



Buffalo 3

**3 BURNER
GAS BBQ**



GG201821B



READ THE
MANUAL, FOLLOW
THE ASSEMBLY
INSTRUCTIONS STEP
BY STEP. GET TO
KNOW YOUR GRILL
AND THE SAFETY
INSTRUCTIONS
BEFORE USING THE
APPLIANCE!

ENGLISH

MANUAL

INSTALLATION, USE, MAINTENANCE AND SAFETY










OUTDOOR USE ONLY!

Contents

| | |
|-------------------------------|----|
| Warnings | 3 |
| Technical data..... | 4 |
| Gas category | 4 |
| Exploded drawing..... | 5 |
| Parts list | 6 |
| Hardware | 7 |
| Assembly instructions | 8 |
| Connecting gas | 16 |
| Gas leak test | 17 |
| Lighting instructions | 18 |
| Before using the grill | 19 |
| Maintenance..... | 20 |
| Advice, tips and safety | 22 |
| Troubleshooting | 23 |
| Consumer Contact | 24 |



WARNINGS

-  Accessible parts of the grill become very hot during use. Keep children and others who need supervision at a safe distance.
-  The grill is intended for outdoor use only in well-ventilated areas.
-  Leak tests (see page 17) must always be carried out before the grill is used and when replacing the gas container. Also perform a leak test if the product has not been in use for a long time and in advance of a new barbecue season. Always check the gas hose for damage and cracks before using the barbecue.
-  Never barbecue in closed rooms or under roofs, as this may lead to a lack of oxygen.
-  Failure to follow the instructions provided can imply a risk of serious injury to personnel and fixed installations.
-  Rebuilding / modifying the barbecue can cause danger and will invalidate the warranty.
-  Always supervise the barbecue during use and keep suitable extinguishing equipment within reach. The grill should not be operated by intoxicated persons.
-  The barbecue must not be used in places that are below normal ground level. Gas can accumulate and represent a danger of explosion. Gas accumulation can also cause oxygen deficiency.
-  The barbecue must be cleaned regularly and thoroughly to prevent uncontrolled grease fire. Read more about grease fire on page 20.

Also read page 22 for more advice and tips on grilling and safety.

Technical Data



Total effect: 10.5 kW
Gas consumption: 764 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.

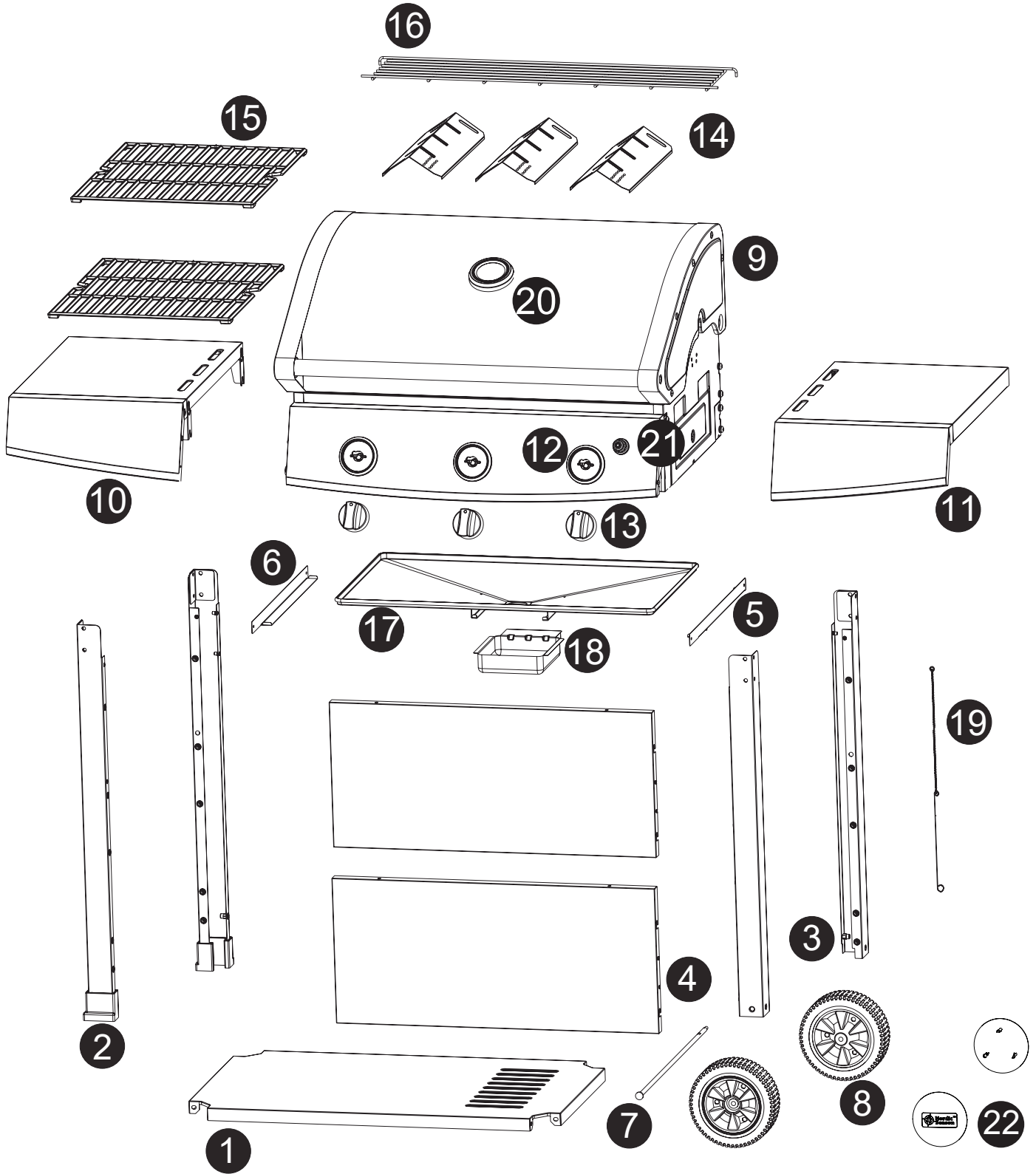
Gas information



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

Produktet er produsert i henhold til European Gas Appliances Regulation (EU) 2016/426

Exploded Drawing



Parts List

| Code | Part | QTY |
|------|-----------------------------|-----|
| 01 | Bottom panel | 1 |
| 02 | Left leg assembly | 2 |
| 03 | Right leg assembly | 2 |
| 04 | Front panel | 2 |
| 05 | Right bracket for drip tray | 1 |
| 06 | Left bracket for drip tray | 1 |
| 07 | Wheel axle | 1 |
| 08 | Wheel | 2 |
| 09 | Firebox and hood | 1 |
| 10 | Left side table | 1 |
| 11 | Right side table | 1 |
| 12 | Knob bezel | 3 |
| 13 | Knob | 3 |
| 14 | Flame tamer | 3 |
| 15 | Cooking grate | 2 |
| 16 | Warming rack | 1 |
| 17 | Drip tray | 1 |
| 18 | Grease cup | 2 |
| 19 | Matchstick holder assy | 1 |
| 20 | Thermometer | 1 |
| 21 | Igniter button | 1 |
| 22 | Wheel cover | 2 |

