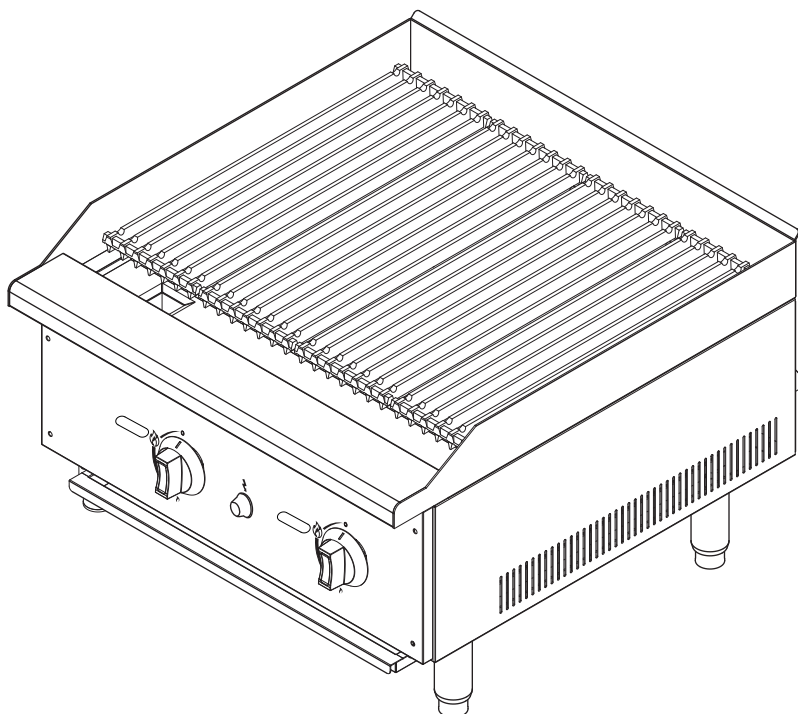




Gas Chargrill

Instruction manual



Caution: Read the instructions before installing, servicing and using the appliance.

These instructions are only valid if the country code appears on the appliance. If the code does not appear on the appliance, refer to the technical instructions for converting the appliance to the conditions for use in that country.

Model:
JA938 / JA939

Safety Instructions

Important:

- **Read this manual carefully and keep for reference.**
- **Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.**
- **This manual must be posted in a prominent location. All safety precautions must be taken in the event the user smells gas. Safety information can be obtained from your local gas supplier.**
- **In the event a gas odour is detected, shut off the unit at the gas supply valve and contact the local gas supplier for service.**
- **This manual has been prepared for personnel qualified to install gas equipment, who should perform the initial field start-up and adjustments of the equipment covered by this manual.**
- **Being an appliance designed only for professional use, it should be operated by qualified personnel only.**
- **Components having adjustments protected by the manufacturer are only to be adjusted by an authorized service agent. They are not to be adjusted by the installer/user.**
- **Follow all warning notices on the appliance.**
- **For your safety, do not store or use gasoline or other flammable vapours or liquids in the vicinity of this or any other appliances. Keep the area free and clear of combustible materials.**

- This appliance shall be installed in conformity with the current regulations and used only indoor in a well-ventilated location to prevent the occurrence of unacceptable concentrations of substances harmful to health in which it is installed. Consult the instructions before installation and using this appliance.
- Consult Local and National Standards to comply with the following:
 - Health and Safety at Work Legislation
 - Fire Precautions
 - Building Regulations
- **Caution: Hot surface!** 
- During and after cooking, the unit is still hot. Never touch the surface to avoid scalding.
- Keep any fuel supply hose away from the heat surfaces.
- Do not move the appliance after lit, during or immediately after use.
- Never allow children to operate this appliance.
- Always use oven gloves when cooking or carrying out any adjustments to the grill.
- Use purpose designed barbecue tools with long, heat resistant handles.
- Do not cover the appliance before it completely cools down.
- Do not leave the appliance unattended during use.
- Great care must be taken by the operator to use the equipment safely to guard it against risk of fire.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- In case of fire, never use water to extinguish. Never pour water onto hot oil or fat. Use a lid to cover the fire instead.
- Shut off the gas supply to the appliance after each use, or before carrying out any adjustments.
- Never tamper with the seals of the adjusting screws located on the gas valves.

- Do not modify the appliance in any way. Any modification of the appliance, misuse, or failure to follow the instructions may be dangerous and will invalidate your warranty.
- Never use accessories which are not recommended by the manufacturer. Only use original parts and accessories.
- Never light a gas appliance with gasoline or combustible fluids!
- Keep a fire extinguisher (powder type) handy.
- During use, do not attempt to disconnect any gas fitting part on this appliance or the gas supply cylinder/pipe.
- Clean the appliance after use. For cleaning surfaces in contact with food, please refer to the "Cleaning, care & maintenance" section of this manual.
- Do not enlarge burner ports or orifice/nozzle openings when cleaning these parts.
- It is recommended this gas appliance be inspected/serviced (at least annually) by a professional. Do not service it yourself.
- Keep all packaging away from children. Dispose of the packaging in accordance to the regulations of local authorities.
- In case of any problem of equipment damage, gas piping leaks, igniter/valve damage, accessory loss, do not operate and call for the service immediately.

Gas supply, regulator and hoses

- If used with LPG bottled gas: A suitable regulator must be used for butane, propane or mixes.
- LPG gas cylinders should rest on a stable, flat surface.
- Do not store any other gas cylinder in the vicinity of this or any other appliance.
- Do not place the gas cylinder directly underneath the appliance.
- LPG gas cylinders should never be stored or laid on their side, in the horizontal position. A leak would be very serious and liquid could enter the gas line with serious result.

