### OWNER'S MANUAL FOR BARBECUE GAS GRILL

Model: CBA-401-A





- ♦ 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.
- ♦ FOR OUTDOOR USE ONLY.
- ◆ READ THE MANUAL CAREFULLY BEFORE ASSEMBLLING AND OPERATING THE APPLIANCE.
- ◆ ACCESSIBLE PARTS MAY BE VERY HOT. PLEASE KEEP YOUNG CHILDREN AWAY.
- **♦** PLEASE RETAIN THE MANUAL FOR FUTURE REFERENCE.
- ◆ PLEASE REMOVE ANY TRANSIT PROTECTION BEFORE ASSEMBLLING AND OPERATING THE APPIANCE.
- ♦ THIS APPLIANCE MUST BE KEPT AWAY FROM INFLAMMABLE MATERIALS
- ◆ PLEASE WEAR PROTECTIVE GLOVES WHEN HANDLING PARTICULARLY HOT COMPONENTS



# **TECHNICAL INFORMATION**

Model: CBA-301-A (with side burner)

APPLIANCE CODE:					
	CBA-401-A				
GAS CATEGORY:	I <sub>3+(28-30/37)</sub>		I <sub>3B/P(30)</sub>		
TYPES OF GAS:	Butane	Propane	LPG Gas Mixtures		
GAS PRESSURE:	28-30 mbar	37 mbar	30 mbar		
TOTAL HEAT INPUT:	20.85kW (1494g/h)				
(Qn)					
INJECTOR SIZE	0.97mm for main burner				
	0.89mm for side burner				
IDENTIFICATION	0063BS7110				
CODE:					
SERIAL NUMBER					
& DATE CODE			CE		
*FOR USE OUTDOOR AND IN WELL VENTILATED AREAS					
*WARNING: ACCESSIBLE PARTS MAY BE VERY HOT. KEEP YOUNG CHILDREN AWAY					
*READ THE INSTRUCTION LITERATURE BEFORE USING THE APPLIANCE.					
*CLOSE THE VALVE OF THE GAS CYLINDER OR THE REGULATOR AFTER USE					
*USE OF THIS APPLIANCE IN ENCLOSED AREAS CAN BE DANGEROUS AND IS					
PROHIBITED.					

(\* Injector size marked clearly on the burner valve)

#### **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.

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 the appliance.

#### **A** WARNING

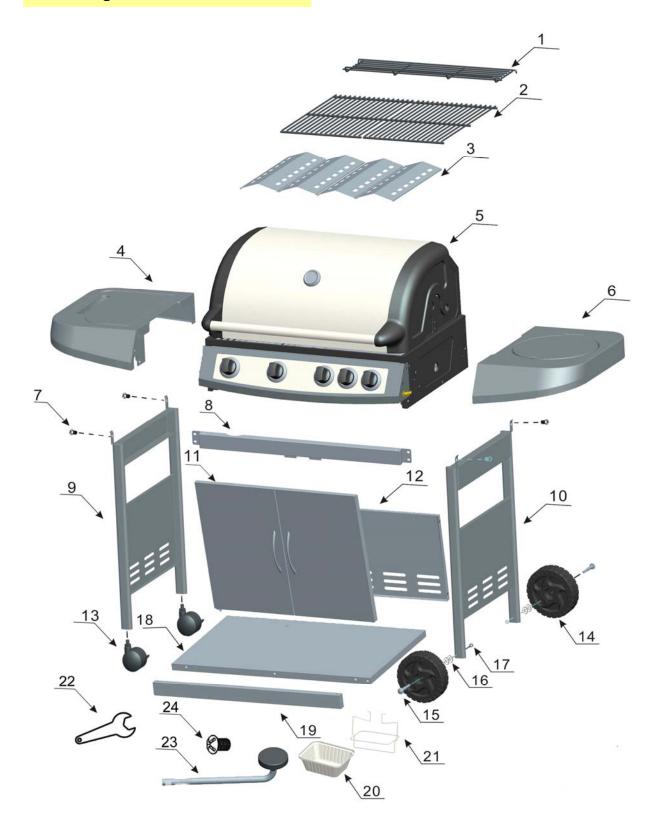
- \* This appliance is not intended to use on recreational vehicles or a marine environment.
- \* Only gas cylinder 7kgs or under could be placed inside the trolley for using. Gas cylinder more than 7kgs need to be placed outside the trolley for using.
- \* The maximum loading weight for the side burner and side table is 20pounds (9kgs). Please do not place anything more than 20 pounds (9kgs) on the side burner or side table.

