

MODEL# HF1814A

Gas BBQ For Outdoor Use

WARNING

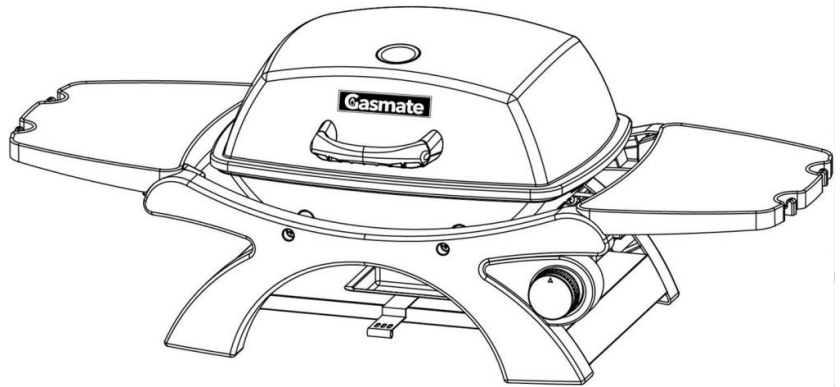
Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. Read the installation, operation and maintenance instructions thoroughly before installing or servicing this equipment.

DANGER

Failure to follow these instructions could result in fire or explosion that could cause property damage, personal injury or death.

DANGER

DO NOT use gas grill for indoor cooking or heating. TOXIC fumes can accumulate and cause asphyxiation. DO NOT use in or on boats or recreational vehicles.



WARNING
FOR YOUR SAFETY:

For Outdoor Use Only
(Outside any enclosure)

SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE. IF YOU ARE ASSEMBLING THIS UNIT FOR SOMEONE ELSE, GIVE THIS MANUAL TO HIM OR HER TO SAVE FOR FUTURE REFERENCE.

Grill Operation 1-2-3

Before Grilling

- Step 1 Keep your grill a safe distance away from your property.*
- Step 2 Always perform a Leak Test on all connections *
- Step 3 Keep children away from the grill.

During Grilling

(To avoid tripping safety valves, please follow these instructions carefully.)

- Step 1 First open lid and connect LPG cylinder slowly.
- Step 2 Use protective gloves when grill gets hot.
- Step 3 Never leave a lit grill unattended.

After Grilling

- Step 1 Always burn grill for 10-15 minutes to burn off food residues after use.
- Step 2 Wait until the grill is completely cooled before closing lid.
- Step 3 Clean up grease build-up to avoid grease fire, and cover your grill to prevent rust.

* Please refer to the owner's manual for details.

WARNING

1. Do not store or use gasoline or other flammable liquids or vapor in the vicinity of this or any other appliance.
2. An LPG cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.
3. Never refill disposable cylinder.
4. Never allow oil or grease to get hotter than 200°C or 400°F. If the temperature exceeds (200°C) or 400°F if oil begins to smoke, immediately turn the burner or gas supply off.

DANGER

1. If you smell gas:
2. Turn off gas.
3. Extinguish any open flame.
4. Open lid.
5. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.

DANGER

1. Never operate this appliance unattended.
2. Never operate this appliance within 10 ft (3 m) of any structure, combustible material or other LPG cylinder.
3. Never operate this appliance within 25 ft (7.5 m) of any flammable liquid.
4. If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish oil or grease fire with water.

Always read and understand the WARNINGS and INSTRUCTIONS that are contained in this manual before attempting to use this gas barbecue grill to prevent possible bodily injury or property damage.

NOTE: Installer: Leave this manual with the consumer.
Consumer: Retain this manual for future reference.

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Technical Specifications

MODEL NO.:	HF1814A				
DESCRIPTION:	OUTDOOR GAS BARBECUE GRILL				
TOTAL HEAT INPUT: (ALL APPLIANCE CATEGORIES)	3.2kW(232.7g/h)		 0063-18 PIN NO.0063CS7068		
APPLIANCE CATEGORY:	<input type="checkbox"/> I ₃₊ (28-30/37)	<input type="checkbox"/> I _{3B/P} (30)	<input type="checkbox"/> I _{3B/P} (50)	<input type="checkbox"/> I _{3B/P} (37)	
TYPES OF GAS:	BUTANE	PROPANE	BUTANE, PROPANE OR THEIR MIXTURES		
GAS PRESSURE:	28-30 mbar	37 mbar	30 mbar	50mbar	37 mbar
INJECTOR SIZE main:	0.86mm		0.86mm	0.75mm	0.83mm
DATE CODE:					
USE OUTDOORS ONLY.					
READ THE INSTRUCTIONS BEFORE USING THE APPLIANCE. WARNING: ACCESSIBLE PARTS MAY BE VERY HOT. KEEP YOUNG CHILDREN AWAY. THIS APPLIANCE MUST BE KEPT AWAY FROM FLAMMABLE MATERIALS DURING USE. DO NOT MOVE THE APPLIANCE DURING USE. TURN OFF THE LPG GAS SUPPLY AT THE LPG CYLINDER AFTER USE. DO NOT MODIFY THE APPLIANCE.					
Country of Destination:					
<input type="checkbox"/> I ₃₊ (28-30/37): BE, CH, CY, CZ, ES, FR, GB, GR, IE, IT, LT, LU, LV, PT, SK, SI,TR					
<input type="checkbox"/> I _{3B/P} (30): CY, DK, EE, FI, HU, IT, LT, NL, NO, SE, SI, SK, RO, HR, TR, BG, IS, LU, MT, CZ,GR,LV					
<input type="checkbox"/> I _{3B/P} (50): AT, CH, DE, SK, CZ					
<input type="checkbox"/> I _{3B/P} (37): PL					
Produced by Guangzhou Hengfu Hardware Technology CO.,LTD					
Address: No. 1 Qinglong Street, Dalongtou Village, Jianggao Town, Baiyun District, Guangzhou					

Note: The digits on the injector indicating the injector size, for example, “0.86” means the injector size is 0.86mm.
 The flexible hose used should be approved by EN16436-1:2014 with the maximum length 1.5m;
 A regulator complied with EN16129:2013 and the national regulation should be used on the appliance.
 Use 30mbar regulator for butane/propane under the category I_{3B/P}(30).
 Use 30mbar regulator for butane under the category I₃₊(28-30/37).
 Use 37mbar regulator for propane under the category I₃₊(28-30/37).
 Use 37mbar regulator for butane/propane under the category I_{3B/P}(50).
 Use 50mbar regulator for butane/propane under the category I_{3B/P}(50).

For Your Safety

IMPORTANT NOTICE: READ ALL INSTRUCTIONS PRIOR TO ASSEMBLY AND USE.

Safety First!

Read and understand all warnings and precautions prior to operating your grill.

WARNING

1. LPG Cylinders must be stored outdoors out of the reach of children and must not be stored in a building, garage or any other enclosed area.
2. The use of alcohol, prescription or non-prescription drugs may impair an individual’s ability to properly assemble or safely operate this appliance.

