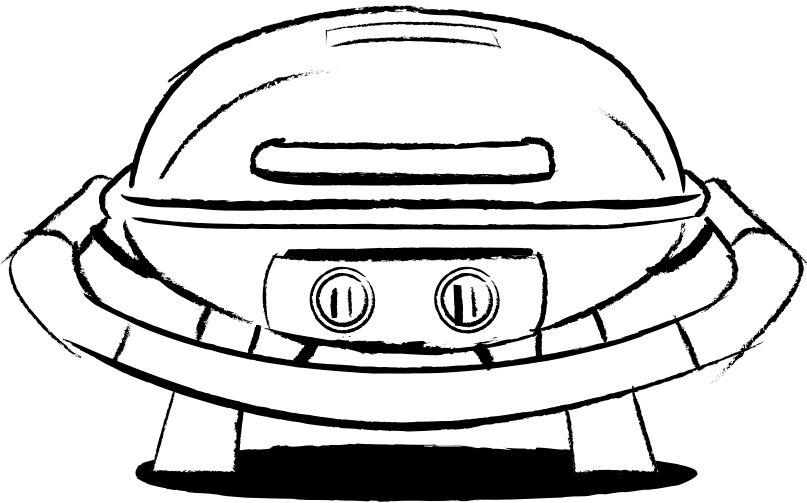




BURNHARD



TRAGBARER 2-BRENNER GASGRILL

WAYNE

PORTABLE 2-BURNER GAS GRILL WAYNE

CONTENT

PORTABLE 2-BURNER GAS GRILL WAYNE

Technical Specifications	32
Safety instructions	33
Equipment delivered/Description of components	39
Assembling the gas grill	42
Connecting the gas cylinder	46
Operating the gas grill	50
Cleaning the gas grill	52
Regular maintenance	56
Troubleshooting	57
Storing the gas grill	58
Customer service	58
Disposal/recycling	59
Declaration of conformity	59

TECHNICAL SPECIFICATIONS

Power:	3.5 kW total
Dimensions (H/W/D):	65 x 46 x 39 cm
Weight:	ca. 12.6 kg
Nominal heat load (Hs) Burner:	3.5 kW
Connected load Burner:	250 g/h (G31) and 255 g/h (G30)
Operating pressure:	50 mbar
Type of gas:	butane (G30) and propane (G31)
Appliance category:	I3B/P (50)
Main burner injector size:	0.58 mm for I3B/P(50)
Equipment:	2 stainless steel burners, 2 enameled cast iron grides incl. flame tamer, lid thermometer, piezo ignition, stand frame
Accessories:	hose, pressure regulator (50 mbar), cover

Subject to changes and errors in features, technology, colours, and design.

The article (943294) comes with a 50-mbar pressure regulator for use with propane, butane or their mixtures.

Note:

Use 50 mbar regulator and its corresponding injector size for butane/propane under the category I3B/P(50).

Marking on the injectors indicate the injector sizes. For example, "0.58" means the injector size is 0.58 mm.

EXPLANATION OF SYMBOLS



This symbol warns of hazards that can damage the device or cause injury.

SAFETY INSTRUCTIONS

Read the instructions before using the appliance.

INTENDED USE

This gas grill may only be used outdoors and in well-ventilated areas.

Never use the gas grill inside a building, garage, or any other enclosed area.

General hazards



- Danger to children and persons with limited ability to operate equipment. This device is not intended for use by children and persons with limited ability to operate equipment. It may only be used by persons who are able to operate equipment safely.
- **WARNING:** Accessible parts may be very hot. Keep young children away.
- Do not modify the appliance. Any changes to the device can lead to accidents and loss of the warranty claim.

UNPACKING THE DEVICE

Danger to children. Danger to life through suffocation/ingestion. Keep the packaging material away from children. Dispose of it immediately. Keep small parts out of their reach.

CONNECTING THE GAS SYSTEM



Fire and explosion hazard

- This gas grill may only be operated with a suitable pressure regulator. The enclosed pressure regulator is set correctly at the factory for liquid gas operation.
- The gas hose may need to be replaced if corresponding national requirements require it.
- Make sure that there is no ignition source, open fire, or similar nearby when replacing the gas cylinder.
- Ask for advice when buying or renting the gas cylinder from a store.
- The device must be connected as described in this manual. The gas hose must be positioned so that it does not bend and/or chafe.
- Perform the leak test procedure described in this manual (found under CONNECTING THE GAS CYLINDER) before using the grill. Perform the leak test every time you replace the gas cylinder.

GENERAL SAFETY INSTRUCTIONS



Fire and explosion hazard

- Use outdoors only.
- Do not move the appliance during use.
- This appliance must be kept away from flammable materials during operation.
- When changing the gas cylinder, care must be taken that there are no combustible materials, children, or pets in the vicinity.
- Improper assembly of the grill may be dangerous. Please follow the assembly instructions carefully.
- This gas grill is not intended for commercial use.
- Do not use charcoal, briquettes or lava rock in your gas grill. The device must not be operated with natural gas.
- Never smoke when handling the gas system. Do not place the gas cylinder near an open fire.
- Make sure that the gas grill is protected from the wind.
- Keep the grill away from moisture, spraying water, and the like as well as electrical leads.
- Keep a minimum distance of 1.5 m from all flammable materials and 7.5 m from all flammable liquids with

the grill.

