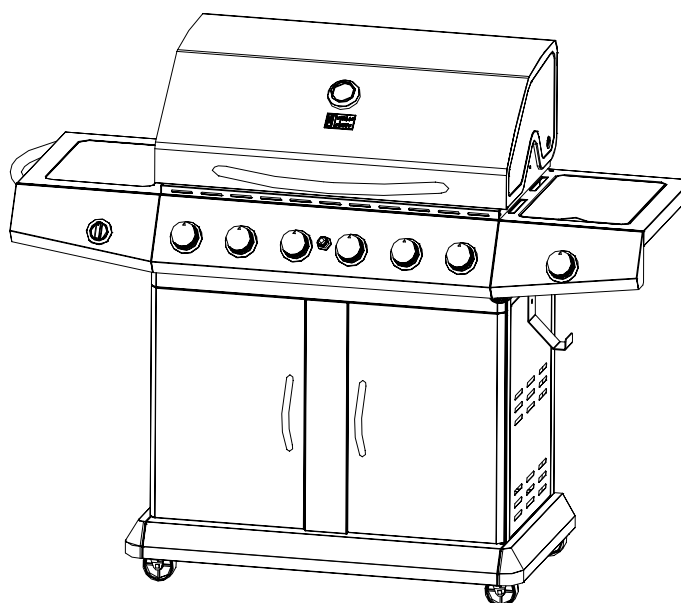


Assembly and Operating Instructions for 6 Burner Gas BBQ with Side Burner

Stainless Steel 60,000BTU BBQ
PROPANE GAS

Model KS14009



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



WARNING

- For outdoor use only. Not for commercial use.
- Use only Propane regulator 2,8kPa.
- 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.

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.

Safety and Care Advice

Important - Please read this instructions fully before starting assembly

- Retain these instructions for future reference.
- For outdoors use only – do not use indoors. Do not use below ground level and confined spaces.
- 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.

Gas and Regulator

This barbecue can use only propane 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.

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. 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

Do not obstruct any ventilation openings in the barbecue body. 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

Safety and Care Advice

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.*

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.

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 $\frac{1}{2}$ water and $\frac{1}{2}$ 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 re-tighten 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 bottles.

Operation

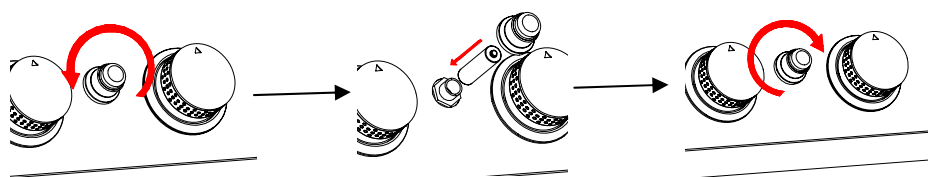
Warning

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

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.)**

IMPORTANT: Install the "AA" battery before lighting, remove the ignitor button by turn it counter-clockwise and insert the "AA" battery with the positive end facing out. Reinstall the ignitor button by turning it clockwise and hand tightening.



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 control knob to the Max position. Press the ignition button and hold for 5 seconds to light burner. Each burner lights independently. Repeat above steps for the other burner. If burner fails to ignite, turn control knob to the off position and turn gas off at the bottle or regulator. Wait five minutes, then repeat the above steps. If the barbecue still fails to light, please refer to the manual ignition instruction in the section below.
- 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.

Safety and Care Advice

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.

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.

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.

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.

Cooking Grill

Clean with hot soapy water. To remove any food residue, use a mild cream cleaner on a bristle brush. Rinse well and dry thoroughly.

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."

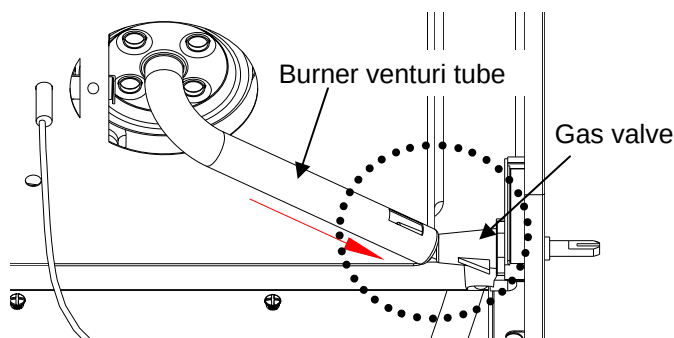
Safety and Care Advice

Care and Maintenance

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.

Whenever a barbecue is being assembled for the first time or its burners are being cleaned, make sure each gas valve tip goes into the burner venturi tube completely during the assemble or re-assemble process.



Fixings

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

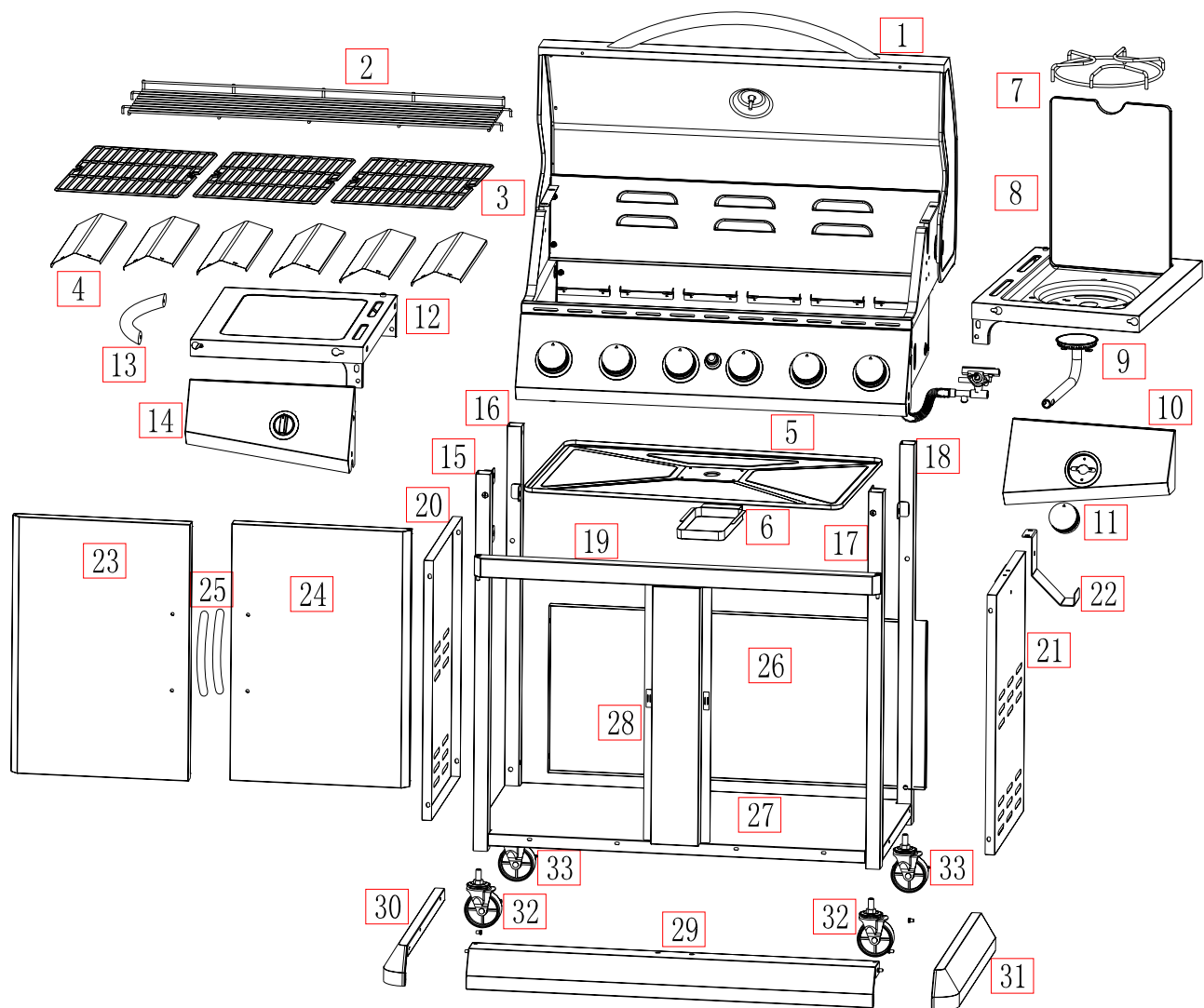
Storage

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. 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.

