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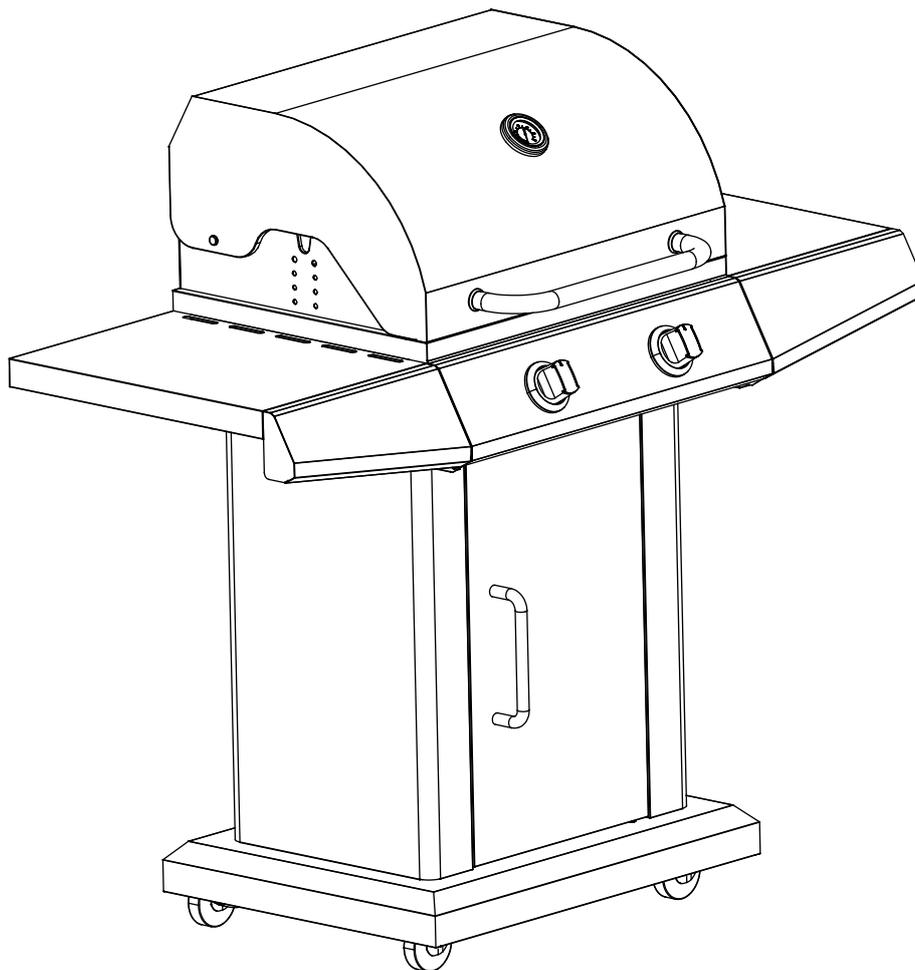
Assembly & Instruction Manual

G5802 GAS BARBECUE

If a part needs replacing, please contact our customer service department or your distributor.

The use of non-approved parts could present a safety risk when using the barbecue and a risk to the environment.

Product illustration



Technical specifications:

FABRICANTE	Jiang Men City Hong Hua BBQ Grill Co., Ltd	
REFERENCIA	080106	
MODELO N°	G5802	
APORTE TÉRMICO TOTAL (TODAS LAS CATEGORÍAS)	7 kW(500 g per hr)	 0359-18
CATEGORÍA DE GAS	I3+(28-30/37)	
TIPO DE GAS	LPG GAS MIXTURES	
PRESIÓN DE GAS	28-30/37 mbar	
TAMAÑO DEL INYECTOR	Main 0.9	
CÓDIGO DE IDENTIFICACIÓN	0359BU947	
PARA USO EN EXTERIOR Y ZONAS BIEN VENTILADAS. PELIGRO: PARTES MUY CALIENTES. MANTENER A LOS NIÑOS ALEJADOS. LEA LAS INSTRUCCIONES ANTES DE USAR LA BARBACOA.		

