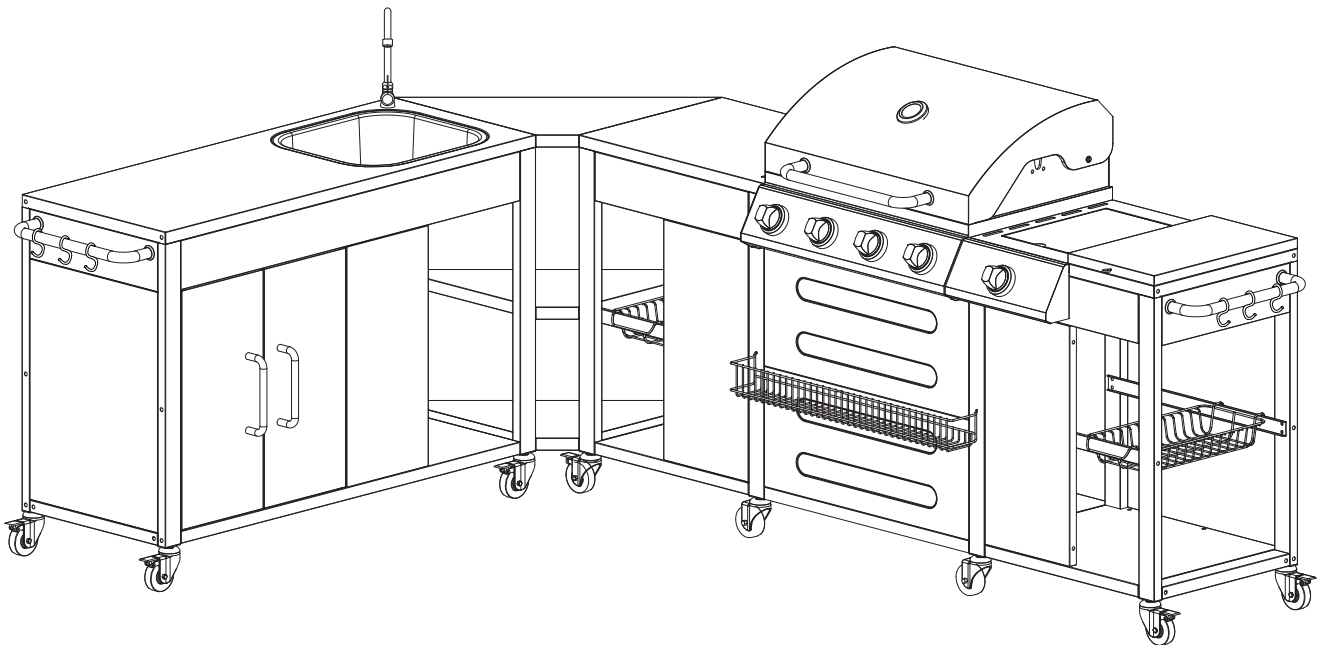


Sweden

# BBQ LIFE

since 2019


## OWNER'S MANUAL



Please read this user manual before using this barbeque and  
keep it safe for future reference

## IMPORTANT SAFETY INFORMATION:

- Read the following instructions carefully and be sure your barbecue is properly installed, assembled and cared for. Retain the instructions for future reference.
- Failure to follow these instructions may result in serious bodily injury and/or property damage.
- **WARNING - Risk of Suffocation!** Barbeques must be used outdoors and must not be used in enclosed areas such as sheds or marquees!
- Read the instruction manual before using the appliance
- **WARNING:** Accessible parts may be very hot. Keep young children away
- Wear heat proof gloves whilst operating the appliance.
- This appliance must be kept away from flammable materials during use
- Do not move the appliance during use
- Turn off the gas supply at the gas cylinder after use
- Do not modify the appliance
- If you have any questions concerning assembly or operation, consult the retailer or Bottled Gas Company.
- When used on the ground always place the appliance and cylinder on flat level ground.
- Never light the appliance with the hood in the closed position.
- Your barbecue can be used with gas cylinders between 11 kg and 15 kg. The maximum size is 310mm (Diameter) \* 600mm(Height) . Your barbecue will perform better if propane or LPG mixtures are used. Butane can be used but because of the power of this appliance the cylinder may tend to freeze and supply gas at reduced pressures affecting the performance of your barbecue.
- When siting the barbecue the following clearances must be obeyed:
  - ☐ Sides and rear of appliance: 1 metre from any obstruction.
  - ☐ Above the appliance: NO OVERHEAD OBSTRUCTION ARE PERMITTED.
- Please turn off the gas cylinder if gas leak is suspected.
- Parts sealed by the manufacturer must not be altered by the user. No modifications should be made to any part of this barbecue and repairs and maintenance should only be carried out by a registered Gas Safe service engineer.

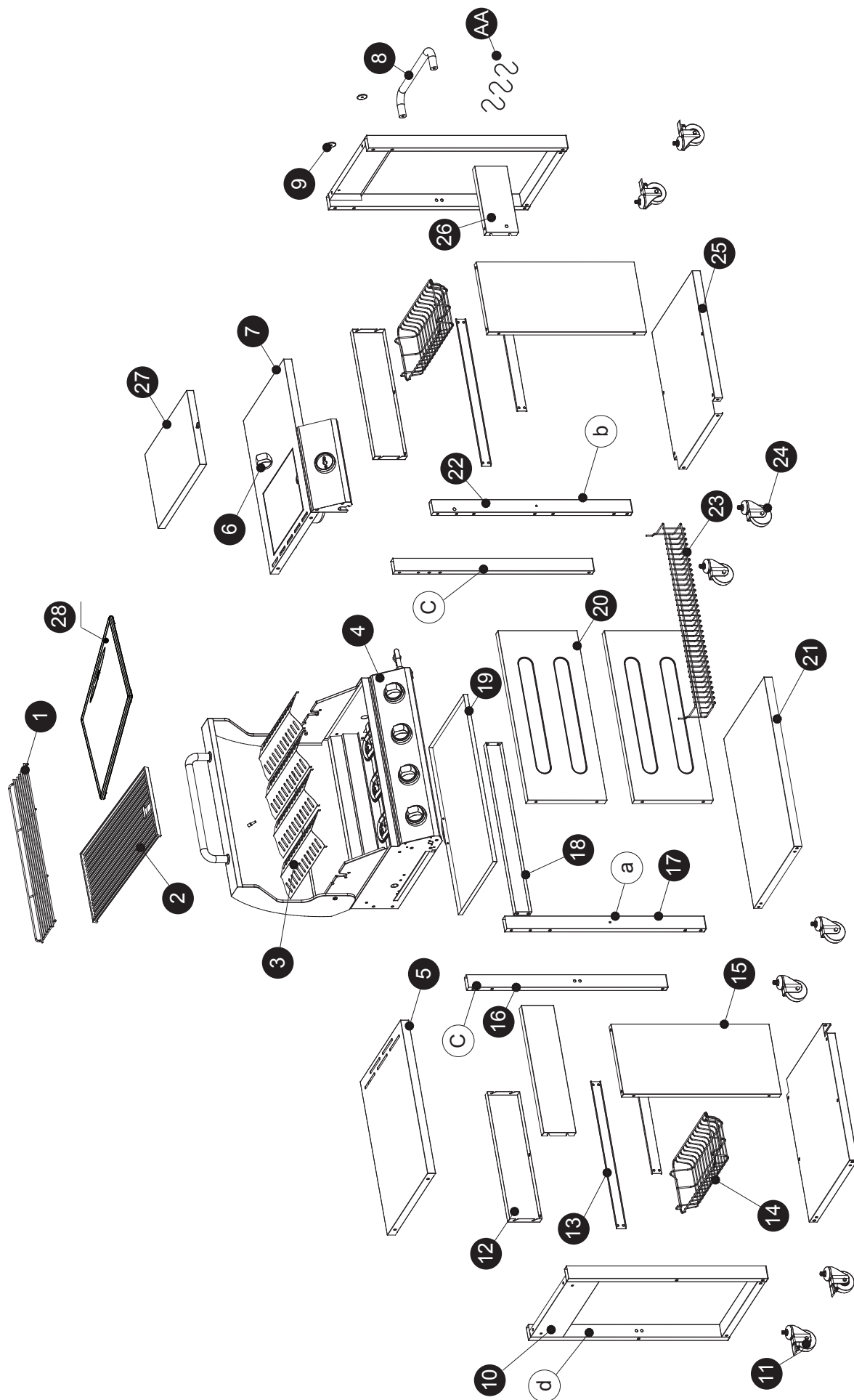
Manufacturer	Jiang Men City Hong Hua BBQ Grill Co.,Ltd		
Appliance Name	GAS BBQ		
Model No.:	G3554ODS		
Total Heat Input	17,2kW(1250g/h)	 0359-20 1936CU2601	
Gas Category	I3B/P(30)		
Types Of Gas	LPG GAS MIXTURES		
Gas Pressure	30mbar		
INJECTOR SIZE:	0.90mm for main burner		0.85mm for side burner
Destination Country	SE		
Use outdoors only			
Read the instructions before using the appliance			
WARNING: accessible parts may be very hot. Keep young children away			

Ignition: Main Burner: Single shot piezo ignition unit which lights a transient pilot  
Side Burner: Single shot piezo ignition unit


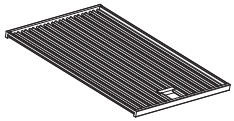
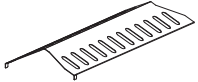
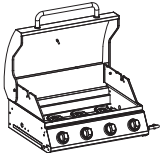
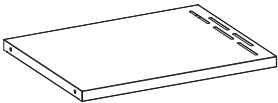

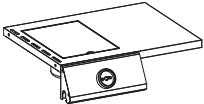
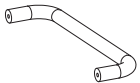

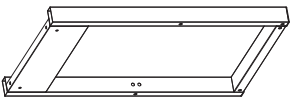

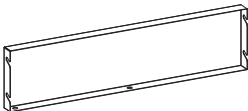



## GENERAL INFORMATION FOR SUCCESSFUL ASSEMBLY

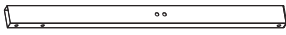
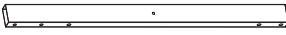
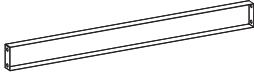
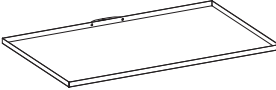
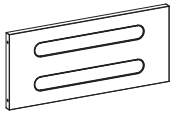

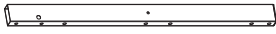


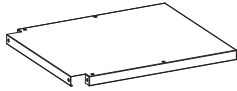
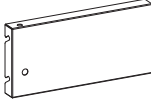
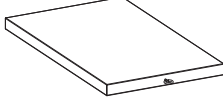
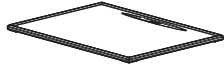


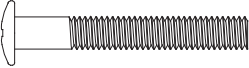
Please read the assembly instructions carefully and follow the safety precautions. Allow sufficient time for assembly. Before starting assembly, clear an area measuring approximately two to three square metres. Remove the item from the packaging and lay out all of the parts and any necessary tools so that they are within easy reach.

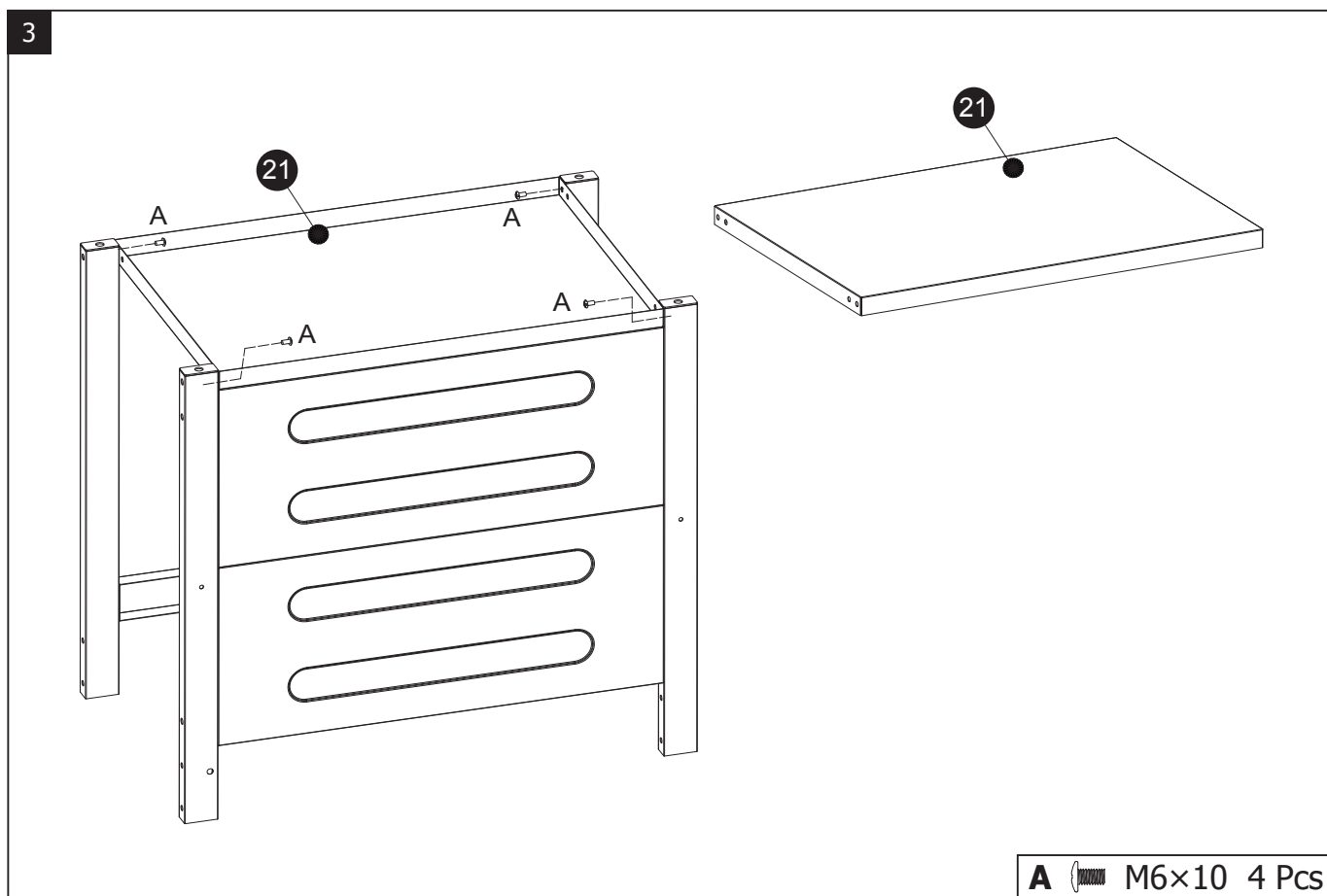
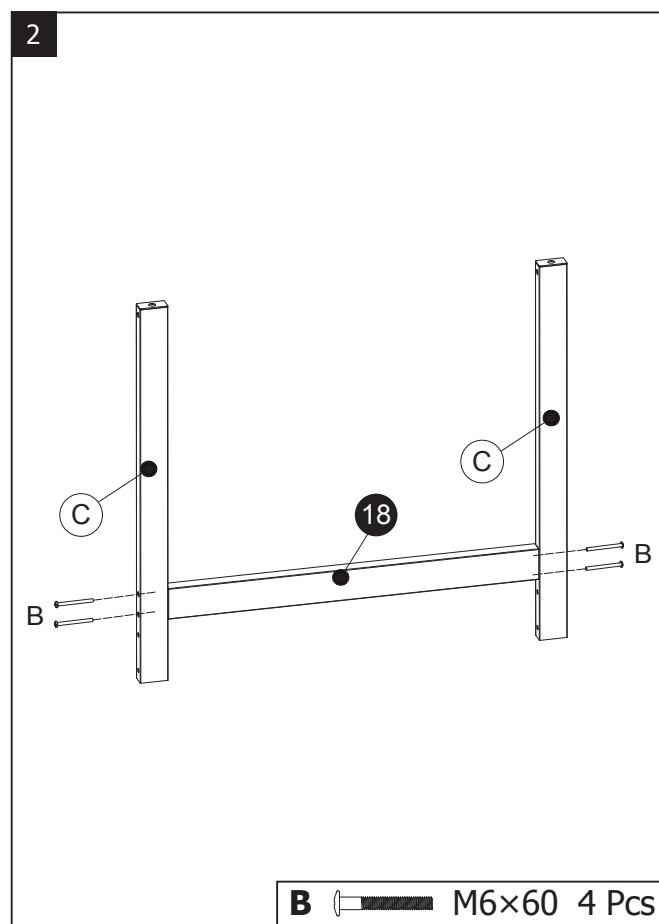
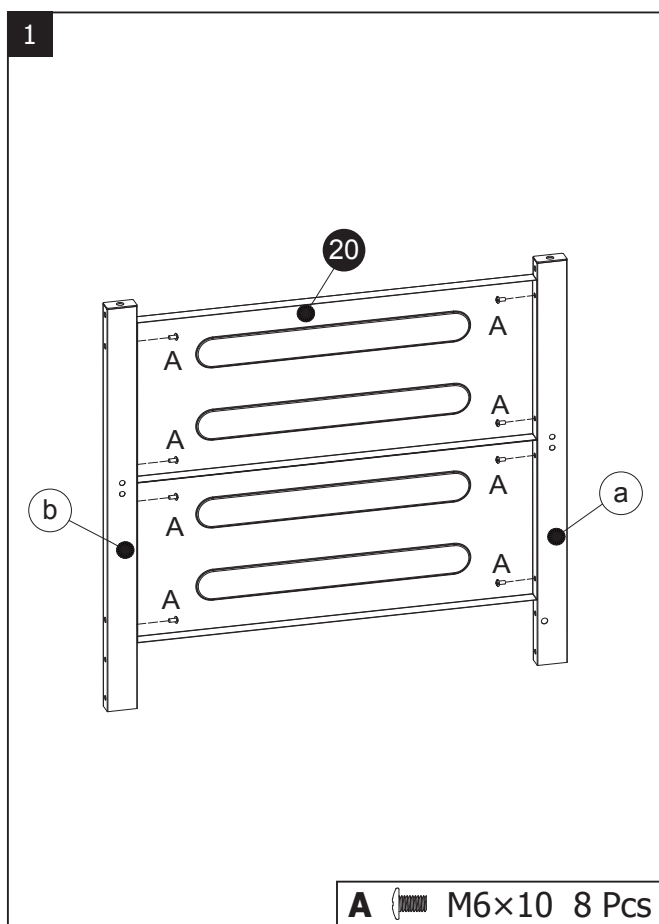
**Please note:** Only tighten all of the screw connections firmly when you have finished assembly. Otherwise this can result in unwanted tension and instability.



