



CHAR-BROIL CONVECTIVE SERIES 3 BURNER

MODEL NUMBER

468403119

468401719



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**UK
CA**

NB 0359



2531CS 0005



INSTALLER/ASSEMBLER:

Leave this manual with consumer.

CONSUMER:

Keep this manual for future reference.

Questions:

If you have questions during assembly or use of this appliance contact your local dealer.



DANGER



If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flames.
3. Open lid.
4. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.



WARNING



1. Do not store or use petrol or other flammable liquids in the vicinity of this or any other appliance.
2. A gas cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.



CAUTION



- Read and follow all safety statements, assembly instructions and use and care directions before attempting to assemble and cook.
- Some parts may contain sharp edges. Wearing protective gloves is recommended.

Grease Fires

- Putting out grease fires by closing the lid is not possible. Barbecues are well ventilated for safety reasons.
- Do not use water on a grease fire, Personal injury may result. If a persistent grease fire develops, turn knobs and gas cylinder off.
- If appliance has not been regularly cleaned, a grease fire can occur that may damage the product. Pay close attention while preheating or burning off food residue to insure that a grease fire does not develop. Follow instructions on general appliance cleaning and cleaning the burner assembly to prevent grease fires. The best way to prevent grease fires is regular cleaning of the appliance.
- Do not leave barbecue unattended while preheating or burning off food residue on HI. If barbecue has not been regularly cleaned, a grease fire can occur that may damage the product.



WARNING



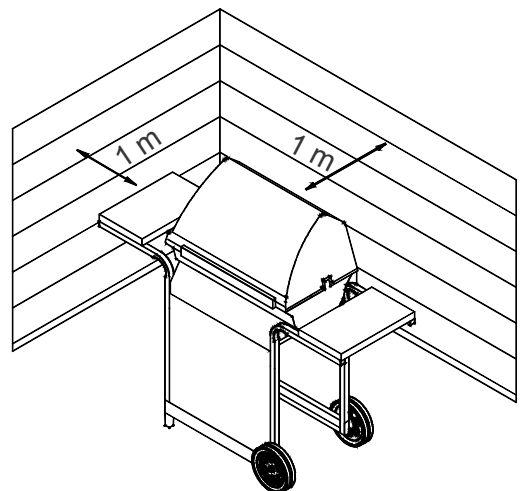
For Safe Use of Your Appliance and to Avoid Serious Injury:

- **USE OUTDOORS ONLY. NEVER USE INDOORS.**

Read the instructions before using the appliance.

Always follow these instructions.

- Do not move the appliance during use.
- Accessible parts may be very hot. Keep young children away. Do not let children operate or play near appliance.
- Turn off the gas supply at the cylinder after use.
- This appliance must be kept away from flammable materials during use.
- Do not block holes in sides or back of appliance.
- Check burner flames regularly.
- Do not block venturi openings on burner.
- Use appliance only in well-ventilated space. NEVER use in enclosed space such as carport, garage, porch, covered patio, or under an overhead structure of any kind.
- Do not use charcoal or ceramic briquets in a gas appliance.
- **DO NOT** cover grates with aluminum foil or any other material. This will block burner ventilation and create a potentially dangerous condition resulting in property damage and/or personal injury.
- **Use appliance at least 1m from any wall or surface.**
- Maintain 3m clearance to objects that can catch fire or sources of ignition such as pilot lights on water heaters, live electrical appliances, etc.



- NEVER attempt to light burner with lid closed. A buildup of non-ignited gas inside a closed appliance is hazardous.
- Always turn off gas at cylinder and disconnect regulator before moving gas cylinder from specified operating position.
- Never operate appliance with gas cylinder out of correct position specified.
- Do not modify the appliance. Any modifications is strictly prohibited. Sealed parts are not to be manipulated by the user. Do not disassemble injectors.

Safety Tips

- Before opening gas cylinder valve, check the regulator for tightness.
- When appliance is not in use, turn off all control knobs and gas.
- Use long-handled barbecue utensils and oven mitts to avoid burns and splatters. Use protective gloves when handling hot components.
- Maximum load for hot plate, if equipped, and side shelf is 4.5 Kg. Cooking vessel minimum dia 200mm and maximum dia. 260 mm. **NOTE:** Your barbecue may NOT be equipped with a Hot plate!
- The grease cup (if equipped) must be inserted into appliance and emptied after each use. Do not remove grease cup until appliance has completely cooled.
- Be very careful when you open the lid, since hot steam may escape.
- Be very careful when children, the elderly, or pets are nearby.
- If you notice grease or other hot material dripping from appliance onto valve, hose or regulator, turn off gas supply at once. Determine the cause, correct it, then clean and inspect valve, hose, and regulator before continuing. Perform a leak test.
- Do not store objects or materials inside the appliance cart enclosure that would block the flow of combustion air to the underside of either the control panel or the firebox bowl.
- DO NOT disconnect or change gas container within 3m of an open flame or other ignition source.

Cylinder Placement

Cylinder cannot be placed under or in the appliance. Cylinders are to be placed to the side and rear of the appliance. Cylinders are to be a maximum diameter of 345mm and maximum height of 600mm. Cylinders placed on the ground shall not be placed under the hot plate.

Regulator Requirements

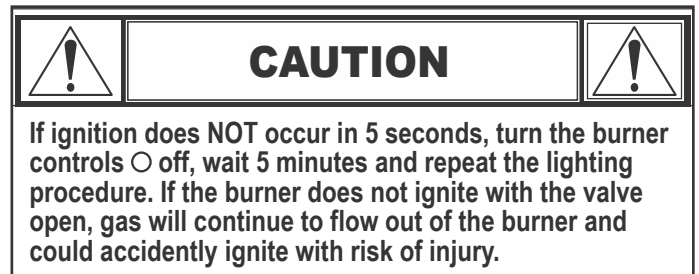
A regulator must be used with this appliance. Use only gas regulator supplied with your barbecue. If a regulator is not supplied then use only regulator certified according to EN16129 (Flow rate max. 1.5 kg/h) and approved for your country and gas specified in Technical Data.

Hose Requirements

Use only approved hose which is certified to appropriate EN standard and does not exceed 1.5m length. For Finland, the hose length shall not exceed 1.2m. Before each use, check to see if hoses are cut or worn. Make sure hose is not kinked. Make sure that when connected hose does not touch any warm surfaces. Replace damaged hoses before using appliance. Replace hose as required by national requirements.

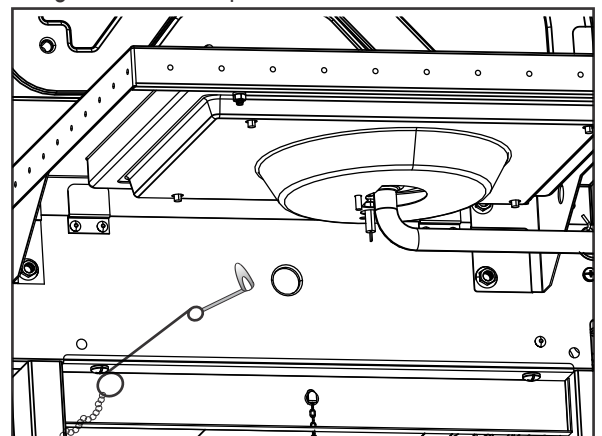
Ignitor Lighting

- **Do not lean over barbecue while lighting.**
 1. Turn gas burner control valves to ○ (off).
 2. Open lid during lighting or re-lighting.
 3. Turn ON gas at LP cylinder.
 4. To ignite, push and turn ignition burner knob to 🔥 HIGH. Immediately, push and hold ELECTRONIC IGNITOR button until the burner lights.
 5. If ignition does NOT occur in 5 seconds, turn the burner controls off ○, wait 5 minutes and repeat the lighting procedure.
 6. To ignite remaining burners, push and turn knob to the HIGH position starting with the burners closest to the IGNITION BURNER first.



Match-Lighting

- **Do not lean over barbecue while lighting.**
 1. Turn gas burner control valves to ○ (off).
 2. Open lid during lighting or re-lighting.
 3. Turn ON gas at LP cylinder.
 4. Place match into match holder (hanging from side panel of barbecue). Light match; then light burner by placing match through the match light hole on side of barbecue. Immediately push in and turn burner knob to the 🔥 HIGH position. Be sure burner lights and stays lit.
 5. Light adjacent burners in sequence by pushing knobs in and turning to the 🔥 HIGH position.



Leak Testing Valves, Hose and Regulator

Leak test before first use, at least once a year, and every time the cylinder is changed or disconnected.

1. Turn all appliance control knobs to ○.
2. Be sure regulator is tightly connected to gas cylinder.
3. Turn on Gas. If you hear a rushing sound, turn gas off immediately. There is a major leak at the connection. Correct before proceeding.
4. Brush soapy solution (mixture of half soap and half water) onto hose connections.
5. If growing bubbles appear, there is a leak. Turn off gas at cylinder immediately and check tightness of connections. If leak cannot be stopped do not try to repair. Call for replacement parts.
6. Always turn off gas at cylinder after performing leak test.

IF APPLIANCE FAILS TO LIGHT

- Make sure gas is turned on at cylinder.
- Make sure there is gas in the cylinder.
- Does the ignitor make a sparking noise?
 - If yes check for spark at burner.
 - If no spark check for damaged or loose wires.
- If wires are OK check for cracked or broken electrode, replace if needed.
- If wire or electrodes are covered by cooking residue, clean electrode tip with alcohol wipe if needed.
- If needed replace wires.
- If no sound check battery.
- Make sure battery is installed correctly.
- Check for loose wire connection at module and switch.
- If ignitor continues to not work then use match.

	CAUTION	
<h3>SPIDER ALERT!</h3> <p>SPIDER AND WEBS INSIDE BURNER</p> 		
<p>If your barbeque is getting hard to light or the flame is weak, check and clean the venturis and burners.</p> <p>Spiders or small insects are known to create “flashback” problems by building nests and laying eggs in the barbeque’s venturi or burner obstructing the flow of gas. The backed-up gas can ignite behind the control panel. This flashback can damage your barbeque and cause injury. To prevent flashbacks and ensure good performance, the burner and venturi tube assembly should be removed and cleaned whenever the barbeque has been idle for an extended period of time.</p>		

Cleaning the Burner Assembly

Follow these instructions to clean and/or replace parts of burner assembly or if you have trouble igniting barbecue.

1. Turn gas off at control knobs and LP cylinder.
2. Remove cooking grates and heat tents.
3. Remove carryover tubes and hardware securing burners.
4. Detach electrode from burner.

NOTE: Removal/Detachment method will depend on the burner configuration. See different configurations in illustrations below.

5. Carefully lift each burner up and away from valve openings.

We suggest three ways to clean the burner tubes. Use the one easiest for you.

- A.** Bend a stiff wire (a light weight coat hanger works well) into a small hook. Run the hook through each burner tube several times.



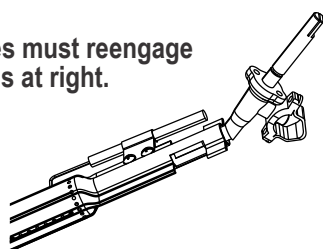
- B.** Use a narrow bottle brush with a flexible handle (do not use a brass wire brush). Run the brush through each burner tube several times.

- C. Wear eye protection:** Use an air hose to force air into the burner tube and out the burner ports. Check each port to make sure air comes out each hole.

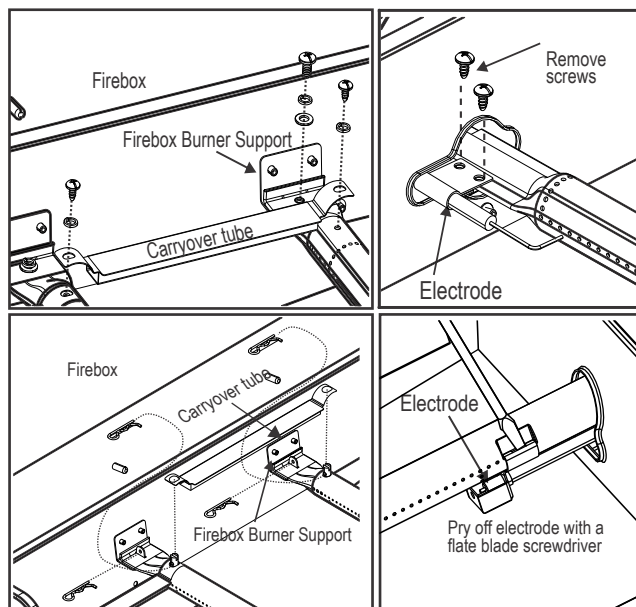
6. Wire brush entire outer surface of burner to remove food residue and dirt.
7. Clean any blocked ports with a stiff wire such as an open paper clip.
8. Check burner for damage due to normal wear and corrosion, some holes may become enlarged. If any large cracks or holes are found, replace burner.

