



Norfolk Grills Absolute Pro Outdoor Kitchen 4 Burner

Item Number: Kitchen 400

FOR OUTDOOR USE ONLY

PLEASE READ INSTRUCTIONS CAREFULLY BEFORE ASSEMBLY RETAIN THIS MANUAL FOR FUTURE REFERENCE

WARNING

Hazardous fire or explosion may result if instructions are ignored

It is the consumer's responsibility to see that the barbecue is properly assembled, installed, and taken care of. Failure to follow instructions in this manual could result in bodily injury and/or property damage.

Read the instructions before using the appliance.

- Retain this manual for future reference.
- Use outdoors only.
- Warning accessible parts may be very hot. Keep young children away.
- Do not move the appliance during use.
- Turn off the gas supply at the gas cylinder after use.
- Do not modify the appliance.
- This appliance must be kept away from flammable materials during use.
- The regulator and hose must be connected correctly to the appliance.
- A spanner must be used to tighten the nut onto the connection thread.

FOR YOUR SAFETY IF YOU SMELL GAS:

1. Turn off gas supply at gas cylinder.
2. Extinguish all naked flames; do not operate any electrical appliances.
3. Ventilate the area.
4. Check for leaks as detailed in this manual.
5. If odour persists, contact your dealer or gas supplier immediately.

PRECAUTIONS:

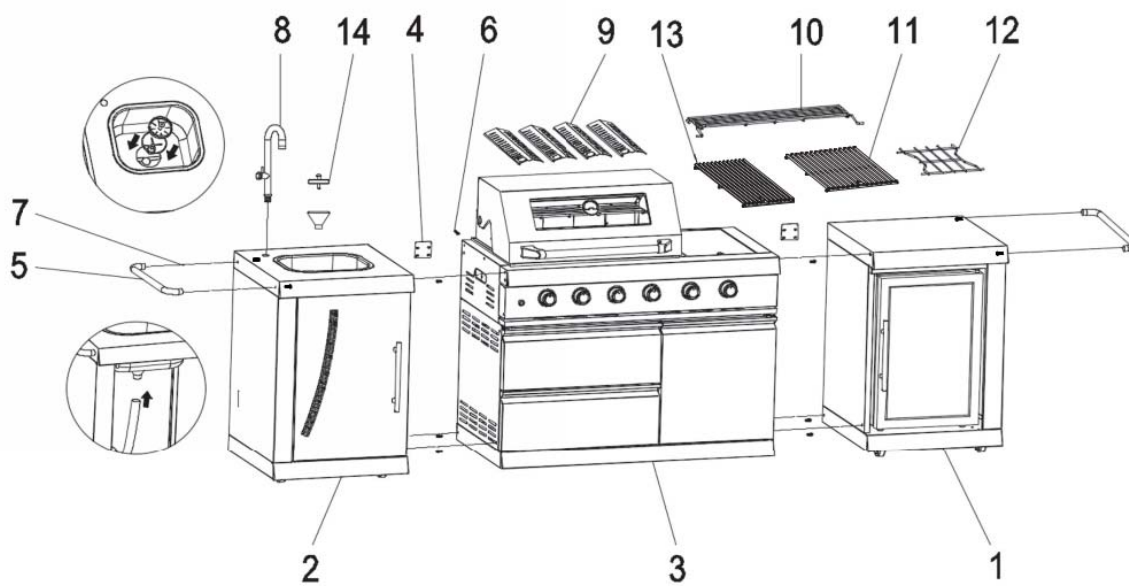
1. Leak test all connections after each cylinder refill or before each use.
2. Never check for leaks with a match or open flame.
3. Do not store or use gasoline or other flammable vapours and liquids in the vicinity of this or any other appliance.
4. Any LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

Assembly

WARNING: Whilst every effort has been made in manufacture of your barbecue to remove any sharp edge, you should handle all components with care to avoid accidental injury.

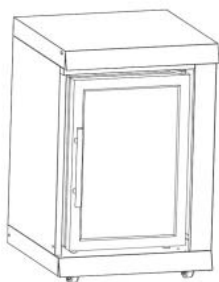
ASSEMBLY:

Please read all instructions thoroughly before proceeding.



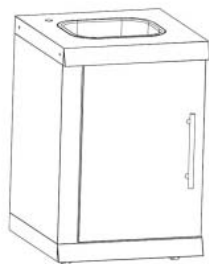
PART LIST:

1



1 Stck.

2



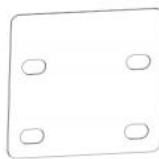
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1 Stck.

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2 Stck.

5



2 Stck.

6



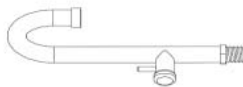
8 Stck. M6x10mm

7



10 Stck. M6x10mm

8



1 Stck.

9



4 Stck.

10



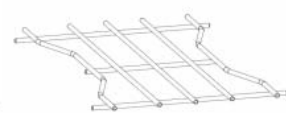
1 Stck.

