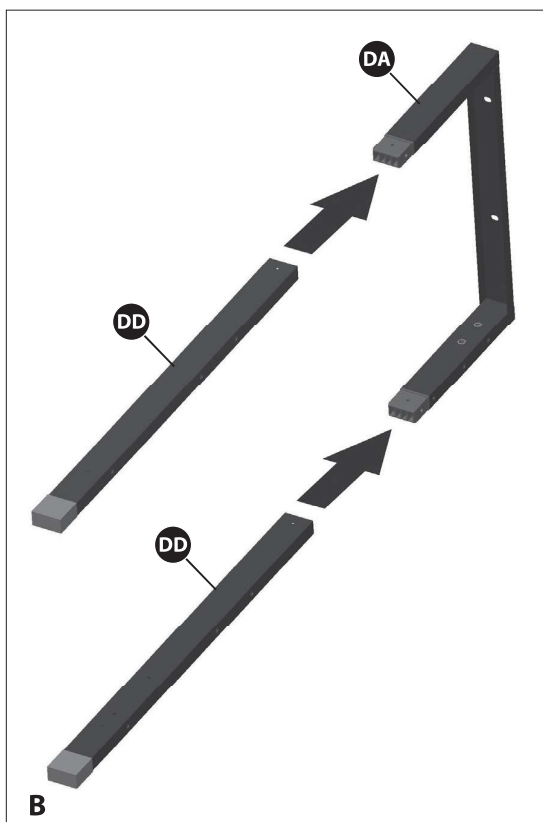


ASSEMBLY INSTRUCTIONS

2



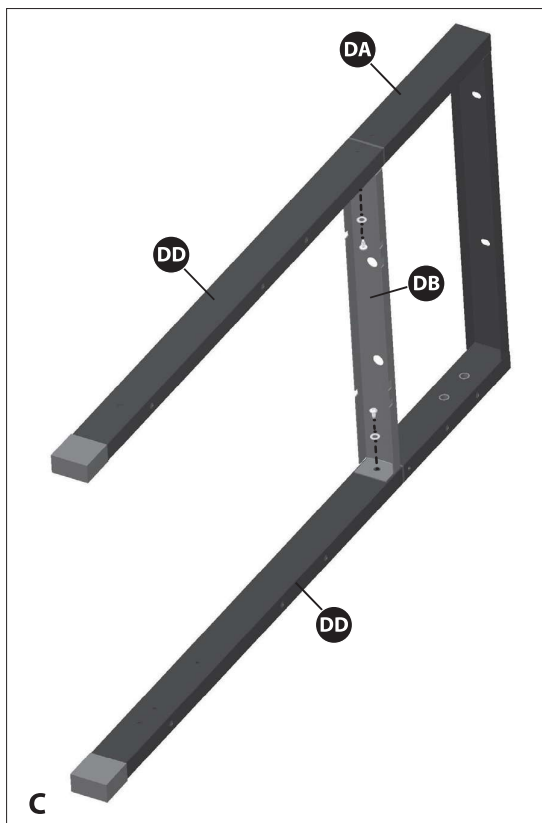
a. Insert two End Caps (DH) to the two Right Cart Leg (DD), as shown.



b. Insert two Right Cart Leg (DD) to the Upper Cart Frame Assembly (DA), as shown.

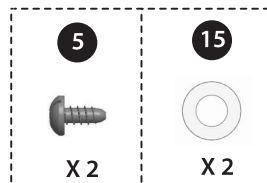
ASSEMBLY INSTRUCTIONS

2

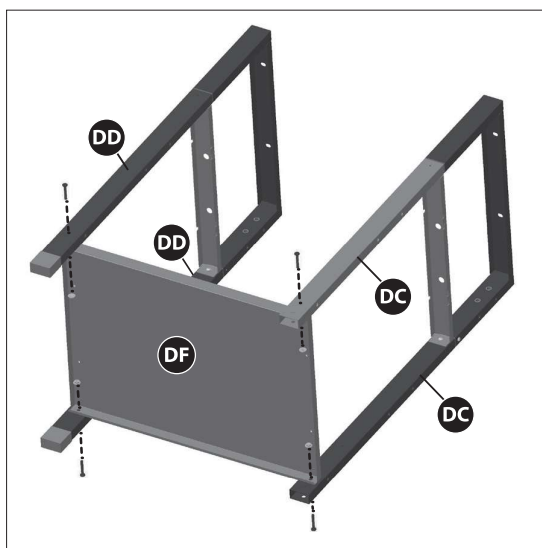


c. Assemble Upper Cart Frame Brace (DB) to the two Right Cart Legs (DD), as shown.

YOU WILL NEED :



3

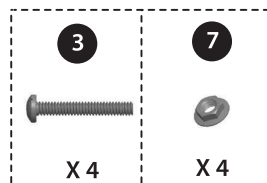


View from underneath bottom shelf

Note: TWO PEOPLE required for this step.

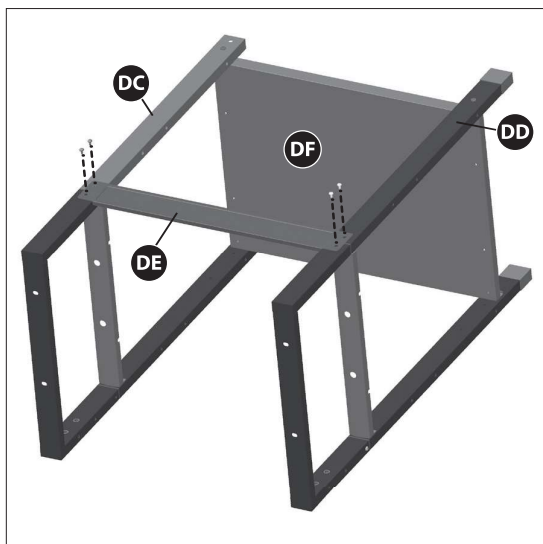
Assemble Bottom Shelf (DF) to the Left and Right Cart Legs (DC and DD), as shown.

YOU WILL NEED :



ASSEMBLY INSTRUCTIONS

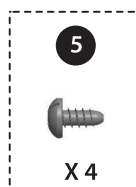
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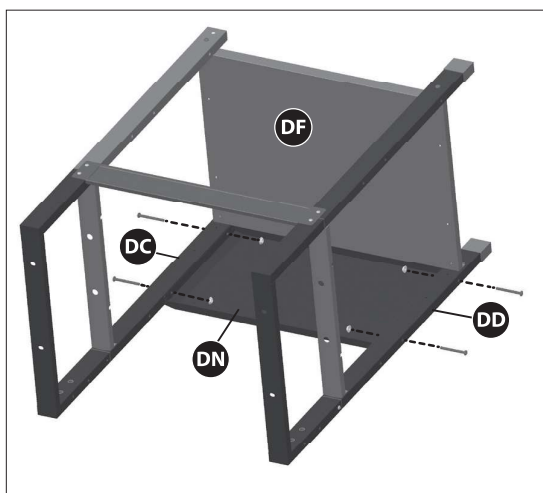
Back View

Assemble Rear Brace (DE) to the back of Left and Right Cart Legs (DC and DD), as shown.

YOU WILL NEED :



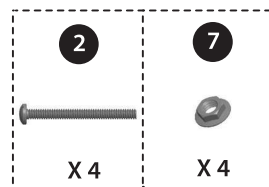
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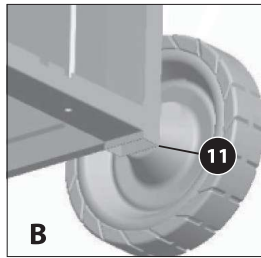
Back View

Assemble Lower Front Panel (DN) to the front of Left and Right Cart Legs (DC and DD), as shown.

