

EUROGRILLE®



Stainless Steel 9 Burner BBQ

User Manual

[Revision 4.0 July 2019]

READ THIS MANUAL CAREFULLY BEFORE USE – FAILURE TO DO SO MAY RESULT IN INJURY, PROPERTY DAMAGE AND MAY VOID WARRANTY. • KEEP THIS MANUAL FOR FUTURE REFERENCE. • Products covered by this manual may vary in appearance, assembly, inclusions, specifications, description and packaging.

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Safety

Use Outdoors Only

This appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.

Any outdoor enclosure in which the appliance is used shall comply with one of the following:

- An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover. See Figure 1.
- Within a partial enclosure that includes an overhead cover and no more than two walls. See Figure 2 & 3.
- Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply:
 - At least 25% of the total wall area is completely open; and
 - At least 30% of the remaining wall area is open and unrestricted. See Figure 4 & 5.
- In the case of balconies, at least 20% of the total of the side, back and front wall areas shall be and remain open and unrestricted.

The following diagrams provide a diagrammatic representation of outdoor areas. Rectangular areas have been used in these figures - the same principles apply to any other shaped area.

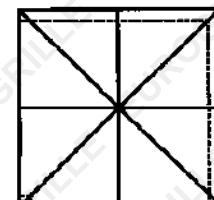
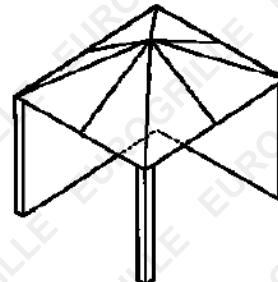
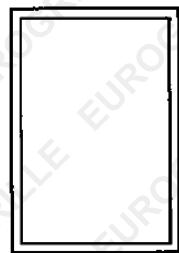
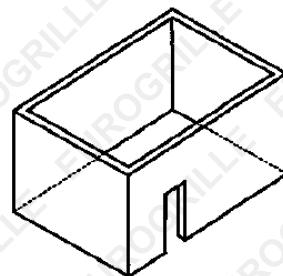


Figure 1: Enclosure with walls on all sides but no overhead cover

Figure 2: Partial enclosure with overhead cover and no more than two walls

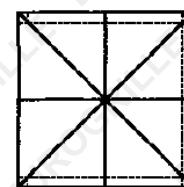
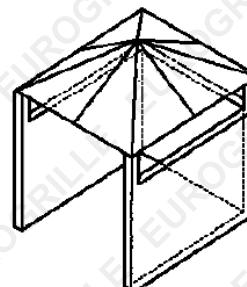
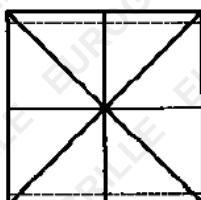
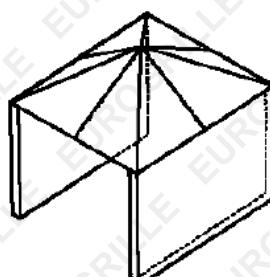


Figure 3: Partial enclosure with overhead cover and no more than two walls

Figure 4: Open side at least 25% of total wall area. 30% or more in total of the remaining wall area is open and unrestricted

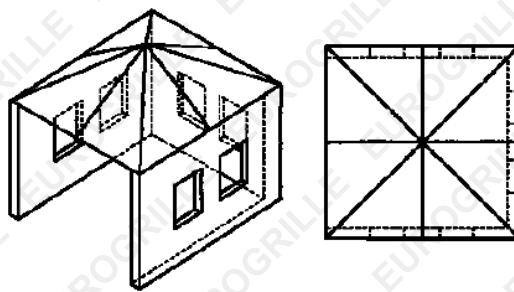


Figure 5: Open side at least 25% of total wall area. 30% or more in total of the remaining wall area is open and unrestricted

Gas Cylinder Information

- This appliance is designed to be used with a gas cylinder not exceeding (Australia 9kg).
- The gas cylinder supply valve must be turned off when the appliance is not in use.
- Gas cylinders must be stored outdoors, out of reach of children and must not be stored in a building, garage or any other enclosed area.
- The gas cylinder used must incorporate a safety collar to protect the valve assembly.
- Never store a spare cylinder under the barbecue shelves or inside the trolley housing. Any LPG cylinder not attached to the BBQ for use should be stored outdoors and well away from this appliance.

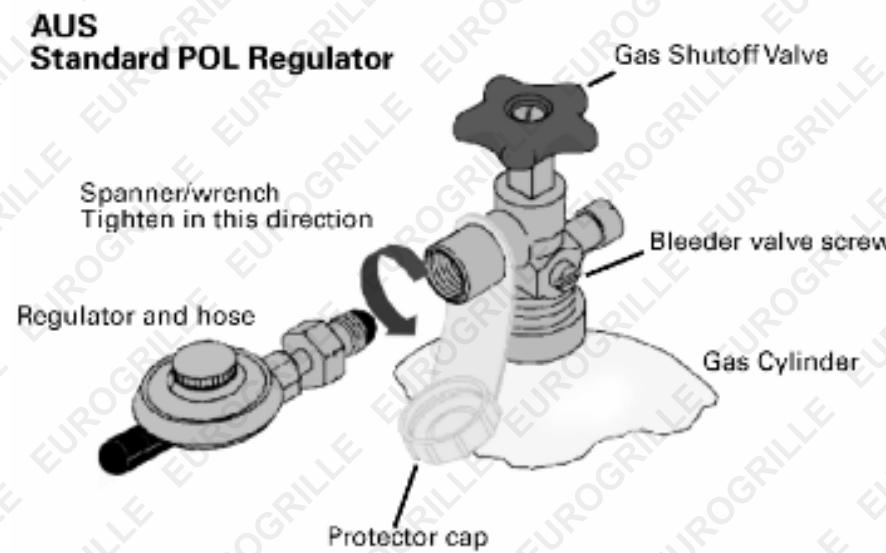
IMPORTANT:

- When disconnecting and removing the gas cylinder for the purpose of refilling, always observe the following procedure.
- Ensure that all gas control valves on the appliance and the gas cylinder are turned off before disconnecting the regulator from the cylinder.
- Do not smoke or use a naked flame near the appliance or gas cylinder while disconnecting the gas line between the appliance and gas cylinder.
- Remove the gas cylinder from the enclosure before disconnecting the regulator from the appliance.
- Tighten all connections before placing the gas cylinder back in its enclosure.
- The gas leak testing procedure should be conducted every time the gas cylinder is refilled and reconnected to the appliance before using the appliance.

Regulator Connection

1. Check that all control knobs are in the 'Off' position.
2. Make sure the cylinder valve is off.
3. Remove the protective cap from the cylinder if present.
4. Leak test the connection with a soapy water solution.

Gas Leak Test Procedure



Never use a naked flame to check for gas leaks.

Always use the following procedure to check for gas leaks.