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

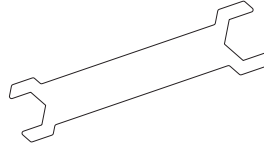
Hardware

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

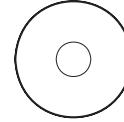
A



1 pcs
M6 screw



1 pcs
Small spanner



1 pcs
Axle washer

B



16 pcs
M6x12 screw



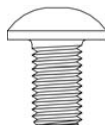
16 pcs
Lock washer

C



10 pcs
M4x8 screw

D



9 pcs
M6x16 screw



9 pcs
M6 Lock washer

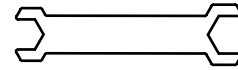


**Please follow these instructions step by step.
We recommend two people to assemble the grill to avoid heavy lifting.**

TOOLS FOR ASSEMBLING



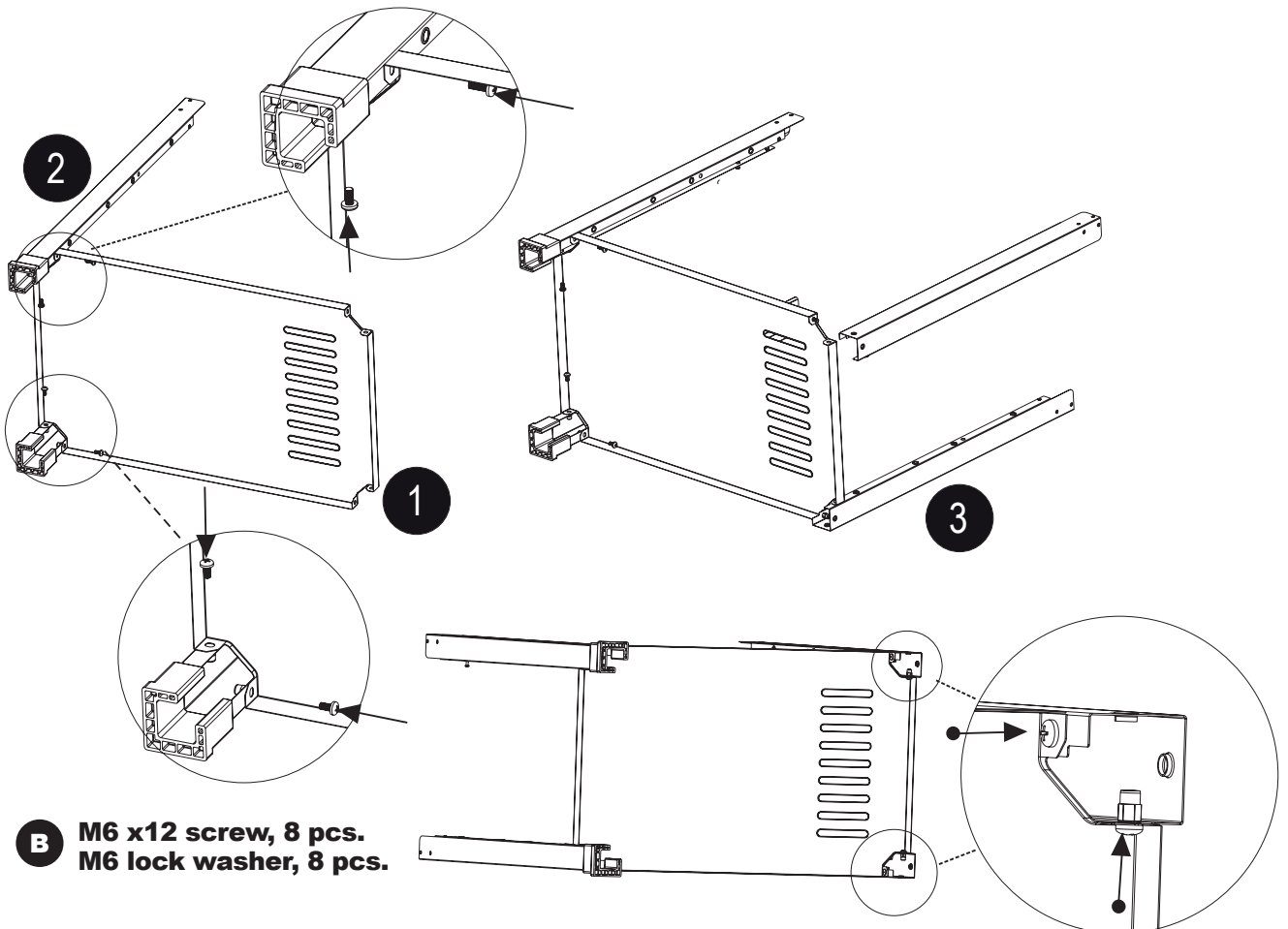
Philips/cross-point screwdriver (not included)



Small spanner (included)

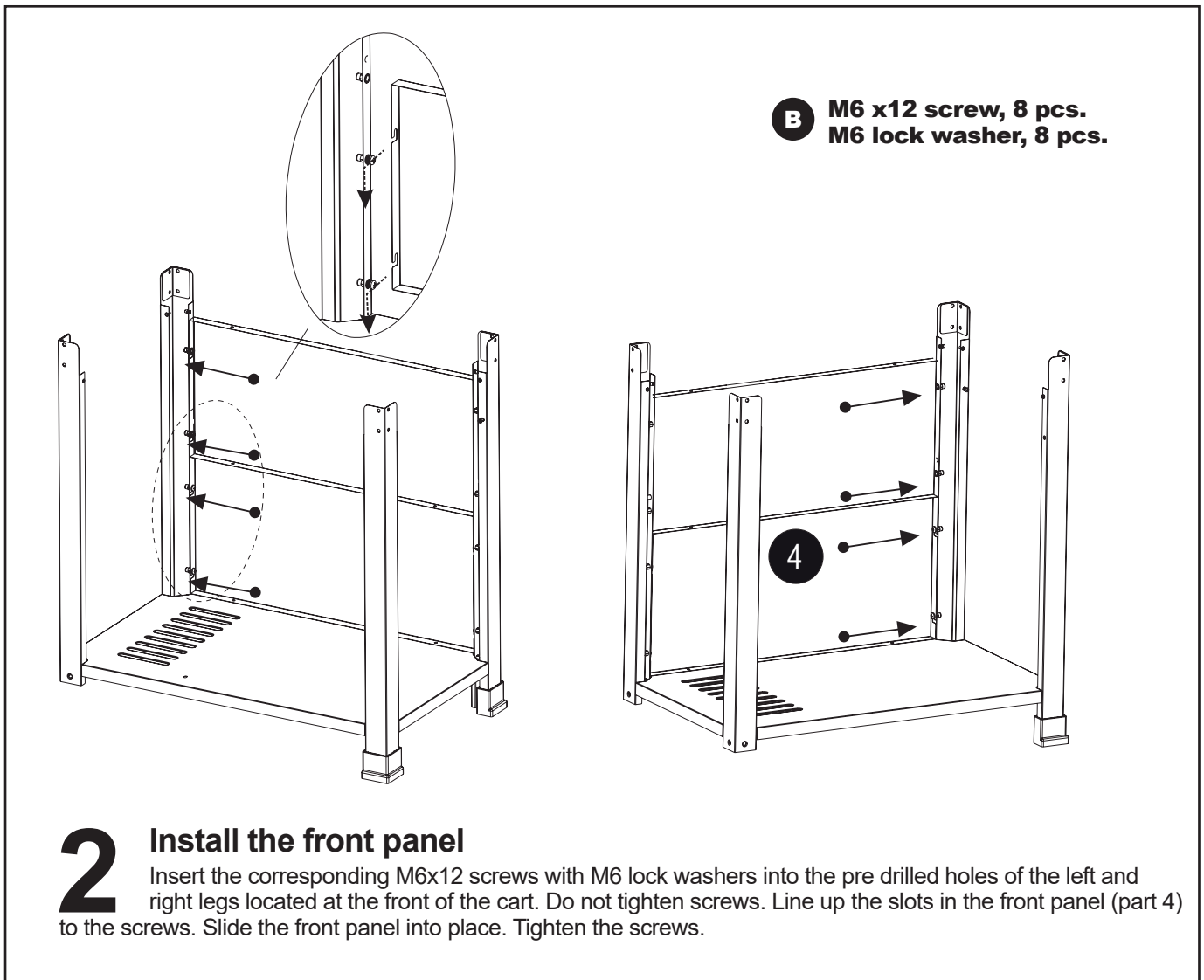
CAUTION!

Power tools should not be used for installation as this may damage the surface treatment on screws and loose pre-mounted nuts.



