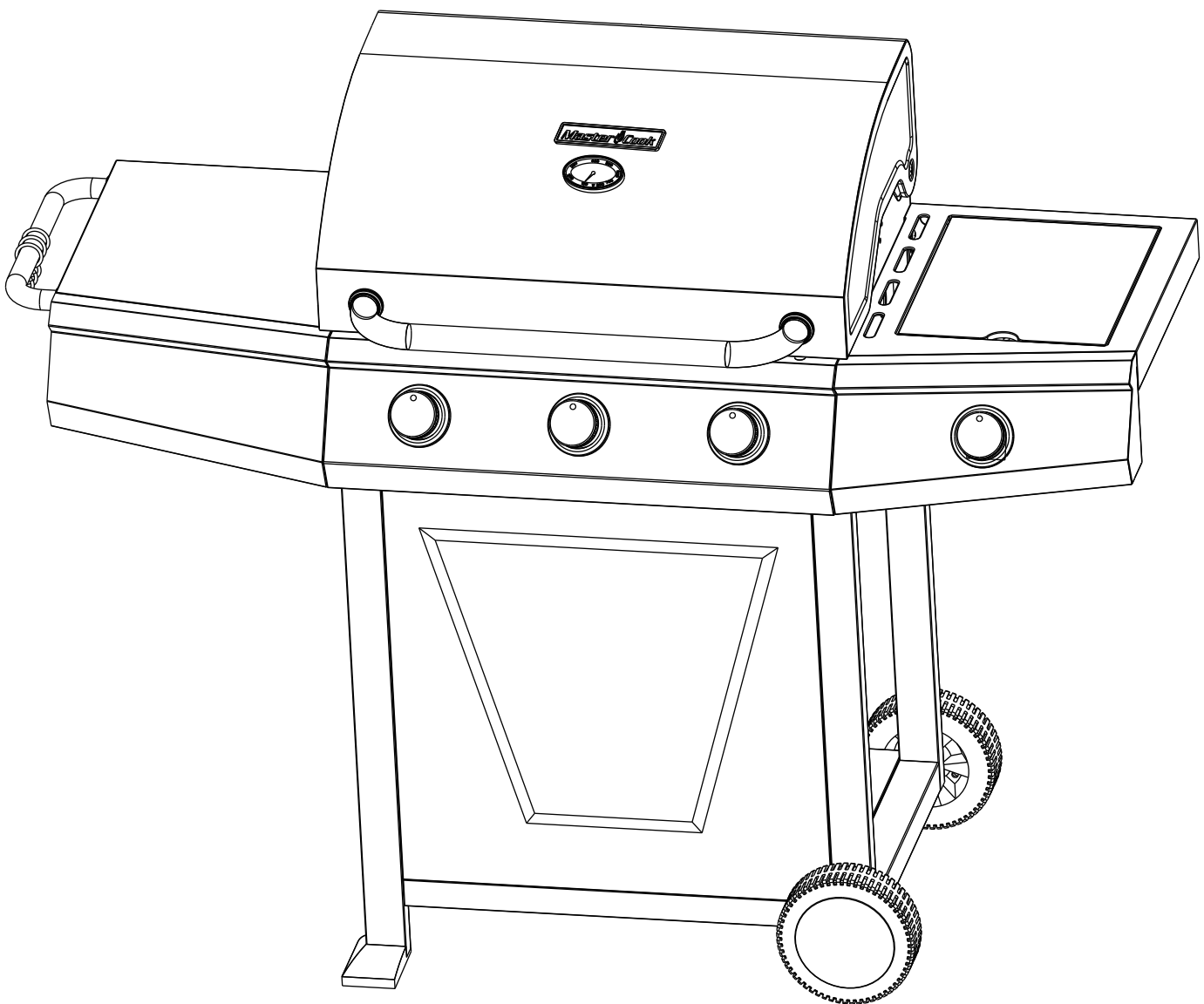


MasterCook

3+1 Burner gas grill

Assembly instructions

Product size assembled:
H111 x W143 x D59 cm



Product code: SRGG30004

Produced in China

Please retain this manual
for future reference

3+1 Burner gas grill

Assembly instructions

Before you start

WARNINGS

- Read the instructions before using the appliance. Follow the steps in the order they are specified and please observe the safety warnings.
- Failure to observe these instructions can affect or damage the device and other objects and lead to personal injury.
- These instructions are part of the product. They should always be stored with the product and should be passed on to each subsequent user.
- Great care has been taken during production to remove sharp edges but you should handle all components with care to avoid possible injury.
- To avoid injury and damage to property, be sure to follow all warnings and instructions carefully, before every use.
- NEVER LEAVE A LIT BARBECUE UNATTENDED.
- If ever in doubt, consult a qualified gas engineer before use.
- As an extra precaution WHEN LIGHTING FOR THE FIRST TIME ALWAYS TAKE EXTRA CARE. Keep your head and arms from hanging over the BBQ cooking surface.
- ALWAYS make sure barbecue appliance is completely cool before applying covers.
- In construction of this BBQ use all and only the components provided. Do not modify BBQ or parts. Any modification of the appliance may be dangerous.



**DO NOT USE INDOORS
ONLY TO BE USED OUTDOORS**

CAUTION!

- KEEP OUT OF REACH OF CHILDREN and PETS DURING and AFTER USE.
- Do not store or use petrol or other flammable vapor or liquids in the vicinity.
- This appliance will become very hot during operation - always wear suitably protective heat proof gloves during use.
- WARNING: Accessible parts may be very hot. Keep young children away.
- Turn off the gas supply at the gas container after use.
- ALWAYS close and disconnect from main gas supply cylinder after use and for storage.
- DO NOT MOVE THE APPLIANCE DURING USE.

DANGER!

If you smell gas:

1. Shut off gas supply to appliance.
2. Extinguish any open flame, avoid using any electrical appliance.
3. Open lid and ventilate the area.
4. Check gas connections with soap solution.
5. If odor still exists, immediately contact your gas supplier or fire department.

IMPORTANT!

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

It is the user's responsibility to see that this barbecue is properly assembled, installed, and taken care of. Failure to follow instructions in this manual could result in serious bodily injury and/or property damage.

Any modification of the appliance, misuse, or failure to follow the instructions may be dangerous.

Do's

Leak test all connections after each tank refilled or first use after a long period, by which the method is described in the "Operating instructions" part.

This barbecue should be thoroughly cleaned and inspected on a regular basis, clean and inspect the hose before each use of the appliance. If there is evidence of abrasion, wear, cuts or leaks, the hose must be replaced prior to the appliance being operated.

Use only factory authorized parts. The use of any part that is not factory authorized is dangerous.

When cooking, fire extinguishing materials shall be readily accessible. In the event of an oil grease fire, do not attempt to extinguish with water. Use type B or type C dry chemical fire extinguisher or smother with dirt, sand or baking soda.

Operate on solid ground only, do not install or use in/on boats or recreational vehicles.

Always open barbecue lid carefully and slowly as heat and steam trapped within barbecue can severely burn you.

Move gas hoses as far away as possible from hot surface and dripping hot grease.

Keep all electrical cords away from a hot barbecue.

Turn off the gas supply at the gas container after use.

When handling particularly hot components, protective gloves should be used.

Dont's

This Barbecue is NOT for commercial use.

Never use an LP gas tank with damaged body, valve, collar, or footing.

Do not store a spare LP gas tank under or near this appliance. The use of alcohol, prescription or non-prescription drugs may impair the ability to properly assemble or safely operate the appliance.

Never use charcoal, lighter fluid, lava rocks, gasoline, kerosene, or alcohol within this product.

Do not store or use gasoline or other flammable liquids or vapors within 25 feet (7.6m) from this appliance.

Minimum clearance from sides and back of unit to combustible construction: 3 feet from side and 3 feet from back. Do not use this appliance under overhead combustible surface.

3+1 Burner gas grill

Assembly instructions

Before you start

× Dont's

Do not use the barbecue unless it's completely assembled and all parts are securely fastened and tightened.
Do not leave a lit barbecue unattended, especially keep children and pets away from barbecue at all times.
Do not move the appliance during use.
Never cover the entire cooking area.
Never obstruct the ventilation openings of the container compartment.

Number of people required to assemble

Two people

Time to assemble



2 hours

Assembly instructions

Find a large, clean area to assemble your barbecue. Please refer to the 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.

Please use protective gloves when assembling this product.

To avoid losing any small component or hardware, assemble your product on a hard level surface that does not have cracks or openings.

To avoid damage to soft floor or carpet, do not assemble or move the appliance on soft floor or carpet.

Follow all steps in order to properly assemble your product.

Make sure all the plastic protection rip off before assembling.

Do not force parts together as this can result in personal injury or damage to the product.

When applicable, tighten all hardware connections by hand first, once the step is completed, go back and full tighten all hardware.

Please read these instructions carefully before assembly and use.

Caution: Whilst every effort has made in manufacture of your barbecue to remove any sharp edge, you should handle all components with care to avoid accidental injury.

Tools required



not
supplied



not
supplied

3+1 Burner gas grill

Assembly instructions

Further information

Important Notes:

To operate you will need a precision-filled standard G30/G31 barbecue LP gas cylinder with external valve threads. Use standard flexible tube with length less than 1.5 m. The tube shall be readily visible across its entire length for inspection after installation.

Danger:

You must have the proper regulator and bottle in order for the barbecue to operate safely and efficiently. Use of an incorrect or faulty regulator is dangerous and will invalidate any warranty.

Connect LP Gas cylinder

Before connecting, be sure that there is no debris caught in the head of the LP tank, head of the regulator valve or in the head of the burner and burner ports. Connect gas line to tank by turning knob clockwise until it stops, make sure that the tube is not subject to twisting.

Disconnect LP Gas cylinder

Before disconnecting make sure the LP gas tank valve in "CLOSED" Disconnect gas line from LP gas cylinder by turning knob counterclockwise until it is loose. After connecting to gas cylinder, a leak testing is necessary.

Danger:

When changing the gas container, care must be taken to keep away from any source of ignition.

Leak Testing (To be performed in a well-ventilated area)

Confirm all barbecue control knobs are in the off position. Open the gas control valve on gas cylinder. Check for leaks by brushing soap solution over all gas system joints, including all valve connections, hose connections and regulator connections. NEVER USE AN OPEN FLAME to test for leaks at anytime. If bubbles form over any of the joints, there is a leak. Turn off the gas supply and retighten that joint. Repeat the test. If bubbles form again, stop trying; contact your local dealer for assistance. Leak test annually, and whenever the gas cylinder is removed or replaced.

3+1 Burner gas grill

Assembly instructions

Operating instructions

Warnings

- Before proceeding, make certain that you have assembled the appliance according to instructions.
- Use your Barbecue at least 100cm away from any wall or surface.
- Never use your gas barbecue in a building, garage, shed, breezeway, or any other enclosed area.
- Never obstruct the flow of ventilation air around your gas barbecue housing.

Before lighting

Inspect the gas supply hose prior to turning the gas "ON". If there is evidence of cuts, wear or abrasion, it must be replaced prior to use. Check leakage before use. Do not use the barbecue if the odor of gas is present.

Preparation before cooking

To prevent foods from sticking to the cooking grill, please use a long handled brush to apply a light coat of cooking or vegetable oil before each barbecuing session. (Note: When cooking for the first time, coating color may change slightly as a result, this is normal and should be expected.)

Lighting the barbecue:

1. Read the operating instructions before lighting.
2. Open lid.
3. Ensure knobs are in " OFF " position.
4. Connect regulator with cylinder, then turn on.
5. Push and turn control knob anti-clockwise to approx 1/4 position, until a click is heard and burners lit.
6. Adjust the flame between 1/4 to 1/2 areas.

If the burner still fails to light after several attempts, try the manual ignition procedure below.

- 1, Open BBQ hood.
- 2, Ensure all the burners control knobs are in the "OFF" position.
- 3, Slowly turn on the gas at the LP gas cylinder valve or regulator if it is not already on.
- 4, Place a match in the Match Holder
- 5, Use the holder to slide the lit match through the cooking grates or cooking griddle and the front of the heat tent to the left of the burner you wish to light.
- 6, Press and turn the burner control knob to 1/2 position.
- 7, If the burner does not light within 5 seconds, turn the burner control knob to "OFF", wait 5 minutes for gas to clear, and try again.
- 8, When lit, turn the control knob to the desired heat setting.

It is recommended to use a pot or pan with size of 160-240mm for Side Burner.

End of cooking session

After each cooking session, turn the barbecue control knob burners to the "Max" position and burn for 5 minutes. This procedure will burn off cooking residue, thus making cleaning easier. Make sure the hood is open during this process. When you have finished using your barbecue, turn all the control valves fully clockwise to the "OFF" position, then switch off the gas at the bottle. Wait until the barbecue is sufficiently cool before closing its hood.

