



SCAN QR FOR  
VIDEO OF ASSEMBLY



OUTDOOR USE ONLY!  
CAREFULLY READ THE SAFETY  
INSTRUCTIONS AND WARNING BEFORE USE

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## WARNING



- Failure to follow the instructions provided can imply a risk of serious injury to personnel and fixed installations.
- Some grill parts can be sharp, we recommend wearing gloves when assembling and lifting. Sharp edges can cause injury.
- The grill is intended for outdoor use only in well-ventilated areas. Never grill in enclosed spaces or under a roof, due to the danger of the lack of oxygen.
- Accessible parts of the grill become very hot during use. Keep children and others who need supervision at a safe distance.
- Do not move the grill while in use or connected to the gas bottle. Shut off the gas on the regulator after use and disconnect from the gas bottle.
- Modification of the grill can cause danger and will invalidate the warranty.
- Never keep the gas bottle under the grill when in use. Gas leaks can cause serious damage. Place the gas bottle by the side of the grill during use.
- Do not place the grill cover or other flammable material in the compartment under the grill when it is in use or hot.
- Do not use lava stones, charcoal, lighting fluid or briquettes.
- Never light the grill with the lid closed, the vents in the grill must never be sealed or blocked.
- Clean the grill regularly and thoroughly.
- Perform the leak test regularly and always when changing the gas bottle after long storage. Always check the gas hose for damage and cracks each time you use the grill.
- If storing the grill in a garage or basement below ground level, do not store the gas bottle the same place, as it must be stored above normal ground level.

# TECHNICAL DATA

Total heat performance: 7,5kW  
Total gas consumption: 546 g/h.

**Hose and regulator (not included):**  
Must be approved according to EN standard.

**Gas bottle (not included):** We recommend a 5kg LPG gas bottle, sufficient for a heating period of approx.3.5 hours with full power.

Even though butane and propane gas can be used, we recommend propane for use in the Nordic Region. Approved hoses and regulators are available from most outlets selling gas equipment.

**NB! GAS HOSES USED FOR THIS PRODUCT MUST NOT EXCEED 120 CM IN LENGTH.**



## GAS INFORMATION

| FOR USE IN COUNTRIES   | VALVE SIZE | GAS TYPE  | GAS CATEGORY  |
|--|------------|---|---------------|
| BE, CH, CY, CZ, ES, FR, GB, GR, IE, IT, LT, LU LV, PT, SK, SI                          | 0.91 mm    | Butane (28~30) mbar<br>Propan 37 mbar                         | I3+(28-30/37) |
| BE, CY, CZ, DK, EE, FI, FR, HU, IT, LT, NL, NO, SE, SI, SK, RO, HR, TR, BG, IS, LU, MT | 0.91 mm    | G30(butane),G31(propane) and mixture of these, LPG 28~30 mbar | I3B/P(30)     |
| PL   | 0.87 mm    | G30(butane), G31(propane) and mixture of these, LPG 37mbar    | I3B/P(37)     |
| AT, CH, DE, SK   | 0.80 mm    | G30 (butane),G31(propane) and mixture of these, LPG 50mbar    | I3B/P(50)     |

**CE** 2575-24

This product is produced according to EUROPEAN GAS APPLIANCE REGULATION (EU) 2016/426

## READ BEFORE ASSEMBLY

### FOLLOW THESE INSTRUCTIONS CAREFULLY TO AVOID SERIOUS PERSON INJURY OR DAMAGE TO YOUR BARBECUE.

Make sure that all parts and screws are included and that they are undamaged before assembling the product. If the grill is damaged in transport, the grill must not be assembled before contacting the dealer or [support@nordicseason.no](mailto:support@nordicseason.no).

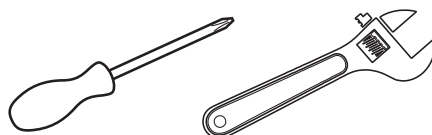
Damaged parts, paint or enamel caused by transport, must be reported to the dealer or [support@nordicseason.no](mailto:support@nordicseason.no) *before* the grill is assembled and put into use. Please note that some parts may be hidden in the styrofoam to protect the part in transport. If parts are missing, first check the packaging carefully.

- Compare the parts list with the contents of the box.
- Do not install this grill if there is damage to the grill or parts are missing. In case of missing/damaged parts, contact the dealer or [support@nordicseason.no](mailto:support@nordicseason.no) at once.  
**Claims for typical transport damage (dents or paint/enamel damage) are not approved after the grill is assembled.**
- Remove all remnants of packaging material and any plastic foil from the grill.

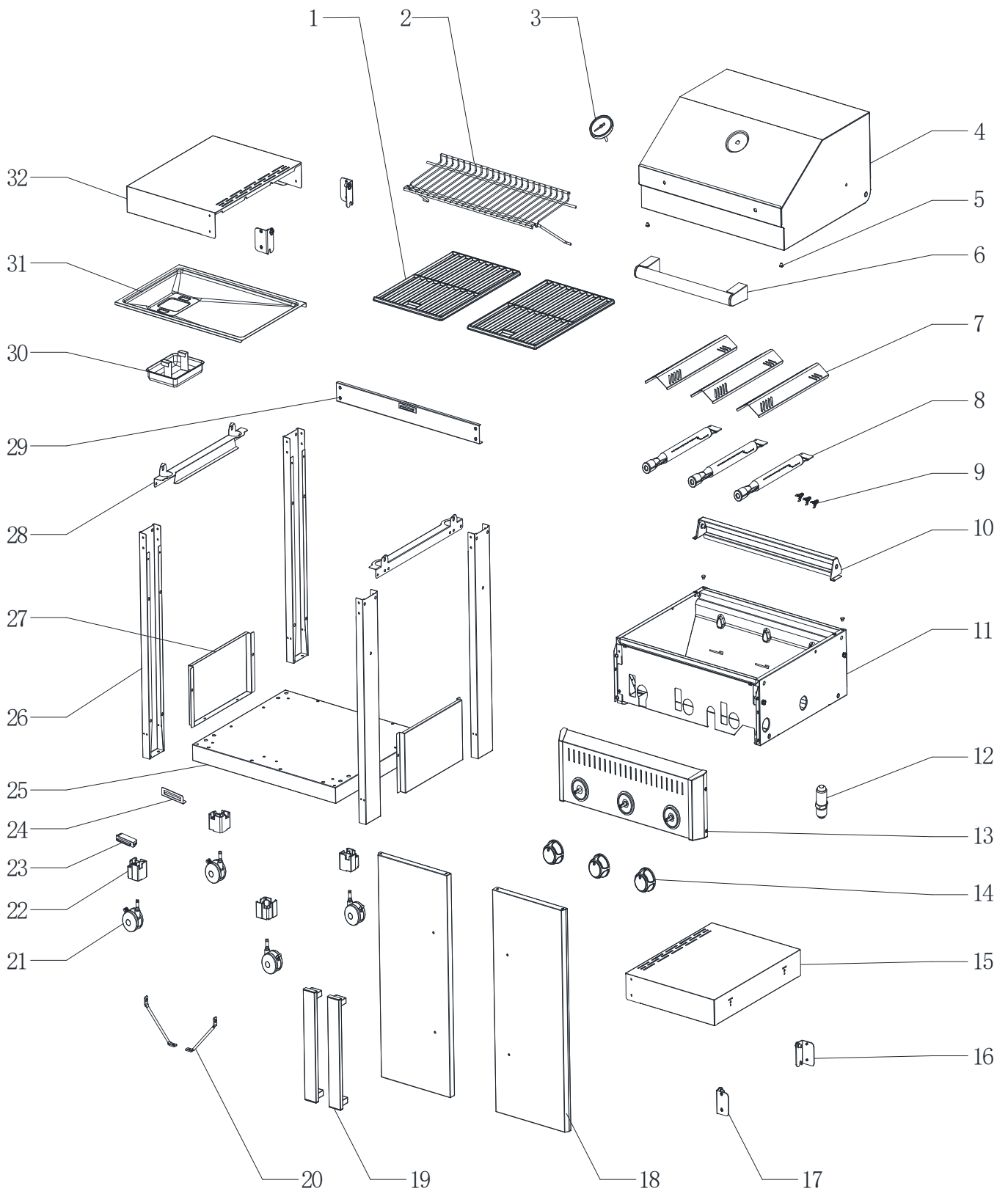
**THE BARBECUE SHOULD BE ASSEMBLED ON A LEVEL SURFACE.**

- **FOLLOW THE ORDER IN THIS MANUAL TO AVOID INCORRECT ASSEMBLY. PARTS OF THE ASSEMBLY WILL REQUIRE HEAVY LIFTING WHICH SHOULD BE PERFORMED BY TWO PEOPLE TOGETHER, TO AVOID PERSONAL INJURY AND DAMAGE TO THE BARBECUE. SOME METAL PARTS MAY BE SHARP, WEAR PROTECTIVE GLOVES.**
- **POWER TOOLS SHOULD NOT BE USED TO ASSEMBLE THE BARBECUE. TOOLS WITH TOO MUCH FORCE CAN DAMAGE THE SURFACE TREATMENT ON SCREWS, DAMAGE ENAMELLED/LACQUERED PARTS OF THE BARBECUE, AS WELL AS LOOSEN PRE-ASSEMBLED NUTS.**
- **IF THE PRODUCT'S VARNISH OR ENAMEL IS DAMAGED DURING ASSEMBLY, WE RECOMMEND THAT THE DAMAGE BE TREATED IMMEDIATELY TO AVOID LATER RUST DAMAGE. SUITABLE HEAT-RESISTANT VARNISH CAN BE ORDERED FROM [SUPPORT@NORDICSEASON.NO](mailto:SUPPORT@NORDICSEASON.NO)**

A screwdriver and a wrench are necessary when assembling the barbecue.







