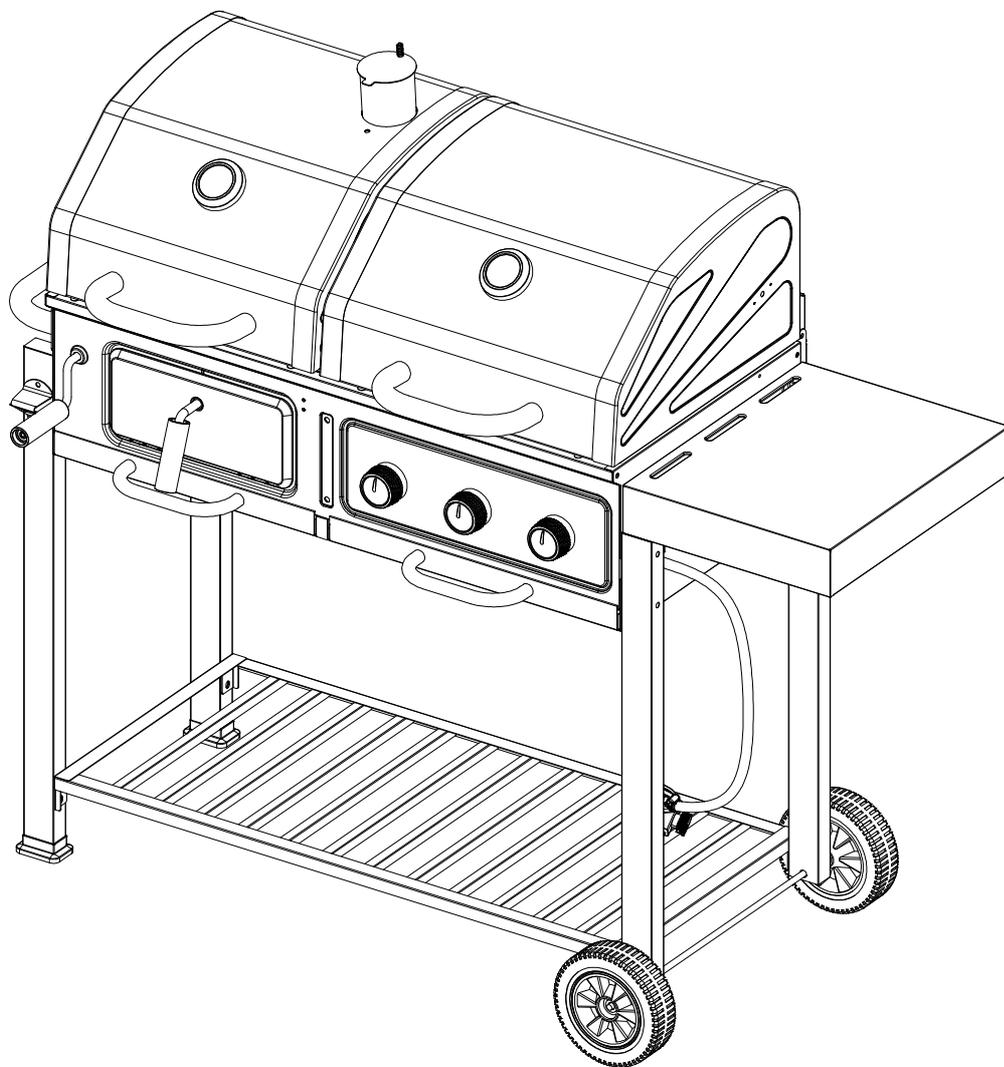


wilko

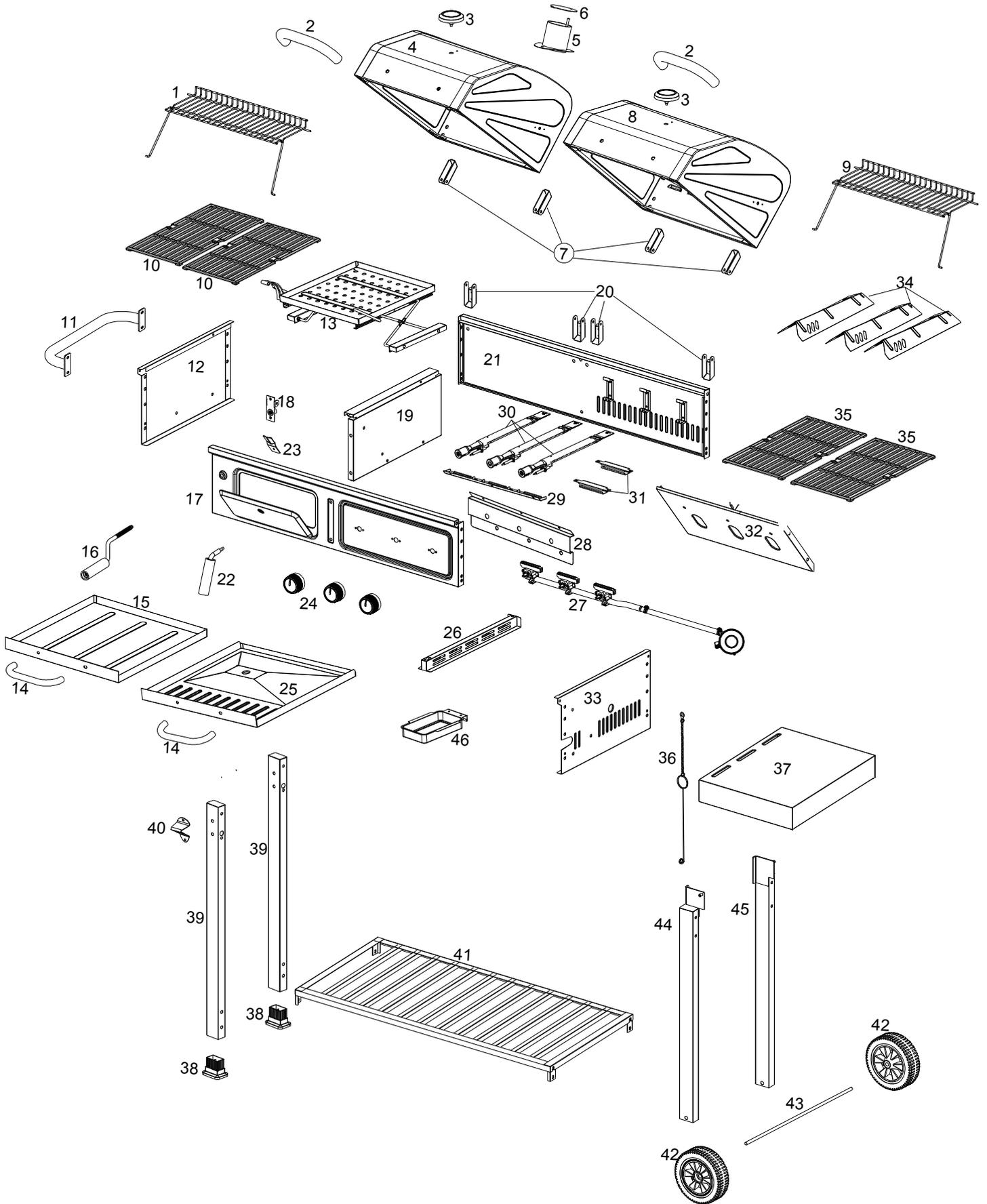


DUAL CHARCOAL & GAS BBQ

Assembly instruction (0449313)

CE 0359-17

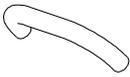
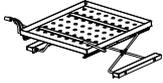
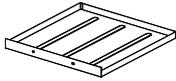
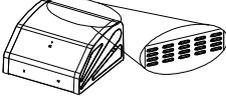
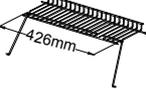
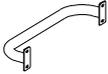
Expanded View

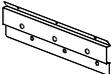
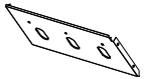
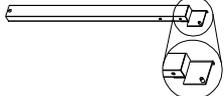


Parts Supplied

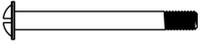
Please check parts against the list below before assembling your Barbecue Grill.

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	Charcoal BBQ warming rack		1	12	Left panel		1
2	Lid handle (Dia. 30mm)		2	13	Charcoal pan		1
3	Temperature gauge		2	14	Tray handle (Dia. 19mm)		2
4	Charcoal BBQ lid		1	15	Ash receiver tray		1
5	Smoke stack		1	16	Charcoal pan handle		1
6	Smoke stack top		1	17	Front panel		1
7	Top hinge		4	18	Charcoal pan handle support		1
8	Gas BBQ lid		1	19	Center support panel		1
9	Gas BBQ warming rack		1	20	Bottom hinge		4
10	Charcoal BBQ cooking grid (width:204mm)		2	21	Back panel		1
11	Side handle		1	22	Charcoal BBQ door handle		1

23	Charcoal BBQ door handle support		1	35	Gas BBQ cooking grid (width:229mm)		2
24	Control knob		3	36	Lighting rod		1
25	Grease receiver tray		1	37	Right side shelf		1
26	Receiver tray support		1	38	Left leg end cap		2
27	Gas BBQ manifold		1	39	Left leg		2
28	Gas BBQ heat shield		1	40	Bottle opener		1
29	Front heat plate support		1	41	Bottom shelf		1
30	Gas BBQ burner		3	42	Wheel		2
31	Igniter cap		2	43	Axle		1
32	Gas BBQ panel		1	44	Right front leg		1
33	Right panel		1	45	Right rear leg		1
34	Heat plate		3	46	Grease cup		1

Fittings Supplied

A	Screw M4x10		9	K	Acorn nut M6		1
B	Screw M6x15		48	L	Washer \varnothing 6		16
C	Screw M6x16		1	M	Lock washer \varnothing 8.5		1
D	Screw M6x35		16	N	Spring		1
E	Screw M6x65		8	O	Hinge pin		5
F	Wing bolt M6x12		1	P	Cotter pin		9
G	Self-tapping screw ST4.2x10		3	Q	Wheel spacer		2
H	Nut M6		2	R	Screwdriver		1
I	Nut M8		1	S	Wrench M6 & M10		1
J	Wheel nut M10		2	T	Wrench M8 & M10		1

Screwdriver (included), wrench (included) and rubber mallet (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.
- **The approximate assembly time for this BBQ is 2 hours.**

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.

• **The approximate assembly time for this BBQ is 2 hours.**

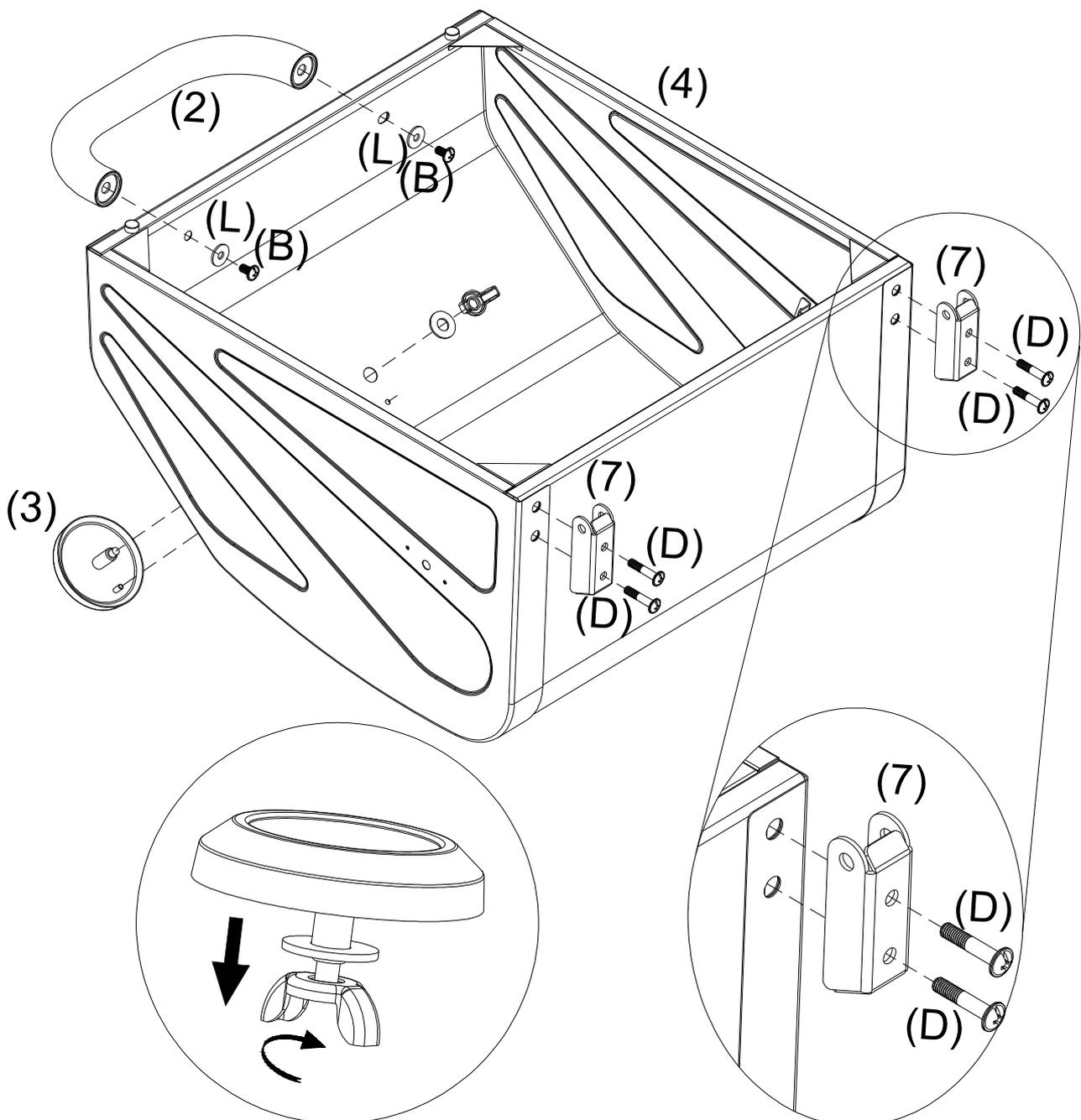
STEP 1:

A: Attach lid handle (2) to charcoal BBQ lid (4) ((B) Screw 2Pcs / (L) Washer 2Pcs).

B: Attach to hinge (7) to charcoal BBQ lid (4) ((D) Screw 4Pcs).

C: Attach temperature (3) to charcoal BBQ lid.

Note: Do not tighten the screws (D) completely till the lid secured on the firebowl and step 24 is completed.



