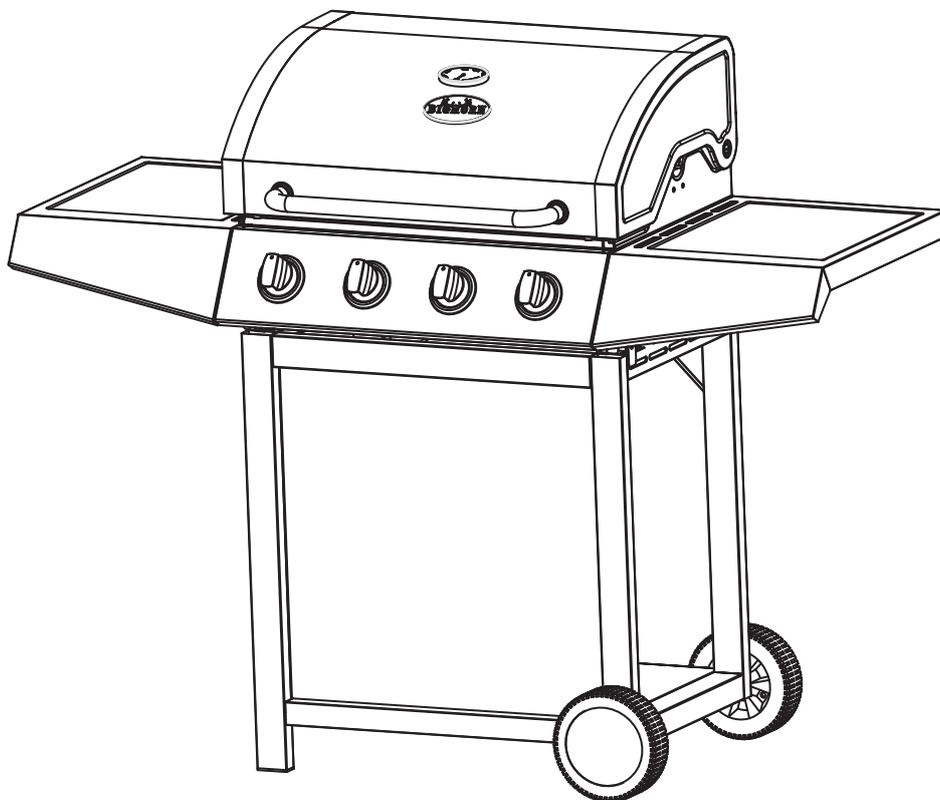


BIGHORN[®]

BIGHORN CLASSIC 4 Burner BBQ

PLU: # 166897

Model No.: SRGG41328-19



CE 0063-26

Please keep this instruction manual for future reference

 **Warning:**

READ INSTRUCTION MANUAL BEFORE ATTEMPTING TO ASSEMBLE OR OPERATE THIS PRODUCT.

Adult assembly required.

Keep screws and parts out of reach of children.

(Made in China)



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DEAR CUSTOMER,

Thank you for choosing our product. Please read this manual carefully before assembling or using the product, to avoid damage caused by improper use. Please pay special attention to the safety instructions. If the product is passed on to third parties, this manual has to be passed on along with the product.

SAFETY INSTRUCTIONS

- WARNING!** For outdoor use only, do not use indoors. Not for commercial use.
- WARNING!** Please read the complete manual carefully before assembling or using the product. Failure to follow instructions could result in death, serious bodily injury and/or property loss.
- WARNING!** Accessible parts can be very hot. Keep young children away.
- WARNING!** Do not move the appliance during use.
- WARNING!** Turn off the Gas supply at the gas bottle after use.
- WARNING!** Any modification of the appliance, misuse or failure to follow the instructions may be dangerous and will invalidate your warranty.
- WARNING!** Retain these instructions for future reference.
- WARNING!** Leak test annually, and whenever the gas bottle is removed or replaced.
- WARNING!** For flare-up control please refer to the “Flare-Up Control” section on page 12.

FOR YOUR SAFETY:

- WARNING!** If you smell gas, follow these instructions:
1. Shut off gas to the appliance.
 2. Extinguish any open flames.
 3. Open Barbecue lid or hood.
 4. If odour continues, stop using the appliance and contact your local dealer.
- WARNING!** Do not store or use petrol or other flammable vapours or liquids in the vicinity of this or other appliance.
- WARNING!** A gas bottle not connected for use shall not be stored in the vicinity of this or any other appliance.



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PRECAUTIONS

- WARNING!** Hazardous fire or explosion may result if instructions are ignored.
- WARNING!** It is the consumer's responsibility to make sure that the barbecue is properly assembled, installed, and taken care of. Failure to follow the instructions in this manual could result in bodily injury and/or property damage.

FOR YOUR SAFETY IF YOU SMELL GAS:

1. Turn off gas supply at bottle.
2. Extinguish all naked flames; do **NOT** operate any electrical appliances.
3. Ventilate the area.
4. Check for leaks as described in the "Leak Test" section on page 9.
5. If odour persists, contact your dealer or gas supplier **IMMEDIATELY**.

PRECAUTIONS

1. Leak test all connections after each tank refill.
2. **NEVER** check for leaks with a match or open flame.
3. Do **NOT** store or use gasoline or other flammable vapours and liquids in the vicinity of this or any other appliance.
4. Any LPG cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.



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PRIOR TO ASSEMBLY

Please read the complete manual carefully before proceeding. Please refer to the list of parts and assembly diagram as necessary.

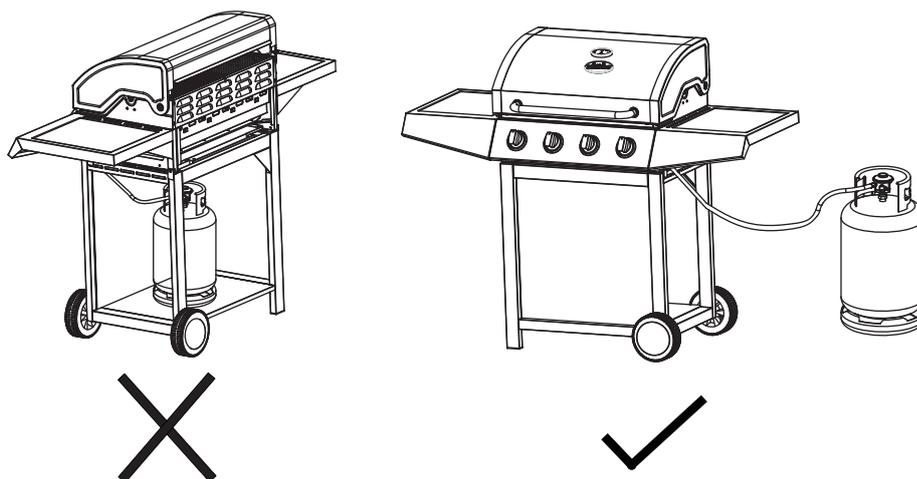
- WARNING!** Whilst every effort has been made in manufacture of your barbecue to remove any sharp edge, you should handle all components with care to avoid accidental injury.
- WARNING!** Packaging material is not a toy! Keep children away from the packaging material. Children can harm themselves while playing with packaging materials or even suffocate from plastic foil!
- NOTE:** Assembly of the barbecue involves many large components, it is advisable to have two people assemble the unit.

- STEP 1** Find a large, clean area in which to assemble your barbecue.
- STEP 2** Ensure that all parts are included and undamaged with the help of the List of parts.
- STEP 3** Make sure that all the packaging materials have been removed prior to assembly.

Tools required for assembly: A Phillips crosshead or flat-bladed screwdriver and either a spanner or a pair pliers.

LPG CYLINDER INSTALLATION

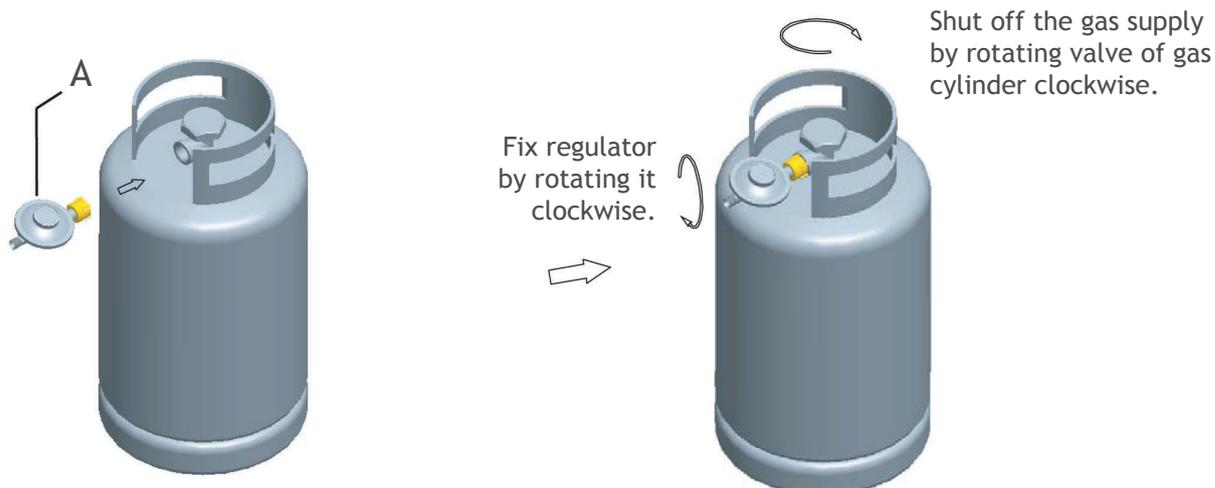
- STEP 1** The gas cylinder has to be placed outside the cart. See following picture. There is not enough ventilation inside the cart, so that an accidental leak could lead to a dangerous accumulation of gas inside the cart.



