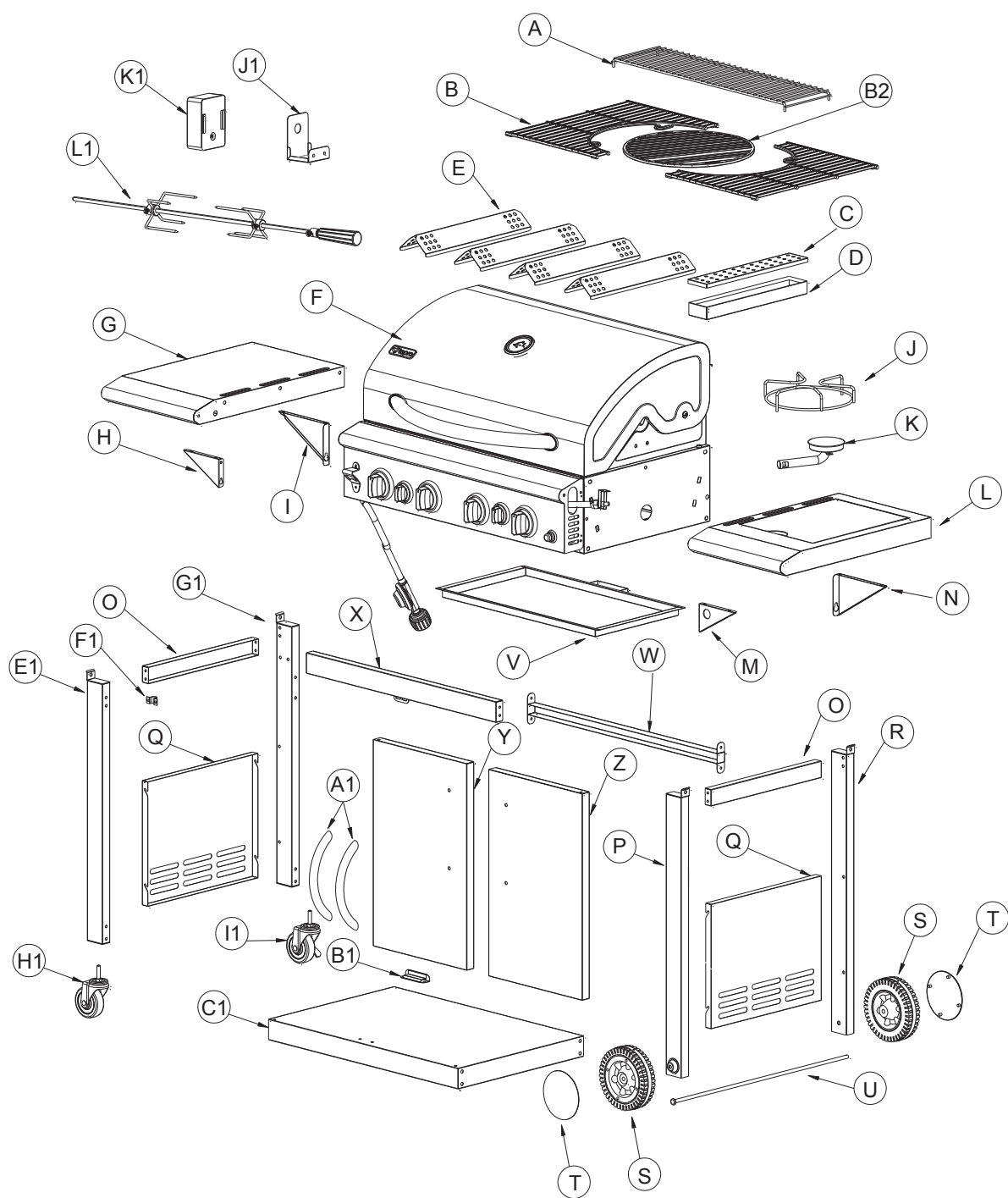




**GB** Instruction Manual  
**GAS GRILL „KEANSBURG“**

Version 2017,  
Art. Nr. 3149UK



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## Before using the grill

After unpacking and before every use, check whether the item shows any signs of damage.

Should this be the case, do not use the item, but notify your retailer.

The operating manual is based on the norms and regulations that are applicable in the European Union. In non-EU countries, observe country-specific directives and laws!



Before start-up, first read through the safety information and the operating manual carefully. Only by doing so will you be able to use all of the functions safely and reliably.

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## Scope of delivery

- A Warming rack 1
- B BBQ grate 2
- C Aroma box lid 1
- D Aroma box 1
- E Flametamer 4
- F Burner unit 1
- G Left side tray 1
- H Left side tray support angle (front) 1
- I Left side tray support angle (rear) 1
- J Side burner attachment 1
- K Side burner 1
- L Side burner unit 1
- M Side burner support angle (front) 1
- N Side burner support angle (rear) 1
- O Side support 2
- P Supporting leg, front right 1
- Q Side cover 2
- R Supporting leg, rear right 1
- S Wheel 2
- T Wheel cover 2
- U Wheel axle 1
- V Drip tray 1
- W Cross support, rear 1
- X Cross support, front 1
- Y Door left 1
- Z Door right 1
- A Door handle 2
- B Door latch 1
- B2 BBQ grate inlay 1
- C Base plate 1
- D Gas cylinder rack 2
- E Supporting leg, front left 1
- F Regulator holding clamp 1
- G Supporting leg, rear left 1
- H1 Castor wheel 1
- I1 Castor wheel with lock 1
- J1 Motor holding clamp 1
- K1 Motor 1
- L1 Grill spit 1

## Fasteners

- |    |                            |  |
|----|----------------------------|--|
| AA | 1/4"x12mm screw 29         |  |
| BB | 5/32"x10mm screw 32        |  |
| CC | 1/4" spring-lock washer 13 |  |
| DD | 1/4" nut 1                 |  |
| EE | clip 1                     |  |
| FF | washer 6                   |  |

Please check whether the scope of delivery is complete and undamaged. Contact your retailer if a piece is missing or damaged.

Complaints regarding damaged or missing pieces made after assembly is completed or begun will not be recognized.

## Intended use

Use this BBQ to heat, cook and grill food.

It is suitable exclusively for outdoor use and in a domestic setting.

Only use the item as described in this operating manual. All other uses are considered improper and can lead to material damage or even to personal injuries.

The manufacturer accepts no liability for damages caused by improper use.

## For your safety

### Signal symbols

#### **Danger High risk!**



Failure to observe the warning can lead to potentially fatal injuries.

#### **Attention Moderate risk!**



Disregarding this warning can lead to property damage.

#### **Caution Low risk!**



Facts that should be respected when handling the device.

## GENERAL SAFETY INSTRUCTIONS

### - to be observed in each use

- **Use outdoors only!**
- **Read the instructions before using the appliance.**
- **WARNING! Accessible parts may be very hot. Keep young children away.**
- **Do not move the appliance during use.**
- **Turn off the gas supply at the gas cylinder after use.**

## Safety instructions

### **Danger Fire hazard!**



Parts of the BBQ become very hot during operation and can cause fires.

- It is essential that you have a fire extinguisher and first-aid kit ready and be prepared for an accident or fire.
- Place the BBQ on an even, horizontal, secure, heat-resistant and clean surface.
- Set up the BBQ with at least 1 m clearance from highly flammable materials such as awnings, wooden patios or furniture.
- Do not move the BBQ during use.
- Some foods produce flammable fats and juices. Clean the BBQ regularly, preferably after each use.
- Never leave the BBQ unattended during use.

### **Danger Fire hazard!**



Never turn on/fire up the BBQ with the lid closed.

- Operate the gas BBQ with a small flame when the lid is closed.

### **Danger Risk of burning and accidents!**



This device is not intended for use by persons (incl. children) with limited physical, sensory, or mental capacities or lacking experience and/or lacking knowledge.

- Such persons must be informed about the dangers of the device and supervised by a person responsible for their safety.
- Any modifications to the product represent a large safety risk and are forbidden. Do not undertake any unauthorised interventions yourself. In case of damages, repairs or other problems with the BBQ, contact our service point or a professional in your area.
- Keep children and pets away from the device.

The BBQ, the gas flame and the food on the BBQ can become very hot during operation, such that any contact with these can cause very severe burns.

- Keep sufficient distance from the hot parts, since any contact can lead to severe burns.
- Always wear oven or BBQ gloves when grilling.
- Use only long-handled utensils with heat-resistant grips.
- Do not wear any clothing with wide sleeves.
- Let the BBQ cool down completely before cleaning and/or storage.

### **Danger Risk of deflagration!**



Flammable liquids that are poured onto the flames can form flashes or deflagrations.

- Never use flammable liquids such as petrol or spirits.

### **Danger Risk of poisoning!**



Gas is odourless and can be lethal in closed spaces!

