 **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.

TECHNICAL DATA

Total effect: 17 kW
(main burner heat input 14 kW (1020 g/h),
side burner heat input: 3 kW (218g/h)

Total gas consumption: 1235 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 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, CH, CY, CZ, ES, FR, GB, GR, IE, IT, LT, LU LV, PT, SK, SI	0.9 mm	Butane(28~30) mbar Propane 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	0.9 mm	G30(butane),G31(propane) and mixture of these, LPG 28~30 mbar	I3B/P(30)
PL	0.86 mm	G30 (butane), G31(propane) and mixture of these, LPG 37mbar	I3B/P(37)
AT, CH, DE, SK	0.81 mm	G30 (butane),G31 (propane) and mixture of these, LPG 50mbar	I3B/P(50)



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

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.

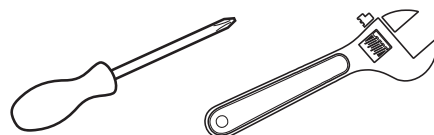
Damaged parts, paint or enamel caused by transport, must be reported to the dealer or support@nordicseason.no *before* the grill is assembled and put into use. Please note that some parts may be hidden in the styrofoam to protect the part in transport. If parts are missing, first check the packaging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

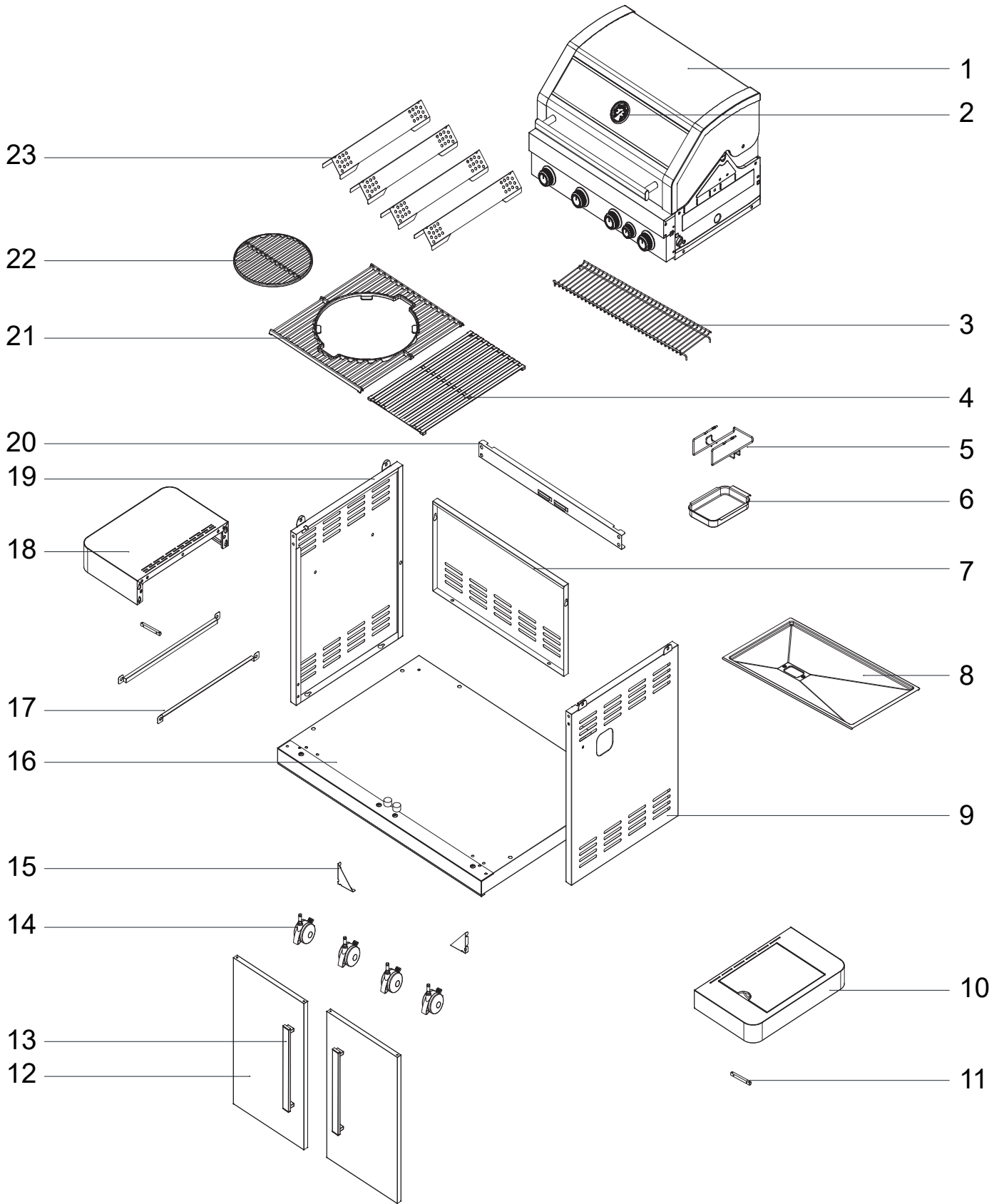
- **FOLLOW THE ORDER IN THIS MANUAL TO AVOID INCORRECT ASSEMBLY. PARTS OF THE ASSEMBLY WILL REQUIRE HEAVY LIFTING WHICH SHOULD BE PERFORMED BY TWO PEOPLE TOGETHER, TO AVOID PERSONAL INJURY AND DAMAGE TO THE BARBECUE. SOME METAL PARTS MAY BE SHARP, WEAR PROTECTIVE GLOVES.**
- **POWER TOOLS SHOULD NOT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

A screwdriver and a wrench (not provided) are necessary when assembling the barbecue.







THE BARBECUE SHOULD BE ASSEMBLED BY TWO PERSONS.


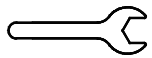

ASSEMBLY DRAWING



PARTS LIST

1	Lid assembly	1 pcs
2	Thermometer	1 pcs
3	Warming rack	1 pcs
4	Cast iron grid 450x295 mm	1 pcs
5	Grease cup holder	1 pcs
6	Grease cup	1 pcs
7	Rear panel	1 pcs
8	Grease tray	1 pcs
9	Cart right side panel	1 pcs
10	Side burner assembly	1 pcs
11	Side shelf connection bar	2 pcs
12	Door assembly	2 pcs
13	Door handle	2 pcs
14	Lockable caster	4 pcs
15	Cart triangle braket	2 pcs
16	Bottom panel	1 pcs
17	Cooking grid baffle bar	2 pcs
18	Side shelf assembly	1 pcs
19	Cart left side panel	1 pcs
20	Cart front beam	1 pcs
21	Insert system basic grill / MGS	1 pcs
22	Insert system round grill / MGS	1 pcs
23	Flame tamer	4 pcs

A	B	C	D
 x7 5/32"-32	 x12 1/4"-20	 x2	 x4

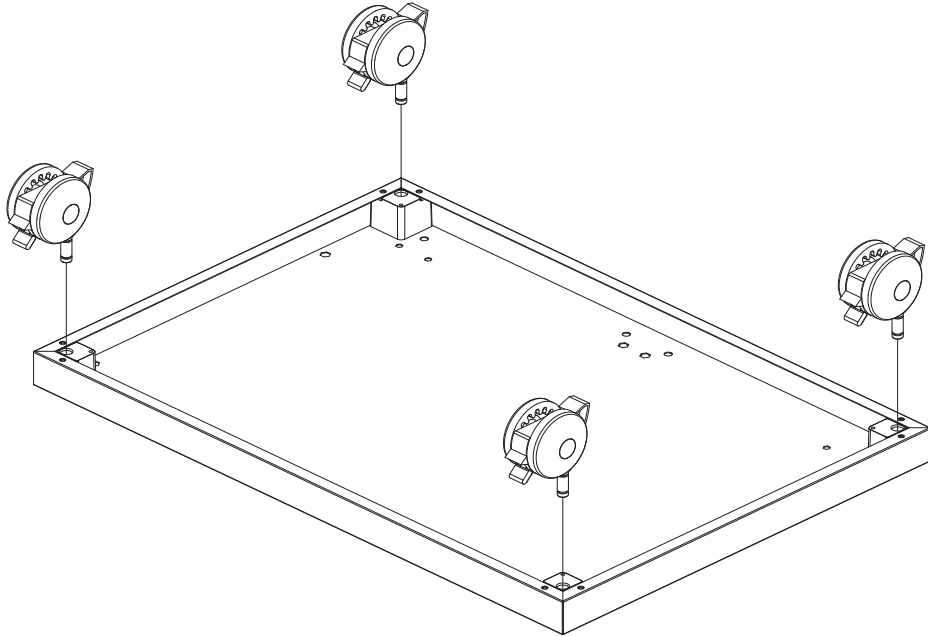
TOOLS FOR ASSEMBLING (NOT INCLUDED)		
		
Medium size flat blade or philips/cross point screwdriver.	Adjustable spanner or metric spanner set	Ruler
WARNING! Exercise caution when using electric tools, their strength can damage the screws.		

