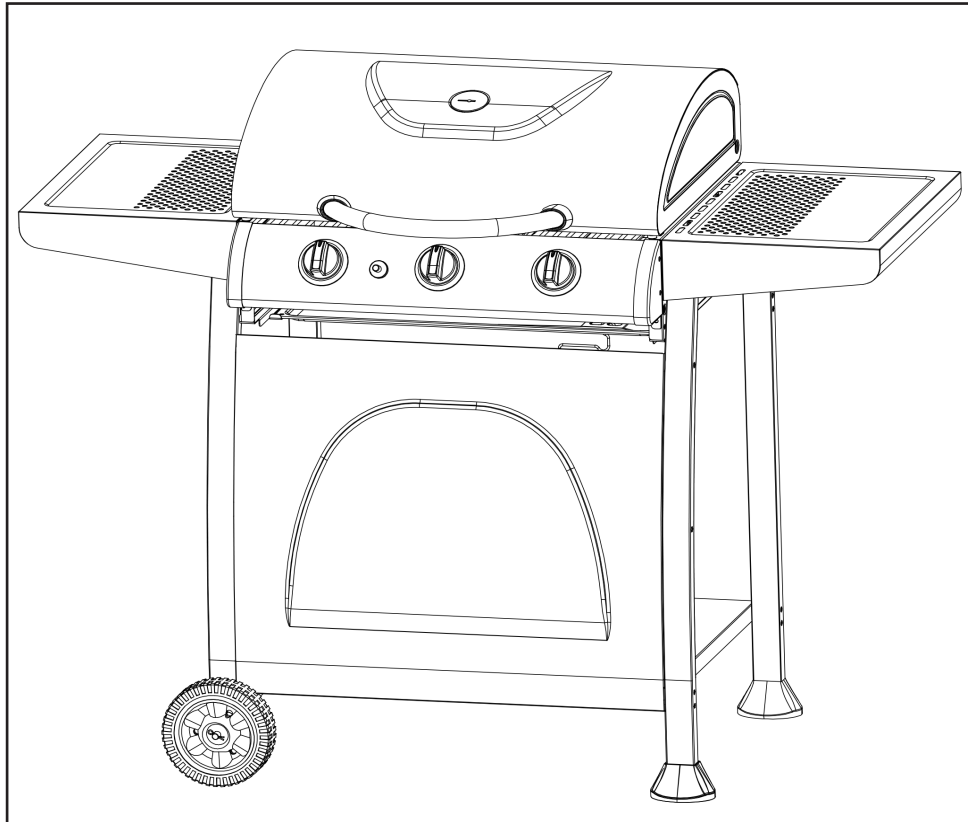




Dellonda 3 Burner Gas BBQ Piezo Ignition Thermometer Shelves Polyurethane Wheels



Model No. DG14

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 manual



Wear Gloves



Warning: Hot Surface

Specification

No. of burners: 3
 Cooking area (W x D): 600 x 420mm
 Warming rack (W x D): 600 x 120mm
 Ignition: Piezo
 Power: 9kW (3kW per burner)

About the Product

Gas barbecue with three stainless steel burners. Built-in thermometer enables you to easily keep track of your cooking temperature. Piezo ignition ensures a safe and easy start-up every time. High quality steel cooking grates with a gloss enamel coating. Features two side shelves giving extra room for preparation. Warming rack frees up space on the grill whilst keeping your food warm after cooking. Supplied with regulator and hose assembly for use with propane patio gas bottles. Features two 6" polyurethane wheels for easy manoeuvrability. Product Size (W x D x H): 1220 x 570 x 980mm. Some simple assembly is required. Dellonda BBQ Cover Model No. DG19 (supplied separately) is a perfect fit for this BBQ.

