

ZENITH 4 GAS BARBECUE

ASSEMBLY INSTRUCTIONS
USER MANUAL & PARTS LIST

**READ THIS MANUAL BEFORE
ASSEMBLING AND USING THE BARBECUE.**



CE 0558

**FOR USE WITH
BUTANE OR
PROPANE LPG
FOR USE WITH
BUTANE AT 28 mbar OR
PROPANE AT 37 mbar
GAS CATEGORY |3P + (28-30/37)**

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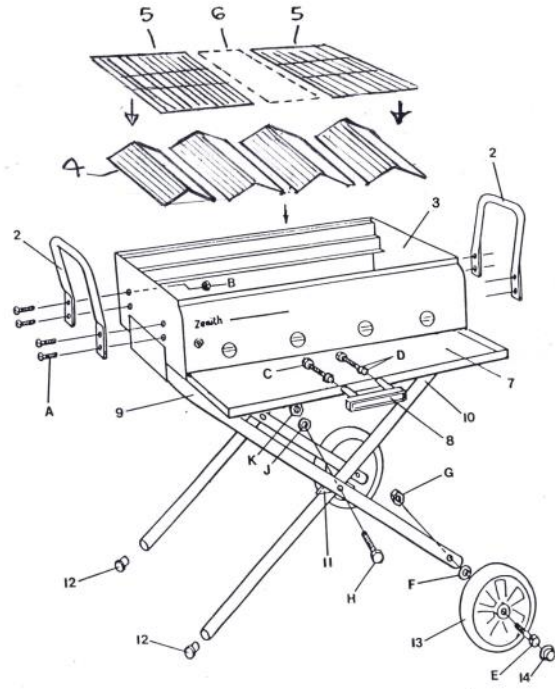
PARTS LIST

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On opening the box you will find the following:

1. The barbecue body already assembled with burners, valves and ignitor in position.
2. The lifting handles, drip tray and handle.
3. Two tubular legs and two wheels.
4. A bag containing nuts, bolts, washers and leg supports.

Note: Remove all the grills from inside the body to attach the lifting handles.



Fit the two handles (2) to each end of the body using screws `A` from outside and nuts `B`. Place two washers `D` on each of screws `C` an insert from inside of drip tray, secure into handle (8). Slide drip tray in to position as shown. Insert four or five heat plates (4) depending on model of barbecue, then insert the food grills as shown above.

REF	DESCRIPTION	QTY	REF	DESCRIPTION	QTY
1	BARBECUE ASSEMBLY	1	13	WHEEL	2
2	LIFTING HANDLES	2	A	M6 X 16 SCREWS	8
4	HEAT PLATES	4 or 5	B	M6 HEX NUT	8
5	FOOD GRILL	2	C	M6 X 16 SCREW	2
6	FOOD GRILL	1 or 2	D	M6 FLAT WASHER	2
7	DRIP TRAY	1	E	M12 X 90 HEX HD BOLT	2
8	DRIP TRAY HANDLE	1	F	M12 FLAT WASHER	2
9	WHEEL LEG	1	G	M12 NYLOC NUT	2
10	FLOOR LEG	1	H	M8 X 80 HEX HD BOLT	2
11	LEG SUPPORT	2	J	M8 FLAT WASHER	2
12	LEG END INSERTS	2	K	M8 NYLOC NUT	2

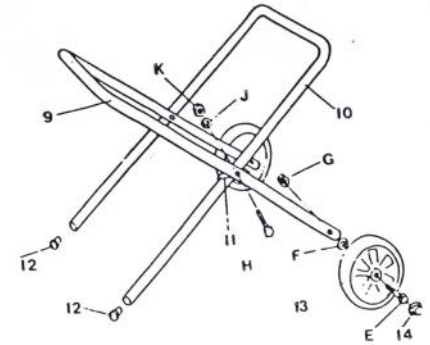
LEG ASSEMBLY INSTRUCTIONS

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Insert bolt `E` through wheel (13) slide on washers `F` and then push bolt through hole at bottom of leg.

Fit nyloc nut `G`, tighten and then back off until wheel is free to rotate.

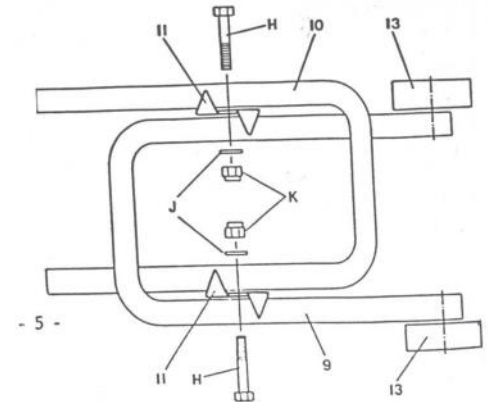
Push inserts (12) into ends of floor leg.



On a level surface place the two legs (9 & 10) as shown in diagram.

Insert bolt `H` through centre holes from outside inserting leg support (11) in between legs as shown.