ASSEMBLY

STEP 1

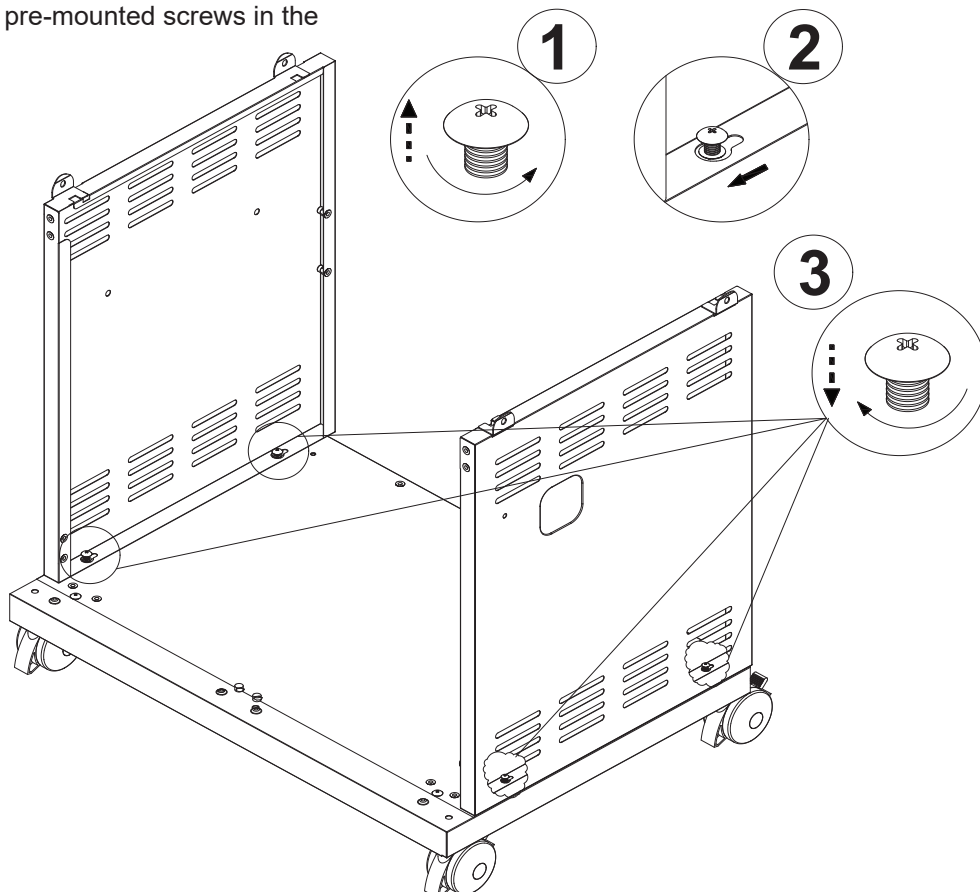
Turn the bottom plate part 16 and press on the casters, part 14.

PLACE A PIECE OF CARDBOARD ON THE FLOOR (E.G. THE BOX THE PRODUCT IS PACKED IN) TO AVOID SCRATCHES ON THE PARTS DURING ASSEMBLY.



STEP 2

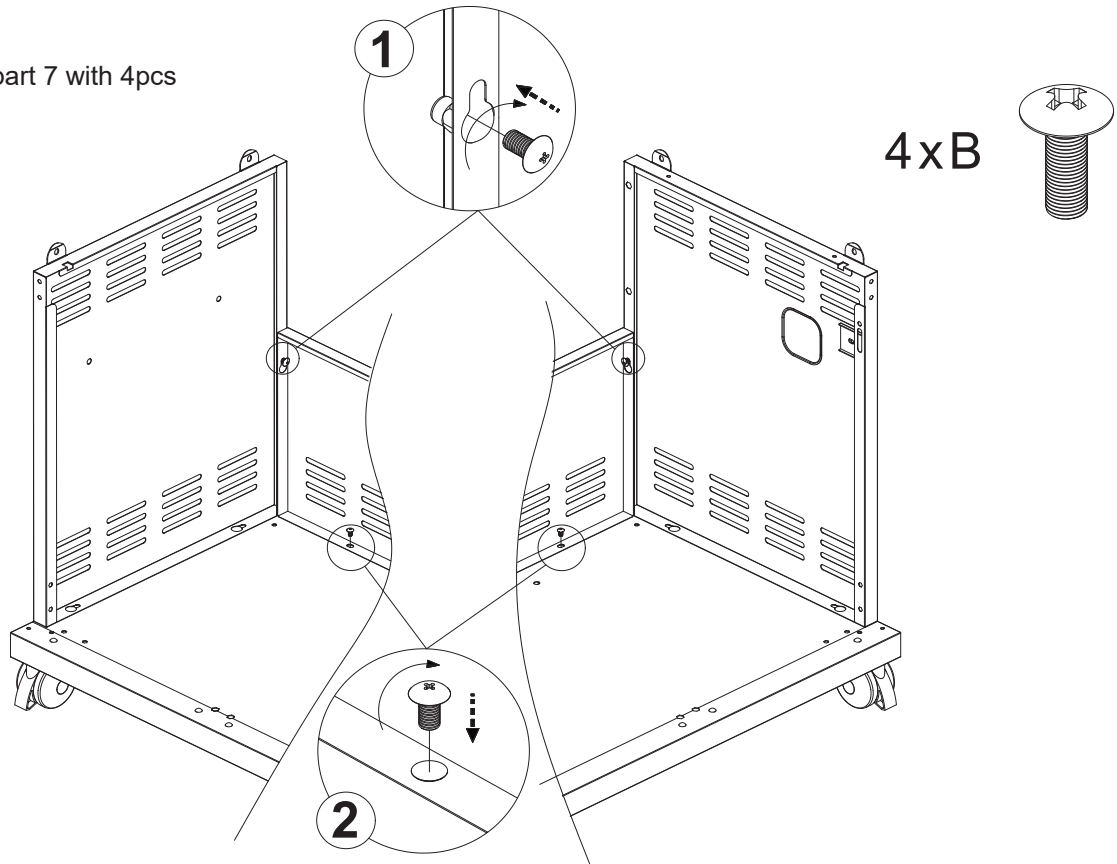
Install the right and left side panels parts 9 and 19 with the pre-mounted screws in the bottom plate.



ASSEMBLY

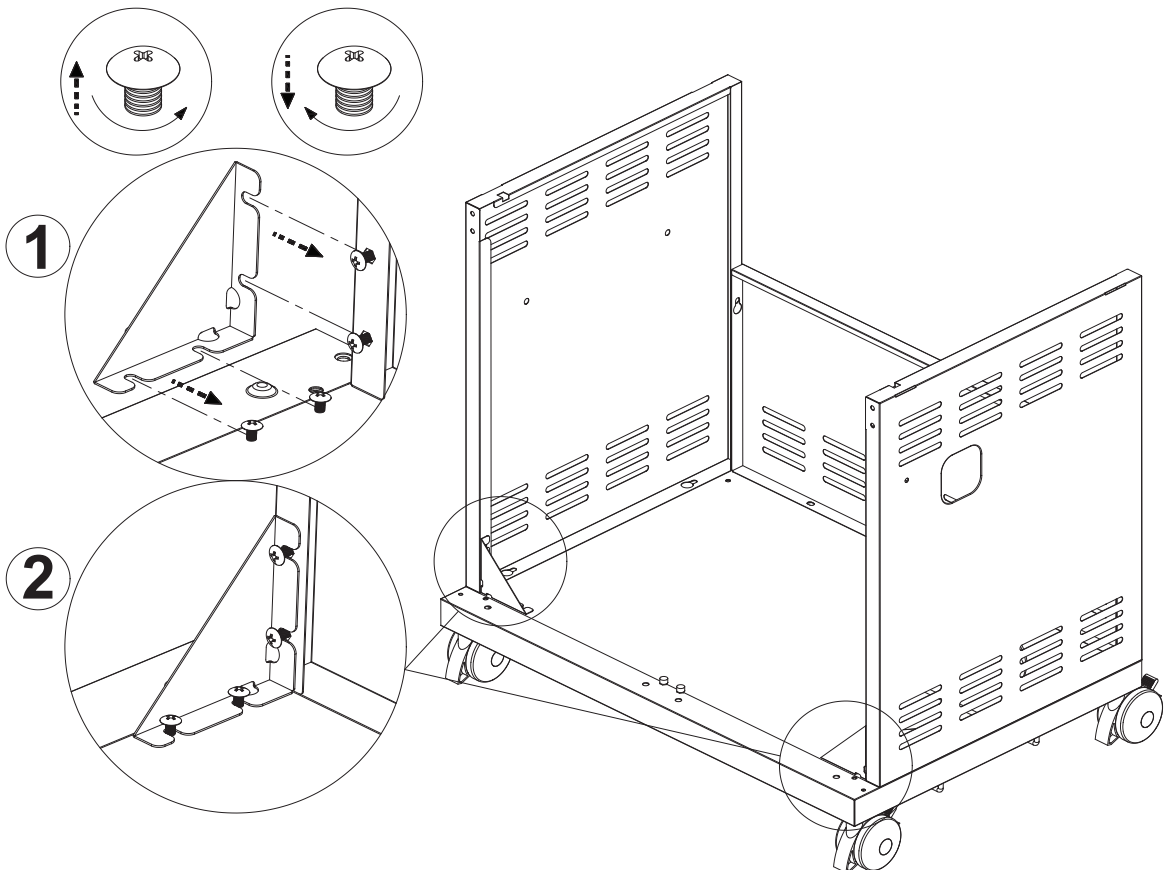
STEP 3

Mount rear panel part 7 with 4pcs B screws.