- Ensure to use gas hoses with heatproof temperature of higher than 80°C.
- The hose should hang freely with no bends, twisting, tension, folds, or kinks that could obstruct free flow of gas. Always inspect the hose for cuts, cracks, perishing, or excessive wear before use.
- Apart from the connection point, no part of the hose should touch any hot parts. If the hose shows any sign of damage, replace it immediately with one suitable for use with LPG gas which meets the national standards for the country of use.
- Before use, ensure to check for gas leak (→ Gas leak testing). This is the only safe and sure way to detect any gas leaking from joints and connections after gas connection.
- Perform leak test annually, and whenever the gas cylinder or gas pipe is disconnected or reconnected.
- **Do not use an open flame for gas leak test at any time.**
- **In case of gas leak or gas odour:**
 - Stop using the appliance and shut off gas supply to it.
 - Extinguish any open flame.
 - Check for damages, poor connections, etc.
 - If odour continues, contact your local dealer.

Introduction

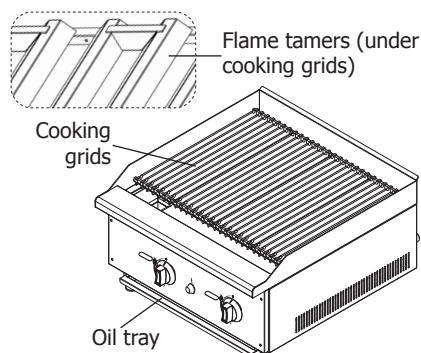
The appliance is designed for grilling food for commercial applications. Any other use shall be deemed a misuse of the device and will void the warranty. Do not use to heat any sealed glass/container with food, as pressure may build up and cause the container to burst, possibly resulting in personal injury or damage to the appliance.

Pack Contents

The following is included:

- Gas chargrill
- Gas conversion kit from Natural gas to LPG: 1.3mm injectors (JA938 x2, JA939 x3)
- Feet x4
- Oil tray, Cooking grids, Flame tamers
- Instruction Manual

Note: The piezo ignition requires an AA battery that is not included



BUFFALO prides itself on quality and service, ensuring that at the time of unpacking the contents are supplied fully functional and free of damage.

Should you find any damage as a result of transit, please contact your BUFFALO dealer immediately. Remove all packaging and transit protection from the appliance including all protective plastic coating from the exterior/interior surfaces/components.

Installation

Caution:

- **INSTALLATION SHOULD BE CONDUCTED BY A QUALIFIED ENGINEER. Failure to install equipment to the relevant codes and manufacturer's specifications shown in this section will void the warranty.**
- **It is most important that this appliance is installed correctly and operation is correct before use. This appliance must be installed in accordance with National and local codes and regulations covering gas, health and fire safety.**
- **Components having adjustments protected by the manufacturer are only to be adjusted by an authorized service agent. They are not to be adjusted by the installer.**
- **It is suggested to wear gloves for all installation and gas connections/conversions.**
- **If unsure of any aspect of the installation, instructions or performance of the appliance, contact your dealer promptly.**

Location

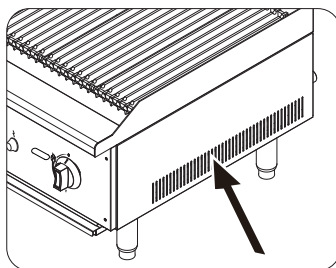
- Position the appliance in its approximate working position.
- Installation must allow for a sufficient flow of fresh air for the combustion air supply to prevent dangerous build-up of combustion products.
- Do not permit fans to blow directly onto the appliance, including wall-type fans, which create cross-currents within a room.
- Avoid open windows next to sides or back.
- All the air for burner combustion is supplied from underneath the unit. NO obstructions should be placed on the underside or around the base of the unit, as obstructions will cause incorrect operation and / or failure of the appliance.
- Do not connect to networks containing Carbon Monoxide.

Clearance

This gas burning appliance requires adequate clearance and ventilation for optimum and trouble free operation. The minimum installation clearances must be adhered to.

Caution:

- **The appliance must NOT be installed on combustible floors/surfaces.**
- **When positioning on a counter, ensure its top surface is heatproof and its height not exceeding 800mm.**
- **Ensure the ventilation at the side of the appliance is not obstructed after installation.**
- **A 150mm gap must be maintained around the appliance in all directions. Any nearby surfaces must be non-combustible.**



Assembly

- This appliance is assembled except the feet. Ensure to mount the 4 feet well in place before use.
- The feet are height adjustable to enable the appliance to be positioned securely and level. Feet adjustable height: 100-140mm

Gas supply requirements

Note: Before installing the grill, verify that the available gas supply (natural or propane) agrees with the specifications on the rating label which is located at the rear part of the unit. Make sure the grill is configured for the connection kits for proper gas supply.

CE only: These instructions are only valid if the country code appears on the appliance. If the code does not appear on the appliance, refer to the supplier of this appliance to obtain the technical instructions for adapting the appliance to the conditions for use in that country.

