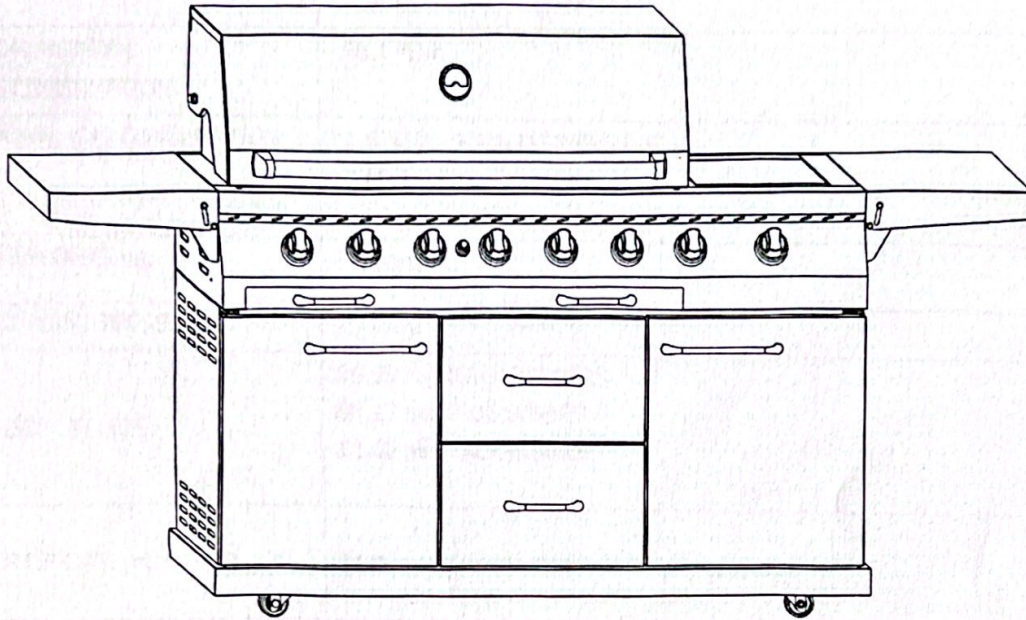


Montageanleitung

Model: Alabama



Lesen Sie die beiliegende Bedienungs- und Sicherheitsanleitung vollständig durch, bevor Sie das Gerät montieren. Jedem Gasgrill liegt eine Montageanleitung und eine Bedienungs- und Sicherheitsanleitung bei.

Technical Information

| | |
|--------------------------------|---|
| APPLIANCE CODE: | CB6-SBG001-A |
| TOTAL NOMINAL GAS CONSUMPTION: | 96.1 MJ/h |
| NOMINAL GAS CONSUMPTION: | 11.6 MJ/h - MAIN BURNERS (x6) 15 MJ/h - SIDE BURNER 11.5 MJ/h - BACK BURNER |
| TYPES OF GAS: | Propane |
| TEST POINT PRESSURE | 2.75 kPa |
| INJECTOR SIZE: | Ø0.98 mm MAIN BURNERS Ø1.13 mm SIDE BURNER Ø1.00 mm BACK BURNER |
| CERTIFICATE NUMBER | 7142 |

IGNITION: Battery operated multi shot ignition unit (Battery not included)

WARNING

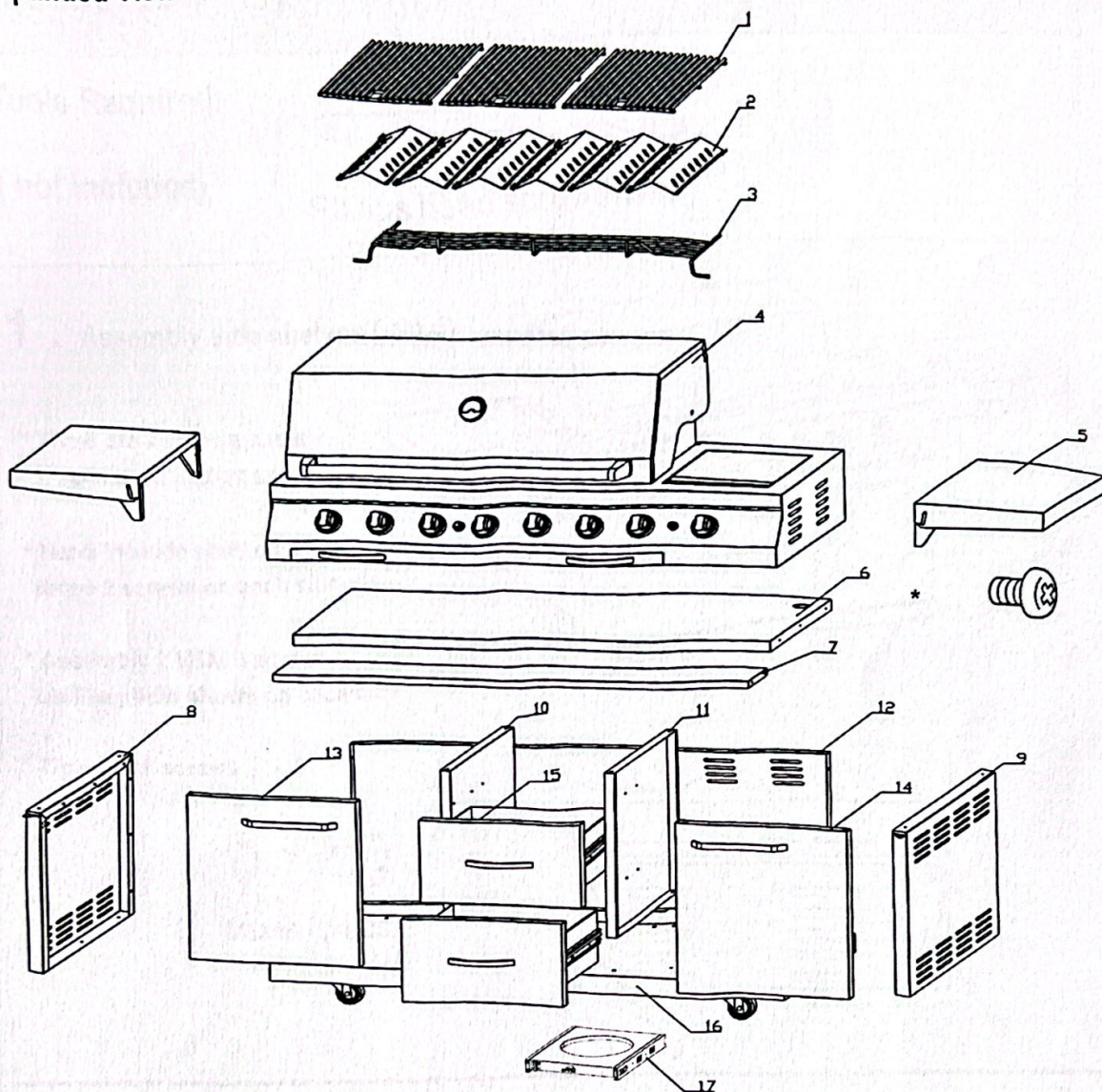
This appliance is not intended for use on recreational vehicles or a marine environment.

