 **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 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	Butan (28~30) mbar 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	0.9 mm	G30 (butan), G31 (propan) and mixture of these, LPG 28~30 mbar	I3B/P(30)
PL	0.86 mm	G30 (butan), G31 (propan) and mixture of these, LPG 37mbar	I3B/P(37)
AT, CH, DE, SK	0.81 mm	G30 (butan), G31 (propan) and mixture of these, LPG 50mbar	I3B/P(50)

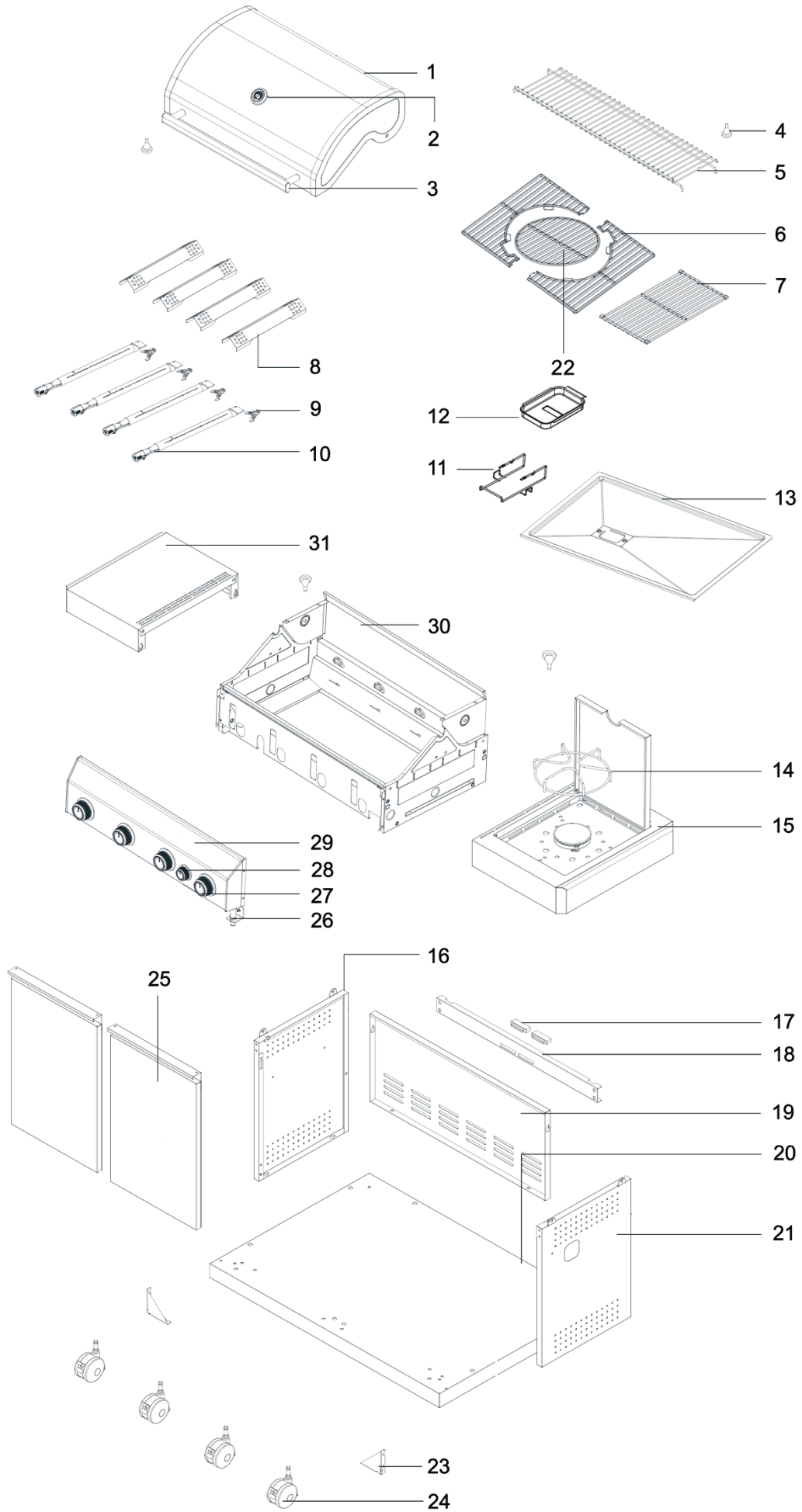
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This product is produced according to EUROPEAN GAS APPLIANCE STANDARD EN498 AND EN484 and is CE certified.

TECHNICAL DATA




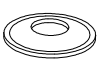



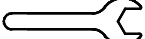

ASSEMBLY DRAWING



PARTS LIST

1	Lid assembly	1 pcs
2	Thermometer	1 pcs
3	Lid handle	1 pcs
4	Cushion rubber	4 pcs
5	Warming rack	1 pcs
6	Insert system basic grill	2 pcs
7	Cast iron grill 240 mm	1 pcs
8	Heat distribution panel	4 pcs
9	Clip to the tube burner	4 pcs
10	Tube burner	4 pcs
11	Grease cup holder	1 pcs
12	Grease cup	1 pcs
13	Grease tray	1 pcs
14	Side burner cooking grid	1 pcs
15	Side burner assembly	1 pcs
16	Cart left side panel	1 pcs
17	Door magnet	2 pcs
18	Cart front beam	1 pcs
19	Cart rear panel	1 pcs
20	Cart bottom panel	1 pcs
21	Cart right side panel	1 pcs
22	Insert system round grill	1 pcs
23	Cart triangular support bracket	2 pcs
24	Lockable caster	4 pcs
25	Door	2 pcs
26	Gas connection nozzle	1 pcs
27	Main burner control knob	4 pcs
28	Side burner control knob	1 pcs
29	Control panel assembly	1 pcs
30	Firebox assembly	1 pcs
31	Side table	1 pcs

