

**GARDENLINE®**

# 3 Burner Gas Barbecue

User Manual and Assembly Instructions



**63187**

# PRECAUTIONS

## READ THIS MANUAL FIRST

- PLEASE READ INSTRUCTIONS CAREFULLY BEFORE ASSEMBLY AND USING THE APPLIANCE
- RETAIN THIS MANUAL FOR FUTURE REFERENCE.
- DO NOT MODIFY THE APPLIANCE.

## FOR OUTDOOR USE ONLY

- DO NOT USE THIS DEVICE INDOORS.

## BE CAREFULL WITH GAS

- LEAK TEST ALL CONNECTIONS AFTER EACH TANK REFILL.
- PERFORM LEAK TESTING IN A WELL-VENTILATED AREA.
- NEVER CHECK FOR LEAKS WITH A MATCH OR OPEN FLAME.
- TURN OFF THE GAS SUPPLY AT THE GAS CYLINDER AFTER USE.

## IF YOU SMELL GAS:

- TURN OFF GAS SUPPLY AT BOTTLE;
- EXTINGUISH ALL NAKED FLAMES; DO NOT OPERATE ANY ELECTRICAL APPLIANCES;
- VENTILATE THE AREA;
- CHECK FOR LEAKS AS DETAILED IN THIS MANUAL;
- PERFORM LEAK TESTING IN A WELL-VENTILATED AREA;
- IF ODOUR PERSISTS, CONTACT YOUR DEALER OR GAS SUPPLIER IMMEDIATELY

# WARNINGS!

## RISK OF CARBON MONOXIDE POISONING

- USE OUTDOORS ONLY.
- BARBECUES MUST NOT BE USED INDOORS OR IN CONFINED SPACES (TENTS/VEHICLES ETC.)

## RISK OF BURNING




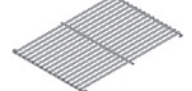


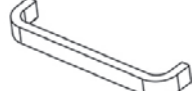



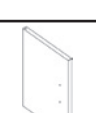



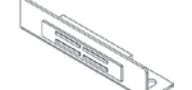
- ACCESSIBLE PARTS MAY BE VERY HOT. BE CAREFULL.
- KEEP YOUNG CHILDREN AWAY.
- DO NOT MOVE THE APPLIANCE DURING USE.




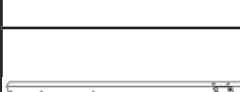




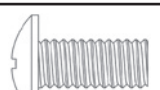
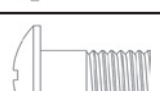

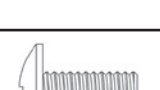
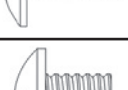


## RISK OF FIRE OR EXPLOSION

- DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPOURS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.
- DO NOT USE OR STORE ANY UNCONNECTED LP GAS CYLINDER IN THE VICINITY OF THIS APPLIANCE.
- THIS APPLIANCE MUST BE KEPT AWAY FROM FLAMMABLE MATERIAL DURING USE.

## LIST OF PARTS

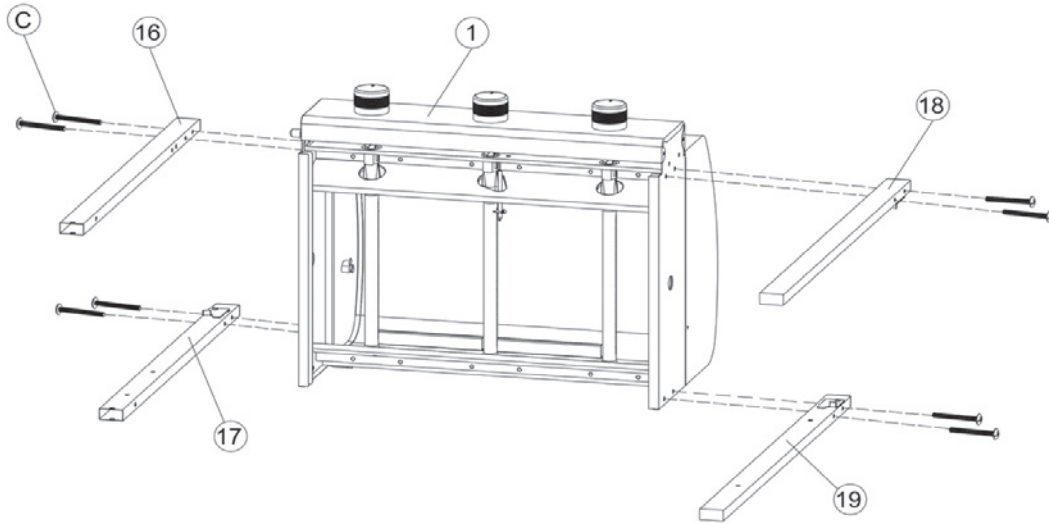
Please check parts against the list below before assembling your Barbecue Grill. Take a few moments to familiarise yourself with the contents. Check that all holes are clear of paint before assembly.

