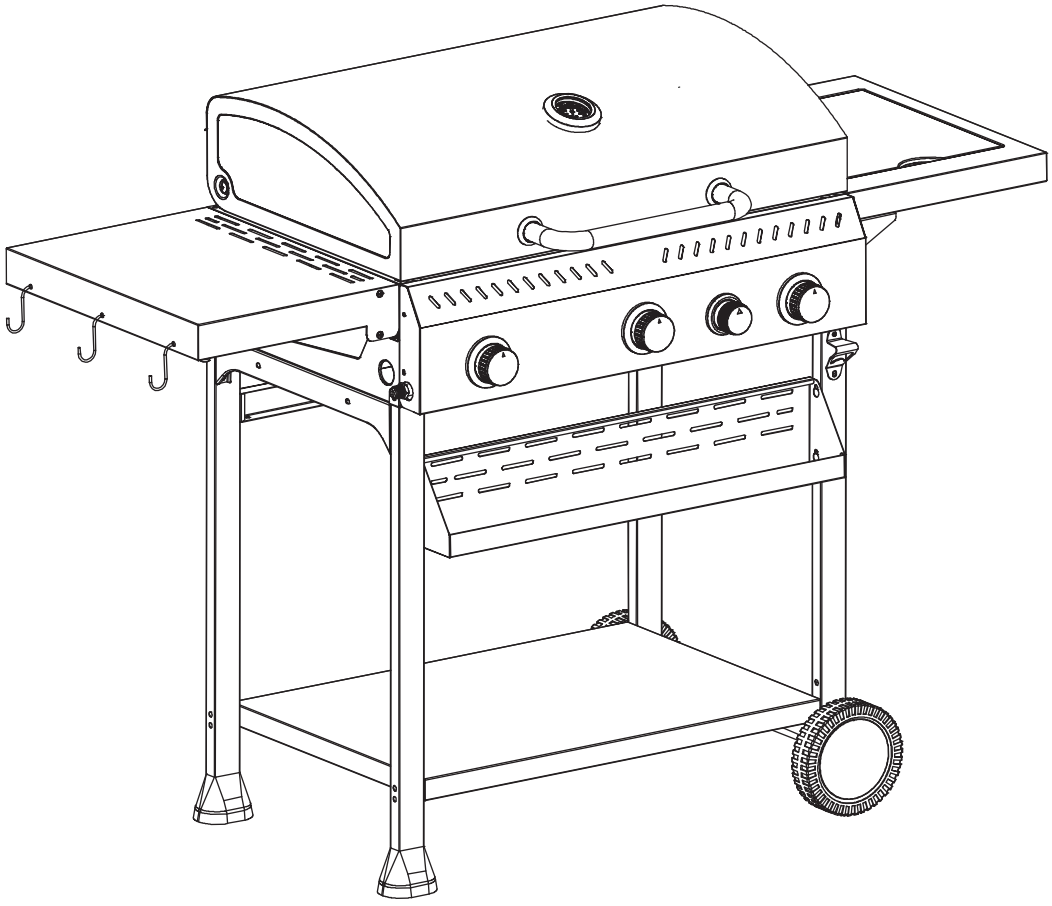
IN231100417V05_UK

846-136V71BK

WN-03JY-03B

OPERATING INSTRUCTIONS

FOR OUTDOORGAS GRILL



THIS GAS GRILL IS DESIGNED FOR OUTDOOR USE ONLY

CE

IMPORTANT, RETAIN FOR FUTURE REFERENCE: READ CAREFULLY

OPERATING INSTRUCTIONS

FOLLOW ALL STEPS IN ORDER. NEVER ALLOW CHILDREN TO OPERATE THIS UNIT.

Warnings:

Only to be used outdoors.
Read the instructions before using the appliance.
Accessible parts maybe very hot, keep young children away.
Do not move the appliance during use.
Turn off the gas supply at the gas cylinder after use.
Any modification of the appliance may be dangerous.
Parts sealed by the manufacturer or his agent must not be altered by the user.
Do not modify the appliance.

Attention:

Some parts of this appliance become very hot,
take special care when children or elderly are present.

For your safety:

Do not store or use gasoline or mentholated fuels or any other flammable vapors and liquids in the vicinity of this or any other appliance.
Never light a gas grill with gasoline or comparable fluids!
Suggestion: user should not change the assembly that the manufacturer packaged.

USE AND CHARACTERISTICS

The barbecue grill is safe and easy to use. Please ensure you only use your barbecue at the correct pressure the appliance is designed for.
Food can be barbecued on the cooking grid either with or without the lid being closed. When the lid is closed for 5 minutes, the lid must be open for 1 minute to release heat.
With a grease tray or a grease cup under the case.
Adequate ventilation is vital for combustion and efficiency performance of the barbecue. This will ensure the safety of the user and other people in the vicinity of the area where the appliance is being used. Never use the appliance in any enclosed covered area.

When the wind speed is above 2m/s, don't use gas grill facing to the wind.
The appliance is designed for use outdoors only.
Warning! Accessible parts may be very hot. Keep young children away.
Read the instructions before using the appliance.
Do not move the appliance during use.
Turn off the appliance at the cylinder valve or regulator after use.
Any modification to the appliance may be dangerous and may cause injury or property damage.
The parts sealed by the manufacturer or his agent shall not be manipulated by the user.
Any unauthorised modification of the appliance will invalidate the guarantee on this appliance.
Do not modify the appliance
Never mount the cylinder under the barbecue on the base shelf as this could result in serious injury to the user, other people and/or property.
Use protective gloves when handling particularly hot components.

The appliance must not have any overhead obstruction. E.g. trees, shrubs, lean to roofs. The appliance must be installed with a clearance of 1 m around the appliance.
The appliance must not be used near flammable materials. (Petroleum based products, thinners or any other solid object that carries a flammable warning label.)
Close the valve of the gas cylinder or the regulator after use.
The use of this appliance in enclosed areas can be dangerous and is **PROHIBITED.**

1.Technical data

<table>
<tr><td>Model:</td><td>WN-03JY-03B</td><td colspan="3" rowspan="3">CE 2531DP-0187
2531/26</td></tr>
<tr><td>SKU:</td><td>846-136V71BK</td></tr>
<tr><td>PRODUCT:</td><td>Outdoor gas grill</td></tr>
<tr><td colspan="2">Manufacturer:
NINGBO XINWEI METAL PRODUCTS CO., LTD.
Address:No. 858 Cihai South Rd., Zhenhai District, Ningbo, Zhejiang, China</td><td colspan="2">Gas consumption</td><td>Butane: 691 g/h
Propane: 678 g/h</td></tr>
<tr><td>Applicance category</td><td>I3+ (28-30/37)</td><td>I3B/P (30)</td><td>I3B/P (37)</td><td>I3B/P(50)</td></tr>
</table>

Gas type and pressure	Butane at 28-30 mbar	propane at 37 mbar	G30 (Butane), G31 (Propane) and their mixtures at 28-30 mbar	G30 (Butane), G31 (Propane) and their mixtures at 37 mbar	G30 (Butane), G31 (Propane) and their mixtures at 50 mbar
Main burner(s) orifice size	φ0.78 mm		φ0.78 mm	φ0.74 mm	φ0.66 mm
Side burner orifice size	φ0.70 mm		φ0.70 mm	φ0.66 mm	φ0.61 mm
Nominal heat input	Main burner(s): 2.5kW *3+2.0kw*1 = 9.5 kW				
Destination country	BE,FR,IT,LU,IE,GB,GR,PT,ES,CY,CZ,LT,SK,CH, SI,LV		LU,NL,DK,FI,SE,CY,CZ,EE, LT,MT,SK,SI,BG,IS,NO,TR, HR,RO,IT,HU,LV	PL	AT,DE,CH,SK
Pressure regulator type	included for different destination countries (PRESSURE REGULATOR TYPES)				

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!

a）hoose the proper regulator according to appliance category and gas pressure in the table above, for example, Use 37mbar regulator with appliance category I3+ for propane gas.
b）Marking on injector, for example,0.86 indicates that the size of the injector is 0.86mm.
The gas regulator should be in accordance with EN 16129 and comply with local code.

2. Mounting steps

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 edged 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。

3. Preparation

You will need GASG gas bottle and proper regulators under the gas pressure to operate this gas grill. The regulators should be comply with EN16129 with current version and national regulation.
See point 6 for farther instructions.