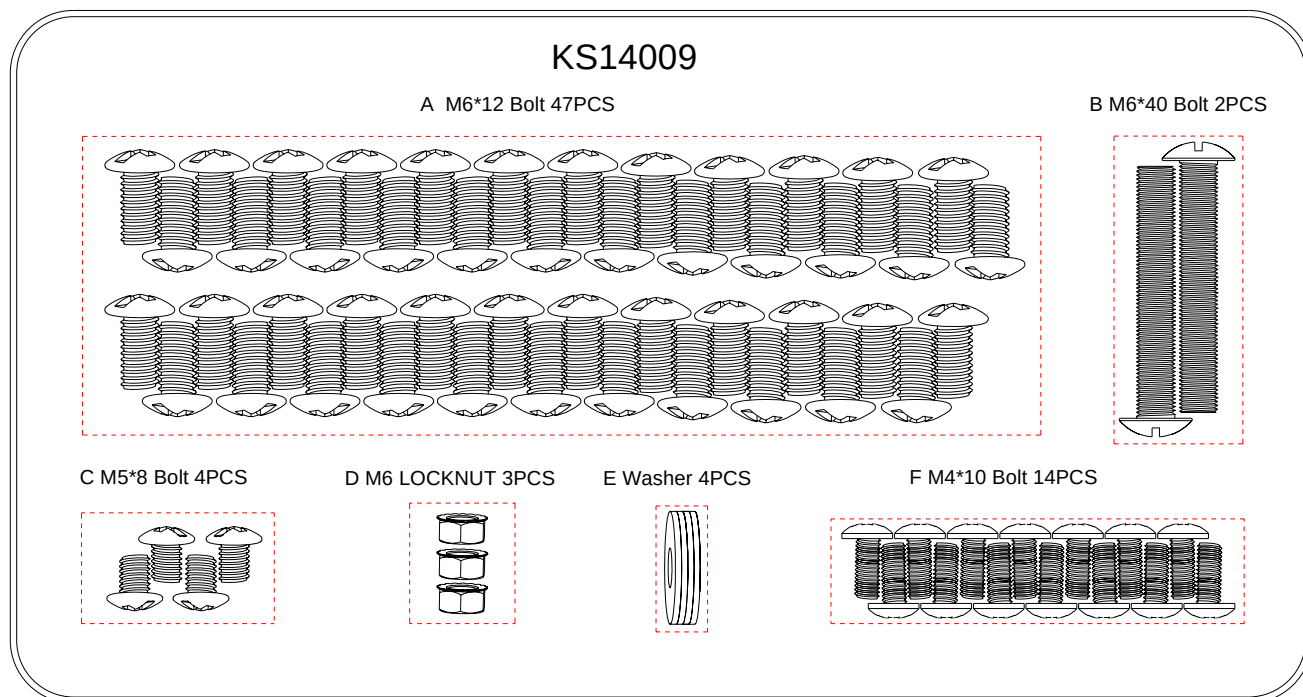
Parts List

CODE	PART	QTY
1	Fire Box Assembly	1
2	Warming Rack	1
3	Cast Iron Cooking Grill	3
4	Heat Tent	6
5	Grease Tray Assembly	1
6	Grease Cup	1
7	Side Burner Grate	1
8	Side Burner Assembly	1
9	Side Burner	1
10	Side Burner Control Panel	1
11	Side Burner Knob	1
12	Side Table Assembly	1
13	Side Table Handle	1
14	Side Table Control Panel	1
15	Left Front Leg	1
16	Left Rear Leg	1
17	Right Front Leg	1
18	Right Rear Leg	1
19	Door Transom	1
20	Left Cart Side Panel	1
21	Right Cart Side Panel	1
22	Gas Cylinder Hook	1
23	Left Front Door	1
24	Right Front Door	1
25	Door Handle	2
26	Cart Rear Panel	1
27	Bottom Shelf Assembly	1
28	Door decorate plate	1
29	Bottom Skirt - Front	1
30	Bottom Skirt - Left	1
31	Bottom Skirt - Right	1
32	Caster	2
33	Locking Caster	2

Parts Diagram



Hardware Reference Diagram



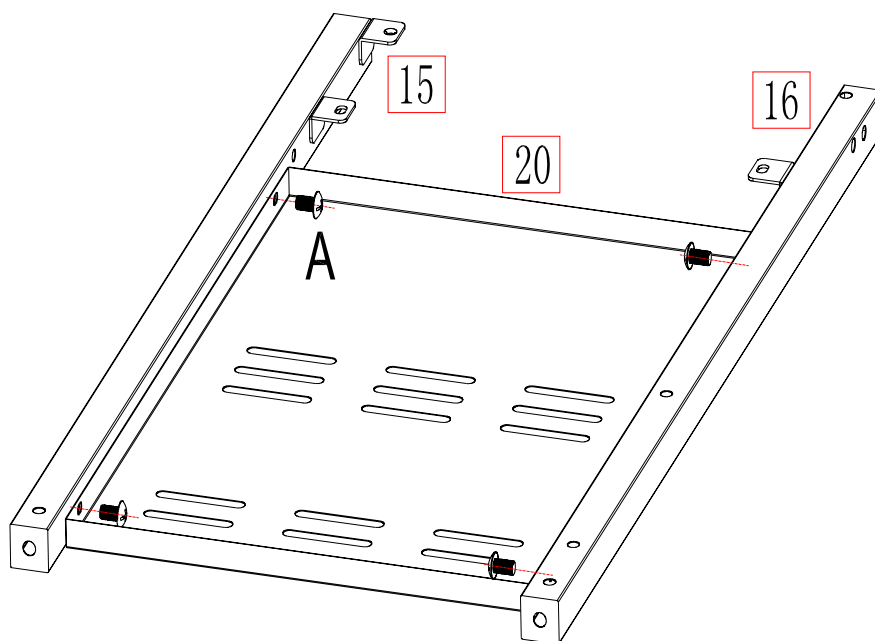
CODE	PART	QTY
A	M6*12mm Bolt	47
B	M6*40mm Bolt	2
C	M5*8mm Bolt	4
D	M6 Locknut	3
E	Washer	4
F	M4*10mm Bolt	14

Assembly Instructions

Step 1

Attach the Left Cart Side Panel (20) to the Left Front Leg (15) and the Left Rear Leg (16) using four M6*12mm Bolts (A).

Tighten the bolts with the screwdriver.

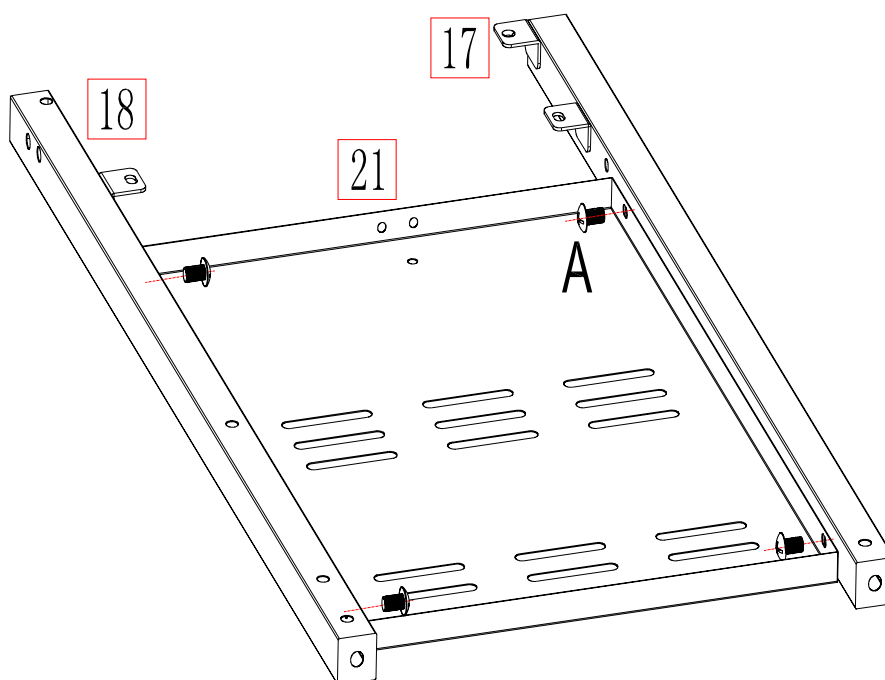


Step 2

1.

Attach the Right Cart Side Panel (21) to the Right Front Leg (17) and the Right Rear Leg (18) using four M6*12mm Bolts (A).

Tighten the bolts with the screwdriver.

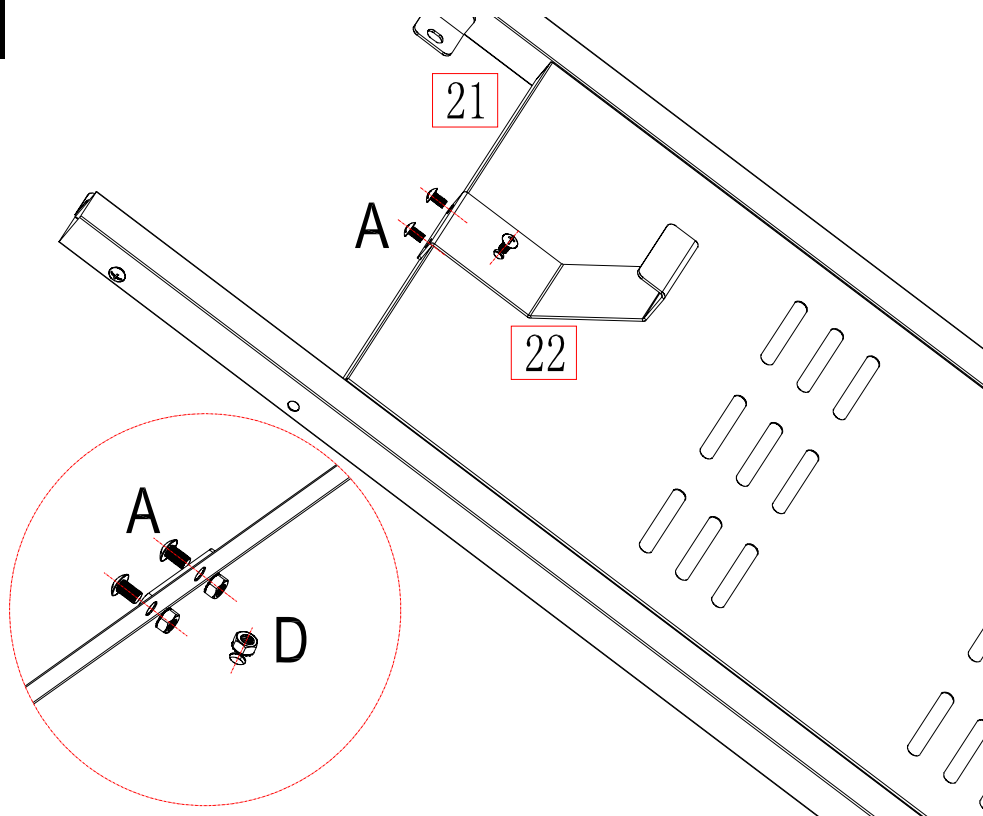


Assembly Instructions

Step 2

2.
Attach the Gas Cylinder Hook (22) to the Right Cart Side Panel (21) using three M6*12mm Bolts (A) and three M6 Locknut.