| REF. | NAME                        | NUMBER | ILLUSTRATION  |
|------|-----------------------------|--------|---|
| 1    | PRE-ASSEMBLED BODY          | 1 X    |    |
| 2    | LID HANDLE                  | 1 X    |    |
| 3    | WARMING RACK                | 1 X    |    |
| 4    | COOKING GRID                | 2 X    |    |
| 5    | REFLECTOR                   | 3 X    |    |
| 6    | OIL COLLECTOR               | 1 X    |   |
| 7    | DOOR & OIL COLLECTOR HANDLE | 3 X    |  |
| 8    | LEFT SIDE TABLE             | 1 X    |  |
| 9    | RIGHT SIDE TABLE            | 1 X    |  |
| 10   | TRAVERSE                    | 1 X    |  |
| 11   | LEFT DOOR                   | 1 X    |  |
| 12   | RIGHT DOOR                  | 1 X    |  |
| 13   | SIDE PANEL                  | 2 X    |  |
| 14   | BOTTOM SHELF                | 1 X    |  |
| 15   | DOOR STOP                   | 1 X    |  |

| REF. | NAME                | NUMBER | ILLUSTRATION  |
|------|---------------------|--------|---|
| 16   | LEFT FRONT LEG      | 1 X    |    |
| 17   | LEFT BACK LEG       | 1 X    |    |
| 18   | RIGHT FRONT LEG     | 1 X    |    |
| 19   | RIGHT BACK LEG      | 1 X    |    |
| 20   | WHEEL AXLE          | 1 X    |    |
| 21   | WHEEL               | 2 X    |   |
| 22   | WHEEL DECAL         | 2 X    |  |
| 23   | WHEEL CAPS          | 2 X    |  |
| A    | M6X12 BOLT          | 2 X    |  |
| B    | M6X12 SHOULDER BOLT | 4 X    |  |
| C    | M5X50 BOLT          | 8 X    |  |
| D    | M5X12 BOLT          | 18 X   |  |
| E    | M4X5 BOLT           | 6 X    |  |
| F    | TOP PIVOT           | 2 X    |  |
| G    | BOTTOM PIVOT        | 2 X    |  |

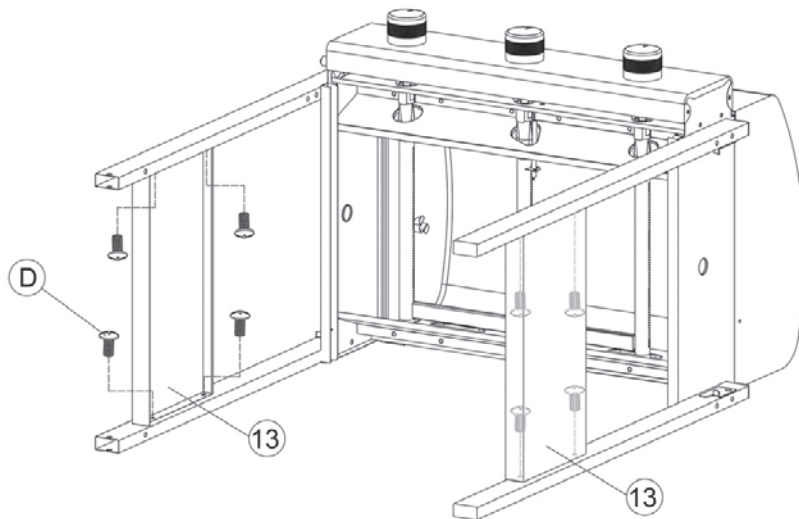
## STEP 1: ASSEMBLY TUBE LEGS

Attach 2pcs long leg (18+19) to right side of pre-assembled body (1) using 4pcs M5 \*50mm bolts. In the same way, Attach 2pcs short leg (16+17) to left side of pre-assembled body (1) using 4pcs M5 \*50mm bolts(C) as shown. Pay attention that the welded part on the legs are facing the inside of the body. These are the hinges for the side panels. Note: do not tighten the bolts during assembly, first assemble them loosely, so that the next parts can be installed easily.



