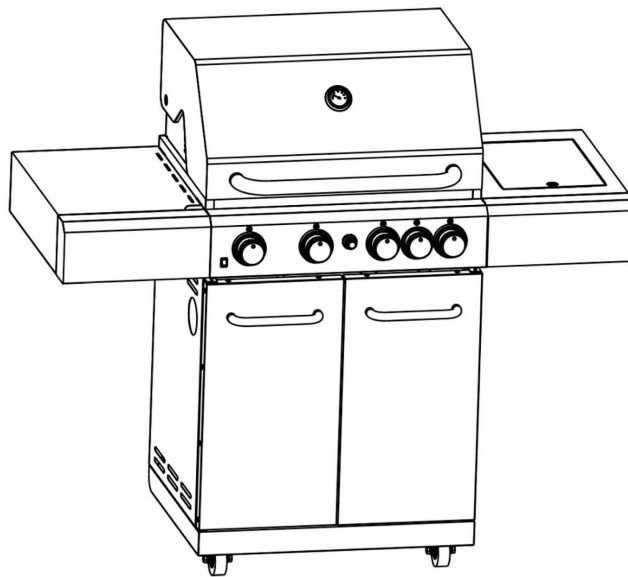




User Manual and
Installation Instructions

5-Burner Outdoor Stainless Steel Grill

TYL-410WD



 **CAUTION**

- OUTDOOR USE ONLY.
- READ THE INSTRUCTIONS BEFORE USING THE APPLIANCE.
- WARNING: ACCESSIBLE PARTS MAY BE VERY HOT. KEEP YOUNG CHILDREN AWAY.
- THIS APPLIANCE MUST BE KEPT AWAY FROM FLAMMABLE MATERIALS WHILE IN USE.
- TURN OFF THE GAS SUPPLY AT THE GAS CYLINDER AFTER USING.

GENERAL WARNINGS:

- Use spanner to tighten all gas fittings.
- Check all gas hose and line connection for damage, cuts, or cracks each time before using the appliance.
- Always perform leak test on hose, valves and regulators with soapy water.
- Check all burners regularly for insect nests such as spiders, ants, etc. Nests are dangerous and need to be fully cleaned.
- Have the gas cylinder filled by an authorized gas supplier.
- Always wear protective gloves when handling hot components.
- Clean and maintain the appliance after every use.
- USE grill at least 1.5 m away from any wall or surface, combustible material, gasoline, flame liquids or vapors.
- Burn off the barbecue after every use (for approx 15 minutes). This will keep excessive food residue to a minimum.

- DO NOT lean over appliance while lighting.
- DO NOT store combustible material, gasoline or flammable liquids or vapors within vicinity of appliance.
- DO NOT use appliance with any cover on.
- DO NOT use plastic or glass utensils with the grill.
- DO NOT dismantle the control valves.
- DO NOT test for gas leaks with a naked flame.
- DO NOT store spare gas cylinders in the cabinet.
- DO NOT lay the gas cylinder down. (always keep upright)
- DO NOT use appliance indoors.
- DO NOT modify the constructions of the appliance, or alter the size of any burner, injector orifice or any other components.
- DO NOT move the appliance while use.
- DO NOT obstruct any ventilation of the appliance.
- DO NOT allow the flexible gas supply hose or any electrical cord to come in contact with any heated surface of the appliance.
- DO NOT use charcoal or any other solid fuel with this appliance.
- DO NOT disconnect any gas fittings while the appliance is in use.
- DO NOT use a rusty or dented gas cylinder with a damaged gas valve.
- DO NOT fill the gas cylinder beyond 80% capacity.

Gas Category

This appliance is only for use with low-pressure butane, propane or a mixture of these gases and fitted with the appropriate low-pressure regulator via a flexible hose. The appliance is set to 50mbar regulator with butane, propane or a mixture of these gases at category I3B/P(50) respectively.

Gas Hose and Gas Regulator

- Use only regulator and hose approved for LP Gas at the correct pressures.
- The pressure adjuster should comply with the standard EN12864 and current regulations in the country where it is installed, which may be found at your nearest gas retailer. Refer to the technical date. It is strictly prohibited to use adjustable pressure.

- It is recommended that the regulator be changed within 10 years from the date of manufacture.
- The type of replaceable hose should meet the standard of EN1763-1-Class 3.
- The hose used must conform to the relevant standard for the country of use. The length of the hose must be 0.7 meters (minimum) and 1.5 meters (maximum). Worn or damaged hose must be replaced.
- Ensure that the hose is not obstructed, kinked, or in contact with any part of the appliance other than at its connection.
- It is recommended that the hose be changed within 1 year from the date of manufacture.
- During operation or installation, make sure that the flexible tube connection is not subjected to twisting.

 **CAUTION**

THE APPLIANCE IS INTENDED TO BE USED WITH A REGULATOR AND HOSE ASSEMBLY. IF THEY ARE NOT SUPPLIED BY MANUFACTURER, THE USER MUST USE THE AUTHORIZED REGULATOR AND HOSE IN COMPLIANCE WITH THE STANDARD AND LOCAL REGULATIONS.

