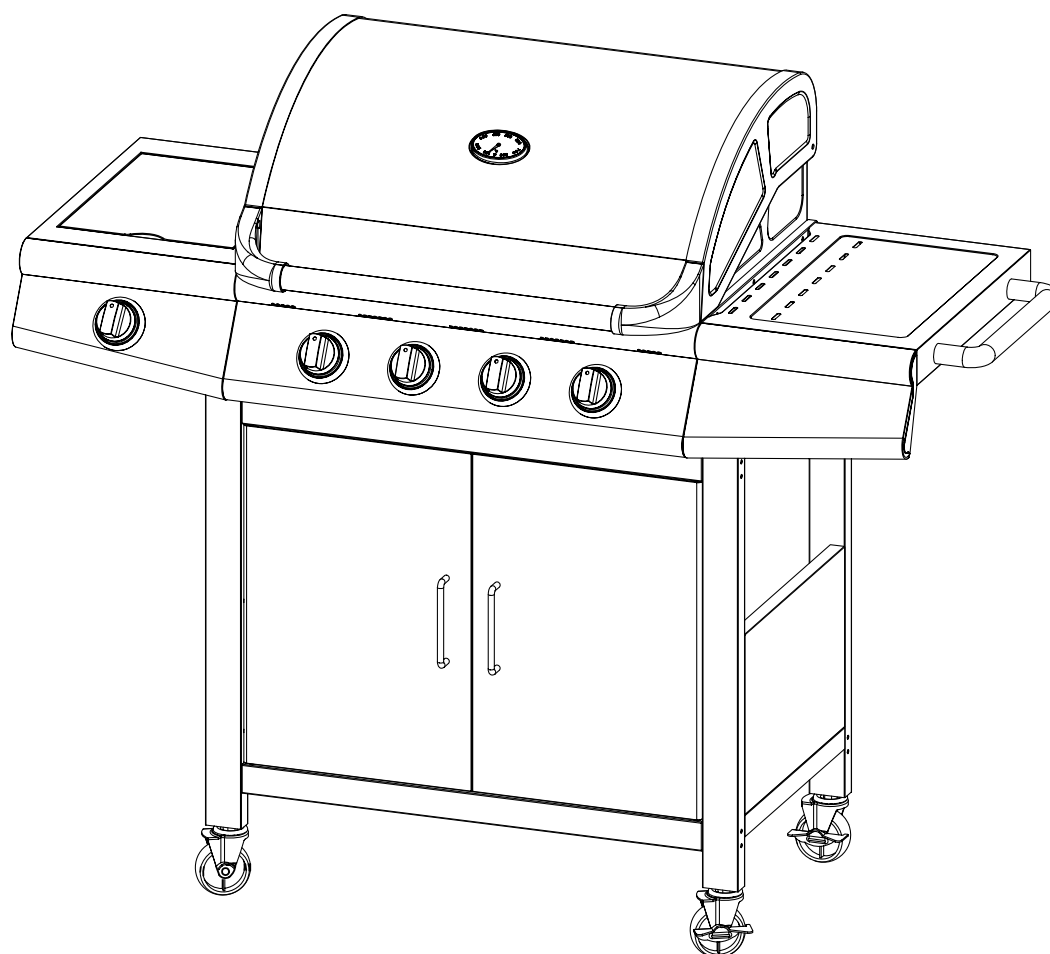


COSMOGRILL 4+1 Gas Barbecue

OWNER'S MANUAL

Model Number: 93411

Portable Gas Barbecue



If there are any issues with your barbecue upon delivery then, please contact CosmoGrill Customer Services directly before using or assembling the barbecue.

The use of unauthorised parts can create unsafe conditions and environment.

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1

Thank you for your purchase

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1) Warnings

- The gas barbecue is designed for **outdoor use only**.
- Make sure that the gas barbecue has been properly assembled according to the instructions of this manual and all parts have been tightly fastened. Improper assembly can cause serious bodily injury or death, so it is crucial to follow the assembly and safety instructions carefully.
- This manual needs to be retained for future reference.
- Leak test all gas supply line connections before every use.
- Do not use a flame to check gas leaks.
- In the event of a gas leak, turn off the gas tank immediately. Remove all fittings and contact your Local Fire Department and then contact CosmoGrill Customer Services.
- Keep the area around the barbecue clear of combustible materials, including but not limited to; gasoline, flammable materials, vapors, lava coal and wood chips.
- **Ensure that the area around the barbecue is well ventilated**. Combustible materials should **be at least 1 metre** away from the top, bottom, back or sides of the barbecue.
- The gas barbecue should never be operated by children under the age of 18. Accessible parts of the barbecue may be very hot. Keep young children and pets away while it is in use and until it has completely cooled down completely.
- You should exercise reasonable care when operating the gas barbecue. It should never be left unattended, especially with the hood left down, or moved while in operation. Carefully read this manual and the instructions on the control panel before use.
- **Do not attempt** to disconnect any gas fitting when the barbecue is in operation or still hot. Before use, make sure that all the gas connections are tightly secured. If they are not, turn off the gas tank and check all gas connections (refer to page 17).
- Should the burners go out while in operation, turn all gas valves off. Open the lid and wait five minutes before attempting to relight, using the lighting instructions (refer to page 21).
- A regulator complying with the in force national norm will have to be connected to the gas tank in order to obtain the appropriate gas pressure.
- Do not make any modification on regulator pressure or on the burners. Any modification of the gas barbecue may be dangerous.
- Never lean over an open grill or place hands in the front edge of the cooking box.
- Should a grease fire occur, turn off all burners and leave the lid closed until fire is out. If the fire does not subside momentarily after turning the burners off, call your local Fire Department immediately. If in doubt, always call your Fire Department for assistance (refer to page 25-26).
- Do not enlarge valve orifices or burner ports when cleaning the valves or burners.
- Liquid propane gas is not natural gas. The conversion or attempted use of natural gas in a liquid propane unit or liquid propane gas in a natural gas unit is dangerous and will void your warranty.
- Use heat-resistant barbecue mitts or gloves when operating the barbecue.
- Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.

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- A dented or rusty gas cylinder may be hazardous and should be checked by your gas supplier. Do not use a gas cylinder with a damaged valve.
- Although your gas cylinder may appear to be empty, gas may still be present. Always turn the gas valve off after every use and store/transport your cylinder accordingly.
- Exercise reasonable care when operating your barbecue.
- Strong winds and low temperatures can affect the heating and performance of your barbecue, so factor in these elements when positioning your grill outdoors for cooking.
- The use of alcohol or prescriptive/non-prescriptive drugs may impair the consumer's ability to properly assemble or safely operate the barbecue.
- Do not use the gas barbecue for any other use than the one for which it is interested for.
- If you see, smell or hear the hiss of escaping gas from the gas cylinder:
 1. Move away from the cylinder
 2. Do not attempt to correct the problem yourself
 3. Call immediately your local Fire Department

DANGER

If you smell gas:

1. Shut off gas supply to the barbecue.
2. Extinguish any open flames.
3. Open lid.
4. If odour continues, keep away from the barbecue and immediately call your gas supplier or your local Fire Department.

Leaking gas may cause a fire or explosion which can cause serious bodily injury or death, or damage to property.

