

URBAN GAS BARBECUE



Item No: 209523

GB

ASSEMBLY/OPERATING INSTRUCTIONS

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URBAN

Congratulations on your purchase of this Enders product!

The Enders URBAN is a multi-functional appliance which you can use for grilling, cooking and baking (indirect grilling).

Please read and observe these operating instructions and above all the safety information before assembling and commissioning the appliance, and only use the device as described in these instructions, so that there is no risk of accidental injury or damage.

Please retain these instructions for future reference. If the appliance should ever change ownership, these instructions should also be given to the new owner.

We hope you enjoy using your Enders gas barbecue.

SYMBOLS IN THESE INSTRUCTIONS



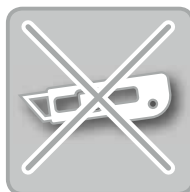
This symbol represents the signal word CAUTION and warns you of any possible injury or damage to property, as well as damage to the device.



Tools are required.



Useful tips and information.



Do not use a knife or similar sharp object when opening the package in order to avoid scratching the device.



In order to prevent injury we recommend wearing safety gloves during assembly!



Place a soft mat under the components in order to prevent scratches and damage.

UNPACK GAS BARBECUE



SAFETY INSTRUCTIONS

- Despite careful processing of all individual items, individual components may have sharp edges. Therefore, always wear protective gloves in order to avoid injury.
- Threat to life due to suffocating/swallowing Keep the packaging material away from children. Dispose of it immediately. Keep any small parts out of the reach of children.

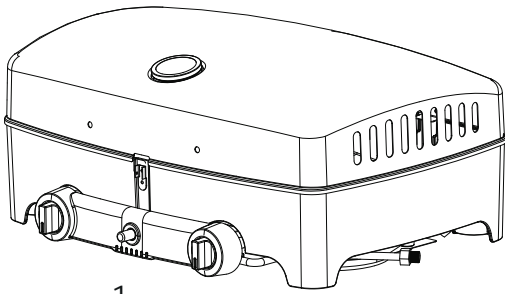
REQUIRED TOOLS/AIDS



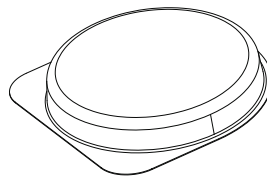
PARTS DESCRIPTION

No	Description	Quantity
1	Body	1
2	Grease dripping tray	2
3	Plastic frame with carrying handle	2
4	Cover handle	1
5	Right iron grating	1
6	Left iron grating	1
7	Side storage shelf	2
8	Screw M6	2
9	Washer	2
10	Screw M5	4
11	Gas pressure regulator and hose	1

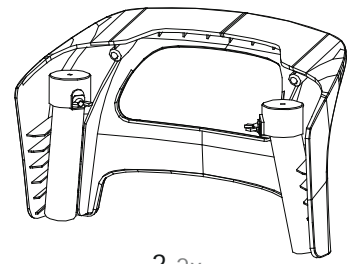
SCOPE OF DELIVERY



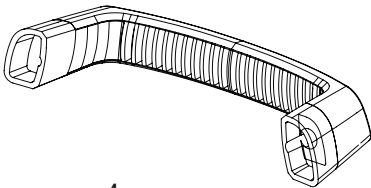
1



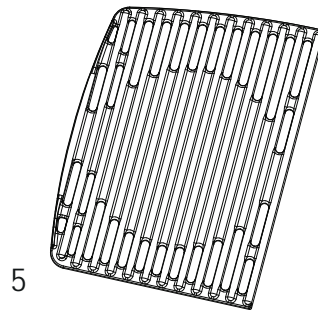
2 2x



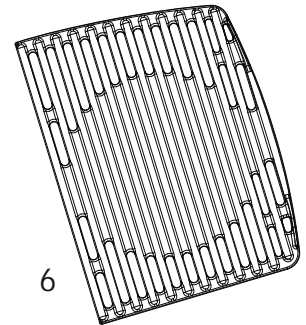
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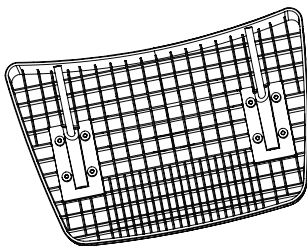
4



5



6



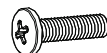
7 2x



8 2x M6



9 2x



10 4x M5



11

INSTALL GAS BARBECUE



SAFETY INSTRUCTIONS

- Despite careful processing of all individual items, individual components may have sharp edges. Therefore, always wear protective gloves in order to avoid injury.
- Remove packaging material and protective plastic wraps of all parts before beginning assembly.
- Threat to life due to suffocating/swallowing Keep the packaging material away from children. Dispose of it immediately. Keep any small parts out of the reach of children.

