

6 Burner + Side Burner BBQ

PLEASE READ AND KEEP THESE INSTRUCTIONS FOR FUTURE USE

SAP Code: JB03705601

For further assistance, other products and more, join us at:

Website: www.firemountain.co.uk

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Thank you for choosing our Fire Mountain 6 Burner + Side Burner BBQ. Please read this user manual carefully and keep it for future reference. If you need any assistance, please contact our customer service team on the details provided on the back page of this manual.

IMPORTANT: Read all instructions and operations before operating this unit.

Follow all steps in order. Never allow children to operate this unit.

Warnings:

- Only to be used outdoors.
- Read the instructions before using the appliance.
- Accessible parts maybe very hot, keep young children away.
- Do not move the appliance during use.
- Turn off the gas supply at the gas container after use.
- Any modification of the appliance may be dangerous.
- Parts sealed by the manufacturer or his agent must not be altered by the user.

Attention:

Some parts of this appliance become very hot, take special care when children or elderly are present.


For your safety:

- Do not store or use Petrol or mentholated fuels or any other flammable vapors and liquids in the vicinity of this or any other appliance.
- Never light a gas BBQ with Petrol or comparable fluids!
- Suggestion: user should not change the assembly that the manufacturer packaged.

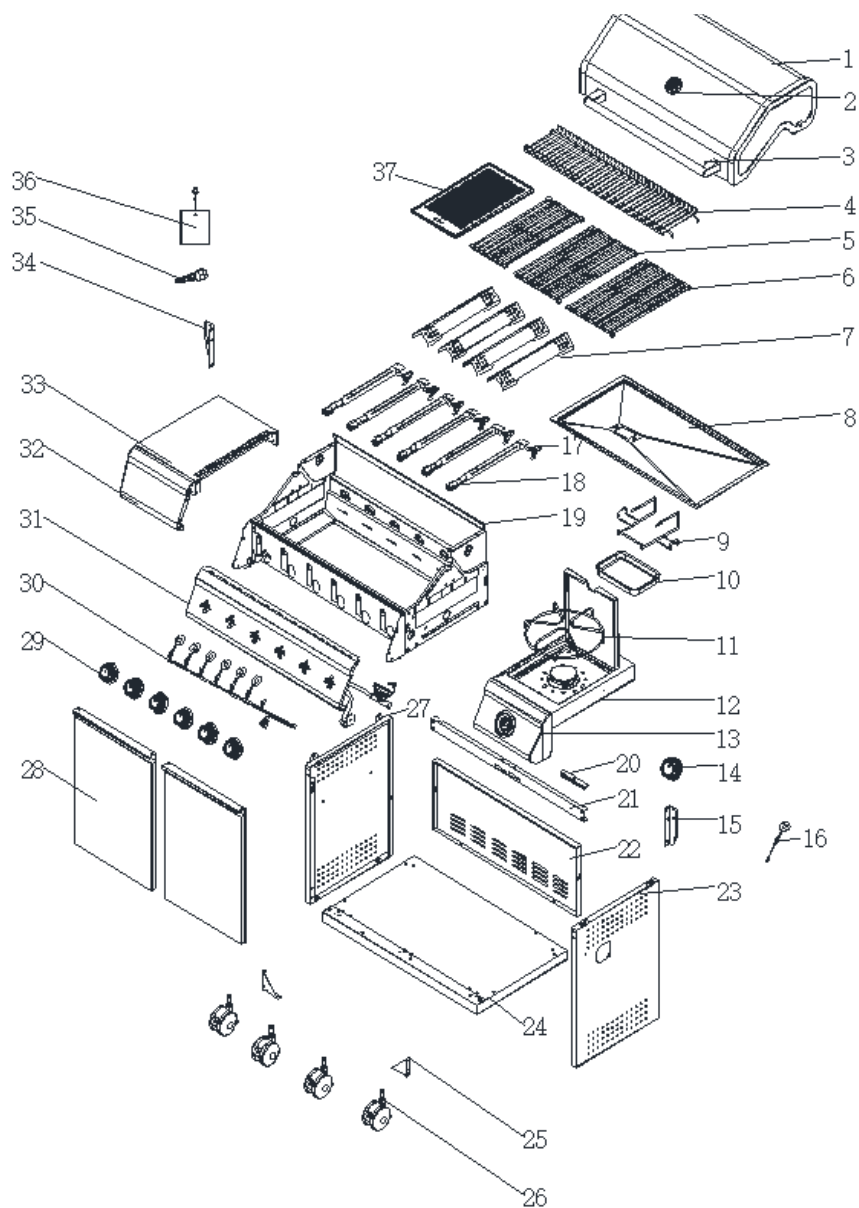
The gas cylinder recommended is 5kg-13kg LPG gas bottle, it is sufficient for a heating period of approx. 4.0 hours with full power.

1. Technical Data

Model: K116SBFF5

Fire Mountain		 0359-18			
Product name	Outdoor gas Grill				
Model Number	K116SBFF5				
Product Identification Number	0359CP1429				
Gas Category	$I_{3+}(28-30/37)$ <input checked="" type="checkbox"/>		$I_{3B}(P)(30)$ <input type="checkbox"/>	$I_{3B}(P)(37)$ <input type="checkbox"/>	$I_{3B}(P)(50)$ <input type="checkbox"/>
Gas and Supply Pressure	Butane(G30)	Propane(G31)	Butane/Propane	Butane/Propane	Butane/Propane
	28-30 mbar	37 mbar	30 mbar	37 mbar	50 mbar
Country of Destination	$I_{3+}(28-30/37)$: BE,CH,CY,CZ,ES,FR,GB,GR,IE,IT,LT,LU,LV,PT,SK,SI. $I_{3B}(P)(30)$: CY,CZ,DK,EE,FI,FR,HU,LT,IT,NO,NL,SE,SI,SK,RO,HR,TR,BG,IS,LU,MT. $I_{3B}(P)(50)$: AT,CH,CZ,DE,SK, $I_{3B}(P)(37)$: PL				
Main Burner Injector Size	Ø 0.92 mm	Ø 0.92 mm	Ø 0.86 mm	Ø 0.81 mm	Ø 0.81 mm
Side(Infrared)Burner Injector Size	Ø 0.92 mm	Ø 0.92 mm	Ø 0.86 mm	Ø 0.81 mm	Ø 0.81 mm
Total Nominal Heat Inputs (Hs)	24.5 KW (1780 g/h) ;				
electric energy (V/DC)	4X1.5V-LED lamp;				
Serial Number					
Use Outdoors Only .					
Read the instructions before using the appliance.					
Warning : Accessible parts may be very hot. Keep young children away.					
Made in China					






2. Exploded View



4. Parts List

NO		qty	NO		qty
1	Lid set	1	2	Thermometer	1
3	Lid handle	1	4	Warming rack	1
5	Iron casting cooking grill 450x240mm	2	6	Iron casting cooking grill 450x185mm	1
7	Flame tamer	6	8	Grease tray	1
9	Grease cup holder	1	10	Grease cup	1
11	Pot holder	1	12	Side burner set	1
13	Right side table decoration strip	1	14	Side burner knob	1
15	supporting metal of right rear side table	1	16	Side burner Led light set	1
17	Circlip	6	18	Main burner	6
19	Firebox set	1	20	Door magnet	2
21	Beam of cart	1	22	Back panel of cart	1
23	Right side panel of cart	1	24	Bottom panel of cart	1
25	Triangular cart support	2	26	Wheel	4
27	Left side panel of cart	1	28	Door set	2
29	Knob set	6	30	Led light set	1
31	Control panel set	1	32	Left Side table decoration strip	1
33	Left side table	1	34	supporting metal of left rear side table	1
35	1/4 connector	1	36	Battery box	1
37	Iron casting cooking plate 450x240mm	1			

