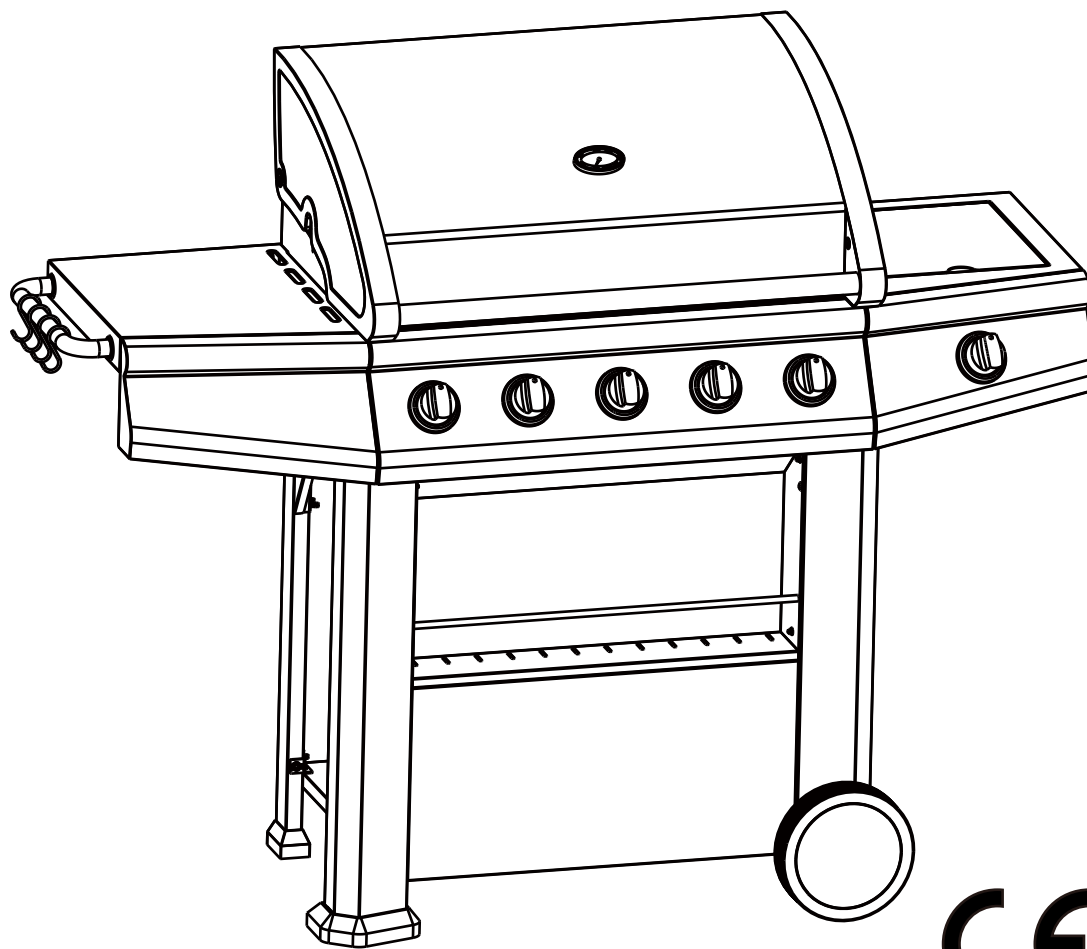




## **5+1 Gas Barbecue User Manual**

**Product code : SRGG51112**



**SAFETY INSTRUCTIONS TESTED IN ACCORDANCE WITH BS EN498:2012 and  
BS EN 484:1998 STANDARD**






**Manufactured by:**

**SHINERICH INDUSTRIAL LTD.**

8/F, NOBLE CENTER NO.1006, 3<sup>RD</sup> FUZHONG RD.,  
FUTIAN DISTRICT, SHENZHEN, CHINA

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**PRIOR TO USE:**

-  Read the instructions before using the appliance.
-  Use outdoors only.
-  Do not move the appliance during use
-  Do not modify the appliance.
-  Parts sealed by the manufacturer or his agent must not be altered by the user.

**DANGER:**

If you smell gas:

1. Shut off gas supply to appliance.
2. Extinguish any open flame, avoid using any electrical appliance.
3. Open lid and ventilate the area.
4. Check gas connections with soap solution.
5. If odor still exists, immediately contact your gas supplier or fire department.



**IMPORTANT:**

Hazardous fire or explosion may result if these instructions are ignored.

It is the user's responsibility to see that this barbecue is properly assembled, installed, and taken care of. Failure to follow instructions in this manual could result in serious bodily injury and/or property damage.

Any modification of the appliance, misuse, or failure to follow the instructions may be dangerous and will invalidate your warranty.

 **WARNING:**

-  Accessible parts may be very hot. Keep young children away.
-  This appliance must be kept away from flammable materials during use.


**Please keep this manual for future reference**

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# 1. Information

<b>SUPPLIED BY:</b>		Shinerich Industrial Ltd. 8/F, Noble Center No.1006, 3rd Fuzhong Road Futian District, Shenzhen, China							
<b>Product Name</b>		OUTDOOR GAS BBQ		<b>Model No.</b> SRGG51111/SRGG51112					
<b>PIN Number</b>		0359CL1089		$\Sigma$ Qn 19.6 kW(1401g/h)					
<b>Main burners <math>\Sigma</math>Qn :</b>		16.1 kW(1151g/h)		<b>Side burner</b> 3.5 kW (250 g/h)					
<b>Country</b>		<b>Category</b>		<b>Injector Size (Main Burner)</b>		<b>Injector Size (Side Burner)</b>		<b>Gas &amp; Pressure</b>	
<input type="checkbox"/> AT <input type="checkbox"/> CH <input type="checkbox"/> DE <input type="checkbox"/> SK		I <sub>3B/P(50)</sub>		0.76 mm		0.79 mm		G30 Butane and G31 Propane at 50mbar	
<input type="checkbox"/> BE <input type="checkbox"/> CY <input type="checkbox"/> DK <input type="checkbox"/> EE <input type="checkbox"/> FR <input type="checkbox"/> FI <input type="checkbox"/> HU <input type="checkbox"/> IT <input type="checkbox"/> LT <input type="checkbox"/> NL <input type="checkbox"/> NO <input type="checkbox"/> SE <input type="checkbox"/> SI <input type="checkbox"/> SK <input type="checkbox"/> RO <input type="checkbox"/> HR <input type="checkbox"/> TR <input type="checkbox"/> BG <input type="checkbox"/> IS <input type="checkbox"/> LU <input type="checkbox"/> MT		I <sub>3B/P(30)</sub>		0.87 mm		0.90 mm		G30 Butane and G31 Propane at 30mbar	
<input type="checkbox"/> BE <input type="checkbox"/> CH <input type="checkbox"/> CY <input type="checkbox"/> CZ <input type="checkbox"/> ES <input type="checkbox"/> FR <input type="checkbox"/> GB <input type="checkbox"/> GR <input type="checkbox"/> IE <input type="checkbox"/> IT <input type="checkbox"/> LT <input type="checkbox"/> LU <input type="checkbox"/> LV <input type="checkbox"/> PT <input type="checkbox"/> SK <input type="checkbox"/> SI		I <sub>3+(28-30/37)</sub>		0.87 mm		0.90 mm		G30 Butane at 28-30 mbar and G31 Propane at 37mbar	
<p><b>⚠ CAUTION :</b>  <b>USE OUTDOORS ONLY. If stored indoors, detach and leave cylinder outdoors.</b>  <b>Read the instructions before using the appliance.</b>  <b>Minimum clearance from side and back of unit to combustible construction: 100cm.</b>  <b>WARNING: Accessible parts may be very hot. Keep young children away.</b></p>									
<b>MADE IN CHINA</b>									

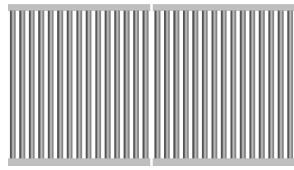


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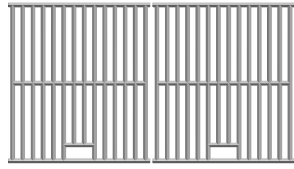
## 2. Safety instructions

- ⚠ Leak test all connections after each tank refilled or first use after a long period, by which the method is described in the “Operating instructions” part.
- ⚠ This Barbecue is NOT for commercial use.
- ⚠ Never use an LP gas tank with damaged body, valve, collar, or footing.
- ⚠ Do not store a spare LP gas tank under or near this appliance.
- ⚠ The use of alcohol, prescription or non-prescription drugs may impair the ability to properly assemble or safely operate the appliance.
- ⚠ Never use charcoal, lighter fluid, lava rocks, gasoline, kerosene, or alcohol within this product.
- ⚠ Do not store or use gasoline or other flammable liquids or vapors within 25 feet (7.6m) from this appliance.
- ⚠ Minimum clearance from sides and back of unit to combustible construction: 3 feet from side and 3 feet from back. Do not use this appliance under overhead combustible surface.
- ⚠ Do not use the barbecue unless it’s completely assembled and all parts are securely fastened and tightened.
- ⚠ This barbecue should be thoroughly cleaned and inspected on a regular basis, clean and inspect the hose before each use of the appliance. If there is evidence of abrasion, wear, cuts or leaks, the hose must be replaced prior to the appliance being operated.
- ⚠ Use only factory authorized parts. The use of any part that is not factory authorized is dangerous. This may also void your warranty.
- ⚠ When cooking, fire extinguishing materials shall be readily accessible. In the event of an oil grease fire, do not attempt to extinguish with water. Use type B or type C dry chemical fire extinguisher or smother with dirt, sand or baking soda.
- ⚠ Operate on solid ground only, do not install or use in/on boats or recreational vehicles.
- ⚠ Do not leave a lit barbecue unattended, especially keep children and pets away from barbecue at all times.
- ⚠ Do not move the appliance during use.
- ⚠ Always open barbecue lid carefully and slowly as heat and steam trapped within barbecue can severely burn you.
- ⚠ Move gas hoses as far away as possible from hot surface and dripping hot grease.
- ⚠ Keep all electrical cords away from a hot barbecue.
- ⚠ Turn off the gas supply at the gas cylinder after use.
- ⚠ Never cover the entire cooking area.
- ⚠ Never obstruct the ventilation openings of the container compartment.
- ⚠ When handling particularly hot components, protective gloves should be used.