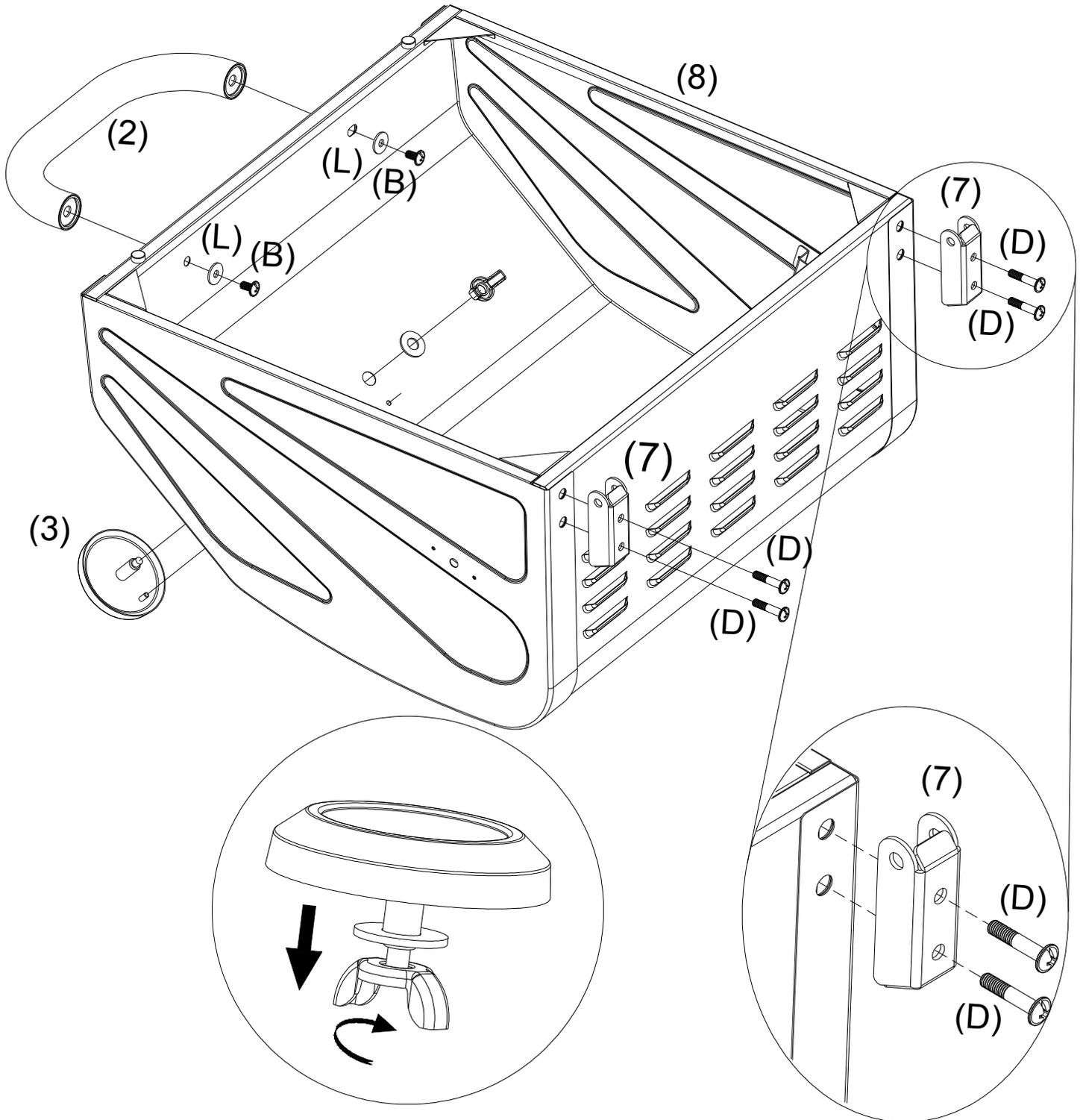
STEP 2:

A: Attach lid handle (2) to gas BBQ lid (8) ((B) Screw 2Pcs / (L) Washer 2Pcs).

B: Attach top hinge (7) to gas BBQ lid (8) ((D) Screw 4Pcs).

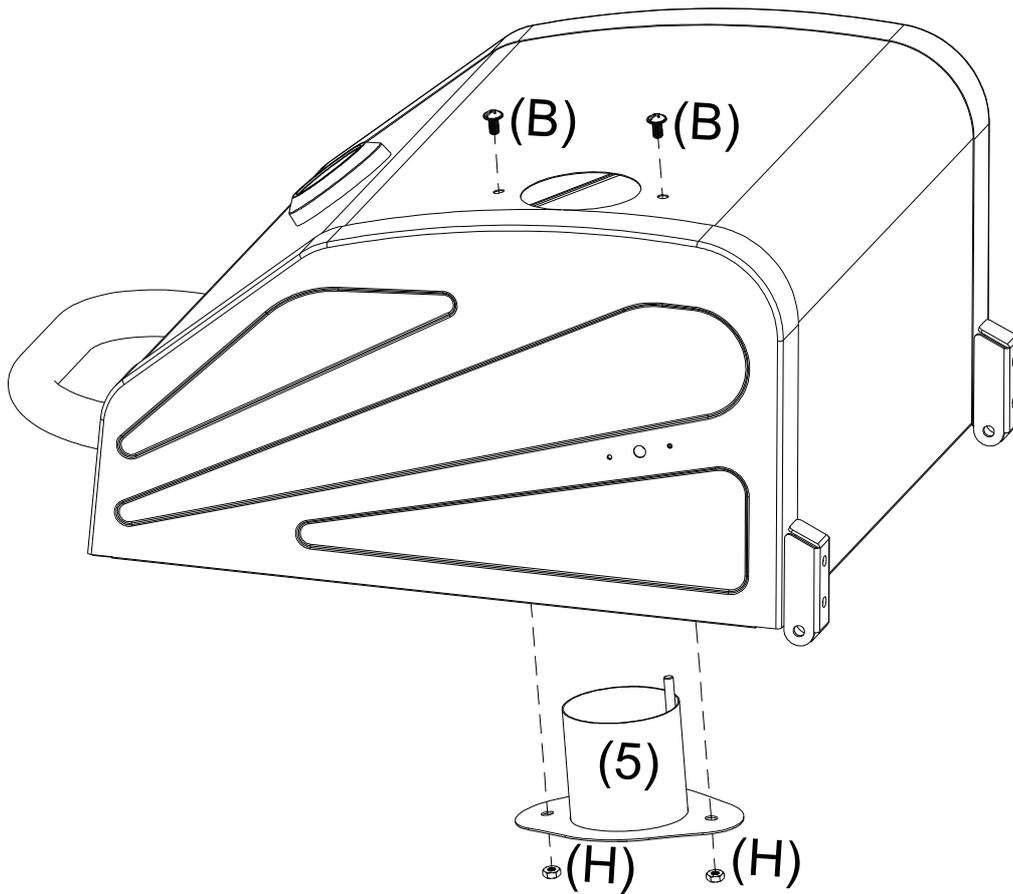
C: Attach temperature gauge (3) to gas BBQ lid.

Note: Do not tighten the screws (D) completely till the lid secured on the firebowl and step 24 is completed.



STEP 3:

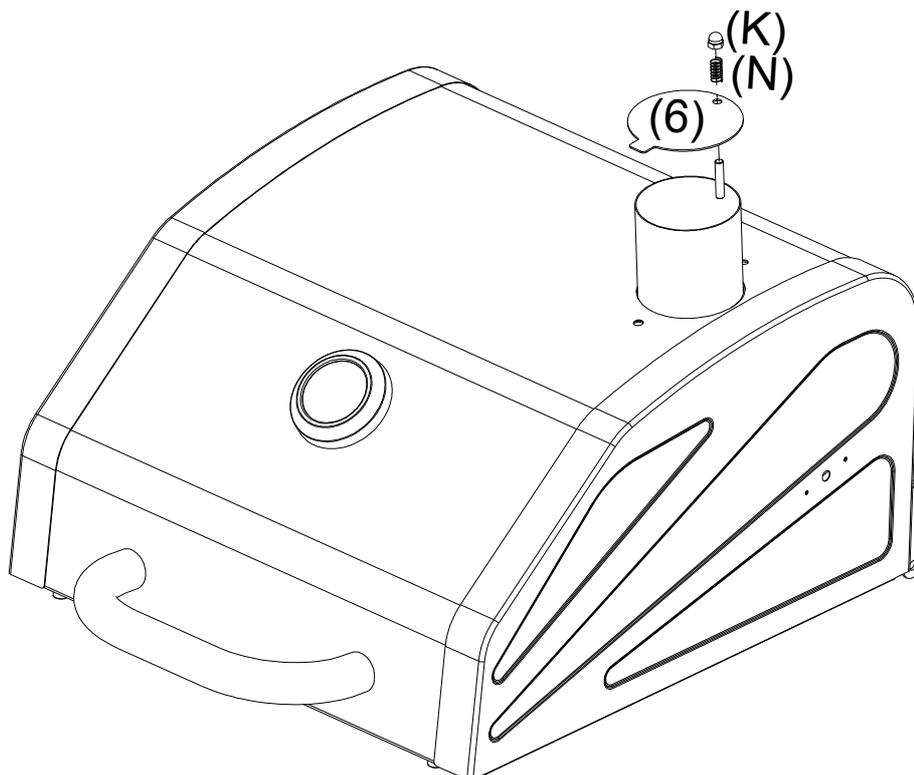
Attach smoke stack (5) to charcoal BBQ lid ((B) Screw 2Pcs / (H) Nut 2Pcs).



STEP 4:

Attach smoke stack top (6) to charcoal BBQ lid ((N) Spring 1Pc / (K) Acorn nut 1Pc).

Note: Use wrench (S) to tighten the Acorn nut (K).

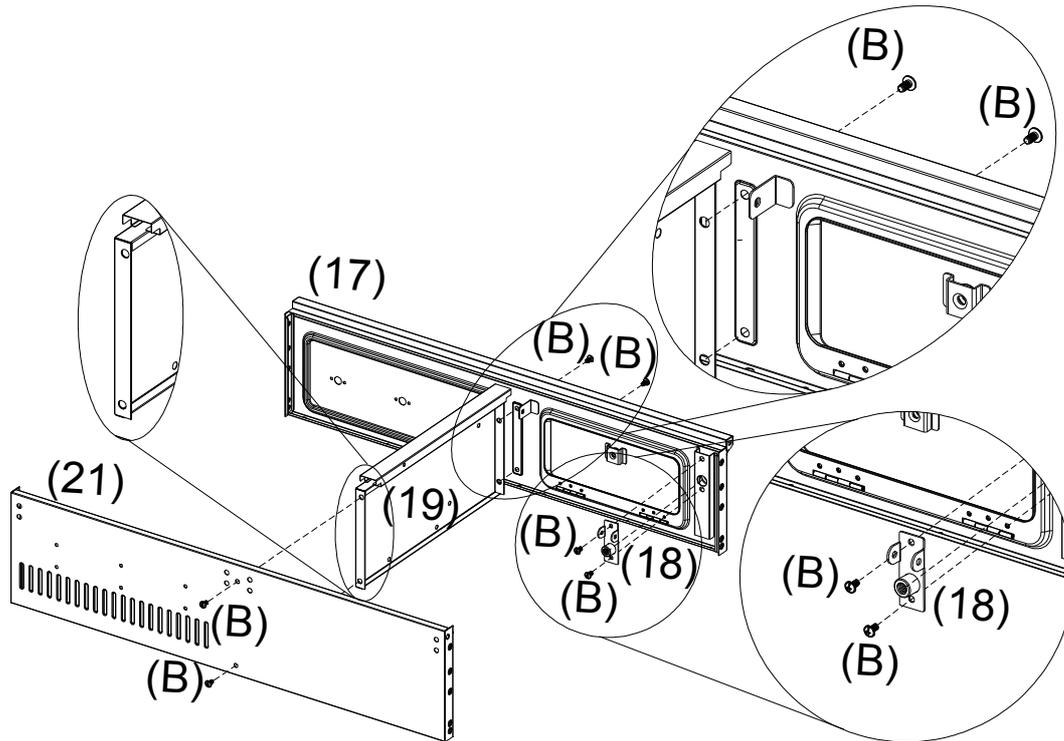


STEP 5:

A: Attach center support panel (19) to front panel (17) and back panel (21) ((B) Screw 4Pcs).

B: Attach charcoal pan handle support (18) to front panel ((B) Screw 2Pcs).

Note: Make sure the center support panel (19) is assembled with the correct orientation as shown below.

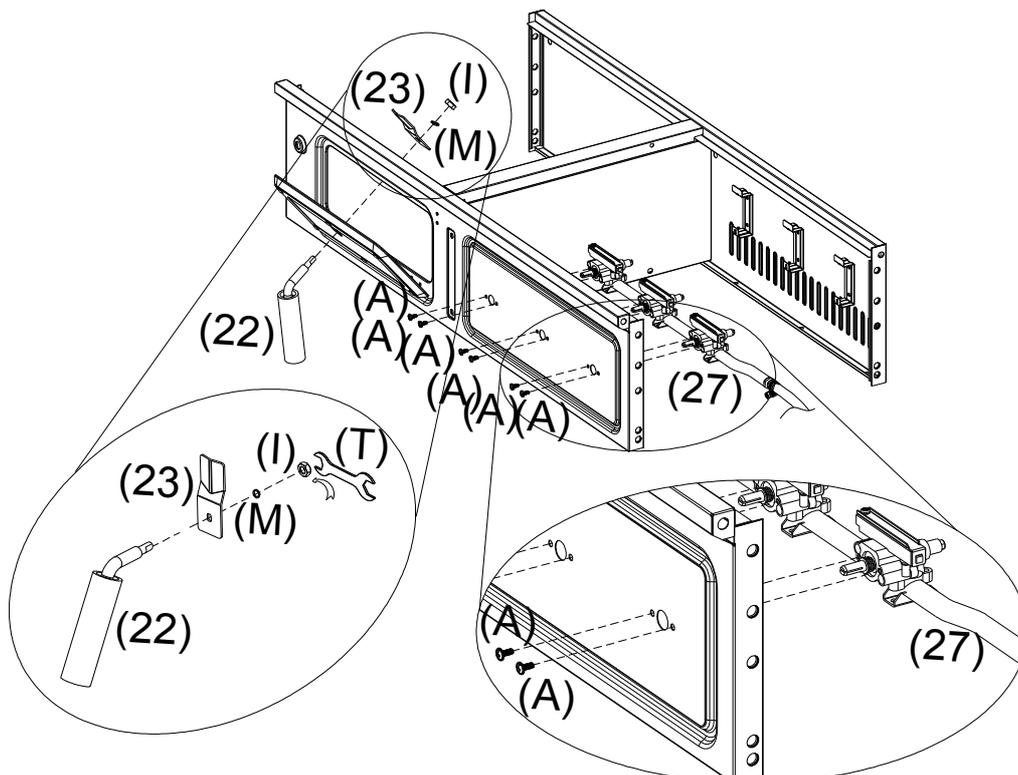


STEP 6:

A: Attach gas BBQ manifold (27) to front panel ((A) Screw 6Pcs).

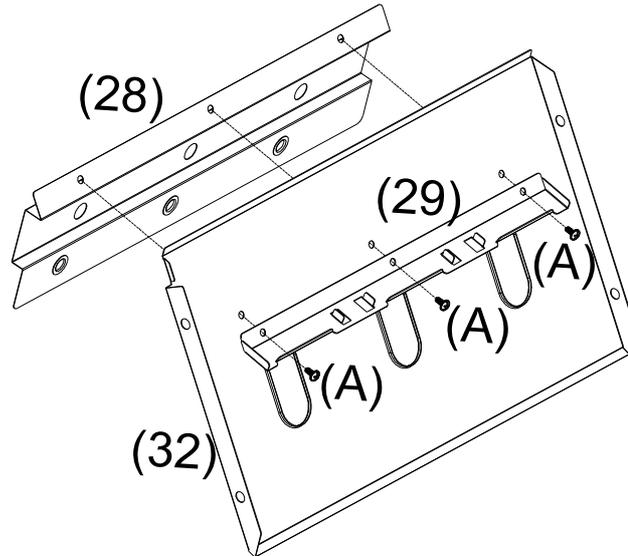
B: Attach charcoal BBQ door handle (22), charcoal BBQ door handle support (23) to front panel ((M) Lock washer 1Pc / (I) Nut 1Pc).

- Always be handled with care to prevent excessive bending, twisting, and kinking of hose & regulator during assembly.
- Use wrench (T) to tighten the nut (I).



STEP 7:

Attach gas BBQ heat shield (28), front heat plate support (29) to gas BBQ panel (32) ((A) Screw 3Pcs).



