



## FOR FUTURE REFERENCE

**IMPORTANT: PLEASE READ AND UNDERSTAND ALL INSTRUCTIONS AND OPERATIONS BEFORE OPERATING THIS UNIT. FOLLOW ALL STEPS IN ORDER. NEVER ALLOW CHILDREN TO OPERATE THIS UNIT. SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE. THIS GAS GRILL IS DESIGNED FOR OUTDOOR USE ONLY.**



### 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 container 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.

### Attention:


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

### For your safety:

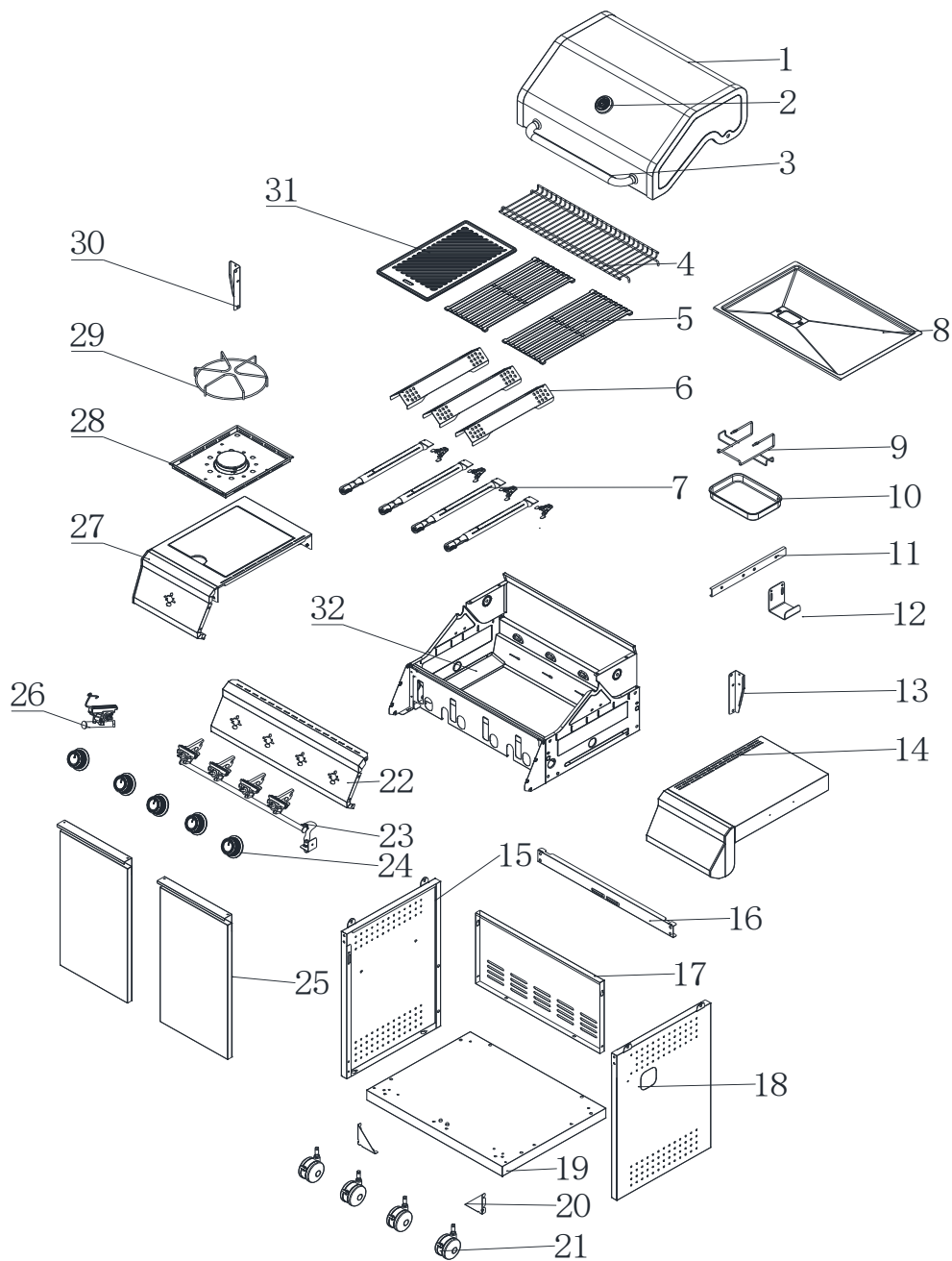
- Do not store or use gasoline, methylated spirits or any other flammable vapors and liquids in the vicinity of this or any other appliance.
- Never attempt to light a gas grill with gasoline or comparable fluids!
- Do not attempt to adjust or alter any factory-sealed assemblies.

## 1. Technical data

Model: K113-4BF13

|   |  |   |   |   |   |
|---|--|---|---|---|---|
| NINGBO AGSUN PRODUCTS,INC.  |  |  0359-19 |   |   |   |
| Product name  | Outdoor gas Grill  |   |   |   |   |
| Model Number  | K113-4BF13   |   |   |   |   |
| Product Identification Number   | 0359CP1429   |   |   |   |   |
| Gas Category  | $I_{3+(28-30)(37)}$ <input type="checkbox"/>                                     |   | $I_{3B/P(30)}$ <input type="checkbox"/> | $I_{3B/P(37)}$ <input type="checkbox"/> | $I_{3B/P(50)}$ <input type="checkbox"/> |
| Gas and Supply Pressure   | Butane(G30)  | Propane(G31)  | Butane/Propane                          | Butane/Propane                          | Butane/Propane                          |
|   | 28-30 mbar   | 37 mbar   | 29 mbar                                 | 37 mbar                                 | 50 mbar                                 |
| Country of Destination  | $I_{3+(28-30)(37)}$ : BE,CH,CY,CZ,ES,FR,GB,GR,IE,IT,LT,LU,LV,PT,SK,SI.           |   |   |   |   |
|   | $I_{3B/P(30)}$ : CY,CZ,DK,EE,FI,FR,HU,LT,IT,NO,NL,SE,SI,SK,RO,HR,TR,BG,IS,LU,MT. |   |   |   |   |
|   | $I_{3B/P(50)}$ : AT,CH,CZ,DE,SK.   |   |   |   |   |
|   | $I_{3B/P(37)}$ : PL  |   |   |   |   |
| Main Burner Injector Size   | Ø 0.88 mm  | Ø 0.88 mm   | 0.79mm                                  | Ø 0.75 mm                               |   |
| Side Burner Injector Size   | Ø 0.88 mm  | Ø 0.88 mm   | 0.79mm                                  | Ø 0.75 mm                               |   |
| Total Nominal Heat Inputs (Hs)  | Main 15kW(1090 g/h) :  |   |   |   |   |
| Serial Number   |  |   |   |   |   |
| Use Outdoors Only.  |  |   |   |   |   |
| Read the instructions before using the appliance.                     |  |   |   |   |   |
| Warning : Accessible parts may be very hot. Keep young children away. |  |   |   |   |   |
| Made in China   |  |   |   |   |   |





## 2. Exploded View



### 3. Parts list

| Item No. | Description                           | Qty | Item No. | Description                          | Qty |
|----------|---------------------------------------|-----|----------|--------------------------------------|-----|
| 1        | Main Lid                              | 1   | 2        | Temperature Gauge                    | 1   |
| 3        | Main Lid Handle                       | 1   | 4        | Warming Rack                         | 1   |
| 5        | Cast Iron Grid                        | 2   | 6        | Flame Tamer                          | 3   |
| 7        | Main Burner                           | 4   | 8        | Grease Tray                          | 1   |
| 9        | Grease Tray Bracket                   | 1   | 10       | Grease Cup                           | 1   |
| 11       | Cylinder Hook Reinforcing Plate       | 1   | 12       | Cylinder Hook                        | 1   |
| 13       | Side table right back support bracket | 1   | 14       | Right side table                     | 1   |
| 15       | Cabinet left side panel               | 1   | 16       | Cabinet front beam                   | 1   |
| 17       | Cabinet Back Panel                    | 1   | 18       | Cabinet right side panel             | 1   |
| 19       | Cabinet Bottom Panel                  | 1   | 20       | Cabinet triangle bracket             | 2   |
| 21       | Swivel Caster                         | 4   | 22       | Control Panel                        | 1   |
| 23       | Gas valve and tube assy               | 1   | 24       | Control Knob                         | 5   |
| 25       | Door                                  | 2   | 26       | Side burner gas valve                | 1   |
| 27       | Side Burner                           | 1   | 28       | Side burner insert tray              | 1   |
| 29       | Side Burner Grid                      | 1   | 30       | Side table left back support bracket | 1   |
| 31       | Cast Iron Plate                       | 1   | 32       | Firebox                              | 1   |

