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**2006533C**

**Original-Gebrauchsanleitung**  
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**ENGLISH**

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**Read this instruction manual before using and keep them available at all times!**

This instruction manual contains information about the installation, operation and maintenance of the device and should be consulted as an important source of information and reference guide.

Awareness of the safety instructions and instructions for use in this manual will ensure the safe and correct use of the device.

In addition to the information given here, you should comply with any local Health and safety Controls and generally applicable safety regulations.

The instruction manual forms part of the product and should be kept near the device and easily accessible for anyone carrying out the installation, servicing, maintenance or cleaning.

Please keep these instructions and give them to future owners of the device.

## 1. Safety

This device is designed in accordance with the presently applicable technological standards. However, the device can pose a danger if handled improperly and inappropriately.

All persons using the device must follow the recommendations and instructions in this instruction manual.

### 1.1 Key to symbols

In this manual, symbols are used to highlight important safety instructions and any advice relating to the device. The instructions should be followed very carefully to avoid any risk of accident, personal injury or material damage.



**WARNING!**

**This symbol highlights hazards which could lead to injury.**



**WARNING!**

**This symbol highlights dangerous situations which could lead to injury or death.**



### **HOT SURFACE!**

This symbol is a warning that the device surface is hot when in use. Ignoring this warning may result in burns!



### **CAUTION!**

This symbol highlights dangerous situations which could lead to light injuries, or damage, malfunction, and/or destruction of the device.



### **NOTE!**

This symbol highlights recommendations and information aimed for effective and trouble-free device operation.

## **1.2 Safety instructions**



### **CAUTION!**

**The device is designed for outdoor use only!**

**The use of device in a closed environment is dangerous and absolutely FORBIDDEN!**

**THE DEVICE IS INTENDED ONLY FOR HOME USE**

**The external elements may become very hot. Keep small children away from the appliance!**

- The device is not intended for use by individuals (including children) with physical or mental disabilities, insufficient experience, and/or insufficient knowledge unless such persons are under the care of a person responsible for their safety or have received instructions regarding appropriate use of the device.
- Children should be observed to ensure that they are not playing with or starting the device.

- **Never** leave the device unattended when in use.
- Prevent access of children to the package materials like plastic bags and foamed polystyrene elements. **Suffocation hazard!**
- The device must be operated in correct and safe technical condition only.

### **CAUTION!**

**In case of any anomalies during the operation set all gas knobs in “O” position and close the gas cylinder valve! Contact the service company.**

- Do not use any device which has leaks, is damaged, or operates incorrectly.
- Only a qualified technician and using original spare parts and accessories should carry out repairs and maintenance of the device. **Do not attempt to repair the device yourself.**
- Do not use any accessory or spare parts that have not been recommended by the manufacturer. These can be dangerous for the user or lead to damages of the device or personal injury, and further, the warranty expires.
- To prevent hazards and to ensure optimum efficiency, no modifications or alterations to the device that are not explicitly approved by the manufacturer may be undertaken.



## **DANGER with gas supply!**

Follow the safety instructions below to avoid the hazard:

- The device may be supplied **only with liquid propane**. **Never** try to reconfigure the device for another type of gas nor use the natural gas to supply the device. **This may be extremely dangerous!**
- A gas bottle should be always replaced in a well ventilated environment, free of any sources of ignition.
- A gas bottle should be stored outdoors or in a well ventilated environment.
- The device may be stored indoors only when the gas bottle disconnected from the device and removed.
- Device gas connection and gas bottle's storage must comply with local regulations regarding gas connections.
- Before **each** use, check all pipes for leakage. Perform the tightness test of the device outdoors only. **Never** look for a leakage using open fire but use soapsuds (spray for detecting gas leaks).
- In case of the following signals, immediately disconnect the device and inspect it:
  - gas smell and yellow flames;
  - cracking sound during operation (light cracking sound is normal when the device is being turned off)
- All protective elements removed from the device must be reinstalled before starting the device again.

- During the operation of the device, never dismantle gas regulators or any other parts of the device through which the gas flows.
- Never move the device during operation.



### **HOT SURFACE! Risk of burns!**

Follow the safety instructions below to avoid the hazard.