2) Operating Instructions

WARNINGS:

- Only use this gas barbecue outdoors in a well-ventilated area. Do not use it in a garage, building, alley way or any other enclosed area.
- Do not use the barbecue under overhead combustible construction.
- The barbecue is not intended to be installed in or on recreational vehicles and/or boats.
- The barbecue must always be lit with the hood in the open position. **Under no circumstances must the barbecue be lit with the hood in the closed position.**
- When in use, always place the barbecue and cylinder on flat level ground.
- The barbecue should be protected from direct draughts and shall be positioned or protected against direct penetration by any trickling water (e.g., rain). If used on a wooden table, the table must be protected with a non-flammable covering to avoid any discoloring of the wood.
- Always open the barbecue lid carefully and slowly as heat and steam trapped within the grill can severely burn you.

DANGER:

Do not use an open flame to check for gas leaks. Be sure there are no sparks or open flames in the area while you check for gas leaks. Not doing so can result in a fire or explosion which can cause serious bodily injury or death and damage to property.

3) DATA BADGE FOR THE EL-2014DH MOBILE BARBECUE

BARBECUE DESIGNATION	EL-2014DH (93411)			
DECLARED HEAT INPUT CAT.	TOTAL RATE AT 10 KW (728g/h), EACH MAIN BURNER 2.5 KW (182g/h) TOTAL RATE AT 2.5 KW (182g/h), EACH SIDE BURNER 2.5 KW (182g/h)			
INLET PRESSURE	I3B/P(30)	I3+(28-30/37)	I3B/P(50)	I3B/P(37)
	G30 BUTANE / G31 PROPANE AT 30mbar	G30 BUTANE AT 28-30mbar / G31 PROTANE AT 37mbar	G30 BUTANE / G31 PROPANE AT 50mbar	G30 BUTANE / G31 PROPANE AT 37mbar
SETTING PRESSURE	AS FOR INLET PRESSURE			
MAIN BURNER TYPE	STAINLESS STEEL TUBULAR BURNERS			
SIDE BURNER TYPE	ROUND STAINLESS STEEL BURNER			
NO.OF BURNERS	4 MAIN BURNERS			
INJECTOR SIZE AND MARKING OF MAIN BURNER	0.77 mm (MARKED 77)	0.77 mm (MARKED 77)	0.7 mm (MARKED 70)	0.74 mm (MARKED 74)
INJECTOR SIZE AND MARKING OF SIDE BURNER	0.77 mm (MARKED 0.77)	0.77 mm (MARKED 0.77)	0.7 mm (MARKED 0.7)	0.74 mm (MARKED 0.74)
INLET CONNECTION	NOZZLE OR CONE END FITTINGS DEPENDANT ON THE NATIONAL SITUATIONS IN COUNTRIES DESTINATION			
IDENTIFICATION CODE	0063CQ7671			
FOR USE OUTDOORS AND IN WELL VENTILATED AREAS				
WARNING: ACCESSIBLE PARTS MAY BE VERY HOT. KEEP YOUNG CHILDREN AWAY				
READ THE INSTRUCTION LITERATURE BEFORE USING THE BARBECUE.				
CLOSE THE VALVE OF THE GAS CYLINDER OR THE REGULATOR AFTER USE.				
THE USE OF THIS BARBECUE IN ENCLOSED AREAS CAN BE DANGEROUS AND IS PROHIBITED.				
THE HOODED BARBECUE MUST ALWAYS BE LIT WITH THE HOOD IN THE OPEN POSITION. UNDER NO CIRCUMSTANCES MUST THE BARBECUE BE LIT WITH THE HOOD IN THE CLOSED POSITION.				
MADE IN CHINA				

IMPORTANT:

Read the following instructions carefully and be sure the barbecue is properly installed, assembled and cared for. Failure to follow these instructions may result in serious bodily injury and/or property damage.

If you have any questions concerning assembly or operation, consult COSMOGRILL or a LPG Gas Company.

NOTE TO CONSUMER: Retain the manual for future use

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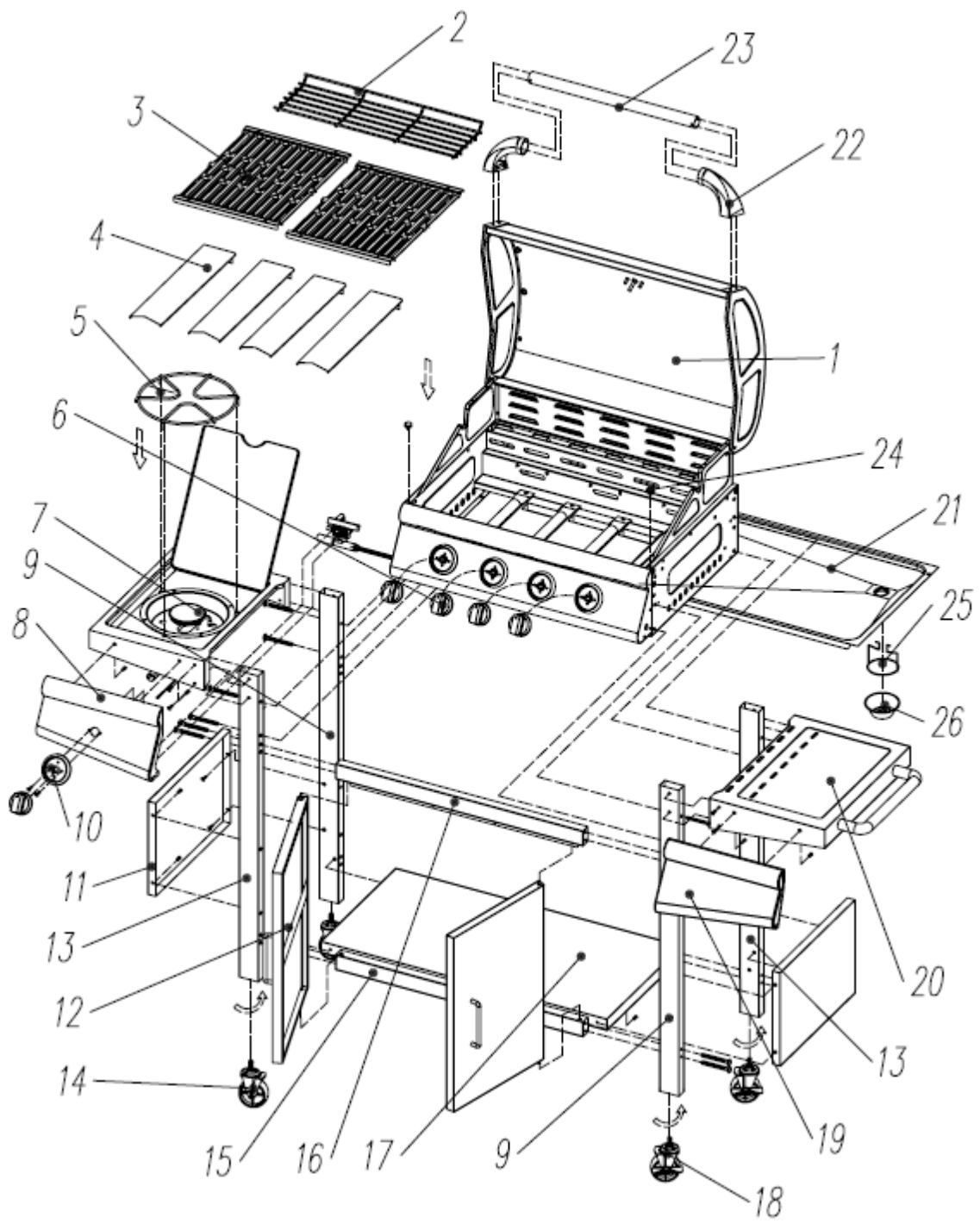
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4) Part List

