

BBQ.16SS

Assembly Instructions



MODEL NUMBER - BBQ.16SS

Please Read All Instructions
Thoroughly Before Starting Assembly

CONTENTS

SAFETY AND CARE ADVICE	3-4
RATING LABEL	5
PRODUCT PARTS	6-8
PRODUCT ASSEMBLY	9-17
OPERATIONG FOR YOUR GRILL	18-26

SAFETY AND CARE ADVICE

- The appliance is designed for outdoor use only.
- Please carefully read the assembly and safety instructions and keep this manual for further use.
- Leak test regularly all gas supply line connections.
- Do not use a flame to check gas leak.
- Keep the area around the grill clear of combustible materials, including gasoline and other flammable liquids and vapours.
- Combustible materials should never be placed within 1m of top, bottom, back or sides of the grill.
- Never let children operate a gas grill.
- Keep gas hose away from any hot surface.
- Use heat resistant gloves when handling hot parts.
- Strong winds and low temperatures can affect the heating and performance of your gas grill so factor in these elements when positioning your grill outdoors for cooking.
- The use of alcohol or prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.
- A regulator complying with the relevant regulations needs to be connected to the gas tank in order to obtain the appropriate gas pressure.
- Do not make any modification to the regulator or the burners. Any modification of the appliance may be dangerous.
- Leak test all gas connections each time you connect the regulator to the gas tank.
- Do not attempt to disconnect any gas fitting when the appliance is in operation.
- Before use, make sure that all the gas connections are well tight. If they are not, turn off the gas tank and check all gas connections.
- Carefully read this manual as well as instructions on the control panel.
- Use heat resistant glove when cooking with your appliance.
- Keep any flammable liquids, vapours or material away from the appliance.
- Make sure that the area around the appliance is well ventilated.
- In the event of a gas leak, turn off the gas tank immediately.
- Keep young children and pets away from the grill during use, and until it has cooled down.

SAFETY AND CARE ADVICE





Warning

Outdoor cooking using a naked flame as in a gas BBQ has a unique set of fire risks that should not be underestimated. The BBQ should never be left unattended on a high heat with the lid closed. Please ensure residual fat is regularly cleaned from the drip tray. The burning-off technique for cleaning residue may cause the BBQ to overheat and catch fire. For general normal cooking the lower setting should be used and setting to maximum heat is not recommended. The fire risk can increase, especially if you're grilling high fat meats where the lid should be left open. Residual fat may ignite due to high temperatures. A fat fire may cause damage to the exterior paintwork and fittings that is not designed to withstand this excessive heat which will not be covered under the manufacturer's warranty.

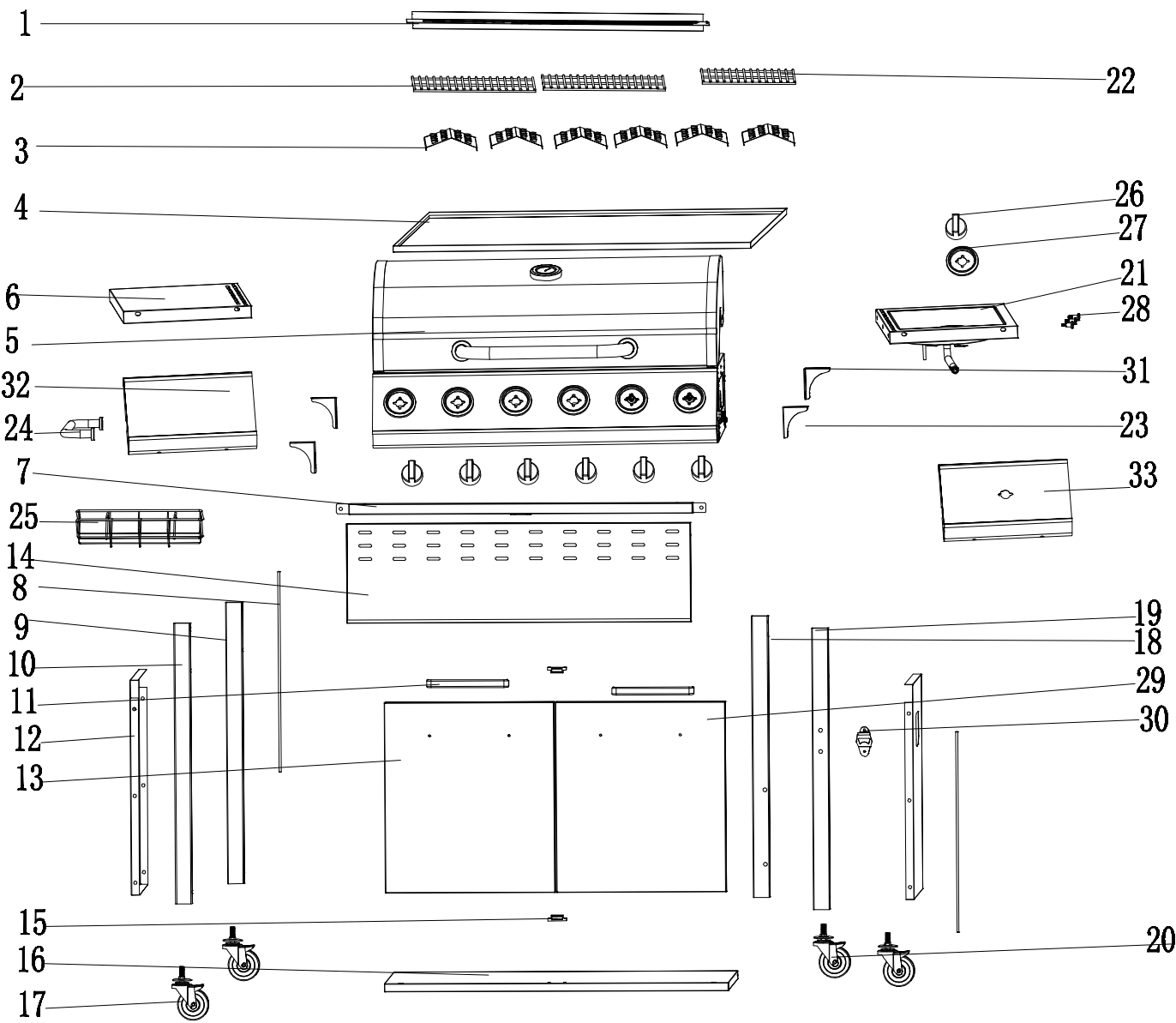
Further safety information is available here:

<https://www.fireservice.co.uk/safety/barbecue/>

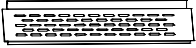

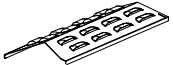

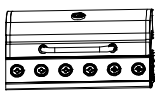



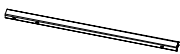


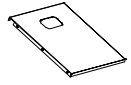
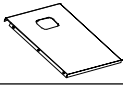
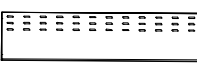
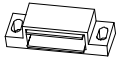
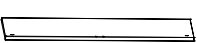





