

ASSEMBLY, USE
AND INSTRUCTION MANUAL

EN

Meteor

GG501702

6+1
Black
EDITION













READ THE OPERATING INSTRUCTIONS
BEFORE USING THE APPLIANCE.
FOR OUTDOOR USE ONLY.

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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 or briquettes.
-  Clean the grill regularly and thoroughly.

Technical data - Meteor 6+1



Total effect: 20,22 kW
(main burner heat input 6 x 2,88 kW)

Total gas consumption: 1472 g/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 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 150 cm in length.

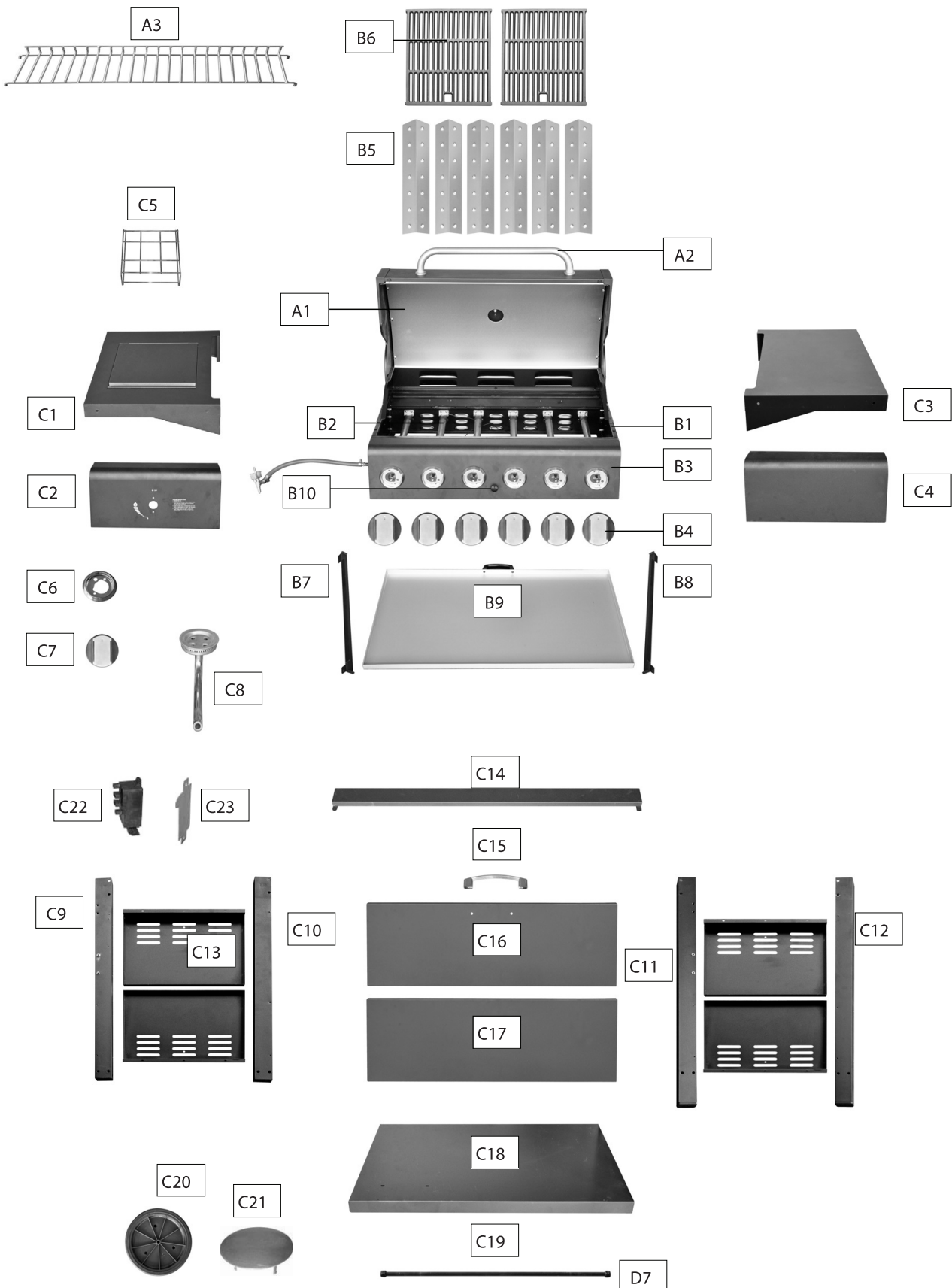
Gas information

CE 0359-16

USE IN COUNTRIES	VALVE SIZE	GAS TYPE	GAS CATEGORY
BE, CY, CZ, DK, EE, FI, FR, HU, IT, LT, NL, NO, SE, SI, SK, RO, HR, TR, BG, IS, LU, MT	0.84 mm	G30(butan), G31(propan) and mixture of these, LPG 28~30 mbar	I3B/P(30)

This product is produced according to EUROPEAN GAS APPLIANCE STANDARD EN498 AND EN484 and is CE certified.