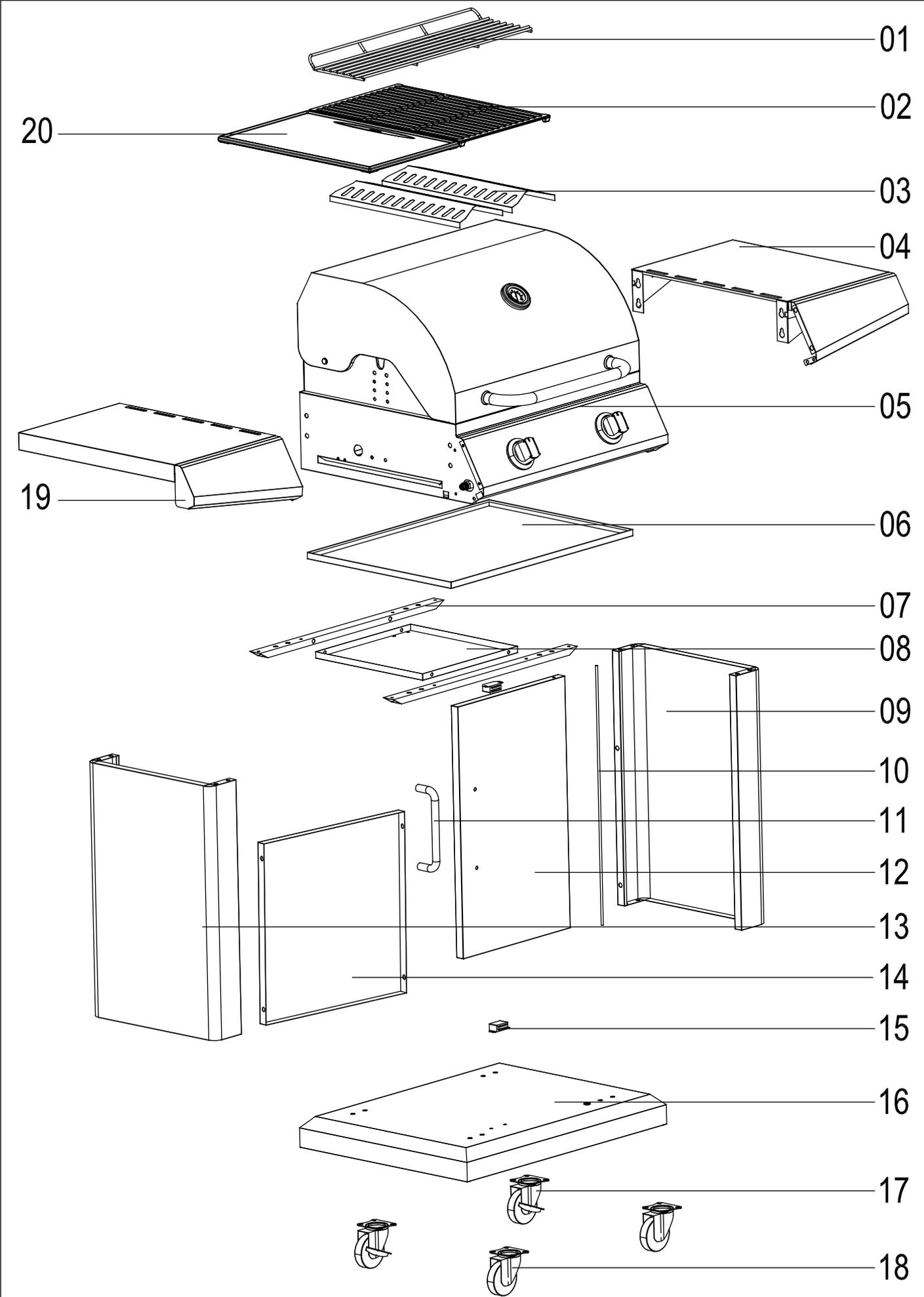
Lighting : Main Burner: Single shot piezo ignition unit

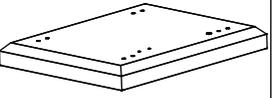
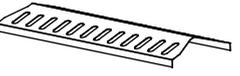
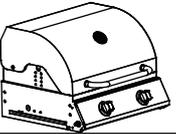
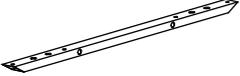
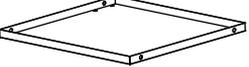
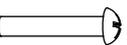
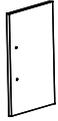
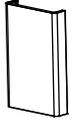
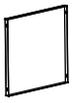
IMPORTANT:

- Read the following instructions carefully and ensure that your barbecue is correctly installed, assembled and maintained. Failure to follow these instructions could cause serious injury and/or damage to property
- Use outdoor 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 gas supply at the gas cylinder after use.
- Do not modify the appliance.
- Turn off the gas supply at the gas cylinder after use.
- This appliance must be kept away from flammable materials during use.
- Always use protective gloves when handling particularly hot components.
- For any question concerning the assembly or operation of the appliance, please contact your retailer or LPG distributor.
- When choosing a site for use, always position the appliance and gas cylinder on a flat surface.
- Never light the appliance with the LID closed.
- Your barbecue uses an 11 or 15 kg gas cylinder. Your barbecue's performance will be improved by the use of propane or LPG mixtures. Butane can be used but, due to the appliance's power, the cylinder will tend to seize and produce low pressure gas, which will affect your barbecue's performance.
- When choosing a location for your barbecue, the following criteria should be taken into consideration.
- Both sides and behind the barbecue: the sides and rear of the barbecue should be 1 metre away from any item likely to impede its operation.
- Above the barbecue: **THERE SHOULD BE NOTHING ABOVE THE BARBECUE.**

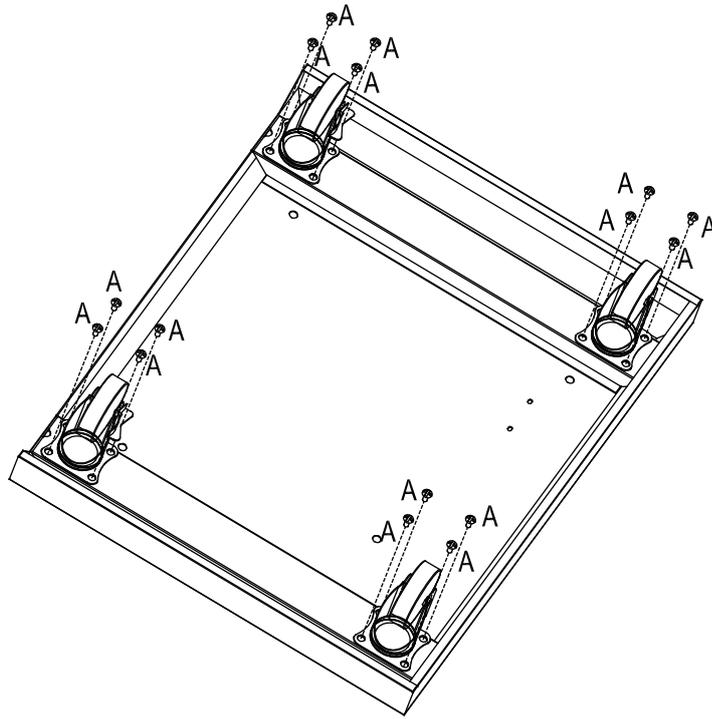
NOTE TO THE CONSUMER:

Please keep these instructions for future reference.