- STEP 2** Ensure that the valve of the gas cylinder is securely shut off prior to the connection. If not, turn the valve clockwise to tighten it. See picture below.

- STEP 3** Connect a hose and a regulator (A), both suitable for your country, to the gas cylinder. A suitable regulator and hose are available from the dealer of the product. Turn the regulator clockwise to make sure it is securely tightened. See picture below.

WARNING Make sure that all the packaging material is removed from the grill including the burner tie-down straps.





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SAFETY INSTRUCTIONS REGARDING THE USE

Important Information:

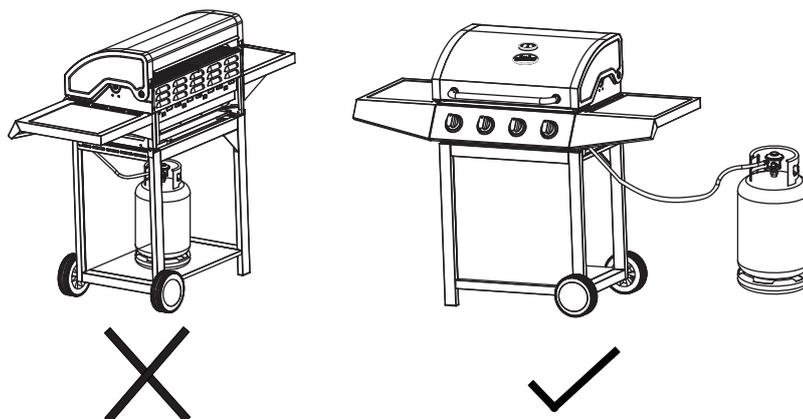
- Please read these instructions carefully before assembly and use.
- Retain these instructions for future reference.
- For outdoors use only-do not use indoors.
- For use with LPG bottled gas only.
- Do not use within 1 m of any structure or surface which is flammable or vulnerable to heat.
- LPG gas cylinders must not be stored or used in the horizontal position. A leak would be very serious and liquid could enter the gas line.
- When igniting barbecue open its hood before lighting.
- Do not move the barbecue while alight.
- This barbecue must not be left unattended when lighted.
- The hood handle can become very hot. Grip only the center of the handle. Use of a cooking glove is advised.
- Use caution when opening the hood, as hot steam inside is released upon opening.
- Parts of this barbecue become very hot-care must be taken when children, elderly people, and animals are present.
- Always turn off the gas bottle when the barbecue is not in use.
- Never cover a barbecue until it has completely cooled down.
- Leak test annually, and whenever the gas bottle is removed or replaced.
- Do not store flammable materials near this barbecue.
- Do not use aerosols near this barbecue, as they may catch fire.
- The gas supply hose should be checked periodically and should be replaced if leaking or dangerous, but at least every two years.
- Failure to follow the manual's instructions could result in serious injury or damage.
- If you have any queries regarding these instructions, contact your local dealer.

GAS AND REGULATOR

Ensure that this barbecue, the gas hose and the regulator are permitted in your country. Ask your local dealer if necessary. This barbecue can be use either propane or butane LPG bottled gas. Propane bottles will supply gas all year round, even on cold winter days. A spanner may be required to change gas bottles. Butane bottles will supply sufficient gas in summer, but performance of the barbecue may be affected once the gas temperature starts to fall below +10°C. To choose the right kind of gas, please refer to the “Technical Specifications” section on page 16 or the data plate inside the door of the barbecue.

WARNING! The bottle should **NEVER** be put on the cart base and placed directly under the barbecue. Gas bottles should never be stored or used laid on their side. Never store gas bottles indoors.

WARNING! You must have the proper regulator and bottle in order for the barbecue to operate safely and efficiently. The use of an incorrect or faulty regulator is dangerous and will invalidate your warranty. Please consult your local gas dealer for the most suitable gas bottles. Suitable regulators and a suitable hose can be obtained from the dealer of this product.



The appliance is designed to operate with a cylinder of Max. size Ø31.8 x 58 cm.

The hose shall be approved according to EN 16436-1:2014+A2:2018 with sufficient length, allowing installation without any kinks (Length shall not exceed 1.5m). The hose shall be readily visible across its entire length for inspection after installation.

Gas regulator should be approved according to EN 16129:2013 with proper capacity (g/h), pressure, working temperature and inlet + outlet connection for the country of destination



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INSTALLATION

SELECTING A LOCATION

This barbecue is for outdoor use only and should be placed in a well-ventilated area. Take care to ensure that it is **NOT** placed under any combustible surface (e.g. carport). The sides of the barbecue should **NEVER** be closer than 1 metre from any combustible surface. Keep this barbecue away from any flammable materials!

PRECAUTIONS REGARDING THE INSTALLATION

- WARNING!** Do not obstruct any ventilation openings in the barbecue body.
- WARNING!** Position the gas supply bottle on level ground next to the barbecue and safely away from any source of heat (including the barbecue). Should you need to change the gas bottle, confirm that the barbecue is switched off, and that there are no sources of ignition (cigarettes, open flame, sparks, etc.) near. Also inspect the gas hose to ensure it is free of any twisting or tension before proceeding. The hose should hang freely with no bends, folds, or kinks that could obstruct free flow of gas.
- WARNING!** Apart from the connection point, no part of the hose should touch any hot barbecue parts.
- WARNING!** Always inspect the hose for use with LPG and meet the national standards for the country of use.
- WARNING!** The length of the hose shall not exceed 1.5 m.

CONNECTING A GAS HOSE TO THE BARBECUE

Confirm all barbecue control knobs are in the off position (“•” position). Connect the gas hose to the gas rail inlet on the right side shelf (6). Do not overtighten. Do not use any sealing tape or liquid on the connection.

FIXING THE REGULATOR TO THE GAS BOTTLE

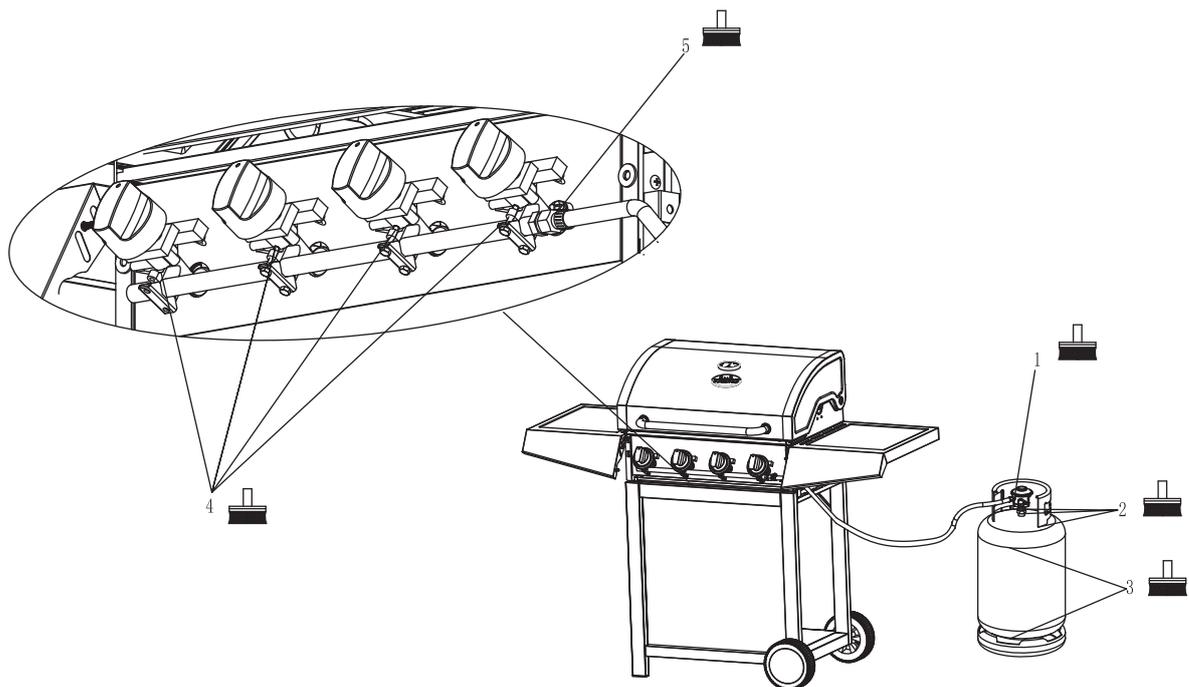
Confirm all barbecue control knobs are in the off position (“•” position). Connect the regulator to the gas bottle according to your regulator and bottle dealer’s instructions.