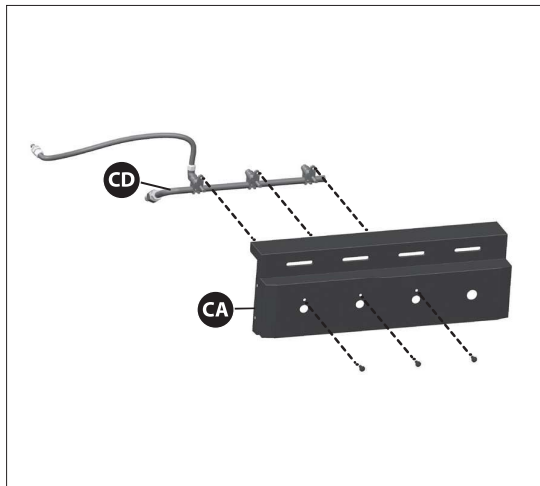
YOU WILL NEED :




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7



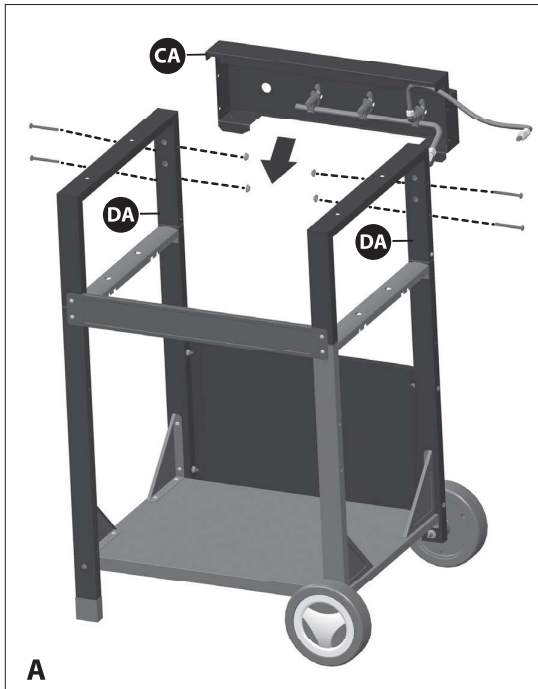
4



X 3

ASSEMBLY INSTRUCTIONS

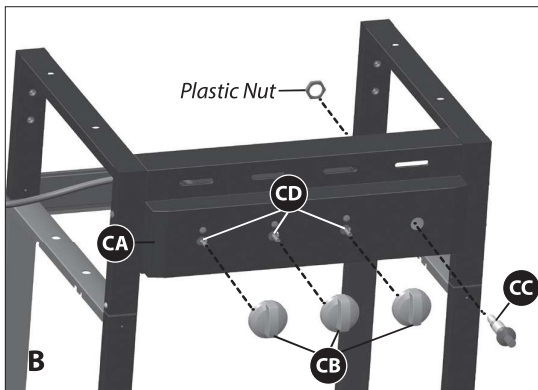
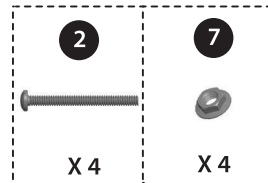
8



Back View

a. Assemble Control Panel (CA) onto the Upper Cart Frame Assembly (DA), as shown.

YOU WILL NEED :

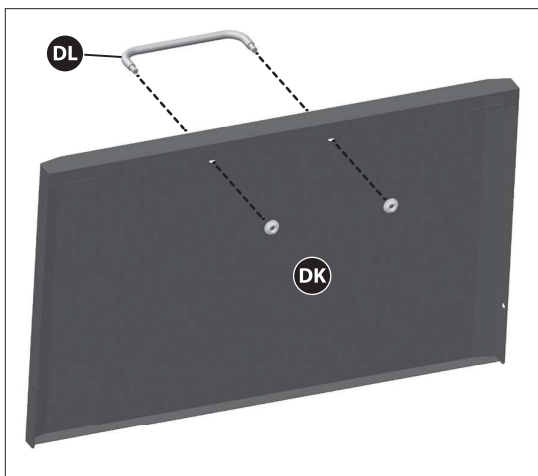


Front View

b. Assemble three Control Knobs (CB) onto the valve stems of the Manifold Assembly (CD), located on the Control Panel (CA).

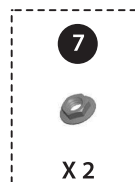
c. Remove the plastic nut from the Ignitor (CC). Assemble it through the front of Control Panel (CA), as shown.

9



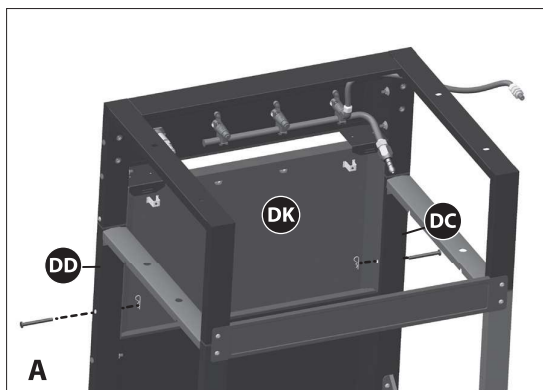
Position the Drawer Panel Handle (DL) through the holes of the Drawer Panel (DK), and assemble as shown.

YOU WILL NEED :



ASSEMBLY INSTRUCTIONS

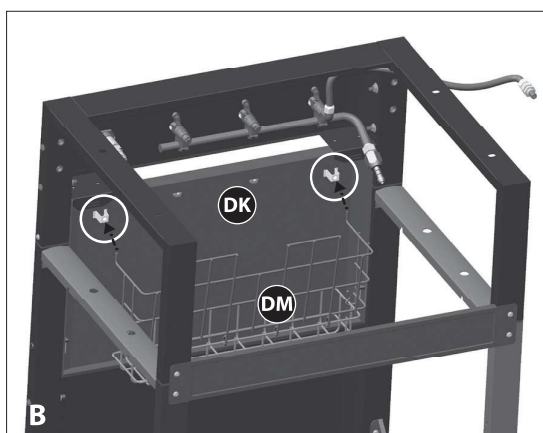
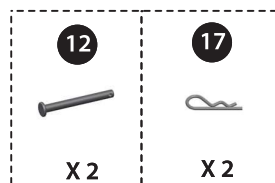
10



Back View

a. Assemble the Drawer Panel (DK) to Left and Right Cart Leg (DC and DD), as shown.

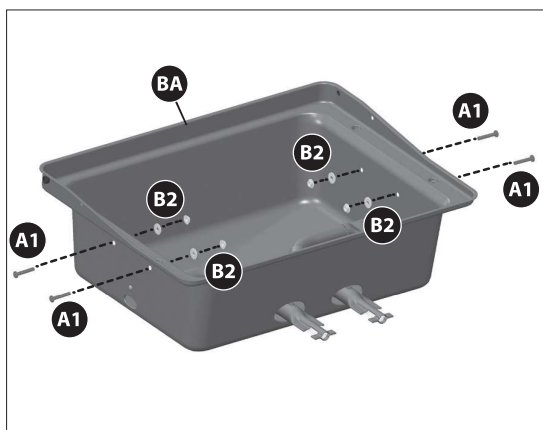
YOU WILL NEED :



Back View

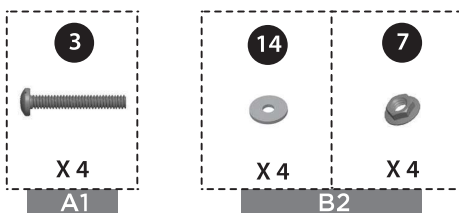
b. Insert the Condiment Basket (DM) through the bracket holes located on the back of Drawer Panel (DK), as shown.

