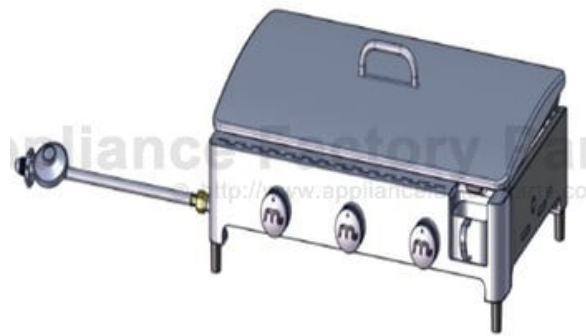


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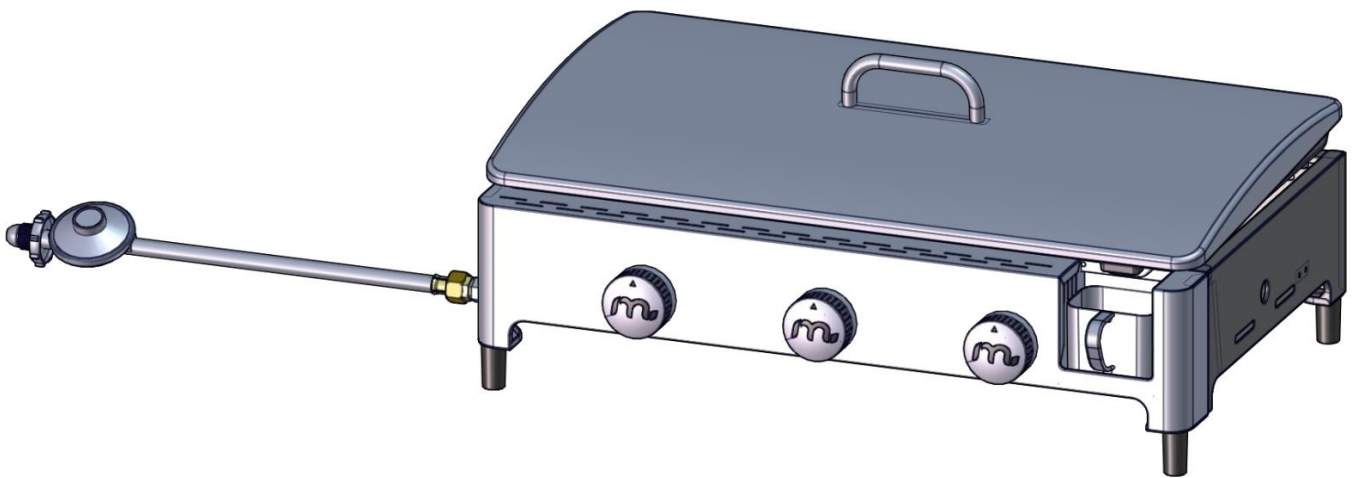
megamaster

TOGETHER, MADE BETTER

3 B Plancha

(Product code: 820-0055)

LPGSASA Permit Number (XXXX-XX/X-RSA-XX-X)



ASSEMBLY & OPERATING INSTRUCTIONS

Important: Read these instructions for use carefully so as to familiarize yourself with the appliance before connecting it to its gas container. Keep these instructions for future reference

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Manufactured in China- Distributed by Mega Group · PO Box 15, Woodlands, 0027, South Africa· Tel: +27(0)12 802 1515



WARNING

To reduce the risk of fire, burn hazard or other injury, read the manual carefully and completely before using your grill



WARNING

This grill is not intended to be installed in or on recreational vehicles and/or boats.



WARNING

FOR OUTDOOR USE

⚠ DANGER

If you smell gas:

Shut off gas to the appliance.

- 1. Extinguish any open flame.**
- 2. Open the lid.**
- 3. If odor continues, keep away from the appliance and immediately call your gas supplier or local fire department.**

⚠ DANGER

- 1. Never operate this appliance unattended.**
- 2. Never operate this appliance within 10 ft (3 m) of any structure, combustible material or other gas cylinder.**
- 3. Never operate this appliance within 25 ft (7.5 m) of any flammable liquid.**
- 4. Do not fill cooking vessel beyond maximum fill line.**
- 5. Heated liquids remain at scalding temperatures long after the cooking process.**
- 6. Never touch cooking appliance until liquids have cooled to 115°F (45°C) or less.**
- 7. This appliance is not intended for and should never be used as a heater.**
- 8. If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or grease fire with water.**

Failure to follow these instructions could result in fire, explosion or burn hazard, which could cause property damage, personal injury or death.

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SAFETY INFORMATION

Please read the following instructions carefully before attempting to assemble, operate or install the product. Failure to follow these instructions may result in serious bodily injury and/or property damage. If you have questions regarding the product please call customer service at (+27) 12 802 1515.