CLEARANCE TO COMBUSTIBLES

Always maintain 915mm minimum clearance to combustible materials at the rear and sides of the BBQ.

Do not use this BBQ under overhead combustible surfaces.

Expanded View



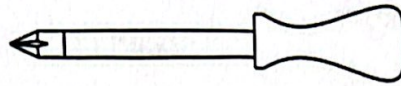
| Key | Description | Quantity | Key | Description | Quantity |
|-------|-------------------------|----------|-------|--------------------------|----------|
| *1 | Cooking Grid | 3 | *2. | Flame diffuser | 6 |
| 3. | Warming rack | 1 | 4. | Main body | 1 |
| 5. | Side shelf | 2 | 6. | Cart Top Plate (big) | 1 |
| 7 | Cart top plate (small) | 1 | 8 & 9 | Cart side panel | 2 |
| 10&11 | Cart inside panel | 2 | 12. | Cart rear panel | 1 |
| 13&14 | Door | 2 | 15. | Drawer | 2 |
| 16 | Cart bottom panel | 1 | 17 | Gas tank holder assembly | 1 |
| * | Screws | 4 | | | |

*Key No. 1 and No.2 is subjected to the product in your hand.

ASSEMBLE

Tools Required:

(not included)



Philips head screwdriver

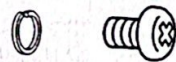
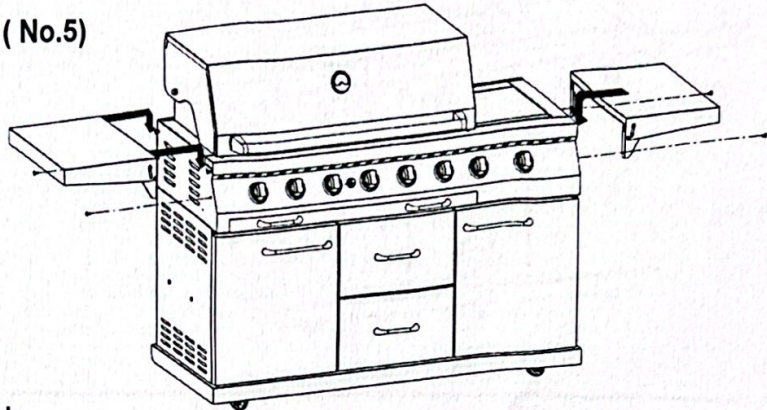
1 . Assembly side shelves (No.5)

* There are 2 screws already
Pre- assembled on each side

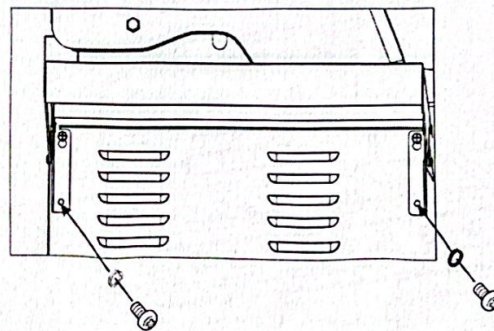
* Hand the side shelf on
these 2 screws on each side

