

ENGLISH



SCAN QR CODE FOR
MORE PRODUCT DATA



OUTDOOR USE ONLY!
CAREFULLY READ THE SAFETY
INSTRUCTIONS AND WARNING BEFORE USE

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WARNINGS



- Failure to follow the instructions provided can imply a risk of serious injury to personnel and fixed installations.
- Some grill parts can be sharp, we recommend wearing gloves when assembling and lifting. Sharp edges can cause injury.
- The grill is intended for outdoor use only in well-ventilated areas. Never grill in enclosed spaces or under a roof, due to the danger of the lack of oxygen.
- Accessible parts of the grill become very hot during use. Keep children and others who need supervision at a safe distance.
- Do not move the grill while in use or connected to the gas bottle. Shut off the gas on the regulator after use and disconnect from the gas bottle.
- Modification of the grill can cause danger and will invalidate the warranty.
- Never keep the gas bottle under the grill when in use. Gas leaks can cause serious damage. Place the gas bottle by the side of the grill during use.
- Do not place the grill cover or other flammable material in the compartment under the grill when it is in use or hot.
- Do not use lava stones, charcoal, lighting fluid or briquettes.
- Never light the grill with the lid closed, the vents in the grill must never be sealed or blocked.
- Clean the grill regularly and thoroughly.
- Perform the leak test regularly and always when changing the gas bottle after long storage. Always check the gas hose for damage and cracks each time you use the grill.
- If storing the grill in a garage or basement below ground level, do not store the gas bottle the same place, as it must be stored above normal ground level.
- Keep good distance from flammable sources when changing gas bottle.

TECHNICAL DATA

Total effekt: 3.5kW

Total gas consumption: 255g/h

Hose and regulator (not included):
Must be approved according to EN standard.

Gas bottle (not included): Use standard bottle approved for use in the Nordic Region, 10/11 kg is recommended. Even though butane and propane gas can be used, we recommend propane for use in the Nordic Region. Approved hoses and regulators are available from most outlets selling gas equipment.

NB! GAS HOSES USED FOR THIS PRODUCT MUST NOT EXCEED 120 CM IN LENGTH.



GAS INFORMATION

FOR USE IN COUNTRIES	VALVE SIZE	GAS TYPE	GAS CATEGORY
BE, CH, CY, CZ, ES, FR, GB, GR, IE, IT, LT, LU, LV, PT, SK, SI, NO, SE, SI, SK, RO, HR, TR, BG, IS, LU	0.95 mm	28-30 mbar (Butane) 37 mbar (Propane)	30 mbar

CE 1336-25

This product is produced according to EUROPEAN GAS APPLIANCE REGULATION (EU) 2016/426

FOLLOW THESE INSTRUCTIONS CAREFULLY TO AVOID SERIOUS PERSON INJURY OR DAMAGE TO YOUR GRILL.

Make sure that all parts and screws are included and that they are undamaged before assembling the product. If the grill is damaged in transport, the grill must not be assembled before contacting the dealer or support@nordicseason.no.

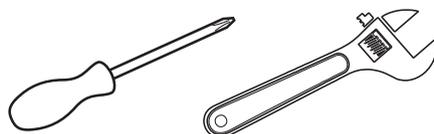
Damaged parts, paint or enamel caused by transport, must be reported to the dealer or support@nordicseason.no *before* the grill is assembled and put into use. Please note that some parts may be hidden in the styrofoam to protect the part in transport. If parts are missing, first check the packaging carefully.

- Compare the parts list with the contents of the box.
- Do not install this grill if there is damage to the grill or parts are missing. In case of missing/damaged parts, contact the dealer or support@nordicseason.no at once. Claims for typical transport damage (dents or paint/enamel damage) are not approved after the grill is assembled.
- Remove all remnants of packaging material and any plastic foil from the grill.

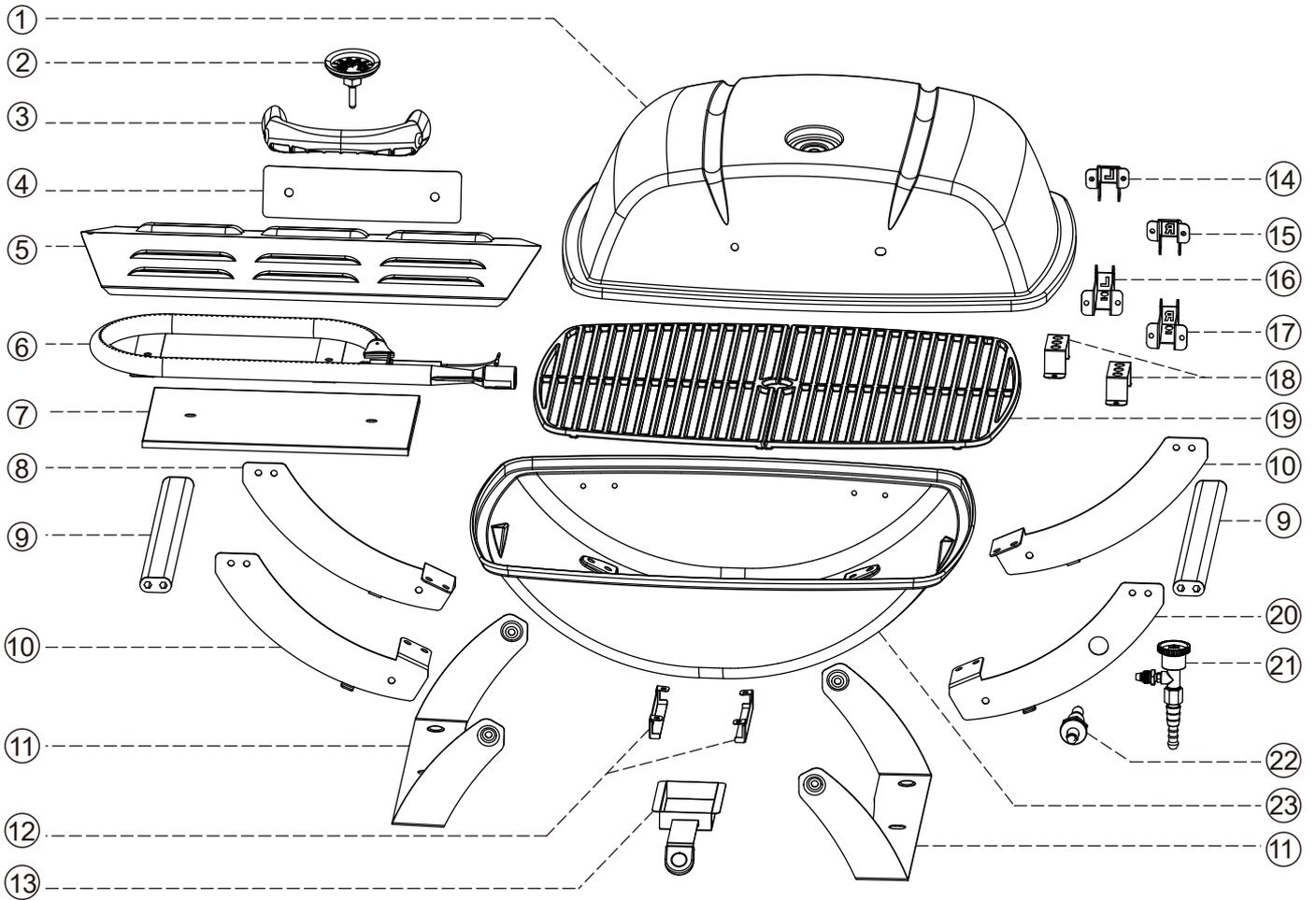
THE GRILL SHOULD BE ASSEMBLED ON A LEVEL SURFACE.