JA938 Rating label - NG:

Country of Destination	Category	Gas and Supply Pressure	Injector Size Ø	Total Nominal Heat Inputs
AT, BG, CZ, DK, GB , EE, FI, GR, HR, HU, IS, IE, IT, LV, LT, NO, PT, RO, SK, SI, ES, SE, CH, TR	I2H	G20:20mbar	2.2mm	15kw
DE, LU, PL, RO	I2E	G20:20mbar	2.2mm	15kw
BE, FR	I2E+	G20:20mbar G25:25mbar	2.2mm	15kw
NL	I2EK	G20:20mbar G25.3:25mbar	2.2mm	14.6kw
CAUTION: Install the appliance in a suitable ventilated room. This appliance shall be installed in conformity with the current regulations and used only indoor in a well-ventilated location. Consult the instruction before installing and using this appliance.				 0063 Pin 0063CS7616 Fourth Way, Avonmouth, Bristol, BS11 8TB, UK Unit 9003, Blarney Business Park, Blarney, Co. Cork, Ireland

JA938 Rating label - LPG:

Country of Destination	Category	Gas and Supply Pressure	Injector Size Ø	Total Nominal Heat Inputs
BE, CH, CY, CZ, ES, FR, GB , GR, IE, IT, LT, LU, LV, PT, SK, SI	I3+	G30:28-30mbar G31:37mbar	1.3mm	12kw
BE, CY, DK, EF, FI, FR, HU, IT, LT, NL, NO, SE, SI, SK, RO, HR, TR, BG, IS, LU, MT	I3B/P	G30/G31:30mbar	1.3mm	12kw
PL	I3B/P	G30/G31:37mbar	1.2mm	12kw
AT, CH, DE, SK	I3B/P	G30/G31:50mbar	1.1mm	12kw
CAUTION: Install the appliance in a suitable ventilated room. This appliance shall be installed in conformity with the current regulations and used only indoor in a well-ventilated location. Consult the instruction before installing and using this appliance.				 0063 Pin 0063CS7616 Fourth Way, Avonmouth, Bristol, BS11 8TB, UK Unit 9003, Blarney Business Park, Blarney, Co. Cork, Ireland

JA939 Rating label - NG:

Country of Destination	Category	Gas and Supply Pressure	Injector Size Ø	Total Nominal Heat Inputs
AT, BG, CZ, DK, GB , EE, FI, GR, HR, HU, IS, IE, IT, LV, LT, NO, PT, RO, SK, SI, ES, SE, CH, TR	I2H	G20:20mbar	2.2mm	22.5kw
DE, LU, PL, RO	I2E	G20:20mbar	2.2mm	22.5kw
BE, FR	I2E+	G20:20mbar G25:25mbar	2.2mm	22.5kw
NL	I2EK	G20:20mbar G25.3:25mbar	2.2mm	21.9kw
CAUTION: Install the appliance in a suitable ventilated room. This appliance shall be installed in conformity with the current regulations and used only indoor in a well-ventilated location. Consult the instruction before installing and using this appliance.				 0063 Pin 0063CS7616 Fourth Way, Avonmouth, Bristol, BS11 8TB, UK Unit 9003, Blarney Business Park, Blarney, Co. Cork, Ireland

JA939 Rating label - LPG:

Country of Destination	Category	Gas and Supply Pressure	Injector Size Ø	Total Nominal Heat Inputs
BE, CH, CY, CZ, ES, FR, GB , GR, IE, IT, LT, LU, LV, PT, SK, SI	I3+	G30:28-30mbar G31:37mbar	1.3mm	18kw
BE, CY, DK, EF, FI, FR, HU, IT, LT, NL NO, SE, SI, SK, RO HR, TR, BG, IS, LU MT	I3B/P	G30/G31:30mbar	1.3mm	18kw
PL	I3B/P	G30/G31:37mbar	1.2mm	18kw
AT, CH, DE, SK	I3B/P	G30/G31:50mbar	1.1mm	18kw
CAUTION: Install the appliance in a suitable ventilated room. This appliance shall be installed in conformity with the current regulations and used only indoor in a well-ventilated location. Consult the instruction before installing and using this appliance.				 0063 Pin 0063CS7616 Fourth Way, Avonmouth, Bristol, BS11 8TB, UK Unit 9003, Blarney Business Park, Blarney, Co. Cork, Ireland

Gas connection

Caution: all gas connection shall be fixed with the matched gas adaptor with seal gasket to suit for various national situation. Ensure to Use the correct connection kits according to applicable National and local codes and regulations.

Note: All gas fitting must only be carried out by a qualified technician.

Gas connection

All gas supply connections and any pipe joint compound must be resistant to the action of natural gas and propane gases.

It is required that a gas shut-off valve be installed in the gas line ahead of the appliance.

It is essential that the gas supply is correct for the appliance to be installed and that adequate supply pressure and volume are available. The following checks should therefore be made before connection:

- Gas Type required for the appliance is shown in the rating label. Check that the appliance is using the correct gas type.
- Supply Pressure required for this appliance is shown in the section "Gas supply requirements" of this manual. Check the gas supply to ensure adequate supply pressure exists.
- Input Rate of this appliance is stated on the Rating label. The input rate should be checked against the available gas supply line capacity. Particular note should be taken if the appliance is being added to an existing installation.
- The gas supply tubing or hose shall comply with the national requirements in force and shall be periodically examined and replaced as necessary. The tubing or the flexible hose must be changed within the prescribed intervals or whenever it looks worn/damaged. The date on the gas hose is the manufacturing date, not the expiration date.
- Make sure the pipes are clean and free of obstructions, dirt, and piping compound. Any flexible hose or tubing which may be used for supplying gas can not exceed 1.5m.
- Only local national requirements rubber or PVC flexible hose (Nominal core of hose shall be 6.3mm to 12.5mm) could be used for LPG gas connection. The flexible hose shall not come into contact with sharp edges.
- LPG Gas Regulator, flexible hose adaptor and rubber gasket shall be matched with local national requirements; The regulator should be certificated according to EN16129 latest version. And the hose should be certificated according to the latest version EN16436-1, BS EN ISO3821, BS EN1327 or DIN1763.
- Natural gas shall be connected from natural gas supply pipe to natural gas regulator and connection adaptor to match with local national installation requirements. The natural gas supply line must be at least the equivalent of 3/4" (19.1 mm) iron pipe for single units.
- The appliance should be connected to the gas supply by means of Flexible hose or metal pipes - either rigid or flexible-- having an adequate diameter. When joining pipe fittings, never use oakum or Teflon as their residues could get to the valve and jeopardize the operation. Instead, interpose a seal gasket suitable for use in gas systems.