Explotion drawing



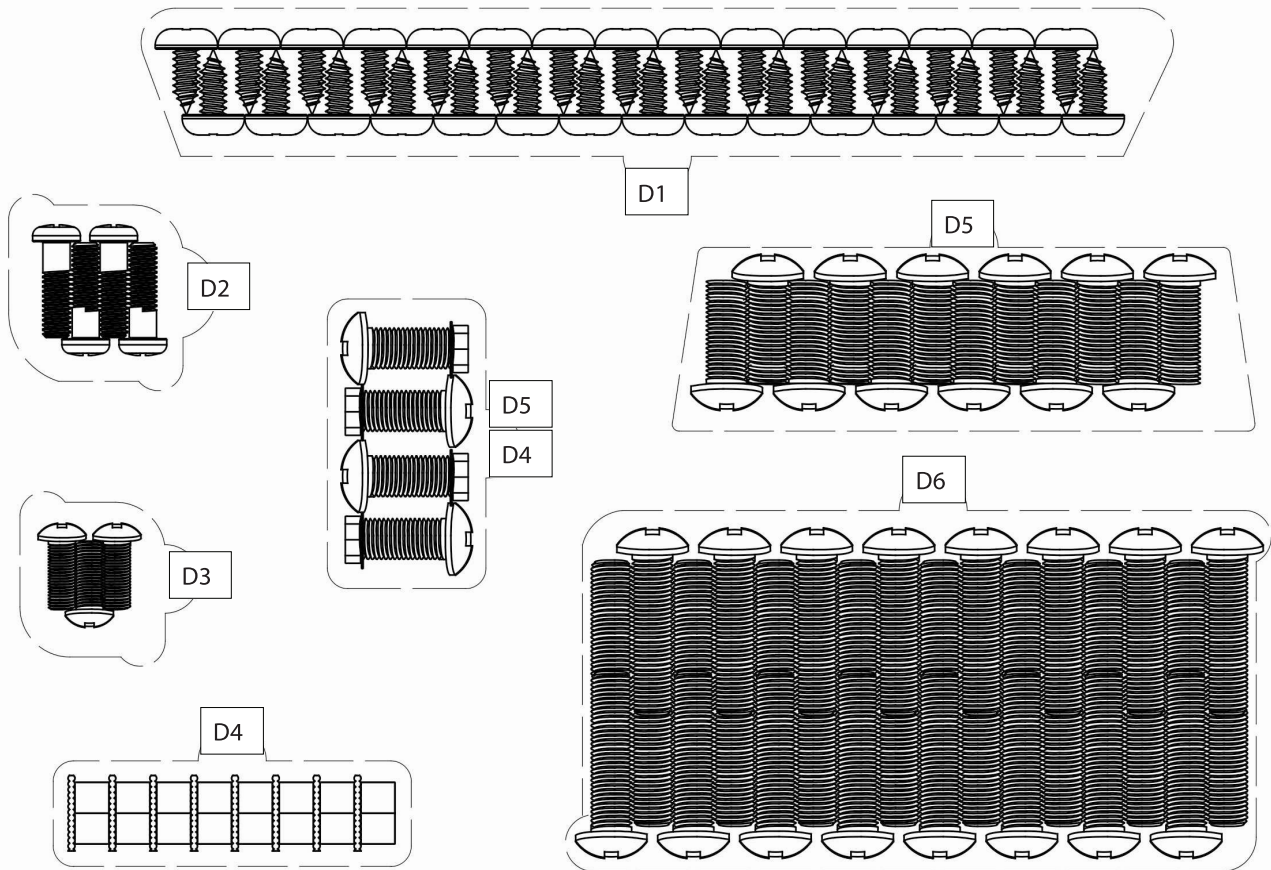
Parts list

	Code	Part	QTY	+ = Pre-assembled
HOOD	A1	Hood (Pre-Assembled to Body)	1	✓+
	A2	Hood Handle	1	✓+
	A3	Warming Rack	1	✓
BODY	B1	Barbecue Body	1	✓
	B2	Burner	6	✓+
	B3	Control Panel	1	✓+
	B4	Knob	6	✓+
	B5	Flame Tamer	6	✓
	B6	Cooking Grill	2	✓
	B7	Drip Tray Left Bracket	1	✓
	B8	Drip Tray Right Bracket	1	✓
	B9	Drip Tray	1	✓
	B10	Ignition Button	1	✓
TROLLEY	C1	Side Burner Shelf	1	✓
	C2	Side Burner Shelf Panel	1	✓
	C3	Side Shelf	1	✓
	C4	Side Shelf Panel	1	✓
	C5	Side Burner Grid	1	✓
	C6	Knob Bezel	1	✓
	C7	Side Burner Knob	1	✓
	C8	Side Burner	1	✓
	C9	Left Front Leg	1	✓
	C10	Left Rear Leg	1	✓
	C11	Right Front Leg	1	✓
	C12	Right Rear Leg	1	✓
	C13	Side Panel	4	✓
	C14	Upper Body Support	1	✓
	C15	Storage Box Handle	1	✓
	C16	Storage Box	1	✓
	C17	Front Panel	1	✓
	C18	Bottom Panel	1	✓
	C19	Axle	1	✓
	C20	Wheel	1	✓
	C21	Wheel Hubcap	1	✓
	C22	Electronic Ignition Assembly	1	✓
	C23	Heat Shield	1	✓
HARDWARE	D1	ST4.0x10 Screw	30	✓
	D2	M4 Step Bolt	4	✓
	D3	M4x10 Bolt	3	✓
	D4	M6 Nut	12	✓
	D5	M6x15 Bolt	16	✓
	D6	M6x40 Bolt	16	✓
	D7	Locknut	2	✓

When ordering spare parts, please use the code from parts list found here.

