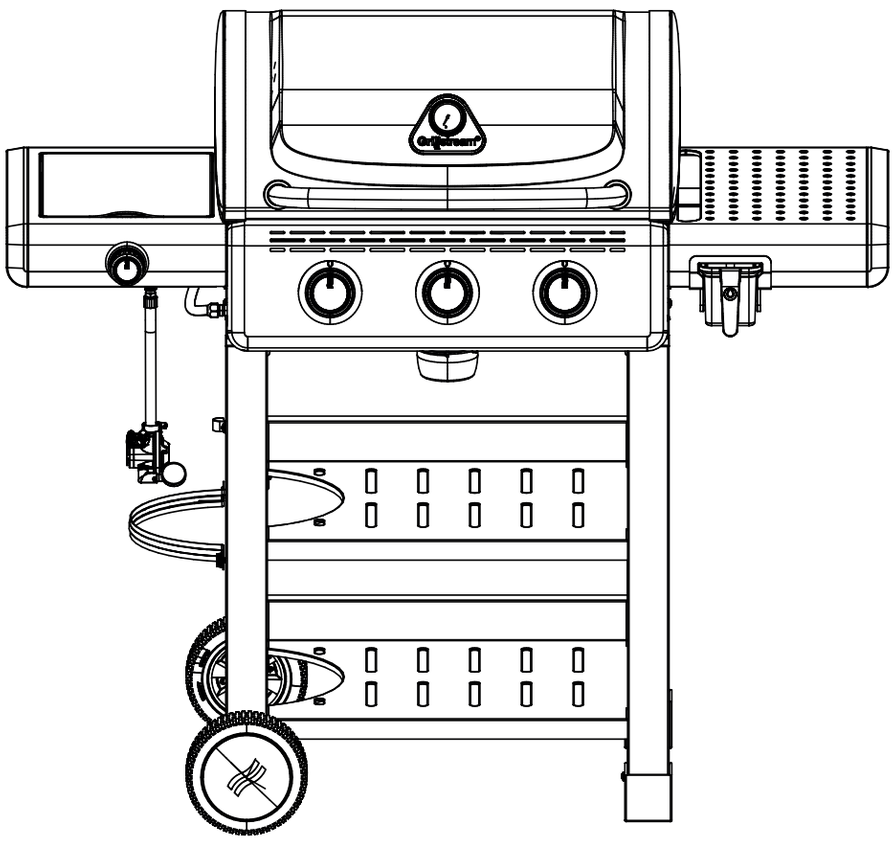
Grillstream®

Carbon 3 Burner Hybrid Barbecue

GCB35K



WARNING! FOR YOUR SAFETY, FOR OUTDOOR USE ONLY

Please read these instructions carefully and ensure that your barbecue is properly installed, assembled, maintained and serviced in accordance with these instructions.
Failure to follow these instructions may result in serious injury and/or damage to property.

Necessary Tools



Please check the pack contents before attempting to assemble this product. A full checklist of components is given in this leaflet. If any components are missing, please contact the retailer from whom you bought this product.

This product takes approximately **90 MINUTES** to assemble with **2 PEOPLE.** The fittings pack contains **SMALL ITEMS** which should be **KEPT AWAY FROM YOUNG CHILDREN**. Read this leaflet in full before commencing assembly.

Carbon Monoxide Hazard
Using a barbecue inside can kill you,
it gives off Carbon Monoxide, which has no odour.
Never use a barbecue in enclosed spaces such as a tent, home/building, vehicle or garage.

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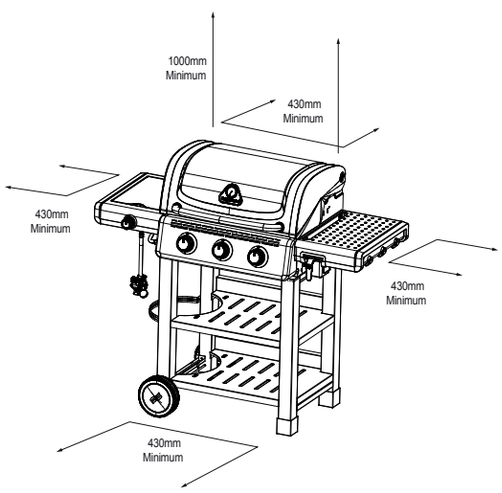
⚠ WARNING INFORMATION

- Read this Operating Manual before use.
- Ensure there is adequate clearance away from flammable materials.
- Please do not use in windy conditions as flame efficiency may be affected and could cause excessive heat on the front panel.
- This BBQ is only to be used outdoors.
- Do not allow children to operate the BBQ.
- Accessible parts may be very hot, keep children away. Even after turning off, BBQ will remain hot.
- Any modification of this BBQ may be dangerous.
- Do not move this BBQ during use.
- When you have finished cooking, turn off the gas cylinder before you turn off the BBQ controls to ensure any gas in the pipeline is used up.
- Parts sealed by the manufacturer or their agent must not be manipulated by the user.
- BBQ specifications can be found on the data label attached on the side panel of the BBQ frame.
- Do not store or use petrol or other flammable vapours and liquids near the BBQ.
- Do not store empty or full spare gas cylinders under or near the BBQ.
- Keep the gas hose and any electrical cord away from hot surfaces.
- Ensure that all packaging is removed from within the BBQ before use, including protective films.
- Avoid unnecessary twisting of the gas hose.
- Visually inspect hose prior to each use for cuts, cracks, excessive wear or other damage.
- The hose must be replaced if damaged and when National Conditions require it.
- Never light the BBQ with the hood or lid closed.
- Never lean over the cooking surface whilst lighting the BBQ.
- Use BBQ tools with heat proof handles or good quality insulated oven mitts when operating BBQ.
- Never alter or modify the regulator or gas supply assembly.

LOCATION OF YOUR BBQ

IMPORTANT - BBQS MUST BE INSTALLED IN ACCORDANCE WITH THE MANUFACTURER'S INSTALLATION INSTRUCTIONS, LOCAL GAS FITTING REGULATIONS AND MUNICIPAL BUILDING CODES.

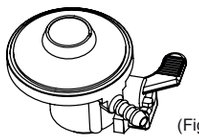
Think carefully when deciding on a location where you are to use your BBQ. The BBQ must not be installed under or on any combustible material and must be a level surface.
Minimum clearance from any combustible materials on ALL sides is 430mm (18"). Minimum clearance from any combustible material from the TOP of the BBQ is 1000mm (39"). (Fig. 1)



- Not to be used in garages, porches, breezeways, sheds, or other enclosed areas
- Not to be used on recreational vehicles
- Do not obstruct flow of combustion and vetilation air around the BBQ

CONNECTING THE GAS CYLINDER

There are two different types of gas that can be used on your gas BBQ depending on where you live, that being either butane or propane gas. Both are supplied in gas cylinders. The connection between the gas cylinder and the BBQ is made with a regulator. (Fig. 2)



(Fig. 2)

It is important that you use the correct regulator for the particular type of gas you purchase. See your local gas dealer for information on purchasing the correct regulator. Never operate this BBQ without a gas regulator.

The following gas supply pressures are a guide only:

For (DK) (FI) (NO) (NL) (SE) (HR) (SI) (IS) (EE) (LV)

Butane - 30 millibars
Propane - 30 millibars → 1 3 B/P (30)

For (GB) (IE) (BE) (FR) (GR) (IT) (ES) (LU) (PT) (CH) (CZ)

Butane - 28 millibars
Propane - 37 millibars → 1 3 + (28 - 30/37)

For (DE) (AT)

Butane - 50 millibars
Propane - 50 millibars → 1 3 B/P (50)

FOR AUSTRALIA
Propane - 2.75 kPa
Universal LPG - 2.75 kPa

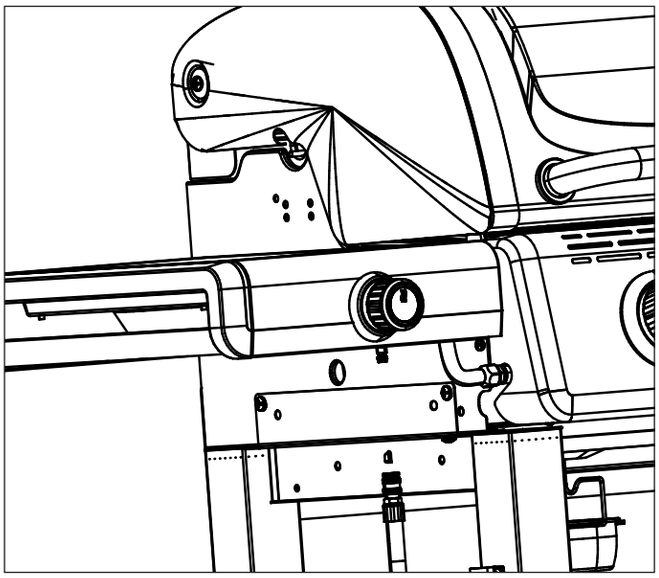
Winners Products Engineering Ltd 27/F Cofco Tower, 262 Gloucester Road,Causeway Bay, Hong Kong.			UK CA 8504DP-0022 8504-24	CE 2531DP-0211 2531-24	
Product name	Outdoor Gas Grill				
Model Number	G45152				
Gas Category	$I_{3+(28-30/37)}$ ■		$I_{3B/P(30)}$ □		$I_{3B/P(50)}$ □
Gas and Supply Pressure	Butane(G30)	Propane(G31)	Butane, propane or their mixture		Butane, propane or their mixture
	28-30 mbar	37 mbar	29 mbar		50 mbar
Country of Destination	$I_{3+(28-30/37)}$: BE, FR, IT, LU, IE, GB, GR, PT, ES, CY, CZ, LT, CH, SI, LV, TR. $I_{3B/P(30)}$: LU, NL, DK , FI, SE, CY, CZ, EE, LT, MT, SK, SI, BG, IS, NO, HR, RO, IT, HU, LV, GR. $I_{3B/P(50)}$: DE, AT, CH, SK .				
Main Burner Injector Size	Ø 0.80 mm				
Side Burner Injector Size	Ø 0.82 mm				
Total Nominal Heat Inputs (Hs)	8.59kW(625g/h)				
Electric energy(V/DC)					
Serial Number					
Use Outdoors Only .					
Read the instructions before using the appliance.					
Warning : Accessible parts may be very hot. Keep young children away.					
Warning! Do not use spirit or petrol for lighting or re-lighting!					Made in China

THE HOSE AND REGULATOR ASSEMBLY

- Must be suitable for liquefied petroleum gas (LPG)
- Must withstand the above pressures
- Must not exceed 1000mm (39") in length
- The BBQ is supplied with a quick release hose that is suitable for direct connection of a suitable regulator
- Before connecting inspect the hose, its fittings and rubber seals. If there is any sign of cracking, splitting or wear, have the hose replaced
- While in use, keep the hose unobstructed and free of kinks and twisting

SECURING THE HOSE AND REGULATOR ASSEMBLY

Quick release connection (Fig. 4)
- The BBQ's manifold connection is a quick release connector
- Gently pull back the movable section on the hose, slide over the connection on the manifold, and release. Reverse the process to remove.
- Check connection is secure and test for a gas leak before using.



TESTING FOR LEAKS - DO THIS BEFORE USING YOUR BBQ

NOTE - DO NOT test for gas leaks with an open flame. If you smell gas, turn off at the source.

- Before first use and periodically during the season, or whenever a gas cylinder is changed, you must check for gas leaks.

How to test for leaks:
- Ensure all gas valves on the BBQ are in the • *OFF* position
- Turn on the gas cylinder
- Brush a soap solution of one part liquid detergent and one part water to all gas connections
- The presence of bubbles indicates a leak. Tighten or repair as necessary
- Under no circumstances should a naked flame be used to check for leaks
- If a gas odour is present and no leaks can be found, do not use the BBQ. Turn the gas off at the source, disconnect the hose and immediately contact your BBQ dealer or place of purchase for assistance.

Further illustration of this is available in the "testing your BBQ" section of this manual. For our video tutorial please scan this QR code to access.

GAS CYLINDER SAFETY

- Always change over a gas cylinder away from any possible source of ignition in a well ventilated area
- Do not smoke whilst handling gas cylinders
- Never store gas cylinder indoors
- Store away from direct heat in a well ventilated area
- Always keep the gas cylinder in an upright position on a flat surface
- Close cylinder valve when BBQ is not in use and, if available, use a sealing plug to prevent possible leaks
- Do not subject gas cylinder to excessive heat
- Do not tamper with any fitting attached to any gas cylinder. Have it taken to the manufacturer or an authorized testing station
- When the cylinder runs out of gas, have it refilled or swapped at an authorized testing station. They will fill the cylinder to no more than 80% of its capacity. This allows the gas to expand with temperatures
- Have the cylinder inspected EVERY 10 YEARS at an authorized testing station.

WHAT IS PROPANE

It is a fuel gas compressed until it turns to liquid, then stored in a bottle or cylinder under pressure for easy transport.

ARE ALL GAS BOTTLE GASES THE SAME?

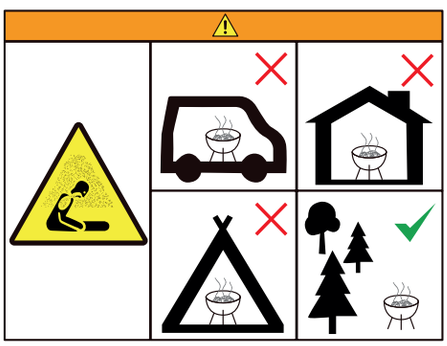
No. The LPG that cars use is known as auto LPG. It is different to propane/butane, which is used in household gas appliances. This guide only deals with propane/butane.

HOW IS IT DIFFERENT FROM NATURAL GAS?

Propane and butane are similar to natural gas. They are colorless, non-poisonous and do not pollute when burnt. There is one important difference, propane and butane are heavier than air, if they escape they don't float away. The gas collects and forms gas pools at ground level or at the bottom of your appliance.

GAS CYLINDER INFORMATION

	Propane 6kg	**Propane 9kg**
Gas	Propane	Propane
Diameter	256mm	315mm
Height	495mm	460mm
N.W	6kg	9kg
Connection	27mm Clip-On	27mm Clip-On





LIGHTING YOUR BBQ

PIEZO IGNITION SYSTEM

Upon turning any burner control knob you will hear an audible “click”. This is the Piezo Ignition System sparking.

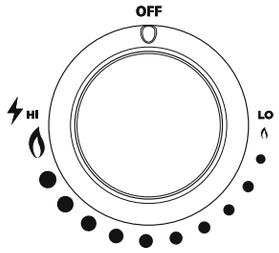
Piezo Ignition to ALL burners

- Before starting - ALL burner control knobs must be in the • ***off*** position
- Flat lids and roasting hoods must be OPEN before lighting
- Turn on the gas cylinder
- Push in and turn ***Any Knob*** in an anti-clockwise direction to the ***hi*** position or until a click is heard. This will trigger a spark to light the burner.
- If burner does not light immediately, turn the gas control knob to the • ***OFF*** position and wait five minutes for any accumulated gas to clearout of the BBQ before repeating procedure.

CONTROLLING YOUR BBQ (GAS-MODE)

- The ***lo*** position is obtained by turning the knob fully anti-clockwise
- Adjusting the control knob to your heat requirements allows you to control the flame
- If ignition cannot be achieved see section: If BBQ fails to operate properly

IMPORTANT - It is important that all control valves, and the gas cylinder are turned off after use.



USING YOUR BBQ

GRILL AND FLAME TAMER PLACEMENT

- The flame tamer should be placed underneath the grill

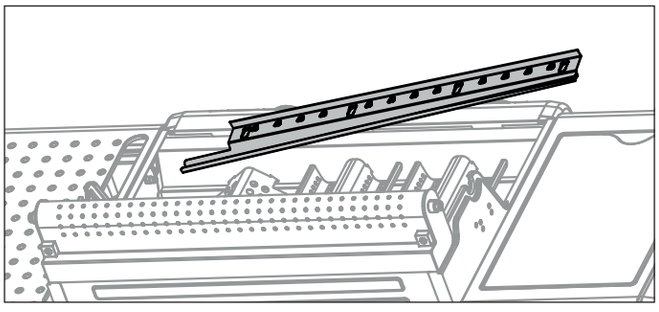
Order of how things go into the barbecue:

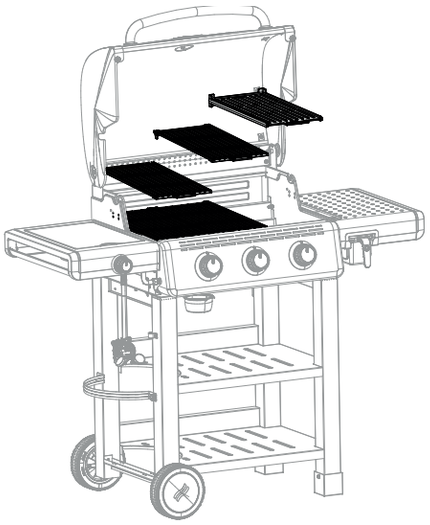
1. Oil channel inserted into front of frame with end of channel going through hole. (Fig 8)
2. Grillstream Grills always go to the left hand sides.
3. Griddles are always on the right.

NOTE:

a. Ensure that your grills incline from front to back to the fat collecting channel at the front of the barbecue.

b. There may be a slight movement in the grill bars while cooking, this is normal and will not affect the way the Grillstream system works.





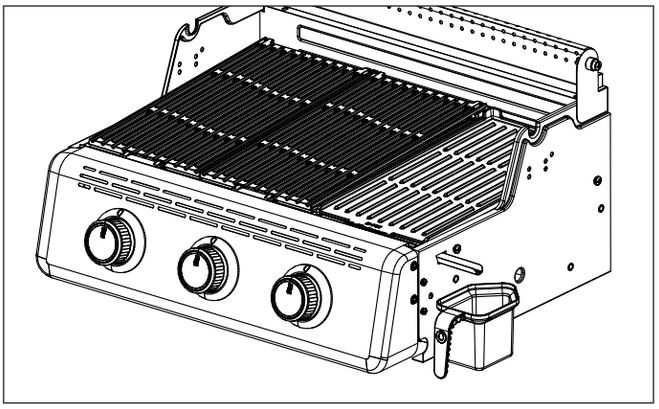
Grillstream Grills fit directly on top of each other - do not offset them.