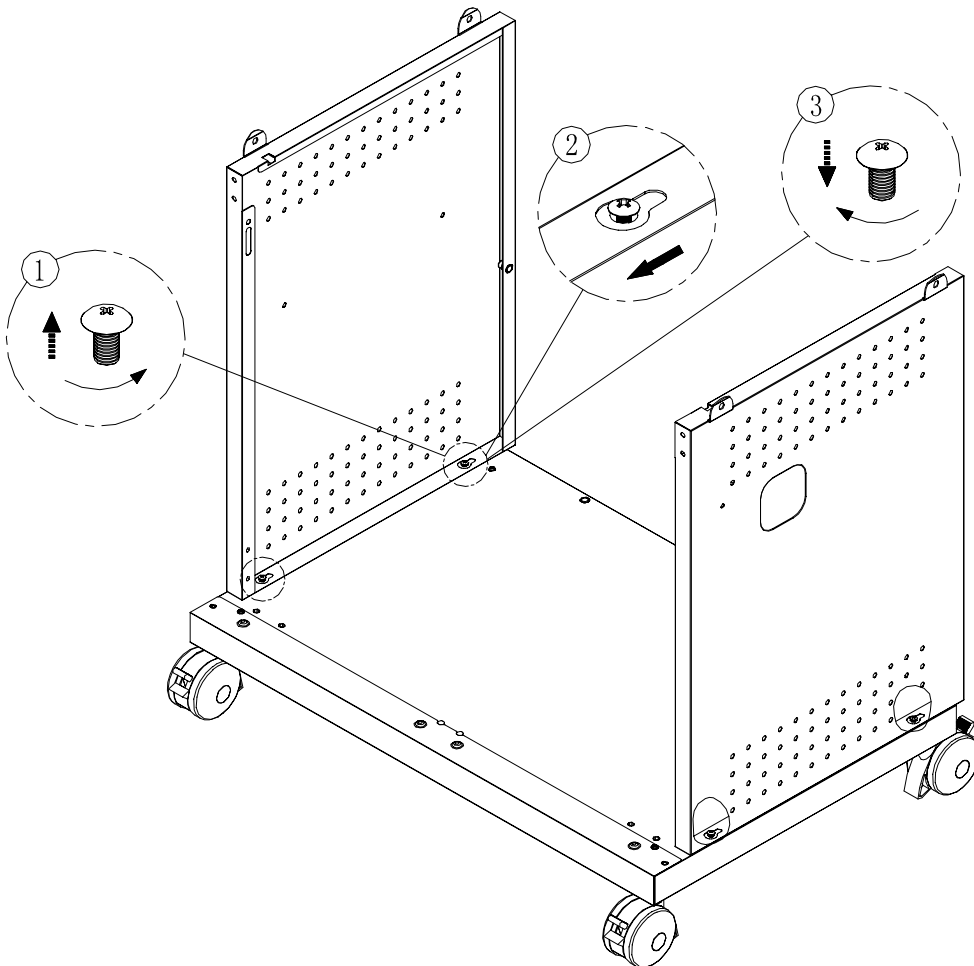
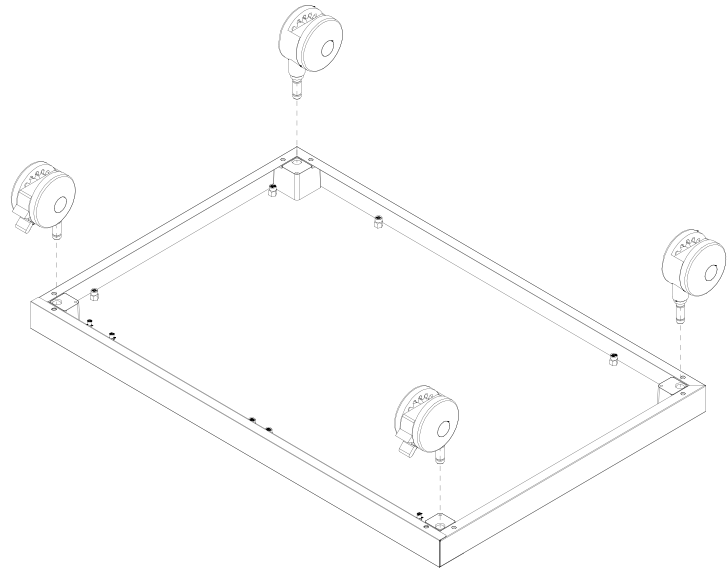
A		x7 5/32-32
B		x12 1/4-20
C		x2
D		x4

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

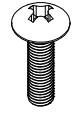
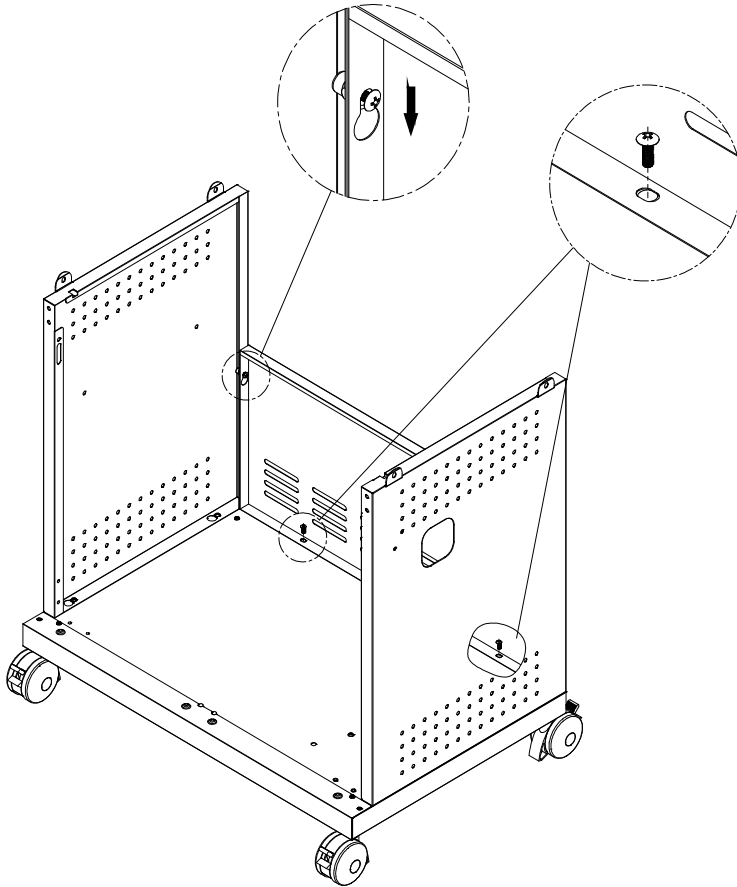
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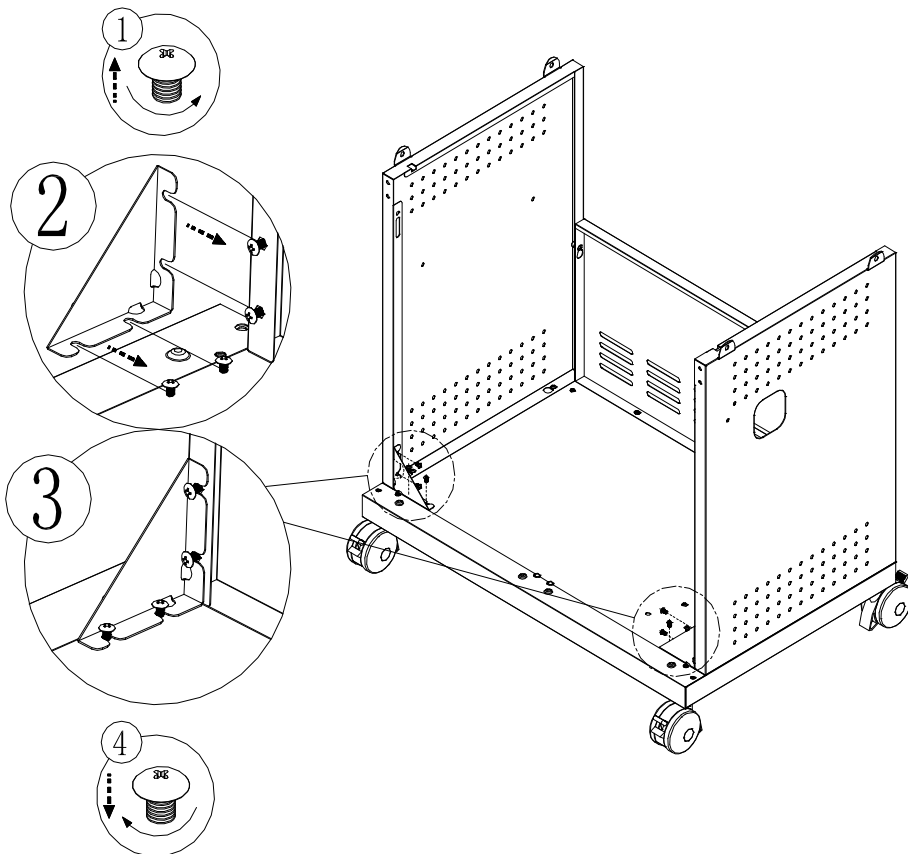
**PLEASE FOLLOW THESE INSTRUCTIONS STEP BY STEP.
WE RECOMMEND TWO PEOPLE TO ASSEMBLE THE GRILL TO
AVOID HEAVY LIFTING.**



