

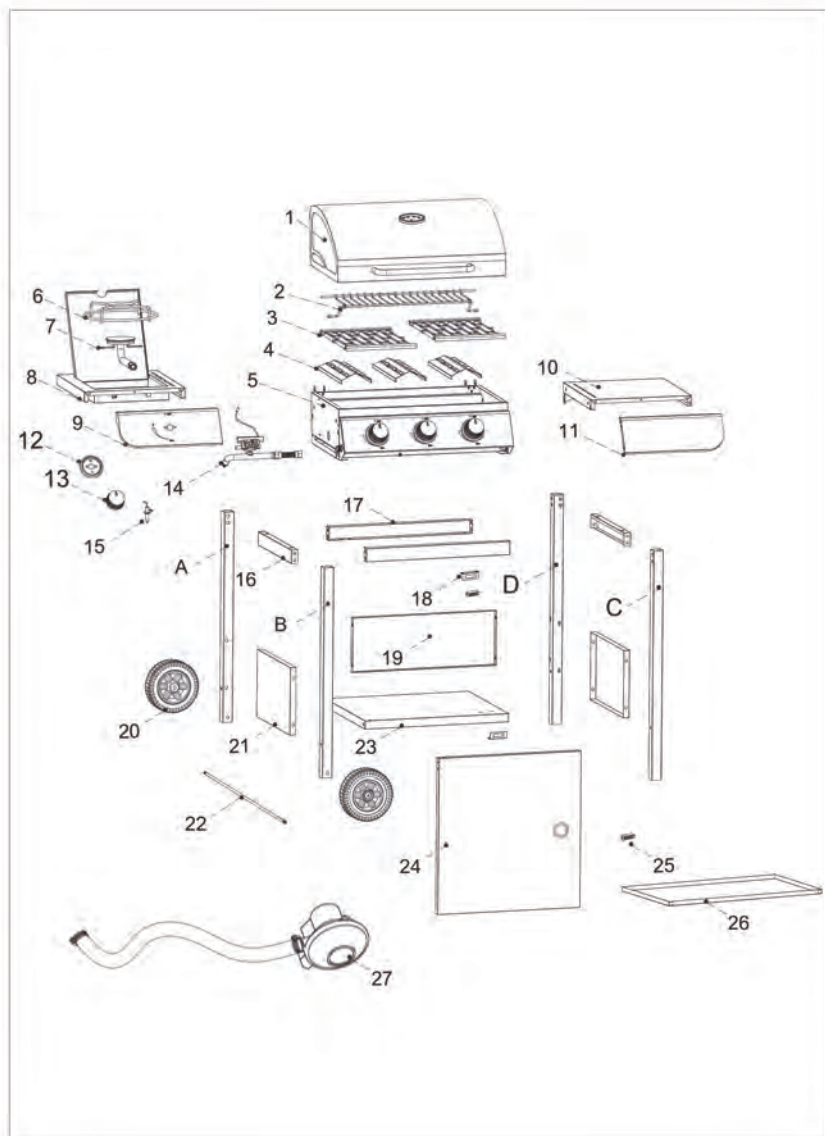


Assembly Instructions

GARDENLINE®

GAS BARBECUE





NO.	Description	Figure	QTY	NO.	Description	Figure	QTY
1	Hood		1	18	Magnet Plate		1
2	Warming Rack		1	19	Rear Panel		1
3	Cooking Grid		2	20	Wheel		2
4	Flame Tamer		3	21	Side Panel		2
5	Body Assem		1	22	Wheel Axle		1
6	Side Burner Rack		1	23	Bottom Panel		1
7	Side Burner		1	24	Door		1
8	Side Burner Table		1	25	Magnet		2
9	Left panel		1	26	Grease Tray		1
10	Side Table		1	27	Regulator Kit		1
11	Right panel		1	A	Left Rear Leg		1
12	Knob base		1	B	Left Front Leg		1
13	Knob		1	C	Right Front Leg		1
14	Side burner valve		1	D	Right Rear Leg		1
15	Ignition Pin		1				
16	Side Bracket		2				
17	Beam		2				

Screw Blister









NO.	Description	Figure	QTY	NO.	Description	Figure	QTY
a	Screw (M6X10)		34	e	M8 Nut		2
b	Screw (M6X45)		4	f	M8 Washer		4
c	Screw (M4X8)		15	g	Screw (M6x15)		4
d	M4 Nut		7	h	Screw (M4x10)		4

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General information

Reading and storing the assembly instructions



These assembly instructions belong to this Premium Gas Barbecue (hereinafter also called the "product"). They contain important information about assembly and use.

Read the assembly instructions carefully, in particular the safety instructions, before using the product. Failure to follow these assembly instructions may lead to severe injuries or product damage.

The assembly instructions are based on the standards and regulations that are valid with the country-specific directives and laws.

Keep the assembly instructions for future reference. If you pass this product on to a third party, you must also supply the assembly instructions.

Intended use

The barbecue is exclusively intended for outdoor use to cook, broil or heat food.

It is exclusively intended for private use and not for the commercial sector.

Only use the barbecue as described in these assembly instructions. Any other use is considered improper and may lead to product damage or even personal injury. Do not modify the barbecue. The barbecue is not a toy.

The manufacturer or retailer assumes no liability for damage caused by improper or incorrect use.

Parts sealed by the manufacturer or the agent may not be manipulated by the user.

Explanation of symbols

The following symbols are used in these assembly instructions, on the product or on the packaging.

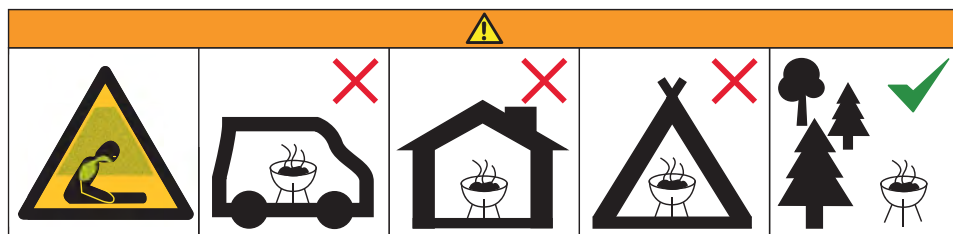


This symbol provides you with useful additional information on handling and use.