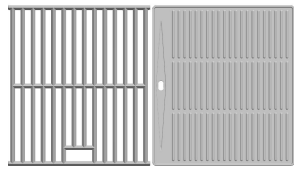
# EXPLODED VIEW



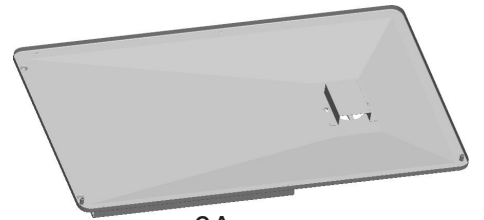
3A



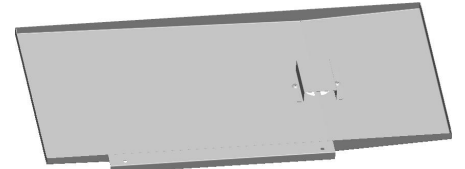
3B



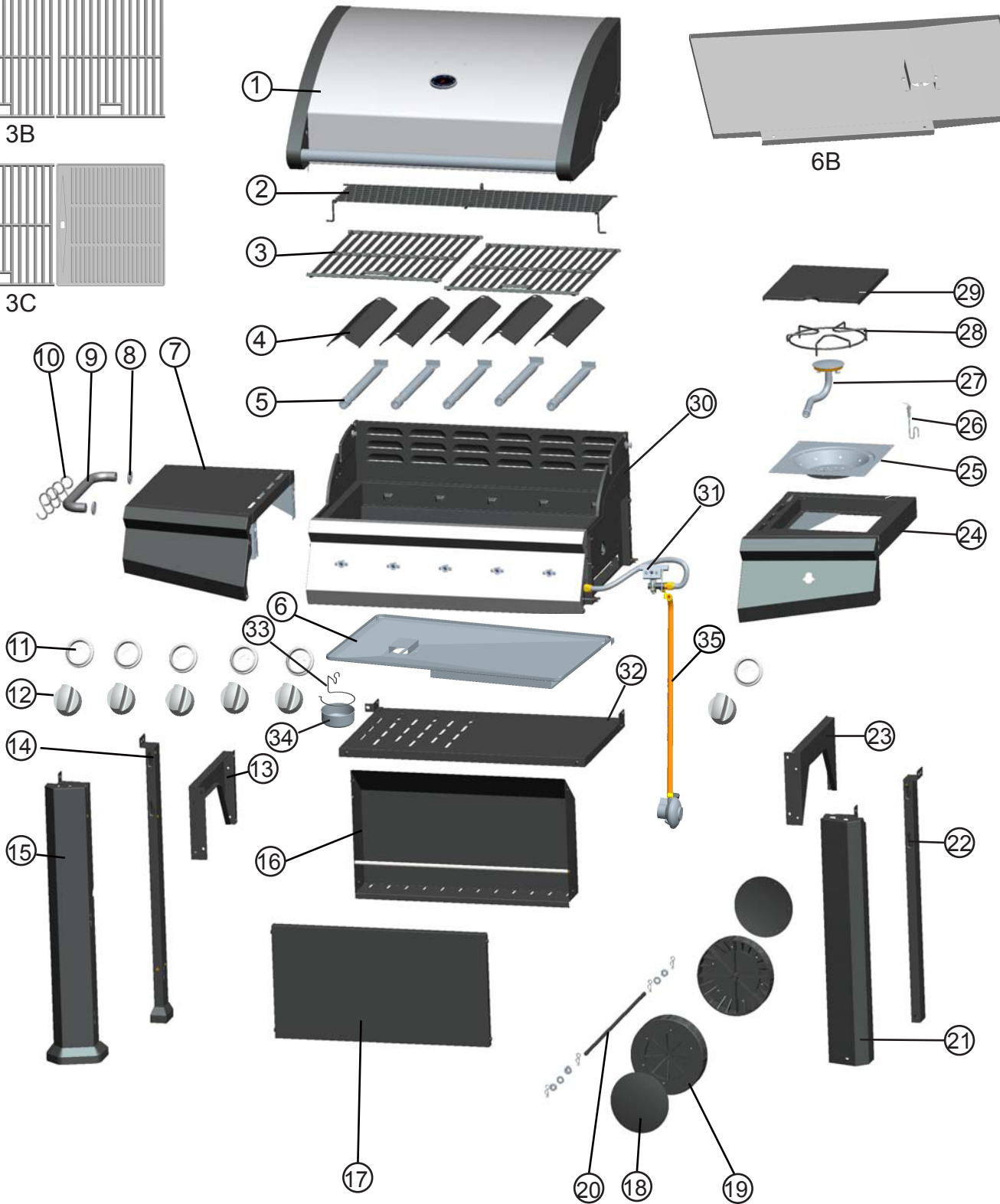
3C



6A





6B











# PARTS LIST

Part #	Description	Qty
1	Lid	1
2	Warming rack	1
3	Cooking grate	2
4	Flame tamer	5
5	Main burner	5
6	Grease tray	1
7	Left side shelf	1
8	Side shelf handle bezel	2
9	Side shelf handle	1
10	Towel hooks	4
11	Control knob bezel	6
12	Control knob	6
13	Left transom	1
14	Rear left pole	1
15	Front left pole	1
16	Condiment shelf	1
17	Lower front panel	1
18	Wheel cap	2
19	Wheel	2
20	Axle	1
21	Front right pole	1
22	Rear right pole	1
23	Right transom	1
24	Right side shelf	1
25	Right side burner bowl	1
26	Ignition pin	1
27	Right side burner	1
28	Right side burner rack	1
29	Right burner lid	1
30	Grill body	1
31	Side burner valve	1
32	Bottom panel	1
33	Grease cup hanger	1
34	Grease cup	1
35	Regulator&gas hose	1

## TOOLS REQUIRED

Phillips Head Screwdriver (Not included)	
Adjustable Wrench (Not included)	

