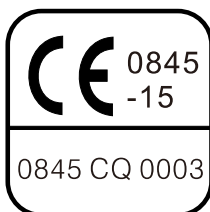


GAS SMOKER





Please read the instructions carefully before assembling and using the appliance

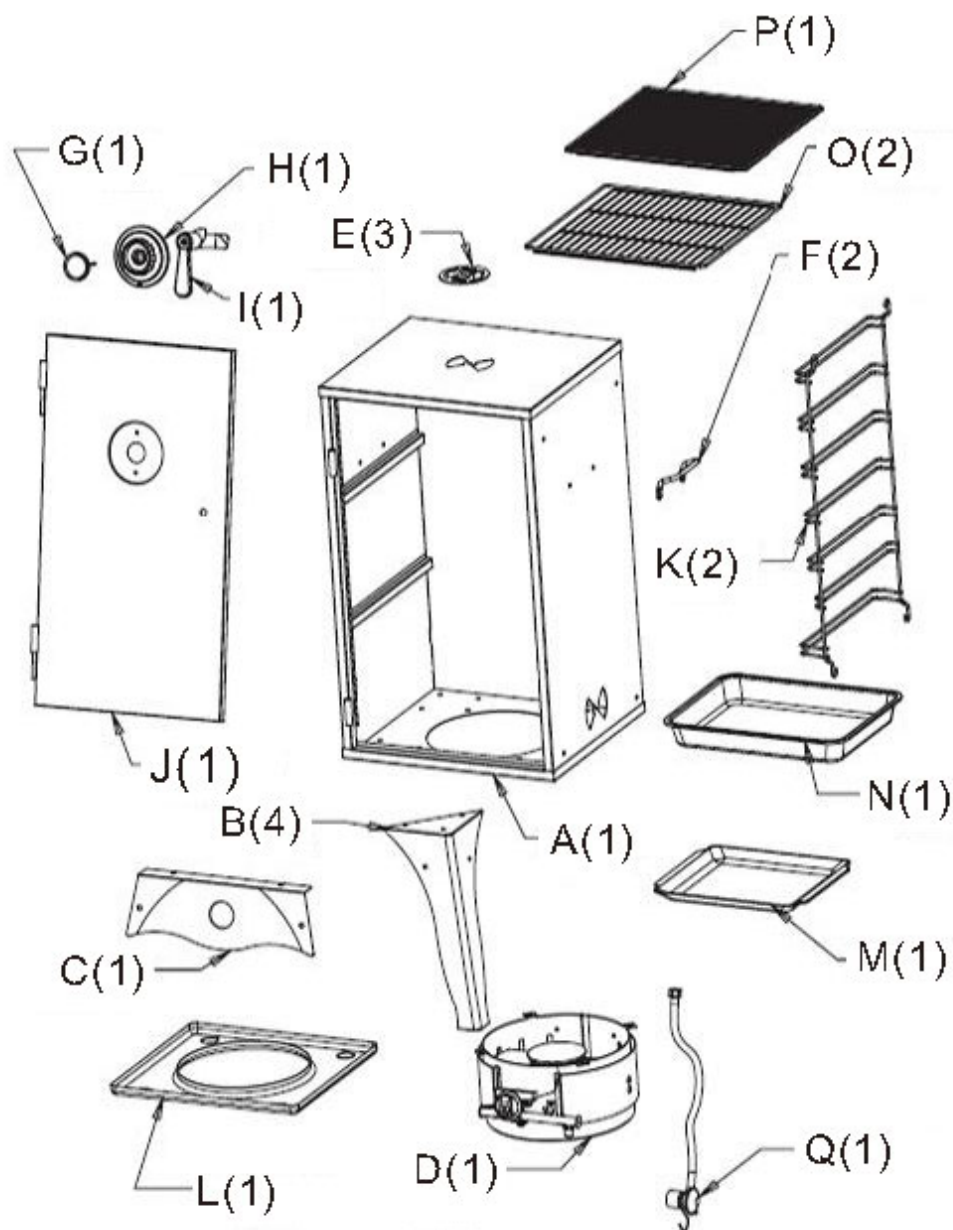
General hints for a successful assembly:

Carefully read the assembly instructions and the listed safety hints. Take time to assemble the barbecue and allow for a free area of approximately two - three square metres.

Model: Modell:	6024			
Description: Beschreibung:	Outdoor Gas Barbecue Garten Gasgrill			
Norminal heat input: Nennwärmezufuhr:	4.0kw			
Gas consumption: Gasverbrauch:	291g/h			
Category: Kategorie:	I3+(28-30/37)		I3B/P(30)	I3B/P(50)
Pressure: Druck:	28-30mbar	37mbar	30mbar	50mbar
Type of gas: Gasart:	Butane Butan	Propane Propan	Propane, butane or their mixtures. Propan-, Butangas oder ihre Mischung	Propane, butane or their mixtures. Propan-, Butangas oder ihre Mischung
Country destination: Bestimmungsland:	BE-FR-IT-LU-IE GR-PT-ES-CY LT-SK-CH-SI GB-CZ-LV		LU-NL-DK-FI CY-CZ-EE-LT SK-SI-BG-IS-NO TR-HR-RO-IT LV-SE-MT-HU	DE-AT-CH LU-SK
Injector Size:	1.0mm			0.86mm

Parts:

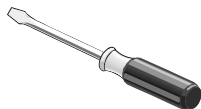
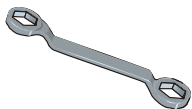
A.Body	1
B.Leg	4
C.Panel	1
D.Burner Drum	1
E.Air Vent	3
F.Wire handle	2
G.Thermometer	1
H.Dial	1
I.Door Handle	1
J.Door	1
K.Wire Rail	2
L.Grease Pan	1
M.Tray	1
N.Water Tray	1
O.Cooking Grid	2
P.Jerky/seafood Rack	1
Q.Regulator	1
R: M6X10 Bolts(18)	
M6 Nuts(18)	
S: Air Vent(3)	
M6X10 Bolts(3)	
M6 Nuts(3)	
T: Dial(1)	
Thermometer(1)	
M5X8 Bolts(2)	
Push Nut(1)	
Silicone Washer(1)	
U: Door Handle(1)	
Cam Latch(1)	
Wave Washer(1)	
M12 Nuts(2)	
V: Wire Handle(2)	
M6X15 Bolts(4)	
M6 Nuts(4)	



Preparation:

Check that all parts are complete as per the list and drawing. Have the tools ready:

Box wrench 8 mm or **Pliers** and a suitable **Philips screwdriver**.