1. This unit is for outdoor use only. Grill should be operated in a well-ventilated space. Never operate in an enclosed space, garage or building. Your grill is not intended to be installed in or on recreational vehicles and / or boats.
2. Heated liquids remain at scalding temperatures long after the cooking process.
3. Do not touch the cooking appliance until liquids have cooled to 115°F (45°C) or less.
4. Do not install or use grill within 24" (61cm) of combustible materials from back and sides of grill. Grill shall not be located under overhead surfaces (closed carport, garage, porch, patio) that can catch fire. Never attempt to attach this grill to the self-contained LP gas system of a camper trailer or motor home.
5. It is the responsibility of the assembler/owner to assemble, install and maintain gas grill. Do not let children and pets operate or play near your table top grill. Failure to follow these instructions could result in serious personal injury and/or property damage.
6. Remove lid before lighting grill. When grill is not in use, turn off control knob on LP gas cylinder.
7. Carefully follow instructions in this manual for proper assembly and leak testing of your grill. Do not use grill until leak checked. If leak is detected at any time, it must be stopped and corrected before using grill further.
8. Appliance area should be kept clear and free from combustible materials, gasoline, bottled gas in any form and other flammable vapors and liquids. Do not obstruct flow of combustion and ventilation air.
9. Never try to light grill with lid closed! Buildup of gases is very dangerous and could cause an explosion.
10. Keep any electrical cord of fuel supply hose away from any heated surfaces
11. LP Gas is a flammable gas and improper handling may result in explosion and/or fire and serious accident or injury.
12. This appliance will be during and after use. Use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids
13. Do not leave your grill unattended while in operation
14. Do not use while under the influence of drugs or alcohol.
15. Do not store any spare LP (LP Gas) cylinder, full or empty, under or near your grill.
16. Appliance is not intended for commercial use or rental.
17. The cylinder must be disconnected when the appliance is not in use

NATURAL HAZARD • SPIDERS & “BURN-BACK”



CAUTION: Spiders and small insects occasionally spin webs or make nests in the grill burner tubes during transit and warehousing. These webs can lead to gas flow obstruction, which could result in a fire in and around burner tubes.

This type of fire is known as “BURN-BACK” and can cause serious damage to your grill and create an unsafe operating condition for the user. Although an obstructed burner tube is not the only cause of “BURN-BACK”, it is the most common cause.

In the event of “BURN-BACK”, where the flame burns back to the jet, immediately turn off the gas supply at the burner control valve. After ensuring that the flame is extinguished, re-light the appliance as described below.

Should the appliance again “BURN-BACK”, close the valves and examine the mixing tube or burner for any obstructions. If there are no obstructions and the burn back still occurs, call a technician to examine the appliance and make any necessary repairs.

Do not make any adjustments or modifications to this grill, a qualified LP gas technician should do any adjustments. To reduce the chance of “BURN-BACK”, you must clean the burner tubes before assembling your grill, and at least once a month for maintenance.

Also perform this burner tube cleaning procedure if your grill has not been used for an extended period of time. A clogged tube can lead to a fire beneath the grill.

SAFETY INFORMATION

The Fuel System

Gas grills are used safely by millions of people when following simple safety precautions.

The items in the fuel system are designed for operation with this grill. They must not be replaced with any other brand. (See parts list for replacement items.)

GAS BURNER: The gas burner is constructed of stainless steel and should not require maintenance other than inspection for insects/nests inside the air intake slots.

LP GAS REGULATOR CAUTION

The gas pressure regulator provided with this appliance must be used. This regulator is equipped with the required orifice and is set for the required outlet pressure for this appliance. This combination of orifice size and pressure regulation specifications provides the cooking performance intended by this Table Top 3B Plancha. Substitution of regulator by any other device or any other manufacturer is dangerous and could result in serious injury. The correct type of regulator to be used is 2,8kPA low pressure regulator.

FUEL SUPPLY HOSE

The hose connected regulator provided with this appliance is 3.7 feet (113.3cm) length. Keep the fuel hose away from any heated surface(s).

LP GAS FUEL: Warning – LP Gas is a flammable gas. Improper handling may result in an explosion and/or fire and serious accident or injury. Your grill is designed to operate with LP Gas only and is equipped with the proper orifice for LP Gas.

Caution: Do not connect this grill with any gas supply other than LP Gas. LP Gas is heavier than air and settles in lower areas. Make certain adequate ventilation is available when using your grill. The gas cylinder may be stored outside in a well-ventilated area out of the reach of children when the grill is not in use.

The LP gas cylinder shall be used only outdoors in a well-ventilated space and not in a building, garage, or any other enclosed area. The Table Top 3B Plancha may be stored indoors if the LP gas cylinder is removed and stored outdoors. The LP gas cylinder (not included) is threaded for connection directly to the gas regulator supplied with this appliance. Care should be taken when threading the cylinder to the regulator to engage threads correctly to achieve the proper and intended connection. When disconnecting or connecting the gas cylinder, be careful that the regulator does not strike the grill, the ground, or any other surfaces. Replace the protective cap over the threaded cylinder connection when removed from grill. If any difficulty occurs when connecting or disconnecting the cylinder to the regulator assembly, contact your local gas supplier for assistance.

When reconnecting the LP gas cylinder to the regulator, be sure to hand-tighten until snug. This connection should be inspected for damage and leak tested after each reconnection.

To Do a Leak Test, make a soap solution of one part liquid detergent and one part water. You will need a spray bottle, brush, or rag to apply the solution to the fitting. Bubbles indicate leaks

Check all gas supply fittings for leaks before each use.

Do not use the grill until all connections have been checked and do not leak.

ASSEMBLY INSTRUCTIONS

PREPARATION

Before beginning assembly, installation or operation of product, make sure all parts are present. Compare parts with package contents list. If any part is missing or damaged, do not attempt to assemble, install or operate the product. Contact customer service for replacement parts.