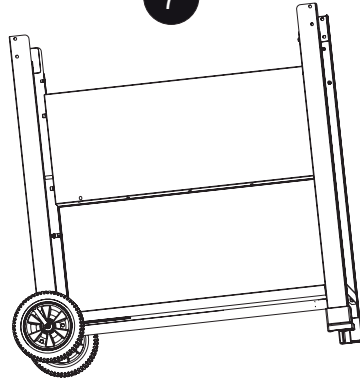
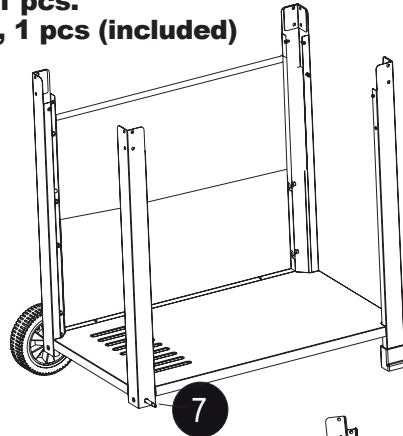
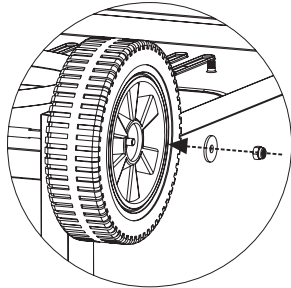
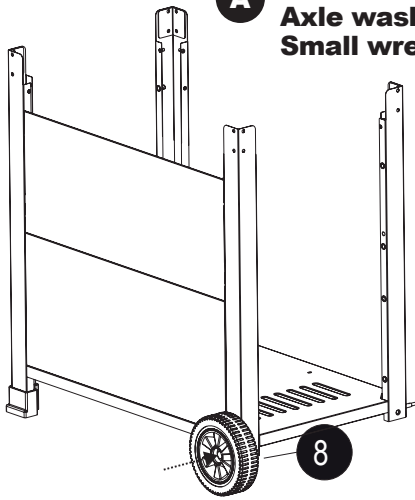
1 Attach the four legs to bottom panel

Using M6x12 screws and M6 lock washers secure left leg assembly (part 2) to bottom panel (part 1) and right leg assembly (part 3) with corresponding screws. Assemble 2 additional legs in same manner (see illustration).



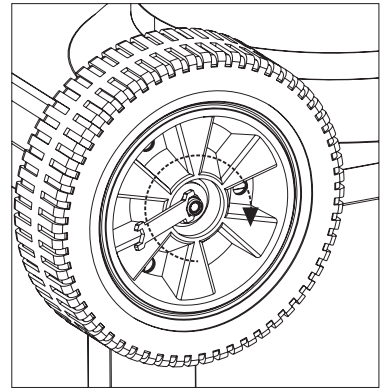
Assembly

- A** M6 lock washer, 1 pcs.
Axle washer, 1 pcs.
Small wrench, 1 pcs (included)



3 Install the Wheel

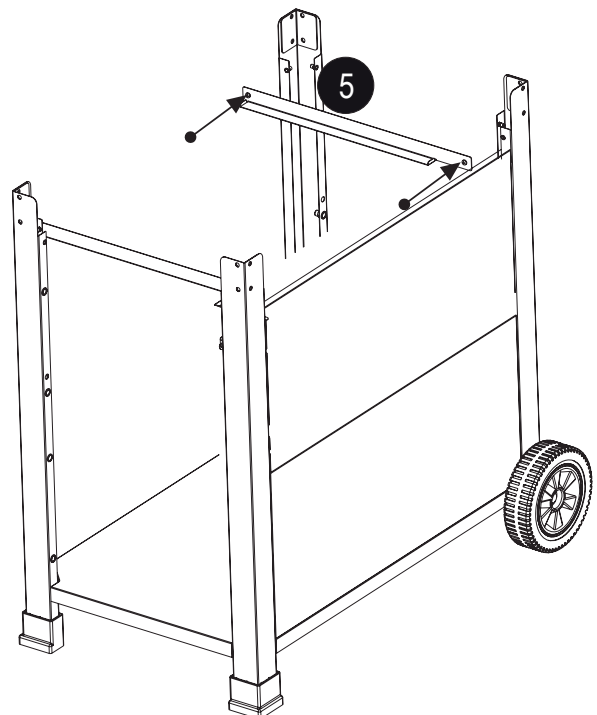
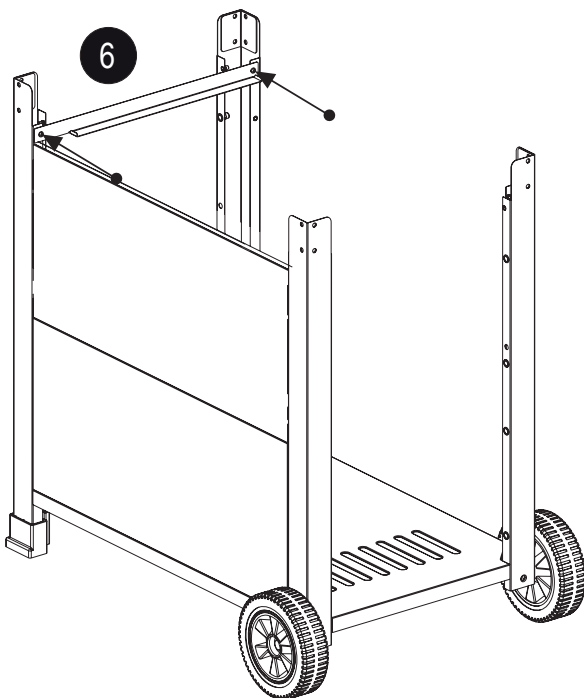
Insert the axle (part 7) into the wheel (part 8). Insert the axle into the pre drilled hole located on the right front leg of the cart (see illustration). The axle will then insert into coordinating hole in the cart leg at the back of the cart. Insert the additional wheel on the axle on the back side of the cart. Insert the axle washer on the axle and secure with the M6 lock nut. Tighten with the included spanner.



4 Install left and right drip tray brackets

Lock the left bracket for drip tray (part 6) and right bracket for drip tray (part 5) into the mounting hole at left and right leg assembly with corresponding M4x8 screws.

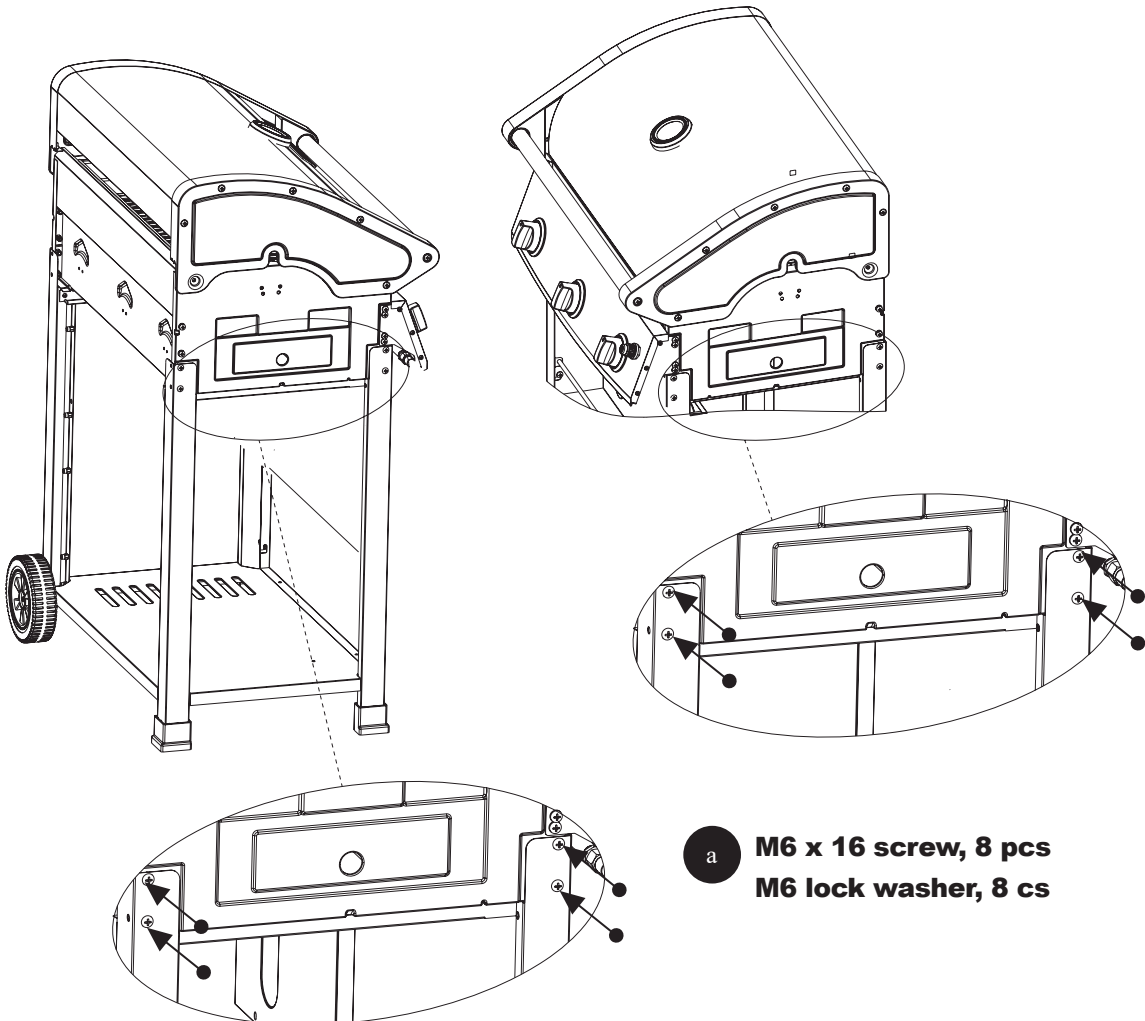
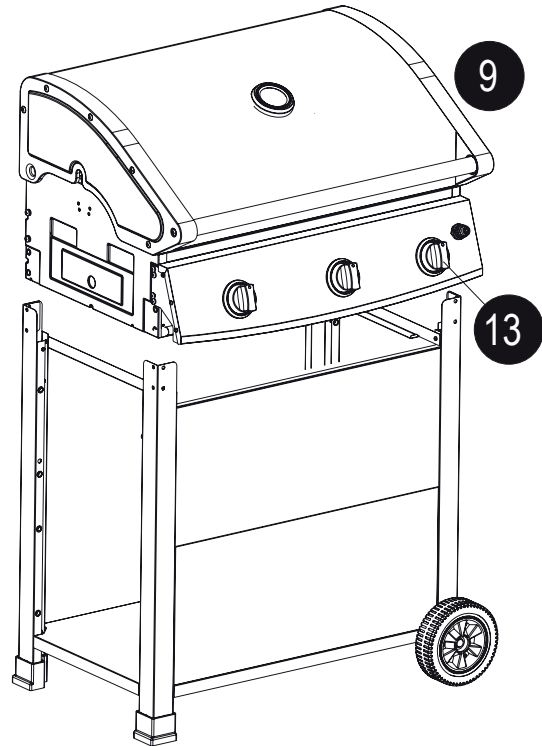
- C** M4 x 8 screw, 4 pcs