Declaration of conformity (see chapter "Declaration of conformity"):
Products marked with this symbol meet all the applicable Community regulations of the European Economic Area.

Safety



WARNING! Do not use the barbecue in a confined and/or habitable space e.g. houses, tents, caravans, motor homes, boats. Danger of carbon monoxide poisoning fatality.

The following signal words are used in these assembly instructions.

⚠WARNING!

This signal symbol/word denotes a hazard with an average risk level that could lead to death or severe injury if it is not avoided.

⚠CAUTION!

This signal symbol/word denotes a hazard with a low risk level that could lead to mild or moderate injury if it is not avoided.

NOTE!

This signal word provides a warning about potential material damage.

Safety notes

General safety notes

- **WARNING!** This barbecue will become very hot, do not move it during operation.
- Do not use indoors!
- Do not use in covered areas!
- Only use the barbecue at a safe distance from flammable materials (at least 1.5 m). Flammable materials include furniture or wooden structures, for instance.
- Use heat-resistant barbecue mitts or gloves (conforming to EN 407, Contact Heat rating level 2 or greater) while cooking.
- Always use barbecue tools with a long, heat-resistant handle to set down and turn items on the barbecue.

- Never use water to extinguish burning grease! Close the lid and the ventilation opening to put out the flames.
- Allow the barbecue to cool down completely before cleaning.
- Screw connections may come loose during use, which can impair the stability of the barbecue. Therefore, you must check that the screws are properly tightened before each use. If necessary, retighten all screws to ensure that the barbecue is secure.
- Do not use charcoal or any fuel other than liquid gas (propane, butane) to power the barbecue.
- Do not smoke while using the product.

Risks for persons

- This barbecue may be used by persons with reduced physical, sensory or mental abilities or lack of experience or knowledge if they have been supervised or instructed in the safe use of the appliance and have understood the risks arising.
- Keep packaging film, styrofoam, or small parts away from children. Danger of suffocation!
- **WARNING!** Keep children and pets away!
- The barbecue will be hot during cooking, and should never be left unattended.
- Do not wear clothing with loose flowing sleeves while lighting or using the barbecue.
- Never bend over the hot barbecue during grilling.
- The use of alcohol, prescription, or nonprescription drugs may impair the consumer's ability to properly assemble or safely operate the barbecue.
- Never touch metal parts. They may be very hot.
- Touch the barbecue only on the handles.
- The barbecue may have sharp edges where you could cut yourself. Use working gloves when unpacking, assembling, cleaning and maintaining the barbecue.

Safety notes for gas grill

- **WARNING!** Turn off the gas supply at the gas cylinder after use.
- **WARNING!** Gas cylinders must be stored outdoors out of the reach of children and must not be stored in a building, garage or any other enclosed space.
- **WARNING!** After a period of storage and/or nonuse, the barbecue should be checked for gas leaks and burner obstructions before use.
- Do not store or use petrol or other flammable liquids or vapours in the vicinity of this barbecue or any other appliance.
- Do not store unconnected gas cylinders in the vicinity of this barbecue or any other appliance.
- Storage of the barbecue indoors is permissible only if the gas cylinder is disconnected and removed from the barbecue.

Before use

- Position the barbecue on a secure, stable and level surface.
- Never set up the barbecue near entranceways or areas with heavy foot traffic, such as pathways.
- Do not transport the barbecue while it is hot.
- For safety reasons, you must not use liquid fuel to power the barbecue.
- Always keep a fire extinguisher and first-aid kit nearby so that you are prepared to deal with fire or accidents.

Assembly instruction

▲ CAUTION!

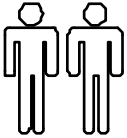
Risk of injury!

Some parts of the barbecue might have sharp edges. Touching these parts can cause cuts.

- Wear protective gloves!

Use the following instructions and graphics to assemble the barbecue:

- Complete each assembly step in the given order. Do not skip any step.
- Do not fully tighten the nuts and bolts before assembling all the parts.



At least two adults are required to assemble the barbecue

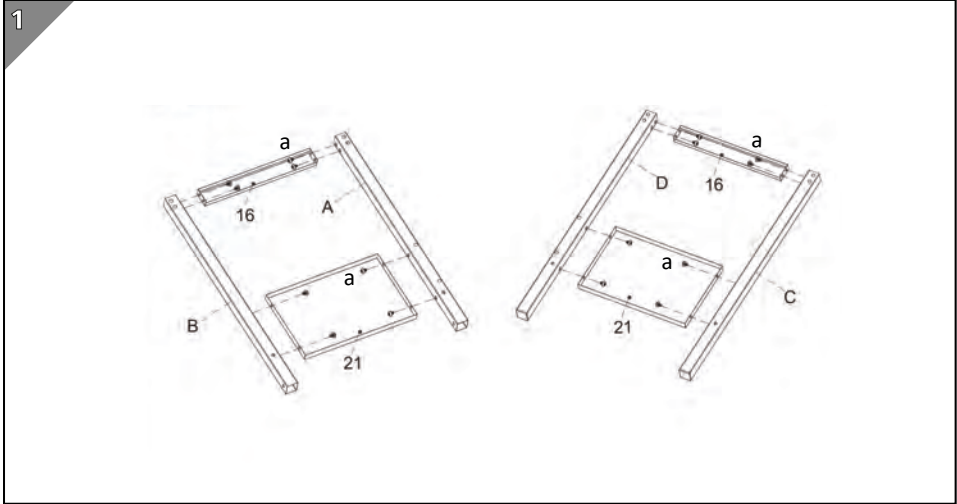


Wear protective gloves during assembly.



