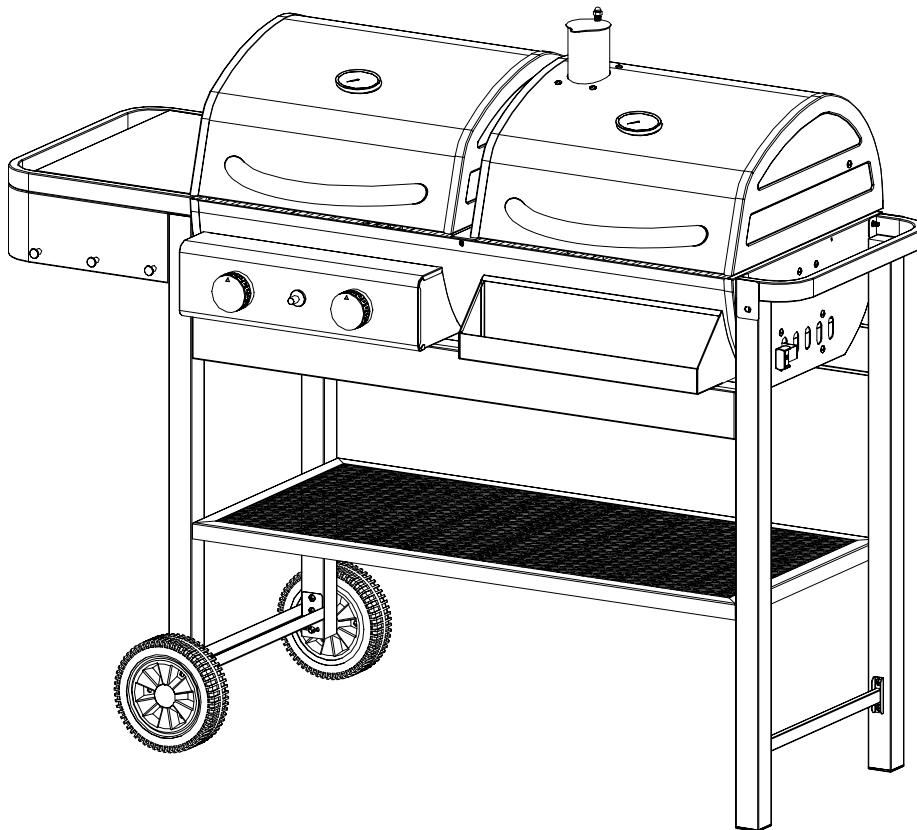


Premium Dual Fuel Combi BBQ

Assembly Instructions - Please keep for future reference

206/6004



Dimensions

Width - 139cm

Depth - 59cm

Height - 116cm

UK
CA 0359 24

CE 2575 24

Important - Please read this instructions fully before starting assembly

If you need help or have damaged or missing parts, call the **Customer Helpline: 03456 400800**.
Please visit the website www.argos.co.uk for more information.

Produced in China. Sainsbury's Supermarkets Ltd. 33 Holborn, London EC1N 2HT. Sainsbury's (NI) Ltd, Forestside Shopping Centre, Upper Galwally, Belfast, United Kingdom, BT8 6FX. Argos Limited, 489-499 Avebury Boulevard, Milton Keynes MK9 2NW. Argos (N.I.) Ltd, Forestside Shopping Centre, Upper Galwally, Belfast, United Kingdom, BT8 6FX. Argos Distributors (Ireland) Limited, Unit 7, Ashbourne Retail Park, Ballybin Road, Ashbourne, County Meath, Ireland

Safety and Care Advice (Charcoal BBQ)

Important - Please read this instructions fully before starting assembly

Warning: Whilst every effort has been made in the manufacture of your BBQ to remove any sharp edges, care should be taken in handling to avoid any accidental injury.

- Assembly time: approx. 1h. Two people are required to build this BBQ.
- Make sure the assembly instructions have been followed correctly.
- Set the Charcoal BBQ in a suitable position, on a level surface away from areas likely to catch fire. The base of the Charcoal BBQ will get hot so ensure it stands on a suitable surface.
- Always stand your Charcoal BBQ outdoors and on level ground away from trees and wooden fencing. Ensure there is a least 1 metre clearance around all sides of the Charcoal BBQ. Keep away from fences, over hanging branches and other combustible materials.
- Use Charcoal and a suitable lighting method.
- Do not cook before the fuel has a coating of ash.
- **“WARNING! This barbecue will become very hot , do not move it during operation.”**
- **“Do not use indoors.”**
- **“WARNING! Do not use spirit or petrol for lighting or relighting! Use only firelighters complying to EN1860-3!”**
- **“WARNING! Keep children and pets away.”**

Method 1. Charcoal & Lighting Fluid/ Gel

- Set up your Charcoal BBQ in a safe place. Place enough charcoal in the charcoal grate to a depth of 3 - 5cm.
- Taking care not to spill any liquid/ gel onto your hands or clothes. Apply carefully the lighting fluid/ gel over the charcoal.
- If using lighting fluid, wait for 30 seconds to allow the liquid to soak into the charcoal.
- Do not light the charcoal if you have spilt fluid or gel onto your clothes. Light the charcoal using a long taper or safety lighter. The charcoal will then burn for a period with flames.
- When the flames die down, check the charcoal is beginning to glow red. If your coals are going out, you should open all the vents and allow to cool down before trying to apply more liquid.

CAUTION: Apply carefully lighting fluid/ gel in small amounts. Over application can be dangerous.

- Do NOT squirt liquid onto burning charcoal.
- After lighting, the fire should be ready for cooking in 30-40 minutes, or when even grey ash is visible by day, or an even red glow is visible by night.

Method 2. Lighting Blocks

- Place three or four Lighting Blocks in the centre of the Charcoal grate and light with a match.
- Place pieces of charcoal around each burning block. Add more charcoal as required, in a pyramid formation.
- When burning is established, spread the fuel out evenly. After lighting, the fire should be ready, or when even grey ash is visible by day, or an even red glow is visible by night.
- Make sure that the cooking grill is fully located into the grill supports so that the cross bar supports lock behind the retaining edges.
- When the charcoal is alight, the smoke and flames have died down and the charcoal has an even layer of grey ash, rake the charcoal into a level layer in the hearth.
- Small quantities of charcoal may be added on top of the charcoal layer prior to cooking to extend cooking time.
- To help prevent food sticking, apply a tin coating of cooking oil on the grill prior to cooking.
- To adjust the airflow using the air vent we recommend to use of a heat resistant glove.
- **ALWAYS WEAR OVEN GLOVES WHEN HANDLING THE CHARCOAL BBQ.**

Safety and Care Advice (Charcoal BBQ)

- Recommend using Maximum 1.5kg of charcoal briquettes on the charcoal grate. Excess charcoal will make the BBQ too hot for cooking.
- Ensure the barbecue has cooled down completely before removing the charcoal ash.

Care and Maintenance

- To make it easier to clean your Charcoal BBQ after use, line the firebowl with aluminium cooking foil, shiny side up. Remember to leave ventilation holes clear by piercing the foil where necessary. This process will lengthen the life of your Charcoal BBQ.
- Charcoal is available in lump wood from (large irregular pieces) and as briquettes (uniformly sized pieces). Please use the charcoal complying to EN1860-2.
- It is not advisable to completely fill the firebowl as the BBQ may become far too hot to cook successfully. As a guide ,a 3kg bag of charcoal briquettes should last for at least 2 full BBQ fires.
- If the fires flares up due to dripping fat then douse the flames lightly with a fine water spray.
- When you have finished using the Charcoal BBQ, never pour cold water directly on the coals to extinguish them as this may damage your Charcoal BBQ. Use old cinder, sand or a fine water spray.
- Empty the bottom bowl of ashes when they are completely cold.
- To clean your Charcoal BBQ, soak the cooking grill and tools in hot soapy water as soon as possible after use. Dry thoroughly and store in a dry place. Do not leave your Charcoal BBQ outside unprotected.

Food Safety

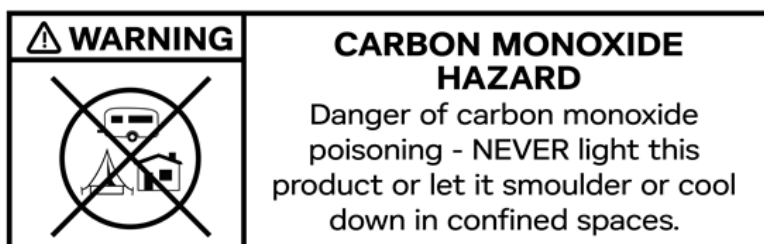
- Thoroughly defrost frozen meat and poultry in the refrigerator before cooking. Keep raw meat and poultry separate from cooked food.
- Ensure that the grill is thoroughly cleaned before cooking and lighting the barbecue.
- Always wash hands after handling raw meat and poultry before handling any ready to eat food.
- Wipe and disinfect surfaces that have been in contact with raw meat and poultry.
- When barbecuing meat and poultry, make sure the barbecue is really hot. Place the larger, thicker portions furthest away from the most intense heat to ensure thorough cooking without burning and turn regularly.
- Use separate utensils for handling raw meat or poultry and cooked food on the barbecue, or wash them thoroughly between use.
- To check whether meat, particularly poultry, is cooked, pierce the flesh with a skewer or fork: the juices should run clear. Ensure the product is piping hot throughout.

Attention! This BBQ will become very hot do not move it during operation. Do NOT use indoors.

“Warning! Keep children and pets away!”

“Caution! Do not use spirit or petrol for lighting or re-lighting! Use only firelighters complying to EN 1860-3”

Carbon Monoxide Hazard



Safety and Care Advice (Gas BBQ)

Important - Please read this instructions fully before using the appliance

- Assembly time: approx. 1h. Two people are required to build this BBQ.
- Retain these instructions for future reference.
- Use outdoors only.
- Do not use the barbecue or store gas bottles below ground level. LPG (Liquefied petroleum gas) gas is heavier than air so if a leak occurs the gas will collect at a low level and could ignite in the presence of a flame or spark.
- For use with LPG (Liquefied petroleum gas) bottled gas only. A suitable regulator must be used for butane, propane or mixes.
- Remove plastic wrap from any part before lighting.
- Do not use within 1m of any flammable structure or surface. Do not use under any combustible surface.
- LPG (Liquefied petroleum gas) gas cylinders should never be placed directly underneath the barbecue.
- LPG (Liquefied petroleum gas) gas cylinders should never be stored or used laid on their side, in the horizontal position. A leak would be very serious and liquid could enter the gas line with serious result.
- Never store gas bottles indoors.
- Do not move the appliance during use.
- Open the barbecue lid before lighting.
- Do not move the barbecue until it has completely cooled after use.
- This barbecue must not be left unattended when lit.
- The lid handle can become very hot. Grip only the centre of the handle. Always use oven gloves when cooking or carrying out any adjustments to the barbecue.
- Use purpose designed barbecue tools with long and heat resistant handles.
- Use caution when opening the lid, as hot steam inside is released upon opening.
- Warning: accessible parts may be very hot. Keep young children away.
- Turn off the gas supply at the gas cylinder after use.
- Never cover a barbecue until it has completely cooled.
- Use this barbecue only on a stable and flat surface.
- Before using this barbecue, perform a leak test. This is the only safe way to detect any gas leaking from joints and connections of the barbecue after assembly.
- Perform the leak test annually and whenever the gas bottle is removed or replaced.
- Do not store flammable materials near this barbecue.
- Do not use aerosols near this barbecue.
- Failure to follow the manual's instructions could result in serious injury or damage.
- Do not modify the appliance. Modification of this barbecue may be dangerous, is not permitted and will nullify any warranty.

