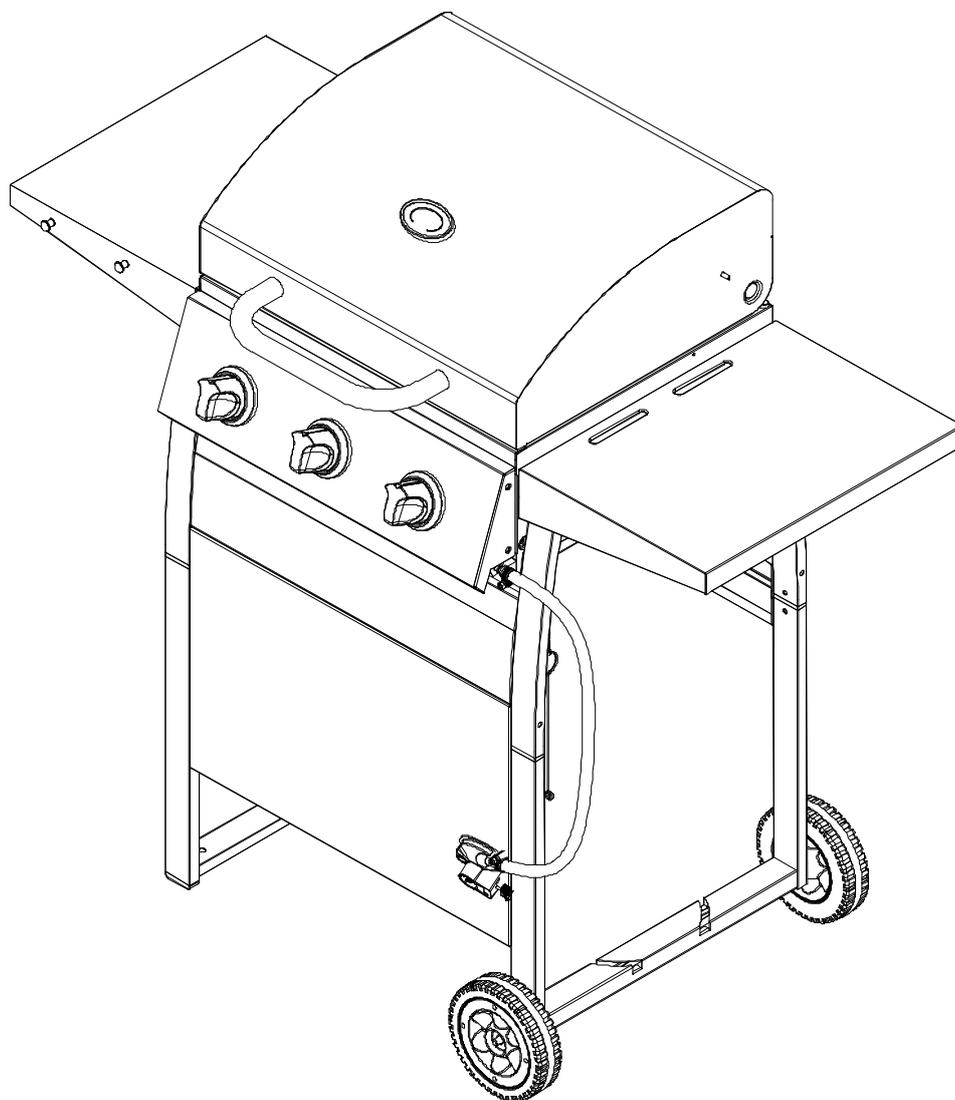


wilko

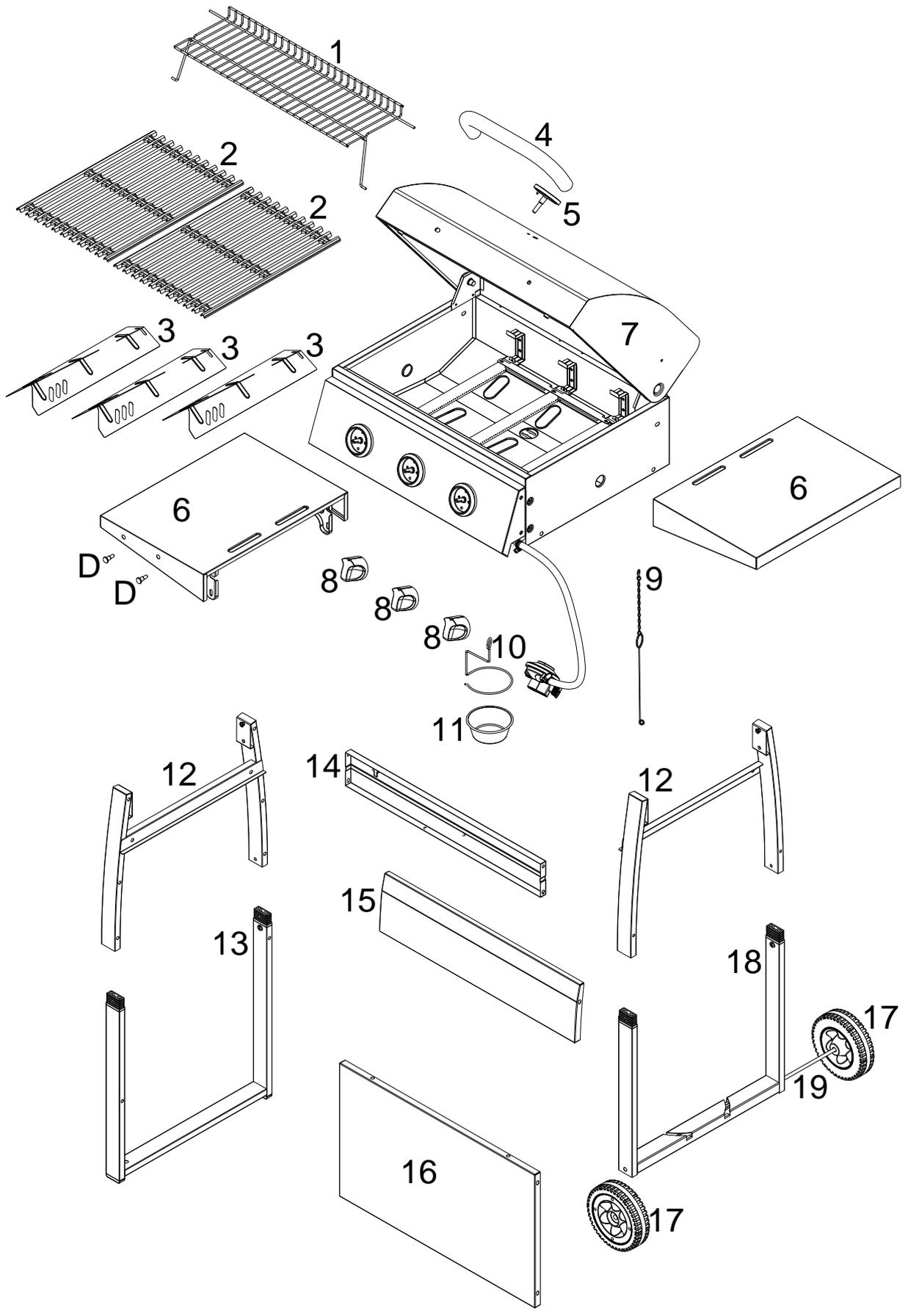


3 BURNER GAS BBQ

Assembly instruction (0428601)

CE 0359-17

Expanded View



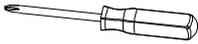
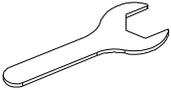
Parts Supplied

Please check parts against the list below before assembling your Barbecue Grill.

Take a few moments to familiarise yourself with the contents. Check that all holes are clear of paint before assembly, if you find a blockage, please use a screw driver to clear the blocked hole.

1	Warming rack		1	11	Grease cup		1
2	Cooking grid		2	12	Upper cart frame		2
3	Heat plate		3	13	Lower left cart frame		1
4	Lid handle		1	14	Rear panel		1
5	Temperature gauge		1	15	Upper front panel		1
6	Side shelf		2	16	Lower front panel		1
7	Lid & fire-bowl assembly		1	17	Wheel		2
8	Control knob		3	18	Lower right cart frame		1
9	Lighting hook		1	19	Axle		1
10	Grease cup support		1				

Fittings Supplied

A	Screw ST4.8x10		4	G	Nut M8		2
B	Screw M5x15		12	H	Lock washer $\varnothing 6$		2
C	Step screw M5x15		4	I	Washer $\varnothing 6$		4
D	Step screw M6x22		2	J	Screwdriver		1
E	Screw M6x15		7	K	Wrench M8		2
F	Wing bolt M6x15		1				

Screwdriver (included), wrench (included) and plastic head hammer (not included) are required to assemble the Barbecue.

- Dispose of all polythene packing carefully and keep out of the reach of children.
- Please read the section on barbecue safety prior to using your Barbecue.
- Two people are recommended for assembly.

Please read all instructions carefully and keep outer packaging to refer to photograph of finished product in case of difficulty.

