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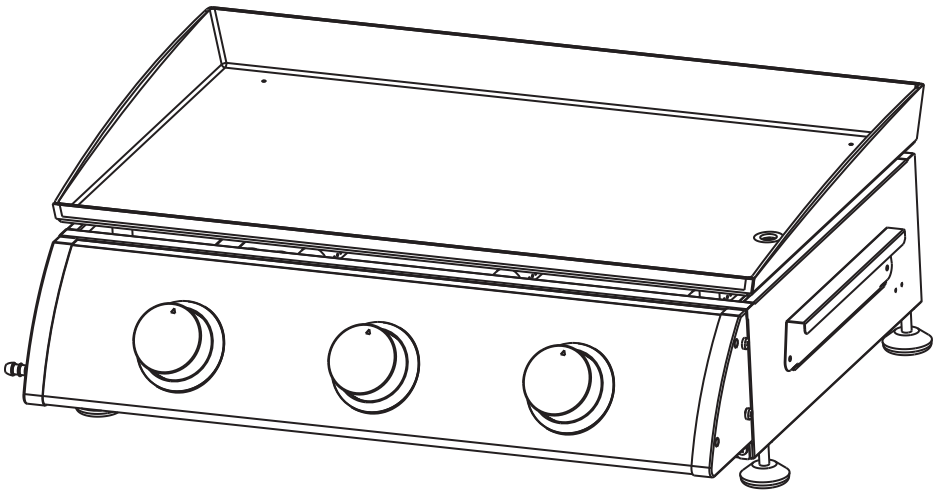
846-108V71

WN-Q03A

OUTDOOR GAS GRILL

（Drawings for reference only）

Type of gas: Butane, Propane, or a mixture



⚠WARNING
FOR YOUR SAFETY
ONLY USE OUTDOORS
(OUTSIDE ANY ENCLOSURE)

CE

Read all instructions carefully, ensuring your grill is properly assembled, installed, maintained and serviced. Failure to follow instructions properly may result in serious injury and/or property damage. Any questions concerning assembly or use of this product, you should contact the gas supplier, manufacturer or service agent.

Notes to the user:
- READ ALL INSTRUCTIONS BEFORE USING THIS APPLIANCE.
- USE OUTDOORS ONLY.
- WARNING! ACCESSIBLE PARTS MAY BE VERY HOT. KEEP YOUNG CHILDREN AWAY FROM THE APPLIANCE.
- KEEP THIS MANUAL FOR FUTURE REFERENCE.
- DO NOT MOVE THE APPLIANCE WHEN COOKING

IMPORTANT, RETAIN FOR FUTURE REFERENCE: READ CAREFULLY

OPERATING INSTRUCTIONS

TECHNICAL INFORMATION

Model:	**WN-Q03A**				
SKU:	**846-108V71SR**				
PRODUCT:	**Outdoor gas grill**				
Manufacturer: **NINGBO XINWEI METAL PRODUCTS CO., LTD.** **Address: No. 562 Qishan Rd., Hengxi Town, Ningbo, Zhejing, China**			Gas consumption		Butane: 545 g/h Propane: 536 g/h
Applicance category	I3+ (28-30/37)		I3B/P (30)	I3B/P (37)	I3B/P(50)
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					
Nominal heat input	Main burner(s): 2.5kW *3 =7.5 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!

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2531/24

IMPORTANT:

Read the following instructions carefully and be sure the appliance is properly installed, assembled and cared for. Failure to follow these instructions may result in serious injury and/or property damage.

If you have any questions concerning assembly or operation, consult the supplier or LPG company.

Never place the cylinder right next to the appliance – it should be placed at its left rear. The cylinder should be placed as far away from the appliance as possible without straining the hose.

Never light the grill with the lid closed.

The appliance and cylinder must be placed on a level surface and must not be used when lit.

NOTE FOR CONSUMER: Keep this manual for future reference.

USE AND CHARACTERISTICS

The barbecue grill is safe and easy to use. Only use this appliance at the correct pressure it is designed for.

Food can be barbecued on the cooking griddle, either with or without the lid being closed. When the lid is closed for five minutes, open it for one minute to release heat.

There is a grease tray and grease cup under the case.

Proper ventilation is vital for this appliance to work efficiently. Ventilation ensures the safety of the user and others nearby. Never use the appliance in enclosed spaces.

When the wind is strong, do not use the gas grill facing the wind.

The appliance is designed for outdoor use only.

