

# 3 Burner Gas BBQ with side burner

Assembly Instructions - Please keep for future reference

345/0925



## Dimensions

Width - 125cm

Depth - 55.5cm

Height - 97cm

**Important - Please read this instructions fully before starting assembly**

If you need help or have damaged or missing parts, call the **Customer Helpline: 08456 400800.**

# Safety and Care Advice

**Important - Please read this instructions fully before starting assembly**

- Assembly time: approx. 45 mins.
- Retain these instructions for future reference.
- For outdoors use only – do not use indoors. Do not use below ground level and confined spaces.
- For use with LPG bottled gas only. A regulator of 37mbar must be used for propane.
- 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

# Safety and Care Advice

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.*

## 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 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 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.)**

### Lighting the Main Burner

- Open the barbecue hood.
- Ensure all knobs are in the off position. Open the gas control valve on the gas bottle or regulator.
- From the "OFF" position, push in and turn middle control knob anti-clockwise until you feel resistance pause 4 seconds. Then continue turning the control knob until a click is heard and the burner is lit. Then push in and turn left knob and right knob.
- If the burner fails to ignite after above procedure, turn all the knobs to the off position and close the gas valve on the gas bottle. Wait 5 minutes and 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

## Manual Ignition Instruction for Main Burner

- Insert lit match through the match-lighting hole at the side or bottom of the barbecue body.
- Push in and turn the control knob anti-clockwise to the max position, the middle burner should ignite.
- After the middle burner is lit, push and turn the leftmost control knob to max position, the second burner should ignite automatically.
- Repeat same procedure to light the rightmost 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.

## Lighting the Side Burner

- Keep side burner free.
- Set the control knob to off and turn on the gas supply.
- Push in and turn the control knob anti-clockwise to max position.
- Push the ignition button several times and the burner should ignite.
- If the burner fails to ignite after above procedure, turn the knob to the off position and close the gas valve. Wait 5 minutes and then repeat the above steps. If the barbecue still fails to light, please refer to the manual ignition instruction in the section below.

## Manual Ignition Instruction for Side Burner

- Set the control knob to the off position.
- Apply a lit match on the gap to burner ports.
- Push and turn the control knob anti-clockwise to max position and the burner should ignite. If the burner fails to ignite, contact your local dealer for assistance.

## 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.

# Safety and Care Advice

## 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:

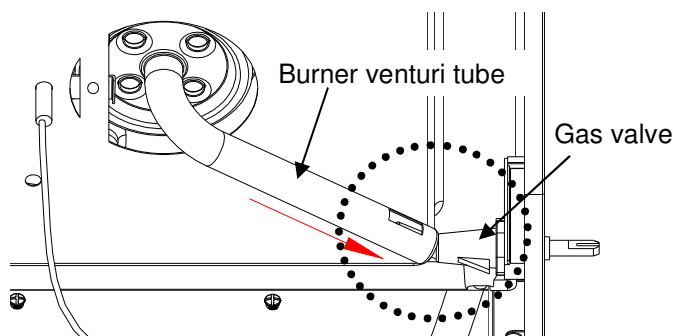
- 1) Bringing the barbecue out of storage.
- 2) One or more of the burners do not ignite.
- 3) The burner flame pattern is significantly yellow.
- 4) The gas ignites behind the control panel.

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."

### 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.



# Safety and Care Advice



## 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.

## Carbon Monoxide Hazard

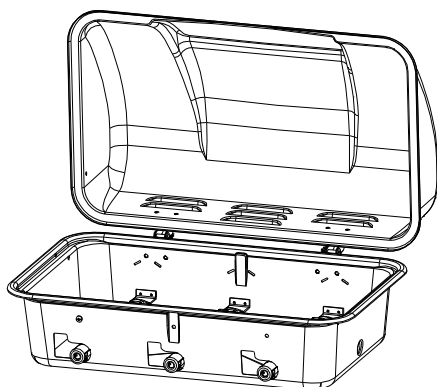
 <b>WARNING</b>	<b>CARBON MONOXIDE HAZARD</b>
	Danger of carbon monoxide poisoning - NEVER light this product or let it smoulder or cool down in confined spaces.

**Note:** if required the next page can be cut out and used as reference throughout the assembly. Keep this page with these instructions for future reference.

# Components - Parts

If you have damaged or missing components, call the **Customer Helpline: 08456 400800**.

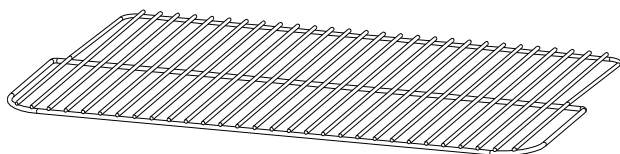
Please check you have all the panels listed below