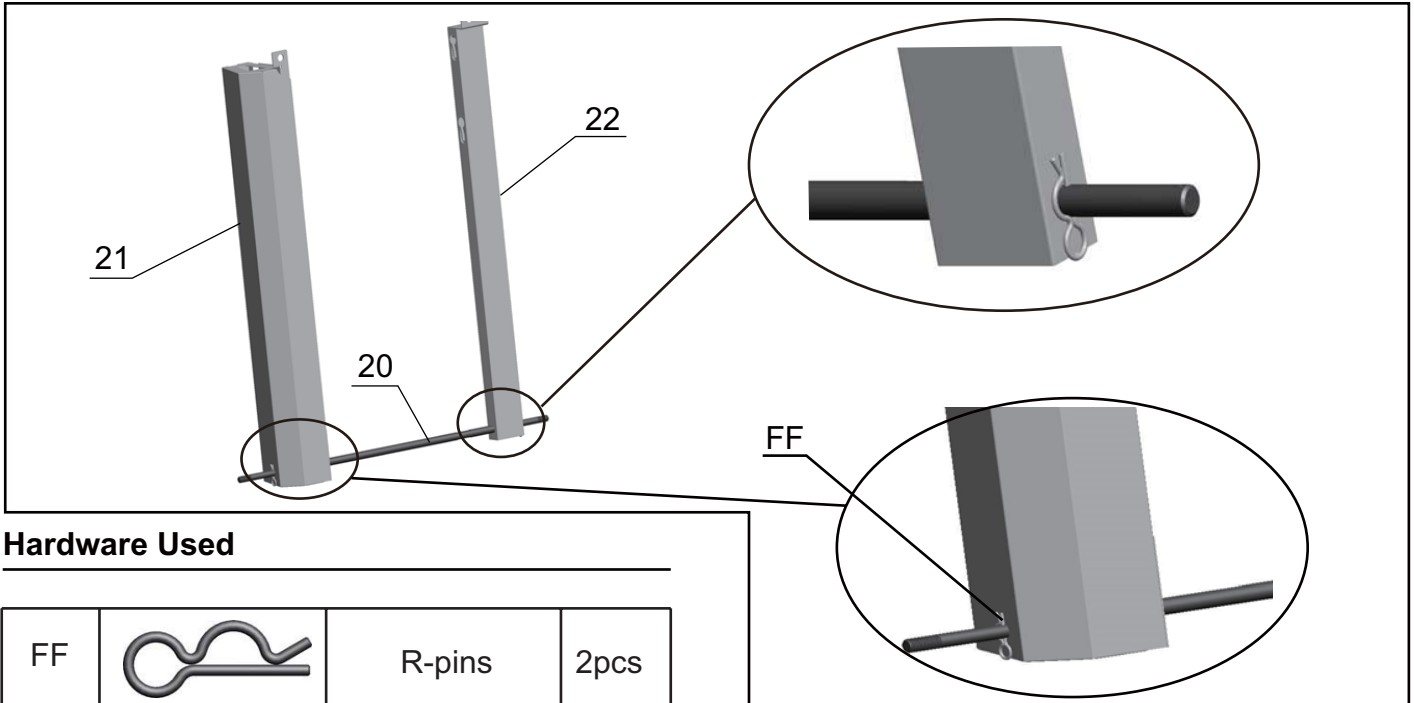
## HARDWARE

Hardware #	Description	Picture	Qty
AA	M5 x 12 wing bolts		15
BB	M6 x 12 wing bolts		2
CC	M5 x 12 bolts		6
DD	D5 washers		4
EE	D10 washers		2
FF	R-pins		4
GG	PP washer		1
HH	M10 nuts		2


# ASSEMBLY INSTRUCTIONS

## STEP 1

Insert the axle (#20) through the front right pole (#21) and rear right pole (#22), secure them with (2) R-pins (FF).



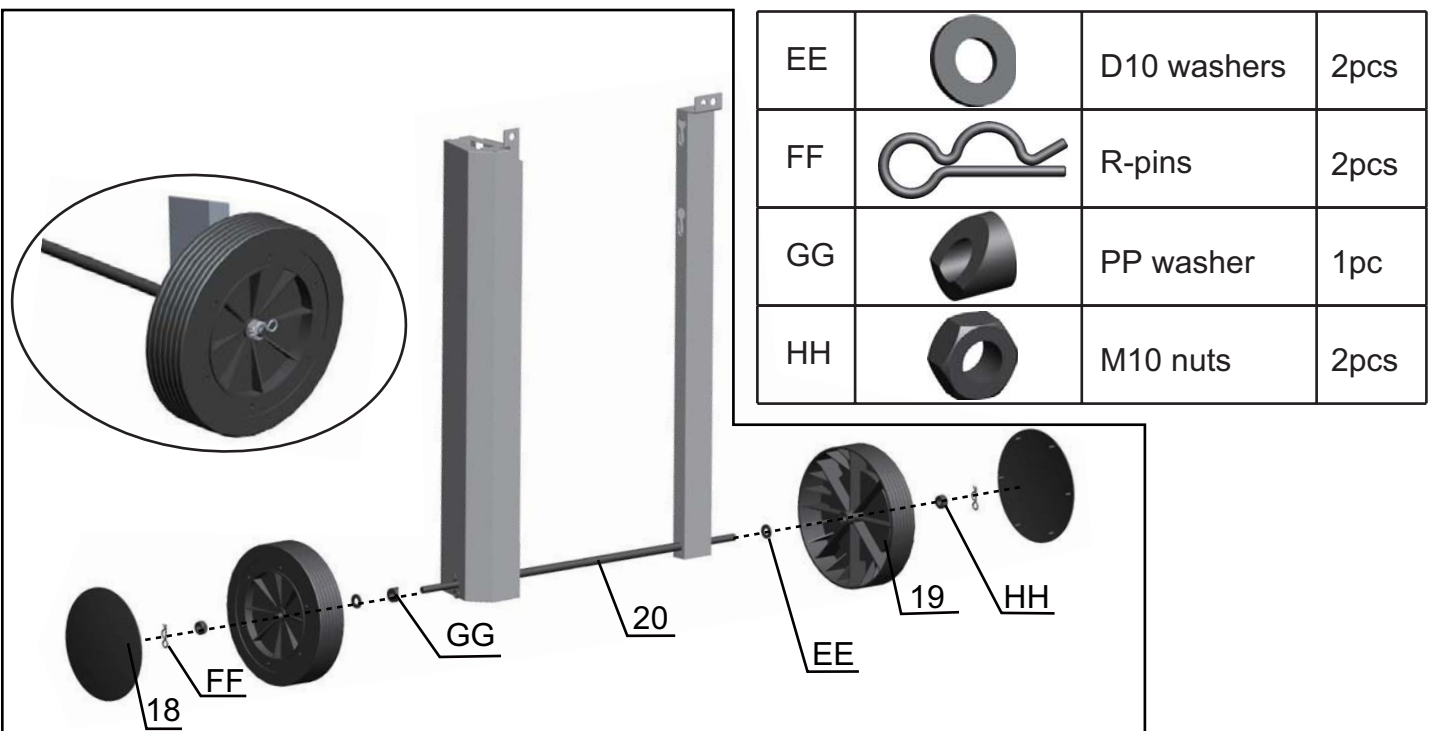
### Hardware Used





FF		R-pins	2pcs
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## STEP 2

Attach (1) PP washer (GG), (2) D10 washers (EE), (2) wheels (#19), (2) M10 nuts (HH), (2) R-pins (FF) and (2) wheel caps (#18) to the axle (#20) and secure them in turn as illustrated.

### Hardware Used

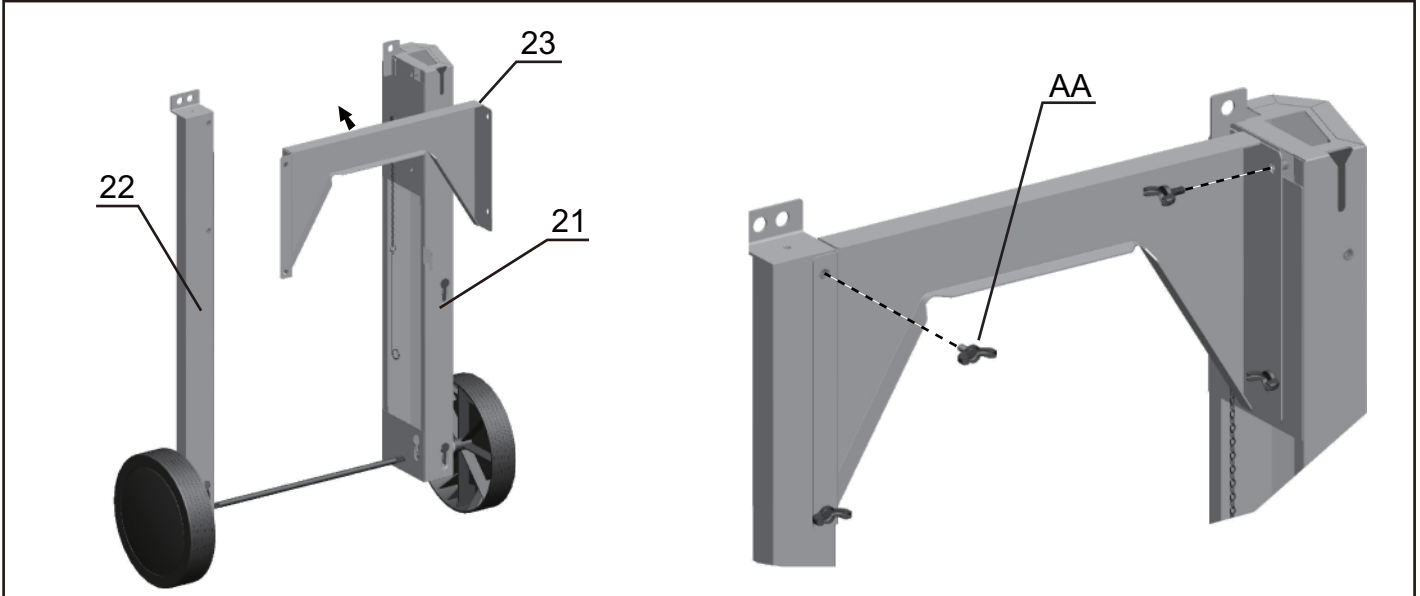


EE		D10 washers	2pcs
FF		R-pins	2pcs
GG		PP washer	1pc
HH		M10 nuts	2pcs


# ASSEMBLY INSTRUCTIONS

## STEP 3

Attach right transom (#23) to front right pole (#21) and rear right pole (#22), fix them with (4) M5 x 12 wing bolts (AA).