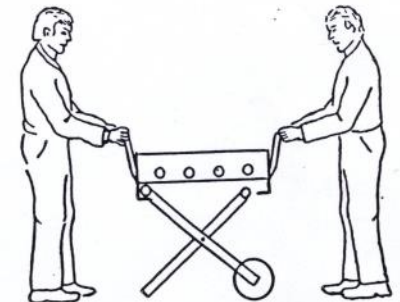
Place washer `J` on bolt and finally nyloc nut `K`. Tighten an then back off a half a turn so legs can swivel.



With a person at each end, lift body and place wheel leg (9) horizontal section into slot under end of body.

Holding leg in place, continue lifting until the floor leg (10) horizontal section slots in to place at the other end.

Release lift and let body settle in to position. Centre body on legs.



CARE AND MAINTENANCE OF YOUR BARBECUE

- a) Before each start up, ensure that there is no obvious damage to the flexible gas hose. Check that the regulator is correctly fitted to the gas cylinder and when turned on, with the gas tap knob in the OFF position that the venturi is positioned over the gas injector. Following lighting procedures carefully and visually check that the burners are ignited and a correct even blue flame can be seen.
- b) It is recommended that after every 10 - 20 hours of use, the food grills and heat plates be removed to check the burners and to clean off any fat residue which may have accumulated. The condition of the burners depends on the type of foods that have been cooked. To minimise this accumulation, all excess fat should be trimmed from the meat prior to cooking. Replace food grills and heat plates, light the barbecue and turn all valves to HIGH for 5 - 10 minutes, this will burn off any fat residue on both sets of grills. When finished turn the cylinder valve to OFF and the barbecue valves to LOW to burn off any gas left in the pipe work. For thorough cleaning remove burners and wash in hot soapy water and dry well. It is recommended this be done after every use. Check that the burner ports are not blocked and reassemble on to the barbecue.
- c) The barbecue can be used all year round. However, if it is to be stored for the winter period, after action taken in b) it is advisable to protect all bright parts with a covering of Vaseline or cooking oil applied with a paper towel etc.
- d) At the start of a new season or after a period of storage, clean the unit as in b). Special attention should be given to the condition of the flexible hose, ensuring that it is in 100% condition. There should be no signs of perishing, or holes etc. If there are signs of wear and tear it should be replaced immediately. A visual check for SPIDERS or SPIDER WEBS which may have made a 'winter home' in the burner ports, or in the injector ports.
- e) With care and regular servicing, the gas barbecue will give many years of service, all components can be purchased individually from your dealer. Do not interfere with the functional parts of this appliance. Do not attempt to alter or adjust any item or part which has been sealed by the manufacturer or his agent. Any modification of this appliance may be dangerous.
- f) It is recommended that the appliance serviced by a qualified gas engineer at least every 2 years.

WE RECOMMEND THE USE OF A HEAT MITT OR OVEN GLOVE WHEN COOKING OR HANDLING HOT COMPONENTS TO AVOID ACCIDENTAL CONTACT WITH HOT SURFACES OR RISING HEAT FROM THE BARBECUE.

WARNING

READ THIS MANUAL and comply with the instructions for safe operation of the barbecue. Failure to do this may result in personal injury or property damage. The barbecue should only be assembled and used by a competent person. Anyone not familiar with the safety aspects of gas appliance usage should not operate the barbecue.

USE ONLY for cooking.

Misuse for any other purpose could be dangerous to the user, other persons or property. Any modification to the barbecue may be dangerous. When lit, do not add to, or keep near, flammable liquids or materials such as firelighters. **BEFORE** assembly of appliance, check and identify all parts from the Parts List. This can prevent confusion later.

GAS CYLINDER

Use a Butane or Propane cylinder of 19kgs capacity or larger. Do not store the cylinder indoors or in an unventilated area. Do not leave the cylinder lying on its side. The cylinder must only be used in an upright position and must be sighted at least 12 inches (30cm) away from the appliance. Position the cylinder on the ground away from the barbecue in such a position that the hose is not strained or kinked or has any tensional stress applied to it and does not come in contact with any hot surfaces. In particular, the sides and the underside as the drip tray can become very hot. The cylinder valve must be readily available. Always change the gas cylinder in accordance with the gas suppliers recommendations. Make sure there are no naked flames nearby. **NO SMOKING.**

WHERE TO LOCATE YOUR BARBECUE

Only to be used outdoors. Do not use indoors or in unventilated areas. Avoid windy or gusty positions. Make sure it is not a family traffic path or the path of a sprinkler spray. Minimum horizontal clearances from side and back of appliance, to adjacent vertical combustible construction below and extending above the top of the unit: 36 inches (90cm). Do not use under any overhead unprotected combustible material. Do not obstruct the ventilation openings of the container compartment. Do not attempt to move the barbecue when lit, or when still hot after use. Do not leave unattended for any long periods of time when cooking. Take special care when children, elderly people or pets are present. Keep children away from the barbecue when it is in use. Do not let children tamper with the fittings or the controls at any time.

TESTING FOR GAS LEAKAGE AT REGULATOR/ HOSE/ TAP CONNECTIONS

IN THE EVENT OF A GAS LEAK - TURN OFF THE GAS IMMEDIATELY.

