



INSTRUCTIONS FOR

GAS BBQ STAINLESS STEEL 5 BURNER + SIDE BURNER

MODEL NO: **BBQ12**

Thank you for purchasing a Sealey product. Manufactured to a high standard, this product will, if used according to these instructions, and properly maintained, give you years of trouble free performance.

IMPORTANT: PLEASE READ THESE INSTRUCTIONS CAREFULLY. NOTE THE SAFE OPERATIONAL REQUIREMENTS, WARNINGS & CAUTIONS. USE THE PRODUCT CORRECTLY AND WITH CARE FOR THE PURPOSE FOR WHICH IT IS INTENDED. FAILURE TO DO SO MAY CAUSE DAMAGE AND/OR PERSONAL INJURY AND WILL INVALIDATE THE WARRANTY. KEEP THESE INSTRUCTIONS SAFE FOR FUTURE USE.



Refer to
instructions



Wear protective
gloves



Hot surfaces

1. SAFETY

1.1. GENERAL SAFETY

- WARNING!** The warnings, cautions and instructions in this manual cannot cover all possible conditions and situations that may occur. It must be understood by the operator that common sense and caution are factors which cannot be built into this product, but must be applied by the operator.
- WARNING!** Hazardous fire or explosion may result if instructions are ignored.
- WARNING!** Never use a flame to do the leak test and ensure no naked flames are nearby when doing the leakage test.
- WARNING!** Accessible parts may be very hot. Keep young children and pets away.
- WARNING!** If you smell gas: turn off the gas supply at the cylinder, extinguish all naked flames, DO NOT operate any electrical appliances, check for leaks as detailed in this manual. If odour persists, contact your Sealey stockist.
- WARNING!** Any modification to this appliance may be dangerous and is absolutely not permitted.
- WARNING!** The hood must always be open when lighting the burner.
- Read the instructions carefully before assembly and retain this manual for future reference.
- Use outdoors only, stand on a level surface, remember hot fat may drip out of the drip tray.
- Handle the hot barbecue with the help of oven gloves.
- The barbecue should be cleaned on a regular basis. Take care not to enlarge burner ports or orifice openings when cleaning the burner or valves.
- Connect the regulator and hose onto the gas cylinder, close all the valves by turning the control knobs to the "OFF" (fully clockwise) position.
- Always do the gas leak check before you use the barbecue and after a cylinder change. Test the leakage on all the connections where gas passes by.
- GAS LEAK CHECK** Put soapy water on all the connections where the gas reaches. Open the gas cylinder valve and regulator. If bubbles are seen, tighten the connection. If bubbles are still seen, close all valves, turn off the regulator and contact your Sealey stockist for help. Never use the barbecue with a leak.
- The gas cylinder can only be changed by a competent person.
- Use oven gloves and sturdy long handled barbecue tools when cooking on the grill.
- Be prepared if an accident or fire should occur. Know where your first aid kit and fire extinguishers are and how to use them correctly. Keep the gas supply hose away from any heated surfaces.
- Ensure the appliance has completely cooled before storing.
- Cylinders must be stored outdoors, not in cupboard underneath, upright and out of reach of children. Protect cylinder from high temperatures and replace the plastic port cap.
- This gas barbecue is designed for outside use only.
- DO NOT** use in high winds.
- DO NOT** move the barbecue whilst it is in operation.
- DO NOT** operate if there is a gas leak.
- DO NOT** attempt to disconnect any gas fitting if your barbecue is being used, including the gas hose and regulator.
- DO NOT** leave unattended, from being lit to fully cooled.
- DO NOT** use this barbecue in a garage or any enclosed area. Keep the surrounding area clear, at least 1.0m from any combustible materials and 0.5m from a brick wall.
- DO NOT** attempt any unauthorised interference of the main controls on this barbecue, i.e. gas taps, injectors, valve etc.
- DO NOT** attempt to use charcoal in this barbecue.
- DO NOT** position on a surface that may be damaged by hot fat or heat.
- DO NOT** store petrol or other flammable vapours or liquids in the vicinity of this barbecue.

2. INTRODUCTION


Stainless steel gas barbecue with five stainless steel burners, side burner and piezoelectric igniter. Features cast iron enamelled cooking grill, built-in temperature gauge, warming rack, an under grill storage cabinet and stainless steel side shelves with integrated hooks. Fitted with two lockable wheels and two castors for mobility.

3. SPECIFICATION

Model no:BBQ12
 Cooking area:.....750 x 450mm
 Gas category:.....I3+ 28-37mbar
 Heat output:21kW
 Overall size (W x D x H):..... 1580 x 670 x 1225mm

Country of Destination	Appliance Category	Gas and Supply Pressure	Main Burner	Side Burner	Rear Burner
			Injector Size Ø	Injector Size Ø	Injector Size Ø
BE,CH,CY,CZ,ES,FR,GB,GR,IE,IT,LT,LU,LV,PT,SK,SI	I3+(28-30/37) <input type="checkbox"/>	Butane(G30) 28-30 mbar	0.93mm	0.93mm	0.93mm
		Propane(G31) 37 mbar	0.93mm	0.93mm	0.93mm
BE,CY,DK,EE,FI,HU,LT,NL,NO,SE,SI,SK,RO,HR,TR,BG,LU,MT	I3B/P(30) <input type="checkbox"/>	Butane/Propane 30 mbar	0.93mm	0.93mm	0.93mm
AT,CH,DE,SK	I3B/P(50) <input type="checkbox"/>	Butane/Propane 50 mbar	0.82mm	0.82mm	0.82mm
PL	I3B/P(37) <input type="checkbox"/>	Butane/Propane 37 mbar	0.86mm	0.86mm	0.86mm

Use Outdoors Only.
 Read the instructions before using the appliance.
 The gas cylinder should not be placed inside BBQ.
Warning : Accessible parts may be very hot. Keep young children away.