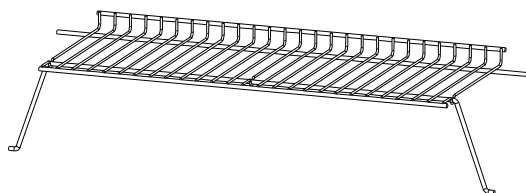
**1** Grill assembly x1



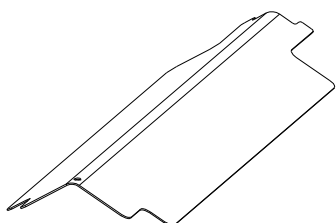
**2** Lid handle x1



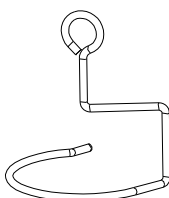
**3** Cooking grill x1



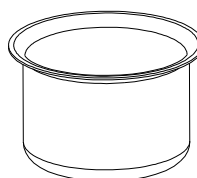
**4** Warming rack x1



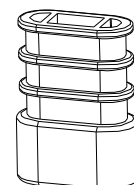
**5** Heat tent x3



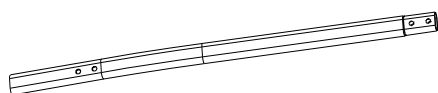
**6** Grease cup hanger x 1



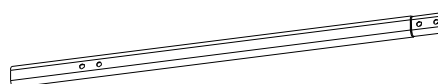
**7** Grease cup x1



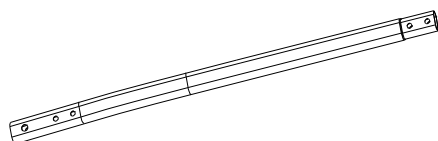
**8** Leg cap x2



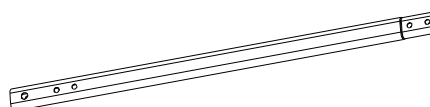
**9** Right front leg x 1



**10** Right rear leg x1



**11** Left front leg x 1

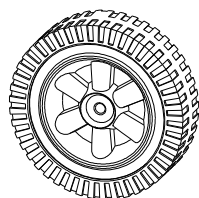


**12** Left rear leg x1

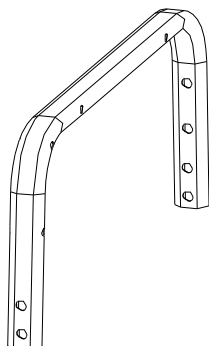


# Components - Parts

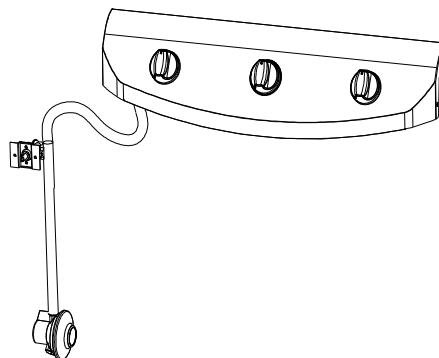
Please check you have all the panels listed below



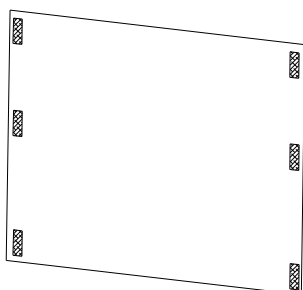
**13** Wheel x 2



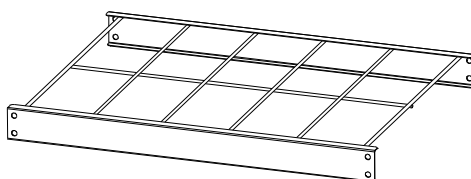
**14** upper support x 2



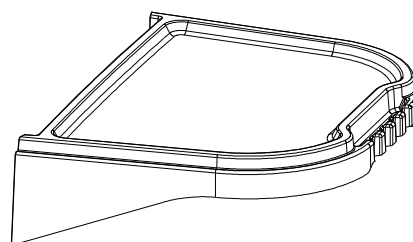
**15** Control panel assembly x 1



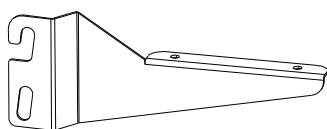
**16** Front canvas x1



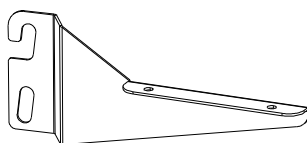
**17** Bottom shelf x1



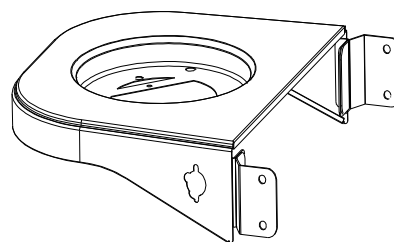
**18** Side table x1



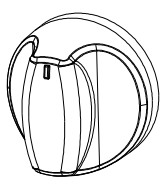
**19** Side table front support x1



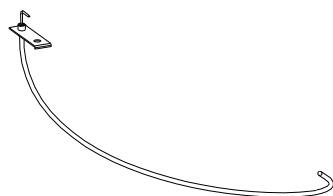
**20** Side table rear support x1



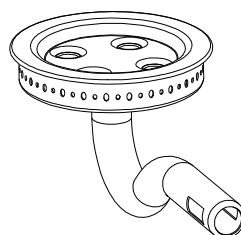
**21** Side burner assembly x1



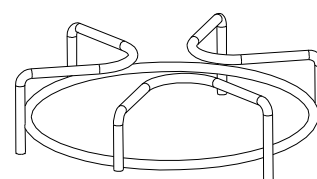
**22** Side burner knob x 1



**23** Side burner electrode x 1



**24** Side burner x 1



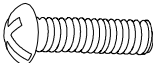


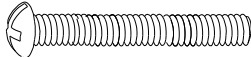
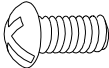

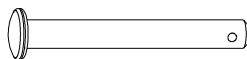
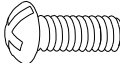
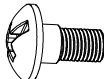
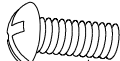

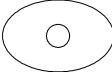
**25** Side burner grate x 1



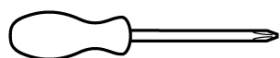
# Components - Fittings

Please check you have all the panels listed below

**Note:** The quantities below are the correct amount to complete the assembly.

<b>A</b>  25mm Bolt x 11	<b>B</b>  10mm Bolt x 8	<b>C</b>  M6 nut x 15	<b>D</b>  40mm Bolt x 8
<b>E</b>  10mm Bolt x 2	<b>F</b>  R-pin x 2	<b>G</b>  Axle x 2	<b>H</b>  15mm Bolt x 4
<b>I</b>  15mm Shoulder bolt x 4	<b>J</b>  8mm Bolt x 3	<b>K</b>  10mm Screw x 4	<b>L</b>  Washer x 2

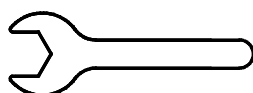
## Tool required



Philips screwdriver



Small hammer

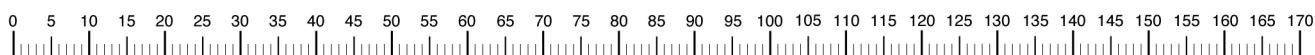


Wrench  
(Do not provided in this product)