REQUIRED TOOLS/AIDS

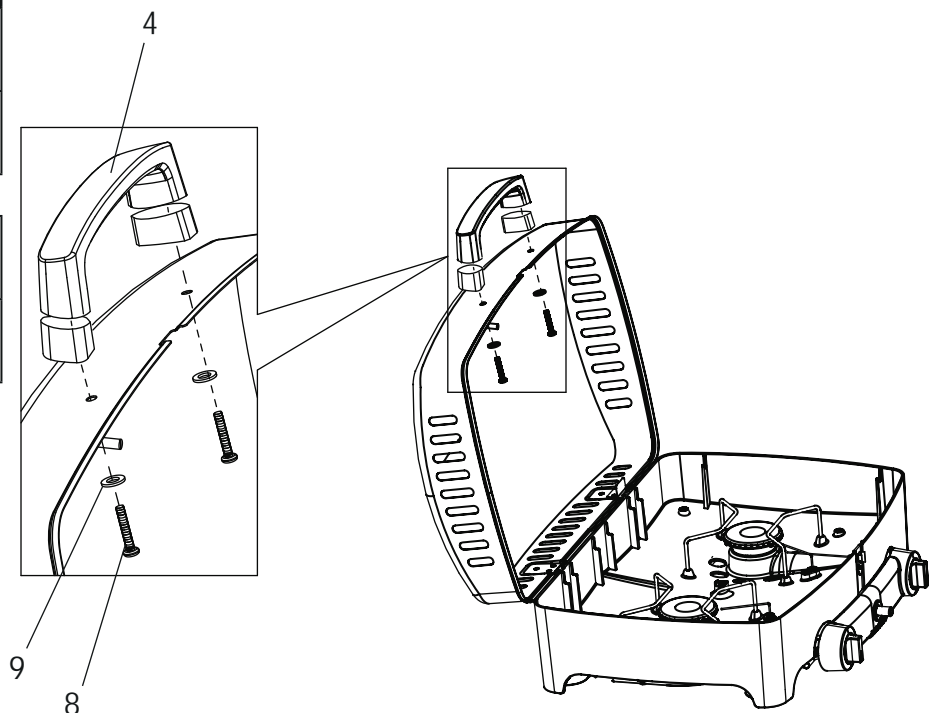
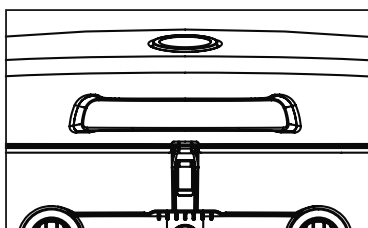


INSTALLATION SEQUENCE

01

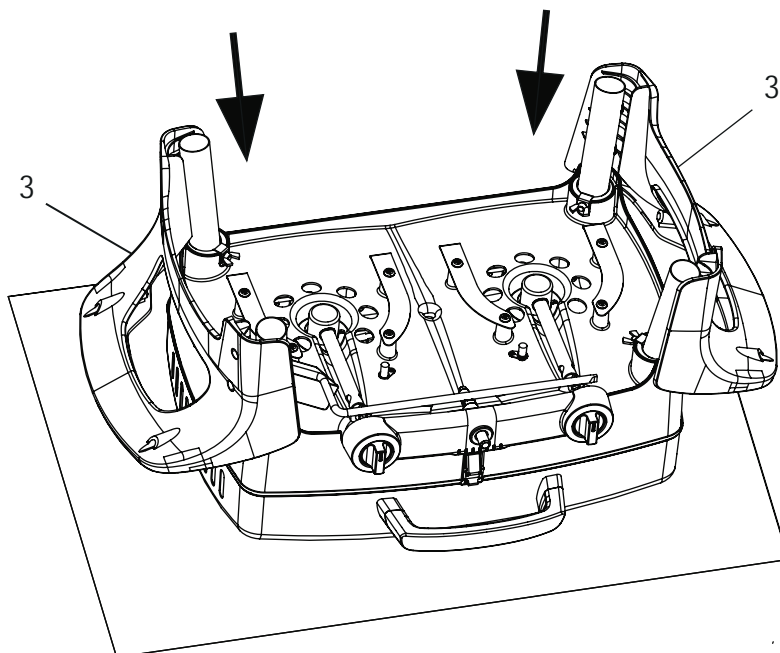
No	Figure	Quantity
1		1
4		1
8		2
9		2

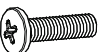
- Be sure to correctly assemble the handle.