11



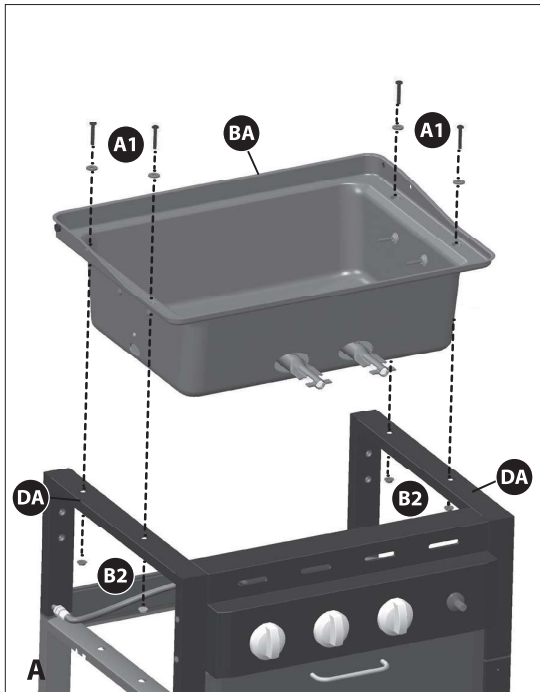
Assemble Hardware (#3, #14, #7) to the left and right side of Burner Box Assembly (BA), as shown.

YOU WILL NEED :



ASSEMBLY INSTRUCTIONS

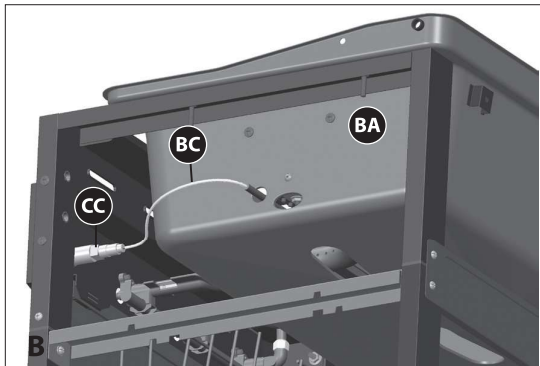
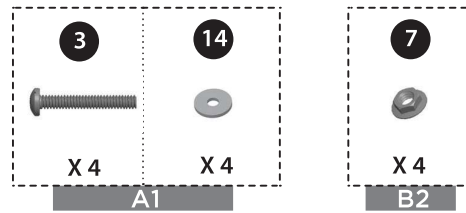
12



Front View

a. Position the Burner Box Assembly (BA), onto the Upper Cart Frame Assembly (DA). Then assemble as shown.

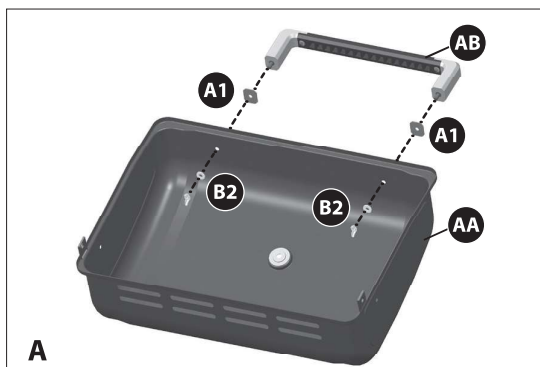
YOU WILL NEED :



Right Side View

b. Attach the Main Burner Electrode Wire (BC) to the Ignitor (CC), as shown. Make sure that the Electrode Wire (BC) is pushed in firmly.

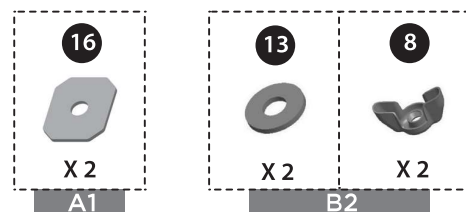
13



View from inside of the lid

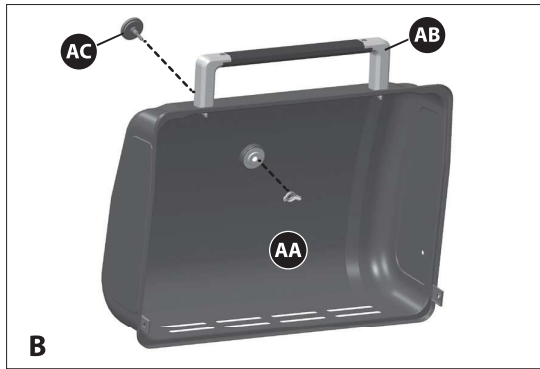
a. Assemble the Lid Handle (AB) to the Top Lid Assembly (AA), as shown.

YOU WILL NEED :



ASSEMBLY INSTRUCTIONS

13



View from inside of the lid

- b. Remove the hardware that is pre-assembled to the Thermometer (AC). Then assemble it back to the Top Lid ssembly (AA), using the removed hardware.

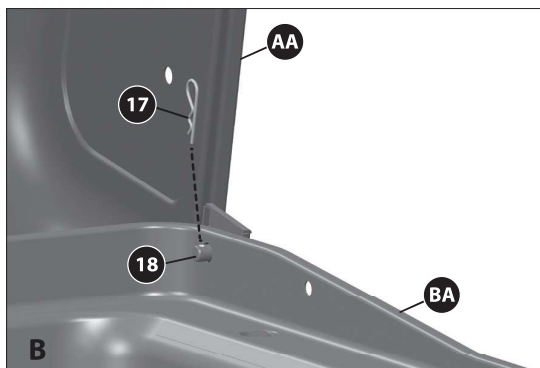
14



Note: TWO PEOPLE required for this step.

- a. Align the Top Lid Assembly (AA) onto the Burner Box Assembly (BA) and then insert the Lid Hinge (#18) in place, as shown.

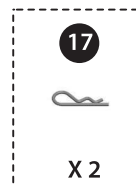
YOU WILL NEED :



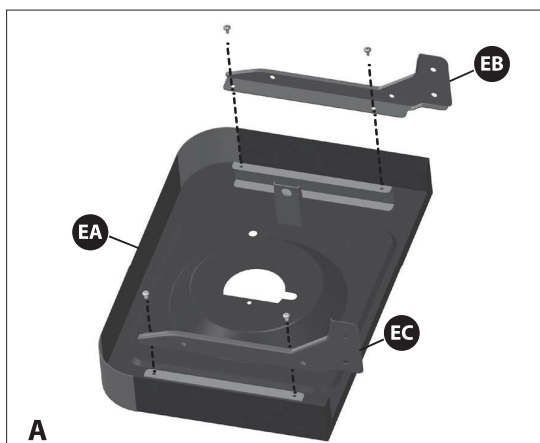
Close up from inside of the burner box

- b. Open Top Lid Assembly (AA) and push the Hitch Pin (#17) into the Lid Hinge (#18).

YOU WILL NEED :

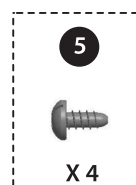


15



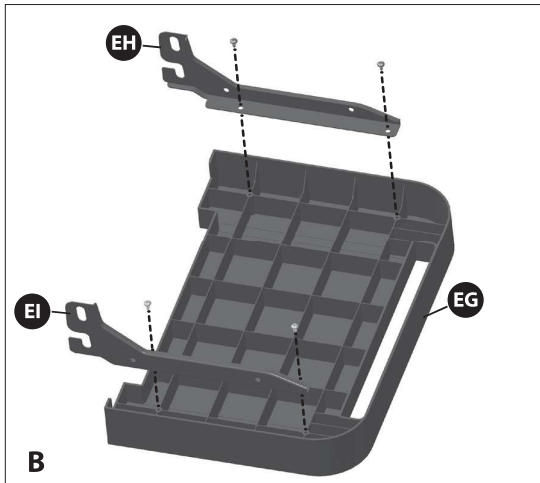
- a. Assemble Front and Rear Left Side Burner Table Brackets (EB and EC) to Left Side Burner Table (EA), as shown.