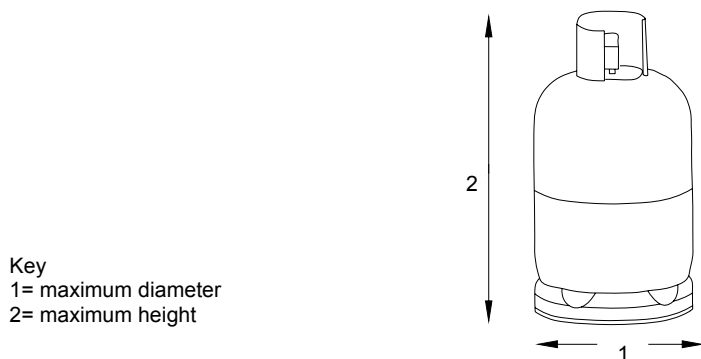
Gas and Regulator

This barbecue can use either propane or butane or propane/ butane mixed LPG (Liquefied petroleum gas) bottled gas. Propane bottles, will supply gas all year round, even on cold winter days. Butane bottles will supply sufficient gas in summer, but it may affect the performance of the barbecue and restrict the heat output available from the burners, particularly once the gas temperature starts to fall below +10° C. A spanner may be required to change gas bottles.

- The hose should hang freely with no bends, twisting, tension, folds, or kinks that could obstruct free flow of gas. Always inspect the hose for cuts, cracks, or excessive wear before use.
- Apart from the connection point, no part of the hose should touch any hot barbecue parts. If the hose shows any sign of damage it must be replaced with a hose suitable for use with LPG(Liquefied petroleum gas) gas which meets the national standards for the country of use.
- A suitable hose must comply with EN16436-1, and the length should not exceed 1.5 metres.

Safety and Care Advice (Gas BBQ)

For optimal performance, we suggest to use a 5-15kg gas bottle. The maximum dimension of the gas bottle is dia 31.5cm and height 58cm.



Never mount the gas bottle under the barbecue on the base shelf as this could result in serious injury to the user, other people and/or property. **Always place the gas bottle at the side of the appliance. The gas bottle should be sited as far away from the appliance as possible without straining the hose. The hose length should not exceed 1.5 metres. Please ensure the hose is not touching the base of the BBQ.** This appliance is only suitable for use with low-pressure butane or propane gas and fitted with the appropriate low-pressure regulator via a flexible hose. The hose should be secured to the regulator and the appliance with hose clips/nut. This barbecue is set to operate a 28-30 mbar regulator with butane gas or a 37mbar regulator with propane gas. Use a suitable regulator certified to EN16129. Please consult your LPG(Liquefied petroleum gas) dealer for information regarding a suitable regulator for the gas cylinder.

Installation

Selecting a Location

This barbecue is for outdoor use only and should be placed in a well-ventilated area, and on a safe and even surface. Never place your barbecue below ground level. Take care to ensure that **the barbecue must be used on incombustible floor**. The sides of the barbecue should NEVER be closer than 1 metre from any combustible surface, including trees and fences and make sure that there are no heat sources near the barbecue (cigarettes, open flames, spark etc.). Keep this barbecue away from any flammable materials!

Precautions

Do not obstruct any ventilation openings in the barbecue body. Position the gas bottle on level ground next to the barbecue and safely away from any source of heat. Should you need to install or change the gas bottle, confirm that the barbecue is switched off, and that there are no sources of ignition (cigarettes, open flame, sparks, etc.) near before proceeding.

Fixing a Regulator to the Gas Bottle

Confirm all barbecue control knobs are in the off position. Connect the regulator to the gas bottle according to your regulator and bottle dealer's instructions.

Leak Testing (Always perform a leak test in a well-ventilated area)

Confirm all control knobs are in the off position. Turn the gas on / open the gas control valve on the gas bottle or regulator. Check for leaks by brushing a solution of $\frac{1}{2}$ water and $\frac{1}{2}$ liquid detergent / soap over all the gas system joints, including gas bottle valve connections, hose connections, and regulator connections. **NEVER USE AN OPEN FLAME** to test for leaks at any time. If bubbles form over any of the joints there is a leak. Turn off the gas supply at the gas bottle. Retighten all joints. Repeat test. If bubbles form again do not use the barbecue and contact your local distributor for assistance. Always wipe the mixed solution ($\frac{1}{2}$ water and $\frac{1}{2}$ liquid detergent / soap) from all joints and connections after leak testing. Leak test annually, and whenever the gas bottle is removed or replaced.

Safety and Care Advice (Gas BBQ)

Operation

Warning

- Before proceeding, make certain that you understand the **IMPORTANT INFORMATION** section of this manual.
- Your barbecue is not designed to be used with more than 50% of the cooking area as a solid plate — this includes baking dishes. Full coverage will cause excessive build-up of heat and damage the barbecue. This is not covered by warranty.

Preparation Before Cooking

To prevent foods from sticking to the cooking surface, please use a long handled brush to apply a light coat of cooking or vegetable oil before each barbecuing session. (Note: When cooking for the first time, paint colours may change slightly as a result. This is normal and should be expected.) During use, the protective coating may come off the cooking surface. This is normal and is not harmful. Line the drip pan with aluminium foil. This will make cleanup easy.

Lighting the Main Burner

- Open the barbecue lid.
- Ensure all knobs are in the off position. Open the gas control valve on the gas bottle or regulator.
- Push in and turn the control knob to the Max position. Press the ignition button rapidly several times until left or right portion of the burner is lit. If burner fails to ignite, turn control knob to the off position and turn gas off at the bottle or regulator. Wait five minutes, then repeat the above steps. After successful lighting of one side, ignite the remaining portion of the burner. If the burner fails to ignite after following above procedure, turn all the knobs to the off position. Close the gas valve on the gas bottle. Wait 5 minutes, then repeat the above steps. If the barbecue still fails to light, please refer to the manual ignition instruction in the section below.
- After ignition, the burner should be burned at the high position for 3-5 minutes in order to preheat the barbecue. This process should be done before every cooking session. The lid (where applicable) should be open during preheating.
- After completion of preheating, the burner should normally be turned down to a lower position for best cooking results.

Manual Ignition Instruction for Main Burner

- Insert lit match through the match-lighting hole at the side or bottom of the barbecue body.
- Push in and turn the control knob anti-clockwise to the max position.
- After the left or right portion of the burner is lit, light the remaining portion of the burner.
- If burner fails to ignite, contact your local dealer for assistance.
- After ignition, the burner should be burned at the max position for 3-5 minutes in order to preheat the barbecue. This process should be done before every cooking session. The lid (where applicable) should be open during preheating.
- After completion of preheating, the burner should normally be turned down to a lower position for best cooking results.

Safety and Care Advice (Gas BBQ)

Grill Cooking

The burners heat up the flame tamer underneath the grill, which in turn heats the food on the grill. The natural food juices produced during cooking fall onto the hot flame tamer below and vaporise. The subsequent rising smoke bastes the food, as it travels upwards, imparting that unique barbecued flavor.

Flare-Up Control ***Very Important Notice***

Flare-ups occur when meat is barbecued, and its fat and juices fall upon the hot flame tamer. Smoke of course helps give food its barbecued flavour, but it is best to avoid excessive flare-up to prevent food being burned. To control flare-ups, it is **ABSOLUTELY ESSENTIAL** to trim away excess fat from meat and poultry before grilling, use cooking sauces and marinades sparingly and try to avoid very cheap cuts of meat or meat products as these tend to have a high fat and water content. Also, the burners should always be placed on the low setting during cooking.

When flare-ups do occur, they can usually be extinguished by applying baking soda or salt directly onto the flame tamer. Always protect your hands when handling anything near the cooking surface of the barbecue and take care to protect yourself from the flames.

If a fat fire occurs, please see the instructions given below.

Fat Fires

Empty and clean the drip tray, of food debris after each cooking session. If the barbecue is to be used for large gatherings, it will be necessary to turn off and cool the barbecue every two hours to remove food debris from the drip tray, and clean it out. The time between cleaning may need to be reduced if very fatty foods or cheap meat products are being cooked. Failure to do this may result in a fat fire, which may cause injury and could seriously damage the barbecue.

In the event of a fat fire:

- If safe to do so, turn all control knobs to the 'off' position.
- Turn off the gas supply at the gas bottle.
- Keep everyone at a safe distance from the barbecue and wait until the fire has burnt out.
- Do not close the lid of the barbecue.
- **NEVER DOUSE A BARBECUE WITH WATER. IF AN EXTINGUISHER IS USED, IT SHOULD BE A POWDER TYPE.**
- **DO NOT REMOVE THE DRIP TRAY.**
- If the fire does not seem to be abating or appears to be worsening, contact your local Fire Brigade for assistance.

End of Cooking Session

After each cooking session, turn the barbecue burners to the "high" position and burn for 5 minutes. This procedure will burn off cooking residue, thus making cleaning easier. Make sure the lid is open during this process.

Turning Off Your Barbecue

When you have finished using your barbecue, turn all the control valves fully clockwise to the "Off" position, then switch off the gas supply at the bottle.

Wait until the barbecue is sufficiently cool before closing the lid.

Safety and Care Advice (Gas BBQ)

Care and Maintenance

Regularly clean your barbecue between uses and especially after extended periods of storage. Ensure the barbecue and its components are sufficiently cool before cleaning. Do not leave the barbecue exposed to outside weather conditions or stored in damp, moist areas.

- Never douse the barbecue with water when its surfaces are hot.
- Never handle hot parts with unprotected hands.

In order to extend the life and maintain the condition of your barbecue, we strongly recommend that the unit be covered when left outside for any length of time, especially during the winter months

Even when your barbecue is covered for its protection, it must be inspected on a regular basis as damp or condensation can form which may result in damage to the barbecue. It may be necessary to dry the barbecue and the inside of the cover. It is possible for mould to grow on any fat remaining on parts of the barbecue. This should be cleaned off smooth surfaces with hot soapy water.

Any rust that is found that does not come into contact with the food should be treated with a rust inhibitor and painted with barbecue paint or a heat resistant paint. A chrome cleaner may be used on chrome parts if required. To prevent rusting, wipe chrome plated parts with cooking oil after rinsing and drying.

Cooking Surfaces & Warming Rack

When the barbecue has cooled, clean with hot soapy water. To remove any food residue, use a mild cream cleaner on a non-abrasive pad. Do not use scouring pads or powders as they can permanently damage the finish. Rinse well and dry thoroughly. Due to the weight of the cooking surfaces, we do not recommend cleaning in a dishwasher.

It is quite normal for surface rust to be present on the cooking surface. If rust appears between uses or in storage, clean with a soft brass wire brush. Be careful not to damage the cooking surface, re-oil and cure.

Burner

Provided that they are operating correctly, in normal usage, burning off the residue after cooking will keep the burners clean.

The burners should be removed and cleaned annually, or whenever heavy build-up is found, to ensure that there are no signs of blockage (debris, insects) in either the burner portholes or the primary air inlet of the burners. Use a pipe cleaner to clear obstructions.

When refitting the burners, be careful to check that the neck of the burner fits over the valve outlet. It is quite normal for surface rust to be present on the burners. If rust appears between uses or in storage, clean with a soft brass wire brush.