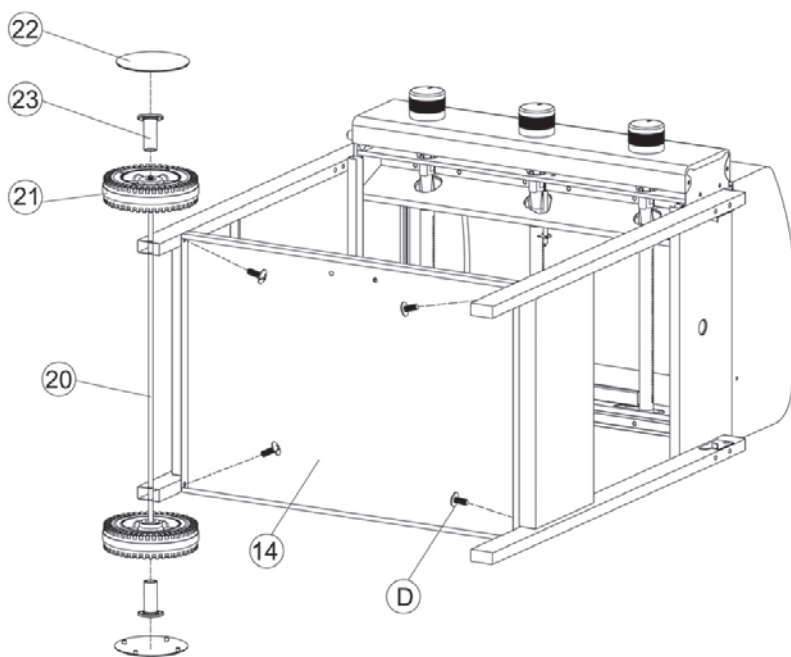
## STEP 2: ASSEMBLY SIDE PANEL

Attach side panel (13) between tube legs (16+17+18+19) using 8pcs M5\*12 bolts (D), as shown. Note: do not tighten the bolts during assembly, first assemble them loosely, so that the next parts can be installed easily.



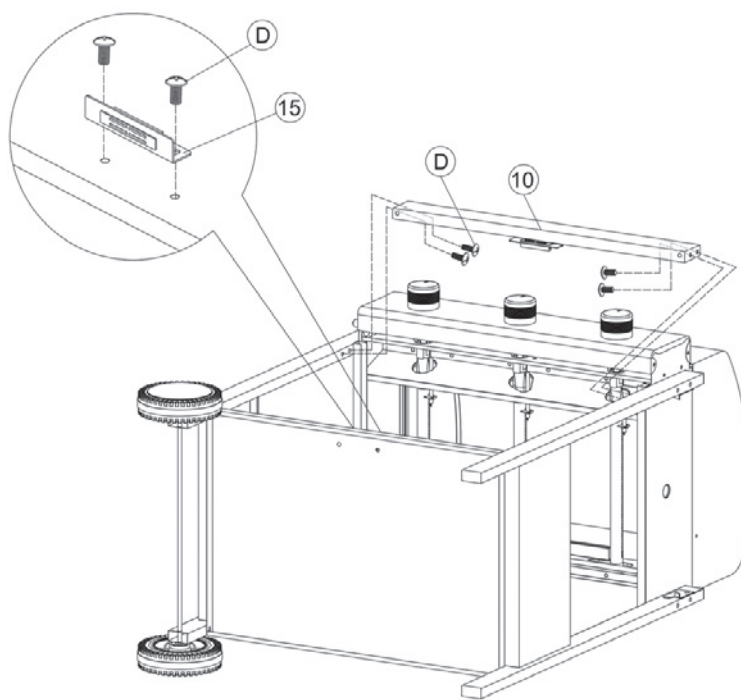
### STEP 3: ASSEMBLY BOTTOM SHELF & WHEELS

Attach bottom shelf (14) to the bottom of tube legs (16+17+18+19) using 4pcs M5\*12 bolts(D). Insert wheel axle (20) through big holes in the bottom of short legs(16+17), put one wheel cap (23) in one end of the axle (20), install another side in the same way, as shown. Attach wheel decals (22)