3. Always open the grill lid carefully and slowly as heat and steam trapped within the grill could cause severe burns.
4. Always place your grill on a hard and level surface far away from combustible materials and structures. An asphalt or blacktop surface may not be acceptable for this purpose.
5. Do not leave a lit grill unattended.
6. Keep children and pets away from the grill at all times.
7. Do not use the grill in high winds.
8. Do not attempt to attach this grill to the self-contained propane LPG gas system of a camper, trailer, motor home or house.
9. Do not use charcoal or lighter fluid.
10. LPG cylinder systems should only be installed in the commercial sector by trained personnel and checked by an appropriately qualified person or, when dealing with certain cylinder systems, by a person assigned by the contractor (accident prevention regulations (BGV D 34)).
11. This outdoor LPG gas appliance is not intended to be installed in or on recreation vehicles and/or boats.
12. Do not attempt to move the grill while it is lit.
13. Do not use the grill unless it is COMPLETELY assembled and all parts are securely fastened and tightened.
14. Keep combustible items and surfaces at least 6 feet away from the grill at all times. DO NOT use this LPG gas grill or any gas product under any overhead enclosure or near any unprotected combustible constructions.
15. Do not use in an explosive atmosphere. Keep grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids. This appliance must be kept away from flammable materials during use.
16. Do not attempt to use or assemble with missing or damaged parts. Contact customer service for replacement part.

⚠ CAUTION - Prevention of Burns

1. To avoid burns, do not touch metal parts of the grill until they have completely cooled for at least 45 minutes or unless you are wearing protective gear such as pot holders, protective gloves or mittens.
2. Do not alter the grill in any manner.
3. Clean before each use. If there is evidence of abrasion, wear, cuts or leaks, the hose must be replaced prior to operation. The replacement hose assembly should be in accordance with the manufacturer's specifications.
4. Never keep a filled LPG cylinder in a hot car or car trunk. Heat will cause the gas pressure to increase, which could open the relief valve and allow gas to escape.

Safe Locations for Use of This Outdoor Grill

⚠ DANGER

Never use this outdoor grill inside any building, garage, shed or breezeway, or inside any boat, trailer or recreational vehicle to prevent a possible fire and to prevent the possibility of carbon monoxide poisoning or asphyxiation.

⚠ WARNINGS

Do not use this appliance under overhead combustible surface or covered area (e.g., awnings, umbrellas, porches or gazebos).

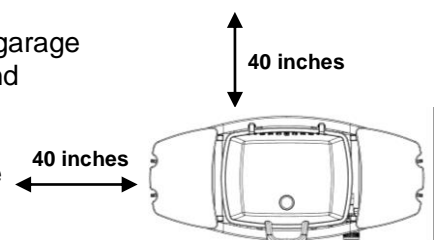
Always confirm that this grill is not positioned under the overhang of a house, a garage or other structure before lighting it. An overhang will serve to deflect flare-ups and radiated heat into the structure itself, which could result in a fire.

Always confirm that this grill is positioned more than 40 inches (100 cm) away from any combustible materials or surface before lighting it, and that no gasoline or other volatile substances are stored in the vicinity of this grill.

(see diagram to right). The temperature of a grease fire or of the radiated heat might otherwise be sufficient to ignite nearby combustible or volatile substances.

Always locate this grill where there will be ample combustion and ventilation air. Do not obstruct the flow of combustion and ventilation air, but never position it in the direct path of a strong wind.

Never allow the grill to operate while unattended to prevent uncontrolled grease fires from erupting.



Never attempt to move this grill while it is in operation or while it is still hot to prevent possible personal injury.

Never store or use gasoline or other flammable or volatile substances in the vicinity of this grill or in the vicinity of any other heat-generating appliance because of the danger of starting a fire.

DANGER – Gas Safety

LPG gas is flammable and hazardous if handled improperly. Become aware of its characteristics before using any LPG product.

- LPG gas Characteristics: Flammable, explosive under pressure, heavier than air and settles in pools in low areas.
- In its natural state, LPG gas has no odor. For your safety, an odorant has been added.
- Contact with LPG gas could cause freeze burns to the skin.
- This grill is shipped from the factory for LPG gas use only.
- Never use a LPG gas cylinder with a damaged body.
- Dented or rusted propane LPG cylinders may be hazardous and should be checked by your propane LPG gas supplier.

CAUTION

- It is essential to keep the grill's valve compartment, burners and circulating air passages clean.
- Inspect the grill before each use.

Step 1. Inspect all connections and make certain they are secure.

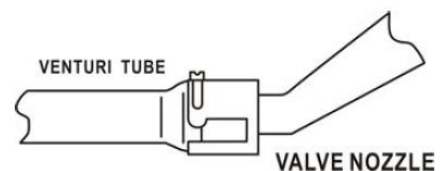
Step 2. Check and clean the burner venturi tubes for insects and insect nests by removing the burner and inserting a bottle brush cleaner into each tube to make sure the passage is clear.

*** A clogged tube can lead to a fire beneath the grill. ***

Step 3. Ensure that the valve nozzle is pointing straight and completely inserted into the venturi tube.

GENERAL INFORMATION

1. An LPG cylinder is required for operation.
2. This gas grill is NOT intended for commercial use.
3. Don't obstruct the ventilation opening of the cylinder enclosure.



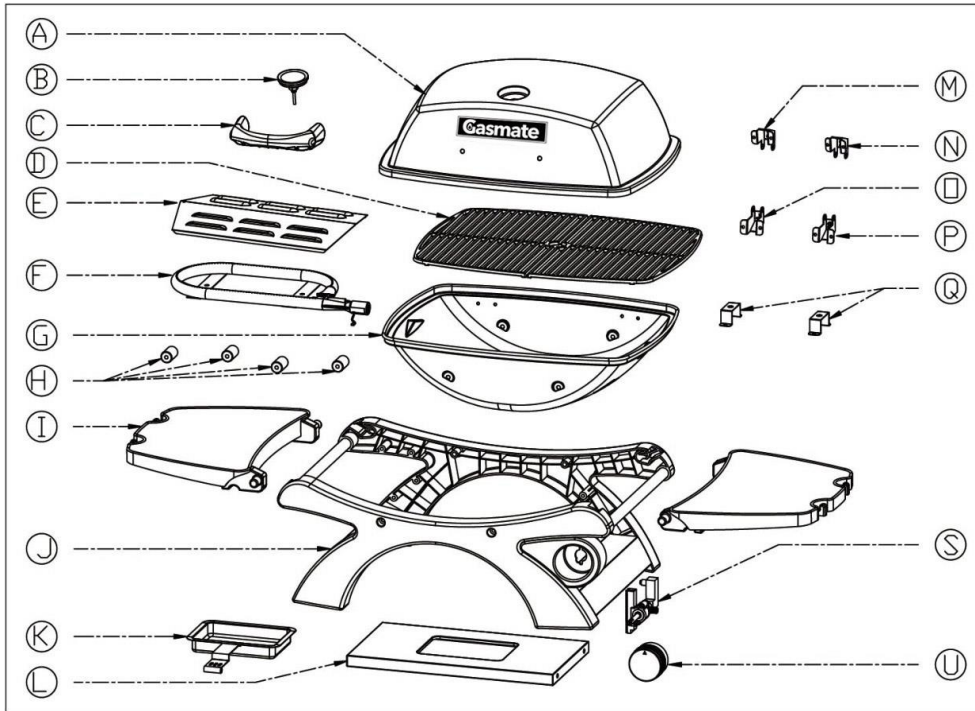
IMPROPER USE

Any other application or applications extending beyond the stated purpose are not authorized. This applies to the following types of misuse in particular:

- **Do not operate the barbecue with coal or fuel other than LPG.**
- **Do not operate the barbecue as a stove with pots and pans.**
- **Do not operate the barbecue as a heater.**

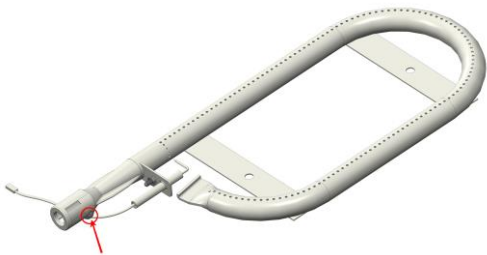
Do not use the barbecue to heat materials and substances other than food that is suitable for barbecuing.
Do not modify the appliance.