- Set up the gas grill on a flat, stable, and fire-resistant surface.
- Protect the gas cylinder from strong sunlight.
- Check the hose and pressure regulator for cracks and damage before each use. Do not use the gas grill if the pressure regulator, hose or cylinder is broken or leaking.
- Before each operation, check the burners for dirt and remove any dirt before operating the gas grill.
- Do not ignite the gas flame with an open flame. Use only the devices piezo ignition.
- To protect against gas escaping accidentally, the cylinder valve on the gas cylinder should only be open while the gas grill is in operation. Turn off the gas supply at the gas cylinder after use.
- Make sure that the ventilation openings of the housing are not covered under any circumstances.
- Accessible parts may be very hot. Warn bystanders and keep children and pets away from the gas grill.
- While igniting or cooking, never lean over the open grill.
- Always wear protective gloves as soon as the gas grill is in operation and the temperature of the components exceeds the ambient temperature by 50 °C.
- Never leave the gas grill unattended during operation.
- In the event of a malfunction or gas leakage, immediately close the valve of the gas cylinder.
- Every time the position of the gas grill is changed, the gas cylinder valve must be closed, and the cylinder removed from the gas hose to protect the regulator and the hose.
- Close the gas supply on the gas cylinder after use.
- The lid must always be open when the burner is ignited.

MANTAINING THE GAS GRILL



Fire and explosion hazard

- The gas system may only be repaired and serviced by authorised specialist personnel. Do not make any changes to the gas grill or pressure regulator.
- Change the pressure regulator and hose after 10 years maximum, even if no external damage is noticeable. Make sure the pressure regulator is approved for the gas used and set to the correct outlet pressure (see specifications). A new hose may not be longer than 1.5 meters.

MEASURES IN CASE OF GAS ODOR

- Shut off gas to the appliance, extinguish any open flames and open the lid.
- If the gas odour continues, keep away from the appliance and call your gas supplier or your fire department.

FIRE-FIGHTING MEASURES

- Get people around you to safety! If possible, close the valve on the gas cylinder. Cool the gas cylinder with water. Pay attention to your safety. Spontaneous, explosive reignition is possible.
- In case of fire, filled pressurised gas containers should be removed from the area threatened by the fire. If this is not possible, the compressed gas containers must be kept from overheating by suitable means, like spraying with water from a protected position.
- Should a grease fire occur, try to turn off the burner and leave lid closed until the fire is out.
- **WARNING: Do not attempt to extinguish an oil or grease fire with water.** Always use the fire extinguishing devices intended for this purpose, such as grease fire extinguishers and/or fire blankets. Inform yourself in this regard separately at a specialized dealer.
- Keep away from the fire and call your fire department immediately.

FIRST AID MEASURES

What to do in case of gas inhalation

- Inhaling high gas concentrations can lead to suffocation. Possible symptoms include loss of mobility and unconsciousness. The victim does not realise that he or she is suffocating. If inhaled in low concentrations, the gas can cause dizziness, headaches, nausea, and problems with coordination.
- Move the victim to fresh air. Contact a doctor or rescue service. In case of respiratory arrest, initiate artificial respiration.

What to do in case of severe burns or scalds

- There is an acute risk of hypothermia and shock. Call the emergency services immediately!
- Immediately douse burning clothes with water or smother the flames with a thick blanket.
- In case of burns: leave clothes on the body.
- In case of scalding: remove clothing immediately.
- Cool the affected area with cold water for at least 15 minutes until the pain subsides.
- Cover the affected area with a sterile metalline towel. Apply the metalline-coated side to the injured skin and fix it loosely with a gauze bandage or a triangular cloth.
- Do not use "home remedies" such as ointments, powders, oils, disinfectants, etc.!

Measures for minor burns or scalding

- In case of burns: remove clothing only if it does not stick to the body.
- In case of scalding: remove clothing immediately.
- Cool the affected area with cold water for at least 15 minutes until the pain subsides.
- Let small burns or scalds that haven't formed blisters heal in the air, do not cover with a patch or bandage.

INSTRUCTIONS FOR TRANSPORT



Fire and explosion hazard

- If possible, do not transport the gas cylinder in vehicles in which the load compartment is not separated from the driver's cab. The driver must be aware of the potential dangers of the cargo and must know what to do in the event of an accident or emergency.
- Transport the gas cylinder upright and secured against falling over and skidding.
- Make sure that the valve of the gas bottle is closed and tight.

