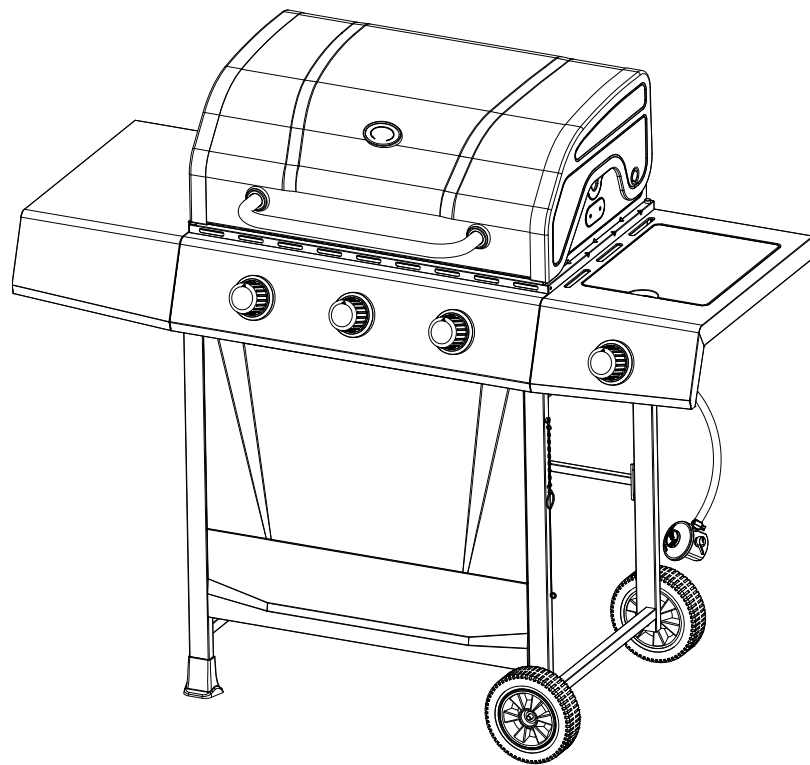


3 Burner Gas Barbecue

Assembly and Safety Use Instructions

(Model No.: GBC1436BMO)

IMPORTANT! READ CAREFULLY AND KEEP FOR FUTURE REFERENCE



Problems? Missing a bit?

Rather than return this product to
your Morrisons store, why not
contact us to see if we can help?

If any part is missing, damaged or in any way
unsatisfactory, make a note of its description and
part number from the Assembly Instructions.

Then go to:
www.morrisons.co.uk

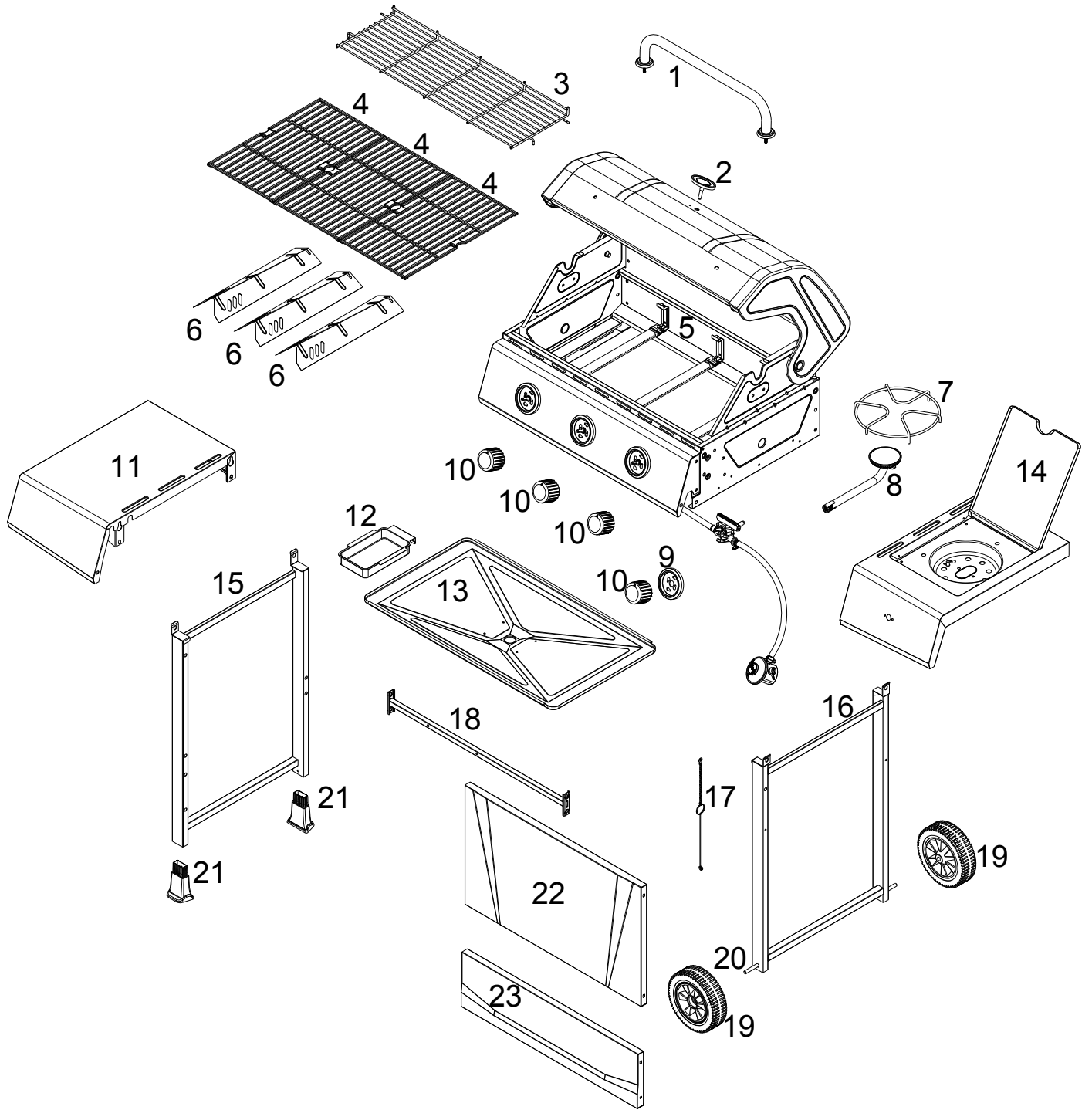
click on:
Contact Us

and select:
Garden & Leisure

This does not affect your statutory rights

CE 0359-19




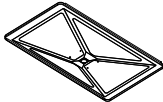
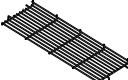


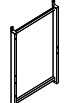
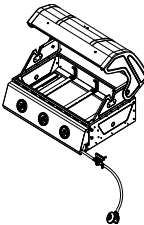
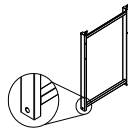

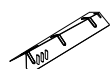
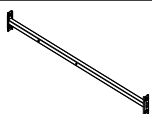



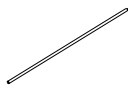



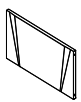
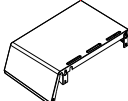

Expanded View









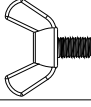



Parts Supplied

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	Lid handle		1	12	Grease cup		1
2	Temperature gauge		1	13	Grease tray		1
3	Warming rack		1	14	Right side shelf for side burner		1
4	Cooking grid		3	15	Left cart frame		1
5	Lid & fire-bowl assembly		1	16	Right cart frame		1
				17	Lighting hook		1
6	Heat plate		3	18	Rear cart frame support		1
7	Side burner grid		1	19	Wheel		2
8	Side burner		1	20	Axle		1
9	Control knob plate		1	21	End cap of left cart frame		2
10	Control knob		4	22	Upper front panel		1
11	Left side shelf		1	23	Lower front panel		1

Fittings Supplied

A	Screw ST4.8x10		2	F	Wing nut M6		2
B	Screw M4x10		4	G	Washer Ø 6		6
C	Bolt M6x16		26	H	Lock washer Ø 6		6
D	Wing bolt M6x10		1	I	Screwdriver		1
E	Nut M10		2	J	Wrench M6 & M10		2

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.