Safety Instructions

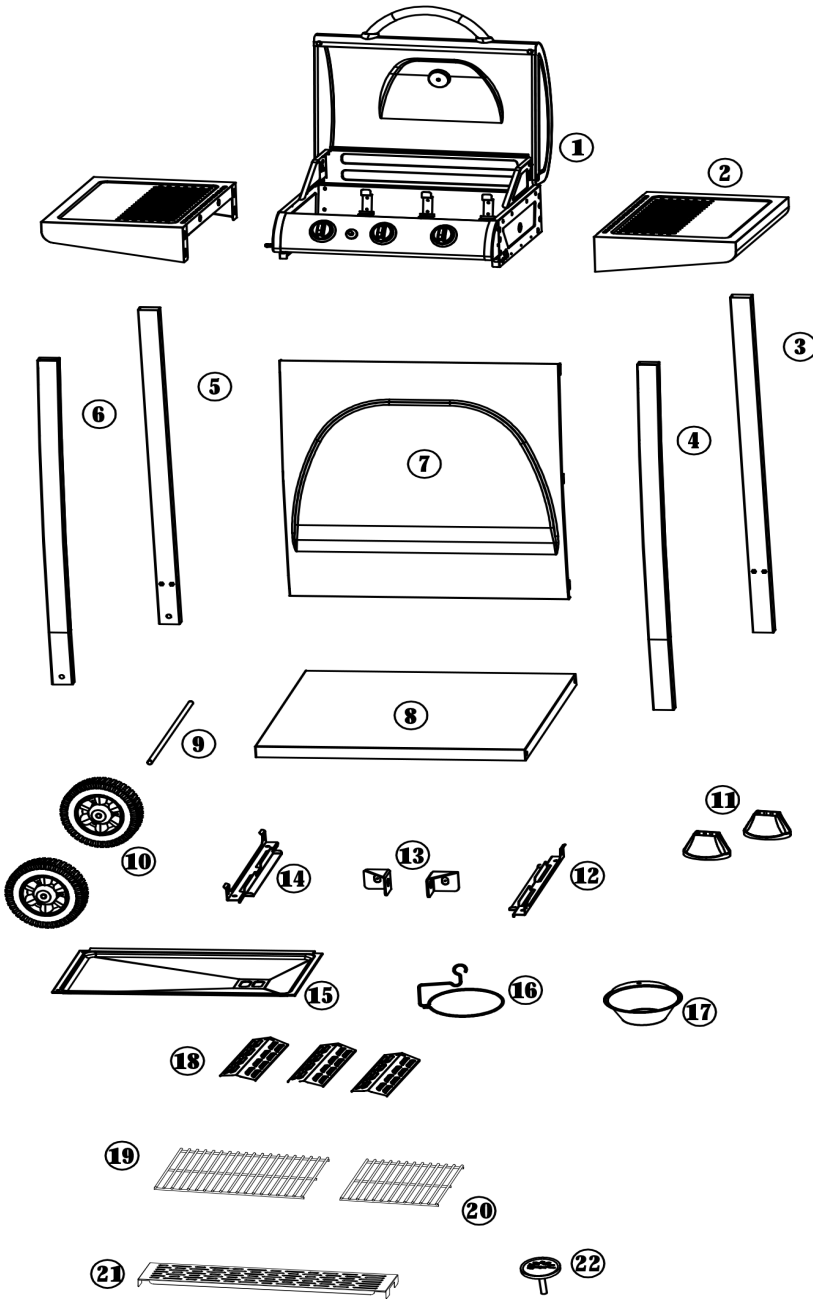
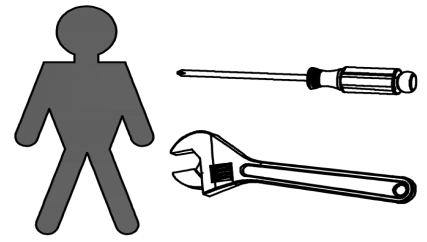
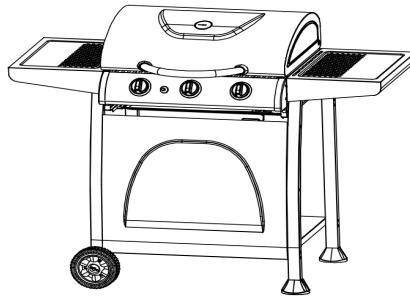
- **GENERAL SAFETY**
- **WARNING! The warnings, cautions and instructions in this manual cannot cover all possible conditions and situations that may occur. It must be understood by the operator that common sense and caution are factors which cannot be built into this product, but must be applied by the operator.**
- **WARNING! Hazardous fire or explosion may result if instructions are ignored. Read instructions before use.**
- **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. Take special care when children and elderly are present.**
- **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 Dellonda 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.
- Turn off the gas supply at the gas bottle after use.
- 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 Dellonda 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, 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.

DG14: Outdoor Gas Grill		Dellonda Limited Kempson Way, Suffolk Business Park, Bury St Edmunds, Suffolk. IP32 7AR www.dellonda.co.uk		
UK CA 0359-22		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) X	Butane (G30) 28-30 mbar	0.86mm	9kW (654g/h)
		Propane (G31) 37 mbar	0.86mm	9kW (642g/h)
CE 0063-22		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) X	Butane (G30) 28-30 mbar	0.86mm	9kW (654g/h))
		Propane (G31) 37 mbar	0.86mm	9kW (642g/h)
Use outdoors only. Read the instructions before using the appliance. Warning: Accessible parts may be very hot. Keep young children away.				