# EXPLODED VIEW DRAWING

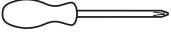
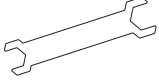


# PARTS LIST

|    |                                     |   |    |                                     |   |
|----|-------------------------------------|---|----|-------------------------------------|---|
| 1  | Cast Iron Grid                      | 2 | 17 | Fixed Side Shelf Connecting Strap-2 | 1 |
| 2  | Warming rack                        | 1 | 18 | Door                                | 2 |
| 3  | Thermometer Assembly                | 1 | 19 | Door Handle                         | 2 |
| 4  | Lid Assembly                        | 1 | 20 | Cart Leg Connecting Bracket         | 2 |
| 5  | Buffer                              | 4 | 21 | Lockable Caster                     | 4 |
| 6  | Lid Handle Assembly                 | 1 | 22 | Plug                                | 4 |
| 7  | Flame tamer                         | 3 | 23 | Door Magnet                         | 1 |
| 8  | Tube Burner                         | 3 | 24 | Magnet Base                         | 1 |
| 9  | Circlip                             | 3 | 25 | Bottom Panel                        | 1 |
| 10 | Rear Panel                          | 1 | 26 | Cart Leg                            | 4 |
| 11 | Firebox Assembly                    | 1 | 27 | Cart Side Panel                     | 2 |
| 12 | Manifest Connector                  | 1 | 28 | Cart Side Bracket                   | 2 |
| 13 | Control Panel Assembly              | 1 | 29 | Cart Front Beam                     | 1 |
| 14 | Knob                                | 3 | 30 | Grease Cup                          | 1 |
| 15 | Right Side Shelf Assembly           | 1 | 31 | Grease Tray                         | 1 |
| 16 | Fixed Side Shelf Connecting Strap-1 | 1 | 32 | Left Side Shelf Assembly            | 1 |

When ordering spare parts, the number from the parts list must be used.

|   |   |     |
|---|---|-----|
| A |  | x25 |
| B |  | x18 |
| C |  | x2  |
| D |  | x4  |

| TOOLS FOR ASSEMBLY   |   |
|--|---|
|    |  |
| Philips/cross-point screwdriver (not included)   | Small spanner (included)  |
| <p><b>WARNING! Screws and enamel can be damaged during assembly if power tools are used. Its not recommended to use power tools during assembly.</b></p> |   |

# ASSEMBLY

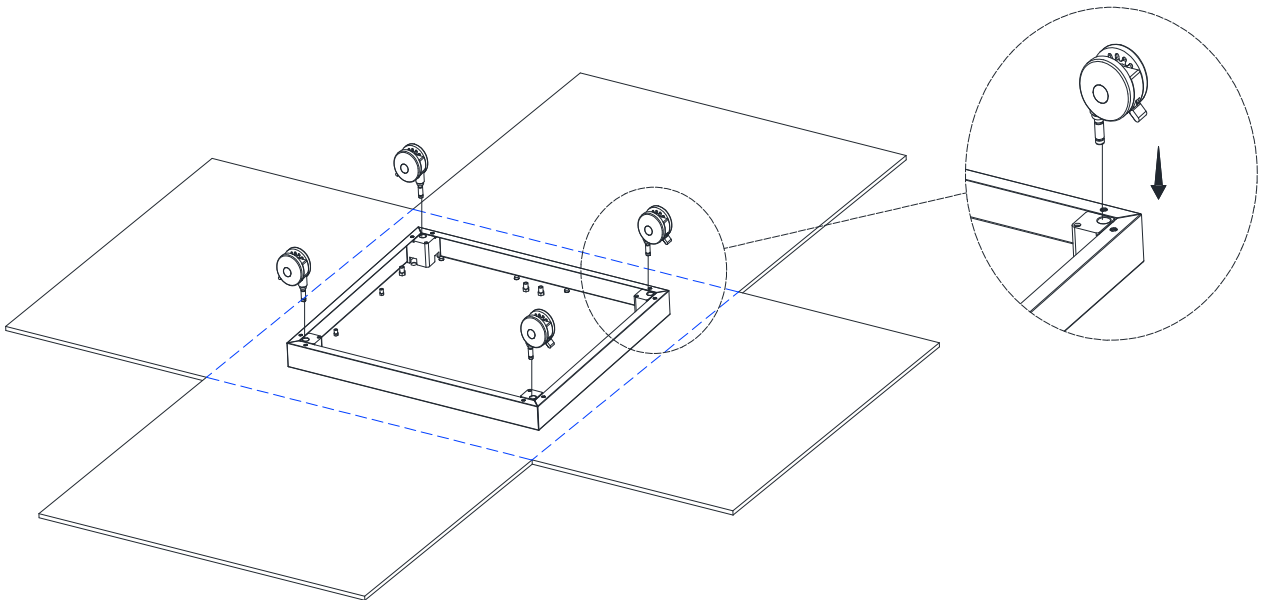


**PLEASE FOLLOW THESE INSTRUCTIONS STEP BY STEP.  
WE RECOMMEND TWO PEOPLE TO ASSEMBLE THE GRILL TO AVOID HEAVY LIFTING.**

## Step 1:

Plus the wheels part 21 on the bottom panel part 25.

PLACE A PIECE OF CARDBOARD (E.G. THE GRILL CARTON) ON THE FLOOR TO PREVENT SCRATCHING THE DEVICE AND PARTS DURING ASSEMBLY.

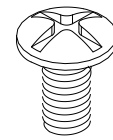
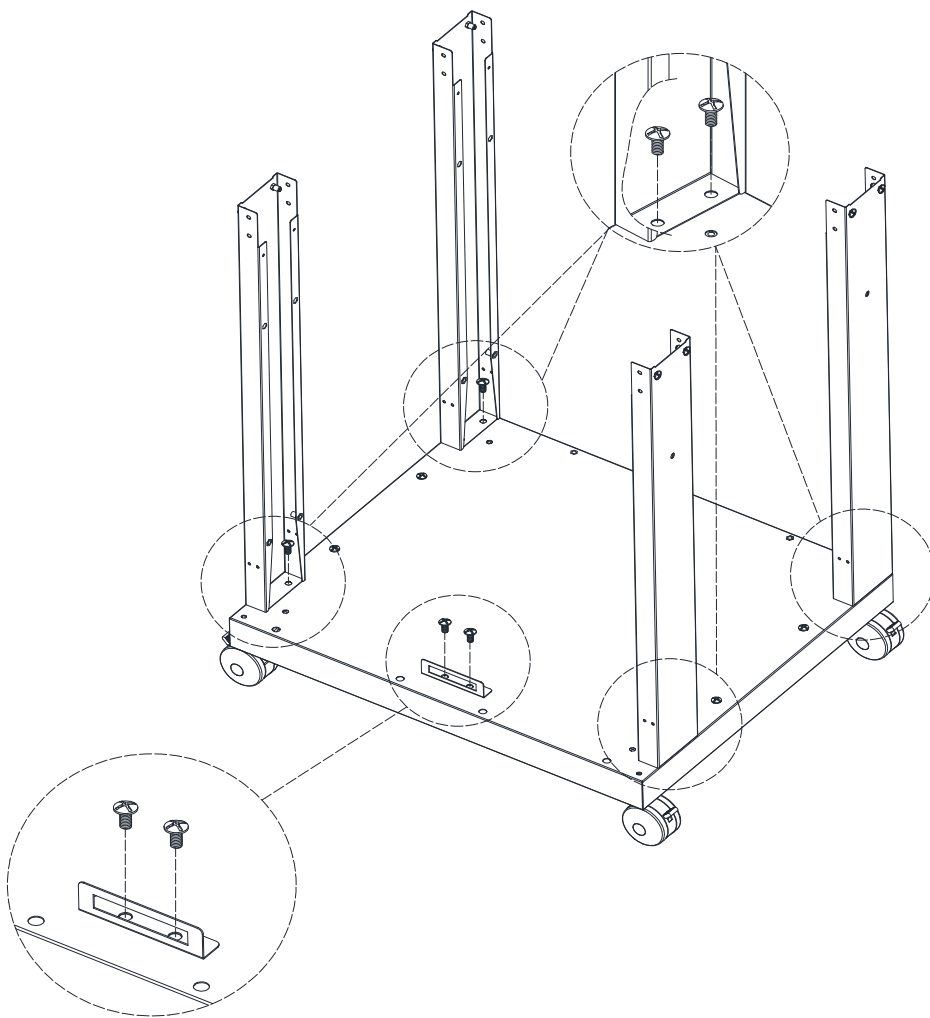




# ASSEMBLY

## Step 2:

Mount the legs part 26 and the door magnet part 24 on the bottom panel part 25 with 10 B screws.

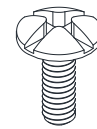
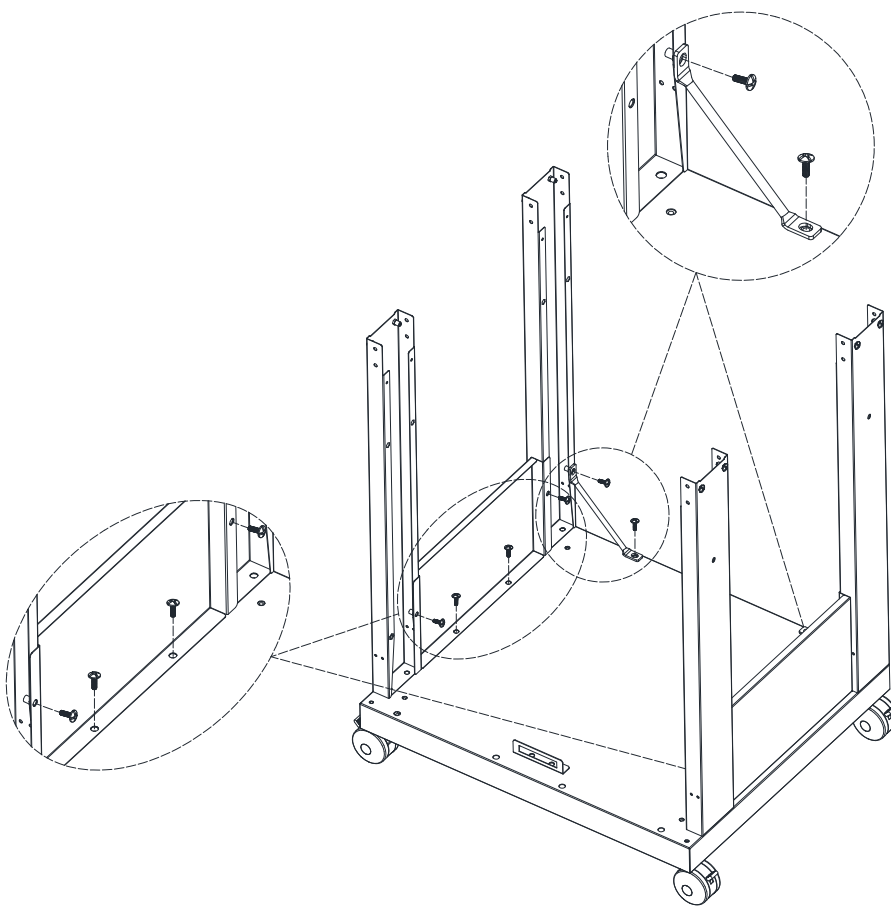


**B x 10**

# ASSEMBLY

## Step 3:

Mount the side panels part 27 and brackets part 20 to the bottom panel and legs with 12 A screws.