FIRST TIME USE OF BBQ

- Before using the BBQ for the first time, it should be first wiped with a mild soap and water solution to remove any dust
- Make sure your BBQ is on a solid level surface
- Dry cooking surface and apply a light coating of cooking oil
- Light the barbecue and leave burning for 30 minutes on the ***lo*** position, with hood up. This is to burn off any residual oils or foreign matter on the grills and hotplates.
- Check burner alignment, for further information, refer to page 8 in troubleshooting.

FAT COLLECTION

Using the fat collection cup



PREHEATING

Light the burners as previously directed, turn to ***hi*** and allow the BBQ to preheat for 2-5 minutes ensuring the temperature does not exceed 250°C. Adjust control to desired optimum cooking temperature, the hood must be closed while doing this. **EXCEEDING 250 Degrees CAN DAMAGE THE BBQ AND VOID YOUR WARRANTY**

PREPARE THE COOKING SURFACE

We suggest setting your barbecue to a low temperature for 30 minutes with the hood down to allow any residue to burn off. and then carefully brushing the grills with oil. this will create a non stick affect and also help prevent any build up of corrosion.

Note: The flame tamers disperse the heat from the burners. This results in a uniform heat zone beneath the cooking grill.

COOKING WITH THE ROASTING HOOD DOWN

When using the BBQ with the hood closed, irrespective of the heat source (gas or charcoal), **exceeding 250°C can damage the BBQ and void your warranty.**

GRILLSTREAM HYBRID SYSTEM

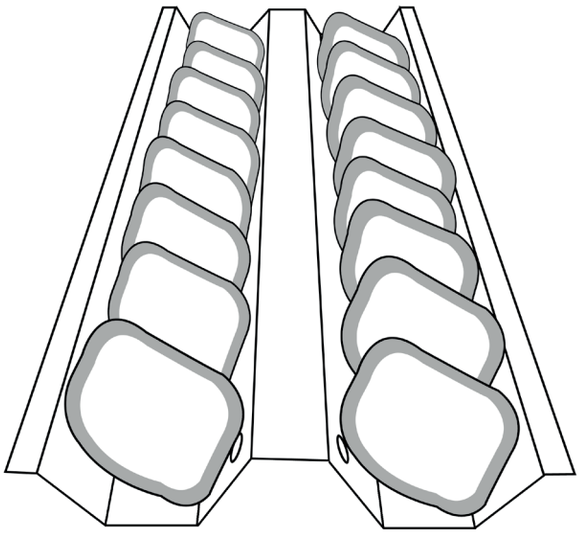
This Grillstream Barbecue comes equipped with the revolutionary Grillstream Hybrid System enabling you to cook with gas, charcoal or both!

DIRECTIONS FOR USE - CHARCOAL:

For best results use **Charcoal Briquettes**. We would always recommend using Charcoal Briquettes for a longer, more even heat output. Please note the hybrid system is not designed to be used with lava rock, as lava rock is not an independent heat source like charcoal.

STEP 1:

Remove your Grillstream Grills and load the Grillstream Hybrid System Charcoal Trays with charcoal. If using Charcoal Briquettes load a single layer, stood up on end (as illustrated) to allow optimal loading. Place your Grillstream Grills back into position. It is important that the Charcoal Trays are not overloaded with charcoal – if charcoal is in contact with the Grillstream Grills please remove some until there is approximately a 1cm gap between charcoal and grill. Failure to do this could lead to excessive heat and a sub-optimal cooking experience or even damage to your barbecue.



STEP 2:

With the Barbecue Hood open, light the burners located below the Charcoal Trays and leave on maximum for 10 minutes. Leave your Barbecue Hood open to aid oxygen flow and accelerate the lighting process. Please note: DO NOT use Lighter Fluid, Lighter Gel, Paraffin Cubes or any other type of lighting aid.

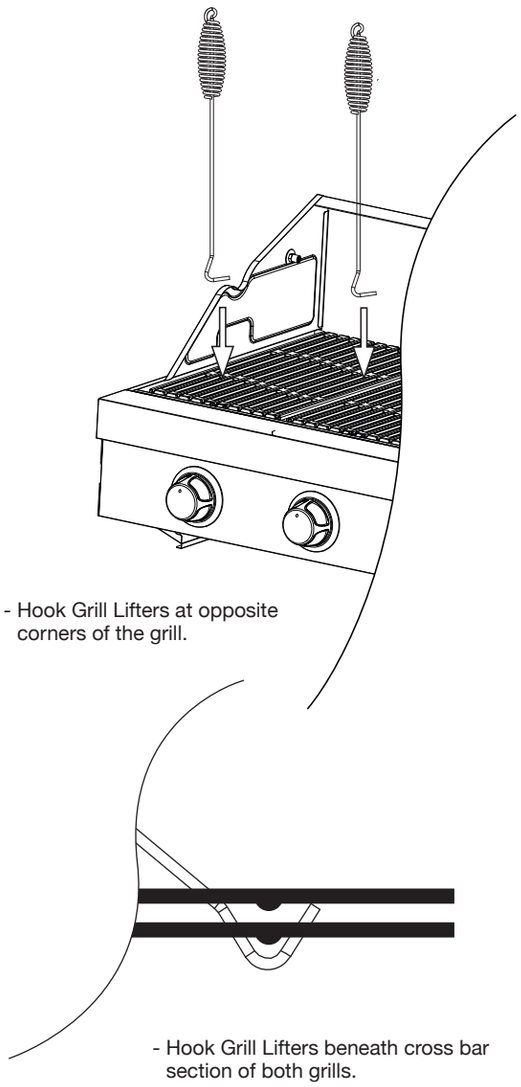
STEP 3:

Your charcoal should now be lit and making the tell-tale popping and cracking sounds that indicate this. You should now turn off the burners completely and close your Barbecue Hood.

STEP 4:

To avoid burning your food it is always recommended that you wait for the charcoal to become coated by a layer of white ash before commencing cooking. This is usually around 20-30 minutes after first lighting the charcoal but this can vary depending on weather conditions and placement of the Barbecue.

If you have followed the above instructions you will now have at least 1 hour of cooking time before needing to top-up the charcoal or relighting the burners and using the Barbecue as a standard gas model. When adding additional charcoal please be aware the grills will be very hot and require careful removal using the Grill Lifters supplied with this BBQ. We would also recommend using heat-resistant BBQ Gloves (sold separately) when removing the hot grills.



- Hook Grill Lifters at opposite corners of the grill.

- Hook Grill Lifters beneath cross bar section of both grills.

Once you have finished cooking and have allowed adequate time for the Barbecue to completely cool down, you should carefully dispose of the Ash that will have collected in the Charcoal Trays and the Grease Tray. This ash should be emptied after every use.

DIRECTIONS FOR USE - GAS:

The beauty of the Grillstream Hybrid System is that there is no additional assembly or conversion process required, whether you want to use it as a Charcoal Barbecue or Gas Barbecue. If you have set the Barbecue up, as per the Assembly Instructions, you are ready to cook with Gas. **YOU SHOULD NOT** remove the Grillstream Hybrid System Charcoal Trays as these function as heat diffusers when using Gas, ensuring even heat distribution.

MAINTENANCE OF YOUR BBQ

PROTECTION
Keep your BBQ beneath a weather cover and out of the rain. Proper care and maintenance will keep your BBQ in top operating condition and prolong its life.

CLEANING THE COOKING SURFACES
Allow your BBQ to continue burning for 5 minutes after cooking has ceased, which will burn off excess fats and juices etc. that may block the flame ports of the burners. To keep your BBQ ready for the next time, turn the burners to • *OFF* then take a long handled brush and brush the cooking surface to remove excess oils and food scraps. Be careful as surfaces are hot. Protect your hands by using an oven mitt to hold the brush.

Allow to cool before washing in a warm soapy solution. Ensure that any dried fat/food deposits are cleaned off both the top and bottom grills after EVERY cooking session to allow fat to stream away efficiently on your next cooking session. To clean the Grills effectively use the Grillstream cleaning brush which has been specially designed to quickly and effectively clean your Grillstream Grills. Rinse off with clean water and dry before returning to BBQ.

CLEANING THE FLAME TAMERS
Periodically wash in a warm soapy solution. Use a wire brush to remove stubborn burnt on cooking residue if necessary. Dry thoroughly before re-installing to the BBQ body.

CLEANING THE BBQ BODY
The body of the BBQ should be cleaned regularly dependant on the use and type of food cooked. Use warm soapy solution.

CLEANING THE DRIP TRAY/FAT COLLECTION CUP
- IMPORTANT - the drip tray, Fat Channel and fat collector should be cleaned on a regular basis. If this is ignored, a build up of fats and greases may cause a fire in the BBQ
- Please check the level of waste fat in the fat collection cup regularly while cooking to ensure it does not overflow and dispose of the waste fat responsibly.
- More frequent cleaning may be necessary as usage demands

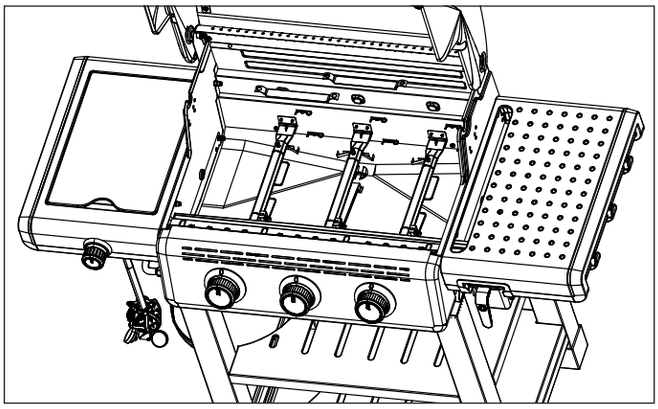
- FAT FIRES ARE NOT COVERED BY WARRANTY

CLEANING THE BURNERS
Occasionally after long cooking sessions, excess fats, juices and marinades can clog the burners. If so, remove the burners (see removing burners section) for cleaning.
- Clean by washing in hot water and detergent
- Ensure that all burner ports are free from obstruction
- Rinse in water
- Light immediately to prevent rust and corrosion
- Brush lightly with cooking oil if BBQ is not used for an extended period

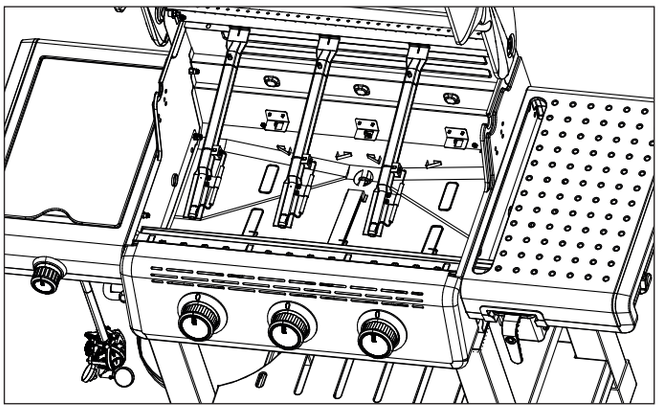
FIRST USE AFTER LONG PERIODS
At the start of each BBQ season or before using after a long period of time:

- Read this operation manual again thoroughly
- Check all gas valve orifices, burner tubes and connections for obstructions
- Check that all burners are in their correct positions
- Check to see if the gas cylinder is full
- Check for gas leaks using a soapy water solution
- Set burner controls to • *OFF* and connect gas supply
- Ensure all grills and hotplates are clean before use

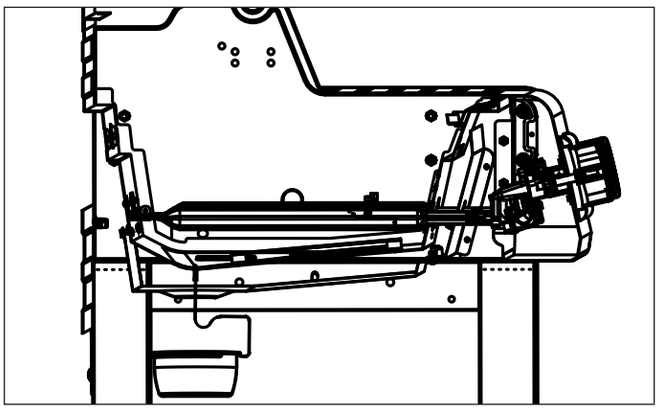
REMOVING BURNERS - Necessary care to be undertaken
- Make sure the BBQ has been switched off and has completely cooled down
- Ensure all gas control knobs are set to the OFF position and the gas cylinder has been turned off
- Remove grills, griddle, flame tamers and Fat Channel from the BBQ for easier access.



- Remove springclips from front and rear of burner tube and lift up crossfire channel



- Lift burner up and carefully pull away from front of BBQ. Note Piezo ignition and lead will still be connected. (Fig. 17)



- Clean burners as described
- Reverse the previous procedure to re-install the burners, carefully feeding ignition wire back behind control panel and ensuring burner is seated correctly.

TROUBLESHOOTING

IF BBQ FAILS TO OPERATE PROPERLY
- Stop, turn off gas at its source and turn all burner controls to • *OFF*
- Do not smoke
- Check gas supply connections
- Repeat lighting procedure after waiting for five minutes for accumulated gases to disperse

If BBQ still fails to operate properly *TURN OFF GAS AT SOURCE, TURN BURNER CONTROLS TO OFF*, wait for BBQ to cool and check the following:

a) Misalignment of burner tubes over orifices
CORRECTION: Fig A below shows how it may look if your burner is mis-aligned. Reposition burner tube to properly sit over orifice as shown below in line drawing (fig B).

b) Obstruction in gas line
CORRECTION: Remove hose from BBQ. Open gas supply for one second to clear any obstruction from hose. Close off gas supply at source and re-connect hose to BBQ

c) Blocked orifice
CORRECTION: Remove burners as described above. Inspect gas valve orifice, clear any obstruction with a fine wire. Re-install burners over orifices and test again

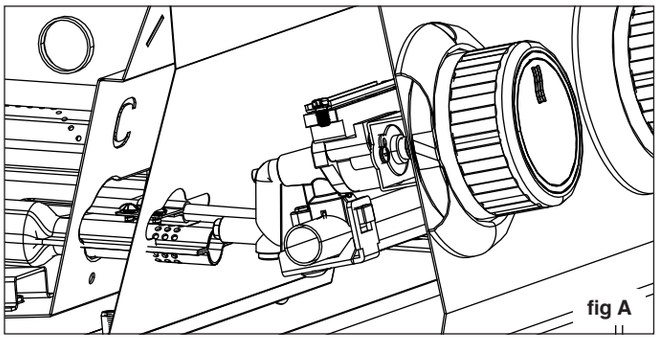


fig A

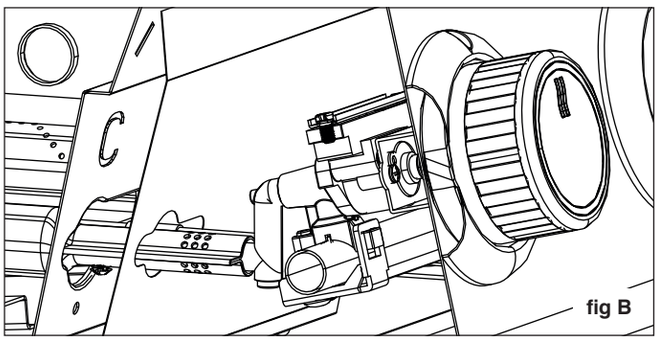


fig B

IF THERE IS A LEAK
- Turn the gas cylinder off
- Ventilate the area to disperse any accumulated gas
- Check all connections
- If the leak persists, keep cylinder upright and take to an open area
- Keep skin away from any gas or liquid escaping from the cylinder
- Keep the cylinder at least 20 metres away from any sparks or ignition sources including electrical equipment, camera flash, engines or motors
- Disperse gas by providing maximum ventilation and spraying with a fine water spray

IF THERE IS A FIRE
- If there is a fire at the appliance, turn the gas off at the cylinder.
- Smother the flames with a wet cloth

If there is a fire at the cylinder or you cannot get to the valve to turn it off
- call the fire brigade
- direct a garden hose to the middle of the cylinder to keep it cool, however do not extinguish the flame. If the gas is burning it wont build up and explode
- Evacuate the area

A note on fire prevention:
Most fires in outdoor BBQs are caused by a build up of greases and fat, or gas connections which have not been secured properly. Remember to follow the manufacturer's instructions on proper cleaning and connection procedures.

INSECTS
Spiders and insects can occasionally spin webs or make nests in the burner tubes. Obstructions in the burners can affect gas flow which could result in a fire. This is known as "Flashback" and can cause serious damage to the BBQ and create an unsafe operating environment. Frequent inspection and cleaning of the burner tubes is recommended.

CARE AND SAFETY ADVICE

- **TAKE CARE** Grills are heavy
- Clean grills after each use for continued optimum performance.
- Roasting dishes can be placed on top of the grills.
- Ensure that the drip tray is lined with fat absorbent material such as fatsoak or sand before using.
- For safety and optimum performance ensure that your barbecue is on a level, solid surface.
- Empty the fat cup responsibly after each use.