- Use the grill outdoors only.

### **Danger Health risk!**



Do not use any decolourants or thinners to remove stains. These are harmful to health and must not come into contact with food.

### **Danger Risks to children!**



While playing, children can become caught in the packaging film and choke.

- Do not let children play with the packaging films.
- Make sure that children do not put any small assembly parts into their mouths. They could swallow the parts and choke on them.

### **Danger Risk of injury!**



Both the BBQ and individual parts have some sharp edges.

- Be careful with individual parts to prevent accidents and/or injury during assembly and use. Wear protective gloves if necessary.
- Do not set up the BBQ near entryways or high-traffic zones.
- Always exercise extreme caution while grilling. If distracted, you can lose control of the device.
- Always be attentive to and aware of what you are doing. Do not use this product if you are unfocussed or tired, or if you are under the influence of drugs, alcohol, or medications. Just one moment of carelessness during use of the product can lead to serious injuries.

### **Attention Risk of damage!**



During use, the screws can loosen slowly and impair the BBQ's stability.

- Check the stability of the screws prior to each use. If necessary, tighten all of the screws again to ensure the BBQ is standing securely.

### **Attention Risk of damage!**



Do not use any strong or grinding solvents or abrasive pads, since these can attack the surfaces and leave behind scrape marks.

### **Danger Risk of burning and accidents!**



**Caution!** If you detect the smell of gas:

- Immediately close the gas intake of the gas bottle.
- Extinguish all open flames.
- Do not operate any electrical devices.
- Ventilate the surrounding area.
- Carry out a leakage point test, as described in this operating manual.
- If, after testing and once the leakages have been remedied, you continue to detect the smell of gas, do not continue to use the BBQ. Immediately inform a gas technician or the distributor from which you purchased the equipment.

### **Danger Risk of burning and accidents!**



**Do not store the gas BBQ in immediate proximity to combustibles (e.g. petrol) or other flammable liquids or gases.**

- The gas bottle must be separated from the gas BBQ during storage.
- Do not store the gas bottle in immediate proximity to the gas BBQ.
- Do not place the gas bottle immediately under the gas BBQ.

# Assembly

## Preparation

### **Danger Risk of injury!**



Failure to follow these instructions can lead to problems and risks while using the BBQ.

- Follow all of the assembly instructions listed here.

## Required tools

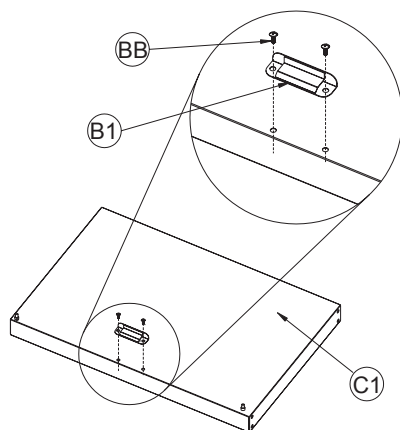
1 x Phillips screwdriver

1 x adjustable spanner

## Assembling the BBQ

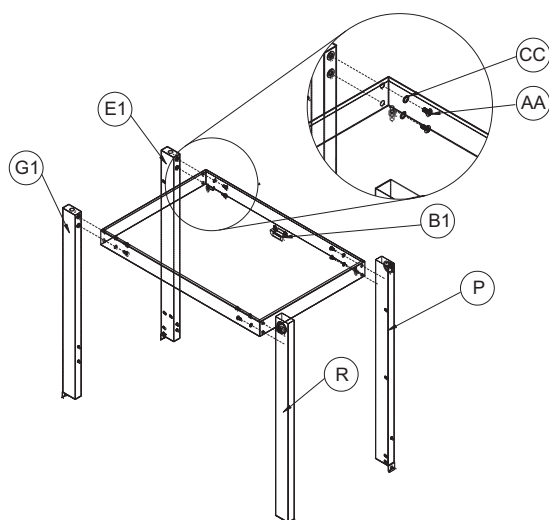
1. First read through the assembly instructions completely.
2. Allow yourself enough time for assembly and find an even working space of two to three square meters.
3. Place the necessary tools within reach. Small parts such as handles will probably be preassembled.
4. Two people are needed for the assembly.

## Step 1



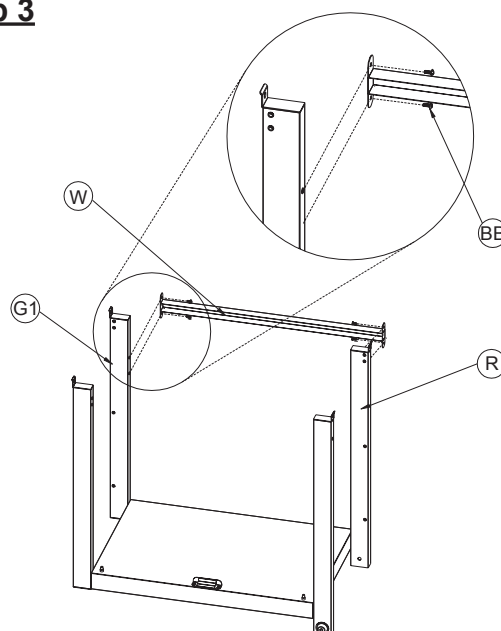
Fasten the door latch (B1) to the front and middle of the base plate (C1) using screws BB .

## Step 2



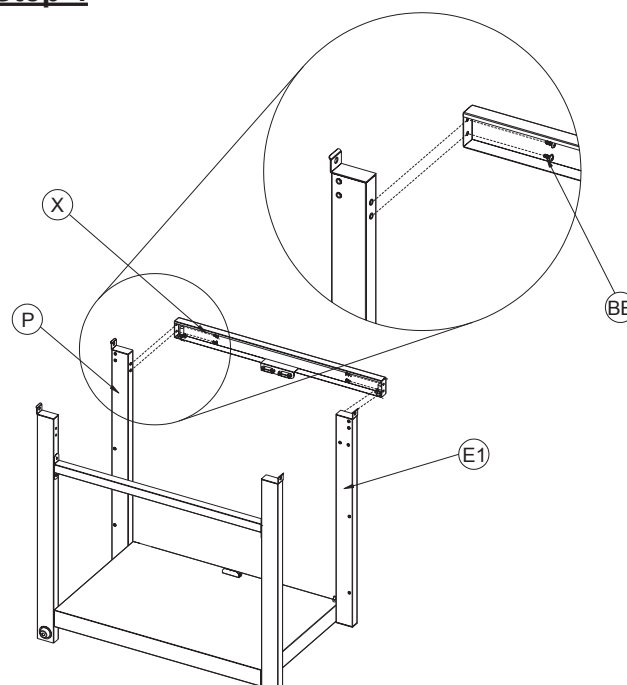
Fasten the supporting legs front right (P), rear right (R), front left (E1) and rear left (G1) to the base plate using screws AA and spring-lock washer CC. Make sure that the door latch (B1) is at the front.

## Step 3



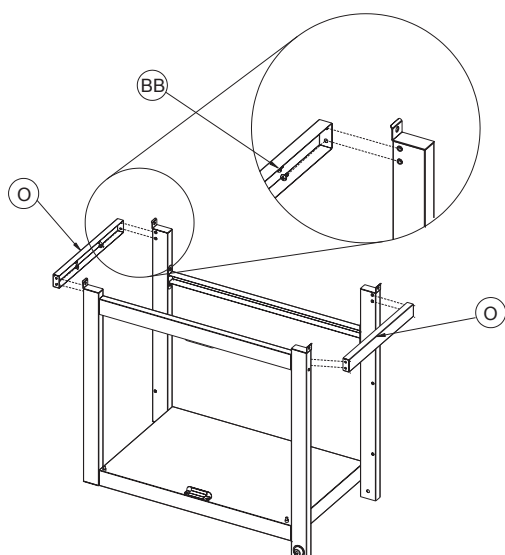
Fasten the rear cross support (W) to the rear supporting legs (R, G1) using screws BB.

## Step 4



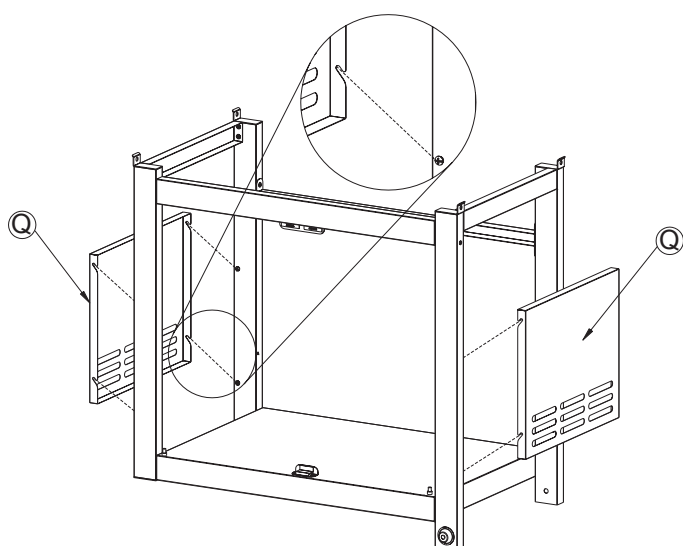
Fasten the front cross support (X) to the front supporting legs (P, E1) using screws BB.

