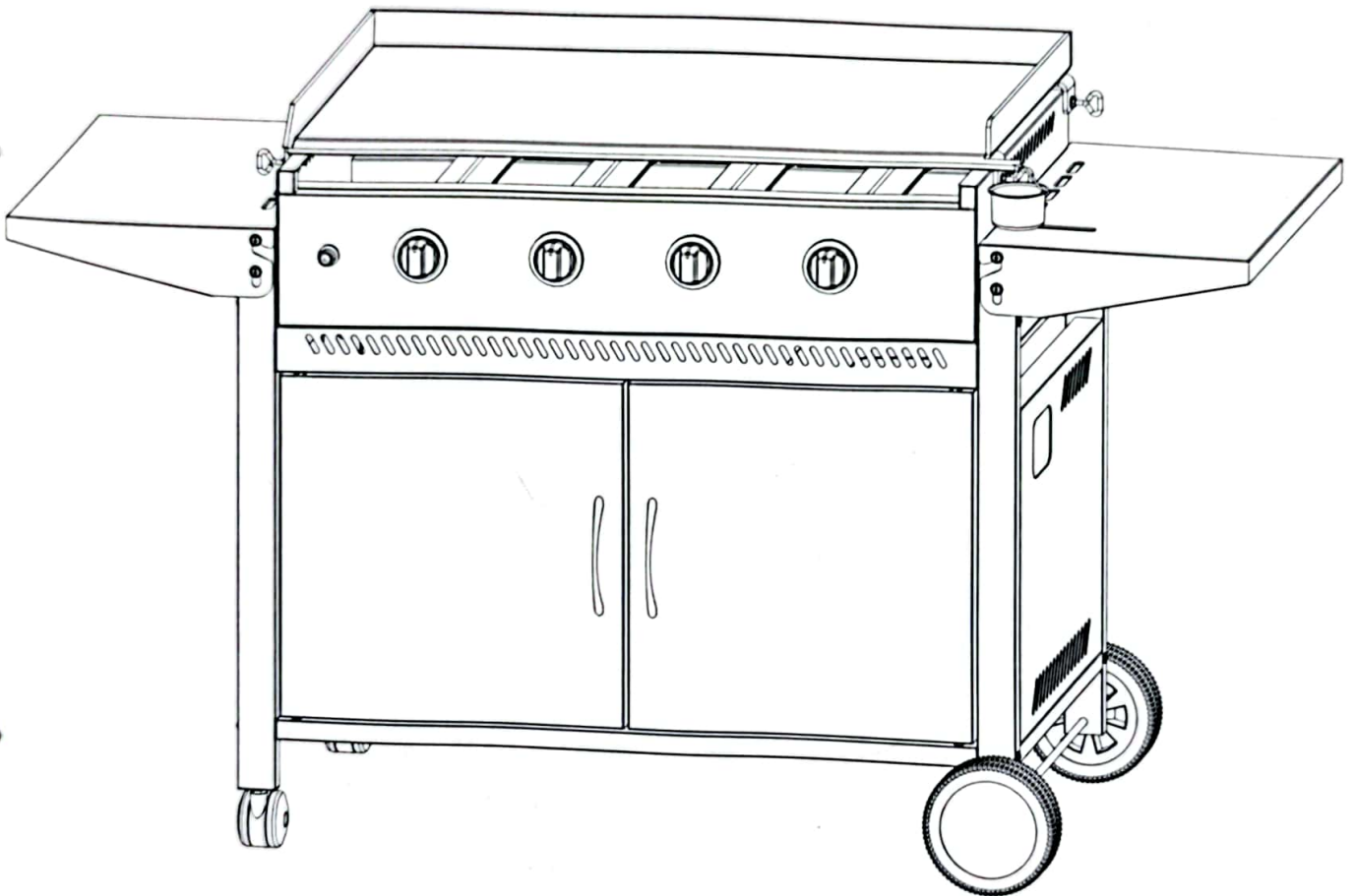


Suomi / Suomo

ASSEMBLY INSTRUCTIONS HOODED GAS GRILL

Model: CKW Master Plancha



FOR OUTDOOR USE ONLY

PLEASE READ INSTRUCTIONS CAREFULLY BEFORE ASSEMBLY

RETAIN THIS MANUAL FOR FUTURE REFERENCE

WARNING

Hazardous fire or explosion may result if instructions are ignored

It is the consumer's responsibility to see that the barbecue is properly assembled, installed, and taken care of. Failure to follow instructions in this manual could result in bodily injury and/or property damage.