- During the use of the device, the housing, grill grid and fat collection tray become very hot. Do not touch them! Use only the suitable kitchen utensils for placing and removing food.
- The appliance remains hot also for some time after use. Let the appliance cool down sufficiently before removing parts for cleaning or moving it.
- **Never** move the appliance during work.



### **WARNING! Risk of fire or explosion!**

To avoid the hazard please follow the safety instructions below:

- In order to avoid fire hazard, during the operation **never** place any kitchen utensils, towels, paper etc. on the grilling surface.
- Never use the device near flammable or inflammable materials (such as alcohol, spirits, petrol, etc). High temperature may cause their evaporation and due to contact with the ignition sources the explosion may occur, and it may result in personal injuries and material damage.

- **Never** clean the appliance with use of flammable liquids. Vapours may cause fire or explosion.
- Never use the device without a fat collection tray.
- Lower cupboard is not a storage or a shelf for e.g. dishes, kitchen utensils, flammable objects etc. It is designed only for placing the gas bottle during the operation of the device.
- Never use charcoal or other flammable objects with this device.

### 1.3 Proper use

Every use of the device for a different purpose and/or in a way that diverges from the intended use is not allowed and is assumed as the use against the intended purpose.

Any claims against the manufacturer or their authorized representatives as a consequence of experiencing damage resulting from the use against the intended purpose are inadmissible.

The liability for damage occurred during the use of the device against its intended purpose is borne solely and exclusively by the user.

Safety operation of the device is guaranteed only when it is used for its intended purpose and according to the instructions included in this manual.

**BBQ Grill is intended only for grilling appropriate food products.**

### 1.4 Use against the intended purpose

Any use other than those mentioned in point “**1.3 Use as intended**” is assumed as the use against the intended purpose and is not allowed.

The use against the intended purpose may lead to severe injury or damage caused by hazardous voltage, fire or high temperature. It is allowed to use the device to perform only the work described in the instruction manual. Improper use may cause the device damage.

Any manipulation with the device, assembly or maintenance work may be performed exclusively by the authorized service staff.

**The use of BBQ Grill inside rooms and in enclosed spaces is dangerous and absolutely FORBIDDEN!**



## 2. General information

### 2.1 Liability and Warrantees

All the information and instructions in this manual take into account standard safety regulations, current levels of technical engineering as well as the expertise and experience we have developed over the years.

The instruction manual was translated with all due care and attention. However, we do not accept liability for any translation errors. The German version of this instruction manual is definitive.

If the delivery consists of a special model, the actual scope of delivery may differ from the descriptions and illustrations in this manual. This is also the case for special orders or when the device has been modified in line with new technology.



#### **CAUTION!**

**Read this manual carefully and thoroughly before any operation of the device, and especially before turning it on!**

Manufacturer **is not liable** for any damages or faults caused by:

- violation of advice concerning operation and cleaning;
- use other than designed;
- alterations made by user;
- use of inadequate spare parts.

We reserve the right to make technical changes for purposes of developing and improving the useful properties.

### 2.2 Copyright protection

The instruction manual including any texts, drawings, images or other illustrations is copyright. No part of this publication may be reproduced, transmitted or used in any form or by any means without permission in writing from the manufacturer. Any person who commits any unauthorized act in relation to this publication shall be liable to claims for damages. All rights reserved.



#### **NOTE!**

**The contents, texts, drawings, pictures and any other illustrations are copyright and subject to other protection rights. Any person unlawfully using this publication is liable to criminal prosecution.**

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## 2.3 Declaration of conformity



The device complies with the current standards and directives of the EU. We certify this in the EC declaration of conformity. If required we will be glad to send you the according declaration of conformity.

## 3. Transport, packaging and storage

### 3.1 Delivery check

Please check the delivery upon completeness and transport damage immediately after receipt. In case of visible damage do not accept or accept the delivery with reservation only.

Note the extent of damage on the carrier's bill of delivery. Trigger off the complaint.

Hidden damages should be reclaimed immediately after notice, as claims for damages can only be asserted within the effective period for complaints.

