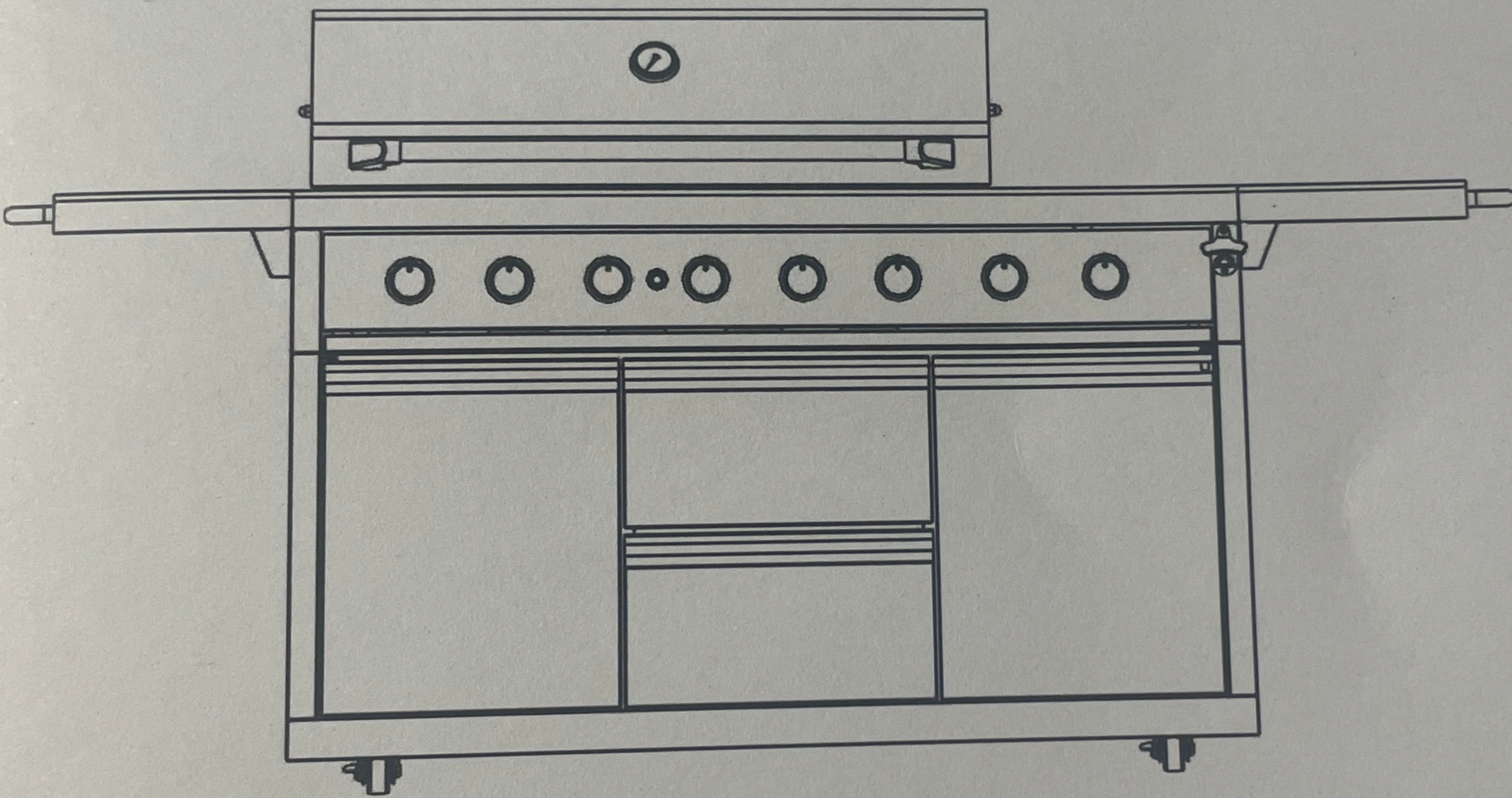


Kingdom Teak

www.kingdomteak.co.uk

User Manual and
Installation Instructions



Model : GEN001

CE 0705-23

WARNING

For Outdoor use only.

Read the instructions before using the appliance

Read the instructions carefully and be sure your barbecue is properly installed, assembled and cared for. Failure to follow these instructions may result in serious bodily injury and/or property damage.

Please retain the manual for future reference.

