

# S325 Barbecue

691A



Photograph is not to scale. Specification subject to change without prior notice.



- Use outdoors only.
- Read the instructions before using the appliance. Failure to follow instructions could result in death, serious bodily injury, and/or property loss.
- **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. Misuse or failure to follow the instructions may be dangerous and will invalidate your warranty. This does not affect your statutory rights.
- Retain these instructions for future reference.
- Leak test your barbecue annually. Check the hose connections are tight and leak test each time you reconnect the gas bottle.

## FOR YOUR SAFETY

### IF YOU SMELL GAS:



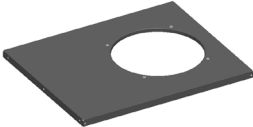

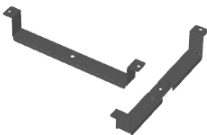

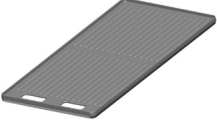
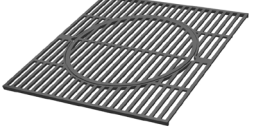
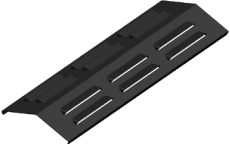


1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open barbecue lid or hood.
4. If odour continues, discontinue use and contact your local dealer.

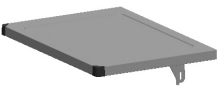




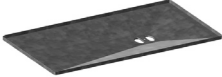


## FOR YOUR SAFETY

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

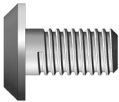





## Parts Supplied

Ref	Description	Illustration	Qty
1	Large Wheel		2
2	Side Frame		2
3	Base Panel		1
4	Base Trim		1
5	Cylinder Brackets		2
6	Sink		1
7	Searing Grill		1
8	Cooking Grill		1
9	Vapourising Bar		2
10	Barbecue Lid		1
11	Warming Rack		1

Ref	Description	Illustration	Qty
12	Side Trays		2
13	Handle		1
14	Gas Hose and Regulator		1
15	Front Panel Brackets		2
16	Front Panel		1
17	Large Drip Tray		1
18	Grease Cup Bracket		1
19	Grease Cup		1

## Fixings Supplied

Ref	Description	Illustration	Qty	Ref	Description	Illustration	Qty
A	M6x12mm Hex Bolt		16	D	M4x10mm Bolt		12
B	M6x80mm Bolt		4				
C	Spacer		4				

**NOTE:** Fixings not shown to actual size.

## Tools Required For Assembly

- Philips Head Screwdriver (provided)
- Ball head hexagon wrench (provided)
- 22mm Spanner (provided)

## Before You Start

- Check the contents of the box and make sure you have all the parts and fittings listed. If not, contact our Helpline 00 353 1 2873797 and we will be able to help you.
- When you are ready to start, make sure that you have plenty of space and a clean dry area for assembly.
- Before cooking on this barbecue, turn the barbecue on at the medium to high temperature and burn for 30 minutes to allow curing of vapourising bars and to burn off cleaning residue materials.

## Assembly

- Please lay out all nuts and bolts and check lengths before assembly. It is recommended that the carton is cut open and spread out on the floor and used as a protective surface during assembly. Refer to the assembly diagrams as necessary.
- Important - while every precaution has been made in the manufacture of this product, care must be taken during assembly in case sharp edges are present.
- Remove all transit packaged parts from the inside of the grill body before assembling. Important - follow gas leak test advice before use. Ensure all connections are tight and secure.
- This product is for OUTDOOR USE ONLY.
- NEVER use indoors, in an enclosed area or below ground level.
- This barbecue is intended for use with LPG bottled gas only. (A regulator of 37mbar for Propane gas.)
- NEVER use an adjustable regulator with this barbecue.

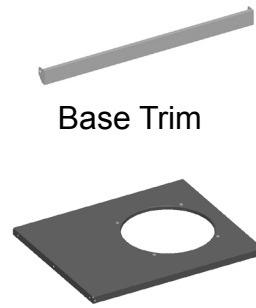
## Assembly Step 1



Large Wheel x2

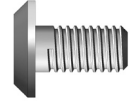


Side Frame x2



Base Trim

Base Panel

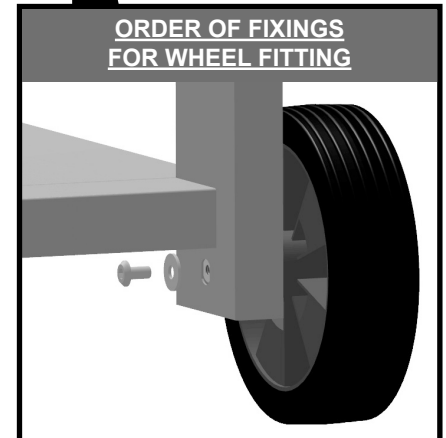
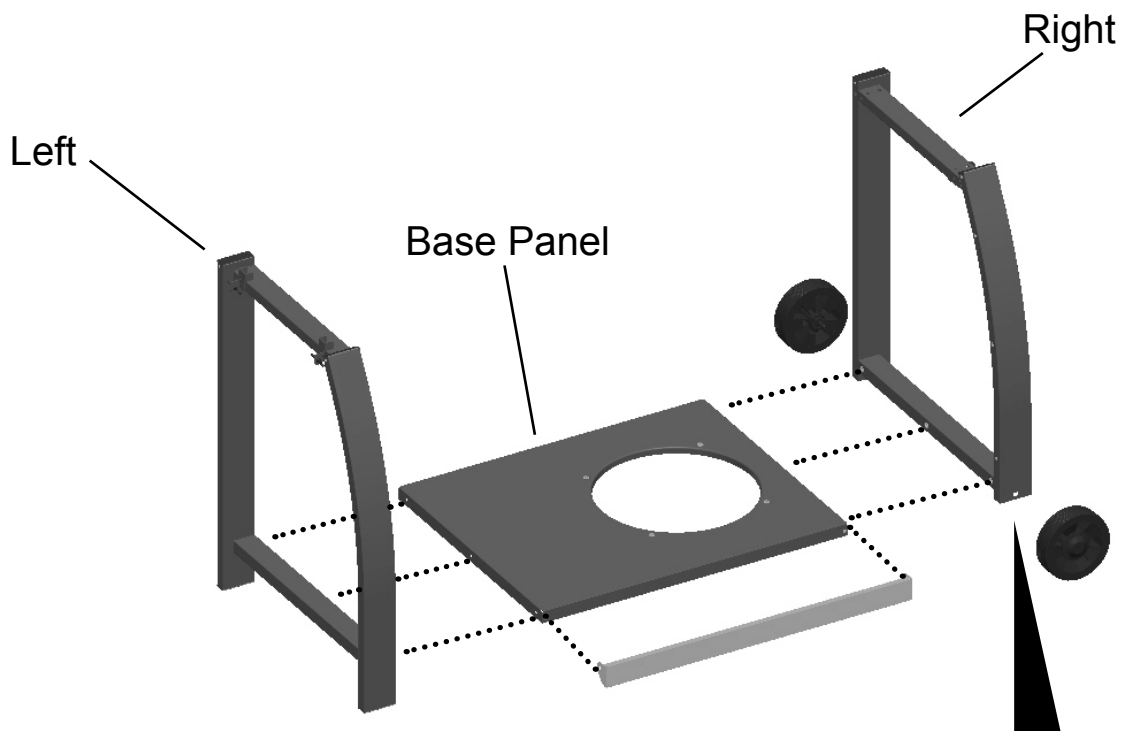