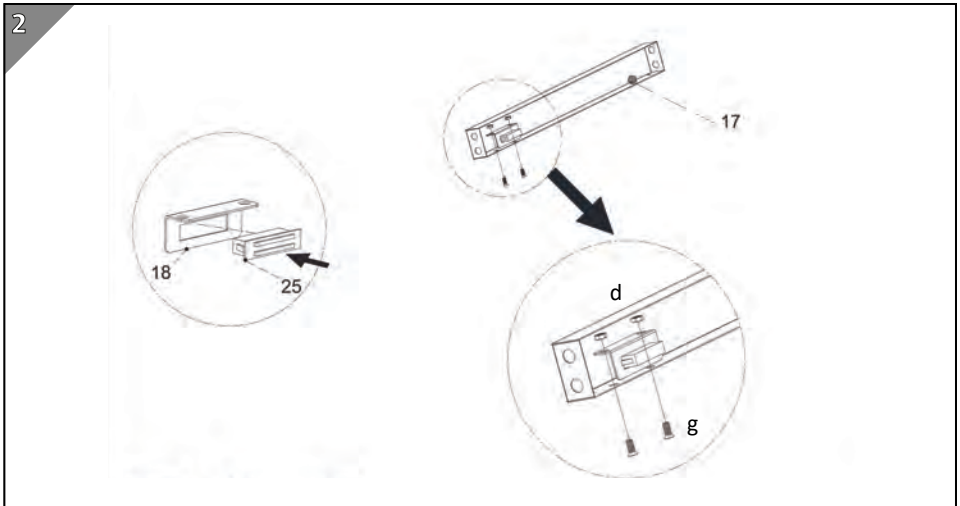
Before starting assembly, familiarise yourself with the individual parts.

Step 1: assembling the legs



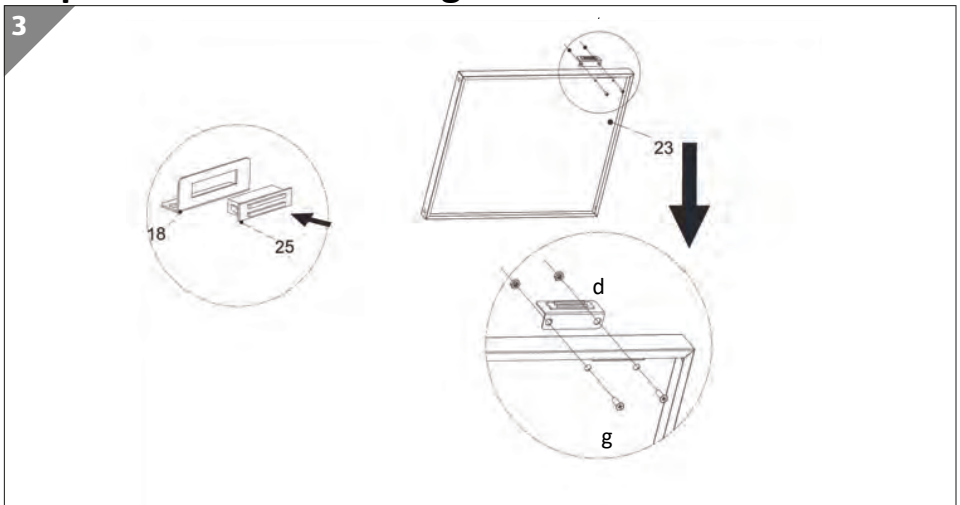
1. Attach the left rear leg **A** and the left front leg **B** to the Side Bracket **16** and the side panel **21** using 8 M6x10 screws **a**.
2. Attach the right front leg **D** and the right rear leg **C** to the Side Bracket **16** and the side panel **21** using 8 M6x10 screws **a**.

Step 2: Assemble the magnets for the doors



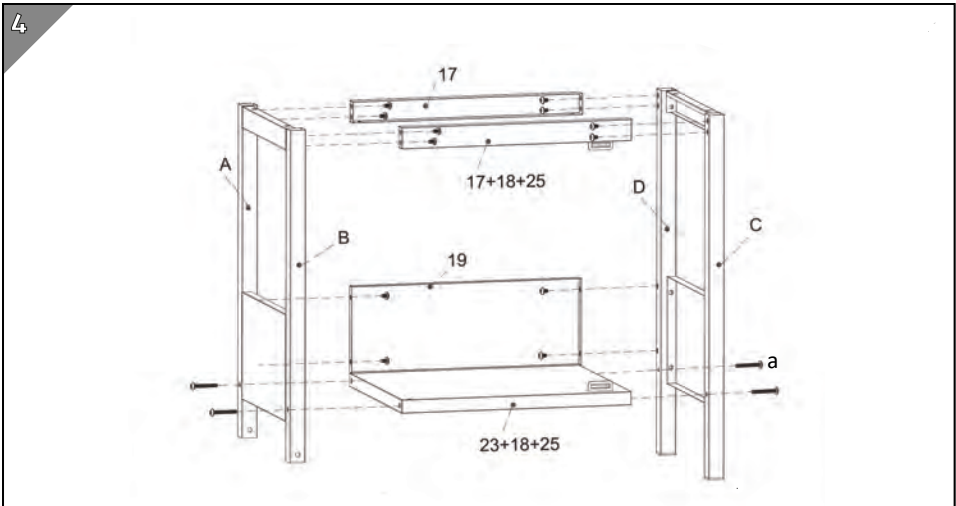
1. Attach the Magnet **25** to the Magnet Plate **18**.
2. Use two screws M4x10 screws **g** and two M4 nuts **d** to fix the Magnet Plate and Magnet to the Beam **17**.

Step 3: Assemble the magnets for the doors.



1. Attach the Magnet **25** to the Magnet Plate **18**.
2. Use two screws M4x10 screws **g** and two M4 nuts **d** to fix the Magnet Plate and Magnet to the Bottom Panel **23**.

Step 4: Assembling the frame



Fasten the Bottom Panel **23** to the two side parts using 4 M6X45 screws **a** .