STEP 4

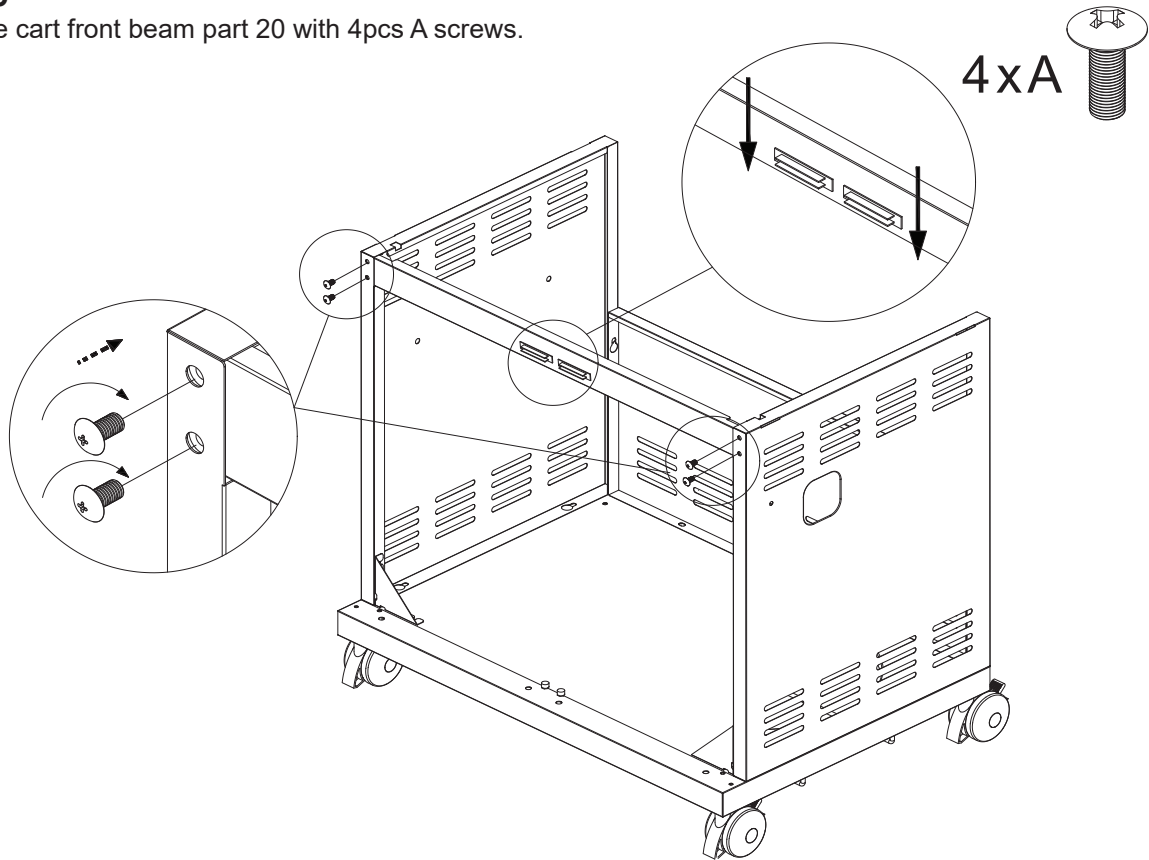
Install the triangular brackets part 15, with 4pcs A screws.



ASSEMBLY

STEP 5

Install the cart front beam part 20 with 4pcs A screws.



STEP 6

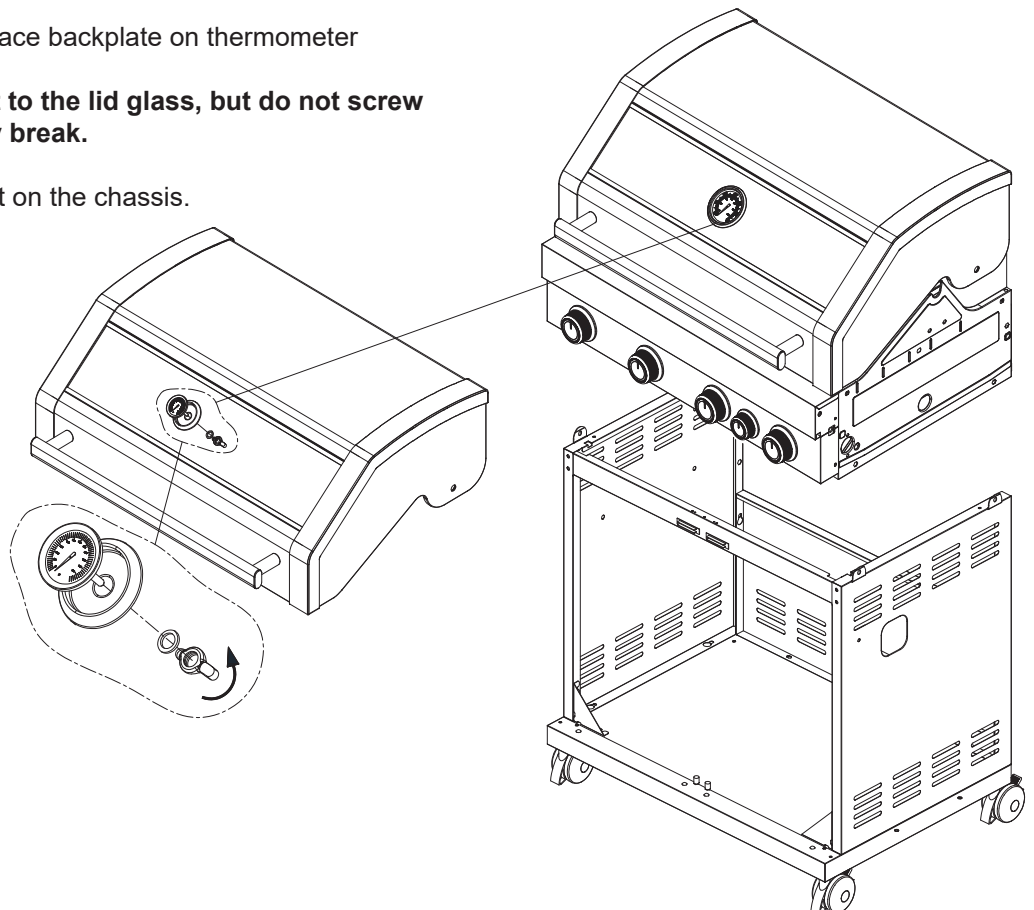
Slide/press on the knobs. Place backplate on thermometer and mount with wing nut.

NOTE! Screw the wing nut to the lid glass, but do not screw too hard, as the glass may break.

Lift the grill body and place it on the chassis.




TWO PEOPLE SHOULD ASSIST WHEN LIFTING THE GRILL BODY ON THE CHASSIS.

