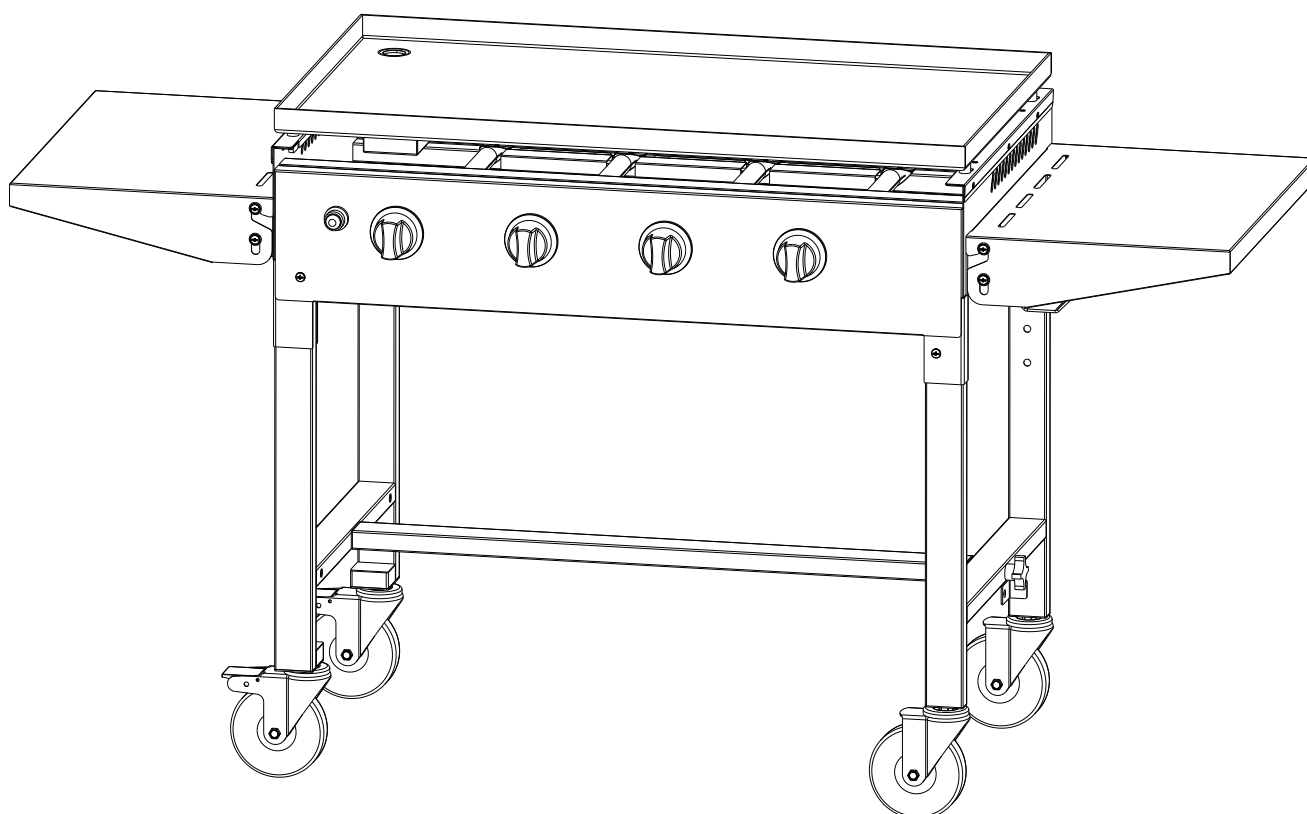




## **ASSEMBLY AND OPERATION INSTRUCTIONS**

Model: KYQ-GFT402G

CE 0359-19



**FOR OUTDOOR USE ONLY  
PLEASE READ INSTRUCTIONS CAREFULLY BEFORE ASSEMBLY  
RETAIN THIS MANUAL FOR FUTURE REFERENCE**

**USE ONLY THE HOSE AND HOSE CONNECTOR PROVIDED!**  
If a replacement is necessary, please contact either our Customer Service Department or your local dealer.  
The use of unauthorised parts can create unsafe conditions and environment.



***Hazardous fire or explosion may result if instructions are ignored***

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

1. Read the instructions before using the appliance.
2. Retain this manual for future reference.
3. Use outdoors only.
4. Warning accessible parts may be very hot. Keep young children away.
5. Do not move the appliance during use.
6. Turn off the gas supply at the gas cylinder after use.
7. Do not modify the appliance.
8. This appliance must be kept away from flammable materials during use.
9. A minimum clearance from the sides and back of the unit to a combustible construction is 3m
10. The regulator and hose must be connected correctly to the appliance. A spanner must be used to tighten the nut onto the connection thread.
11. In addition, a logo or a warning shall be used to forbid gas cylinders in places of the appliance not intended to receive gas cylinders if any.

**FOR YOUR SAFETY IF YOU SMELL GAS:**

1. Turn off gas supply at bottle.
2. Extinguish all naked flames; do not operate any electrical appliances.
3. Ventilate the area.
4. Check for leaks as detailed in this manual.
5. If odour persists, contact your dealer or gas supplier immediately.

**PRECAUTIONS:**

1. Leak test all connections after each tank refill.
2. Never check for leaks with a match or open flame.
3. Do not store or use gasoline or other flammable vapours and liquids in the vicinity of this or any other appliance.
4. Any gas cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

**WARNING:** Whilst every effort has made in manufacture of your oven to remove any sharp edge, you should handle all components with care to avoid accidental injury.