#### **CLEARANCE TO COMBUSTIBLES**

Always maintain 915mm minimum clearance to combustible materials at the rear and sides of the BBQ.

Do not use this BBQ under overhead combustible surfaces.

# Parts Diagram – Model CBA-401-A



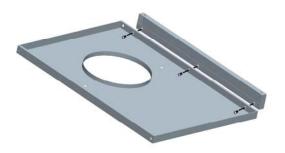
# Parts List - Model CBA-401-A

NO	DESCRIPTION	QTY
1		1
3		4
5		1
7	M6x10	29
9		1
11		2
13		2
15	9	2
17	<b>Ø</b>	2
19		1
21		1
23		1

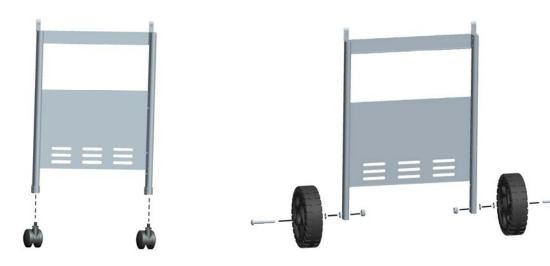
NO	DESCRIPTION	QTY
2		2
4		1
6		1
8	8	1
10		1
12		1
14		2
16	0	2
18		1
20		1
22		1
24	<b>⊗</b> ■ M4x8	2



Assemble part (19) to the bottom self (18). Connect with three pcs M6 X10 screws (7)

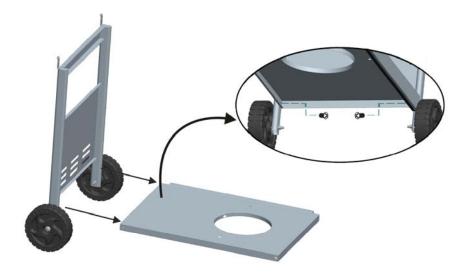


Attach locking casters (13) to legs of left cart frame (9).
Tighten casters using wrench.
Then assemble wheels (14) to legs of right cart frame (10).
Secure wheels with two nuts (17), two flat washers (16) and two axles (15).



\*3.

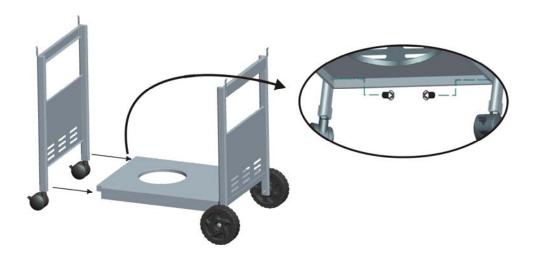
Put bottom shelf (18) beside legs of right cart frame (10). Connect the cart frame and the bottom shelf with two M6X10 screws (7) from underside as shown.



**\*4.** 

Right position left cart frame (9) to bottom shelf.

Connect the cart frame and the bottom shelf using two
M6X10 screws (7) from underside as shown.





Attach the back shelf (12) to the cart; connect them by using 4 pcs M6X10 screws (7) from left side shelf and right side shelf.

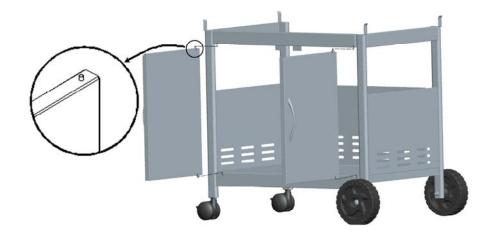


\*6.

Place door brace (8) on front legs as below shown. Tighten with 4 pcs M6X10 screws (7).



# Assemble the door



\*8.

A CAUTION

This step requires two people to lift and position main body (5) into the cart.

Carefully lower the main body (5) onto the cart between the two braces. Align the two holes on each side of the grill head with the two holes on each brace using two M6X10 screws (7) on each side of cart brace.



**\*9**.

Before assembling left side shelf (4) and right side burner shelf (6), loosen the screw on the left and right side plate of main body (5). Lift left side shelf and right side burner shelf and put down vertically. Side shelf and side burner shelf locked on the main body. Tighten the loose screw and secure using four M6X10 screws (7) on each side.