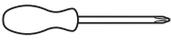
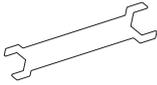
- **FOLLOW THE ORDER IN THIS MANUAL TO AVOID INCORRECT ASSEMBLY. PARTS OF THE ASSEMBLY WILL REQUIRE HEAVY LIFTING WHICH SHOULD BE PERFORMED BY TWO PEOPLE TOGETHER, TO AVOID PERSONAL INJURY AND DAMAGE TO THE GRILL. SOME METAL PARTS MAY BE SHARP, WEAR PROTECTIVE GLOVES.**
- **POWER TOOLS SHOULD NOT BE USED TO ASSEMBLE THE GRILL. TOOLS WITH TOO MUCH FORCE CAN DAMAGE THE SURFACE TREATMENT ON SCREWS, DAMAGE ENAMELLED/LACQUERED PARTS OF THE GRILL, AS WELL AS LOOSEN PRE-ASSEMBLED NUTS.**
- **IF THE PRODUCT'S VARNISH OR ENAMEL IS DAMAGED DURING ASSEMBLY, WE RECOMMEND THAT THE DAMAGE BE TREATED IMMEDIATELY TO AVOID LATER RUST DAMAGE. SUITABLE HEAT-RESISTANT VARNISH CAN BE ORDERED FROM SUPPORT@NORDICSEASON.NO**

A screwdriver and a wrench (not provided) are necessary when assembling the grill.



ASSEMBLY DRAWING



TOOLS FOR ASSEMBLY	
	
Philips/cross-point screwdriver (not included)	Small spanner (not included)
<p>WARNING! Screws and enamel can be damaged during assembly if power tools are used. Its not recommended to use power tools during assembly.</p>	

PARTS LIST

Number	Description	Quantity
1	Lid	1
2	Thermometer	1
3	Lid Handle	1
4	Heat Insulation Sheet	1
5	Flame Tamer	1
6	Burner	1
7	Heat Shield	1
8	Left Rear Handle Support	1
9	Side Handle	2
10	Handle Support	2
11	Leg	2
12	Grease Box Support	2
13	Grease Box	1
14	Upper Left Hinge	1
15	Upper Right Hinge	1
16	Lower Left Hinge	1
17	Lower Right Hinge	1
18	Burner supporter	2
19	Cast iron cooking grill	2
20	Right Front Handle Support	1
21	Valve	1
22	Ignition	1
23	Fire Bowl	1

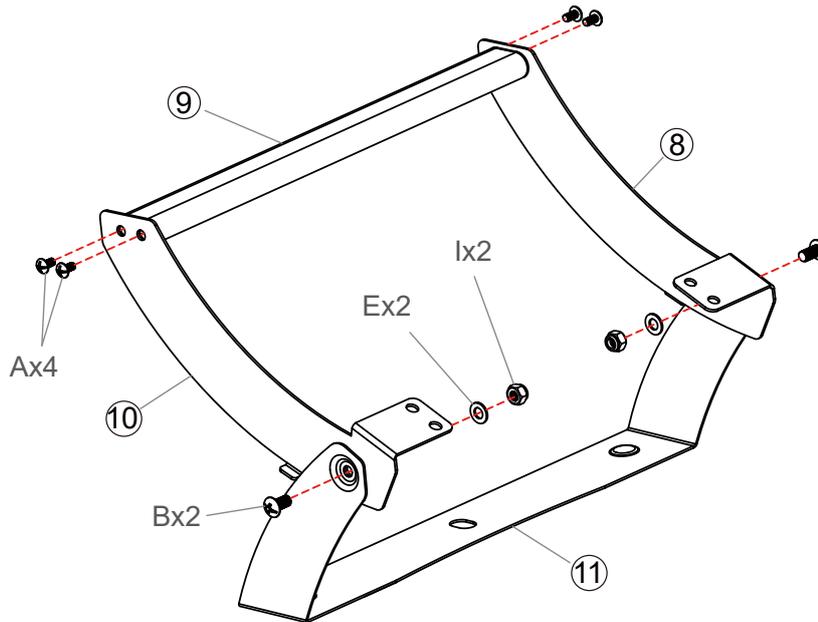
Number	Description	Quantity
A	M4 x 12 	24
B	M6 x 12 	14
C	Washer-M4 	12
D	Washer-M4 	8
E	Washer-M6 	22
F	Washer-M6 	8
G	HEX NUT-M4 	8
H	HEX NUT-M6 	10
I	HEX NUT-M6 	4
J	R Pin 	2
K	Hinge pin 	2



PLEASE FOLLOW THESE INSTRUCTIONS STEP BY STEP.

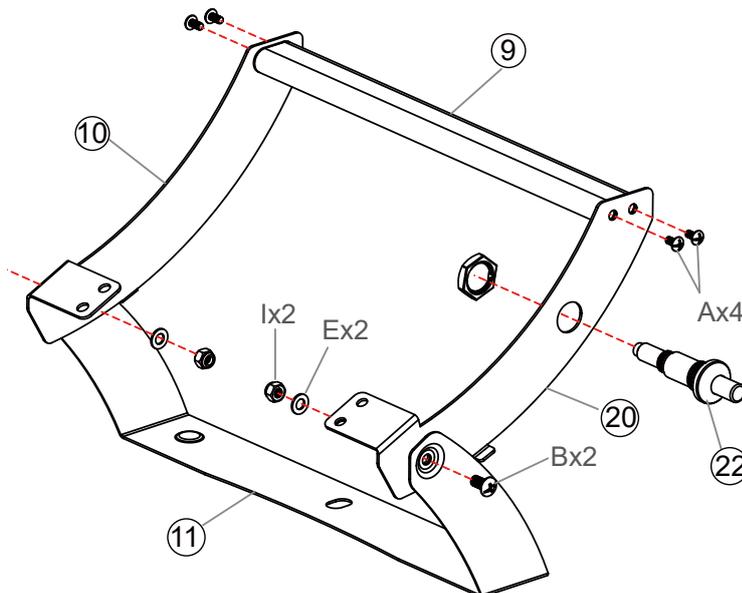
Step 1

Mount part 9 side handle to part 10 handle support, part 8 left rear handle support and part 11 leg with 4 A screws 2 B screws 2 E washer and 2 I nut.



Step 2

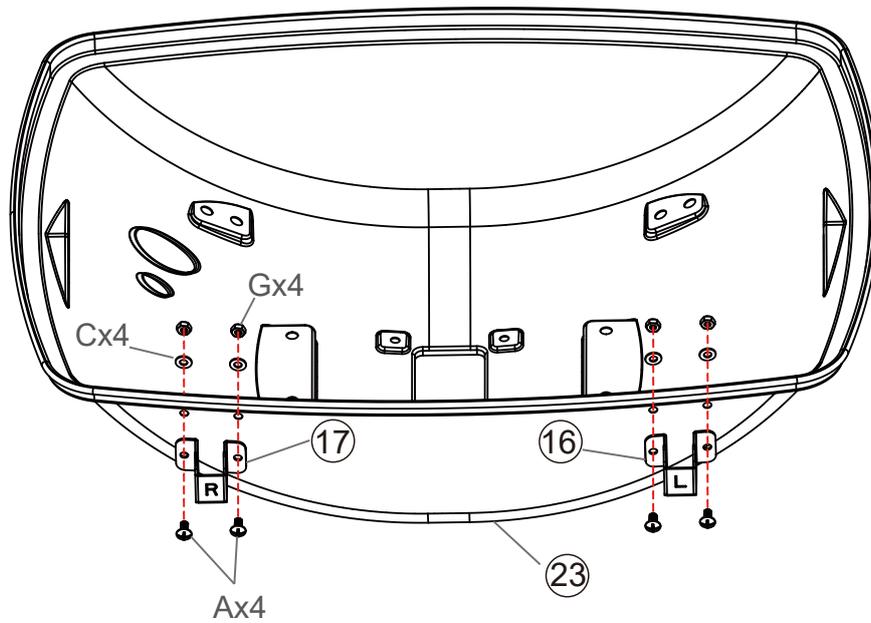
Mount part 9 side handle to part 10 handle support, part 20 right front handle support and part 11 leg with 4 A screws 2 B screws 2 E washer and 2 I nut. Mount ignition button part 22 to part 20.