### 4. Fastenings

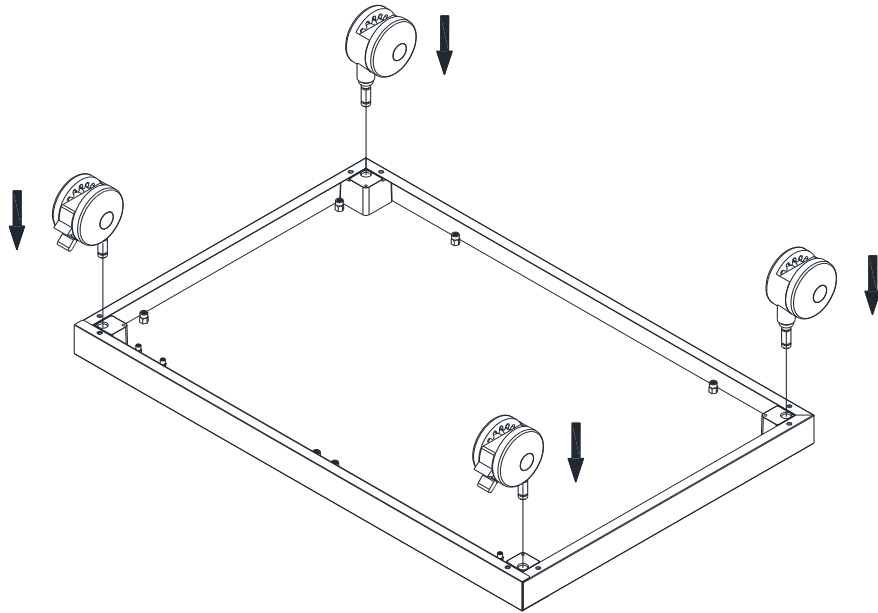
| A  | B   | C  | D  |
|--|---|--|--|
|  X11<br>5/32-32 |  X18<br>1/4-20 |  X2 |  X4 |

### 5. Assembly steps

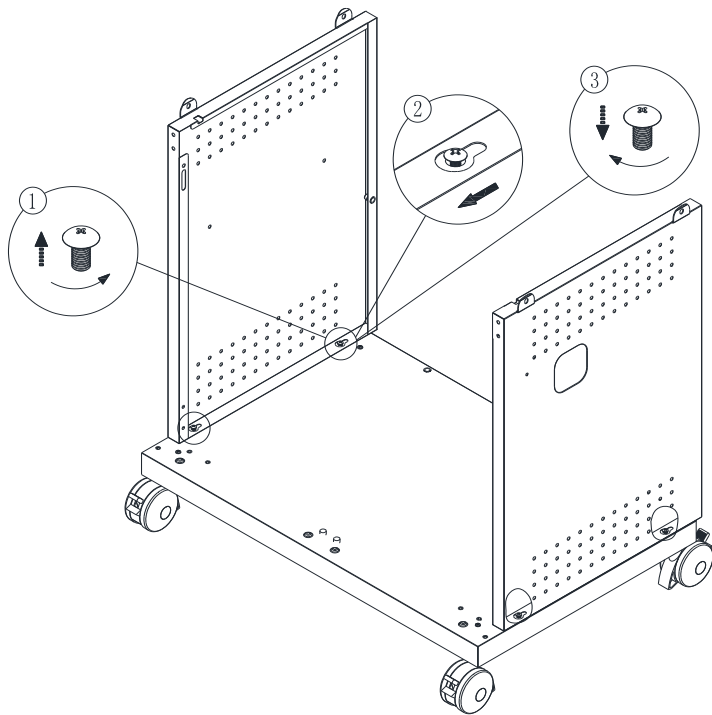
**Follow these instructions carefully to ensure the correct and safe assembly of the grill.**

**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.

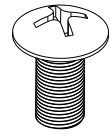
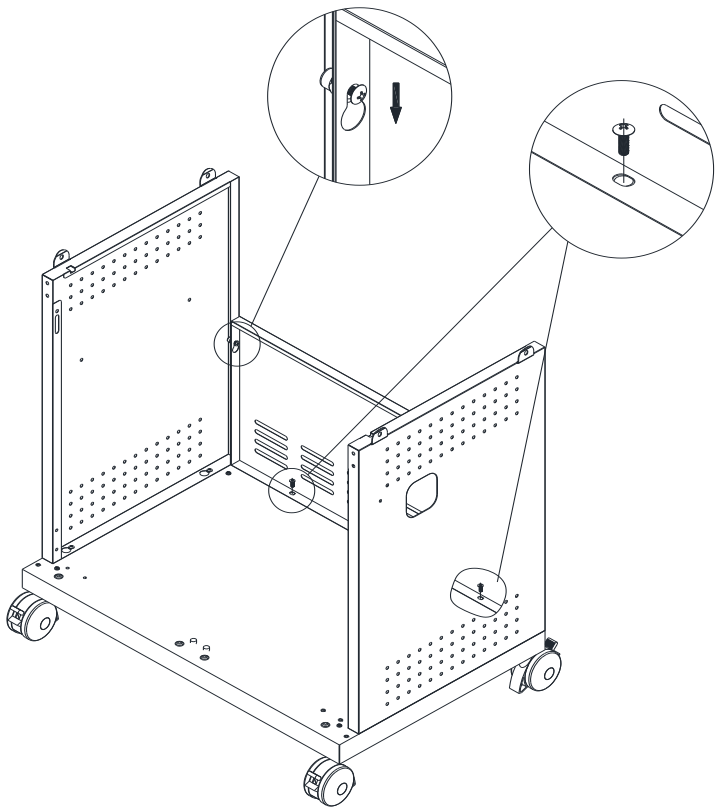
**STEP1**