1. In a small container, mix up a solution of water and detergent or soap. Mix the solution well.
2. Make sure that the gas supply valve on the gas cylinder is turned on.
3. Make sure that the gas control valves on the appliance are all turned off.
4. Using a brush or spray bottle apply the solution to the gas line and each join in the gas line.
5. Bubbling of the solution will indicate that there is a leak present.
6. Re-tighten or re-seal any joints that are leaking.
7. If a leak persists then contact your distributor or the manufacturer for assistance.

Lighting Safety

- 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 1000mm from the side or rear of the appliance.
- It is important that the ventilation openings of the cylinder compartment are not obstructed.
- The barbecue must be used on a level, stable, non-flammable 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 not 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.
- **DO NOT** let children operate or play near grill.
- **DO NOT** use charcoal or ceramic briquettes in a gas grill.
- **DO NOT** light or use the side burner with the lid in the closed position.

- **DO NOT** attempt to light burner with lid closed. A build-up of non-ignited gas inside a closed grill is hazardous.
- The side burner is designed for pot/pan with diameter 60-260mm. Side burner lid cannot be used as work table, do not put anything on the side burner lid while it is not working.

Lighting the Appliance

1. Open the lid and make sure all the knobs are on the OFF position.
2. Push down the knob and turn the knob anticlockwise to HIGH position, then keep pressing the igniter for 2-3 seconds (a sound could be heard), thus the burner could be lit. If the burner does not light, turn off the knob and wait for 5 minutes then repeat this process.
3. Adjust the heat by turning the knob to the High /Low position.
4. To light other burners, repeat the same process for the adjacent burner and continue in sequence until all the burners are lit.
5. To turn the barbecue OFF, turn the cylinder valve or regulator switch to the “OFF” position and then turn all of the control knobs on the barbecue clockwise to the “OFF” position.

The side burner is designed for pot/pan with diameter 180-260mm. Side burner lid cannot be used as work table, do not put anything on the side burner lid while it is not working.

Before cooking for the first time, light on all the main burners and keep burning for 15 minutes with the lid closed and knob at HIGH position. This will “heat clean” the internal parts and dissipate odour from the painted finish. The colour of cooking area may get little change. It is normal and it is the nature of material.

WARNING!

- While igniting main burner and infrared rear burner, please make sure the lid for main burner is in open situation.
- While igniting side burner, please make sure the lid for side burner is in open situation.
- While cooking with the hood closed and with all the burners on, please make sure all these burners in LOW flame position.

Maintenance Safety

- All cleaning and maintenance should be carried out when the barbecue is cool and with the fuel supply turned OFF at the gas cylinder after each time use.
- **DO NOT** mistake brown or black accumulation of grease and smoke for paint. Interiors of gas grills are not painted at the factory (and should NEVER be painted). Apply a strong solution of detergent and water or use a grill cleaner with scrub brush on insides of grill lid and bottom. Rinse and allow to completely air dry.
- **DO NOT** apply a caustic grill / oven cleaner to painted surfaces.
- **DO NOT** use abrasive or flammable cleaners, as it will damage the parts of the product and may start a fire.
- **Stainless steel surfaces:** Stainless steel would get rust if not maintain well. To maintain your grill's high quality appearance, wash with mild detergent and warm soapy water and wipe dry with a soft nonabrasive cloth after each use.
- **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



Follow these instructions to clean parts of burner assembly or if you have trouble igniting grill.

1. Turn gas off at control knobs and LP Tank.
2. Remove cooking grates, grease tray and grease cup.
3. Remove screw at end of burner using a screwdriver.
4. Carefully lift each burner up and away from valve openings.
5. Wire brush entire outer surface of burner to remove food residue and dirt.
6. Clean any blocked ports with a stiff wire such as an open paper clip.
7. Check burner for damage, due to normal wear and corrosion some holes may become enlarged. If any large cracks or holes are found replace burner.
8. Carefully refit burners.
9. Replace screw at the end of burner.
10. Replace grease tray and cooking grates.

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.

We suggest following ways to clean the burner tubes.

- Bend a stiff wire (a light weight coat hanger works well) into a small hook. Run the hook through each burner tube and burner several times.



- Use a narrow bottle brush with a flexible handle (DO NOT use a brass wire brush), run the brush through each burner tube and burner several times.
- Wear eye protection: use an air hose to force air into the burner tube and out the air ports. Check each port to make sure air comes out each hole.



NATURAL HAZARD – SPIDERS

Sometimes, spiders and other insects climb into the grill tubes attached to the burners. The spiders spin webs, build nests and lay eggs. The webs or nests can be very small, but they are very strong and can block the flow of gas.

Clean burners prior to use after storing, at the beginning of grilling season or after a period of one month not being used. Spider guards are on the air intakes in an effort to reduce this problem, but it will not eliminate it. An obstruction can result in a “flashback” (a fire in the burner tubes). The grill may still light, but the obstruction does not allow full gas flow to the burners.

Abnormal Operation

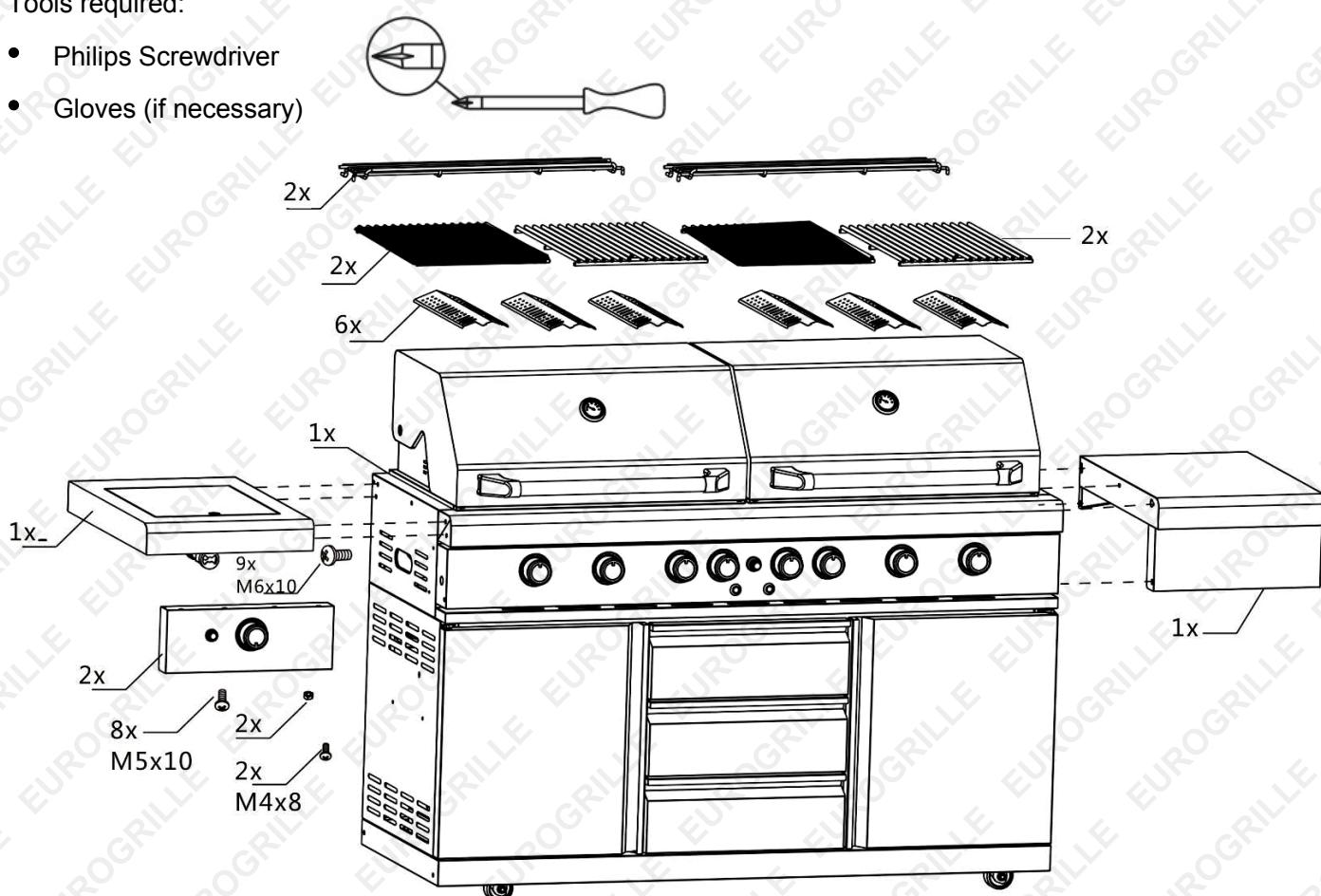
Any of the following are considered to be abnormal operation and may require service