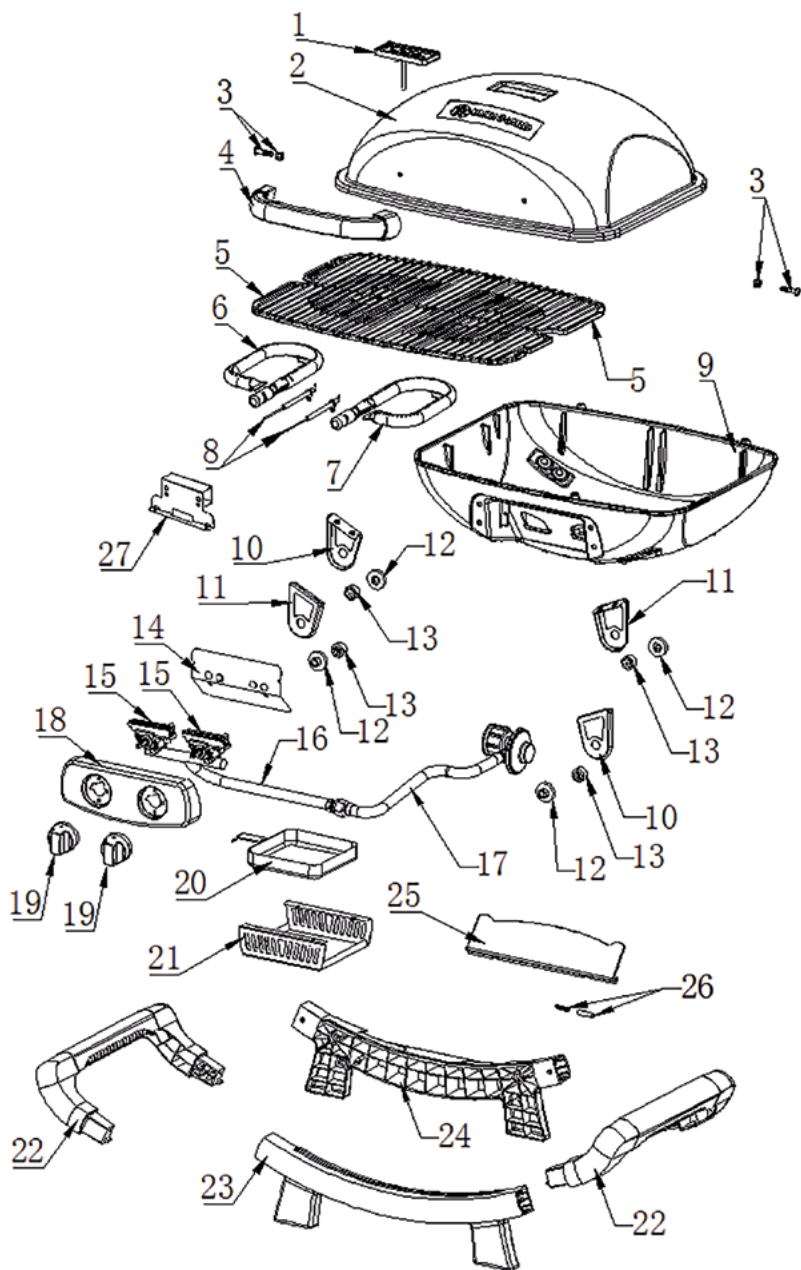
STORAGE INSTRUCTIONS



Fire and explosion hazard

- Store the gas cylinder out of reach of children.
- Keep the gas bottle away from oxidising gases and other oxidising substances.
- Escaping liquid gas is heavier than air and sinks to the bottom. Do not store the gas cylinder at home lower than ground level (for example, in the cellar, underground car park, etc.) or in unventilated places where escaping gas could accumulate.
- Protect the gas bottle from direct sunlight and other heat sources. Store the gas bottle at a temperature of less than 50 °C in a well-ventilated, shady place and protected from weather influences.
- Store the gas cylinder upright and secured against falling over.
- Do not store an extra (spare) or disconnected gas cylinder under or near this grill.
- The storage instructions also apply to empty gas cylinders. These still contain a residual amount of LPG.

EQUIPMENT DELIVERED/ DESCRIPTION OF COMPONENTS



Ref.	Description	Quantity
1	Lid thermometer	1
2	Lid	1
3	Lid hinge screw	2
4	Lid handle	1
5	Enamelled cast iron grate	2
6	Stainless steel burner (left)	1
7	Stainless steel burner (right)	1
8	Piezo ignition	2
9	Firebox (body)	1
10	Left angle bracket (body)	2
11	Right angle bracket (body)	2
12	Thermal insulation A	4
13	Thermal insulation B	4
14	Baffle (front)	1
15	Main gas valve	2
16	Main gas distributor	1
17	Gas hose	1
18	Control panel screen	1
19	Control knob (regulator)	2
20	Grease trap	1
21	Grease trap holder	1
22	Handle	2
23	Stand (front)	1
24	Stand (rear)	1
25	Warning message flap	1
26	Shaft and spring	1
27	Cross channel	1