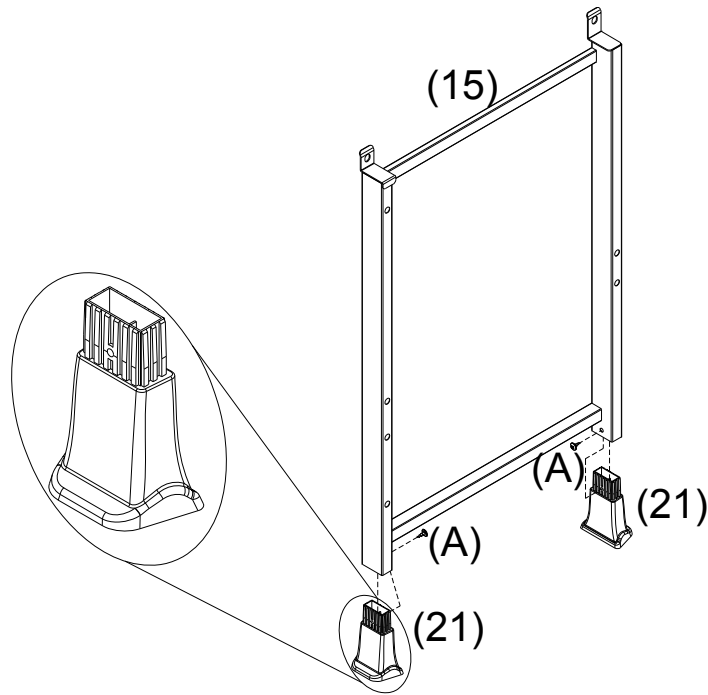
Assembly

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 end cap of left cart frame (21) to left cart frame (15) ((A) Screw 2Pcs).

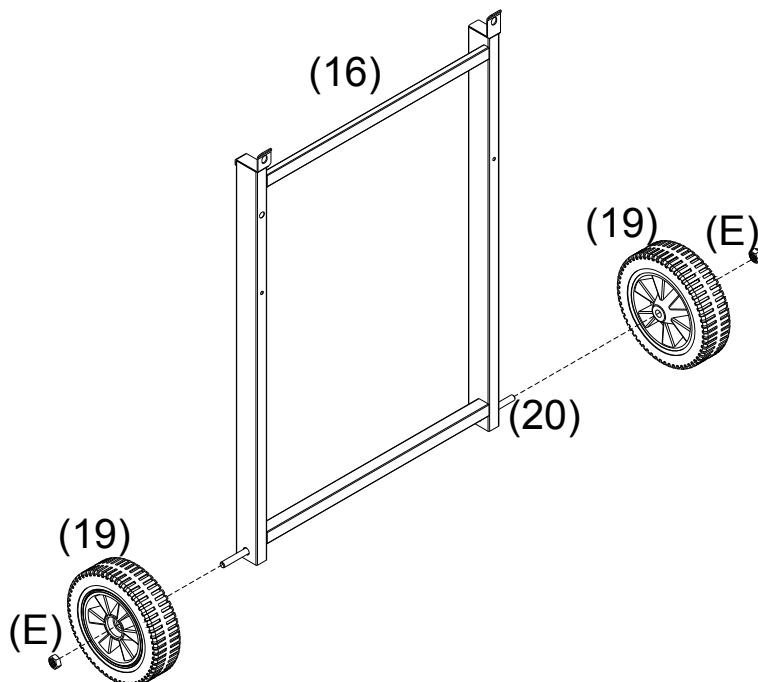
Note: Use plastic head hammer slowly and gently to strike on the end cap of left cart frame insert into frame tubes if needed. Make sure the left cart frame is in the correct orientation as shown in below diagrams.



STEP 2:

A: Attach axle (20), wheel (19) to right cart frame (16) ((E) Nut 2Pcs).

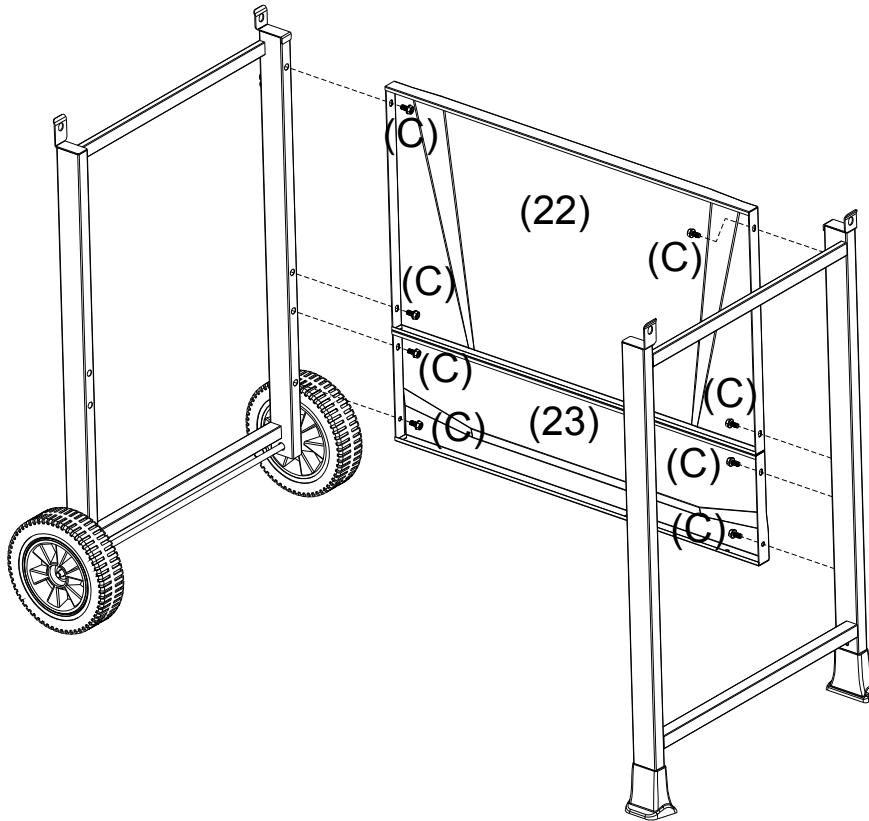
Note: Make sure the right cart frame is in the correct orientation as shown in below diagrams..



STEP 3:

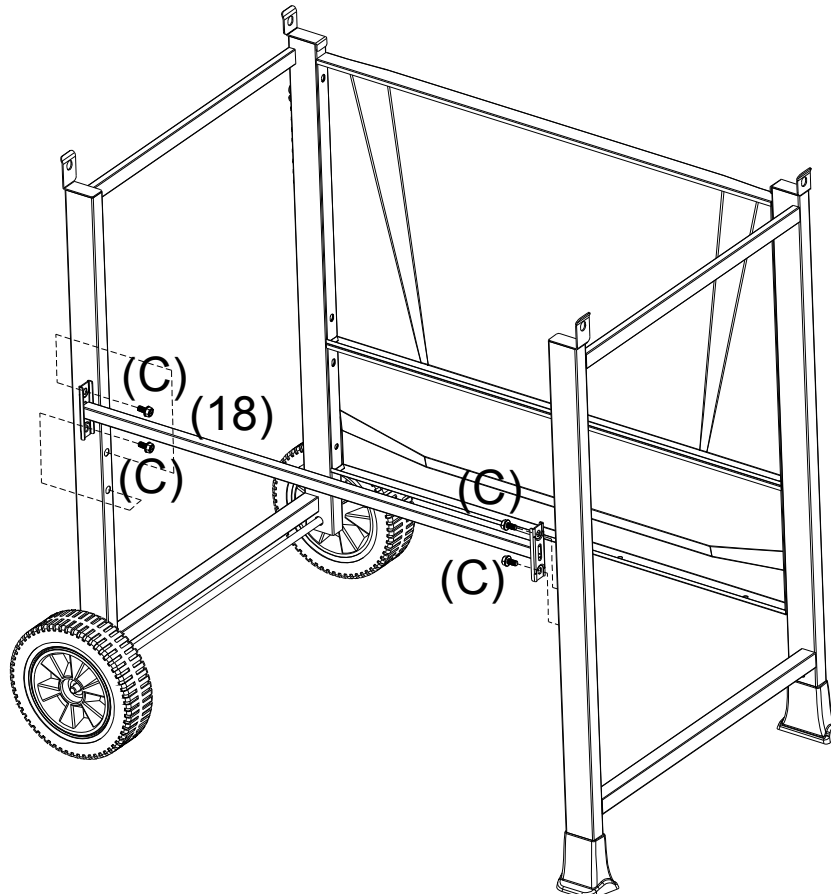
A: Attach upper front panel (22) and lower front panel (23) to the assembled cart frame ((C) Bolt 8Pcs).

