

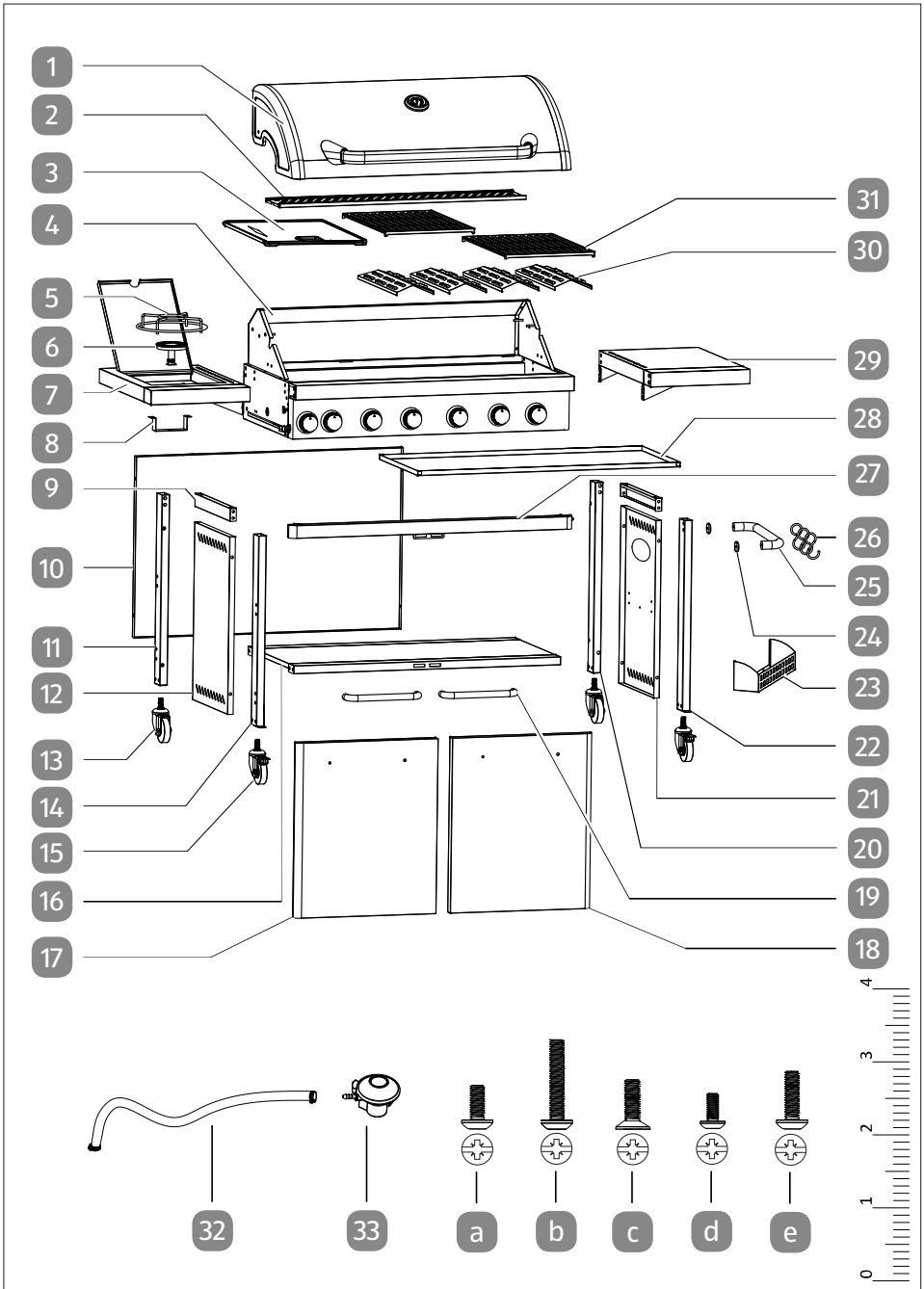


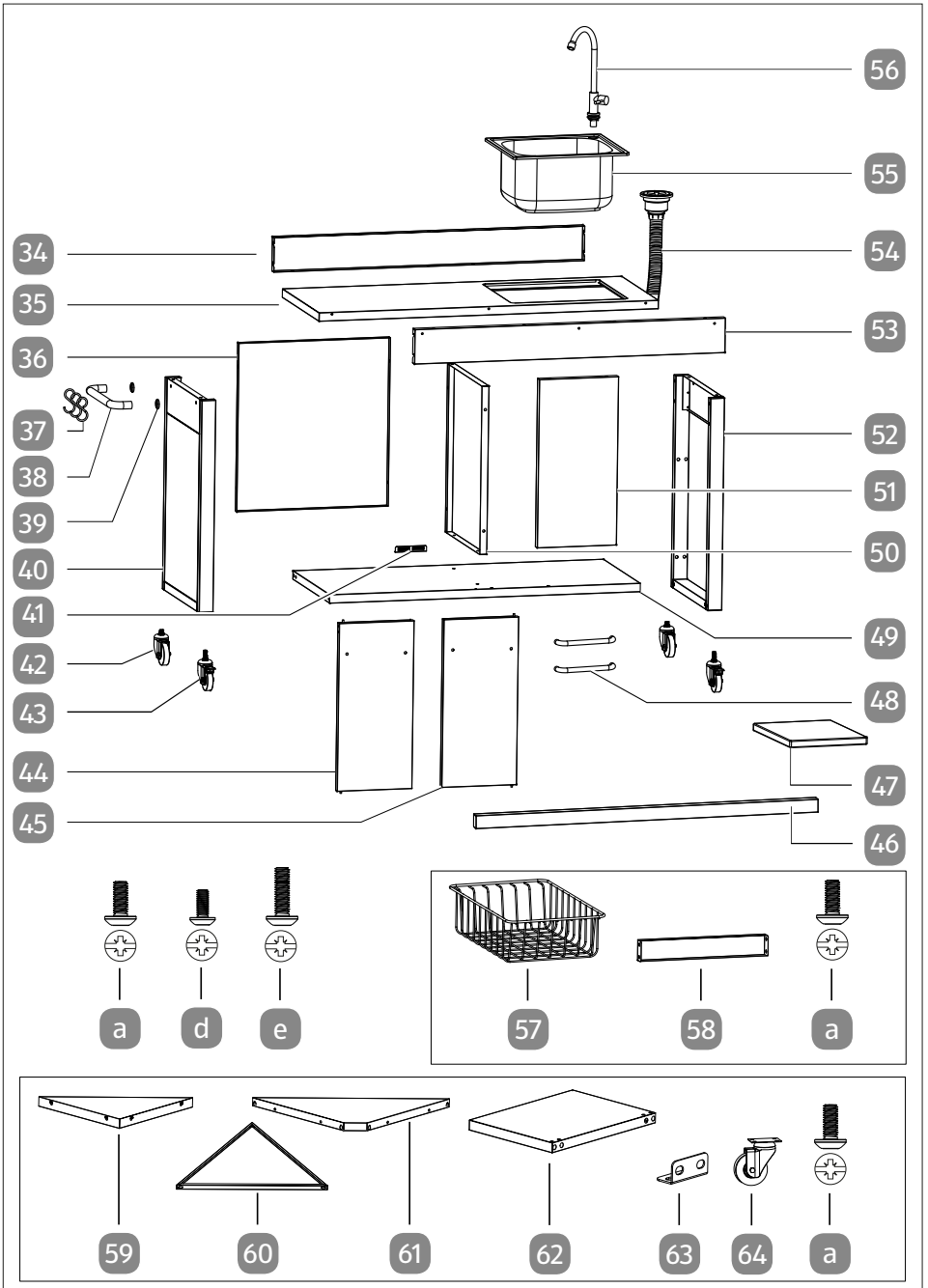
# Assembly Instructions

GARDENLINE®

# PREMIUM GAS BARBECUE







# Scope of delivery/device components

## Scope of delivery for gas grill

- |    |                         |    |                         |
|----|-------------------------|----|-------------------------|
| 1  | Lid                     | 17 | Left door               |
| 2  | Warming rack            | 18 | Right door              |
| 3  | Grill plate             | 19 | Door handle (x2)        |
| 4  | Grill attachment        | 20 | Rear right leg          |
| 5  | Grate for side burner   | 21 | Right side wall         |
| 6  | Side burner             | 22 | Front right leg         |
| 7  | Table for side burner   | 23 | Tray                    |
| 8  | Bracket for side burner | 24 | Handle attachment (x2)  |
| 9  | Cross bar (x2)          | 25 | Handle for storage tray |
| 10 | Rear wall               | 26 | Hook (x3)               |
| 11 | Rear left leg           | 27 | Door bracket            |
| 12 | Left side wall          | 28 | Grease tray             |
| 13 | Caster (x2)             | 29 | Storage tray            |
| 14 | Front left leg          | 30 | Burner cover (x4)       |
| 15 | Caster with brake (x2)  | 31 | Grill rack (x2)         |
| 16 | Base plate              | 32 | Gas hose                |
|    |                         | 33 | Pressure regulator      |