- **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 use.
- **NEVER light a gas grill with petrol or comparable fluids.**
- **NEVER** store a spare gas bottle or an empty/disconnected bottle near or under the barbecue or near any other ignition or heat source.
- Adequate ventilation is vital for combustion and efficiency of performance of the barbecue. This will ensure the safety of the user and other people in the vicinity of the area where the appliance is being used.
- **NEVER** use in any enclosed covered area.

Contents

NOTE: You will get better results if you loose fit all of the fixings and tighten them all at the end of the assembly sequence.

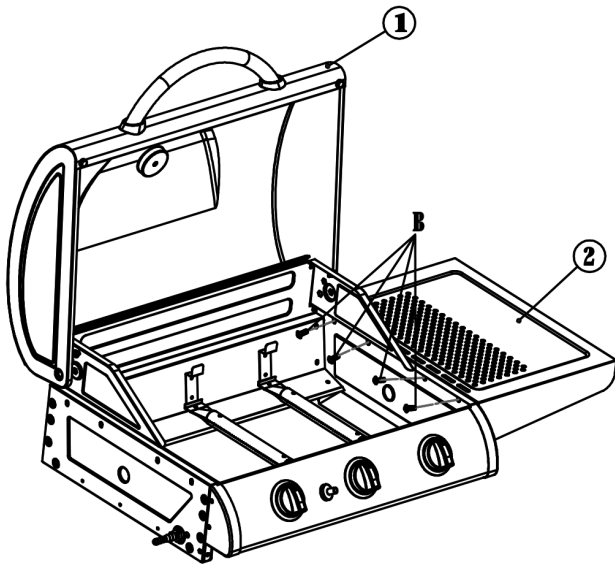


1 *1 	2 *2 	3 *1(RB)
4 *1(RF) 	5 *1(LB) 	6 *1(LF)
7 *1 	8 *1 	9 *1
10 *2 	11 *2 	12 *1
13 *2 	14 *1 	15 *1
16 *1 	17 *1 	18 *3
19 *1 	20 *1 	21 *1
22 *1 		
A M5 - 55*10 	B M5 - 10*12 	C M5*4
D *2 	E *2 	F M5 - 16*6

1

Open the lid on the main barbecue section, take one of the side tables (2) and using (x4) M5 x 12 bolts (B) loosely screw into position. (The side tables are not handed)

(Only tighten these bolts after stage 4, this will help with the fixing alignment).

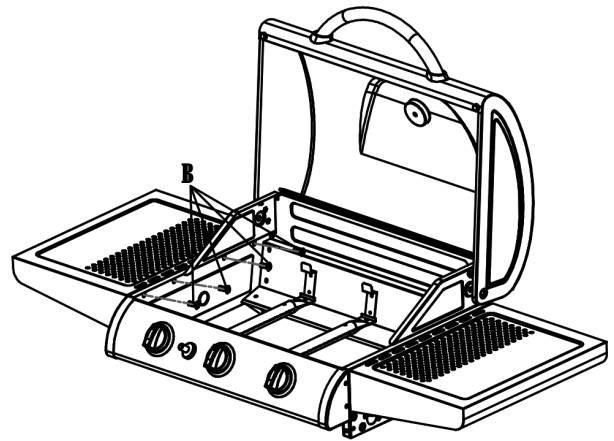


B  **4PCS**

2

Take the second side table (2) and repeat the process using (x4) M5 x 12 bolts (B) and loosely screw into position.

(Only tighten these bolts after stage 4, this will help with the fixing alignment).