Hardware

The following screws and nuts are supplied with the grill and must be fitted.



Assembly instructions

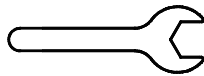


**Please follow these instructions step by step.
We recommend two people to assemble the grill to avoid heavy lifting.**

TOOLS FOR ASSEMBLING (NOT INCLUDED)



Medium size flat blade or
Philips/cross-point screwdriver



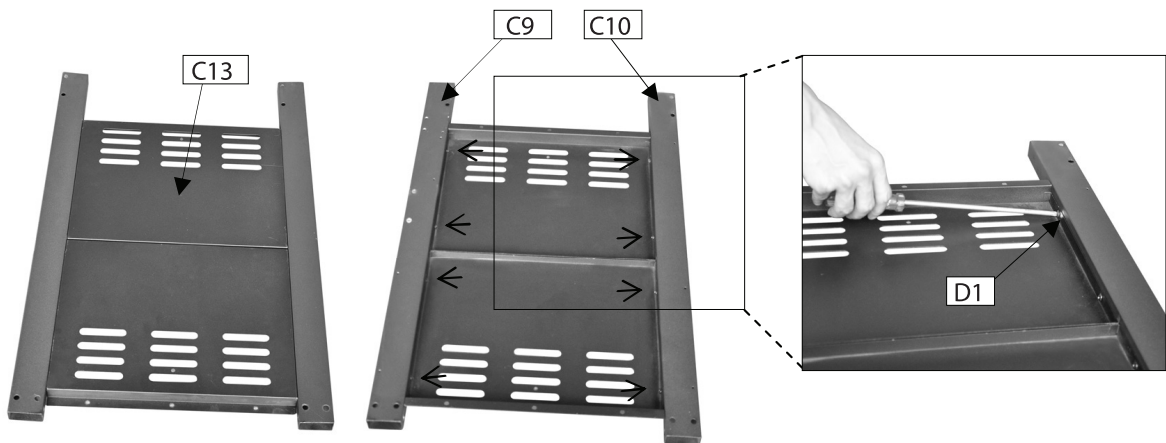
Adjustable spanner or
metric spanner set



Ruler

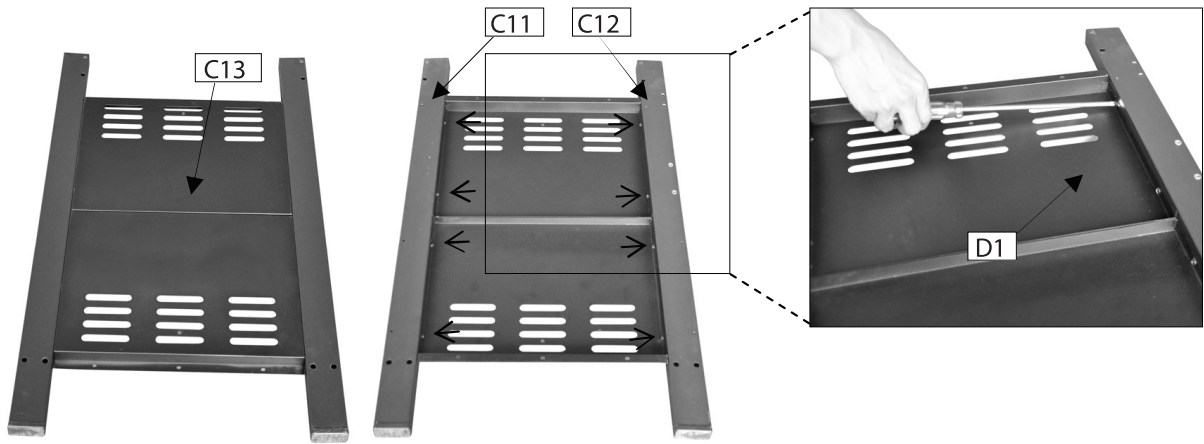
NB!

**Exercise caution when using electric tools –
their strength can damage the screws.**



1

Attach the Left Legs (C9,C10) to the Side Panels (C13) using ST4.0x10
Screws (D1x8pcs) as shown.



2

Attach the Left Legs (C11,C12) to the Side Panels (C13) using ST4.0x10 Screws (D1x8pcs) as shown.



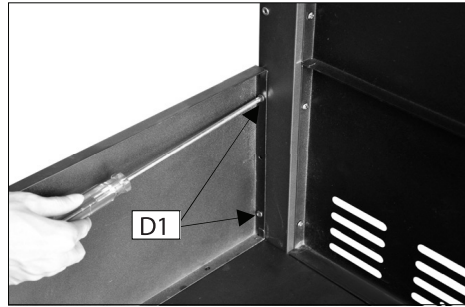
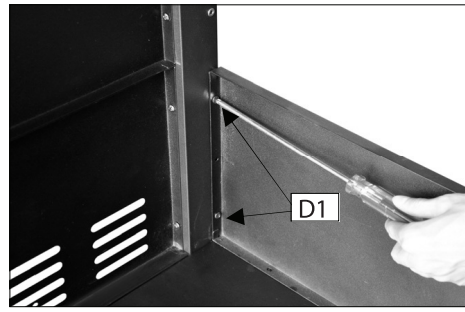
3

Attach the left cabinet panel assembly (C9, C10, C13) and right cabinet panel assembly (C11, C12, C13) to the Bottom Panel (C18) using M6x40 Bolts (D6x8pcs) and M6 Nuts (D4x8pcs) as shown.

4



C17

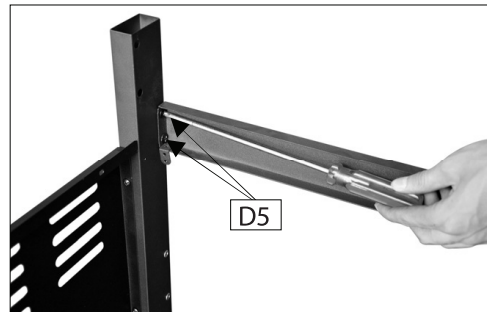


Install Front Panel (C17) between left / right front legs using ST4.0x10 Screws (D1x4pcs).

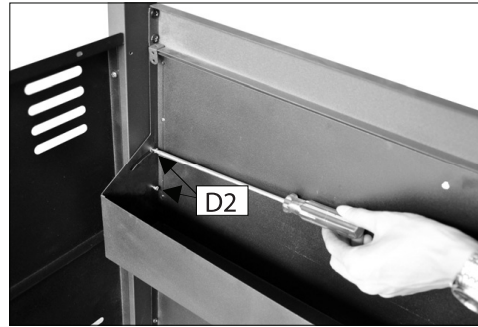
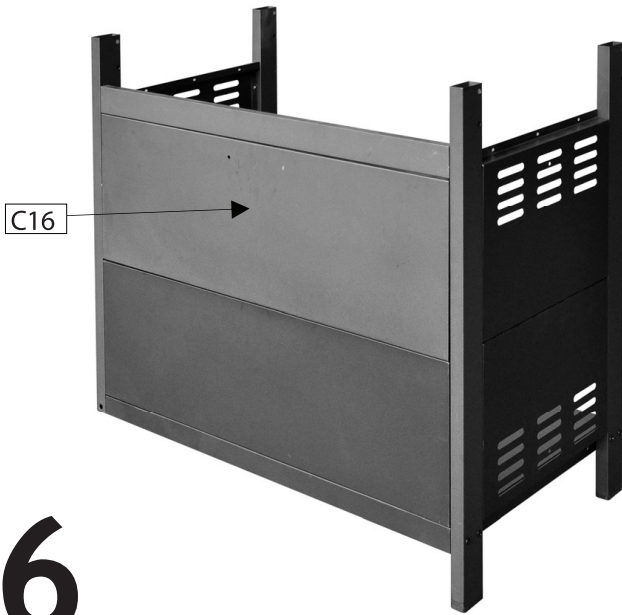
5



C14

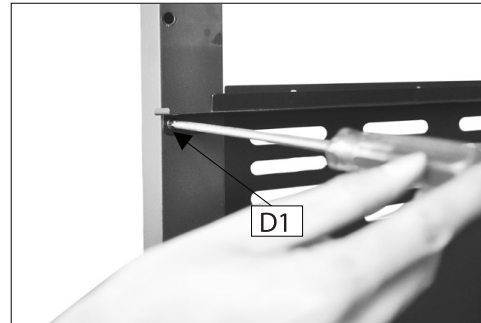
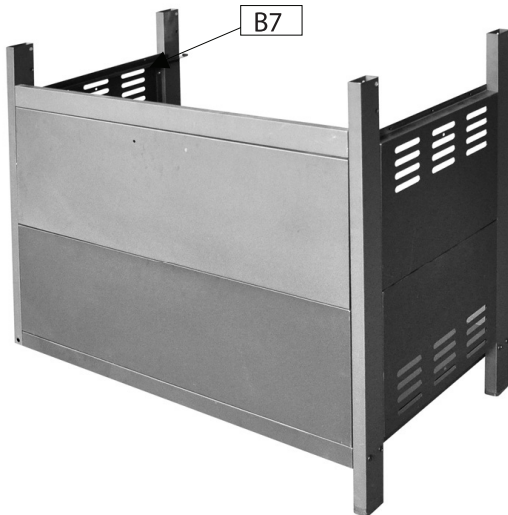


Attach the Upper Body Support (C14) to the front legs using M6x15 Bolts (D5x4pcs) as shown.



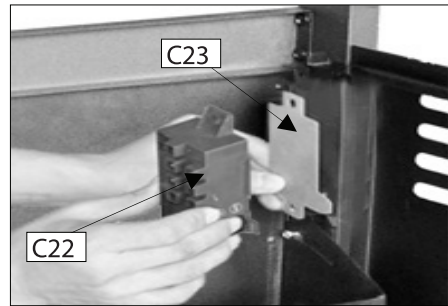
6

Install the storage box (C16) between left / right front legs using M4 Step Bolts (D2x4pcs) as shown.



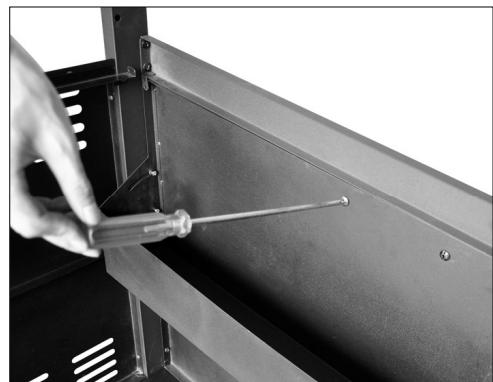
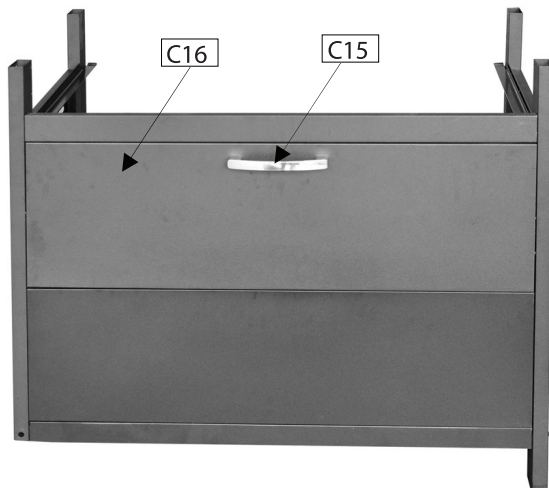
7

Attach Drip Tray Left Bracket (B7) to the right legs using ST4.0x10 Screws (D1x2pcs) as shown. Repeat above process for Drip Tray Right Bracket (B8).



8

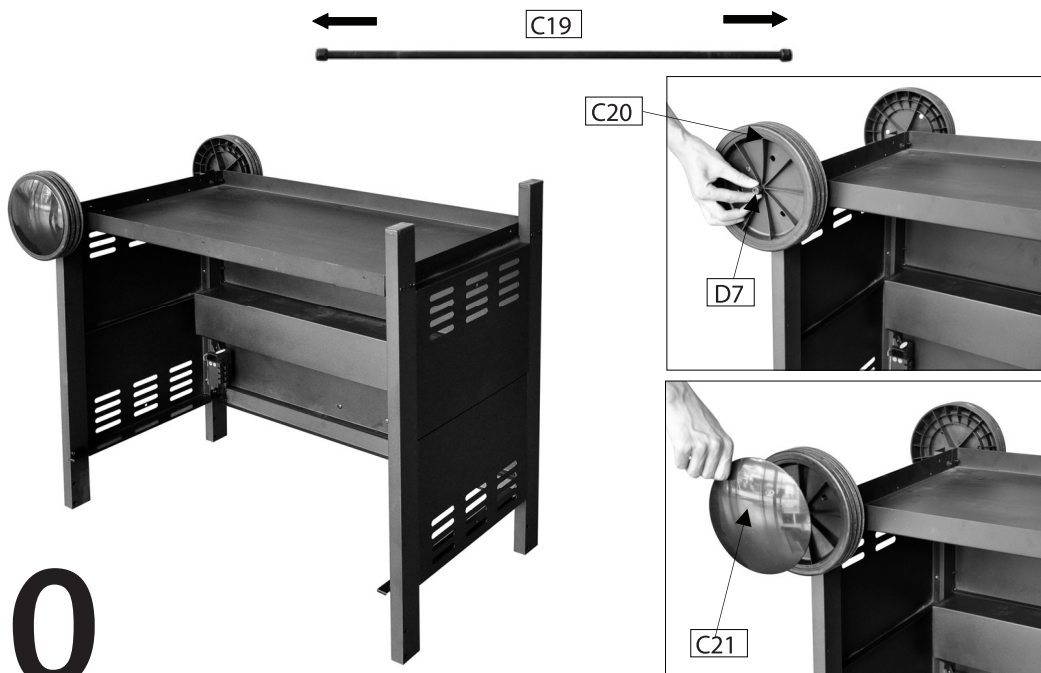
Fix the Electronic Ignition Assembly (C22) and Heat Shield (C23) to the front left leg by inserting two ST4.0x10 Screws (D1x2pcs) through the electronic ignition assembly and heat shield and screwing into the front left leg.



9

Remove the retaining bolts from Storage Box Handle (C15), and then attach it onto Storage Box (C16) using the retaining bolts.