ASSEMBLY



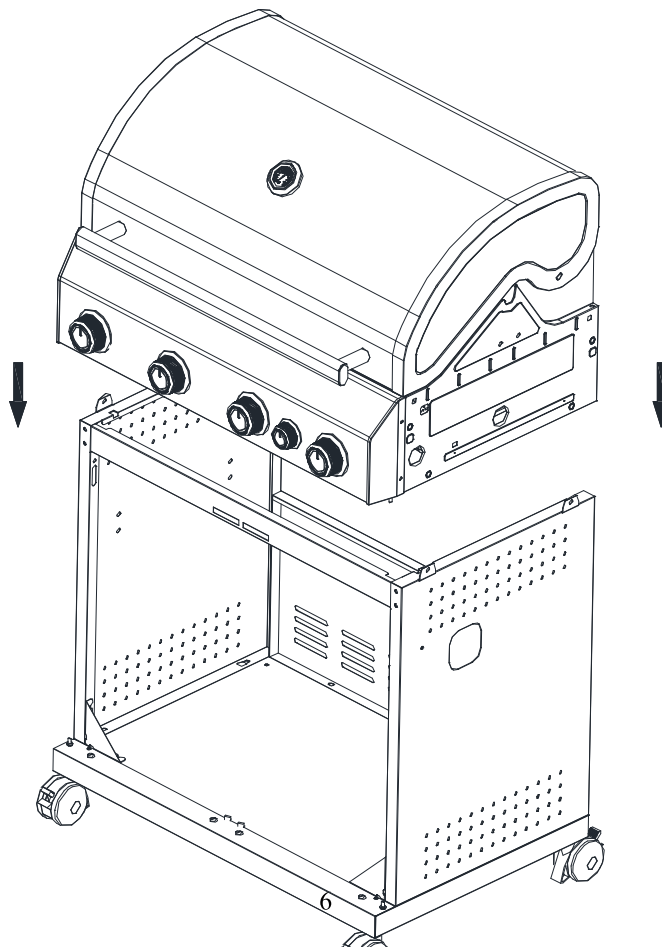
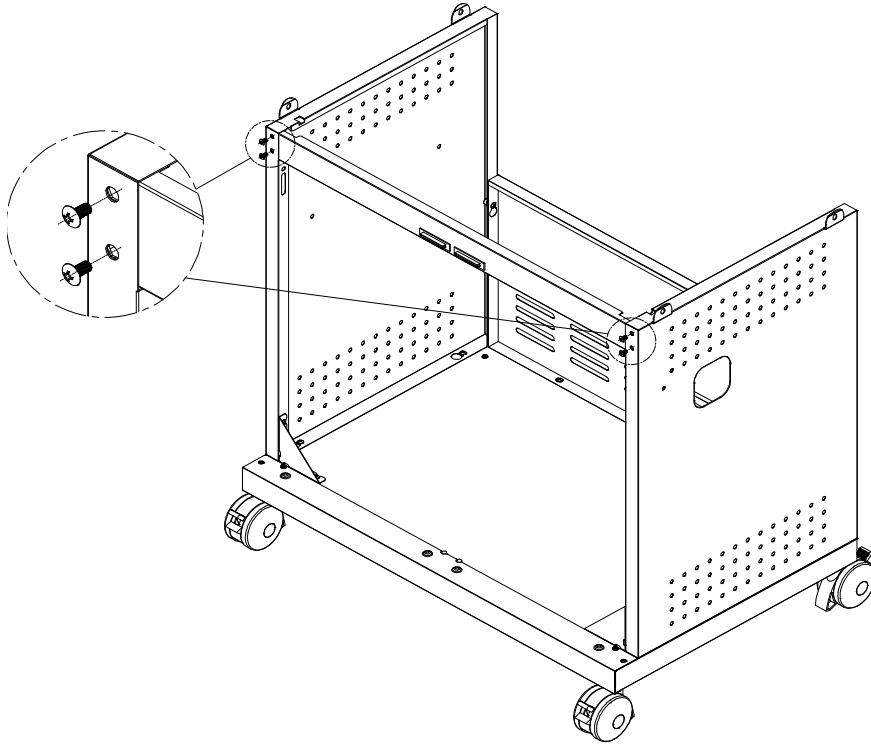
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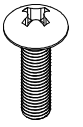