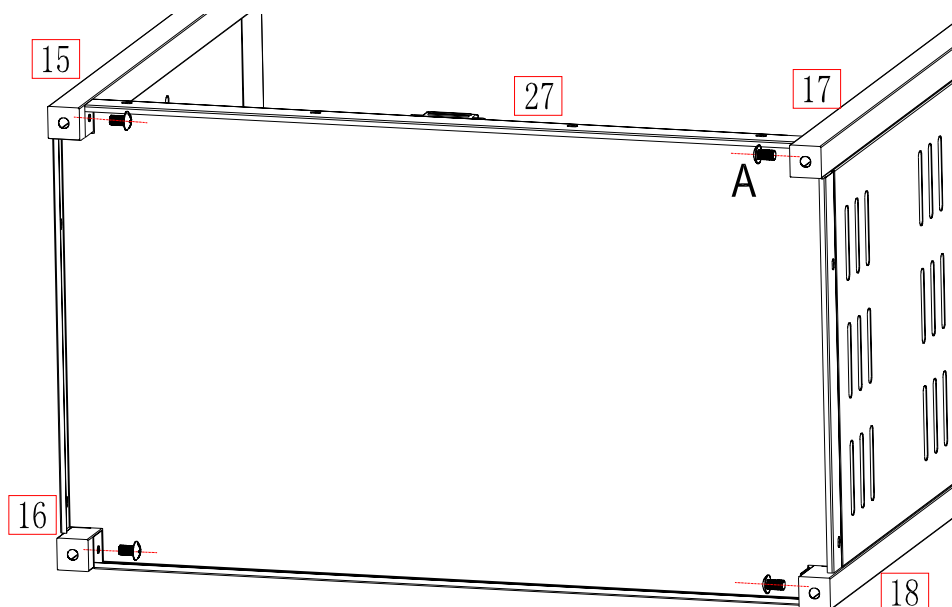
Tighten the bolts with the screwdriver.



Step 3

Attach the Bottom Shelf Assembly (27) to the Left front Leg (15), Left Rear Leg (16), Right Front Leg (17) and the Right Rear Leg (18) using four M6*12mm Bolts (A).

Tighten the bolts with the screwdriver.

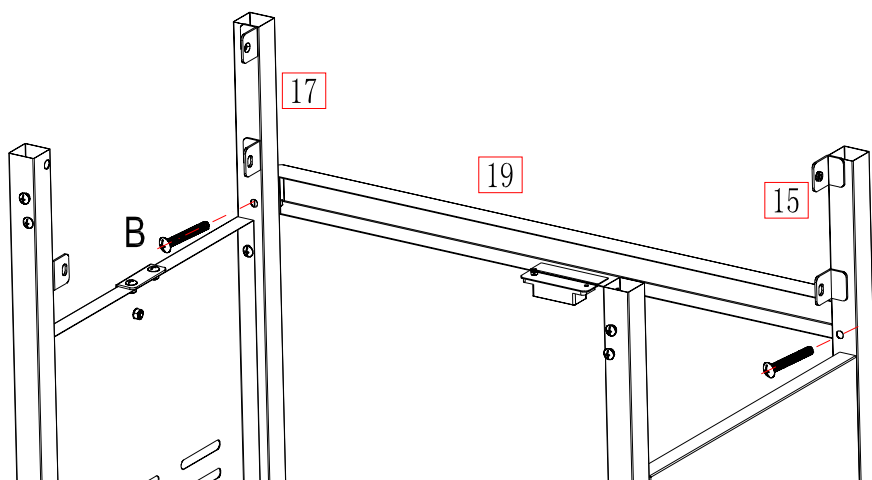


Assembly Instructions

Step 4

Attach the Door Transom (19) to the Left Front Leg (15) and the Right Front Leg (17) using two M6*40mm Bolts (B).

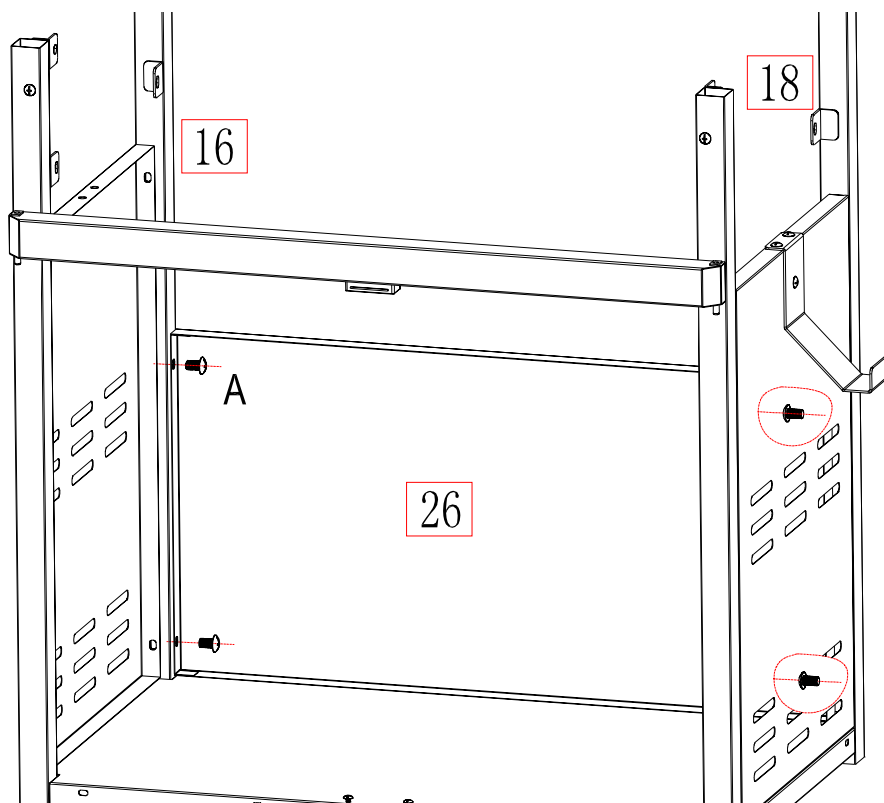
Tighten the bolts with the screwdriver.



Step 5

Attach the Cart Rear Panel (26) to the Left Rear Leg (16) and the Right Rear Leg (18) using four M6*12mm Bolts (A).

Tighten the bolts with the screwdriver.

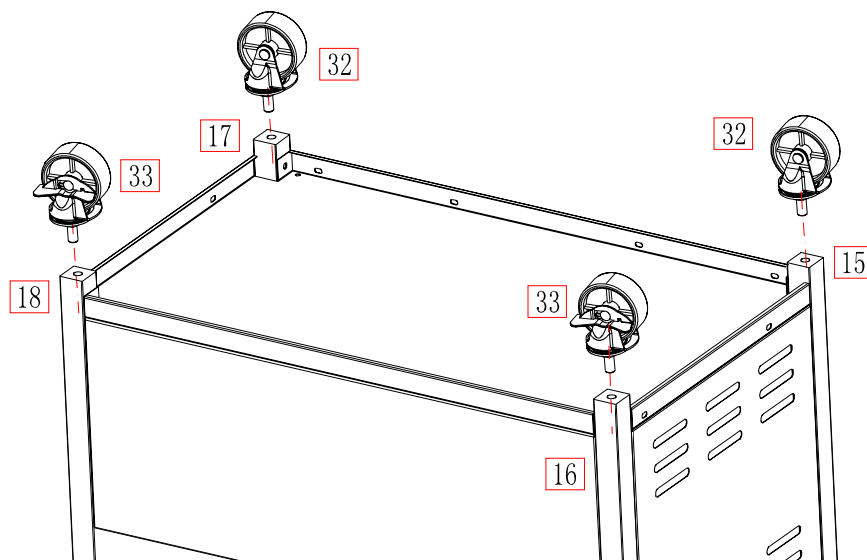


Assembly Instructions

Step 6

A. Attach two Locking Casters (33) to the Left Rear Leg (16) and the Right Rear Leg (18).

B. Attach two Casters (32) to the Left Front Leg (15) and the Right Front Leg (17).

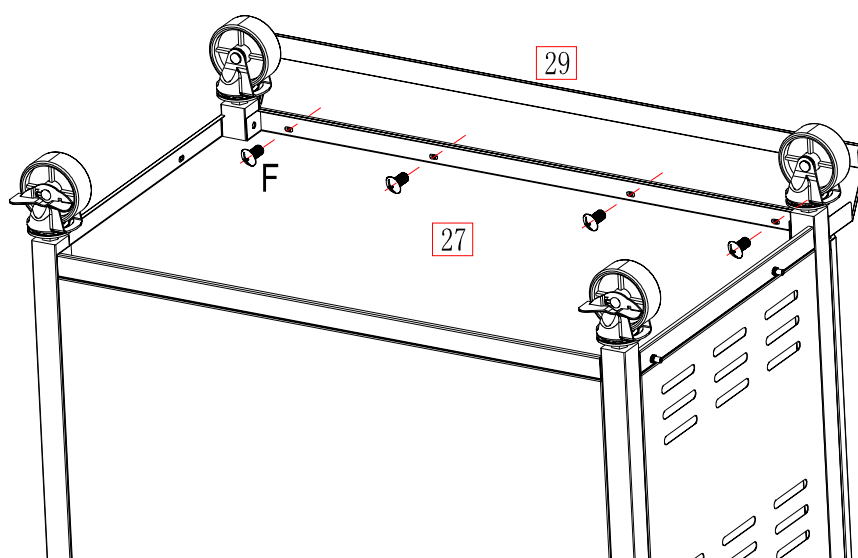


Step 7

Attach the Bottom Skirt Front (29) to the Bottom Shelf Assembly (27) using four M4*10mm Bolts (F).

Align the edges of the Bottom Skirt Front with the edges of the Bottom Shelf Assembly.

Tighten the bolts with the screwdriver.