Flame Tamer

Remove any food residue from the flame tamer surface with a plastic or wooden scraper or brass wire brush.

Do not use a steel scraper or wire brush. Clean with hot soapy water and rinse well.

Safety and Care Advice (Gas BBQ)

Drip Tray

After every use, empty and clean the drip tray of any fat or food particles, using a plastic or wooden scraper if necessary.

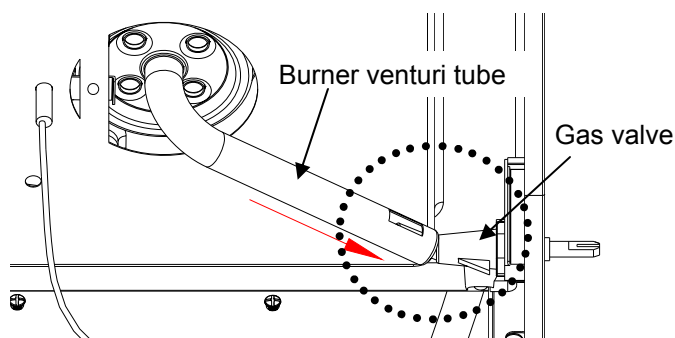
Failure to keep it clean, and excessive build up can result in a fat fire. This can be hazardous and severely damage the barbecue. This is not a fault in the barbecue and is therefore not covered by the terms of the warranty. If required, the tray can be washed in hot soapy water.

Barbecue Body

Regularly remove excess grease or fat from the barbecue body using a cloth wrung out in hot soapy water and dry thoroughly. Excess fat and food debris can be removed from inside the body using a soft plastic or wooden scraper. It is not necessary to remove all the grease from the body. If you need to clean fully, use hot soapy water and a cloth, or nylon-bristled brush only. Do not use abrasives. Remove cooking surfaces and burners before full cleaning. Do not immerse the gas controls or manifold in water. Check burner operation after carefully refitting into body.

A stainless steel cleaner may be used on stainless steel parts if required.

Whenever a barbecue is being assembled for the first time or its burners are being cleaned, make sure each gas valve tip goes into the burner venturi tube completely during the assemble or re-assemble process.



Barbecue Lid

Use a non-abrasive cloth or pad and clean with hot, soapy water. Do not use scouring pads or powders as they can permanently damage the finish.

Trolley

Wipe with a cloth wrung out in hot soapy water and dry.

Safety and Care Advice (Gas BBQ)

Fixings

All screws and bolts, etc. should be checked and tightened on a regular basis.

Storage

Ensure the barbecue is properly cooled before covering or storing. Store your barbecue in a cool dry place. It must be inspected on a regular basis as damp or condensation can form which may result in damage to the barbecue. It may be necessary to dry the barbecue and the inside of the cover if used. Mould can grow under these conditions and should be cleaned and treated if required. Any rust that is found that does not come into contact with the food should be treated with a rust inhibitor and painted with barbecue paint or a heat resistant paint.

Warming racks and cooking grills should be coated with cooking oil.

Cover the burners with aluminum foil in order to prevent insects or other debris from obstructing the burner holes.

If the barbecue is to be stored indoors, the gas bottle must be disconnected and left outside. The gas bottle should always be stored outside, in a dry, well-ventilated area, away from any sources of heat or ignition. Do not let children tamper with the bottle.

When using the barbecue after extended periods of storage follow the cleaning procedures.

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



Carbon Monoxide Hazard

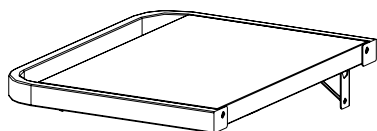
	<p>WARNING</p> <p>CARBON MONOXIDE HAZARD</p> <p>Danger of carbon monoxide poisoning - NEVER light this product or let it smoulder or cool down in confined spaces.</p>
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Note: if required the next page can be cut out and used as reference throughout the assembly. Keep this page with these instructions for future reference.

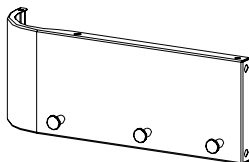
Components - Parts

If you have damaged or missing components,
call the **Customer Helpline: 03456 400800**

Please check you have all the panels listed below



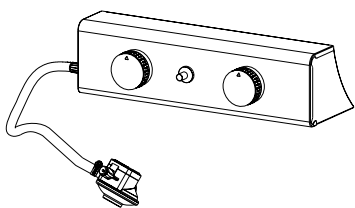
1 Side table Assembly x1



2 Side table panel x1



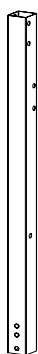
3 Grease Cup x1



4 Control Panel Assembly x1



5 Bottom Shelf x1



6 Left rear
Leg x1



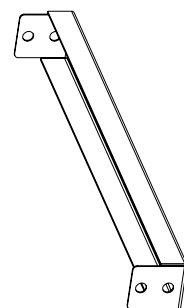
7 Left front
Leg x1



8 Wheel x2



9 Wheel Cap x 2



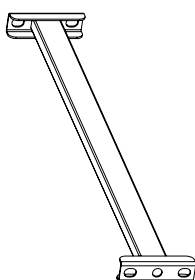
10 Cart left
bracket x1



11 Right front
Leg x1



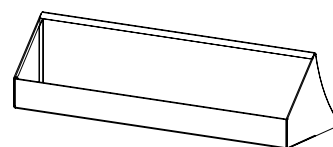
12 Right rear
Leg x1



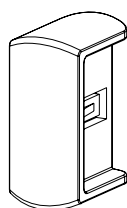
13 Cart Right Bracket x1



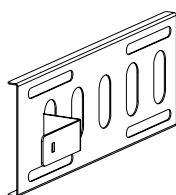
14 Cart Front/Rear
Bracket x2



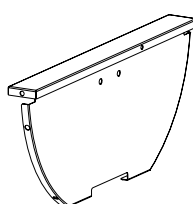
15 Condiment tray x1



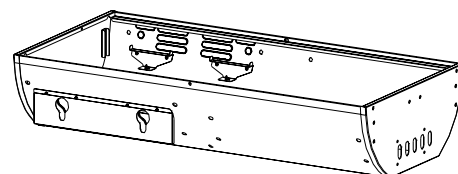
16 Damper Handle x 1



17 Damper x 1



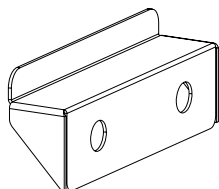
18 Middle Division Plate x1



19 Grill Cabinet Assembly x1

Components - Parts

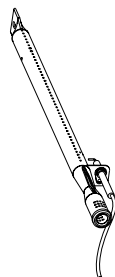
Please check you have all the panels listed below



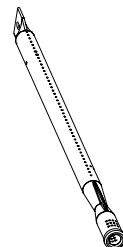
20 Charcoal Tray
Supporting Bracket x2



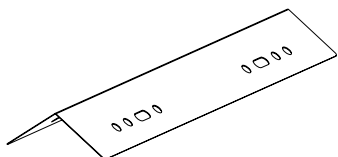
21 Windscreen x1



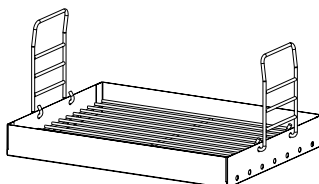
22 Burner with
Ignition x1



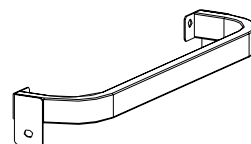
23 Burner w/o Ignition x1



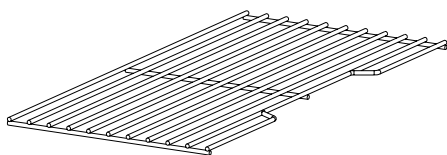
24 Burner Heat Tent x2



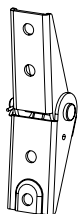
25 Charcoal Tray Assembly x1



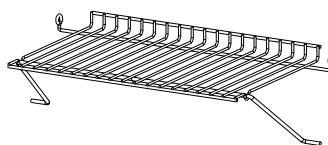
26 Side Shelf Handle x1



27 Cooking Grill x4



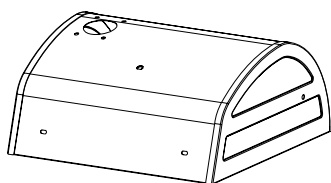
28 Hinge x4



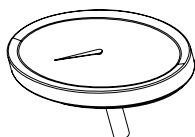
29 Warming Rack x2



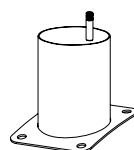
30 Lid Handle x2



31 Charcoal Grill Lid x1



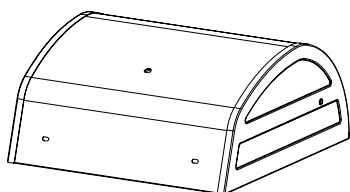
32 Temperature gauge x 2



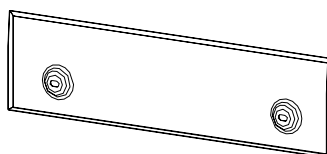
33 Chimney x1



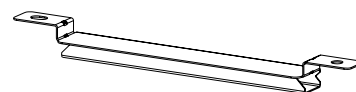
34 Chimney Lid x1



35 Gas Grill Lid x1



36 Heat Shield x1



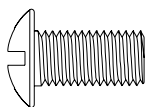
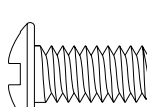
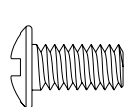
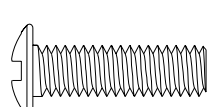
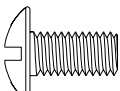
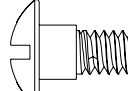

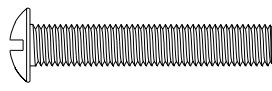
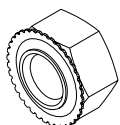
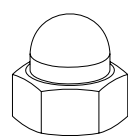
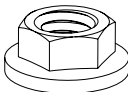


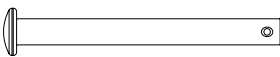
37 Fire Cross-over Tube x1



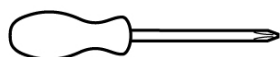
Components - Fittings

Please check you have all the panels listed below

Note: The quantities below are the correct amount to complete the assembly.