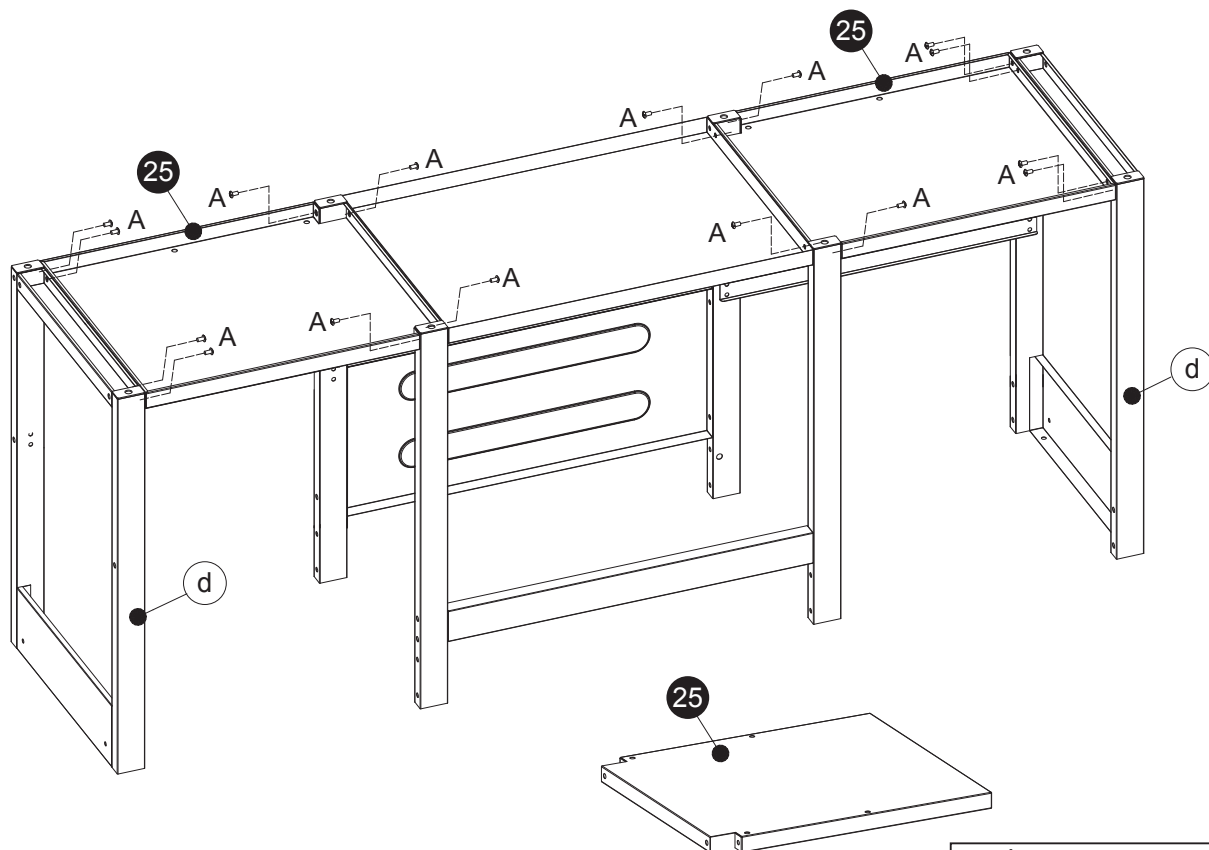



Nº	Description	Figure	Q'TY
<b>1</b>	Warming Rack		1
<b>2</b>	Cooking Grid		1
<b>3</b>	Flame Tamer		4
<b>4</b>	Body Assem		1
<b>5</b>	Side Table		1
<b>6</b>	Knob		1
<b>7</b>	Side Burner Table		1
<b>8</b>	Side Table Handle		1
<b>9</b>	Handle Base		2
<b>10</b>	Side Assembly (d)		2
<b>11</b>	Locking Caster		4
<b>12</b>	Long Support		3
<b>13</b>	Basket Support		4
<b>14</b>	Basket		2
<b>15</b>	Side Front Panel		2

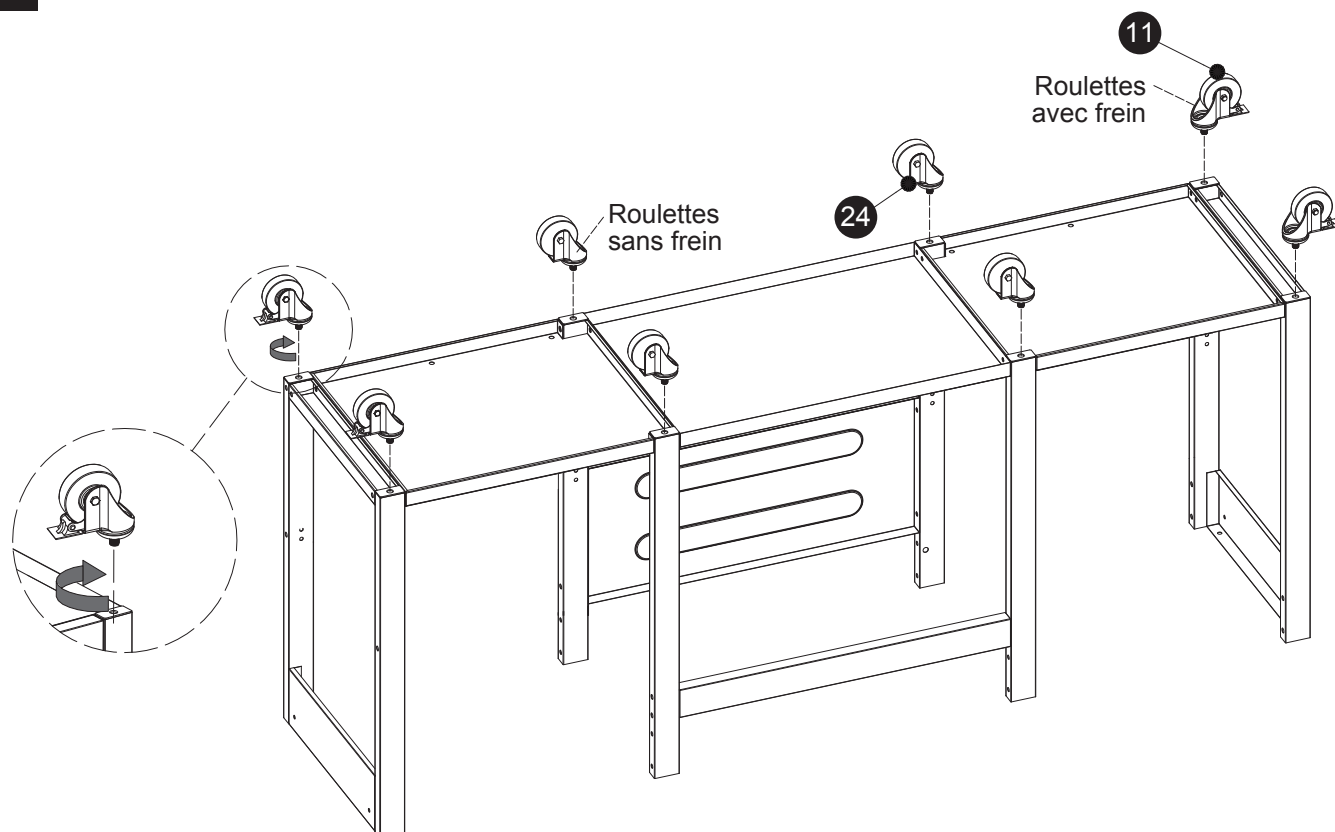
Nº	Intitulé	Illustration	Qté
<b>16</b>	Rear Leg(c)		2
<b>17</b>	Front Left Leg (a)		1
<b>18</b>	Rear Support		1
<b>19</b>	Drip Tray		1
<b>20</b>	Front Panel		2
<b>21</b>	Centre Bottom Panel		1
<b>22</b>	Front Right Leg		1
<b>23</b>	Front Basket		1
<b>24</b>	Caster		4
<b>25</b>	Side Bottom Panel		2
<b>26</b>	Short Support		1
<b>27</b>	Cutter Board		1
<b>28</b>	Cooking Plate		1
<b>AA</b>	Hook		3
<b>A</b>	Bolt M6×10		76+5
<b>B</b>	Bolt M6×60		12+1



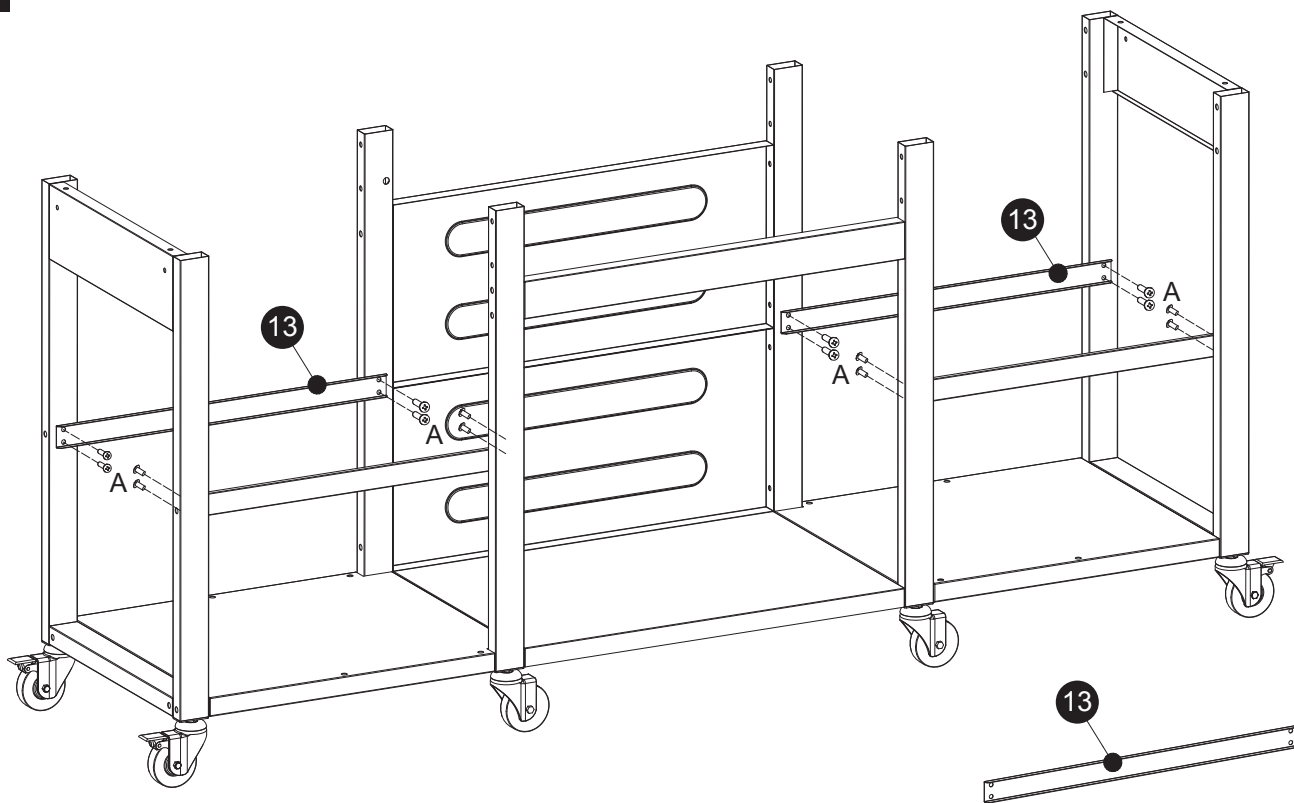
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**A**  M6×10 16 Pcs