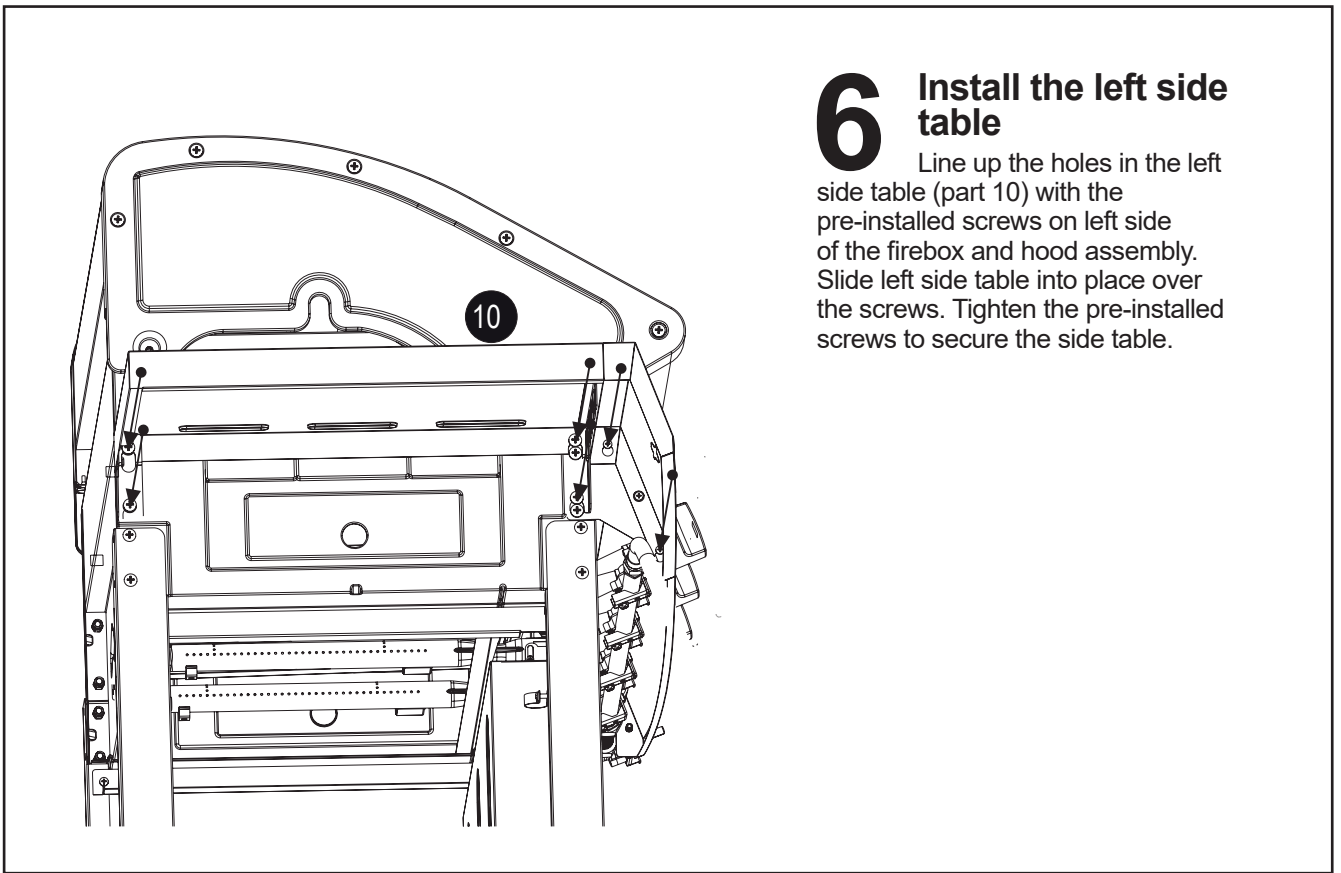
5 Install the firebox and hood assembly

Place the knob (part 13) on the valve stem (see illustration). Set the firebox and hood assembly (part 9) on top of the cart panel. Secure the firebox and hood assembly with M6x16 screws and M6 washers at the top of each leg of the cart (see illustration).


WARNING!
Two persons should perform this step, due to heavy lifting.