A  12mm Bolt x 70	B  15mm Bolt x 4	C  8mm Bolt x 3	D  15mm Bolt x 2
E  10mm Bolt x 2	F  12mm Shoulder bolt x 4	G  8mm Tapping screw x 4	H  35mm Bolt x 4
I  M6 nut x 4	J  M6 Cap Nut x 1	K  M5 Nut x 4	L  Spring x 1
M  R pin x 4	N  Axle x 2		

Tools required (not included)



Philips screwdriver



Small hammer

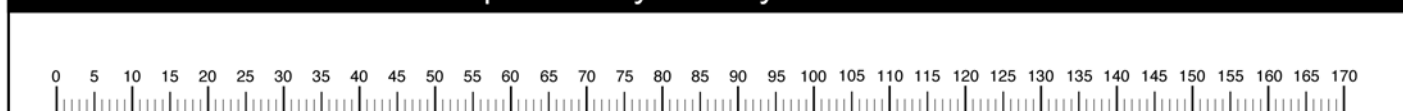


Wrench



Ruler/ tape measure

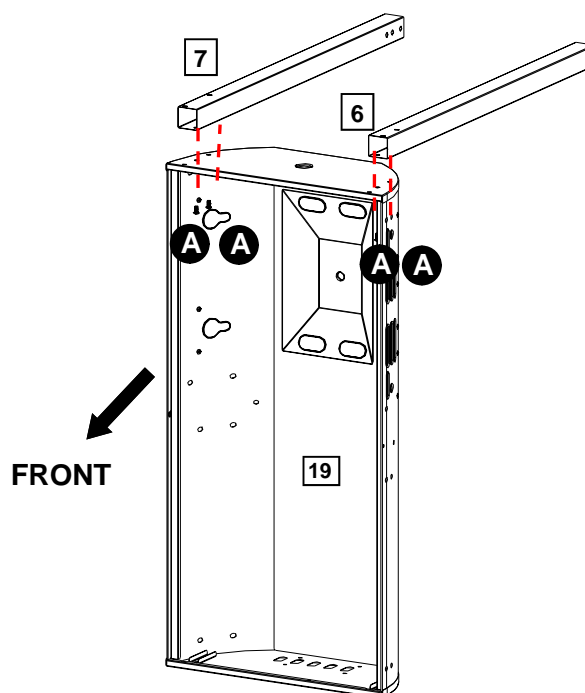
Ruler - Use this ruler to help correctly identify the screws



Assembly Instructions

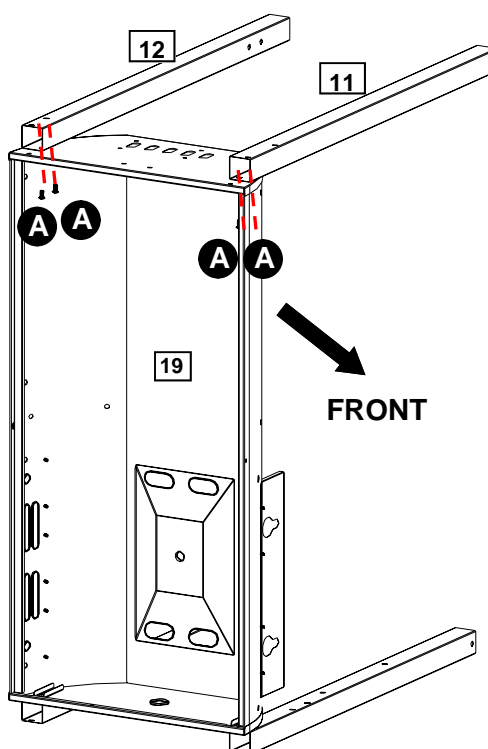
Step 1

Fix the Left front leg **7** and Left rear leg **6** on the Grill cabinet assembly **19** using 12mm bolts **A**.



Step 2

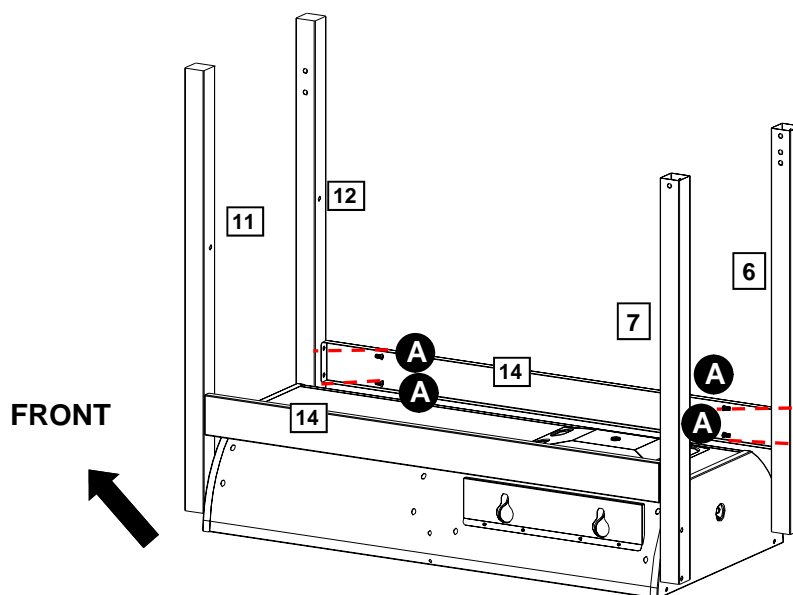
Fix the Right front leg **11** and Right rear leg **12** on the Grill cabinet assembly **19** using 12mm bolts **A**.



Assembly Instructions

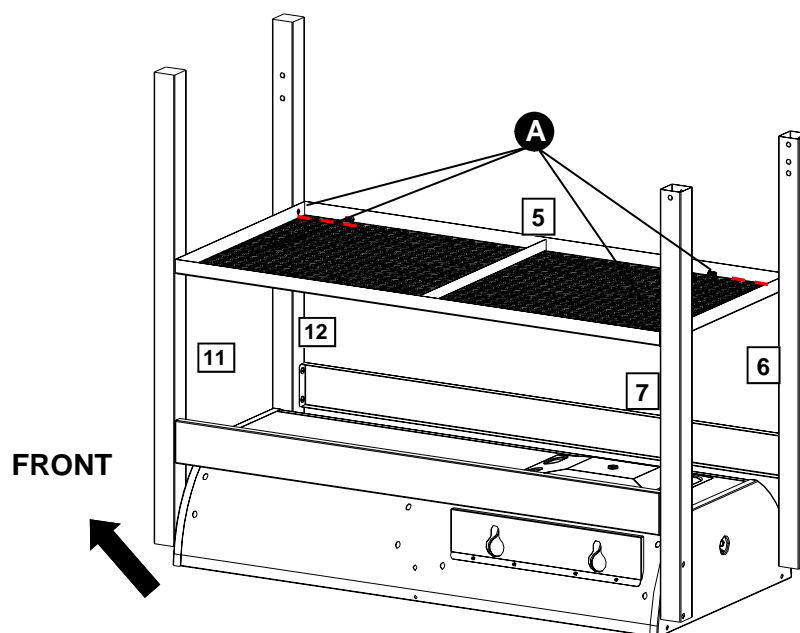
Step 3

Fix the Cart front/rear bracket **14** to the legs using 12mm bolts **A**.



Step 4

Fix the bottom shelf **5** to the Right front leg **11**, Right rear leg **12**, Left front leg **7**, and Left rear leg **6** using 12mm bolts **A**.

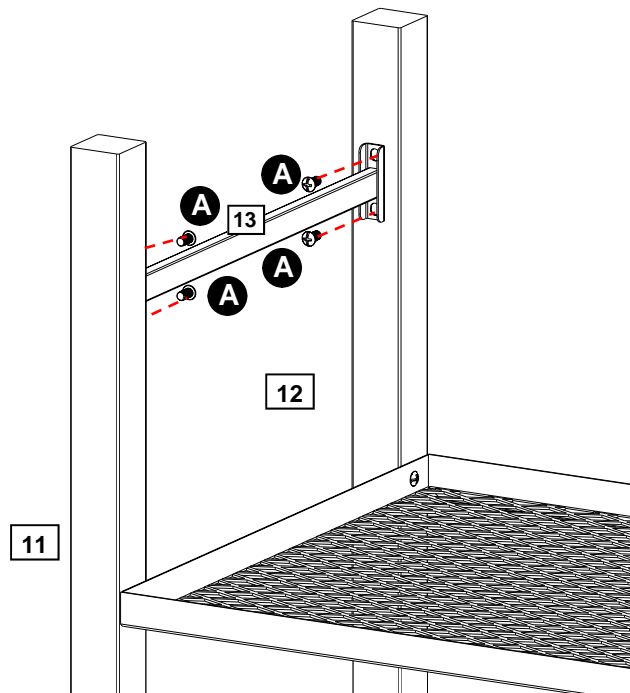


Assembly Instructions

Step 5

Fix the Cart right bracket **13** on the Right front leg **11** and Right rear leg **12** using 12mm bolts **A**.

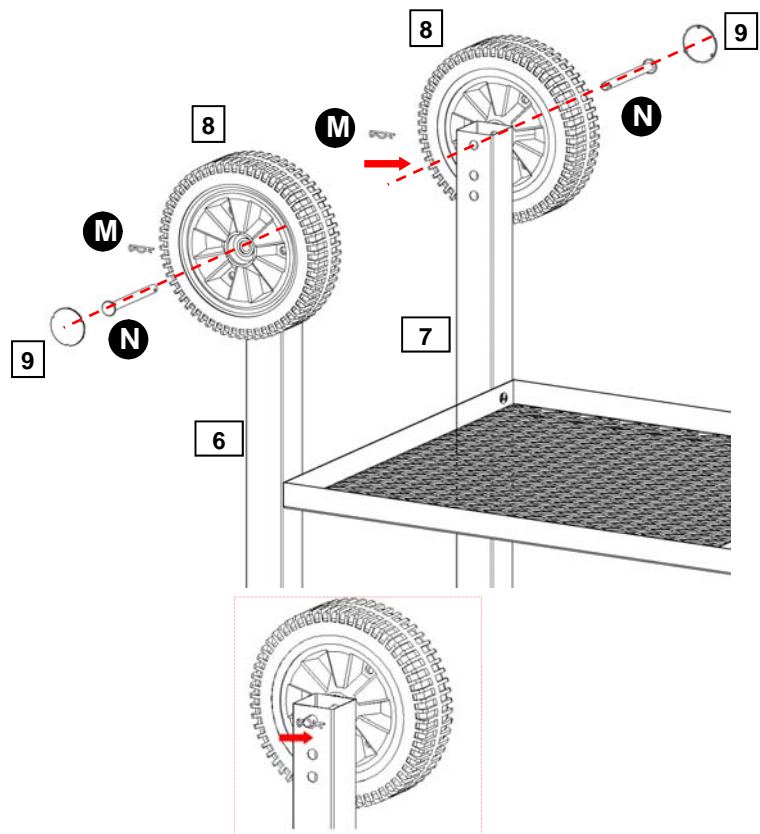
Fix the bolts tightly by the screwdriver.



Step 6

Apply the wheels **8** to the Left front leg **7** and Left rear leg **6** using the Axle **N**.

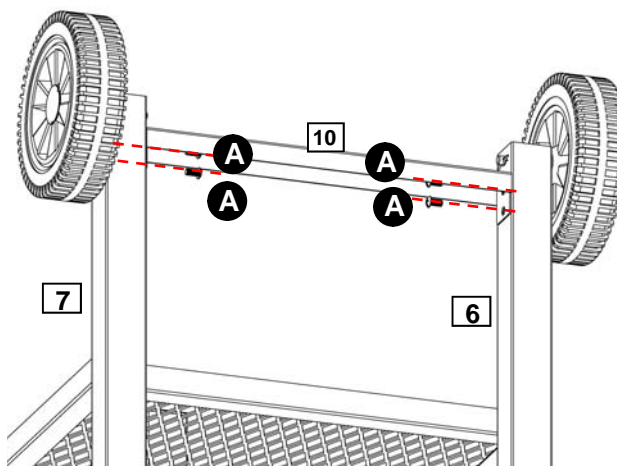
Then fix the Axle **N** By the R pin **M** and place the Wheel caps **9** onto the outsides of the Wheels **8**.