 0359-17
 Made in China

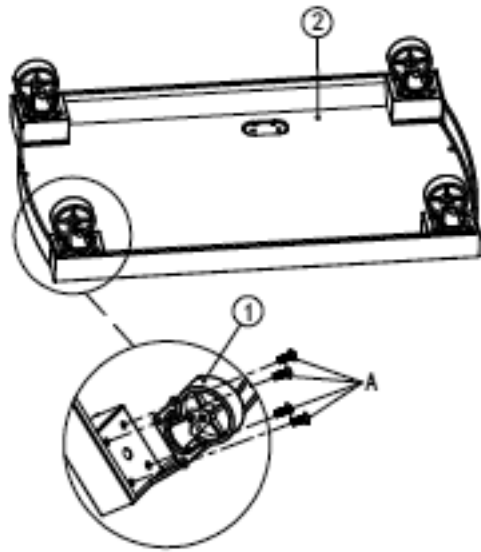
4. ASSEMBLY

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

5. PARTS LIST / CONTENTS

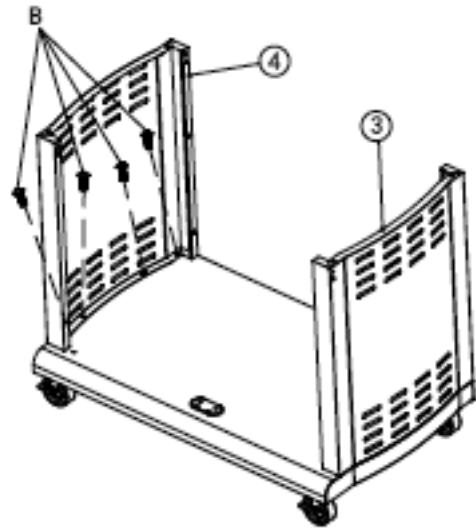
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④ *1 (L) 	⑤ *1 	⑥ *1
⑦ *2 	⑧ *1 	⑨ *1
⑩ *2 	⑪ *4 	⑫ *1
⑬ *1 	⑭ *1 	⑮ *1
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A M5-10*39 	B M6-12*14 	C *1
D M5-60*4 	E *1 	F *2
G M4-8*6 	H *2 	I M6-10*8
J *1 	K *4 	L M10*1

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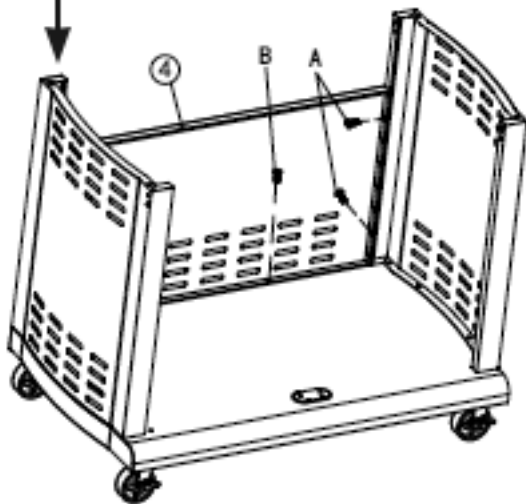
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B		8PCS
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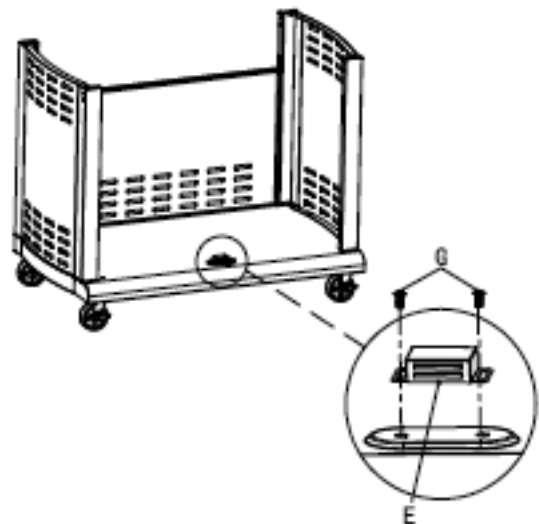
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Panel including gas hose aperture to be fitted on left side



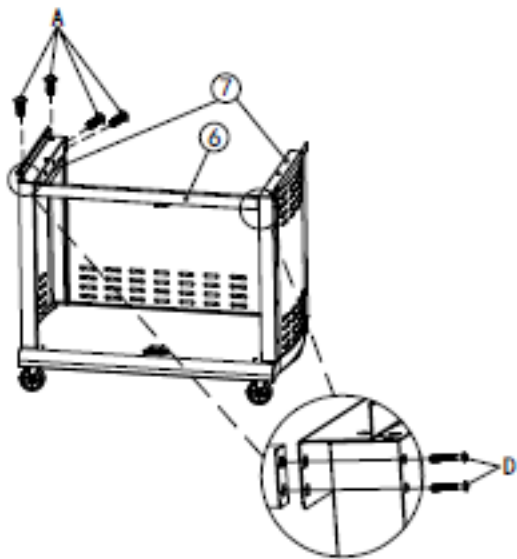
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A		4PCS