Illustrated Parts List





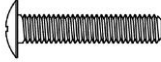


Part	Description	QTY	Part	Description	QTY	Part	Description	QTY
A	Lid	1pc	H	Connecting Bar	4pcs	O	Bottom Left Hinge	1pc
B	Thermometer	1pc	I	Side Shelf	2pcs	P	Bottom Right Hinge	1pc
C	Top Handle	1pc	J	Trolley	1pc	Q	Burner Support	2pcs
D	Cast Iron Cooking Grill	2pcs	K	Grease Box	1pc	S	Main Valve	1pc
E	Heat plate	1pc	L	Trolley Bottom Panel	1pc	U	Knob	1pc
F	U Burner	1pc	M	Up Left Hinge	1pc	V	Nameplate	1pc
G	Fire Bowl	1pc	N	Up Right Hinge	1pc			



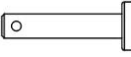


Note: The Bottom Hinges are different from the Up Hinges, the support part of Bottom Hinge is folded outside, while the Up Hinge is folded inside.



Note: Parts sealed by the manufacturer shall not be altered by the user. Do not change or alter the damper size in this area by yourself.

Parts List

No.	Part	QTY
AA	 M6x12	10PCS
BB	 M4x12	14PCS
CC	 M6x30	4PCS
DD	 M4 Nut	10PCS
EE	 Washer	10PCS

No.	Part	QTY
FF	 M6 Nut	2PCS
GG	 R Pin	2PCS
HH	 Hinge Pin	2PCS
II	 Wrench	1PC
JJ	 Screwdriver	1PC

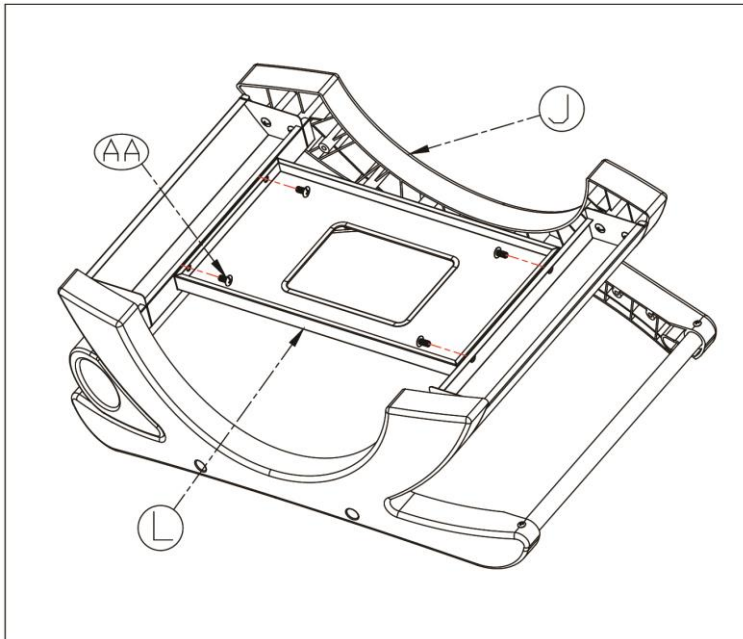
Assembly Instructions

Remove all contents from the carton packaging. Make sure all parts are present before attempting assembly. Once the grill is fully assembled, go back and check to make certain all the bolts are secure. Tighten again using the screwdriver provided if necessary.

Estimated Assembly Time: 15 minutes

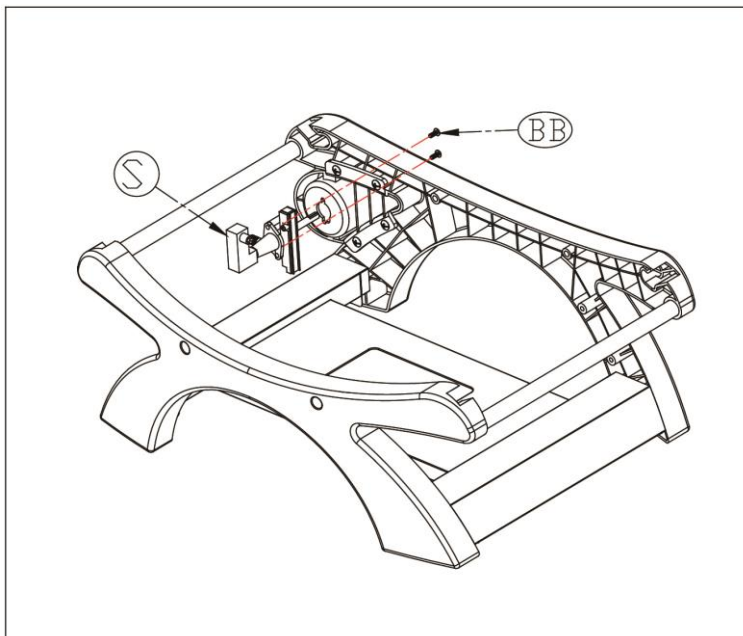
Step 1

- Turn the Trolley (J) and Bottom Panel (L) up-side-down. (As fig below)
- Align the holes on the Bottom Panel (L) with the holes on the Trolley (J).
- Insert 4pcs M6 Bolts (AA) to the pre-drilled holes separately, screw them tightly.



Step 2

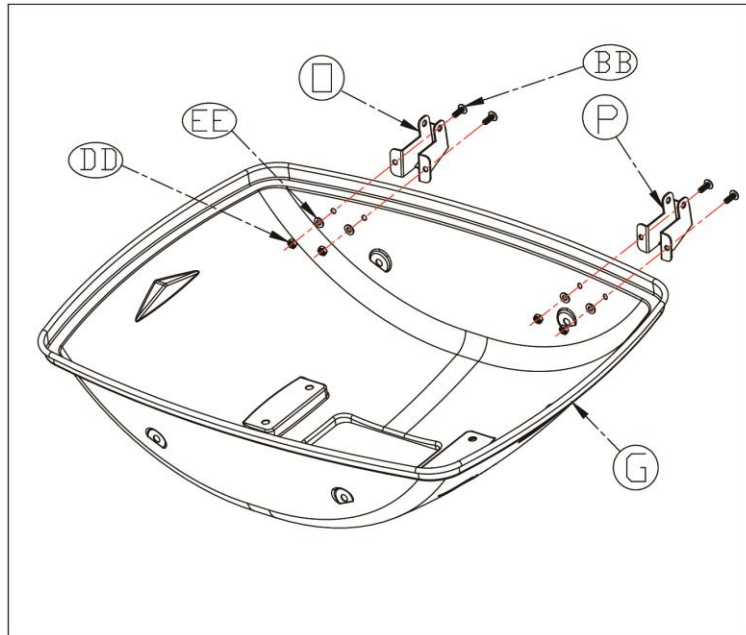
- Align the holes on the Main Valve (S) with the holes on the side of Trolley (J), ensure the nozzle is upwards. (As fig below)
- Insert two M4x12 bolts (BB) into the pre-drilled holes and screw them up tightly.



