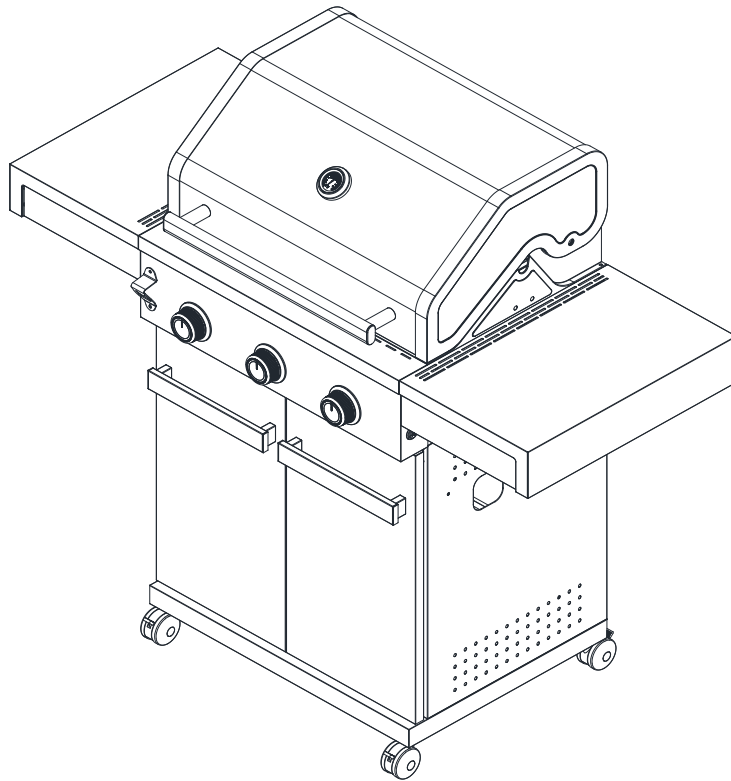




3 Burner Hybrid BBQ

Stock Number: 85330109

Thank you for purchasing this barbecue. Please read the instructions carefully before use to ensure safe and satisfactory operation of this product. Please keep these instructions for future reference.



Pre-assembly preparation

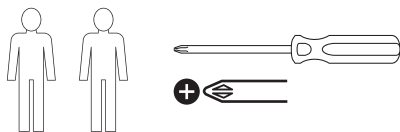
WARNING! FOR OUTDOOR USE ONLY

Please read these instructions carefully and ensure that your barbecue is properly installed, assembled, maintained and serviced in accordance with these instructions.

Failure to follow these instructions may result in serious injury and/or damage to property.

If you have any questions concerning the assembly or operation of this barbecue, please contact your local John Lewis store. Before using your BBQ please test for any gas leaks following the guidance given in this instruction manual

Necessary Tools



YOU MUST CHECK FOR GAS LEAKS BEFORE USING YOUR BARBECUE.

SEE PAGE 3 AND/OR PAGE 31

This product takes approximately 60 MINUTES to assemble with 2 PEOPLE. The fittings pack contains SMALL ITEMS which should be KEPT AWAY FROM YOUNG CHILDREN. Please check the pack contents before attempting to assemble this product. A full checklist of components is given on this leaflet. If any components are missing, please contact the retailer from whom you bought this product. Read this leaflet in full before commencing assembly.



Carbon Monoxide Hazard
Using a barbecue inside can kill you, it gives off Carbon Monoxide, which has no odour. Never use a barbecue in enclosed spaces such as a tent, home/building, vehicle or garage.

Contents

- 3 Gas Leak Check
- 4 Warnings
- 5 BBQ Setup Information
- 7 Maintenance of your BBQ
- 8 Grillstream Hybrid System
- 9 Troubleshooting
- 10 Exploded Diagram
- 11 Parts List
- 12 Assembly Steps
- 34 Gas Leak Check

Barbecue Inspiration

For recipes to raise your grill game for an even better barbecuing experience, please visit the link below or scan the QR code.

waitrose.com/ecom/recipes/meals-dishes/barbecue



IMPORTANT - PLEASE READ

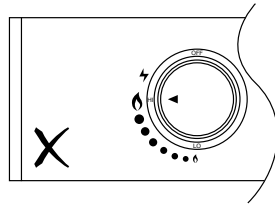
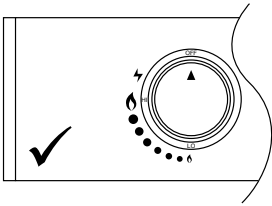
Testing for leaks - do this before using your BBQ.

Note - Do not test for gas leaks with an open flame. If you smell gas, turn off at the source.

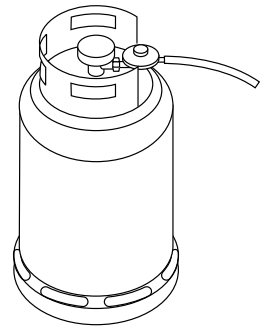
Before first use, at the beginning of each new season, or whenever a gas cylinder is changed, you must check for gas leaks.

Do so by:

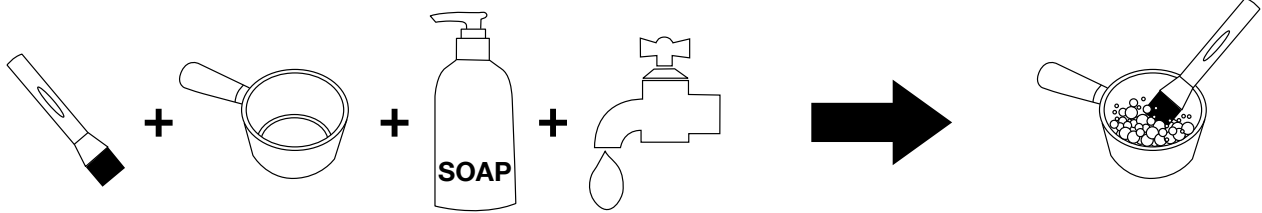
1 Turn all gas valves on the BBQ to the off position



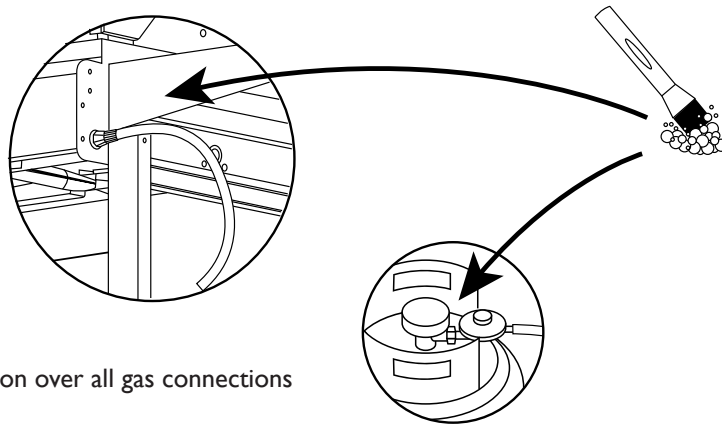
2 Turn on the gas cylinder



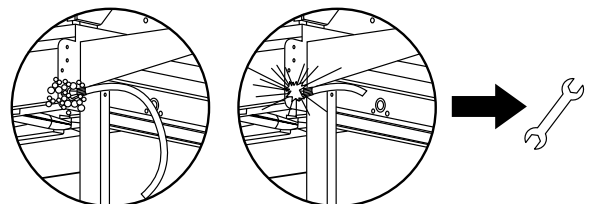
3 Make a soap solution of one part liquid detergent and one part water



4 Brush the soap solution over all gas connections





























- 5
- The presence of bubbles indicates a leak. Tighten or repair as necessary
 - Under no circumstances should a naked flame be used to check for leaks
 - If a gas odour is present and no leaks can be found, do not use the BBQ. Turn the gas off at the source, disconnect the hose and immediately contact your BBQ dealer or place of purchase for assistance



IMPORTANT - PLEASE READ

Warnings


-  Improper assembly of the grill may be dangerous. Please follow the assembly instructions carefully.
-  Do not use this grill unless all parts are in place. The grill must be properly assembled according to the assembly instructions.
-  This barbecue is only to be used outdoors.
-  Your gas barbecue should never be used by children. Accessible parts of the grill may be very hot. Keep young children away while grill is in use.
-  Exercise caution when using your barbecue. It will be hot during cooking or cleaning, and should never be left unattended while in operation.
-  Do not use lumpwood charcoal or lava rock in your gas barbecue.
-  While igniting the barbecue or cooking, never lean over open grill.
-  Do not move this barbecue during use.
-  The entire cookbox gets hot when in use. Do not touch.
-  Under no circumstances should you attempt to disconnect the gas regular or any gas fitting while your barbecue is in operation.
-  Use heat-resistant barbecue mitts or oven gloves when operating grill.
-  Follow regulator connection instructions for your type of gas barbecue.
-  Should the burners go out while the grill is in operation, turn all gas valves off, open the lid and wait five minutes before attempting to relight grill, using the igniting instructions.
-  Flammable materials should not be present within approximately 60cm of the grill. This includes the top, bottom, back or sides of the grill.
-  Do not store an extra (spare) or disconnected gas supply cylinder under or near this grill.
-  After a period of storage and/or non-use, the barbecue should be checked for gas leaks and burner obstructions before use. See instructions in this Owner's Guide for correct procedures.
-  Do not operate your barbecue if there are any leaking gas connections.
-  Do not use a flame to check leaks.
-  Do not put a grill cover or anything flammable on or in the storage area under the grill while the grill is in operation or is hot.
-  Visually inspect gas hoses prior to use for cuts, cracks, excessive wear or other damage.
-  Keep the fuel supply hose away from heated surfaces.
-  The gas barbecue should be thoroughly cleaned on a regular basis.
-  A dented or rusty gas supply cylinder may be hazardous and should be checked by your gas supplier. Do not use a gas cylinder with a damaged valve.
-  Although your gas supply cylinder may appear empty, gas may still be present, and the cylinder should be transported and stored accordingly.
-  Should a grease/fat fire occur, turn off all burners and leave the lid closed until the fire is out.
-  Should uncontrolled flare-up occur, move food away from the flames until flaring subsides.

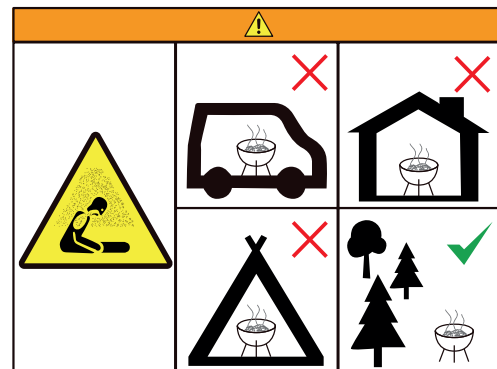
Danger

Failure to follow the DANGERS, WARNINGS and CAUTIONS contained in this instruction manual may result in serious bodily injury or death, or may result in a fire or an explosion causing damage to the property.

Important

Please ensure that Prior to using your BBQ, all leak test procedures are carried out as per the instructions. It is important to do this to ensure all joints are tight and there are no leaks. Do this even if assembled by a third party.

 HAZARD	<p>Carbon Monoxide Hazard Using a barbecue inside can kill you, it gives off Carbon Monoxide, which has no odour. Never use a barbecue in enclosed spaces such as a tent, home/building, vehicle or garage.</p>
--	--



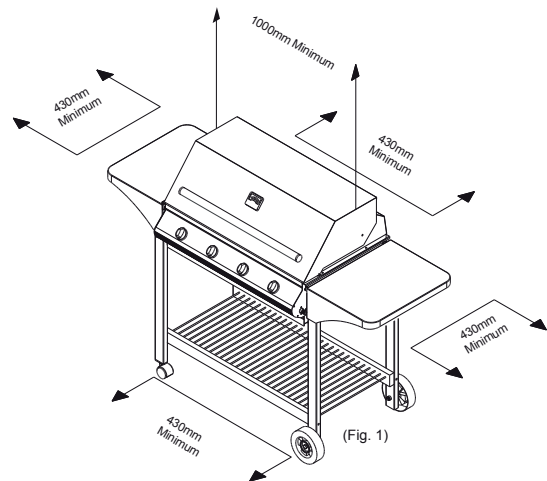
Location of your BBQ

IMPORTANT - BBQS MUST BE INSTALLED IN ACCORDANCE WITH THE MANUFACTURER'S INSTALLATION INSTRUCTIONS, LOCAL GAS FITTING REGULATIONS AND MUNICIPAL BUILDING CODES.

Think carefully when deciding on a location where you are to use your BBQ. The BBQ must not be installed under or on any combustible material and must be a level surface.

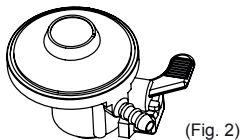
Minimum clearance from any combustible materials on ALL sides is 430mm (18"). Minimum clearance from any combustible material from the TOP of the BBQ is 1000mm (39"). (Fig. 1)

- Not to be used in garages, porches, breezeways, sheds, or other enclosed areas
- Not to be used on recreational vehicles
- Do not obstruct flow of combustion and ventilation air around the BBQ



Connecting the gas cylinder

There are two different types of gas that can be used on your gas BBQ depending on where you live, that being either butane or propane gas. Both are supplied in gas cylinders. The connection between the gas cylinder and the BBQ is made with a regulator. (Fig. 2)



It is important that you use the correct regulator for the particular type of gas you purchase. See your local gas dealer for information on purchasing the correct regulator. Never operate this BBQ without a gas regulator.

The hose and regulator assembly

- Must be suitable for liquefied petroleum gas (LPG)
- Must withstand the above pressures
- Must not exceed 1000mm (39") in length
- The BBQ is supplied with a 1/4" BSP LHT adaptor and screw on hose that is suitable for direct connection of a suitable regulator
- Before connecting inspect the hose, its fittings and rubber seals. If there is any sign of cracking, splitting or wear, have the hose replaced
- While in use, keep the hose unobstructed and free of kinks and twisting

The following gas supply pressures are a guide only:

For (DK) (FI) (NO) (NL) (SE) (HR) (SI) (IS) (EE) (LV)

Butane - 30 millibars } 1 3 B/P (30)
Propane - 30 millibars }

For (GB) (IE) (BE) (FR) (GR) (IT) (ES) (LU) (PT) (CH) (CZ)

Butane - 28 millibars } 1 3 + (28 - 30/37)
Propane - 37 millibars }

For (DE) (AT)

Butane - 50 millibars } 1 3 B/P (50)
Propane - 50 millibars }

FOR AUSTRALIA
Propane - 2.75 kPa
Universal LPG - 2.75 kPa

LEISUREGROW PRODUCTS LTD.		UK CA 0359 - 24			CE 2575 - 24	
Product name	Outdoor gas Grill					
Model Number	K113FR2					
Gas Category	<input checked="" type="checkbox"/> I ₁ (28-30/37)	<input type="checkbox"/> I ₁ (30/30)	<input type="checkbox"/> I ₁ (30/37)	<input type="checkbox"/> I ₁ (30/37)	<input type="checkbox"/> I ₁ (30/37)	<input type="checkbox"/> I ₁ (30/37)
Gas and Supply Pressure	Butane(G30) 28-30 mbar	Propane(G31) 37 mbar	Butane 29 mbar	Butane 37 mbar	Butane 50 mbar	
Country of Destination	I ₁ (28-30/37): BE,CH,CY,CZ,ES,FR,GB,GR,IE,IT,LT,LU,LV,PT,SK,SI, I ₁ (30/30): CY,CZ,DK,EE,FI,FR,HU,LT,IT,NO,NL,SE,SI,SK,RO,HR,TR,BG,IS,LU,MT, I ₁ (30/37): AT,CH,CZ,DE,SK, I ₁ (30/37): PL					
Main Burner Injector Size	Ø 0.92 mm	Ø 0.92 mm	Ø 0.86 mm	Ø 0.81 mm		
Total Nominal Heat Inputs (Hs)	10.5kW(763g/h)					
Serial Number						
Use Outdoors Only .						
Read the instructions before using the appliance.						
Warning : Accessible parts may be very hot. Keep young children away.						
Made in China						

Gas cylinder safety

- Always change over a gas cylinder away from any possible source of ignition in a well ventilated area
- Do not smoke whilst handling gas cylinders
- Never store gas cylinder indoors
- Store away from direct heat in a well ventilated area
- The gas cylinder is position on a flat surface
- Always keep the gas cylinder in an upright position
- Close cylinder valve when BBQ is not in use and, if available, use a sealing plug to prevent possible leaks
- Do not subject gas cylinder to excessive heat
- Do not tamper with any fitting attached to any gas cylinder. Have it taken to the manufacturer or an authorized testing station
- When the cylinder runs out of gas, have it refilled or swapped at an authorized testing station. They will fill the cylinder to no more than 80% of its capacity. This allows the gas to expand with temperatures
- Have the cylinder inspected EVERY 10 YEARS at an authorized testing station.