Warning

- 1, Use outdoor only.
- 2, Read the instructions before using the appliance.
- 3, **WARNING: Accessible parts may be very hot. Keep young children away.**
- 4, **This appliance must be kept away from flammable materials during use.**
- 5, **Do not move the appliance during use.**
- 6, **Turn off the gas supply at the gas cylinder after use.**
- 7, **Do not modify the appliance.**
- 8, **Gas cylinder can't be used or stored underneath the fire bowl or in the grill cabinet.**

Assembly

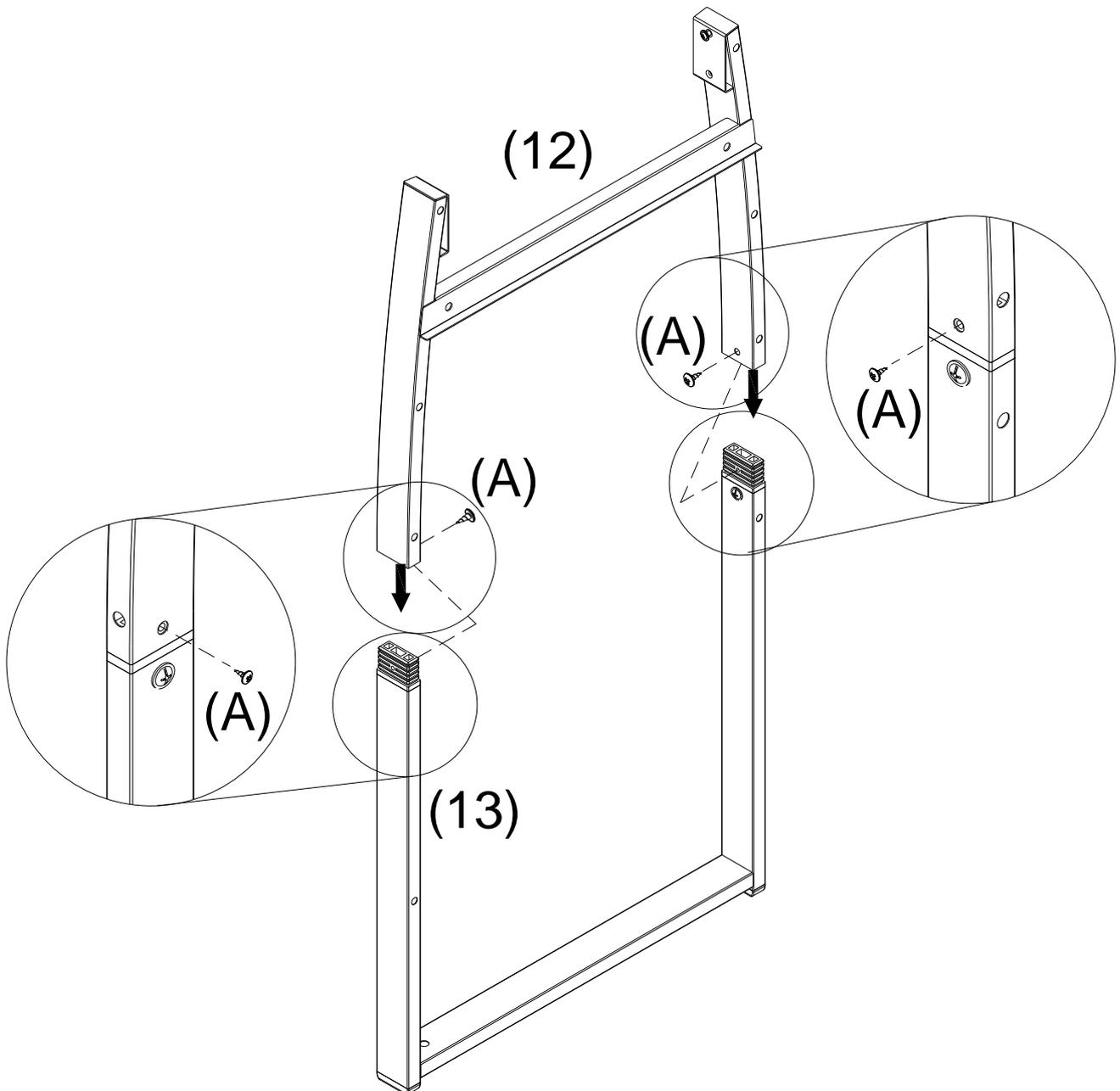
Please read all instructions thoroughly before proceeding. Find a large, clean area in which to assemble your barbecue. Please refer to parts list and assembly diagram as necessary. Assembly of the barbecue involves many large components, it is advisable to have two people assemble the unit.

STEP 1:

A: Attach upper cart frame (12) to lower left cart frame (13) ((A) Screw 2Pcs).

Note:

- Use plastic head hammer slowly and gently to strike on the upper cart frame insert into lower left cart frame if needed.
- Make sure the upper cart frame and lower left cart frame must be faced to the correct orientation as shown in below diagrams.

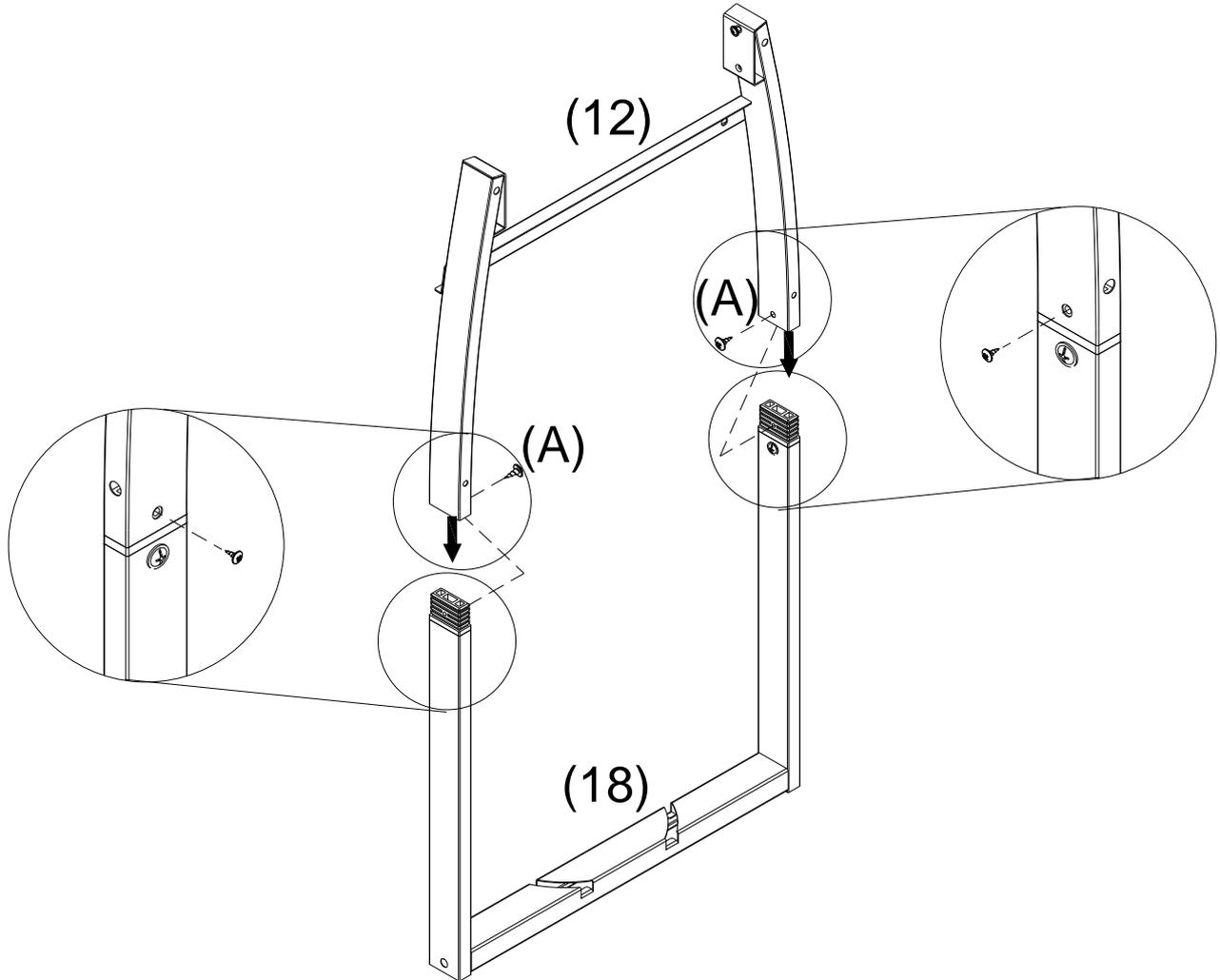


STEP 2:

A: Attach upper cart frame (12) to lower right cart frame (18) ((A) Screw 2Pcs).