YOU WILL NEED :



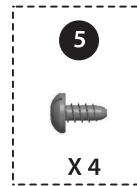
ASSEMBLY INSTRUCTIONS

15



b. Assemble Front and Rear Right Side Shelf Table Brackets (EH and EI) to Right Side Shelf Table (EG), as shown.

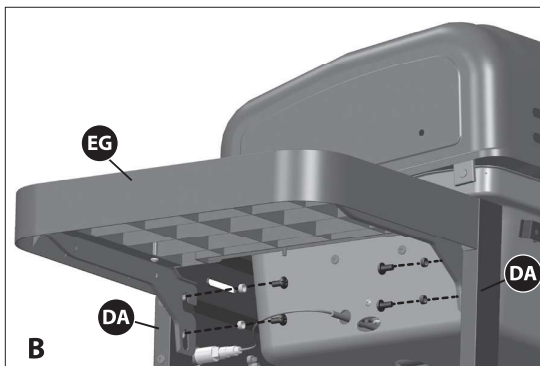
YOU WILL NEED :



16

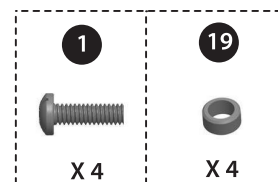


a. Assemble Left Side Burner Table (EA) and Right Side Shelf Table (EG) to Upper Cart Frame Assembly (DA), as shown in figures B and C.



b. Right Side Shelf Table (EG) Assembly.

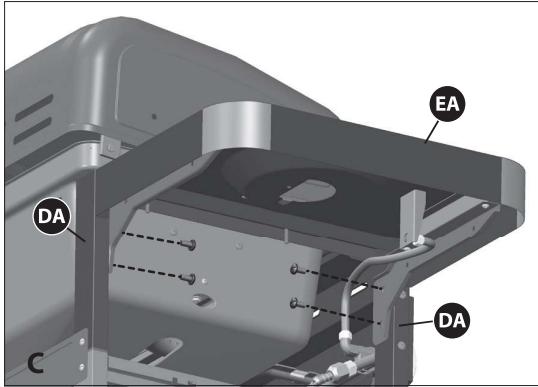
YOU WILL NEED :



View from underneath the right side shelf table

ASSEMBLY INSTRUCTIONS

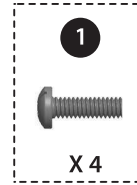
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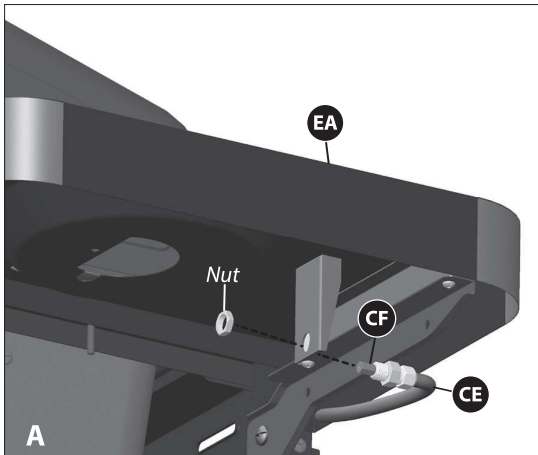
View from underneath the left side burner table

c. Left Side Burner Table (EA) Assembly.

YOU WILL NEED :

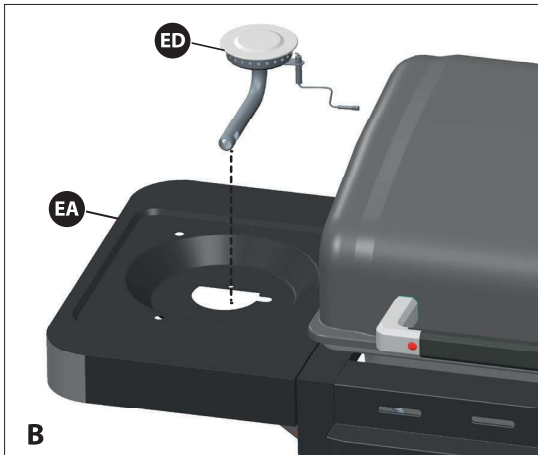


17

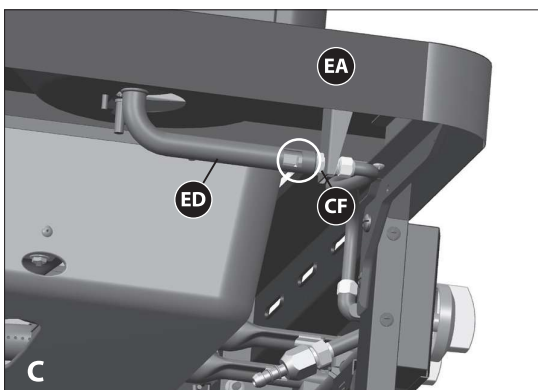


View from underneath the left side burner table

a. Remove the nut from the Side Burner Metal Hose (CE) and lead the Side Burner Valve Orifice (CF) through the hole underneath the Left Side Burner Table (EA). Assemble the removed nut back to the Metal Hose (CE) and tighten it.



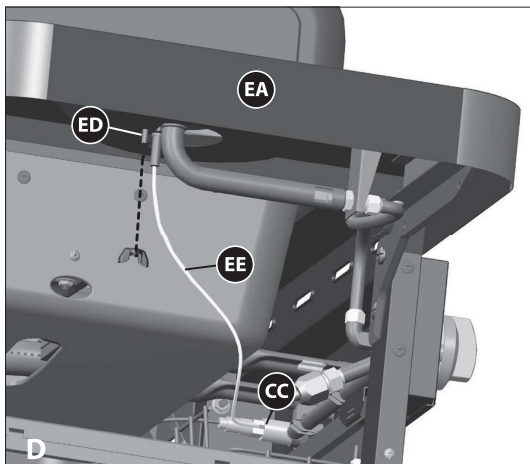
b. Position the Side Burner (ED) through the opening in the Left Side Burner Table (EA).



c. Make sure that the Side Burner (ED) engages the Side Burner Valve Orifice (CF).

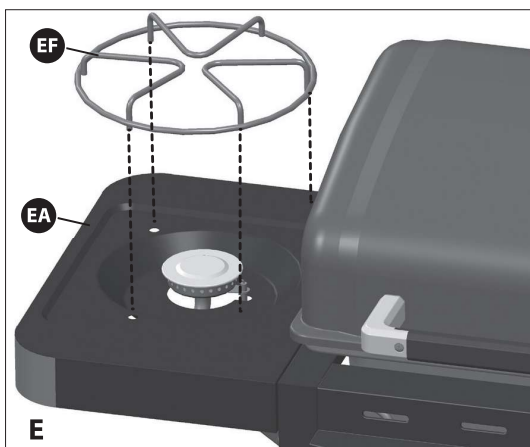
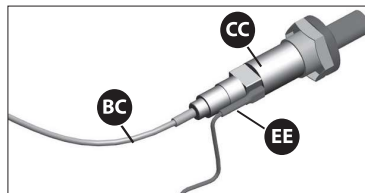
ASSEMBLY INSTRUCTIONS

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- d. Assemble the Side Burner (ED) to the Left Side Burner Table (EA) as shown in figure A. Attach the Side Burner Electrode Wire (EE) to the Ignitor (CC) as shown in figure D. Make sure that the Side Burner Electrode Wire (EE) is pushed in firmly.