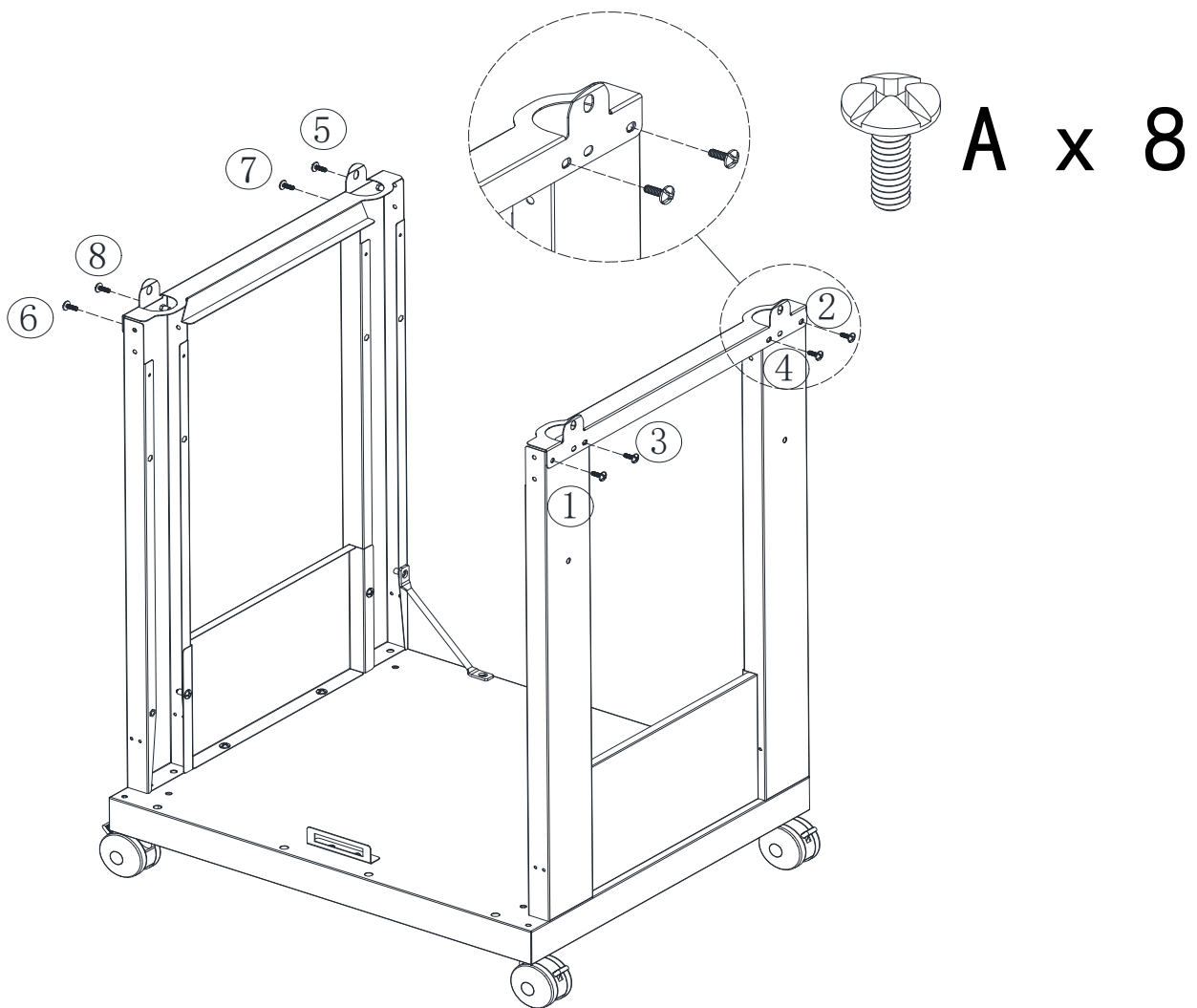


A x 12

# ASSEMBLY

## Step 4:

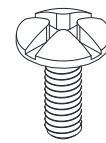
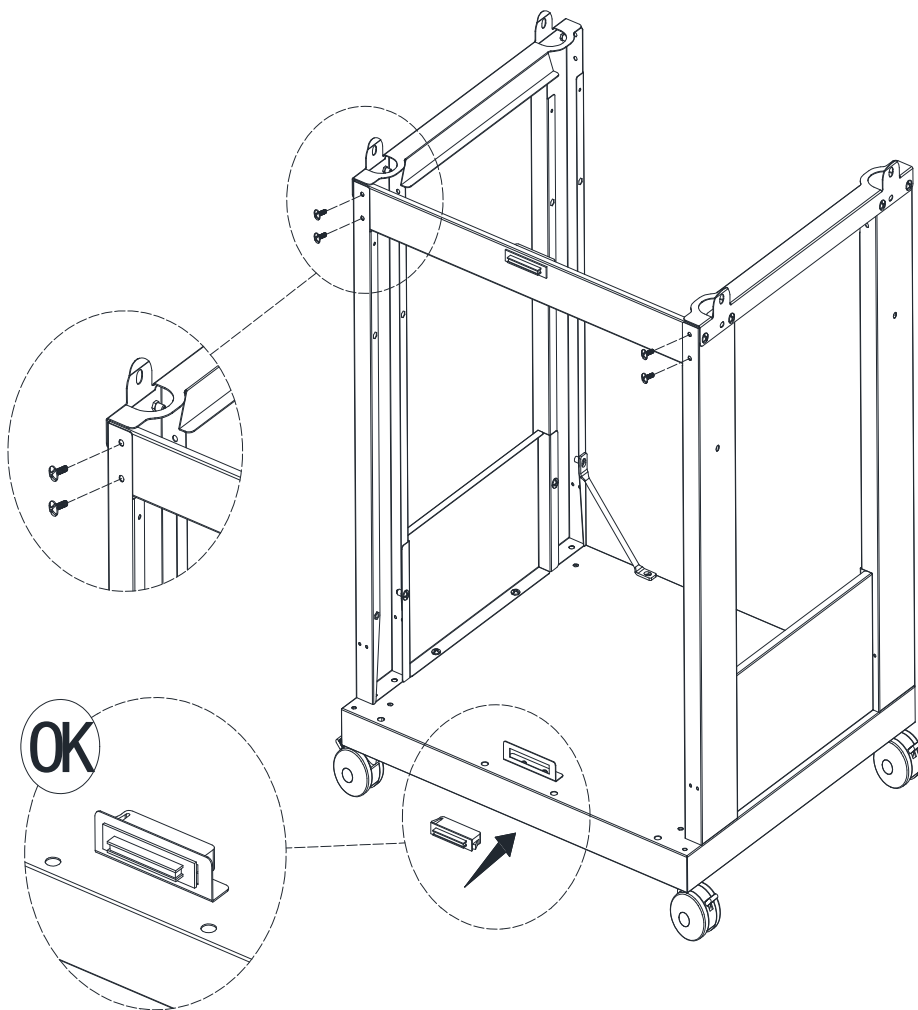
Mount the side part brackets part 28 with 8 A screws.



# ASSEMBLY

## Step 5:

Mount the cart front beam part 29 with 4 A screws. Push in the door magnet part 23 into the magnet holder.