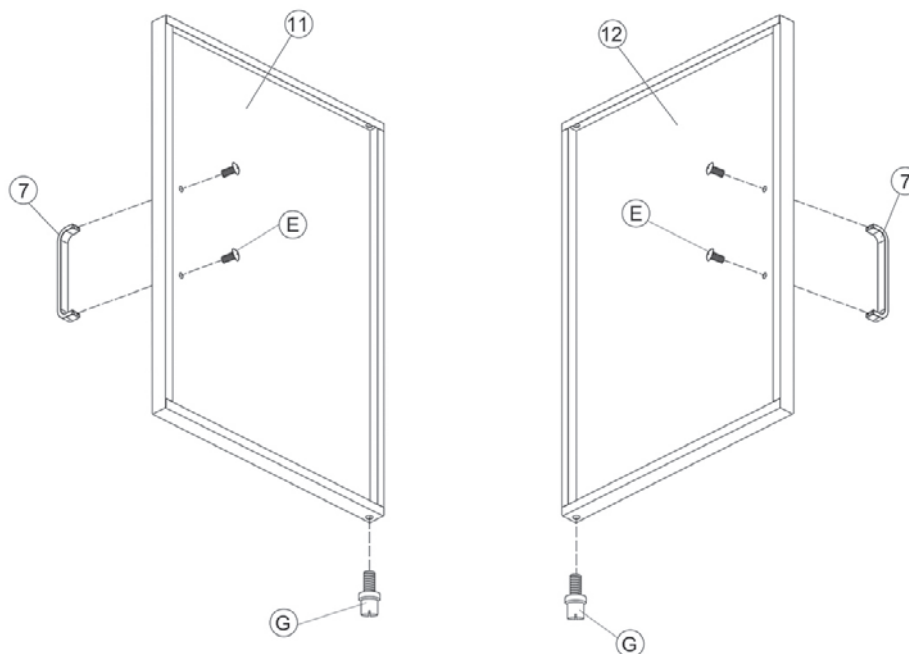
### STEP 4: ASSEMBLY TRAVERSE

Attach traverse(10) between tube legs(18+16) using 4pcs M5\*12 bolts (D). Attach door stop (15) to the bottom shelf using 2pcs M5\*12 bolts (D), as shown. Note: Please tighten all the bolts after installation.



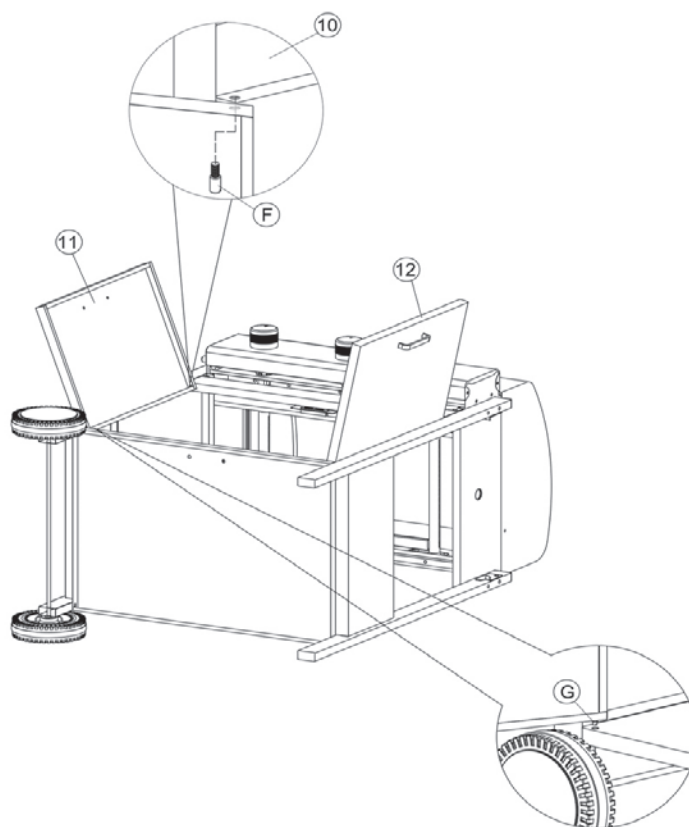
## STEP 5: ASSEMBLY DOOR HANDLES

Use 4 pcs. M4\*5 bolt (E) install handles (7) in the door (11, 12); then install bottom pivot (G) as shown:



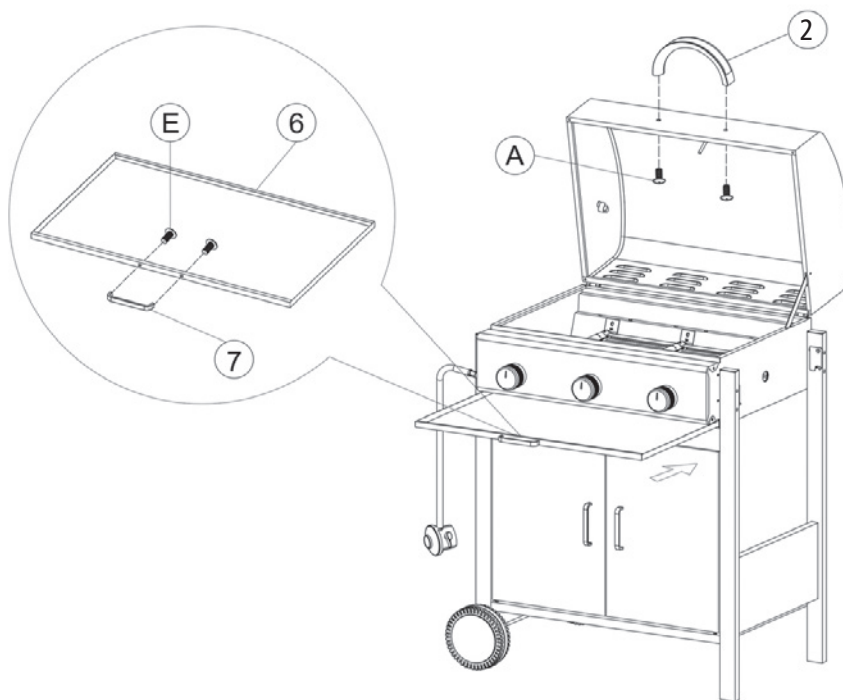
## STEP 6: ASSEMBLY DOORS

After install bottom pivot (G), then use top pivot (F) fit door (11) into traverse (10). Repeat for door (12):



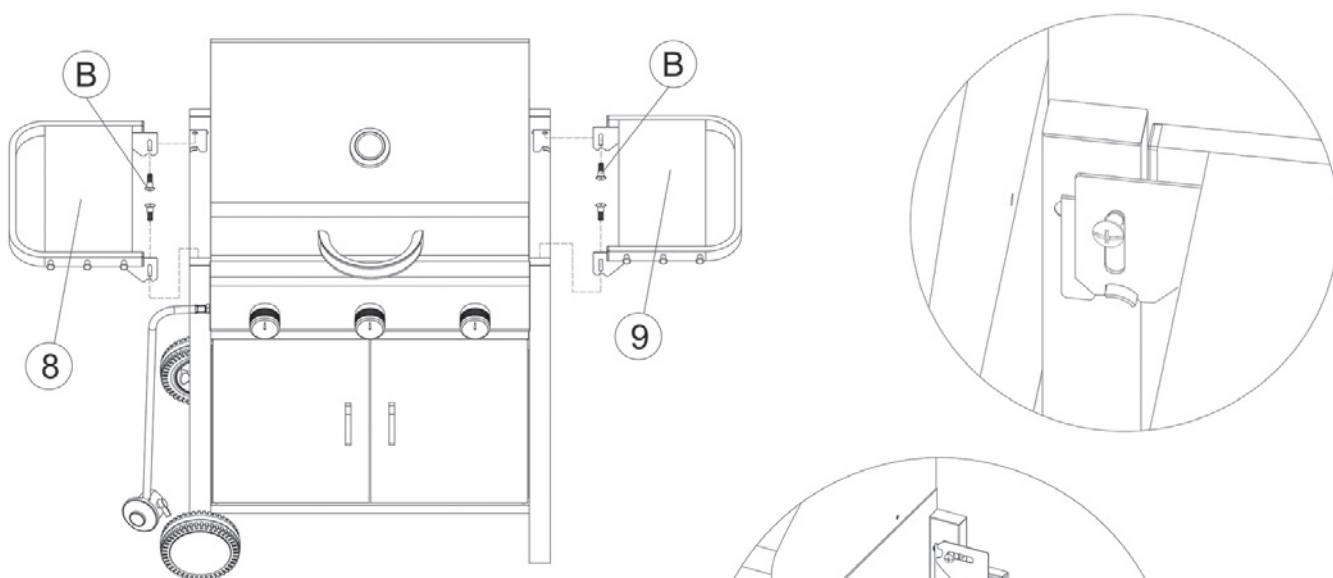
## STEP 7: ASSEMBLY LID HANDLE, OIL COLLECTOR AND OIL COLLECTOR HANDLE

Attach oil collector handle (7) to the oil collector (6) using 2pcs M4\*5 bolts (E), as arrow shown. Attach lid handle (2) to the lid using 2pcs M6\*12 bolts (A), as shown.

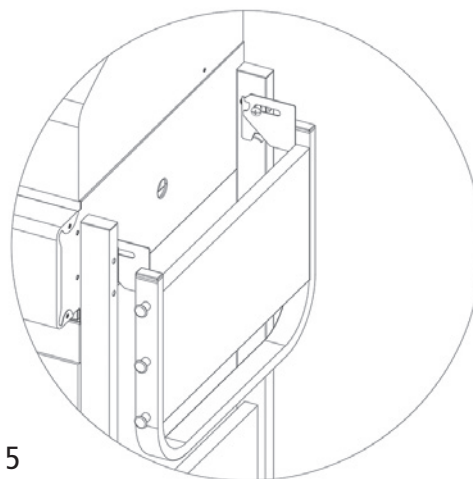


## STEP 8: ASSEMBLY SIDE TABLE

Assembly side table (8+9) to top of legs(16+17+18+19) by using 4pcs M6\*12 shoulder bolts(B) as shown.