### 3.2 Packaging

Please do not throw away the covering carton of your device as it might be useful for storage purposes, when moving or, in case of damages, when the device must be sent back to a repair center. The outer and inner packing material should be removed completely from the device before installation.



**If you liked to dispose the packing, consider the regulations applicable in your country. Supply re-usable packing materials to the recycling.**

Please inspect the device upon completeness. In case any part is missing please contact our customer service center immediately.

### 3.3 Storage

Keep the package closed until installation and under consideration of the outside indicated positioning- and storage markings.

Packages should be stored under consideration of the following:

- do not store outdoors,
- keep it dry and dust-free,
- do not expose it to aggressive media,
- do not expose it to direct sunlight,
- avoid mechanical shocks and vibration,
- in case of longer storage (> 3 months) make sure you check the state of the packaging and the parts regularly, if required refresh or renew.

**Storage between uses or during transportations:**



#### **CAUTION!**

**Storage of the device in enclosed spaces is allowed only when the gas bottle was disconnected and removed from the device.**

**Procedure:**

- Turn all gas control knobs to “O” position.
- Close the valve of the gas bottle.
- Disconnect the gas bottle.
- Gas bottles must be stored outside (outdoors) in vertical position, outside of reach of children. **Never** store gas bottles in the place where the temperature exceeds 50 °C. **Never** store gas bottles near open fires, ignition flames or any other sources of ignition. **DO NOT SMOKE NEAR GAS BOTTLES!**
- BBQ grill should be always stored in upright position in the place which is free of dust and dirt or water (such as rain, rain and snow, hail, snow), to avoid dusting or clogging of ventilation holes.
- Cover the device with a tarpaulin protecting against **the weather**, to protect the device surfaces. **Leave the device to cool off before covering it with a tarpaulin.**