* Assembly 2 M6X15 screws
on like photo shows on each side

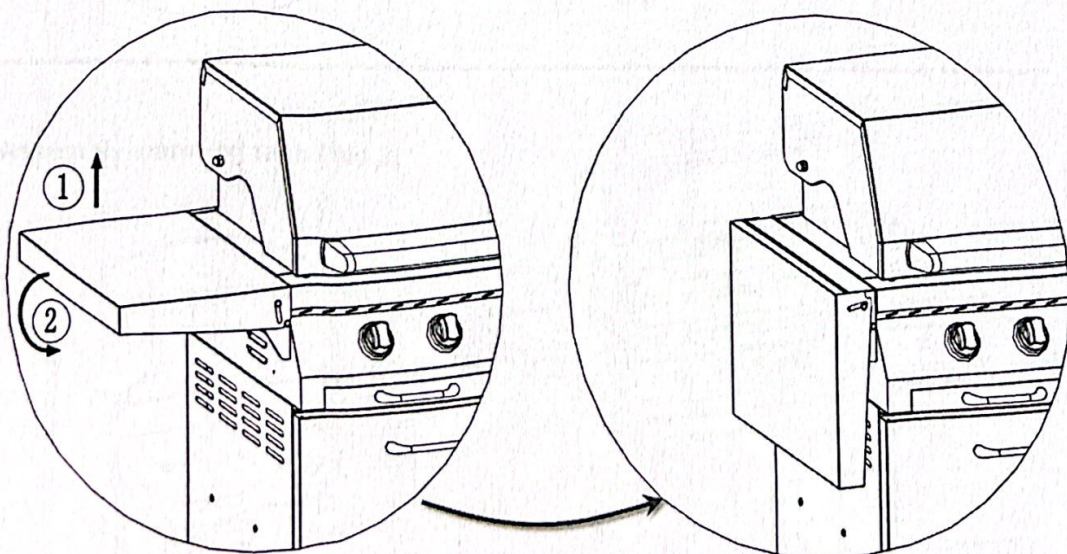
* Tighten all screws



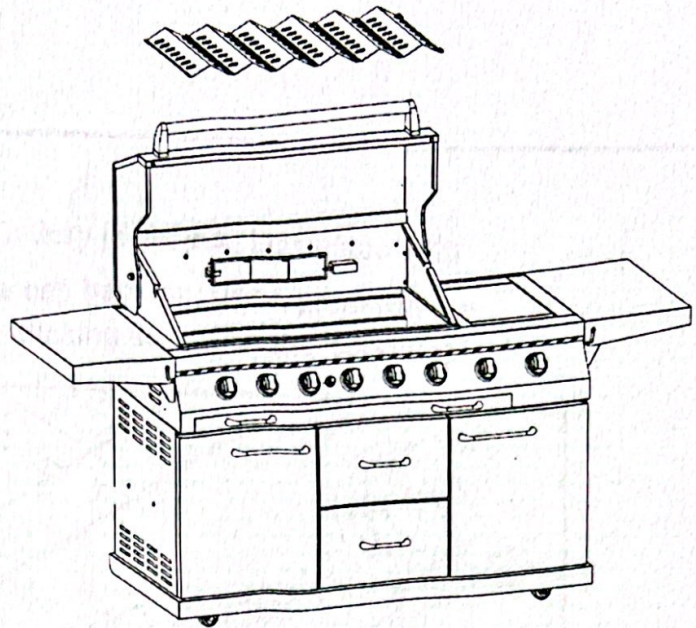
M6X15 4PCS



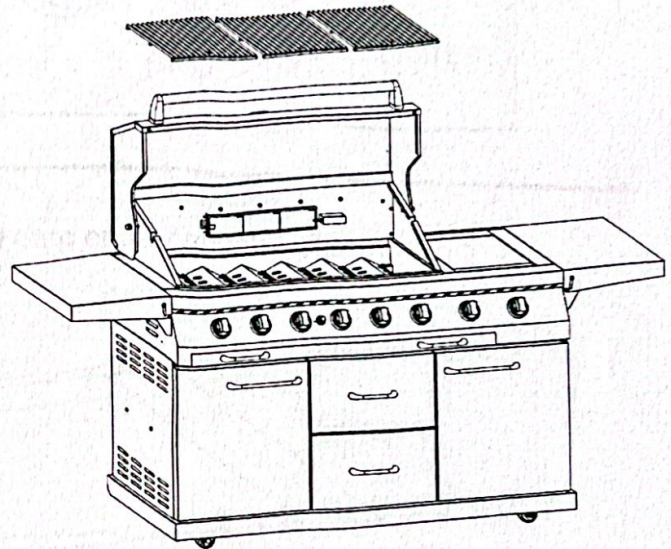
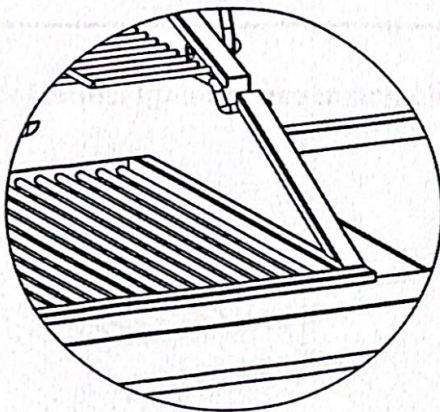
2 . Side shelves could be folded down like photos show



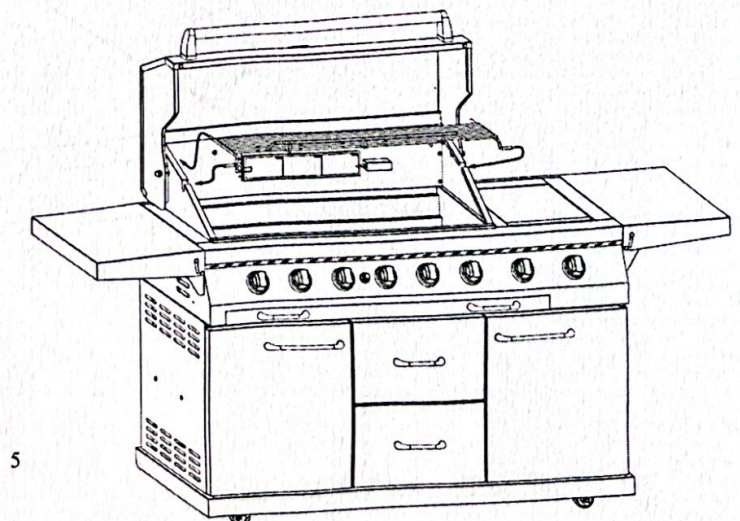
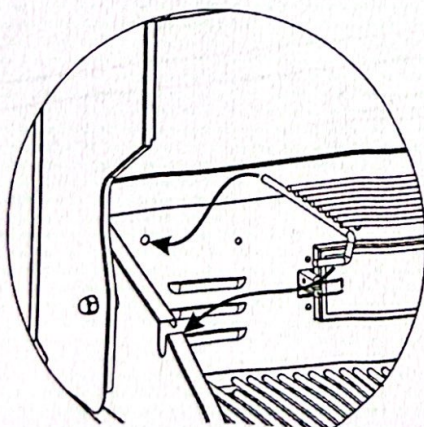
3 . Assembly flame diffuser (No.2)



