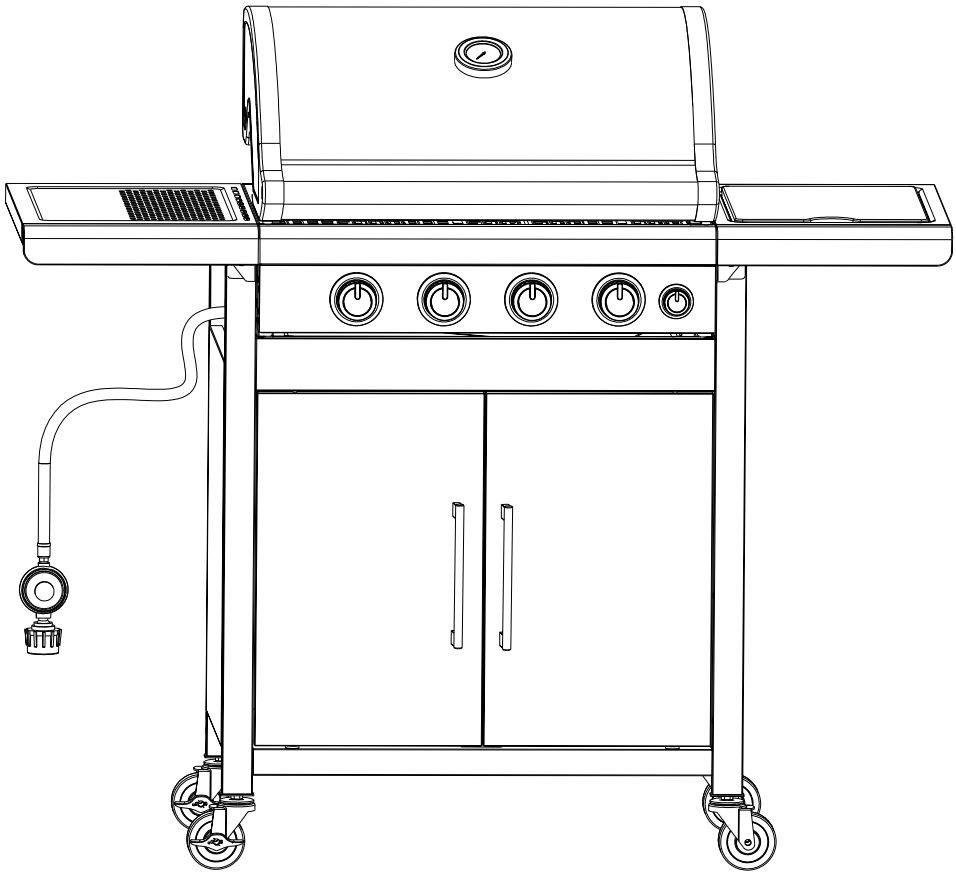
Sainsbury's Argos

DELUXE 4 BURNER BBQ

Assembly Instructions - Please keep for future reference

953/8559



Dimensions

Width - 122cm
Depth - 54cm
Height - 110cm

UK CA 0359 25

CE 2575 25

Important - Please read this instructions fully before using the appliance

If you need help or have damaged or missing parts, call the **Customer Helpline: 0345 640 2020.** Please visit the website www.argos.co.uk/help/contact-us for more information.

Argos Limited, London, EC1M 6HA, UK. Argos (N.I.) Ltd,Forestside Shopping Centre,Upper Galwally, Belfast, BT8 6FX,UK.

Issue 1 - 18/10/25

Safety and Care Advice

Important - Please read this instructions fully before using the appliance

- Assembly time: approx. 45 mins. Requires two people to unpack and build
- Retain these instructions for future reference.
- This product is for outdoor use only. Do not use indoors.
- Do not use the barbecue or store gas bottles below ground level. LPG (Liquefied petroleum gas) gas is heavier than air so if a leak occurs the gas will collect at a low level and could ignite in the presence of a flame or spark.
- For use with LPG (Liquefied petroleum gas) bottled gas only. A suitable regulator must be used for butane, propane or mixes.
- Remove plastic wrap from any part before lighting.
- Do not use within 1m of any flammable structure or surface. Do not use under any combustible surface.
- LPG (Liquefied petroleum gas) cylinders should never be placed directly underneath the barbecue.
- Do not store or use with LPG cylinder in its side as it may result in a leak or gas could enter the gas line.
- Never store gas bottles indoors.
- Do not move the barbecue during use.
- Open the barbecue lid before lighting.
- Do not move the barbecue until it has completely cooled after use.
- This barbecue must not be left unattended when lit.
- The lid handle can become very hot. Grip only the centre of the handle. Always use oven gloves when cooking or carrying out any adjustments to the barbecue.
- Use purpose designed barbecue tools with long and heat resistant handles.
- Use caution when opening the lid, as hot steam inside is released upon opening.
- Warning: accessible parts may be very hot. Keep young children and pets away.
- Turn off the gas bottle when the barbecue is not in use.
- Never cover a barbecue until it has completely cooled.
- Use this barbecue only on a stable and flat surface.
- Before use this barbecue , perform a leak test. Thus us the only safe and sure way to detect any gas leaking from joints and connections of the barbecue after assembly.
- 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. Do not modify the appliance.
- Failure to follow the manual's instructions could result in serious injury or damage.
- Modification of this barbecue may be dangerous, is not permitted and will nullify any warranty.

Gas and Regulator

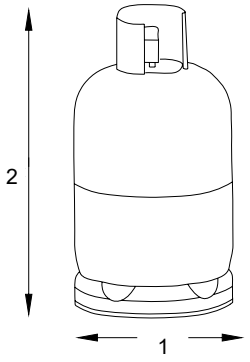
This barbecue can use either propane or butane or propane/ butane mixed LPG (Liquefied petroleum gas) bottled gas. Propane bottles, will supply gas all year round, even on cold winter days. Butane bottles will supply sufficient gas in summer, but it may affect the performance of the barbecue and restrict the heat output available from the burners, particularly once the gas temperature starts to fall below +10°C. A spanner may be required to change gas bottles.

- The hose should hang freely with no bends, twisting, tension, folds, or kinks that could obstruct free flow of gas. Always inspect the hose for cuts, cracks, or excessive wear before use.
- Apart from the connection point, no part of the hose should touch any hot barbecue parts. If the hose shows any sign of damage it must be replaced with a hose suitable for use with LPG (Liquefied petroleum gas) gas which meets the national standards for the country of use.
- A suitable hose must comply with EN16436-1, and the length should not exceed 1.5 metres.

For optimal performance, we suggest to use a 5-15kg gas bottle.

Safety and Care Advice

The maximum dimension of the gas bottle is dia 31.5cm and height 58cm.



Key
1= maximum diameter
2= maximum height

Never mount the gas bottle under the barbecue on the base shelf as this could result in serious injury to the user, other people and/or property. **Always place the gas bottle at the left or right hand side of the appliance. The hose length should not exceed 1.5 metres. The gas bottle should be sited as far away from the appliance as possible without straining the hose.** This appliance is only suitable for use with low-pressure butane or propane gas and 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/nut. This barbecue is set to operate a 28-30 mbar regulator with butane gas or a 37mbar regulator with propane gas. Use a suitable regulator certified to EN16129. Please consult your LPG (Liquefied petroleum gas) dealer for information regarding a suitable regulator for the gas cylinder.

Installation

Selecting a Location
This barbecue is for outdoor use only and should be placed in a well-ventilated area, and on a safe and even surface. Never place your barbecue below ground level. The barbeque must not be used on a combustible surface, such as wooden decking. The sides of the barbecue should NEVER be closer than 1 me-tre from any combustible surface, including trees and fences and make sure that there are no heat sources near the barbecue (cigarettes, open flames, spark etc.). Keep this barbecue away from any flammable materials!

Precautions
Do not obstruct any ventilation openings in the barbecue body. Position the gas bottle on level ground next to the barbecue and safely away from any source of heat. When installing or changing the gas bottle the barbeque must be switched off, remove all sources of ignition from the area (open flames, cigarettes etc.) before proceeding.

Fixing a 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 (Always perform a leak test in a well-ventilated area)
Confirm all control knobs are in the off position. Turn the gas on / open the gas control valve on the gas bottle or regulator. Check for leaks by brushing a solution of ½ water and ½ liquid detergent / soap over all the gas system joints, including gas bottle valve connections, hose connections, and regulator connections. NEVER USE AN OPEN FLAME to test for leaks at any time. If bubbles form over any of the joints there is a leak. Turn off the gas supply at the gas bottle. Retighten all joints. Repeat test. If bubbles form again do not use the barbecue and seek help from a suitably qualified engineer. Always wipe the mixed solution (½ water and ½ liquid detergent / soap) from all joints and connections after leak testing. Leak test annually, and whenever the gas bottle is removed or replaced.

Safety and Care Advice

Operation

Warning

- Before proceeding, make certain that you understand the ***IMPORTANT INFORMATION*** section of this manual.
- Your barbecue is not designed to be used with more than 50% of the cooking area as a solid plate — this includes baking dishes. Full coverage will cause excessive build-up of heat and damage the barbecue. This is not covered by warranty.