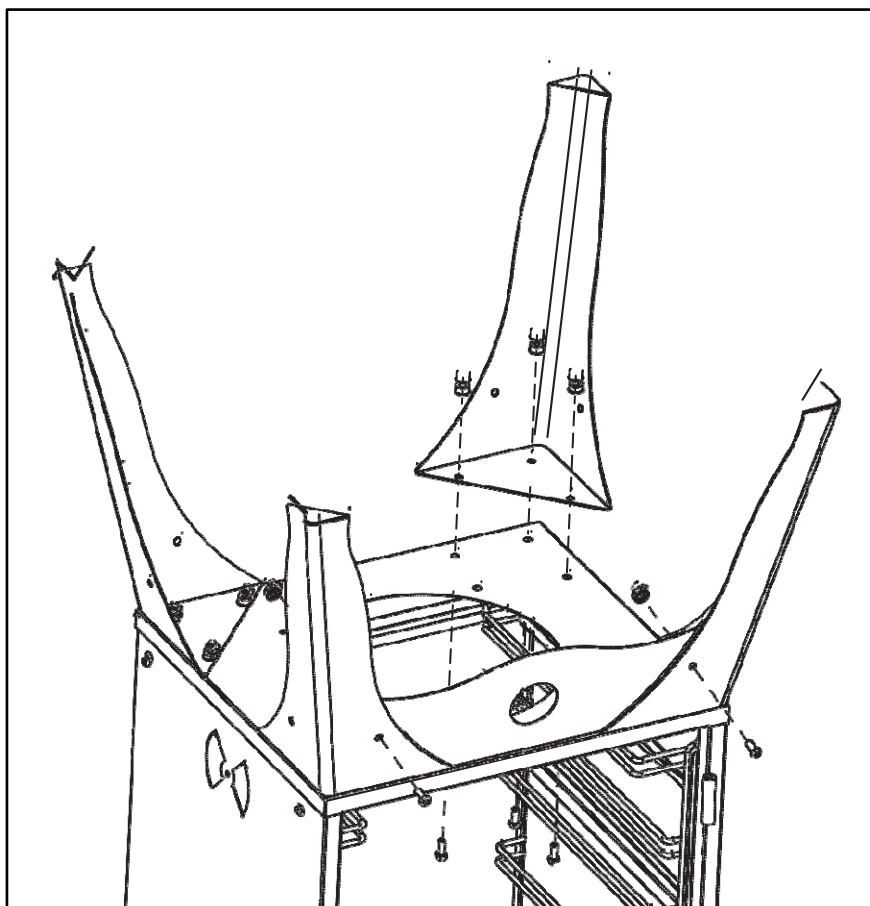
Note: Firstly assemble all parts in a loose way, upon completion tighten all nuts and bolts securely.

WARNING !

Carefully read the assembly instructions and the listed safety hints.

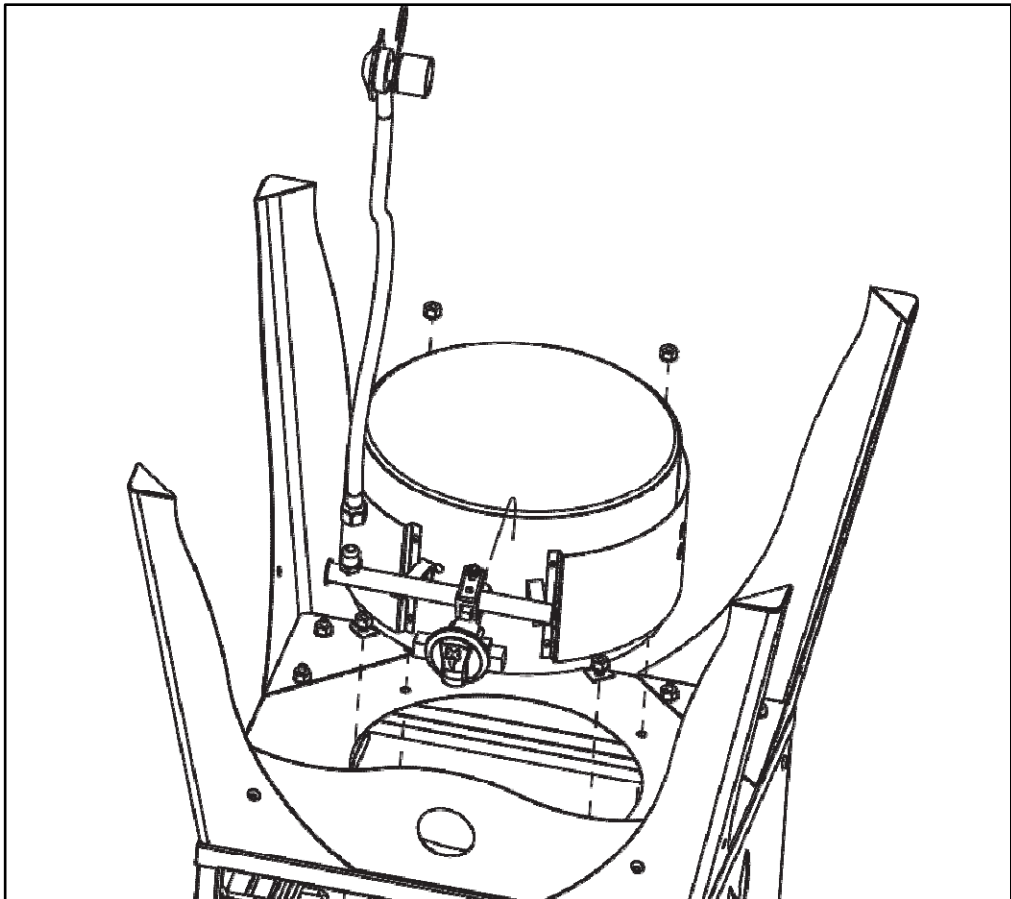
Use outdoor only.