- Yellow tipping of the yellow flame.
- Sooting up of grills plates.
- Burners not igniting properly.
- Burners failing to remain alight.
- Burner extinguished by trolley doors.
- Gas valves, which are difficult to turn.

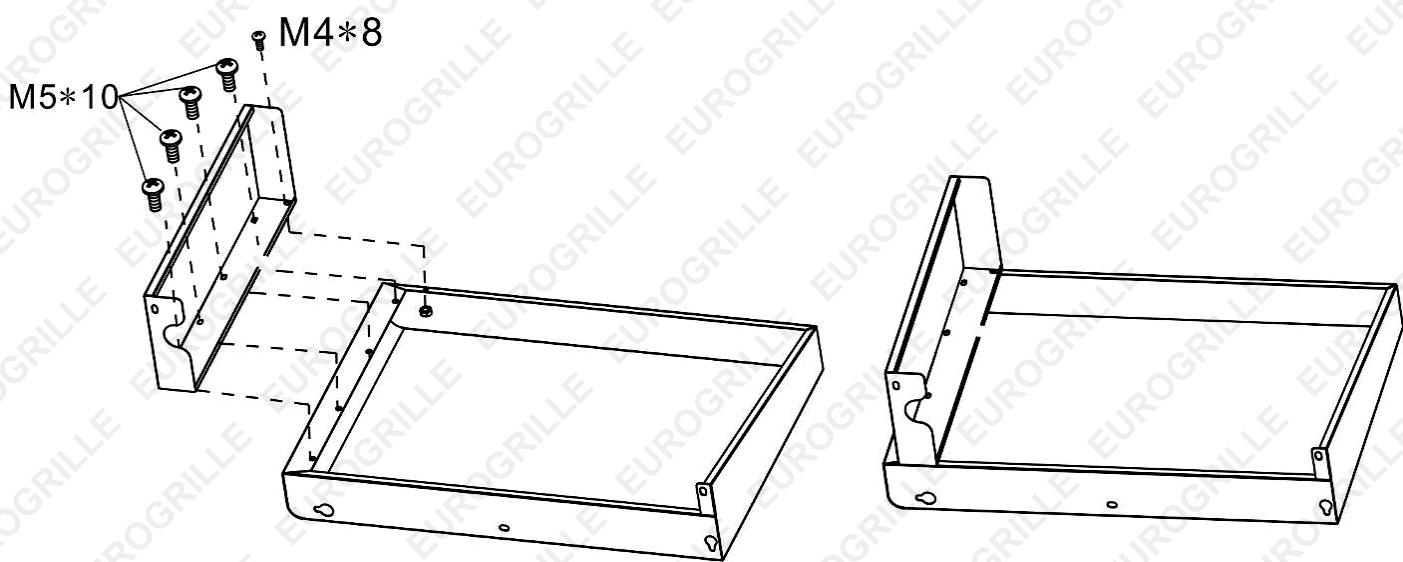
Set-Up

Tools required:

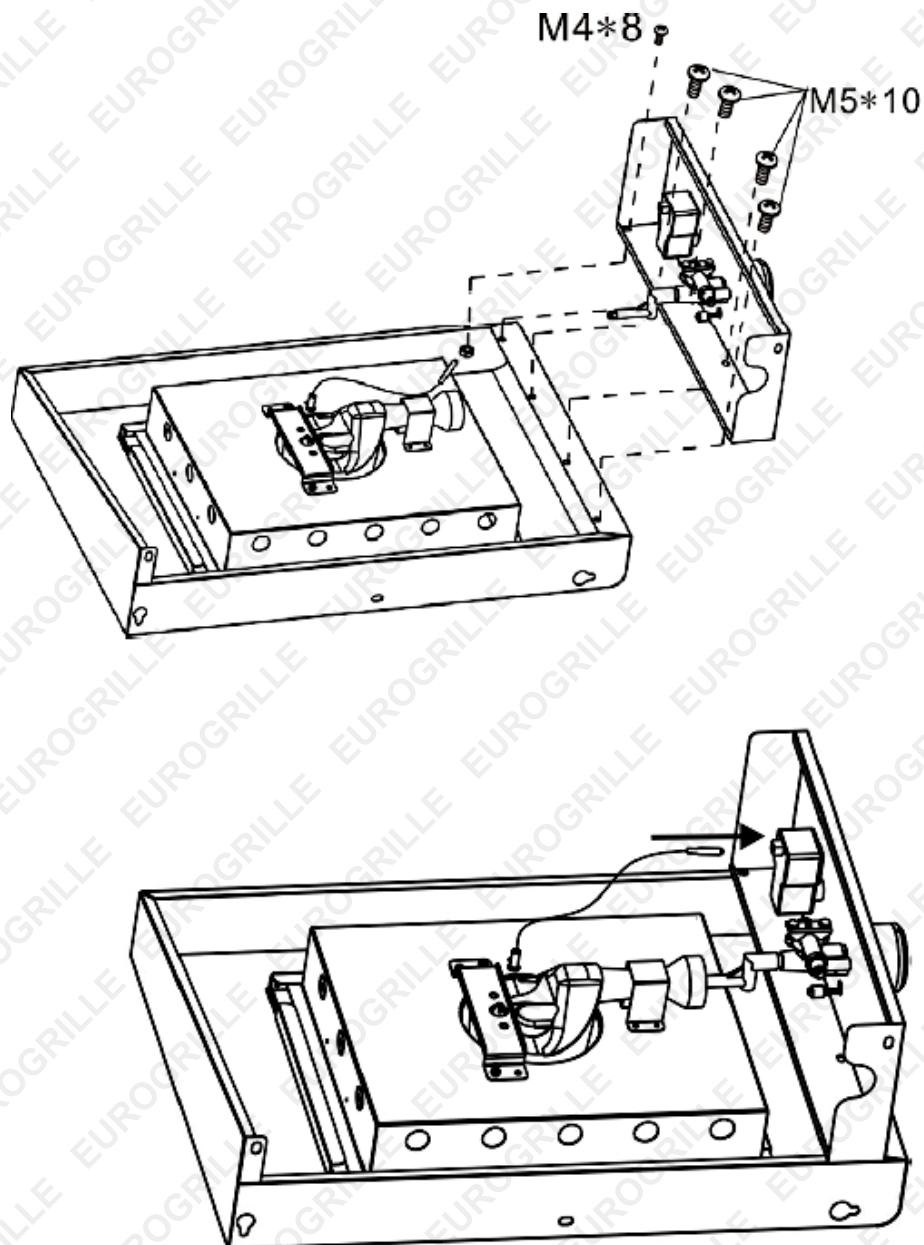
- Philips Screwdriver
- Gloves (if necessary)