YOU WILL NEED :

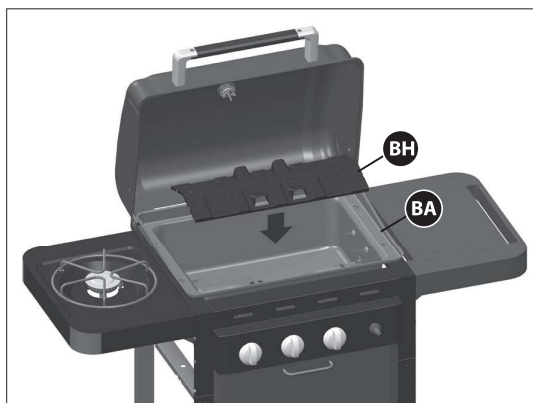


- e. Position the Side Burner Cooking Grate (EF) onto the Left Side Burner Table (EA).

⚠ ATTENTION ⚠

All pot or boiler that are used on side burner (ED) MUST BE with a diameter of 220 mm or 240 mm.

19

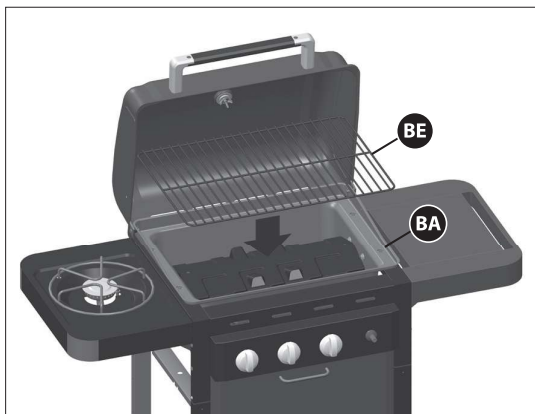


COOKING SYSTEM WITH FLAME TAMER

Place the Left, Middle and Right Flame Tamers (BH) into the Burner Box Assembly (BA).

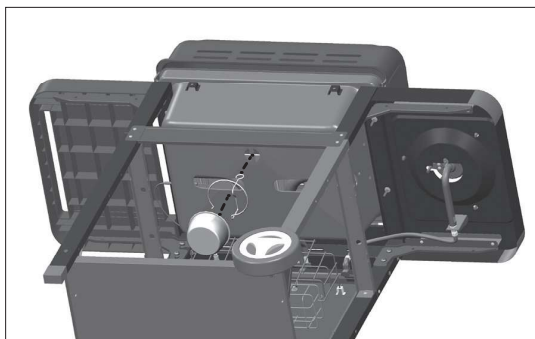
ASSEMBLY INSTRUCTIONS

20



Place the Cooking Grate (BE) into the Burner Box Assembly (BA).

21



View from underneath burner box

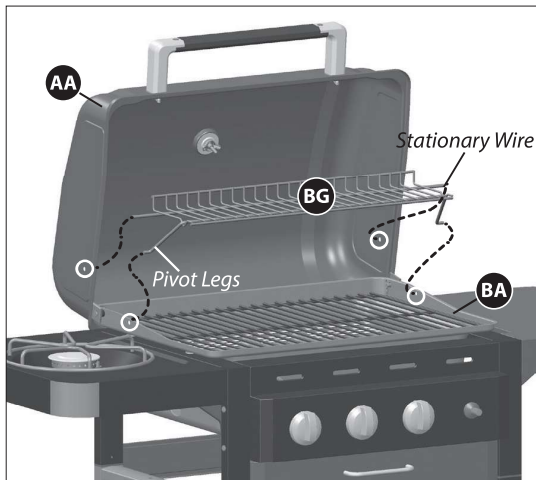
Hang the Grease Cup Hook (CH) from the bottom of the Burner Box Assembly (BA), and place Grease Cup (CI) into position.

⚠ CAUTION ⚠

Failure to assemble grease cup hook and grease cup will cause hot grease to drip from the bottom of the BBQ burner box, with the risk of fire, property damage, or personal injury.

ASSEMBLY INSTRUCTIONS

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Front view

To assemble the Warming Rack (BG), insert the stationary wire into the holes on the sides of the Top Lid Assembly (AA). Insert warming rack pivot legs into the holes on the inside of the Burner Box Assembly (BA), as shown.

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Left side view

Place the gas cylinder under the Left Side Burner Table (EA) of the barbecue. Attach the Connector (CG) to the gas cylinder valve and then tighten it so as to prevent gas leakage.

⚠ WARNING ⚠

Always place the position of the connection flexible hose properly to ensure that it is not subject to twisting.

⚠ ATTENTION ⚠

Gas cylinder is sold separately. Use only gas cylinders that are equipped with an OPD (Overfill protection device). Fill and leak check before attaching to the BBQ hose and connector.

⚠ CAUTION ⚠

Cylinder valve must face to the front of cart once the tank is attached. Failure to install cylinder correctly may allow gas hose to be damaged in operation, resulting in fire.

⚠ WARNING ⚠

Always keep gas cylinders in upright position during use, transport and storage.

INSTALLATION, USE AND MAINTENANCE INSTRUCTIONS

SAFETY INFORMATION

THIS APPLIANCE IS DESIGNED FOR OUTDOOR USE ONLY IF YOU SMELL GAS:

1. TURN OFF THE GAS SUPPLY
 2. EXTINGUISH ANY OPEN FLAME
 3. OPEN THE LID
 4. IF ODOUR CONTINUES, IMMEDIATELY CALL YOUR GAS SUPPLIER OR THE FIRE DEPARTMENT
- THE USER IS RESPONSIBLE FOR PROPER INSTALLATION AND APPROPRIATE USE OF THE BARBECUE.
 - FAILURE TO COMPLY WITH THE INSTRUCTIONS IN THIS MANUAL MAY RESULT IN A DANGEROUS FIRE OR EXPLOSION.
 - FAILURE TO FOLLOW THE INSTRUCTIONS IN THIS MANUAL MAY RESULT IN SERIOUS INJURIES AND MATERIAL DAMAGE.
 - USE PROTECTIVE GLOVES WHEN HANDLING PARTICULARLY HOT PARTS
 - MODIFICATIONS TO THE BARBECUE ARE DANGEROUS AND NOT PERMITTED. THIS APPLIANCE MUST BE INSTALLED IN ACCORDANCE WITH THE APPLICABLE PROVISIONS.
 - STORE THE CYLINDER OUTDOORS IN A WELL-VENTILATED AREA
 - NEVER PLACE THE SPARE CYLINDER (FULL OR EMPTY) UNDER OR NEXT TO A BARBECUE IN USE.
 - NEVER STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPOURS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER BARBECUE.
 - KEEP COMBUSTIBLE MATERIAL AT LEAST 76 CM AWAY FROM THE BARBECUE
 - KEEP THE AREA AROUND YOUR BARBECUE AT ALL TIMES FREE FROM ANY COMBUSTIBLE MATERIALS, GASOLINE OR OTHER FLAMMABLE LIQUIDS
 - USE THE BARBECUE ONLY OUTDOORS IN A WELL-VENTILATED AREA AND AT LEAST 3 M FROM ANY DWELLING OR BUILDING.
 - DO NOT USE THIS APPLIANCE UNDER AN OVERHANGING STRUCTURE OR FOLIAGE
 - DO NOT USE THE BARBECUE ON A BOAT OR OTHER RECREATIONAL VEHICLE
 - DO NOT USE THE BARBECUE IN A GARAGE, SHED, CORRIDORS OR OTHER ENCLOSED AREAS
 - NEVER LEAVE THE BARBECUE UNATTENDED WHEN IN USE.