ATTACHMENTS AND FASTENERS

A



B



C



D



Ex2



Fx2



Gx2



H



Ix4



Jx2



Kx2



ASSEMBLING THE GAS GRILL



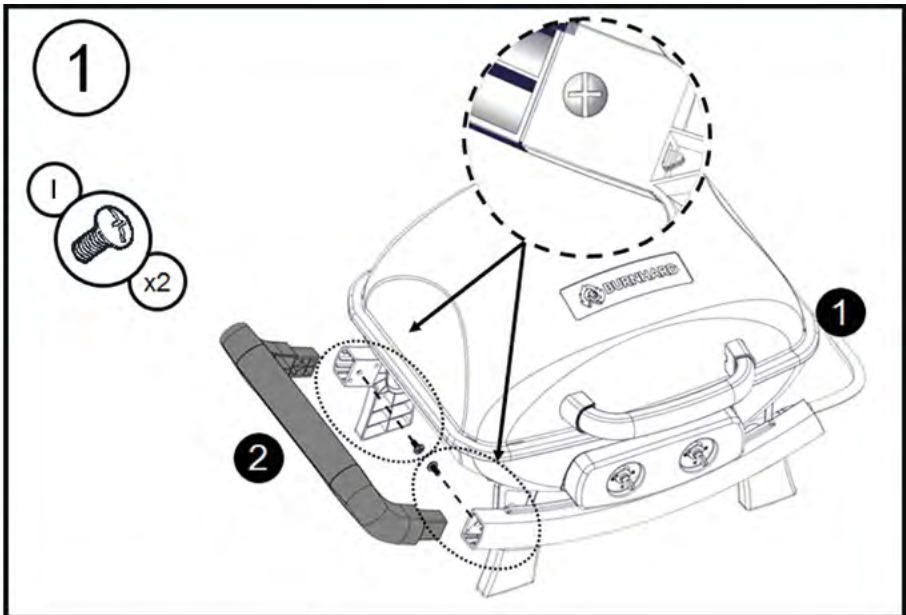
Danger of injury

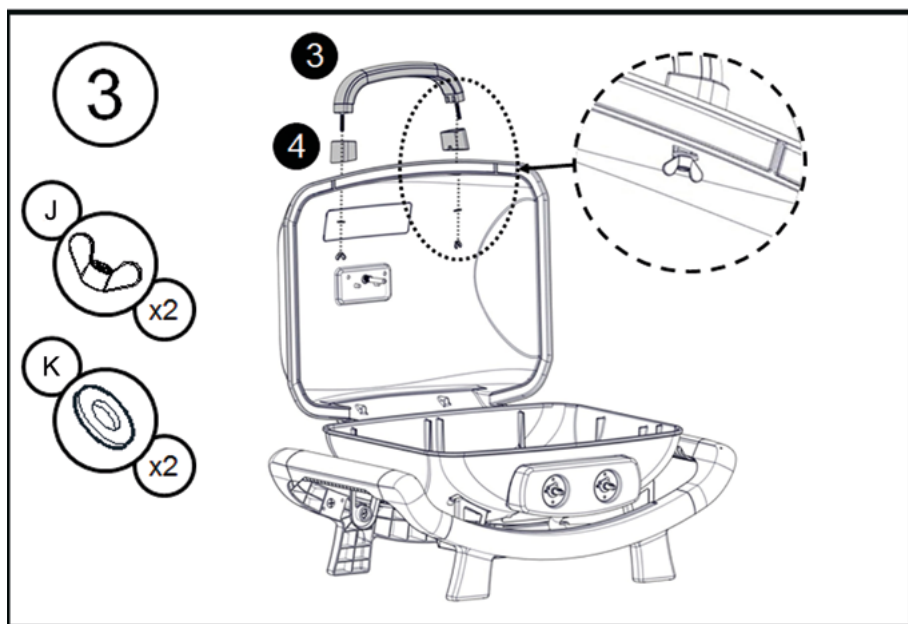
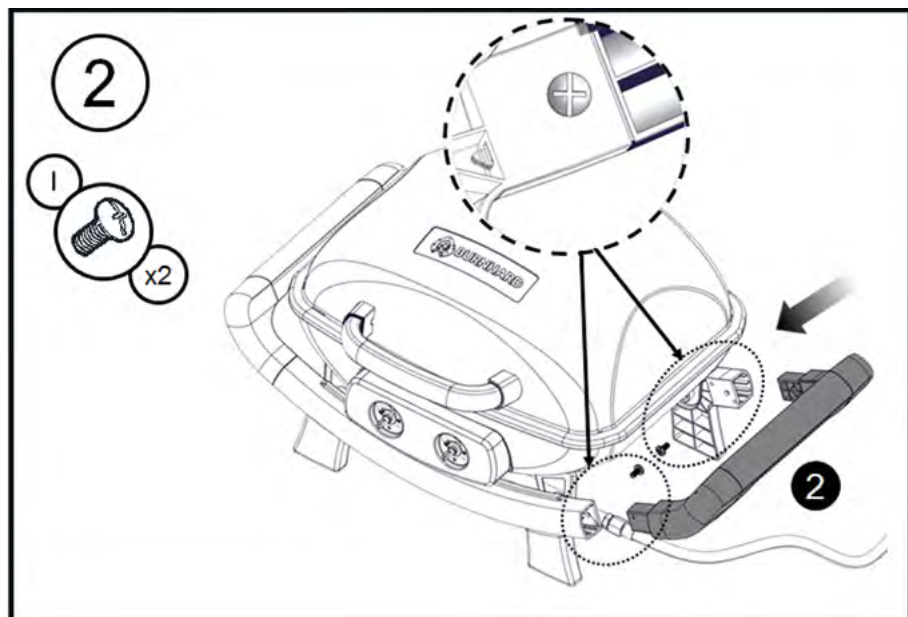
WARNING: Make sure to assemble the grill according to the following instructions. Failure to follow these instructions may result in serious bodily injury or damage to property. Contact our customer service if you have questions about assembling or using the unit.

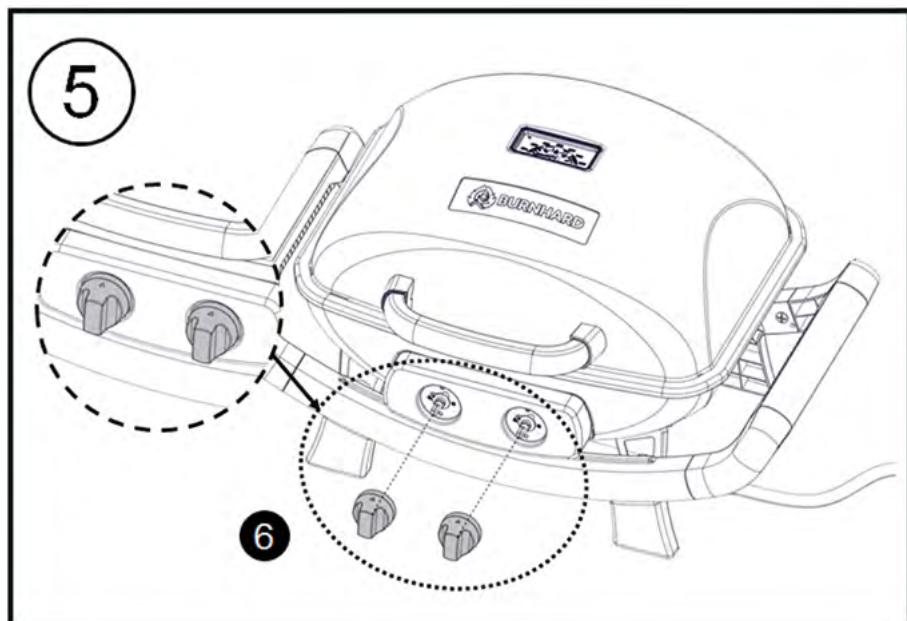
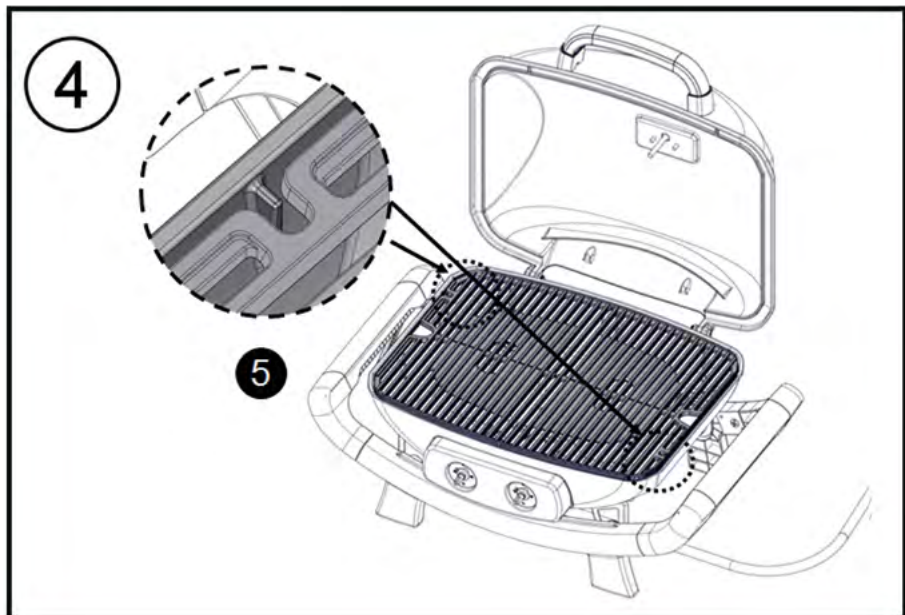
The gas grill may have some sharp edges. Wear safety gloves during assembly to prevent cuts.