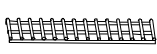






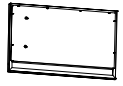



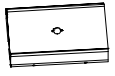
RATING LABEL

Gas Barbecue Model:	3116-01-SB
Total heat input:	21.6 kW(Max: 1572g/h)
Cat: I3+(28 -30/37):	BE, CH, CY, CZ, ES, FR, GB, GR, IE, IT, LT, LU, LV, PT, SK &SI.
Butane:	28-30mbar and Propane: 37mbar
Injector size:	Main burner ϕ 0.91mm, side burner ϕ 0.76mm
Cat:I3B/P(30):	BE, CY, DK, EE, FI, FR, HU, IT, LT, NL, NO, SE, SI, SK, RO, HR, TR, BG, IS, LU & MT
Butane and Propane:	30mbar
Injector size:	Main burner ϕ 0.91mm, side burner ϕ 0.76mm
Cat:I3B/P(37):	PL
Butane and Propane:	37mbar
Injector size:	Main burner ϕ 0.91mm, side burner ϕ 0.76mm
Cat:I3B/P(50):	AT, CH, DE & SK
Butane and Propane:	50mbar
Injector size:	main burner ϕ 0.80mm, side burner ϕ 0.66mm
	PIN: 8504DN-0013
	PIN: 2531DM-0056
<p>Use outdoors only. Read the instructions before using the appliance. WARNING: accessible parts may be very hot. Keep young children away.</p>	
<p>Manufactured in China for Charles Bentley & Son Ltd Address: No.999, renmin south road, yudong town, haimen district, nantong city, jiangsu, China</p>	

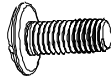


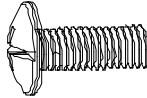

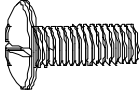
PRODUCT PARTS









PRODUCT PARTS

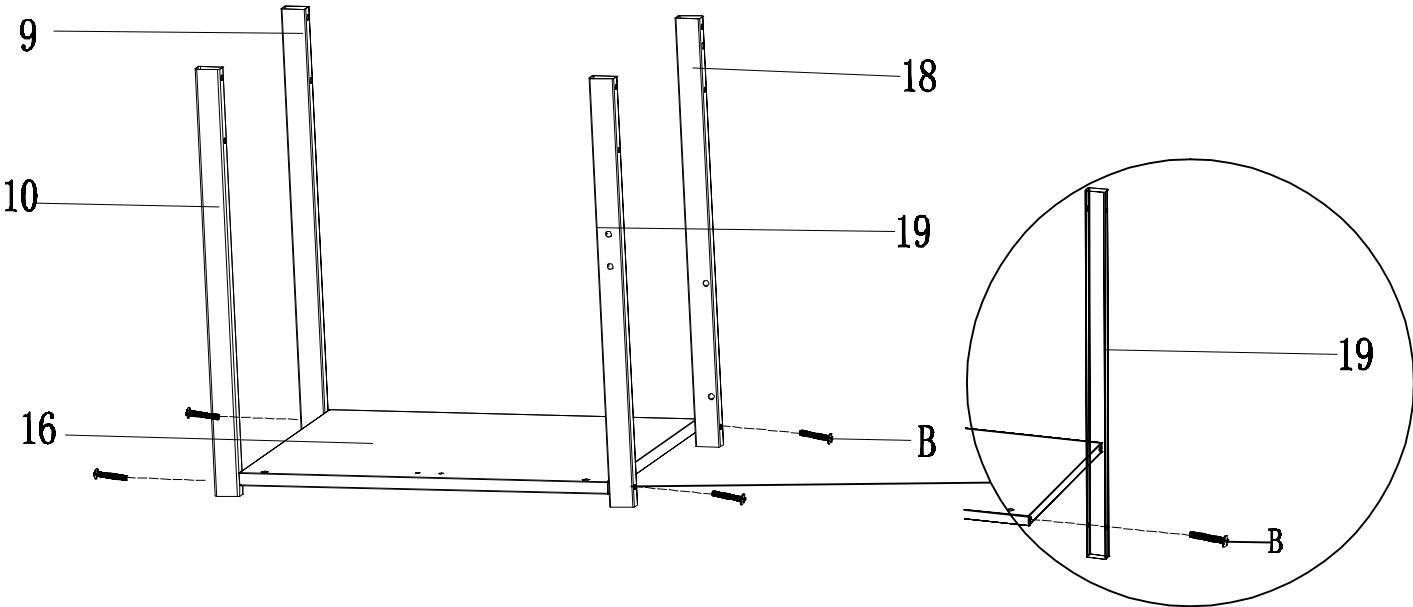
Part NO.	Part Photo	Part Description	Qty		Part NO.	Part Photo	Part Description	Qty
1		Warming rack	1		2		Cooking grid (Big)	2
3		Flame tamper	6		4		Grease cup	1
5		Firebox assembly	1		6		Left side table	1
7		Door cross beam	1		8		Door axle	2
9		Left back leg	1		10		Left front leg	1
11		Door handle	2		12		Side panel	2
13		Left front door	1		14		Back panel	1
15		Magnet	2		16		Bottom shelf	1
17		Caster no lock	2		18		Right back leg	1
19		Right front leg	1		20		Castor (With Lock)	2
21		Side burner	1		22		Cooking grid (Small)	1
23		Side table support part	2		24		Side handle	1
25		Condiment basket	1		26		Control knob	7
27		Knob base	1		28		Hook	3
29		Right front door	1		30		Beer opener	1
31		Side table support part	2		32		Side table front part	1
33		Side burner front part	1					


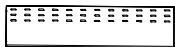

PRODUCT PARTS

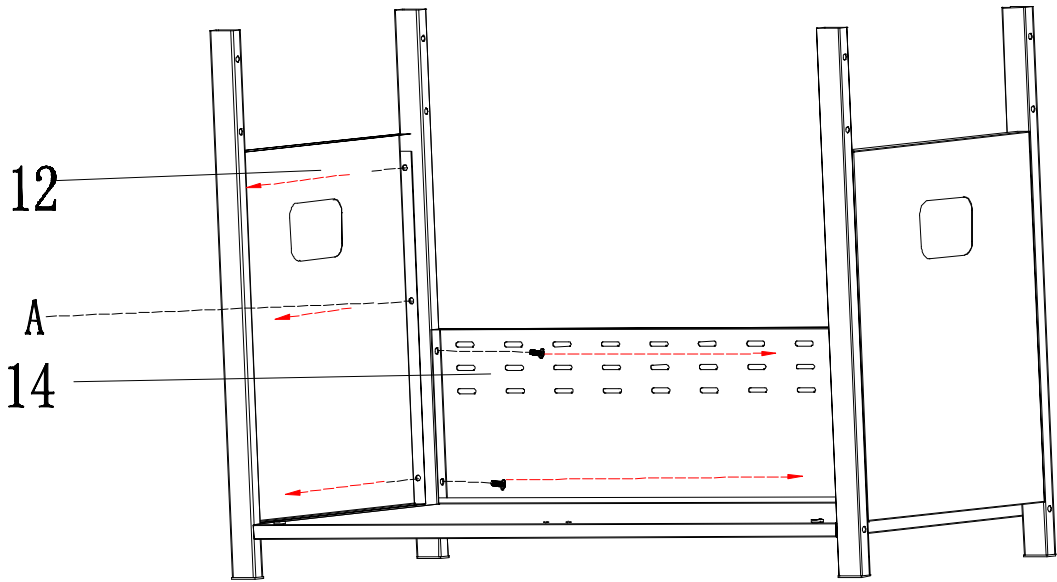
A.	M6 X12mm		44 pcs
B.	M6 X50mm		12 pcs
C.	M4 X6mm		4 pcs
D.	M4 X15mm		4 pcs
E.	Door bolt		2 pcs
F.	M4 X8mm		2 pcs