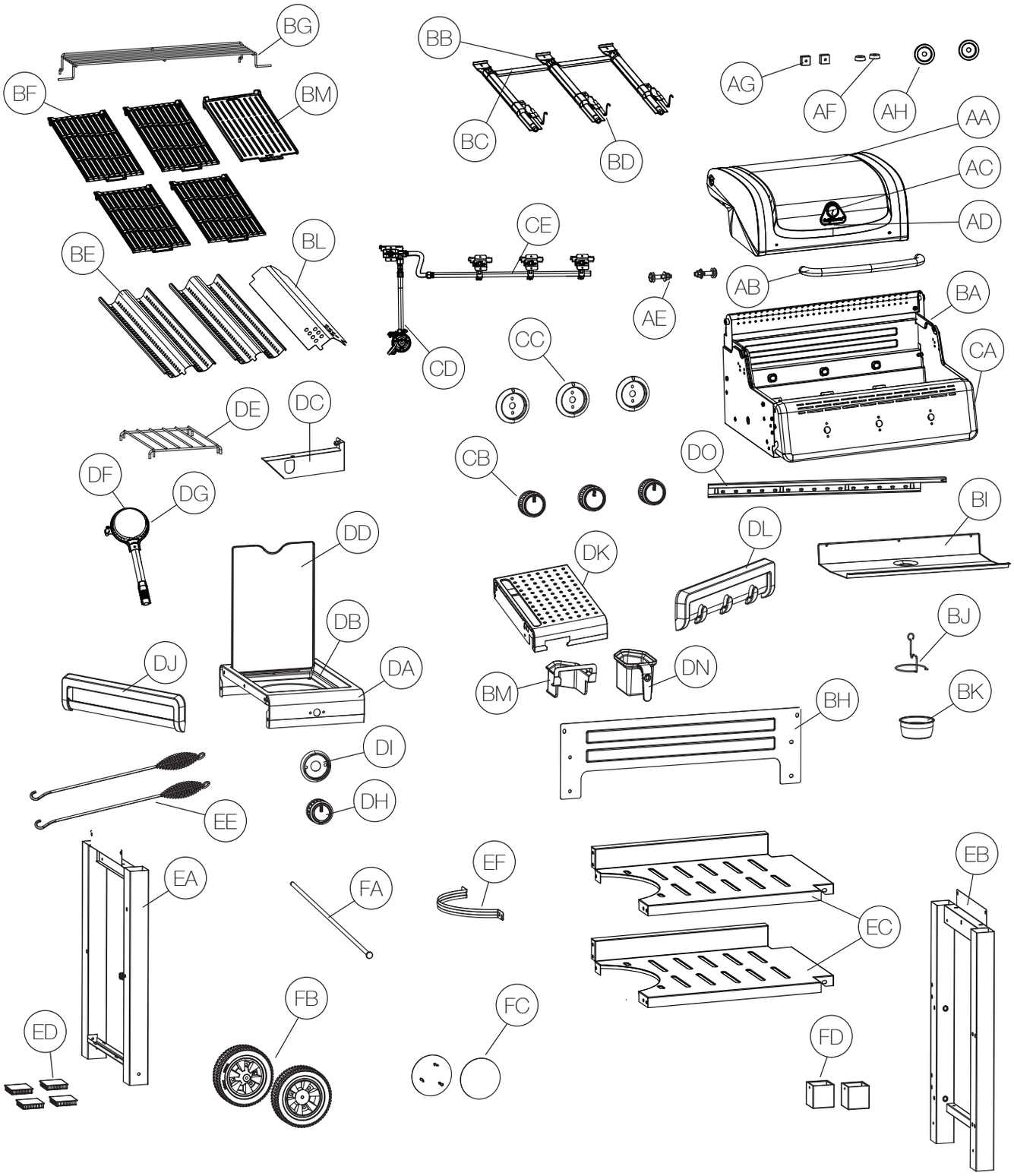
WARRANTY

All of our Grillstream BBQs and accessories are built to last. Our materials are carefully considered with longevity and safety in mind, the technology used in our products is second to none, and all of this is backed up with our friendly customer care team who are on hand for advice and assistance. Our Grillstream limited warranties are 10 years, giving you extra peace-of-mind. The warranty applies to the original purchaser from the date of purchase and covers manufacturing faults and defects only. If an item should fail as a result of a manufacturing fault or defect under normal domestic use, the manufacturer at their discretion will repair, refinish or replace the failed item.

The manufacturer reserves the right to substitute failed items with similar parts / products, should the model or colour no longer be available. Any replacement will be for the failed item only not a complete unit. The original warranty period is not extended in the event of a repair, refinish or replacements. In the event of a failure, it is the customer's responsibility to return the item to the store of purchase along with a copy of the receipt. Warranty specifically excludes general wear and tear, rusting of steel components and parts, corrosion, commercial use and damage caused as a result of failure to observe reasonable care, maintenance and assembly instructions.

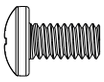
In all instances where a product is not covered by one of our limited warranties a standard 12 month warranty will apply. Below is a list of the limited warranties we currently have in place for Grillstream Barbecues:

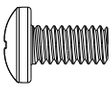
Dual Skin Hood: 10 year limited warranty, which excludes mechanical damage
Jet Flame Ignition, Manifold and Valve System (Excluding Side Burners): 3 year limited warranty
Burners against corroded through: 3 year limited warranty
Grillstream Grills against corroded through: 3 year limited warranty
Flame Tamers against corroded through: 2 year limited warranty
*All other parts are covered by a 1 year warranty against manufacturing defects


BG
BF
BM
BE
BL
BB
BC
BD
CE
CD
CC
AE
AG
AF
AH
AA
AC
AD
AB
BA
CA
DE
DC
DF
DG
CB
DO
BI
DD
DK
DL
DB
DA
DJ
BJ
BM
DN
BH
BK
DI
DH
EE
EA
FA
EF
EC
EB
FB
FC
FD
ED

No.	Description	QTY	No	Code	QTY
AA	Hood Assembly	1	DA	Side Burner Shelf	1
AB	Hood Handle	1	DB	Side Burner Drip Pan	1
AC	Thermometer	1	DC	Side Burner Support Brace	1
AD	Logo Plate	1	DD	Side Burner Lid	1
AE	Hood Bolt	2	DE	Side Burner Trivet	1
AF	Hood Bumper, Front	2	DF	Side Burner	1
AG	Hood Bumper, Rear	2	DG	Side Burner Ignition Cable	1
BA	Cooking Frame	1	DH	Side Burner Control Knob	1
BB	Main Burner	3	DI	Side Burner Control Knob Bezel	1
BC	Crossfire Assembly	2	DJ	Towel Holder	1
BD	Electrode Set, Main Burner	3	DK	Side Shelf	1
BE	Hybrid Flame Tamer	2	DL	Tool Rack	1
BF	Grillstream Grill	4	DM	Grillstream Fat Cup Holder	1
BG	Warming Rack	1	DN	Grillstream Fat Cup	1
BH	Trolley Back Panel	1	DO	Fat Channel	1
BI	Heat Shield	1	EA	Trolley Side, Left	1
BJ	Grease Cup hook	1	EB	Trolley Side, Right	1
BK	Grease Cup	1	EC	Shelves	2
BL	Flame Tamer	1	ED	Trolley Leg Cap	4
BM	Griddle Plate	1	EE	Grill Lifter	2
CA	Control Panel	1	EF	Gas Bottle Support	1
CB	Control Knob	3	FA	Wheel Axle	1
CC	Control Knob Bezel	3	FB	Wheel	2
CD	GasSure Hose & Regulator	1	FC	Wheel Cap	2
CE	Manifold Assembly	1	FD	Feet	2

FITTINGS

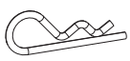
Part	1	
QTY	41	1/4” Bolt

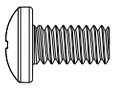
Part	2	
QTY	4	NO.10 Bolt

Part	3	
QTY	1	Gas Bottle Support Bolt

Part	4	
QTY	2	Wheel Spacer

Part	5	
QTY	1	Wheel Washer

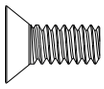
Part	6	
QTY	1	Split Pin

Part	7	
QTY	2	NO.8 Bolt

Part	8	
QTY	1	M4 Wing Nut

Part	9	
QTY	1	Al Washer

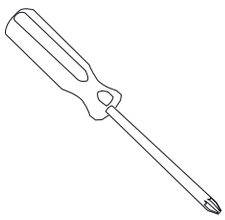
Part	10	
QTY	1	Hose Clip

Part	11	
QTY	3	Countersunk Bolt

Make sure your grill is assembled properly. Detailed assembly instructions are packed with each grill giving specific assembly procedures for each model. Follow these instructions carefully to ensure the correct and safe assembly of the grill.

Caution: Although we take every effort to ensure that the assembly process is as easy as possible, it is inherent with fabricated steel parts that corners and edges can cause cuts if improperly handled during assembly procedures. Be careful while handling any parts during assembly. It is strongly recommended that you protect hands with a pair of work gloves.

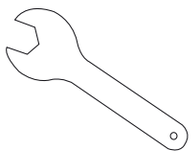
TOOLS REQUIRED (NOT SUPPLIED)



Cross Head Screwdriver (Philips)



Flat Head Screwdriver



Spanner

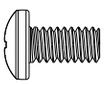
PREPARE FRAME FOR ASSEMBLY

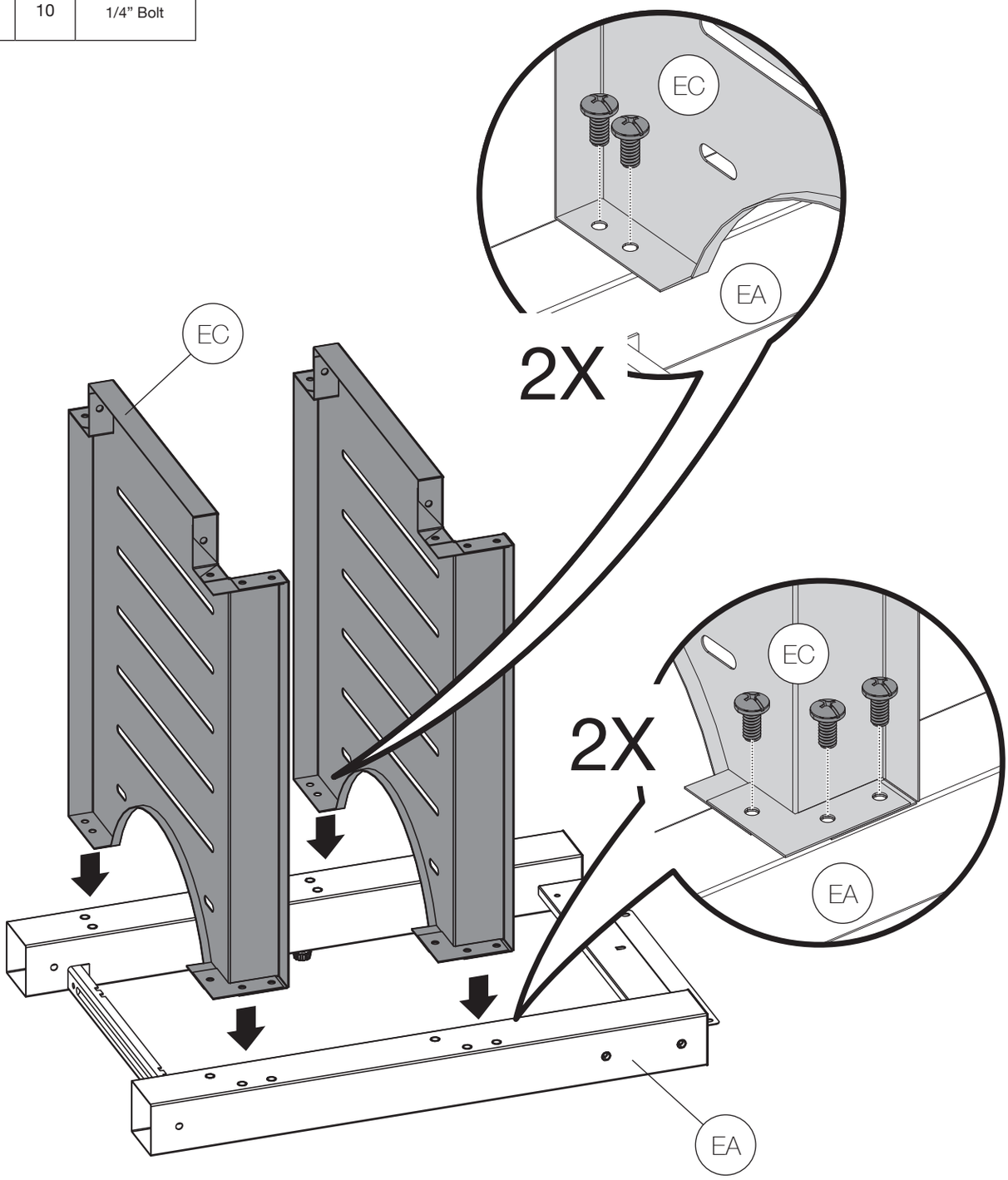
Lift hood, remove & unpackage all items except burners & burner assembly.

Proceed to step 1

STEP 1

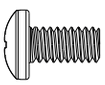
Attach Trolley Shelf (EC) to Trolley Side - Left (EA) using 5 x Bolt (1). Repeat for second Trolley Shelf.

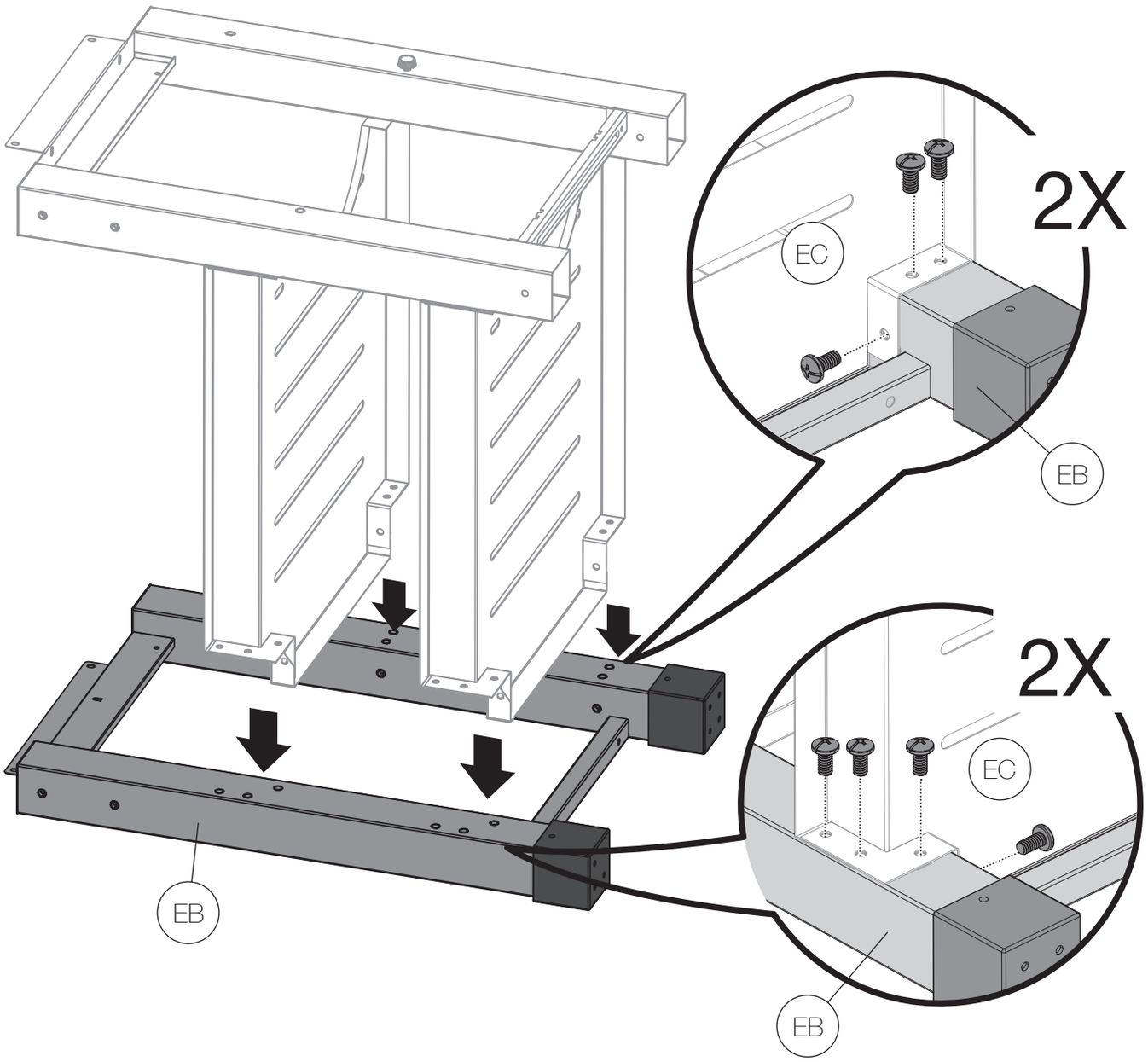
Part	1	
QTY	10	1/4" Bolt



STEP 2

Attach Trolley Shelf (EC) to Trolley Side - Right (EB) using 7 x Bolt (1). Repeat for second Trolley Shelf.

