

Char-Broil.

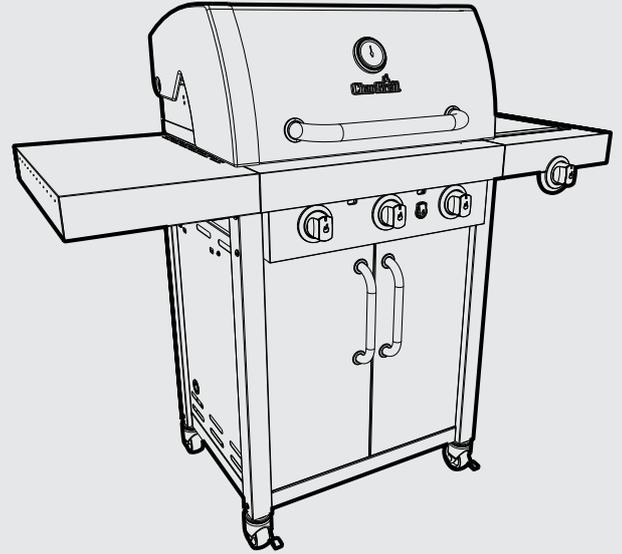
PROFESSIONAL SERIES 3 BURNER

MODEL NUMBER

468600717

468641017

468641017DK



- Ⓜ Operating Instructions, 2-6
- ⓂⓂ Mode d'emploi, 7-11
- ⓂⓂⓂ Betriebsanweisungen, 12-16
- ⓂⓂ Istruzioni per l'uso, 17-21
- ⓂⓂⓂ Gebruiksaanwijzingen, 22-26
- Ⓜ Användning, 27-31
- Ⓜ Käyttöohjeet, 32-36
- Ⓜ Instrucciones de funcionamiento, 37-41
- Ⓜ Instruções para Operação, 42-46
- Ⓜ Brugsanvisning, 47-51
- Ⓜ Instruksjoner for bruk, 52-56
- Ⓜ Návod na používanie, 57-61
- Ⓜ Notkunarleðbeiningar, 62-66
- Ⓜ Návod k obsluze, 67-71
- Ⓜ הוראות הפעלה, 72-76

- Assembly Instructions, 82-102
- Instructions d'assemblage, 82-102
- Montageanweisungen, 82-102
- Istruzioni per il montaggio, 82-102
- Montage-instructies, 82-102
- Montering, 82-102
- Kokoamisohjeet, 82-102
- Instrucciones de armado, 82-102
- Instruções para Montagen, 82-102
- Monteringsvejledning, 82-102
- Imontering, 82-102
- Návod na montáž, 82-102
- Smalamálsskipana, 82-102
- Montážní návod, 82-102
- הוראות הרכבה, 82-102



CE

2531CS0048

INSTALLER/ASSEMBLER:

Leave this manual with consumer.

CONSUMER:

Keep this manual for future reference.

Questions:

If you have questions during assembly or use of this appliance contact your local dealer.



DANGER



If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flames.
3. Open lid.
4. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.



WARNING



1. Do not store or use petrol or other flammable liquids in the vicinity of this or any other appliance.
2. A gas cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.



CAUTION



- Read and follow all safety statements, assembly instructions and use and care directions before attempting to assemble and cook.
- Some parts may contain sharp edges. Wearing protective gloves is recommended.

Grease Fires

- Putting out grease fires by closing the lid is not possible. Barbecues are well ventilated for safety reasons.
- Do not use water on a grease fire, Personal injury may result. If a persistent grease fire develops, turn knobs and gas cylinder off.
- If appliance has not been regularly cleaned, a grease fire can occur that may damage the product. Pay close attention while preheating or burning off food residue to insure that a grease fire does not develop. Follow instructions on general appliance cleaning and cleaning the burner assembly to prevent grease fires. The best way to prevent grease fires is regular cleaning of the appliance.
- Do not leave barbecue unattended while preheating or burning off food residue on HI. If barbecue has not been regularly cleaned, a grease fire can occur that may damage the product.