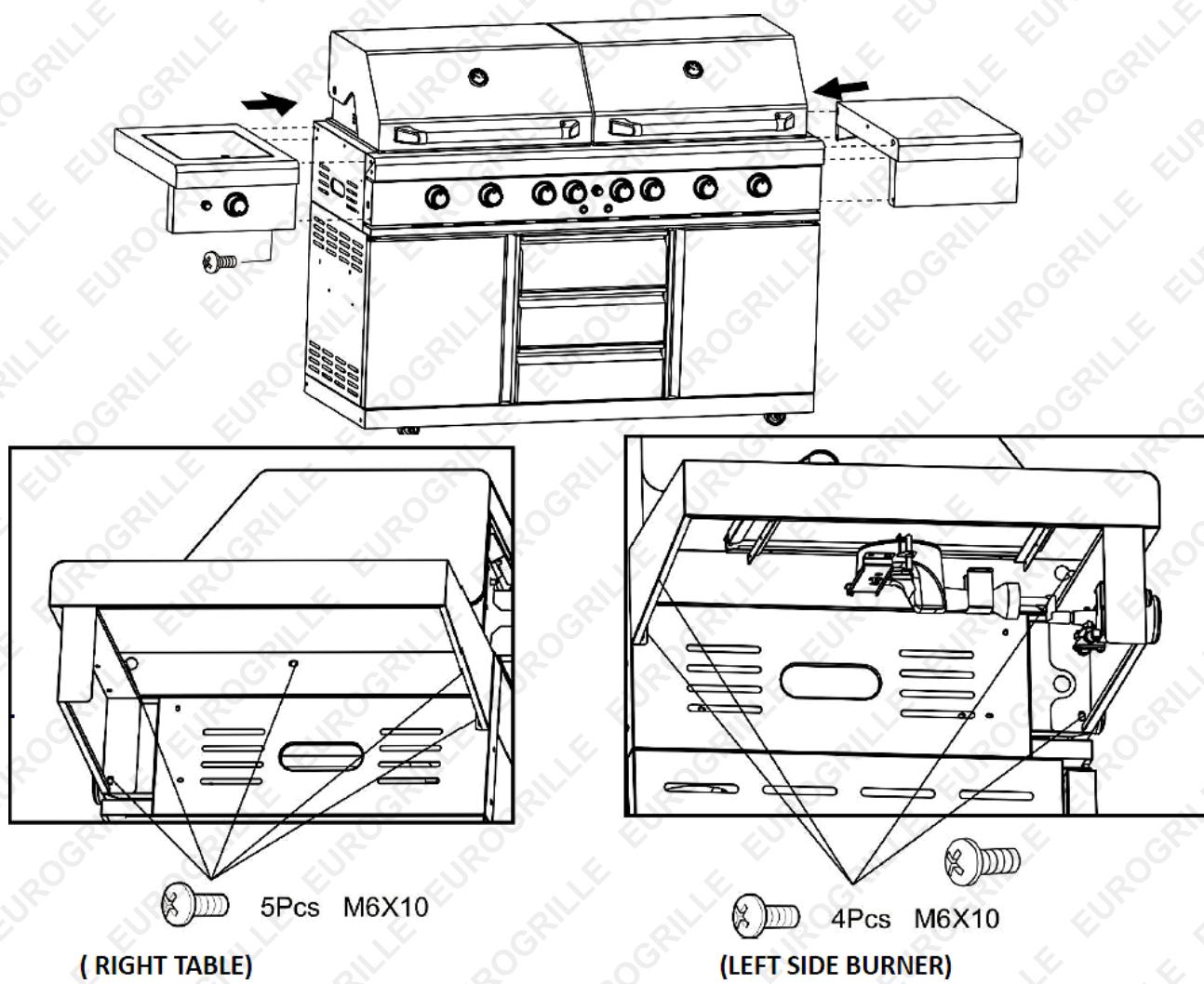
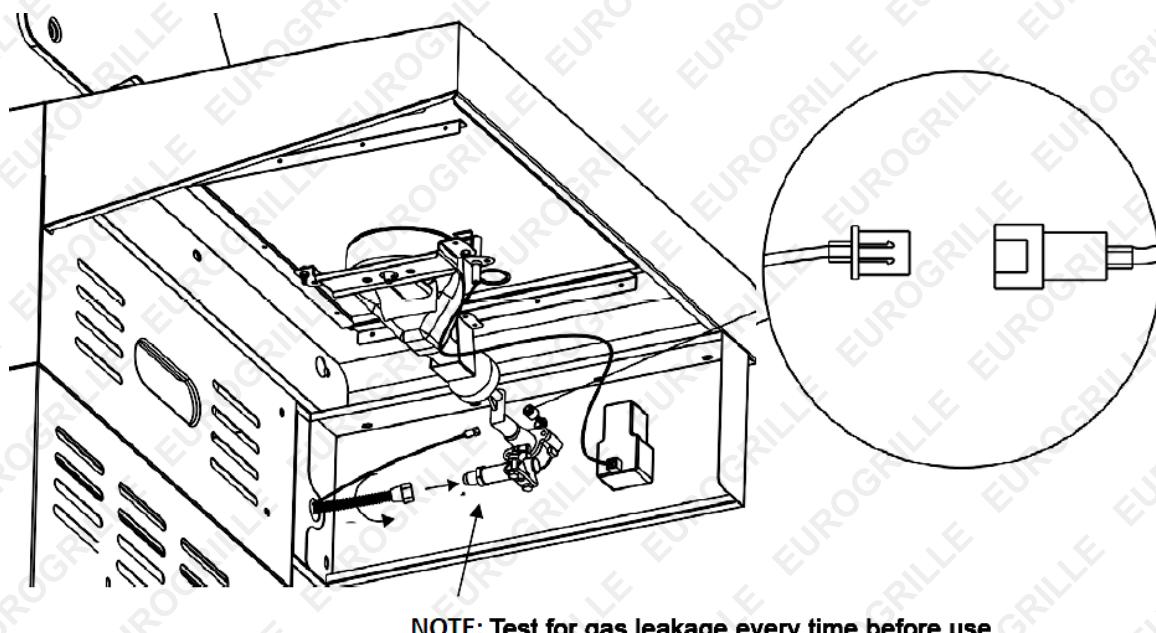