4 . Assembly cooking grid (No.4)

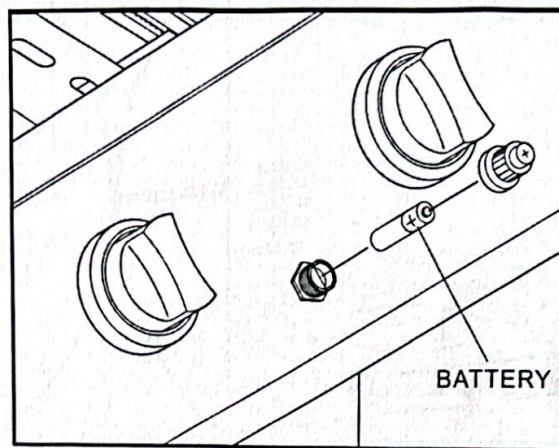


5 . Assembly warming rack (No.3)

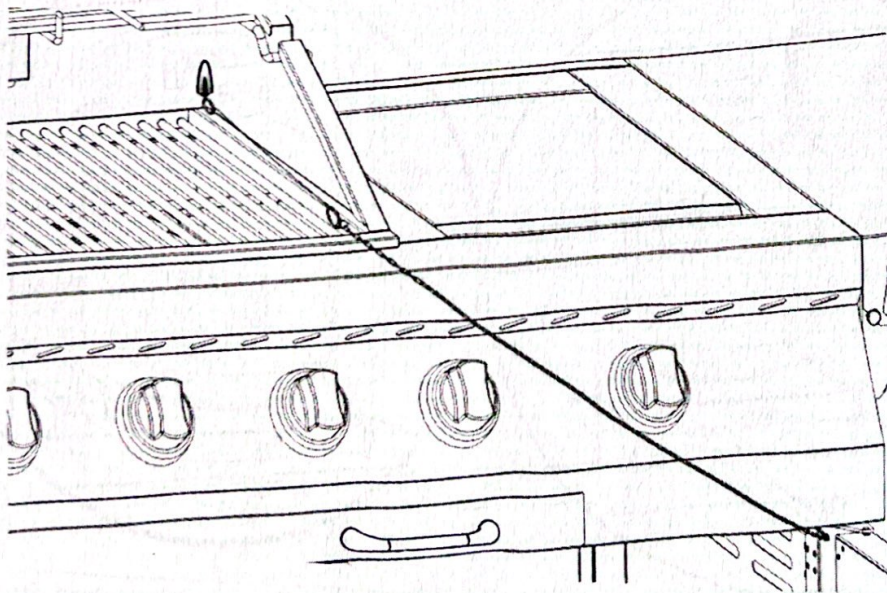


-
- 6.** Unscrew ignition cap and place a Battery (Size: AA) into place with the (+) end facing outwards. Screw cap back on. Upon pressing the ignition button, you should hear a clicking sound on the condition of correct installation.