WARNING

DO

- * Use spanner to tighten all gas fittings
- * Check all gas hose and line connection for damage, cuts or cracks each time for using the appliance.
- * Always leak test with soapy water
- * Check main burners, side burners and infrared rear burner regularly for insect nets such as spiders, ants, etc. Nets are dangerous and need to be fully cleaned.
- * Use the appliance outdoors only
- * Accessible parts maybe very hot. Always Keep children away from the appliance
- * Have the gas cylinder filled by an authorized gas supplier
- * Always wear protective gloves when handling hot component
- * Close the gas cylinder valve after each use
- * Clean the grease tray regularly.
- * USE grill at least 1.5 m from any wall or surface, combustible material, gasoline, flame liquids or vapors
- * "Burning off" the barbecue after every use (for approx 15 minutes) will keep excessive food residue to a minimum.
- * Turn off the gas supply at the gas cylinder after use."
- * Place the gas cylinder outside the cart for using
- * Turn off the gas supply at the cylinder in the event of gas leak.

Do not do

- * Lean over appliance when lighting
- * Store combustible material, gasoline or flammable liquids or vapors within vicinity of barbecue
- * Use appliance with any cover on
- * Use plastic or glass utensils on the Barbecue
- * Use the appliance in strong winds
- * Dismantle control valves
- * Test for gas leaks with a naked flame
- * Store spare gas cylinders in the cabinet
- * Lay the gas cylinder down (always keep upright)
- * Use appliance indoors
- * Modify the constructions of the appliance or the size of any burner, injector orifice or any other components
- * Move the appliance during using
- * Obstruct any ventilation of the appliance
- * Allow the flexible gas supply hose or any electrical cord to come in contact with any heated surface of the appliance
- * Use charcoal or any other solid fuel in this appliance
- * Disconnect any gas fittings while the appliance is in using
- * Use a rusty or dented gas cylinder with a damaged gas valve
- * Fill the gas cylinder beyond 80% caP
- * Use the infrared rear burner at the same time as other burners.

CONNECTING THE GAS CYLINDER TO THE APPLIANCE



This appliance is only suitable for use with low-pressure butane, propane or their mixture gas and fitted with the appropriate low-pressure regulator via a flexible hose. The barbecue is set to operate

- * 28-30 mbar regulator with butane gas @ category I3+
- * 37mbar regulator with propane gas @ category I3+
- * 37 mbar regulator with butane, propane or their mixtures @ category I3B/P(37)
- * 30 mbar or 50mbar regulator with butane, propane or their mixtures @ category I3B/P(30) or category I3B/P(50) respectively

⚠ CAUTION

Only the gas type and Gas Category listed in the rating label on the barbecue could be used on your barbecue.

Gas Hose and Gas Regulator

Use only regulator and hose approved for LP Gas at the correct pressures.

The pressure adjuster should comply with the standard EN12864 and current regulations in the country where it is installed, which may be found at your nearest retailer of gas items. Refer to the technical data. It is strictly prohibited to use adjustable pressure

The life expectancy of the regulator is estimated as 10 years. It is recommended that the regulator is changed within 10 years of the date of manufacture or the national conditions require it.

The type of replaceable hose should meet the standard of EN1763-1-Class 3.

The hose used must conform to the relevant standard for the country of use. The length of the hose must be 0.7 meters (minimum) and 1.5 meters (maximum). 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. It is recommended that the hose is changed within 1 year of the date of manufacture or the national conditions require it.

During serving or installation, make sure that the connection flexible tube is not subjected to twisting.

⚠ WARNING

The barbecue is intended to be used with regulator and hose assembly, if they are not supplied by manufacturer, the user must choose authorized the regulator and gas hose complying with the standard and local regulations.

Storage of Appliance

When the appliance is not in use, storage of an 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. Suggest to put a BBQ cover on the appliance to protect.

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 the cylinder from the appliance.

The precaution to be taken when changing the gas cylinder which shall be carried out away from any source of ignition

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. Do not store the cylinder near flames, pilot lights or other sources of ignition.

Connection to the Appliance

Before connection, ensure that there is no debris caught in the head of the gas cylinder, regulator, burner and burner parts.

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

Check for Leakage

Make 2-3 fluid ounces of leak detecting solution by mixing one part washing up liquid with 3 parts water.

Ensure the control valve is "OFF".

connect the cylinder to the regulator, regulator to hose and hose to the appliance, ensure the connections are secure then turn ON the gas.