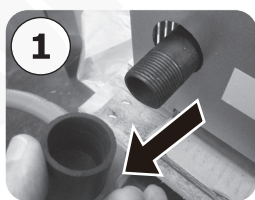


Image1: For gas connection, remove the gas inlet cap first

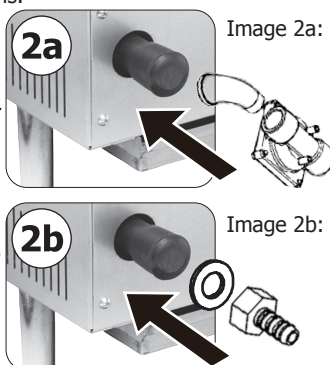


Image 2a: Natural Gas connection

Image 2b: LPG Gas hose connection

Note: Natural gas connection adaptor, LPG gas hose and regulator, seal gasket, etc. are not included and need to purchase locally.

It is important that adequately sized piping runs directly to the gas inlet on the lower rear of the grill with as few tees and elbows as possible for maximum gas supply volume.

Note: Ensure to connect the appliance to gas supply through the regulator and the regulator is converted to the correct gas type that the appliance will operate on.

Key knowledge for LPG Gas cylinder

Caution: Ensure to have the proper regulator and Gas cylinder in order for the appliance to operate safely and efficiently. Use of an incorrect or faulty regulator is dangerous and will invalidate any warranty. The regulator should be certificated according to EN16129:2013.

The LPG Gas cylinder will need to be purchased from local site and match with local national requirements. Check the rating label for applicable supply gas type and pressure required. For any query, just consult your Buffalo distributor for the most suitable gas cylinders and regulators.

- 9kg to 23kg LPG as cylinder is recommended for use with this grill.
- Maximal external dimensions of the cylinder (regulator included) shall not exceed diameter 500mm and height 900mm.
- LPG Gas cylinder shall be kept at least 1 meter away from gas grill, and located in a well-ventilation space and fixed with rigid support. Never move it during operation.
- If a gas cylinder inserted with compartment, effective ventilation should be provided with openings in the compartment base and upper part. The total area of the openings in the upper part should be at least 1/100 of the floor area of the compartment and that openings at the base should be at least 1/50 of the floor area of the compartment.
- The cylinder support has sufficient mechanical strength to resist permanent deformation under the load of a full cylinder; an arrangement with the cylinder resting directly on the ground is not allowed.
- The cylinder fitted with a regulator can be easily installed or removed from the compartment; the cylinder valve is accessible and remains easy to manipulate.
- No internal communication means or conduits shall exist between the cylinder compartment and parts of the appliance where burners are located. It shall not be possible to block or obstruct the ventilation openings of the compartment accidentally, when the gas cylinder is placed in position.
- The compartment shall be designed and constructed in such a way as to ensure that a permanent supply of fresh air is ensured and there is no accumulation of un-burnt gases.

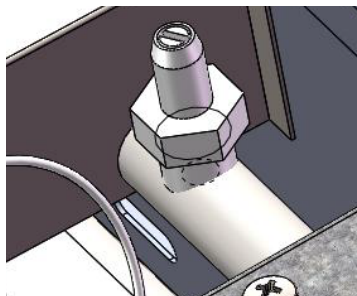
Test gas supply pressure

After all installation done, ensure to check the gas supply pressure.

- **Note:** The available gas pressure should be the same as that indicated on rating label.
- **Pressure test point:** The operating pressure is to be measured at the manifold test point with one or two burners operating at full setting. The operating pressure is pre-set at the factory and is not to be adjusted except through the gas pressure regulating valve.

Use a pressure gauge which is equipped with liquid (such as U-type pressure gauge, the minimum value is 0.1mbar) or a digital pressure gauge to test. Follow steps as below:

- Turn over the gas grill and find the needle-type pressure joint screw arbour. Now slide the rubber tube of pressure gauge over the needle type pressure joint.
- Start the equipment following the instructions, measuring gas supply pressure (dynamic pressure) in the work state.
- Access to the equipment if measured data within the limits. Otherwise, it is needed to adjust the gas pressure regulating valve or contact the local gas supplier.
- Make sure the pipes are clean and free of obstructions, dirt, and piping compound.



Gas conversion from Natural Gas to LPG gas (Model shown: JA938)

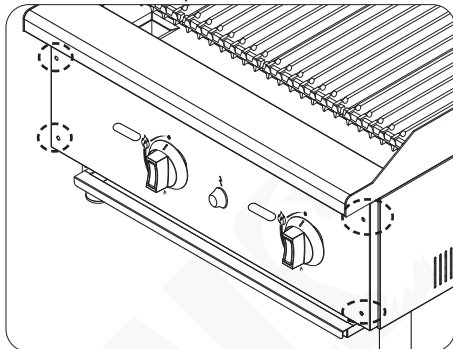
Caution: Gas conversion must be carried out by qualified technicians only.