Assembly Instructions

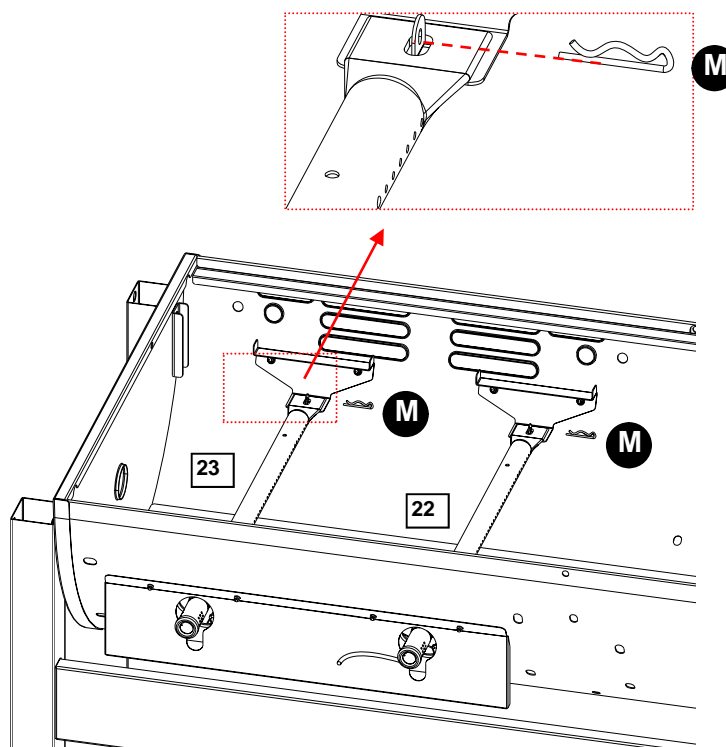
Step 7

Put the Cart Left bracket **10** to the left front leg **7** and Left rear leg **6** using 12mm bolts **A**.



Step 8

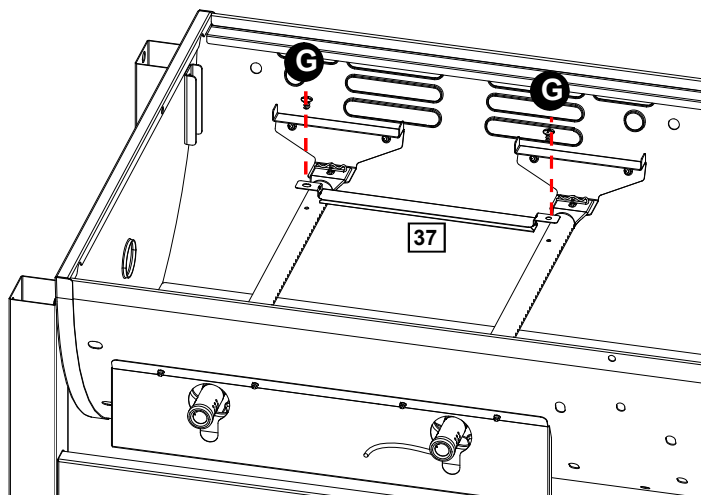
Put the burners in the fire-bowl. The Burner with igniton **22** MUST be installed on the right opening. Fix the burners with R pin **M**.



Assembly Instructions

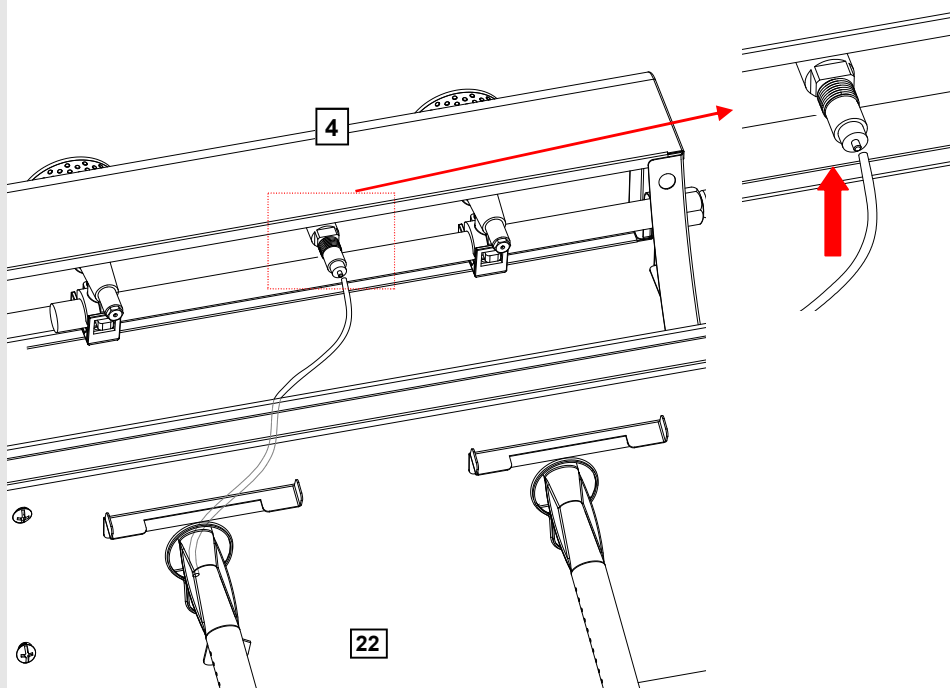
Step 9

Fix the Fire cross-over tube **37** on the burners using 8mm Tapping screws **G**.



Step 10

Put the ignition wire on the burner **22** into the igniter on the Control panel assembly **4**.

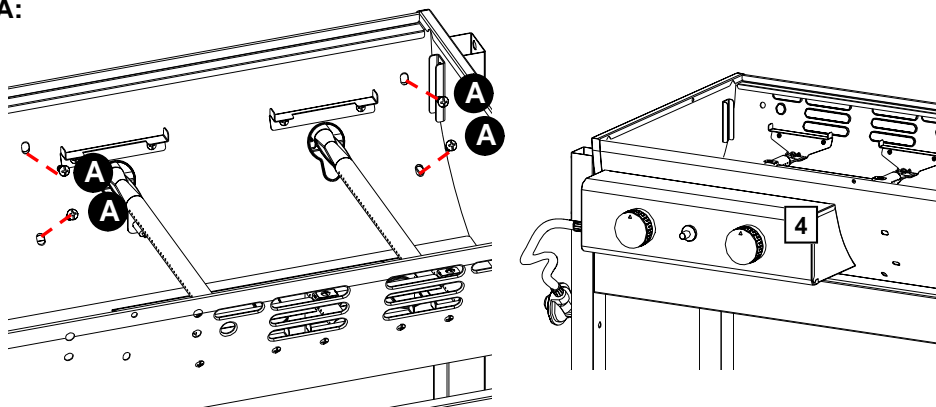


Assembly Instructions

Step 11

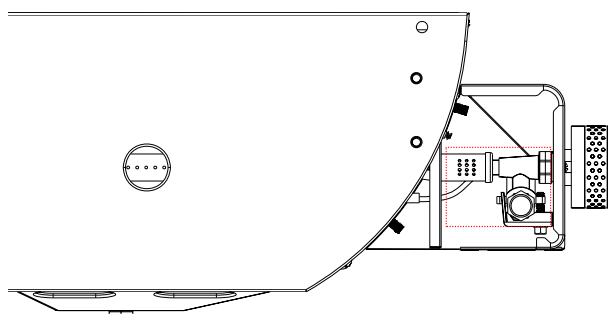
A: Put the Control panel assembly **4** on the Grill cabinet assembly **19** using 12mm bolts **A**.

A:



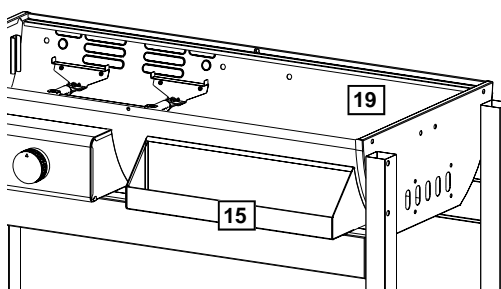
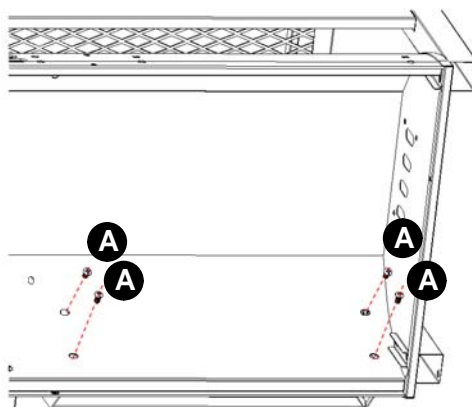
B: Make sure the tip of the valve is completely inside the burner venturi.

B:



Step 12

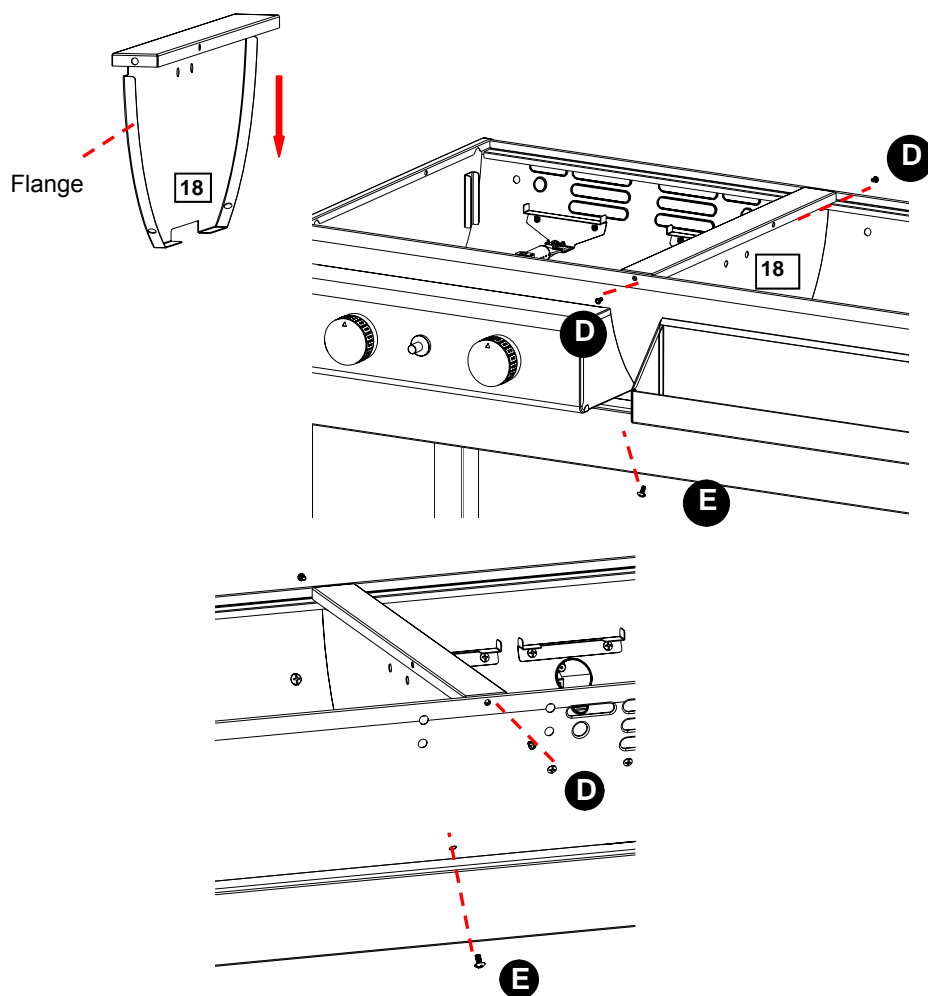
Put the Condiment tray **15** on the Grill cabinet assembly **19** using 12mm bolts **A**.