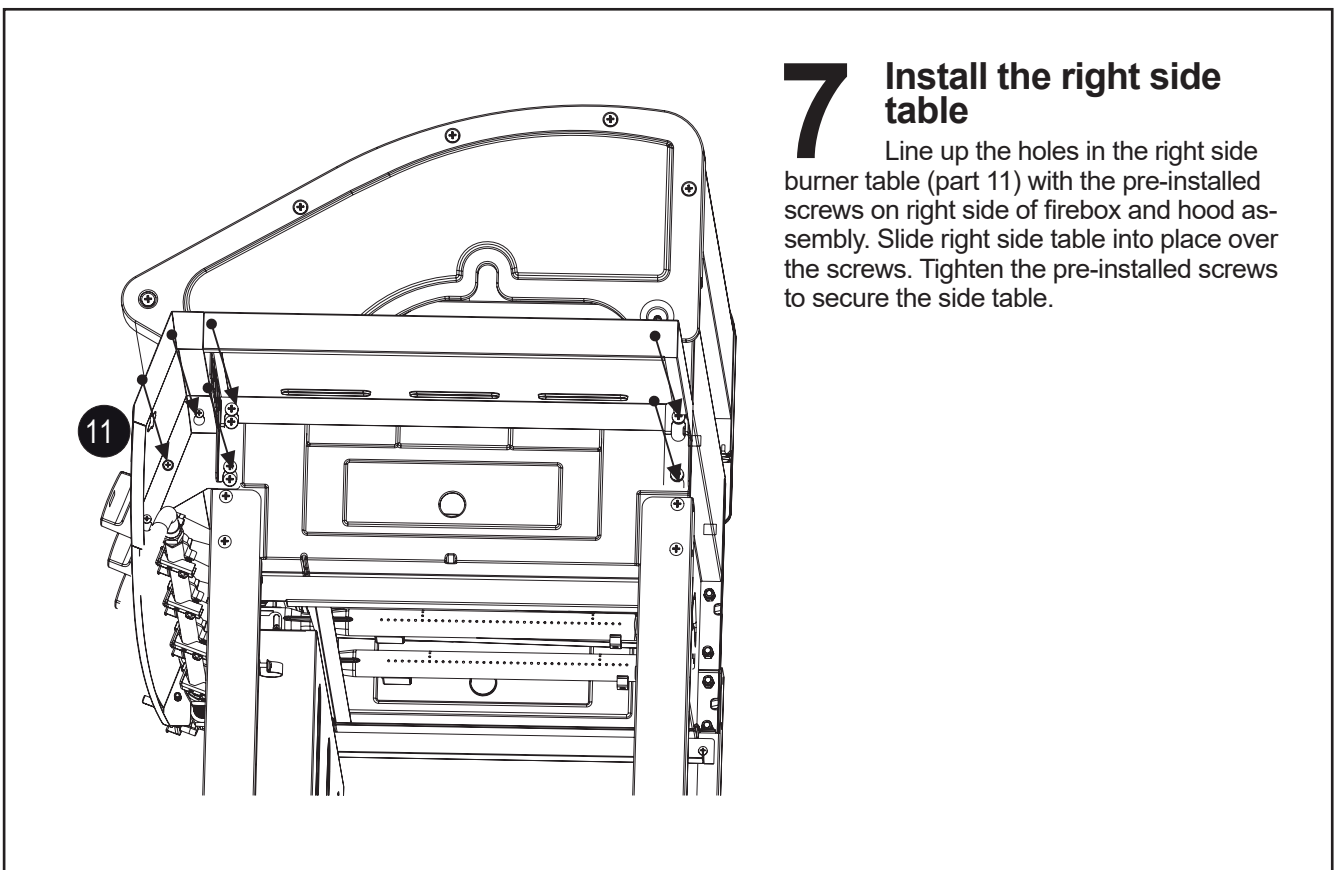


a M6 x 16 screw, 8 pcs
M6 lock washer, 8 cs



6 Install the left side table

Line up the holes in the left side table (part 10) with the pre-installed screws on left side of the firebox and hood assembly. Slide left side table into place over the screws. Tighten the pre-installed screws to secure the side table.

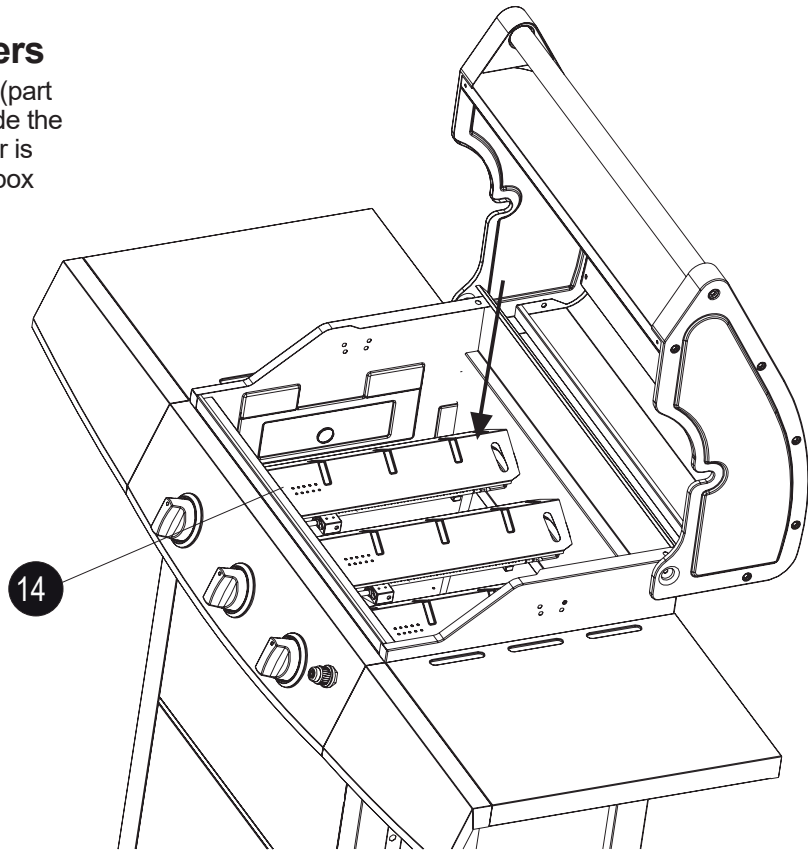


7 Install the right side table

Line up the holes in the right side burner table (part 11) with the pre-installed screws on right side of firebox and hood assembly. Slide right side table into place over the screws. Tighten the pre-installed screws to secure the side table.

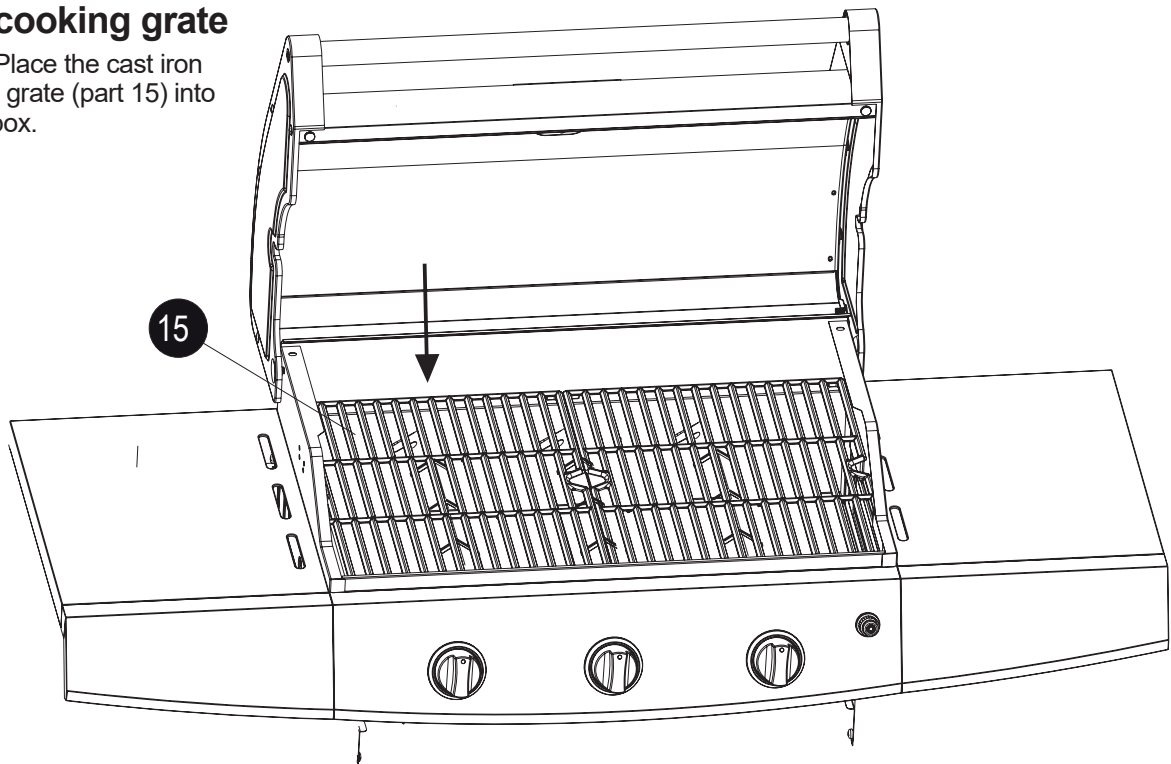
8 Install flame tamers

Place the 4 flame tamers (part 14) over each burner inside the firebox. Vented end of flame tamer is placed toward the back of the firebox (see illustration).



