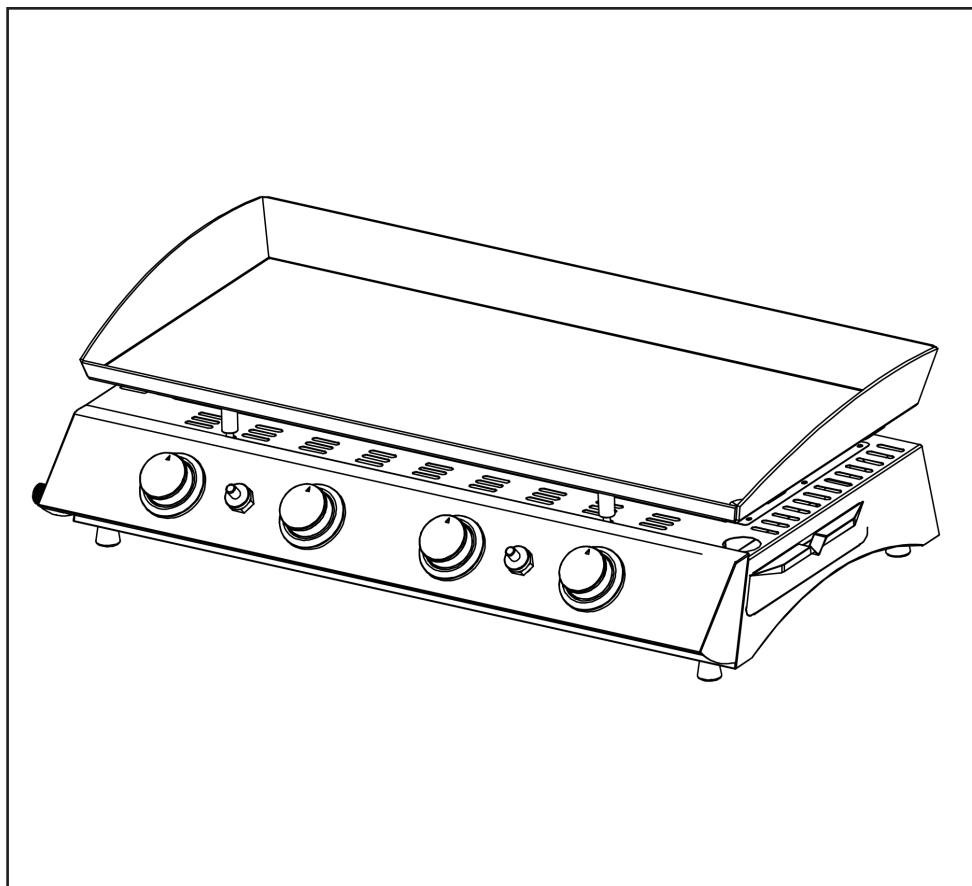




Dellonda 4 Burner Gas Plancha Grill BBQ

Piezo Ignition, Stainless Steel, 10kW



Model No. DG23

Thank you for purchasing a Dellonda 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 Information

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
instruction
manuals



Wear Gloves



Warning: Hot
Surface

Specifications

No. of burners: 4

Cooking Area (W x D): 755 x 360mm

Product Dimensions (W x D x H): 830 x 470 x 240mm

Ignition: Piezo

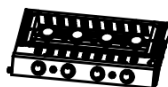
Power: 10kW (2.5kW per burner)