1. Make up a soap solution of one capful of washing up liquid to one cup of water.
2. Make sure all control knobs are in the OFF position.
3. Open cylinder valve.
4. Apply soap solution with a brush/sponge to all connections at both cylinder end and tape end of hose.
5. Continuous bubbles will appear if a leak exists.
6. If a leak is found, shut off the gas supply, retighten the connection. Repeat soap solution test.
7. The appliance must not be used until all leaks have been corrected.

IF IN DOUBT CONTACT YOUR DEALER FOR ADVICE.

THE CYLINDER CONNECTION SHOULD BE LEAK TESTED AFTER EVERY RECONNECTION!

OPERATING INSTRUCTIONS - ALL ZENITH MODELS

1. The appliance must be located on a firm level surface.
2. Check the connections between the regulator and cylinder for gas leaks when first connecting the cylinder and also after every reconnection. Check the regulator is correctly fitted to the cylinder. The barbecue must be used outdoors.
DO NOT ATTEMPT TO LIGHT THE APPLIANCE INDOORS.
3. With the control knobs in the OFF position, turn the cylinder valve ON.
4. Push and turn the left hand control knob (No.1) to high and immediately depress the ignitron button several times to light the appropriate burner. Light all other burners from this one by depressing the control knobs labelled 2, 3, 4, and 5 (Zenith 5 only) to its right.
If any burner fails to light, turn all the valves off, wait five minutes for the gas to disperse and then relight No.1 burner as before.
5. **DO NOT PLACE THE GAS BOTTLE NEAR THE HEAT OF THE BARBECUE.**

ALWAYS MAKE A VISUAL CHECK TO SEE THAT THE GAS HAS IGNITED PROPERLY.

PREHEATING

It is advisable to preheat your barbecue prior to use. For food requiring a high cooking temperature, preheat your grill for about ten minutes on HIGH. For food requiring lower cooking temperatures, preheat for about five minutes.

CONTROLLING FLARE UPS

There are several ways to control excessive flare-ups:-

1. **TRIM FAT OFF THE MEAT AND AVOID COOKING VERY FATTY FOOD SUCH AS SAUSAGES WITH HIGH FAT CONTENT THESE SHOULD BE COOKED IN A TRAY TO CATCH THE MOLTEN FAT.**
2. **TURN THE HEAT DOWN ON THE APPLIANCE.**
3. **TURN OFF GAS IF FAT CATCHES FIRE.**
4. **ENSURE THAT YOU HAVE A FIRE EXTINGUISHER AVAILABLE TO PUT OUT EXCESSIVE FAT FIRES OR UNCONTROLABLE FLARE UPS.**
5. **EMPTY THE FAT TRAYS REGULARLY.**

NEVER USE WATER TO COOL THE APPLIANCE DOWN.

ALWAYS TURN OFF THE GAS SUPPLY AT THE GAS CYLINDER AFTER USE.

HOSE

Avoid twisting the hose. Keep the hose away from any heated surface. Use a hose clip to connect to the gas regulator and check tightness of connections before use, replace immediately if damaged. If you need to replace the hose, use an 8mm bore orange high pressure LPG hose conforming to BS 3212:1991. The length of the hose must not be changed or shortened.

GAS REGULATOR

A gas regulator must be fitted to each gas cylinder. This should conform to BS 3016 and give an outlet pressure of 28 mbar for Butane and 37 mbar for Propane. Suitable regulators are type 182H for Butane or type 766/P for Propane. For other than British Isles a regulator appropriate to the country should be fitted that conforms to that countries standards.

GAS CATEGORY I3 + (28-30/37) Injector Marking "12"
Heat Input 20W - 1456 kg/hr (4 burner)

LEAK TESTS

Check all gas connections and fittings for gas soundness. Test for leaks with a soap solution as outlined in the instructions. Do not use a naked flame to test for gas leaks. Do not smoke when performing leak tests.

BREAKING IN YOUR NEW BARBECUE

To remove odours and impurities from your new barbecue, light up the burners and run on HIGH for about 15 minutes.

OTHER SAFETY CONSIDERATIONS

We recommend the use of a heat mitt when cooking or when handling particularly hot components to avoid accidental contact with hot surfaces or rising heat from the barbecue. Turn gas off promptly should you be unable to light the grill while looking for lighting problems.

DO NOT USE A NAKED FLAME TO LOOK FOR GAS LEAKS.

Do not cover or block any air vents or openings in the bottom of the grill with foil.

Do not wear long loose flowing clothing around the grill. Tie hair up or wear a hat.

Do not leave the barbecue unattended for any period of time, most fats can catch fire even on low settings.

Take special care when children, the elderly or the infirm are present.

Do not allow the hose to touch any of the hot parts on the barbecue.

Turn OFF.

BEWARE OF SPIDERS!

Spiders and other small insects have been found to spin webs or cocoons in the venturi tube (burner gas tube) of the main burner. This obstruction of the gas flow results in a FLASH BACK FIRE. To prevent these flash back fires occurring a quick inspection and cleaning if necessary of the venturi tube should be done prior every use.

If a flash back fire occurs, immediately turn OFF and disconnect from the cylinder. When grill is cool remove the burner and clean the venturi tube before relighting.