- DO NOT OBSTRUCT THE FLOW OF COMBUSTION AND VENTILATION AIR TO THE BARBECUE
- DO NOT USE THE BARBECUE WHEN YOU HAVE CONSUMED ALCOHOL OR TAKEN DRUGS
- ACCESSIBLE PARTS MAY BECOME VERY HOT. KEEP (YOUNG) CHILDREN AND ANIMALS AWAY FROM THE BARBECUE.
- DO NOT MOVE THE BARBECUE WHEN IN USE
- NEVER USE CHARCOAL, WOOD OR BRIQUETTES
- KEEP THE VENT HOLES IN THE TROLLEY CLEAR AT ALL TIMES.
- PARTS SEALED BY THE MANUFACTURER OR HIS REPRESENTATIVE MAY NOT BE ALTERED BY THE USER.
- NEVER LIGHT THE SIDE BURNER WITHOUT OPENING THE LID.

GAS CONNECTION

GAS CYLINDER

Always use an approved cylinder that complies with all national provisions and standards. Check whether the cylinder can vaporize sufficient gas as specified for your barbecue model.

- We recommend this product is connected to PROPANE.
- Always keep the cylinder in a stable and upright position.
- Be careful when handling the cylinder valves
- Never connect a cylinder without regulator to the barbecue.
- Never connect a non-regulated cylinder to the barbecue.
- Always close the cylinder valves when the barbecue is not in use
- Never place the spare cylinder under or next to a barbecue in use
- Never expose the cylinder to excessive heat or direct sunlight
- Change the flexible tube if required by national regulations

REQUIREMENTS FOR GAS CYLINDERS

Only GAS CYLINDERS that conform to the following requirements may be connected under the side shelf of your barbecue:

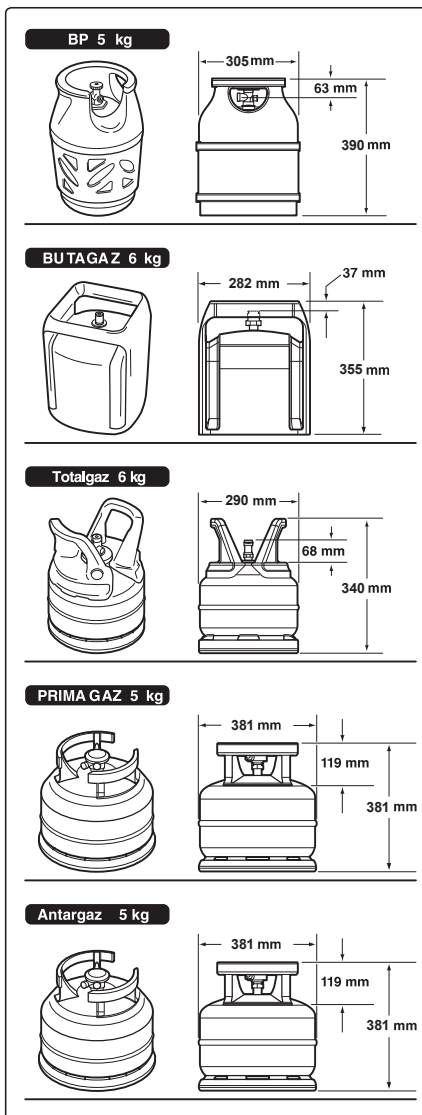
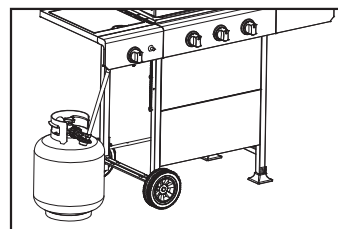
- Width: 38.1cm (maximum)
- Height: 50.0 cm (maximum)
- Maximum capacity of the cylinder: 6 kg

Gas cylinders must conform to the specifications of the national standard.

INSTALLING THE GAS CYLINDER TO THE BARBECUE

Cylinder with a capacity of less than 6kg:

To install the gas cylinder to the barbecue, always keep the cylinder in an upright position and place it on an even ground under the left side shelf of the barbecue. Connect the cylinder valve with the coupling nut. Then tighten the nut so as to prevent gas leak. Rotate the cylinder so that the opening in the valve is facing the front of the barbecue.



REPLACING THE CYLINDER

When replacing the cylinder, ensure that the control knob on the barbecue is in the OFF position and the cylinder is closed. Never replace a cylinder in the vicinity of potential ignition sources.

TRANSPORT AND STORAGE OF THE GAS CYLINDER

Although perfectly safe when handled correctly, lack of caution may result in fire and/or explosion.

To minimise the risks:

- Never store the cylinder in a building, garage or other enclosed area, but always in a well-ventilated area
- Never store the cylinder in the vicinity of another gas operated appliance, or in a very warm area, such as a car or boat
- Always keep the cylinder out of reach for children
- Always transport and store the cylinder in an upright position
- Do not smoke in the vicinity of the cylinder, especially during transport with a vehicle

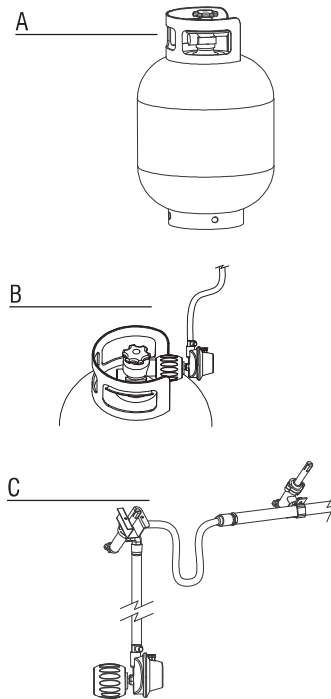
HOSE AND REGULATOR

The regulator has to match the gas cylinder connected to the device unless the device has been designed to be used directly with the direct pressure of the gas cylinder. The regulator has to be changed if signs of wear are visible. The regulators must be complied with **EN16129**.

The hose and regulator are not supplied by the manufacturer. Only use a hose / regulator combination that complies with all local and national provisions and standards, and that is compatible with the couplings of the gas cylinder used and the gas type/nominal pressure stated on the barbecue. Keep the hose as short as possible.

- Never connect the barbecue to a non-regulated gas supply. Never try to alter the hose or regulator in any way whatsoever.
- Prior to each use of the barbecue, check the hose over its full length for any damage (cracks, tears, burnt sections) or excessive wear. When you notice any damage or wear, replace the hose before using the barbecue, in accordance with the national standards
- Fat (or any other hot substance) must never fall onto the hose, and the hose must never come into contact with any hot points on the barbecue
- The connector of the regulator must be protected when it is not connected to the cylinder
- Make sure it is not dragged along the ground as this could compromise the tightness of the connector
- Do not distort the hose when connecting or disconnecting the cylinder
- The maximum permissible length of the hose is 1.5m
- In Finland, the length of hose could not exceed 1.2 m.
- It is necessary to change the flexible tube when the national conditions require it, and/or depending on its validity.
- Always place the position of the connection flexible hose properly to ensure that it is not subject to twisting.

LEAKAGE TEST



A leakage test must be performed:

- Before the barbecue is lighted for the first time
- Each time the cylinder is replaced or a gas part is changed
- At least once a year, preferably at the start of the season

The leakage test must be performed outdoors, in a well-ventilated area and not in the vicinity of an open flame, heat or ignition sources. No smoking! Use only a 50/50 mixture of liquid soap and water for the leakage test. Do not use a match or an open flame.

1. Once you have connected the cylinder to the barbecue and all control knobs are 'OFF', slowly open the cylinder 1 turn.
2. Rub the soap solution over all connections and components listed below.

Check the following areas for leaks:

- The welded joints of the cylinder (Fig. A)
 - All valve connections (Fig. B)
 - Regulator coupling and connection of the cylinder (Fig. B)
 - All hose connections (Fig. C)
3. Soap bubbles indicate a leak.
 4. Firmly tighten any leaky connection and repeat the test as long as a leak is indicated (close the cylinder valve when you are checking the leak).
 5. Disconnect the cylinder/control valve and check that all control knobs are OFF.
 6. Do not use the barbecue if you cannot repair the leak. Close the cylinder valve, remove the cylinder and contact a qualified maintenance person for gas appliances or the gas supplier to carry out the appropriate repairs.