5

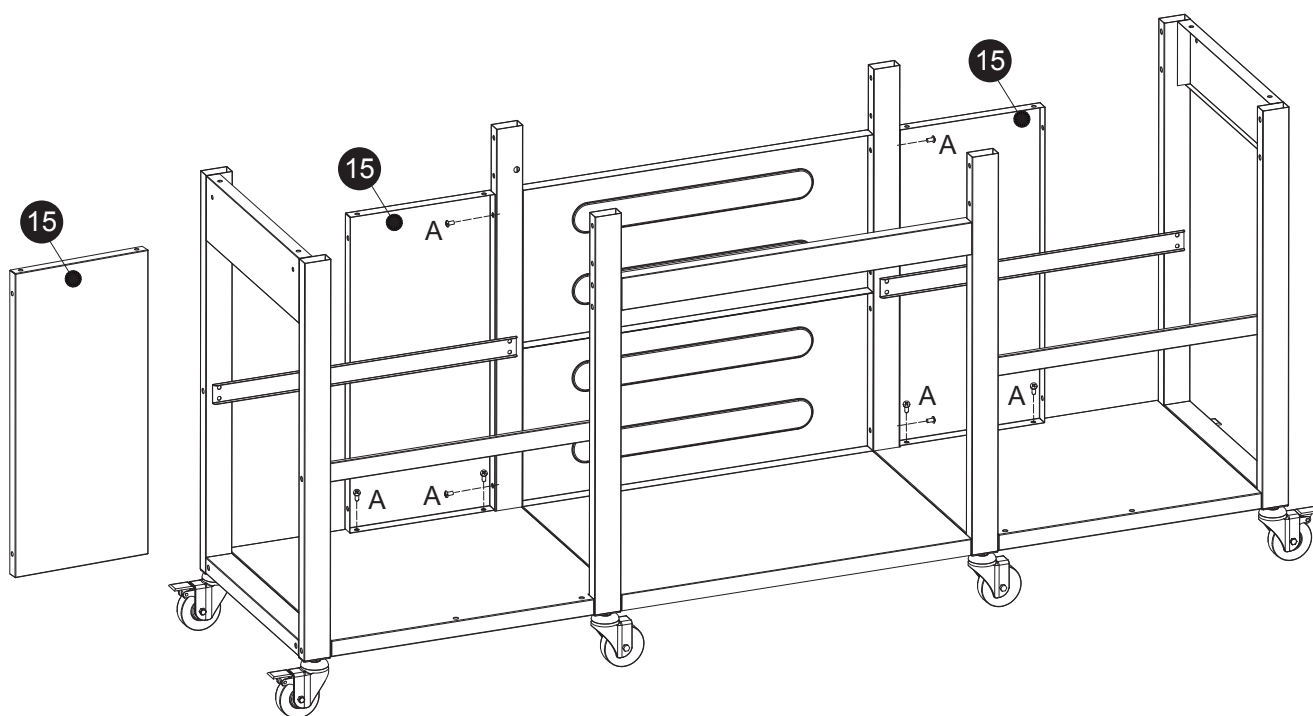



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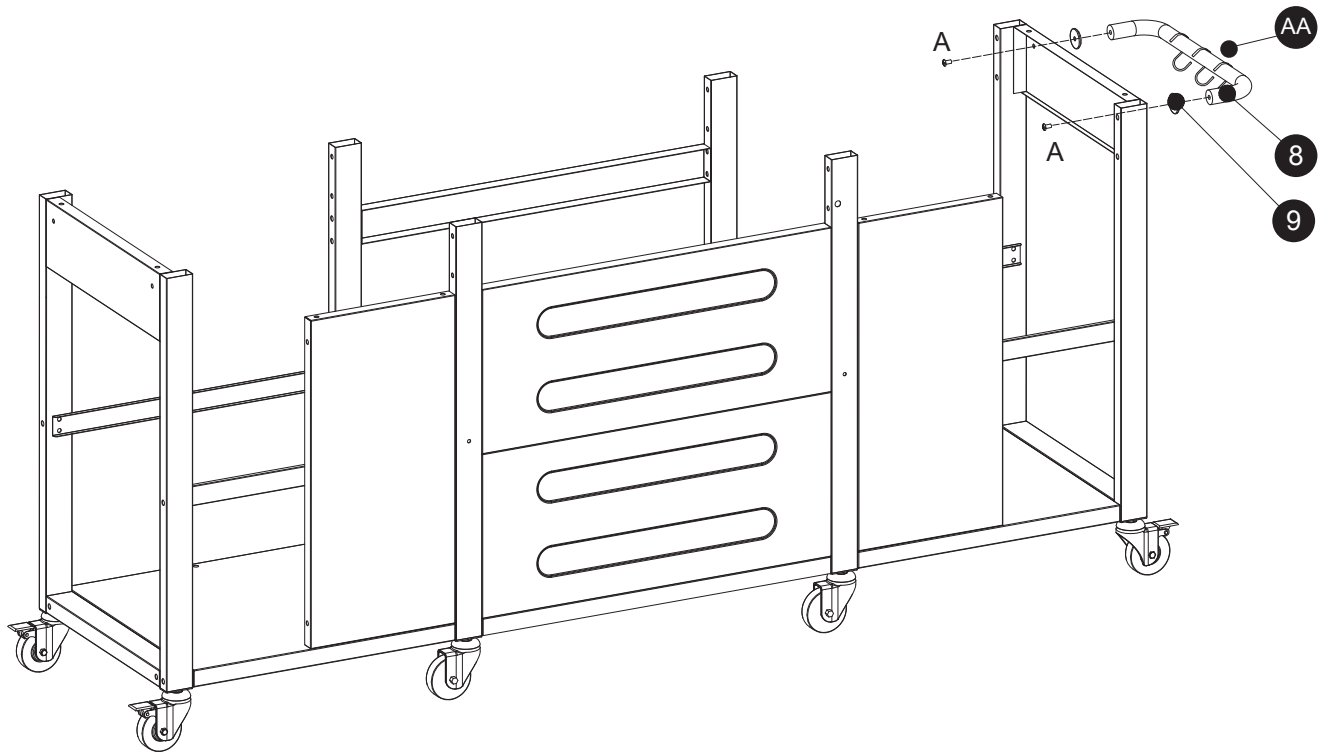
**A**  M6×10 16 Pcs


7



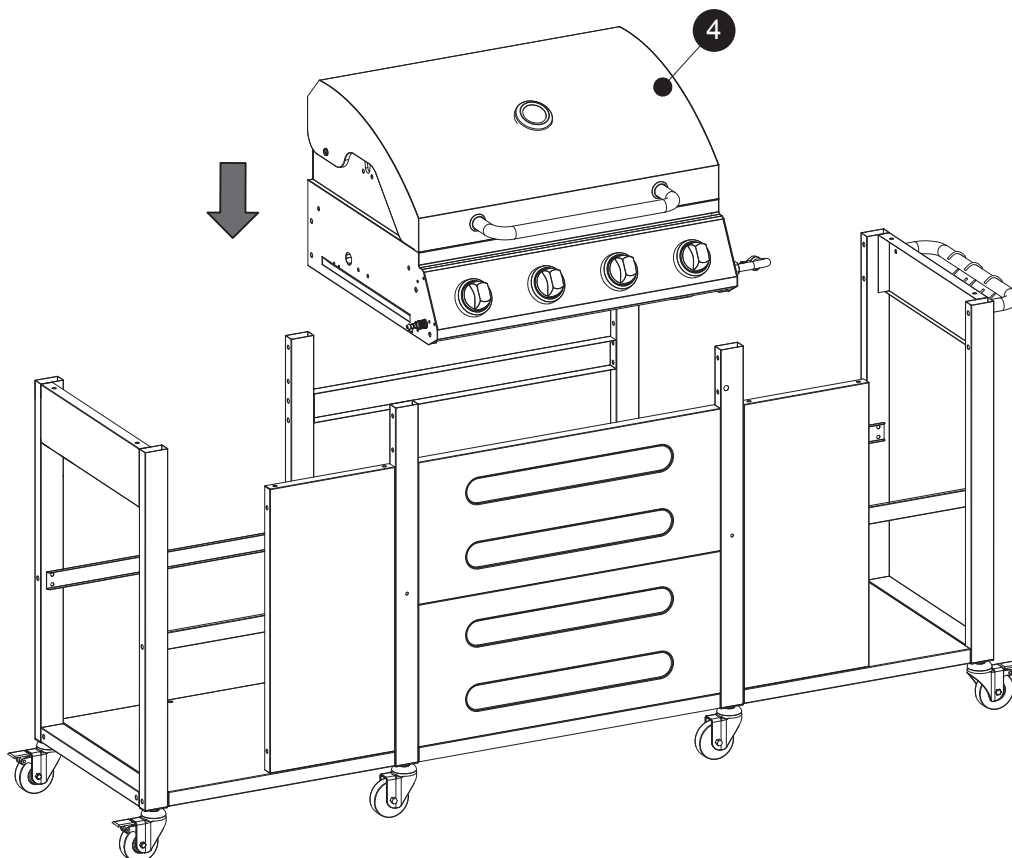
**A**  M6×10 8 Pcs

8

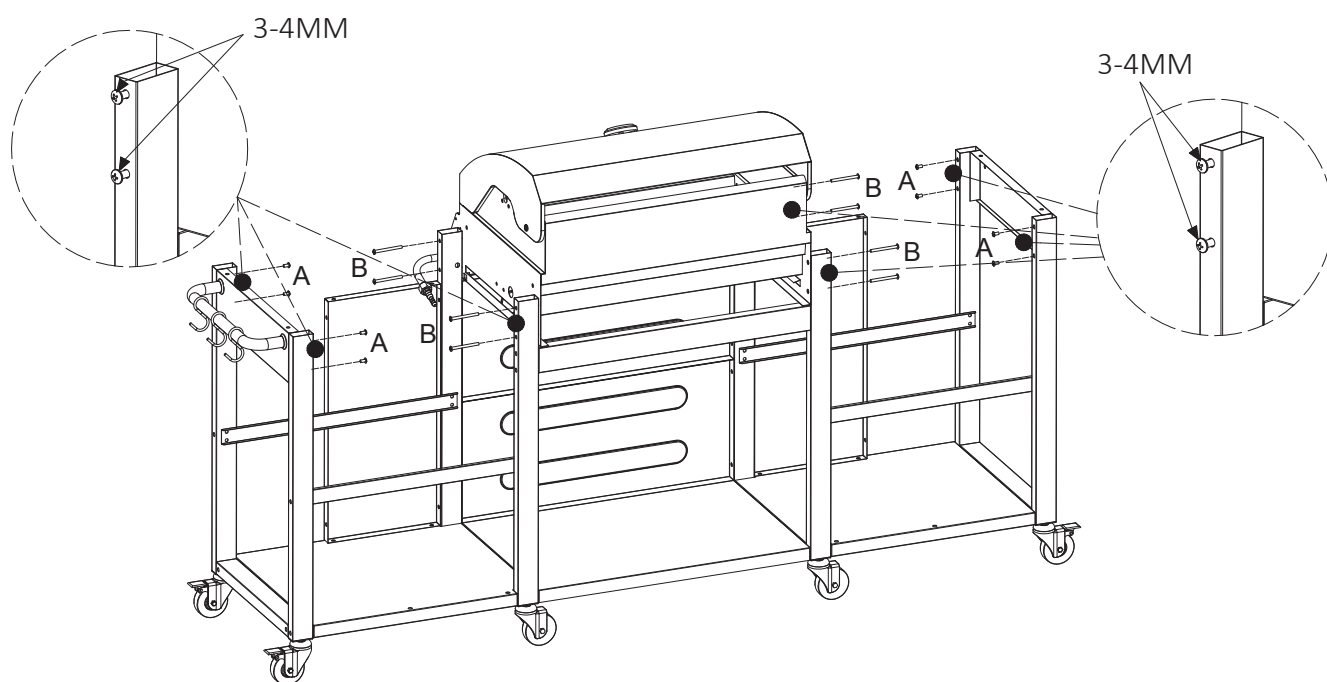


**A**  M6×10 2 Pcs

9

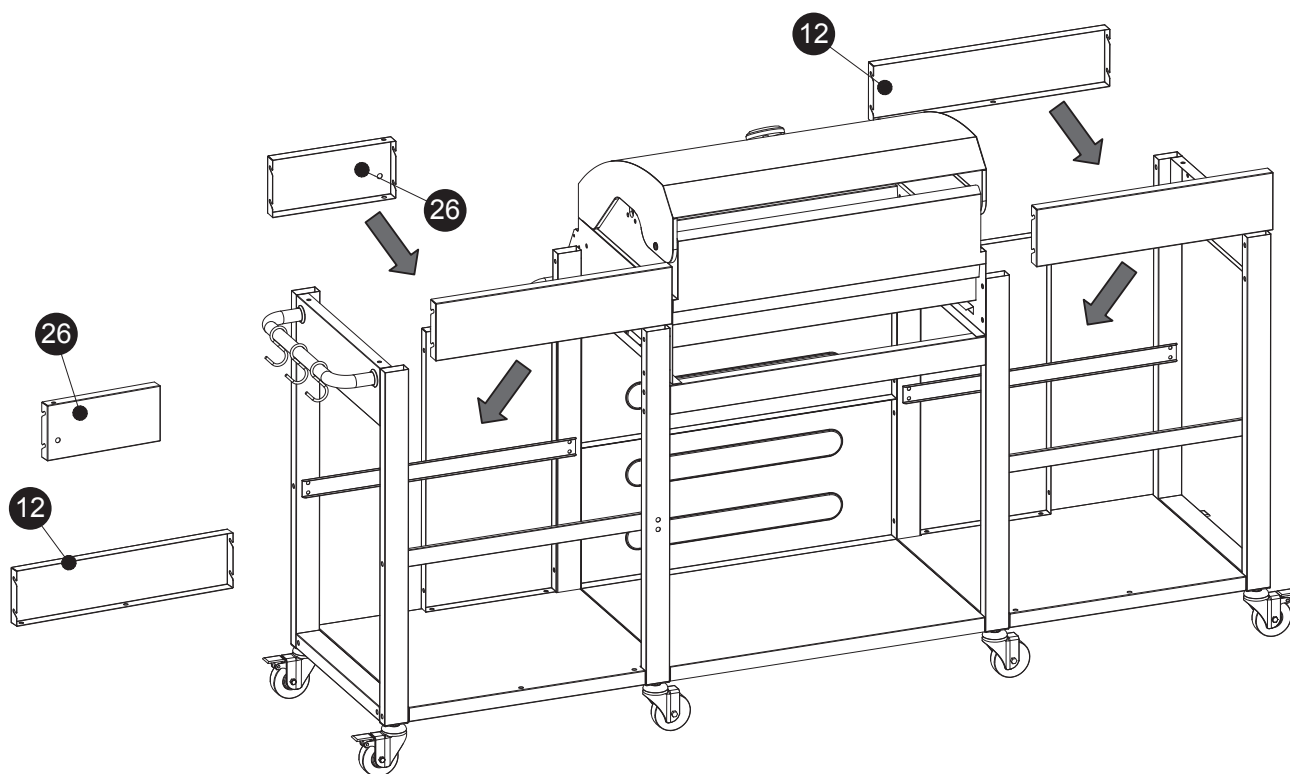


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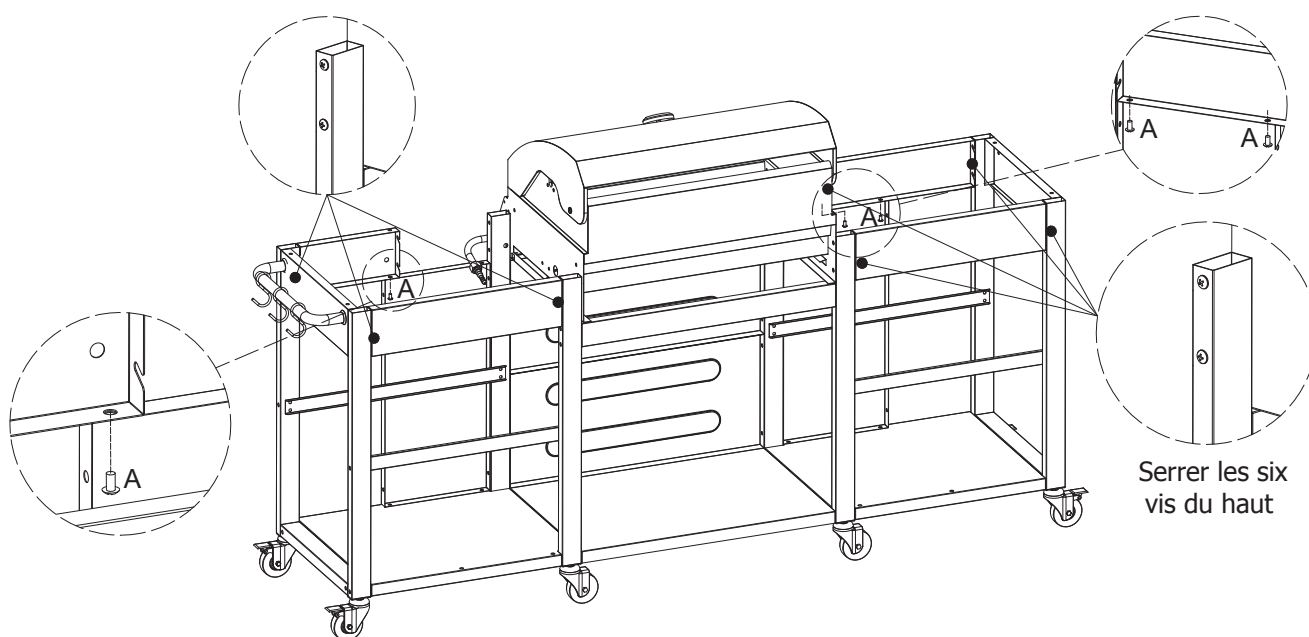



