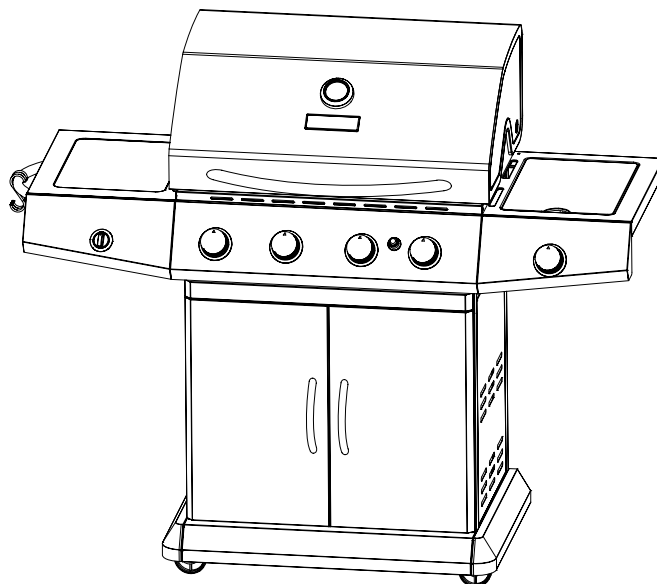


Gas BBQ With Side burner



KS14074

Photographs are not to scale.
Specifications subject to change
without prior notice.

CE 1008-16



WARNING

- For outdoor use only. Not for commercial use.
- Read instructions before using the appliance. Failure to follow instructions could result in death, serious bodily injury, and/or property loss.
- Warning: accessible parts may be very hot. Keep young children away.
- Do not move the appliance during use.
- Turn off the gas supply at the gas bottle after use.
- Any modification of the appliance, misuse, or failure to follow the instructions may be dangerous and will invalidate your warranty. This does not affect your statutory rights.
- Retain these instructions for future reference.
- Leak test your barbecue annually. Check the hose connections are tight and leak test them each time you reconnect the gas bottle.
- Turn off the gas supply at the gas cylinder after use .

FOR YOUR SAFETY

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open barbecue lid or hood.
4. If odour continues, discontinue use and contact your local dealer.

FOR YOUR SAFETY

1. Do not store or use petrol or other flammable vapours or liquids in the vicinity of this or any other appliance.
2. A gas bottle not connected for use shall not be stored in the vicinity of this or any other appliance.

A. Parts Diagram

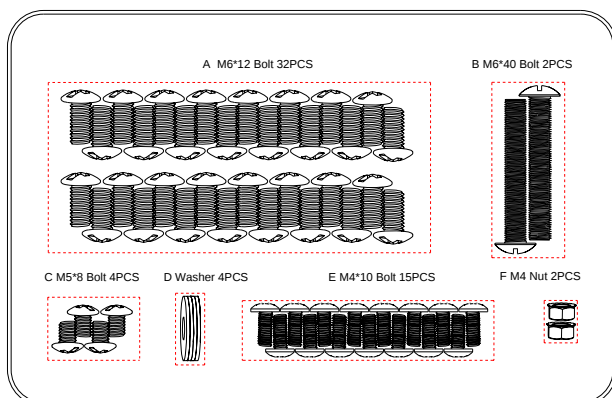
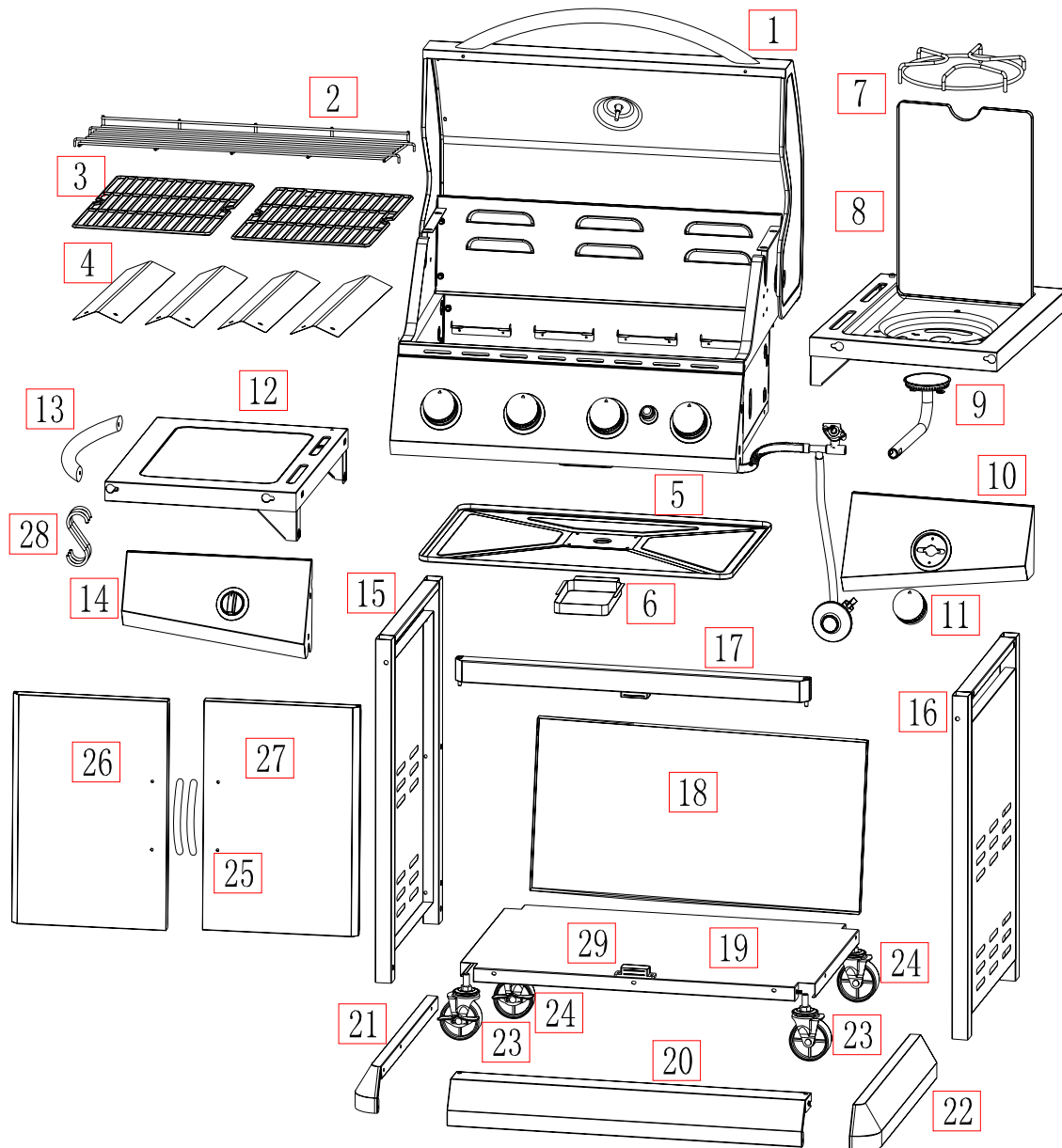
Quantities vary according to model purchased. Specifications subject to change without prior notice. For more details on hardware, please see the corresponding Hardware Reference Diagram for your barbecue mode

KS14074

Code	part	qty		code	part	qty
1	Grill Assembly	1		16	The right cart assembly	1
2	Warming rack	1		17	Door transom	1
3	Cooking grill	2		18	Rear panel	1
4	Heat tent	3		19	Bottom Shelf	1
5	Oil pan	1		20	Bottom skirt-front	1
6	Oil cup	1		21	Bottom skirt-left	1
7	Side Burner Grate	1		22	Bottom skirt-right	1
8	Side Burner body assembly	1		23	Castor	2
9	Side Burner	1		24	Locking castor	2
10	Side burner control panel	1		25	Door handle	2
11	Knob	1		26	Left door assembly	1
12	The left table	1		27	Right door assembly	1
13	Table handle	1		28	Hook	3
14	The left table control panel	1		29	The door magnet	1
15	The left cart assembly	1				
Hardware pack						
A	M6*12 bolt	32		D	M6 washer	4
B	M6*40 bolt	2		E	M4*10 bolt	15
C	M5*8 bolt	4		F	M4 nut	2

B. Parts Diagram

Quantities vary according to model purchased. Specifications subject to change without prior notice. For more details on hardware, please see the corresponding Hardware Reference Diagram for your barbecue mode



C. Assembly

TOOLS NEEDED FOR ASSEMBLY:

Medium size flat blade or Philips/cross-point screwdriver, adjustable spanner or metric spanner set

This barbecue requires two people for assembly. Please remove all packaging materials from all individual parts before assembling. Please lay out all nuts and bolts and check lengths before assembling. Whilst every care is taken during the manufacture of this product, care must be taken during the assembly in case sharp edges are present.