4. Fixing Elements

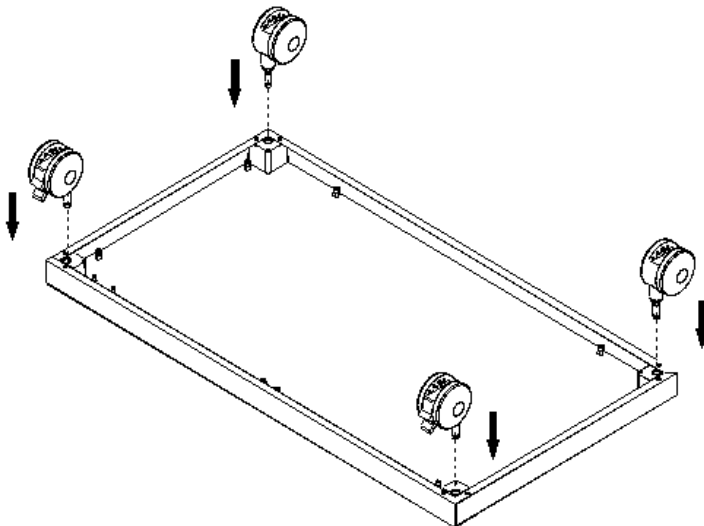
A	B	C	D	E	F
 X17 M4x12	 X8 M6x12	 X2	 X4	 X4	

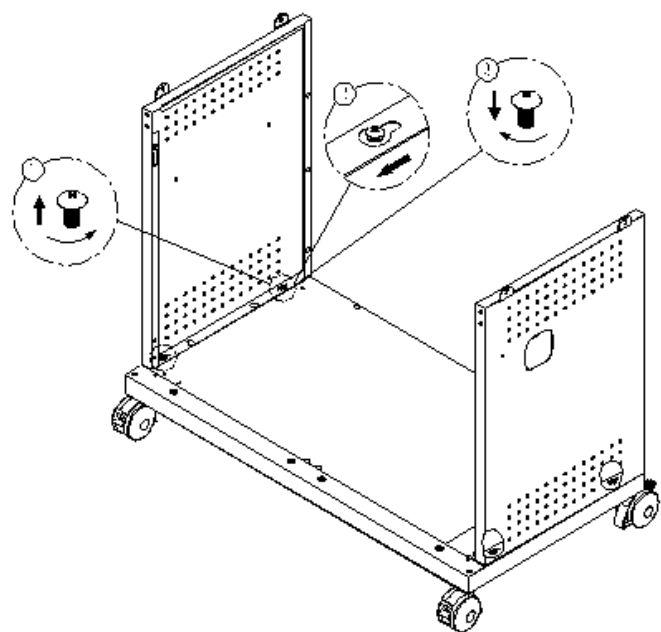
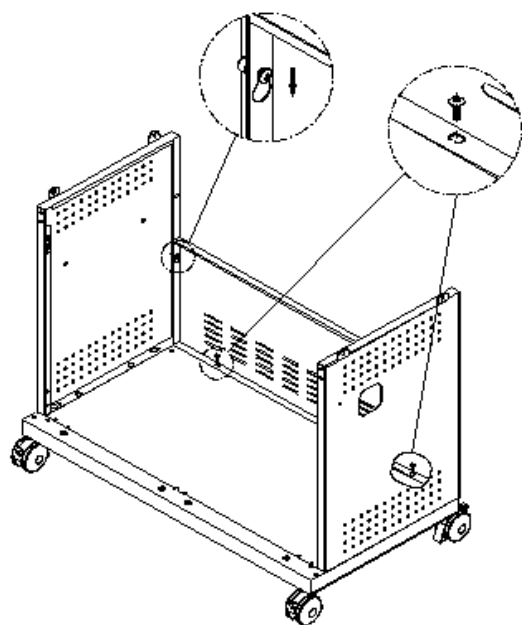
5. Assembly Instructions

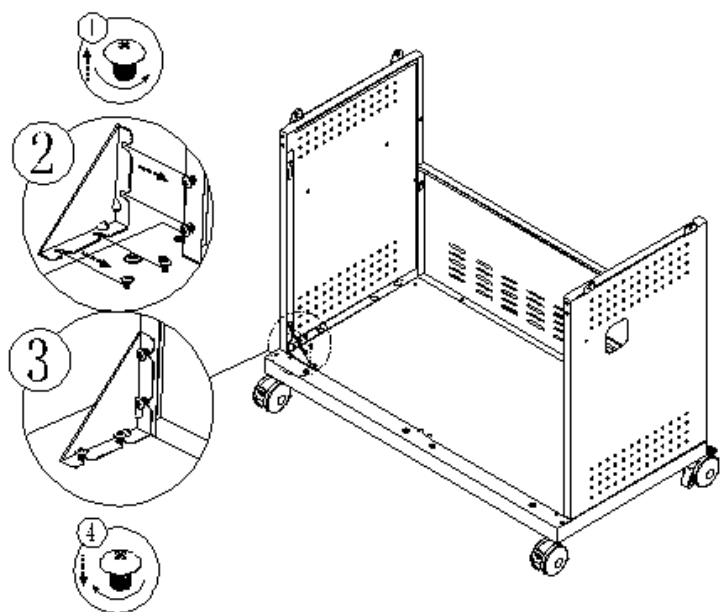
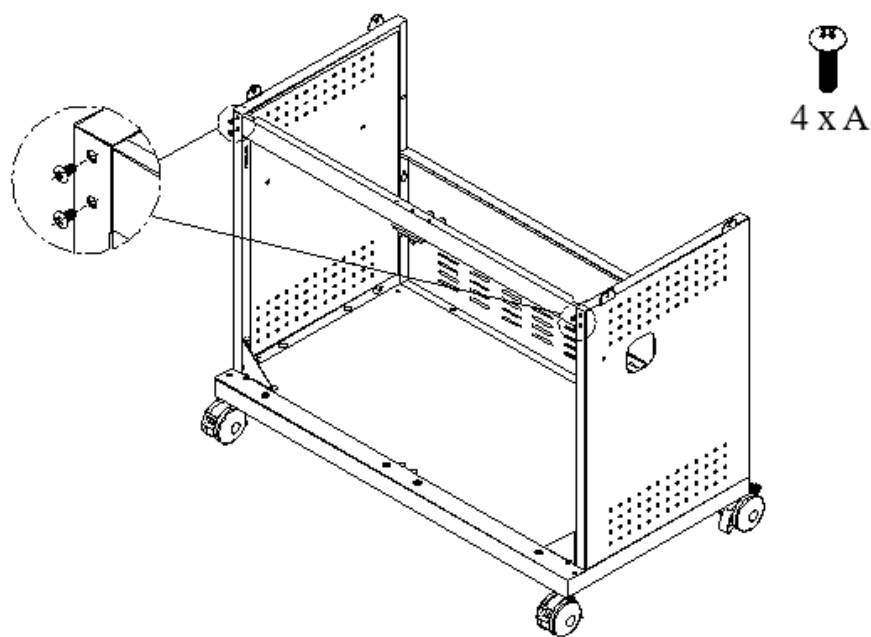
Make sure your BBQ is assembled properly. Detailed assembly instructions are packed with each BBQ giving specific assembly procedures for each model. Follow these instructions carefully to ensure the correct and safe assembly of the BBQ.