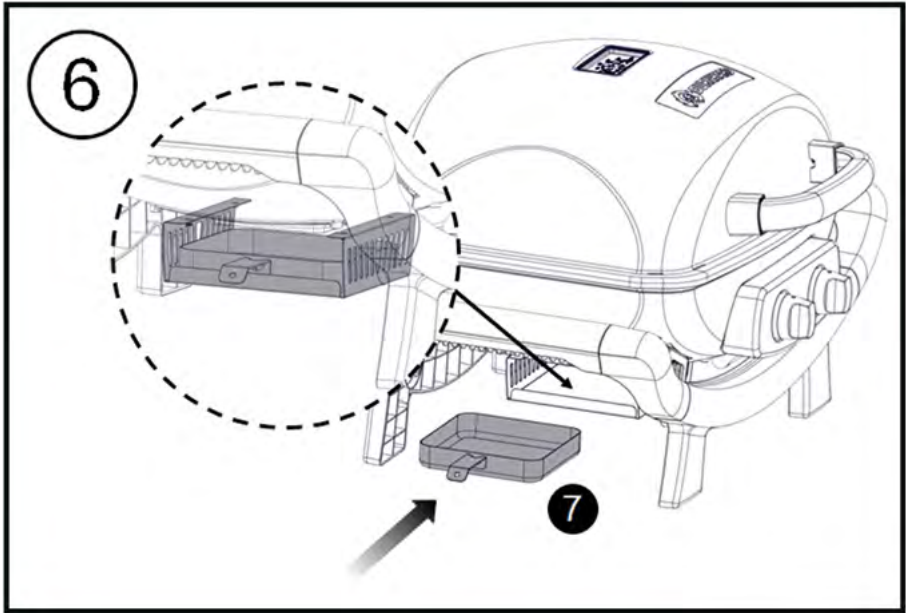
Before starting to assemble the grill, remove all packaging materials and protective wrappings from the various components.

Check all components, screws, and connections after assembly. Make sure that all cables are correctly installed and that the back on the back of the control panel are secure.









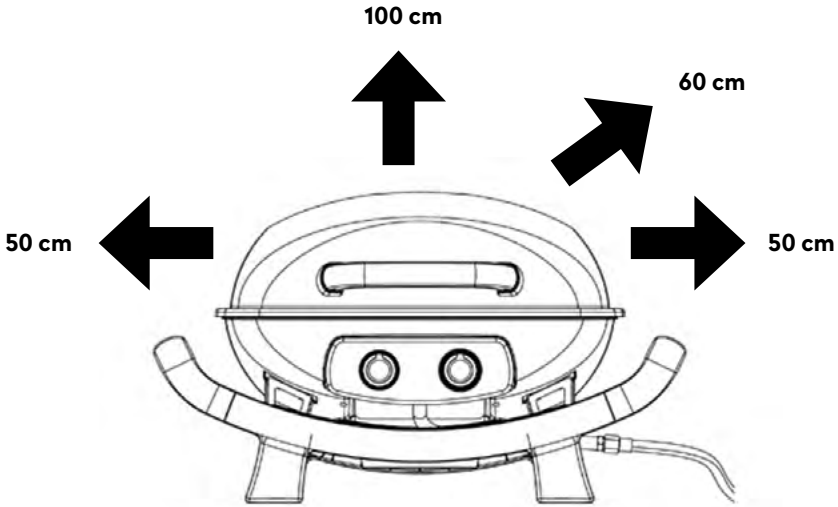
WARNING: The grill radiates heat. Never place the grill next to glass windows, walls, plants, etc.

The minimum distance to any kind of object is:

Back: 60 cm

Sides: 50 cm

Top: 100 cm



CONNECTING THE GAS CYLINDER

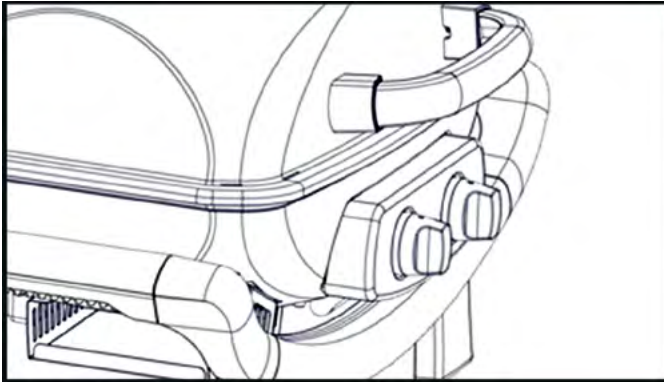


Fire and explosion hazard

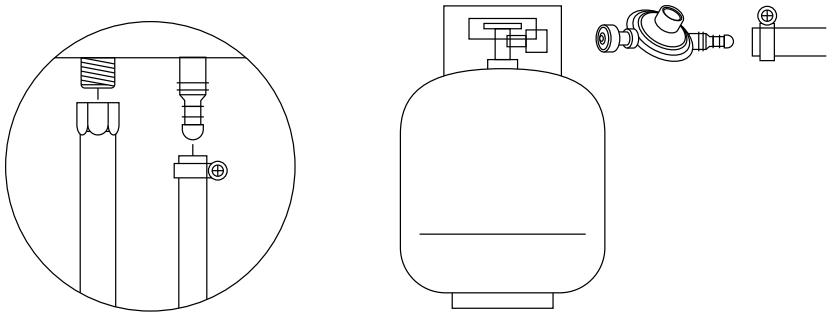
WARNING: Never connect new or not completely empty gas cylinders if there are ignition sources in the immediate vicinity. Do not smoke. The following parts are included. They comply with the applicable standard of the country in which the gas grill is supplied:

- Gas hose (pre-attached): CE-approved gas hose of appropriate length (max. 1.5 m), allowing for kink-free attachment.
- Pressure regulator (pre-attached to gas hose): non-adjustable CE-approved pressure regulator in compliance with DIN EN 16129, max. 1.5 kg/h, operating pressure 50 mbar (GER); fits conventional gas cylinders.

1. Make sure that both knobs are set to "OFF".

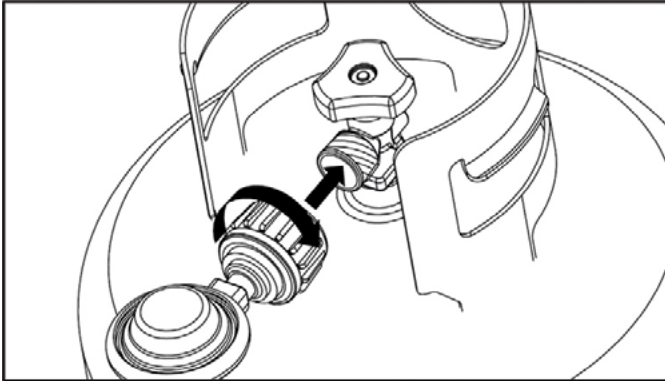


2. Remove the protective cap on the gas grill. Screw the union nut at the end of the gas hose onto the screw connection on the gas grill. Use your hand to tighten the union nut. Do not use a wrench or other tool, as this could damage the gas seal.



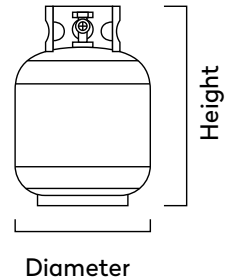
3. Place the gas cylinder on a level, non-flammable surface next to the grill.
4. Screw the union nut on the gas hose onto the pressure regulator. Use a wrench to tighten the connection.

5. Screw the union nut on the pressure regulator onto the gas cylinder.
Use your hand to tighten the connection.



PERMITTED GAS CYLINDER SIZES

- 5 kg (max. height 420 mm, max. diameter 200 mm)
- 8 kg (max. height 505 mm, max. diameter 229 mm)
- 11 kg (max. height 600 mm, max. diameter 300 mm)



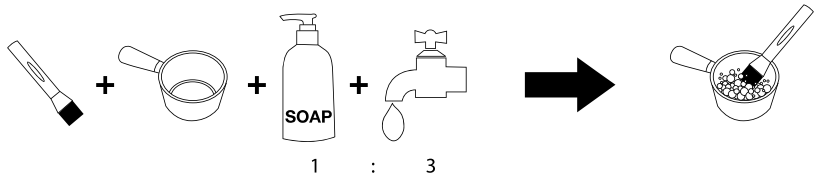
Fire and explosion hazard due to damage to the gas hose

WARNING: When placing the gas hose, ensure that the following requirements are met:

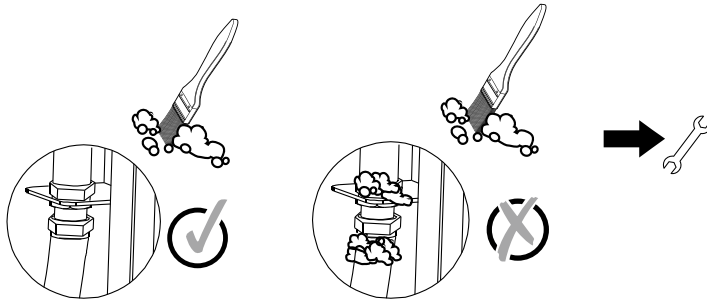
- The gas hose does not touch any hot surfaces.
- The gas hose does not run along sharp edges and corners.
- No hot grease can drip onto the gas hose.
- The gas hose is not twisted at any point.

LEAK TEST

- Spray all connections with a commercially available leak detection spray or use a brush to coat them with soapy water (mixing ratio of soap to water 1:3).



- Open the gas cylinder valve. Bubbles will appear on all leaking points.



- Close the valve again.
- Tighten the nuts on both sides by hand again and repeat the leak test. If you still notice bubbles, close the gas valve and consult a specialist dealer.

Repeat the leak test every time you change the gas cylinder.

ENERGY SAVING TIPS

1. Turn the grill off as soon as you are done grilling.
2. Preheat the grill with the lid closed for only 10-15 minutes (except for the first use).
3. You do not need to preheat the grill longer than specified.



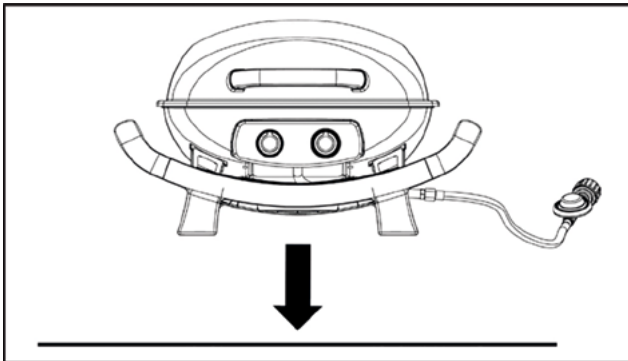
WARNING: Check the gas connections for breakages, wear or tear before use. Should you notice any of these, do not use the grill until the issue has been resolved.