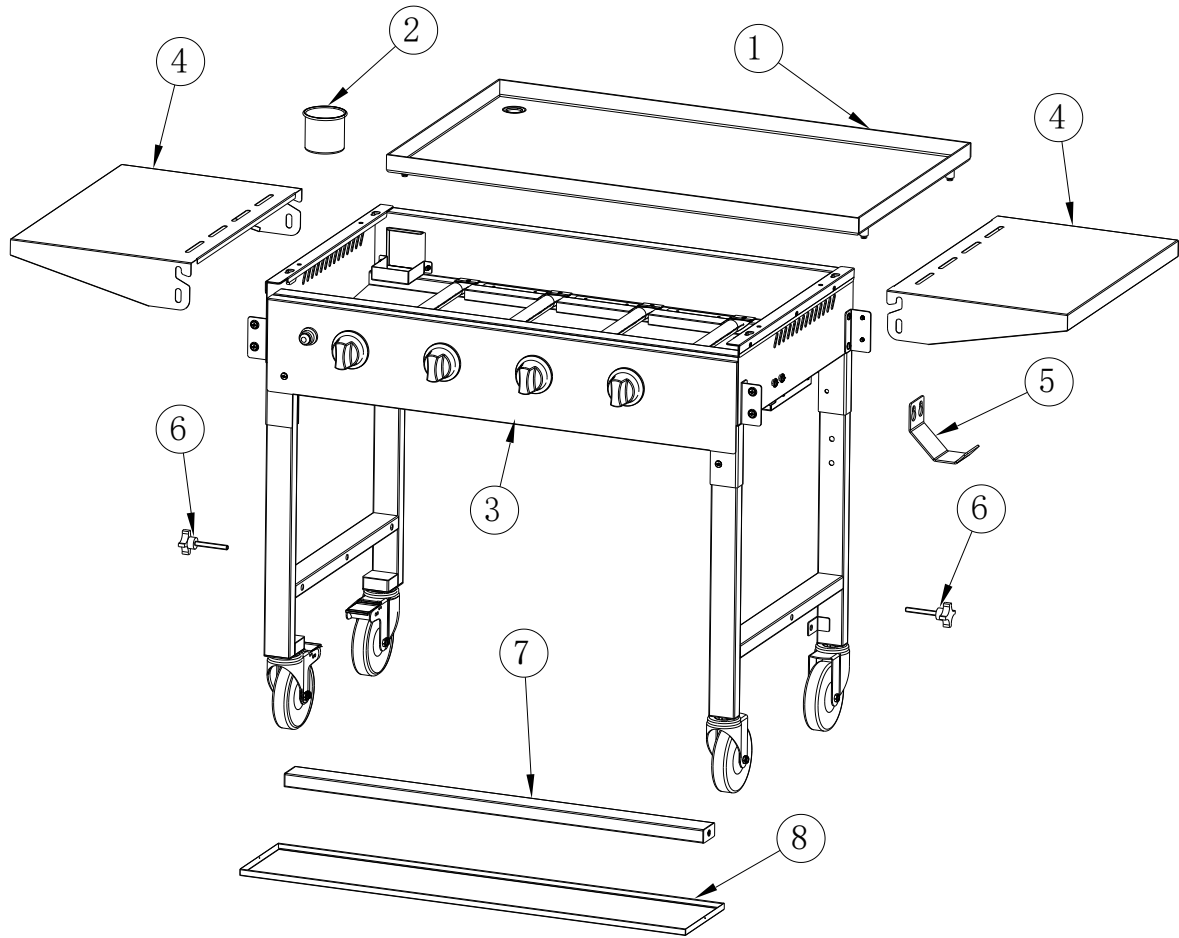
**Tools required:** Either a philips crosshead or flat-bladed screwdriver and either a spanner (we have supplied a multifunction spanner) or a pair pliers.

**ASSEMBLY:**

**Please read all instructions thoroughly before proceeding. Find a large, clean area in which to assemble your Tasty Trotter oven. Please refer to the parts list and assembly diagram as necessary. Assembly of this oven involves many large components; it is advisable to have two people to assemble the unit.**