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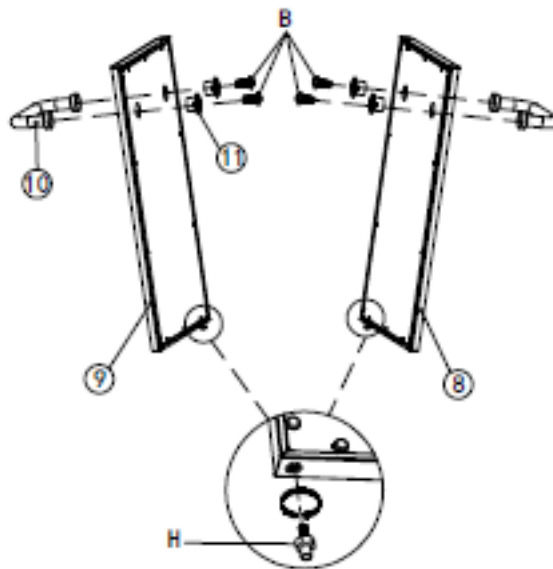
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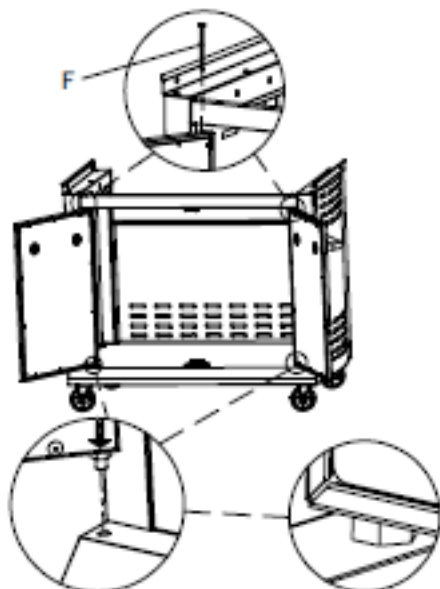
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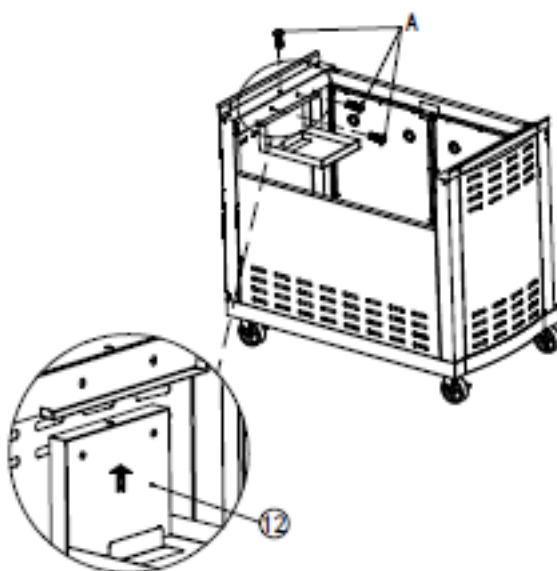
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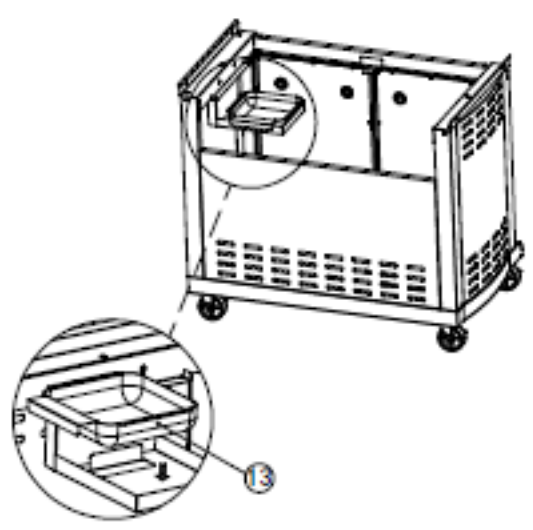
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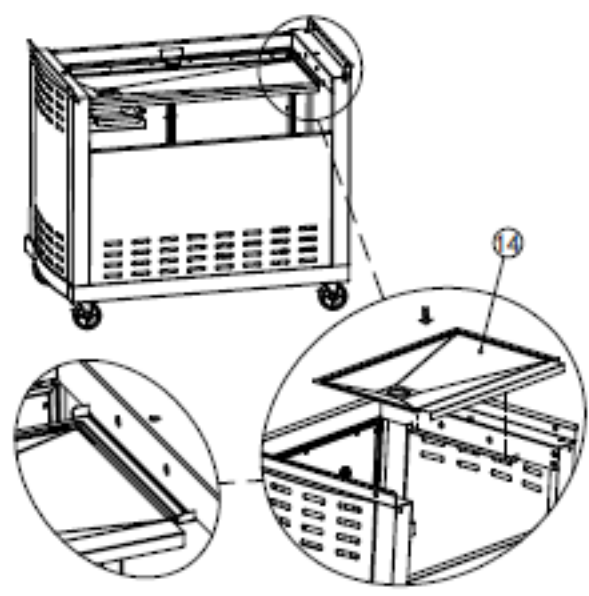