Caution: Although we take every effort to ensure that the assembly process is as easy as possible, it is inherent with fabricated steel parts that corners and edges can cause cuts if improperly handled during assembly procedures. Be careful while handling any parts during assembly. It is strongly recommended that you protect hands with a pair of work gloves.

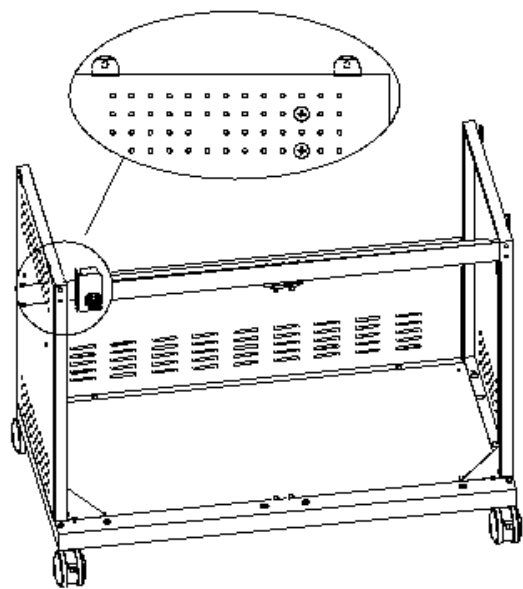
STEP 1



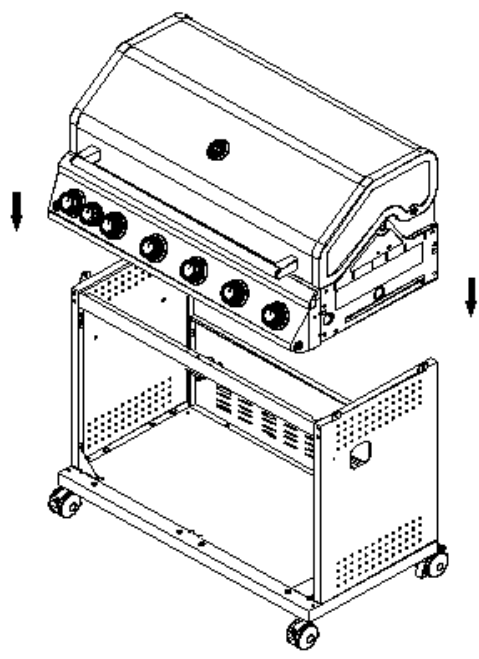