**NOTICE: Make sure all the plastic protection (usually a blue film) is removed before assembling!**

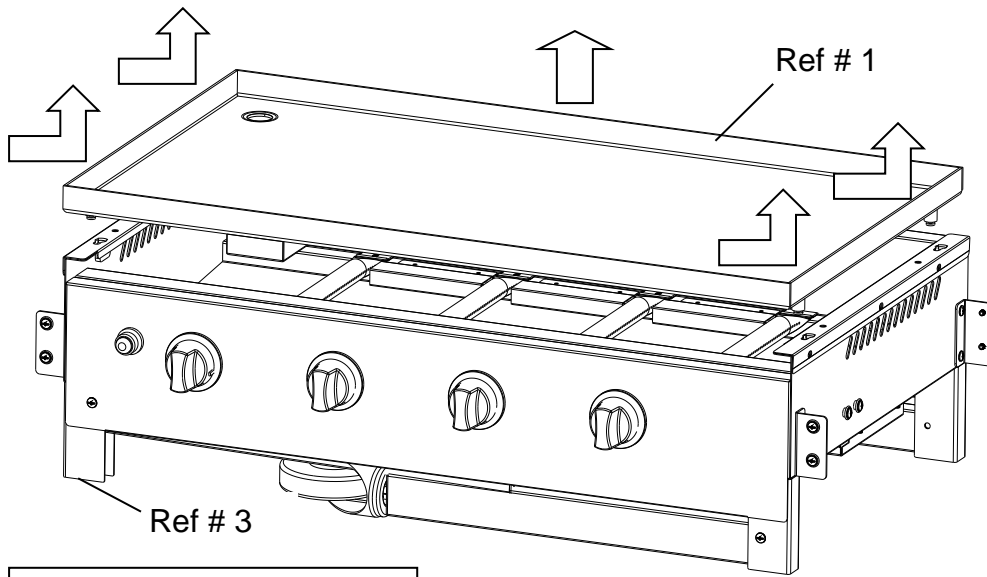
## Exploded view: KYQ-GFT402G



## Hard Wares List: KYQ-GFT402G

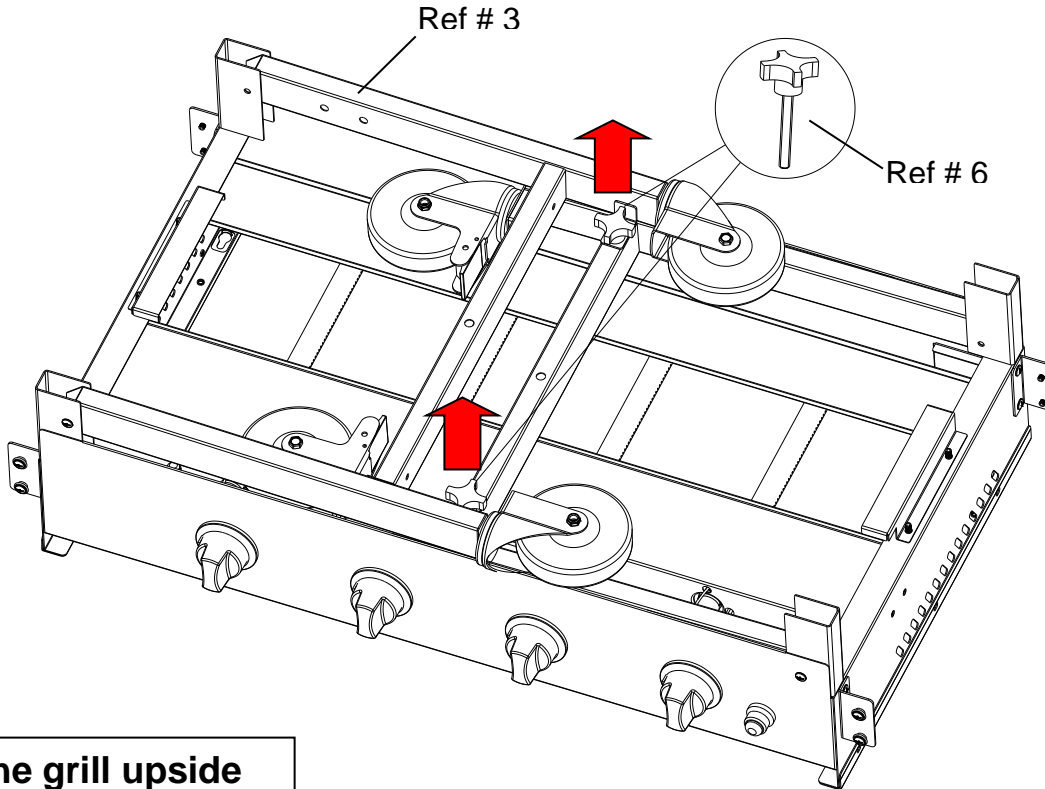
Ref	Description	GFT402G
1	Cooking plate assembly	1
2	Grease cup	1
3	Grill body assembly	1
4	Side table shell	2
5	Cylinder hook	1
6	Handle screw	2
7	Trolley cross brace assembly	1
8	Drip tray	1

**ASSEMBLY: KYQ-GFT402G**

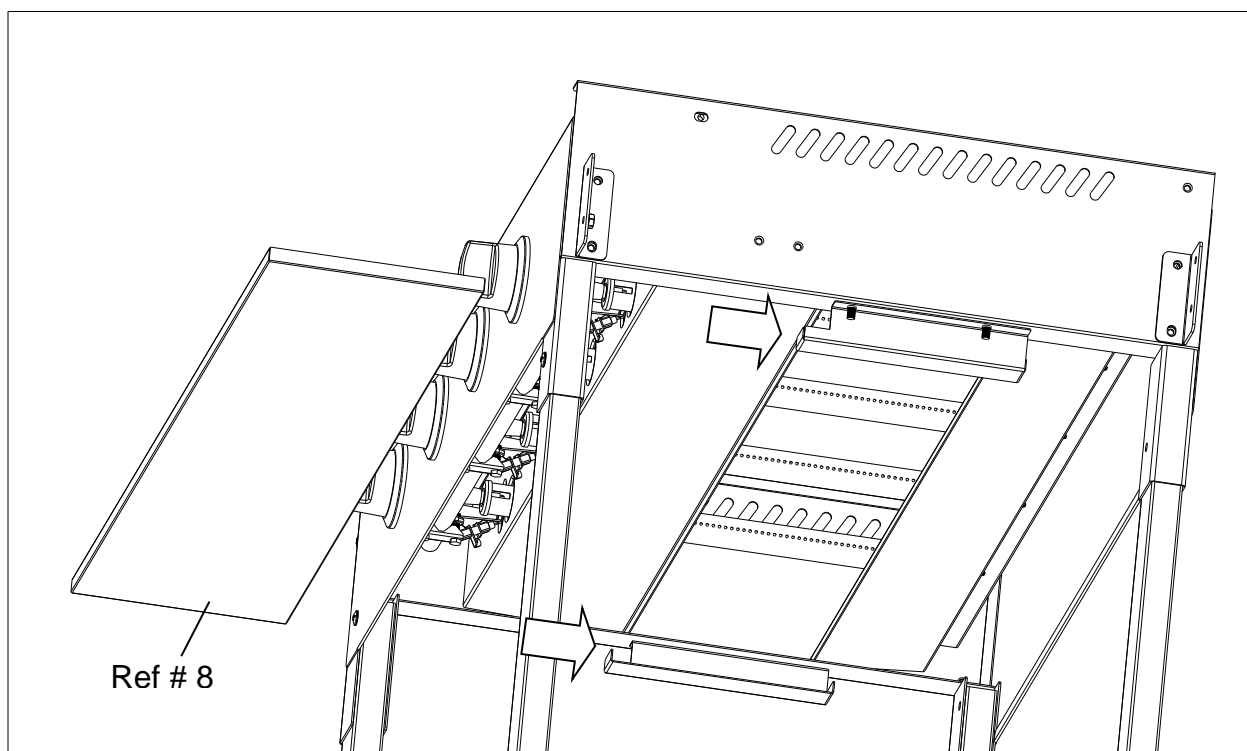
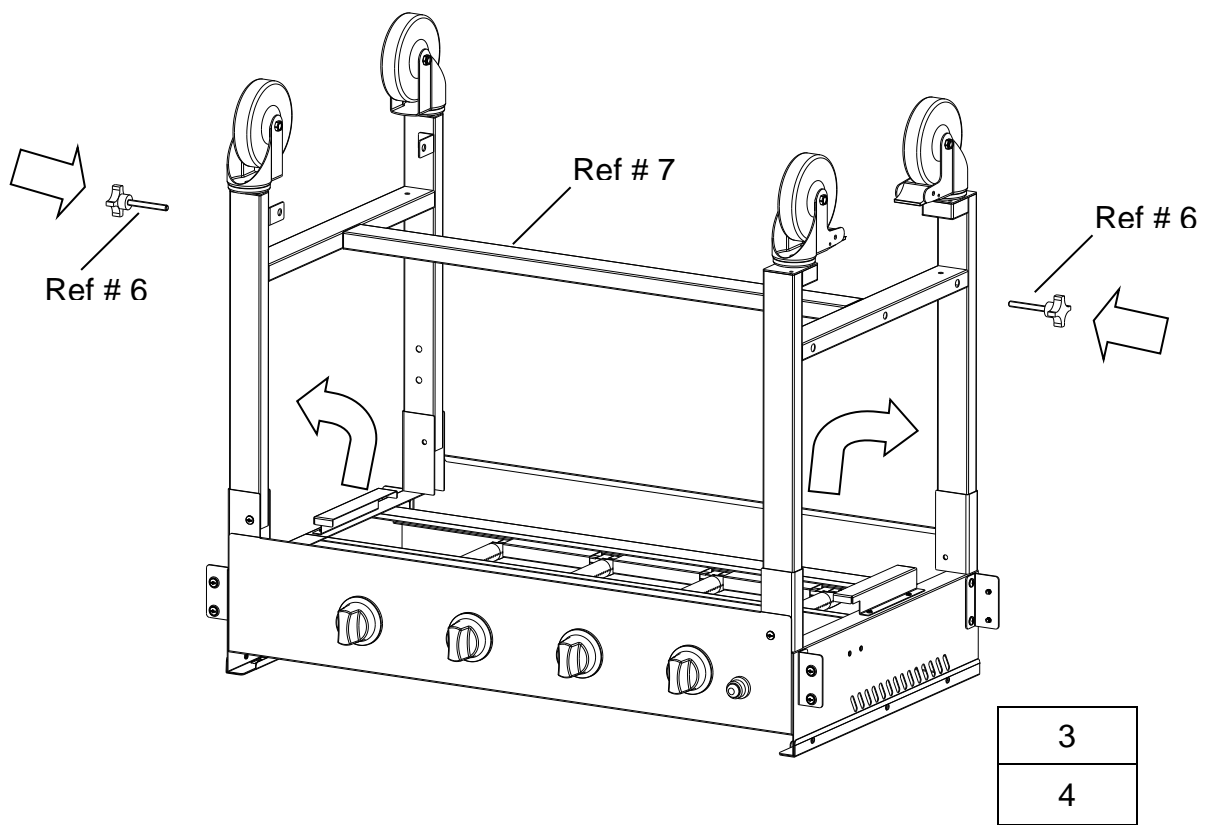