Energy saving tips:

a）Reduce the opening time of the lid.
b）Turn the grill off as soon as cooking is completed.
c）Preheat the gas grill for 10 to 15 minutes only.
(Except for the first use)
d）Do not preheat longer then recommended.
e）Do not use a higher setting than required.
f）Connect the hose and regulator to the gas container at the left side of the gas grill .Keeping in mind that the gas container must be kept away from heat and in a safe position .The hose dimension is 8-10mm diameter. **The Length of hose recommended which shall not exceed 1.5m.**

The hose should be within the date of validity. An expire hose or blocked/ twisting hose should be replaced. Always use an approval hose which complies with local code and relevant standard.

4. Installation

After purchasing your gas cylinder you will then be ready to set it up with your gas grill.
a）**When changing the gas cylinder which shall be carried out away from any source of ignition.Position the gas cylinder at left side or inside of your BBQ,** keeping in mind that the bottle must be kept away from heat and in a safe position.
b）When ready to use your gas grill insert the regulator into the gas bottle valve and tighten firmly.

Warning: Before attempting to light your gas grill you must refer to your lighting instructions and warning / safety points.
Check the hose before each use, searching for cracking, cuts or any abrasions. If the hose is found to be faulty in any way do not attempt to use your gas grill.
When changing your gas bottle ensures that there are no sources of ignition close by i.e. fires, cigarettes, naked flames etc. Make sure that the appliance is switched off.

Ensure that the hose is not subjected to twisting which will affect the gas flow when installing your gas grill. Also the hose must not have undue tension and must not touch any part of the gas grill which may be hot.
Please choose flexible hose whose heatproof higher than 80℃
Flexible tube should be changed every 2 years;It's necessary to change the flexible tube when the national conditions require it.
How to change your cylinder
Note: Turn off the switch of cylinder (No spanner is required)
A)if put the gas cylinder outside the grill, The height of the gas cylinder is below the 80cm, and the width is within 35cm,Net

weight of gas cylinder should not be more than 15KG;



How to connect a gas bottle

a）Turn the orange cap so that the arrow is pointing to the gap in the shroud.

b）Remove the orange safety cap by pulling the lanyard out, then out. Do not use tools. Leave the cap hanging.

c）Check that the black sealing washer is fitted inside thecylinder valve. Connect the regulator to the valve.

d）Turn the switch clockwise on gas bottle-then turn on the gas grill as instructed.

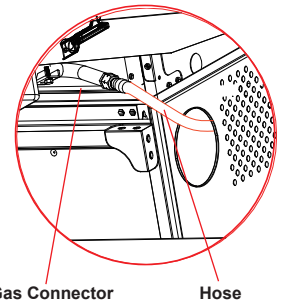


Illustration for the connection of BBQ and Hose

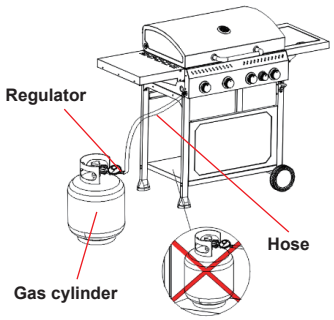


Illustration for the connection of Gas Cylinder, Regulator and Hose

How to connect a gas bottle

a）Turn the orange cap so that the arrow is pointing to the gap in the shroud.

b）Remove the orange safety cap by pulling the lanyard out, then out. Do not use tools. Leave the cap hanging.

c）Check that the black sealing washer is fitted inside thecylinder valve. Connect the regulator to the valve.

d）Turn the switch clockwise on gas bottle-then turn on the gas grill as instructed.

Warning:
Always test gas line for leaks at connector with soap water finishing all connections.

How to disconnect a gas bottle

a）Turn off the gas tap if fitted to the appliance. Wait until the burner flame gone out.

b）empty cylinder.

c）Replace the orange safety cap onto the empty cylinder.

5. Warning and safety points

Please read the following points before using your gas grill:

a）**Read the instructions before using the appliance.** If instructions are not followed it may cause problems in use.

b）This gas grill accessible **parts maybe very hot when being used. Keep young children away.** Use protective when handling particularly hot components.

c）In the event of a gas leak, Turn off the gas supply at the gas bottle, extinguish any open flames, open lid and if leak continues, check for damages, poor connections etc. Contact your local gas dealer immediately if the problem can't be solved.

d）**Do not move Gas grill during use.**

e）Do not use or store any liquids，vapors or other materials in the vicinity when operating the gas grill.

f）This gas grill only **to be used outdoors.**

g）Do not use a naked flame to check for gas leaks.

h）Do not operate gas grill if there is a gas leak. Turn off the gas supply.

i）Do not attempt to disconnect any gas fitting part if your gas grill is being used, on the gas grill or the gas regulator / bottle.

j）Care is advised when operating your gas grill, you should never leave unattended when in use. Turn off the gas supply at the gas container after use.

Take care not to enlarge burner ports or orifice/nozzle openings when cleaning the burner or valves.

k）Do not attempt to use this appliance in a garage or any enclosed area. Also **this appliance must be keep away from flammable materials,** etc. We recommend keeping a distance of at least 0.6 to 1.0 meter clear of any flammable materials.

l）We would recommend that this gas grill should be serviced by your local gas retail outlet at least once a year by a competent engineer. Do not attempt to service this appliance yourself.

m）**Any modification of the appliance may be dangerous.** Do not attempt any unauthorized interference of the main controls on this gas grill, i.e. gas taps, injectors, valves etc.



Figure 4

WARNING: The Handle Black Area (See Above Picture for Reference) Will Become Hot When the Gas grill In Use, BE CAREFUL! Do Not Touch The Black Area.

6. Safety precautions

a）Always test gas line for leaks at connector with soapy water after making connections.

b）The top lid must always be open when lighting the burner.

c） Use oven gloves and sturdy, long handled gas grill tools when cooking on the grill.

d） Be prepared if an accident or fire should occur. Know where the first aid kit and fire extinguishers are and know how to use them.

e） Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.

f）Always cook with great care.

g） Do not heat any unopened glass or metal container of food on the grill. Pressure may build up and cause the container to burst, possibly resulting in serious personal injury or damage to the grill.

7. Lighting instructions

Caution: The lid must be open when lighting the burner!

Do not stand with your face directly over the gas grill when lighting it.

Your gas grill will have following method of ignition:

Gas Control Ignition

With all gas controls on the Gas grill in the “OFF” position“ ● OFF”, turn the gas cylinder valve to the on position at the regulator. To create a spark you must press the gas control knob (A) and hold in this position for 3-5 seconds to allow gas flow and then turn anticlockwise to” HI” (B). It can spark to the burner lighting tube (C). You will hear a “snap” from the igniter and you will also see an orange flame coming from the burner lighting tube at the left side of the burner (D).

Continue to hold the gas control knob in for two seconds after the “snap”, this will allow gas to flow completely down the burner tube (E) and insure ignition.

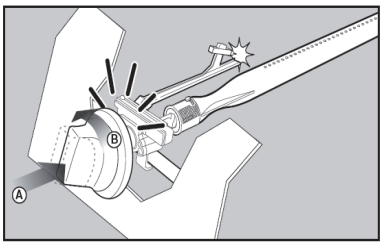
When the burner is alight, adjacent burners will cross light when their controls are turned to “HI”

At “HI” setting the burner flame should be approximately 12-20mm long with a minimum of orange flame. Turn the gas control knob fully anticlockwise for minimum setting.

Should you have any difficulty lighting your gas grill following the above steps, contact your dealer for advice.

If the automatic ignition can’t be used, please remove the cooking grill and heat diffuser(hotplate), and turn the valve anticlockwise to 90°， to light with BBQ lighter in the distance of 5mm to the burner fire hole. Replace the cooking grill and heat diffuser (hotplate), please wear the fireproof and heatresisting gloves.

WARNING: If the burner still does not light ,turn the gas control knob to” ● OFF” and wait for 2 minutes for the unburnt gas to evaporate before lighting again.



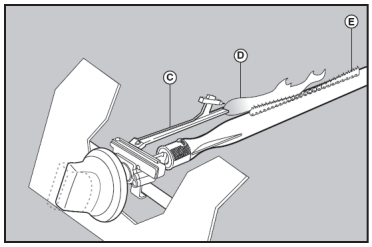




Figure 5

WARNING

For Your Safety

This grill has been made to high quality standards.