Tips for better cookouts and longer barbecue 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, sautéing or frying.
- 3, To reduce flare-up, keep barbecue clean, use lean cuts of meat and avoid cooking on very high temperature.
- 4, Place delicate foods like fish and vegetables in aluminum foil pouches and indirect cook or place on upper cooking levels (warming rack).
- 5, To avoid losing natural juice, use long handled 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, Try water pans to reduce flare-ups and cook juicier meats. Before starting barbecue remove cooking grids and place a heavy duty shallow pan directly on heat plates. Fill half way with water, fruit juices or other flavored liquids. Replace cooking grids and position food over the loaded pan.
- 8, Rotisseries, grill baskets, vertical poultry holders and other accessories can enhance your experiences, reduce cooking time and aid in clean-up.
- 9, Clean cooking grids and racks 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.
- 10, After every use, allow barbecue to cool down. Then protect clean cooking grids with a light coat of cooking oil, empty grease pan, wipe outside surfaces with a suitable kitchen cleaner and protect surfaces with a quality cover that properly fits your barbecue.

3+1 Burner gas grill

Assembly instructions

Cleaning and maintenance

Regularly clean your barbecue between uses and especially after extended periods of storage.

Ensure the barbecue and its components are sufficiently cool before cleaning.

Never douse the barbecue with water when its surfaces are hot. Never handle hot parts with unprotected hands.

In order to extend the life and maintain the condition of your barbecue, we strongly recommend that the unit be covered when left outside for any length of time, especially during the winter months.

1. Cooking Grill

Clean with hot soapy water. To remove any food residue, use a mild cream cleaner on a non-abrasive pad. Rinse well and dry thoroughly.

2. Burner Maintenance

In normal usage, burning off the residue after cooking will keep the burner clean. The burner should be removed and cleaned annually, or whenever heavy build-up is found, to ensure that there are no signs of blockage (debris, insects) in either the burner portholes or the venture tubes. Use a pipe cleaner to clear obstructions. A wire brush can be used to remove corrosion from the burner surfaces.

When refitting the burner, be careful to check that the venture tubes of the burner fit over the valve outlets.

3. Barbecue Body

Regularly remove excess grease or fat from the barbecue body with a soft plastic or wooden scraper.

It is not necessary to remove all the grease from the body. If you need to clean fully, use hot soapy water and a cloth, or nylon-bristled brush only. Remove cooking surfaces and burners before full cleaning. Do not immerse the gas controls or manifold in water. Check burner operation after carefully refitting into body.

4. Fixings

Annual checking and tightening of metal fixings is recommended.

5. Storage

Store your barbecue in a cool dry place. Cover the burners with aluminum foil in order to prevent insects or other debris from collecting in burner holes. If the barbecue is to be stored indoors, the gas cylinder must be disconnected and left outside.

The gas cylinder should always be stored outside, in a dry, well-ventilated area, away from any sources of heat or ignition. Do not let children near the gas cylinder.

3+1 Burner gas grill

Assembly instructions

Trouble shooting


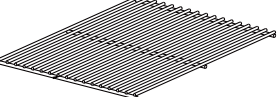
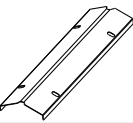
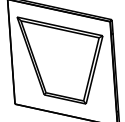

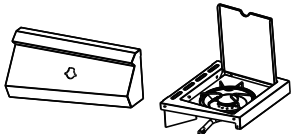
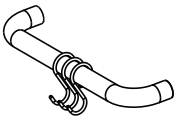
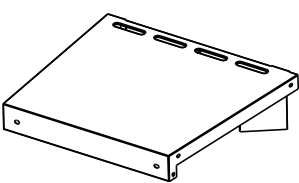
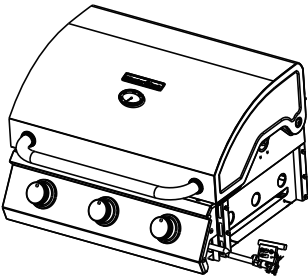
PROBLEM	POSSIBLE CAUSE	PREVENTION/CURE
Burner will not light using igniter	Wires or Electrode covered with cooking residue	Clean wire and/or electrode with rubbing alcohol
	Electrode and burners are wet	Wipe dry with cloth
	Electrode cracked or broken – sparks at crack	Replace electrode
	Wire loose or disconnected	Reconnect wire or replace electrode/wire assembly
	Wire is shorting (Sparking between igniter and electrode)	Replace igniter wire/electrode assembly
Burner will not light with match	No gas flow	Check if LP gas cylinder is empty. If empty, replace or refill, or else refer to " sudden drop in gas flow or reduced flame height"
	Coupling nut and regulator not fully connected	Turning the coupling nut about one-half to three quarters additional turn until solid stop. Tighten by hand only, Do not use tools.
	Obstruction of gas flow	Clear burner tubes, check for bent or kinked hose.
	Spider webs or insect nest in venturi	Clean venturi
	Burner ports clogged or blocked	Clean burner ports
Sudden drop in gas flow or reduced flame height	Out of gas	Replace or refill LP gas cylinder
	Excess flow, safety device may have been activated	Turn control knobs to "OFF", wait 30 seconds and light barbecue. If flames are still too low, reset the excessive flow safety device by turning control knobs "OFF " and LP gas cylinder valve to "CLOSED". Disconnect regulator. Turn control knobs to "HIGH", wait 1 minute. Then turn control knobs to "OFF", and reconnect regulator and leak check connections . Slowly turn LP gas cylinder valve to "OPEN", wait 30 seconds and then light barbecue per lighting instructions.
Irregular flame pattern, flame does not run the full length or burner	Burner ports are clogged or blocked	Clean burner ports.
Flame is yellow or orange	New burner may have residual manufacturing oils	Burn barbecue for 15 minutes with the lid closed
	Spider webs or insect nest in venturi	Clean venturi
	Food residue, grease or seasoning salt on burner	Clean burner
	Poor alignment of valve to injector venturi High or gusting winds Low on LP Gas	Assure burner venturi is properly engaged with injector Do not use barbecue in high winds Replace or refill LP gas cylinder
Flame blow out Persistent grease fire	Excess flow valve tripped Grease trapped by food buildup around burner system	Adjust (lower) temperature accordingly Turn control knobs to "OFF", Turn LP gas tank valve to "CLOSED". Leave lid in closed position and let fire burn out. After barbecue cools, remove and clean all parts
Flashback (fire in burner tube(s))	Burner and/or burner tubes are blocked	Clean burner and/or burner tubes
Inside of lid is peeling (like paint peeling)	The lid is stainless steel, not painted	Baked on grease buildup has turned to carbon and is flaking off. Clean thoroughly.

3+1 Burner gas grill

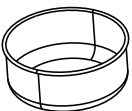




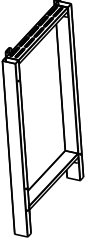
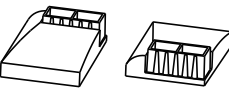
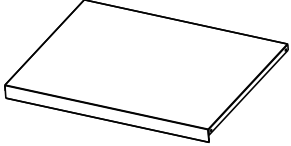

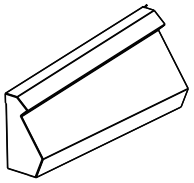
Assembly instructions

Fixtures and Fittings

Components supplied (not actual size)

Ref	Description	Visual	Qty
1	Warming rack		1
2	Cooking grid		2
3	Flame tamers		3
4	Cart front panel		1
5	Side burner rack		1
6	Right side table		1
7	Handle with hook		1
8	Left side table		1
9	Lid assembly		1

Components supplied (not actual size)

Ref	Description	Visual	Qty
10	Grease cup		1
11	Grease cup hanger		1
12	Wheel		2
13	Wheel cap		2
14	Right leg		1
15	Left leg		1
16	Plastic leg stand		1
17	Bottom panel		1
18	Handle base		2
19	Left side panel		1




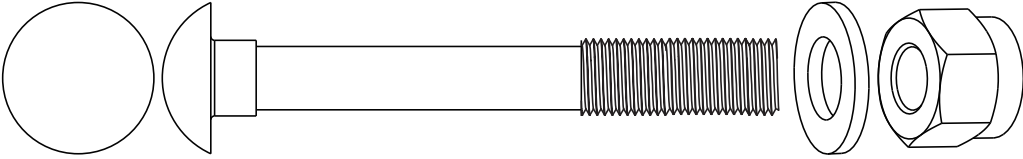
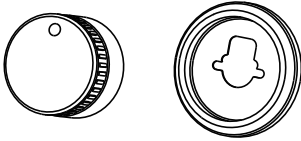
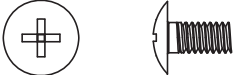
Please retain this manual
for future reference

3+1 Burner gas grill

Assembly instructions

Fixtures and Fittings

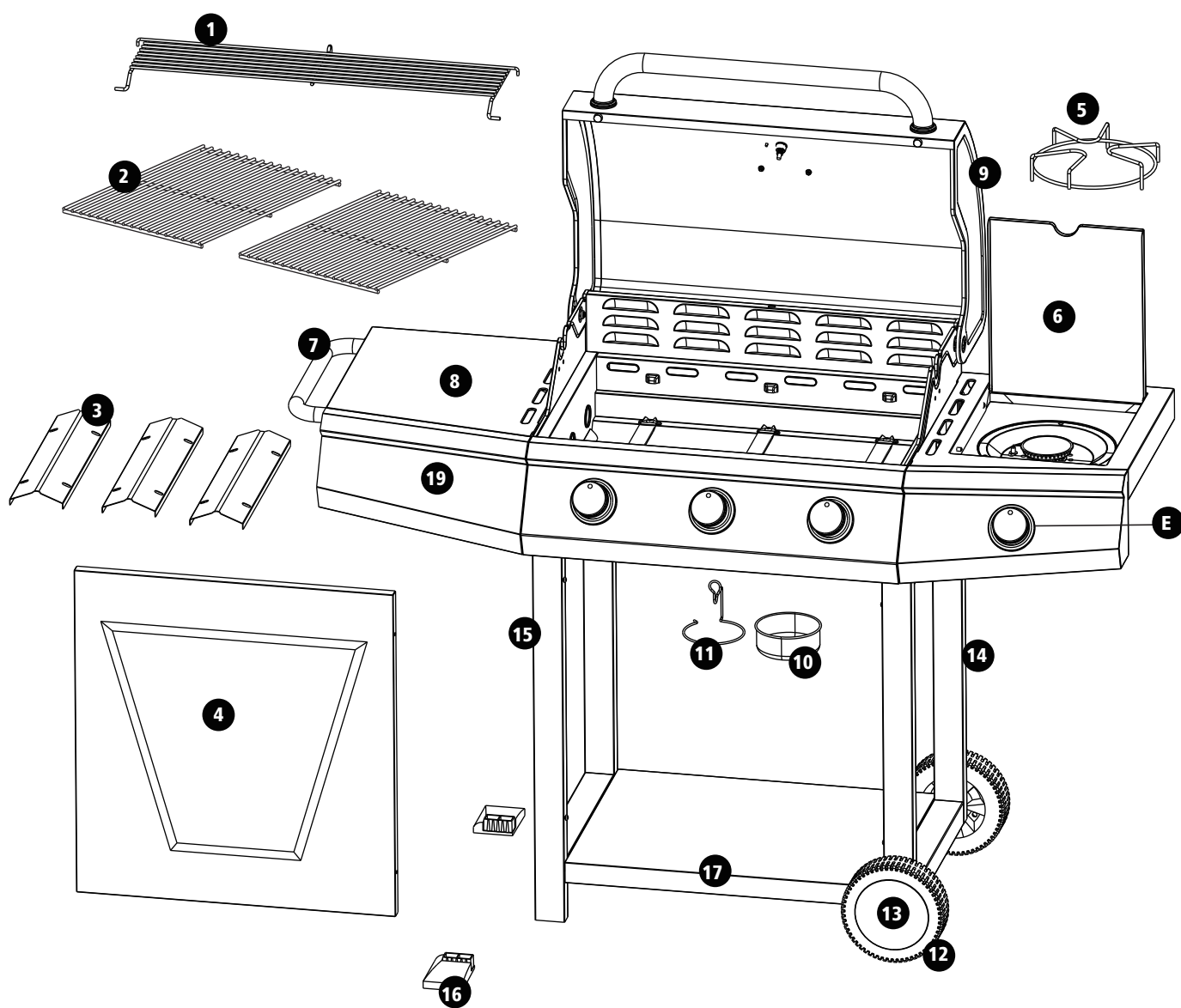
Fittings supplied (actual size)

Ref	Dimensions	Visual	Qty
A	M5x12		14
B	ST5x8		8
C	M4x10		2
D	M10x75 D10 M10		2
E	Control knob and bezel		1
F	M6x8		2