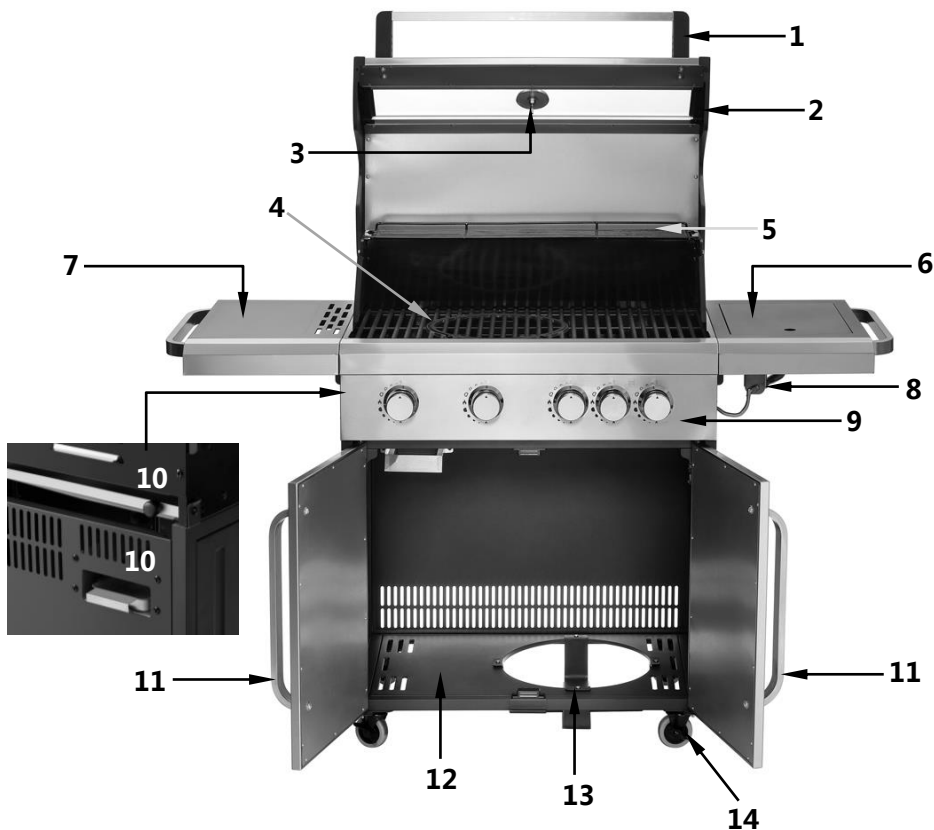
## 4. Technical data

### 4.1 Technical specification

Description	BBQ Grill with 4 burners
Code- No.:	<b>2006533C</b>
Material:	CNS 18/10, steel, painted Grill grid: cast iron coated in enamel
Model:	<ul style="list-style-type: none"> <li>▪ 4 main burners: output 4.3 kW each, separately controllable</li> <li>▪ Side burner hob: output 3.5 kW</li> <li>▪ Grill surface: W 670 x D 410 mm</li> <li>▪ Storage grill: W 720 x D 120 mm</li> <li>▪ 1 cupboard:               <ul style="list-style-type: none"> <li>- 2 doors,</li> <li>- internal dimensions: W 700 x D 475 x H 550 mm</li> <li>- Floor with integrated cover plate for gas bottle use</li> </ul> </li> <li>▪ Lid with integrated thermometer (50 °C to 430 °C / 100 °F to 800 °F)</li> <li>▪ Gas type: liquid gas (gas bottle: 5 kg or 11 kg)</li> <li>▪ Automated ignition</li> <li>▪ Model:               <ul style="list-style-type: none"> <li>- 4-part grill grid,                   <ul style="list-style-type: none"> <li>Dimensions: 2 pcs W 320 x D 450 mm</li> <li>Ø 305 mm</li> <li>1 pc W 150 x D 450 mm</li> </ul> </li> <li>- Flame cover</li> <li>- 2 fat collection trays</li> </ul> </li> <li>▪ 2 side shelves, dimensions, each: W 510 x D 330 mm, each capable of carrying 10 kg</li> <li>▪ 4 castors, Ø 80 mm, lockable</li> </ul>
Power:	20.7 kW
Dimensions:	W 1595 x D 580 x H 1175 mm
Weight:	56.0 kg

We reserve the right to make technical changes!

## 4.2 Overview of parts



- |   |                                     |
|---|-------------------------------------|
| <b>1</b> Lid handle                     | <b>8</b> Connection of side burner  |
| <b>2</b> Lid with glass window          | <b>9</b> Control panel              |
| <b>3</b> Thermometer                    | <b>10</b> Fat collection tray (2x)  |
| <b>4</b> Grill surface                  | <b>11</b> Cupboard door handle (2x) |
| <b>5</b> Storage grill                  | <b>12</b> Lower cupboard            |
| <b>6</b> Right side shelf + side burner | <b>13</b> Place for gas bottle      |
| <b>7</b> Left side shelf                | <b>14</b> Castors (4x)              |

## 5. Installation and operation

### 5.1 Installation



#### CAUTION!

All installation, connection, and maintenance works must be realized by the qualified or authorized personnel only, fulfilling the following requirements:

- a) authorization from our company;
- b) authorization from the local gas supplier.

Moreover the following regulations must be followed:

- 1) DVGW TRGI (technical regulations for the gas installations);
- 2) TRF (technical regulations for the liquid gas);

Furthermore, the appropriate regulations of the Building Code and Commercial Law as well as OHS regulations must be observed.

#### Classification of gas fuel and burner nozzles used in different countries

Country	Categories	Gas pressure	Main burner nozzle	Side burner nozzle
BE-CH-CY-CZ-ES-FR-GB-GR-IE-IT-LT-LU-LV-PT-SK-SI	I <sub>3+</sub>	28-30 mbar	1.02 mm	0.92 mm
		37 mbar		
BG-CY-CZ-DK-EE-FI-FR-HR-HU-IS-IT-LT-LU-MT-NL-NO-SE-SI-SK-RO-TR	I <sub>3B/P</sub>	30 mbar	1.02 mm	0.92 mm
PL	I <sub>3B/P</sub>	37 mbar	0.97 mm	0.88 mm
AT-CH-CZ-DE-SK	I <sub>3B/P</sub>	50 mbar	0.91 mm	0.82 mm