Mounting steps:



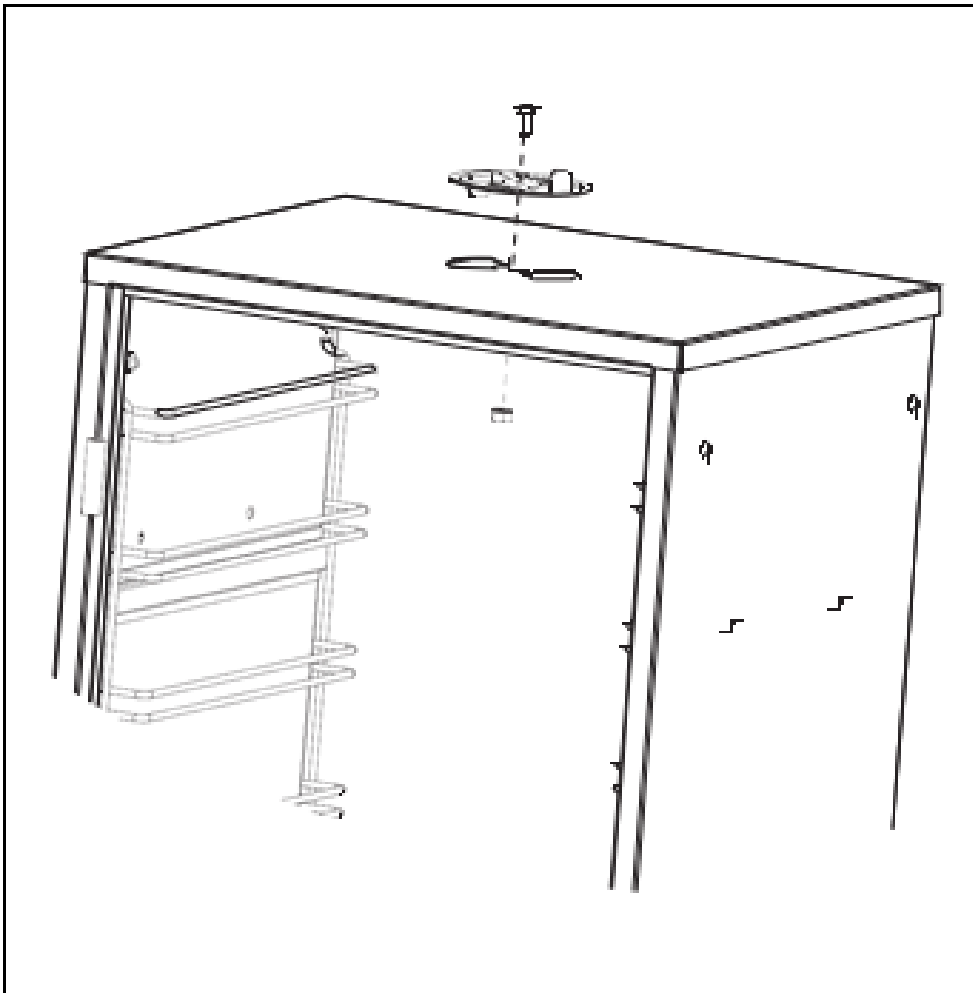
Assemble Legs

1. With the smoker cabinet in the upright position remove the door by lifting it from the hinges. Set the door panel aside. This will make assembly much easier.
2. Set the smoker assembly upside down. Set the smoker cabinet on a padded surface such as cardboard or carpet to prevent scratching or damaging your smoker.
3. Assemble 4 legs and the front panel as shown using M6X10 Bolts/M6 Nuts. Assemble Burner & Attach Regulator Hose
Important: Assemble the front panel to the front legs before installing the inside bolts as this bolt must pass through the front panel and the leg.