Note: Make sure the left and right cart frame are in the correct orientation as shown in below diagram..



STEP 4:

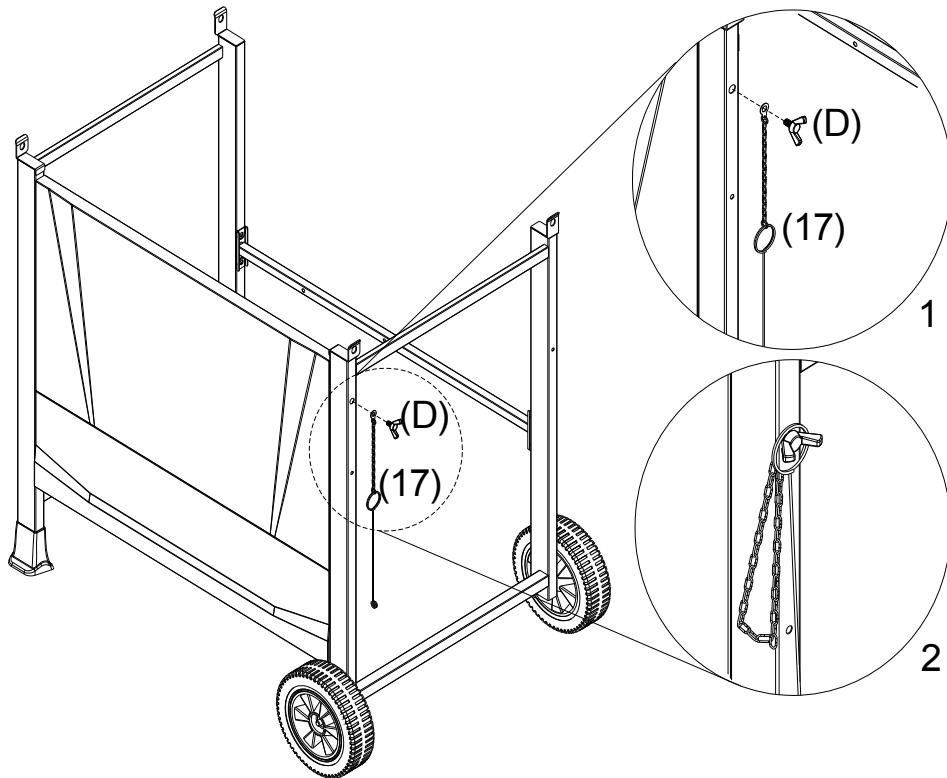
A: Attach rear cart frame support (18) to the assembled cart frame ((C) Bolt 4Pcs)..



STEP 5:

A: Attach lighting hook (17) onto right cart frame ((D) Wing bolt 1Pc).

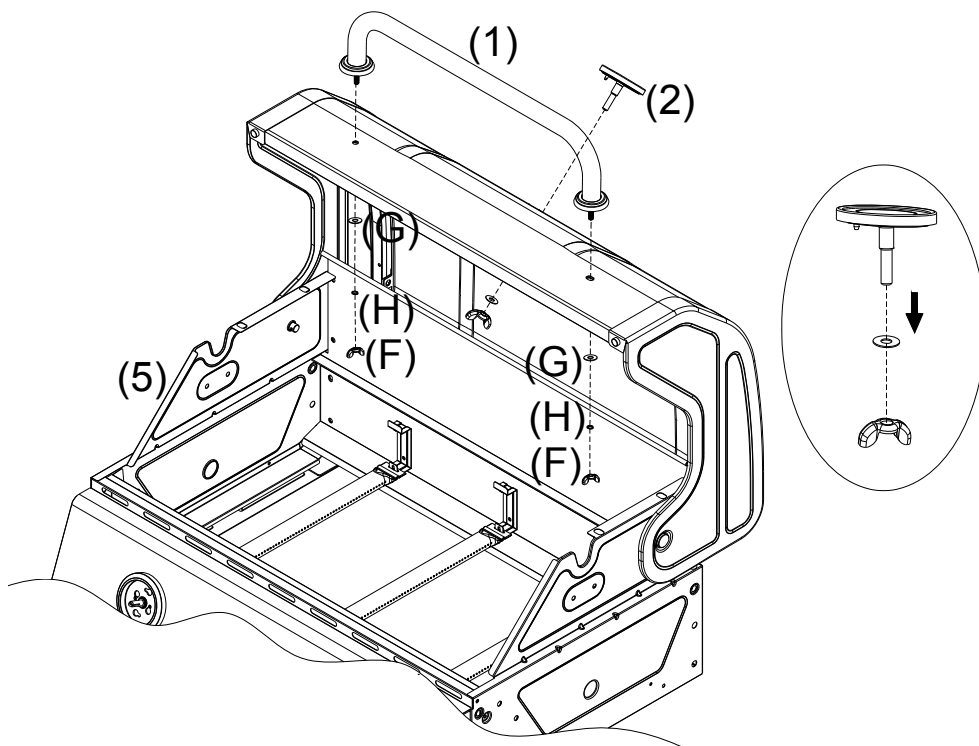
B: Hang the lighting hook onto wing bolt.



STEP 6:

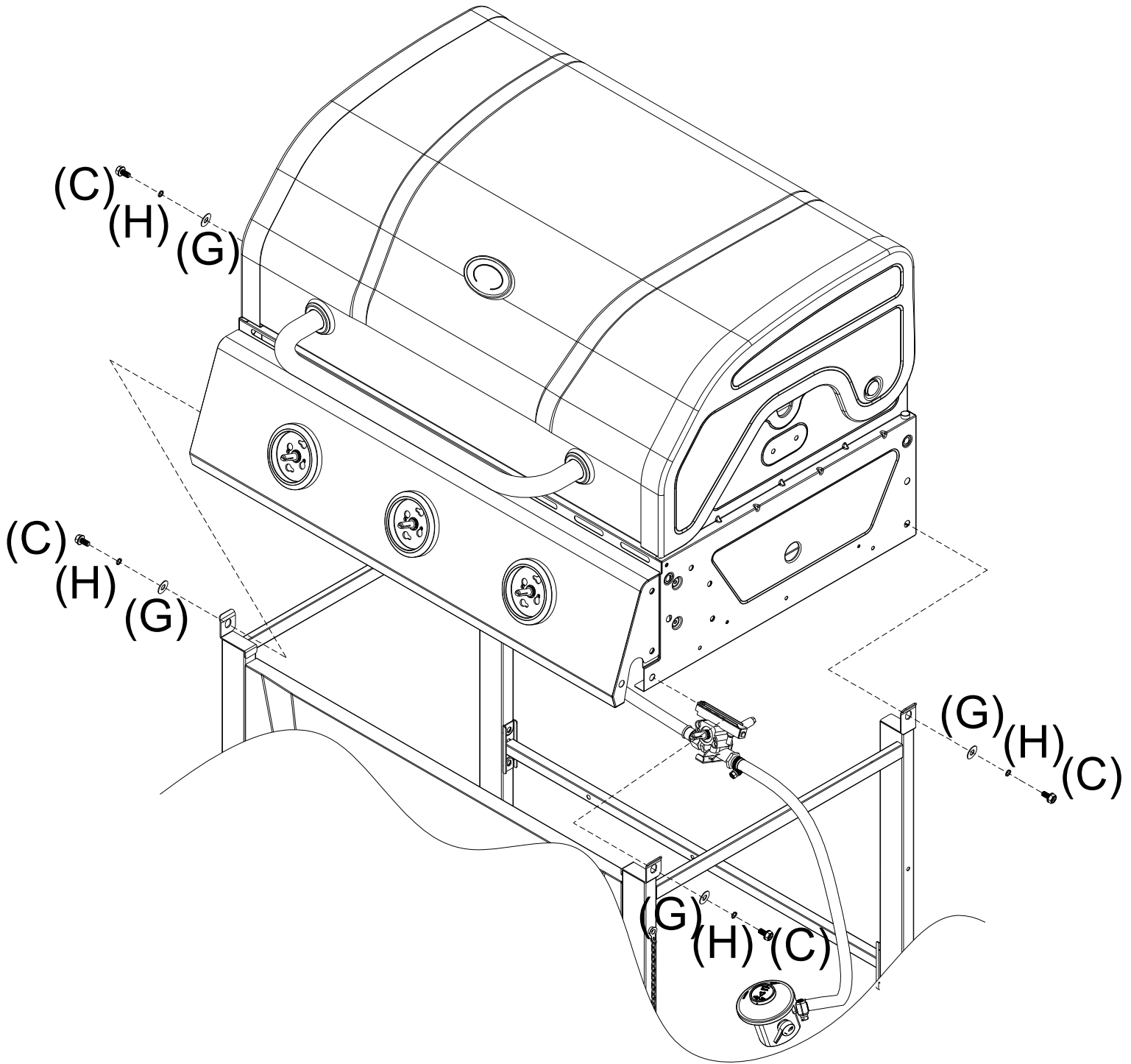
A: Attach lid handle (1) onto lid & fire-bowl assembly (5) ((G) Washer 2Pcs / (H) Lock washer 2Pcs / (F) Wing nut 2Pcs).