Fasten the Rear Panel **9** to the two side parts using 4 M6X10 screws **a** .

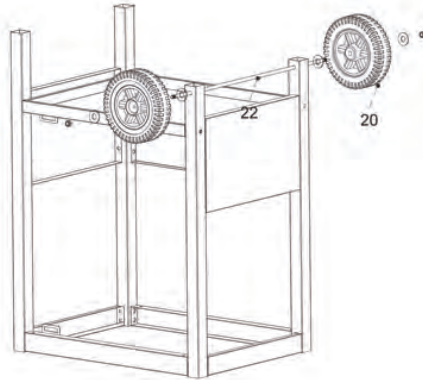
Fasten the Beam **17** ,without assembled Magnet **18** and Magnet Plate to backside of the two side parts using 4 M6X10 screws **a** .

Fasten the Beam **17** , with assembled Magnet **18** and Magnet Plate **25** to the two side parts using 4 M6X10 screws **a** . Attach this part with the magnet facing the front side of the Barbecue.

Step 5: Assembling the wheels

Assembly instruction

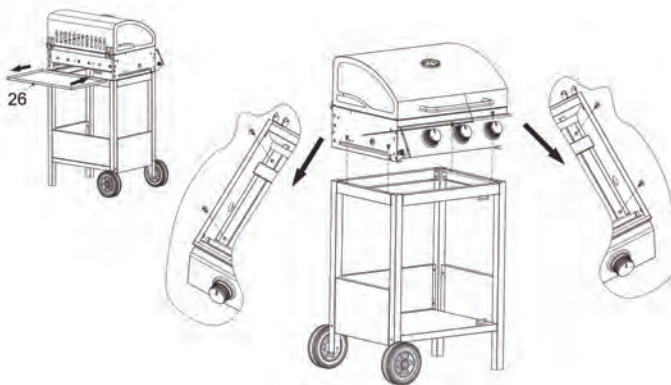
5



1. Turn the Barbecue Cabinet upside down for an easy assembling of the wheels
2. Insert the Wheel Axle **22** through the holes at the end of the Side Part **A+B**
3. Attach the wheels **20** to the axle **22** . Use connectors 2x M8 Nut and 4x M8 Washer.

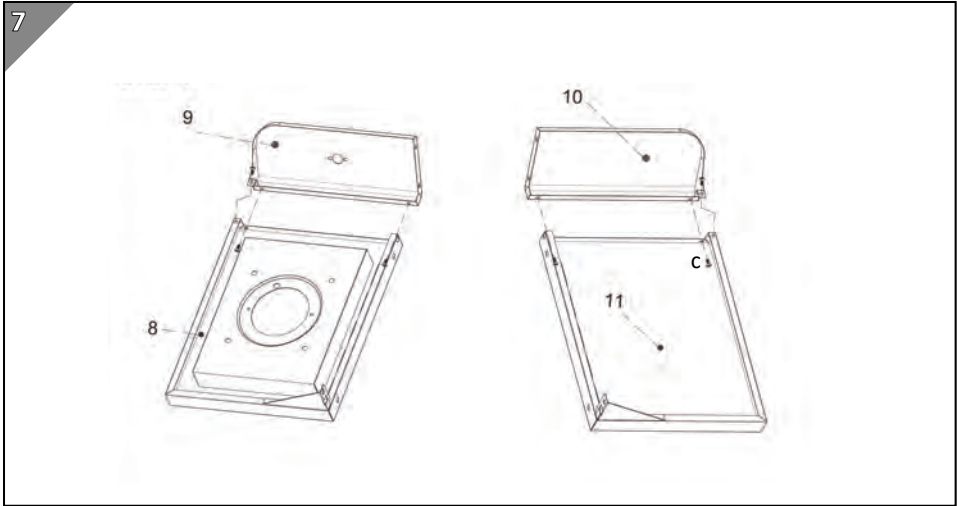
Step 6: installing the grill attachment on the frame

6



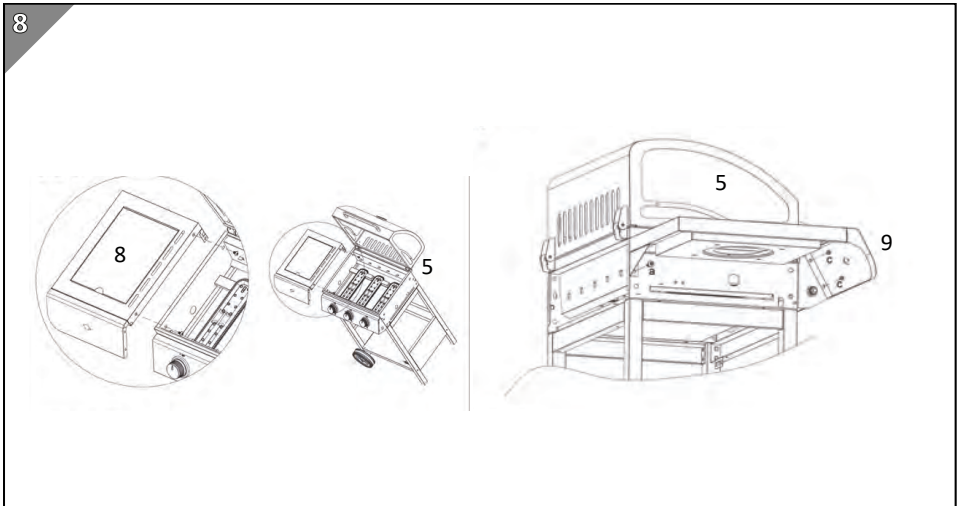
1. Position the Body Assem **5** on the frame.
2. Fasten the Body Assem **5** to the frame using 4 M6X15 flat head screws **g**
3. LAST STEP: After the Body Assem **5** is assembled, put the Grease Tray **26** back into the Body.