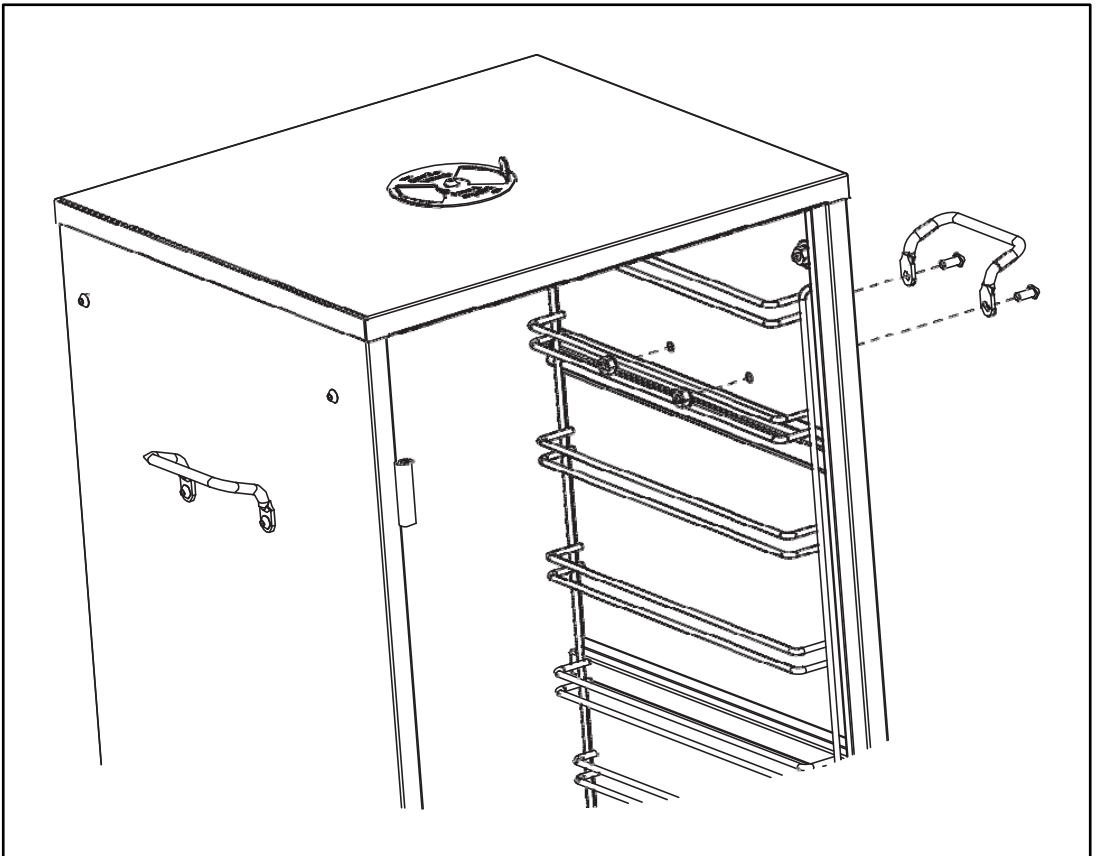
Assemble Burner & Attach Regulator Hose

1. Leave the smoker cabinet upside down.
 2. Assemble the burner drum assembly as shown to the smoker cabinet using M6X10 Bolts/M6 Nuts.
 3. Attach the regulator hose to the brass fitting on the manifold as shown. Use a wrench to tighten the hose to the brass fitting.
 4. Stand the smoker upright on its legs.
 5. After installing the burner and regulator hose, check for leaks around the hose connection and manifold using a soap solution.
- Checking for Leaks.



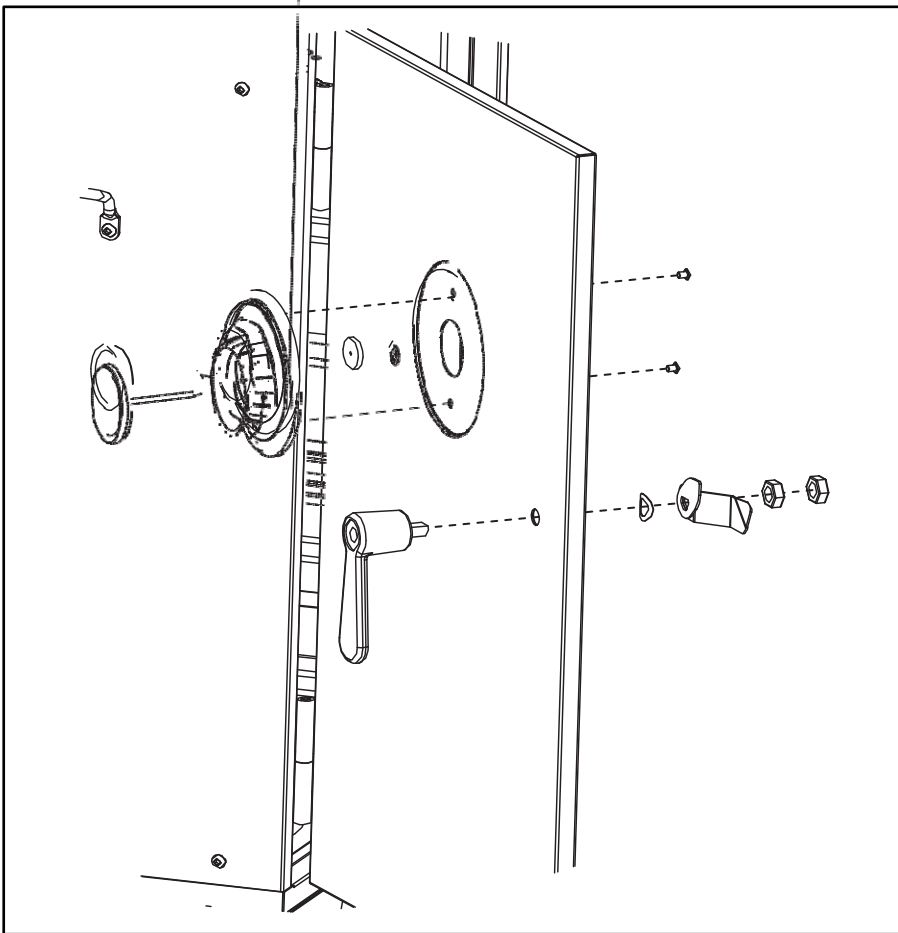
Attach Damper Vents

1. Assemble 1 damper vent on top of smoker as shown using the hardware provided.
2. Tighten the nut enough to keep the damper vent snug but allow it to rotate with little resistance.
3. Repeat steps 1 and 2 for the two remaining side damper vents.



Assemble Handles

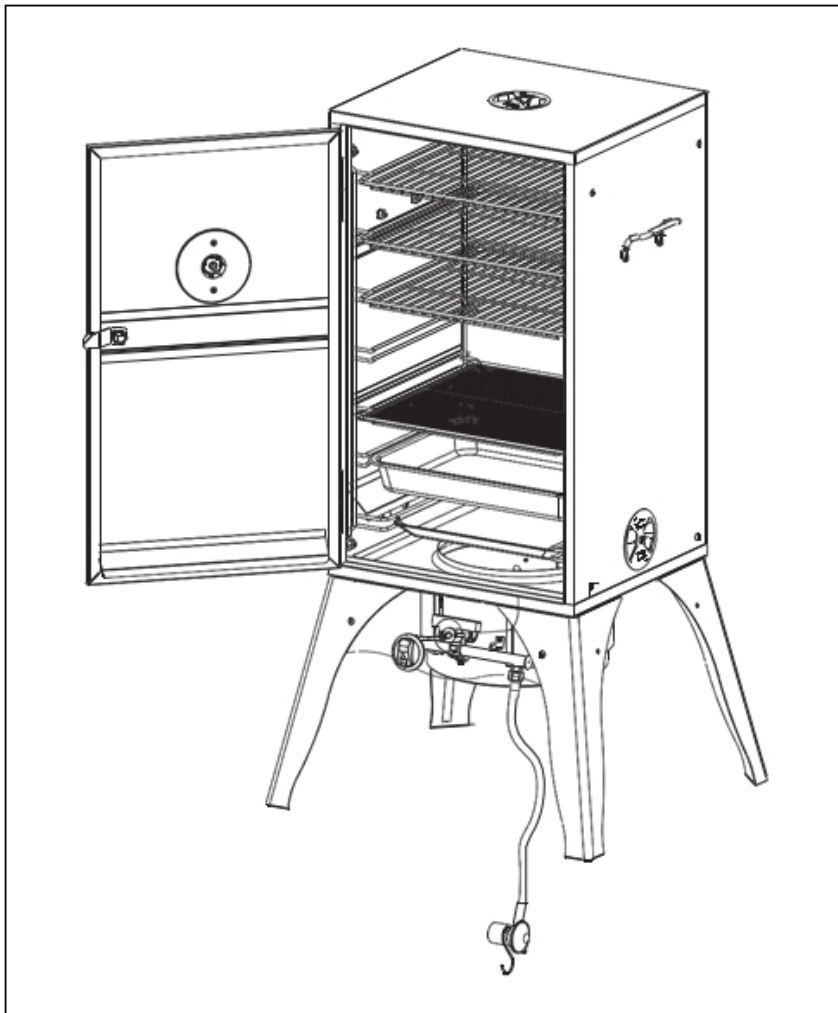
- 1. Assemble the carry handle as shown to the smoker cabinet using M6X10 Bolts/M6 Nuts.**
- 2. The nuts should be firmly tightened to the bolts.**
- 3. Repeat steps 1 and 2 for handles on both sides of the smoker cabinet.**