11



1 Stck.

12



1 Stck.

13



1 Stck.

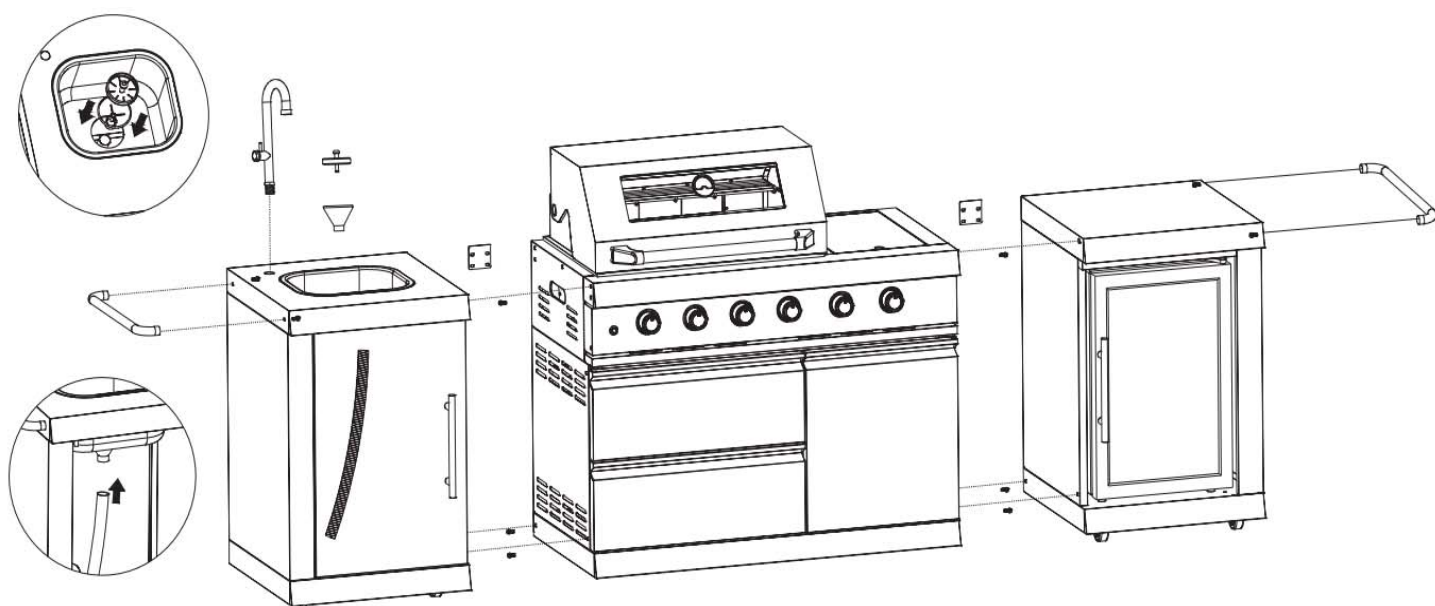
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