Step 3

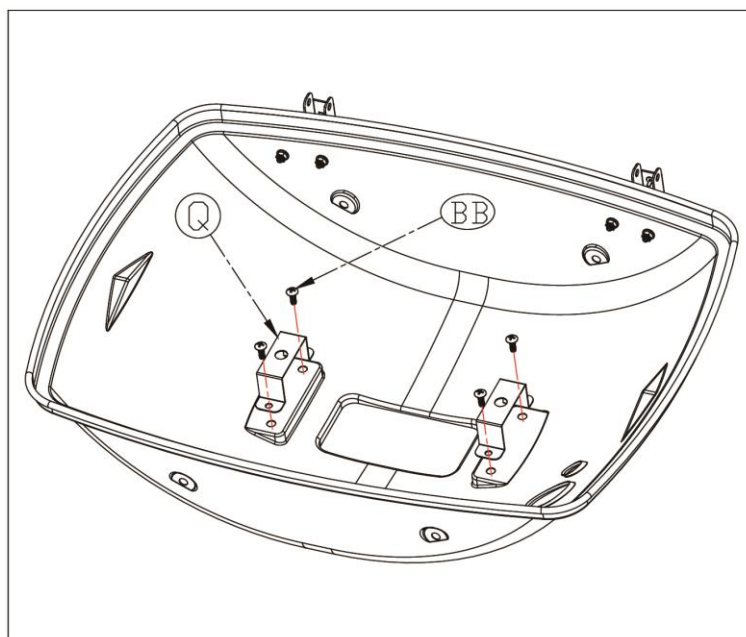
- a) Align the hole on the Bottom Right Hinge (P) with the hole on the Bowl (G).
- b) Screw one M4x12 bolt (BB) to the pre-drilled hole along with one washer (EE) and M4 nut (DD). So as the other hole. Tighten by screwdriver until secure.
- c) Do it again with the Bottom Left Hinge (O).

Note: The Bottom Hinges are different from the Up Hinges, the support part of Bottom Hinge is folded outside, while the Up Hinge is folded inside.



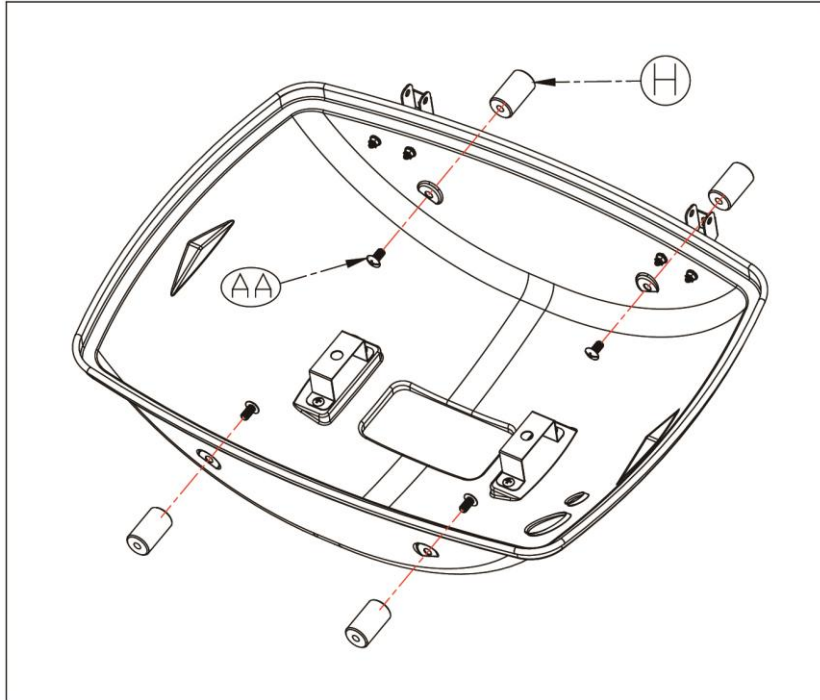
Step 4

- a) Align the hole on the Burner Support (Q) with the hole on the Bowl (G).
- b) Insert 4 pcs M4x12 Bolts (BB) to the holes separately. Screw them up tight.



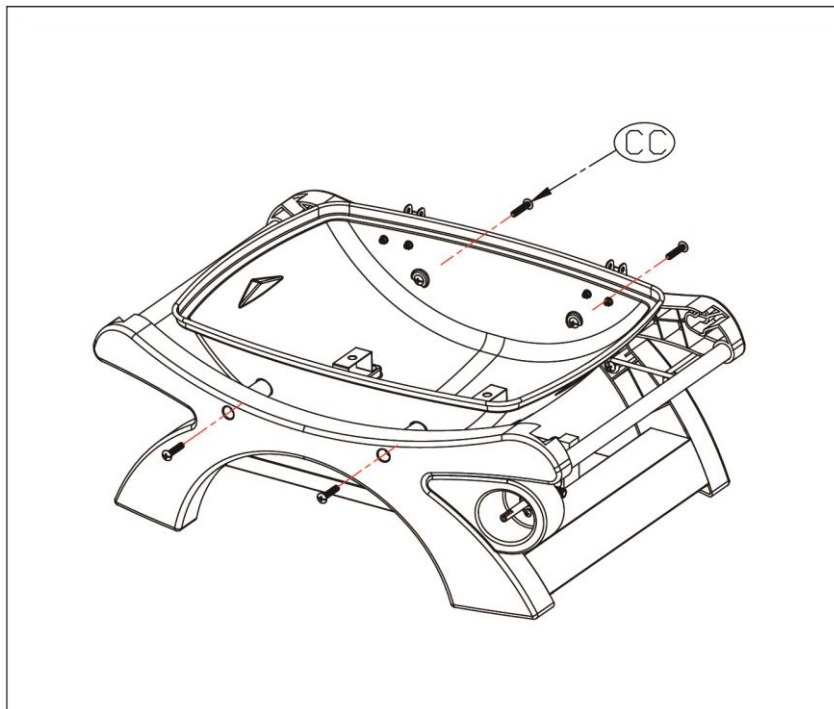
Step 5

- a) Align the hole on the bowl (G) with the hole on connecting bar (H).
- b) Insert one M6x12 bolt (AA) through the hole of the bowl into the bar, screw it tightly.
- c) Do the same with the other 3 connecting bars (H).



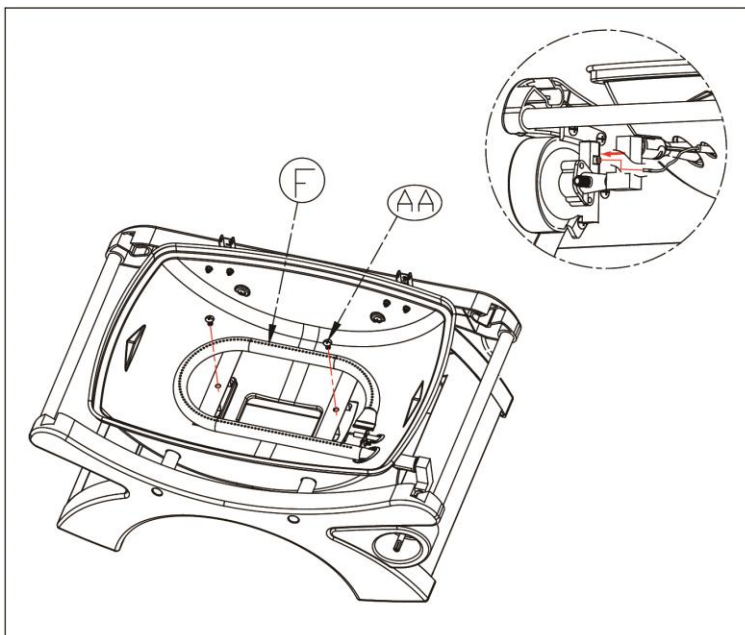
Step 6

- a) Align the holes on the Trolley (J) with the holes on the connecting bars (H).
- b) Insert one M6x30 bolt (CC) through each pre-drilled trolley hole to the hole of connecting bar separately, screw them tightly.