CosmoGrill Pro 4+1

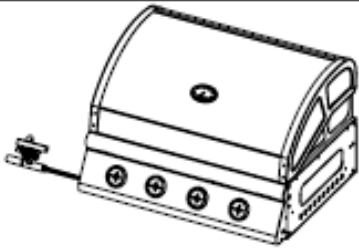
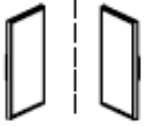

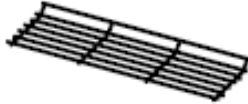



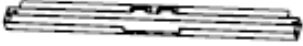




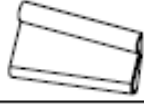

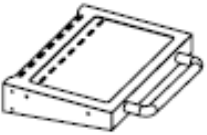

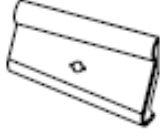






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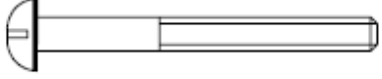



NO.	DESCRIPTION	QTY	NO.	DESCRIPTION	QTY
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			⑬		2
②		1	⑭		2
③		2	⑮		1
			⑯		1
④		4	⑰		1
⑤		1	⑱		2
			⑲		1
⑥		5	⑳		1
⑦		1			
			⑧		1
⑨		2			
			⑩		1
⑪		2			
			㉖		1

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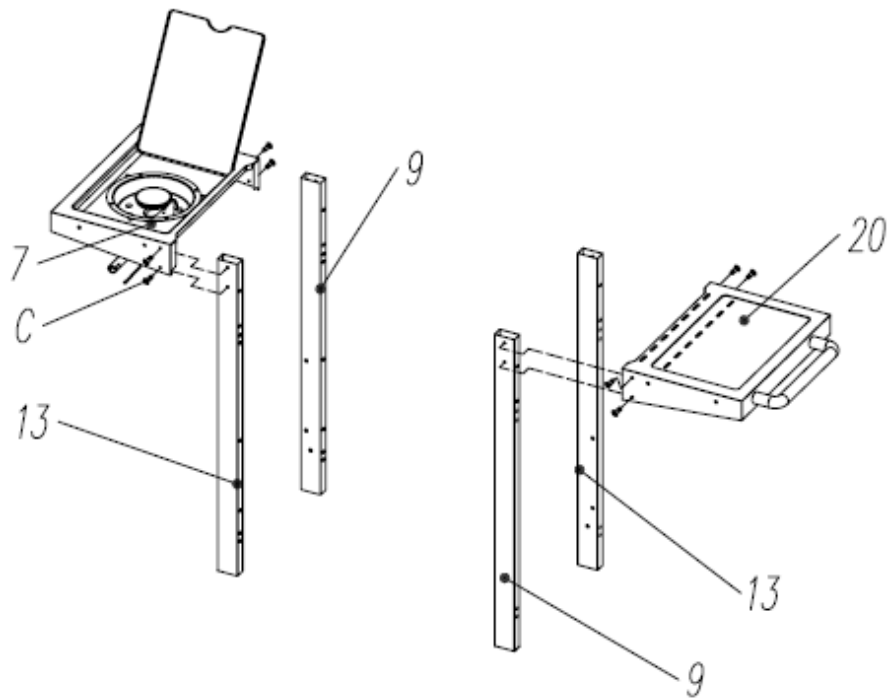
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NO.	DESCRIPTION	SPEC	QTY
A		M6 × 60	16PCS
B		M6 × 10	16PCS
C		M4 × 8	12PCS
D		M6 × 14	4PCS

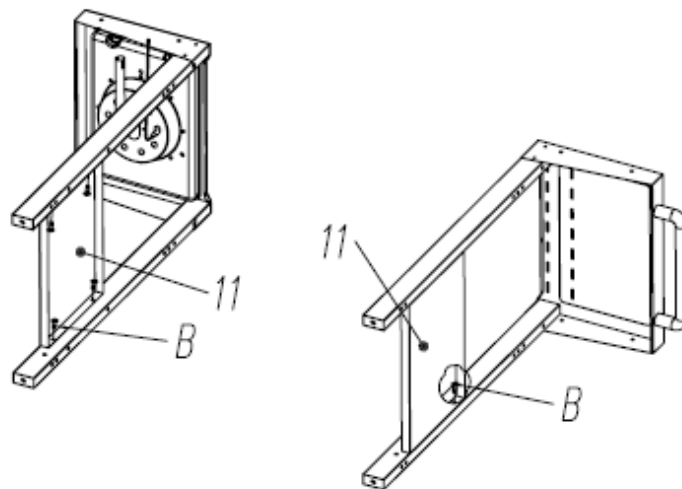
Please note: For the assembly of the side burner, often 2 of the 'Screw C' are in silver whereas the rest of screws are in black.

