




# BBQ GAS GRILL OPERATION MANUAL

## MODEL NO. GP-3030S



**FOR OUTDOOR USE ONLY**


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 **WARNING**  
CANCER AND REPRODUCTIVE  
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## **SAFETY AND CARE INFORMATION**

- This appliance is designed for outdoor use only.
- Please carefully read the assembly and safety instructions and keep this manual for further use.
- Leak test all gas supply connections regularly using soap and water.
- Do not use a flame to conduct a gas leak.
- Keep the area around the grill clear of combustible materials, including gasoline and other flammable liquids and vapours.
- Combustible materials should never be replaced within the top, bottom, or back sides of the grill.
- Never let children operate a gas grill.
- Keep the gas hose away from any hot surface.
- Use heat resistant gloves when handling hot parts.
- Strong winds and low temperatures can affect the heating and performance of your gas grill so factor in these elements when positioning your grill outdoors for cooking.
- The use of alcohol or prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.
- A regulator complying with the relevant regulations needs to be connected to the gas tank in order to obtain the appropriate gas pressure.
- Do not make any modification to the regulator or the burners. Any modification of the appliance may be dangerous.
- Leak test all gas connections each time you connect the regulator to the gas tank.
- Do not attempt to disconnect any gas fitting when the appliance is in operation.
- Before use, make sure that all the gas connections are well tight. If they are not, turn off the gas tank and check all gas connections.
- Carefully read this manual as well as instructions on the control panel.
- Use heat resistant glove when cooking with your appliance.
- Keep any flammable liquids, vapours or material away from the appliance.
- Make sure that the area around the appliance is well ventilated.
- In the event of a gas leak, turn off the gas tank immediately.
- Keep young children and pets away from the grill during use, and until it has cooled down.

## **WARNING**

Outdoor cooking using a naked flame as in a gas BBQ has a unique set of fire risks that should not be underestimated. The BBQ should never be left unattended on a high heat with the lid closed. Please ensure residual fat is regularly cleaned from the drip tray. The burning-off technique for cleaning residue may cause the BBQ to overheat and catch fire. For general normal cooking, the lower setting should be used and setting to maximum heat is not recommended. The fire risk can increase especially if you're grilling high fat meats where the lid should be left open. Residual fat may ignite due to high temperatures. A fat fire may cause damage to the exterior paintwork and fitting that is not designed to withstand this excessive heat which will not be covered under the manufacturer's warranty.

# OPERATING INSTRUCTIONS

## CONNECTING THE GAS CYLINDER TO THE APPLIANCE

This appliance is only suitable for use with propane gas and 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.

1. When the diameter of the injector is cp.91, this barbecue is set to operate a 28-30 mbar regulator with butane gas and a 37 mbar regulator with propane gas, or a 30 mbar regulator with butane, propane gas or their mixtures.

2. When the diameter of the injector is cp.0.80, this barbecue is set to operate a 50 mbar regulator with butane, propane gas or their mixtures.

## REGULATOR AND HOSE

A hose and regulator is supplied with this appliance. Please note that when using any other hose and regulator, this must comply with the regulations of the country of destination. It must also have the correct outlet pressure. The use of the wrong regulator or hose is unsafe: always check that you have the correct items before operating the barbecue.

A 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.

The gas supply hose should be checked periodically and should be replaced at least every two years.

### Storage of Appliance

Storage of this appliance 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.

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 122°F. This barbecue is designed for use outdoors, away from any flammable materials or substances. It is important that there are no overhead obstructions and that there is a minimum distance of 1 m from the side or rear of the appliance. 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). If used on a wooden table the table must be protected with a non-flammable covering to avoid any discolouring of the wood.

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 Gas Safe registered service engineer.

## CONNECTION 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 burners. A clogged burner can lead to a fire beneath the appliance.

Clean the burner holes with a heavy-duty pipe cleaner.

Fit the hose to the appliance and use 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.

### **LEAK TESTING**

Leak test each time a new gas tank is connected or after a long period without having used the appliance.

Make sure that the valve is in correct alignment with the venturi.

Make sure that the hose has no cracking and splitting and is away from bottom casting before use.

### **IMPORTANT:**

If you are unable to stop a gas leak, turn off the gas tank valve and call your local gas tank dealer. Perform the following leak test away from open flames or sparks.