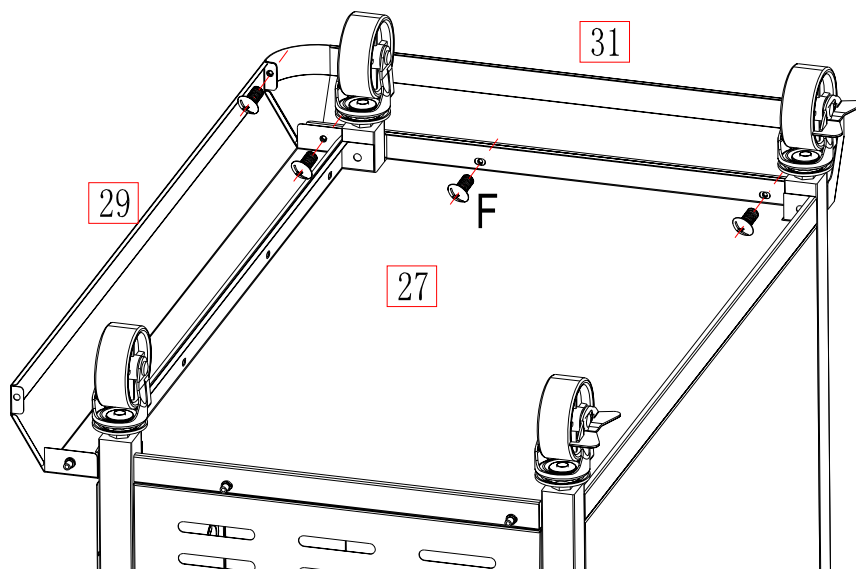


Assembly Instructions

Step 8

Attach the Bottom Skirt Right (31) to the Bottom Shelf Assembly (27) and the Bottom Skirt Front (29) using four M4*10mm Bolts (F).

Align the edge of the Bottom Skirt Right with the front edge of the Bottom Skirt Front. Tighten the bolts with the screwdriver.

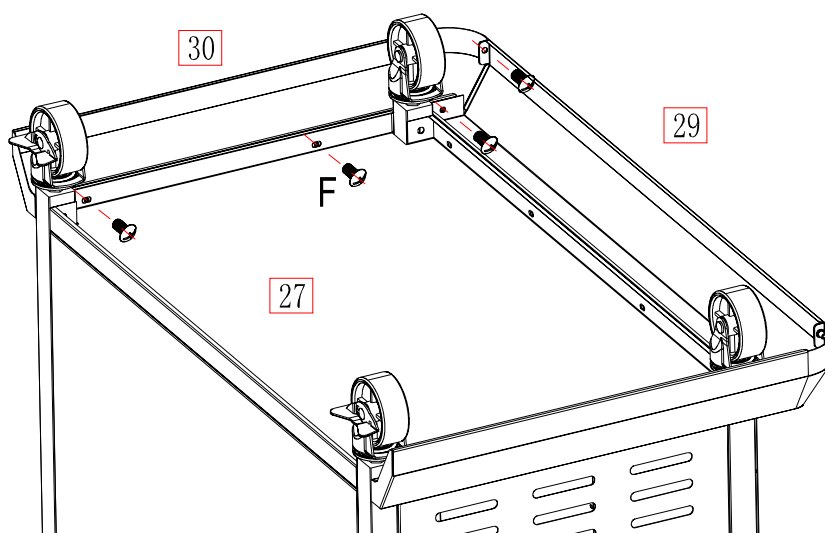


Step 9

Attach the Bottom Skirt Left (30) to the Bottom Shelf Assembly (27) and the Bottom Skirt Front (29) using four M4*10mm Bolts (F).

Align the edge of the Bottom Skirt Left with the front edge of the Bottom Skirt Front.

Tighten the bolts with the screwdriver.

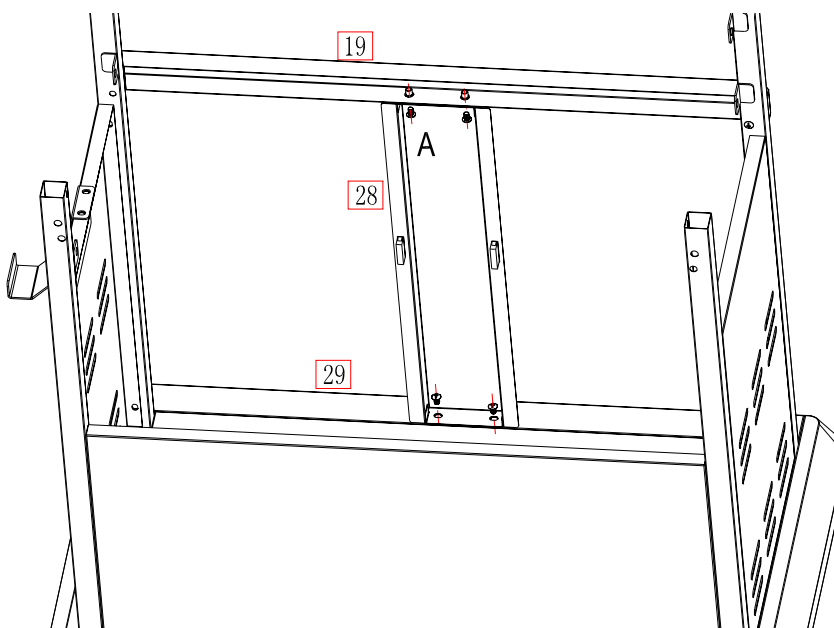


Assembly Instructions

Step 10

Attach the door decorate plate (28) to the Bottom Skirt front (29) and Door transom (19) using fours M6*12mm Bolts (A).

Tighten the bolts with the screwdriver.

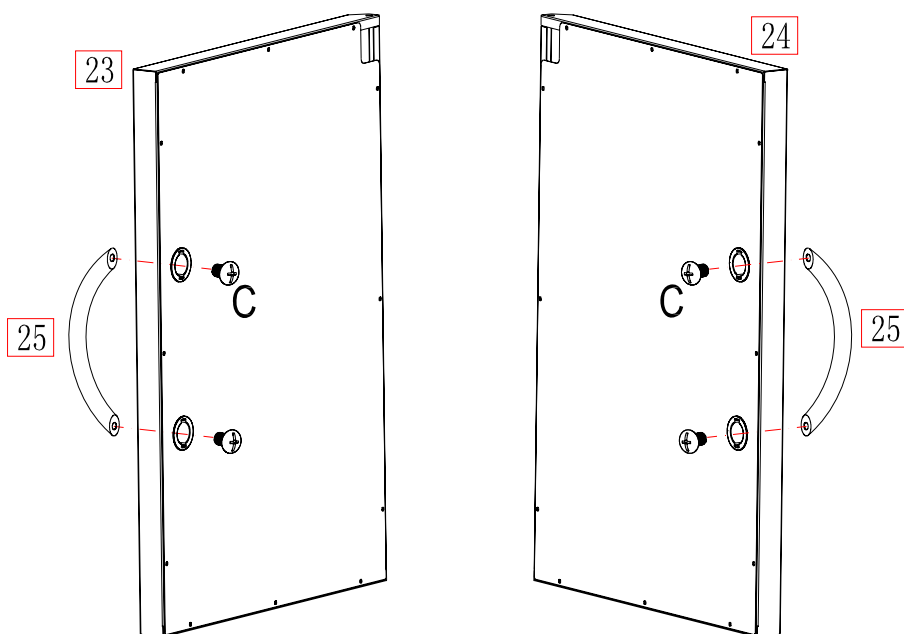


Step 11

1.

Attach the two Door Handles (25) to the Left Front Door (23) and the Right Front Door (24) using fours M5*8mm Bolts (C).

Tighten the bolts with the screwdriver.



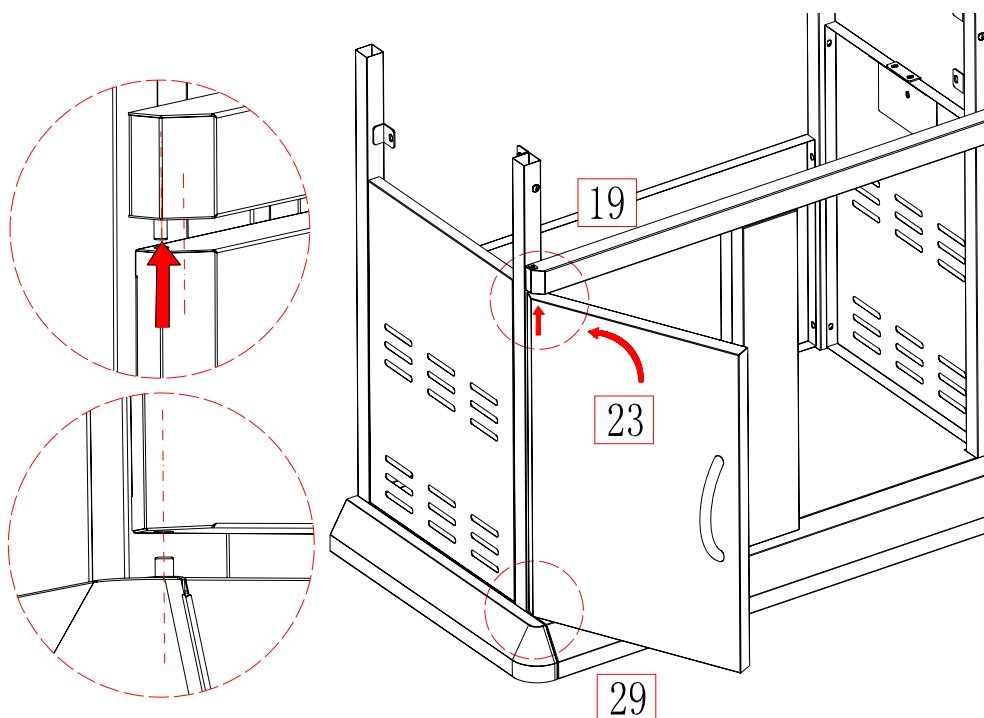
Assembly Instructions

Step 11

2.

A. Place the Left Front Door (23) on the left hand door post of the Bottom Skirt Front (29).

B. Depress the spring post on the bottom of the Door Transom (19), then align the hole in the top of the door with the spring post. You should hear a click when the door is properly aligned and the door should be attached.