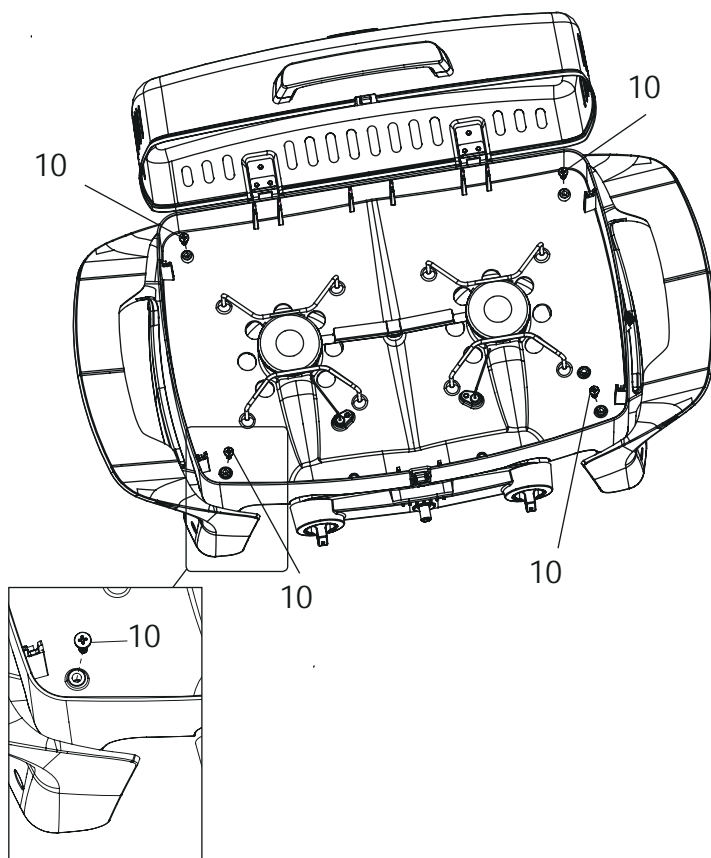


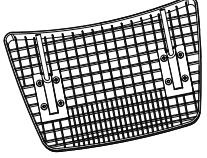
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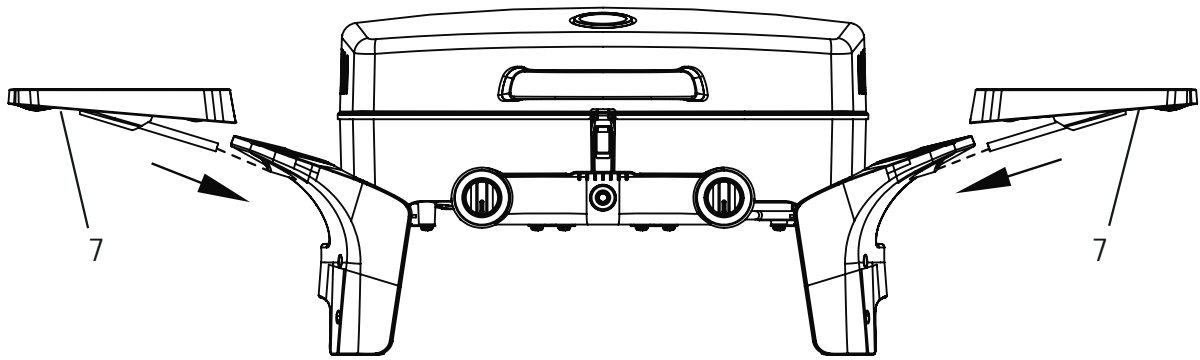
■ Attach loose.

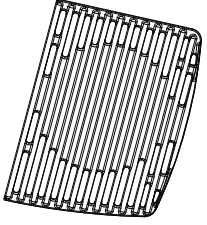
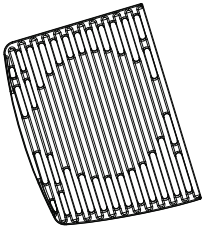