FOR YOUR SAFETY IF YOU SMELL GAS:

1. Turn off gas supply at bottle.
2. Extinguish all naked flames; do not operate any electrical appliances.
3. Ventilate the area.
4. Check for leaks as detailed in this manual.
5. If odour persists, contact your dealer or gas supplier immediately.

PRECAUTIONS:

1. Leak test all connections after each tank refill.
2. Never check for leaks with a match or open flame.
3. Do not store or use gasoline or other flammable vapours and liquids in the vicinity of this or any other appliance.
4. Any LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

Assembly

WARNING: Whilst every effort has been made in manufacture of your barbecue to remove any sharp edge, you should handle all components with care to avoid accidental injury.

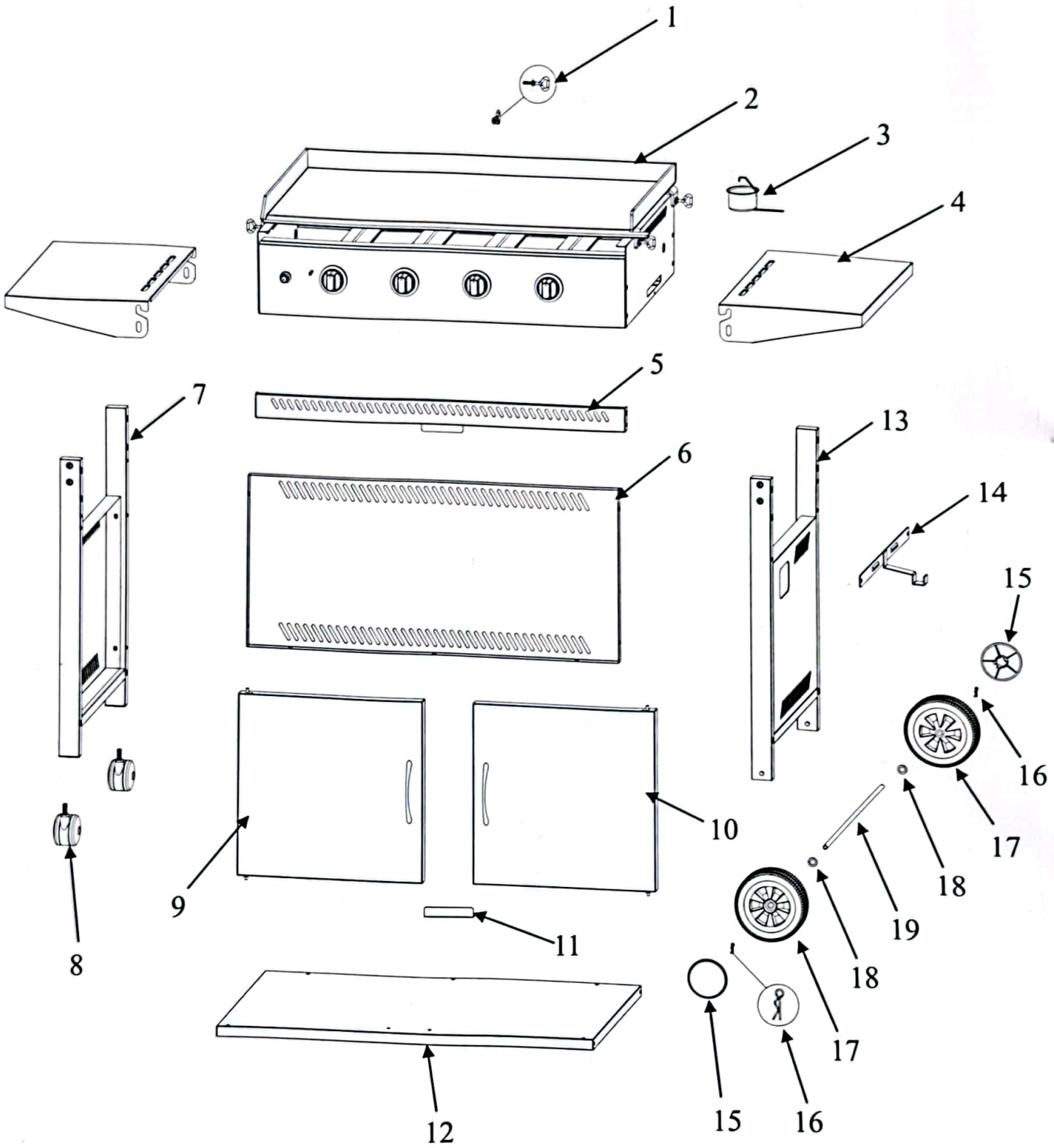
Tools required: Either a Philips crosshead or flat-bladed screwdriver and either a spanner (we have supplied a multifunction spanner) or a pair of pliers.