Assemble Door

- 1. Re-mount the door panel by sliding the door's hinge pins into the cabinet's hinge seats.**
- 2. Assemble the door handle as shown using the handle, wave washer, and two M12 nuts.**

3. Tighten the first M12 nut until the desired resistance of the handle is achieved.
4. Tighten the second M12 nut on the first to keep the nuts from loosening.
5. Install the dial as shown using two M5X8 bolts.
6. Install the thermometer through the dial and door and secure using the supplied push nut.



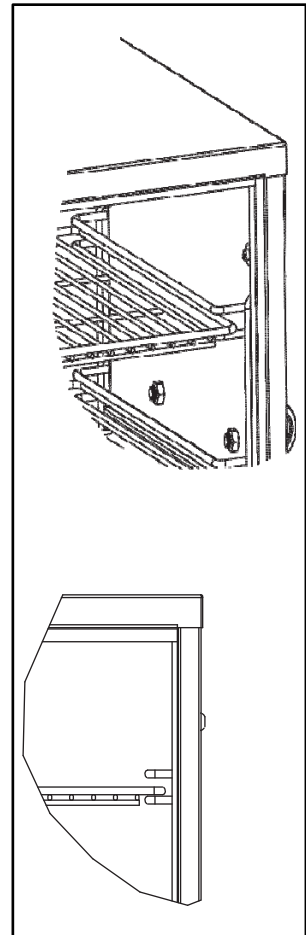
Knob, Trays and Grids

1. Push the knob onto the valve stem as shown.

- 2. Set the grease pan in the bottom of the smoker as shown.**
- 3. Set the chip tray in the first rack position of the smoker.**
- 4. Set water tray in the second position of the smoker. Insert the cooking grids into any of the remaining positions as desired.**

Knob, Trays and Grids

When Inserting the smoking racks, make sure that the longest bar is on the top as shown at right.



ADDITIONAL WARNING

DO NOT use this smoker in a manner other than its intended purpose. Not intended for commercial use. Not intended to be installed or used in or on a recreational vehicle or boat.

When cooking with oil/grease, a fire extinguisher must be readily accessible. In the event of an oil/grease fire do not attempt to extinguish with water. Use Type BC dry chemical fire extinguisher or smother fire with dirt, sand or baking soda. In the event of rain while cooking with oil/grease, cover the cooking vessel immediately and turn off the appliance burners and gas supply. Do not attempt to move the appliance or cooking vessel.

The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate this appliance

FOR OUTDOOR USE ONLY! Do not operate the smoker indoors, in a garage, or in any other enclosed area or under overhead construction. Don't use on or under any apartment, condominium, balcony or deck. Do not operate smoker near flammable materials such as decks, fences, porches or carports. A minimum clearance range of 36 inches is recommended. Do not store the smoker near gasoline or other combustible liquids or where combustible vapors may be present.

Use caution when assembling and operating smoker to avoid cuts and scrapes from rough or sharp edges.

Use caution when lifting or moving the smoker to avoid strains or back injury. 2 people are recommended to lift or move the smoker. Do not move the smoker while it is in use. Allow the smoker to cool to 115°F (45°C) before moving or storing.

When cooking, the appliance must be on a level, stable surface in an area clear of combustible material. An asphalt surface (blacktop) may not be acceptable for this purpose. Do not operate smoker on flammable material such as carpet or a wood deck. NEVER use gasoline or highly volatile fluids as a starter.

Store the smoker in a dry, protected location.

This appliance is not intended for and should never be used as a heater.

DO NOT leave smoker unattended while in use. Operate the smoker with close supervision. Do not leave hot ashes unattended until the smoker cools completely.

DO NOT operate around children or animals. Do not conduct activities around smoker during or following use until cooled. Do not bump or tip smoker.

If Smoker becomes extremely hot -allow smoker to cool completely before handling. If you must handle the smoker while it is hot, always wear protective oven mitts or heat resistant gloves.

The water tray and wood chip box should not be moved while smoker is operating or until smoker has cooled sufficiently. These contain hot ashes and liquids that may cause serious injury. If you must move these components, ALWAYS wear protective oven mitts or heat resistant gloves when handling the smoker or its components.

Dispose of cold ashes by wrapping them in heavy duty aluminum foil and placing in a non-combustible container. Be sure there are no other combustible materials in or near the container.

DO NOT obstruct flow of combustion air and/or ventilation air for smoker.

Use caution when opening the door of smoker while in operation. Keep hands, face, and body safe from hot steam or flare-ups. Protect your nose and mouth from smoke inhalation.

Do not wear loose clothing while operating the smoker. Tie back long hair while operating the smoker. ALWAYS wear fully-covering shoes while operating the smoker.

Allow smoker and its components to cool completely before conducting any

routine cleaning or maintenance. Do not move the appliance when in use. Never use glassware, plastic or ceramic cookware on or in smoker.

NEVER operate smoker without water in the water tray. NEVER allow the water to completely evaporate. Check the water level at least every 2 hours. A sizzling sound may indicate a low water level. Follow instructions in this manual for adding water while operating.

When using flavoring wood, add a sufficient amount prior to operation to avoid having to add wood while operating. Adding wood while operating may splash hot water and cause serious injury.