M6 x 12 Hex Bolt  
(ref:A) x6

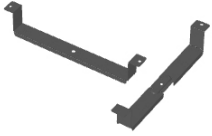
Assemble barbecue frame as shown below, using 6 of the M6 x 12 Hex Bolts (ref:A) to attach the side frames and base trim to the base panel. The base trim must be positioned on the base panel before the side frames are attached.

**Note:** Do not fully tighten bolts.

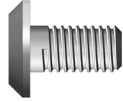
Fit the 2 large wheels to the side frames using the prefitted bolt and washers attached to the wheels.



## Assembly Step 2



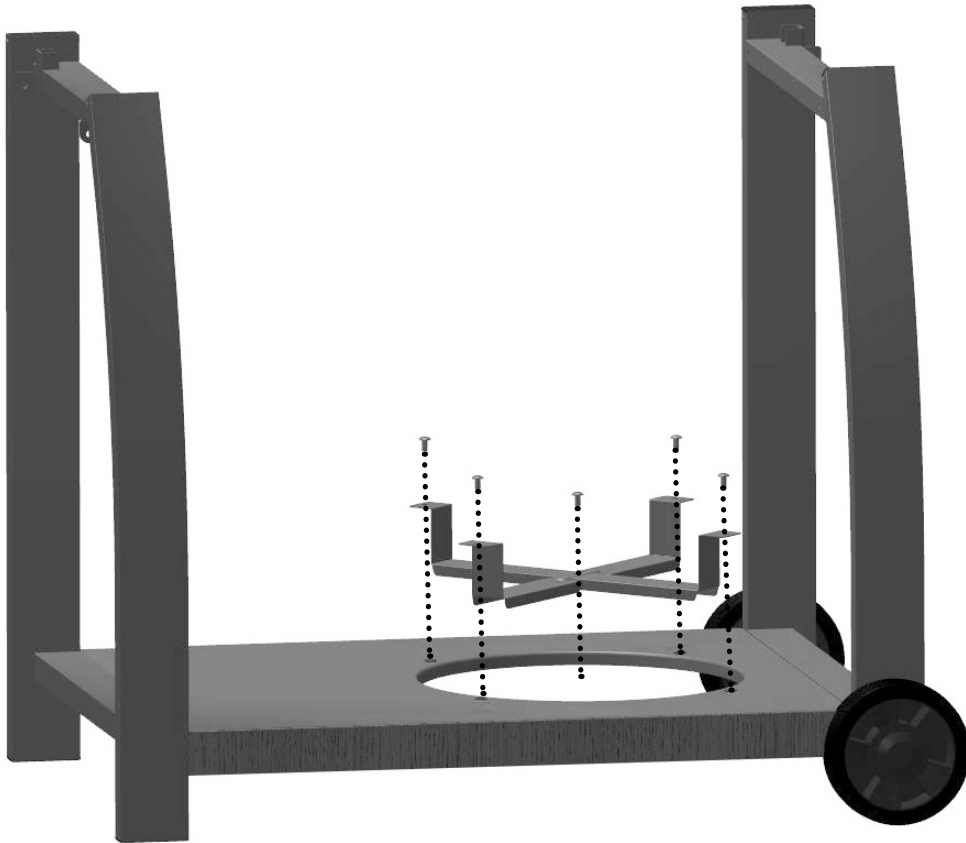
Cylinder Brackets x2



M6 x 12 Hex Bolt  
(ref:A) x5

---

Fit the two cylinder brackets using 5 of the M6 x 12 Hex Bolts (ref:A).



### Assembly Step 3



Sink



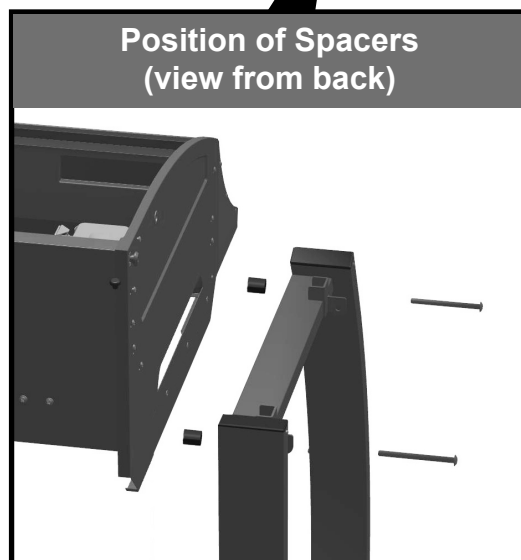
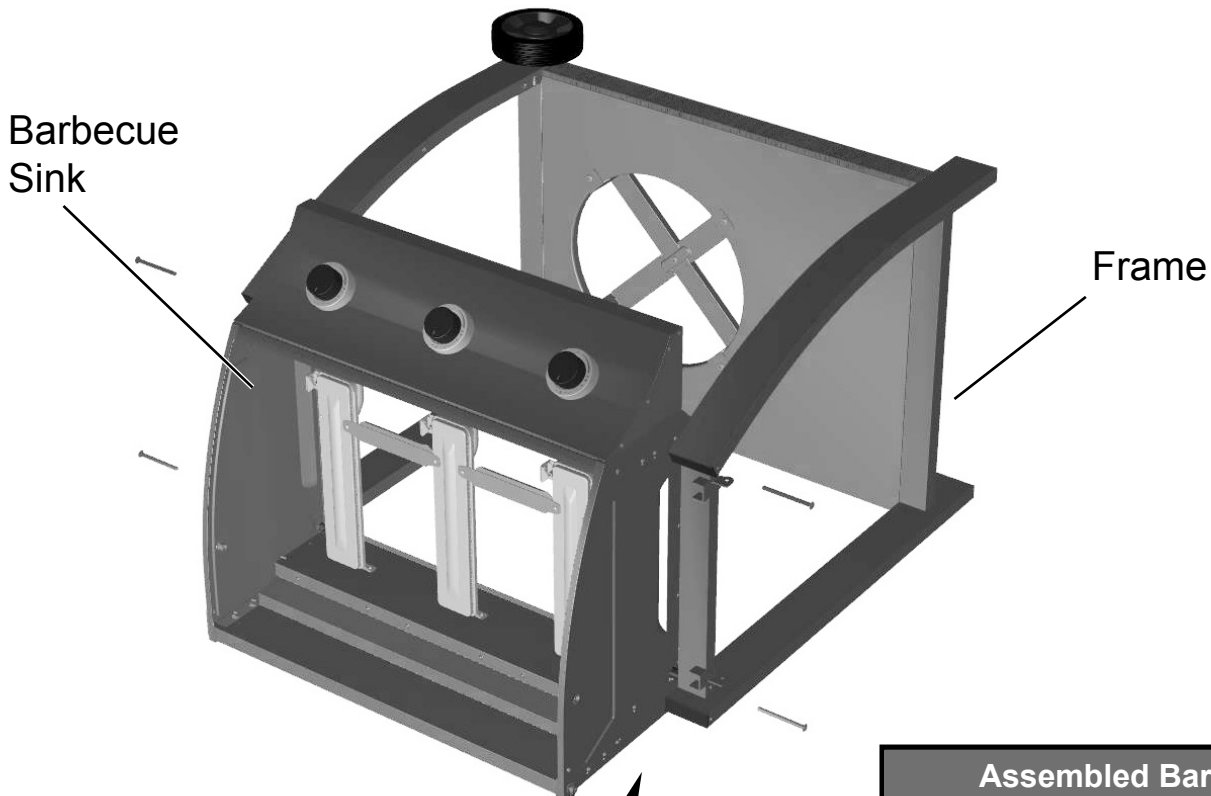
M6 x 80mm Bolt  
(ref:B) x4