VERY IMPORTANT: Burner tubes must reengage valve openings. See illustrations at right.

Correct burner-to-valve engagement



9. Attach electrode to burner.
10. Carefully replace burners.
11. Attach burners to brackets on firebox.
12. Reposition carryover tubes and attach to burners. Replace heat tents and cooking grates.
13. Before cooking again on barbecue, perform a "Leak Test" and "Burner Flame Check".



Storing Your Appliance

- Clean cooking grates.
- Store in dry location.
- When gas cylinder is connected to appliance, store outdoors in a well-ventilated space and out of reach of children.
- Cover appliance if stored outdoors.
- Store appliance indoors ONLY if gas cylinder is turned off and disconnected, removed from appliance and stored outdoors.
- When removing appliance from storage check for burner obstructions.

General Appliance Cleaning

- Clean appliance often, preferably after each cookout. If a bristle brush is used to clean any of the appliance cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to barbecuing. It is not recommended to clean cooking surface while appliance is hot. Appliance should be cleaned at least once a year.
- Do not mistake brown or black accumulation of grease and smoke for paint. Interiors of gas barbecues are not painted at the factory (and should never be painted). Apply a strong solution of detergent and water or use a appliance cleaner with scrub brush on insides of appliance lid and bottom. Rinse and allow to completely air dry. Do not apply caustic appliance/oven cleaner to painted surfaces.
- Plastic parts: Wash with warm soapy water and wipe dry.
 - Do not use citrisol, abrasive cleaners, degreasers or a concentrated appliance cleaner on plastic parts. Damage to and failure of parts can result.
- Porcelain surfaces: Because of glass-like composition, most residue can be wiped away with baking soda/water solution or specially formulated cleaner. Use nonabrasive scouring powder for stubborn stains.
- Painted surfaces: Wash with mild detergent or nonabrasive cleaner and warm soapy water. Wipe dry with a soft nonabrasive cloth.
- Stainless steel surfaces: To maintain your appliance's high quality appearance, wash with mild detergent and warm soapy water and wipe dry with a soft cloth after each use. Baked-on grease deposits may require the use of an abrasive plastic cleaning pad. Use only in direction of brushed finish to avoid damage. Do not use abrasive pad on areas with graphics.
- Cooking surfaces: If a bristle brush is used to clean any of the appliance cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to barbecuing. It is not recommended to clean cooking surfaces while appliance is hot.

Stainless steel

There are many different types (alloys) of materials that are regarded as stainless steel.

A common trait of these different types is that they may corrode (oxidize), depending on the conditions they are subjected to.

This applies to your new barbecue as well.

To ensure your barbecue retains its looks and functionality for many years, please follow the advice below.

- 1) If the barbecue has become wet or damp, make sure to wipe it dry using a cloth in order to prevent surface corrosion.
- 2) Stainless steel can rust under certain conditions. This can be caused by environmental conditions such as chlorine or salt water, or improper cleaning tools such as wire or steel wool. It can also discolor due to heat, chemicals, or grease build-up.
- 3) To maintain your appliance's high quality appearance, wash with mild detergent and warm soapy water and wipe dry with a soft cloth after each use. Baked-on grease deposits may require the use of an abrasive plastic cleaning pad. Use only in direction of brushed finish to avoid damage. Do not use abrasive pad on areas with graphics.
- 4) Grease the internal parts of the barbecue and the grids with cooking oil.

Please note:

To avoid scratching the surface and providing a basis for rust, never use steel wool or similar when cleaning stainless steel.

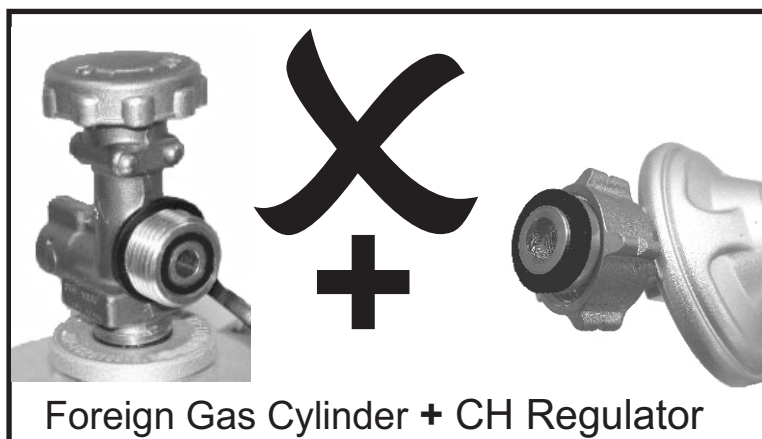
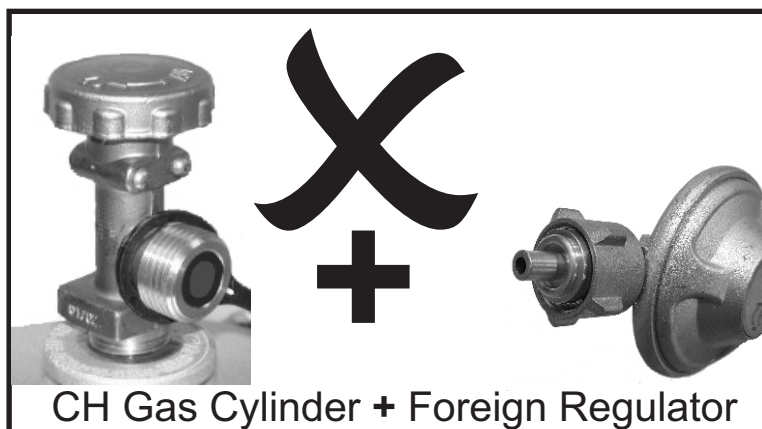
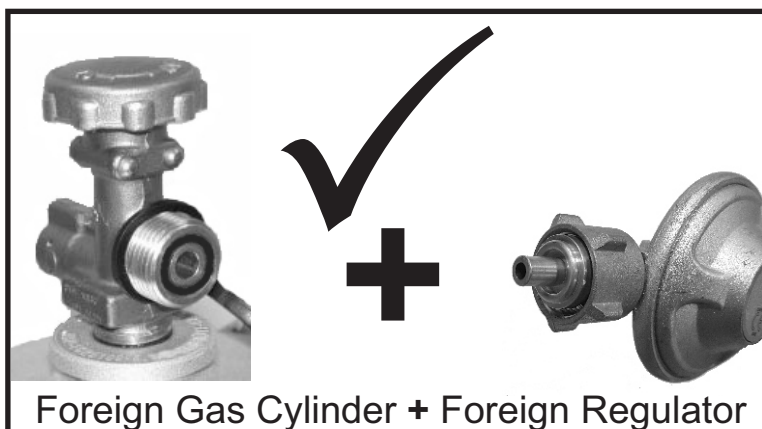
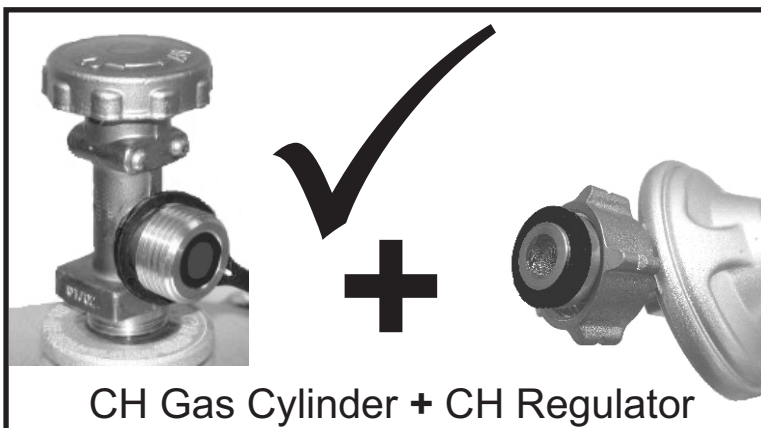
When cleaning, work in the same direction the stainless steel was brushed in – 'with the grain'.

Cleaning with abrasives may leave scratches.

Storing the barbecue near a coast, swimming pool or spa will cause the barbecue to corrode (oxidize).

Cover your barbecue for rust protection.

IMPORTANT! PLEASE READ!



A regulator must be used with this appliance. Use only the gas regulator supplied with your barbecue. If a regulator is not supplied then use only a regulator certified according to EN16129 (Flow rate max. 1.5 kg/h) and approved for your country and gas specified in Technical Data.

For Switzerland Only

There is a danger of fire and explosion with gas appliances which are equipped with foreign pressure regulators and are not compatible with the gas tanks and gas regulators available in Switzerland

Due to the different sealing systems, it is impossible to properly seal the regulator to the gas tank. Gas will escape here and can be ignited by flame or sparks. A life-threatening explosion, and/or property damage can result. Swiss and German tanks and regulators cannot be intermixed.

For safety reason, please check your grill regulator and gas tank connection and make sure it follows in one of the allowed cases shown in the pictures.

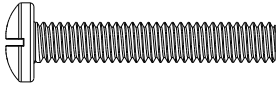
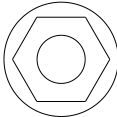
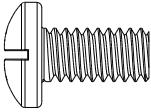

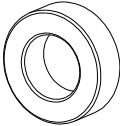
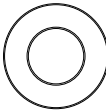
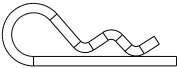
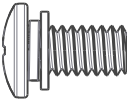

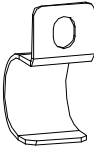
Perform a leak check each time you connect your grill to the gas tank.

TECHNICAL DATA
CHAR-BROIL, GmbH

Appliance Name	Gas Barbeque/Gas Grill			
Total Nominal Heat Input	10,55 kW (768g/h)		10,55 kW (768g/h)	
Gas Category	I3+(28-30/37)	I3B/P(30)	I3B/P(50)	
Model No.	468403119		468401719	
Gas Type	Butane	Propane	Butane, Propane or their mixtures	Butane, Propane or their mixtures
Gas Pressure	28-30 mbar	37 mbar	30 mbar	50 mbar
Injector Size (Dia. mm)	Barbecue: 0,93 x 3 pcs		Barbecue: 0,93 x 3 pcs	Barbecue: 0,80x 3 pcs
	Hotplate: N/A		Hotplate: N/A	Hotplate: N/A
Destination Countries	GB, FR, BE, ES, IT, PT, CZ, SK, CH, CY, GR, IE, LT, LU, LV, SI		DK, NO, NL, SE, FI, IS, CZ, IT, SK, BG, CY, EE, HR, HU, LT, LU, LV, MT, RO, SI, TR	AT, DE, CH, LU, SK

1.5 VDC Battery

HARDWARE LIST/ LISTA DE HERRAJES/ LISTE DES FERRURES

Key/ Réf./ Clave	Description/ Description/ Descripción	Picture/ Illustré/ Ilustra	Qty/ Qté/ Cant
A	1/4-20X1-1/2" Machine Screw		4
B	1/4-20 Flange Nut		6
C	1/4-20X1/2" Screw		17
D	#8X3/8" Sheet Metal Screw		9
E	Axle Spacer		2
F	Axle Washer		1
G	Hitch Pin		1
H	#10X1/2" Screw Assembly		6
J	6.5mm Al Flat Washer		2
K	Regulator Hose Clip		1