Assembly Instructions

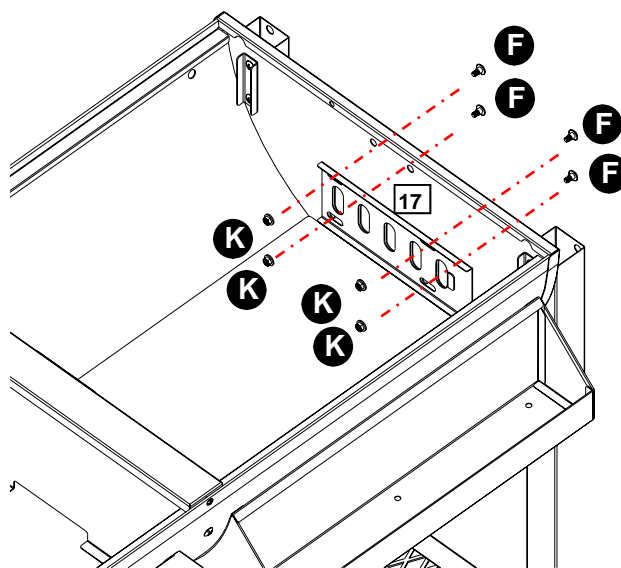
Step 13

Fix the Middle division plate **18** into the Grill cabinet assembly **19** using 15mm bolt **D** and 10mm bolt **E**.



Step 14

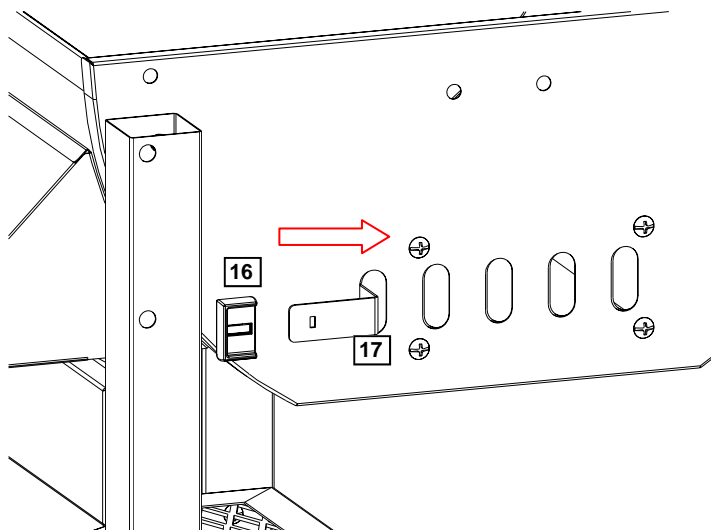
Fix the Damper **17** to the right side of the cabinet using 12mm shoulder bolts **F** and M5 nuts **K**.



Assembly Instructions

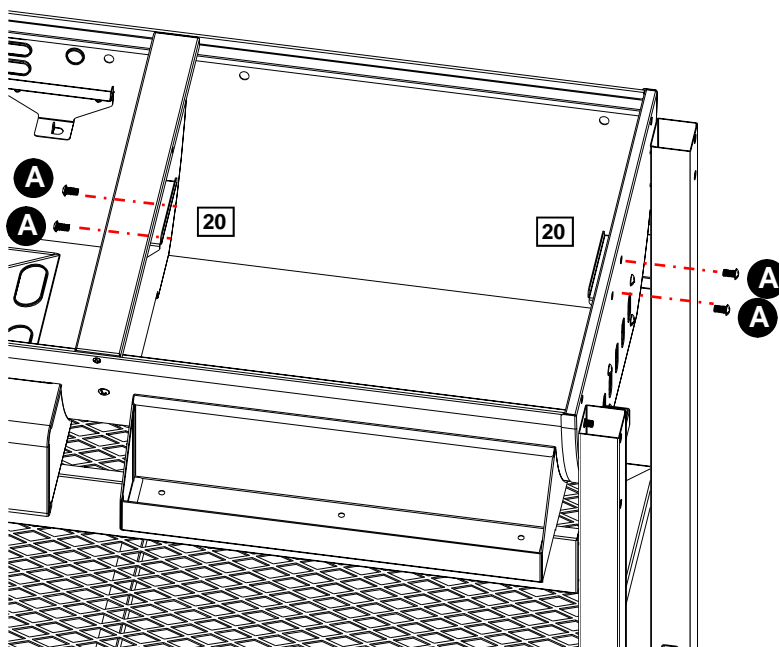
Step 15

Fix the Damper handle **16** on the Damper **17**.



Step 16

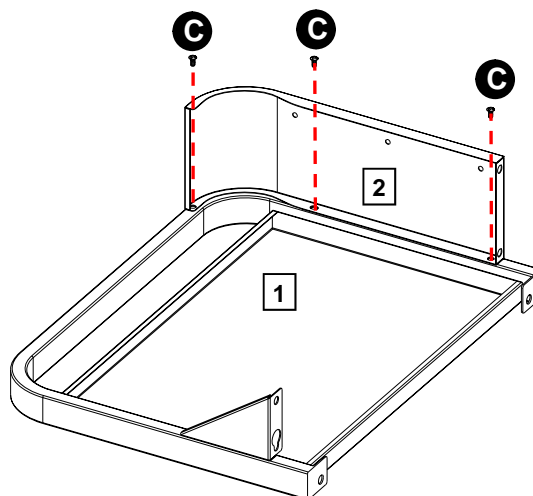
Place the Charcoal tray supporting brackets **20** to the Charcoal cabinet assembly using 12mm bolts **A**.



Assembly Instructions

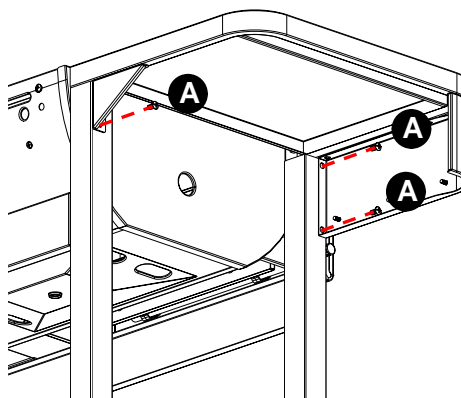
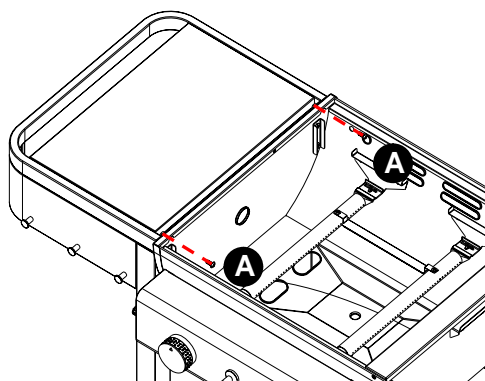
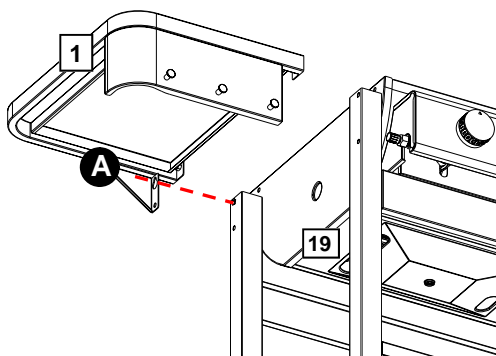
Step 17

Fix the Side table panel **2** on the Side table assembly **1** using 8mm Tapping screws **C**.



Step 18

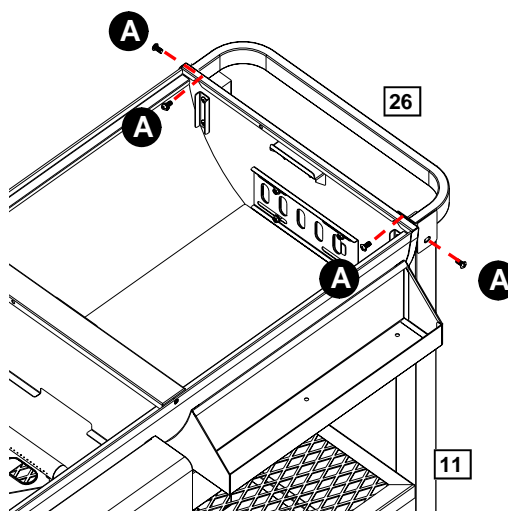
Fix the Side table assembly **1** on the Grill cabinet assembly **19** using 12mm bolts **A**.



Assembly Instructions

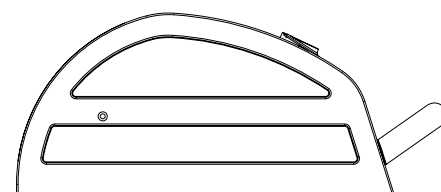
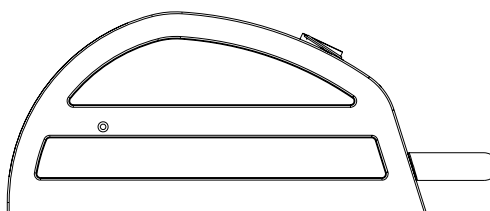
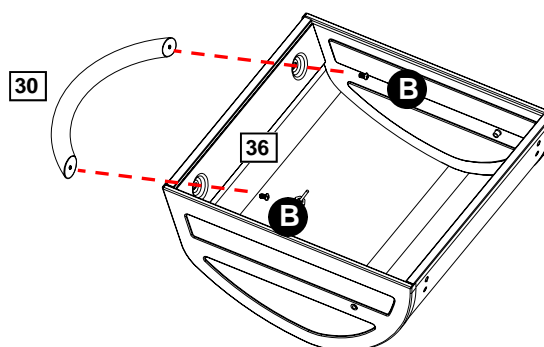
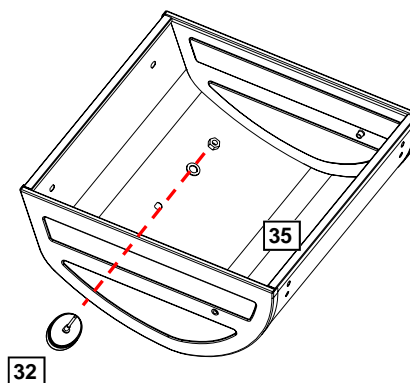
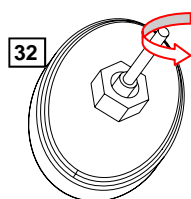
Step 19

Fix the Side shelf handle **26** on the Grill cabinet assembly **19** and Right front leg **11**, Right rear leg **12** using 12mm bolts **A**.



Step 20

Loose the nut and washer from Temperature gauge **32**, and fix it on the Gas grill lid **35**,
Fix Lid handle **30** and Heat shield **36** on the Gas grill lid **35** using 15mm bolts **B**.