By default setting, the gas inlet on the lower rear of the unit is to connect to natural gas supply pipe.

To convert from NG (natural gas) to LPG:

Gas type	Injector Size Ø
NG	2.2mm
LPG	1.3mm

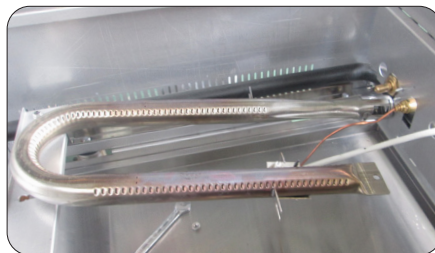
1. Remove the screws fixing the front panel then remove the front panel.



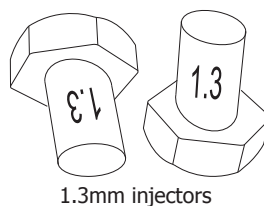
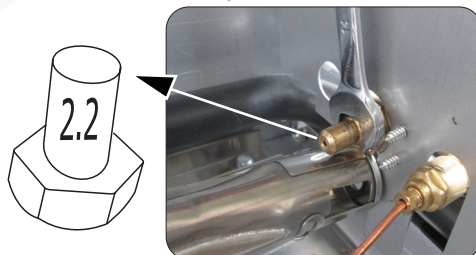
2. Remove the cooking grids and flame tamers to find the U-shape burners.



3. Remove the burners.



4. Remove the 2.2mm injectors and mount the 1.3mm injectors for LPG gas supply.



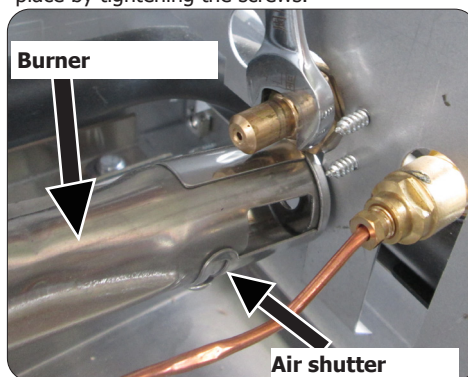
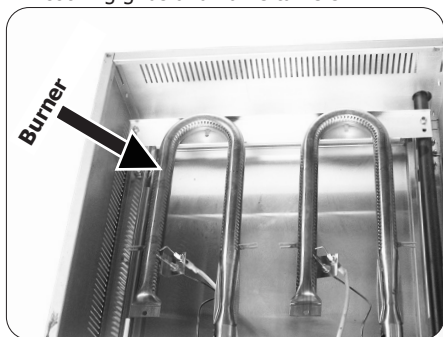
5. Reverse the steps to reassemble.
6. Ignite to check the flame with LPG gas (For ignition details, refer to section "Operation" later in the manual.

Adjust air supply to the burner via the air shutter

For efficient burner operation, a proper balance of gas volume and primary air supply must be maintained which will result in complete combustion. Insufficient air supply results in a yellow streaming flame.

Primary air supply is controlled by an air shutter on the burner.

1. Shut down the gas grill and let it cool down sufficiently. Afterwards remove the cooking grids and flame tamers.
2. Loosen the screws on the front of the burner and adjust the air shutter to eliminate the yellow tips of the burner flame. Afterwards lock the air shutter in place by tightening the screws.



3. Put back cooking grids and flame tamers, then re-start the grill.

Levelling the appliance

- Place a level on top of the grill after gas connections have been made. Ensure the grill is level front-to-back and side-to-side in the final installed position.
- If necessary, adjust the legs so that the unit is level and at the correct height.

Gas leak testing

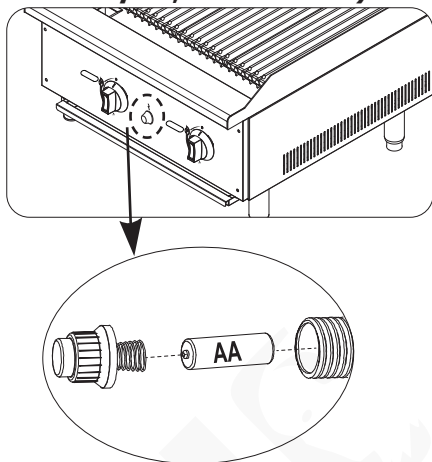
**Caution! Always perform a leak test in a well-ventilated area.
NEVER use an open flame for test.**

After gas connection and prior to lighting, check all joints in the gas supply line for leaks. Use soap and water solution.

1. Check for leaks by brushing a solution of $\frac{1}{2}$ water and $\frac{1}{2}$ soap over all the gas system joints, including all valve connections, hose connections, and regulator connections.
2. If bubbles form over any of the joints, there is a leak:
 - Turn off the gas supply at the gas cylinder or natural gas pipe.
 - Re-tighten all joints, and Repeat test.
 - If bubbles form again, stop using the appliance and contact your local distributor for assistance.
3. After leaks test, wipe the mixed solution from all joints and connections and fully purge gas pipes to remove air.

Before first time use

Inserting the battery (AA battery x1, not included)



Seasoning the cooking surfaces

- Make sure the cooking grids are clean then apply a generous amount of cooking oil to the grids.
- Turn on all the control knobs to the high position .
- Wait 5 minutes, shut off and carefully wipe any excess oil from the grids.

