

Assembly and Operating Instructions for Ignis Portable Gas Barbecue

EN (Europe)



Photographs are not to scale.
Specifications subject to change
without prior notice.



WARNING

- For outdoor use only. Not for commercial use.
- Read 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 and pets away.
- Do not move the appliance during use.
- Disconnect the gas cartridge after use.
- Any modification of 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 annually, and whenever the gas cartridge is removed or replaced. Check that the connections are tight and leak test each time you reconnect the gas cartridge
- For Flare-up control please refer to the 'OPERATION' section of this manual.

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 canister not connected for use must not be stored in the vicinity of this or any other appliance.
3. Only use cartridges with a 7/16" UNF thread on this barbecue.
4. Only use Butane cartridge on this appliance.

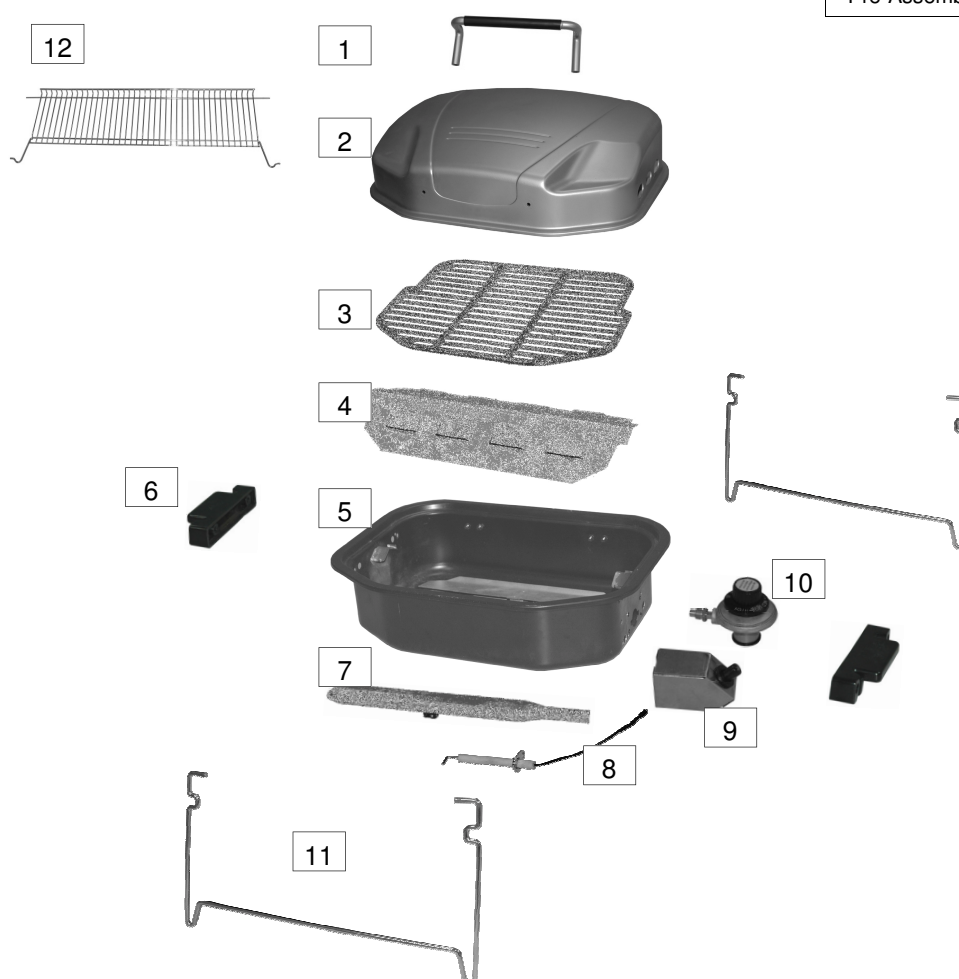
1. Parts List

Quantity varies according to model purchased. Specifications subject to change without prior notice.

CODE	PART (Lid and Body)	QTY
1	Lid Handle	1
2	Lid	1
3	Cooking Grill	1
4	Flame Tamer	1
5	Body	1
6	Body Handle	2
7	Burner	1
8	Electrode	1
9	Electronic Ignition Assembly	1
10	Regulator Assembly	1
11	Wire Legs	2
12	Warming Rack	1

CODE	PART (Hardware)	QTY
A	Lid Handle Bolt, M8x15 *	2
B	Lid Handle Washer *	2
C	Lid Handle Spacer *	2
D	Hinge Pin, M4	2
E	Nut M4	2
F	"O" Clip	2
G	Burner Bolt, M6x10	1
H	Body Handle Bolt, M5x40	4
I	Body Handle Spacer	4
J	Body Handle Washer	4
K	Hex Nut, M5	4
L	Electrode Bolt, M4x8	4

* Pre-Assembled Component



2. Assembly

IMPORTANT!