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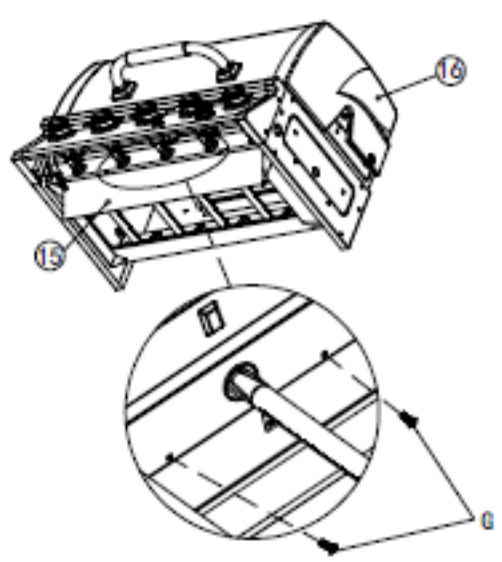
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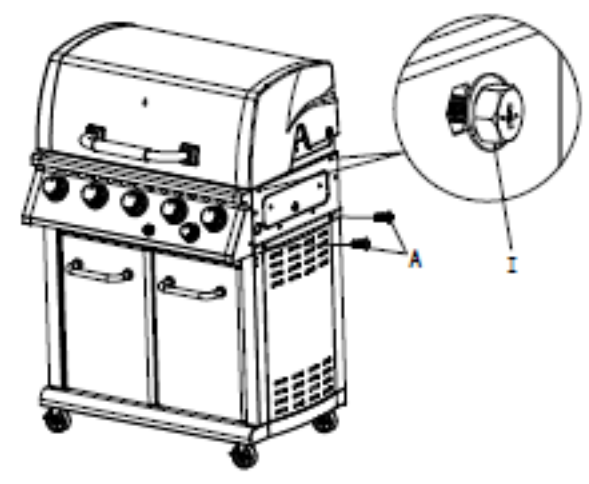
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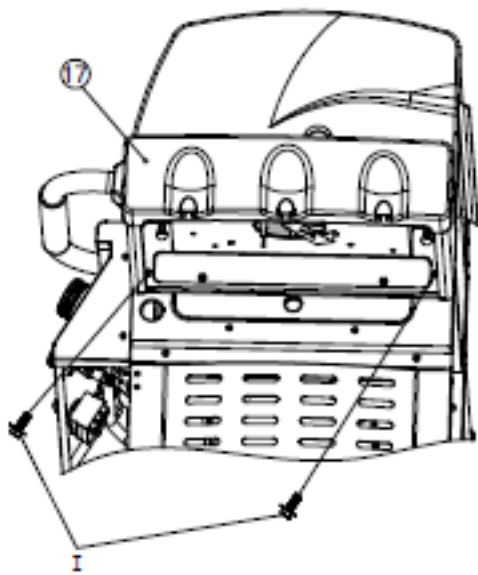
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G		2PCS
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I		4PCS
A		4PCS

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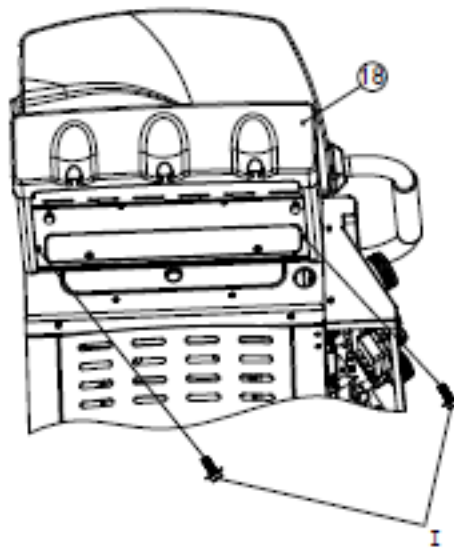


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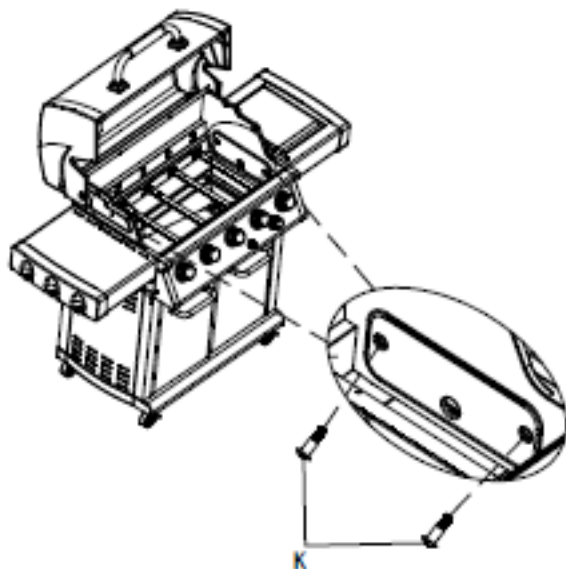


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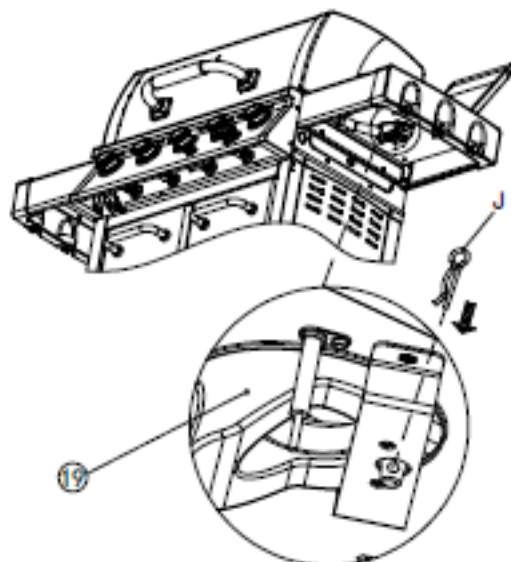