Storing Your Grill

When the appliance is not in use, storage of an appliance indoors is only permitted when the cylinder is disconnected and removed from the appliance. When the appliance is not used for an extended period of time, it should be stored in its original packaging in a dry dust free environment.

Gas Cylinder

- The gas cylinder should not be dropped or handled roughly! If the appliance is not in use, the cylinder must be disconnected.
- Be careful when changing the gas cylinder, which must be carried away from my source of ignition.
- Cylinders must be stored outdoors in an upright position and out of the reach of children. The cylinder must never be stored where temperatures can reach over 50°C. Do not store the cylinder near flames, pilot lights or other sources of ignition.

Connecting to Gas Source

Before connecting, please ensure there is no debris caught in the head of the gas cylinder, regulator, burner and burner parts.

- If the hose is replaced, it must be secured to the appliance and regulator connectors.
- After connecting, **GAS LEAKAGE CHECK** is a must. Please follow following method to check for gas leakage:
 1. Ensure the control valve is "OFF".
 2. Connect the cylinder to the regulator, the regulator to hose and hose to the appliance. Make sure the connections are secured before turning ON the gas.
 3. Brush soapy water on the hose and all joints. If bubble appears, it means there is leakage. You have to reconnect or replace the parts where gas leakage is present.
 4. Retest after fixing the fault. Turn OFF the gas at the cylinder after testing.

CAUTION

IF LEAKAGE IS DETECTED AND CANNOT BE FIXED, DO NOT USE OR MOVE THE LP TANK. CONTACT AN LP GAS SUPPLIER OR YOUR FIRE DEPARTMENT!

Lighting Your Grill

1. Open the lid and make sure all the knobs are in the OFF (●) position.
2. To ignite main burner, push down the knob and turn counter-clockwise to Hi (+) position. Immediately press the electronic ignition button for 2 to 3 seconds. You should hear a clicking sound which shows the electronic igniter is working. If ignition does not occur in 5 seconds, turn the burner control knob to OFF, wait 5 minutes for gas to clear away, and repeat the lighting.
3. Adjust the heat by turning the knob to the High (+)/Low (-) position. **Back burner is only set in HIGH (+) position.**
4. To light other burners, repeat the same process for the adjacent burner and continue in sequence until all the burners are lit.
5. To turn the barbecue OFF, turn the cylinder valve or regulator switch to the "OFF" position and then turn all of the control knobs on the barbecue clockwise to the "OFF" (●) position.

Match- Lighting the Main Burners

- ▲ Do not lean over grill while lighting.
 - ▲ Open lid. Turn on gas at LP cylinder slowly.
 - ▲ Light burners one at a time.
1. Place match into match holder.
 2. Strike the match and position lit match into the lighting hole on the right side of the firebox.
NOTE: For the side burner, place the lit match on the holes of the side burner head.
 3. Push in and turn burner control knob to HI. Continue to press in on the control knob until the burner ignites or up to 5 seconds.
 4. If ignition does NOT occur in 5 seconds, turn the burner control knob OFF, wait 5 minutes for gas to clear away, and repeat the lighting procedure.

The side burner is designed for pots and pans with diameter of 180-260mm. The side burner lid can not be used as work table. Do not put anything on the side burner lid while it is use.

Before cooking for the first time, light all the main burners and keep it burning for 15 minutes with the lid closed and knob at HIGH (+) position. This will "heat clean" the internal parts and let odor dissipate from the painted finish. The color of cooking area may change a little. It is normal due to the nature of material.

Cleaning and Maintenance

All cleaning and maintenance should be carried out when the appliance is cool and with the fuel supply turned **OFF** at the gas cylinder after each use.

DO NOT Mistake brown or black accumulation of grease and smoke for paint. Interiors of gas grills are not painted at the factory (and should NEVER be painted). Apply a strong solution of detergent and water or use a grill cleaner with scrub brush on insides of grill lid and bottom. Rinse and allow to completely air dry.

DO NOT Apply a caustic grill / oven cleaner to painted surfaces.

DO NOT Use abrasive or flammable cleaners, as it will damage the parts of the product and may start a fire.

Plastic parts: Wash with warm soapy water and wipe dry.

Porcelain surfaces: Most residues can be wiped away with a baking soda-water solution or a specially formulated cleaner. Use nonabrasive scouring powder for stubborn stains.

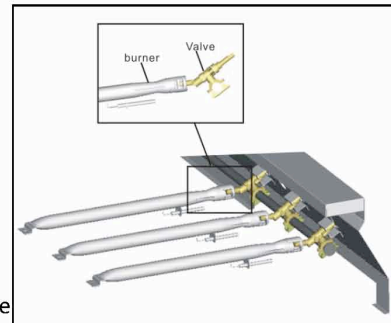
Painted surfaces: Wash with mild detergent or nonabrasive cleaner and warm soapy water. Wipe dry with a soft nonabrasive cloth.

Stainless steel surfaces: To maintain your grill's high quality appearance, wash with mild detergent and warm soapy water and wipe dry with a soft nonabrasive cloth after each use. Use stainless steel protection liquid like WD-40 on the surface to avoid rust.