Brush the soapy solution on to the hose and all joints. If bubbles appear you have a leak, which must be rectified before use.

Retest after fixing the fault. Turn OFF the gas at the cylinder after testing.

If leakage is detected and cannot be rectified, DO not attempt to cure leakage but consult your gas dealer.

LIGHTING YOUR BARBECUE

WARNING

This barbecue is designed for use outdoors, away from any flammable materials.

It is important that there are **no overhead obstructions** and that there is a minimum distance of 1.5 m from the side or rear of the appliance.

It is important that the ventilation openings of the cylinder compartment are not obstructed.

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). 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 registered service engineer

DO NOT let children operate or play near grill.




DO NOT use charcoal or ceramic briquets in a gas grill

DO NOT light or use the side burner with the lid in the closed position.

DO NOT attempt to light burner with lid closed. A buildup of non-ignited gas inside a closed grill is hazardous


The side burner is designed for pot/pan with diameter 160-260mm. Side burner lid can not be used as work table, do not put anything on the side burner lid while it is not working

Lighting Instruction:

1. Read instruction before lighting.
2. Open the lid and make sure all the knobs are on the OFF(●) position.
3. Connect the regulator to gas cylinder, regulator to hose, and hose to barbecue. Turn the gas supply "ON" at the cylinder. Check with the use of soapy water for any gas leakage between the bottle and the regulator.
4. Push down the control knob and keep pressing whilst turning anti-clockwise to HIGH () position whilst also pressing the ignition button (a clicking sound is heard), this will light the burner.
5. If the burner still does not light, turn the control knob to OFF(●) wait 5 minutes and repeat step 4. If the burners do not stay alight , repeat steps 4 and 5.
6. Adjust the heat by turning the knob to the High ()/Low () position.
7. To turn the barbecue 'OFF' turn the cylinder valve to the 'OFF' position and then turn all of the control knobs on the appliance clockwise to the OFF (●) position.

For Infrared rear burner

Because the gas circuit for infrared rear burner is long, while igniting the infrared rear burner,


Push down the control knob and keep pressing whilst turning anti-clockwise to HIGH () position whilst also pressing the ignition button (a clicking sound is heard), after the infrared rear


burner being lit, keep pushing down the control knob and hold for 5 seconds.

WARNING

Please always make the lid in open situation while igniting the infrared rear burner

For Match- Lighting:

1. Follow above instruction step 1-3.
2. For Main burner, place the match into match lighting stick and fire the match, then put into lighting hole on right side of the barbecue; For burners far away from right side of the barbecue, take the cooking grate out and place the match near the main burner ports; For side burner, place the fired match on the holes of the side burner head, For infrared rear burner, place the fired match on the surface of ceramic panels
3. Push down and turn the knob anticlockwise to HIGH() position. Thus the burner could be lit. If the burner does not light, turn off the gas tap and wait for 5 minutes then repeat this step 2-3.

Before cooking for the first time, operate the barbecue for about 15 minutes with the lid closed and the gas turned on HIGH(). This will "heat clean" the internal parts and dissipate odor from the painted finish. The color of cooking area may get little change. It is normal and it is the nature of material.

CLEANING AND CARE

WARNING

All cleaning and maintenance should be carried out when the barbecue is cool and with the fuel supply turned **OFF** at the gas cylinder after each time use.

DO NOT mistake brown or black accumulation of grease and smoke for paint. Interiors of gas grills are not painted at the factory (and should **NEVER** be painted). Apply a strong solution of detergent and water or use a grill cleaner with scrub brush on insides of grill lid and bottom. Rinse and allow to completely air dry.

DO NOT apply a caustic grill / oven cleaner to painted surfaces.

DO NOT use abrasive or flammable cleaners, as it will damage the parts of the product and may start a fire.

Plastic parts: wash with warm soapy water and wipe dry.