What is propane

It is a fuel gas compressed until it turns to liquid, then stored in a bottle or cylinder under pressure for easy transport.

Are all gas bottle gases the same?

No. The LPG that cars use is known as auto LPG. It is different to propane/butane, which is used in household gas appliances. This guide only deals with propane/butane.

How is it different from natural gas?

Propane and butane are similar to natural gas. They are colourless, non-poisonous and do not pollute when burnt. There is one important difference, propane and butane are heavier than air, if they escape they don't float away. The gas collects and forms gas pools at ground level or at the bottom of your appliance.

Securing the hose and regulator assembly

Type A) Screw on hose connection (Fig. 4)

- The BBQ's manifold connection is 1/4" Male Thread BSP
- The connection between the hose and regulator and the BBQ should be tightened with a spanner. Take care not to over tighten the joints

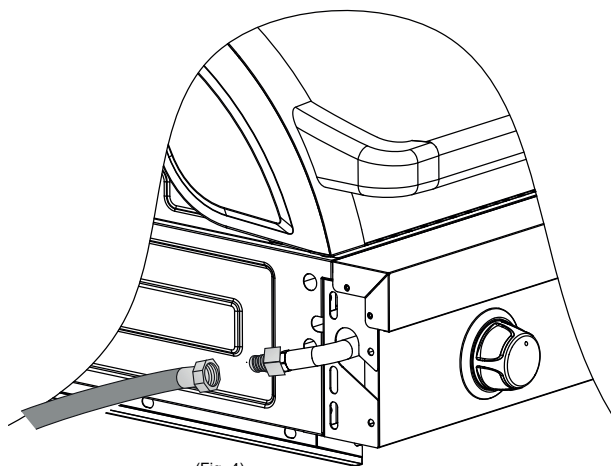
Testing for leaks - do this before using your BBQ

NOTE - DO NOT test for gas leaks with an open flame. If you smell gas, turn off at the source.

- Before first use and periodically during the season, or whenever a gas cylinder is changed, you must check for gas leaks.

Do so by:

- Turn on the gas cylinder
- Turn all gas valves on the BBQ to the • off position
- Brush a soap solution of one part liquid detergent and one part water to all gas connections
- The presence of bubbles indicates a leak. Tighten or repair as necessary
- Under no circumstances should a naked flame be used to check for leaks
- If a gas odour is present and no leaks can be found, do not use the BBQ. Turn the gas off at the source, disconnect the hose and immediately contact your BBQ dealer or place of purchase for assistance



(Fig. 4)

N.B. LEFT HAND THREAD CONNECTION OF HOSE TO ADAPTOR

Lighting your BBQ

Jet flame ignition system

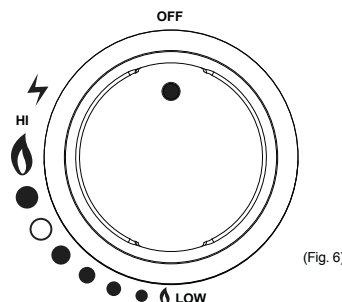
Upon turning any burner control knob you will hear an audible "click". This is known as a Jet Flame Ignition System.

Jet Flame Ignition to ALL burners

- Before starting - ALL burner control knobs must be in the • off position
- Flat lids and roasting hoods must be OPEN before lighting
- Turn on the gas cylinder
- Push in and turn Any Knob in an anti-clockwise direction to the 🔥 hi position or until a click is heard. This will trigger a spark to light the burner.
- If burner does not light immediately, turn the gas control knob to the • off position and wait five minutes for any accumulated gas to clear out of the BBQ before repeating procedure.
- The 🔥 lo position is obtained by turning the knob fully anti-clockwise
- Adjusting the control knob to your heat requirements allows you to control the flame

- If ignition cannot be achieved see section: If BBQ fails to operate properly

Important - It is important that all control valves, and the gas cylinder are turned off after use.



(Fig. 6)

First time use of BBQ

- Before using the BBQ for the first time, it should be first wiped with a mild soap and water solution to remove any dust
- Make sure your BBQ is on a solid level surface
- Dry cooking surface and apply a light coating of cooking oil
- Light the barbecue and leave burning for 30 minutes on the 🔥 low position, with hood up. This is to burn off any residual or foreign matter on the grills.

Preheating

Light the burners as previously directed, turn to 🔥 low and allow the BBQ to preheat for 2-5 minutes. Adjust control to medium cooking temperature, the hood must be closed while doing this.

EXCEEDING 250 Degrees CAN DAMAGE THE BBQ AND VOID YOUR WARRANTY

Prepare the cooking surface

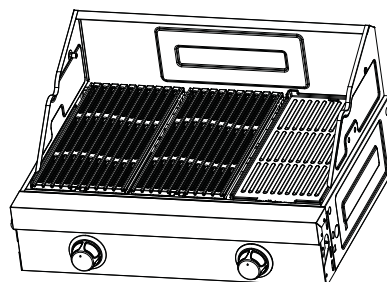
It is preferable to apply a light coat of cooking oil using a long handled brush to the cooking surface prior to lighting each time. The oil will keep the food from sticking to the cooking surface. Also see CAST IRON COOKING SURFACES in the maintenance section below for ongoing maintenance instructions.

Note: The heat distribution plates disperses the heat from the burners. This results in a uniform heat zone beneath the cooking grill.

First use after long periods

At the start of each BBQ season or before using after a long period of time:

- Read this operation manual again thoroughly
- Set burner controls to • off and connect gas supply
- Check all gas valve orifices, burner tubes and connections for obstructions
- Check that all burners are in their correct positions
- Check to see if the gas cylinder is full
- Check for gas leaks using a soapy water solution
- Ensure all grills and hotplates are clean before use



Grillstream Grills fit directly on top of each other - do not offset them.

Maintenance of your BBQ

Protection

Keep your BBQ beneath a weather cover and out of the rain. Proper care and maintenance will keep your BBQ in top operating condition and prolong its life.

Cleaning the cooking surfaces

Allow your BBQ to continue burning for 5 minutes after cooking has ceased, which will burn off excess fats and juices etc. that may block the flame ports of the burners. To keep your BBQ ready for the next time, turn the burners to • off then take a long handled brush and brush the cooking surface to remove excess oils and food scraps. Be careful as surfaces are hot. Protect your hands by using an oven mitt to hold the brush.

Allow to cool before washing in a warm soapy solution. Ensure that any dried fat/food deposits are cleaned off both the top and bottom grills after EVERY cooking session to allow fat to stream away efficiently on your next cooking session. To clean the Grills effectively use the Grillstream cleaning brush which has been specially designed to quickly and effectively clean your Grillstream Grills. Rinse off with clean water and dry before returning to BBQ.

Cleaning the flame tamers

Periodically wash in a warm soapy solution. Use a wire brush to remove stubborn burnt on cooking residue if necessary. Dry thoroughly before re-installing to the BBQ body.

Cleaning the BBQ body

The body of the BBQ should be cleaned regularly dependant on the use and type of food cooked. Use warm soapy solution.

Cleaning the drip tray/fat collection cup

- IMPORTANT - the drip tray, Fat Channel and fat collector should be cleaned on a regular basis. If this is ignored, a build up of fats and greases may cause a fire in the BBQ
- Please check the level of waste fat in the fat collection cup regularly while cooking to ensure it does not overflow and dispose of the waste fat responsibly.
- More frequent cleaning may be necessary as usage demands

- Fat fires are not covered by warranty

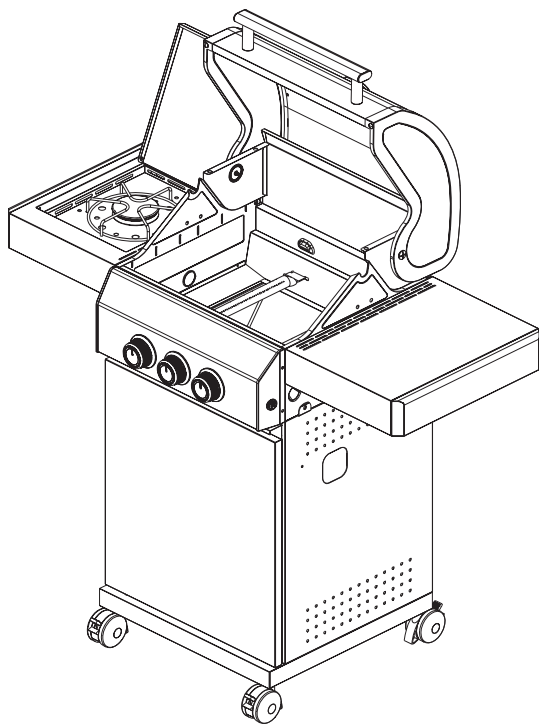
Cleaning the burners

Occasionally after long cooking sessions, excess fats, juices and marinades can clog the burners. If so, remove the burners (see removing burners section) for cleaning.

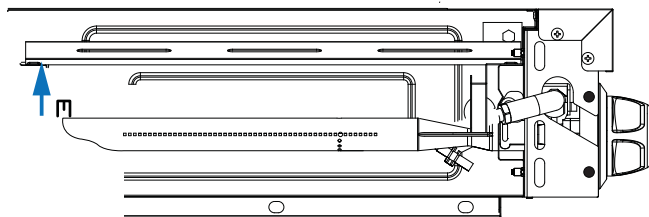
- Clean by washing in hot water and detergent
- Ensure that all burner ports are free from obstruction
- Rinse in water
- Light immediately to prevent rust and corrosion
- Brush lightly with cooking oil if BBQ is not used for an extended period

Removing burners - Necessary care to be undertaken

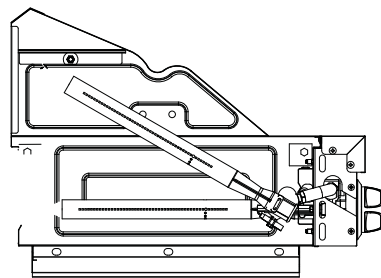
- Make sure the BBQ has been switched off and has completely cooled down
- Ensure all gas control knobs are set to the off position and the gas cylinder has been turned off
- Lift the grill or hotplate off the BBQ



- Remove clip at rear of burner to release the burner



- Remove by twisting and lifting as shown in (Fig. 17)



(Fig. 17)

- Clean burners as described
- Reverse the previous procedure to re-install the burners, flame diffuser and grill or hotplate

Grillstream Hybrid System

This Grillstream Barbecue comes equipped with the revolutionary Grillstream Hybrid System enabling you to cook with gas, charcoal or both!

Directions for use - Charcoal:

For best results use Charcoal Briquettes. We would always recommend using Charcoal Briquettes for a longer, more even heat output. Please note the hybrid system is not designed to be used with lava rock, as lava rock is not an independent heat source like charcoal.

Step 1: Remove your Grillstream Grills and load the Grillstream Hybrid System Charcoal Trays with charcoal. If using Charcoal Briquettes load a single layer, stood up on end (as illustrated) to allow optimal loading. Place your Grillstream Grills back into position. It is important that the Charcoal Trays are not overloaded with charcoal – if charcoal is in contact with the Grillstream Grills please remove some until there is approximately a 1cm gap between charcoal and grill. Failure to do this could lead to excessive heat and a sub-optimal cooking experience or even damage to your barbecue.

Step 2: With the Barbecue Hood open, light the burners located below the Charcoal Trays and leave on maximum for 10 minutes. Leave your Barbecue Hood open to aid oxygen flow and accelerate the lighting process. Please note: **DO NOT** use Lighter Fluid, Lighter Gel, Paraffin Cubes or any other type of lighting aid.

Step 3: Your charcoal should now be lit and making the tell-tale popping and cracking sounds that indicate this. You should now turn off the burners completely and close your Barbecue Hood.

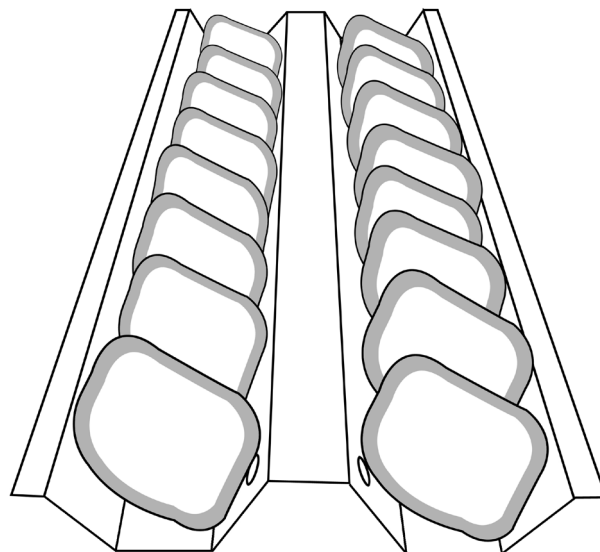
Step 4: To avoid burning your food it is always recommended that you wait for the charcoal to become coated by a layer of white ash before commencing cooking. This is usually around 20-30 minutes after first lighting the charcoal but this can vary depending on weather conditions and placement of the Barbecue.

If you have followed the above instructions you will now have at least 1 hour of cooking time before needing to top-up the charcoal or relighting the burners and using the Barbecue as a standard gas model. When adding additional charcoal please be aware the grills will be very hot and require careful removal with a suitable implement (not supplied).

Once you have finished cooking and have allowed adequate time for the Barbecue to completely cool down, you should carefully dispose of the Ash that will have collected in the Charcoal Trays and the Grease Tray. This ash should be emptied after every use.

Directions for use - Gas:

The beauty of the Grillstream Hybrid System is that there is no additional assembly or conversion process required, whether you want to use it as a Charcoal Barbecue or Gas Barbecue. If you have set the Barbecue up, as per the Assembly Instructions, you are ready to cook with Gas. **YOU SHOULD NOT** remove the Grillstream Hybrid System Charcoal Trays as these function as heat diffusers when using Gas, ensuring even heat distribution.



TROUBLESHOOTING

IF BBQ FAILS TO OPERATE PROPERLY

- Stop, turn off gas at its source and turn all burner controls to • off
- Do not smoke
- Check gas supply connections
- Repeat lighting procedure after waiting for five minutes for accumulated gases to disperse

If BBQ still fails to operate properly **TURN OFF GAS AT SOURCE, TURN BURNER CONTROLS TO OFF**, wait for BBQ to cool and check the following:

a) Misalignment of burner tubes over orifices

CORRECTION: Fig A below shows how it may look if your burner is mis-aligned. Reposition burner tube to properly sit over orifice as shown below in line drawing (fig B). This is also shown in the Time to Grill user manual trouble shooting section (included with your BBQ)

b) Obstruction in gas line

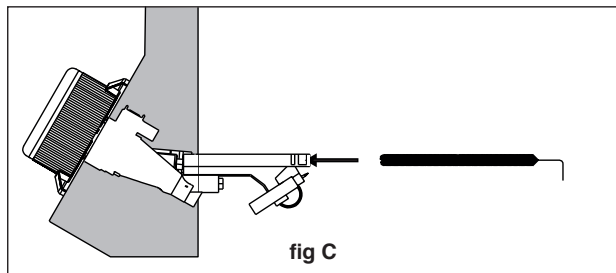
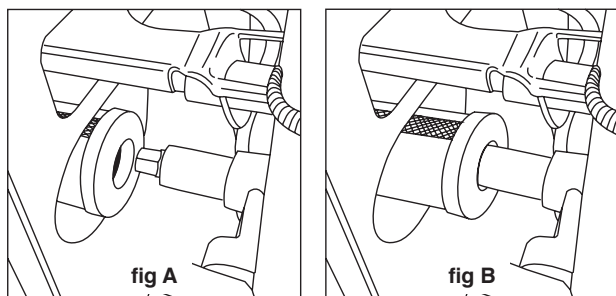
CORRECTION: Remove hose from BBQ. Open gas supply for one second to clear any obstruction from hose. Close off gas supply at source and re-connect hose to BBQ

c) Blocked orifice

CORRECTION: Remove burners as described above. Inspect gas valve orifice, clear any obstruction with a fine wire. Re-install burners over orifices and test again

d) Obstructed Jet Flame Ignition tube

CORRECTION: Insert pipe cleaner or cotton bud into Jet Flame Ignition tube and clear out any debris inside (fig C)



IF THERE IS A LEAK

- Turn the gas cylinder off
- Ventilate the area to disperse any accumulated gas
- Check all connections
- If the leak persists, keep cylinder upright and take to an open area
- Keep skin away from any gas or liquid escaping from the cylinder
- Keep the cylinder at least 20 metres away from any sparks or ignition sources including electrical equipment, camera flash, engines or motors
- Disperse gas by providing maximum ventilation and spraying with a fine water spray

IF THERE IS A FIRE

- If there is a fire at the appliance
- If there is a fire at the appliance, turn the gas off at the cylinder.
- Smother the flames with a wet cloth
- If there is a fire at the cylinder or you cannot get to the valve to turn it off**
- call the fire brigade
- direct a garden hose to the middle of the cylinder to keep it cool, however do not extinguish the flame. If the gas is burning it wont build up and explode
- Evacuate the area

A note on fire prevention:

Most fires in outdoor BBQs are caused by a build up of greases and fat, or gas connections which have not been secured properly. Remember to follow the manufacturer's instructions on proper cleaning and connection procedures.