NOTE: The use and installation of this product must conform to local codes.

IMPORTANT NOTICE: read all instructions prior to assembly and use.

Read and understand all warnings and precautions prior to operating your grill.

CAUTION

Do not attempt to move the grill while it is lit.

2. Do not use the grill unless it is completely assembled and all parts are securely fastened and tightened.

3. DO NOT use this grill near unprotected combustible constructions.

4. Do not use in an explosive atmosphere. Keep grill area clear and free from combustible materials, gasoline andother flammable vapors and liquids.

5. Do not touch metal parts of grill until it has completely cooled (about 45 minutes) to avoid burns, unless you arewearing protective gear (BBQ mittens, pot holders, etc.)

WARNING

1. This grill is for outside use only, and should not be used in a building, garage or any other enclosed area.

2. The use of alcohol, prescription or non-prescription drugs may impair the operator’s ability to properly assembleor safely operate the grill.

3. Always open grill lid slowly and carefully as heat and steam trapped within the grill can burn you severely.

4. Always place your grill on a hard, level surface far away from combustibles. An asphalt or blacktop surface maynot be acceptable for this purpose.

5. Do not leave a lit grill unattended. Keep children and pets away from the grill at all times.
6. Do not place this grill on any type of tabletop surface.
7. Do not use the grill in high winds.

8. Storage

Your Gas Bottle must be stored outdoors in a well ventilated area and must be disconnected from your gas grill when not being used. Ensure that you are outdoors and away from any sources of ignition before attempting to disconnect your gas bottle from your gas grill. When you are using your gas grill after a period of storage, please ensure to check for gas leaks and check for any obstructions in the burner etc. before using. Also follow the cleaning instructions to ensure gas grill is safe.
If gas grill is stored outdoors ensure to check that all areas under the front panel are free from any obstructions (insects etc.) This area must be kept free as this may affect the flow of combustion or ventilation air.

9. Cleaning instructions

Maintenance is recommended that every 90 days for your gas grill, but it is absolutelynecessary to perform maintenance at least once a year. By doing so, you will extend the life of your gas grill.
Your gas grill is easy to clean with minimum effort, just follow these heGasful hints for cleaning convenience.

Trouble Shooting

Emergencies	Possible cause	Prevention/ Solution
Gas leaking from cracked/cut/burned hose	Damaged hose	Turn off gas at GAS tank, if hoes is cut or cracked, replace hose.SeeGAS tank lead test and connection regulator to the GAS tank
Gas leaking from GAS tank	Mechanical failure due to resting or mishandling	Turn off GAS tank valve
Gas leaking from GAS tank valve	Failure or tank valve from mishandling or mechanical failure	Turn off GAS tank valve. Return GAS tank to gas supplier
Gas leaking between GAS tank and regulator connection	Improper installation, connection not tight, failure of rubber seal	Turn off GAS tank valve, remove regulator from cylinder and visually inspect rubber seal for damage, see GAS tank test and connection regulator to the GAS tank
Fire coming through control panel	Fire in burner tube section of burner due to partial blockage	Turn off control knobs and GAS tank valve. After fire is out and grill is cold, remove burner and inspect for spider nests or rust. see natural hazard and cleaning the burner assembly pages.

Troubleshooting: Problem	Possible cause	Prevention/ Solution
Grease fire or continuous excessive flames above cooking surface	Too much grease buildup in burner area	Turn off GAS Tank. Leave lid open to allow flames to die down. After cooling, clean food particles and excess grease from inside firebox area, grease cup/pan/tray, and other surfaces
Burner will not light using ignitor	Gas issues 1.Trying to light wrong burner 2. Burner not engaged with control valve 3. Obstruction in burner 4.No gas flow 5.Vapor lock at coupling nut to GAStank 6. Coupling nut ad GAS tank valve not fully connected.	1. See instructions on control panel and section in the Use and Care. 2. Make sure valve are positioned inside of burner tubes. 3. Ensure burner tubes are not obstructed with spider webs or other matted, see cleaning section of use and care 4.Make sure GAS tank is not empty. If GAS tank is not empty, refer to “sudden drop in gas flow. 5.Turn off knobs and disconnect coupling nut from GAS tank. Reconnect and retry. 6. Turn the coupling nut approximately one-half to three-quarters

Burner will not light using ignitor	Electrical issues: 1. Electrode cracked or broken;" sparks at crack." 2. Electrode tip not in proper position 3. Wire and/or electrode covered with cooking residue. 4. Wires are loose or disconnected 5. Wires are shorting (sparking) between igitor and electrode. 6. push button sticks at bottom sparking between ignitor and electrode	1.Replace electrode. 2.Tip of electrode should be pointing toward port hole in burner. The distance should be 1/8" to 3/16". Adjust if necessary. 3.Clean wire and or electrode with rubbing alcohol and clean swab. 4.Reconnect wires or replace electrode/wire assembly. 5.Replace ignitor wire 6.Replace ignitor 7.Inspect wire insulation and proper connection. Replace wires if insulation is broken.
Burner will not mach light	See "gas issues;" on previous page. 2. Improper method of match-lighting	1. See "Pilot Gas Control Ignition" section of use and care.
Sudden drop in gas flow or low flame	1. Grease buildup. 2. Excessive fat in meat. 3. Excessive cooking temperature	1. Clean burners and inside of grill/ firebox 2. Trim fat from meat before grilling.
Flames blow out	High or gusting winds. Low on GASgas. Excess flow valve tripped.	Turn front of grill to face wind or increase flame height. Refill GAS tank. Refer to "sudden drop in gas flow" above.
Persistent grease fire	Grease trapped by food buildup around burner system.	Turn knobs to OFF. Turn gas off at GAS tank. Leave lid in position and let fire burn out. After grill cools, remove and clean all parts
Flashback… (fire in burner tube(s)	Burner and burner tubes are blocked	Turn knobs to OFF. clean burner and/or burner tubes. See burner cleaning section of use and care manual
Flare-up	1. Grease buildup. 2. Excessive fat in meat. 3. Excessive cooking temperature	1. Clean burners and inside of grill/ firebox 2. Trim fat from meat before grilling. 3. Adjust (lower) temperature
Unable to fill GAS tank	Some dealers have older fill nozzles with worn threads.	Turn worn nozzles don't have enough "bite" to engage the valve. Try a second GAS dealer.
One burner does not light from other burner(s)	Grease buildup or food particles in end of carryover tube	Clean carry-over tube with wire brush

If your problem is not resolved from the information above, please Contact your local gas dealer.

a）Turn the burner on for 15 to 20 minutes. Ensure appliance is cold before continuing.

b）Grids should be cleaned periodically by soaking and washing in soapy water.

c）The interior surfaces of the grill housing cover should also be washed with hot, soapy water. Use a wire brush, steel wool or a scouring pad to remove stubborn spots.

d）Periodically check the burner to see that it is free from insects and spiders which may clog the gas system, deflecting gas flow. Ensure to clean venturi pipes on burner very carefully, make sure that there are no obstructions. We recommend that you use a pipe cleaner to clean the venturi pipe area.

e）Any modifications of this appliance may be dangerous and are not permitted.

10. Gas grill Safety Hints

Stand your gas grill on a safe level surface, away from inflammable items such as wooden fences or overhanging tree branches.

Never use your gas grill indoors!

Once lit do not move your gas grill or leave it unattended.

Keep children and pets at a safe distance from the gas grill.

Keep a fire extinguisher handy.

The gas grill will become hot when in use, so handle lids etc. with the Gas of gloves.

Ensure that the appliance has completely cooled down before storing.

Use outdoors only!

Read the instructions before using the gas grill.