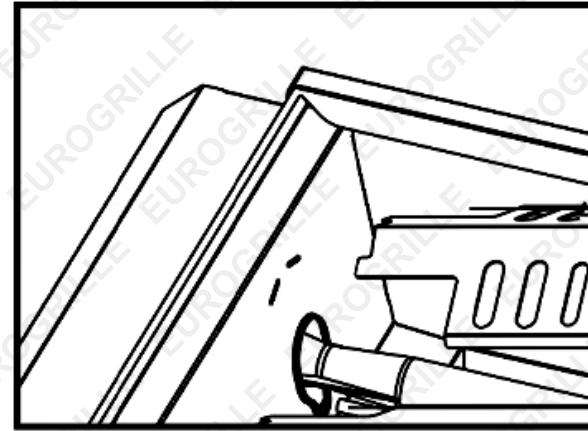
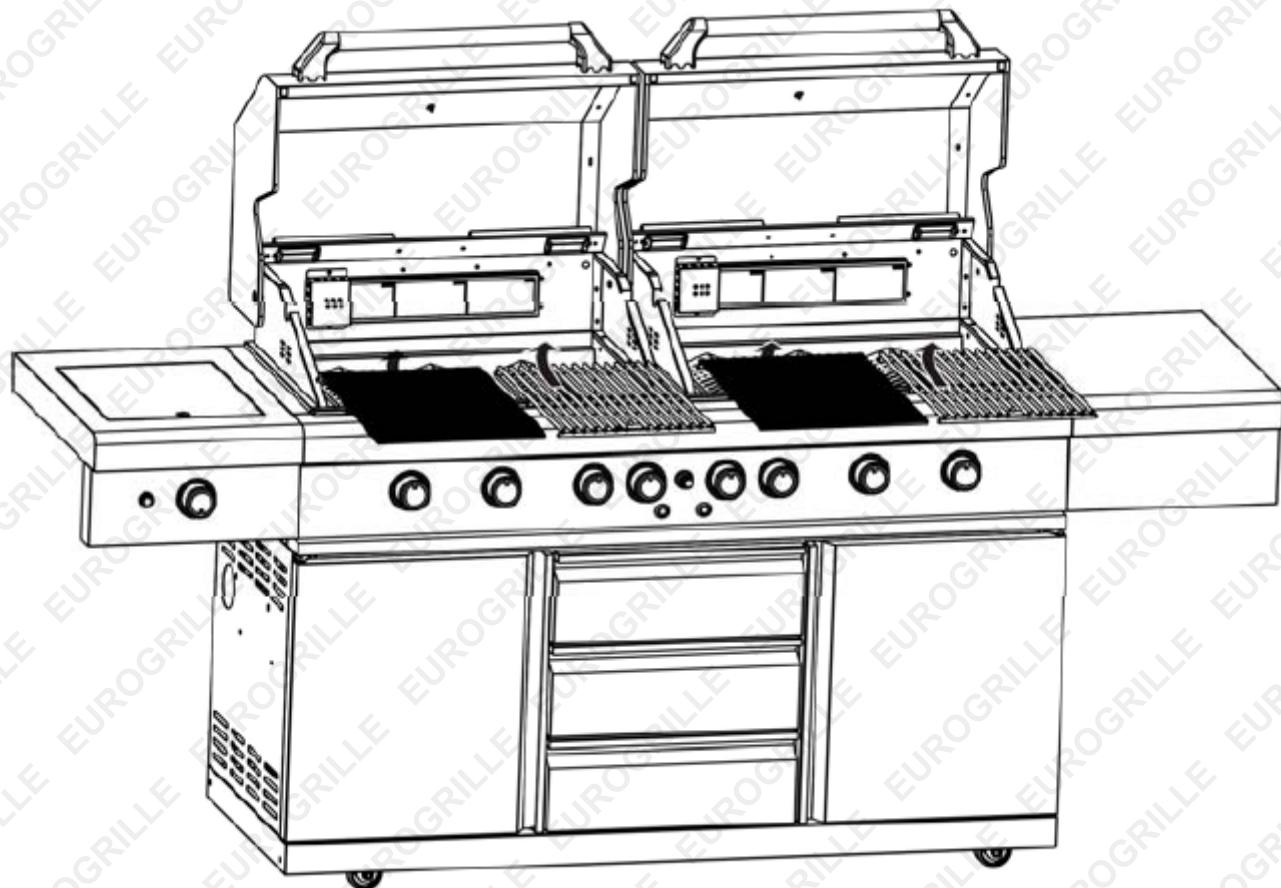
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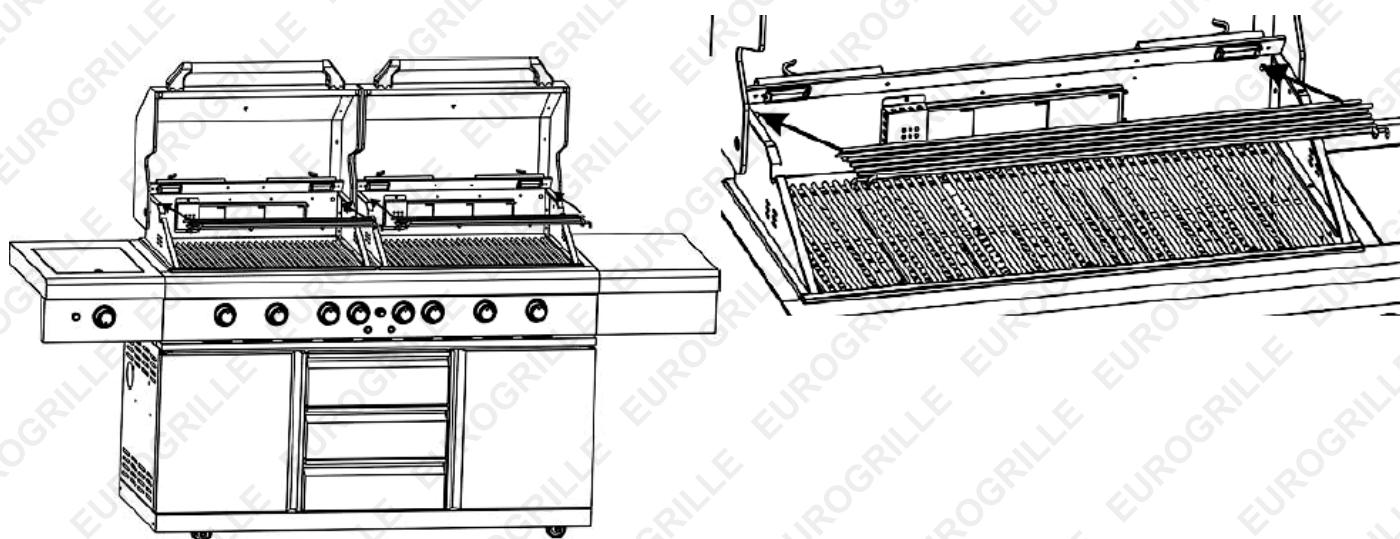