- **TOOLS NEEDED FOR ASSEMBLY:** Medium size flat blade or Phillips/Cross point screwdriver, adjustable spanner or metric spanner set.
- Carefully unpack the box and remove all internal packaging before commencing assembly. All loose items including the grill and flame tamer must be removed from the body.
- Whilst every care is taken in the manufacture of this product, care must be taken during assembly in case sharp edges are present.
- **Please read the Important Information section carefully before assembly and use of your barbecue.**

1



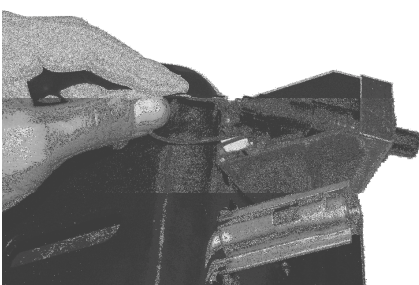
Attach the Burner (7) to the Body (5) using the Burner Bolt (G).

2



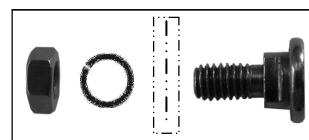
Secure the Electronic Ignition Assembly (9) onto the right side of the body with Electrode Bolts (L). Feed the Electrode (8) through the larger hole on the bottom right of the body and secure together with electronic ignition assembly as shown.

3



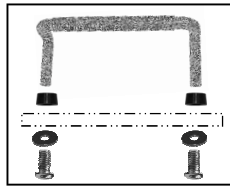
Connect the electrode wire to the terminal end of the electronic ignition assembly.

4



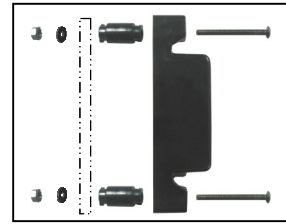
Attach the Lid (2) onto the Body (5) and secure with the Hinge Pin (D), "O" Clip (F) and Nut (E) as shown.

5



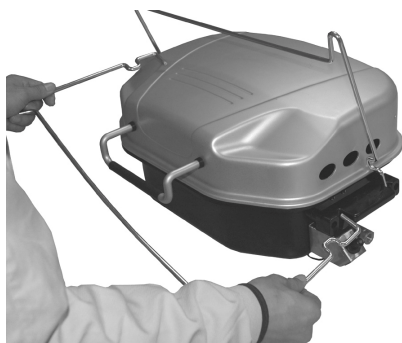
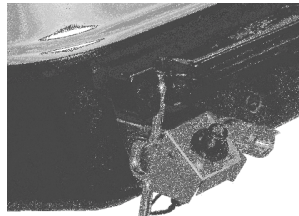
Unscrew the bolts from the Lid Handle (1). From the underside of the lid, thread the bolts through the Handle Washers (B), Lid, Handle Spacers (C) and screw into the handle.

6



Thread the Body Handle Bolts (H) through the Body Handle (6), Body Handle Spacer (I), Body (5) and Body Handle Washer (J) and secure with the Hex Nuts (K) as shown.

7



Assemble the Wire Legs (11) by inserting the ends of the wire legs into the large holes in the body handles.

8



Fix the Regulator Assembly (10) onto the end of the burner, as illustrated.

9



Attach the Warming Rack (12) to the Lid (2) and Body (5) as shown.

10



Carefully lay the Flame Tamer into the body ensuring it lies level within the body. Lay the Cooking Grill (3) into place.



**ASSEMBLY IS NOW COMPLETE.
PROCEED TO THE NEXT PAGE FOR INSTRUCTIONS ON OPERATION AND
MAINTENANCE**

ALL JOINTS AND CONNECTIONS MUST NOW BE **LEAK TESTED** BEFORE USING THE BARBECUE.

Leak test annually, and whenever the gas cartridge is removed or replaced.

For details of leak testing, please refer to instructions on Page 7.

3. Important Information

Please read these instructions carefully before assembly and use of your barbecue.