Ruler/ tape measure

**Ruler** - Use this ruler to help correctly identify the screws

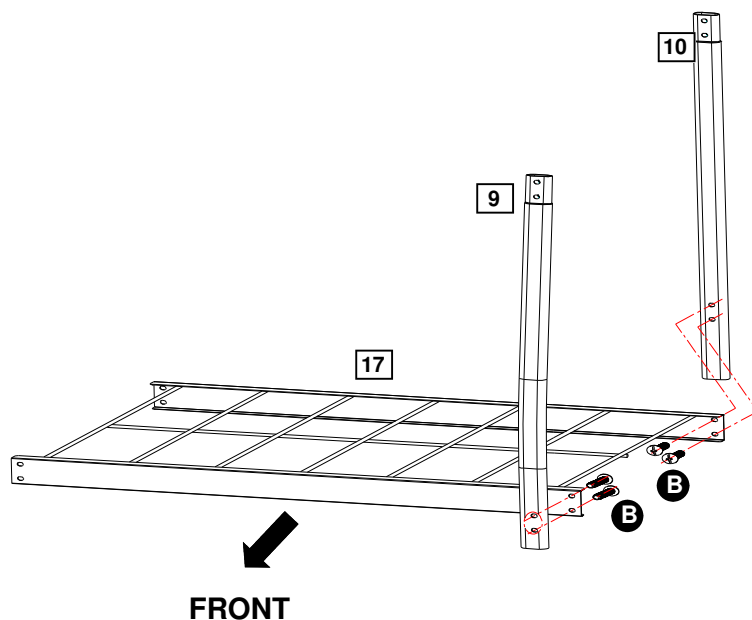


# Assembly Instructions

## Step 1

Put the right front leg **9** and right rear leg **10** on the bottom shelf **17** using 10mm bolts **B**.

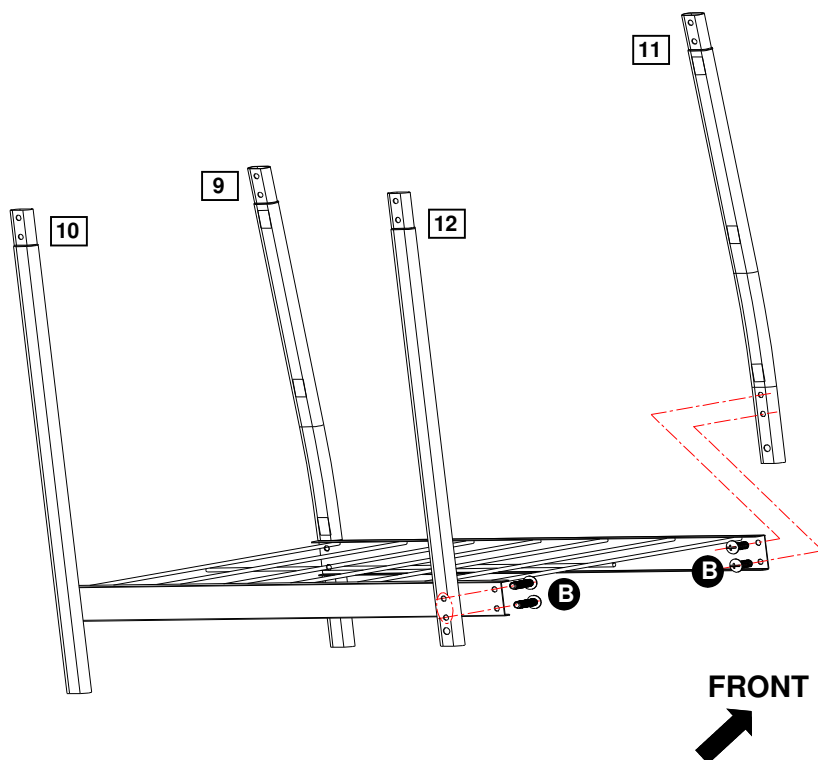
Fix the bolts tightly by the screwdriver.



## Step 2

Put the left front leg **11** and left rear leg **12** on the bottom shelf **17** using 10mm bolts **B**.

Fix the bolts tightly by the screwdriver.

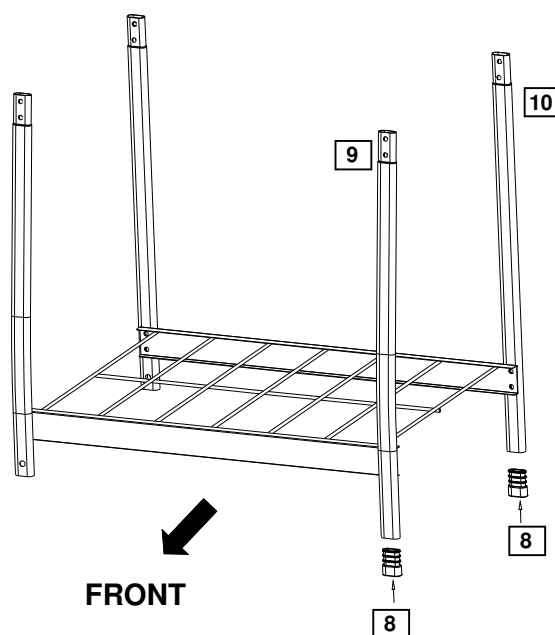


# Assembly Instructions

## Step 3

Fix the leg caps **8** to the right front leg **9** and right rear leg **10**.

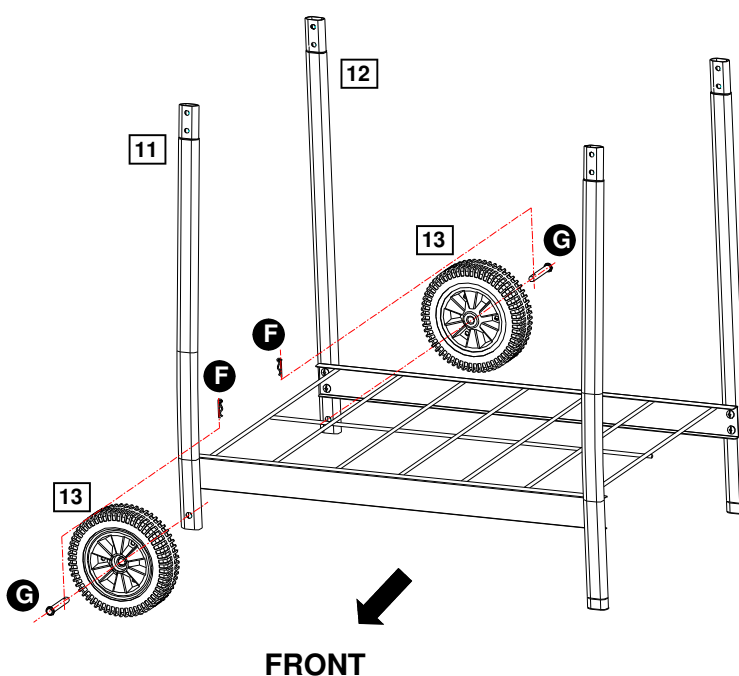
Hammer the leg caps **8** slightly to make it fix on the legs.