Use of accessories not intended for smoker is not recommended and may lead to injury or property damage.

An LP cylinder not connected for use should not be stored in the vicinity of smoker or any other appliance. Do not store spare LP cylinders within 10 feet of smoker. LP cylinders must be stored outdoors, out of reach of children.

Do not store a spare LP-gas cylinder under or near this appliance. Never fill the cylinder beyond 80 percent full. Failure to follow these instructions exactly could result in a fire causing death or serious injury.

The smoker should be shut off and all supply valves (on piping or on fuel cylinders) should be closed in the event that the odor of unburned gas is detected. Do not attempt to use the unit until any gas leaks are fixed. Do not use the smoker if the burner fails to light or fails to remain lit. Under such conditions, gas should be shut off and fuel cylinders should be disconnected. Do not operate under high wind conditions.

LP tanks are intended for operation in the upright position only.

Care should be taken to protect the fuel supply hose from damage from either foot or vehicle traffic.

If the appliance is not in use, the gas must be turned off at the supply cylinder and the cylinder should be disconnected from the appliance

Storage of the appliance indoors is only permissible if the cylinder is disconnected and removed from the appliance.

All installations are to conform to local codes. In the absence of local codes, installation should conform to the National Fuel Gas Code, ANSI Z223.1/NFPA 54

Smoker should be installed with the hose regulator assembly extended at full length of hose directly away from the burner. Keep fuel supply hose away from any heated surfaces. When so configured, placement results in maximum tank to smoker distance. When smoker is operated, the hose/regulator and gas tank should be on a line perpendicular to wind direction. Placing tank closer than 24" to the smoker can overheat the tank and cause release of propane through relief openings and can result in tank fire or explosion.

Gas cylinder

- . This barbecue has been adjusted to be operated off 4.5 to 15kg
The regulator can be used must comply with the EN 16129.
- . Always connect or replace the cylinder in a well-ventilated area, never in the presence of a flame, spark or heat source.
- . Connect the flexible tubing to the coupling on the bbq and the connector on the regulator by following the instructions for the connector assembly.
Use leakage detector to check the sealing.
- . Make sure the flexible tubing is not twisted or under stress and does not come into contact with any hot surface on the unit.
The length of flexible hose can be used shall not exceed 1.5m. In Finland, the length of flexible tube cannot exceed 1.2m.
The flexible tube should be changed whenever it is damaged or cracked or when the expiration date, which is printed on the tubing, is due. Or change the tubing every 5 years.
It is necessary to change the flexible tube when the national conditions require it, and/or depending on its validity.
Avoid twisting the flexible tube when the appliance is in use.
- . Do not pull or pierce the tubing and keep away from any parts of the bbq that get hot.

Checking for gas leaks

- 1) Work outside, away from all sources of ignition. Do not smoke.
- 2) Make sure the control knobs are in the “off” position.
- 3) Push the end of the hose completely onto the regulator nozzle and secure with a suitable clip.
- 4) Fit the regulator onto the gas cylinder in accordance with its instructions.
- 5) Use a gas leakage detector to test for leaks. **Important** : never use a naked flame to check for gas leaks.
- 6) Check all the connections: cylinder/regulator/hose/apparatus (the control knobs should remain closed: off position). Open the gas cylinder valve.
- 7) Bubbles in the gas leak solution indicate that there are gas leaks.
- 8) The leak can be stopped by tightening any hose connection or replacing any faulty component. The barbecue must not be used until the leak is stopped. Close the valve on the gas cylinder. Check for leaks at least once per year and each time the gas cylinder is replaced.

Low Temperature Smoking:

- When smoking at low temperatures for jerky of fish, use a tuna can or tin foil to place the chips in and set directly over the burner. You will need to soak the chips and cover with foil to keep from burning.
- Use wood shavings instead of chips or chunks. Leave door open and turn on high for several minutes until chips begin to smoke. Then turn down to cooking temperature. This may have to be repeated several times during the cooking process in order to keep the shavings smoking.

OPERATING INSTRUCTIONS

Pre-Use Procedures

Before you cook food in your smoker, it is important to “season” your smoker. Seasoning seals the paint and interior of your smoker to enhance flavoring, durability and overall performance. This is also referred to as the “break-in” process. If your smoker requires any touch-up paint on the inside of the cabinet, the only time you should apply paint to the inside is before the seasoning process. Paint should not be applied to the interior of your smoker after your smoker has been used. Paint toxins may contaminate your food. Use only high temp paint. To season your smoker, simply use it

as you normally would; only do not cook any food. You will need to follow all of the operating procedures in the next few sections of this manual. Using your desired flavoring woods and marinades, burn your smoker at low temperature (around 175°F) for 45-60 minutes. Let the smoker cool, and clean out the used water and wood. Once seasoning is complete, your smoker's interior will have a durable, seasoned coating.

Adding Water

To add water before cooking, simply remove the water tray and fill it with water up to 1" below the rim. Then replace the tray to the bottom of the rack. To add water while the smoker is hot, DO NOT pull the water tray out beyond the rack.

Adding Wood/Charcoal

To add wood chips before cooking, simply fill the wood chip tray with your favorite choice of flavoring hardwood chips. The amount and type of wood you use is entirely up to you. One full tray is typically enough for several hours of smoking. Once the box is filled, set the tray in the smoker. To add wood chips while cooking, we recommend using tongs or long handled pliers to place the pieces into the wood chip tray without removing the tray. It is not recommended to remove the wood chip tray while the smoker is in operation.

CAUTION: The wood chip tray gets very hot. Avoid handling while in use. Always wear protective oven mitts or heat resistant gloves when handling hot components.

Lighting Procedures

1. Check all connections for leaks using the "soapy water" test.
2. Open the smoker cabinet door.
3. Check for any blockage to the venturi tube or burner. Remove any foreign objects or matter.
4. Be sure the burner control knob is in the "OFF" position.
5. Open the LP cylinder valve ONLY 1-1/2 turns by turning counter-clockwise.