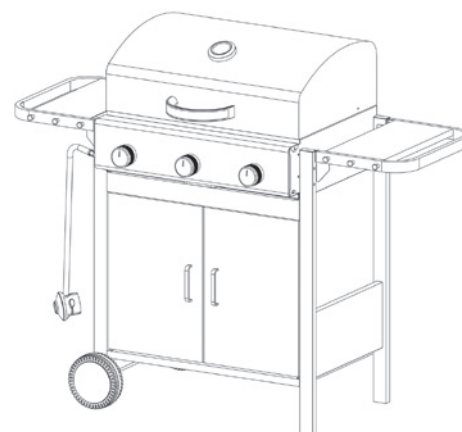
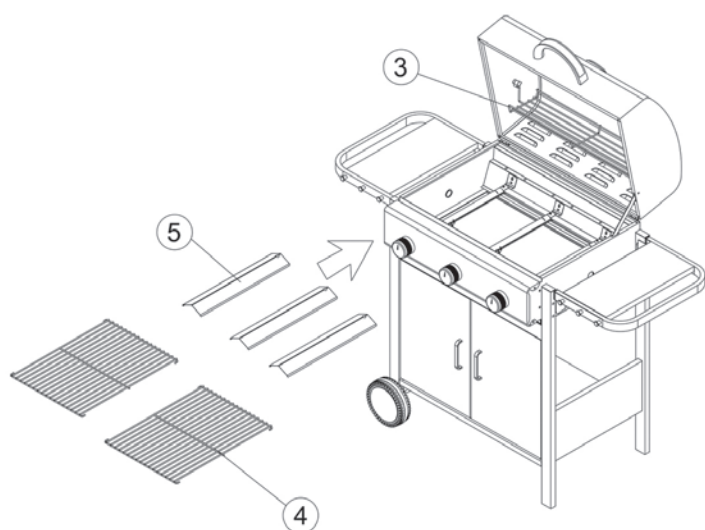


The side table with foldable function, as shown:



## STEP 9: PLACE REFLECTOR& COOKING GRIDS AND WARMING RACK

Place reflector (5) above gas burner. Place cooking grids (4) onto body. Attach warming rack (3).



ASSEMBLED

FOR FREQUENTLY ASKED QUESTIONS AND FOR TIPS PLEASE HAVE A LOOK AT OUR  
**SUPPORT WEBSITE: [WWW.BESTBUYINGSUPPORT.COM](http://WWW.BESTBUYINGSUPPORT.COM)**

### IMPORTANT INFORMATION

- To be used with Propane or Butane bottles gas only. A regulator of 37 mbar (UK) must be used for propane or 30 mbar for butane (Ireland).
- Do not use within 1m of any flammable structure or surface.
- LP gas cylinders must not be stored or used in the horizontal position. A leak would be very serious and liquid could enter the gas line.
- When igniting barbecue open its hood before lighting.
- Do not move the barbecue while alight.
- This barbecue must not be left unattended when lit.
- The hood handle can become very hot. Grip only the centre of the handle. Use of an oven glove is advised.
- Use caution when opening the hood, as hot steam inside is released upon opening.
- Parts of this barbecue become very hot - care must be taken when children, elderly people, and animals are present.
- Always turn off the gas bottle when the barbecue is not in use.
- Never cover a barbecue until it has completely cooled.
- Leak test annually, and whenever the gas bottle is removed or replaced.
- Do not store flammable materials near this barbecue.
- Do not use aerosols near this barbecue.
- Failure to follow the manual's instructions could result in serious injury or damage.
- If you have any queries regarding these instructions, contact [info@bestbuyingservice.com](mailto:info@bestbuyingservice.com).
- Precautions should be taken in the case of blockage of the ventilation holes during assembly and dismantling.
- Any modification of the appliance may be dangerous.
- The parts sealed by the manufacturer or his agent must not be altered by the user.

### GAS REGULATOR

This barbecue can use either propane or butane bottles gas, however the regulator provided for UK is for propane and the regulator provided for Ireland is for butane bottles. Propane bottles (increasingly marketed as patio gas or leisure gas, normally red or green coloured) will supply gas all year round, even on cold winter days. A spanner may be required to change gas bottles. For propane, we recommend bottle sizes of 6 kg or larger for this barbecue. Butane bottles, normally blue, will supply gas in all but the coldest temperatures. We recommend the use of 7 kg bottles or larger. For propane, the regulator should have an outlet pressure of 37 mbar and for butane, an outlet pressure of 30 mbar.

**YOU MUST HAVE THE PROPER REGULATOR AND BOTTLE IN ORDER FOR THE BARBECUE TO OPERATE SAFELY AND EFFICIENTLY. USE OF AN INCORRECT OR FAULTY REGULATOR IS DANGEROUS AND WILL INVALIDATE ANY WARRANTY.** Please consult your local gas dealer for the most suitable gas bottles and regulators.