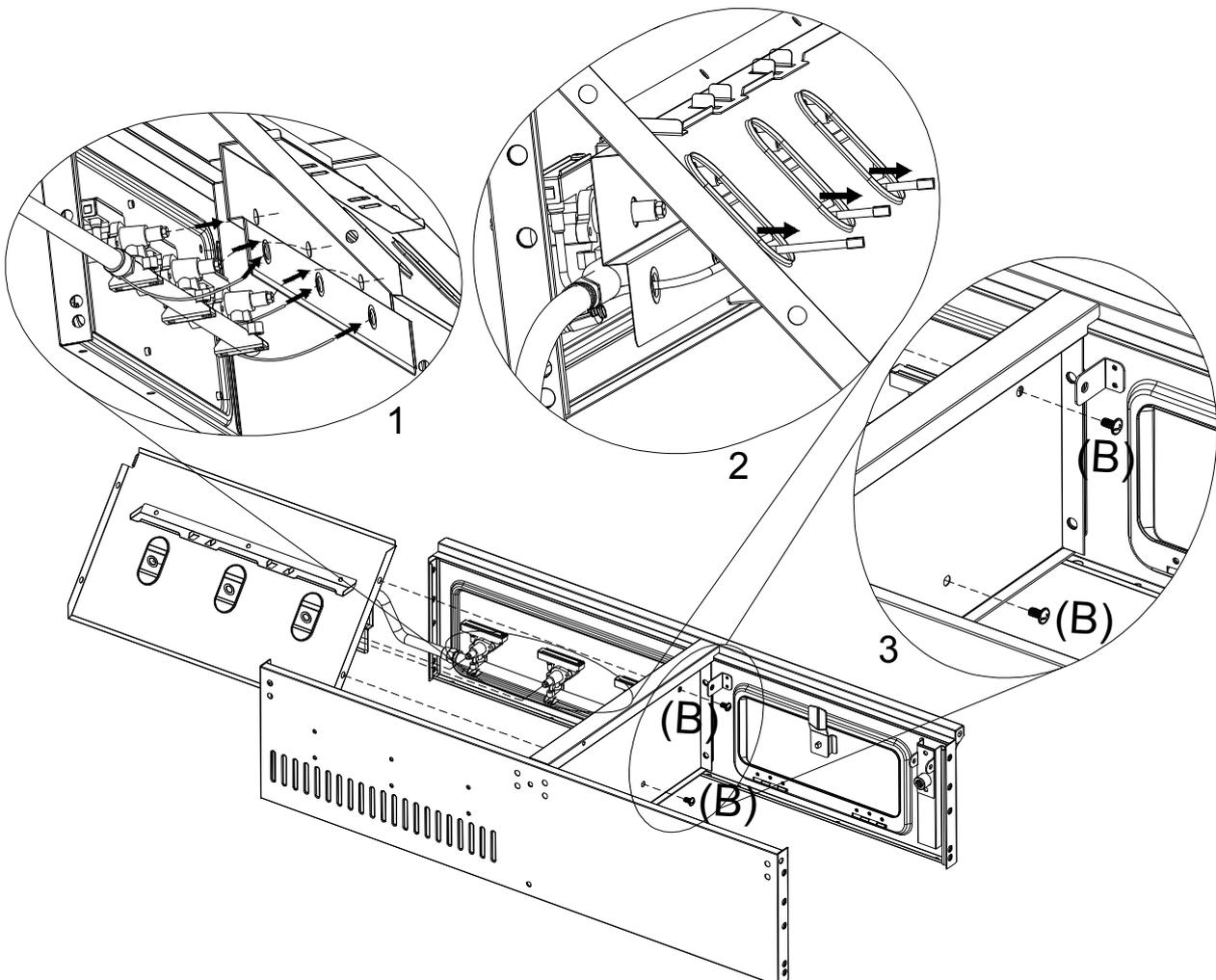
STEP 8:

A: Place the gas BBQ heat shield at the back of gas BBQ manifold (27).

B: Make sure all 3 valve stems of gas BBQ manifold (27) must be inserted into the 3 holes as shown in below diagram 1.

C: Make sure the all 3 igniter wires must be inserted through the 3 holes and 3 slots from the gas BBQ manifold (27) as shown in below diagram 2.

D: Secure the gas BBQ heat shield to the centre support panel as shown in below diagram 3 ((B) Screw 2Pcs) .



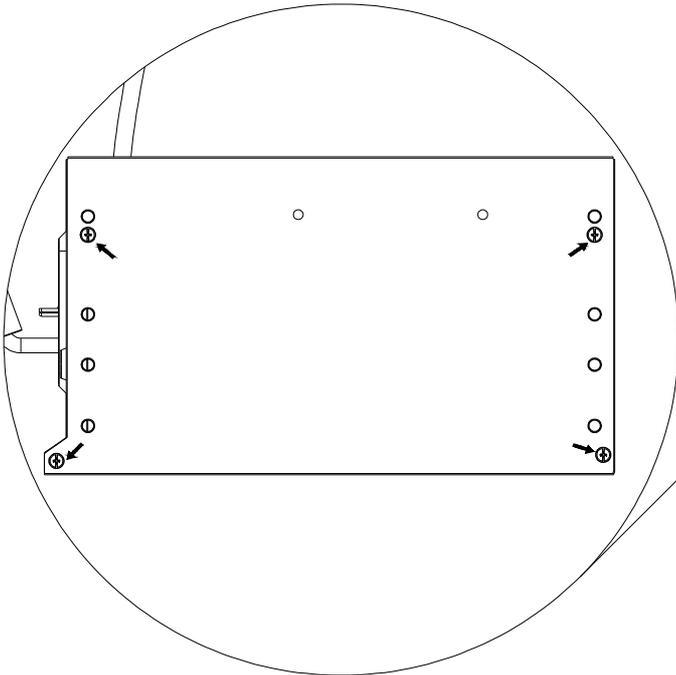
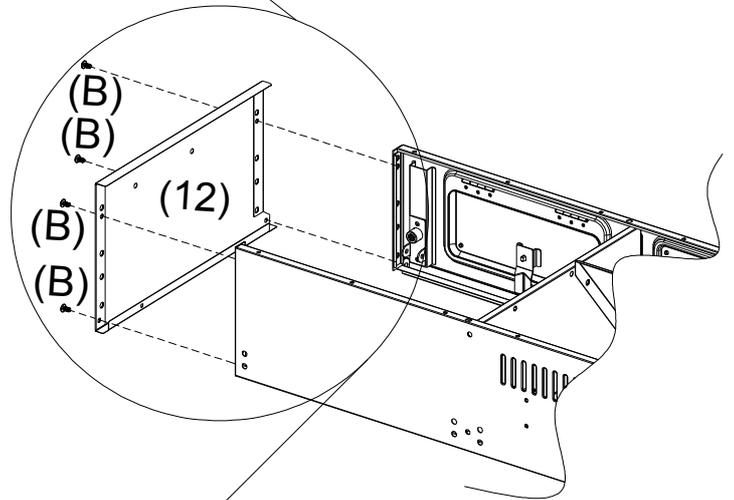
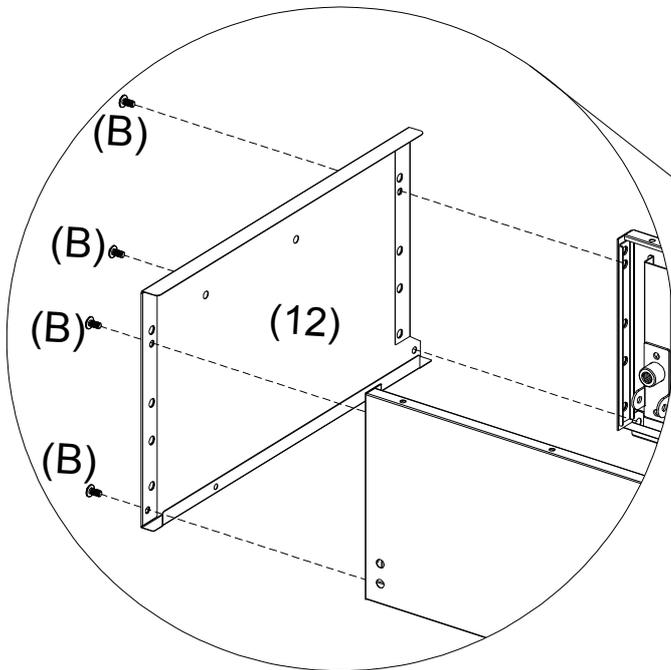
STEP 9:

A: Turn the firebowl upside down as the diagrams shown below.

B: Attach left panel (12) to the firebowl as shown below ((B) Screw 4Pcs).

Note:

- Make sure screws (B) are fixed and fastened into the correct locations as shown in the below diagrams.
- Do not fully tighten the screws until all screws are in place.



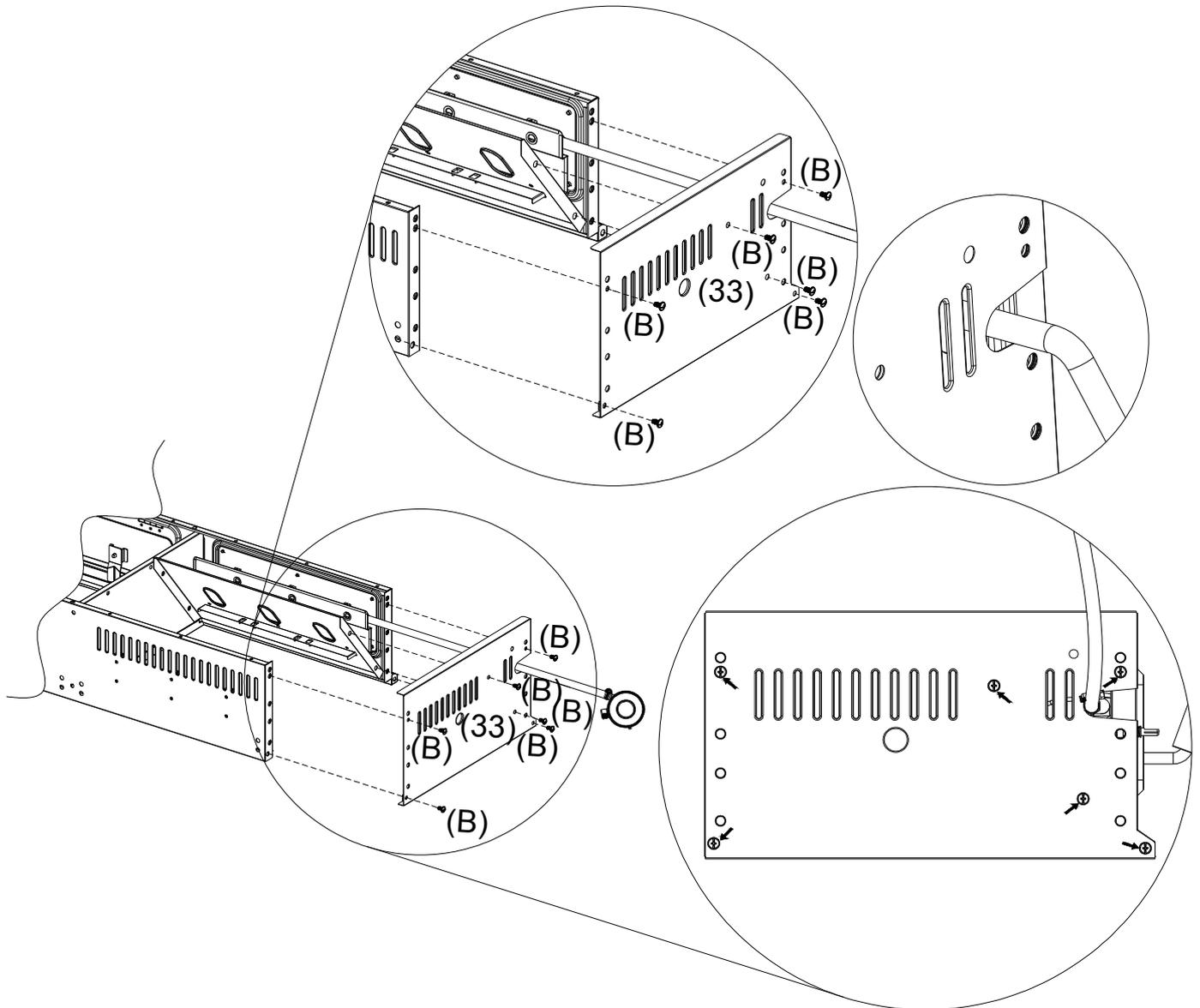
STEP 10:

A: Keep the firebowl upside down as the diagrams shown below.

B: Attach right panel (33) to the firebowl and gas BBQ heat shield as shown below ((B) Screw 6Pcs).

Note:

- Make sure screws (B) are fixed and fastened into the correct locations as shown in the below diagrams.
- Do not fully tighten the screws until all screws are in place.
- Always be handled with care to prevent excessive bending, twisting and kinking of hose & regulator during assembly.



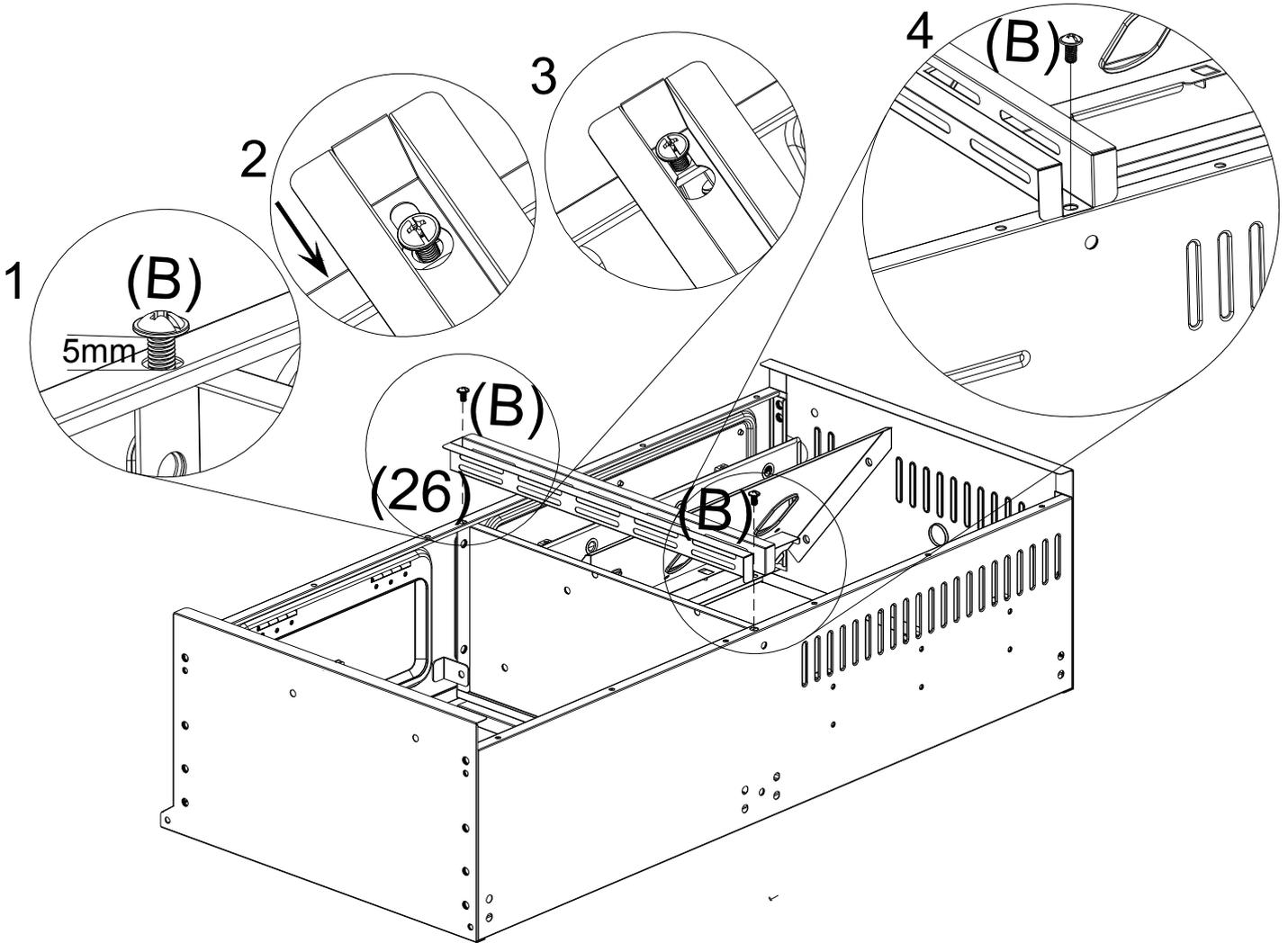
STEP 11:

A: Keep the firebowl upside down as the diagrams shown below.