Part	1	
QTY	14	1/4" Bolt

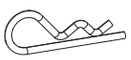


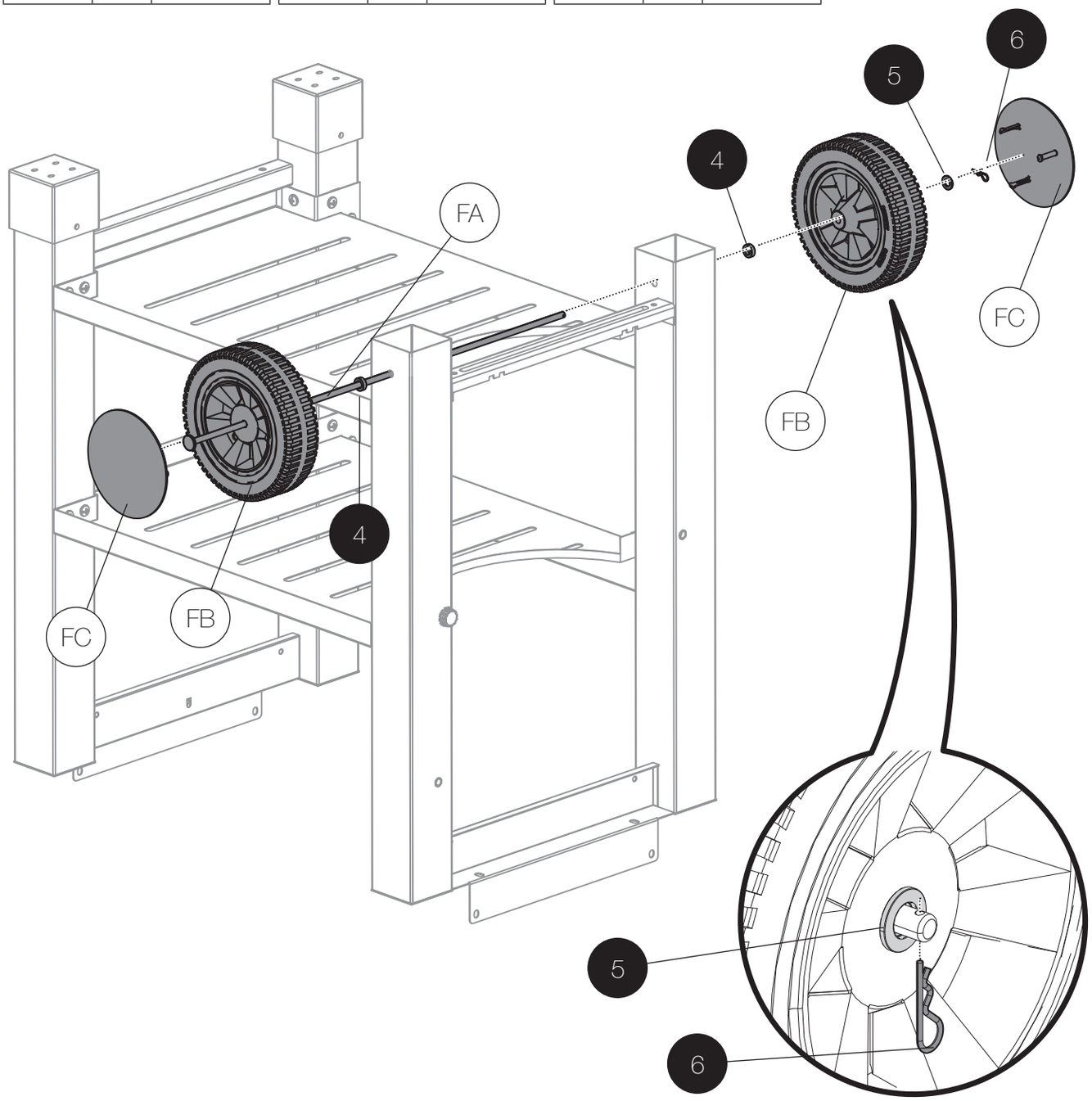
STEP 3

Slide 1 x Wheel (FB) and Wheel Spacer (4) onto Wheel Axle (FA). Now slide Wheel Axle through both legs of Trolley Side - Left (EA). Now slide second Wheel Spacer (4), Wheel (FB) and Washer (5) onto Wheel Axle, securing in place using 1 x Split Pin (6). Now carefully affix 2 x Wheel Cap (FC) onto both wheels.

Part	4	
QTY	2	Wheel Spacer

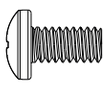
Part	5	
QTY	1	Wheel Washer

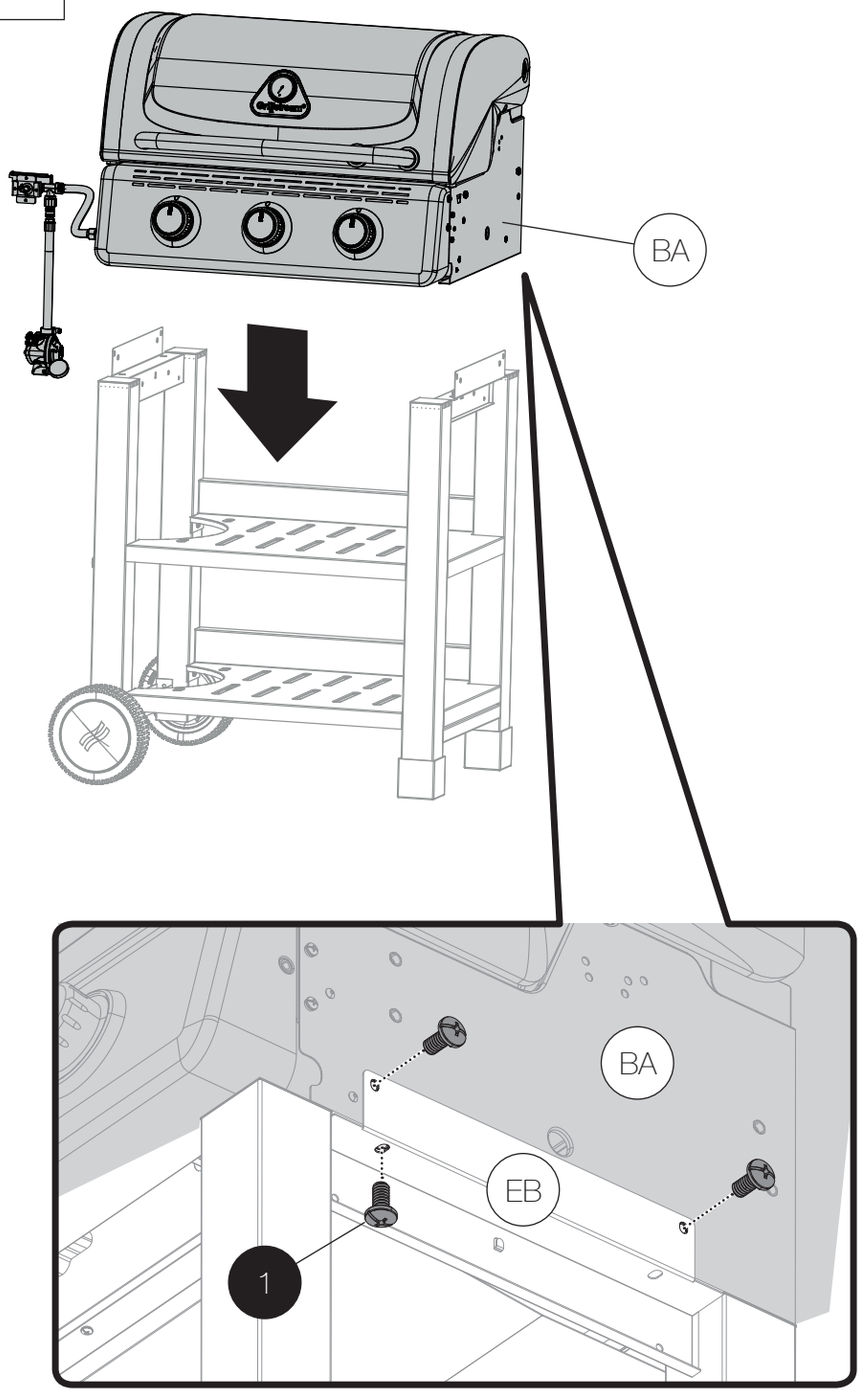
Part	6	
QTY	1	Split Pin



STEP 4

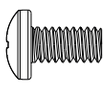
Carefully lower Cooking Frame (BA) onto Trolley Side - Left and Right (EA & EB) and secure in place using 6 x Bolt (1).

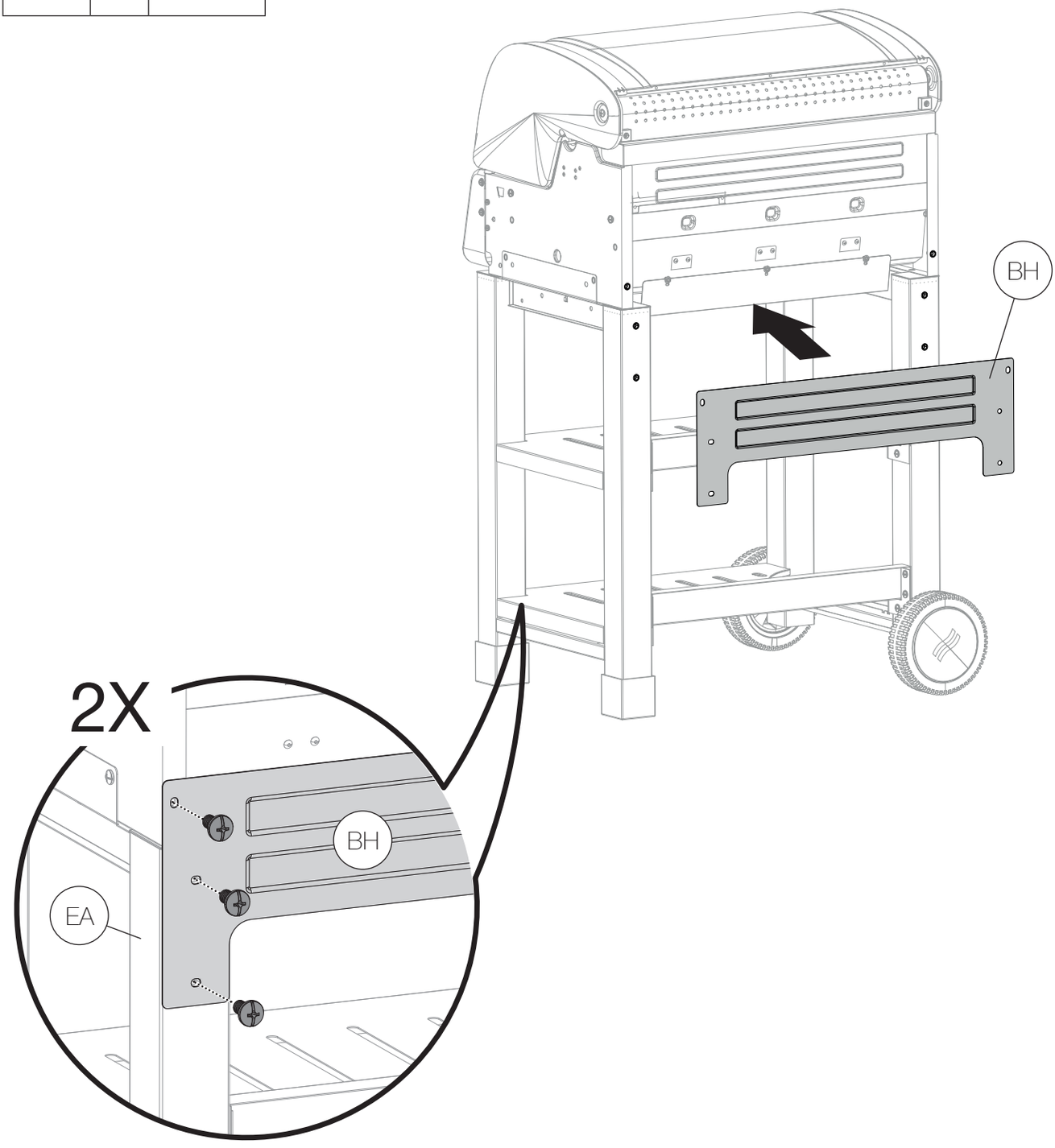
Part	1	
QTY	6	1/4" Bolt



STEP 5

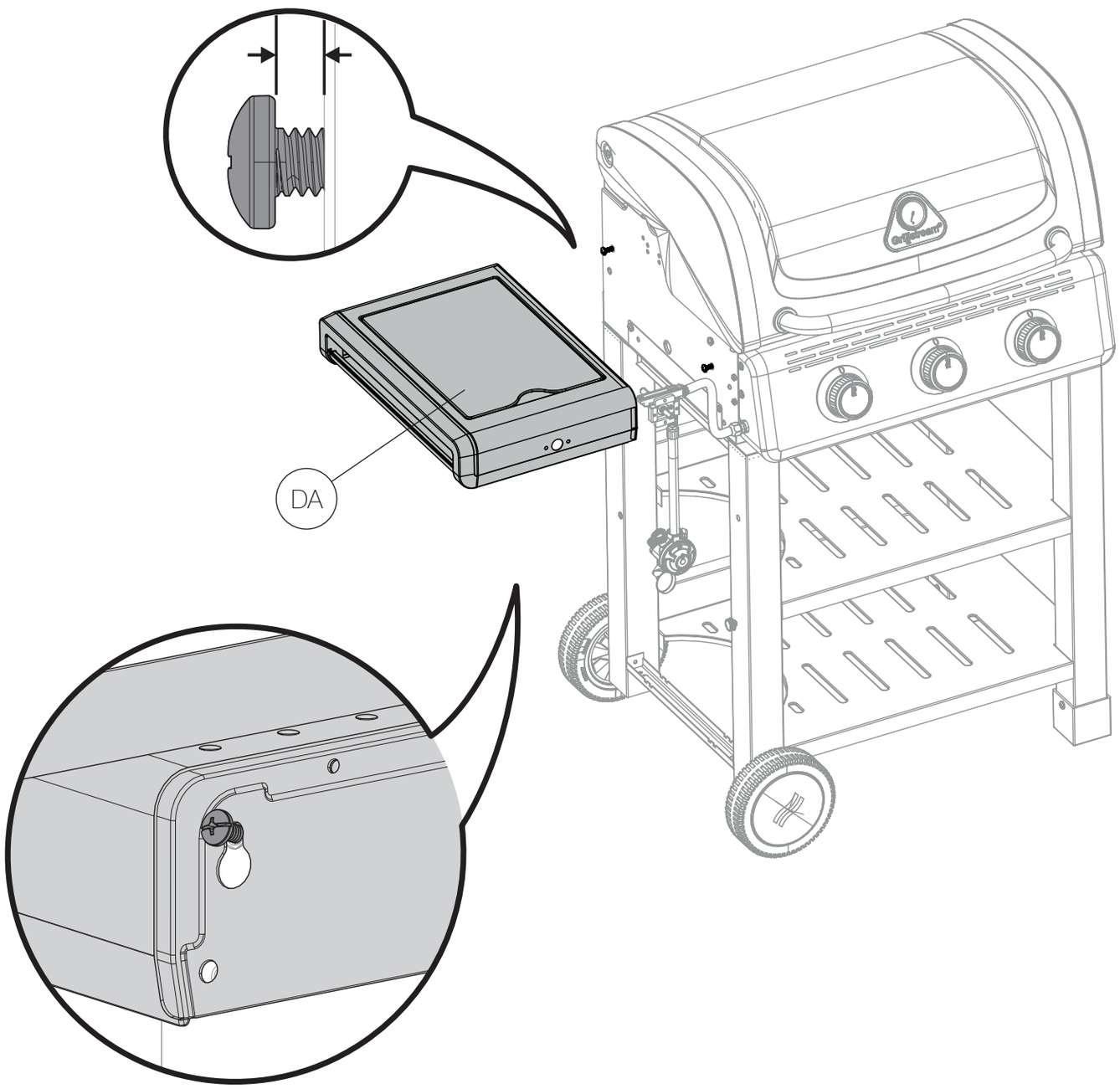
Connect Trolley Back Panel (BH) to reverse of Cooking Frame (BA) and Trolley Side - Left and Right (EA & EB) using 6 x Bolt (1).

Part	1	
QTY	6	1/4" Bolt



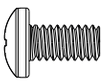
STEP 6

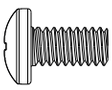
Part unscrew bolts on side of Cooking Frame as indicated and hook Side Burner Shelf (DA) in place. It will be further secured in the next step.

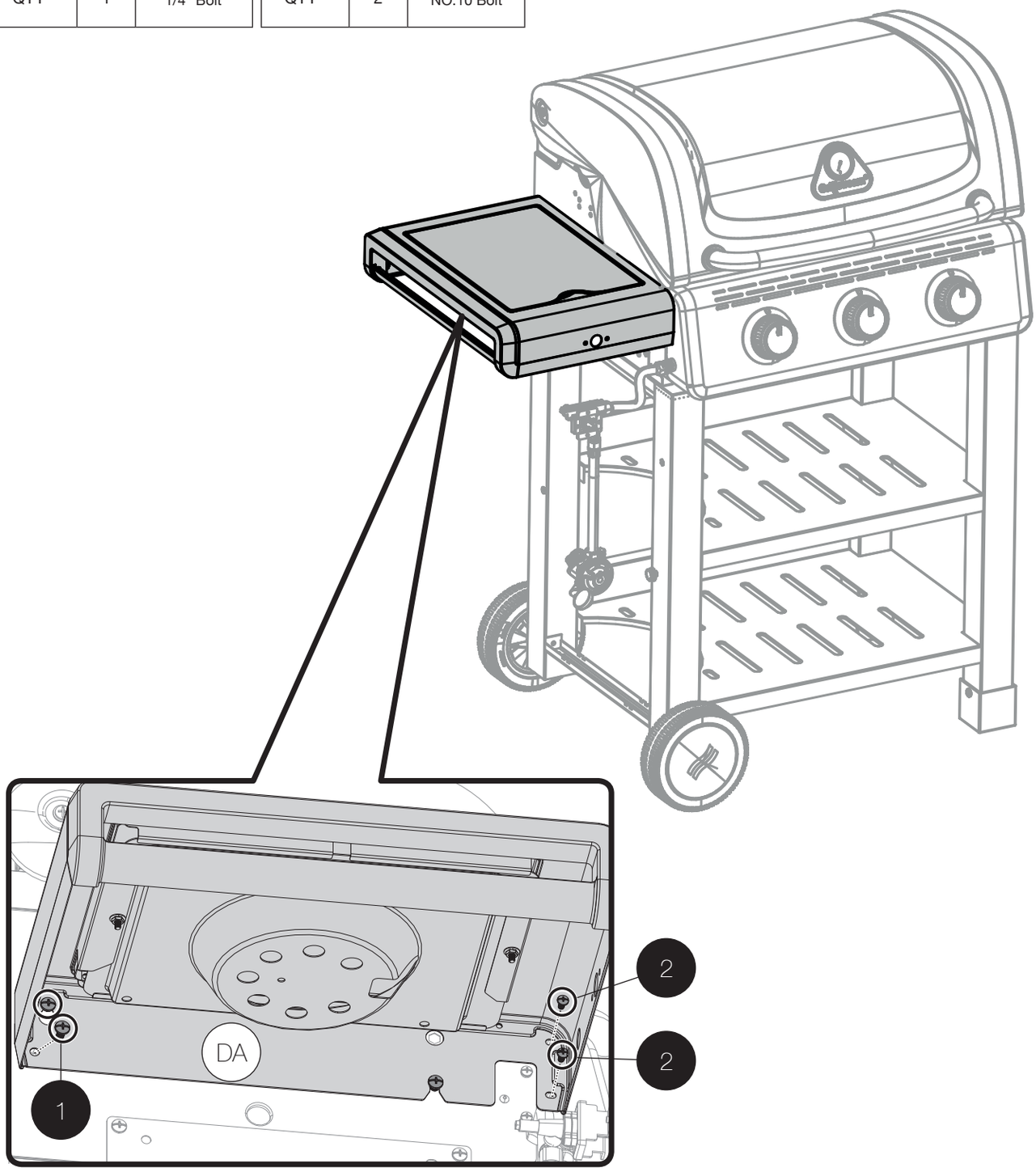


STEP 7

Secure Side Burner Shelf (DA) in place using 2 x Bolt (2) at the front and 1 x Bolt (1) at the back. Leave all bolts loose until Step 10.