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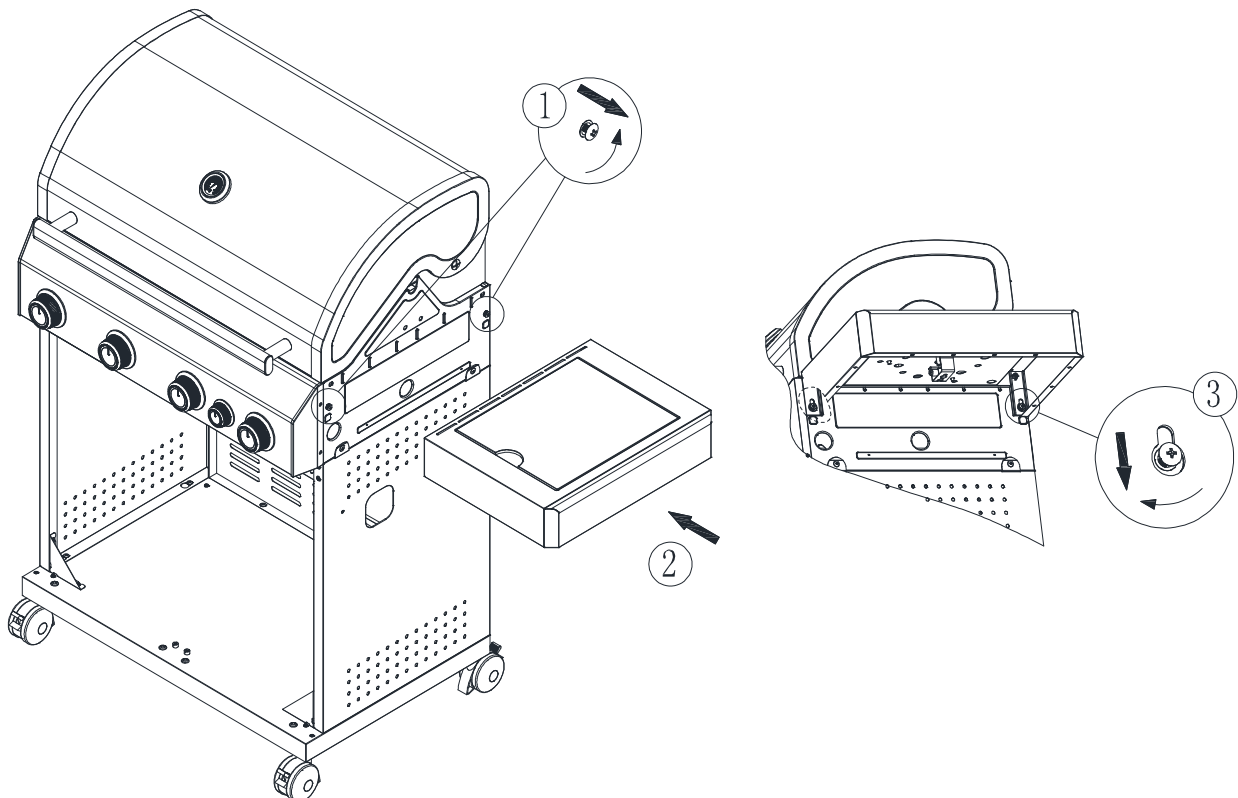
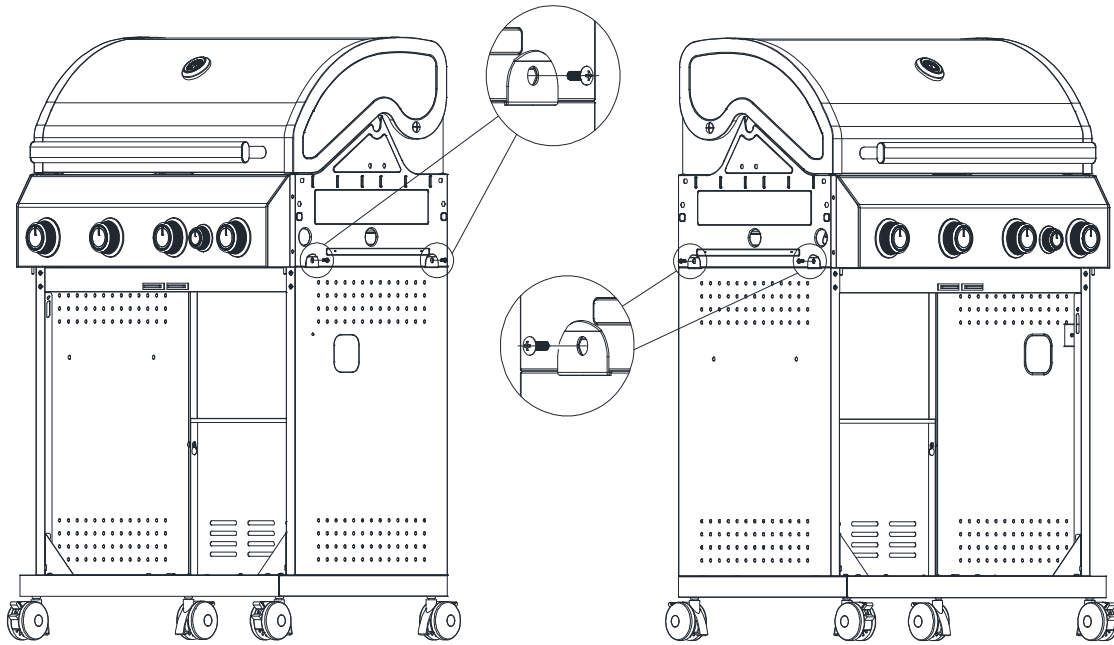


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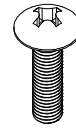
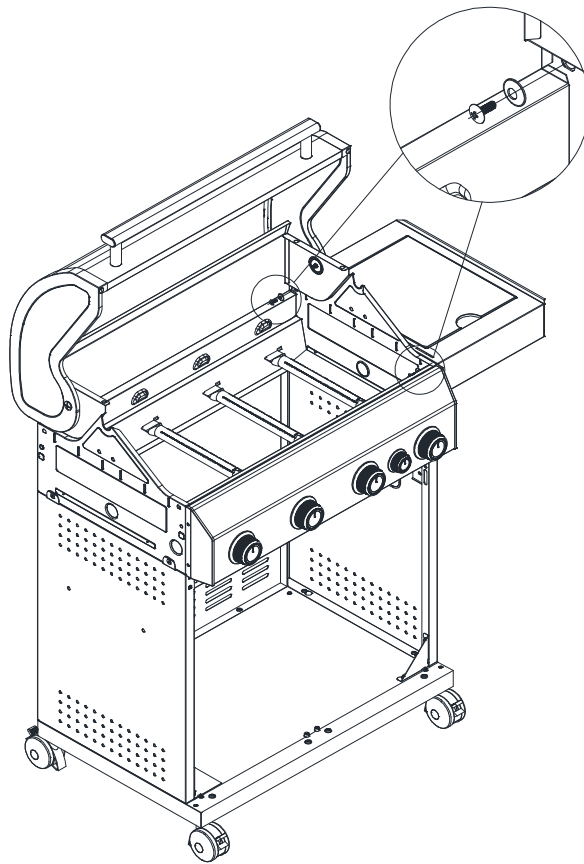
SCREW IN ALL THE SCREWS BEFORE TIGHTENING!