PRODUCT ASSEMBLY

1.	 NO.9 (x1)	 NO.10 (x1)	 NO.18 (x1)	 NO.19 (x1)	 NO.16 (x1)	 B M6X50 (x4)
-----------	--	---	---	---	--	---

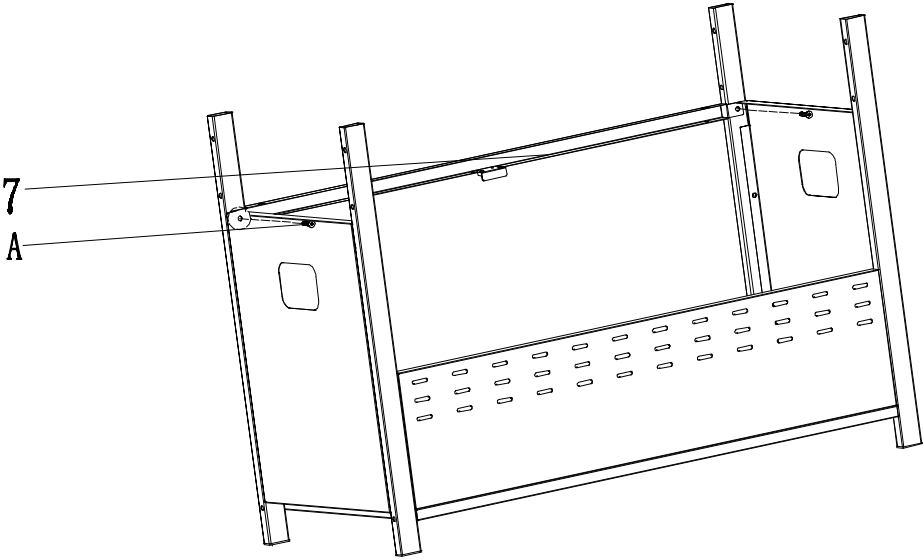


2.	 NO.12 (x2)	 NO.14 (x1)	 A M6X12 (x16)	
-----------	---	---	--	--

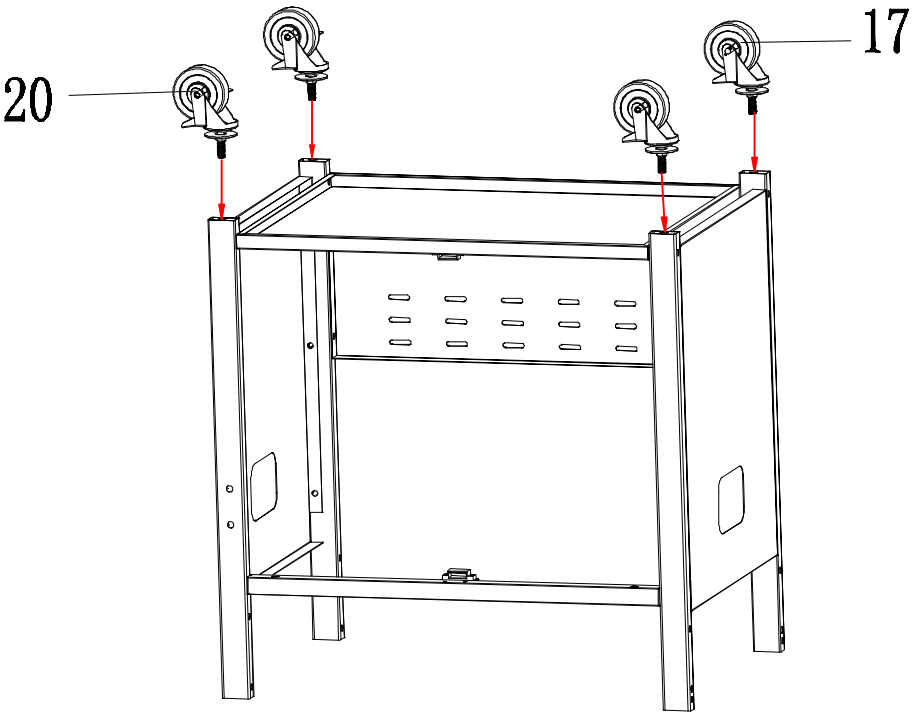


PRODUCT ASSEMBLY




3.	 NO.7 (x1)	 A M6x12mm(x2)	
-----------	--	--	--

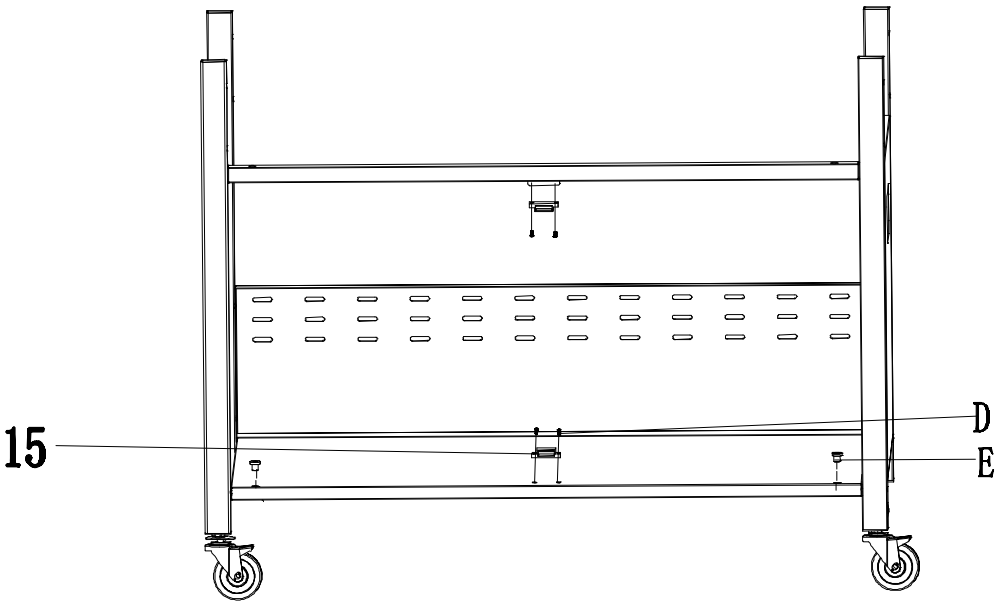



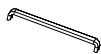