STEP 2**STEP 3**

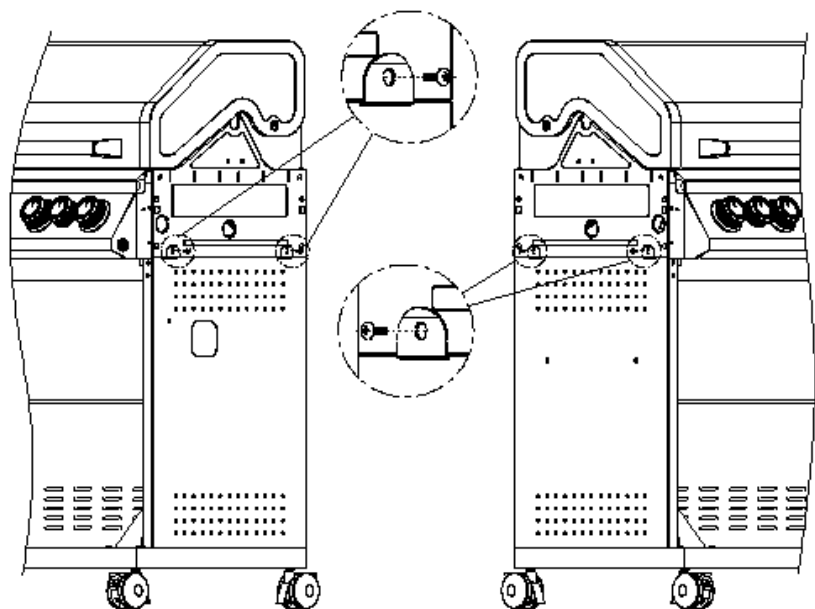
STEP 4**STEP 5**

STEP 6

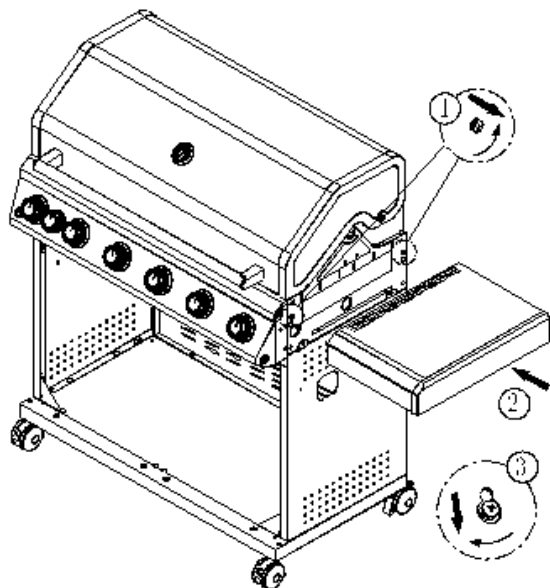


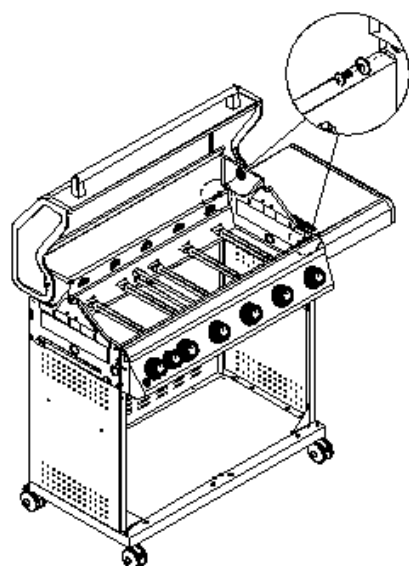
STEP 7



STEP8

4 x B

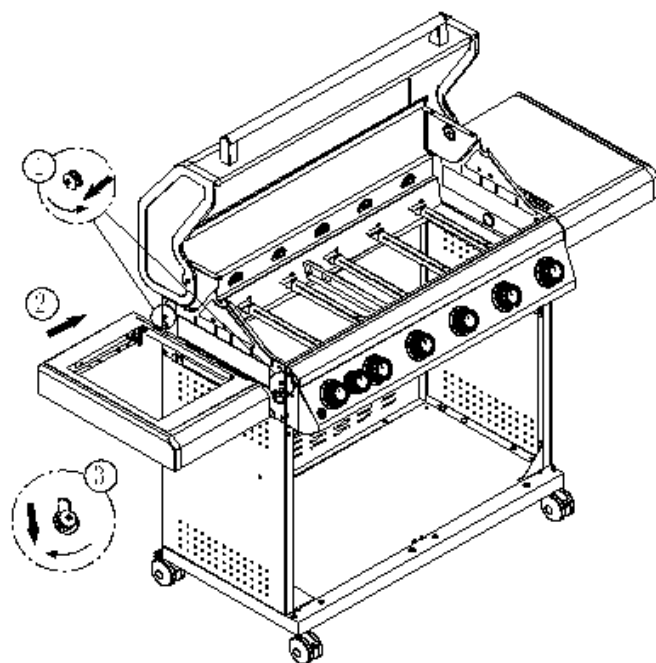
STEP9

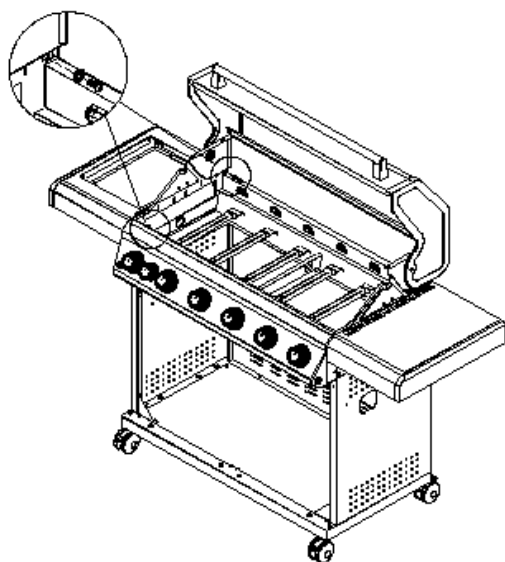
STEP10

2 x B



2 x D

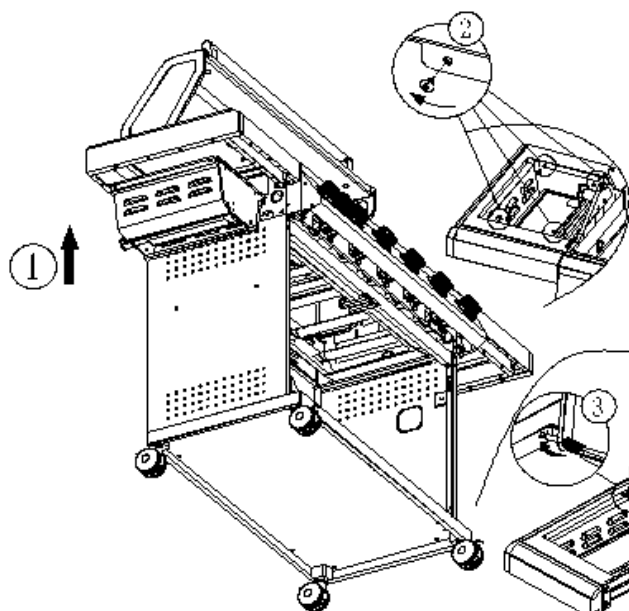
STEP11

STEP12

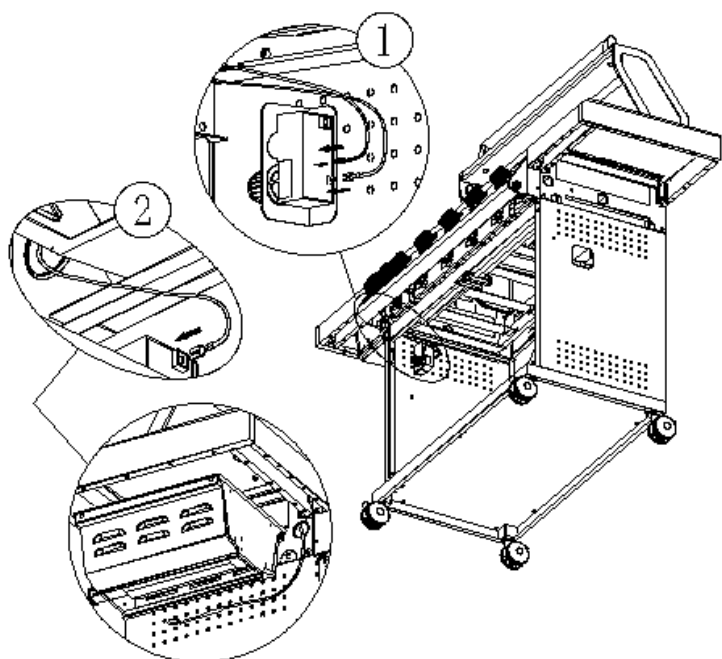
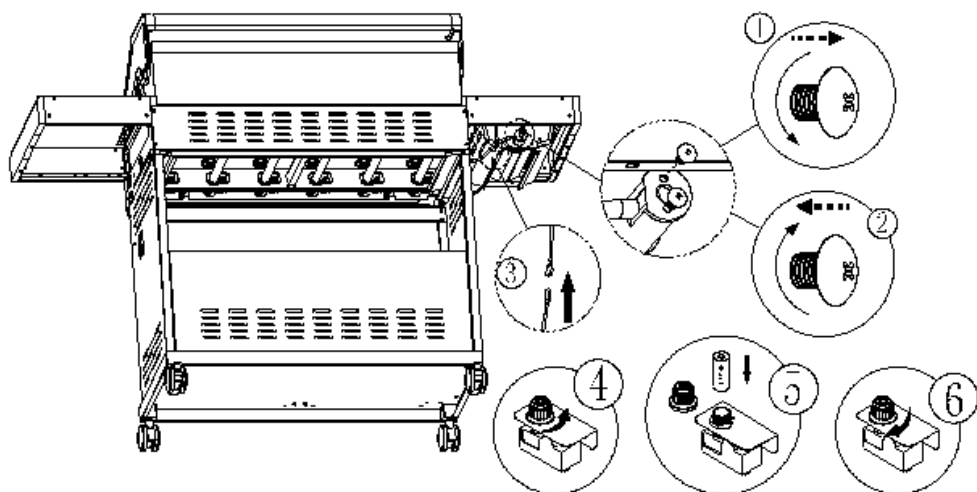
2 x B