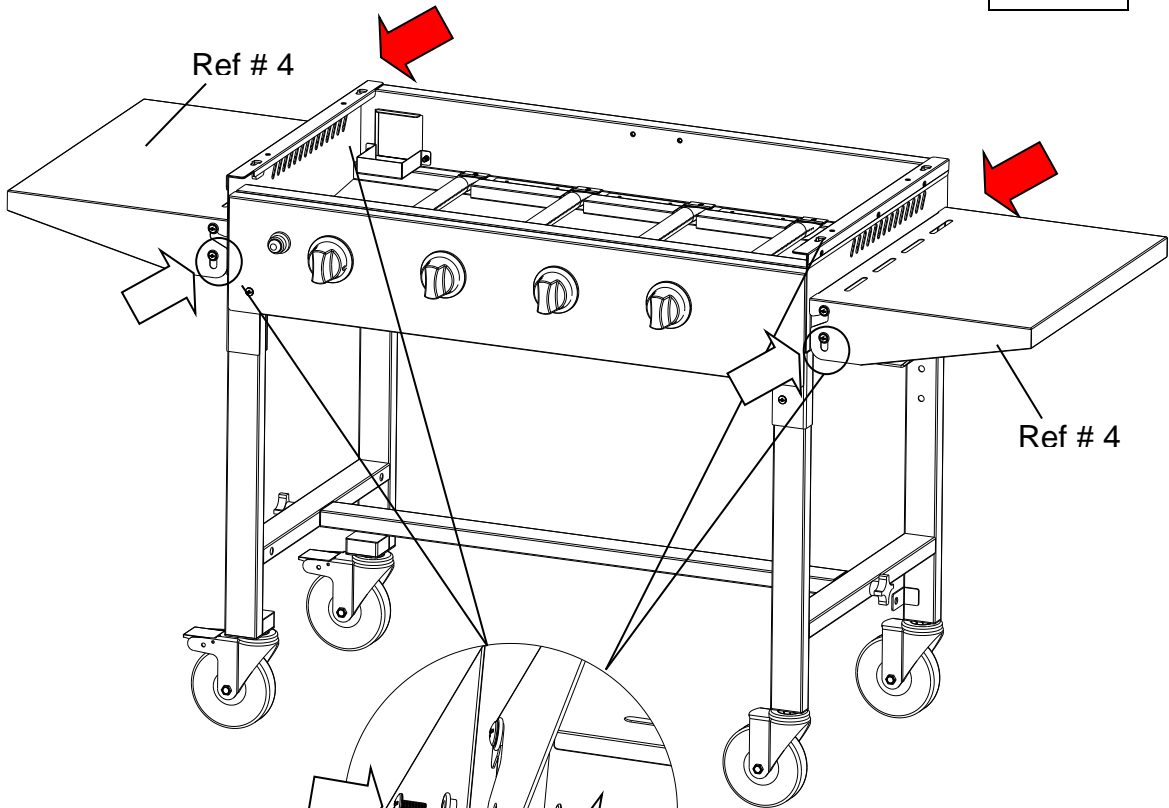
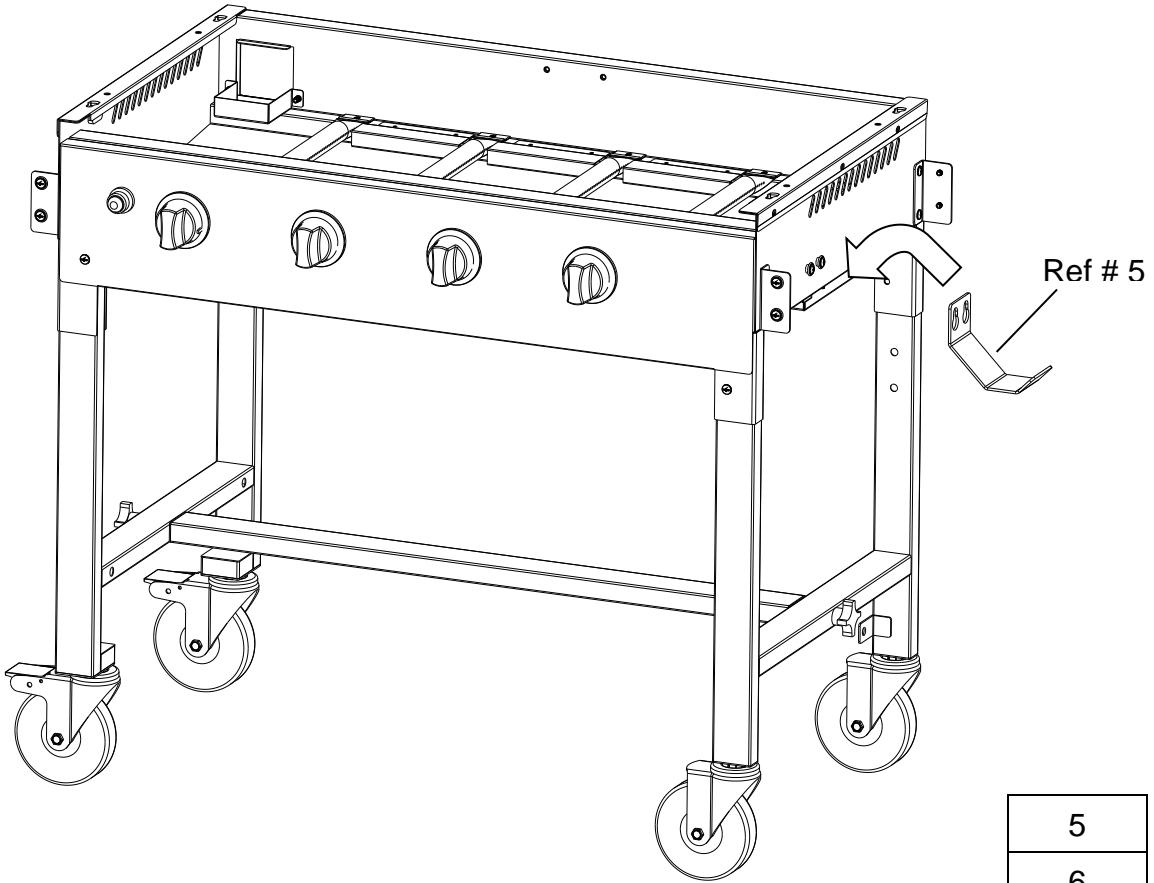
**Remove the cooking  
plate assembly**