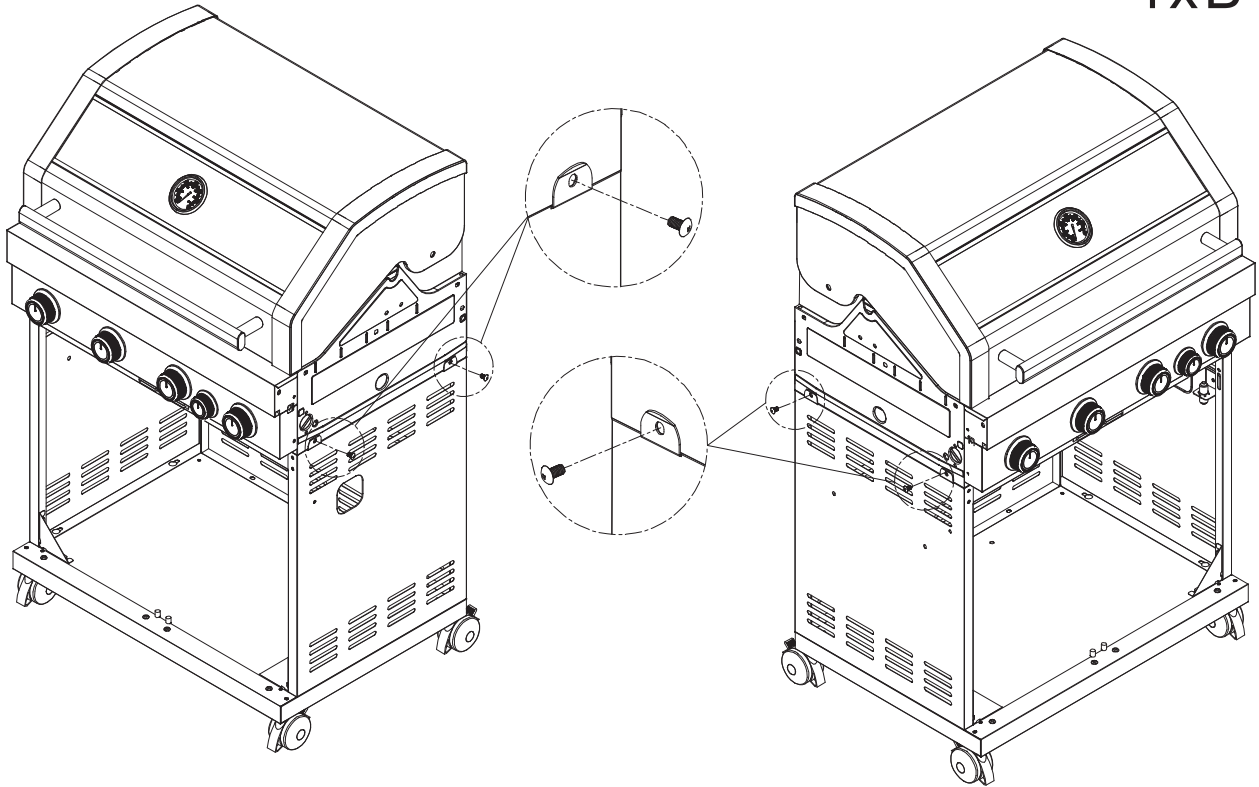


ASSEMBLY

STEP 7

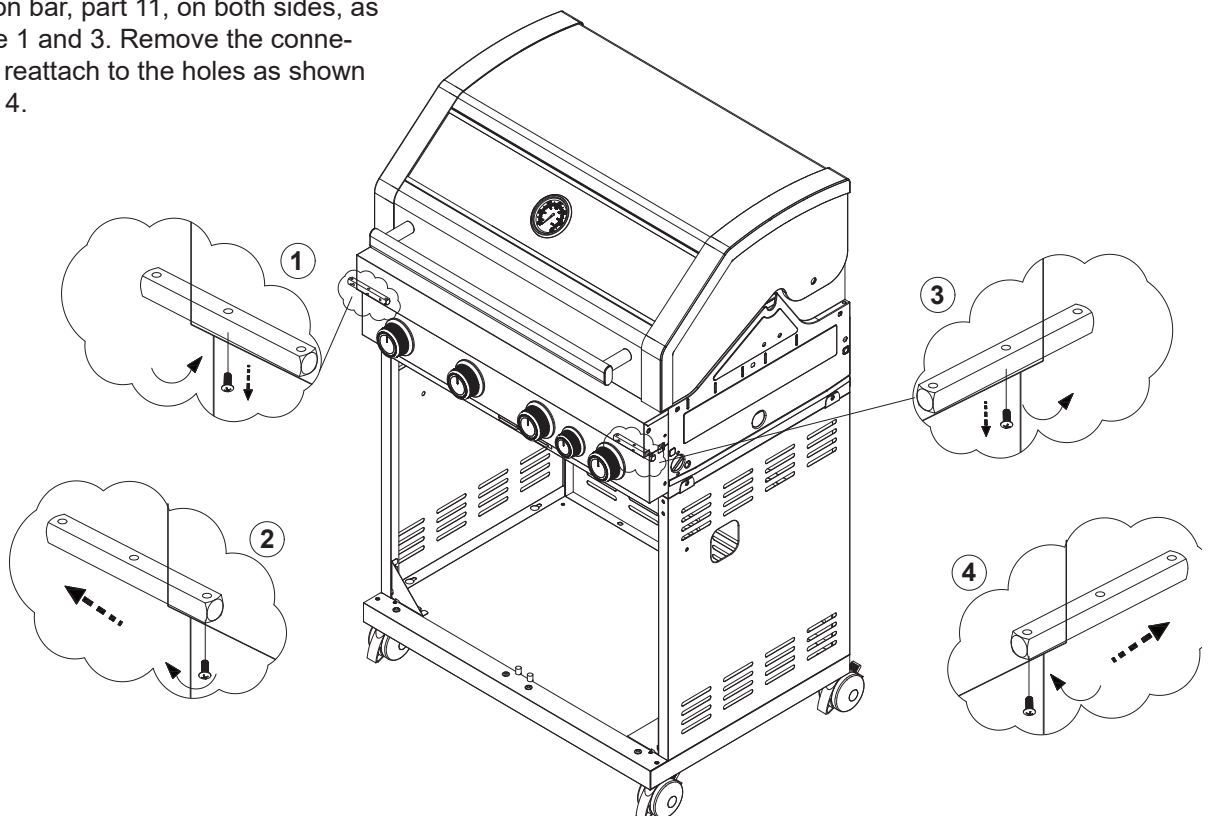
Install all four B-screws, before tightening.

4xB 



STEP 8

Loosen the pre-assembled screws on the side shelf connection bar, part 11, on both sides, as shown in figure 1 and 3. Remove the connecting rods and reattach to the holes as shown in figure 2 and 4.

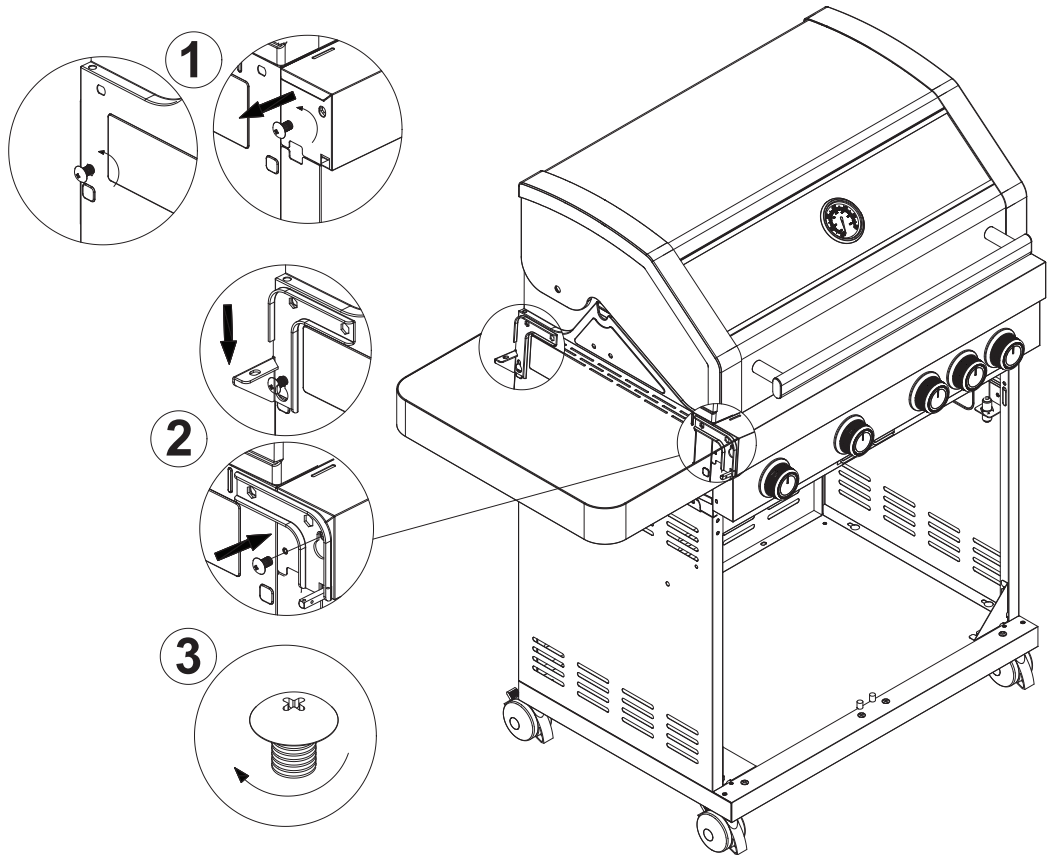


ASSEMBLY

STEP 9

Install the left side table with the two pre-assembled screws.

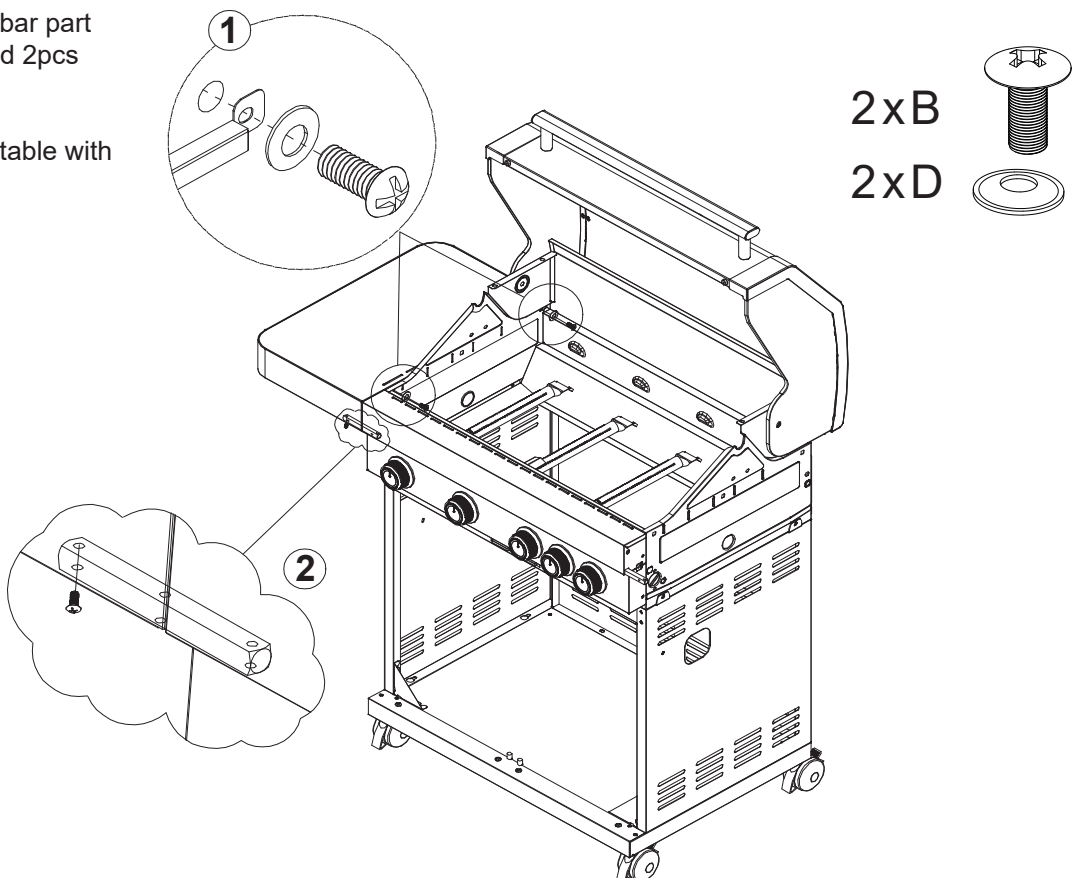
- 1) Unscrew the screw
- 2) Mount the side table
- 3) Screw in the screw.



STEP 10

Install cooking grid baffle bar part 17 with 2pcs B screws and 2pcs D washers.

Screw part 11 to the side table with 1 pc A screw.

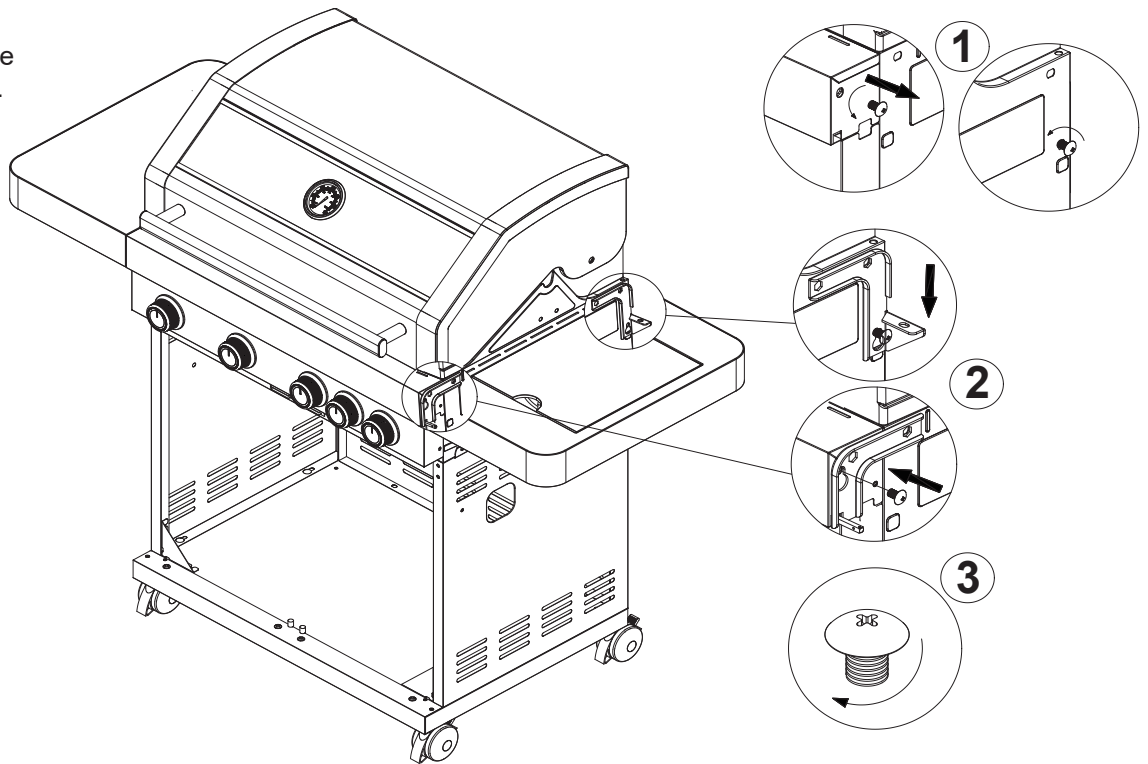


ASSEMBLY

STEP 11

Install the right side table with the two pre-assembled screws.