WARNING



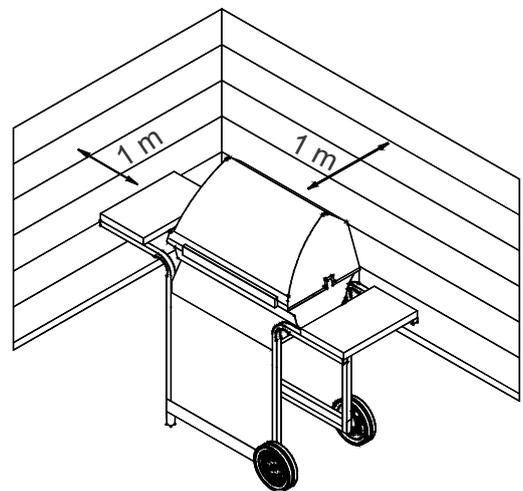
For Safe Use of Your Appliance and to Avoid Serious Injury:

- **USE OUTDOORS ONLY. NEVER USE INDOORS.**

Read the instructions before using the appliance.

Always follow these instructions.

- Do not move the appliance during use.
- Accessible parts may be very hot. Keep young children away. Do not let children operate or play near appliance.
- Turn off the gas supply at the cylinder after use.
- This appliance must be kept away from flammable materials during use.
- Do not block holes in sides or back of appliance.
- Check burner flames regularly.
- Do not block venturi openings on burner.
- Use appliance only in well-ventilated space. NEVER use in enclosed space such as carport, garage, porch, covered patio, or under an overhead structure of any kind.
- Do not use charcoal or ceramic briquets in a gas appliance.
- **DO NOT** cover grates with aluminum foil or any other material. This will block burner ventilation and create a potentially dangerous condition resulting in property damage and/or personal injury.
- **Use appliance at least 1m from any wall or surface.**
- Maintain 3m clearance to objects that can catch fire or sources of ignition such as pilot lights on water heaters, live electrical appliances, etc.



- NEVER attempt to light burner with lid closed. A buildup of non-ignited gas inside a closed appliance is hazardous.
- Always turn off gas at cylinder and disconnect regulator before moving gas cylinder from specified operating position.
- Never operate appliance with gas cylinder out of correct position specified.
- Do not modify the appliance. Any modifications is strictly prohibited. Sealed parts are not to be manipulated by the user. Do not disassemble injectors.

Safety Tips

- Before opening gas cylinder valve, check the regulator for tightness.
- When appliance is not in use, turn off all control knobs and gas.
- Use long-handled barbecue utensils and oven mitts to avoid burns and splatters. Use protective gloves when handling hot components.
- Maximum load for hot plate, if equipped, and side shelf is 4.5 Kg. Cooking vessel minimum dia 200mm and maximum dia. 260 mm. **NOTE:** Your barbecue may NOT be equipped with a Hot plate!
- The grease cup (if equipped) must be inserted into appliance and emptied after each use. Do not remove grease cup until appliance has completely cooled.
- Be very careful when you open the lid, since hot steam may escape.
- Be very careful when children, the elderly, or pets are nearby.
- If you notice grease or other hot material dripping from appliance onto valve, hose or regulator, turn off gas supply at once. Determine the cause, correct it, then clean and inspect valve, hose, and regulator before continuing. Perform a leak test.
- Do not store objects or materials inside the appliance cart enclosure that would block the flow of combustion air to the underside of either the control panel or the firebox bowl.
- DO NOT disconnect or change gas container within 3m of an open flame or other ignition source.

Cylinder Placement

Cylinder of 6 kg or less may be placed on the ground under the side shelf or inside the appliance in place provided. Larger cylinders are to be placed under side shelf or behind the barbecue only. Cylinders placed in the appliance shall have a maximum diameter of 340mm and maximum height of 400mm. Cylinders placed on the ground shall not be placed under the hot plate.

Regulator Requirements

A regulator must be used with this appliance. Use only gas regulator supplied with your barbecue. If a regulator is not supplied then use only regulator certified according to EN16129 (Flow rate max. 1.5 kg/h) and approved for your country and gas specified in Technical Data.

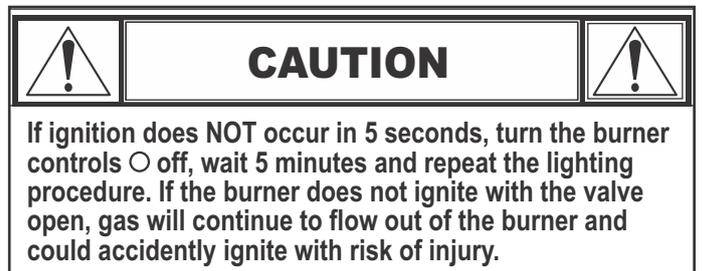
Hose Requirements

Use only approved hose which is certified to appropriate EN standard and does not exceed 1.5m length. For Finland, the hose length shall not exceed 1.2m.