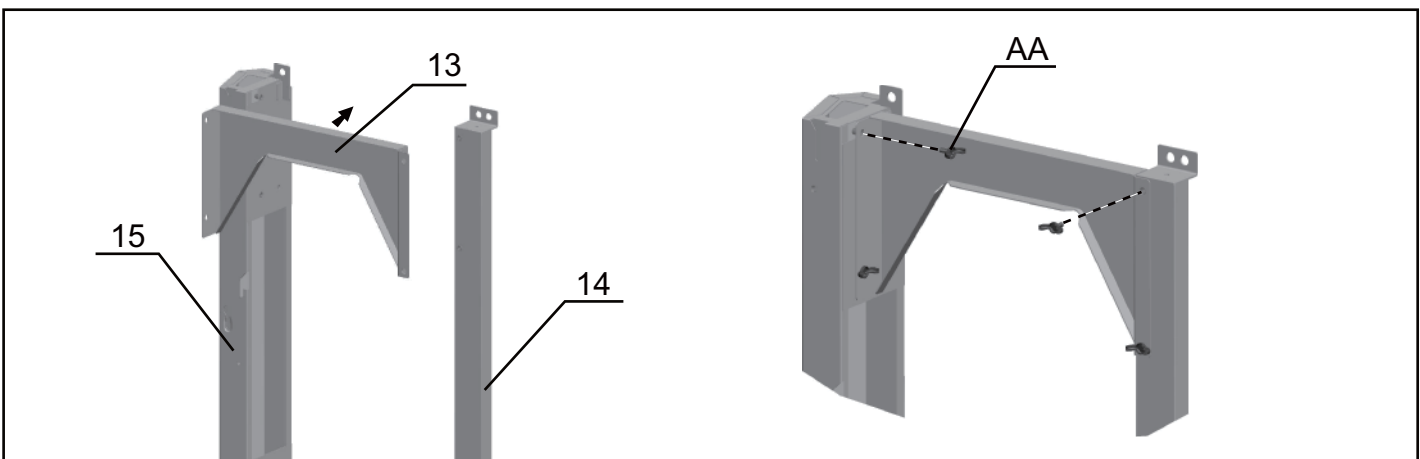


### Hardware Used


AA		M5 x 12 wing bolt	4pcs
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## STEP 4

Attach left transom (#13) to front left pole (#15) and rear left pole (#14), fix them with (4) M5 x 12 wing bolts (AA).



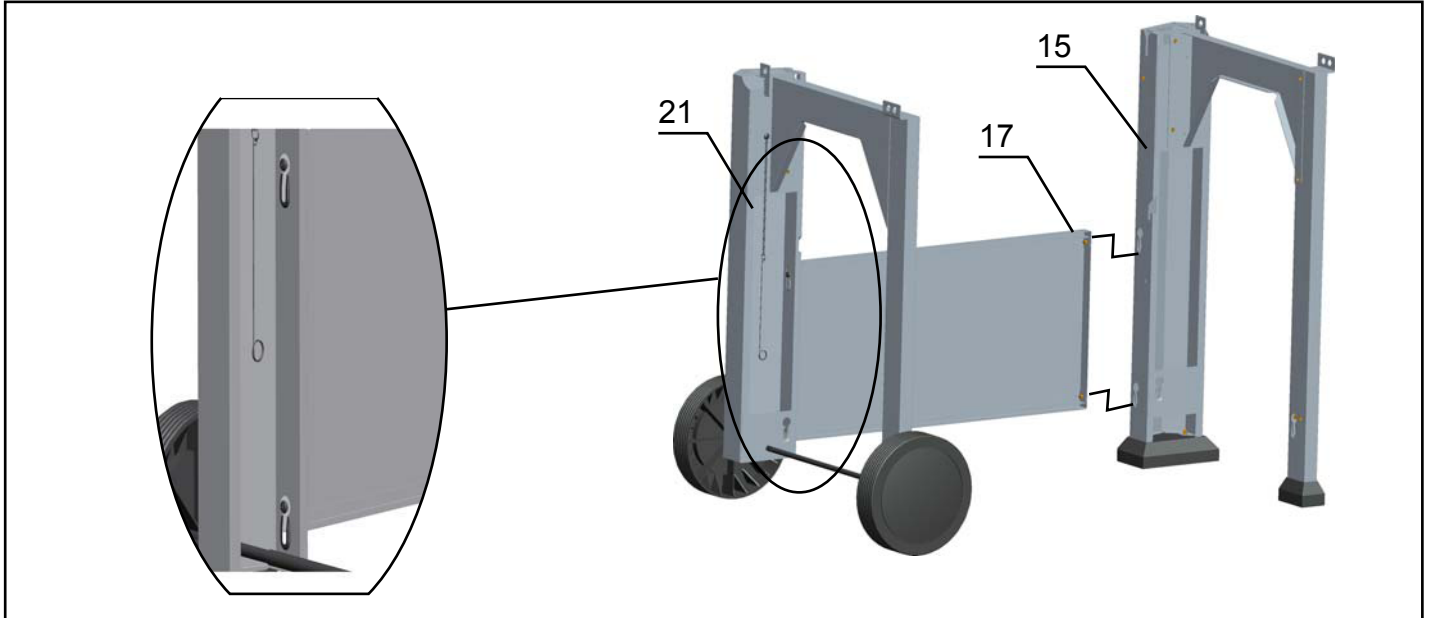
### Hardware Used

AA		M5 x 12 wing bolt	4pcs
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# ASSEMBLY INSTRUCTIONS

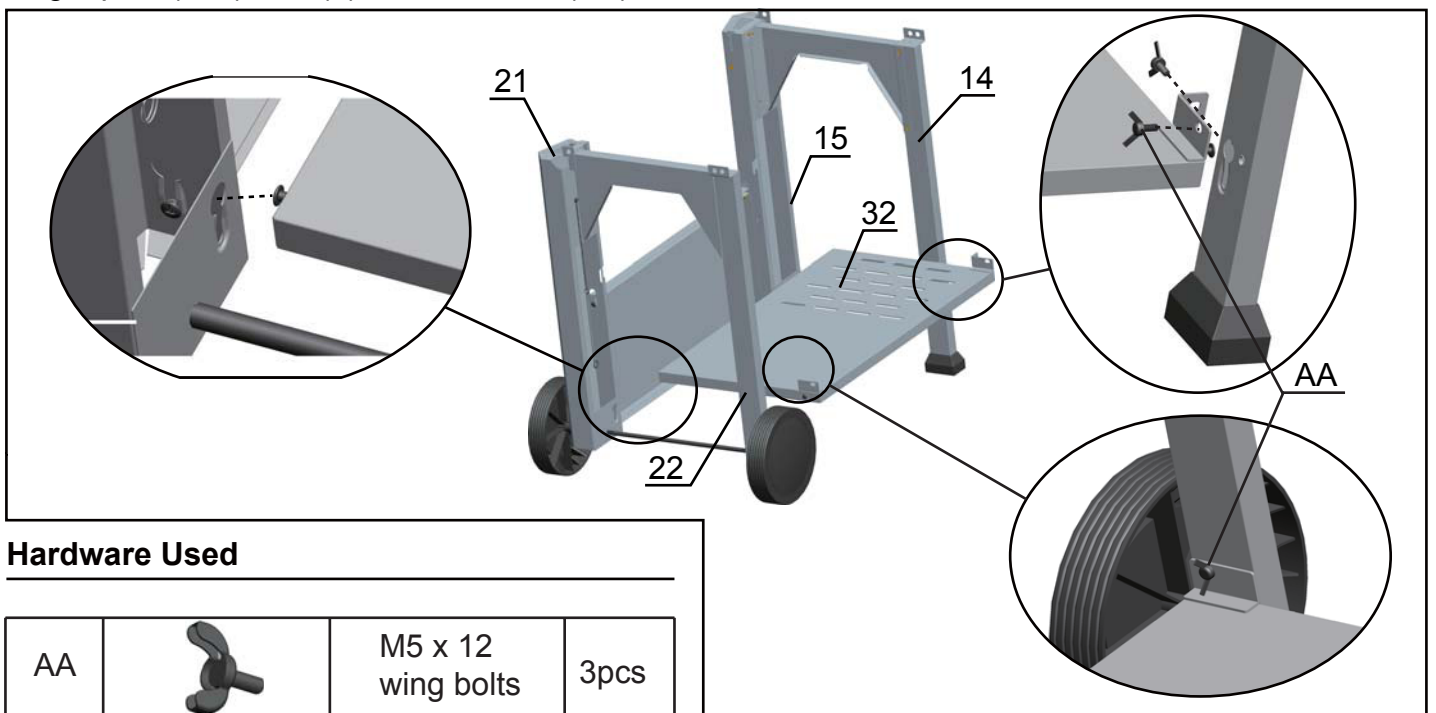
## STEP 5

Insert the (4) pre-installed bolts on lower front panel (#17) into the four key holes on front left pole (#15) and front right pole (#21), press down to position as illustrated.




## STEP 6

- 1) Insert the (2) pre-installed bolts on bottom panel (#32) into the two key holes on front left pole (#15) and front right pole (#21);
- 2) Insert the (2) pre-installed bolts on bottom panel (#32) into the two key holes on rear left pole (#14) and rear right pole (#22);
- 3) Press down the bottom panel (#32) to position and secure it to the rear left pole (#14) and rear right pole (#22) with (3) M5 x 12 bolts (AA).