**STEP2**

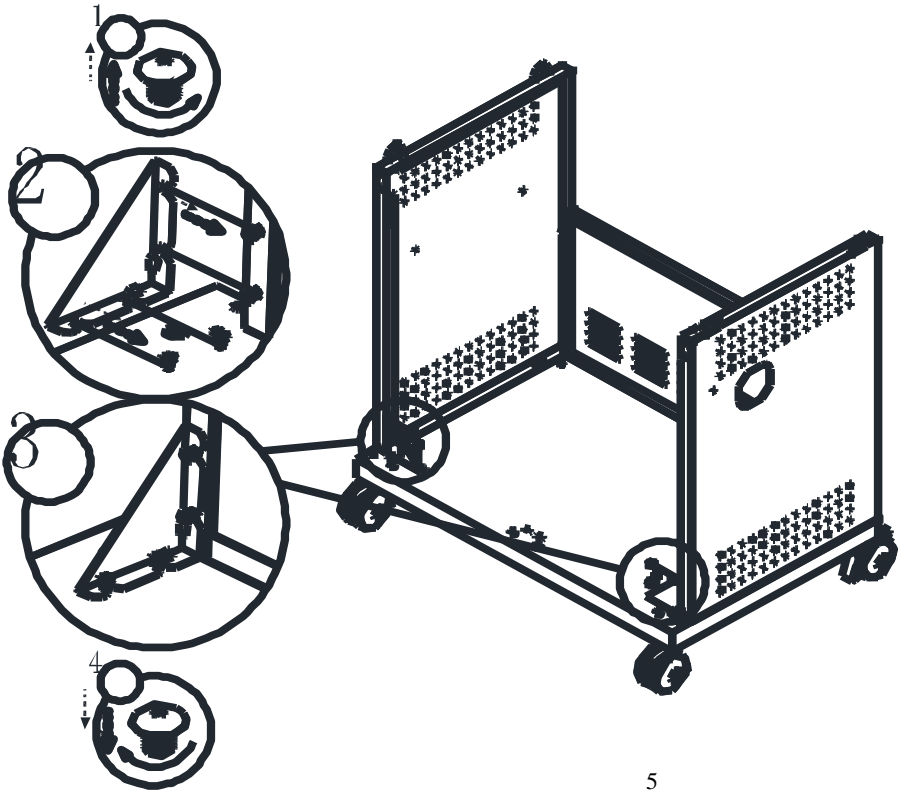


**STEP 3**



4 x B

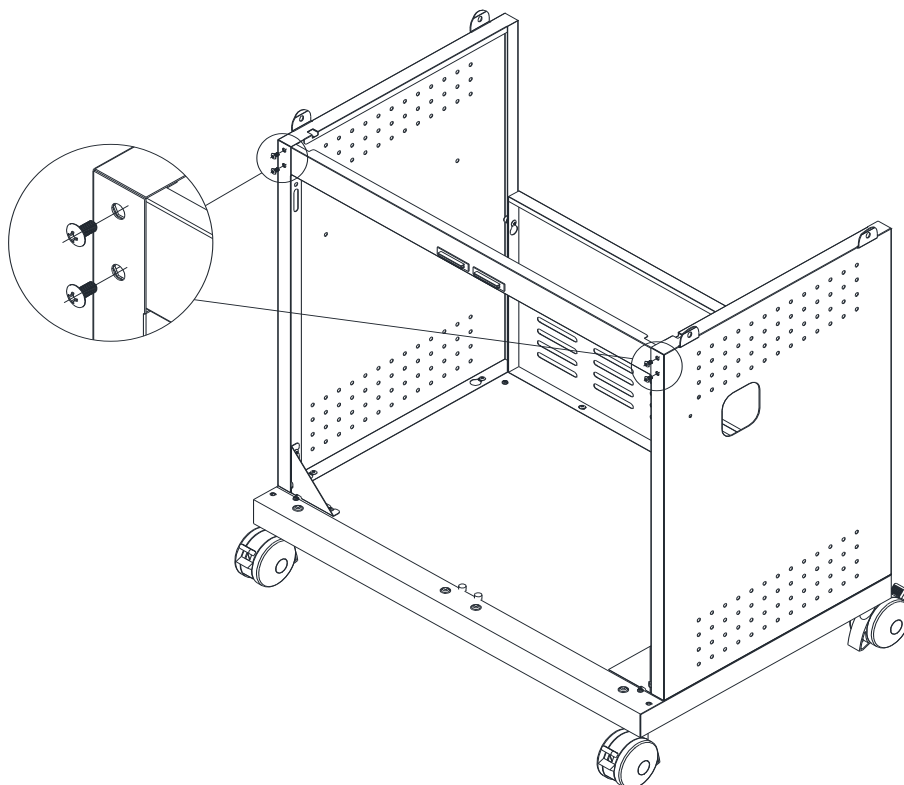
**STEP 4**



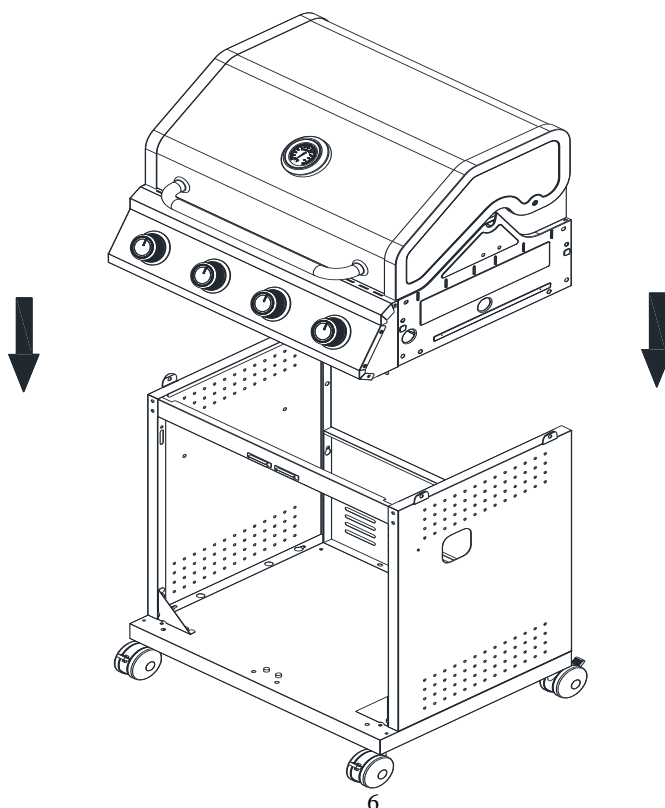
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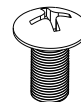
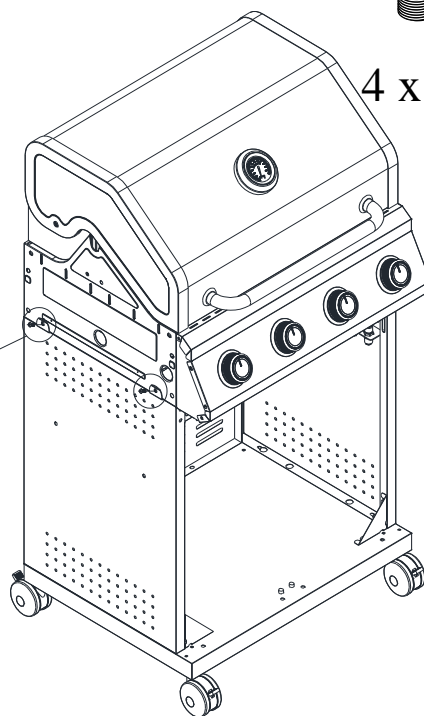
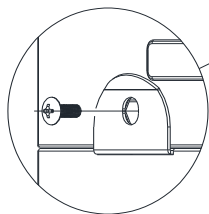
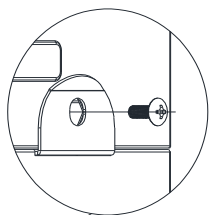
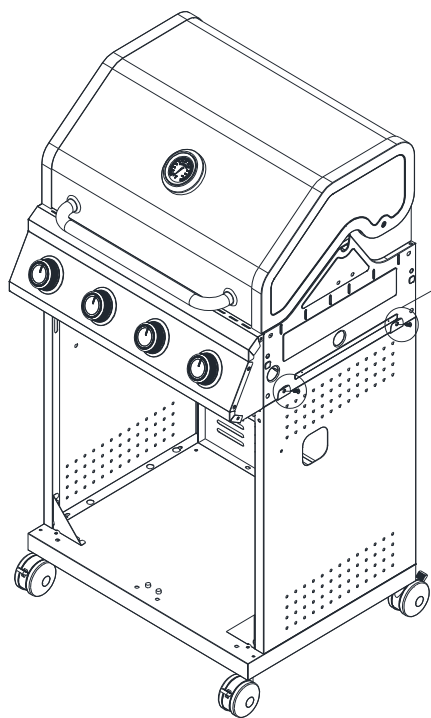
AX4



**STEP 6**

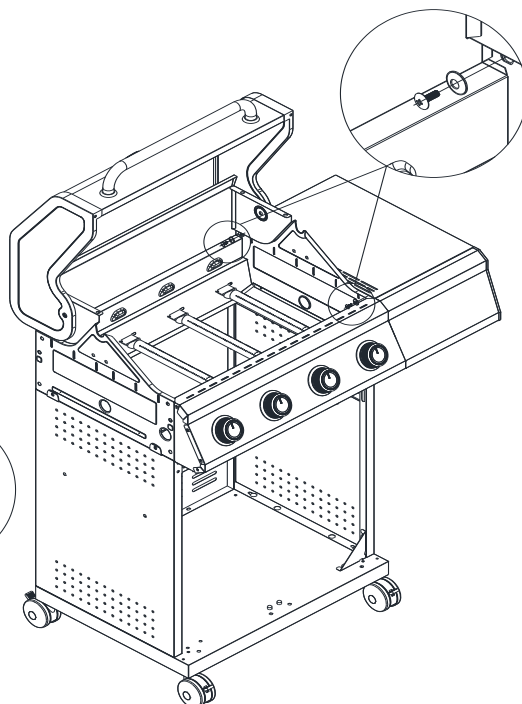
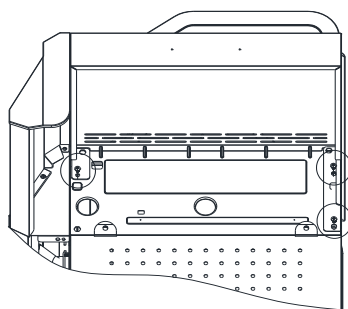