3+1 Burner gas grill

Assembly instructions

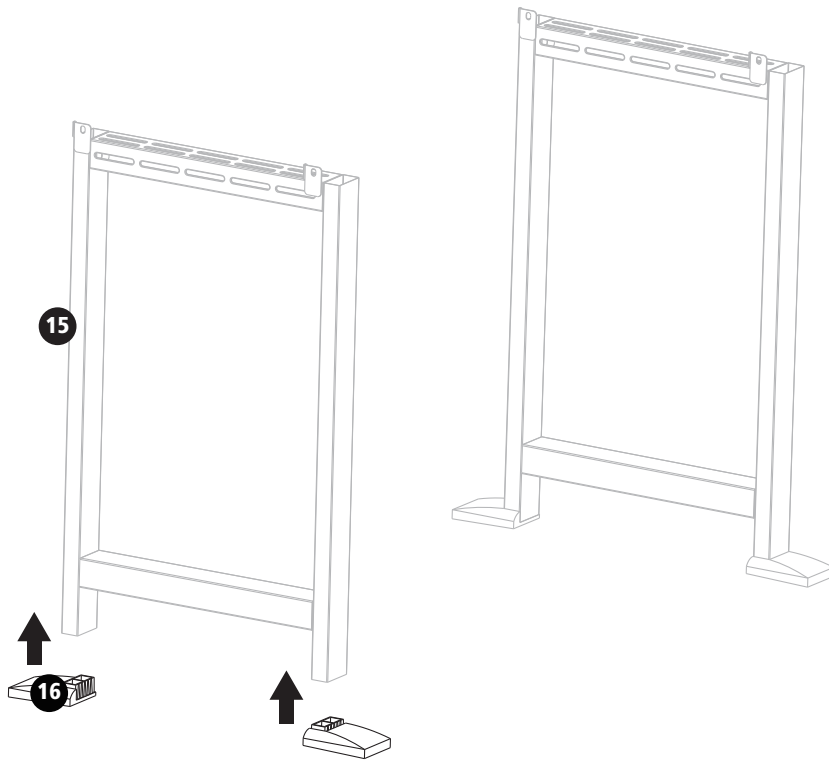
Getting to know your product



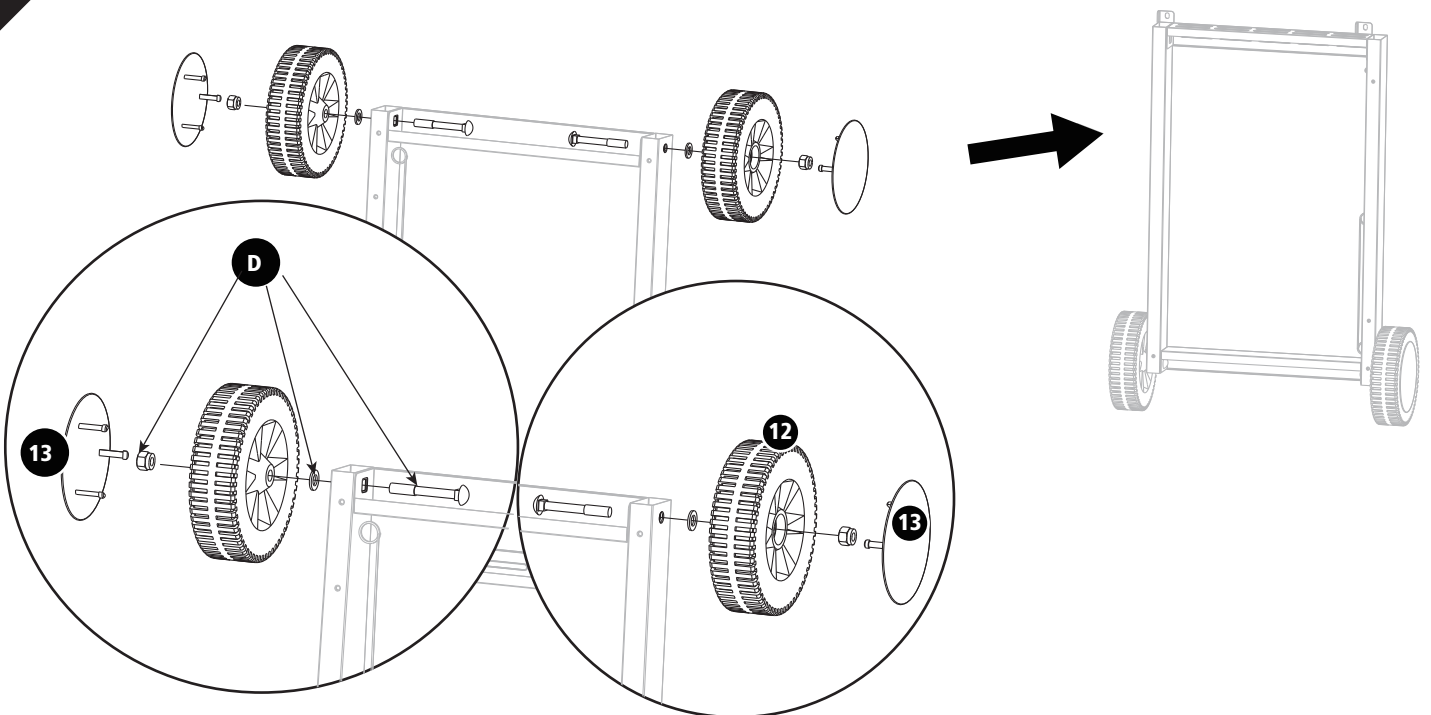
3+1 Burner gas grill

Assembly instructions

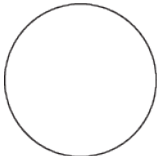
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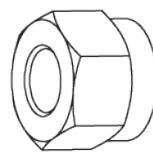
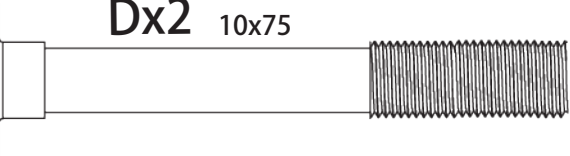
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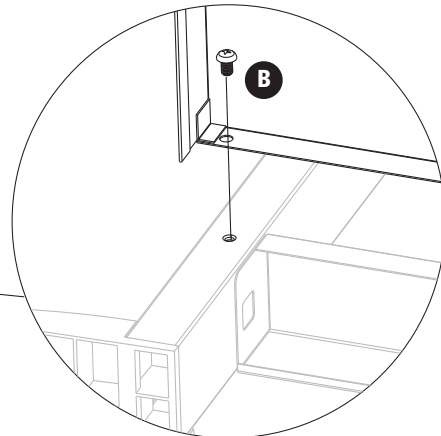
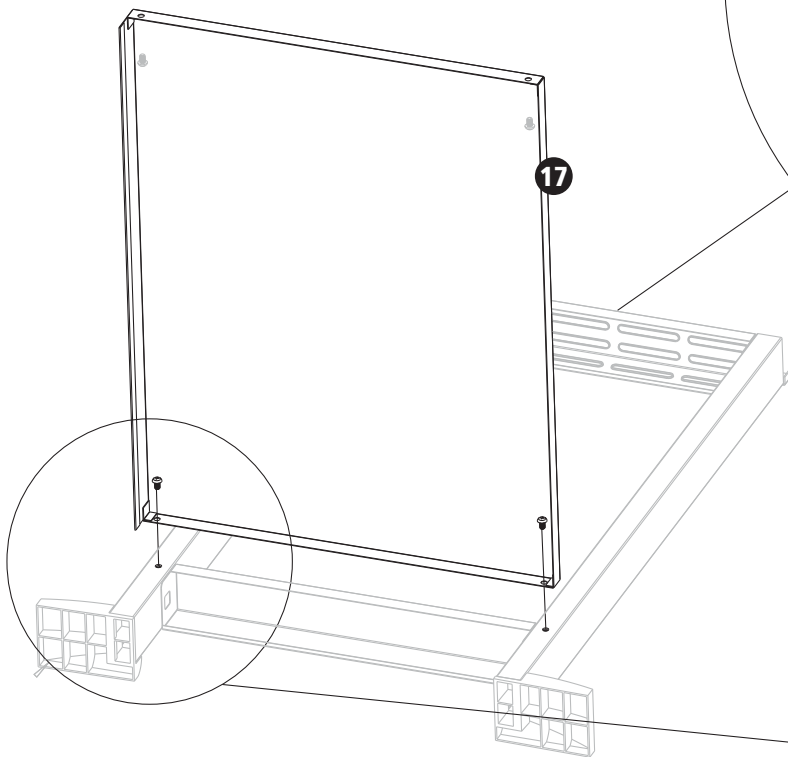
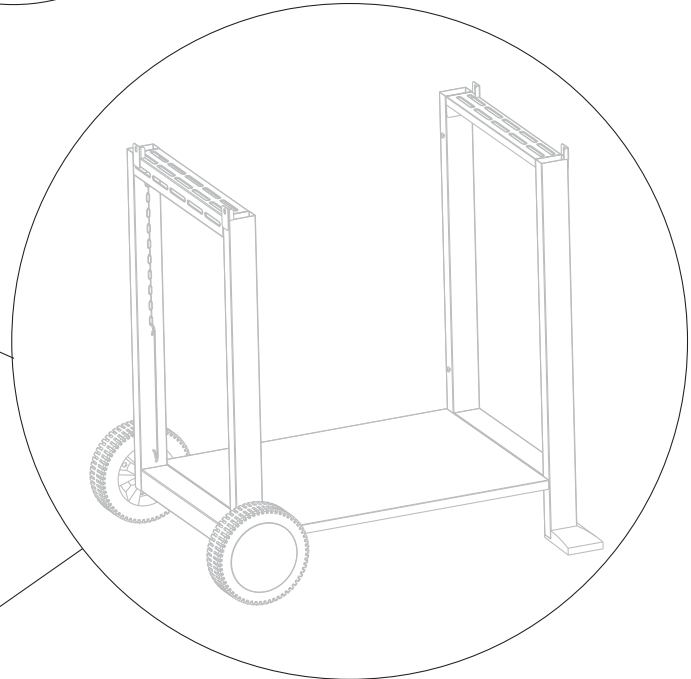
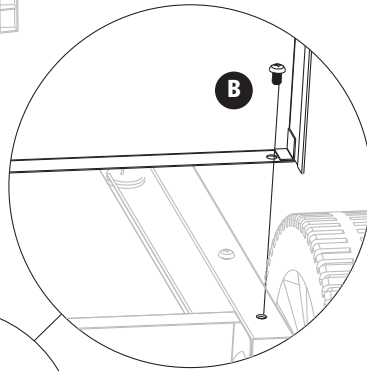
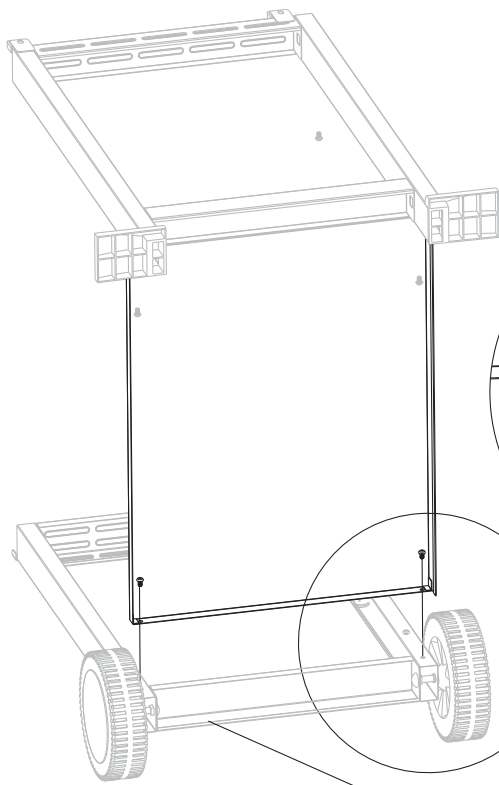
Dx2 10x75