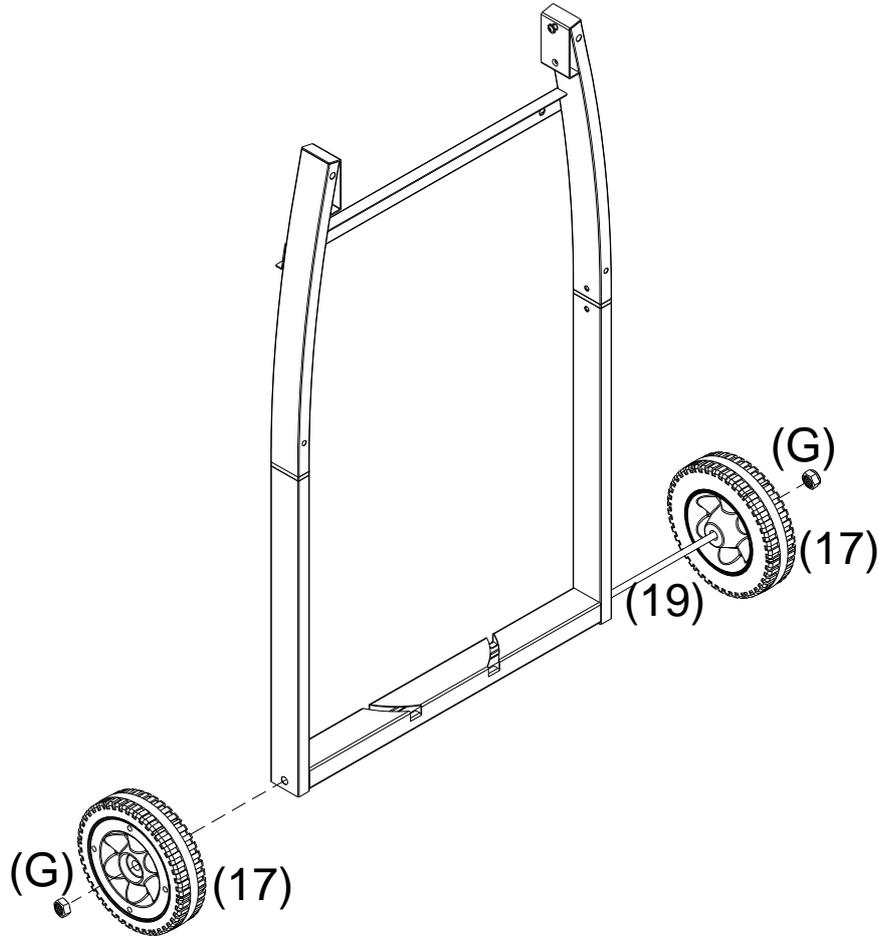
Note:

- Use plastic head hammer slowly and gently to strike on the upper cart frame insert into lower right cart frame if needed.
- Make sure the upper cart frame and lower right cart frame must be faced to the correct orientation as shown in below diagrams.



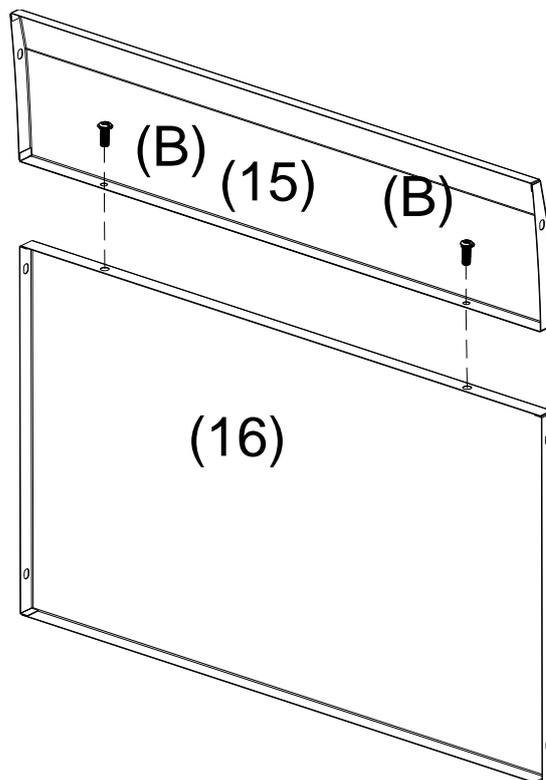
STEP 3:

A: Attach axle (19), wheel (17) to the assembled right cart frame ((G) Nut 2Pcs).



STEP 4:

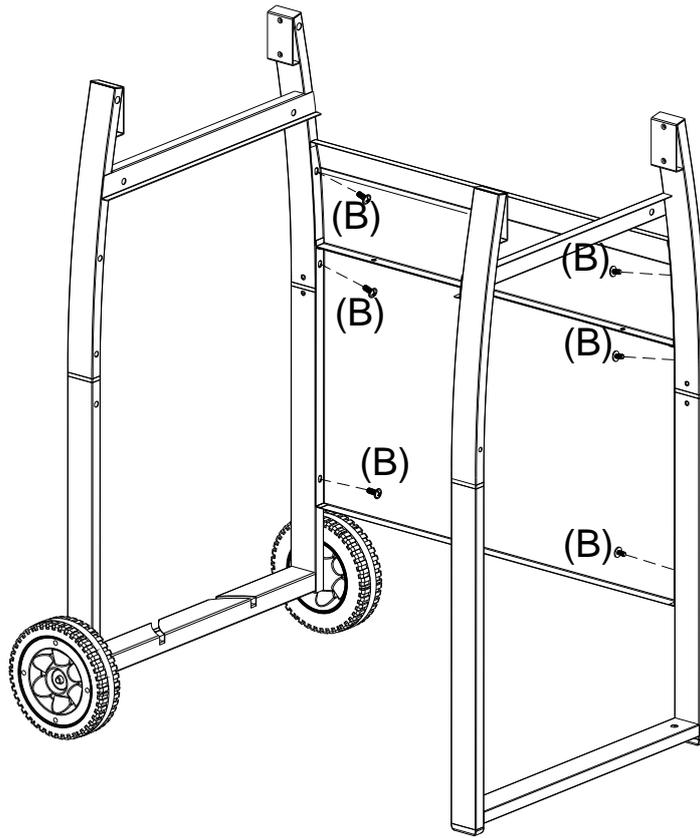
A: Attach upper front panel (15) to lower front panel (16) ((B) Screw 2Pcs).



STEP 5:

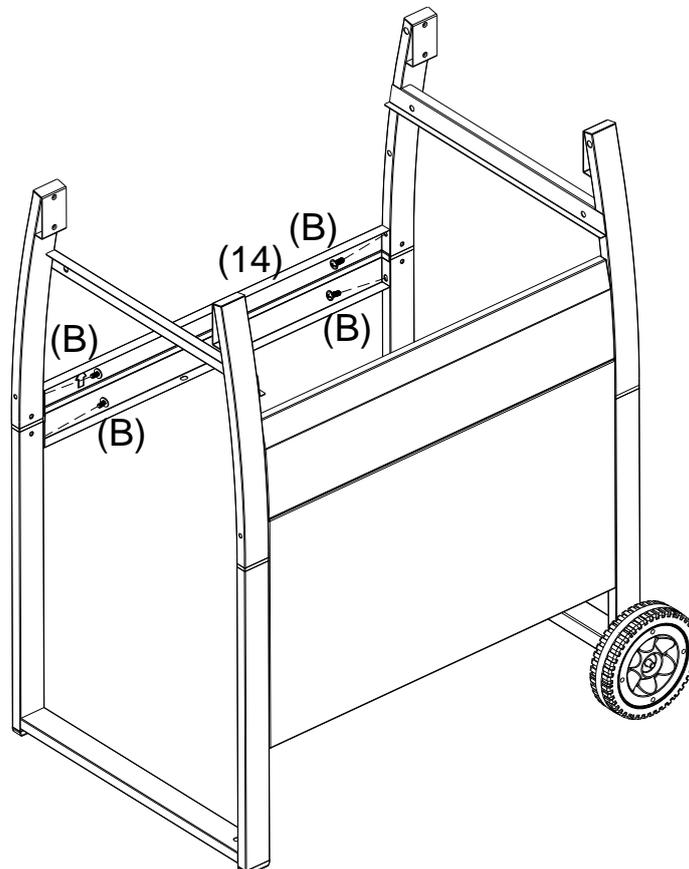
A: Attach the assembled front panel to the assembled left and right cart frame. ((B) Screw 6 Pcs).

Note: Make sure the left and right cart frame must be faced to the correct orientation as shown in below diagrams.



STEP 6:

A: Attach rear panel (14) to the assembled left and right cart frame ((B) Screw 4Pcs).