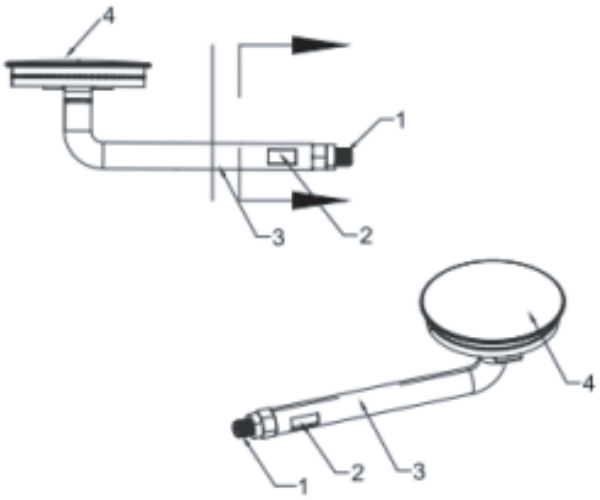
Assessable parts may be very hot, Keep young children away!
Do not move the gas grill during using.
Turn off the gas supply at the gas container after use.
Any modification of the appliance may be dangerous and be not permitted.

SERVICING:
Your barbecue should be serviced annually by a competent registered person.

■ IMPORTANT NOTICE
A dedicated air inlet (Primary Air Inlet) is provided at the connection between the corrugated tube of the gas valve and the burner. This is a standard and essential design feature, not a manufacturing defect.

Do not block or seal this air inlet with tape, sealant, or any other material!

Structure of burner-to-valve connection
① Nozzle at valve end (gas ejected at high speed)
② Dedicated air inlet (primary air drawn in)
③ Ejector tube / Venturi tube (premixing zone)
④ Burner head (mixture reaches burner ports)

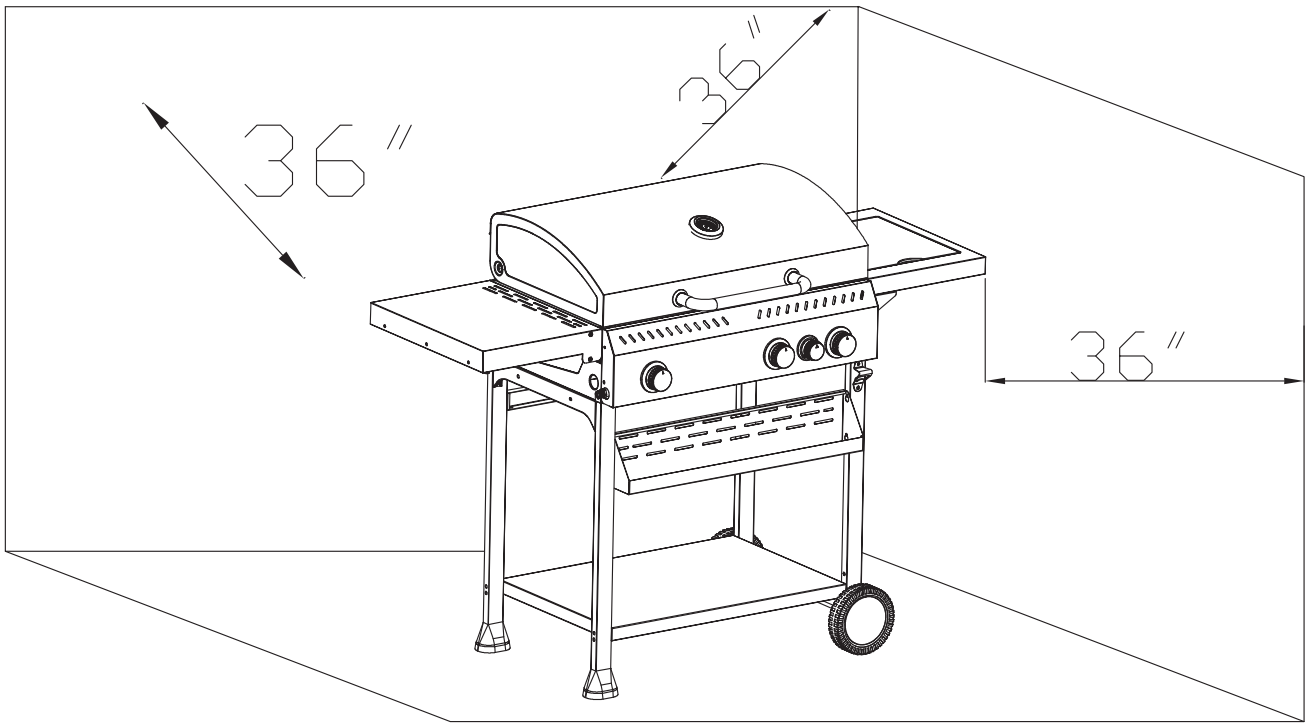


1. Ejector Premixing Principle
When gas is discharged at high speed from the nozzle at the valve end, it creates negative pressure inside the ejector tube, drawing in ambient air through the dedicated air inlet. This air is called "primary air." It mixes with the gas inside the ejector tube (Venturi tube) to form a combustible mixture before reaching the burner head.
Note: If this air inlet were blocked, gas could not premix with air, resulting in severe oxygen deficiency during combustion, yellow flames, and significant carbon monoxide (CO) production.

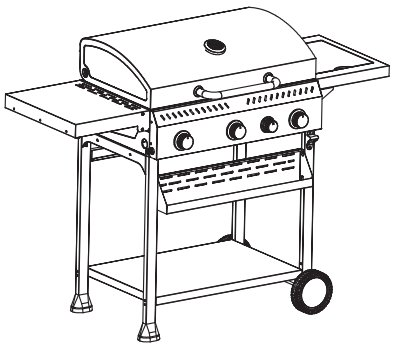
2. Difference Between Primary Air and Secondary Air
• Primary Air: Enters through the dedicated air inlet and premixes with gas inside the burner, accounting for approximately 50–70% of the theoretically required air.
• Secondary Air: Supplied directly around the burner ports to ensure complete combustion of the outer flame.

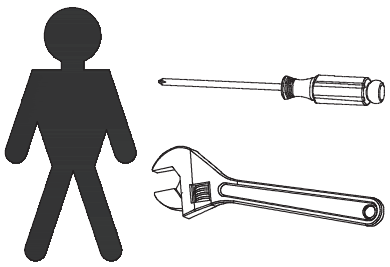
3. Safety Significance
This dedicated air inlet ensures that gas is thoroughly mixed with air before reaching the flame ports, promoting more complete combustion and a stable blue conical flame. Blocking this air inlet will cause incomplete combustion and create a risk of carbon monoxide poisoning.

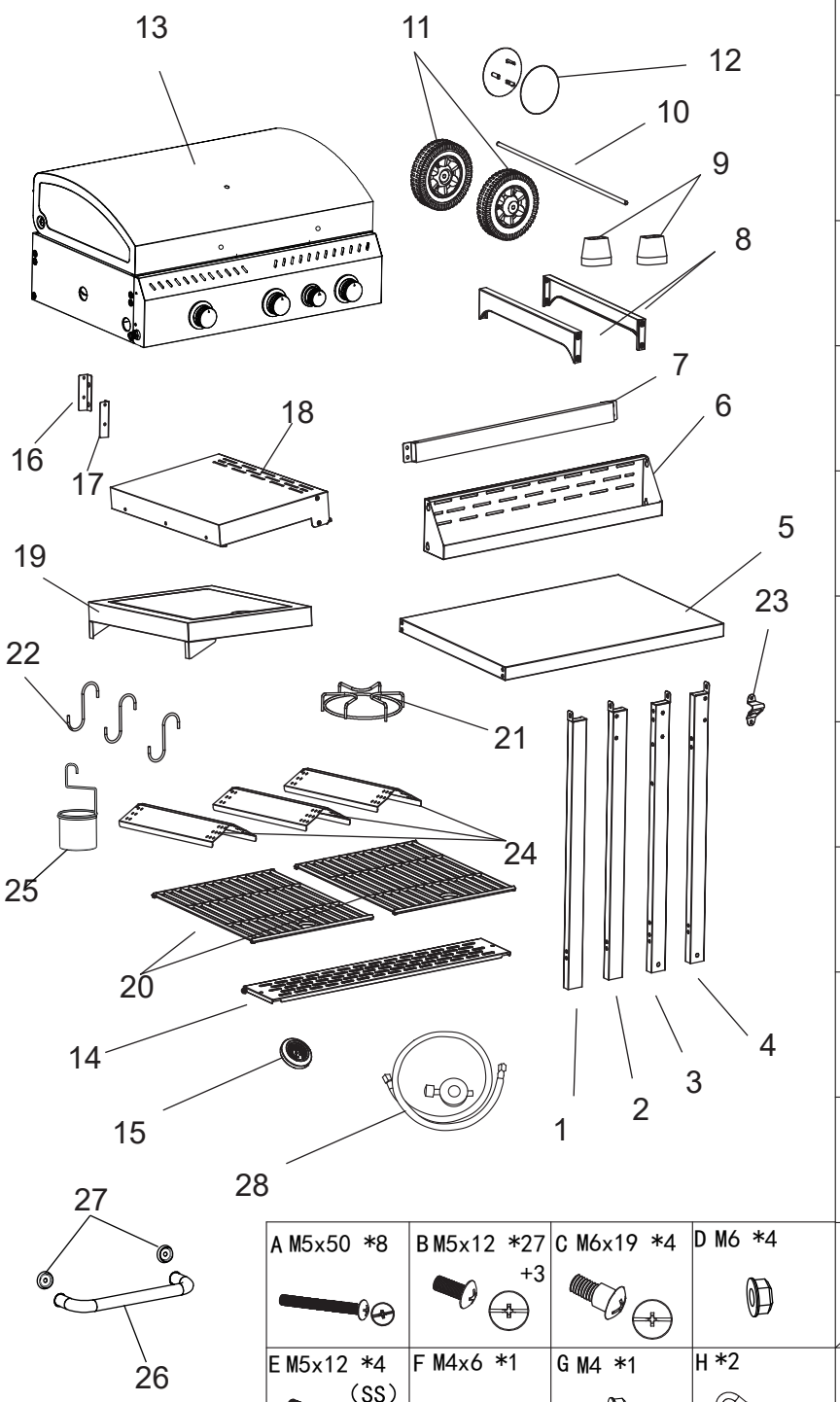
WARNING
Blocking the primary air inlet will cause incomplete combustion and produce carbon monoxide (CO), which may result in poisoning or death. Do not obstruct!