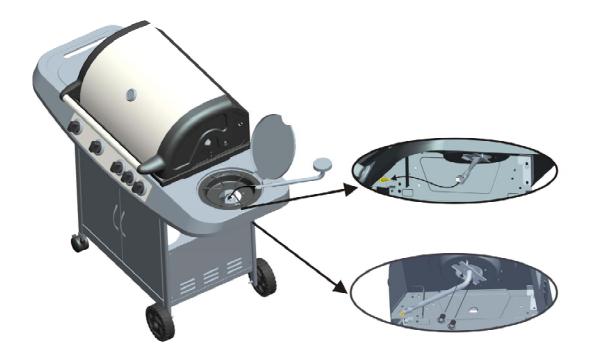


\*10.

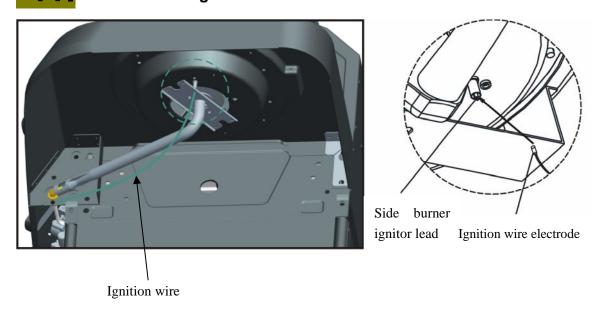
Instruction for fixing cast iron burner on the right side shelf. Open the lid on right side shelf and put the cast iron burner (23) in the hole. Connect the burner with the connector nearby. Secure the burner using two M4X 8 screws (24).

**A** WARNING

Check and make sure the S/S gas flow tube of the cast iron burner expedite before assembly!



# \*11. Connect the ignition wire with electrode of side burner.



\*12.

Place flame tamers (3) over burners by inserting tabs of fire box into hole of flame tamer.



\*13. Place cooking grates or hot plates (2) into grill.



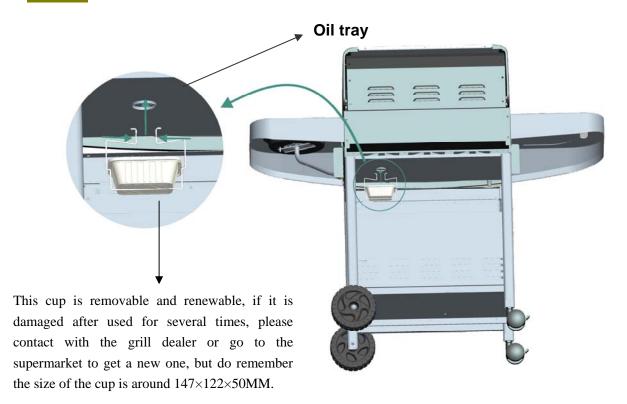
# **\*14.**

To assemble warming rack (1), insert leg wires into holes insides of grill bottom.



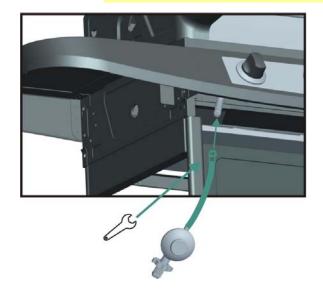
# \*15.

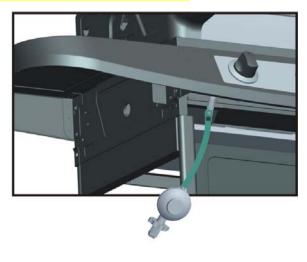
Hang oil box (20) right under hole of oil tray.



\*16. Connect gas regulator and gas hose grill main body. Secure hose and connector using wrench.

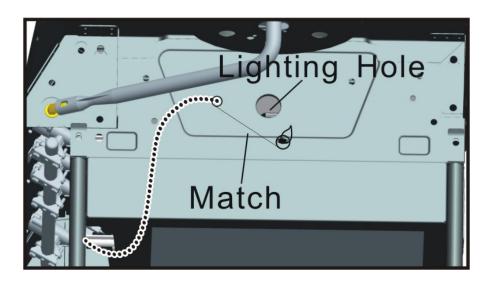
NOTE: always check leakage with soapy water!





