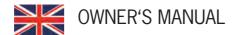


SAN JOSÉ





ASSEMBLING & OPERATING MANUAL SAN JOSÉ 30 mbar - PORTABLE GAS BARBECUE

- 1. Improper installation, adjustment, alteration, service or maintenance can injury or property damage.
- 2. Read the installation, operation, and maintained instructions thoroughly before installing or servicing this equipment.
- 3. Failure to follow these instructions could result in fire or explosion, which could cause property damage, personal injury, or death.



WARNING FOR YOUR SAFETY FOR OUTDOOR USE ONLY (OUTSIDE ANY ENCLOSURE)

Technical Information:

TOTAL HEAT INPUT: (ALL GAS CATEGORIES)	3.6 kW (257 g/h)			
GAS CATEGORY:	13+(28-30/37)		138/P(30)	
TYPES OF GAS:	Butane	Propane	LPG GAS MIXTURES	
GAS PRESSURE:	28-30 mbar	37 mbar	30 mbar	50 mbar
INJECTOR SIZE:	0.92 mm	0.92 mm	0.92 mm	0.82 mm
IDENTIFICATION CODE:				
FOR USE OUTDOORS AND IN WELL VENTILATED AREAS				
WARNING: ACCESSIBLE PARTS MAY BE VERY HOT. KEEP YOUNG CHILDREN AWAY				
READ THE INSTRUCTION LITERATURE BEFORE USING THE APPLIANCE				

Ignition: Single shot piezo ignition to burner

IMPORTANT:

Read the following instructions carefully and be sure your barbecue is properly installed, assembled and cared for. Failure to follow these instructions may result in serious bodily injury and/or property damage.

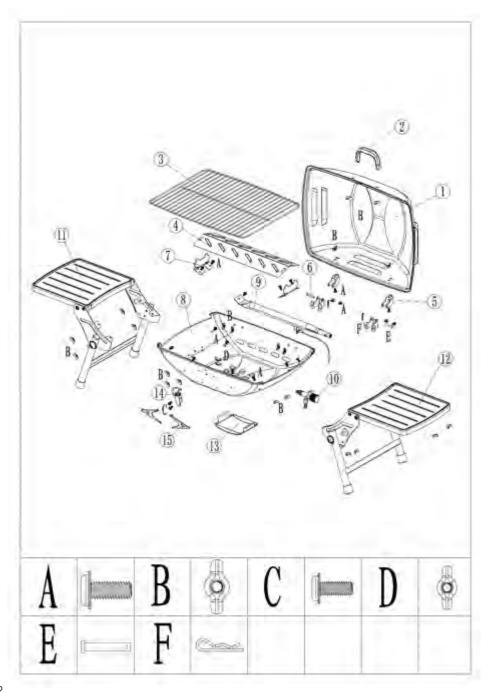
If you have any questions concerning assembly or operation, consult your dealer or LPG Gas Company.

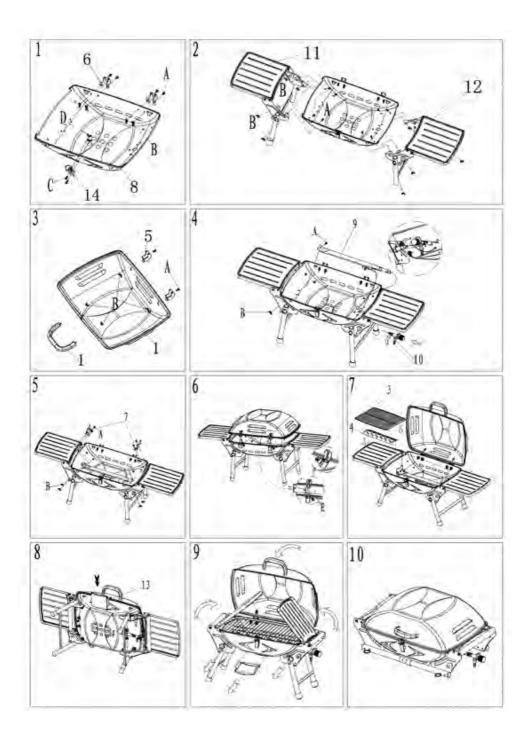
Never cook with the shelves in the closed position (transport position) as this will damage the paint finish and affect the safe operation of the appliance.

Never fit the cylinder right next the barbecue. Always place the cylinder at the to the right hand rear of the appliance. The cylinder should be sited as far away from the appliance as possible without straining the hose.

NOTE FOR CONSUMER: Retain for future Reference

Portable Gas Barbecue Explosive Drawing





SITING THE APPLIANCE

The appliance must be sited with at least a 1 m gap between both sides of the appliance rear of the appliance and at least 1 m from the cooking grid of the appliance and any combustible or non-combustible materials.

The appliance and the gas cylinder must be placed on a flat level hard surface when in use. If used on the ground in an area with long grass ensure that the grass is not long enough to enter under the appliance as this could result in the grass catching fire and starting a more serious fire.

CONNECT THE GAS CYLINDER TO THE APPLIANCE

This appliance is only suitable for use with low-pressure butane or propane gas or LPG mixtures, fitted with the appropriate low-pressure regulator via a flexible hose. The hose should be secured to the regulator and the appliance with hose clips. This barbecue is set to operate a 28 mbar regulator with butane gas and a 37mbar regulator with propane gas or 30 mbar for LPG mixtures. Use a suitable regulator certified to BSEN 12864: 2001. Please consult your LPG dealer for information regarding a suitable regulator for the gas cylinder. The appliance is suitable for use with gas cylinders of 3.9 kg to 15 kg gas capacity.

