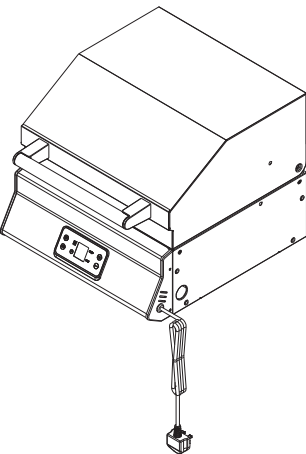


EN Electrical BBQ

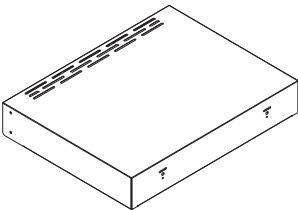
EN IMPORTANT - These instructions are for your safety. Please read through them thoroughly prior to handling the product and retain them for future reference.

V11024_5063022571908_MAND2_2324

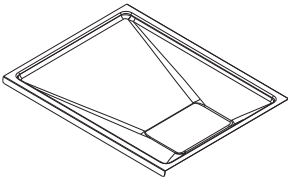
5063022571908



01. x1



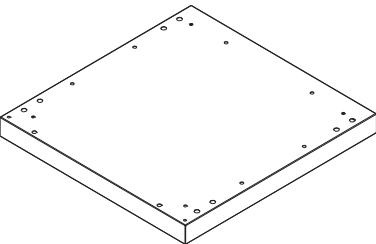
02. x2



03. x1



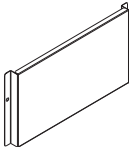
04. x2



05. x1



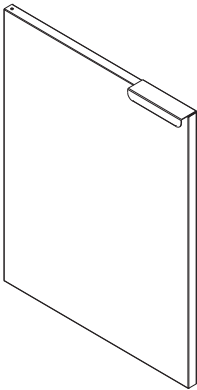
06. x3



07. x2



08. x1



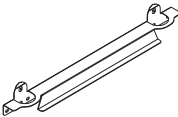
11. x1



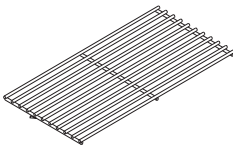
09. x2



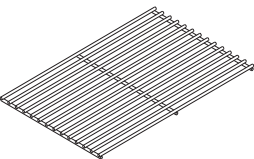
10. x4



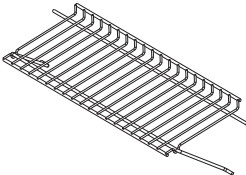
12. x2



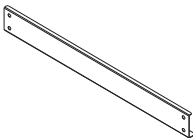
13. x1



14. x1



15. x1



16. x1



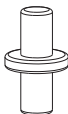
17. x16
(1/4 - 20 mm)



18. x24
(5/32 - 32 mm)

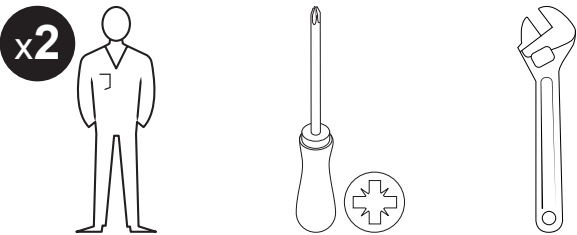


19. x4



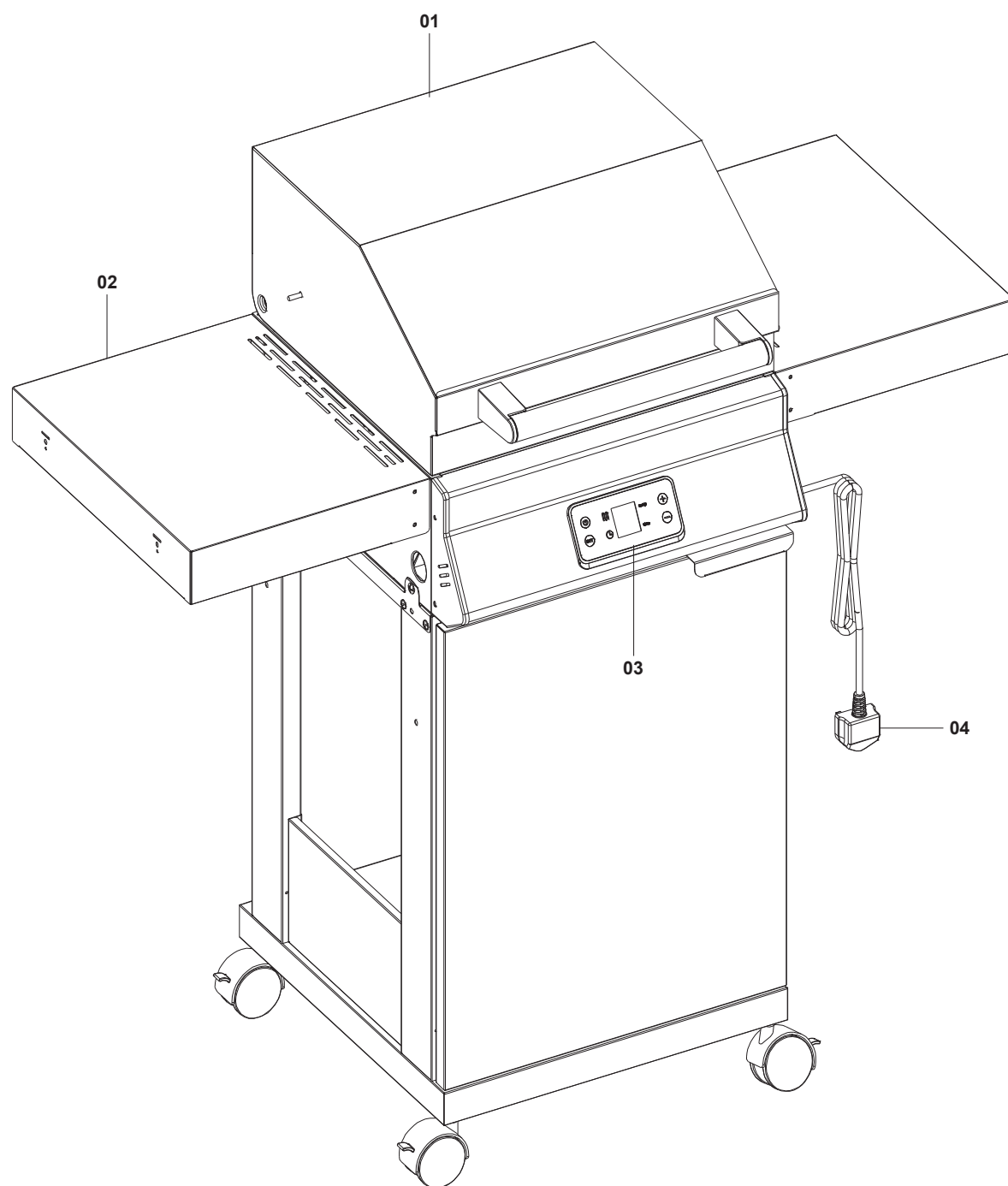
20. x1

EN You will need



EN Contents

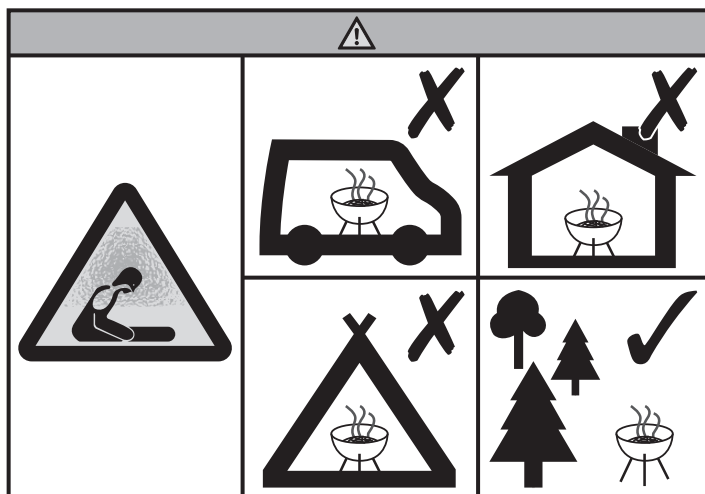
EN	
Product description	4
Safety	5
Guarantee	6
Assembly	7
Use	15
Care & maintenance	17



EN 1. Lid 2. Side shelf 3. Control panel 4. Power plug

EN Safety

- For domestic OUTDOORS use only. Do not use indoors.



- The supply cord should be regularly examined for signs of damage and the appliance is not to be used if the cord is damaged.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- The appliance must not be immersed into water for cleaning.
- When positioning, ensure the unit is at minimum of 1 metre away from flammable items, materials, surfaces or structures.
- DO NOT move the appliance during use.
- DO NOT leave this product unattended when in use.
- The handle may become very hot during use. Always open the hood (if present) using oven gloves or mittens holding the centre of the handle.
- Take care when opening the hood (if present) to ensure that hot steam does not burn you.
- Keep children and pets at a safe distance from the unit when in use.
- Turn off the controller after use.
- The appliance should be supplied through a residual current device (RCD) having a rated residual operating current not exceeding 30 mA.
- Use only on firm level ground.
- Take care to ensure that it is not placed UNDER any combustible surface or material.
- Do not use this appliance near a swimming pool or any body of water e.g. garden pond.
- The appliance is to be connected to a socket-outlet having an earthing contact.
- Connection through an extension lead is not recommended.
- If an extension lead is used, it must be designed for outdoor use and rated at least 10 A 230 V.
- Use the shortest length extension lead possible.
- Never connect 2 or more extension leads together.
- Always fully unwind a reel extension cable as they will overheat if cable is left on the reel.
- Locate the power cord away from high traffic areas.
- If using an extension lead make sure no other appliances are plugged into the device at the same time.
- Keep the plug and socket connection dry and above ground.