ASSEMBLY

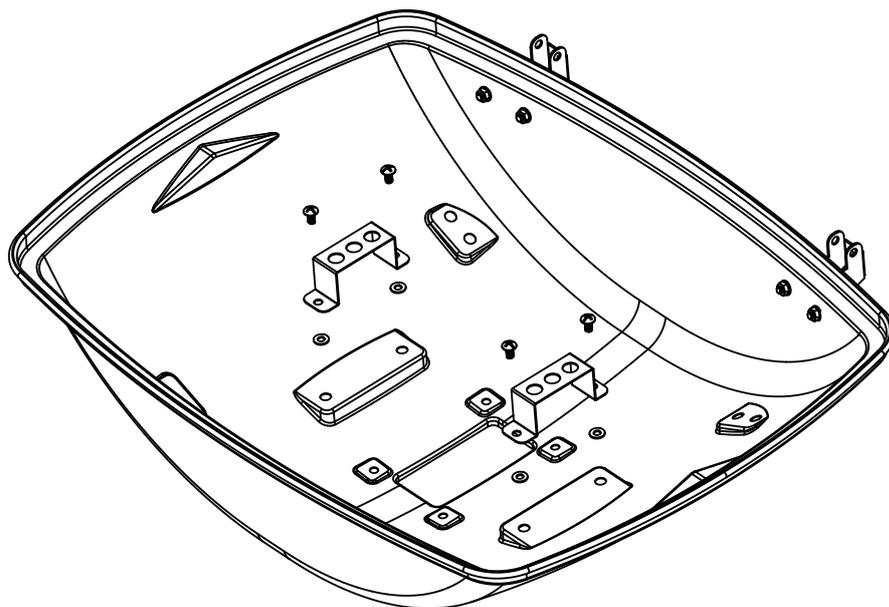
Step 3

Mount part 17 lower right hinge and part 16 lower left hinge to part 23 fire bowl with 4 A screws 4 C washer and 4 G nut.



Step 4

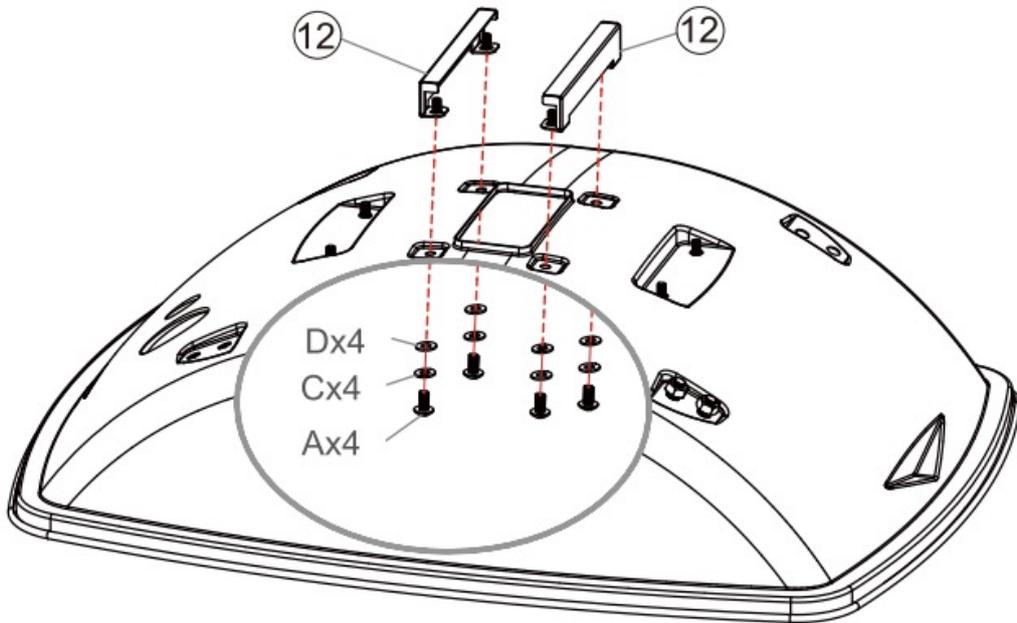
Mount part 18 burner support bracket with 4 A screws 4 D washer.



ASSEMBLY

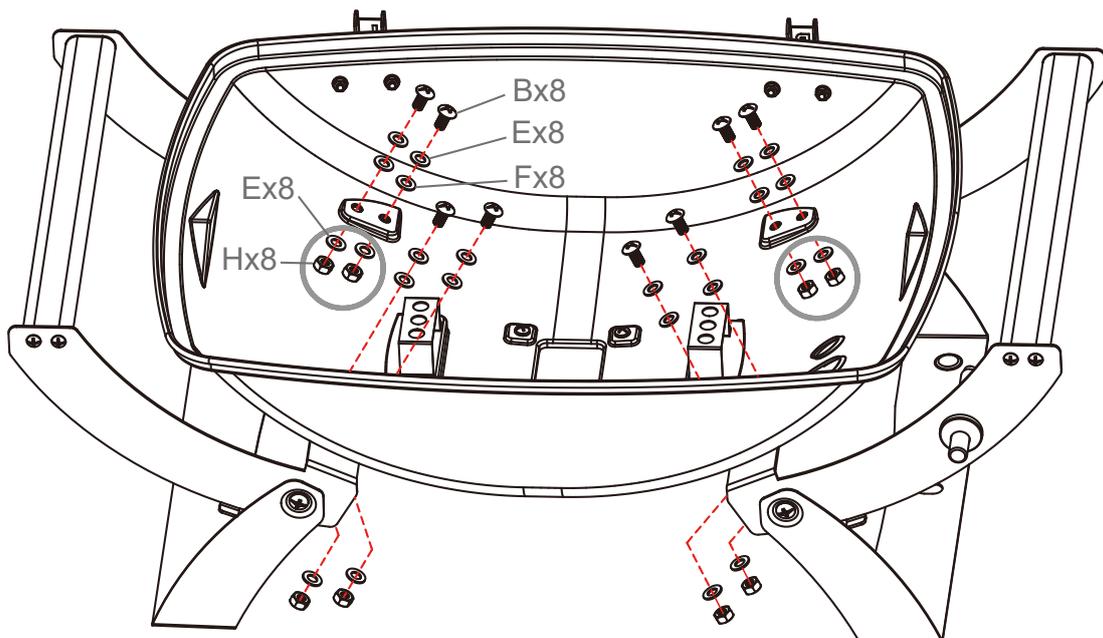
Step 5

Mount part 12 grease box support with 4 pcs A-screws, 4 pcs C-washer and 4 pcs D-washer.