Package parts List

1



2



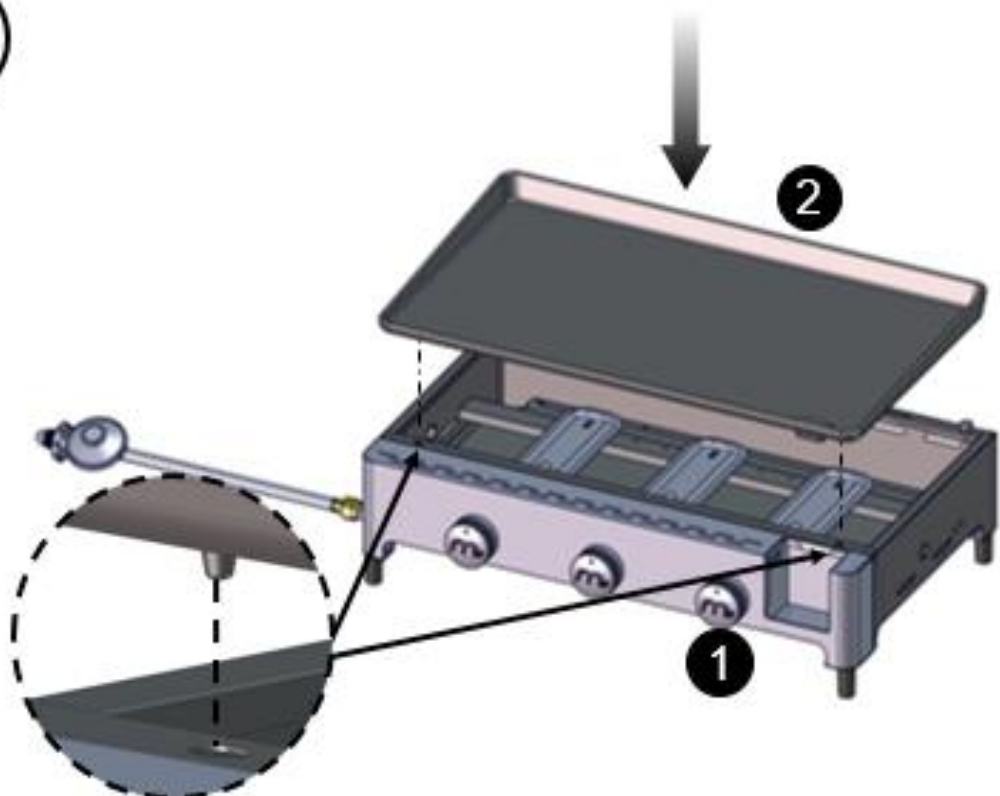
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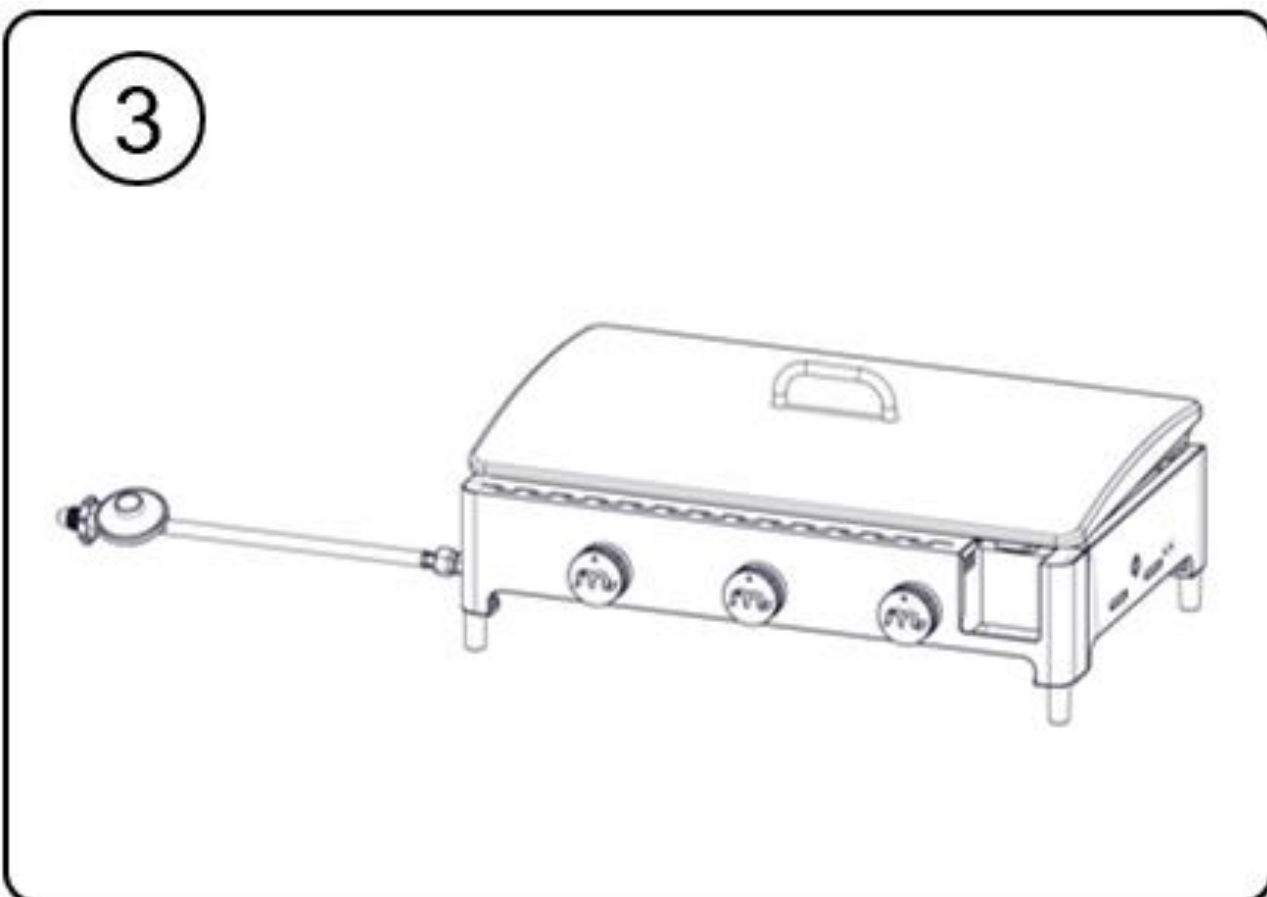
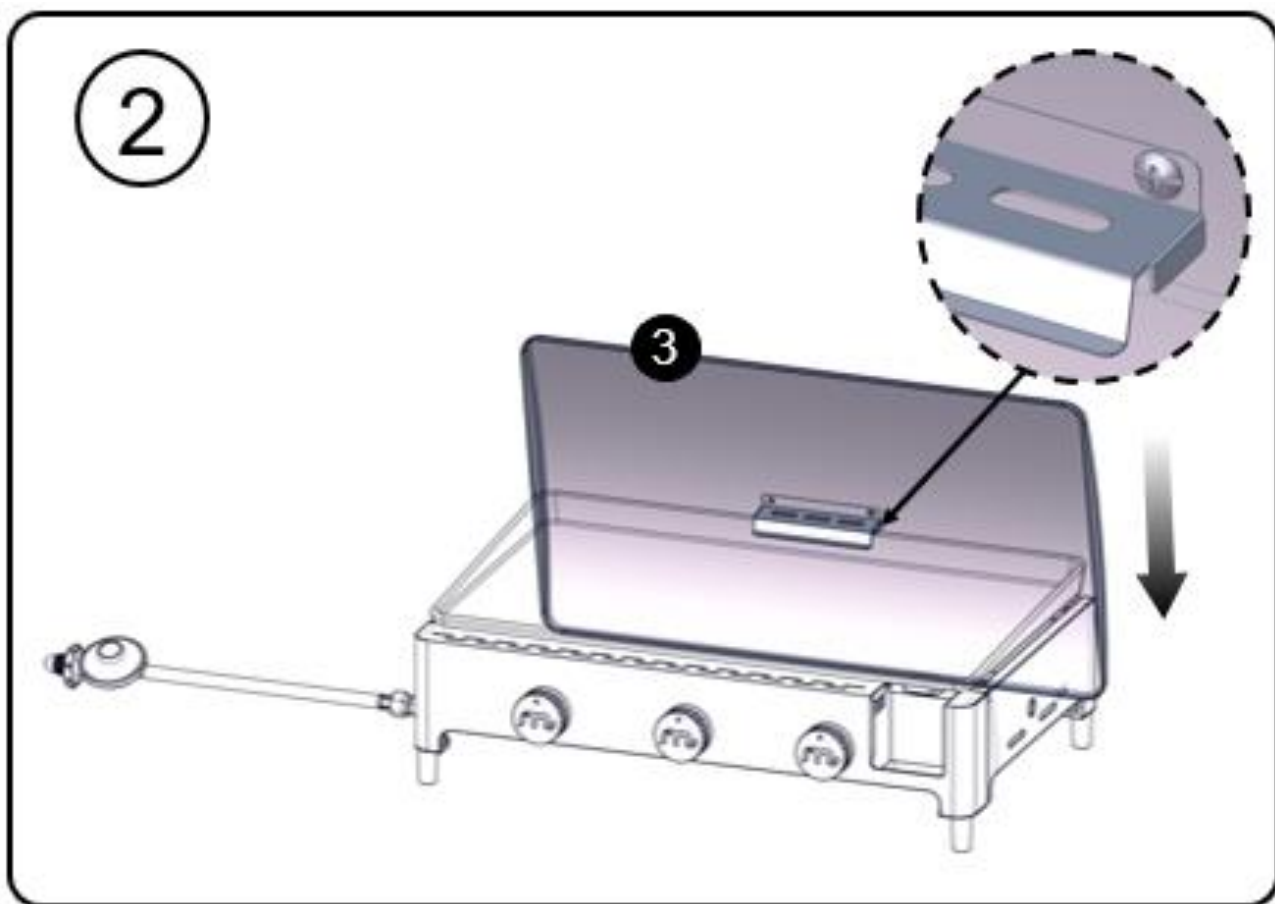