INSECTS

Spiders and insects can occasionally spin webs or make nests in the burner tubes and the jet flame ignition. This can result in a weaker performance from the jet flame, which when ignited should extend to roughly four inches in length. Obstructions in the burners and the ignition can affect gas flow which could result in a fire. This is known as "Flashback" and can cause serious damage to the BBQ and create an unsafe operating environment. Frequent inspection and cleaning of the burner tubes and the jet flame ignition is recommended. Please see illustration below demonstrating how to clean.

CARE AND SAFETY ADVICE

- **TAKE CARE** Grills are heavy
- Clean grills after each use for continued optimum performance.
- Roasting dishes can be placed on top of the grills.
- Ensure that the drip tray is lined with fat absorbent material such as fatsoak or sand before using.
- For safety and optimum performance ensure that your barbecue is on a level, solid surface.
- Empty the fat cup responsibly after each use.

WARRANTY

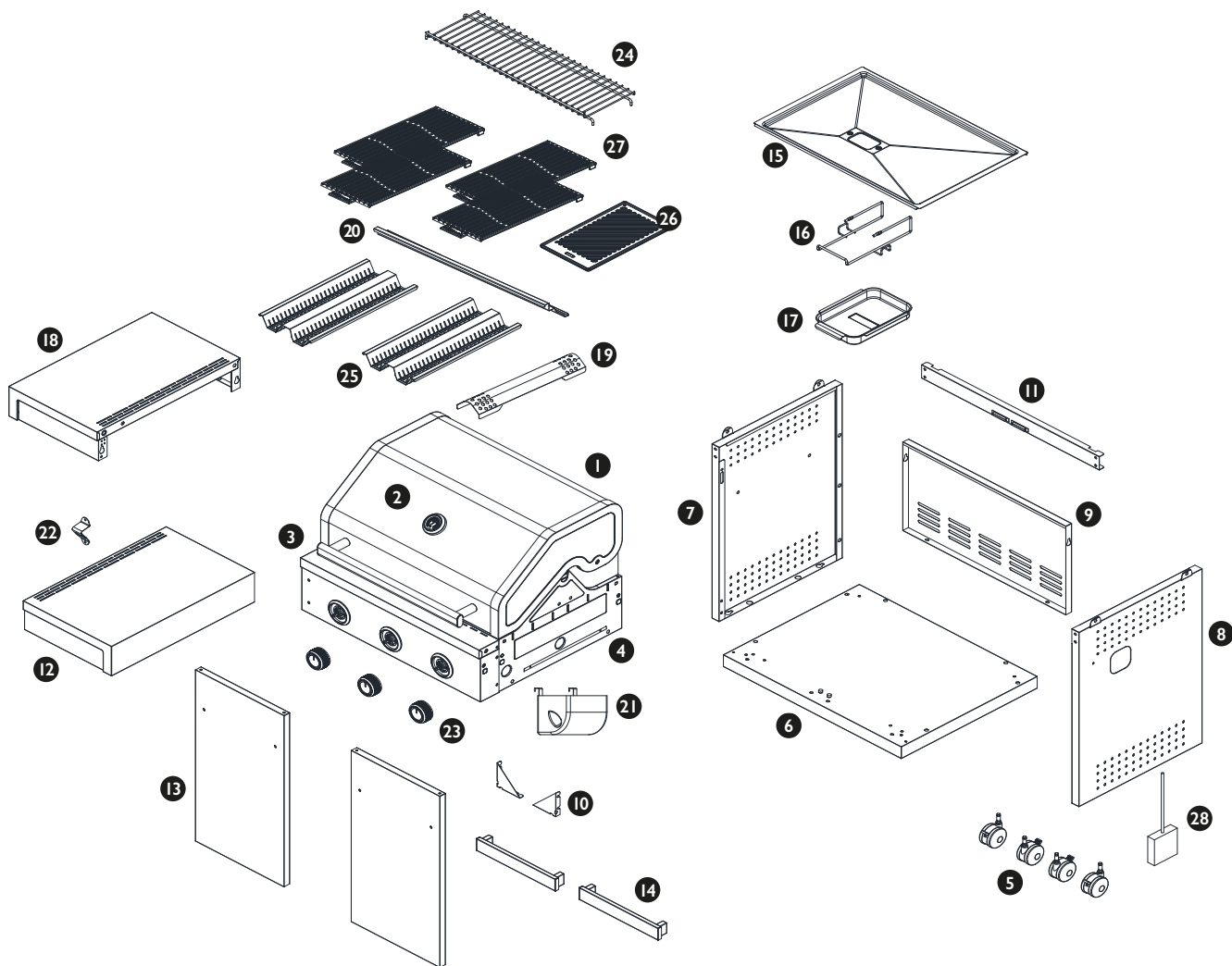
All of our Grillstream BBQs and accessories are built to last. Our materials are carefully considered with longevity and safety in mind, the technology used in our products is second to none, and all of this is backed up with our friendly customer care team who are on hand for advice and assistance. Our Grillstream limited warranties are 10 years, giving you extra peace-of-mind. The warranty applies to the original purchaser from the date of purchase and covers manufacturing faults and defects only. If an item should fail as a result of a manufacturing fault or defect under normal domestic use, the manufacturer at their discretion will repair, refinish or replace the failed item.

The manufacturer reserves the right to substitute failed items with similar parts / products, should the model or colour no longer be available. Any replacement will be for the failed item only not a complete unit. The original warranty period is not extended in the event of a repair, refinish or replacements. In the event of a failure, it is the customer's responsibility to return the item to the store of purchase along with a copy of the receipt. Warranty specifically excludes general wear and tear, rusting of steel components and parts, corrosion, commercial use and damage caused as a result of failure to observe reasonable care, maintenance and assembly instructions.

In all instances where a product is not covered by one of our limited warranties a standard 12 month warranty will apply. Below is a list of the limited warranties we currently have in place for Grillstream Barbecues:

- Dual Skin Hood:** 10 year limited warranty, which excludes mechanical damage
- Jet Flame Ignition, Manifold and Valve System (Excluding Side Burners):** 3 year limited warranty
- Burners against corroded through:** 3 year limited warranty
- Grillstream Grills against corroded through:** 3 year limited warranty
- Flame Tamers against corroded through:** 2 year limited warranty
- *All other parts are covered by a 1 year warranty against manufacturing defects


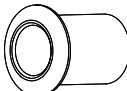
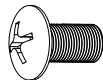
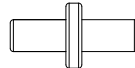
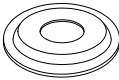
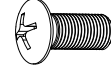
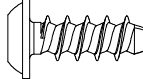
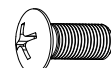
Exploded Diagram



No.	Description	QTY	No	Code	QTY
1	Hood	1	15	Grease Tray	1
2	Thermometer	1	16	Grease Cup Bracket	1
3	Hood Handle	1	17	Grease Cup	1
4	Cooking Frame	1	18	Side Shelf - Left	1
5	Castor	4	19	Flame Tamer	1
6	Cabinet Base Panel	1	20	Fat Channel	1
7	Cabinet Side Panel - Left	1	21	Grillstream Fat Cup	1
8	Cabinet Side Panel - Right	1	22	Bottle Opener	1
9	Cabinet Rear Panel	1	23	Control Knob	5
10	Corner Support Bracket	2	24	Warming Rack	1
11	Front Support Bar	1	25	Hybrid Flame Tamer	3
12	Side Shelf - Right	1	26	190mm Grillstream Griddle	1
13	Cabinet Door	2	27	195mm Grillstream Grill	4
14	Cabinet Door Handle	1	28	Battery Pack	1

Parts List

Fixing elements

Ref	Description	Quantity	mm 
A	Door Handle Spacer	4	
B	M6 x 12 Bolt	12	
C	Door Spindle	2	
D	Washer	4	
E	M4 x 12 Bolt	7	
F	Self-tapping Screw	4	
G	M4 x 12 Bolt SS	2	

Mounting steps

Make sure your grill is assembled properly. Detailed assembly instructions are packed with each grill giving specific assembly procedures for each model. Follow these instructions carefully to ensure the correct and safe assembly of the grill.

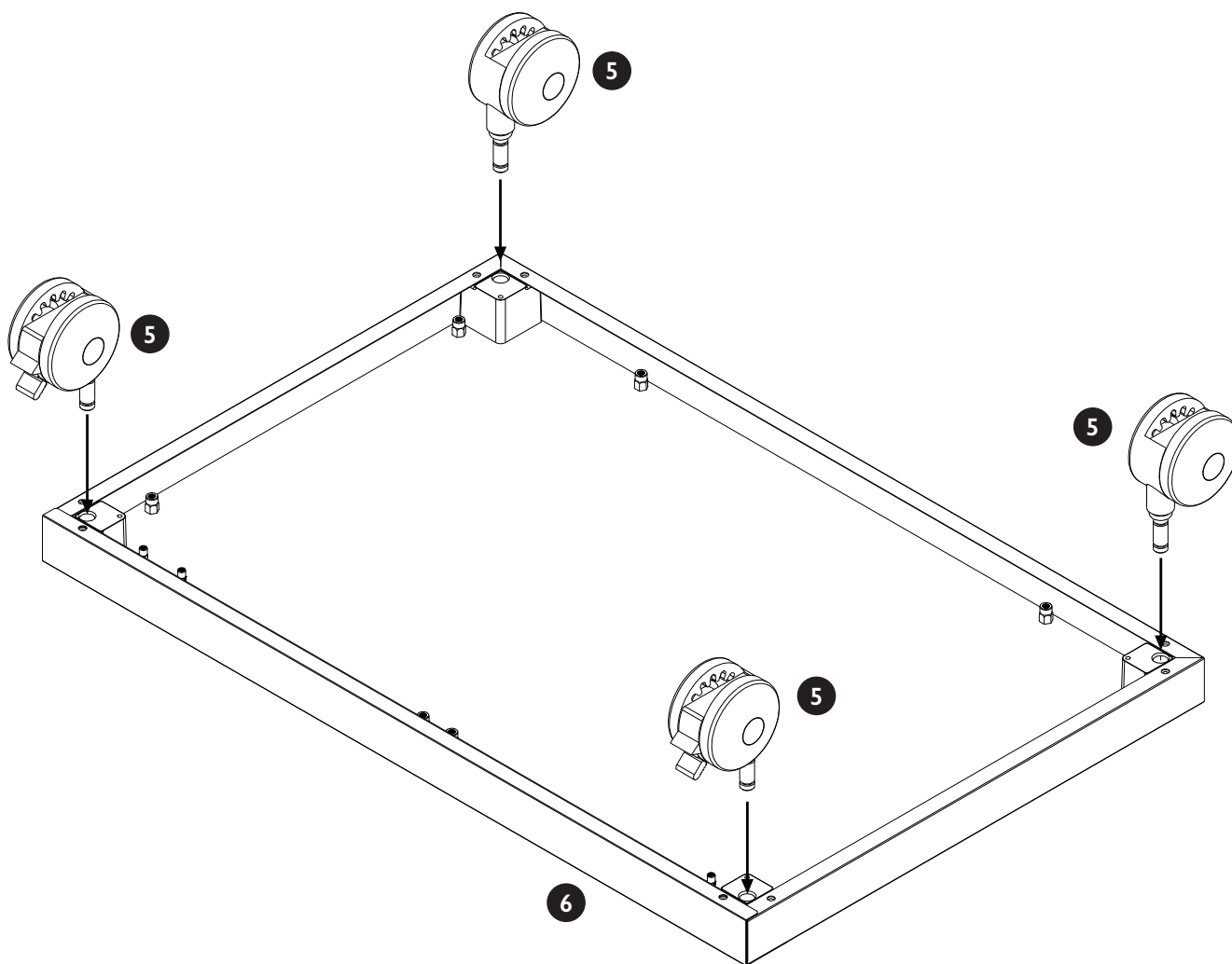
Caution: Although we take every effort to ensure that the assembly process is as easy as possible, it is inherent with fabricated steel parts that corners and edges can cause cuts if improperly handled during assembly procedures. Be careful while handling any parts during assembly. It is strongly recommended that you protect hands with a pair of work gloves.

Step 1

Parts and fittings

5 6

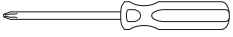
Push each of the Castors (5) into indicated holes in underside of Cabinet Base Panel (6) until you hear a click.



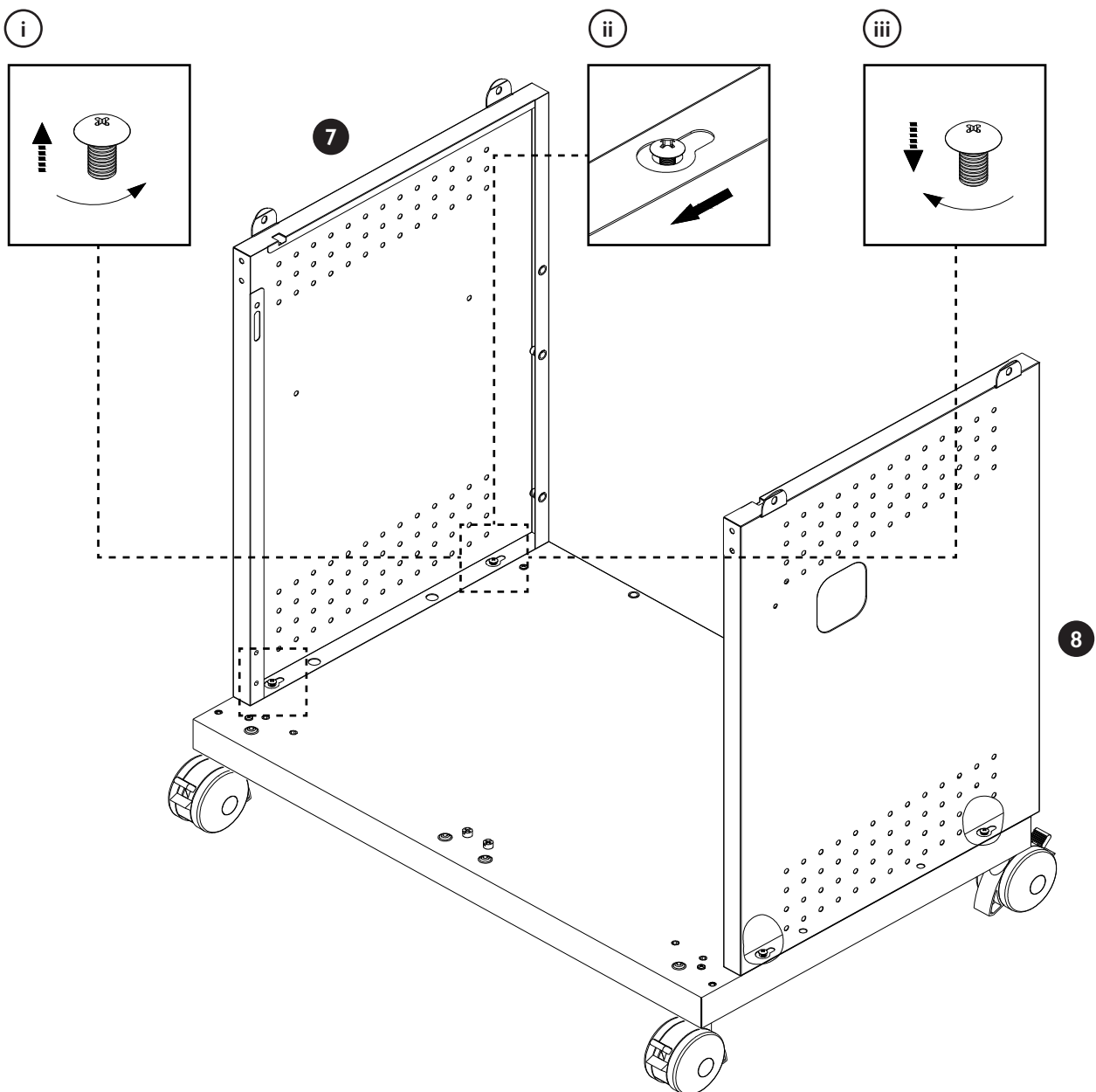
Step 2

Parts, fittings and tools

7 8



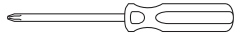
Part unscrew the bolts indicated from Cabinet Base Panel (6), slot the Cabinet Side Panels (7 & 8) into place and retighten bolts.