## Step 5



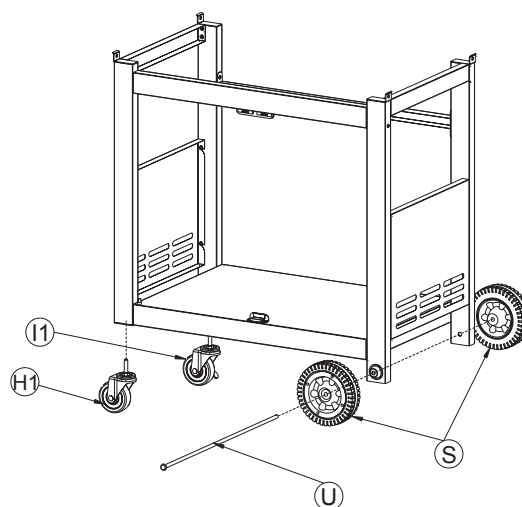
Fasten the side supports (O) to the legs using screws BB.

## Step 6



Loosen the retaining screws on the legs (see detailed image) and hook in the left and right side covers (Q). Retighten the retaining screws.

## Step 7



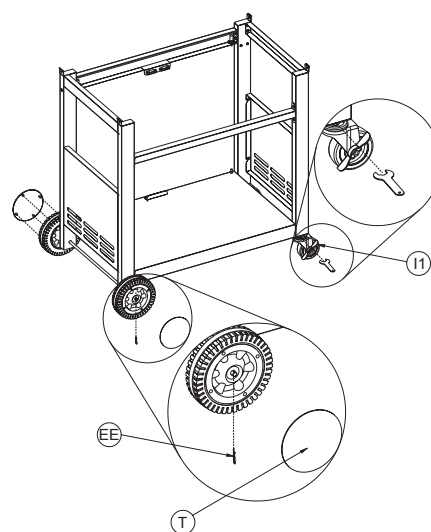
Insert the castor wheel with lock (I1) into the rear left leg and the castor wheel (H1) into the front left leg.

Fit wheel (S) onto the axle (U).

Insert the axle (U) through the holes on the end of the right leg.

Fit the second wheel onto the end of the axle.

## Step 8

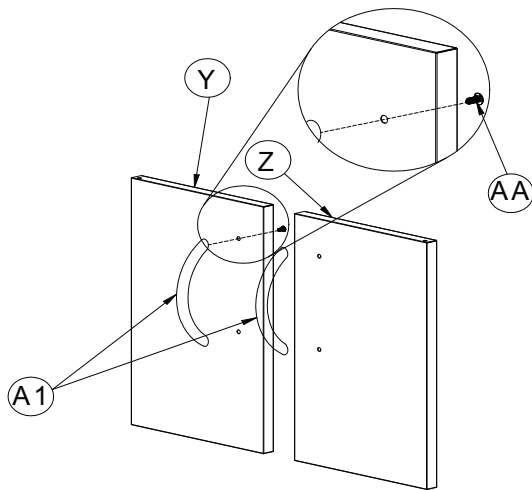


Tighten the castor wheels using an adjustable wrench.

Fasten the wheels using R-clip EE and attach the wheel covers (T).

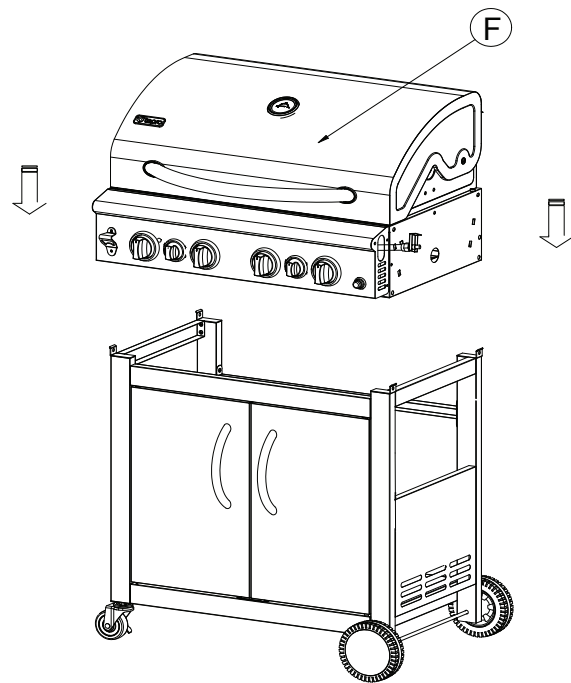


### Step 9



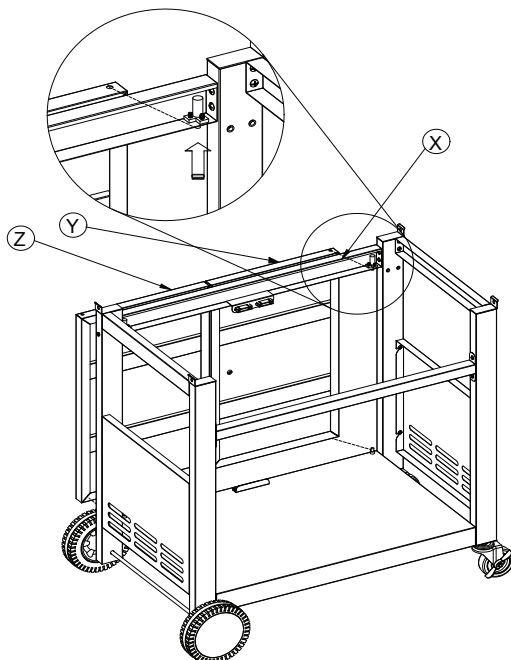
Fasten the door handles (A1) to the left and right door (Y, Z) using screws AA.

### Step 11



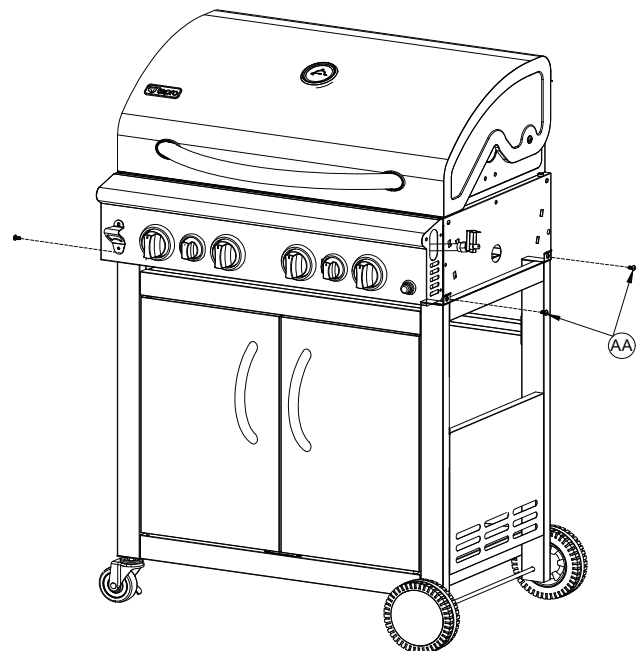
Place the burner unit (F) on the assembled wagon.

### Step 10



Attach door (Y) to the bolt in the left side of the base plate. Push in the upper bolt (see detailed image) and slide the door under the front cross support (X) until it clicks into place. Attach door (Z) to the bolt in the lower right of the base plate. Push in the upper bolt (see detailed image) and slide the door under the front cross support (X) until it clicks into place.

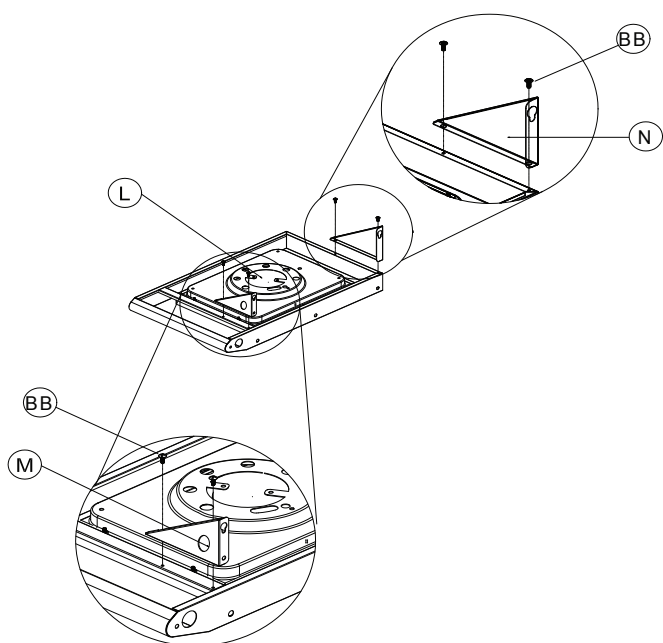
### Step 12



Fasten the burner unit to the legs using screws AA.