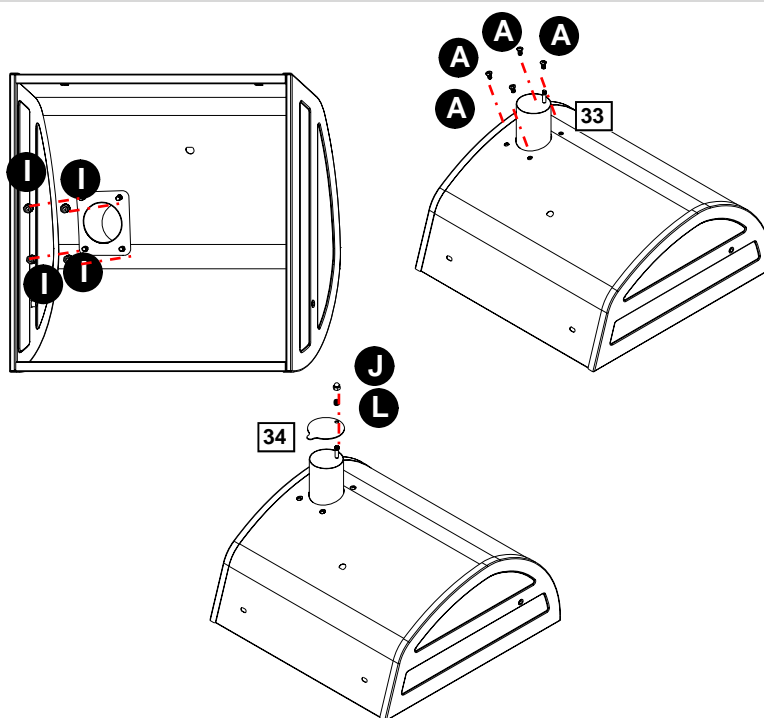


Assembly Instructions

Step 21

Fix Chimney **33** on the lid of the charcoal grill using 12mm bolts **A** and M6 nut **I** ,

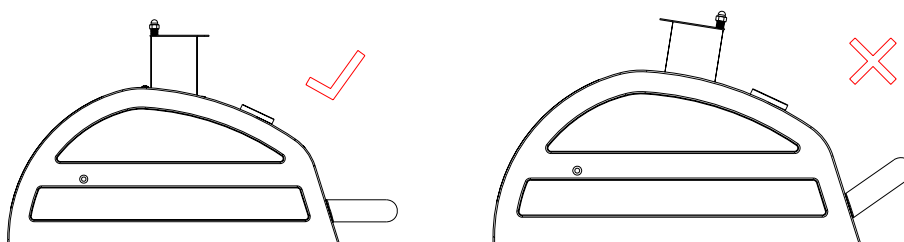
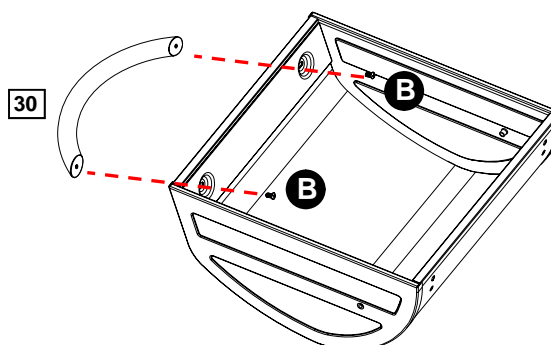
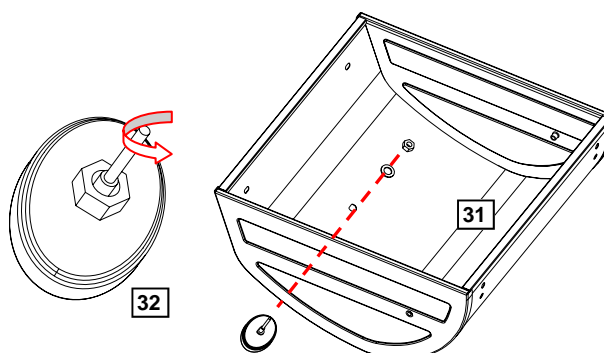
Fix the Chimney lid **34** on the Chimney **33** using Spring **L** and M6 cap nut **J** ,



Step 22

Loose the nut and washer from Temperature gauge **32** and fix it on the Charcoal grill lid **31** .

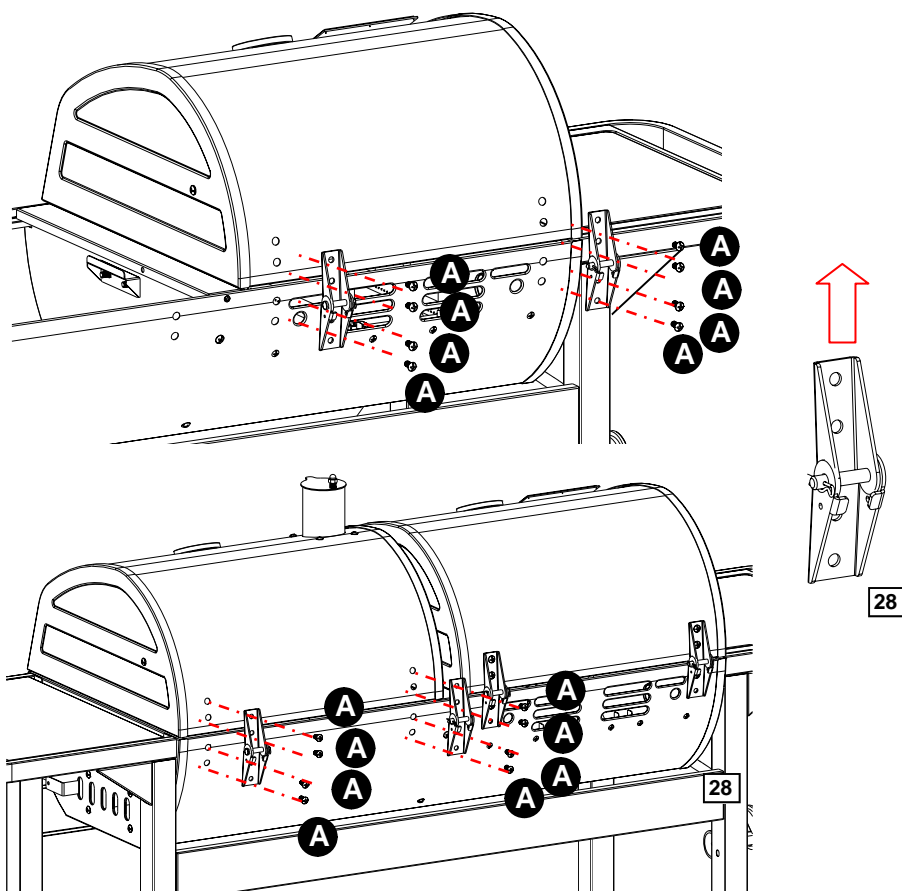
Fix Lid handle **30** on the Charcoal grill lid **31** using 15mm bolts **B** .



Assembly Instructions

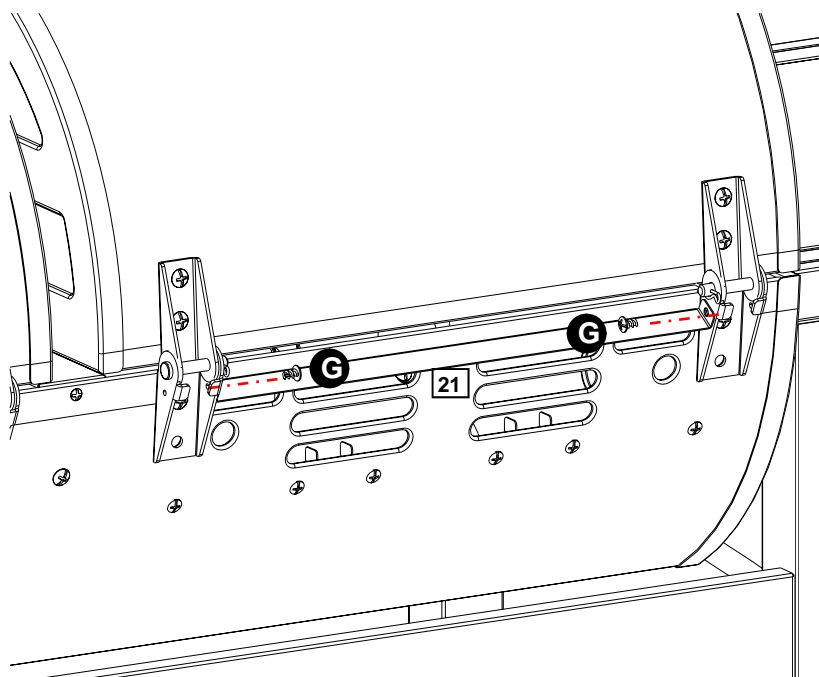
Step 23

Fix the Hinge **28** on the Gas grill and Charcoal grill using 12mm bolts **A**.



Step 24

Fix the Windscreen **21** on the Hinge **28** using 8mm Tapping screws **G**.

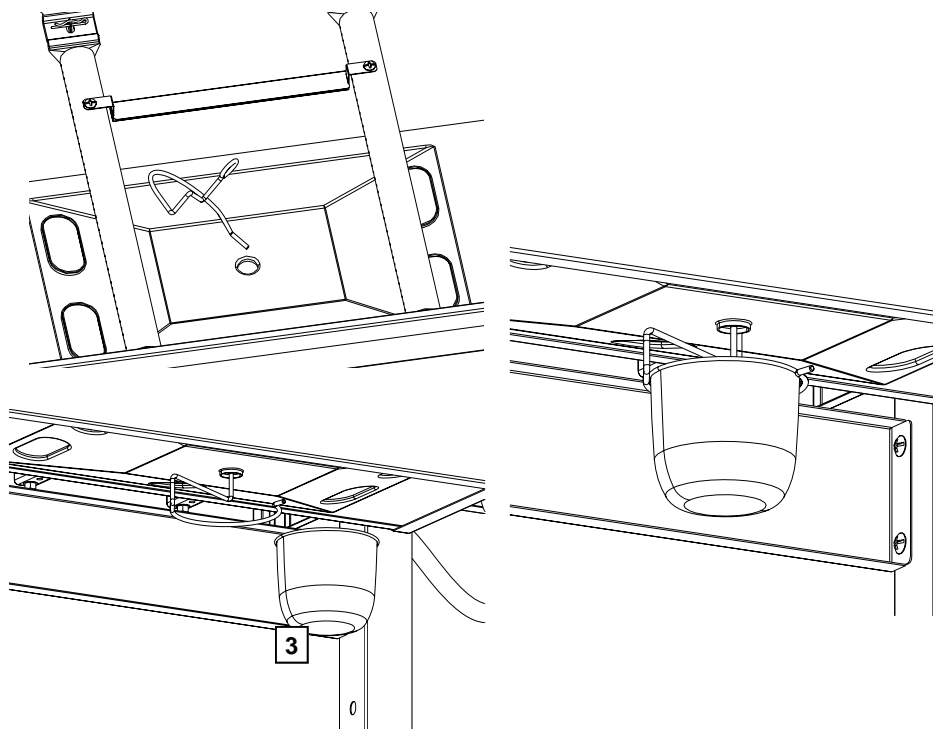


Assembly Instructions

Step 25

Insert the Grease cup wire hook through the grease drain hole on the bottom of the cabinet.