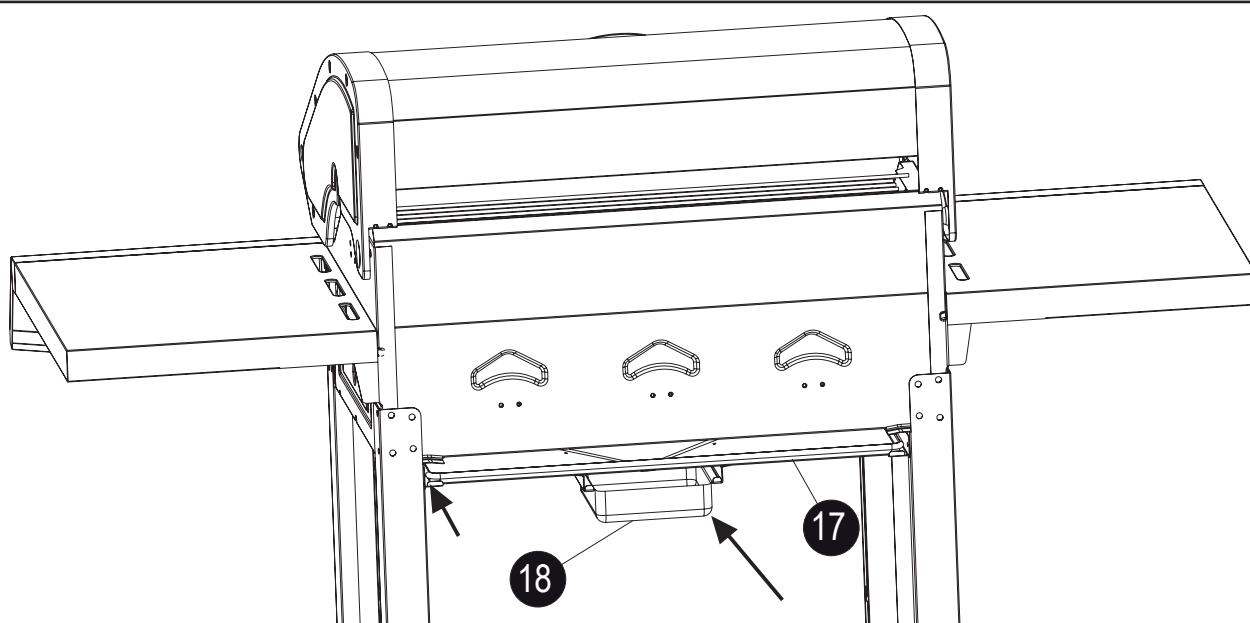
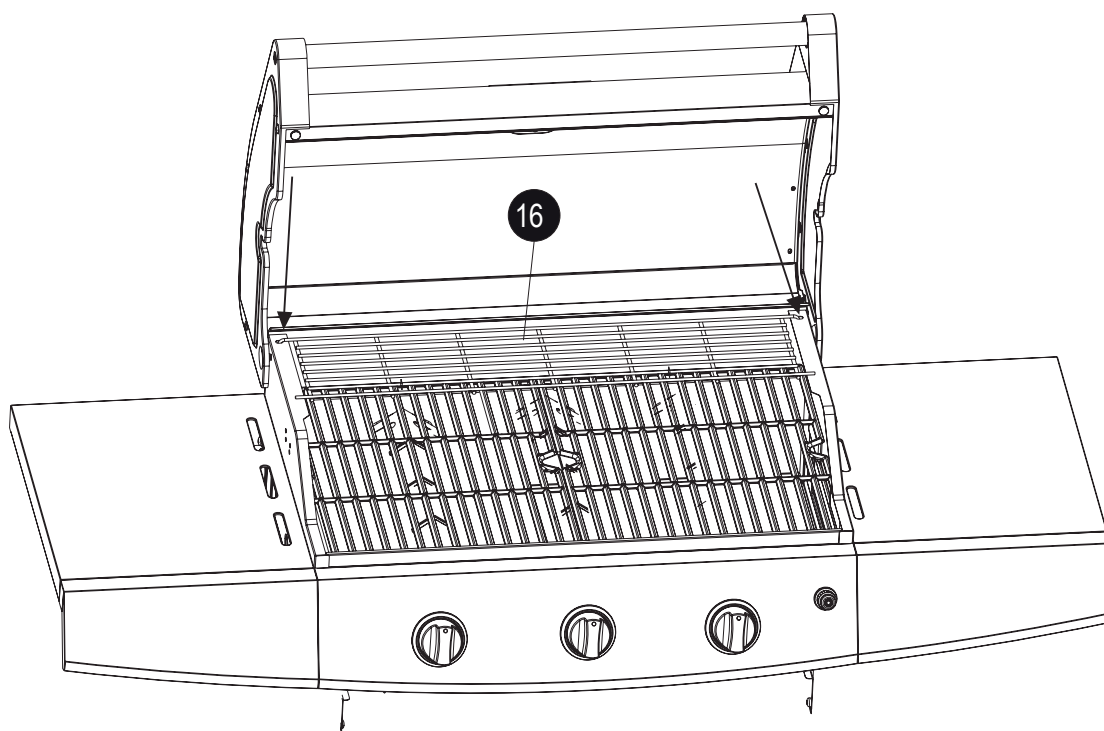
9 Install the cooking grate

Place the cast iron cooking grate (part 15) into the firebox.



10 Install the warming rack

Insert warming rack (part 16) making sure that the tabs on the warming rack fit into the pre- drilled holes in the firebox (see illustration).



11 Install the drip tray and grease cup

Insert the drip tray (part 18) into the drip tray brackets from the back of the grill. Insert the grease cup (part 17) into the brackets on drip tray (see illustration).

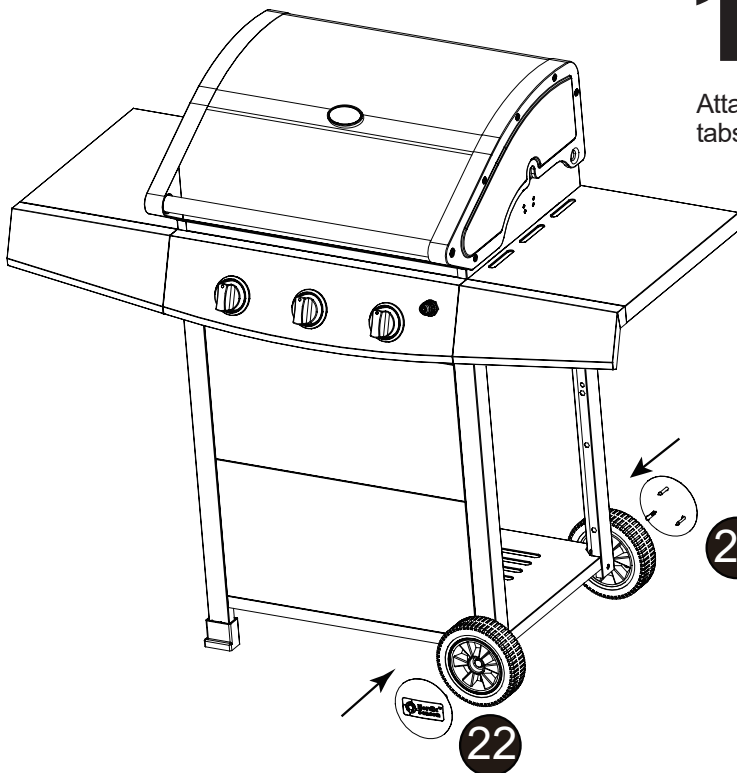
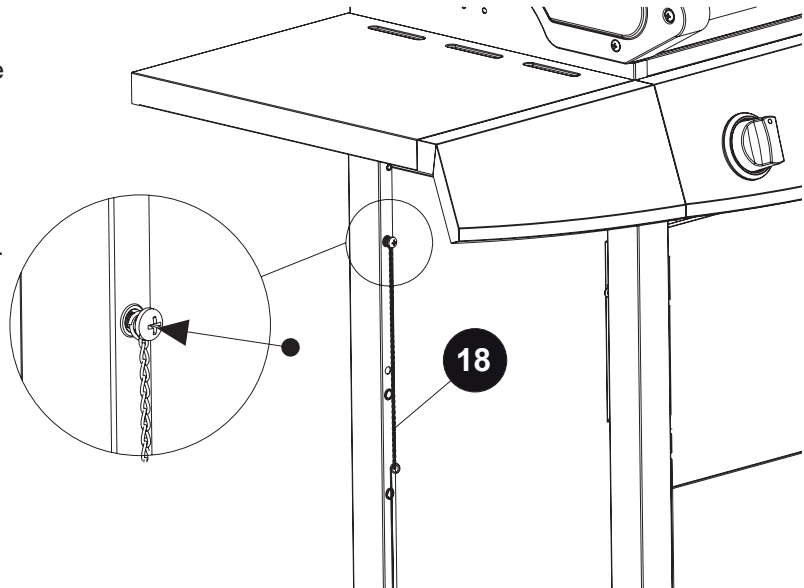
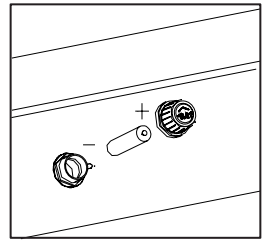
12 Install matchstick holder assy. and ignitor battery

Install M6X16 screw and M6 lock washer at the 2/3 position of back left leg of cart. Do not tighten screw. Hang the single loop end of matchstick holder (part 19) onto the screw. You may also hang the top loop on the other end of the matchstick holder over the same screw (see illustration below). This is a safety feature for use when lighting with a standard match. Please use with caution.

