

SS350

CALGARY BBQ USE AND ASSEMBLY MANUAL MODEL#GB7540S



WARNING

HAZARDOUS FIRE OR EXPLOSION MAY RESULT IF INSTRUCTIONS ARE IGNORED It is the consumer's responsibility to see that the barbecue is properly assembled, installed, and taken care of. Failure to follow instructions in this manual could result in bodily injury and/or property damage.

PRECAUTIONS

- 1.Leak test all connections after each tank refill
- 2. Never check for leaks with a match or open flame
- 3.Do not store of use gasoline or other flammable vapours and liquids in the vicinity of this or any other appliance
- 4. Any LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance

USE ONLY THE HOSE AND HOSE CONNECTOR PROVIDED!

If a replacement is necessary, please contact either our Customer Service Department or your local dealer.

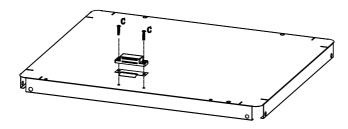
The use of unauthorised parts can create unsafe conditions and environment.

EXPANDED VIEW GB7540S 1 <u>6</u> **25** 24 <u>7</u> 8 23 9 22 <u>1</u>0 21 <u>1</u>1 <u>1</u>2 20 <u>19</u> <u>1</u>3 18 26 \<u>1</u>5 <u>14</u> <u>1</u>7 <u>1</u>6 1

PARTS LIST

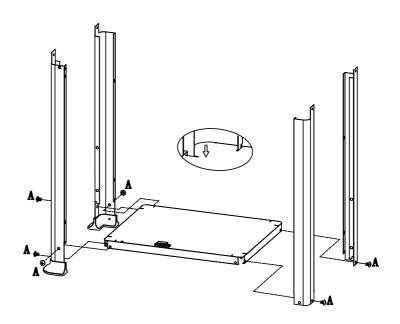
NO.	DESCRIPTION	QTY	NO.	DESCRIPTION	QTY
1		1	14		1
2		1	15		2
3	20000000000	2	16		1
			17		2
4		$\begin{vmatrix} 1 \end{vmatrix}$	18		1
•		-	19		1
		1	20		1
5			21		1
6		1	22		1
7		1	23		1
_		<u> </u>	24		1
8		1	25	G	1
9		1	00		
10		1	26	\bigcirc	1
4.4			A	Bolt M6x10 🐵 📥	41
11		2	В	Nut ¥8 ☐ ◎	2
12		2	C	Bo1t M4x20 ⊕ ——	2
			D	Nut M6 ☐ ◎ Bolt ST4. 2x1 ♠ ←	4
13		1	E		4
	W		F	Bolt M6X15 🐵 🖦	6

STEP 1

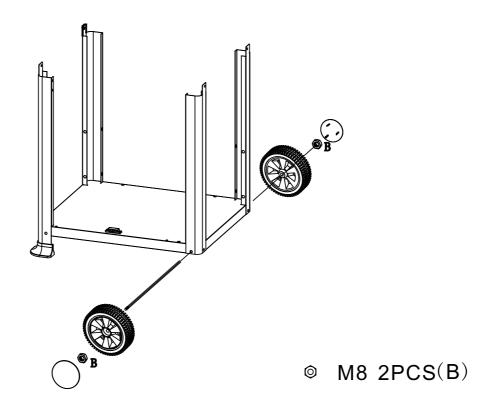


■ M4x20 2PCS (C)

