


**ENGLISH**



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

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## WARNINGS



- 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.

### FIRST TIME USE – GRILL BURN-OFF

Before using the barbecue for the first time, it is important to complete a burn-off. Fire up the barbecue and operate for a minimum of 15 minutes on max temperature to burn-off the unit.

This will "heat clean" the internal components, dissipate odors and rid it of any foreign matter.

# TECHNICAL DATA

Total effect: 8.4 kW

Total gas consumption: 611g/h.

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

**Gas bottle (not included):** Use standard bottle approved for use in the Nordic Region, 10/11 kg is recommended. 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,FR,IT,LU,LV,IE,GB GR,PT,ES,CY,CZ,LT, SK,CH,SI,TR	0.80mm	Butan (28~30) mbar Propan 37 mbar	I3+(28-30/37)
LU,NL,DK,FI,SE,CY,CZ, EE,LT,LV,MT,SK,SI,B- G,IS,NO,HR,RO,IT,HU,BE, GB,FR	0.80 mm	G30 (butan),G31 (propan) and mixture of these, LPG 28~30 mbar	I3B/P(30)
<b>CE</b> 2531-23	This product is produced according to EUROPEAN GAS APPLIANCE REGULATION (EU) 2016/426		

**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).

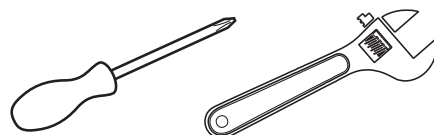
Damaged parts, paint or enamel caused by transport, must be reported to the dealer or [support@nordicseason.no](mailto:support@nordicseason.no) *before* the grill is assembled and put into use. Please note that some parts may be hidden in the styrofoam to protect the part in transport. If parts are missing,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

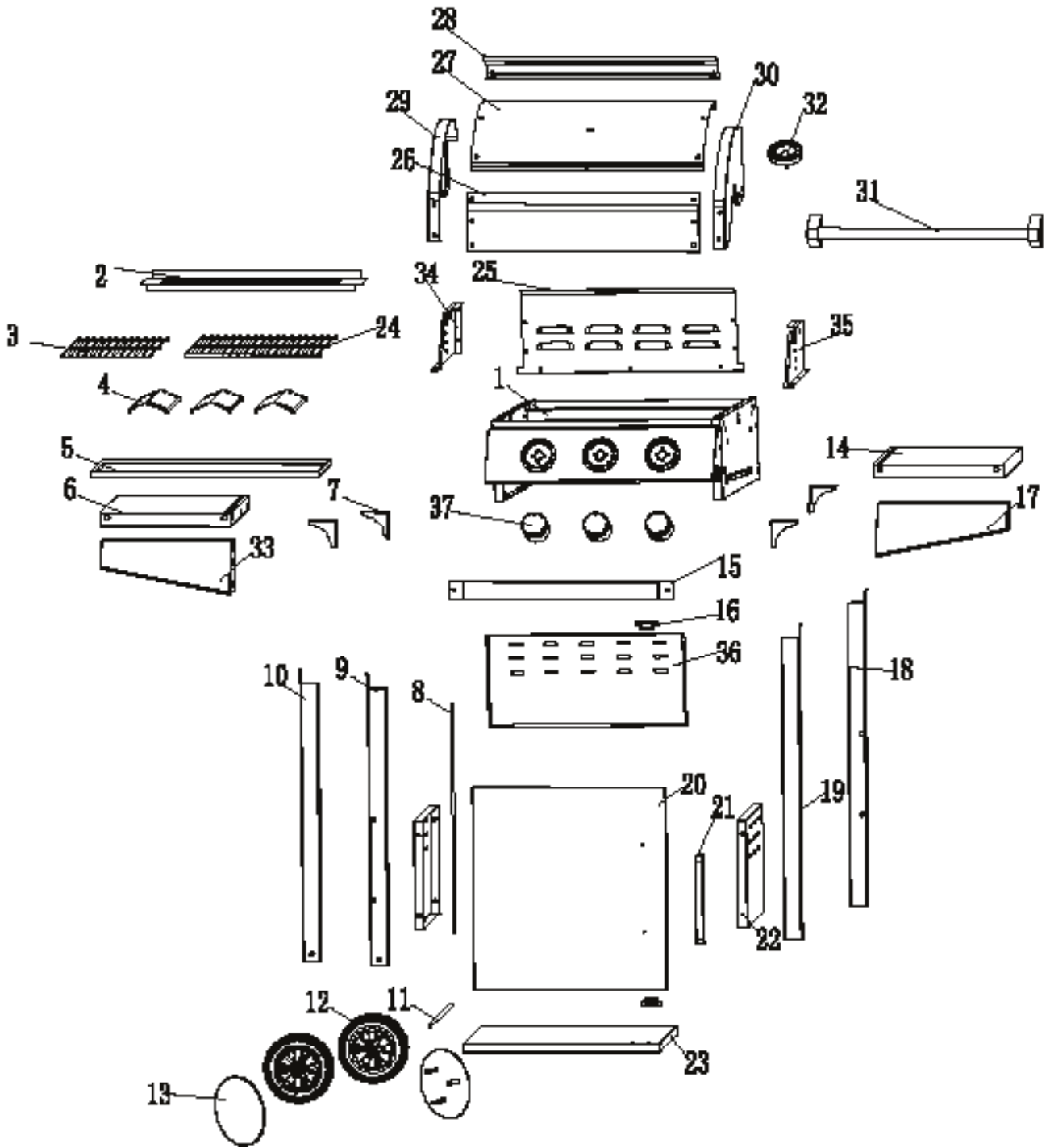
- **FOLLOW THE ORDER IN THIS MANUAL TO AVOID INCORRECT ASSEMBLY. PARTS OF THE ASSEMBLY WILL REQUIRE HEAVY LIFTING WHICH SHOULD BE PERFORMED BY TWO PEOPLE TOGETHER, TO AVOID PERSONAL INJURY AND DAMAGE TO THE BARBECUE. SOME METAL PARTS MAY BE SHARP, WEAR PROTECTIVE GLOVES.**
- **POWER TOOLS SHOULD NOT 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 (not provided) are necessary when assembling the barbecue.



**THE BARBECUE SHOULD BE ASSEMBLED BY TWO PERSONS.**

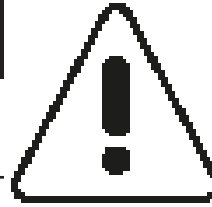
# ASSEMBLY DRAWING



A	 M6x50mm	x4	F		x1
B	 M6x12mm	x50	G	 M4x8mm	x15
C		x2	H		x1
D		x2	I		x2
E	 M4x15mm	x4	J		x12

# PARTS LIST

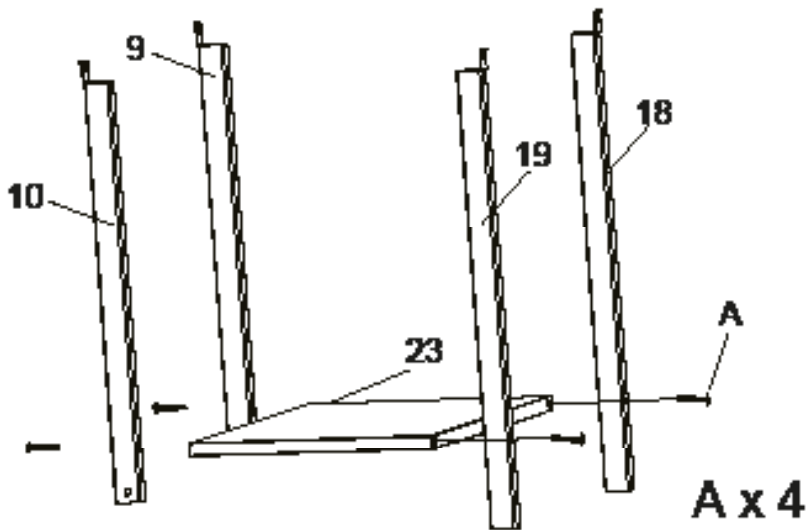
1	Firebox	1
2	Warming rack	1
3	Small grill grate	1
4	Flame tamer	3
5	Drip tray	1
6	Left side table	1
7	Bracket	4
8	Door holder	1
9	Left leg behind	1
10	Left leg front	1
11	Wheel axle	1
12	Wheel	2
13	Wheel cap	2
14	Right side table	1
15	Support brace	1
16	Magnet	2
17	Front panel side table right	1
18	Right leg behind	1
19	Right leg front	1
20	Door	1
21	Door handle	1
22	Side wall base cabinet	2
23	Bottom plate	1
24	Large grill grate	1
25	Back wall barbecue room	1
26	Cover front plate	1
27	Cover intermediate plate	1
28	Cover back plate	1
29	Left sided lid	1
30	Right sided lid	1
31	Handle lid	1
32	Thermometer	1
33	Front panel side table left	1
34	Left side wall barbecue room	1
35	Right side wall barbecue room	1
36	Rear wall base cabinet	1
37	Knob	3



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

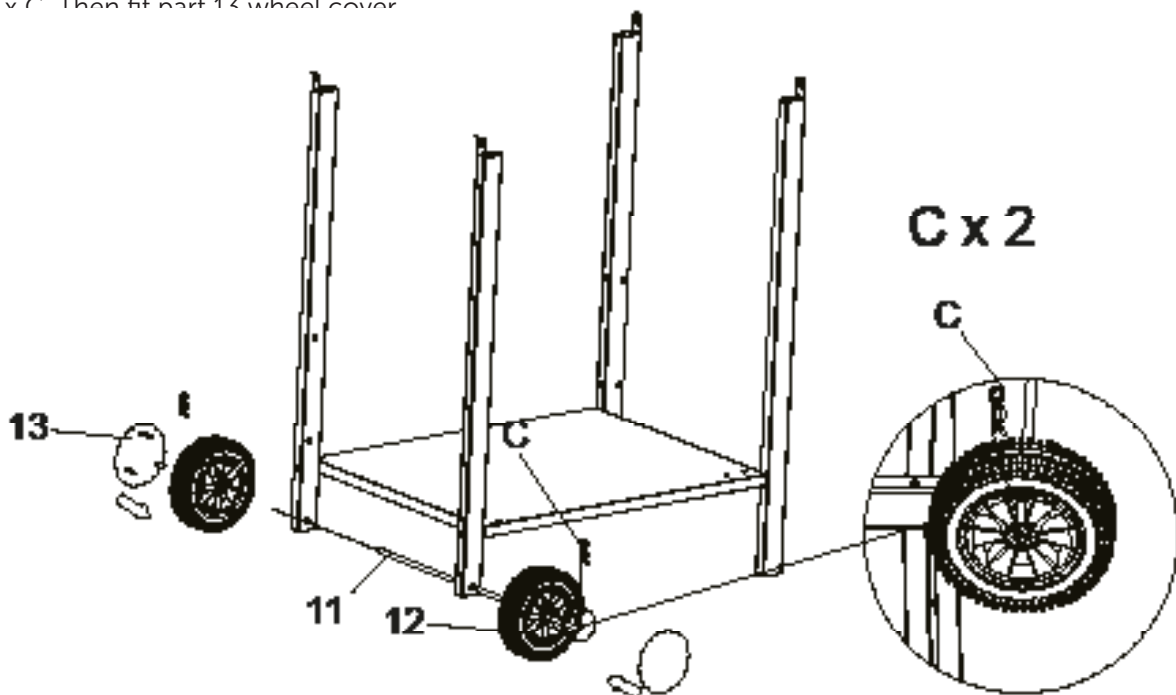
**Step 1:**

Fit part 9 left rear leg, part 10 left front leg, part 18 right rear leg and part 19 right front leg to part 23 bottom plate with 4 x A screws.



**Step 2:**

Push the part 11 wheel axle into the chassis, also push on the part 12 wheel. Lock the wheels with 2 x C. Then fit part 13 wheel cover.

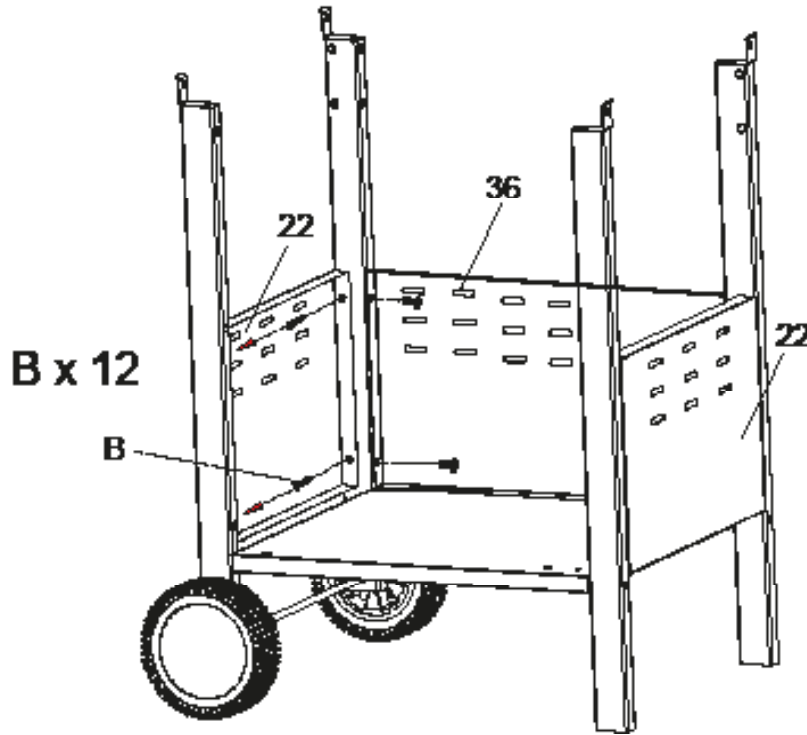




# ASSEMBLY

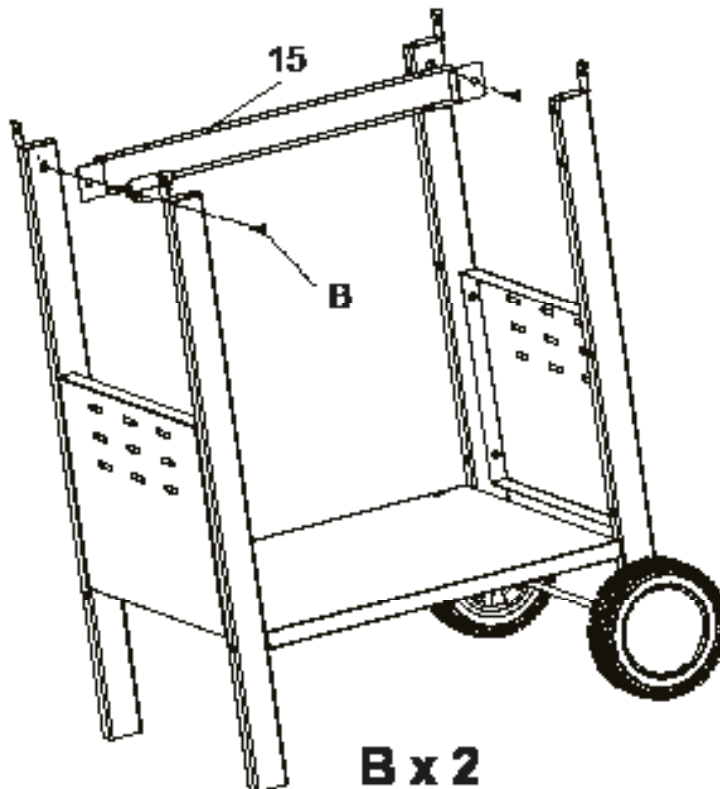
## Step 3:

Fit part 22 side walls to base cabinet and part 36 rear wall to base cabinet with 12 x B screws.



## Step 4:

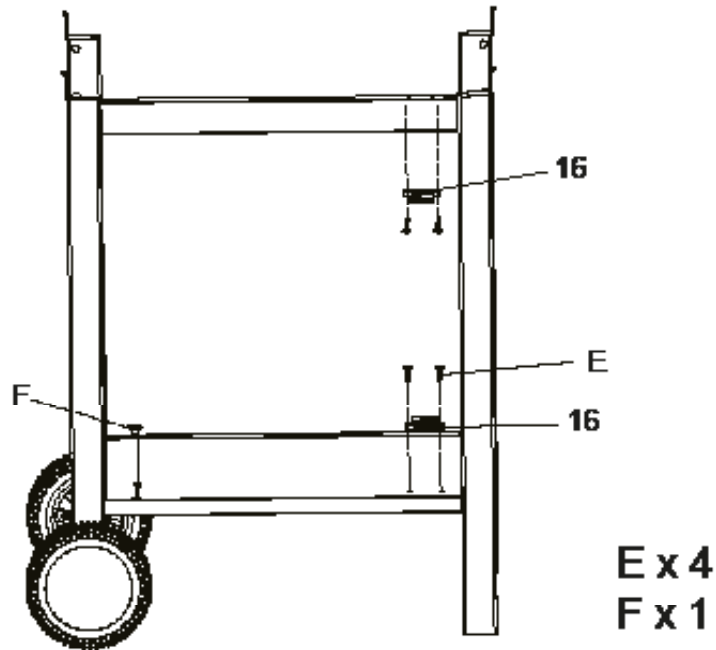
Mount part 15 support strut with 2 x B screws..



# ASSEMBLY

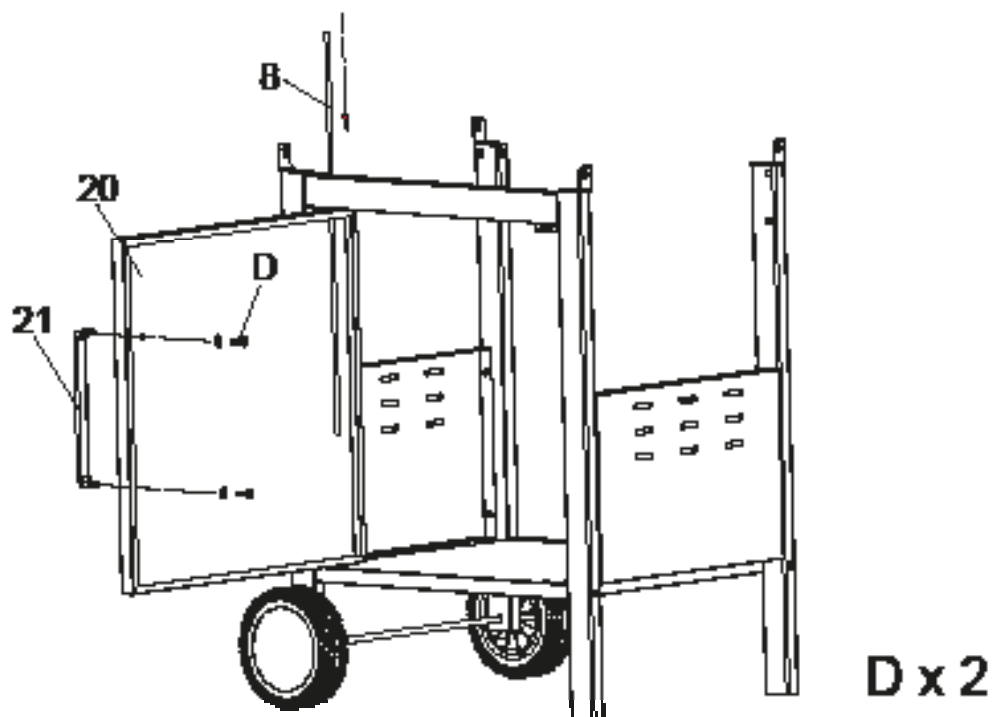
## Step 5:

Mount 2 x magnets with 4 x E screws. Place F in the hole in the bottom plate.



## Step 6:

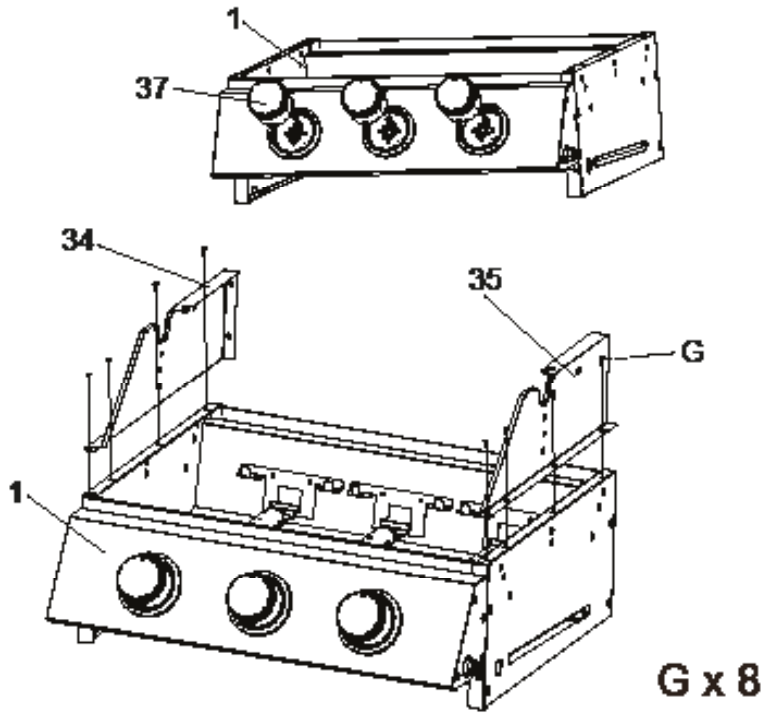
Fit part 21 door handle to part 20 door. Place the door on the left side and enter part 8 door holder down through the bracket and door down into the bottom plate.



# ASSEMBLY

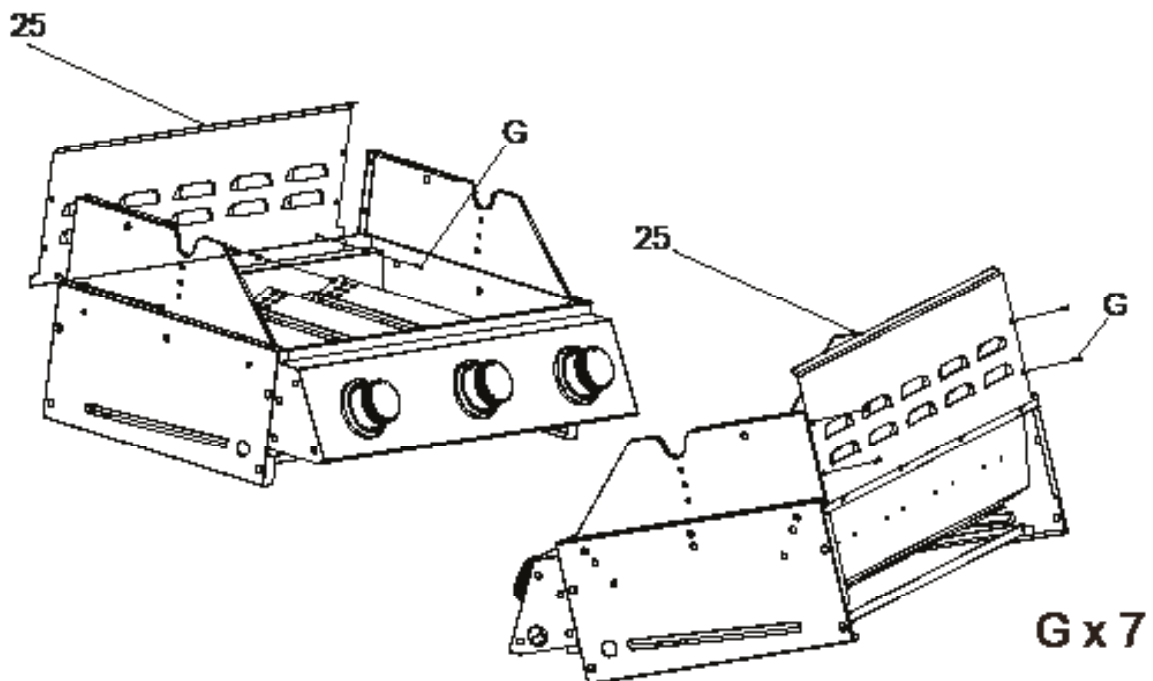
## Step 7:

Slide on part 37 switches on part 1 grill body.  
Mount part 34 left side wall and part 35 right side wall with 8 x G screws.  
Do not fully tighten the screws until step 8.



## Step 8:

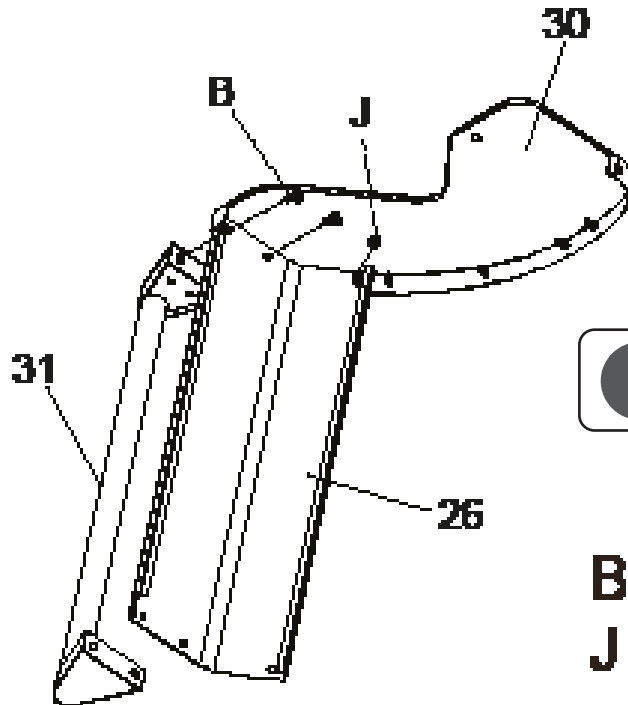
Mount part 25 rear wall grill compartment and secure with 7 x G screws.  
Then tighten all the screws from step 7.



# ASSEMBLY

## Step 9:

Fit part 31 handle cover and part 26 cover front plate to part 30 right side cover with 2 x B screws and 1 x J screw.

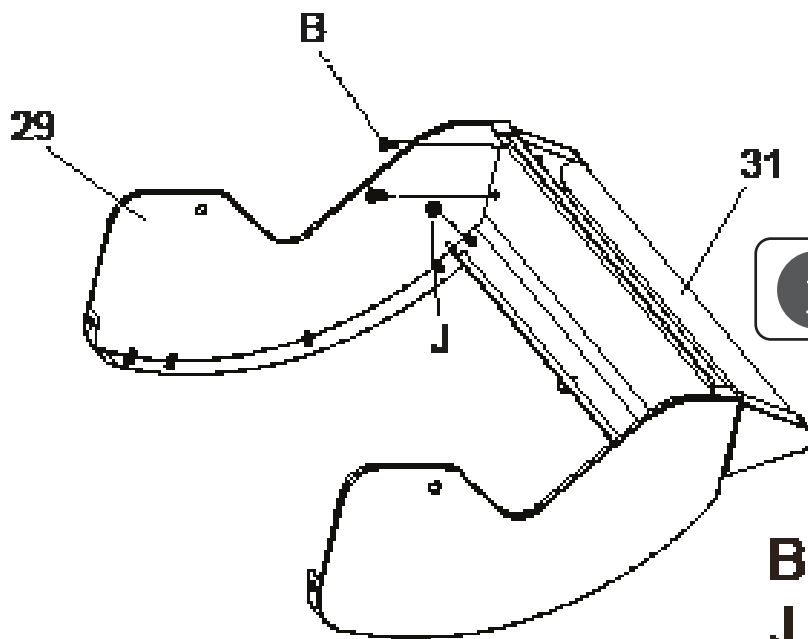


**i** Enter and screw,  
do not tighten yet.

**B x 2**  
**J x 1**

## Step 10:

Fit part 29 left side wall to part 31 with 2 x B screws and 1 x J screw.



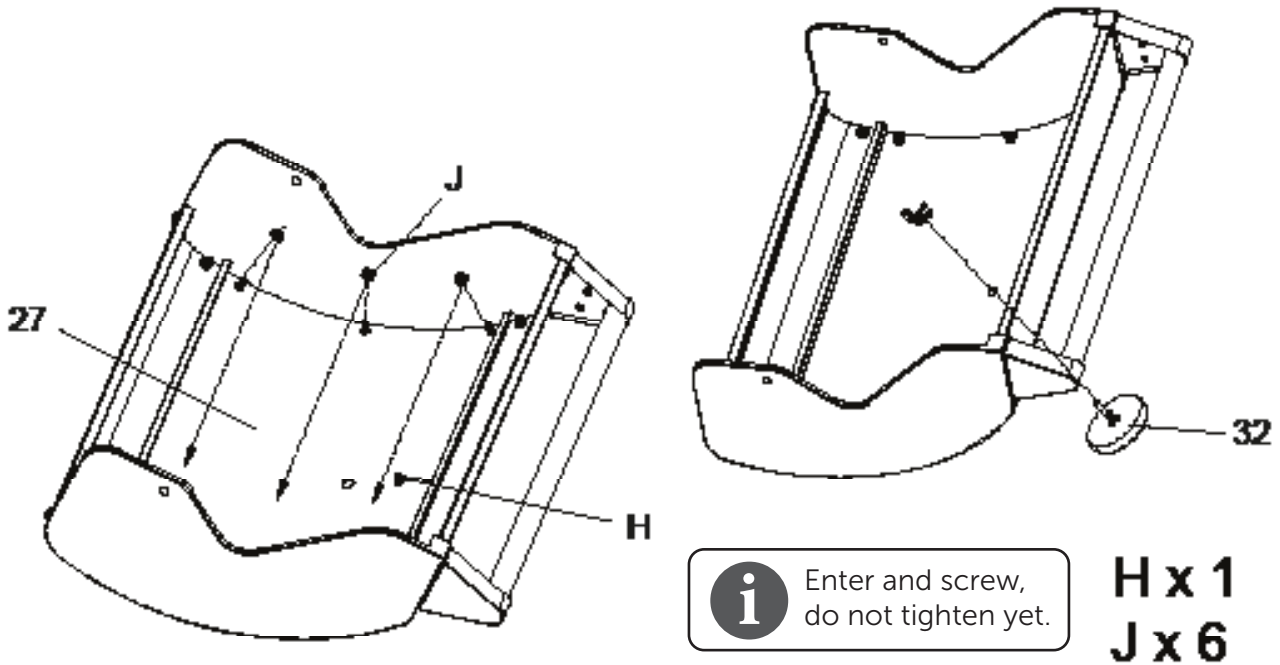
**i** Enter and screw,  
do not tighten yet.

**B x 2**  
**J x 1**

# ASSEMBLY

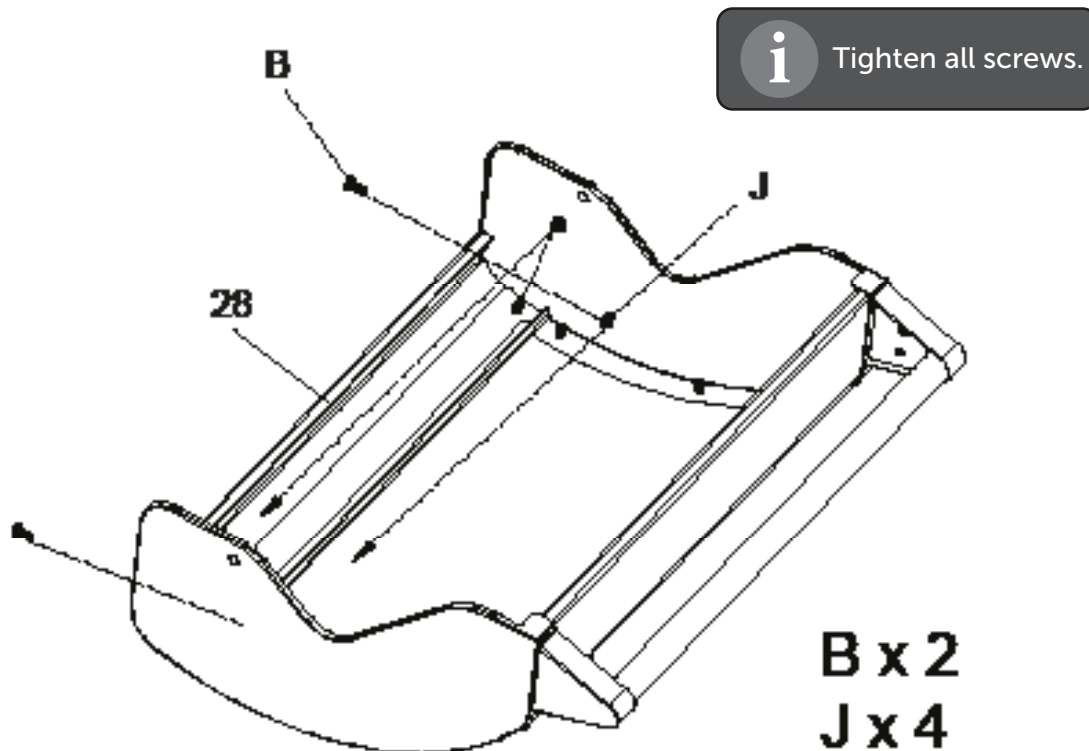
## Step 11:

Fit part 27 intermediate plate cover. Do not use screws, enter 6 x J and 1 x H screw..



## Step 12:

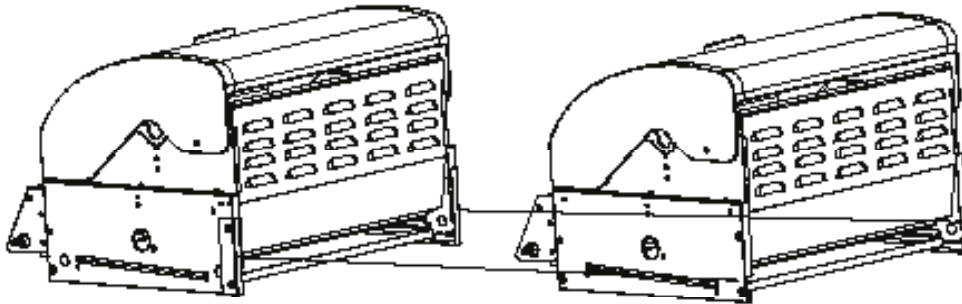
Fit part 28 lid back plate with 2 x B screws and 4 x J.  
Then tighten all the screws described in steps 9,10 and 11.



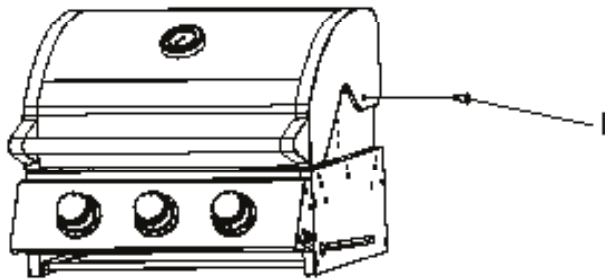
# ASSEMBLY

## Step 13:

Disassemble the angle brackets that are mounted on the grill body at the rear. They sit there for transport protection. Then mount the lid with 2 screws.



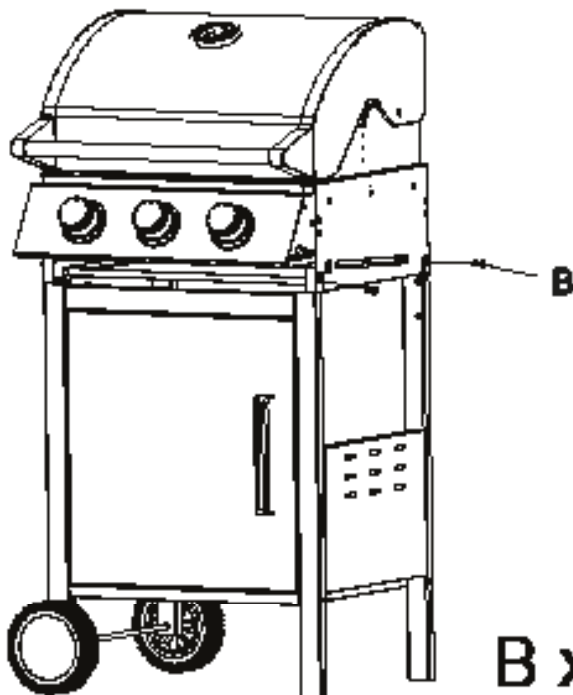
**Please remove this shipping protection metal parts before assembly.**



**I x 2**

## Step 14:

Lift the grill body onto the base and secure with 4 x B screws. Tip enter all the screws before tightening.



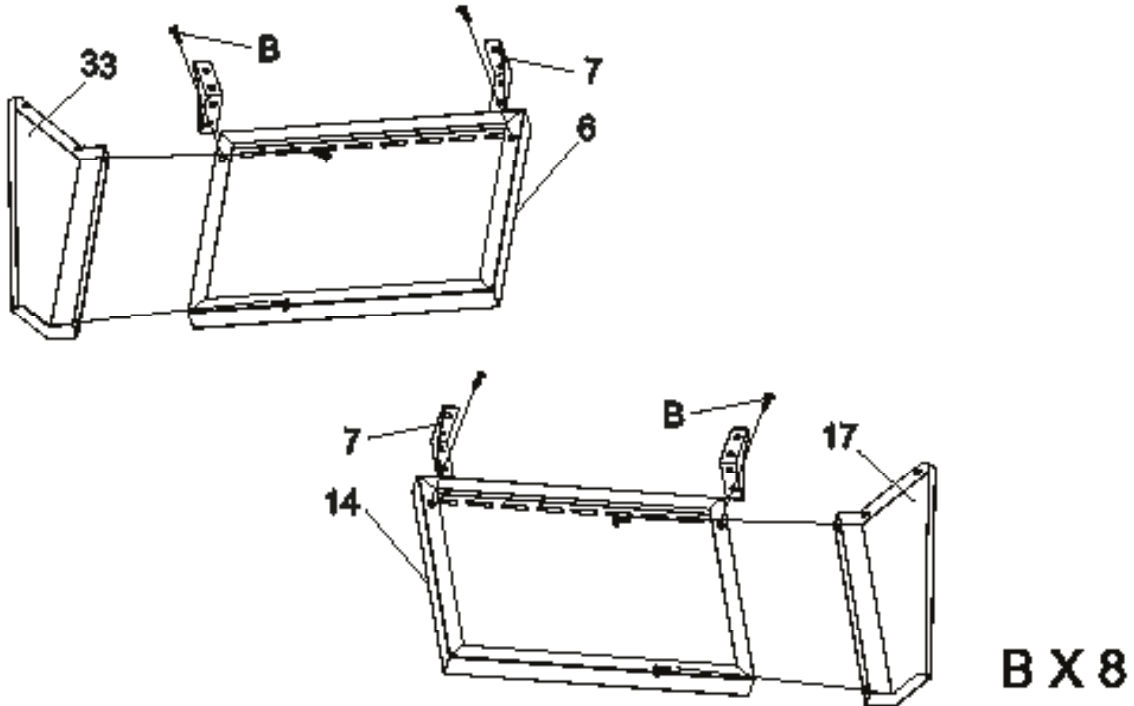
**B x 4**



# ASSEMBLY

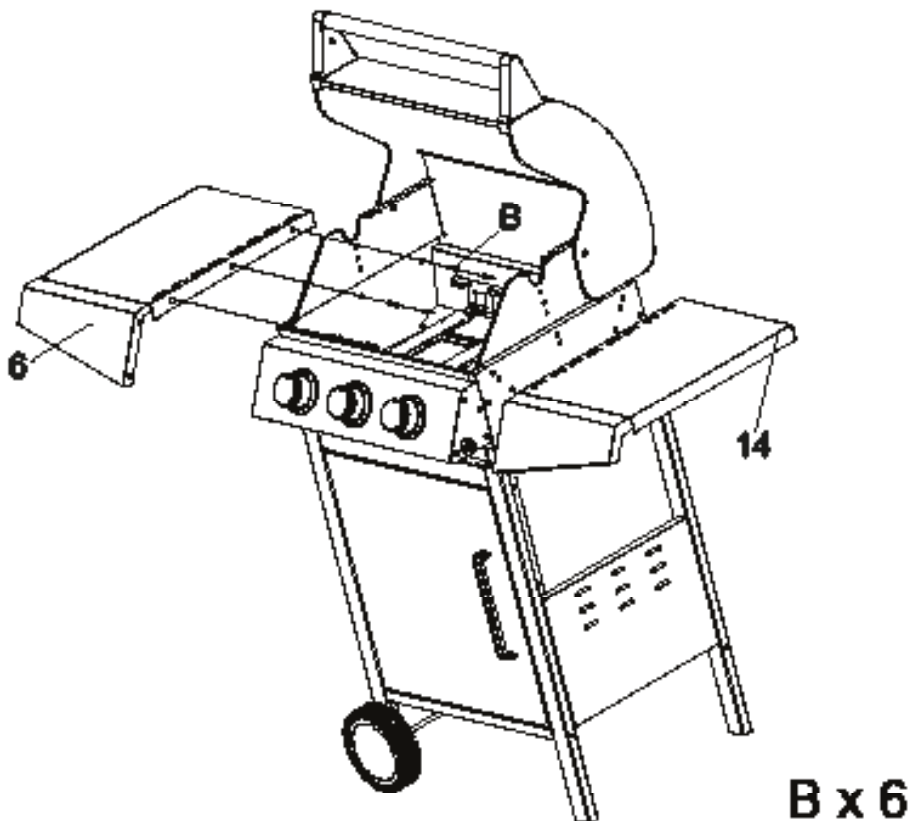
## Step 15:

Fit part 33 front panel to the left side table and part 7 bracket to part 6 left side table with 4x B screws.  
Fit part 17 front panel to the right side table and part 7 bracket to part 14 right side table with 4 x B screws.



## Step 16:

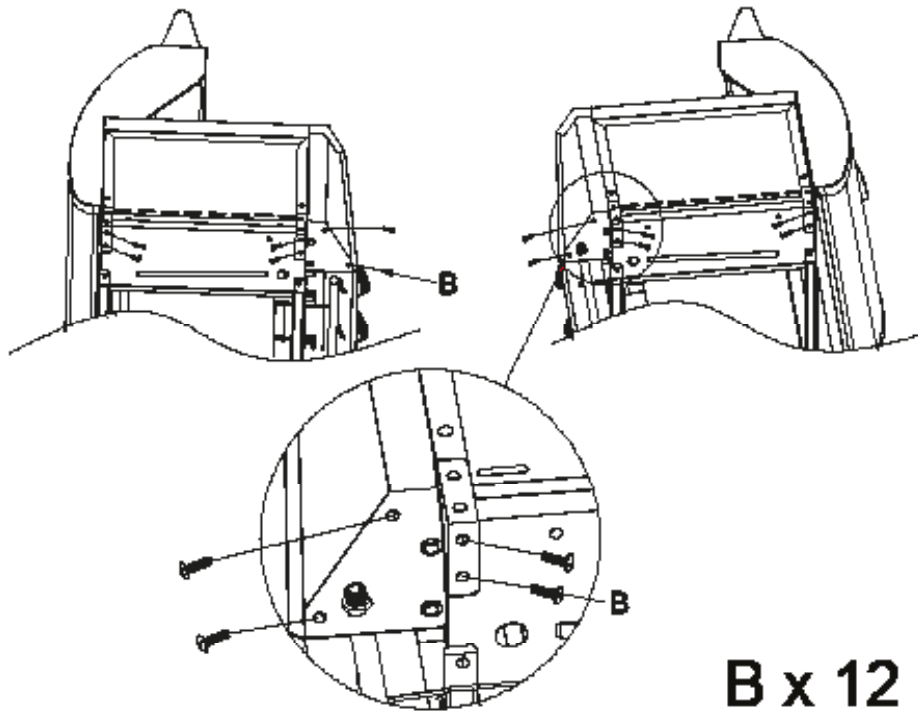
Mount the right and left side tables with 6 x B screws that screw from the inside of the grill body.



# ASSEMBLY

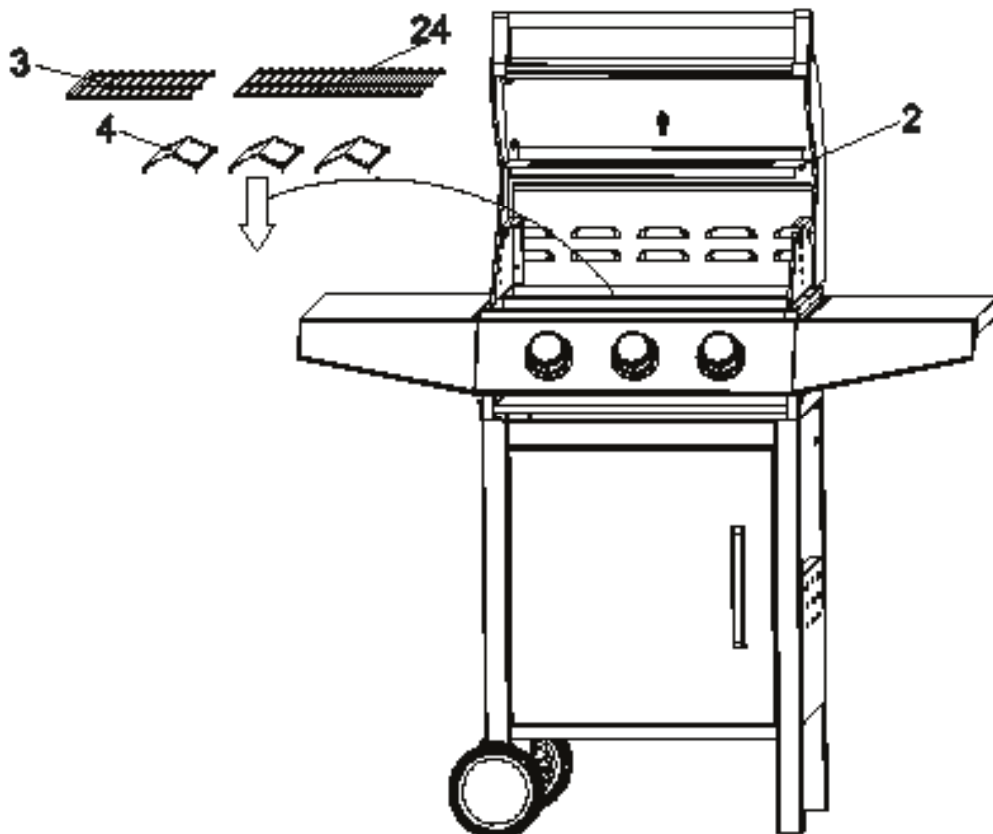
## Step 17:

Screw in the right and left side tables with 12 x B screws.



## Step 18:

Place part 4 flame tamers and part 3 and 24 grill grates in the grill room.  
Place part 2 heating shelf in place.

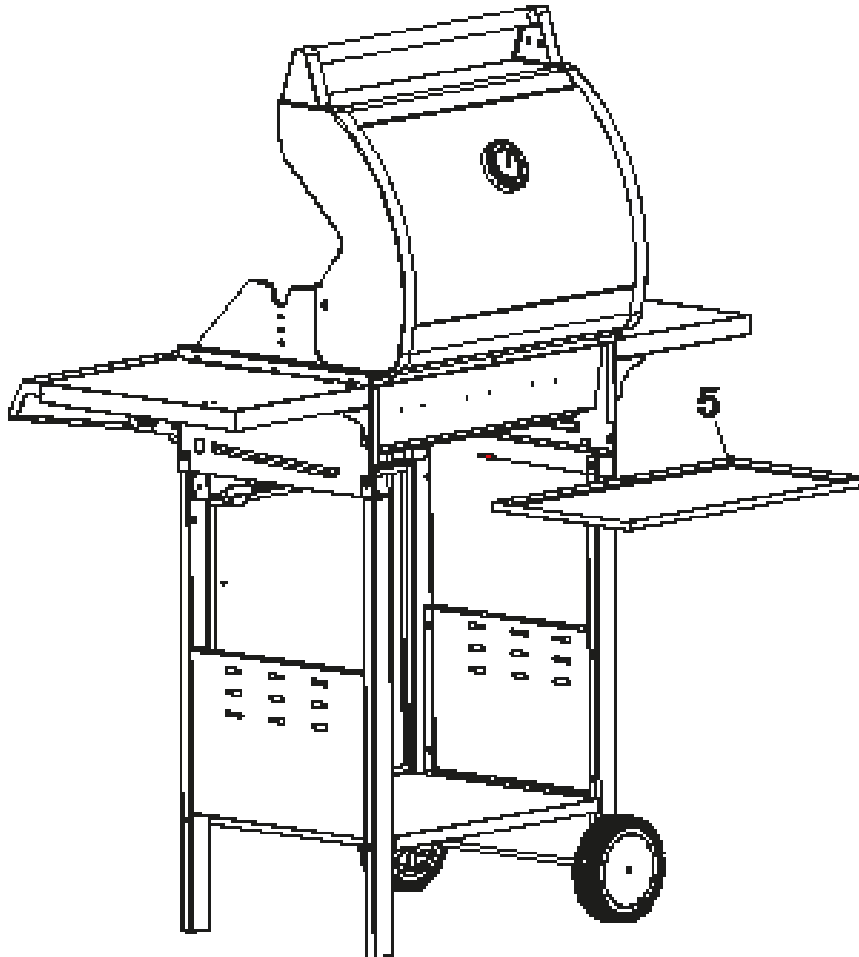




## ASSEMBLY

### Step 19:

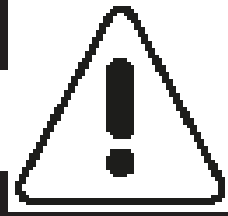
Push in the drip tray from the back of the grill.



**ASSEMBLY IS NOW COMPLETE.**

**ALL JOINTS AND CONNECTIONS MUST NOW BE LEAK TESTED BEFORE USING THE GRILL. READ CAREFULLY CHAPTER ON LEAK TESTING.**

## 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 (½ water and ½ liquid detergent / soap).
- 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.



## CONNECTING GAS

**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 right 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 gasbottle 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 150cm 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 10 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

1. The lid must be open when lighting the burner. Do not stand with your face directly over the gas grill when lighting it.
2. Check that all controls are in the "OFF" position. Open the gas supply valve on 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 to the left to "HI". 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. 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 and insure ignition.
4. When the first burner is lit, ignite the next burner. Ignite one burner at a time in the same way as step 4. Make sure one burner is lit before igniting another.
5. If the burner will not ignite after repeatedly attempts, use a match and do a manual ignition.
6. Always preheat the grill on max temperature for 10-15 minutes ( lid must be closed ) before placing food on the cooking grid.



**FLAMES SHOULD BE BLUE AND STABLE. IF THE FLAMES ARE LARGE AND YELLOW, FLARING OR 'BROKEN', CHECK THE TROUBLESHOOTING MANUAL.**

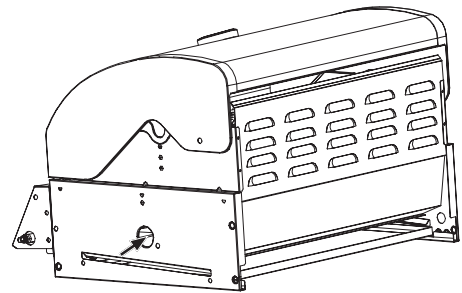
**NEVER DOUSE THE GRILL WITH WATER WHEN THE SURFACES ARE HOT.**

**IF THE GRILL WILL NOT LIGHT USING NORMAL OR MANUAL LIGHTING, REFER TO THE TIPS SECTION IN THE TROUBLESHOOTING MANUAL, OR CONTACT YOUR DEALER.**

## MANUAL LIGHTING

If the barbecue will not light using the ignitor button, use the following procedure for manual lighting.

1. Follow step 1-2 on lighting instructions.
2. Use a match holder with a match or a fireplace lighter. Hold the flame next to the ignition hole on the left or right side of the firebox where the valve is opened.



3. Turn the control knob to the MAX position and make sure the burner lights and stays lighted.
4. Ignite the remaining burners by turning the control to full power. Light one burner at a time.
5. Follow step 6.

## TURNING OFF THE GRILL:

**Switch off the gas supply at the bottle.**

**Turn all control valves to the "OFF" position.**

**Wait until the barbecue is sufficiently cool before closing its hood**



## FAT FIRE

**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.

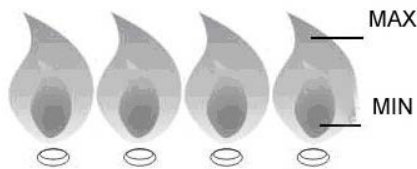
### IN THE EVENT OF FAT FIRE

**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.**

## 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 after use with the lid open, and brush the grates with a grill brush. When cleaning with water, use normal washing up liquid. Do not use scouring products. Do not wash the grates in washing up liquid, it damage the enamel. Dry the grates well after cleaning and leave to soak in food oil.
- To prevent attracting vermin and odours, clean the fat tray regularly.
- Store the grill in a dry place or under a cover when not in use.
- 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 or the like in the bottom of the fat tray to absorb the fat dripping down and prevent 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.
- 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.

## 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. <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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