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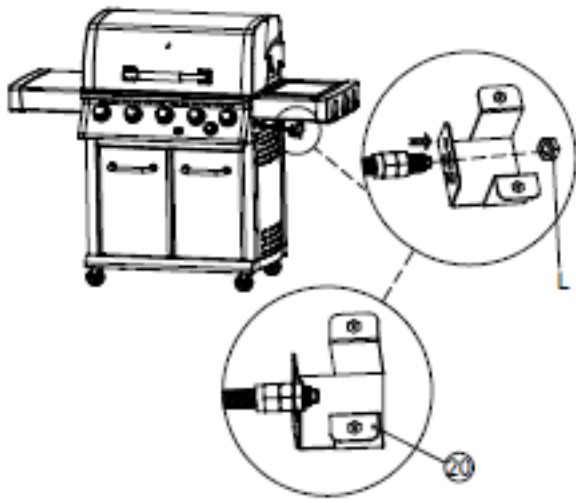


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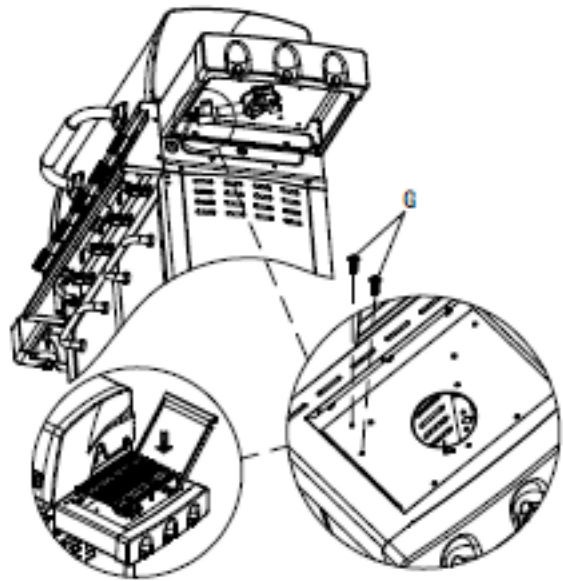


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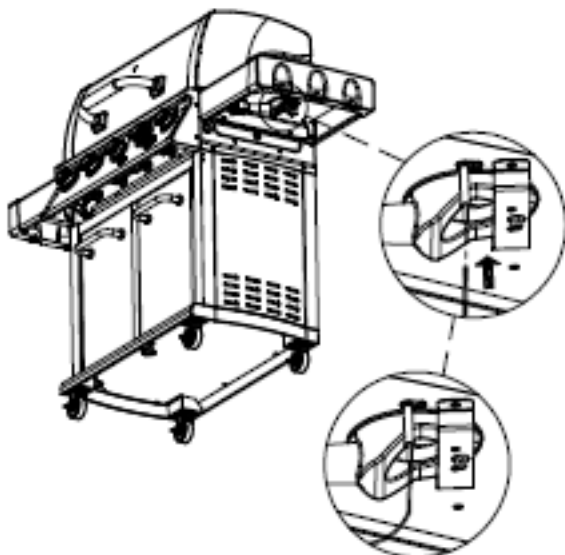


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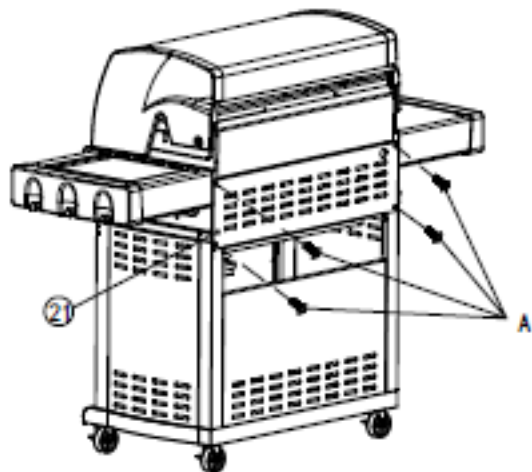


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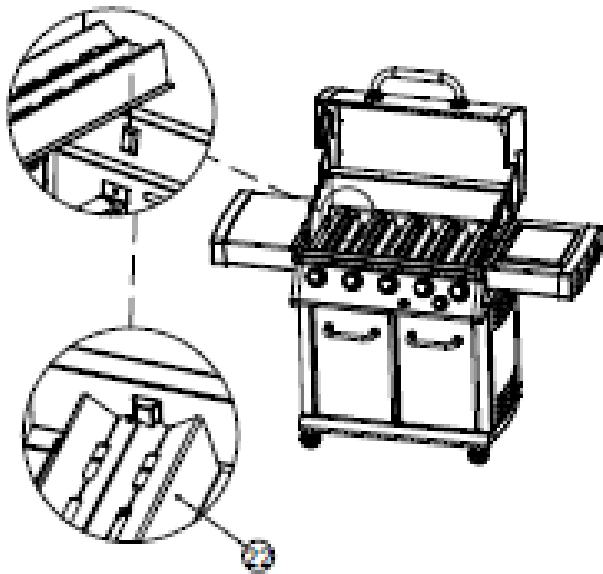


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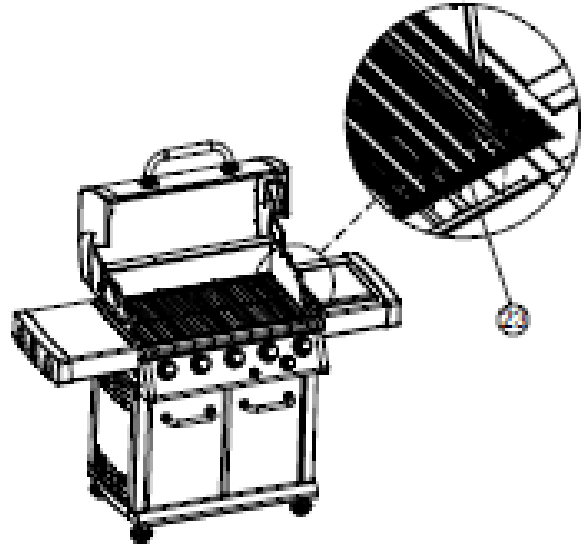