- Completely unwind the power cord and keep it clear of the appliance body.
- Keep the power cord and plug away from any heat source.
- Make sure the temperature controller is securely fixed onto the body.
- Confirm all control knobs are in the off position.



IMPORTANT: FLARE UPS CAN OCCUR FROM RESIDUE FAT AND JUICES DRIPPING ONTO THE HOT HEATING ELEMENT.

- To control flare-up, it is advisable to trim away excess fat from meat and poultry before grilling.
- If a flare up occurs, do not use water to put out fire. Turn the grill to OFF. Unplug the power cord and wait for the grill to cool.
- Always protect your hands when handling anything near the cooking surface of the appliance.
- When you have finished using your appliance, turn the control to the "Off" position, then remove the plug from socket. Wait until the appliance is sufficiently cool before closing the hood/lid.



WARNING: CHARCOAL OR SIMILAR COMBUSTIBLE FUELS MUST NOT BE USED WITH THIS APPLIANCE.

- This product is not suitable for use with Lava Rock.
- Do not use the appliance as a heater.
- The use of oven gloves or mittens is recommended when handling hot surfaces.



WARNING: ACCESSIBLE PARTS MAY BE VERY HOT. KEEP YOUNG CHILDREN AWAY.

- DO NOT cook with the hood/lid (if present) down when the control knobs are set to 'HIGH' - this will damage your appliance.
- Never overload the grill with food - evenly space over the cooking grill surface.
- In the event of an uncontrollable fire, immediately unplug the power cord and call for help. DO NOT PUT YOURSELF AT RISK!
- Ensure aerosols are not used near this unit when in use.
- Parts sealed by the manufacturer or his agent must not be altered by the user.




CAUTION: EATING RAW OR UNDER COOKED MEAT CAN CAUSE FOOD POISONING (E.G. BACTERIA STRAINS SUCH AS E. COLI).

- Pre-cooking of larger meat or joints is recommended before finally cooking on your barbecue.
- The plug and its socket-outlet shall be not exposed on the rain and splashing water.

Technical specifications

Reference:	5063022571908
Rated voltage:	220-240 V~, 50/60 Hz
Nominal power:	2500 W
IP:	IP24

	This product complies with conformity requirements of the applicable European Regulations or Directives.
	Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. Check with your Local Authority or local store for recycling advice.

Guarantee

We take special care to select high quality materials and use manufacturing techniques that allow us to create products incorporating design and durability. This product has a manufacturer's guarantee of 2 years against manufacturing defects, from the date of purchase (if bought in store) or date of delivery (if bought online), at no additional cost for normal (non-professional or commercial) household use.

To make a claim under this guarantee, you must present your proof of purchase (such as a sales receipt, purchase invoice or other evidence admissible under applicable law), please keep your proof of purchase in a safe place. For this guarantee to apply, the product you purchased must be new, it will not apply to second hand or display products. Unless stated otherwise by applicable law, any replacement product issued under this guarantee will only be guaranteed until expiry of the original period guarantee period.

This guarantee covers product failures and malfunctions provided the product was used for the purpose for which it is intended and subject to installation, cleaning, care and maintenance in accordance with the information contained in these terms and conditions, in the user manual and standard practice, provided that standard practice does not conflict with the user manual.

This guarantee does not cover defects and damage caused by normal wear and tear or damage that could be the result of improper use, faulty installation or assembly, neglect, accident, misuse, or modification of the product. Unless stated otherwise by applicable law, this guarantee will not cover, in any case, ancillary costs (shipping, movement, costs of uninstalling and reinstalling, labour etc), or direct and indirect damage.

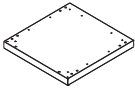
If the product is defective, we will, within a reasonable time, replace, refund or provide spare parts.

Rights under this guarantee are enforceable in the country in which you purchased this product. Guarantee related queries should be addressed to the store you purchased this product from.

The guarantee is in addition to and does not affect your statutory rights.

IMPORTANT - RETAIN FOR FUTURE REFERENCE: READ CAREFULLY.