Preparation Before Cooking

To prevent food from sticking to the cooking surface, 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 colors may change slightly as a result. This is normal and should be expected.) The first time you use the barbecue allow it to heat up for approximately 20 minutes before adding any food. It will allow the food-safe coating to harden(as is the case with any oven). During use, the protective coating may come off the cooking surface. This is normal and it not harmful. To ease cleaning it is recommended that the drip tray is lined in aluminium foil

Lighting the Main Burner

- Open the barbecue lid.
- Ensure all knobs are in the off position. Open the gas control valve on the gas bottle or regulator.
- Push down the control knob with lightning "⚡"logo and keep pressing while turning anti-clockwise to the high"🔥" position. A click sound will be heard and ignition will take place. Then push down other control knob in order from left to right without lightning logo "⚡" and keep pressing while turning anti-clockwise to the high "🔥" position.
- 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.
- Failure to follow this lighting sequence could result in a hazardous situation occurring.
- 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 lid (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.

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 leftmost control knob anti-clockwise to the Max position, the leftmost burner should ignite first.
- After the leftmost burner is lit, push in and turn the left hand centre control knob to Max position, the second burner should ignite automatically.
- Repeat same procedure to light the right hand centre and rightmost burner.
- If burner fails to ignite, stop using the BBQ and seek help from a suitably qualified engineer.
- 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 lid (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

- Open the barbecue lid.
- 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 until you feel resistance pause 4 seconds. Then continue turning the control knob until a click is heard and the burner is lit.
- 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, stop using the BBQ and seek help from a suitably qualified engineer.

Grill Cooking

The burners heat up the flame tamer underneath the grill, which in turn heats the food on the grill. The natural food juices produced during cooking fall onto the hot flame tamer below and vaporise. The subsequent rising smoke bastes the food, as it travels upwards, imparting that unique barbecued flavor.

Warming Rack

Warming racks are a convenient way to keep cooked food warm or to warm items such as bread rolls. It is advisable to place food (particularly fatty foods) to the front of the warming rack to avoid the possibility of juices and fat running down the back of your barbecue. Always check that your warming rack is properly fitted before use.

Flare-Up Control *Very Important Notice*

Flare-ups occur when meat is barbecued, and its fat and juices fall upon the hot flame tamer. Smoke of course helps give food its barbecued flavour, but it is best to avoid excessive flare-up to prevent food being burned. To control flare-ups, it is ABSOLUTELY ESSENTIAL to trim away excess fat from meat and poultry before grilling, use cooking sauces and marinades sparingly and try to avoid very cheap cuts of meat or meat products as these tend to have a high fat and water content. Also, the burners should always be placed on the low setting during cooking.

When flare-ups do occur, they can usually be extinguished by applying baking soda or salt directly onto the flame tamer. Always protect your hands when handling anything near the cooking surface of the barbecue and take care to protect yourself from the flames.

If a fat fire occurs, please see the instructions given below.

Fat Fires

Empty and clean the drip tray, of food debris after each cooking session. If the barbecue is to be used for large gatherings, it will be necessary to turn off and cool the barbecue every two hours to remove food debris from the drip tray, and clean it out. The time between cleaning may need to be reduced if very fatty foods or cheap meat products are being cooked. Failure to do this may result in a fat fire, which may cause injury and could seriously damage the barbecue.

In the event of a fat fire:

- If safe to do so, turn all control knobs to the ‘off’ position.
- Turn off the gas supply at the gas bottle.
- Keep everyone at a safe distance from the barbecue and wait until the fire has burnt out.
- Do not close the lid or lid of the barbecue.
- NEVER DOUSE A BARBECUE WITH WATER. IF AN EXTINGUISHER IS USED, IT SHOULD BE A POWDER TYPE.
- DO NOT REMOVE THE DRIP TRAY.
- If the fire does not seem to be abating or appears to be worsening, contact your local Fire Brigade for assistance.

Safety and Care Advice

End of Cooking Session
After each cooking session, turn the barbecue burners to the “high” position and burn for 5 minutes. This procedure will burn off cooking residue, thus making cleaning easier. Make sure the lid 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 supply at the bottle.
Wait until the barbecue is sufficiently cool before closing the lid.

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.

In order to extend the life and maintain the condition of your barbecue, we strongly recommend that the unit be covered when left outside for any length of time, especially during the winter months
.
Even when your barbecue is covered for its protection, 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. It is possible for mould to grow on any fat remaining on parts of the barbecue. This should be cleaned off smooth surfaces with hot soapy water.

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. A chrome cleaner may be used on chrome parts if required. To prevent rusting, wipe chrome plated parts with cooking oil after rinsing and drying.

Cooking Surfaces & Warming Rack
When the barbecue has cooled, clean with hot soapy water. To remove any food residue, use a mild cream cleaner on a non-abrasive pad. Do not use scouring pads or powders as they can permanently damage the finish. Rinse well and dry thoroughly. Due to the weight of the cooking surfaces, we do not recommend cleaning in a dishwasher.

It is quite normal for surface rust to be present on the cooking surface. If rust appears between uses or in storage, clean with a soft brass wire brush. Be careful not to damage the cooking surface, re-oil and cure.

Burner
Provided that they are operating correctly, in normal usage, burning off the residue after cooking will keep the burners clean.

The burners should be removed and cleaned annually, or whenever heavy build-up is found, to ensure that there are no signs of blockage (debris, insects) in either the burner portholes or the primary air inlet of the burners. Use a pipe cleaner to clear obstructions.

When refitting the burners, be careful to check that the neck of the burner fits over the valve outlet.
It is quite normal for surface rust to be present on the burners. If rust appears between uses or in storage, clean with a soft brass wire brush.

Safety and Care Advice

Flame Tamer
Remove any food residue from the flame tamer surface with a plastic or wooden scraper or brass wire brush.

Do not use a steel scraper or wire brush. Clean with hot soapy water and rinse well.

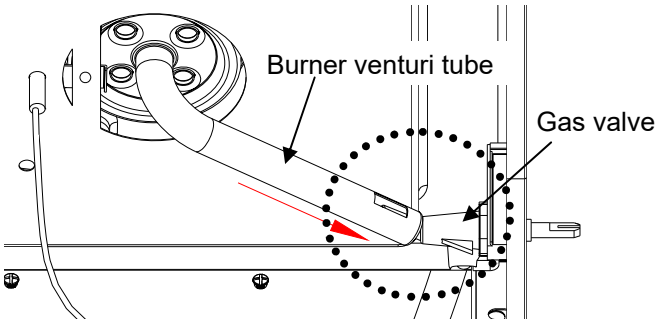
Drip Tray
After every use, empty and clean the drip tray of any fat or food particles, using a plastic or wooden scraper if necessary.

Failure to keep it clean, and excessive build up can result in a fat fire. This can be hazardous and severely damage the barbecue. This is not a fault in the barbecue and is therefore not covered by the terms of the warranty. If required, the tray can be washed in hot soapy water.

Barbecue Body
Regularly remove excess grease or fat from the barbecue body using a cloth wrung out in hot soapy water and dry thoroughly. Excess fat and food debris can be removed from inside the body using 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. Do not use abrasives. 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.

A stainless steel cleaner may be used on stainless steel parts if required.

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

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

Trolley
Wipe with a cloth wrung out in hot soapy water and dry.

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

Storage
Ensure the barbecue is properly cooled before covering or storing. 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.

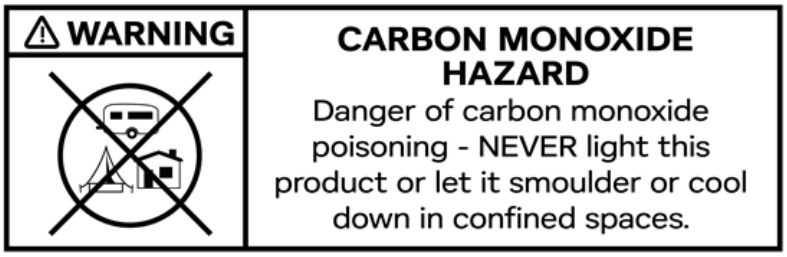
Warming racks and cooking grills should be coated with cooking oil.

Cover the burners with aluminum foil in order to prevent insects or other debris from obstructing the burner holes.

If the barbecue is to be stored indoors, the gas bottle must be disconnected and left outside. The gas bottle should always be stored outside, in a dry, well-ventilated area, away from any sources of heat or ignition. Do not let children tamper with the bottle.

When using the barbecue after extended periods of storage follow the cleaning procedures.