### 5.1.1 Installation and setting

- Unpack the appliance and accessories and remove all packaging material according to the regulations valid in the country of installation.
- Check the delivery for completeness based on the **enclosed Installation Instruction**.
- Assemble the device according to the guidelines of this Installation Instruction.
- Place the appliance on top of an even, stable, dry, and water and heat resistant surface.
- **Never** place the unit on a flammable surface.
- **Never** place the appliance in humid or wet environment.
- The installation place must be easily accessible and sufficiently spacious to allow easy operation of the appliance and good air circulation.
- Do not place the BBQ Grill under high obstacles, such as trees, bushes, roofing. At least 1m of free space must be ensured around the BBQ Grill.
- Before starting the operation, remove the protective film from the appliance. Remove the film slowly in order not to leave the glue residues. Any glue residues may be removed with use of a suitable solvent.



**CAUTION!**

**Never remove the rating plate or any warning signs from the appliance.**

### 5.1.2 Gas connection

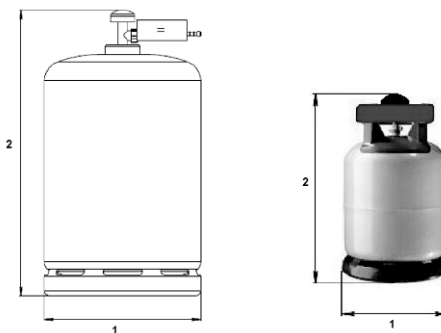


**CAUTION!**

**All installation, connection and maintenance works for the appliance must be performed by the qualified gas systems installer according to the valid international, national and local regulations.**

- The appliance is factory-prepared for operation with the gas type specified on the rating plate. This grill may be used only with a liquid gas (propane-butane).
- Purchase a full gas bottle at the point of sale. Ask the seller for instructions on handling the gas bottle.

- To supply the device use only adapted gas bottles (11 kg or 5 kg).
- Use only gas bottles of the following dimensions (fig. on the right):
  1. Maximum diameter:  
Ø 300 mm , alternatively Ø 229 mm
  2. Maximum height:  
600 mm, alternatively 505 mm



- Never use the gas bottled with damaged housing, valve, flange / cup or rim of the base of gas bottle. Dented or rusted gas bottle may be dangerous and must be checked by the gas seller.
- Transport and store gas bottles only in upright position.
- Never allow overturning of the gas bottle. Do not neglect and do not handle the gas bottle carelessly.
- Never leave the gas bottle in a car on hot days.
- Handle empty gas bottle the same as full gas bottle. Also when the gas bottle seems to be empty, there may be some gas pressure present. Always close the valve of the gas bottle before dismounting the bottle.
- Pressure regulator and flexible gas hose are required for gas connection. These elements **are not** part of the supply. Contact the gas seller to obtain information about appropriate pressure regulator and gas hose.
- Use an appropriate pressure regulator, certified according to DIN EN 16129:2013.
- Use only pressure regulator and gas hoses which are appropriate for liquid gas. Take into account the data presented in the table on page 39.
- Use of inappropriate pressure regulators or gas hoses is not safe; before the use of the grill always check parts for their adaptability.
- The applied gas hose must be compliant with a standard for a given country. A gas hose may have the maximum length of 1.5 m. Damaged or worn out gas hose must be replaced.
- Place the gas bottle inside the opening intended for this purpose in the lower cupboard.
- Make sure that the gas hose connected to the gas bottle is not twisted or bent. No part of the gas hose may touch any part of the grill.



- Make sure that the gas bottle does not move during the operation of the device and that the access to the gas bottle's valve is not blocked.
- Turn all gas control knobs to "O" position and close the gas bottle valve.
- Connect the gas hose with the grill. Install the pressure regulator on the gas hose and connect it to the gas bottle valve. During the installation follow the instructions included in the Operating Manual of the pressure regulator.

### Tightness test



**DANGER!**

**Never perform the tightness test with use of open flame!**

- After connecting the gas bottle, check all connections for possible gas leaks.
- Tightness test may be performed only outdoors.
- Make sure that the gas bottle valve is closed. Use the soapsuds solution or an appropriate spray for detecting leaks.
- Prepare ca. 60 - 90 ml of the soap solution, by mixing 1 part of dishwashing liquid with 3 parts of water.
- Apply the soap solution on the gas connections. Finally connect the pressure to the gas hose by opening the gas bottle valve. The connections are tight when there are no bubbles on the soap.
- In case of leaks check connections, retighten them, and repeat the tightness test as described above.