1

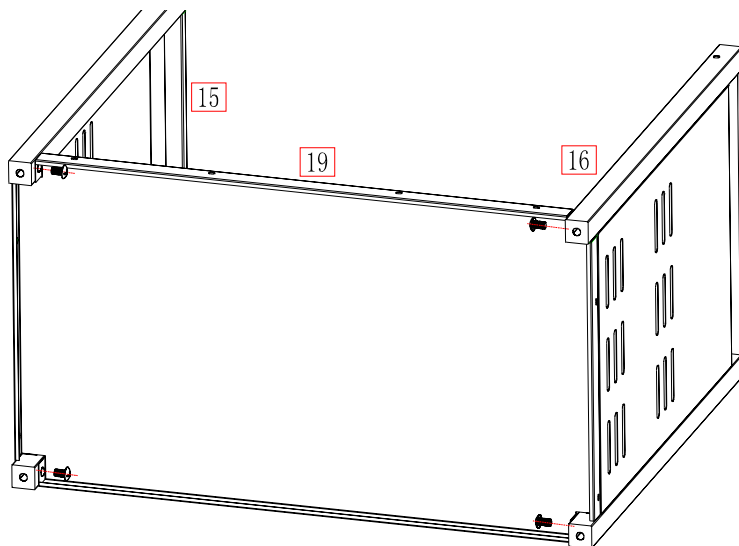


Fig 1

Attach Bottom shelf assembly (19) to the left cart assembly(15) and the right cart assembly(16) using 4pcs M6*12 (A) bolts .

2

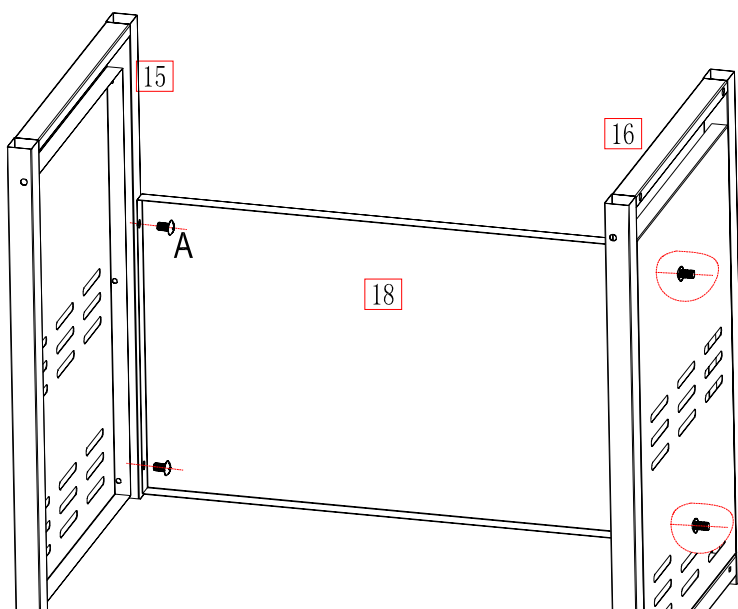
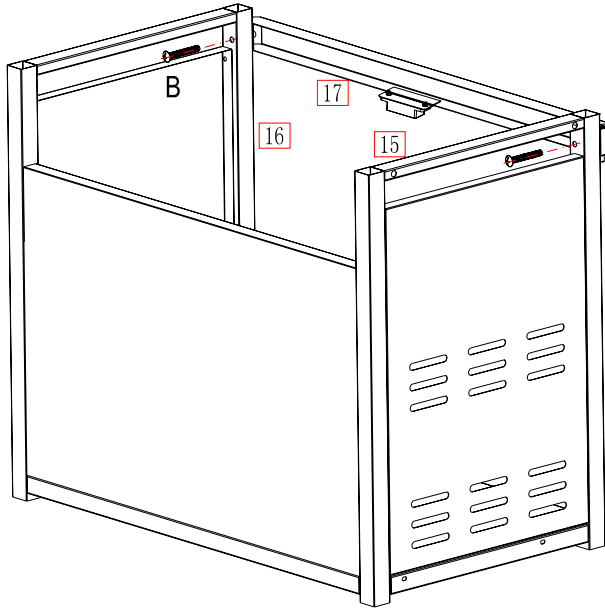


Fig 2

Attach Rear panel (18) to the left cart assembly(15) and the right cart assembly(16) using 4pcs M6*12 (A) bolts

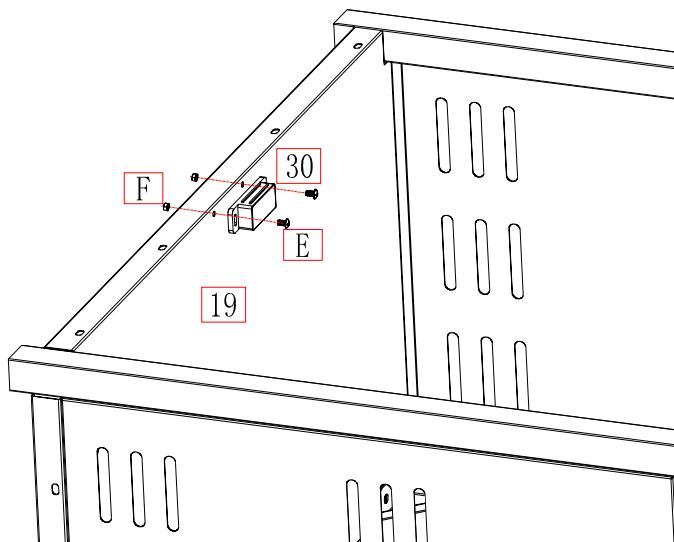
3



Attach door transom (17) to the left cart assembly(15) and the right cart assembly(16) using 2pcs M6*40(B) bolts

Fig 3

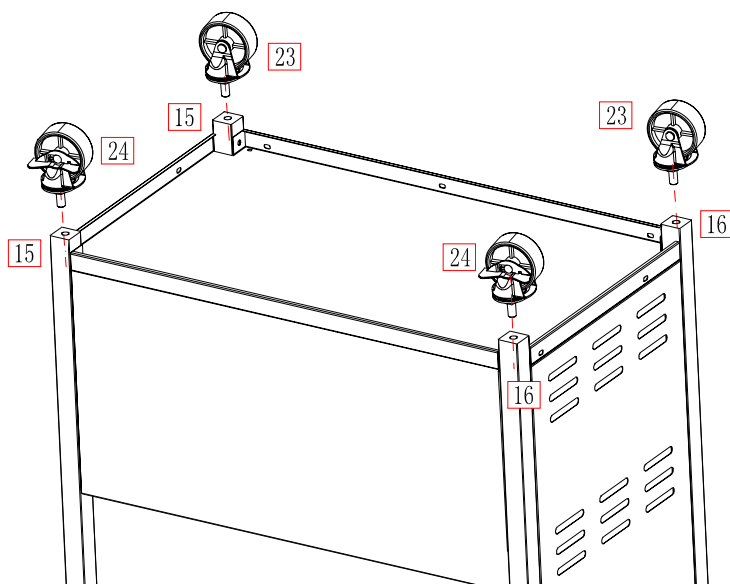
4



Attach door magnet(30) to bottom shelf (19) using 2pcs M4*10 bolt (E) & 2pcs M4 nut (F)

Fig 4

5



Attach 2pcs locking castor(24) to the rear legs of left cart assembly (15) and right cart assembly(16) and attach 2pcs of castor(23) to the front legs of left cart assembly (15) and right cart assembly(16).