Carbon Monoxide Hazard

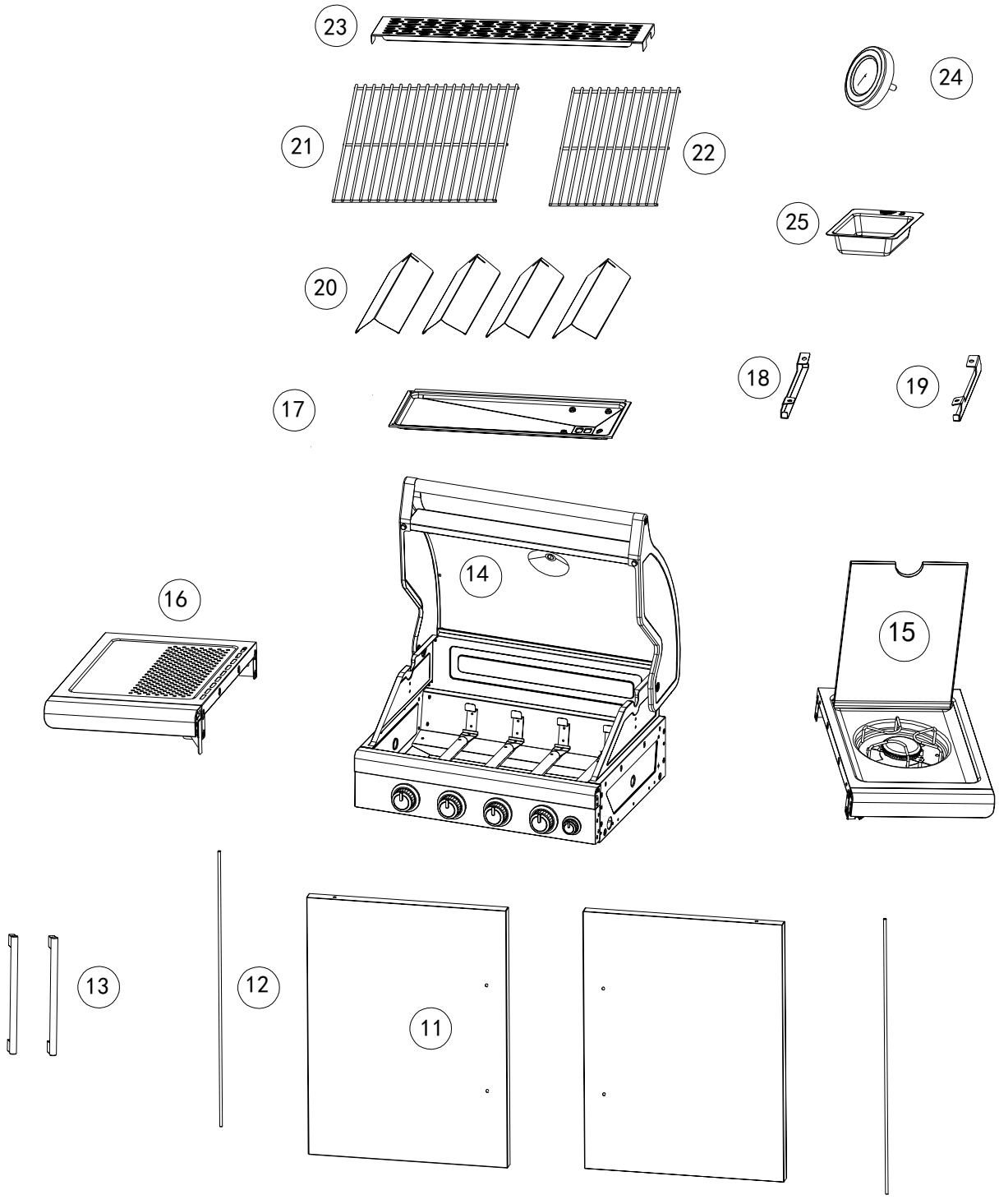


Note: if required the next page can be cut out and used as reference throughout the assembly. Keep this page with these instructions for future reference.

Components - Parts

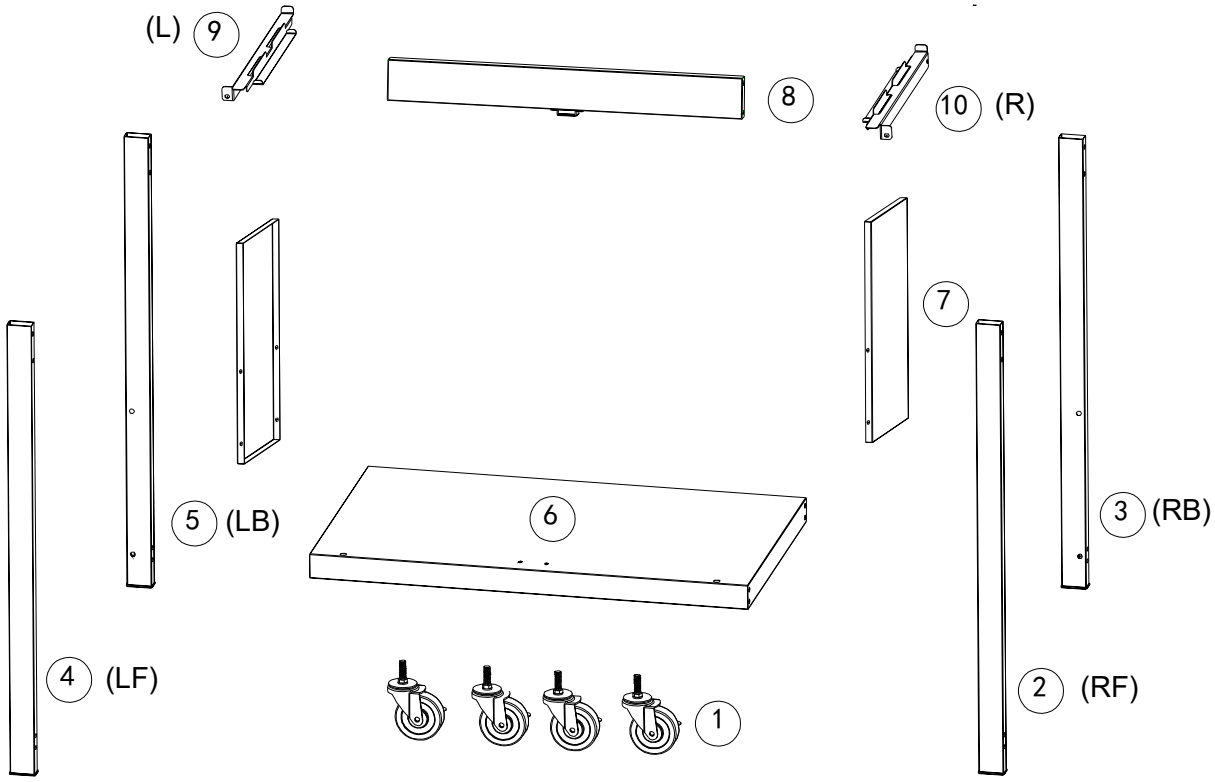
If you have damaged or missing components, call the **Customer Helpline: 0345 640 2020**

Please check you have all the panels listed below



Components - Parts

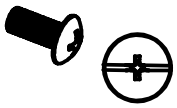
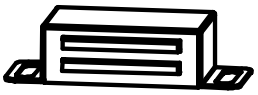
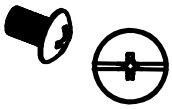
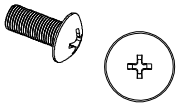
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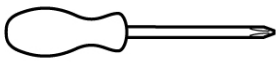
Components - Fittings

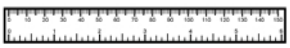
Please check you have all the panels listed below

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

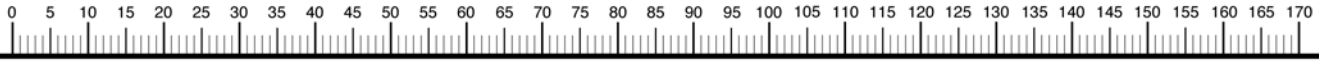
A  M5 55mm bolt x 20	**B**  M5 10mm Should bolt x 24	**C**  M4 8mm bolt x 2
D  x 2	**E**  Door Magnet x 1	**F**  Door post x 1
G  M4 8mm bolt x 4	**H**  Ø 28mm-2 x 1	**I**  M5 10mm SS bolt x 4

Tools required (not included)

 Philips screwdriver

 Ruler/ tape measure

Ruler - Use this ruler to help correctly identify the screws

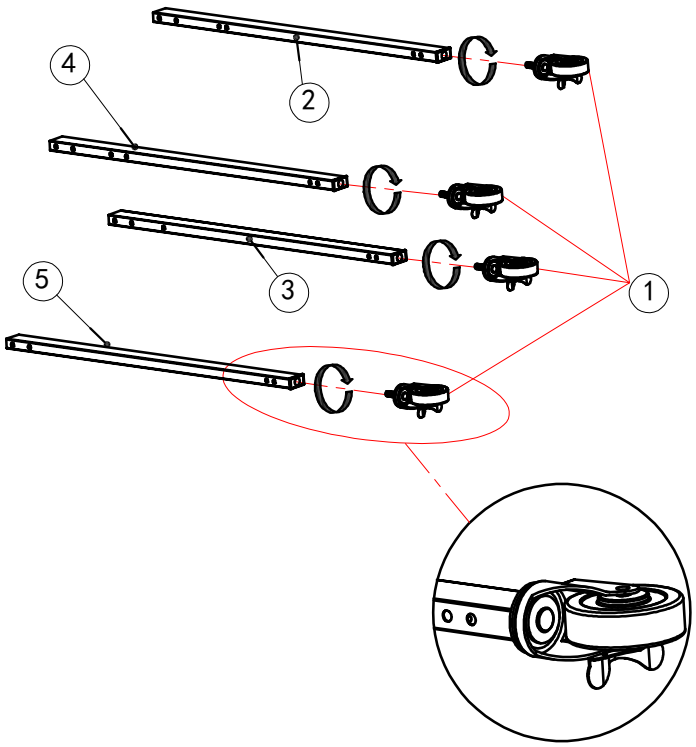


Assembly Instructions

Step 1

Attention: If there is any installation problems while installing the grill, you can try to loose the tighted bolts in the previous steps to adjust the position.