LEAK TEST

WARNING! The leak test has to be performed in a well ventilated area.

WARNING! NEVER use an open flame to test for leaks at any time.

- STEP 1 Confirm all barbecue control knobs are in the off position (“●” position).
- STEP 2 Open the gas control valve on the bottle or regulator.
- STEP 3 Check for leaks by brushing a solution of 1/2 water and 1/2 soap over all gas system joints, including all valve connections, hose connections and regulator connections.
- STEP 4 If bubbles form over any of the joints, there is a leak. Turn off the gas supply and retighten all joints. Repeat test. If bubbles form again, do not use the barbecue in any case. Turn off the gas supply at the bottle and contact your local dealer for assistance. Leak test annually, and whenever the gas bottle is removed or replaced.



OPERATION OF THE BARBECUE

Warning! Before proceeding, make certain that you read and understand all the safety instructions in this manual. Also read the complete manual thoroughly before assembling or using the barbecue.

PREPARATIONS 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 first time, paint colours may change slightly as a result. This is normal and should be expected.

LIGHTING THE BARBECUE

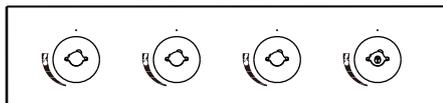
BEFORE IGNITION

Inspect the gas supply hose prior to turning the gas “ON”. If there is evidence of cuts, wear, or abrasion, the hose must be replaced prior to use. Do **NEVER** use the grill if the odor of gas is present .

A proper regulator and gas hose for your country can be obtained from the dealer of the product. Use only spare parts supplied by the dealer of the product.

Screw the regulator onto the cylinder and fix the gas hose to the gas rail inlet on the right side shelf (6). Leak check the hose and regulator connections with a 1/2 soap and 1/2 water solution before operating the grill, see “Leak Test” section on page 9.

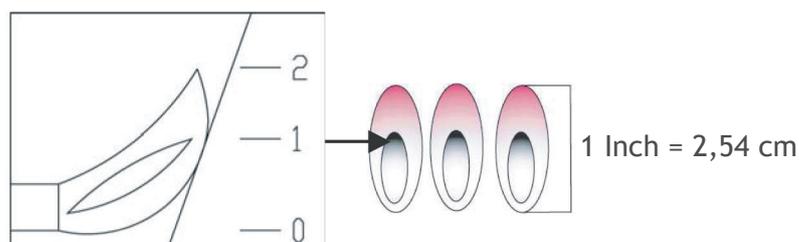
- STEP 1 Remove the lid or open the hood.
- STEP 2 Ensure all control knobs are in the off position (position “ ● ”).
- STEP 3 Open the gas control valve on the gas bottle or regulator.
- STEP 4 The igniter is built in to the valve. To ignite each burner simply push and turn the control knobs to the “ ⚡ ” setting. You will hear the valve click as it sends a spark to the pilot flame. If the burner does not light, turn all the control knobs back to the “ ● ” setting and wait 5 minutes for any excess gas to dissipate before you retry.



WARNING! Always keep your face and body as far from the grill as possible when igniting.

FLAME CHARACTERISTICS

Check for proper burner flame characteristics. Each burner is adjusted prior to shipment; however, variations in the local gas supply may take minor adjustments.



Burner flames should be blue and stable with no yellow tips, excessive noise, or lifting. If any of these conditions exist contact our customer service (see end of the manual). If the flame is yellow, it indicates insufficient air. If the flame is noisy and tends to lift away from the burner, it indicates too much air.

Visually check the burner flames prior to each use, the flames should look like the picture above. If flames do not, refer to the “Troubleshooting” section on page 15 of this manual or contact our customer service.

TO MATCH LIGHT THE BARBECUE

If the burner will not light after several attempts then the burner can be match lit. We recommend using extra long matches for this task.

- STEP 1 Open hood before lighting.
- STEP 2 Turn all the control knobs to “●” position.
- STEP 3 Strike the match and place it through the cooking grill to the **LEFT** burner of 1/2 (1 to 2 cm) away.
- STEP 4 Turn on the **LEFT** burner control knob to „HIGH“ position. The burner should light within 5 seconds. If the burner does not light within 5 seconds, turn the control knob to “●” position remove match and wait 5 minutes for gas to dissipate before repeating lighting procedure.
- STEP 5 Once the left burner is lit, light adjacent burners in sequence by pressing in and rotating the control knob to the “⚡” position.

WARNING! If the burner does not light within the first few attempts of match lighting, there is a problem with the gas supply. Turn off the gas at the burner and cylinder. Do **NOT** attempt to operate the grill until the problem is found and corrected. See “Troubleshooting” section on page 15 of this manual



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GRILL COOKING

The stainless steel burner heats up the radiate board underneath the grill, which in turn heats the food on the grill. The natural food juices produced during cooking fall onto the hot radiate board below and vaporize. The subsequent rising smoke bastes the food, as it travels upwards, imparting that unique barbecued flavour. More even cooking of food will be achieved by using the BBQ with the hood down. The Hood shall only be closed with the burners on low.

ROASTING HOOD COOKING

Barbecues equipped with a roasting hood give the option of cooking with the hood closed to form an “oven” for roasting food, such as joints of meat, whole chickens, etc. When the hood is closed, a large amount of heat is trapped inside the barbecue. Thus, it is important to make sure that the burner is turned to the low position to prevent burning of the food and damaging the barbecue. Avoid lifting the hood unnecessarily as heat will be lost every time when the hood is opened.

FLARE-UP CONTROL

VERY IMPORTANT NOTICE

Flare-ups occur when meat is barbecued, and its fat and juices fall upon the hot radiate board. Smoke of course helps to give food its barbecued flavour, but it is best to avoid excessive flare-up to prevent food from being burned. To control flare-ups, it is **ABSOLUTELY ESSENTIAL** to trim away excess fat from meat and poultry before grilling, use cooking sauces and marinades sparingly and try to avoid very cheap cuts of meat or meat products, as these tend to have a high fat and water content. Also the burners should always be set on the low setting during cooking. When flare-ups do occur, they can usually be extinguished by applying baking soda or salt directly onto the hot radiate board. Always protect your hands when handling anything near the cooking surface of the barbecue, and take care to protect yourself from the flames.

If a fat fire should occur in the grease cup, turn all control knobs to the off position (“●” position), turn off the gas at the bottle, and wait for the fire to go out. **NEVER** pull out the grease cup or douse with water.

PREVENT YOUR BARBECUE FROM OVERHEATING

END OF COOKING SESSION

After each cooking session, turn the barbecue burners to the “⚡” position and let the flames burn for 5 minutes. This procedure will burn off cooking residue, thus making cleaning easier. Make sure the hood is open during this process.

TURNING OFF YOUR BARBECUE

When you have finished using your barbecue, turn all the control knobs fully clockwise to the “●” position. Then switch off the gas at the bottle. Wait until the barbecue is sufficiently cool before closing its hood.



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CARE AND MAINTENANCE

WARNING! Always make sure the gas is turned off and the barbecue has cooled down sufficiently before maintaining or cleaning the barbecue in any way! Also remove the gas cylinders and put them away, so you won't knock them over while cleaning or maintaining the barbecue.

Regularly clean your barbecue between uses and especially after extended periods of storage. Ensure the barbecue and its components are sufficiently cool before cleaning. Do not leave the barbecue exposed to outside weather conditions or stored in damp, moist areas.

- 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 shall be covered when left outside of any length of time, especially during the winter months. Heavy-duty barbecue covers and other accessories are available from your local dealer.

PORCELAIN COATED COOKING SURFACES

Clean the porcelain coated cooking surfaces with hot, soapy water. To remove any food residue, use a mild cream cleaner on a non-abrasive pad. Rinse well and dry thoroughly. We do **NOT** recommend cleaning grills and other parts in the dishwasher.

BURNER MAINTENANCE

Provided that they are operating correctly, follow these instructions for 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 primary air inlet of the stainless steel burners. Use a pipe cleaner to clear obstructions. A wire brush can be used to remove residue from the burner surfaces. When refitting the burner, be ensure that the venturi tubes of the burner fit over the valve outlets. Cleaning the venturi tubes if you found there is any blockage inside the venture tubes.