Preparation before cooking

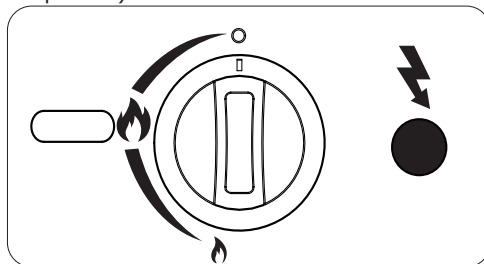
- Locate the oil tray into the bottom.
- Wipe clean the cooking grids. Dry thoroughly and put in place.
- To prevent foods from sticking to the cooking surface, apply a light coat of cooking/vegetable oil before each barbecuing session.
- Do not face directly over the gas grill when lighting.

Note: When cooking for the first time, cooking surfaces colour may change slightly. This is normal and does not indicate any defect.

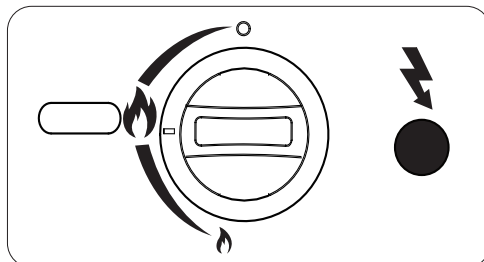
Operation

Lighting the gas grill

1. Ensure all control knobs are at  position (OFF position).



2. Turn on gas supply.
3. To ignite the burner, push down and turn the control knob to high position  while pressing the ignition button . A click sound will be heard and ignition will take place.



4. Keep pressing the knob for about 5-10 seconds and observe the fire stability. When stable, release the knob.

Caution: If ignition does not occur in 5 seconds, turn the control knob off and wait 5 minutes for the unburnt gas to evaporate. Then repeat the lighting procedures.

5. Follow same steps to light the other burner(s).

Start cooking

1. After ignition, pre-heat the appliance for about 10-15 minutes with the MAX setting. This should be done before each cooking session.
2. After pre-heating, turn the control knob to the desired setting between  and  to suit requirements.
3. Place food on the cooking grids. (The burners heat up the flame tamers underneath the grids, which in turn pass heat to the food. The natural food juices produced during cooking fall onto the hot flame tamers and vaporize. The subsequent rising smoke bastes the food, as it travels upwards, imparting that unique barbecued flavour.)
4. **End of cooking session:** Turn the control knob to high position  and burn for 5 minutes. This procedure will burn off cooking residue, thus making cleaning easier.
5. **Shut down the gas grill:** After use, turn all control knobs to OFF position. Then switch off the gas supply at the gas cylinder or regulator.

Energy saving tips:

- **Turn the appliance off as soon as cooking is completed.**
- **Do not preheat longer than recommended.**
- **Do not use a higher setting than required.**

Caution: Danger of scalding! Always protect your hands when handling parts or food near the cooking surface.

Flame failure protection

Featured with flame failure protection for each burner by way of a thermo-electric system, gas supply to the burner will be shut off automatically in the event that the burner flame goes out.

Flare-up control

- Flare-ups occur when meat is barbecued, and its fat and juices fall upon the hot flame tamers. Smoke of course helps give food its barbecued flavour, but it is best to avoid excessive flare-up to prevent food from being burned.
- To control flare-ups, it is **ESSENTIAL** to trim away excess fat from meat and poultry before grilling. Use cooking sauces and marinades sparingly and try to avoid very cheap cuts of meat or meat products as these tend to have a high fat and water content. The burners should always be set to low settings during cooking.
- When flare-ups do occur, they can usually be extinguished by applying baking soda or salt directly onto the flame tamers. Always protect your hands when handling parts near the cooking surfaces. **Danger of scalding!**

Fat fires

- After each cooking session, empty and clean the oil tray of food debris. If the appliance is to be used for large gatherings, it will be necessary to turn off and cool the appliance every 2 hours to remove food debris and clean it out.
- Cleaning frequency may need to be increased if very fatty foods or cheap meat products are being cooked. Failure to do this may result in a fat fire, and thus cause injury and seriously damage the grill.
- **In the event of a fat fire:**
 - Turn all control knobs to OFF position.
 - Turn off the gas supply at the gas supply valve or regulator.
 - Keep at a safe distance from the grill and wait until the fire has burnt out.
 - Never douse a grill with water. If an extinguisher is used, it should be a powder type.
 - Do not remove the oil tray.
 - Contact your local Fire Brigade.

Cleaning, care & maintenance

Caution!

- **Before cleaning and maintenance, always extinguish the appliance and shut off the gas supply. Let it and its components cool sufficiently.**
 - **Never douse the grill surfaces with water while still hot.**
 - **Do not use water jet or spray to clean this appliance.**
 - **Do not use flammable solvents or cleaning aids. Corrosion might occur.**
- Inspect the grill on a regular basis as damp or condensation can form which may result in damage to the appliance. It may be necessary to dry the grill internally. It is possible for mould to grow on any fat-gathering parts. This should be cleaned off with hot soapy water.
 - Regularly clean your grill between uses, especially after extended periods of storage.
 - Always rub with the grain of the stainless steel. Do not use a metallic scoring pad or harsh cleaners.

Grill body

- Regularly remove excess grease or fat using a cloth dampened with hot soapy water. Dry thoroughly.
- Excess fat and food debris can be removed from inside the body using a soft plastic or wooden scraper.
- Clean the ventilation slots (if applicable) with a vacuum cleaner.
- Do not immerse the body or hose in water.