Cooking grid: Use a mild soapy water solution. Use a non-abrasive scouring power on stubborn stains, then rinse with water.

Cleaning the Burner Assembly

1. Turn gas off at control knobs and LP Tank.
2. Remove cooking grates, grease tray and grease cup.
3. Remove screw at end of burner using a screwdriver.
4. Carefully lift each burner up and away from valve openings.
5. Use a wire brush to clean outer surface of burner to remove food residue and dirt.
6. We suggest three ways to clean the burner tubes. Use the one easiest for you.
 - (A) Bend a stiff wire (a lightweight coat hanger works well) into a small hook. Run the hook through each burner tube several times.
 - (B) Use a narrow bottle brush with a flexible handle (do not use a brass wire brush). Run the brush through each burner tube several times.
 - (C) Wear eye protection. Use an air hose to force air into the burner tube and out the burner ports. Check each port to make sure air comes out each hole.
7. Clean any blocked ports with a stiff wire such as an open paper clip.
8. Check burner for damage. Due to normal wear and corrosion, some holes may become enlarged. Replace the burner if any large cracks or holes are found.
9. Carefully refit burners.
10. Replace screw at the end of burner.
11. Replace grease tray and cooking grates.

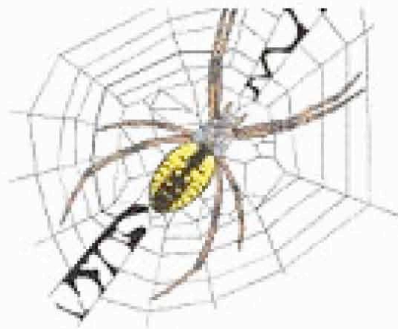


Inspect burner for any damage (such as cracks or holes). If damage is found, replace with a new burner. Reinstall the burner, check to ensure that the gas valve orifices are correctly positioned and secured inside the burner inlet.

⚠ CAUTION

SPIDER ALERT

If you notice that your grill is getting hard to light or that the flame isn't as strong as it should be, take the time to check and clean the burner tubes.



Spiders or small insects have been known to create “flashback” problems. The spiders spin their webs, build nests, and lay eggs in the grill’s burner tube(s) obstructing the flow of gas to the burner. The backedup gas can ignite in the burner tube behind the control panel. This is known as a flashback and it can damage your grill and even cause injury. To prevent flashbacks and ensure good performance, the burner and burner tube assembly should be removed from the grill and cleaned before use whenever the grill has been idle for an extended period of time.