4.	 NO.17 (x2)	 NO.20 (x2)	
-----------	---	---	--

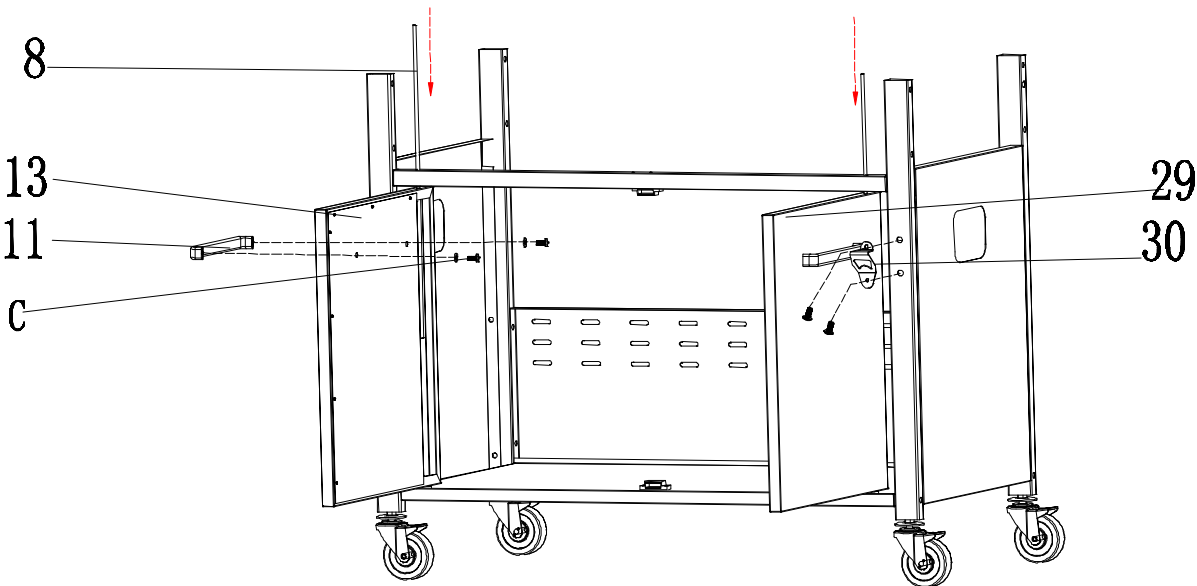


PRODUCT ASSEMBLY

5.	 Part 15 (x2)	 Door Bolt E (x2)	 D M4x15(x4)	
-----------	---	---	--	--

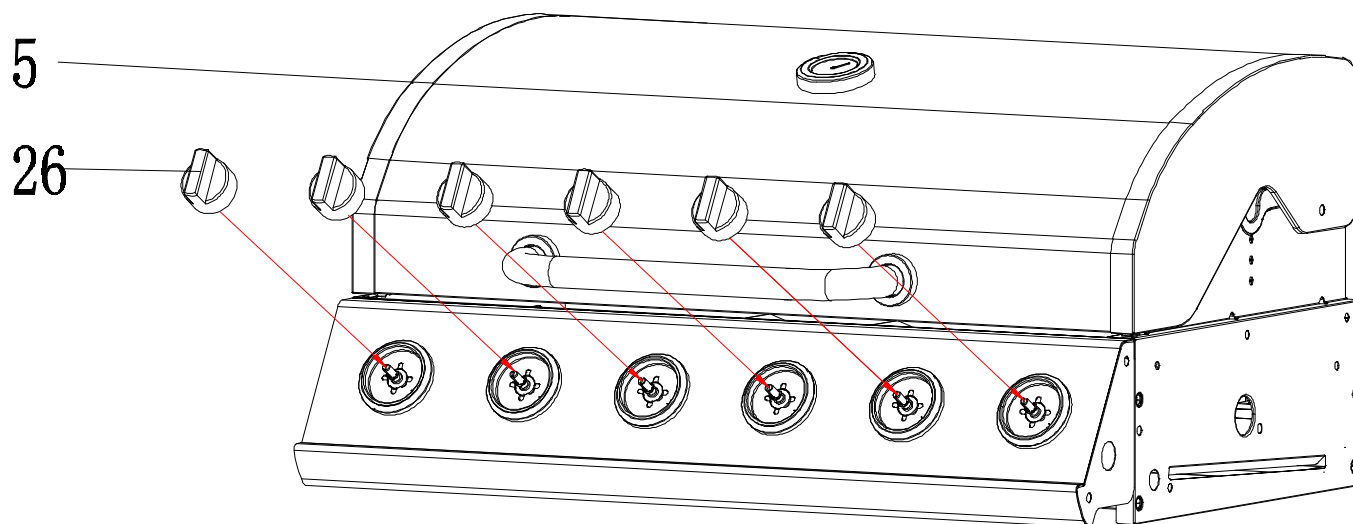


6.	 Door axle 8 (x2)	 Door handle 11(x2)	 Left front door 13(x1)	 Right front door 29(x1)	 Beer opener 30(x1)	 A M6x12(x2)	 C M4x6(x4)	
-----------	---	---	---	--	--	--	---	--