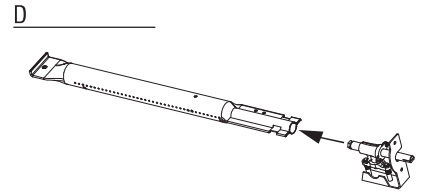
Note: the regulator may differ from the version shown here.

PRIOR TO FIRST USE / AFTER PROLONGED PERIOD OF NON-USE

Do not use the barbecue before you have read, understood and checked all information in this manual.

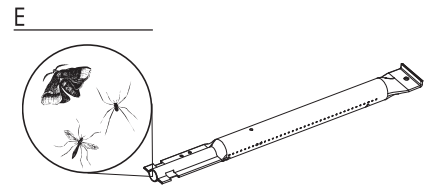
Ensure that:

- The barbecue is correctly installed
- There is no leak in the gas supply (see 'Leakage test')
- The burners are correctly installed, the venturi tubes are properly placed over the openings of the gas valves (Fig. D), and there are no obstructions (see safety information and cleaning of the burners)
- None of the gas supply hoses can come into contact with a hot surface
- Your barbecue is installed in a safe place



SAFETY INFORMATION

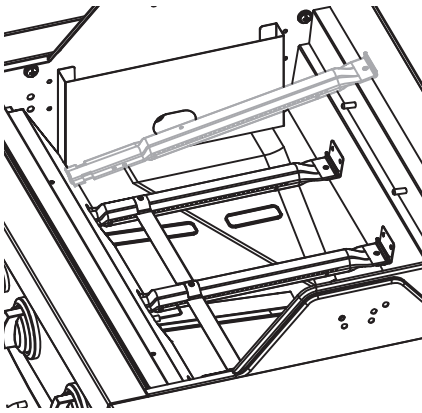
Natural hazards - spiders and insects: very tiny insects may crawl into the venturi tubes of the gas burners and build a web or nest (Fig. E)



that could block gas flow in whole or in part. Such a situation is indicated by a smoky, yellow flame and/or burner that can only be lighted with difficulty or not at all. The gas may eventually burn outside the venturi tube and thus cause serious damage to your barbecue. Should this happen, immediately close the cylinder. Clean the burners as soon as the barbecue has cooled down. Remove the burner(s) as shown in Fig. F. Clean with a pipe cleaner or brush the venturi tubes. Put the burner back into place in accordance with the instructions. (Fig. F) After cleaning, the venturi tubes must be correctly placed back over the openings of the gas valves.


Note: damage arising from a fully or partly blocked venturi tube in a burner is not covered by the guarantee and is considered lack of proper maintenance

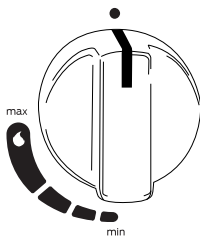
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LIGHTING THE BURNERS

Prior to lighting the burners, all checks and procedures detailed in the chapter 'Before the first use' must have been carried out.

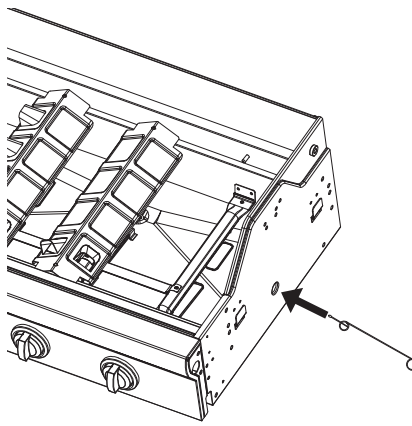
- The lid of the barbecue must always be open when you light the burner(s)
- Do not bend directly over the barbecue when lighting the burner(s)
- The control knobs of the barbecue must be 'OFF'. Slowly open the gas cylinder valve. Before opening the control knob of one burner, wait approx. 10 seconds to allow the gas to stabilize
- Important: first light the left burner
- As soon as left burner has been lighted, you only need to put the control knob of the other burner(s) in the position  to light them.
- Never try to light all burners at once



LIGHTING THE BURNERS WITH THE IGNITER


- Open the lid of the barbecue
- Open the gas cylinder valve.
- Press the igniter until you hear sparks
- Holding down the igniter, press the control knob of the left burner and turn to 
- If the burner does not light after 3 attempts, disconnect the gas and wait 5 minutes before trying again. This will allow the accumulated gas to escape. Try again, repeating the above steps.
- If the burner still does not light, read the chapter 'Troubleshooting Guide' to determine the cause and the remedy, or use a match as described below.

G




LIGHTING THE BURNERS WITH A MATCH

Left and right at the bottom of the burner box is a small opening that can be used to light the burners with a match, if the electronic igniter does not work. (Fig. G)


- Open the lid of the barbecue
- Place a match in the match holder provided (Fig. G)
- Hold a burning match through the hole, approx. 13 mm from the burner
- Open the gas cylinder valve.
- Push the required control knob and turn to . The burner should light within 5 seconds. If not, turn the control knob off and wait 5 minutes to allow the gas to escape.
- Repeat steps 1 through 5. If the burner still does not light after 3 attempts, read the chapter 'Troubleshooting Guide'

LIGHTING THE OTHER BURNERS

- As soon as the left burner has been lighted, you only need to put the control knob of the other burner(s) in the position  to light them.

LIGHTING THE SIDE BURNER USING THE IGNITER

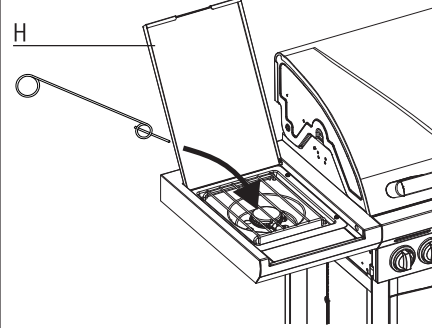
First open the lid of the side burner. To light the side burner, use the igniter on the control panel and the control knob on the side table.

- Press the igniter until you hear sparks.
- Holding down the igniter, press the control knob of the side burner and turn to 
- Repeat a number of times if the burner does not light immediately.
- If the burner does not light after 5 seconds, turn the control knob to 'OFF' and wait 5 minutes to allow the gas to escape.
- Repeat steps 1 through 3. If the burner still does not light, read the chapter 'Troubleshooting Guide' or use a match as described below.


Note:

- The maximum load of the side burner is 9 kg!
- The max diameter of the cooking vessel is 240 mm.
- The min diameter of the cooking vessel is 220 mm.

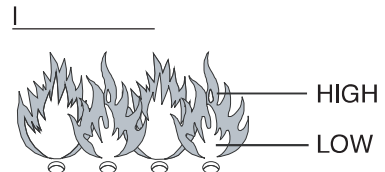
H



LIGHTING THE SIDE BURNER WITH A MATCH

- Place a match in the match holder provided
- Hold a burning match approx. 13 mm from the burner (Fig. H)
- Push the control knob of the side burner and turn to . The burner should light within 5 seconds. If not, turn the control knob 'OFF' and wait 5 minutes to allow the gas to escape.
- Repeat steps 1 through 3. If the burner still does not light, read the chapter 'Troubleshooting Guide' to determine the cause and the remedy.

VISUAL CHECK OF THE FLAMES



If the flames of the burners jump out of the burner box when the barbecue is in use, immediately turn off the control knobs. Wait 5 minutes to allow the gas to escape before relighting the barbecue. Read the chapter 'Troubleshooting Guide' if the problem persists.

Each time you light the barbecue you should check the flames. (Fig. I) A proper flame is almost completely blue, with some yellow at the top. If the flame is abnormally small and for the most part yellow, switch off the barbecue and check the venturi tubes for obstructions, or read the chapter 'Troubleshooting Guide'.