Porcelain surfaces: because of glass-like composition, most residue can be wiped away with backing 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: Stainless steel would get rust if not maintain well. To maintain your grill's high quality appearance, wash with mild detergent and warm soapy water and wipe dry with a

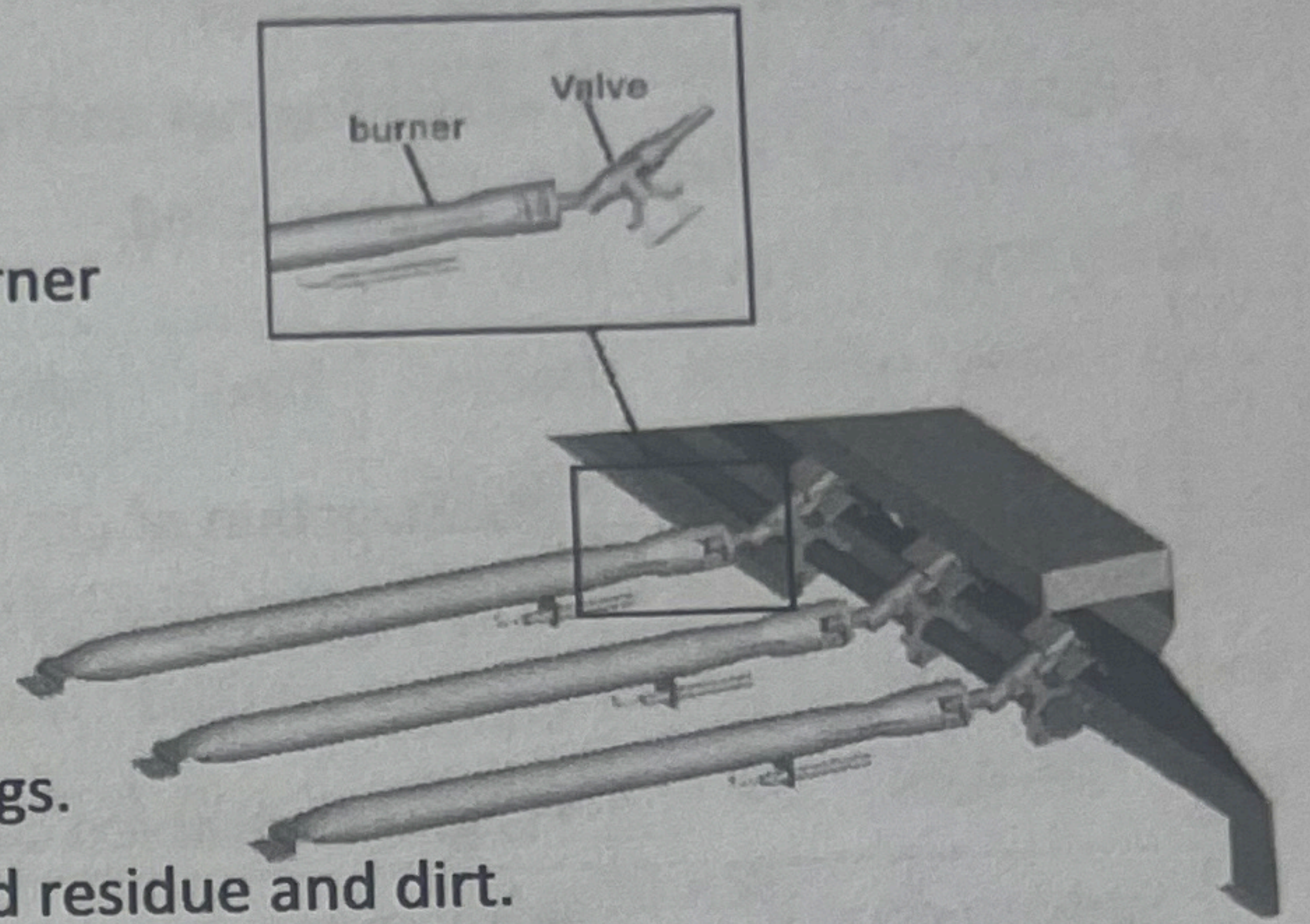
soft nonabrasive cloth after each use. Use stainless steel protection liquid like WD-40 on the surface to avoid rust.

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

Cleaning the burner assembly

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

1. Turn gas off at control knobs and LP Tank.
2. Remove cooking grates, grease tray and grease cup.
3. Remove screw at end of burner using a screwdriver.
4. Carefully lift each burner up and away from valve openings.
5. Wire brush entire outer surface of burner to remove food residue and dirt.
6. Clean any blocked ports with a stiff wire such as an open paper clip.
7. 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.
8. Carefully refit burners.
9. Replace screw at the end of burner.
10. Replace grease tray and cooking grates.



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.

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 and burner 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 and burner several times.
- (C) Wear eye protection: use an air hose to force air into the burner tube and out the air ports. Check each port to make sure air comes out each hole.