3+1 Burner gas grill

Assembly instructions

3



not supplied



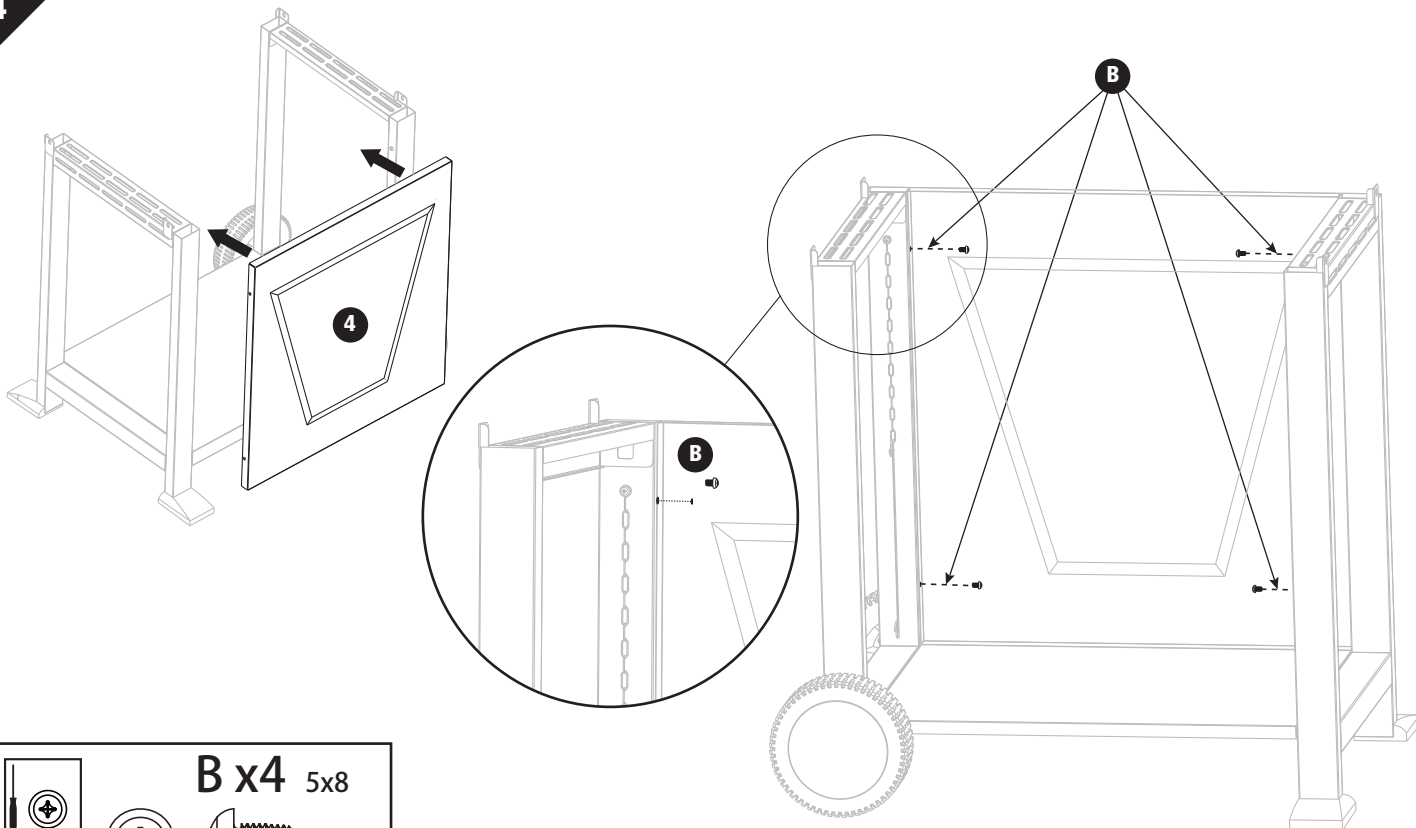
B x4 5x8



3+1 Burner gas grill

Assembly instructions

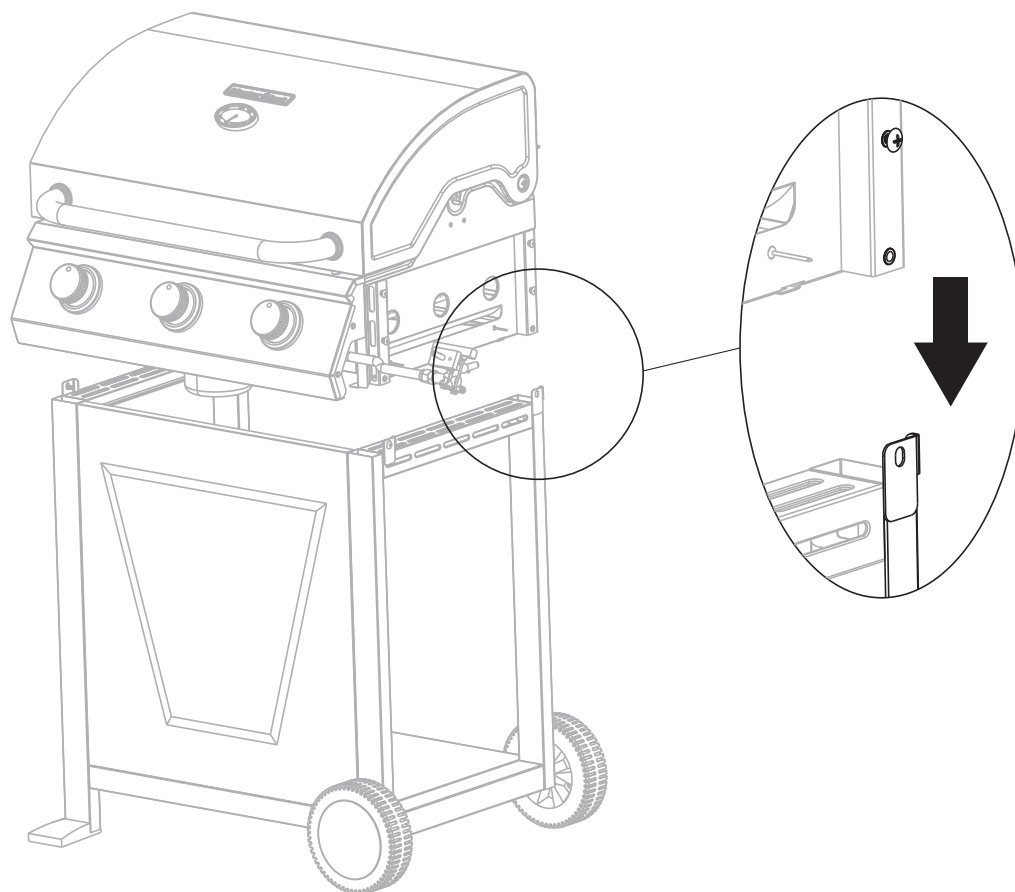
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B x4 5x8



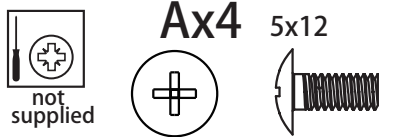
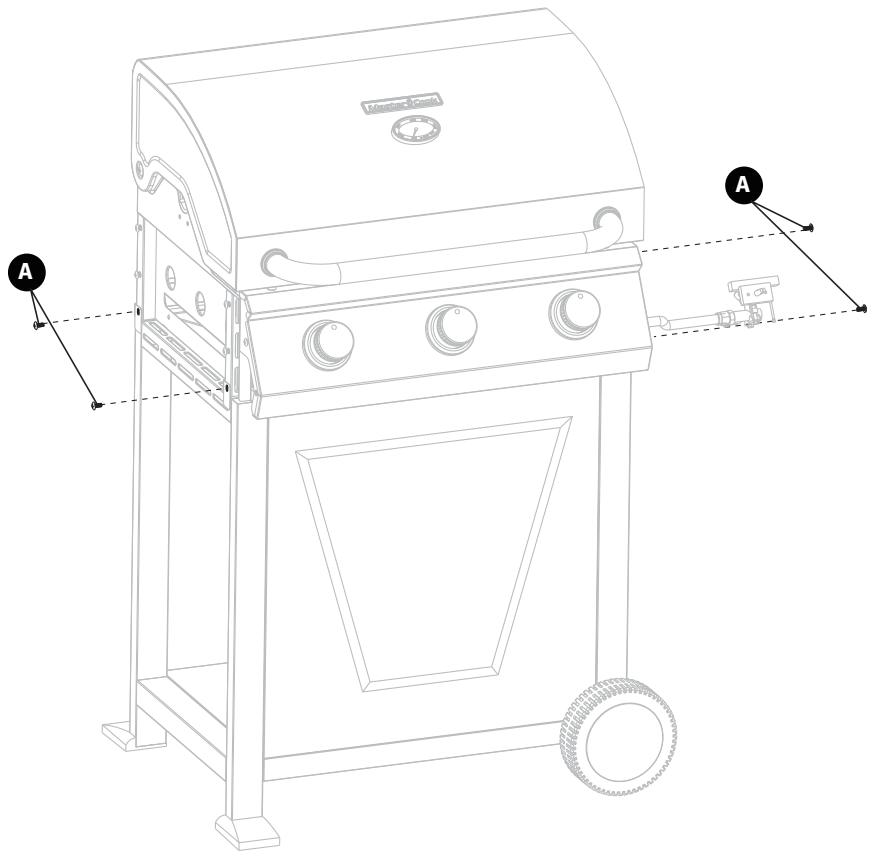
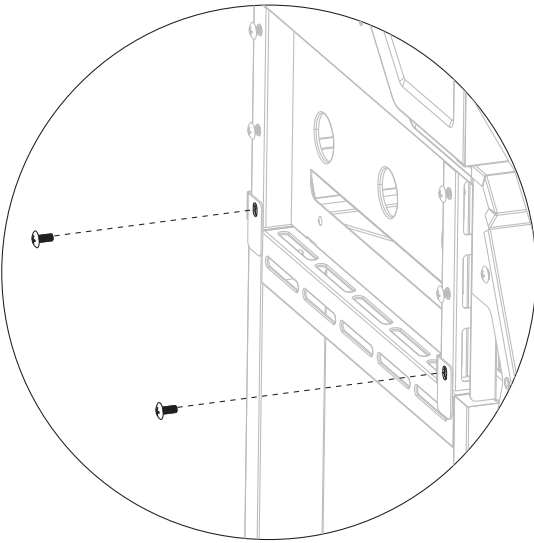
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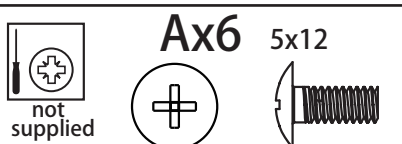
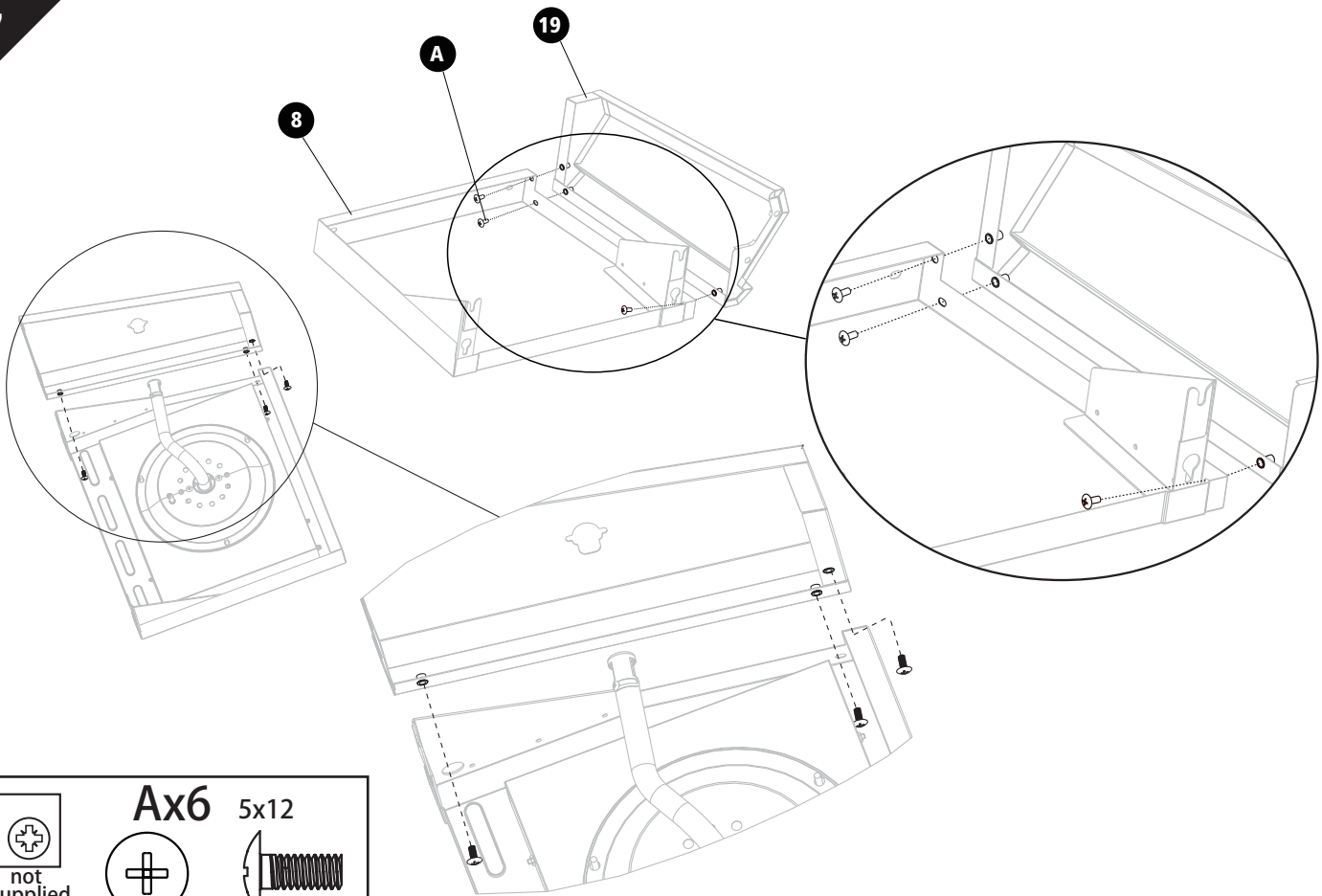
3+1 Burner gas grill