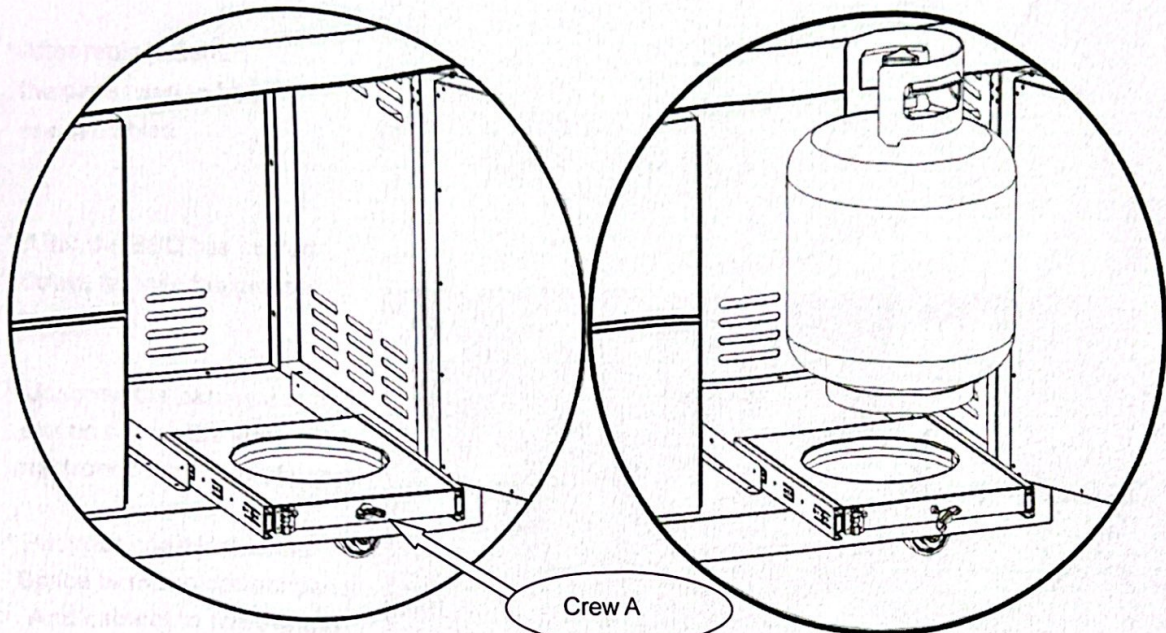
AA battery is not provided



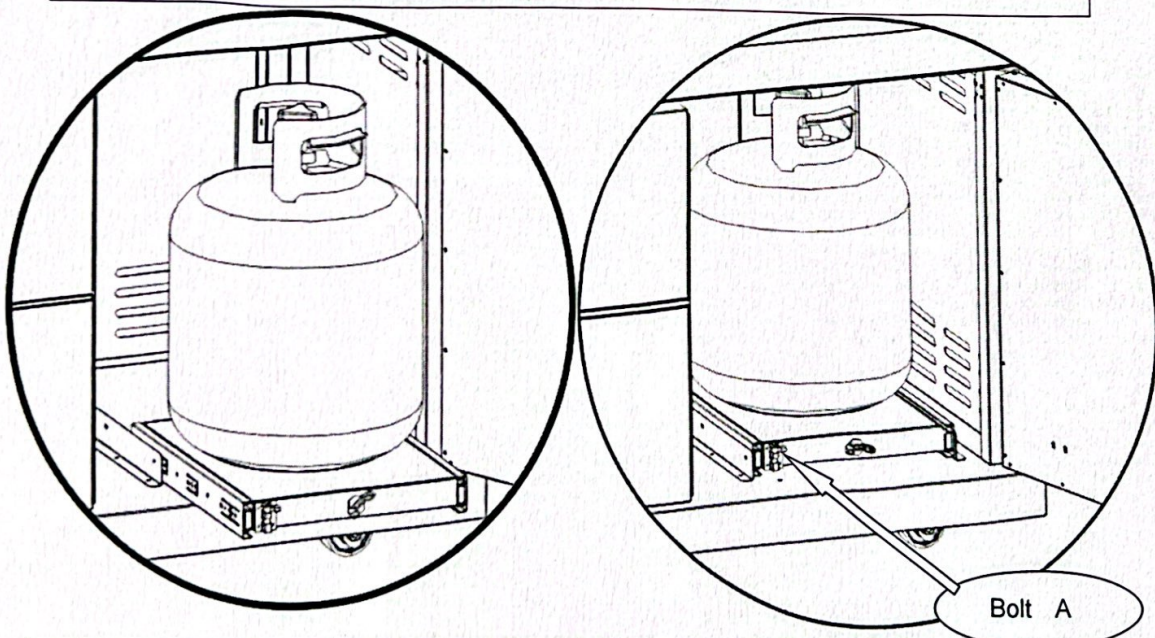
-
- 7.** For Manual Ignition, use match placed onto end of match holder.



8. Assemble the gas tank holder assembly (No. 17)



* Loose the screw A then put the gas tank into the hole and tighten the crew A.



* Push backward the gas bottle holder then tighten it though bolt A

9 .

Replacing the Igniter.

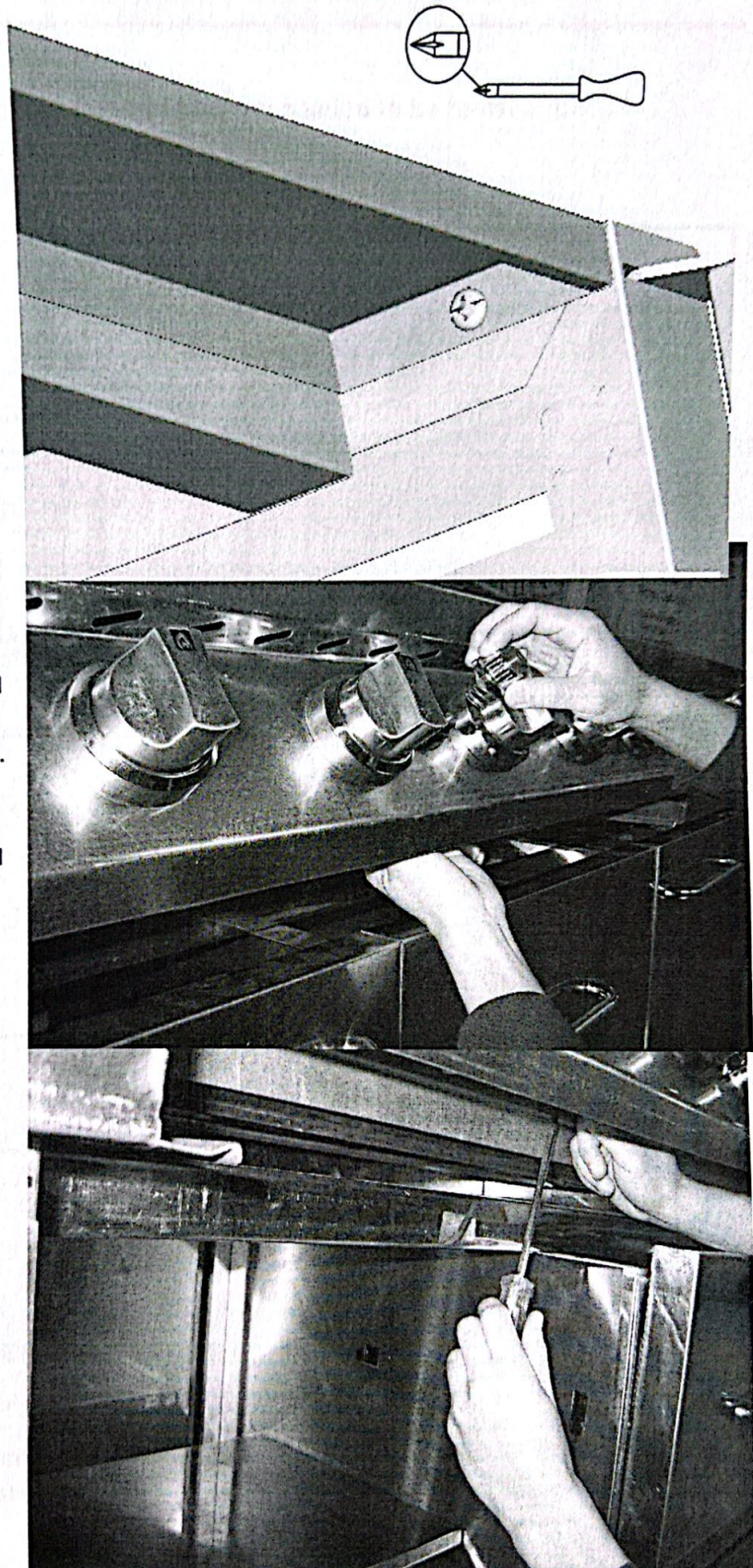
* Disassemble the cabinet top plate (small) No. 7

