

**STAINLESS STEEL  
PORTABLE GAS GRILL**

**MODEL: BUO-P10**



## **A MESSAGE TO OUR CUSTOMERS**

Thank you for selecting A GRANDFIRE Professional Grill.

Your grill has been designed and built with meticulous attention to detail and it offers unique and powerful features. We have developed this Users' Manual to assist you on use and maintenance. It contains valuable information on how to properly install, operate and maintain your new appliance for optimum safety and performance.

Thanks again for your choice. Enjoy!

## **GUIDANCE FOR ASSEMBLY & OPERATION INSTRUCTION**

This guidance is mainly based on standards: EN 498:2012.

This guidance indicates both mandatory and suggestive clauses which will be identified in the following text:






EN498:2012: *Specification for dedicated liquefied petroleum gas appliances – Barbecues for outdoor use.* (The latest version till now)

### **NOTE TO INSTALLER**

This manual must remain with grill. An installer-supplied gas shut-off valve must be installed in an easily accessible location. Outdoor installations must conform to local codes or, in the absence of local codes, with EN498 as well as the requirements of any local council, gas, electricity authority or other statutory regulation. Spanner tighten all gas fittings as per instructions.

## ASSEMBLY & OPERATION INSTRUCTION

### PRIOR TO USE:

-  Read the instructions before using the appliance.
-  Only to be used outdoors
-  Do not move the appliance during use
-  Any modification of the appliance may be dangerous
-  Parts sealed by the manufacturer or his agent must not be altered by the user.

### DANGER:

#### If You Smell Gas



- ◆ Shut off gas to the appliance.
- ◆ Extinguish any open flame, avoid using any electrical appliance.
- ◆ Open lid and ventilate the area.
- ◆ Check gas connections with soap solution.
- ◆ If odour still exists, immediately call your gas supplier or your fire department.

### IMPORTANT:

Hazardous fire or explosion may result if these instructions are ignored.

It is the user's responsibility to see that this barbecue is properly assembled, installed, and taken care of. Failure to follow instructions in this manual could result in serious bodily injury and/or property damage. Any modification of the appliance, misuse, or failure to follow the instructions may be dangerous and will invalidate your warranty.

### WARNING:

-  Accessible parts may be very hot. Keep young children away.
-  Do not store or use petrol or other flammable vapour or liquids in the vicinity

Manufactured in China  
Wuxi Charter Machinery Manufacture Co., Ltd  
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**KEEP THIS OWNER'S MANUAL FOR FUTURE REFERENCE.**

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## INFORMATION





Manufacturer	Wuxi Charter Machinery Manufacture Co., Ltd	<div><div>0359-XX PIN 0359CO1347</div></div>	
Product Name	Portable Gas Grill		
Model Number	BUO-P10		
Cat	I <sub>3B/P(30)</sub>	I <sub>3B/P(50)</sub>	I <sub>3+(28-30/37)</sub>
Country code	BE, CY, DK, EE, FR, GB, HU, IT, LT, NL, NO, SE, SI, SK, RO, HR, TR, BG, IS, LU, MT, FI	AT, CH, DE, SK	BE, CH, CY, CZ, ES, FR, GB, GR, IE, IT, LT, LU, LV, PT, SK, SI
Gas Type and Pressure	G30 Butane and G31 Propane at 30mbar	G30 Butane and G31 Propane at 50mbar	G30 Butane at 28-30 mbar and G31 Propane at 37mbar
Nozzle Size	See Table 1	See Table 2	
Pan Size of the Side Burner			
Nominal heat input	Q <sub>n</sub> = kW		
Total Heat Input	ΣQ <sub>n</sub> = kW( g/h)		
Electrical Supply (if applicable)			
<div>CAUTION:</div>			
USE OUTDOORS ONLY			
READ THE INSTRUCTIONS BEFORE USING THE APPLIANCE			
WARNING: ACCESSIBLE PARTS MAY BE VERY HOT. KEEP YOUNG CHILDREN AWAY			

Table 1:

<b>Gas Type: I<sub>3B/P(30)</sub></b>			
<b>Model</b>	<b>Orifice Size</b>	<b>Q<sub>n</sub> kW</b>	<b>ΣQ<sub>n</sub> kW( g/h)</b>
BUO-P10	1.3mm	7.5	546

Table 2:

<b>Gas Type: I<sub>3B/P(50)</sub></b>			
<b>Model</b>	<b>Orifice Size</b>	<b>Q<sub>n</sub> kW</b>	<b>ΣQ<sub>n</sub> kW( g/h)</b>
BUO-P10	1.2mm	7.5	546

OUTDOOR USE ONLY	WARNING
 <p><b><u>DO NOT</u> OPERATE THIS APPLIANCE BEFORE READING THE INSTRUCTION BOOKLET</b> <b><u>DO NOT</u> PLACE ARTICLES ON OR AGAINST THIS APPLIANCE</b> <b><u>DO NOT</u> STORE CHEMICALS OR FLAMMABLE MATERIALS, OR SPRAY AEROSOLS NEAR THIS APPLIANCE</b> <b><u>DO NOT</u> OPERATE THE APPLIANCE INDOORS</b> <b><u>DO NOT</u> OPERATE IN AN ENCLOSED AREA</b> <b><u>DO NOT</u> OPERATE THIS APPLIANCE BEFORE LEAK CHECKING HOSES AND GAS CYLINDER CONNECTION</b></p>	 <p><b><u>DO NOT</u> STORE SPARE GAS CYLINDER IN THIS COMPARTMENT OR NEAR THIS APPLIANCE; USE ONLY THE CYLINDER STORAGE FACILITY PROVIDED. IF THIS WARNING IS NOT FOLLOWED, A FIRE CAUSING INJURY OR DAMAGE MAY OCCUR.</b></p>

**Below is a summary of important safety warnings. It is not a complete list. Read this Entire instruction booklet before installation or operation of your barbecue.**

### INSTALLATION SAFETY

**Warning:** Contact your local municipality for any building codes regulating the installation of outdoor barbecue appliances. Outdoor installations must conform to local codes or, in the absence of local codes, with the following EN498 as well as the requirements of any local council, gas, electricity authority or other statutory regulation. Spanner tighten all gas fittings as per instructions.

### SAFE LOCATION

- ◆ Do not use barbecue indoors. This is an outdoor cooking appliance. It must only be used outdoors, and must not be used in a building, garage or any other enclosed area.
- ◆ Do not store combustible materials, gasoline or other flammable liquids or vapours within 25feet (7.6m) from this appliance.
- ◆ Minimum clearance from sides and back of unit to combustible construction: 3 feet from side and 3 feet from back. Do not use this appliance under overhead combustible surface.
- ◆ This grill is not for commercial use.
- ◆ This barbecue is not designed for marine use, and shall not be installed on a boat or any marine craft.
- ◆ Keep the barbecue and cylinder well ventilated. Do not obstruct the flow of air around the barbecue, as this is required for proper combustion.
- ◆ For built-in situations, allow adequate ventilation for the barbecue and cylinder, and adequate protection from adverse weather.
- ◆ Allow clear access to the entire gas supply hose and regulator.
- ◆ Use your barbecue only on a level surface.

### GAS CYLINDER SAFETY

Use only gas cylinders which meet national and regional codes. Ensure that the cylinder can provide enough fuel to operate the appliance. If in doubt, check with your local gas supplier.

- ◆ Do not install the gas cylinder beneath the barbecue unless in conjunction with an approved trolley.

- ◆ Keep the cylinder protected from heat.
- ◆ Only one gas cylinder may be attached to the appliance at any one time.
- ◆ When using an LPG supply system (e.g. portable LPG cylinder) in an enclosure, ventilation must be provided. Keep ventilation opening of any cylinder enclosure clear and free of any debris. Gas vapour is highly explosive and can cause serious bodily injury or damage to property if allowed to accumulate in a confined space and ignited.
- ◆ Have the gas cylinder filled by an authorized LPG supplier.
- ◆ Close the gas cylinder valve after each use.
- ◆ Do not smoke or use a naked flame near the gas cylinder while disconnecting the gas line between the appliance and gas cylinder.
- ◆ Never use an LP gas cylinder with a damaged body, valve, collar, or footing.
- ◆ Do not fill the gas cylinder beyond 80% capacity.
- ◆ Do not store gas cylinder indoors, or in any enclosed area.
- ◆ Do not lay the gas cylinder down.