### Hardware Used

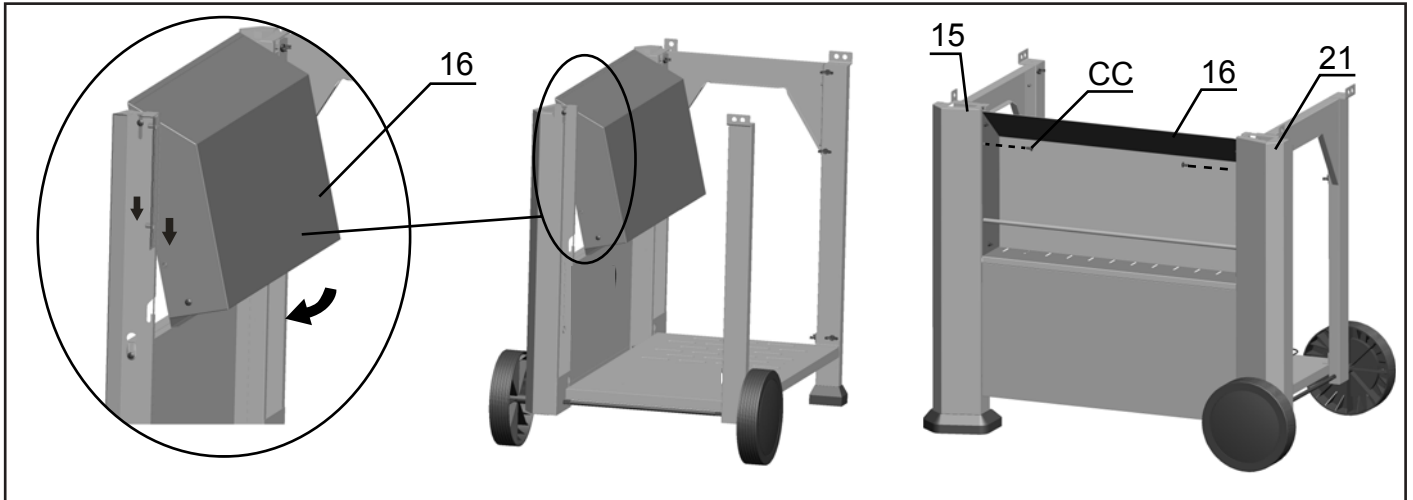
AA		M5 x 12 wing bolts	3pcs
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# ASSEMBLY INSTRUCTIONS


## STEP 7

Insert the (2) pre-installed bolts on condiment shelf (#16) into the holes on top of front left pole (#15) and front right pole (#21), slide down and then place another (2) pre-installed bolts on condiment shelf (#16) to position as shown.

Then fix condiment shelf (#16) onto front left & right poles (#15 & #21) with (2) M5 x 12 bolts (CC) as illustrated.

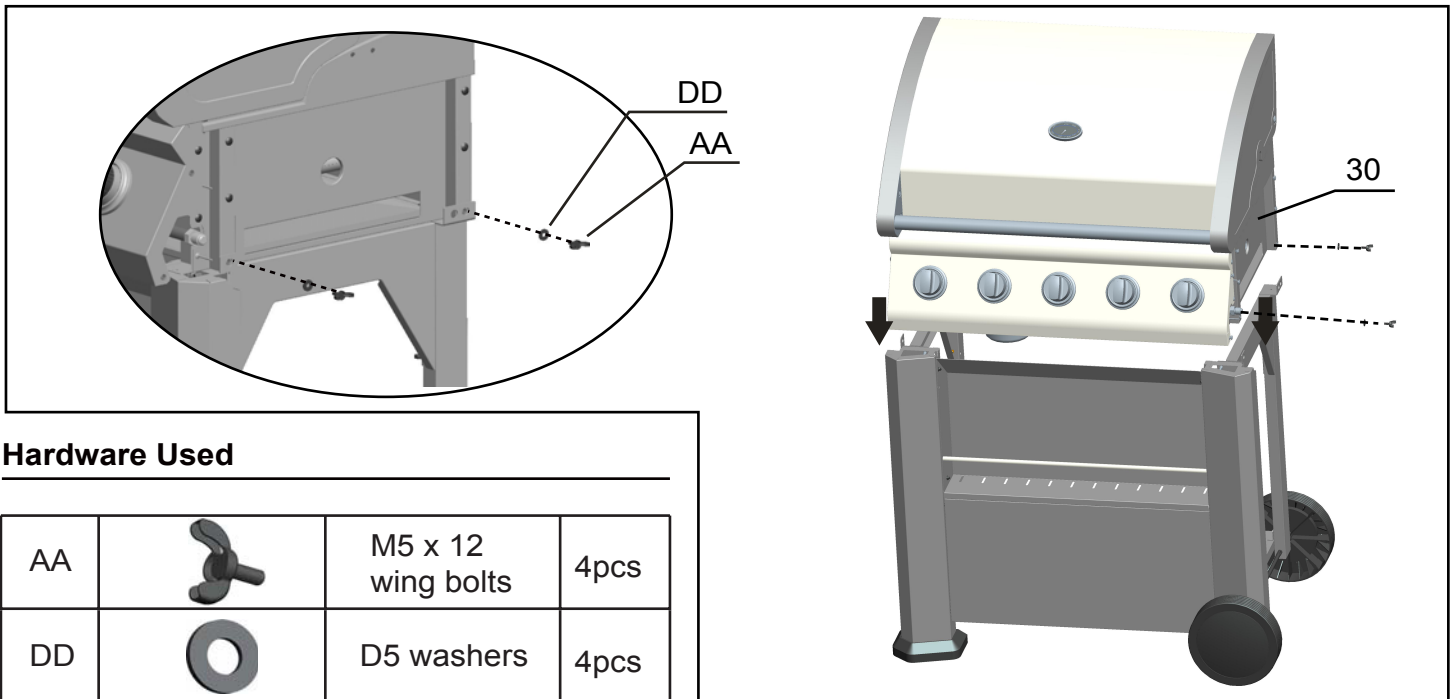


### Hardware Used



CC		M5 x 12 bolts	2pcs
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## STEP 8

Place the grill body (#30) onto the assembled cart, secure it with (4) D5 washers (DD) and (4) M5 x 12 wing bolts (AA).



### Hardware Used

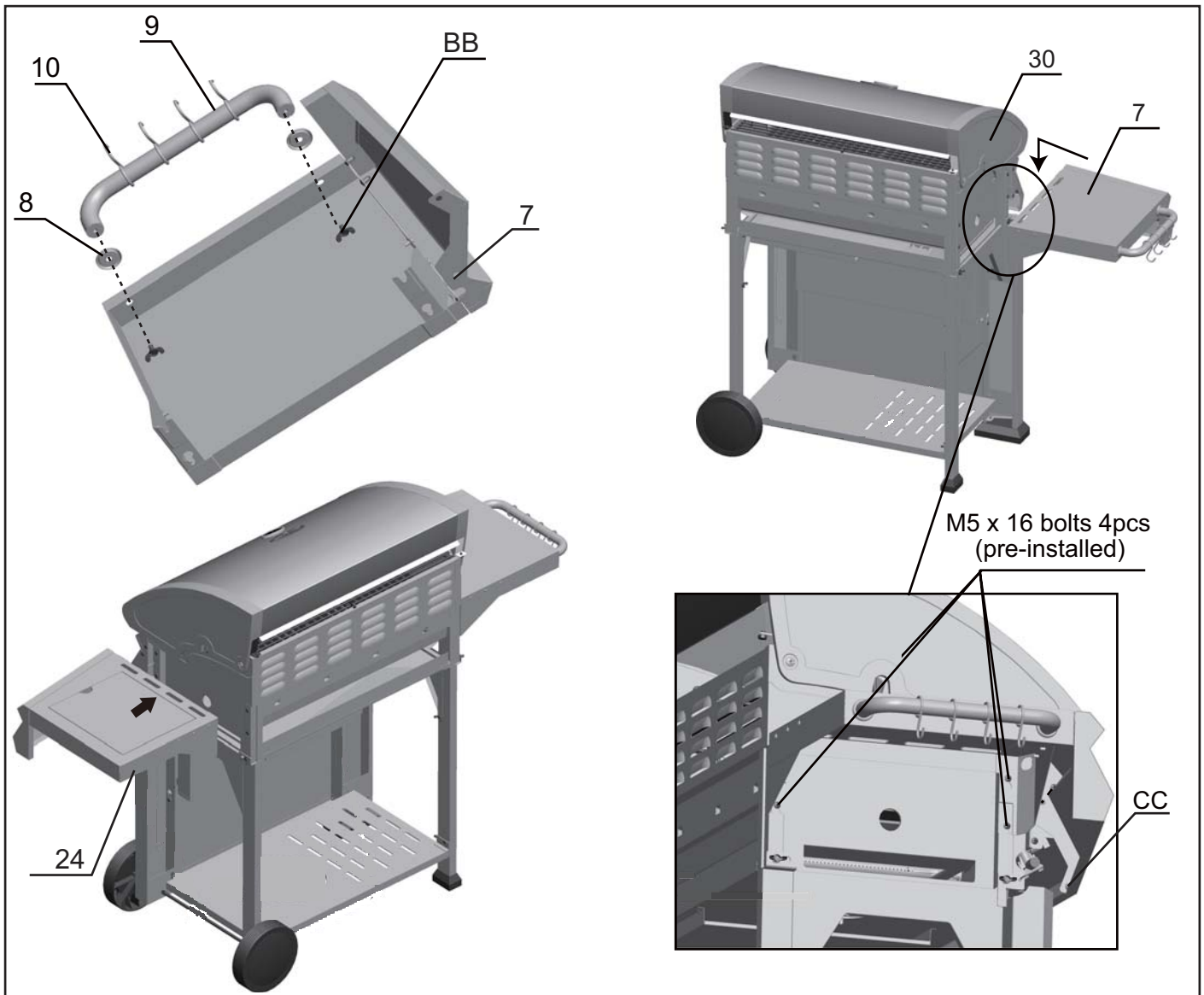
AA		M5 x 12 wing bolts	4pcs
DD		D5 washers	4pcs