Fig 5

6

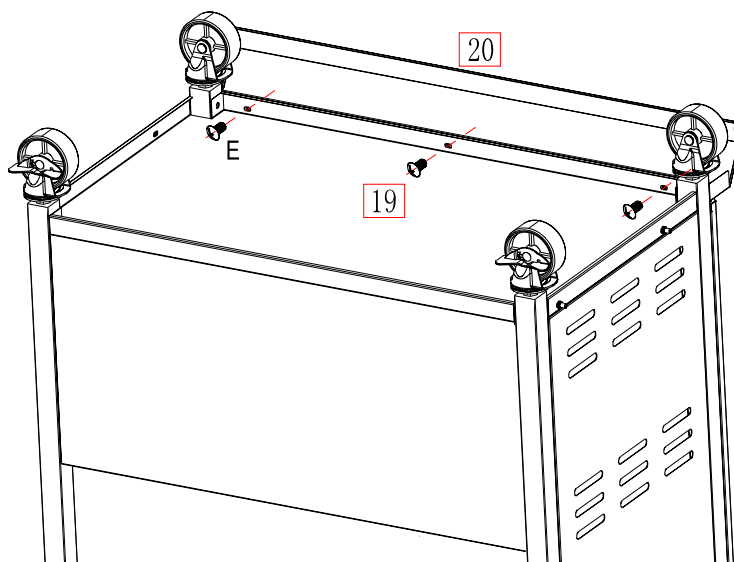


Fig 6

Fix Bottom skirt-front(20) with bottom shelf(19) using 3PCS M4*10 (E) bolt

7

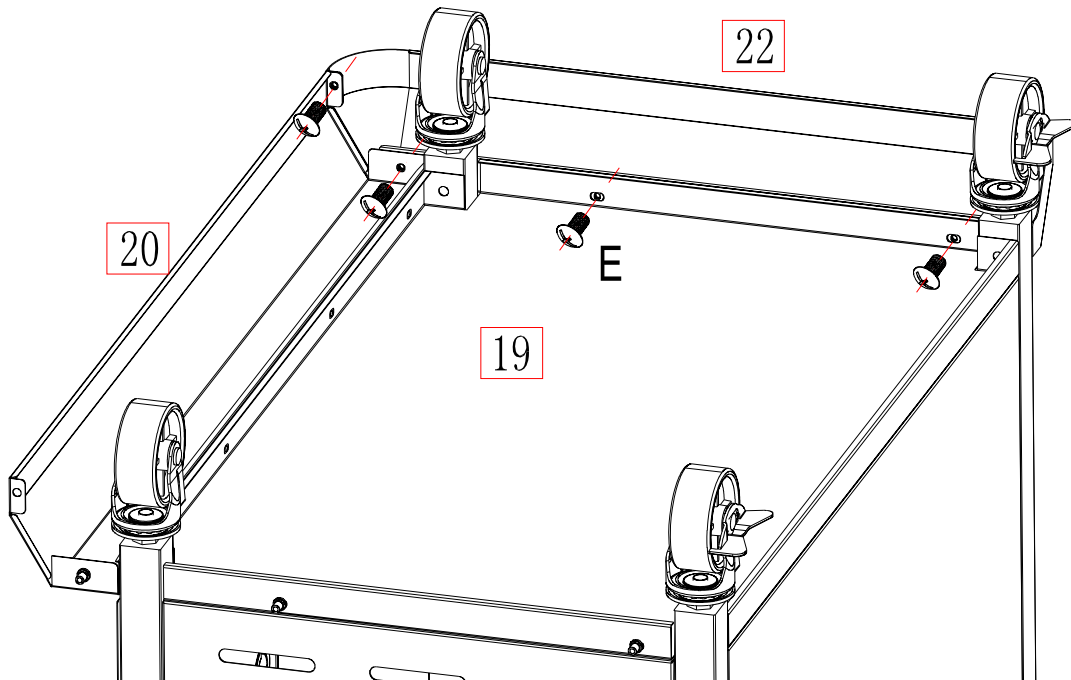
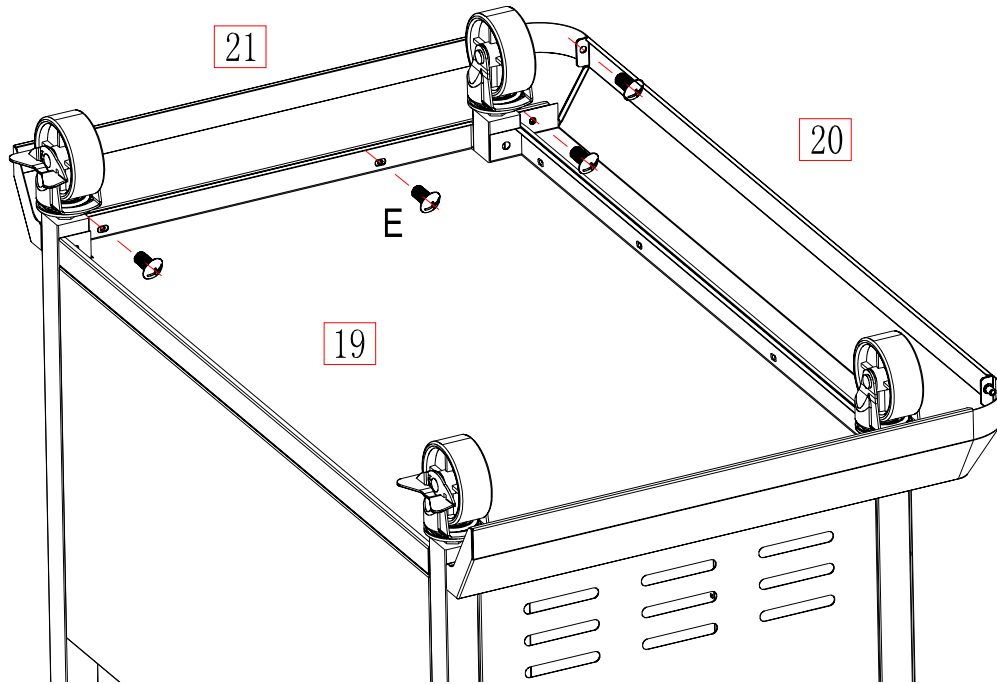


Fig 7

Fix the bottom shelf(19) with Bottom skirt-right(22) and Bottom skirt-front(20) using 4PCS M4*10(E)bolt

8



Fix the bottom shelf(19) with Bottom skirt-left(21) and Bottom skirt-front(20) using 4PCS M4*10(E)bolt

9

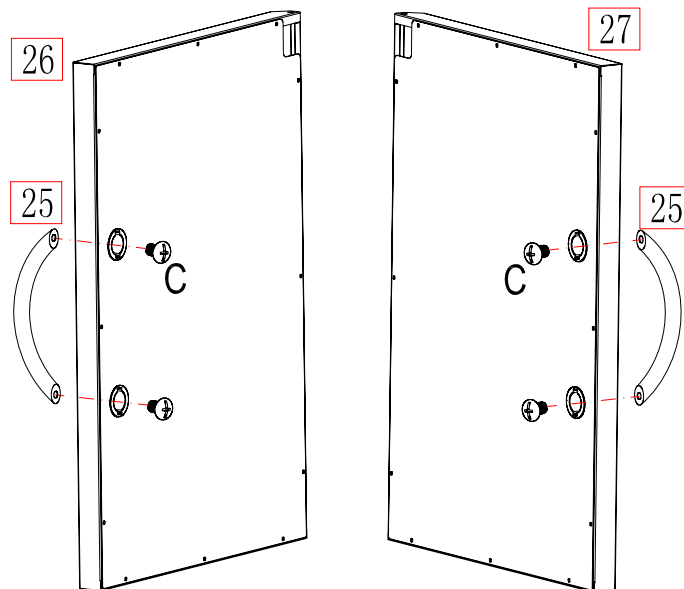


Fig 8 a

fix 2pcs door handle(25) with left door(26) and right door(27) using 4pcs M5*8 (C) bolt

10

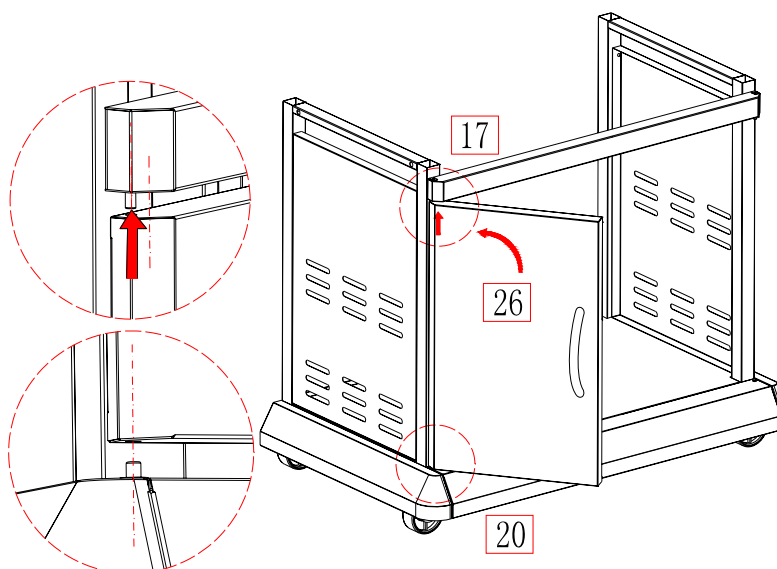


Fig 8 b

align the left door bottom(26) hole with the left door spindle, Depress the spring post of the door transom(17), then you should hear a click when the door is properly aligned and the door should be attached.