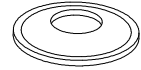
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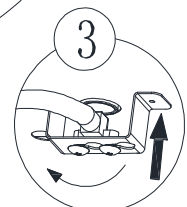
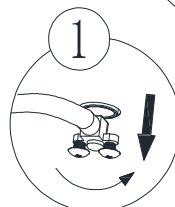
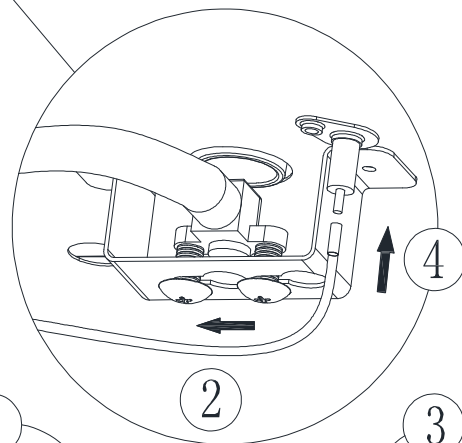
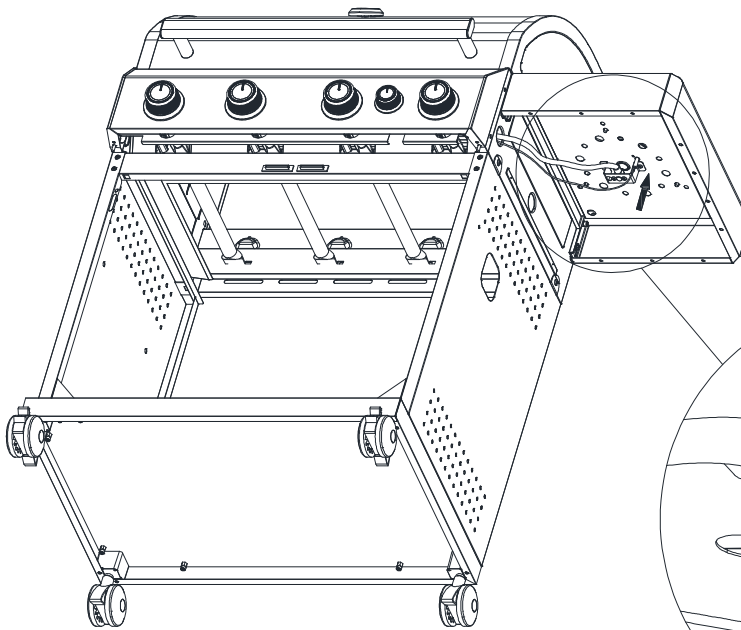
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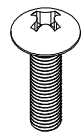
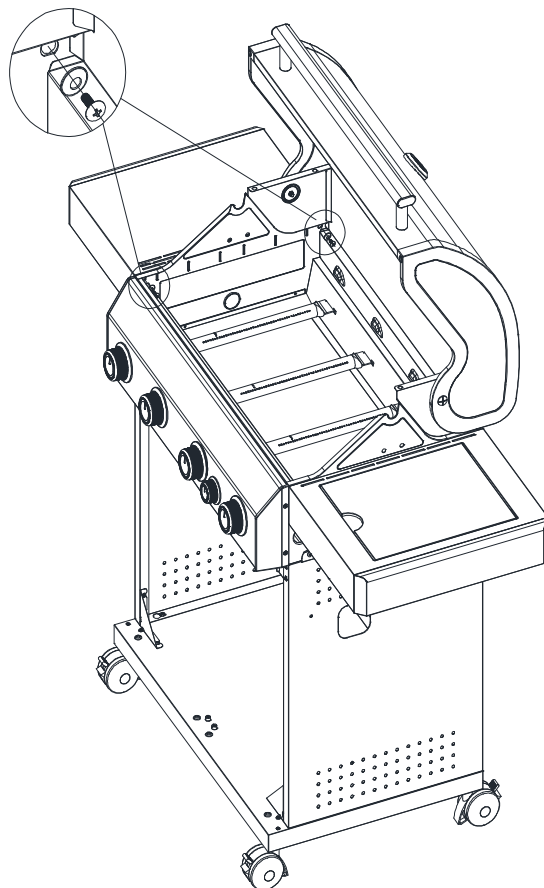
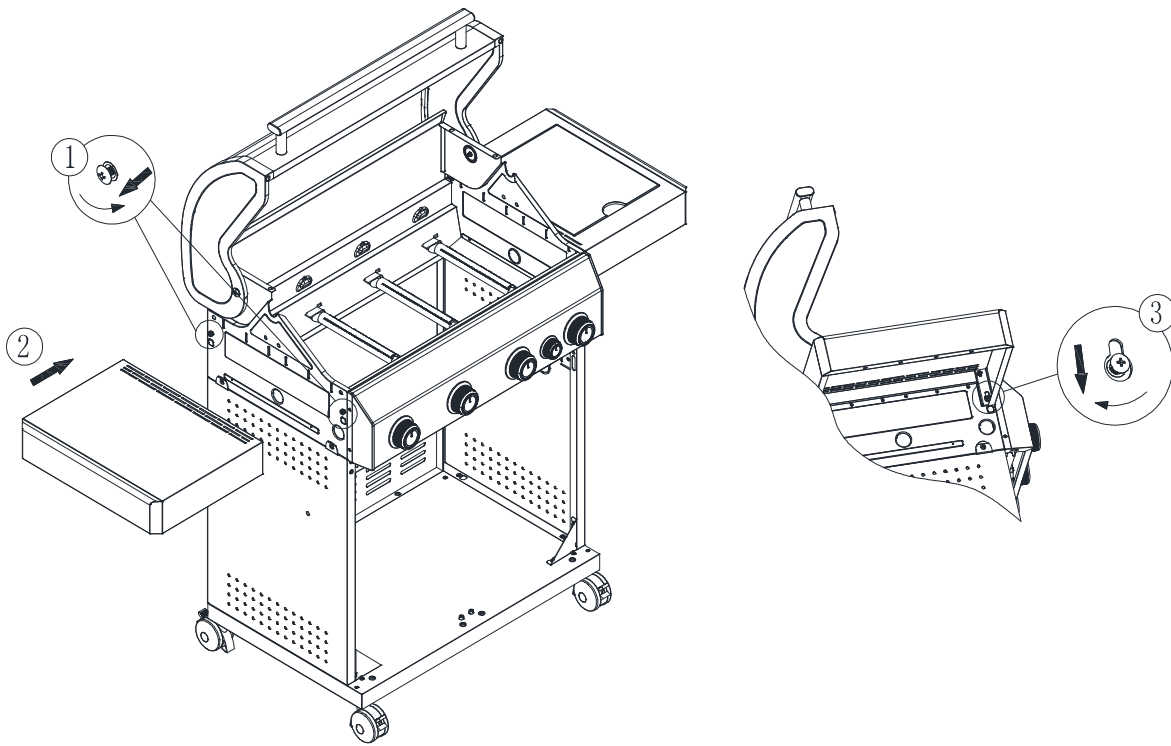
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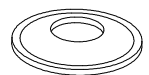
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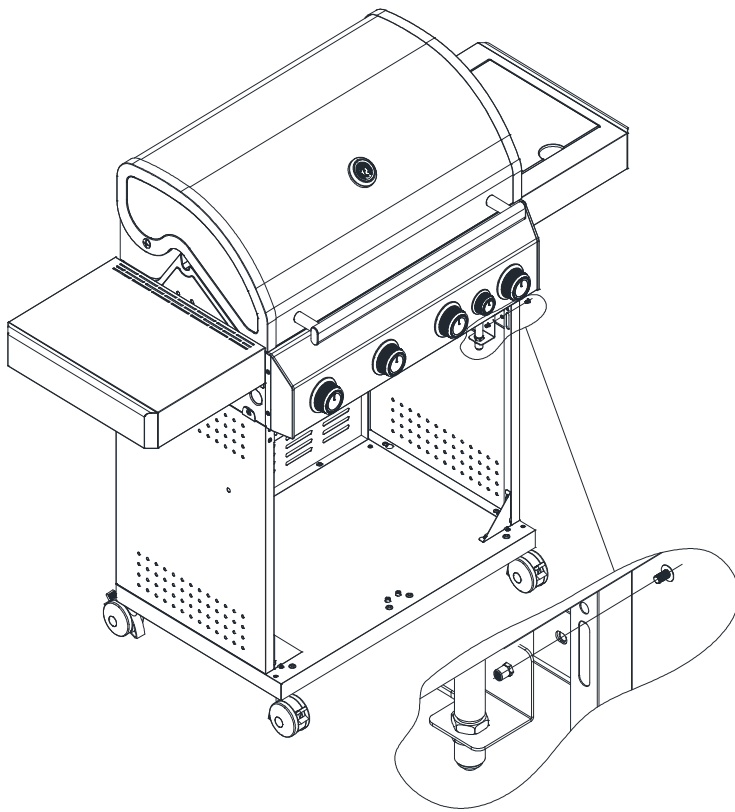