SWITCHING OFF THE BARBECUE

- Close the gas cylinder valve
- Turn all control knobs of the burners to 'OFF'.

If you follow the above order, there will be no more pressurized gas in the system.

Make sure the burner box is clean and no hole is blocked. Place the burner back in accordance with the instructions and check that the venturi tubes are positioned over the exhaust valves. If the burner exhibits cracks, unusual holes or other damage, it should be replaced.

BURNING OFF

After use, you can continue to burn the appliance for 10 or so minutes without food and with the lid closed, with all burners in the **position 'HIGH'**. In this way, most of the dirt will be burned off, which facilitates subsequent cleaning. Allow the appliance to cool down. You can then wipe off the burnt dust with a non-abrasive brush and clean the barbecue with soapy water.

STORAGE

Disconnect the gas from the cylinder when not in use. Store the barbecue and the gas cylinder outdoors in a well-ventilated area. Never store them in a garage, a shed or any other enclosed area, or in the vicinity of an open flame or heat source.

You can store the barbecue indoors, provided the gas cylinder is disconnected from the appliance and stored outdoors in a well-ventilated area.

The barbecue must be stored indoors during the winter season. Some tips:

- Clean the burners and rub them in with cooking oil. Wrap them in paper.
- Clean the cooking grids and rub them in with cooking oil. Wrap them in paper and store them indoors.
- Protect the barbecue with a cover if it is stored outdoors.
- Do not store gas cylinders indoors

GUARANTEE

This guarantee is limited to the repair or replacement of parts which prove defective under normal use and service.

This guarantee shall not apply to defects due to improper installation, incorrect use, alterations to the appliance, disassembly of the appliance, wear and tear, or lack of maintenance.

USEFUL TIPS FOR USE OF THE BARBECUE

USING YOUR BARBECOOK FOR THE FIRST TIME

When using your gas barbecue for the first time, you must first allow the unit to run in by operating it for a short period of time without any food. To run in the barbecue, light the barbecue. Close the lid and **maintain the temperature at '●', for 15 minutes**. Do not open the lid during this procedure. You then open the lid and allow the barbecue to operate for another 5 minutes at '●'. The barbecue is now ready for use.

WARMING UP THE BARBECUE

Allow the barbecue to warm up before placing any food on it. Close the lid and heat the cooking surface for at least **10 minutes in the setting '●'**. To bake at a lower temperature than the setting '●', turn the control knobs to the required position before placing any food on the barbecue.

COOKING TIME

The actual cooking time depends on various factors such as taste, outside temperature and wind. Experience will teach you how to estimate this time.

KEEPING FLARE-UPS UNDER CONTROL

During barbecuing, some flare-ups are natural. Too many flare-ups, however, will increase the temperature in the barbecue, thereby causing accumulated fat to ignite and cause fire.

To reduce flare-ups:

- Remove excess fat from the meat before baking
- Bake fat meat (chicken and pork) at a low setting
- Check that the hole in front of the fat drain is not blocked and the fat drip cup is not full
- Bake with closed lid to cut off the air supply and lower the heat settings

NOTE: If the lid is closed, your barbecue will retain a more constant temperature and food can be baked faster and with less energy.

Should the burner(s) go out during baking, open the lid, turn off the burner(s) and wait 5 minutes to allow the gas to escape before relighting the burner.

HOW TO PREVENT FOOD FROM STICKING TO THE GRID

- Rub food lightly with oil before you place it on the grid
- Or brush the grid with some cooking oil to prevent food from sticking
- Do not turn food too quickly after placing it on the grid

CLEANING AND MAINTENANCE

To prolong the lifetime of your barbecue, you should at least annually perform all of the following operations, preferably at the start of the barbecue season. Buy a barbecue® cover to protect your barbecue.

COOKING GRIDS AND GRIDDLES

After each use, allow the barbecue to cool down and clean the grids using a non-abrasive brush.

You can also wash grids using the special barbecue® enamel cleaner, a soft detergent or sodium bicarbonate. Never use oven cleaners.

BURNERS AND VENTURI TUBES

Burners and venturi tubes should be removed and cleaned at least twice a year. Thoroughly clean the venturi tubes. Open any blocked holes using a thin wire (e.g. opened paper clip). Check that the bottom

SOLVING PROBLEMS		
Problem	Probable cause	Solution
Impossible to light burner (with igniter or match)	<ul style="list-style-type: none"> Blocked venturi tubes 	<ul style="list-style-type: none"> Clean venturi tubes
Not enough heat	<ul style="list-style-type: none"> Gas cylinder valve is not open Venturi tubes not positioned over exhaust valves Blocked burner openings Cylinder is empty or almost empty Regulator not fitted correctly on cylinder 	<ul style="list-style-type: none"> Open gas cylinder valve Reinstall venturi tubes Clean openings or fit new burner New cylinder Tighten up connector of regulator Disconnect hose
Yellow flames	<ul style="list-style-type: none"> Venturi tubes are partly blocked Salt on burner The product is connected to Butane. 	<ul style="list-style-type: none"> Clean venturi tubes Clean burner Connect the product to Propane with the right connector.
Impossible to light burner with igniter	<ul style="list-style-type: none"> Ignition wire not fitted properly Defective ignition electrode Faulty ground Defective igniter 	<ul style="list-style-type: none"> Check all connections Check installation of electrodes, burner and igniter Replace igniter
Flames jumping out of the burner box	<ul style="list-style-type: none"> Windy weather Cylinder almost empty 	<ul style="list-style-type: none"> Move barbecue with rear side pointing towards the wind New cylinder or fill up
Excessive heat and flare-ups	<ul style="list-style-type: none"> Too fatty food Blocked fat drain hole Cooking system not positioned correctly 	<ul style="list-style-type: none"> Trim excess fat or reduce heat Clean bottom of burner box and burner Position cooking system correctly
Flames behind control panel	<ul style="list-style-type: none"> Blocked venturi tubes 	<ul style="list-style-type: none"> Shut off gas immediately, allow barbecue to cool down and clean venturi tubes
Regulator humming	<ul style="list-style-type: none"> Temporary situation caused by high outside temperature or full cylinder 	<ul style="list-style-type: none"> This is not a defect or a hazard
Incomplete flame	<ul style="list-style-type: none"> Plugged, leaky or rusted burner 	<ul style="list-style-type: none"> Clean / replace burner
Warming rack does not fit	<ul style="list-style-type: none"> Legs are angled too narrowly, or too widely 	<ul style="list-style-type: none"> The warming rack feet are adjustable. Bend them to fit into the warming rack holes.

TROUBLESHOOTING GUIDE FOR ELECTRIC IGNITION		
Problem	Probable cause	Solution
No sparks when pressing the ignition; no sound	<ul style="list-style-type: none"> Battery not installed correctly Empty battery Ignition button not installed correctly Defective spark generator 	<ul style="list-style-type: none"> Install battery (ensure that \oplus and \ominus are oriented correctly, with \oplus at the top and \ominus at the bottom) Replace with new AA battery Screw off button and reinstall Replace spark generator
No sparks when pressing the ignition; sound is present	<ul style="list-style-type: none"> Faulty ground 	<ul style="list-style-type: none"> Remove and reconnect all connections with spark generator and electrodes
Sparks are present but not with all electrodes and/or not powerful enough	<ul style="list-style-type: none"> Faulty ground Spark flashover away from burner(s) Low battery Electrodes are wet Electrodes cracked or broken "sparks are present" 	<ul style="list-style-type: none"> Remove and reconnect all connections to the spark generator and the electrodes If sparks are present that do not originate from the burner(s), the wiring may be damaged. Replace the wiring. Replace with new AA battery Use paper tissues to remove the dirt Replace cracked or defective electrodes



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