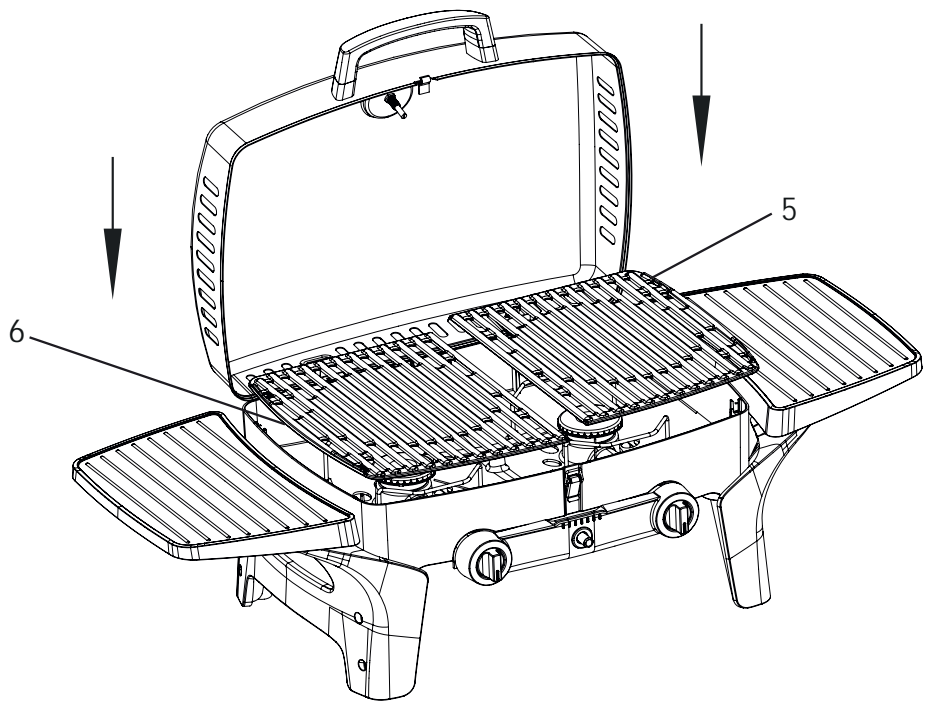
No	Figure	Quantity
10		4

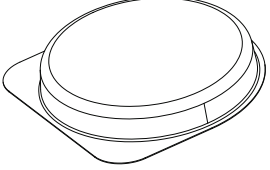


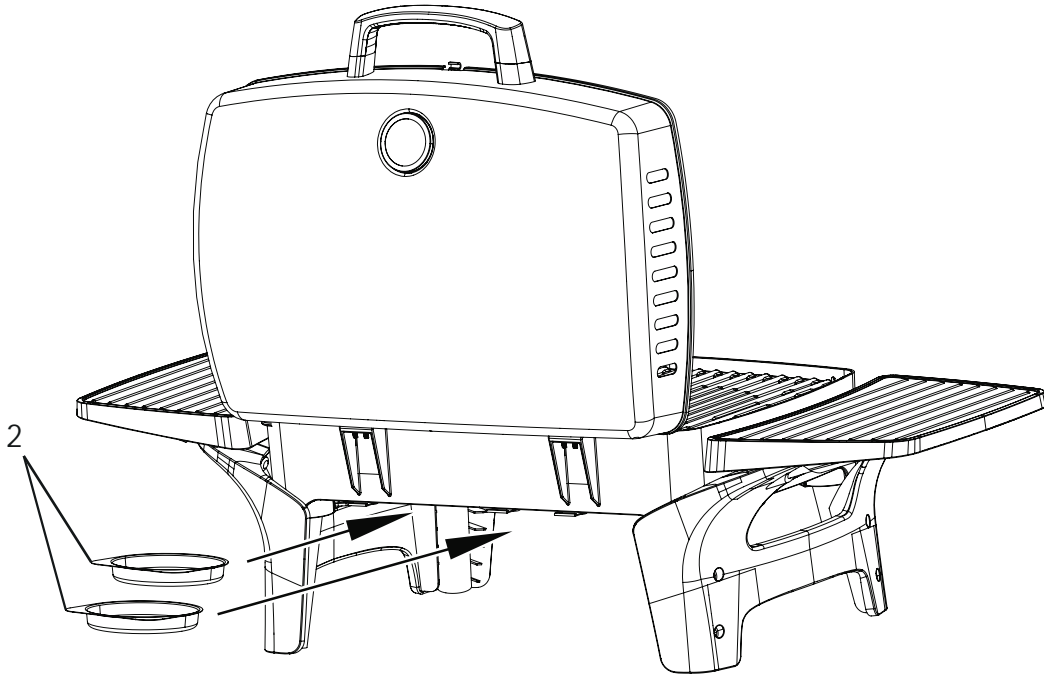
No	Figure	Quantity
7		2



No	Figure	Quantity
5		1
6		1



No	Figure	Quantity
2		2



CONNECTING THE GAS CANISTER/CARTRIDGE



SAFETY INSTRUCTIONS

RISK OF FIRE AND EXPLOSION

- The BARBECUE may only be used with a pressure regulator. The pressure regulator included is correctly set by the manufacturer for use with liquid gas. Please read and observe the enclosed separate assembly and application instructions for the pressure regulator.
- The gas barbecue, hose and pressure regulator has only been approved for certain countries. (See TECHNICAL DATA chapter or the ID label on the gas barbecue under EC countries.)
- The gas hose must be replaced when the validity of the tubing requires.
- The gas hose and pressure regulator must be replaced periodically. (See CLEANING/MAINTENANCE chapter.)
- Get advice from a specialist store when you buy or rent the gas canister.
- Make sure that there are no sources of ignition, such as open fires, in the vicinity when you connect or replace the gas canister.
- Make sure that the gas hose is not kinked or worn.
- After assembling the gas canister, check that all connection points are sealed using either a standard leak locating spray or soapy water. If no leaks are present, clean the terminals after testing them with water.
- Checking the sealants using a naked flame is strictly forbidden!

REQUIRED TOOLS/AIDS




INSTALLATION SEQUENCE

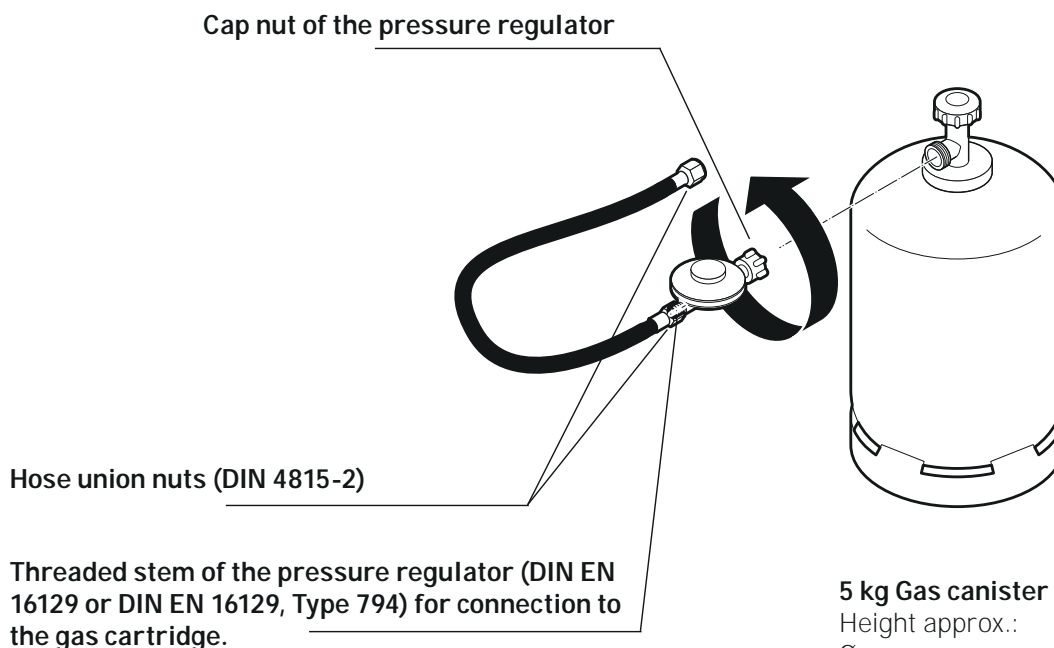
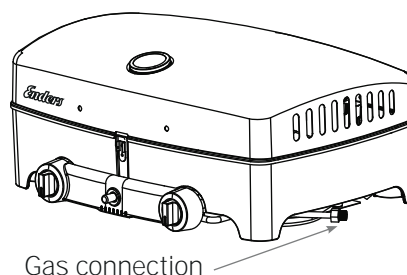