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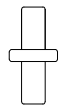
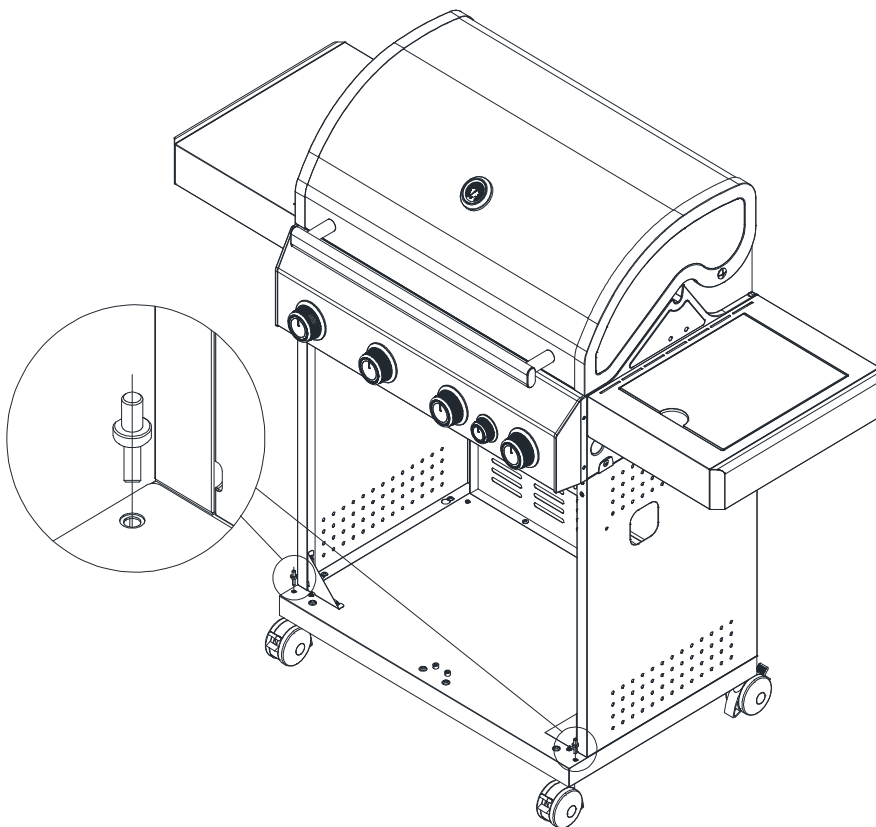