Contents

① *4



② *1



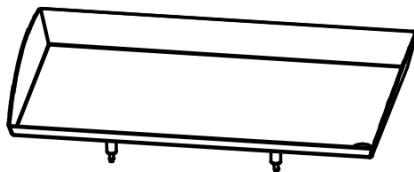
③ *1



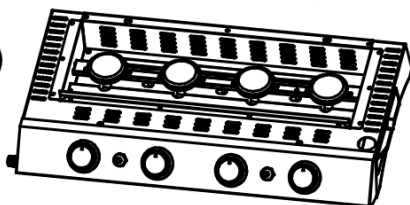
④ *1



④



②



③



①

DG23: Outdoor Gas Grill		Dellonda Limited Kempson Way, Suffolk Business Park, Bury St Edmunds, Suffolk. IP32 7AR www.dellonda.co.uk		
UK CA 0359-23		UKCA Pin Code: 0359CQ00669		
Country of Destination	Appliance Category	Gas and Supply Pressure	Main Burner Injector Size Ø	Total Nominal Heat Inputs (Hs)
GB	I3+(28-30/37) <div>X</div>	Butane (G30) 28-30 mbar	0.76mm	10kW (726g/h)
		Propane (G31) 37 mbar	0.76mm	10kW (712g/h)
CE 0063-23		CE Pin Code: 0063CN7292		
Country of Destination	Appliance Category	Gas and Supply Pressure	Main Burner Injector Size Ø	Total Nominal Heat Inputs (Hs)
AT, BE, BG, HR, CY, CZ, DK, EE, FI, FR, DE, GR, HU, IS, IE, IT, LV, LI, LT, LU, MT, NO, PL, PT, RO, SK, SI, ES, SE, CH, TR, GB, NL	I3+(28-30/37) <div>X</div>	Butane (G30) 28-30 mbar	0.76mm	10kW (726g/h)
		Propane (G31) 37 mbar	0.76mm	10kW (712g/h)
Use outdoors only. Read the instructions before using the appliance. Warning: Accessible parts may be very hot. Keep young children away.				

About the Product

Gas plancha with four stainless steel burners. Piezo ignition ensures a safe and easy start-up every time. 3.5mm high quality steel cooking plate with an enamel coating. Product Size (W x D x H): 830 x 470 x 240mm. Supplied with regulator and hose assembly for use with propane patio gas bottles.

Safety Instructions

- **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.
- Use outdoors only.
- **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 Dellonda.
- **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.

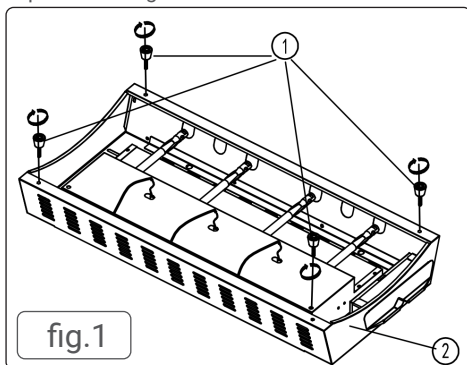
- Use outdoors only, stand on a level surface, remember hot fat may drip out of the drip tray.
- Handle the hot barbecue with the help of oven gloves.
- The plancha should be cleaned on a regular basis. Take care not to enlarge burner ports or orifice openings when cleaning the burner or valves.
- Connect 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 Dellonda for help.
- Never use the plancha 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 plancha.
- 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, upright and out of reach of children. Protect cylinder from high temperatures and replace the plastic port cap.
- This gas plancha is designed for outside use only.
- **DO NOT** use in high winds.
- **DO NOT** move the plancha during use.
- **DO NOT** operate if there is a gas leak.
- **DO NOT** attempt to disconnect any gas fitting if your plancha is being used, including the gas hose and regulator.
- **DO NOT** leave unattended, from being lit to fully cooled.
- **DO NOT** use this plancha 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.

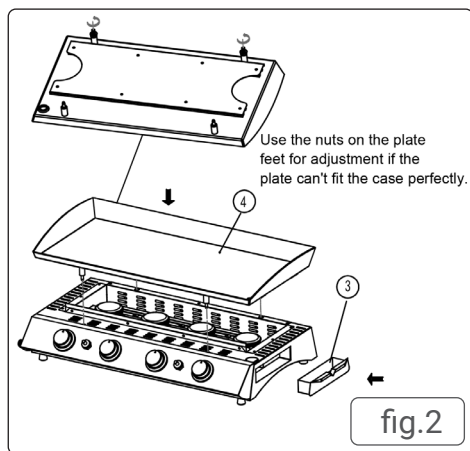
- **DO NOT** attempt any unauthorised interference of the main controls on this barbecue, i.e. gas taps, injectors, valve etc.
- **DO NOT** attempt to use charcoal in this plancha.
- **DO NOT** position on a surface that may be damaged by hot fat or heat.
- **DO NOT** store petrol or other flammable vapours or liquids in the vicinity of this plancha.

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.



- Attach the feet to the burner unit (fig.1).



- Attach the plancha to the burner unit (fig.2.4). Insert the drip tray (fig.2.3).

Positioning, Lighting, Usage & Care Information

- Ensure the plancha is positioned on a permanent, flat, level, heat resistant non-flammable surface that is capable of safely carrying the weight of the plancha.
- Position the plancha away from flammable items.
- Ensure the plancha has a minimum of 2m overhead clearance and has a minimum 2m clearance from other surrounding items.
- Follow these instructions carefully to avoid seriously damaging your plancha and causing injury to yourself and to property.
- 1. Assemble the plancha following the assembly instructions carefully.
- 2. Connect the gas hose to the plancha using the clips supplied. Connect the regulator to the hose.
- 3. Connect the regulator to the cylinder valve following the regulator instructions supplied with the regulator.
- 4. Turn all of the control knobs to the 'OFF' position before turning on the gas supply to the appliance.
- 5. Operate the regulator in accordance with the instructions supplied with the regulator.