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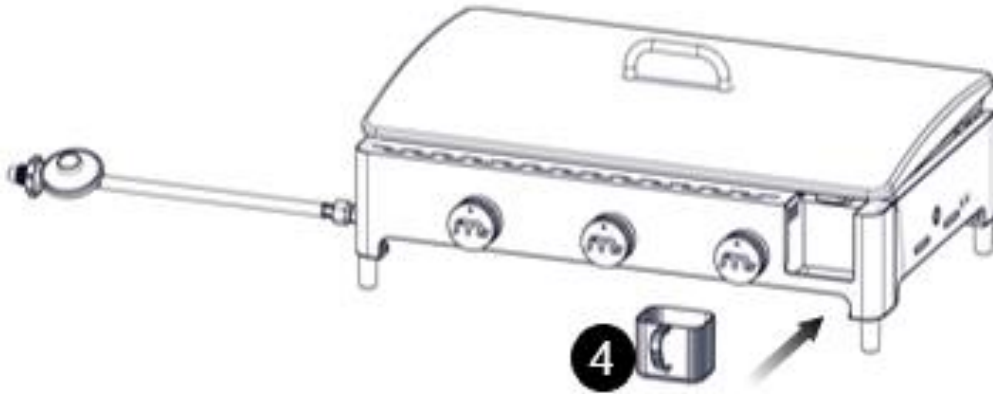


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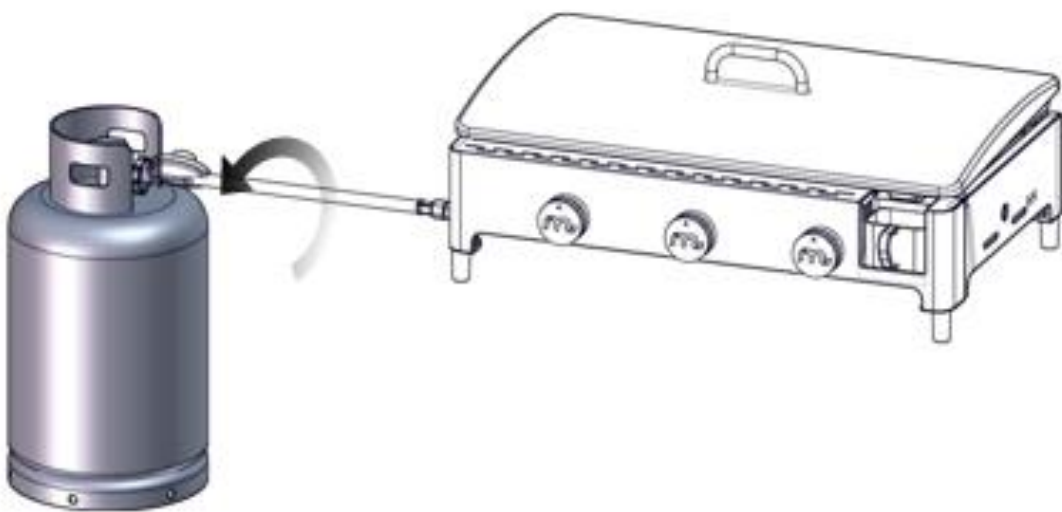




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INSTALLATION INSTRUCTIONS

GAS HOOK-UP

Only the pressure regulator and hose assembly supplied with the grill should be used. Any replacement pressure regulator and hose assembly must be specified by the grill manufacturer. This grill is configured for Liquid LP Gas. Do not use a Natural Gas supply.

Total gas consumption (per hour) with all burners set on "HI": 502.57g/h
Total Main burners 24 000 BTU

LP GAS CYLINDER REQUIREMENTS (9kg Cylinder)

A dented or rusty LP gas cylinder may be hazardous and should be checked by your supplier. Never use a cylinder with a damaged valve. The LP gas cylinder must be constructed and marked in accordance with the specifications for LP gas cylinders for South Africa.

Storage of an outdoor cooking gas appliance indoor is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance. The cylinder system must be arranged for vapor withdrawal. The cylinder must include a collar to protect the cylinder valve.

Remove the plastic valve cover from the LP gas cylinder. Make sure the grill gas hoses do not contact the grease pan or grill firebox when the LP gas cylinder is placed into the cart.

CONNECTING THE LP GAS CYLINDER

To connect the LP Gas Supply Cylinder:

- a) The cylinder valve should be in the "OFF" position. If not, turn the valve clockwise until it stops.
- b) Make sure the cylinder valve has the proper type internal thread for a "bullnose" regulator.
- c) Make sure the burner valves are in the "OFF" position.
- d) Inspect the valve connections, port and regulator assembly. Remove debris and inspect the hose for damage.
- e) When connecting the regulator assembly to the valve, use your hand to tighten the nut anti-clockwise until it stops. Use of a wrench could damage the wheel nut and result in a hazardous situation
- f) Open the cylinder valve fully by turning the valve counterclockwise.
- g) Before lighting the grill, use a soap and water solution to check all the connections for leaks.
- h) If a leak is found, turn the cylinder valve "OFF" and do not use the grill until a local LP Gas dealer can make repairs.

Please make sure the cylinder valve connection device shall properly and safely mate with the connection device attached to the inlet of the pressure regulator.



WARNING

Never attempt to use damaged or obstructed equipment. See your local LP gas dealer for repair.

INSTALLATION INSTRUCTIONS

DISCONNECTING THE LP Gas CYLINDER

1. Turn the grill burner valves "OFF" and make sure the grill is cool.
2. Turn the LP gas cylinder valve "OFF" by turning clockwise until it stops.
3. Detach the regulator assembly from the cylinder valve by turning the wheel nut clockwise.
4. Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of LP gas.

LEAK TESTING

GENERAL

Although gas connections on the grill are leak tested prior to shipment, a complete leak test must be performed at the installation site. Before each use, check all gas connections for leaks using the procedures listed below. If the smell of gas is detected at any time, you should immediately check the entire system for leaks.

BEFORE TESTING

Make sure all packing materials have been removed from the grill, including the burner tie-down straps.

WARNING

Check all gas supply fittings for leaks before each use. Do not use the grill until all connections have been checked and do not leak. Do not smoke while leak testing. Never leak test with an open flame.

Make a solution of one part liquid detergent and one part water. You will need a spray bottle, brush, or rag to apply the solution to the fittings. For the initial leak test, make sure the LP Gas cylinder is full.

TO TEST

1. Turn the burner valves off.
 2. Turn the LP gas cylinder valve counterclockwise to open the valve.
 3. Apply the soap solution to all gas fittings. Soap bubbles will appear where a leak is present.
 4. If a leak is present, immediately turn the gas supply "OFF" and tighten leaky fittings.
 5. Turn the gas back "ON" and recheck.
 6. Should the gas continue to leak from any of the fittings, turn the gas supply "OFF" and contact customer service at (+27) 12 802 1515.
 7. If there is evidence of excessive abrasion or wear, or the hose is cut, it must be replaced prior to the outdoor cooking gas appliance being put into operation.
- Only those parts recommended by the manufacturer should be used on the grill. Substitutions will void the warranty.



WARNING

1. Storage of an outdoor cooking gas appliance indoor is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance.
2. Cylinder must be stored outdoors out of the reach of children and must not be stored in a building, garage or any other enclosed area.

INSTALLER FINAL CHECK

Maintain specified clearance of 24 inches from combustible materials and construction.

All internal packaging has been removed.

The hose and regulator are properly connected to the LP gas cylinder.

The unit has been tested and is free of leaks.

The gas supply shutoff valve has been located.

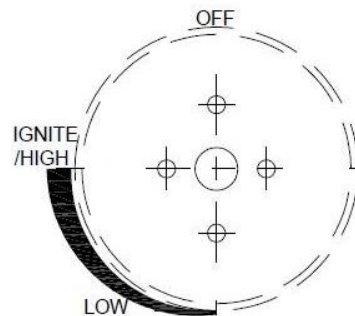
WARNING

1. Do not store spare LP Gas cylinders under or near this appliance.
2. Never fill the cylinder beyond 80 percent capacity.
3. If the information in item 1&2 is not followed exactly, a fire causing death or serious injury may occur.

OPERATING INSTRUCTIONS

LIGHTING THE GRILL

1. Make sure the LP Gas cylinder is tightly treaded into the regulator (hand tighten only).
2. Open lid. Always open lid when lighting.
3. Push and turn Main burner knob slowly to IGNITE/HIGH. 3 burner should light immediately.
4. If ignition does not occur in 3-5 seconds, turn the control knob "OFF." Wait 5 minutes before attempting to re-light the grill. If the grill fails to ignite after the second attempt, call customer service at (+27) 12 802 1515 for assistance. With burner lit, gently close the lid and allow the grill to Warm up for 20-30 minutes prior to use.
5. Note: If the knob can't spark, remove the Plancha plate. Ignite the match and hold next to the burner, only then the gas must be opened for ignition.



TURNING THE GRILL OFF

1. Turn knob to "OFF" position.
2. Turn the LP Gas cylinder control knob to the "OFF" position.

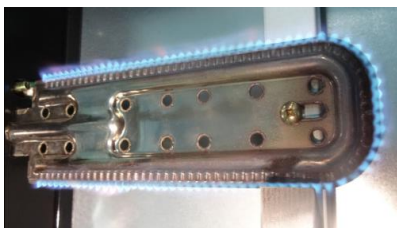
Caution: Do not attempt to re-light the grill without following all the lighting instructions.

3. Allow the grill body to cool at least 30 minutes before attempting to move or transport.

FLAME CHARACTERISTICS

Check for proper burner flame characteristics. Burner flames should be blue and stable with no yellow tips, excessive noise, or lifting as shown in Fig. 10. The following steps should be followed for correcting the flame characteristics:

1. Turn the control knobs and Liquid LP Gas cylinder valves "OFF."
2. Allow the grill and burners to cool.
3. If the flame is yellow (not enough air), turn the adjustment screw found at the front of the burner counterclockwise.
4. If the flame is noisy or lifts away from the burner (too much air), turn the adjustment screw clockwise.
5. If these adjustments do not correct the problem, contact customer service at (+27) 12 802 1515.



Visually check the burner flames prior to each use, the flames should look like this picture. If they do not, refer to the burner maintenance part of this manual.

USING THE GRILL

1. Find a level surface to grill on.
2. Allow the grill to warm up with the lid closed for 5 minutes prior to cooking.
3. You may cook on the grill in any weather. If the temperature is extremely cold or hot, the cooking times will be slightly increased or decreased. Keep the grill out of excessive winds when operating.
4. The cooking times listed below are only suggestions. Cooking times vary depending on thickness of meats and the desired degree of preparation.

GRILLING

- Steak – (T-Bone), thick cut, medium doneness: grill 10 minutes on each side on MED setting.
- Chicken – (Quarters), average size fryer: grill 30 minutes per side on MED setting. Check for doneness.
- Pork – (Ribs/chops): grill 10-20 minutes per side on MED setting. Check for doneness.
- Fish – grill 20-30 minutes on LOW setting.
- Turkey - (Breast): grill 10 minutes per pound or until internal temperature reaches 170°F on MED setting

CARE AND MAINTENANCE

There is very little care and maintenance needed. This unit is designed and made of materials that will last many years with normal use. Following these instructions will improve the longevity of the grill and quality of cooking. To ensure safe operation of your grill, the area of cooking should always be kept free of combustible materials of any type, such as gasoline or other flammable vapors or liquids.

Outside Grill Parts - This is stainless steel. It can be cleaned easily with warm soapy water or any stainless steel cleaner.

Plancha plate and Grease Tray – The easiest way to clean the grill is immediately after cooking is completed and the flames have been turned off. Wear a barbecue mitt to protect your hand from heat and steam. Scrub the hot cooking plate by dipping a sponge in tap water. Cleaning will be more difficult if the grill is allowed to cool.

Caution: The grease tray must be kept clean and free of heavy buildup for the grill to perform properly.

Grill Main Burners - Extreme care should be taken when removing a burner. It must be correctly centered on the orifice before any attempt is made to relight the grill. Frequency of cleaning will depend on how often you use the grill.

Failure to properly place the burner over the orifice could cause a fire to occur behind and beneath the valve panel, thereby damaging the grill and making it unsafe to operate.

Before cleaning, make sure the gas supply and control knobs are in the "OFF" position and the burners have cooled.

To remove the main burners for cleaning:

1. Locate the burner screw at the rear of the firebox.
2. Remove the screw and lift the burner out of the firebox.

To clean the grill burners:

1. Clean the exterior of the burner with a wire brush. Use a metal scraper for stubborn stains or debris.
2. Clear clogged ports with a straightened paper clip. Never use a wooden toothpick as it may break off and clog the port.
3. Check and clean burners / venturi tubes for insects and insect nests. A clogged tube can lead burners/venturi to a fire beneath, and behind the main control panel.

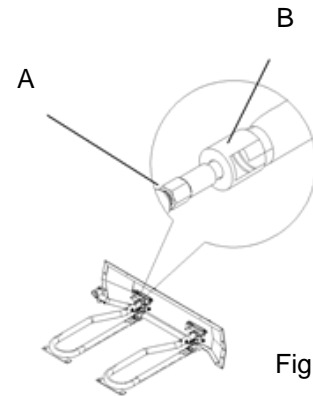


Fig.11

To reinstall the main burners:

1. Insert the burner over the main burner gas valve.
2. Make sure the orifice spud (A) is inside the burner venturi (B) as shown in Fig. 11.
3. Align the burner screw hole with the firebox hole, insert screw and tighten.

Firebox - Use warm soapy water to clean this area. Do not allow grease to build up.

Drain Hole – The drain hole must be kept clear of grease and food particles to allow drippings to drain properly into the grease tray. This must be done to maintain proper operation of your grill.

General - This grill, like all equipment, will look better and last longer if kept out of the weather when not in use.

Caution: Do not store LP Gas cylinders in enclosed areas. When using a cover or moving the grill, always wait until the grill has cooled for at least 30 minutes.

- Not obstructing the flow of combustion and ventilation air.

- A clogged tube can lead to a fire beneath the appliance.

This unit must be kept in an area free from combustible materials, gasoline and other flammable vapors and liquids.

Make sure all openings into the grill body are free of blockages or debris and there are no objects or materials blocking the flow of combustion or ventilation. Make sure the legs are in the up position when using the grill.

Check burner air inlet openings (behind the inlet guard on the right end of the grill body) for insect nests or blockages. Make sure the slots in the burner tube are clear.

When the grill is not in use, turn the control knob to the "OFF" position and remove the LP Gas cylinder from the regulator. Remove the regulator from the burner.

For outdoor use only, if stored indoors, detach LP Gas cylinder and store outdoors. LP Gas cylinders must be stored out of reach of children.

Important

First-time use: It is important that the grill be lit and allowed to heat up for at least 30 minutes before any food is placed on the cooking grid. It is normal for some smoke to appear during the initial operation of the grill. After initial heating, the grill is ready for use. A cooking spray can be used on the cooking grids to allow easier clean up.

CARE AND MAINTENANCE

THIS COOKING APPLIANCE IS FOR OUTDOOR USE ONLY AND SHALL NOT BE USED IN A BUILDING, GARAGE OR ANY OTHER ENCLOSED AREA.

MOVING INSTRUCTIONS

Caution: Never move the grill with burner lit.

Make sure control knob is in the “OFF” position. Disconnect the LP Gas cylinder from the regulator. Remove the regulator from the grill. Be sure the grill has completely cooled for at least 30 minutes. Close the lid and secure the latch. Place the legs in the down position. Use the handle to carry the grill.

Note: It is best to leave the grease tray in place attached to the bottom of the grill; some grease may continue to drip from drain hole during transport.

TROUBLE SHOOTING



WARNING Spiders and insects can nest inside the burners of the grill and disrupt gas flow. This very dangerous condition could cause a fire behind the valve panel, thereby damaging the grill and making it unsafe for operation. Inspect the grill at least twice a year.

When to Look for Spiders

You should inspect the burners at least twice a year or immediately after any of the following conditions occur:

1. The smell of gas in conjunction with burner flames appearing yellow.
2. The grill does not reach temperature.
3. The grill heats unevenly.
4. The burners make popping noises.

BEFORE CALLING FOR SERVICE

Problems	What To Do
Grill will not light.	<ul style="list-style-type: none">• Check to see if the liquid LP Gas cylinder is empty.• Check burner ports for any blockage. Use a soft wire brush to clear plugged ports.• Check the gas orifice on the burner for an obstruction. If orifice is blocked, clean with a needle or thin wire. NEVER USE A WOODEN TOOTHPICK.
Burner flame is yellow or orange in conjunction with gas odor.	<ul style="list-style-type: none">• Check for spiders and insects.• Call customer service at (+27) 12 802 1515.
Low heat with the control knob on the “HI” setting	<ul style="list-style-type: none">• Make sure the grill area is clear of dust.• Make sure the burner and orifice are clean.• Check for spiders and insects.• Is there adequate gas supply available?• Is the grill being preheated for 15 minutes?

If the grill does not function properly, use the following checklist before contacting your dealer for service.

WARRANTY

This grill has a one (1) year limited warranty.

The warranty period is valid from the date of purchase.

This is subject to correct assembly, use, storage and regular maintenance of the product. Please refer to page 15 of this manual for list of replacement parts.

Please Note: the main burner has a warranty of three (3) years. This is subject to regular cleaning and correct maintenance of the burner.