Step 6

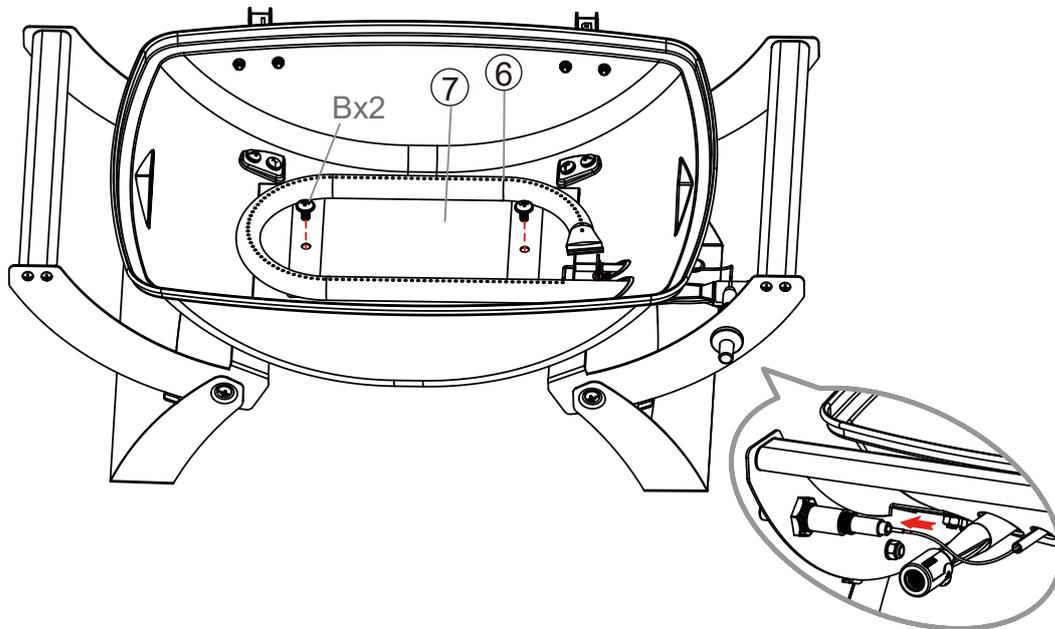
Mount legs with 8 B screws 8 E washer 8 F washer 8 E washer and 8 H nut.
Mount washers inside and outside body.



ASSEMBLY

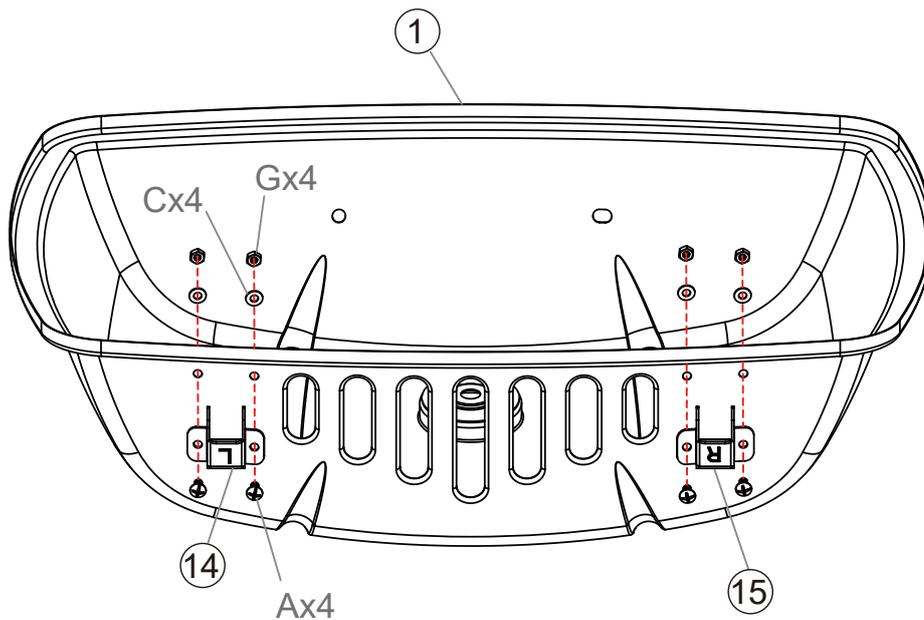
Step 7

Mount part 7 heat shield and part 6 burner with 2 pcs B-screws. Connect ignition wire to ignition button.



Step 8

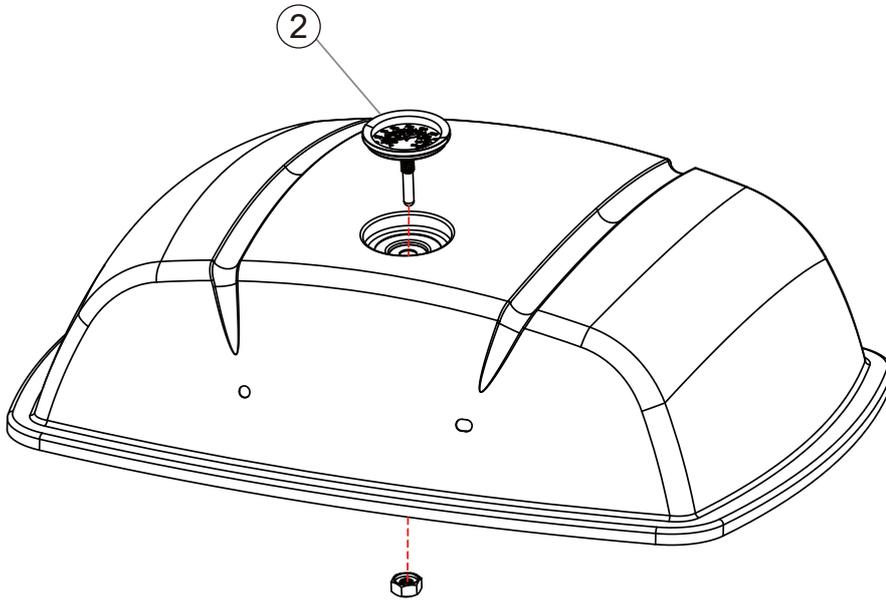
Mount part 14 upper left hinge and part 15 upper right hinge to lid with 4 pcs A-screws 4 pcs C-washer and 4 pcs G nut.



ASSEMBLY

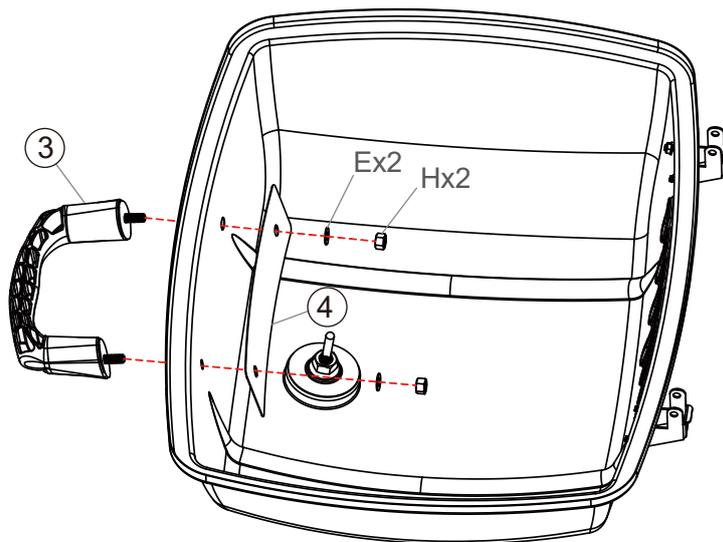
Step 9

Mount part 2 thermometer in lid.