**STEP 7**



4 x B

**STEP 8**



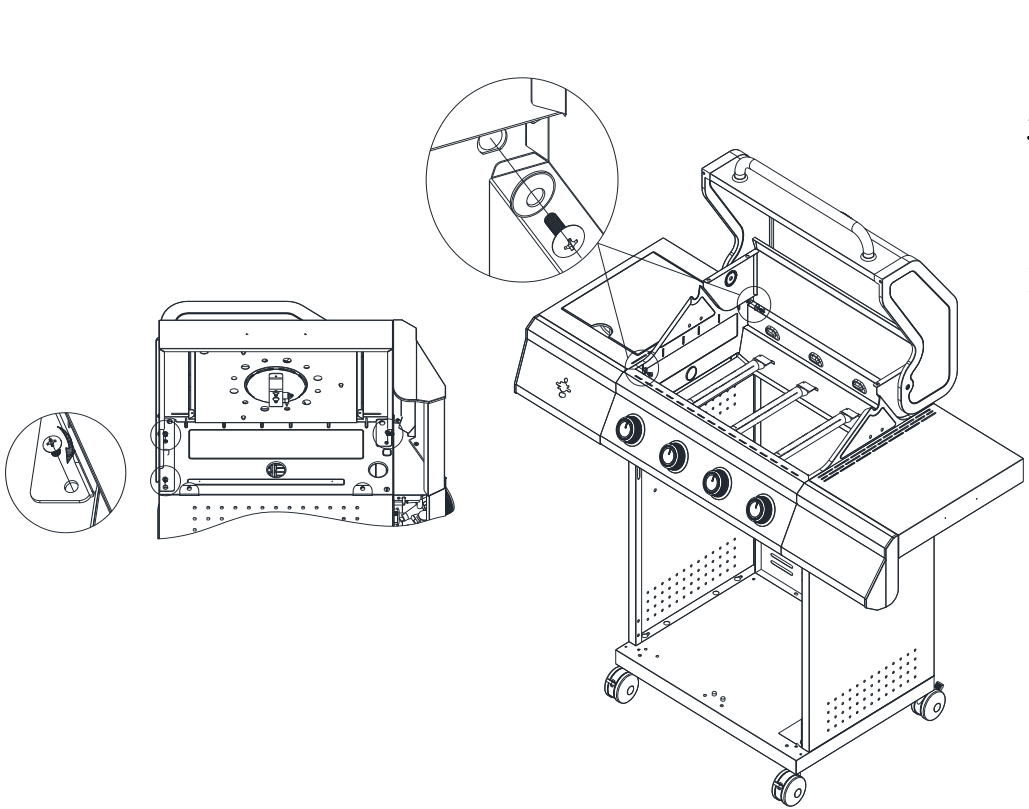
5x B




2x D

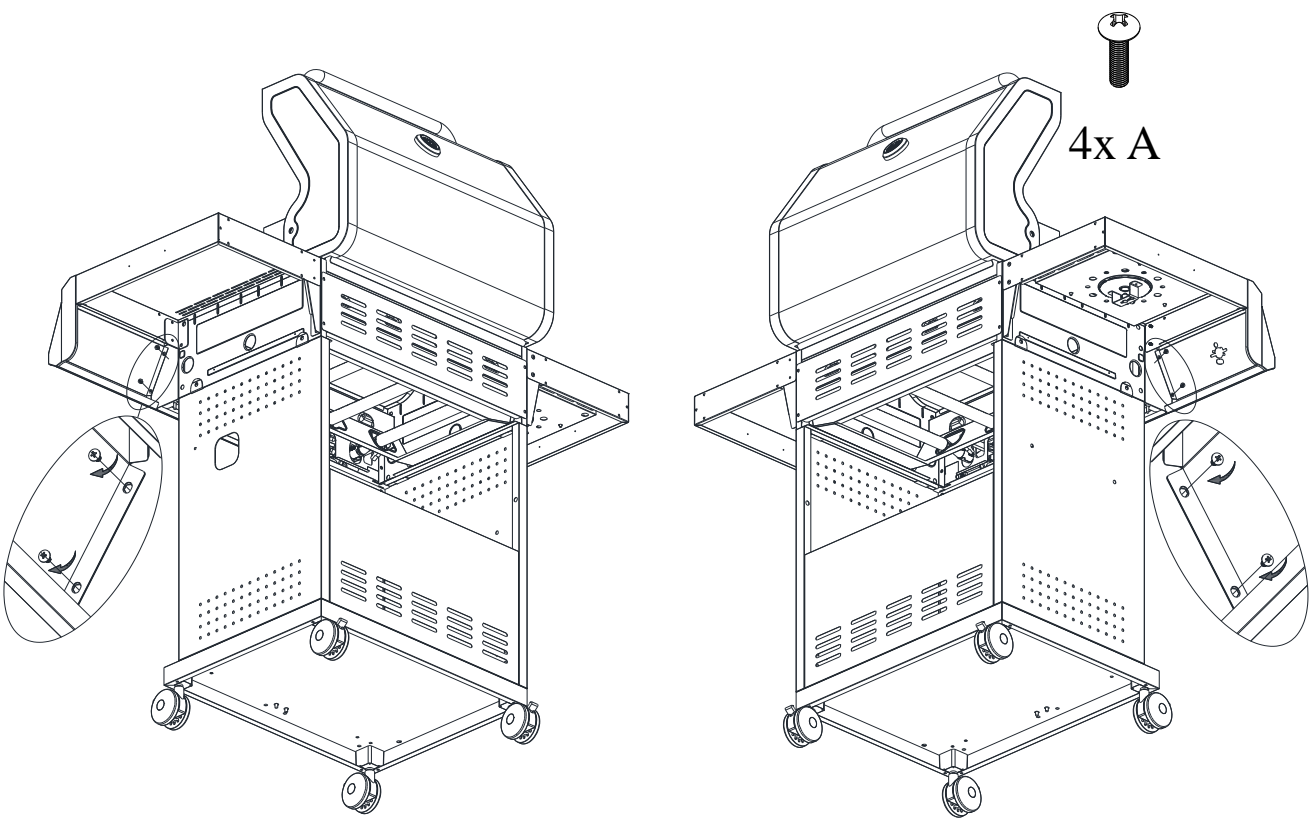



**STEP 9**



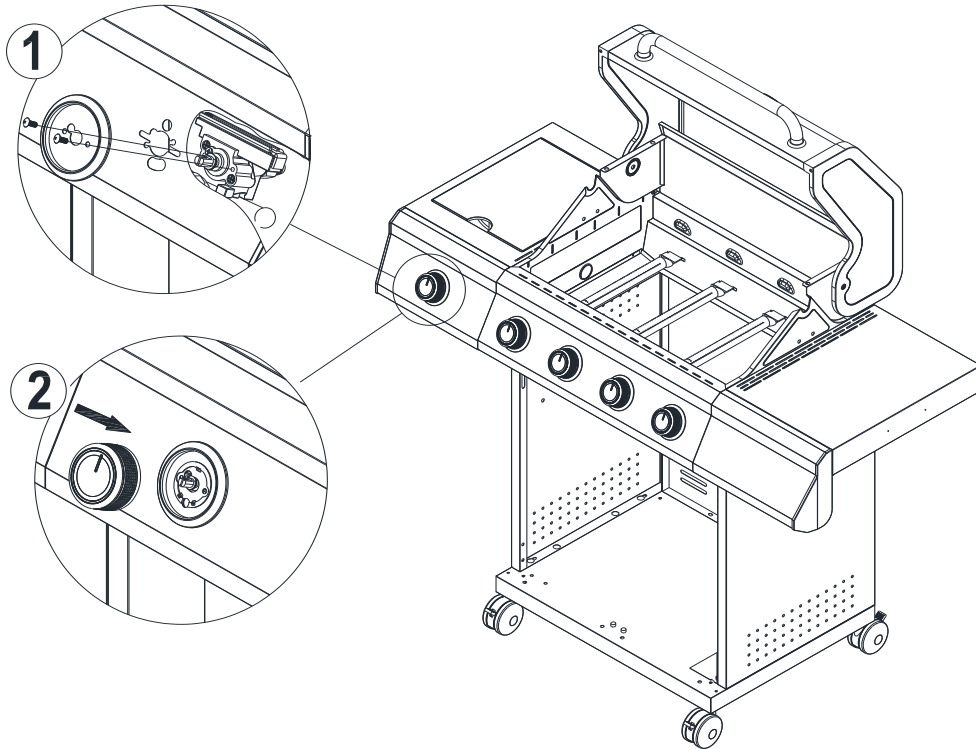
-   
5x B
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**STEP 10**