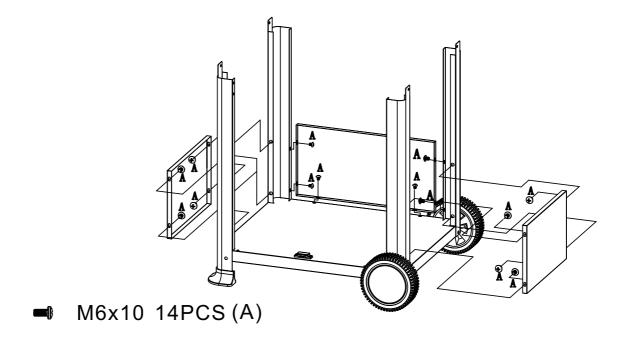
STEP 2

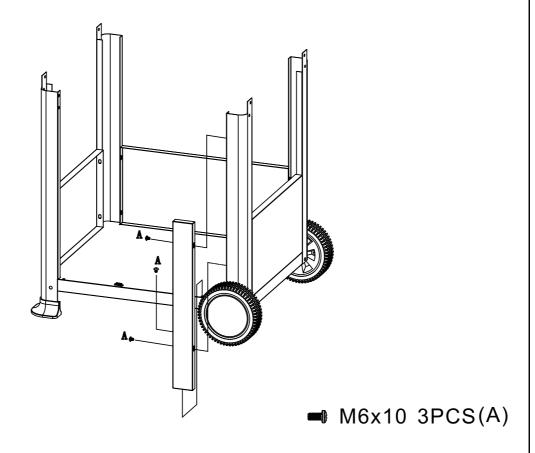


■ M6x10 6PCS (A)

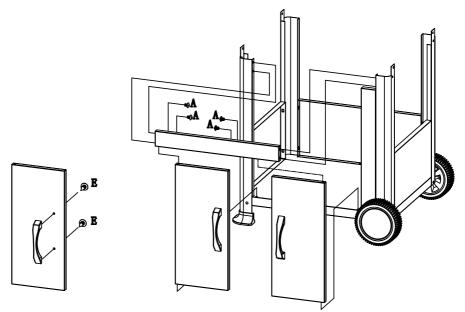


STEP 4

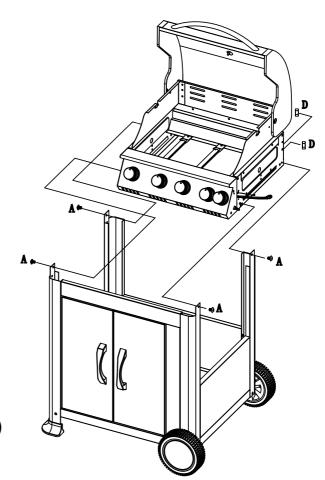




STEP 6

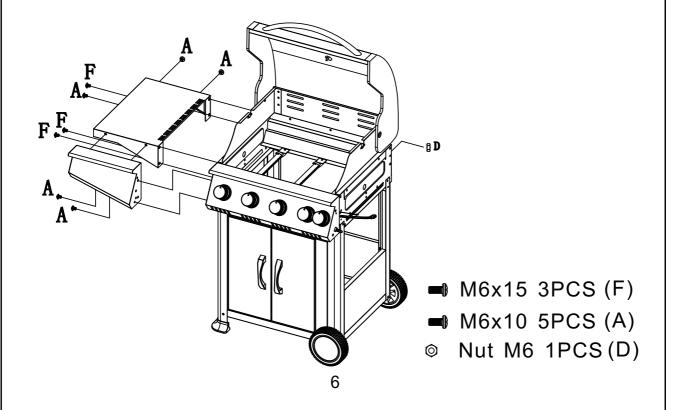


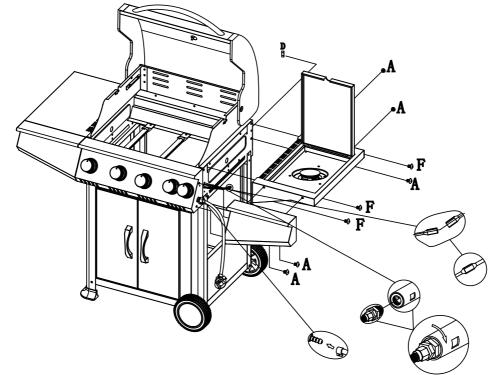
- M6x10 4PCS (A)
- ST4. 2X10 4PCS(E)



- M6x10 4PCS (A)
- Nut M6 2PCS (D)