Assembly instructions

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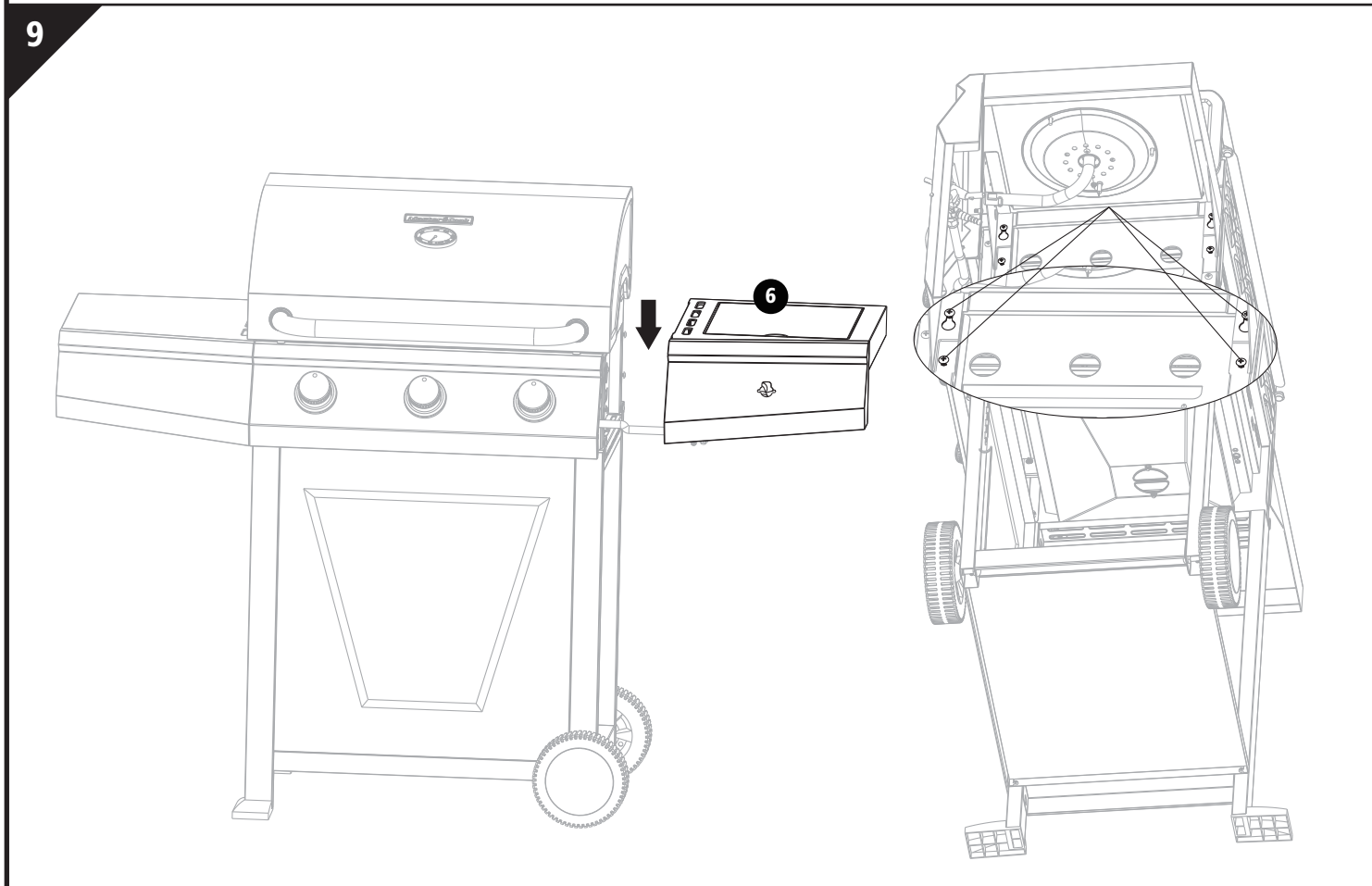
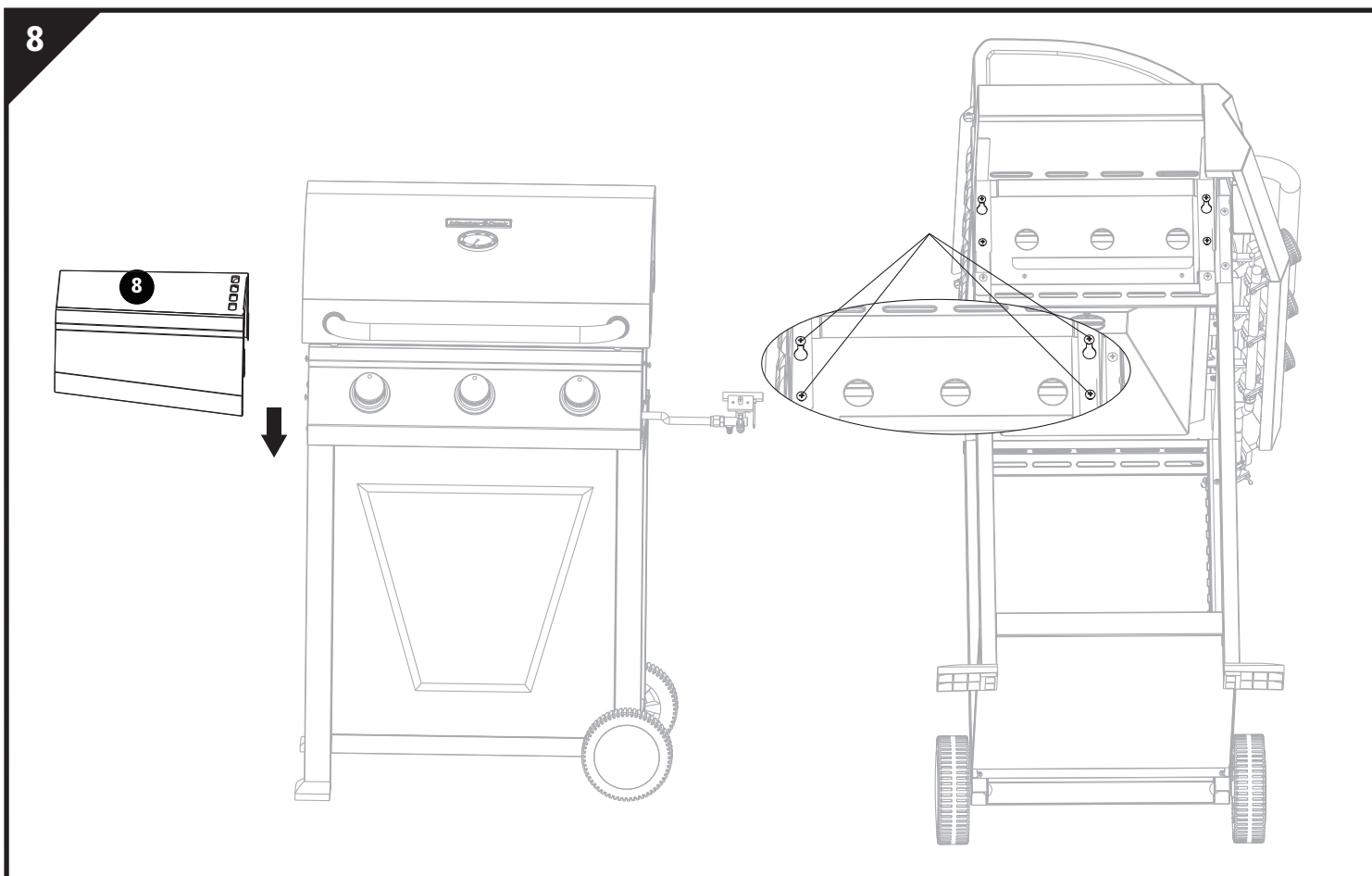
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3+1 Burner gas grill

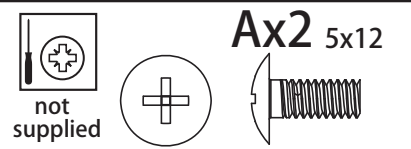
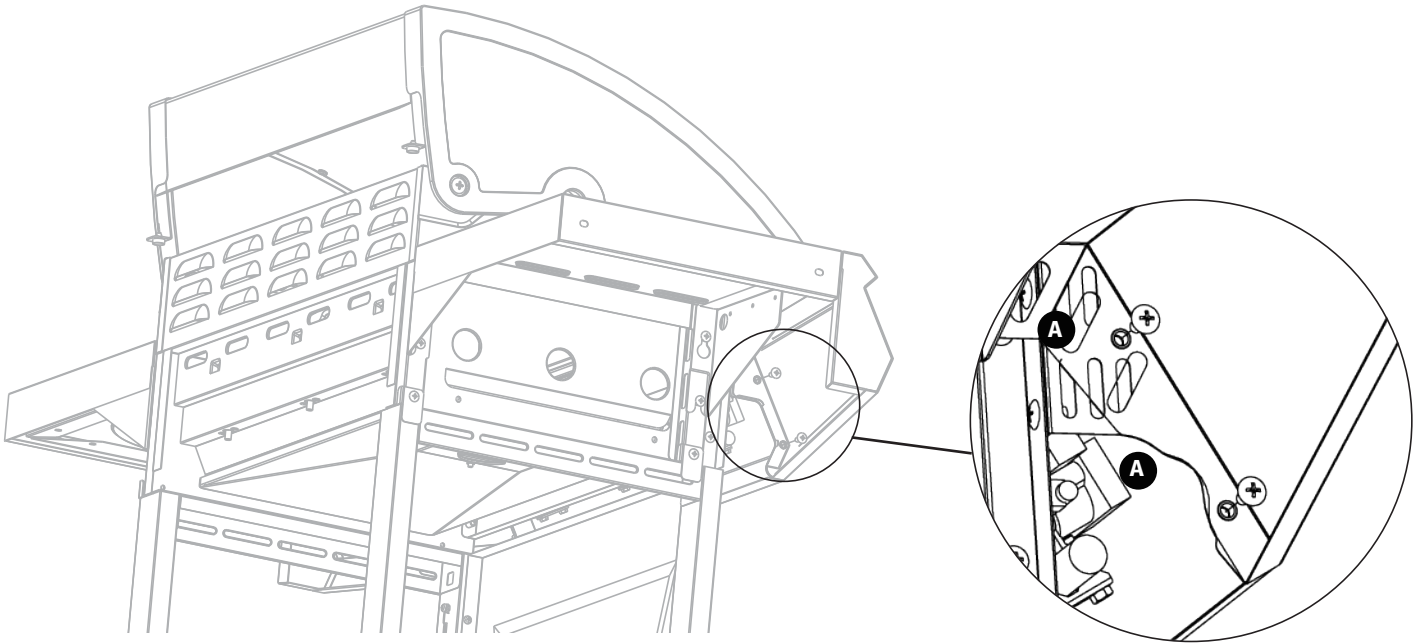
Assembly instructions