CLEANING OF THE GREASE TRAY

The grease tray should be emptied and wiped down periodically and washed in a mild detergent and warm water solution. A small amount of sand or cat litter may be placed in the bottom of the grease tray to absorb the grease and making it easier to clean the grease tray later. Check the grease tray frequently, don't allow excess grease to accumulate and overflow out of the grease tray.

PORCELAIN COATED 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 want to clean the barbecue fully, use hot soapy water and a soft, non-abrasive cloth, or a non-abrasive pad or nylon-bristled brush only. Remove cooking surfaces, flame tamers and burners before full cleaning.

Do not immerse the gas controls or manifolds in water. Check burner operation after carefully refitting them into the barbecue body.

NOTE: Do not use scouring pads or powders as they can permanently damage the finish.



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BARBECUE HOOD

Use a soft, non-abrasive cloth or non-abrasive pad and clean with hot, soapy water. Do not use scouring pads or powders as they can permanently damage the finish.

CART OF THE BARBECUE

The Cart of the Barbecue is made of metal. Use a soft, non-abrasive cloth or non-abrasive pad and clean with hot, soapy water. Do not use scouring pads or powders as they can permanently damage the finish.

FIXINGS

All screws and bolts, etc, should be checked and tightened on a regular basis.

STORAGE

Store your barbecue in a cool and dry place. To save space during long-term storage, the side shelves (5, 6) can be removed. To do so, remove the screws from the side shelves, remove the side shelves and reattach the screws to the barbecue, so that they will not get lost.

Cover the burners with aluminum foil in order to prevent insects or other debris from collecting in the burner holes. When using the barbecue after extended periods of storage, return side shelves to the normal position and follow the cleaning procedures (See above). The barbecue should never be operated with the shelves positioned vertically or missing.

If the barbecue is to be stored indoors, the gas bottle must be disconnected and left outside. The gas bottle should always be stored outside, in a dry, well-ventilated area, away from any sources of heat or ignition. Do not let children tamper with the bottle. The gas bottles shall never be stored in a horizontal position.



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TROUBLESHOOTING

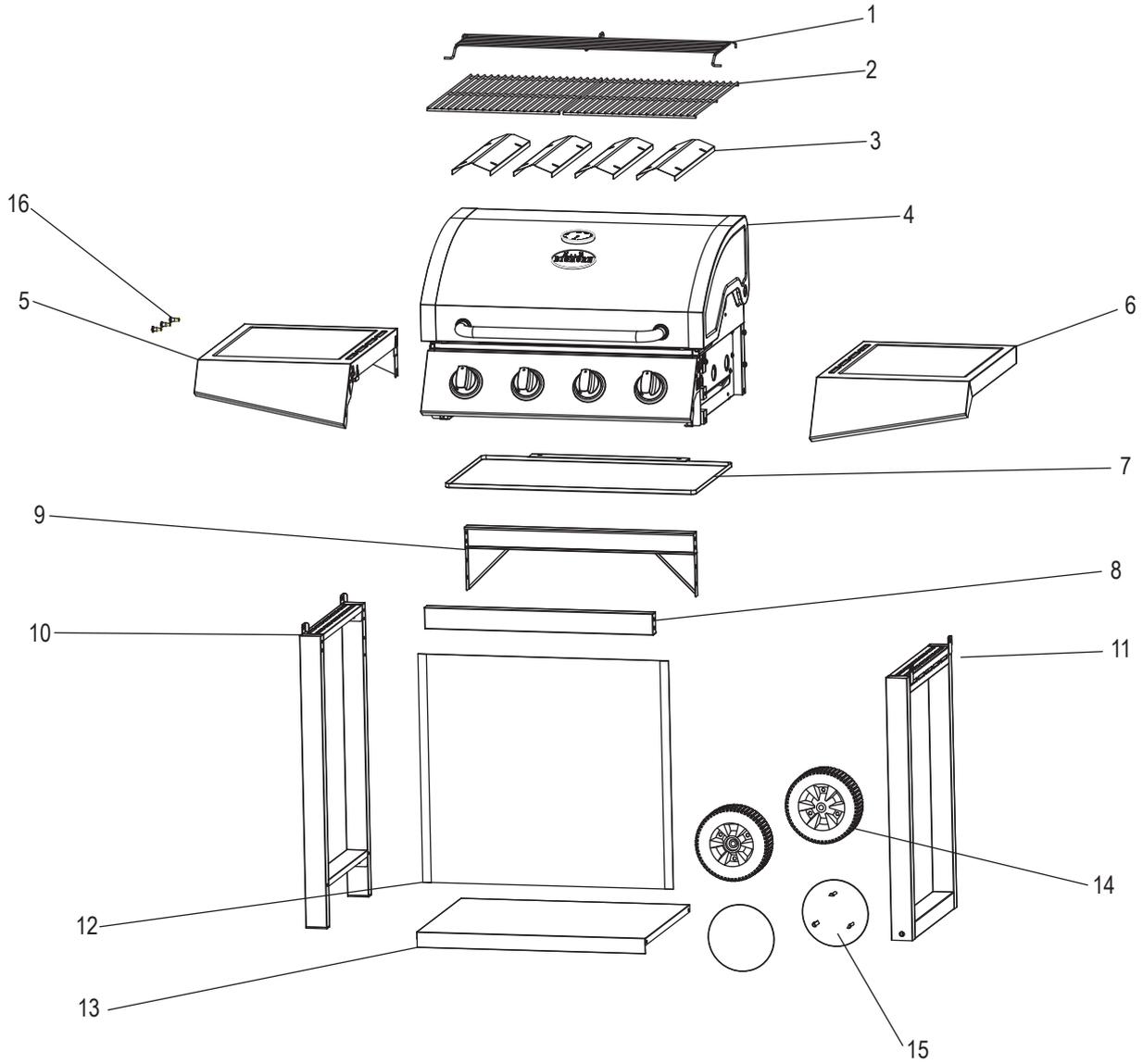
Problem	Solution
When lighting the grill it does not flame immediately.	<ul style="list-style-type: none"> • Make sure you have turned on the gas • Make sure there is a spark while you are trying to ignite the burner. • Push in the control knob for approximately 5 second before you turn the control knob to ignite the grill. • Make sure the burner is clean.
Regulator makes noise	<ul style="list-style-type: none"> • Vent hose on the regulator may be plugged or regulator may be faulty. • Ensure the vent hole on the regulator is not obstructed. Clear the hole, close the LP cylinder and gas control valves. Wait ten minutes and re-start. • When turning the LP cylinder valve on, do not cover vent hole on the regulator. • Check your flames for proper performance (“Flame Characteristics” section on page 11). If the flames are not correct replace regulator.
Barbecue only heats to 200-300 °F (ca. 90-150 °C).	<ul style="list-style-type: none"> • Ensure the temperature gauge is functioning properly. Hold a flame to the probe or compare the grill gauge to an oven thermometer placed in the grill. • Ensure correct starting procedure. Prior to lighting the grill, all the gas control knobs should be turned off (“●” position). The gas bottle should be turned off. If not, wait 15 minutes. Turn cylinder all the way on. Turn left burner to ignite “⚡”, wait 5 seconds for the flames to ignite. Repeat this procedure for additional burners. • Check all gas connections for leaks with the bubble test (See “Leak Test” section on page 9). If leaks are found, replace the broken part or tighten the fitting.
Barbecue takes a long time to preheat	<ul style="list-style-type: none"> • Normal preheating to 500-600 degrees takes about 10-15 min. Cold weather and wind may effect your preheat time.
Burner flames are not light blue.	<ul style="list-style-type: none"> • Too much or not enough air mixes for the flame. • Elevation is the principal cause, however cold weather can affect the mixture. Burner adjustment may be required. Contact your local dealer for adjustment. • Barbecue is positioned in a windy location. Turn off (“●” position) all the control knobs and turn off the valve at the gas bottle before removing the gas bottle and relocating the barbecue.