REPLACEMENT PARTS LIST

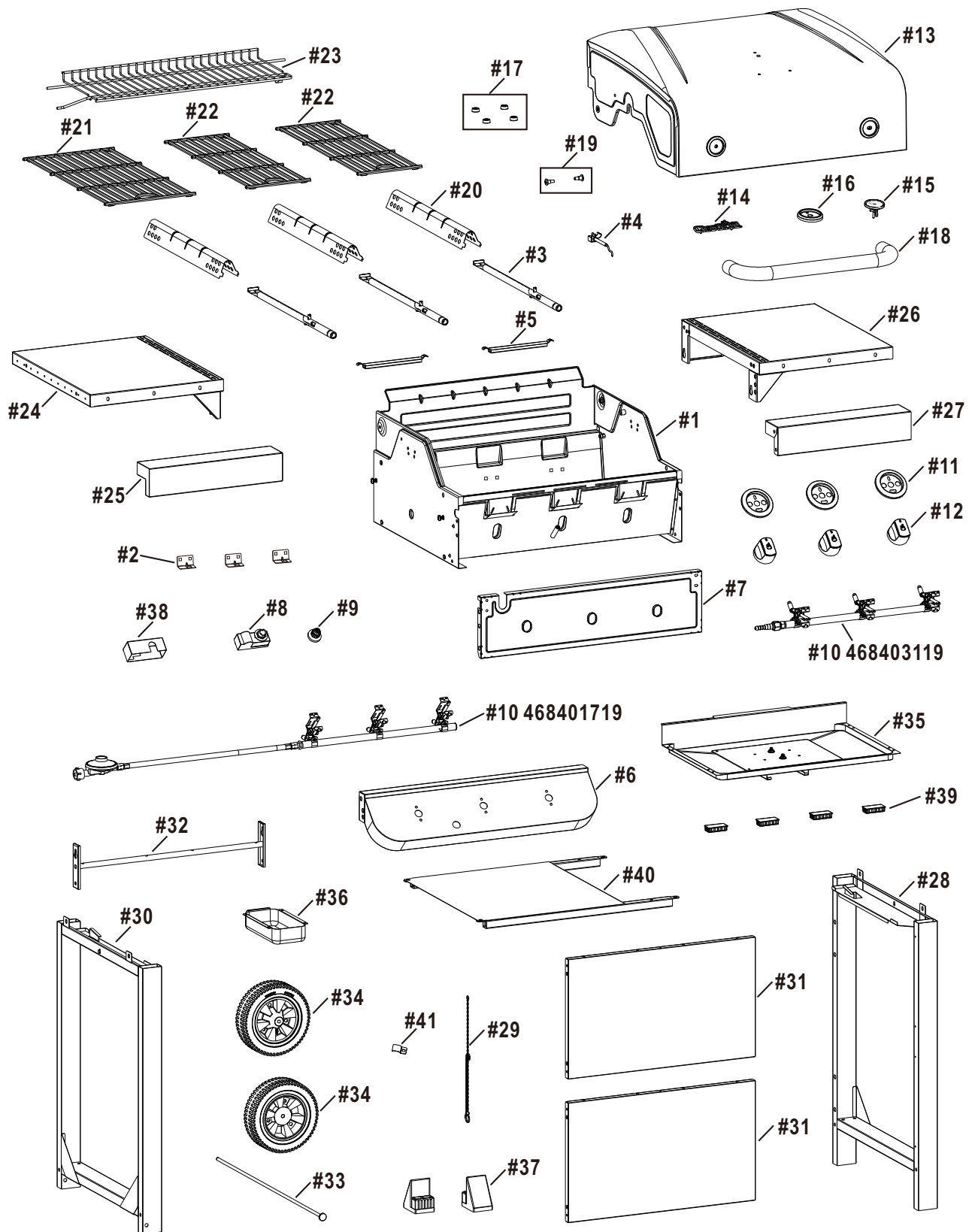
Key	Qty	Description
1	1	FIREBOX
2	3	BURNER BRACE
3	3	TUBE BURNER
4	1	ELECTRODE, MAIN BURNER
5	2	CARRY OVER TUBE
6	1	CONTROL PANEL, MAIN
7	1	LOWER CONTROL PANEL
8	1	ELECTRONIC IGNITION MODULE
9	1	BUTTON, F/ EI MODULE
10	1	VALVE/ HOSE/ REGULATOR
11	3	BEZEL F/ KNOB
12	3	CONTROL KNOB
13	1	TOP LID
14	1	LOGO PLATE
15	1	TEMPERATURE GAUGE
16	1	BEZEL, F/ TEMPERATURE GAUGE
17	4	LID BUMPER, RECTANGLE
18	1	LID HANDLE
19	1	TOP LID HARDWARE
20	3	HEAT TENT
21	1	COOKING GRATE
22	2	COOKING GRATE (NARROW)
23	1	SWING AWAY GRID
24	1	LEFT SIDE SHELF
25	1	FASCIA, F/ LEFT SHELF
26	1	RIGHT SIDE SHELF
27	1	FASCIA, F/ RIGHT SHELF
28	1	CART, RIGHT SIDE
29	1	MATCH HOLDER
30	1	CART, LEFT SIDE
31	2	FRONT PANEL
32	1	REAR BRACE
33	1	AXLE ROD
34	2	WHEEL

Key	Qty	Description
35	1	GREASE TRAY
36	1	GREASE PAN
37	2	LEG EXTENDER
38	1	HEAT SHIELD, F/ EI MODULE
39	4	LEG CAP
40	1	BOTTOM SHELF
41	1	HOSE CLIP

NOT Pictured

...	1	PRODUCT GUIDE, EUROPE
...	1	HARDWARE PACK

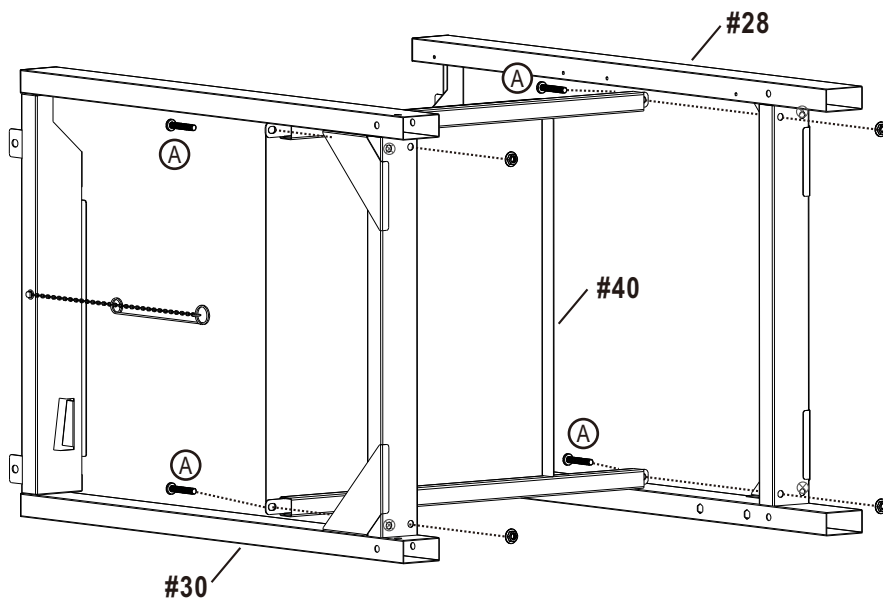
REPLACEMENT PARTS DIAGRAM



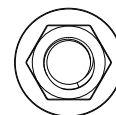
ASSEMBLY

1

Place left (#30) and right part (#28) on the back.
Place the lower board (#40) at the holes and screw it tight.

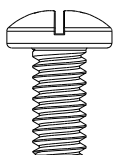


(A) x4



(B) x4

2



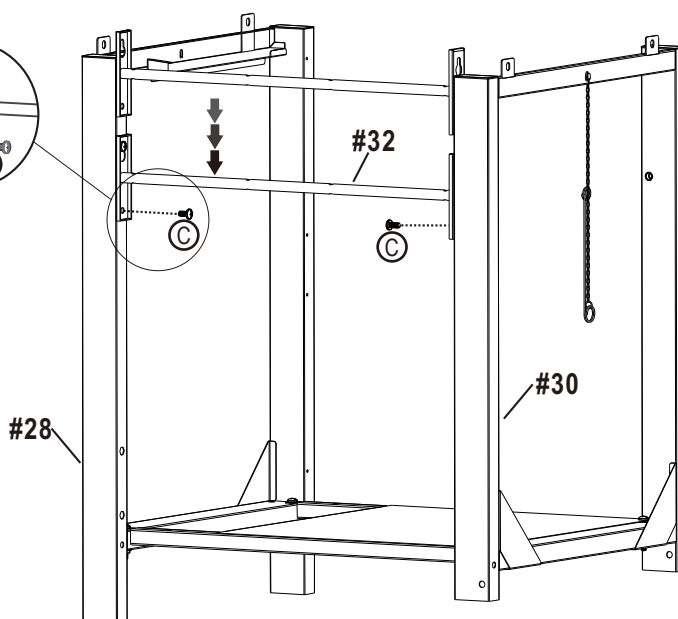
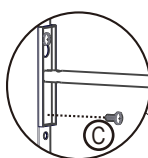
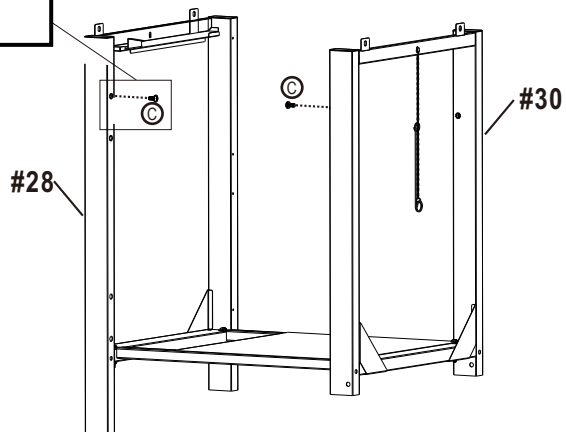
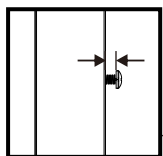
(C) x4

2ND

Hook the REAR BRACE (#32) into the fixed screws, pull it down and fix it with additional screws.

1ST

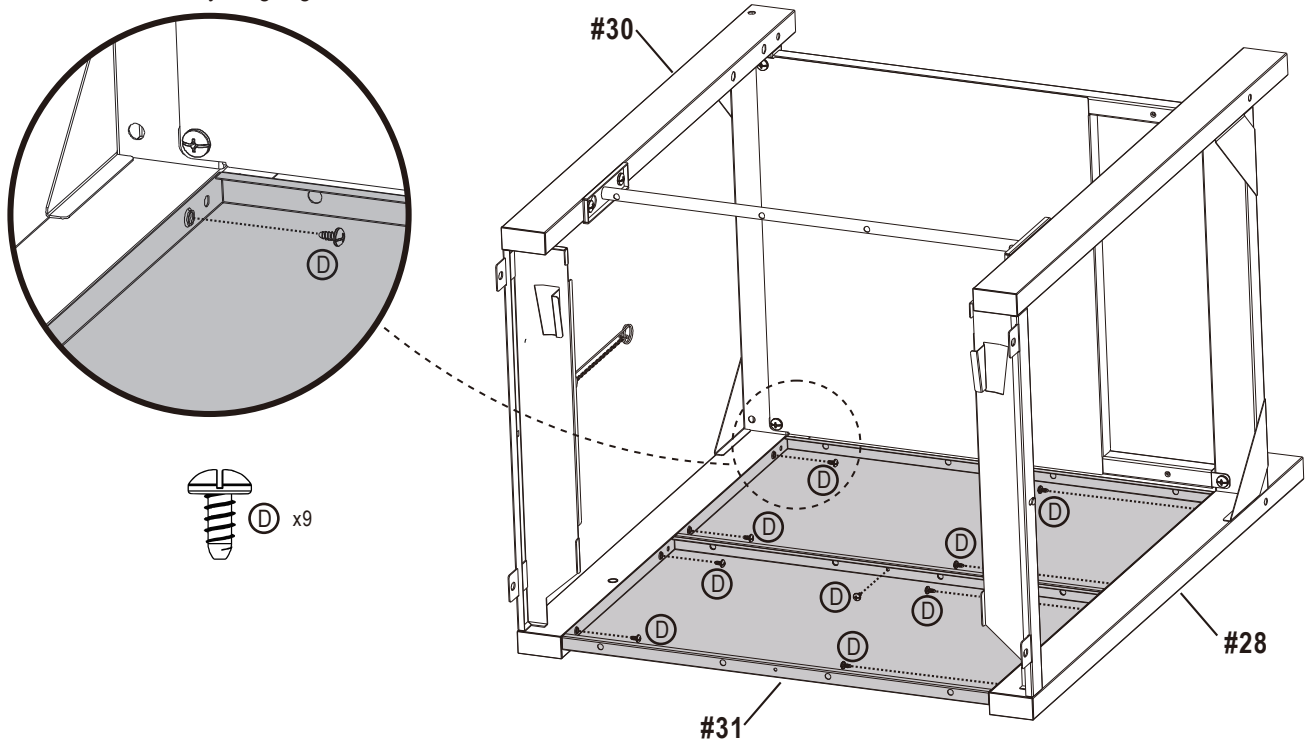
Leave the undercarriage in place and do not "straighten up".