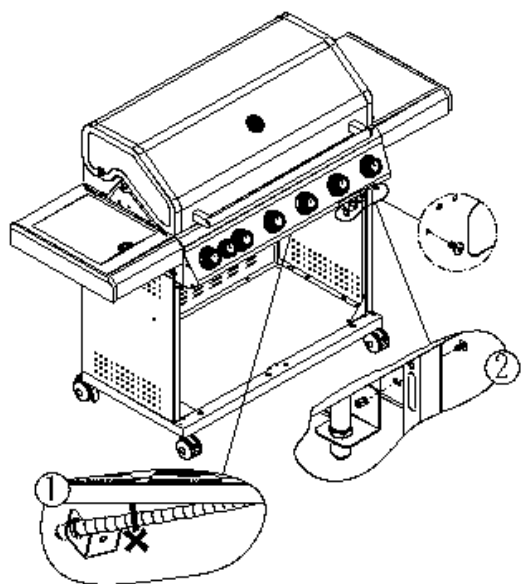
2 x D

STEP13

4 x C

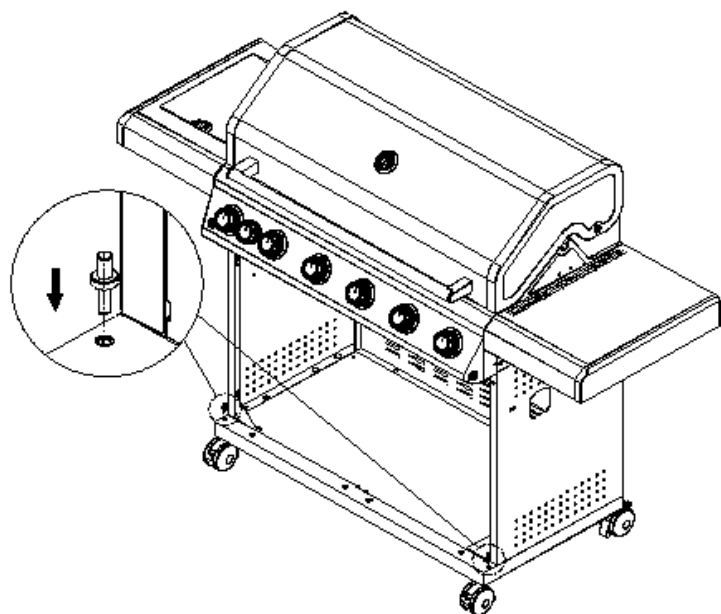
STEP14**STEP15**

STEP16

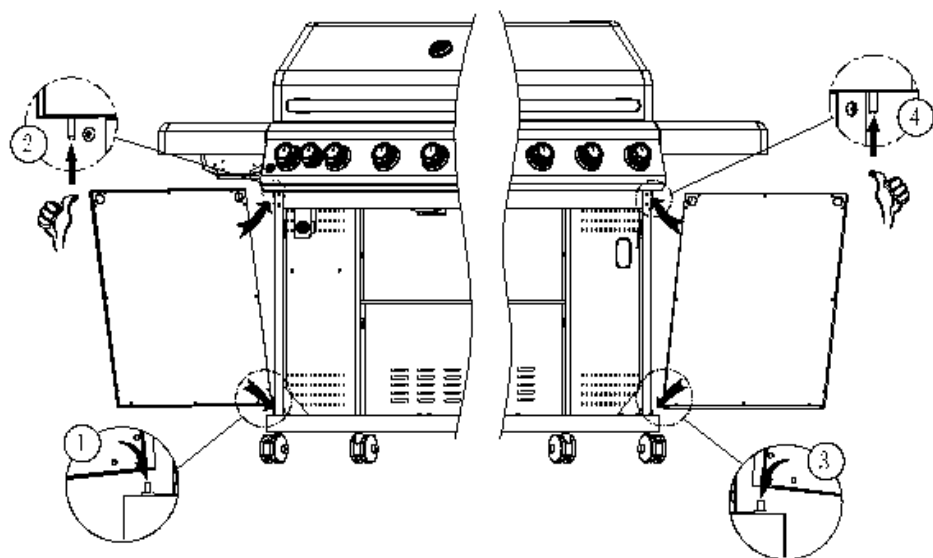
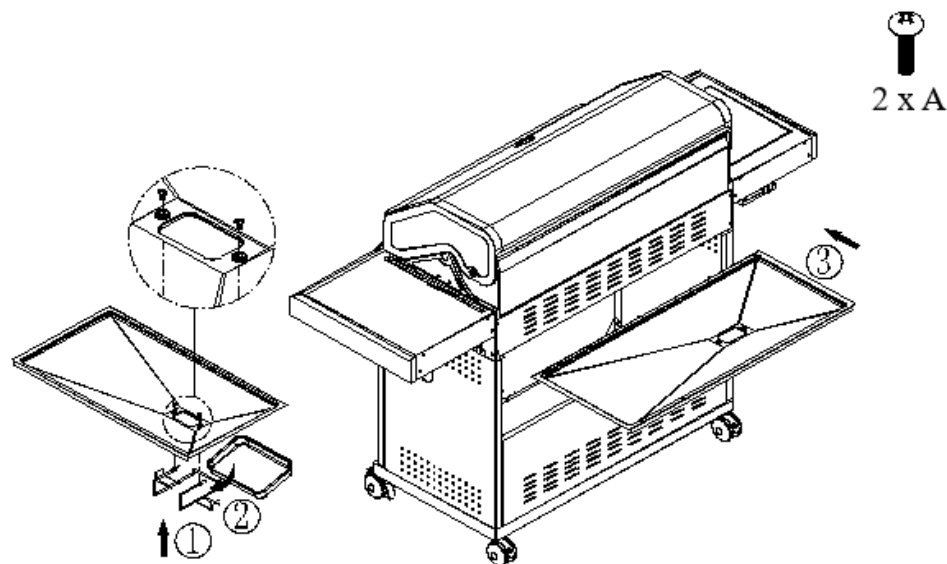


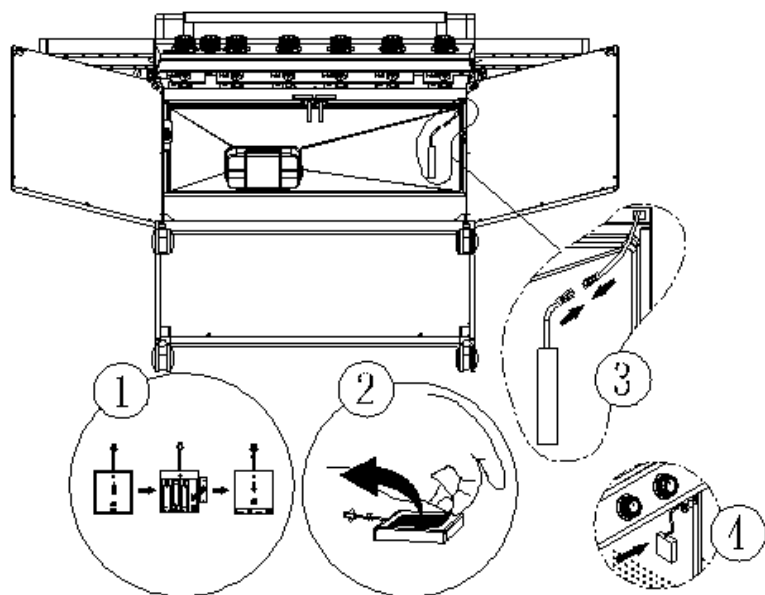
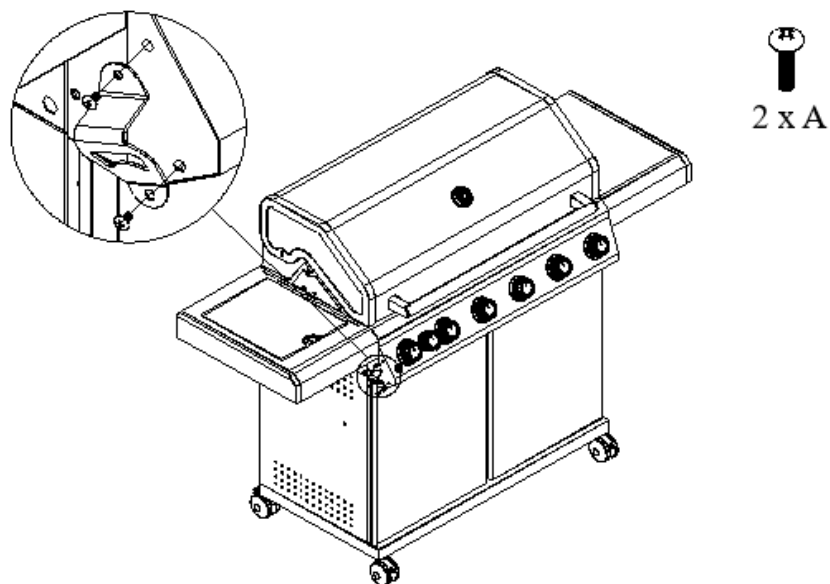