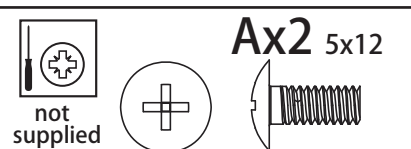
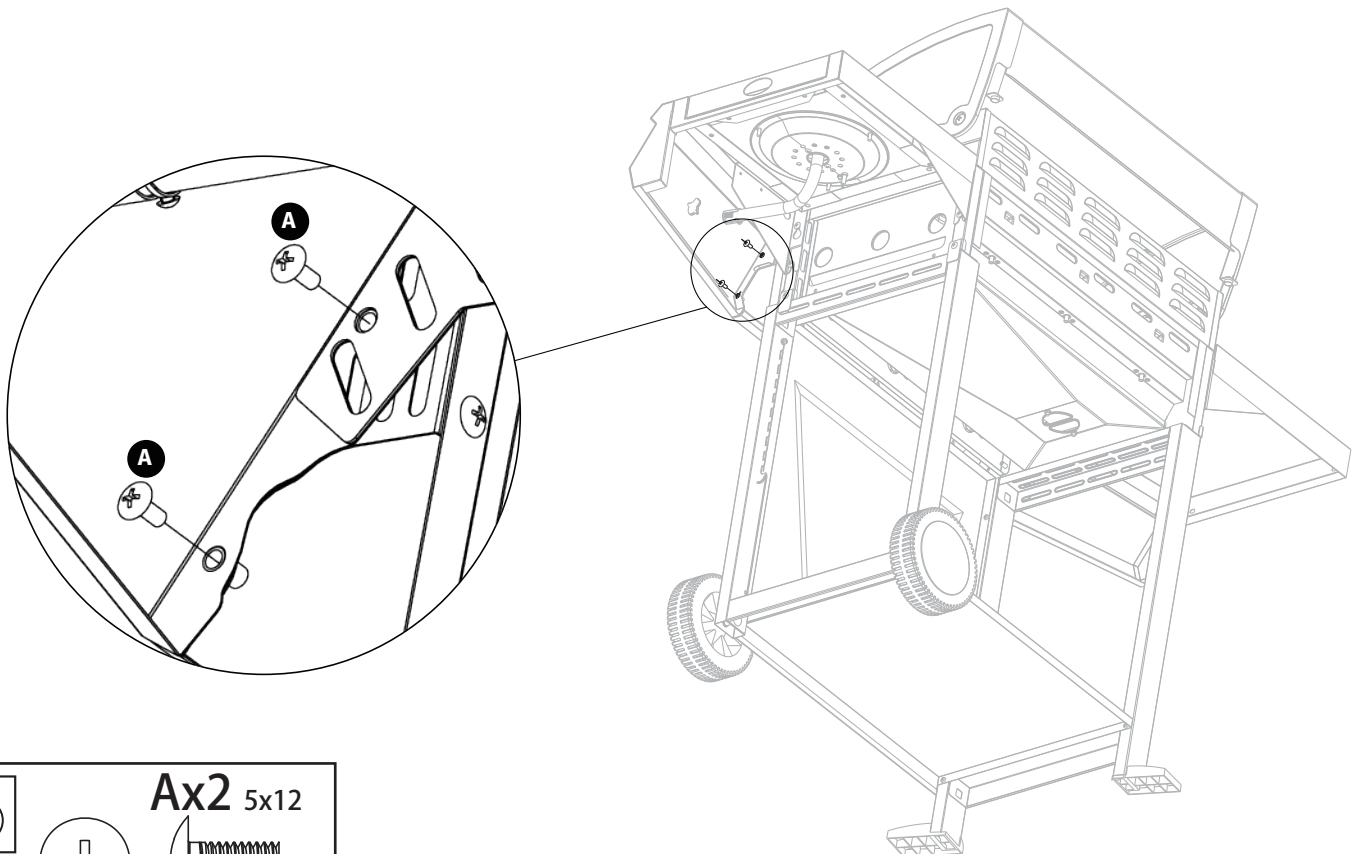
3+1 Burner gas grill

Assembly instructions

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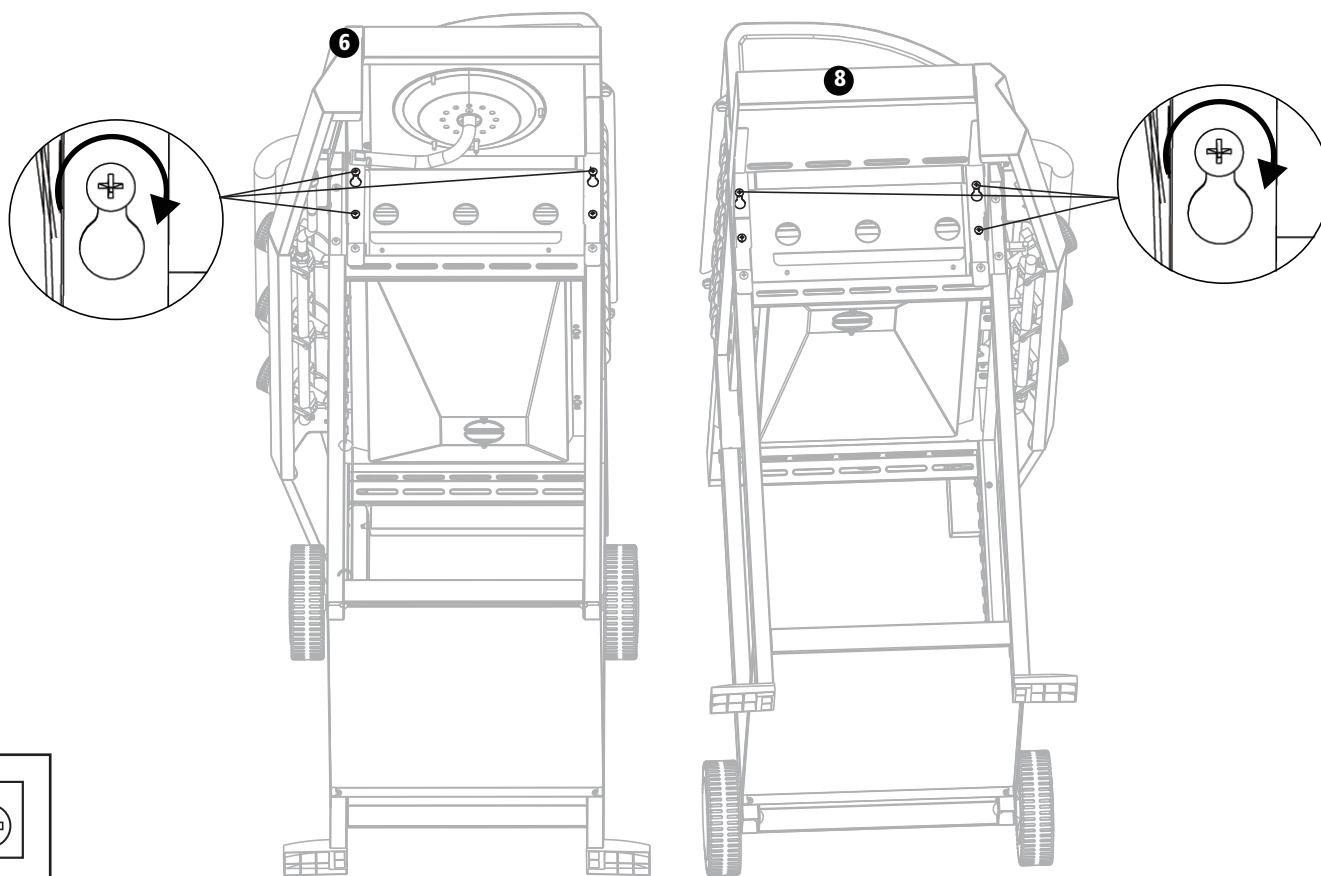
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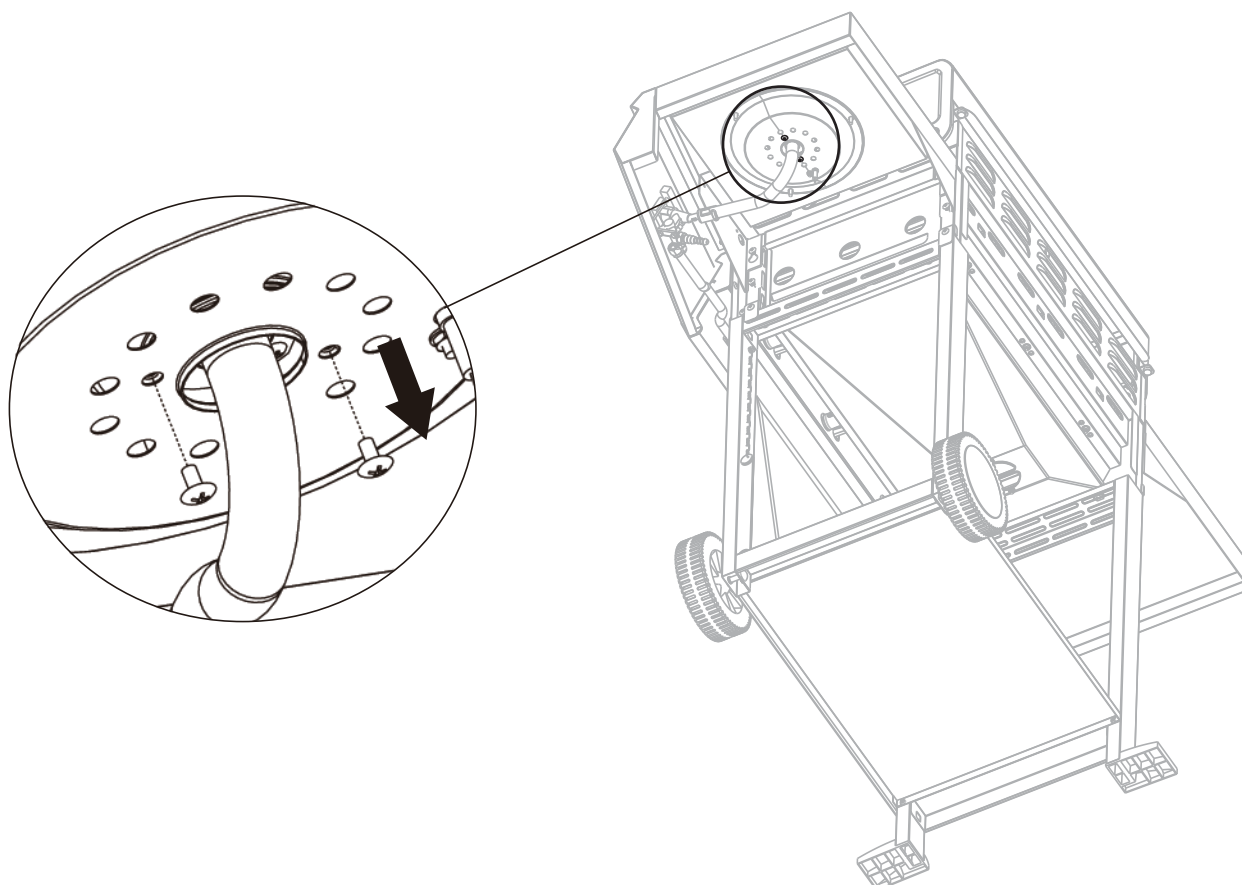
3+1 Burner gas grill

Assembly instructions

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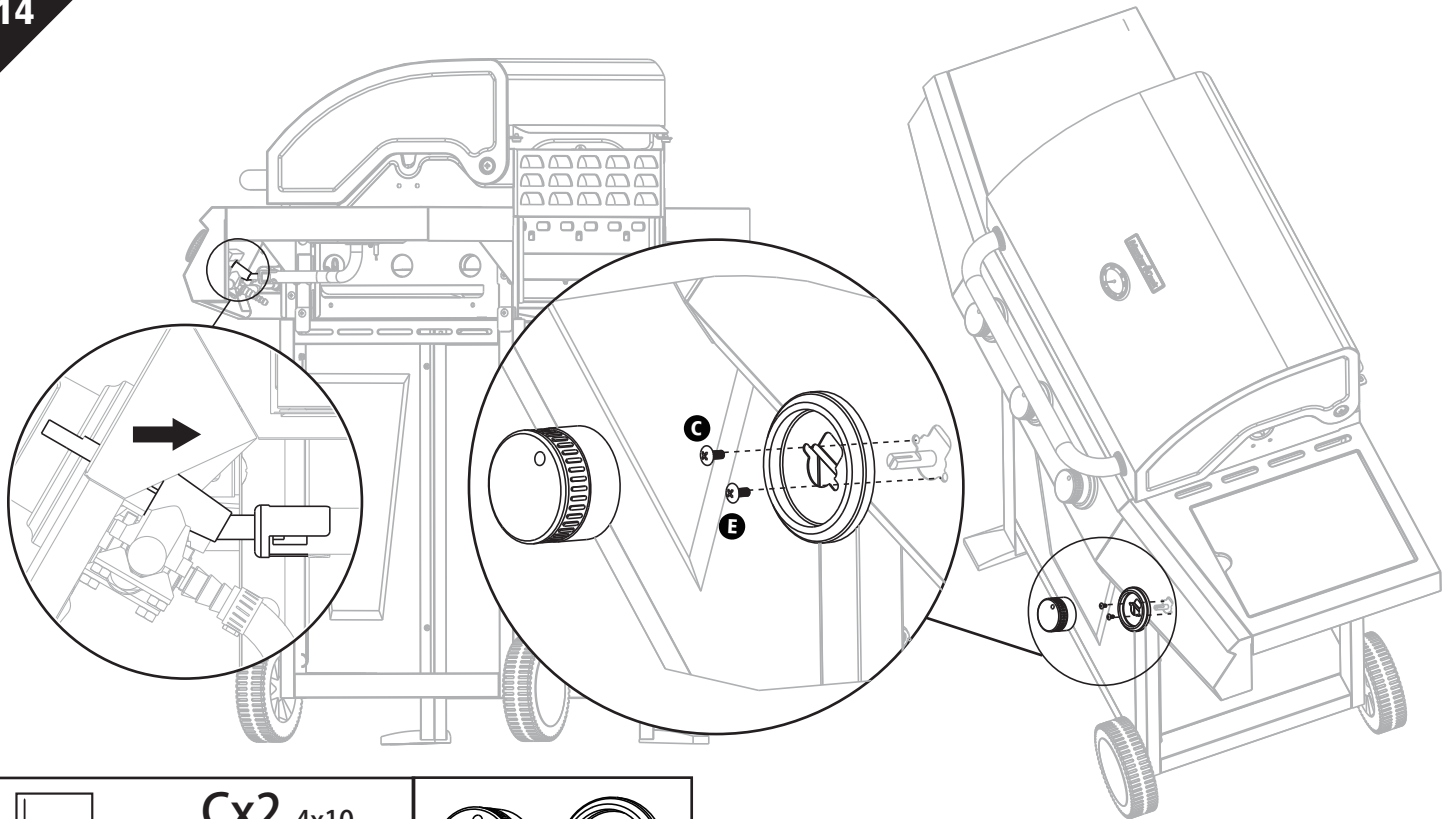