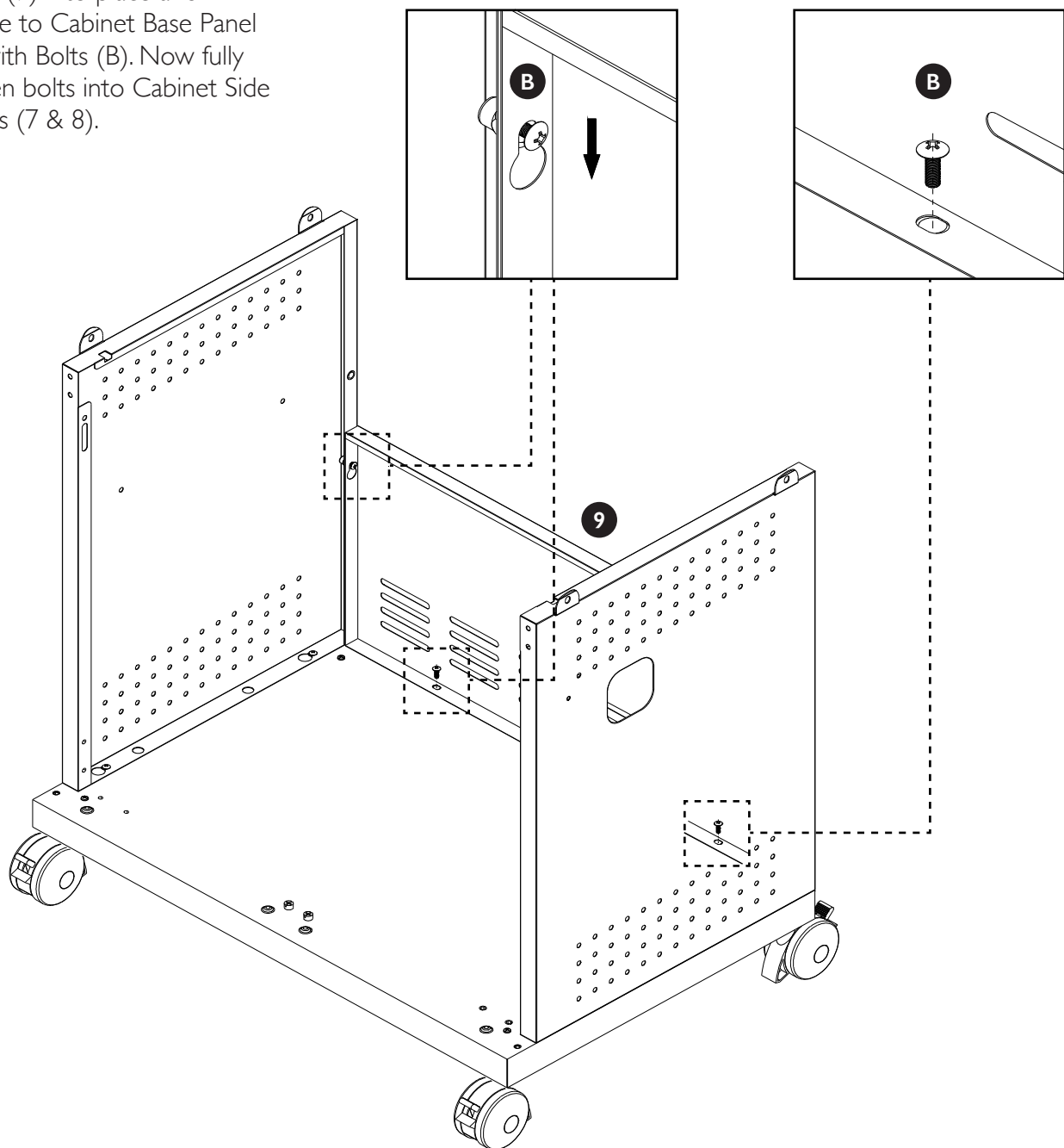
Step 3

Parts, fittings and tools

B **9**



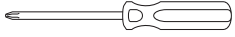
Insert and part tighten bolts (B) into Cabinet Side Panels (7 & 8). Slot Cabinet Rear Panel (9) into place and secure to Cabinet Base Panel (6) with Bolts (B). Now fully tighten bolts into Cabinet Side Panels (7 & 8).



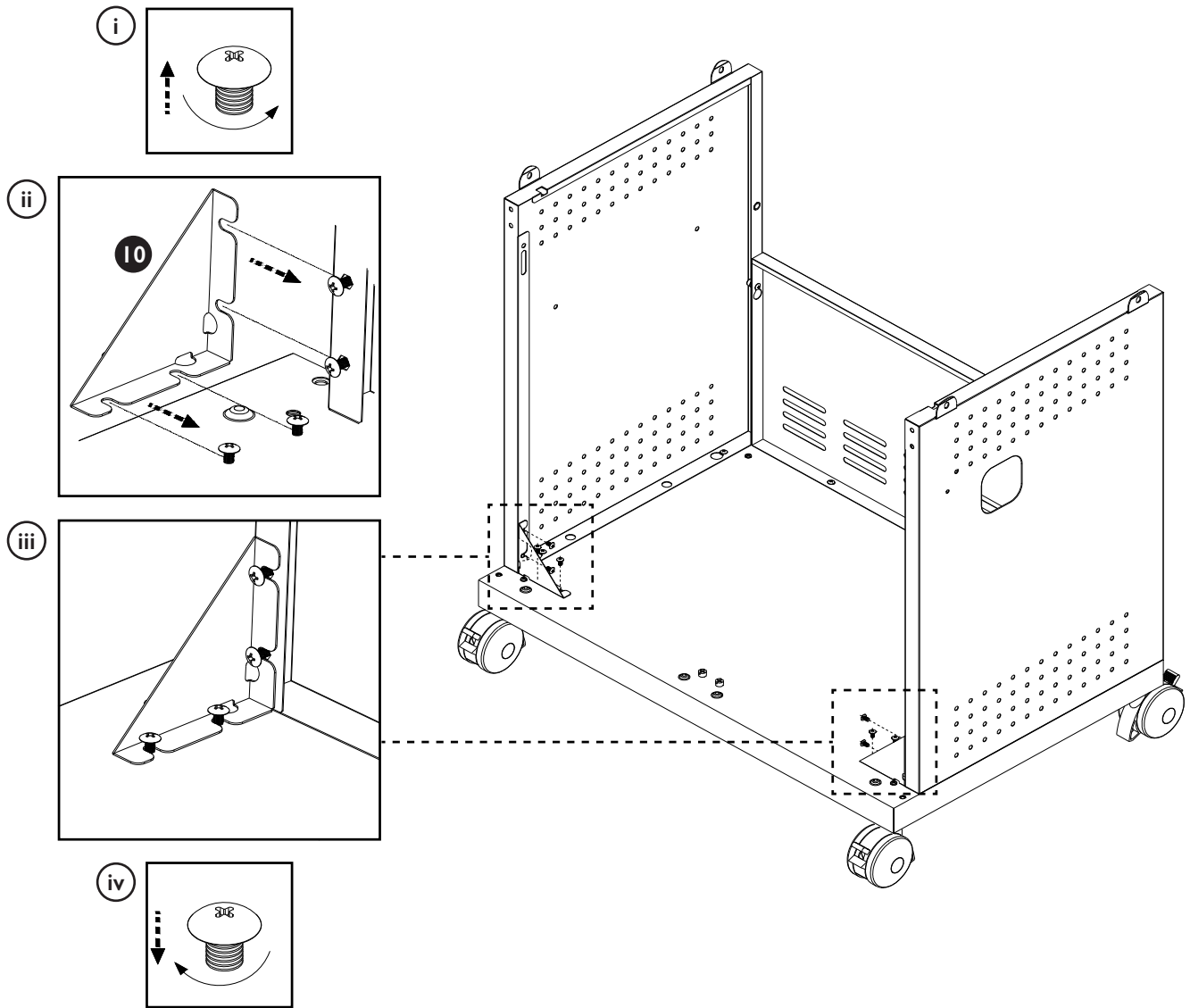
Step 4

Parts, fittings and tools

10

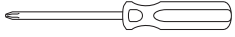


Part unscrew bolts indicated from Cabinet Side Panels (7 & 8) and Cabinet Base Panel (6). Slot Cabinet Corner Braces (10) in place and re-tighten bolts.

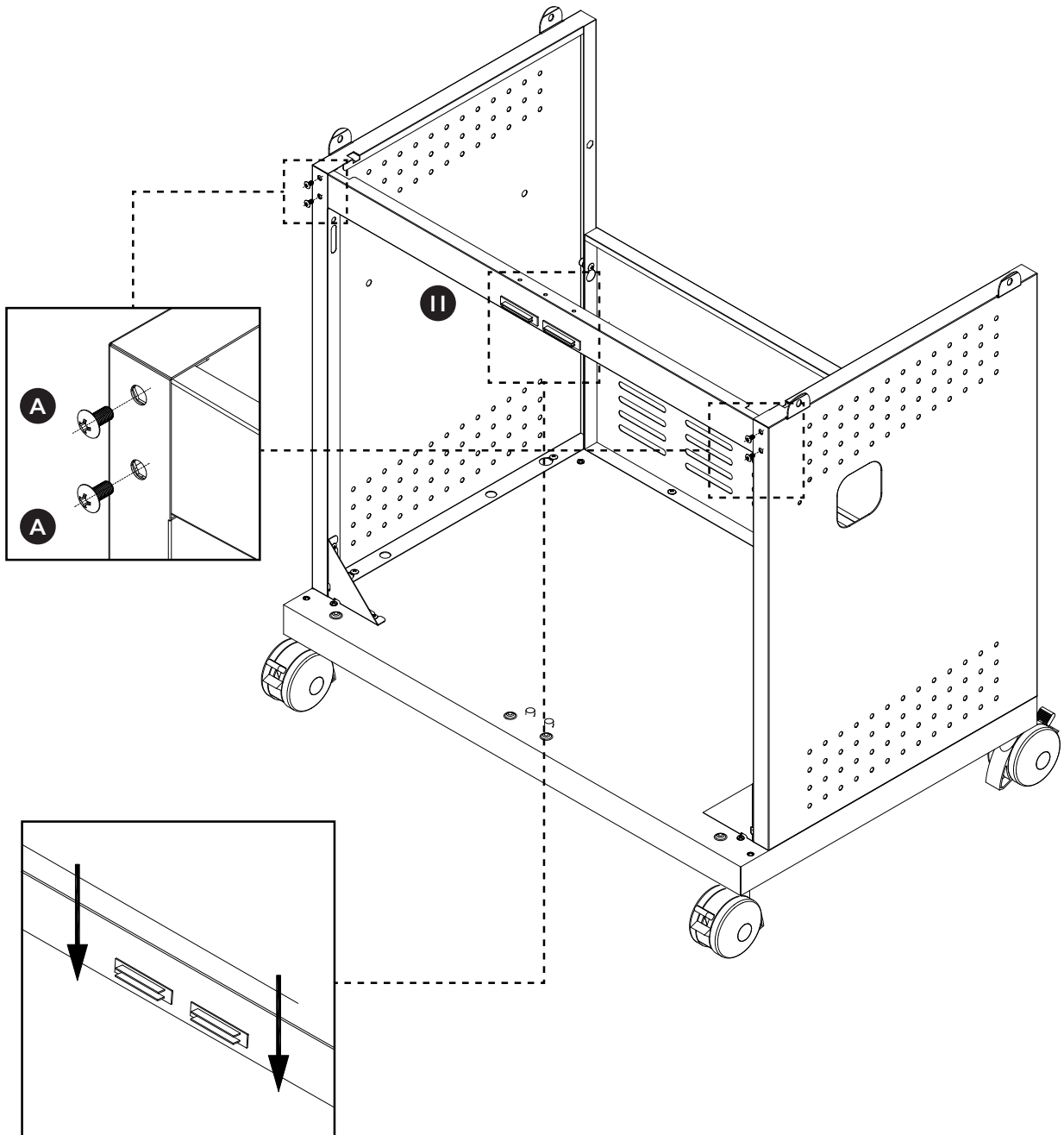


Step 5

Parts, fittings and tools



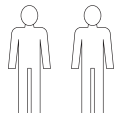
Insert Front Support Bar (II), ensuring magnet is positioned towards bottom of support bar, and secure with Bolts (A).



Step 6

Parts, fittings and tools

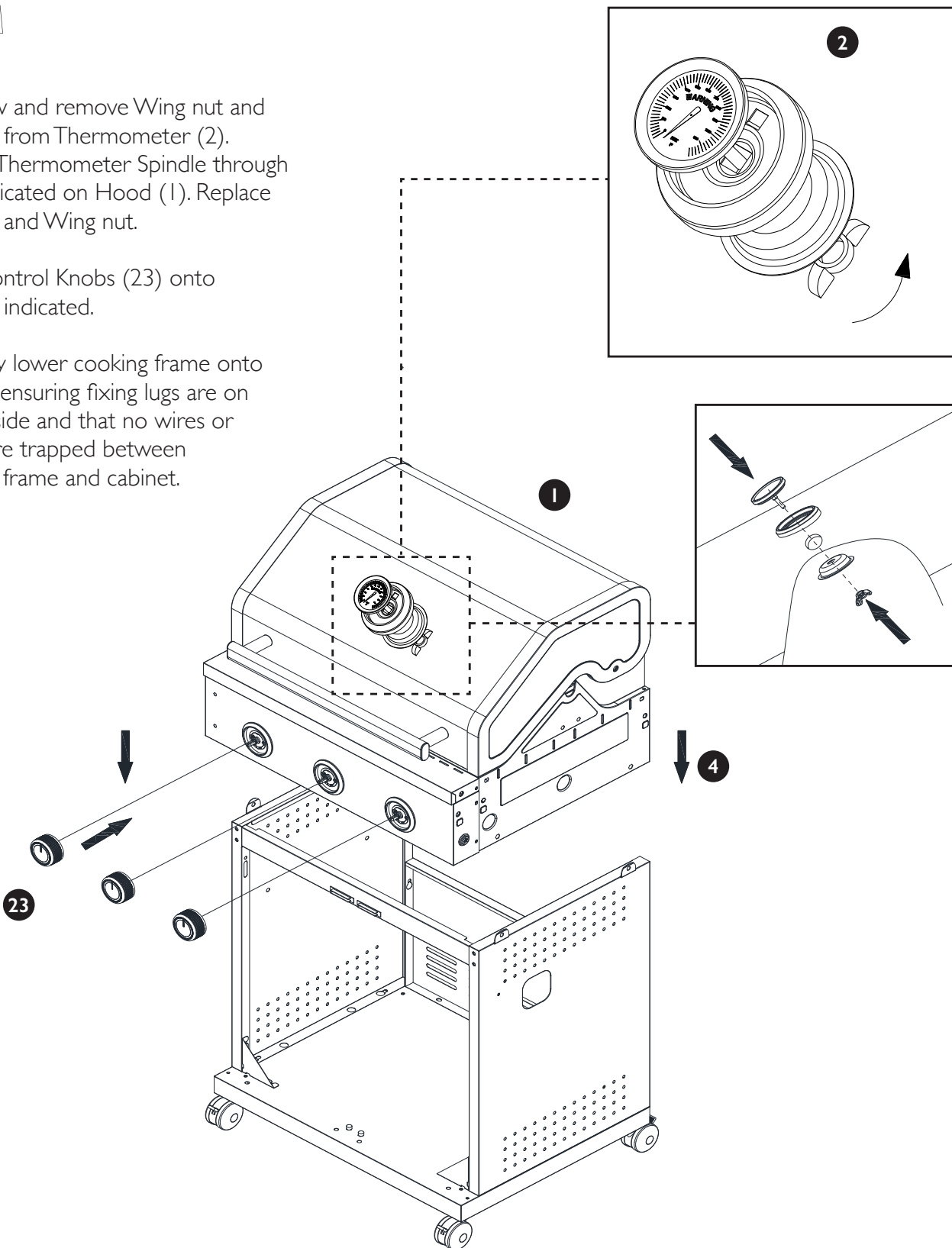
- 1
- 2
- 4
- 23



Unscrew and remove Wing nut and Washer from Thermometer (2). Thread Thermometer Spindle through hole indicated on Hood (1). Replace Washer and Wing nut.