1 x A

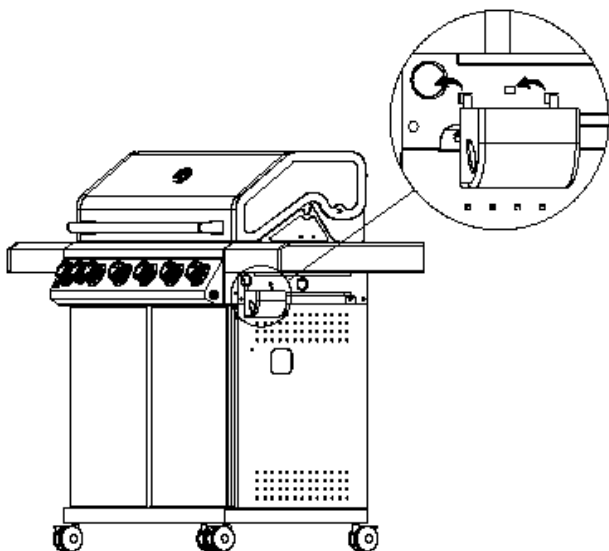
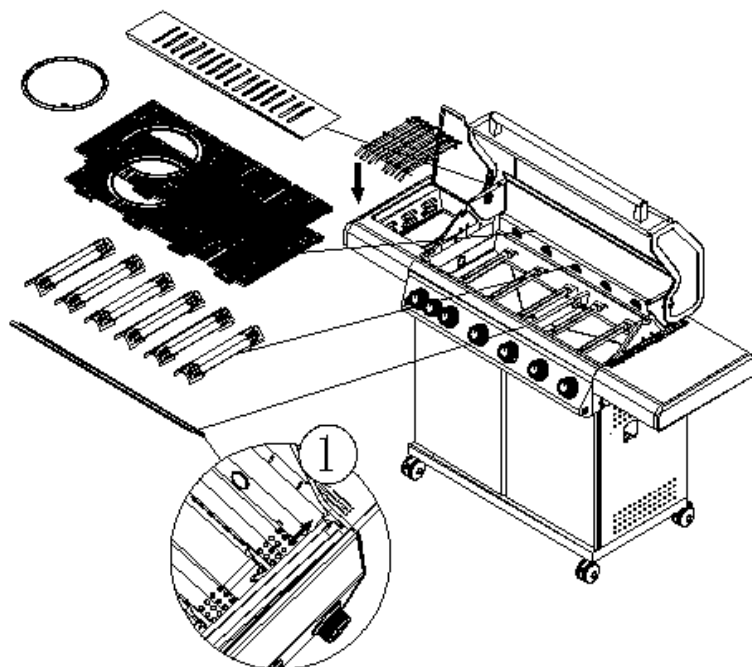
STEP17

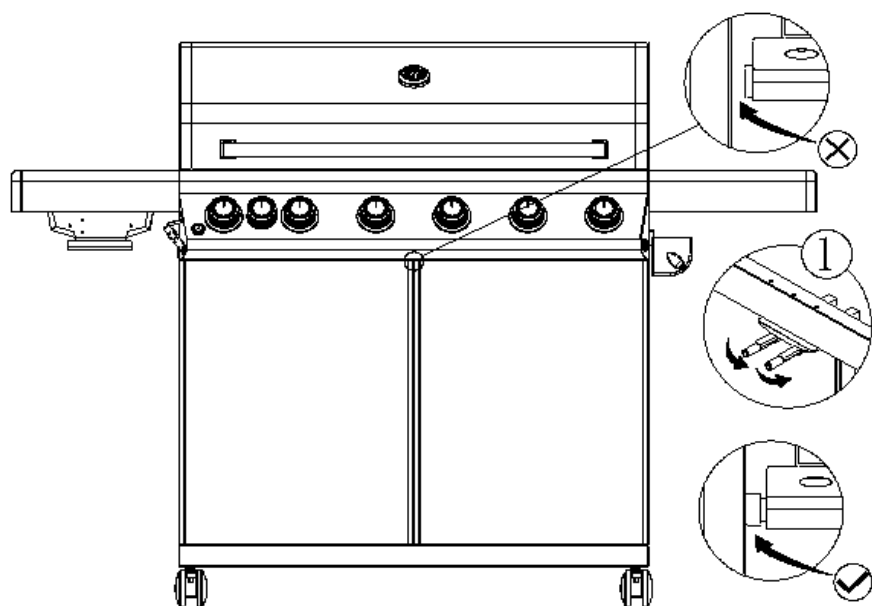
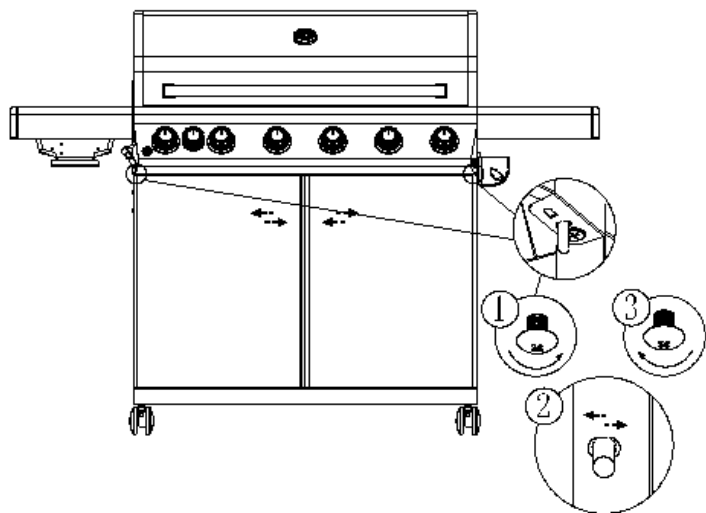



2 x D

STEP18**STEP19**

STEP20**STEP21**

STEP22**STEP23**



6. Before Use

You will need to purchase a LPG gas bottle and the pressure regulator should correspond to the pressure and gas category of the appliance, which can be obtained from your nearest Gas Retailer. Cylinder gas weight <13kg.

The regulator should be compliant with EN16129 with current version and national regulation.

You will need to purchase a gas bottle and a 28-30/37 mbar regulator for I3+ and 28-30mbar regulator for I3B/P(30), 50 mbar regulator for I3B/P(50) to operate this gas grill which can be obtained from your nearest Gas Retailer.

See point 9 for further instructions.

Strongly Recommended Information:

- a) The gas cylinder is to be used only in the upright position.
- b) Only to be used with a gas cylinder that does not exceed 600 mm in height and <300 mm in diameter.
- c) This appliance must only be used with an approved hose and regulator.

Energy saving tips:

- a) Reduce the opening time of the lid.
- b) Turn the grill off as soon as cooking is completed.
- c) Preheat the gas grill for 10 to 15 minutes only. (Except for the first use)
- d) Do not preheat longer than recommended.
- e) Do not use a higher setting than required.

Connect the hose and regulator to the gas container at the right side of the gas grill. Keeping in mind that the gas container must be kept away from heat and in a safe position. The hose dimension is 8mm diameter.