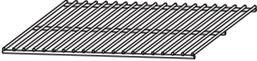
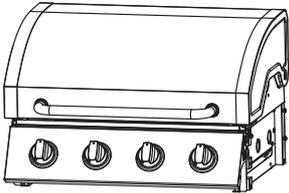
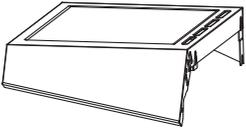
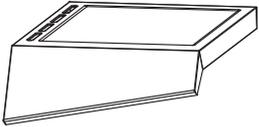
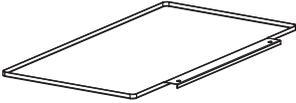
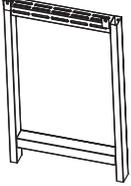
TECHNICAL SPECIFICATIONS

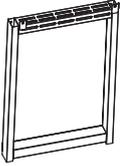
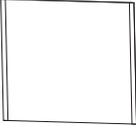
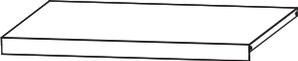
Imported by:	OGALAS ULC D12 ECR9 Tel: +353 1 427 6500		 0063-26
Product Name	BIGHORN CLASSIC 4 Burner BBQ	Model No.	SRGG41328-19
PIN Number	0063CT7097	ΣQn	11.7 kW
Main burners ΣQn :	11.7 kW (851g/h)		
Country	Category	Injector Size (Main Burner)	Gas & Pressure
<input type="checkbox"/> AT <input type="checkbox"/> CH <input type="checkbox"/> DE <input type="checkbox"/> SK	I _{3B/P(50)}	0.74 mm	G30 Butane and G31 Propane at 50mbar
<input type="checkbox"/> PL	I _{3B/P(37)}	0.78 mm	G30 Butane and G31 Propane at 37mbar
<input type="checkbox"/> BE <input type="checkbox"/> CY <input type="checkbox"/> DK <input type="checkbox"/> EE <input type="checkbox"/> FR <input type="checkbox"/> FI <input type="checkbox"/> HU <input type="checkbox"/> IT <input type="checkbox"/> LT <input type="checkbox"/> NL <input type="checkbox"/> NO <input type="checkbox"/> SE <input type="checkbox"/> SI <input type="checkbox"/> SK <input type="checkbox"/> RO <input type="checkbox"/> HR <input type="checkbox"/> TR <input type="checkbox"/> BG <input type="checkbox"/> IS <input type="checkbox"/> LU <input type="checkbox"/> MT <input type="checkbox"/> GB	I _{3B/P(30)}	0.83 mm	G30 Butane and G31 Propane at 30mbar
<input type="checkbox"/> BE <input type="checkbox"/> CH <input type="checkbox"/> CY <input type="checkbox"/> CZ <input type="checkbox"/> ES <input type="checkbox"/> FR <input type="checkbox"/> GB <input type="checkbox"/> GR <input checked="" type="checkbox"/> IE <input type="checkbox"/> IT <input type="checkbox"/> LT <input type="checkbox"/> LU <input type="checkbox"/> LV <input type="checkbox"/> PT <input type="checkbox"/> SK <input type="checkbox"/> SI	I _{3+(28-30/37)}	0.83 mm	G30 Butane at 28-30 mbar and G31 Propane at 37mbar
<p>⚠ CAUTION : USE OUTDOORS ONLY. If stored indoors, detach and leave cylinder outdoors. Read the instructions before using the appliance. Minimum clearance from side and back of unit to combustible construction: 100cm. WARNING: Accessible parts may be very hot. Keep young children away.</p>			
MADE IN CHINA			

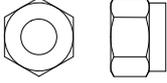
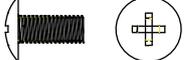
Marking on the injector indicating the injector size. For example, 0.74 means the injector size is 0.74mm.

LIST OF PARTS

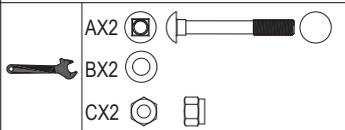
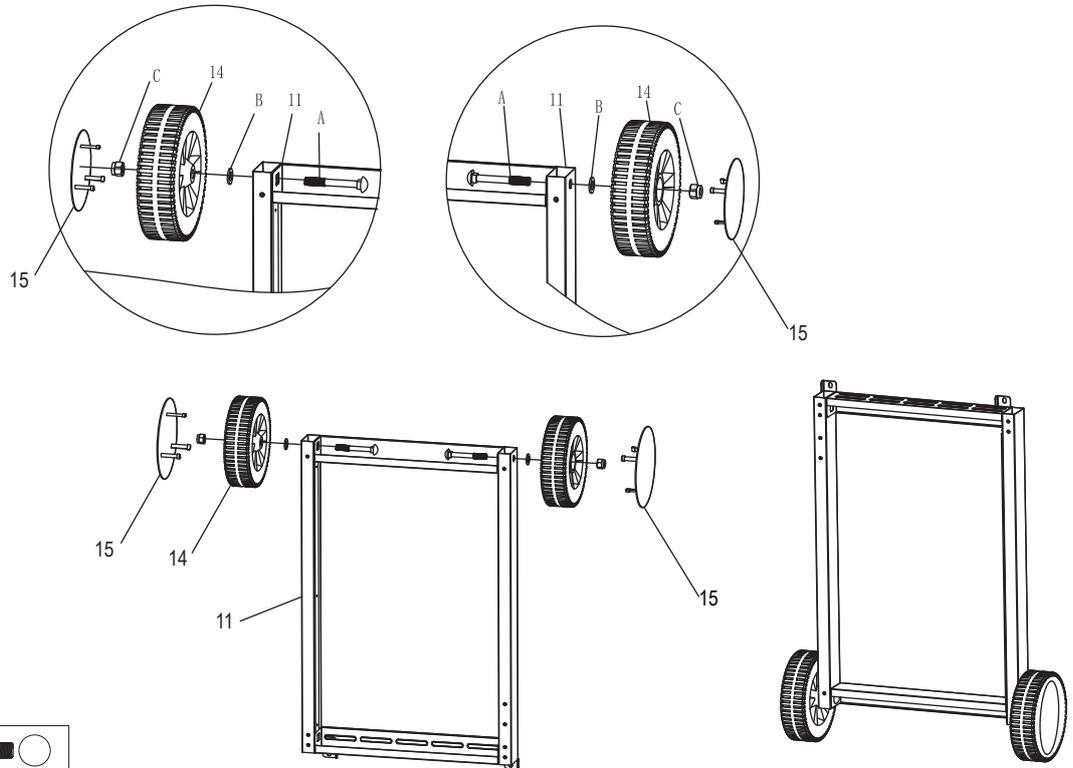


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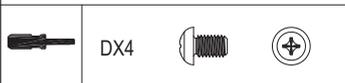
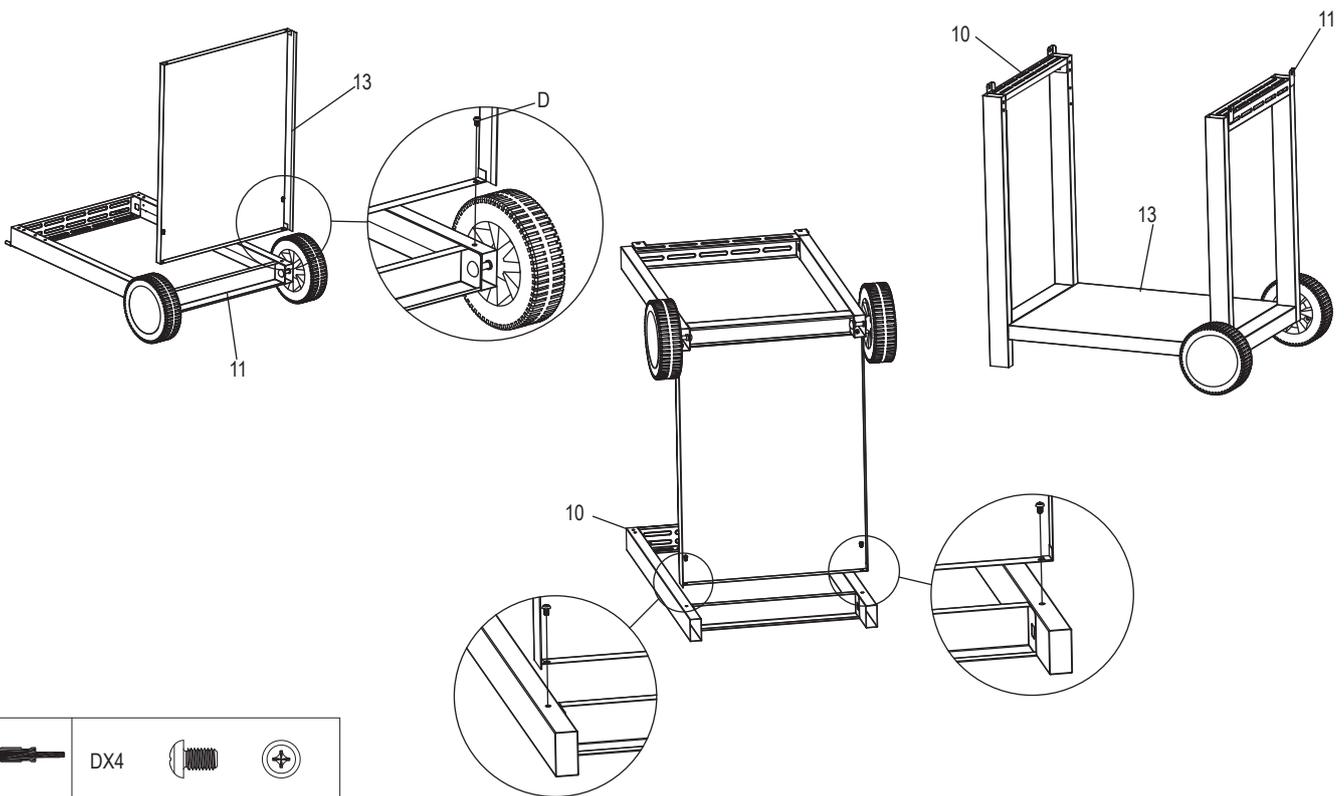
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B		2
C		2
D		4
E		22