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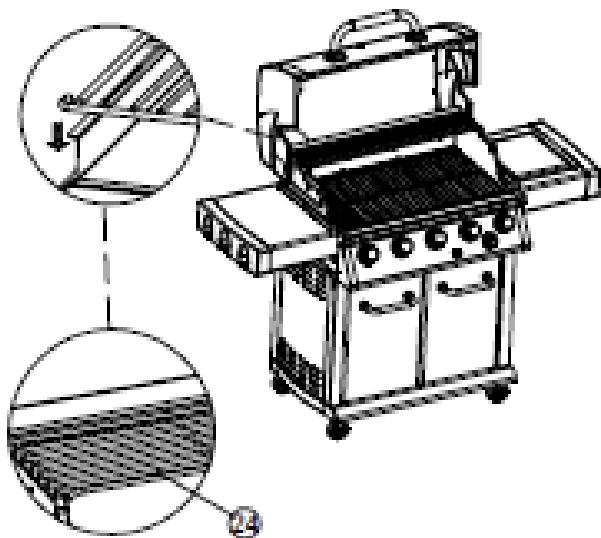
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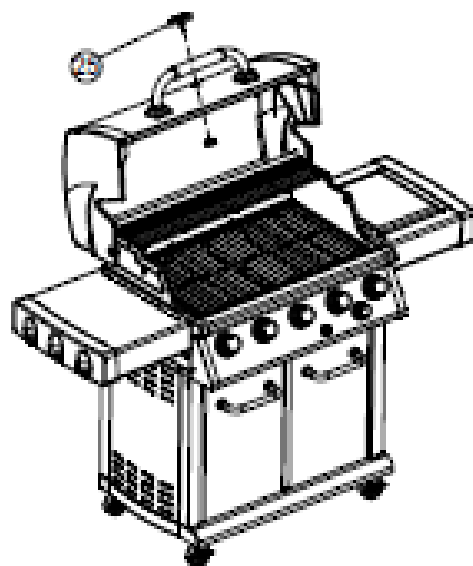
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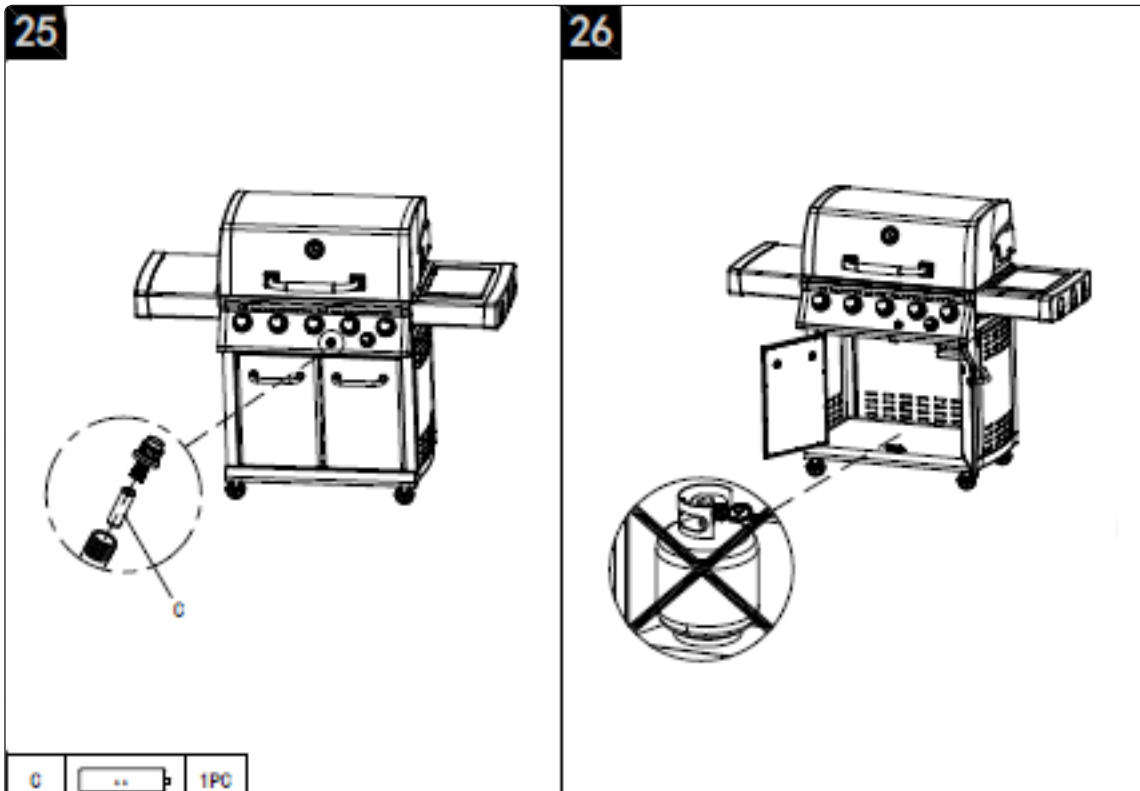