11

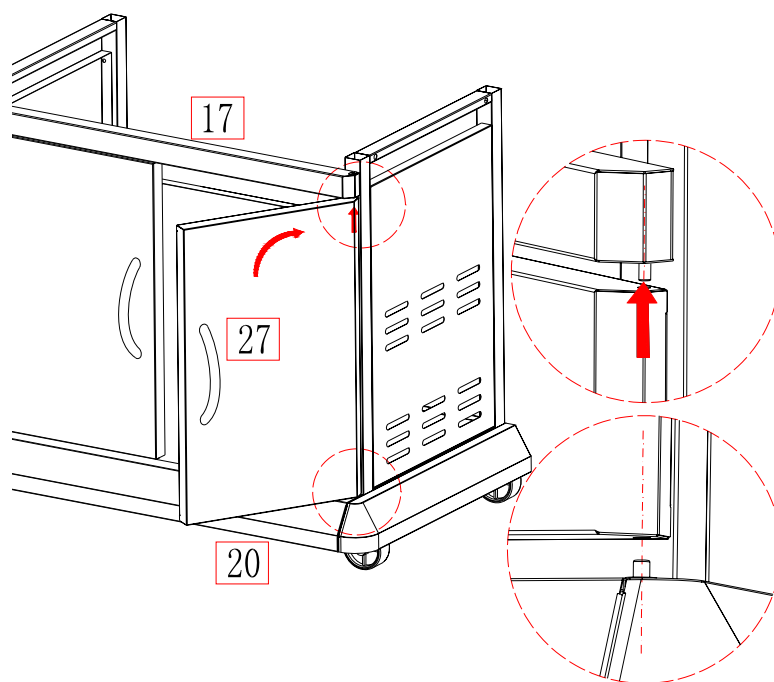


Fig 8 c

align the right door (27) bottom hole with the right door spindle, Depress the spring post of the door transom (17), then you should hear a click when the door is properly aligned and the door should be attached.

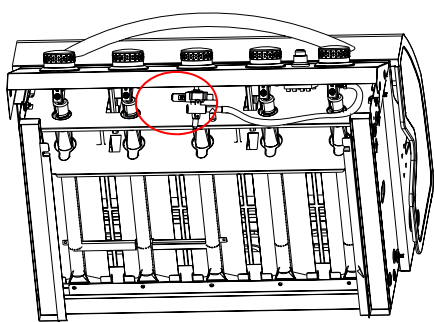


Fig 9 a

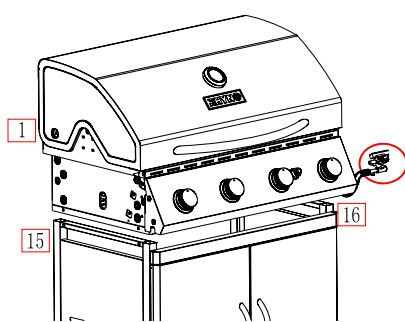
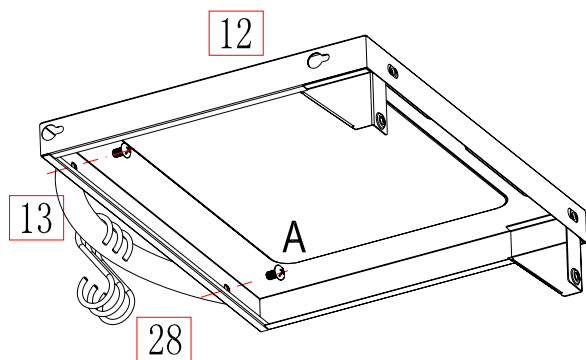
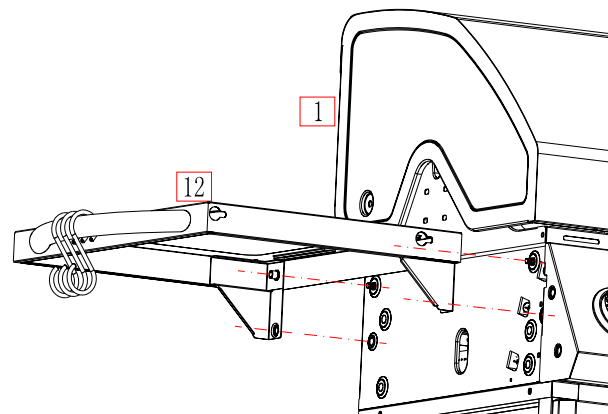


Fig 9 b

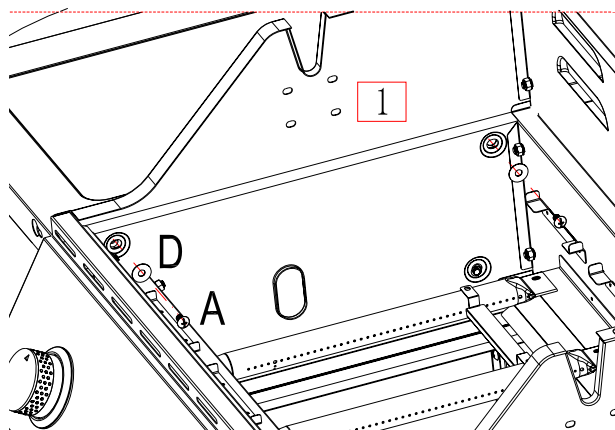
Fix grill assembly(1) with the left cart assembly(15) and right cart assembly(16), using 4pcs M6*12 (A) bolt.
Before you install , Refer to Fig 9a, take side valve out from the bottom of the body, take out one side of side burner ignition wire from the bottom of the panel.