Locate ignitor button on front panel of grill. Unscrew the ignitor button. Place an AA battery inside the ignitor negative end first. Make sure the spring is located inside the rubber boot of the ignitor button. Screw ignitor button back into place (see illustration).

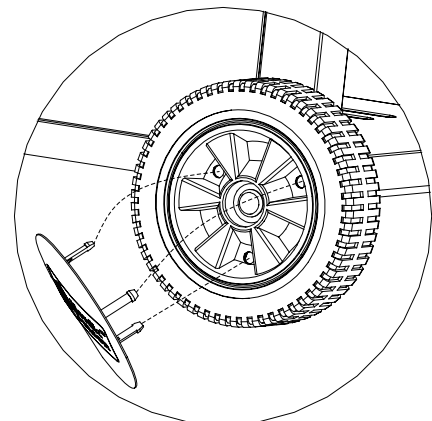
Note: AA battery is not provided by manufacturer.

- D M6 x16 screw, 1 pcs.**
- M6 lock washer, 1 pcs.**



13 Attach the wheel covers

Attach the wheel covers (22) by inserting the tabs on the cap into the holes on the wheel.

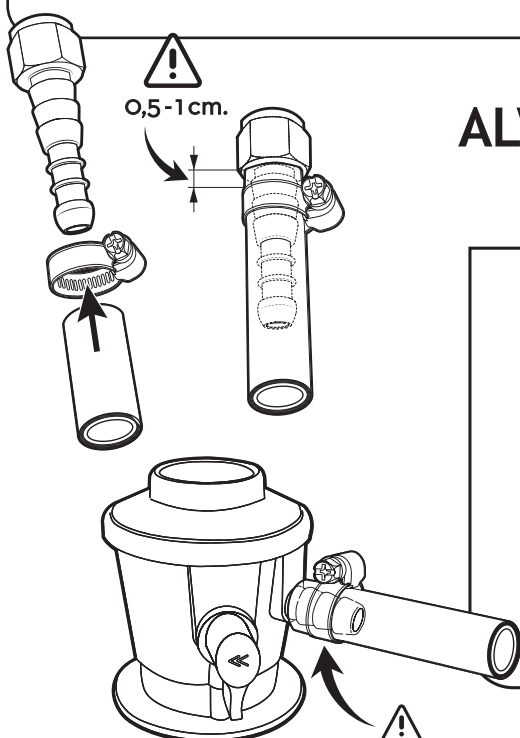


Gas hose

- Connect the gas hose to the gas inlet on the grill. Tighten well.
- Install the regulator and hose. Follow the installation instructions that came with the controller set.
- Do not use sealing tape, glue or liquid on the connection.
- Gas hoses used for this product must not be longer than 120 cm.
- Check the gas hose regularly for cracks, damage and rot. Never use a damaged gas hose.

Regulator

- Check that all controls on the control panel are in the OFF position before connecting the regulator to the gas cylinder.
- Connect the regulator to the gas cylinder according to your regulator and the bottle dealer's instructions.
- We recommend propane gas for use in the Nordic countries, but butane can also be used. Butane is poorly suited for low temperatures.
- Check that the regulator is not damaged.
- Check that the gas container is on a firm, level surface and is lower than the gas inlet on the grill.
- Use an approved gas cylinder that fits the regulator. Bottles of 10 kg or more are recommended.



ALWAYS perform a leak test before using the barbecue!

1. Thread the hose all the way into the gas nipple.
2. Place the hose clamp 0.5 - 1 cm from the end of the hose.
3. Use a socket wrench (size 7), wrench (size 7) or screwdriver to tighten the hose clamp and tighten well.
4. **IMPORTANT!** A gas leak test must be performed as described on page 17 before using the barbecue.

Leak Testing

BEFORE USING THE BARBECUE, A LEAK TEST MUST BE CARRIED OUT!

Never check for leaks by using an open flame, use a leak spray or alternatively a soapy water mixture (two parts dishwashing soap and one part water).

Leak testing step by step:

1. Extinguish all live flames, heat sources and cigarettes in the area where the leak test is to be performed..
2. Turn all controls on the grill to the OFF position.
3. Set the regulator to the OFF position and connect it to the gas tank.
4. Spray the leaking spray (or brush the soap mixture) on all joints and connections on the gas container, regulator, the entire hose and all valves on the barbecue.
5. Open the gas supply on the regulator and carefully check for bubbles in any of the places where the spray/mixture is applied.

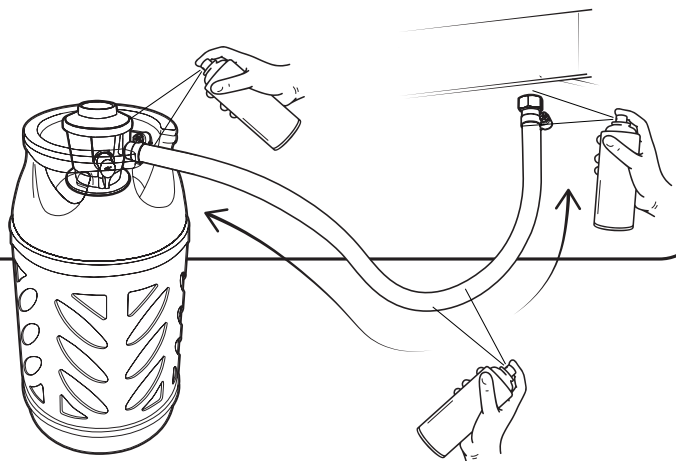


6. IF BUBBLES OCCUR, CLOSE THE GAS SUPPLY AND TIGHTEN ALL CONNECTIONS / JOINTS. THEN DO A NEW TEST. THE BARBECUE MUST NOT BE USED UNTIL YOU ARE SURE THERE ARE NO LEAKS. GAS LEAK CAN CAUSE UNCONTROLLED FIRE WHICH MAY INJURY PERSONS, FIXED INSTALLATIONS AND YOUR BARBECUE.

7. If detected leakage cannot be rectified, do not attempt to cure leakage but consult your dealer or Nordic Season support at support@nordicseason.no for help in solving the problem.

- Leak test **MUST** be done regularly and every time the gas container, regulator or hose is replaced.
- **ALSO TEST BEFORE NEW BARBECUE SEASON AND IF THE BARBECUE HAS NOT BEEN USED FOR A WHILE.**

⚠ WARNING!
NEVER USE AN OPEN
FLAME TO PERFORM
A GAS LEAK TEST



Lighting instructions

NB! Make sure to insert an AA-battery (not included) in the ignitor.

- 1** ALWAYS KEEP LID OPEN WHEN LIGHTING THE GRILL
- 2** Check that all controls are in the "OFF" position.
- 3** Open the gas supply valve on the regulator.
- 4** Push and hold the ignitor button, at the same time push and turn any control knob slowly to "MAX" position. Press the ignitor button until the grill is lit. If the burner do not to light within 5 seconds, shut down the gas supply and wait 5 minutes, then, repeat the procedure.
- 5** If the burner will not ignite after repeatedly attempts, use a match and do a manual ignition.
- 6** 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.
- 7** Always preheat the grill on max temperature for 10-15 minutes (lid must be closed) before placing food on the cooking grid.

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

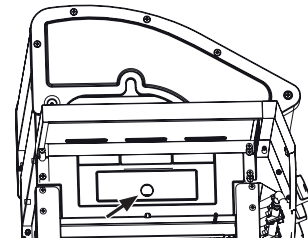
TURNING OFF THE GRILL

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

MANUAL LIGHTING


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

- Follow step 1-3 (Lighting instruction).
- 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.



- Turn the control knob to the MAX position and make sure the burner lights and stays lighted.
- Ignite the remaining burners by turning the control to full power. Light one burner at a time.
- Follow step 7



 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.

PLACEMENT OF THE BBQ

- ✓ 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.
- ✓ Make sure that the barbecue is placed in a well-ventilated place to avoid carbon monoxide poisoning.
- ✓ The barbecue must not be used below normal ground level, as this can lead to an explosion hazard and a risk of lack of oxygen.

FINAL CHECK

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

GOOD ADVICE

- ✓ **KEEP THE BBQ CLEAN.** A clean barbecue gives better effect, less smoke, less irregular flames and reduces the risk of fat burning.
- ✓ **PREHEAT THE GRILL** for 10-15 minutes at maximum temperature. After preheating, adjust the controls according to the type of grilling and the desired grilling result. Using too much heat can result in burnt and overcooked food..