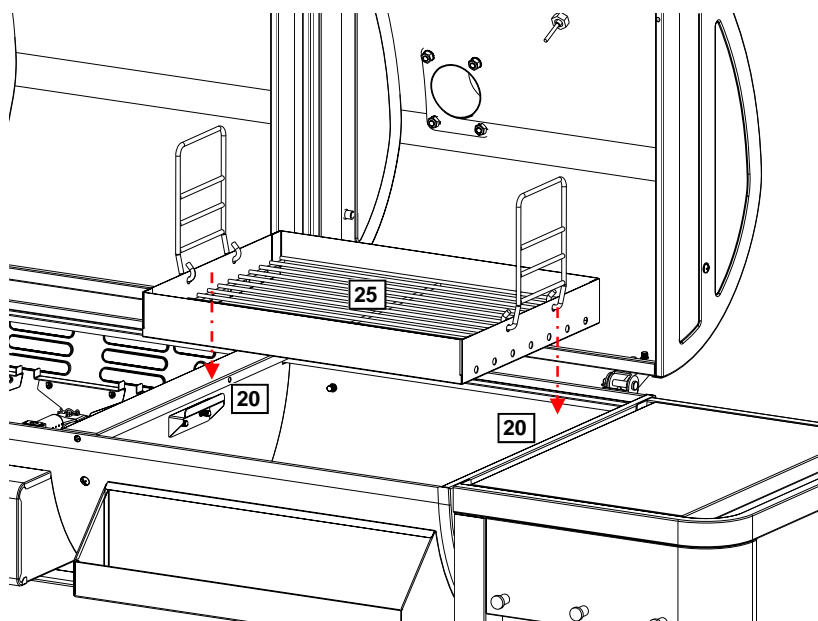
Place the Grease cup into the wire hook.



Step 26

Place the charcoal tray assembly **25** onto the charcoal tray supporting brackets **20** of the grill assembly.

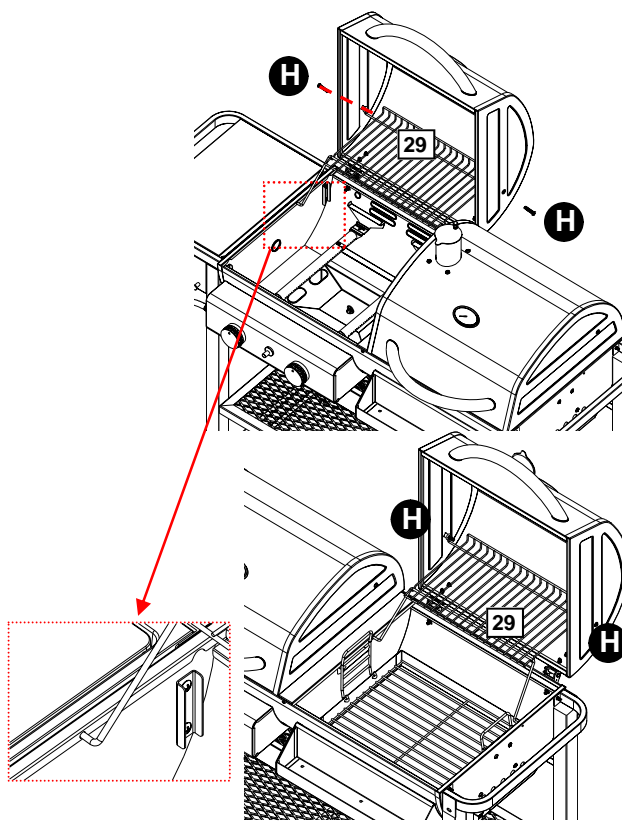
Note: You can adjust the height of the charcoal tray manually using the side wire hangers.



Assembly Instructions

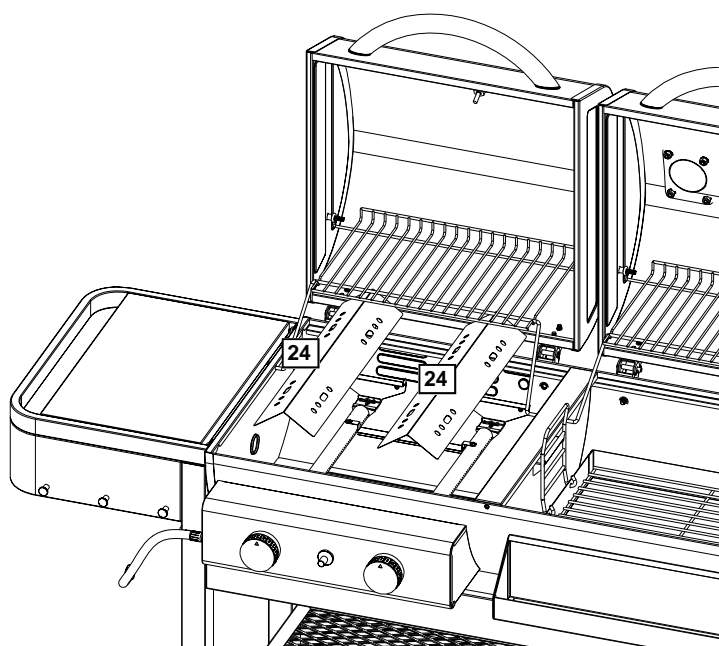
Step 27

Fix the Warming rack **29** in the Gas grill and Charcoal grill using 35mm bolts **H**.



Step 28

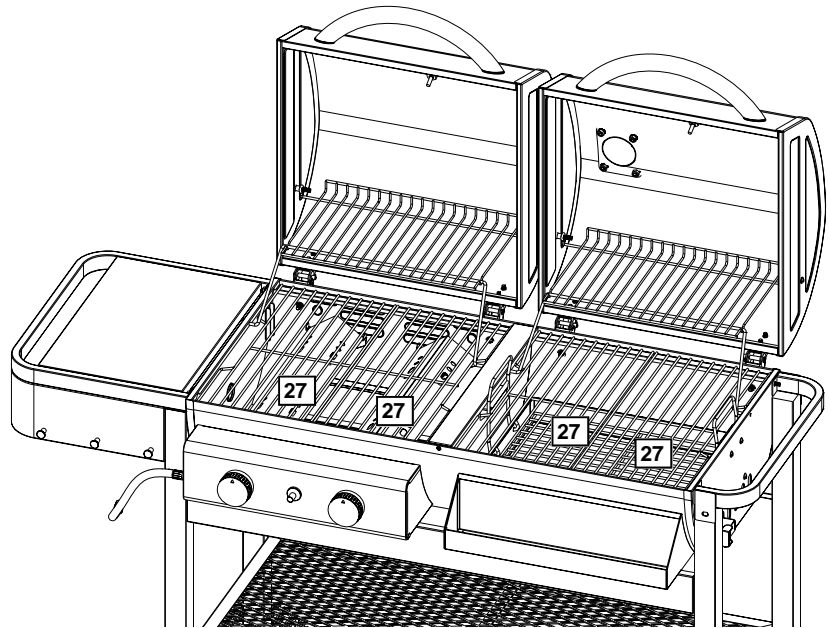
Please the Heat tent **24** in the firebowl of the Gas grill.



Assembly Instructions

Step 29

Put the Cooking grill [27] in the Grill cabinet assembly.



Step 30

Assembly is complete.

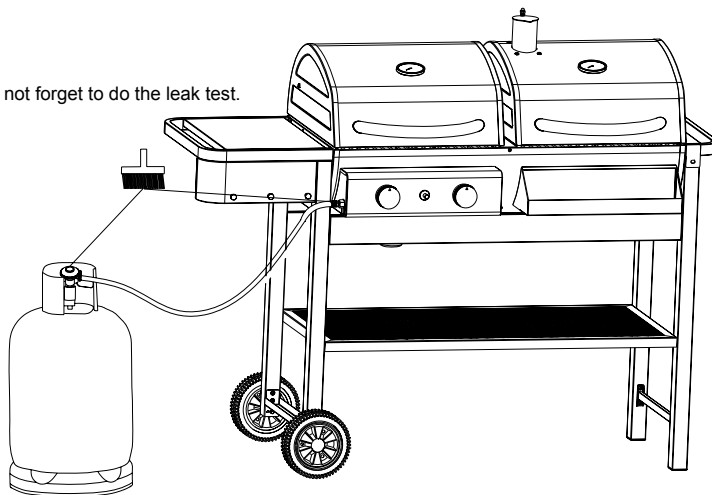
ALL JOINTS AND CONNECTIONS MUST NOW BE LEAK TESTED BEFORE USING THE BARBECUE.

Leak test annually, and whenever the gas bottle is removed or replaced.

Always place the gas bottle at the side of the appliance. The gas bottle should be sited as far away from the appliance as possible without straining the hose. The hose length should not exceed 1.5 metres.

Please ensure the hose is not touching the base of the BBQ

Do not forget to do the leak test.



If you need help or have damaged or missing parts, call the **Customer Helpline: 03456 400800.**

Technical Specification

Model Number	KS163718T	
Gas Category	l3+(28-30/37)	
Type of Gas	Propane	Butane
Gas Pressure	37 mbar	28-30 mbar
Pin Number	0359BU1015/2575DM29973	
Injector Size (Main Burner)	0.86mm	
2 Burner Heat Input	6.15 kW	
Gas Consumption	450 g/h	
Country of Destination	GB and IE	

Do not use this barbecue outside Great Britain and Ireland.

This barbecue grill is imported by:

Produced in China. Sainsbury's Supermarkets Ltd. 33 Holborn, London EC1N 2HT. Sainsbury's (NI) Ltd, Forestside Shopping Centre, Upper Galwally, Belfast, United Kingdom, BT8 6FX. Argos Limited, 489-499 Avebury Boulevard, Milton Keynes MK9 2NW. Argos (N.I.) Ltd, Forestside Shopping Centre, Upper Galwally, Belfast, United Kingdom, BT8 6FX. Argos Distributors (Ireland) Limited, Unit 7, Ashbourne Retail Park, Ballybin Road, Ashbourne, County Meath, Ireland

Troubleshooting

<i>Problem</i>	<i>Possible Cause</i>	<i>Solution</i>
<i>Burner will not light using the ignition system</i>	LPG gas cylinder is empty	Replace with full cylinder
	Faulty regulator	Have regulator checked or replaced
	Obstructions in burner	Clean burner
	Obstructions in gas jets or gas hose	Clean jets and gas hose
	Electrode wire is loose or disconnected on electrode or ignition unit.	Reconnect wire
	Electrode or wire is damaged	Change electrode and wire
	Faulty push button ignitor	Change ignitor
<i>Burner will not light with a match</i>	LPG gas cylinder is empty	Replace with full cylinder
	Faulty regulator	Have regulator checked or replaced
	Obstructions in burner	Clean burner
	Obstructions in gas jets or gas hose	Clean jets and gas hose
<i>Low flame or flashback (fire in burner tube—a hissing or roaring noise may be heard)</i>	LPG 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 BBQ in a more sheltered position
<i>Gas valve knob difficult to turn</i>	Gas valve jammed	Replace gas valve

Produced in China. Sainsbury's Supermarkets Ltd. 33 Holborn, London EC1N 2HT. Sainsbury's (NI) Ltd. Forestside Shopping Centre, Upper Galwally, Belfast, United Kingdom, BT8 6FX. Argos Limited, 489-499 Avebury Boulevard, Milton Keynes MK9 2NW. Argos (N.I.) Ltd, Forestside Shopping Centre, Upper Galwally, Belfast, United Kingdom, BT8 6FX. Argos Distributors (Ireland) Limited, Unit 7, Ashbourne Retail Park, Ballybin Road, Ashbourne, County Meath, Ireland