B: Attach temperature gauge (2) onto lid & fire-bowl assembly (5).



STEP 7:

A: Attach lid & fire-bowl assembly onto the assembled cart frame ((C) Bolt 4Pcs / (H) Lock washer 4Pcs / (G) Washer 4Pcs).



STEP 8:

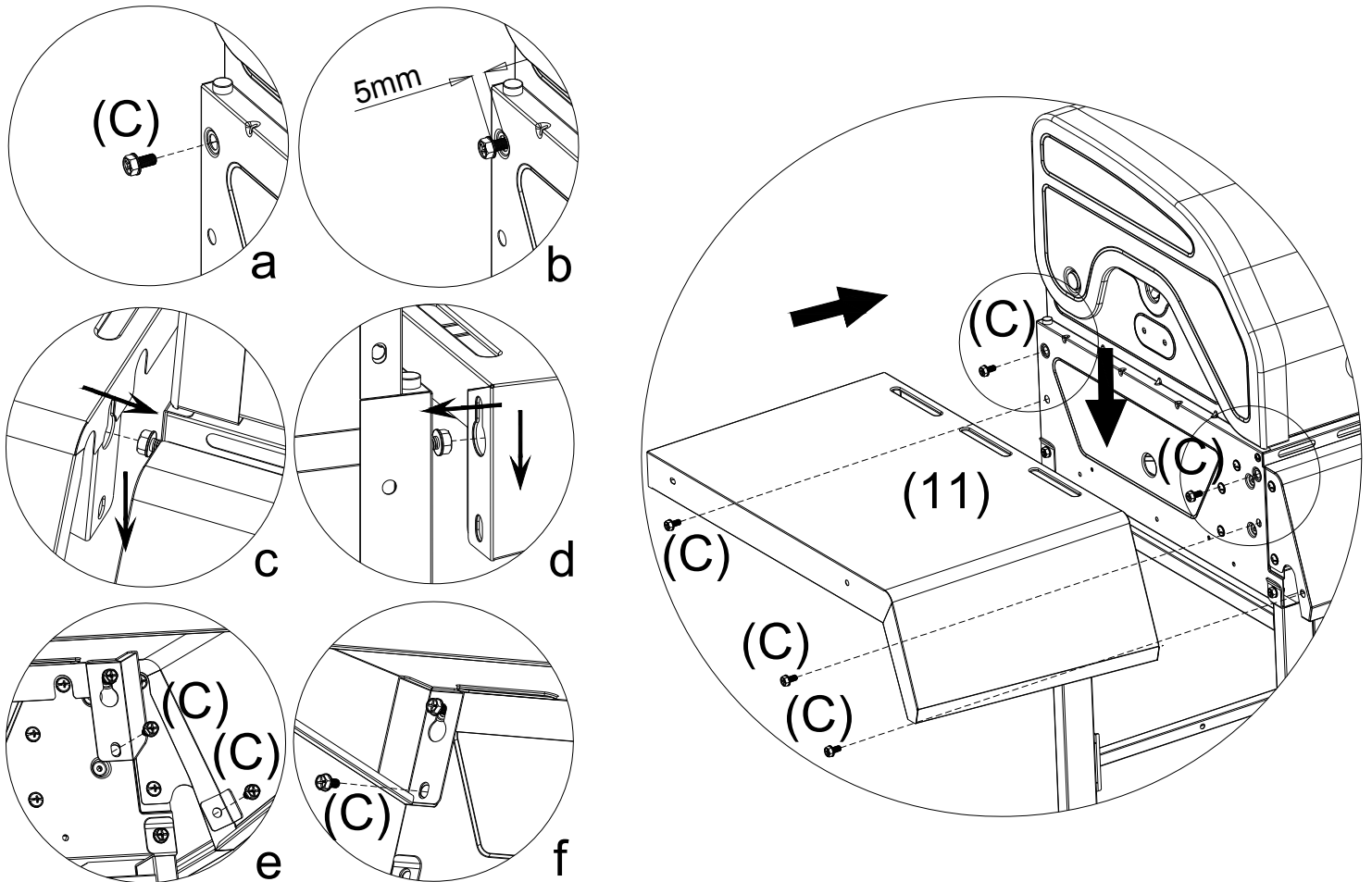
A: Fix 2 bolts (C) into the upper bolt hole of left cart frame and leave 5mm space for hanging the left side shelf (11) ((C) Bolt 2Pcs).

B: Hang the side shelf (11) onto 2 upper bolt heads.

C: Fix another 3 bolts (C) into the remaining bolt hole of left cart frame ((C) Bolt 3Pcs).

D: Tighten all 5 bolts (C) securely on the left cart frame.

Note: Do not fully tighten the bolts until all 5 bolts are in place.



STEP 9:

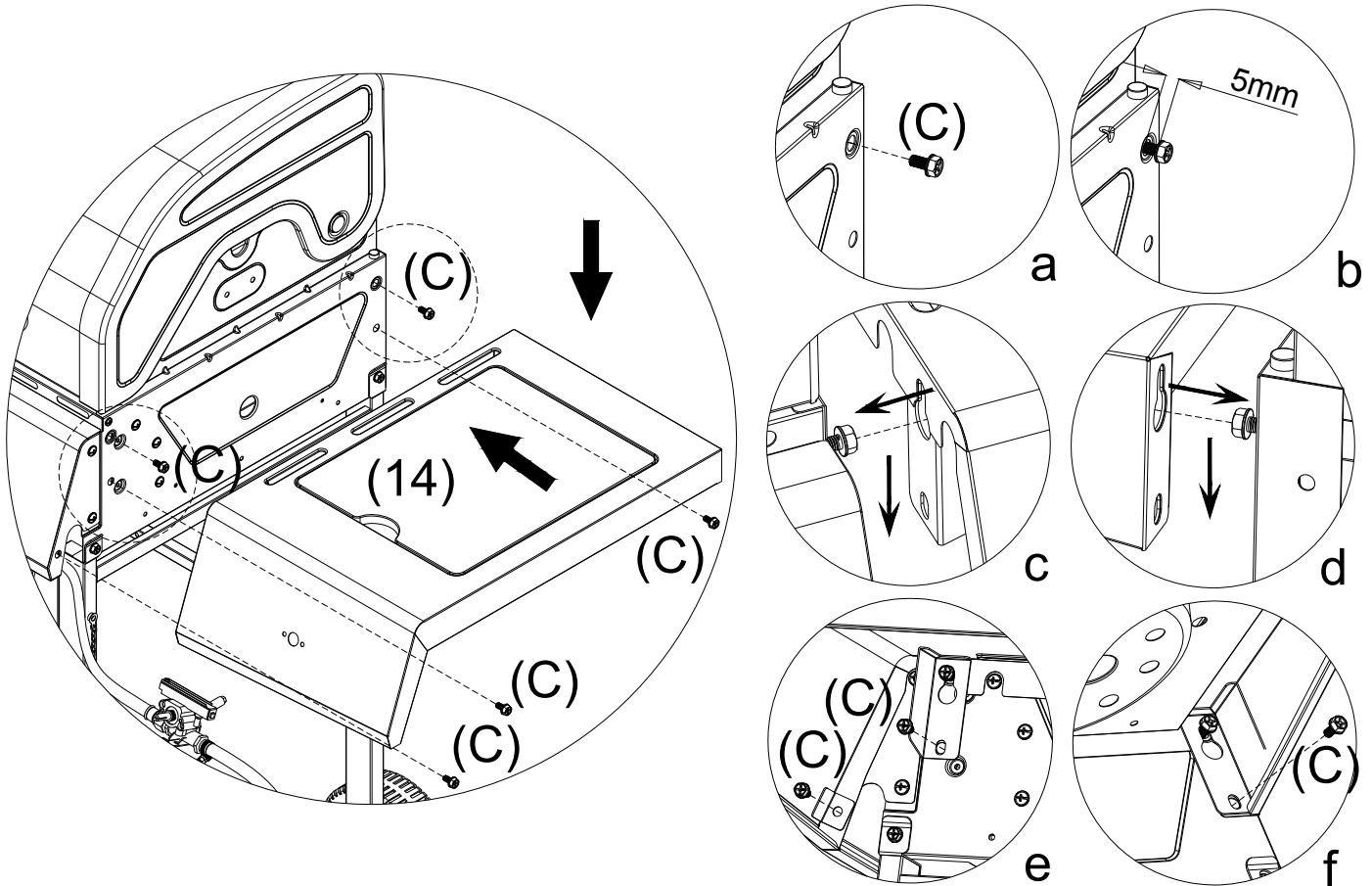
A: Fix 2 bolts (C) into the upper bolt hole of right cart frame and leave 5mm space for hanging the right side shelf for side burner (14) ((C) Bolt 2Pcs).