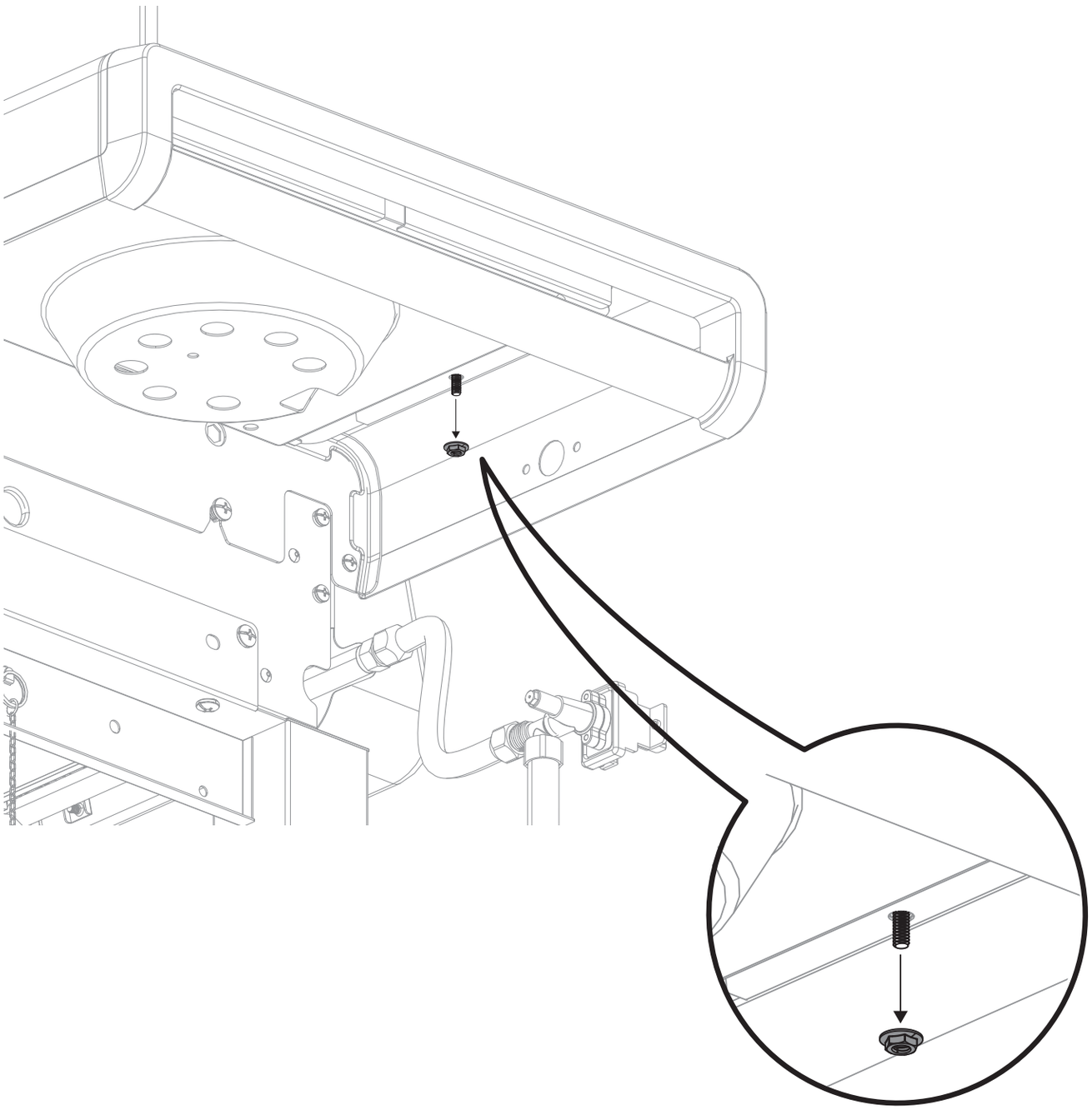
Part	1	
QTY	1	1/4" Bolt

Part	2	
QTY	2	NO.10 Bolt



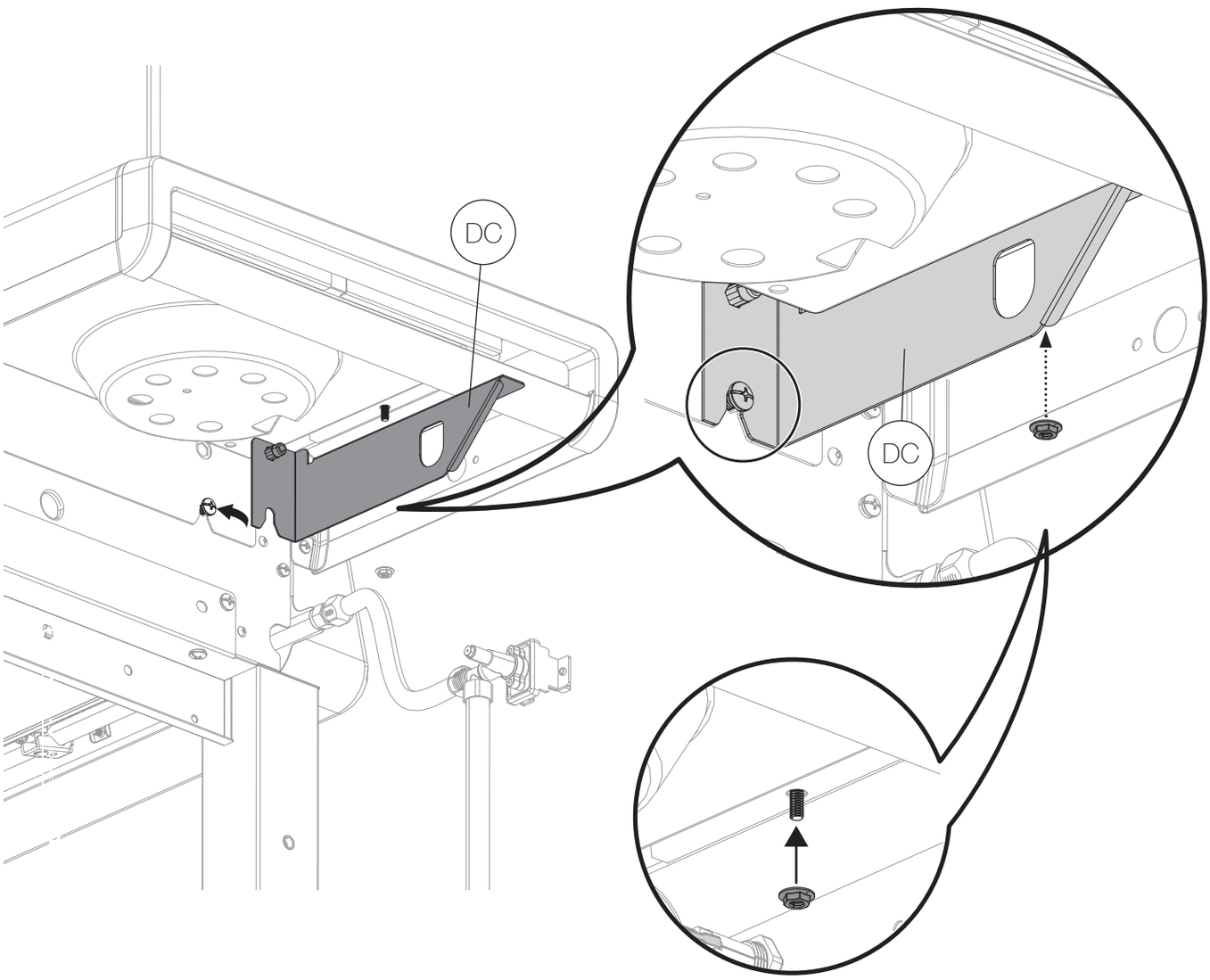
STEP 8

Remove nut indicated, located on underside of Side Burner Shelf (DA). Keep it handy as you will need it for the next step.



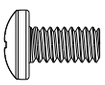
STEP 9

Slot Side Burner Support Brace (DC) into place as shown. Now reinstall the nut removed in previous step.

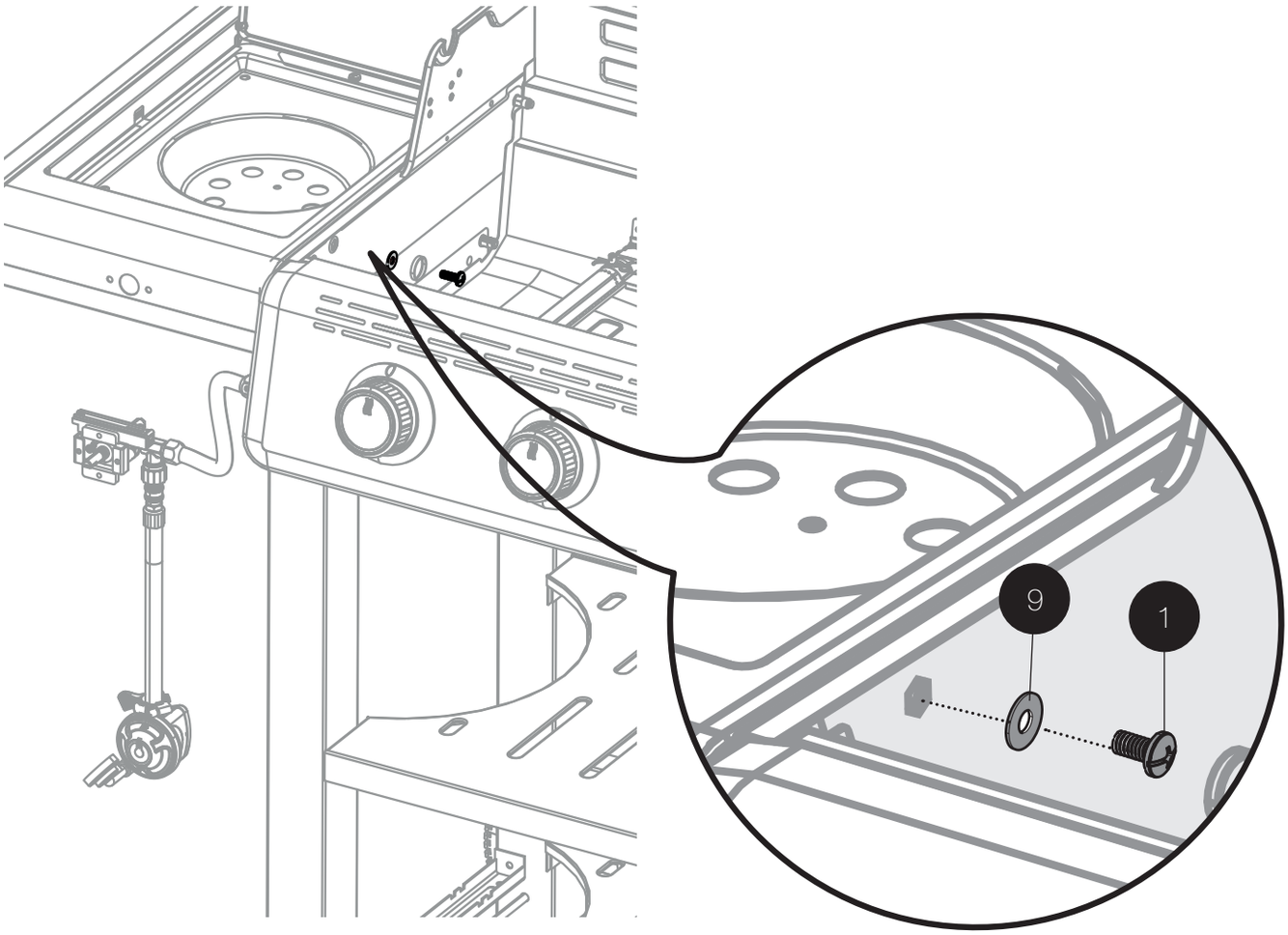


STEP 10

Secure Side Burner Shelf (DA) using 1 x Bolt (1) and Washer (9). Now tighten all bolts installed in Step 7.

Part	1	
QTY	1	1/4" Bolt

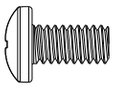
Part	9	
QTY	1	Al Washer

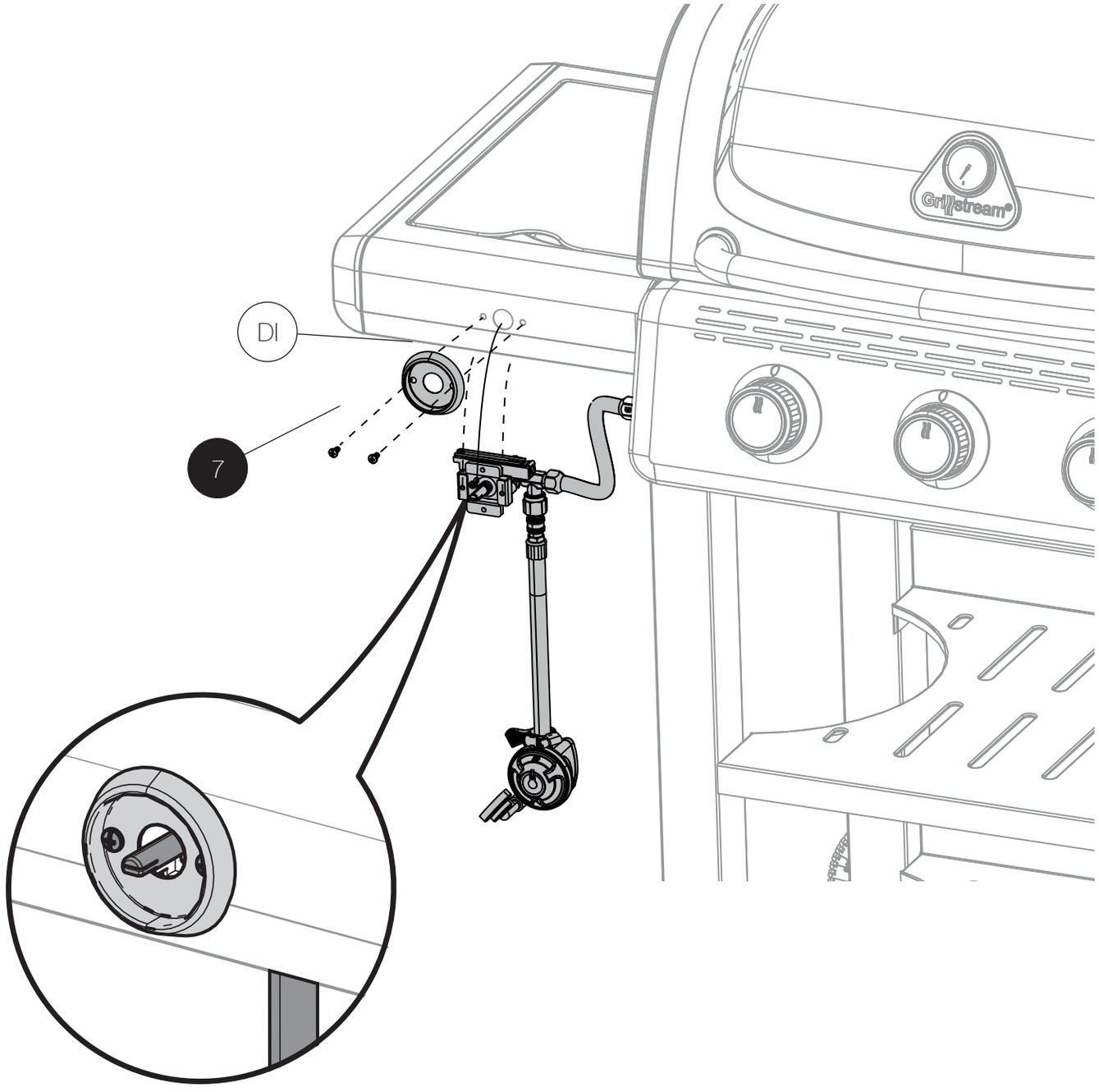


STEP 11

Move Side Burner Valve into place behind Side Burner Shelf, pushing Control Spindle through the hole located in the fascia.

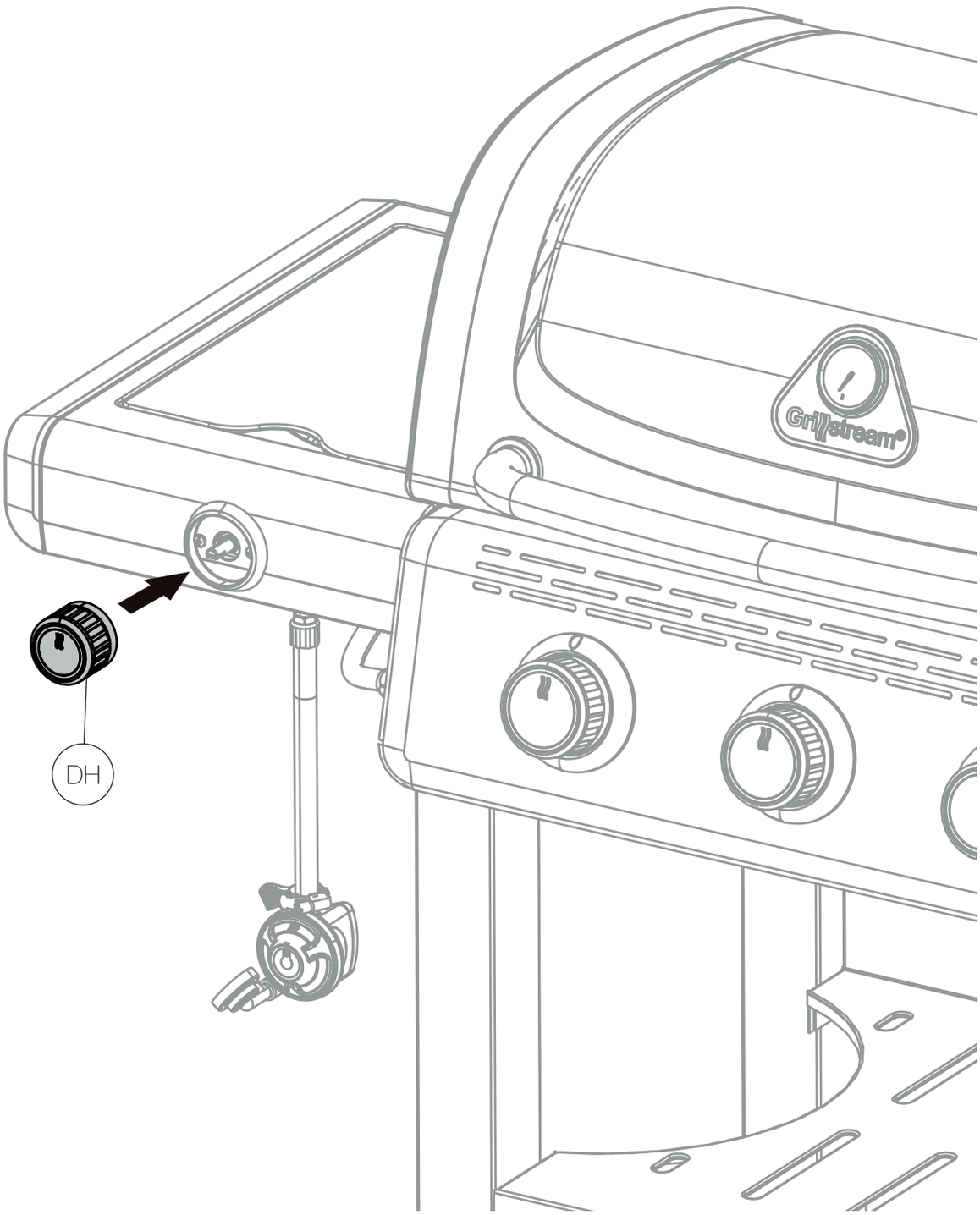
Hold Side Burner Control Knob Bezel in place and secure Bezel and Valve in using 2 x Bolt (7).