B: Attach receiver tray support (26) at the centre of firebowl ((B) Screw 2Pcs).

Note:

- Make sure receiver tray support (26) are facing in the correct direction as shown in the below diagrams before assembly.
- Do not fully tighten the screws until all screws are in place.
- Always be handled with care to prevent excessive bending, twisting and kinking of hose & regulator during assembly.



STEP 12:

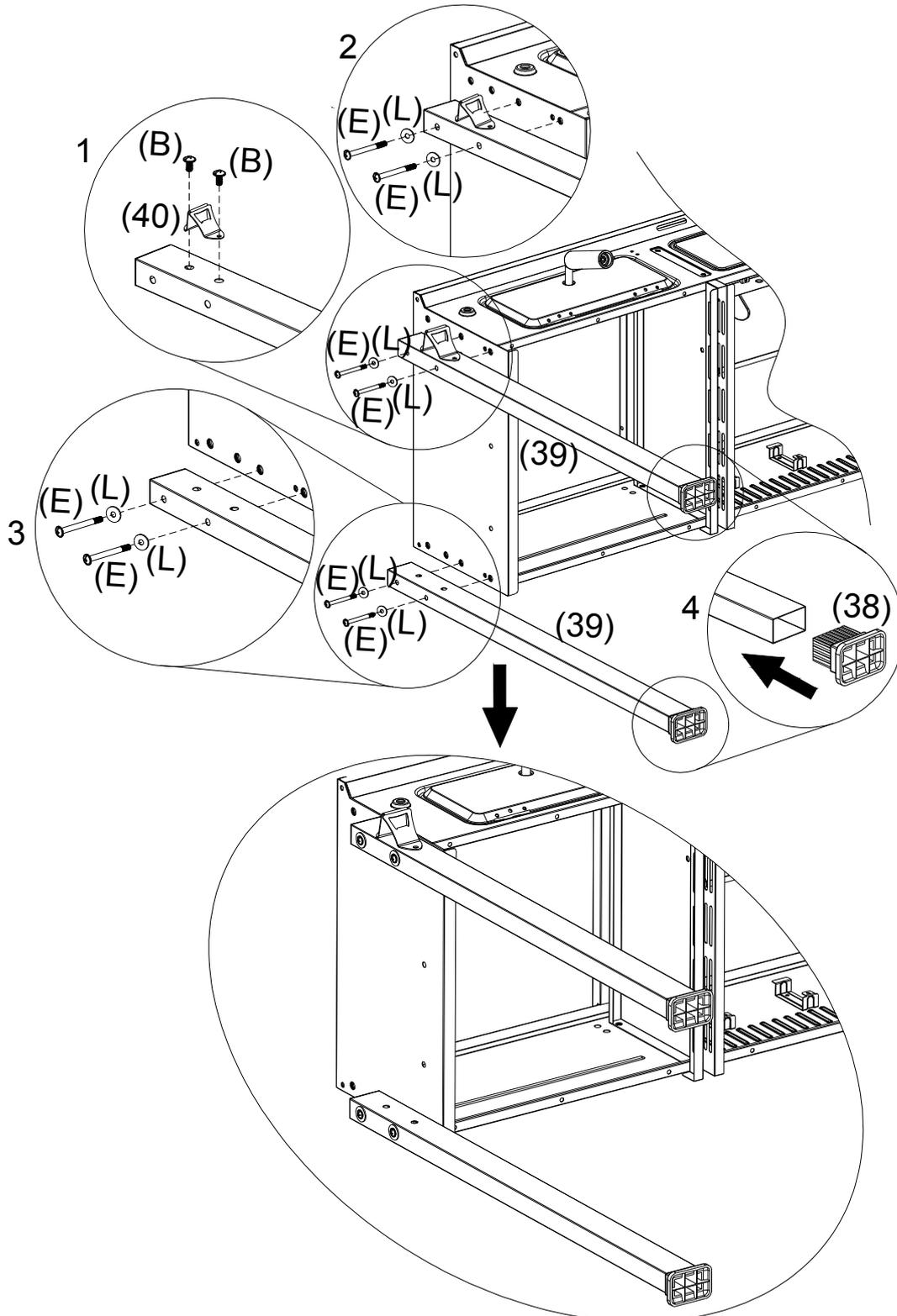
A: Attach bottle opener (40) on one of the left leg. ((B) Screw 2Pcs).

B: Attach left leg (39) to left panel. The left leg with bottle opener should be fixed at the front as shown in diagrams below ((E) Screw 4Pcs / (L) Washer 4Pcs).

C: Insert left leg end caps (38) into left legs (39).

Note:

- Make sure screws (E) are fixed and fastened into the correct locations as shown in the below diagrams.
- Do not fully tighten the screws until all screws are in place.
- Use rubber mallet slowly and gently to strike on the left leg end caps to insert into the left leg tubes if needed.

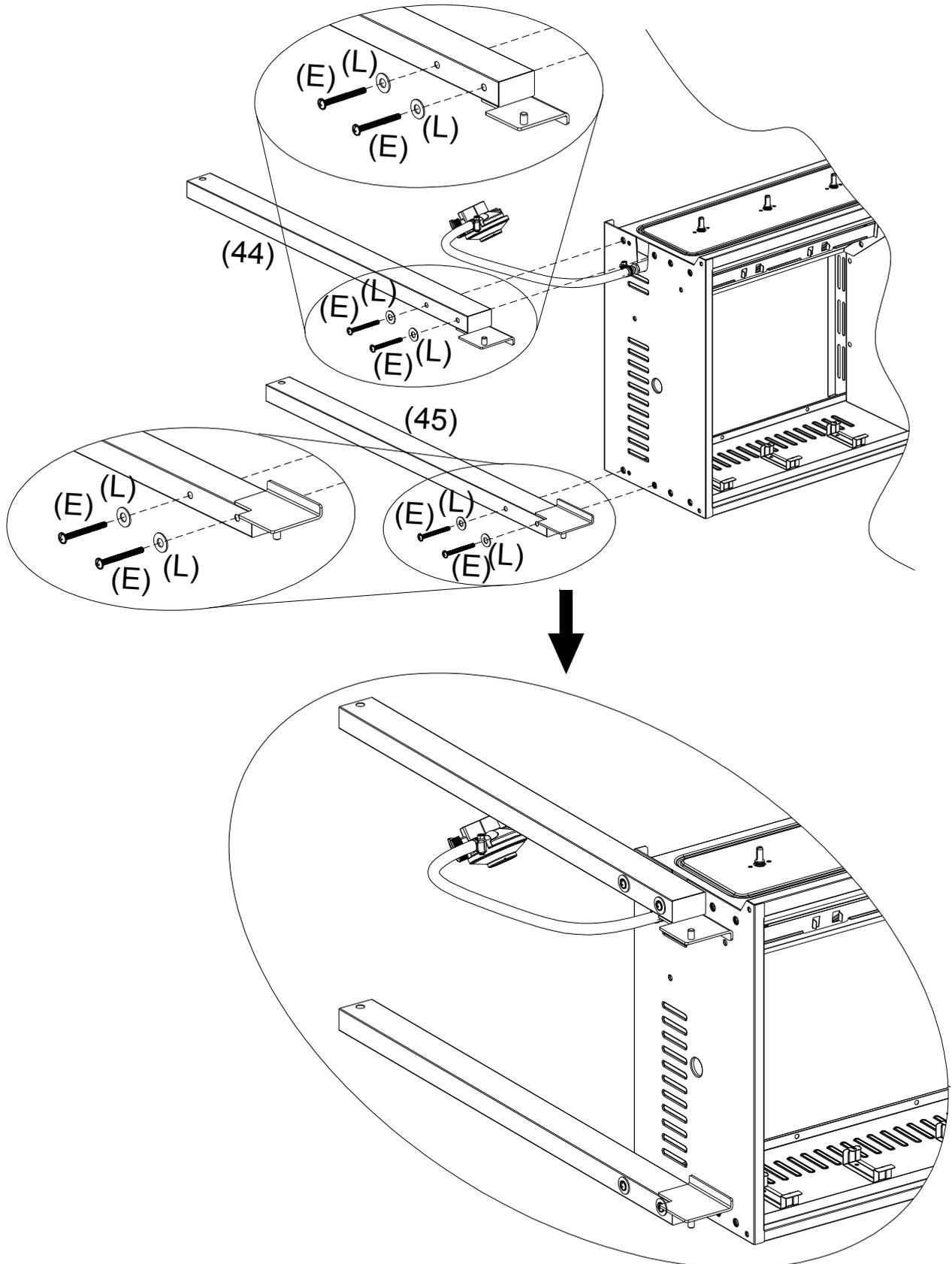


STEP 13:

Attach right front leg (44) and right rear leg (45) to right panel ((E) Screw 4Pcs / (L) Washer 4Pcs).

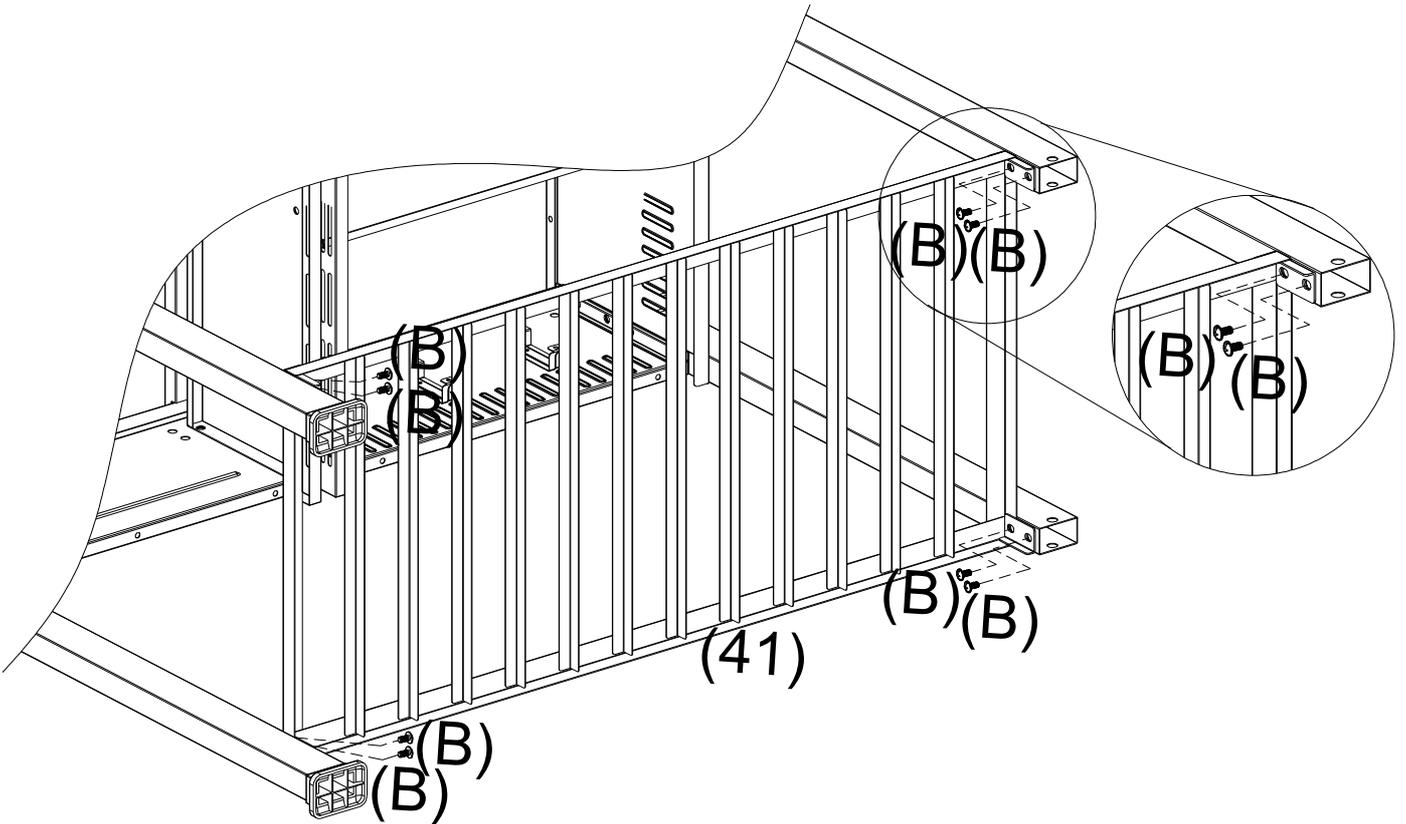
Note:

- Make sure both right front & rear legs (44 & 45) are facing in the correct direction as shown in the below diagrams.
- Make sure screws (E) are fixed and fastened into the correct locations as shown in the below diagrams.
- Do not fully tighten the screws until all screws are in place.



STEP 14:

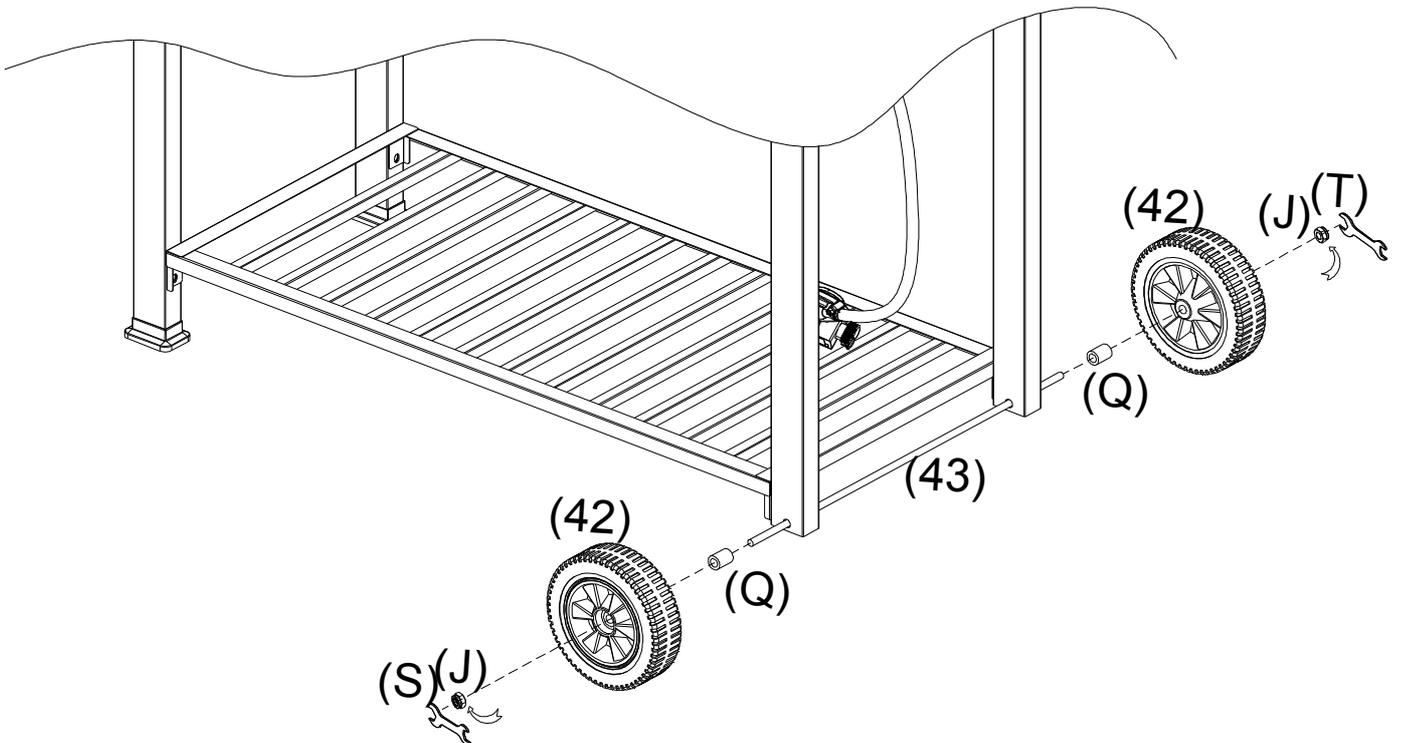
Attach bottom shelf (41) to legs ((B) Screw 8Pcs).