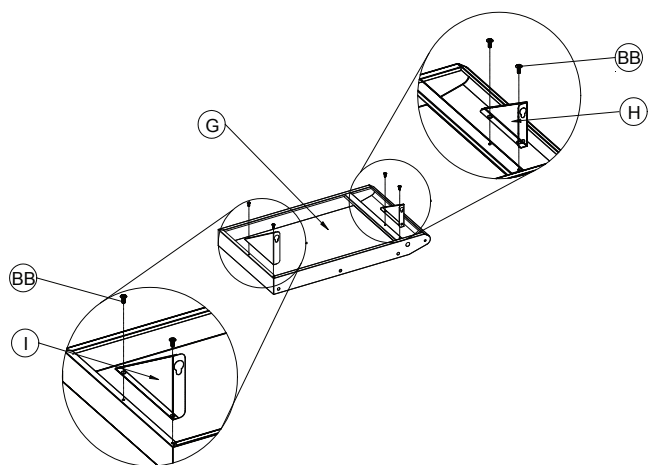


### Step 13



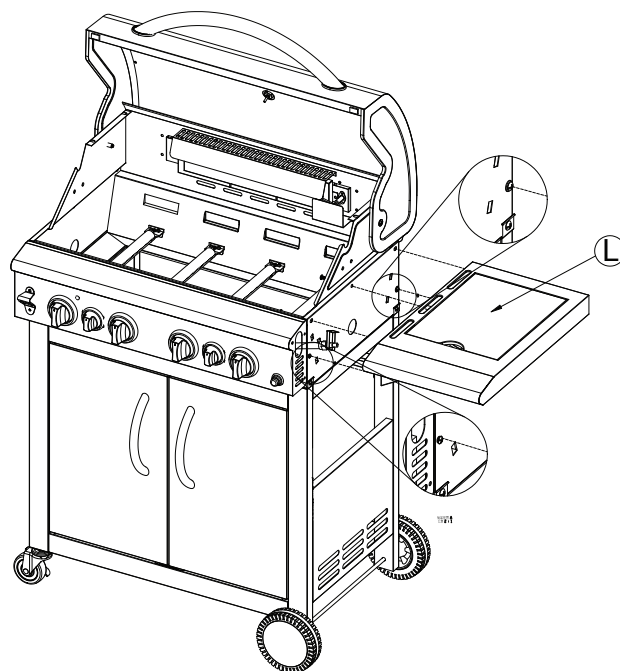
Screw the side burner support angles (M, N) beneath the side burner unit (L) using screws BB.

### Step 14



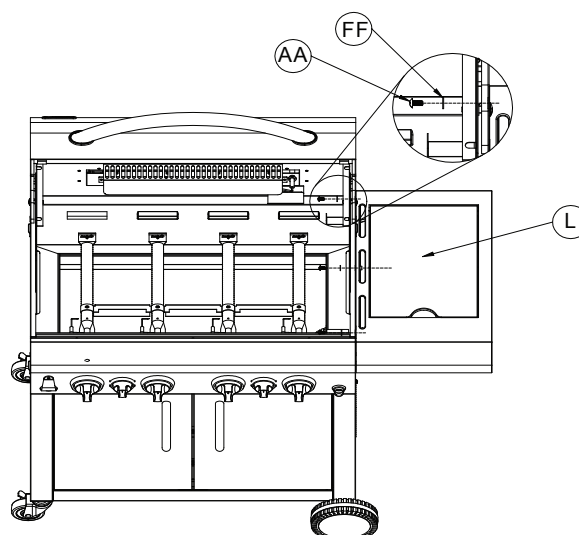
Screw the support angles for the left side tray (H, I) beneath the left side tray (G) using screws BB.

### Step 15



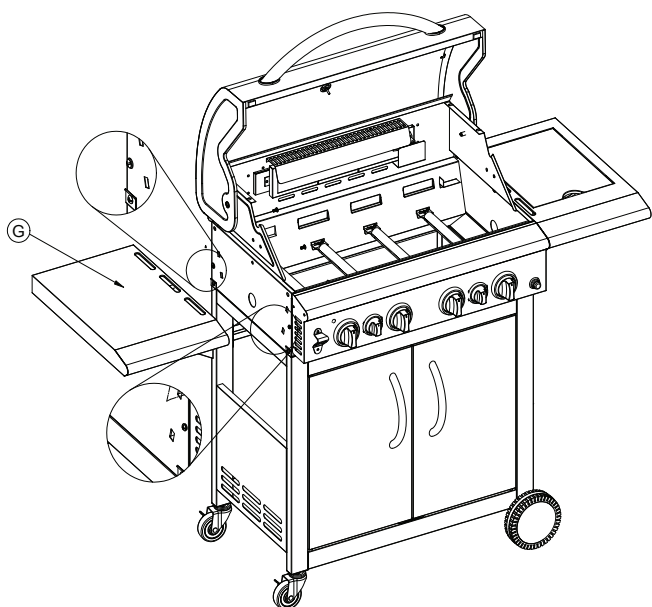
Loosen the retaining screws for the side burner unit (L) on the right side of the burner unit (see detailed image) and hook in the side burner unit. Retighten the retaining screws.

### Step 16



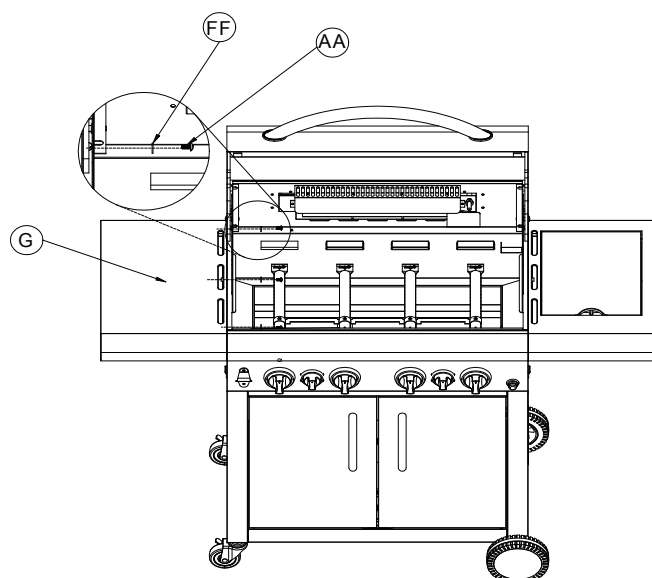
Fasten the side burner unit (L) from the inside to the burner unit using screws AA and washers FF.

## Step 17



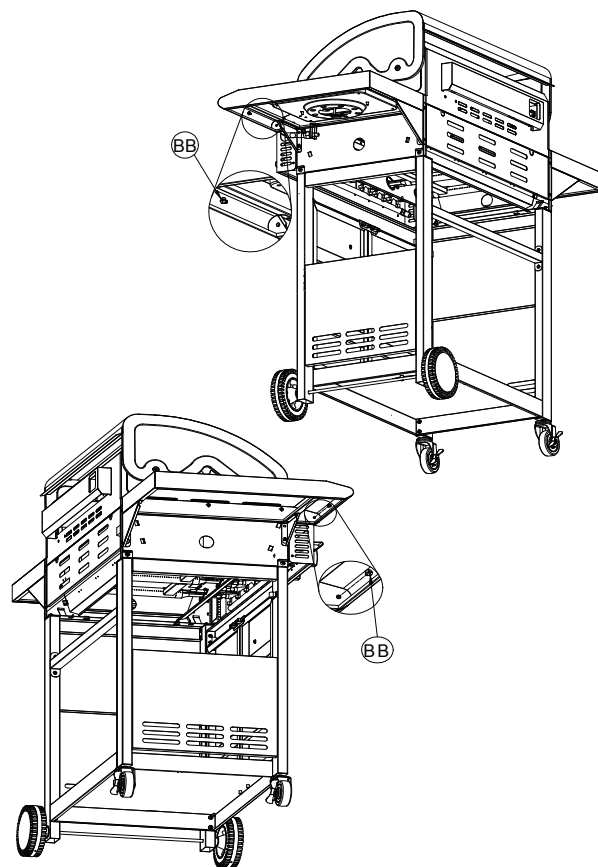
Loosen the retaining screws on the left side of the burner unit (see detailed image) and hook in the left side tray (G). Retighten the retaining screws.