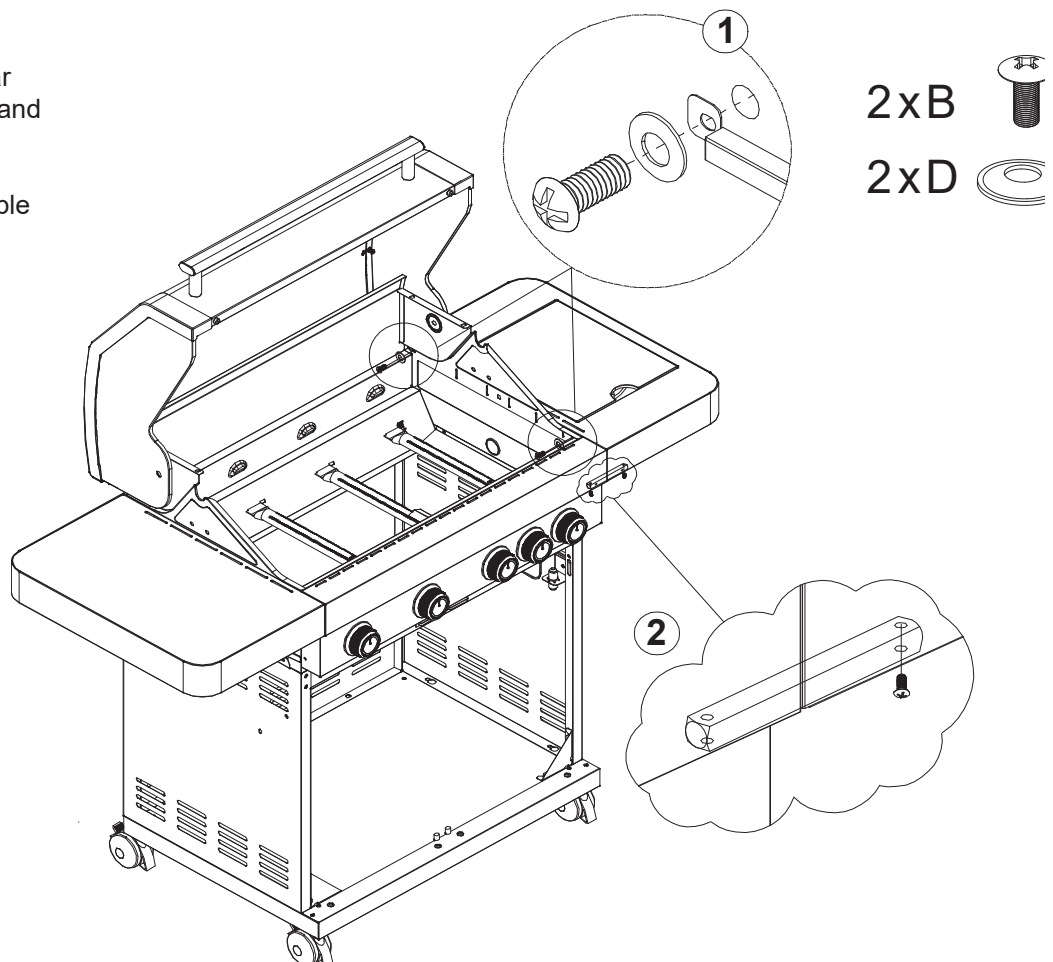
- 1) Unscrew the screw
- 2) Mount the side table
- 3) Screw in the screw.



STEP 12

Install cooking grid baffle bar part 17 with 2pcs B screws and 2pcs D washers.

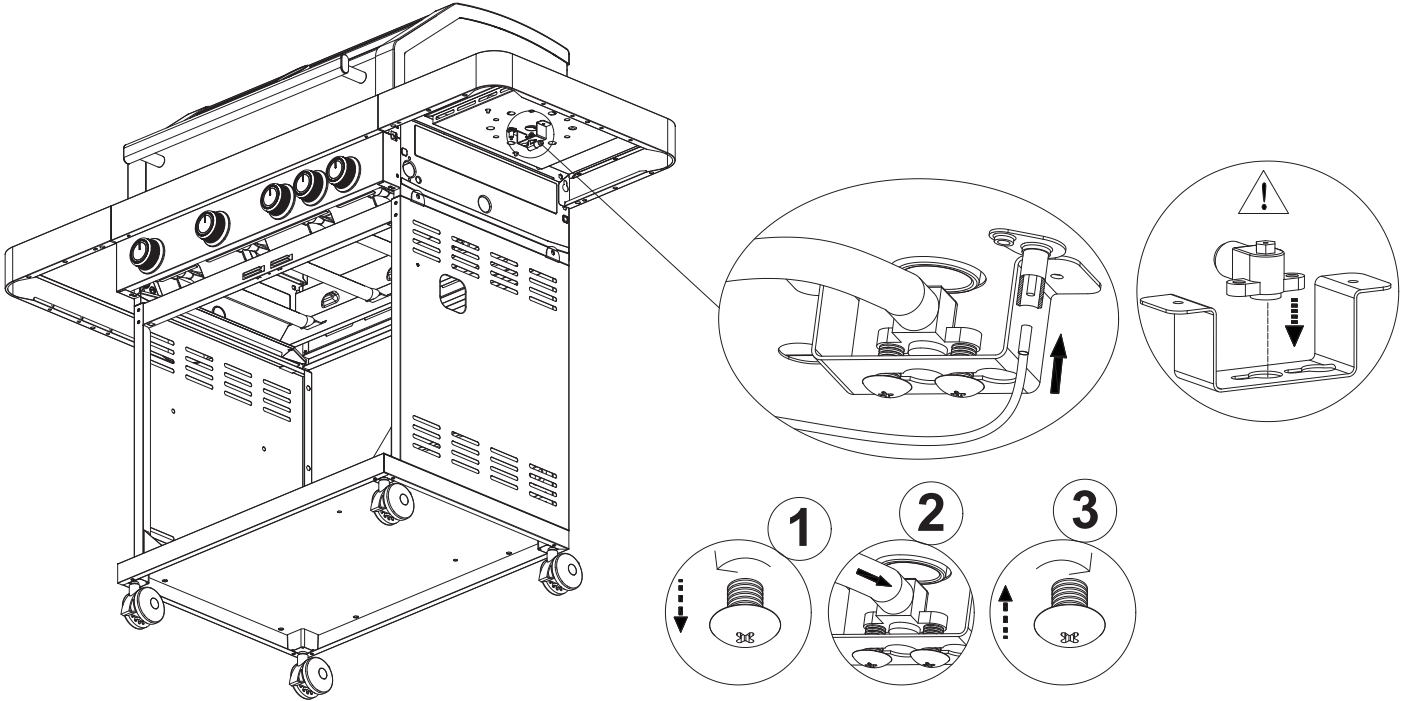
Screw part 11 to the side table with 1 pc A screw.