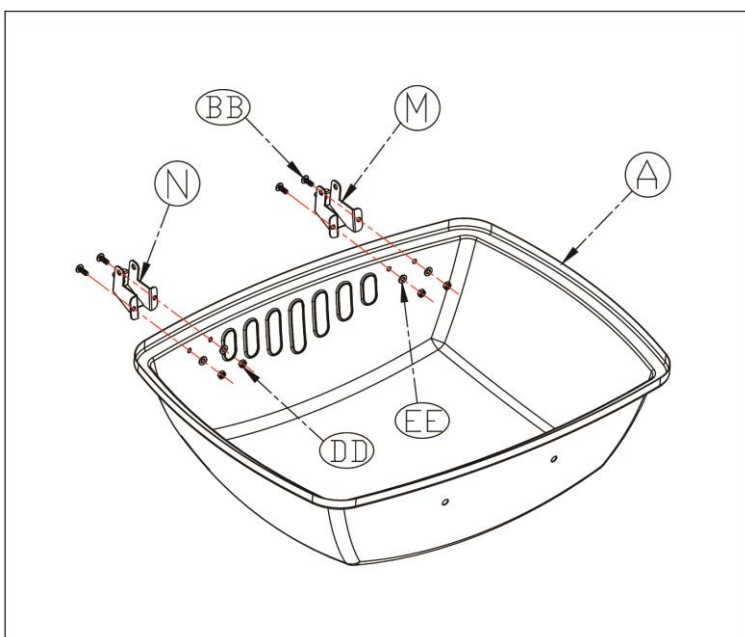
Step 7

- Take out the U burner (F) with igniting needle pre-assembled already, make sure the igniting needle is pointed right to the small gas hole of the U burner (F).
- Put the U burner (F) through the hole of the bowl, connect it with the Main Valve (S). Make sure the valve nozzle is inserted to the U burner.
- Align the hole of U burner (F) with the burner support (Q), insert 2pcs M6x12 bolts (AA) into the pre-drilled holes separately and screw them tightly.
- Insert the ignition wire to the main valve. (As the fig showed in magnified below)



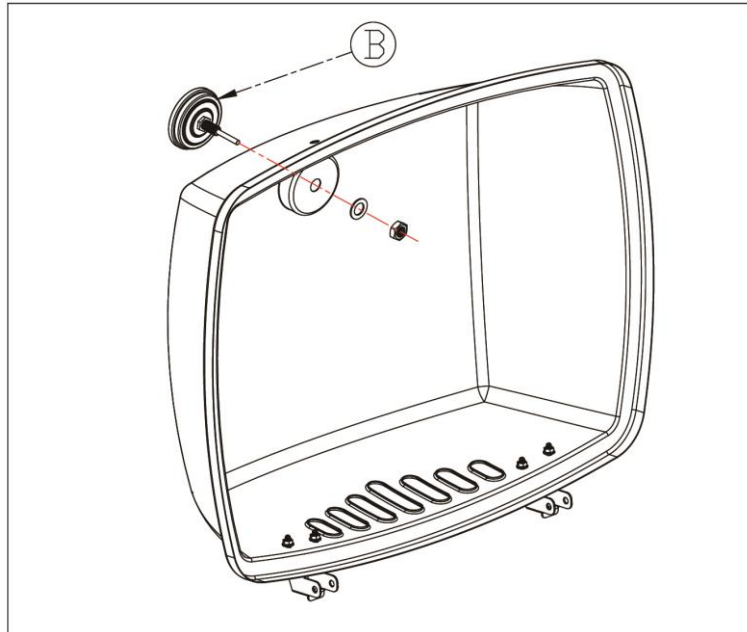
Step 8

- Align the hole on the Up Right Hinge (M) with the hole on the Lid (A).
- Screw 2pcs M4x12 bolt (BB) to the pre-drilled hole along with one washer (EE) and lock each by M4 nut (DD). Tighten by screwdriver.
- Do it again with the Up Left Hinge (N).



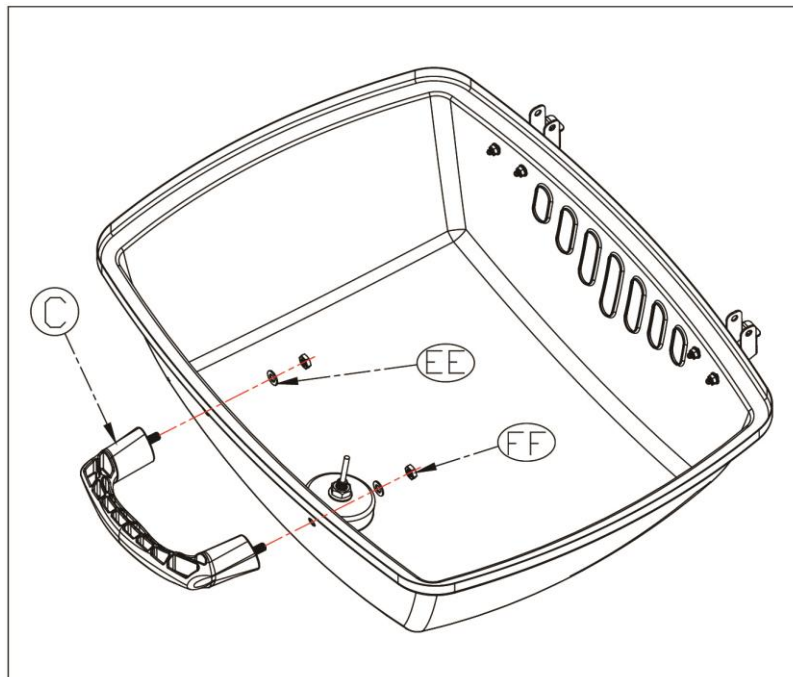
Step 9

- a) Take the washer and nut off from the thermometer (B).
- b) Put the thermometer (B) through the hole of the lid, seal with the washer and nut which you take off just now.
- c) Make sure the indicated scale is right to your direction, lock the thermometer (B) tightly.



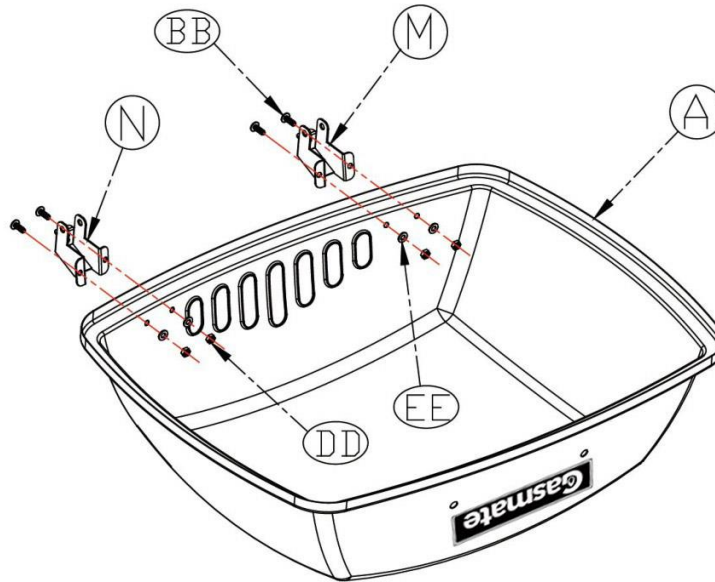
Step 10

- a) Insert the pre-assembled bolt on the lid handle(C) to the hole of the lid, seal with washer (EE) and M6 nut (FF).
- b) Screw them tightly. (As fig below)