Step 10

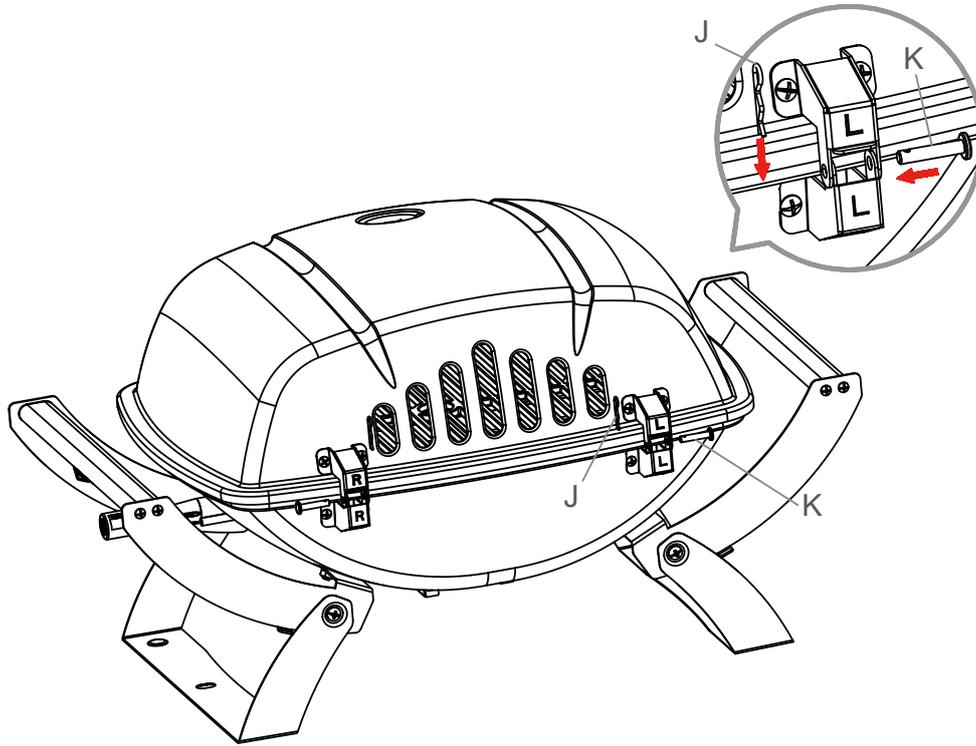
Mount part 3 lid handle and part 4 heat insulation sheet with 2 E washer and 2 H nut.



ASSEMBLY

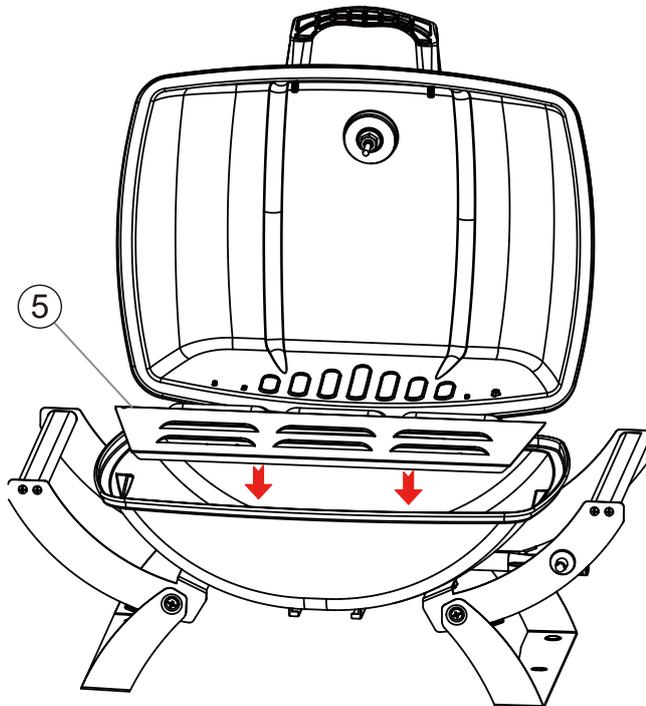
Step 11

Mount lid with 2 K pin and lock with 2 J pin.



Step 12

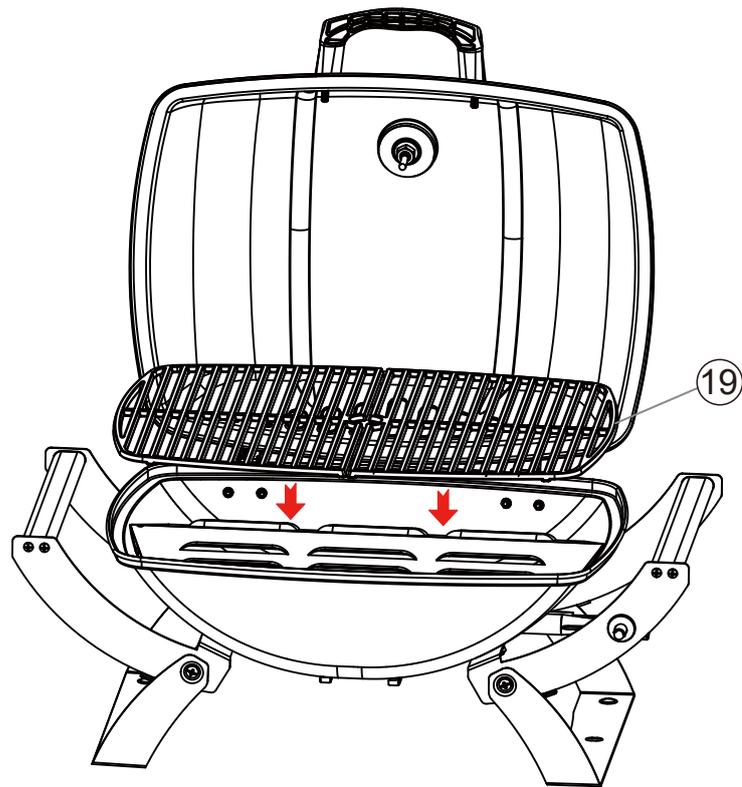
Place part 5 flame tamer.



ASSEMBLY

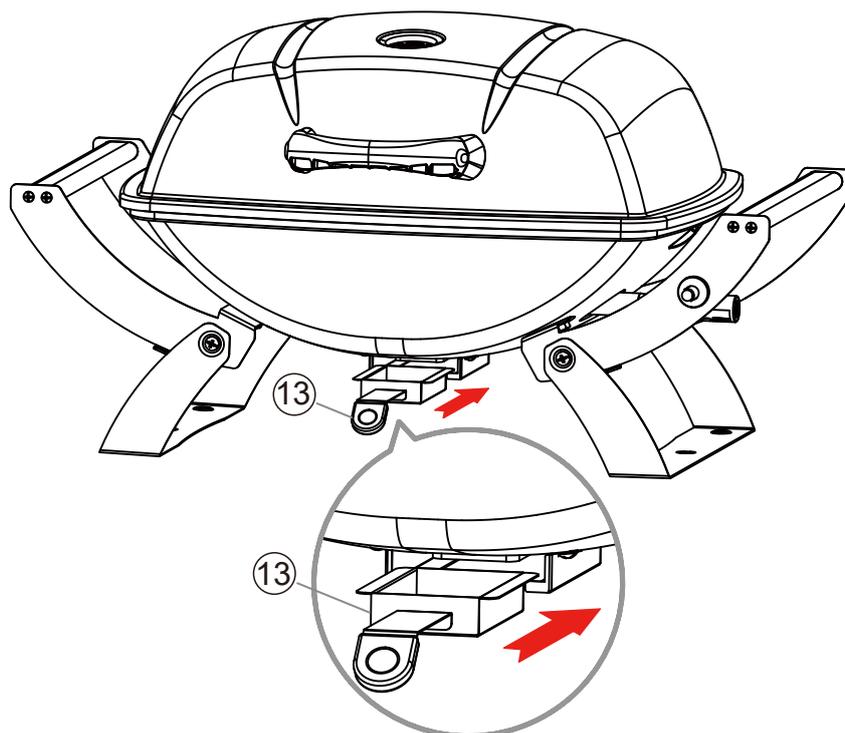
Step 13

Place part 19 cast iron grids.