Please retain this manual
for future reference

3+1 Burner gas grill

Assembly instructions

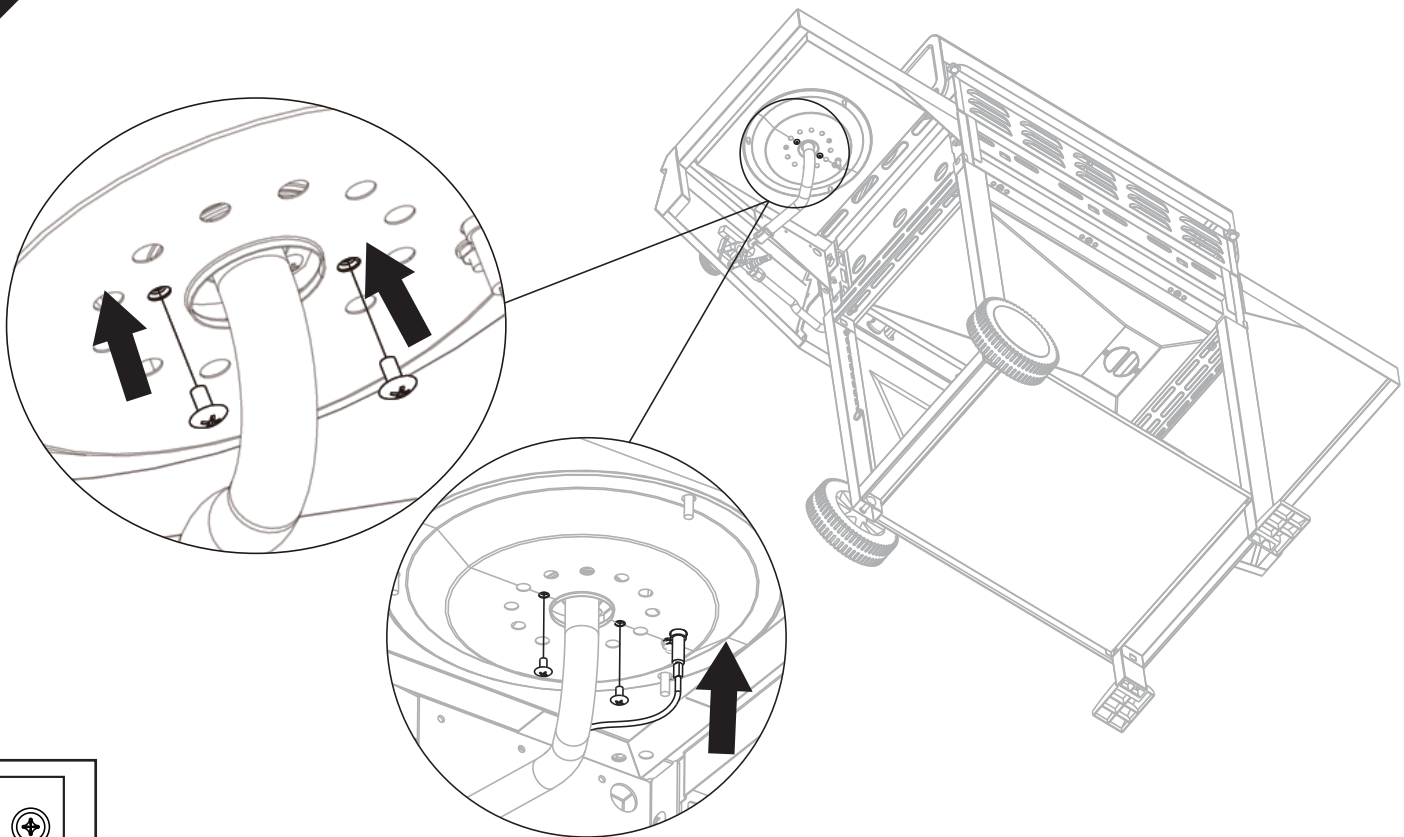
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Cx2 4x10



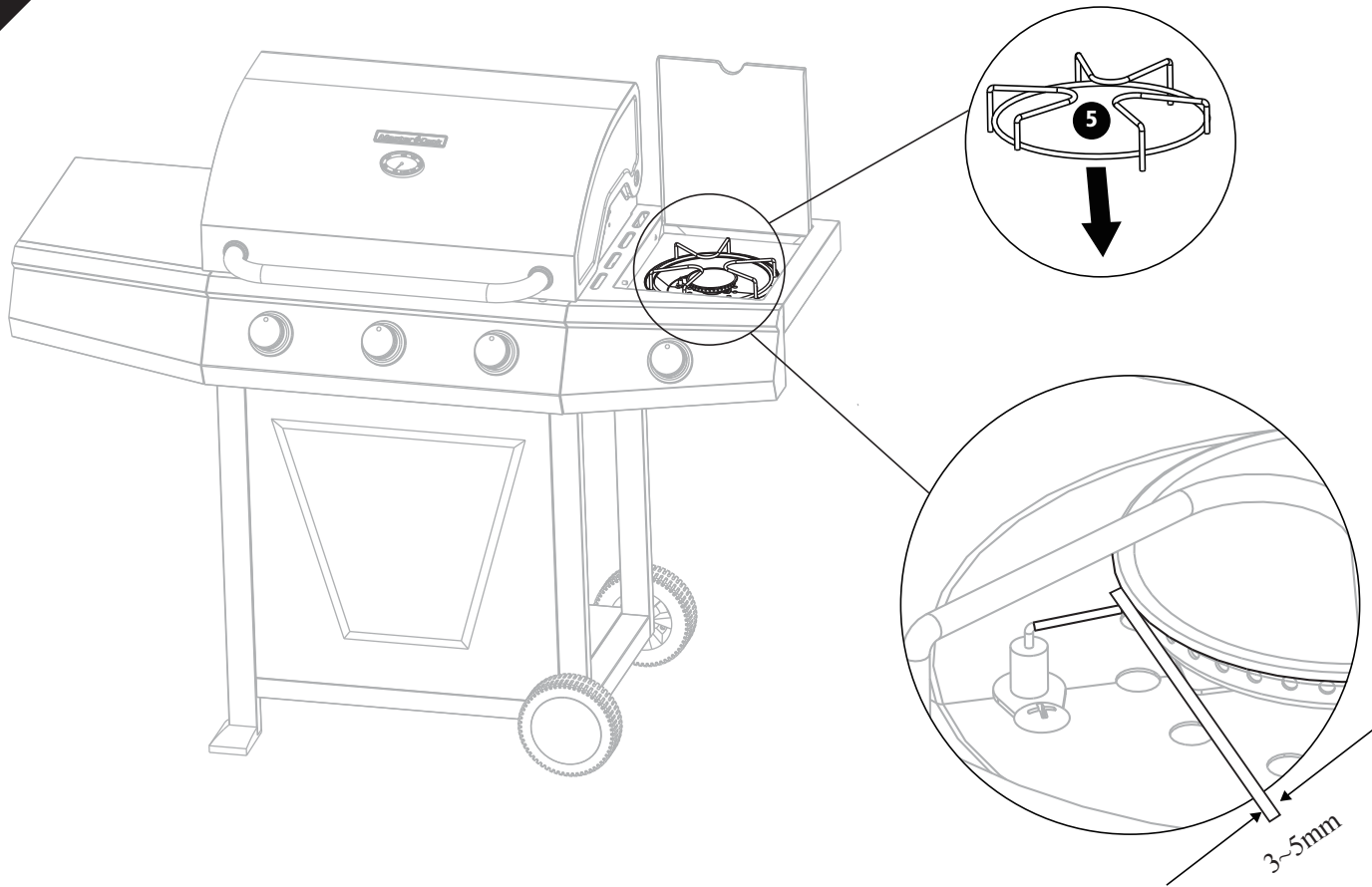
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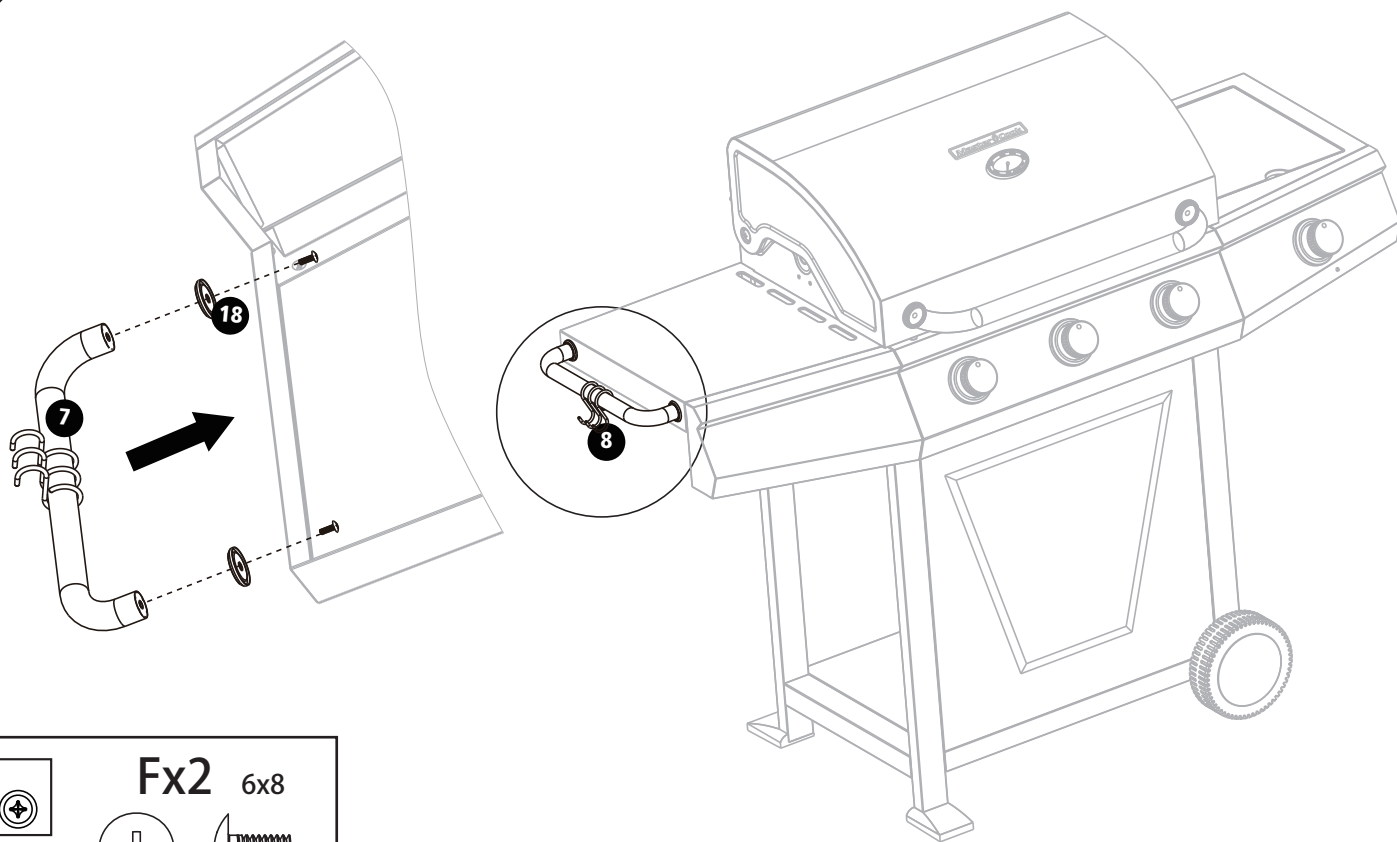
3+1 Burner gas grill