10



Unscrew the Locknuts (D7) from both ends of the Axle (C19). Slide the axle through the corresponding holes in the left legs. Slide the Wheels (C20) over each end of the axle. Secure the wheels into place with the locknuts. Place the wheel Hubcaps (C21) onto the outsides of the wheels.

11



Carefully place the Barbecue Body (B1) onto the cabinet structure and fix using M6x40 Bolts (D6x8pcs) as shown.

WARNING: DO NOT RELEASE THE BARBECUE BODY WHILE THE BARBECUE HAS NOT BEEN PROPERLY SEATED. THIS MAY RESULT IN INJURY OR DAMAGE TO YOUR BARBECUE.

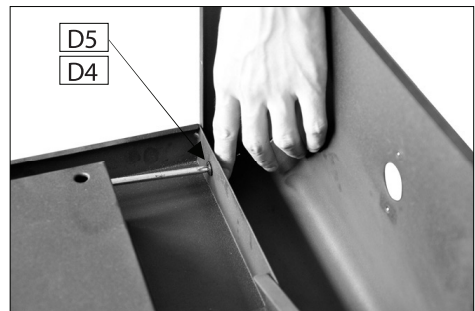
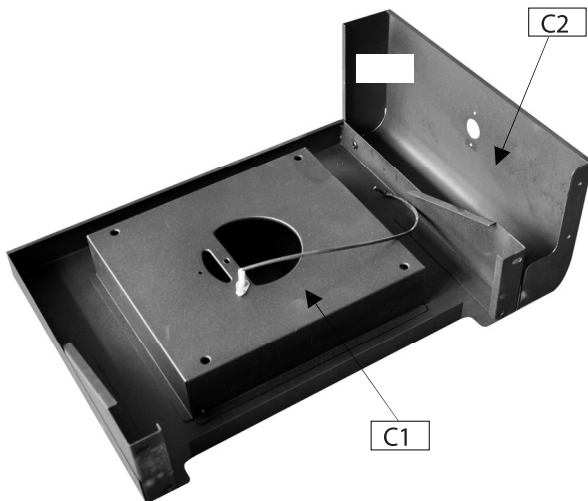
CAUTION! Care must be taken to ensure the hood or lid does not fall open unexpectedly or becomes damaged when it is set on the ground.

B4



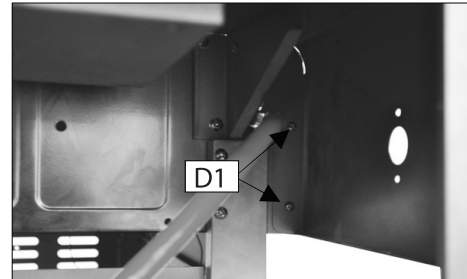
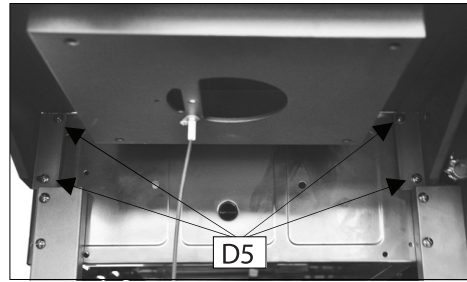
12

Press the knobs (B4) onto valve stems as shown.



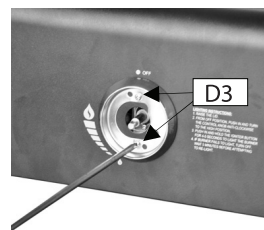
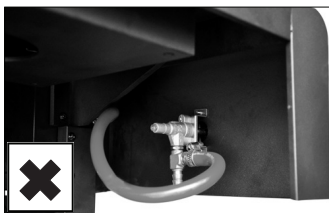
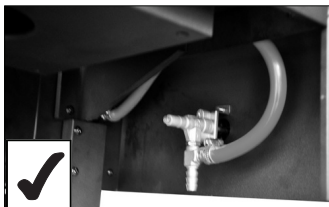
13

Attach Side Burner Shelf Panel (C2) onto Side Burner Shelf (C1) using M6x15 Bolts (D5x2pcs) and M6 Nuts (D4x2pcs).



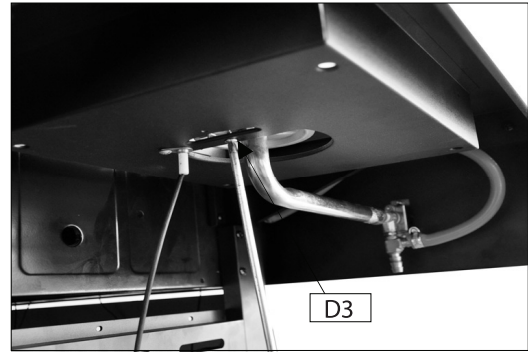
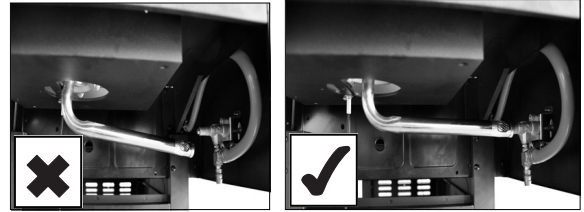
14

Attach the side burner shelf assembly to the barbecue body using ST4.0x10 Screw (D1x2pcs) and M6x15 Bolts (D5x4pcs) as shown.