ASSEMBLY:


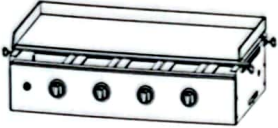

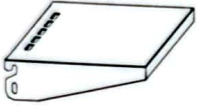


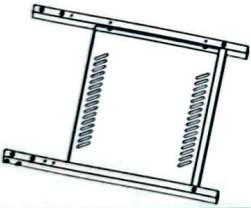
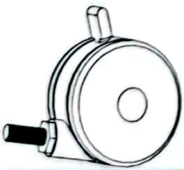

Please read all instructions thoroughly before proceeding. Find a large, clean area in which to assemble your trolley barbecue. Please refer to the parts list and assembly diagram as necessary. Assembly of the barbecue involves many large components, it is advisable to have two people assemble the unit.



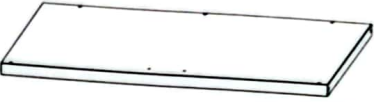
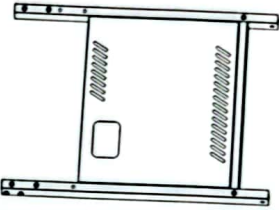


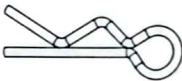



NOTICE: *Make sure all the plastic protection is ripped off before assembling!*

Expanded view



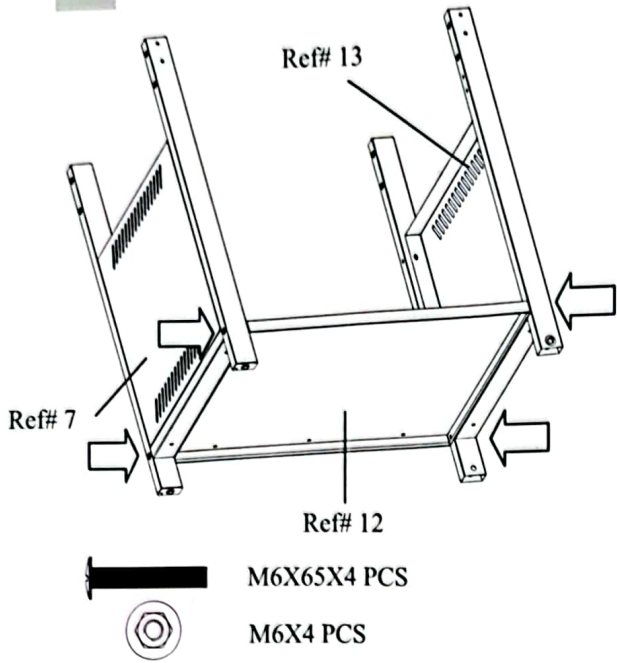
PARTS LIST

NO.	DESCRIPTION	QTY
1		1
2		1
3		1
4		2
5		1
6		1
7		1
8		2
9		1

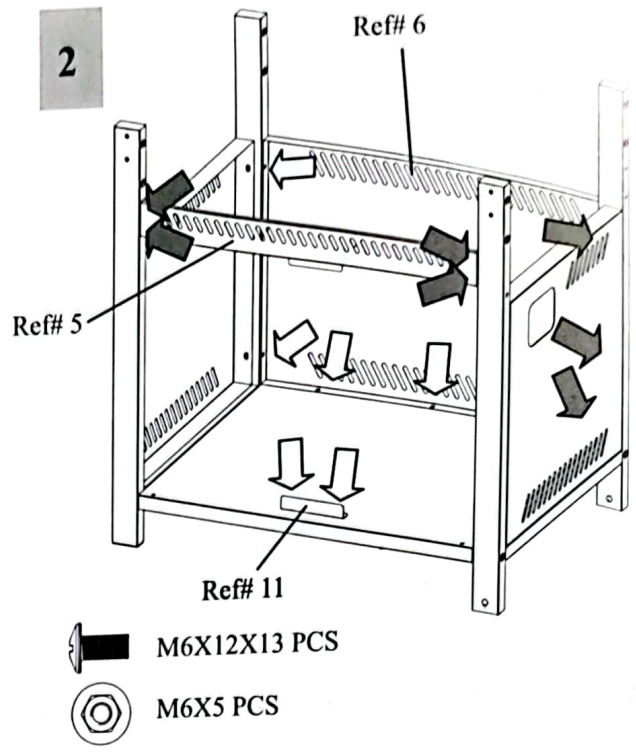
NO.	DESCRIPTION	QTY
10		1
11		1
12		1
13		1
14		1
15		2
16		2
17		2
18		2
19		1