### Replacement of burner nozzles

- The device is factory-prepared for operation with the gas type and pressure specified on the rating plate.
- When required, the device may be set to the gas pressure available in the installation country with use of special burner nozzles included in the delivery.
- **Replacement of the burner nozzles must be realized by the qualified gas systems installer!**
- The factory-installed nozzle must be replaced with the nozzle suitable for the gas pressure available in the installation country. Data for the burner nozzles are specified in table "**Classification of gas fuel and burner nozzles used in different countries**" on page 39.

- Replacement of burner nozzles must be performed for all burners.
- After the replacement place appropriate sticker on the rating plate.
- The warning instructions on the device should be replaced with the language used in the installation place.

## 5.2 Operation

### 5.2.1 Features and important tips

This BBQ Grill is safe and user-friendly.

The gas used in the device: butane for 28 to 30 mbar, propane for 37 mbar, propane-butane mixtures for 30 mbar, propane-butane mixtures for 37 mbar or propane-butane mixtures for 50 mbar. Make sure that the grill is used only with appropriate pressure and that nozzles for such a pressure were installed. Take into account the data presented in the table on page 39.

Barbeque gas grill with the output of 20,7 kW with iron cast grill grid is equipped with 4 continuously adjustable burners of stainless steel.

An additional hob was integrated in the right storage space.

Thermometer embedded in the lid and a big glass window guarantee an optimum control of grilled dishes.

Side shelves ensure sufficient space for seasoning, sauces, plates or grill cutlery.

BBQ Grill is equipped with 4 castors, which makes it easy to move it. All castors are lockable.

Dishes may be grilled on the grid with closed or open lid. When the lid is closed, it must be opened for 1 minute every 5 minutes, to release heat and prevent igniting of fat.

Grill is equipped with 2 fat collection trays. Fat collection trays must be regularly cleaned.

Appropriate ventilation allows for obtaining an optimum burn and energy efficiency of the grill. This way, the safety of users and persons located in the vicinity of the grill is ensured.

With wind speed exceeding 2 m/s the grill cannot be used downwind.

During the operation, the grill should be kept away from inflammable materials (petroleum products, solvents and all objects bearing the "flammable" label).

## 5.2.2 Operation of the device

### Before the first use

- Clean the appliance and its equipment before use. Follow the instructions in section 6. “**Cleaning and maintenance**”.
- Slide the fat collection trays (small and big one) on the rear wall of the device into the designated openings.

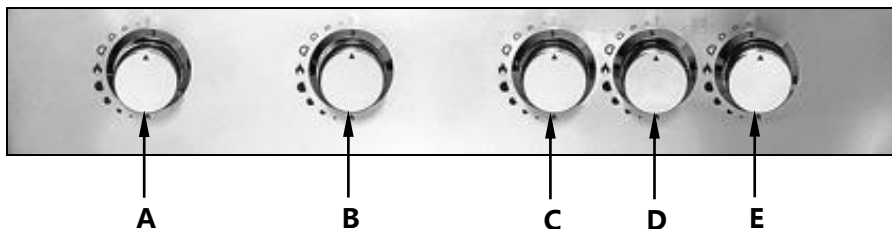


### **CAUTION!**

**Never use the device without a fat collection tray!**

- Install the grill grid and storage grill and open the right shelf if it is necessary to use a side burner hob.

### Control panel



- A** Left burner - gas control knob
- B** Round burner grill grid – gas control knob
- C** Middle burner - gas control knob
- D** Side burner – gas control knob
- E** Right burner – gas control knob

## Grill grid

Grill grid of the device consists of 4 parts:

- 2 pcs W 320 x D 206 x H 35 mm 450 mm  
Ø 305 mm
- 1 pc W 150 x D 206 x H 35 mm 450 mm

## Storage grill

- Storage grill is located over the grill grid. It is intended for keeping grilled dishes warm.