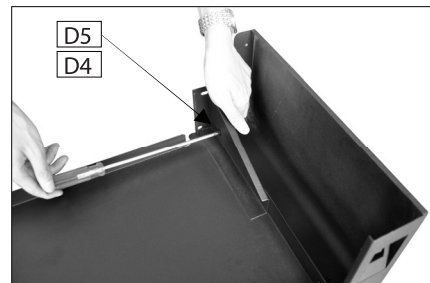
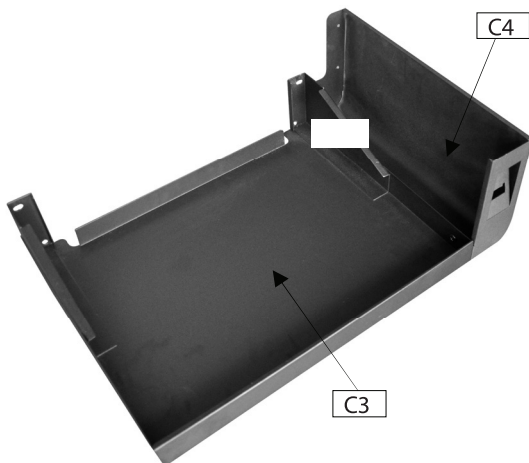
15

Attach the side burner valve and Knob Bezel (C6) onto side burner shelf using M4x10 Bolts (D3x2pcs) as shown. Press the Side Burner Knob (C7) onto side burner valve stem.



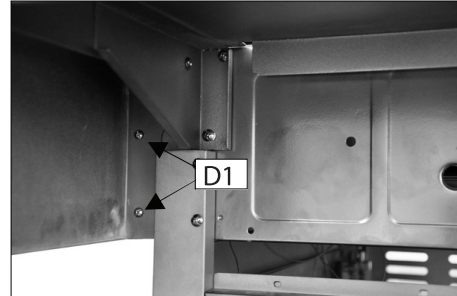
16

Attach Side Shelf Panel (C4) onto Side Shelf (C3) using M6x15 Bolts (D5x2pcs) and M6 Nut (D4x2pcs) as shown.



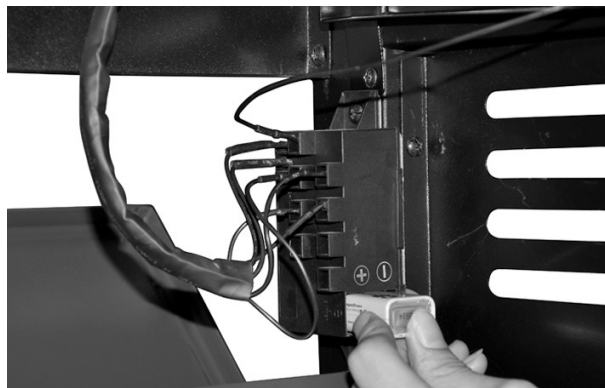
17

Feed the venturi tube of the Side Burner (C8) through the hole in bottom of the side burner shelf, and fix it onto side burner shelf using a M4x10 Bolt (D3x1pcs) as shown. Make sure that the end of venturi tube is set over the gas outlet of side burner valve. Connect the electronic wire onto the electrode.

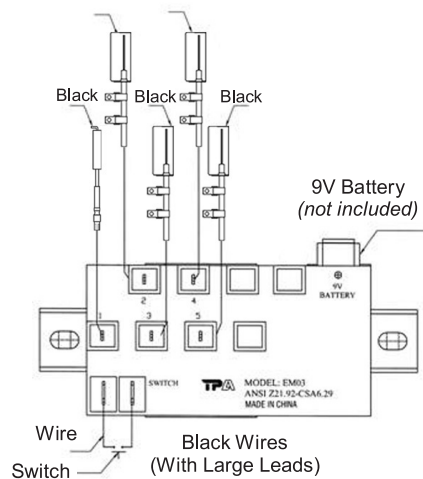


18

Attach the side shelf assembly to the barbecue body using ST4.0x10 Screw (D1x2pcs) and M6x15 Bolts (D5x4pcs) as shown.



Electronic Ignition Assembly Diagram



19

Connect the wires to the electronic ignition assembly as shown in the diagram in the next step.

Insert the electronic ignition battery (not supplied) into the battery compartment, ensuring the battery is correctly installed according to the (+) (-) markings.



20

Carefully lay the Flame Tamer (B5) into the barbecue body ensuring it lies level within the body. Lay the Cooking Grill (B6) into place.



21

Place the Side Burner Grid (C5) onto the side burner shelf.
NOTE: Make sure the base of cooking utensil to put on the side burner is larger than 150mm and smaller than 220mm.
Attach the Warming Rack (A3) to barbecue body as shown.



22

Insert the Drip Tray (B9) by sliding it underneath the barbecue body.