## Step 18



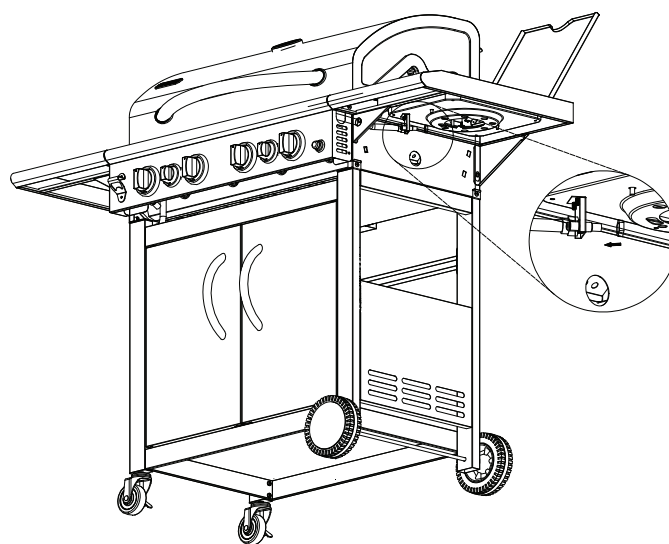
Fasten the left side tray (G) from the inside to the burner unit using screws AA and washers FF.

## Step 19



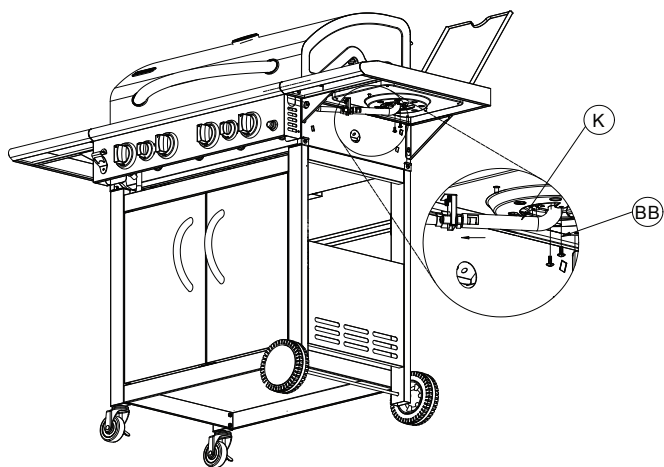
Fasten the side burner unit (L) and the left side tray (G) control panel using screws BB.

## Step 20



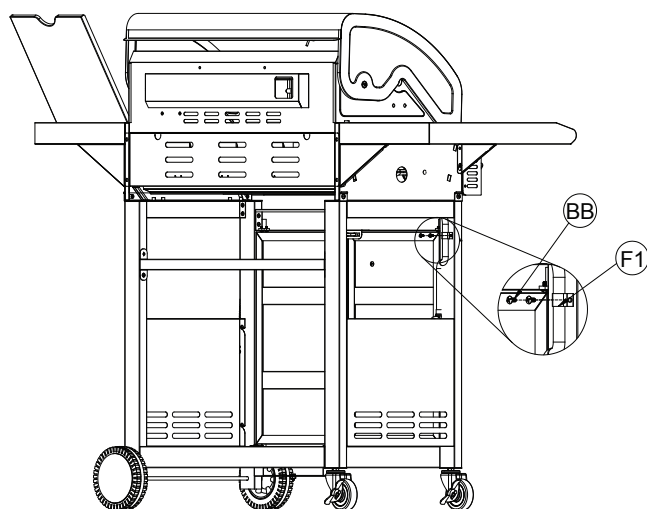
Insert the side burner tube through the hole in the front side burner unit support angle (M). Remove the nut from the Venturi tube and fasten to the bracket.

### **Step 21**



Insert the side burner (K) from above into the opened side burner unit. Align the Venturi tube with the valve. Make sure that the valve tip is inserted fully into the Venturi tube and is aligned properly. Fasten the side burner to the side burner unit using screws BB.

### **Step 23**



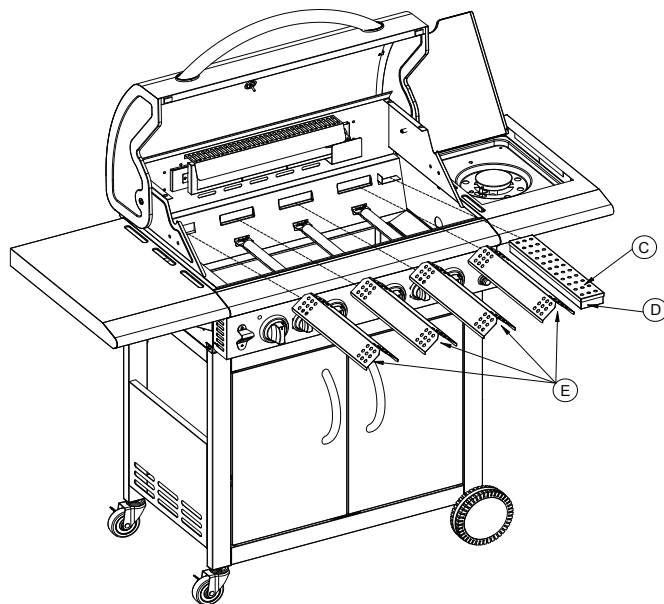
Fasten the regulator holding clamp (F1) using screws BB.

### **Step 22**



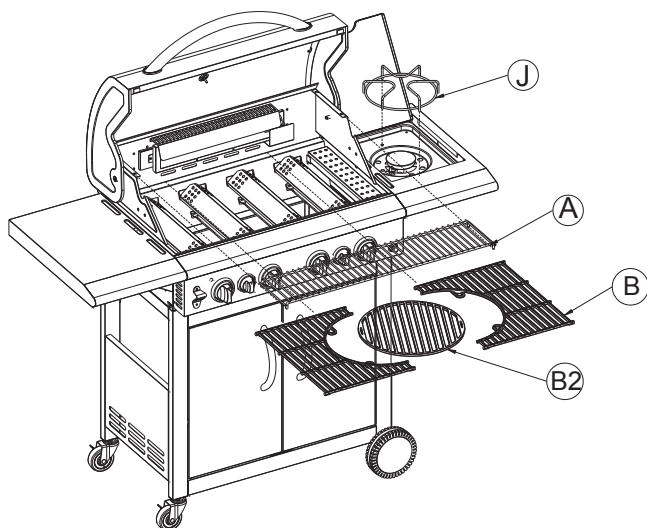
Connect the side burner electrode to the cable.

### **Step 24**



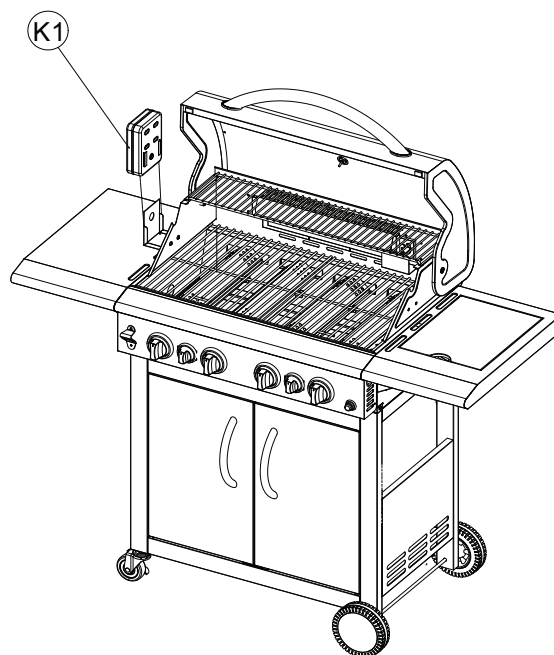
Place the flametamers (E), the aroma box (D) and aroma box lid (C) in the burner unit.

### **Step 25**



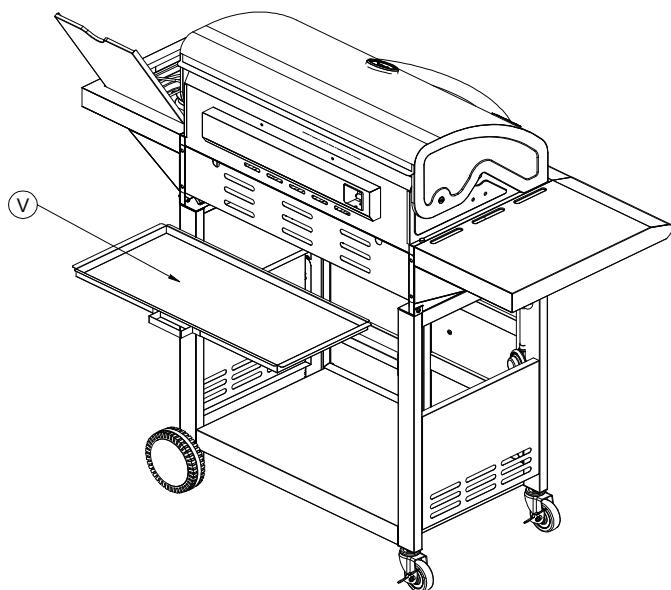
Place the warming rack (A), the BBQ grates (B) and the BBQ grate inlay (B2) in the burner unit. Place the side burner attachment (J) in the side burner unit.