Warning! Accessible parts may be very hot. Keep young children away.

Read all instructions before using the appliance.

Do not move the appliance while in use.

When finished, turn off the appliance at the cylinder valve or regulator.

Modifying the appliance can be dangerous and cause injury or property damage.

Sealed parts must not be manipulated by the user.

Do not modify this appliance. Unauthorised modification will void the warranty on this appliance.

Never mount the cylinder under the appliance on the base – this could result in injury or property damage.

Use protective gloves when handling hot components.

Ensure there are no overhead obstructions, such as trees, shrubs or roofs. When installing, ensure there is at least 1m of space around the appliance.

Keep the appliance away from flammable materials, such as petroleum, thinners and other objects that have a flammable warning label.

When finished, close the gas cylinder or regulator.

It is prohibited to use this appliance in enclosed areas.

Do not obstruct the combustion flow and ventilation points.
Keep the ventilation openings of the cylinder free and clear of debris.
Do not obstruct the ventilation openings of the cylinder compartment.

INSTRUCTIONS FOR USE

To avoid damage and/or injury, follow these instructions carefully:

1. Assemble the barbecue by carefully following instructions.
2. Connect the gas hose to the barbecue. Connect the regulator to the hose.
3. Following the regulator instructions supplied, connect the regulator to the cylinder valve.
4. Before turning on the gas supply, turn all control knobs to the ‘OFF’ position.
5. Use the regulator in accordance with the instructions supplied.

LIGHTING YOUR BARBECUE

Lighting instructions: Main burners

1. Following the instructions supplied with the regulator, connect the gas cylinder to the barbecue.
2. Turn all the control knobs to the ‘OFF’ position.
3. Following the instructions, turn the gas supply on at the cylinder or regulator switch. Using soapy water, check the cylinder-to-regulator connection, as well as the hose-to-barbecue connection for leakages. If there is a leakage, bubbles will appear – if this happens, turn off the appliance and do not use. Consult your gas or barbecue supplier for advice.
4. Before ignition, open the lid (if there is one) to light the left burner. Push down and turn the left burner control knob anticlockwise, so it is at the 90° position (full rate position). A click will be heard, this should light the burner. Check the burner is lit – if it is not, repeat this process.
5. If the burner does not light after two attempts, turn the gas tap off and wait for five minutes before trying again.
6. When the burner is lit, the rate can be adjusted by turning the knob anticlockwise to any position between full and low rate.
7. Light the remaining burners from left to right in sequence.
8. Never light a burner that does not have a burner assembly directly adjacent to it – this could be hazardous.
9. Manual ignition: If the burner does not light after two attempts, put lit matches on the ignition pin, then put the ignition pin onto the burner.

Warning: If any burner fails to ignite, turn the control knob off (clockwise) and turn the cylinder valve off. Wait for five minutes before trying again.

After use, close the gas supply by turning the regulator switch or cylinder valve off.
In the event of light back when in use, turn all controls, the cylinder valve and regulator off. Wait for five minutes before relighting the appliance. If problems persist after relighting, consult your gas supplier, the store of purchase or a qualified gas engineer for assistance. Never try to fix the problem yourself – this could cause serious injury and/or property damage.

Before storage, clean the appliance of excess fat, using a damp cloth with mild detergent.

Store the appliance in a clean and dry environment.

Do not store your gas cylinder indoors. Store in a well ventilated area, away from direct sunlight.

CONNECTING THE GAS CYLINDER TO THE APPLIANCE

This appliance is only suitable for use with low-pressure butane, propane or their mixture gas and used with the appropriate low-pressure regulator via a flexible hose. The hose should be secured to the regulator and the appliance with hose clips.

-Using 28mbar regulator with category I3+ for butane gas and a 37mbar regulator with category I3+ for propane gas.
-Using a 30mbar regulator with category I3B/P (30).
-Using a 37mbar regulator with category I3B/P (37).
-Using a 50mbar regulator with category I3B/P (50).
Use a suitable regulator certified to BSEN 16129.
Please consult your LPG supplier for information regarding a suitable regulator for the gas cylinder.

BEFORE USE, PLEASE CHECK FOR LEAKS

Never check for leaks with a naked flame. Always use a soapy water solution

TO CHECK FOR LEAKS

Make 2-3 fluid ounces of leak-detecting solution – mix one part with washing up liquid and three parts with water.

Ensure the control valve is off.

Connect the regulator to the cylinder, then connect the regulator to the hose and gas grill – ensure the connections are secure, then turn the gas on.