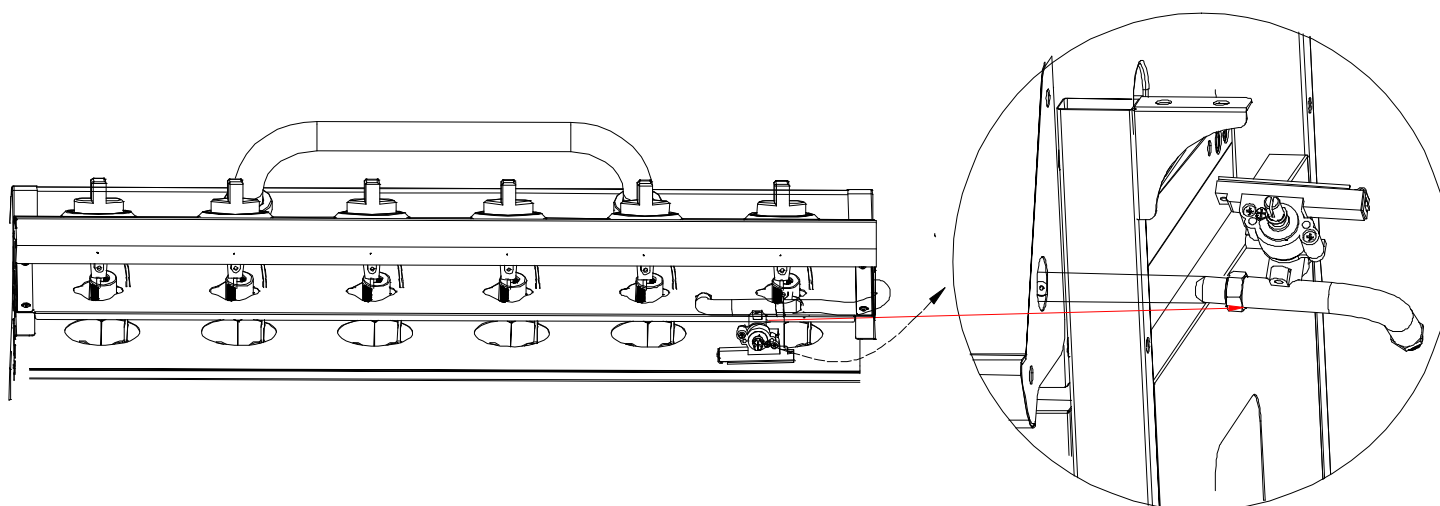


PRODUCT ASSEMBLY





7.	 Part 5(x1)	 Part 26(x6)	
----	---	--	--

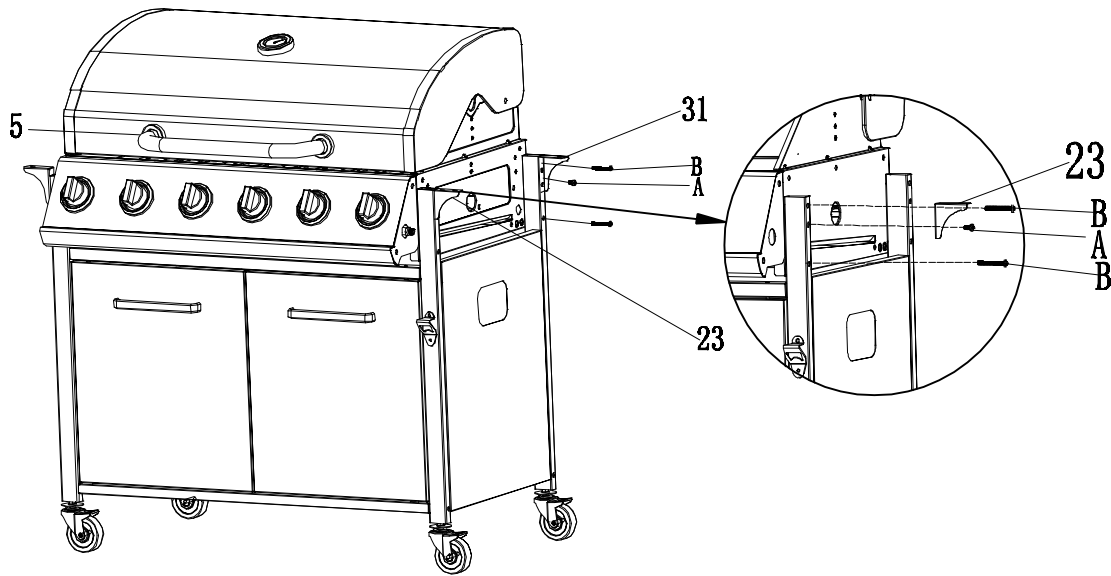



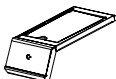



8.	
----	--

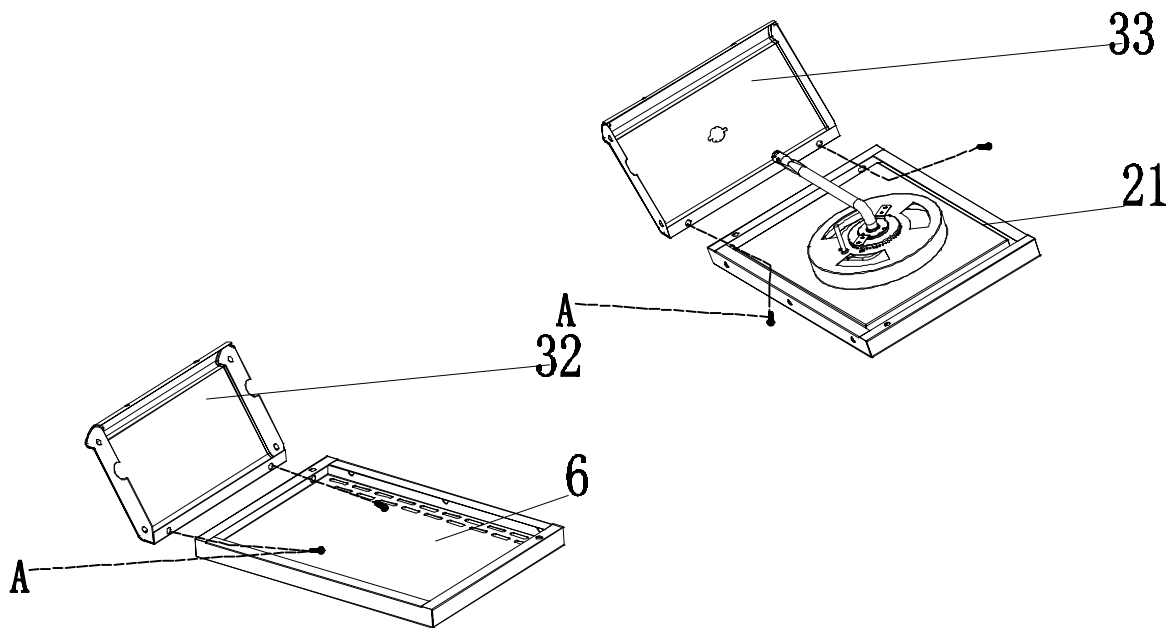


PRODUCT ASSEMBLY


9.	 Side table support part-front 23 (x2)	 Side table support part-back 31 (x2)	 A M6x12 (x4)	 B M6x50 (x8)	
----	---	--	---	---	--

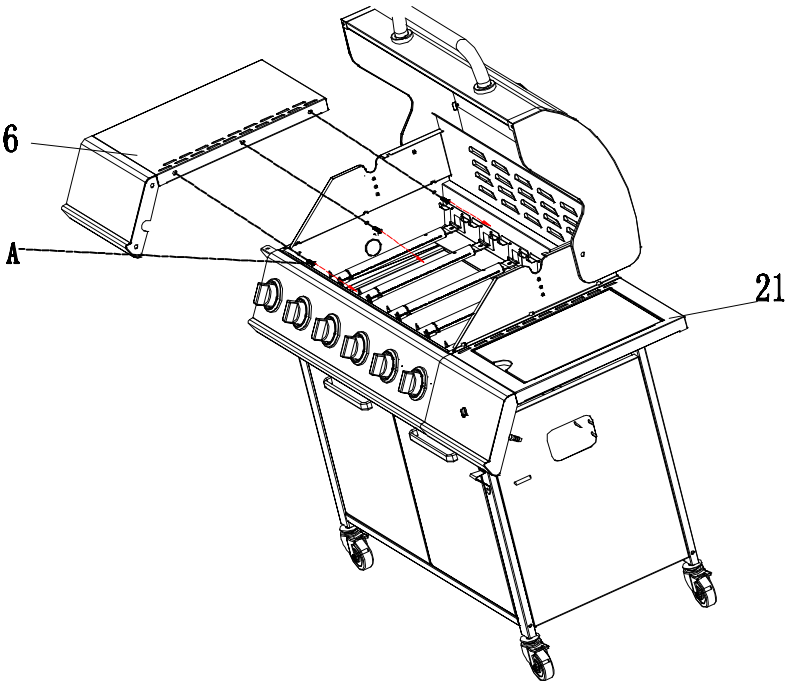


10.	 Left side table 6 (x1)	 Side burner 21 (x1)	 Left and right table decorations 32 (x1)	 Right countertop trim 33 (x1)	 A M6x12 (x4)	
-----	---	--	--	---	---	--