When replacing or unscrewing the gas cylinder, make sure there are no fire sources such as candles, electrical appliances, or cigarettes within reach. Always check to ensure the cylinder is properly closed.

OPERATING THE GAS GRILL

WARNING: Never switch the grill on with the lid closed.

Only place the grill on a level, non-flammable surface.



Before you use the gas grill for the first time, you should definitely first wipe the surface of the lid and the outer parts of the combustion chamber with a damp cloth. This will prevent any residues from the production process from burning in.

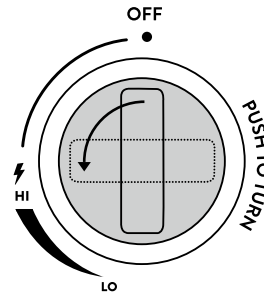
WARNING: Before operating the gas grill, check that all burners are properly seated on their respective nozzles and that the corresponding cables are exposed underneath. If this is not the case, loosen all screws with a screwdriver, remove the burners and re-position them on the nozzles. Then fasten them again with the screws.

Before grilling for the first time, allow it to burn for 45 minutes without food. Preservation residues are removed in this way. You need not worry if it results in a slight odor. This is harmless. Make sure the grill is adequately ventilated. Scrub the cast iron grides with a stainless-steel brush afterwards.

The colour inside the gas grill can change slightly. This is a natural process.

IGNITING THE GAS GRILL

1. Open the grill lid.
2. Turn all control knobs clockwise to the “OFF” position.
3. Connect the pressure regulator to the gas cylinder.
4. Open the gas cylinder valve and use a leak detection spray or soapy water to check for leaks between the gas pressure regulator and the gas cylinder.
5. You can light the burners separately.
6. Press and hold down one of the knobs while turning it anticlockwise to the “HI” position. You will hear a “click” sound and the burner should ignite. If it does not ignite right away, repeat this step 3 to 4 times.
7. **WARNING:** If the burner does not ignite after repeated attempts, turn



the knob clockwise to the “OFF” position and close the gas cylinder valve. Wait 5 minutes and then start again from step 4.

8. Once you have ignited the burner, repeat steps 6 and 7 with the other knob to ignite the second burner.
9. Adjust the heat by turning the control knob to the desired setting between the highest (“HI”) and lowest (“LO”) levels.

SWITCHING OFF THE GAS GRILL

1. To turn off the grill, close the gas cylinder valve.
2. Push all the knobs and turn them clockwise to the "OFF" position.

CLEANING THE GAS GRILL



Fire and explosion hazard

- Do not use any flammable cleaning agents.
- Remove the gas cylinder before cleaning the gas grill.
- Wait until the grill has cooled down completely before cleaning.
- Clean the grill after each use.
- Remove the grease trap and dispose the grease in an environmentally responsible way.
- Wipe the cast aluminium and plastic parts using a wet cloth or clean it with hot water. If necessary, use a mild detergent. Rinse with water and allow the gas grill to dry completely before the next use.
- Use a brush to remove food particles from the burners.
- If in exceptional cases one of the nozzles is blocked, use a nozzle needle to clean it.
- If in exceptional cases the Venturi tube (gas-mixing pipe) is blocked, use a needle or pipe cleaner to clean it.

Recommended equipment: Stainless steel grill brush, soft cotton cloth (no microfiber), sponge, wood scraper, bucket, suitable grill cleaner (for interior), mild dishwashing detergent, wire sponge (pot sponge)/steel wool if necessary, protective goggles, disposable gloves, splash protection for the upper body (apron).

CLEANING AFTER EVERY USE

To make your grill ready for the next use, you should let it burn out after each use (without food). Residue and grease on the grates can burn off and simply be brushed off afterwards.

1. Close the lid and set the burners to „HI“.
2. Let it burn freely for 15 to 30 minutes until no more smoke comes out of the grill.
3. Close the gas cylinder valve and turn the control knobs to the “OFF” position.
4. Open the grill slowly (beware of emanating heat) and use a stainless steel brush to clean the grides.

NOTE: Brass brushes are very soft and therefore rather unsuited for cast iron and stainless steel grates. They can also stain, promoting flash rust.

When the grill is completely cooled, empty and clean the grease drip tray.

CLEANING AND REPLACING THE STAINLESS-STEEL BURNERS



WARNING: Disconnect the gas hose and the gas cylinder before removing the burners.

1. Use a Phillips screwdriver to loosen all screws.
2. Carefully remove the burner rods from the firebox and unscrew the ignitions.
3. Use a metal brush to scrub the burners and remove burned-in liquids and flash rust. You can use a metallic spatula to remove any particularly tough stains.
4. Clean any clogged flame openings using a thin metallic needle (e.g. paper clip or sewing needle). Never use wooden toothpicks. These can break and clog the opening.
5. If in exceptional cases the venturi tube (gas mixing tube) is blocked, it must be cleaned with a needle or pipe cleaner.
6. Screw the ignitions back on the burners. Carefully insert the stainless-steel burners into the burner valves. Make sure that the nozzle tip snaps into the Venturi tube.
7. Fasten the screws back into the threads in the firebox.

CLEANING OF THE INTERIOR

To clean the inside of your grill, first remove the grill grates. Empty and clean the grease drip tray and remove the stainless steel burners as described under **CLEANING AND REPLACING THE STAINLESS STEEL BURNERS**.

1. Rinse the interior of your grill with water (e.g. with a watering can).
WARNING: Make sure that no water gets into the gas nozzles.
2. Apply a suitable cleaning agent for grill chambers (grill cleaner or dishwashing detergent) to the inside of your grill and leave it to work for the time specified by the manufacturer. **WARNING:** Do not exceed the recommended exposure time of the cleaner used. Otherwise, the material may become discolored or damaged.
3. Dissolve persistent dirt inside your grill with a sponge or a wooden scraper.
4. Rinse your grill thoroughly with water again, let it dry completely.
5. Put the removed parts back in place.