## Side burner

- The device is equipped with a side burner which is located under the right shelf. This burner may be used for heating e.g. sauces, side dishes.
- On the side burner use only pans or pots with the diameter of max. 240 mm and min. 120 mm.



## Ignition of the main burner



### **WARNING! Risk of burns!**

**Do not lean over the device during flame ignition!  
Rising flame may lead to burns.**

1. Open the lid before igniting burners.
2. Connect the gas bottle with the grill according to the operating manual of the pressure regulator.
3. Turn all gas control knobs to “O” position.
4. Open the gas bottle valve.
5. To ignite the left burner, press the left burner gas control knob and turn it 90° counterclockwise (big flame position).
6. Clicking sound indicates igniting of the burner. Check whether the burner is ignited. If the burner is not ignited, repeat the process.
7. If the burner failed to ignite after two attempts, close the gas bottle valve. Wait 5 minutes and try to ignite the burner again.
8. After ignition, adjust the flame as needed by pressing and turning the gas control knob clockwise – from the largest to the smallest flame.
9. Ignite next burners if necessary, following the above mentioned description.
10. To turn the burner off, turn a relevant gas control knob to “O” position.
11. To completely turn the grill off, close the gas bottle valve and turn all gas control knobs to “O” position.



---

## Ignition of the side burner

1. If necessary, you may ignite the side burner. First, open the cover of the right shelf.
2. Make sure that the gas control knob of the side burner is in “O” position.
3. To ignite the side burner, press the relevant gas control knob and turn it counter-clockwise to the big flame position.
4. Clicking sound indicates igniting of the burner. If the burner is not ignited, repeat the process.
5. If the burner failed to ignite after two attempts, close the gas bottle valve. Wait 5 minutes and try to ignite the side burner again.
6. After ignition, adjust the flame as needed by pressing and turning the gas control knob clockwise – from the largest to the smallest flame.
7. To turn the side burner off, turn a relevant gas control knob to “O” position to extinguish the flame.

## Instructions and device regarding grilling

- Slide the removable fat collection trays into guides under the grill grid and burners (at the rear wall of the device).



### **WARNING! Risk of burns!**

**During the operation do not touch or remove the fat collection trays. They become very hot during operation. Leave fat collection trays and their content to cool off before emptying and cleaning.**

- Before the first use, heat the device up for ca. 20 minutes without any dishes, with closed lid, to cure the coating.
- Before placing any food on the grill grid, heat up the grill. Adjust the heating level by adjusting the gas supply, depending on the grilled dishes. Read the temperature inside the device using the thermometer embedded at the front on the lid.
- Do not place grilled dishes on the grid too close to one another. Leave some space to achieve an even grilling effect.
- To evenly grill the dishes, close the lid during grilling.



**WARNING! Risk of burns!**

When grilling meat with high fat content (e.g. sausages, beef and pork meat), hot fat may splash out! Keep your distance and use protective gloves or grill cutlery with long handles.



**WARNING! Risk of burns!**

When opening the lid after grilling a hot steam escapes. Hot steam may lead to burns / scalding of shoulders, hands or face. Keep your distance and use protective gloves when opening the lid. Always use the lid handle which is thermally insulated!

- After grilling, you may place dishes on the storage grill under the lid. This way, the grilled dishes may be warm for some time afterwards.
- Use the side burner to heat up or prepare dishes or sauces in pots or pans.

### **Turning the grill off**

- Close the gas bottle valve.
- Turn all gas control knobs of the device clockwise to “O” position.
- Wait until all parts of the device cool off and clean the device according to the instructions in section 6 “**Cleaning and maintenance**”.

---

## 6. Cleaning and maintenance



### WARNING!

Before cleaning disconnect the device from the gas supply by closing the gas bottle valve and turning the gas control knobs to “O” position.

Leave the device to cool off.

The device is not suited for direct washing via water jets.

Protect the device from the water penetration.



### CAUTION!

Never use flammable or explosive liquids. Vapours may cause fire or explosion.

Do not use oven cleaning agents to clean the device!