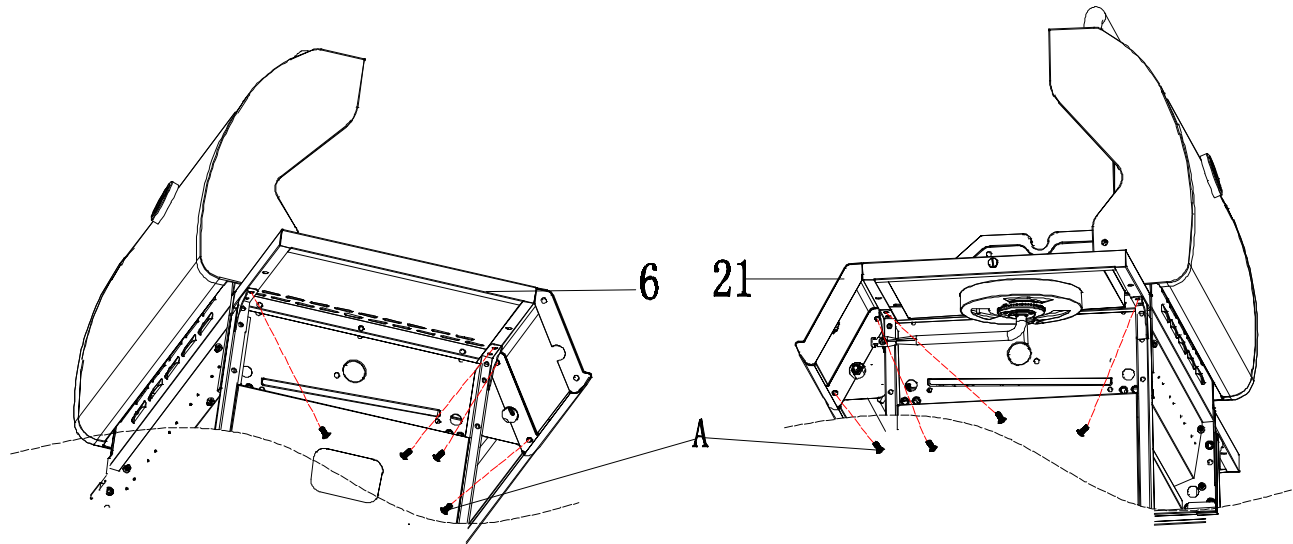


PRODUCT ASSEMBLY




11.	 Left side table 6(x1)	 Side burner 21(x1)	 A M6x12(x6)	
-----	--	---	--	--

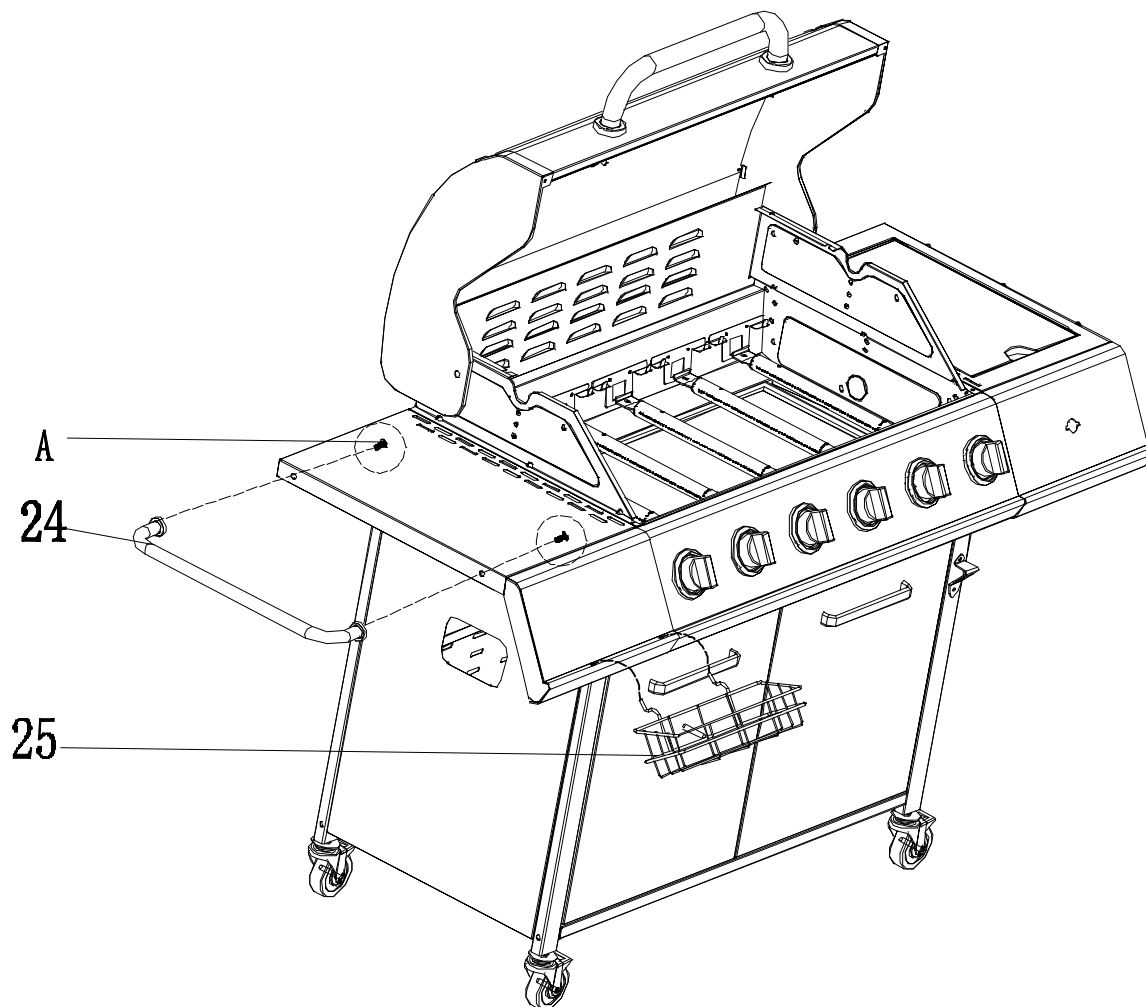


12.	 A M6x12(x8)	
-----	--	--







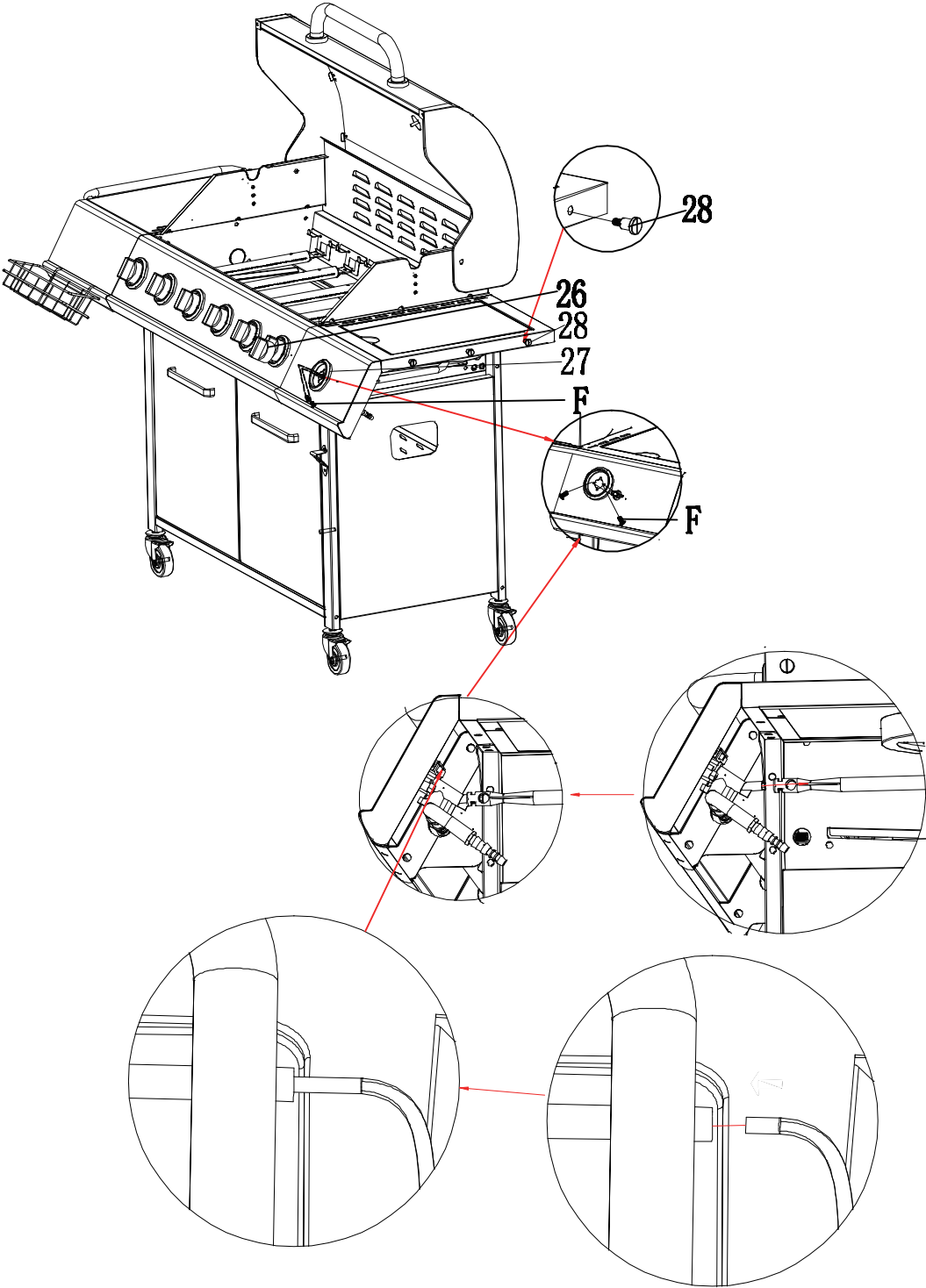
PRODUCT ASSEMBLY

13.	 Side handle 24(x1)	 Condiment basket 25(x1)	 A M6x12(x2)	
------------	---	--	--	--







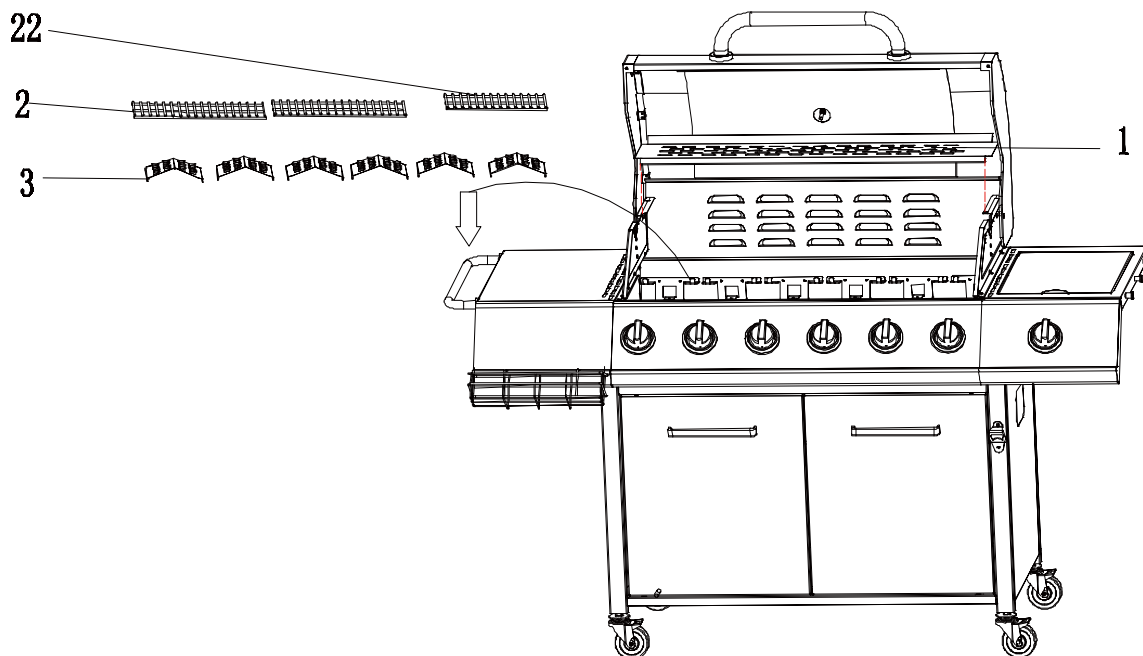
PRODUCT ASSEMBLY

14.					
	Controk knob 26(x1)	Knob base 27(x1)	Hook 28(x3)	F M4x8(x2)	

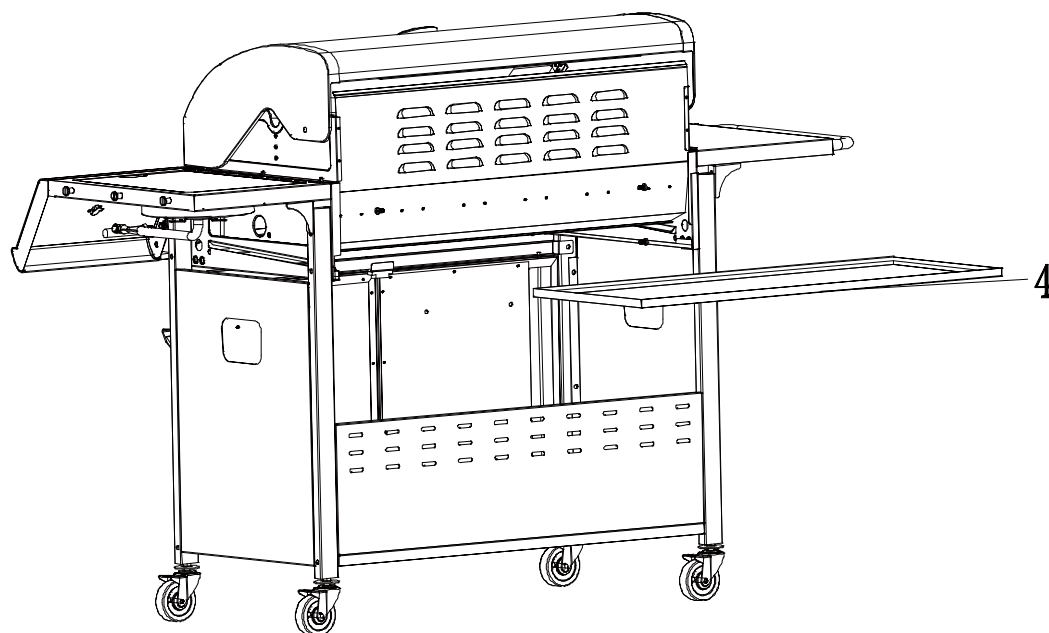


PRODUCT ASSEMBLY

15.	 Warming rack 1(x1)	 Cooking grid(big)2(x2)	 Flame tamer 3(x6)	 Cooking grid(small) 22(x1)	
-----	---	---	--	---	--



16.	 Grease cup 4(x1)	
-----	---	--



OPERATION OF YOUR BBQ GRILL

Connecting the gas cylinder to the appliance

This appliance is only suitable for use with low-pressure butane or propane gas and 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.

1. When the diameter of the injector is $\varnothing.91$, this barbecue is set to operate a 28-30 mbar regulator with butane gas and a 37 mbar regulator with propane gas, or a 30 mbar regulator with butane, propane gas or their mixtures.

2. When the diameter of the injector is $\varnothing.0.80$, this barbecue is set to operate a 50 mbar regulator with butane, propane gas or their mixtures. Use a suitable regulator certified to BSEN 16414. Please consult your LPG dealer for information regarding a suitable regulator for the gas cylinder.