STEP 15:

Attach axle (43) and wheels (42) to the assembled right legs ((J) Wheel nut 2Pcs / (Q) Wheel spacer 2Pcs).

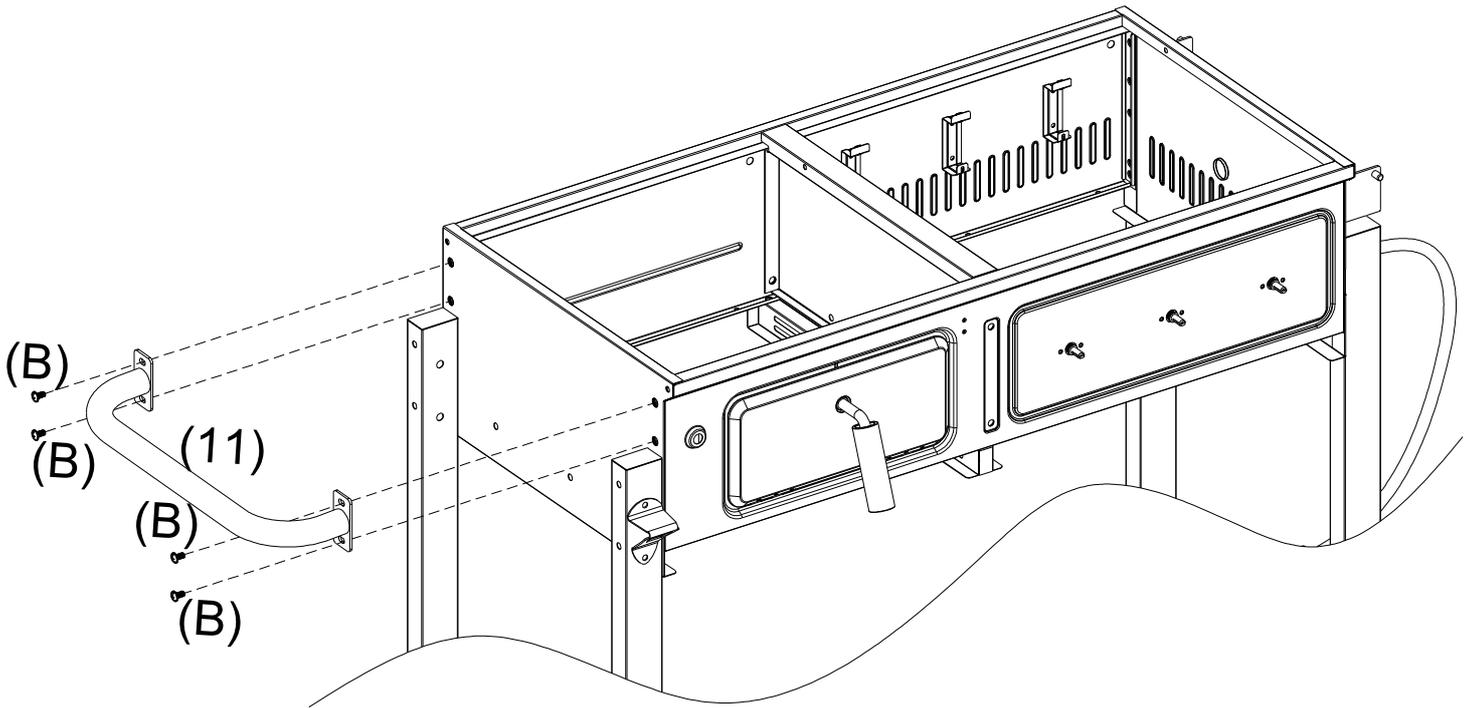
Note: Use wrench (S) and (T) to tighten the wheel nuts (J).



STEP 16:

Attach side handle (11) to left panel ((B) Screw 4Pcs).

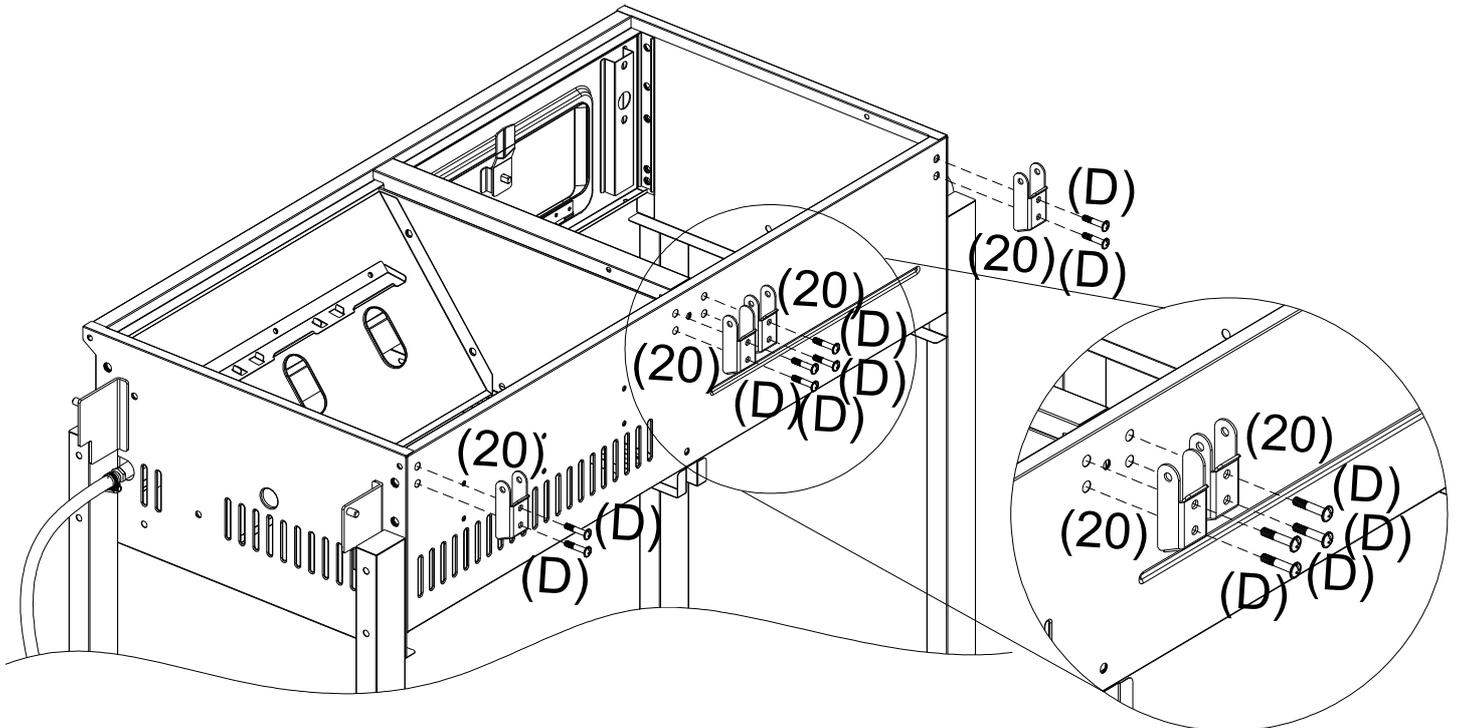
Note: Do not fully tighten the screws (B) completely until all screws are in place.



STEP 17:

Attach bottom hinge (20) to back panel ((D) Screw 8Pcs).

Note: Do not tighten the screws (D) completely till the step 24 is completed.

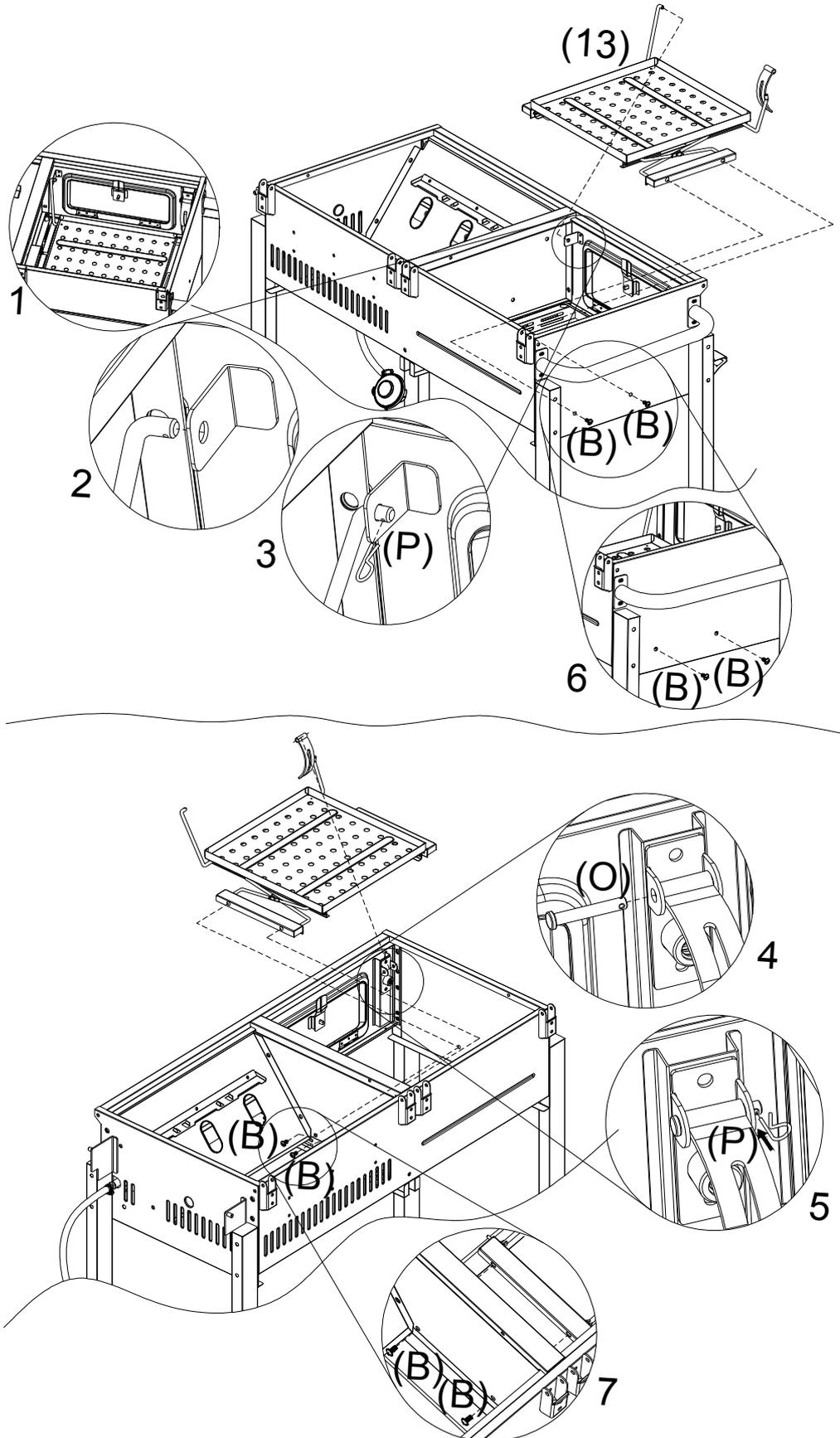


STEP 18:

Attach charcoal pan (13) inside the firebowl ((B) Screw 4Pcs / (O) Hinge pin 1Pc / (P) Cotter pin 2Pcs).

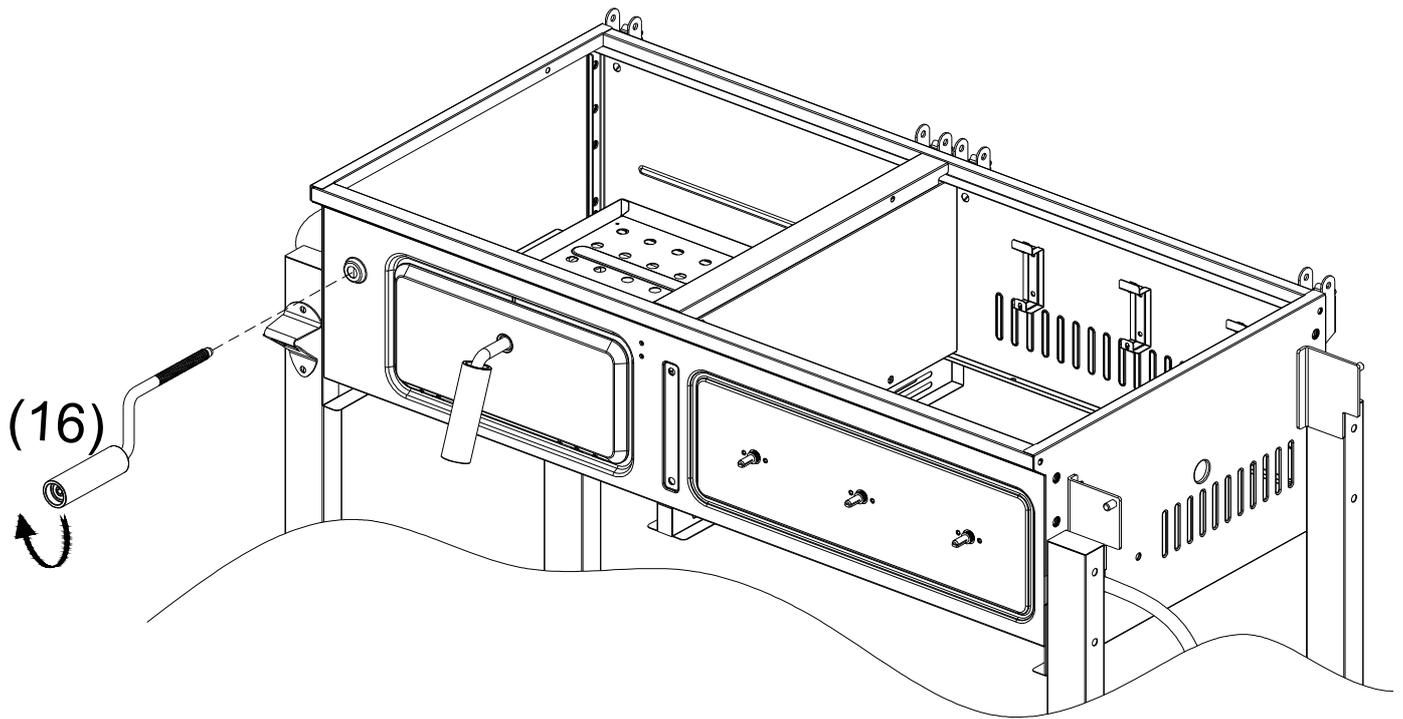
Note:

- Make sure all the holes from charcoal pan (13) are lined up with the holes on the relevant components before assembly.
- Do not fully tighten the screws until all screws are in place.