Before each use, check to see if hoses are cut or worn. Make sure hose is not kinked. Make sure that when connected hose does not touch any warm surfaces. Replace damaged hoses before using appliance. Replace hose as required by national requirements.

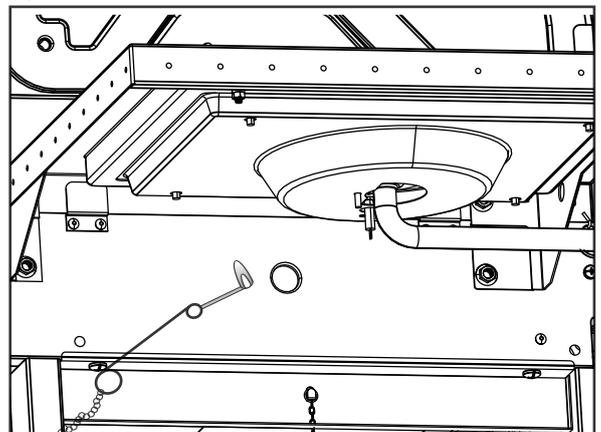
Ignitor Lighting

- **Do not lean over barbecue while lighting.**
 1. Turn gas burner control valves to ○ (off).
 2. Open lid during lighting or re-lighting.
 3. Turn ON gas at LP cylinder.
 4. To ignite, push and turn burner knob to 🔥 HIGH. Immediately, push and hold ELECTRONIC IGNITOR button until the burner lights.
 5. If ignition does NOT occur in 5 seconds, turn the burner controls off ○, wait 5 minutes and repeat the lighting procedure.
 6. Repeat steps 4 and 5 to light other main burners.



Match-Lighting

- **Do not lean over barbecue while lighting.**
 1. Turn gas burner control valves to ○ (off).
 2. Open lid during lighting or re-lighting.
 3. Turn ON gas at LP cylinder.
 4. Place match into match holder (hanging from side panel of barbecue). Light match; then light burner by placing match through the match light hole on side of barbecue. Immediately push in and turn burner knob to the 🔥 HIGH position. Be sure burner lights and stays lit.
 5. Light adjacent burners in sequence by pushing knobs in and turning to the 🔥 HIGH position.



NOTE: Your barbecue may NOT be equipped with a Hot plate!

Hot plate Ignitor Lighting

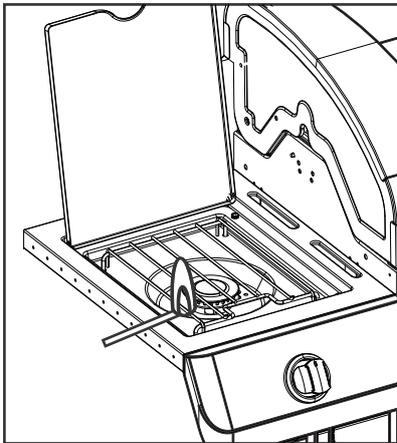
• **Do not lean over barbecue while lighting.**

1. Turn gas burner control valves to ○ (off).
2. Open lid during lighting or re-lighting.
3. Turn ON gas at LP cylinder.
4. Turn hot plate knob to the 🔥 HIGH position, push and hold **ELECTRONIC IGNITOR** button.
5. If hot plate does NOT light within 5 seconds, turn knob to ○ (off), wait 5 minutes, then repeat lighting procedure.

Hot plate Match Lighting

• **Do not lean over barbecue while lighting.**

1. Turn gas burner control valves to ○ (off).
2. Open lid during lighting or re-lighting.
3. Turn ON gas at LP cylinder.
4. Place lit match near burner. Immediately turn hot plate knob to the 🔥 HIGH position. Be sure burner lights and stays lit.



Leak Testing Valves, Hose and Regulator

Leak test before first use, at least once a year, and every time the cylinder is changed or disconnected.

1. Turn all appliance control knobs to ○.
2. Be sure regulator is tightly connected to gas cylinder.
3. Turn on Gas. If you hear a rushing sound, turn gas off immediately. There is a major leak at the connection. Correct before proceeding.
4. Brush soapy solution (mixture of half soap and half water) onto hose connections.
5. If growing bubbles appear, there is a leak. Turn off gas at cylinder immediately and check tightness of connections. If leak cannot be stopped do not try to repair. Call for replacement parts.
6. Always turn off gas at cylinder after performing leak test.