# ASSEMBLY INSTRUCTIONS

## STEP 9

- 1) Hang 4pcs towel hooks (#10) on the side shelf handle (#9). Install side shelf handle (#9) and two side shelf handle bezels (#8) to left side shelf (#7) with (2) M6 x 12 bolts (BB).
- 2) Install left side shelf (#7) onto grill body (#30) with (4) M5 x 16 bolts which are pre-installed on the grill body (#30) as illustrated and keep them half loosen. Locking front panel of left side shelf (#7) to main control panel with (2) M5 x 12 bolts (CC). Then, tighten all the (6) bolts.
- 3) Repeat the same procedure to install right side shelf (#24).



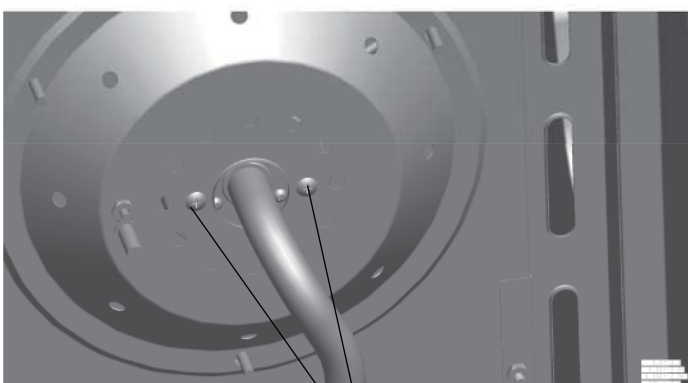
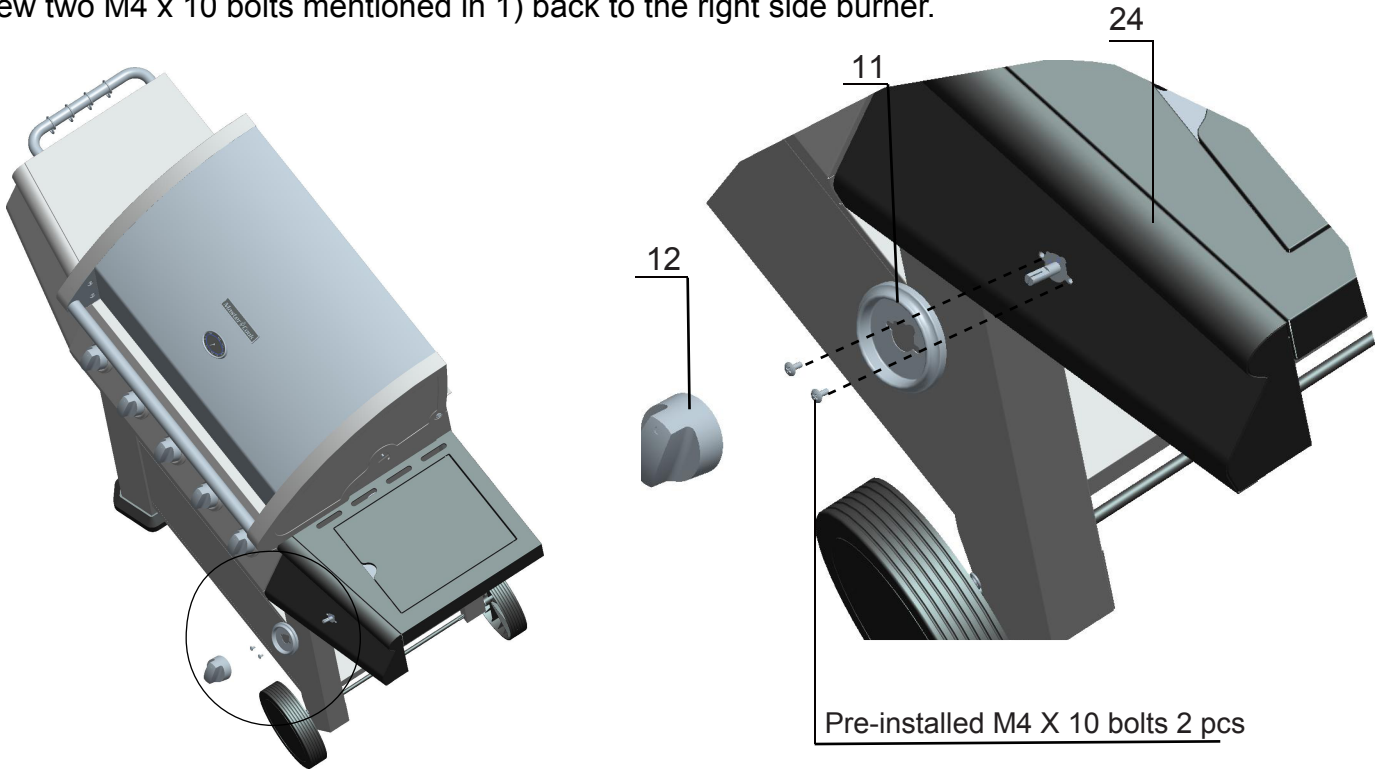
### Hardware Used

BB		M6 x 12 wing bolts	2pcs
CC		M5 x 12 bolts	4pcs

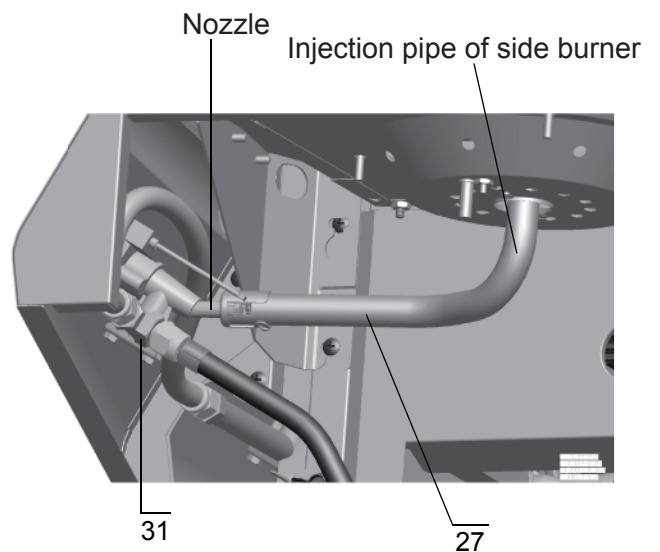
# ASSEMBLY INSTRUCTIONS

## STEP 10

- 1) Remove two pre-installed M4 x 10 bolts from right side burner (#27). Insert the nozzle of side burner valve (#31) into the injection pipe of right side burner (#27).
- 2) Place the other end of side burner valve (#31) through the hole on the front panel of right side shelf (#24), fix it to control knob bezel (#11) with another two pre-installed M4 x 10 bolts from side burner valve (#31), then install control knob (#12) onto the shaft of side burner valve (#31).
- 3) Screw two M4 x 10 bolts mentioned in 1) back to the right side burner.