**A**  M6×10 8 Pcs **B**  M6×60 8 Pcs

11

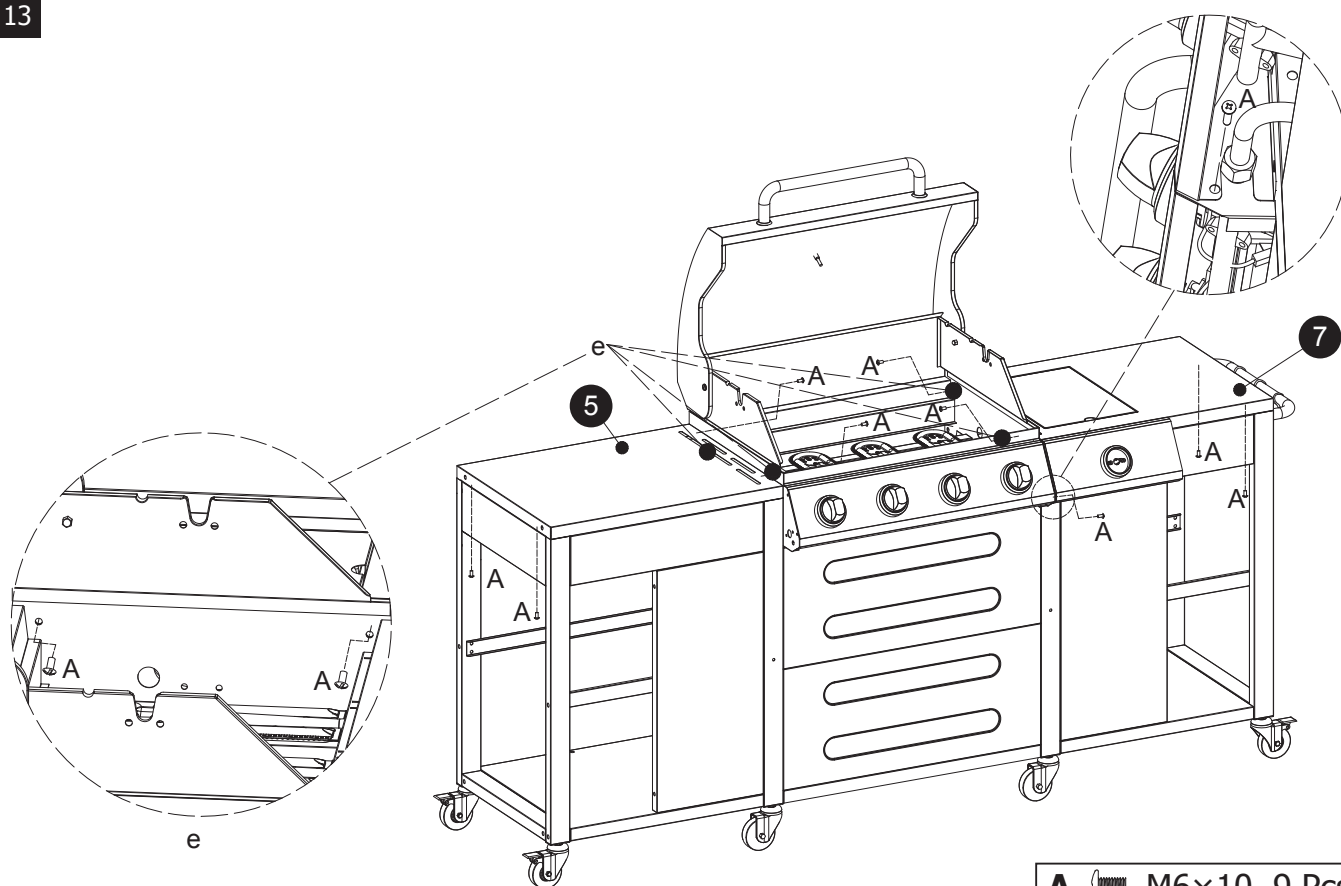


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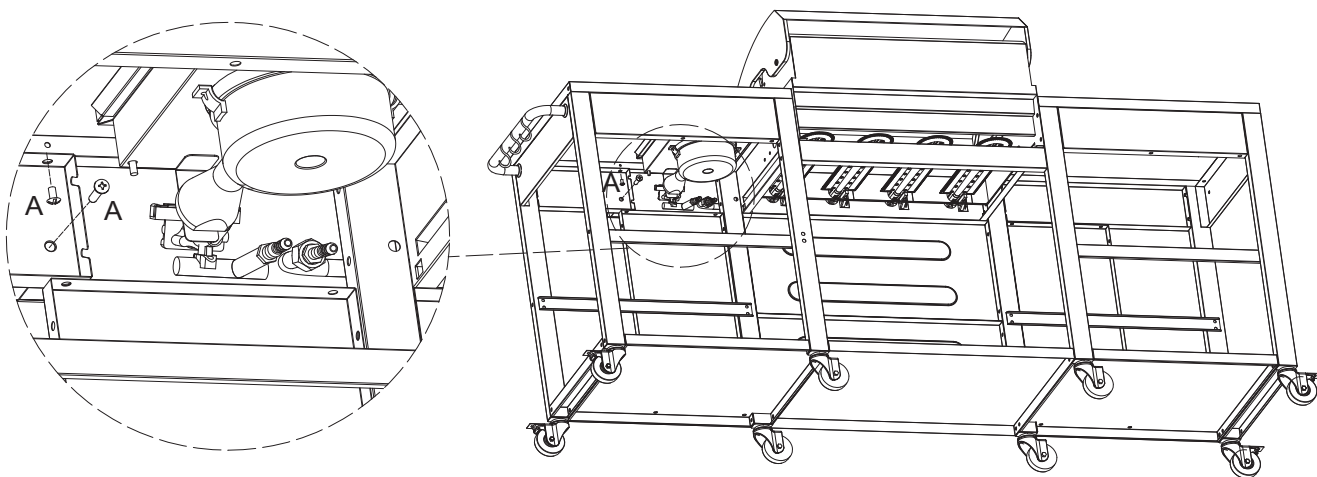



**A**  M6×10 3 Pcs

13

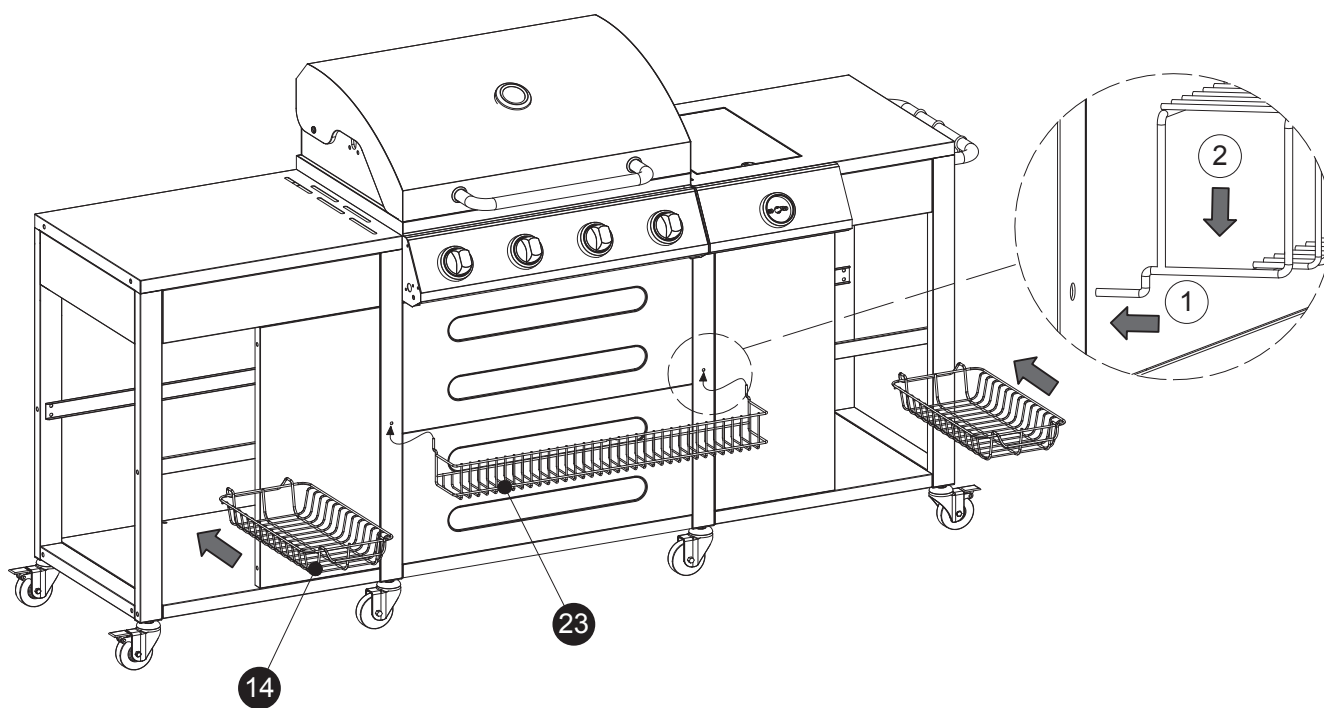


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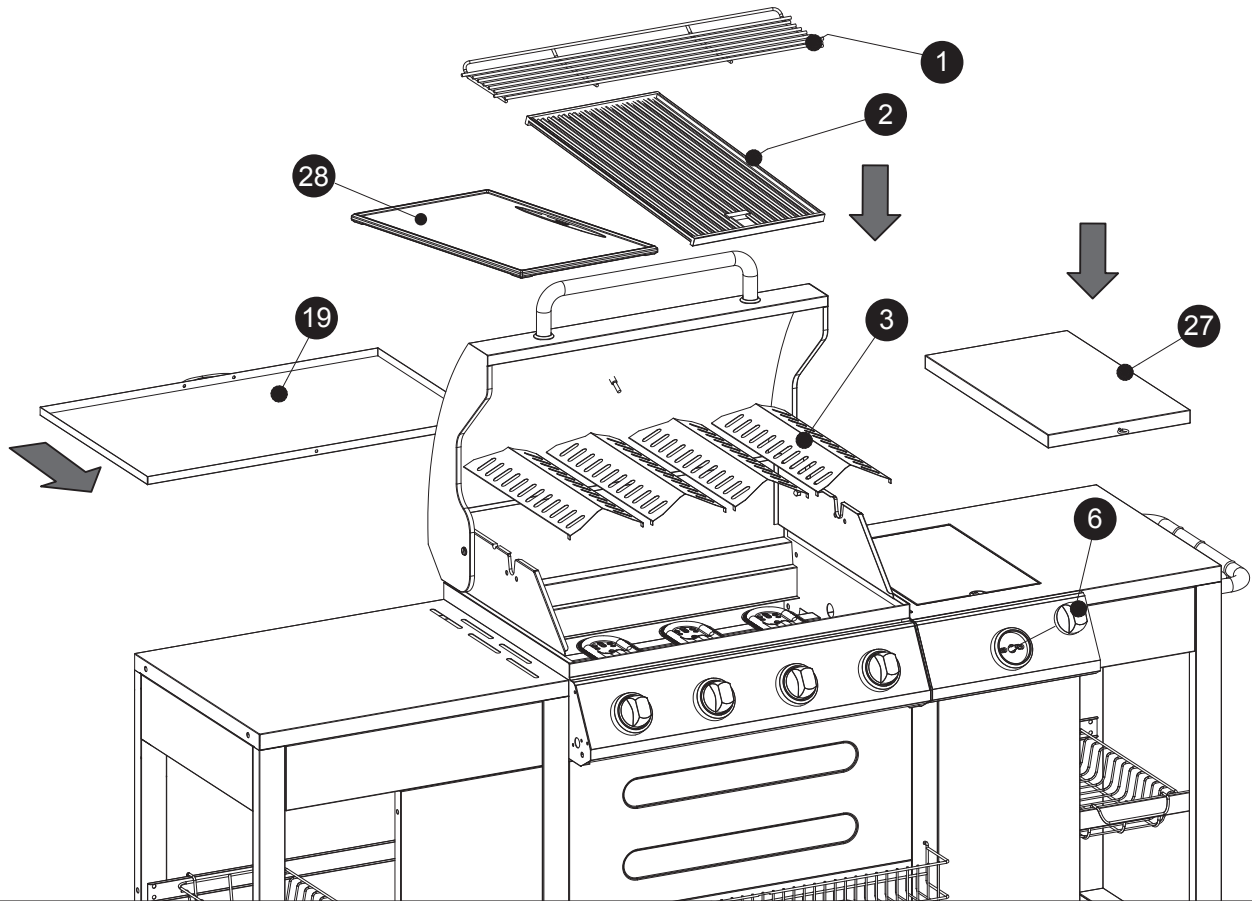
**A**  M6×10 2 Pcs