ASSEMBLE

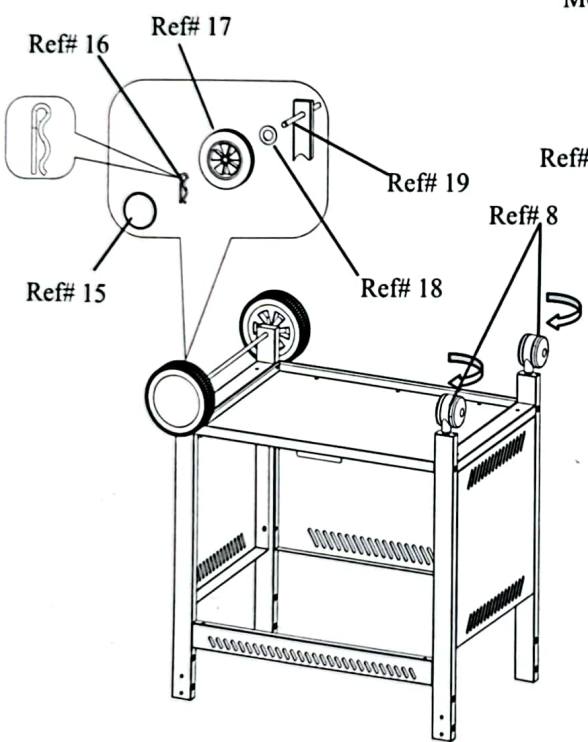
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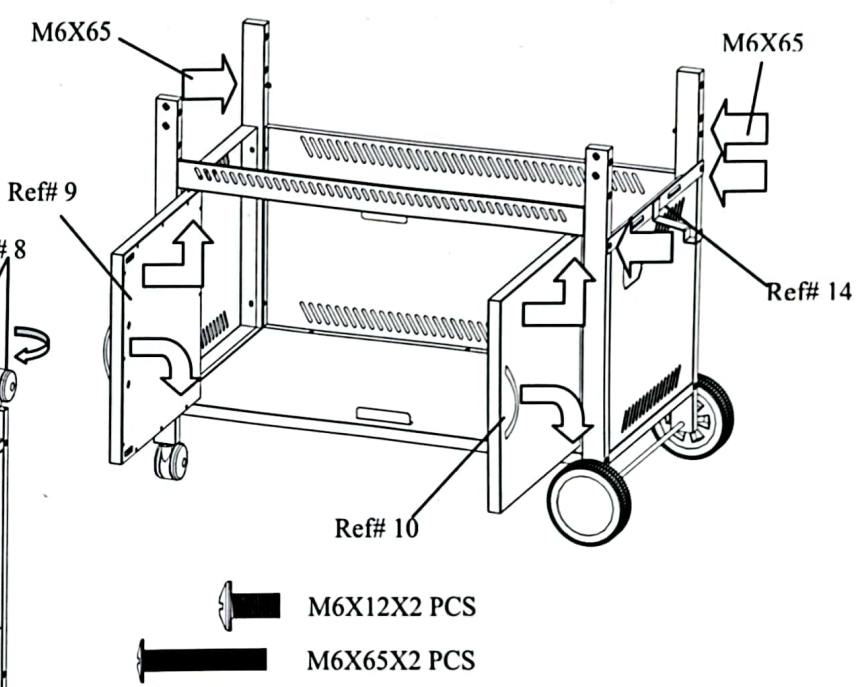
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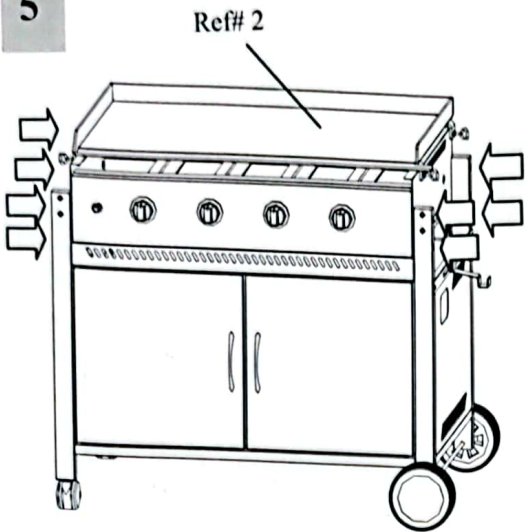