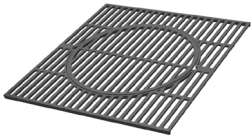
Spacer  
(ref:C) x4

Lay the assembled frame on a clean surface on the ground and fit the barbecue sink to the frame as shown using 4 of the M6 x 80 Bolts (ref:B) and 4 spacers (ref:C).

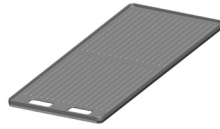
**Note:** Fully tighten all bolts at this stage.



## Assembly Step 4



Cooking Grill x1



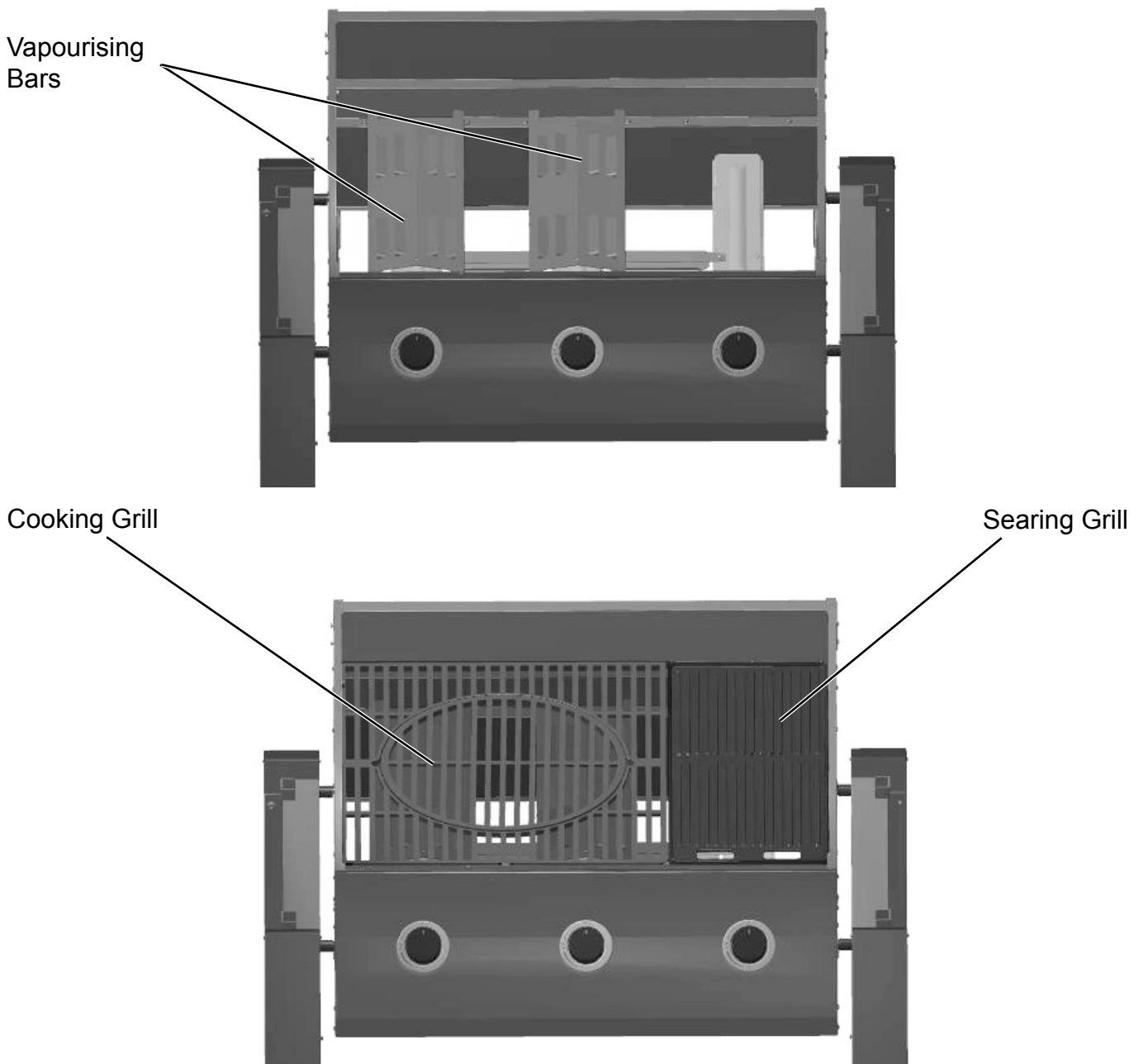
Searing Grill x1



Vapourising Bars x2

- 
1. Place the vapourising bars into the barbecue sink as shown below.
  2. Place the searing grill and cooking grill into the barbecue sink as shown.