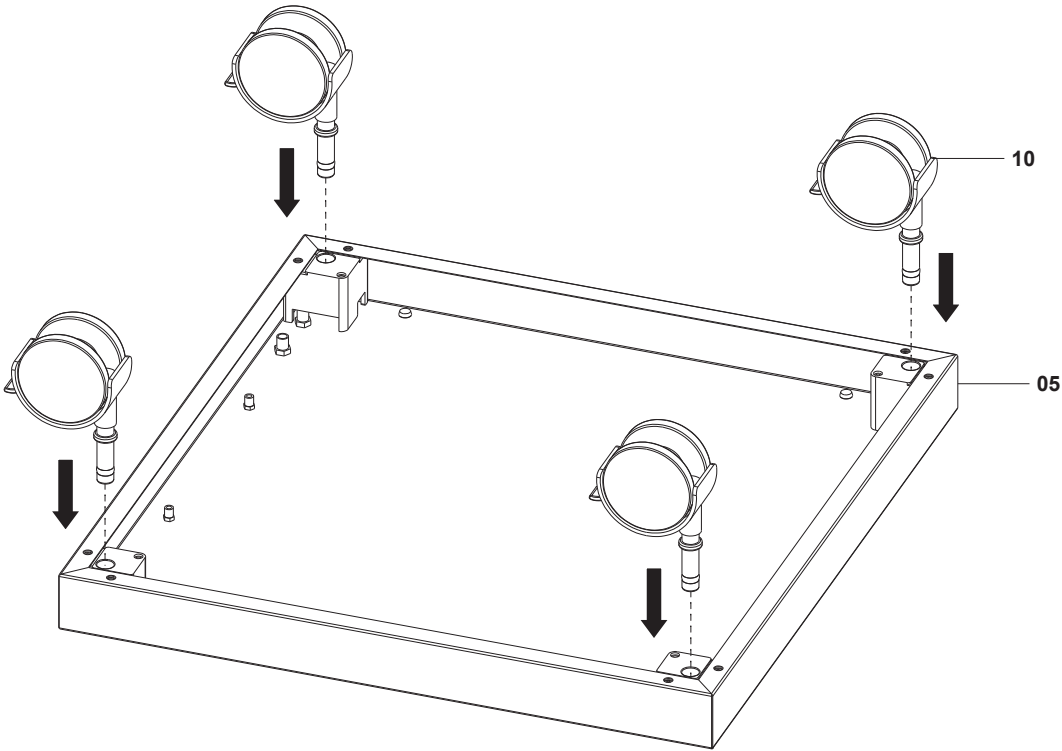
01



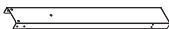
05. x1



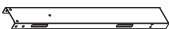
10. x4



02



06. x3



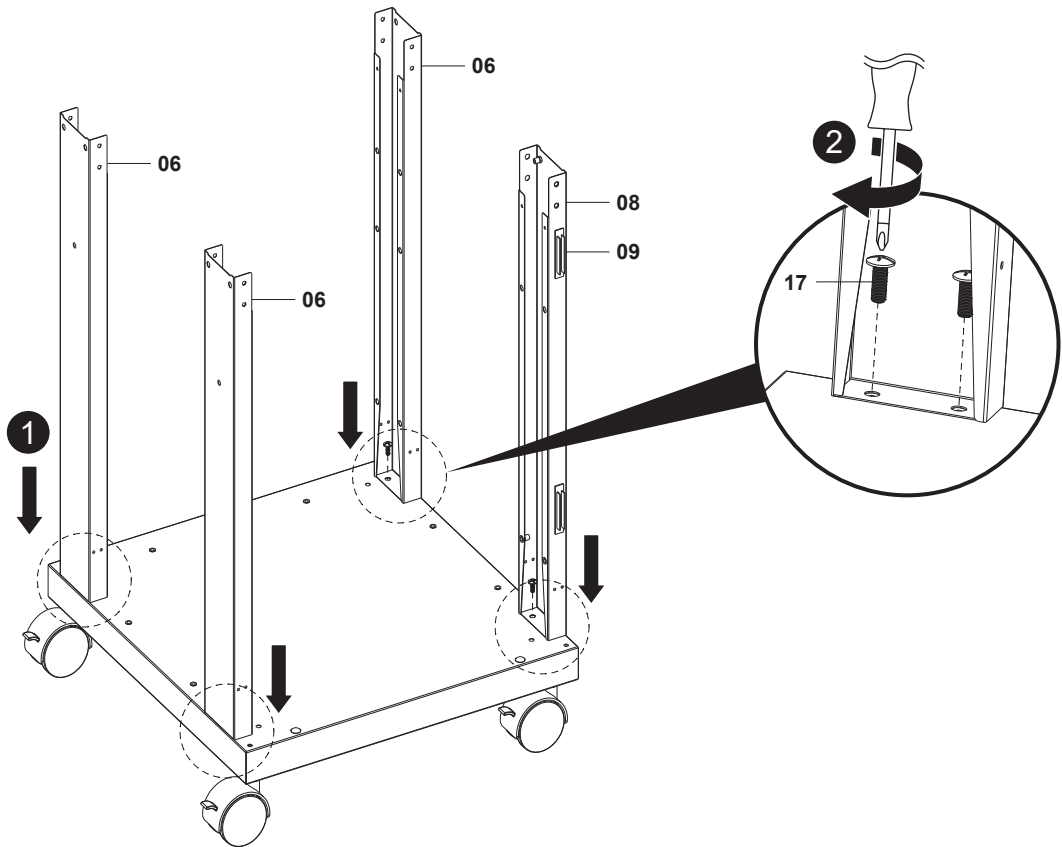
08. x1



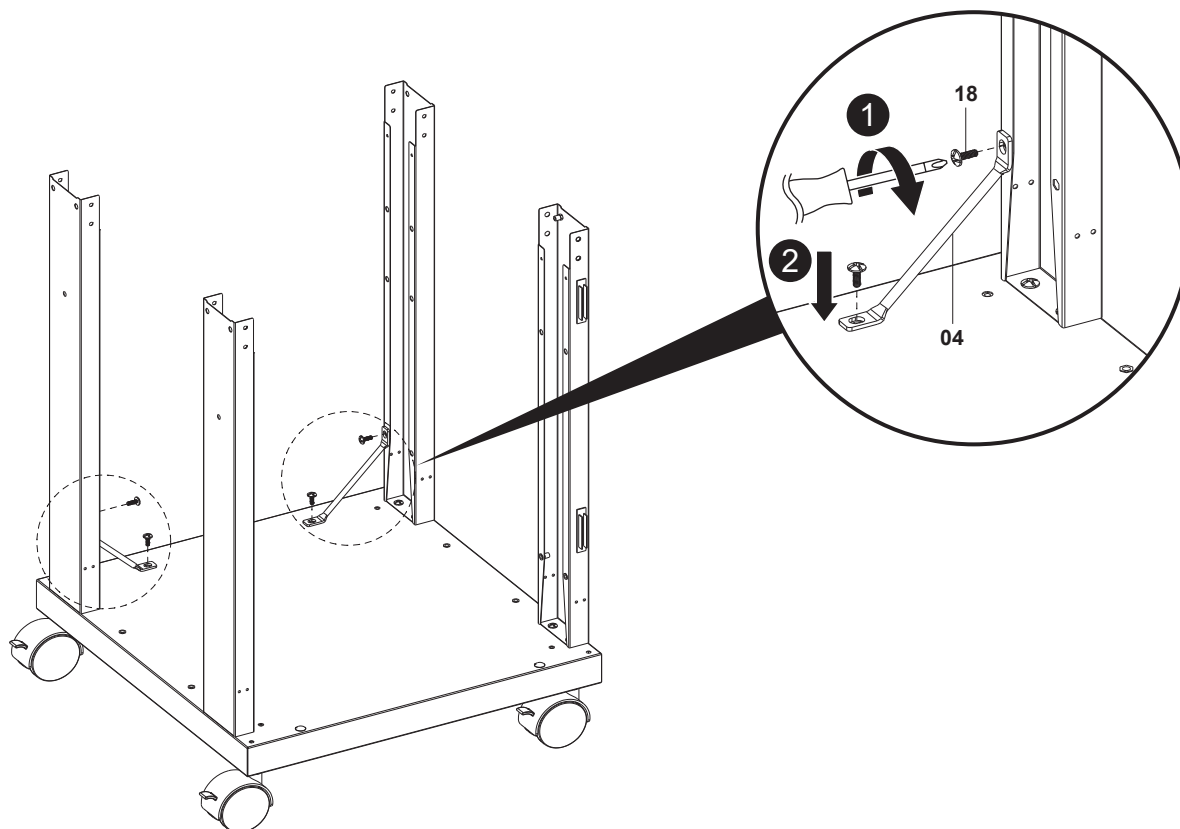
09. x2



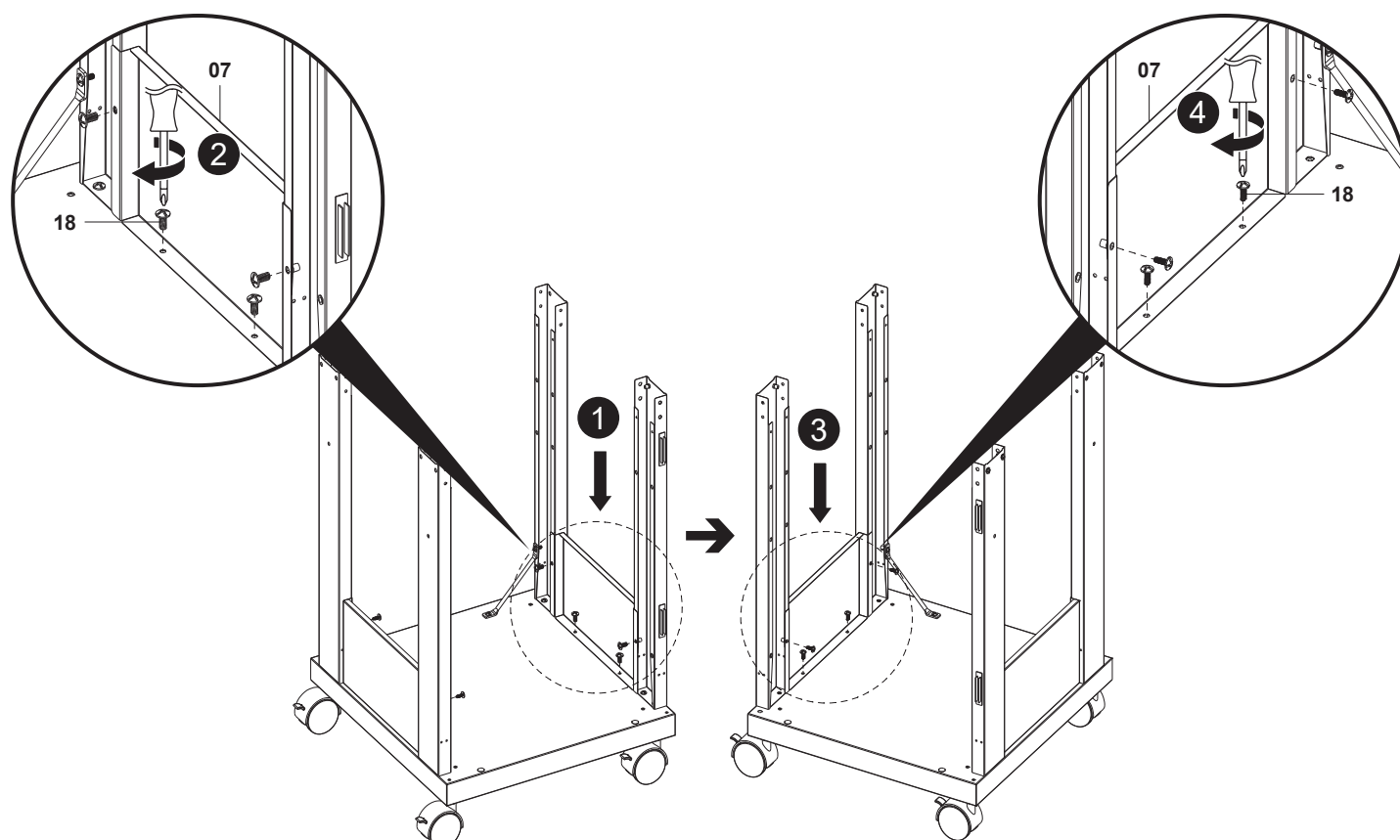
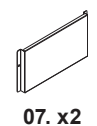
17. x8