**Scope of delivery for washing station**

- |    |                        |    |                  |
|----|------------------------|----|------------------|
| 34 | Rear bracket           | 46 | Front trim panel |
| 35 | Worktop                | 47 | Chopping board   |
| 36 | Rear wall              | 48 | Door handle (x2) |
| 37 | Hook (x3)              | 49 | Base plate       |
| 38 | Handle                 | 50 | Divider          |
| 39 | Handle attachment (x2) | 51 | Front wall       |
| 40 | Left side wall         | 52 | Right side wall  |
| 41 | Magnet                 | 53 | Front bracket    |
| 42 | Caster (x2)            | 54 | Drain hose       |
| 43 | Caster with brake (x2) | 55 | Wash basin       |
| 44 | Left door              | 56 | Water tap        |
| 45 | Right door             |    |                  |

**Scope of delivery for straight connection**

- |    |             |    |            |
|----|-------------|----|------------|
| 57 | Basket (x2) | 58 | Strut (x4) |
|----|-------------|----|------------|

**Scope of delivery for corner connection**

- |    |                              |    |                         |
|----|------------------------------|----|-------------------------|
| 59 | Corner worktop               | 62 | Base plate              |
| 60 | Triangular connecting plate  | 63 | Connecting bracket (x2) |
| 61 | Trapezoidal connecting plate | 64 | Caster                  |

**Scope of delivery for connecting elements**

- |   |                            |   |                  |
|---|----------------------------|---|------------------|
| a | M6x10 screw (x107)         | d | M4x8 screw (x15) |
| b | M6x35 screw (x8)           | e | M6x15 screw (x4) |
| c | M6x15 flat head screw (x4) |   |                  |

**Tools required (not supplied)**

- 65 PH1 Phillips screwdriver (magnetic)



# Table of content

<b>Overview</b> .....	<b>2</b>
<b>Scope of delivery/device components</b> .....	<b>4</b>
<b>General information</b> .....	<b>8</b>
Reading and storing the assembly instructions.....	8
Intended use.....	8
Explanation of symbols.....	8
<b>Safety</b> .....	<b>9</b>
<b>Assembly instruction</b> .....	<b>12</b>
Grill step 1: assembling the legs.....	14
Grill step 2: assembling the frame.....	15
Grill step 3: installing the grill attachment on the frame.....	15
Grill step 4: fastening the grill attachment to the frame.....	16
Grill step 5: attaching the side table.....	16
Grill step 6: installing the side burner.....	17
Grill step 7: attaching the doors.....	18
Grill step 8: assembling the tray.....	18
Grill step 9: connecting the pressure regulator.....	19
Grill step 10: preparing the grill.....	20
Washing station step 1: assembling the side walls.....	21
Washing station step 2: mounting the brackets.....	21
Washing station step 3: installing the divider.....	22
Washing station step 4: installing the front wall.....	22
Washing station step 5: mounting the casters.....	23
Washing station step 6: assembling the worktop.....	24
Washing station step 7: attaching the doors.....	25
Washing station step 8: assembling the wash basin.....	26
Grill and washing station connection options.....	27
Side-by-side connection step 1: assembling the struts.....	28
Corner connection step 1: assembling the connecting plate.....	29
Corner connection step 2: connecting the grill and washing station.....	31
<b>Use</b> .....	<b>33</b>
Before using for the first time.....	34
Regulator and hose.....	34
Connecting the gas cylinder to the appliance.....	34
Checking for leaks.....	34
Lighting your barbecue.....	35
Taking the grill out of operation.....	36
<b>Cleaning</b> .....	<b>37</b>

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<b>Maintenance</b> .....	<b>38</b>
Replacing the battery.....	38
<b>Storage</b> .....	<b>39</b>
<b>Troubleshooting</b> .....	<b>39</b>
<b>Technical data</b> .....	<b>41</b>
<b>Disposal</b> .....	<b>41</b>

## 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.

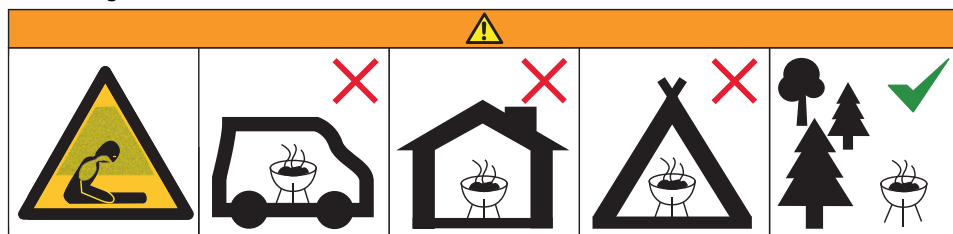


This symbol provides you with useful additional information on handling and use.



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!**

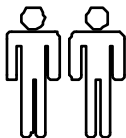
## Risk of injury!

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.

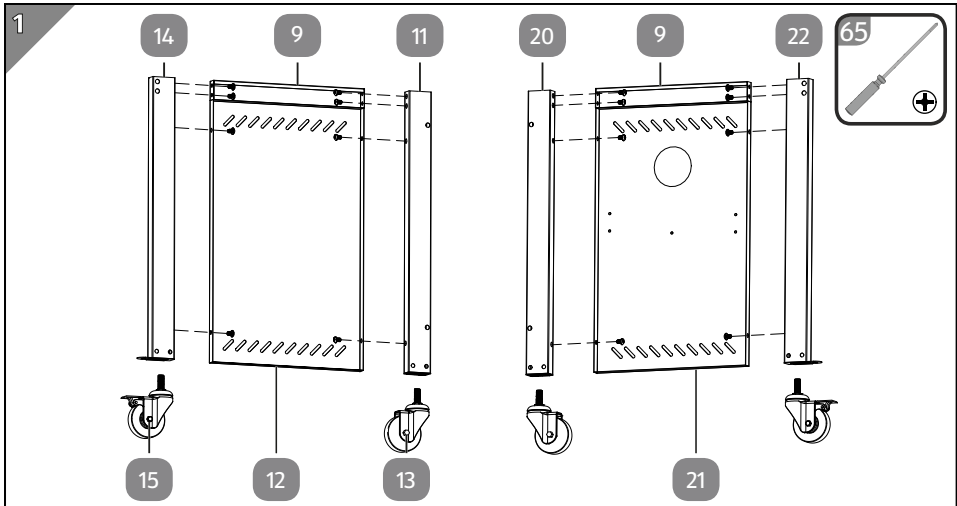


Before starting assembly, familiarise yourself with the individual parts.

<b>Grill step 1: assembling the legs.....</b>	<b>14</b>
<b>Grill step 2: assembling the frame.....</b>	<b>15</b>
<b>Grill step 3: installing the grill attachment on the frame.....</b>	<b>15</b>
<b>Grill step 4: fastening the grill attachment to the frame.....</b>	<b>16</b>
<b>Grill step 5: attaching the side table.....</b>	<b>16</b>
<b>Grill step 6: installing the side burner.....</b>	<b>17</b>
<b>Grill step 7: attaching the doors.....</b>	<b>18</b>
<b>Grill step 8: assembling the tray.....</b>	<b>18</b>
<b>Grill step 9: connecting the pressure regulator.....</b>	<b>19</b>
<b>Grill step 10: preparing the grill.....</b>	<b>20</b>
<b>Washing station step 1: assembling the side walls.....</b>	<b>21</b>
<b>Washing station step 2: mounting the brackets.....</b>	<b>21</b>

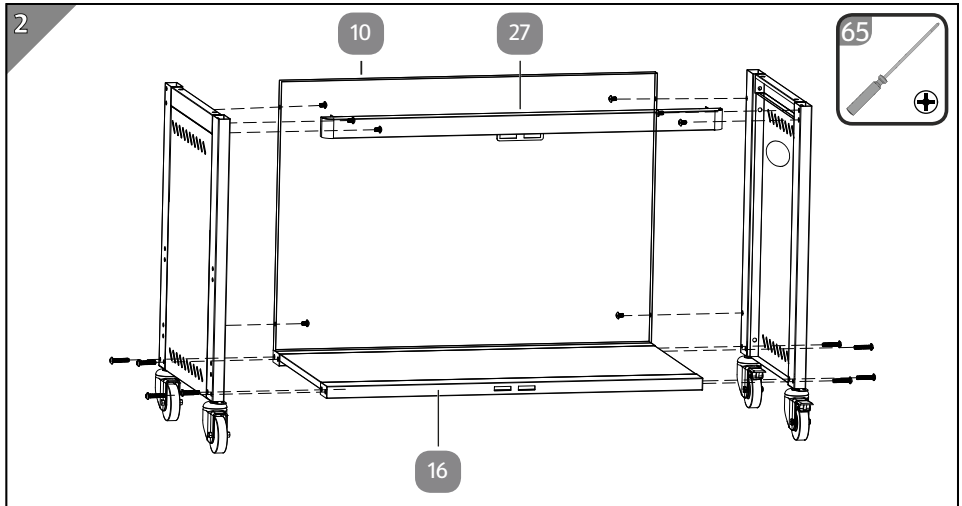
**Washing station step 3: installing the divider..... 22**  
**Washing station step 4: installing the front wall..... 22**  
**Washing station step 5: mounting the casters.....23**  
**Washing station step 6: assembling the worktop..... 24**  
**Washing station step 7: attaching the doors..... 25**  
**Washing station step 8: assembling the wash basin.....26**  
**Grill and washing station connection options.....27**  
**Side-by-side connection step 1: assembling the struts.....28**  
**Corner connection step 1: assembling the connecting plate..... 29**  
**Corner connection step 2: connecting the grill and washing station..... 31**