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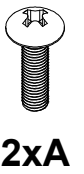
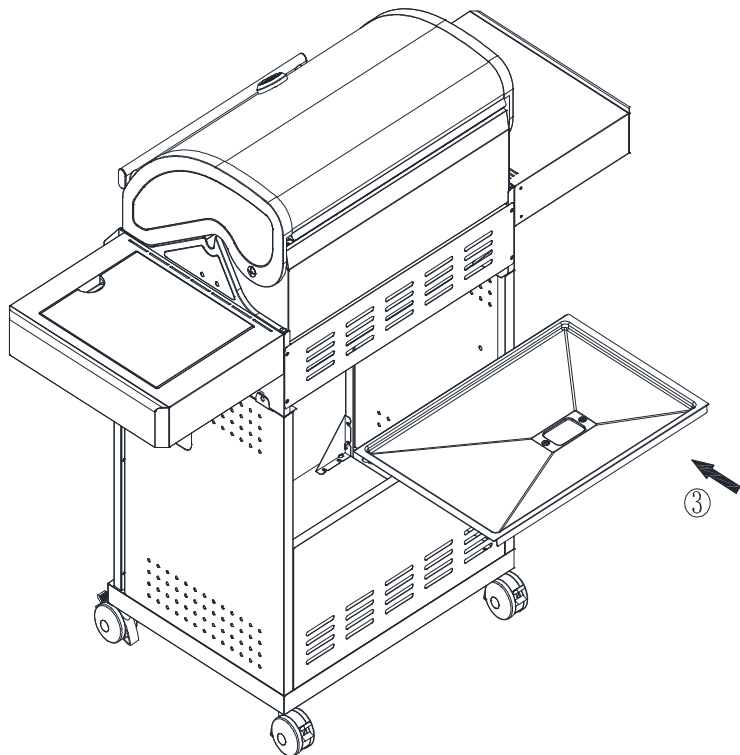
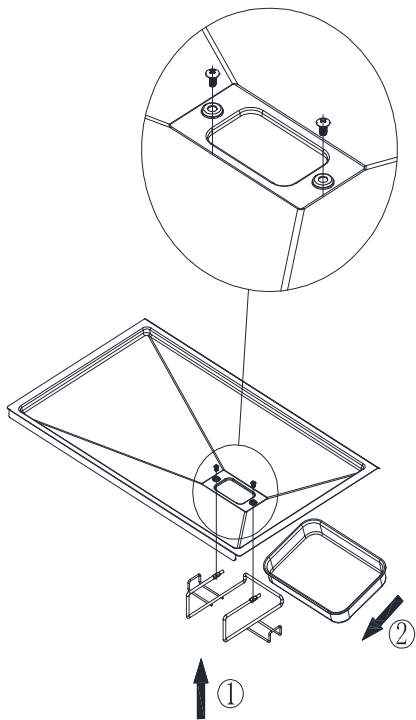
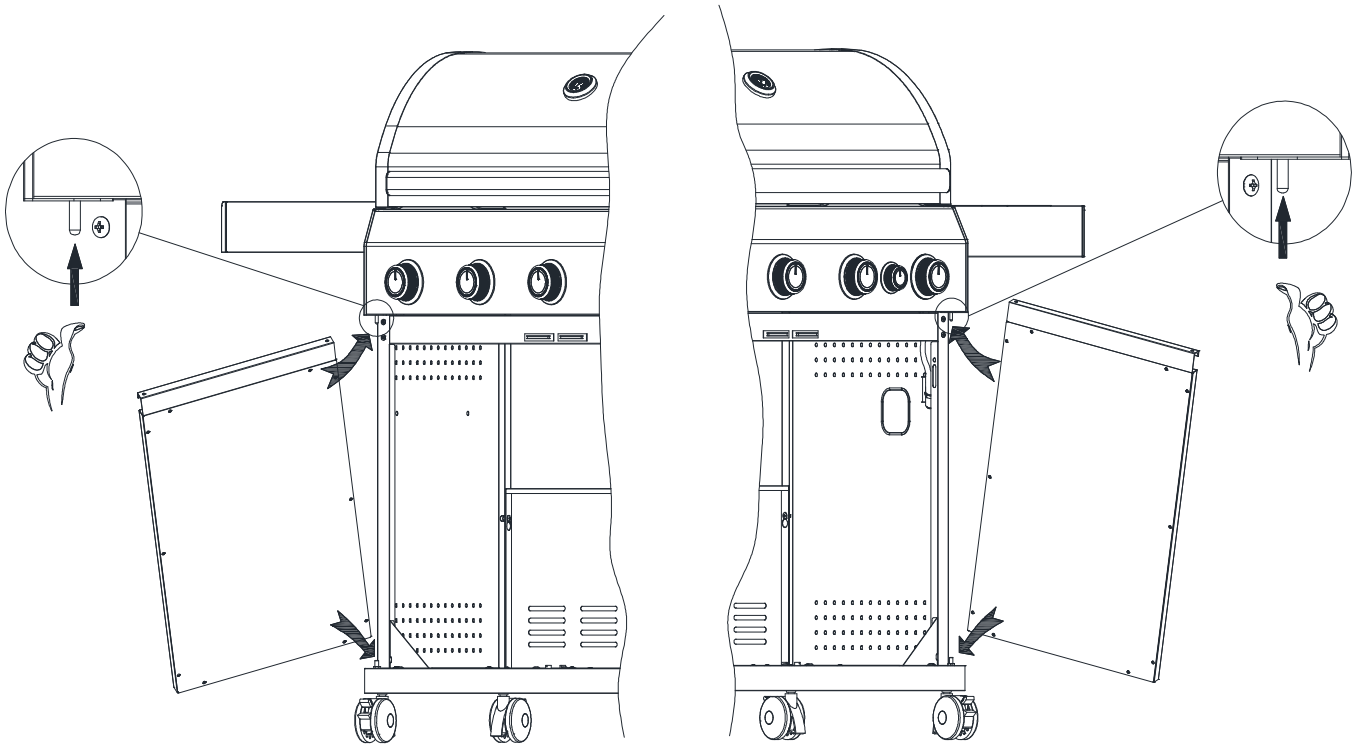


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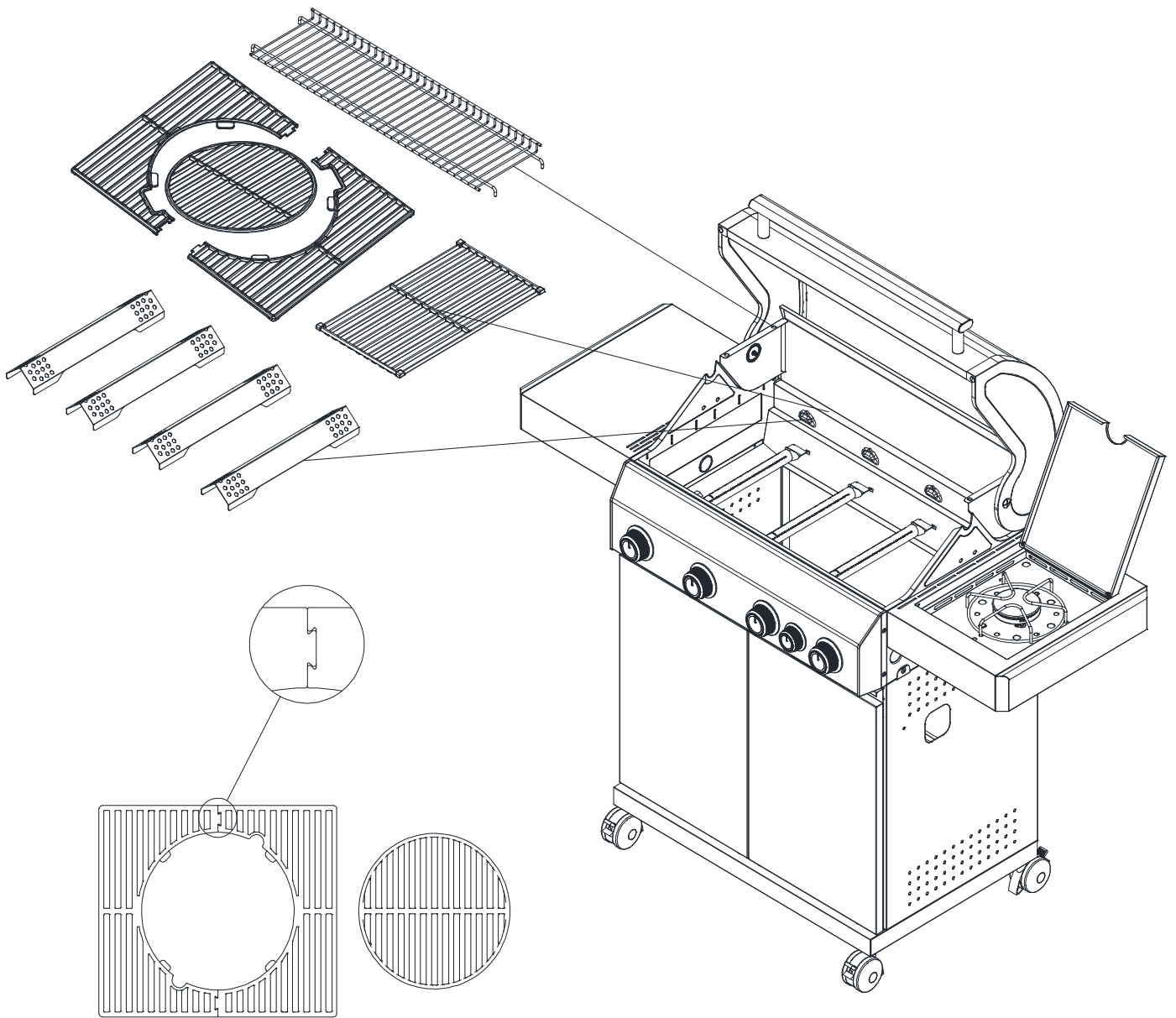