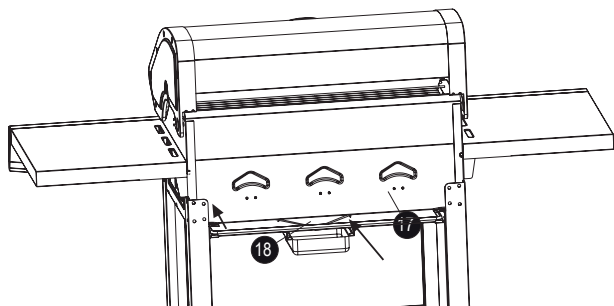
KEEP THE FIREBOX, FLAME TAMERS, COOKING GRATE AND ACCESSORIES CLEAN TO AVOID GREASE FIRES.

IF A GREASE FIRE OCCUR

In case of grease fire, if possible close the gas supply on the regulator / barbecue and disconnect the regulator. In the event of a minor grease fire, wait until the fire goes out on its own. In the event of a major grease fire, use a suitable extinguishing agent (CO2 appliance, fire blanket, etc.) and try to suffocate the fire. NB! NEVER USE WATER TO EXTINGUISH A GREASE FIRE.

HOW TO AVOID GREASE FIRE

Check the drip tray (17) and the grease cup (18) after each grilling and clean regularly with a nylon brush and dishwashing detergent. How often it will be necessary to clean will depend on how much and type of food is grilled. To simplify cleaning we recommend adding cat litter and/or aluminum foil on the drip tray.



Clean the grill grate after grilling with a grill brush and, if necessary, with soap and water.

Clean flame tamers after grilling with a grill brush and, if necessary, with soap and water.

In case of visible accumulation of grease and food residue in the firebox, remove these with a plastic scraper or using a nylon brush, water and dish soap.

During preheating, check that there are no signs of irregular flames.

When grilling foods with much fat or oil, pay extra attention. Feel free to use trays in aluminum foil to prevent large amounts from running down on flame tamers and on the grease tray.

Do not leave the barbecue when it is lit and close the gas supply as soon as possible if there is a sign of a grease fire.

MAINTENANCE OF THE BARBECUE

- Check regularly that the burners are burning correctly.
- Remove the grill grate and flame tamers.
- Light the barbecue in the normal way.
- Turn the control from low to high. Check if there is a difference in strength, and that the flame is clear and blue. The flame should not be orange. If the burner behaves abnormally, read the troubleshooting table.
- Remove grease and old food debris on the burners with a nylon brush and check that no holes in the burner are clogged.

MAINTENANCE OF THE BURNERS

1. All controls must be in OFF mode. Check that the gas supply is switched off and the regulator is disconnected from the gas container.
2. Remove the cooking grate, flame tamers and drip tray.
3. Remove the screws on the burner, use a screwdriver.
4. Carefully lift the burners out of the valve outlet.
5. Use a nylon brush to clean the outside of the burner.
6. Clean blocked passages / channels by using a metal string or e.g. bending a paper clip.
7. Check that insects, cobwebs etc. do not block the inside of the burner. In that case, remove this.
8. Check if the burner is damaged. Small holes and corrosion can occur with normal use of the grill. Are there cracks or holes,
9. the burner should be replaced with a new one.
10. After cleaning, place the burner in place and screw it on.
11. Replace flame tamers, grease trays and grill grate.

CLEANING

All cleaning and maintenance must be performed when the barbecue is cold. Make sure that the gas supply is switched OFF and the regulator is disconnected from the gas container.

Use a mixture of dishwashing detergent and water, or use a separate grill cleaner with a nylon scrubbing brush / scouring sponge on the inside of the lid and in the inner grill body itself. Rinse well and allow to air dry completely. Do not use caustic soda, alcoholic or abrasive detergents. This can damage the barbecue and cause a fire. Cast iron cooking grate, drip tray and grease cup must not be cleaned in a dishwasher.

PLASTIC PARTS

Use only clean water and any mild detergents. Wipe with a clean cloth.

PAINTED PARTS AND PARTS IN STAINLESS STEEL

Chassis, front panel, side table, etc. that are produced in lacquered steel or stainless steel can rust in the event of lack of maintenance / cleaning.

To maintain the grill's beautiful design and surface, it is recommended to use mild non-abrasive cleaners and hot water. Wipe the surface with a non-abrasive cloth. Varnished surfaces are treated with car wax and stainless steel parts are treated with a thin layer of acid-free oil once or twice a year.

For barbecues that are placed in coastal areas, we recommend that you treat the grill more often.

COOKING GRATE OG FLAME TAMERS

Grill grate and flame tamers are brushed regularly with a grill brush for rough cleaning. The grill grate can be soaked in mild soapy water. For difficult, burnt stains, use a non-abrasive cleaner. Rinse well with water and dry well. NB! The grill grates must be completely dry before they are placed back in the barbecue. For main cleaning before storing the barbecue for a longer period, feel free to insert the grill grates with a thin layer of cooking oil.

INSECTS AND VERMIN

After long-term storage, insects and other vermin can be found in the BBQ. 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.

- Disassemble the burners and clean them if pests are suspected in the grill. Refit the burners when they are completely dry.
- Check that the gas hose is not cracked or damaged by mice or rats.



Fires caused by fat, damage the metal, paint and enamel. Damage to the barbecue caused by fat burning, is not covered by the guarantee as it is due to incorrect use.



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

SAFETY AND INFORMATION

- The gas container should always be placed next to the grill when in use.
- Close the gas supply on the regulator when the grill is not in use and when storing the gas container under the barbecue, disconnect the regulator.
- If the barbecue is stored in a garage or basement below ground level, the gas container should not be stored in the same place.
- THIS PRODUCT IS INTENDED FOR USE IN PRIVATE HOUSEHOLDS AND IS NOT SUITABLE FOR PROFESSIONAL USE IN A RESTAURANT OR SIMILAR
- Coatings should not be applied until the grill is completely cold and dry. Moisture on the inside of the cover will cause large formations of surface rust for those of the grill parts which are in painted steel and stainless steel.
- AVOID STORAGE OF THE GRILL IN DIRECT SUNLIGHT, as parts of the grill that contain STAINLESS STEEL OR GLASS MAY REFLECT SUNLIGHT AND CAUSE FIRE.
- PARTS IN PLASTIC WILL BE ABLE TO BLEACH UNDER THE INFLUENCE OF SUNLIGHT.
- LACQUERED PARTS WILL BE ABLE TO WHITE WITH THE EFFECT OF SUNLIGHT.

ADVICE AND TIPS

- Always preheat the grill for 10-15 minutes before starting to grill. Then the cast iron grates are taken up and distributed evenly over the grill surface.
- Outdoor temperature, wind, snow and rain can give a deviation of up to 30% on the temperature shown in the thermometer and the temperature that is actually on the grill surface.
- Avoid placing food all the way to the edge (approx. 1.5 cm) on the grill grate. Grease that runs down the side walls of the grill room will be able to drip onto the surface.
- Make sure that the grill is on a stable and straight surface to prevent grease from leaking out of the grease collection system.
- To facilitate cleaning of grease trays, cat litter can be used to absorb grease.
- Make sure that the grill is stored dry under a roof or under a cover. Water from snow, ice and rain that enters the grill can overflow the grease collection system and cause leakage to the surface.
- We recommend the use of Nordic Season original covers for the best possible protection against rain, pollen and pollution. Remember that the grill must be completely dry and cold before applying the coating. The coating is equally waterproof both ways and moisture on the inside can cause major rust damage on painted and stainless steel surfaces.

Troubleshooting

| PROBLEM | POSSIBLE CAUSE | SOLUTION |
|---------------------------|--|--|
| BURNER WILL NOT LIGHT | Empty gas container | Replace gas container |
| | 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 |
| | Windy conditions | Place the BBQ in a less exposed position. |
| | Ignition wire is damaged or fitted incorrectly | Make sure wire is mounted correctly |
| | Battery in ignitor box is empty | Change battery |
| LOW FLAME | 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 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 BBQ 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 BBQ | Trim away excess fat from meat. Clean the fat tray. |

**Spare parts
Consumer contact
Warranty**

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.

In the event of damage to the product, we ask for pictures of the damage and damage to the product's packaging is attached to the complaint.

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, Norway

 **031 189095**

+47 924 78600

 **support@nordicseason.no**
www.nordicseason.no

**Always attach your receipt and product serial number when making a warranty claim.
This can be found on the carton or the CE-label on the barbecue.**

We reserve the right for any misprints or changes in the specifications.