1. Check for visible damages on the hose.

2. Make a leak detecting solution by mixing one part washing up liquid with 3 parts water.

3. Make sure that all the control knobs are in OFF position.

4. Connect the regulator to the gas tank. Do not attempt to place the gas tank under the trolley unless directed.

5. After be sure of the safe connection, completely open the gas tank.

6. Brush the following parts with soapy water :

-Gas tank valve

-Regulator

-Hose and hose connections

-Valves

-Welds or seams on the gas tank

**IF BUBBLES APPEAR THERE IS A GAS LEAK. TURN THE GAS OFF IMMEDIATELY.**

7. After the leak test, turn off the gas tank valve.

8. Remove the control knobs.

9. If the leak continues, do not try to fix the problem yourself. Please consult with your LPG supplier.

### **LIGHTING YOUR BARBECUE**

#### **INSTRUCTIONS:**

1. Turn the control knob clockwise to "OFF" position.

2. Connect the regulator to the gas bottle. Turn the gas supply "ON" at the regulator. Check with the use of soapy water for any gas leakage between the cylinder and the regulator.

3. Push down A control knob and turn it counterclockwise to the "Max" position, a click will be heard, this will light the burner. If not repeat this process 3 or 4 times.

4. If the burner has not lit, wait 5 minutes and repeat step 3.

5. When the burner is alight, repeat step 3 and 4 to light other burners.

6. 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 control knobs on the appliance clockwise to the 'OFF' position. Ignition Plug type gas valve with integrated piezo ignition.

Warning: If the burner fails to ignite, turn all control knobs off (clockwise) and also turn the cylinder valve off. Wait five minutes before attempting to relight the burners.

Before cooking for the first time, operate the barbecue for about 15 minutes with the gas turned on HIGH. This will "heat clean" the internal parts and dissipate odor 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 (e.g. 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.

### **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.

### **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.

### **CLEANING**

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

Please ensure any excess fat residue has been cleaned from the tray before this operation as there could be possible fire risk.

### **PLASTIC SURFACES**

Wash with a soft cloth and hot soapy water solution. Rinse with water. Do not use abrasive cleaners, degreasers or a concentrated barbecue cleaner on plastic parts.

### **WOODEN SURFACES**

Wooden surfaces should be wiped with a damp cloth. For stubborn marks wipe with a detergent solution.

### **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

## **SERVICING**

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

## **CARE AND MAINTENANCE**

### **1. GRID AND PLATE**

If the cooking surfaces are :

-with chromed finish : wash with water and soap or with a non abrasive detergent.

Carefully dry it before storage.

-with porcelain enameled finish : wash with water and soap or with a non abrasive detergent. Carefully dry it before storage.

-in cast iron : wash with water and soap or with a non abrasive detergent. Carefully dry before storage and lubricate with vegetable oil. It is recommended to do so after each use.

### **2. RECOMMENDATION BEFORE FIRST USE**

Before the first use of your appliance, preheat for 15 minutes at full power. Some smell may occur.

### **3. COOKING**

In order to reduce the amount of smoke produced whilst cooking , remove fatty parts before cooking. Make sure that grease does not accumulate on or in the appliance. In the event of a grease fire, do not use water to extinguish, using water may spread the fire and it may damage the barbecue; turn off the gas at the cylinder valve immediately. After the fire all parts should be cleaned, examined for damage and a leak test performed.

Lubricate the cooking surface with vegetable oil, it will prevent food from sticking.

Turn off the control knobs and the gas tank valve after use. Make sure the appliance has completely cooled down before cleaning, moving, covering or putting it away.

### **4. LIGHTING**

Please refer to the lighting instructions printed on the control panel of the appliance and carefully read those instructions.

### **5. STORAGE**

If the appliance is stored indoors, keep the gas cylinder outdoors, away from direct sunlight and flammable materials. Do not store gas tank in basement or non ventilated area.

If you consider storing your appliance for a long period, please follow the instructions

below: -wash and lubricate the cooking surface with vegetable oil and store them indoors

-remove the burners and lubricate them with vegetable oil. Wrap them with newspapers.