Part	7	
QTY	2	NO.8 Bolt



STEP 12

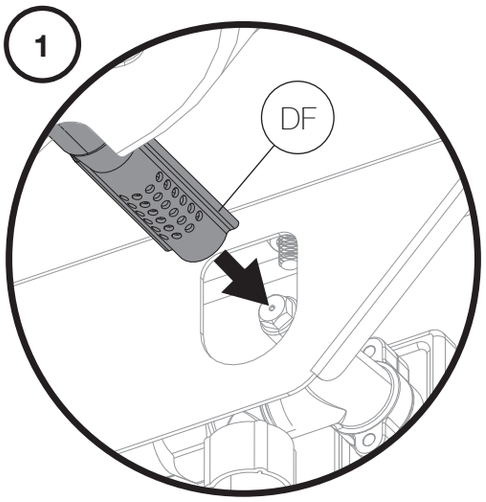
Push Control Knob (DH) onto spindle.

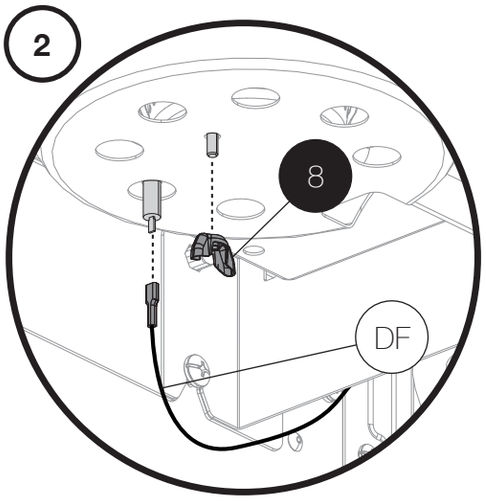


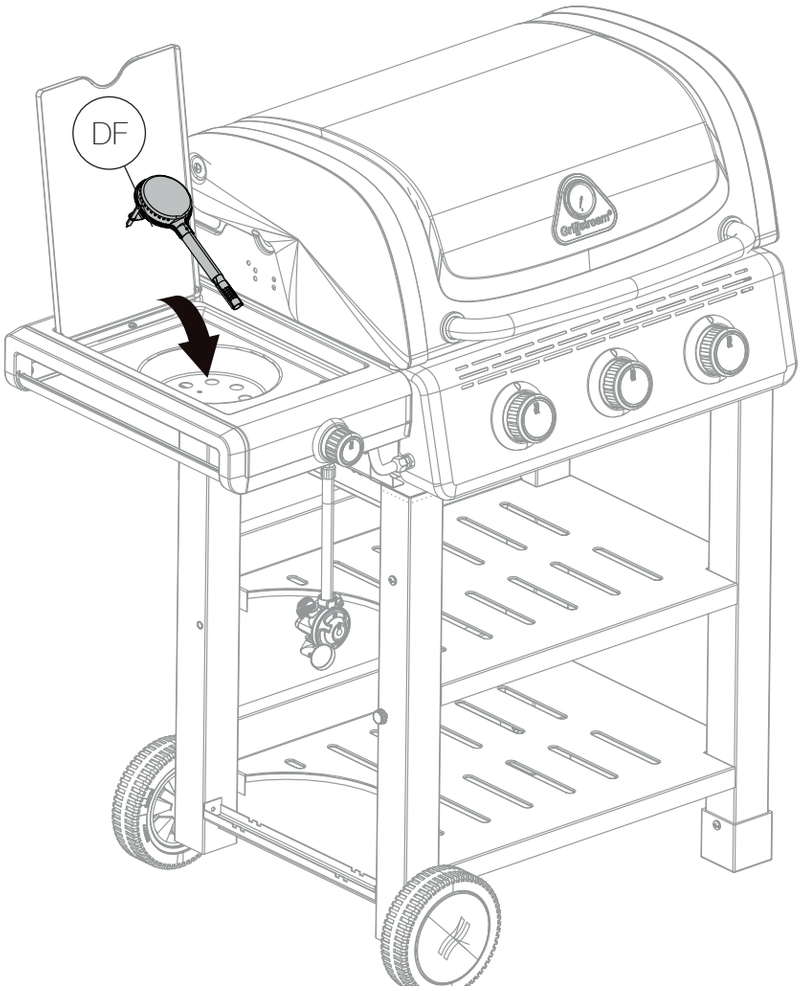
STEP 13

Lift lid on Side Burner Shelf and insert Side Burner (DF). Ensure opening of Side Burner tube sits over the Burner Nozzle on rear of Side Burner Valve. Secure in place using Wing Nut (8). Slide Side Burner Ignition Cable (DG) over Electrode on underside of Side Burner (DF).

Part	8	
QTY	1	M4 Wing Nut



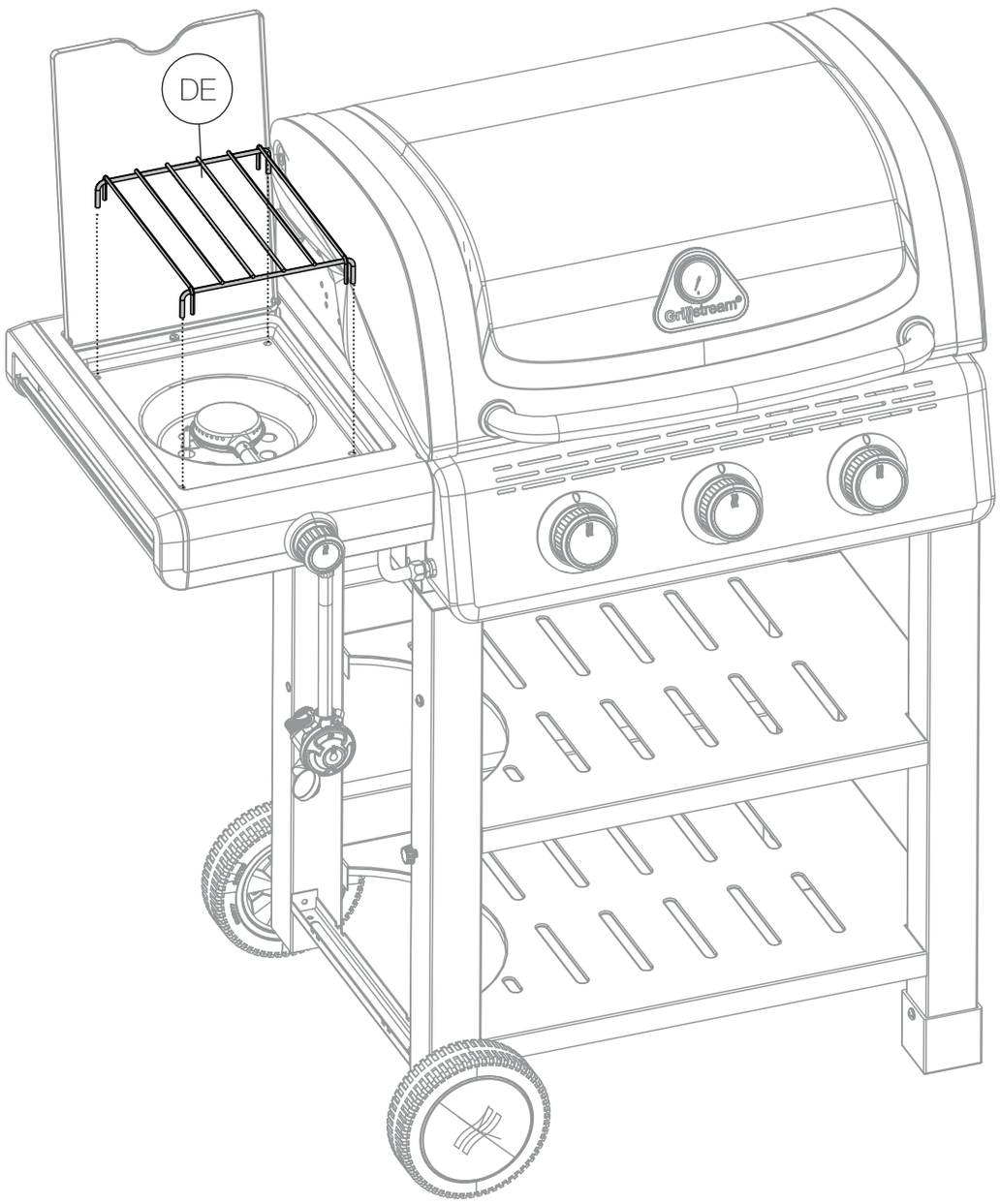




ATTENTION: The red connector of the side burner electrode wire (DG) is connected to the side burner (DF).

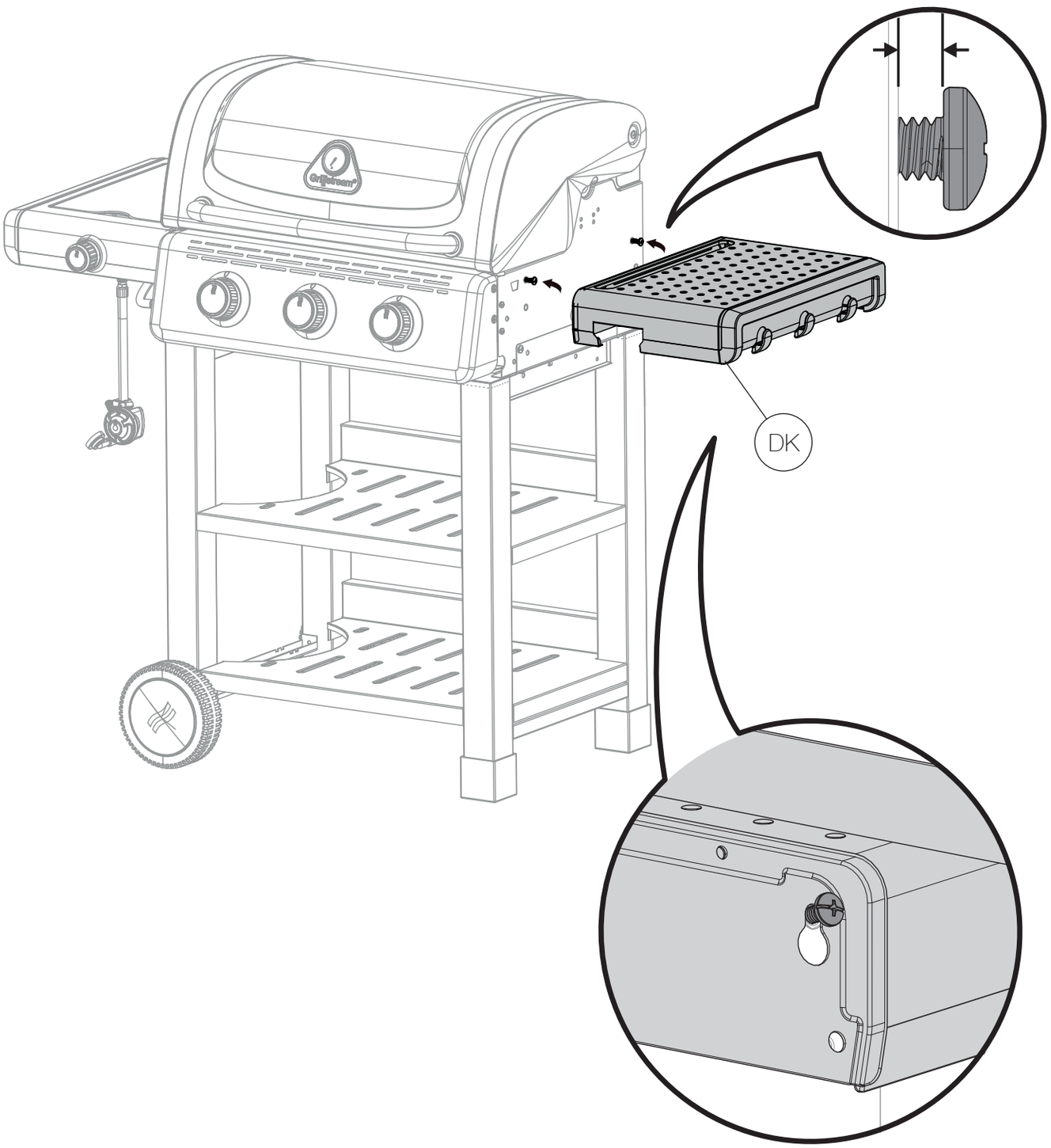
STEP 14

Insert Side Burner Trivet (DE) into Side Burner Shelf as shown.



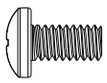
STEP 15

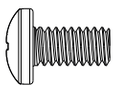
Part unscrew bolts on side of Cooking Frame as indicated and hook Side Shelf (DK) in place. It will be secured in the next step.

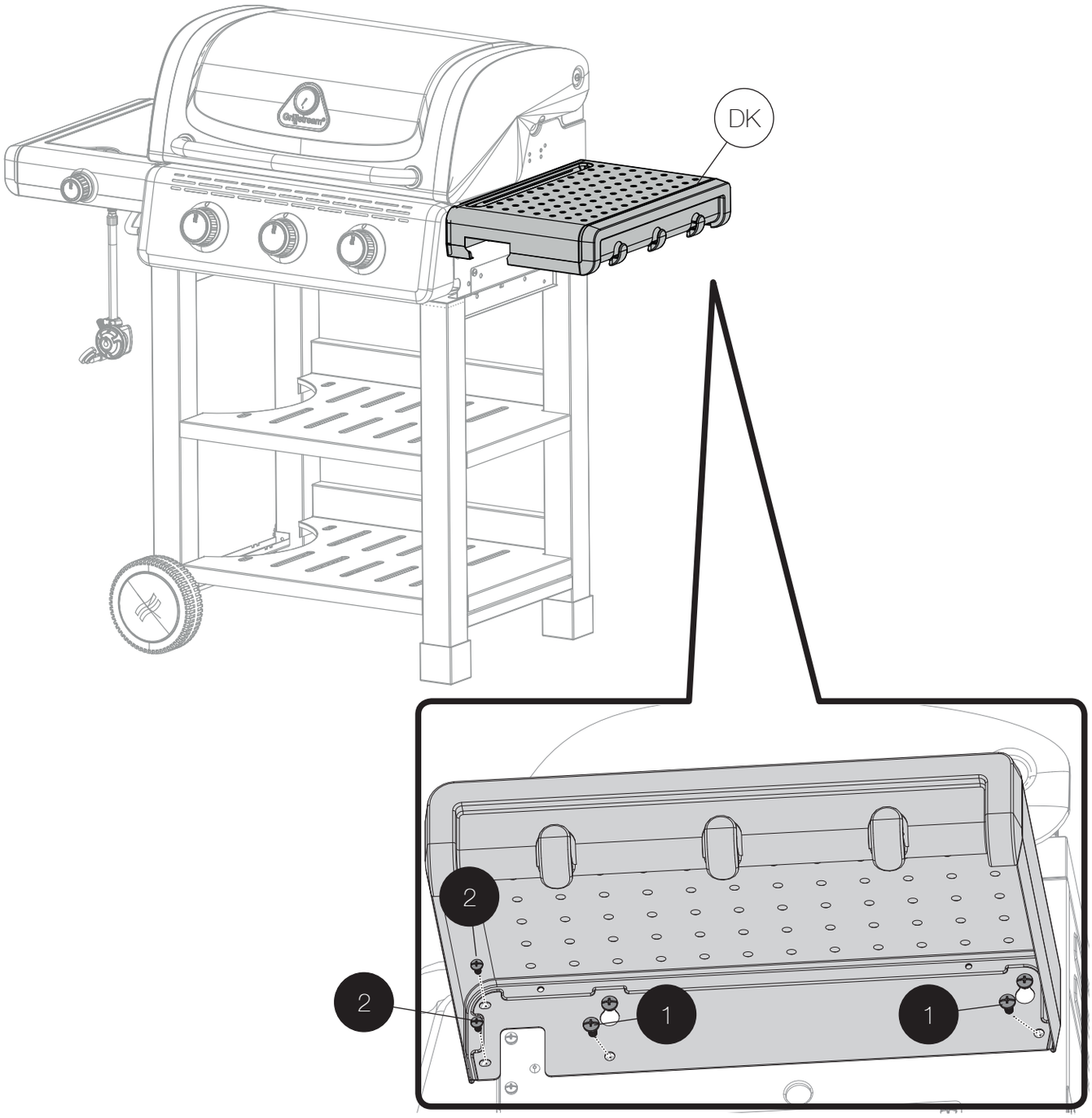


STEP 16

Secure Side Shelf (DK) in place using 2 x Bolt (2) at the front and 2 x Bolt (1) at the bottom.
Now tighten all bolts in this and the previous step.