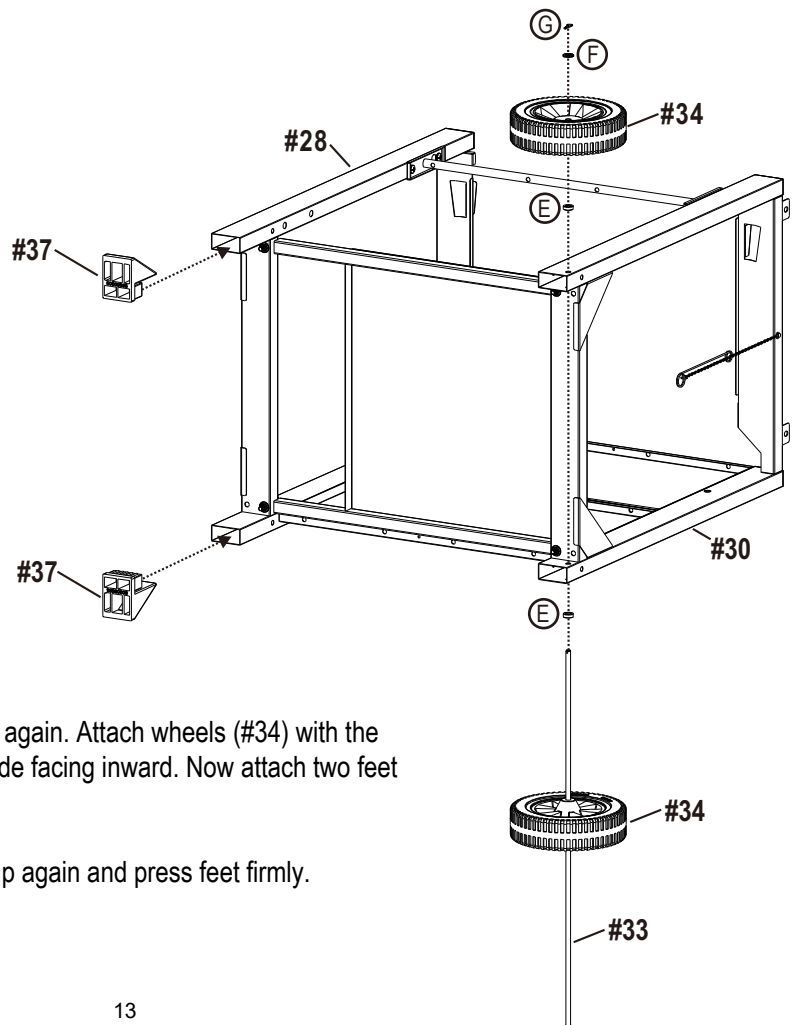
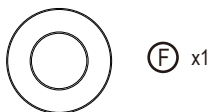
NOTE: Left part (#30) is shorter because tires will be mounted there later.

3

Tilt the lower carriage of the grill forward and place the two front panels (#31). Then screw everything together.

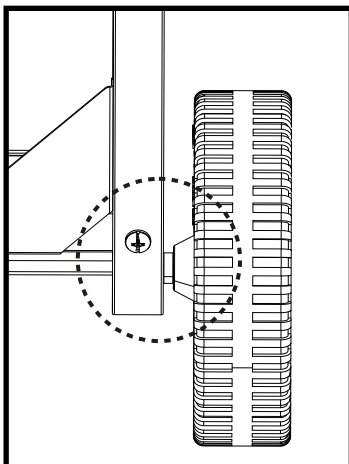


4

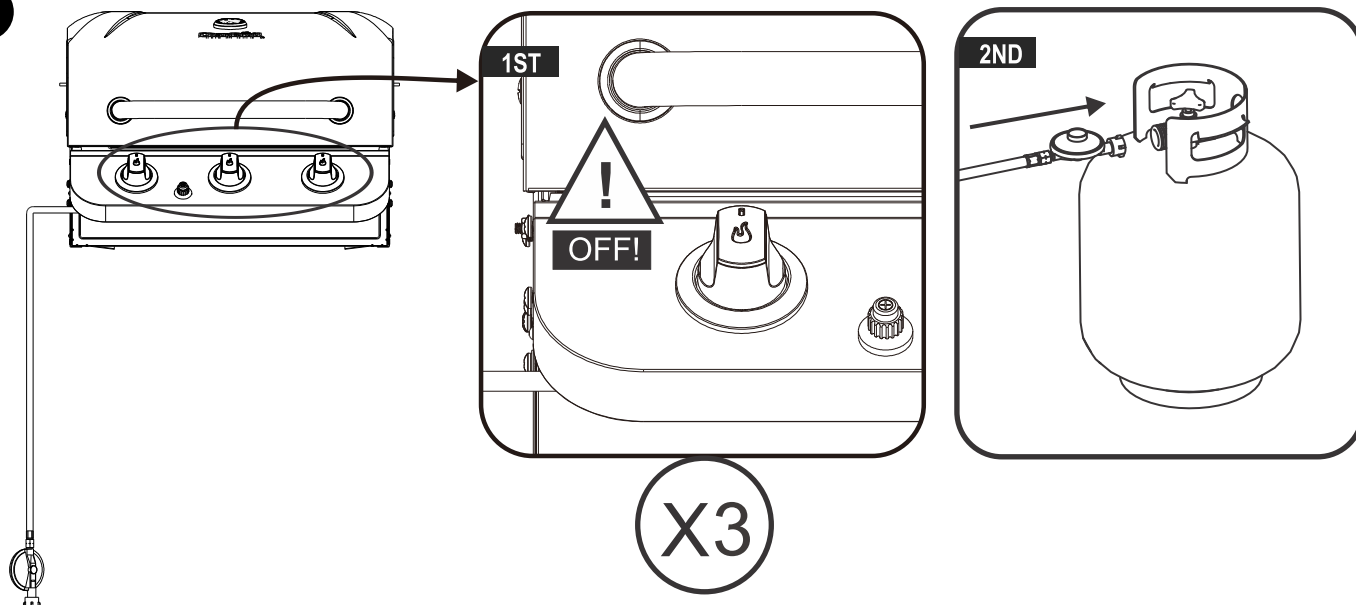


Lay down again. Attach wheels (#34) with the pointed side facing inward. Now attach two feet (#37).

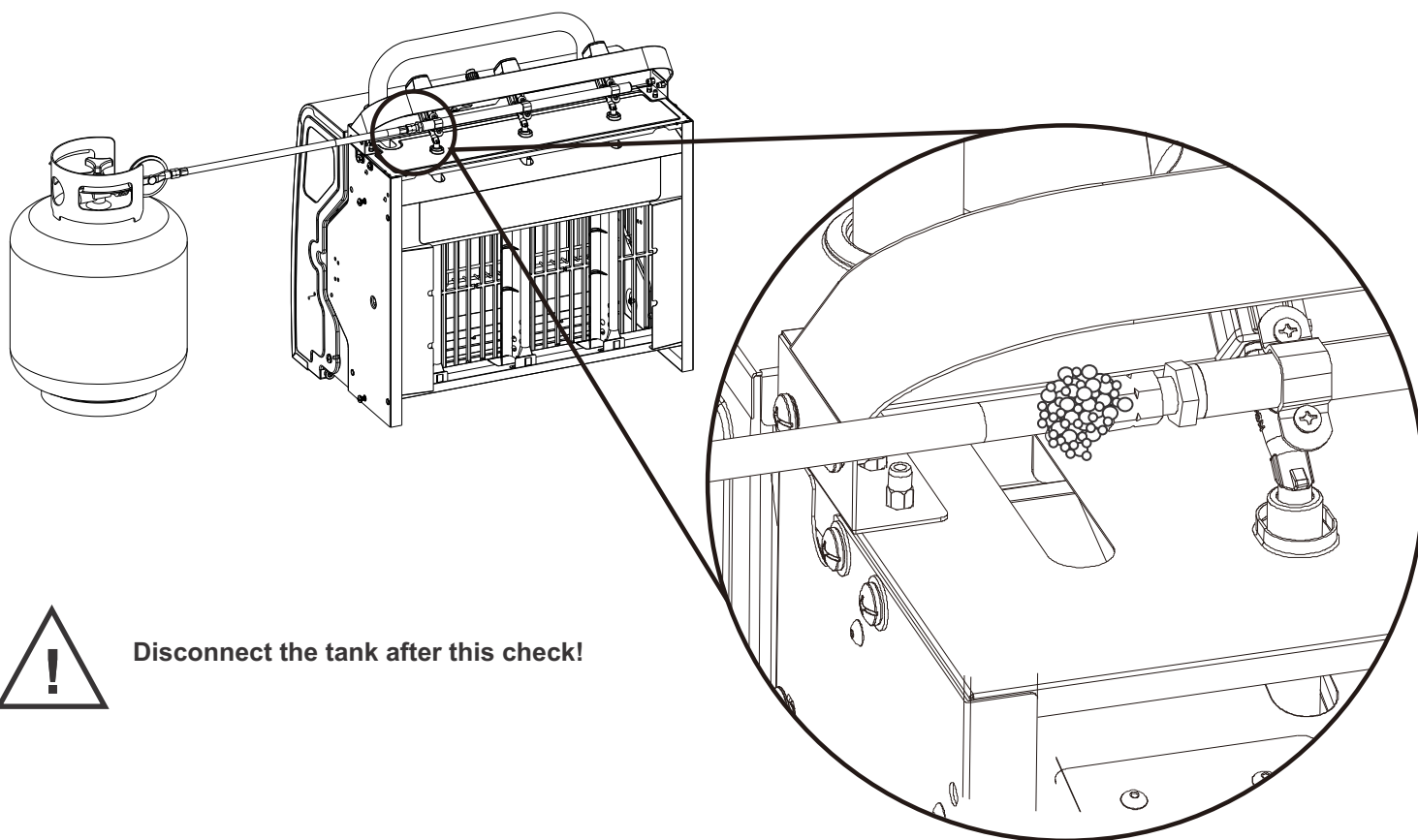
TIP: Set up again and press feet firmly.



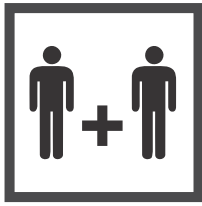
5



Turn off the gas supply before connecting the cartridge.



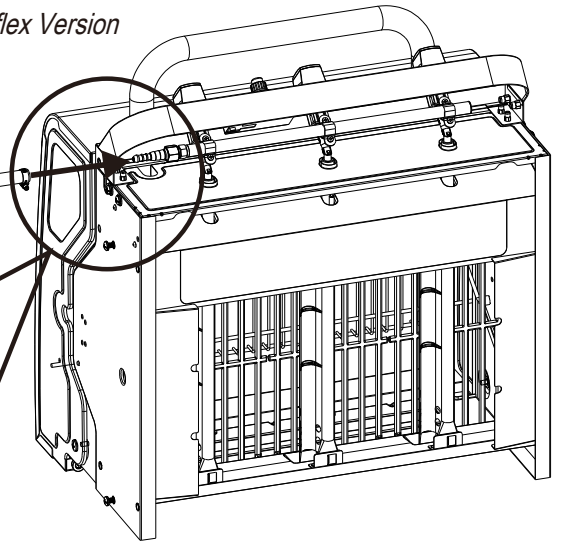
!



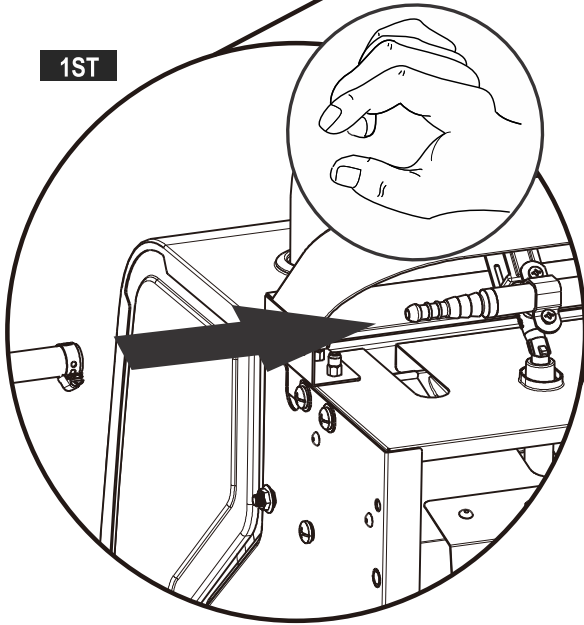
Leak check for models - 468403119 *Euroflex Version*