- To clean the device use warm water with a mild cleaning agent and soft cloth.
- During cleaning, make sure that the burners and ignition are always dry. If they come into contact with water, **never** try to turn the device on. Ask the gas installer to check and possibly replace burners and ignition.

### Cleaning of external surfaces

- Keep external surfaces clean. Clean them with warm water, mild cleaning agent and soft cloth.

### Cleaning of the device interior

- Remove the food residues from the grill grid and the grill storage with a brush or cleaning cloth. Then clean it with the solution of water and dishwashing liquid. Rinse with fresh water and then leave do dry completely.
- Stubborn dirt may be removed using non-aggressive scouring powder. Finally, rinse with water.
- “**Burn up**” of the grill after each use minimizes leaving of food residues. Set the gas control knob to the highest gas supply level and leave the device working with the closed lid but without any grilled food for ca. 15 minutes.



- If the internal side of the lid seems to look as if the paint was peeling off, it is fat which was deposited there and now is peeling off. Thoroughly clean the surface with a very hot solution of water and dishwashing liquid. Rinse with fresh water and then leave the surfaces to dry thoroughly.
- Regularly clean the lower cupboard with a soft, moist cloth.

### **Cleaning of the fat collection trays**

- After the operation, leave the device to cool off. Remove a small fat collection tray and regularly empty it. Clean the fat collection tray with warm water with a mild cleaning agent. Rinse with fresh water and dry, before sliding it into the guides on the rear wall of the device.
- With thorough cleaning of the device, you may remove a big fat collection tray and wipe it with a soft, moist cloth.
- **Make sure that both fat collection trays are reinstalled in the device before it is turned on again.**

### **Cleaning of burners**

- Close the gas bottle valve and disconnect the device from the gas bottle.
- Remove the grill grids and ignition guards.



### **WARNING! Danger of burns!**

**Clogged burner may lead to fire under the device.**

- Clean the burners with a soft cloth or compressed air and then wipe with a cloth.
- Clogged burner holes should be cleaned with a device for pipe cleaning or a stiff wire (e.g. unfolded paperclip).
- Check the burner for damages (cracks or holes). If any damage is detected, immediately replace the burner with a new one. Reattach burners and check whether gas valve holes are properly placed and mounted at the burner inlet.
- Spiders or other insects may nest themselves in the nozzle or burner. This may damage the gas grill and make it unsafe to use. Clean the nozzle holes with a needle. Compressed air may help when removing small particles.

## Maintenance



### CAUTION!

Any maintenance and repair work may be performed only by a certified installer of gas installations.

We recommend annual maintenance of the device by an installer of gas installations.

- Gas hose / gas supply must be checked every month and after each replacement of the gas bottle.
- If before starting the device, the gas hose shows any signs of damage or wear, it must be replaced with an appropriate gas hose recommended by the manufacturer.

## 7. Possible Malfunctions

In case of malfunction, disconnect the device from its power source. Before contacting the service or sales agent, verify - based on the table below - whether it is possible to eliminate disruption in operation.

PROBLEM	CAUSE	SOLUTION
<b>Gas smell</b>	Leakage in gas installation	Immediately close the gas bottle valve (turn it to the right)
		Prevent any flames or sparks (do not switch on any electric devices)
		Tighten all screws of the gas installation
		Check all elements supplying gas for damages; replace the damaged parts with new original spare parts
		Check for gas leakage

PROBLEM	CAUSE	SOLUTION
<b>The burner does not ignite</b>	Gas bottle is empty	Replace the gas bottle
	Gas bottle valve is closed	Open the gas bottle valve
	Interruption in gas supply (e.g. bent gas hose)	Restore the uninterrupted gas supply (check for gas leakage)
	Clogged nozzle or ignition	Clean or replace the nozzle or ignition
<b>Too low temperature of the grill</b>	Insufficient heating time	Close the lid and turn the knob to higher settings (heat for 5 - 10 minutes)
	Gas outlets in the burner are blocked	Remove blockage in the burner

**If you cannot remove the malfunctions:**

- do not open the body,
- notify the customer service point or contact the sales agent, while providing the following information:
  - type of malfunction;
  - code number and serial number (see identification plate on device underside);
  - date of purchase.

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