36″
36″
36″

PART LIST





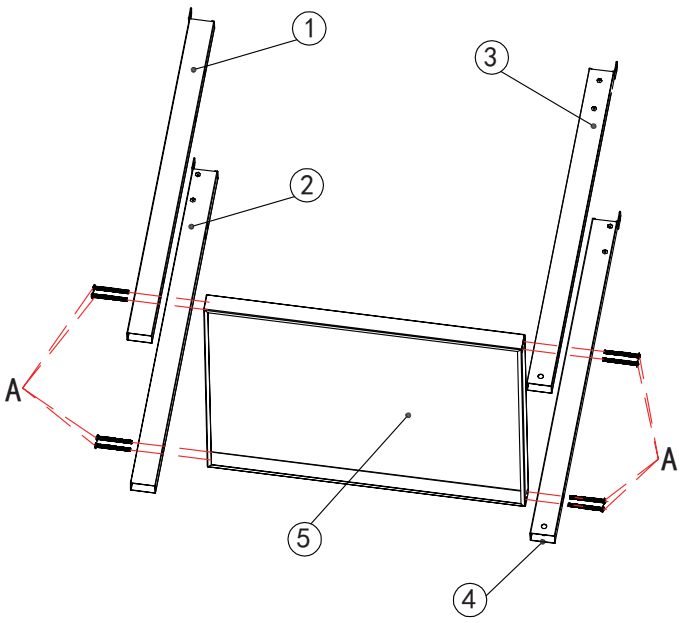


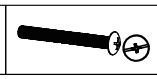
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⑩ *1	⑪ *2	⑫ *2
⑬ *1	⑭ *1	⑮ *1
⑯ *1 (L)	⑰ *1 (R)	⑱ *1
⑲ *1	⑳ *2	㉑ *1
㉒ *3	㉓ *1	㉔ *3
㉕ *1	㉖ *1	㉗ *2
㉘ *1		

A M5x50 *8	B M5x12 *27 +3	C M6x19 *4	D M6 *4
E M5x12 *4 (SS)	F M4x6 *1	G M4 *1	H *2