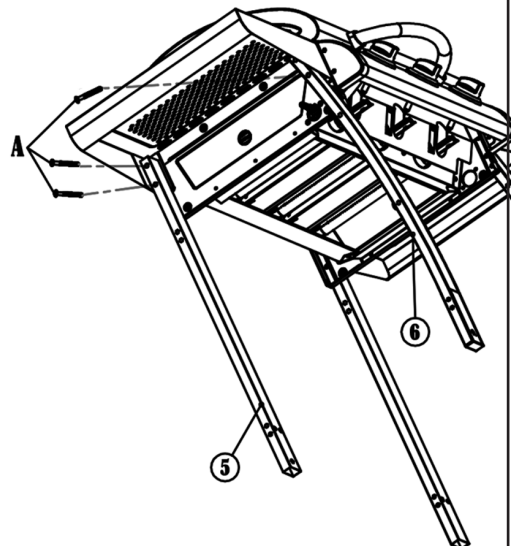
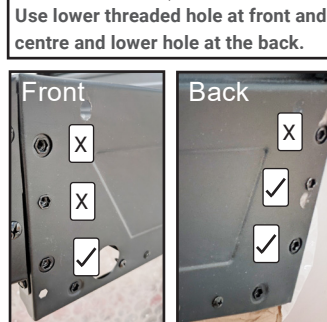
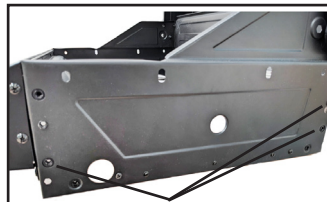
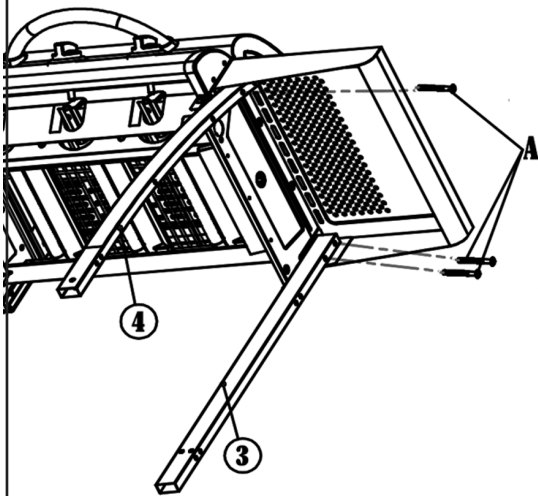
B  **4PCS**

3

Lay the assembly on it's back, take the right hand pair of legs (3) BR and (4) FR use (x2) M5x55mm bolts (A) in the back leg and (x1) M5x55mm bolt (A) in the front leg. Screw through the holes at the (labelled end) loosely into the two lower M5 threaded holes on the side of the grill unit as shown (alignment will be much easier if these are left loose).

4

Repeat this process on the other side, take the left hand pair of legs (5) BL and (6) FL pass (x2) M5x55mm bolts(A) in the back leg and (x1) M5x55mm bolt (A) in the front leg at the top (labelled end) and then loosely screw them into the lower two M5 threaded holes on the side of the grill (alignment will be much easier if these are left loose).

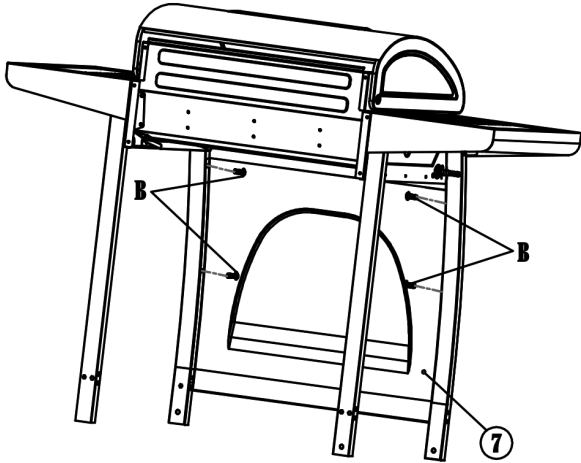


A  **3PCS**

A  **3PCS**

5

Offer the Front Panel (7) up into the front legs Using (x4) M5 x 12mm (B) bolts loosely screw the panel into the 4 threaded inserts on the inside face of the curved legs. (The bottom two holes will be bolted up in stage 6 when the bottom panel is installed. Only tighten fixings at the end of the assembly process).

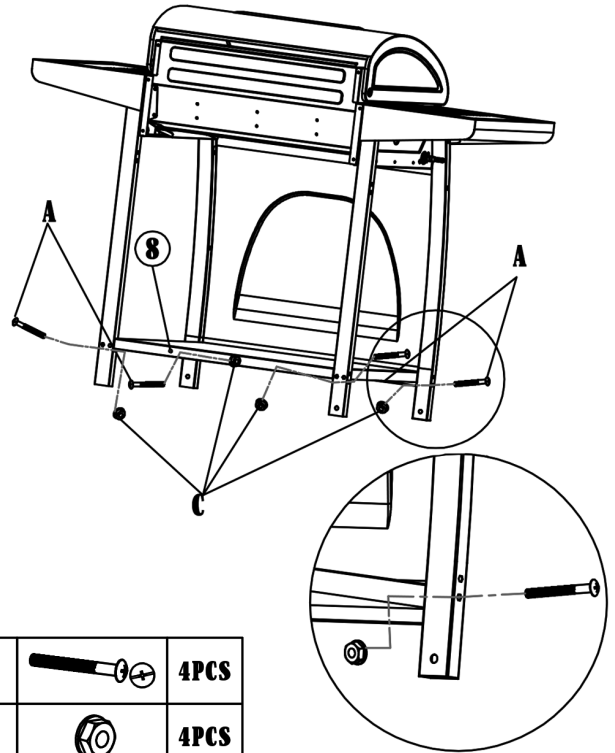




B		4PCS
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6

Offer the Bottom Panel (8) into the legs and line up the holes, using (x4) M5 x 55mm bolts (A) and M5 flange nuts (C) loosely bolt the Bottom Panel in place.