- ▲ Retain these instructions for future reference.
- ▲ This product is for outdoor use only. Do not use indoors.
- ▲ Do not use the barbecue or store gas canisters below ground level.
- ▲ For use with Butane cartridge gas only. (Composition of Butane should not be less than 75%). A suitable regulator must be used.
- ▲ Remove plastic wrap from any part before lighting.
- ▲ Do not use within 1m of any flammable structure or surface. Do not use under any combustible surface.
- ▲ Gas cartridges should never be stored or used laid on their side, in the horizontal position. A leak would be very serious and liquid could enter the gas line with serious result.
- ▲ When operating this appliance, be sure to place the barbecue in the standing position with the legs locked into the grooves of the side handles.
- ▲ Open the barbecue hood or lid before lighting.
- ▲ Once lit, do not move the barbecue until it has completely cooled, after use.
- ▲ This barbecue must not be left unattended when lit.
- ▲ The hood or lid handle can become very hot. Grip only the centre of the handle. Always use oven gloves when cooking or carrying out any adjustments to the barbecue.
- ▲ Use purpose designed barbeque tools with long, heat resistant handles.
- ▲ Use caution when opening the hood or lid, as hot steam inside is released upon opening.
- ▲ Parts of this barbecue become very hot – care must be taken, especially when children, elderly people, and animals are present.
- ▲ Always disconnect the gas cartridge when the barbecue is not in use.
- ▲ Never cover a barbecue until it has completely cooled.

- ▲ Use this barbecue only on a stable, flat surface.
- ▲ Before you use your barbecue, perform a leak test. This is the only safe and sure way to detect any gas leaking from the joints and connections of the barbecue assembly.
- ▲ Leak test annually, and whenever the gas cartridge is removed or replaced.
- ▲ Do not store flammable materials near this barbecue.
- ▲ Do not use aerosols near this barbecue.
- ▲ Failure to follow the manual's instructions could result in serious injury or damage.
- ▲ Modification of the barbecue may be dangerous, is not permitted and will nullify any warranty.
- ▲ If you have any queries regarding these instructions, contact your local dealer.
- ▲ The seal inside the regulator valve inlet must be checked before the regulator is connected to the cartridge. If it is damaged or worn, it must be changed.
- ▲ The seal on the outside of the regulator inlet must be checked before the regulator is connected to the cartridge. If it is damaged or worn, it must be changed. A leak could be caused if either of these seals are damaged.

4. Gas and Regulator

This barbecue uses gas cartridges. Check that you have the correct gas cartridge and regulator for your barbecue.

YOU MUST HAVE THE PROPER REGULATOR AND CARTRIDGE IN ORDER FOR THE BARBECUE TO OPERATE SAFELY AND EFFICIENTLY. USE OF AN INCORRECT OR FAULTY REGULATOR IS DANGEROUS AND WILL INVALIDATE ANY WARRANTY. Please consult your local gas dealer for the most suitable gas cartridges and regulators.

5. Installation

5.1. Selecting a Location

This barbecue is for **outdoor use only** and should be placed in a well-ventilated area

and on a safe and even surface. Never place your barbecue below ground level. 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, including trees and fences and that there are no heat sources near the barbecue (cigarettes, open flames, spark etc.). Keep this barbecue away from any flammable materials!

5.2. Precautions

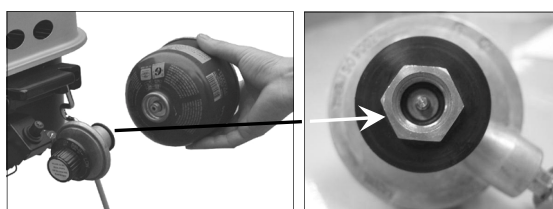
Do not obstruct any ventilation openings in the barbecue body.

Position the gas cartridge on level ground next to the barbecue and safely away from any source of heat.

Should you need to install or change the cartridge, confirm that the barbecue is switched off, and that there are no sources of ignition (cigarettes, open flame, sparks, etc.) near before proceeding.

5.3. Fixing a Regulator to the Gas Cartridge

Confirm the control knob on the regulator is in the off position. Connect the gas cartridge by placing the regulator on the cartridge outlet and turning clockwise. Care should be taken not to cross thread the regulator onto the cartridge valve. The screw connection between the cartridge and regulator should be smooth. Always ensure that the connection is fully tightened against the outside rubber washer. Do not over tighten this joint. A hand tight joint is sufficient.