CLEANING OF THE EXTERIOR

Clean the outside of your grill with a soft cotton cloth, warm water and mild dishwashing detergent.

WARNING: Do not use a cloth made of microfiber to clean the outer surfaces - it will scratch the material.

MAINTENANCE OF THE CAST IRON GRIDS

The grids are enameled. This layer protects against rust and prevents food from sticking to the grids. Despite this protective layer, the grids can absorb and release grease and moisture. It is therefore advisable to let the grids burn-in as well.

BURNING-IN THE GRIDS

Cast iron grids must be given some time to burn in to protect the metal from rust and enable a nonstick surface. The burn-in process of cast iron can be performed in 3 simple steps:

1. Clean the cast iron grids with warm soapy water, rinse well, and wipe dry.
2. Grease the grids completely. Use an unrefined oil or fat with a low smoke point.
WARNING: Never use olive oil or whey products - these become bitter when burned, have an unpleasant smell and cause heavy smoke.
3. Place the grids on the grill and burn in for 45 minutes at the highest temperature with the lid closed. As a result, the fat is permanently burned into the iron and it creates a protective patina.

REGULAR MAINTENANCE

After grilling, you should prepare the grill for the next use. Let the grill burn freely at maximum heat with the lid closed to burn up any residues on the grids and then brush them off.

Follow the procedure below to do this:

1. Remove all grilled food from the grill and set the grill to maximum heat with the lid closed. Let it burn freely for 15 to 30 minutes until no more smoke comes out of the grill. For tough stains, turn the cast iron grides with the used side facing the bottom.
2. Close the gas cylinder valve (rotate to OFF) and turn the control knobs to the "OFF" position.
3. Next, use a stainless steel brush to clean the grill. Make sure to wear grilling gloves or potholders since the grill is still very hot.
4. Put some lard, rapeseed or sunflower oil on a cloth and rub it on the grates to prevent rust.

It is recommended that you clean the dirty spots on the edge of the cast iron grides separately every 2-3 times you use the grill. Here, you should first let the grill burn freely and then clean it using a wire brush. To clean the dirty spots on the edges, remove the grides from the grill and scrub them carefully under warm water (no detergent) using a wire sponge (pot sponge). Afterwards, use a cloth to dry them thoroughly, apply some oil, and return them back into the grill.

If the grids show signs of flash rust, scrub the rusty surfaces with steel wool until you have completely removed all the rust. Next, wash the grids with water, use a cloth to dry them thoroughly, allow to dry completely, apply some oil, and repeat the burning-in process.

If possible, store the cast iron grids in a dry place during winter.

General cleaning of the grill should be done every 3-4 months. You should let the grease residues burn, empty the grease trap and grids every time you use the grill.

TROUBLESHOOTING

Problem	Possible cause	Solution
Burner won't ignite	Gas cylinder is empty	Connect new gas cylinder
	Faulty pressure regulator	Have the pressure regulator checked by a specialist dealer
	Foreign debris in burner	Clean the burner
	Foreign debris in the ignition system or hose	Clean the ignition and hose
	No ignition spark	Replace the piezo ignition
	Nozzle defective (if the burners still do not ignite despite the previous recommendations)	Please contact our customer service to obtain a replacement
Small flame / little heat or flash fire in the burner (popping or hissing noise)	Foreign debris in burner	Clean the ignition and burner
	The burner is not positioned correctly	Remove the burner and reposition it

STORING THE GAS GRILL

- Store the gas grill in a dry room protected from frost. Close the grill hood and cover the unit to protect it from dirt and damage.
- A cover protects your grill from the weather such as rain, hail, snow, wind and frost all year round.
- Always close the gas cylinder valve and keep it out of the reach of children.
- Bring the cast iron into the house/flat during the winter season to prevent rust.
- Also observe the instructions for storage in the SAFETY INSTRUCTIONS section.

CUSTOMER SERVICE

In principle, our products have a legal warranty duty of 2 years. Further claims can only be processed in conjunction with a proof of purchase. Wearing parts exclude any warranty claims, when usual abrasion has occurred. The durability is determined by the respective handling and use of the products and is thus variable.

For questions concerning handling and functionality of our products, please contact our customer-service:

Free hotline for Germany/Austria only: 0800 270 70 27

From other EU countries: +49 211 - 749 55 10*

*Different costs may apply

E-Mail: service@burnhard.de

Internet: www.burnhard.de

DISPOSAL/RECYCLING



Our products are manufactured with the highest degree of care and are designed for a long durability. Regular maintenance and cleaning help to prolong durability. If the device is defective and cannot be repaired, it must not be disposed at home.

The product and its packaging must be disposed of in accordance with local regulations. Contact your local waste disposal company if necessary.

DECLARATION OF CONFORMITY

The Springlane GmbH hereby declares that this product conforms to the basic CE requirements as of the day of publication. The full declaration of conformity can be found at www.burnhard.de.

IMPRESSUM

Aufbau- und Bedienungsanleitung tragbarer 2-Brenner Gasgrill WAYNE

Art-Nr.: 943294 (DE)

Druck- und Satzfehler vorbehalten.

Copyright © BURNHARD c/o Springlane GmbH

Reisholzer Werftstraße 25a

40589 Düsseldorf, Germany

Telefon: +49 (0)211 749 55 10

Telefax: +49 (0)211 749 55 11 0

E-Mail: info@burnhard.de

Internet: www.burnhard.de

SERVICE-HOTLINE

Bei Fragen zum Gebrauch des Gerätes
wende dich bitte an unseren Kundendienst.

Kostenlose Hotline für Deutschland/Österreich:

Free hotline for Germany/Austria:

0800 270 70 27

From other EU countries: +49 211 - 749 55 10*

*Different costs may apply.

E-Mail: service@burnhard.de



BURNHARD