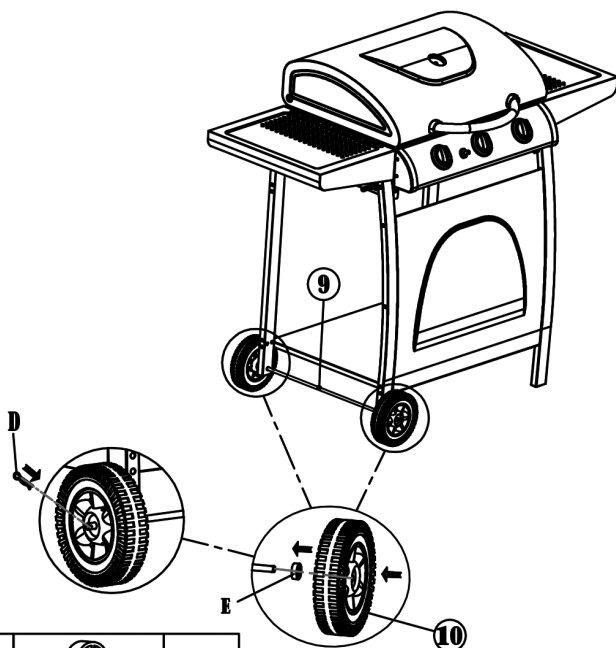
(Now tighten all fixings loosely assembled to this point).





A		4PCS
C		4PCS

7

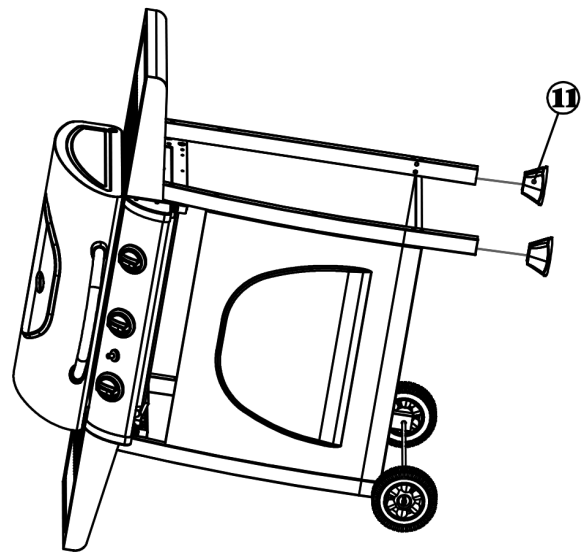
Pass the Wheel Axle (9) through the front and rear legs (5&6 (left hand side)) as shown, insert the bearing spacer (E) into the recess on the inside face of the wheel. Slide the wheel onto the axle secure in place with 'R' clip (D) through the hole in the axle end.



E		2PCS
D		2PCS

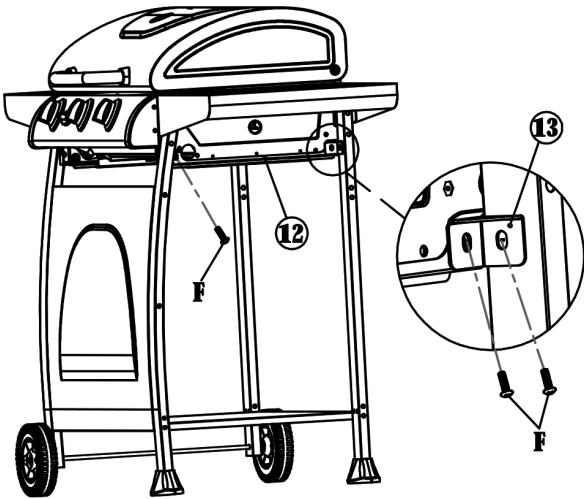
8

Push the rubber Stand legs (11) onto the bottom of the two open legs (3&4) as shown.