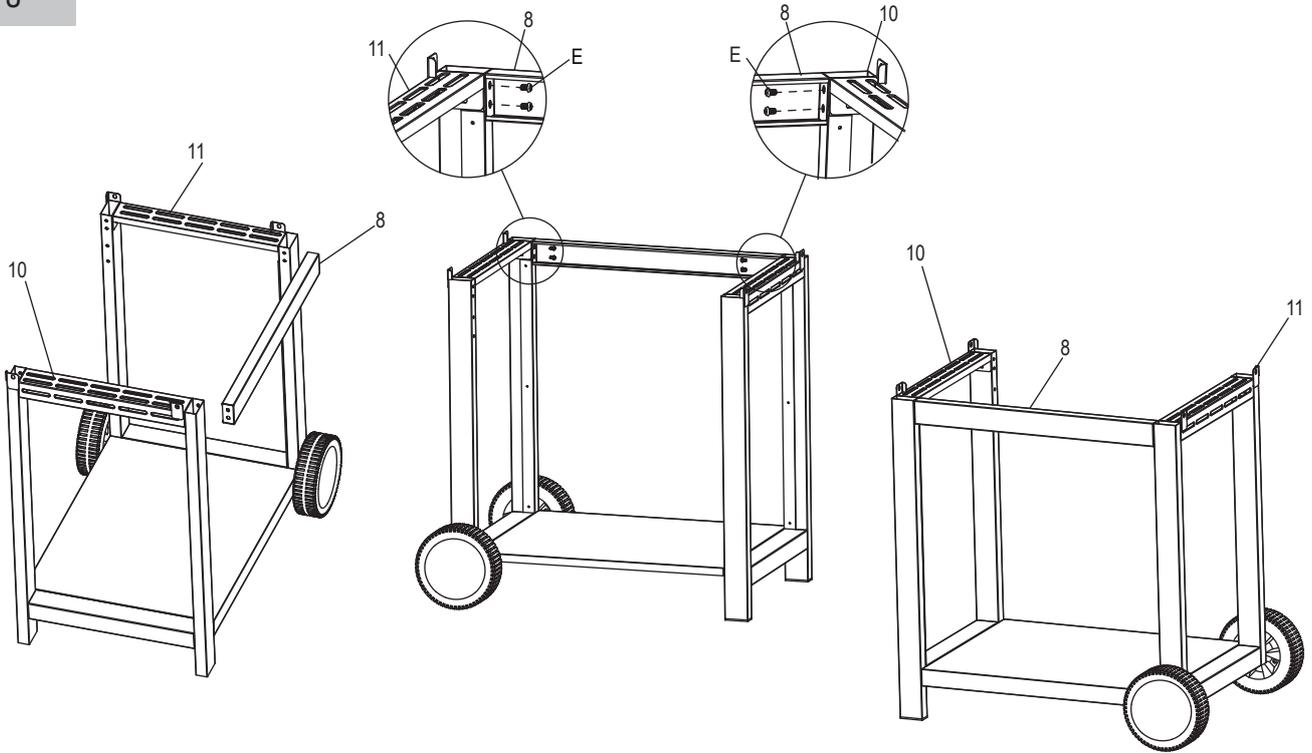
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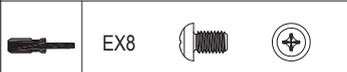
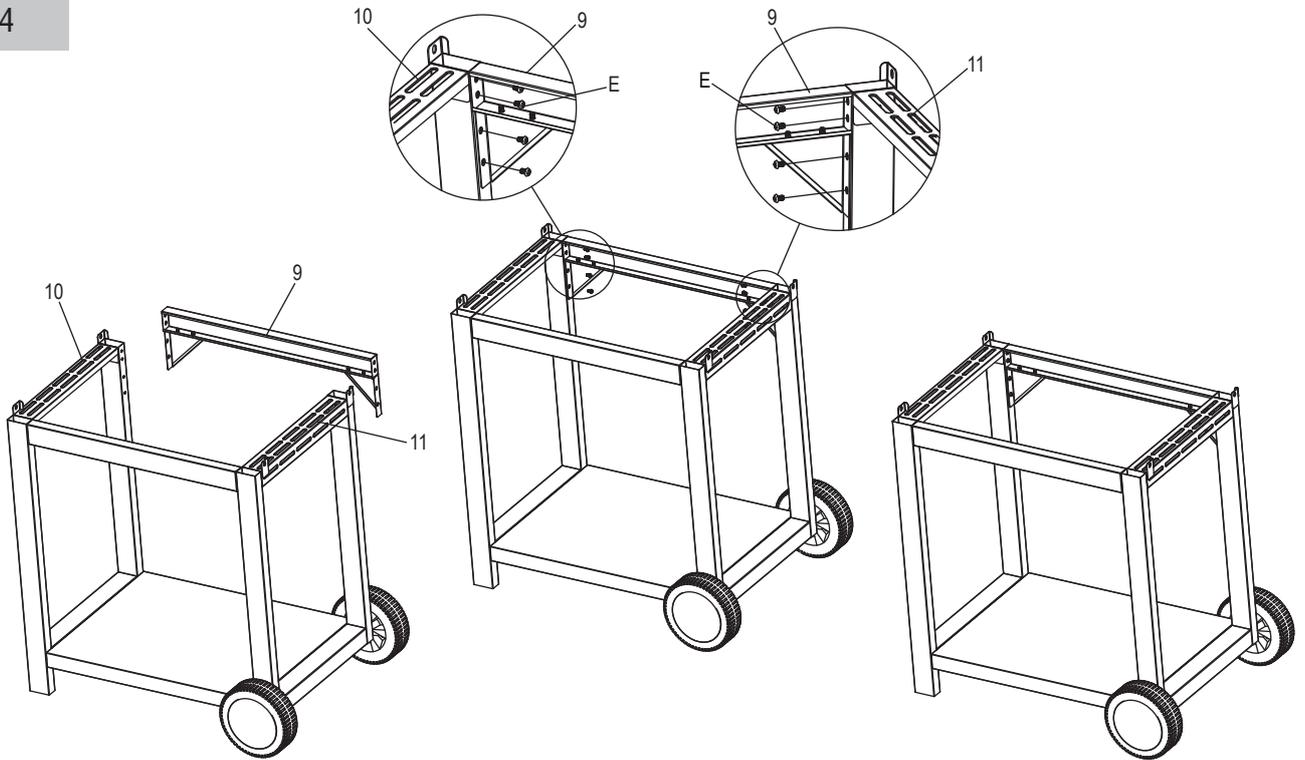
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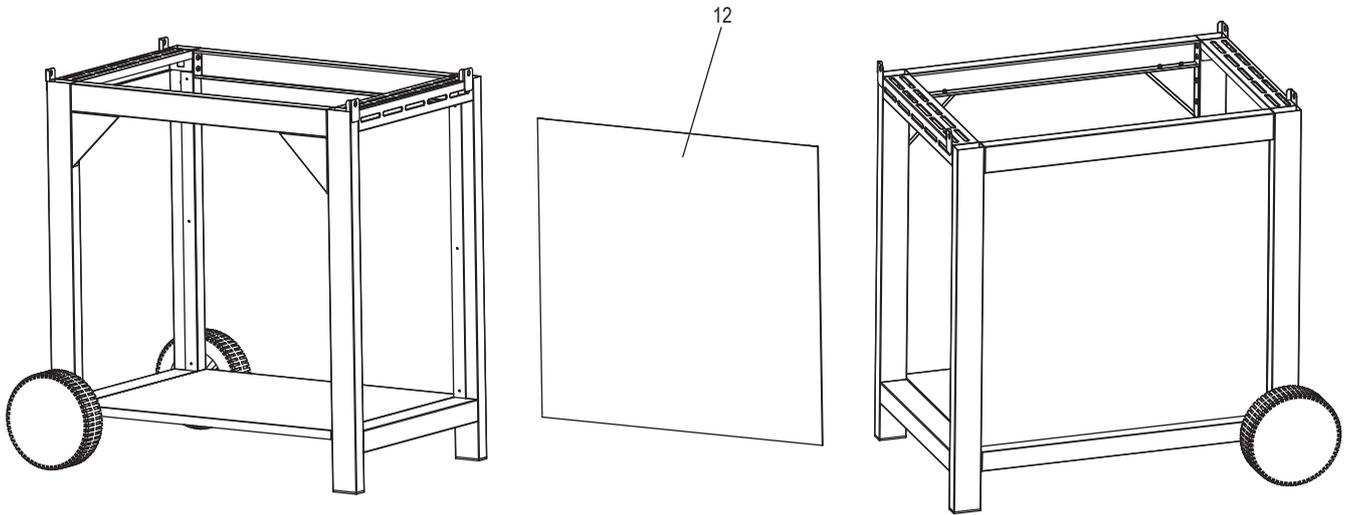