**Note:** Ensure that the cooking grill is positioned directly above the vapourising bars.





## Assembly Step 5

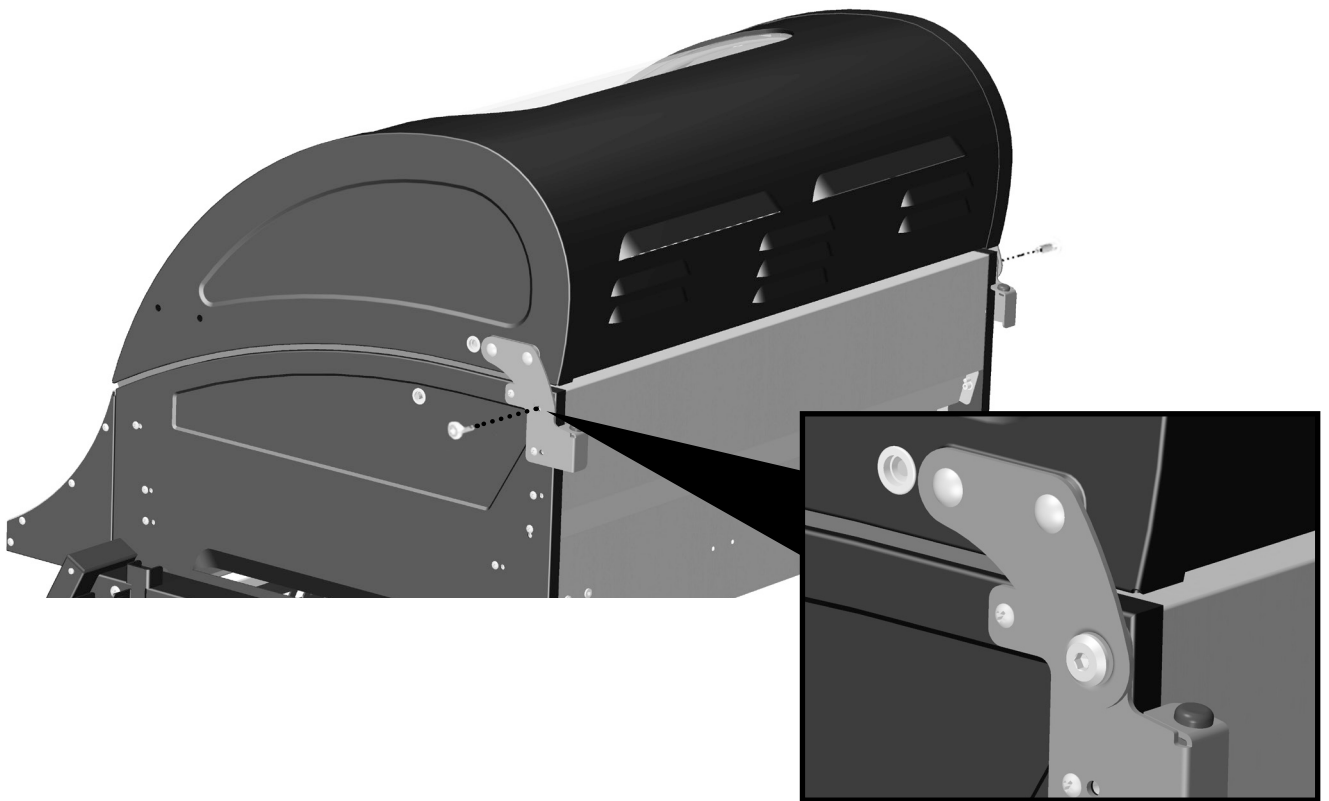


Barbecue Lid x1

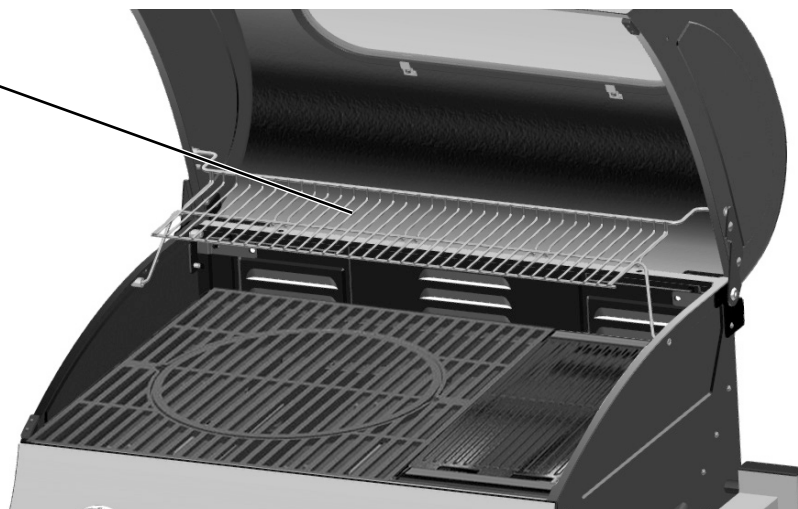


Warming Rack x1

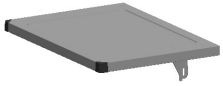
1. Position the barbecue lid onto the barbecue sink and align the brackets.
2. Secure on either side of the hood using the pre-fitted bolts (M6x12mm Hex Bolt).
3. Place the warming rack into position as shown below.