5.4. Leak Testing (To be performed in a well-ventilated area.)

Confirm the control knob on the regulator is in the off position. Connect the gas cartridge onto the regulator assembly. Check the joint by brushing soapy water on it. If bubbles appear, a leak is evident. Retighten the joint

and recheck for leakage. If leak is still evident, consult your gas supplier. If no leakage shows, connect the regulator to the burner by screwing the outlet nut of the regulator into the burner.

Turn on the control knob on the regulator. Check for leaks by brushing a solution of ½ water and ½ soap over the regulator and cartridge connections. NEVER USE AN OPEN FLAME to test for leaks at anytime. If bubbles form over any of the joints, there is a leak. Turn off the gas supply and retighten all joints. Repeat test. If bubbles form again, do not use the barbecue. Please contact your local dealer for assistance. Leak test annually, and whenever the gas cartridge is removed or replaced.

6. Operation

6.1. ▲Warnings

- ▲ Before proceeding, make certain that you understand the IMPORTANT INFORMATION section of this manual.
- ▲ When operating this appliance, be sure to place the barbecue in the standing position with the legs locked into the grooves of the side handles.

6.2. Preparation Before Cooking

To prevent foods from sticking to the cooking surface, please use a long handled brush to **apply a light coat of cooking or vegetable oil before each barbecuing session.** (Note: During use, the protective coating may come off the cast iron. This is normal and not harmful.)

(Note: When cooking for the first time, cure the cooking surface by applying a light coat of cooking or vegetable oil, properly lighting the barbecue, and letting the grill / griddle plate cure for 30 minutes under low heat. The grill /griddle plate should now be cured and ready for cooking use.)

6.3. Lighting the Barbecue

- Open the barbecue hood or lid before lighting. Never light your barbecue with the hood or lid closed.
- Ensure that the barbecue is in the

standing position.

- Open the gas control valve on the regulator.
- Press the ignition button rapidly several times until burner is lit. If burner fails to ignite, turn regulator valve to the off position. Wait 5 minutes, then repeat the above steps.
- After ignition, burners should be burned at the high position for 3-5 minutes in order to preheat the barbecue. This process should be done before every cooking session. The hood or lid should be open / off during preheating.
- If you have further difficulty, contact your local dealer for assistance.

6.4 Manual Ignition Instructions

- Open the barbecue hood or lid before lighting. Never light your barbecue with the hood or lid closed.
- Ensure that the barbecue is in the standing position.
- Open the gas control valve on the regulator.
- Insert lit match through the match-lighting hole on the bottom of the barbecue.
- After ignition, burners should be burned at the high position for 3-5 minutes in order to preheat the barbecue. This process should be done before every cooking session. The hood or lid should be open / off during preheating.
- If you have further difficulty, contact your local dealer for assistance.

6.5. Grill Cooking

The burners heat up the flame tamer underneath the grill, which in turn heats the food on the grill. The natural food juices produced during cooking fall onto the hot flame tamer below and vaporise. The subsequent rising smoke bastes the food, as it travels upwards, imparting that unique barbecued flavour.

More even cooking of food will actually be achieved by using the barbecue with the hood down. **However, this should only be done with the burners on low.**

DO NOT ALLOW YOUR BARBECUE TO OVERHEAT. Take care when opening the hood as hot steam can be released on opening.

6.6. Warming Rack (where supplied)

Warming racks are a convenient way to keep cooked food warm or to warm items such as bread rolls. It is advisable to place food (particularly fatty foods) to the front of the warming rack to avoid the possibility of juices and fat running down the back of your barbecue. Always check that your warming rack is properly fitted before use.

6.7. End of Cooking Session

After each cooking session, turn the barbecue burners to the "high" position and burn for 5 minutes. This procedure will burn off cooking residue, thus making cleaning easier. Make sure the hood or lid is open during this process.

6.8. Flare-Up Control *** Very Important Notice ***

Flare-ups occur when meat is barbecued, and its fat and juices fall upon the hot flame tamer. Smoke of course helps give food its barbecued flavour, but it is best to avoid excessive flare-up to prevent food being burned. To control flare-ups, it is **ABSOLUTELY ESSENTIAL** to trim away excess fat from meat and poultry before grilling, use cooking sauces and marinades sparingly and try to avoid very cheap cuts of meat or meat products as these tend to have a high fat and water content. Also, the adjustable control knob on the regulator should always be placed on the low setting during cooking. When flare-ups do occur, they can usually be extinguished by applying baking soda or salt directly onto the flame tamer. Always protect your hands when handling anything near the cooking surface of the barbecue, and take care to protect yourself from the flames.