B: Hang the right side shelf for side burner (14) onto 2 upper bolt heads.

C: Fix another 3 bolts (C) into the remaining bolt hole of right cart frame. ((C) Bolt 3Pcs).

D: Tighten all 5 bolts (C) securely on the right cart frame.

Note: Do not fully tighten the bolts until all 5 bolts are in place.



STEP 10:

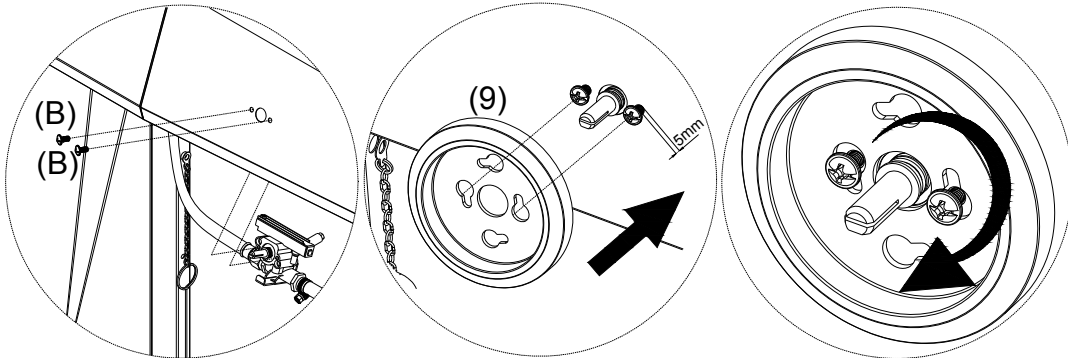
A: Fix 2 screws (B) on front control panel of side burner and leave 5mm space for hanging control knob plate (9) ((B) Screw 2Pcs).

B: Hang the control knob plate (9) onto 2 screw heads. There have 2 pairs of hanging holes included, please use the shortest hole distance pairs for hanging.

C: Turn the control knob plate (9) clockwise to secure it on the control panel.

D: Tighten 2 bolts (C) securely on the control panel.

Note: Do not fully tighten the bolts until all 2 screws (B) and control knob plate (9) are in place.



STEP 11:

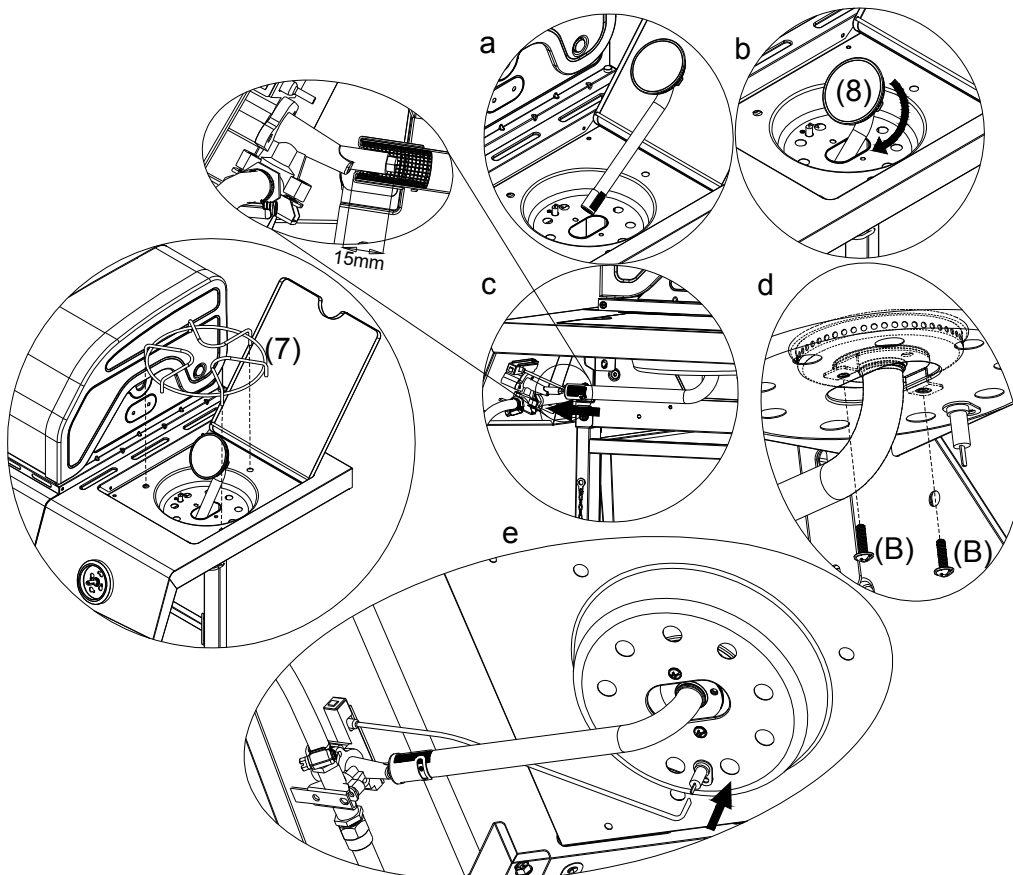
A: Insert the end tube of side burner (8) into the slot of side burner pan (See diagram a & b).

B: The end tube of the side burner should be positioned so that the side burner valve stem protrudes into it for approximately the length 15mm of the metal grill section (it need not be pushed fully cover the valve stem) (See diagram c).

C: When in the correct position, the screw holes in the underside of the side burner should align with those in the base of the side burner pan - secure it by using screw B ((B) Screw 2Pcs) (See diagram d & e).