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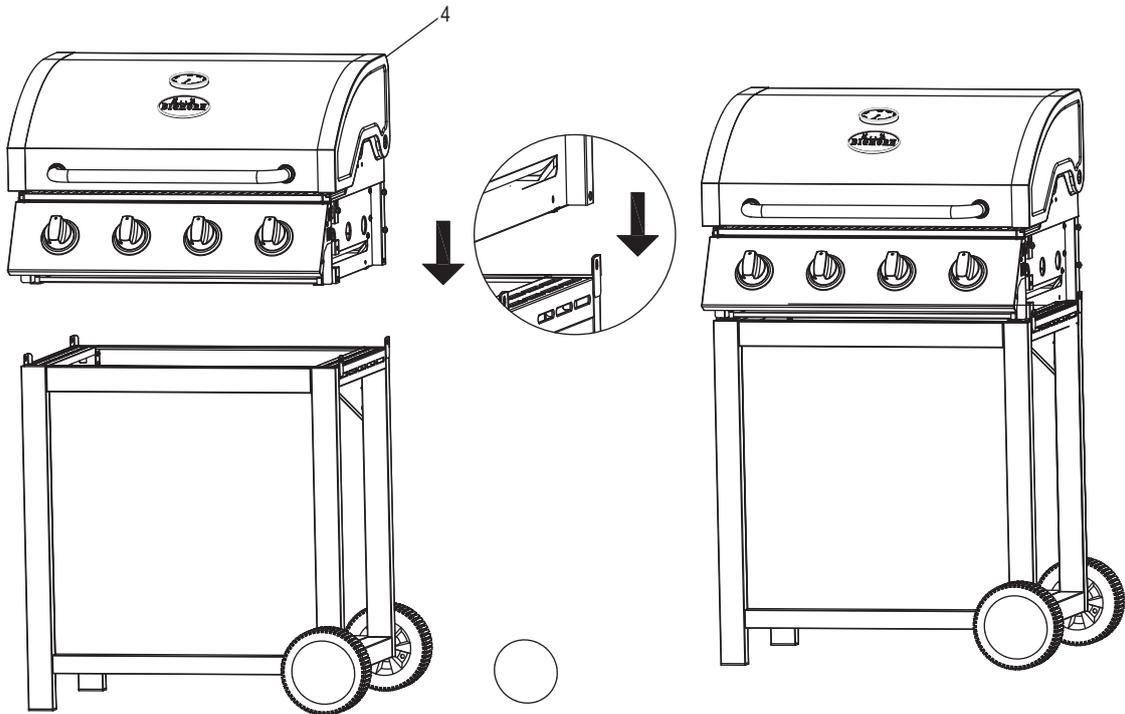
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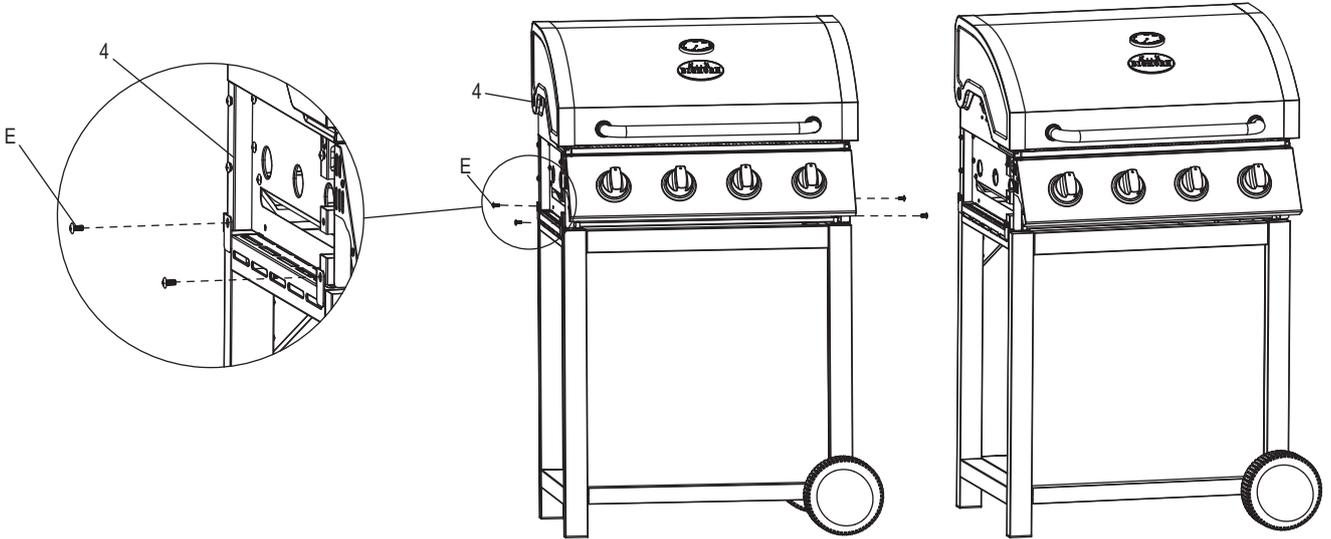
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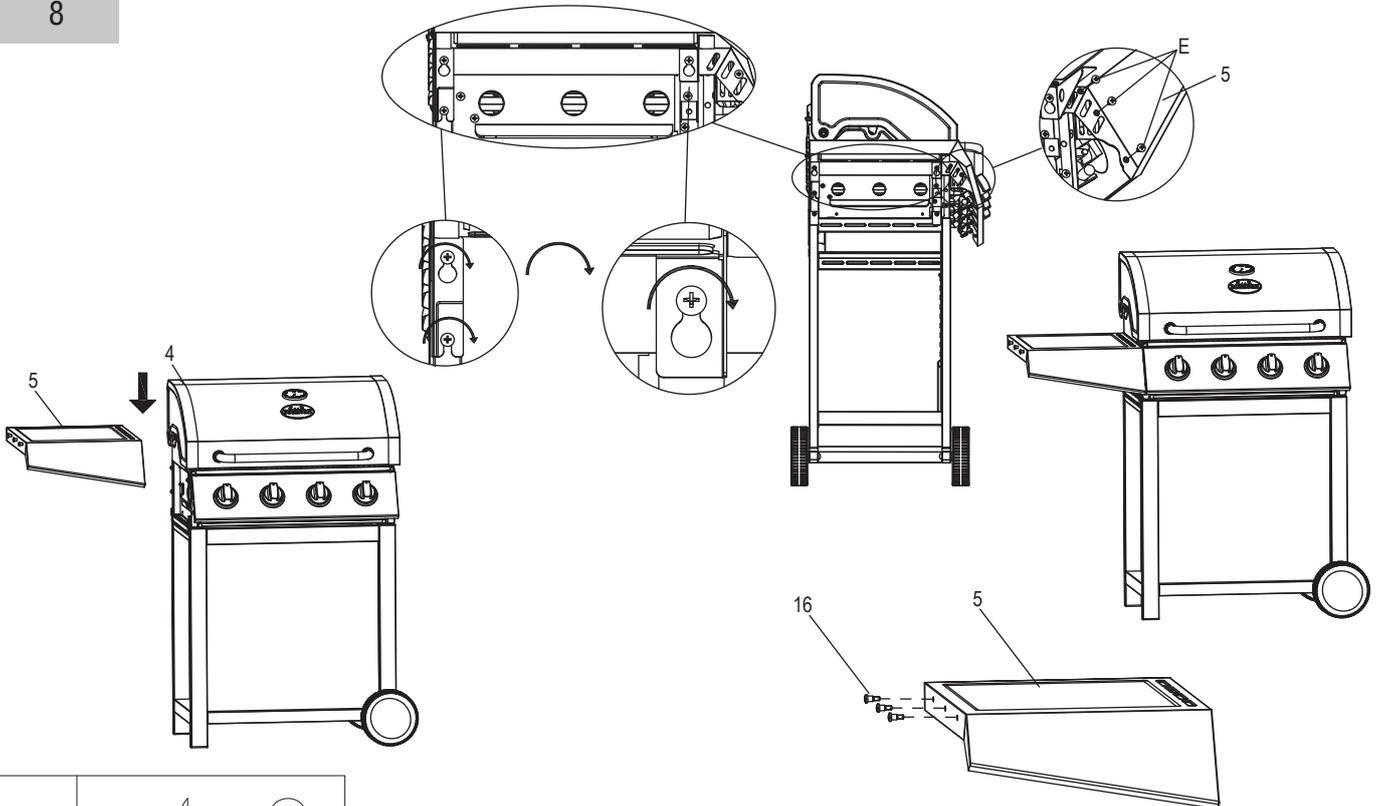
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