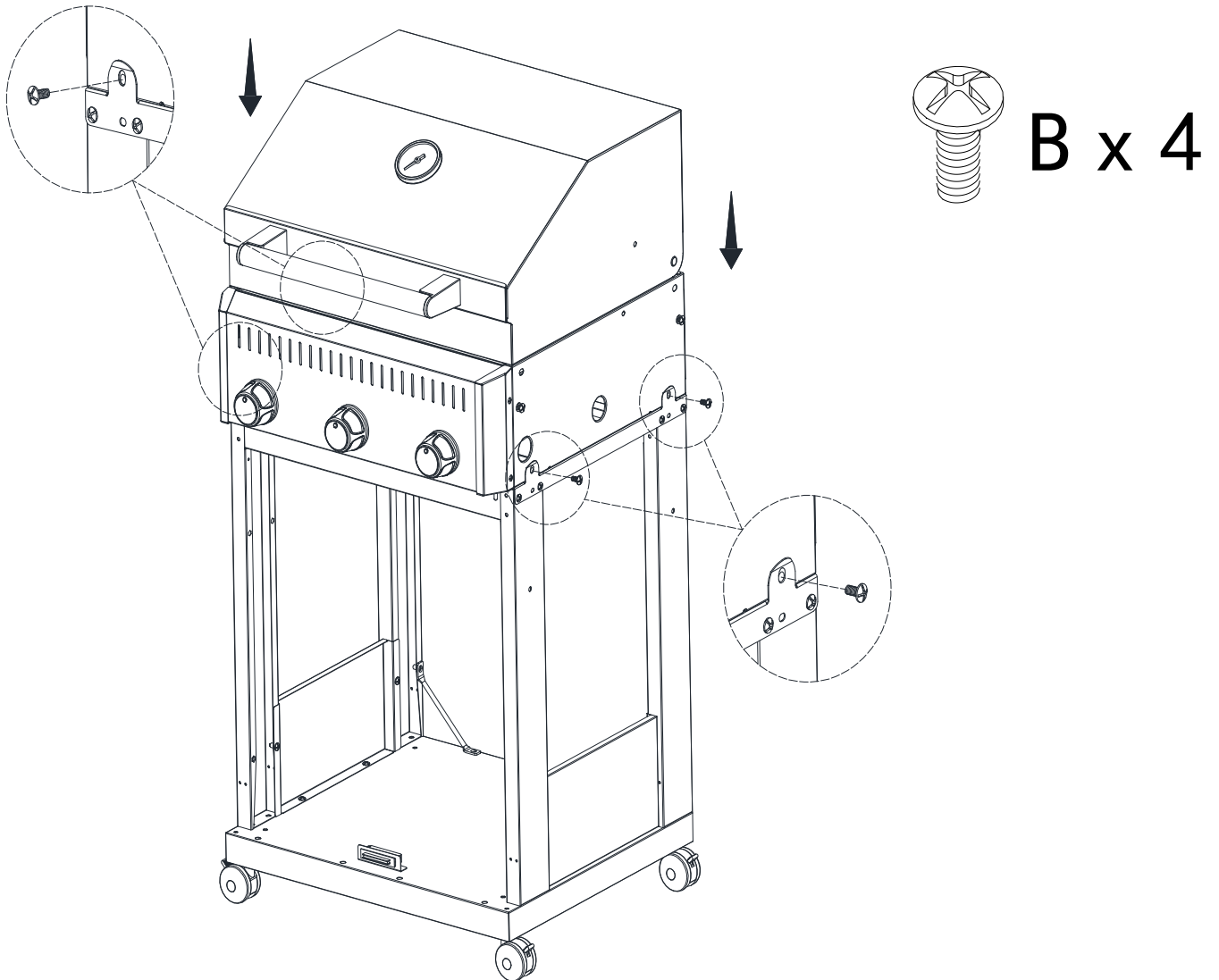


**A x 4**

# ASSEMBLY

## Step 6:

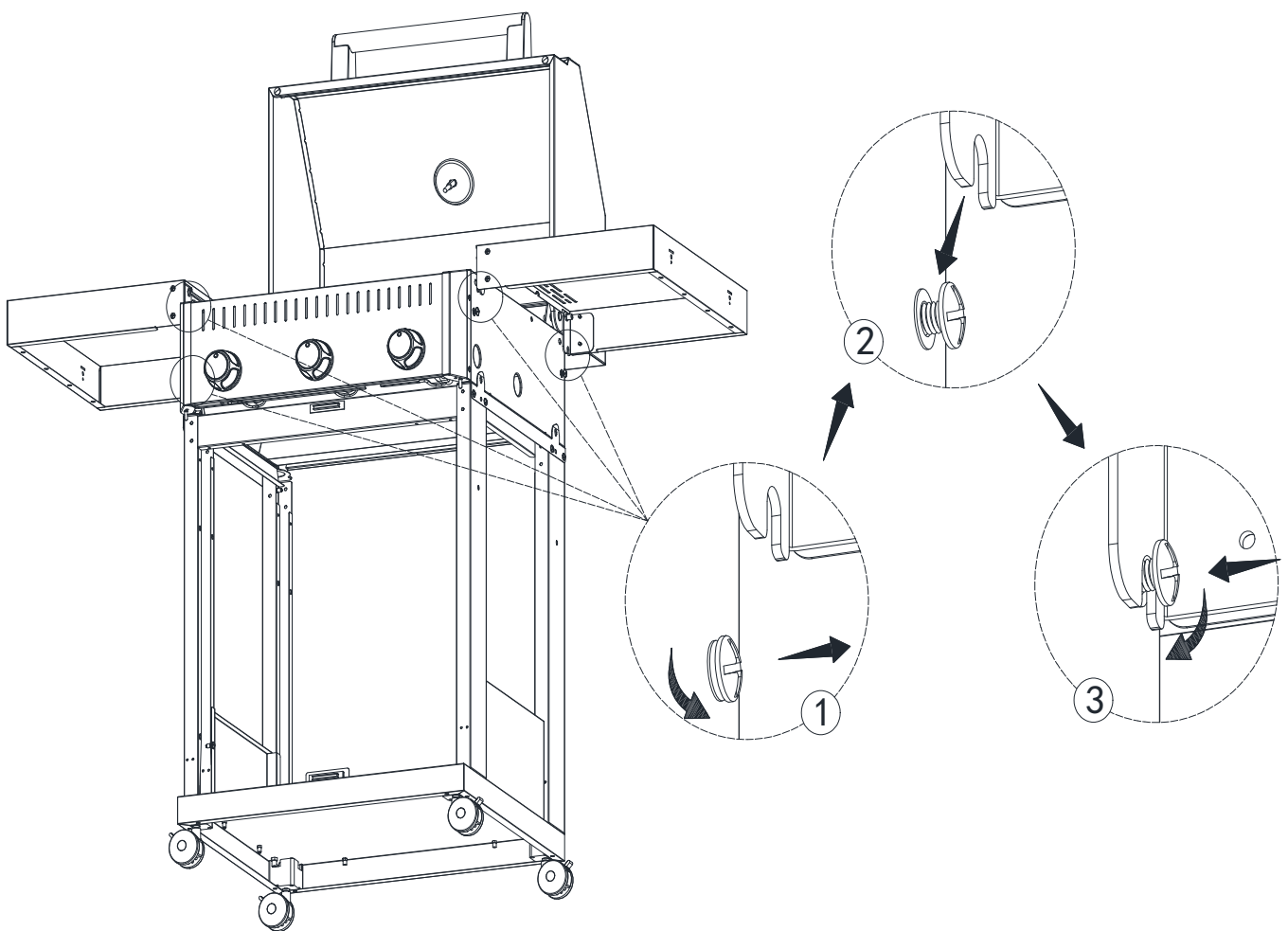
Place the firebox on the cart screw with 4 B screws.  
Tip: The grill body should be lifted by 2 people.



# ASSEMBLY

## Step 7:

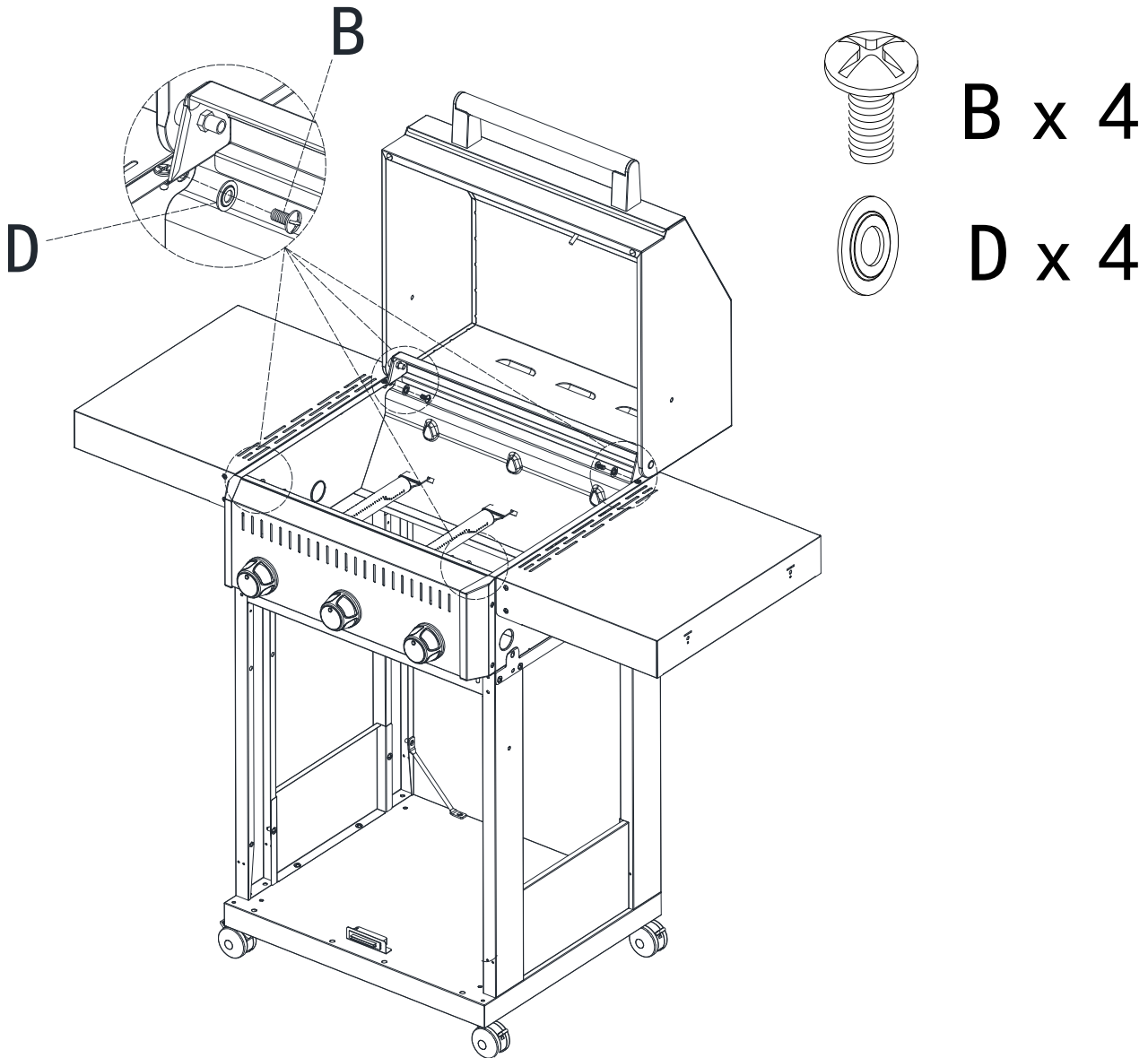
Mount right and left side tables parts 32 and 15 with the pre-installed screws.



# ASSEMBLY

## Step 8:

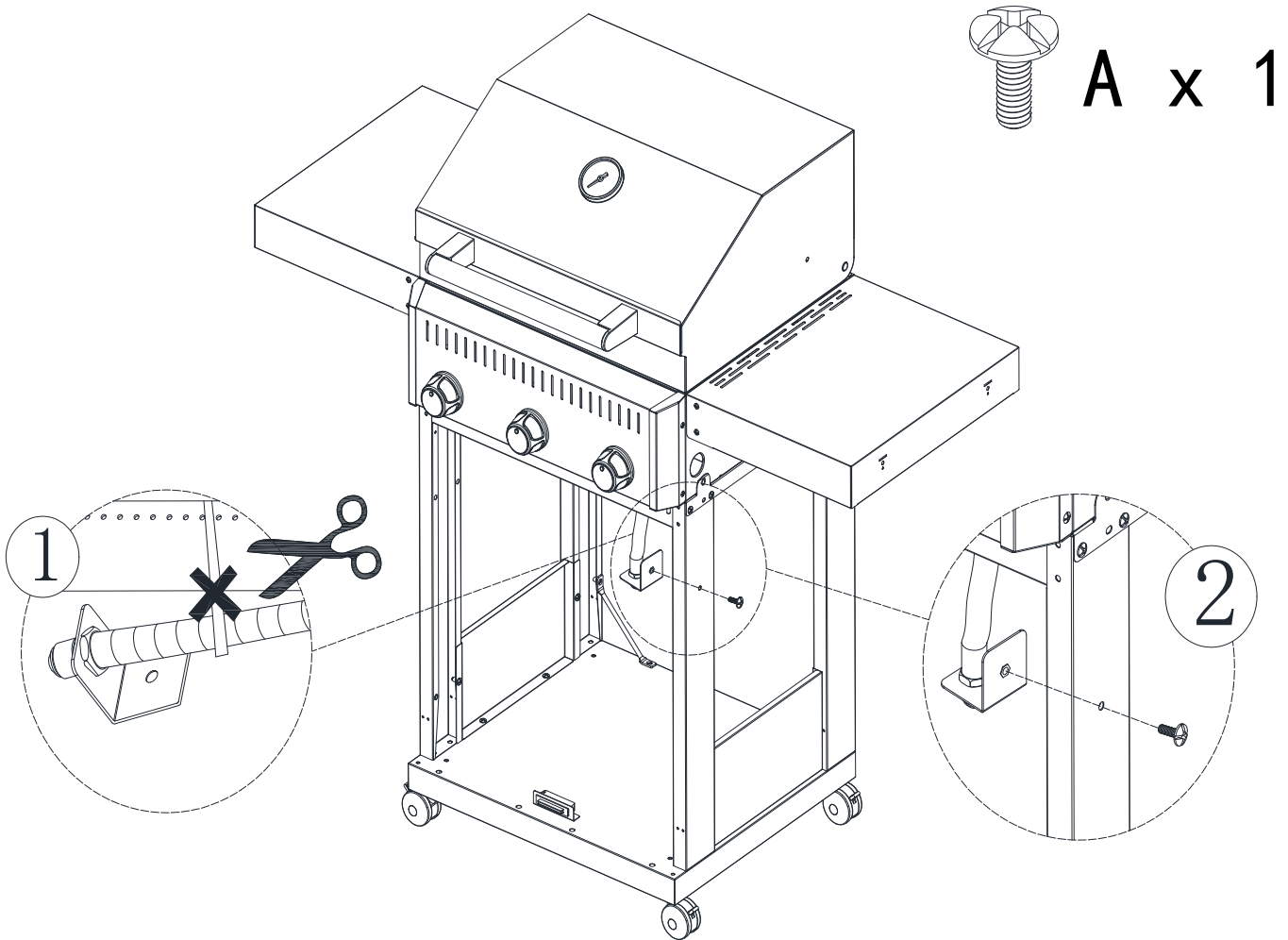
Secure the side tab les with screws from the inside of the firebox with 4x B screws and 4x D washers.



# ASSEMBLY

Step 9:

Screw fast the gas line with 1 A screws.

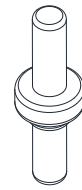
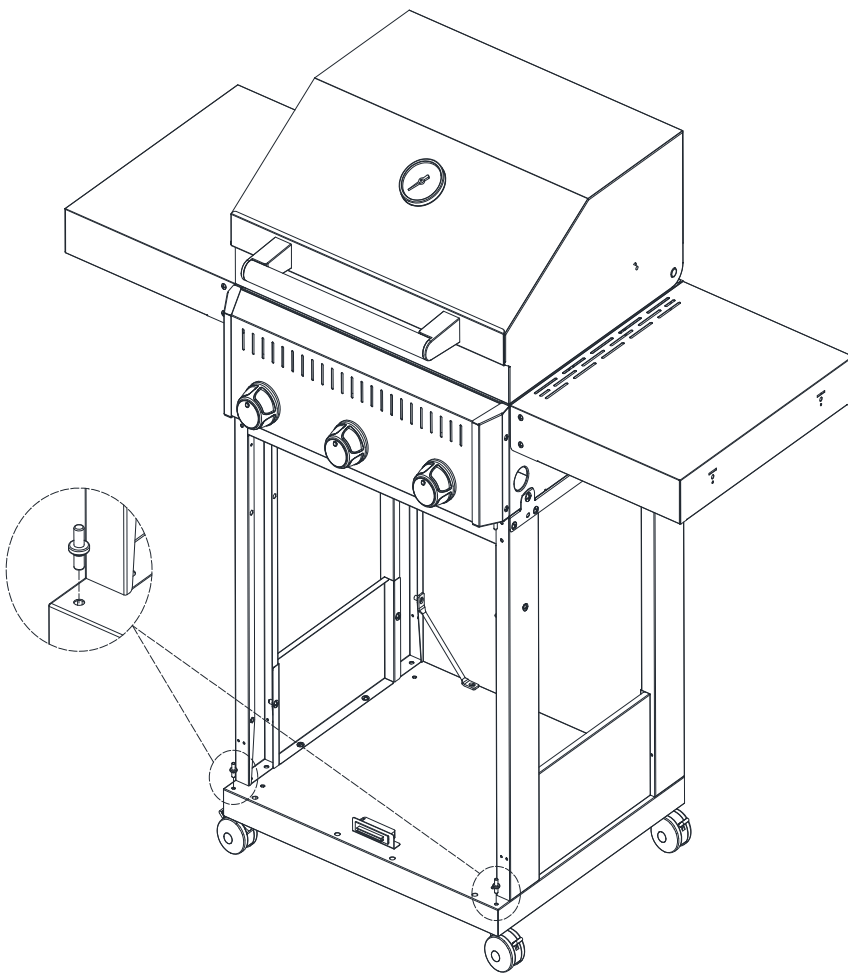




# ASSEMBLY

Step 10:

Place 2 C door holders.

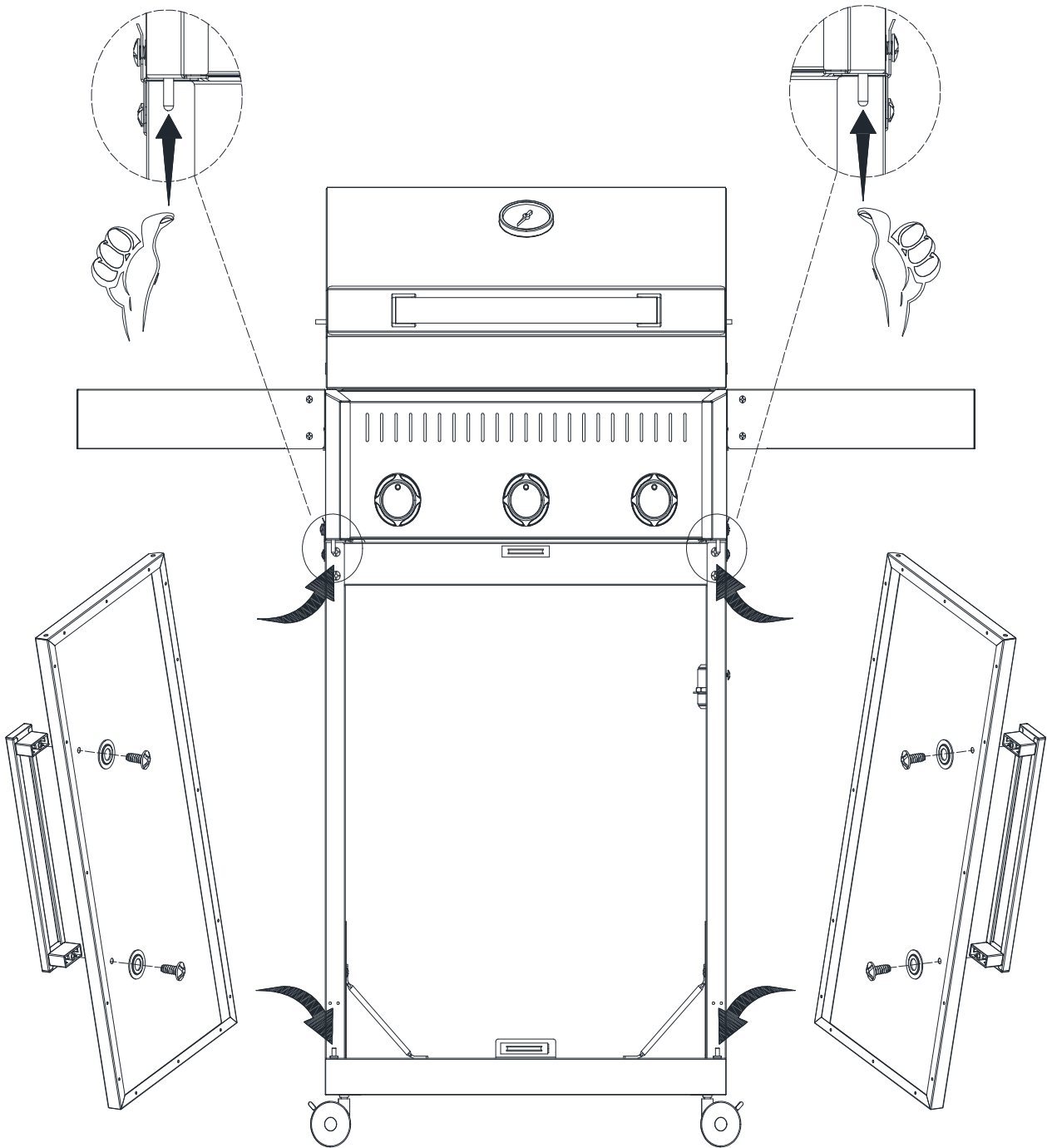


**C x 2**

# ASSEMBLY

## Step 11:

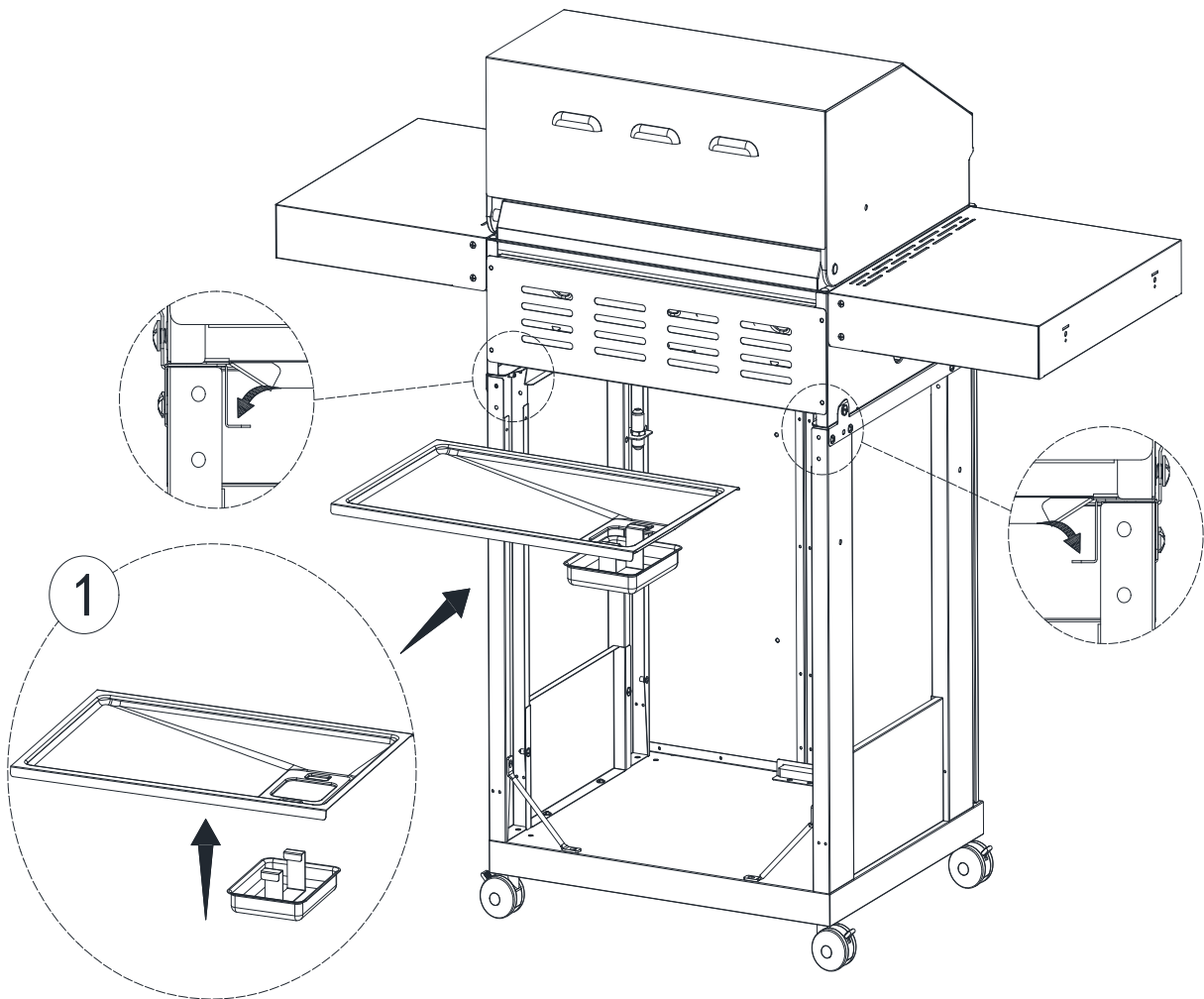
Mount the door handles part 19 to the doors part 18 and place them on the C holder. Push the knob on top of the door to make them fit.



# ASSEMBLY

## Step 12:

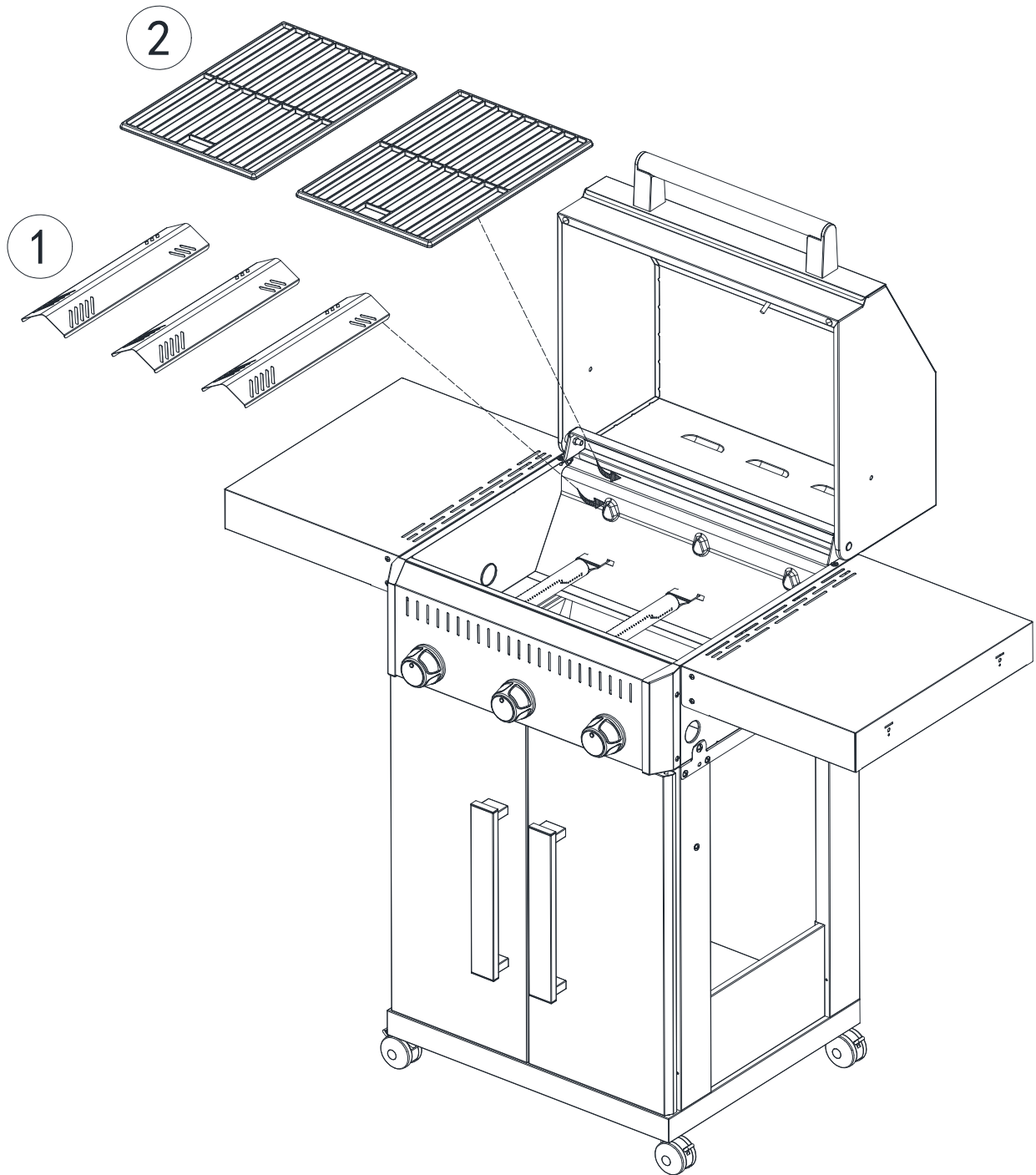
Place the grease tray part 31 and hang the grease cup part 30.



# ASSEMBLY

Step 13:

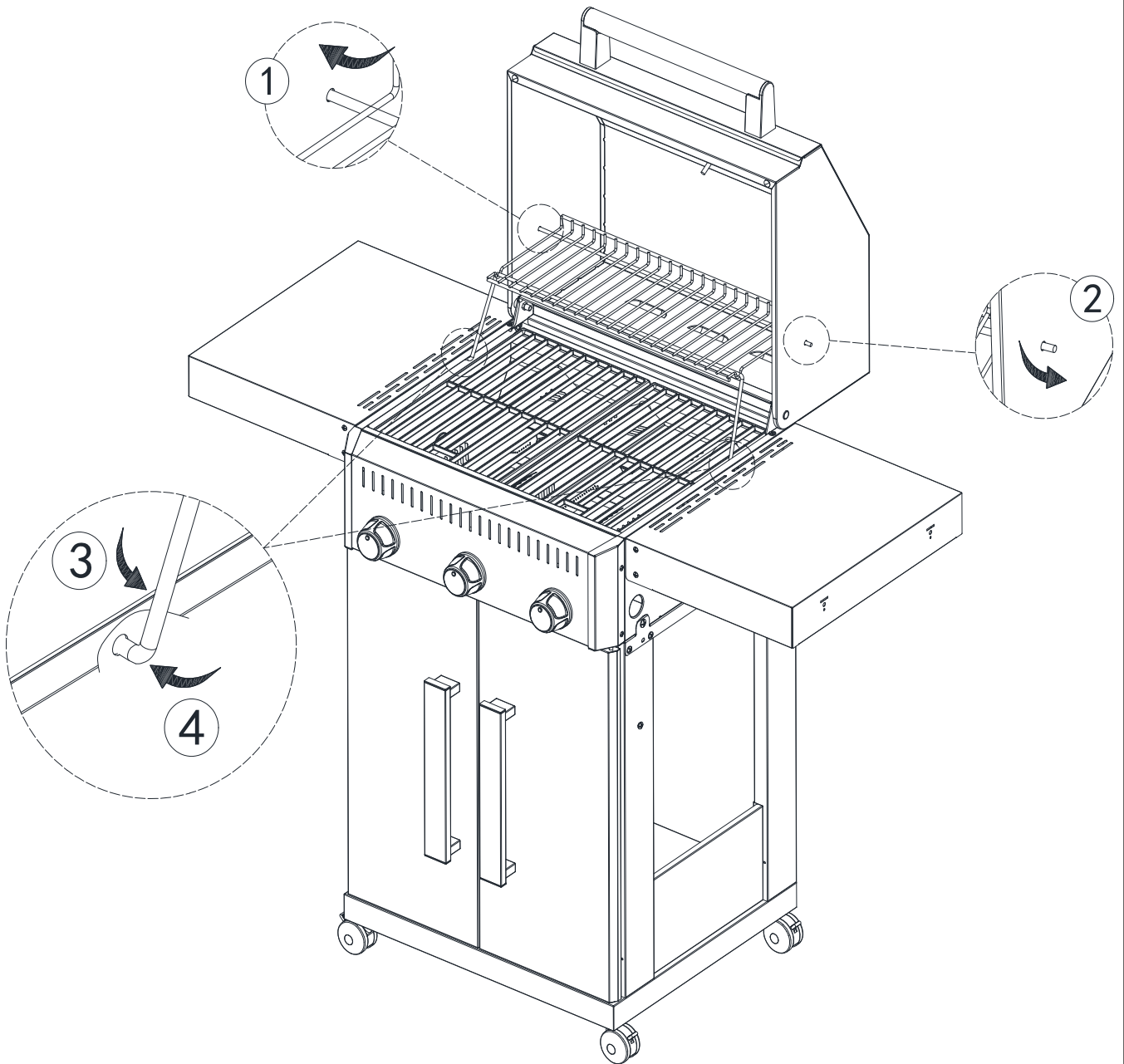
Place the flame tamers part 7 and grids part 1.



# ASSEMBLY

## Step 14:

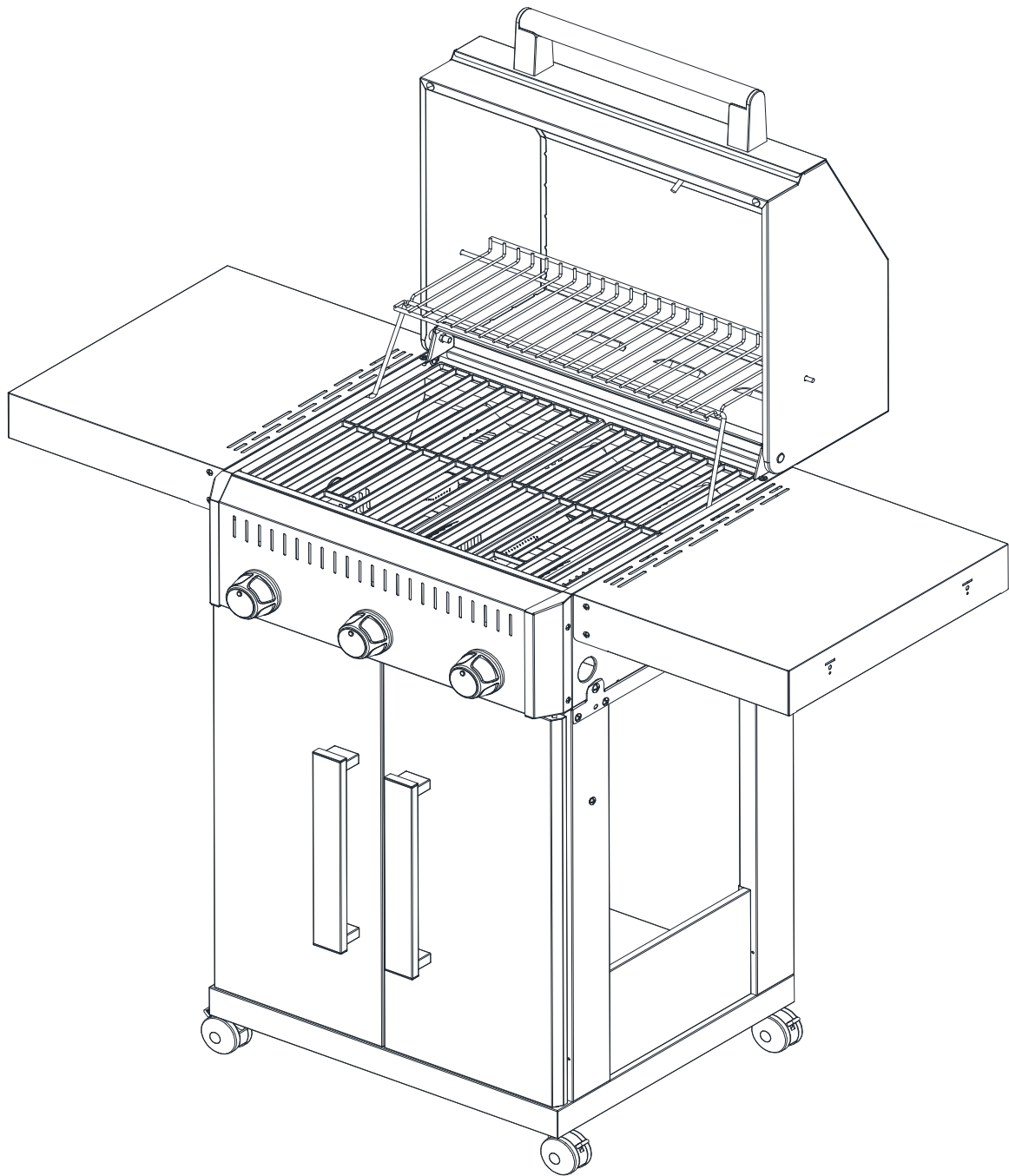
Place the warming rack inside the BBQ.



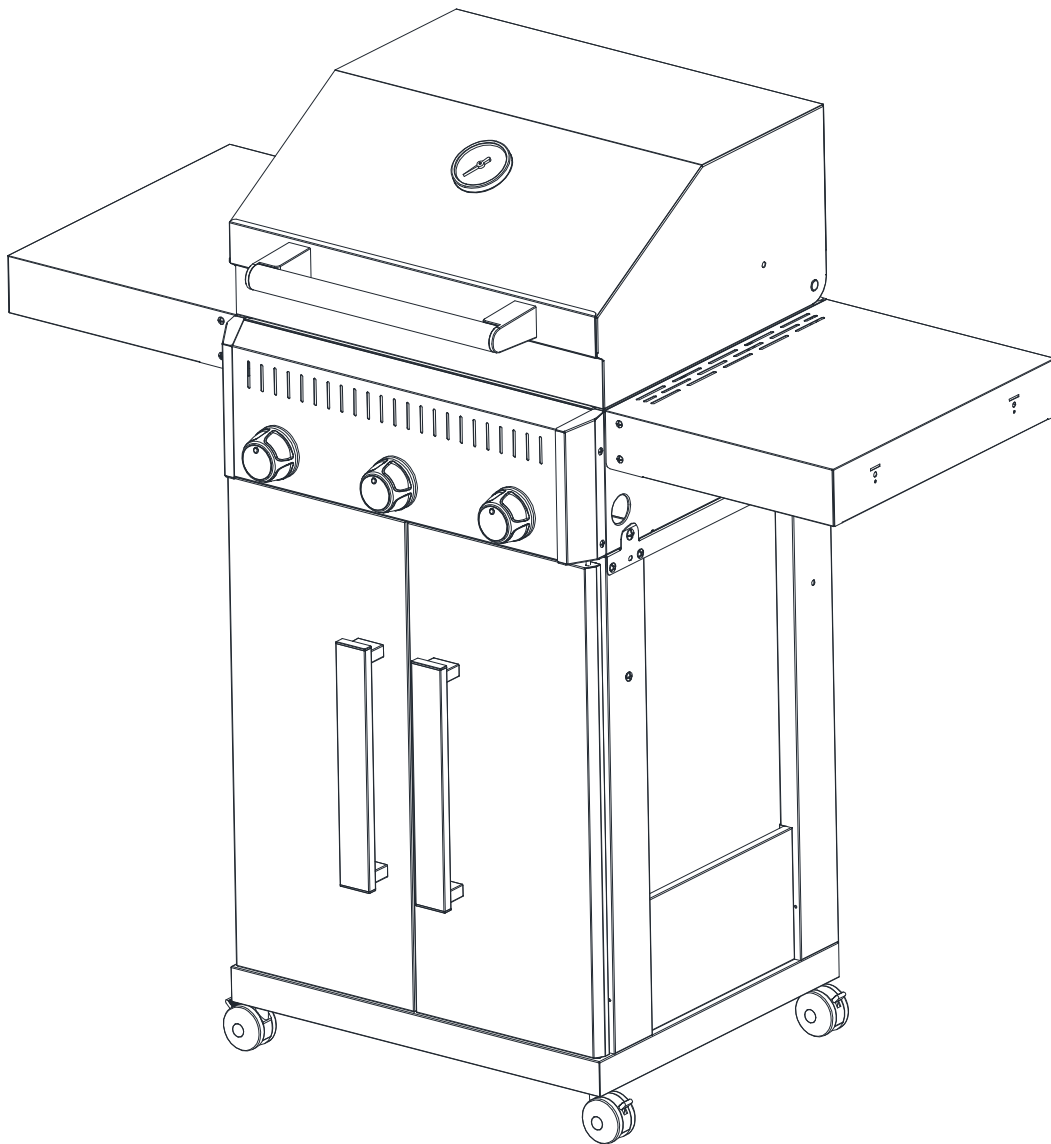
## ASSEMBLY

### Step 15:

The BBQ is now assembled. Remember to check for gas leak after connecting hose and regulator.



# ASSEMBLY



## GAS LEAK TEST



**ALL JOINTS AND CONNECTIONS MUST BE LEAK TESTED BEFORE USING THE GRILL. LEAK TEST ANNUALLY, AND WHENEVER THE GAS BOTTLE IS REMOVED OR REPLACED. ALWAYS PERFORM A LEAK TEST IN A WELL- VENTILATED AREA. NEVER USE AN OPEN FLAME TO PERFORM A GAS LEAK TEST.**

- Make a mixed solution ( $\frac{1}{2}$  water and  $\frac{1}{2}$  liquid detergent / soap). A leak test spray can also be purchased from a gas dealer.
- Ensure that there are no naked flames, heat sources and cigarettes in the vicinity when performing a leak test.
- Check that all controls on the grill are in the "OFF" position.
- Set the regulator to the "OFF" position and connect it to the gas bottle.
- Apply the liquid to all joints and connections on the gas bottle, regulator, the entire hose and all valves on the grill.
- Open the gas tap on the regulator and carefully check for bubbles appearing anywhere the liquid has been applied.
- IF BUBBLES APPEAR, SWITCH OFF THE GAS SUPPLY AND REPAIR THE PROBLEM. PERFORM A NEW LEAK TEST. DO NOT USE THE GRILL BEFORE YOU ARE SURE THAT THERE ARE NO LEAKS.
- If there are still gas leaks after repeated attempts, contact your dealer.





**NEVER STORE THE GAS BOTTLE UNDER THE GRILL WHEN IN USE.  
IF THE GAS BOTTLE IS BEING STORED UNDER THE GRILL WHEN NOT IN USE,  
DISCONNECT THE REGULATOR.  
NEVER MOVE THE GRILL WHILE IT IS IN USE, OR CONNECTED TO THE GAS  
BOTTLE**

### HOSE

Attach the gas hose to the inlet located under the left side table. Use a screwdriver, 7 mm socket wrench or spanner to tighten the screw. Tip when connecting the hose is to add soap on the gas nipple and hose for easier attachment. You can also dip the hose in boiling water. This will expand the hose so it will be easier to attach, be quick when you do this.

Connect the gas hose to the gas rail inlet on the left hand side of the barbecue. Do not overtighten.

Do not use any sealing tape, paste or liquid on the connection.

Connect the regulator to the gas bottle according to your regulator and bottle dealer's instructions.

Gas hoses used for this product must not exceed 120 cm in length

### REGULATOR

Confirm all barbecue control knobs are in the OFF position.

We recommend propane gas for use in the Nordic Region, but butane can also be used. Butane is not very suitable for low temperatures.

Fit the regulator and the hose. Follow the assembly instructions supplied with the regulator set.

### GAS BOTTLE

Check the gas hose regularly for cracks, damage and decay. Never use a damaged gas hose.

Check that the movable plastic collar on the regulator is intact and that it has not been damaged by hot grill parts.

Check that the gas bottle stands on a firm, flat surface and is lower than the connector.

Use an approved gas bottle that fits the regulator supplied. Bottles of 10/11 kg or above are recommended.

### GAS TYPE

I3B/P(30): G30(Butane), G31(propane) and mixture of these, LPG 28-30 mbar

# BEFORE USING THE GRILL

## LOCATION

- ✓ Ensure that the grill is placed at least 150 cm in all directions from house walls, trees, plants and other flammable materials or liquids when in use.
- ✓ Do not place the grill under a roof or overhang.
- ✓ Ensure the grill is placed where there is plenty of ventilation.
- ✓ Do not grill below normal ground level.
- ✓ Always lock the wheels, whenever using the grill.

## FINAL CHECK

- ✓ Check that all controls knobs work normally.
- ✓ Check that the gas hose is free of cracks and damage (it should always be done before using the grill).
- ✓ Check that the gas bottle and hose do not come into contact with hot objects.