IF APPLIANCE FAILS TO LIGHT

- Make sure gas is turned on at cylinder.
- Make sure there is gas in the cylinder.
- Does the ignitor make a sparking noise?
 - If yes check for spark at burner.
 - If no spark check for damaged or loose wires.
- If wires are OK check for cracked or broken electrode, replace if needed.
- If wire or electrodes are covered by cooking residue, clean electrode tip with alcohol wipe if needed.
- If needed replace wires.
- If no sound check battery.
- Make sure battery is installed correctly.
- Check for loose wire connection at module and switch.
- If ignitor continues to not work then use match.

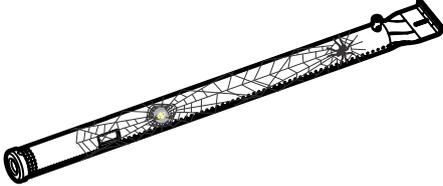


CAUTION



SPIDER ALERT!

**SPIDER AND WEBS
INSIDE BURNER**



If your barbecue is getting hard to light or the flame is weak, check and clean the venturis and burners.

Spiders or small insects are known to create “flashback” problems by building nests and laying eggs in the barbecue’s venturi or burner obstructing the flow of gas. The backed-up gas can ignite behind the control panel. This flashback can damage your barbecue and cause injury. To prevent flashbacks and ensure good performance, the burner and venturi tube assembly should be removed and cleaned whenever the barbecue has been idle for an extended period of time.

Cleaning the Burner Assembly

Follow these instructions to clean and/or replace parts of burner assembly or if you have trouble igniting barbecue.

1. Turn gas off at control knobs and LP cylinder.
2. Remove cooking grates and heat tents.
3. Remove carryover tubes and hardware securing burners.
4. Detach electrode from burner.

NOTE: Removal/Detachment method will depend on the burner configuration. See different configurations in illustrations below.

5. Carefully lift each burner up and away from valve openings.

We suggest three ways to clean the burner tubes. Use the one easiest for you.

- A. Bend a stiff wire (a light weight coat hanger works well) into a small hook. Run the hook through each burner tube several times.



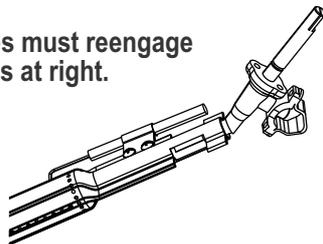
- B. Use a narrow bottle brush with a flexible handle (do not use a brass wire brush). Run the brush through each burner tube several times.

- C. **Wear eye protection:** Use an air hose to force air into the burner tube and out the burner ports. Check each port to make sure air comes out each hole.

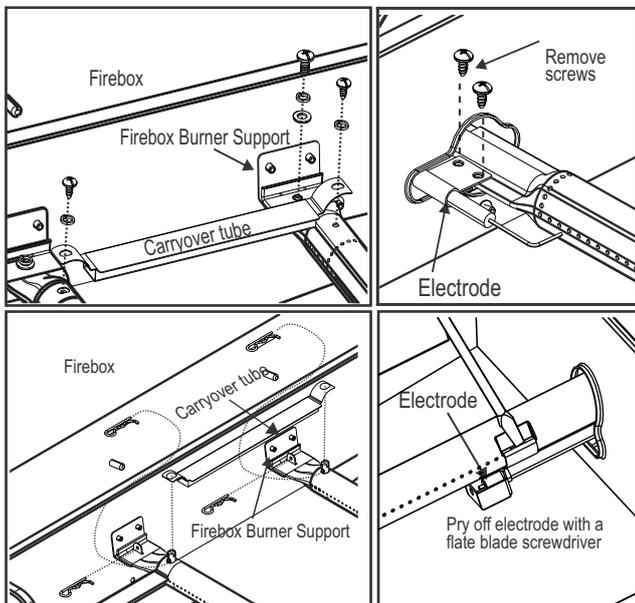
6. Wire brush entire outer surface of burner to remove food residue and dirt.
7. Clean any blocked ports with a stiff wire such as an open paper clip.
8. Check burner for damage due to normal wear and corrosion, some holes may become enlarged. If any large cracks or holes are found, replace burner.

VERY IMPORTANT: Burner tubes must reengage valve openings. See illustrations at right.

Correct burner-to-valve engagement



9. Attach electrode to burner.
10. Carefully replace burners.
11. Attach burners to brackets on firebox.
12. Reposition carryover tubes and attach to burners. Replace heat tents and cooking grates.
13. Before cooking again on barbecue, perform a "Leak Test" and "Burner Flame Check".