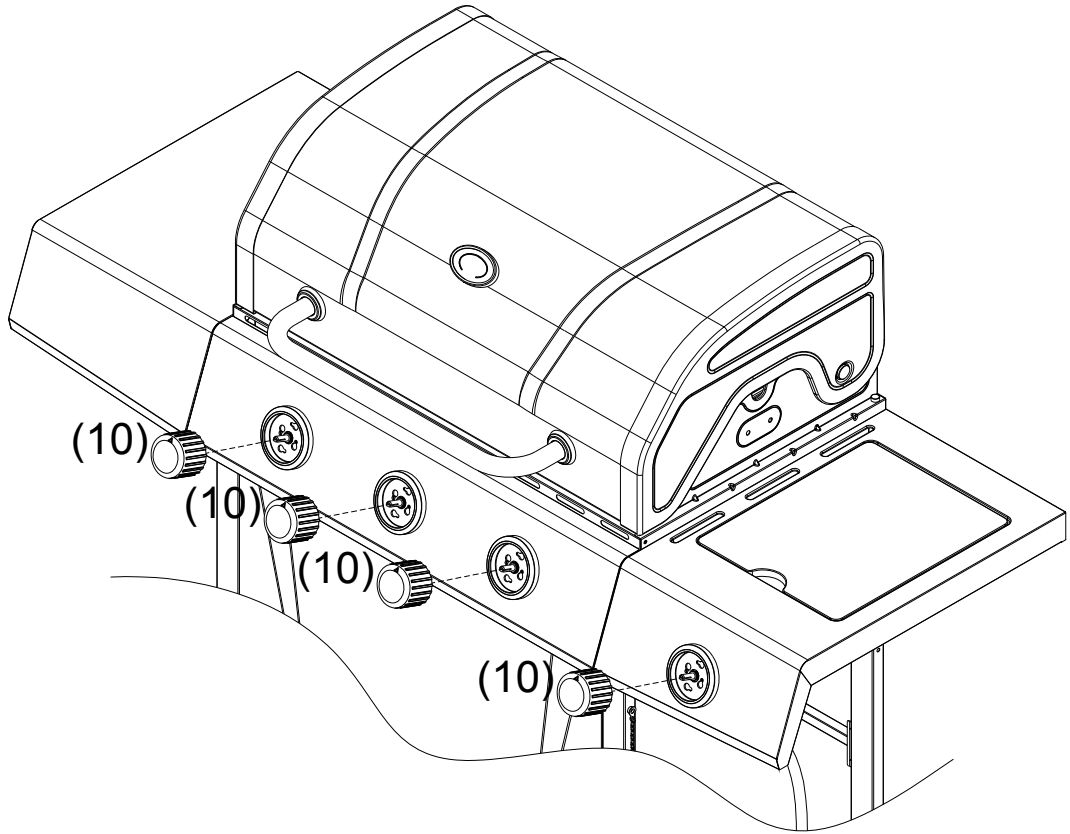
D: Connect igniter wire to igniter electrode (See diagram e).

E: Place side burner grid (7) onto side burner pan.



STEP 12:

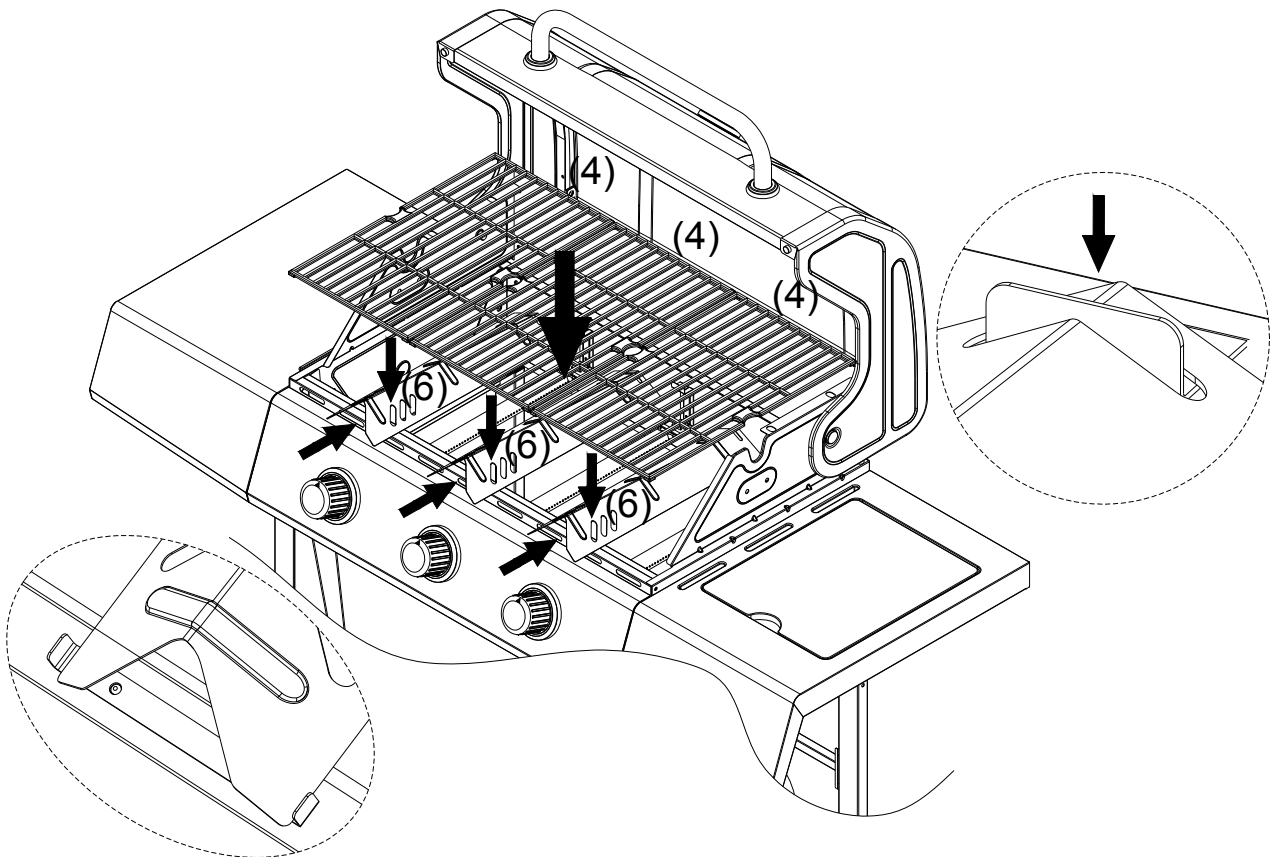
A: Attach control knob (10) onto main valve stem and side burner valve stem.



STEP 13:

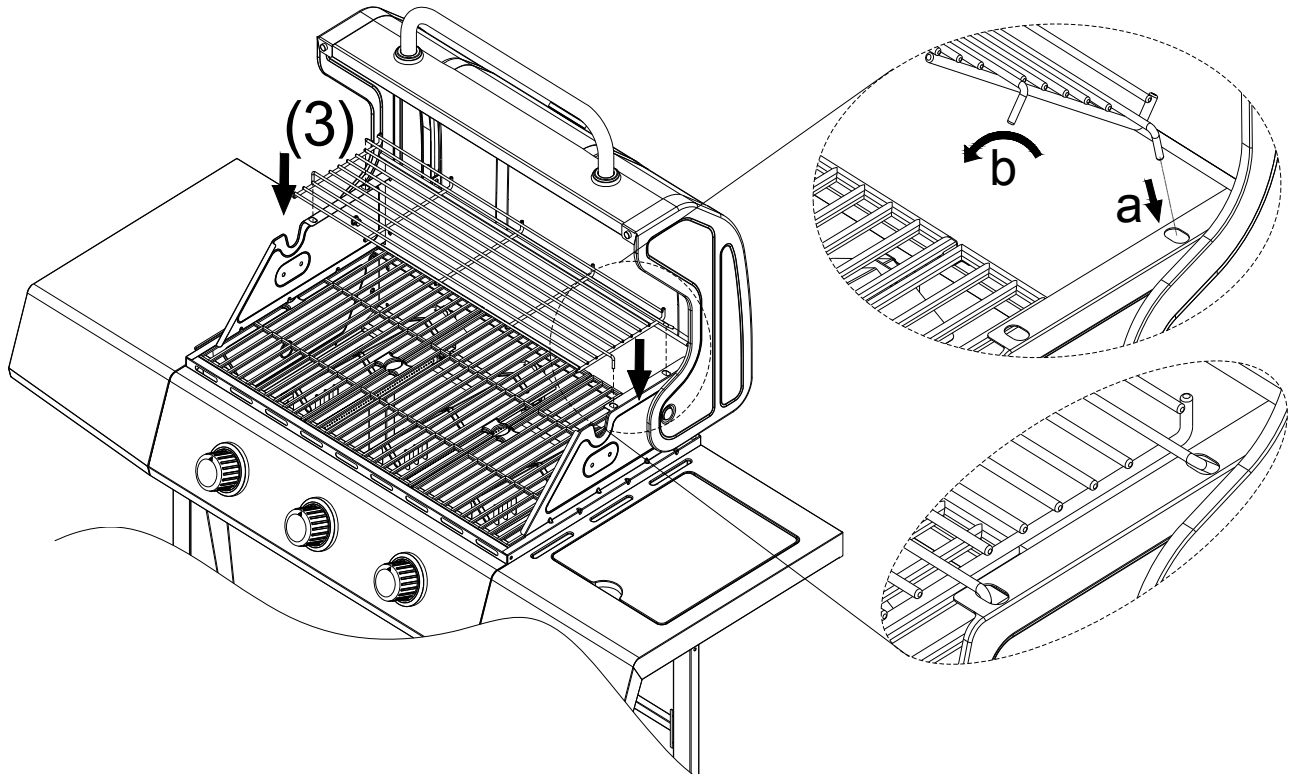
A: Place heat plate (6) into fire-bowl assembly.