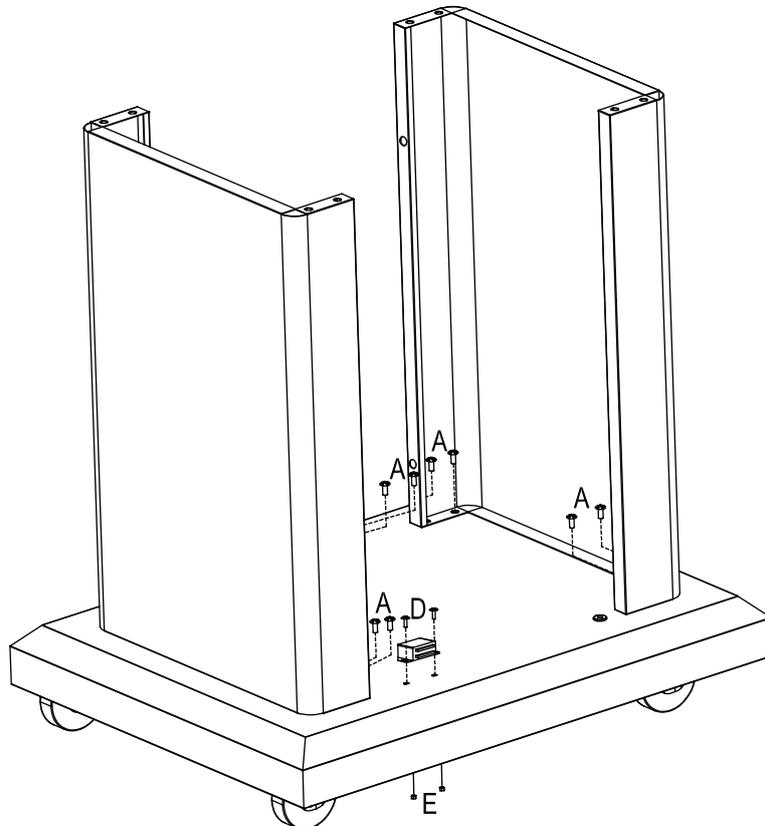
NO.	Description	Figure	QTY	NO.	Description	Figure	QTY
01	Warming Rack		1	15	Magnet		2
02	Cooking grill		1	16	Bottom Tray		1
03	Flame Tamer		2	17	Lock Caster		2
04	Side Shelf Right		1	18	Catser		2
05	Body Asem		1	19	Side Shelf Left		1
06	Grease Tray		1	20	Cooking Tray		1
07	Body Support Bracket		2	A	Screw(M6X10)		42
08	Heat Sheet		1	B	M6 Nut		8
09	Right Side Panel		1	C	Screw(M6X30)		8
10	Door Axle		1	D	Screw(M3X10)		4
11	Door Handle		1	E	M3 Nut		4
12	Door		1	F	Screw(M4X10)		6
13	Left Side Panel		1	G	M4 Nut		4
14	Back Panel		1				