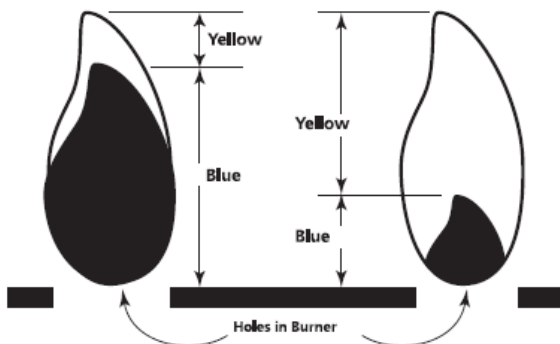
6. Turn the burner control knob slowly counter-clockwise to the high setting. The ignitor should spark and ignite the burner.
7. You should see a small spark and hear the ignitor click. If the burner doesn't light, turn the control knob off then repeat the above steps again.
8. Once the burner is lit, then close the door to allow heat to accumulate. The dampers can then be adjusted to the desired setting to allow proper air flow and combustion. Damper adjustment tips are listed on the next page.

Long-nose Gas Match Lighting

1. Repeat steps 1 thru 5 of the Ignitor Procedures above.
2. Remove the Wood Chip Tray from inside the smoker. Insert a longnose gas lighter next to the burner drum, making sure it sits over the burner. Quickly turn the control knob to the light position. If the burner does not light within 4 or 5 seconds, turn the control knob off, wait 5 minutes, and repeat the process.

Shutting the Smoker Off

CAUTION: The smoker can become very hot while in use. Do not touch any portion of the smoker except for the door handle and burner control knob. It may be necessary to use protective gloves. Turn the burner control knob off by pushing in and rotating clockwise. The burner flame should then go out. Turn off the LP cylinder valve by turning the knob clockwise until it stops. Following all warnings and safety precautions before removing meat from the smoker or preparing the unit for storage. Follow instructions in this manual for proper storage procedures and the important warnings and safeguards on pages.



Burner Flame Check

- Light burner; rotate knob(s) from HIGH to LOW. You should see a smaller flame in LOW position than seen on HIGH. Always check flame prior to each use. A blue flame with little or no yellow flame provides the best heat. If you have a yellow flame clean the unit following the Cleaning instructions on the back of this instruction manual.

Cooking Instructions

Fill the wood chip box with flavoring wood chips and place the box inside the smoker as instructed in the assembly section of this manual. Refer to the section that explains flavoring wood for recommended use of flavoring wood.

Place the water tray inside the smoker in the lowest rack position as explained in the assembly section of this manual. Carefully fill the water tray with water or marinade up to 1 inch below the rim. A full tray will last for approximately 2-3 hours. Do not overfill or allow water to overflow from the water tray.

You are now ready to light the burner. Refer to the Lighting Procedure on the previous pages of this manual. The heat from the burner will allow the wood chips to burn, causing the flavoring smoke to accumulate. Adjust the dampers to control the heat. Place the food on the cooking grids in a single layer with space between each piece. This will allow smoke and hot moisture to circulate evenly around all the food pieces. Smoking for 2 to 3 hours at the ideal constant cooking temperature of 200°F to 225°F will get the best results. This temperature is according to the heat indicator mounted on the front of the smoker. For more tender and heavily smoked meat, a lower temperature may be preferred. If time is critical, a higher temperature range is recommended.

Check water level periodically and add water if low. For best results and to retain heat, avoid opening the door of the smoker while in use. When the door must be opened, only open it briefly. The smoker will quickly resume cooking temperature after the door is closed.

Always use a meat probe thermometer to ensure food is fully cooked before removing it from the smoker.

After each use, and after the smoker is cooled, carefully remove the grease

pan from the bottom of the smoker, empty the grease, and clean the grease pan.

Operation and Maintenance

Do not use charcoal as a substitute for, or in addition to, lava rock.

- Do not use an adjustable low pressure regulator.
- Do not cover the bottom of the base with aluminium foil.
- Never put a metal plate, or accessories on (or in the place of) the lava Rock

Follow these instructions carefully to avoid seriously damaging your barbecue.

a) For your safety

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

Do not store or use petrol and other flammable liquids or vapours in the vicinity of this barbecue. If you smell gas:

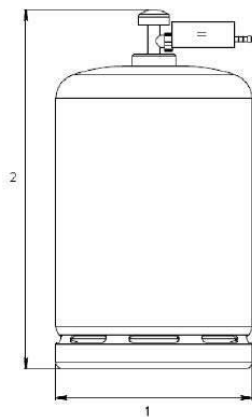
- 1) Close the valve of the cylinder
- 2) Extinguish all naked flames
- 3) Open the lid
- 4) If the smell continues, see for gas leakage or immediately seek advice from your local retailer.

b) Location

.This barbecue must only be used outdoors.

.Caution: accessible parts may get very hot. Keep young children away.

c) Gas cylinder



Maximum diameter or breadth:350MM
Maximum height(regulator included):500MM

.This barbecue has been adjusted to be operated with gas cylinder weighed from 4.5 kg to 15kg. See the recognized size as showed in picture.

.The regulator must comply with the relevant EN standard (according to EN 16129 and comply with local code.)

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

. Connect the flexible tubing to the coupling on the bbq and the connector on the regulator by following the instructions for the connector assembly.

Use leakage detector/ soap water to check the sealing.

. Make sure the flexible tubing is not twisted or under stress and does not come into contact with any hot surface on the unit.

The length of flexible hose shall not exceed 1.5m. In Finland, the length shall not exceed 1.2m. The hose should certified according to applicable EN Standard and comply with local code. Make sure the hose is well fitted and avoid twisting. Always keep the hose away from high temperature surface of the barbecue.

The flexible tube should be changed whenever it is damaged or cracked or when it is expiration date, which is printed on the tubing, is due. Or change the tube every 5 years.

It is necessary to change the flexible tube when the national conditions require it, and/or depending on its validity.

Avoid twisting the flexible tube when the appliance is in use.

. Do not pull or pierce the tubing and keep away from any parts of the bbq that get hot.

d) Checking for gas leaks

1) Work outside, away from all sources of ignition. Do not smoke.

2) Make sure the control knobs are in the “off” position.

3) Push the end of the hose completely onto the regulator nozzle and secure with a suitable clip.

4) Fit the regulator onto the gas cylinder valve.

5) Use a gas leakage detector to test for leaks. **Important** : never use a naked flame to check for gas leaks.