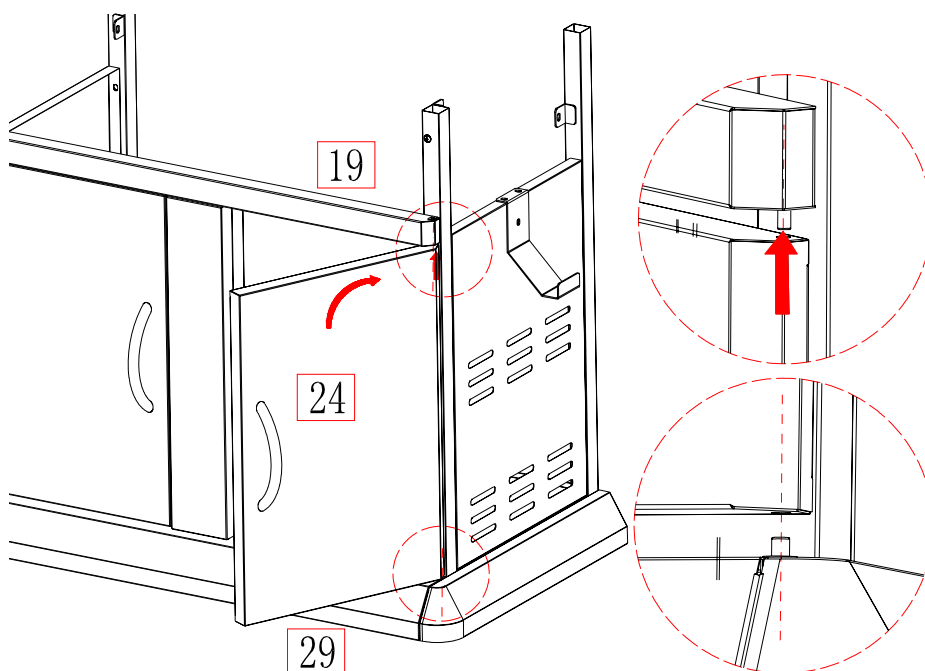


Step 11

3.

A. Place the Right Front Door (24) on the right hand door post of the Bottom Skirt Front (29).

B. Depress the spring post on the bottom of the Door Transom (19), then align the hole in the top of the door with the spring post. You should hear a click when the door is properly aligned and the door should be attached.



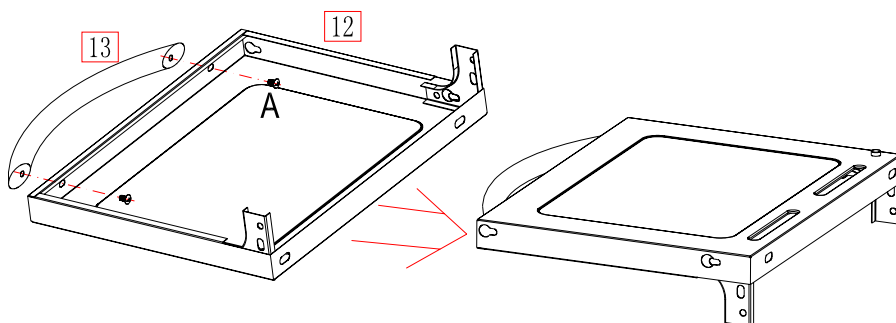
Assembly Instructions

Step 12

1.

Attach the Side Table Handle (13) to the Side Table Assembly (12) using two M6*12mm Bolts (A).

Tighten the bolts with the screwdriver.

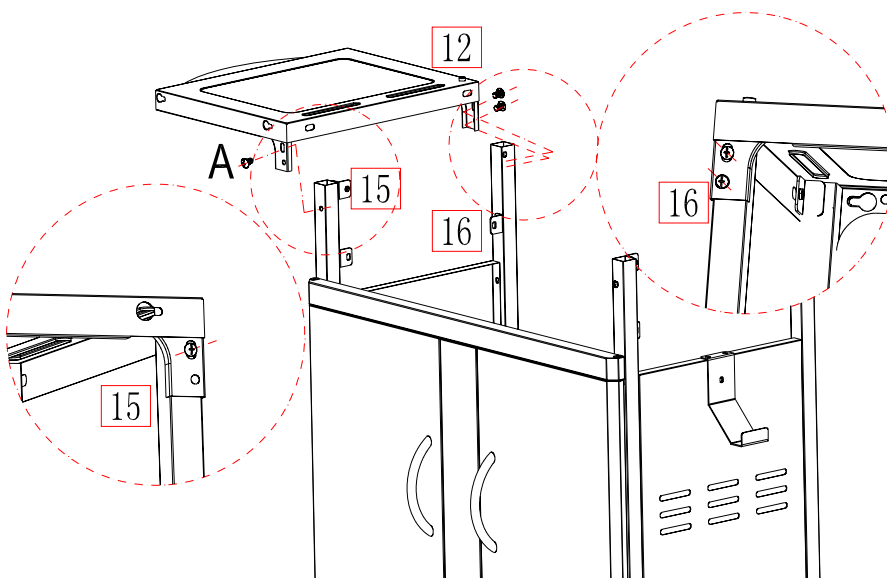


Step 12

2.

Place the Side Table Assembly (12) on the Left Front Leg (15) and the Left Rear Leg (16) and attach using three M6*12mm Bolts (A).

Tighten the bolts with the screwdriver.

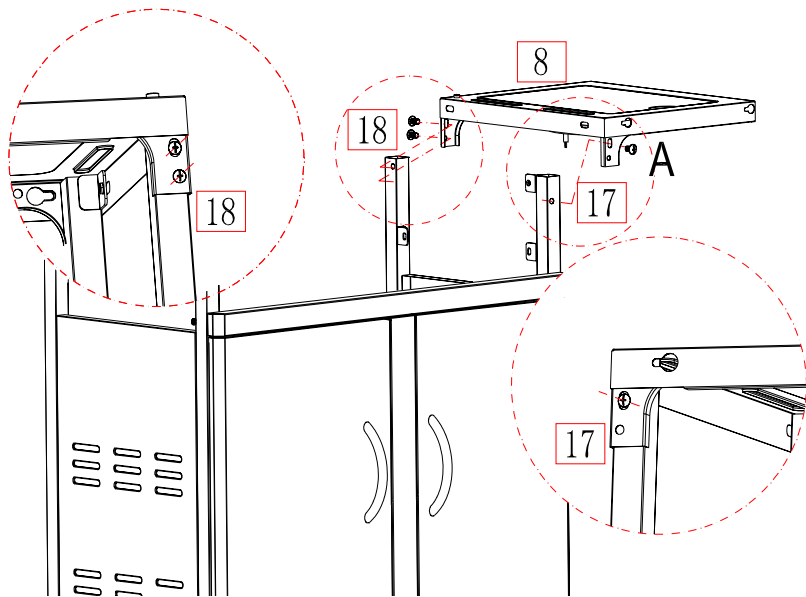


Assembly Instructions

Step 13

Place the Side Burner Assembly (8) on the Right Front Leg (17) and the Right Rear Leg (18), then attach using three M6*12mm Bolts (A).

Tighten the bolts with the screwdriver.

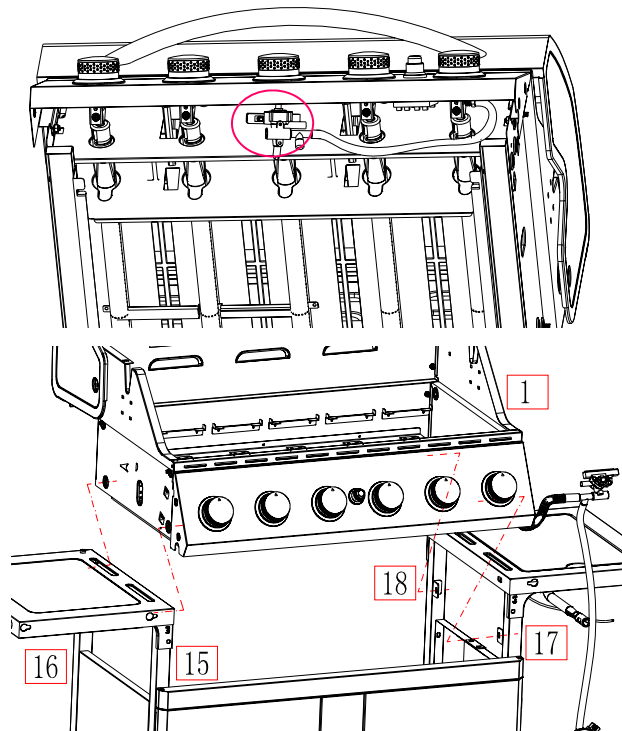


Step 14

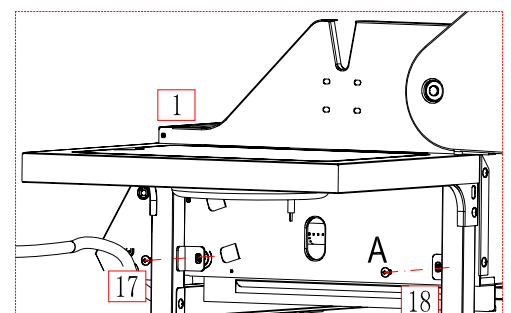
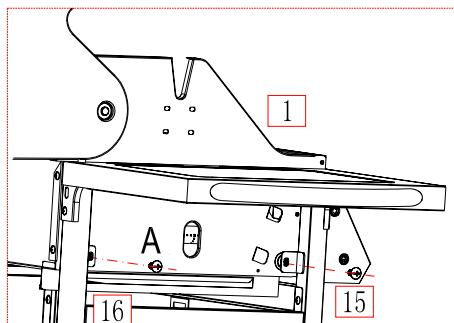
1.

Place the Fire Box Assembly (1) on top of the trolley attaching the Fire Box Assembly to the Left Front Leg (15), Left Rear Leg (16), Right Front Leg (17) and the Right Rear Leg (18) using a total of four M6*12mm Bolts (A). Tighten the bolts with the screwdriver.

Before you install, 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.



WARNING: This step requires two people to lift the Fire Box Assembly. Failure to do so may result in personal injury or damage to the BBQ.