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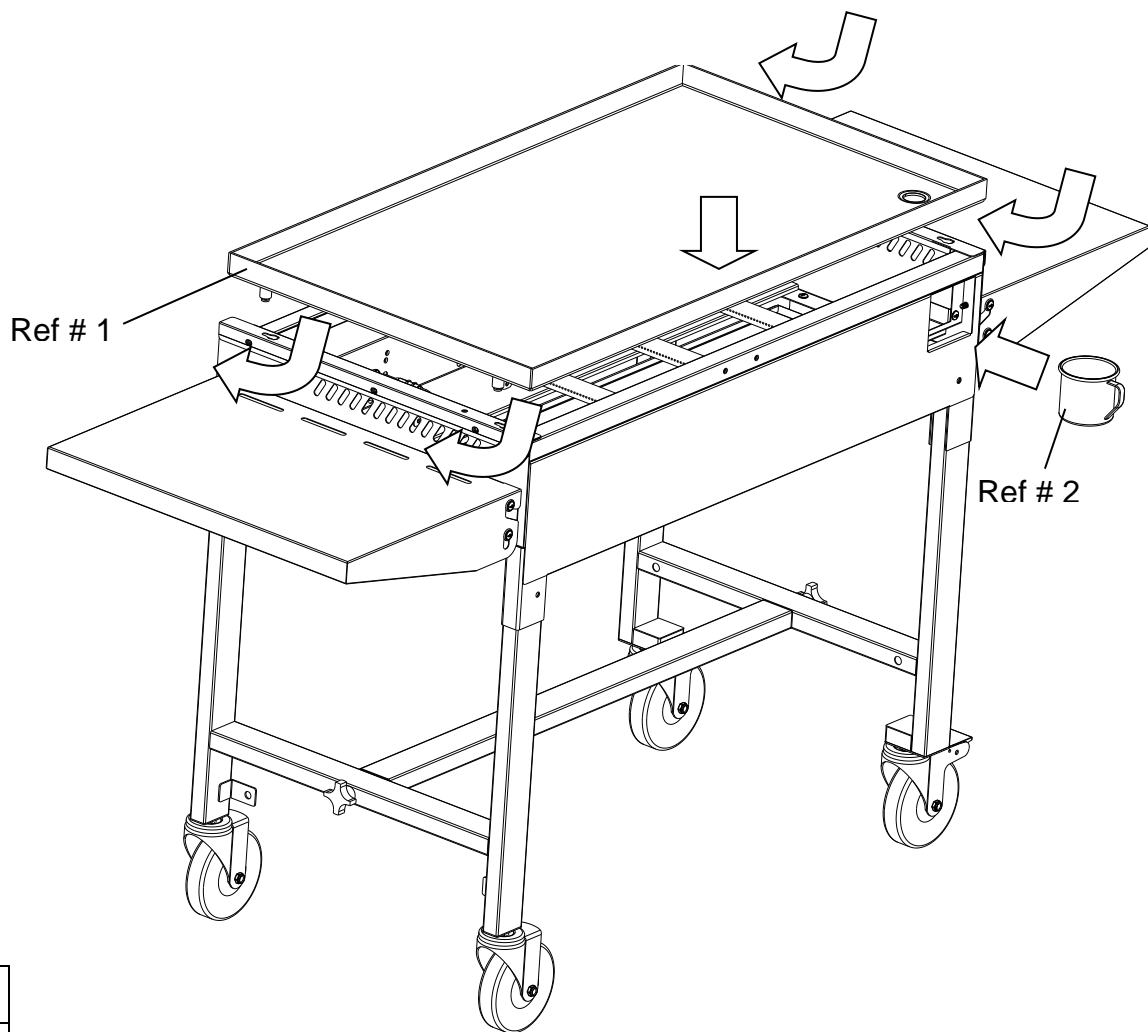


**Turn the grill upside  
down, and remove  
two handle screws  
from the leg frames**





-  M6x15x4 PCS
  -  Axis padx4 PCS
  -  M6 Nutx4 PCS
- (All part remove from the bracket)



7
8

Finally, unscrew the igniter cap and insert a AA **battery with the “ + “ end upwards**

**IMPORTANT: THERMOCOUPLE INFORMATION**

The thermocouple can move during the first cooking process, if it moves too far out of the flame it will assume the burner has gone out and shut down the gas valve – This is the most common reason for a burner to go out. Simple repositioning of the probe by altering its position on the brass thread so it is nearer the flame will quickly cure this problem. Don't get the thermocouple mixed up with the spark igniter which has a white stem. The probe and igniter can be found under the protective cover at the control panel end, in the oven.