## WARNING!

**THIS GRILL 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.**

## GRILLING TIPS

**A CLEAN GRILL WORKS BETTER,** causes less smoke and prevents fat catching fire. Burn off the grill after use by opening the lid and burning all the burners at full power for 10 minutes. Allow the grill to cool, and then brush off ash from flame guards and grates.

**BRUSH THE GRATES WITH AN OIL** that can tolerate high temperatures. This prevents food from burning onto the grates.

**PREHEAT THE GRILL** for around 15 minutes at full power before placing food on the grates. This gives a better result, and cuts grilling time.

**DO NOT GRILL FROZEN FOOD.** The cold will extend grilling time and give a poorer result.

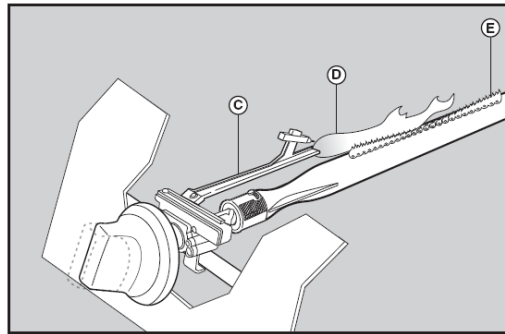
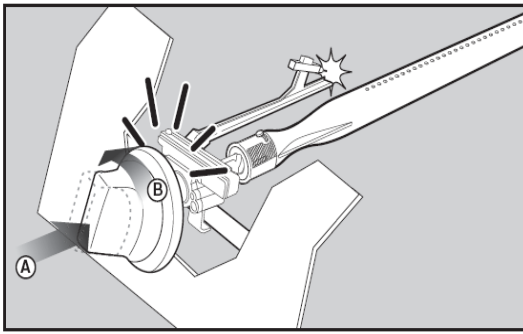
**DIVIDE THE GRILL INTO HOT AND COLD ZONES.** When the food is half-ready, move it to the coldzone to finish grilling. This gives a better result and cooks the food through without it being burnt.

**ASSESS COOKING TIME FOR EACH PRODUCT** to be grilled and put them on the grill in the order which will mean they are ready at the same time.

**BRUSH THE FOOD REGULARLY WHILE GRILLING** with oil or other marinade. It makes the food stays juicy for longer.

**DO NOT OPEN THE LID IF NOT NECESSARY.** When the lid is opened, a lot of the heat escapes.

## LIGHTING INSTRUCTIONS



### WARNING:

If the burner still does not light, turn the burner control knob to OFF and wait 5 minutes to let the gas clear before lighting again.

### LIGHTING INSTRUCTIONS

1. 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: PILOT GAS CONTROL IGNITION
2. With all gas controls on the gas grill in the "OFF" position, turn the gas cylinder valve to the ON position at the regulator.
3. To create a spark you must push the control knob in (A) and hold in this position for 3-5 seconds to allow gas flow and then turn anti-clockwise to "HIGH" (B). It can spark to the burner lighting tube (C). You will hear a "snap" from the igniter and you will also see a 3"-5" orange flame coming from the burner lighting tube at the left side of the burner (D). Continue to hold the burner control knob in for two seconds after the "snap", this will allow gas to flow completely down the burner tube (E) and insure ignition.
4. When the burner is alight, adjacent burners will cross light when their controls are turned to "HIGH". At "High" setting the burner flame should be approximately 12-20mm long with a minimum of orange flame. Turn the gas control fully anticlockwise for minimum setting.
5. Should you have any difficulty lighting your gas grill following the above steps, contact your dealer for advice.
6. After completion of preheating, turn all burners to the low position for best cooking results.

If the burners do not ignite after 5 seconds, set all control knobs to off (red bar pointing upwards) and close the gas valve of the gas cylinder. Wait for 5 minutes. Repeat the above procedure.

### MANUAL LIGHTING

If the grill will not light using the normal lighter, use the following procedure for manual lighting. Use a long match or lighter.

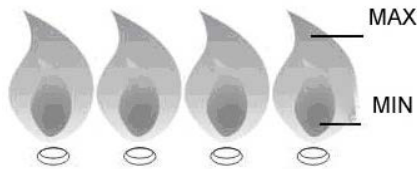
## DO NOT LEAN OVER THE BARBECUE WHILE LIGHTING!

1. Follow step 1 and 2 (Lighting instruction).
2. Lift up the grate and place a grillighter or a lit match close to one burner.
3. Push and turn any knob anti-clockwise to the high position, taking care to protect yourself from the flames.
4. When the burner is lit, light the remaining burners. Confirm that each burner is alight before turning on the next burner.
5. If a burner fails to ignite, contact your local dealer for assistance.
6. Follow step 6.

# MAINTENANCE AND CLEANING

## MAINTENANCE

- ✓ Check that the burners are burning correctly regularly.
- ✓ Remove the grill grate and flame guards.
- ✓ Light the grill normally.
- ✓ Turn the controls from low to high, check there is a difference in flame strength and that the flames are blue, not orange. If the burners act abnormally, refer to the troubleshooting chapter.
- ✓ Remove any fat or deposits from previous use with a grill brush.



## INSECTS AND VERMIN

After long-term storage, insects and other vermin can be found in the grill. If you experience problems with lighting or irregular flames, it can be due to unwanted guests blocking the gas supply. In such instances, dismantle and clean the burners. Replace the burners when they are dry.

**Check that the gas hose is not damaged by mice or rats.**

## CLEANING

- Use clean water only. A mild washing up liquid can be added for general cleaning. Do not use flammable cleaning agents.
- To clean the grates, burn the grill for around 10 minutes with the lid open. Brush the grates with a grill brush. When cleaning with water, use mild detergent. Do not use scouring products. Do not wash the grates in washing up liquid, it damages the enamel.  
NB! The grill grates must be completely dry before they are placed back in the barbecue. Before storing the barbecue for a longer period, insert the grill grates with a thin layer of cooking oil.  
TIP: After the grates are inserted with cooking oil, wrap the grates in newsprint. The newsprint will retain the oil and keep grates saturated. This will reduce the risk of rust in the cast iron.
- To prevent attracting vermin and odours, clean the fat tray regularly.
- Polish with car wax once a year to avoid rust on external parts. If living within 5 km of the sea, we recommend storing the grill indoors, as salt in the air can reduce its lifetime.
- Spread cat litter in the bottom of the fat tray. The litter helps to absorb fat dripping down and prevents fat fires. It also makes cleaning the tray easier.
- Rust can naturally occur on cast iron and steel parts, and will not affect the grill in the short-term. Superficial rust can be washed/polished off.
- Keep the grill free of fat and grease to maintain performance.
- The fat cup should be emptied regularly to avoid it running over.
- Store the grill in a dry place or under a cover. When using a grill cover, the grill must be clean and dry and sufficient ventilation must be ensured. If not, moisture will accumulate under the cover causing rust damage.



**FIRES CAUSED BY FAT DAMAGE ON THE METAL, PAINT AND ENAMEL. DAMAGE TO THE GRILL CAUSED BY FAT BURNING, IS NOT COVERED BY THE GUARANTEE AS IT IS DUE TO INCORRECT USE.**

**DO NOT USE WATER TO EXTINGUISH THE FIRE! CLEAN THE GRILL REGULARLY TO AVOID FAT FIRES.**

## PREVENT FAT FIRE

1. Keep the grill clean to prevent fires caused by fat.
2. Fill the fat tray with a fat-absorbing material, such as cat litter or absorbent sand. This will absorb fat and food oils to prevent fat fires. Aluminiumfoil can be laid in the bottom of the tray first to make cleaning easier.

## IN THE EVENT OF FAT FIRE

**In the event of a fat fire, shut off the gas and disconnect the regulator. Leave the lid open and wait until the fire goes out.**

**LACK OF MAINTENANCE CAN CAUSE FAT DEPOSITS TO CATCH FIRE, CAUSING A FAT FIRE.**



## TROUBLESHOOTING

| PROBLEM   | POSSIBLE CAUSE                                 | SOLUTION  |
|---|--|---|
| <b>BURNER WILL NOT LIGHT WHEN USING THE IGNITION KNOB</b> | Empty gas bottle                               | Replace gas bottle  |
|   | Damaged regulator                              | Check/replace the regulator   |
|   | Burner is blocked                              | Clean the burner  |
|   | Gas supply is blocked                          | Clean gas ventury or hose   |
|   | Electrode is broken or dirty                   | Clean the electrode   |
|   | Ignition knob is broken                        | Contact your dealer   |
|   | Windy conditions                               | Place the grill in a less exposed position.                                 |
|   | Ignition wire is damaged or fitted incorrectly | Make sure wire is mounted correctly   |
| <b>BURNERS WILL NOT LIGHT WHEN LIGHTING MANUALLY</b>      | Empty gas bottle                               | Replace gas bottle  |
|   | Irregular gas supply                           | Check/replace the regulator   |
|   | The burner is blocked                          | Clean the burner  |
|   | Gas supply or hose is blocked                  | Clean gas ventury or hose   |
| <b>LOW FLAME OR BACKFIRE</b>                              | Gas bottle is too small                        | 10/11 kg or larger bottle is recommended                                    |
|   | Burner is blocked                              | Clean the burner  |
|   | Gas supply or hose is blocked                  | Clean gas ventury or hose   |
|   | Windy conditions                               | Place the grill in a less exposed position                                  |
| <b>TROUBLE TURNING THE KNOBS</b>                          | Gas valve jammed                               | Replace gas valve.<br><b>WARNING!</b> Knobs should be pressed in and turned |
| <b>HEAVY SMOKE</b>  | Fatty foods on the grill                       | Trim away excess fat from meat. Clean the fat tray.                         |

This product is covered by a warranty in accordance with consumer legislation. It has undergone strict quality controls and testing at the factory.

If there are any parts missing or the product has been damaged, please contact your dealer or the consumer contact below for help.

Faults due to misuse, lack of maintenance or modification of the product will invalidate the warranty.

Damaged parts not due to a fault with the product will be invoiced according to our price list + carriage and administration fee.

If new parts are needed or in the event of a warranty claim, please contact your dealer or consumer contact:

Consumer contact:

Nordic Season Products AS  
Kjeller Vest 3  
2007 Kjeller, Norge  
e-mail: [support@nordicseason.no](mailto:support@nordicseason.no)  
tlf: 0047 924 78 600 (10-14 mon-fri)  
[www.nordicseasonbbq.no](http://www.nordicseasonbbq.no)

Always attach your receipt when making a warranty claim.  
Produced in China for Nordic Season Asia Co., Ltd.

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