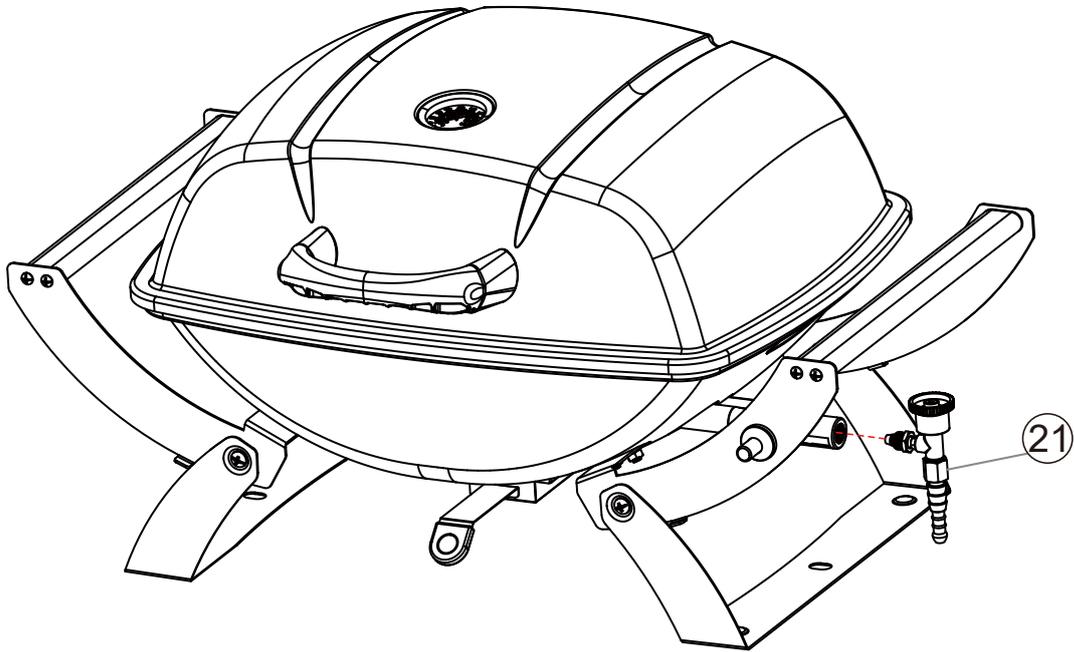
Step 14

Place part 13 grease box.

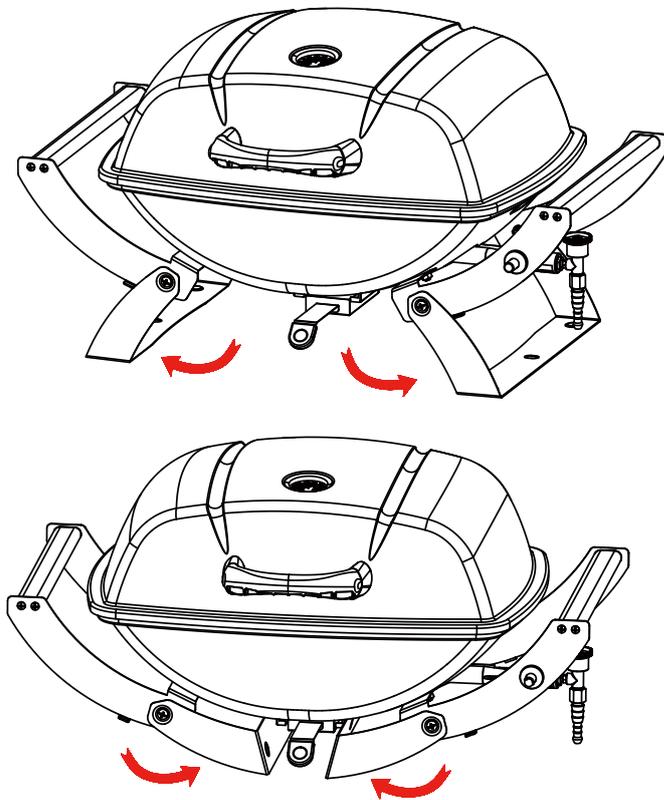


ASSEMBLY

Step 15
Mount part 21 valve.

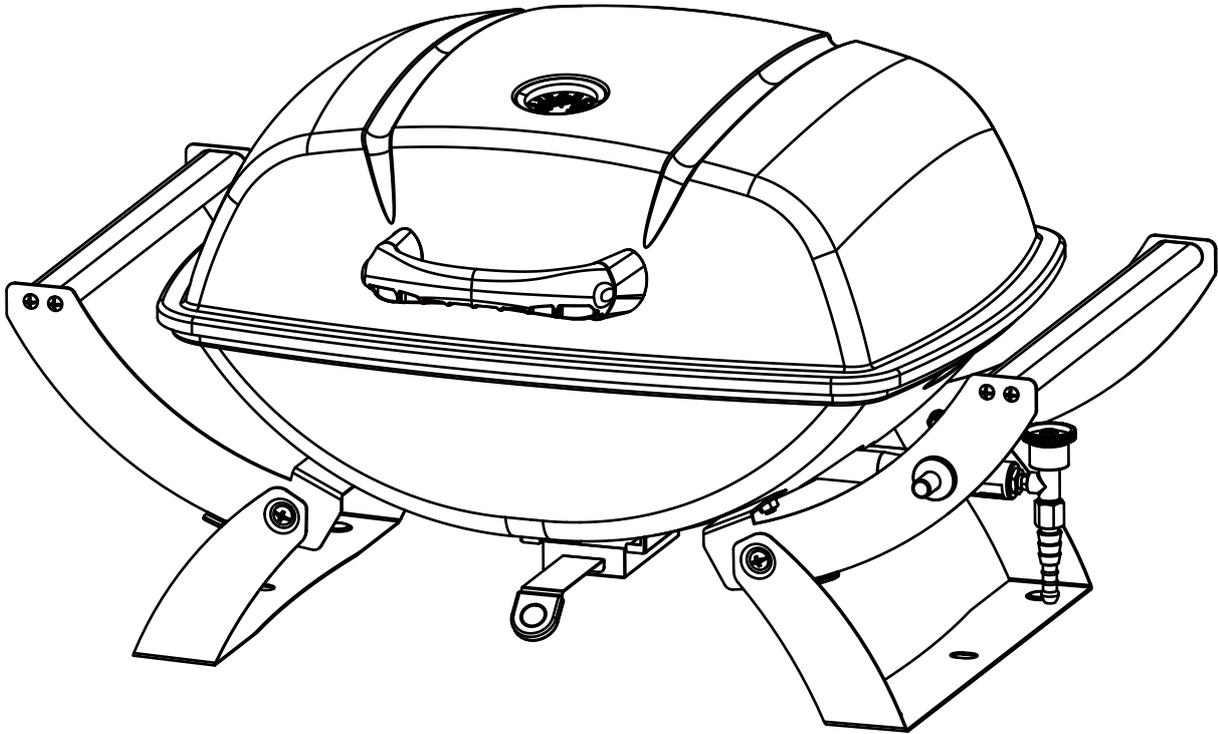


Step 16
Legs can be folded for storage.