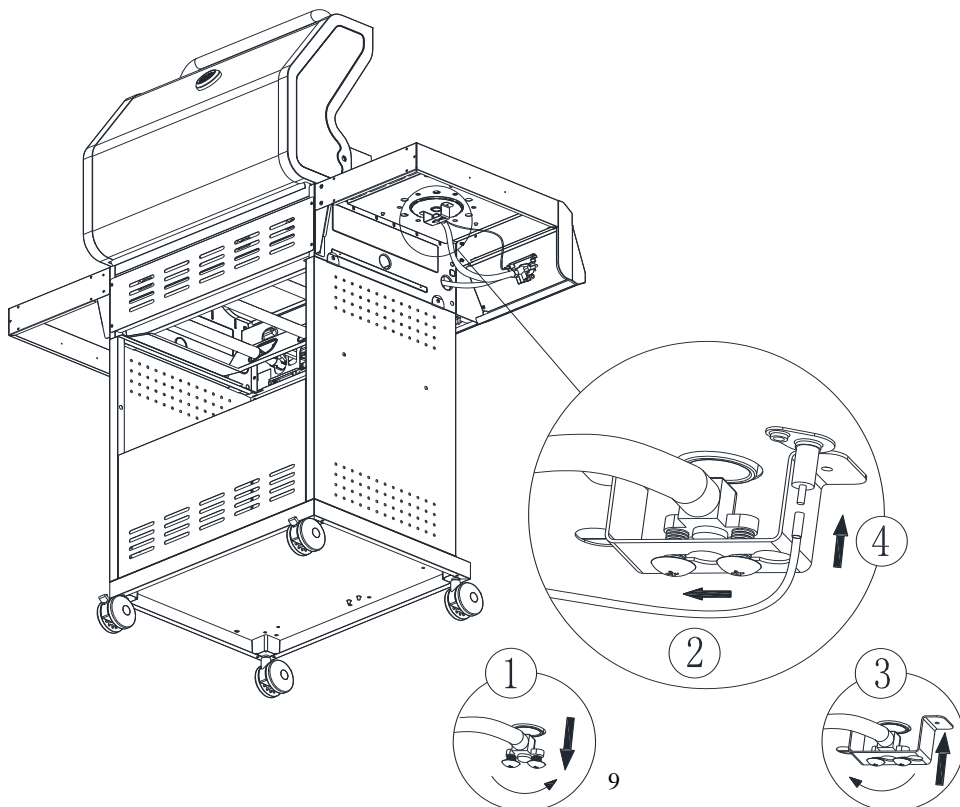


-   
4x A

**STEP11**



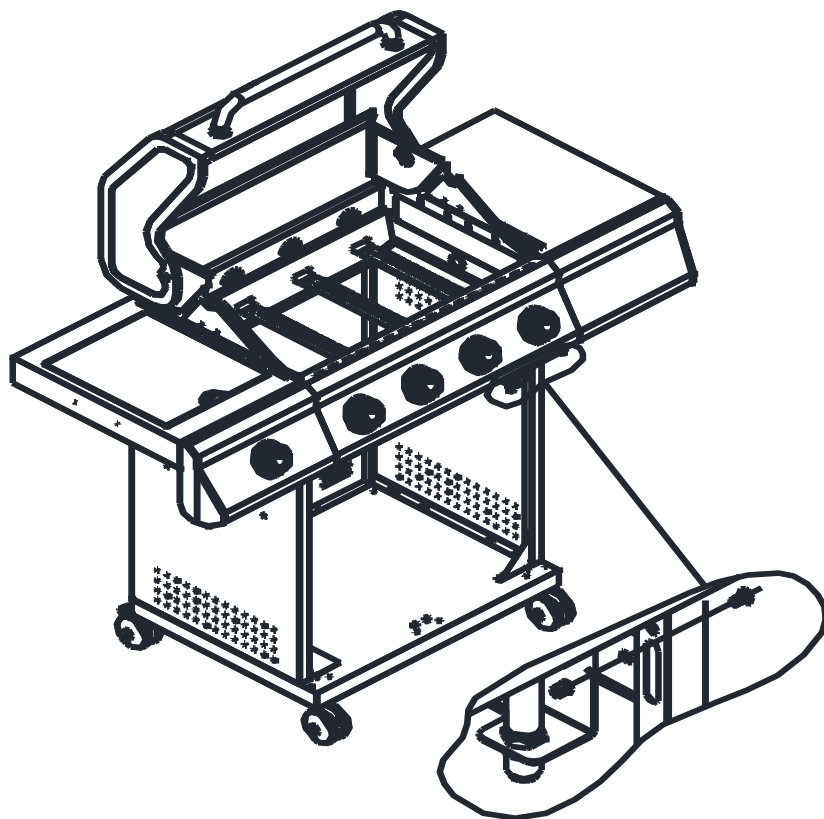
**STEP12**



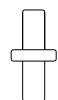
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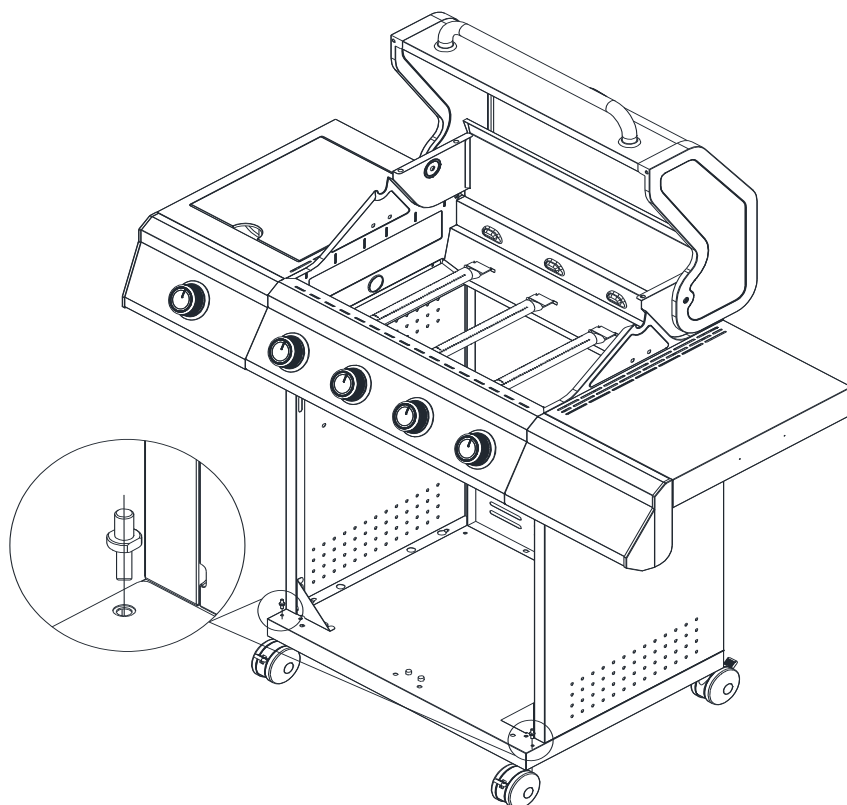
1 x A