TROUBLE SHOOTING

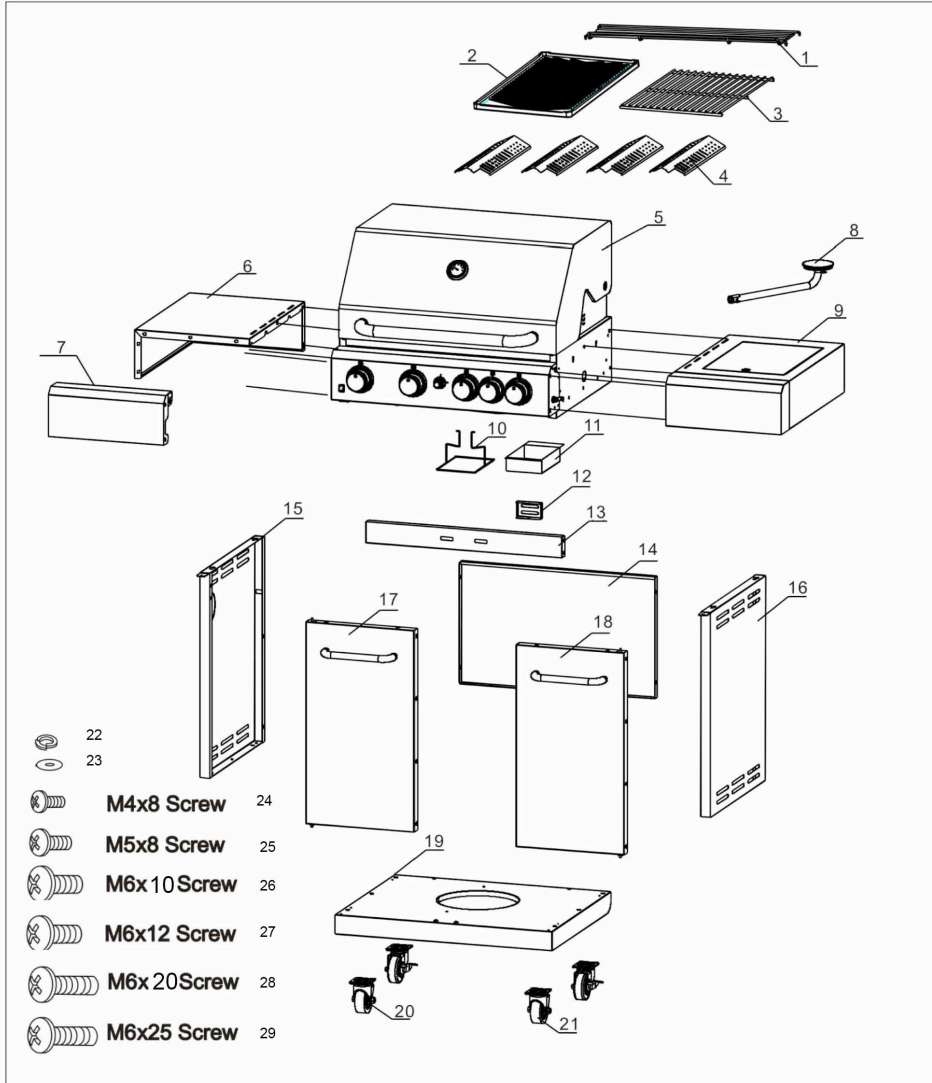
Problem	Possible Cause	Prevention/Solution
Burner(s) will not light.	<ul style="list-style-type: none"> •No gas flow. •Coupling nut and regulator not fully connected. •Obstruction of gas flow. •Disengagement of burner to valve. •Is grill assembled correctly? 	<ul style="list-style-type: none"> • Check to see if LP tank is empty. • Turn the coupling nut about one-half to three quarters additional turn until solid stop. Tighten by hand only-do not use tools. • Clear burner tube(s). • Reengage burner and valve. • Check steps in assembly instructions.
Sudden drop in gas flow or low flame.	<ul style="list-style-type: none"> •Out of gas. •Excess flow valve tripped. 	<ul style="list-style-type: none"> • Check for gas in LP tank. • Turn off knobs, wait 30 seconds and light grill. If flames are still low, turn off knobs and LP tank valve. Disconnect regulator. Reconnect regulator and leak test. Turn on LP tank valve, wait 30 seconds and then light grill.
Flames blow out.	<ul style="list-style-type: none"> •High or gusting winds. •Low on LP gas. •Excess flow valve tripped. 	<ul style="list-style-type: none"> • Turn front of grill to face wind or increase flame height. • Refill LP tank. • Refer to "<i>Sudden drop in gas flow</i>" above.
Flare-up.	<ul style="list-style-type: none"> •Grease buildup. •Excessive fat in meat. •Excessive cooking temperature. 	<ul style="list-style-type: none"> • Clean grill. • Trim fat from meat before grilling. • Adjust (lower) temperature accordingly.
Persistent grease fire.	<ul style="list-style-type: none"> •Grease trapped by food buildup around burner system. 	<ul style="list-style-type: none"> • Turn knobs to OFF. Turn gas off at LP tank. Leave lid in position and let fire burn out. After grill cools, remove and clean all parts.
Flashback (fire in burner tube/s).	<ul style="list-style-type: none"> • Burner and/or burner tubes are blocked. 	<ul style="list-style-type: none"> • Turn knobs to OFF. Clean burner and/or burner tubes.

Technical Information


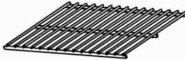

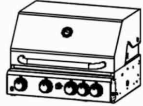

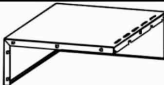












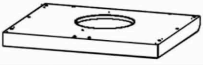










Appliance Name		5-Burner Outdoor Stainless Steel Grill			
Model No.:		TYL-410WD			
Appliance Category		I3+(28-30/37)		I3B/P(30)	I3B/P(50)
Type of Gas		Butane	Propane	Butane, Propane or their mixture	Butane, Propane or their mixture
Gas Pressure		28-30mbar	37mbar	30mbar	50mbar
Injector	Main burner	0.93mm		0.93mm	0.82 mm
	Side burner	0.89mm		0.89mm	0.79mm
Heat Input for each	Main burner	3.5kW		3.5kW	3.5kW
	Side burner	3.2kW		3.2kW	3.2kW
Total Heat Input (Hs)		17.2kW		17.2kW	17.2kW
Gas Consumption		1252g/h		1252g/h	1252g/h
		<input checked="" type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>

NOTE: e.g. 0.93mm indicates the diameter of the injector

EXPANDED VIEW



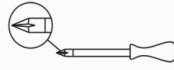
PARTS LIST

NO.	PART	QTY	NO.	PART	QTY
1		1	2		1
3		1	5		1
4		4			
6		1	7		1
8		1	9		1
10		1	11		1
12		1	13		1
14		1	15		1
16		1	17		1
18		1	19		1
20		2	21		2
22		16	23		16
24	 M4x8 Screw	2	25	 M5x8 Screw	13
26	 M6x10 Screw	18	27	 M6x12 Screw	16
28	 M6x20 Screw	2	29	 M6x25 Screw	4