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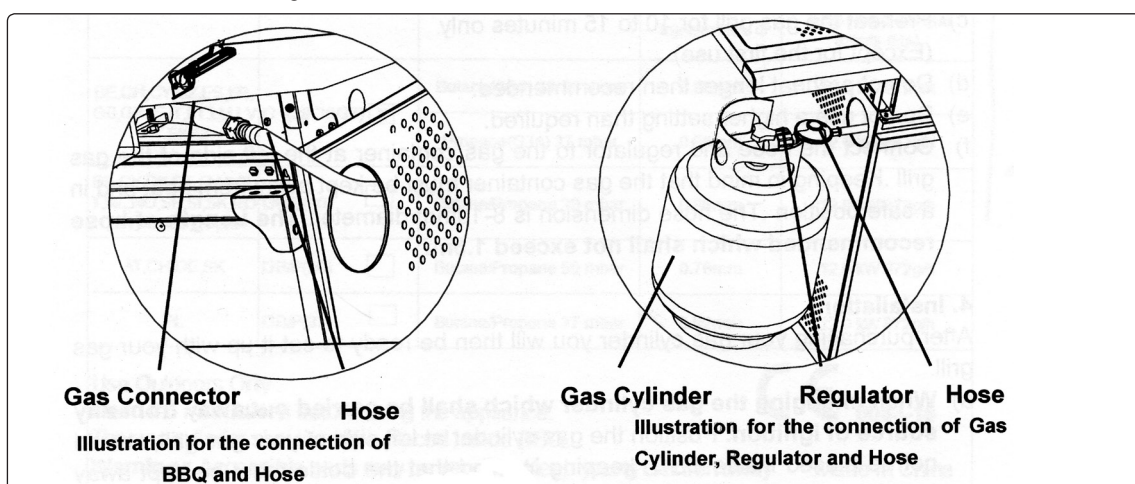
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6. PREPARATION

- 6.1. **ATTACH THE GAS CYLINDER** See fig.1.
- 6.1.1. Position your gas cylinder at the side of your barbecue, not underneath, remember the cylinder must be kept away from heat, and be in a safe position.
- 6.1.2. Attach the regulator to the gas cylinder.
- 6.1.3. Perform the Gas Leak Test as described in Safety Precautions Section 1.
- 6.1.4. Check that all areas under the front panel are free from any obstructions (insects etc.). This area must be kept clean as this may affect the flow of combustion or of ventilation air.
- 6.1.5. Check the hose before each and every use, looking for cracks, cuts or any abrasions.
- 6.1.6. If the hose is found to be faulty in any way, **DO NOT** attempt to use your barbecue, replace the hose with one from your Sealey stockist.
- 6.1.7. Ensure the hose is free from any kinks or bends which will affect the gas flow, when using your barbecue. Also the hose must not have undue tension and must not touch any part of the barbecue which may be hot. The hose must not be longer than 1.5 metres.
- 6.1.8. When changing your gas cylinder ensure there are no sources of ignition nearby and make sure the barbecue is switched off.
- 6.1.9. The barbecue must be kept away from flammable materials.
- 6.1.10. **DO NOT** move the barbecue during use.



7. LIGHTING INSTRUCTIONS

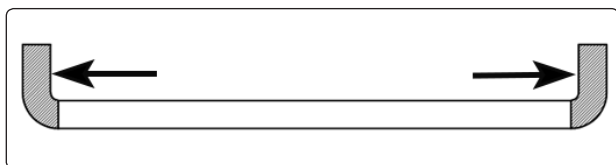
Caution: The lid must be open when lighting the burner!

- × **DO NOT** stand with your face directly over the gas grill when lighting it.
- 7.1. With all gas controls on the Gas grill in the "OFF" position, turn the gas cylinder valve to the on position at the regulator.
- 7.2. To ignite, turn the gas control knob to "HI". Immediately Push and hold ELECTRONIC IGNITION button until the burner lights.
- 7.3. If the gas does not ignite after 3 seconds, Turn the gas control knob to "OFF". Wait for 2 minutes for the unburnt gas to evaporate. Then repeat above steps.
- 7.4. When the burner is alight, adjacent burners will cross light when their controls are turned to "HI".
- 7.5. Turn the gas control knob fully anticlockwise for minimum setting.

- 7.6. Should you have any difficulty lighting your gas grill following the above steps, contact your stockist for advice.
- 7.7. If the automatic ignition can't be used, please remove the cooking grill and heat diffuser (hotplate), and turn the valve anticlockwise to 90° to light with BBQ lighter. Position lighter 5mm to the burner fire hole. Replace the cooking grill and heat diffuser (hotplate), please wear fireproof and heat resisting gloves.
- 7.8. If the burner still does not light, turn the gas control knob to "OFF" and wait for 2 minutes for the unburnt gas to evaporate before lighting again.

8. OPERATION

- 8.1. Food can be barbecued with the lid open or closed. When the lid is closed for 5 minutes, the lid must be opened for 1 minute to release heat.
 - ❑ **WARNING!** The black area of the handles will become hot when the barbecue is in use. **DO NOT** touch the black area.



9. MAINTENANCE

9.1. CLEANING

- 9.1.1. To clean the barbecue, turn the burner on for 5 to 10 minutes. Grease will be burned off from the grill as well as the Flame Tamer Plate.
- 9.1.2. Ensure the barbecue is cold before continuing. The grill should be cleaned periodically by soaking and washing in soapy water. Use a wire brush, steel wool or a scouring pad to remove stubborn spots. Always rinse thoroughly with clean water.
- 9.1.3. The interior surfaces of the grill housing cover should be washed with hot soapy water.
- 9.1.4. Regularly clean the drip tray reservoir with hot soapy water.
- 9.1.5. Periodically check the burner to see that it is free from insects and spiders which may block the gas system.
- 9.1.6. Clean the venturi tube on the burner very carefully, checking to see that it is free of obstructions. We recommend the use of a pipe cleaner to clean the venturi tube area.
- 9.1.7. Any modifications of this appliance may be dangerous and is not permitted. **DO NOT** alter parts sealed by the manufacturer.