15

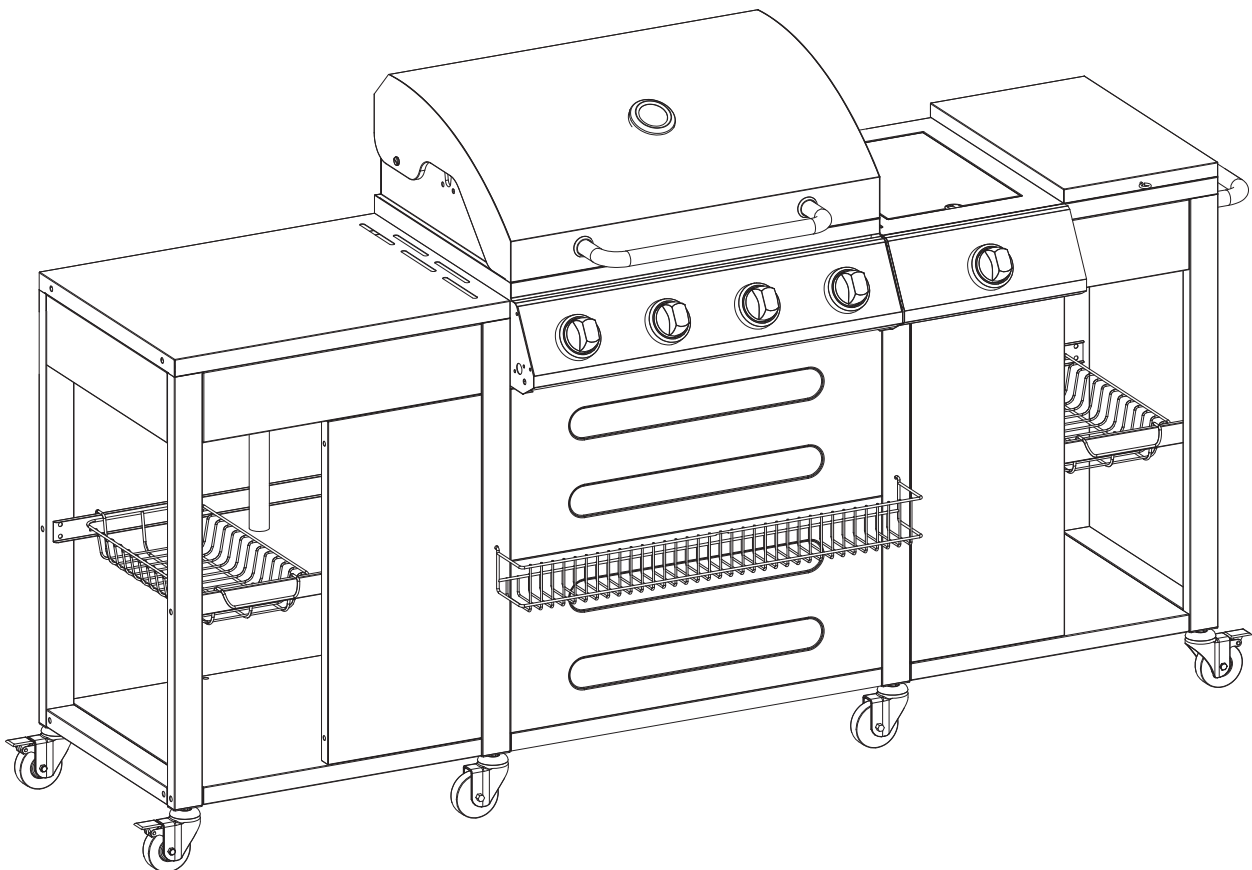


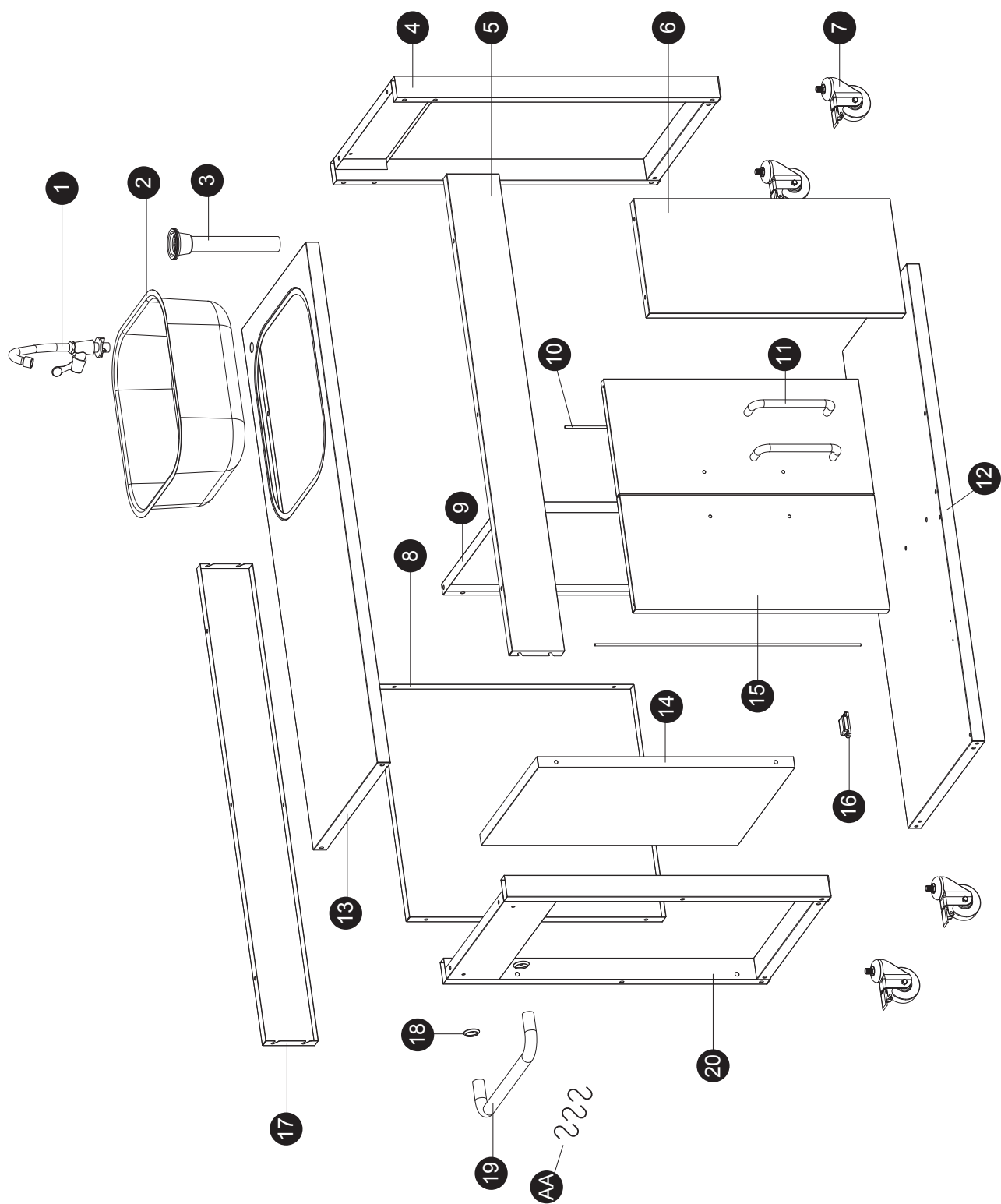


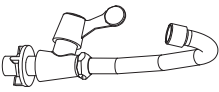
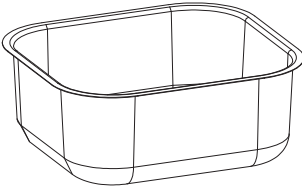
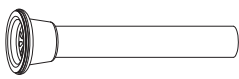
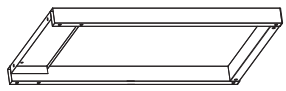
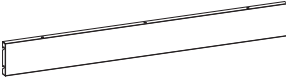

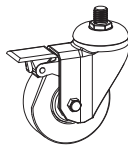
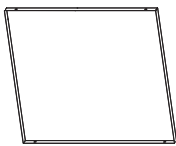
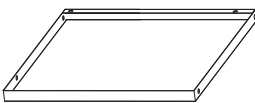

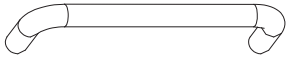
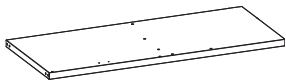
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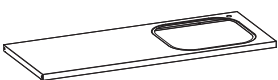
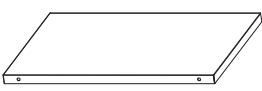
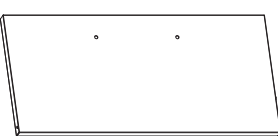
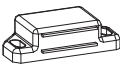
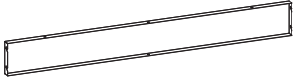

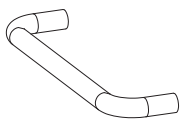
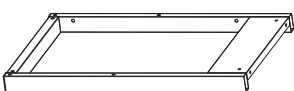




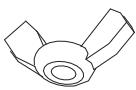


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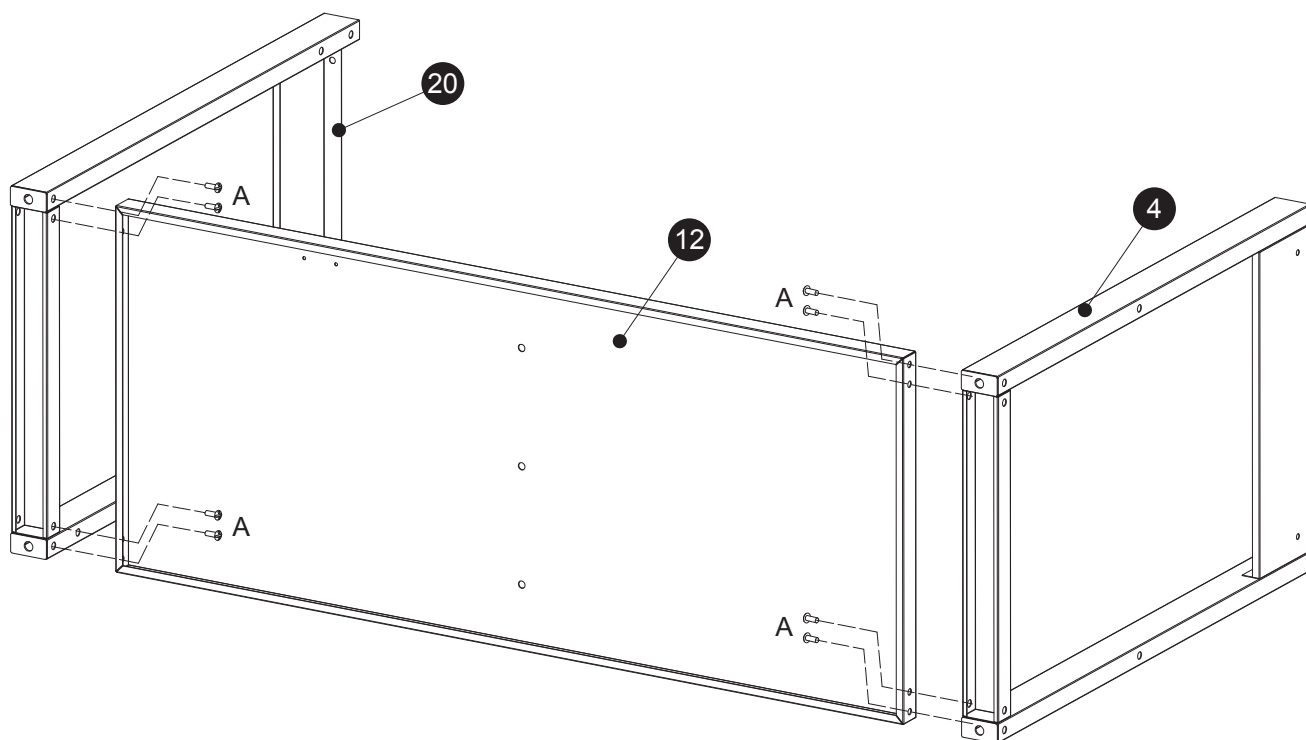





NO.	Description	Figure	Q'TY
<b>1</b>	Tap		1
<b>2</b>	Sink		1
<b>3</b>	Waste Assembly		1
<b>4</b>	Side Assembly		1
<b>5</b>	Front Support		1
<b>6</b>	Front Panel		1
<b>7</b>	Locking Caster		4
<b>8</b>	Rear Panel		1
<b>9</b>	Trolley Sheet-Right		1
<b>10</b>	Door Axis		2
<b>11</b>	Door Handle		2
<b>12</b>	Bottom Shelf		1

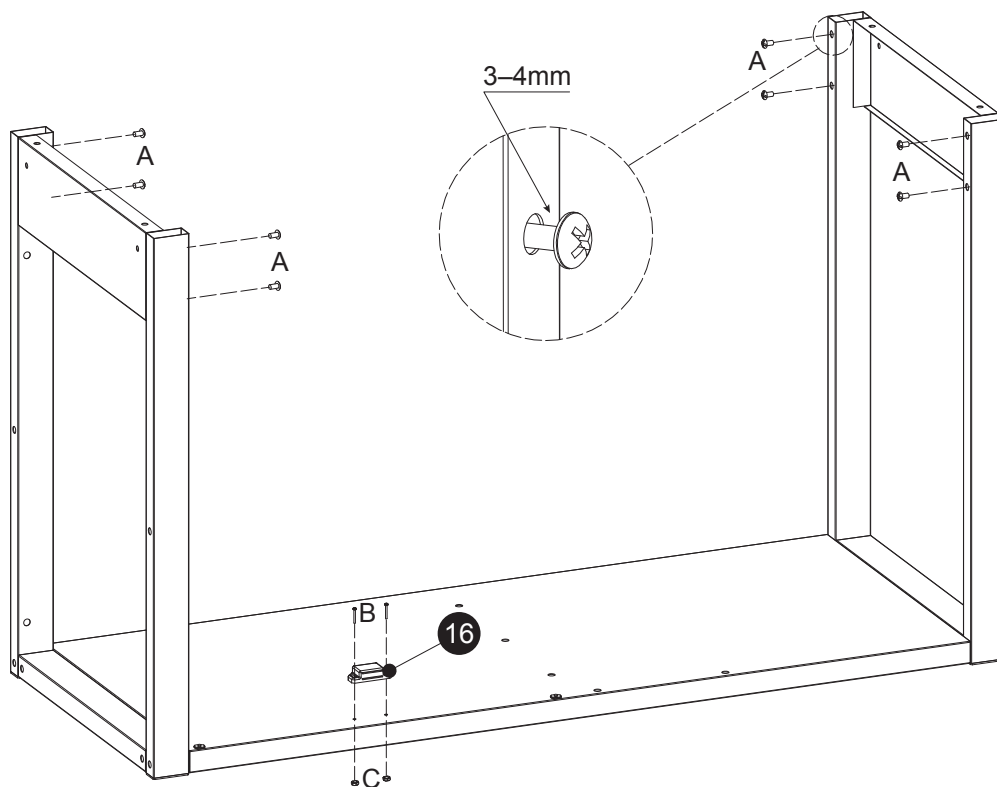
NO.	Description	Figure	Q'TY
<b>13</b>	Side Table		1
<b>14</b>	Trolley Sheet-Left		1
<b>15</b>	Door		2
<b>16</b>	Magnet		1
<b>17</b>	Rear Support		1
<b>18</b>	Handle Base		2
<b>19</b>	Side Handle		1
<b>20</b>	Side Assembly		1
<b>AA</b>	Hook		3
<b>A</b>	Bolt M6×10		62+3
<b>B</b>	Bolt M3×10		2+1
<b>C</b>	Nut M3		2
<b>D</b>	Nut M4		4+1