Pre-installed  
M4 X 10 bolts 2 pcs

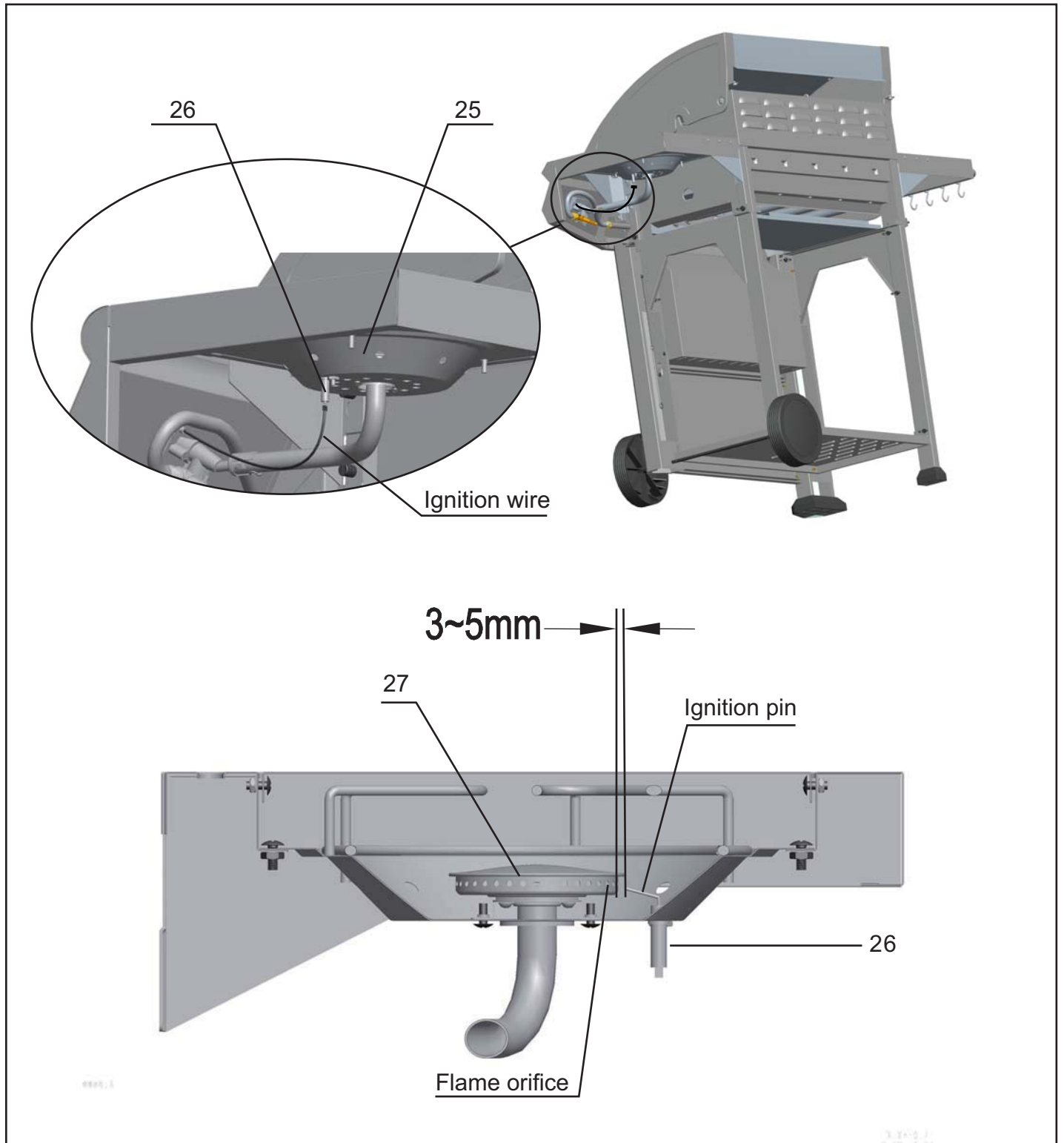


# ASSEMBLY INSTRUCTIONS

## STEP 11

Insert the end of ignition wire to the ignition pin (#26) on the right side burner bowl (#25).

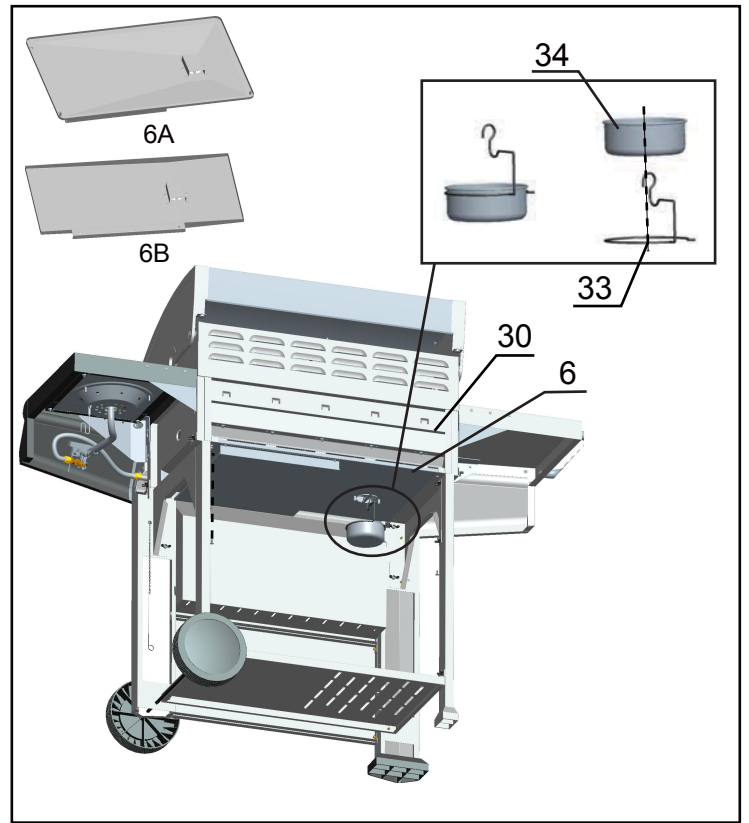
Note: Manually adjust the gap between the ignition pin and the flame orifice around 3~5mm (0.1 - 0.2inch) to ensure proper ignition.



# ASSEMBLY INSTRUCTIONS

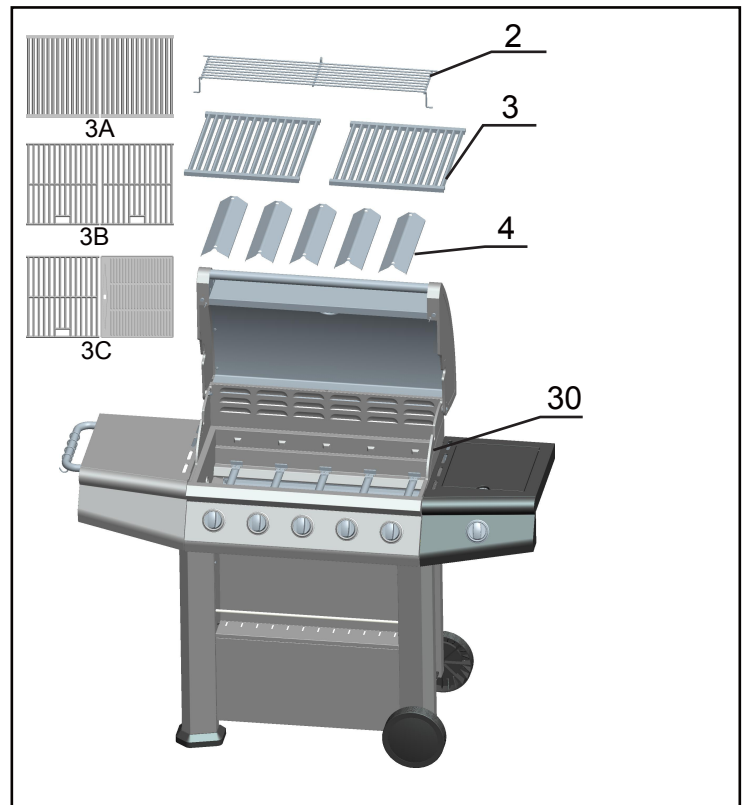
## STEP 12

Fix grease tray (#6) onto the grill body (#30). Install grease cup (#34) into grease cup hanger (#33) and then hang them onto the bottom of grease tray.



## STEP 13

Place five flame tamers (#4), two cooking grates (#3) and warming rack (#2) into the grill body (#30) in turn.



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## 5. Installing with gas supply system

### Important Notes:

- To operate you will need a precision-filled standard G30/G31 barbecue LP gas cylinder with external valve threads.
  - ⚠ Use standard flexible tube with length less than 1.5 m. The tube shall be readily visible across its entire length for inspection after installation.
- Danger:** You must have the proper regulator and bottle in order for the barbecue to operate safely and efficiently. Use of an incorrect or faulty regulator is dangerous and will invalidate any warranty.

### Connect LP Gas cylinder

Before connecting, be sure that there is no debris caught in the head of the LP tank, head of the regulator valve or in the head of the burner and burner ports.

Connect gas line to tank by turning knob clockwise until it stops, make sure that the tube is not subject to twisting.

### Disconnect LP Gas cylinder

Before disconnecting make sure the LP gas tank valve in “CLOSED”

Disconnect gas line from LP gas cylinder by turning knob counterclockwise until it is loose.

After connecting to gas cylinder, a leak testing is necessary.

**Danger:** When changing the gas container, care must be taken to keep away from any source of ignition.

### Leak Testing (To be performed in a well-ventilated area)

- Confirm all barbecue control knobs are in the off position.
- Open the gas control valve on gas cylinder.
- Check for leaks by brushing soap solution over all gas system joints, including all valve connections, hose connections and regulator connections.
- ⚠ NEVER USE AN OPEN FLAME to test for leaks at anytime.
- If bubbles form over any of the joints, there is a leak. Turn off the gas supply and retighten that joint. Repeat the test. If bubbles form again, stop trying; contact your local dealer for assistance. Leak test annually, and whenever the gas cylinder is removed or replaced.