Lighting The Burners

- 1. Connect the gas cylinder to the plancha following the instructions supplied with the regulator.
- 2. Turn all the control knobs to the 'OFF' position.
- 3. Turn 'ON' the gas supply at the cylinder or regulator switch following the regulator connection and operating instructions. Check with the use of soapy water for any gas leakage between the bottle and the regulator and the gas valve. Any leakage will show as bubbles in the area of the leak. If leak is found do not use the plancha. Consult your gas or plancha supplier for advice.
- 4. To light the left hand burner, Push down the left hand control knob and keep pressing whilst turning anti-clockwise to the "Full rate" position whilst press the ignition button sited between the two knobs up to four times in rapid succession. This will light the left hand burner. If not please repeat this process.
- 5. If the burner has not lit after two attempts, turn 'OFF' the gas tap and wait 5 minutes before retrying the ignition sequence.
- 6. If the burner does not stay alight, please repeat step 4.
- 7. When the burner is lit, adjust the heat by turning the knob to the High/Low position.
- 8. To light the right hand burner, push down the right hand control knob and keep pressing whilst turning anti-clockwise to the "Full rate" position whilst press the ignition button sited between the two knobs up to four times in rapid succession. This will light the right hand burner. If not please repeat this process.
- 9. If the burner has not lit after two attempts, turn 'OFF' the gas tap and wait 5 minutes before retrying the ignition sequence.
- 10. If the burner does not stay alight, please repeat step 8.
- 11. When the burner is lit. Adjust the heat by turning the knob to the High/Low position.
- 12. To turn 'OFF' the plancha, turn the cylinder valve or regulator switch to the 'OFF' position by following the regulator instructions, turn all of the control knobs on the appliance clockwise to the "OFF" position when the flame have extinguished.
- **WARNING:** If any burner fails to ignite, turn the control knob off (clockwise) and also turn the cylinder valve off. Wait five minutes before

- attempting to relight with ignition sequence.
- After use, close the gas supply by either turning '**OFF**' the switch on the regulator or turning '**OFF**' the cylinder valve.
- In the event of light back whilst the appliance is in use. Turn all the controls, cylinder valve and regulator switch to the '**OFF**' position. Wait 5 minutes before attempting to relight the appliance.
- If the problem persists after relighting, consult Dellonda, or a qualified gas engineer for assistance or repair. Never try to rectify the problem yourself as this could result in serious injury and/or property damage.

Using The Plancha

- Toss vegetables and rub meat with neutral oil. Never add oil directly to the surface of the plancha (it may ignite).
- When plancha is very hot (water dropped on plancha will bead), use tongs to add ingredients to plancha in a single layer.

To Check For Leaks

- **Never check for leaks with a naked flame, always use a soapy water solution**
- Make 2-3 fluid ounces of leak detecting solution by mixing one part washing up liquid with 3 parts water.
- Ensure the control valve is '**OFF**'.
- Connect the regulator to the cylinder and connect regulator with hose and outdoor gas grill, ensure the connections are secure then turn **ON** the gas.
- Brush the soapy solution on to the hose and all joints. If bubbles appear you have a leak, which must be rectified before use. Turn off the gas supply in the event of gas leak.
- Retest after fixing the fault. Turn **OFF** the gas at the cylinder after testing.
- If detected leakage can not be rectified, do not attempt to cure leakage but consult Dellonda.

Regulator And Hose

- Only use regulators and hose approved for **LPG** at the above pressures. The life expectancy of the regulator is estimated as 10 years. It is recommended that the regulator is changed within 10 years of the date of manufacture.

- The use of the wrong regulator or hose is unsafe; always check that you have the correct items before operating the plancha.
- The hose used must conform to the relevant standard for the country of use. The length of the hose must be 1.5 meters (maximum). Worn or damaged hose must be replaced. Ensure that the hose is not obstructed, kinked, or in contact with any part of the plancha other than at its connection. Change the hose when the national conditions require it and/or depending on its validity.
- The hose should not be twisted or kinked when attached to the regulator and outdoor gas plancha.
- No part of the hose should touch any part of the appliance. So site the cylinder out to the left hand side of the appliance at the maximum distant permitted by the hose length.

Storage Of The Appliance

- Storage of an appliance indoors is only permissible if the cylinder is disconnected and removed from the appliance. When the appliance is not to be used for a period of time it should be stored in its original packaging in a dry dust free environment.
- Clean the appliance of excess fat, before storage, with a damp cloth using a mild detergent solution as the cleaning agent.
- Store the appliance in a clean dry environment.
- **DO NOT** store your gas cylinder indoors. Store in a well ventilated area away from direct sunlight.