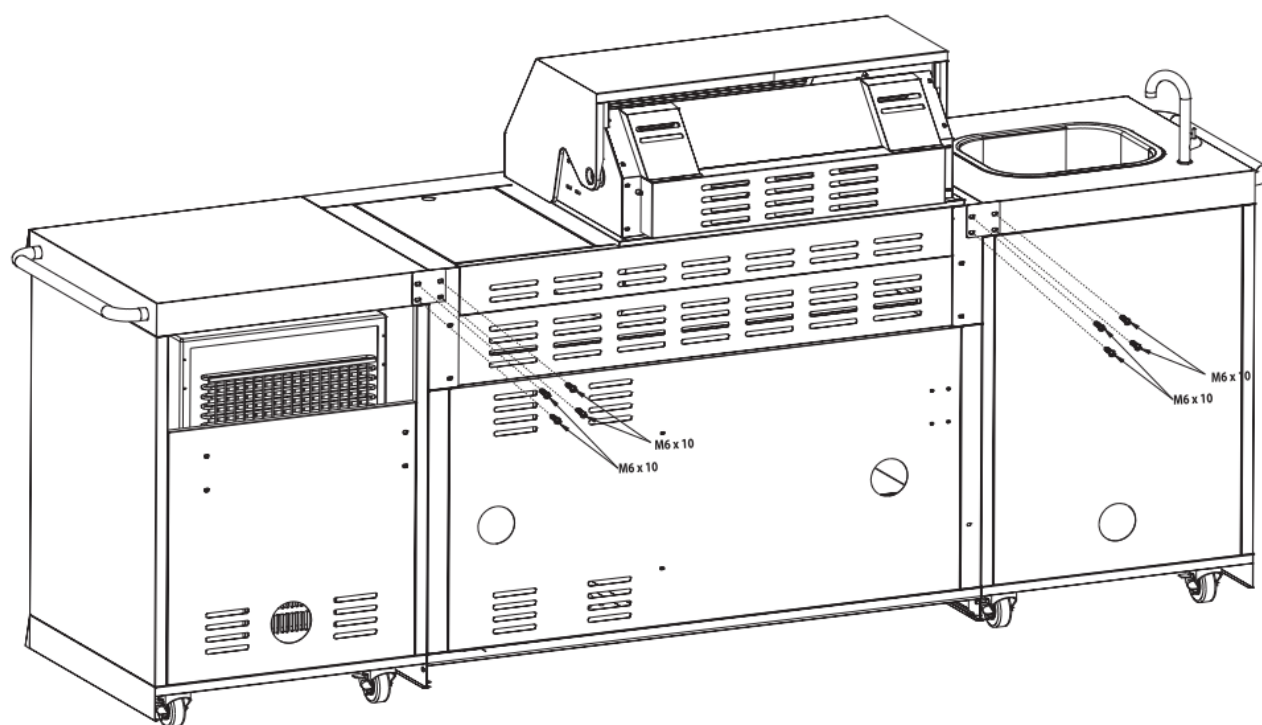
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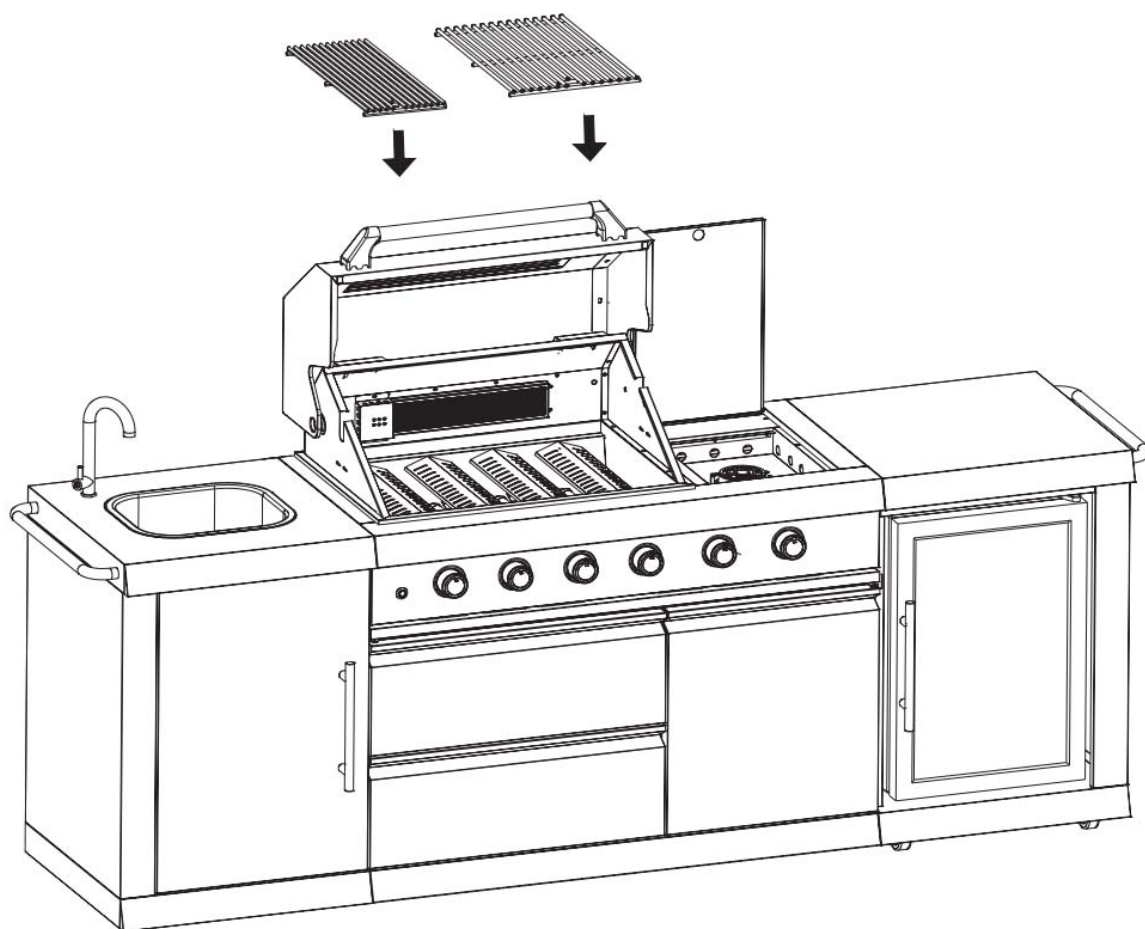
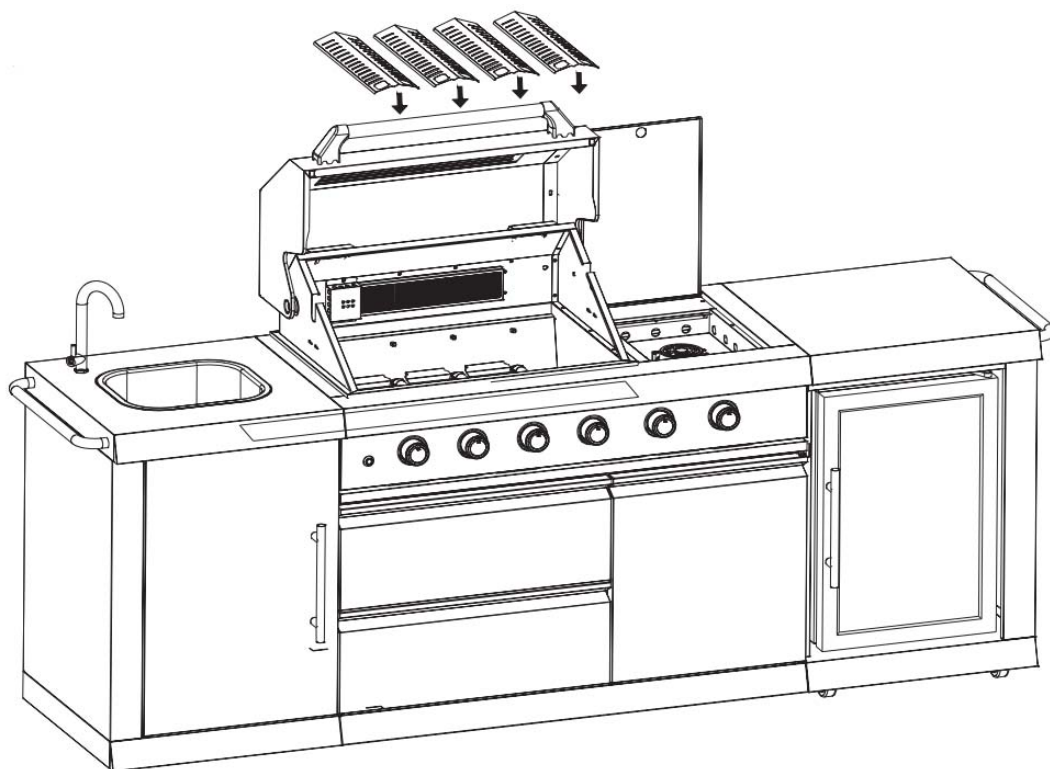