6.9. Turning Off Your Barbecue

When you have finished using your barbecue, turn the control valve fully clockwise to the "Off" position, then switch off the gas at the cartridge.

Wait until the barbecue is sufficiently cool before closing its lid.

Always disconnect the cartridge from the barbecue when not in use.

7. 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 handle hot parts with unprotected hands.
- ▲ Never douse the barbecue with water when its surfaces are hot.

It is possible for mould to grow on any fat remaining on parts of the barbecue. This should be cleaned off smooth surfaces with hot soapy water.

Any rust that is found that does not come into contact with the food should be treated with a rust inhibitor and painted with barbecue paint or heat resistant paint. Chrome plated warming racks etc. should be coated with cooking oil.

7.1. Cooking Surfaces & Warming Rack

When the barbecue has cooled, clean with hot soapy water. To remove any food residue, use a mild cream cleaner on a non-abrasive pad. Do not use scouring pads or powders as they can permanently damage the finish. Rinse well and dry thoroughly. Due to the weight of the cooking surfaces, we do not recommend cleaning in a dishwasher.

A chrome cleaner may be used on chrome parts if required. To prevent rusting, wipe with cooking oil after rinsing and drying.

7.2. Burner

Provided that it is operating correctly, in normal usage, burning off the residue after cooking will keep the burner clean.

7.3. Flame Tamer

Remove any food residue from the flame tamer surface with a plastic or wooden

scraper or brass wire brush. Do not use a steel scraper or wire brush. Clean with hot soapy water and rinse well.

7.4. Barbecue Body (and Lid)

Regularly remove excess grease or fat from the barbecue body using a cloth wrung out in hot soapy water and dry thoroughly. Excess fat and food debris can be removed from inside the body using 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. Do not immerse the gas control in water. Check burner operation after carefully refitting into body.

7.5. Fixings

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

7.6. Storage

Ensure the barbecue is properly cooled before covering or storing. Store your barbecue in a cool dry place.

If the barbecue is to be stored indoors, the gas cartridge must be disconnected and left outside. The gas cartridge 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 cartridge.

When using the barbecue after extended periods of storage follow the cleaning procedures.

7.7. Transporting the Barbecue

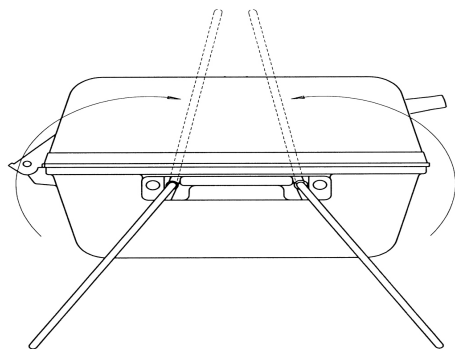
Warnings:

- Wait until barbecue is cool before folding the legs and carrying the barbecue.
- Barbecue contains loose items. Handle with care when transporting.
- Never use the lid handle as a carry handle.

When transporting the barbecue, handle with care to prevent damage to the valve assembly of the barbecue.

To use the barbecue legs as a carry handle, pull the ends of the legs out from the

barbecue's handle and rotate the legs from underneath the barbecue to the position over the barbecue's top. (See accompanying diagram.) Ensure that the handles are locked in before using for carrying. The end of the legs must be pulled out to relieve the pressure before rotating to prevent breakage of the side handles.



8. Technical Specifications

	CE Approval	Heat Input	Burner	Injector Size	Gas/ Pressure
Ignis Portable	359BT838	2.5kW	1	0.79	Butane 3mbar

Specifications are subject to change without prior notice.

9. Troubleshooting

Problem	Possible Cause	Solution
Burner will not light with a match	Gas cartridge is empty	Replace with full cartridge
	Faulty regulator	Have regulator checked or replaced
	Obstructions in burner	Clean burner
	Obstructions in gas jets	Clean jets
Low flame or flashback (fire in burner tube— a hissing or roaring noise may be heard)	Gas cartridge too small	Use larger cartridge
	Obstructions in burner	Clean burner
	Obstructions in gas jet	Clean jet
	Faulty regulator	Have regulator checked or replaced
	Windy conditions.	Use barbecue in a more sheltered position
Gas valve knob difficult to turn	Gas valve jammed	Replace gas valve

For reference and correspondence, record your serial number here.
(See sticker on side of barbecue body.)

Serial No. _____

This number may be required when ordering spare parts or accessories. A part reference number may also be required where applicable.

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