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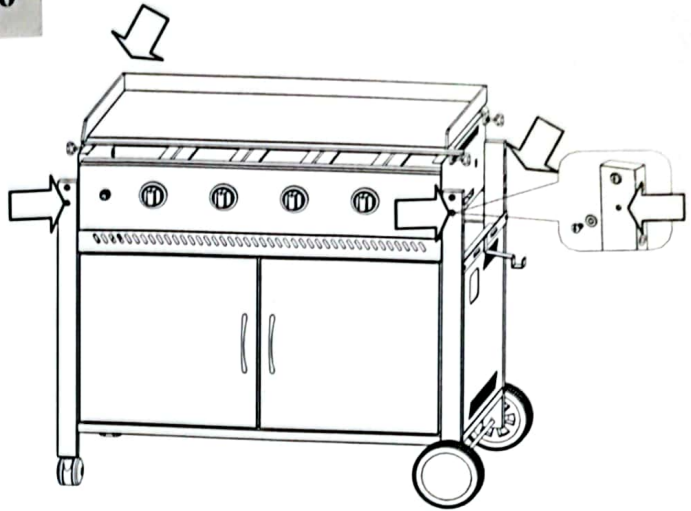
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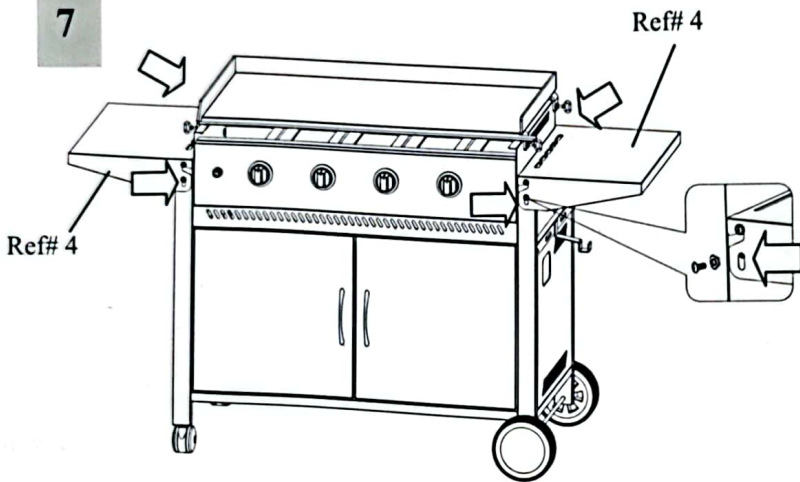
6