-protect your appliance with a adapted cover or with a blanket

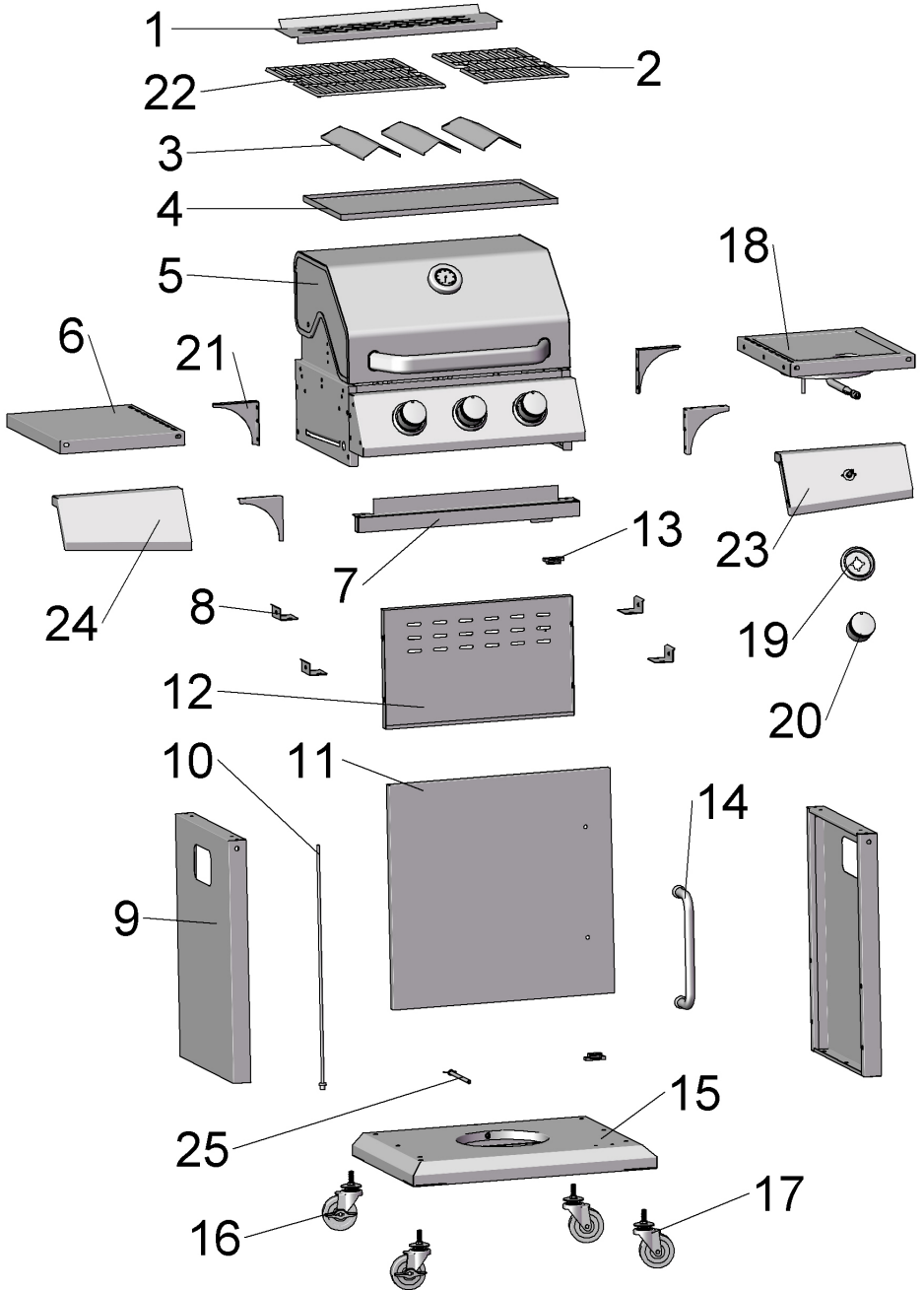
-when using your appliance after a long period of storage, proceed to leak test.






