## Grill step 1: assembling the legs



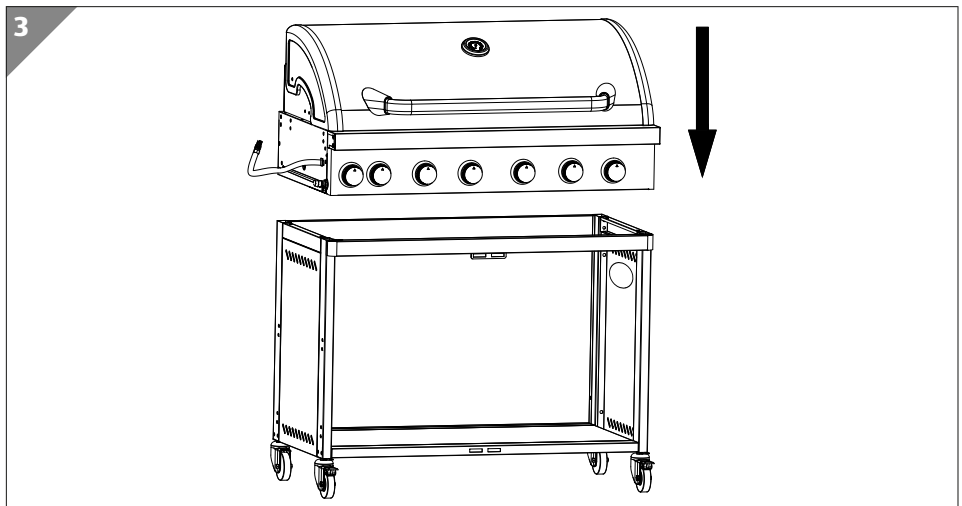
1. Attach the front left leg **14** and the rear left leg **11** to the cross bar **9** and the left side wall **12** using 8 M6x10 screws **a**.
2. Attach the front right leg **22** and the rear right leg **20** to the cross bar **9** and the right side wall **21** using 8 M6x10 screws **a**.
3. Screw the casters with brakes **15** onto the front left leg **14** and the front right leg **22**.
4. Screw the casters **13** onto the rear left leg **11** and the rear right leg **20**.

## Grill step 2: assembling the frame



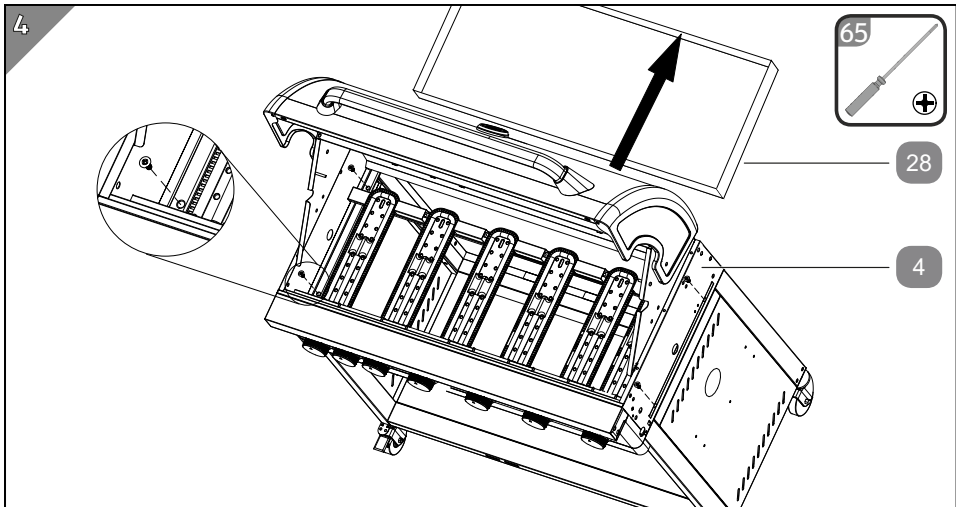
1. Fasten the base plate **16** to the two side parts using 8 M6x35 screws **b**.
2. Fasten the door bracket **27** to the two side parts using 4 M6x10 screws **a**.
3. Fasten the rear wall **10** to the two side parts using 4 M6x10 screws **a**.

## Grill step 3: installing the grill attachment on the frame



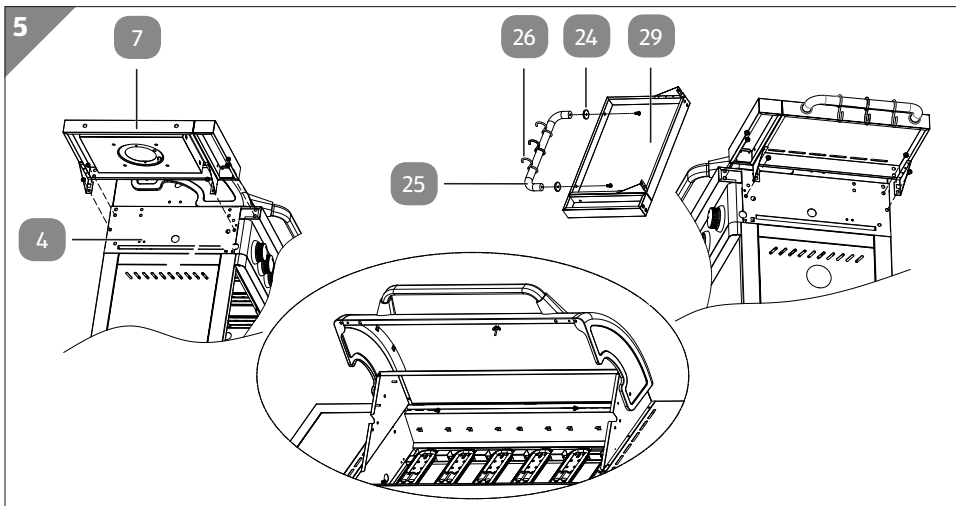
1. With the help of a second person, position the grill attachment **4** on the frame.

## Grill step 4: fastening the grill attachment to the frame



1. Pull the grease tray **28** backwards out of the grill attachment **4**.
2. Fasten the grill attachment **4** to the frame using 4 M6x15 flat head screws **c**.

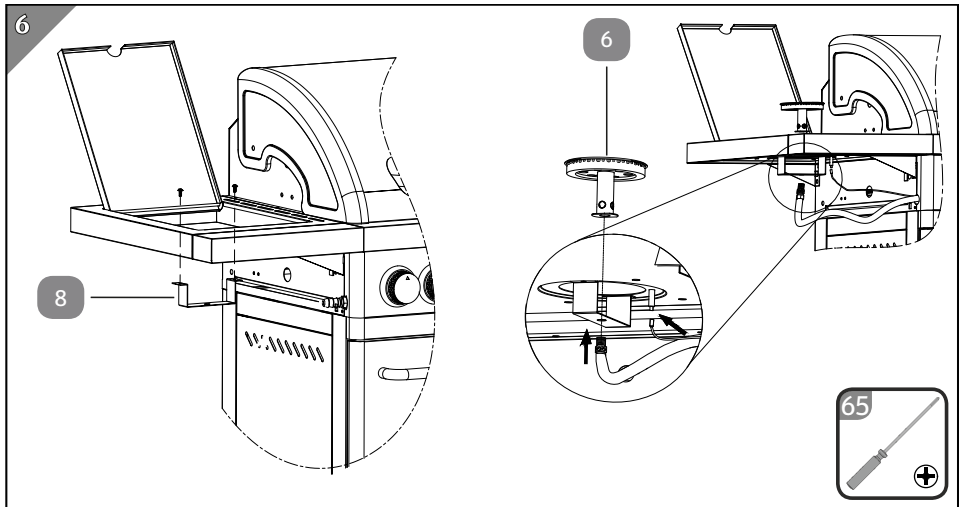
## Grill step 5: attaching the side table



1. Fasten the table for the side burner **7** to the grill attachment **4** using 5 M6x10 screws **a**.
2. Thread the 3 hooks **26** onto the handle for the storage tray **25**. The small diameter of the hook must fully surround the handle.