The cap nuts have left-hand thread

1. Screw the cap nuts of the hose onto the screw connection on the pressure regulator and tighten the connection firmly using a wrench.
2. Screw the cap nuts on the pressure regulator onto the screw connection on the gas canister. Tighten the cap nuts firmly by hand. Do not use tools so that the seal is not damaged.
3. Place the gas cylinder (5 kg or 11 kg) next to the table.
4. Unscrew the protective cap off the screw connection of the gas supply on the BARBECUE. Screw the cap nuts at the end of the hose onto the gas supply on the BARBECUE. Tighten the cap nuts firmly using a wrench. Here a second wrench should also be held against the designated area of the pressure regulator.
5. Spray all sealing points with conventional leak detection spray or apply soapy water with a brush (ratio 1 part soap/3 parts water). Open the valve on the gas canister. Bubbles appear at any leaking points.

If a safety pressure regulator and a hose rupture guard are enclosed for commercial use, please observe the separate assembly/operating instructions for these parts.

No	Figure	Quantity
45		1



5 kg Gas canister
 Height approx.: 49,0 cm
 Ø approx.: 23,5 cm
 (not included)

11 kg Gas canister
 Height approx.: 59,0 cm
 Ø approx.: 30,0 cm
 (not included)

OPTIONALLY CONNECTING THE GAS CARTRIDGE



The cap nuts have left-hand thread



Gas cartridge approx. 450 g
 (not included)

1. Screw the cap nuts of the hose onto the screw connection on the pressure regulator and tighten the connection firmly using a wrench.
2. Screw the pressure regulator onto the gas cartridge and tighten it by hand.

OPERATING THE BARBECUE



SAFETY INSTRUCTIONS

INTENDED USE

- The BARBECUE may only be used outdoors for grilling, cooking and baking (indirect grilling).
- This appliance is not to be used by children or people with limited experience of operating appliances. It may only be used by people who are capable of operating it safely.
- The BARBECUE gets very hot when it is in use. Make sure other people in the vicinity know this and keep children away.
- Wear protective gloves to avoid burns when handling hot components.

RISK OF FIRE AND EXPLOSION

- Avoiding grease fires:
Remove excess grease/marinade before barbecuing food. This does not affect the taste of the food and is simply required to prevent grease fires.
- Clean the device prior to each use to prevent the build up of grease deposits. Pay particular attention to grease deposits on the inner sides of the firebox and the grease trays.
- Do not smoke when handling the gas canister. Do not place the gas canister near open fire or naked flames.
- The BARBECUE may only be used outdoors.
- Keep the barbecue away from moisture, spray, etc.
- Place the BARBECUE on a stable, level, fireproof surface.
- The device must not be moved during operation.
- Protect the gas canister from strong sunlight. The temperature must not exceed 50°C.
- Before each use, check the hose and the pressure regulator for rips or damage. Do not use the BARBECUE if either the pressure regulator, hose or gas canister is defective or leaks.
- Check the burners and remove any deposits from them before operating the appliance.
- Do not leave the CAMPING BARBECUE unattended while it is in use.
- To ensure that no accidental gas leaks occur, the canister valve should only be opened when the BARBECUE is in use. Close the canister valve immediately each time the BARBECUE is turned off.
- During operation keep a safe distance between the barbecue and any flammable or heatsensitive materials. The distance must not be less than 1 m.
- Make sure that the two-metre area above the gas barbecue is free from objects and parts of buildings.
- Make sure that the ventilation hole in the housing is not covered.
- If a malfunction occurs, close the gas canister valve immediately.
- Following use and each time it is moved to a different place, the gas barbecue must be turned off, the valve on the gas canister must be closed and the canister must be removed from below the barbecue so as to protect the pressure regulator and the hose.
- In order to avoid overheating, the griddle should not be completely covered with aluminium foil. If you have a barbecue plate, it may only cover half of the grilling surface. Be sure to use only original Enders products.

SWITCHING THE BARBECUE ON



Before using the CAMPING BARBECUE for the first time, allow the burners to burn for 15 minutes with the lid closed without any food so as to remove preservation deposits. This can produce a slight smell but it is nothing to be concerned about. Make sure there is sufficient ventilation. The colour inside the CAMPING BARBECUE can change slightly. However this is a natural process and is no reason for complaint.

1. Open the lid on the grill.
2. The burners can be lighted independently of one another.
3. Turn the adjusting knob clockwise to the position "●"
4. Press one of the control buttons and turn it anti-clockwise to the highest position. Now press the piezoelectric igniter. The burner ignites. If the burner does not ignite, repeat this step 3-4 times..
5. **WARNING:** If the burner does not ignite, turn the control button clockwise to the "●" position and close the valve of the gas canister. Wait for 5 minutes and then begin with step 4.
6. When the one burner has ignited, repeat step 4 to ignite the other burners.
7. Regulate the heat by turning the control button to any setting between the highest level and the lowest level.