STEP 19:

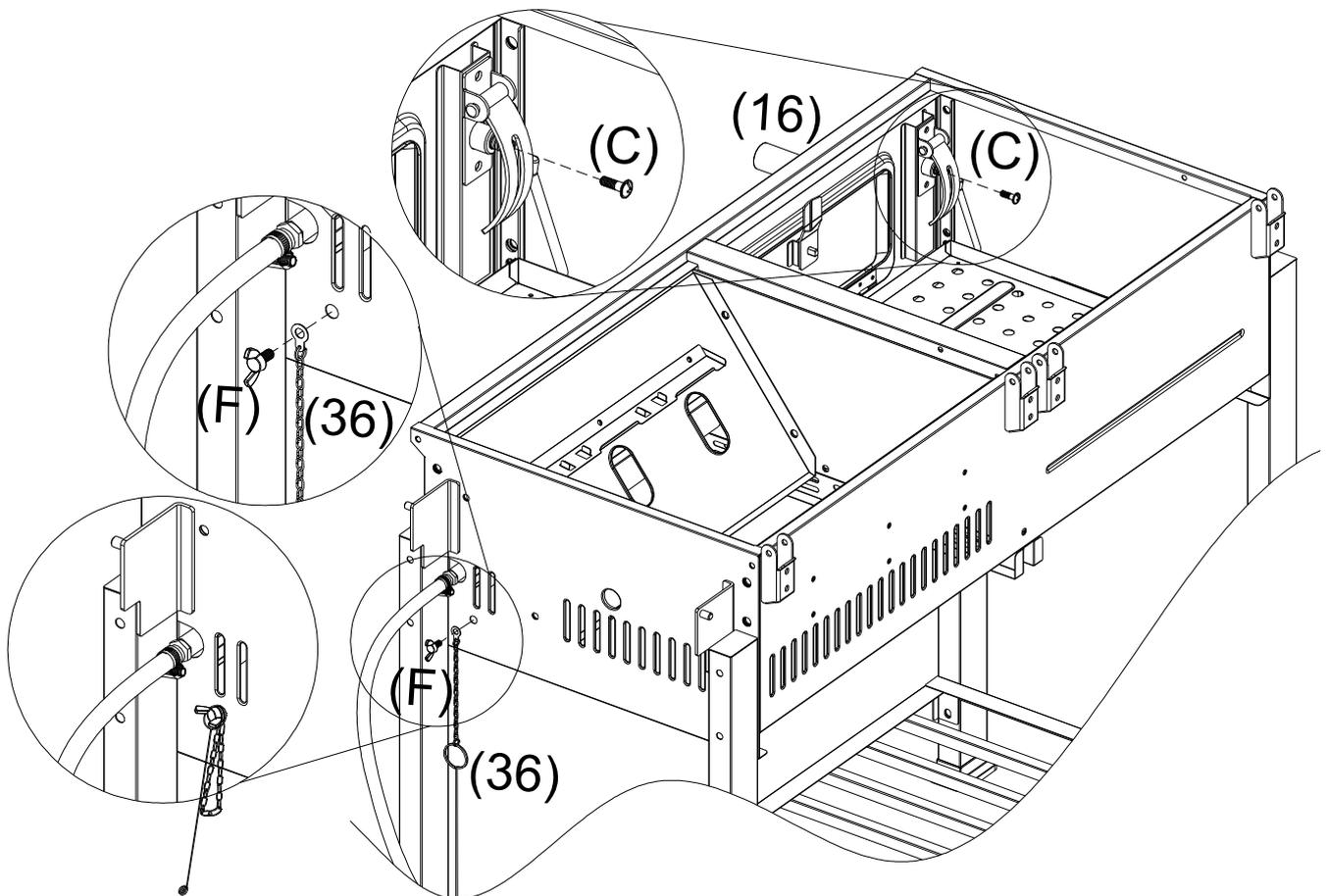
Attach charcoal pan handle (16) on to the front panel.



STEP 20:

A: Secure the charcoal pan handle (16) by screw (C) ((C Screw 1Pc).

B: Attach lighting rod (36) onto right panel and hang the lighting rod onto the wing bolt ((F) Wing Bolt 1Pc).

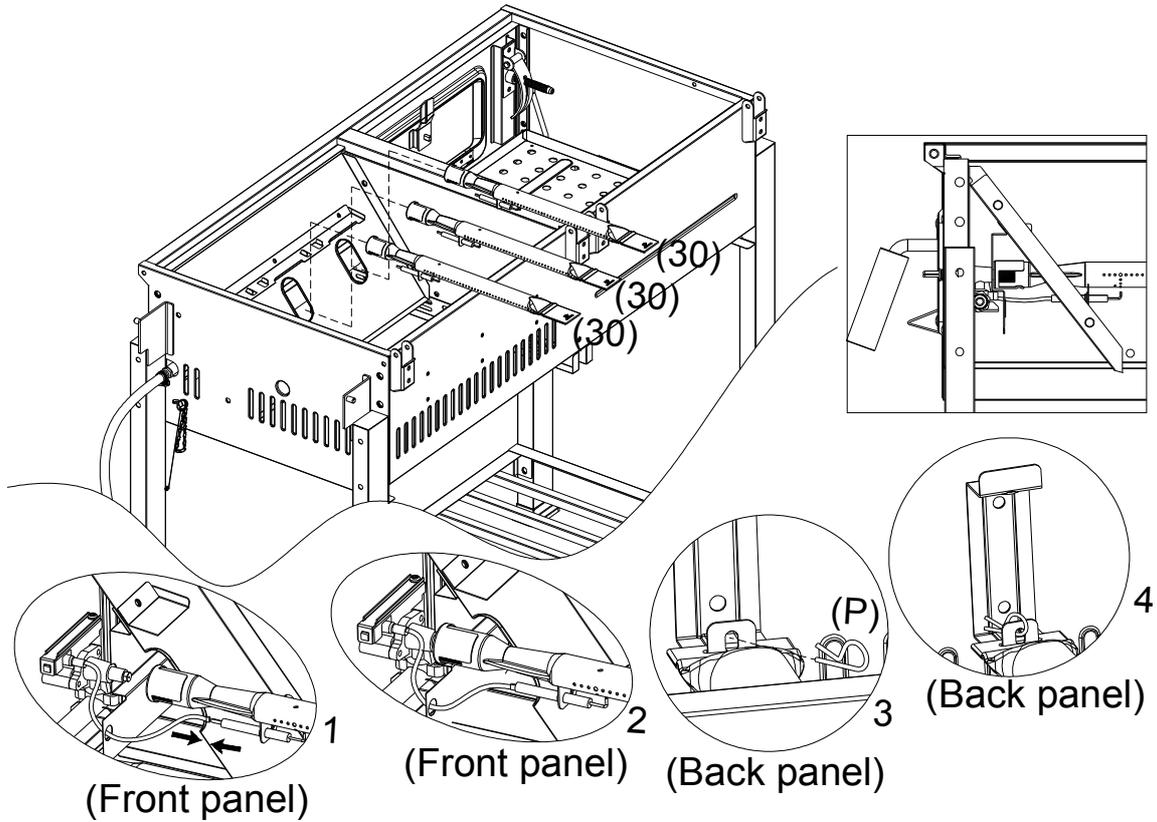


STEP 21:

A: Attach gas BBQ burner (30) ((P) Cotter Pin 3Pcs).

B: Insert igniter wire into igniter electrode completely and securely.

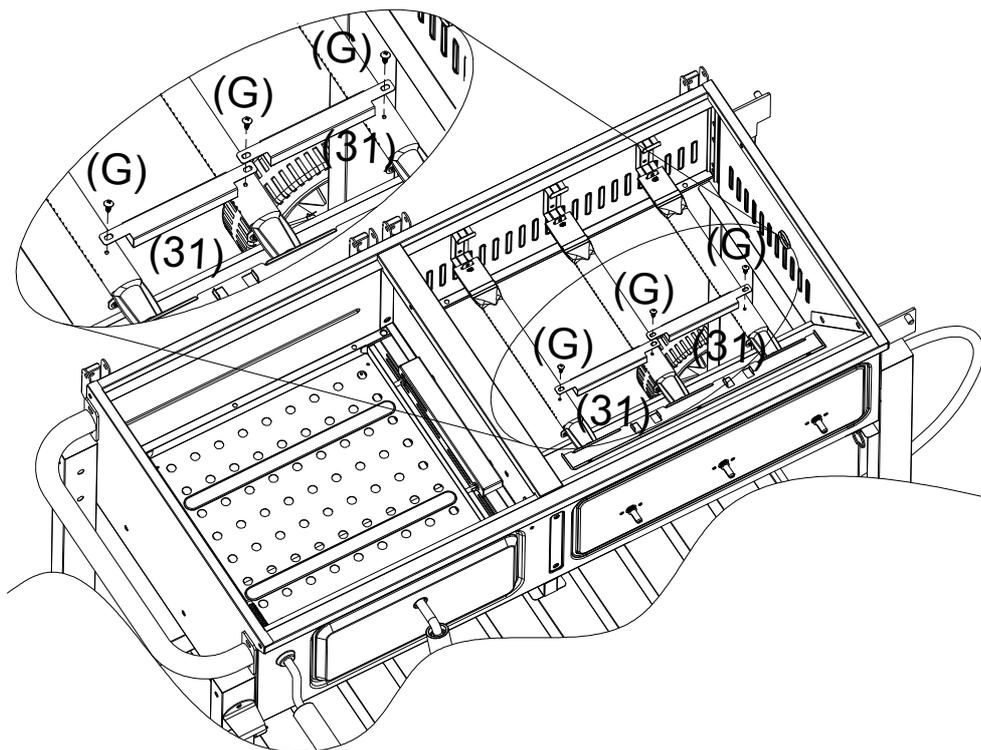
WARNING: Make sure the igniter wire must be inserted into the igniter electrode completely and securely before lighting.



STEP 22:

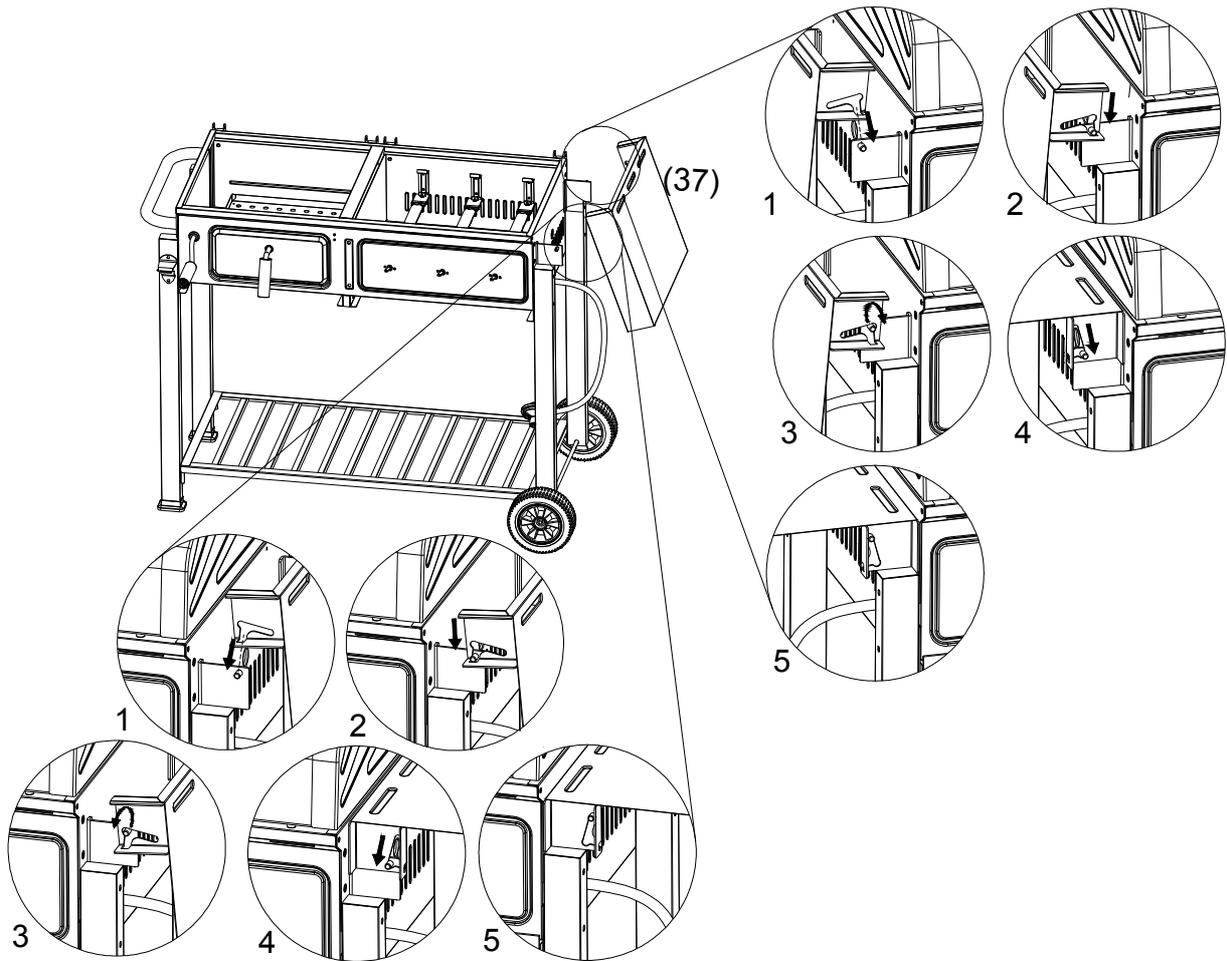
Attach igniter cap (31) onto burners ((G) Self-tapping screw 3Pcs).

Note: Self-tapping screw is a screw that can tap its own hole as it is driven into the material. Therefore, more torque is required when fastening the self-tapping screws.