## **SAFETY RULES**

1. This appliance is for outdoor use only. Carbon monoxide can kill; do not use in confined spaces.
2. Do not block the airway to the burners.
3. Make sure to check all parts are present and to read and understand the assembly instructions before beginning assembly.
4. If you smell gas:
  - a. Turn of the gas at the cylinder valve.
  - b. Extinguish all sources of ignition.
  - c. When the smell has dissipated conduct a leak test
  - d. If the smell persists contact you cylinder supplier.
5. Warning: Accessible parts may become very hot, use heat resistant gloves when handling hot parts.
6. Beware of heat when opening the barbecue. Always open the lid carefully and slowly as heat and steam could cause burns and scalds.
7. Keep young children and animals away from the barbecue both in use and when cooling down.
8. Do not move the barbecue in use.
9. Do not leave the barbecue unattended while in use.
10. Keep any flammable materials away from the barbecue.
11. Do not modify the barbecue. The injectors have been stamped for size. Never remove the injectors from the valves. Any modification of the barbecue may be dangerous.
12. Ensure there are no sources of ignition nearby when changing cylinders or conducting a leak test.
13. Do not use charcoal or any barbecue lighting fluids or solids with this barbecue.
14. Maximum size pan O 22 cm
15. A suitable regulator and hose is included with the barbecue.



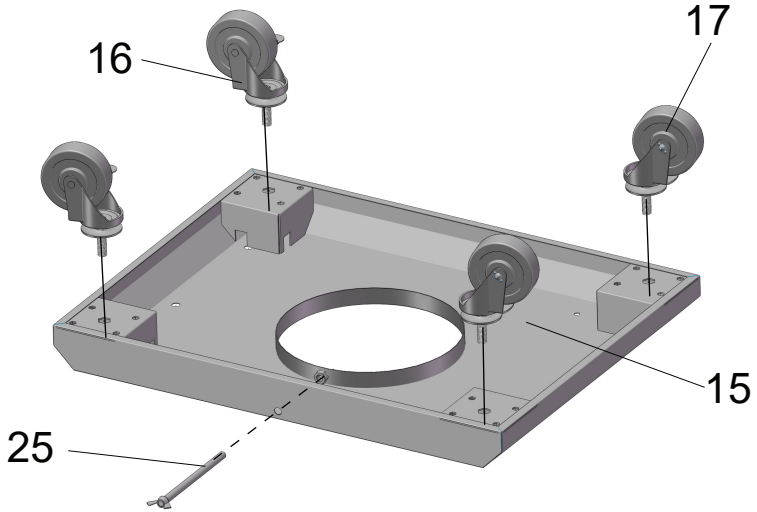
# PRODUCT PARTS



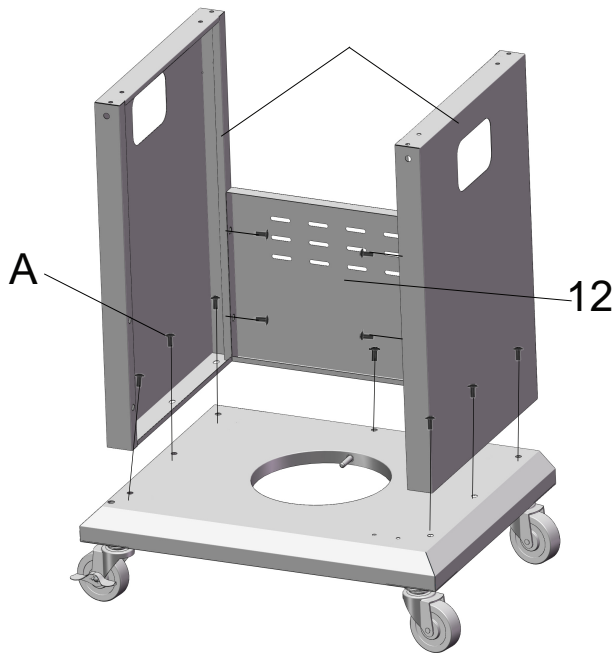
Part NO.	Part Photo	Part Description	Qty	Part NO.	Part Photo	Part Description	Qty
1		Warming Rack	1	16		Castor (With Lock)	2
2		Cooking Grid (Small)	1	17		Castor (no Lock)	2
3		Flame Tamper	3	18		Side burner	1
4		Oil Tray	3	19		knob base	1
5		Firebox Assembly	1	20		knob	1
6		Side Table	1	21		Side Table Fix Part	4
7		Door cross beam	1	22		Cooking Grid (big)	1
8		Support parts	4	23		Side burner Front panel	1
9		Side panel	2	24		Side Table Front panel	1
10		Door axle	1	25			1
11		Door	1				
12		Back panel	1	A		M6x12 screw	59
13		Magnet	2	B		M4x15 screw	4
14		Door handle	1	C		Door bolt	1
15		Bottom shelf	1	D		M4x8 screw	2