23

**ASSEMBLY IS NOW COMPLETE.
PROCEED TO THE NEXT PAGE FOR INSTRUCTIONS ON OPERATION AND
MAINTENANCE. ALL JOINTS AND CONNECTIONS MUST NOW BE LEAK
TESTED BEFORE USING THE BARBECUE.
Leak test annually, and whenever the gas bottle is removed or replaced.**



IMPORTANT! GAS LEAK TEST

ALL JOINTS AND CONNECTIONS MUST NOW 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.

- 1** Make a mixed solution (½ water and ½ liquid detergent / soap).
- 2** Ensure that there are no naked flames, heat sources and cigarettes in the vicinity when performing a leak test.
- 3** Check that all controls on the grill are in the "OFF" position.
- 4** Set the regulator to the "OFF" position and connect it to the gas bottle.
- 5** Apply the liquid to all joints and connections on the gas bottle, regulator, the entire hose and all valves on the grill.
- 6** Open the gas tap on the regulator and carefully check for bubbles appearing anywhere the liquid has been applied.
- 7** 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.
- 8** If there are still gas leaks after repeated attempts, contact your dealer.

 **NB!**
**NEVER USE AN OPEN
FLAME TO PERFORM
A GAS LEAK TEST**

Connecting the gas

ALWAYS perform a gas leak test before using the grill.

Hose

- 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 150 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.

The following gas types can be used

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

WARNING



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.

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 (this should be done everytime the grill is used).
- Check that the gas bottle and hose do not come into contact with hot objects.

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 OR HALF-THAWED 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 cold zone 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 stay juicy for longer.
- **DO NOT OPEN THE LID IF NOT NECESSARY.** When the lid is opened, a lot of the heat escapes.

NB!

- **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.**

Lighting instructions Meteor 6+ 1

- 1** Always open the barbecue hood before lighting.
- 2** Open the gas supply valve on the gas bottle or regulator.
- 3** From the OFF position, push in the control knob of the burner you wish to light, and turn it to the high position.
- 4** Push and hold the igniter button in the control panel for 4 to 5 seconds to light the burner.
- 5** If burner fails to light, turn the knob to the off position and shut off the gas supply. Wait 5 minutes, then reattempt from step 2.
- 6** Light any of the remaining burners in any order, as needed. Confirm each burner is alight before igniting another burner.
- 7** Preheat the grill (with the lid open) for around 10 minutes at full power, before placing food on the cooking grill. This gives a better result, and cuts grilling time.
- 8** After completion of preheating, turn control knobs to the lowest position, for best cooking result.

MANUAL IGNITION

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

● Follow step 1-3 (Lighting instruction).

● Place the match/lighter close to one of the burners. Do not bend over the grill.

● Turn the control to the relevant burner to full power.

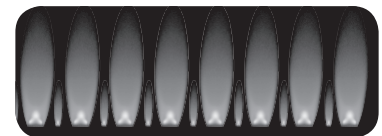
● Light the rest of the burners by turning on the burner alongside that lit to fullpower. Light one burner at a time.


● Follow step 7-8.

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

TURNING OFF THE GRILL

Turn all control valves to the "Off" position, then switch off the gas supply at the bottle. Wait until the barbecue is sufficiently cool before closing its hood.





 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.


WARNING!


 Always keep an eye on the grill when in use. Never allow children or others who require supervision near the grill when in use.


 This grill is only intended for outdoor use and must not be used under a roof. Do not use under normal ground level. Gas can accumulate and represent a danger of explosion. Gas accumulation can also cause oxygen deficiency.

 This grill is only intended for use with gas. NEVER use lava stones, briquettes, charcoal, lighting fluid etc.


 Never light the grill with the lid closed.


 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.


 Disconnect the gas bottle when the grill is in use or before moving it.


 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.

 The vents in the grill must never be sealed or blocked.

 Check that the venturi (ventilation) on burners and side burners are not sealed or blocked before use.

 Wear gloves when assembling or lifting. Sharp edges can cause injury.

 Do not place the grill cover or other flammable material in the compartment under the grill when it is in use or hot.

 Clean the grill regularly and thoroughly.

FAT FIRE

Lack of maintenance can cause fat deposits to catch fire, causing a fat fire.

PREVENT FAT FIRE

- Keep the grill clean to prevent fires caused by fat.
- 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. Aluminium foil 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.



Fires caused by fat damage 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.

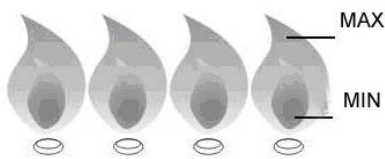


NB: Do not use water to extinguish the fire! Clean the grill regularly to avoid fat fires.

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 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
Burner will not light when using the ignition knob	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
Burners will not light when lighting manually	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
Low flame or backfire	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
Trouble turning the knobs	Gas valve jammed	Replace gas valve. NB! Knobs should be pressed in and turned
Heavy smoke	Fatty foods on the grill	Trim away excess fat from meat. Clean the fat tray.

Spare parts, consumer contact and warranty claims.

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

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✉ support@nordicseason.no
www.nordicseason.no

Always attach your receipt and product serial number when making a warranty claim.