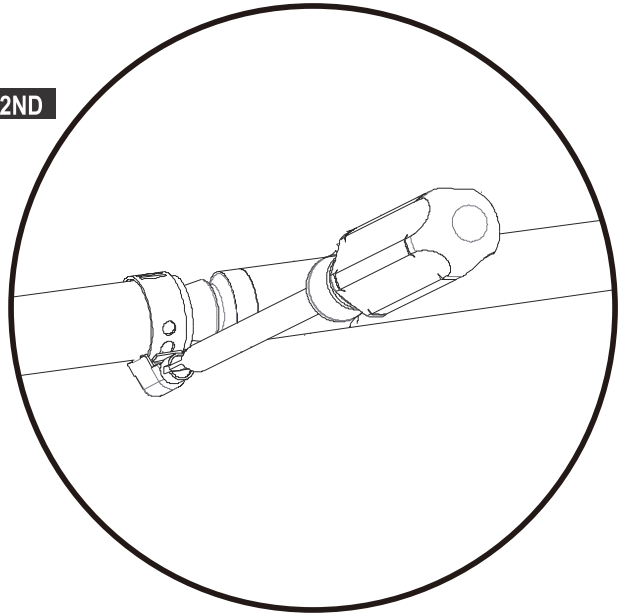
X1



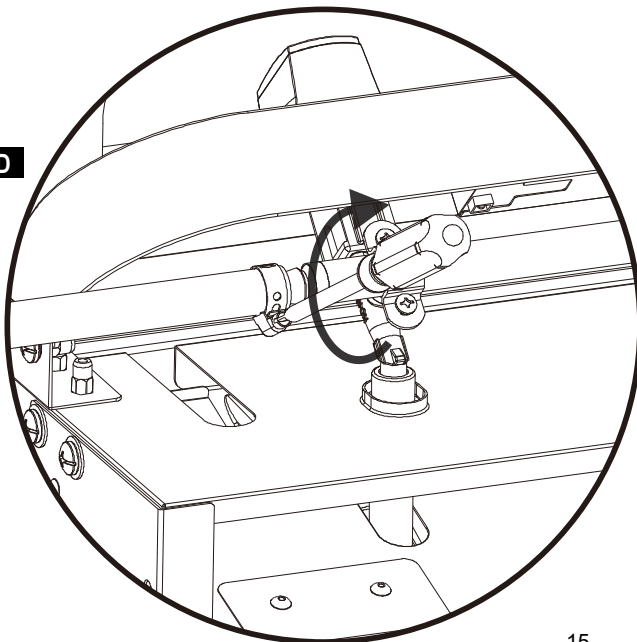
1ST



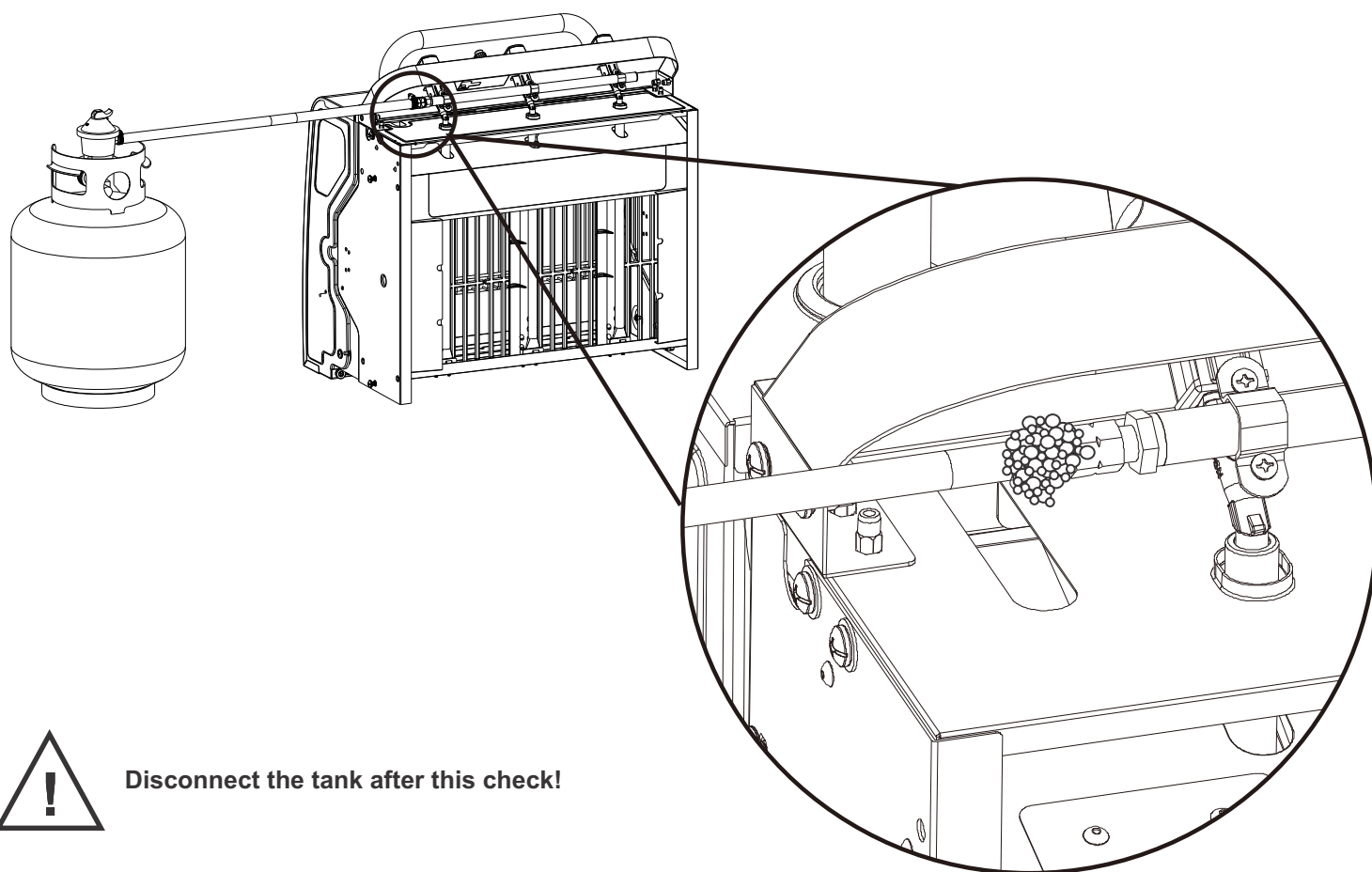
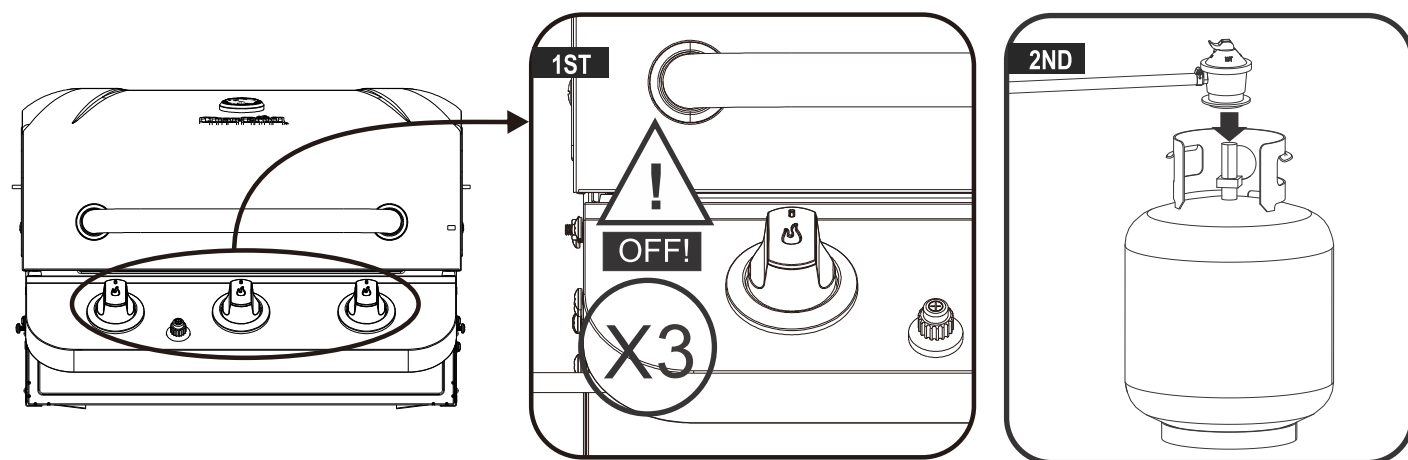
2ND



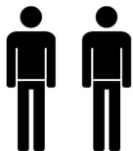
3RD



TIGHTEN SECURELY!

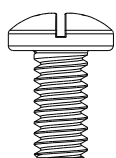


6

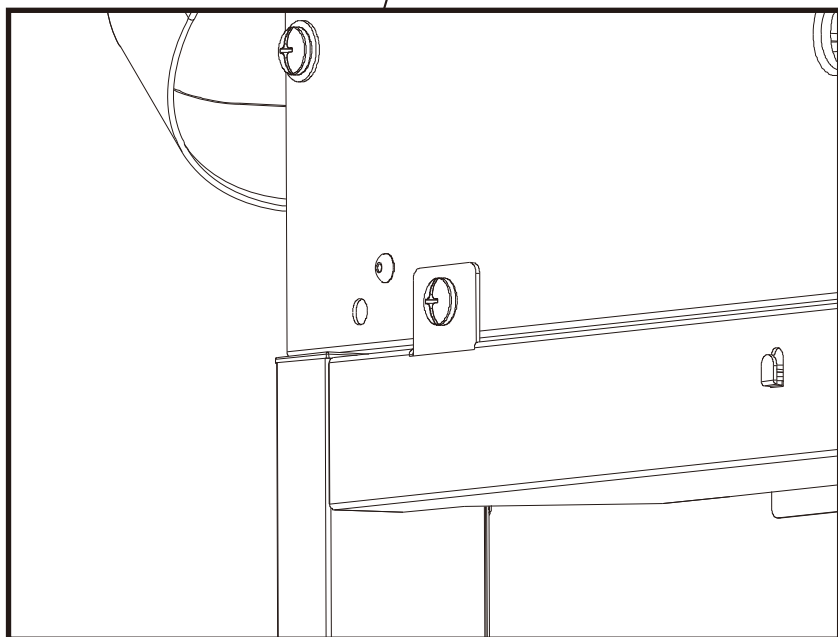
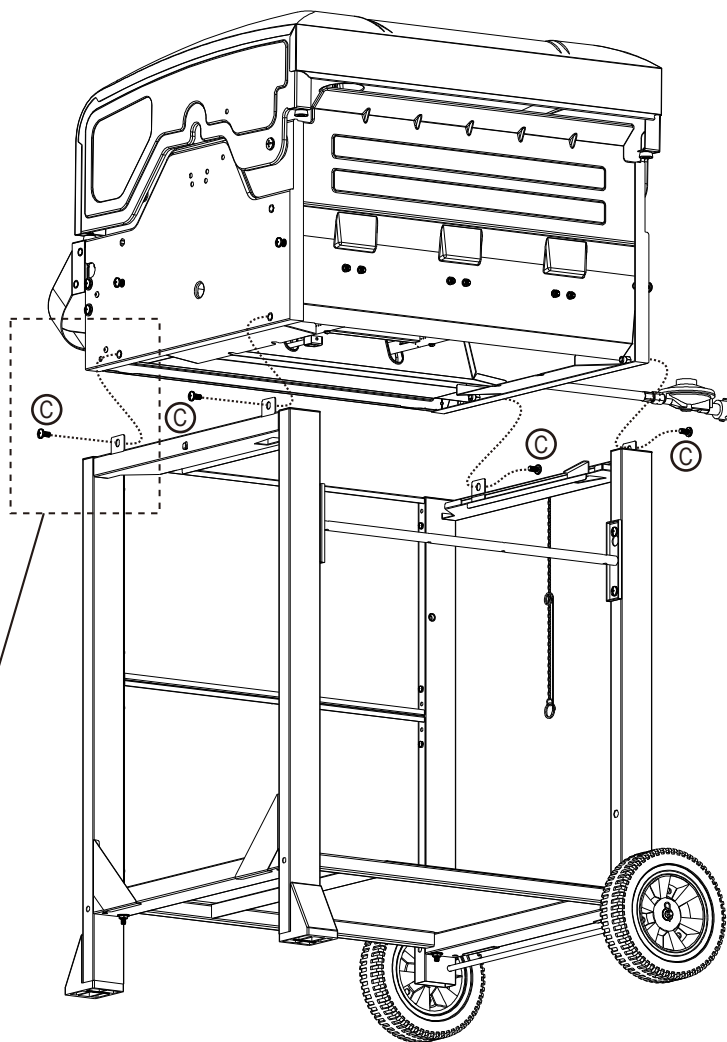


Set up the lower carriage of the grill and put on the upper part.

NOTE: Tabs must be on the outside. Fasten with screws.