Push Control Knobs (23) onto spindles indicated.

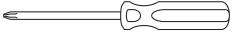
Carefully lower cooking frame onto cabinet, ensuring fixing lugs are on the outside and that no wires or hoses are trapped between cooking frame and cabinet.



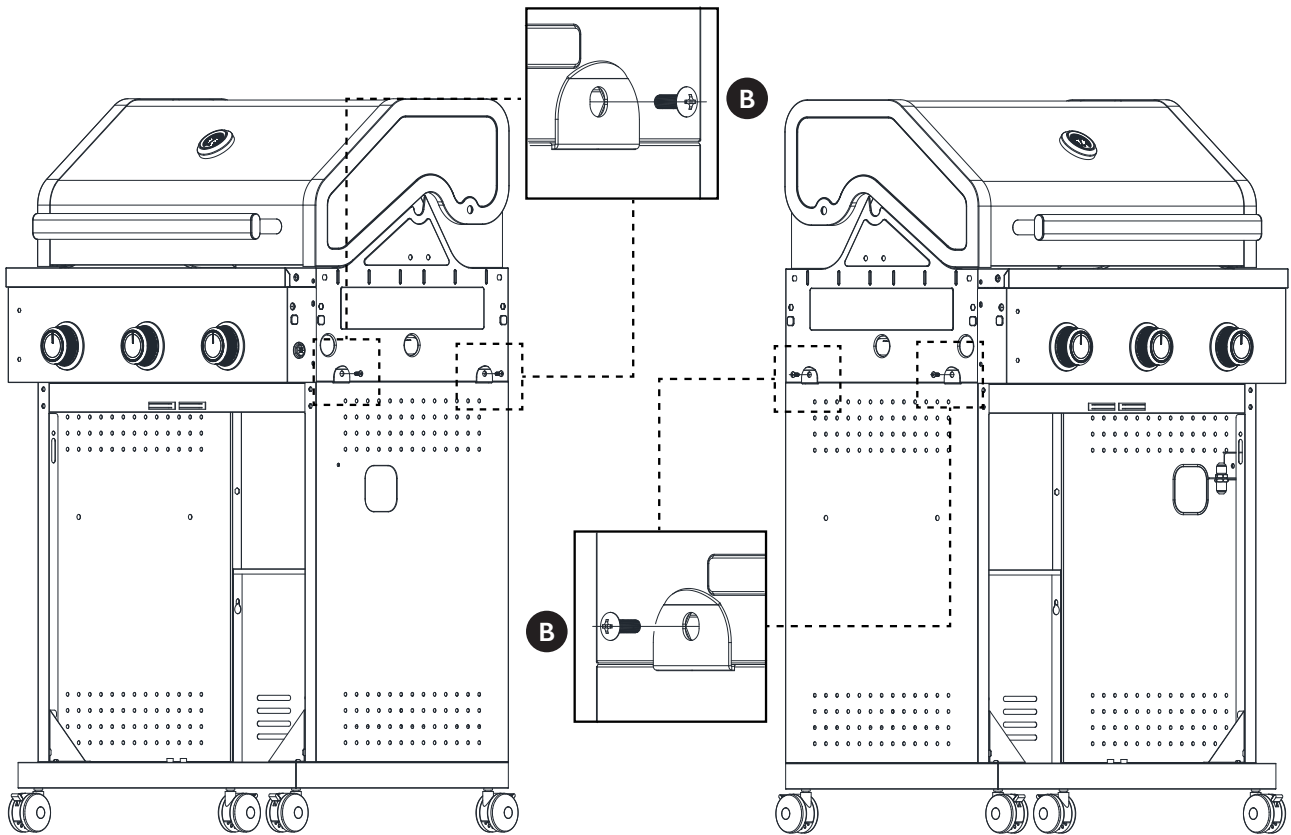
Step 7

Parts, fittings and tools

B



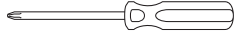
Secure cooking frame to side panels (7 & 8) using Bolts (B).



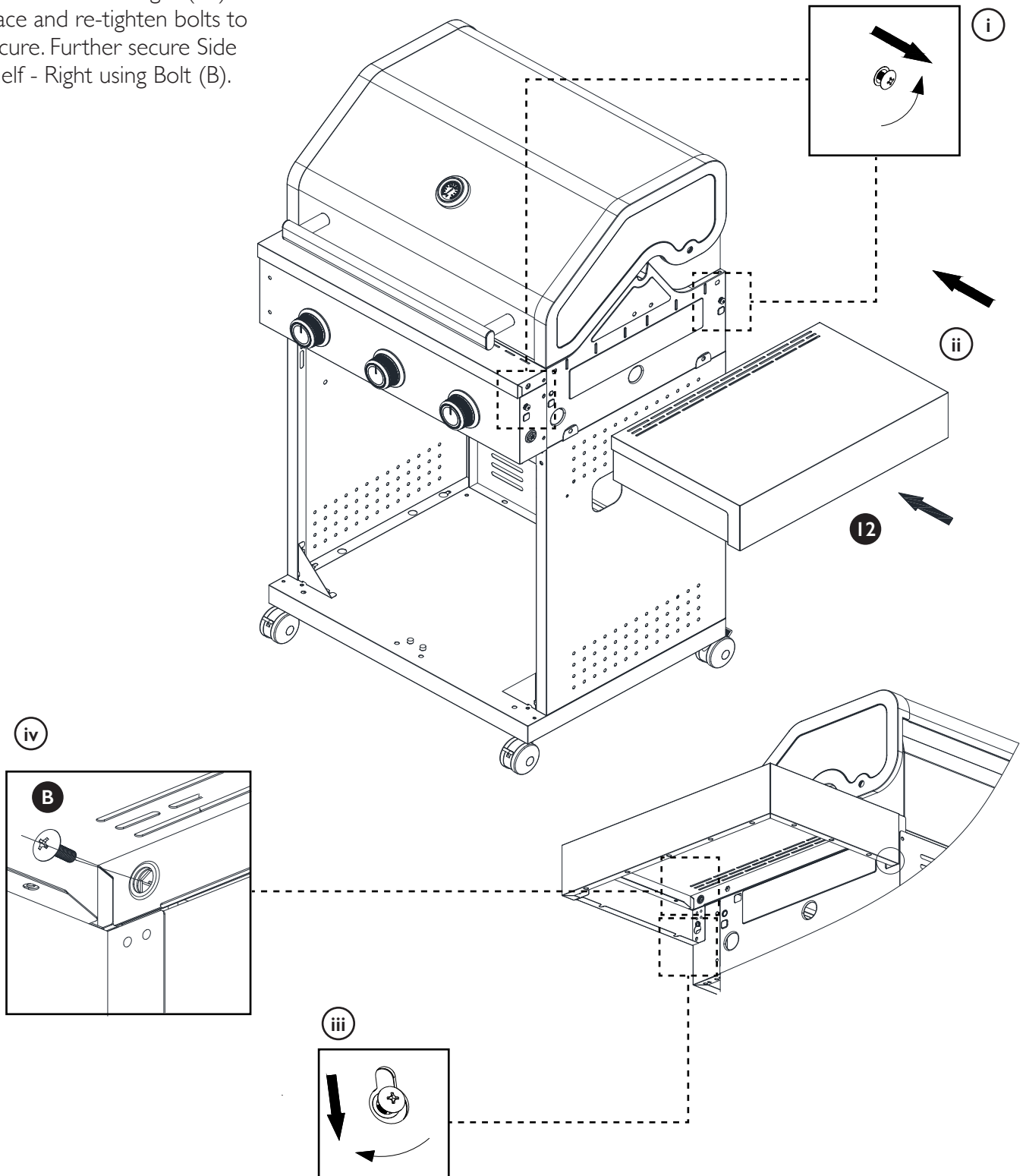
Step 8

Parts, fittings and tools

B **I2**



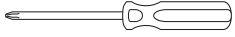
Part unscrew bolts indicated, slot Side Shelf - Right (I2) in place and re-tighten bolts to secure. Further secure Side Shelf - Right using Bolt (B).



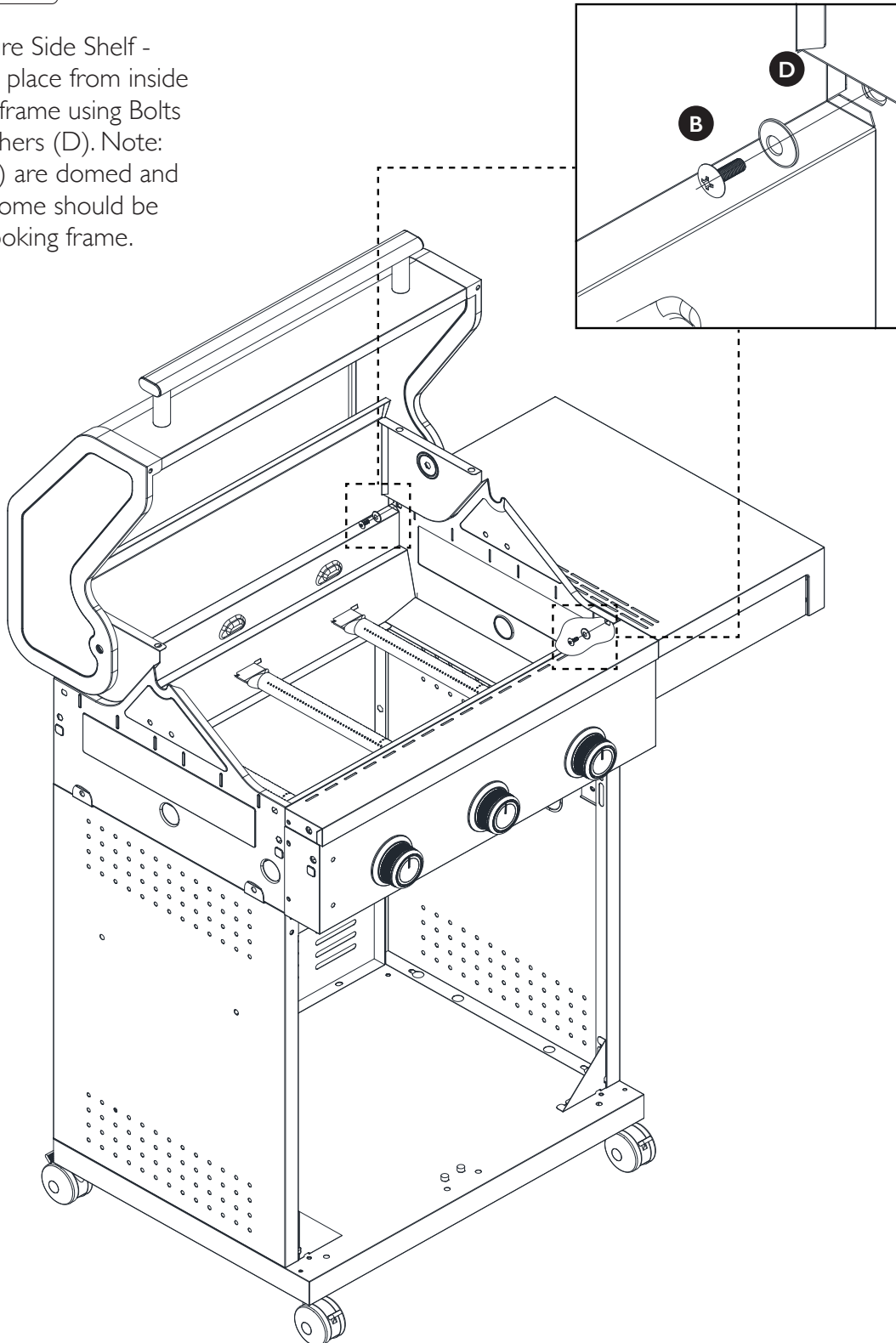
Step 9

Parts, fittings and tools

B **D**



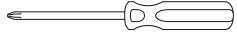
Further secure Side Shelf - Right (12) in place from inside the cooking frame using Bolts (B) and Washers (D). Note: Washers (D) are domed and bottom of dome should be facing the cooking frame.



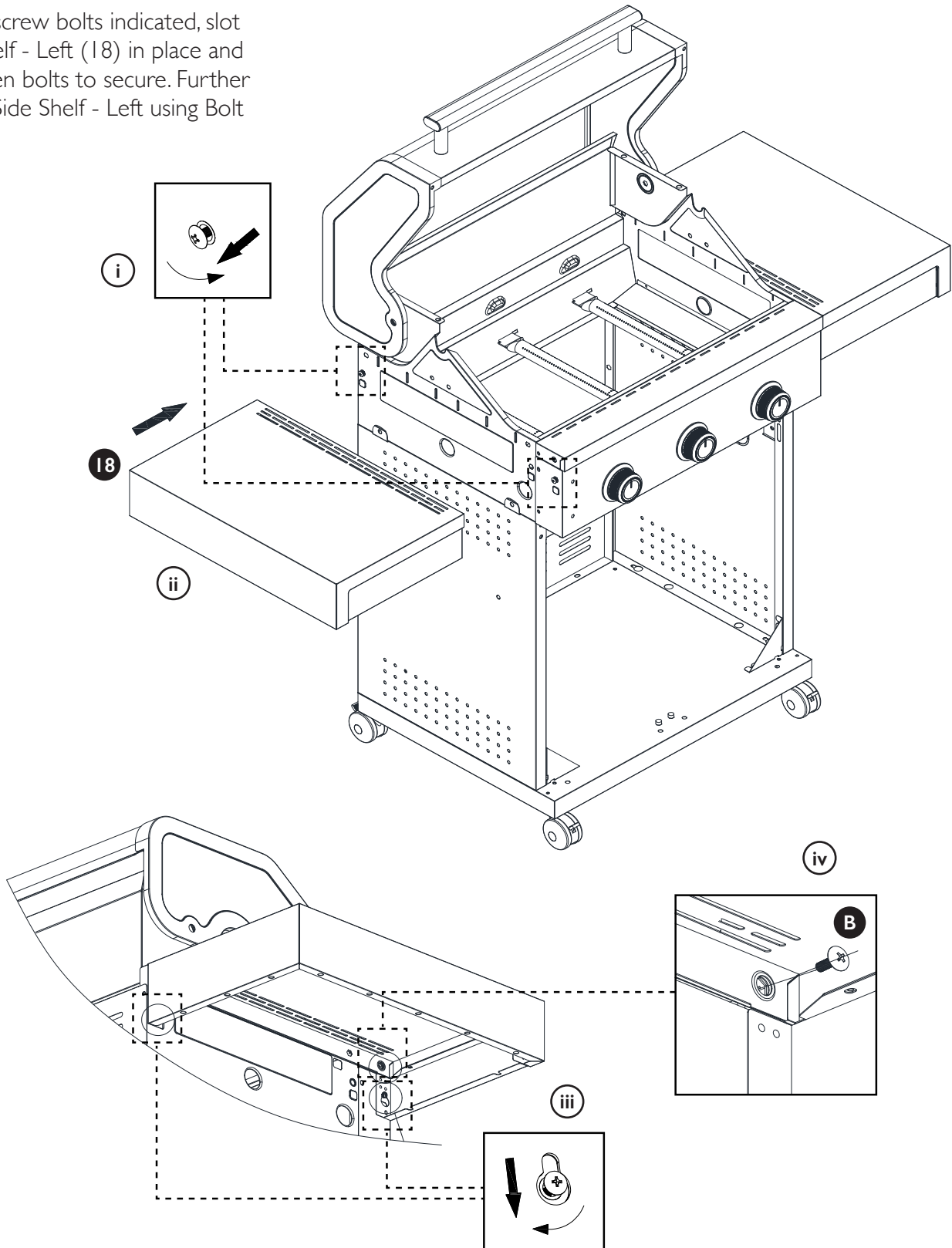
Step 10

Parts, fittings and tools

B **18**



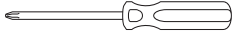
Part unscrew bolts indicated, slot Side Shelf - Left (18) in place and re-tighten bolts to secure. Further secure Side Shelf - Left using Bolt (B).