## **SAFE OPERATION**

This barbecue becomes very hot during use, so:

- ◆ Keep young children away.
- ◆ When handling hot components, the use of protective gloves is recommended.
- ◆ Do not allow the flexible gas supply hose or any electrical cord to come in contact with any heated surface of the appliance.
- ◆ DO NOT wear loose garments or sleeves when using the barbecue.
- ◆ Do not leave your barbecue unattended whilst in use. Do not use plastic or glass utensils on the barbecue. Do not operate barbecue in strong winds.
- ◆ Do not move the appliance during use.
- ◆ Do not allow children to operate this appliance.
- ◆ Do not operate window roasting hoods in the rain.
- ◆ Do not disconnect any gas fittings while the appliance is operating.
- ◆ Never cover the entire cooking area.
- ◆ Always open grill lid carefully and slowly as heat and steam trapped within grill can severely burn you.
- ◆ Move gas hoses as far away as possible from hot surface and dripping hot grease.
- ◆ Keep all electrical cords away from a hot grill.
- ◆ Ensure the distance between grill and gas cylinder be 80cm-150cm.
- ◆ Keep the grill 100cm away from the walls.

## **SAFE LIGHTING**

- ◆ Do not use the grill unless it's completely assembled and all parts are securely fastened and tightened.
- ◆ Always leak-test with a solution of soapy water after each tank refilled or first use after a long period. Do not test for gas leaks with a naked flame.
- ◆ Always fully open the roasting hood or remove the metal lid of the appliance before lighting.
- ◆ Visually check burner flames to confirm lighting. Do not lean over barbecue when lighting.
- ◆ Never use charcoal, lighter fluid, lava rocks, gasoline, kerosene, or alcohol within this product.

## **SAFE CARE AND MAINTENANCE**

Always keep your barbecue clean:

When you have finished cooking turn the grill burners to high for up to 10minutes to burn off any excess grease.

Make sure your grease pan is clean to avoid a grease fire.

- ◆ Let the barbecue cool before replacing any lid or cover.
- ◆ Empty and clean grease tray.
- ◆ Clean the barbecue at least twice annually.
- ◆ Check main opening, throat and venturi to each burner and pilot flame tube regularly for insect nests (e.g. wasp, ants or spiders). Nests are dangerous and must be cleaned out thoroughly.
- ◆ Do not use caustic based cleaning agents on the barbecue.
- ◆ This grill should be thoroughly cleaned and inspected on a regular basis, clean and inspect the hose before each use of the appliance. If there is evidence of abrasion, wear, cuts or leaks, the hose must be replaced prior to the appliance being operated.
- ◆ Use only factory authorized parts and do not attempt to modify the appliance. Any modification to this appliance may be dangerous and may void your warranty.
- ◆ Do not attempt to dismantle or adjust control valves or regulator.
- ◆ The use of alcohol, prescription or non-prescription drugs may impair the ability to properly assemble or safely operate the appliance.

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#### **IF THERE IS A FIRE**

- ◆ Most fires are caused by a buildup of grease, or by an improper gas connection.
- ◆ Ensure all people and pets are kept as far away as possible.
- ◆ If possible, turn the gas off at the cylinder or for piped installations, on the on/off valve.
- ◆ When cooking, fire extinguishing materials shall be readily accessible. In the event of an oil grease fire, do not attempt to extinguish with water. Use type B or type C dry chemical fire extinguisher or smother with dirt, sand or baking soda.

#### **IMPORTANT! GRILLING IN WINDY CONDITIONS**

Using your grill in windy conditions may disrupt the front-to-back air flow. While grilling with all burners on high and the hood closed, you notice that the temperature gauge fails to rise...be careful. High wind may keep hot gases from exiting the rear of the grill, the control panel and knobs may have become extremely hot.