### **Step 28**



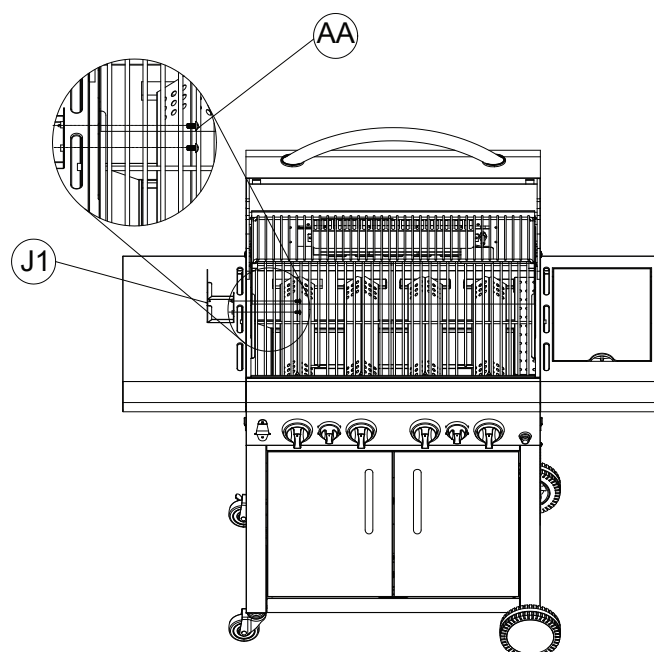
Insert the motor (K1) into the motor holding clamp.

### **Step 26**



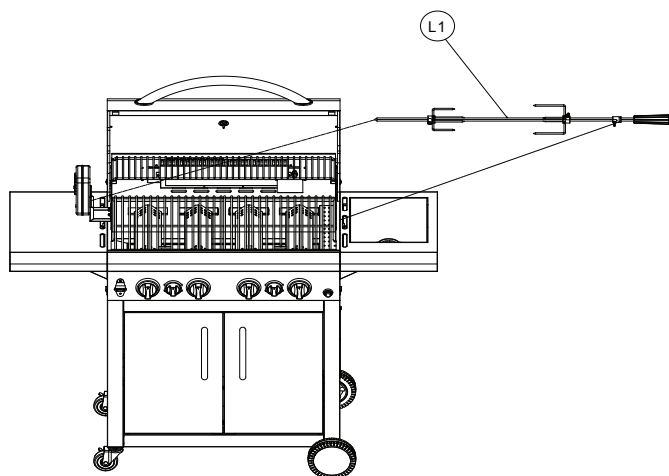
Slide the drip tray (V) from behind under the burner unit.

### **Step 27**



Fasten the motor holding clamp (J1) to the left side of the burner unit using screws AA.

## Step 29



Insert the grill spit (L1) into the left side of the motor and fasten on the right side.

### Important:

**All screws must be tightly fastened.**

## Insert the battery

The grill requires a battery for automatic ignition. A 1.5V, AA battery is required (not included!). Remove the battery compartment cover located between the temperature knobs and insert a 1.5V, AA battery into the battery compartment. Heed correct polarity (+ / -). The battery's positive terminal must face outward.

Close the battery compartment.

## Connecting the Gas Bottle

### Regulator and Hose

These accessory parts are supplied with the gas BBQ. Replacements are available at your BBQ distributor or an authorised LPG gas supplier. Use only regulators and hoses that are certified for LP gas with the pressure values mentioned. The lifespan of the regulator is approximately 2 years. It is recommended that the regulator be exchanged within 2 years from the production date.

The use of an incorrect or defective regulator and gas hose is dangerous. Before each use of the gas BBQ, check that the correct parts are being used.

The gas hose used must conform to the regulations and provisions of the country in which the BBQ is being used. The length of the gas hose must not exceed 1.5 metres. Worn or damaged hoses must be exchanged immediately. **The hose must be connected without twists or bends.** Ensure that the gas hose is not bent or constricted and that it does not come into contact with the gas BBQ, with the exception of the hose connection.

### Storing the BBQ

The gas BBQ must only be stored indoors, once the gas bottle has been disconnected. If the BBQ is not being used for an extended period of time, it should be covered with a protective hood and stored in a dry and dust-free environment.

### The Gas Bottle

A gas bottle is not supplied with this BBQ. The gas bottle must be provided by the end user. Do not drop your gas bottle or handle it roughly or inappropriately.

When the BBQ is not being used, the gas bottle must be separated from the BBQ. Fit the gas bottle with its protective cap once it has been disconnected from the BBQ. The gas bottle must be stored separate from the BBQ.

The storage of gas bottles is not permitted in underground spaces, in stair wells, passageways and thoroughfares of buildings, or in their immediate vicinity. The valves must be fitted with valve protection caps and lock nuts.

Gas bottles - including empty ones - must be stored upright.

Gas bottles must be stored outdoors in an upright position and out of reach of children. The gas bottle must not be stored in areas in which the temperature exceeds 50°C. Do not store the gas bottle near flames or other flammable sources. **Do not smoke in the vicinity of gas bottles!**

### Connection to the BBQ

Place the gas bottle next to or behind the BBQ on the floor.

Do not in any case place the gas bottle on the support under the grill.

Before the gas bottle is connected to the BBQ, you must ensure that there is no dirt in the heads of the gas bottle, the regulator, or the burner. Spiders and insects can get in there and thus block the burner or the venturi tube at the opening. A blocked burner can cause a fire underneath the BBQ. Clean blocked burner openings using a sturdy pipe cleaner.



## Mounting the gas hose

- Depending on national regulations, there are two ways to connect the gas hose to the grill. First take the protective cap off the gas connection if present.

### Method 1:

- Firmly screw one end of the gas hose onto the gas connection (left-hand threading). Do not use an extra gasket!
- Tighten the gas hose union nut securely using a size 17 spanner; at the same time hold the gas connection in place with pliers or a second size 17 spanner.

### Method 2:

- Run a hose clamp of the right size a few centimetres over the loose end of the gas hose. Then slide this end onto the gas connection (wet the gas connection somewhat to facilitate sliding onto the hose). Fix the connection with the hose clamp.
- Connect the other end of the gas hose with the pressure regulator included.

Separate instruction manuals are included with the gas hose and the pressure regulator. Follow these instructions very closely when you connect the pressure regulator to the gas hose and gas container (the figures may differ for the hose, pressure regulator and gas container depending on the respective national standards).

Lay the hose so that it is not kinked or twisted.

### Warning!

Prior to use test all connections for gas leaks.

Always perform the test using soapy water. Never use an open flame to detect leaks.

## Checking for Gas Leaks

- Mix one part dishwashing liquid with 3 parts water. For testing, approx. 50 ml of soapy water is needed.
- Make sure all temperature regulators are set to • (off).
- Connect the regulator with the gas bottle and turn on the burner using the left temperature regulator. Ensure that the connections are securely made.
- Turn on the gas intake.
- Apply the soapy water to the hose and to all connections. If bubbles appear, a leak is present.
- Fix the leak and then start the test again.
- Switch off the gas once the test has been concluded.
- If a leak is found and it cannot be repaired, do not attempt to repair the leak further. In this case, contact a professional.
- Do not use the BBQ until the leak has been properly repaired.

## Setting up the BBQ

### Attention Risk of damage!



During use, the screws can loosen slowly and impair the BBQ's stability.

- Check the stability of the screws prior to each use. If necessary, tighten all of the screws again to ensure the BBQ is standing securely.
- Before use, place the BBQ on a level, solid base located outdoors.
- Do not in any case place the gas bottle on the support under the grill.

## Before grilling

- Wash off possible rough production residues using warm water; in doing so, avoid the use of cleaning agents or dishwashing liquid.
- Rub the BBQ grate by a cloth wetted with cooking or frying oil.
- Pre-firing**  
Before barbecuing for the first time, heat up the BBQ for a min. 15 minutes with a closed lid and high flame without food. The heat cleans the internal parts and burns away the finishing residues of coloured BBQ parts. In the process, odours and some smoke may develop. However, this is harmless and only lasts a short time. Ensure sufficient ventilation.
- Preheating**  
It is recommended that you preheat the BBQ before each use for approx. 10-15 minutes with a closed lid.