ASSEMBLY INSTRUCTIONS

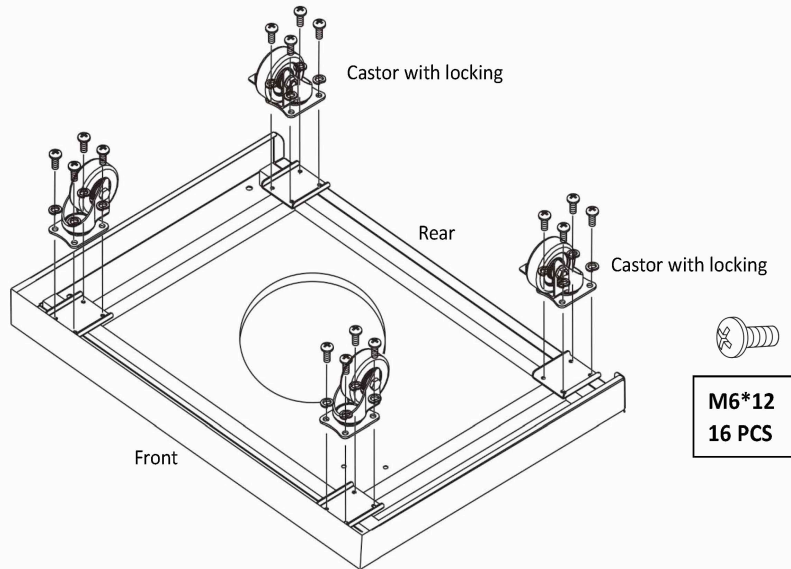
Tools required:

1. Philips Screwdriver
2. Gloves (if necessary)

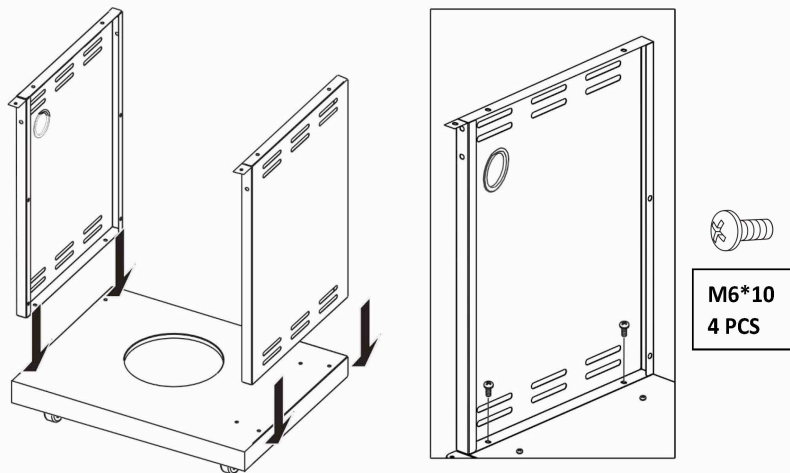


1. Castors assembly

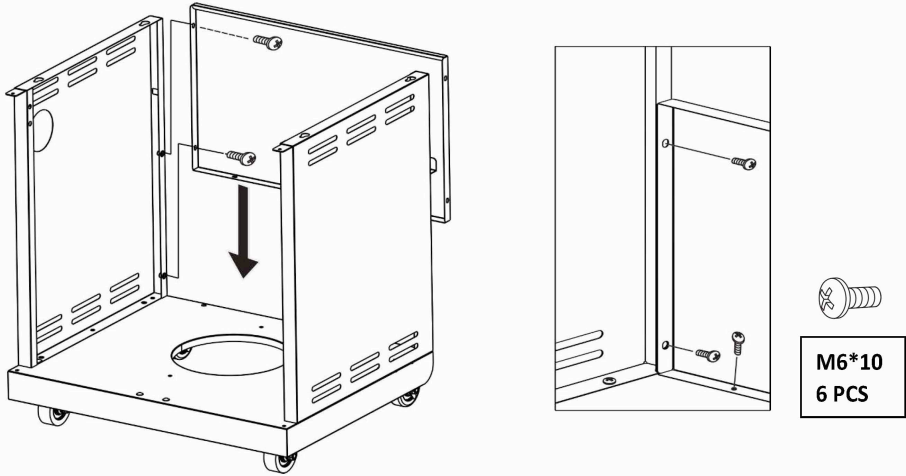
Note: Screws and washers already pre-assembled. Please unscrew then assemble the wheels.



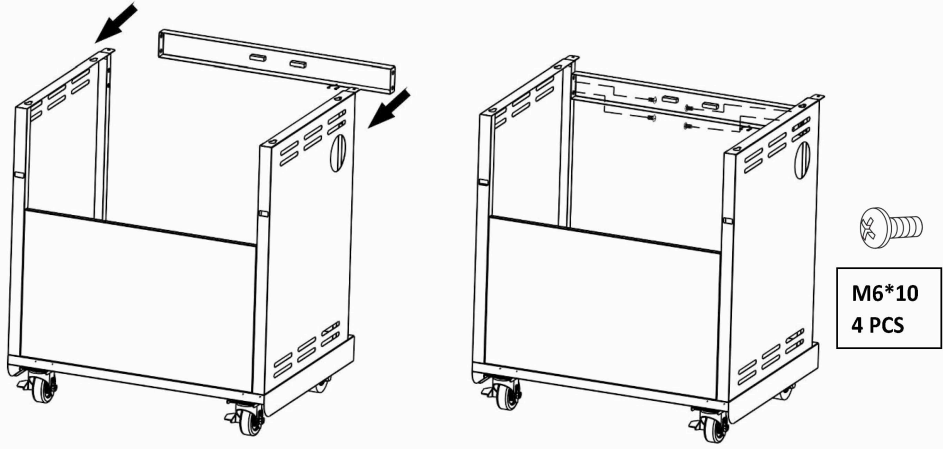
2. Trolley left and right side panel assembly