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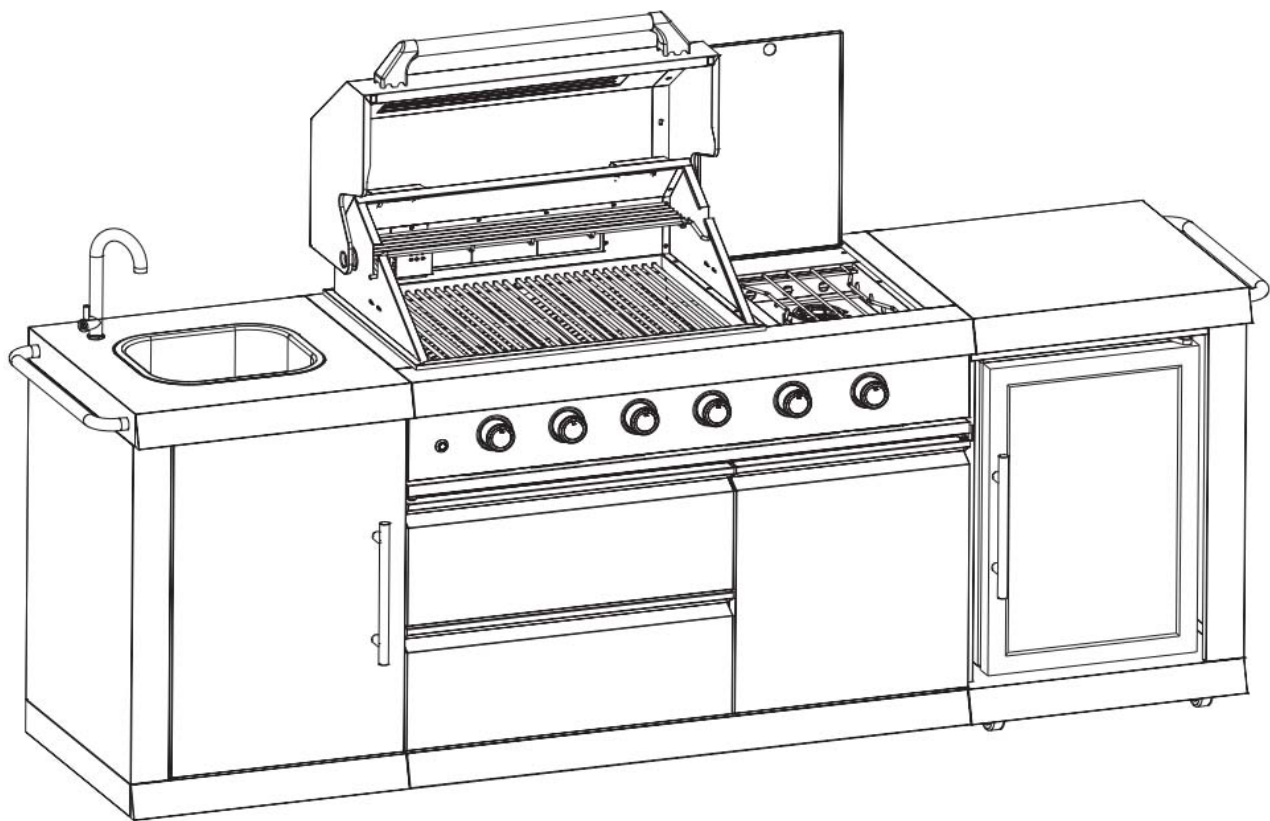
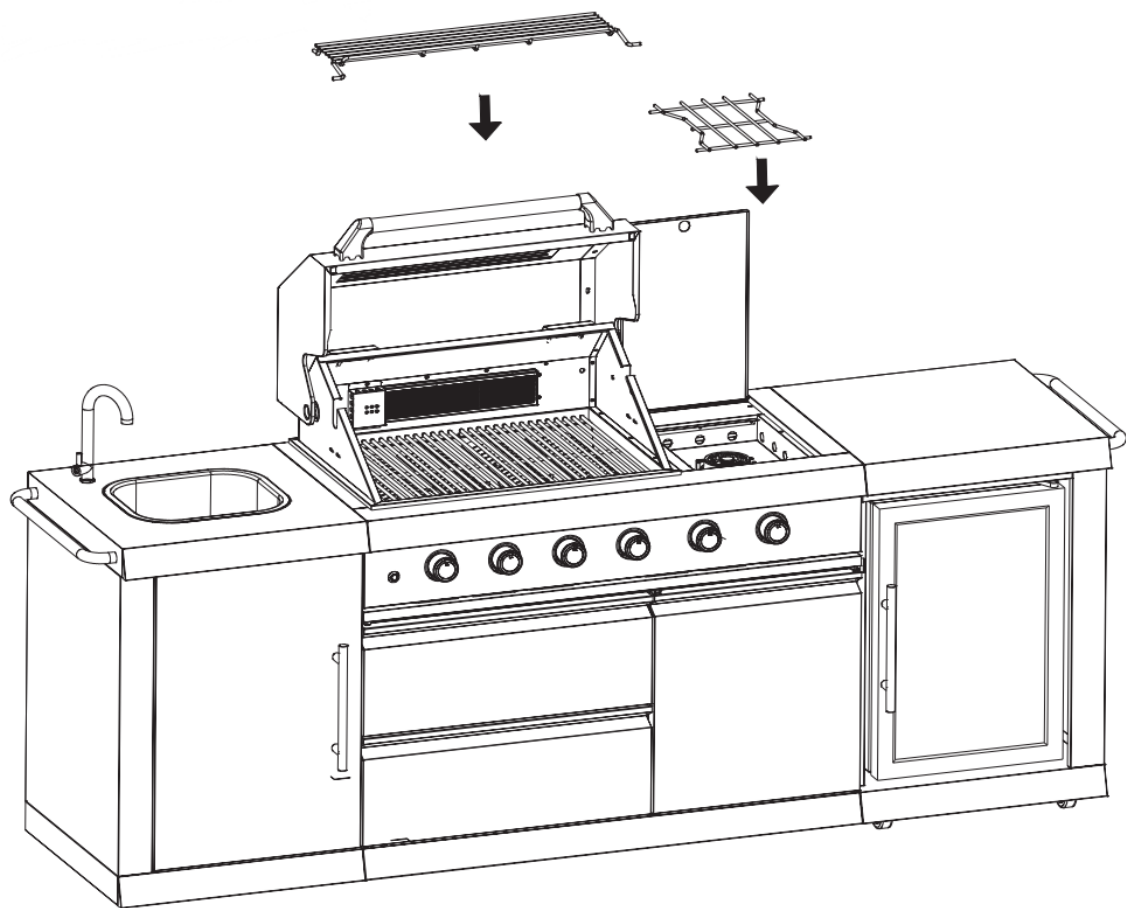