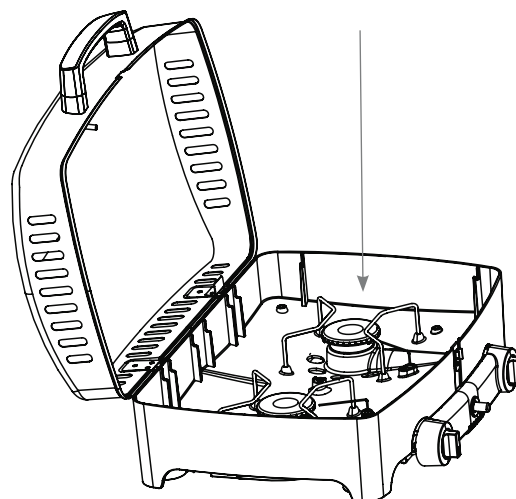
SWITCHING THE BARBECUE OFF

To turn off the barbecue, close the valve on the gas canister and turn all control buttons to the "●" position.

COOK ON THE GAS BARBECUE



- In order to use the barbecue as a cooker, simply remove the two grill racks.
- The recommended saucepan sizes have a minimum diameter of approx. 16 cm and a maximum diameter of approx. 20 cm.

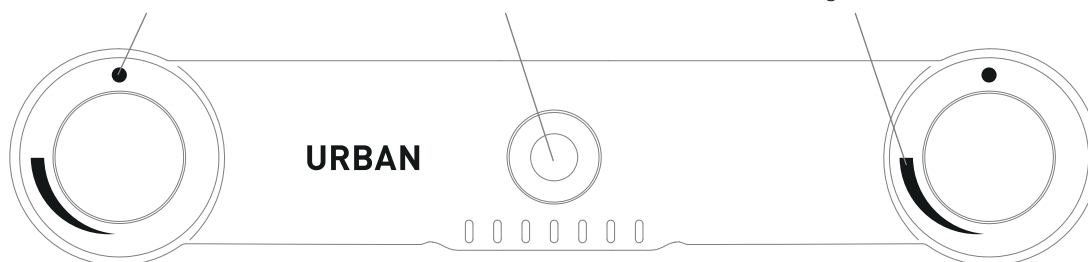


DESCRIPTION OF SYMBOLS

In this position, the left burner is set to „OFF“.

This button ignites the burner.

This symbol indicates the upper/lower position of the right burner.





FIRST-AID MEASURES

FIRE-FIGHTING MEASURES

- Bring everyone in the vicinity to safety! If possible close the valve on the gas canister. Cool the gas canister with water. Do not neglect your own safety! Spontaneous, explosive re-ignition is possible.
- In the event of a fire, filled compressed gas containers must be removed from the area. If this is not possible, the compressed gas containers must be protected from intense heating by spraying them with water or similar agents from a protected spot.

ACTIONS TO BE TAKEN AFTER THE INHALATION OF GAS

- High concentrations can cause suffocation. Symptoms include loss of mobility and consciousness. The patient will not be aware that they are suffocating. In low concentrations dizziness, headaches, nausea and coordination problems can occur.
- Make sure the patient can breathe fresh air. Inform a doctor or the emergency services. Perform artificial respiration if the patient stops breathing.

ACTIONS TO BE TAKEN IN THE EVENT OF LARGE BURNS OR SCALDS

- There is an acute risk of hypothermia and shock. Call the emergency services immediately!
- If clothes are alight, extinguish the flames with water or smother them with a thick blanket.
- In case of scalds: Remove clothing immediately.
- In case of burns: Leave clothes on.
- Cool for at least 15 with cold water until the pain subsides.
- Cover the affected area with a sterile Metalline® burn dressing. Place the Metalline® covered side on the damaged skin and fix loosely in place using a gauze bandage or a triangular bandage.
- Do not apply any „household remedies“ such as salves, powders, oils or disinfectants!

ACTION TO BE TAKEN IN THE EVENT OF SMALL BURNS OR SCALDS

- In case of scalds: Remove clothing immediately.
- In case of burns: Only remove clothes if they are not stuck.
- Cool for at least 15 with cold water until the pain subsides.
- Allow burns or scalds without any blisters to heal in the air – do not cover with a plaster or a bandage.

CLEANING/MAINTENANCE



SAFETY INSTRUCTIONS

- Despite careful processing of all individual items, individual components may have sharp edges. Therefore, always wear protective gloves in order to avoid injury.
 - **HOT SURFACES:** Before you clean the camping barbecue, wait until it has cooled down enough first.
- RISK OF FIRE AND EXPLOSION**
- **Avoiding grease fires:**
Clean the device prior to each use to prevent the build up of grease deposits. Pay particular attention to grease deposits on the inner sides of the firebox and the grease trays.
 - Do not use any flammable cleaning materials.
 - Repairs and maintenance to the gas system may only to be carried out by authorised specialists.
 - Do not modify the gas barbecue or pressure regulator in any way. The hose must be serviced after 5 years (see MANUFACTURING DATE ON THE HOSE).
 - Replace the pressure regulator and the hose after 10 years at the latest even if there are no obvious signs of damage. Make sure that the pressure regulator is suitable for the gas used and that it is set to the correct outlet pressure (see Technical Details). A new hose may not be longer than 1.5 metres long.
 - Manipulation or changes to components sealed by the manufacturer is strictly forbidden!
 - If the gas comes into contact with oil it creates an explosive mixture. Never try to loosen tight valves and regulation buttons with oil or penetrating oil.