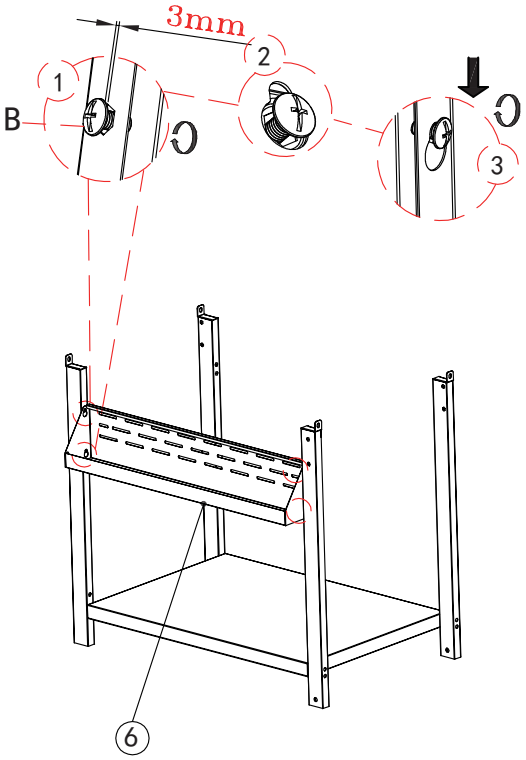
I M6x16 *2	J *1 Pre-installed

1



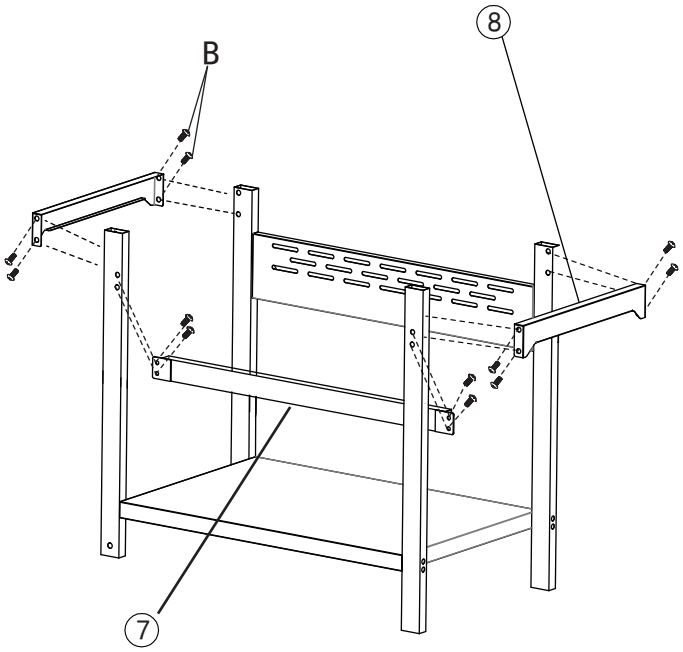
A		8PCS

2



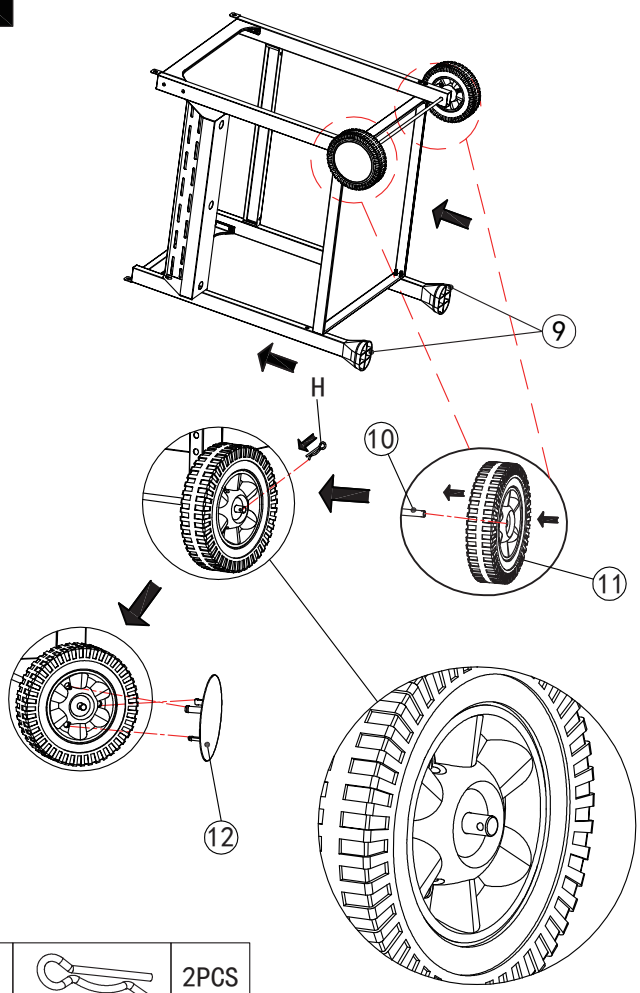
B		4PCS

3



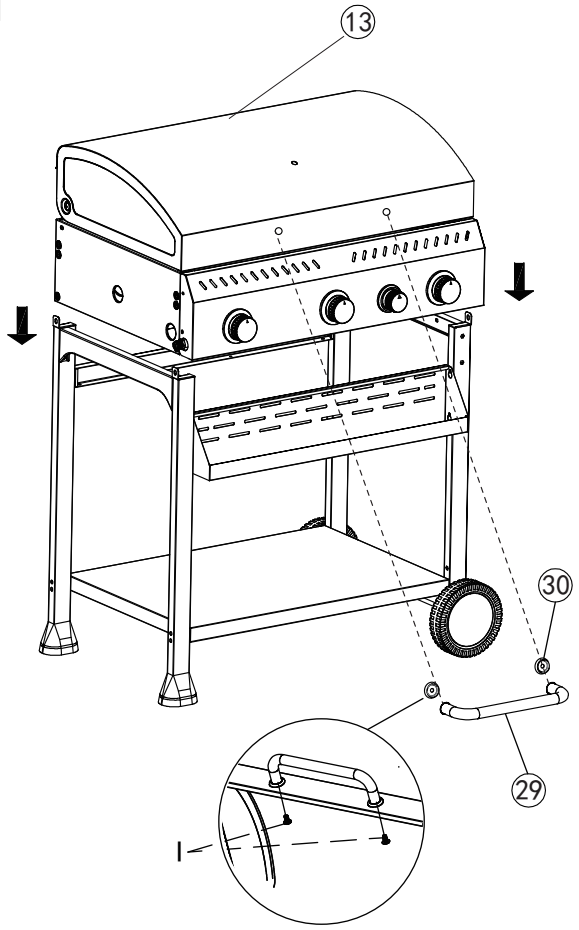
B		12PCS

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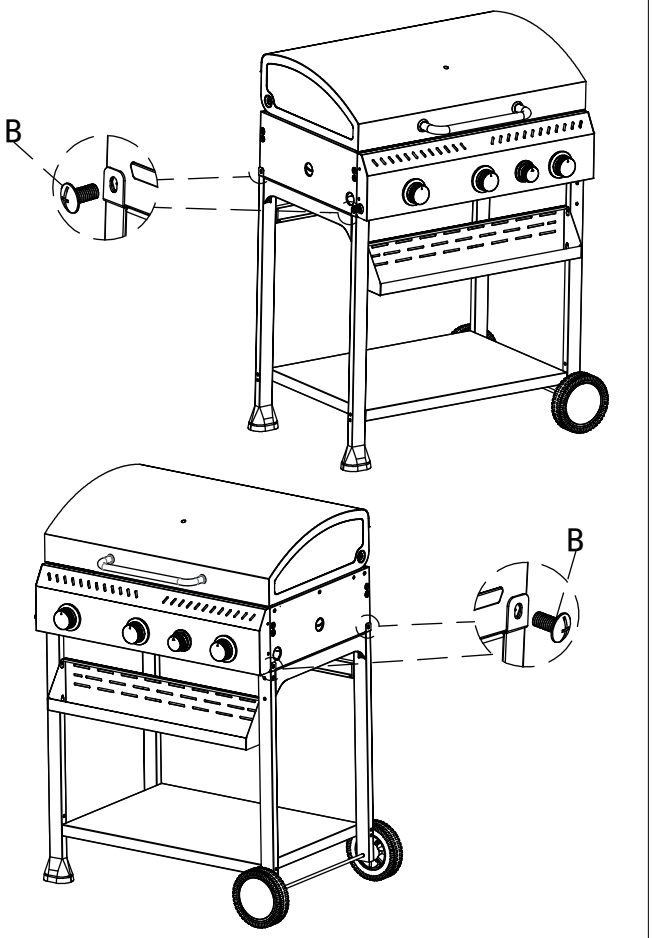
H		2PCS

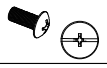
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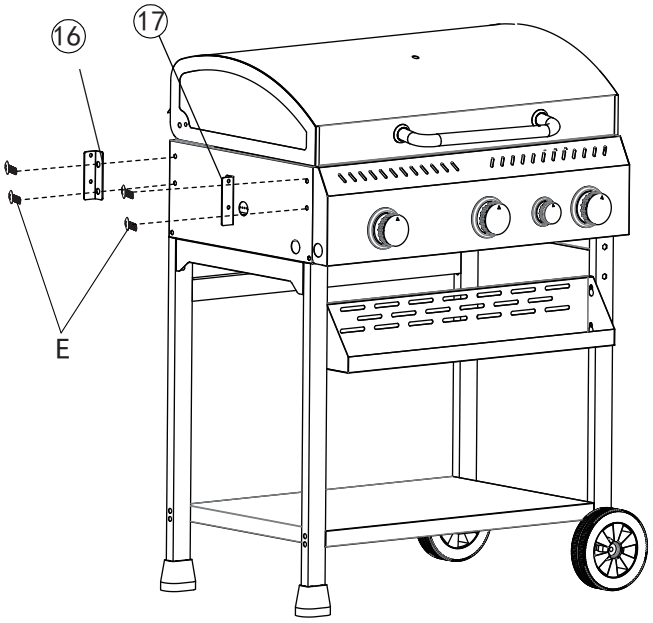
I		2PCS

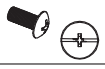
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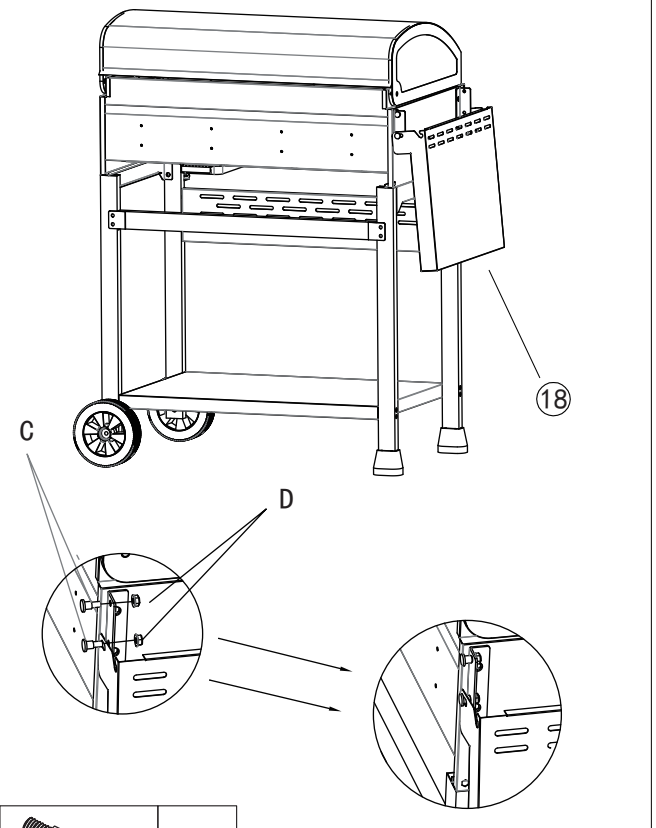
B		4PCS