# ASSEMBLY

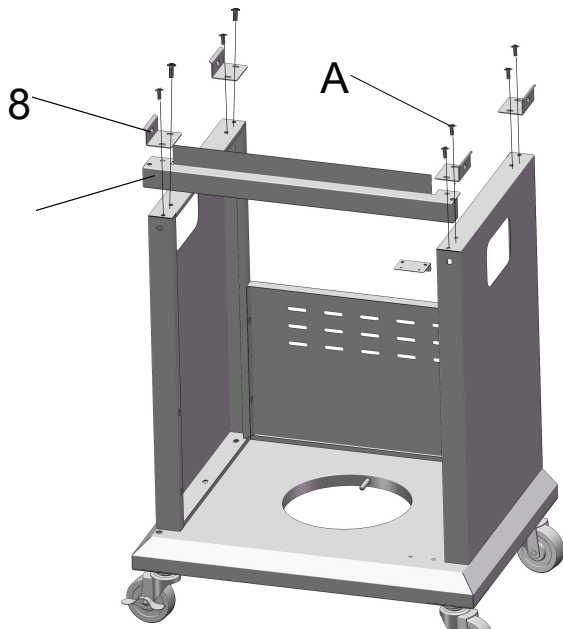
1.



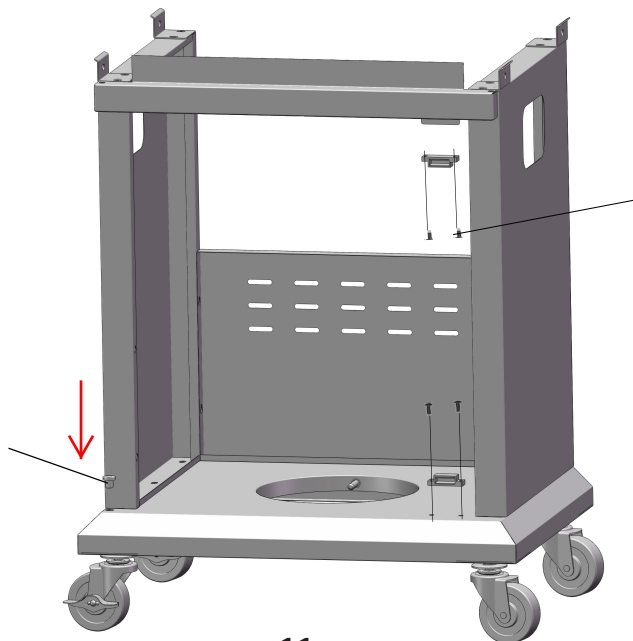
2. Screw A M6x12(X11)



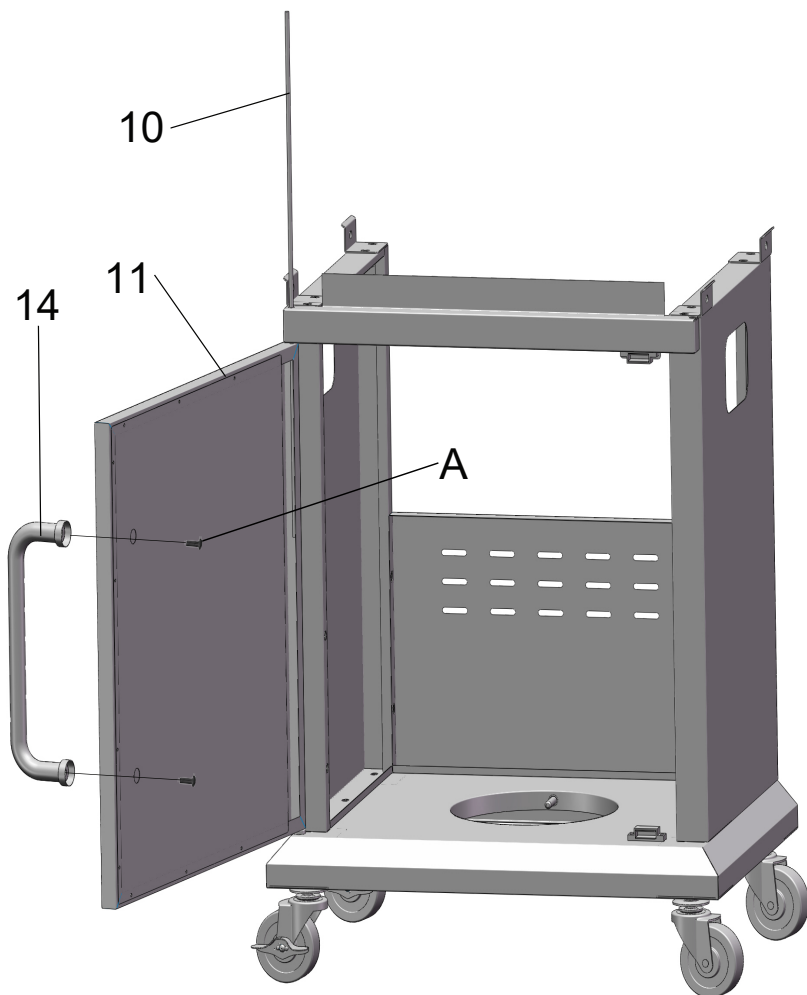
### 3. Screw A M6x12(X8)