## Technical Information:

<b>APPLIANCE MANUFACTURED BY:</b>	TASTY TROTTER / GUANGDONG KANGYE ELECTRIC APPLIANCE CO., LTD.		
<b>APPLIANCE CODE:</b>	KYQ-GFT402G		
<b>TOTAL HEAT INPUT: (ALL CATEGORIES)</b>	16.0 kW (1164 g/h) The grill burner is rated at 4.0 kW		
<b>APPLIANCE CATEGORY:</b>	I <sub>3+</sub> (28-30/37) □		I <sub>3B/P</sub> (30)□
<b>TYPES OF GAS:</b>	Butane	Propane	Butane, Propane or their mixture
<b>GAS PRESSURE:</b>	28-30 mbar	37 mbar	30 mbar
<b>INJECTOR SIZE:</b>	Grill: 0.95 mm		Grill: 0.95 mm
<b>IDENTIFICATION CODE:</b>	0359CL1155		
<b>SERIAL NUMBER DATE CODE</b>	Appliance code-12-0000000		
<b>FOR USE OUTDOORS AND IN WELL VENTILATED AREAS</b>			
<b>WARNING: ACCESSIBLE PARTS MAY BE VERY HOT. KEEP YOUNG CHILDREN AWAY</b>			
<b>READ THE INSTRUCTION LITERATURE BEFORE USING THE APPLIANCE.</b>			

### IMPORTANT:

Read the following instructions carefully and be sure your barbecue is properly installed, assembled and cared for. Failure to follow these instructions may result in serious bodily injury and/or property damage.

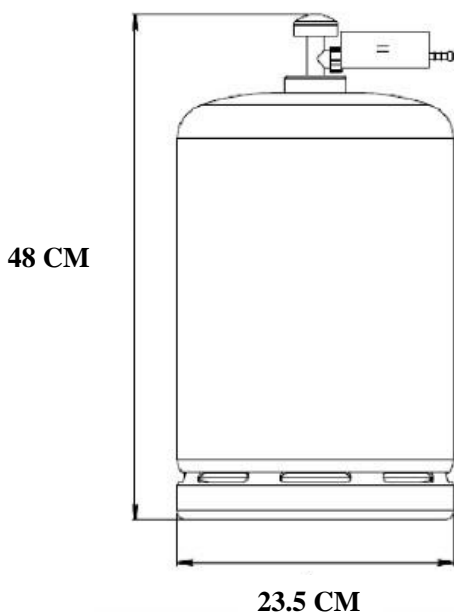
If you have any questions concerning assembly or operation, consult your dealer or LPG Gas Company.

When used on the ground always place the appliance and cylinder on flat level ground.

Never light the GRILL OR REAR BURNERS with the HOOD in the closed position.

Never light the SIDE BURNER with the lid in the closed position.

Your barbecue can be used on gas cylinders between 9 kg and 15 kg, and diameter maximum 23.5 cm; height (regulator included) maximum 48 cm. Your barbecue will perform better if propane or LPG mixtures are used. Butane can be used but because of the rate of the appliance the cylinder will tend to freeze and supply gas at reduced pressures affecting the performance of your barbecue.



## **NOTE FOR CONSUMER: Retain for future Reference**

**SERVICING:** Your gas barbecue should be serviced annually by a competent registered person.

### **CONNECTING THE GAS CYLINDER TO THE APPLIANCE**

This appliance is only suitable for use with low-pressure butane or propane gas or LPG mixtures, fitted with the appropriate low-pressure regulator via a flexible hose. The hose should be secured to the regulator and the appliance with hose clips. For barbecue which set to I3B/P(30), I3+(28-30/37) should use a regulator which operates butane gas at 30 mbar and propane gas at 37 mbar. For I3B/P(50), a regulator operates the butane, propane gas mixture at 50mbar. Ensure the regulator was certified by standard EN16129

Please consult your LPG dealer for information regarding a suitable regulator for the gas cylinder.

### **Regulator and Hose**

Use only regulators and hose approved for LP Gas at the above pressures. The life expectancy of the regulator is estimated as 2 years.

The use of the wrong regulator or hose is unsafe; always check that you have the correct items before operating the barbecue.

The hose used must conform to the relevant standard for the country of use. The length of the hose must be 1.5 metres (maximum). Worn or damaged hose must be replaced. Ensure that the hose is not obstructed, kinked, or in contact with any part of the barbecue other than at its connection.

### **Storage of Appliance**

Storage of an appliance indoors is only permissible if the cylinder is disconnected and removed from the appliance. When the appliance is not to be used for a period of time it should be stored in its original packaging and stored in a dry dust free environment.

### **Gas Cylinder**

The gas cylinder should not be dropped or handled roughly! Always keep the cylinder in upright position. during operation. Make sure the cylinder is from any source of flame before you change the cylinder. If the appliance is not in use, the cylinder must be disconnected. Replace the protective cap on the cylinder after disconnecting the cylinder from the appliance. The gas cylinder must be sited outside the body of the appliance.

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. **DO NOT SMOKE.**

This barbecue is designed for use outdoors, away from any flammable materials. It is important that there are **no overhead obstructions** and that there is a minimum distance of 1 m from the side or rear of the appliance. It is important that the ventilation openings of the appliance are not obstructed. The barbecue must be used on a level, stable surface. The appliance should be protected from direct draughts and shall be positioned or protected against direct penetration by any trickling water (e.g. rain).