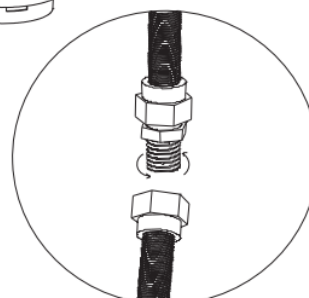
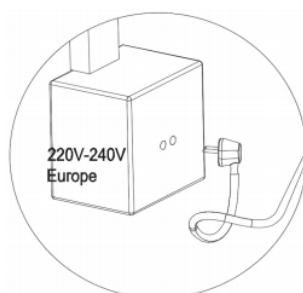
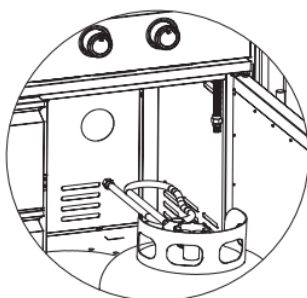
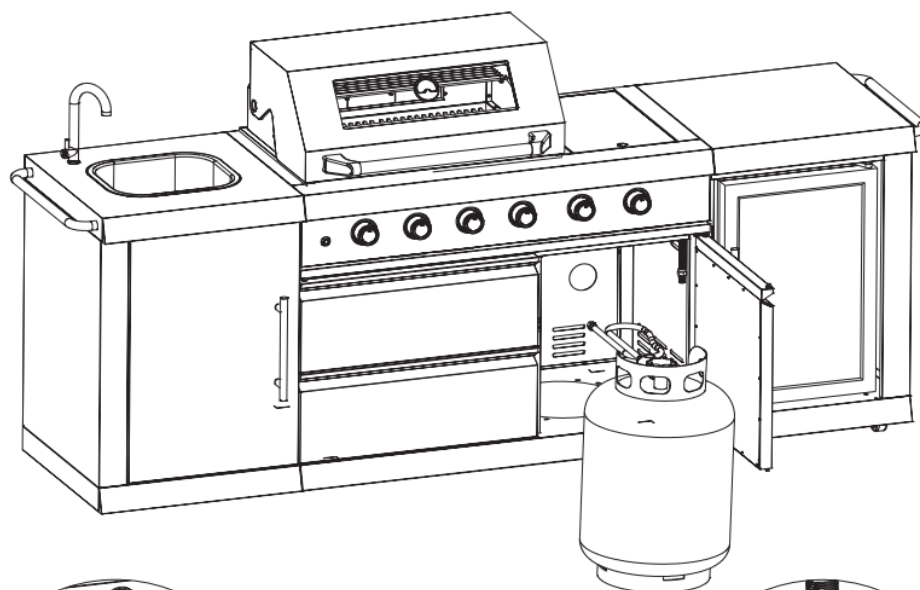
M6*10 10PCS