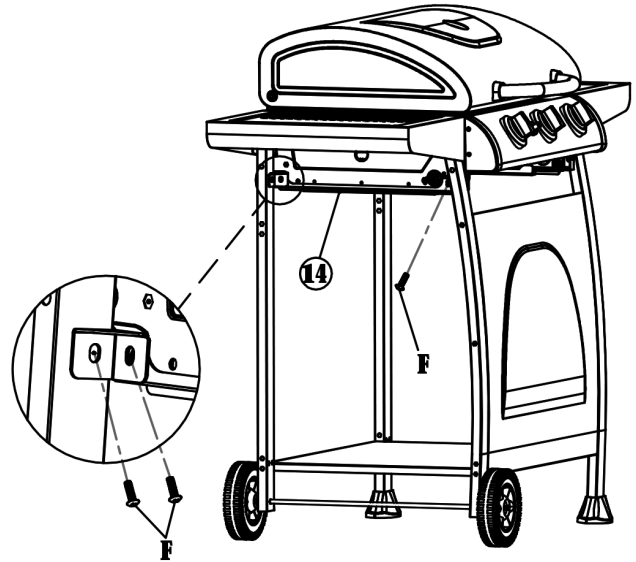
9

Take the Support Beam 'R' (12) and 1 right angled fixing bracket (13) Offer the support beam up to the bottom edge on the side of the grill. Screw the support beam (12) in at the front using (x1) M5 x 16mm bolt (F). Screw the rear on through the fixing bracket (13) and support beam (12) into the threaded hole on the side of the grill and on the inside of the back leg.

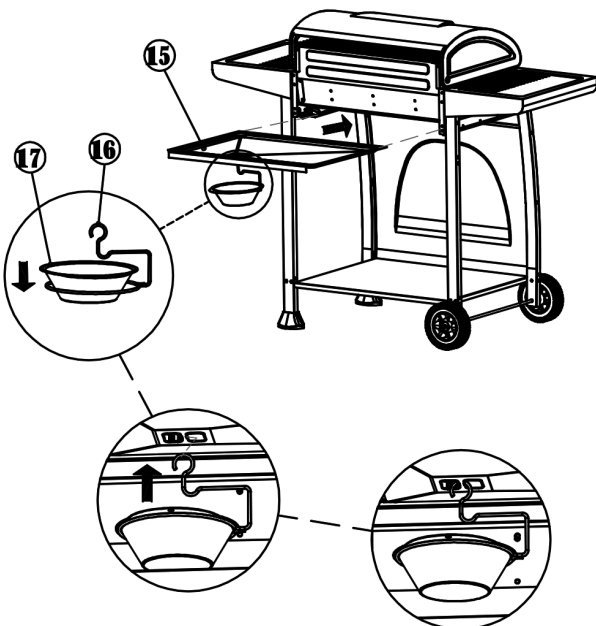
**F****3PCS****10**

Repeat the process in stage 9 using Support Beam 'L' (14) and a the fixing bracket (13) and assemble them onto the left underside of the grill main body.

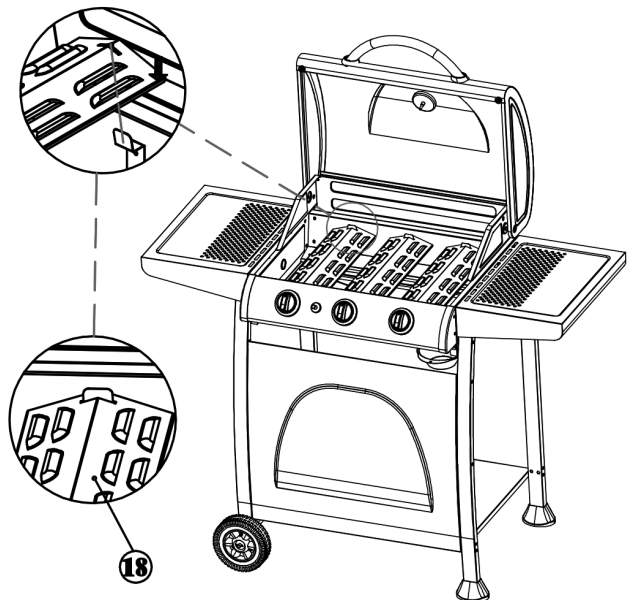
This completes the mechanical fixings assembly, go back and tighten all fixings to this point.

**F****3PCS****11**

Place the Grease Collector cup (17) into the Grease Collector Rack (16) , Slide the Grease Collecting Tray (15) in from the rear of the unit along the support beams just installed, hook the grease collector into the underside of the tray.