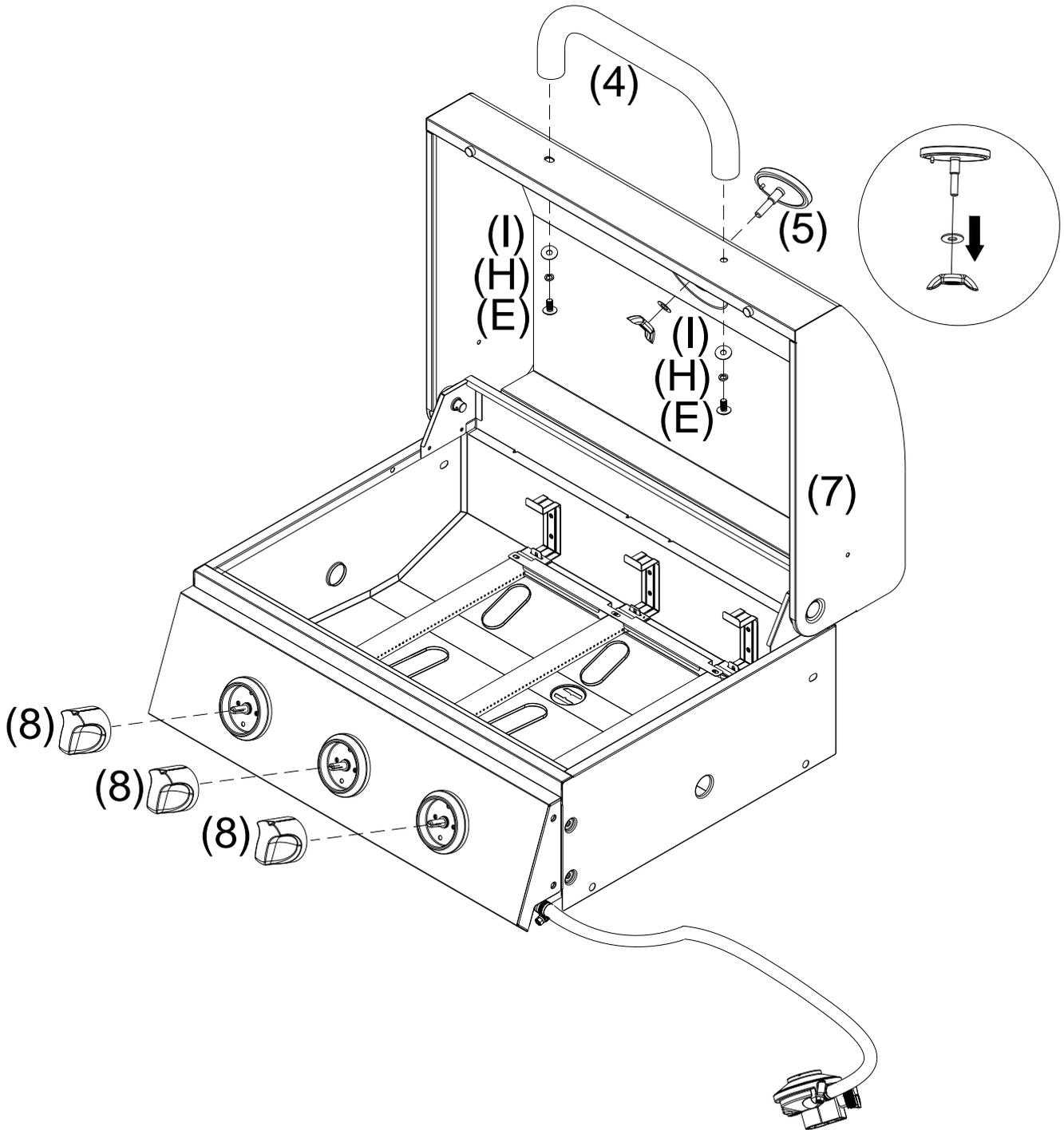


STEP 7:

A: Attach lid handle (4) to lid & fire-bowl assembly (7) ((I) Washer 2Pcs / (H) Lock washer 2Pcs / (E) Screw 2Pcs).

B: Attach control knob (8) onto valve stem.

C: Attach temperature gauge (5) onto lid.

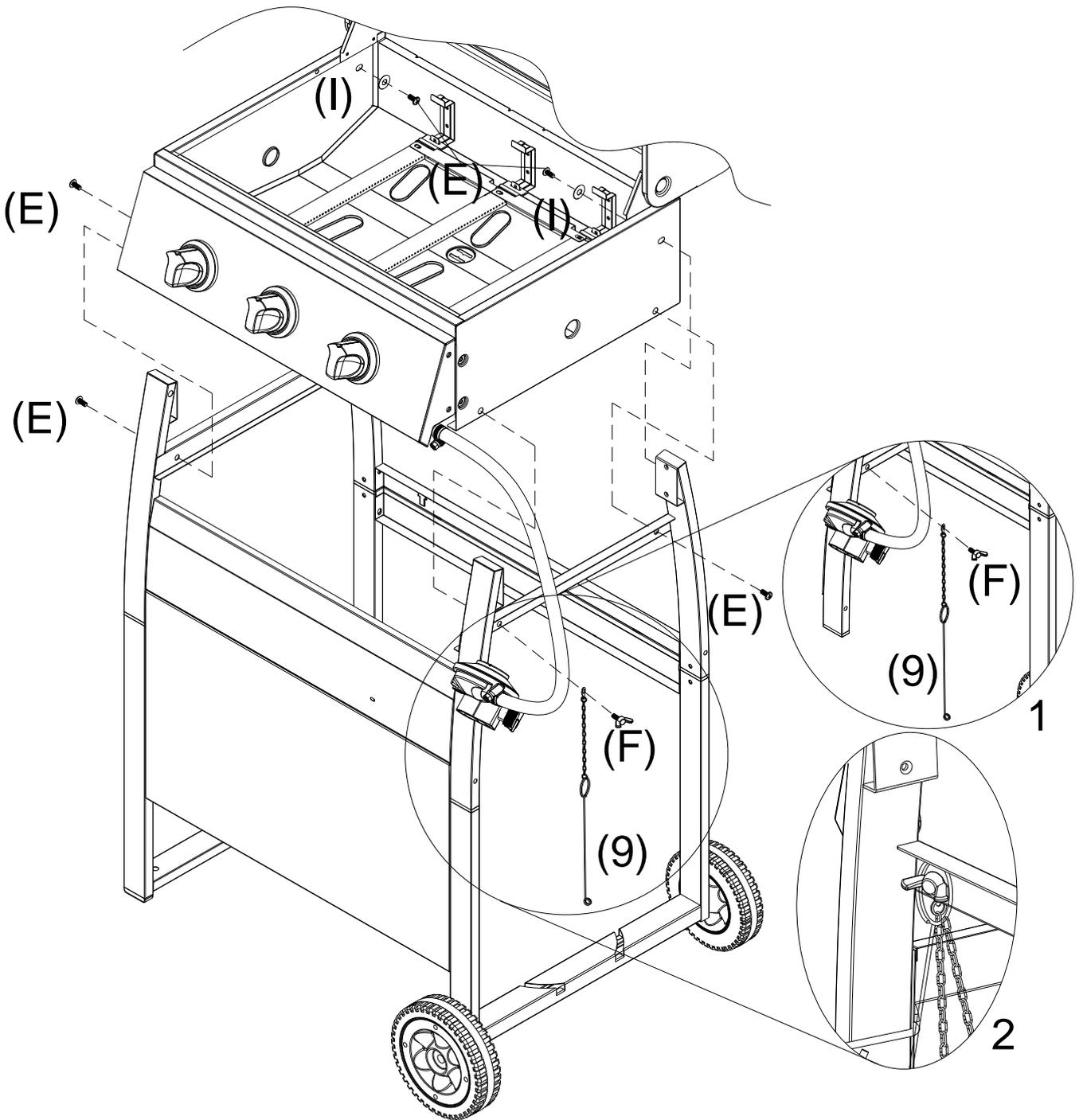


STEP 8:

A: Attach lid & fire-bowl assembly onto the assembled cart frame ((E) Screw 5Pcs / (I) Washer 2Pcs).

B: Attach lighting hook (9) onto the assembled cart frame ((F) Wing bolt 1Pc).

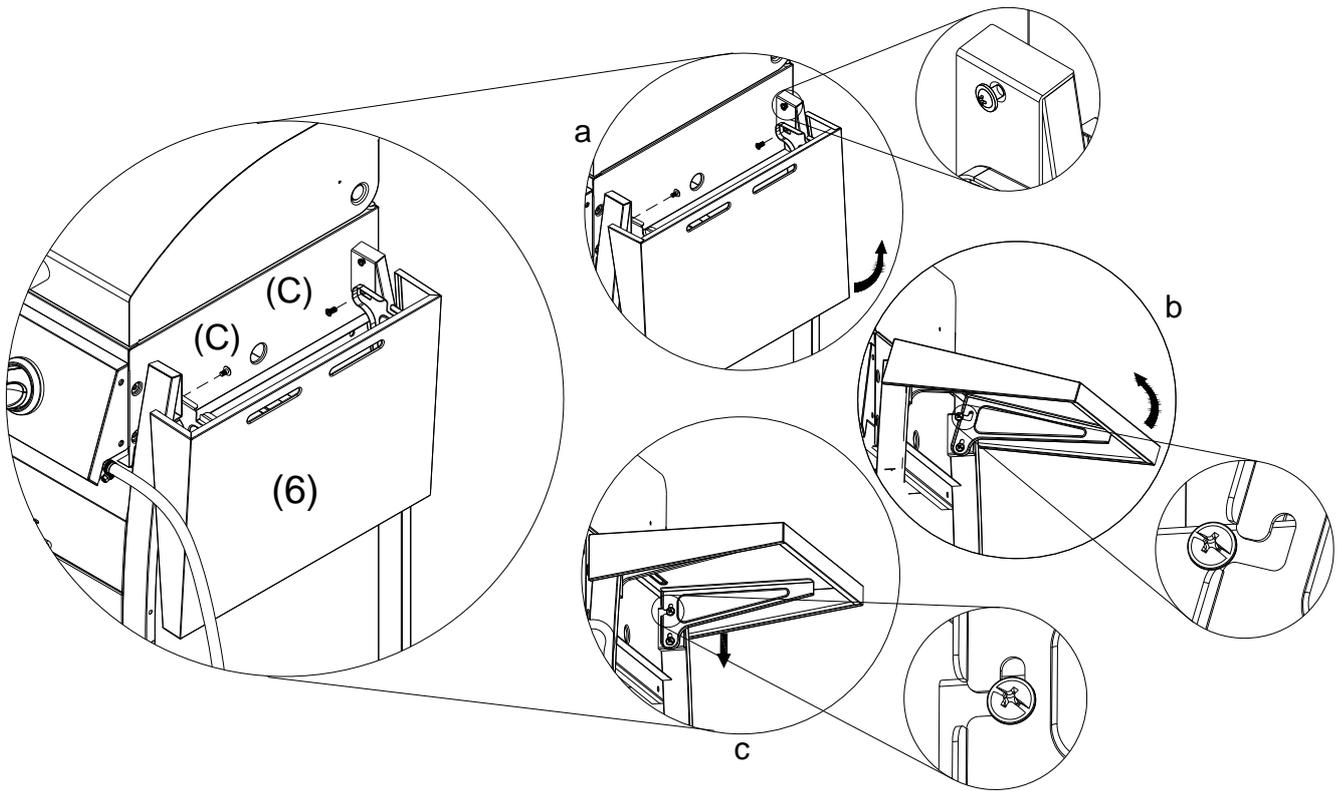
C: Hang the lighting hook onto wing bolt (F).



STEP 9:

A: Fix the side shelf (6) onto the screw hole of right cart frame by using the step screws ((C) Step screw 2Pcs).