# INSTALLATION

## SELECTING A LOCATION

This barbecue is for outdoor use only and should be placed in a well-ventilated area. Take care to ensure that it is not placed under any combustible surface. The sides of the barbecue should NEVER be closer than 1 metre from any combustible surface. Keep this barbecue away from any flammable materials!

## PRECAUTIONS

Do not obstruct any ventilation openings in the barbecue body. Position the gas supply bottle on level ground next to the barbecue and safely away from any source of heat. Should you need to change the gas bottle, confirm that the barbecue is switched off, and that there are no sources of ignition (cigarettes, open flame, sparks, etc.) near before proceeding. Inspect the gas hose to ensure it is free of any twisting or tension. The hose should hang freely with no bends, folds, or kinks that could obstruct free flow of gas. Apart from the connection point, no part of the hose should touch any hot barbecue parts. Always inspect the hose for cuts, cracks, or excessive wear before use. If the hose is damaged, it must be replaced with hose suitable for use with LPG and meet the national standards for the country of use. The length of the hose shall not exceed 1.5m.

## FIXING THE REGULATOR TO THE GAS BOTTLE

Confirm all barbecue control knobs are in the off position. Connect the regulator to the gas bottle according to your regulator and bottle dealer's instructions.

## LEAK TESTING (TO BE PERFORMED IN A WELL-VENTILATED AREA.)

Confirm all control knobs are in the off position. Open the gas control valve on the bottle or regulator. Check for leaks by brushing a solution of 1/2water and 1/2soap over all gas system joints, including all valve connections, hose connections and regulator connections. NEVER USE AN OPEN FLAME to test for leaks at any time. If bubbles form over any of the joints, there is a leak. Turn off the gas supply and retighten all joints. Repeat test. If bubbles form again, do not use the barbecue. Please contact your local dealer for assistance. Leak test annually, and whenever the gas bottle is removed or replaced.

# OPERATION

## WARNINGS

- Before proceeding, make certain that you understand the IMPORTANT INFORMATION section of this manual.
- This barbecue is not designed to be used with more than 70% of the cooking area as a solid plate. Full coverage of plates will cause excessive build-up of heat and damage the barbecue.

## PREPARATION BEFORE COOKING

To prevent foods from sticking to the cooking grill, please use a long handled brush to apply a light coat of cooking or vegetable oil before each barbecuing session. (Note: When cooking for the first time, paint colours may change slightly as a result. This is normal and should be expected.)

## LIGHTING THE BARBECUE

- Read all instructions before igniting the burners.
- Open the cover while igniting.
- Turn all knobs to "OFF" and open the gas tap of the gas cylinder. Keep your face and body as far as possible from the BBQ when igniting it.
- Always start to light the middle burner first.
- Press & turn the middle control knob slowly to the "high" position. The built-in igniter clicks & the middle burner will be ignited.
- If the burner does not ignite within 5 seconds, IMMEDIATELY turn the control knob to OFF, wait for 5 minutes until all gas has disappeared and repeat the ignition procedure.
- The right and left hand control knob will light automatically when turning the knob to the "high" position.
- After ignition, the burner should be burned at the high position for 3-5 minutes in order to preheat the barbecue. This process should be done before every cooking session. The hood should be open during preheating.
- After completion of preheating, turn all control knobs to the low position for the best cooking results.

## MANUAL IGNITION INSTRUCTIONS

- Insert lit match through the rightmost match-lighting hole on the right side of the barbecue body.
- Push and turn the RIGHTMOST control knob to the high position.

- After the RIGHTMOST burner is lit, light the middle burner and then the LEFTMOST burner.
- Confirm that RIGHTMOST burner is alight before lighting the other burners.
- If rightmost burner fails to ignite, contact your local dealer for assistance.
- After ignition, burners should be burned at the high position for 3-5 minutes in order to preheat the barbecue. This process should be done before every cooking session. The hood (where applicable) should be open during preheating.
- After completion of preheating, turn all control knobs to the low position for best cooking results.

**IMPORTANT!:** DO NOT wash chicken. Ensure that the product is thoroughly cooked, no pink meat remains and the juices run clear – insert a thin skewer into the thickest part of the meat. Always check the label as cooking times will vary depending on product weight. Remove any giblets from the chicken before cooking.

**IMPORTANT!:** Always wash hands, all surfaces and utensils after handling raw meat.

### **ROASTING HOOD COOKING**

With the hood closed you can form an ‘oven’ for roasting food, such as joints of meat, whole chickens, etc. When the hood is closed, a large amount of heat is trapped inside the barbecue. Thus, it is important to make sure that the burner is turned to the low position to prevent burning of the food and damaging the barbecue. Avoid lifting the hood unnecessarily as heat will be lost every time when the hood is opened. **DO NOT ALLOW YOUR BARBECUE TO OVERHEAT.**

### **END OF COOKING SESSION**

After each cooking session, turn the barbecue burners to the “high” position and burn for 5 minutes. This procedure will burn off cooking residue, thus making cleaning easier. Make sure the hood is open during this process.