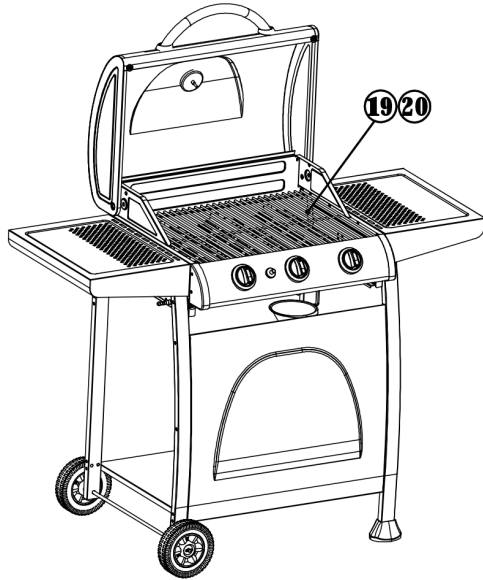
**12**

Set in the Flame Protectors (18) onto the tabs on the inside of the main unit as shown in the illustration

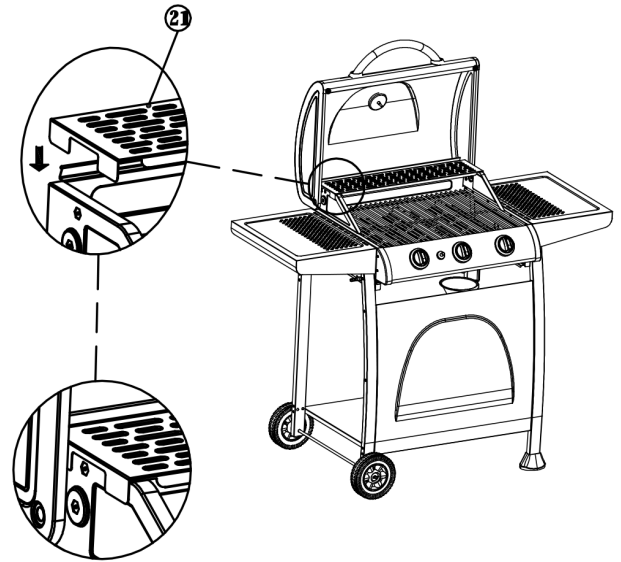


13

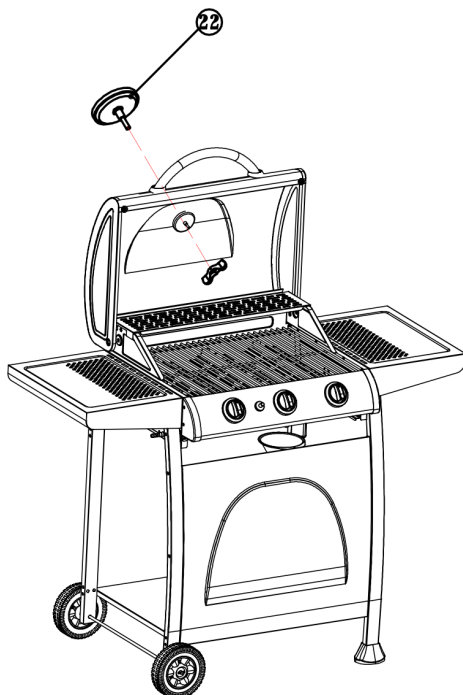
The two Cooking Grills (19&20) can now be set into the recess in the main grill unit.

**14**

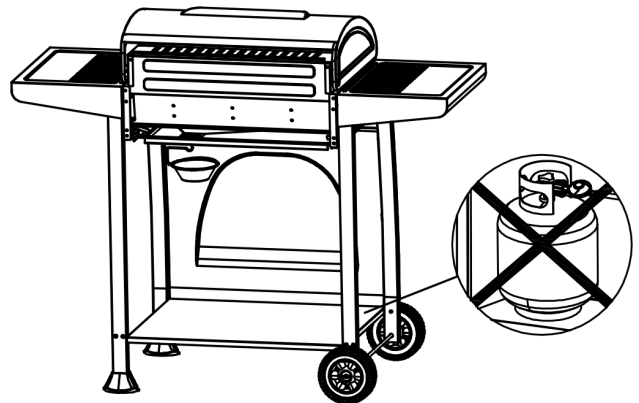
The Warming Rack (21) should simply slot over the side uprights in the rear of the grilling area.

**15**

The Thermometer (20) can now be passed through the hole in the grill hood, screw up the wing nut to secure in place.

**16**

DO NOT stand the propane bottle on the bottom shelf, this should be stood on the ground next to the unit, (away from heat and naked flame).



Assembly

- Refer to diagrams 1-16.
- Ensure the barbecue is assembled properly.
- **CAUTION** It is inherent with fabricated steel parts that edges and corners can cause cuts if improperly handled during assembly. **BE CAREFUL** and wear correct work gloves.
- Attach gas hose to regulator. Secure with worm drive clip. Attach hose/regulator assembly to burner supply pipe on side of barbecue, secure with worm drive clip.