ASSEMBLY

Assembly is now complete. All joints and connections must now be leak tested before using the grill. Perform a leak test annually, and whenever the gas bottle is removed or replaced.



GAS LEAK TEST



ALL JOINTS AND CONNECTIONS MUST BE LEAK TESTED BEFORE USING THE GRILL. LEAK TEST ANNUALLY, AND WHENEVER THE GAS BOTTLE IS REMOVED OR REPLACED. ALWAYS PERFORM A LEAK TEST IN A WELL- VENTILATED AREA. NEVER USE AN OPEN FLAME TO PERFORM A GAS LEAK TEST.

- Make a mixed solution (½ water and ½ liquid detergent / soap). A leak test spray can also be purchased from a gas dealer.
- Ensure that there are no naked flames, heat sources and cigarettes in the vicinity when performing a leak test.
- Check that all controls on the grill are in the "OFF" position.
- Set the regulator to the "OFF" position and connect it to the gas bottle.
- Apply the liquid to all joints and connections on the gas bottle, regulator, the entire hose and all valves on the grill.
- Open the gas tap on the regulator and carefully check for bubbles appearing anywhere the liquid has been applied.
- IF BUBBLES APPEAR, SWITCH OFF THE GAS SUPPLY AND REPAIR THE PROBLEM. PERFORM A NEW LEAK TEST. DO NOT USE THE GRILL BEFORE YOU ARE SURE THAT THERE ARE NO LEAKS.
- If there are still gas leaks after repeated attempts, contact your dealer.



**NEVER STORE THE GAS BOTTLE UNDER THE GRILL WHEN IN USE.
IF THE GAS BOTTLE IS BEING STORED UNDER THE GRILL WHEN NOT IN USE,
DISCONNECT THE REGULATOR.
NEVER MOVE THE GRILL WHILE IT IS IN USE, OR CONNECTED TO THE GAS
BOTTLE**

HOSE

Attach the gas hose to the inlet located under the left side table. Use a screwdriver, 7 mm socket wrench or spanner to tighten the screw. Tip when connecting the hose is to add soap on the gas nipple and hose for easier attachment. You can also dip the hose in boiling water. This will expand the hose so it will be easier to attach, be quick when you do this.

Connect the gas hose to the gas rail inlet on the left hand side of the grill. Do not overtighten.

Do not use any sealing tape, paste or liquid on the connection.

Connect the regulator to the gas bottle according to your regulator and bottle dealer's instructions.

Gas hoses used for this product must not exceed 120 cm in length

REGULATOR

Confirm all grill control knobs are in the OFF position.

We recommend propane gas for use in the Nordic Region, but butane can also be used. Butane is not very suitable for low temperatures.

Fit the regulator and the hose. Follow the assembly instructions supplied with the regulator set.

GAS BOTTLE

Check the gas hose regularly for cracks, damage and decay. Never use a damaged gas hose.

Check that the movable plastic collar on the regulator is intact and that it has not been damaged by hot grill parts.

Check that the gas bottle stands on a firm, flat surface and is lower than the connector.

Use an approved gas bottle that fits the regulator supplied. Bottles of 10/11 kg or above are recommended.

GAS TYPE

I3B/P(30): G30(Butane), G31(propane) and mixture of these, LPG 28-30 mbar

LIGHTING INSTRUCTIONS

1. Always keep lid open when lighting the grill.
WARNING: Attempting to light the burner with the lid closed may cause an explosion. Make sure there are no obstructions of airflow to the gas unit. Spiders and insects can nest and clog the burner/venturi tube at the orifice. A clogged burner tube can lead to a fire beneath the appliance.
2. Check that all controls are in the "OFF" position. Open the gas supply valve on the regulator.
3. Press the ignition button sited on upper right front leg up to four times in rapid succession, see figure 1. The burner should light. Observe the burner flame and make sure all burner ports are lighted. A blue/yellow flame of 2.5–5 cm should appear from the burner.
4. If the burner will not ignite after repeatedly attempts, use a match and do a manual ignition.
5. Always preheat the grill on max temperature for 10-15 minutes (lid must be closed) before placing food on the cooking grid.

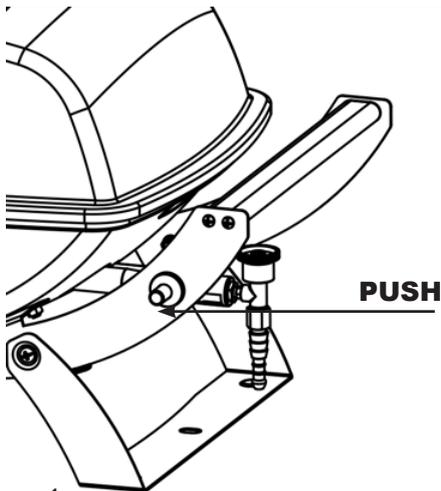


Figure 1

If the burner has not lit after two attempts, turn 'OFF' the gas tap and wait 5 minutes before retrying the ignition sequence. If the burner does not light, please do not continue to push the ignition button. Wait 5 minutes and repeat the lighting procedure.

MANUAL LIGHTING

If the grill will not light using the ignitor button, use the following procedure for manual lighting.

1. Follow step 1-2 on lighting instructions.
2. Insert a match into the end of the lighting stick and light it.
3. Once lit, place the flame through the cooking grid slots to reach the burner ports, see figure 2.
4. Push and turn control knob to "HIGH" setting. After lighting observe the burner flame, make sure all burner ports are lighted – a blue/yellow flame 2.5–5 cm from the burner ports should appear.
5. If ignition does not take place, turn the burner control knob to the "OFF" position. Wait five minutes with lid open for the gas to clear and repeat the lighting procedure. Adjust burners to the desired cooking temperature.

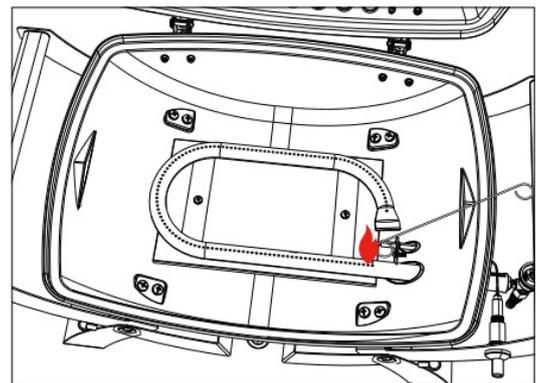


Figure 2



FLAMES SHOULD BE BLUE AND STABLE. IF THE FLAMES ARE LARGE AND YELLOW, FLARING OR 'BROKEN', CHECK THE TROUBLESHOOTING MANUAL.

NEVER DOUSE THE GRILL WITH WATER WHEN THE SURFACES ARE HOT.

IGNITION OF SIDEBURNER

To get the maximum yield with the minimum consumption of gas it is handy to keep the following points in mind:

1. Once the burner has been alighted, adjust the flame according to your needs, from "Maximum" to "Minimum" position.
2. Use proper pan size (with flat bottom only) for each burner
3. When the content of the pan start to boil, turn the knob down to "Reduced rate position" (small flame).
4. Always put a lid on the pan.