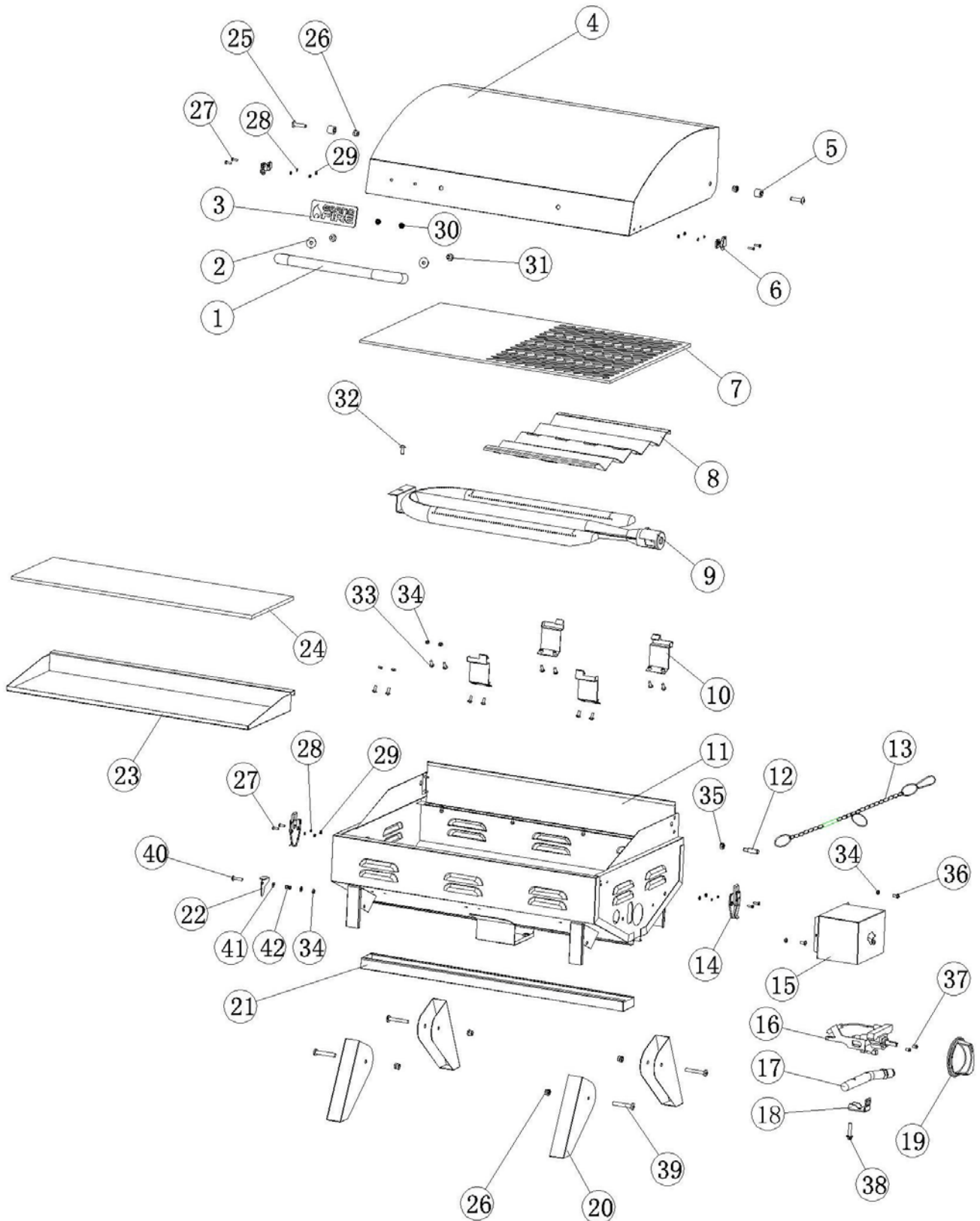
- ◆ On breezy days, be careful not to leave the front hood down for more than 15 minutes when the burners are on high. (Never leave the grill unattended when in operation)
- ◆ If you suspect the grill is overheating, using an oven mitt to open the front hood. Then adjust the burner control knob to a lower setting.
- ◆ Reposition the grill so prevailing winds are not blowing into the rear of the grill.