Step 7: Assembling the side table and side burner



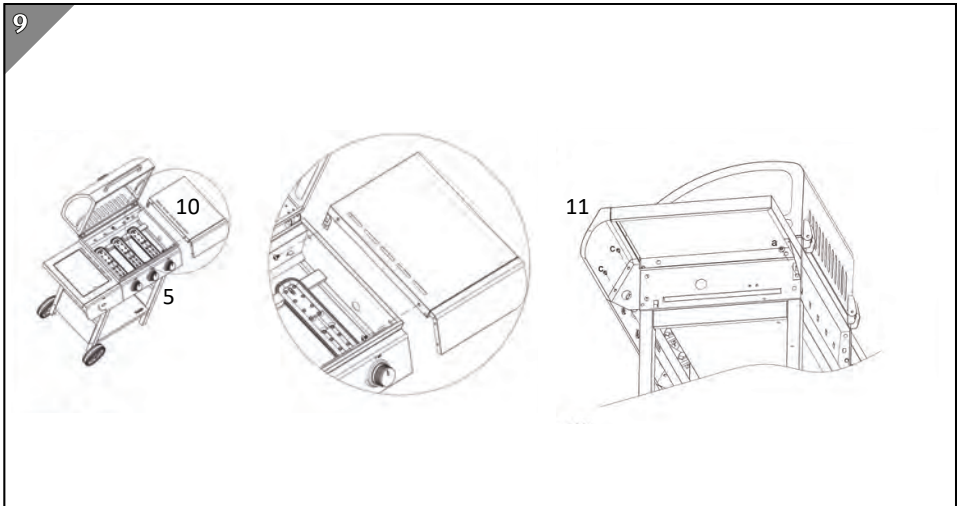
1. Fasten the table for the side burner **8** to the Left Panel **9** using 3 M4X8 screws **c** .
2. Fasten the Side Table **10** to the Right Panel **11** using 3 M4X8 screws **c** .

Step 8: Attaching the side burner



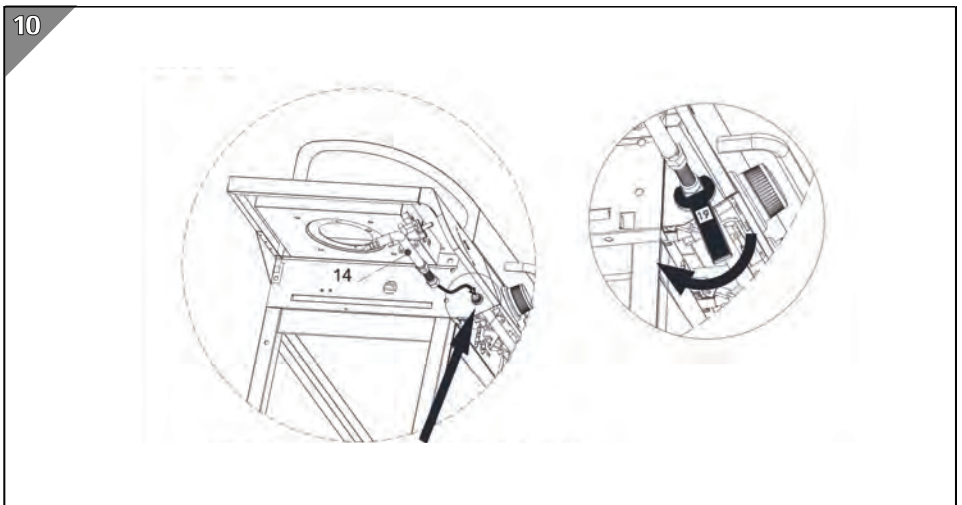
1. Fasten the table for the side burner **8** to the Body Assem **5** using 2 M6X10 screws **a** .
2. Fasten the Left Panel **9** to the Body Assem **5** using 2 M4X8 screws **c** .
3. Fixate the Side Burner **8** to the Body using 1 M6X10 screw **a** .

Step 9: Attaching the side table



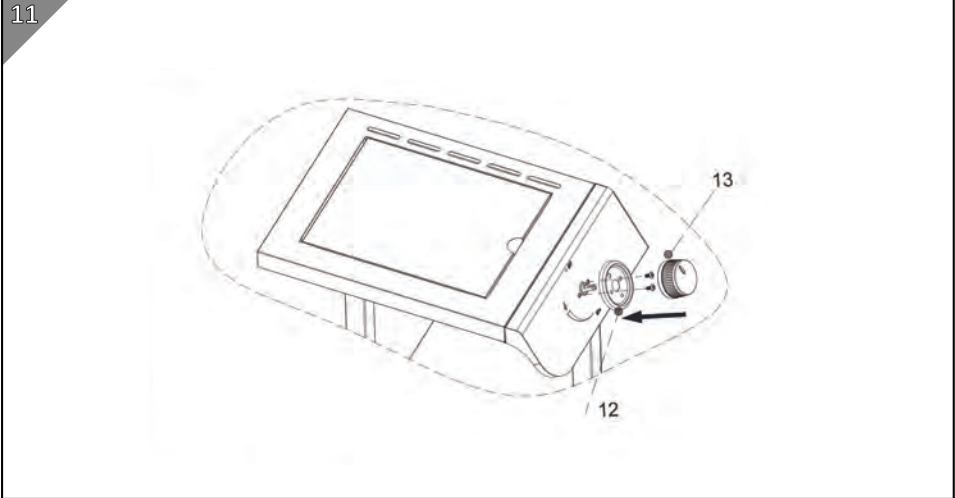
1. Fasten the Side Table **10** to the Body Assem **5** using 2 M6X10 screws **a**.
2. Fasten the Right Panel **10** of **11** to the Body Assem **5** using 2 M4X8 screws **c**.
3. Fixate the Side Table **10** of **11** to the Body using 1 M6X10 screw **a**.