ASSEMBLY

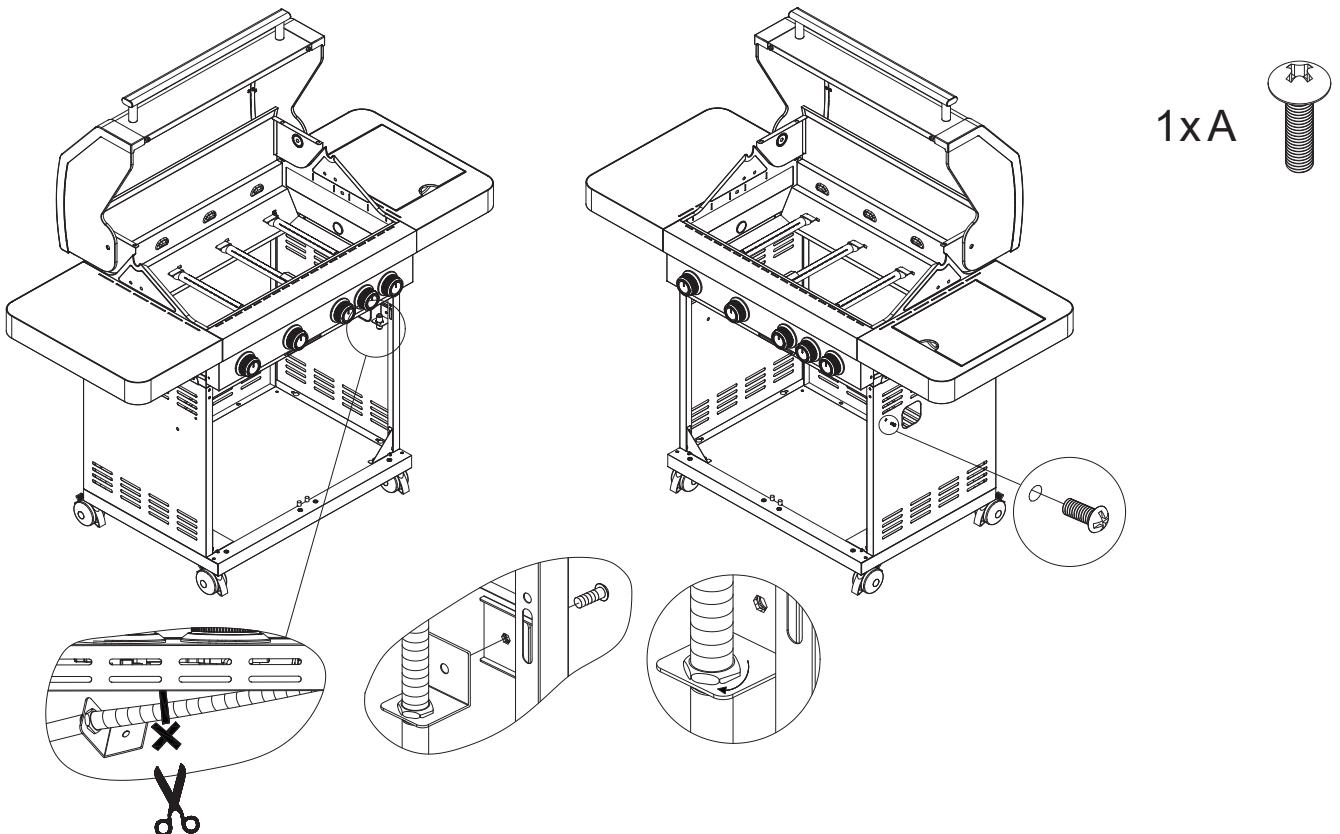
STEP 13

Loosen the pre-assembled screws on the side burner and attach it to the bracket. Push light wire onto the ignition pin.



STEP 14

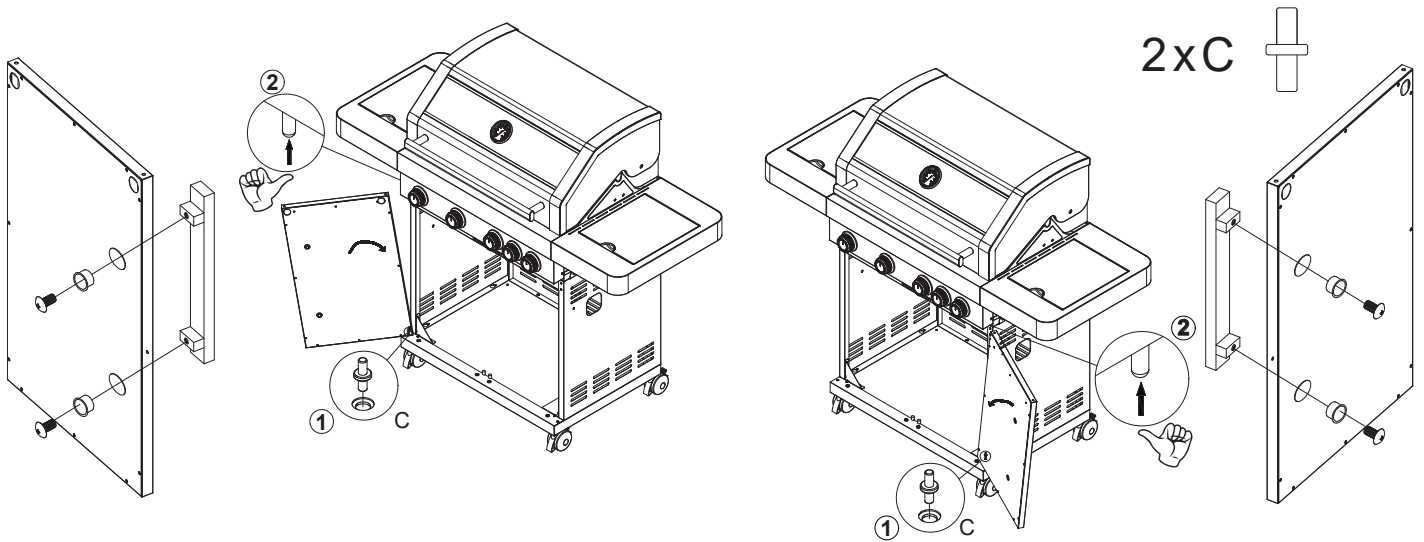
Cut off the strip on the gas hose and mount it to the bracket with 1 pc A screw.



ASSEMBLY

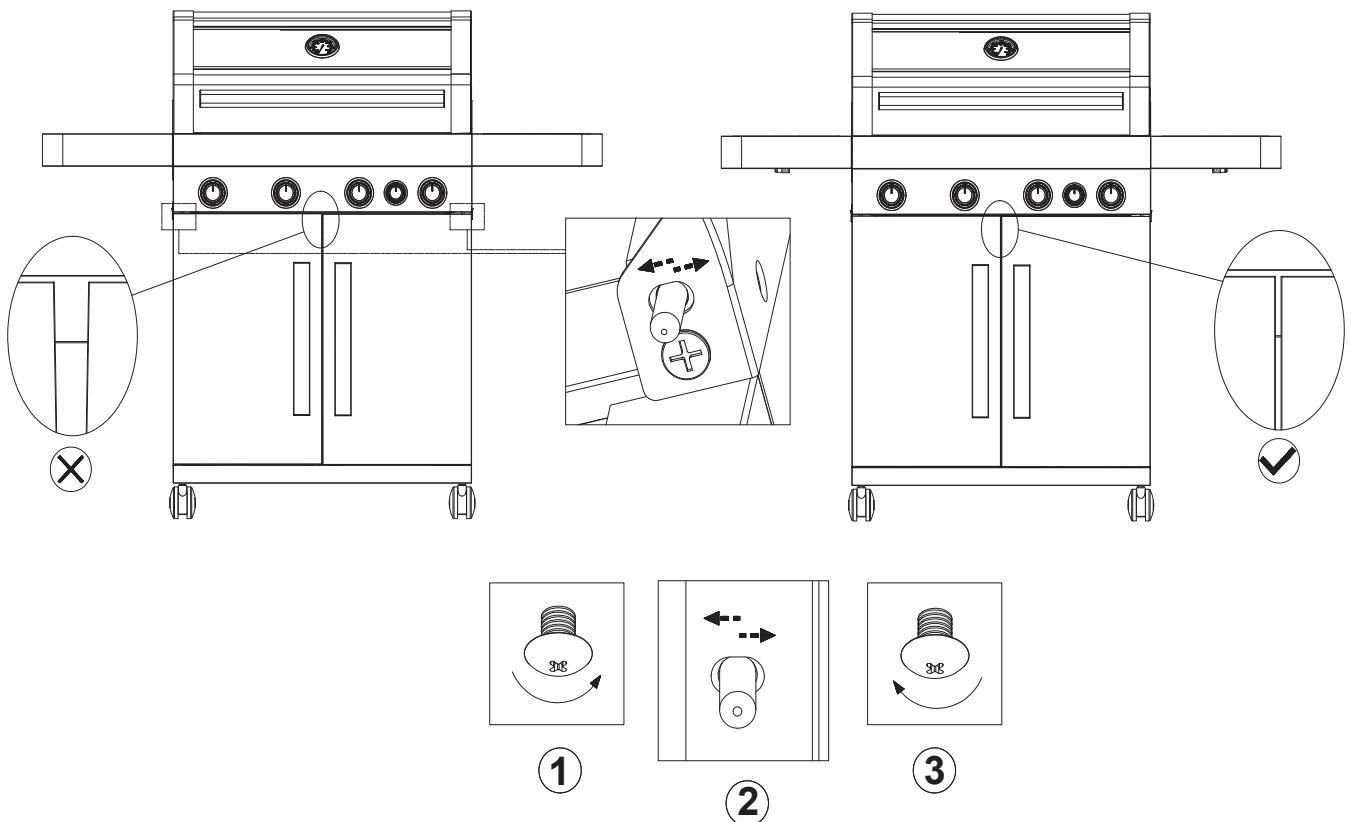
STEP 15

Install handle part 13 on part 12 door. Place 2 pieces of C in the bottom plate and hook the door.



STEP 16

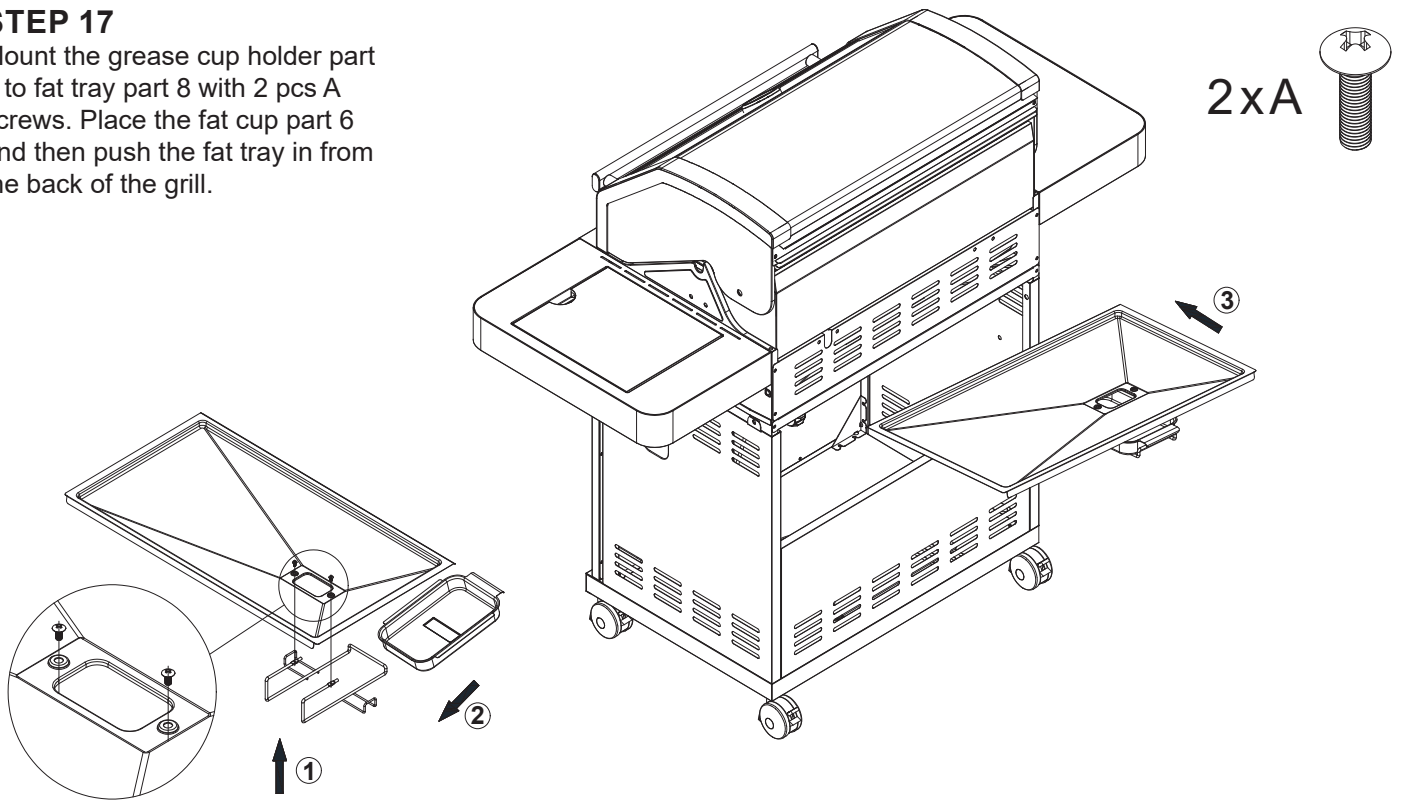
If the doors require adjustments, use the screw that sits at the back of the door.