5) Assembly Instructions

1



2



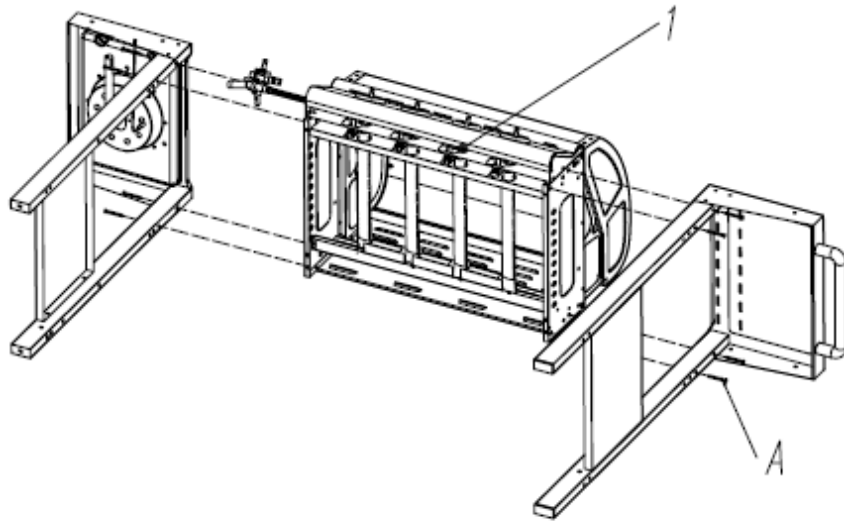
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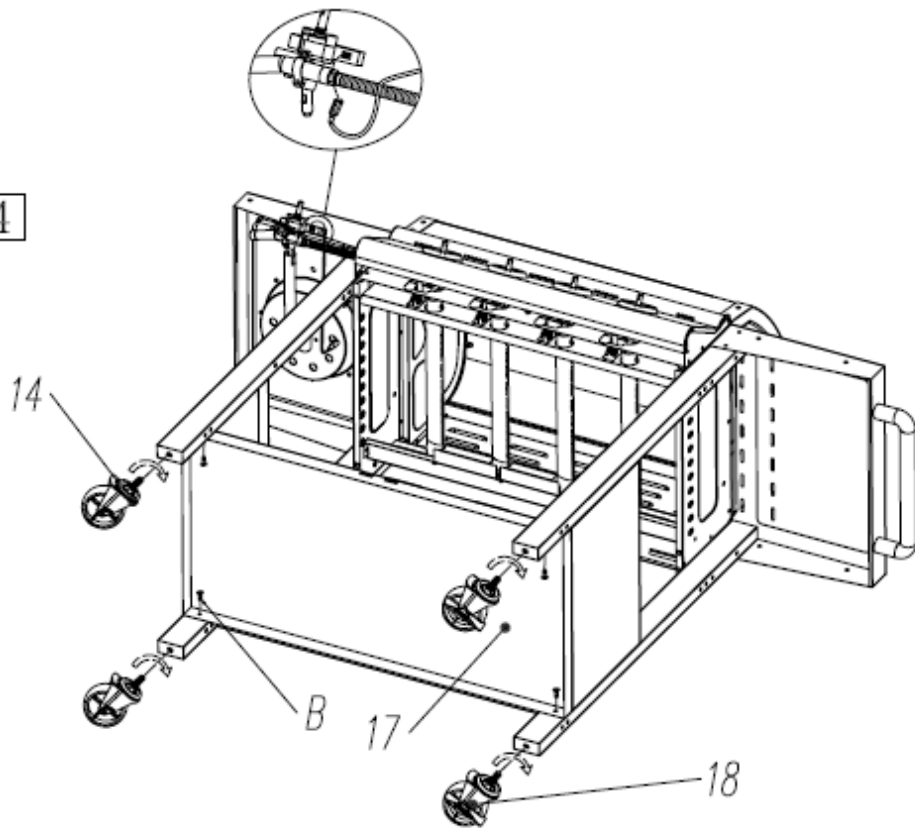
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3



4

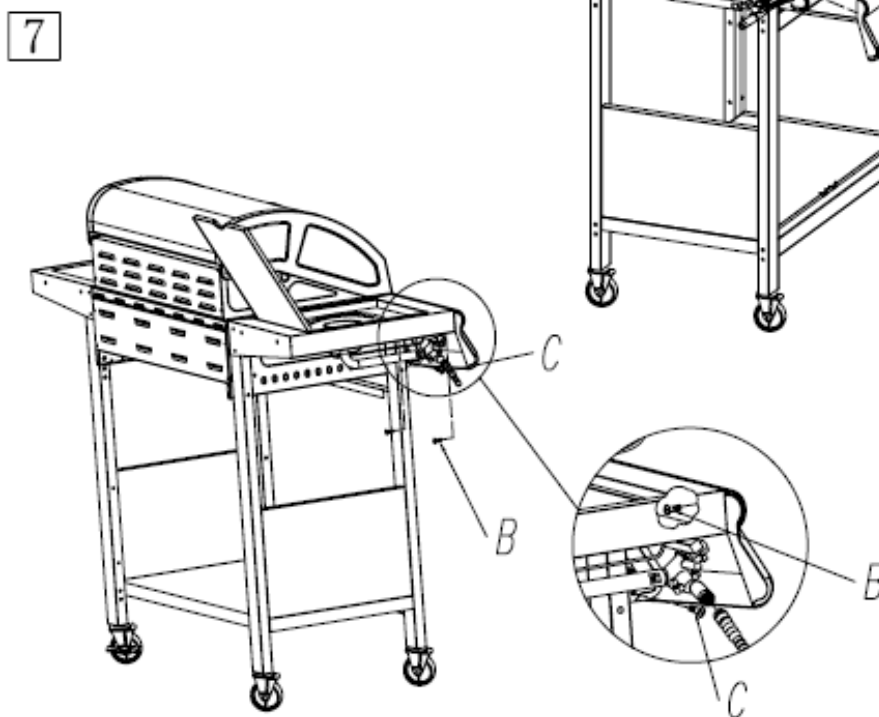
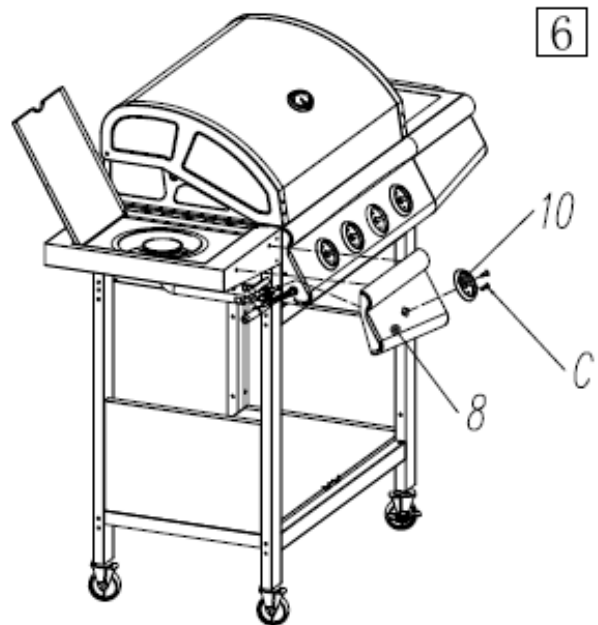
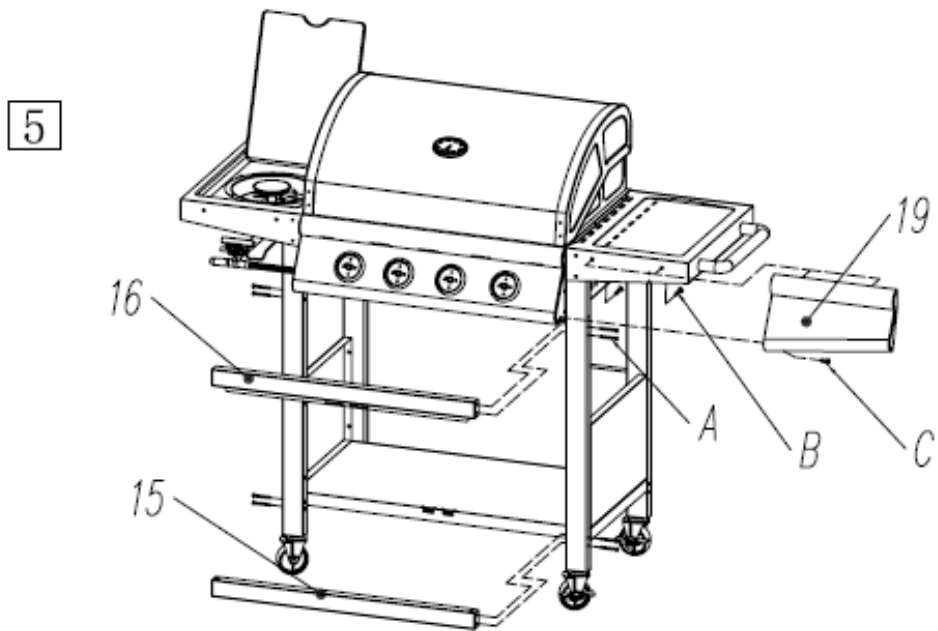