Step 10: Installing the side burner



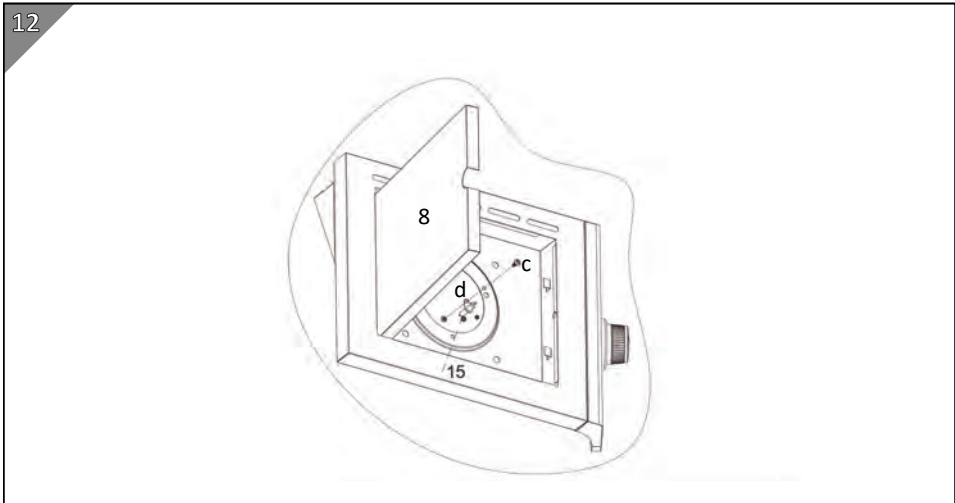
1. Screw the metal hose **14** onto the threaded end of the hose.
2. Tighten the Side Burner Valve **14** with a wrench - the wrench is not included in the package.

Step 11: Installing the knob for the side burner



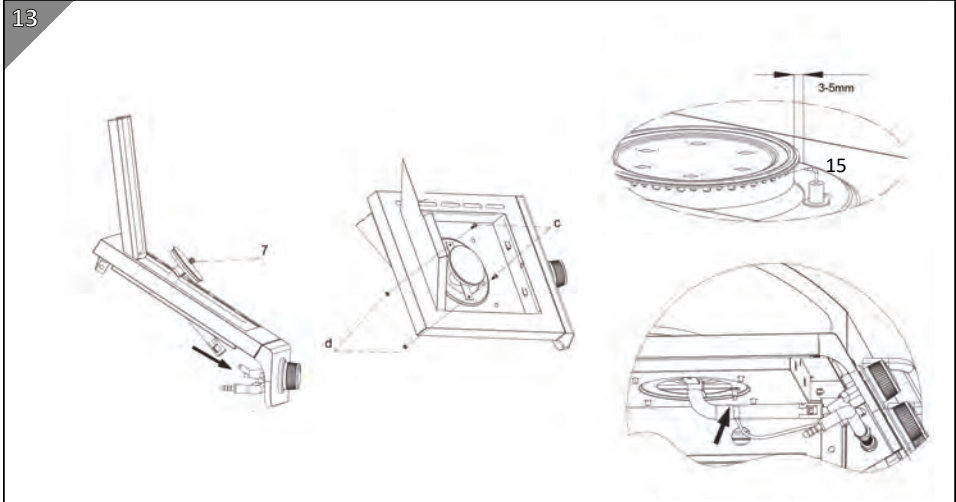
1. Assemble the Knob Base **12** to the sideburner using 2 M4X8 screws.
2. Press the Knob **12** to the Knob Base **13**.

Step 12: Installing the ignition for the side burner



1. Open the flap on the table for the Side Burner Table **8**.
2. Install the Ignition Pin **15** with 1 M4X8 Screw **c** and 1 M4 Nut **d** to the side burner table **8**.

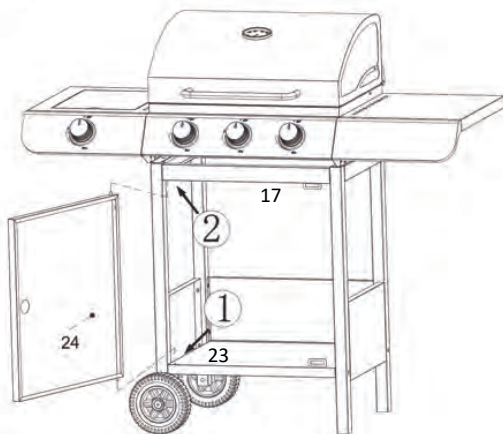
Step 13: Installing the sideburner in the sideburner table



1. Screw the side burner **7** onto the threaded end of the hose.
2. Fixate the Side Burner **7** to the Side Burner Table with 2 M4X8 **c** screws and 2 M4 Nuts **d** .
3. Connect the ignition cable to the igniter of the side burner.
4. Adjust the Ignition Pin **15** point at the burner hole.
5. Close the flap.