## Use

### Danger Risk of burning!



The grill and grilled foods can become very hot during use and any contact with them may cause severe burns.

- Before first use, heat the grill at high heat without any food for at least 15 minutes. This step cleanses interior parts and burns off any production residue from coloured components. Some odours and a little smoke may occur during this step. This is harmless and of short duration. Make sure there is sufficient ventilation.
- Keep away from hot parts as any contact can cause severe burns.
- Always wear kitchen or grilling gloves when grilling.
- Use long-handled grilling utensils with heat-resistant handles only.
- Do not wear any clothing with wide sleeves.


### Danger Risk of explosion!






Before lighting the grill, read the following instructions on turning on/lighting as well as all warning and safety instructions.

- Check the grill for cracks, cuts and other damages before use.
- Do not use the grill if the gas hose is damaged or porous.
- Open the grill lid before igniting the burner. Failure to do so may result in an explosion causing severe physical injury or death.

## Ignition system - lighting using the Piezo igniter

- Open the grill lid before igniting the burner.
- Turn all temperature knobs to • (off).
- Connect the regulator to the gas cylinder. Turn on the gas supply by turning the regulator to On. Do not lean over the grill surface.
- To light the burner, push in the left knob and turn it slightly left  Max (high flame) while at the same time pressing the Piezo igniter. Release the Piezo igniter once the burner is lit.





5. If the burner does not light within 5 seconds, turn the regulator to off. Wait 5 minutes for any gas to dissipate and then repeat the above steps. If the burner still does not light, ignite the grill manually as described in the user manual (see *Ignite manually with matches*).
6. The flame level can be set using the temperature knob between  Max (high flame) and  (low flame).
7. The instructions for turning on and operating the main burners also apply to the side/horizontal burners.
8. To turn off the grill, turn the regulator on the gas cylinder to **Off**. Then turn the temperature knob on the grill to  (off).

## Ignite manually with matches

### **Danger Risk of burning!**



Never lean over the grill surface with a match to light the grill. Always light the grill from below.

1. Open the grill lid before igniting the burner.
2. Turn all temperature knobs to  (off).
3. Connect the regulator to the gas cylinder. Turn on the gas supply by turning the regulator to On. Do not lean over the grill surface. Use soapy water to check for gas leaks between the gas cylinder and the regulator.
4. Push in the left temperature knob and turn it counter clockwise to  Max .
5. Insert a lit, commercially-available extra long matchstick from below through the large hole in the floor of the burner unit near the burner.
6. Repeat this process for the second burner.
7. If the flame on the side/horizontal burner does not light, turn the temperature knob to  (off). Push in the left or right temperature knob and turn it counter clockwise to  Max . Use an extra long matchstick.
8. Contact your retailer to troubleshoot any ignition problems you might experience with the product.

## Grilling with the lid closed

Gas grills with a lid allow you to slowly barbecue large pieces of meat and even whole poultry, similar to an oven.

Operate the grill at low flame only with the lid closed. Set the temperature knob to low or medium flame and close the lid. **DO NOT OVERHEAT THE GRILL.** Open the lid only when necessary to prevent heat from escaping, which lengthens cooking time. Avoid opening the lid unless necessary.

## Grilling with the aroma box

Different types of smoking woods: soak the wood (e.g. hickory, cedar or chips from wine casks) in water for approx. 30 minutes and then place it in the aroma box. Place the lid on the aroma box and put the aroma box in the burner unit (see step 25). The smoky flavour will become evident in just a few minutes and is recommended especially for grilling with the lid closed.

## Grilling with the grill spit

Use the horizontal burner only when grilling with the grill spit.

You will achieve the best results if you grill with the lid closed at low heat.

Before grilling, coat the meat with heat-resistant cooking oil for an appetising brown skin.

Stick the grill spit directly through the middle of the piece of meat. The spit should rotate evenly without obstruction.

If necessary, use cooking string to tie uneven pieces of meat to as balanced a piece as possible before sticking them onto the spit.


It is recommended to truss poultry before grilling.

Place the drip tray directly beneath the piece of meat to catch any dripping juices.

## Finishing grilling


Allow the grill to burn at the highest flame setting for 5 minutes once your food is finished grilling. This eases cleaning by burning away any residue left on the burner. Make sure that the lid is left open during this step.

## Turning off the grill

To turn off the grill, turn the regulator on the gas cylinder to **Off**. Then turn the temperature knob on the grill to  (off). Wait until the grill has cooled down sufficiently before closing the lid.

### **Danger Risk of burning and accident!**



If the burner does not ignite, first turn the temperature knob clockwise to  (off) and then turn the regulator on the gas cylinder counter clockwise to **Off**.

## Maintenance and cleaning

Your grill is made of high-quality materials.

Clean the grill after each use. To clean and maintain the surfaces, please follow these instructions:

### **Danger Risk of burning!**



Let the grill cool down completely before cleaning.

### **Danger Health hazard!**



Do not use any paint solvents or thinners to remove stains. Such liquids are hazardous to health and may not come into contact with food.

### **Attention Risk of damage!**



Do not use any strong or abrasive solvents or scouring pads as such products attack the grill's surfaces and leave permanent markings.

- Allow the grill to burn at the highest flame setting for 5 minutes once your food is finished grilling. This prevents food residue from building on the racks.
- Turn the regulator on the gas hose to **Off** before cleaning.
- Remove the cast iron grill racks and clean them thoroughly with soapy water. Rinse with clean water and dry thoroughly.
- Use a wet sponge to remove loose residue from the grill.
- You can use a strong, hot soap solution to remove tough grease deposits from the lid interior. Rinse with clean water and dry thoroughly before using the grill again. **Caution! Never use commercially-available chemical cleaners!**



- Use a brush, spatula or sponge to remove any food residue from the grill base. Then wash again with warm soapy water. Rinse with clean water and dry.
- Clean all interior and exterior surfaces with warm soapy water.
- Wooden surfaces should be cleaned with a soft cloth and hot soapy water. Then rinse with clean water. Do not use any grill cleaner concentrate to clean wooden surfaces.
- Use a soft, clean cloth to dry. Be careful not to scratch the surfaces while drying.
- Tighten all screws before every use to guarantee stable footing for your grill at all times.
- Cover the grill while it is not in use.
- Rub the grill at least once a year with a thin layer of cooking oil.

### Cleaning the burners

- Turn the regulator on the gas cylinder to **Off**. Then turn the temperature knob on the grill to ● (off) and remove the gas hose from the gas cylinder.
- Remove the grill racks.
- Use a soft brush or compressed air to clean the burners. Then wipe them down with a cloth.
- Clean any blocked openings with a sturdy pipe cleaner, a wire or a bent open paper clip.

### Cleaning the igniter head

- If it becomes difficult to ignite the flame, it is possible that the igniter head is dirty and requires cleaning. The igniter head is located near the burner opening.
- To ensure proper functioning, it is necessary to remove any food residue between the igniter head and the burner. Use fine sand paper to clean the igniter head and the edge of the burner.
- The igniter head should be approx. 4 - 6mm from the edge of the burner. This is the ideal distance for reliable ignition.

## Care of grill surfaces and lid

### IMPORTANT INFORMATION

#### Care and protection of stainless steel surfaces

Your grill was manufactured with **stainless steel components**. All stainless steel products demand a certain degree of care and protection to maintain their appearance. Contrary to popular opinion, stainless steel is neither entirely safe from rust bloom and corrosion nor entirely maintenance-free. Even the highest quality stainless steel requires regular cleaning with clean water to prevent oxidation and corrosion.

Modern style demands that your grill is outfitted with stainless steel components and a brushed finish. This brushed finish is achieved by a process that removes the mirror-like lustre of stainless steel.

Stainless steel products with a brushed finish demand regular cleaning and care to maintain their appearance. Without appropriate care, your stainless steel product will be subject to rust and corrosion.

**Stainless steel is not a maintenance-free material. Cleanliness and stainless steel go hand in hand.**

**After assembling your grill, we recommend applying a thin layer of olive oil to all readily accessible stainless steel surfaces with a clean cloth.**



With another clean cloth, buff the olive oil into the surface until you achieve a non-oily finish. This method of cleaning protects the material against filth and other aggressive harmful substances with a temporary, food-safe protective shield.

This film of olive oil also makes later polishing easier as well as removing fingerprints, etc. Repeat this process from time to time when you clean your grill.

### IMPORTANT INFORMATION

Perhaps you have purchased a **protective cover** for your grill. To protect your investment, we recommend using the grill cover whenever the appliance is not in use. However, put on the protective cover only once your grill has cooled down and is clean and dry. It may be necessary to use a protective cover. Caution! Placing a protective on your grill while it is warm, wet or unclean may lead to heavy rusting.

For this reason, **your grill should be cool, cleaned of surface filth and thoroughly dried before you put on the cover**. This is especially important before long periods of disuse, i.e. during winter storage.