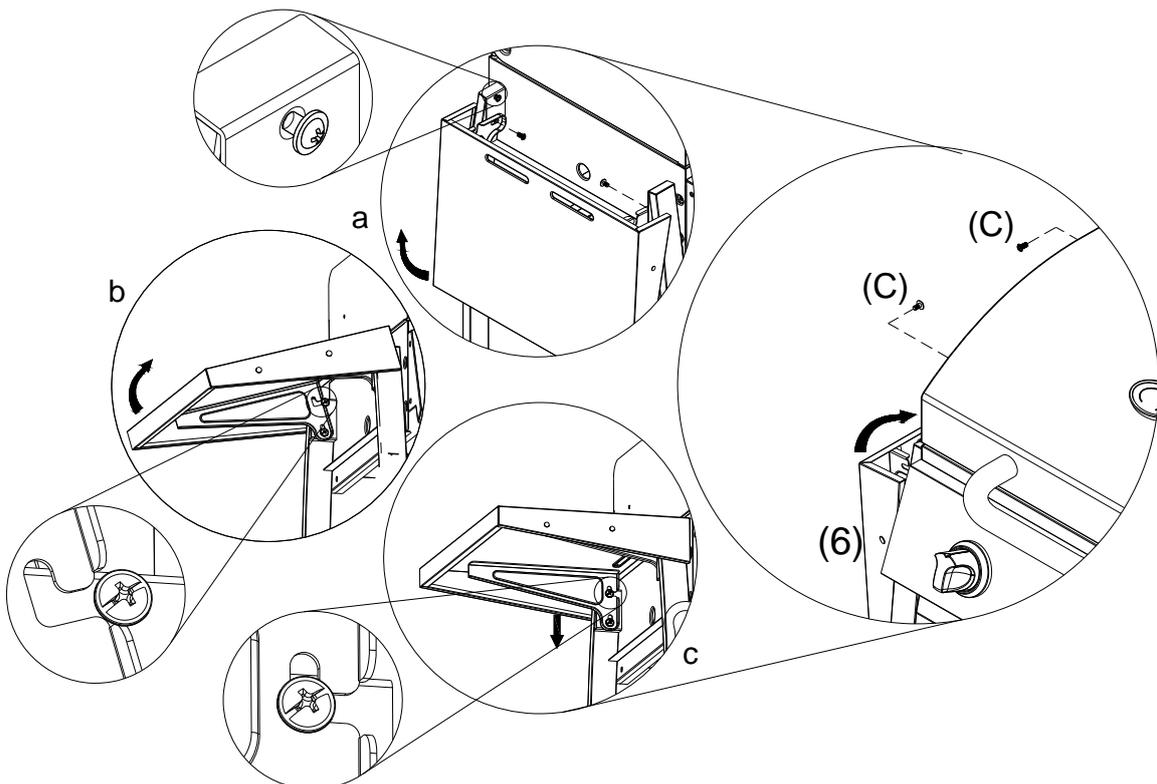
Note: Another two step screws were pre-assembled on the upper screw hole of right cart frame for hanging the side shelf (6) (See below picture a, b & c).



STEP 10:

A: Fix the side shelf (6) onto the screw hole of left cart frame by using the step screws ((C) Step screw 2Pcs).

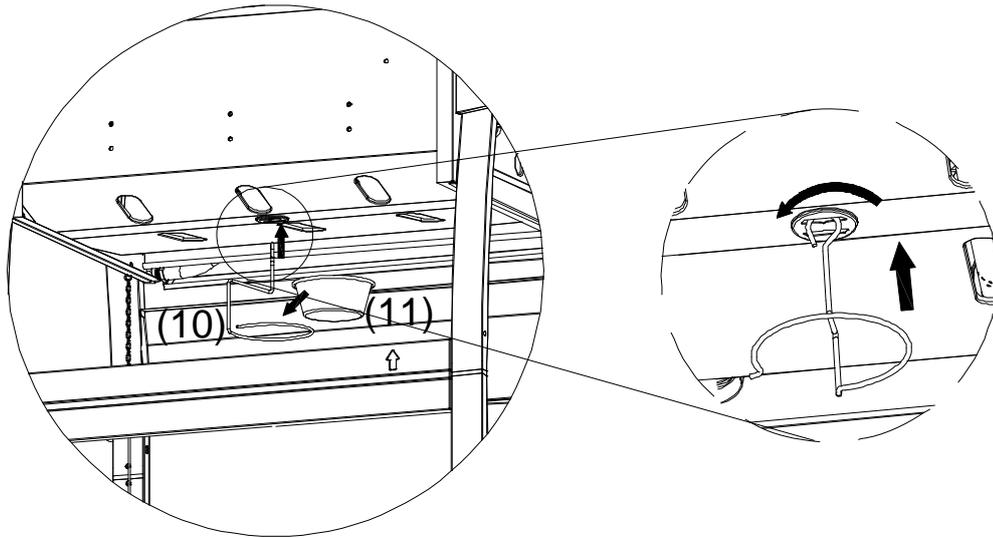
Note: Another two step screws were pre-assembled on the upper screw hole of left cart frame for hanging the side shelf (6) (See below picture a, b & c).



STEP 11:

A: Attach grease cup support (10) onto fire-bowl assembly.

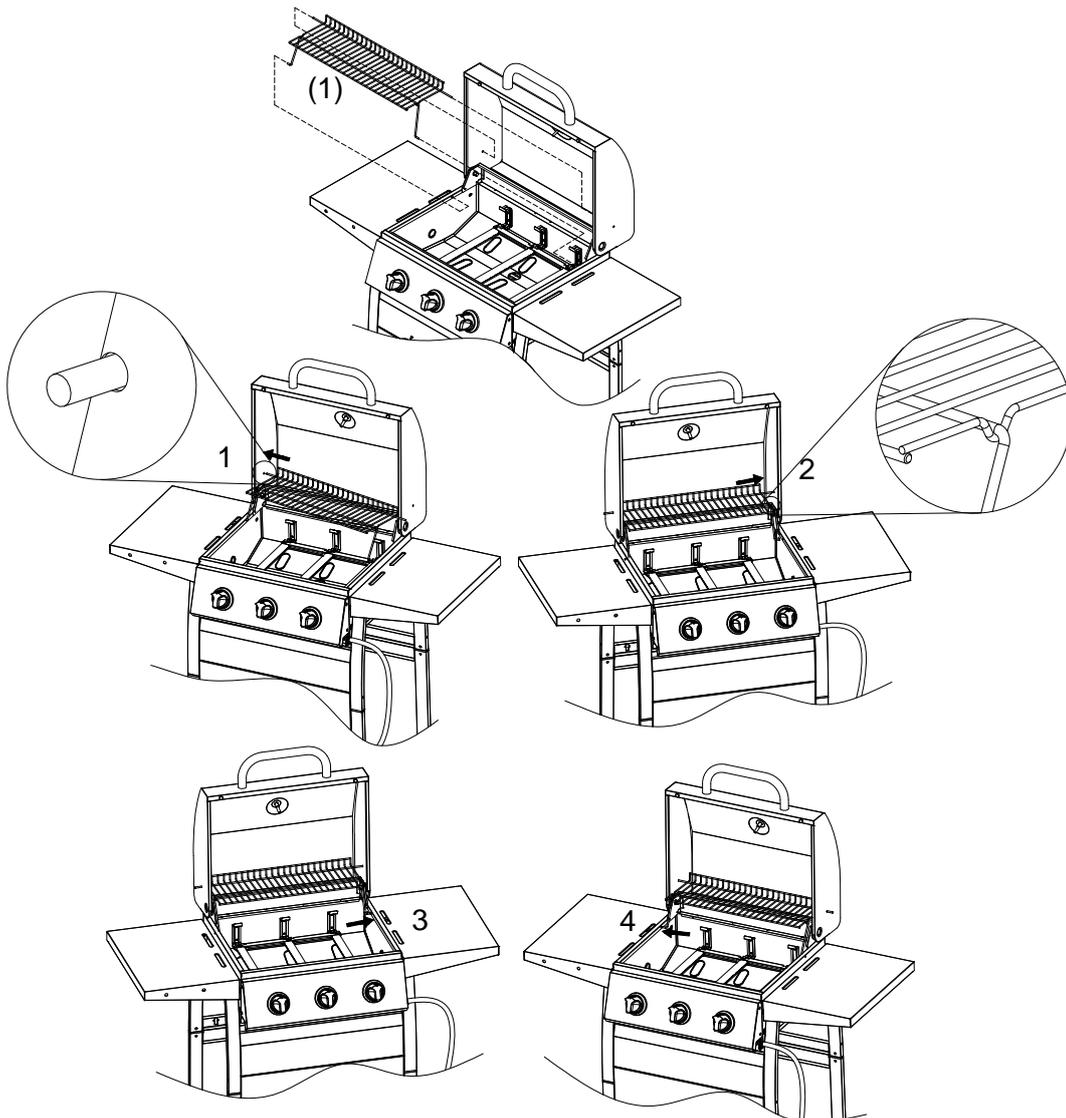
B: Place grease cup (11) onto grease cup support.