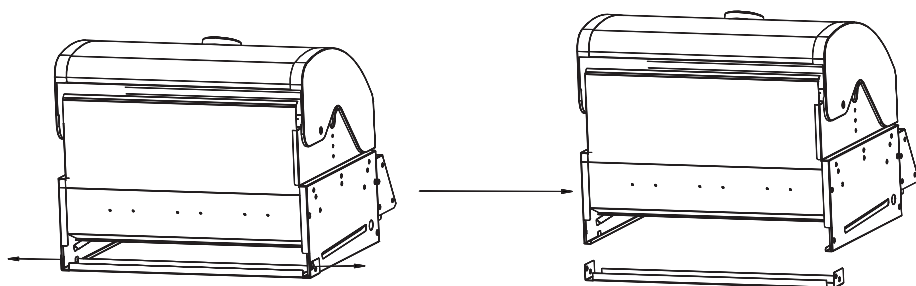
### 4. Screw B M4x15(X4) r (X1)



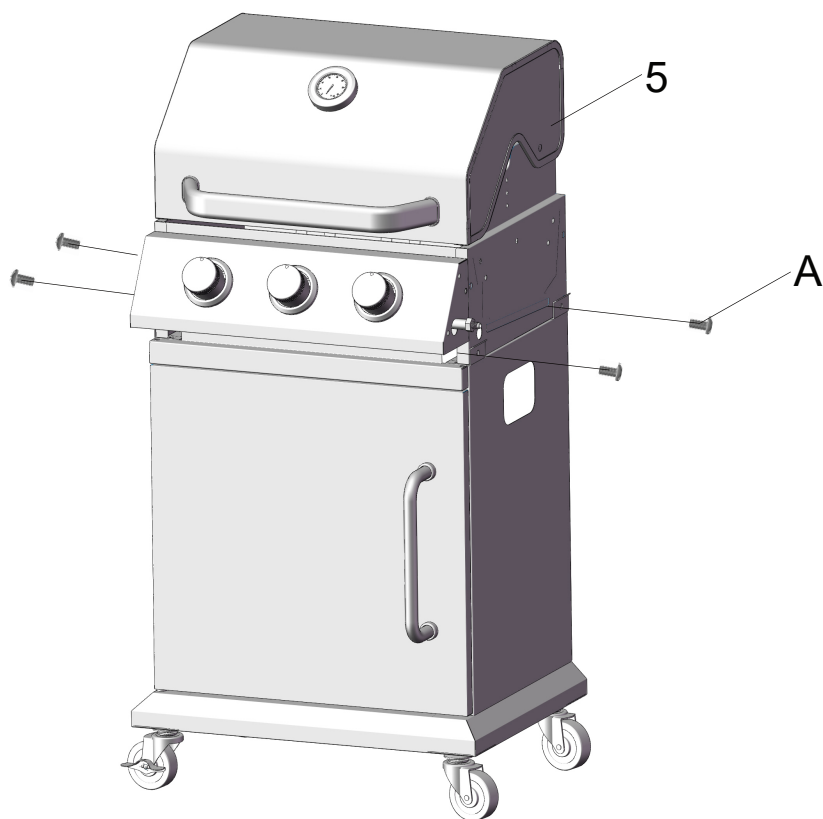
## 5. Screw A M6x12(X2)