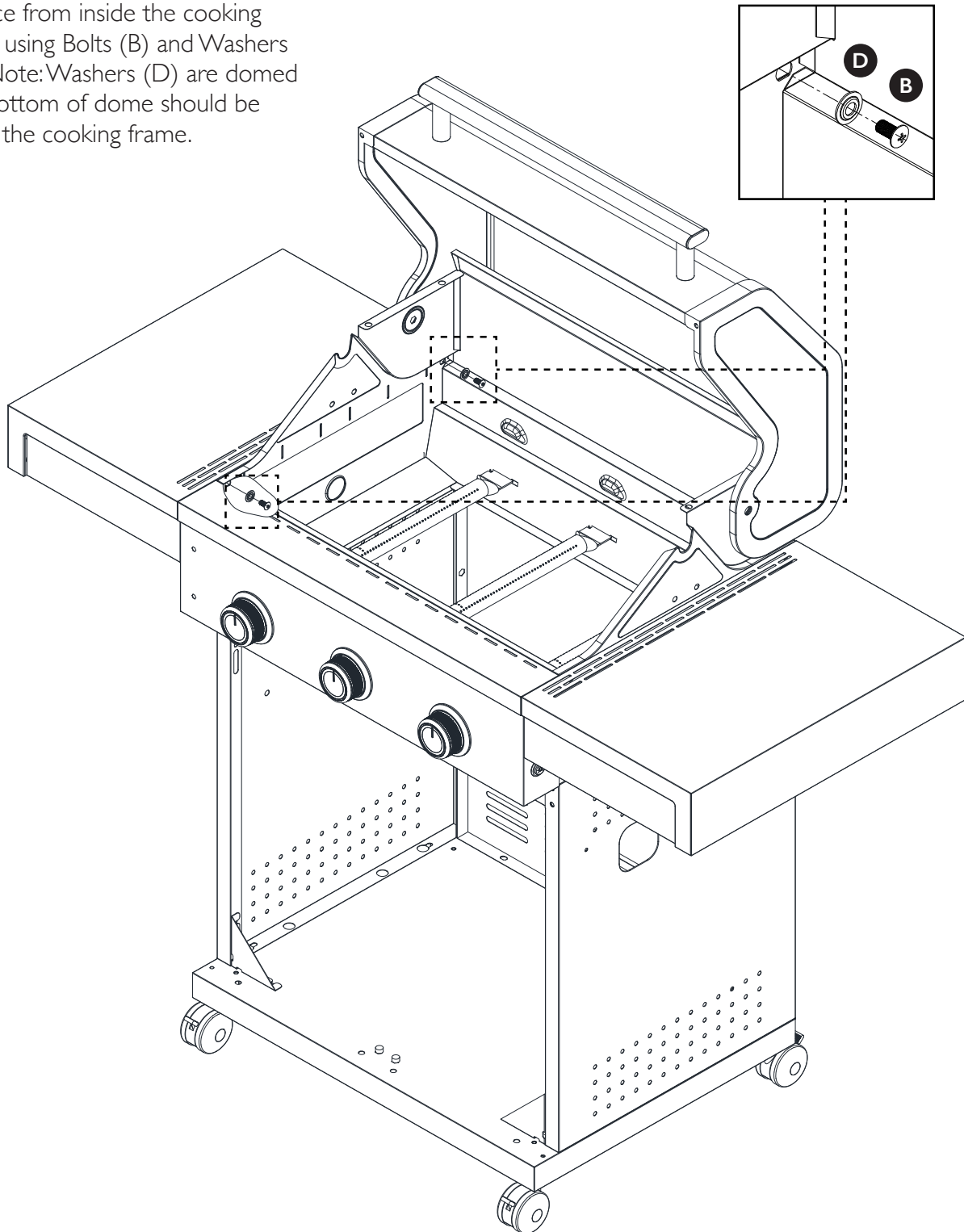
Step 11

Parts, fittings and tools

B **D**



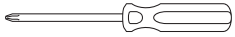
Further secure Side Shelf - Left (18) in place from inside the cooking frame using Bolts (B) and Washers (D). Note: Washers (D) are domed and bottom of dome should be facing the cooking frame.



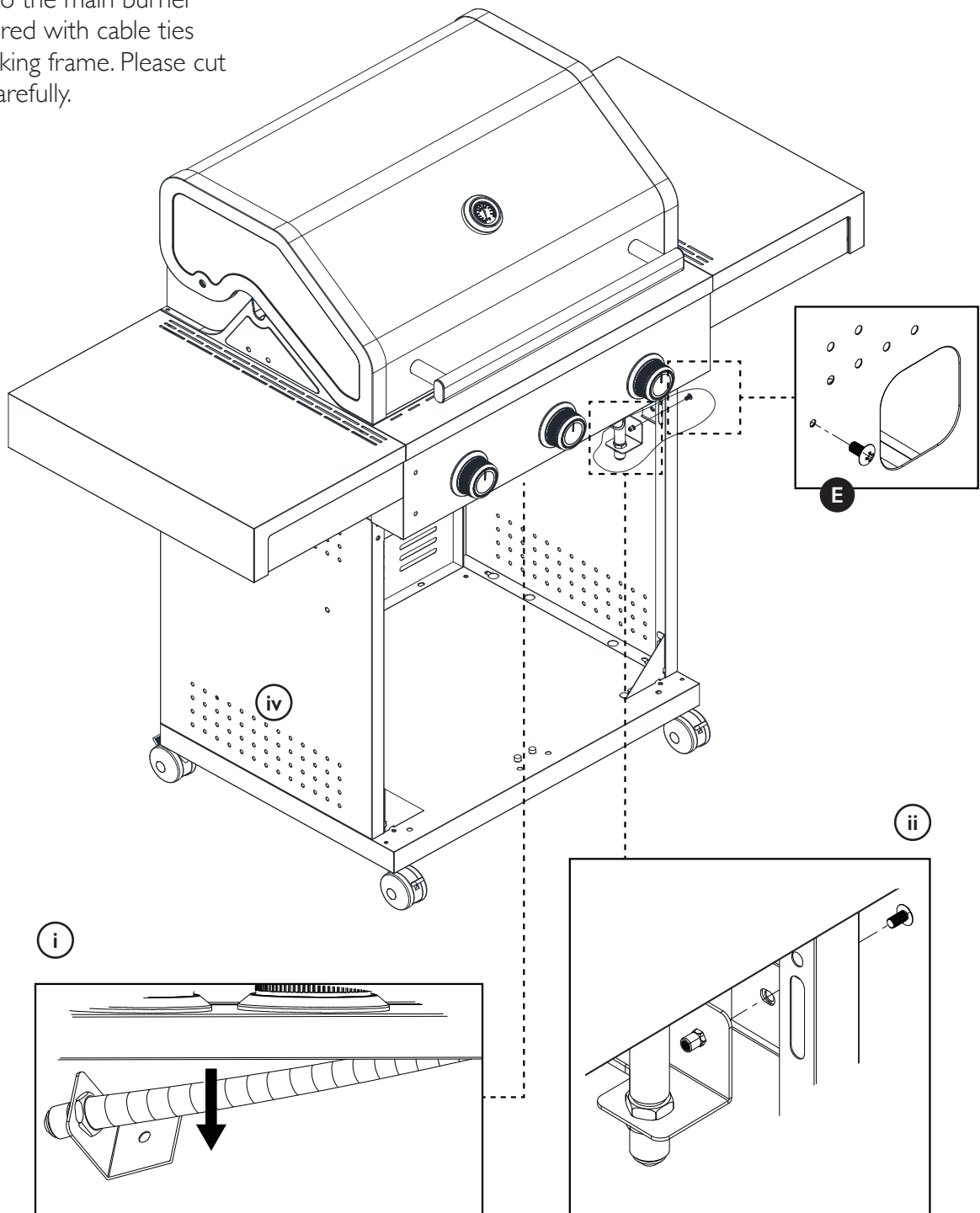
Step 12

Parts, fittings and tools

E



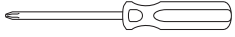
Attach Gas Connection Bracket to Side Panel (8) using Bolt (E). The Gas Connection Bracket will come pre-attached to the main burner hose and secured with cable ties inside the cooking frame. Please cut all cable ties carefully.



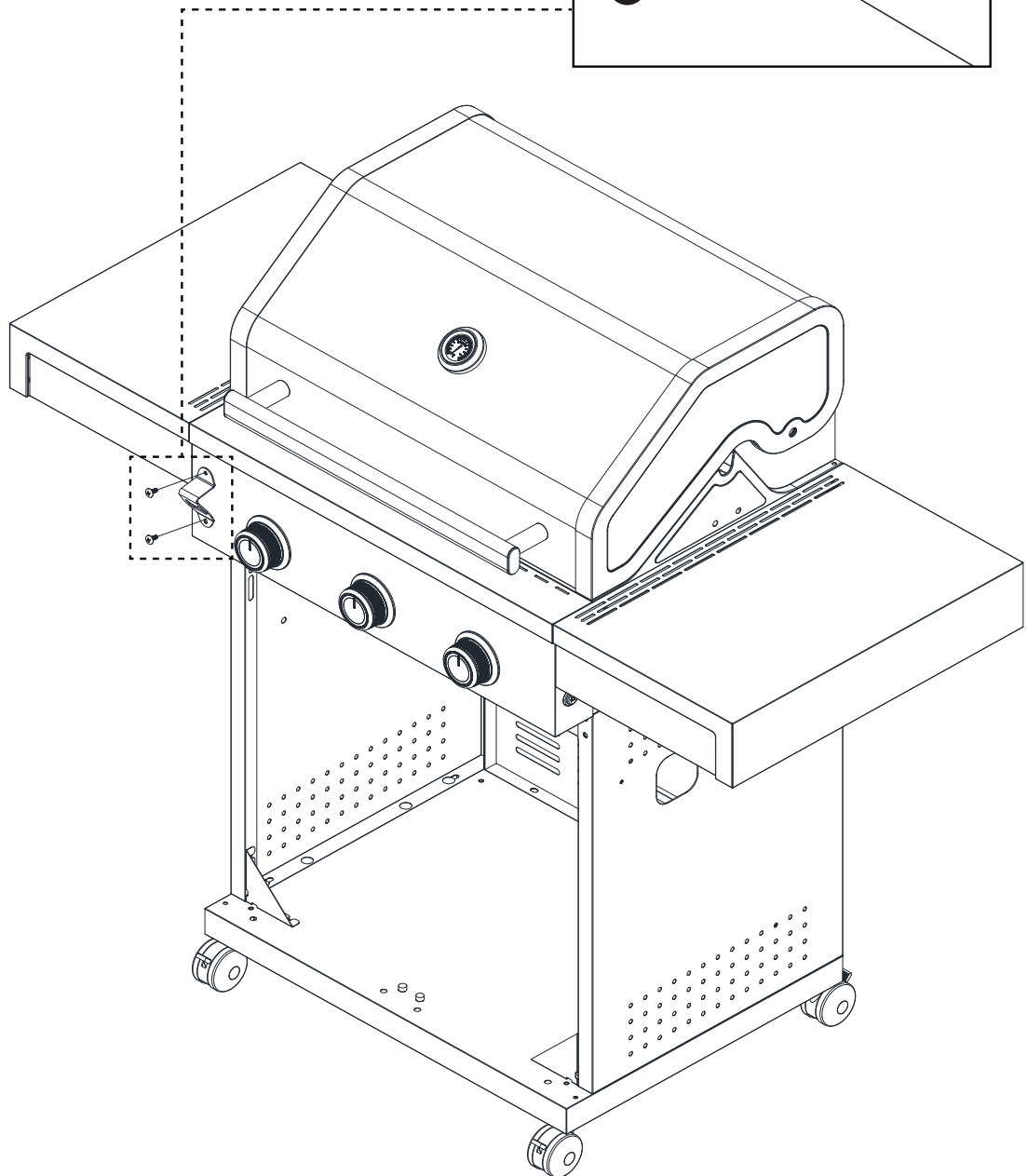
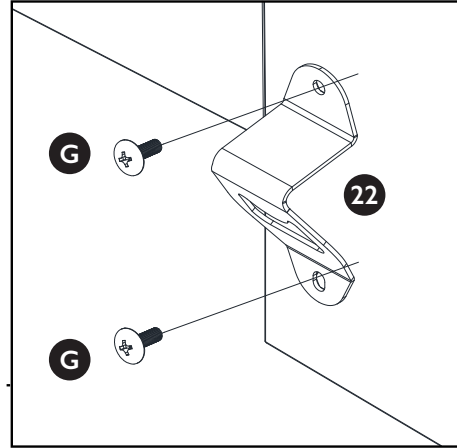
Step 13

Parts, fittings and tools

G **22**



Attach Bottle Opener (22)
to front of Control Panel
using Bolts (G).