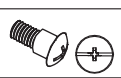
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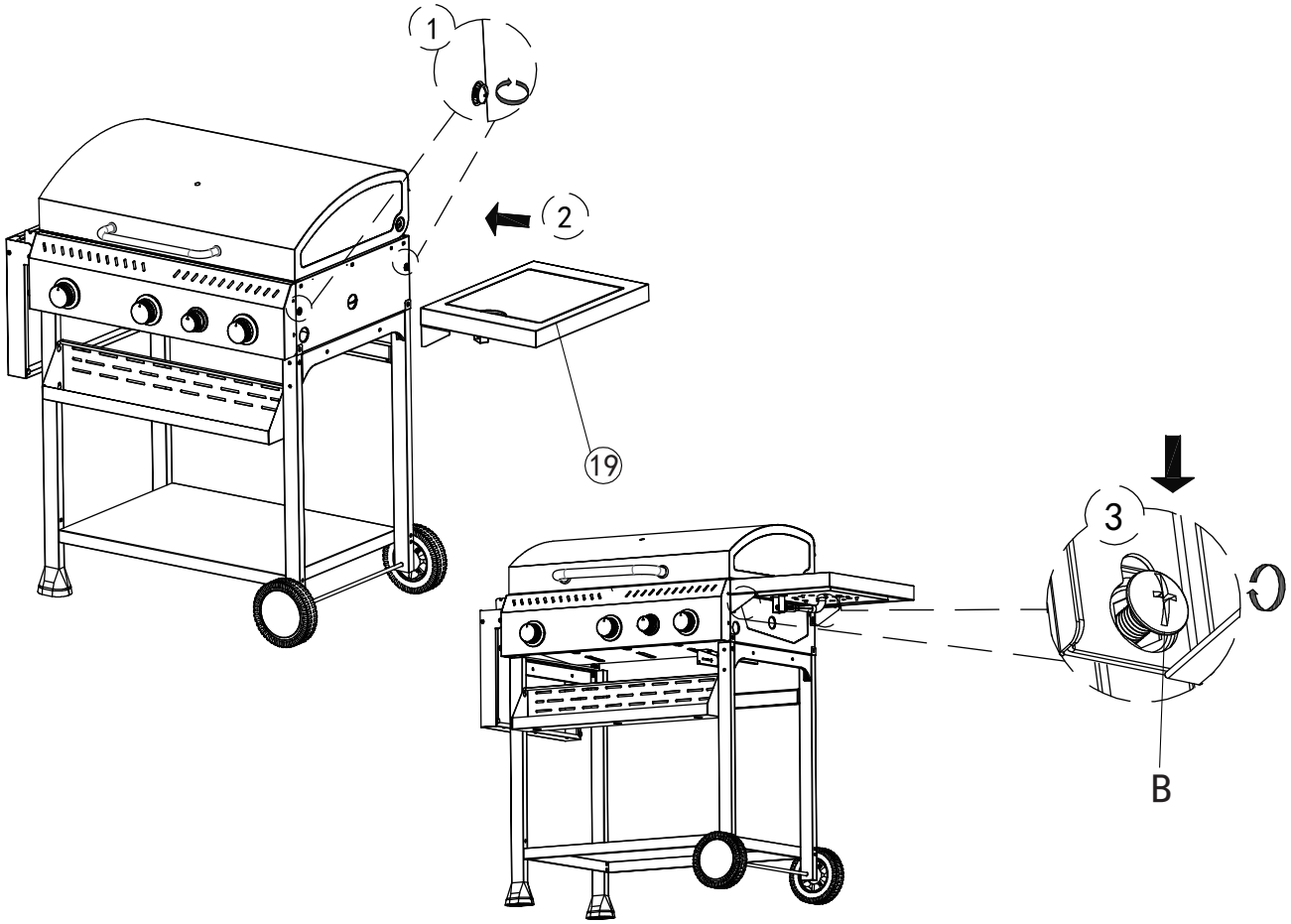
E		4PCS

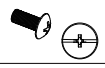
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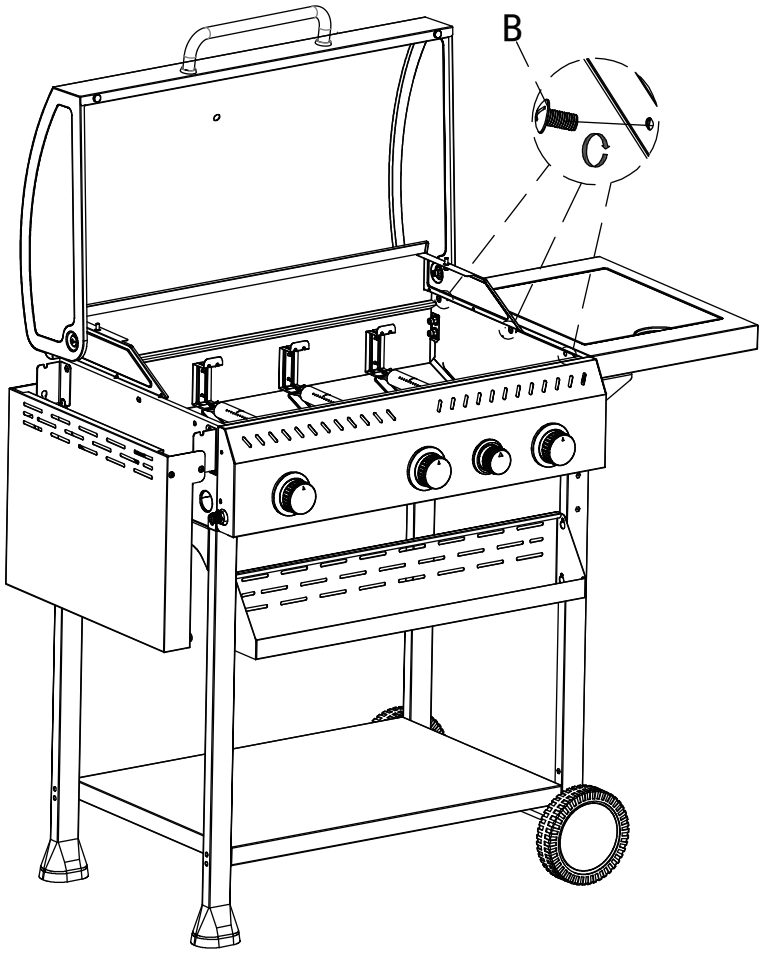
C		4PCS
D		4PCS

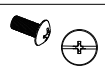
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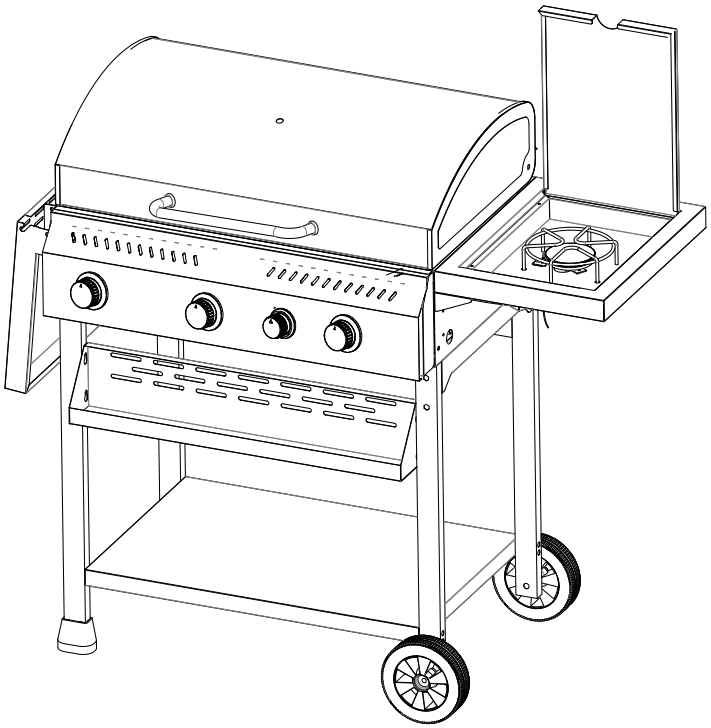
B		2PCS

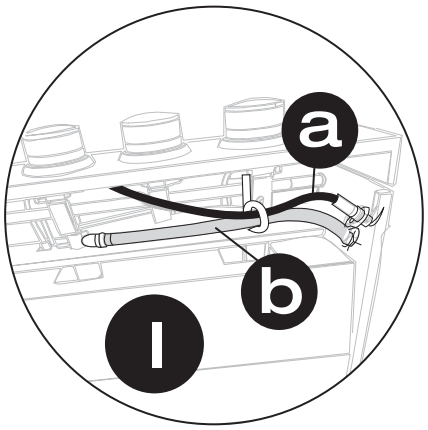
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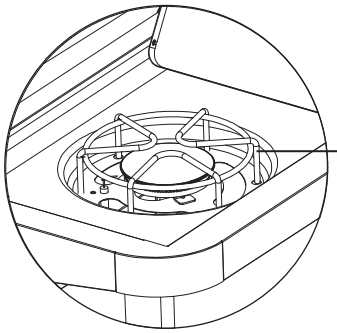
B		3PCS