REGULATOR AND HOSE

Use only regulators and hose approved for LP Gas at the above pressures. The life expectancy of the regulator is estimated as 10 years. It is recommended that it 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 metres (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.

STORAGE OF APPLIANCE

Storage of an appliance for transport or indoors is only permissible if the cylinder is disconnected and removed from the appliance. When the appliance is not to be used for a period of time it should be stored in its original packaging and stored in a dry dust free environment.

GAS CYLINDER

The gas cylinder should not be dropped or handled roughly! If the appliance is not in use, the cylinder must be disconnected. Replace the protective cap on the cylinder after disconnecting the cylinder from the appliance.

Cylinders must be stored outdoors in an upright position and out of the reach of children. The cylinder must never be stored where temperatures can reach over 50°C. Do not store the cylinder near flames, pilot lights or other sources of ignition. DO NOT SMOKE.

This barbecue is designed for use outdoors, away from any flammable materials. It is important that there are no overhead obstructions and that there is a minimum distance of 1 m from the side of the appliance.

It is important that the ventilation openings of the appliance are not obstructed.

The barbecue must be used on a level, stable, non-flammable surface.

The appliance should be protected from direct draughts and shall be positioned or protected against direct penetration by any trickling water (e.g. rain).

Parts sealed by the manufacturer or his agent must not be altered by the user. No modifications should be made to any part of this barbecue and repairs and maintenance should only be carried out by a CORGI registered service engineer.

CONNECT TO APPLIANCE

Before connection, ensure that there is no debris caught in the head of the gas cylinder, regulator, burner and burner ports.

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

Clean burner holes with a heavy-duty pipe cleaner

Fit the hose to the appliance using a spanner to tighten it onto the connection thread. If the hose is replaced it must be secured to the appliance and regulator connections with hose clips. Disconnect the regulator from the cylinder (according to the directions supplied with the regulator) when the barbecue is not in use.

The Barbecue must be used in a well ventilated area. Do not obstruct the flow of combustion air to the burner when the barbecue is in use. ONLY USE THIS BARBECUE OUTDOORS.

BEFORE USE CHECK FOR LEAKS

Never check for leaks with a naked flame, always use a soapy water solution

TO CHECK FOR LEAKS

Make 2-3 fluid ounces of leak detecting solution by mixing one part washing up liquid with 3 parts water.

Ensure the control valve is "OFF".

Connect the regulator to the cylinder and ON/OFF valve to the burner, ensure the connections are secure then turn ON the gas.

Brush the soapy solution on to the hose and all joints. If bubbles appear you have a leak, which must be rectified before use.

Retest after fixing the fault

Turn OFF the gas at the cylinder after testing.

If leakage is detected and cannot be rectified. Do not attempt to cure leakage but consult your gas dealer.

LIGHTING YOUR BARBECUE

Lighting Instructions (Main grill burners:

- 1. Connect the gas tap to the burner inlet by following the assembly instruction.
- 2. Turn the control knob clockwise to "OFF" position.
- 3. Connect the regulator to the gas bottle. Turn the gas supply "ON" at the cylinder. Check with the use of soapy water for any gas leakage between the bottle and the regulator and the gas valve
- 4. Push down the control knob and keep pressing whilst turning anti-clockwise to the "Full rate" position whilst pressing the ignition button, this will light the burner. If the burner does not light, repeat this process.
- 5. If the burner has not lit after two attempts, turn off the gas tap, wait 5 minutes and then repeat step 3.
- 6. When the burner is lit. Adjust the heat by turning the knob to the High/Low position.
- 7. To turn the barbecue 'OFF' turn the cylinder valve or regulator switch to the 'OFF' position and then turn all of the control knobs on the appliance clockwise to the 'OFF' position when the flame have extinguished.

Warning: If the burner fails to ignite, turn the control knob off (clockwise) and also turn the cylinder valve before attempting to relight with ignition sequence.

Never use the barbecue with the shelves in the closed position (transport position) as this will burn of the paint and affect the safe operation of the appliance.

Always wait for the appliance to cool down before attempting to latch the lid in the closed position for transport.

Before cooking for the first time, operate the barbecue for about 15 minutes with the lid closed and the gas turned on HIGH. This will "heat clean" the internal parts and dissipate odour from the painted finish.

Clean your barbecue after each USE. DO NOT use abrasive or flammable cleaners, as it will damage the parts of the product and may start a fire. Clean in warm soapy water.

WARNING: Accessible parts may be very hot. Keep young children away from the hot appliance at all times (even while cooling down!). It is recommended that protective gloves (eg oven gloves) be used when handling particularly hot components.

CLEANING AND CARE

CAUTION: All cleaning and maintenance should be carried out when the barbecue is cool and with the fuel supply turned OFF at the gas cylinder.

CLEANING

"Burning off" the barbecue after every use (for approx 15 minutes) will keep excessive food residue to a minimum.

OUTSIDE SURFACE

Use mild detergent or baking soda and hot water solution. Non-abrasive scouring powder can be used on stubborn stains, then rinse with water.

INTERIOR OF BARBECUE BOTTOM

Remove residue using brush, scraper and/or cleaning pad then wash with a soapy water solution. Rinse with water and allow to dry.

COOKING GRID

Use a mild soapy water solution. Non-abrasive scouring power can be used on stubborn stains then rinse with water.

CLEANING THE BURNER ASSEMBLY

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).

SERVICING

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