- Remove excess grease/marinade before barbecuing food. This does not affect the taste of the food and is simply required to prevent grease fires.
- Clean the barbecue after each use.
- Do not use any abrasive and chlorous cleaning agents.
- Pull the fat tray out and dispose of the fat in an environmentally friendly way.
- The inside of the cooking lid should be cleaned regularly after each use of the barbecue to remove residues and fat deposits. Use warm soapy water and a soft cloth for this purpose.
- After finishing your barbecue, you can simply remove the remains by pushing them through the holes at the burners into the fat trays positioned below. Then simply use warm soapy water to wipe the inside of the housing.
- You can easily clean the surfaces of the plastic components using warm water. Please do not use cleaning agents containing solvents, stainless steel cleaners or abrasives to avoid damaging the surface.
- Use a mild detergent and warm water. Then dry the surface with a soft cloth. Please do not use any cleaning agents containing solvents, oven and stainless steel cleaners or abrasives.
- Allow the barbecue to dry fully prior to the next use.
- Remove leftover food from the burners with a soft brush (do not use a metal brush).
- If the Venturi tube (gas mixing tube) is clogged in exceptional cases, it may only be cleared using a needle or a pipe cleaner.

STORAGE/TRANSPORT



SAFETY INSTRUCTIONS

RISK OF FIRE AND EXPLOSION

- Store the gas canister out of the reach of children.
- Keep the gas canister away from oxidising gases and other fire-causing materials.
- Leaking gas is heavier than air and sinks to the floor. Do not store the gas canister in the house, below ground level (e.g. in the basement, inspection pit, underground garage etc.) or in an unventilated area where leaking gas could collect.
- Protect the gas canister from direct sunlight and other sources of heat.
- Store the gas canister in a well ventilated, shady place that is below 50°C and protected from the elements.
- Store the gas canister in an upright position and secure it against falling.
- The storage tips also apply to empty gas canisters, as they always contain a residual amount of liquid gas.
- Wherever possible, do not transport the gas canister in vehicles where the luggage space is combined with the driver's cabin. The driver must be aware of the possible dangers associated with the load and he must know what to do in the event of an accident.
- Transport the gas canister in an upright position and secure it against falling and sliding.
- Make sure that the valve of the gas canister is closed and sealed tightly.
- Ask your gas retailer about current national requirements and instructions.



- Store the appliance in a frost-free, dry room. Close the lid and cover the appliance to protect it from dirt and damage
- A weather protection shell is optionally available for the BARBECUE.
- Use the provided side handles when carrying the barbecue. Do not carry the gas barbecue using the lid handle.

DISPOSAL



The product packaging consists of recyclable materials, which can be submitted to a recycling facility. Please separate them appropriately and dispose of them in the collection bins provided.

If you wish to dispose of the appliance, please do not do so with the household waste. Ask your local disposal company or communal administration for information as to the possibilities of environmentally friendly and resource-preserving manner.

TECHNICAL DETAILS

Model:	URBAN
ITEM NO:	209523
NOMINAL THERMAL STRESS	
(HS):	2 x 2,2 kW
CONNECTED LOAD:	max 321 g/h
GAS TYPE:	Propan G31/Butan G30
CE :	0085CQ0040



This appliance has been tested and approved in accordance with the EC Gas Appliances Directive EU/2009/142/EC and DIN EN 498:2012 as well as DIN EN DIN EN 484:1998. In its delivered state, the appliance is designed for operation with liquid gas.

recommended hose length: 0,8 m

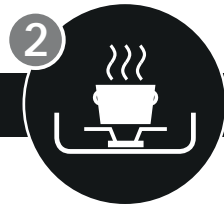
Gas canister: 5 kg or 11 kg gas canister can be used and positioned next to the appliance. The appliance can be optionally operated with a gas cartridge.

Countries	Categorie	mbar	Nozzle designation burner (mm)
BE, GB	I3+	28-30/37	Ø 0,65
CZ, DK, NL	I3B/P	28-30	

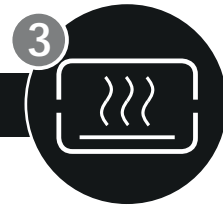
TIPS FOR



GRILLING



COOKING



BAKING



PREHEATING THE BARBECUE

- Before starting the actual grilling, it is important to preheat the barbecue sufficiently. For this, follow the step in the description OPERATING THE TABLE BARBECUE to ignite the grill, then close the cooking lid and preheat the grill. The preheating duration at full power takes approx. 10-15 minutes, depending on external influences such as e.g. temperature and wind. Then you can enjoy the benefits of the appliance. Enjoy the advantages of the iron grating (it stores the heat perfectly and distributes it equally; impressive branding of barbecued food).