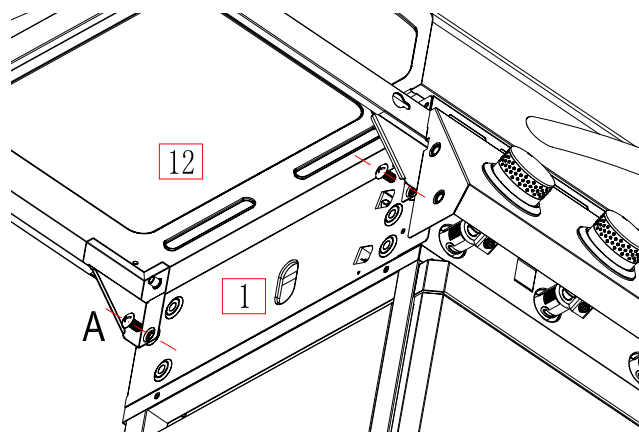
10a



10b



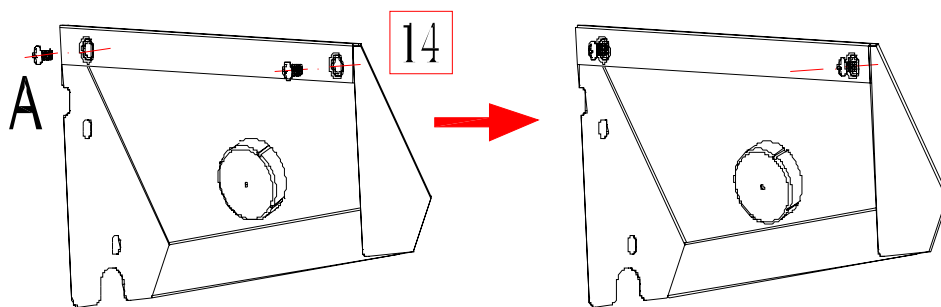
10c



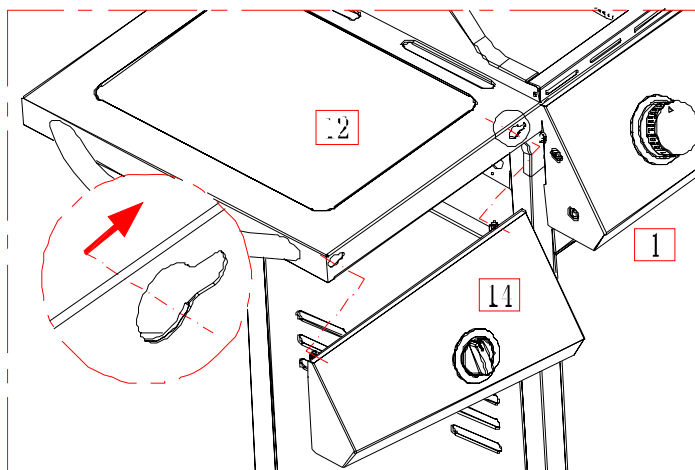
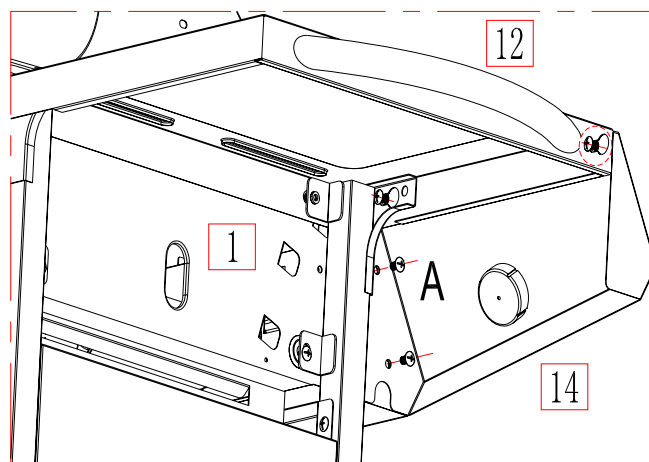
10d

Put 3pcs hook(28) on the left table handle(13), then fix the left table handle with left table using 2pcs M6*12(A) bolt as shown 10a

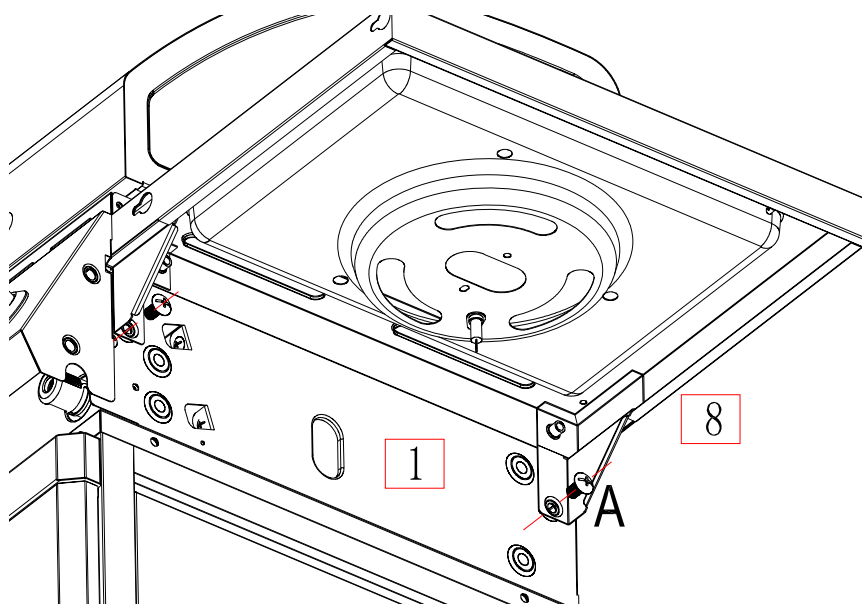
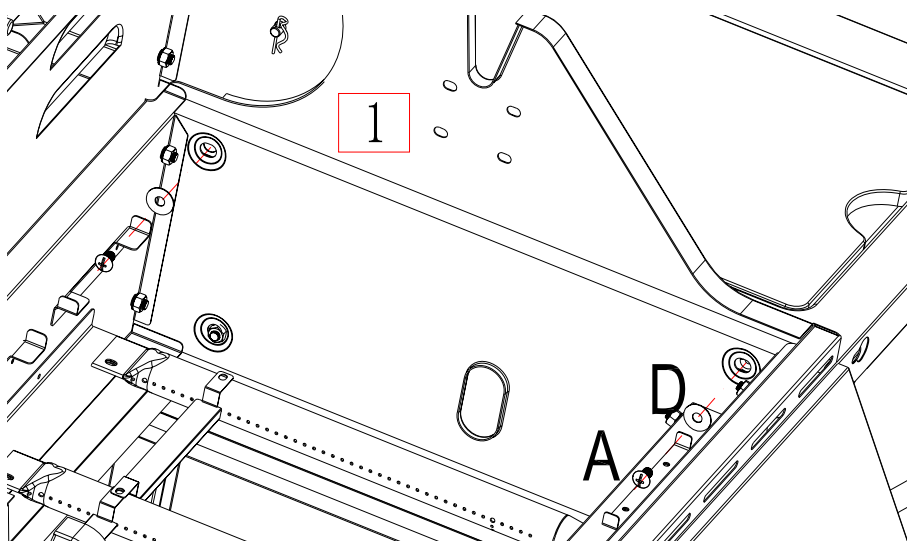
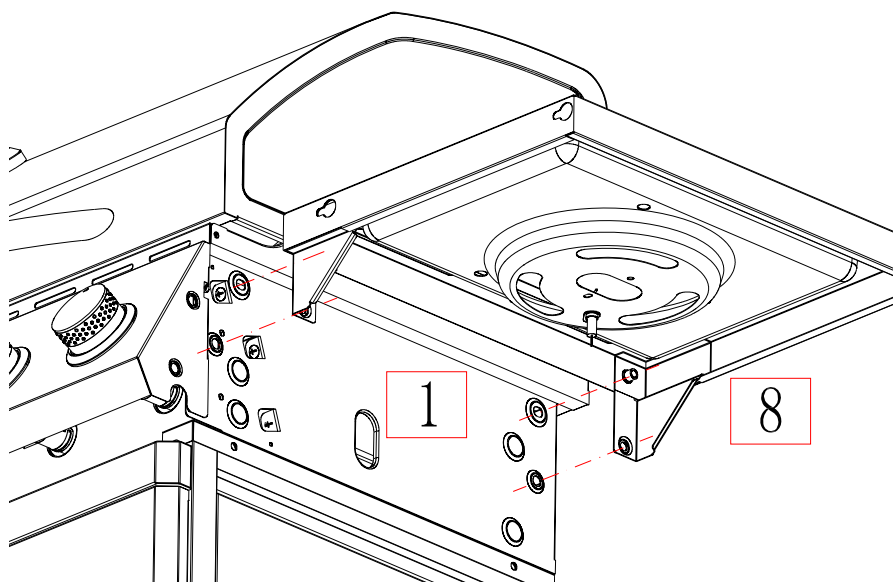
Fix the left table (12) with the grill assembly(1) using 4pcs M6*12 (A) bolt and 2pcs M6(D) washer as shown 10b,10c,10d