B: Place cooking grid (4) into fire-bowl assembly.



STEP 14:

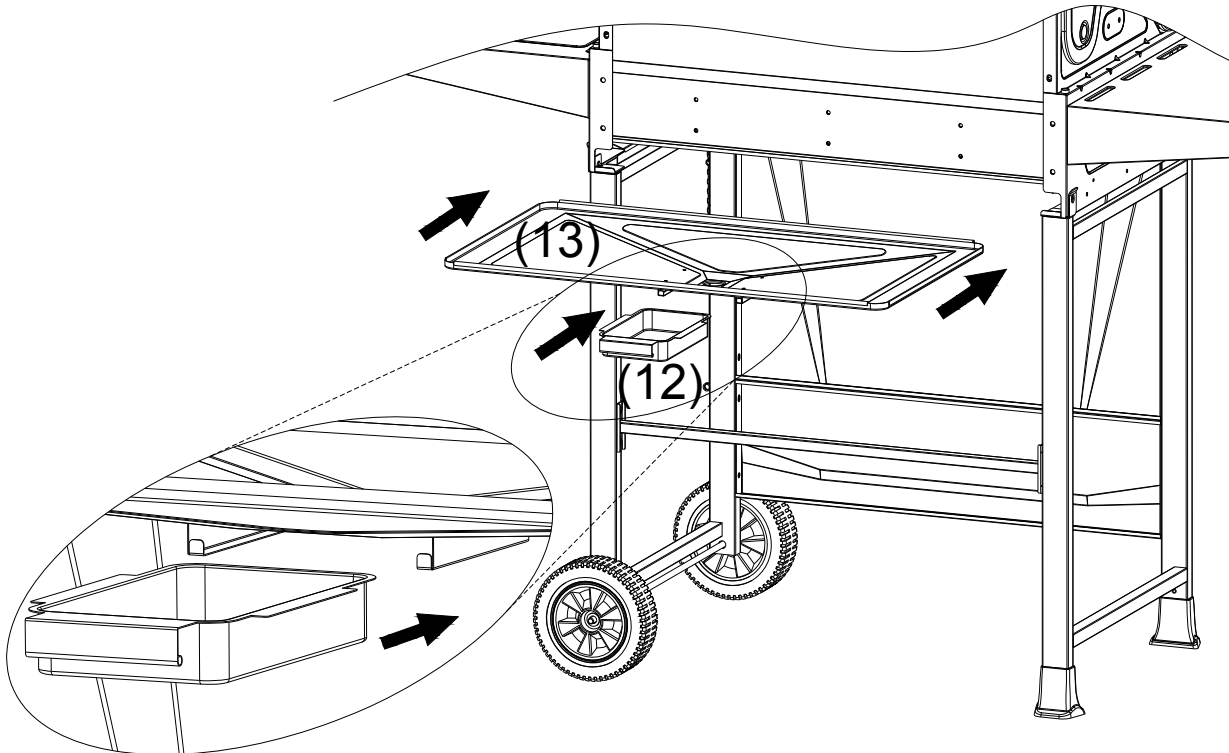
A: Place warming rack (3) onto hole of fire-bowl assembly.



STEP 15:

A: Place grease tray (13) onto grease tray support.

B: Attach grease cup (12) onto grease tray.



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 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 grill is 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. Smother with dirt, sand or old cinders, or use a dry powder ('ABC') type fire extinguisher.
- Use only propane regulator 37mbar.
- Keep pets & 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.
- 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 POISONING CAN KILL! NEVER USE ANY FUEL BURING BARBECUE OR STOVE INDOORS, INSIDE YOUR TENT OR AWNING. THE BURNING FUEL CAN EMIT DANGEROUS CARBON MONOXIDE GAS WHICH MAY RESULT IN DEATH. EVEN WARM BARBECUES AND STOVES CAN BE LETHAL.



Installing the 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.

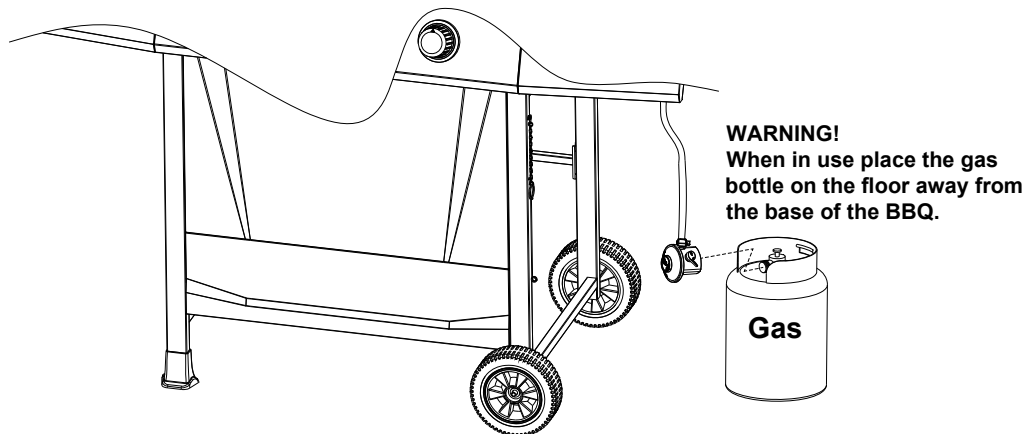
Specification of Gas Cylinder (not included) .

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

Note: Propane gas sold with the press-on/push-on/snap-on type connector is often sold as “Patio Gas”.

- Weight: 11 - 15 kg

Place Gas Cylinder



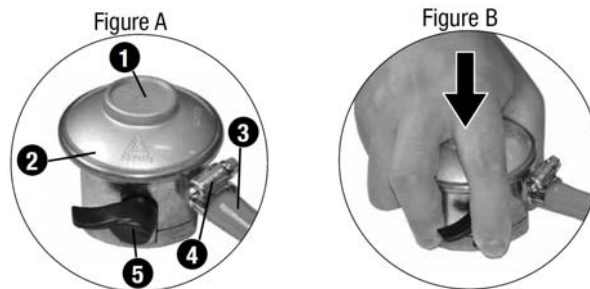
Gas Regulator

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 and Release Button



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.

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

The Regulator Rubber Hose is ready-fitted to the Regulator – ensure that the hose clamp is firmly securing it.

Connect Gas Cylinder

1. Make sure control knobs are “OFF” position.
2. Make sure the regulator rubber hose and regulator are properly and securely connected.
3. Make sure 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 down firmly and vertically (Figure B). There is no need to press the regulator valve handle with your finger.
6. You should hear a “click” sound when the regulator is securely latched.

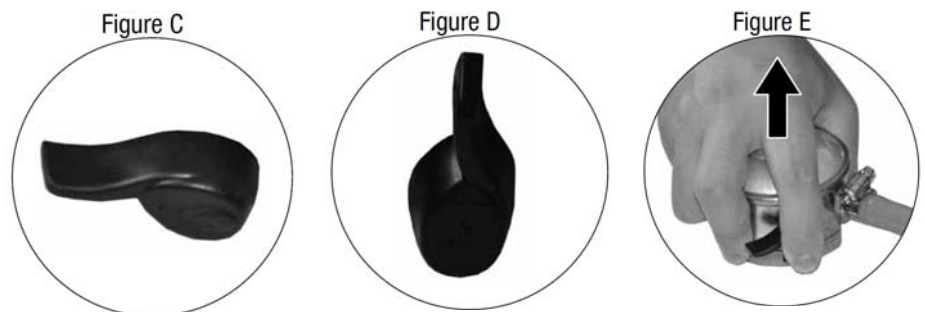
CAUTION: Never attempt to connect regulator when the regulator valve handle is not in the “OFF” position.