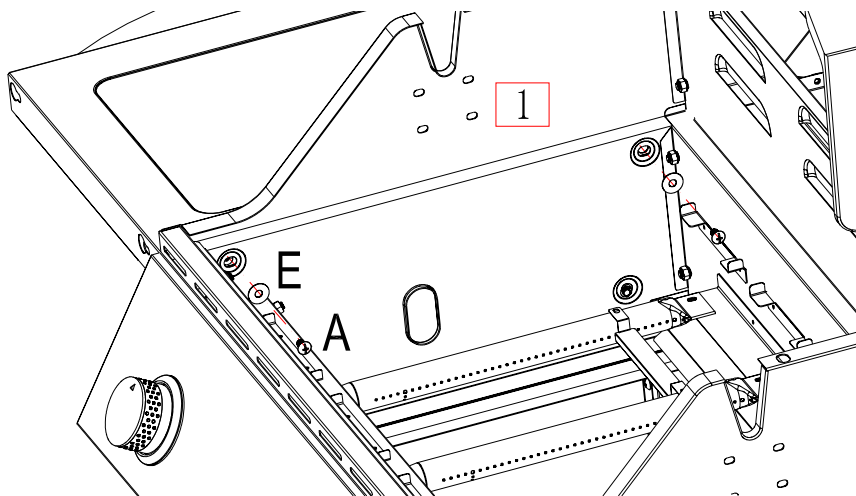


Assembly Instructions

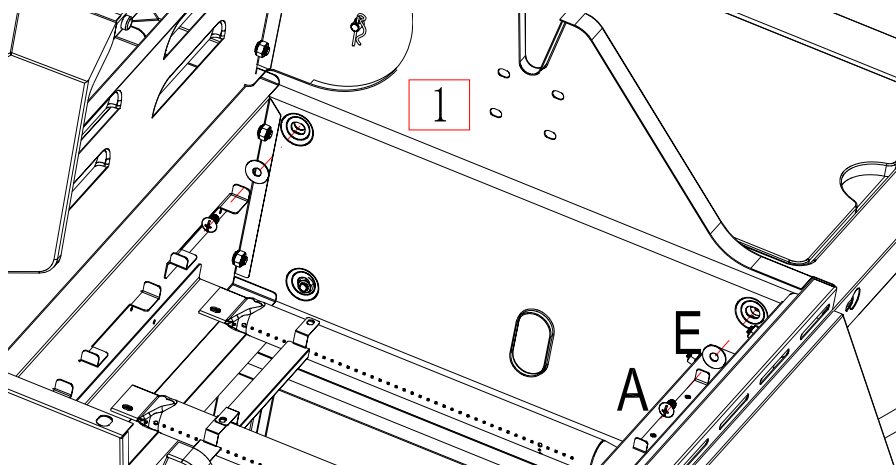
Step 14

2.

A. From the inside of the fire box attach the Fire Box Assembly (1) to the Left Front Leg (15) and the Left Rear Leg (16) using two M6*12mm Bolts (A), placing a washer between the M6*12mm Bolt (A) and the Fire Box Assembly (1). Tighten the bolts with the screwdriver.



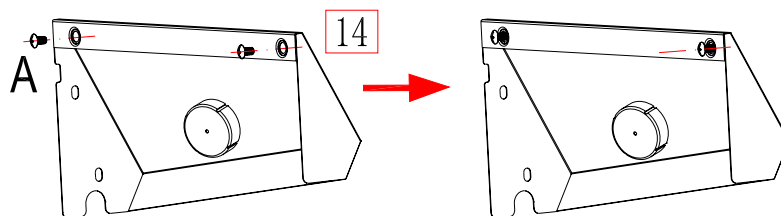
B. From the inside of the fire box attach the Fire Box Assembly (1) to the Right Front Leg (17) and the Right Rear Leg (18) using two M6*12mm Bolts (A), placing a washer between the M6*12mm Bolt (A) and the Fire Box Assembly (1). Tighten the bolts with the screwdriver.



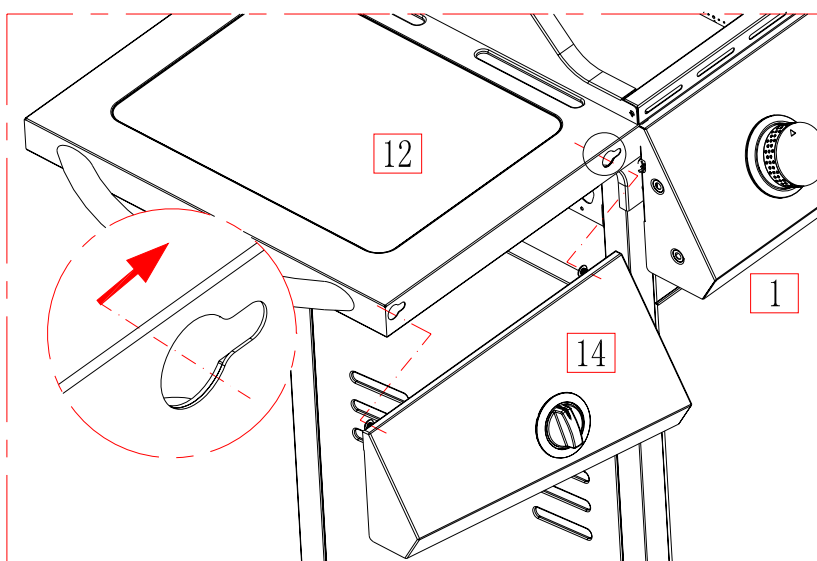
Assembly Instructions

Step 15

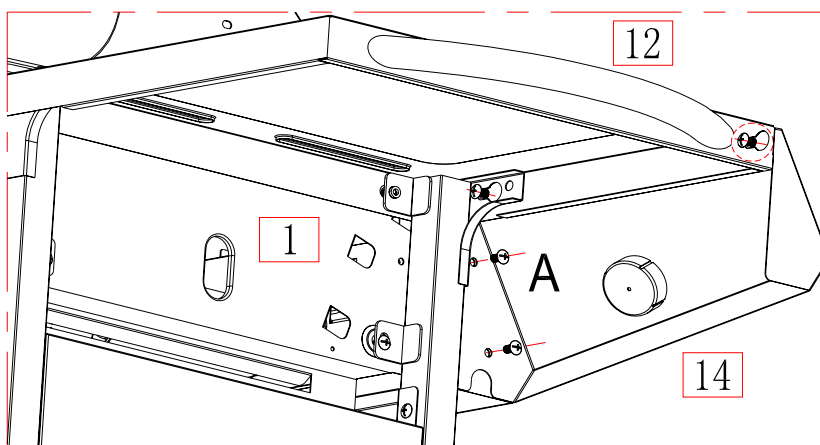
A. Attach two M6*12mm Bolts (A) to the Side Table Control Panel (14).
DO NOT TIGHTEN THE BOLTS AT THIS TIME.



B. Hang the Side Table Control Panel (14) on the Side Table Assembly (12). Slide the Side Table Control Panel (14) to the right until the Side Table Control Panel is aligned with the edge of the Side Shelf Assembly. Tighten the bolts with the screwdriver.



C. Adjust the Side Table Control Panel (14) so that it is aligned with the front of the Main Control Panel of the Fire Box Assembly (1). Attach the Side Table Control Panel to the Fire Box Assembly using two M6*12mm Bolts (A). Tighten the bolts with the screwdriver.



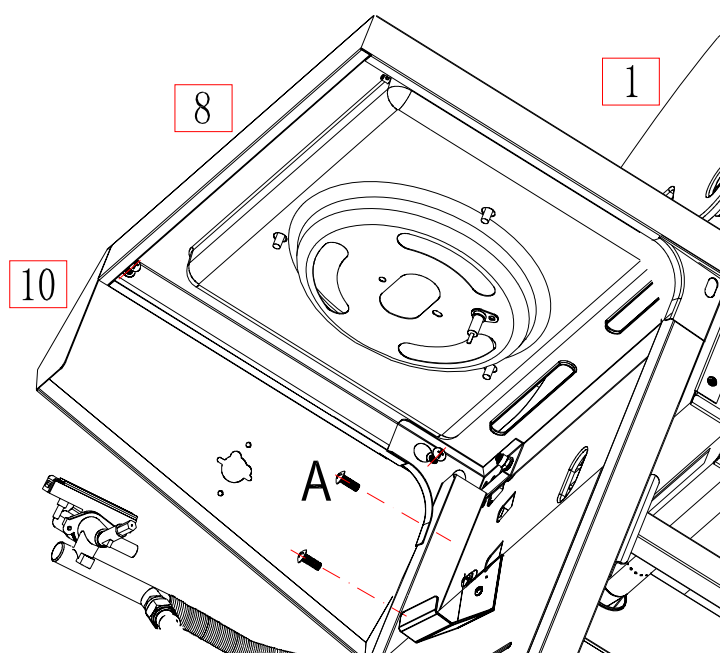
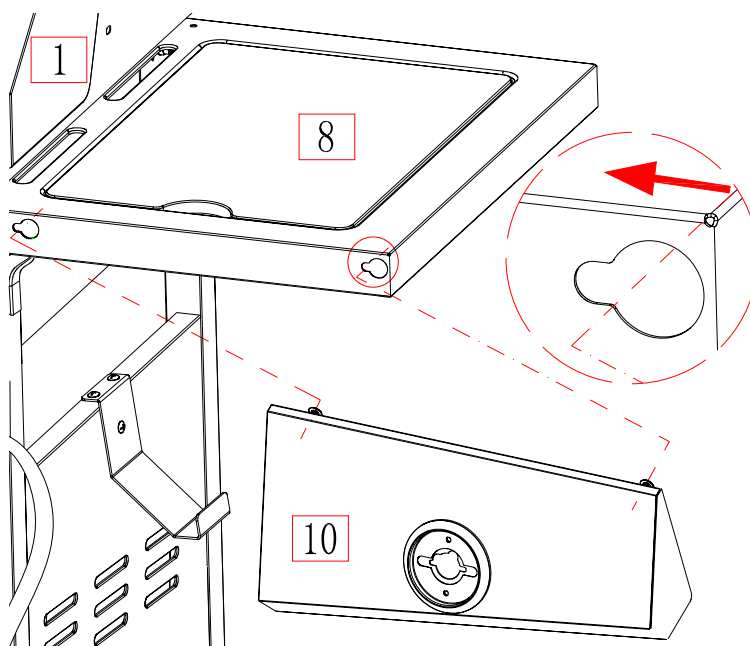
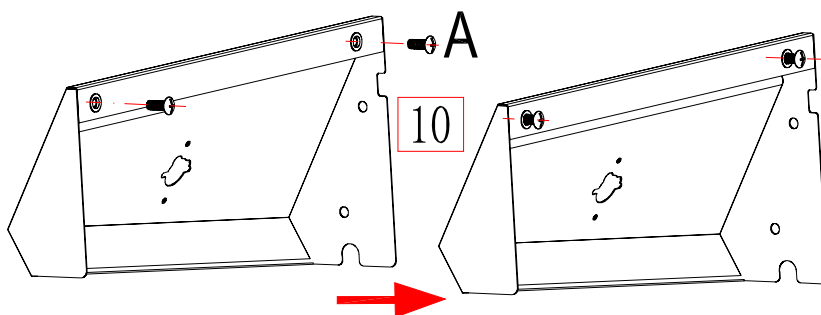
Assembly Instructions