STEP 12:

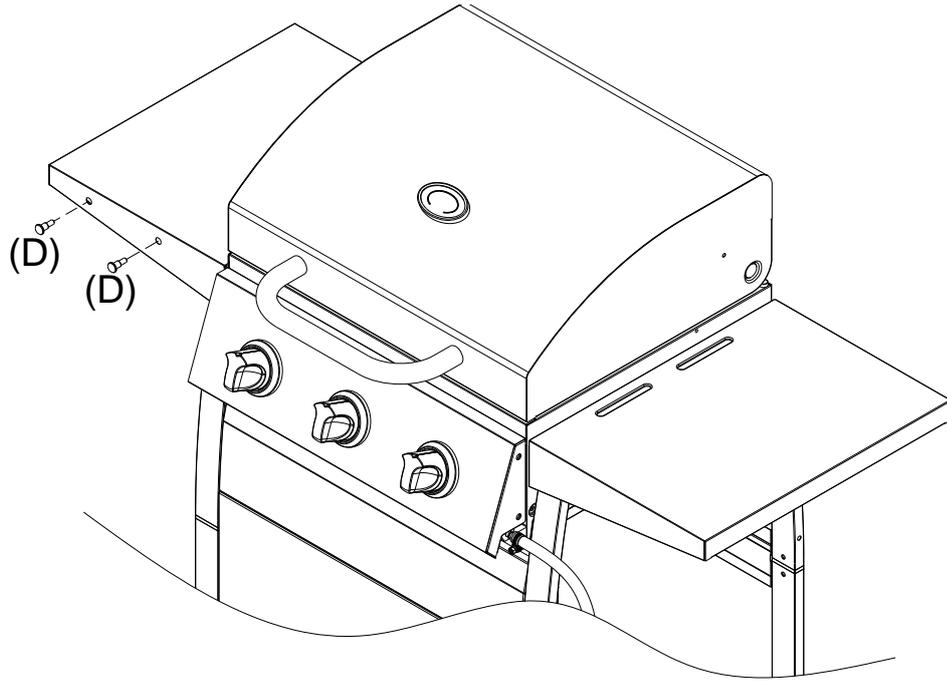
A: Slide warming rack (1) into holes in lid and fire-bowl.

Note: Look for corresponding holes on side of lid, insert short wire end into lid hole one side at a time. Position warming rack legs into slots on fire-bowl sides.



STEP 13:

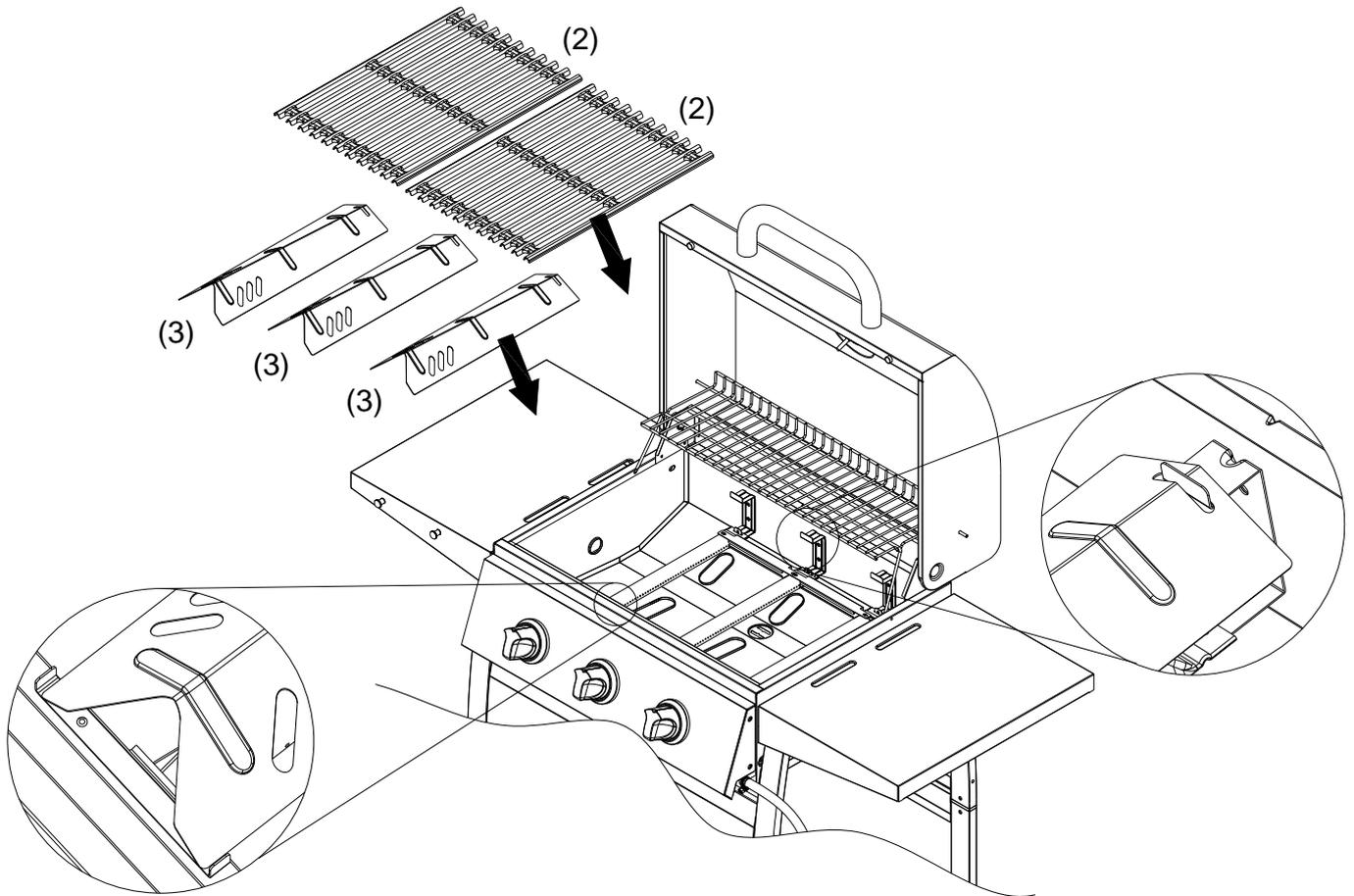
A: Fix the step screw D at the front panel of left side shelf ((D) Step screw 2Pcs).



STEP 14:

A: Place heat plate (3) onto heat plate support.

B: Place cooking grid (2) into fire-bowl assembly.



General Safety Warnings

Important: Read all the safety warnings and assembly instructions before use and retain all information for future reference.

- Read assembly instruction enclosed & all the safety warning before using the appliance. Failure to follow instructions could result in death, serious body injury or property loss.
- Retain the instructions for future reference.
- For outdoors use only. Do not use indoors.
- Do not use the grill unless it is completely assembled and all parts are securely fastened and tightened.
- Never operate this appliance unattended.
- Do not store or use charcoal, lava rocks, gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
- Do not use below ground level.
- Do not move the barbecue during use. Parts of the barbecue may become hot. Care must be taken when children and animals are present. Allow the grill to cool before moving and storing.
- Always open grill lid carefully and slowly as heat and steam trapped within grill can severely burn you.
- Leak test annually and whenever the gas bottle is removed and replaced. Failure to follow the instructions could result in serious injury or damage.
- After a period of storage and/or nonuse, check for leaks, burner obstructions and inspect for any abrasion, wear or cuts to the hose.
- Do not attempt to disconnect the gas regulator from the cylinder or any gas fitting while the grills are in use.
- Accessible parts may be hot. Always use protective gloves.
- Never use a gas cylinder with a damaged body, valve, collar or footing,
- When cooking, fire extinguishing materials should be readily accessible. In the event of an oil/grease fire, do not attempt to extinguish with water. Use type BC dry chemical fire extinguisher or smother with dirt, sand or baking soda.
- Use only propane regulator 37mbar.
- Keep pet & young children away.
- Turn off the gas supply at the gas bottle after use.
- Any modification of the appliance, misuse, or failure to follow the instructions may be dangerous and will invalidate your warranty. This does not affect your statutory rights.
- Check the hose connections are tight and leak test them each time you reconnect the gas bottle.

Prevent CO poisoning. Make sure exhaust from generators is properly vented away from occupied areas. Carbon Monoxide (CO) is a colourless, odourless, highly poisonous gas that can kill in minutes. Carbon Monoxide poisoning can be caused by ANY fuel that burns or smoulders. Watch out for the symptoms – Mild headache / Dizziness / Nausea Vomiting / Fatigue / Drowsiness.

 WARNING	CARBON MONOXIDE HAZARD
	Burning charcoal inside can kill you. It gives off carbon monoxide, which has no odour. NEVER burn charcoal in enclosed spaces e.g. homes, vehicles or tents



Installing Gas Cylinder

To operate you will need (1) precision-filled gas cylinder between 11kg and 15kg.

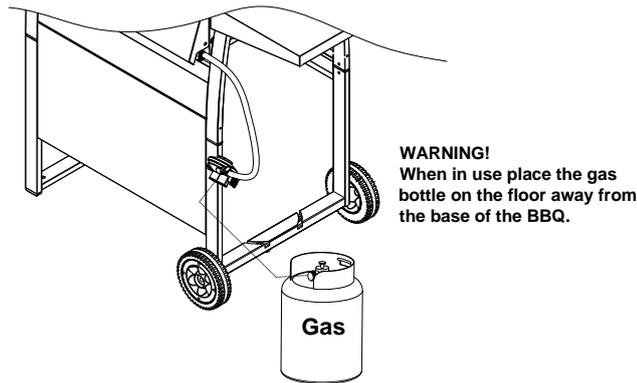
Your barbecue will perform better if propane gas cylinder is used.

CAUTION: Gas cylinder must be properly disconnected and removed prior to moving this grill.

Specification of Gas Cylinder* (*Gas cylinder not included) .