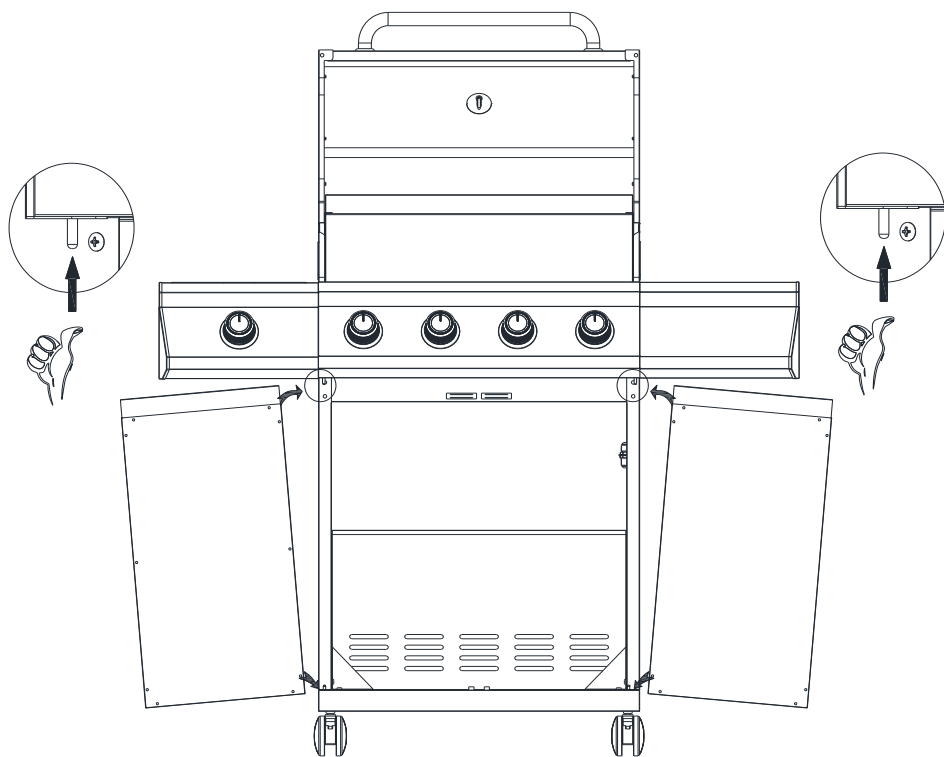
**STEP14**



2 x C



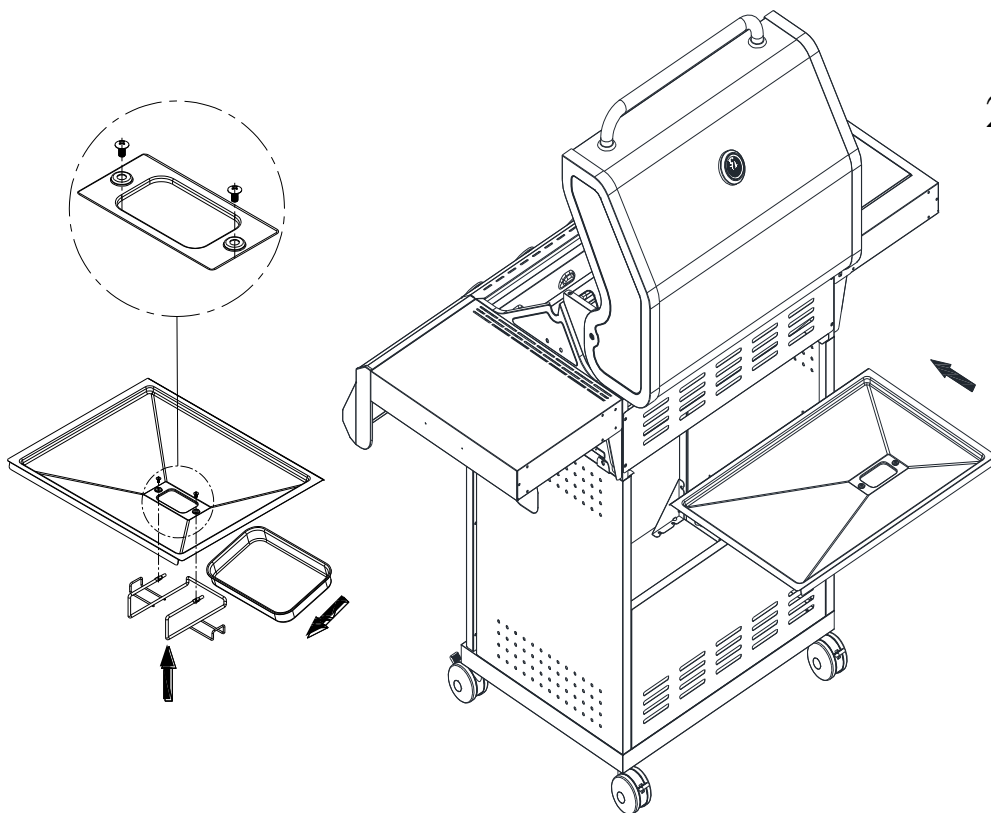
**STEP15**



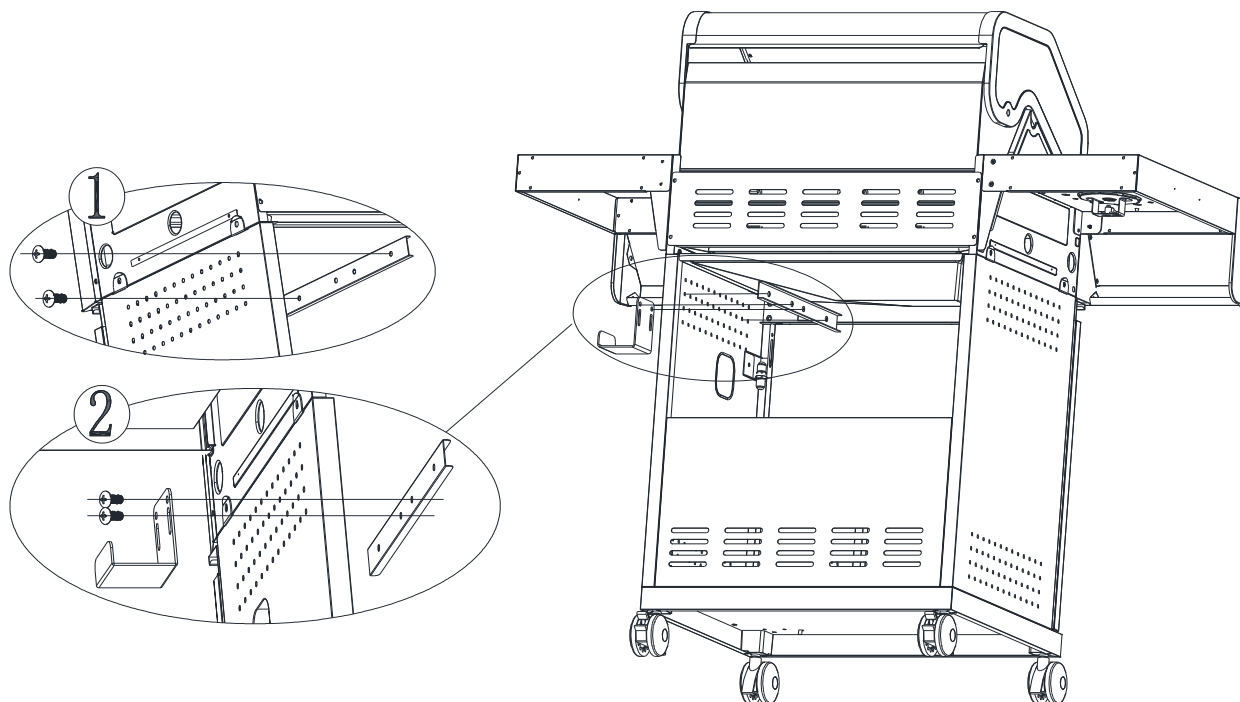
**STEP17**



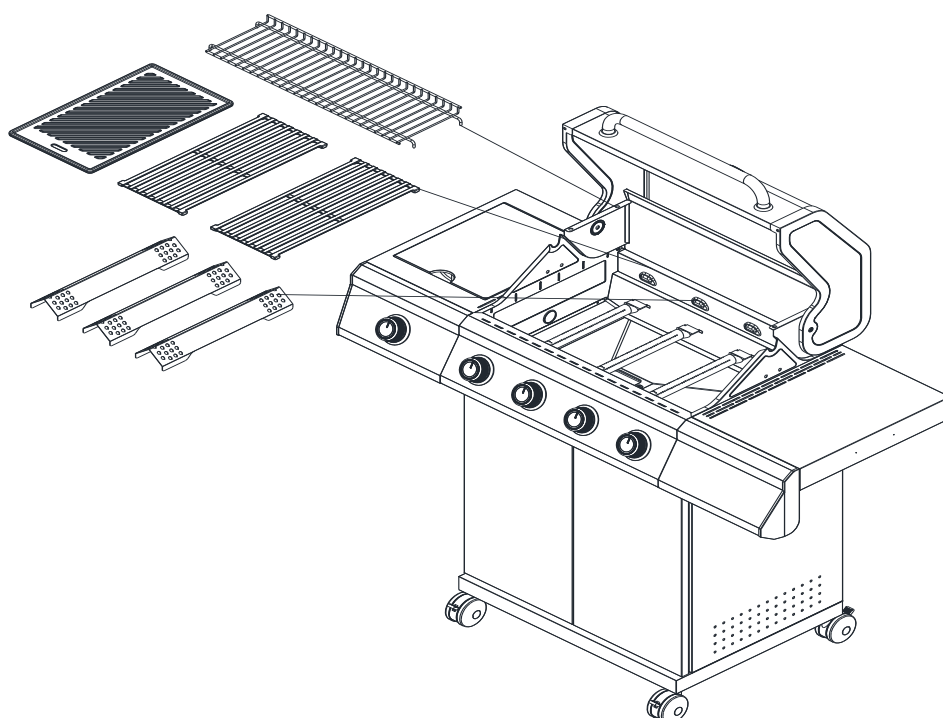
2 x A



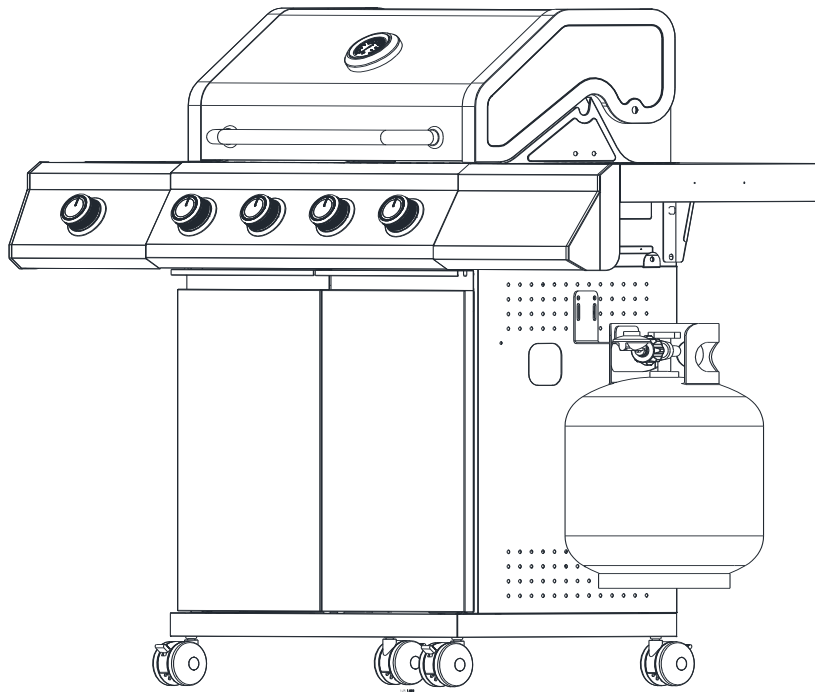
**STEP18**



**STEP19**



**STEP20**



# STEP 21



|                   |          |
|-------------------|----------|
| <p>1</p>          | <p>2</p> |
| <p>3</p>          |          |
| <p>4</p> <p>A</p> |          |
| <p>4</p> <p>B</p> |          |

## Important Information

**Please read these instructions fully before using the appliance.**

- Assembly time: approx. 50 mins. **Assistance will be required for some steps.**
- Retain these instructions for future reference.
- Use outdoors only.
- Do not use the barbecue, or store gas bottles, below ground level. LP gas is heavier than air so if a leak occurs the gas will collect at a low level and could ignite in the presence of a flame or spark.
- For use with LPG bottled gas only. A suitable regulator must be used for LP gas.
- Remove all plastic wrap from parts before lighting.
- Do not use within 1m of any flammable structure or surface. Do not use under any combustible surface.
- LP gas cylinders should never be placed directly underneath the barbecue.
- LP gas cylinders should never be stored or used on their side, in the horizontal position. A leak would be very serious and liquid could enter the gas line with serious result.
- Never store gas bottles indoors.
- Do not move the appliance during use.
- Open the barbecue hood before lighting.
- Do not move the barbecue until it has completely cooled after use.
- This barbecue must not be left unattended when lit.
- The hood handle can become very hot. Grip only the centre of the handle. Always use oven gloves when cooking or carrying out any adjustments to the barbecue.
- Use purpose designed barbecue tools with long and heat resistant handles.
- Use caution when opening the hood, as heat and steam inside will be released upon opening.
- **Warning:** accessible parts may be very hot. Keep young children away.
- Turn off the gas supply at the gas cylinder after use.
- Never cover a barbecue until it has completely cooled.