1



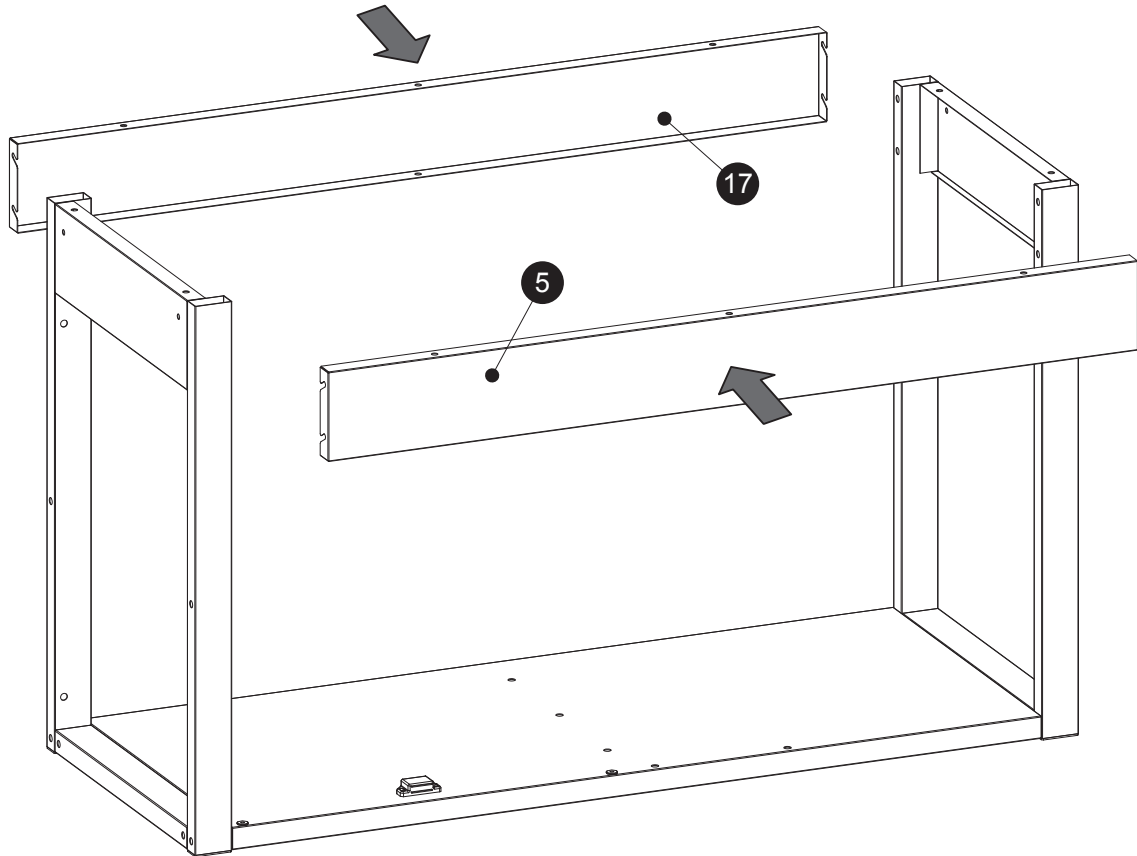
**A**  M6×10 8 Pcs

2

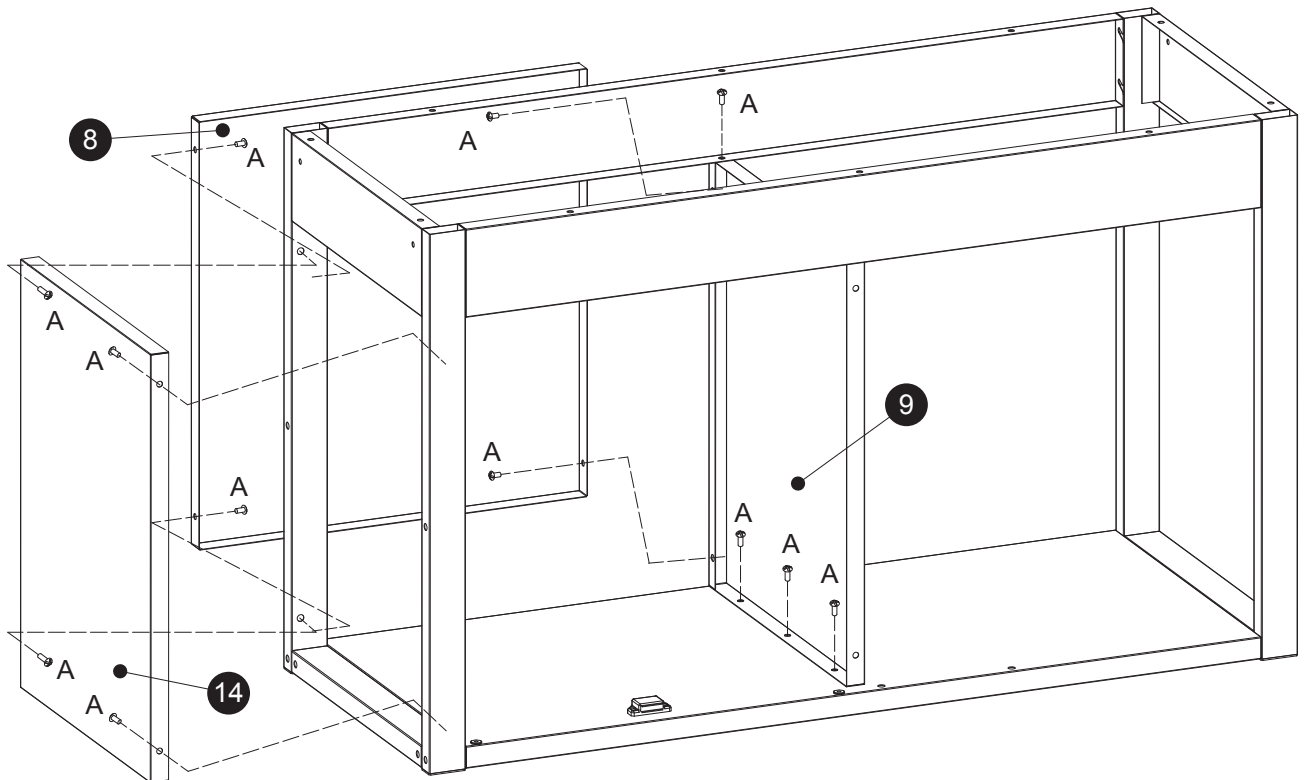



**A**  M6×10 8 Pcs **B**  M3×10 2 Pcs **C**  M3 2 Pcs

3

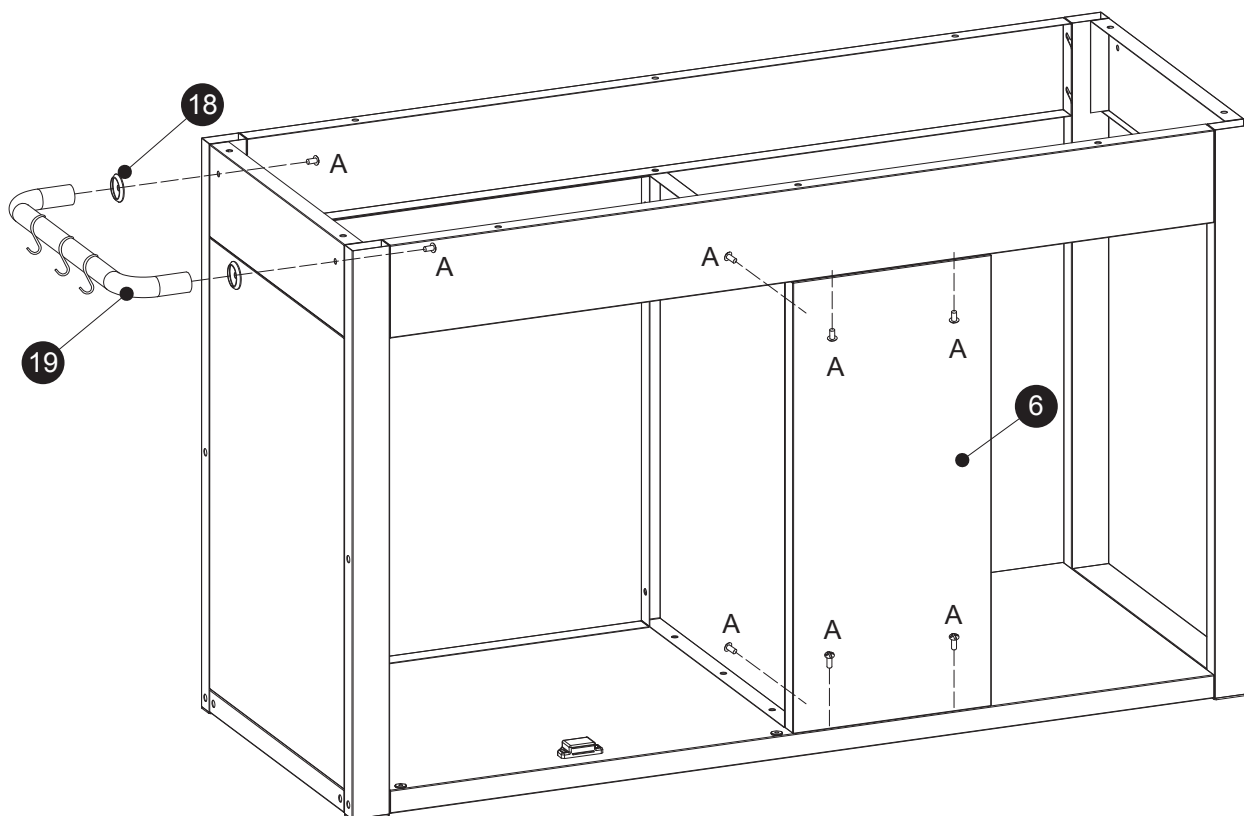



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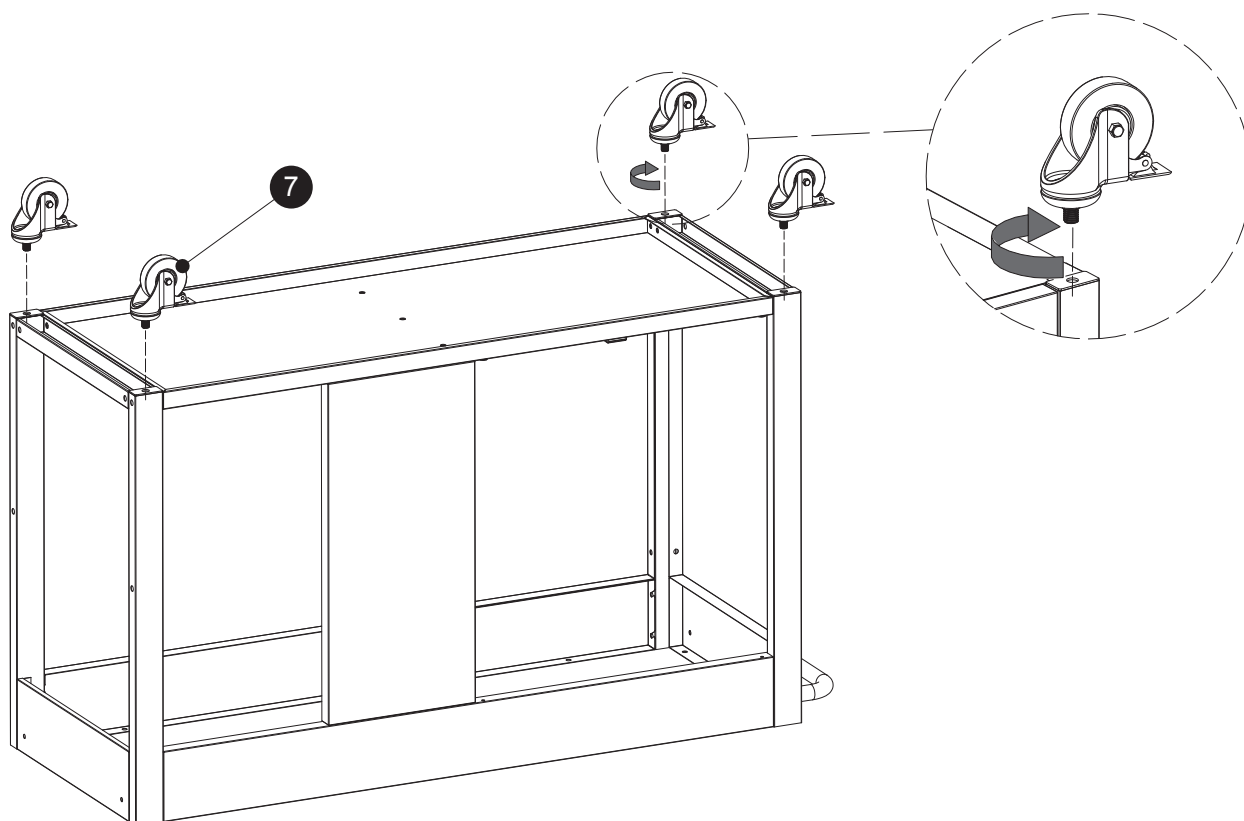
**A**  M6×10 12 Pcs

5

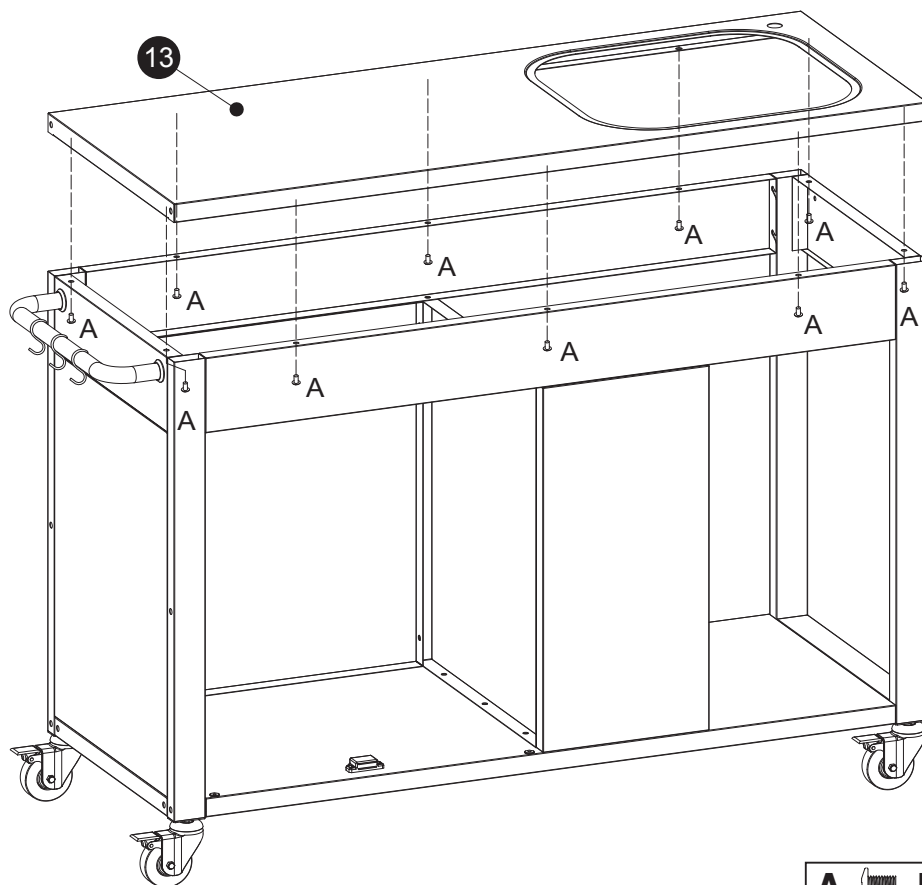



**A**  M6×10 8 Pcs

6

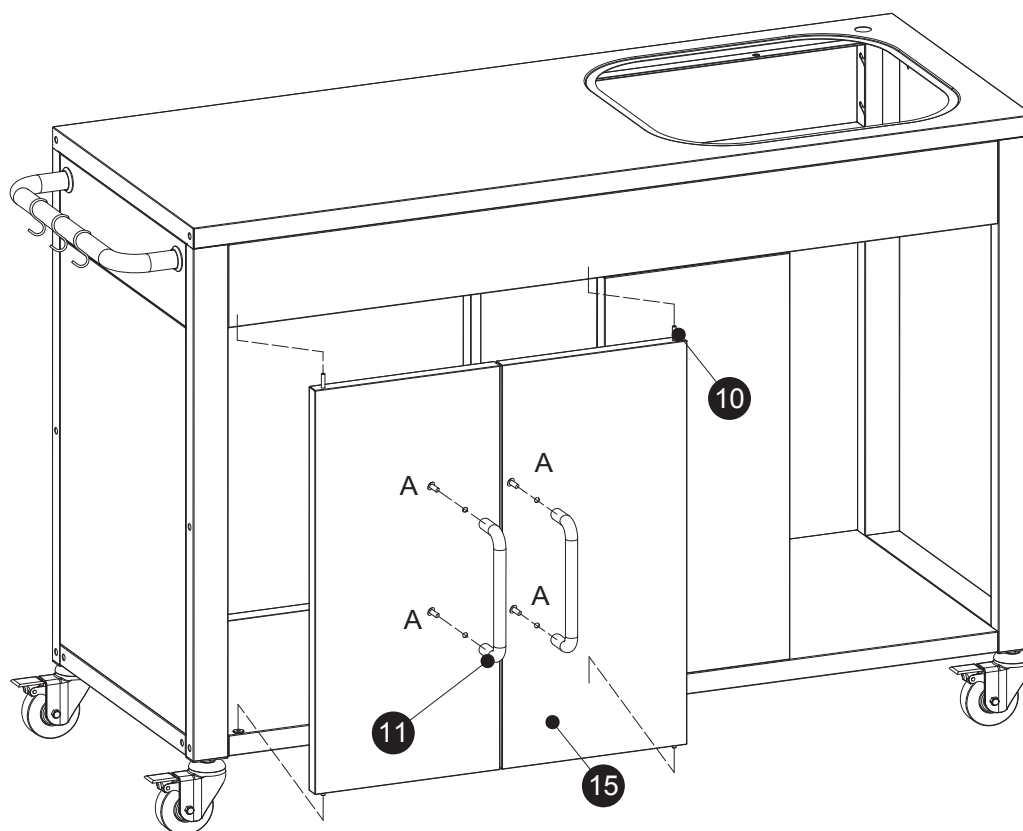



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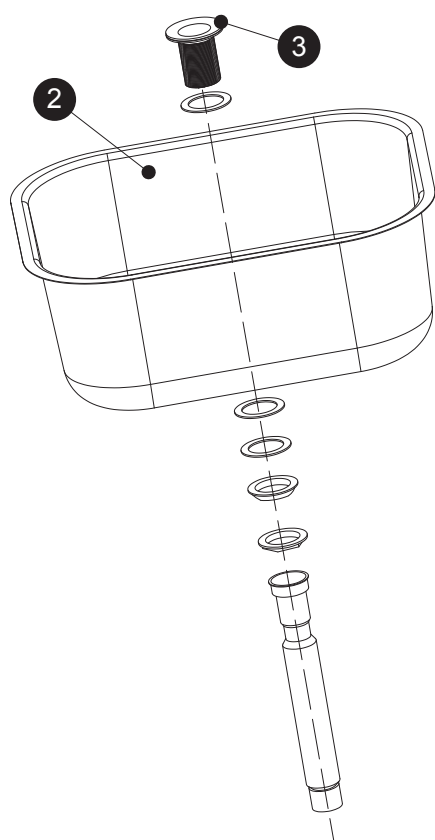
**A**  M6×10 10 Pcs