14**11a**

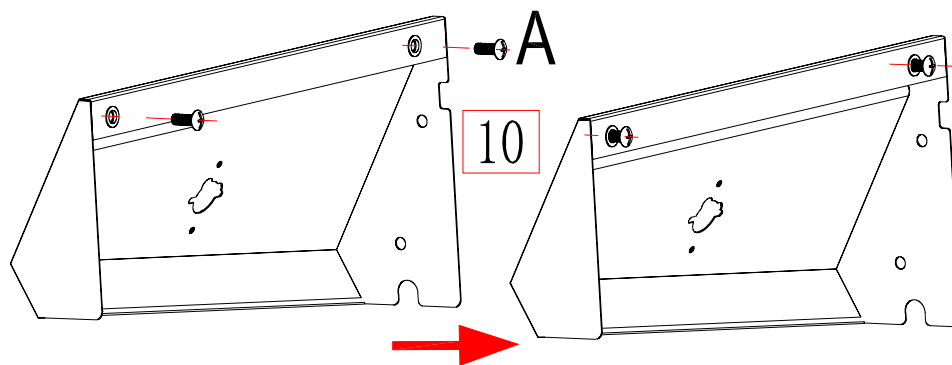
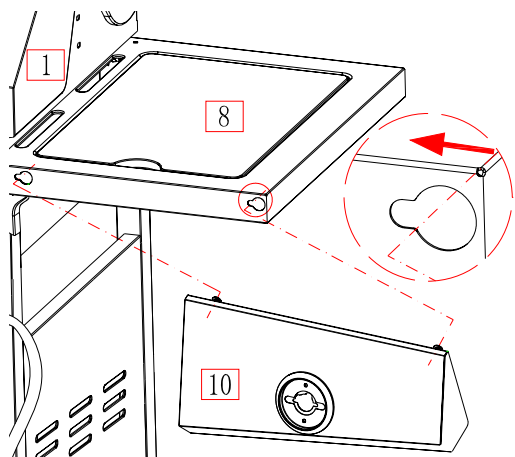
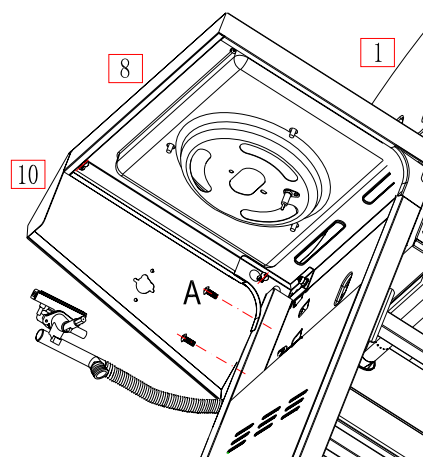
.Fix 2pcs M6*12(A) bolt on the left table control panel(14) as shown 11a.

**11b****11c**

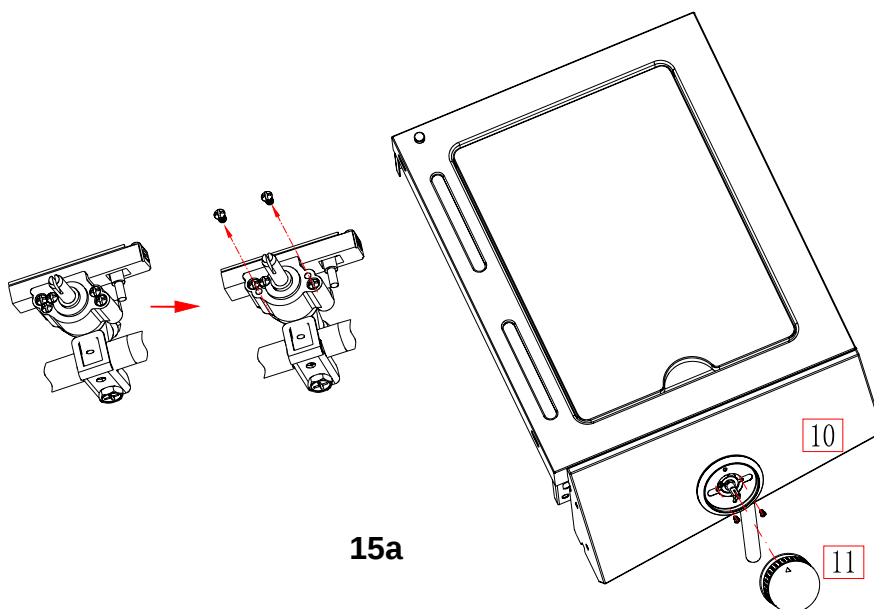
Align the assembled left table control panel (14) with left table(12) hole, then fix the left table control panel (14) with grill assembly using 2pcs M6*12(A) bolt as shown 11b & 11c



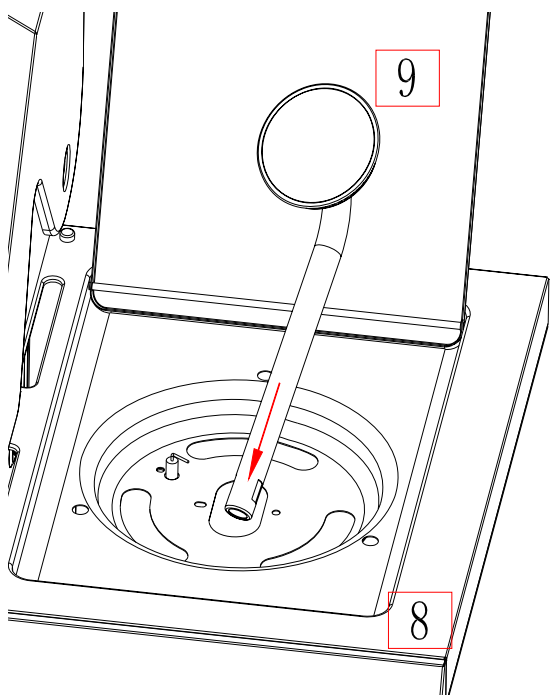
Fix the side burner body assembly (8) with grill assembly(1) using 4pcs M6*12(A) bolt, 2pcs M6(D) washer.

16**14a****14b****14c**

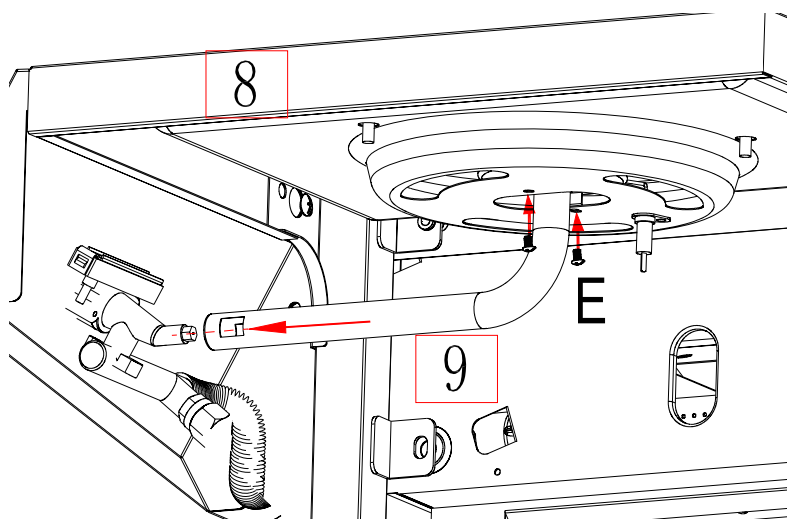
Preassembly 2pcs M6*12(A) bolt on the side burner control panel(10) as shown 14a
 Align the assembled side burner control panel(10) with side burner body(8) hole, then fix the side burner control panel (10) with grill assembly(1) using 2pcs M6*12 (A) bolt as shown 14b & 14c

17**15a**

Firstly, detach 2pcs bolt from side burner valve, Secondly, put the side burner valve into side burner control panel, then put the control knob on the valve rod as shown 15a.