## Step 4

Insert the wheels **13** to the left front leg **11** and the left rear leg **12** using the axles **G**.

Then fix the axles **G** by R-pin **F**.



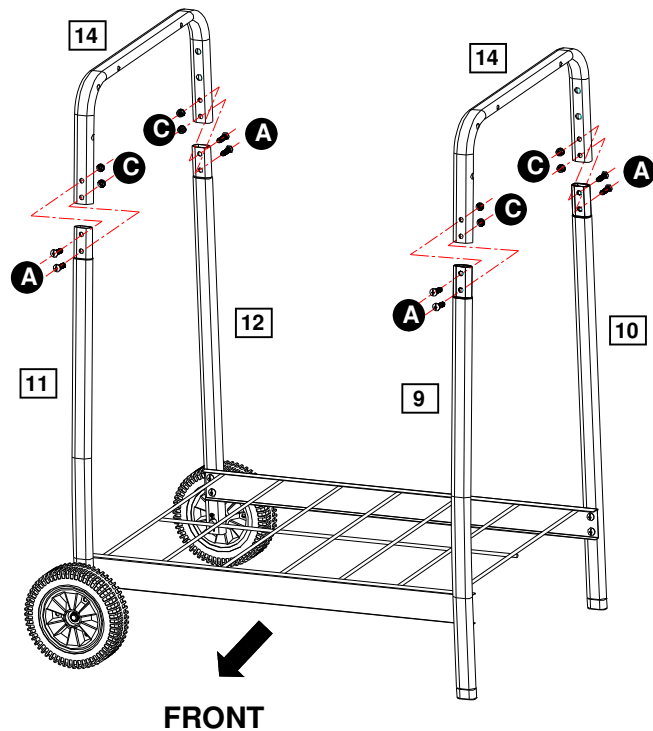
# Assembly Instructions

## Step 5

Connect the upper support **14** with the left front leg **11** and left rear leg **12** using 25mm bolts **A** and M6 nuts **C**.

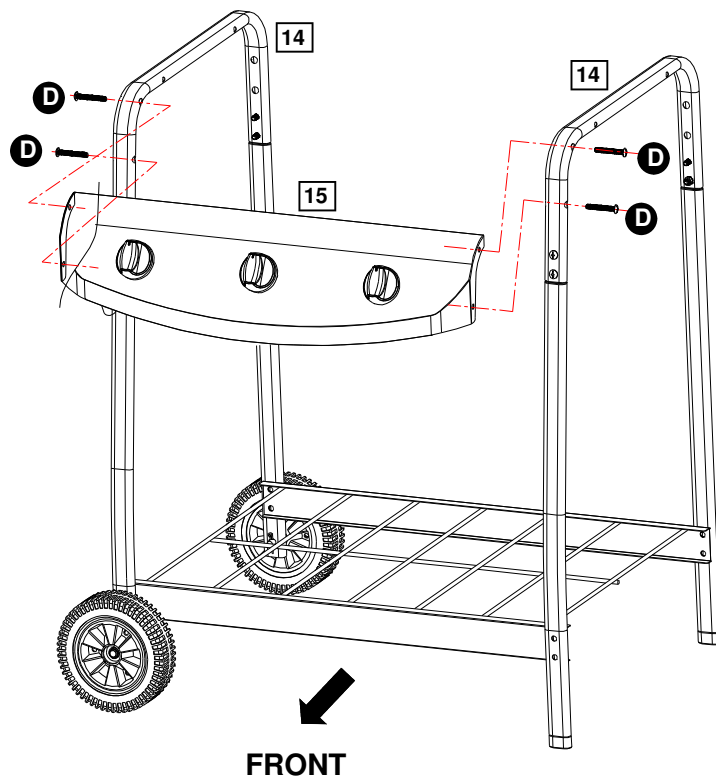
Repeat the same connection of the upper support **14** with the right front leg **9** and right rear leg **10** using 25mm bolts **B** and M6 nuts **C**.

Fix the bolts tightly by the screwdriver.



## Step 6

Fix the control panel assembly **15** on the upper supports **14** using 40mm bolts **D**.

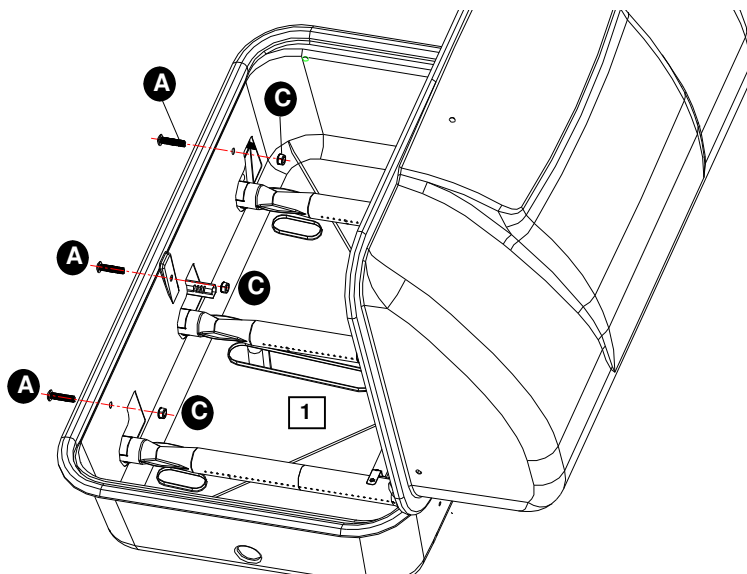


# Assembly Instructions

## Step 7

**a:** Fix the 25mm bolts **A** and M6 nuts **C** on the grill assembly **1**.

**a:**



**b:** Set the grill assembly **1** on the upper supports **14** and fix it by 40mm bolts **D** and M6 nuts **C**.

(Do not tighten the bolts at this stage.)

Align all valves on the control panel assembly **15** against each venturi of the burner.