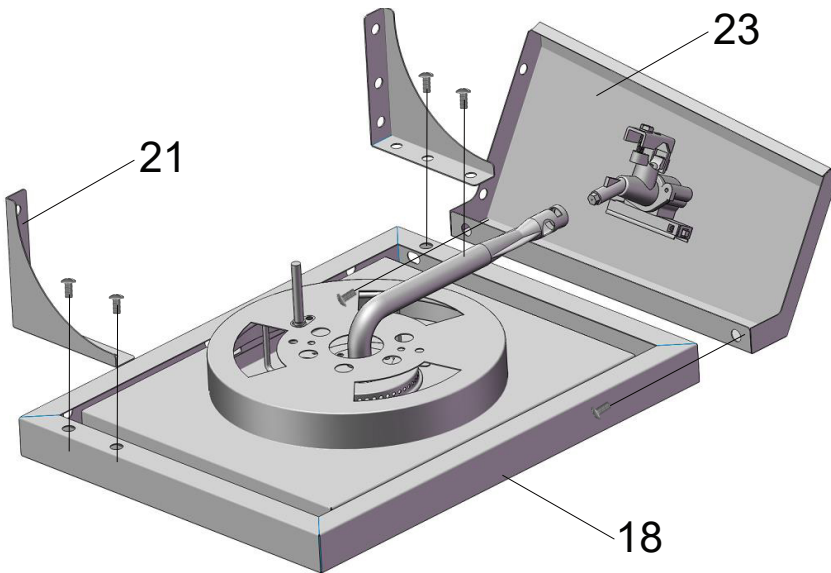
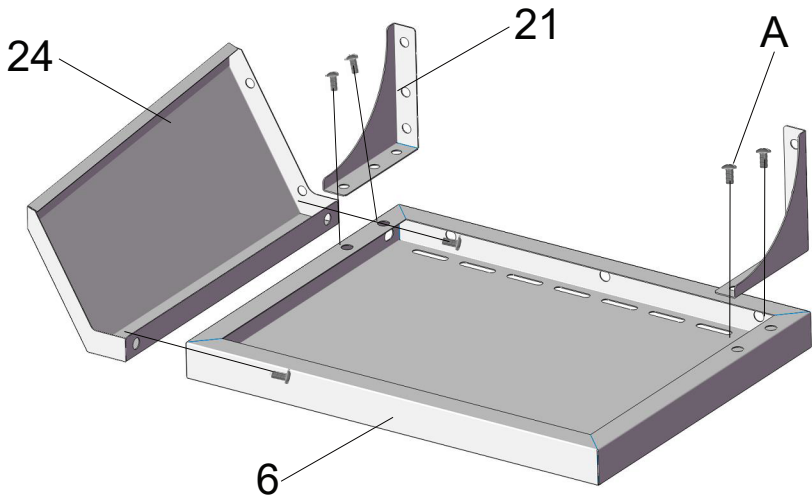
## 6. Screw A M6x12(X4)