This product is intended for use with a 9kg LP Gas Cylinder, use of any other cylinder any resulting damage to the product will void the warranty.

This product is intended for use with the supplied low pressure, 2.8kPa LP gas regulator, use with any other type of pressure regulator and any resulting damage to the product will void the warranty.

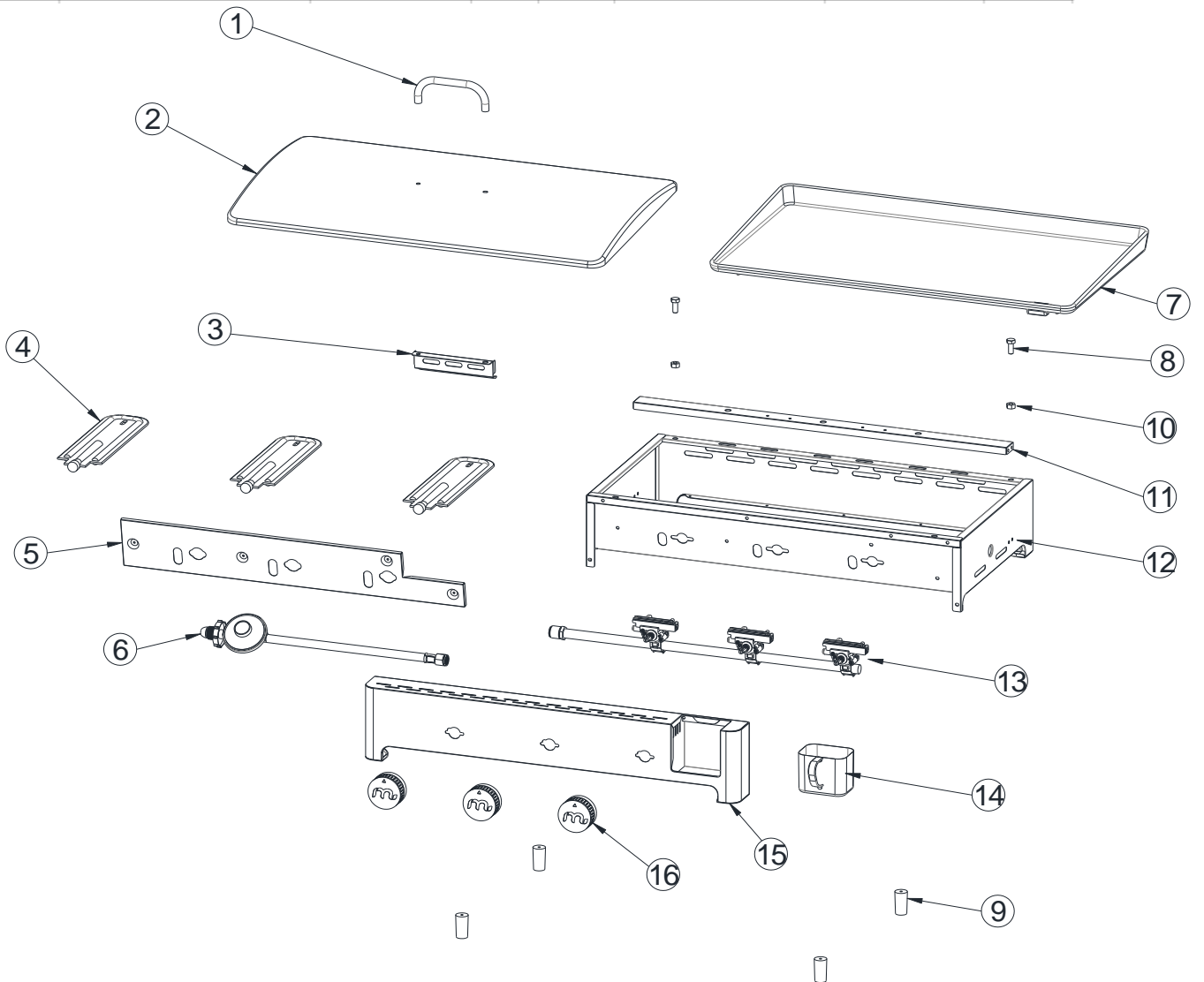
It is the responsibility of the product owner to safely store and protect the grill from the elements; covers can be purchased separately to protect this product. This warranty does not cover the following:

- Rust
- Corrosion
- Discolouration

Please contact our customer service department for any further explanation at +27 12 802 1515.

Parts list

NO.	Part (Description)	Warranty coverage (year)	QTY	NO.	Part (Description)	Warranty coverage (year)	QTY
1	Main lid Handle	1	1	2	Main Lid	1	1
3	Lid hook	1	1	4	Main burner	3	3
5	Front baffle	1	1	6	Regulator LP	1	1
7	Cooking griddle	1	1	8	hexagon bolt	1	2
9	Rubber foot	1	4	10	hexagon nut	1	2
11	Main burner support	1	1	12	Main burner bowl assembly	Non-replaceable	1
13	Main manifold and Main gas valve assembly	1	1	14	Grease box	1	1
15	Control panel	1	1	16	Control knob	1	3



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TOGETHER, MADE BETTER

3B Plancha

(Product code: 820-0055)



WARNING

Read and follow all Safety, Assembly, and Use & Care Instructions in this guide before assembling and cooking with this grill.

Failure to follow all instructions in this Use & Care Guide may lead to fire or explosion, which could result in property damage, personal injury or death.

This appliance complies with the requirements of SANS 1539

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