Warming Rack



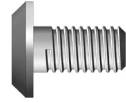
## Assembly Step 6



Side Trays x2



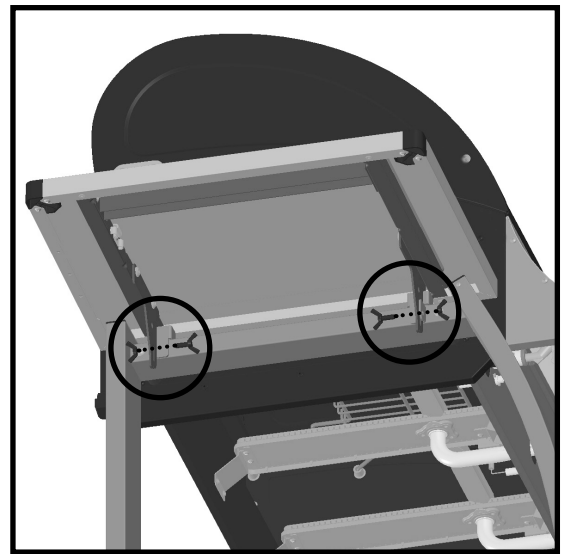
Handle



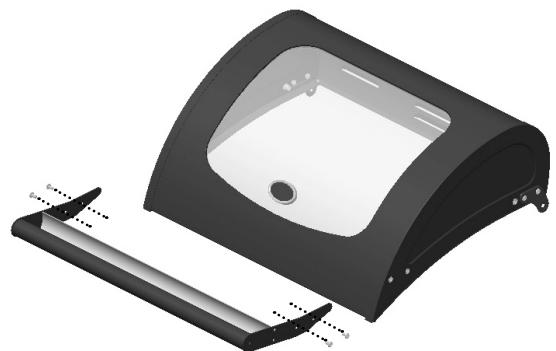
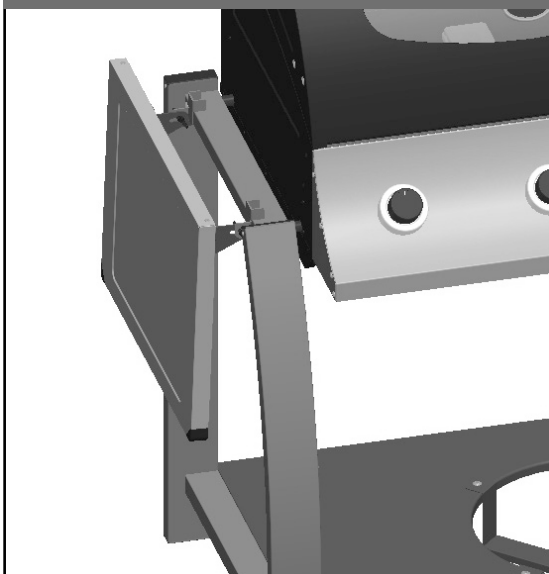
M6 x 12 Hex Bolt  
(ref:A) x4

Secure side trays onto the side frames using the 2 pre-fitted M6 wing bolts and nuts like below.

Fit the handle to the hood using 4 of the M6 x 12 Hex Bolts.



**Note:** side trays can be folded down for easy storage.

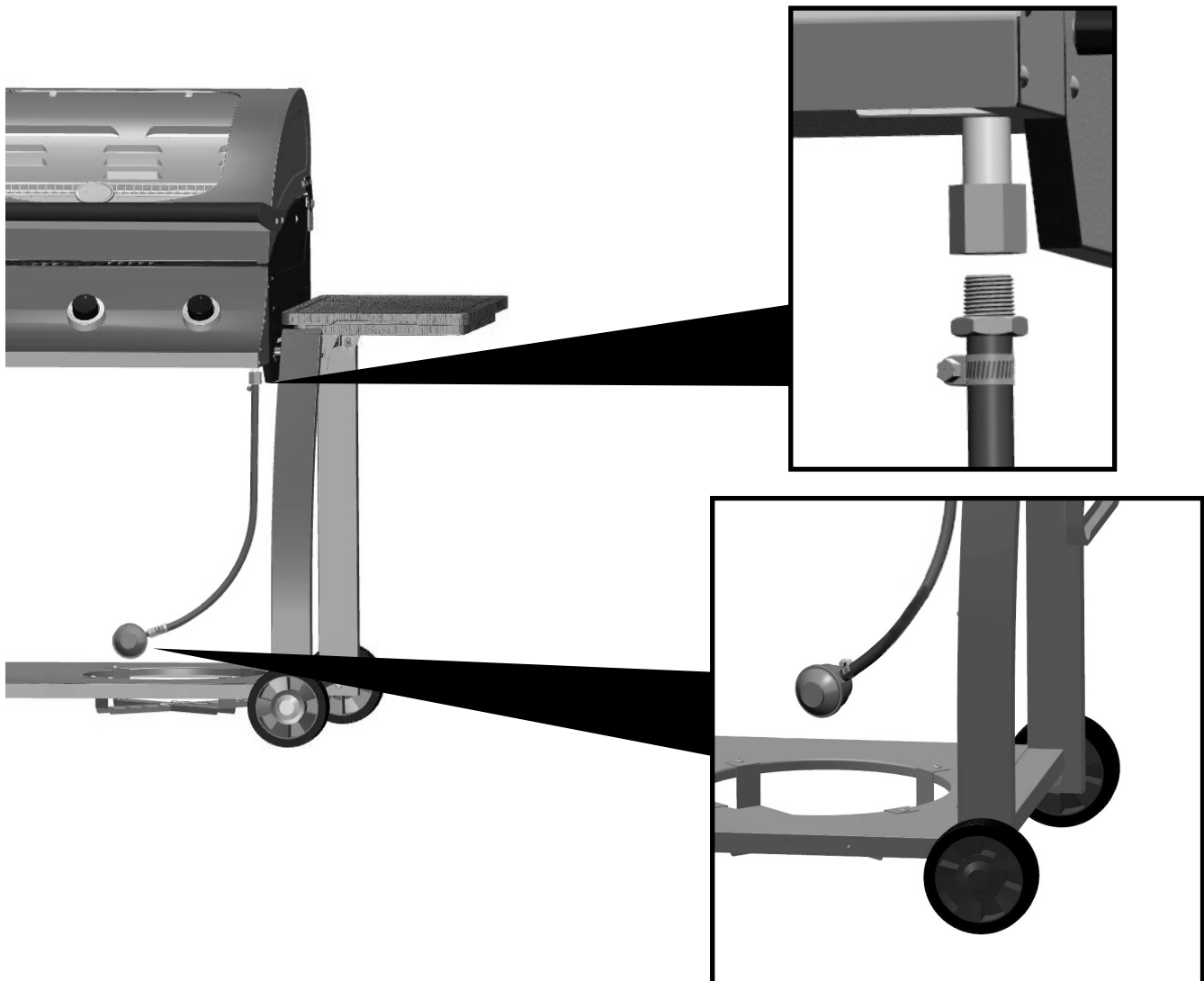


## Assembly Step 7



Gas Hose and  
Regulator

Screw the hose connection onto the bottom of the barbecue as shown and then gently pinch with a spanner to secure. DO NOT overtighten.