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## 6. Operating instructions

### Warnings

- ⚠ Before proceeding, make certain that you have assembled the appliance according to instructions.
- ⚠ Use your Barbecue at least 100cm away from any wall or surface.
- ⚠ Never use your gas barbecue in a building, garage, shed, breezeway, or any other enclosed area.
- ⚠ Never obstruct the flow of ventilation air around your gas barbecue housing.

### Before lighting

Inspect the gas supply hose prior to turning the gas “ON”. If there is evidence of cuts, wear or abrasion, it must be replaced prior to use. Check leakage before use. Do not use the barbecue if the odor of gas is present.

### Preparation before cooking

To prevent foods from sticking to the cooking grill, please use a long handled brush to apply a light coat of cooking or vegetable oil before each barbecuing session. (Note: When cooking for the first time, coating color may change slightly as a result, this is normal and should be expected.)

### Lighting the barbecue:

1. Read the instructions before using the appliance.
2. Open lid.
3. Ensure knobs are in “●” position.
4. Connect regulator with cylinder, then turn on.
5. Push and turn control knob anti-clockwise to approx 1/4 position until a click is heard and burner is lit.
6. Adjust the flame between 1/4 to 1/2 areas.
7. If ignition does not occur within 5 seconds, turn control knob(s) to “●”. Wait 5 minutes to allow gas to dissipate and repeat lighting procedure.
8. Turn off the gas supply at the gas cylinder after use.

***If the burner still fails to light after several attempts, try the manual ignition procedure below.***

- 1, Open BBQ hood.
- 2, Ensure all the burners control knobs are in the “●” position.
- 3, Slowly turn on the gas at the LP gas cylinder valve or regulator if it is not already on.
- 4, Place a match in the Match Holder
- 5, Use the holder to slide the lit match through the cooking grates or cooking griddle and the front of the heat tent to the left of the burner you wish to light.
- 6, Press and turn the burner control knob to 1/2 position.
- 7, If the burner does not light within 5 seconds, turn the burner control knob to “●”, wait 5 minutes for gas to clear, and try again.
- 8, When lit, turn the control knob to the desired heat setting.

**It is recommended to use a pot or pan with size of 160-240mm for Side Burner.**

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### **End of cooking session**

After each cooking session, turn the barbecue burners to the “HI” position and burn for 5 minutes. This procedure will burn off cooking residue, thus making cleaning easier. Make sure the hood is open during this process.

When you have finished using your barbecue, turn all the control valves fully clockwise to the “OFF” position, then switch off the gas at the bottle. Wait until the barbecue is sufficiently cool before closing its hood.

### **Tips for better cookouts and longer barbecue life**

- 1, Use the upper cooking grid (warming rack) for keeping cooked food warm, toasting breads or cooking delicate foods in aluminum foil pouches.
- 2, Use the side burner of this appliance like a normal kitchen range for boiling, sautéing or frying.
- 3, To reduce flare-up, keep barbecue clean, use lean cuts of meat and avoid cooking on very high temperature.
- 4, Place delicate foods like fish and vegetables in aluminum foil pouches and indirect cook or place on upper cooking levels (warming rack).
- 5, To avoid losing natural juice, use long handled tongs or spatulas instead of forks and turn foods over just once during cooking.
- 6, When direct cooking adjust your burners to different levels so foods can be prepared to different internal temperatures in the same time frame.
- 7, Try water pans to reduce flare-ups and cook juicier meats. Before starting barbecue remove cooking grids and place a heavy duty shallow pan directly on heat plates. Fill half way with water, fruit juices or other flavored liquids. Replace cooking grids and position food over the loaded pan.
- 8, Rotisseries, grill baskets, vertical poultry holders and other accessories can enhance your experiences, reduce cooking time and aid in clean-up.
- 9, Clean cooking grids and racks after every use with a quality grill brush designed for your grid material. Wear protective gloves and gently remove the build-up while grids are hot.
- 10, After every use, allow barbecue to cool down. Then protect clean cooking grids with a light coat of cooking oil, empty grease pan, wipe outside surfaces with a suitable kitchen cleaner and protect surfaces with a quality cover that properly fits your barbecue.



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## 7. Cleaning and maintenance

Regularly clean your barbecue between uses and especially after extended periods of storage.

⚠ Ensure the barbecue and its components are sufficiently cool before cleaning.

⚠ Never douse the barbecue with water when its surfaces are hot.

⚠ Never handle hot parts with unprotected hands.

In order to extend the life and maintain the condition of your barbecue, we strongly recommend that the unit be covered when left outside for any length of time, especially during the winter months.

### 1. Cooking Grill

Clean with hot soapy water. To remove any food residue, use a mild cream cleaner on a non-abrasive pad. Rinse well and dry thoroughly.

### 2. Burner Maintenance

In normal usage, burning off the residue after cooking will keep the burner clean. The burner should be removed and cleaned annually, or whenever heavy build-up is found, to ensure that there are no signs of blockage (debris, insects) in either the burner portholes or the venture tubes. Use a pipe cleaner to clear obstructions. A wire brush can be used to remove corrosion from the burner surfaces. When refitting the burner, be careful to check that the venture tubes of the burner fit over the valve outlets.

### 3. Barbecue Body

Regularly remove excess grease or fat from the barbecue body with a soft plastic or wooden scraper. It is not necessary to remove all the grease from the body. If you need to clean fully, use hot soapy water and a cloth, or nylon-bristled brush only. Remove cooking surfaces and burners before full cleaning. Do not immerse the gas controls or manifold in water. Check burner operation after carefully refitting into body.

### 4. Fixings

Annual checking and tightening of metal fixings is recommended.

### 5. Storage

Store your barbecue in a cool dry place. Cover the burners with aluminum foil in order to prevent insects or other debris from collecting in burner holes. If the barbecue is to be stored indoors, the gas cylinder must be disconnected and left outside. The gas cylinder should always be stored outside, in a dry, well-ventilated area, away from any sources of heat or ignition. Do not let children near the gas cylinder.



## 8. Troubleshooting

Problem	Possible Cause	Prevention/Cure
Burner will not light using igniter	Wires or Electrode covered with cooking residue	Clean wire and/or electrode with rubbing alcohol
	Electrode and burners are wet	Wipe dry with cloth
	Electrode cracked or broken – sparks at crack	Replace electrode
	Wire loose or disconnected	Reconnect wire or replace electrode/wire assembly
	Wire is shorting (Sparking between igniter and electrode)	Replace igniter wire/electrode assembly
Burner will not light with match	No gas flow	Check if LP gas cylinder is empty. If empty, replace or refill, or else refer to “sudden drop in gas flow or reduced flame height”
	Coupling nut and regulator not fully connected	Turning the coupling nut about one-half to three quarters additional turn until solid stop. Tighten by hand only, Do not use tools.
	Obstruction of gas flow	Clear burner tubes, check for bent or kinked hose.
	Spider webs or insect nest in venturi	Clean venturi
	Burner ports clogged or blocked	Clean burner ports
Sudden drop in gas flow or reduced flame height	Out of gas	Replace or refill LP gas cylinder
	Excess flow, safety device may have been activated	Turn control knobs to “OFF”, wait 30 seconds and light barbecue. If flames are still too low, reset the excessive flow safety device by turning control knobs “OFF” and LP gas cylinder valve to “CLOSED”. Disconnect regulator. Turn control knobs to “HIGH”, wait 1 minute. Then turn control knobs to “OFF”, and reconnect regulator and leak check connections. Slowly turn LP gas cylinder valve to “OPEN”, wait 30 seconds and then light barbecue per lighting instructions.
Irregular flame pattern, flame does not run the full length or burner	Burner ports are clogged or blocked	Clean burner ports.
Flame is yellow or orange	New burner may have residual manufacturing oils	Burn barbecue for 15 minutes with the lid closed
	Spider webs or insect nest in venturi	Clean venturi
	Food residue, grease or seasoning salt on burner	Clean burner
	Poor alignment of valve to injector venturi	Assure burner venturi is properly engaged with injector
Flame blow out	High or gusting winds	Do not use barbecue in high winds
	Low on LP Gas	Replace or refill LP gas cylinder
	Excess flow valve tripped	Adjust (lower) temperature accordingly
Persistent grease fire	Grease trapped by food buildup around burner system	Turn control knobs to “OFF”, Turn LP gas tank valve to “CLOSED”. Leave lid in closed position and let fire burn out. After barbecue cools, remove and clean all parts
Flashback (fire in burner tube(s))	Burner and/or burner tubes are blocked	Clean burner and/or burner tubes
Inside of lid is peeling (like paint peeling)	The lid is stainless steel, not painted	Baked on grease buildup has turned to carbon and is flaking off. Clean thoroughly.

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## 9. Limited Warranty

We grant a warranty for the barbecue for the duration of one year, starting with the date of purchase. The warranty includes manufacturing deficiencies and defective parts; it extends to the replacement of these parts. Expenses for shipping, installation, replacement of worn parts and other cost are not covered by the warranty. The warranty lapses in case of mishandling and if any kind of unauthorized modifications are made on the unit.