* After replacement, the plate need to be re-assembled.

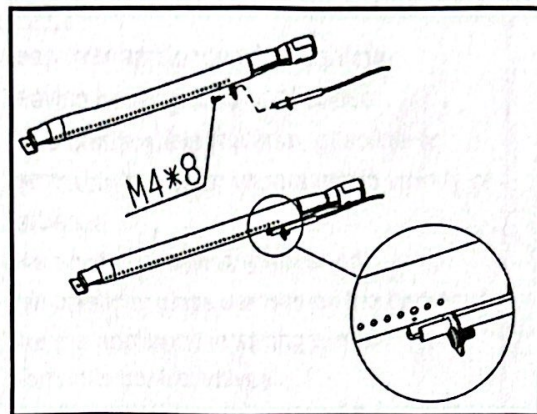
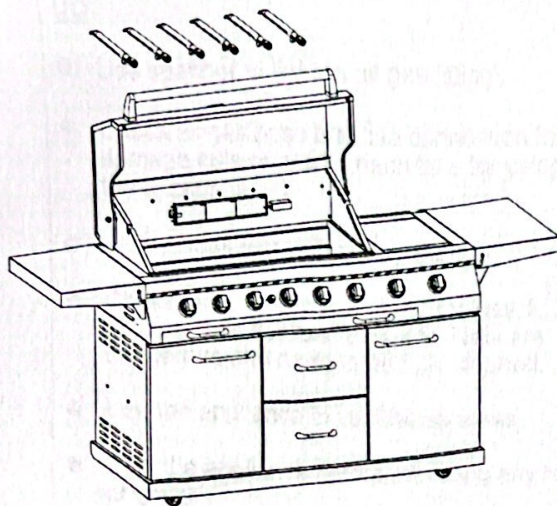
* After the BBQ has cooled down, remove the grease tray.

* Unscrew the battery cap and plastic nut on the igniter at the front of the control panel.

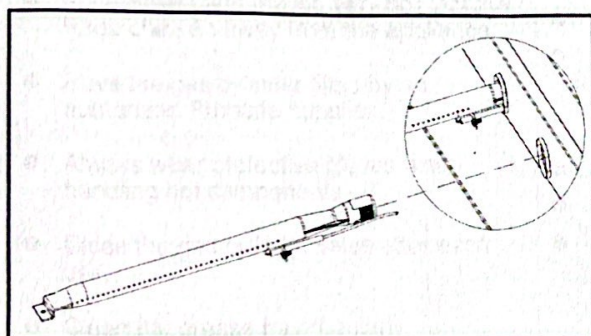
* Put your hand inside the Space between control panel And cabinet to remove the Igniter box from the rear of The control panel.



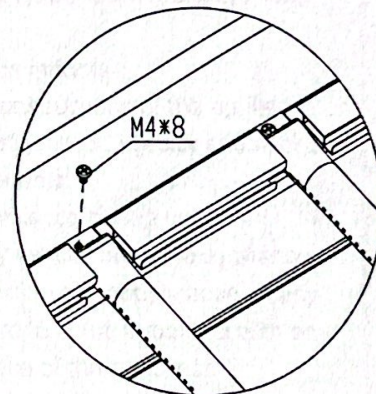
10. Instruction for replacing burners (if burner needed to be replaced):



(1)



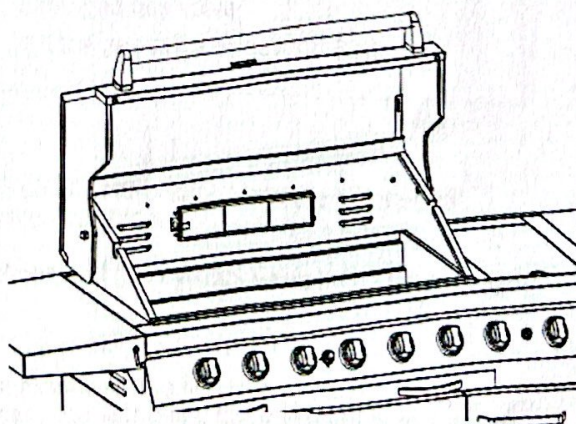
(2)



(3)

11. For rear burner:

- * Rear burner is only set for high position. Can not adjust high and low flame
- * while the rear burner is lit, continue to push and hold the control knob for 30 seconds
- * Do not use rear burner with other grill burners at the same time



USE AND CARE

DO

- Use spanner to tighten all gas fittings
- Check all gas hose and line connection for damage, cuts or cracks each time for using the appliance.
- Always leak test with soapy water
- Check main burners regularly for insect nets such as spiders, ants, etc. Nets are dangerous and need to be fully cleaned.
- Use the appliance in ventilation areas
- Cool the appliance before replacing any lid or cover
- Accessible parts maybe very hot. Always Keep children away from the appliance
- Have the gas cylinder filled by an authorized Propane supplier
- Always wear protective gloves when handling hot components
- Close the gas cylinder valve after each use.
- Clean the grease tray regularly.
- Keep the appliance away from combustible material, gasoline, flame liquids or vapors.
- "Burning off" the barbecue after every use (for approx 15 minutes) will keep excessive food residue to a minimum.