**IMPORTANT - PERFORM LEAK TESTING AT THIS STAGE BEFORE USE.**

**SEE 'LEAK TESTING' SECTION OF MANUAL FOR INSTRUCTIONS.**

**FAILURE TO CHECK AND PERFORM THE LEAK TEST COULD CAUSE SERIOUS INJURY, AND DAMAGE THE BARBECUE.**

**IMPORTANT - PLEASE ENSURE THE GAS HOSE IS FREE OF KINKS AND TWISTS.**

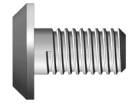
## Assembly Step 8



Grease Cup Bracket



Grease Cup



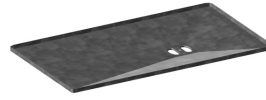
M6 x 12 Hex Bolt  
(ref:A) x1



Front Panel x1



Front Panel  
Brackets x2

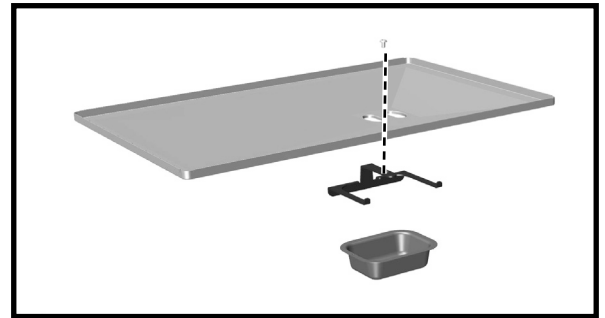
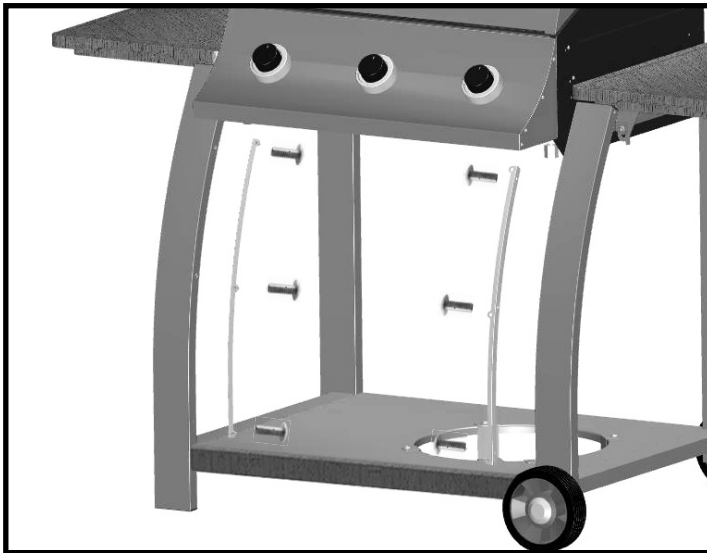


Large Drip Tray x1

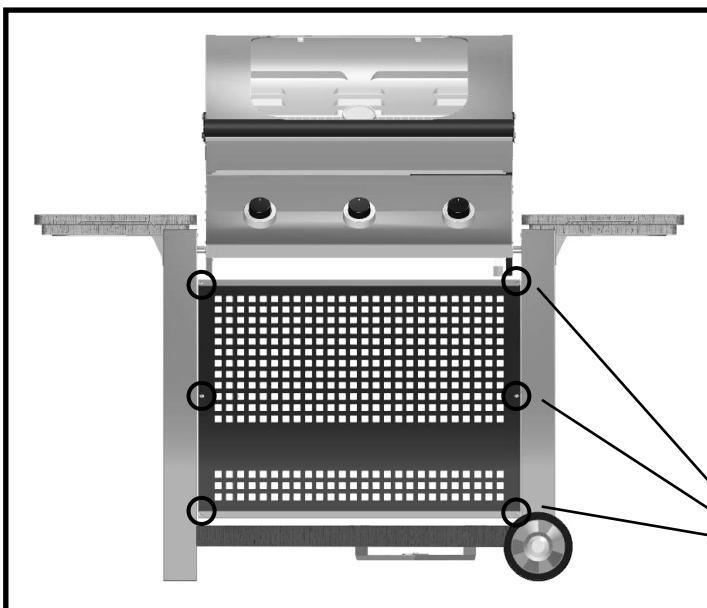


M4x10 Bolt  
(ref:D) x12

1. Secure the front panel brackets to the side frames using 6 of the M4x10 Bolts (ref:D).
2. Attach the front panel to the brackets using 6 of the M4x10 Bolts (ref:D).
3. Attach the grease cup bracket to the grease tray using 1 of the M6x12 Hex Bolts (ref:A) and then slide the grease cup into the grease cup bracket. Slide the grease tray into the back of the barbecue as shown below.



**Note:** grease cup needs to be on the opposite side to the gas cylinder.



M4x10 Bolts  
(ref:D)

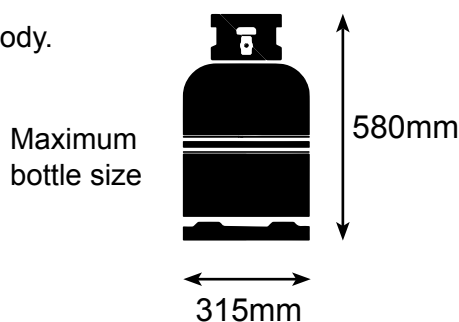


## Leak Testing

- **IMPORTANT – PERFORM LEAK TEST BEFORE USE**
- **NEVER** use an open flame to test for leaks at anytime, **DO NOT IGNITE THE BARBECUE DURING THE LEAK TESTING.**
- To be performed in a well ventilated area.
- Confirm all the control knobs are in the off position.
- Check for leaks by brushing a solution of 1/2 water and 1/2 soap over all the gas system joints, including all valve connections, hose connections and regulator connections.
- Ensure soap solution has been applied to all connections – connect the regulator to the gas cylinder, open the gas control valve on the regulator allowing gas to flow.
- **OBSERVE** – if bubbles form over any part of the joints there is a leak.
- Turn off the gas and tighten all joints
- Repeat test. If bubbles form again, do not use the barbecue. Please contact our helpline for assistance: Phone: 00 353 (0)1 2873797 | Email: info@saharabbqs.com
- Leak test annually and whenever the gas bottle is removed or replaced.

## Gas and Regulator

- This barbecue can use either propane or butane LPG bottled gas.
- Propane bottles, will supply gas all year round, even on cold winter days.
- Butane bottles, will supply sufficient gas in summer. Butane gas must not be used in colder temperatures. The regulator will need to be changed if using a butane cylinder. Contact your local gas supplier for advice.
- The bottle should be positioned underneath the main barbecue body.
- Gas bottles should never be stored or laid on their side.
- Never store gas bottles indoors.
- For optimal performance, we suggest the following:



- This barbecue is intended for use with LPG bottled gas only. (A regulator of 28mbar must be used for Butane gas or 37mbar for Propane gas.)
- This appliance has been supplied with a PROPANE REGULATOR (conforming to EN 12864)
- **NEVER** use an adjustable regulator with this barbecue.
- Please contact your local gas supplier for advice on suitable gas bottles and regulators.