⚠ CAUTION

NATURAL HAZARD SPIDERS

FACT: sometimes spiders and other insects climb into the grill tubes attached to the burners. The spiders spin webs, build nests and lay eggs. The webs or nests can be very small, but they are very strong and can block the flow of gas.

Clean burners prior to use after storing, at the beginning of grilling season or after a period of one month not being used.

Spider guards are on the air intakes in an effort to reduce this problem, but it will not eliminate it! An obstruction can result in a "flashback" (a fire in the burner tubes). The grill may still light, but the obstruction does not allow full gas flow to the burners.




TROUBLE SHOOTING

Problem	Possible Cause	Prevention/Solution
Burner(s) will not light.	<ul style="list-style-type: none"> • No gas flow. • Coupling nut and regulator not fully connected. • Obstruction of gas flow. • Disengagement of burner to valve. • Is grill assembled correctly? 	<ul style="list-style-type: none"> • Check to see if LP tank is empty. • Turn the coupling nut about one-half to three quarters additional turn until solid stop. Tighten by hand only-do not use tools. • Clear burner tube(s). • Reengage burner and valve. • Check steps in assembly instructions.
Sudden drop in gas flow or low flame.	<ul style="list-style-type: none"> • Out of gas. • Excess flow valve tripped. 	<ul style="list-style-type: none"> • Check for gas in LP tank. • Turn off knobs, wait 30 seconds and light grill. If flames are still low, turn off knobs and LP tank valve. Disconnect regulator. Reconnect regulator and leak test. Turn on LP tank valve, wait 30 seconds and then light grill.
Flames blow out.	<ul style="list-style-type: none"> • High or gusting winds. • Low on LP gas. • Excess flow valve tripped. 	<ul style="list-style-type: none"> • Turn front of grill to face wind or increase flame height. • Refill LP tank. • Refer to "Sudden drop in gas flow" above.
Flare-up.	<ul style="list-style-type: none"> • Grease buildup. • Excessive fat in meat. • Excessive cooking temperature. 	<ul style="list-style-type: none"> • Clean grill. • Trim fat from meat before grilling. • Adjust (lower) temperature accordingly.
Persistent grease fire.	<ul style="list-style-type: none"> • Grease trapped by food buildup around burner system. 	<ul style="list-style-type: none"> • Turn knobs to OFF. Turn gas off at LP tank. Leave lid in position and let fire burn out. After grill cools, remove and clean all parts.
Flashback... (fire in burner tube(s)).	<ul style="list-style-type: none"> • Burner and/or burner tubes are blocked. 	<ul style="list-style-type: none"> • Turn knobs to OFF. Clean burner and/or burner tubes.

Problem	Possible Cause	Check Procedure	Prevention/Solution
No sparks appear at any electrodes when ignition button is pushed; no noise can be heard from spark module.	·Battery not installed properly.	·Check battery orientation	·Install battery(make sure that "+" and "-" connectors are oriented correctly, with "+" end up and "-" end down.
	Dead battery	Has battery been used previously?	Replace battery with new AA-size alkaline battery.
	Button assembled not installed properly.	Check to insure threads are properly engaged. Button should travel up and down without binding.	Unscrew button cap assembly and reinstall, making sure threads are aligned and engaged fully.
	Faulty spark module.	·If no sparks are generated with new battery and good wire connections, module is faulty.	Replace spark module assembly.
No sparks appear at any electrodes when ignition switch is pushed; noise can be heard from spark module.	·Out put lead connections not completed.	·Are output connections on and tight?	·Remove and reconnect all output connections at module and electrodes.
Sparks are present but not at all electrodes and/or not at full strength.	·Output lead connections not complete.	·Are output connections on and tight?	·Remove and reconnect all output connections at module and electrodes.
	·Arcing to grill away from burner(s)	·If possible, observe grill in dark location. Operate ignition system and look for arcing between output wires and grill flames.	·If sparks are observed other than from burner(s), wire insulation maybe damaged. Replace wires.
	·Weak battery	·All sparks present but weak or at slow rate.	·Replace battery with a new AA-size alkaline battery.
	·Electrodes are wet	·Has moisture accumulated on electrode and/or in burner ports?	·Use paper towel to remove moisture.
	·Electrodes cracked or broken "sparks at crack"	·Inspect electrodes for cracks.	·Replace cracked or broken electrodes.