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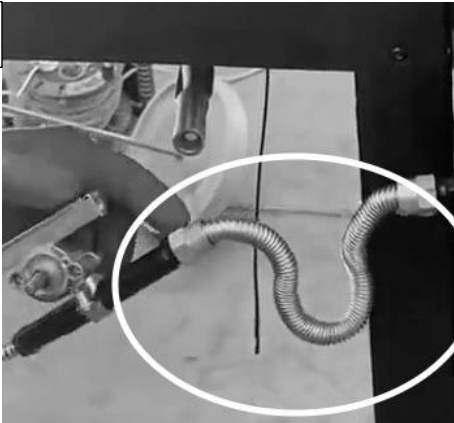
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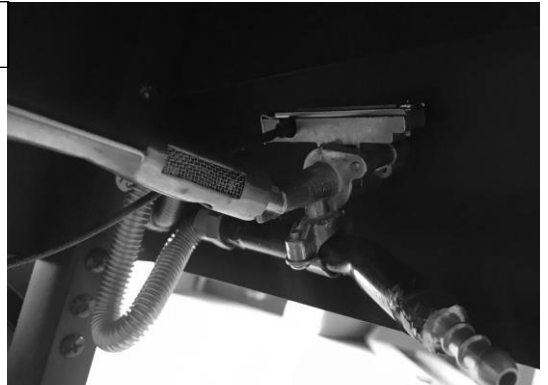
Diagrams for assembly of the side burner (step 7 shown above):

1)



Gently bend the hose as per the illustration.

2)



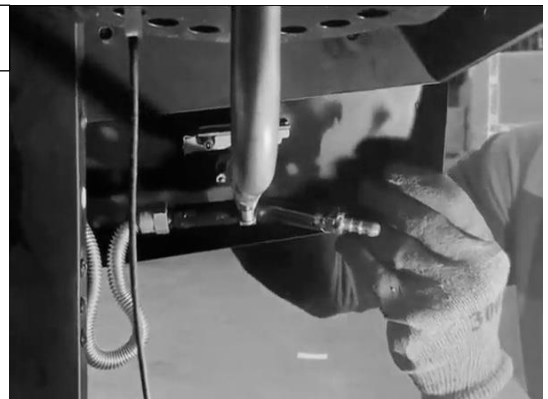
Once inserted, this part will just 'sit there' and it will not make any 'clicking' sounds when connected. It will also not be airtight, but this is how it is intended to be. If your connections look like the picture above, then it is likely to be done correctly.

3)



Then attach part 10 and 11 as shown in the illustration above.

4)



Attach the above part with screws B and C first by hand then gently tighten with a screwdriver.

5)



The final step is securing the screws circled above to the side burner.

If additional clarification is required, a video can be found by typing the follow weblink into your internet browser:

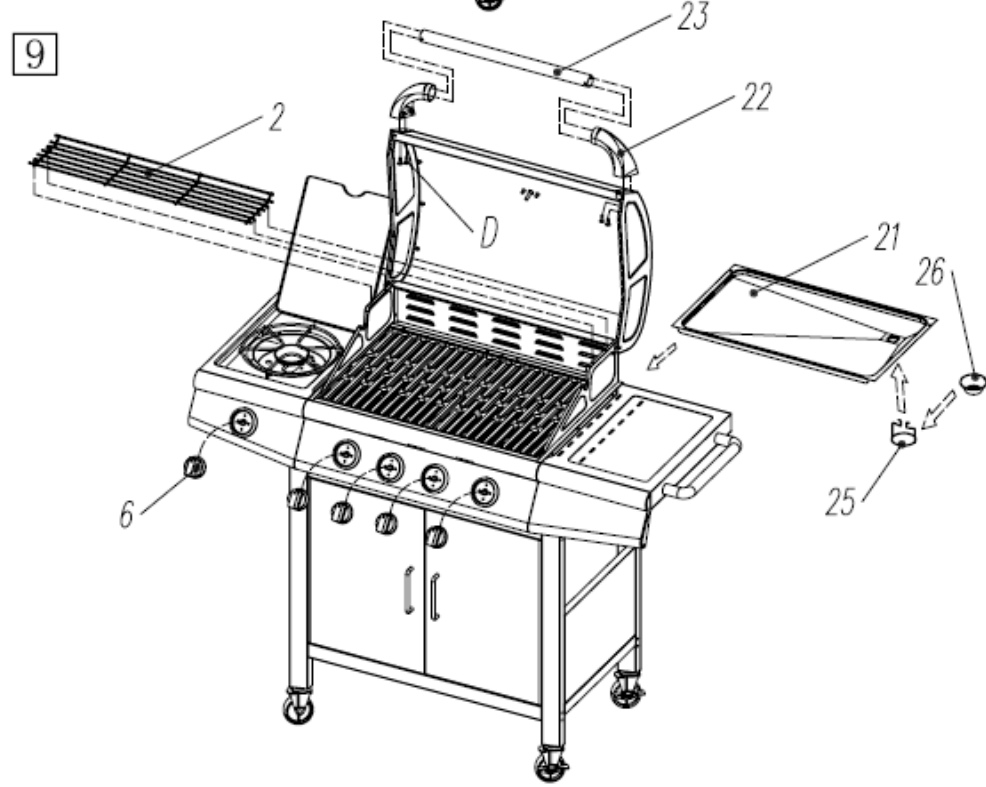
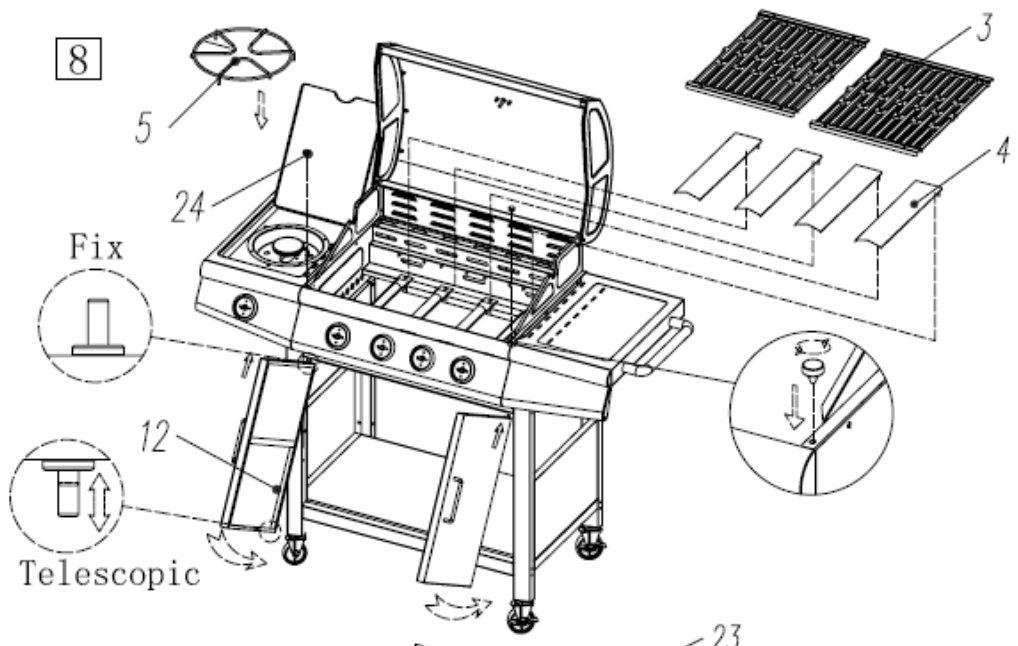
<https://www.youtube.com/watch?v=Z0Tu87mCet0>