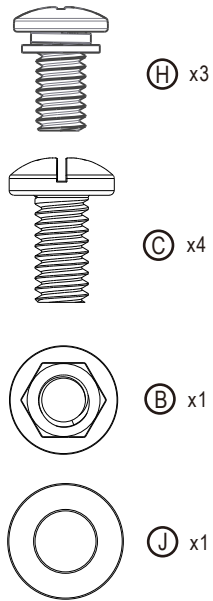
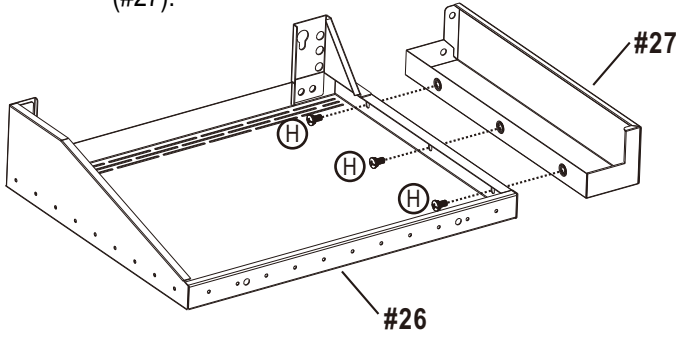
Ⓒ x4



7

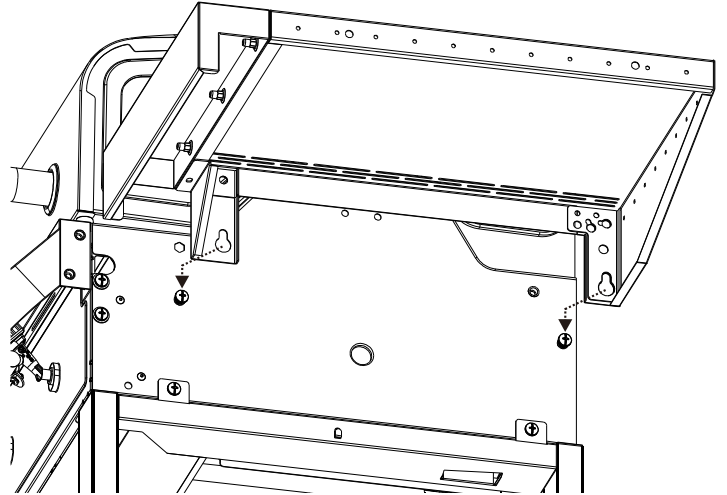
1ST

Connect right side tray (#26) to dashboard (#27).

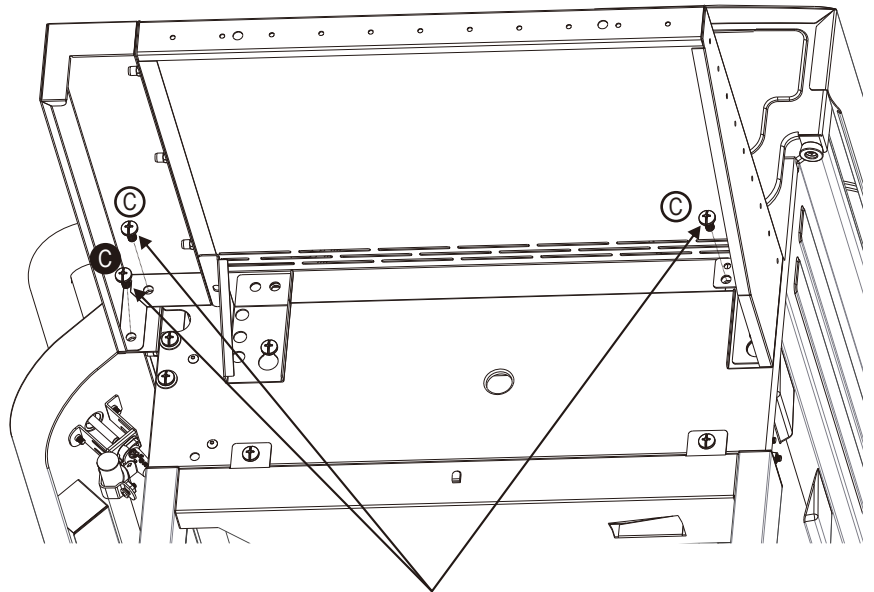


2ND

Place right side tray (#26) on existing screws.



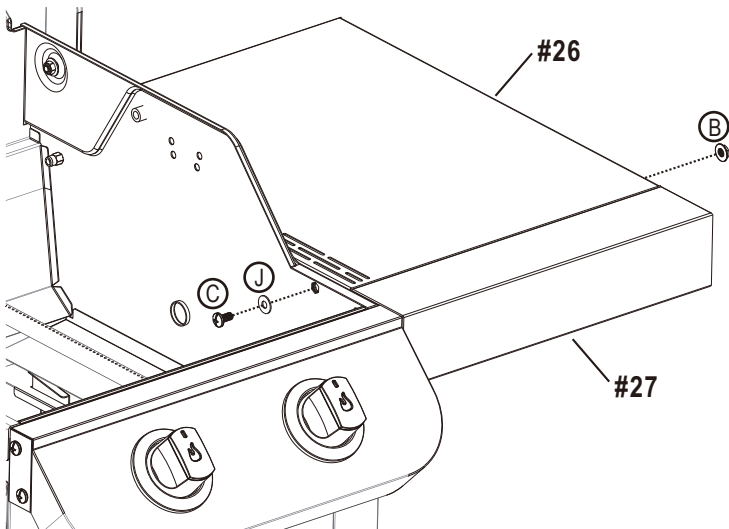
3RD



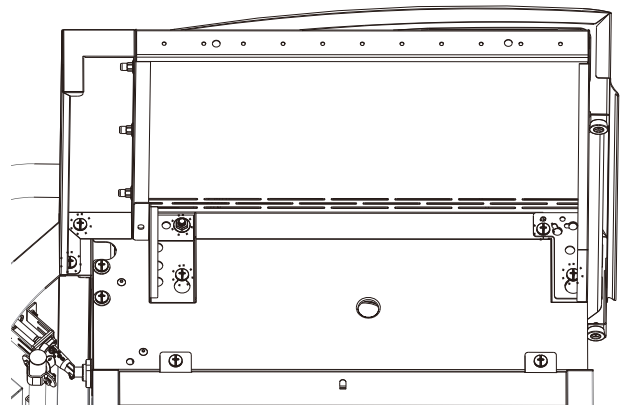
4TH

Screw everything tight.

NOTE: Do Not Tighten the screws



5TH



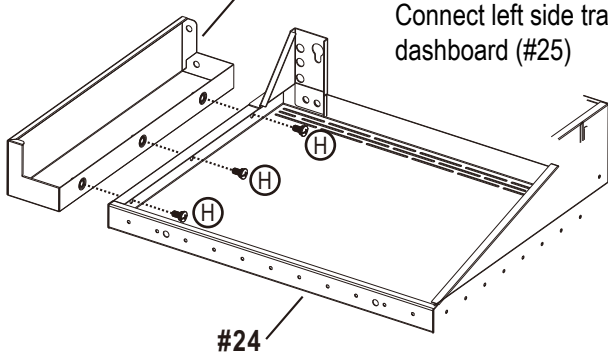
NOTE: Tighten the screws

8

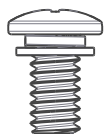
#25

1ST

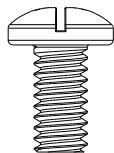
Connect left side tray (#24) with dashboard (#25)



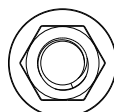
#24



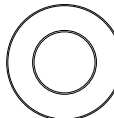
(H) x3



(C) x4



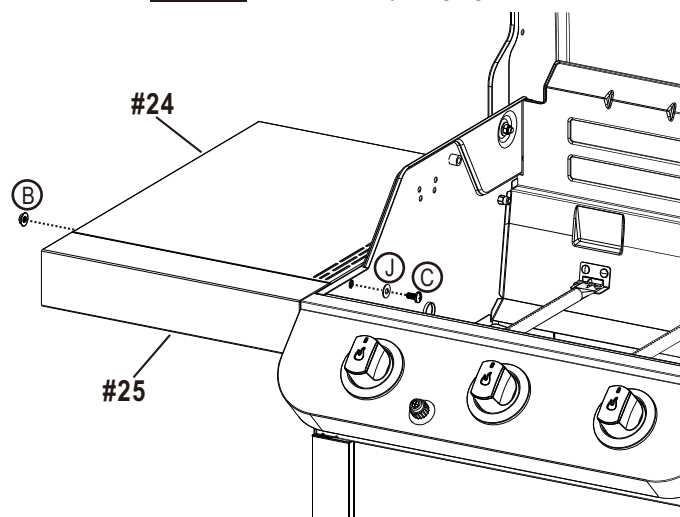
(B) x1



(J) x1

4TH

Screw everything tight.

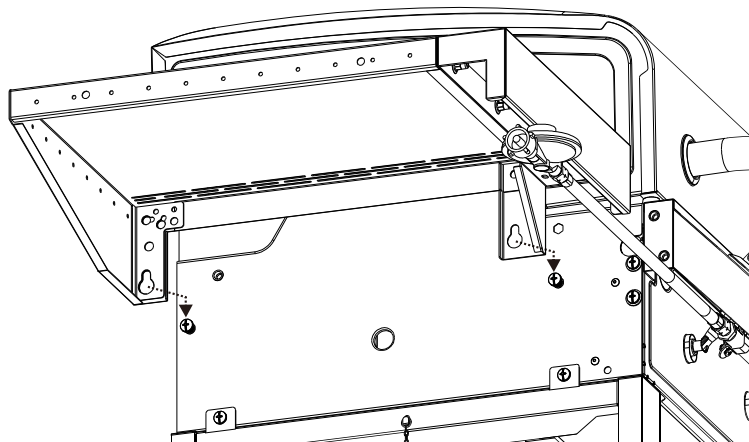


#24

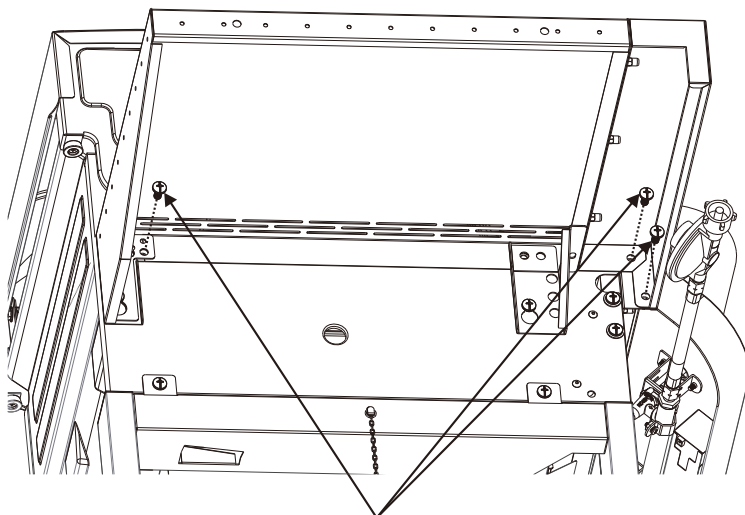
#25

2ND

Place the left side tray on the existing screws.