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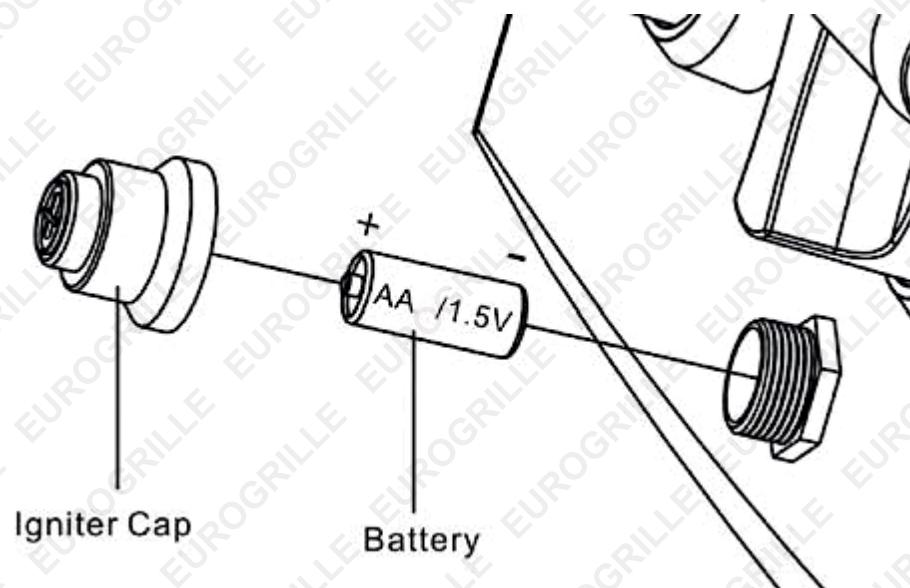


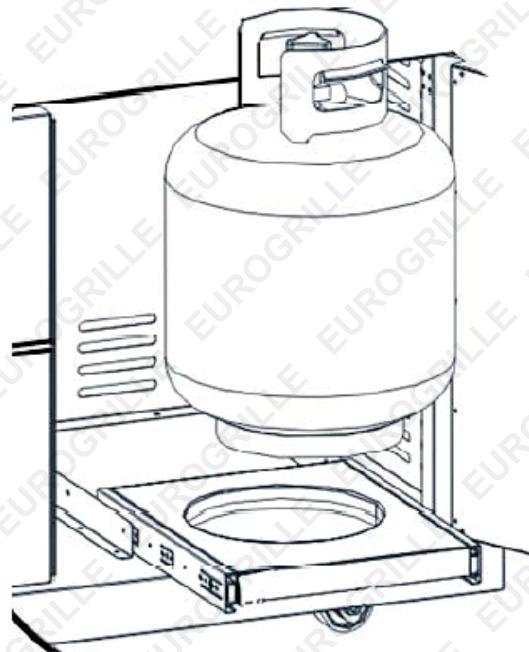
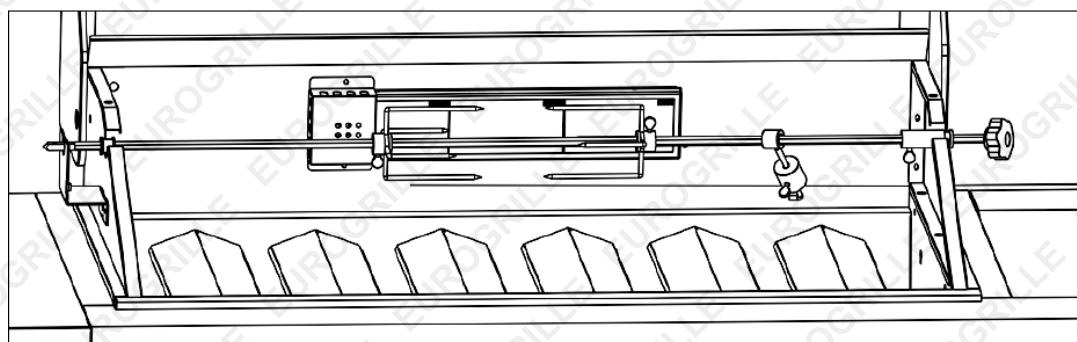
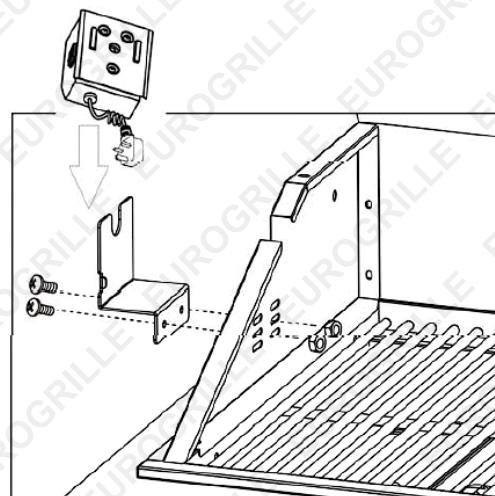
3.**4.**

5.**6.**

7.**8.**

Batteries not included (1xAA and 1xAAA (wok burner)).



9.*Gas bottle holder (Right side cupboard)***For Rotisseries Kits***2 pcs. Of bracket needed.*

Operation

Natural Gas Conversion

WARNING!

Conversions should only be performed by a trained and authorised technician.

Tools Required:

- Socket head set screw driver (Included)
- Wrench

Gas Piping

1. A pipe with a minimum diameter of 15mm is required for inlet piping. A lever operated shut-off valve should be installed within one meter of the appliance for serving the appliance.
2. Where it is not practical to install, a solid tube AGA certified to AS/NZS 1869 class A, stainless steel braided hose could be installed. This hose assembly must comply with AS5601 Gas installations, pipe sizing tables and should not exceed three meters in length. The internal diameter of the hose must not be less than 10mm.
3. All gas pipe connections must be sealed with a gas pipe compound resistant to natural gas.

Note to installers:

- The U-LPG injector is 0.98mm.
- The NG injector for main burner is 1.50mm, for side and back burner, it is 1.65mm.
- The BBQ is equipped with jets for both LPG and NG on.



- The BBQ is set for U-LPG by the manufacturer.
- Please follow instructions when converting LP to NG.

Instructions for Converting the Main Burners

1. Unscrew and remove the rear panel, as pictured below:



2. Unscrew the main burner-securing screws and remove the burner.



3. With the burner removed, you will see the brass gas jet, which is screwed into the end of the valve. Using the socket driver supplied, unscrew the end of the LPG jet while retaining the inner (NG) jet.



4. Reassemble the burner.



Note: Please make sure that the gas valve is located well inside the main burner tube when re-installing the burners.