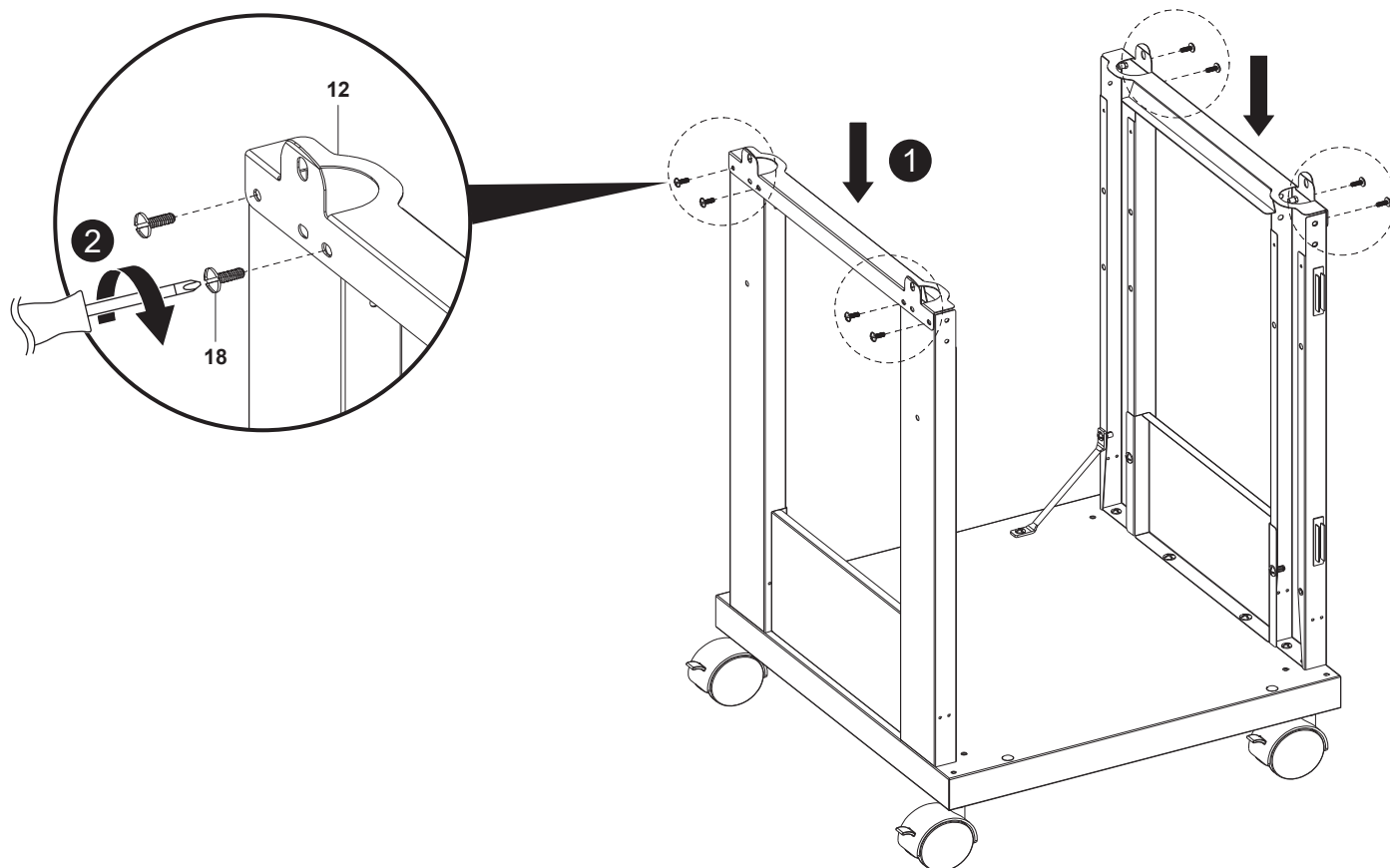
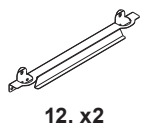
03



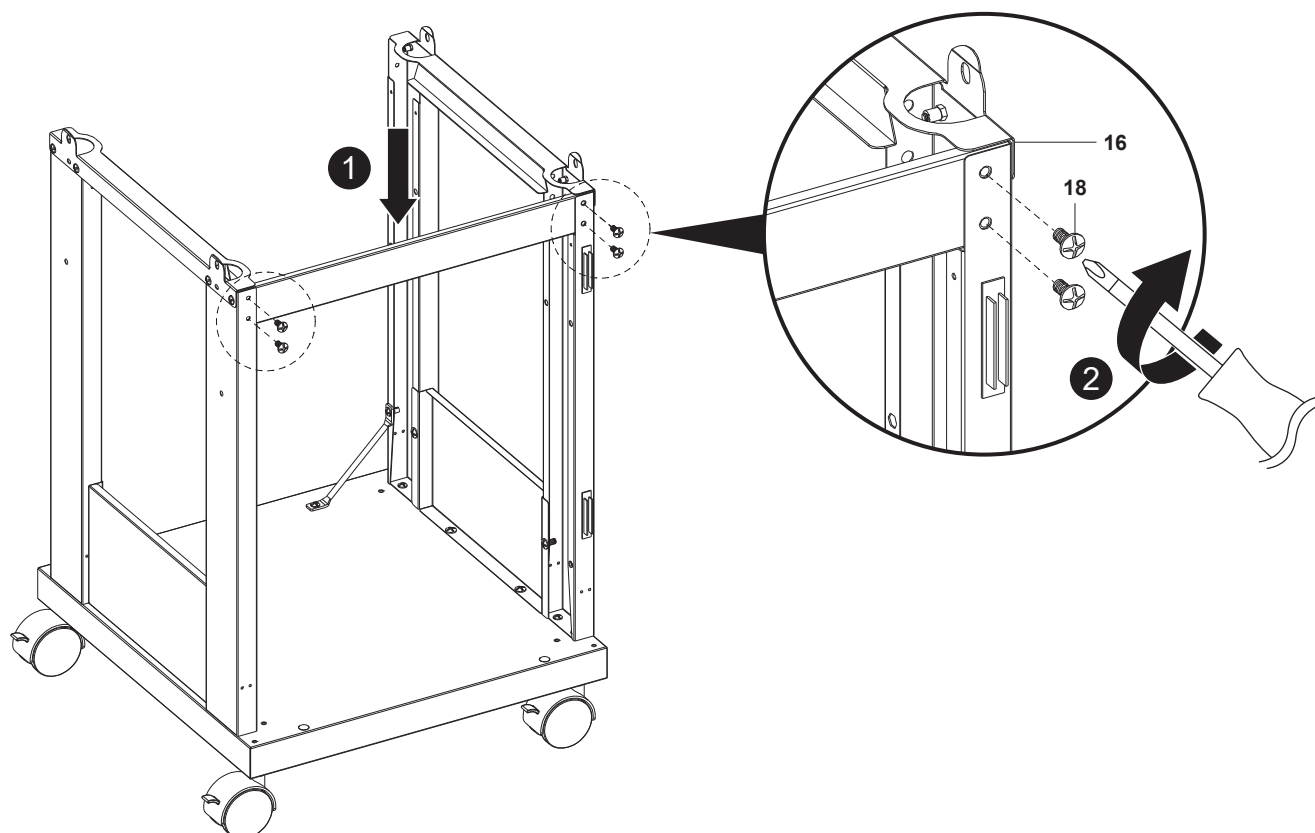
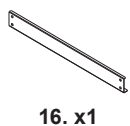
04