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 regulator valve 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. Without turning it, press in the regulator valve handle with your finger – this acts as a button to release the regulator and it can then be pulled vertically 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 is fitted with 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 conditions:

Normal operating conditions: Consumption of the gas fired appliance is higher than the regulator flow capacity.

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 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 supplies 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.

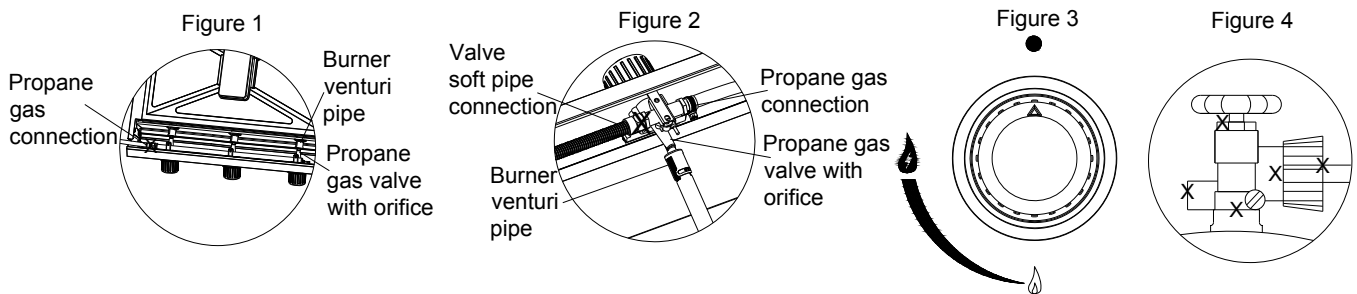
Checking for Leaks

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 and 2).



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 3).
3. Connect gas cylinder per "Installing Gas Cylinder" section.
4. To turn regulator ON, turn the regulator valve handle counterclockwise into the "ON" position. (Figure D).
5. Spoon leak check solution at all "X" locations. (Figure 1, 2 and 4).
 - 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 odours.

Lighting Instructions

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

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 3)
4. Connect gas cylinder per "Installing Gas Cylinder" section.

5. To turn regulator ON, turn the regulator valve handle counterclockwise to the “ON” position. (Figure D)

Caution: If you are unable to turn the regulator valve handle to the “ON” position, your regulator is not properly connected. Do not force the regulator valve 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 to “OFF”, wait 5 minutes, and repeat lighting procedure.

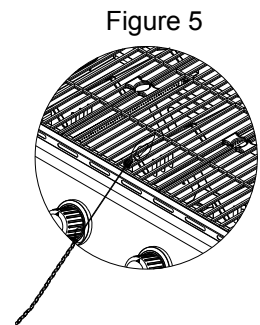
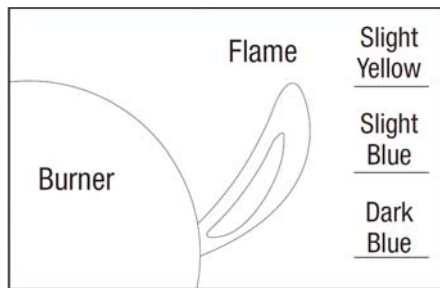
9. If ignition does not light burner, use a lit match secured with the lighting rod provided to light burners manually. Position the lit match near side of the burner. (Figure 5)

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.

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”.

Operating Side Burner

NOTE: Side burner can be used while main burners are operating. **Never** use side burner as a grill.

CAUTION: DO NOT lean on the side burner shelf.

IMPORTANT: Never light or use the side burner with the lid in the closed position.

Lighting Instructions

1. Open the lid. Attempting to light the burner with lid closed may cause an explosion!
2. Make sure there are no obstructions of airflow to the burners. Spiders and insects can nest within and clog the burner / tube at the orifice. A clogged burner tube can lead to a fire beneath the appliance.
3. Control knob must be in the “OFF” position. (Figure 3)
4. Connect gas cylinder per “Installing Gas Cylinder” section.
5. To turn regulator ON, turn the regulator valve handle 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 control knob counterclockwise to (HIGH) to light the burner. Repeat up to 3 times if the burner cannot be ignited successfully.
7. If ignition does not occur within 5 seconds, turn the burner control knob to “OFF”, wait 5 minutes, and repeat lighting procedure.
8. 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 6)

Important: Always use the lighting rod provided when lighting burners with a match.

9. After lighting, observe the burner flame, make sure all burner ports are lit and flame height matches illustration.

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.

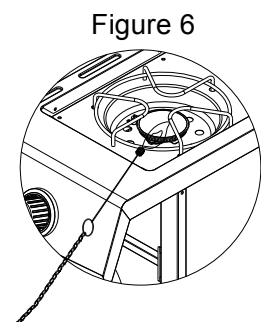
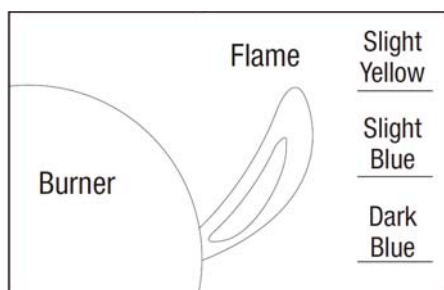


Figure 6

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.

Cooking

1. Open lid and ignite the side burner per “Lighting Instruction” section.
2. Adjust control knob to desired height.
3. Place pan on center of grid.
4. Cook and adjust temperature as needed.
5. Turn grill “OFF” per “Turning off” instructions.

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. Use the side burner of this appliance like a normal kitchen range for boiling or frying.
3. To keep food from sticking to the grids, spray or coat with cooking oil before lighting.
4. Place delicate foods like fish and vegetables in aluminum foil pouches and indirect cook or place on upper cooking level.

WARNING: Never cover entire cooking area with aluminum foil.

5. To avoid losing natural juices, use long handle tongs or spatulas instead of forks and turn foods over just once during cooking.
6. When direct cooking adjust your burners to different levels so foods can be prepared to different internal temperatures in the same time frame.
7. When indirect cooking roasts and larger cuts of meat, place meat onto a roasting rack inside a heavy gauge metal pan. Place pan over the un-lit burners.
8. 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.
9. 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.
10. 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 / tubes for insects and insect nests.

Clean Surfaces

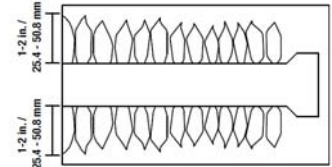
1. Wipe surfaces clean with mild dishwashing detergent or baking soda mixed with water.
2. For stubborn surfaces use a citrus based degreaser and a nylon scrubbing brush.
3. Rinse clean with water.
4. Allow to air dry.

Before Storing

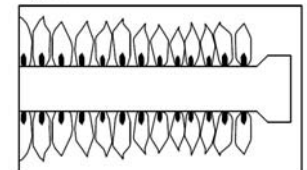
1. Turn control knobs to "OFF" and gas cylinder valve to "CLOSED".
2. Disconnect gas cylinder per "Disconnect Gas Cylinder" instructions.
3. Clean all surfaces.
4. Lightly coat the burners with cooking oil to prevent excess rusting.
5. If storing the grill indoors, disconnect the gas cylinder, see "Disconnect 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.

Burner Flame Conditions

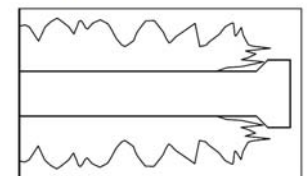
Use this chart check to see if your burners need to be cleaned.



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.

Technical Specification

Model Number: GBC1436BMO

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: 0359CR01494

Injector Size (Main Burner): 0.95mm & Injector Size (Side Burner): 0.92mm

Total Heat Input: 15.52kW

3 Main Burner Heat Input: 12kW

Side Burner Heat Input: 3.52kW

Gas Consumption: 1128 g/h

Country of Destination: GB and IE

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