TURNING OFF THE GRILL

Switch off the gas supply at the bottle.
Turn all control valves to the "OFF" position.
Wait until the grill is sufficiently cool before closing its hood.

IF THE GRILL WILL NOT LIGHT USING NORMAL OR MANUAL LIGHTING, REFER TO THE TIPS SECTION IN THE TROUBLESHOOTING MANUAL, OR CONTACT YOUR DEALER.

BEFORE USING THE GRILL

LOCATION

- ✓ Ensure that the grill is placed at least 150 cm in all directions from house walls, trees, plants and other flammable materials or liquids when in use.
- ✓ Do not place the grill under a roof or overhang.
- ✓ Ensure the grill is placed where there is plenty of ventilation.
- ✓ Do not grill below normal ground level.
- ✓ Always lock the wheels, whenever using the grill.

FINAL CHECK

- ✓ Check that all controls knobs work normally.
- ✓ Check that the gas hose is free of cracks and damage (it should always be done before using the grill).
- ✓ Check that the gas bottle and hose do not come into contact with hot objects.

WARNING!

THIS GRILL IS NOT DESIGNED TO BE USED WITH MORE THAN 50% OF THE COOKING AREA AS A SOLID PLATE — THIS INCLUDES BAKING DISHES.

FULL COVERAGE WILL CAUSE EXCESSIVE BUILD-UP OF HEAT AND DAMAGE THE Grill. THIS IS NOT COVERED BY WARRANTY.

GRILLING TIPS

A CLEAN GRILL WORKS BETTER, causes less smoke and prevents fat catching fire. Burn off the grill after use by opening the lid and burning all the burners at full power for 10 minutes. Allow the grill to cool, and then brush off ash from flame guards and grates.

BRUSH THE GRATES WITH AN OIL that can tolerate high temperatures. This prevents food from burning onto the grates.

PREHEAT THE GRILL for around 15 minutes at full power before placing food on the grates. This gives a better result, and cuts grilling time.

DO NOT GRILL FROZEN FOOD. The cold will extend grilling time and give a poorer result.

ASSESS COOKING TIME FOR EACH PRODUCT to be grilled and put them on the grill in the order which will mean they are ready at the same time.

BRUSH THE FOOD REGULARLY WHILE GRILLING with oil or other marinade. It makes the food stays juicy for longer.

DO NOT OPEN THE LID IF NOT NECESSARY. When the lid is opened, a lot of the heat escapes.

FAT FIRE



FIRES CAUSED BY FAT DAMAGE ON THE METAL, PAINT AND ENAMEL. DAMAGE TO THE GRILL CAUSED BY FAT BURNING, IS NOT COVERED BY THE GUARANTEE AS IT IS DUE TO INCORRECT USE.

DO NOT USE WATER TO EXTINGUISH THE FIRE! CLEAN THE GRILL REGULARLY TO AVOID FAT FIRES.

PREVENT FAT FIRE

1. Keep the grill clean to prevent fires caused by fat.

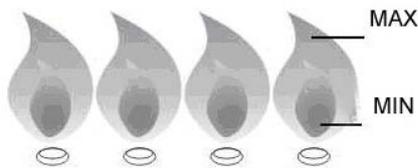
IN THE EVENT OF FAT FIRE

In the event of a fat fire, shut off the gas and disconnect the regulator. Leave the lid open and wait until the fire goes out.

LACK OF MAINTENANCE CAN CAUSE FAT DEPOSITS TO CATCH FIRE, CAUSING A FAT FIRE.

MAINTENANCE

- ✓ Check that the burners are burning correctly regularly.
- ✓ Remove the grill grate and flame guards.
- ✓ Light the grill normally.
- ✓ Turn the controls from low to high, check there is a difference in flame strength and that the flames are blue, not orange. If the burners act abnormally, refer to the troubleshooting chapter.
- ✓ Remove any fat or deposits from previous use with a grill brush.



INSECTS AND VERMIN

After long-term storage, insects and other vermin can be found in the grill. If you experience problems with lighting or irregular flames, it can be due to unwanted guests blocking the gas supply. In such instances, dismantle and clean the burners. Replace the burners when they are dry.

Check that the gas hose is not damaged by mice or rats.

CLEANING

- Use clean water only. A mild washing up liquid can be added for general cleaning. Do not use flammable cleaning agents.
- To clean the grates, burn the grill for around 10 minutes after use with the lid open, and brush the grates with a grill brush. When cleaning with water, use normal washing up liquid. Do not use scouring products. Do not wash the grates in washing up liquid, it damage the enamel. Dry the grates well after cleaning and leave to soak in food oil.
- To prevent attracting vermin and odours, clean the fat tray regularly.
- Store the grill in a dry place or under a cover when not in use.
- Polish with car wax once a year to avoid rust on external parts. If living within 5 km of the sea, we recommend storing the grill indoors, as salt in the air can reduce its lifetime.
- Rust can naturally occur on cast iron and steel parts, and will not affect the grill in the shortterm. Superficial rust can be washed/polished off.
- Keep the grill free of fat and grease to maintain performance.
- The fat cup should be emptied regularly to avoid it running over.
- When using a grill cover, the grill must be clean and dry and sufficient ventilation must be ensured. If not, moisture will accumulate under the cover causing rust damage.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
BURNER WILL NOT LIGHT WHEN USING THE IGNITION KNOB	Empty gas bottle	Replace gas bottle
	Damaged regulator	Check/replace the regulator
	Burner is blocked	Clean the burner
	Gas supply is blocked	Clean gas ventury or hose
	Electrode is broken or dirty	Clean the electrode
	Ignition knob is broken	Contact your dealer
	Windy conditions	Place the grill in a less exposed position.
	Ignition wire is damaged or fitted incorrectly	Make sure wire is mounted correctly
BURNERS WILL NOT LIGHT WHEN LIGHTING MANUALLY	Empty gas bottle	Replace gas bottle
	Irregular gas supply	Check/replace the regulator
	The burner is blocked	Clean the burner
	Gas supply or hose is blocked	Clean gas ventury or hose
LOW FLAME OR BACKFIRE	Gas bottle is too small	10/11 kg or larger bottle is recommended
	Burner is blocked	Clean the burner
	Gas supply or hose is blocked	Clean gas ventury or hose
	Windy conditions	Place the grill in a less exposed position
TROUBLE TURNING THE KNOBS	Gas valve jammed	Replace gas valve. WARNING! Knobs should be pressed in and turned
HEAVY SMOKE	Fatty foods on the grill	Trim away excess fat from meat. Clean the fat tray.

This product is covered by a warranty in accordance with consumer legislation. It has undergone strict quality controls and testing at the factory.

If there are any parts missing or the product has been damaged, please contact your dealer or the consumer contact below for help.

Faults due to misuse, lack of maintenance or modification of the product will invalidate the warranty.

Damaged parts not due to a fault with the product will be invoiced according to our price list + carriage and administration fee.

If new parts are needed or in the event of a warranty claim, please contact your dealer or consumer contact:

Consumer contact:

Nordic Season Products AS
Kjeller Vest 3
2007 Kjeller, Norway
E-mail: support@nordicseason.no
Ph.: 0047 924 78 600 (09–15 Mon–Fri)
www.nordicseasonbbq.no

Always attach your receipt when making a warranty claim.
Produced in China for Nordic Season Asia Co., Ltd.

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