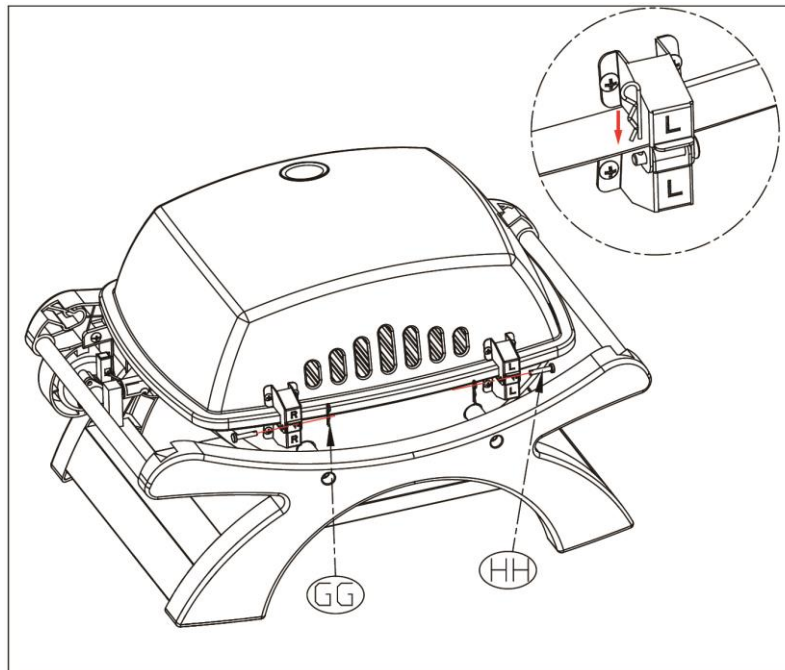
Step 11

- c) Insert the pre-assembled bolt on the Name Plate (V) to the hole of the lid, seal with M4 nut (DD).
- d) Screw them tightly. (As fig below)



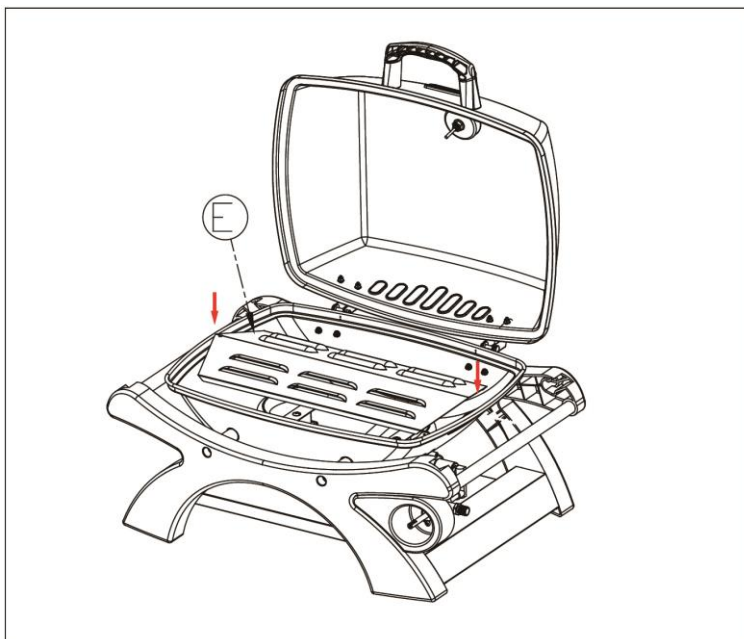
Step 12

- a) Put the assembled top lid on the bowl, align the holes on top hinges to the bottom hinges, insert the hinge pin (HH) from outside to the inside.
- b) Lock the R pin (GG) into the hole of Hinge pin (HH). (As fig showed in magnified below)



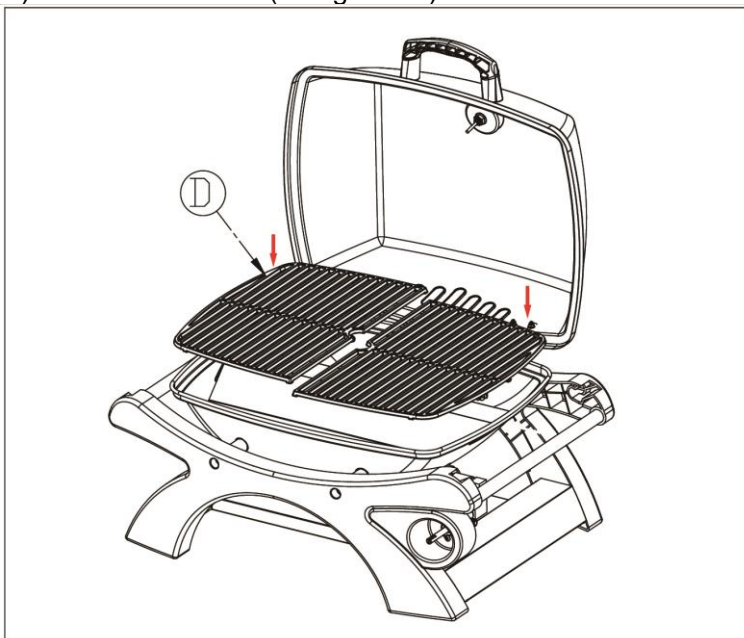
Step 13

a) Put the Heat plate (E) vertically to the support place in the bowl.



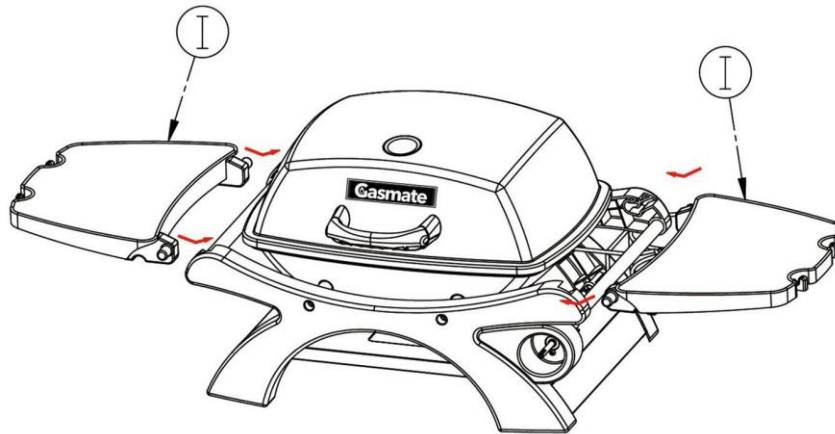
Step 14

Put the cooking grills (D) onto the fire bowl. (As fig below)



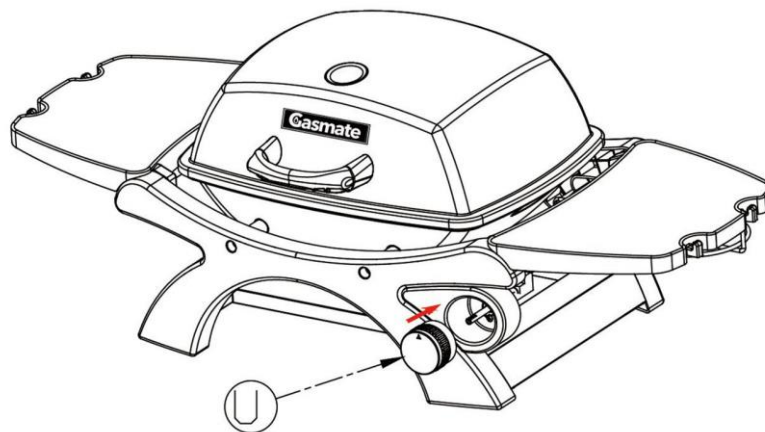
Step 15

Insert both side shelves (I) into the Trolley. (As fig below).