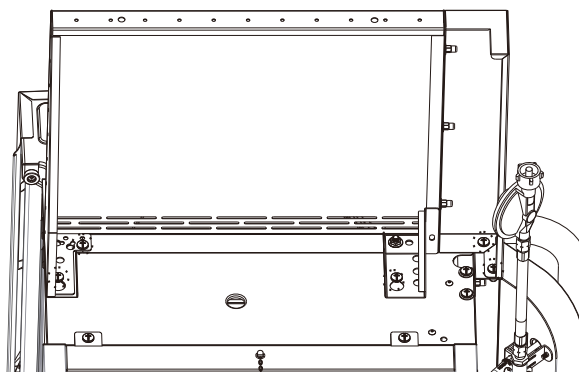


3RD



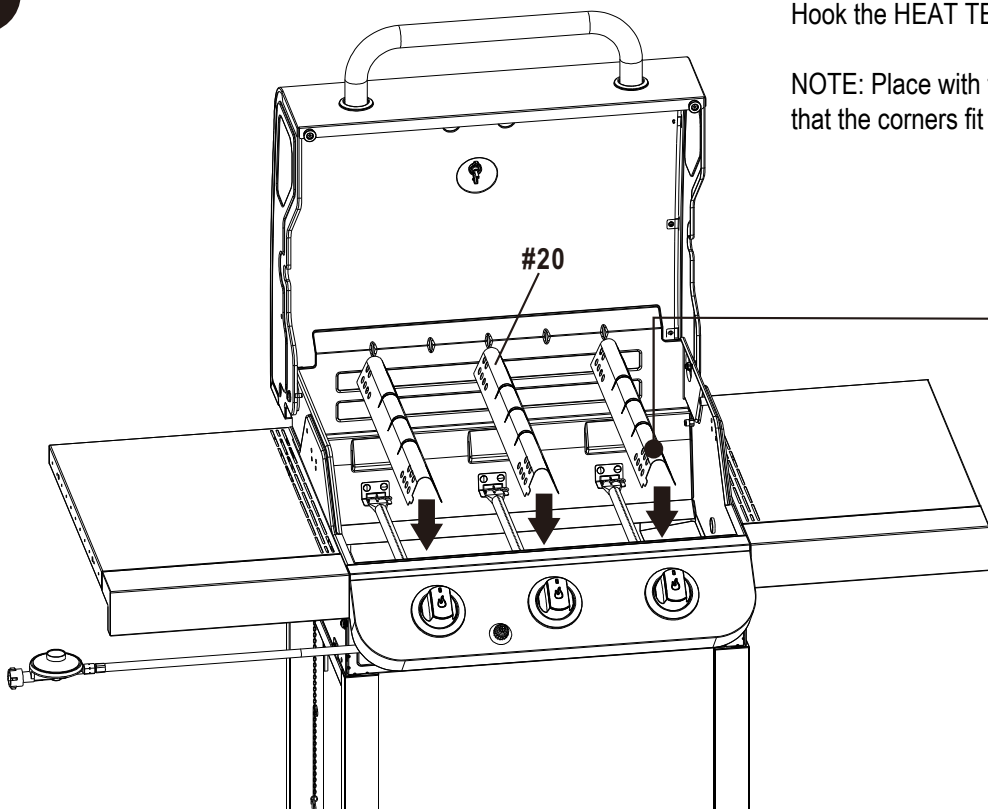
NOTE: Do Not Tighten the screws

5TH



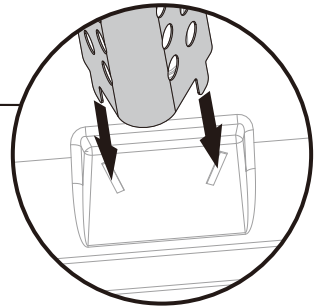
NOTE: Tighten the screws

9



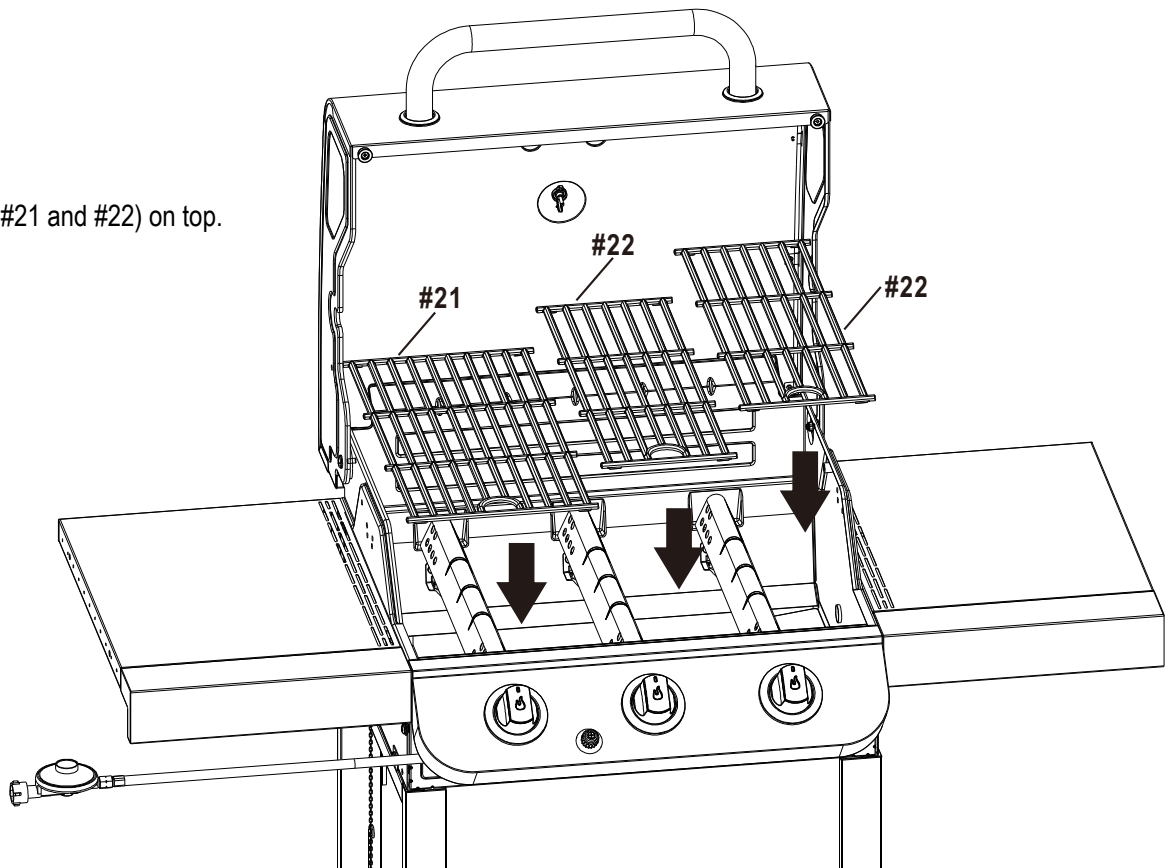
Hook the HEAT TENT (#20) from the top.

NOTE: Place with the tip facing up and so that the corners fit into the pre-made slots.

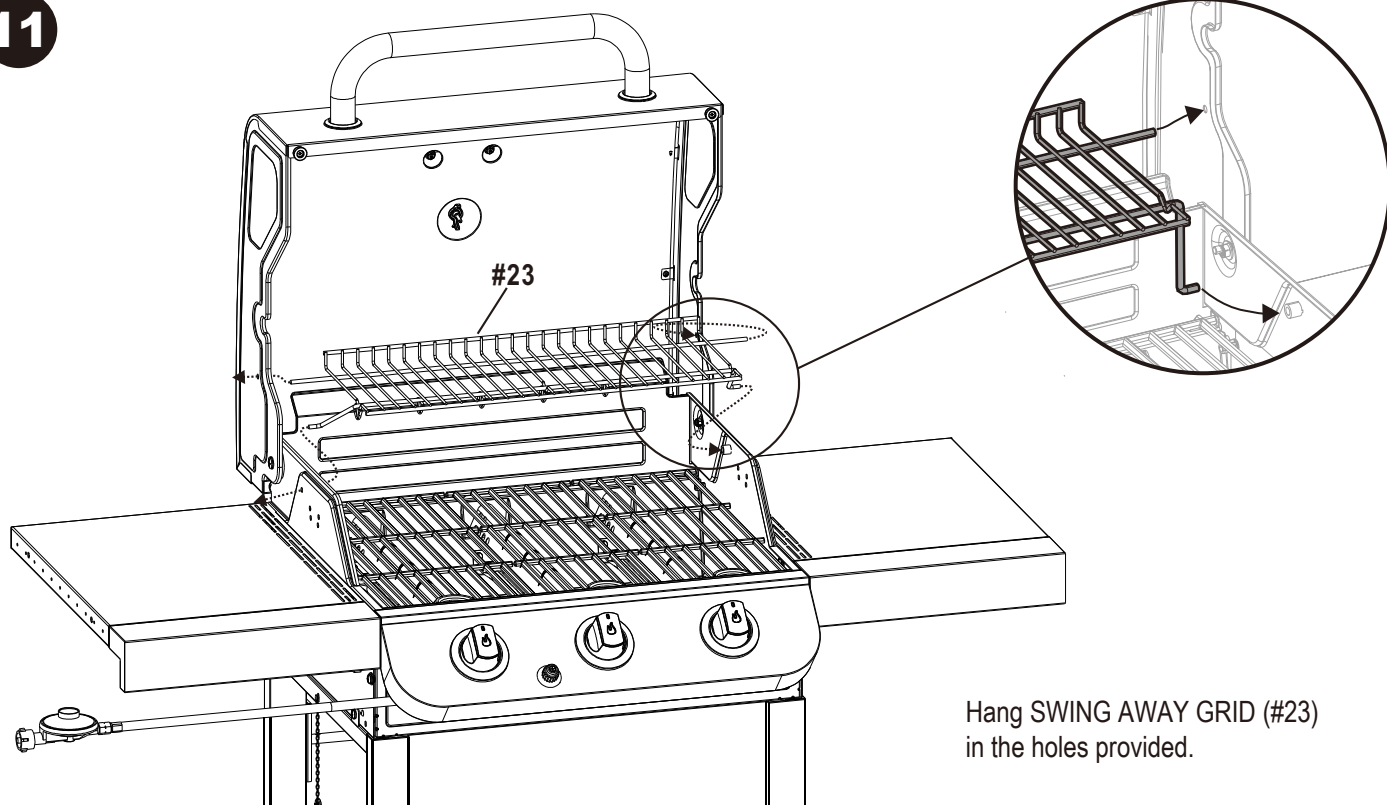


10

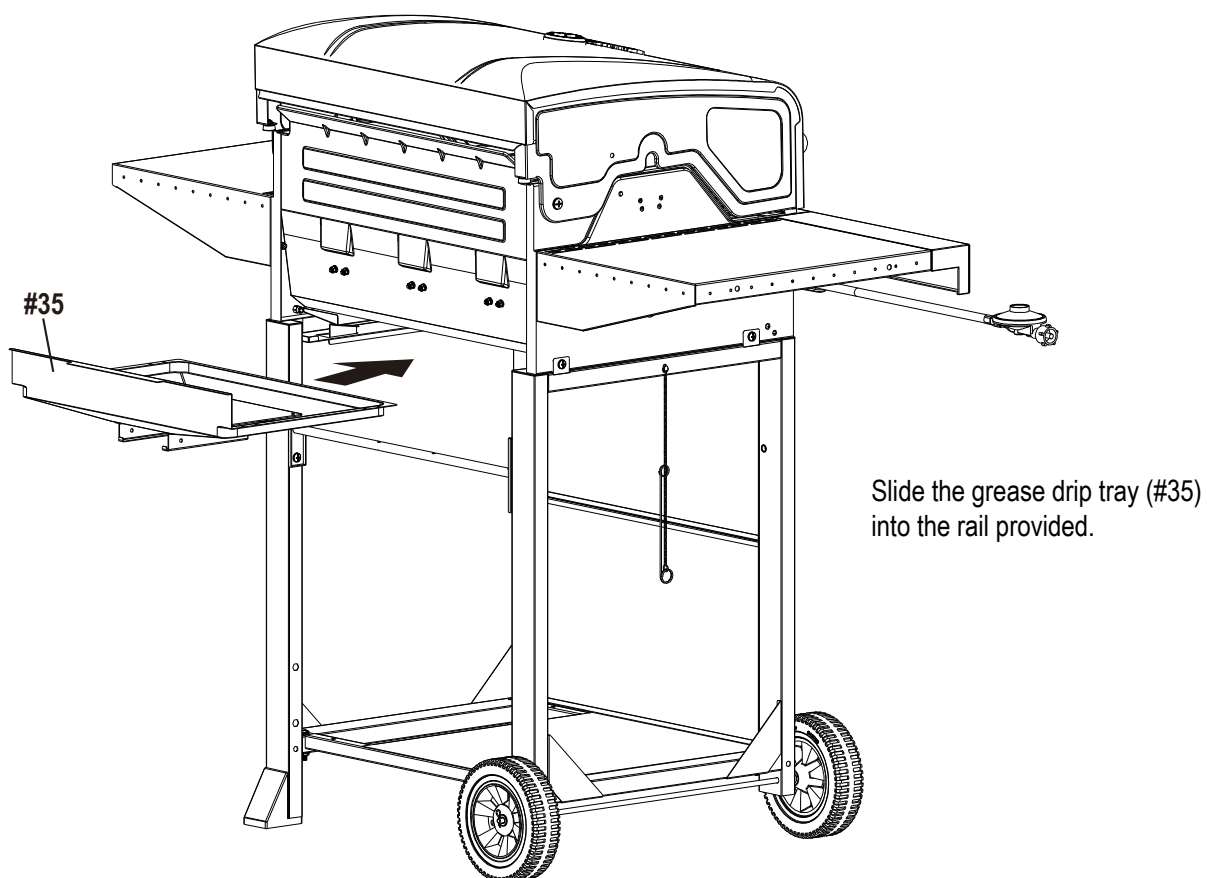
Place the grill grates (#21 and #22) on top.