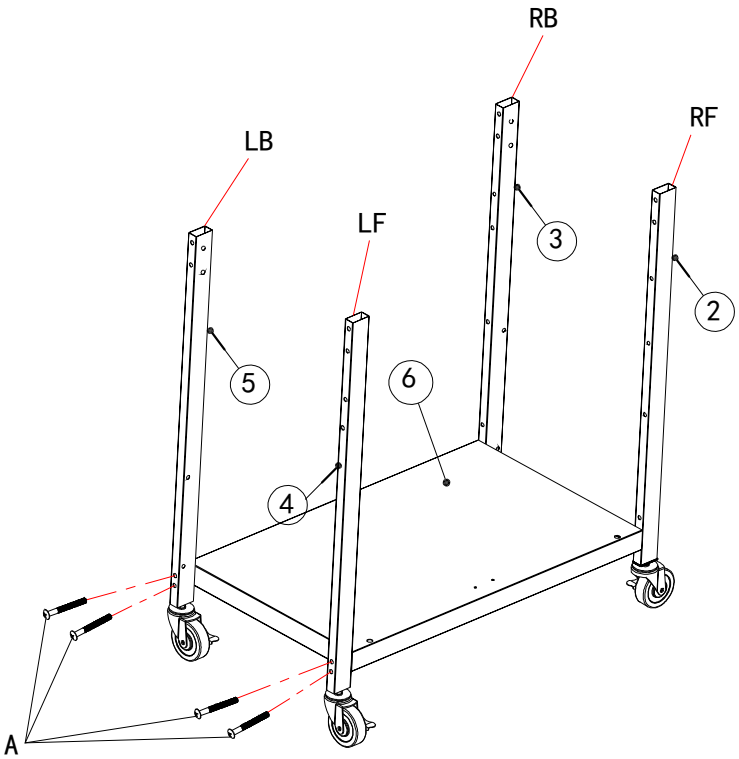
Fix four legs with castors.



Step 2

Fix four legs separately on the bottom shelf (6) using bolt A.

Attention! Ensure legs are in the correct position before moving to the next step.



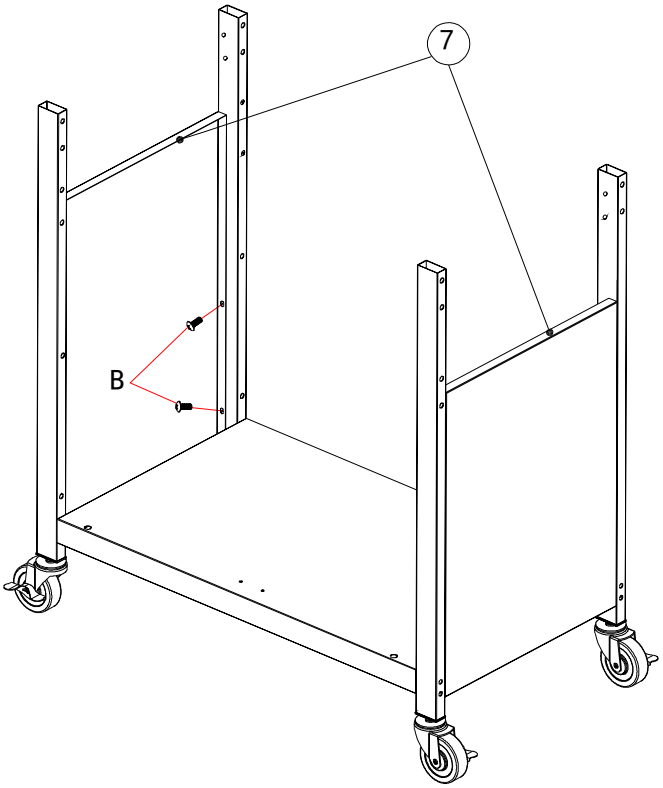
A		8PCS

Assembly Instructions

Step 3

Fix the side panel (7)

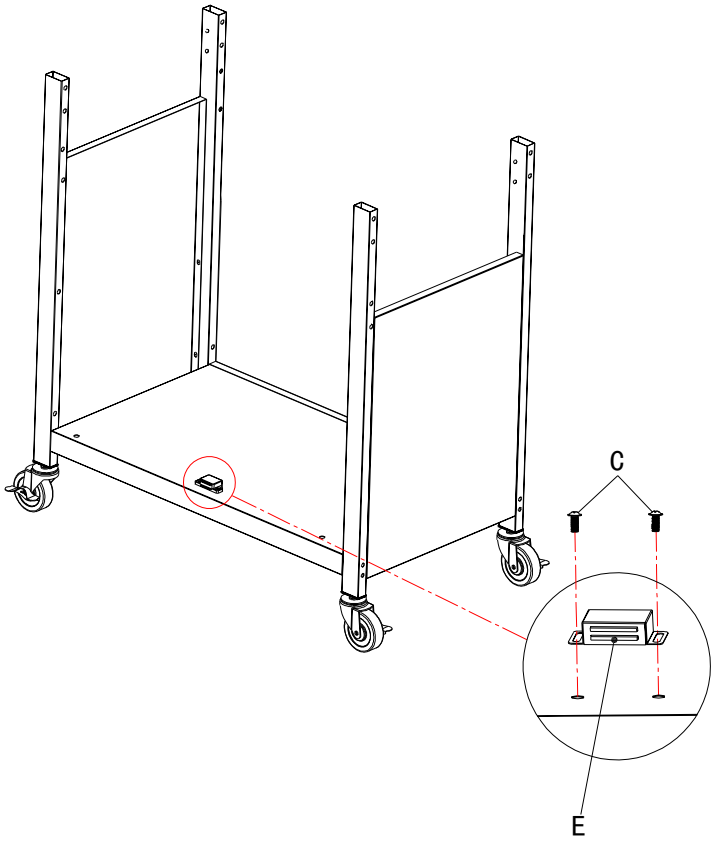
to legs using bolt B.

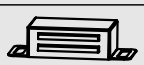


B		8PCS

Step 4

Fix the magnet E to the bottom shelf with bolt C.



C		2PCS
E		1PC

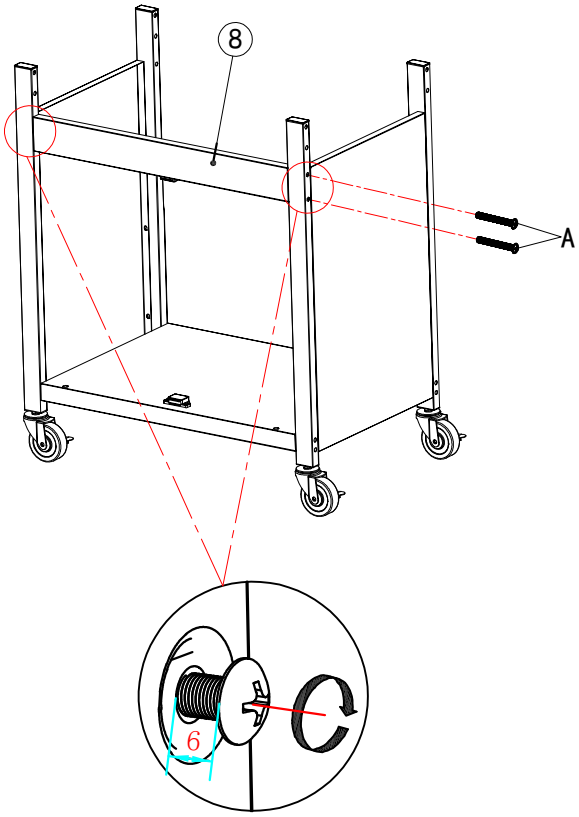
Assembly Instructions

Step 5

Fix the cart front panel ⑧ to the front legs using bolt A.

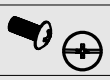
Do not tighten the screws completely.

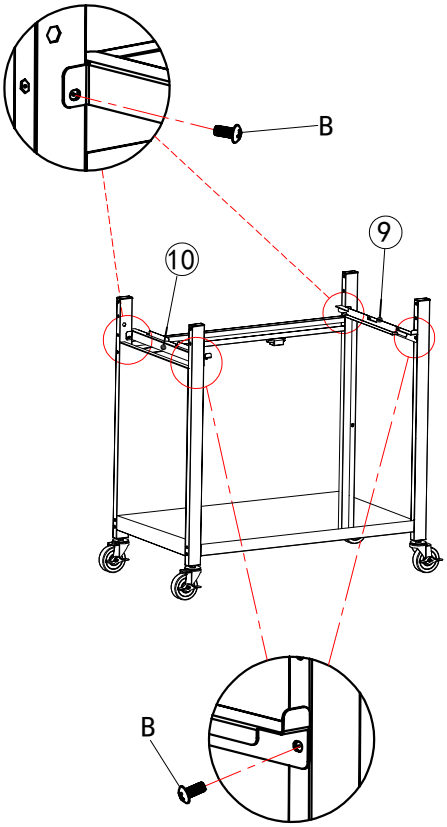
A		4PCS



Step 6

Fix the body support ⑨ ⑩ to legs using bolt B.