- Use this barbecue only on a non-combustible, stable and flat surface

- Before using this barbecue, perform a leak test. This is the only safe and sure way to detect any gas leaking from joints and connections of the barbecue after assembly.
- Leak test annually, and whenever the gas bottle is removed or replaced.
- Do not store flammable materials near this barbecue.
- Do not use aerosols near this barbecue.
- Failure to follow the manual's instructions could result in serious injury or damage.
- Do not modify the appliance. Modification of this barbecue may be dangerous, is not permitted and will nullify any warranty.
- This appliance must be kept away from flammable materials during use.
- All the parts sealed by the manufacturer or his agent shall not be adjusted or altered by the user.
- If you have any queries regarding these instructions, contact your local dealer.

## Gas, Regulator and Hose

This BBQ is for use with NZ LPG only. Check that you have the correct gas bottle type for use with the regulator supplied with the BBQ.

- The hose should hang freely with no bends, twisting, tension, folds, or kinks that could obstruct free flow of gas. Always inspect the hose for cuts, cracks, or excessive wear before use.
- Apart from the connection point, no part of the hose should touch any hot barbecue parts. If the hose shows any sign of damage it must be replaced with an Approved hose suitable for use with LP gas.

Never mount the gas bottle under the barbecue on the base shelf, as this could result in serious injury to the user, other people and/or property. **Always place the gas bottle at the side of the appliance. The gas bottle should be sited as far away from the appliance as possible without straining the hose.** This appliance is only suitable for use with LPG and fitted with the appropriate low-pressure regulator via a flexible hose.

Check your hose and regulator closely, at least



annually, for any signs of damage, cracking or splits due to aging especially if the barbecue is stored outdoors. It is strongly recommended that the hose and regulator be replaced at least every 5 years to avoid failure due to aging.

Please consult your dealer for information regarding a suitable regulator and hose if a replacement is needed.