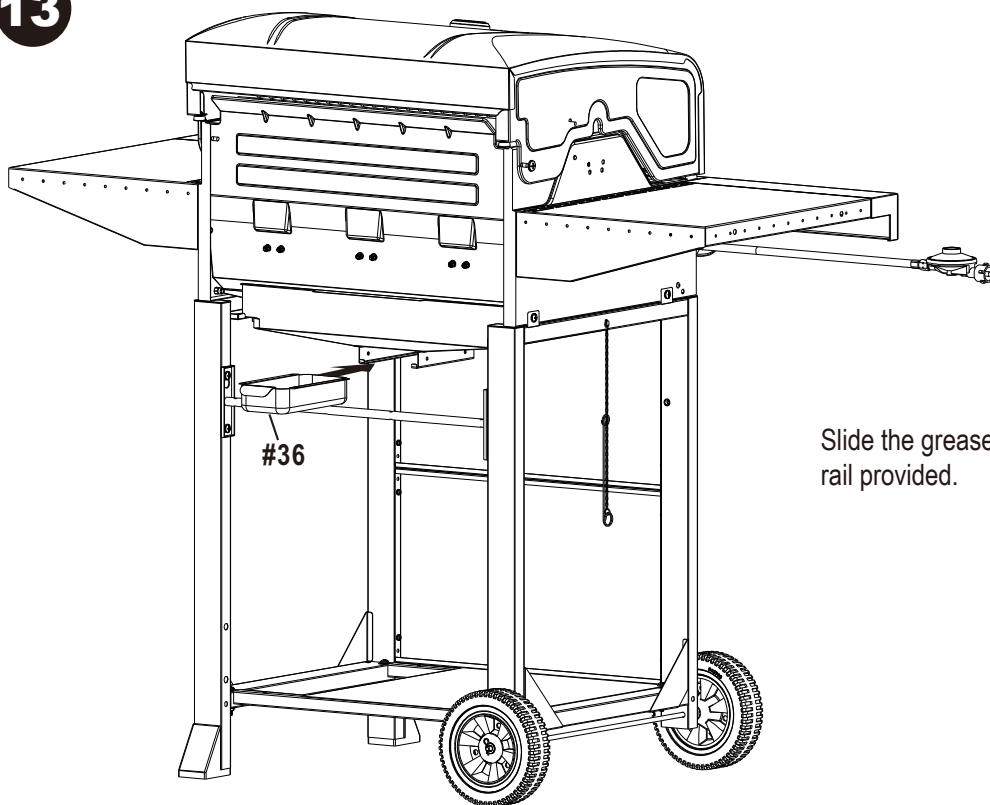
11



12

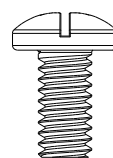
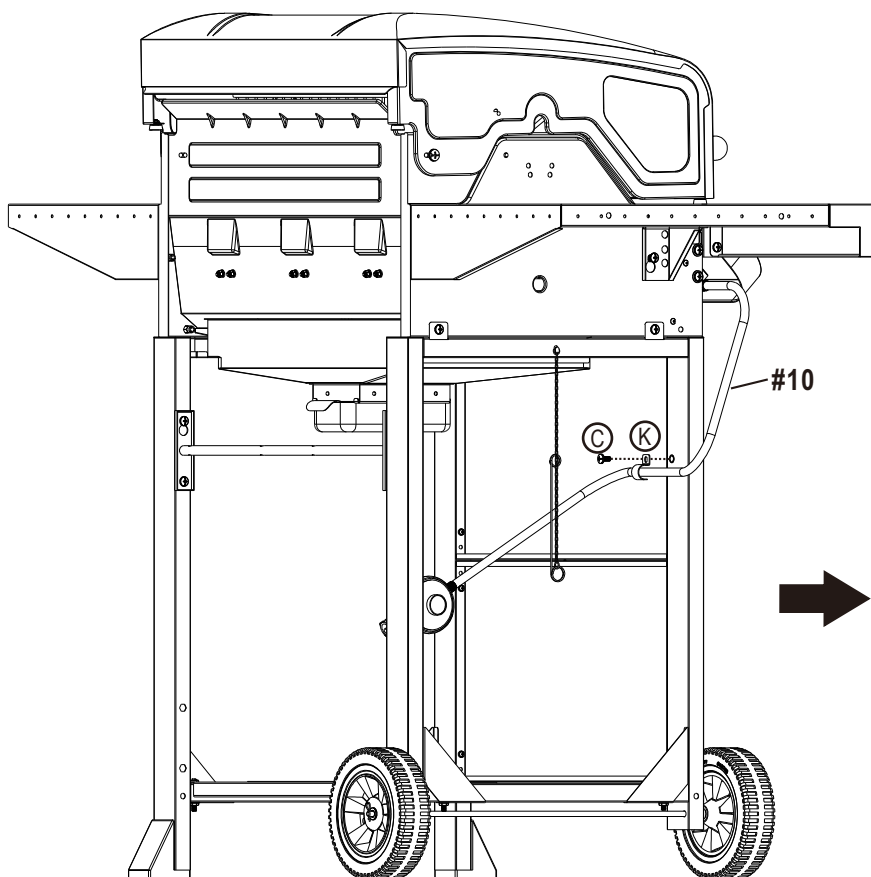


13



Slide the grease tray (#36) into the rail provided.

14

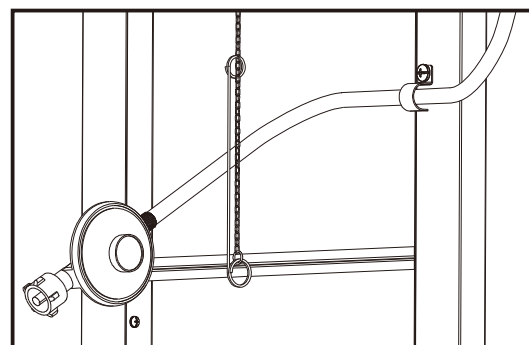


Ⓒ x1

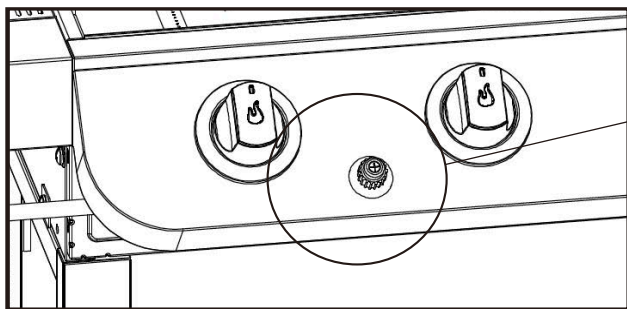


Ⓐ x1

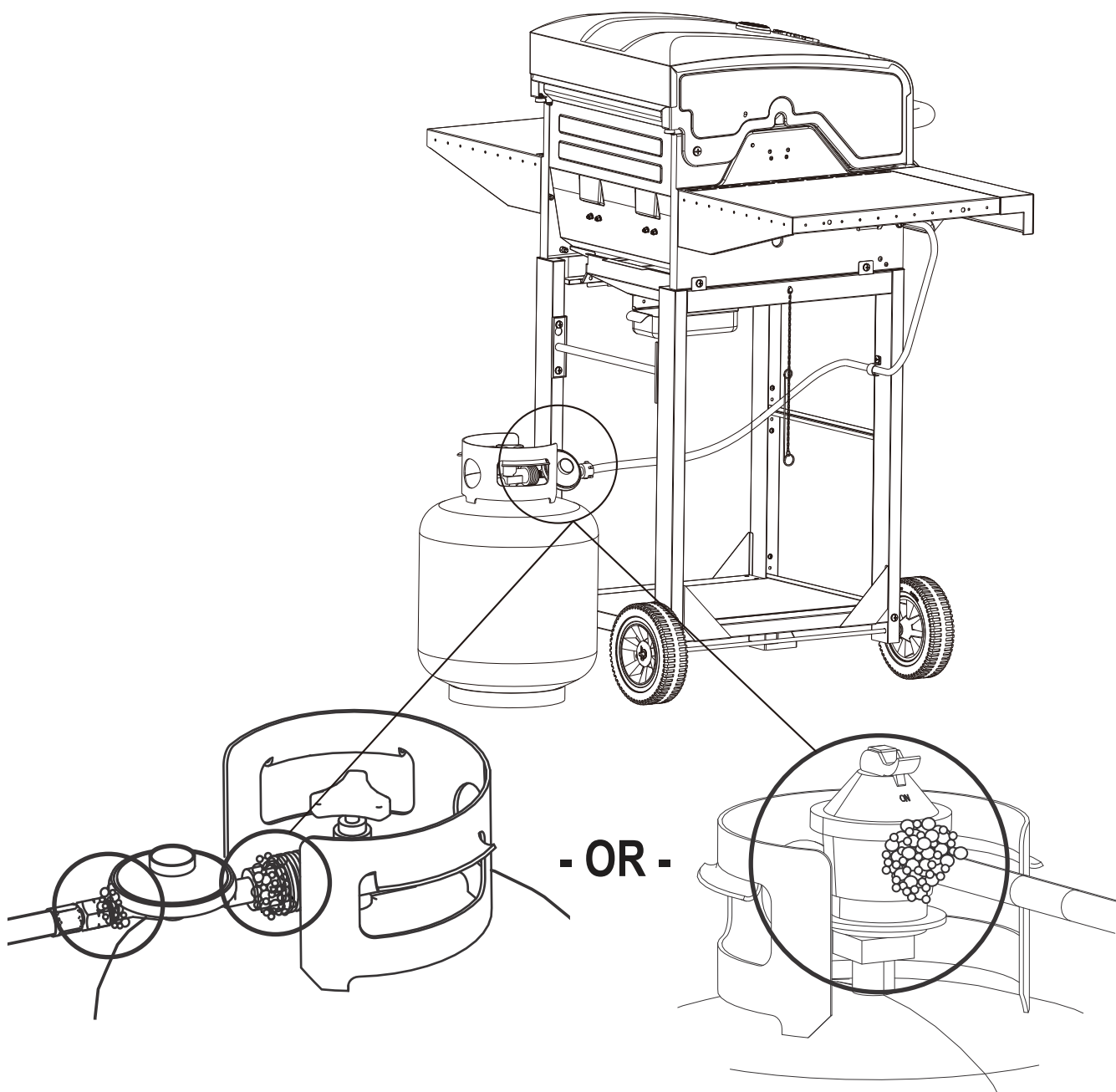
Attach the hose clamp to the inside of the left board (#30) with a screw and hang the hose.



16



IMPORTANT: Turn off the ignition knob and insert 1 x AAA battery, with +pole pointing outwards.



Leak Check before first use, at least once a year, and every time the cylinder is changed or disconnected and reconnected.

Information is a guide only. Items included in your BBQ may differ depending on region or specific dealer	All sales
Inseignements sont donnés à titre indicatif. Il est possible qu'ils ne soient pas inclus dans les spécifications de votre barbecue en fonction de la région ou des caractéristiques stipulées par le fabricant.	Tous les vendeurs
Diese Anleitung dient nur zu Informationszwecken. Die tatsächlichen Spezifikationen sind unter Umständen verschieden von den Angaben der Vertikalsektion oder bestimmten Händlern.	Änderungen vorbehalten
Queste informazioni hanno il valore di guida soltanto. I prezzi e le caratteristiche tecniche del barbecue potrebbero variare al di fuori della regione o del concessionario.	Tutti i rivenditori
De informatie is alleen bedoeld als gids. Omschrijvingen van producten en pakketten kunnen per regio of per dealer verschillen.	Alle verkopers
Informasjonen er endast avsedd som handledning. De faktiske spesifikasjoner kan variere regionalt eller beroende på den enkelte forhandler.	Kaikki myyjät
Nämä tiedot ovat pelkästään suuntaa antavia. Tarkat tekniset tiedot ja hinnat voivat vaihdella alueittain tai yksittäisten myymälöiden välillä.	Kaikki myyjät
Aquestes informacions són només orientatives. Els preços i les especificacions podrien variar segons la regió o el distribuïdor.	Todas las previsiones
A informação é simplesmente um guia. Os itens incluídos no seu BBQ poderão diferir dependendo da região ou do vendedor específico.	Todos os avisos
Information er kun vejledende. Specifikationer kan variere mellem forhandlere, eller i henhold til nationale regler.	Alle sælgere
Informasjon er kun veiledende. Spesifikasjoner kan variere mellom forhandler, eller i henhold til nasjonale krav.	Spesielle opplysninger
Ďalšie informácie slúžia len ako pomôcka. Údaje uvedené v tomto návode môžu byť odlišné podľa regiónu alebo predajcu.	Všetchny prodejci
Az összes információ csak tájékoztató jellegű. A BBQ pontos specifikációja és ára az adott régió vagy a konkrét kereskedő szerint változhat.	Alla vendita
Informacje służy jako instrukcja. Szczegóły dotyczące specyfikacji mogą się różnić w zależności od regionu lub sprzedawcy.	Všechny prodejci
הערה: מידע זה נועד לייחוס בלבד. המפרט הכולל מכשיר הגריל שברשותך עשויים להשתנות בהתאם לדרישות המקומיות.	הערות
Informație este doar un ghid. Elementele incluse în acest manual pot să difere în funcție de regiune sau de vânzător.	Toate informațiile
Όλες οι πληροφορίες είναι μόνο ένας οδηγός. Τα στοιχεία που αναφέρονται στις προδιαγραφές BBQ ενδέχεται να διαφέρουν ανά περιοχή ή τις συγκεκριμένες προδιαγραφές του κατασκευαστή.	Όλες οι πληροφορίες
Ez az információ csak tájékoztató jellegű. A BBQ pontos specifikációja és ára az adott régió vagy a konkrét kereskedő szerint változhat.	Minőségi információk
Вся информация является только руководством. Элементы спецификации для гриля, может быть различаться в зависимости от региона или конкретных спецификаций на дилера.	Всё что касается информации