Step 16

A. Attach two M6*12mm Bolts (A) to the Side Burner Control Panel (10). **DO NOT TIGHTEN THE BOLTS AT THIS TIME.**

B. Hang the Side Burner Control Panel (10) on the Side Burner Assembly (8). Slide the Side Burner Control Panel (10) to the left until the Side Burner Control Panel is aligned with the edge of the Side Burner Assembly. Tighten the bolts with the screwdriver.

C. Adjust the Side Burner Control Panel (10) so that it is aligned with the front of the Main Control Panel of the Fire Box Assembly (1). Attach the Side Burner Control Panel to the Fire Box Assembly using two M6*12mm Bolts (A). Tighten the bolts with the screwdriver.



Assembly Instructions

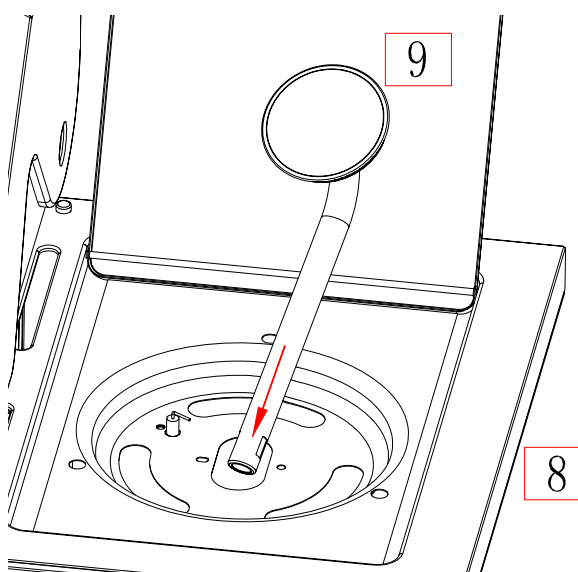
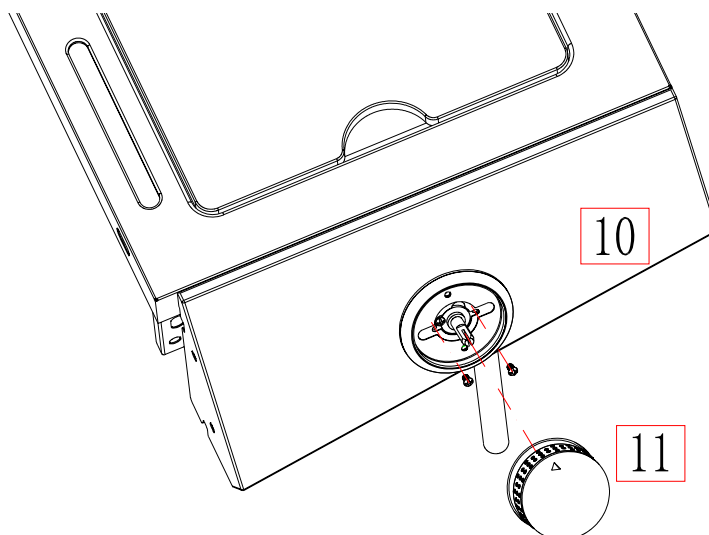
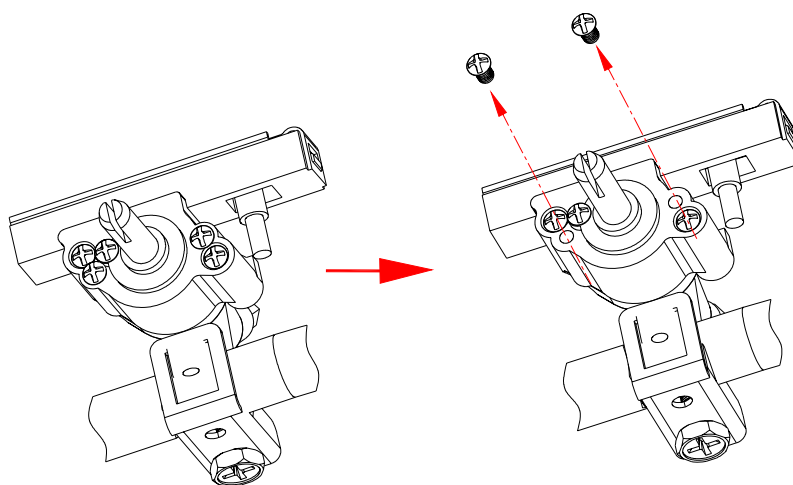
Step 17

A. Remove 2 of the pre-installed screws from the Side Burner Valve on the hose attached to the Fire Box Assembly (1).

B. Attach the Side Burner Valve to the Side Burner Control Panel (10) using the 2 screws removed in the previous step.

C. Attach the Side Burner Knob (11) on the Side Burner Control Panel (10) by aligning the knob with the post and pressing firmly.

D. Insert the Side Burner (9) from the hole of Side Burner Assembly (8).

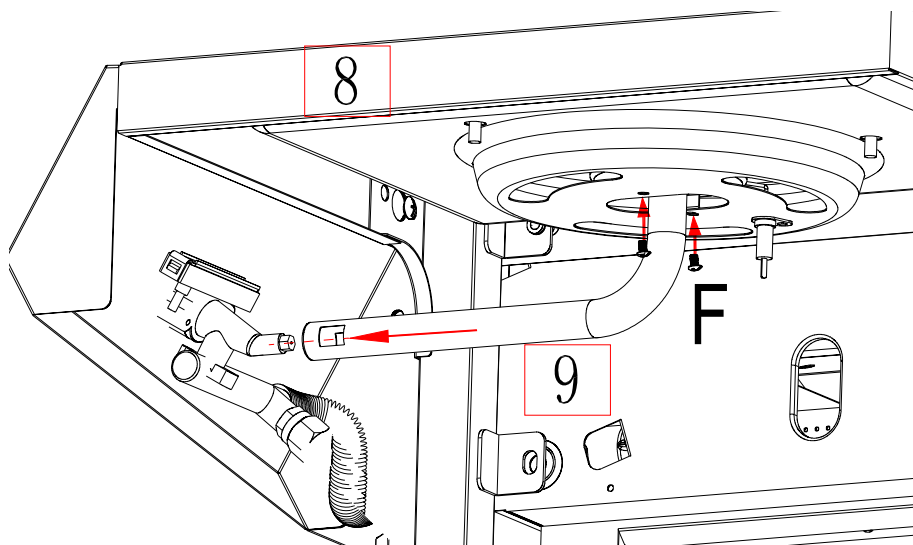


Assembly Instructions

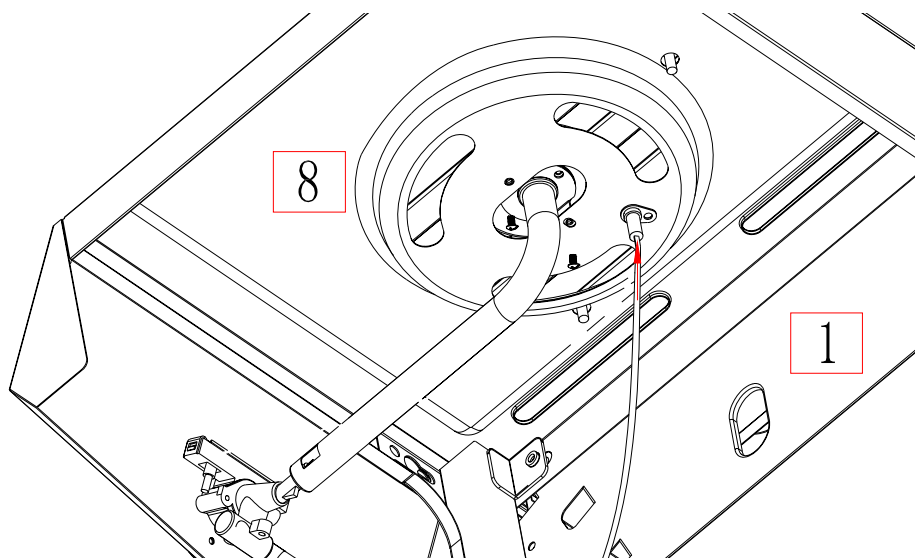
Step 18

E. Insert the nozzle of the Side Burner Valve into the supply pipe of the Side Burner. Once aligned attach the Side Burner (9) to the Side Burner Assembly (8) using two M4*10mm Bolts (F).

IMPORTANT: Make sure the valve nozzle is properly inserted and aligned.