STEP 23:

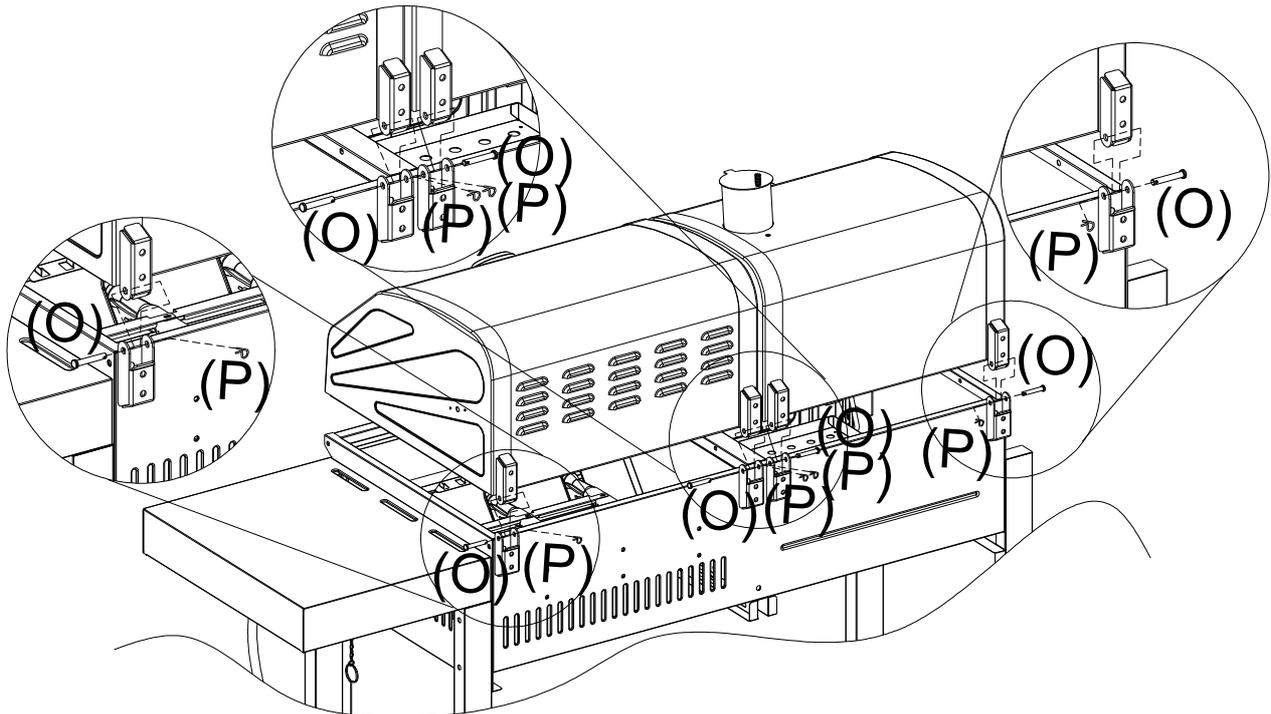
Attach right side shelf (37) at the right panel.



STEP 24:

Attach charcoal and gas BBQ lids to firebowl ((O) Hinge pin 4Pcs / (P) Cotter pin 4Pcs).

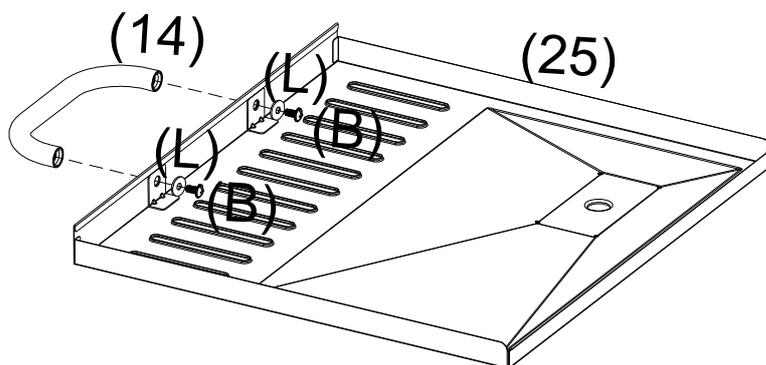
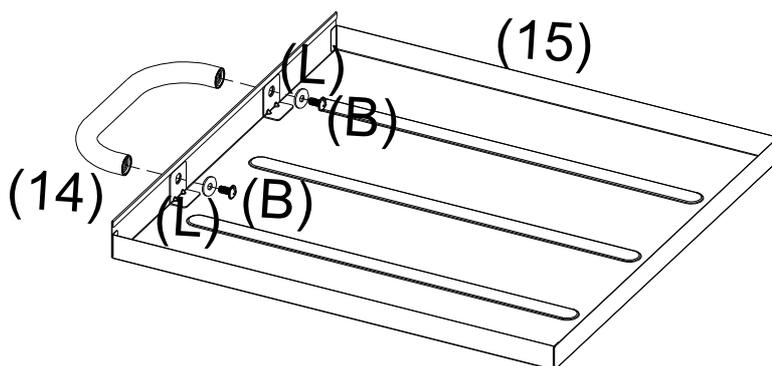
Note: Once all the hinge pins(O) & cotter pins (P) are in place, tighten all the screws (D) from top & bottom hinge (7 & 20) and make sure all fittings must be tightened properly and securely before proceeding to the next step.



STEP 25:

A: Attach tray handle (14) to ash receiver tray (15) ((B) Screw 2Pcs / (L) Washer 2Pcs).

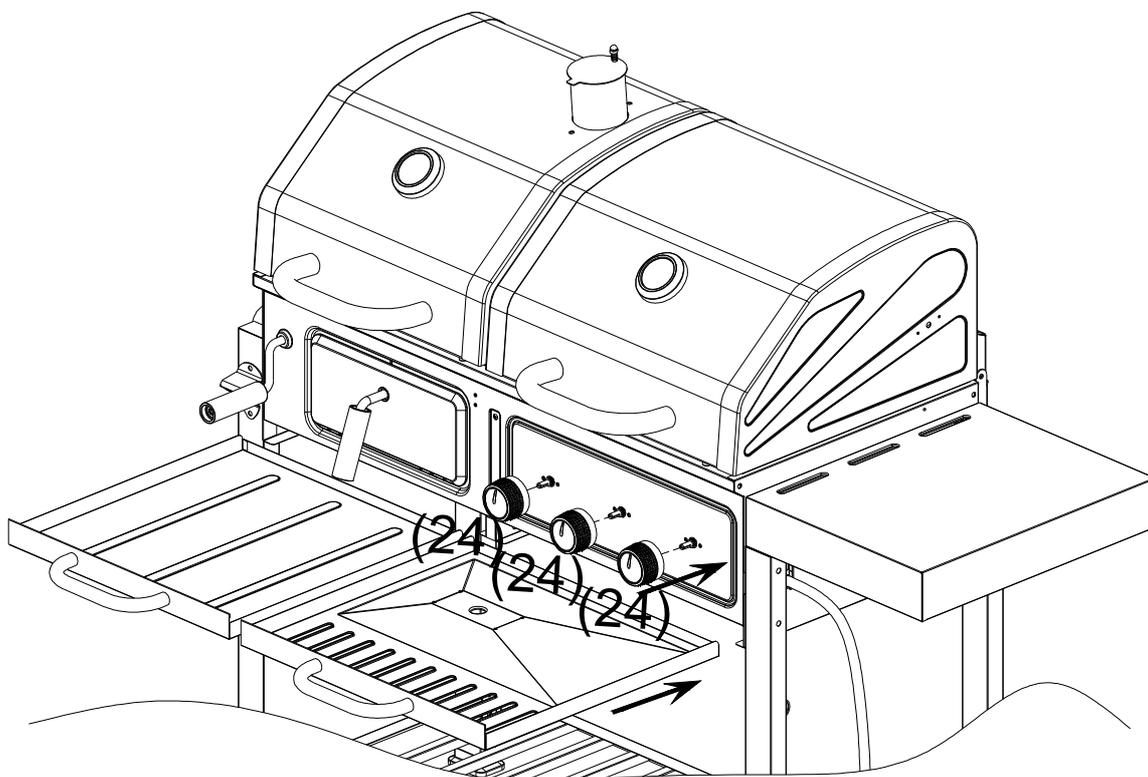
B: Attach tray handle (14) to grease receiver tray (25) ((B) Screw 2Pcs / (L) Washer 2Pcs).



STEP 26:

A: Insert the ash receiver tray and ash grease tray into the slots under the firebowl.

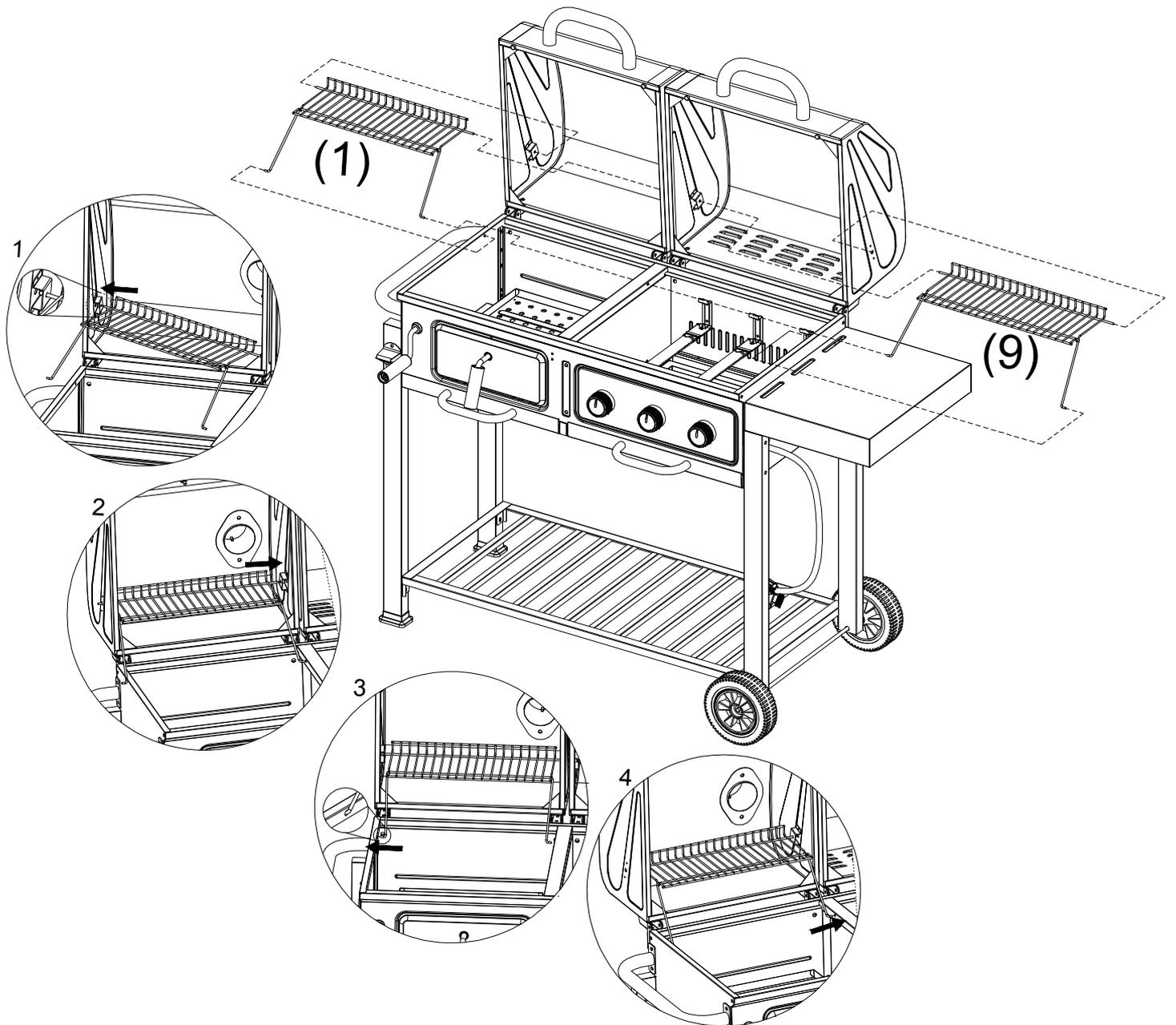
B: Attach control knob (24) to valve stems.



STEP 27:

Slide charcoal BBQ warming rack (1) and gas BBQ warming rack (9) into the holes on both lids and firebowls.

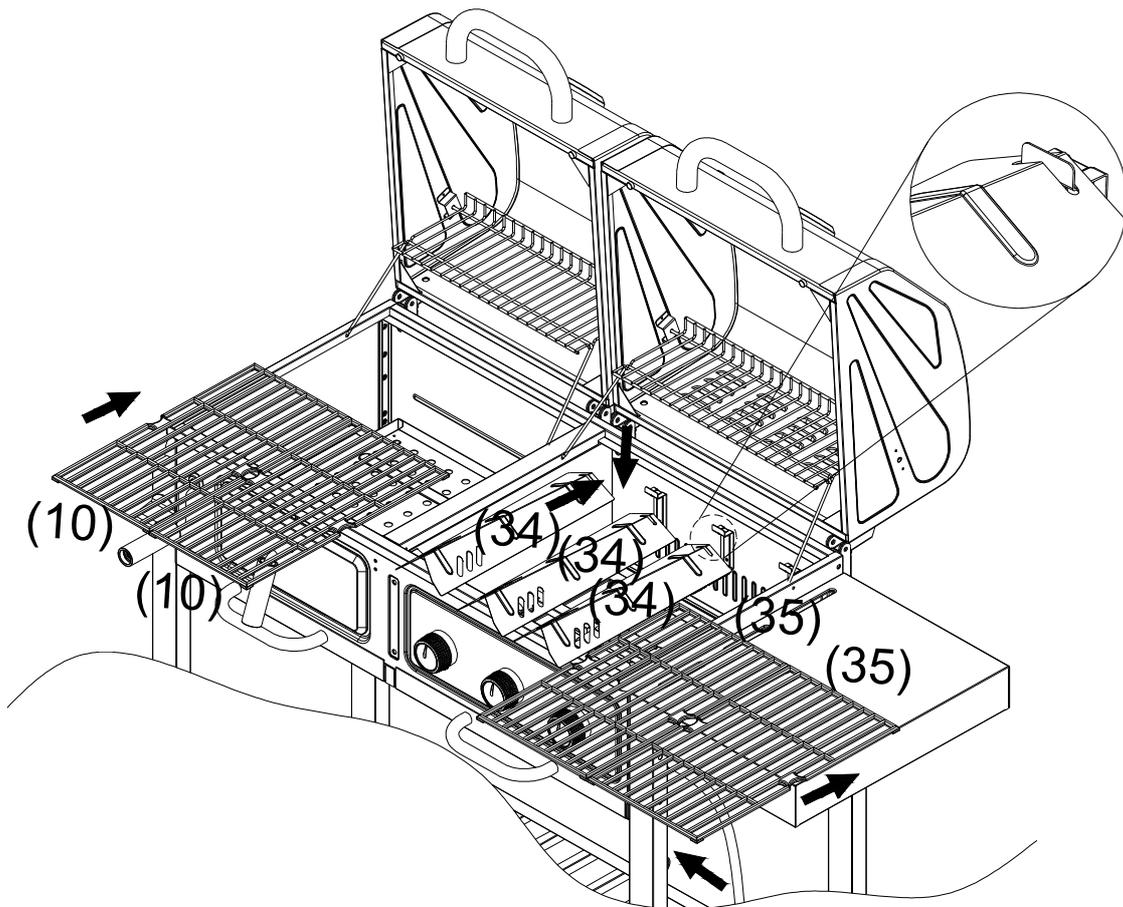
Note: Look for corresponding holes on side of lid, insert short wire end into lid hole one side at a time. Position warming rack legs into slots on firebowl sides.