05



06



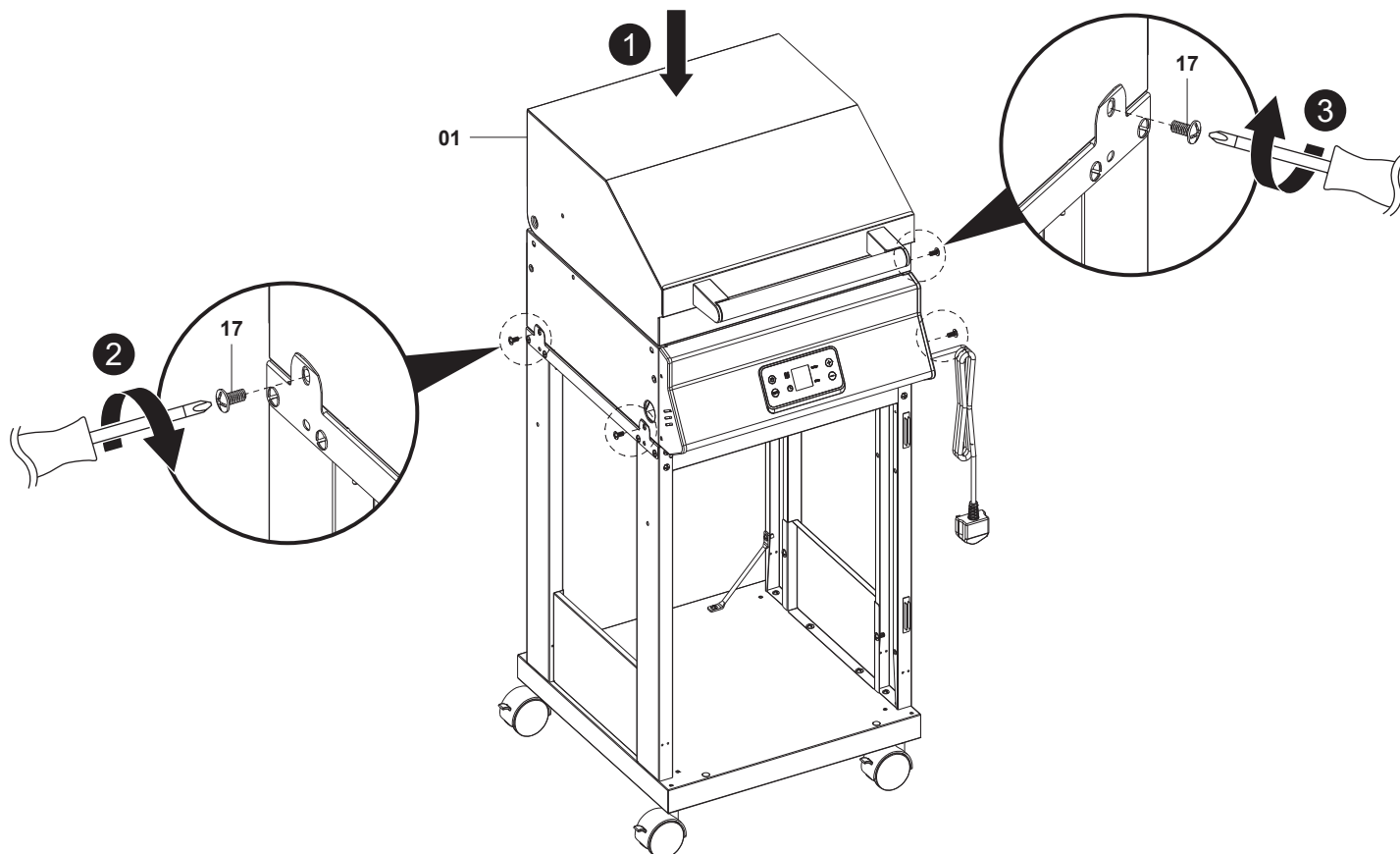
07



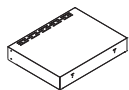
01. x1



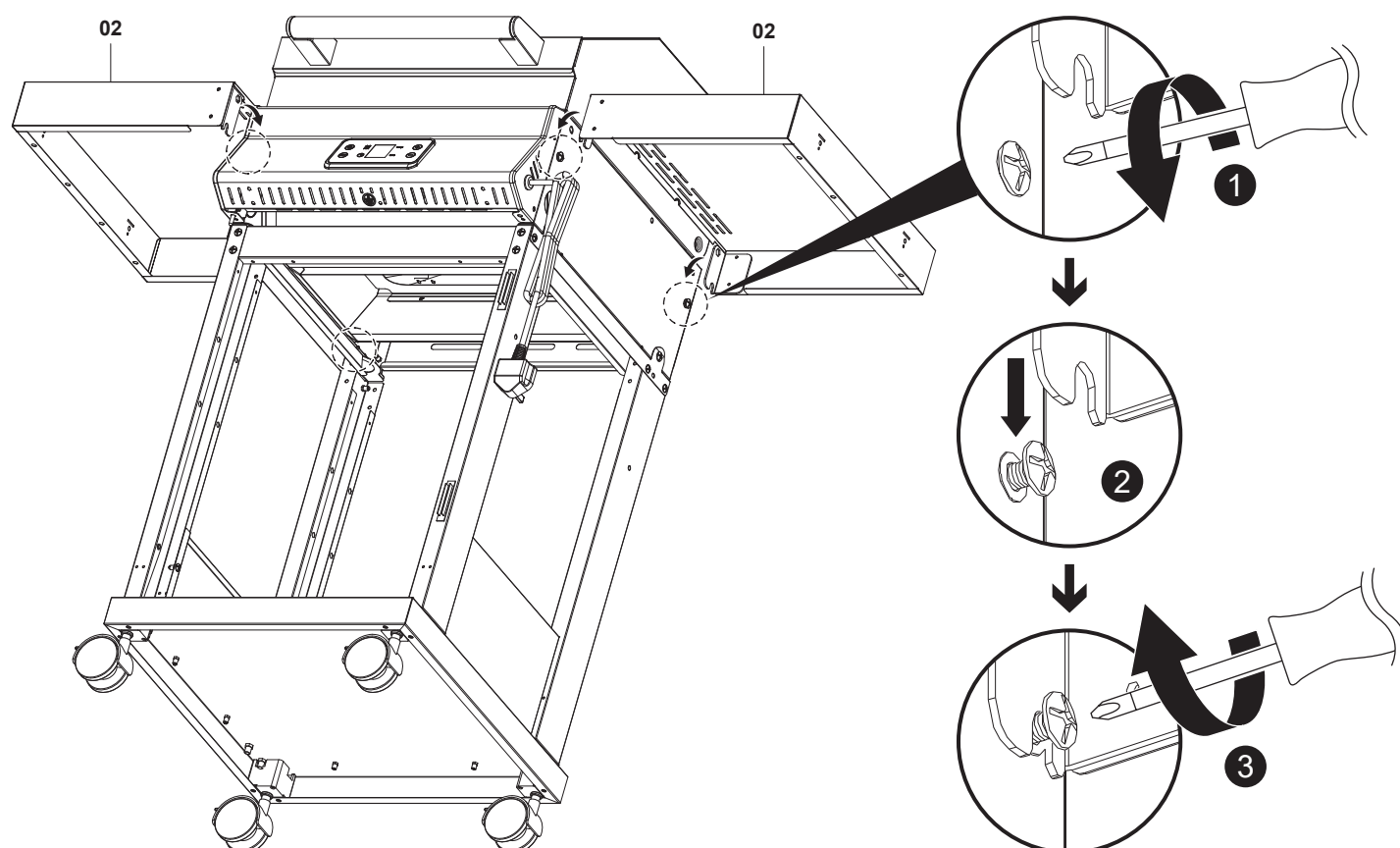
17. x4



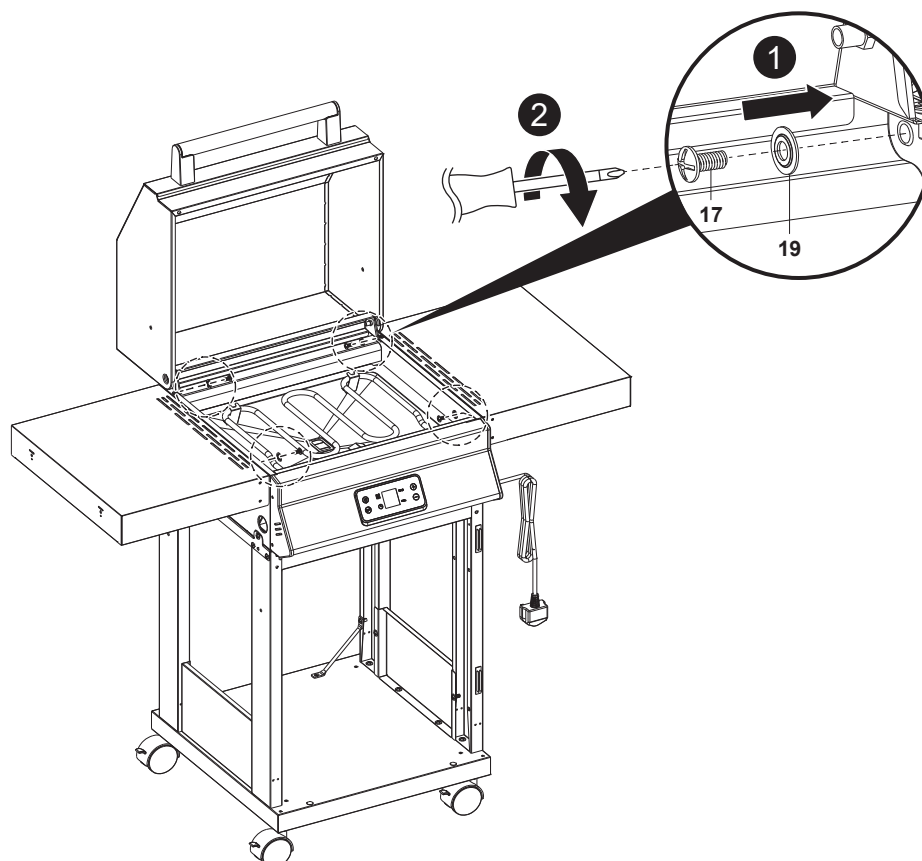
08



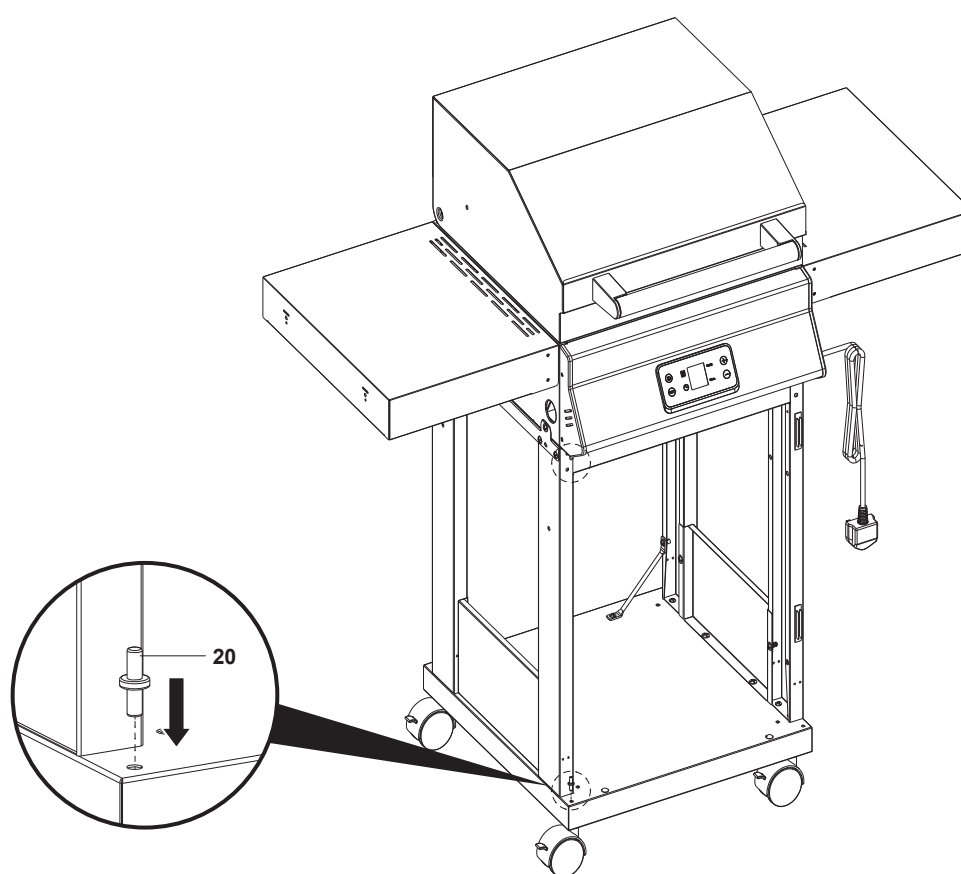
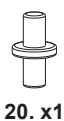
02. x2