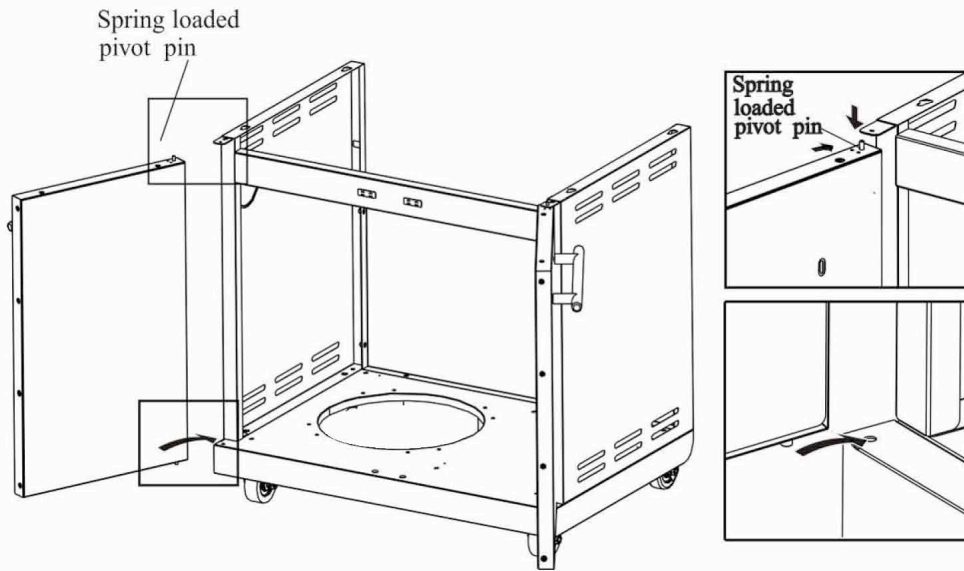
3. Trolley rear panel assembly



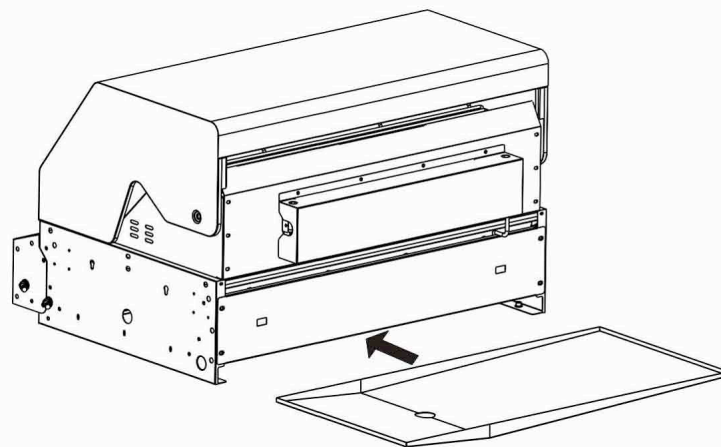
4. Door brace assembly



5. Door assembly

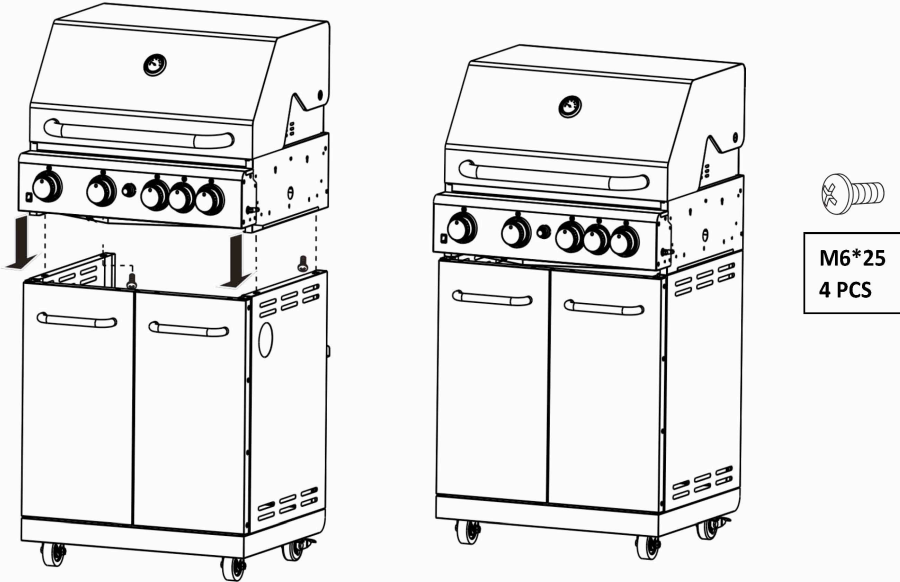