Brush the soapy solution onto the hose and all joints. If bubbles appear, you have a leak, which must be fixed before use. If there is a leak, turn off the gas supply immediately.

Retest after fixing the fault. Turn OFF the gas at the cylinder after testing. Once finished, retest to ensure the leak is fixed. Turn the gas off at the cylinder after testing.

If the leakage cannot be fixed, consult your gas supplier.

REGULATOR AND HOSE

Only use regulators and hose, which are approved for LPG at the above pressures (See Page 2). The life expectancy of the regulator is estimated at 10 years. It is recommended to change the regulator within 10 years of the date manufactured.

Using the wrong regulator or hose is unsafe; always check that you have the correct items before using this appliance.

The hose must conform to the relevant standard for the country of use. The length of the hose must be 1.5 metres (maximum). Worn or damaged hoses must be replaced. Ensure the hose is not obstructed, tangled or in contact with any part of the barbecue, other than at its connection. Depending on national conditions and/or validity, change the hose when needed.

The hose should not be twisted or tangled when attached to the regulator and appliance. No part of the hose should touch any part of the appliance. Place the cylinder to the left side – it should be at the maximum distance from the appliance, without straining the hose.

STORING THE APPLIANCE

If storing the appliance inside, ensure the cylinder is disconnected and removed. When not in use for long periods, it should be stored in its original packaging and placed in a dust free environment.

GAS CYLINDER

The appliance can be used with any gas cylinder, with weights between 4.5-15kg butane and 3.9-13kg propane. Do not drop or handle the cylinder roughly. When not in use, the cylinder must be disconnected. After disconnecting the cylinder from the appliance, relace its protective cap. The maximum weight of the cylinder is 6.75kg.

Store cylinders outdoors in an upright position, ensuring it is out the reach of children. Never store cylinders where temperatures exceed 50°C . Keep the cylinders away from flames, pilot lights and other sources of ignition. Do not smoke near the cylinders.

CLEANING AND CARE

CAUTION: Before cleaning and maintenance, ensure the appliance is cool and the fuel supply is turned off at the gas cylinder. The gas grill should be serviced at least once a year by a professional engineer. Do not attempt to service this appliance by yourself.

CLEANING

‘Burning off’ the barbecue after every use (for approx. 15 minutes) will keep excessive food residue to a minimum.

OUTSIDE SURFACE

Use mild detergent or baking soda and hot water. Non-abrasive scouring powder can be used on stubborn stains, then rinse with fresh water.

If the inside surface of the barbecue lid has the appearance of peeling paint, it is because baked on grease has turned into carbon and is flaking off. Clean thoroughly with hot and soapy water. Rinse with fresh water and allow to completely dry. **NEVER USE OVEN CLEANER**

INSIDE OF BARBECUE BOTTOM

Remove residue using a brush, scraper and/or cleaning pad, then wash with soapy water. Rinse with fresh water and allow to dry.

PLASTIC SURFACES

Clean with a soft cloth and hot soapy water, then rinse with fresh water. Do not use abrasive cleaners, degreasers or concentrated barbecue cleaners on plastic parts.

COOKING GRIDDLE

Use a mild soapy water solution. Non-abrasive scouring powder can be used on stubborn stain, then rinse with fresh water.

GREASE TRAY AND GREASE CUP

Please do not open the grease tray during use.

When cleaning the grease tray, take away the cup, then pull out the tray. Check the grease cup and remove the oil when 1/3 full.

Method: When the grease cup cools down, remove it horizontally.

CLEANING THE BURNER ASSEMBLY

Turn off the gas at the control knob and disconnect the cylinder, then remove the cooling grate.

Clean the burner with a soft brush or blow clean with compressed air, then wipe with a cloth.

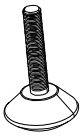
Clean any clogged ports with a pipe cleaner or stiff wire (an open paper clip).

Inspect burner for any damage (cracks or holes) – if damages are found, it must be replaced. Reinstall the burner, ensuring the gas valve orifices are correctly positioned and secured inside the burner inlet (venturi).

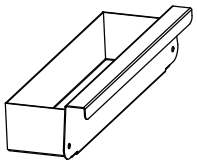
In some cases, the barbecue will light back because of insects or spiders in the burner. If this happens, use a bottle brush and insert it through the burner inlet. If the problems persist, consult your gas supplier.