Manual match is already assembled with the door.

The match could be used in case of the piezo electric ignition failed to work.



#### DO

- Use spanner to tighten all gas fittings
- Check all gas hose and line connection for damage, cuts or cracks each time for using the appliance.
- Always leak test with soapy water
- Check main burners regularly for insect nets such as spiders, ants, etc. Nets are dangerous and need to be fully cleaned.
- Use the appliance in ventilation areas
- Cool the appliance before replacing any lid or cover
- Accessible parts maybe very hot. Always Keep children away from the appliance
- Have the gas cylinder filled by an authorized Propane supplier
- Always wear protective gloves when handling hot components
- Close the gas cylinder valve after each use.
- Clean the grease tray regularly.
- Keep the appliance away from combustible material, gasoline, flame liquids or vapors.
- "Burning off" the barbecue after every use (for approx 15 minutes) will keep excessive food residue to a minimum.

#### DO NOT

- Lean over appliance when lighting
- Leaving cooking food unattended
- Store combustible material, gasoline or flammable liquids or vapors within vicinity of barbecue
- Use appliance with any cover on
- Use plastic or glass utensils on the barbecue
- Use the appliance in strong winds
- Dismantle control valves
- Test for gas leaks with a naked flame
- Store spare gas cylinders in the cabinet
- Lay the gas cylinder down ( always keep upright)
- Use appliance indoors
- Modify the constructions of the appliance or the size of any burner, injector orifice or any other components
- Move the appliance during using
- Obstruct any ventilation of the appliance
- Allow the flexible gas supply hose or any electrical cord to come in contact with any heated surface of the appliance
- Use charcoal or any other solid fuel in this appliance
- Disconnect any gas fittings while the appliance is in using
- Use a rusty or dented gas cylinder with a damaged gas valve
- Fill the gas cylinder beyond 80% cap

#### USE AND CARE

#### CONNECTING THE GAS CYLINDER TO THE APPLIANCE

This appliance is only suitable for use with low-pressure butane, propane or LPG mixture gas and fitted with the appropriate low-pressure regulator via a flexible hose. The barbecue is set to operate

- \* 28mbar regulator with butane gas
- \* 37mbar regulator with propane gas
- \* 30mbar or a 50mbar regulator with LPG mixture

Please consult your LPG dealer for information regarding a suitable regulator for the gas cylinder.

## **Regulator and Hose**

Use only regulator and hose approved for LP Gas at the above pressures. The life expectancy of

the regulator is estimated as **10** years. It is recommended that the regulator is changed within 10

years of the date of manufacture.

A WARNING The use of wrong regulator or hose is <u>unsafe</u>; always check that you have the correct items before operating the barbecue.

The hose used must conform to the relevant standard for the country of use. The length of the hose must be 0.7 meters (minimum) and 1.5 meters (maximum). Worn or damaged hose must be replaced. Ensure that the hose is not obstructed, kinked, or in contact with any part of the barbecue other than at its connection. It is recommended that the hose is changed within 1 year of the date of manufacture.

# Storage of Appliance

Storage of an appliance indoors is only permissible if the cylinder is disconnected and removed from the appliance. When the appliance is not to be used for a period of time it should be stored in its original packaging and stored in a dry dust free environment.

# **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 and out of the reach of children. The cylinder must never be stored where temperatures can reach over 50°C. Do not store the cylinder near flames, pilot lights or other sources of ignition. **DO NOT SMOKE while using.** 

# **Connection to Appliance**

Before connection, ensure that there is no debris caught in the head of the gas cylinder, regulator, burner and burner parts.

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.

# A CAUTION 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 on to 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 gas dealer.

#### LIGHTING YOUR BARBECUE

#### **A** CAUTION

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 1 m from the side or rear of the appliance. important that the ventilation openings of the appliance are not obstructed. The barbecue must be used on a level, stable, non-flammable surface. 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.

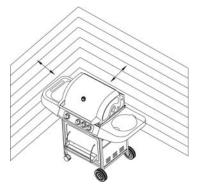


#### For Safe Use Of Your Grill And To Avoid Serious Injury:

- -DO NOT let children operate or play near grill.
- ·KEEP grill area clear and free from material that burn.

DO NOT block holes in bottom or back of grill.