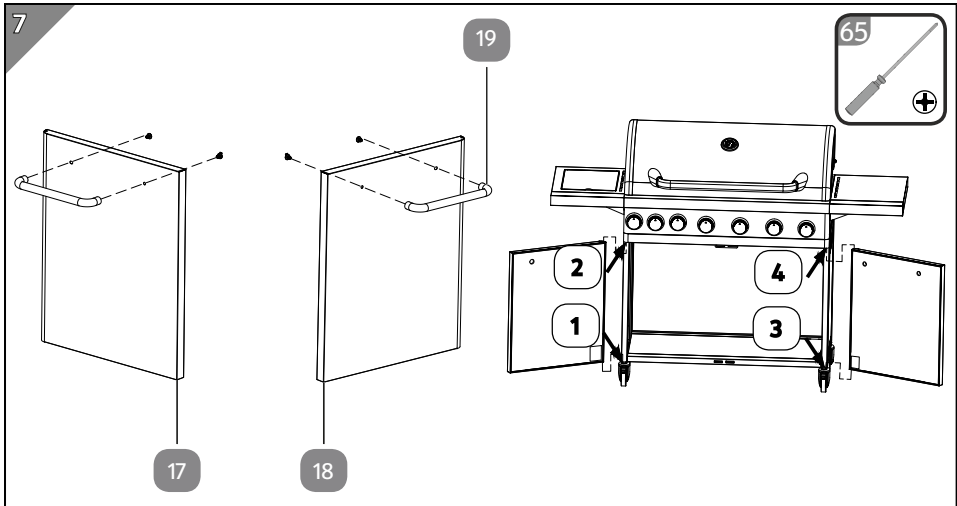
3. Attach the handle and handle attachment **24** to the storage tray **29** using 2 M6x15 screws **e**.
4. Fasten the storage tray **29** to the grill attachment **4** using 5 M6x10 screws **a**.
5. Fix the table for the side burner **7** and the storage tray **29** in place from the inside of the grill attachment using 2 M6x10 screws **a**.

## Grill step 6: installing the side burner



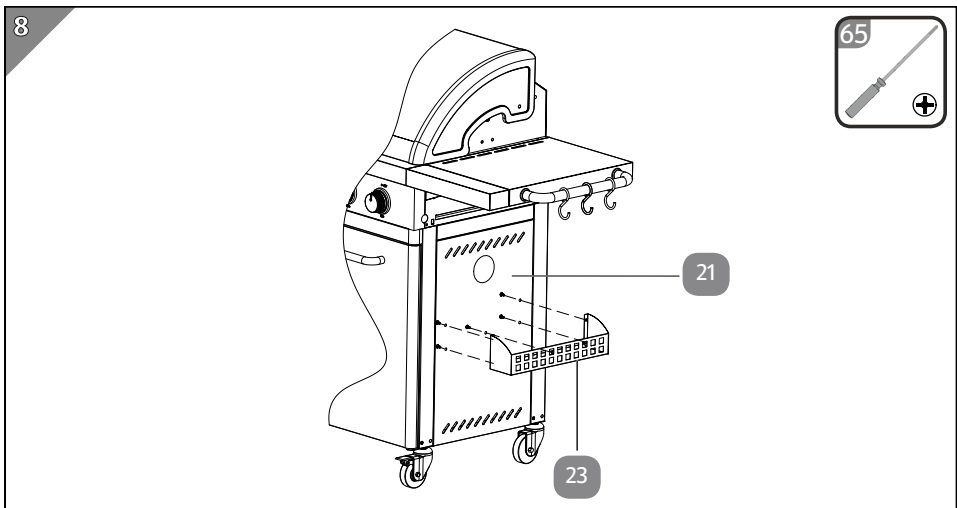
1. Open the flap on the table for the side burner.
2. Attach the bracket for the side burner **8** to the table using 2 M4x8 screws **d**.
3. Guide the stainless steel metal hose from the grill attachment **4** through the hole in the bracket **8**.
4. Screw the side burner **6** onto the threaded end of the hose.
5. Connect the ignition cable to the igniter of the side burner.
6. Position the grate for the side burner **5** in the 4 holes in the table.
7. Close the flap.

## Grill step 7: attaching the doors



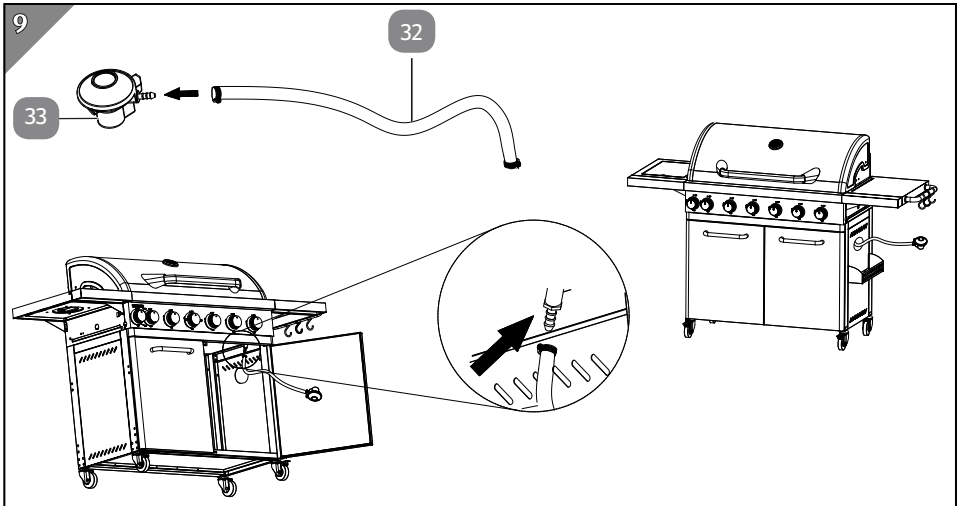
1. Attach the door handles 19 to both doors 17 18 using 4 M6x10 screws a.
2. Mount both doors, first at the bottom in the outer holes in the legs and then at the top in the door bracket 27. Push down the pin on the top of the door.

## Grill step 8: assembling the tray



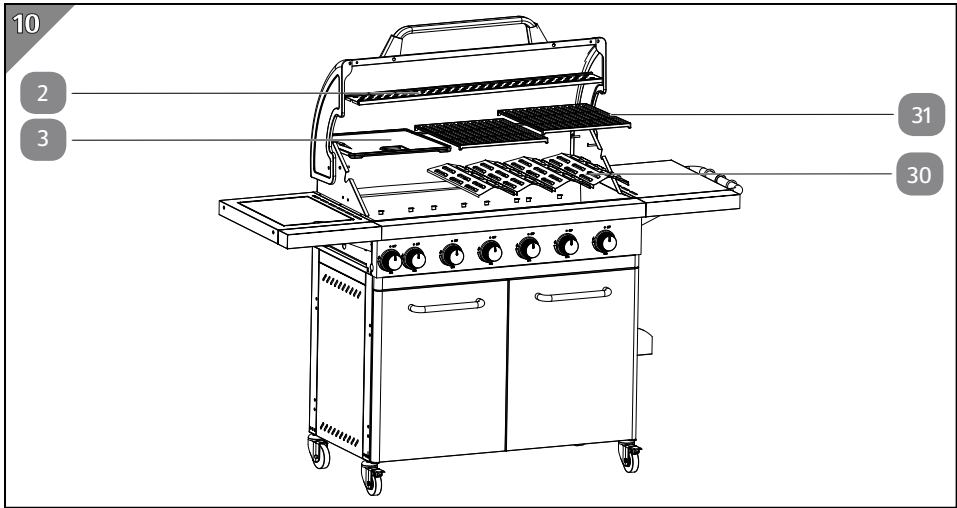
1. Fasten the tray 23 to the right side wall 21 using 5 M4x8 screws d.

## Grill step 9: connecting the pressure regulator



1. Push one end of the gas hose **32** onto the connector of the pressure regulator **33**.
2. Guide the hose clamp over the gas hose and fasten the hose to the connector of the pressure regulator.
3. Pull the protective sleeve off the hose connection on the grill attachment.
4. Push the second end of the gas hose **32** onto the hose connection of the grill attachment.
5. Use the second hose clamp to fasten the gas hose.

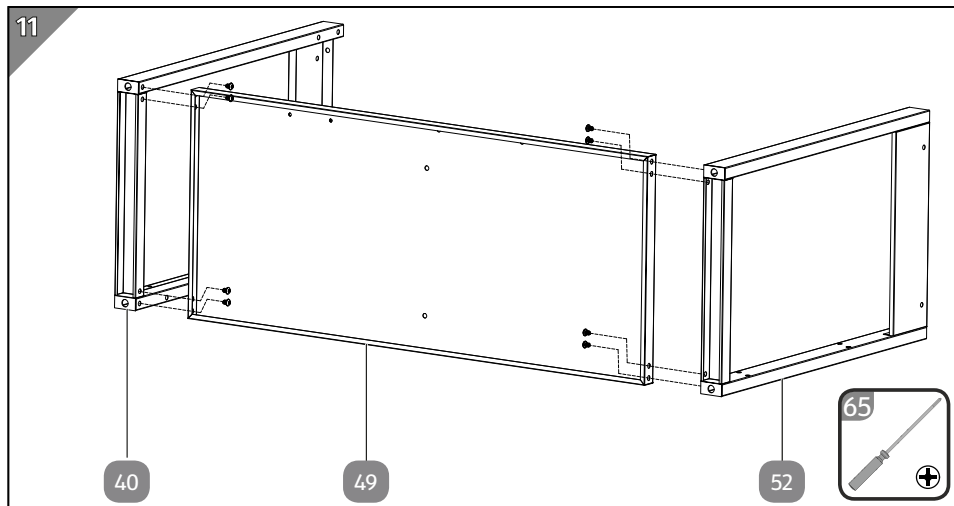
## Grill step 10: preparing the grill



1. Position the 4 burner covers **30** over the burners. Pay attention to the bars of the grill attachment.
2. Position the 2 grill racks **31** over the 4 burner covers.
3. Position the grill plate **3** over the burners without burner covers.
4. Remove the protective film from the warming rack **2**.
5. Place the warming rack **2** on the two holding brackets.
6. Push the grease tray **28** at the back into the grill attachment **4**.

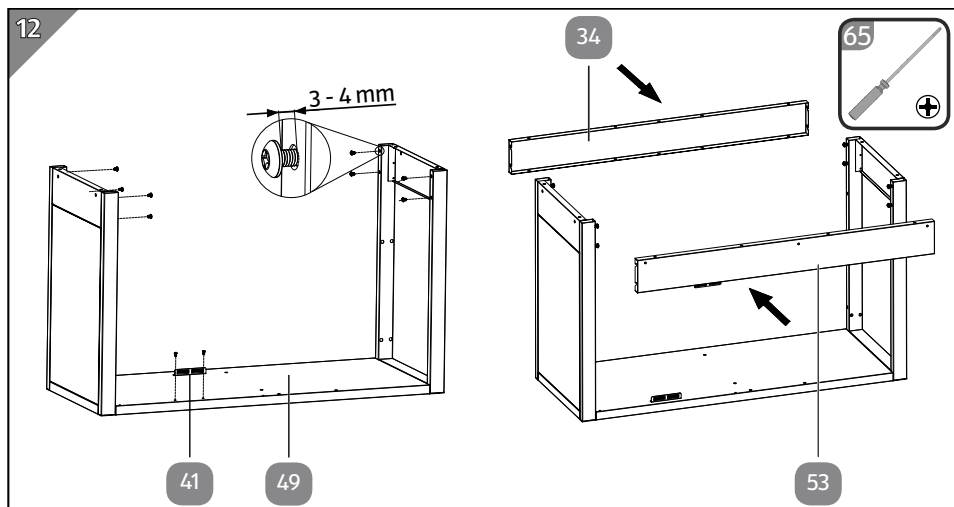
*The grill is assembled.*

## Washing station step 1: assembling the side walls



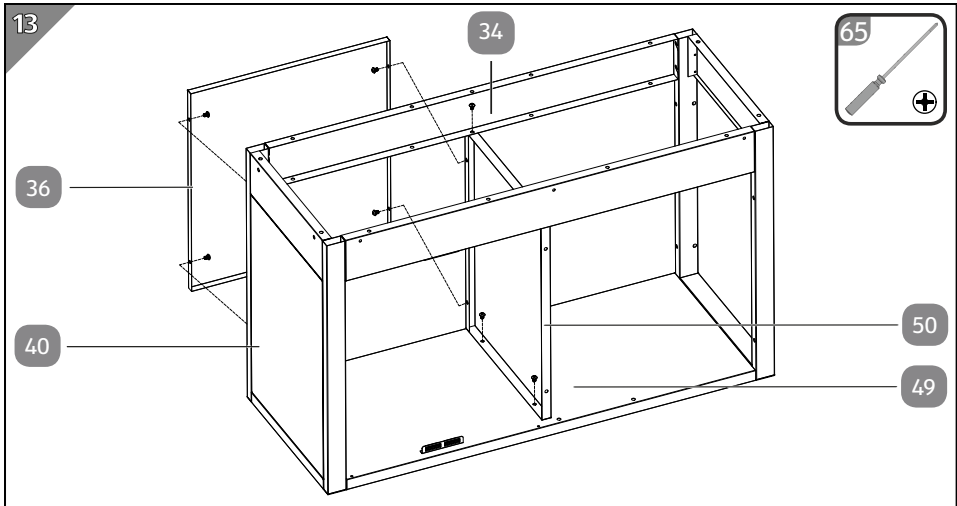
1. Fasten the right side wall **52** and the left side wall **40** to the base plate **49** using 8 M6x10 screws **a**.

## Washing station step 2: mounting the brackets



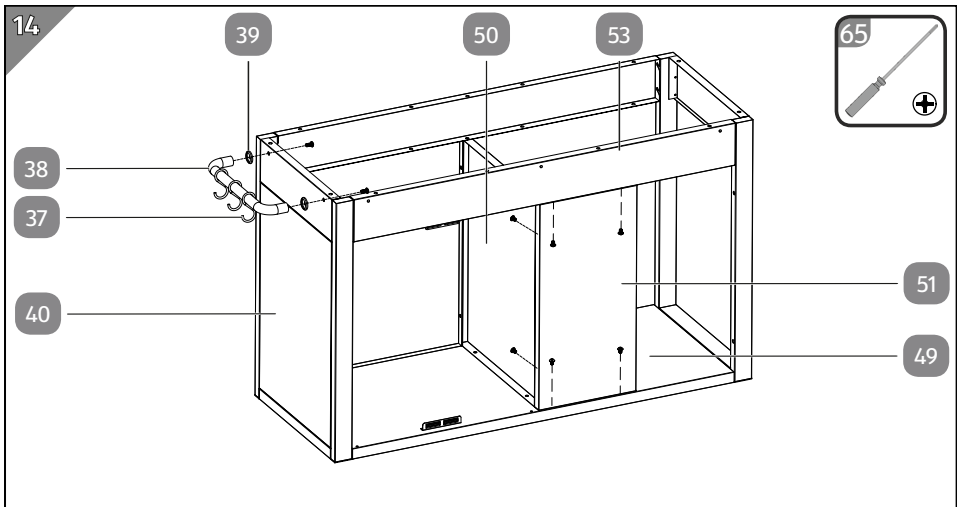
1. Fasten the magnet **41** to the base plate **49** using 2 M4x8 screws **d**.
2. Screw 8 M6x10 screws **a** into the side walls, leaving 3 to 4 mm of the screw thread visible.
3. Mount the rear bracket **34** and the front bracket **53** on the M6x10 screws **a**.

### Washing station step 3: installing the divider



1. Attach the divider **50** to the rear bracket **34** and the base plate **49** using 3 M6x10 screws **a**.
2. Attach the rear wall **36** to the divider **50** and the left side wall **40** using 4 M6x10 screws **a**.

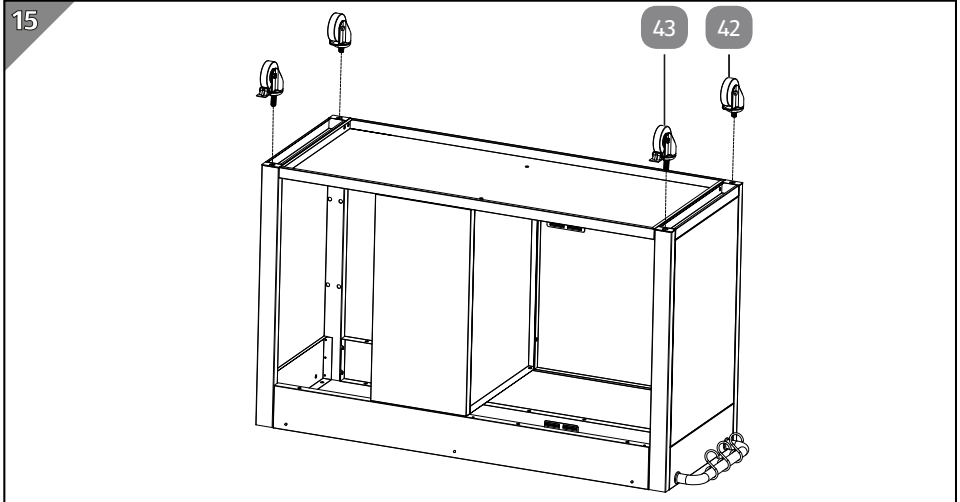
### Washing station step 4: installing the front wall



1. Fasten the front wall **51** to the front bracket **53**, the divider **50** and the base plate **49** using 6 M6x10 screws **a**.

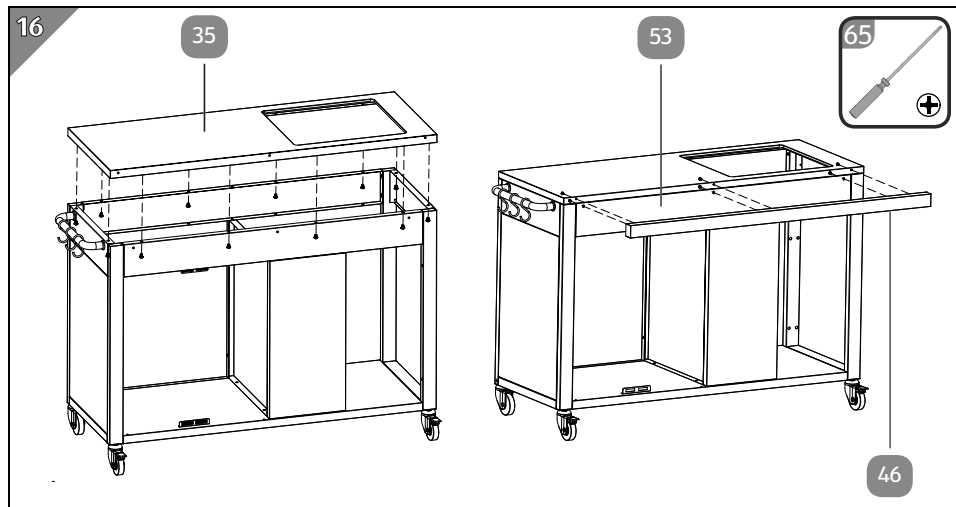
2. Thread the 3 hooks **37** onto the handle for the side wall **38**. The small diameter of the hook must fully surround the handle.
3. Attach the handle and handle attachment **39** to the left side wall **40** using 2 M6x15 screws **e**.

### Washing station step 5: mounting the casters



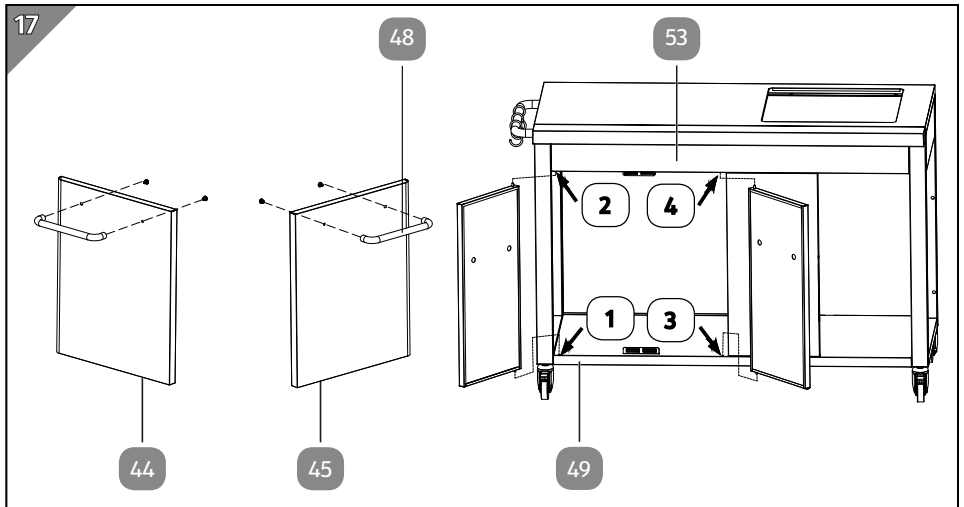
1. With the help of a second person, turn the washing station upside down.
2. Screw the casters with brakes **43** onto the front of the washing station.
3. Screw the casters **42** onto the back of the washing station.
4. Turn back the washing station on the casters.

## Washing station step 6: assembling the worktop



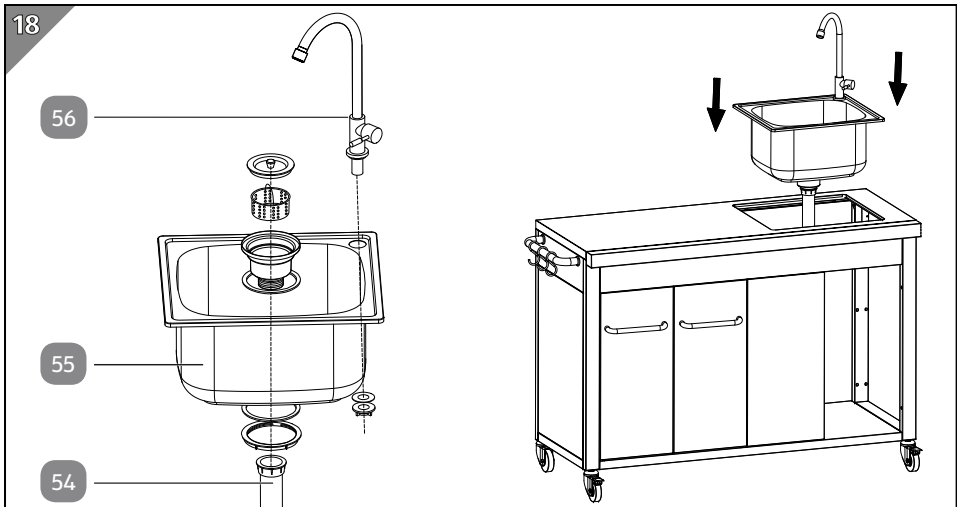
1. Fasten the worktop **35** to the two brackets and the two side walls using 12 M6x10 screws **a**.
2. Attach the front trim panel **46** to the front bracket **53** and the worktop **35** using 6 M4x8 screws **d**.

## Washing station step 7: attaching the doors



1. Attach the door handles **48** to both doors **44** **45** using 4 M6x10 screws **a**.
2. Mount both doors, first at the bottom in the holes in the base plate **49** and then at the top in the front bracket **53**. Push down the pin on the top of the door.

## Washing station step 8: assembling the wash basin



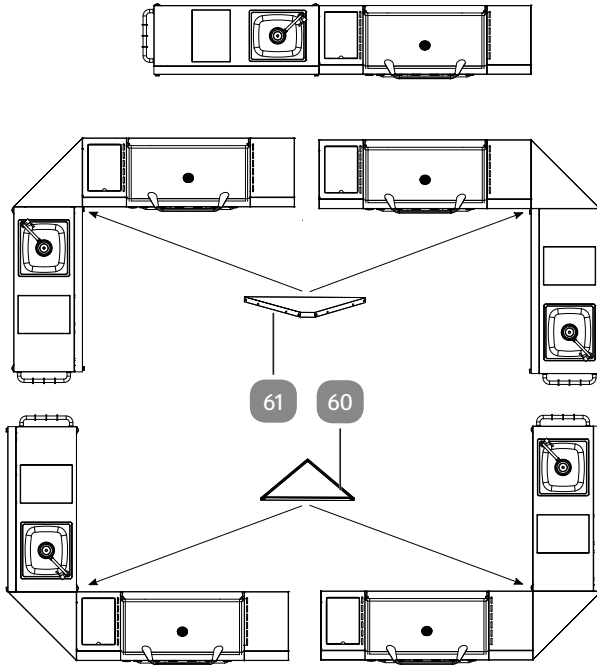
1. Position the water tap **56** in the hole in the wash basin **55** and use the sealing ring and ring nut to fix the underside of the water tap in place.
2. Place the white sealing ring on the large thread of the discharge nozzle.
3. Position the discharge nozzle in the wash basin and attach the discharge nozzle to the underside using the sealing ring and the ring nut.
4. Use the ring nut to fasten the drain hose **54** to the discharge nozzle.
5. Position the strainer and the drain cover on the discharge nozzle.
6. Insert the assembled wash basin into the washing station.
7. Connect the tap of water supply to the tap of washing station. Use a garden hose and a 1/2 " hose connection.
8. Place the open end of the drain hose in a suitable container or a drain.

*The washing station is assembled.*

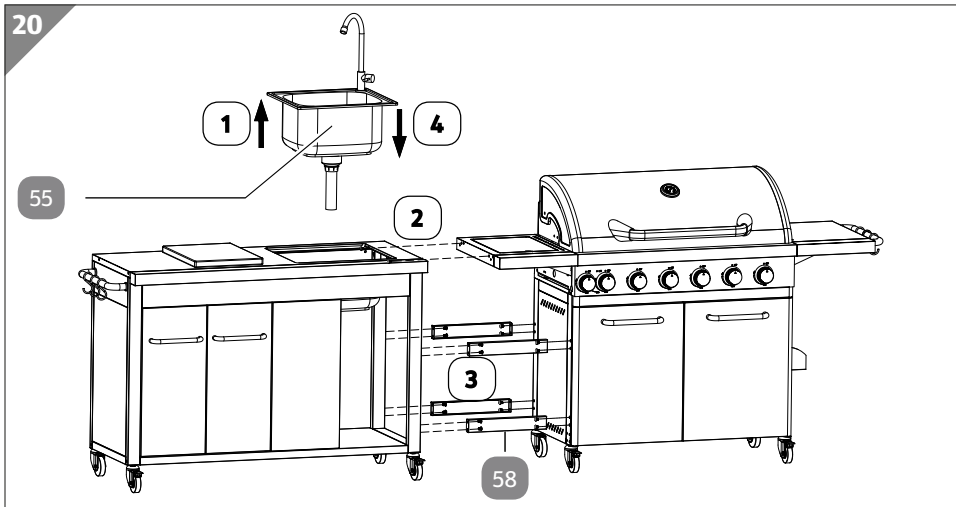
## Grill and washing station connection options

You can connect the grill and the washing station in the following configurations:

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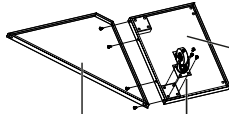
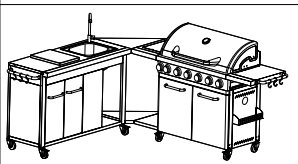
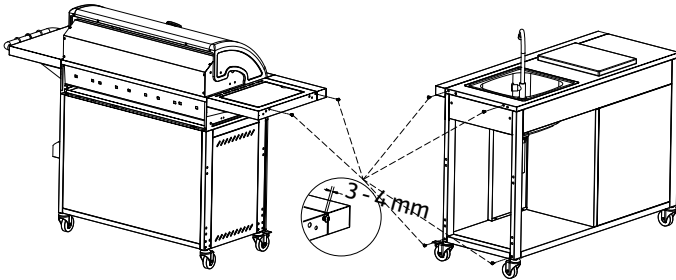
## Side-by-side connection step 1: assembling the struts



1. Remove the wash basin **55** from the washing station.
2. Fasten the washing station to the table for the side burner using 2 M6x10 screws **a**.
3. Fasten the 4 struts **58** to the legs of the washing station and grill using 16 M6x10 screws **a**.
4. Insert the wash basin into the washing station.
5. Position the two baskets **57** on the struts **58**.

## Corner connection step 1: assembling the connecting plate

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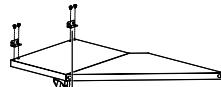


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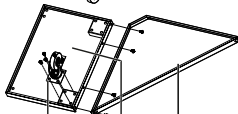
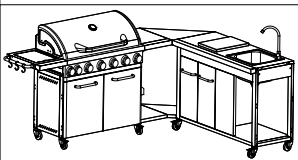
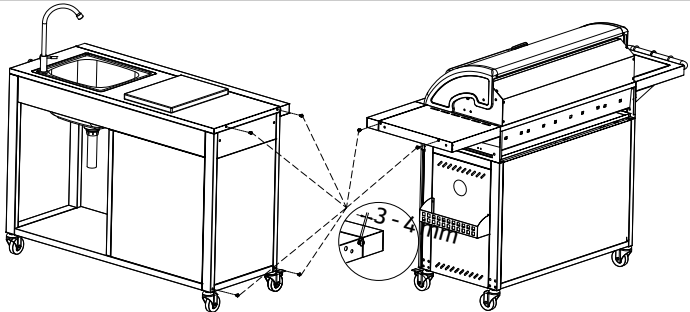
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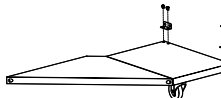
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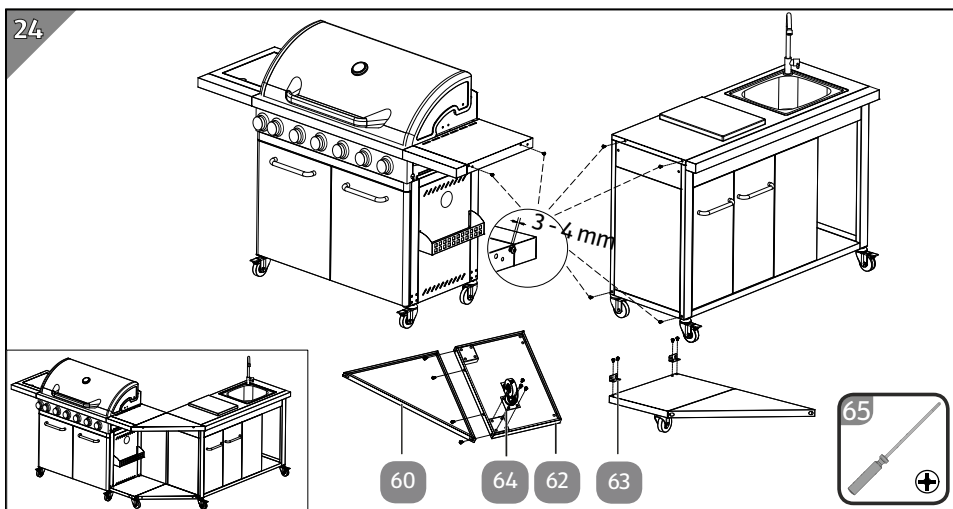
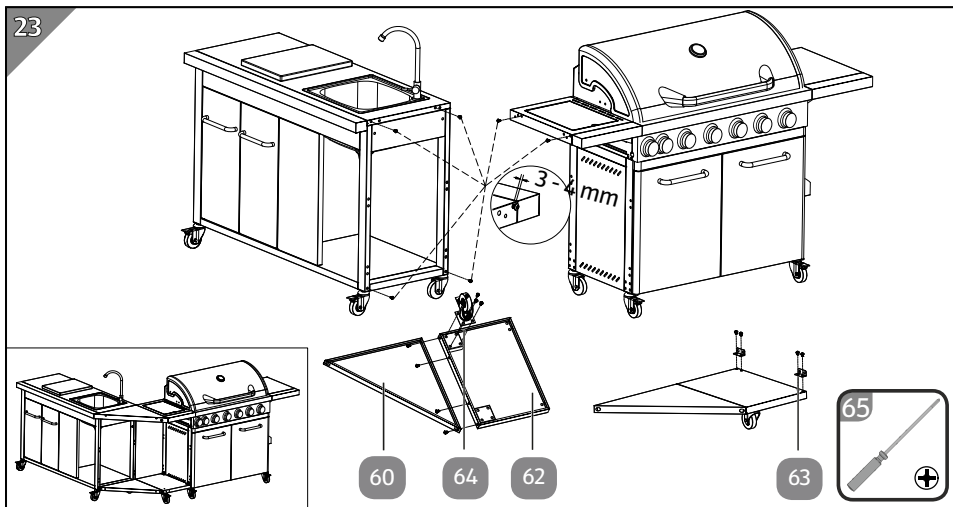
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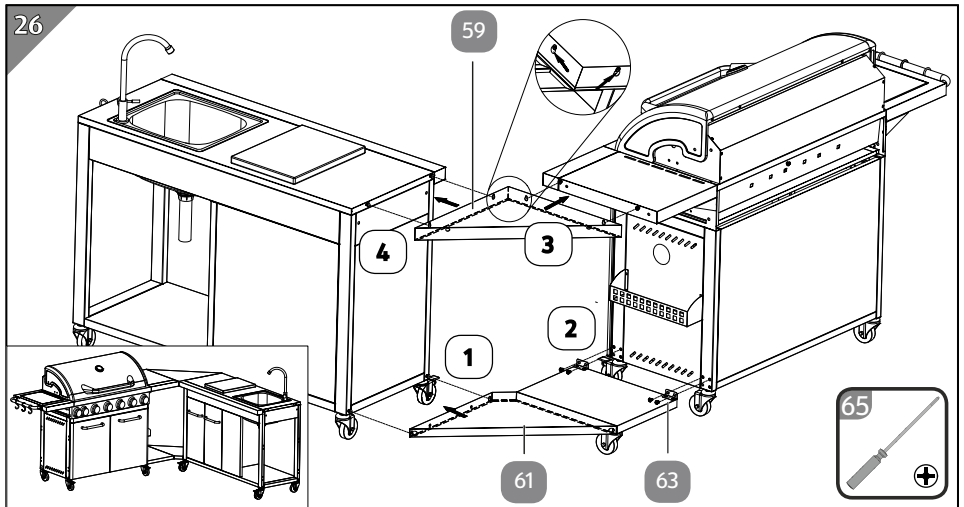
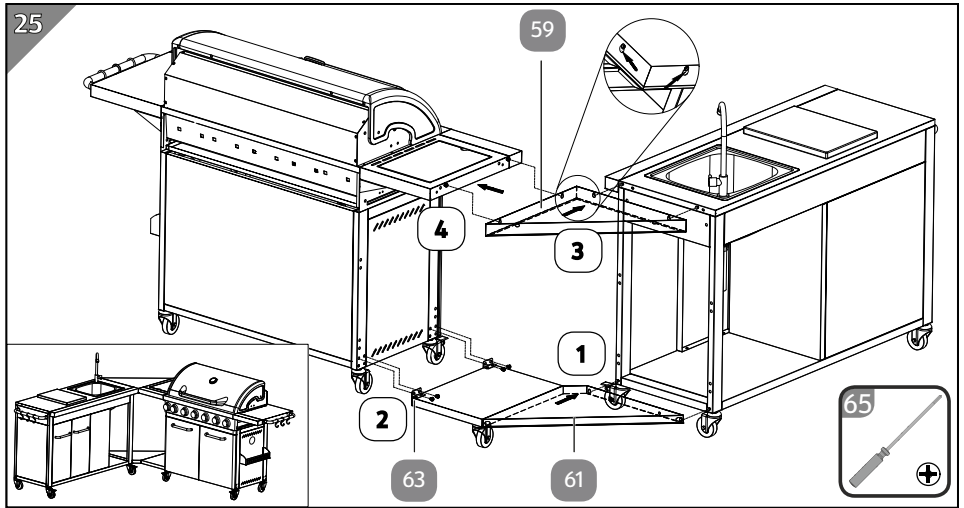


## Assembly instruction

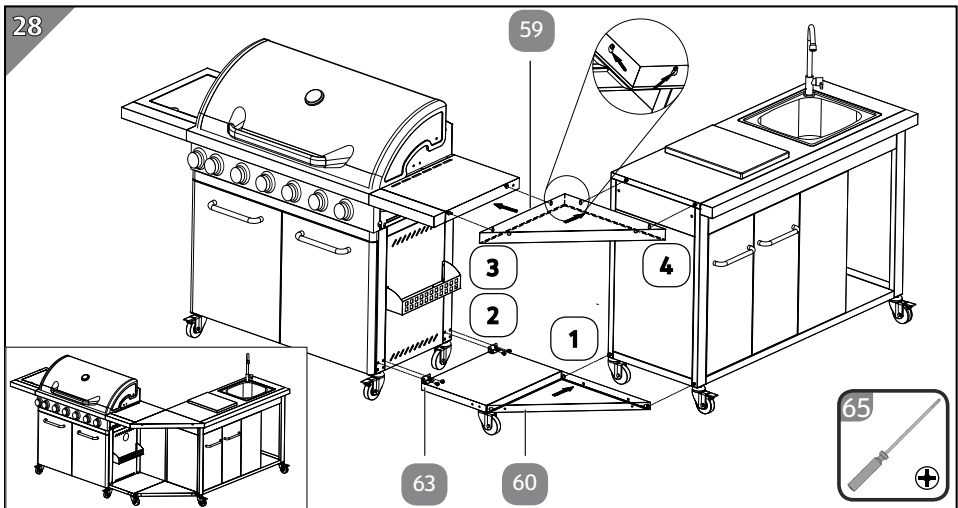
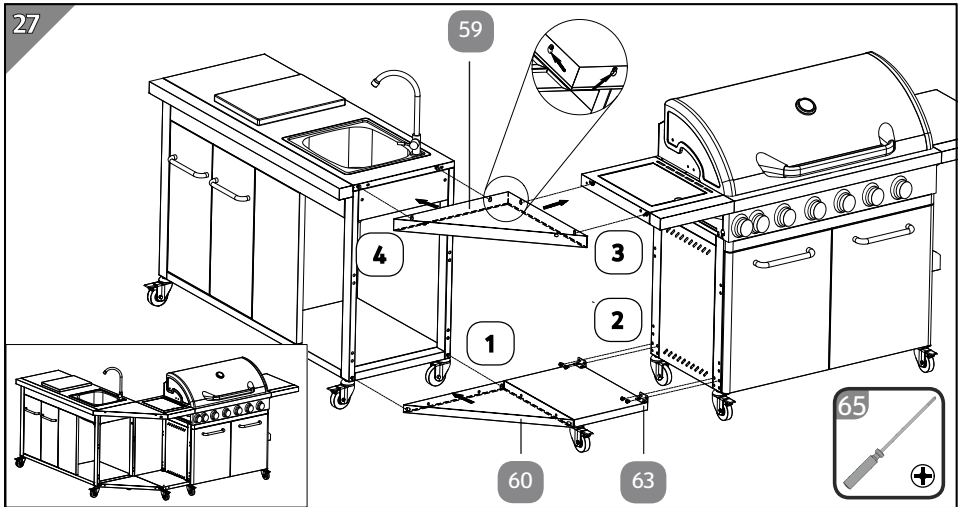


1. Screw the 6 M6x10 screws **a** into the side table of the grill and the washing station, leaving 3 to 4 mm of the screw thread visible
2. Depending on the desired configuration, fasten the connecting plate **60** or **61** to the base plate **62** using 4 M6x10 screws **a**.
3. Attach the casters **64** to the base plate **62** using 4 M6x10 screws **a**.
4. Fasten the two connecting brackets **63** to the top of the base plate **62** using 4 M6x10 screws **a**.

## Corner connection step 2: connecting the grill and washing station



## Assembly instruction



1. Mount the connecting plate **60** or **61** on the 2 M6x10 screws **a** on the legs of the washing station.
2. Fasten the two connecting brackets **63** to the legs of the grill using 4 M6x10 screws **a**.
3. Mount the corner worktop **59** on the M6x10 screws **a** of the grill and washing station.

## 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

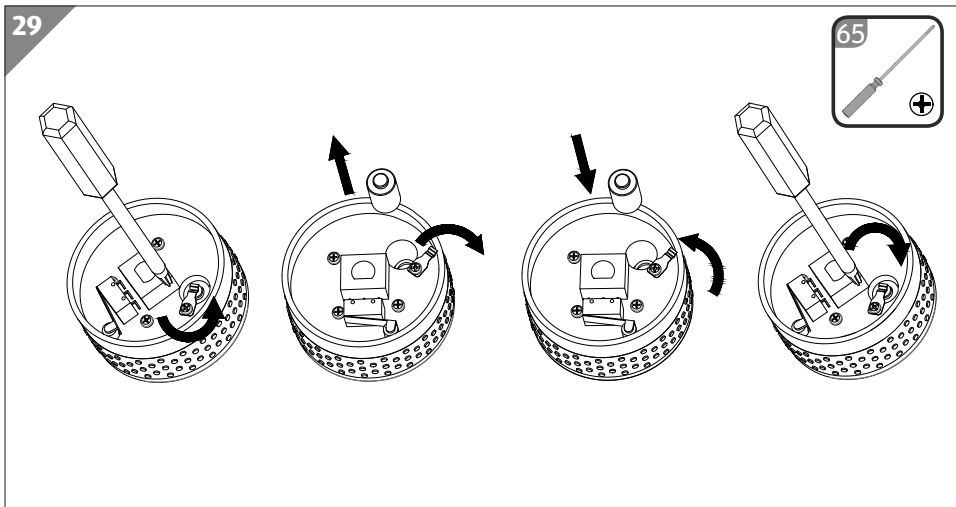
3. Clean the burner with a soft brush or blow clean with compressed air and wipe with a cloth.
4. Clean any clogged ports with a pipe cleaner or stiff wire (such as an opened paper clip).
5. Inspect burner for any damage (cracks or holes). If damage is found, replace with a new burner. Reinstall the 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.

## Maintenance

### Replacing the battery

If the control knobs no longer light up, the batteries need changing.



1. Push the respective control knob and turn it to the "OFF" position.
2. Pull off the control knob.
3. Use a Phillips screwdriver to loosen the battery lock.
4. Remove the battery.
5. Replace it with an identical new battery (see "Technical data" section). Make sure that the polarity is correct.
6. Lock the battery.
7. Push the control knob onto the grill in the "OFF" position.

## 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

<b>Problem</b>	<b>Possible Cause</b>	<b>Solution</b>
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:	PK-002	
Item number:	717996/717997/717998	
Grill dimensions (L × D × H):	154 × 52 × 111 cm	
Washing station dimensions (L × D × H):	120 x 50 x 84.5 cm	
Fuel:	Gas	
Battery for control knob:	4LR44 6V	
Total heat input (all gas categories)	22.4 kW (G30: 1,630 g/h)	
Gas category	I <sub>3+</sub> (28-30/37)	
Gas type	Butane	Propane
Gas pressure	28-30 mbar	37 mbar
Injector size (main burner)	0.88 mm	0.88 mm
Injector size (side burner)	0.88 mm	0.88 mm
Country of destination	GB, IE	GB
Gas cylinder dimensions inclusive regulator (D x H):	max. 310 x 600 mm	
Gas cylinder weight (filled):	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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