Assembly instructions

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not supplied

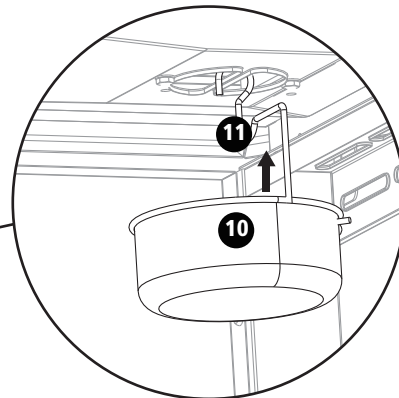
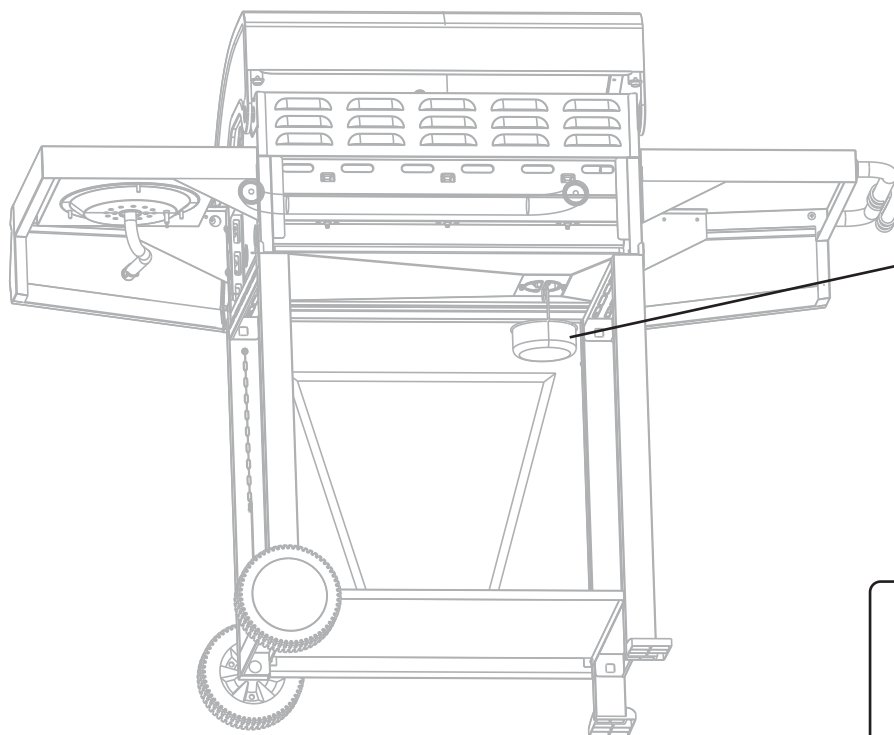
Fx2 6x8



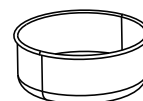
3+1 Burner gas grill

Assembly instructions

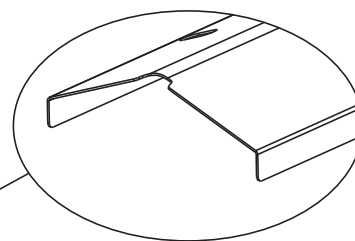
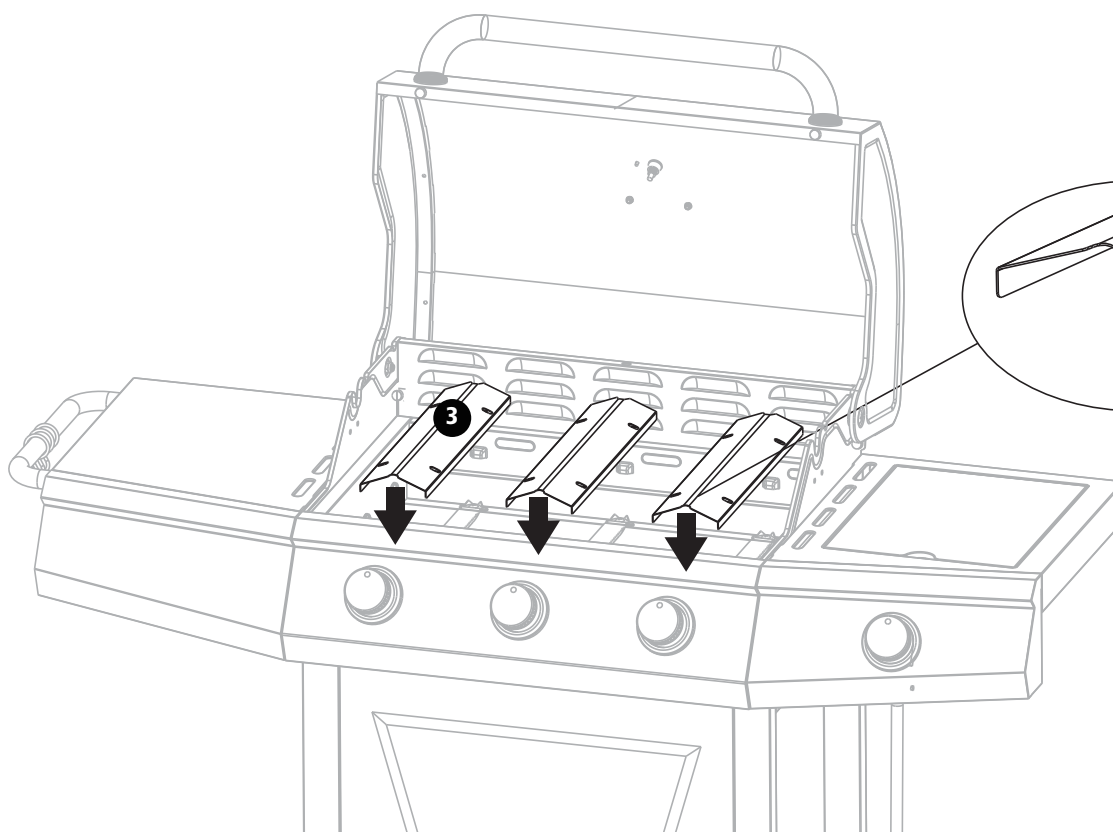
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"Ensure the grease cup and hanger are sufficiently cool before cleaning"



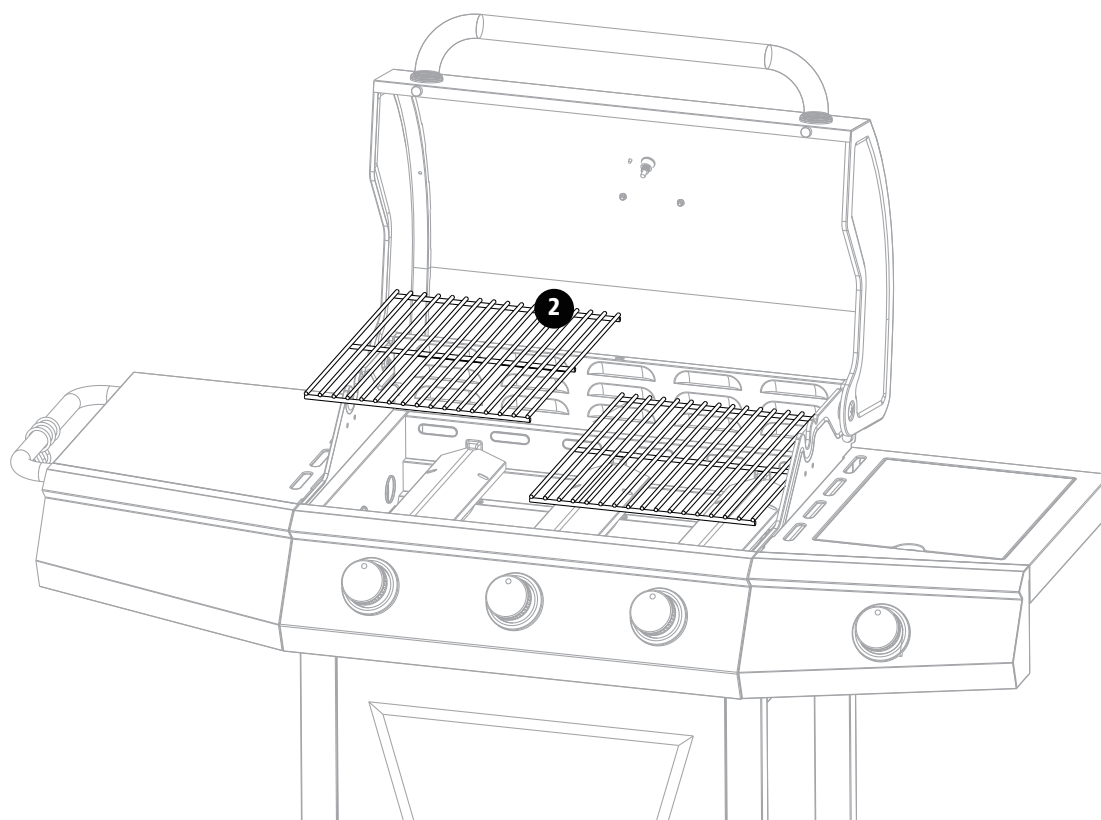
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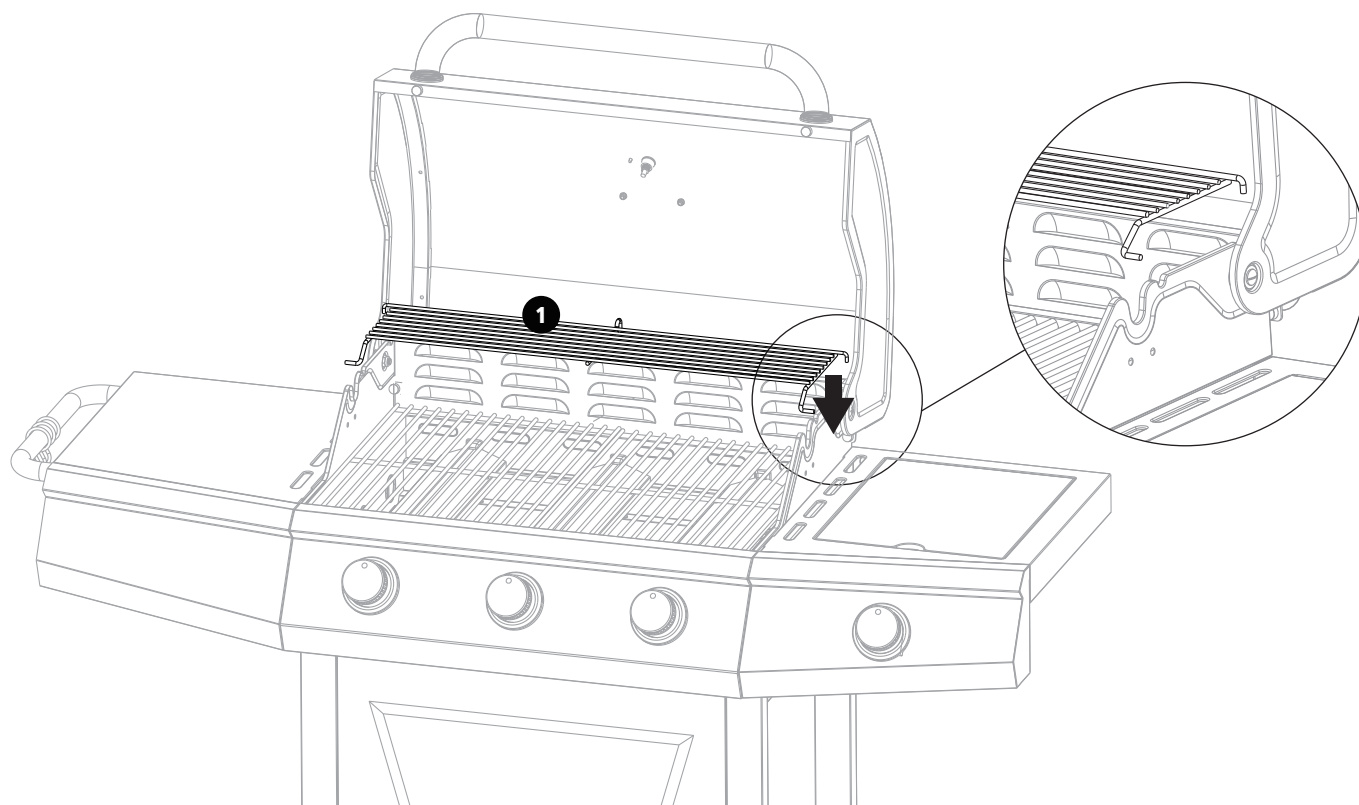
3+1 Burner gas grill

Assembly instructions

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3+1 Burner gas grill

Assembly instructions

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