8

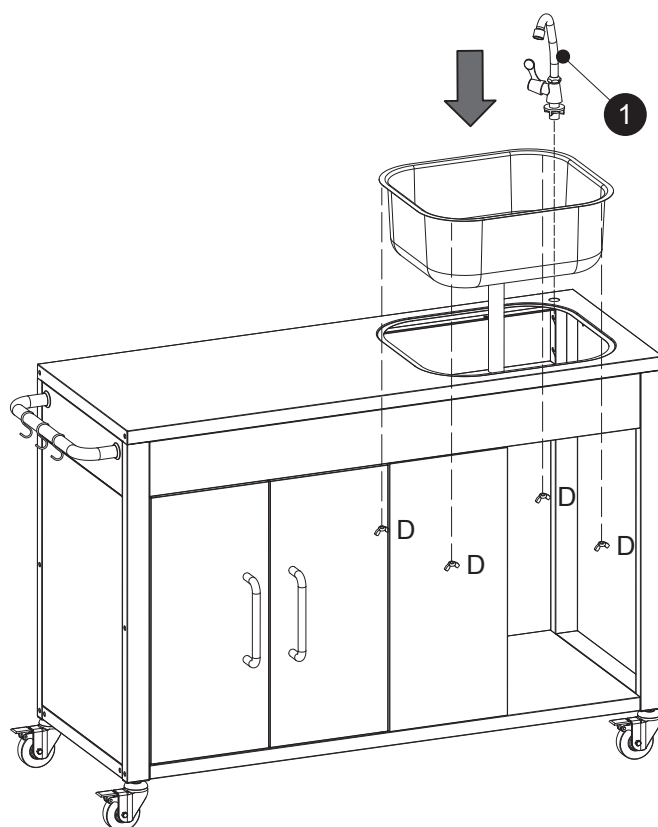


**A**  M6×10 4 Pcs

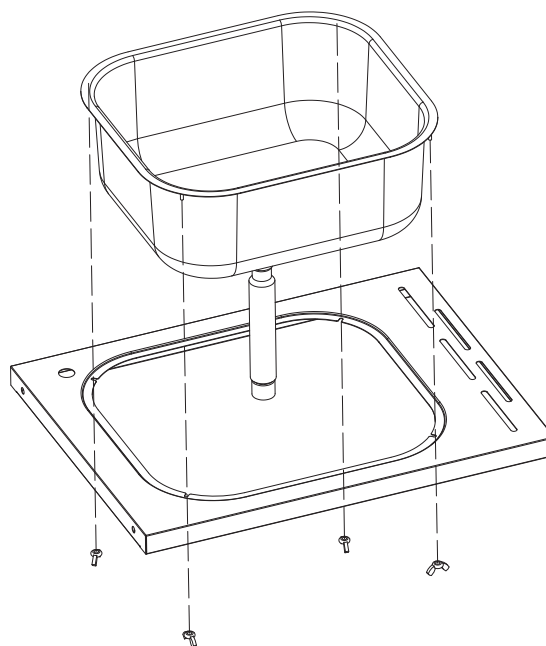
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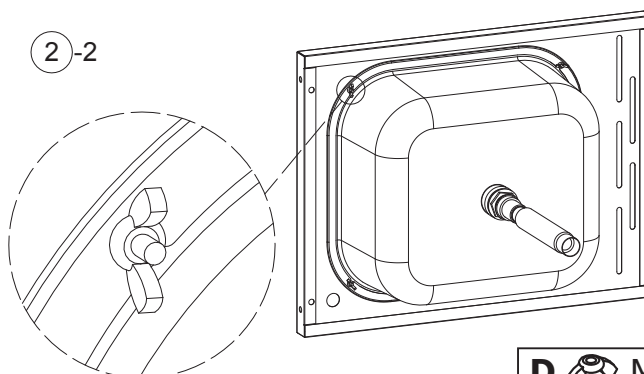
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2-1

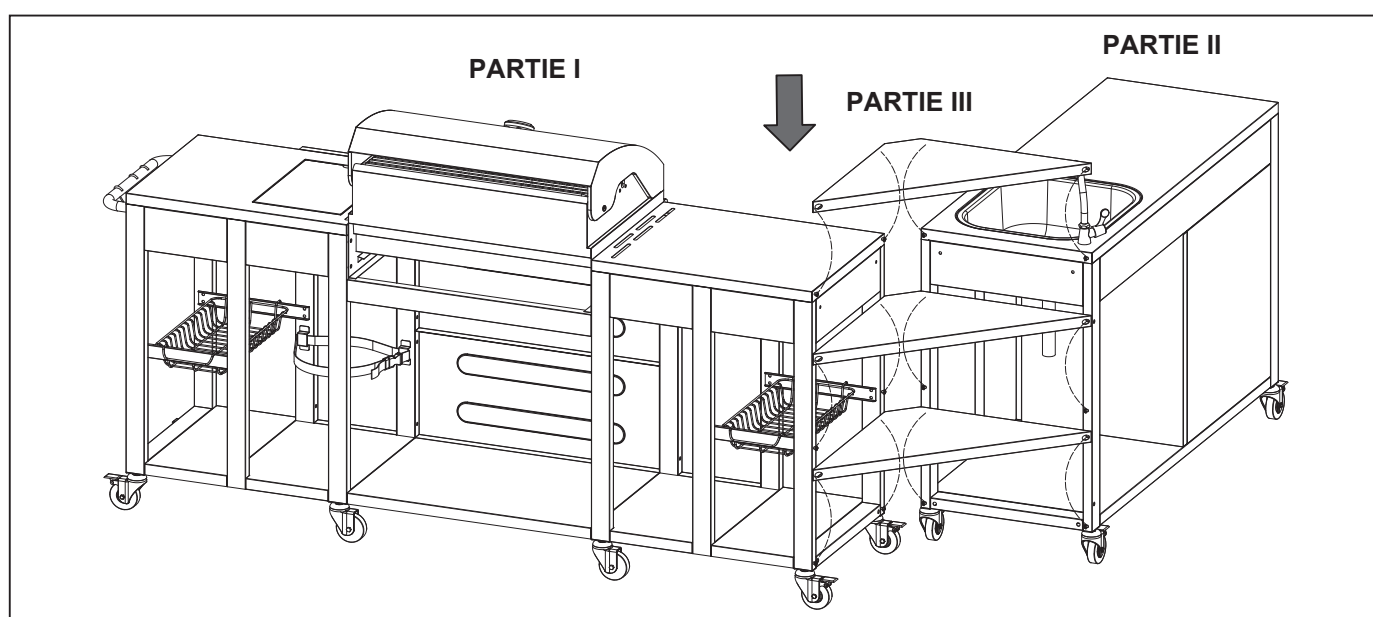
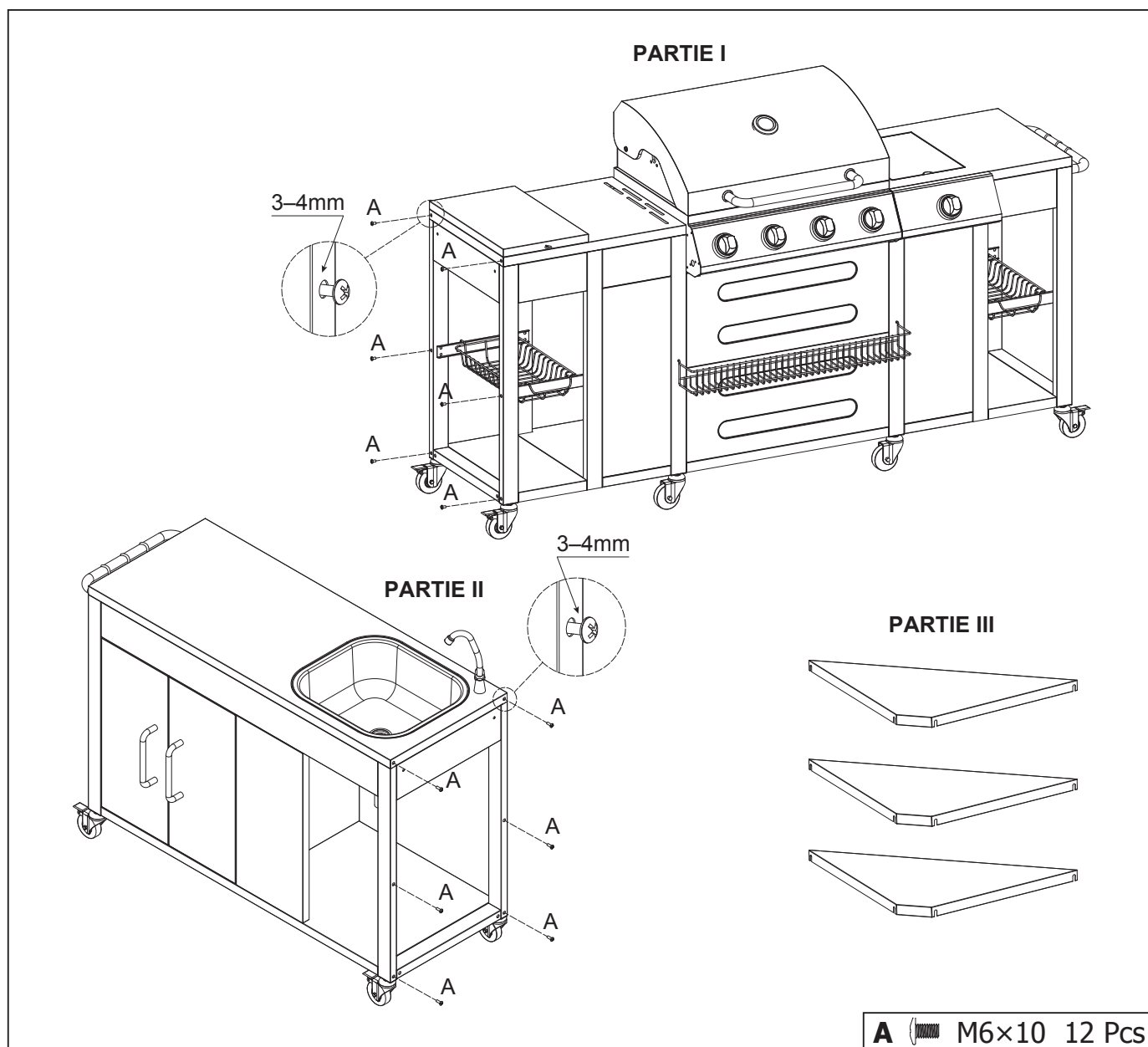