Technical information

Appliance Name		Outdoor Gas Grill				0705-20	
Model No.		HNS-B811A\HNS-B811A-G					
Appliance Category		I3+(28-30/37) <input type="checkbox"/>		I3B/P(30) <input type="checkbox"/>		I3B/P(50) <input type="checkbox"/>	
Type of gas		Butane	Propane	Butane, Propane or their mixture		Butane, Propane or their mixture	
Gas Pressure		28-30mbar	37mbar	30mbar		50mbar	
Country of Destination		BE, CH, CY, CZ, ES, FR, GB, GR, IE, IT, LT, PT, SI		CY, DK, EE, HU, IT, LT, NL, NO, SE, SI, RO, HR, TR, FI		AT, CH, DE	
Total Heat Input (kW)		30.2					
Gas consumption(g/h)		2158					
Injector	Main grill	0.93 mm		0.93 mm		0.82 mm	
	Side grill	0.91 mm		0.91 mm		0.81 mm	
	Back grill	1.02 mm		1.02 mm		0.92 mm	
Serial No.		YYMMXXXXXX		Made in China			

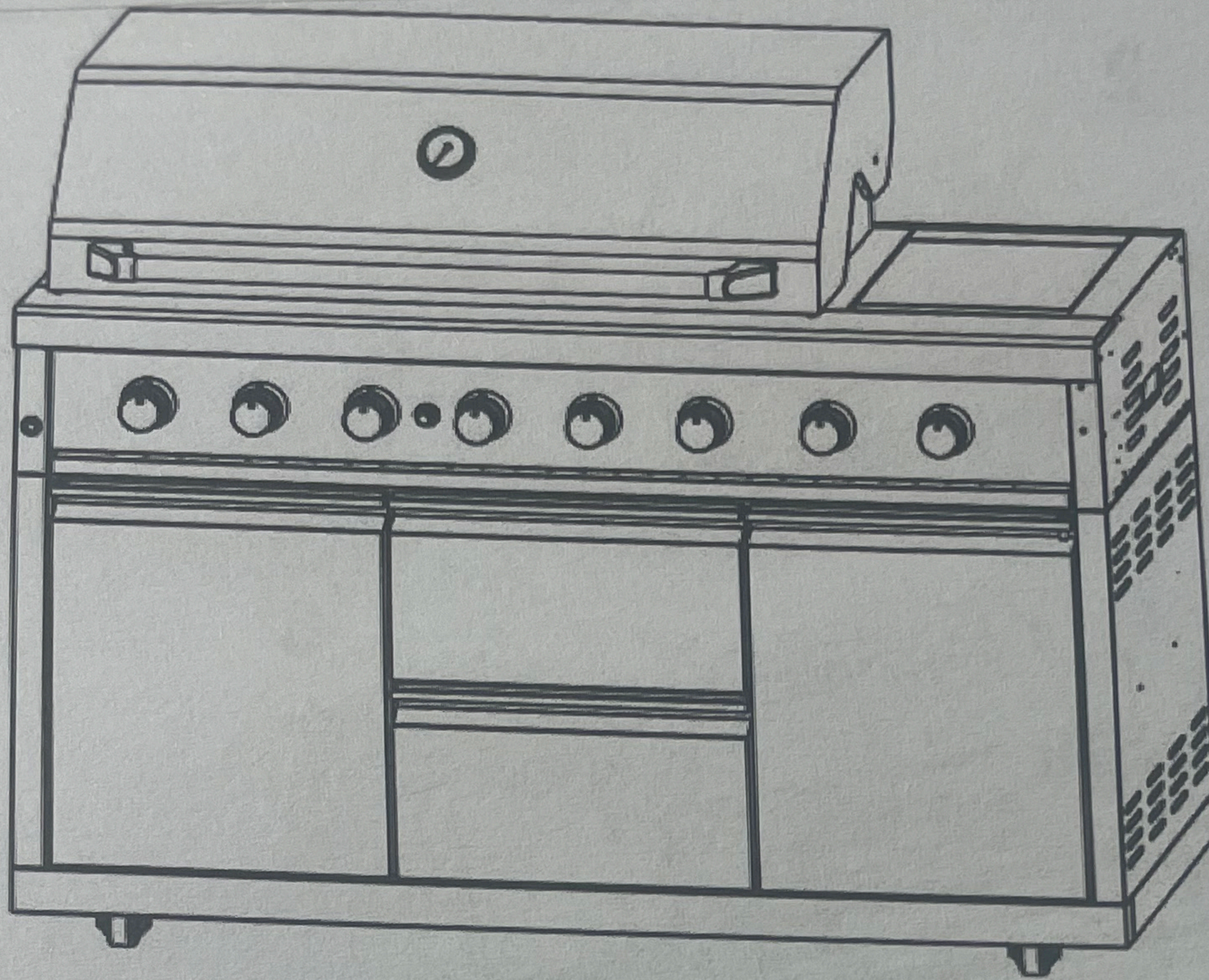
⚠ WARNING

- *Use outdoors only
- *Read the instructions before using the appliance
- *Warning: Accessible parts may be very hot. Keep away from young children.
- *This appliance must be kept away from flammable materials during use
- *Do not move the appliance during use