**Parts sealed by the manufacturer or his agent must not be altered by the user. No modifications should be made to any part of this barbecue and repairs and maintenance should only be carried out by a GAS SAFE registered service engineer.**

Since this barbecue has no restriction in the emission of unburned gas, this barbecue must be installed and/or used outdoors or in an amply ventilated area. Were this BBQ in an amply ventilated area, the area must have at least 25% of the surface (sum of the wall surface) area open.

## **Connection to Appliance**

Before connection, ensure that there is no debris caught in the head of the gas cylinder, regulator, burner and burner ports. Spiders and insects can nest within and clog the burner/venturi tube at the orifice. A clogged burner can lead to a fire beneath the appliance.

Clean burner holes with a heavy-duty pipe cleaner.

Fit the hose to the appliance using a spanner to tighten it onto the connection thread. If the hose is replaced it must be secured to the appliance and regulator connections with hose clips.

Disconnect the regulator from the cylinder (according to the directions supplied with the regulator) when the barbecue is not in use.

The Barbecue must be used in a well-ventilated area. Do not obstruct the flow of combustion air to the burner when the barbecue is in use. **ONLY USE THIS BARBECUE OUTDOORS.**

### **BEFORE USE CHECK FOR LEAKS**

Never check for leaks with a naked flame, always use a soapy water solution

## **TO CHECK FOR LEAKS**

Make 2-3 fluid ounces of leak detecting solution by mixing one part washing up liquid with 3 parts water.

Ensure the control valve is "OFF".

Connect the regulator to the cylinder and ON/OFF valve to the burner, ensure the connections are secure then turn ON the gas.

Brush the soapy solution onto the hose and all joints. If bubbles appear you have a leak, which must be rectified before use.

Retest after fixing the fault

Turn OFF the gas at the cylinder after testing.

If leakage is detected and cannot be rectified. Do not attempt to cure leakage but consult your gas dealer.

## **Lighting Instructions for barbecue**

1. Turn all the control knobs clockwise to "OFF" position.
2. Connect the regulator to the gas bottle. Turn the gas supply "ON" at the regulator. Check with the use of soapy water for any gas leakage between the bottle and the regulator.
3. Push down the front left control knob and keep pressing whilst turning anti-clockwise to the "HIGH" position (a clicking sound is heard), this will light the left hand burner. Observe if the burner has lit. If not repeat this process.
4. If the burner has not lit after retrying wait 5 minutes and repeat step 4.
5. Adjust the heat by turning the knob to the High/Low position.
6. If the burner does not light. Light the appliance with a match using the lighting hole in the side of the appliance. Consult your gas dealer to rectify the ignition.
7. To light the remaining burners in sequence from left to right, and repeat 4 above. The crosslighting channel between the burners will light the burner adjacent to it. Never attempt to light other burners except left hand burner first.
8. To turn the barbecue 'OFF' turn the cylinder valve or regulator switch to the 'OFF' position and then turn the control knob on the appliance clockwise to the 'OFF' position.

**Warning:** If the burner fails to ignite, turn the control knob off (clockwise) and also turn the cylinder valve off. Wait five minutes before attempting to relight with ignition sequence.

Before cooking for the first time, operate the barbecue for about 15 minutes with the lid closed and the gas turned on LOW. This will “heat clean” the internal parts and dissipate odour from the painted finish.

Clean your barbecue after each USE. DO NOT use abrasive or flammable cleaners, as it will damage the parts of the product and may start a fire. Clean in warm soapy water.

**WARNING:** Accessible parts may be very hot. Keep young children away from the hot appliance at all times (even while cooling down!). It is recommended that protective gloves (eg oven gloves) be used when handling particularly hot components.

## **CLEANING AND CARE**

**CAUTION:** All cleaning and maintenance should be carried out when the barbecue is cool and with the fuel supply turned OFF at the gas cylinder.

### **CLEANING**

“Burning off” the barbecue after every use (for approx 15 minutes) will keep excessive food residue to a minimum.

### **OUTSIDE SURFACE**

Use mild detergent or baking soda and hot water solution. Non-abrasive scouring powder can be used on stubborn stains, then rinse with water.

If the inside surface of the barbecue lid has the appearance of peeling paint, baked on grease build-up has turned to carbon and is flaking off. Clean thoroughly with strong hot soapy water solution. Rinse with water and allow to completely dry. NEVER USE OVEN CLEANER.

### **INTERIOR OF BARBECUE BOTTOM**

Remove residue using brush, scraper and/or cleaning pad then wash with a soapy water solution. Rinse with water and allow to dry.

### **CLEANING THE BURNER ASSEMBLY**

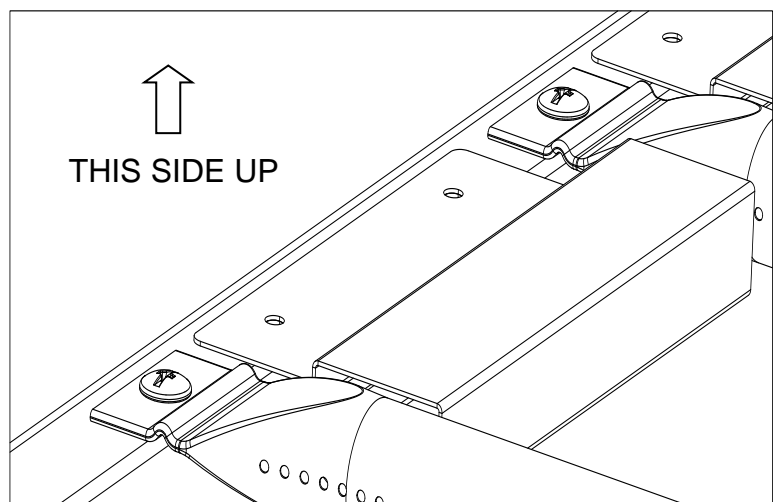
Turn the gas OFF at the control knob and disconnect the cylinder.

Remove cooling grate.

Clean the burner with a soft brush or blow clean with compressed air and wipe with a cloth.

Clean any clogged ports with a pipe cleaner or stiff wire (such as an opened paper clip).