Follow these maintenance and care tips carefully in order to preserve the quality of your grill for a long time.

*Take good care of your investment and it will be of great service to you for many years to come.*

## Troubleshooting

Problem	Possible cause	Proposed solution
Burner will not ignite	<ul style="list-style-type: none"> <li>– LPG cylinder is empty</li> <li>– Defective regulator</li> <li>– Burner is blocked</li> <li>– Gas nozzle or hose is blocked</li> <li>– Electrode cable is loose or detached from the electrode or igniter unit</li> <li>– Defective electrode or cable</li> <li>– Defective ignition switch</li> </ul>	<ul style="list-style-type: none"> <li>– Replace with a full LPG cylinder</li> <li>– Replace or have regulator checked</li> <li>– Clean the burners</li> <li>– Clean gas nozzle and gas hose</li> <li>– Reconnect cable</li> <li>– Replace electrode or cable</li> <li>– Replace ignition switch</li> </ul>
The burner will not ignite using a match	<ul style="list-style-type: none"> <li>– LPG cylinder is empty</li> <li>– Defective regulator</li> <li>– Burner is blocked</li> <li>– Gas nozzle or hose is blocked</li> </ul>	<ul style="list-style-type: none"> <li>– Replace with a full LPG cylinder</li> <li>– Replace or have regulator checked</li> <li>– Clean the burners</li> <li>– Clean gas nozzle and gas hose</li> </ul>
Small flame or flashback (flame in combustion tube or roaring noise is audible)	<ul style="list-style-type: none"> <li>– LPG cylinder is too small</li> <li>– Burner is blocked</li> <li>– Gas nozzle or hose is blocked</li> <li>– There is too much wind</li> </ul>	<ul style="list-style-type: none"> <li>– Use a larger gas cylinder</li> <li>– Clean the burners</li> <li>– Clean gas nozzle and gas hose</li> <li>– Set up the grill in an area sheltered from the wind</li> </ul>
Temperature knob is hard to turn	<ul style="list-style-type: none"> <li>– Gas valve is blocked</li> </ul>	<ul style="list-style-type: none"> <li>– Replace gas valve</li> </ul>

## Disposal



The packaging is made of environmentally friendly materials that you can dispose of at your local recycling centre.



Do not throw away the grill with the household waste! Dispose of it through a registered waste disposal service or at your local waste disposal facility. Comply with all applicable local legislation. If you have any questions, contact your local waste disposal facility.

### Batteries and rechargeable batteries



Do not dispose of batteries with the household waste. As the end user, you are legally obligated to return used batteries to a designated collection point or to your retailer. This ensures that used batteries are disposed of in an environmentally friendly fashion.

Batteries contain hazardous substances are marked with the chemical symbols Cd for cadmium, Hg for mercury and Pb for lead. Batteries are marked with the icon shown above.

## Technical data

Product:	Art. No. 3149UK, Gas grill „Keansburg“
Weight:	approx. 36,5 kg
Total dimensions:	approx. 133,8 x 57,5 x 116,5 cm (LxWxH)
Grill surface:	approx. 70 x 40 cm
Main burner:	4 stainless steel burners, approx. 3.22 kW each
Side burner:	approx. 3,51 kW
Horizontal burner:	approx. 3,5 kW
Total output:	max. 19,9 kW
Rated heat input:	max. 1448 g/h
BBQ category:	I <sub>3+</sub> (28-30/37), GB
Gas type/Gas pressure:	LPG Butane 28-30 mbar Propane 37 mbar
Main burner valve:	0,86 mm
Side burner valve:	0,89 mm
Horizontal burner valve:	0,89 mm
Battery for electric ignition:	1x 1.5V, AA (not included)
Battery for rotisserie motor:	2x 1.5V, D (not included)

## Declaration of conformity

This product complies with current national and European guidelines. This is confirmed by the CE marking (all relevant records are in the hands of the manufacturer).

## Service

Please contact our service point for assistance with technical questions. This product was carefully manufactured and packaged. Should you nevertheless have a complaint, our employees are more than happy to assist.

The gas grill should be maintained by a professional once a year.

Please contact us using the below email address (distributor) for assistance with service questions.

Subject to technical modifications and typographical errors.

## Distributing company

tepro Garten GmbH

Carl-Zeiss-Straße 8/4

D-63322 Rödermark, Germany

Email: [info@tepro-gmbh.de](mailto:info@tepro-gmbh.de) oder  
[backoffice@tepro-gmbh.de](mailto:backoffice@tepro-gmbh.de)

Website: [www.tepro-gmbh.de](http://www.tepro-gmbh.de)

Email: [info@tepro-gmbh.de](mailto:info@tepro-gmbh.de) oder  
[backoffice@tepro-gmbh.de](mailto:backoffice@tepro-gmbh.de)

Web: [www.tepro-gmbh.de](http://www.tepro-gmbh.de)

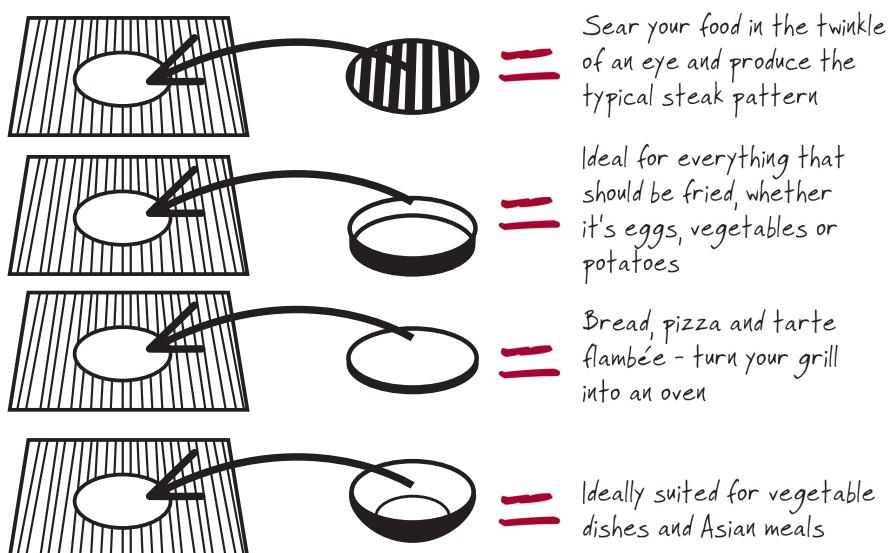
## Matching accessories (not included in the delivery scope)

Available over-the-counter and online.

### Step 1: Remove the centre of the grid



### Step 2: Attach the desired rack inlay



## Cast Iron BBQ Grate Insert

tepro Item Number 8571

- For inserting into the grate in the grate system,
- Cast iron BBQ grate, approx. Ø 30.5 cm



## Cast Iron Pan Insert

tepro Item Number 8573



- For inserting into the grate in the grate system
- Cast iron pan, approx. Ø 31.7 x 3.5 cm

## Pizza Stone Insert

tepro Item Number 8572



- For inserting into the grate in the grate system
- Pizza stone made of cordierite, approx. Ø 28.5 cm

## Cast Iron Wok Insert

tepro Item Number 8580



- For inserting into the grate in the grate system
- Cast iron wok approx. Ø 35.3 x 10 cm

## Further matching accessories (not included in the delivery scope)

### Universal covering hood - large

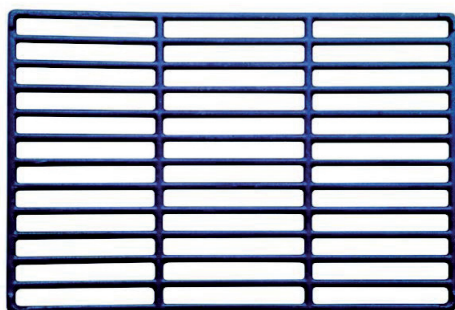
tepro Item Number 8605



- Made from high-quality, durable, polyester fabric 300 x 250D
- with water-repellent PVB coating
- resistant to UV radiation
- side vents
- with Velcro fastener
- Material:
  - Exterior: PVB (Polyvinylbutyral)
  - Interior: 100% polyester
- Hood dimensions approx. 150 x 70 x 110 cm (WxDxH)

### Universal cast-iron BBQ grate set

tepro Item Number 8589



- enamelled cast-iron BBQ grate
- set consists of 2 pieces
- Grill surface: 2 x ca. 36 x 40 cm

### Universal BBQ spit set, mains operated

tepro Item Number 8591



- spit made of stainless steel
- spit length approx. 83 cm (incl. handle)
- spit length incl. extension approx. 95 cm (incl. handle)
- Rotisserie motor unit - power 4W - 220-240V - 50Hz
- 2 meat clamps
- incl. mounting accessories for motor and spit

Available over-the-counter and online.