Manufactory: Foshan Hanshi Heat Energy Science & Technology Co., Ltd.
 Address: Room702, Building 8, Zhifu Industrial Area, Xingtang Town, Shunde District, Foshan City, Guangdong Province, China, 528300

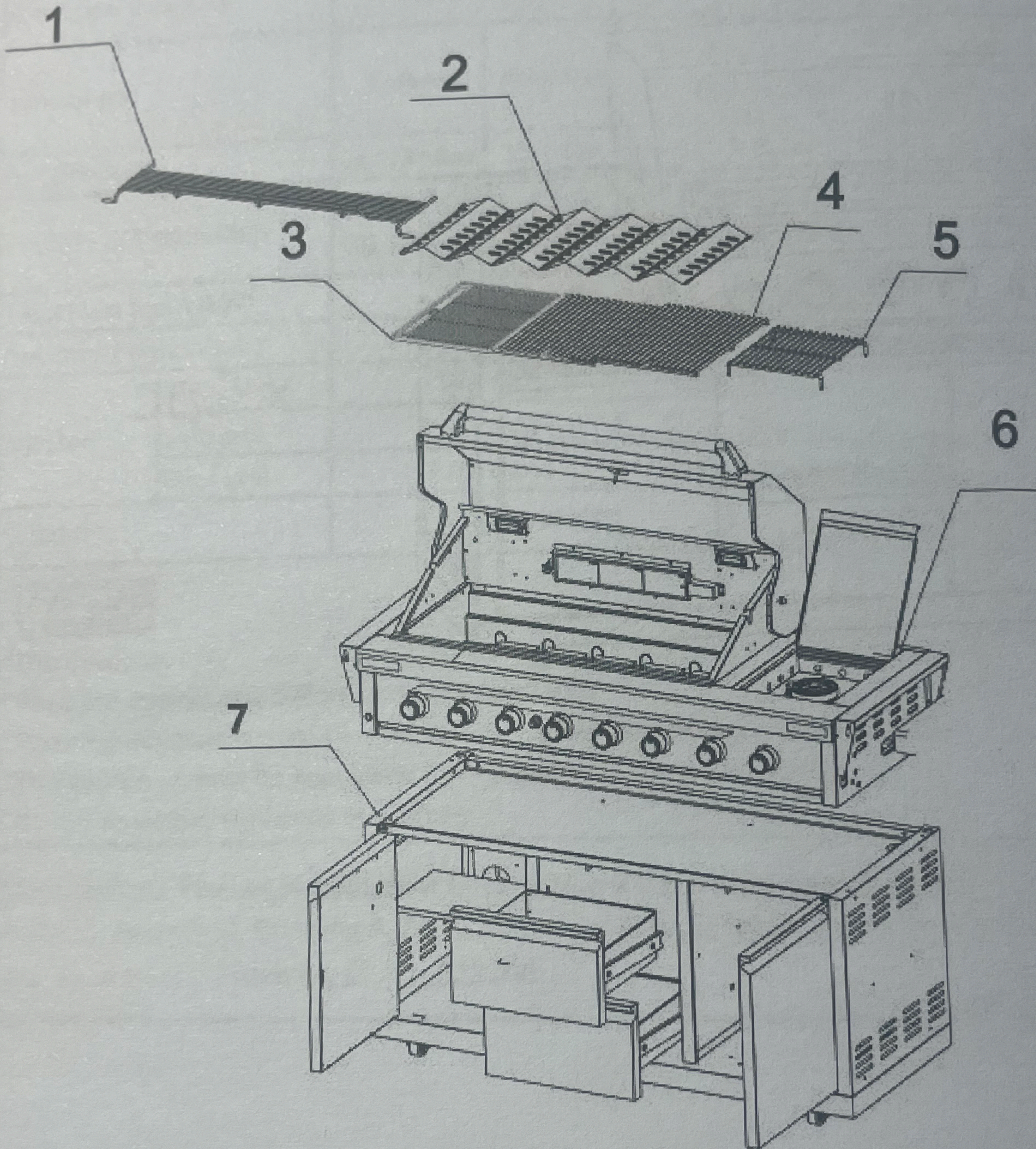
Marking on the injector, for example, 0.93 indicates the diameter of the injector is 0.93mm