M6X65X8 PCS

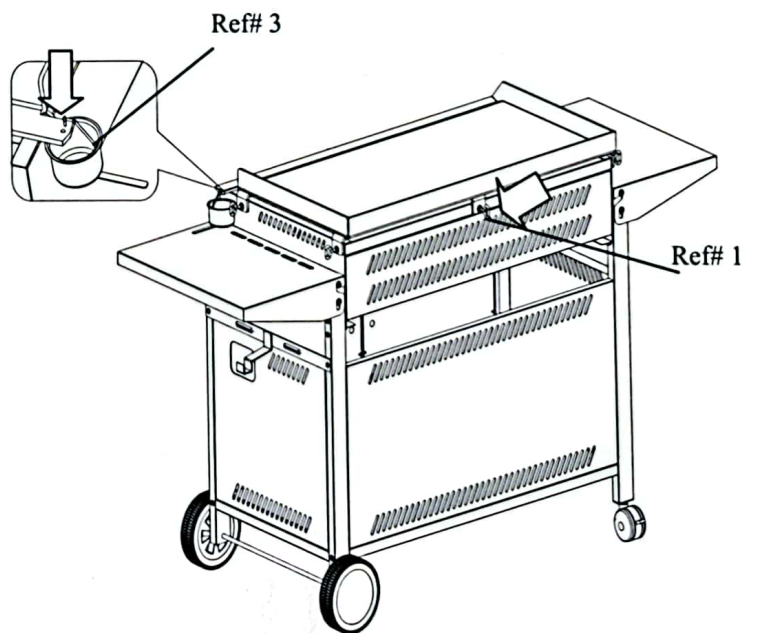
Attention: Take the screws out from the four legs, like the picture shows

7



Attention: then put the screws which took out from step 6 into the side shelf position, like picture shows

8



IMPORTANT INFORMATION

Please read these instructions carefully before assembly and use.

- Retain these instructions for future reference.
- For outdoors use only-do not use indoors.
- For use with LPG bottled gas only.
- Do not use within 1of any flammable structure of surface.
- LPG gas cylinders must not be stored or used in the horizontal position. A leak would be very dangerous and liquid could enter the gas line.
- When igniting barbecue open its hood before lighting.
- Do not move the barbecue while alight.
- This barbecue must not be left unattended when it.
- The hood handle can become very hot. Grip only the center oft the handle. Use of a cooking glove is advised.
- Use caution when opening the hood, as hot steam inside is released upon opening.
- Parts of this barbecue become very hot-care must be taken when children, elderly people, and animals are present.
- Always turn off the gas bottle when the barbecue is not in use.
- Never cover a barbecue until it has completely cooled.
- Leak test annually, and whenever the gas bottle is removed or replaced.
- Do not store flammable materials near this barbecue.
- Do not use aerosols near this barbecue.
- Failure to follow the manual's instructions could result in serious injury or damage.
- If you have any queries regarding these instructions, contact your local dealer.

GAS AND REGULATOR

This barbecue can use either propane or butane LPG bottle gas.

You must have the proper regulator and bottle in order for the barbecue to operate safely and efficiently. Use of an incorrect or faulty regulator is dangerous and will invalidate any warranty.

Please consult your local gas dealer for the most suitable gas bottles and regulators.

INSTALLATION

Selecting a location

This barbecue is for outdoor use only and should be placed in a well-ventilated area. Take care to ensure that it is **not** placed under any combustible surface. The sides of the barbecue should **NEVER** be closer than 1 meter from **any** combustible surface. Keep this barbecue away from any flammable materials!