2-2

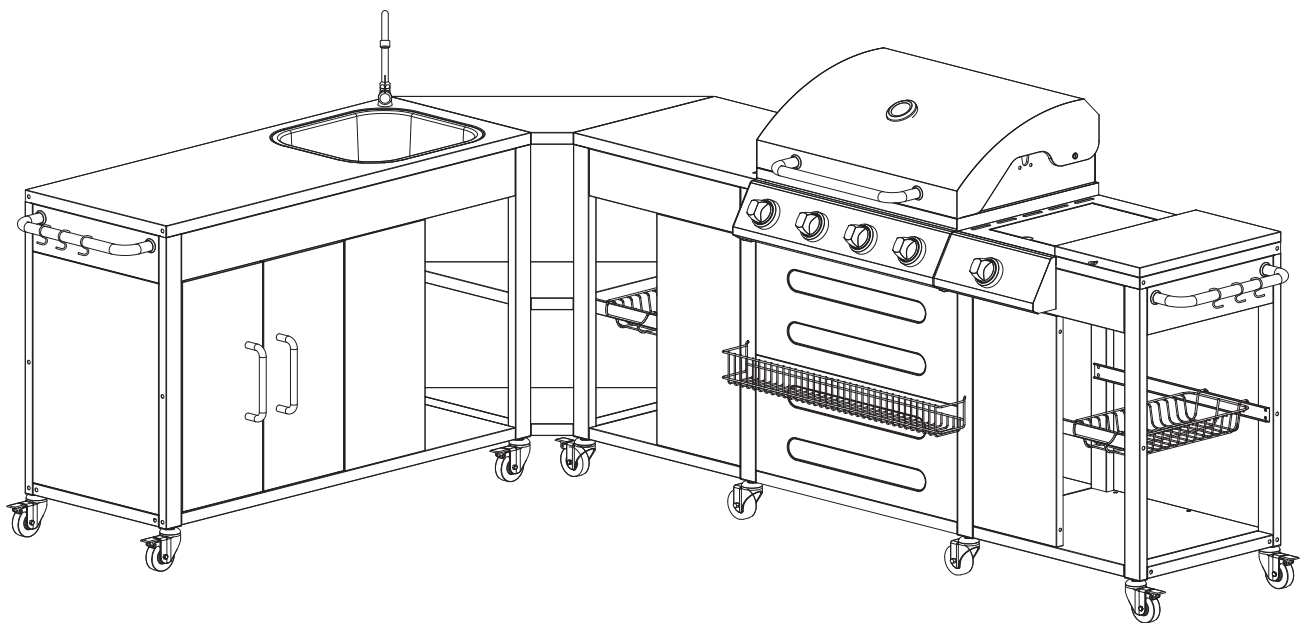


**D**  M4 4 Pcs

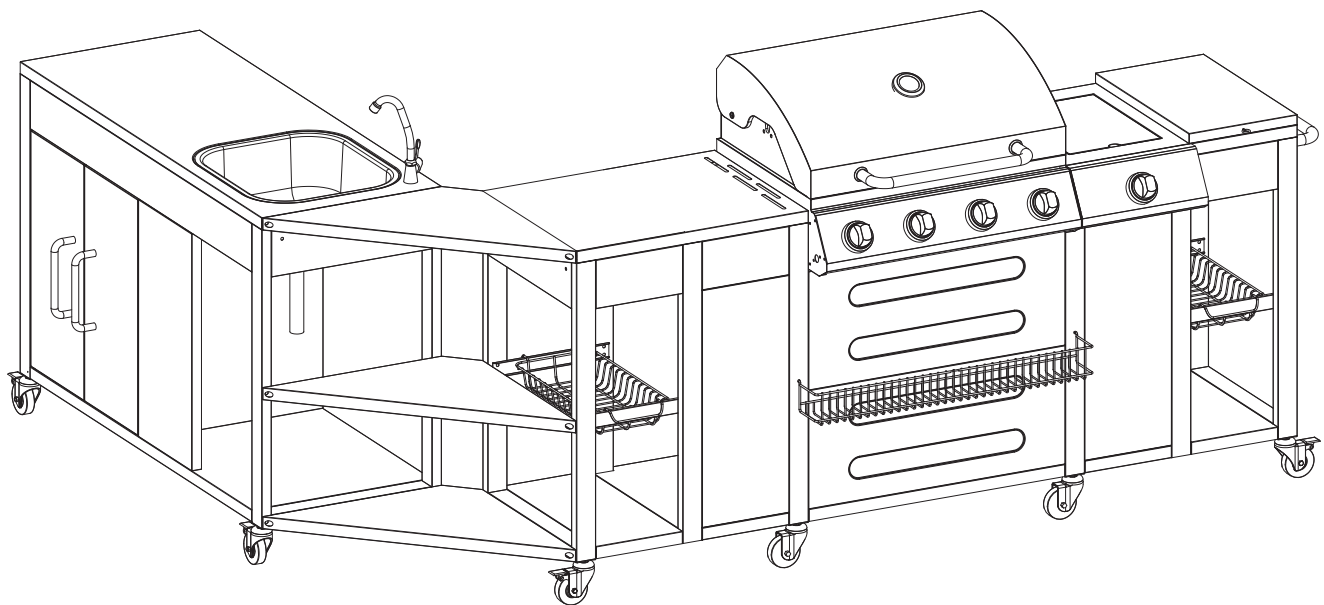




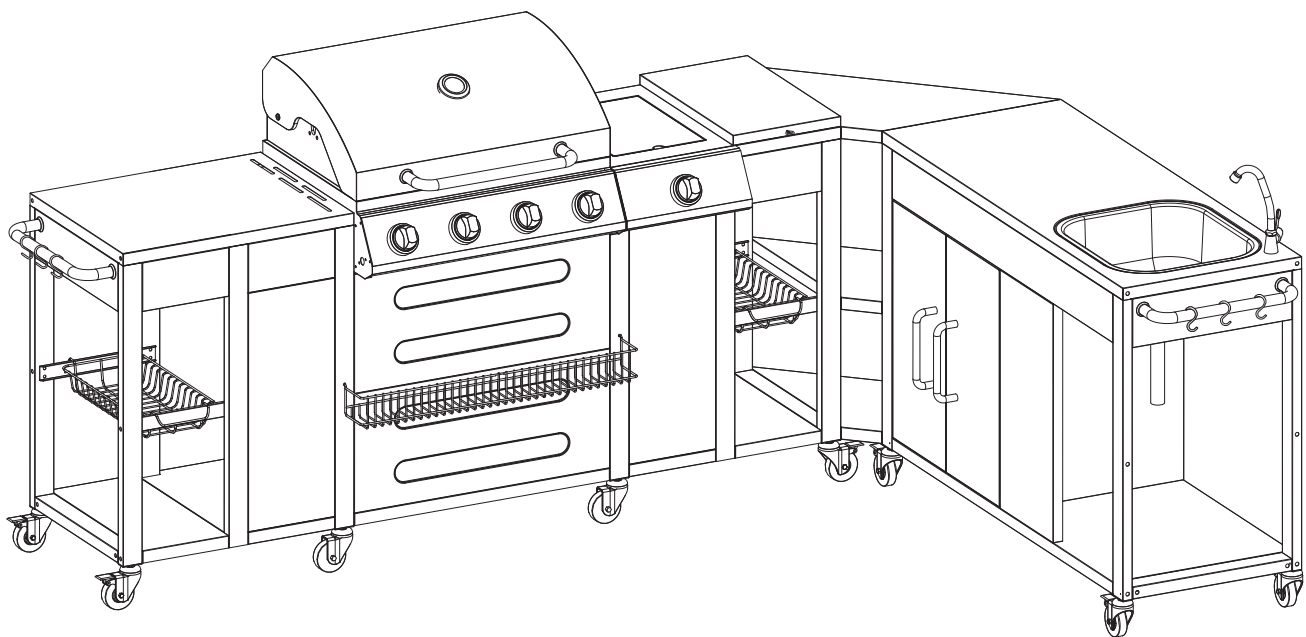
## OPTION A



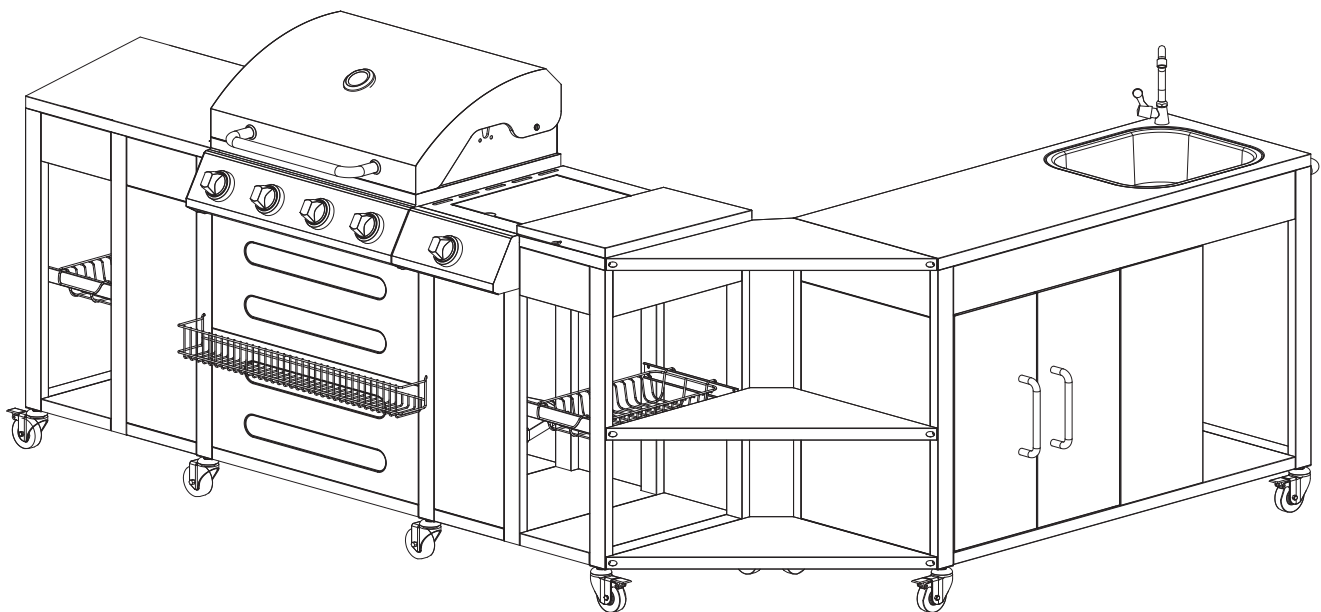
## OPTION B



## OPTION C



## OPTION D



## CONNECTING THE GAS CYLINDER TO THE APPLIANCE

This appliance is only suitable for use with low pressure Butane, Propane, or LPG mixtures, fitted with the appropriate low-pressure regulator via a flexible hose. The hose should be secured to the regulator and the appliance with hose clips. This barbecue is set to operate with a 28 mbar regulator when used with Butane gas, a 37 mbar regulator when used with Propane gas, and 30 or 50 mbar for LPG mixtures. Please consult your local bottled gas dealer for information regarding a suitable regulator for the gas cylinder, and barbeque.

## STORAGE OF THE APPLIANCE

The appliance must only be stored indoors when it has been disconnected and the cylinder has been removed. When the appliance is not in use for a period of time it should carefully packed for storage and stored in a dry, dust free environment.

## GAS CYLINDER

- The gas cylinder should not be dropped or handled roughly. If the appliance is not in use, the cylinder must be disconnected. Replace the protective cap on the cylinder after disconnecting the cylinder from the appliance.
- Cylinders must be stored outdoors in an upright position and out of the reach of children. The cylinder must never be stored where temperatures can reach over 50° C. Do not store the cylinder near flames, pilot lights or other sources of ignition. **DO NOT SMOKE NEAR THE CYLINDER(S).**
- This barbecue is designed for use outdoors only, away from any flammable materials. It is important that there are **no overhead obstructions** and that there is a minimum distance of 1m from the side and rear of the appliance. It is important that the ventilation openings of the appliance are not obstructed. The barbecue must be used on a level, stable surface. The appliance should be protected from direct draughts and should be positioned or protected against direct penetration by any trickling water (e.g. rain).

**Parts sealed by the manufacturer must not be altered by the user. No modifications should be made to any part of this barbecue and repairs and maintenance should only be carried out by a registered Gas Safe service engineer.**

## CONNECTION OF THE GAS BOTTLE TO THE APPLIANCE

- Before connection, ensure that there is no debris caught in the head of the gas cylinder, regulator, burner and burner parts. Spiders and insects can nest within and clog the burner/venturi tube at the orifice. A clogged burner can lead to a fire beneath the appliance.
- Clean burner holes with a heavy-duty pipe cleaner.
- Fit the hose to the appliance using a spanner to tighten it onto the connection thread. If the hose is replaced, it must be secured to the appliance and regulator connected with hose clips.

Disconnect the regulator from the cylinder (according to the directions indicated on regulator) when the barbecue is not in use.

- The barbecue must be used in a well-ventilated area. Do not use indoors or in a garage.

**ONLY USE THIS BARBECUE OUTDOORS.**


## CHECKING FOR LEAKS

### BEFORE USE CHECK FOR LEAKS

**Never check for leaks with a naked flame, always use a soapy water solution**

- Make 50 – 75ml of leak detecting solution by mixing  $\frac{1}{4}$  washing up liquid with  $\frac{3}{4}$  water.
- Ensure the control knobs on the barbeque are set to OFF.
- Connect the regulator to the cylinder and ON/OFF valve to the burner, ensure the connections are secure then turn ON the gas.
- Brush the soapy solution onto the hose and all joints. If bubbles appear you have a leak, which must be rectified before use.
- Retest after fixing the fault.
- Turn OFF the gas at the cylinder after testing.
- If leakage is detected and cannot be rectified, do not attempt to repair leakage but consult a suitably qualified technician.


## LIGHTING INSTRUCTIONS FOR THE MAIN BURNER

1. Open the lid and make sure that all burners are in the OFF position
2. Connect the regulator to the gas bottle. Turn the gas supply to “ON” position on the regulator. Use soapy water to check if there is any gas leakage between the Bottle and the regulator.
3. Push down control knob and turn it anti-clockwise to the  position, this will light the burner.
4. If the burner fails to ignite, turn the control knob off (clockwise) and also turn the cylinder valve off. Wait 5 minutes and repeat step 3.
5. Adjust the heat by turning the knob to the High/Low position.
6. To turn OFF the barbecue, turn the control knob on the appliance clockwise to the “OFF” position and then turn the cylinder valve or regulator switch to the “OFF” position.

**Warning:** If any burner fails to ignite, turn the control knob off (clockwise) and also turn the cylinder valve off. Wait five minutes before attempting to relight.

Before cooking for the first time, operate the barbecue for about 15 minutes with the lid closed and the gas turned on HIGH. This will ‘heat clean’ the internal parts and dissipate odour from the painted finish.

## LIGHTING INSTRUCTIONS FOR THE SIDE BURNER

1. Open the lid.
2. Push down the control knob and turn it anti-clockwise to the  position to light the burner
3. If the burner is not lit within 5 seconds, turn the knob to OFF position, and repeat step 2.
4. If the burner fails to ignite, turn the control knob off (clockwise) and also turn the cylinder valve off. Wait 5 minutes and repeat step 2.
5. To turn the barbecue “OFF”, turn the cylinder valve or regulator switch to the “OFF” position and then turn the control knob on the appliance clockwise to the “OFF” position.

**Note:** The loose connection between side burner and valve is designed to allow air into the gas mix to ensure the fuel is fully used, and will not cause personal injury. A flame can only occur with a mixture of gas and oxygen

**Warning:** If any burner fails to ignite, turn the control knob to off position (clockwise) and also turn the cylinder valve off. Wait for five minutes before attempting to light the barbecue again.

## **FLARE-UP CONTROL**

Flare-ups can occur during barbequing, and is caused by fat and juices falling onto a hot surface. Avoid excessive flare-ups to prevent food from being burnt. The flame tamers are designed to help limit the amount of flare ups, but these must be kept in good condition and free of grease to be effective.

To control flare ups, excess fat must be trimmed from meat and poultry before cooking, try to avoid very cheap meat products as these tend to have a high fat and water content. Only use cooking sauces and marinades sparingly.

If a flare up occurs, move food away from the flare up is safe to do so, and baking soda or salt can be used to extinguish it. Always protect your hands when handling anything near the cooking surface of the barbecue and take care to protect yourself from the flames.

## **FAT FIRES**

Empty and clean the barbeque of food debris following each use. If the barbecue is to be used for a large gathering, it may be necessary to turn off and cool the barbecue every two hours to remove food debris from the drip tray and drip pan. The maximum cooking time between cleans is dependent on both the amount of food been cooked and their fat content. When cooking large quantities of food with a high fat content, the barbecue will require more regular cleaning. Failure to keep the fat under control may result in a fat fire, which is dangerous if it spreads to the gas hose. Fat fires may cause injury and seriously damage the barbecue. This would not be covered under the warranty.

In the event of a fat fire:

- If safe to do so, turn all the controls to the 'off' position.
- Turn off the gas supply on the regulator.
- Keep everyone a safe distance away from the barbecue and wait until the fire has burnt out.
- Do not close the barbecue lid.
- NEVER DOUSE A BARBECUE WITH WATER. IF AN EXTINGUISHER IS USED, IT SHOULD BE A POWDER TYPE.
- DO NOT ATTEMPT TO REMOVE THE FAT UNTIL THE BARBECUE HAS COOLED
- If the fire does not seem to be abating or appears to be worsening, contact the Fire Brigade for assistance.

## **CLEANING AND CARE:**

- All cleaning and maintenance should be carried out when the barbecue is cool and the fuel supply turned OFF at the gas cylinder.
- **CLEANING:** "Burning off" the barbecue after every use (for approx. 15 minutes) will keep excessive food residue to a minimum

### **OUTSIDE SURFACE**

- Use mild detergent or baking soda and hot water solution. Non-abrasive scouring powder can be used on stubborn stains, then rinse with water.
- If the inside surface of the barbecue lid has the appearance of peeling paint, baked on grease build-up has turned to carbon and is flaking off. Clean thoroughly with strong, hot soapy water solution. Rinse with water and allow to completely dry. **NEVER USE OVEN CLEANER.**

### **INTERIOR OF BARBECUE**

Remove residue using a brush, scraper and/or cleaning pad, then wash with soapy water solution. Rinse with water and allow to dry.

### **COOKING GRID**

Use a mild soapy water solution and rinse with water. Non-abrasive scouring powder can be used on stubborn stain.

### **CLEANING THE BURNERS**

- Turn the gas OFF at the control knob and disconnect the cylinder.
- Remove cooling grate.
- Clean the burner with a soft brush or blow clean with compressed air and wipe with a cloth.
- Clean any clogged parts with a pipe cleaner or stiff wire (such as an opened paper clip).
- Inspect burner for any damage (cracks or holes). If damage is found, replace with a new burner. Re-install the burner, check to ensure that the gas valve orifices are correctly positioned and secured inside the burner inlet (venturi).