6. Grease tray assembly

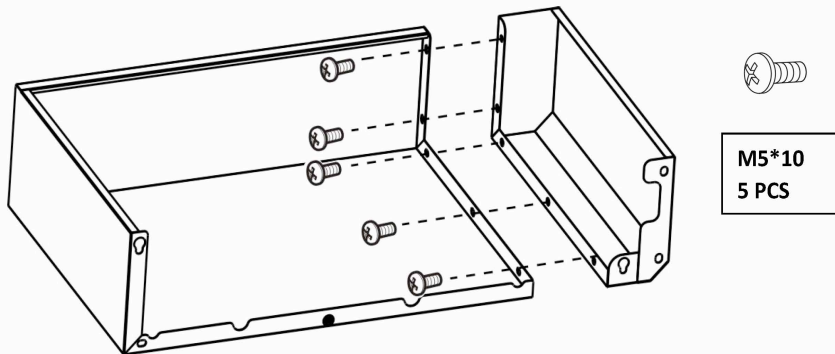


7. Main body assembly

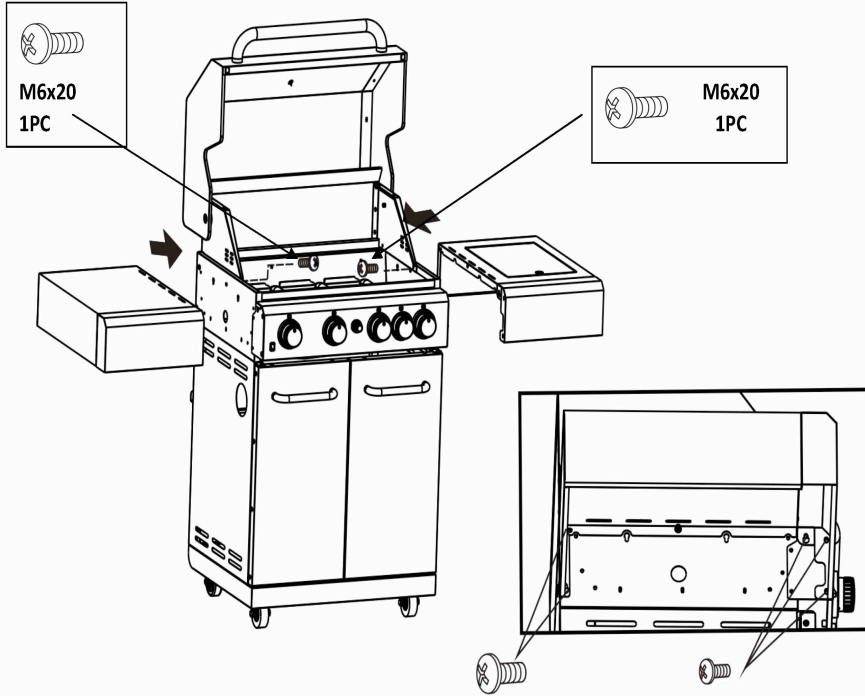
Note: This Step requires 2 persons wearing gloves to operate