7. Installation

After purchasing your gas bottle you will then be ready to set it up with your gas grill.

a) When changing the gas bottle which shall be carried out away from any source of ignition. Position the gas bottle at the side of your gas grill, not underneath, keeping in mind that the bottle must be kept away from heat and in a safe position.

b) When ready to use your gas grill insert the regulator into the gas bottle valve and tighten firmly. The maximum length of hose shall not exceed 1.5m.

Warning: Before attempting to light your gas grill you must refer to your lighting instructions and warning / safety points.

Check the hose before each use, searching for cracking, cuts or any abrasions. If the hose is found to be faulty in any way do not attempt to use your gas grill.

When changing your gas bottle ensures that there are no sources of ignition close by i.e. fires, cigarettes, naked flames etc. Make sure that the appliance is switched off.

Ensure that the hose is not subjected to twisting which will affect the gas flow when using your gas grill. Also the hose must not have undue tension and must not touch any part of the gas grill which may be hot.

Please choose a flexible hose whose heatproof is higher than 80°C

Every 2 years changing the flexible hose when the national conditions require it.

How to Connect a Gas Bottle

a) Turn the orange cap so that the arrow is pointing to the gap in the shroud.

b) Remove the orange safety cap by pulling the lanyard out, then out. Do not use tools. Leave the cap hanging.

c) Check that the black sealing washer is fitted inside the cylinder valve. Place the regulator down over the valve with switch.

d) Turn the switch clockwise on gas bottle-then turn on the gas grill as instructed.

Warning: Always test gas line for leaks at connector with soap water checking all connections.

How to Disconnect a Gas Bottle

- a) Except for twin-cylinder installations with a changeover valve, turn off the gas tap if fitted to the appliance. Wait until the burner and pilot light have gone out. For installations with a changeover valve, it is only necessary to switch off the empty cylinder.
- b) Replace the orange safety cap onto the empty cylinder.

GENERAL

Although all gas connections on the grill are leak tested at the factory prior to shipment, a complete gas tightness check must be performed at the installation site due to possible mishandling in shipment, or excessive pressure unknowingly being applied to the unit. Periodically check the whole system for leaks following the procedures listed below. If the smell of gas is detected at any time you should immediately check the entire system for leaks.

BEFORE TESTING

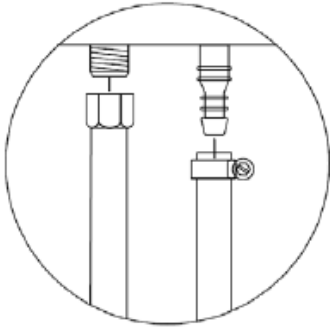
Make sure that all packing material is removed from the grill including tie-down straps.

DO NOT SMOKE WHILE LEAK TESTING. NEVER PERFORM LEAK TEST WITH AN OPEN FLAME.

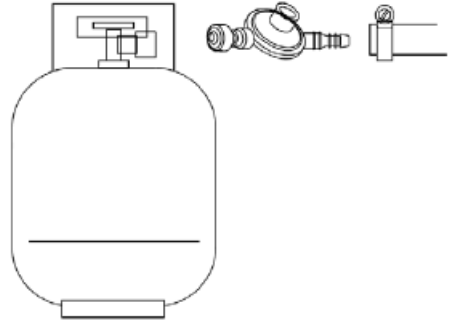
Make a soap solution of one part liquid detergent and one part water. You will need a spray bottle, brush, or rag to apply the solution to the fittings. For the initial leak test, make sure the L.P. cylinder is 80% full.

TO TEST

1. Make sure the control valves are in the OFF position, and turn on the gas supply.
2. Check all connections from the gas regulator and supply valve up to and including the connection to the manifold pipe assembly (the pipe that goes to the burners). Soap bubbles will appear where a leak is present.
3. If a leak is present, immediately turn off the gas supply and tighten the leaky fittings.
4. Turn the gas back on and recheck.
5. Should the gas continue to leak from any of the fittings, turn off the gas supply.



Install Regulator Hose



Install Gas Tank & Regulator Hose

Do not use the grill until all connections have been checked and do not leak.

ALWAYS CHECK FOR LEAKS AFTER EVERY GAS TANK CHANGE

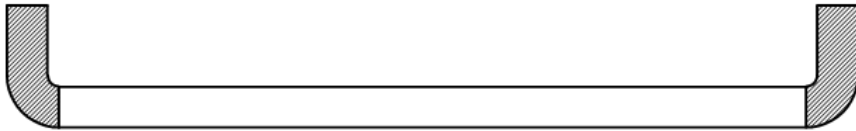
Check all gas supply fittings for leaks before each use. It is handy to keep a spray bottle of soapy water near the shut-off valve of the gas supply line. Spray all the fittings. Bubbles indicate leaks.

8. Warning and safety points

Please read the following points before using your BBQ:

- a) Read the instructions before using the appliance. Please follow all assembly instructions in this manual; if instructions are not followed it may cause problems in use.
 - b) This BBQ accessible parts maybe very hot when being used. Keep young children away. Use protective when handling particularly hot components.
 - c) In the event of a gas leak shut off gas to the BBQ, extinguish any open flames, open lid and if leak continues check for damages, poor connections etc. Contact your local gas dealer immediately if the problem can't be solved.
 - d) Do not move BBQ during use.
 - e) Do not use or store any flammable liquids or vapours in the vicinity when operating the BBQ.
 - f) This BBQ only to be used outdoors.
 - g) Do not use a naked flame to check for gas leaks.
 - h) Do not operate BBQ if there is a gas leak. Turn off the gas supply.
 - i) Do not attempt to disconnect any gas fitting part if your BBQ is being used, on the BBQ or the gas regulator / bottle.
 - j) Care is advised when operating your BBQ, you should never leave unattended when in use. Turn off the gas supply at the gas container after use.
 - k) The BBQ should be cleaned on a regular basis.
- Take care not to enlarge burner ports or orifice/nozzle openings when cleaning the burner or valves.
- l) Do not attempt to use this appliance in a garage or any enclosed area. Also this appliance must be keep away from flammable materials, etc. We recommend keeping a distance of at least 0.5 to 1.0 meter clear of any flammable materials.
 - m) We would recommend that this BBQ be serviced by your local gas retail outlet at least once a year by a competent engineer. Do not attempt to service this appliance yourself.
 - n) Any modification of the appliance may be dangerous. Do not attempt any unauthorized interference of the main controls on this BBQ, i.e. gas taps, injectors, valves etc.

Warning: the handle black area (see below picture for reference) will become hot when the gas grill in use, be careful! Do not touch the black area.



Since this barbecue has no restriction in the emission of unburned gas, this barbecue must be installed and/or used outdoors or in a well 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.

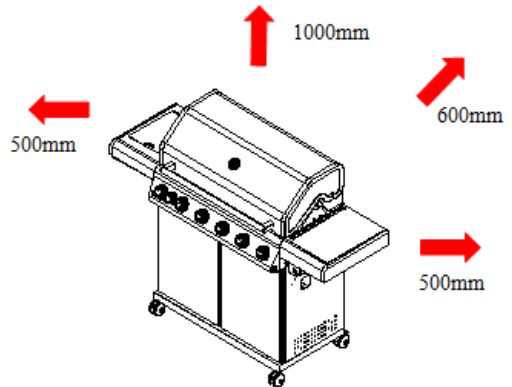
Strongly recommends minimum clearances from combustible materials must be:

Rear - 600mm

Sides - 500 mm

Top - 1000 mm

Do not allow wind to blow through the back of the gas grill.