M6*10 8PCS







TECHNICAL INFORMATION:

APPLIANCE MANUFACTURED BY:	GUANGDONG SUNBO INDUSTRY CO.,LTD			
MODEL NUMBER:	KITCHEN400 (GB-G411A-OK)			
TOTAL HEAT INPUT: (Butane / Propane)	Butane :23.7kW (1725.4 g/h) (3.9kW x 4+3.6KW+4.5KW) Propane: 23.7kW (1692g/h) (3.9kW x 4+3.6KW+4.5KW) <div><div><div>CE</div><div>0063-21</div></div><div><div>UK CA</div><div>0558-21</div></div></div>			
GAS CATEGORY:	<input checked="" type="checkbox"/> I _{3+(28-30/37)}	I _{3B/P(30)}	I _{3B/P(37)}	<input type="checkbox"/> I _{3B/P(50)}
TYPES OF GAS:	Butane at 28-30 mbar and Propane at 37 mbar	Butane / Propane mixture at 30 mbar	Propane at 37 mbar	Propane at 50 mbar
INJECTOR SIZE:	0.93mm	0.93mm	0.93mm	0.82mm
SIDE BURNER SIZE:	0.89mm	0.89mm	0.89mm	0.79mm
INFRARED BURNER SIZE:	1.02mm	1.02mm	1.02mm	0.85mm
COUNTRY OF DESTINATION	BE, CH, CY, CZ, ES, FR, GB, GR, IE, IT, LT, LU, LV, PT, SI, SK, TR	BG, CY, CZ, DK, EE, FI, GB, HR, HU, IT, LT, LU, MT, NL, NO, RO, SE, SI, SK, TR	BE,CZ,ES,GB,I E,PT,SI	CZ,DE,ES,N L
IDENTIFICATION CODE:	0063CS7947			
FOR USE OUTDOORS ONLY				
WARNING: ACCESSIBLE PARTS MAY BE VERY HOT. KEEP YOUNG CHILDREN AWAY				
READ THE INSTRUCTION LITERATURE BEFORE USING THE APPLIANCE.				

WARNINGS INFORMATION

IMPORTANT:

Read the following instructions carefully and be sure your barbecue is properly installed, assembled and cared for. Failure to follow these instructions may result in serious bodily injury and/or property damage.

If you have any questions concerning assembly or operation, consult your dealer or LPG Gas Company. When used on the ground always place the appliance and cylinder on flat level ground.

Your barbecue can be used with gas cylinders between 5 kg and 15 kg. Follow the technical information as stated in the instruction manual and Check with your local gas supplier to purchase a suitable gas cylinder for your barbecue.

NOTE FOR CONSUMER: Retain for future Reference

BEFORE USE CHECK FOR LEAKS

Never check for leaks with a naked flame, always use a soapy water solution

Connecting and disconnecting the gas cylinder

- Gas cylinder, Common Patio Gas cylinder, fill weight 5 or 13kg, (e.g. green Propane Gas cylinder).

Please consult your LPG dealer for information regarding a suitable regulator for the gas cylinder.

Leak indicator

- You can locate any leaks in the gas system using a leak detector. This can be purchased at DIY shops or liquid gas suppliers. Please follow the operating instructions of the leak detector.

The following parts are included in delivery. They comply with the standards applicable within the UK.

Gas hose (pre-assembled)

- UKCA approved hose of a sufficient length (max. 1.5m) to allow for kink-free assembly.
- Pressure regulator (already attached to the gas hose) Pre-set and approved pressure regulator, max. 1.5 kg/h, operating pressure 28-30/37 mbar, suitable for the gas cylinder used.