09



10

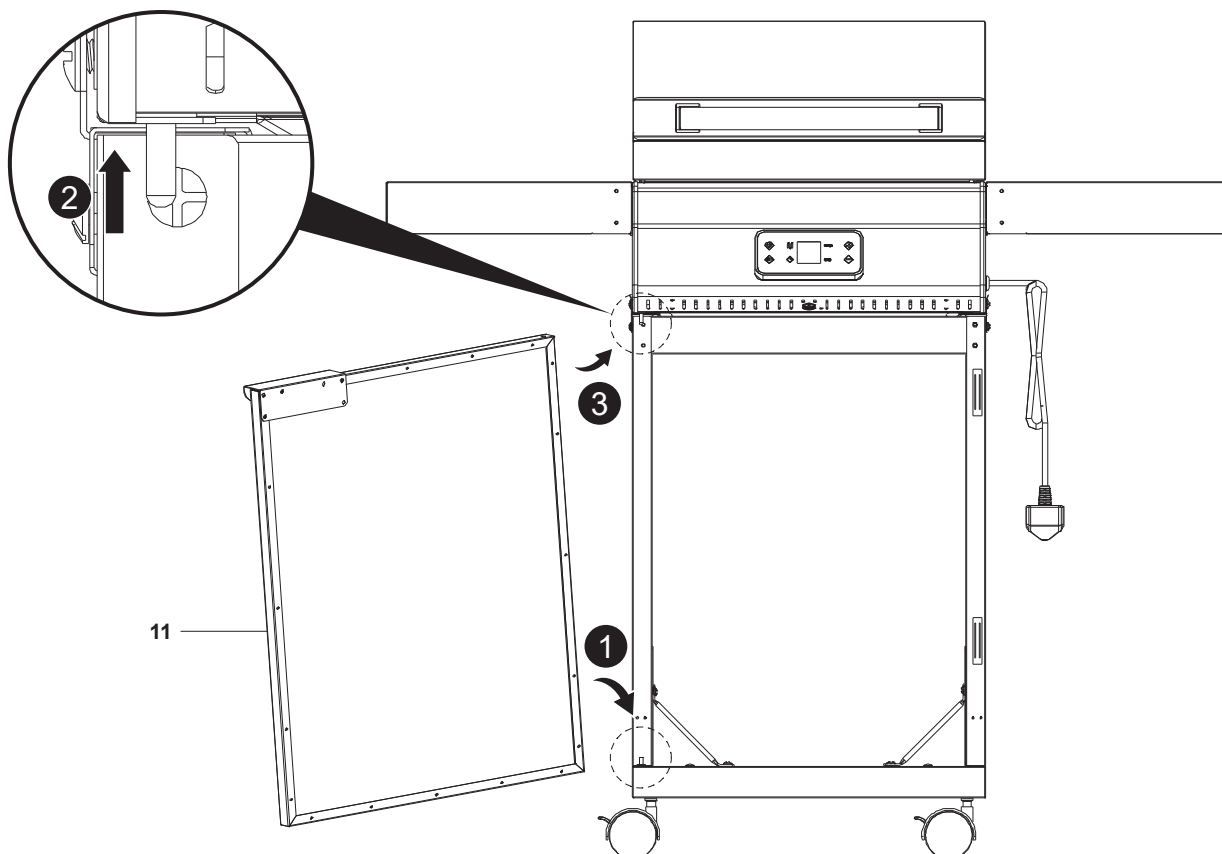


11

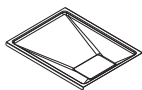
11



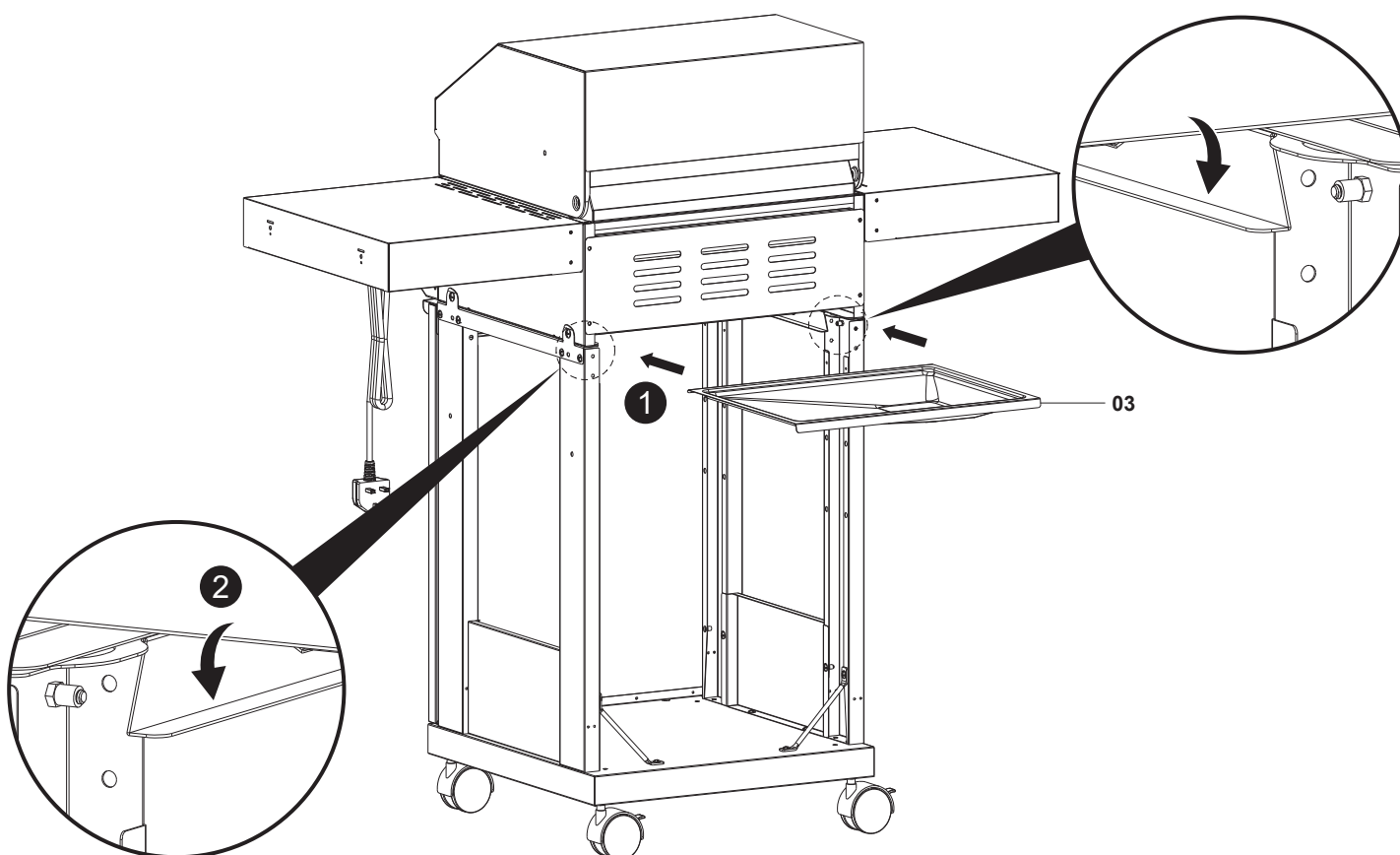
11. x1



12

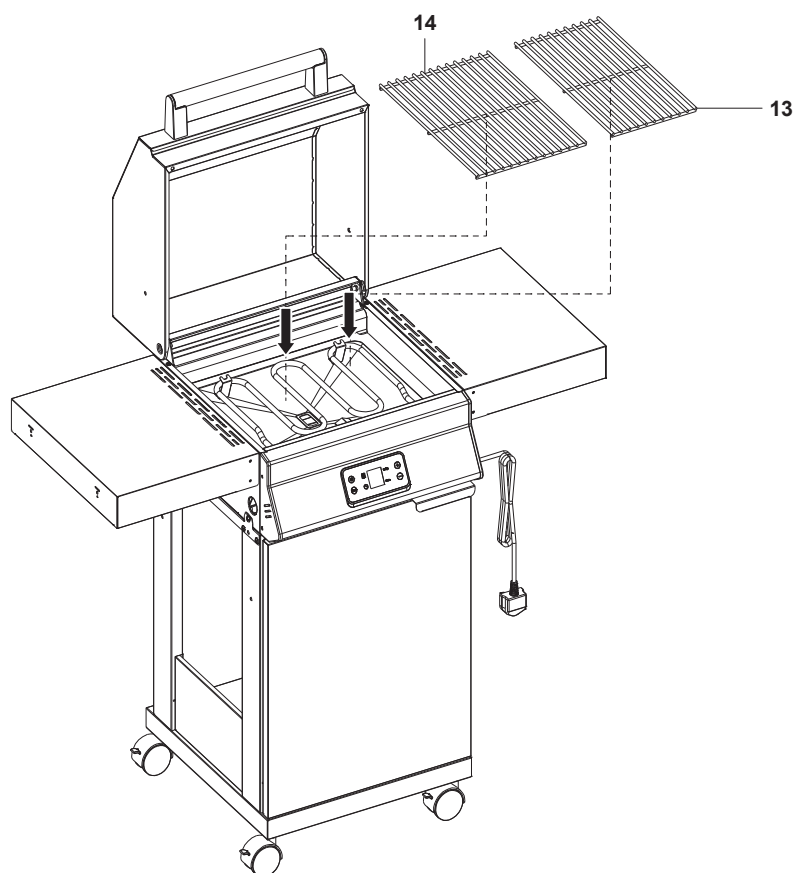
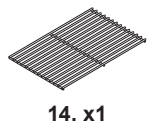
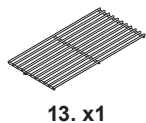