- ·Check burner flames regularly.
- -Use grill in well-ventilated space. *NEVER* use in enclosed spaces such as carport, garage, porch, covered patio, or under an overhead structure of any kind.
- •DO NOT use charcoal or ceramic briquets in a gas grill. ( Unless briquets are supplied with your grill)
- •USE grill at least 3 ft. from any wall or surface. Maintain 10 ft. clearance to objects that can catch fire or sources of ignition such as pilot lights on water heaters, live electrical appliances, etc.



#### -Apartment dwellers:

Check with management to learn the requirements and fire codes for using an LP Gas Grill in your apartment complex. If allowed, use outside on the ground floor with a three (3) foot clearance from walls or rails. *DO NOT* use on or under balconies.

•NEVER attempt to light burner with lid closed. A buildup of non-ignited gas inside

# **Lighting Instructions:**

- 1. Read instruction before lighting.
- 2. Open the lid and make sure all the knobs are on the OFF position.
- 3. Connect the regulator to the gas bottle. Turn the gas supply "ON" at the cylinder. Check with the use of soapy water for any gas leakage between the bottle and the regulator.
- 4. Push down the turn the knob anticlockwise to HIGH position (a clicking sound is heard). Thus the burner could be lit. If the burner does not light, repeat this process.
- 5. Adjust the heat by turning the knob to the High/Low position.
- 6. To light up other burners, repeat the same process for the adjacent burner and continue in sequence until all the burners are lit.
- 7. To turner the barbecue OFF turn the cylinder valve or regulator switch to the "OFF" position and then turn all of the control knobs on the appliance clockwise to the "OFF" position.

#### **A** CAUTION

- 1. Never light or use the side burner with the lid in the closed position.
- 2. Never attempt to the light the side burner with a pot over the burner. Light the burner first, and then place the pot over the burner.
- 3. The side burner is designed for pot with diameter 60-260mm.
- 4. Side burner lid can not be used as work table, do not put anything on the side burner lid while it is not working

#### **A** WARNING

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. Never use the side burner with the lid in the closed position. Never attempt to the light the side burner with a pot over the burner. Light the burner first, and then place the pot over the burner.

Before cooking for the first time, operate the barbecue for about 15 minutes with the lid closed and the gas turned on HIGH. This will "heat clean" the internal parts and dissipate odor from the painted finish. (The color of cooking area may get little change. It is normal and it is the nature of material)

#### **A** CAUTION

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.

## **Abnormal Operation**

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

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

#### **CLEANING AND CARE**

This appliance should be checked and serviced by an authorized service person every year to ensure the appliance remains in a safe operation condition.

#### **A** 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. DO NOT remove the drip tray until the BBQ has cooled.

#### **General Grill Cleaning**

- 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.
- Plastic parts: wash with warm soapy water and wipe dry.
- DO NOT use abrasive cleaners, degreasers or a concentrated grill cleaner on plastic parts. Damage to and failure of parts can result.
- Porcelain surfaces: because of glass-like composition, most residue can be wiped away with backing soda / water solution or specially formulated cleaner. Use nonabrasive sourcing powder for stubborn stains.
- Painted surfaces: wash with mild detergent or nonabrasive cleaner and warm soapy water. Wipe dry with a soft nonabrasive cloth.
- Stainless steel surfaces: 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. Backed-on grease deposits may require the use of an abrasive plastic cleaning pad.



#### NATURAL HAZARD SPIDERS

FACT: 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

#### **Cleaning the Burner Assembly**

Follow these instructions to clean and / or replace 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.

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 three ways to clean the burner tubes. Use the one easiest for you.

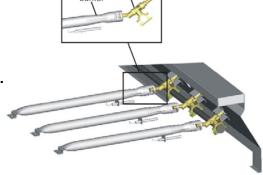
(A) Bend a stiff wire (a light weight coat hanger works well) into a small hook. Run the hook through each burner tube and burner several times.



- (B) 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.
- (C) 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.
- 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.

VERY IMPORTANT: Burner tubes must reengage valve openings. See instructions below.



### Notice for replacing burners

Burners already been well assembled. Please consult the supplier if the burners need to be replaced.

### **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.

#### **SERVICING & SPARE PARTS**

Your gas barbecue should be serviced annually by a competent registered person

Contact Details of distributors in case of any faults, problems in assembly or use: