

CINDERS BARBECUES

'FESTIVAL' SG80F

OPERATING INSTRUCTIONS



**THIS IS YOUR INSTRUCTION BOOKLET
DO NOT THROW IT AWAY**

THIS BOOKLET MUST BE READ THOROUGHLY
BEFORE THE BARBECUE IS OPERATED

For use in GREAT BRITAIN and IRELAND

ISSUE 1
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CE Approved and conforming to:

BS EN 498:2012 (LPgas Barbecues for outdoor use, includes gust tests).

BS EN 203-1:2014 (Gas Heated Catering Equipment, includes use in well ventilated areas).

UKLPG Code of Practice 24 part 3-2017, (includes use in Build-Ups and Tented Areas).

NCASS 'QuickSafe' LPG System for Gazebos and Marquees, with Gas Safe engineer final connection.

WARNINGS

USE ONLY A LOW PRESSURE (37mbar) REGULATOR. INCORRECT CONNECTION TO A HIGH PRESSURE REGULATOR MAY CAUSE INJURY

STAND THE GAS CYLINDER AWAY FROM THE BARBECUE, WITHOUT STRETCHING OR TWISTING THE HOSE.

USE IN WELL VENTILATED STRUCTURES OR OUTDOORS ONLY.

ACCESSIBLE PARTS MAY BE VERY HOT. KEEP YOUNG CHILDREN AND VULNERABLE ADULTS AWAY.

TAKE CARE NOT TO TOUCH THE TOP OR SIDES OF THE BARBECUE AS THESE AREAS GET EXTREMELY HOT AND WILL RESULT IN BURNS.

PROTECTIVE GLOVES MUST BE WORN WHEN USING THIS BARBECUE.

DO NOT MOVE THE APPLIANCE WHILST IT IS ALIGHT OR IN THE HOT CONDITION.

ANY MODIFICATION OF THE APPLIANCE MAY BE DANGEROUS.

TURN OFF THE GAS SUPPLY AT THE CYLINDER AFTER USE.

THIS APPLIANCE SHALL BE KEPT AWAY FROM FLAMMABLE MATERIALS.

SPECIFICATIONS

DIMENSIONS:

Height: 850mm. Length: 1010mm. Depth: 660mm. Weight: 30kg.

GAS:

PROPANE only (G31)

SUPPLY CYLINDER:

This barbecue is for use with propane cylinders of 13kg (19hrs run time) with L/H female screw thread connections. e.g. CALOR GAS RED CYLINDERS.

REGULATOR:

BS EN 16129:2013 with left handed (anticlockwise) male screw thread and brass 'bullnose' connection. Output pressure **37mbar**, minimum capacity 0.75 kg/hr.

HOSE:

ISO 3821, Over Braided Stainless Steel
Maximum service life 5 Years.
Approved length 1.5m (1500mm).

HEAT INPUT

Heat input = 8.5kW (675g/hr propane).

INJECTOR SIZE

300cc (orifice 1.499mm)

APPLIANCE CATEGORY

13P, Appliance Type A1

ASSEMBLY INSTRUCTIONS.

Hold the barbecue on its side and release the folded legs from their retaining clips at one end of the barbecue. Swing the legs out completely, and rotate the outer free leg through nearly full circle. Push the outer free leg into the same retaining clips and stand the barbecue upright on a firm and level surface.

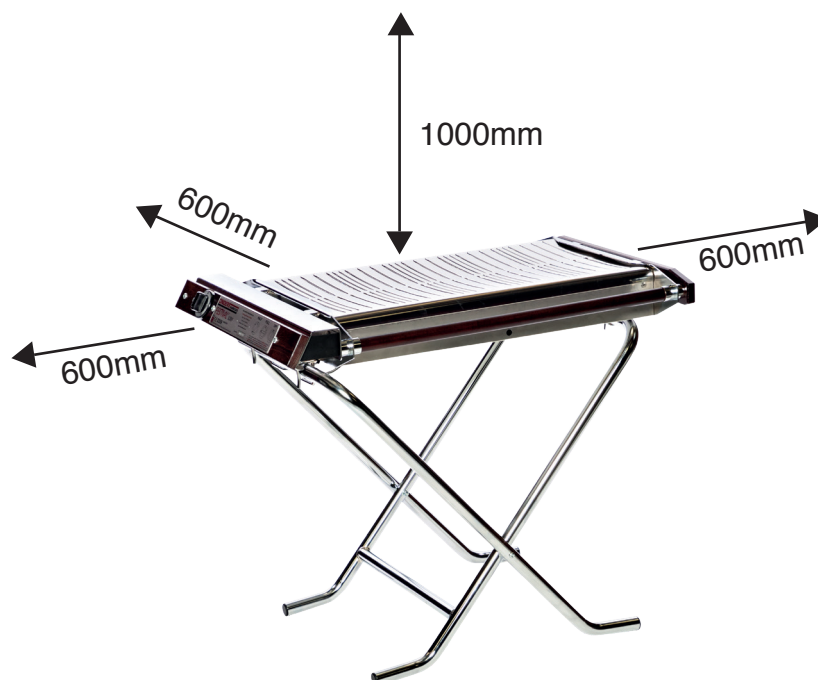
When required, use an empty ring-pull drinks can as a fat drain container. A stainless-steel clip emerges from the drain hole, which can be found within the area of the chromed hoop at either end of the barbecue. Thread the clip through the hole in the can.



CAUTION: Use an oven glove when removing the can, which may be very hot. Dispose of any hot fat with due caution.

POSITIONING THE BARBECUE.

The barbecue is designed to be freestanding. Ensure that the barbecue is placed on a flat surface with minimum clearances specified in the figure below between any side, rear or overhead obstructions. When selecting the location ensure the barbecue is not placed near or under combustible materials or in an excessively windy environment



POSITIONING THE GAS CYLINDER.

Ensure that the gas cylinder is not placed in contact or underneath the barbecue. The hose should be routed away from the barbecue without touching any hot surfaces.

Ensure the cylinder is placed on a firm and level surface and that the hose is neither stretched nor twisted when connected. The cylinder must also be located to give good access to connect and disconnect the regulator, or to turn off in an emergency.

CONNECTING THE REGULATOR TO THE CYLINDER

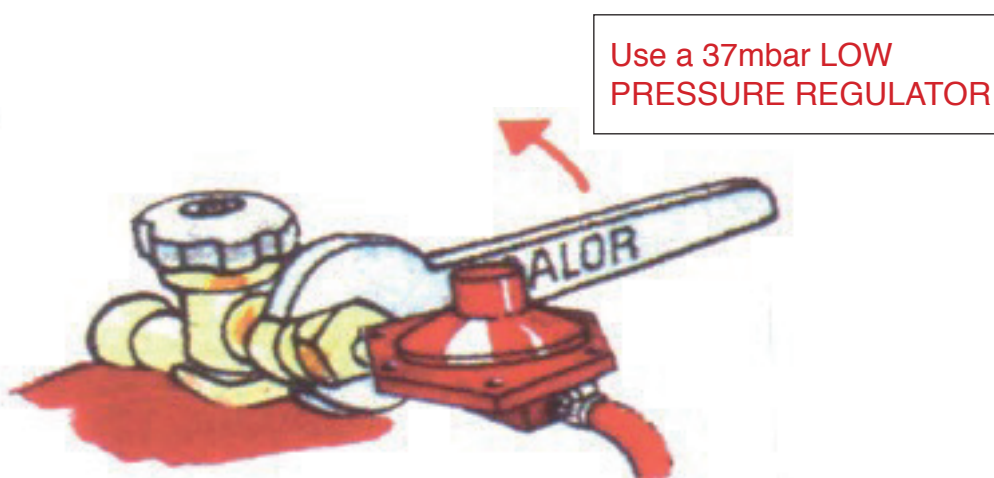
Check that the hose is completely over the nozzle on the regulator and the nozzle on the barbecue and that it is secured firmly. Rubber hose may be secured by a continuous circular hose clip or by the metal swaging process we use at our factory. 'Jubilee' clips must NOT be used as they don't impart a perfectly circular pressure and can even push a section of hose away from contact with the nozzle.

Examine the flexible hose regularly and get your dealer to fit a new hose if perished, worn or damaged in any way.

L.P.G. ATTACKS NATURAL RUBBER – ONLY USE HOSE TO ISO 3821, SUPPLIED BY YOUR DEALER.

Remove the protective plastic plug from the cylinder outlet and save for replacement into the cylinder when empty.

Use the spanner provided to tighten the regulator to the propane cylinder in an ANTI-CLOCKWISE direction when viewed from the hose connection.



LIGHTING THE BARBECUE.

a) Turn the supply from the cylinder ON by turning the cylinder valve anticlockwise.

b) **A GAS LEAKAGE CHECK SHOULD BE CARRIED OUT NOW, IN THE ABSENCE OF ANY NAKED FLAME. Use a soapy water solution around all gas connections and along the hose. Turn the gas OFF at the propane cylinder if the solution bubbles to indicate a leak and call an LPgas engineer. A list of qualified engineers can be found on our website www.cindersbarbecues.co.uk**

c) If no leaks are indicated, insert a lighted taper or gas match into the brass lighting hole (located centrally underneath the barbecue), then turn the control knob at the end of the barbecue to the FULL position and PUSH the knob in and HOLD. If the burner lights immediately and can be checked by looking through the 10mm diameter sighting hole in the side of the fire-box, continue to HOLD the knob in the PUSH position for 15 seconds, then release.

d) If the burner doesn't light immediately or the flame goes out when the knob is released, turn OFF the control valve at the barbecue and try again after 5 minutes. If still unsuccessful, call an LPgas engineer or contact us for information or advice.



TURNING OFF THE BARBECUE

First turn OFF the gas supply at the cylinder valve in a clockwise direction to a firm 'stop'.

Next, turn the control knob at the end of the barbecue to the OFF position.

Detach the regulator from the gas cylinder by unscrewing CLOCKWISE, when viewed from the hose connection. Now replace the protective plastic plug into the cylinder outlet.

Wait for the barbecue to cool before moving.

CHANGING CYLINDERS

CHANGING CYLINDERS MUST BE DONE WITH NO NAKED FLAME IN THE VICINITY.

You **MUST** begin the procedure by first turning **OFF** the gas supply at the cylinder valve, **BEFORE** disconnecting the regulator from the gas cylinder.

EMPTY CYLINDERS MUST BE SITED WELL AWAY FROM THE BARBECUE AND IN A SECURED AND FLAME-FREE ENVIRONMENT, WITH THEIR PROTECTIVE PLASTIC PLUGS FIRMLY SCREWED IN POSITION.

CLEANING THE BARBECUE

This barbecue internally self-cleans. Do NOT remove the stainless steel cooking surface at any time.

Allow the barbecue to burn away fatty debris inside the body of the barbecue, until no more smoke exits through the cooking surface. No further internal cleaning is required.

The cooking surface is easily cleaned by turning the barbecue on full power and laying the flat griddle accessory or metal baking sheet on top, which super-heats the surface by reflection. This will convert the carbon to white fluffy powder in a very few minutes. Alternatively, a stiff wire brush and nylon scouring pad can be used.

Caustic cleaners will reduce the life of the heat exchanger, which sits below the cooking surface.

The rest of the appliance can be cleaned with hot soapy water. **TAKE CARE NOT TO BLOCK ANY PORTION OF THE BURNER AERATION PORT.** The aeration port is located below the metal shroud to which the control valve is fixed.

STORING THE BARBECUE AND ITS PROPANE SUPPLY CYLINDERS.

It is important that the barbecue is stored in dirt free, damp free, hygienic conditions indoors when not in use for any period of time. The barbecue should always be disconnected from the cylinder during storage.

PROPANE CYLINDERS MUST ALWAYS BE STORED OUTDOORS. Consult your propane supplier for the best way to store cylinders, in your particular circumstances.

MAINTENANCE.

Servicing is recommended at least once per season, according to usage.

SERVICING AND MAINTENANCE OF THIS APPLIANCE MUST NOT BE CARRIED OUT BY THE OWNER. ALWAYS USE A REGISTERED GAS-SAFE ENGINEER, OR CONTACT 'CINDERS' FOR ADVICE.

A current list of qualified engineers can be found on the CINDERS website, www.cindersbarbecues.co.uk

SPARES and ACCESSORIES

Images for easy identification and ordering of Spares and Accessories are also available on our website, www.cindersbarbecues.co.uk

TROUBLE SHOOTING

In order of possibility;

1) **The burner lights but goes out** when the control knob set at FULL is released. The thermocouple probe has either failed or the flames are not reaching it, because it has been replaced with a short probe thermocouple. This is a job for a competent person with a replacement probe from us.

2) **A rushing noise** with the smell of gas could be that the regulator has been changed for a High Pressure type, or there is a major leak. In either case TURN OFF at the gas cylinder and refer to a qualified gas engineer. A list of qualified gas engineers can be found on our website.

3) **Uneven heat** which is also associated with **low power** can usually be traced to a partially blocked injector or a burner which has not been cleaned and maintained annually. These are jobs for a qualified gas engineer, and a list can be found on our website.

4) **Flare-ups** are due to too much fat falling into the barbecue, never by too high a gas heat. Check out the cooking demonstrations on our website and experiment with different food types before committing to an event. 'Getting the best out of your Barbecue' is also available on our website, which provides useful tips for commercial barbecuing.

WARRANTY

Cinders Barbecues offers a one year parts and labour warranty and a further year parts-only warranty with proof of annual servicing by a qualified gas engineer. Warranty excludes thermocouple probes, use other than intended, modifications or misuse.

**MADE IN
BRITAIN**



CINDERS BARBECUES[®]

Commercial Outdoor Equipment

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