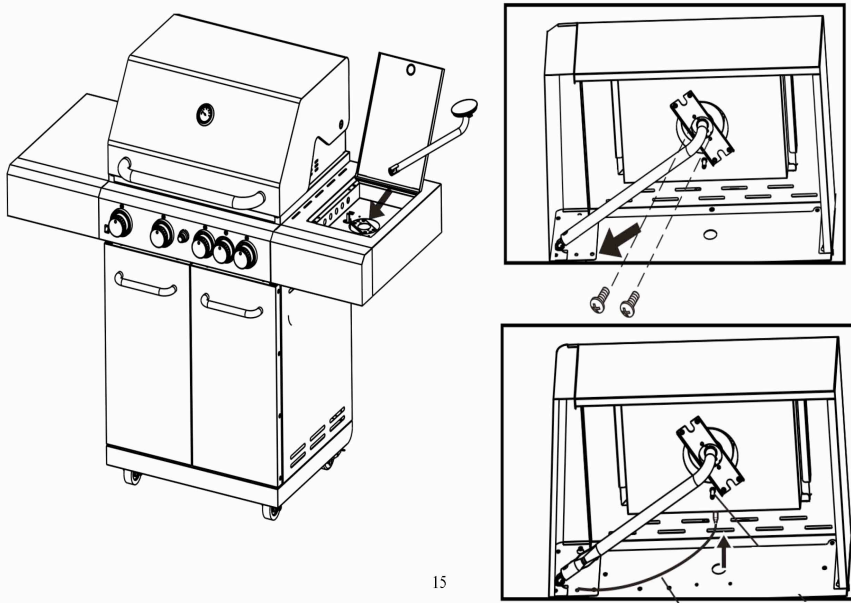
8. Side table front panel assembly



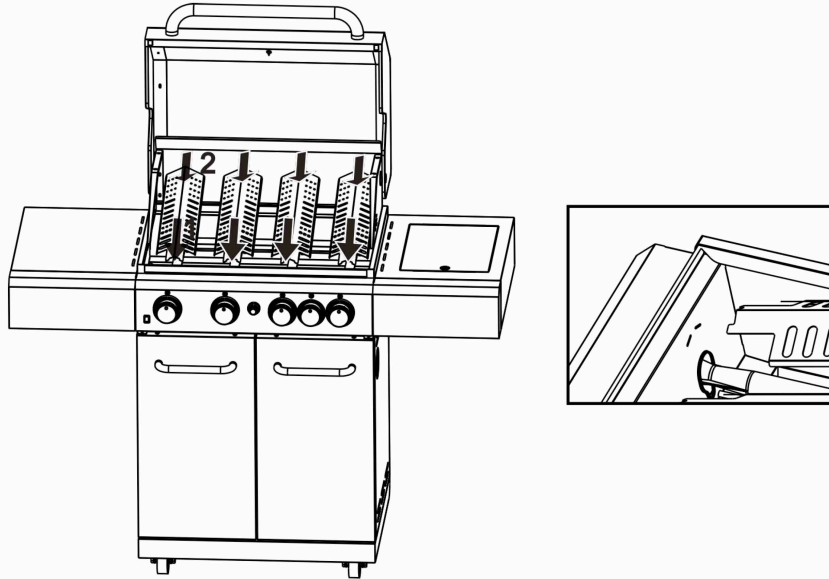
9. Side table /side burner table assembly



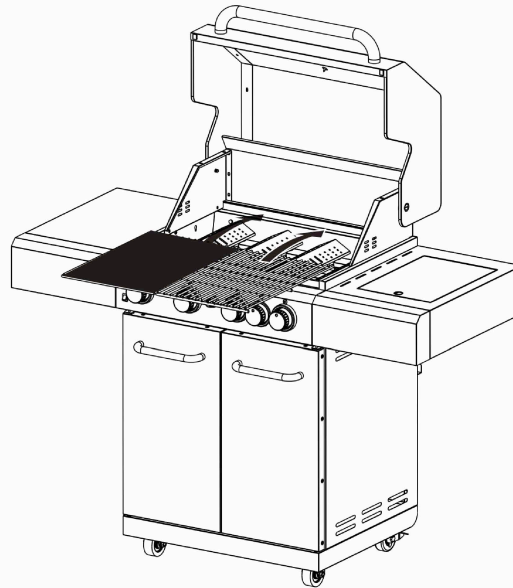
10. Side burner assembly



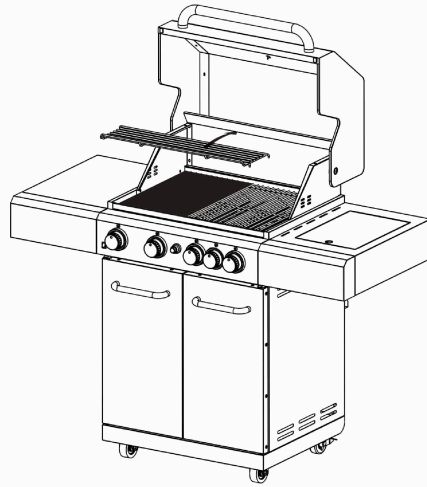
11. Flame tamer assembly



12. Cooking grid/cast iron plate assembly



13. Warming rack assembly



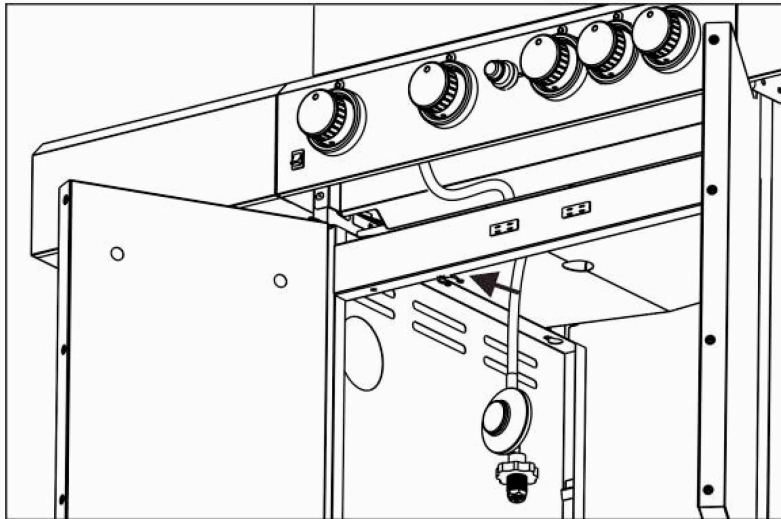
14. Gas hose and regulator assembly

There is a pre-assembled clip in the door brace use to fix the gas hose in place. Make sure the gas hose can not touch the grease tray.

NOTE!

Gas hose and regulator are not provided.

Users must make sure gas hose and regulator are provided by authorized and qualified suppliers.



15. Grease cup assembly