Regulator and Hose

A hose and regulator is supplied with this appliance. Please note that when using any other hose and regulator, this must comply with the regulations of the country of destination. It must also have the correct outlet pressure. The use of the wrong regulator or hose is unsafe: always check that you have the correct items before operating the barbecue.

The length of the hose must be 1.5m (maximum). A 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.

The gas supply hose should be checked periodically and should be replaced at least every two years.

OPERATION OF YOUR BBQ GRILL

Storage of appliance

Storage of this 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! If the appliance is not in use, the cylinder must be disconnected. Replace the protective cap on the cylinder after disconnecting it from 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.

This barbecue is designed for use outdoors, away from any flammable materials or substances. 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. The barbecue must be used on a level, stable, non-flammable 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). If used on a wooden table the table must be protected with a non-flammable covering to avoid any discolouring of the wood.

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.

OPERATION OF YOUR BBQ GRILL

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 burners. A clogged burner can lead to a fire beneath the appliance.

Clean the burner holes with a heavy-duty pipe cleaner.

Fit the hose to the appliance and use 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 leaks with a naked flame, always
use a soapy water solution**

OPERATION OF YOUR BBQ GRILL

Leak testing:

Leak test each time a new gas tank is connected or after a long period without having used the appliance.

Make sure that the valve is in correct alignment with the venturi.

Make sure that the hose has no cracking and splitting and is away from bottom casting before use.

IMPORTANT: If you are unable to stop a gas leak, turn off the gas tank valve and call your local gas tank dealer.

Perform the following leak test away from open flames or sparks.


1. Make a leak detecting solution by mixing one part washing up liquid with 3 parts water.
2. Make sure that all the control knobs are in OFF position.
3. Connect the regulator to the gas tank. Do not attempt to place the gas tank under the trolley unless directed.
4. After be sure of the safe connection, completely open the gas tank.
5. Brush the following parts with soapy water :
 - Gas tank valve
 - Regulator
 - Hose and hose connections
 - Valves
 - Welds or seams on the gas tank

IF BUBBLES APPEAR, THERE IS A GAS LEAK. TURN THE GAS OFF IMMEDIATELY.

6. After the leak test, turn off the gas tank valve.
7. Remove the control knobs.
8. If the leak continues, do not try to fix the problem yourself. Please consult with your LPG supplier.

OPERATION OF YOUR BBQ GRILL

Lighting your barbecue

1. Turn the control knob 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 cylinder and the regulator.
3. Push down A control knob and turn it anti-clockwise to the big  position, a click will be heard, this will light the burner. If not, repeat this process 3 or 4 times.
4. If the burner has not lit, wait 5 minutes and repeat step 3.
5. When the burner is alight, repeat step 3 and 4 to light other burners.
6. Adjust the heat by turning the knob to the High/Low position.
7. To turn the barbecue off: turn the cylinder valve or regulator switch to the 'OFF' position and then turn all control knobs on the appliance clockwise to the 'OFF' position.

Ignition: Plug type gas valve with integrated piezo ignition.

Warning: If the burner fails to ignite, turn all control knobs off (clockwise) and also turn the cylinder valve off. Wait five minutes before attempting to relight the burners.

Before cooking for the first time, operate the barbecue for about 15 minutes with the gas turned on HIGH. 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 (e.g. oven gloves) be used when handling particularly hot components.

OPERATION OF YOUR BBQ GRILL

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.

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.

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.

Cleaning

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

Please ensure any excess fat residue has been cleaned from the tray before this operation as there could be possible fire risk.

Plastic surfaces

Wash with a soft cloth and hot soapy water solution. Rinse with water. Do not use abrasive cleaners, degreasers or a concentrated barbecue cleaner on plastic parts.

Wooden surfaces

Wooden surfaces should be wiped with a damp cloth. For stubborn marks wipe with a detergent solution.

Cooking grid

Use a mild soapy water solution. Non-abrasive scouring power can be used on stubborn stains then rinse with water.

OPERATION OF YOUR BBQ GRILL

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).

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).

Servicing

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

Care and maintenance

1. Grid and plate

If the cooking surfaces are :

- with chromed finish : wash with water and soap or with a non abrasive detergent.

Carefully dry it before storage.

- with porcelain enameled finish : wash with water and soap or with a non abrasive detergent. Carefully dry it before storage.

- in cast iron : wash with water and soap or with a non abrasive detergent. Carefully dry before storage and lubricate with vegetable oil. It is recommended to do so after each use.

2. Recommendation before first use

Before the first use of your appliance, preheat for 15 minutes at full power.

Some smell may occur.

OPERATION OF YOUR BBQ GRILL

3. Cooking

In order to reduce the amount of smoke produced whilst cooking , remove fatty parts before cooking.

Make sure that grease does not accumulate on or in the appliance. In the event of a grease fire, do not use water to extinguish, using water may spread the fire and it may damage the barbecue; turn off the gas at the cylinder valve immediately. After the fire all parts should be cleaned, examined for damage and a leak test performed.

Lubricate the cooking surface with vegetable oil, it will prevent food from sticking.

Turn off the control knobs and the gas tank valve after use. Make sure the appliance has completely cooled down before cleaning, moving, covering or putting it away.

4. Lighting

Please refer to the lighting instructions printed on the control panel of the appliance and carefully read those instructions.

5. Storage

If the appliance is stored indoors, keep the gas cylinder outdoors, away from direct sunlight and flammable materials. Do not store gas tank in basement or non ventilated area.

If you consider storing your appliance for a long period, please follow the instructions below:

- wash and lubricate the cooking surface with vegetable oil and store them indoors
- remove the burners and lubricate them with vegetable oil. Wrap them with newspapers.
- protect your appliance with a adapted cover or with a blanket
- when using your appliance after a long period of storage, proceed to leak test.

OPERATION OF YOUR BBQ GRILL

Safety

1. This appliance is for outdoor use only. Carbon monoxide can kill; do not use in confined spaces.
2. Do not block the airway to the burners.
3. Make sure to check all parts are present and to read and understand the assembly instructions before beginning assembly.
4. If you smell gas:
 - A. Turn off the gas at the cylinder valve.
 - B. Extinguish all sources of ignition.
 - C. When the smell has dissipated conduct a leak test
 - D. If the smell persists contact your cylinder supplier.
5. Warning: Accessible parts may become very hot, use heat resistant gloves when handling hot parts.
6. Beware of heat when opening the barbecue. Always open the lid carefully and slowly as heat and steam could cause burns and scalds.
7. Keep young children and animals away from the barbecue both in use and when cooling down.
8. Do not move the barbecue in use.
9. Do not leave the barbecue unattended while in use.
10. Keep any flammable materials away from the barbecue.
11. Do not modify the barbecue. The injectors have been stamped for size. Never remove the injectors from the valves. Any modification of the barbecue may be dangerous.
12. Ensure there are no sources of ignition nearby when changing cylinders or conducting a leak test.
13. Do not use charcoal or any barbecue lighting fluids or solids with this barbecue.
14. Maximum size pan Diameter: 22cm
15. A suitable regulator and hose is included with the barbecue.

CHARLES
BENTLEY

EST. 1860

6 GENERATIONS OF
Manufacturing
EXCELLENCE

EST. 1860

Find Us On



charlesbentley.com

Contact : customerservices@charlesbentley.com
Please Retain Instructions For Future Use

CHARLES BENTLEY & SON LTD
NORTH ROAD, LOUGHBOROUGH, LEICESTERSHIRE, LE11 1QJ