Use cylinders with a minimum capacity of 5kg and a maximum capacity of 13kg

Before starting

- Make sure that there are not, and will not be, any flammable materials or substances nearby. Minimum distance to flammable materials or substances:
- 2 m overhead and 1 m to the side. Distance to flame-resistant materials or substances, e.g. walls: at least 0.25 m.
- The barbecue should be positioned firmly on a sufficiently large area. It must not be moved during use.
- Do not use the gas cylinder in the cabinet, always beside the barbecue. Never lay the gas cylinder on its side. Do not kink the gas hose or apply a tension to it.
- Make sure that the seal in the pressure regulator is present and intact. Do not use any additional seals.
- When connecting the gas cylinder, make sure that there are no sources of ignition within a 5 m radius.
- To avoid the risk of spark-over, do not light with a naked flame, do not smoke and do not operate the switches of electric devices (appliances, lights etc).

Connecting the gas cylinder

- Press the regulator onto the gas cylinder outlet. Do not use any tools for this, as the cylinder valve seal could be damaged in the process, resulting in leaks.
- Make sure that the pressure regulator and the gas hose are securely connected.
- Check to make sure the connection between the pressure regulator and gas cylinder are secure.

Make sure that the hose is not kinked or twisted in any way and that it is not under tension.

- Open the cylinder valve (turn the cylinder valve anti-clockwise) and use a standard leak detector to make sure that all the connections are tight.
- Follow the instructions for the leak indicator.
- Never check for leaks using a naked flame.
- Listening for leaks is not a reliable method of detection.
- If a leak is detected, close the cylinder valve immediately (turn the cylinder valve clockwise) and tighten the loose connection or replace the leaking part. Repeat the leak test.
- If you do not wish to barbecue immediately, close the cylinder valve (turn clockwise).

Disconnecting the gas cylinder

- Close the cylinder valve (turn the cylinder clockwise).
- Press the cylinder valve inwards and pull the regulator upwards.
- Store the pressure regulator with the gas hose under the barbecue. Make sure the gas hose is not kinked or twisted in any way.
- Store the gas cylinder correctly, do not store the gas cylinder in rooms below ground level, in or near stairways, hallways or passages, and thoroughfares between buildings.
- Always store gas cylinders upright, even when empty.

Lighting Instructions for Norfolk Grills

1. Read and follow the operator's instructions in owner's manual before lighting.
2. Make sure the control knobs are in OFF position, open gas bottle valve according to instructions.
3. Push the knob ,and turn anti-clockwise to the "MAX"position, this will light the burner. If not repeat this process.
4. Adjust the heat by turning the knob to the MAX/MIN position.
5. To turn the grill OFF . Turn the control knob on the appliance clockwise to the OFF position.
6. Turn the cylinder valve or regulator switch to the "OFF"position. Disconnect the regulator from the bottle.

Warning: If the burner fails to ignite, turn the control knob off (clockwise) and also turn the cylinder valve off. Wait five minutes before attempting to relight with ignition sequence.

Clean your barbecue after each USE. DO NOT use abrasive or flammable cleaners, as it will damage the parts of the product and may start a fire. Clean in warm soapy water.

WARNING: Accessible parts may be very hot. Keep young children away from the hot appliance at all times (even while cooling down!).

It is recommended that protective gloves (eg oven gloves) be used when handling particularly hot components.

CLEANING AND CARE

CAUTION: All cleaning and maintenance should be carried out when the barbecue is cool and with the fuel supply turned OFF at the gas cylinder.

CLEANING

- “Burning off” the barbecue after every use (for approx 15 minutes) will keep excessive food residue to a minimum.

OUTSIDE SURFACE

- Use mild detergent or baking soda and hot water solution. Non-abrasive scouring powder can be used on stubborn stains, then rinse with water.
- If the inside surface of the barbecue lid has the appearance of peeling paint, baked on grease build-up has turned to carbon and is flaking off. Clean thoroughly with strong hot soapy water solution. Rinse with water and allow to completely dry. NEVER USE OVEN CLEANER.

INTERIOR OF BARBECUE BOTTOM

- Remove residue using brush, scraper and/or cleaning pad then wash with a soapy water solution. Rinse with water and allow to dry.

COOKING GRID

- Use a mild soapy water solution. Non-abrasive scouring power can be used on stubborn stains then rinse with water.
- Turn the gas OFF at the control knob and disconnect the cylinder. Remove cooling grate.

TO CHECK FOR LEAKS

If you smell gas:(In the event of gas leakage found) Turn off the gas supply at the gas cylinder valve. Ensure the control valve is “OFF”.

Connect the regulator to the cylinder and ON/OFF valve to the burner, ensure the connections are secure then turn ON the gas.

Brush the soapy water onto the hose and all joints. If bubbles appear you have a leak, which must be rectified before use. Retest after fixing the fault

Turn off the gas supply at the gas container after use

If leakage is detected again and cannot be rectified. Do not attempt to cure leakage but consult your gas dealer.

SERVICING

Your gas barbecue should be serviced annually by a competent registered person.