Gas Cylinder

- The appliance can be used with any gas cylinder of weights between **4.5KGS** and **15KGS** butane and **3.9KGS** to **13KGS** propane. The gas cylinder should not be dropped or handled roughly. If the appliance is not in use, the cylinder must be disconnected. Replace the protective cap on the cylinder after disconnecting the cylinder from the appliance.
- Cylinders must be stored outdoors in an upright position and out of the reach of children. The cylinder must never be stored where temperatures can reach over 50° C. Do not store the cylinder near flames, pilot lights or other sources of ignition. **DO NOT SMOKE.**

- The cylinder should be changed away from any source of ignition.

Cleaning And Care

- **DO NOT** open the grease tray during use.
- **CAUTION:** All cleaning and maintenance should be carried out when the barbecue is cool and with the fuel supply turned **OFF** at the gas cylinder. We would recommend that this gas grill should be serviced by your local gas retail outlet at least once a year by a competent engineer. Do not attempt to service this appliance yourself.

Cleaning

• COOKING SURFACE

- Clean the plancha while it is still hot. Soak several paper towels with water, and roll them up together like a cigar. Using a pair of tongs to hold paper towels, rub surface of plancha to remove residue. Let plancha and grill cool before removing plancha.
- Use a mild soapy water solution. Non-abrasive scouring powder can be used on stubborn stains then rinse with water.

• OUTSIDE SURFACE

- Use mild detergent or baking soda and hot water solution. Non-abrasive scouring powder can be used on stubborn stains, then rinse with water.

• NEVER USE OVEN CLEANER

• PLASTIC SURFACES

- Wash with a soft cloth and hot soapy water solution. Rinse with water. **DO NOT** use abrasive cleaners, degreasers or a concentrated barbecue cleaner on plastic parts.

• GREASE TRAY

- **DO NOT** open the grease tray during use.
- When clean the grease tray, take away the grease cup first then pull out the grease tray.
- Please check the grease cup regularly and clear the grease when 1/3 full.
- To remove the grease tray carefully lift the tray straight up before pulling it sideways out of the plancha.
- Let the fat cool before attempting to clean the grease tray.

• CLEANING THE BURNER ASSEMBLY

- Turn the gas **OFF** at the control knob and disconnect the cylinder.
- Remove hot plate.

- Clean the burner with a soft brush or blow clean with compressed air and wipe with a cloth.
- Clean any clogged ports with a pipe cleaner or stiff wire (such as an opened paper clip).
- Inspect burner for any damage (cracks or holes). If damage is found, replace with a new burner.
- Reinstall the burner, check to ensure that the Gas valve orifices are correctly positioned and secured inside the burner inlet (venturi).
- In some cases your barbecue will light back because of an insect crawling inside the burner venturi or a spider spinning its web inside the burner. This can be rectified by using a bottle brush inserted through the burner venturi and pushing it into the burner over the burner length. If condition persists consult Dellonda.

Servicing

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

Troubleshooting

Problem	Possible cause	Solution
Burners will not light using the ignition system.	Gas cylinder empty. Faulty regulator. Obstructions in burner. Obstructions in gas jet or gas hose. Wire is loose or disconnected on electrode or ignition unit. Electrode or wire is damaged or faulty push button igniter. The distance between the burner and the electrode pin is too large or too small	Replace with full cylinder. Have regulator checked or replace. Cleans jets and gas hose. Reconnect wire. Change electrode wire or change igniter. Check and ensure the distance between
Low flame or flashback (flame in burner tube, a hissing or roaring noise may be heard).	Gas cylinder is too small. Obstructions in burner. Obstructions in gas jets or gas hose. Windy conditions.	Use larger cylinder. Clean burner. Clean jets and gas hose. Use barbecue in a more sheltered position.



Environment Protection and Waste Protection and Electrical Equipment Regulations (WEEE)

Recycle unwanted packaging materials. When this product is no longer required, or has reached the end of it's useful life, please dispose of it in an environmentally friendly way. Drain any fluids (if applicable) into approved containers, in accordance with local waste regulations. Under the Waste Batteries and Accumulators Regulations 2009, Jack Sealey would like to inform the user that this product contains one or more batteries. It is our policy to continually improve products and we reserve the right to alter data, specifications and parts without prior notice.



No liability is accepted for incorrect use of this product. Guarantee is 12 months from purchase date, proof of which is required for any claim.

Dellonda Limited

Kempson Way, Suffolk Business Park, Bury St Edmunds, Suffolk. IP32 7AR



01284 757575



support@dellonda.co.uk



www.dellonda.co.uk