Burners

- Burning off any residue after cooking will keep the burners clean.
- Periodically check the burners to ensure they are free from debris which may clog the gas system, deflecting gas flow.
- Ensure to clean pipes on burners very carefully and make sure that there are no obstructions.

Cooking grids, flame tamers and oil tray

- After cooling down, remove any fat or food particles with a plastic or wooden scraper. Do not use a steel scraper or wire brush.
- Clean with hot soapy water. Rinse well and dry thoroughly.
- Do not use scouring pads or powders as they can permanently damage the finish. Due to the weight of the parts, we do not recommend cleaning in a dishwasher.
- Failure to keep clean, and excessive buildup can result in a fat fire. This can be hazardous and severely damage the grill. This is not a fault in the grill and is therefore not covered by the warranty.

Storage

- To extend life and maintain best condition, we recommend the unit be covered when not in use for an extended period of time.
- Store the appliance indoors in a cool dry place.
- The gas cylinder must be disconnected and stored outdoors away from any sources of heat or ignition.
- When using the grill after extended periods of storage, ensure to check for gas leaks and any obstructions in the burners. Also follow the cleaning procedures to ensure the gas appliance is safe.

Troubleshooting

A qualified technician must carry out repairs if required.

Fault	Probable Cause	Solution
Gas leaking from cracked/cut/burned hose	Damaged hose	Turn off the control knob and gas supply. If hose is cut or cracked, consult your Buffalo distributor to replace
Gas leaking from LPG cylinder valve	Failure of cylinder valve from mishandling or mechanical failure	Turn off the control knob and gas supply. Visually inspect the cylinder valve for damage. If damaged, consult your Buffalo distributor
Gas leaking between LPG cylinder and regulator connection	Improper installation, connection not tight, failure of rubber seal	Turn off LPG cylinder valve, remove regulator from cylinder and visually inspect rubber seal for damage. If damaged, consult your Buffalo distributor
Fire coming through control panel	Partial blockage to the Fire in burner tube section	Turn off the control knob and gas supply. After fire is out and appliance is cold, remove burner and inspect for spider nests or rust. See section "Cleaning, care & maintenance"
Grease fire or continuous excessive flames above cooking surface	Too much grease buildup in burner area	Turn off the control knob and gas supply. Allow flames to die down. After cooling, clean food particles and excess grease from inside area, oil tray, and other surfaces
Burner will not light using igniter	Gas issues:	
	Trying to light a wrong burner	See section "Lighting the gas grill"
	Obstruction in burners	Ensure burner tubes not obstructed with spider webs or other objects. See section "Cleaning, care & maintenance"
Burner will not light using igniter	No gas flow	Make sure gas control valve is turned on
	Electrical issues:	
	Wires are loose or disconnected	Reconnect wires or replace electrode/wire assembly
	Thermocouple connection loose	Tighten thermocouple
	Faulty electronic igniter	Replace with a new igniter
Sudden drop in gas flow or low flame	Low battery	Replace with a new AA battery
	Grease buildup	Clean burner and inside of appliance
	Excessive fat in meat	Trim fat from meat before grilling
	Excessive cooking temperature	Set the control knob to a lower setting
Flames blow out	High or gusting winds	Move the appliance to prevent it from facing wind directly
	Low on LPG gas supply	Refill LPG cylinder

Fault	Probable Cause	Solution
Persistent grease fire	Grease trapped by food buildup around burner system	Turn control knob to OFF and shut off gas supply. Let fire burn out. After appliance cools, remove and clean all parts
Flashback... (fire in burner tube(s))	Burners and burner tubes blocked	Turn control knob to OFF and shut off gas supply. Clean burners and/or burner tubes (→ Cleaning, care & maintenance)
Flare-up	Grease buildup	Clean burners and inside of appliance
	Excessive fat in meat	Trim fat from meat before grilling
	Excessive cooking temperature	Set the control knob to a lower setting
Yellow flame and black smoke	Low on LPG gas supply	Refill LPG cylinder
	Nozzle used not matching with gas type supplied	Check the rating label for correct nozzle size
	Air supply insufficient	Adjust air supply via the air shutter

Technical specifications

Note: Due to our continuous improvement process, the product specifications are subject to change without notice.

Model	Burners	Cooking area size	Dimensions h x w x d mm	Net Weight
JA938	2	600 x 470mm	399 x 604 x 664mm	54.0kg
JA939	3	900 x 470mm	399 x 904 x 664mm	74.0kg

Compliance

The WEEE logo on this product or its documentation indicates that the product must not be disposed of as household waste. To help prevent possible harm to human health and/or the environment, the product must be disposed of in an approved and environmentally safe recycling process. For further information on how to dispose of this product correctly, contact the product supplier, or the local authority responsible for waste disposal in your area.



BUFFALO parts have undergone strict product testing in order to comply with regulatory standards and specifications set by international, independent, and federal authorities.

CE 0063
Pin 0063CS7616

Fourth Way, Avonmouth, Bristol, BS11 8TB, UK
Unit 9003, Blarney Business Park, Blarney, Co. Cork, Ireland

BUFFALO products have been approved to carry the following symbol:

All rights reserved. No part of these instructions may be produced or transmitted in any form or by any means, electronic, mechanical, photocopying, recording or otherwise, without the prior written permission of BUFFALO. Every effort is made to ensure all details are correct at the time of going to press, however, BUFFALO reserve the right to change specifications without notice.