How to maintain your BBQ

1. Wipe over the stainless steel surface with rusty resistant oil when you storage the BBQ or after used.



2. Fit a dust cover over the BBQ when it is not in use.



3. Don't use corrosive or acidic liquids to clean the stainless steel.



VERY IMPORTANT INFORMATION

CARE AND PROTECTION OF STAINLESS STEEL SURFACES

Your BBQ features Stainless Steel components, using moderate grade Stainless Steels. All Stainless Steel grades require a level of care and protection to retain their appearance. Stainless Steels are not immune to corrosion and neither are they maintenance-free, contrary to popular public perception. Even the highest marine grades of Stainless Steel require frequent cleaning with fresh water to avoid oxidation and other corrosive issues.

Modern tastes dictate that your BBQ features Stainless Steel with a brushed finish. This brushed finish is attained by running Stainless Steel sheets through an abrasive process that removes the mirror finish and leaves the brushed finish. Brushed-finish Stainless Steel requires frequent cleaning and care, to maintain its quality of appearance. Without adequate care it is realistic to expect that it will show signs of corrosion in time.

Stainless Steel is definitely not a maintenance-free material. Cleanliness and Stainless Steel are closely related.

After assembly, we recommend that owners apply a thin layer of Olive Oil with a clean rag, to all exposed Stainless Steel areas. This should then be polished in and buffed off with another clean rag to a non-oily finish. This process will aid protection against dirt and other corrosive contaminants, by providing a temporary food-safe shield. The Olive Oil layer also makes later polishing and removal of fingerprints easier. This process should be repeated frequently when cleaning your grill.

You may have bought a protective cover for your BBQ. It is recommended that a BBQ cover should be used at all times when the BBQ is not in use to protect your investment. However it is vital to understand that unless the BBQ is cool, clean and dry when the cover is fitted, use of a cover can in fact be detrimental. A cover placed on a warm, wet or unclean BBQ (or any mix of these factors) can in fact be a very effective corrosion breeder!

For this reason, the BBQ should always be cool, cleaned of any surface contaminants or dirt and be thoroughly dry before a protective cover is fitted. This is especially important before a BBQ is stored for any length of time if the BBQ doesn't get frequent use, or when the BBQ is stored away over winter months.

In order to maintain the quality of the finish of your Stainless Steel BBQ, the owner must be vigilant with

care and maintenance according to this advice.

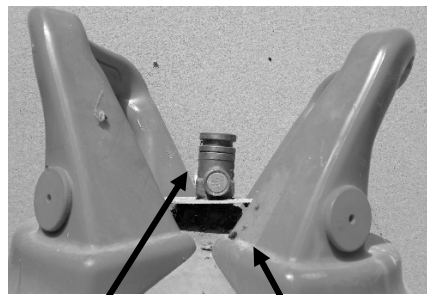
Look after your investment carefully and it will serve you well for many years to come.

Operational Parts

Number	Item Reference	Functionality
1	Gas Cylinder	Fuel Container
2	Cylinder Valve	Cut off safety device. Turn anti clock wise to open the gas supply. Turn clockwise to turn off the gas supply
3	Pressure Regulator	Reduces the gas Pressure
4	Pressure Regulator Connection	Gas Cylinder - Pressure Regulator Connection
5	Gas Hose	Supplies Gas to the Burners
6	Flame Regulator Knob for The Gas Flow	Feeds gas into the burner unit. After ignition, adjust the heat input for each burner. (turn clockwise-anticlockwise)
7	On/Off Button for LED's	Turns the LED in the gas flow adjustment knobs



5 3 2



4 1



7 6

Trouble Shooting

Fault	Potential Cause	Fix
There is a smell of gas	Leak in the gas system	<ol style="list-style-type: none"> 1. Close the cylinder valve immediately (turn clockwise). 2. Prevent any flame or spark formation (do not switch on any electrical appliances) 3. Tighten all connections on the gas system 4. Check all components of the gas system for visible damage; replace defective parts with original spare parts 5. Check for leaks using a leak detector
Burner does not ignite	Gas cylinder is empty	Replace the gas cylinder
	Cylinder valve is closed	Open the cylinder valve (turn cylinder valve anti-clockwise).
	The nozzle on the adjusting element (behind front panel) is not inserted into the burner hose.	Visual test, if necessary, adjust nozzle and connection hose.
	The igniter cable is not connected to the Piezo igniter	Conduct a visual test, connect if necessary
	Distance between the spark plug and gas outlets on the burner is incorrect	Visual inspection; correct if necessary
	Nozzle on adjusting element (underneath front panel) is blocked.	Clean the adjuster jet with a needle
	Other gas system blocked	The gas system should be cleaned by a specialist
Barbecue temperature too low	Pre-heating time too short	Close the lid and set the flame regulator to max
	Gas outlets on the burner are blocked	Remove blockage from burner
Strong flare-up	Fatty foods	Remove any large areas of fat prior to barbecuing or place the meat on a grill plate or reduce the barbecue temperature
Flashback or bubbling noise	Flashback caused by blockages in the burner.	<ol style="list-style-type: none"> 1. Close the cylinder valve immediately (turn cylinder clockwise). 2. Wait three minutes and then switch the barbecue back on 3. If the malfunction reoccurs, disassemble and clean the burner