ASSEMBLY

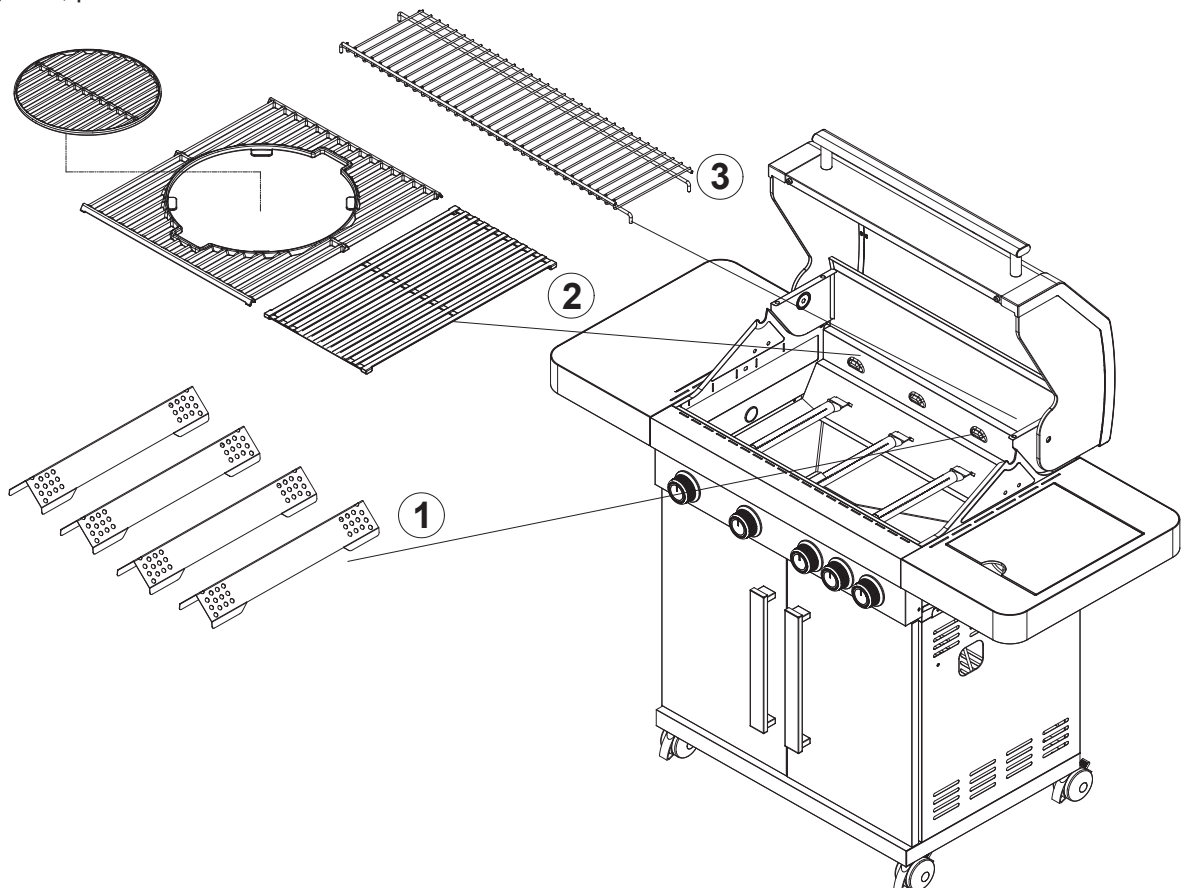
STEP 17

Mount the grease cup holder part 5 to fat tray part 8 with 2 pcs A screws. Place the fat cup part 6 and then push the fat tray in from the back of the grill.



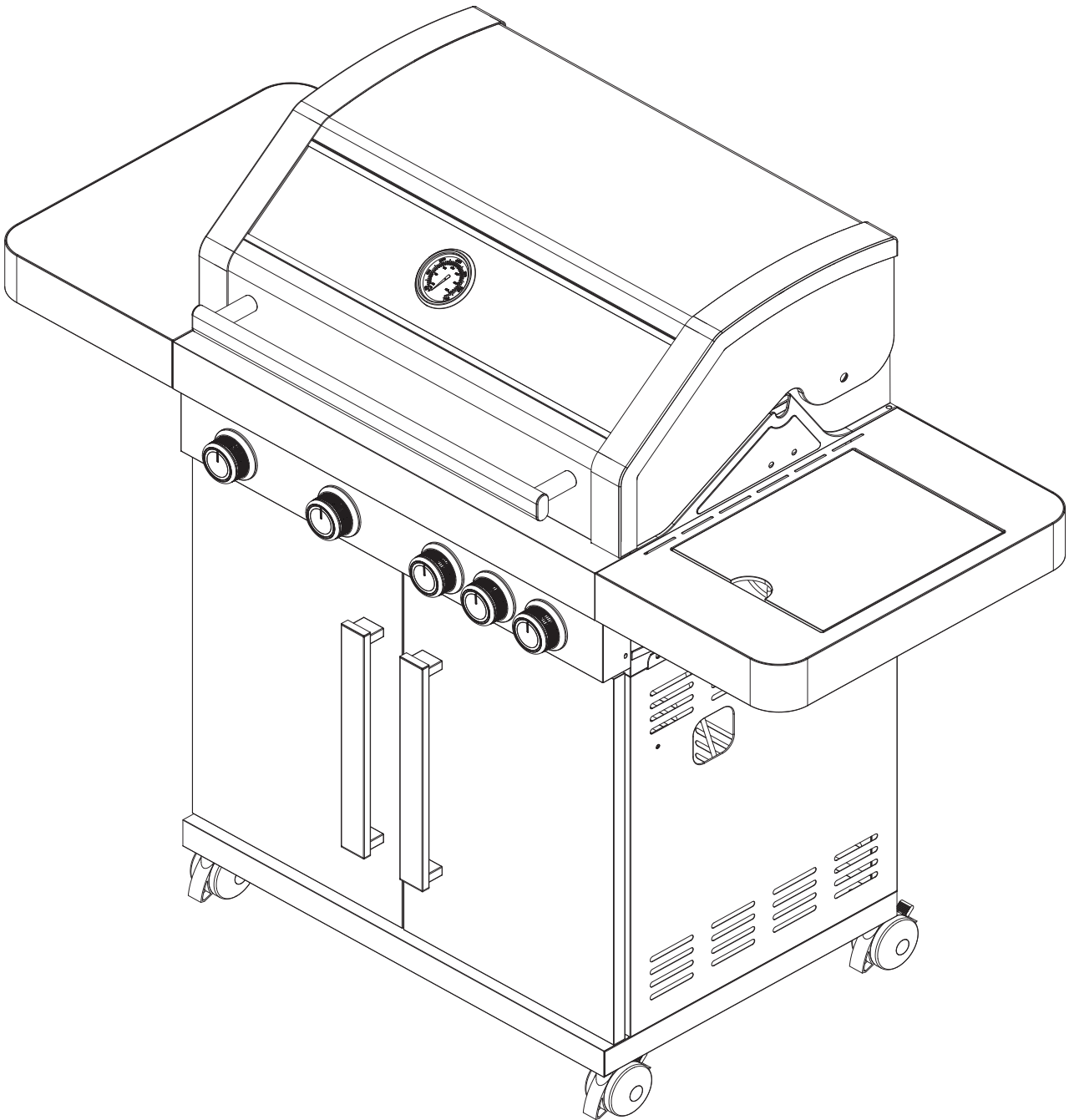
STEP 18

Place part 23 flame tamers in the grill.
Place the grates into the grill, part 4, 21 and 22.
Place the warming rack, part 3.



ASSEMBLY

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 (1/2 water and 1/2 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.



**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

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.