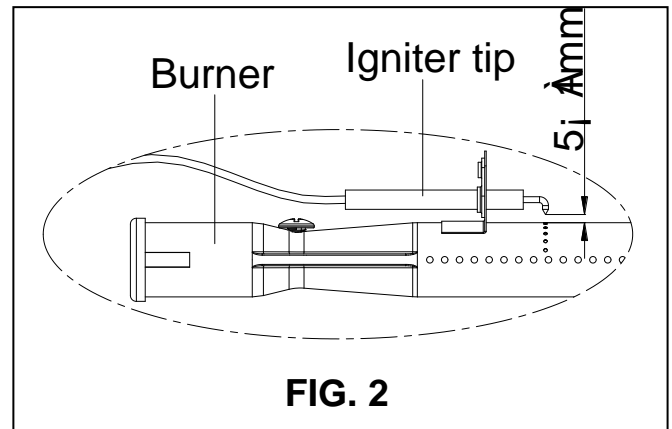
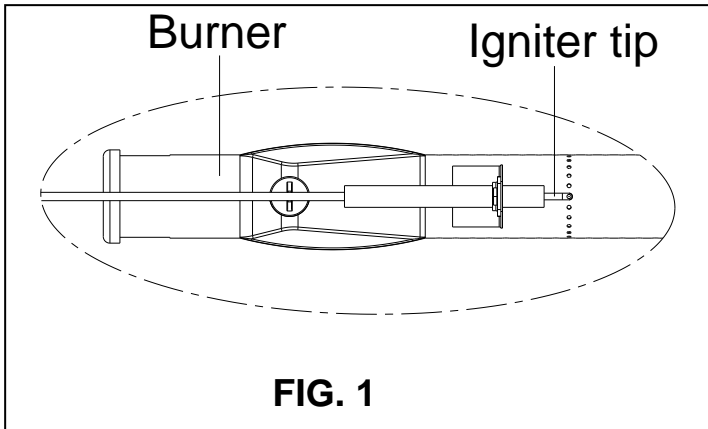
#### **PLEASE NOTE THE BURNER DIRECTION**



Inspect burner for any damage (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 (venturi).

## IGNITER TIP CLEANING:

If lighting the burners is difficult you may need to clean and adjust the igniter tip located near the burner orifice. (FIG. 1). To ensure that the igniter lights properly, clean off any cooking residue from igniter tip and burner. Use a very fine grit sand paper to clean igniter tip and edge of burner. Igniter tip should be 4–6 mm away from burner edge. (FIG. 2) This is the ideal distance for most effective ignition.



## TROUBLE SHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
Burners will not light using the ignition system	<ol style="list-style-type: none"> <li>1. LP gas cylinder is empty</li> <li>2. Faulty regulator</li> <li>3. Obstructions in burner</li> <li>4. Obstructions in gas jets or gas hose</li> <li>5. Electrode wire loose or disconnected on electrode or ignition unit</li> <li>6. Electrode or wire is damaged faulty pushbutton igniter</li> </ol>	<ol style="list-style-type: none"> <li>1. Replace with full cylinder</li> <li>2. Have regulator checked or replace</li> <li>3. Clean burner</li> <li>4. Clean jets and gas hose</li> <li>5. Reconnect wire</li> <li>6. Change electrode and wire change igniter</li> </ol>
Burner will not light with a match	<ol style="list-style-type: none"> <li>1. LG gas cylinder is empty</li> <li>2. Faulty regulator</li> <li>3. Obstructions in burner</li> <li>4. Obstructions in gas jets or gas hose</li> </ol>	<ol style="list-style-type: none"> <li>1. Replace with full cylinder</li> <li>2. Have regulator checked or replace</li> <li>3. Clean burner</li> <li>4. Clean jets and gas hose</li> </ol>
Low flame or flashback (fire in burner tube-a hissing or roaring noise may be heard)	<ol style="list-style-type: none"> <li>1. LP gas cylinder too small</li> <li>2. Obstructions in burner</li> <li>3. Obstructions in gas jets or gas hose</li> <li>4. Windy conditions</li> </ol>	<ol style="list-style-type: none"> <li>1. Use larger cylinder</li> <li>2. Clean burner</li> <li>3. Clean jets and gas hose</li> <li>4. Use BBQ in a more sheltered position</li> </ol>

## **CARE AND PROTECTION OF STAINLESS STEEL SURFACES**

Your BBQ features Stainless Steel components, using moderate grade Stainless Steels. All Stainless Steel grades require a level of care and protection to retain their appearance. **Stainless Steels are not immune to corrosion and neither are they maintenance-free, contrary to popular public perception.** Even the highest marine grades of Stainless Steel require frequent cleaning with fresh water to avoid oxidation and other corrosive issues.

Modern tastes dictate that your BBQ features Stainless Steel with a brushed finish. This brushed finish is attained by running Stainless Steel sheets through an abrasive process that removes the mirror finish and leaves the brushed finish. Brushed-finish Stainless Steel requires frequent cleaning and care, to maintain its quality of appearance. Without adequate care it is realistic to expect that it will show signs of corrosion in time.

After assembly, **we recommend that owners apply a thin layer of Olive Oil with a clean rag, to all exposed Stainless Steel areas.** This should then be polished in and buffed off with another clean rag to a non-oily finish. This process will aid protection against dirt and other corrosive contaminants, by providing a temporary food-safe shield. The Olive Oil layer also makes later polishing and removal of fingerprints easier. This process should be repeated frequently when cleaning your grill.

**You may have bought a protective cover for your BBQ.** It is recommended that a BBQ cover should be used at all times when the BBQ is not in use to protect your investment. **However it is vital to understand that unless the BBQ is cool, clean and dry when the cover is fitted, use of a cover can in fact be detrimental.** A cover placed on a warm, wet or unclean BBQ (or any mix of these factors) can in fact be a very effective corrosion breeder!

For this reason, **the BBQ should always be cool, cleaned of any surface contaminants or dirt and be thoroughly dry before a protective cover is fitted.** This is especially important before a BBQ is stored for any length of time i.e. if the BBQ doesn't get frequent use, or when the BBQ is stored away over winter months.

In order to maintain the quality of the finish of your Stainless Steel BBQ, the owner must be vigilant with care and maintenance according to this advice.

**Look after your investment carefully and it will serve you well for many years to come.**





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