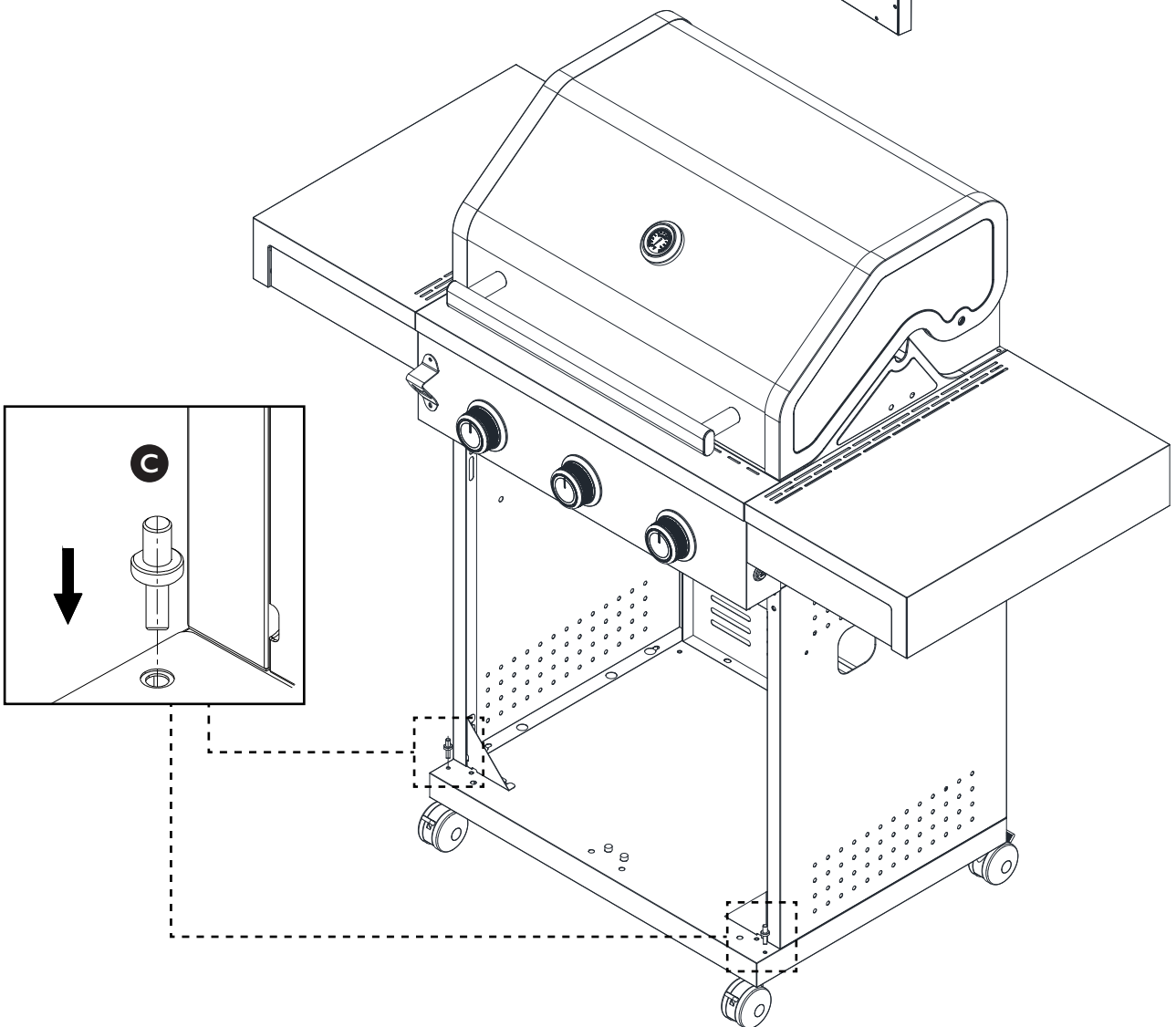
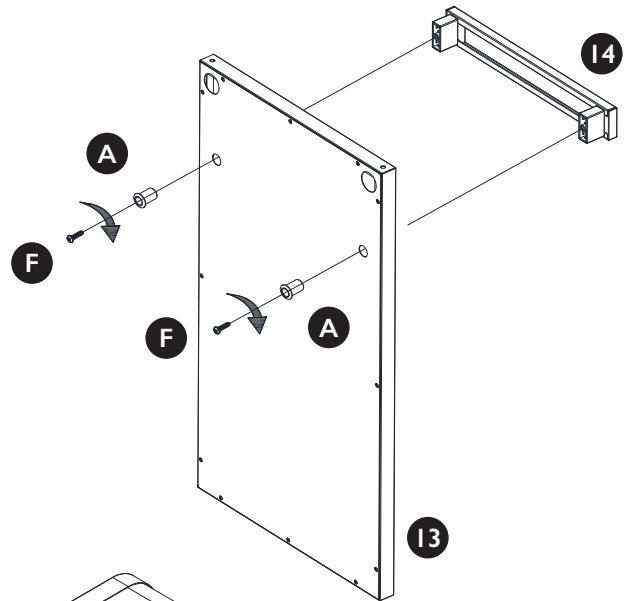
Step 14

Parts and fittings

A C F 13 14

Push Door Handle Spacers (A) into holes shown on rear of Cabinet Doors (13). Pass Self-Tapping Screws (F) through spacers and screw into Cabinet Door Handles (14).

Insert Door Spindles (C) into Cabinet Base Panel (6).

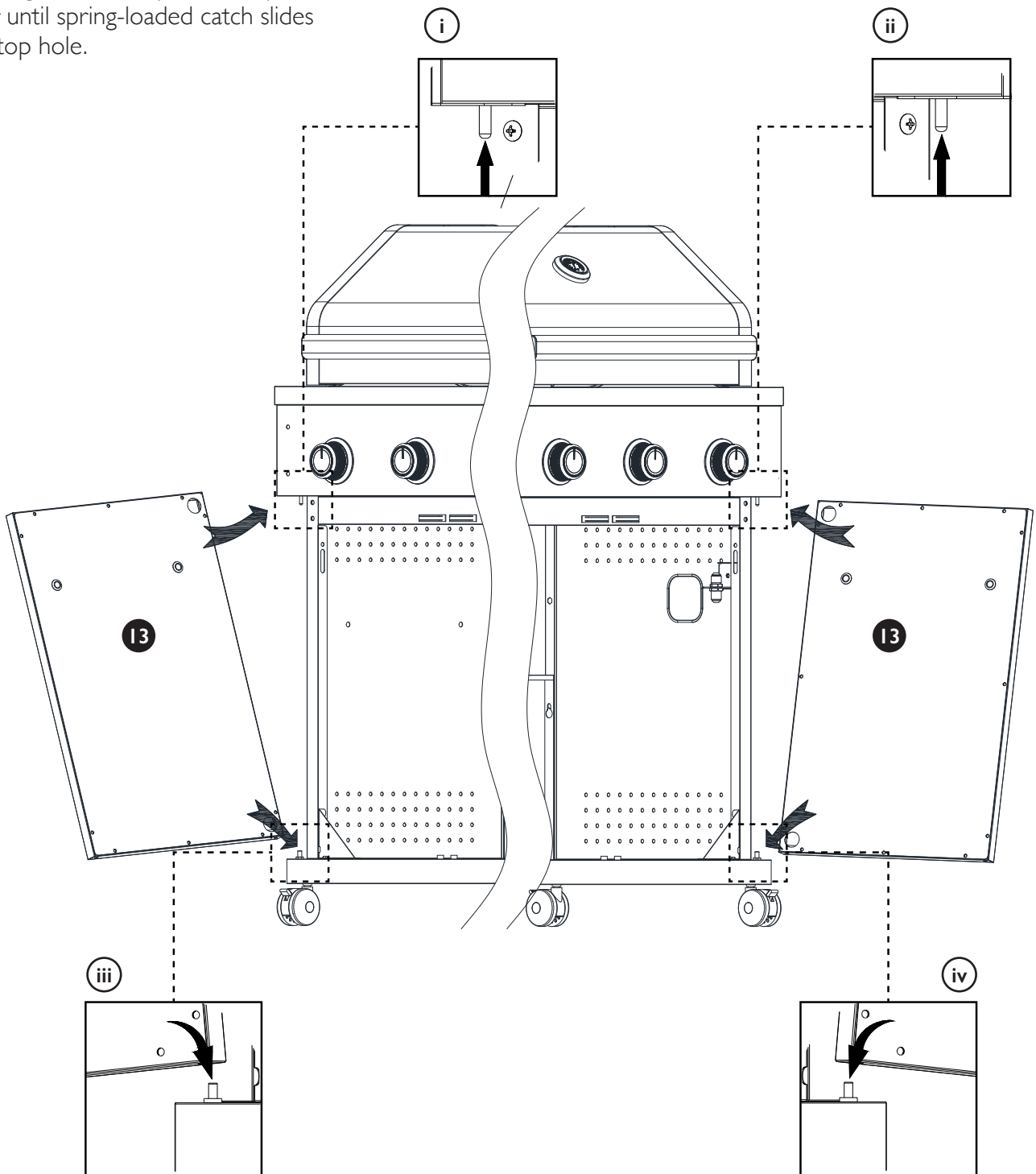


Step 15

Parts and fittings

23

To fit Cabinet Doors (23) in place, first slide the hole on bottom of door over Door Spindle (C), depress spring-loaded catch on underside of Cooking Frame and position top of door until spring-loaded catch slides into top hole.

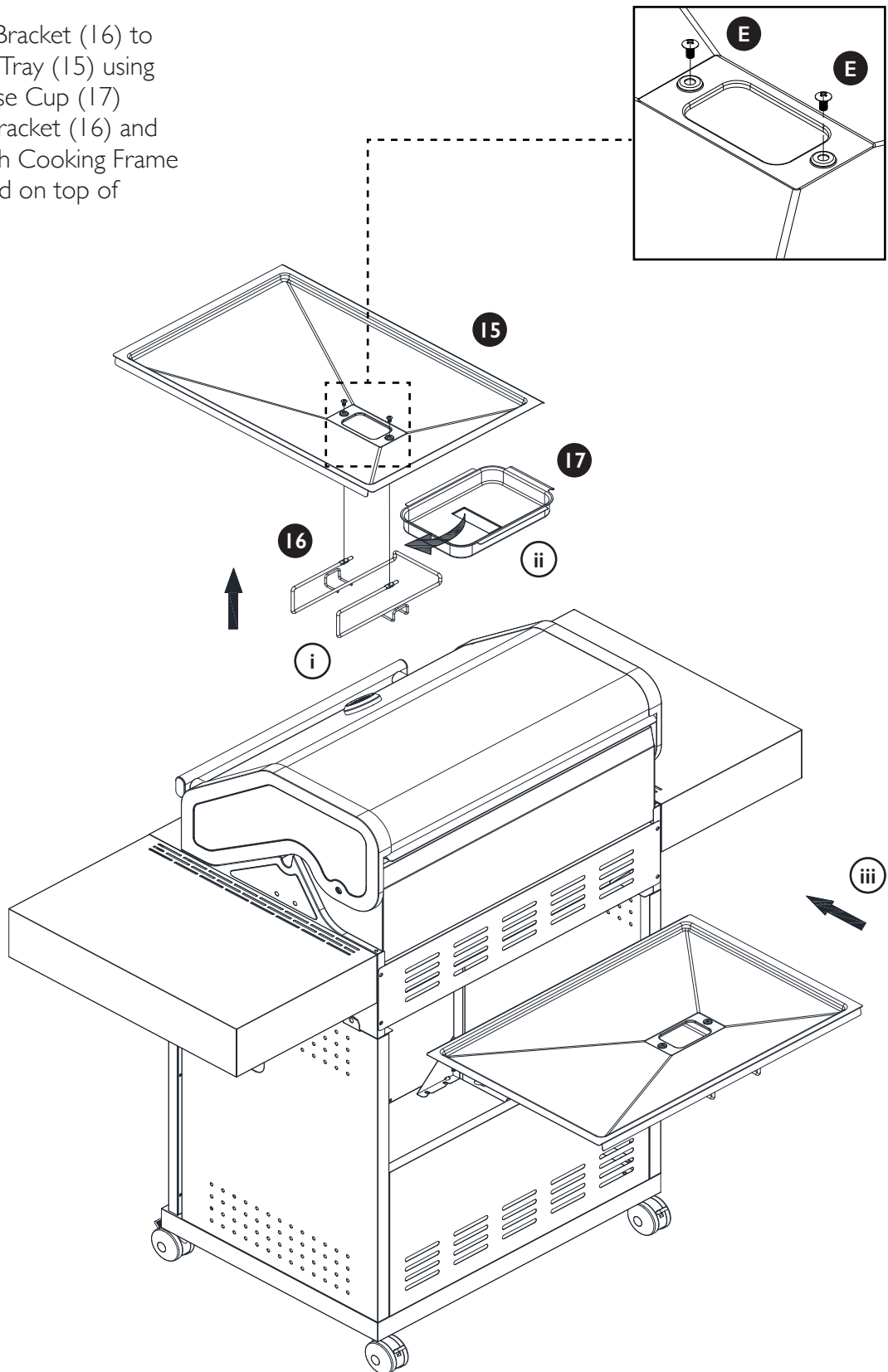


Step 16

Parts and fittings

E 15 16 17

Attach Grease Cup Bracket (16) to underside of Grease Tray (15) using Bolts (E). Place Grease Cup (17) inside Grease Cup Bracket (16) and then slide underneath Cooking Frame ensuring it is level and on top of runners.

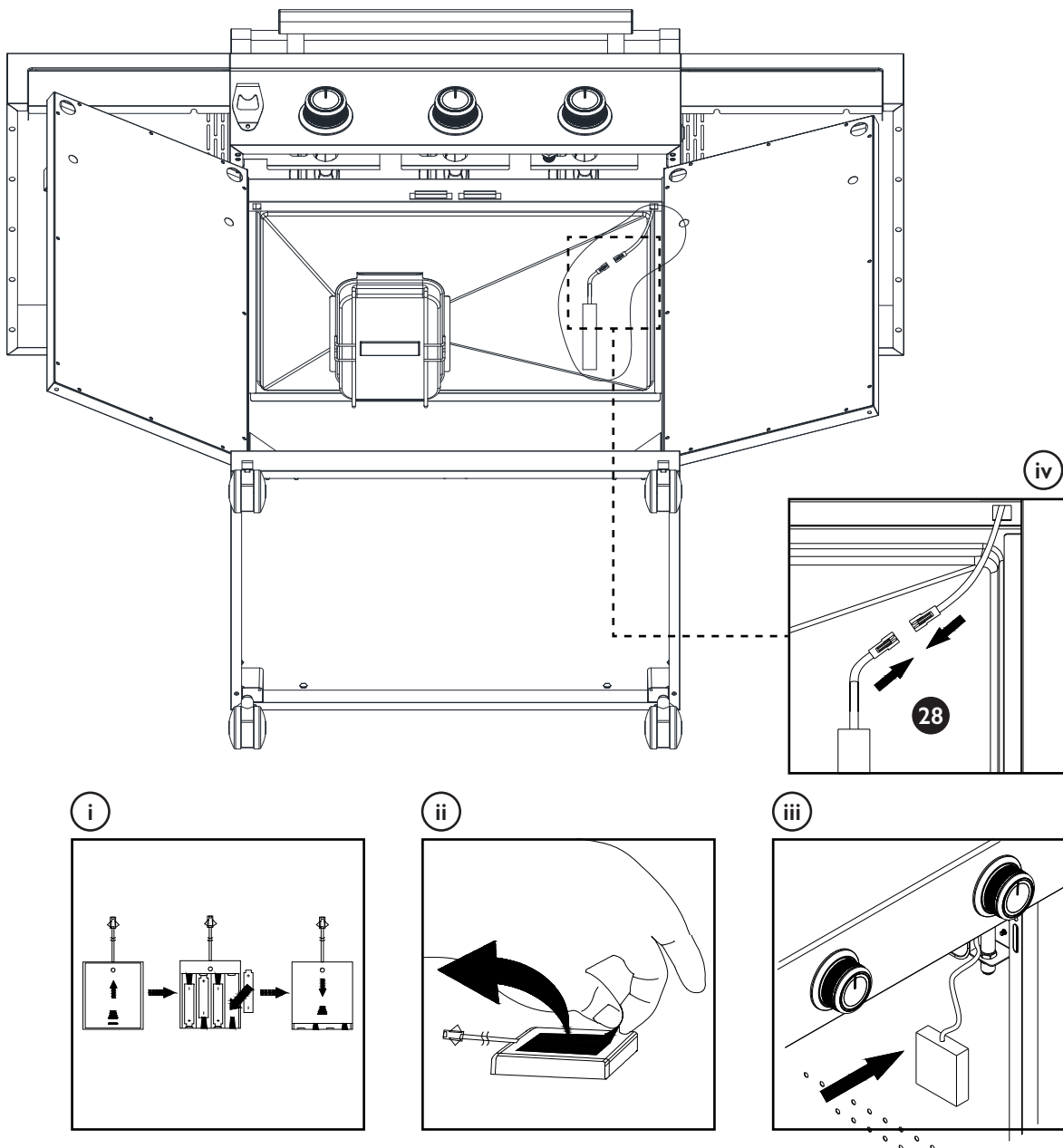


Step 17

Parts and fittings

28

Insert 4 x AA Batteries (not supplied) into Battery Box (28). Connect Battery Box to LED Light Wire. Peel off plastic backing from sticky pad on the rear of the Battery Box and affix to inside of Side Panel (8).