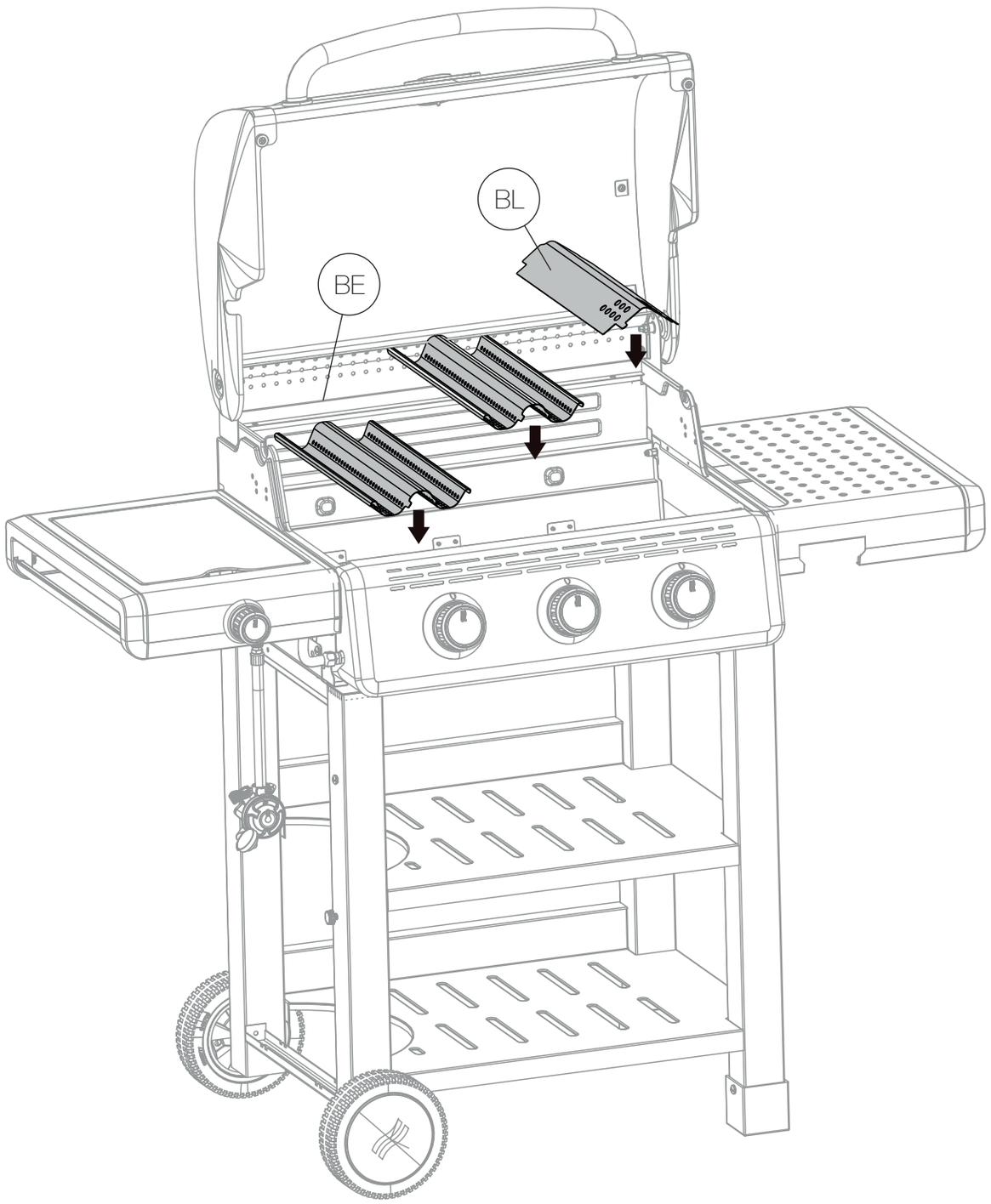
Part	1	
QTY	2	1/4” Bolt

Part	2	
QTY	2	NO.10 Bolt



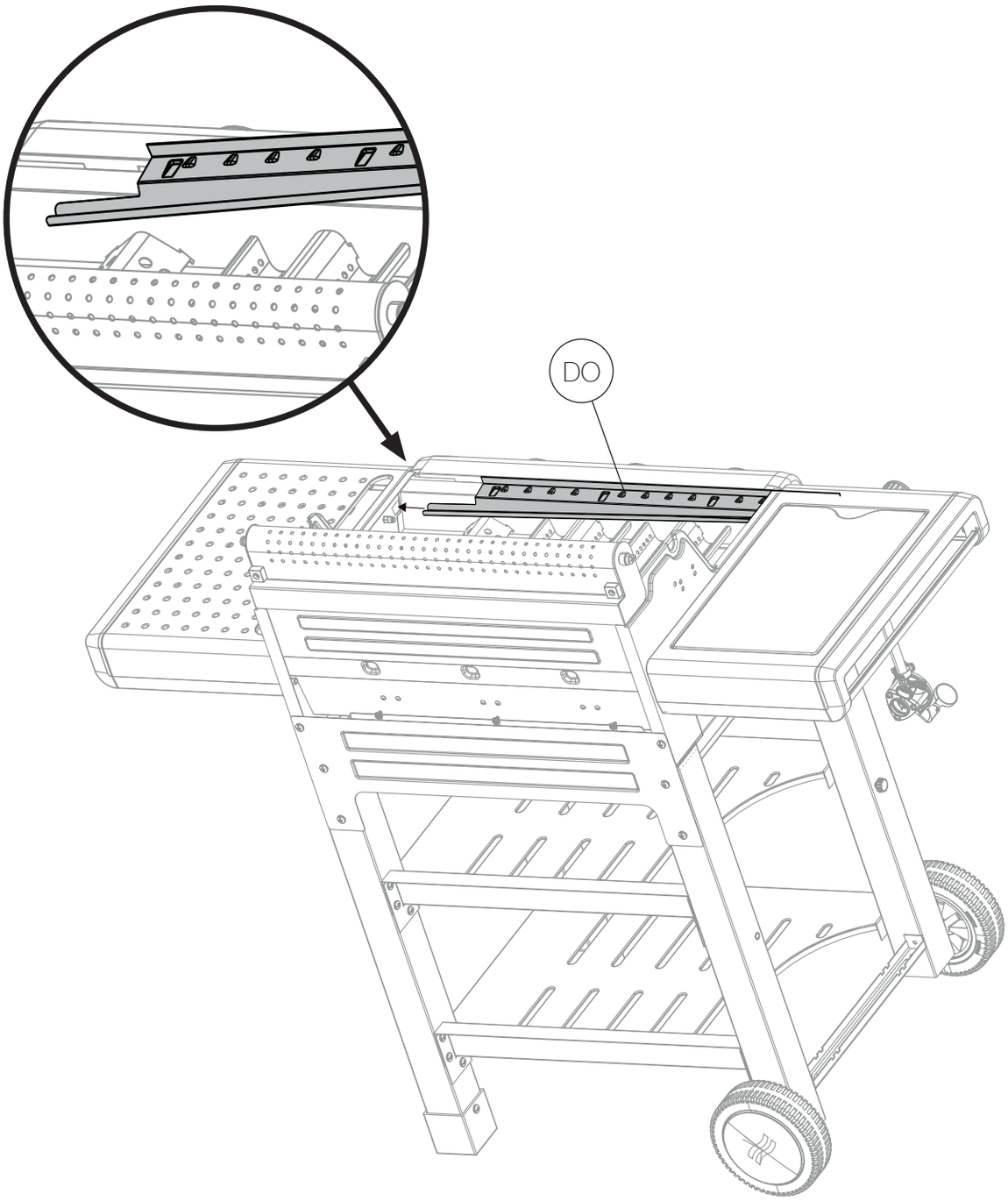
STEP 17

Lift Hood and insert Hybrid Flame Tamers (BE) and Flame Tamer (BL). Both types of Flame Tamer should sit directly above the burner tubes.



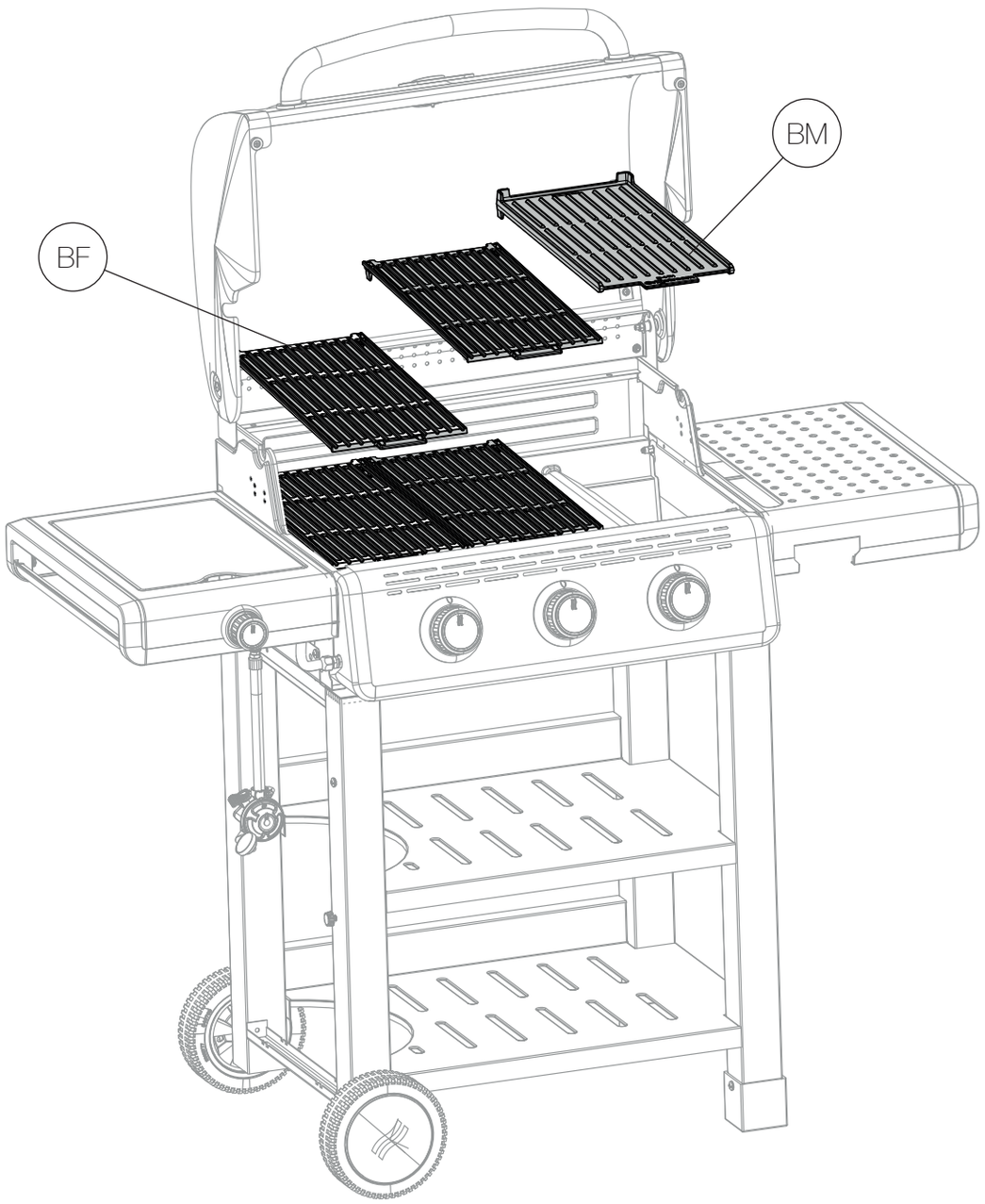
STEP 18

Insert Fat Channel (DO) into Cooking Frame by first sliding the thin end (spout) through right-hand side of Cooking Frame and then slotting the front lip of the Fat Channel between the Cooking Frame and Control Panel.



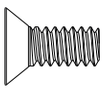
STEP 19

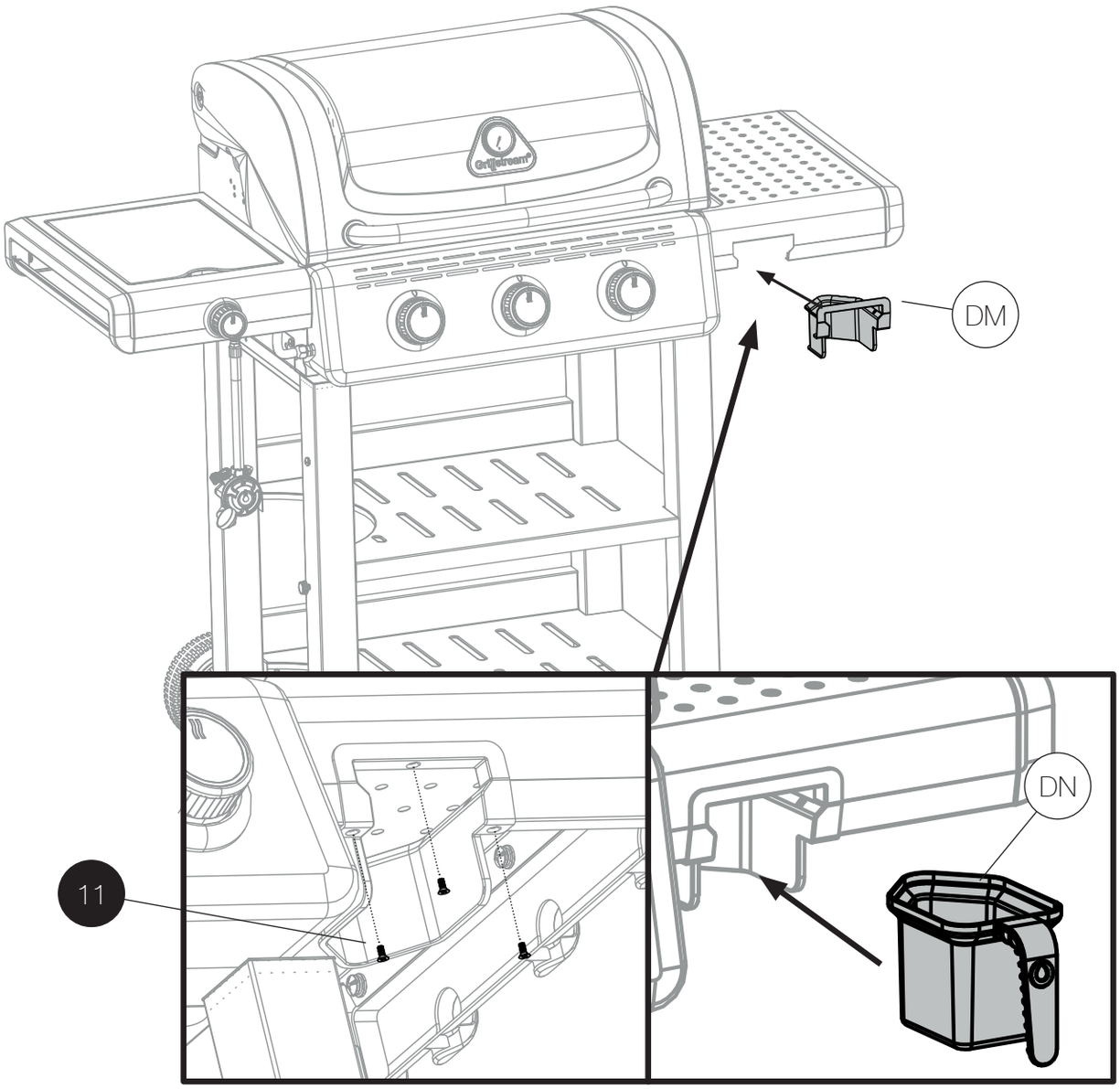
Place Grillstream Grills (BF) Griddle Plate (BM) into Cooking Frame. Leg tabs from both types of Grill should rest on lip at back of Cooking Frame. Top Grills should sit directly on top of the bottom Grill.



STEP 20

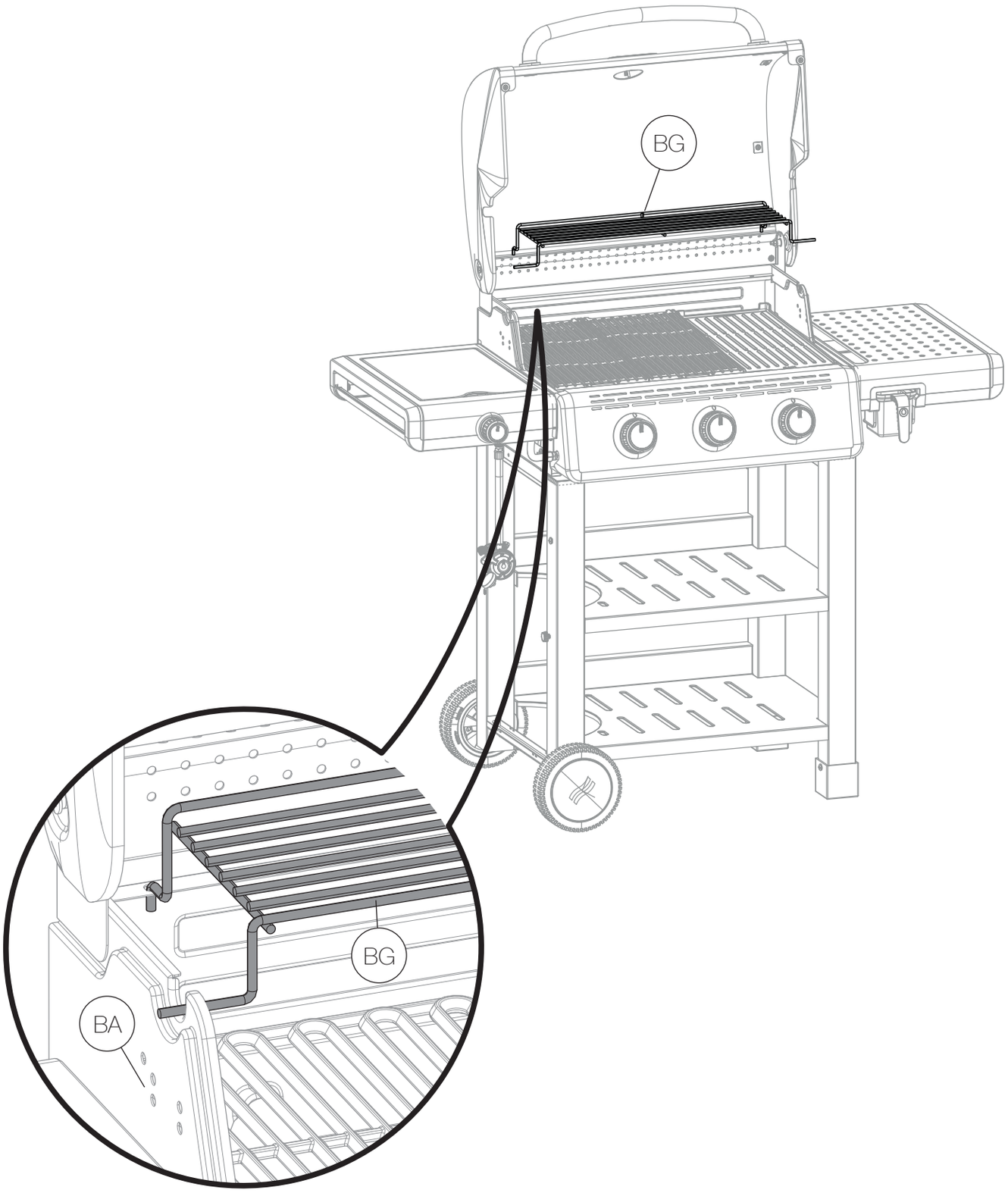
Insert Fat Cup Holder (DM) into Side Shelf Fascia - Right and secure in place using 3 x Countersunk Bolt (11). Now insert Fat Cup (DN) into Fat Cup Holder (DM).