- Gas Type: I3+(28-30/37) (Propane at 37mbar)
- Connection: 27mm (compatible with Press on type regulator)
- Weight: 11 - 15 kg

Place Gas Cylinder



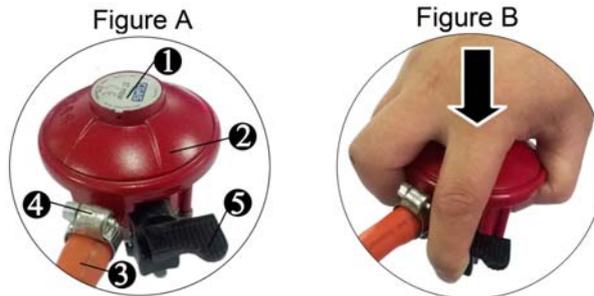
Gas Regulator

The type of the regulator to be used shall comply with the standard EN 16129: 2013.

Read thoroughly before use

Gas Regulator Parts

- ① Regulator Identification Label
- ② Regulator Assembly
- ③ Regulator Rubber Hose
- ④ Hose Clamp
- ⑤ Regulator Valve handle



Connecting and Operating Conditions

The “Snap on compact” is a regulator designed to supply gas to consuming appliance at a pressure and capacity as indicated on the regulator identification label.

The “Snap on compact” can be fitted to any cylinders equipped with automatic valves having a diameter as indicated on the regulator.

CAUTION: The gas cylinder must always be used on the upright position.

CAUTION: Whenever used outdoors, the “snap on compact” should be suitable protected against rain.

CAUTION: Never use a flame to look for leaks, do it using a soap solution.

CAUTION: In case of any difficulties or problems, close the gas supply immediately and contact your dealer.

CAUTION: Never move or displace the gas cylinder when it is on.

CAUTION: Gas cylinder must be properly disconnected and removed prior to moving this grill.

Fitting the Hose

Before connecting the “Snap on compact” to a cylinder valve:

1. Connect regulation rubber hose to the barbed stem on the regulator.

Tip: Lubricate the barbed stem with water to help connect the regulator hose to the regulator.

2. Use a hose clamp to secure the regulation rubber hose to the regulator.

Connect Gas Cylinder

1. Make sure control knobs are “OFF” position.
2. The regulator rubber hose and regulator are properly and securely connected.
3. The regulator handle is in the “OFF” position. (Figure C).
4. Remove the seal cap from the automatic valve on the gas cylinder.
5. Place regulator onto the automatic valve on the gas cylinder. Push the black button down under the regulator valve handle firmly and vertically. (Figure B).
6. You should hear a “click” sound when the regulator is securely latched.

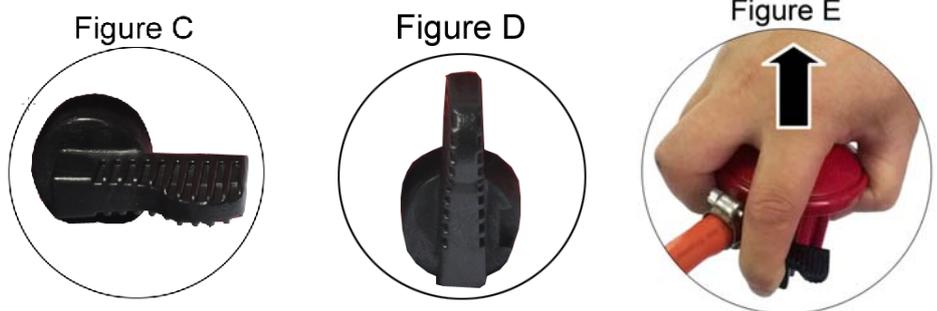
CAUTION: Never attempt to connect regulator when the regulator valve is not in the “OFF” position.

Operating Regulator

1. To turn regulator ON, turn the regulator valve counterclockwise into the “ON” position. (Figure D).

CAUTION: If you unable to turn the regulator handle to the “ON” position, your regulator is not properly connected. Do not force the handle to open. Remove the regulator and repeat “Connect Gas Cylinder” section.

2. To turn regulator OFF, turn the regulator valve clockwise into the “OFF” position. (Figure C).



Disconnect Gas Cylinder

1. Make sure control knobs are “OFF” position.
2. Turn the regulator valve handle in the “OFF” position. (Figure C).
3. Push the black button under the regulator valve handle down firmly and vertically, then pull the regulator upwards. (Figure E).

CAUTION: Never attempt to disconnect regulator when the regulator valve is not in the “OFF” position.

Operation of Excess Flow Check Device

The regulator can be fitted a safety device designed to automatically limit the gas escape in case of gas leak, which prevents the gas from reaching the grill. The marking “excess flow” on the regulator identification label means that the regulator is provided with this option.

The “excess flow device” is likely to activate under the following condition

Normal operating conditions: Consumption of the gas fired appliance is higher that the regulator flow capacity. In such case, you should contact your installer.

In case of pipe being torn off, proceed as follows:

1. Disconnect the regulator per the “Disconnect Gas Cylinder” section.
2. Re-fit the hose correctly
3. Connect the regulator per the “Connect Gas Cylinder” section.
4. Turn the regulator valve handle to the “ON” position.
5. Wait a few seconds (20 seconds) before restarting the system.

To guarantee a proper operation of the excess flow device, the pipe that supplier gas to the consuming appliance shall be no more than 1.5 meters in length.

WARNING: The regulator is **NEVER** to be left on the cylinder without its being connected to the grill, as the tear-off proof safety is not designed to ensure the operation of the cylinder valve.

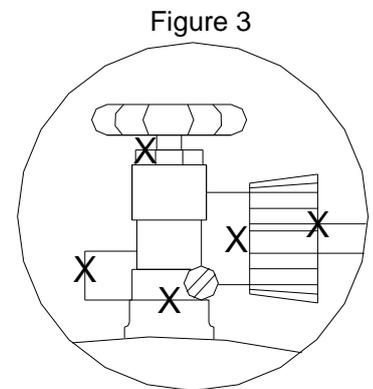
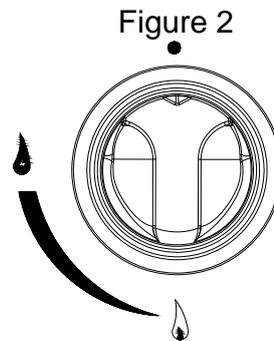
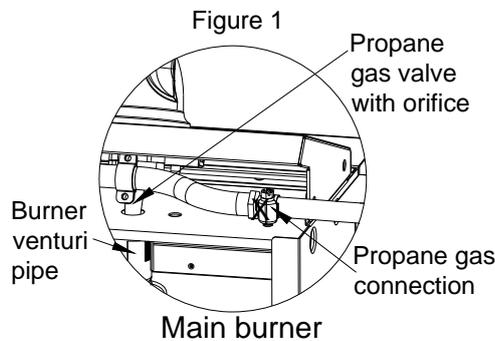
Checking for Leaks

Burner Connections

1. Make sure the regulator valve and hose connections are securely fastened to the burner and the gas cylinder. Visually check the connection between the burner venturi pipe and orifice. Make sure the burner venturi pipes fit over the orifice.

WARNING: Failure to inspect this connection or follow these instructions could cause a fire or an explosion which can cause death, serious bodily injury or damage of property.

2. Please refer to diagram for proper installation. (Figure 1).



Tank / Gas Line Connection

1. Make 2-3 oz. of leak solution by mixing one part liquid dishwashing soap with three parts water.
2. Make sure control knobs are in "OFF" position. (Figure 2).
3. Connect gas cylinder per "Installing Gas Cylinder" section.
4. To turn regulator ON, turn the regulator valve counterclockwise into the "ON" position. (Figure D).
5. Spoon leak check solution at all "X" locations. (Figure 1, 3).
 - a. If any bubbles appear turn gas cylinder valve to "CLOSED", reconnect and re-test.
 - b. If you continue to see bubbles after several attempts, turn gas cylinder valve to "CLOSED" and disconnect gas cylinder, per "Disconnect Gas Cylinder" instruction.
 - c. If no bubbles appear after one minute turn gas cylinder valve to "CLOSED", wipe away solution and proceed.

Operating Main Burners

First Use

1. Make sure all labels, packaging and protective films have been removed from the grill.
2. Remove manufacturing oils before cooking on this grill for the first time by operating the grill for at least 15 minutes on "HIGH" with the lid closed. This will "heat clean" the internal parts and dissipate odors.

Lighting Instructions

CAUTION: Keep outdoor gas cooking appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.

CAUTION: Do not obstruct the flow of combustion and ventilation air.

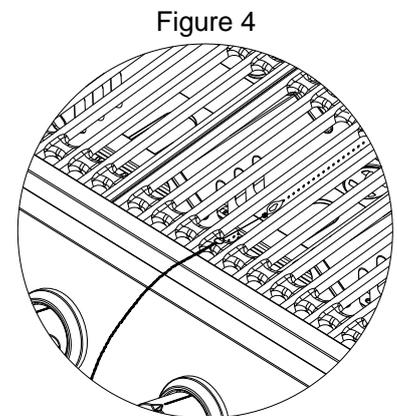
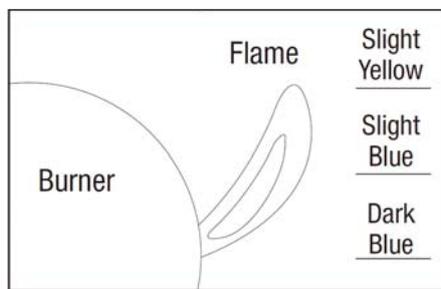
CAUTION: Check and clean burner / venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.

CAUTION: Make sure the igniter wire was assembled on the igniter electrode properly before lighting.

IMPORTANT: Never light the appliance with HOOD in the closed position.