## Fitting Instructions

- This barbecue is for **OUTDOOR USE ONLY** and should be placed in a well-ventilated area.
- Take care to ensure that it is not placed **UNDER** any combustible surface.
- The sides of the barbecue should **NEVER** be closer than 1 metre from any combustible surface.
- This appliance must be kept away from flammable materials during use.
- **Important** – Do not obstruct any ventilation openings in the barbecue body.
- Should you need to change the gas bottle, confirm that the barbecue is switched off, and that there are no sources of ignition (cigarettes, open flame, sparks, etc.) nearby before proceeding.
- Inspect the gas hose to ensure that it is free of any twisting or tension. The hose should hang freely with no bends, folds, or kinks that could obstruct free flow of gas. Apart from the connection point, no part of the hose should touch any hot barbecue parts.
- Always inspect the hose for cuts, cracks, or excessive wear before use.
- If the hose is damaged, it must be replaced with a hose suitable for use with LPG and meet the national standards for the country of use. The length of the hose shall not exceed 1.5m.
- **N.B** – The date on U.K orange hose is the date of manufacture, not the expiry date.

## Connecting to the Cylinder

- Confirm all barbecue control knobs are in the off position.
- Connect the regulator to the gas bottle according to your regulator and bottle dealer's instructions.

## Use Instructions

Before proceeding, make certain that you understand the WARNINGS section of this manual.

- Preparation before cooking – To prevent foods from sticking to the cooking grill, it is recommended to apply a light coat of cooking oil to the food before placing on the grill.
- Note: When cooking for the first time, paint colours may change slightly as a result of high temperatures. This is normal and should be expected.

## Lighting the Barbecue

1. Open the barbecue lid and turn on gas supply at gas cylinder.
2. Push control dial in and slowly turn to “✱” position.
3. If burner does not light, return to OFF position and try again.
4. Once ignition has occurred, hold dial in for at least 10 seconds to ensure the burner stays lit.
5. If burner does not light or stay lit after holding dial in for 10 seconds, turn the dial to OFF position and wait for 1 minute and try again. Do not continuously hold the dial in as you may cause a build up of gas.
6. In windy conditions shield from wind to ensure easy lighting.
7. Turn control dial to alter burner settings as required.

After ignition, the burners should be burned at the low position for 3-5minutes in order to preheat the barbecue.

After completion of preheating, turn burners to low position and close hood for best cooking results.

## Manual Lighting Instructions

- Remove the cooking grills, searing grill and vapour bar from barbecue.
- Place a lit match beside the burner (at the same location as the sparker shield)
- Push and turn the right most control knob anti-clockwise to the high position.
- After successful lighting, light each burner from left to right as desired.
- If burner fails to ignite after repeated attempts, contact the help line number stated in this manual.

## Grill Cooking

The Vapour bar evenly distributes the heat across the cooking grill area. The natural food juices produced during cooking fall onto the hot vapour bar below and vapourise. Even cooking of food will be achieved by using the barbecue with the hood down. This should only be done with the burner on low.

## Flare-Up Control

**IMPORTANT – FLARE UPS CAN OCCUR FROM RESIDUE FAT AND JUICES DRIPPING ONTO THE BURNERS AND HOT VAPOUR BAR.** To reduce this, regularly clean the burners and vapour bar. To control flare-up, it is advisable to trim away excess fat from meat and poultry before grilling. The burners should always be placed on the low setting during cooking. Always protect your hands when handling anything near cooking surface of the barbecue.

## End of Cooking Session

After each cooking session, open the barbecue lid, turn the barbecue burners to the 'high' position and burn for 5 minutes. This procedure will burn off cooking residue, thus making cleaning easier.

## To Turn Off:

1. Push the dial in and turn to the OFF position.
2. Turn the gas off and disconnect at the cylinder when not in use.

## Care and Maintenance

- Regularly clean your barbecue between uses and especially after extended periods of storage.
- Ensure the barbecue and its components are sufficiently cool before cleaning.
- Do not leave the barbecue exposed to outside weather conditions or stored in damp, moist areas.
- Never douse the barbecue with water when its surfaces are hot.
- Never handle hot parts with unprotected hands. Use protective gloves when handling particularly hot components.
- In order to extend the life and maintain the condition of your barbecue, we strongly recommend that the unit is covered when left outside for any length of time, especially during the winter months.
- IMPORTANT – We recommend that servicing of this appliance should be performed either after every 100 hours of use or annually, whichever ever is achieved soonest.

## Caution

- Regularly clean your barbecue after every use.
- If you smell gas – turn off the barbecue, extinguish all flames, open the barbecue hood. If the odour continues, immediately contact your gas supplier.
- In the event of an uncontrollable fire, immediately disconnect the gas cylinder moving it away from fire and contact the fire services. DO NOT PUT YOURSELF AT RISK!
- Ensure aerosols are not used near this unit when in use.
- Ensure all packaging and plastic bags are disposed of safely.

## Cooking Grill

- Clean with hot soapy water.
- To remove any food residue, use a mild cream cleaner on a non-abrasive pad.
- Rinse well and dry thoroughly.

## Burner Maintenance

- In normal usage, burning off the residue after cooking will keep the burners clean.
- The burners should be removed and cleaned annually, or whenever heavy build-up is found, to ensure that there are no signs of blockage (debris, insects) in either the burner portholes or the venturi tubes of the burners fitted over the valve outlets.
- If the burner portholes or venturi tubes become blocked, they must be cleared before using the BBQ.

## Vapourising Bar

- Clean the vapourising bars after 3-4 barbecues with soap and warm water using a low abrasive cleaning cloth or sponge!

## Drip Tray

- Regularly empty the small grease cup.
- The large tray can be removed for cleaning.

## Barbecue Body

- Regularly remove excess grease or fat from the barbecue body with a soft plastic or wooden scraper.
- It is not necessary to remove all the grease from the body. If you need to clean fully, use hot soapy water and a cloth, or nylon-bristled brush only.
- Remove cooking surfaces and burners before full cleaning.
- Use a damp cloth with warm water and washing up liquid to clean the glass window. Do not use any abrasive materials.
- Do not immerse the gas controls or manifold in water.
- Check burner operation after carefully refitting into body.

## Fixings

- All screws and bolts, etc. should be checked and tightened on a regular basis.

## Storage

- Store your barbecue in a cool dry place.
- Cover the burners with aluminium foil in order to prevent insects or other debris from collecting in burner holes.
- If the barbecue is to be stored indoors, the gas bottle must be disconnected and left outside. The gas bottle should always be stored outside, in a dry, well-ventilated area, away from any sources of heat or ignition.
- Do not let children tamper with the bottle.