**NOTE: ANY DAMAGE CAUSED FROM USE IN WINDY CONDITIONS, SUCH AS MELTED KNOBS OR IGNITER WIRE, OR CONTROL PANEL DISCOLORATION FROM HEAT BUILDUP, IS EXCLUDED FROM WARRANTY COVERAGE.**



## EXPLODED VIEW & HARDWARE

### BUO-P10 PARTS DIAGRAM



**BUO-P10 PARTS LIST**

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ITEM	PART NO	DESCRIPTION	BUO-P10
1	BUO-P10-01	HOOD HANDLE	X
2	BUO-P10-02	WASHER(BAKELITE)	X
3	GF32P52	LOGO PLATE (GRANDFIRE)	X
4	BUO-P10-03	HOOD	X
5	BUO-P10-04	SPACER	X
6	BUO-P10-05	HOOD LATCH	X
7	BUO-P10-06	COOKING GRATE	X
8	BUO-P10-07	FLAME TAMER	X
9	BUO-P10-08	MAIN BURNER	X
10	BUO-P10-09	BRACKETS FOR FLAME TAMER	X
11	BUO-P10-10	BASIN ASSEMBLY	X
12	BUO-P10-11	CHAIN BAR	X
13	BUO-P10-12	CHAIN	X
14	BUO-P10-13	LOWER LATCH	X
15	BUO-P10-14	CONTROL HOUSING	X
16	BUO-P10-15	MAIN VALVE	X
		ORIFICE $\phi 1.1\text{mm}$	I3B/P(50)
		ORIFICE $\phi 1.3\text{mm}$	I3B/P(30)
17	BUO-P10-16	MANIFOLD ASSEMBLY	X
18	GF32P45	VALVE LATCH	X
19	GF32P51	KNOB	X
20	BUO-P10-17	EXTERNAL PLATE FOR SUPPORTING FOOT	X
21	BUO-P10-18	GREASE SLOT	X
22	BUO-P10-19	LATCH FOR GREASE SLOT	X
23	BUO-P10-20	BRACKET FOR CUTTING BOARD	X
24	BUO-P10-21	CUTTING BOARD	X
25		PHILIPS BIG FLAT HEAD SCREW <b>M6*25</b>	X
26		HEXAGON CHECK NUT <b>M6</b>	X
27		CROSS RECESS PAN HEAD SCREW <b>M3*10</b>	X
28		SPRING WASHER <b>3</b>	X
29		HEX NUT <b>M3</b>	X
30		FLANGE NUT <b>M4</b>	X
31		PHILIPS BIG FLAT HEAD SCREW <b>M6*10</b>	X
32		PHILIPS BIG FLAT HEAD SCREW <b>M5*13</b>	X
33		CROSS RECESS PAN HEAD SCREW <b>M4*10</b>	X
34		HEX NUT <b>M4</b>	X
35		HEX NUT <b>M6</b>	X
36		PHILIPS BIG FLAT HEAD SCREW <b>M4*10</b>	X
37		PHILIPS SMALL HEAD SCREW <b>M4*6</b>	X
38		CROSS SLOT FLANGE BOLTS <b>M5*25</b>	X
39		CROSS RECESS PAN HEAD SCREW <b>M6*40</b>	X
40		PHILIPS BIG FLAT HEAD SCREW <b>M4*20</b>	X
41		FLAT WASHER <b>4</b>	X
42		SPRING (OD= $\phi 5.5$ , WD= $\phi 0.5$ , L=19.25mm, SCREW PITCH=2.5mm)	X

## BEFORE USING YOUR GRILL

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### CHECK GAS TYPE

Before proceeding, you need to establish the gas type which your barbecue will run on, and the style of installation you need.

Verify the Gas Type

Before beginning installation or assembly, check the gas type which the barbecue is designed for. In most countries the choices are natural gas or propane. You will find the gas type in the rating plate on the front of your barbecue. If your barbecue uses the incorrect gas type, or if you are unsure, consult your dealer before going any further. Using the wrong type of gas for a barbecue is extremely dangerous.