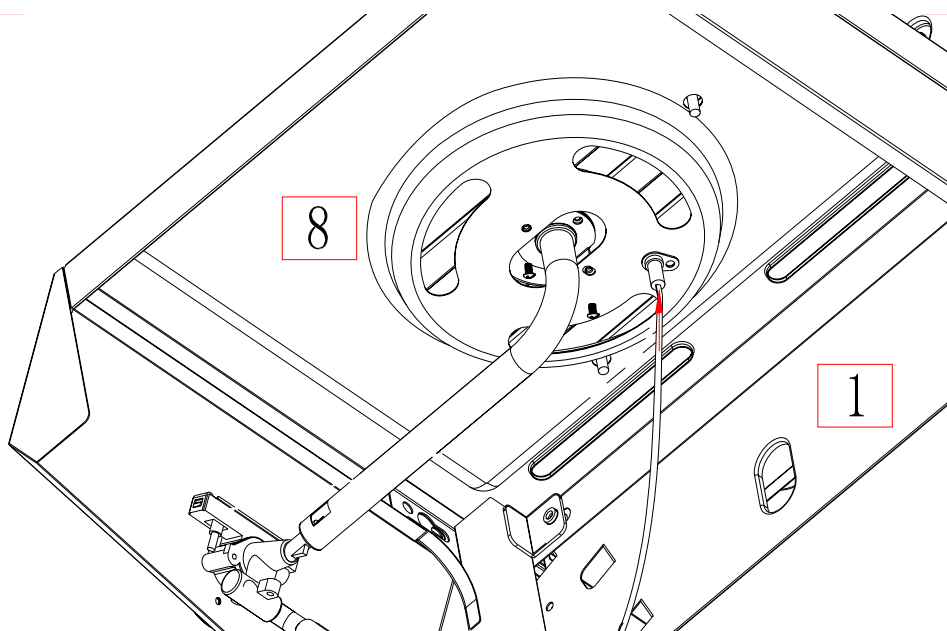
15b



15c

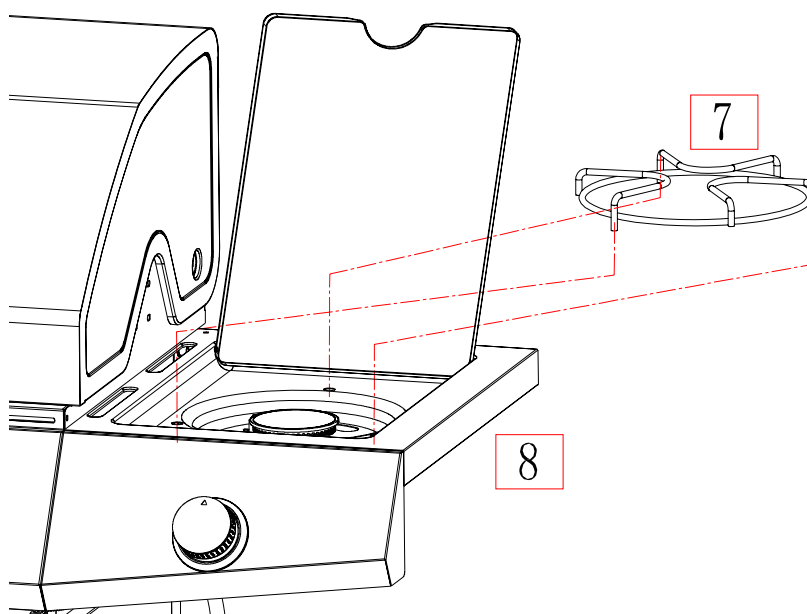
Insert side burner (9) from side burner assembly (8) hole, align burner hose with side valve injector using 2pcs M4*10 (E) bolt, then fix the side burner(9) with side burner assembly(8) as shown 15b & 15c.

18



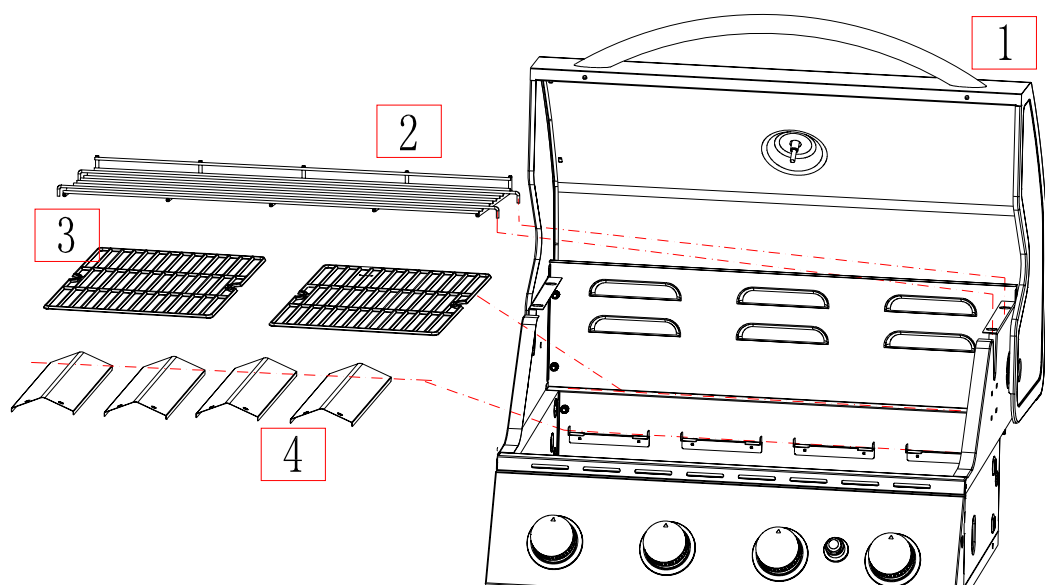
Plug ignition wire into side burner needle.

19



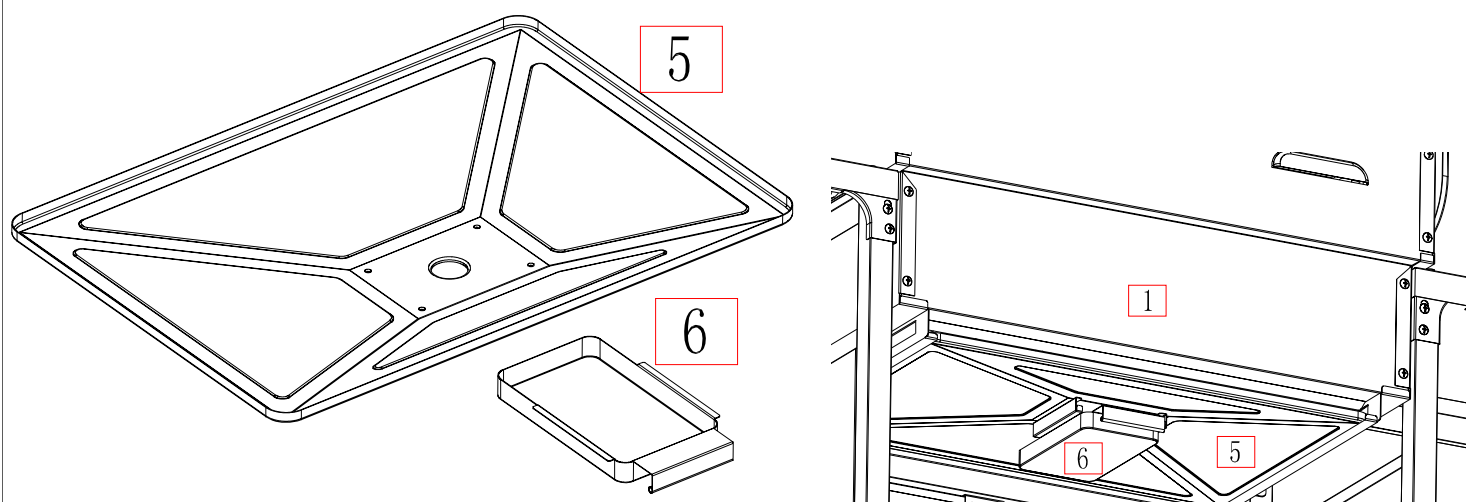
Put the side Burner Grate(7) on the side burner assembly(8).

20



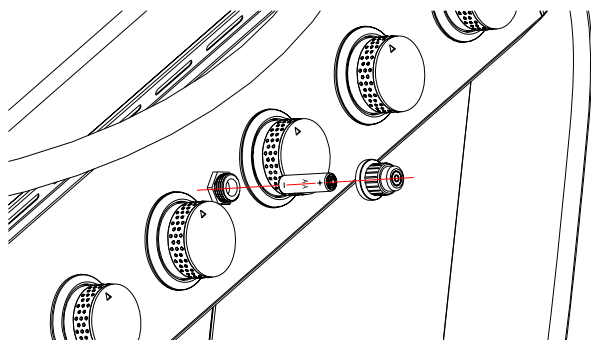
Put 5pcs heat tent, 1pcs warming rack and 2pcs cooking grill on the grill assembly. (As above picture is only for ks14075 , others burner according to exploded view parts)

21



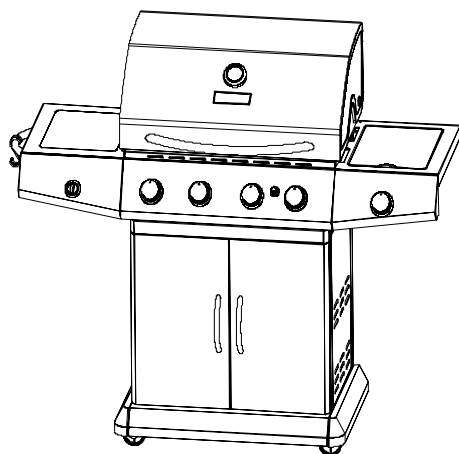
Plug oil cup(6) into oil pan spout, then insert the oil pan (5) on the bottom spout of grill assembly(1).