## Warnings

This product is for OUTDOOR USE ONLY.

- Important – Ensure the barbecue is positioned on flat level ground to aid with fat/grease run off.
- Important – LEAK TEST THE BARBECUE WHEN FULLY ASSEMBLED BEFORE FIRST USE. In addition, always leak test the unit – annually, when dismantled, when parts are replaced, or if the gas cylinder is removed or replaced. FAILURE TO DO THIS COULD CAUSE SERIOUS INJURY, OR DAMAGE TO THE BARBECUE.
- NEVER use indoors, in an enclosed area or below ground level.
- This barbecue is intended for use with LPG bottled gas only. (A regulator of 28mbar must be used for Butane gas or 37mbar for Propane gas.)
- This appliance has been supplied with a PROPANE REGULATOR (only use with Propane gas.)
- NEVER use an adjustable regulator with this barbecue.
- Failure to read and follow these instructions could result in serious injury or damage to property.
- This product will become hot when in use – take care when touching.
- Keep children and pets at a safe distance from the unit when in use.
- DO NOT move this product when in use.
- Always turn off gas supply at the gas cylinder when not in use.
- Any modification of this barbecue may be dangerous.
- DO NOT leave this product unattended when in use.
- Any parts sealed by the manufacturer or his agent must not be altered by the user.
- ALWAYS position the gas cylinder underneath the main body and ensure the cylinder is vertical at all times.
- When igniting, always have the lid open.
- ONLY use barbecue on a flat LEVEL non-flammable surface or ground.
- When positioning, ensure the unit is a minimum of 1 metre from flammable items or structure.
- This barbecue is not intended for use with charcoal or other similar fuel.
- Always leak test the unit – annually, when dismantled, when parts are replaced, or if the gas cylinder is removed or replaced.
- DO NOT use petrol, white spirit, lighter fluid, alcohol or other similar chemicals to ignite the barbecue.
- When storing the barbecue or gas cylinder, ensure they are away from flammable materials or liquids.
- The gas cylinder must not be stored next to this or any other appliance.
- Always follow care and maintenance instructions – regularly maintain your barbecue.
- DO NOT allow grease, fat or food residue to build up in or on the barbecue – RISK OF FIRE.
- Always replace worn parts – do not use barbecue if a leak, wear, or damage is found.
- Never overload the grill with food – evenly space over the cooking grill surface, ensuring sufficient air circulation to the burners.
- DO NOT store or cover the barbecue until fully cooled.
- This product is not suitable for Lava Rock.
- Accessible parts may be very hot. Keep young children away.

**DO NOT** leave your BBQ uncovered when not in use. Store your appliance in a shed or garage when not in use to protect against the effects of extreme weather conditions, particularly if you live near coastal areas. Prolonged exposure to sunlight, standing water, sea-air/saltwater can all cause damage to your appliance. (A cover may not be sufficient to protect your appliance in some of these situations)




## Food Cooking Information

Please read and follow this advice when cooking on your barbecue.

- **ALWAYS** wash your hands before or after handling uncooked meat and before eating.
- **ALWAYS** keep raw meat away from cooked meat and other foods.
- Before cooking, ensure barbecue grill surfaces and tools are clean and free of old food residue.
- **DO NOT** use the same utensils to handle cooked and uncooked foods.
- Ensure all meat is cooked thoroughly before eating.
- **CAUTION** - eating raw or under cooked meat can cause food poisoning (e.g bacteria strains such as E.coli)
- To reduce the risk of under cooked meat, cut open to ensure it is cooked all the way through internally.
- **CAUTION** - if meat has been cooked sufficiently, the meat juices should be clear in colour and there should be no traces of pink/red juice or meat colouring.
- Pre-cooking of larger meat or joints is recommended before finally cooking on your barbecue.
- After cooking on your barbecue, always clean the grill cooking surfaces and utensils.

## Technical Data

CE Approval:	2797/22	
Heat Input:	13kW	
Burner:	3 Burner	
Injector Size:	1.0mm	
Gas/Pressure:	Butane-28mbar/Propane-37mbar	
Gas Consumption:	936 grams per hour	
Gas Category:	I3+	

Specifications are subject to change without prior notice.

This barbecue is manufactured by:

### Global Headquarters

Universal Innovations, Kilcoole Industrial Estate,  
Kilcoole, Co. Wicklow, Ireland.





## BARBECUE GUARANTEE

This barbecue is made by Universal Innovations. It is made to an exacting quality standard and is covered by the following guarantee. The product has a 10 year limited warranty, regarding proper use.

**Sink + Hood: 10 years (no rust through/burn through/excludes fading/colour change)**

**Cooking grill: 10 years (no rust through/burn through/excludes fading/colour change)**

**Burner/Vaporising bar/Warming rack: 2 years (no rust through/burn through)**

**All other parts: 2 years**

THIS GUARANTEE DOES NOT AFFECT YOUR STATUTORY RIGHTS IN ANY WAY. IF YOU NEED ANY ASSISTANCE PLEASE DO NOT HESITATE TO CONTACT US AT THE FACTORY.

DO NOT BRING GOODS BACK TO PLACE OF PURCHASE.

HELPLINE Dublin Ireland: 00 353 1 2873797 or at

Email: [info@saharabbqs.com](mailto:info@saharabbqs.com) / Web: [www.saharabbqs.com](http://www.saharabbqs.com)

Refer to Care and Maintenance section for advice on proper use. Following these guidelines will ensure better performance and maximum lifetime of the barbecue. Universal Innovations strive to lead the field in product design and innovation. If you have any comments regarding this product we would be delighted to hear from you.

## Troubleshooting

Problem	Possible Cause	Solution
Burner will not light using the ignition system	LP gas cylinder is empty	Replace with full cylinder
	Faulty regulator	Have regulator checked or replace
	Obstructions in burner	Clean burner
	Obstructions in gas jets or gas hose	Clean jets and gas hose
	Electrode wire is loose	Reconnect wire
	Electrode or wire is damaged	Change electrode and wire
Low flame or flashback (fire in burner tube - a hissing or roaring noise may be heard)	LP gas cylinder too small	Use larger cylinder
	Obstructions in burner	Clean burner
	Obstructions in gas jets or gas	Clean jets and gas hose
	Windy conditions	Use BBQ in a more sheltered position
Gas valve knob difficult to turn	Gas valve jammed	Replace gas valve

If you have any queries or require advice or spare parts for this product, please call our Customer Helpline Number +353 1 2873797 or for online help - Email: [info@saharabbqs.com](mailto:info@saharabbqs.com) / Web: [www.saharabbqs.com](http://www.saharabbqs.com)