**Important: Do not try to convert your barbecue by yourself! It may cause serious injury or death with improper operations! Please contact your local dealer or authorized gas fitter.**

The rating plate is located in one or more of the following places:

- ◆ Attached to the right front of the your barbecue:


Manufacturer	Wuxi Charter Machinery Manufacture Co., Ltd		
Product Name	GRANDFIRE		
Model Number	BUO-P10		
Cat	I <sub>3</sub> anr3a	I <sub>3</sub> anr5a	I <sub>3</sub> h2b-9802
Country code	BE, CY, DK, EE, FR, GB, HU, IT, LT, NL, NO, SE, SI, SK, RO, HR, TR, BG, IS, LU, MT, FI	AT, CH, DE, SK	BE, CH, CY, CZ, ES, FR, GB, GR, IE, IT, LT, LV, LI, PT, SK, SI
Gas Type and Pressure	G30 Butane and G31 Propane at 30mbar	G30 Butane and G31 Propane at 50mbar	G30 Butane at 28-30 mbar and G31 Propane at 37mbar
Nominal heat input	Q <sub>n</sub> = 7.5kW		
Total Heat Input	ΣQ <sub>n</sub> =7.5 kW(546gh)		
Electrical Supply			
 CAUTION: USE OUTDOORS ONLY			
READ THE INSTRUCTIONS BEFORE USING THE APPLIANCE			
MADE IN CHINA			
WARNING: ACCESSIBLE PARTS MAY BE VERY HOT. KEEP YOUNG CHILDREN AWAY		 0359-XX PIN 0359C01347	

Figure 01 rating plate sample

Both the regulator and the manifold orifices have been set for the type of gas specified on the rating plate. Converting to a different type of gas requires a conversion kit, available from your dealer and must be installed by a qualified technician.

**All installation and all installation parts must conform to local codes with EN498**

### Gas Hose

- ◆ The regulator shall comply with EN12864 or EN16129, and the length of hose connecting the appliance to the cylinder shall not exceed 1.5m.
- ◆ Ensure that the hose does not come into contact with grease, other hot drippings, or any hot surface on the appliance.
- ◆ Check hose regularly. In the case of rips, melting or wear, replace hose before using the appliance.
- ◆ Ensure that the hose is twist and kink free when installed.
- ◆ Replace the hose before expiry date printed on the hose.

#### ⚠ WARNING!

Ensure that the hose is routed to maintain proper clearance to the underside of the unit. Hoses that contact high temperature surfaces may melt and leak, causing a fire.

#### ⚠ WARNING!

Hose: Check for abrasion, melting, cuts, and cracks in the hose. If any of these conditions exist, do not use the gas grill. Have the part replaced by your local dealer or qualified gas installer.

## LP GAS Connections

Connect the hose and regulator (Not included in the grill package, should purchase it from local store) to the gas<sup>7</sup> inlet at the right hand side of the back grill. The gas inlet of the barbecue is 5/8 UNC male flare fitting (Figure 07&08). Do not subject the hose to twisting. Secure all joints spanner (wrench) tight but do not over-tighten. Check for leaks as per leaking test procedure.

Grills set up for LP gas come equipped with an LP hose/regulator assembly for connection to a standard 9kgs. The most flexible arrangement is a portable LPG/propane gas cylinder attached by a special hose and regulator to your barbecue. Although the cylinder needs to be refilled or exchanged when empty, this installation has the advantage of being more mobile, and not requiring the services of a licensed gas fitter.