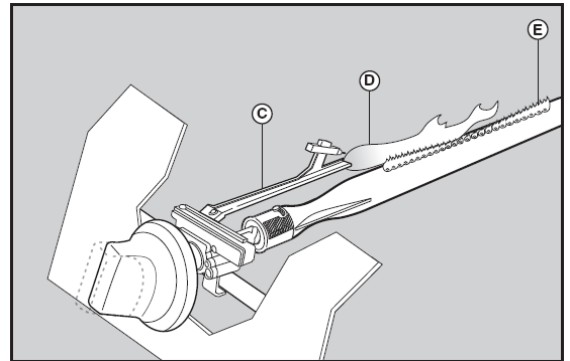
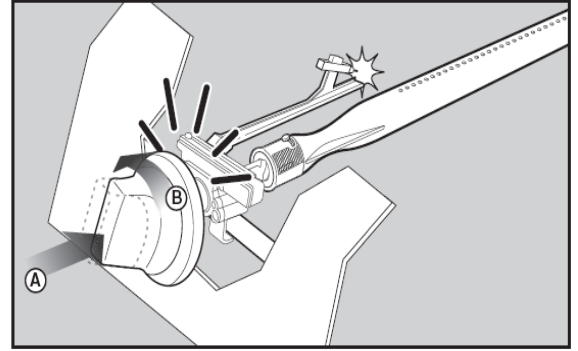
GAS TYPE

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

LIGHTING INSTRUCTIONS

PILOT GAS CONTROL IGNITION:

1. Always keep the lid open when lighting the grill. Never bend over the grill when lighting it and protect your face in the event of a flare-up.
2. Make sure that all switches are in the OFF position. Open the gas valve on the regulator.
3. To generate a spark, press the control knob and hold it for 3-5 seconds to open the gas supply. While pressing the knob, turn the burner knob slowly to the left, up to the HI position. The igniter will make a "click" sound, and an orange flame will appear on the left side of the burner. Keep pressing the control knob for two seconds after hearing the "click". The gas will then flow all the way down to the burner tube and ignite the burner.
4. Once one burner is lit, the next burner can be ignited in the same way. Ignite the remaining burners as needed.



If the burners do not ignite after 5 seconds, turn all the knobs to the OFF position and close the gas cylinder regulator. Wait for 5 minutes. Repeat the procedure described above.

IGNITE THE GRILL MANUALLY

If the built-in igniter does not work, the grill can be ignited manually by using an extra-long match or a fireplace lighter. Do not lean over the grill while lighting the grill!

1. Make sure all the burner knobs are in the OFF position.
2. Open the lid. Always keep the lid open when igniting the grill.
3. Open the valve on the gas cylinder regulator to release the gas.
4. Light an extra-long match or fireplace lighter and insert it into the igniting hole on the left or right-side wall of the grill.
5. Press the burner knob closest to the igniting hole and turn it to the left until it is in the HI position.
6. Make sure that the burner ignites and stays lit.
7. The adjacent burner can be ignited by pressing the burner knob and turning it to the left.
8. If the burners do not ignite after 5 seconds, set all the burner knobs to the OFF position, and turn off the gas cylinder regulator. Wait for 5 minutes. Repeat the procedure described above.

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



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.

IGNITING THE SIDE BURNER

1. Open the lid of the side burner.
2. Make sure all the burner knobs are in the OFF position. Open the gas valve of the gas cylinder.
3. Press and turn the knob slowly to the left to the HI position until you hear a click. This will generate a spark to the electrode prongs and ignite the burners.

If the burners do not ignite after 5 seconds, set all the burner knobs to the OFF position, and turn off the gas cylinder regulator. Wait for 5 minutes. Repeat the procedure described above.

IGNITE THE SIDE BURNER MANUALLY

If the built-in igniter does not work, the grill can be ignited manually by using an extra-long match or a fireplace lighter. Do not lean over the grill while lighting the grill!

1. Open the lid of the side burner.
2. Make sure all the burner knobs are in the OFF position. Open the gas valve of the gas cylinder.
3. Light an extra-long match or fireplace lighter and hold it close to the side burner.
4. Press the knob of the side burner and turn it to the left.
5. Make sure that the IR burner ignites and stays lit

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

USING THE SIDE BURNER

The maximum pot size of the side burner is 25cm. Use pots without plastic/bakelite etc. to avoid deformation. Steel and cast iron pots and pans can be placed directly on the grill grates if they are larger than the side burners.

NB! Never use pots/pans with teflon/non-stick coating on the side burner or in the grill area!

Using pots or pans that are too large can harm/damage the side tables.

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.



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.

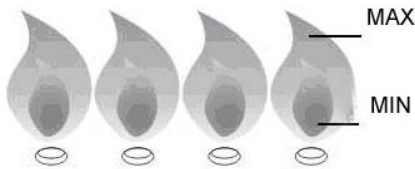
IN THE EVENT OF FAT FIRE

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.

GAS BARBECUE WITH GLASS LID

If the barbecue is exposed to excessive rain and is not protected by a barbecue cover, water may penetrate the glass of the lid. Larger accumulations of water may cause rust damage on the inside of the lid. Grease trays/grease cups may also fill up with water, which in turn may cause grease and food residue to flow out and dirty the undercarriage of the barbecue. On certain barbecue models, water may accumulate on top of the lid, and large amounts of water may run out when you open it. To avoid rust damage, we recommend protecting the barbecue with a fitted barbecue cover, or that you do not store the barbecue out in the open or expose it to rain.

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. WARNING! Knobs should be pressed in and turned
HEAVY SMOKE	Fatty foods on the grill	Trim away excess fat from meat. Clean the fat tray.

SOLD SEPARATELY, AVAILABLE AT YOUR NEAREST BARBECUE RETAILER

MULTI GRILL SYSTEM

GIVES YOU NEW WAYS TO ENJOY
YOUR BARBECUE TIME!

Using various MGS accessories like a wok, frying pan, pizza stone, cooking plate, and searing grid on a barbecue can significantly expand your outdoor cooking options.

Here are three good reasons for using MGS accessories:

CULINARY VERSATILITY

Each of these MGS accessories serves a specific purpose, enabling you to prepare a diverse range of dishes on your barbecue. By incorporating these accessories into your cooking repertoire, you can elevate your outdoor culinary skills and enjoy a wider range of delicious dishes.



TEMPERATURE CONTROL

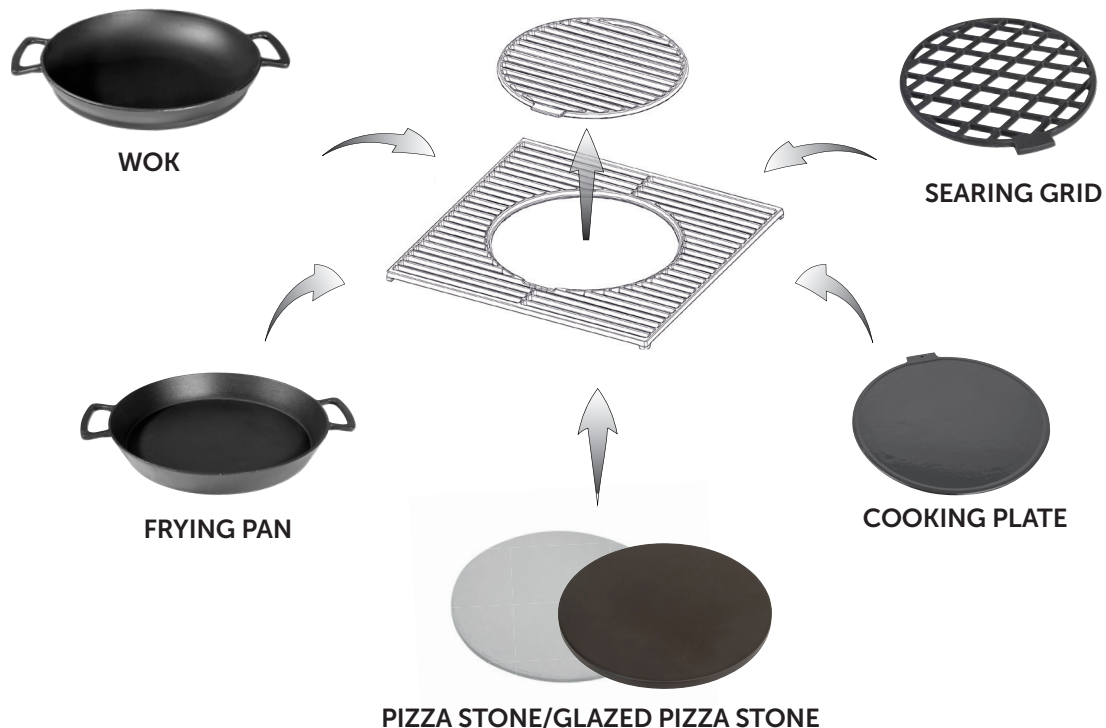
These MGS accessories allows for better control over the cooking temperature and heat distribution on your barbecue.

For instance, the pizza stone evenly distributes heat for consistent baking, while the searing grid provides high heat for the perfect sear on steaks. This temperature control ensures your food cooks properly and prevents burning or uneven cooking.

EASIER CLEANING

Using MGS accessories can help contain drips and prevent flare-ups, resulting in a cleaner cooking surface and easier clean-up.





WOK

Enamelled cast iron wok which cooks the food energy efficiently and preserves the nutritional content. Sauces and soups can now also be prepared on the grill.

FRYING PAN

Gives you the option between high heat stir-fry meat grilling, or lower heat for stews, omelets, seafood and vegetables. Porcelain enamel finish to prevent sticking and for easy cleaning. Fits into the MGS system and stays in place while cooking.

PIZZA STONE

Cordierite is a material that can withstand high heat and reaches high temperatures quickly. Getting a crispy pizza crust is made easier by using our Pizza Stone made of cordierite.

GLAZED PIZZA STONE

Glazed finish helps keep food from sticking and cleanup easy. The glazed coating protects the stone against moisture and sudden temperature changes. The stone is produced in cordierite material that can withstand high heat.

COOKING PLATE

Enamelled cast iron Cooking plate. Easily cook shellfish and vegetables as they will not fall through the grill grate. Prevent flare-ups while grilling greasy foods. Egg and fish will not get stuck and one can easily make a grill crust on meats before grilling it on indirect heat. The cooking plate can be used on both sides. One side is smooth and the other side has a rifled surface.

SEARING GRID

Gives professional searing and retains heat. Porcelain enamel finish to prevent sticking and for easy cleaning.

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-post: support@nordicseason.no
tlf: 0047 924 78 600 (10-14 mon-fri)
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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