PARTS

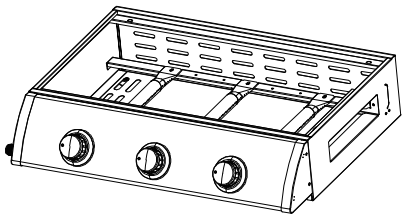
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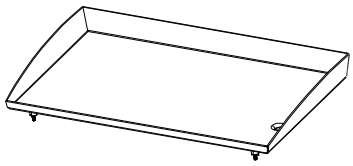
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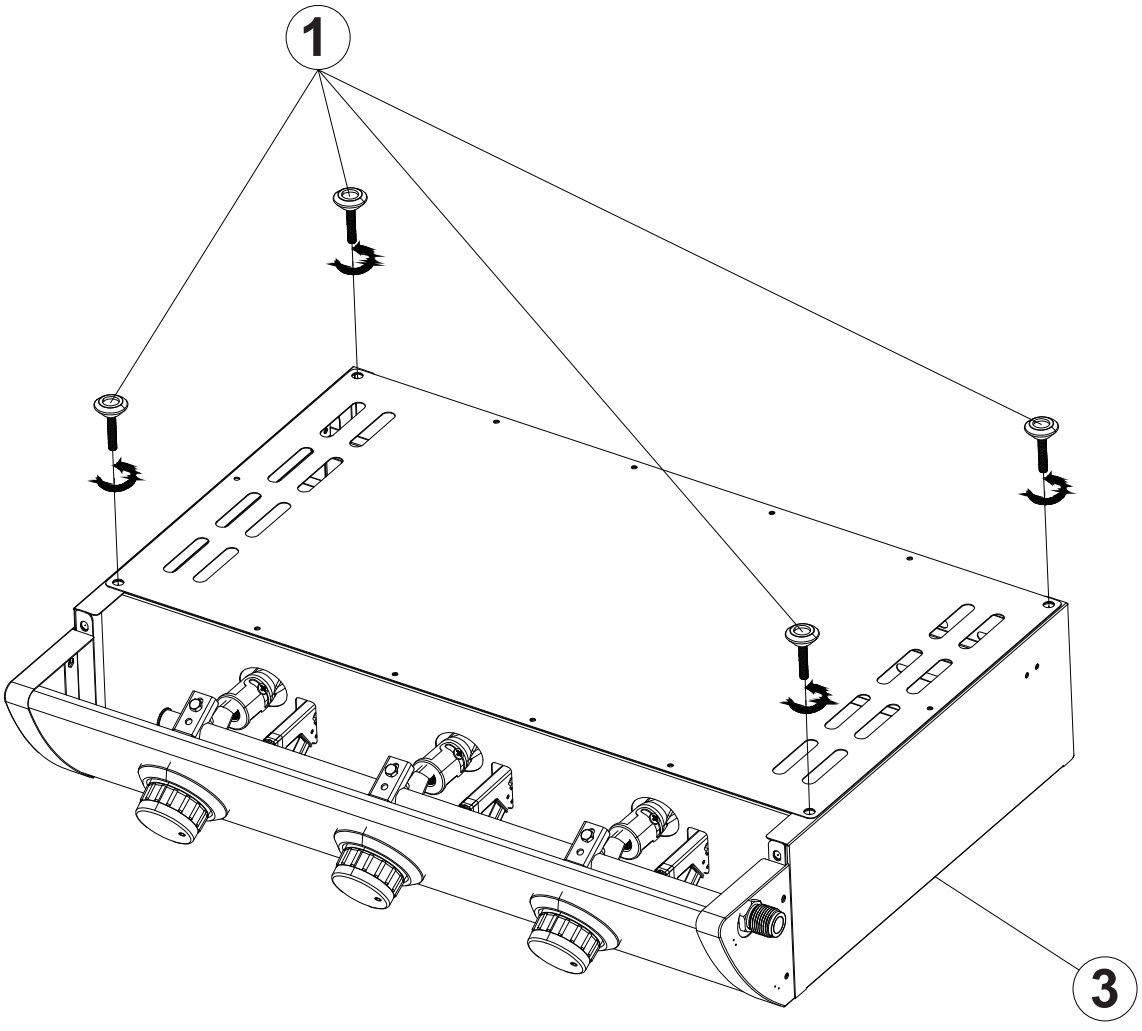
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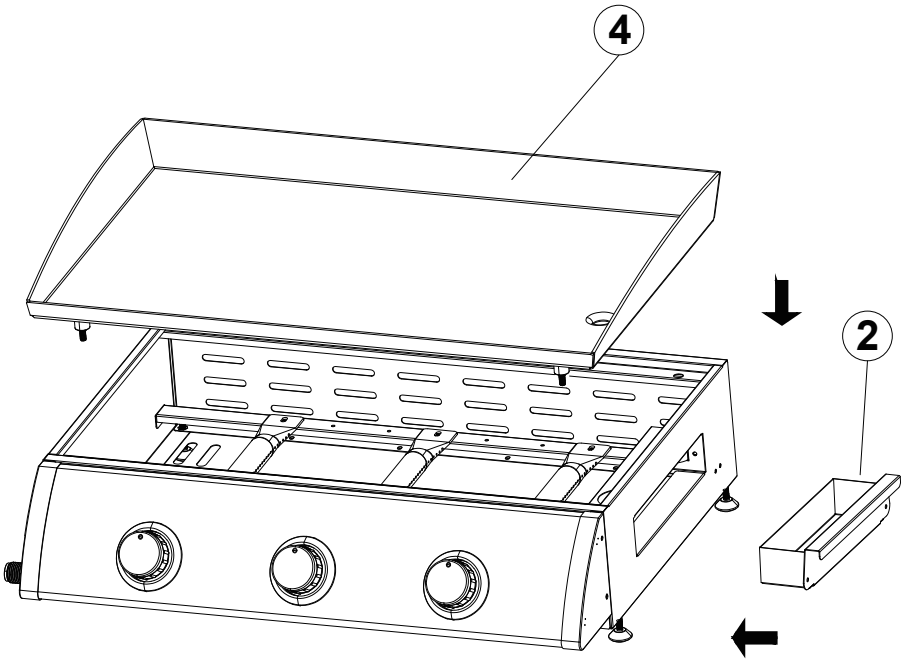
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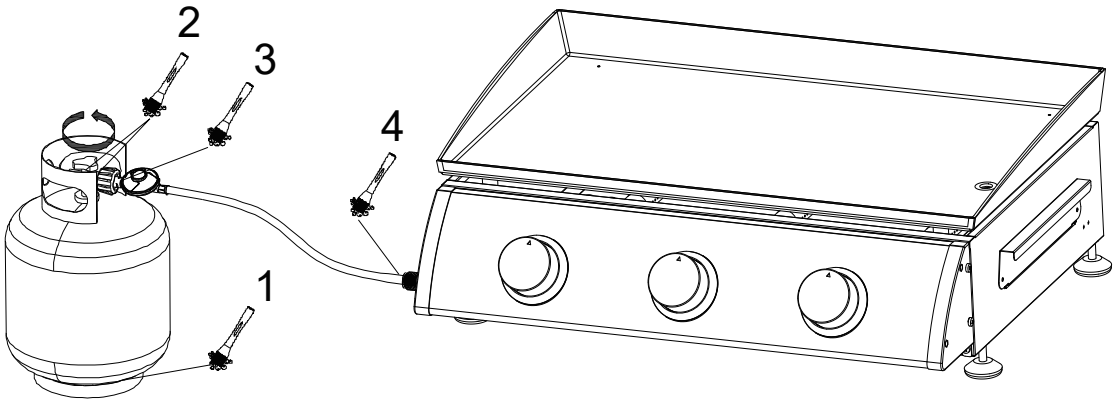
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Done





UK

If you have any questions, please contact our customer care center.
Our contact details are below:


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enquiries@mhstar.co.uk

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Nuestros datos de contacto son los siguientes:


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atencioncliente@aosom.es

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C/ Roc Gros, nº 15. 08550, Els Hostalets de Balenyà,
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Nos coordonnées sont les suivantes:


0033-1-84166106


aosom@mhfrance.fr

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92130 Issy-les-Moulineaux
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PT

Se tiver alguma dúvida, por favor contacte o nosso Centro de Atendimento ao Cliente.
Os nossos dados de contacto são os seguintes:


0034-931294512


info@aosom.pt.

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SPANISH AOSOM, S.L
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TEL: 931294512 (SEG-SEX DAS 7:30H ÀS 16:30H)
INFO@AOSOM.PT
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Wenn Sie Fragen haben, wenden Sie sich bitte an unser Kundendienstzentrum.
Unsere Kontaktdaten stehen unten:


0049-0(40)-88307530


service@aosom.de

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I nostri dettagli di contatto sono di seguito:


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clienti@aosom.it

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