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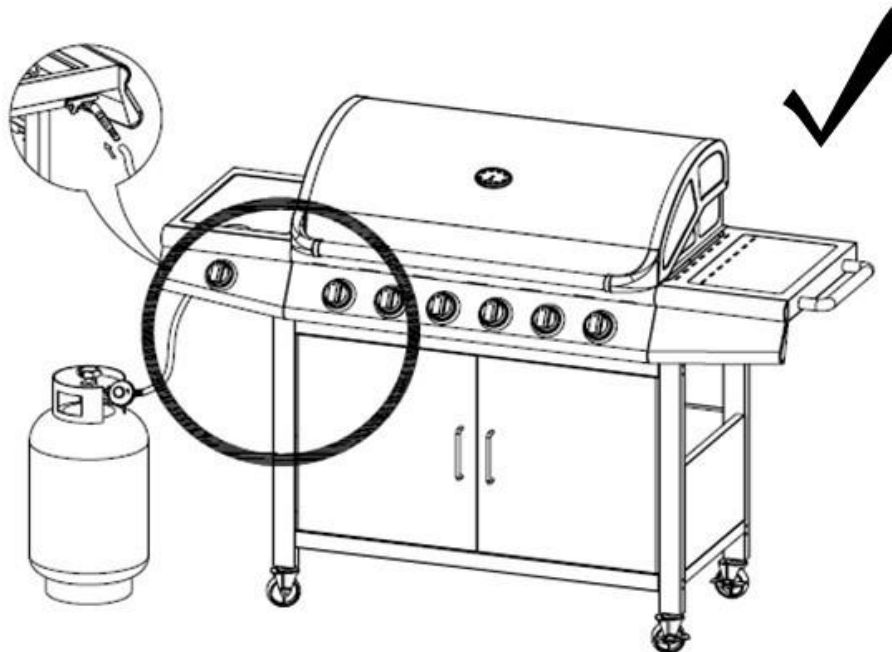
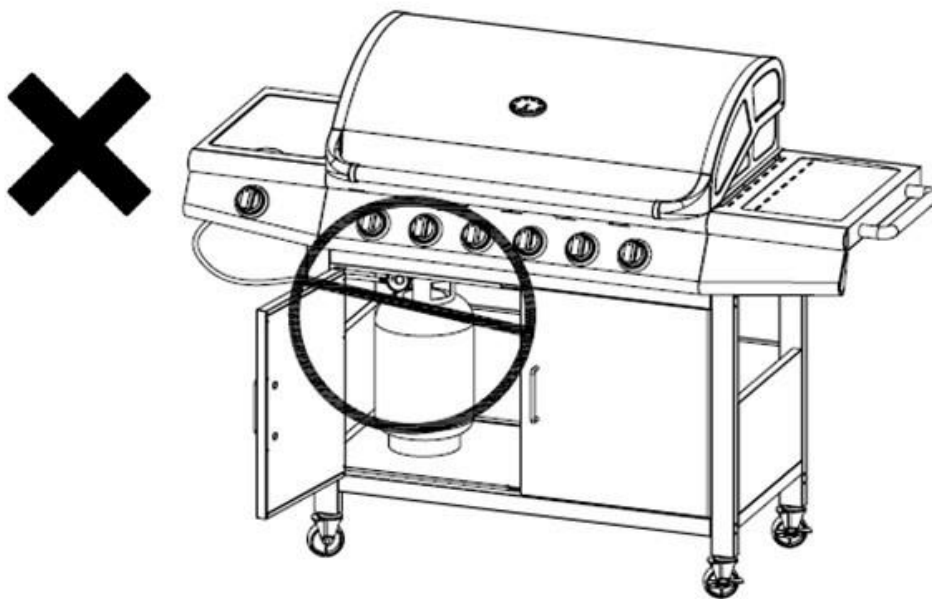


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1. The barbecue must be installed at least 1 metre away from any flammable materials.
2. The barbecue should be placed on a non-flammable flat surface.
3. Make sure your barbecue is placed in an area that will not be affected by adverse weather.

DANGER:

Do not place the gas cylinder on any part of the barbecue, the gas cylinder should be at least 1 metre away.

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6) CONNECTING THE GAS CYLINDER TO THE BARBECUE

This barbecue is only suitable for use with low-pressure butane or propane gas and fitted with the appropriate low-pressure regulator via a flexible hose. The hose should be secured to the regulator and the barbecue with hose clips.

1. When the diameter of the injector is $\phi 0.75$, this barbecue is set to operate a 28-30 mbar regulator with butane gas and a 37 mbar regulator with propane gas, or a 30 mbar regulator with butane, propane gas or their mixtures.
2. When the diameter of the injector is $\phi 0.67$, this barbecue is set to operate a 50 mbar regulator with butane, propane gas or their mixtures.

Use a suitable regulator certified to BSEN 16129:2013. Please consult your LPG dealer for information regarding a suitable regulator for the gas cylinder.

Do not use a regulator from previous BBQ, use a new one for optimum functionality.

5) Regulator and Hose

- The hose and regulator are not supplied with this barbecue due to its compatibility with both butane and propane gas. Only the suitable hose and regulator complying to the relevant standard for the country of use can be fitted to the barbecue.
- This regulator must comply with the requirements of EN 16129:2013.
- The use of the wrong regulator or hose is unsafe; always check that you have the correct items before operating the barbecue.
- The length of the hose must be 1.5 metre (maximum). Worn or damaged hose must be replaced. Ensure that the hose is not obstructed, kinked, or in contact with any part of the barbecue other than at its connection.
- The gas supply hose should be checked periodically and should be replaced at least every two years.

6) Storage of the barbecue

Storage of the barbecue indoors is only permissible if the cylinder is disconnected and removed from the barbecue. When the barbecue is not in use, it should be stored under a premium, breathable barbecue cover and stored in a completely moisture-free environment. The barbecue should be sprayed with anti-rust spray every 2-3 months when the barbecue is not in use to avoid rusting. The gas cylinder must be stored outdoors, in an upright position, away from direct sunlight, flammable materials, pilot lights and other sources of ignition. The cylinder must never be stored where temperatures can reach over 50°C and must never be stored in the basement or non-ventilated areas. Always keep the cylinder out of the reach of children.

For longer term storage; use anti-rust spray often, clean then lubricate the cooking surface and tamers with vegetable oil and store indoors. Perform a gas leak test before using the barbecue (refer to page 19-20).

7) Connection to the Gas Cylinder

- The gas cylinder should not be dropped or handled recklessly. If the barbecue is not in use, the cylinder must be disconnected. Replace the protective cap on the cylinder after disconnecting the cylinder from the barbecue.
- Do not smoke near the cylinder.
- The gas cylinder needs to be put on a flat floor, a minimum of 1 metre away from your barbecue. Do not obstruct the ventilation openings of the housing of the gas cylinder. NEVER store the gas cylinder inside the barbecue or on the shelf.
- Parts sealed by the manufacturer or his agent must not be altered by the user. No modifications should be made to any part of this barbecue and repairs/maintenance should only be carried out by a CORGI registered service engineer.

This barbecue is designed for outdoor use only, away from any flammable materials. It is important that there are **no overhead obstructions** and that there is a minimum distance of 1 metre from the front, side or rear of the barbecue. The barbecue must be used on a level, stable, non-flammable surface.

8) Connecting to the barbecue

Before connecting ensure that there is no debris caught in the head of the gas cylinder, regulator, burner and burner ports. Spiders and insects can nest within and clog the burner/venturi tube at the orifice. A clogged burner can lead to a fire beneath the barbecue.

Clean burner holes with a heavy-duty pipe cleaner.

Fit the hose to the barbecue using a spanner to tighten onto the connection thread. If the hose is replaced, it must be secured to the barbecue and regulator connections with hose clips. Disconnect the regulator from the cylinder (according to the directions supplied with the regulator) when the barbecue is not hot or in operation.

The barbecue must be used in a well-ventilated area. Do not obstruct the flow of combustion air to the burner when the barbecue is in use.

ONLY USE THIS BARBECUE OUTDOORS

9) Leakage checks

CAUTION: CHECK FOR GAS LEAKS BEFORE EACH USE

Never check for leaks with a naked flame, always use a soapy water solution.

Leak check preparation:

CHECK THAT ALL BURNER VALVES ARE OFF

Valves are shipped in the "OFF" position but ensure that they are turned off by pushing inwards and turning clockwise. If the valves do not turn, they should be off. Proceed to the next step.

If they do turn, continue turning clockwise until they stop turning, the valves should be then off. Proceed to the next step.

WARNINGS:

1. The gas connections of the barbecue have been factory tested. However, you need to check all gas connections for gas leaks each time, before operating the barbecue.
2. All factory made connections have been checked for gas leaks. The burners have been flame-tested. As a safety precaution, however, recheck all fittings for leaks before using the barbecue. Shipping and handling may loosen or damage the gas fitting.
3. Perform these leak checks even if your grill was assembled by a third party.
4. Do not ignite burners when leak checking.
5. Leak test each time a new gas tank is connected and before every use.
6. Make sure that the valve is in correct alignment with the venturi.
7. Make sure that the hose has no cracking, splitting and is away from bottom casting before each use.

IMPORTANT: if you cannot stop a gas leak, turn off the gas tank valve and call your local gas tank dealer immediately. The leak test must be performed away from open flames or sparks and do not smoke near it.

Conducting your leak check:

You will need: A soap & water solution and a rag to apply it.

1. Make 2-3 fluid ounces of 'leak detecting solution' by mixing one part washing up liquid with three parts water.
2. Make sure that all the control knobs are in the 'OFF' position.
3. Connect the regulator to the gas tank. Do not attempt to place the gas tank under the trolley.
4. After being sure of a safe connection, completely open the gas tank.
5. Using a cloth, wipe the following parts with soapy water:
 - gas tank valve
 - regulator
 - hose and hose connections
 - valves
 - welds or seams on the gas tank

IMPORTANT!

Check for leaks by submerging a cloth in soapy water, squeezing out the excess water and wiping the fitting with the cloth to watch for bubbles. If bubbles form, or if a bubble grows, there is a leak. Turn off the gas tank valve immediately and tighten the fitting. Turn the gas back on and recheck with the soap & water solution.

WARNING: If the leak persists, turn the gas tank valve off, remove the control knobs and do not use the barbecue. Contact your local Fire Department first and then contact CosmoGrill directly to await for further instructions.

If there is no leakage then;

Turn gas supply off at the source and rinse connections with water only and then thoroughly dry with a towel.

Note: Since some leak test solutions including soap and water may be slightly corrosive, all connections should be rinsed with water after checking for leaks and thoroughly dried after.

WARNING: You should check for gas leaks every time you disconnect/reconnect a gas fitting and before using the barbecue each time.

10) Lighting the barbecue

Lighting Instructions

1. Turn the control knob clockwise to “●” position.
2. **Always open the lid before igniting the burners.**
3. Connect the regulator to the gas bottle. Turn the gas supply “ON” at the regulator. Check with the use of soapy water for any gas leakage between the bottle and the regulator (refer to page 19-20).
4. Each control knob has its own igniter built in. To create a spark, push the control knob inwards and turn it to Start/On then turn it anti-clockwise to the big “🔥” position, a click will be heard, this will light the burner. If the burner does not light on the first try, turn the burner knob to OFF. Repeat the lighting process again for a second time **only**.

This action will generate gas flow and a spark to the burner lighting tube. You will hear a “snap” from the igniter. You will also see an orange flame coming from the burner lighting tube at the left side of the burner.

Continue to hold the burner control knob in for two seconds after the “snap”. This will allow gas to flow completely down the burner tube and ensure ignition.

WARNING: If the burner does not light after the second attempt, turn the burner control knob OFF and wait five minutes to let the gas clear. Then try the lighting procedure again stated above or try to light with a long match/kitchen lighter.

5. When the burner alights, repeat the above process to light other burners.
6. Adjust the heat by turning the knob to the High/Low position.

Ignition: Plug type gas valve with integrated piezo ignition.

It is highly recommended that a brand-new regulator is used with the barbecue as old regulators may not function as expected. If your regulator is new but the burners are still not igniting, then contact CosmoGrill Customer services for assistance.

11) Main Burner Ignition

Note: Each control knob snap igniter creates a spark from the igniter electrode to the burner lighting tube. You generate the energy for the spark by pushing in the control knob and turning it to START/HI. This will ignite each individual burner.

- A) Open the hood of the barbecue
- B) Make sure all burner control knobs are turned to 'OFF'
- C) Turn on the gas supply at source

WARNING: Do not lean or place hands over the open grill

- D) Push the control knob in and turn it to START/HI until you hear the igniter snap; continue to hold the control knob in for two seconds. This action will spark the igniter, the burner lighting tube, and then the main burner.
- E) Check that the burner is lit by carefully looking through the cooking grates at a distance. A flame should be visible. If the burner does not light on first try, push control knob in and turn it to OFF. Repeat lighting procedure a second time only. (Refer to point 12, page 21 for further instructions)

WARNING: If the burner still does not light, turn the burner control knob to OFF and wait five minutes to let the gas clear. If the lighting process still does not work, then try to light with a long match or kitchen lighter.

TO EXTINGUISH

Push in and turn each burner control knob clockwise to OFF position. Turn gas supply off at the source.

DANGER

Failure to open the lid while igniting the barbecue's burners, or not waiting five minutes to allow the gas to clear if the barbecue does not light, may result in an explosive flare-up which can cause serious bodily injury or death.

Tips and Warnings:

- Always preheat the grill before cooking.
- Before cooking for the first time, set all burners on HI heat and close the lid; heat for 10 minutes, or until the thermometer registers 220°. This will “heat clean” the internal parts and dissipate odour from the painted finish.
- Allow more cooking time on cold or windy days, or at higher altitudes. Allow less cooking time in extremely hot weather.
- Grilling times can vary due of the weather, or by the amount, size, and shape of the food being grilled.
- The temperature of your barbecue may run hotter than normal for the first few uses.
- Grilling conditions may require adjustment of the burner controls to attain the correct cooking temperatures.
- In general, large pieces of meat will require more cooking time per pound than small pieces of meat. Foods on a crowded cooking grate will require more cooking time than just a few foods.
- Trim excess fat from steaks, chops, roasts and other meat. Less fat makes cleanup easier, that will help against unwanted flare-ups.
- Foods placed on the cooking grate directly above burners may require turning or moving to a less hot area.
- Use tongs rather than a fork for turning and handling meats to avoid losing natural juices.
- If an unwanted flare-up should occur, turn all burners off and move food to another area of the cooking grate. If the flames do not quickly subside or they get bigger, contact your local Fire Department immediately. NEVER USE WATER TO EXTINGUISH FLAMES ON A BARBECUE (refer to page 25-26 for further information).
- Always be sure the slide-out grease tray and catch pan are clean and free from debris.
- Do not line the slide-out grease tray with foil. This could prevent the grease from flowing into the catch pan.
- Using a timer will help to alert you when “well done” is about to become “overdone.”

WARNING: Use caution when removing catch pan and disposing of hot grease.

WARNING: Accessible parts may be very hot. Keep young children away from the hot barbecue at all times (even while cooling down!). It is recommended that protective gloves (e.g. oven gloves) be used when handling particularly hot components.

WARNING: Clean the slide-out grease tray and catch pan for grease build-up before each use. Remove excess grease to avoid a grease fire in the slide-out grease tray.

CAUTION: Side burner flame may be difficult to see on a bright sunny day.

WARNING: If the side burner does not light in five seconds:

- a) Turn off the side burner control valve, main burners and gas supply at source.
- b) Wait five minutes to let the gas clear before you try again, If the lighting process still does not work, then try to light with a long match or kitchen lighter.

TO EXTINGUISH

Push down and turn the side burner control knob to the OFF position. Be sure the burner is off and cool before closing the side burner lid.

DANGER: Failure to open the lid while igniting the grill's burners, or not waiting five minutes to allow the gas to clear if the grill does not light, may result in an explosive flame-up which can cause serious bodily injury or death.

WARNING: Check hose before each use of grill for nicks, cracking, abrasions or cuts. If the hose is found to be damaged in any way, do not use the barbecue and replace it with a new one.

12) Safety Tips for Grilling

How to prevent flare-ups

- **Trim the fat.** Flare-ups usually happen because of excess fat, sauces or oily marinades.
- **Keep the lid open.** When searing foods, leave the grill lid open.
- **Avoid wind.** Try to keep your grill away from windy areas. Wind forces oxygen between the grates, which can fuel a flare-up.
- **Move your food.** Do not overcrowd with your food on your barbecue. If a minor flare-up occurs, you need to remove your food away from the flame. Lubricating the cooking surface with vegetable oil should prevent food from sticking.
- **Burn the grease away.** During cooking, if grease pools, remove your food and turn the burners on high with the grill lid open until grease has burned off.
- **Clean your grill.** Keeping your gas barbecue clean every time after use and maintained will help prevent the flare-ups. Food residue and old grease are both great fuel for a fire, so removing debris after each use is important.

How to control flare-ups:

- **Turn off the burners.** If your grill flare-up is out-of-control, turn off the burners using gloves.
- **Turn off the gas.**
- **Don't use water.** Spraying water on a flare-up can cause grease to explode.
- **Close the lid** and vents to cut off the oxygen.
- **Use of baking soda, salt or sand** can help calm the flare-up.
- If it's still burning after a few seconds, then use a fire extinguisher.
- **If you don't have an extinguisher and/or the fire is uncontrollable or your gas tank is burning, call your local Fire Department immediately. If in doubt, always call your local Fire Department.**

Do's and Don'ts For Grilling To Avoid Flare Ups:

- DON'T keep flipping the burgers and steaks too often. You'll lose more of the juice and fat, making your meat dry and fueling the flames.
- DON'T puncture your food, like sausages, to see if they're cooked. The juice and fat will gush out potentially catching fire.
- DON'T press your burgers with a spatula onto the grate. You'll just squeeze out all the juice and flavor. This will also cause a big flame in the process.
- DO close the lid while cooking to prevent flare-ups because there is less oxygen to burn. Another benefit, the heat is more evenly distributed around the food, and not just from below. However, you must not leave the barbecue unattended and leave the lid down for long periods of time. Ensure you're always monitoring.
- DO trim excess fat from steaks and chops and pull off any fat from chicken before you grill.
- DO burn off any old grease and brush your grill grates and the inner walls of your grill after each grilling session.

13) Cleaning and Care Instructions

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.

The barbecue needs to be cleaned after each use to ensure safety and to increase longevity of the item.

CAUTION: Do not use oven cleaner, abrasive cleansers (kitchen cleansers), cleaners that contain citrus products, flammable or abrasive cleaning pads on any part of the barbecue as this can damage the barbecue and cause a fire.

CLEANING: "Burning off" the barbecue after every use, for approx 15 minutes will keep excessive food residue to a minimum.

Note: No part of the barbecue is dishwasher safe.

Outside Surfaces

Use a warm damp cloth and thoroughly dry.

Thermometer: Wipe Only

Barbecue Interior Cleaning

Cooking Griddles and Flame Tamers: Remove residue using a soft brush, scraper and/or cleaning pad then wash with a soapy water solution. Rinse with water and thoroughly dry.

Slide-out grease tray and catch pan/pot: Remove excess grease with a wooden spatula and then clean with a dry tissue.

CAUTION: Do not line the slide-out grease tray with aluminum foil.

WARNING: Use caution when removing catch pan and disposing of hot grease.

WARNING: Always remove excess grease to avoid a grease fire. A grease fire can cause serious bodily injury or damage to property.

Plastic Surfaces

Wash with a soft cloth and hot soapy water solution then rinse with water and thoroughly dry. Do not use abrasive cleaners, degreasers or a concentrated barbecue cleaner on plastic parts.

Cleaning the burner assembly

Turn the gas OFF at the control knob and disconnect the cylinder. Remove the cooling grate.

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 it with a new burner from CosmoGrill.

Reinstall the burner, check to ensure that the gas valve orifices are correctly positioned and secured inside the burner inlet (venturi).

Side Burner Maintenance

WARNING: All gas controls and supply valves should be in the OFF position.

Make sure **black** wire is connected between the igniter and electrode. Make sure the **white** wire is connected between the igniter and grounding clip. Spark should be a white/blue color, not yellow.

- A) Igniter wire (1)
- B) Ground wire (2)
- C) Burner (3) ◆

● Servicing

The barbecue should be serviced annually by a Gas Engineer.

First use Recommendations:

Before the first use of your barbecue, preheat for 15 minutes at full power. Some smell may occur.



Thank you for purchasing from us once again and we profoundly hope you enjoy your new purchase.

Please do write a review online, including pictures, detailing your experience with our barbecue. It would sincerely mean a lot to us.

Roll on sunny barbecue days!