**Recommended minimum LPG cylinder capacity for use with this appliance is 4kg. Maximum LPG cylinder capacity for use with this appliance is 10kg.**



### CAUTION!

**Before connecting LP cylinder to regulator, check that all grill burners are in the OFF position and open grill lid.**



### WARNING

- ◆ **DO not change the regulator/hose assembly or use any other assembly than the one supplied with your grill.**
- ◆ **DO not store a spare LP-gas cylinder under or near this appliance.**
- ◆ **Never fill the cylinder beyond 80 percent full.**

**If the information above is not followed exactly, a fire causing death or serious injury may occur.**

## FINAL CHECKS

### LEAK TESTING PROCEDURE



#### **DANGER !**

To prevent fire or explosion hazard, DO NOT smoke or allow any potential source of ignition(sparks, electrical arcing, etc) in the area while performing a leak test. Leak test should be conducted outdoors only. Never conduct a leak test using fire or flame. Perform a leak test at least once each year whether the gas supply cylinder has been disconnected or not. In addition, anytime the gas cylinder is connected to the regulator or any part of the gas system is disconnected or replaced, conduct leak test. Use only a leak testing solution as specified below.

#### **Leak Testing Procedure**

1. Prepare a leak testing solution of sudsy water by mixing in spray bottle half-liquid soap and half water.
2. Check and make sure all the control knobs are in the OFF position.
3. Turn cylinder valve knob counter clockwise one turn to open.
4. Apply leak-testing solution by spraying on joints of the gas delivery system.
5. Blowing bubbles in the soap solution indicates that a leak is present.
6. Stop a leak by tightening the loose joint or by replacing the faulty part with a replacement part recommended by the manufacturer. Do not attempt to repair the cylinder valve if it should become damaged. The cylinder must be replaced.
7. If you are unable to stop a leak, shut off the gas supply at the cylinder valve. Remove the cylinder from the grill. Call an authorized gas appliance service technician or LP gas dealer. Do not use the appliance until the leak is corrected.
8. Push in and turn any control knob to release pressure in the hose and manifold.
9. Turn off the control knob.

## USING YOUR NEW BARBECUE

### Before you light the grill

#### Perform the following checks

- ◆ Make sure all gas connections are tight and leak tested. Ensure you do not smell gas before you light the grill. If you do smell gas, shut everything off and get a qualified plumber to check for leaks.
- ◆ Ensure the cooking surfaces are clean and hygienic
- ◆ Check the control knobs are on the off position. Do not attempt to light the burners if the smell of gas is present.
- ◆ Check that the gas supply is turned on
- ◆ Ensure the hood of the barbecue is up. If not, gases can build up inside the hood and create a dangerous situation.
- ◆ Make sure the grease slot is in place and locked during operation (See Figure 2 below).

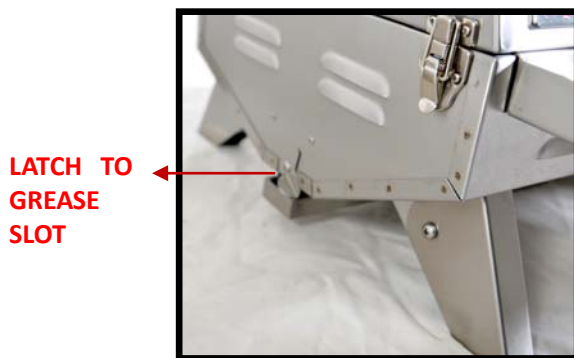


Figure 2

- ◆ Inspect the gas supply hose prior to turning the gas “ON”. If there is evidence of cuts, wear or abrasion, it must be replaced prior to use.



### WARNING

NEVER attempt to light a burner if you smell gas.

- ◆ Always keep the lid open when lighting your grill.
- ◆ Releasing fuel into a closed grill before lighting will increase the risk of explosion, property damage, personal injury or death.
- ◆ Keep your face and body as far from the grill as possible when lighting. Any time a burner doesn't light within 5 seconds, turn off the control, wait 5 minutes for gas to dissipate, and repeat the lighting procedure.

### 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 the first time, coating color may change slightly as a result, this is normal and should be expected.)