DO NOT

- Lean over appliance when lighting
- Leaving cooking food unattended
- Store combustible material, gasoline or flammable liquids or vapors within vicinity of barbecue
- Use appliance with any cover on
- Use plastic or glass utensils on the barbecue
- Use the appliance in strong winds
- Dismantle control valves
- Test for gas leaks with a naked flame
- Store spare gas cylinders in the cabinet
- Lay the gas cylinder down (always keep upright)
- Use appliance indoors
- Modify the constructions of the appliance or the size of any burner, injector orifice or any other components
- Move the appliance during using
- Obstruct any ventilation of the appliance
- Allow the flexible gas supply hose or any electrical cord to come in contact with any heated surface of the appliance
- Use charcoal or any other solid fuel in this appliance
- Disconnect any gas fittings while the appliance is in using
- Use a rusty or dented gas cylinder with a damaged gas valve
- Fill the gas cylinder beyond 80% cap

▲ WARNING

- Should the burners extinguish for any reason, turn off all control knobs and the cylinder gas valve. Wait 5 minutes before attempting to relight the appliance.
- If a grease or fat fire occur, turn off at an control knobs and gas cylinder valve immediately until the fire is out.
- A leak test must be carried out prior to using the appliance for the first time or each time the gas cylinder is refilled or each time the gas hose and gas regulator being disconnected from the gas cylinders or appliance.

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 odor from the painted finish. (The color of cooking area may get little change. It is normal and It is the nature of material)

⚠ CAUTION

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.

ABNORMAL OPERATION

Any of the following are considered to be abnormal operation and may require servicing:

- Yellow tipping of the burner flame.
- Sooting up of grill plates.
- Burners not igniting properly.
- Burners failing to remain alight.
- Burners extinguished by trolley doors.
- Gas valves, which are difficult to turn.

CLEANING AND CARE

This appliance should be checked and serviced by an authorized service person every year to ensure the appliance remains in a safe operation condition.

⚠ 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.

DO NOT remove the drip tray until the BBQ has cooled.

General Grill Cleaning

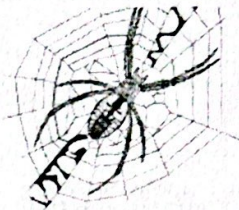
- **DO NOT** mistake brown or black accumulation of grease and smoke for paint. Interiors of gas grills are not painted at the factory (and should **NEVER** be painted). Apply a strong solution of detergent and water or use a grill cleaner with scrub brush on insides of grill lid and bottom. Rinse and allow to completely air dry. **DO NOT** apply a caustic grill / oven cleaner to painted surfaces.
- Plastic parts: wash with warm soapy water and wipe dry.
- ▲ **DO NOT** use abrasive cleaners, degreasers or a concentrated grill cleaner on plastic parts. Damage to and failure of parts can result.

- Porcelain surfaces: because of glass-like composition, most residue can be wiped away with backing soda / water solution or specially formulated cleaner. Use nonabrasive scouring powder for stubborn stains.
- Painted surfaces: wash with mild detergent or nonabrasive cleaner and warm soapy water. Wipe dry with a soft nonabrasive cloth.
- Stainless steel surfaces: to maintain your grill's high quality appearance, wash with mild detergent and warm soapy water and wipe dry with a soft nonabrasive cloth after each use. Backed-on grease deposits may require the use of an abrasive plastic cleaning pad.



NATURAL HAZARD SPIDERS

FACT: sometimes spiders and other insects climb into the grill tubes attached to the burners. The spiders spin webs, build nests and lay eggs. The webs or nests can be very small, but they are very strong and can block the flow of gas. Clean burners prior to use after storing, at the beginning of grilling season or after a period of one month not being used.



Spider guards are on the air intakes in an effort to reduce this problem, but it will not eliminate it! An obstruction can result in a "flashback"(a fire in the burner tubes). The grill may still light, but the obstruction does not allow full gas flow to the burners.

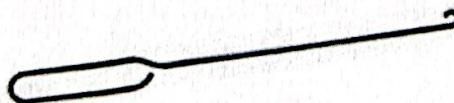
Follow these instructions to clean and / or replace parts of burner assembly or if you have trouble igniting grill.

1. Turn gas off at control knobs and LP Tank.
2. Remove cooking grates, grease tray and grease cup.
3. Remove screw at end of burner using a screwdriver.
4. Carefully lift each burner up and away from valve openings.

CAUTION 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).

We suggest three ways to clean the burner tubes. Use the one easiest for you.

- (A) Bend a stiff wire(a light weight coat hanger works well) into a small hook. Run the hook through each burner tube and burner several times.



- (B) Use a narrow bottle brush with a flexible handle (DO NOT use a brass wire brush), run the brush

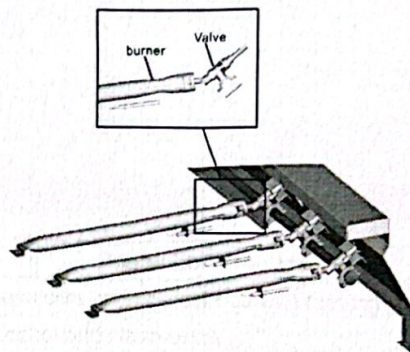
through each burner tube and burner several times.