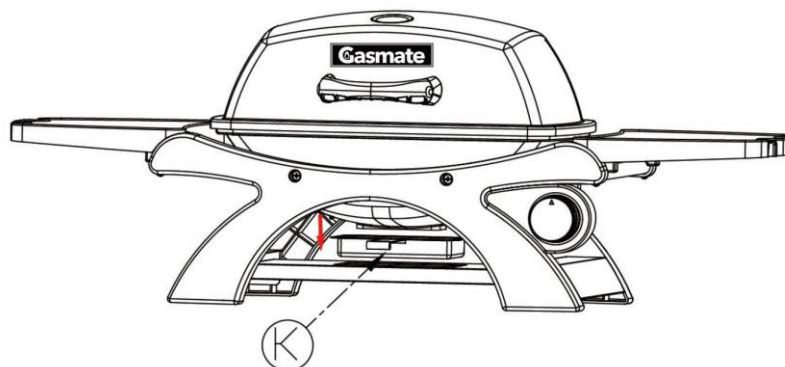
Step 16

Insert the knob (U) into the Trolley. (As fig below).

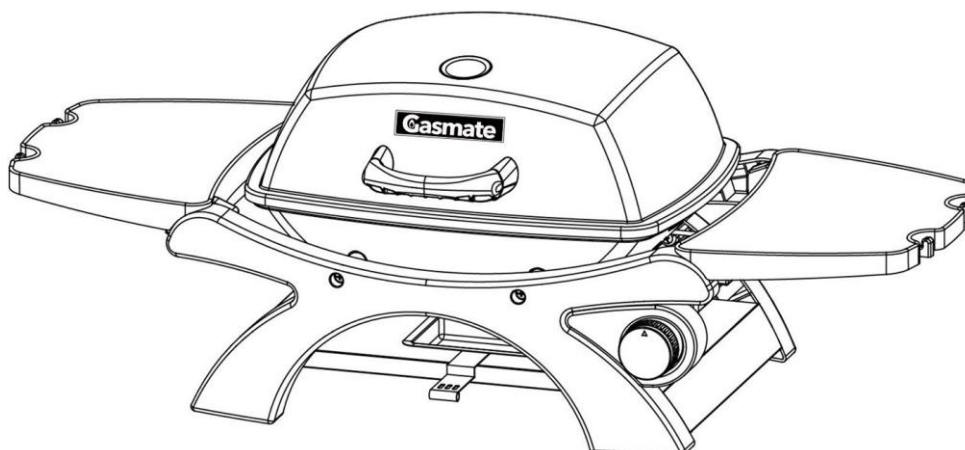


Step 17

Put the Grease box (K) into the hole of the trolley bottom panel (L).



Fully Assembled View



Left Side

Right Side

Operating Your Grill

CAUTION:

Use only the regulator provided. If a replacement is necessary, call our customer service center. The use of unauthorized parts can create an unsafe condition and environment.

Connecting & Disconnecting the LPG Cylinder

LPG gas Supply Connection & Disconnection

1. The hose should be secured to the regulator and the appliance with nut. This barbecue is set to operate a 28 mbar regulator with butane gas and a 37mbar regulator with LPG gas and a regulator with butane/propane mixture at 37mbar and a regulator with butane/propane mixture at 50mbar and a regulator with butane/propane mixture at 30mbar. Use a suitable regulator certified to BSEN 16129:2013. Please consult your LPG dealer for information regarding a suitable regulator for the LPG cylinder.
2. Always place the LPG cylinder on the tank brackets located on the right side of the cart.
3. Always confirm all burner control knobs are in the OFF position before activating the gas supply.
4. Before connection, be sure that there is no debris caught in the head of the LPG cylinder, head of the regulator valve, or in the head of the burner and burner ports.
5. Always connect the LPG gas supply regulators as follows: Insert the nipple of the valve coupling into the tank valve and tighten the connection collar by turning it clockwise with one hand while holding the regulator with the other hand.
6. Disconnect the LPG cylinder from the regulator valve when the grill is not in use.
7. Always confirm all burner control knobs are in the OFF position before disconnecting the LPG gas supply.
8. Before disconnecting, be sure that the tank valve is in OFF position.
9. Always disconnect the LPG gas supply regulators as follows: Loosen the connection collar by turning it counter-clockwise with one hand while holding the regulator with the other hand and take the nipple of the valve out of the tank valve. Do not obstruct the flow of combustion air and ventilation air to the grill. Keep ventilation openings of the cylinder enclosure free and clear from debris.
10. Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Install only the type of dust cap on cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of LPG gas.
11. The maximum diameter and the maximum height of the suitable gas cylinder are 320 mm and 570 mm.
12. Turn off the gas supply at the LPG cylinder after use.

13. LPG cylinder: a common camping LPG cylinder with a fill weight of 3,5 or 11 kg(e.g. grey camping LPG cylinder). These are available at DIY shops or LPG gas suppliers.
14. Pressure regulator: preset and CE approved pressure regulator,max.1.5kg/h, operating pressure suitable for the LPG cylinder used. This type of pressure reducer is also available from your local dealer.
15. Gas hose: CE approved hose of sufficient length, allowing installation without any kinks, shall not exceed 1.5m. It's recommended to change the flexible hose when the national conditions require it or depending on its validity.

DANGER

To prevent fire or explosion hazard when testing for a leak:

1. Always perform the leak test before lighting the grill and each time the cylinder is connected for use.
2. Do not smoke or allow other sources of ignition in the area while conducting a leak test.
3. Conduct the leak test outdoors in a well-ventilated area.
4. Do not use matches, lighters or a flame to check for leaks.
5. Do not use grill until all leaks have been stopped. If you are unable to stop a leak, disconnect the LPG gas supply, call for gas appliance service or your local LPG gas supplier.

Regulator and Hose

Use only regulators and hose approved for LPG at the above pressures (See Page 4). The life expectancy of the regulator is estimated as 10 years. It is recommended that the regulator is changed within 10 years of the date of manufacture.

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

The hose used must conform to the relevant standard for the country of use. The length of the hose must be 1.5 meters (maximum). Worn or damaged hose must be replaced. Ensure that the hose is not obstructed, kinked, or in contact with any part of the barbecue other than at its connection.

The hose should not be twisted or kinked when attached to the LPG cylinder. No part of the hose should touch any part of the appliance. So site the cylinder out to the left hand side of the appliance at the maximum distant permitted by the hose length.

Checking for Leaks

1. Perform leak testing in a well-ventilated area;
2. Make two to three oz. of leak solution by mixing one part liquid dishwashing soap with three parts water.
3. Make sure control knob is in the "OFF" position.
4. Spray some solution on the regulator connection. Any leakage will show as bubbles in the area of the leak.
5. Inspect the solution at the connections for bubbles. If no bubbles appear, the connection is secure.
6. If bubbles appear, or you can still smell gas, you have a leak. Go to step 7.
7. Disconnect the LPG cylinder and reconnect.
8. Do not operate any electrical appliances. Make sure the connection is secure.
9. Retest with solution.
10. If you continue to see bubbles, replace the LPG cylinder.
11. If leak is still found and you can't deal it with the above methods. Turn off LPG gas supply and consult your gas dealer or barbecue supplier for advice.

Lighting Your Grill

⚠ DANGER: Failure to open lid while igniting the grill's burners or not waiting five minutes to allow gas to clear if the grill does not light, may result in an explosion, which could cause serious bodily injury or death.

⚠ WARNING: To prevent possible bodily injury, never stand with your head directly over the grill when preparing to light the main burners.