5. Repeat the steps above for the other main burners.

Instructions for Converting the Side Burner

1. Take the grease tray away. Remove the side burner ignition wire from the terminal.



2. Unscrew and take away the side burner.



3. Using the supplied socket screwdriver, unscrew and remove the LPG gas jet, leaving the NG jet in place.



4. Reassemble the side burner.



Note: Please make sure the gas valve is located well inside the main burner tube.

Instructions for Converting the Infrared Back Burner

1. Remove the back burner cover



2. Remove the LPG jet from the elbow-shaped brass injector assembly.



(1)



(2)



(3)



(4)



(5)

3. Reassemble the plates as shown:

**NOTE:**

For natural gas, DO NOT operate more than 50% of the total burners in high flame position at the same time. (i.e., do not operate a total of 8 burners at the same time in HIGH flame position but operate no more than 4 burners, including back burner and side burners at the same time in HIGH flame position.

Barbecue Light

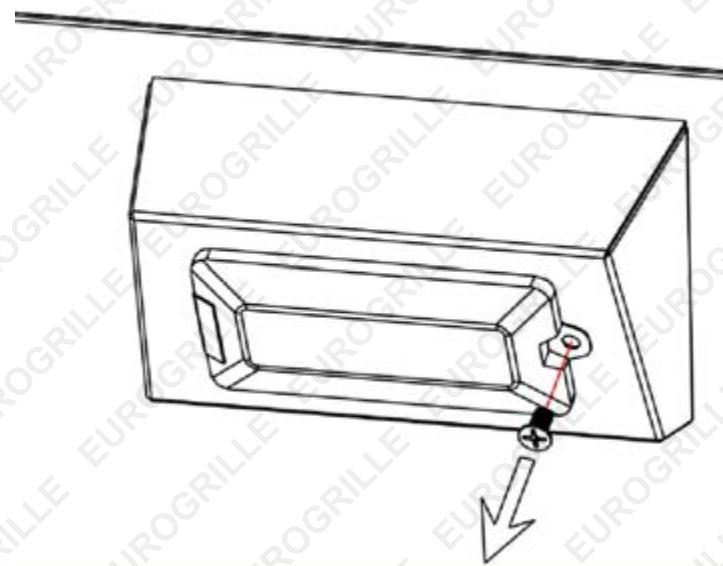
- If your barbecue is equipped with "under the hood" lighting please note that these should not be ON for any longer than 20 minutes and are intended only for spot checking.
- Note that all units do not include "under the hood lighting" please refer the product listing.
- This barbecue is also equipped with external blue 12V LED lights, located above the burner dials (Please see next page for details).

WARNING!

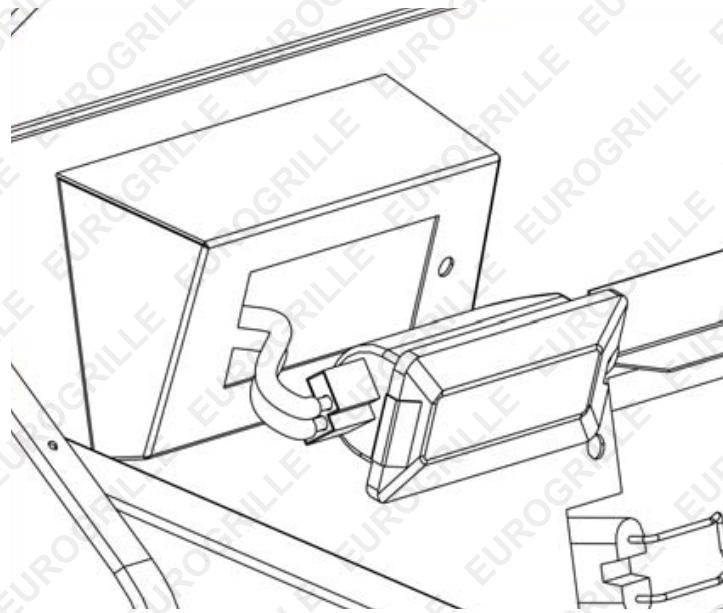
- Always keep the plug in a dry condition.
- Do not let any water make contact with the plug.

Replacing the Barbecue Light (if necessary)

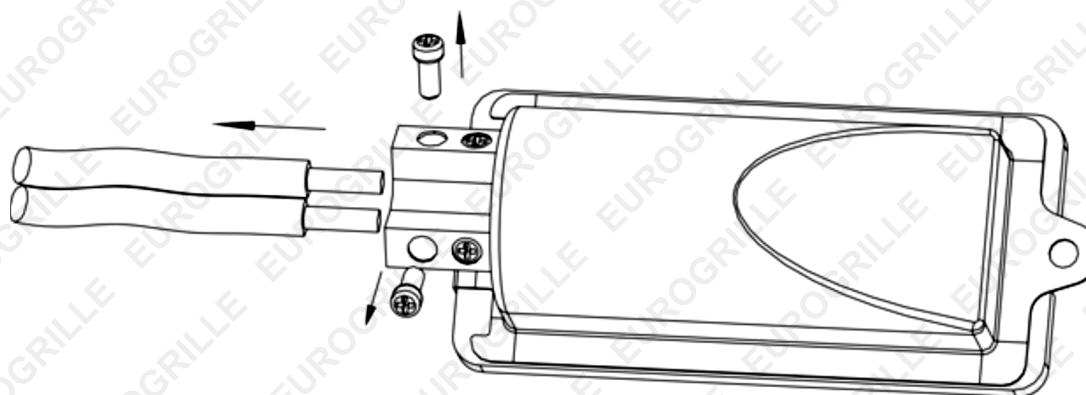
1. Take off the screws on the lighting assembly from the metal lighting cover.