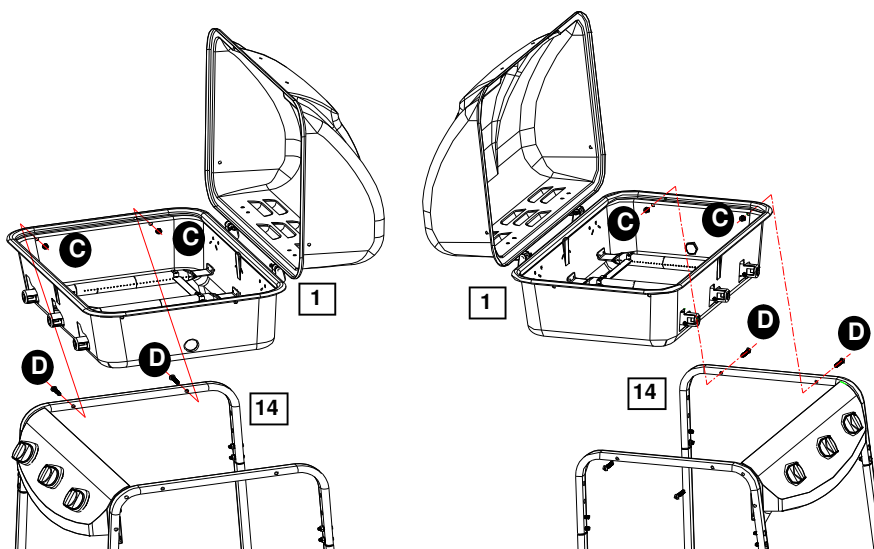


**Important:**

Make sure the valve tip goes into the venturi tube completely with good alignment.

Fix all the bolts and tighten them by the screwdriver.

**b:**

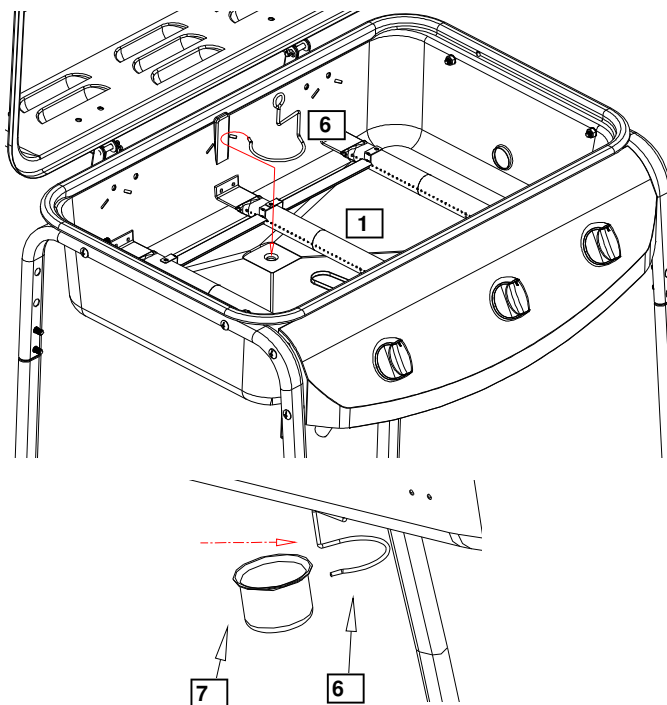


# Assembly Instructions

## Step 8

Put the grease cup hanger **6** through the hole of the grill assembly **1**.

Hang the grease cup **7** on the grease cup hanger **6**.

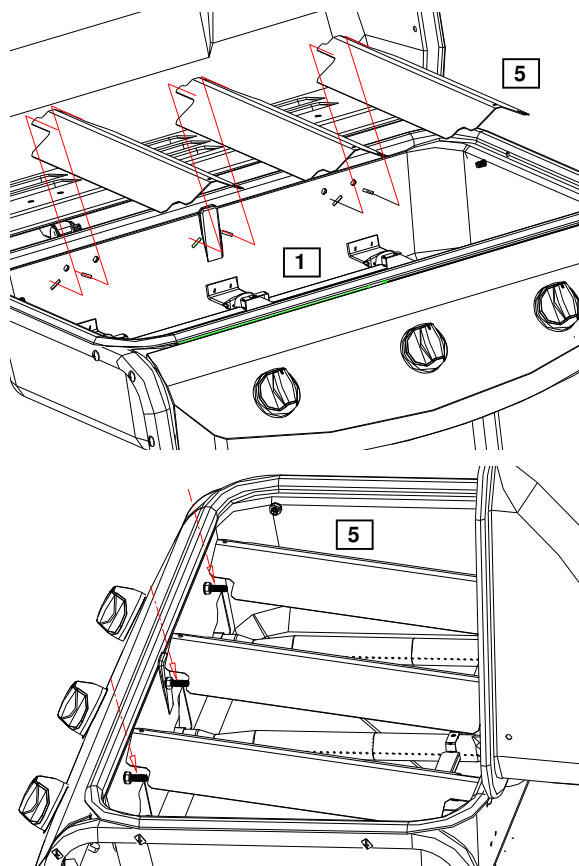


## Step 9

Place the heat tent **5** on top of each burner of the grill assembly **1**.

Align the heat tent **5** with tabs on its end against slots on the firebowl back.

Rest the heat tent **5** on the pre-assembled bolts fixed on step 7a.



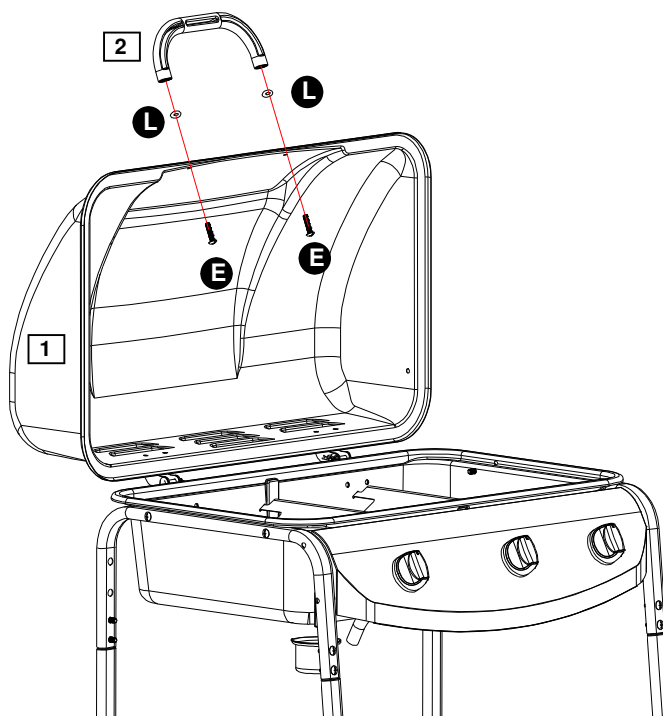
# Assembly Instructions

## Step 10

Put the washers **L** between the lid handle **2** and the lid of the grill assembly **1**.