03. x1

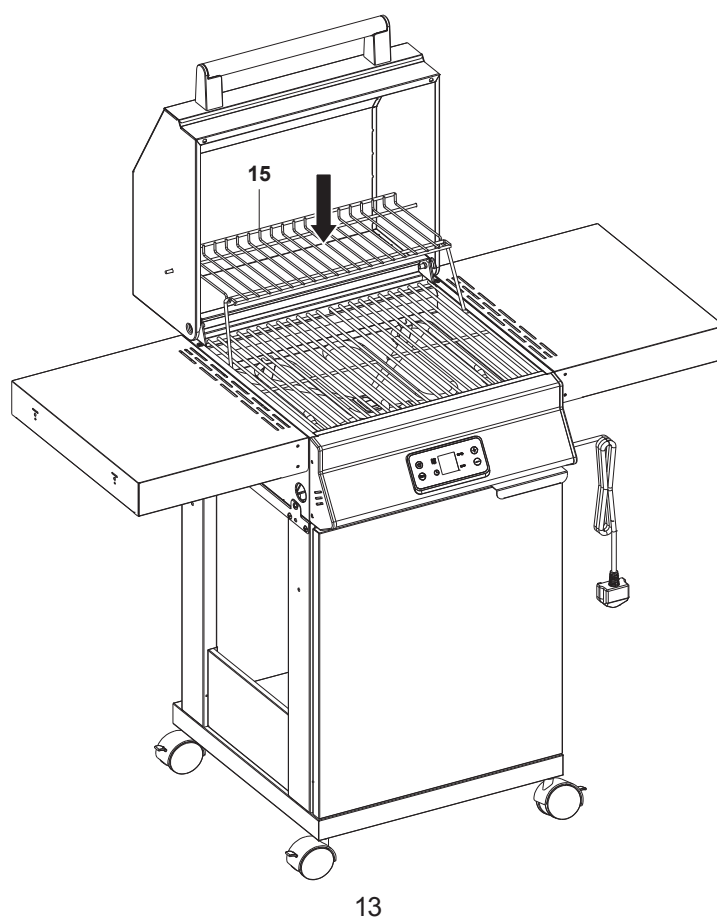
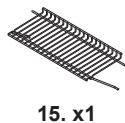


12

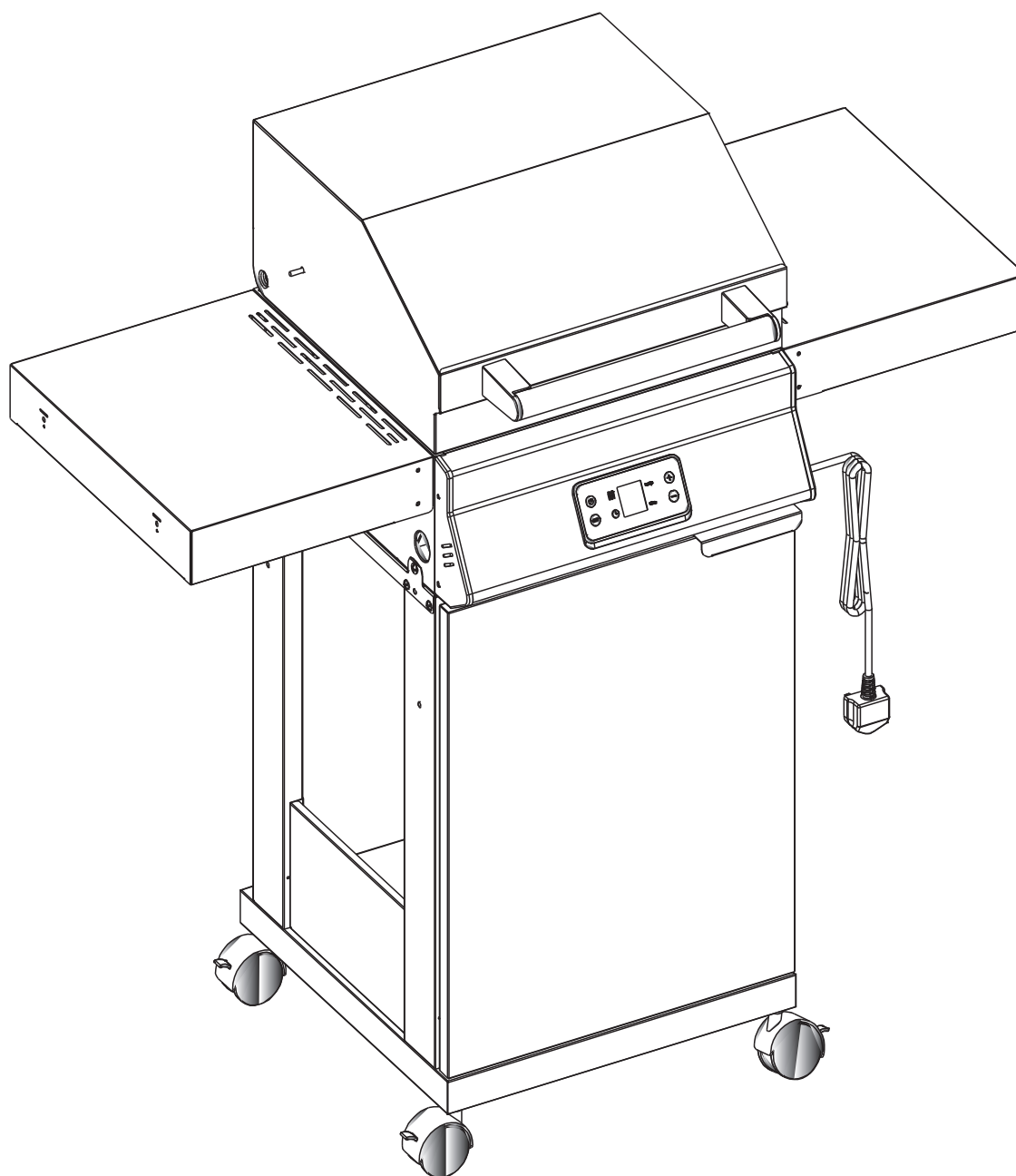
13



14



13



Before each use

- To prevent foods from sticking to the cooking grill, please use a long handled brush to apply a light coat of cooking or vegetable oil before each barbecuing session.
- After turning on, put the hood down. Keep the control set at the high position for 2-3 minutes (or until reaching 200 °C for models equipped with thermometer on hood) in order to preheat the appliance. This process should be done before every cooking session.

Food cooking information

- Please read and follow this advice when cooking on your barbecue.
- ALWAYS wash your hands before or after handling uncooked meat and before eating.
- ALWAYS keep raw meat away from cooked meat and other foods.
- Before cooking ensure barbecue grill surfaces and tools are clean and free of old food residues.
- DO NOT use the same utensils to handle cooked and uncooked foods.
- Ensure all meat is cooked thoroughly before eating.



CAUTION: EATING RAW OR UNDER COOKED MEAT CAN CAUSE FOOD POISONING (E.G. BACTERIA STRAINS SUCH AS E.COLI).

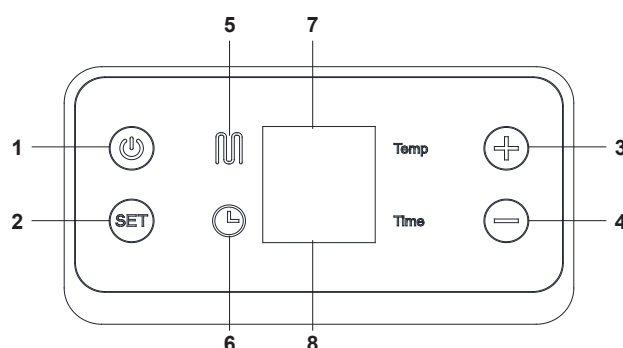
- To reduce the risk of under cooked meat cut open to ensure it is cooked all the way through internally.



CAUTION: IF MEAT HAS BEEN COOKED SUFFICIENTLY THE MEAT JUICES SHOULD BE CLEAR IN COLOUR AND THERE SHOULD BE NO TRACES OF PINK/RED JUICE OR MEAT COLOURING.

- Pre-cooking of larger meat or joints is recommended before finally cooking on your barbecue.
- After cooking on your barbecue always clean the grill cooking surfaces and utensils.

The control panel



1. Power switch: ON/OFF (press 2-3 seconds)
2. Set button: Set temperature (Max: 120-330 °C / Set timer (Max: 0-60 mins)
3. + button: Temperature: +1 °C / Timer: +1 min
4. - button: Temperature: -1 °C / Timer: -1 min
5. Heater light: light on means heater is operating
6. Timer light: light on means timer is on
7. Current temperature
8. Time in minutes

Temperature / Timer setting: Press Set button once to activate the temperature setting, press twice for timer. Use +/- buttons to change the setting. Once the temperature or timer is set, wait for 3 seconds to activate the setting.

Auto power-off: The appliance will power off automatically if not operating for 4 hours.

Operating the appliance

Site selection

1. For domestic OUTDOORS use only. Do not use indoors.
2. Use only on firm level ground.
3. Take care to ensure that it is not placed UNDER any combustible surface or material.
4. The sides of this appliance should NEVER be closer than 1 metre from any combustible surface or material.
5. Do not use this appliance near a swimming pool or any body of water e.g. garden pond.