Storing Your Appliance

- Clean cooking grates.
- Store in dry location.
- When gas cylinder is connected to appliance, store outdoors in a well-ventilated space and out of reach of children.
- Cover appliance if stored outdoors.
- Store appliance indoors ONLY if gas cylinder is turned off and disconnected, removed from appliance and stored outdoors.
- When removing appliance from storage check for burner obstructions.

General Appliance Cleaning

- Clean appliance often, preferably after each cookout. If a bristle brush is used to clean any of the appliance cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to barbecuing. It is not recommended to clean cooking surface while appliance is hot. Appliance should be cleaned at least once a year.
- Do not mistake brown or black accumulation of grease and smoke for paint. Interiors of gas barbecues are not painted at the factory (and should never be painted). Apply a strong solution of detergent and water or use a appliance cleaner with scrub brush on insides of appliance lid and bottom. Rinse and allow to completely air dry. Do not apply caustic appliance/oven cleaner to painted surfaces.
- Plastic parts: Wash with warm soapy water and wipe dry.
 - Do not use citrisol, abrasive cleaners, degreasers or a concentrated appliance cleaner on plastic parts. Damage to and failure of parts can result.
- Porcelain surfaces: Because of glass-like composition, most residue can be wiped away with baking soda/water solution or specially formulated cleaner. Use nonabrasive scouring powder for stubborn stains.
- Painted surfaces: Wash with mild detergent or nonabrasive cleaner and warm soapy water. Wipe dry with a soft nonabrasive cloth.
- Stainless steel surfaces: To maintain your appliance's high quality appearance, wash with mild detergent and warm soapy water and wipe dry with a soft cloth after each use. Baked-on grease deposits may require the use of an abrasive plastic cleaning pad. Use only in direction of brushed finish to avoid damage. Do not use abrasive pad on areas with graphics.
- Cooking surfaces: If a bristle brush is used to clean any of the appliance cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to barbecuing. It is not recommended to clean cooking surfaces while appliance is hot.

TECHNICAL DATA
CHAR-BROIL, LLC

Appliance Name	Gas Barbeque/Gas Grill			
Total Nominal Heat Input	12,16 kW (885 g/h)		10,84 kW (788,8 g/h)	
Gas Category	I3+(28-30/37)	I3B/P(30)	I3B/P(50)	
Model No.	468641017		468600717	
Gas Type	Butane	Propane	Butane, Propane or their mixtures	Butane, Propane or their mixtures
Gas Pressure	28-30 mbar	37 mbar	30 mbar	50 mbar
Injector Size (Dia. mm)	Barbecue: 0,81 x 3 pcs		Barbecue: 0,81 x 3 pcs	Barbecue: 0,66 x 3 pcs
	Hotplate: 0,91 x 1 pcs		Hotplate: 0,91 x 1 pcs	Hotplate: 0,81 x 1 pcs
Destination Countries	GB, FR, BE, ES, IT, PT, CZ, SK		DK, NO, NL, SE, FI, IS, CZ, IT, SK	AT, DE, CH, LU

Stainless steel

There are many different types (alloys) of materials that are regarded as stainless steel.

A common trait of these different types is that they may corrode (oxidize), depending on the conditions they are subjected to.

This applies to your new barbecue as well.

To ensure your barbecue retains its looks and functionality for many years, please follow the advice below.

- 1) If the barbecue has become wet or damp, make sure to wipe it dry using a cloth in order to prevent surface corrosion.
- 2) Stainless steel can rust under certain conditions. This can be caused by environmental conditions such as chlorine or salt water, or improper cleaning tools such as wire or steel wool. It can also discolor due to heat, chemicals, or grease build-up.
- 3) To maintain your appliance's high quality appearance, wash with mild detergent and warm soapy water and wipe dry with a soft cloth after each use. Baked-on grease deposits may require the use of an abrasive plastic cleaning pad. Use only in direction of brushed finish to avoid damage. Do not use abrasive pad on areas with graphics.
- 4) Grease the internal parts of the barbecue and the grids with cooking oil.

Please note:

To avoid scratching the surface and providing a basis for rust, never use steel wool or similar when cleaning stainless steel. Char-Broil recommends our Eco-Safe Stainless Steel Cleaner Spray, model #5278185, or our Simply Soy Grill Wipes, model 4629294.

When cleaning, work in the same direction the stainless steel was brushed in – ‘with the grain’.

Cleaning with abrasives may leave scratches.

Storing the barbecue near a coast, swimming pool or spa will cause the barbecue to corrode (oxidize).

Cover your barbecue for rust protection.