Align the holes and fix the lid handle **2** on the lid of the grill assembly **1** using 10mm bolts **E**.

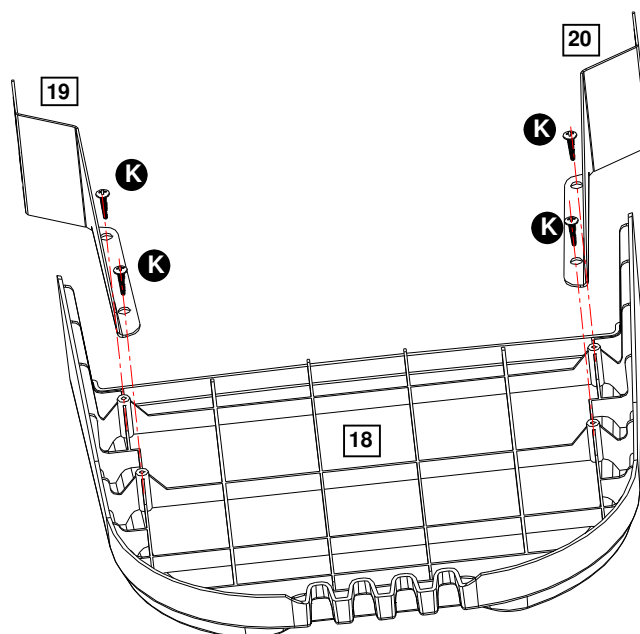
Fix the bolts tightly by the screwdriver.



## Step 11

Assemble the side table front support **19** and the side table rear support **20** to the side table **18**.

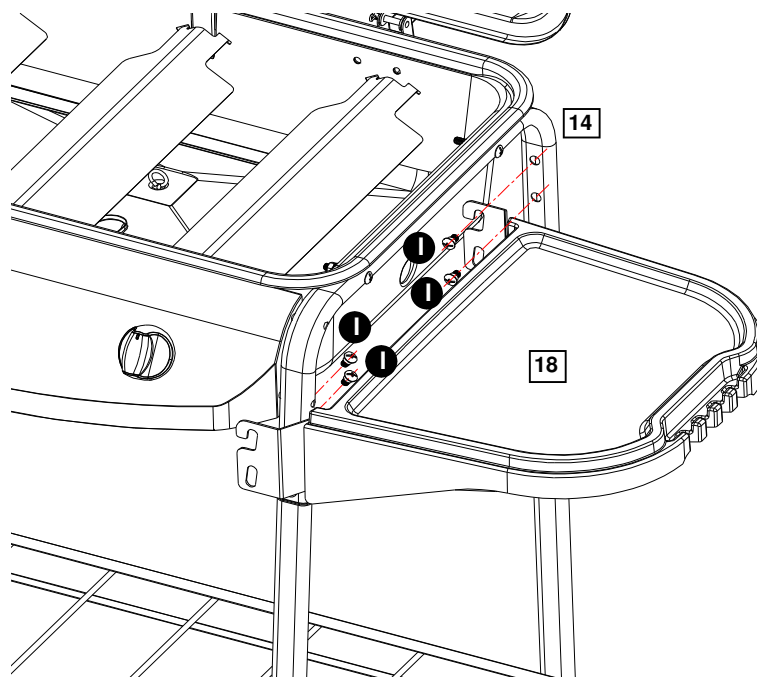
Secure the supports with 10mm screws **K**.



# Assembly Instructions

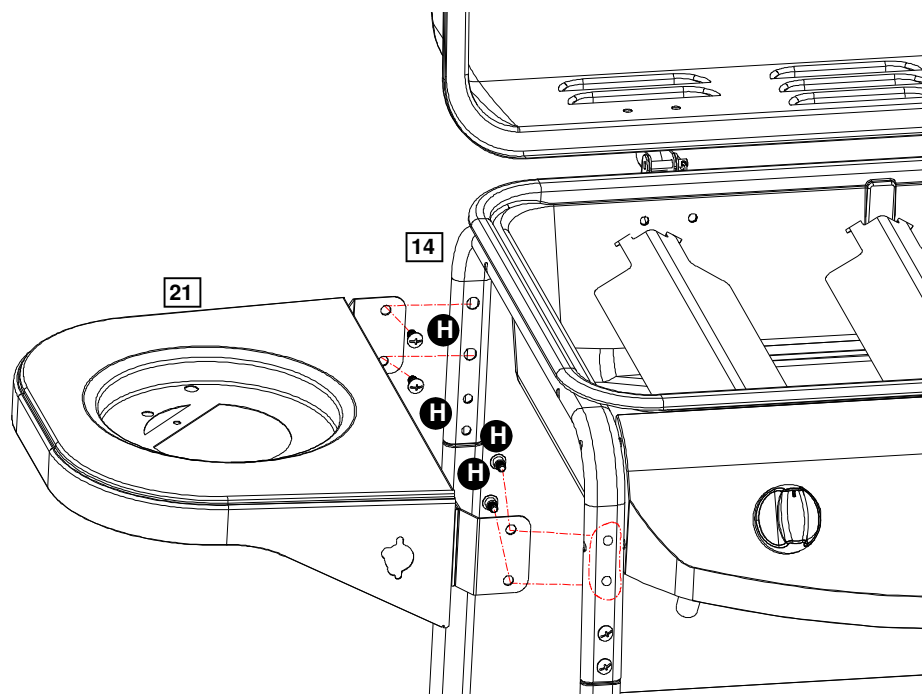
## Step 12

Install the side table assembly made in step 11 to the upper support **14** by 15mm shoulder bolts **I**.