B		4PCS

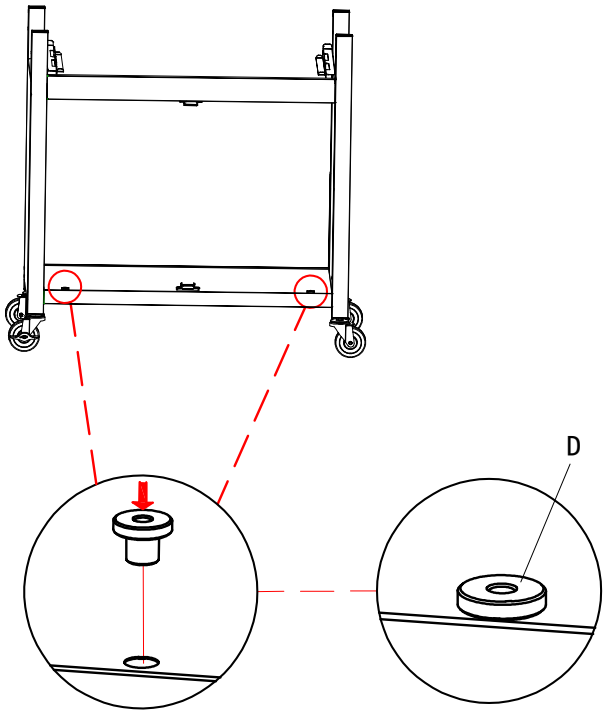


Assembly Instructions

Step 7

Put part D into the hole on the bottom shelf.

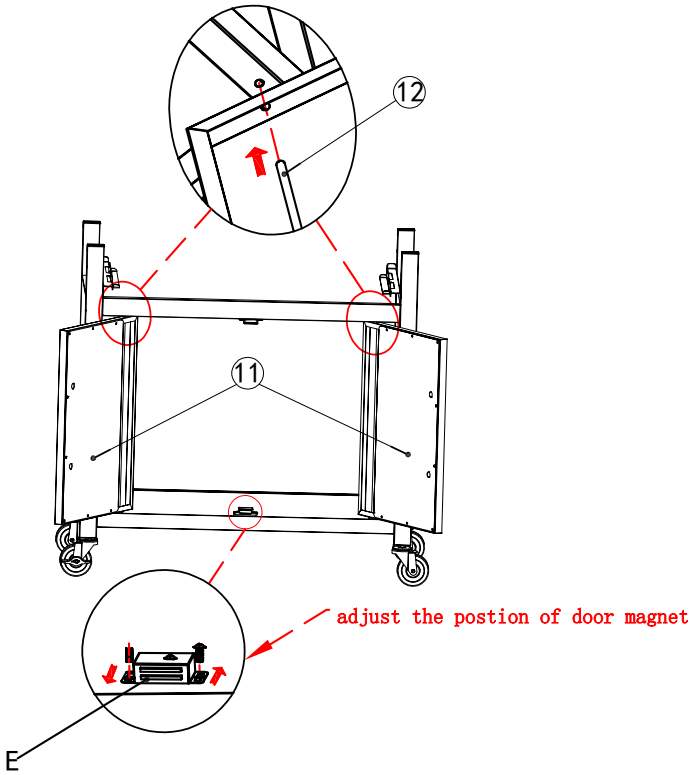
D		2PCS



Step 8

Connect door ⑪ with cart front panel and bottom shelf using axle ⑫.

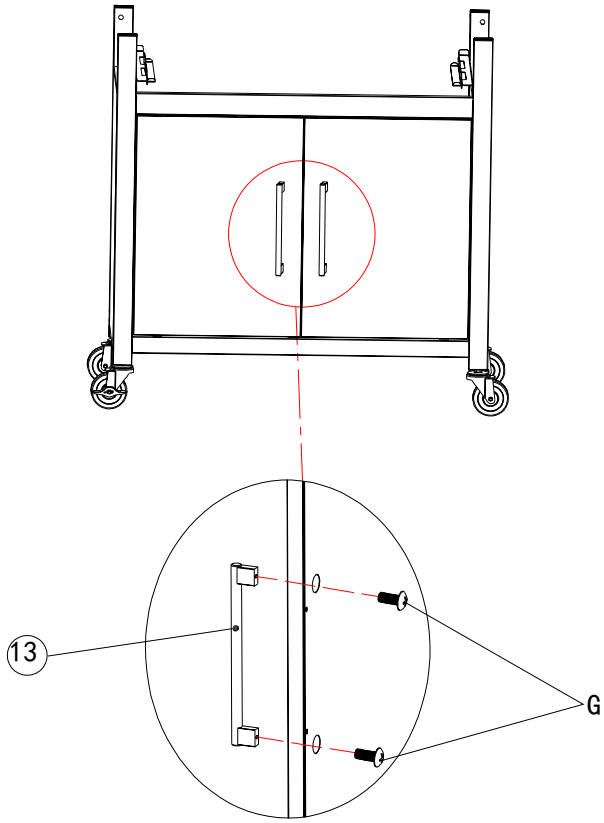
After this step, adjust the position of the door magnet to ensure direct contact is maintained.

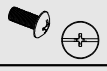


Assembly Instructions

Step 9

Fix the door handle (13) to the door using bolt G.

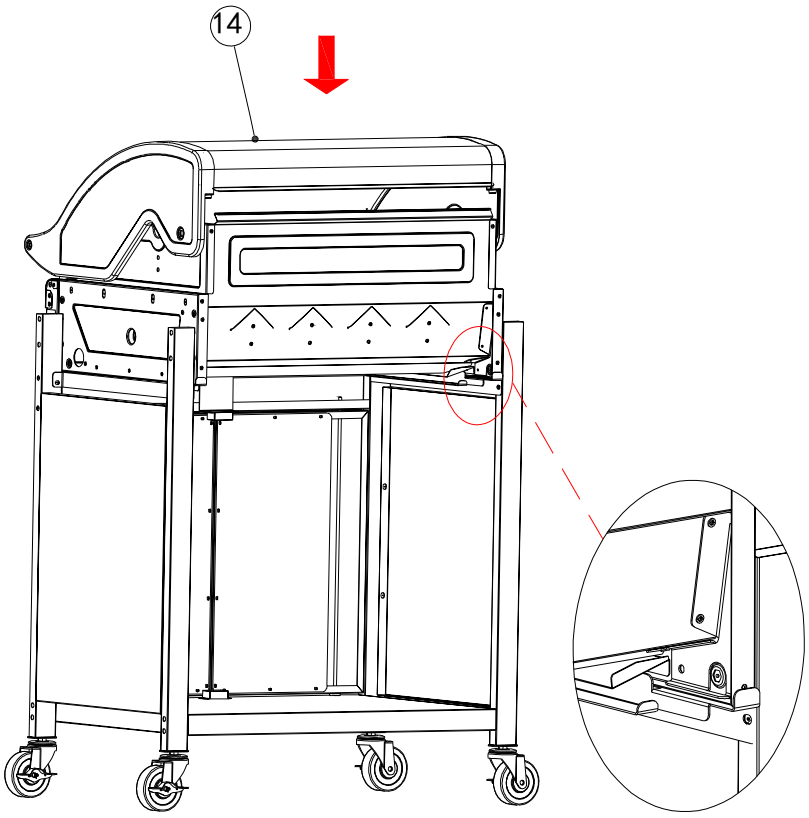


G		4PCS

Step 10

Put the body (14) of the BBQ onto the frame, taking care to locate correctly.

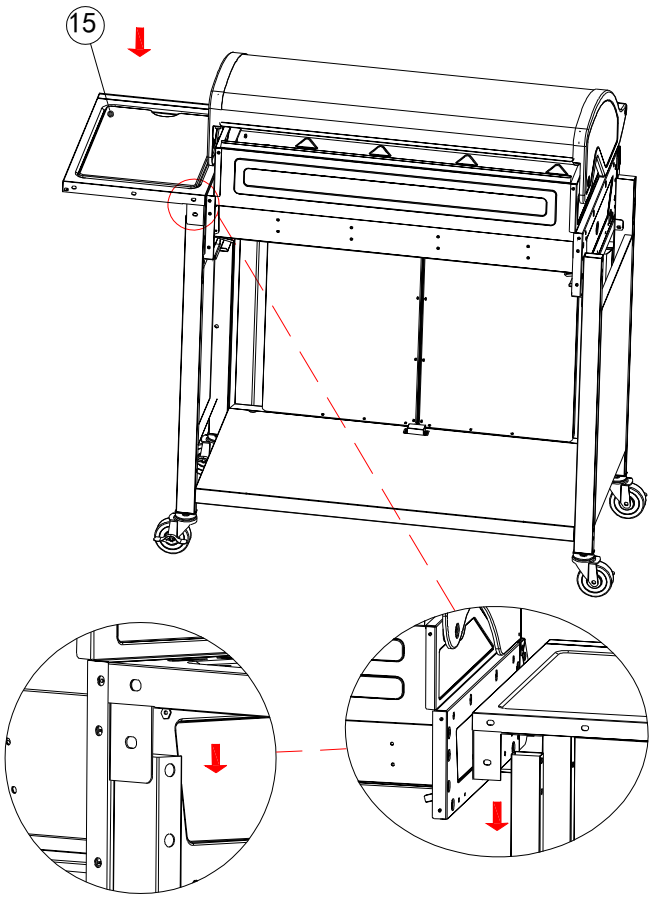
We recommend two people to carry out this step.