STEP 28:

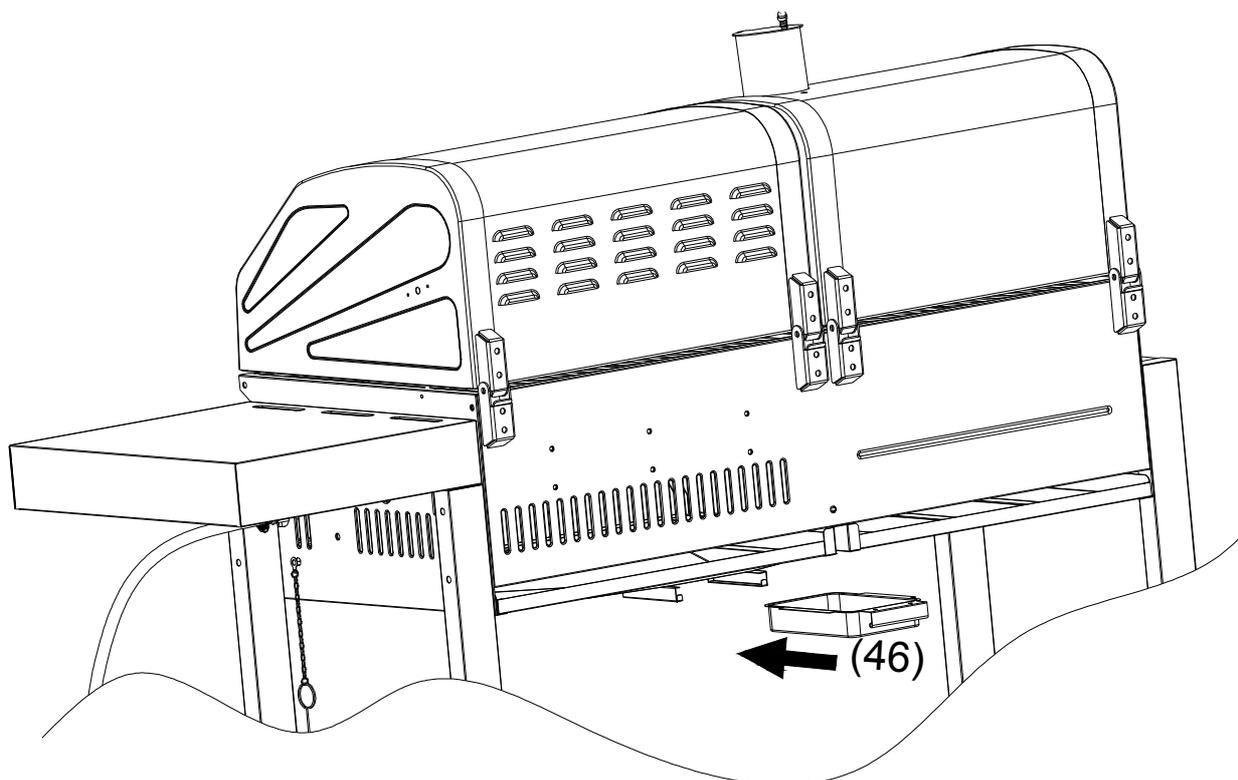
A: Place heat plate (34) onto heat plate support.

B: Place charcoal BBQ cooking grid (10) and gas BBQ cooking grid (35) on the firebowl.



STEP 29:

A: Place grease cup (46) onto grease cup support.

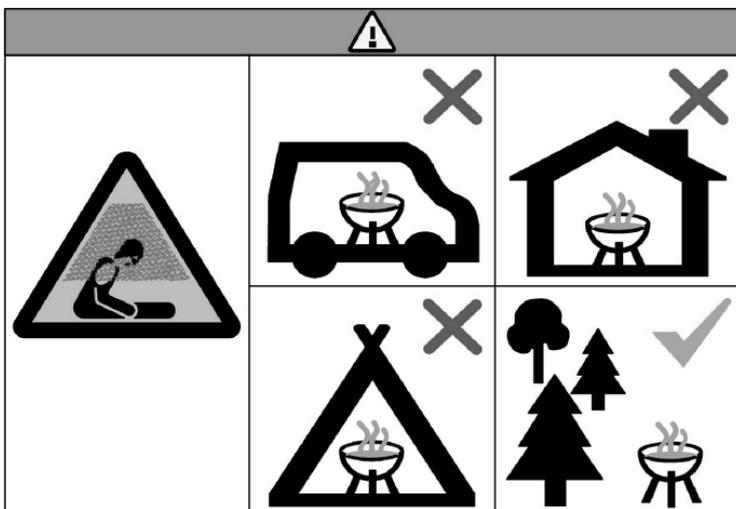


General Safety Warnings

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

Charcoal BBQ

- WARNING! BARBECUES SHOULD NEVER BE USED INDOORS. Only use the barbecue in the open air.**
Risk to life from fumes when used in an enclosed space.
- Never take a barbecue – or lit charcoal into an enclosed space, like a tent or caravan. Barbecues in enclosed spaces are lethal. The carbon monoxide from a badly adjusted barbecue can kill.
- This barbecue will become very hot, do not move it during operation. Keep children and animals away. Keep away from flammable objects and materials.
- Even though great care and attention has been taken to remove sharp edges, you should take care when handling components to avoid possible injury. The barbecue should be heated until the fuel is red hot at least 30 minutes before cooking.
- Always stand your barbecue outdoors and on a level ground away from trees and wooden fencing.
- CAUTION! Do not use spirit or petrol for lighting or re-lighting. Use only firelighters complying with EN 1860-3.**
- Do not light the fire with petrol, paraffin, methylated spirit, lighter fuel or alcohol.
- Use specially formulated BBQ lighting fluid, paste or fire lighters.
- Do not attempt to light the fire if lighting fluid has been spilt on clothing.
- Do not try to re-light the fire with lighting fluid as the charcoal may still be hot and cause a flare up.
- Never touch metal parts which may be hot.
- During use always use protective gloves when touching any part of the barbecue.
- Make sure the barbecue has completely cooled before removing the ash.
- Keep a water sprayer handy to extinguish the flame.
- Keep a fire extinguisher or fire blanket handy.
- Never handle charcoal after lighting.
- Never attempt to move the barbecue after the charcoal has been lit, as it will become very hot. Always wait until the barbecue has been completely cooled before attempting to move it.
- Keep hands away from folding mechanisms to prevent entrapment or injury.
- Do NOT operate, light or use this appliance within ten feet (3.05m) of walls, structures or buildings.
- Minimum clearance from sides and back of unit to combustible constructions is 91.4 cm.
- WARNING! MAXIMUM CHARCOAL WEIGHT to be used: TOTAL 0.8 kg.**
- Do not use the barbecue in a confined and/or habitable space e.g. houses, tent, caravans, motor homes, boats.
Danger of carbon monoxide poisoning fatality.



Gas BBQ

- 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



Barbecue safety hints

Charcoal BBQ

1. Outdoor use only.
2. Always stand your barbecue on firm, level and heat-resist surface, well away from wooden fences, overhanging trees and other flammable materials.
3. The barbecue must always be under the control of a competent adult. Keep young children and pets at a safe distance once the charcoal has ignited.
4. Never use white spirit, paraffin, petrol, methylated spirit, lighter fuel or similar solvents to light the barbecue. To help ignition, only use firelighters that comply with EN 1860-3. Never add lighting fuel, once the charcoal has ignited.
5. Never attempt to move the barbecue after the charcoal has been lit, as it will become very hot. Always wait until the barbecue has completely cooled before attempting to move it.
6. Do not leave a lighted barbecue unattended, even for the shortest period of time.
7. The barbecue should be heated up and the fuel kept red hot for at least 30 minutes prior to the first cooking on the barbecue.
8. **Do not cook before the fuel has a coating of ash.**
9. Most metal parts will become very hot during use. The use of protective mittens/gloves is recommended when handling the grill, turning food, etc.
10. Flare-ups will occur when the hot fat from food drips onto the charcoal. Keep a jet water sprayer at hand to extinguish any flames and prevent food from burning.
11. When cooking has finished, extinguish the charcoal using a fine water spray or by covering with sand.
12. Remember, ensure the charcoal has completely cooled before attempting to empty the barbecue and clean it.
13. To prolong the life of the metal parts, do not leave the barbecue outside and unprotected from the weather. Ideally it should be stored in a garage or garden shed when not in use.
14. If the product is broken or damaged discontinue use immediately.

Barbecue helpful hints

Charcoal BBQ

1. To make it easier to clean your barbecue after use line the firebowl with aluminum cooking foil, shine side up. Remember to leave ventilation holes clear by piercing the foil where necessary.
2. Charcoal is available in lump wood form (large irregular pieces) and as briquets (uniformly sized pieces). As a guide lump-wood charcoal is best in barbecue for quickly cooked foods such as sausages and burgers whilst briquets are more suitable for a roast as they burn longer and hotter.
3. It is not advisable to completely fill the firebowl as the barbecue may become far too hot to cook successfully.
4. If the fire flares up due to dripping fat then douse the flames lightly with a fine water spray.
5. When you have finished cooking never pour cold water directly on the coals to extinguish them as this may damage your barbecue. Use old cinders, sand or a fine water spray.
6. To clean your barbecue soak the cooking grill and tools in hot soapy water as soon as possible after use. Dry thoroughly and store in a dry place. Do not leave your barbecue outside unprotected.

Installing Gas Cylinder

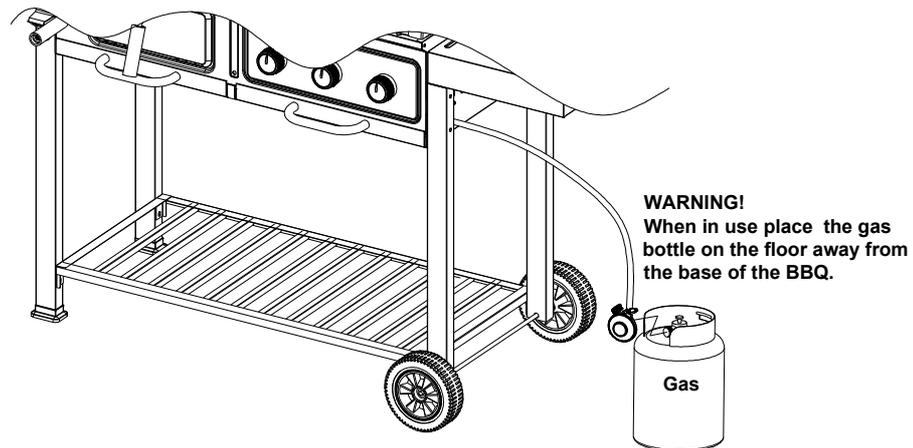
To operate you will need (1) precision-filled gas cylinder between 11kg and 15kg. Your barbecue will perform better if propane gas cylinder is used.

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



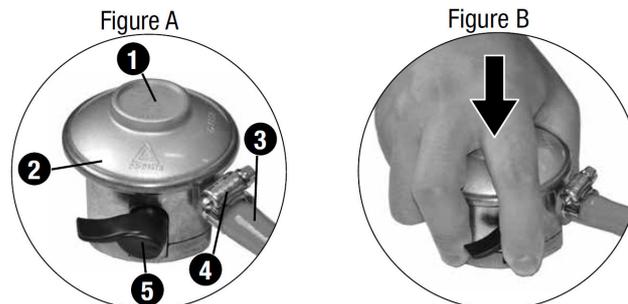
Gas Regulator

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. Press the regulator valve handle down firmly and vertically. (Figure B).
6. You should hear a “click” sound when the regulator is securely latched.

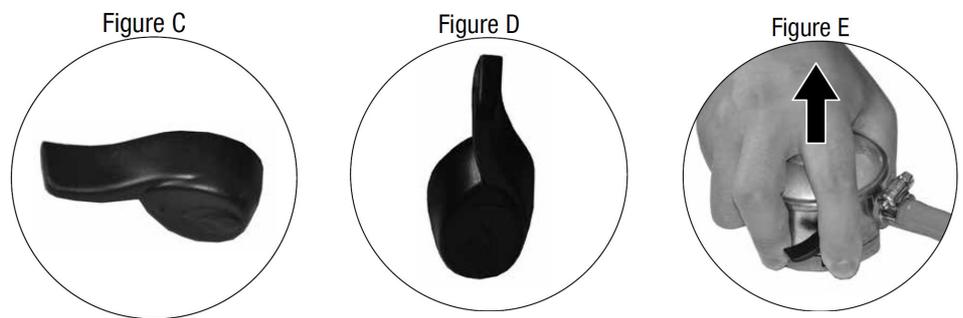
CAUTION: Never attempt to connect regulator when the regulator valve is not in the “OFF” position.

Operating Regulator

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

CAUTION: If you unable to turn the regulator valve 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 handle counterclockwise 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. Press the regulator valve handle down firmly and vertically, then pull regulator upwards. (Figure E).

CAUTION: Never attempt to disconnect regulator when the regulator valve handle 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.

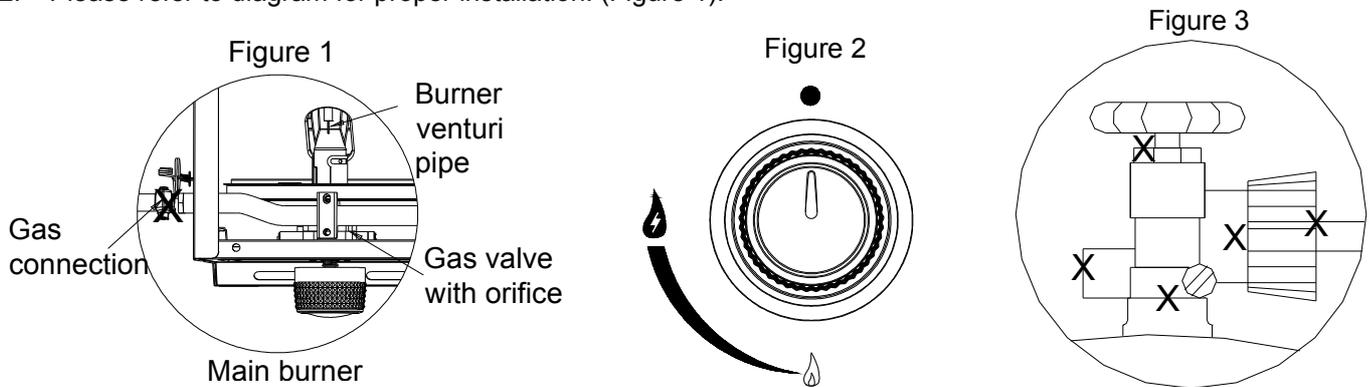
Checking for Leaks

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.

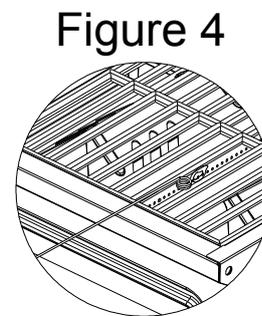
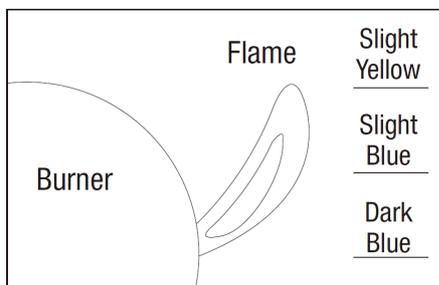
CAUTION: Check and clean burner / venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.

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. Push and turn left control knob counterclockwise to “HIGH”.
 7. Press the (igniter) button quickly to light the burner. Repeat up to 3 - 4 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: For right burner, turn control knob counterclockwise to “HIGH”.
- 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 smoulders.
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: HG1790WK

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: 0359 CR 01582

Injector Size (Main Burner): 0.74mm

Total Heat Input: 7.02 kW

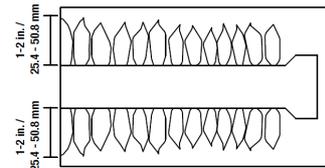
3 Burner Heat Input: 7.02 kW

Gas Consumption: 510 g/h

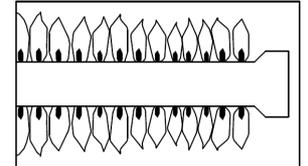
Country of Destination: GB and IE

Burner Flame Conditions

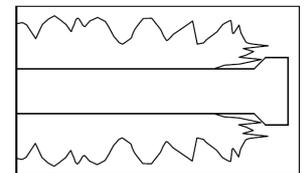
Use this chart check to see if your burners need to be cleaned.



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.

**Produced in China for Wilko, Roebuck Way,
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