## Step 13

Install the side burner assembly **21** to the upper support **14** using 15mm bolts **H**.



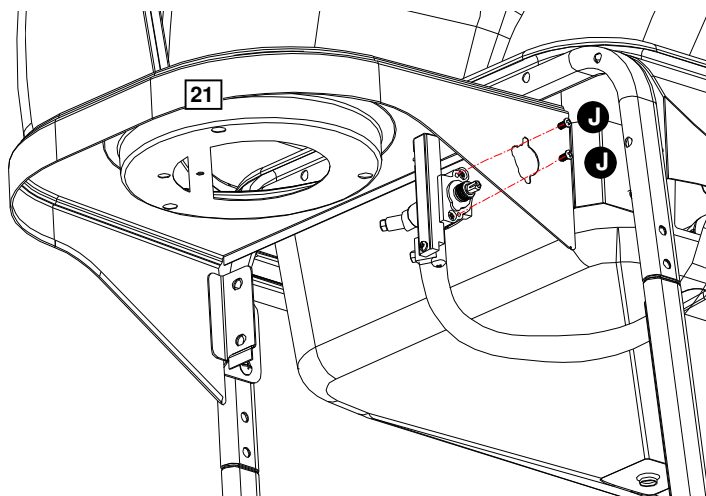


# Assembly Instructions

## Step 14

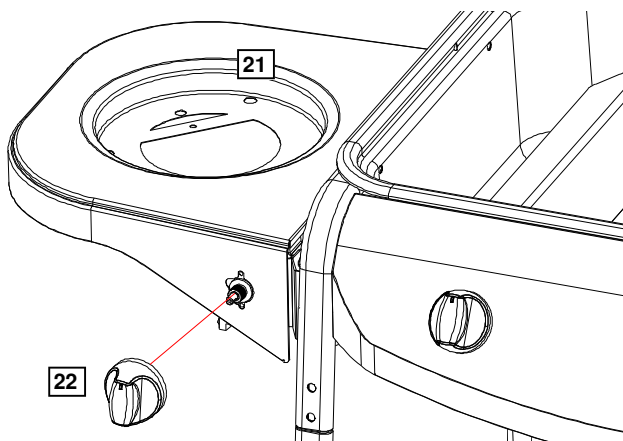
**a:** Fix the side burner valve on the side burner panel of the side burner assembly **21** using 8mm bolts **J**.

**a:**



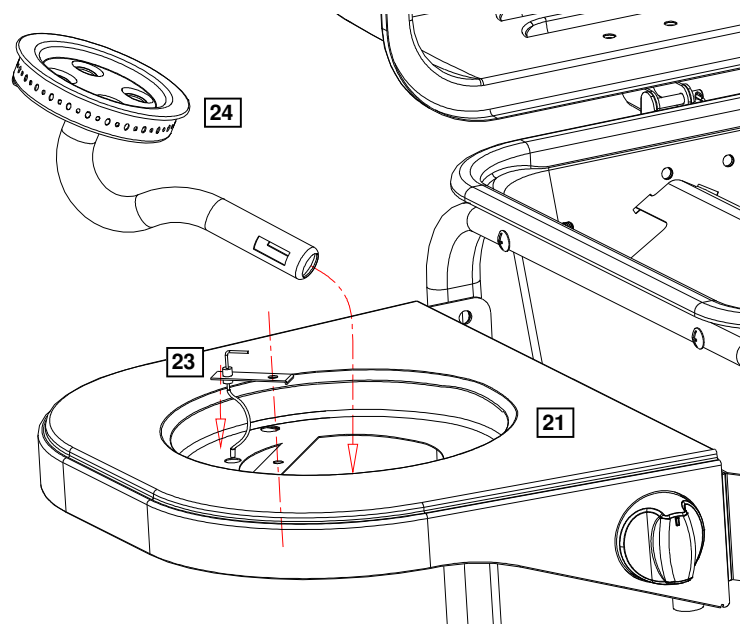
**b:** Put the side burner knob **22** on the side burner assembly **21**.

**b:**



**c:** Put the side burner **24** and the side burner electrode **23** through the hole of side burner assembly **21**.

**c:**



# Assembly Instructions

## Step 14

**d:** Align the venturi of the side burner **24** against the valve.



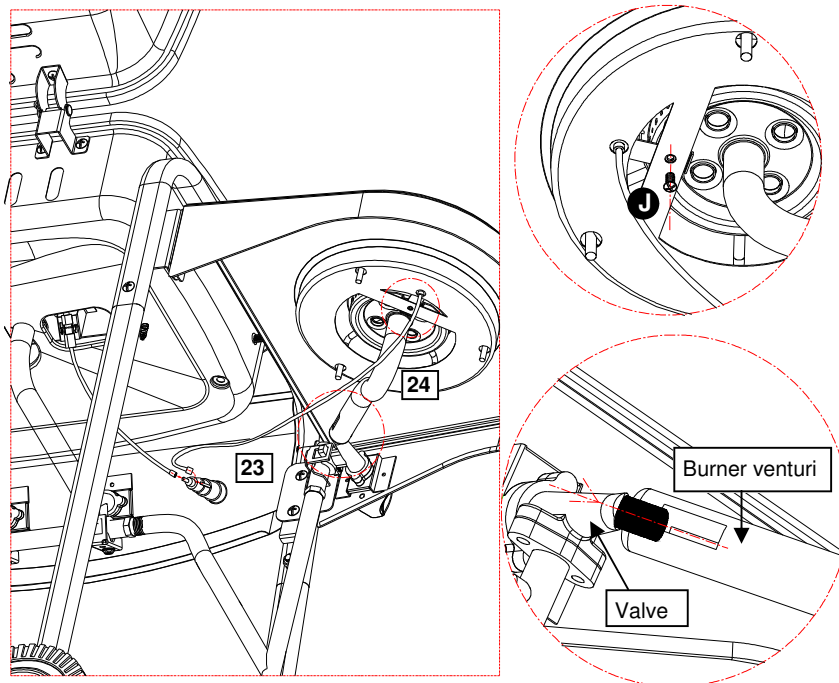
**Important:**

Make sure the valve tip goes into the venturi tube completely with good alignment.