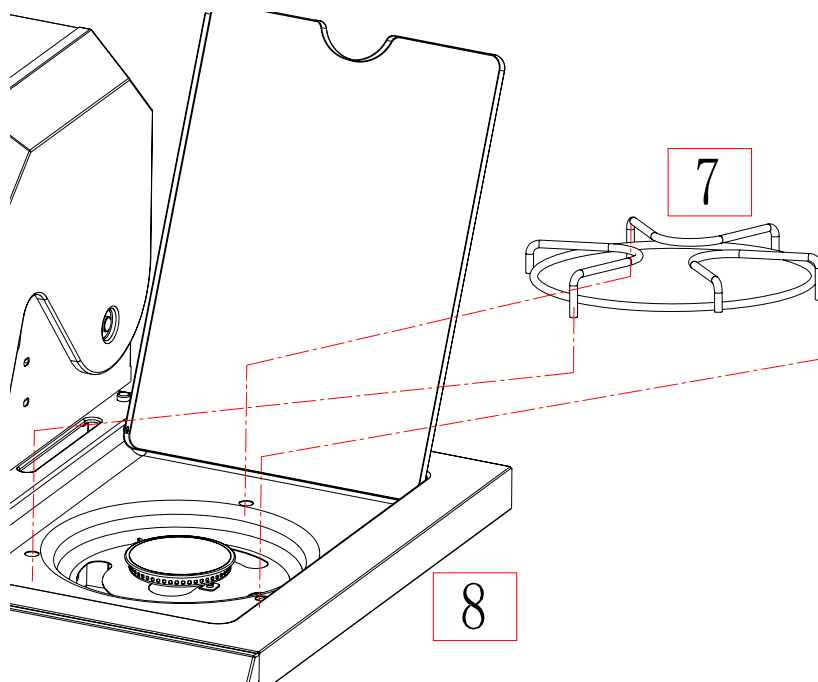
F. Insert the Side Burner Electrode Wire on the Fire Box Assembly (1) into the Side Burner Electrode pre-installed on the Side Burner Assembly (8).



Assembly Instructions

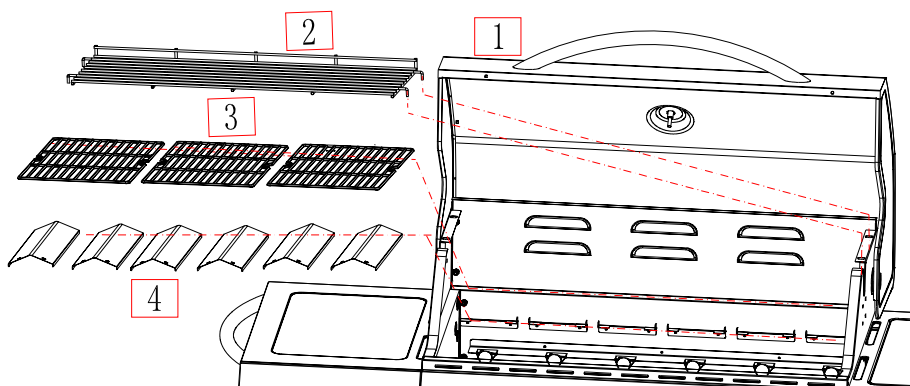
Step 19

Place the Side Burner Grate (7) on the Side Burner Assembly (8) and align with the holes.



Step 20

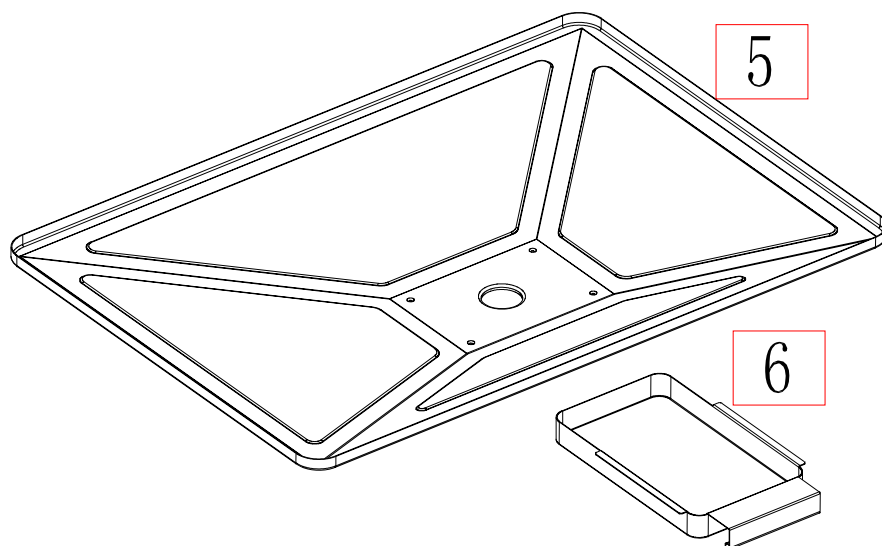
Place the six Heat Tents (4), three Cast Iron Cooking Grills (3) and the Warming Rack (2) on the Fire Box Assembly (1).



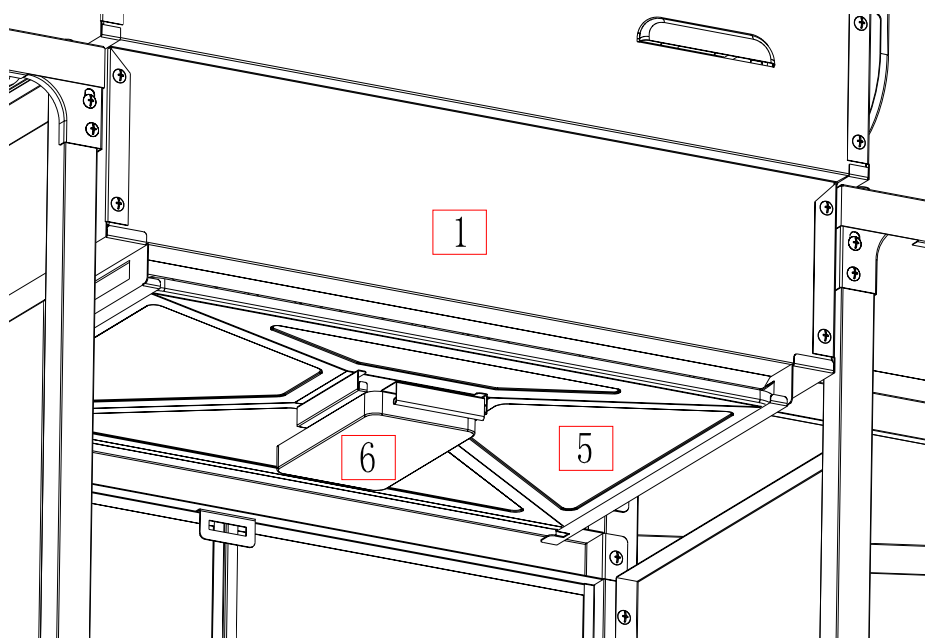
Assembly Instructions

Step 21

A. Slide the Grease Cup (6) into the channels at the bottom of the Grease Tray Assembly (5).



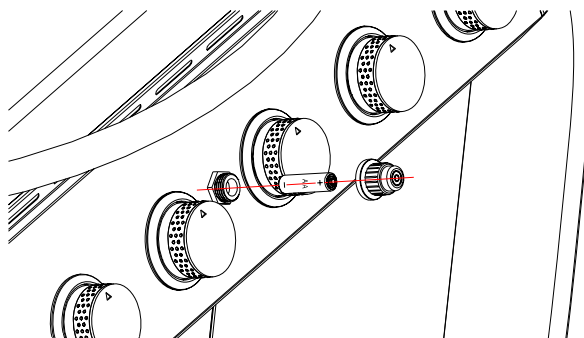
B. From the back of the grill slide the Grease Tray Assembly (5) beneath the Fire Box Assembly (1).



Assembly Instructions

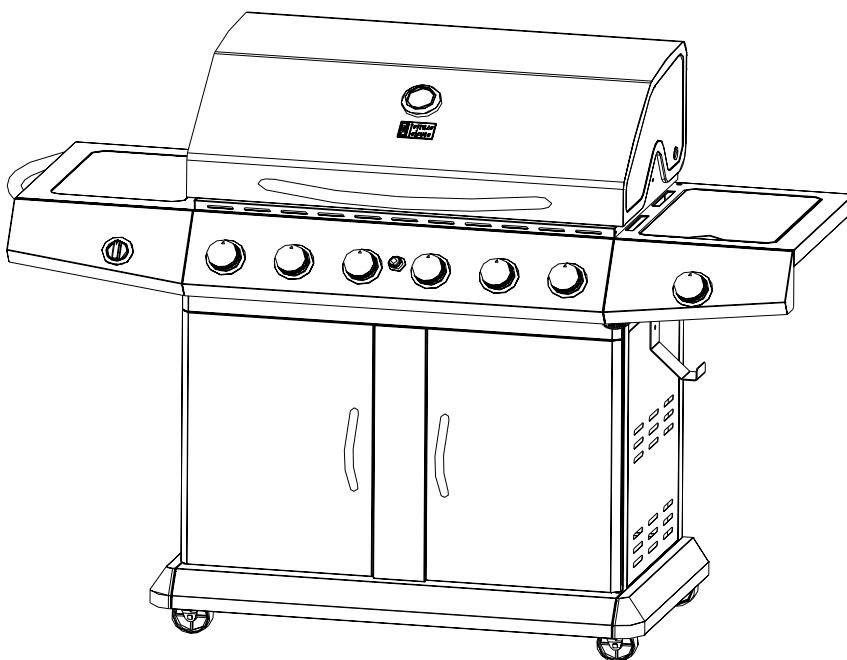
Step 22

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



Step 23

Complete



Technical Specification

Model Number	KS14009
Pin Number	359/BU/1015
Gas Pressure	28-30 mbar
Injector Size (main burner)	1,04mm
Injector Size (side burner)	0,98mm
Gas Type	LPG
Total Heat Input	24.5kW
Total Gas Consumption	1.75kg/h
Country of Destination	BE,CY,DK,EE,FR,GB,HU,IT,LT,NL,NO,SE,SI,SK,RO,HR,TR,BG,IS,LU,MT,FI

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
	Faulty push button ignitor	Change ignitor
Burner will not light with a match	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