9.2. STORAGE

- 9.2.1. The gas bottle must be stored outdoors in a well ventilated area and must be disconnected from your barbecue when not being used.
- 9.2.2. Ensure that you are outside and well away from any sources of ignition before disconnecting your bottle.
- 9.2.3. When using your barbecue after a period of storage, check for gas leaks and for any obstructions in the burner before using. Also follow the cleaning instructions to ensure the barbecue is safe. Check that areas under the lid and flame tamer are free from any obstruction, (insect, ingress etc.). This area must be kept clean, as it may affect the flow of combustion or air.
- 9.2.4. We recommend you use a barbecue cover to protect this item when not in use. Ensure it is cool before the cover is used. Covers must be removed periodically to minimise moisture build up.

10. TROUBLESHOOTING

Emergencies	Possible cause.	Prevention/ Solution.
Gas leaking from cracked/cut/burned hose	Damaged hose.	Turn off gas at LP tank, if hose is cut or cracked, replace hose. See LP tank lead test and connection regulator to the LP.
Gas leaking from LP tank	Mechanical failure due to mishandling.	Turn off LP tank valve.
Gas leaking from LP tank valve	Failure of tank valve from mishandling or mechanical failure.	Turn off LP tank valve.
Gas leaking between LP tank and regulator connection	Improper installation, connection not tight, failure of rubber seal.	Turn off LP tank valve, remove regulator from cylinder and visually inspect rubber seal for damage.
Fire coming through control panel	Fire in burner tube section of burner due to partial blockage.	Turn off control knobs and LP tank valve. After fire is out and grill is cold, remove burner and inspect for spider nests or rust. Clean the burner assembly.

Troubleshooting: Problem	Possible cause	Prevention/ Solution
Grease fire or continuous excessive flames above cooking surface	Too much grease build up in burner area.	Turn off LP Tank. Leave lid open to allow flames to die down. After cooling, clean food particles and excess grease from inside firebox area, grease cup/pan/tray, and other surfaces.
Burner will not light using igniter	Gas issues. 1. Trying to light wrong burner. 2. Burner not engaged with control valve. 3. Obstruction in burner. 4. No gas flow. 5. Vapor lock at coupling nut to LP tank. 6. Coupling nut at LP tank valve not fully connected.	1. See instructions on control panel and section in the Use and Care. 2. Make sure valves are positioned inside of burner tubes. 3. Ensure burner tubes are not obstructed with spider webs or other material. Clean as required. 4. Make sure LP tank is not empty. If LP tank is not empty, refer to "sudden drop in gas flow." 5. Turn off knobs and disconnect coupling nut from LP tank. Reconnect and retry. 6. Turn the coupling nut approximately one-half to three-quarters of a turn.
Burner will not light using igniter	Electrical issues: 1. Electrode cracked or broken;" sparks at crack." 2. Electrode tip not in proper position. 3. Wire and/or electrode covered with cooking residue. 4. Wires are loose or disconnected. 5. Wires are shorting (sparking) between igniter and electrode. 6. push button sticks at bottom sparking between igniter and electrode.	1. Replace electrode. 2. Tip of electrode should be pointing toward port hole in burner. The distance should be 1/8" to 3/16". Adjust if necessary. 3. Clean wire and or electrode with rubbing alcohol and clean swab. 4. Reconnect wires or replace electrode/wire assembly. 5. Replace igniter wire. 6. Replace igniter. 7. Inspect wire insulation and proper connection. Replace wires if insulation is broken.
Sudden drop in gas flow or low flame	1. Grease build up. 2. Excessive fat in meat. 3. Excessive cooking temperature.	1. Clean burners and inside of grill/ firebox. 2. Trim fat from meat before grilling.
Flames blow out	High or gusting winds. Low on LP gas. Excess flow valve tripped.	Turn front of grill to face wind or increase flame height. Refill LP tank. Refer to "sudden drop in gas flow" above.
Flames blow out	Grease trapped by food build up around burner system.	Turn knobs to OFF. Turn gas off at LP tank. Leave lid in position and let fire burn out. After grill cools, remove and clean all parts.
Flashback... (fire in burner tube(s))	Burner and burner tubes are blocked.	Turn knobs to OFF. Clean burner and/or burner tubes.
Flare-up	1. Grease build up. 2. Excessive fat in meat. 3. Excessive cooking temperature.	1. Clean burners and inside of grill/ firebox. 2. Trim fat from meat before grilling. 3. Adjust (lower) temperature.
Unable to fill LP tank	Some dealers have older fill nozzles with worn threads..	Turn worn nozzles don't have enough "bite" to engage the valve. Try a second LP dealer.
One burner does not light from other burner(s)	Grease build up or food particles in end of carry over tube.	Clean carry-over tube with wire brush.

If your problem is not resolved from the information above, please Contact your local stockist.

Parts support is available for this product. To obtain a parts listing and/or diagram, please log on to www.sealey.co.uk, email sales@sealey.co.uk or telephone 01284 757500.



Environmental Protection

Recycle unwanted materials instead of disposing of them as waste. All tools, accessories and packaging should be sorted, taken to a recycling centre and disposed of in a manner which is compatible with the environment. When the product becomes completely unserviceable and requires disposal, drain off any fluids (if applicable) into approved containers and dispose of the product and the fluids according to local regulations.

NOTE: It is our policy to continually improve products and as such we reserve the right to alter data, specifications and component parts without prior notice.

IMPORTANT: No liability is accepted for incorrect use of this product.

WARRANTY: Guarantee is 12 months from purchase date, proof of which will be required for any claim.



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