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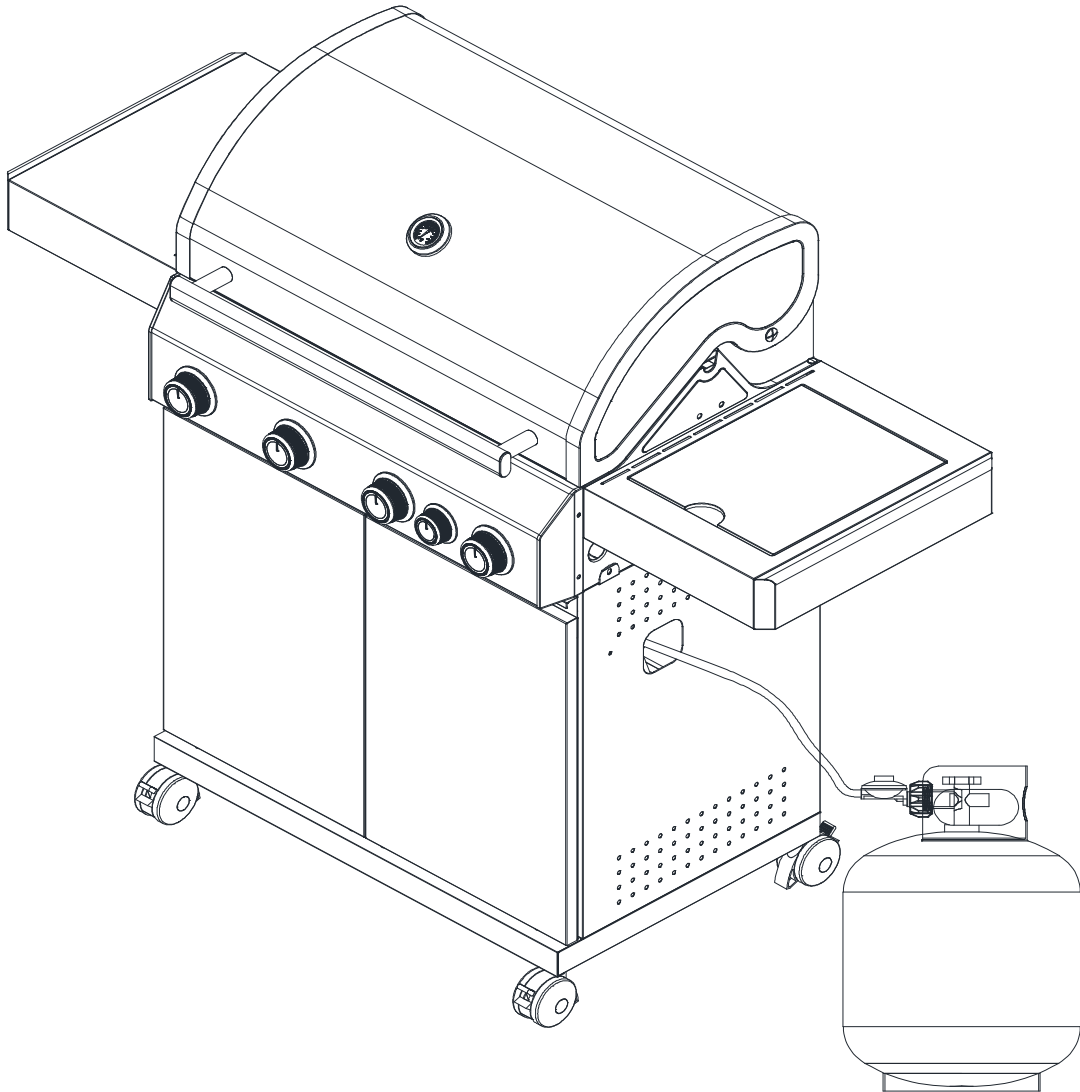
ASSEMBLY



ASSEMBLY



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 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

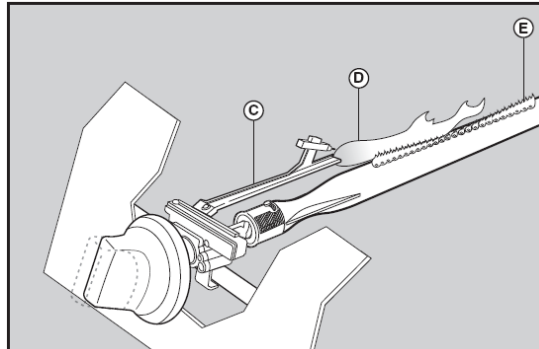
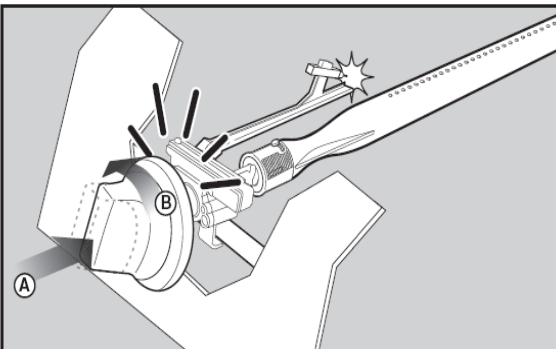
LIGHTING INSTRUCTIONS

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.

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.

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.



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.



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.

IGNITION OF SIDEBURNER

To get the maximum yield with the minimum consumption of gas it is handy to keep the following points in mind:

1. Once the burner has been alighted, adjust the flame according to your needs, from "Maximum" to "Minimum" position.
2. Use proper pan size (with flat bottom only) for each burner
3. When the content of the pan start to boil, turn the knob down to "Reduced rate position" (small flame).
4. Always put a lid on the pan.

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.

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

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.

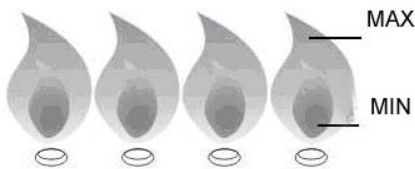
IN THE EVENT OF FAT FIRE

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.

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.

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.

NORD C
SEAS N
B A R B E C U E

The logo for Nordic Season Barbecue features the words "NORD C" and "SEAS N" in a bold, black, sans-serif font. A stylized flame icon, composed of three yellow and orange shapes, is positioned between the "C" and "N". Below this, the word "BARBECUE" is written in a smaller, spaced-out, black, sans-serif font.