DIRECT GRILLING

- During direct grilling, the food is cooked directly over the gas burner/flame. First switch both burners to full power and close the cooking lid to preheat the rack to the right temperature (see PREHEATING THE CAMPING BARBECUE). Then position your food on the rack and set the burner to the desired heat. Due to the high temperatures generated at the rack, this barbecue is ideally suitable for searing meat that is cooked within a short time - for instance steaks, sausages or lamb chops. The searing of the meat surface causes roasting aromas to arise, which caramelize sugar on the surface while the food inside cooks and stays juicy.
- Direct grilling is of course also suitable for the preparation of chicken breast, fish fillet, seafood and vegetables.
- You can choose two kinds of direct grilling. During direct grilling, food is cooked on the barbecue at higher temperatures and different temperatures with the lid open.
- Direct grilling is also possible with the lid closed, thus reducing cooking time. Thanks to the temperature indicator you can regulate (reduce) the temperature accordingly. During the cooking process, you should only open the lid to turn the food over or check whether it is done.

BAKING/INDIRECT GRILLING

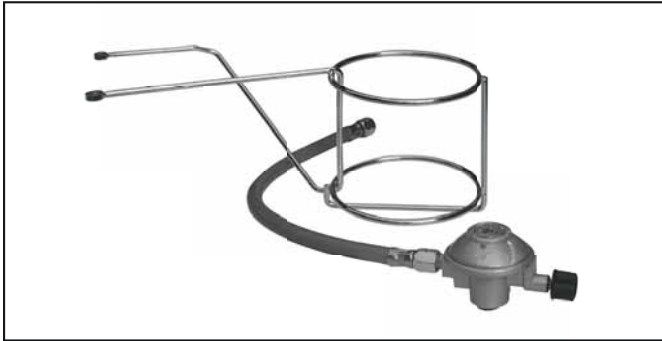
- For indirect grilling your Enders URBAN is simply converted into an oven.
- Indirect grilling is suitable above all for larger pieces of meat that need to be cooked at moderate temperature, e.g. roasts, ribs or whole poultry items.
- During indirect grilling, the food is positioned above the switched off burner to make use of the indirect heat. The other burner is heated, so that the food is evenly cooked at low/moderate heat over a longer period of time underneath the lid. The food is therefore kept away from the direct heat and is gently cooked or grilled.
- Of course, other dishes can also be cooked using the baking function: A crispy pizza, tasty tarte flambée or your first home-made bread can be prepared using the Enders URBAN. These are all cooked with the lid closed, just as in a conventional oven, so that convection heat is generated.
- You can increase this experience even further by using a pizza stone. For this, please preheat the pizza stone for approx. 10 -15 minutes at about 180 -200 degrees before cooking your pizza or other pastries.
- It is often advisable to sear the food before grilling to achieve a perfect barbecue result.

COOKING

- Also use your Enders URBAN as a practical cooker and prepare your soups, sauces or side dishes freshly on the camping site, balcony or patio. You can use the cooker in only a few steps. Take off the grill rack; put the saucepans (max. diameter 20 cm) onto the saucepan racks, set the regulator buttons to full power and off you go.
- The burners are protected against wind due to the special design of the housing. However, you should still make sure that the appliance is positioned in a place protected from the wind as far as possible.

ACCESSORIES

CARTRIDGE HOLDER SET



Art.-No 2092

- Ideal for mobile use.

URBAN VARIO BASE



Art.-No 2093

- Sturdy base provides a comfortable working height. Incl. lateral struts for cutlery or further utensils and a front cloth.

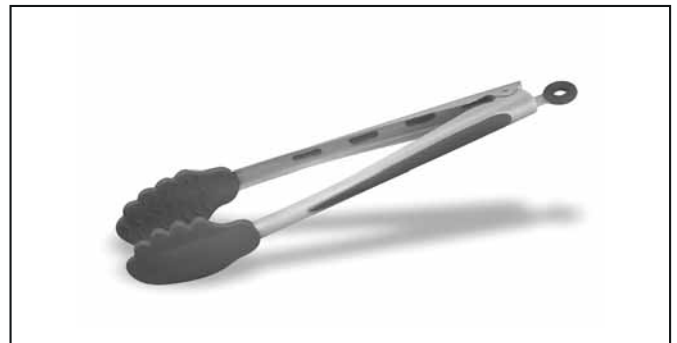
WEATHER PROTECTOIN SHELL



Art.-No 5085

- Attractive weather protection shell protects the gas barbecue from weather influences.

SILICONE TONGS



Art.-No 8792

- Made of stainless steel, good handling grip due to silicone handles, easy opening and closing of the tongs due to the locking system.

GAS CYLINDER COVER FOR 5 KG/11 KG



Art.-No 5078/5079

- Store the gas canister safely in a visually appealing manner.

PIZZA STONE



Art.-No 8791

- made from ceramic, Ø 32 cm

GUARANTEE



We offer a **2 year guarantee** on the operational function of the unit. The guarantee is contingent upon proper use of the appliance and official proof of purchase including the date the item was bought. We reserve the right to make technical and colour-related changes.

The warranty becomes null and void after expiration of the guarantee period or immediately if independent modifications are performed on the appliance. Manipulation of components sealed by the manufacturer or its representative is strictly forbidden!

If, despite our quality control measures, your product should become damaged, please contact Enders directly and do NOT return it to the retailer. This enables us to process your inquiry quickly. Please use the service form on our website for that purpose.

Service form:

<http://www.enders-germany.com/de/service/>

Please complete and keep warranty card and proof of purchase for further reference!

Model name:

Manufacturer part number

Serial number (see reverse of device)

Purchase date

Point of purchase

Attach proof of purchase

MANUFACTURER

Enders Colman AG

Brauck 1

58791 Werdohl, Germany

As part of product improvements we reserve the right to carry out technical and optical changes to the appliance.