Assembly Instructions

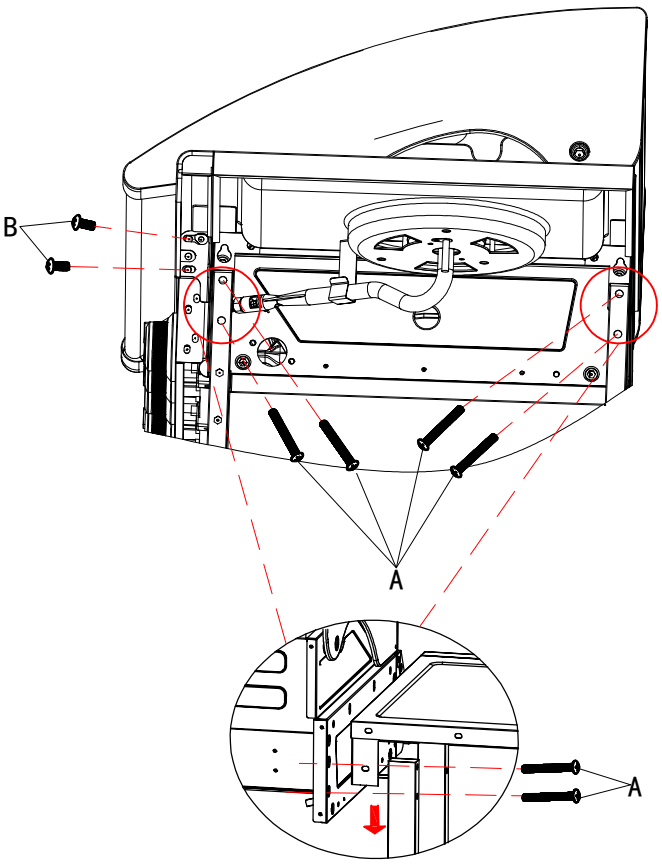
Step 11

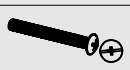
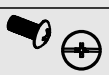
Put right side table (15) between the right legs and body.



Step 12

Fix the right legs, right side table and body using bolt A and B.

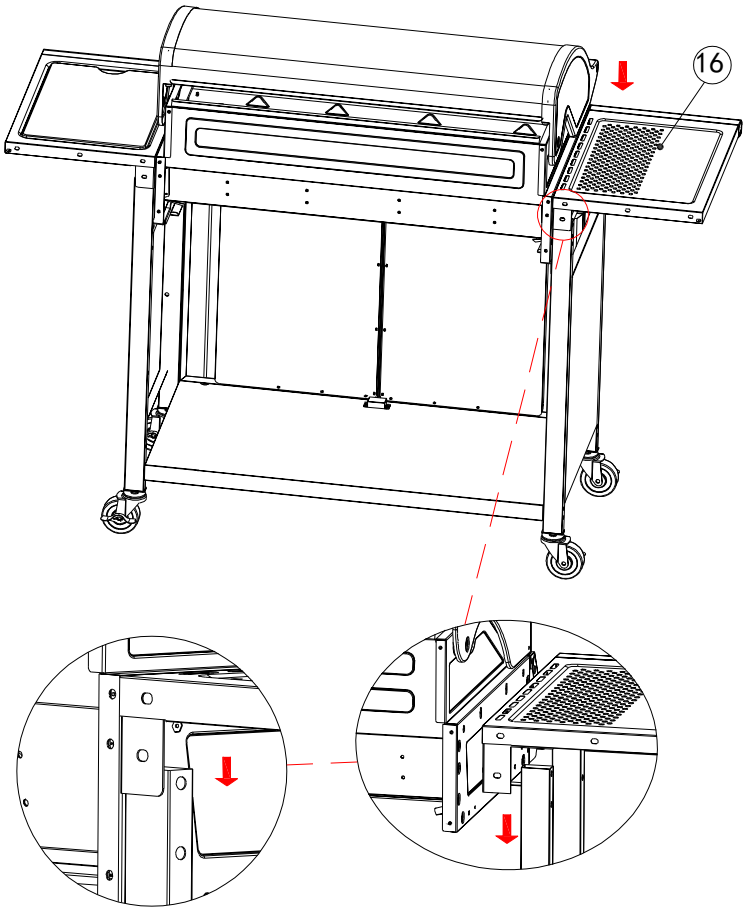


A		4PCS
B		2PCS

Assembly Instructions

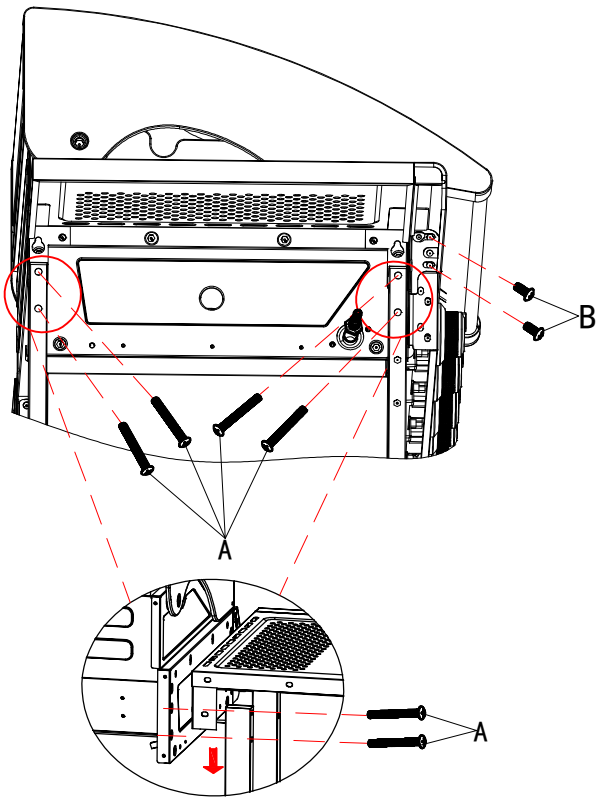
Step 13

Put left side table ⑯ between the left legs and body.



Step 14

Fix the left legs, left side table and body using bolt A and B.



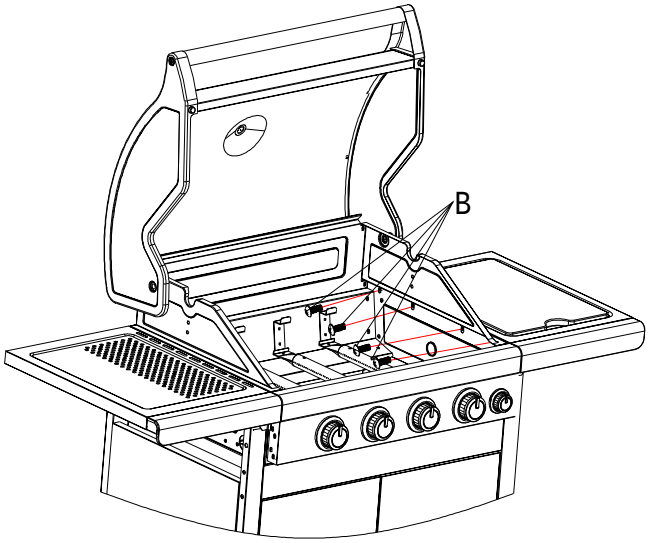
A		4PCS
B		2PCS

Assembly Instructions

Step 15

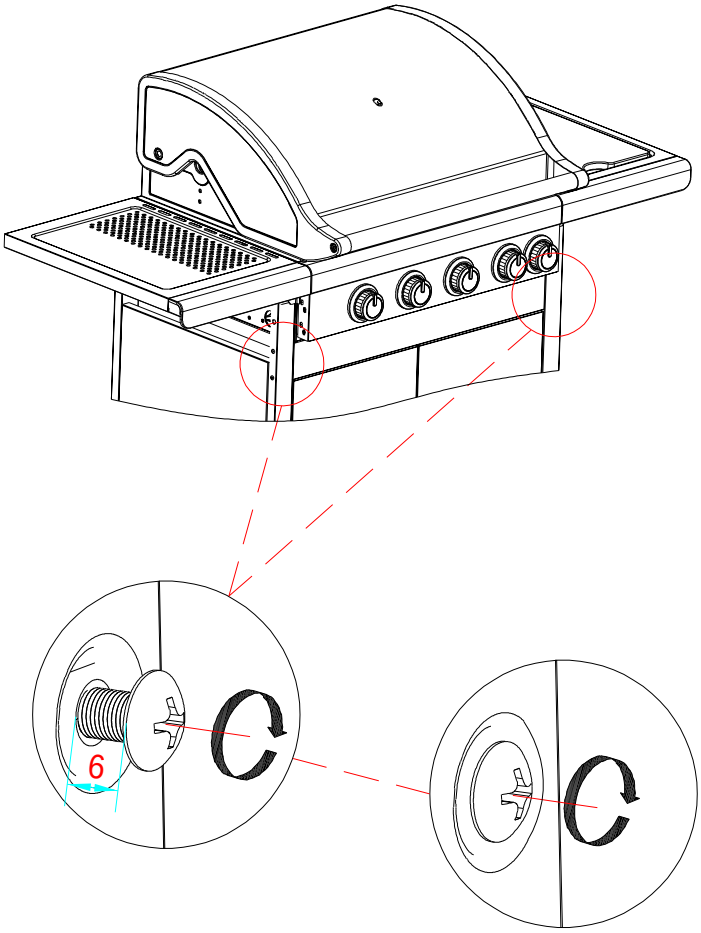
Fix left and right tables on the body using bolts B.