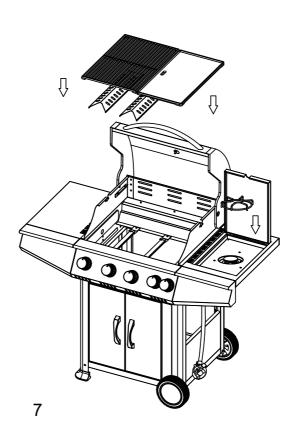
STEP 8



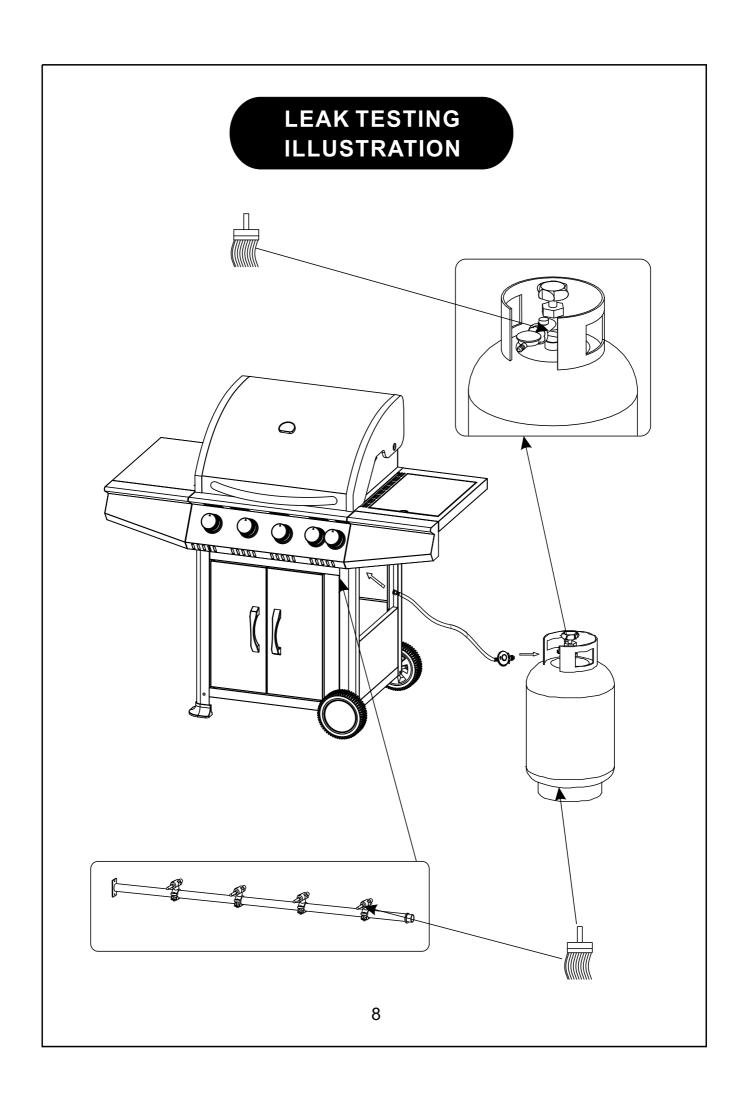


- M6x15 3PCS(F) M6x10 5PCS(A)
- Nut M6 1PCS(D)

STEP10



M6x10 8PCS



Technical Information:

APPLIANCE MANUFACTURED BY:	URED BY: United Four Co., Limited						
APPLIANCE CODE:	GB75408						
TOTAL HEAT INPUT:							
MAIN BURNERS HEAT INPUT: 17.6kW(1285g/h)							
SIDE BURNER HEAT INPUT: 3.2kW(233g/h)							
GAS CATEGORY:	I ₃₊		I _{3B} / _{P(30)}	I _{3B/P(50)}	I _{3B/P(37)}		
TYPES OF GAS:	Butane Propane		LPG Gas Mixtures		Propane		
GAS PRESSURE:	28-30	37 mbar	30 mbar	50 mbar	37 mbar		
	1.00mm	1.00mm	1.00mm	0.87mm	0.94mm		
INJECTOR SIZE: SIDE	0.86 mm	0.86mm	0.86mm	0.75mm	0.81mm		
IDENTIFICATION CODE:	(€ -359CL1054						
	Category I ₃₊ : BE, CY, CZ, EE, FR, GR, IE, IT, LV, LT, LU, PT, SK, ES, CH and GB.						
SCOPE	Category I _{3B/P(30)} : CY, CZ, DK, EE, FI, GR, LV, LT, LU, MT, NL, NO, SK, SI, SE and TR.						
	Category I _{3B/P(50)} : AT, DE, HU, SK and CH.						
TOD WAT OVERDOODS	Category I _{3P(37)} : PL.						
FOR USE OUTDOORS AND IN WELL VENTILATED AREAS							
WARNING: ACCESSIBLE PARTS MAY BE VERY HOT. KEEP YOUNG CHILDREN AWAY							
READ THE INSTRUCTION LITERATURE BEFORE USING THE APPLIANCE.							