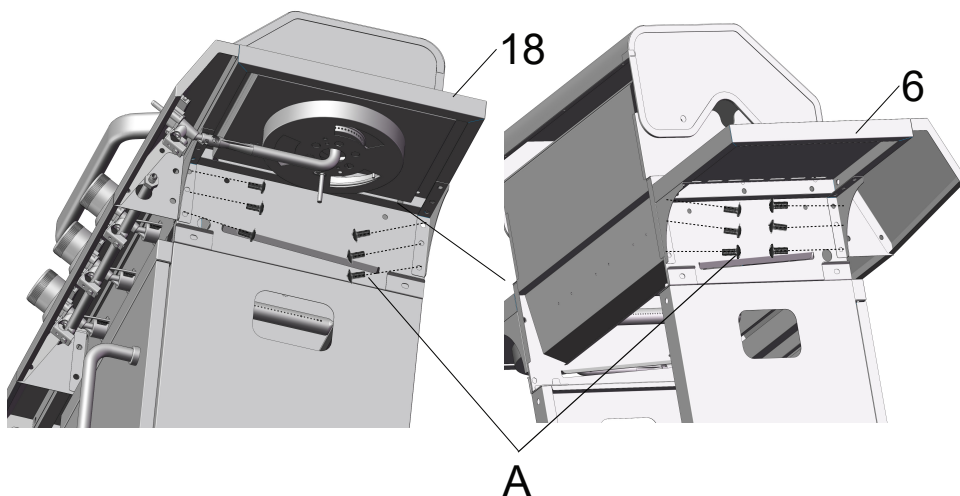
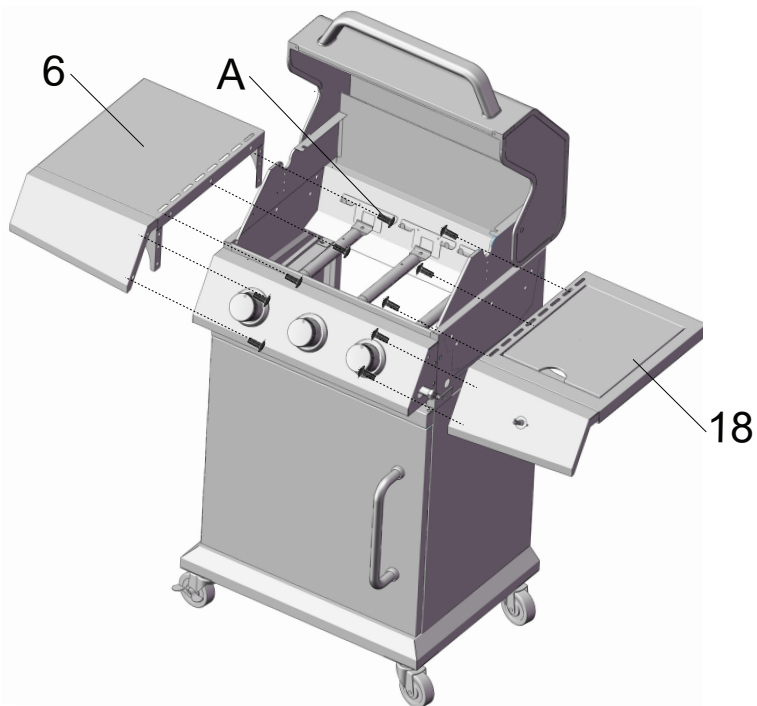
Please remove shipping protective metal bracket before assembly



## 7. Screw A M6x12(X12)

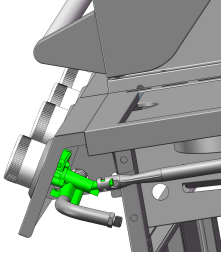
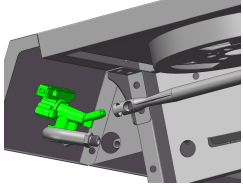
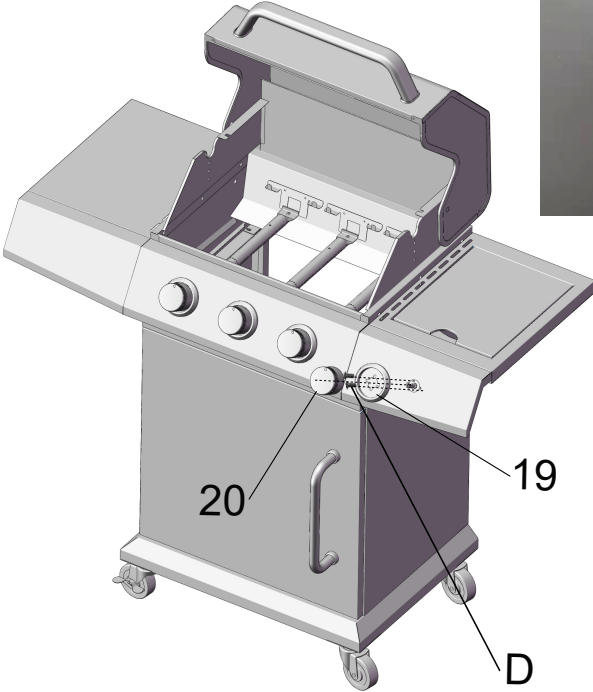


## 8. Screw A M6x12(X22)





# 9. Screw D M4x8(X2)



10.