Precautions

Do not obstruct any ventilation openings in the barbecue body.

Position the gas supply bottle on level ground next to the barbecue and safely away from any source of heat. Should you need to change the gas bottle, confirm that the barbecue is switched off, and that there are no sources of ignition (cigarettes, open flame, sparks, etc.) near before proceeding inspect the gas hose to ensure it is free of any twisting or tension.

The hose should hang freely with no bends, folds, or kinks that could obstruct free flow of gas. Apart from the connection point, no part of the hose should touch any hot barbecue parts. Always inspect the hose for use with LPG and meet the national standards for the country of use.

The length of the hose shall not exceed 1.5m.

FIXING THE REGULATOR TO THE GAS BOTTLE

Confirm all barbecue control knobs are in the off position. Connect the regulator to the gas bottle according to your regulator and bottle dealer's instructions.

Leak testing (to be performed in a well-ventilated area).

Confirm all barbecue control knobs are in the off position.

Open the gas control valve on the bottle or regulator.

Check for leaks by brushing a solution of 1/2 water and 1/2 soap over all gas system joints. Including all valve connections, hose connections and regulator connections.

NEVER USE AN OPEN FLAME to test for leaks at anytime.

If bubbles form over any of the joints, there is a leak. Turn off the gas supply and retighten all joints.

Repeat test. If bubbles form again, do not use the barbecue. Please contact your local dealer for assistance. Leak test annually, and whenever the gas bottle is removed or replaced.

OPERATION

Warnings

- Before proceeding, make certain that you understand the **IMPORTANT INFORMATION** section of this manual.
- This barbecue is not designed to be used with more than 70% of the cooking area as a solid plate. Full coverage of plates will cause excessive build-up of heat and damage the barbecue.

Preparation before cooking

To prevent foods from sticking to the cooking grill, please use a long handled brush to apply a light coat of cooking or vegetable oil before each barbecuing session. (note: when cooking for first time, paint colours may change slightly as a result. This is normal and should be expected.)

Lighting the barbecue

1. Open the barbecue hood.
2. Ensure all knobs are in the "OFF" position. Open the gas control valve on the gas bottle or regulator.
3. Open the gas control valve at the cylinder.
4. From "OFF" position, push down the front left control knob and keep pressing whilst turning anti-clockwise to the "HIGH" position and pressing the ignition button (a clicking sound is heard), this will light the left hand burner.
5. If burner fails to light, turn to "OFF" position and wait five minutes. Then begin again step 4.

If the burner still fails to light after several attempts, try the manual ignition procedure below.

6. When the left hand burner is lit any of the remaining burners can be lit by repeating operation 4 and 5.
7. After use, turn all control knobs to the "OFF" position and turn off the gas control valve at the cylinder.
8. After ignition, the burner should be burned at the "HIGH" position for 3-5 minutes in order to preheat the barbecue.

This process should be done before every cooking session.

The hood should be open during preheating.

CONVENTIONAL IGNITION:

1. Open the gas control valve at the cylinder.
2. Insert lit match through the match lighting hole on the left side of the barbecue body and place near the left burner.
3. Push and turn leftmost control knob anti-clockwise to the "HIGH" position.
4. If the burner fails to light after 5 seconds, turn to "OFF" position and wait five minutes. Then begin again from step 2. If the burner still fails to light after several attempts, go to step 6, and call your local dealer for service.
5. After successfully lighting the first burner, turn next control knob to the "high" position. The gas will ignite from lit burner on left. Follow the same procedure for each successive burner. Ensure burner is lit before opening control valve on next burner. Light the remaining burners from left to right.
6. After use, turn all control knobs to the "OFF" position and turn off the gas control valve at the cylinder.

NOTE: if the flame of the burner is yellow colored, adjust the aeration screw located on the neck of the burner. The burner flame should be blue: blue colored flames are confirmation that the burner is burning properly. Turning the screw anti-clockwise will increase the amount of blue, and clockwise the amount of yellow.

ROSTING HOOD COOKING

Barbecues equipped with a roasting hood give the option of cooking with hood closed to form an "oven" for roasting food, such as joints of meat, whole chickens, etc.