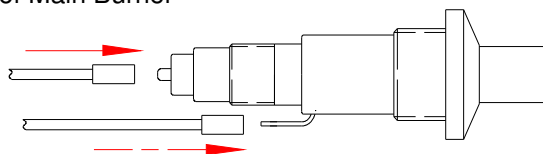
Then tighten the side burner on the side burner assembly using 8mm bolt **J**.

Connect the electrode of the main burner and the side burner electrode **23** to the electrode end of ignitor on the control panel assembly **15**.

**d:**



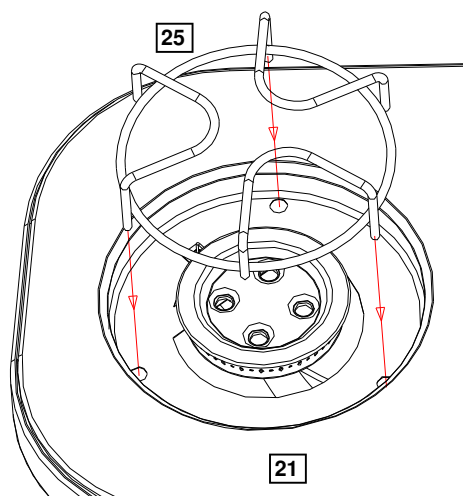
Electrode of Main Burner



Electrode of Side Burner

**e:** Put the side burner grate **25** on the side burner assembly **21** and align with 3 holes.

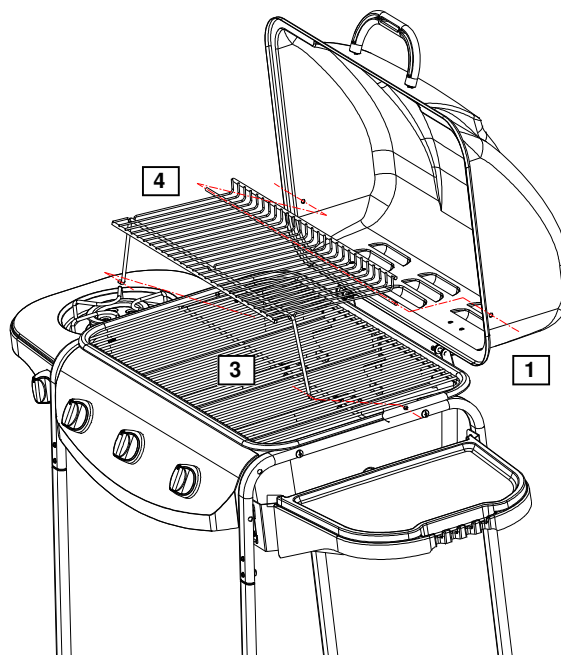
**e:**



# Assembly Instructions

## Step 15

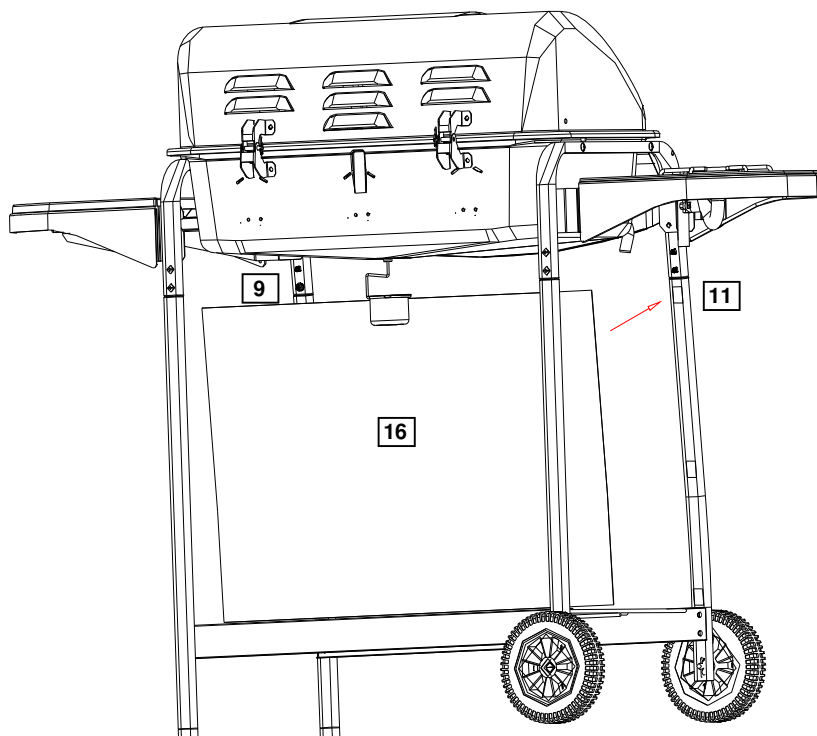
Put the cooking grill **3** and the warming rack **4** on the grill assembly **1**.



## Step 16

Attach the front canvas **16** to the left front leg **11** and right front leg **9**.

Secure the position with the velcro on canvas edge.



# Assembly Instructions

## Step 17

**Assembly is complete.**



If you need help or have damaged or missing parts, call the **Customer Helpline: 08456 400800.**

# Technical Specification

<b>Model Number</b>	KS10013
<b>Gas Category</b>	I3P (37)
<b>Type of Gas</b>	Propane
<b>Gas Pressure</b>	37 mbar
<b>Pin Number</b>	359/BU/1015
<b>Injector Size (Main Burner)</b>	0.84mm
<b>Injector Size (Side Burner)</b>	0.74mm
<b>Total Heat Input</b>	11.0 kW
<b>3 Burner Heat Input</b>	8.7 kW
<b>Side Burner Heat Input</b>	2.3 kW
<b>Gas Consumption</b>	785 g/h
<b>Country of Destination</b>	GB and IE

***Do not use this barbecue outside England and Ireland.***

This barbecue grill is imported by:

Argos Limited, MK9 2NW

# Troubleshooting

<i><b>Problem</b></i>	<i><b>Possible Cause</b></i>	<i><b>Solution</b></i>
<b><i>Burner will not light using the ignition system</i></b>	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
<b><i>Burner will not light with a match</i></b>	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
<b><i>Low flame or flashback (fire in burner tube— a hissing or roaring noise may be heard)</i></b>	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
<b><i>Gas valve knob difficult to turn</i></b>	Gas valve jammed	Replace gas valve