## **Installation**

### **Selecting a Location**

This barbecue is for outdoor use only and should be placed in a well-ventilated area, and on a safe and even surface. Never place your barbecue below ground level or under flammable materials such as wooden structures or trees. Ensure that the barbecue is used on a non-combustible floor. The sides of the barbecue should NEVER be closer than 1 metre from any combustible surfaces including trees, walls and fences, and make sure that there are no heat sources near the barbecue (cigarettes, open flames, sparks, etc.) **Keep this barbecue away from any flammable materials!**

### **Precautions**

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

### **Fixing a Regulator to the Gas Cylinder**

**Must be done outdoors in a well-ventilated area.** Confirm all barbecue control knobs are in the OFF position. Connect the regulator to the gas cylinder according to your regulator's and cylinder dealer's instructions.

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

Confirm all control knobs are in the off position. Open the gas control valve on the gas cylinder or regulator. Check for leaks by brushing a solution of ½ water and ½ liquid detergent or soap over all the gas system joints, including gas cylinder valve connections, hose

connections, and regulator connections. **NEVER USE AN OPEN FLAME** to test for leaks at any time. If bubbles form over any of the joints there is a leak. Turn off the gas supply at the gas cylinder. Retighten all joints. Repeat test. If bubbles form again do not use the barbecue and contact your local distributor for assistance. Always wipe the mixed solution (½ water and ½ liquid detergent or soap) from all joints and connections after leak testing to prevent possible corrosion.

## **Operation**



### **Warning**

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

### **Preparation Before Cooking**

To prevent foods from sticking to the cooking surface, use a long-handled brush to apply a light coat of cooking or vegetable oil before each barbecuing session. (Note: When cooking for the first time, paint colours may change slightly as a result. This is normal and should be expected.) During use, the protective coating may come off the cooking surface. This is normal and is not harmful. Line the Grease Tray with aluminium foil, but do not obstruct the drainage hole through to the Grease Box. This will make clean-up easier.

### **Lighting the Main Burners**

- Always open the hood of the barbecue before lighting. Do not stand with your face directly over the barbecue.
- Ensure all gas controls on the barbecue are turned to the OFF position and then slowly open the cylinder valve (anti-clockwise) 1 ½ turns. If the valve jams, try closing the valve first. It may have been left open previously. NEVER try to open the valve with a wrench.

Your barbecue may have one or more of the following ignition methods:

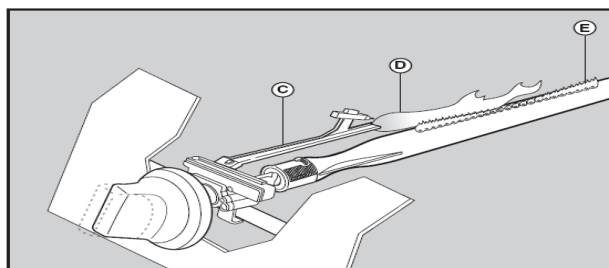
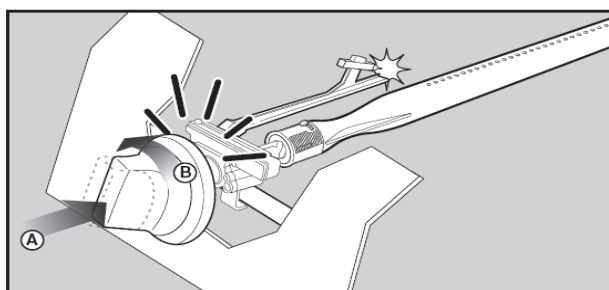
### **Pilot Gas Control Ignition**

Push in the gas control knob and hold for 3-5 seconds to allow gas flow, and then turn anti-clockwise to HIGH. You will hear and feel a click, and sight a 75-100mm flame alongside the burner. Continue to hold the control in for 2-3 seconds after the click. This will allow gas flow completely down the burner and ensure ignition. Release the control knob.

Turn on adjacent gas controls and their burners will cross-light from the initial burner.

At HIGH, the burner flame should be 12-20mm long with a minimum of yellow tipping.

Turn the control knob fully anticlockwise for minimum heat setting.



**Warning:** If the burner does not light, turn the control knob to OFF and wait 5 minutes for gas to clear before repeating the lighting procedure.

After the main burners are lit, allow the barbecue to run for 3-5 minutes to pre-heat before starting to cook. This should be done before each cooking session. The hood should be open when pre-heating. Once cooking is started the burners should be turned down to a lower setting for best results.

### **Side burner ignition**

Push in the gas control knob and turn anti-clockwise until a slight resistance to turning is felt. Hold for 3-5

seconds to allow gas flow and then turn to HIGH. You will hear and feel a click, and sight a spark alongside the side burner cap which should ignite the burner. If the burner doesn't light, turn the control to OFF and repeat.

At HIGH, the burner flame should be 10-15mm long with a minimum of yellow tipping.

Turn the control knob fully anticlockwise for minimum heat setting.



**Warning:** If the burner does not light, turn the control knob to OFF and wait 5 minutes for gas to clear before repeating the lighting procedure.

The side burner is best suited to flat-bottomed pots and pans of 20-24cm size. Always use a lid on the pot or pan if possible, for most efficient heating.

### **Manual Ignition of burners**

If required, the barbecue burner can be lit manually. **Important** - to avoid possible burn injury, use a long match, or an extended-reach gas lighter only – do not use a normal match or cigarette lighter.

Push and turn the gas control to HIGH, while holding the lit match or lighter alongside the appropriate burner. Adjacent burners should then cross-light as their controls are turned on.

Should you have difficulty in lighting your barbecue while following these instructions, please contact your dealer for advice.

### **Grill Cooking**

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

## Roasting Hood Cooking

Barbecues equipped with a roasting hood give the option to form an 'oven' for roasting or baking food, such as joints of meat or whole chickens, etc. More even cooking of food will actually be achieved by using the barbecue with the hood down. However, this should only be done with the burners on low.

For best results, place the food you wish to bake or roast on a metal baking tray and set it on one side of the cooking grill.

Turn the burner directly under the food to the OFF position and turn all other burners to a LOW to MEDIUM position.

Close the hood to cook the food 'indirectly'. Avoid lifting the hood unnecessarily as heat is lost every time the hood is opened. If the hood is opened during cooking please allow extra time for the barbecue to regain its temperature and complete the cooking. Use the temperature gauge (if applicable) to monitor the heat of the barbecue.

If the internal heat becomes too high, turn the burners down to the low position. It is not necessary, nor advisable, to have all of the burners on high when the hood is closed.

DO NOT ALLOW YOUR BARBECUE TO OVERHEAT. Take care when opening the hood as heat and steam will be released on opening.

## Flare-up Control –VERY IMPORTANT

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

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

If a fat fire occurs, please see the instructions given

below.

## Fat Fires

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

## In the event of a fat fire

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

## End of Cooking Session

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

## Turning Off Your Barbecue

When you have finished using your barbecue, turn off the gas supply at the gas cylinder and then when the burners go out, turn off all the gas control knobs.

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

## **Care and Maintenance**

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

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

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

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

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

### **Cooking surfaces**

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

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

### **Burner**

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

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

When refitting the burners, be careful to check that the neck of the burner fits over the valve outlet. Refit the circlips holding the burners.

It is quite normal for some surface rust to be present on the burners. If rust appears between uses or in storage, clean with a soft brass wire brush.

Burners do deteriorate with use - this is normal. Periodic replacement may be needed.

### **Flame Tamer**

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

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

Flame tamers will deteriorate with use - this is normal. Periodic replacement may be needed.

### **Drip Tray**

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

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

### **Barbecue Body**

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

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

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

### **Barbecue Hood or Lid**

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

### **Trolley**

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

### **Fixings**

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

### **Storage**

Ensure the barbecue is properly cooled before covering or storing. Store your barbecue in a cool dry place. It must be inspected on a regular basis as damp or condensation can form which may result in damage to the barbecue. It may be necessary to dry the barbecue and the inside of the cover if used. Mould can grow under these conditions and should be cleaned and treated if required. Any rust that is found that does

not come into contact with the food should be treated with a rust inhibitor and painted with barbecue paint or a heat resistant paint.

Cooking grills should be coated with cooking oil. Cover the burners with aluminium foil in order to prevent insects or other debris from obstructing the burner holes.

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

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

*Manufactured in China for:*

**The Warehouse Ltd**

The Warehouse Way, Northcote, Auckland

0800 422 274