When the hood is closed, a large amount of heat is trapped inside the barbecue.

Thus, it is important to make sure that the burner is turned to the low position to prevent burning of the food and damaging the barbecue.

Avoid lifting the hood unnecessarily as heat will be lost every time when the hood is opened.

DO NOT ALLOW YOUR BARBECUE TO OVERHEAT.

End of cooking session

After each cooking session, turn the barbecue burners to the "HIGH" position and burn for 5 minutes. This procedure will burn off cooking residue, thus making cleaning easier, make sure the hood is open during this process.

Turning off your barbecue

When you have finished using your barbecue, turn all the control valves fully clockwise to the "OFF" position, then switch off the gas at the bottle. Wait until the barbecue is sufficiently cool before closing its hood.

CARE AND MAINTENANCE

Regularly clean your barbecue between uses and especially after extended periods of storage. Ensure the barbecue and its components are sufficiently cool before cleaning.

- Never douse the barbecue with water when its surfaces are hot.
- Never handle hot parts with unprotected hands.
- In order to extend the life and maintain the condition of your barbecue, we strongly recommend that the unit be covered when left outside for any length of time, especially during the winter months.

Cooking grill

Clean with hot soapy water. To remove any food residue, use a mild cream cleaner on a non-abrasive pad. Rinse well and dry thoroughly.

Burner maintenance

In normal usage, burning off the residue after cooking will keep the burner clean.

The burner should be removed and cleaned annually, or whenever heavy build-up is found, to ensure that there are no signs of blockage (debris, insects) in either the burner portholes or the vent tubes.

Use a pipe cleaner to clear obstructions. A wire brush can be used to remove corrosion from the burner surfaces.

When refitting the burner, be careful to check that vent tubes of the burner fit over the valve outlets.

Barbecue body

Regularly remove excess grease or fat from the barbecue body with a soft plastic or wooden scraper.

It is not necessary to remove all the grease from the body.

If you need to clean fully, use hot soapy water and a cloth, or nylon-bristled brush only.

Remove cooking surfaces and burners before full cleaning.

Do not immerse the gas controls or manifold in water. Check burner operation after carefully refitting into body.

Immerse the gas controls or manifold in water. Check burner operation after carefully refitting into body.

Fixings

Annual checking and tightening of metal fixing is recommended.

Storage

Store your barbecue in a cool dry place. Cover the burners with aluminum foil in order to prevent insects or other debris from collecting in burner holes.

If the barbecue is to be stored indoors, the gas bottle must be disconnected and left outside.

The gas bottle should always be stored outside, in a dry, well-ventilated area, away from any sources of heat or ignition. Do not let children tamper with the bottle.

TROUBLE SHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
Burners will not light using the ignition system	<ol style="list-style-type: none"> 1.LP gas cylinder is empty 2.faulty regulator 3.obstructions in burner 4.obstructions in gas jets or gas hose 5. electrode wire loose or disconnected on electrode or ignition unit 6.electrode or wire is damaged faulty pushbutton igniter 	<ol style="list-style-type: none"> 1.replace with full cylinder 2.have regulator checked or replace 3.clean burner 4.clean jets and gas hose 5.reconnect wire 6.change electrode and wire change igniter
Burner will not light with a match	<ol style="list-style-type: none"> 1.LG gas cylinder is empty 2.Faulty regulator 3.Obstructions in burner 4.Obstructions in gas jets or gas hose 	<ol style="list-style-type: none"> 1.Replace with full cylinder 2.Have regulator checked or replace 3.Clean burner 4.Clean jets and gas hose
Low flame or flashback (fire in burner tube-a hissing or roaring noise may be heard)	<ol style="list-style-type: none"> 1.LP gas cylinder too small 2.Obstructions in burner 3.Obstructions in gas jets or gas hose 4.Windy conditions 	<ol style="list-style-type: none"> 1.Use larger cylinder 2.Clean burner 3.Clean jets and gas hose 4.Use BBQ in a more sheltered position