Part	11	
QTY	3	Countersunk Bolt



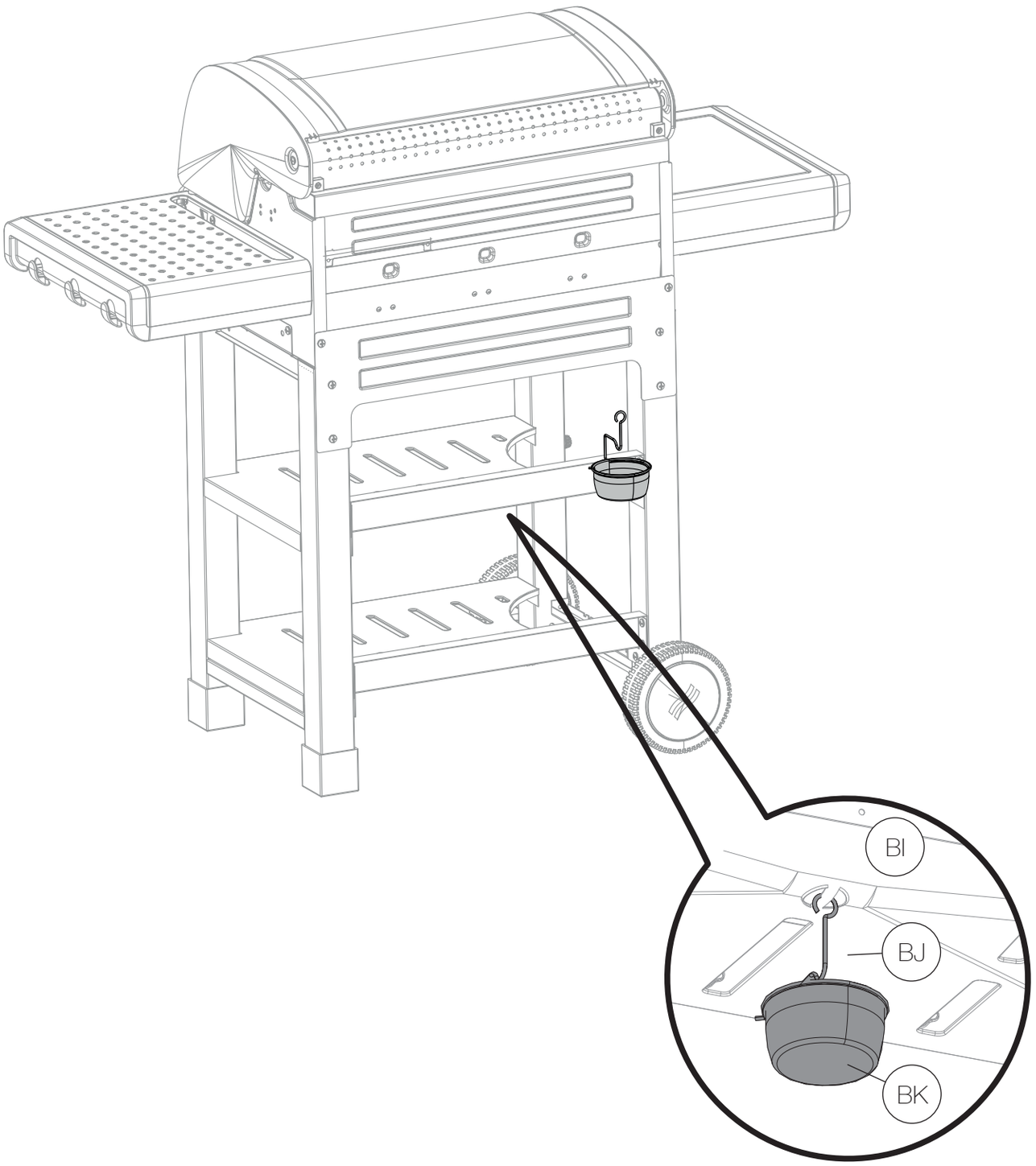
STEP 21

Insert Warming Rack (BG) into place, ensuring leg tabs at the back slot into holes located in the rear of the Cooking Frame (BA). Front legs rest in cutouts located in either side of the Cooking Frame (BA).



STEP 22

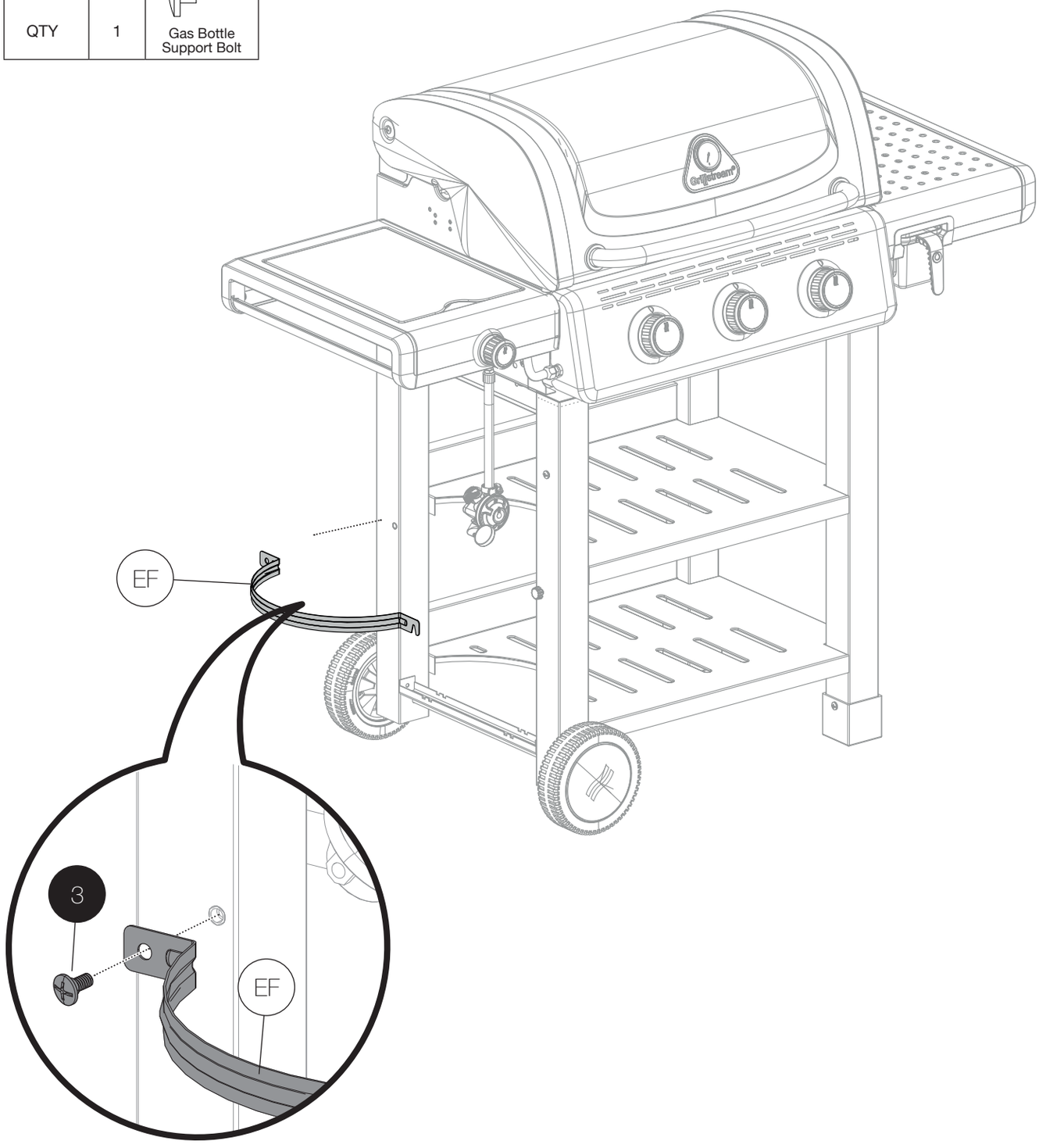
Drop Grease Cup (BK) into circular section of Grease Cup Hook (BJ). Now hook top of Grease Cup Hook (BJ) into cutout section of Heat Shield located below the Cooking Frame.



STEP 23

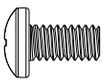
Attach one end of the Gas Bottle Support (EF) to rear leg of Trolley Side - Left (EA) using 1 x Gas Bottle Support Bolt (3). Hook the other end over the Clamping Knob pre-installed on front leg of Trolley Side - Left. Tighten and loosen the Clamping Knob as required.

Part	3	
QTY	1	Gas Bottle Support Bolt

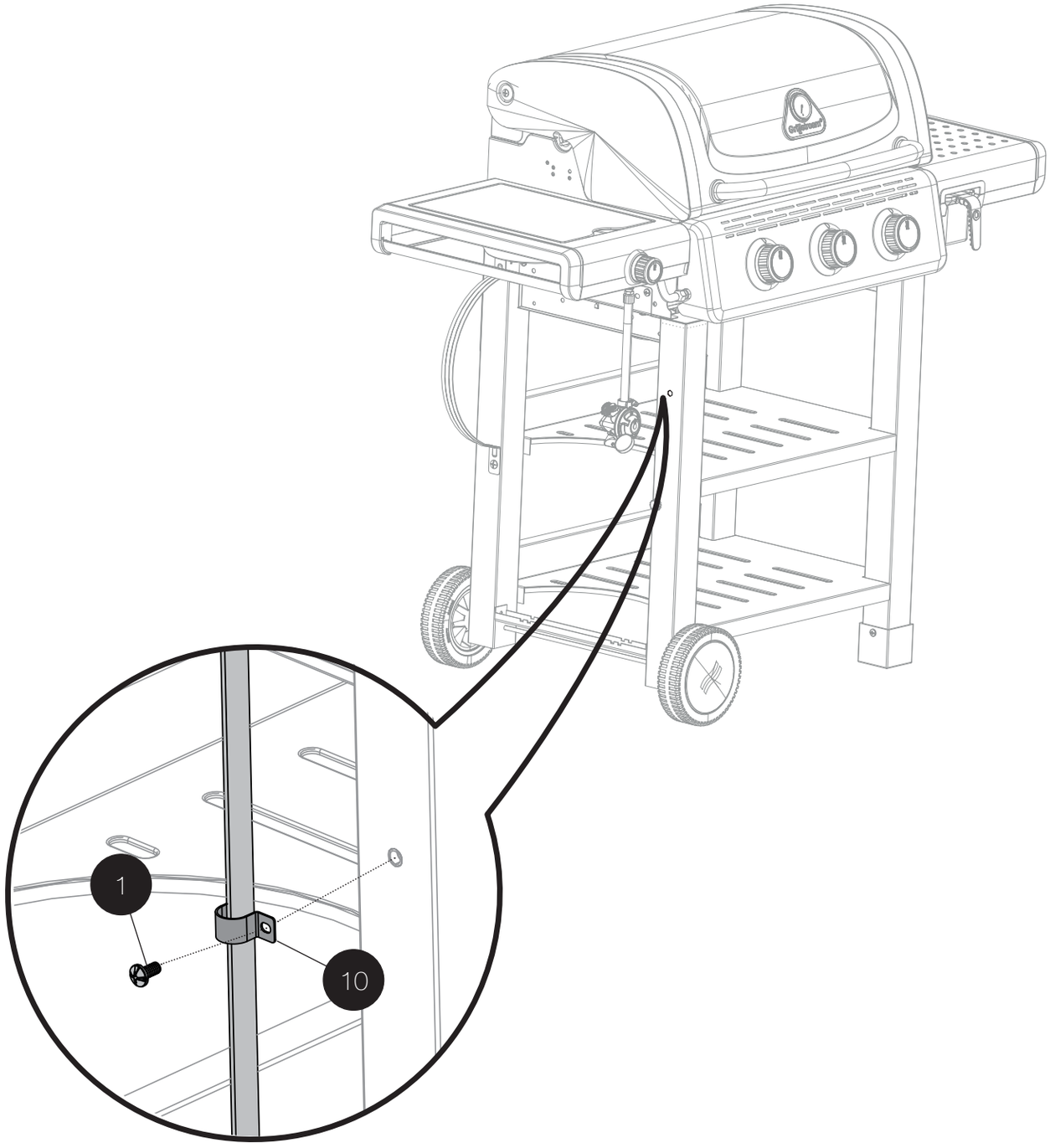


STEP 24

Attach Hose Clip (10) to front leg of Trolley Side – Left (EA) using 1 x Bolt (1) clamping the Gas Hose neatly in place.

Part	1	
QTY	1	1/4” Bolt

Part	10	
QTY	1	Hose Clip



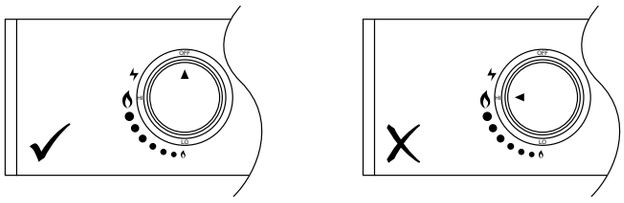
TESTING YOUR BBQ

TESTING FOR LEAKS - DO THIS BEFORE USING YOUR BBQ. Note - Do not test for gas leaks with an open flame. If you smell gas, turn off at the source.

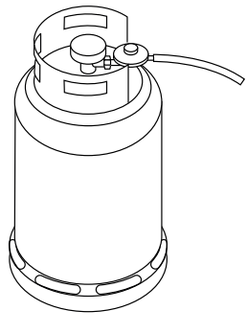
Before first use, at the beginning of each new season, or whenever a gas cylinder is changed, you must check for gas leaks.

Do so by:

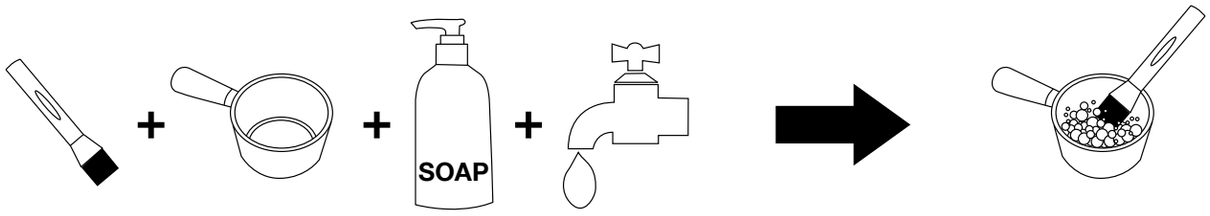
1 Turn all gas valves on the BBQ to the off position

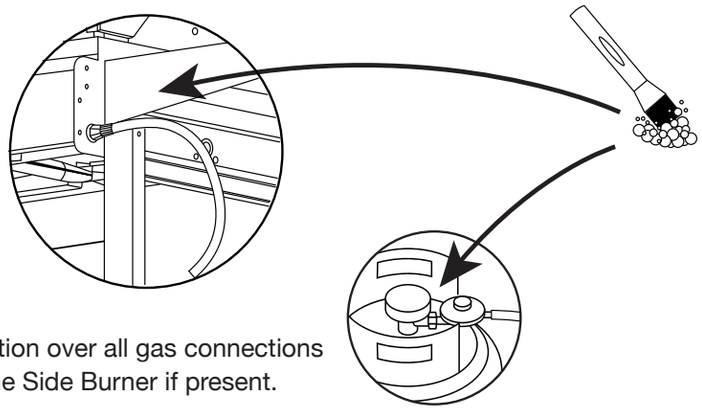


2 Turn on the gas cylinder



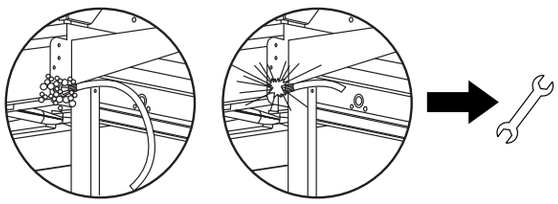
3 Make a soap solution of one part liquid detergent and one part water





4 Brush the soap solution over all gas connections including those of the Side Burner if present.

5
- The presence of bubbles indicates a leak. Tighten or repair as necessary
- Under no circumstances should a naked flame be used to check for leaks
- If a gas odour is present and no leaks can be found, do not use the BBQ. Turn the gas off at the source, disconnect the hose and immediately contact your BBQ dealer or place of purchase for assistance



PLEASE KEEP THESE INSTRUCTIONS FOR FUTURE REFERENCE

Grillstream Barbecues
Part of the LeisureGrow Group
Dewmead Farm,
New Inn Road,
Hinxworth,
Hertfordshire SG7 5HG,
United Kingdom.
Tel: +44 (0)1462 744500
E-mail:consumer@leisuregrow.com