Step 1



A  M6X10 16Pcs

Step 2

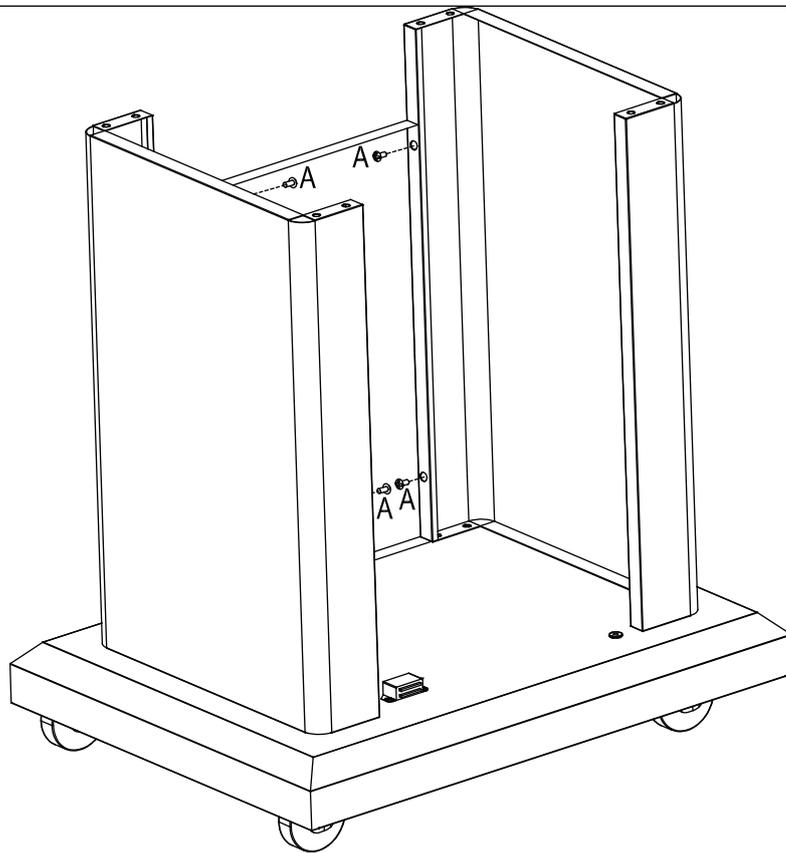


A  M6X10 8Pcs

D  M3X10 2Pcs

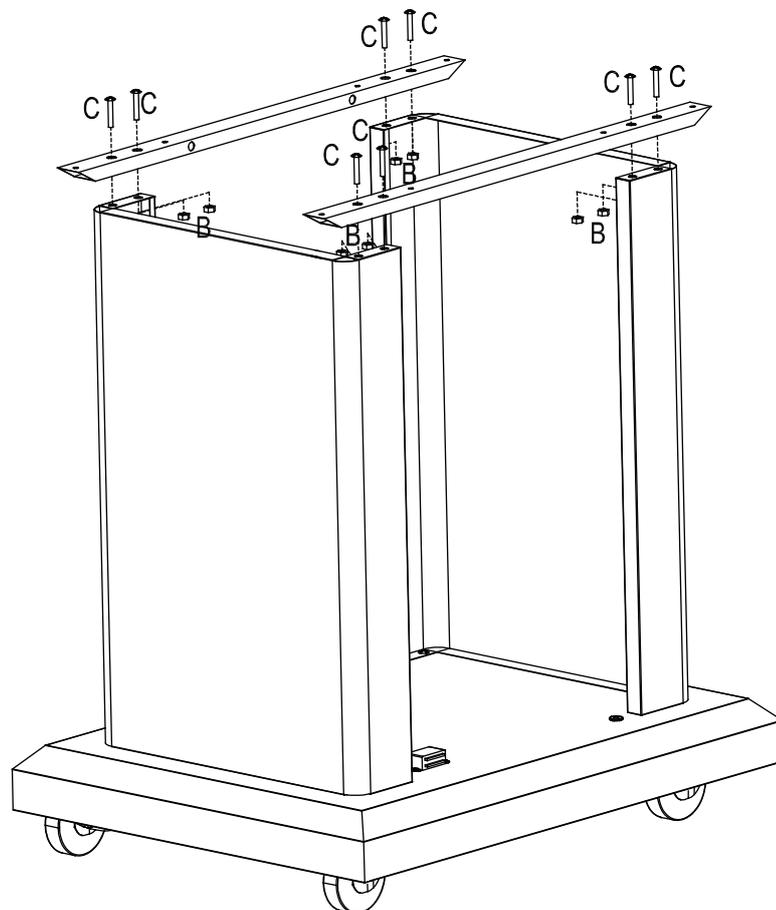
E  M3 Nut 2Pcs

Step 3



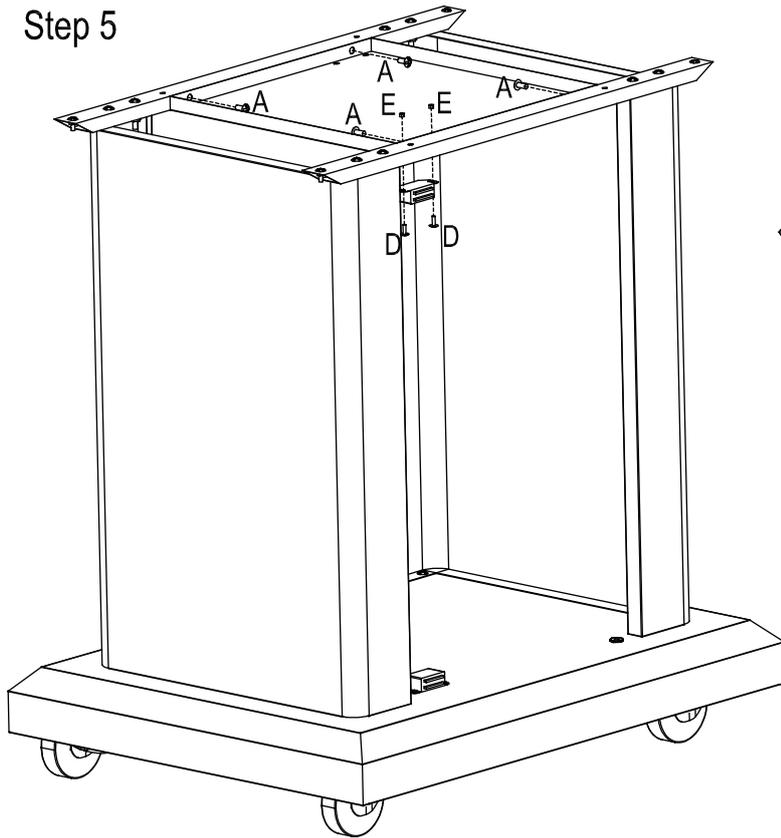
A  M6X10 4Pcs

Step 4

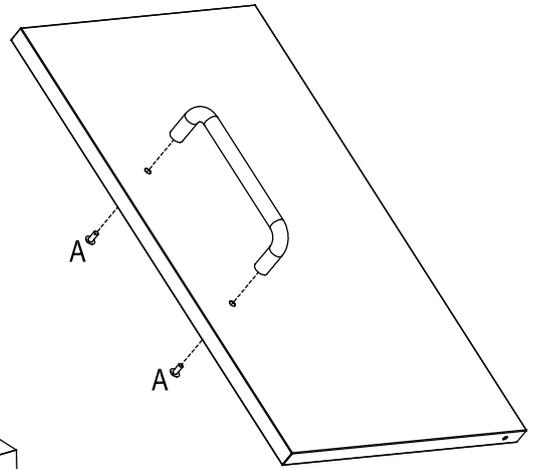


C  M6X30 8Pcs
B  M6 Nut 8Pcs

Step 5



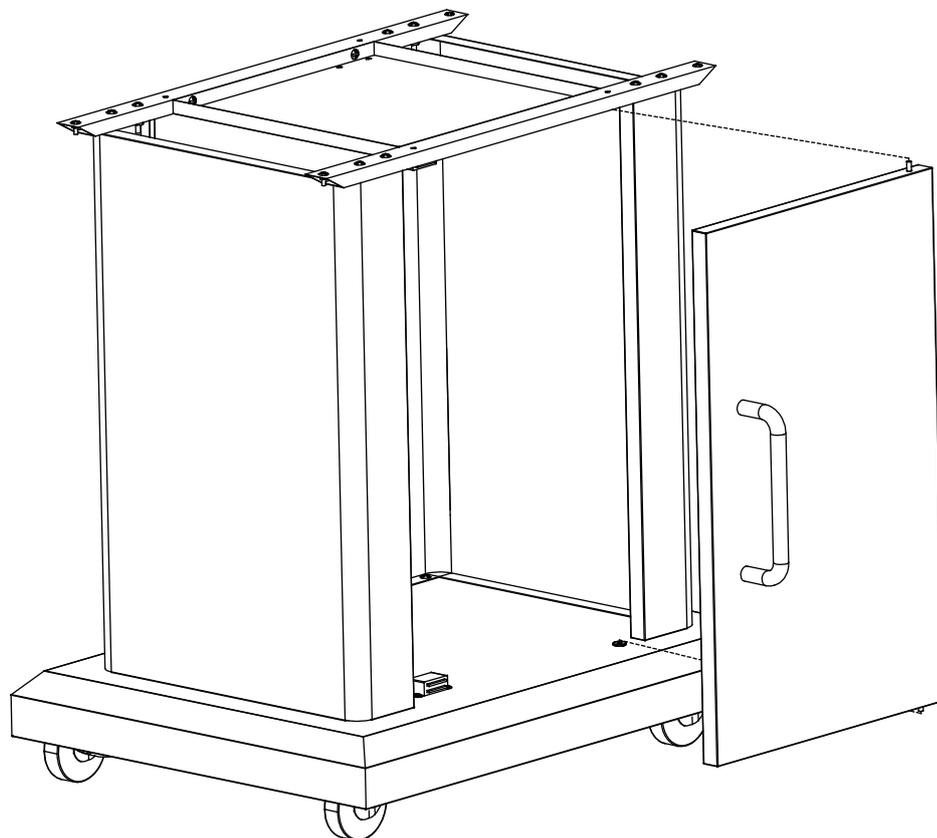
Step 6



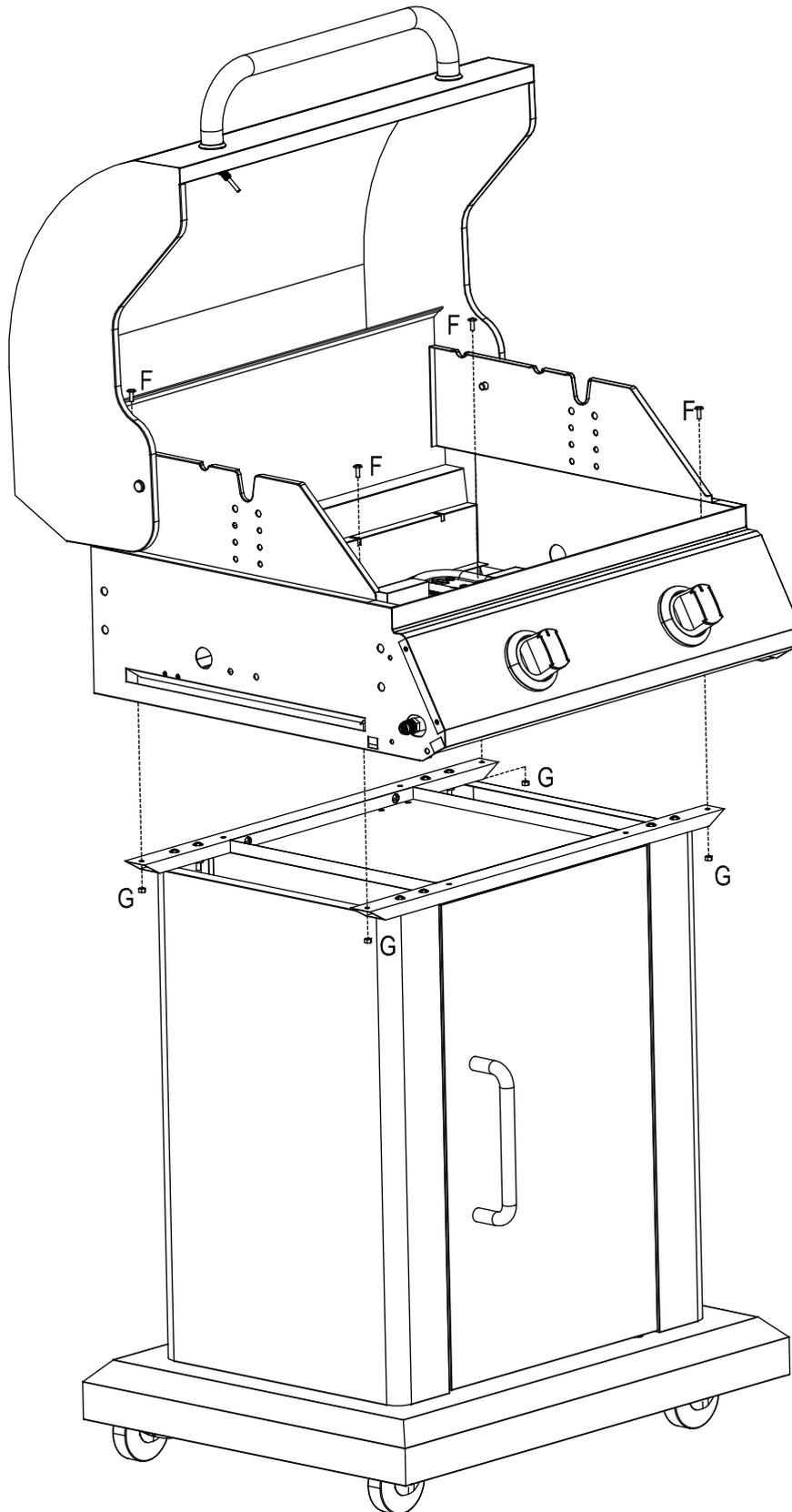
A  M6X10 2Pcs

- A  M6X10 4Pcs
- D  M3X10 2Pcs