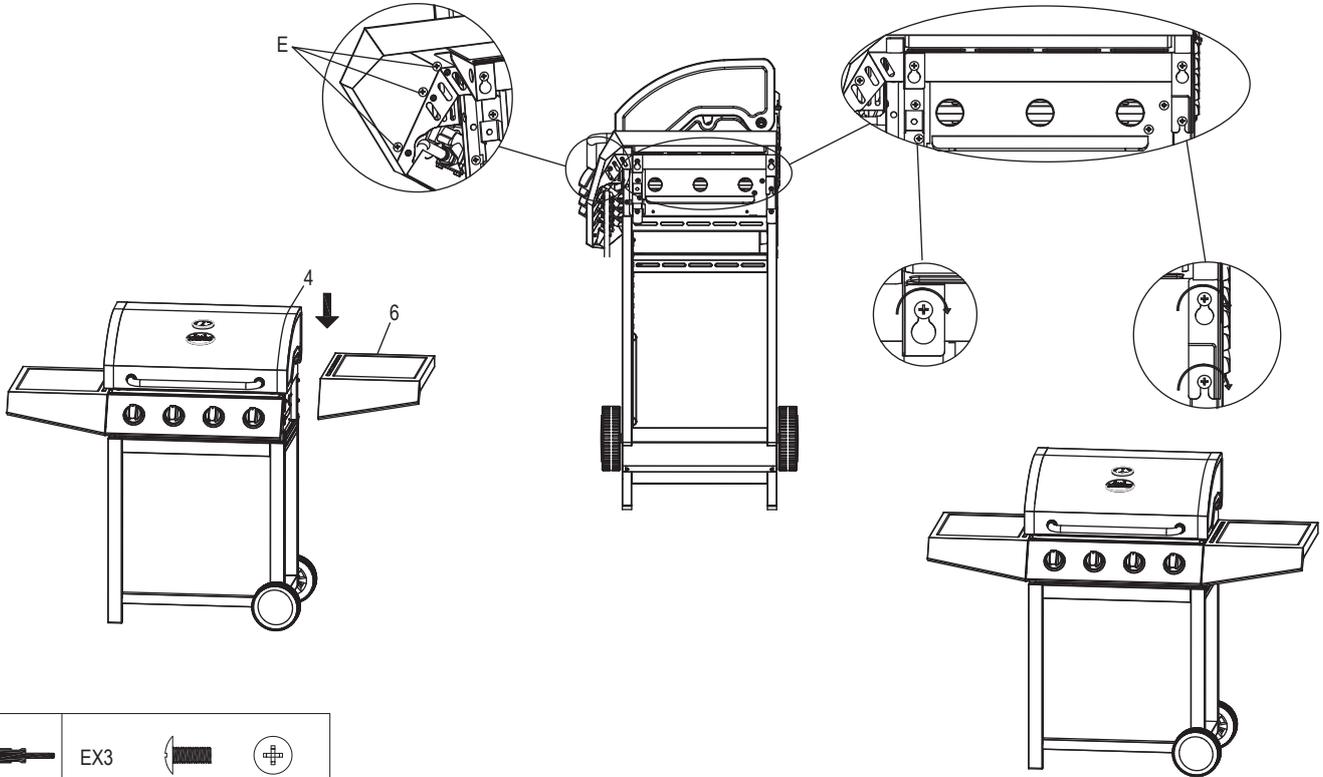
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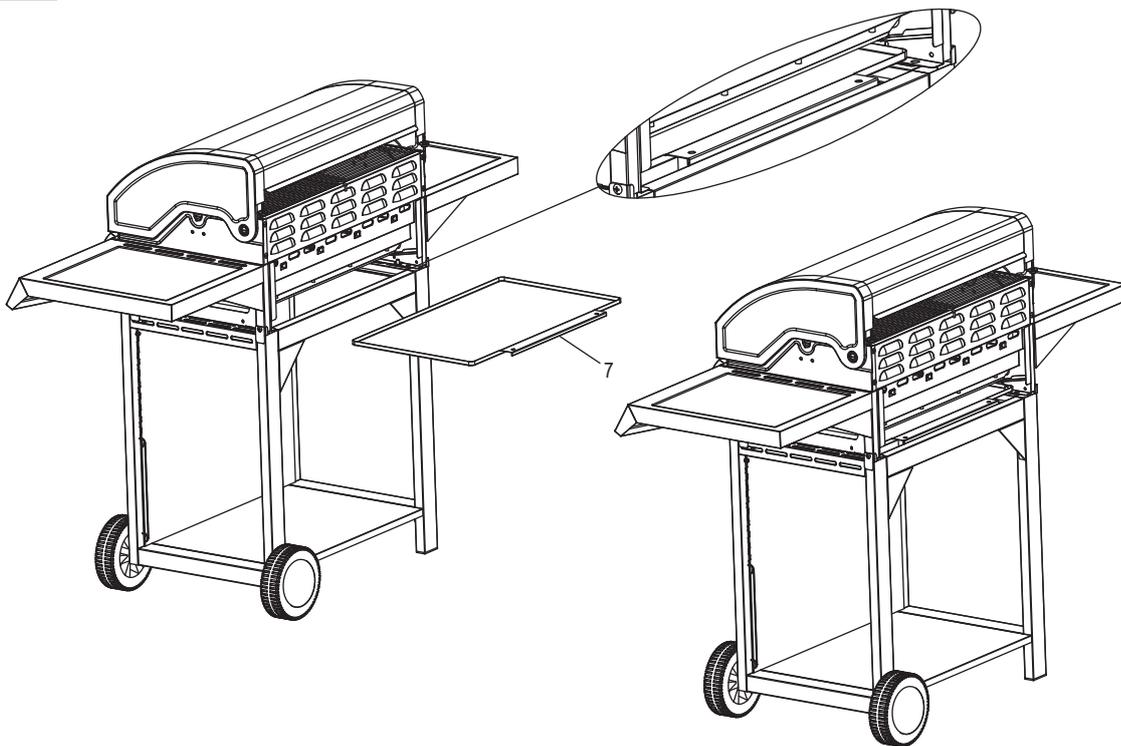
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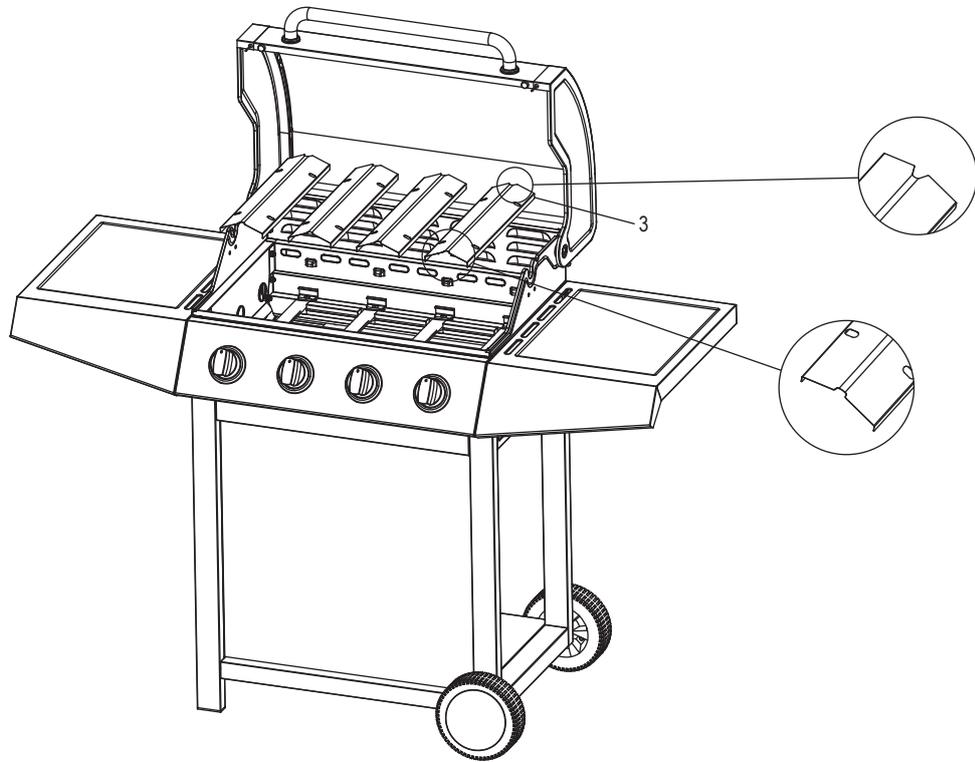
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11



12