DECLARATION OF CONFORMITY

• Conformiteitsverklaring • Déclaration de conformité • Konformitätserklärung • Dichiarazione di conformità • Declaración de conformidad

Equipment Type • Uitrustingstype • Type d'équipement • Gerätetyp • Tipo di apparecchiatura • Tipo de equipo	{SKU description} Gas Grill for commercial use							
Object of the declaration • Voorwerp van de verklaring • Objet de la déclaration • Gegenstand das deklariert werden soll • Oggetto della dichiarazione • Objeto de la declaración • Objeto da declaração Model • Modèle • Modell • Modello • Modelo	{description of the appliance or fitting} Gas Chargrill - 600mm Gas Chargrill - 900mm							
	{product code(s)} JA938, JA939							
	{relevant legislation and harmonized standards}							
	Gas Appliance Regulation (EU) 2016/426							
Application of Council Directives(s) Toepassing van Europese Richtlijn(en) • Application de la/des directive(s) du Conseil • Anwendbare EU-Richtlinie(n) • Applicazione delle Direttive • Aplicación de la(s) directiva(s) del consejo	EN 203-1:2021+ A1:2023; EN 203-2-10:2007							
The Notified Body • De Erkende Instantie • Partie notifiée • Der notifierte Körper • L'ente notificato • El Cuerpo Notificado	{Name; address}							
Performed & issued the certificate(s) • voerde en vaardigde het (de) certifica(a)t(en) uit • Exécute et délivre les certificats • hat dieses Zertifikat angefertigt und ausgestellt • Ha portato a termine E ha rilasciato il/i certificato/i • realizó y emitió el/los certificado(s)	KIWA Nederland B.V Wilmensdorf 50 PO Box 137 7300 AC APELDOORN The Netherlands {NB No.} 0063							
	{description of intervention}							
	Type Examination to the Gas Appliance Regulation (EU) 2016/426							
	{details of certificate including Date; Period of validity; Conditions of validity} Certificate # 25GR0045/00 dated Not certified and valid to 08th Mar 2034							
Manufacturer Name • Naam fabrikant • Nom du producteur • Name des Herstellers • Nome del produttore • Nombre del fabricante	{name of manufacturer} Buffalo							
Manufacturer Address • Adres fabrikant • Adresse du producteur • Anschrift des Herstellers • Indirizzo del produttore • Dirección del fabricante	{address of manufacturer} Unit 9003 Blarney Business Park Blarney Co. Cork, Ireland	Fourth Way, Avonmouth, Bristol, BS11 8TB United Kingdom						
This declaration of conformity is issued under the full responsibility of the manufacturer. I, the undersigned, hereby declare that the equipment specified above conforms to the above Directive(s) and Standard(s). Deze conformiteitsverklaring werd uitgevaardigd onder volledige verantwoordelijkheid van de fabrikant. Ik, de ondergetekende, verklaar hierbij dat de hierboven gespecificeerde uitrusting goedgekeurd is volgens de bovenstaande Richtlijn(en) en Standaard(en). La présente déclaration de conformité est délivrée sous l'entière responsabilité du fabricant. Je soussigné, confirme la conformité de l'équipement cité dans la présente à la / aux Directive(s) et Norme(s) ci-dessus Diese Konformitätserklärung wird unter der vollen Verantwortung des Herstellers ausgestellt. Ich, der/die Unterzeichnende, erkläre hiermit, dass das oben angegebene Gerät der/den oben angeführten Richtlinie(n) und Norm(en) entspricht. La dichiarazione di conformità viene rilasciata dietro completa assunzione di responsabilità da parte del produttore. Il sottoscritto dichiara che l'apparecchiatura di sopra specificata è conforme alle Direttive e agli Standard sopra riportati. La declaración de conformidad se emite bajo la total responsabilidad del fabricante. El abajo firmante declara por la presente que el equipo arriba especificado está en conformidad con la(s) directiva(s) y estándar(es) arriba mencionadas.								
Date • Data • Datum • Fecha	19-02-2025 07:25:32 GMT19-02-2025 14:39:06 GMT							
Signature • Handtekening • Signature • Unterschrift • Firma • Firma	<table><tr><td>DocuSigned by: <i>Eoghan Donnellan</i> D352874F7FAB460...</td><td>Signed by: <i>Ashley Hooper</i> AB6DB7856FFB441...</td></tr><tr><td>Eoghan Donnellan</td><td>Ashley Hooper</td></tr><tr><td>Commercial Manager/ Importer</td><td>Group Head of Product Quality & Compliance</td></tr></table>		DocuSigned by: <i>Eoghan Donnellan</i> D352874F7FAB460...	Signed by: <i>Ashley Hooper</i> AB6DB7856FFB441...	Eoghan Donnellan	Ashley Hooper	Commercial Manager/ Importer	Group Head of Product Quality & Compliance
DocuSigned by: <i>Eoghan Donnellan</i> D352874F7FAB460...	Signed by: <i>Ashley Hooper</i> AB6DB7856FFB441...							
Eoghan Donnellan	Ashley Hooper							
Commercial Manager/ Importer	Group Head of Product Quality & Compliance							
Full Name • Volledige naam • Nom et prénom • Vollständiger Name • Nome completo • Nombre completo								
Position • Functie • Fonction • Position • Qualifica • Posición								



UK	0117 3075655
Eire	021 4946777
NL	040 – 2628080
FR	01 60 34 28 80
BE-NL	0800-29129
BE-FR	0800-29229
DE	0800 – 1860806
IT	N/A
ES	901-100 133



<http://www.buffalo-appliances.com/> 

JA938-JA939_EN_A5_v1_2025/02/24