### **TURNING OFF YOUR BARBECUE**

When you have finished using your barbecue, turn all the control valves fully clockwise to the “Off” position, then switch off the gas at the bottle. Wait until the barbecue is sufficiently cool before closing its hood.

## **CARE AND MAINTENANCE**

Regularly clean your barbecue between uses and especially after extended periods of storage. Ensure the barbecue and its components are sufficiently cool before cleaning. Never douse the barbecue with water when its surfaces are hot. Never handle hot parts with unprotected hands. In order to extend the life and maintain the condition of your barbecue, we strongly recommend that the unit be covered when left outside for any length of time, especially during the winter months.

### **COOKING GRILL**

Clean with hot soapy water. To remove any food residue, use a mild cream cleaner on a non-abrasive pad. Rinse well and dry thoroughly.

### **BURNER MAINTENANCE**

In normal usage, burning off the residue after cooking will keep the burner clean. A wire brush can be used to remove corrosion from the burner surfaces.

### **BARBECUE BODY**

Regularly remove excess grease or fat from the barbecue body with a soft plastic or wooden scraper. It is not necessary to remove all the grease from the body. If you need to clean fully, use hot soapy water and a cloth, or nylon-bristled brush only. Remove cooking surfaces before full cleaning. Do not immerse the gas controls or manifold in water. Check burner operation after carefully refitting into body. If there are small damages on barbecue body, it is advisable to clean these very well, and spray them with heat resistant mat black paint spray. This will protect the barbecue body from getting rusty. **DO NOT USE** paint spray on cooking area.

### **FIXINGS**

Annual checking and tightening of metal fixings is recommended.

### **STORAGE**

If you store your barbecue under a barbecue cover, make sure the barbecue is dry before covering it.

## TROUBLESHOOTING

| PROBLEM  | POSSIBLE CAUSE   | SOLUTION  |
|--|--|---|
| Burners will not light using the ignition system   | LP gas cylinder is empty<br>Faulty regulator<br>Obstructions in burner<br>Obstructions in gas jets or gas hose<br>Electrode wire loose or disconnected on electrode or ignition unit<br>Electrode or wire is damaged | Replace with full cylinder<br>Have regulator checked or replace<br>Clean burner<br>Clean jets and gas hose<br>Reconnect wire<br>Change electrode and wire<br>Change igniter |
| Burner will not Light with a match   | LP gas cylinder is empty<br>Faulty regulator<br>Obstructions in burner<br>Obstructions in gas jets or gas hose   | Replace with full cylinder<br>Have regulator checked or replace<br>Clean burner<br>Clean jets and gas hose  |
| Low flame or flashback(fire in burner tube-a hissing or roaring noise may be heard)  | LP gas cylinder too small<br>Obstructions in burner<br>Obstructions in gas jets or gas hose<br>Windy conditions  | Use larger cylinder<br>Clean burner<br>Clean jets and gas hose<br>Use BBQ in a more sheltered position  |
| Gas valve knob difficult   | Gas valve jammed   | Replace gas valve   |
| Any modifications or repairs to the Barbecue must be carried out by a suitable qualified engineer i.e. Gas Technical Engineer. |  |   |
| Please visit <a href="http://www.bestbuyingsupport.com">http://www.bestbuyingsupport.com</a> for more information              |  |   |



## TECHNICAL SPECIFICATIONS

| MODEL                   | HA2417G   |      |
|-------------------------|---|------|
| Manufacturer            | Yangjiang Guanglong Industrial Co.,Ltd.                             |      |
| Appliance Category      | I3+(28-30/37)   |      |
| Type of gas             | G30   | G31  |
| Gas Pressure (mbar )    | 28-30   | 37   |
| Orifice Diameter (mm)   | 0.84  | 0.84 |
| Destination countries   | BE, CH, CY, CZ, ES, FR, GB, GR, IE, IT, LT, PT, SI, SK, TR          |      |
| Nominal Heat input (Hs) | 9 kW  |      |
| Gas consumption         | 210 g/h [Butane], 205 g/h [Propane ]                                |      |
| NOTE                    | USE OUTDOORS ONLY   |      |
|                         | READ THE INSTRUCTIONS BEFORE USING THE APPLIANCE                    |      |
|                         | WARNING: ACCESSIBLE PARTS MAY BE VERY HOT. KEEP YOUNG CHILDREN AWAY |      |

**C E** 1008-15