Step 18

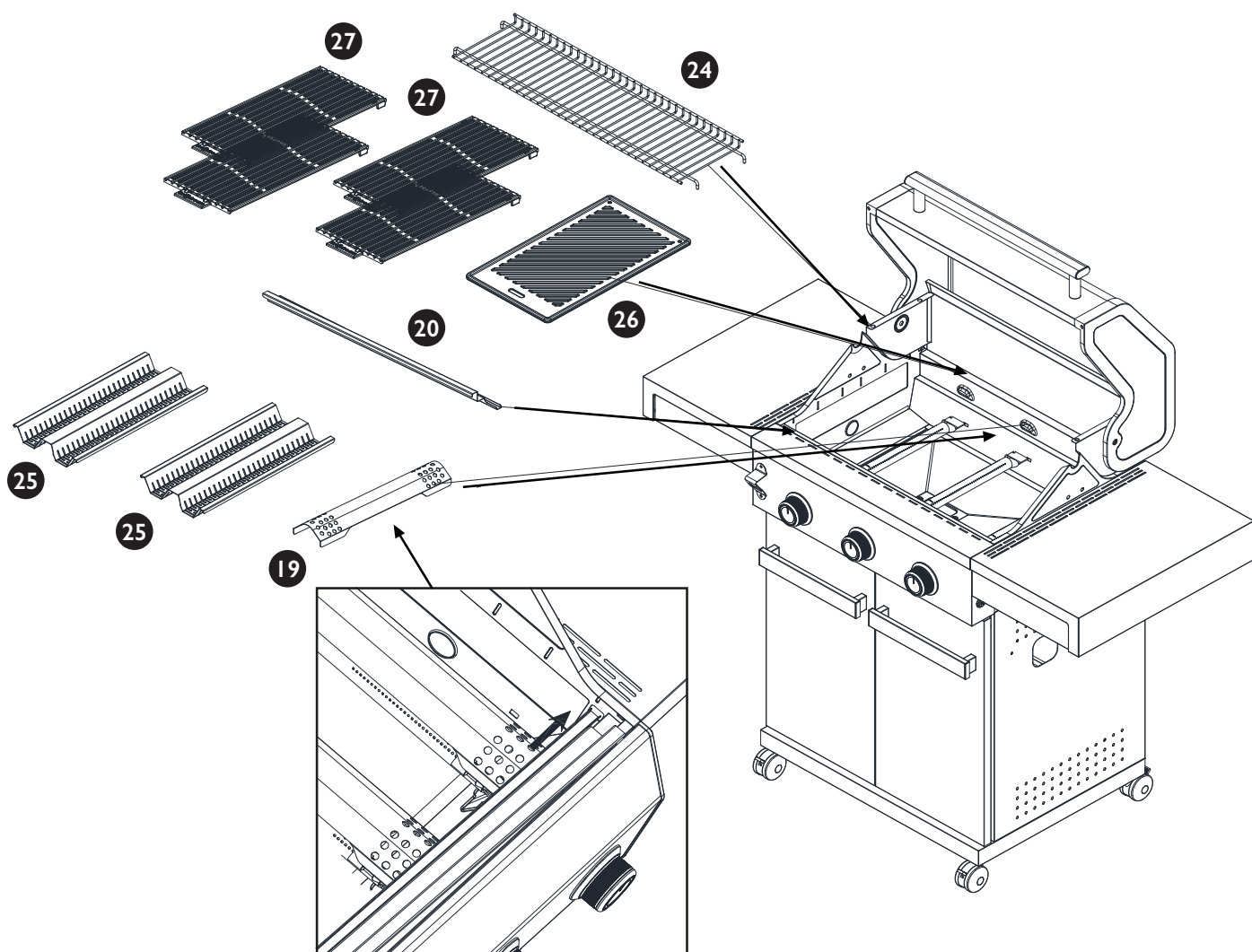
Parts, fittings and tools

- 19 20 24 25 26 27

Place Flame Tamer (19) and Hybrid Flamer Tamers (25) on locating shelves. Both types of Flame Tamer should sit directly above Tube Burners.

Insert Fat Channel (20) into Cooking Frame by first sliding thin end through right-hand side of Cooking Frame and then slotting front lip in groove between Cooking Frame and Control Panel.

Place Grillstream Grills (27) and Griddle Plate (26) into Cooking Frame. Leg tabs from both types of Grill should rest on lip at back of Cooking Frame. Top Grills should sit directly on top of the bottom Grill. Install Warming Rack (24) in place as shown, with wire legs slotting through holes in side lip of Cooking Frame.

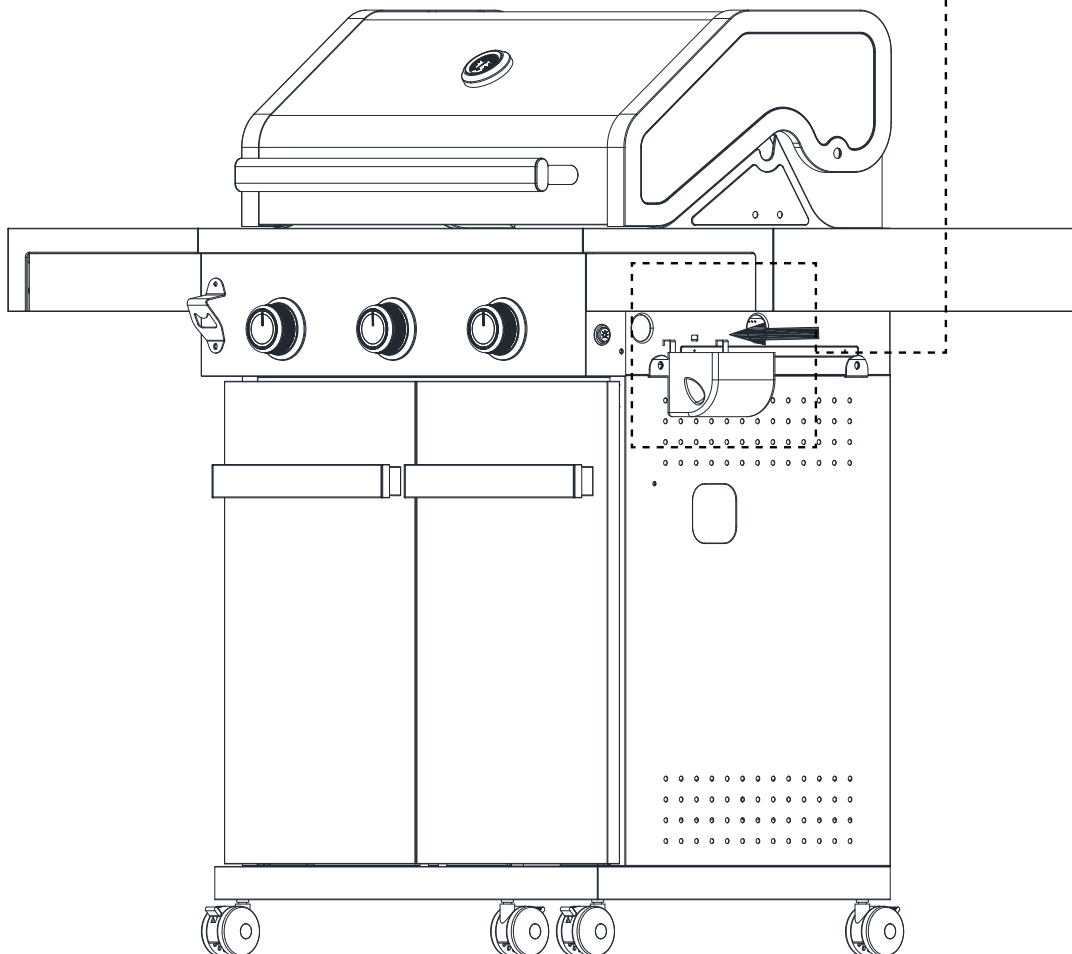
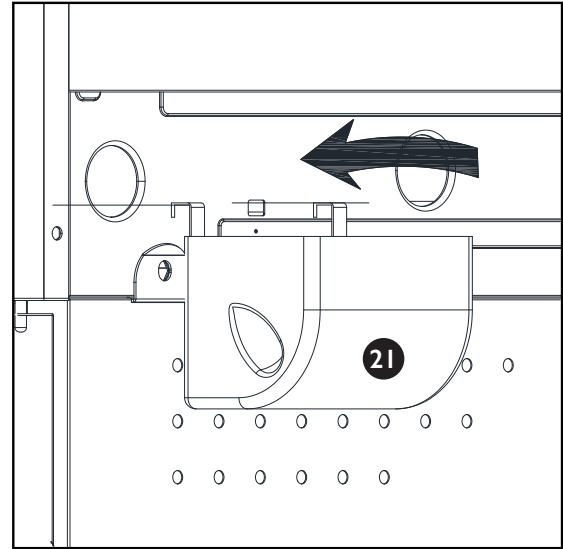


Step 19

Parts and fittings

21

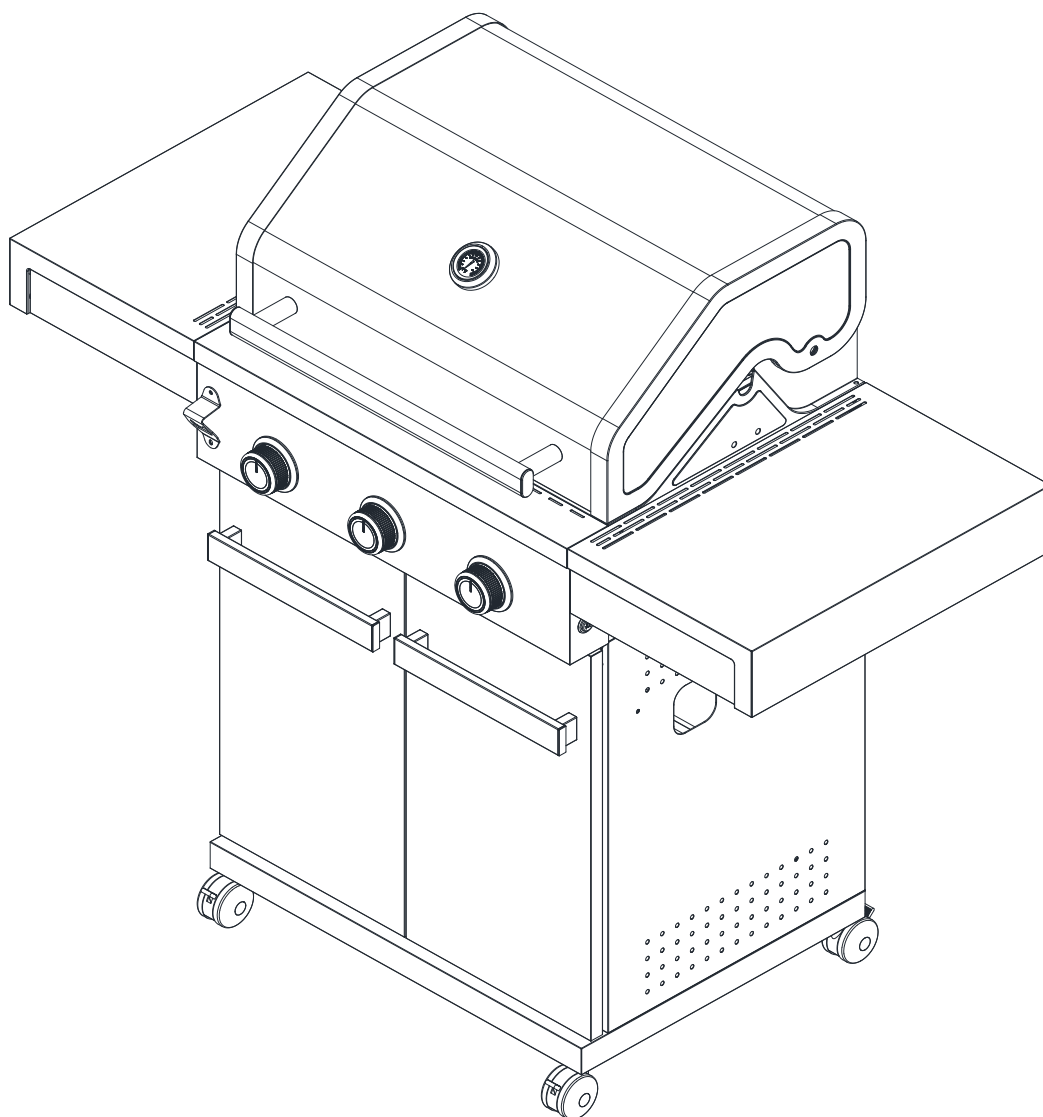
Hook Grillstream Fat Cup (21) over holes in Side Panel (8). This should be located directly below the spout of Fat Channel (20) to catch fat and meat juices channelled from the Grillstream system.



Step 20

Parts and fittings

Your barbecue is now fully assembled, and you are ready to connect the Gas Cylinder (see page 4 for more information). Please ensure you perform the gas leak check before operating.



IMPORTANT - PLEASE READ

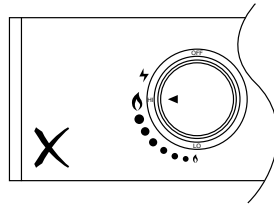
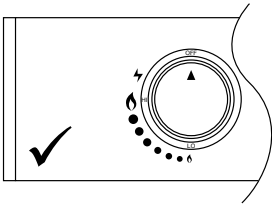
Testing for leaks - do this before using your BBQ.

Note - Do not test for gas leaks with an open flame. If you smell gas, turn off at the source.

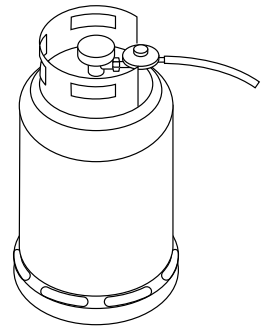
Before first use, at the beginning of each new season, or whenever a gas cylinder is changed, you must check for gas leaks.

Do so by:

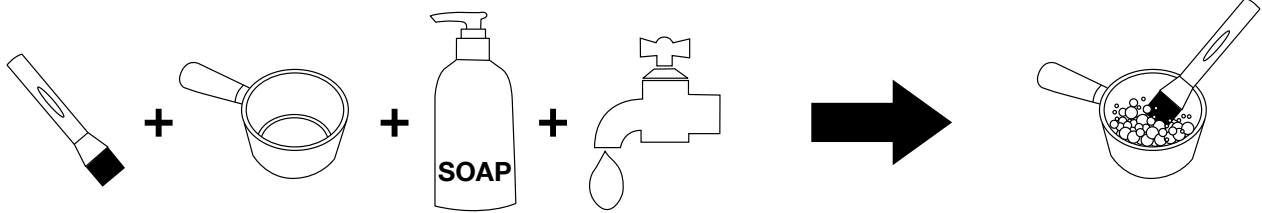
1 Turn all gas valves on the BBQ to the off position



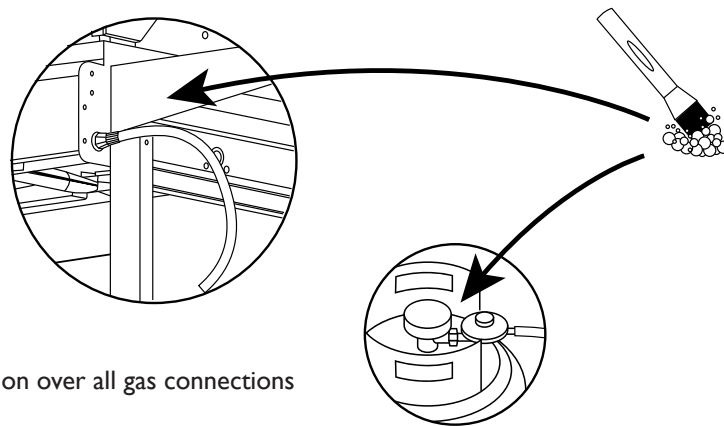
2 Turn on the gas cylinder



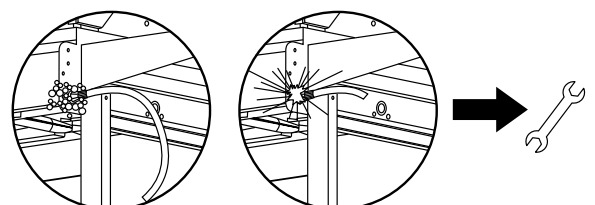
3 Make a soap solution of one part liquid detergent and one part water



4 Brush the soap solution over all gas connections



- 5
- The presence of bubbles indicates a leak. Tighten or repair as necessary
 - Under no circumstances should a naked flame be used to check for leaks
 - If a gas odour is present and no leaks can be found, do not use the BBQ. Turn the gas off at the source, disconnect the hose and immediately contact your BBQ dealer or place of purchase for assistance



RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE

If you require any additional information or have any issues with this product
please get in touch with us by:

Customer Services: 03456 002 389

or

Email: yourenquiry@johnlewis.co.uk

For all other enquiries please contact us on 03456 049 049

Your feedback is very important to us and we would love to hear your comments
on your new furniture. Please visit our website to leave a review. Thank you.