9. Safety Precautions

- Always test gas line for leaks at connector with soapy water after making connections.
- The lid must always be open when lighting the BBQ.
- Use oven gloves and sturdy, long handled BBQ tools when cooking on the grill.
- Be prepared if an accident or fire should occur. Know where the first aid kit and fire extinguishers are and know how to use them.
- Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.
- Always use with care.

10. Lighting Instructions

Caution: The lid must be open when lighting the BBQ!

Do not stand with your face directly over the gas grill when lighting it.

Your BBQ will have following method of ignition:

Pilot Gas Control Ignition:

With all gas controls on the BBQ in the "OFF" position, turn the gas cylinder valve to the on position at the regulator. To create a spark you must push the control knob in (A) and hold in this position for 3-5 seconds to allow gas flow and then turn anticlockwise to "HIGH" (B). It can spark to the burner lighting tube (C). You will hear a "snap" from the igniter and you will also see a 3"-5" orange flame coming from the burner lighting tube at the left side of the burner (D).

Continue to hold the burner control knob in for two seconds after the "snap", this will allow gas to flow completely down the burner tube (E) and insure ignition.

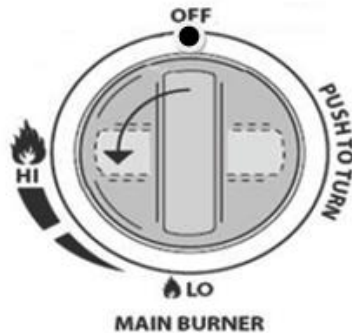
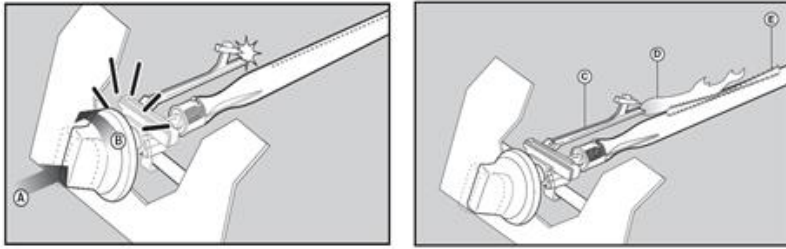
When the burner is alight, adjacent burners will cross light when their controls are turned to "HIGH"

At "High" setting the burner flame should be approximately 12-20mm long with a minimum of orange flame. Turn the gas control fully anticlockwise for minimum setting.

Should you have any difficulty lighting your gas grill following the above steps, contact your dealer for advice.



Warning : If the burner still does not light ,turn the burner control knob to " OFF" and wait 5 minutes to let the gas clear before lighting again.



11. Storage

Your Gas Bottle must be stored outdoors in a well ventilated area and must be disconnected from your gas grill when not being used. Ensure that you are outdoors and away from any sources of ignition before attempting to disconnect your gas bottle from your gas grill.

When you are using your gas grill after a period of storage, please ensure to check for gas leaks and check for any obstructions in the burner etc. before using. Also follow the cleaning instructions to ensure gas grill is safe.

If gas grill is stored outdoors ensure to check that all areas under the front panel are free from any obstructions (insects etc.) This area must be kept free as this may affect the flow of combustion or ventilation air.

12. Cleaning Instructions

Maintenance is recommended every 90 days, but it is absolutely necessary to perform maintenance at least once a year. By doing so you will extend the life of your BBQ.

Your gas grill is easy to clean with minimum effort, just follow these helpful hints for cleaning convenience.

Trouble Shooting

<u>Problem</u>	<u>Possible Cause</u>	<u>Solution</u>
Burners will not light using	LP gas cylinder empty	Replace with full cylinder
The ignition system	Faulty regulator	Have regulator checked or replaced
	Obstructions in burners	Clean burners
	Obstructions in gas jets or hose.	Clean jets and hose
Low flame or flashback (fire in burner tube-a hissing or roaring noise may be heard)	Obstructions in burners	Clean burners
	Obstructions in gas jets or hose.	Clean jets and hose
	Windy conditions.	Use BBQ in a more sheltered spot
Gas valve knob difficult to turn.	Gas valve jammed	Replace gas valve

If your problem is not resolved from the information above, please call our customer service team.

Any modifications of this appliance may be dangerous and are not permitted.

- a) Turn the burner on for 15 to 20 minutes. Grease drippings will be burned off from your grill as well as your lava rock. Ensure appliance is cold before continuing.
- b) Grills should be cleaned periodically by soaking and washing in soapy water.
- c) The interior surfaces of the grill housing cover should also be washed with hot, soapy water. Use a wire brush, steel wool or a scouring pad to remove stubborn spots.
- d) Periodically check the burner to see that it is free from insects and spiders which may clog the gas system, deflecting gas flow. Ensure to clean venturi pipes on burner very carefully, make sure that there are no obstructions. We recommend that you use a pipe cleaner to clean the venturi pipe area.

13. BBQ Safety Hints

Stand your BBQ on a safe level surface, away from inflammable items such as wooden fences or overhanging tree branches.

Never use your BBQ indoors!

Once lit do not move your BBQ or leave it unattended.

Keep children and pets at a safe distance from the BBQ.

Keep a fire extinguisher handy.

The BBQ will become hot when in use, so handle lids etc. with the help of gloves.

Ensure that the appliance has completely cooled down before storing.

Use outdoors only!

Read the instructions before using the BBQ.

Assessable parts may be very hot, Keep young children away!

Do not move the BBQ during using.

Turn off the gas supply at the gas container after use.

Any modification of the appliance may be dangerous and be not permitted.

14. Side Burners

To get the maximum use with the minimum consumption of gas it is handy to keep the following points in mind:

Once the burner has been alighted, adjust the flame according to your needs, from “Maximum” to “Minimum” position.

Use proper pan size (with flat bottom only) for the burner

When the content of the pan starts to boil, turn the knob down to “Reduced rate position” (small flame).

Always put a lid on the pan.

Ideal saucepan size: 20-24cm

Guarantee

Our products are guaranteed for a period of 2 years from the date of purchase. Products that develop a fault within this period are covered by our warranty and we will replace defective parts, or where not available the whole product. The warranty does not apply to any defect in the goods arising from fair wear and tear, wilful damage, accident, negligence by you or any third party, use otherwise than as recommended by us, failure to follow our instructions, any alteration or repair carried out without our approval or has been the subject of commercial use. Your statutory rights remain unaffected, in particular any rights you have under the Consumer Rights Act 2015.

If you have a problem with your product within this warranty period please contact our customer services team.

In the event of changes to the specification of a product and we are not able to replace parts, we will replace the whole product within the 2 year guarantee period

For products that fall outside of the 2 year guarantee, we will endeavour to provide spare parts to purchase for as many of the replaceable parts as possible, but cannot foresee specification changes or upgrades to products or parts outside of the initial 2 year period.

Customer Services:

If you would like further advice or information on your product, ensure you have the SAP code ready and please get in touch with us at Fire Mountain on the contact options below:

SAP Code: JB03705601

Phone: 0330 002 1177 (Mon – Fri 9am to 5pm)

Email: support@fire-mountain.co.uk

Address: Alfresia, Vale Mill (Rochdale) Ltd, Robinson Street, Rochdale, OL16 1TA