- E  M3 Nut 2Pcs

Step 7

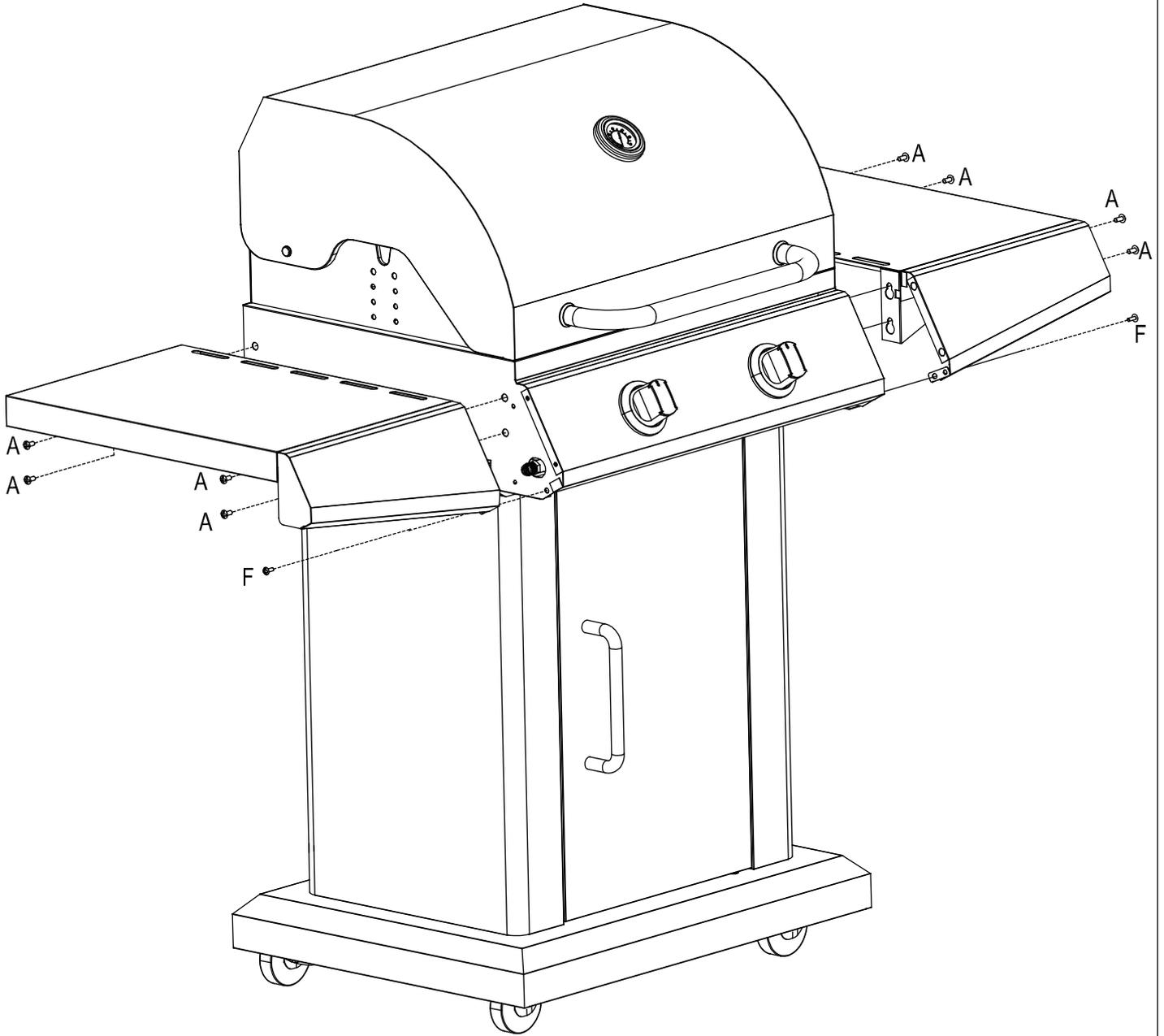


Step 8



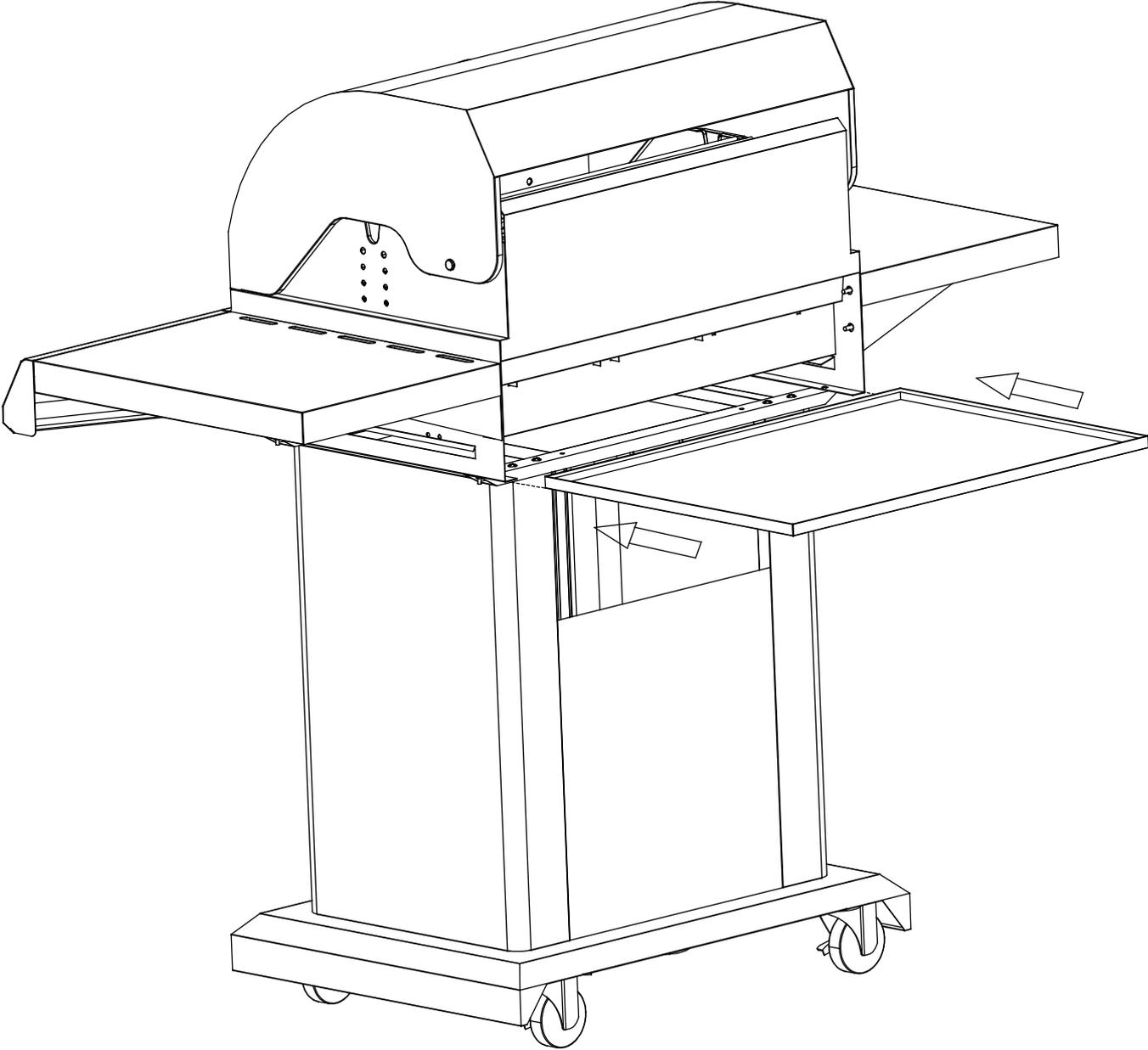
- F  M4X10 4Pcs
- G  M4 Nut 4Pcs

Step 9

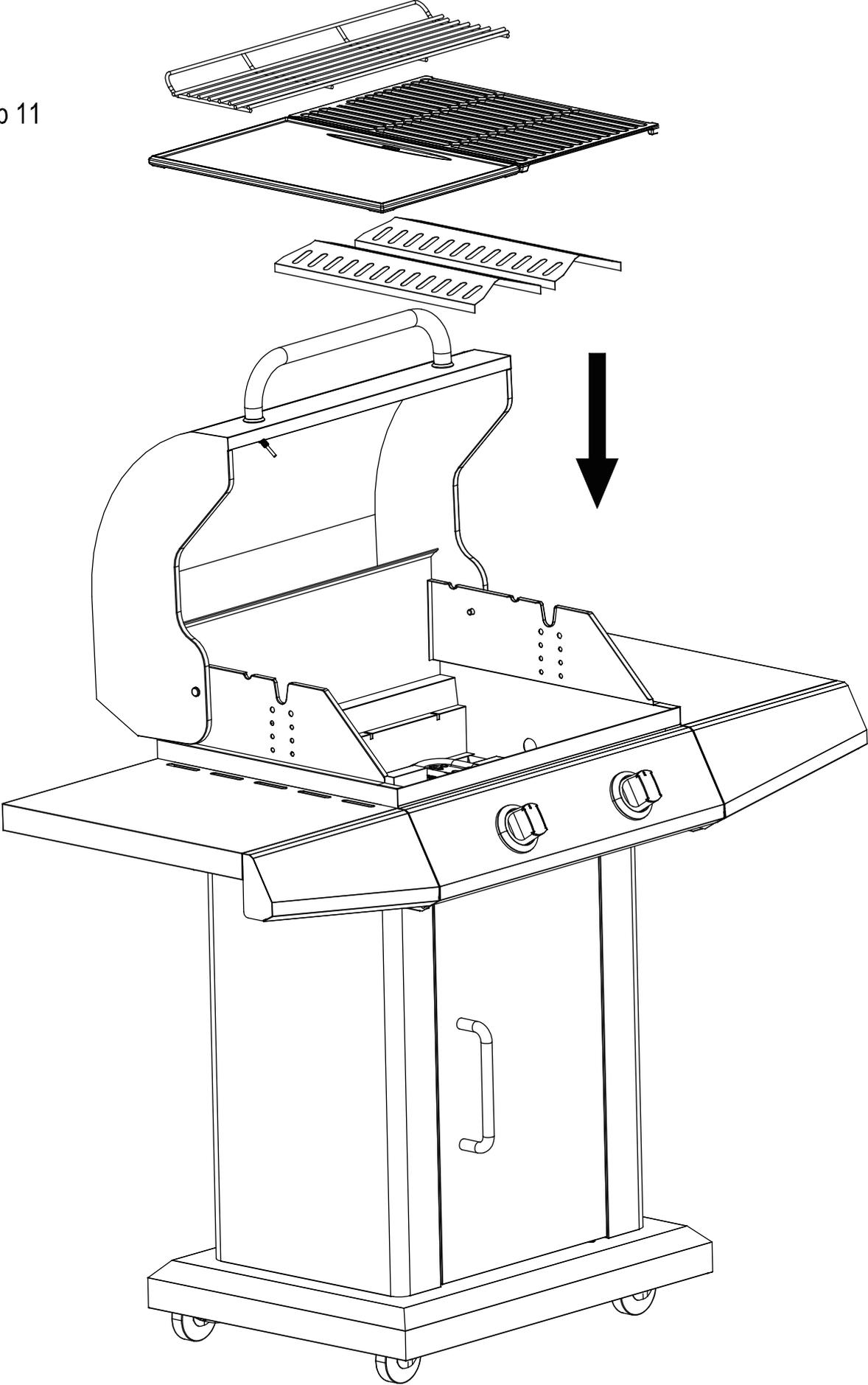


- A  M6X10 8Pcs
- F  M4X10 2Pcs

Step 10



Step 11



CONNECTING THE GAS CYLINDER TO THE APPLIANCE

- The appliance may only be used with butane, propane or a low pressure LPG mixture and with a suitable low pressure regulator and a flexible hose. The hose must be securely connected to the regulator and the appliance with hose clips. The barbecue operates with a 29 mbar regulator for butane, 37 mbar for propane and 30 mbar for an LPG gas mixture. Use a suitable regulator certified to BSEN 16129: 2013. Contact your LPG supplier for further information on suitable regulators for gas cylinders.
- Before connection, ensure that nothing is obstructing the top of the cylinder, the regulator, burner or burner ports. Spiders and insects can get into and obstruct the burner's supply tube orifice. An obstructed burner could cause a fire under the appliance.
- Clean the burner orifices using a stout pipe cleaner.
- When replacing the hose, it should be fixed to the appliance and to the regulator using hose clips. Disconnect the regulator from the cylinder (following the instructions supplied with the regulator) when the barbecue is not in use.