2. Take out the lighting assembly.



3. Take off the screws, as shown below:

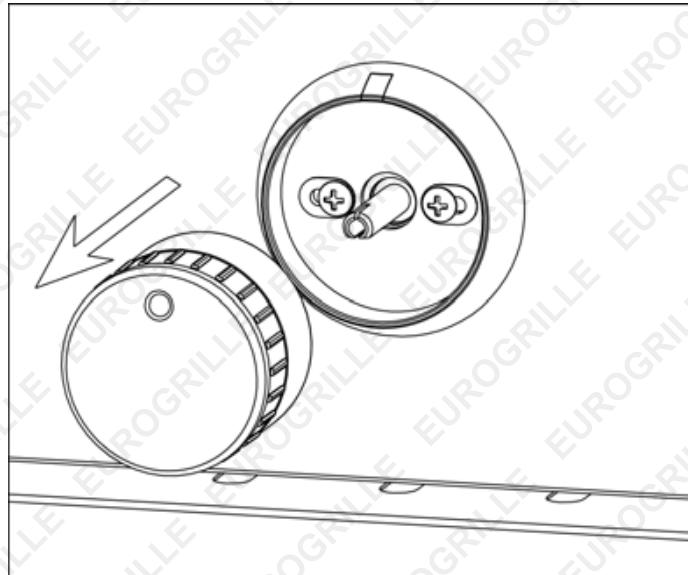


4. After changing, the light, follow the steps above to return the lighting back to its original position.

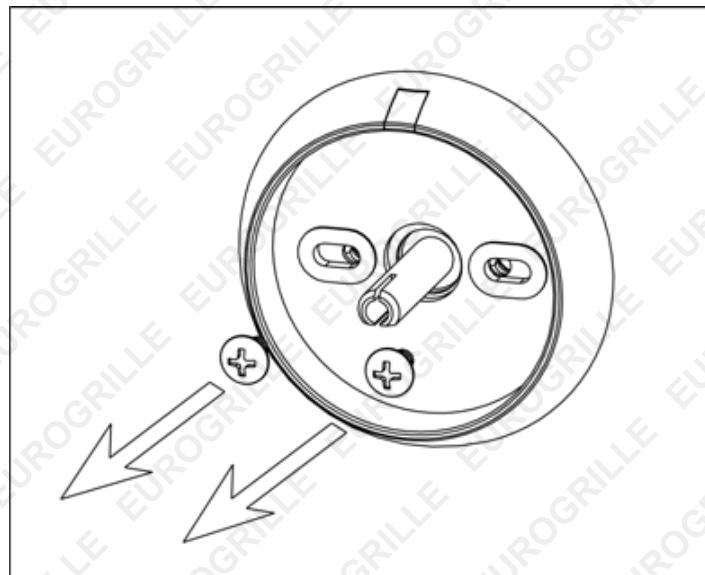
Replacing the LED Light (if necessary)

Note: The LED light is inserted into the control knob seat as a whole unit. If it needs to be replaced, the whole unit needs to be replaced as well.

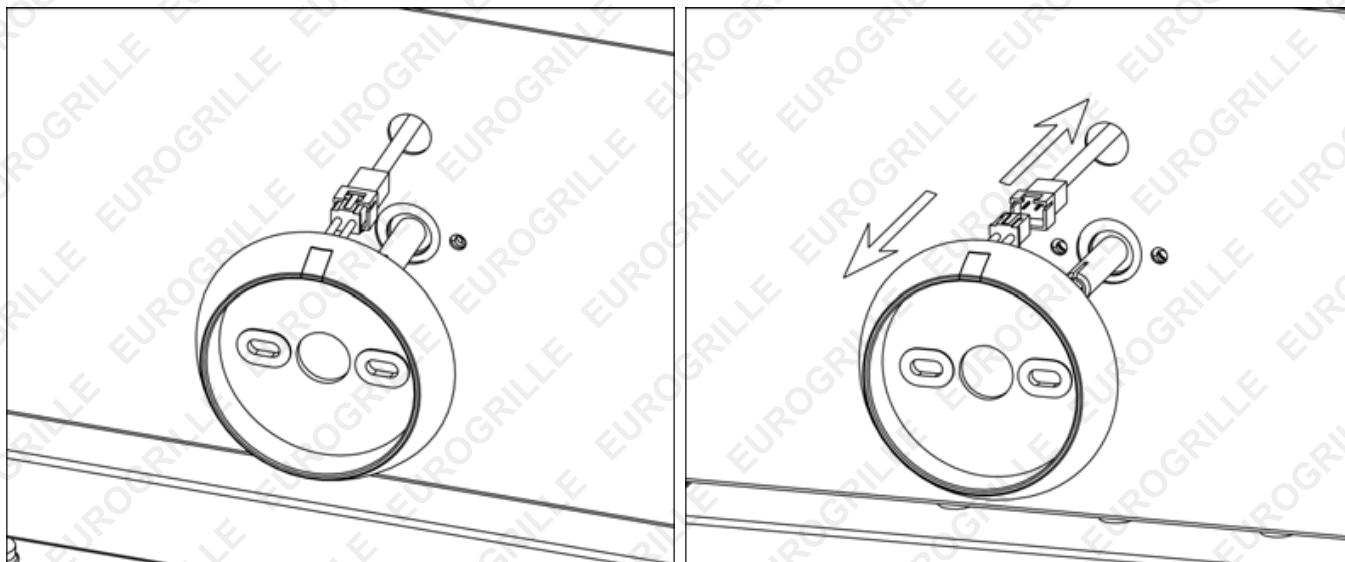
1. Take off the control knob.



2. Take out the screws.



3. Take off the unit and loosen the LED cable connection carefully.



4. Replace the new unit and assemble it back by following the steps above.

Specifications

Stainless Steel	430 / 304 / 201 are used in construction of various components (excludes cook plate, knobs and other minor fittings)
Ignition System	Piezo, Battery (1xAA and 1xAAA (wok burner))
Grill Plate	Stainless Steel
Cook Plate	Cast Iron Enamel
Main Stainless Steel Burners (x6) Gas Consumption	13 MJ/h (LPG), 11MJ/h (Natural Gas)
Wok Burner	12 MJ/h (LPG), 12MJ/h (Natural Gas)
Infrared Ceramic Rotisserie Burner Gas Consumption	12.5 MJ/h (LPG), 13MJ/h (Natural Gas)
Rotisserie Motor	240V
Gas Bottle	Designed for use with standard 9kg gas bottles (LPG)
Regulator and Gas Hose	Included
Natural Gas Certified	The jets are also configurable for household supply Natural Gas. Simply ask for your local hardware store or BBQ supplier for a suitable regulator and hose. See User Manual for detailed information (requires qualified installer).
Wheels	4 x Rubber Castors (2 lockable)
LED lighting	Standard 240v mains power
BBQ Cover	Included



Some experts believe that the incorrect or prolonged use of almost any product may cause serious injury or death. To help reduce your risk of serious injury or death, refer to the information below. For more information, see www.datastreamserver.com/safety

- Consult all documentation, packaging and product labelling before use. Note that some products feature documentation available online. It is recommended to print and retain the documentation.
- Before each use, check the product for loose/broken/damaged/missing parts, wear or leaks (if applicable). Never use a product with loose/broken/damaged/missing parts, wear or leaks.
- Products must be inspected and serviced (if applicable) by a qualified technician every 6 months. This is based on average residential use by persons of average size and strength, and on a property of average metropolitan size. Use beyond these recommendations may require more frequent inspections/servicing.
- Ensure that all users of the product have completed a suitable industry recognised training course before being allowed access to the product.
- The product has been supplied by a general merchandise retailer that may not be familiar with your specific application or description of application. Be sure to attain third-party approval from a qualified specialist for your application before use, regardless of any assurances from the retailer or its representatives.
- This product is not intended for use where fail-safe operation is required. As with any product (for example, automobile, computer, toaster), there is the possibility of technical issues that may require the repair or replacement of parts, or the product itself. If the possibility of such failure and the associated time it may take to rectify could in any way inconvenience the user, business or employee, or financially affect the user, business or employee, then the product is not suitable for your requirements. This product is not intended for use where incorrect operation or a failure of any kind, including but not limited to, a condition requiring product return, replacement, parts replacement or service by a technician may cause financial loss, loss of employee time or an inconvenience requiring compensation.
- If this product has been purchased in error when considering the information presented here, contact the retailer directly for details of their returns policy, if required.



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