6) Check all the connections: cylinder/regulator/hose/apparatus (the control knobs should remain closed: off position). Open the gas cylinder valve.

7) Bubbles in the gas leak solution indicate that there are gas leaks.

8) The leak can be stopped by tightening any hose connection or replacing

any faulty component. The barbecue must not be used until the leak is stopped. Close the valve on the gas cylinder. Check for leaks at least once per year and each time the gas cylinder is replaced.

e) Prior to use

Never use the barbecue until the instructions have been read carefully and understood. Also, make certain that:

- there are no leaks
- the venturi tubes are not blocked
- the hose does not touch any components which may get hot.

△Check that the venturi tubes cover the injectors.

Clean inlet (venturi) of burner with small bottle brush or compressed air.

f) Grill burner-manual lighting

If the automatic ignition fail to operate, turn the control knob to the “off” position. Open the lid and wait 5 minutes. Insert a burning match into one of the side openings of the base, and turn the knob on the right of the control panel onto the full flame position.

g)Turning off the grill burner

Return the control knobs to the “off” position and then close the cylinder valve.

h) Replacing the gas cylinder

-----Always work in a well ventilated area and never in the presence of a flame, spark or heat source.

-----Return the control knobs in the “off” position then close the cylinder valve.

-----Remove the regulator, check that the sealing joint is in good condition.

-----Put the full cylinder in place, refit the regulator, taking care not to apply stress to the hose

-----Check for gas leak.

Make sure that changing the gas cylinder shall be carried out away from any source of ignition.

i) Operation

—It’s recommended that protective gloves be worn to handle components which may be very hot.

—Before cooking, preheat the barbecue for about 10 minutes in the full flame position with the lid closed.

---When using the barbecue for the first time, preheat for about 20 minutes in the full flame position, in order to eliminate the smell of paint from new components.

---Cooking rate can be adjusted, depending upon the position of the control

knobs. Temperature with lid closed: in the full flame position, approx. 340°C. in the reduced flame position approx. 175°C, with the possibility of adjusting the rate between these 2 positions.

---After cooking, close the lid and put the barbecue in the full flame position for about 10 minutes in order to burn the food residue or grease on the grid or on the lava rock (self cleaning effect).

— A yellow flame when cooking is normal.

Important:

If a burner flame goes out when the unit is in use, immediately turn the control knobs to the “off” position, open the lid and wait 5 minutes to allow the unburnt gas to dissipate. Only attempt to light again after this time period has elapsed.

* If your apparatus has no lid

—It’s recommended that protective gloves be worn to handle components which may be very hot.

—Before cooking, preheat the barbecue for about 20 minutes in the full flame position.

j) Cleaning and maintenance

—Never modify the barbecue: any modification may prove dangerous.

—In order to maintain your barbecue in perfect operating condition, it is recommended to clean it periodically (after 4 or 5 uses).

—Wait until the barbecue has cooled down before cleaning.

—Close the gas cylinder.

—The grill burner must be cleaned and checked every 3 months. Remove the entire burner and check that no dirt or spider webs block the venturi tube openings, which may cause the burner to be less efficient or cause a dangerous gas fire outside the burner.

Clean the top of the burner, as well as the sides and base, using a moist sponge (water with washing up liquid).

If necessary, use a damp steel brush.

Check that all burner outlets are clear and let dry before using again. If necessary, use a wire brush to unclog the burner outlets.

Refit the grill burner correctly.

Frequent cleaning of the burner maintains it in good condition for many uses and prevents premature oxidation, notably due to acid residue from cooking.

Oxidation of the grill burner is, however, normal.

—**Base walls, lid, cooking grids, control panel:**

Clean these elements from time to time using a sponge with washing-up liquid.

Do not use abrasive products. Do not clean the grids in a self-cleaning oven: the extreme heat may damage the chrome plated parts.

—**Glass window (depending on mode):**

Clean from time to time using a glass-cleaning product. If difficult to clean, remove the glass from its lid and clean it with an oven cleaning product.

k) Storage

Do not store the barbecue near flammable materials. Once cooled, it is recommended that a protective cover should always be fitted to the barbecue to protect your investment from the elements when not in use. The BBQ must always be cool, dry and clean before fitting any protective cover, to avoid risk of corrosion.

—Close the gas cylinder valve after use.

—If you store your barbecue indoors, disconnect the gas cylinder and store the cylinder outdoors.

—If you store your barbecue outdoors, it is recommended that a protective cover be used.

—When not used for a long period of time, it is recommended that the barbecue be stored in a dry, sheltered place (eg: garage). Store the lava rocks in a dry place.

Warning:

1. Only to be used outdoors
2. Read the instructions before using the appliance
3. Warning: accessible parts may be very hot, Keep young children away
4. Do not move the appliance during use
5. Turn off the gas supply at the gas cylinder after use
6. Any modification of the appliance may be dangerous
7. Do not modify the appliance
8. Use protective gloves when handling particularly hot components
9. This appliance must be kept away from flammable materials during use
10. Parts sealed by the manufacturer or his agent shall not be manipulated by the user

Trouble shooting and handling

Problem	Proper reason/resolution	Problem	Proper reason/resolution
Fire at any connection	-Leaking connection -Turn off gas supply at cylinder immediately -Tighten connections and check for leaks	Burner won't light	-Lack of gas supply -Regulator does not work -Hose, valve, jet, venture tube or burner openings are blocked. -Venturi tube not seated over jet
Incomplete flame around burner	-Defective or clogged burner -Clogged jets -Contact After Sale Service	Burner "pops" or blows itself out	-Check gas supply -Check hose connections -contact the After sales service
Lack of Heat	- Clogged jets or venture tube - Contact After Sale Service	Excessive flare-up	-Grease drain system is clogged clean. -Too much grease on lava rock :replace -Grill temperature too high: lower flame
Fire behind control knob	-Defective tap unit -Turn off gas supply at cylinder immediately -Contact After Sales Service	Burner lights with a match, but not with the "PIEZO" igniter	-Faulty igniter, wire or electrode -Check igniter cable connections -Check condition of electrode and connection wire
Fire under control panel	-Turn off gas supply at cylinder immediately -Contact After Sales Service		

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