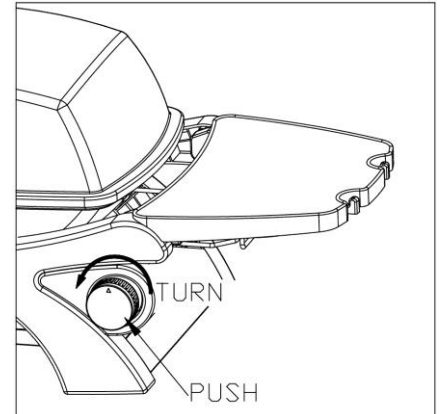
Main Burner

1. Open lid while lighting burners.

⚠ WARNING: Attempting to light the burner with the lid closed may cause an explosion. Make sure there are no obstructions of airflow to the gas unit.

Spiders and insects can nest and clog the burner/venturi tube at the orifice. A clogged burner tube can lead to a fire beneath the appliance.

- All valves must be in the "OFF" position.
- Turn gas supply "ON" by connecting LPG cylinder to regulator inlet fitting.
- Push in control knob completely (3 to 4 seconds) and rotate slowly about 1/4 turn counter clockwise until a click is heard. The burner should light. Observe the burner flame and make sure all burner ports are lighted. A blue/yellow flame of 1-2 inches should appear from the burner.
- If the burner does not light, turn the control knob to "OFF" position immediately. Wait 5 minutes and repeat the lighting procedure.
- Adjust valve knob to desired cooking temperature.



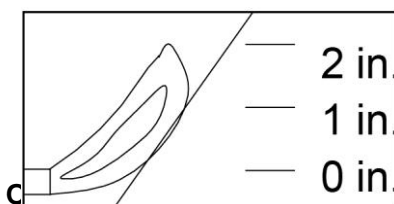
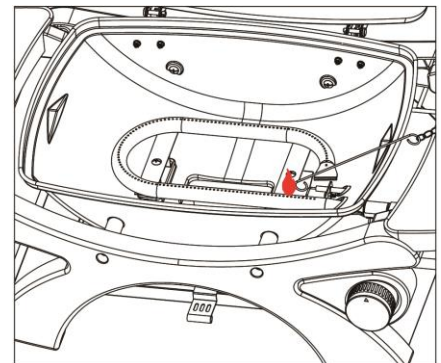
Using the Lighting Stick to Light the Burners

- Insert a match into the end of the lighting stick and light it.
- Once lit, place the flame through the cooking grid slots to reach the burner ports. (see diagram to right).
- Push and turn control knob to "HIGH" setting. After lighting observe the burner flame, make sure all burner ports are lighted--a blue/yellow flame of one to two inches from the burner ports should appear.

If ignition does not take place, turn the burner control knob to the "OFF" position.

Wait five minutes with lid open for the gas to clear and repeat the lighting procedure.

- Adjust burners to the desired cooking temperature.



Confirm that the burner is properly lit by agreeing with description below. If the flame pattern appears abnormal, consult the troubleshooting guide on page 19 for corrective action.

FIG. A: Flame should be a blue/yellow color between 1 to 2 inches high.

FIG. A

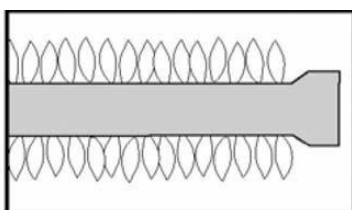


FIG. B

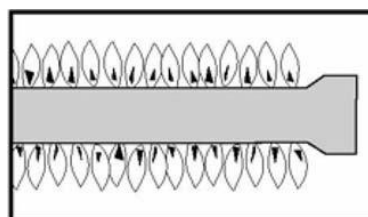
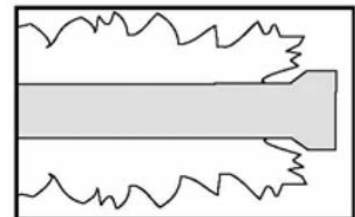


FIG. C



Normal: Soft blue flames with yellow tips between 1 inch - 2 inches high.

Out of adjustment: Noisy hard blue flames – too much air

Poor combustion: Wavy, yellow flames- too little air.

Flare-ups:

“Flare-ups” sometimes occur when food drippings fall onto the hot heat plate or burner and ignite. Some flaring is normal and desirable as it helps impart the unique flavors associated with grilled foods. Controlling the intensity of the flare-ups is necessary, however, in order to avoid burned or unevenly cooked foods and to prevent the possibility of accidental fire.

 **WARNING:** Always monitor the grill closely when cooking and turn the flame level down (LOW) or OFF if flare-ups intensify.


Shutting off the burner:

Always turn the valve knob clockwise all the way to the “LOCK OFF” position.
Promptly disconnect the LPG cylinder.
Turn off the LPG gas supply at the LPG cylinder after use.

Care and Maintenance

IMPORTANT

Always allow to completely cool off before covering your grill to prevent corrosion from condensation.

 **Caution:** All cleaning and maintenance should be done when the grill is cool, with the fuel supply turned off at the control dial and the LPG cylinder disconnected. DO NOT clean any grill part in a self-cleaning oven. The extreme heat will damage the finish.

Cleaning the Burner Assembly

Burning off the grill after every use (approx. 15 minutes) will keep excessive food residue from building up.

Recommended cleaning materials

Mild dishwashing liquid detergent	Hot water
Nylon cleaning pad	Heat Resistant Acrylic brush
Paper clip	Putty knife/scrapper
Compressed air	

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

Outside surfaces

Use a mild dishwashing detergent and hot water solution to clean. Rinse thoroughly with water.

Inside surfaces

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

Interior of grill bottom – remove residue using brush, scraper and/or cleaning pad. Wash with a dishwashing detergent and hot water solution. Rinse with water and let dry.

Cooking Grids – The stainless steel plate grates have a glass-like composition that should be handled with care. Use a mild dishwashing detergent or baking soda and hot water solution. Non-abrasive scouring powder can be used on stubborn stains. Rinse with water.

Heat Plates – Clean residue with wire brush and wash with soapy water. Rinse with water.

Trouble shooting

Problem	Possible Cause	Prevention/Cure
Burner will not light using a match.	No gas flow.	Check if LPG cylinder is empty. If empty, replace.
	Obstruction of gas flow.	Clear burner tube.
	Disengagement of burner to valve.	Reengage burner and valve.
	Spider webs or insect nest in venturi.	Clean venturi.
	Burner ports clogged or blocked.	Clean burner ports.
Irregular heat pattern.	Burner ports are clogged or blocked.	Clean burner ports.
	New burner may have residual manufacturing oils.	Burn grill for 15 minutes with the lid closed.
	Spider webs or insect nest in venturi	Clean venturi.
	Food residue, grease or seasoning salt on burner.	Clean burner.
	Poor alignment of valve to burner venturi.	Ensure burner venturi is properly engaged with valve.
Sudden drop in gas flow or heat.	High or gusting winds.	Turn front of grill to face wind
	Low on LPG gas.	Replace LPG cylinder.
Flare-up.	Grease buildup.	Clean grill.
	Excessive fat in meat.	Trim fat from meat before grilling.
	Excessive cooking temperature.	Adjust (lower) temperature accordingly.
Persistent grease fire.	Grease trapped by food buildup around burner system.	Turn knob OFF. Disconnect LPG cylinder. Leave lid in closed position and let fire burn out. After grill cools, remove and clean all parts.
Flashback fire in burner tubes.	Burner and /or burner tubes are blocked.	Clean burner and/or burner tube.
Inside of lid is peeling like paint peeling.	Carbon build up.	Baked on grease buildup has turned to carbon and is flaking off. Clean thoroughly.
Burner accidentally extinguished.	Cylinder empty.	Check to see if cylinder is empty. If empty, replace.
	Obstruction of gas flow.	Clear burner tube.