11

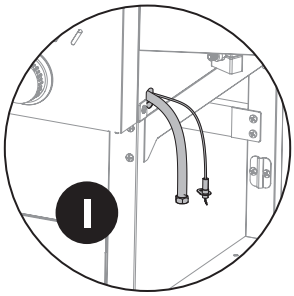




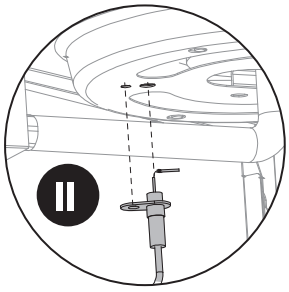
Cut the cable tie



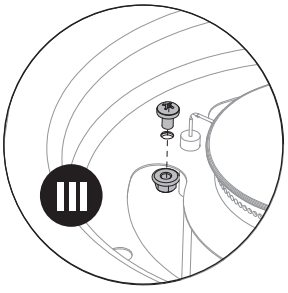
Pot stand



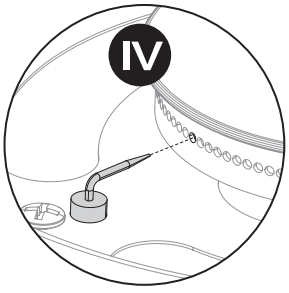
Thread through the grill body hole

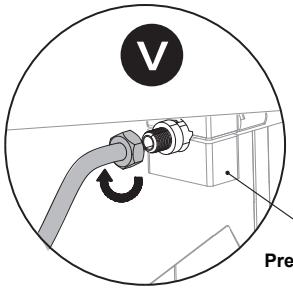


Thread through the side burner body hole



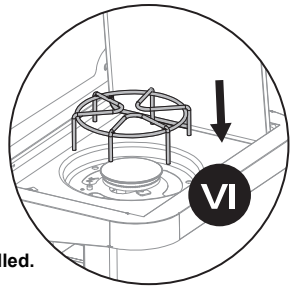
Attach with an M4x6 mm [F] screw and an M4 nut [G]





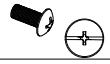
Pre-installed.

Install the corrugated gas hose

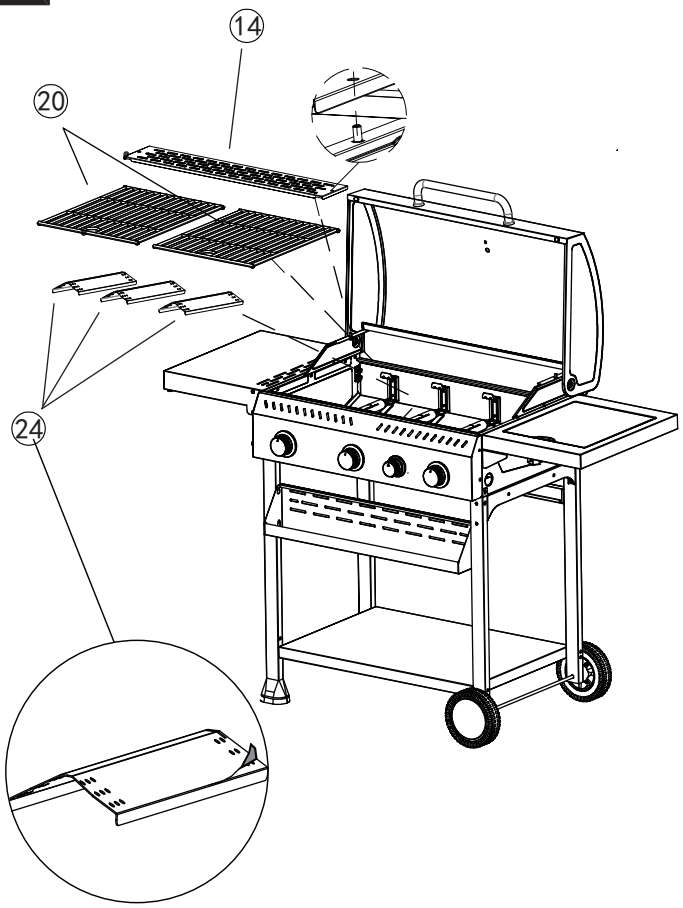


Fit the pot stand

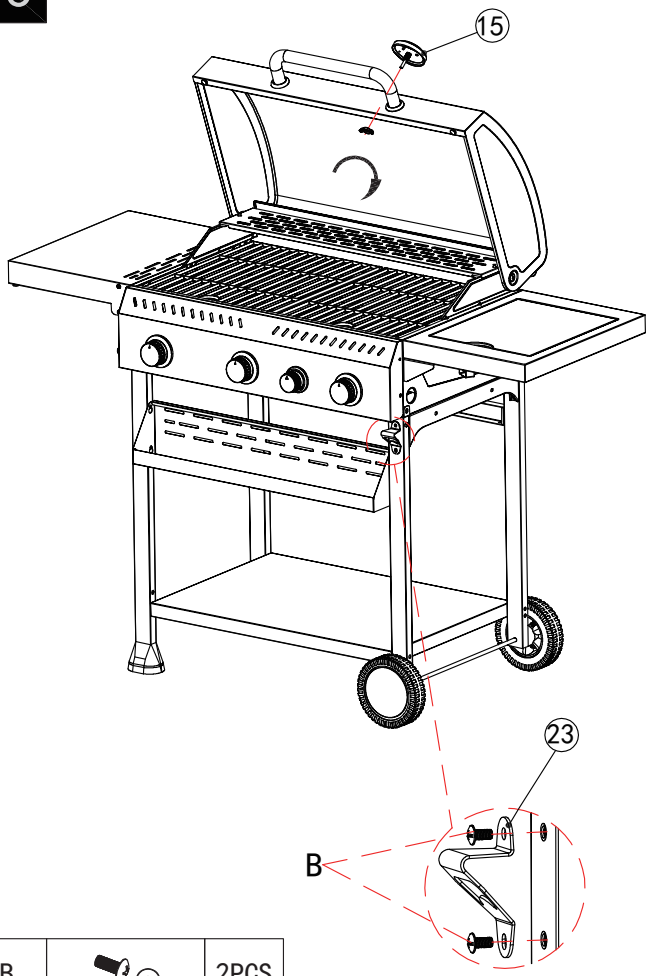
NOTE: Ensuring the tip of ignition electrode points toward one of side burner's gas port openings.

G		1PCS
F		1PCS

12

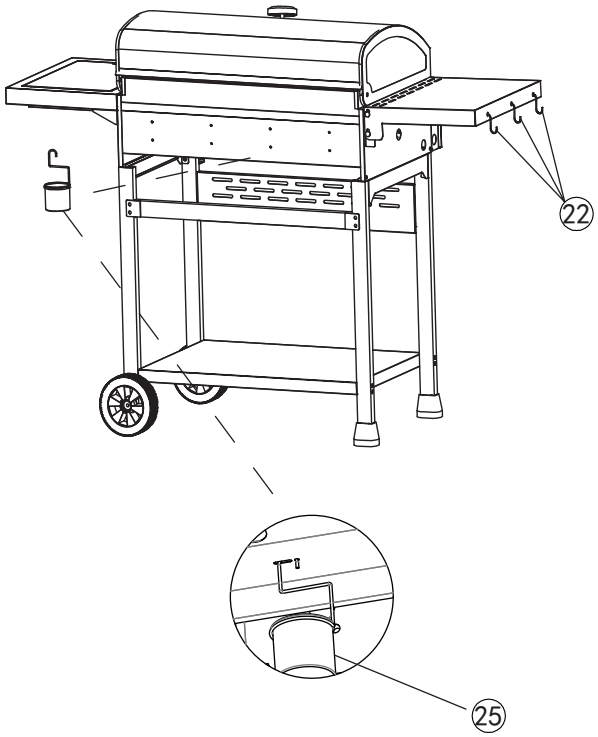


13



B		2PCS

14



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