IMPORTANT:

Read the following instructions carefully and be sure your barbecue is properly installed, assembled and cared for. Failure to follow these instructions may result in serious bodily injury and/or property damage. If you have any questions concerning assembly or operation, consult your dealer or LPG Gas Company.

When used on the ground always place the appliance and cylinder on flat level ground. DO NOT move this product when in use.

Never light the appliance with the lid in the closed position.

Never fits the cylinder under the barbecue in the housing always place the cylinder under the side shelf at the end of the appliance or at the rear of the appliance. The cylinder should be sited as far away from the appliance as possible without straining the hose.

NE FPR CONSUMER: Retain for future Reference

CONNECTING THE GAS CYLINDER TO THE APPLIANCE

This barbecue is set to operate a 28mbar regulator with butane gas and a 37mbar regulator with propane gas. This appliance is only suitable for use with low-pressure butane or propane gas, fitted with the appropriate low-pressure regulator via a flexible hose (Regulator and hose are included.) Please consult your Local gas dealer for suitable regulator, hose and gas cylinder.

Gas Cylinder

The gas cylinder should not be dropped or handled roughly! If the appliance is not in use, the cylinder must be disconnected. Replace the protective cap on the cylinder after disconnecting the cylinder from the appliance.

Cylinders must be stored outdoors in an upright position an out of the reach of children. The cylinder must never be stored where temperatures can reach over 50C. Do not store the cylinder near flames, pilot lights or other sources of ignition. DO NOT SMOKE.

This barbecue is designed for use outdoors, away from any flammable materials. It is important that there are no overhead obstructions and that there is a minimum distance of 1m from the side or rear of the appliance. It is important that the ventilation openings of the appliance are not obstructed. The barbecue must be used on a level, stable surface. The appliance should be protected from direct draughts and shall be positioned or protected against direct penetration by any trickling water (e. g. rain).

Parts sealed by the manufacturer or his agent must mot be altered by the user. No modifications should be made to any part of this barbecue and repairs and maintenance should only be carried out by a registered service engineer.

Connection to Appliance / Change of Gas Cylinder

Do not obstruct any ventilation openings in the barbecue body. Position the gas cylinder on level ground next to the barbecue and safely away from any source of heat. Should you need to change the gas bottle, confirm that the barbecue is switched off, and that that there are no sources of ignition (cigarettes, open flame, sparks, etc.) near before proceeding. Before connection, en sure that there is no debris caught in he head of the gas cylinder, regulator, burner and burner ports.

Spiders and insects can nest within and clog the burner/venturi tube at the orifice. A clogged burner can lead to a fire beneath the appliance.

Clean burner holes with a heavy-duty pipe cleaner.

Fit the hose to the appliance using a spanner to tighten it onto the connection thread. If the hose is replaced it must be secured to the appliance and regulator connections with hose clips. Disconnect the regulator from the cylinder (according to the directions supplied with the regulator) when the barbecue is not in use.

The Barbecue must be used in a well ventilated area. Do not obstruct the flow of combustion air to the burner when the barbecue is in use. ONLY USE THIS BARBECUE OUTDOORS.

The gas cylinder should be placed upright on its bottom on level ground and should NEVER be stood on the trolley base and placed directly under the barbecue.