(C) Wear eye protection: use an air hose to force air into the burner tube and out the air ports. Check each port to make sure air comes out each hole.

5. Wire brush entire outer surface of burner to remove food residue and dirt.
6. Clean any blocked ports with a stiff wire such as an open paper clip.
7. Check burner for damage, due to normal wear and corrosion some holes may become enlarged. If any large cracks or holes are found replace burner.

VERY IMPORTANT: Burner tubes must reengage valve openings. See instructions below.

8. Carefully refit burners.
9. Replace screw at the end of burner.
10. Replace grease tray and cooking grates.



.....
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.

If the inside surface of the barbecue lid has the appearance of peeling paint, baked on grease build-up has turned to carbon and is flaking off. Clean thoroughly with strong hot soapy water solution. Rinse with water and allow to completely dry. **NEVER USE OVEN CLEANER.**

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.

SERVICING & SPARE PARTS

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

Contact Details of distributors in case of any faults, problems in assembly or use:

Troubleshooting

| Problem | Possible Cause | Prevention/Solution |
|---|--|---|
| Burner(s) will not light using ignitor. | <ul style="list-style-type: none">• Wire and/or electrode covered with cooking residue.• Electrode cracked or broken "sparks at crack".• Electrode tip not in proper position.• Wires are loose or disconnected.• Wires are shorting (sparking) between ignitor and electrode.• Dead battery. | <ul style="list-style-type: none">• Clean wire and/or electrode with rubbing alcohol and clean swab.• Replace electrode(s).• Reconnect wires or replace electrode/wire assembly.• Replace ignitor wire/electrode assembly.• Replace with a new AA battery. |
| Burner(s) will not match light. | <ul style="list-style-type: none">• No gas flow.• Coupling nut and regulator not fully connected.• Obstruction of gas flow.• Disengagement of burner to valve.• Is grill assembled correctly? | <ul style="list-style-type: none">• Check to see if LP tank is empty. If LP tank is not empty, refer to "Sudden drop in gas flow".• Turn the coupling nut about one-half to three quarters additional turn until solid stop. Tighten by hand only-do not use tools.• Clear burner tube(s).• Reengage burner and valve.• Check steps in assembly instructions. |
| Sudden drop in gas flow or low flame. | <ul style="list-style-type: none">• Out of gas.• Excess flow valve tripped. | <ul style="list-style-type: none">• Check for gas in LP tank.• Turn off knobs, wait 30 seconds and light grill. If flames are still low, turn off knobs and LP tank valve. Disconnect regulator. Reconnect regulator and leak test. Turn on LP tank valve, wait 30 seconds and then light grill. |
| Flames blow out. | <ul style="list-style-type: none">• High or gusting winds. | <ul style="list-style-type: none">• Turn front of grill to face wind or increase flame |

| | | |
|--|---|---|
| | <ul style="list-style-type: none"> • Low on LP gas. • Excess flow valve tripped. | height. <ul style="list-style-type: none"> • Refill LP tank. • Refer to "Sudden drop in gas flow" above. |
| Flare-up. | <ul style="list-style-type: none"> • Grease buildup. • Excessive fat in meat. • Excessive cooking temperature. | <ul style="list-style-type: none"> • Clean grill. • Trim fat from meat before grilling. • Adjust (lower) temperature accordingly. |
| Persistent grease fire. | • Grease trapped by food buildup around burner system. | <ul style="list-style-type: none"> • Turn knobs to OFF. Turn gas off at LP tank. Leave lid in position and let fire burn out. After grill cools, remove and clean all parts. |
| Flashback... (fire in burner tube(s)). | • Burner and/or burner tubes are blocked. | • Turn knobs to OFF. Clean burner and/or burner tubes. |
| Unable to fill LP tank. | • Some dealers have older fill nozzles with worn threads. | • The worn nozzles don't have enough "bite" to engage the valve. Try a second LP dealer. |

Troubleshooting-Electronic Ignition

| Problem | Possible Cause | Check Procedure | Prevention/Solution |
|---|--|---|---|
| No sparks appear at any electrodes when ignition button is pushed; no noise can be heard from spark module. | • Battery not installed properly. | • Check battery orientation | • Install battery (make sure that "+" and "-" connectors are oriented correctly, with "+" end up and "-" end down). |
| | Dead battery | Has battery been used previously? | Replace battery with new AA-size alkaline battery. |
| | Button assembled not installed properly. | Check to insure threads are properly engaged. Button should travel up and down without binding. | Unscrew button cap assembly and reinstall, making sure threads are aligned and engaged fully. |
| | Faulty spark module. | • If no sparks are generated with new battery and good wire connections, module is faulty. | Replace spark module assembly. |
| No sparks appear at any electrodes when ignition switch is pushed; noise can be heard from spark module. | • Output lead connections not completed. | • Are output connections on and tight? | • Remove and reconnect all output connections at module and electrodes. |
| | • Output lead connections not complete. | • Are output connections on and tight? | • Remove and reconnect all output connections at module and electrodes. |

| | | | |
|---|---|--|--|
| Sparks are present but not at all electrodes and/or not at full strength. | | | |
| | ·Arcing to grill away from burner(s) | ·If possible, observe grill in dark location. Operate ignition system and look for arcing between output wires and grill flames. | ·If sparks are observed other than from burner(s), wire insulation maybe damaged. Replace wires. |
| | ·Weak battery | ·All sparks present but weak or at slow rate. | ·Replace battery with a new AA-size alkaline battery. |
| | ·Electrodes are wet | ·Has moisture accumulated on electrode and/or in burner ports? | ·Use paper towel to remove moisture. |
| | ·Electrodes cracked or broken "sparks at crack" | ·Inspect electrodes for cracks. | ·Replace cracked or broken electrodes. |