Operating the appliance

1. If the appliance has a lid/hood, open it.
2. Check the plug is connected to power properly.
3. After turning on, put the hood down. Set the temperature to 330 °C to preheat the appliance for 3-5 minutes.
4. When lit for the first time, the grill will emit a slight odour. This is a normal temporary condition caused by the burning of internal paints and lubricants used in the manufacturing process and will not occur again. Simply run the thermostat on high with the lid open for approximately ½ hour. When cooking very lean meats, such as chicken breasts, or lean pork, the grids can be oiled before pre-heating to reduce sticking. Cooking meat with a high degree of fat content may create flare-ups. Either trim some fat or reduce temperatures to prevent this.
5. After completion of preheating, adjust to desire temperature for best cooking results.

After use

- After each cooking session, adjust the temperature to 330 °C for 10 minutes. This procedure will burn off cooking residue, thus making cleaning easier.
- Ensure the appliance and its components are sufficiently cool before cleaning.



IMPORTANT: KEEP THE HOOD/LID (IF PRESENT) OPEN DURING THE CLEANING.

Troubleshooting

Problem	Possible cause	Solution
No heat generated, power indicator light is not on	Plug may not be fully inserted into the socket outlet	Insert plug fully into the socket
	No power coming from the outlet socket	Check the power supply. Check the fuse or Residual Current Device - reset if needed
	The controller is not properly fitted to the body	Unplug the controller and refit it fully into the body
	If all of above have been checked to be OK, the controller may be faulty	Contact your dealer
Low temperature at cooking surface, power indicator light is on and control has been set to high heat	The controller has malfunctioned	Contact your dealer
Power indicator light intermittently turns off	The thermostat is cutting off the power as the required temperature has been reached	No fault is present as this is normal during use

The golden rules for care

1. Regularly clean your appliance between each use and especially after extended periods of storage.
2. Before any cleaning steps, ensure that the appliance is well unplugged.
3. Ensure the appliance and its components are sufficiently cool before cleaning.



IMPORTANT: DO NOT USE ABRASIVE CLEANERS OR MATERIALS WHEN CLEANING PAINTED COOKING GRILL OR GRIDDLE SURFACES.

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



IMPORTANT: METAL COOKING BARBECUE TOOLS CAN BE USED ON THE COOKING SURFACES. IT IS RECOMMENDED IF THE COOKING TOOLS HAVE POINTED OR SERRATED PARTS/EDGES THAT CARE IS TAKEN IN USE, SO NOT TO SCRATCH OR DAMAGE THE GRILL OR GRIDDLE COOKING SURFACES.

Cooking surfaces



IMPORTANT: CLEAN WITH HOT WATER.



IMPORTANT: DO NOT USE METAL GRILL BRUSHES OR ABRASIVE PADS ON THE GRILL OR GRIDDLE COOKING SURFACES. THIS WILL SCRATCH AND DAMAGE THE COOKING SURFACE.

- To remove any food residue, use a mild cream cleaner on a non-abrasive pad. Some cleaning products may scratch or cause cooking surface coatings to flake and chip, only use a sponge or kitchen cloth when cleaning.
- Rinse well and dry thoroughly.

Drip tray / Grease cup / Fat collector

- Clean the drip tray / grease cup / fat collector with soap and warm water using a non-abrasive cleaning cloth or sponge!

Appliance body

- Regularly remove excess grease or fat from the appliance body with a soft plastic or wooden scraper.
- It is not necessary to remove all the grease from the body. If you need to clean fully, use hot soapy water and a cloth, or nylonbristled brush only.

At the beginning of the season

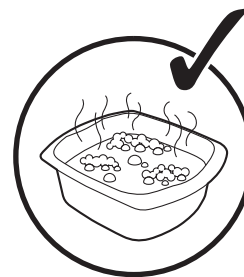
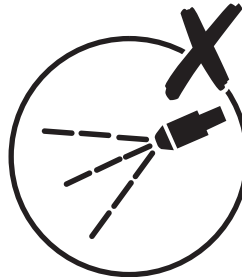
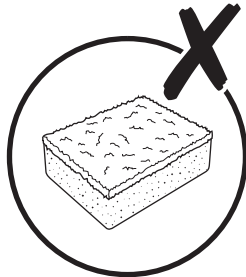
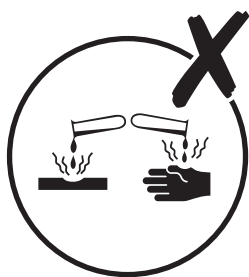
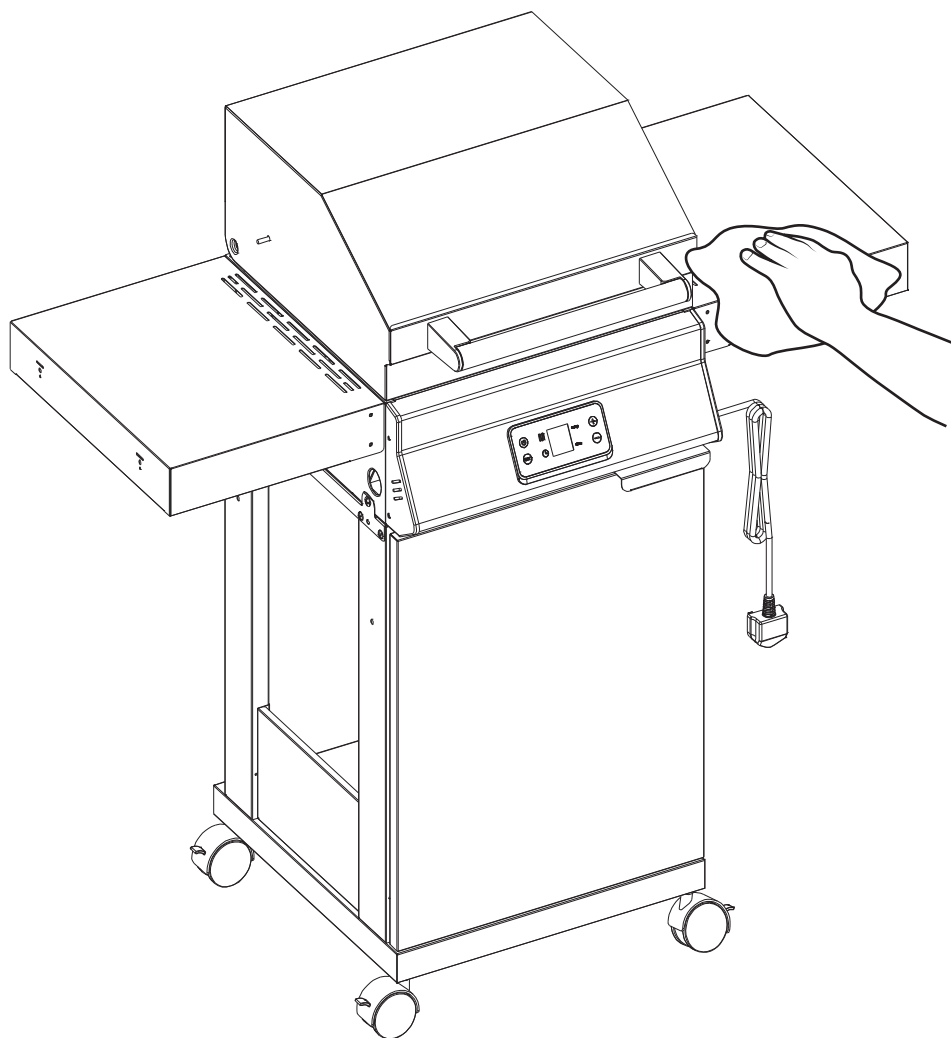
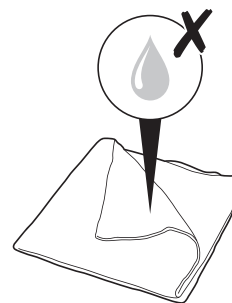
- Check and tighten all screws & bolts, etc on the appliance.
- Inspect the power cord for cuts, cracks, or excessive wear before use. If the cord is damaged, do not use the appliance.

After 5 or 6 uses

- Perform a more thorough cleaning of the appliance body.
- Make sure the controller is unplugged from the power supply.
- Use a mild cream cleaner on a non-abrasive pad.
- Remove cooking surfaces, heating element and controller before full cleaning.
- Do not immerse the appliance or the controller in water.

At the end of the season

- Store your appliance in a cool dry place.
- DO NOT store or cover the appliance until fully cooled.
- DO NOT leave your appliance uncovered when not in use. Store your appliance in a shed or garage when not in use to protect against the effects of extreme weather conditions, particularly if you live near coastal areas. Prolonged exposure to sunlight, standing water, sea-air/salt water can all cause damage to your appliance. (A barbecue cover may not be sufficient to protect your appliance in some of these situations).
- When storing the appliance, ensure it is away from flammable materials or liquids.



Manufacturer:

UK Manufacturer:

Kingfisher International Products Limited,
1 Paddington Square, London, W2 1GG,
United Kingdom

EU Manufacturer:

Kingfisher International Products B.V.,
Rapenburgstraat 175E,
1011 VM Amsterdam,
The Netherlands

EN www.diy.com

www.screwfix.com

www.screwfix.ie

To view instruction manuals online,
visit www.kingfisher.com/products