#### PLEASE NOTE:

**ALL 4 SUPPORT LEGS UNDER THIS UNIT SHOULD BE PULLED OUT WHEN PLACED ON A LEVEL GROUND.**



Figure 3

## LIGHT THE GRILL:

- ◆ Always keep your face and the body as far away from the grill as possible when lighting.
- ◆ Open the grill lid before lighting. Failure to open grill lid during the lighting procedures could result in a fire or explosion that could cause serious bodily injury, death, or property damage.
- ◆ Insert match or lighter through access hole next to the burner tube. Keep flame next to burner while pushing and turning the control knob to the “HI” position on regulator.
- ◆ If the burner does not light in 4 seconds, turn knob to “OFF” and wait 5 minutes before re-lighting, to allow any accumulated gas to dissipate. If the burner will not light after several attempts, then it can be match lit.
- ◆ Keep your face as far away from the grill as possible and pass a lit, long stem match through the grilling grid to the burner.
- ◆ Position the match near the burner ports. Push and turn the control knob to “HI”.
- ◆ If the burner does not light in 4 seconds turn the knob to “OFF”, wait 5 minutes and re-lighting.



## WARNING

**OPERATE GRILL BETWEEN “HI” AND “LO” SETTING ONLY. OPERATING GRILL BELOW THE “LO” SETTING CAN RESULT IN A DANGEROUS FLAME-OUT AND BUILD-UP OF GAS. IF FLAME-OUT OCCURS, TURN KNOB TO “OFF” FOR FIVE MINUTES BEFORE RE-LIGHTING.**

## IMPORTANT:

**DO NOT LEAVE THE GRILL UNATTENDED AT ANY TIME WHILE THE GRILL IS IN USE.  
DO NOT KEEP USING THE BARBECUE BEYOND 20 MINUTES AT HI POSITION WHEN THE LID IS CLOSED DURING COOKING. THIS MAY OVERHEAT THE BARBECUE, CAUSING DAMAGE TO THE BARBECUE AND HOOD.**

## TURN OFF

- ◆ After cooking, turn the grill off by rotating the control knob to OFF. Control knob should pop up in the OFF position. If control knob does not pop up, disconnect cylinder to turn the grill off and replace the regulator.
- ◆ Allow grill to cool completely before handling.

## STORAGE

Make sure the grill has completely cooled. Remove propane cylinder and replace plastic cap on cylinder. Remove regulator from the grill to help keep dirt out of the propane cylinder probe. To protect the regulator during storage and transport, the regulator has been designed to be easily installed or removed from the grill. Before use, screw the regulator assembly into the plate on the side of the grill. Tighten by hand only – no tool required. When finished grilling, allowing the grill to cool, then disconnect propane cylinder from the regulator, and unscrew regulator assembly from grill. Store regulator in a heavy plastic bag and place inside grill.

## Troubleshooting

Problem	Problem Cause/Solution
Burners will not light	-Out of propane
	-Regulator not fully tightened to cylinder.
	-Inspect burner for obstructions.
	-Has grill been sufficiently preheated before turning to "LOW"?
	-Too windy.



## MAINTENANCE AND CLEANING

**CAUTION:** Always allow the grill to cool before cleaning or handling. Avoid exposing burner surface to water. Proper maintenance and cleaning will extend the life of your grill. Regular cleaning will reduce accumulations of debris, grease and fats.

### **Cleaning:**

#### **Drip Pan:**

Remove drip pan from the grill and clean with mild soap and water. If pan is lined with foil, remove and replace foil, reinstall pan.

#### **Cooking Grid:**

Cooking grid can be cleaned with a grill cleaning brush while grids are still hot after each use.

#### **Stainless Steel Exterior Housing:**

Stainless steel requires very little maintenance. However, a good grade of stainless steel cleaner should be used for exterior cleaning.

#### **Maintenance:**

An occasional inspection of inlets and orifice openings is recommended. Any excess accumulation of debris on burner surface can be removed easily. Remove cooking grid and burner screen and vacuum burner surface every few months or as needed. Made in China

For further information or replacement parts, Please contact your local dealer.

#### **Hauland PTY Limited.**

Website: [www.Grandfirebbqs.com.au](http://www.Grandfirebbqs.com.au)  
info@grandfirebbqs.com.au

#### **NZ office**

#### **Hauland Limited.**

Unit b, 1 Douglas Alexander Parade, Albany Auckland  
Hotline: 0800 BUFFALO  
Website: [www.hauland.co.nz](http://www.hauland.co.nz)  
Email: info@hauland.co.nz

**NOTES:**