B		8PCS



Step 16

Tighten the screws completely.



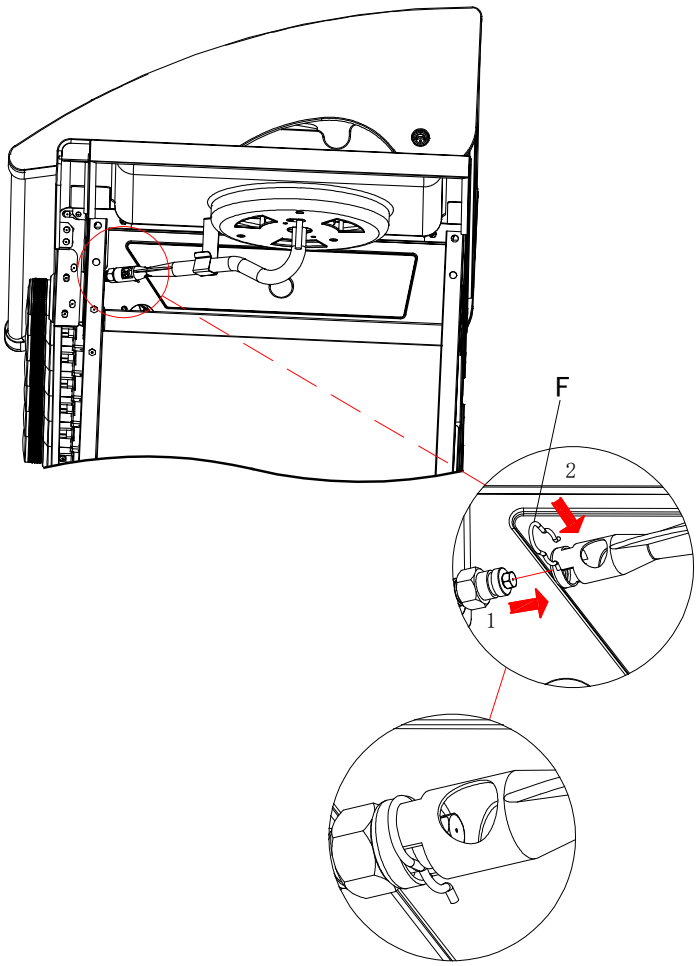
Assembly Instructions

Step 17

Align the side burner venturi against the valve, and fix them using F.

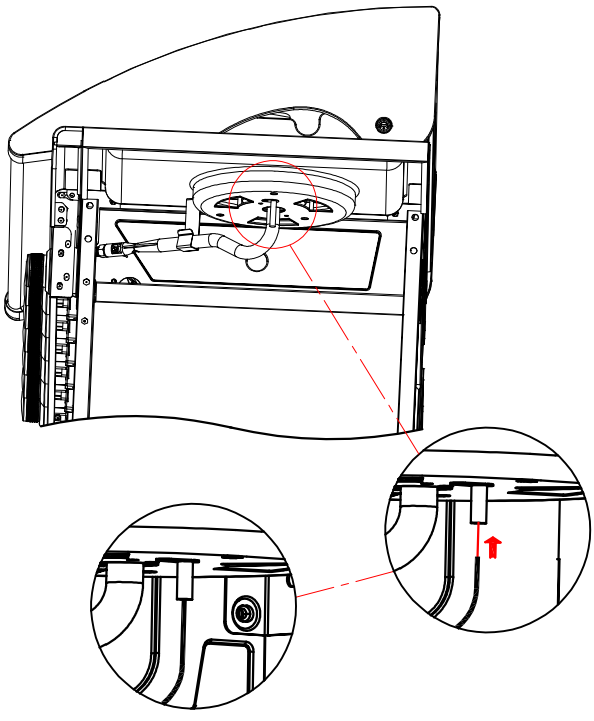
Important:
Make sure the valve tip goes into the burner venturi completely with good alignment.

F		1PC



Step 18

Put the side burner electrode wire into the side burner electrode.

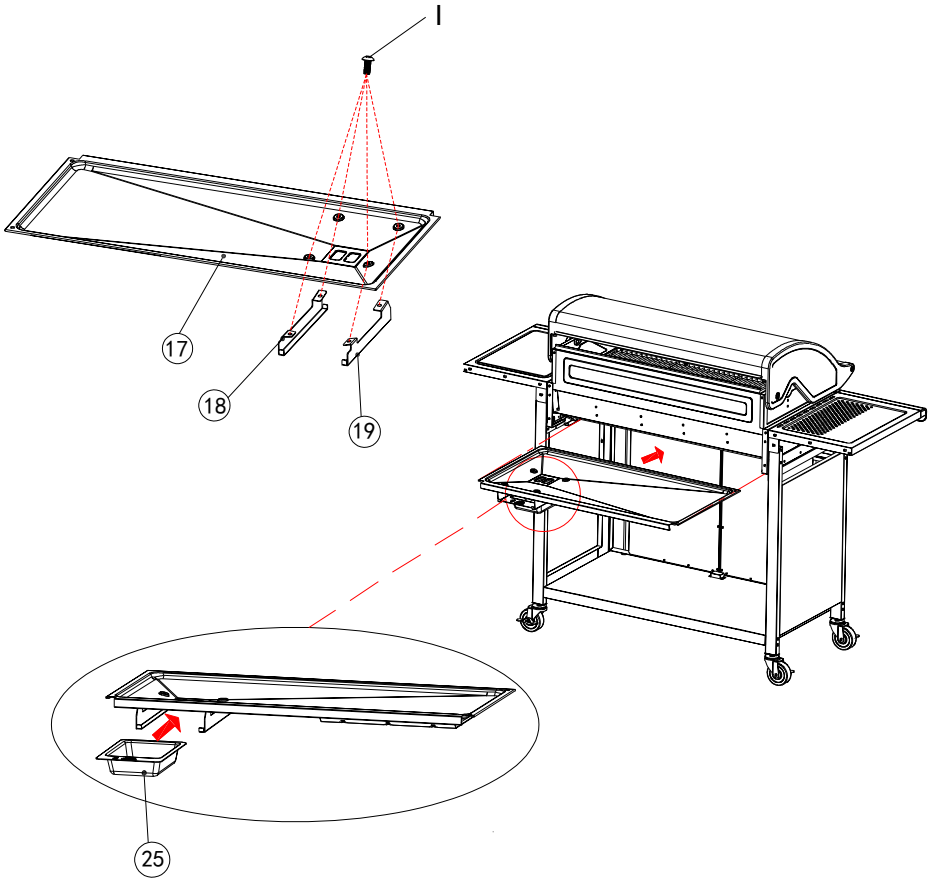


Assembly Instructions

Step 19

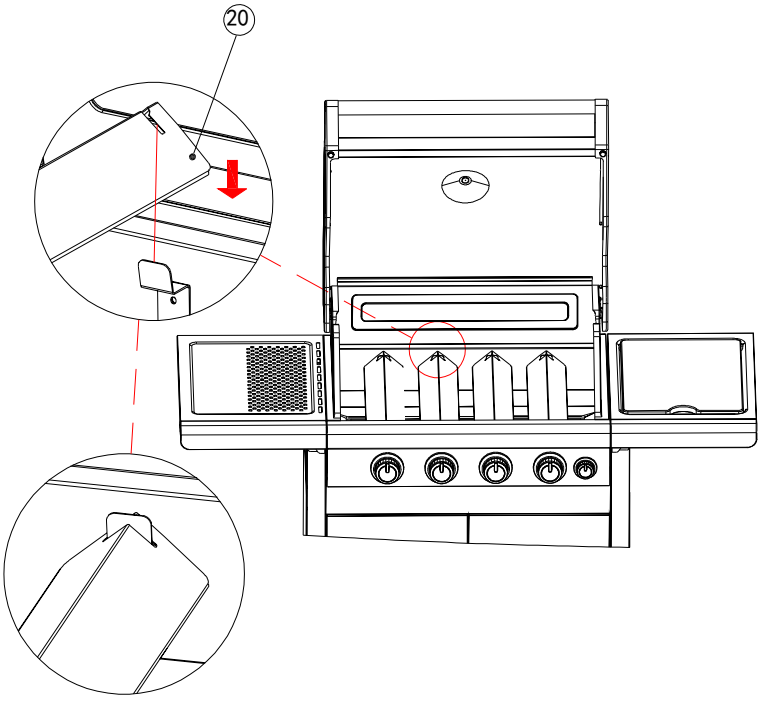
Fix left and right oil cup support ⑱ ⑲ on the oil pan ⑰ using bolts I.
Put the oil cup ㉕ into the support，then place the oil pan with the oil cup in the cart.