BEFORE USE CHECK FOR LEAKS

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

TO CHECK FOR LEAKS

Make 2-3 fluid ounces of leak detecting solution by mixing one part washing up liquid with 3 parts water.

Ensure the control valve is "OFF".

Connect the regulator to the cylinder and ON/OFF valve to the burner, ensure the connections are secure then turn ON the gas.

Brush the soapy solution onto the hose and all joints. If bubbles appear you have a leak, which must be rectified before use.

Retest after fixing the fault

Turn OFF the gas at the cylinder after testing.

If leakage is detected and cannot be rectified. Do not attempt to cure leakage but consult your bas dealer.

LIGHTING YOUR BARBECUE

Lighting Instructions

- 1. Turn all the control knobs clockwise to "OFF" position.
- Connect the regulator to the gas bottle. Turn the gas supply "ON" at the regulator or cylinder valve. Check with the use of soapy water for any gas leakage between the bottle and the regulator
- 3. Open the hood. Push down the control knob and turn it anti-clockwise to the "Full rate" position, a click will be heard. The piezo ignition unit will light the main burner. If not, repeat this process. Once the burner is alight, release the control knob.
- 4. If the burner has not lit wait 5 minutes and repeat step 3. If the burner still fails to light after several attempts, try the manual lighting listed below.
- 5. Adjust the heat by turning the knob to the High/Low position.
- 6. After successfully lighting the first burner, turn next control knob to the ON position. The gas will ignite from lit burner on left. Follow the same procedure for each successive burner. Ensure burner is lit before opening control valve on next burner. Light the remaining burners from left to right.
- 7. To turn the barbecue "OFF" turn the cylinder valve or regulator switch to the "OFF" position and then turn the control knob on the appliance clockwise to the "OFF" position.

Warning: If the 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.

Manual lighting instruction

- 1. Open the barbecue hood.
- 2. Slide the grease tray halfway open. Check and make sure all knobs are in the off position.
- 3. Light match and from underside of grill reach up and position match near ports on side of right hand burner.

- 4. To light burner, push down the right control knob and turn it anticlockwise to "full rate" position, a click sound will be heard. Then remain for 2-3 seconds for ignition. WARNING! Ignition must only be made with the valve completely open.
- 5. Once burner is lit, release and turn the knob to low flame position and carefully replace grease tray.
- 6. Adjust the heat by turning the knob to the High/Low position. Remark: The manual lighting should be performed by two peoples.

In case barbecue still does not light, please check:

- 1. Do you have fuel in fuel bottle?
- 2. Is venture properly engaged with injector?
- 3. Are all hoses connected properly?

Clean your barbecue after each USE. DO NOT use abrasive or flammable cleaners, as it will damage the parts of the product and may start a fire. Clean in warm soapy water.

WARNING: Accessible parts maybe very hot. Keep young children away from the hot appliance at all times (even while cooling down!). It is recommended that protective gloves (eg oven gloves) be used when handling particularly hot components.

CLEANING AND CARE

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

Outside Surface

Use mild detergent or baking soda and hot water solution. Non-abrasive scouring powder can be used on stubborn stains, then rinse with water.

If the inside surface of the barbecue lid has the appearance of pealing paint, baked on grease build-up has turned to carbon and is flaking off. Clean thoroughly with strong hot soapy water solution. Rinse with water and allow to completely dry. NEVER USE OVEN CLEANER.

Interior of Barbecue Bottom

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

Cooking Grid

Use a mild soapy water solution. Non-abrasive scouring power can be used on stubborn stains then rinse with water.

Cleaning The Burner Assembly

Turn the gas OFF at the control knob and disconnect the cylinder.

Remove cooking grate.

Clean the burner with a soft brush or blow clean with compressed air and wipe with a cloth.

Clean any clogged ports with a pipe cleaner or stiff wire (such as an opened paper clip).

Inspect burner for any damage (cracks or holes). If damage is found, replace with a new burner. Reinstall the burner, check to ensure that the Gas valve orifices are correctly positioned and secured inside the burner inlet (venture).

SERVICING

Your gas	barbecue	should b	e serviced	annually	by a	competent	registered
person.							