Preparation

- **ATTACH THE GAS BOTTLE**
- **Changing of gas bottles should be carried out away from any source of ignition. Make sure the barbecue is turned off.**
- 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.
- Attach the regulator to the gas cylinder.
- Perform the Gas Leak Test as described in Safety Precautions.
- 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.
- Check the hose before each and every use, looking for cracks, cuts or any abrasions.
- If the hose is found to be faulty in any way, **DO NOT** attempt to use your barbecue, replace the hose with one from Dellonda.
- 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.
- The barbecue must be kept away from flammable materials.
- **DO NOT** move the barbecue whilst in use.

Operation

- **WARNING!** In the event of a leak turn off the gas supply at the bottle. Extinguish any open flames, open lid and if leak continues, check for damage, poor connections etc.
- Contact your local stockist if problem can not be solved.
- **DO NOT** move during use.
- **DO NOT** store any flammable liquids in the vicinity of use.
- Only use outdoors.
- **DO NOT** use a naked flame to check for gas leaks. **DO NOT** disconnect any gas fitting part whilst in use.
- **DO NOT** leave unattended in use.
- Turn off at gas bottle after use.
- **WARNING!** The lid must be open when lighting the barbecue.
- **WARNING! DO NOT** stand with your face directly over the barbecue when lighting it.
- 1. Open lid.
- 2. Make sure all gas controls on the barbecue are in the **OFF** position, see fig.1.
- 3. Connect regulator to the gas bottle. Turn the gas cylinder valve to the **ON** position at the regulator.
- 4. Push down the control knob and keep pressing while turning anticlockwise to the high position. Then push and hold **IGNITER** button until the burner lights.
- 5. If the burner has not lit, turn knob off, wait 5 minutes and repeat above step.
- 6. Repeat step 4 to 5 for the other burners.
- **TO TURN OFF:** Turn burners to **OFF** positions. Wait until the burner has gone out.
- Turn off the tap on the gas bottle regulator.
- Clean after use.
- If using **BBQ** grill mats please ensure that the lid remains open throughout use to allow heat dispersal. Please leave at least a 50mm gap between the edge of the grill mat and the edge of the **BBQ**.

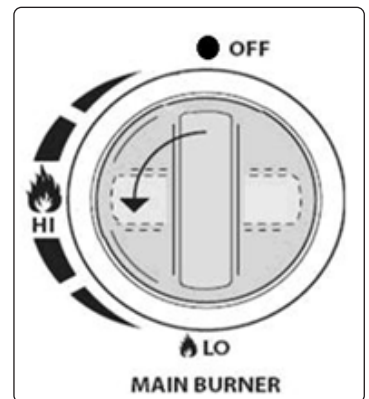


Fig.1

Maintenance

- Perform Maintenance at least once a year in order to extend the life of your barbecue.
- The hose should be renewed if damaged.

CLEANING

- 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.
- 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.
- The interior surfaces of the grill housing cover should be washed with hot soapy water.
- Regularly clean the drip tray reservoir with hot soapy water. It is sited beneath the barbecue at the back and will be hot whilst the barbecue is in use.
- Periodically check the burners to see that they are free from insects and spiders which may block the gas system.
- 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.
- Any modifications of this appliance may be dangerous and is not permitted. **DO NOT** alter parts sealed by the manufacturer.

STORAGE

- The gas bottle must be stored outdoors in a well ventilated area and must be disconnected from your barbecue when not being used.
- Ensure that you are outside and well away from any sources of ignition before disconnecting your bottle.
- 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.
- 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.

Troubleshooting


Problem	Possible cause	Solution
Gas leaking from cut/cracked/burned hose	Damaged hose	Turn off gas at LP bottle, if hose is cut or cracked replace hose.
Gas leaking from LP bottle	Mechanical failure due to resting or manhandling	Turn off LP bottle valve
Gas leaking from LP bottle valve	Failure of LP bottle valve from mishandling or mechanical failure	Turn off LP bottle valve. Return gas bottle to Gas supplier
Gas leaking between LP bottle and regulator connection	Improper installation, connection not tight, failure of rubber seal	Turn off LP bottle, remove regulator from bottle 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 bottle valve. After fire is out and grill is cold, remove burner and inspect for spider nests or rust.
Grease fire or continuous excessive flames above the cooking surface	Too much grease build up in the burner area	Turn off LP bottle. Leave lid open to allow flames to die down. After cooling, clean food particles and excess grease from inside the firebox area, grease cup/pan tray and other surfaces
Burner will not ignite 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. Vapour lock at coupling nut to LP bottle 6. Coupling nut at LP bottle valve not fully connected	1. See control panel section and Use and Care 2. Make sure valves are positioned inside burner tubes 3. Ensure burner tubes are not obstructed with spider webs or other material. 4. Make sure LP bottle is not empty 5. Turn off knobs and disconnect coupling nut from LP bottle. Reconnect and retry 6. Turn nut until properly connected

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 its 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, Dellonda 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