I		4PCS



Step 20

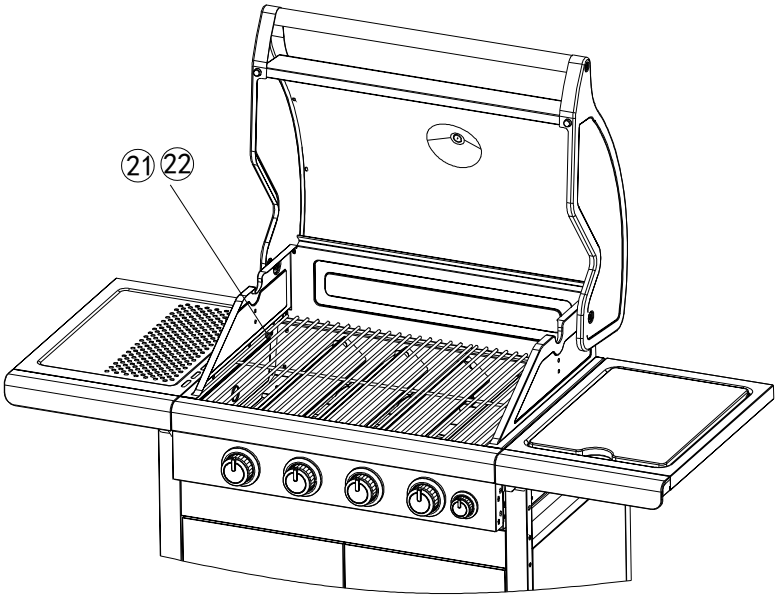
Put the flame tamer ⑳ on the grill separately.



Assembly Instructions

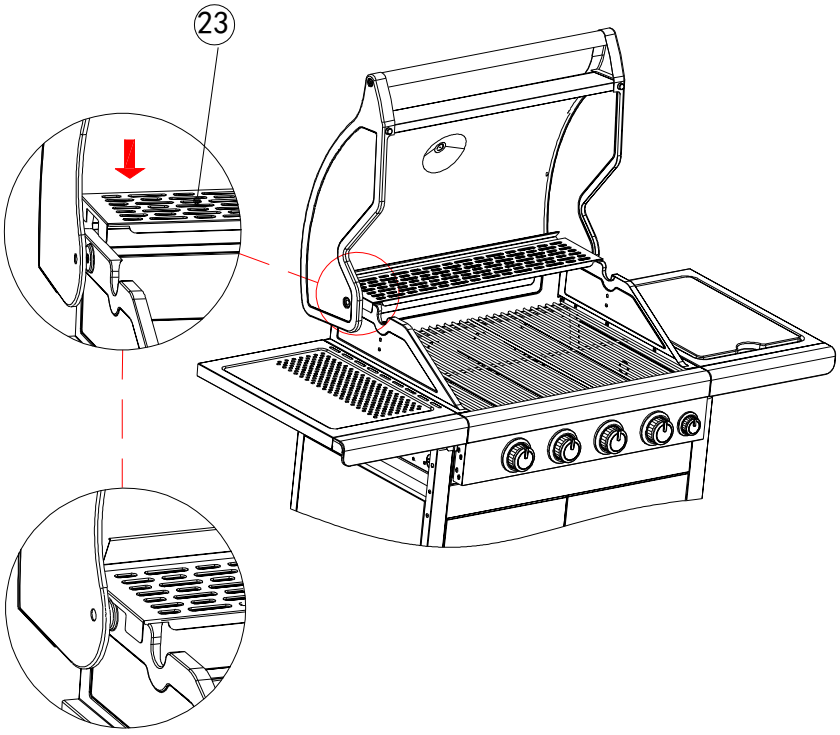
Step 21

Put the cooking grid (21)(22) on the grill separately.



Step 22

Put the warming rack (23) the grill.
Remove the protective wrap from the warming rack.

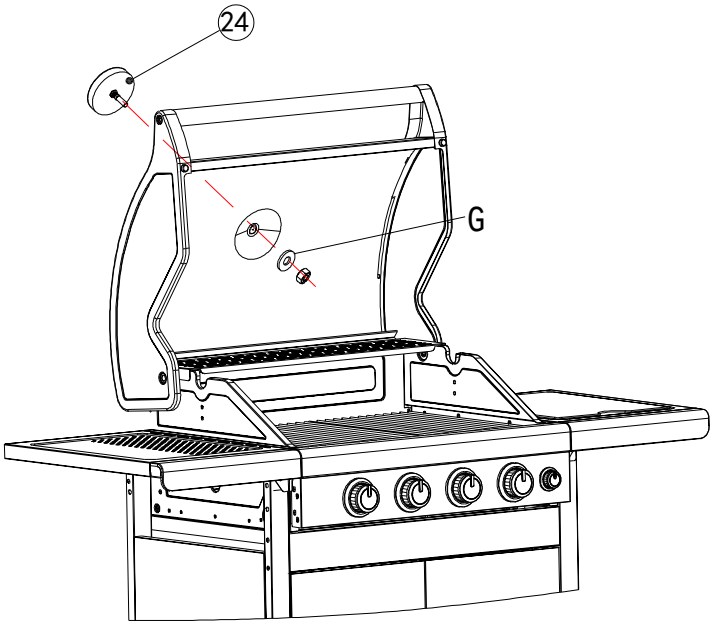


Assembly Instructions

Step 23

Fix the thermometer (24) on the grill assembly. Put shim H between nut and thermometer.

Finally, please check and ensure that all screws are tightened



H		1PC

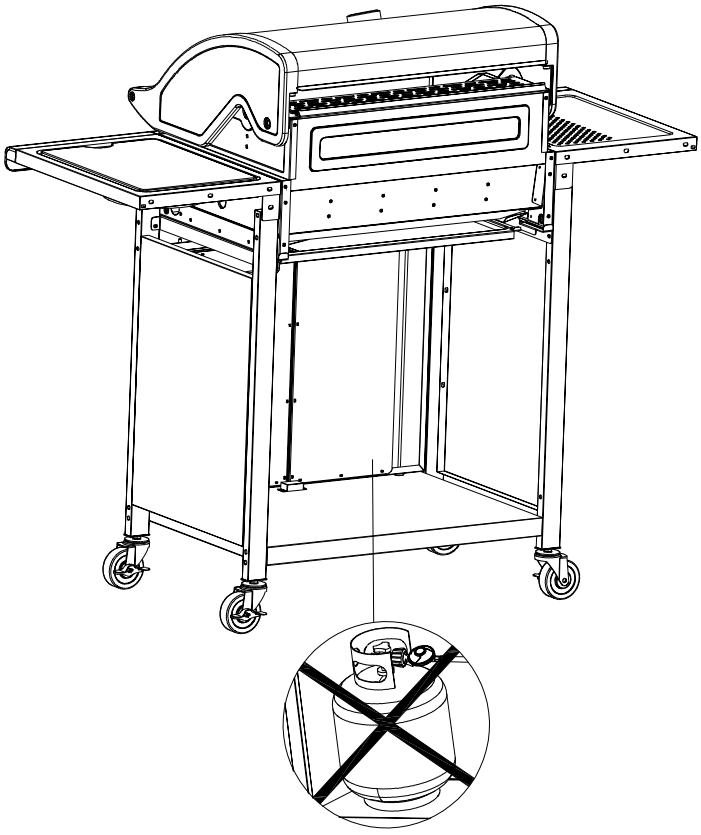
Assembly is complete.

ALL JOINTS AND CONNECTIONS MUST NOW BE LEAK TESTED BEFORE USING THE BARBECUE.

Leak test annually, and whenever the gas bottle is removed or replaced.

Always place the gas bottle at the side of the appliance. The gas bottle should be sited as far away from the appliance as possible without straining the hose. The hose length should not exceed 1.5 metres.

Please ensure the hose is not touching the base of the BBQ.



Technical Specification

Model Number	E61B34B28-SB	
Gas Category	$I_{3+(28-30/37)}$	
Type of Gas	Propane	Butane
Gas Pressure	37 mbar	28-30 mbar
Pin Number	0359DM00064/2575DM31328	
Injector Size (Main Burner)	0.86mm	
Injector Size (Side Burner)	0.76mm	
Total Heat Input	14.5 kW	
4 Burner Heat Input	12 kW	
Side Burner Heat Input	2.5 kW	
Gas Consumption	1054 g/h	
Country of Destination	GB and IE	

Do not use this barbecue outside Great Britain and Ireland.

This barbecue grill is imported by:

Argos Limited, London, EC1M 6HA, UK. Argos (N.I.) Ltd,Forestside Shopping Centre,Upper Galwally, Belfast, BT8 6FX,UK.

Troubleshooting

Problem	*Possible Cause*	*Solution*
Burner will not light using the ignition system	LPG gas cylinder is empty	Replace with full cylinder
	Faulty regulator	Have regulator checked or replaced
	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	LPG gas cylinder is empty	Replace with full cylinder
	Faulty regulator	Have regulator checked or replaced
	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)	LPG 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

Argos Limited, London, EC1M 6HA, UK. Argos (N.I.) Ltd,Forestside Shopping Centre,Upper Galwally, Belfast, BT8 6FX,UK.