1. Open the barbecue hood.
2. Make sure there are no obstructions of airflow to the burners. Spiders and insects can nest within and clog the burner / venturi tube at the orifice. A clogged burner tube can lead to a fire beneath the appliance.
3. All control knobs are in the off position. (Figure 2)

4. Connect gas cylinder per “Installing Gas Cylinder” section.
 5. To turn regulator ON, turn the regulator valve counterclockwise to the “ON” position. (Figure D)
- Caution:** If you are unable to turn the regulator handle to the “ON” position, your regulator is not properly connected. Do not force the handle to open. Remove the regulator and repeat “Connect Gas Cylinder” section.
6. Select burner to light.
 7. Push and turn control knob counterclockwise to (HIGH) to light the burner. Repeat up to 3 times if the burner cannot be ignited successfully.
 8. If ignition does not occur within 5 seconds, turn the burner control knob “OFF”, wait 5 minutes, and repeat lighting procedure.
 9. If ignition does not light burner, use a lit match secured with the lighting rod provided to light burners manually. Position the lit match near side of the burner. (Figure 4)
- Important:** Always use the lighting rod provided when lighting burners with a match.
10. After lighting, observe the burner flame, make sure all burner ports are lit and flame height matches illustration.
- Note: Each burner lights independently – repeat steps 5 – 10 for the other burner.
- CAUTION:** If burner flame goes out during operation, immediately turn the control knob to “OFF” position, turn the gas cylinder valve to “CLOSED” and open lid to let the gas clear for 5 minutes before re-lighting.



Turning off

1. Turn gas cylinder valve to “CLOSED”
2. Turn all control knobs clockwise to the “OFF” position.
Note: A “poof” sound is normal as the last of the Propane gas is burned.
3. Disconnect gas cylinder per “Disconnect Gas Cylinder” instructions.

CO Warning:

1. Carbon Monoxide (CO) is a colourless, odourless, highly poisonous gas that can kill in minutes. Carbon Monoxide poisoning can be caused by ANY fuel that burns or smolders.
2. The carbon monoxide from a badly adjusted barbecue can kill. Make sure exhaust from generators is properly vented away from occupied areas.
3. Never take a barbecue – or lit charcoal into an enclosed space, like a tent or caravan. Barbecues in enclosed spaces are lethal. Watch out for the symptoms – Mild headache / Dizziness / Nausea Vomiting / Fatigue / Drowsiness.

Direct Cooking

CAUTION: Do not leave grill unattended while preheating, cooking or burning off food residue on “HIGH”. If grill has not been cleaned, a grease fire can occur.

Cooking directly over lit burners is ideal for searing in juices and grilling food requiring less than 25 minutes of grilling time, such as steaks, hamburgers, hot dogs, chicken parts, vegetables and fruit.

1. Open lid and ignite the desired burners per “Lighting Instruction” section.
2. Close lid and preheat grill on “HIGH”.
3. Wear protective gloves and use long handle tongs to place food onto cooking grids above the lit burners.
4. Adjust controls to desired flame height.

5. With lid open or closed, cook until desired internal food temperatures are achieved.
6. Turn grill "OFF" per "Turning off" instruction.

For more tips on direct cooking please see "Tips for Better Cookouts and Longer Grill Life"

Indirect Cooking

CAUTION: Do not leave grill unattended while preheating, cooking or burning off food residue on "HIGH". If grill has not been cleaned, a grease fire can occur.

Not cooking directly over lit burners is ideal for slow cooking and foods requiring more than 25 minutes such as most roasts, chops, whole chickens, fish and baked goods.

1. Open lid and ignite the desired burners per "Lighting Instruction" section.
2. Close lid and preheat grill on "HIGH".
3. Wear protective gloves and use long handle tongs to place food onto cooking grids above the un-lit burners.
4. Adjust controls to desired flame height.
5. With lid closed, cook until desired internal food temperatures are achieved.
6. Turn grill "OFF" per "Turning off" instruction.

For more tips on direct cooking please see "Tips for Better Cookouts and Longer Grill Life"

Tips for Better Cookouts and Longer Grill Life

1. Use the upper cooking grid (warming rack) for keeping cooked food warm, toasting breads or cooking delicate foods in aluminum foil pouches.
2. To keep food from sticking to the grids, spray or coat with cooking oil before lighting.
3. Place delicate foods like fish and vegetables in aluminum foil pouches and indirect cook or place on upper cooking levers (warming rack).

WARNING: Never cover entire cooking area with aluminum foil.

4. To avoid losing natural juices, use long handle tongs or spatulas instead of forks and turn foods over just once during cooking.
5. When direct cooking adjust your burners to different levels so foods can be prepared to different internal temperatures in the same time frame.
6. When indirect cooking roasts and larger cuts of meat, place meat onto a roasting rack inside a heavy gauges metal pan. Place pan over the un-lit burners.
7. Clean cooking grid and warming rack after every use with a quality grill brush designed for your grid material. Wear protective gloves and gently remove the build-up while grids are hot.
8. After every use, allow grill to cool. Then protect clean cooking grids with a light coat of cooking oil, empty grease pan, wipe outside surface with a suitable kitchen cleaner and protect surfaces with a quality cover that properly fit your grill.
9. Watch barbecue themed TV shows or purchase related barbecue cookbooks to learn more interesting tips.

Cleaning and Care

CAUTION:

1. All cleaning and maintenances should be done when grill is cool and with the fuel supply disconnected.
2. DO NOT clean any grill part in a self cleaning oven. The extreme heat will damage the finish.
3. Do not enlarge valve orifices or burner ports when cleaning the valves or burners.

Notices

1. This grill should be thoroughly cleaned and inspected on a regular basis.
2. Abrasive cleaners will damage this product.
3. Never use oven cleaner to clean any part of grill.

Before Each Use

1. Keep the grill area clean and free from any combustible materials, gasoline, and other flammable vapors and liquids.
2. Do not obstruct the flow of the combustion of gas and the ventilation air.
3. Keep the ventilation openings of the gas cylinder are free and clear from debris.
4. Visually check the burner flames to make sure your grill is working properly.
5. See sections below for proper cleaning instructions.
6. Check and clean the burner / venturi tubes for insects and insect nests.

Clean Surfaces

1. Wipe surfaces clean with mild dishwashing detergent or baking soda mixed with water.
2. For stubborn surfaces use a citrus based degreaser and a nylon scrubbing brush.
3. Rinse clean with water.
4. Allow too air dry.

Before Storing

1. Turn control knobs to "OFF" and gas cylinder valve to "CLOSED".
2. Disconnect gas cylinder per "Disconnect Gas Cylinder" instructions.
3. Clean all surfaces.
4. Lightly coat the burners with cooking oil to prevent excess rusting.
5. If storing the grill indoors, disconnect the gas cylinder, see "Disconnect Gas Cylinder" section, and leave the gas cylinder OUTDOORS,
6. Place protective cap cover on gas cylinder and store tank outdoors in a well ventilated area out of the direct sunlight.
7. If storing the grill outdoors, cover the grill with a grill cover for protection from the weather.

Technical Specification

Model Number: HG1605WK

Gas Category: I_{3+(28-30/37)}

Type of Gas: Propane

Gas Pressure: 37 mbar

Connection of Regulator: 27mm (Press on type)

Weight of Gas Cylinder: 11kg - 15kg

Pin Number: 0359CS02876

Injector Size (Main Burner): 0.74mm

Total Heat Input: 7.02 kW

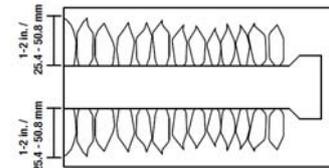
3 Burner Heat Input: 7.02 kW

Gas Consumption: 510 g/h

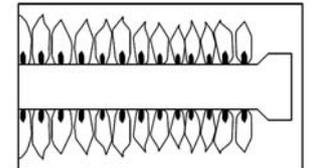
Country of Destination: GB and IE

Burner Flame Conditions

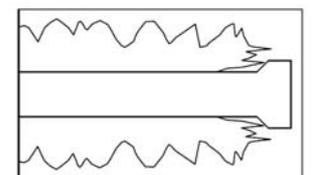
Use this chart check to see if your burners need to be cleaned.



Normal: Soft blue flames with yellow tips between 2.5 cm - 5 cm high.



Needs Cleaning: Noisy with hard blue flames.



Has to be cleaned or replaced: Wavy with yellow flames.

Troubleshooting

Problem	Possible Cause	Solution
Burner will not light using the ignition system	Propane gas cylinder is empty	Replace with full cylinder
	Faulty regulator	Have regulator checked or replace
	Obstructions in burner	Clean burner
	Obstructions in gas jets or gas hose	Clean jets and gas hose
	Electrode wire is loose or disconnected on electrode or ignition	Reconnect wire
	Electrode or wire is damaged	Change electrode and wire
Burner will not light with a match	Faulty push button ignition	Change igniter
	Propane gas cylinder is empty	Replace with full cylinder
	Faulty regulator	Have regulator checked or replace
	Obstructions in burner	Clean burner
Low flame or flashback (fire in burner tube-a hissing or roaring noise may be heard)	Obstructions in gas jets or gas hose	Clean jets and gas hose
	Propane gas cylinder too small	Use larger cylinder. Make sure the weight of gas cylinder should have 11kg-15kg.
	Obstructions in burner	Clean burner
	Obstructions in gas jets or gas hose	Clean jets and gas hose
	Windy conditions.	Use BBQ in a more sheltered position
Gas valve knob difficult to turn	Gas valve jammed	Replace gas valve



Now for the serious stuff.
Proof of purchase required.
All of this is in addition to your statutory rights.

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