REGULATOR & HOSE

- It is recommended that you change the regulator 10 years after its date of manufacture.
- The hose should be changed when national regulations require.
It is recommended that you change the hose 5 years after its date of manufacture.
- Using an unsuitable regulator or hose is dangerous. Ensure that the products that you have are suitable for use with your barbecue.
- The hose used must comply with the standards in force in the country of use. The hose must be a minimum of 0.6 metres long and a maximum of 1.5 metres. A damaged regulator or hose must be replaced. Ensure that the hose is not blocked, kinked or in contact with any part of the barbecue other than the connection point.

STORAGE AFTER USE

- Store the appliance indoors only if the cylinder has been disconnected and removed. If the appliance is not used for a long period, it should be stored in its original packaging, in a dry, dust-free location.

Gas cylinder

- The barbecue may be used with 11 or 15 kg cylinders. The maximum size is 310 mm (diameter) x 600 mm (height). The barbecue will run better if propane or LPG mixtures are used. Butane can be used but, due to the appliance's power, the cylinder will have a tendency to freeze and supply gas at a lower pressure, thus affecting the barbecue's performance. The gas cylinder must be outside the barbecue.
- The gas cylinder should be handled with care! Always disconnect the gas cylinder when not using the barbecue. Replace the protective cap on the cylinder when not connected to the appliance.
- Keep any source of ignition well away when changing the gas cylinder.
- Cylinders should always be stored outdoors, vertically and out of the reach of children. Cylinders should never be stored in temperatures in excess of 50°C. Never store gas cylinders close to flames, burners or other heat sources.

NEVER SMOKE NEAR A GAS CYLINDER

This barbecue is designed for outdoor use, well away from any flammable material. Ensure that any item located above the appliance cannot **obstruct** it and that both sides and the front of the appliance are at least 1 metre from any item that could impede its operation. Ensure that the appliance's ventilation holes are not obstructed. The barbecue should be placed on a flat, stable surface. The appliance should be protected from direct draughts and bad weather (rain, etc.).

Parts sealed by the manufacturer or its agent should not be disassembled by the user. Do not modify any part of the barbecue. Repairs and maintenance should only be carried out by an accredited technician.

The barbecue should be used in a well ventilated area. Do not obstruct the flow of combustion air to the burner when using the barbecue. THIS BARBECUE IS ONLY FOR OUTDOOR USE.

IDENTIFY ANY LEAKS BEFORE USE.

Never look for leaks with a naked light; always use soapy water.

TAKE GREAT CARE!!!

If there is a gas leak, switch off the gas supply immediately.

LEAK TEST

- Mix one part washing up liquid to three parts water to make 60 to 90 ml of leak finding solution.
- Ensure that the control valve is closed.
- Connect the regulator to the cylinder and the open/close valve to the burner. Ensure that connections are correctly made and then open the gas inlet valve.
- Spread the solution over the hose and all joins with a brush. If any bubbles appear, then there is a leak, which must be repaired before the barbecue is used.
- Test again, once the leak is repaired.
- Close the gas inlet valve on the cylinder, when the test is complete.
- If a leak is detected which cannot be repaired, do not attempt any other action but contact your distributor.

Lighting Instruction

1. Open hood before igniting the BBQ burners.
2. Ensure all control knobs on the BBQ are in the OFF position.
3. Open the gas control valve on the LPG cylinder slowly and smoothly.
4. From the OFF position, push in and turn one control knob anti-clockwise to the HI position.
A clicking sound will indicate the sparking of the ignitor for the pilot flame.
5. The pilot flame will shoot down the side of the burner to effect quick burner ignition.
6. If burner does not light after 5 clicks, turn OFF, wait 2 minutes and repeat procedure.
7. The same procedure should be used to light remaining burners.

Warning : Only barbecue at a LO setting if the hood is closed !

Notice for first time using

Turn on the barbecue following above instructions.

Close the hood and left the gas burn at LO setting for 15 minutes.

The smells from the treated surface are eliminated by the high temperature.

Warning: If the burner does not light, turn the appliance's control button clockwise to the off position and close the valve on the cylinder. Wait five minutes and try again.

CLEANING & MAINTENANCE

General Warning

- Before cleaning, wait until the gas barbecue has cool down sufficiently.
- Before cleaning, remove the gas cylinder.
- Do not use any flammable detergents.
- Do not use wire brush or other abrasive utensils for cleaning.
- Do not use any oven cleaners. Oven cleaner attacks painted surface.
- Clean the barbecue after each use.

Exterior surface

- Use mild detergents, caustic soda and hot water.
- Mild abrasive agents can be used for stubborn stains.
- Following this, rinse thoroughly with water.

Interior surface

Does the inner surface of the grill lid looks as paint may flake? There is burnt-on grease which is flaking.

- Clean the surface thoroughly with highly concentrated , hot soap suds.
- Rinse thoroughly with water and allow the lid to dry.

Interior surface of the barbecue bottom

- Remove residue with a brush or a scraper.
- Using soap suds and a sponge, finish by washing the surface.
- Rinse thoroughly with water and allow the surface to dry.

Cooking grid & Warming Rack

- Use mild soap suds.
- Mild abrasive agents can be used for stubborn stains.
- Following this, rinse thoroughly with water.

Clean the burner

- Turn the gas OFF at the control knob and disconnect the cylinder.
- Remove cooling grate.
- Clean the burner with a soft brush or blow clean with compressed air and wipe with a cloth.
- Clean any clogged ports with a pipe cleaner or stiff wire (such as an opened paper clip).
- Inspect burner for any damage (cracks or holes). If damage is found, replace with a new burner. Reinstall the burner, check to ensure that the Gas valve orifices are correctly positioned and secured inside the burner inlet (venturi).

Store the gas barbecue

- Before storage, please ensure the barbecue is clean and dry.
- Store the barbecue in a dust-free, dry room.
- Always use a cover to protect the barbecue to avoid rust.

SERVICING

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