Step 14: Attaching the doors

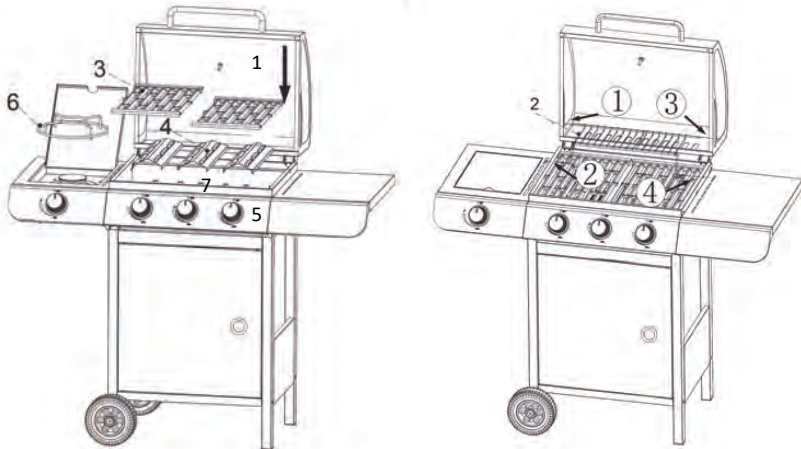
14



1. Mount the door, first at the bottom in the holes in the Bottom Panel **23** and then at the top in the Beam **17**.

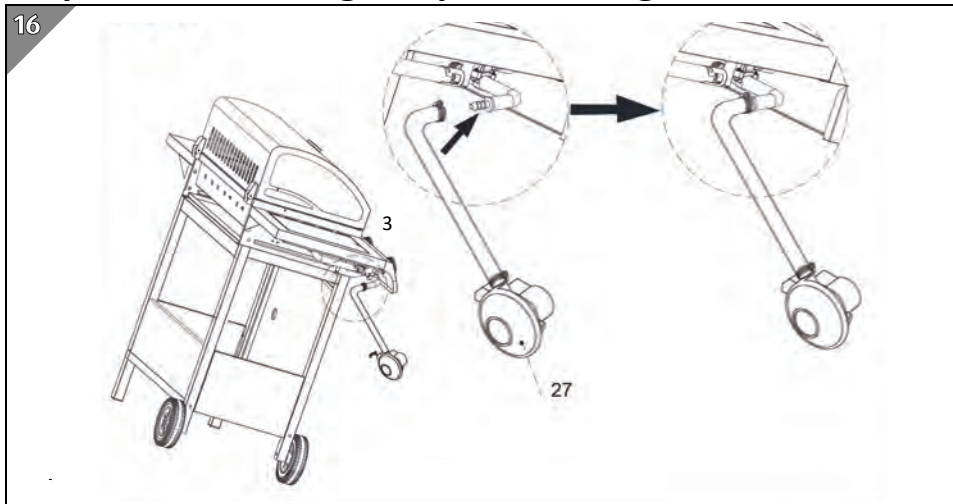
Step 15: Preparing the grill

15



1. Position the 3 Flame Tamers **4** over the burners. Pay attention to the bars of the grill attachment.
2. Position the 2 Cooking Grids **3** over the 4 burner covers.
3. Position the Side Burner Rack **6** over the Side Burner **7** at the Side Burner Table.
4. Place the warming rack **2** in the hole on the left side of the Hood **1** and then in the hole of the Body Assem **5**.
5. Put the Warming Rack **2** in the hole on the right side of the Hood **1** and then in the hole of the Body Assem **5**.

Step 16: Connecting the pressure regulator



1. Push the end of the gas hose **27** onto the connector of the grill attachment **3**.

Use

WARNING!

Risk of burning

This barbecue gets very hot! There is a risk of burns if it is touched.

- Use heat-resistant barbecue mitts or gloves (conforming to EN 407, Contact Heat rating level 2 or greater) while cooking.
- Always use barbecue tools with a long, heat-resistant handle to set down and turn items on the barbecue.
- Never touch the grill rack or the barbecue to find out if it is hot.
- Let the steam escape when you open the lid.
- **WARNING!** Keep children and pets away!
- Activate the brakes on the casters as soon as the barbecue has been positioned in its place of use.

WARNING!

Risk of fire

The barbecue will be hot during cooking! Combustible materials nearby may ignite.

- Do not use indoors!
- Do not use under roofed areas.
- Make sure there are no combustible fumes or liquids, such as petrol, alcohol, etc., in the vicinity of the barbecue,
- Do not use this grill within 1.5 m of any combustible material. Combustible materials include, but are not limited to, wood or treated wood decks, patios, and porches.
- Do not use the grill in high winds.
- Have a fire extinguisher ready.

Before using for the first time

1. Before using the barbecue for the first time, clean all parts that could come into contact with food, in particular the grill rack **31** and the warming rack **2**, as described in the section "Cleaning".
2. Before barbecuing for the first time, allow the grill to heat up for at least 30 minutes with the lid closed.

Regulator and hose

Use only regulators and hoses that are approved for LPG at the specified pressures (see "Technical data"). The estimated lifespan of the regulator is 5 years. It is recommended that you replace the regulator within 5 years of its date of manufacture. Using an incorrect regulator or hose is unsafe. Always make sure that you have the correct equipment before you use the grill. The hose used must comply with the applicable standard in the country of use. The length of the hose must not exceed 1.5 m. If the hose is worn or damaged, it must be replaced. Make sure that the hose is not blocked, kinked or connected to any part of the grill other than the connector. The hose must not be twisted or kinked when it is attached to the gas canister. It is not permitted for any part of the hose to come into contact with any part of the device. Position the gas canister in the product at the maximum distance permitted by the hose length.

Connecting the gas cylinder to the appliance

This product is only suitable for use with low-pressure butane or propane gas and fitted with the appropriate lowpressure 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 a 28 mbar regulator with butane gas or a 37mbar regulator with propane gas or a regulator with butane/propane mixture at 30mbar. Use a suitable regulator certified to BS EN 16129-2013. Please consult your LPG dealer for information regarding a suitable regulator for the gas cylinder.



You find suitable gas cylinders in chapter "Technical data".

Checking for leaks

⚠WARNING!

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

1. Make 2-3 fluid ounces of leak detecting solution by mixing one part washing up liquid with 3 parts water.
2. Ensure the control valve is "OFF".
3. Connect the regulator to the cylinder and ON/OFF valve to the burner, ensure the connections are secure then turn ON the gas.
4. Brush the soapy solution on to the hose and all joints. If bubbles appear you have a leak, which must be rectified before use.
5. Retest after fixing the fault. Turn OFF the gas at the cylinder after testing.
6. If detected leakage cannot be rectified, do not attempt to cure leakage but consult your gas dealer.

Lighting your barbecue

Integrated ignition

⚠WARNING!

Risk of a sting flame or explosion of unignited gas/air mixture!

The resident gas/air mixture of a previously failed ignition can be ignited and can lead to a sting flame or explosion.

- 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 with ignition sequence.