22



Before use, please assemble the battery, as shown in the figure, the battery model is AA.

23



Complete

D. 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. Do not use below ground level.
- Do not use within 1m of any flammable structure or surface.
- LP gas cylinders should not be placed directly underneath the barbecue.
- LP 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 lit.
- The hood handle can become very hot. Grip only the centre 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.
- Never use the barbecue with the side shelf in the down position.
- 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.
- 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.

E. Gas and Regulator

This barbecue can use only propane/ 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. The bottle should never be stood on the trolley base and placed directly under the barbecue. Gas bottles should never be stored or used laid on their side. Never store gas bottles indoors.

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. Please consult your local gas dealer for

the most suitable gas bottles.

F. Installation

F1. 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. The sides of the barbecue should NEVER be closer than 1 metre from any combustible surface. Keep this barbecue away from any flammable materials!

F2. Precautions

Do not obstruct any ventilation openings in the barbecue body. Secure the gas bottle on the cylinder holder and always tighten it with the black strap provided. 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 before proceeding. Inspect the gas hose to ensure it is free of any twisting or tension. The hose should hang freely with no bends, folds, or kinks that could obstruct free flow of gas. Apart from the connection point, no part of the hose should touch any hot barbecue parts. Always inspect the hose for cuts, cracks, or excessive wear before use. If the hose is damaged, it must be replaced with hose suitable for use with LPG and meet the national standards for the country of use. The length of the hose shall not exceed 1.5m. *N.B.-The date on U.K. hose is the date of manufacture, not the expiry date.*

F3. Fixing the Regulator to the Gas Bottle

Confirm all barbecue control knobs are in the off position. Connect the regulator to the gas bottle according to your regulator and bottle dealer's instructions.

F4. Leak Testing (To be performed in a well-ventilated area.)

Confirm all control knobs are in the off position. Open the gas control valve on the bottle or regulator. Check for leaks by brushing a solution of ½ water and ½ soap 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 all joints. Repeat test. If bubbles form again, do not use the barbecue. Please contact your local dealer for assistance. Leak test your barbecue annually. Check the hose connections are tight and leak test them each time you reconnect the gas bottle.

G. Operation

G1. Warning

- Before proceeding, make certain that you understand the **IMPORTANT INFORMATION** section of this manual.

G2. 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, paint colours may change slightly as a result. This is normal and should be expected.)**

G3. Lighting the Burner

- Open the barbecue hood.
- Ensure all knobs are in the off position. Open the gas control valve on the gas bottle or regulator.
- Push in and turn the burner control knob anti-clockwise until it reaches the "Max" position. Press the electronic ignitor button and hold for 5 seconds to light burner.
- If the burner does not light, turn all control knobs to "off" position. Then repeat the lighting procedure after 5 minutes.
- After ignition, the burner should be burned at the high position for 3 - 5 minutes in order to preheat the barbecue. This process should be done before every cooking session. The hood (where applicable) should be open during preheating.
- After completion of preheating, the burner should normally be turned down to a lower position for best cooking results.

G4. Manual Ignition Instruction

- Insert lit match through the match-lighting hole at the bottom of the barbecue body.
- Push in and turn the rightmost control knob anti-clockwise to the max position.
- After the right portion of the burner is lit, light the remaining portion of the burner.
- If burner fails to ignite, contact your local dealer for assistance.
- After ignition, the burner should be burned at the max position for 3-5 minutes in order to preheat the barbecue. This process should be done before every cooking session. The hood (where applicable) should be open during preheating.
- After completion of preheating, the burner should normally be turned down to a lower position for best cooking results.

G5. Roasting Hood Cooking

Barbecues equipped with a roasting hood give the option of cooking with hood closed to form an 'oven'

for roasting food, such as joints of meat, whole chickens, etc.

When roasting, turn the burner under the food to the OFF position. Close the hood and turn the other burner down to a lower setting i.e. low to medium to achieve the temperature required. **DO NOT ALLOW YOUR BARBECUE TO OVERHEAT.** Avoid lifting the hood unnecessarily as heat is lost each time the hood is opened.

G6. End of Cooking Session

After each cooking session, turn the barbecue burner 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.

G7. Turning Off Your Barbecue

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.

H. CARE 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. 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.

H1. 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.

H2. Burner Maintenance

Your burner has been preset for optimal flame performance. You will normally see a blue flame, possibly with a small yellow tip when the burner is alight. If the flame pattern is significantly yellow, this could be a problem caused by grease from cooking blocking the burner or spiders or other insects in the burner venturi. This can result in the flow of the gas and air mixture being restricted or blocked which may result in a fire behind the control panel causing serious damage to your barbecue. **If this happens, the gas should be immediately turned off at the bottle.** Burners should be inspected and cleaned on a regular basis in addition to the following conditions:

- 1) Bringing the barbecue out of storage.
- 2) One or more of the burners do not ignite.
- 3) The burner flame pattern is significantly yellow.
- 4) The gas ignites behind the control panel.

To clean a burner, remove it from the barbecue. The outside of the burner can be cleaned with a wire brush. Clean the portholes with a pipe cleaner or piece of wire. Take care not to enlarge the portholes. Clean the insect screen on the end of the venturi tube with a bristle brush (i.e. an old toothbrush). Clean the venturi tube with a pipe cleaner or piece of wire. You may need a torch to see into the venturi tube to make sure it is clear. "Turn the burner up on end and lightly tap against a piece of wood to dislodge any debris from inside."

H3. 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.

H4. Fixings

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

H5. Storage

Store your barbecue in a cool dry place. It must be inspected on a regular basis as damp or condensation can form which may result in damage to the barbecue. It may be necessary to dry the barbecue and the inside of the cover if used. Mould can grow under these conditions and should be cleaned and treated if required. Any rust that is found that does not come into contact with the food should be treated with a rust inhibitor and painted with barbecue paint or a heat resistant paint. Chrome

plated warming racks and grills should be coated with cooking oil. Wrap the burners in aluminium foil to help prevent insects or other debris from obstructing the burners.

The gas bottle must be always be disconnected from the barbecue and stored in a well ventilated area at least 1 metre away from any fixed ignition source. Do not store inside residential accommodation. Never store cylinders below ground level (e.g. cellars). Do not let children tamper with bottles.

I. Technical Specifications

Model Number	KS14074				
Pin Number	1008 CP 2791				
Gas Category	I3+(28-30/37)		I3 B/P (30)	I3 B/P (37)	I3 B/P (50)
Gas Pressure	28 -30mbar	37mbar	30mbar	37mbar	50mbar
Injector Size (main burner)	0.86mm	0.86mm	0.86mm	0.81mm	0.76mm
Injector Size (side burner)	0.94mm	0.94mm	0.94mm	0.87mm	0.81mm
Gas Type	Butane	Propane	Butane/ Propane/ LPG	Butane/ Propane/ LPG	Butane/ Propane/ LPG
Total Heat Input	15.22kW				
4 Burner Heat Input	11.72kW				
Side Burner Heat Input	3.5kW				
Total Gas Consumption	1085g/h				
Country of Destination	I3+(28-30/37) for BE, CY, CZ, FR, GR, IE, IT, LV, LT, LU, PT,SK, ES, CH,SI and GB I3B/P(30) for BE,BG, CY, DK, EE, FI, GR, HU, HR,LT, LU, MT, NL, NO,RO, SK, SI, SE and TR I3B/P(37)for PL I3B/P(50) for AT, SK, CH and DE				

L. Troubleshooting

Problem	Possible Cause	Solution
Burner will not light using the ignition system	LP 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 unit.	Reconnect wire
	Electrode or wire is damaged	Change electrode and wire
Burner will not light with a match	Faulty pushbutton ignitor	Change ignitor
	LP 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
Low flame or flashback (fire in burner tube— a hissing or roaring noise may be heard)	LP gas cylinder too small	Use larger cylinder.
	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