Igniting the burners using the integrated igniter

1. Open the lid of the gas barbecue and leave it open while igniting.
2. Connect the gas canister to the barbecue according to the instructions supplied with the regulator.
3. Turn all control knobs to the "OFF" position.
4. Turn on the gas supply at the canister or the regulator switch, depending on the regulator connection type and in accordance with the user manual. Use soapy water to check for leaks in the connection between the gas canister and regulator, and in the inlet from hose to barbecue hose. If there is a leak, bubbles will form at the affected area. Do not use the barbecue if you discover a leak. Contact your gas or barbecue supplier.
5. To ignite a burner, push in the associated control knob, then turn it 90° counter-clockwise while it is pushed in (maximum position). You will hear a distinct

clicking sound and the burner should ignite. Check whether the burner is lit. If the burner is not lit, repeat this process.

If the burner is still not lit after two attempts, turn off the gas tap and wait 5 minutes before repeating the ignition sequence.

The control knobs light up when they are in operation.

6. Once the burner is lit, the flame height can be adjusted by pushing the knob in and turning it counter-clockwise to any position between the maximum and minimum position.
7. Ignite the remaining burners one after the other from left to right.

Manual ignition

If necessary this barbecue can be lit manually.

Igniting the burners manually

1. Open the lid of the gas barbecue and leave it open while igniting.
2. Light a 90-mm match and hold it over the burner at the left end of the grill.
3. To ignite the burner, push in the associated control knob, then turn it 90° counter-clockwise while it is pushed in (maximum position). The control knobs light up when they are in operation.

The burner is lit by the match.

4. As soon as the left burner has been lit, the next burner along can be turned on and lit.
5. Ignite the remaining burners from left to right through the cross-ignition channel.
6. Once the burner is lit, the flame height can be adjusted by pushing the knob in and turning it counter-clockwise to any position between the maximum and minimum position.

Taking the grill out of operation

1. Close the valve on the gas canister by turning it clockwise.
2. Push all control knobs and turn them to the "OFF" position. The control knobs are no longer lit up.
3. Let the grill cool down completely.
4. Clean the grill.
5. Close the lid of the gas grill.

Cleaning

WARNING!

Risk of burns

This barbecue will become very hot! Touching may cause burn injuries.

- Allow the barbecue to cool completely before cleaning!

Clean the grill after every use, once it has cooled down. Discolouration of the burner covers, lid, grill rack and other parts is a normal sign of wear and is neither a hygiene concern nor a defect.



Do not clean using flammable or aggressive cleaning agents, steel brushes, abrasives or other hard objects that could scratch the surfaces.

Grease tray

Please do not pull out the grease tray during use. After the grease tray is cold, pull out the grease tray in horizontal line.

Interior of barbecue bottom

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

Outside surface

Use mild detergent or baking soda and hot water solution. Nonabrasive 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!**

Plastic surfaces

Wash with a soft cloth and hot soapy water solution. Rinse with water. Do not use abrasive cleaners, degreasers or a concentrated barbecue cleaner on plastic parts.

Cooking grid

Use a mild soapy water solution. Nonabrasive scouring powder can be used on stubborn stains then rinse with water.

Burner assembly

1. Turn the gas OFF at the control knob and disconnect the cylinder.
2. Remove cooling grate.

Cleaning

3. Clean the burner with a soft brush or blow clean with compressed air and wipe with a cloth.
4. Clean any clogged ports with a pipe cleaner or stiff wire (such as an opened paper clip).
5. Inspect burner for any damage (cracks or holes). If damage is found, replace with a new burner. Reinstall the burner, check to ensure that the Gas valve orifices are correctly positioned and secured inside the burner inlet (venturi).

In some cases your barbecue will light-back because of an insect crawling inside the burner venturi or a spider spinning its web inside the burner. This can be rectified by using a bottle brush inserted through the burner venturi and pushing it into the burner over the burner length. If condition persists consult your gas dealer.

Storage

Storage of the barbecue indoors is only permissible if the cylinder is disconnected and removed from the barbecue.

1. Let the grill cool down completely.
2. Once the grill has cooled, check the screw connections and retighten them if necessary.
3. Clean the grill and allow it to dry completely before covering it with a hood.
4. Store the grill in a dry place protected from the weather.
5. Activate the brakes on the casters.

Troubleshooting

Problem	Possible Cause	Solution
Burners will not light using the ignition system.	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 loose or disconnected on electrode or ignition unit	Reconnect wire
	Electrode or wire is damaged	Change electrode and wire, change igniter
Burner will not light using a match	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

Troubleshooting

Problem	Possible Cause	Solution
Low flame or flashback (fire in burner tube - a hissing or roaring noise may be heard)	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 barbecue in a more sheltered position
Gas valve knob difficult	Gas valve jammed	Replace gas valve

Any modifications or repairs to the barbecue must be carried out by a suitable qualified engineer i.e. Gas Technical Engineer.

Technical data

Model:	GB-001 (H19043S)	
Item number:	726655	
Grill dimensions (L x D x H):	110 x 51 x 100 cm	
Total heat input (all gas categories)	11,6 kW (G30: 1,048 g/h)	
Gas category:		
Gas type:	I _{34(28-30/37)}	
Gas pressure:	Butane	Propane
Injector size (main burner):	0,83-0,88 mbar	37 mbar
Injector size (side burner)	0.88 mm	0.88 mm
Country of destination	0.88 mm	0.88 mm
Gas cylinder dimensions inclusive regulator (D x H):	GB, IE	GB
Gas cylinder weight (filled):	max. 310 x 600 mm	
	11 - 15 kg	

Disposal

Disposing of packaging



Dispose of packaging according to type. Sort the paperboard and cardboard as waste paper and the film as recyclable material.

Product disposal

Dispose of the product in line with the guidelines and disposal regulations applicable in your country.



Great care has gone into the manufacture of this product and it should therefore provide you with years of good service when used properly. In the event of product failure within its intended use over the course of the first 3 years after date of purchase, we will remedy the problem as quickly as possible once it has been brought to our attention. In the unlikely event of such an occurrence, or if you require any information about the product, please contact us via our helpline support services, details of which are to be found both in this manual and on the product itself.



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**YEAR
WARRANTY**