PART LISTS



x 1pc

EXPOWDED VIEW

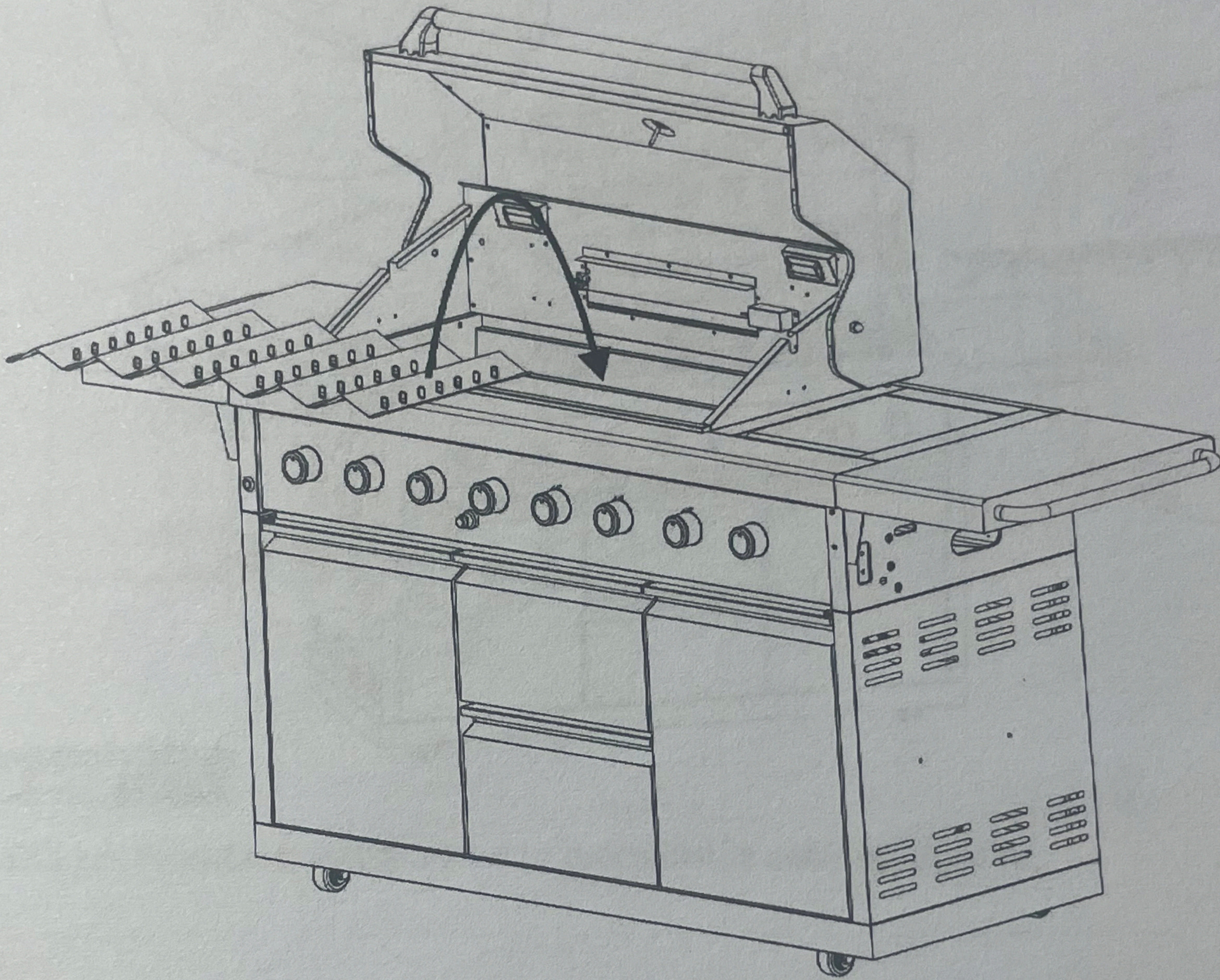


ASSEMBLY STEP

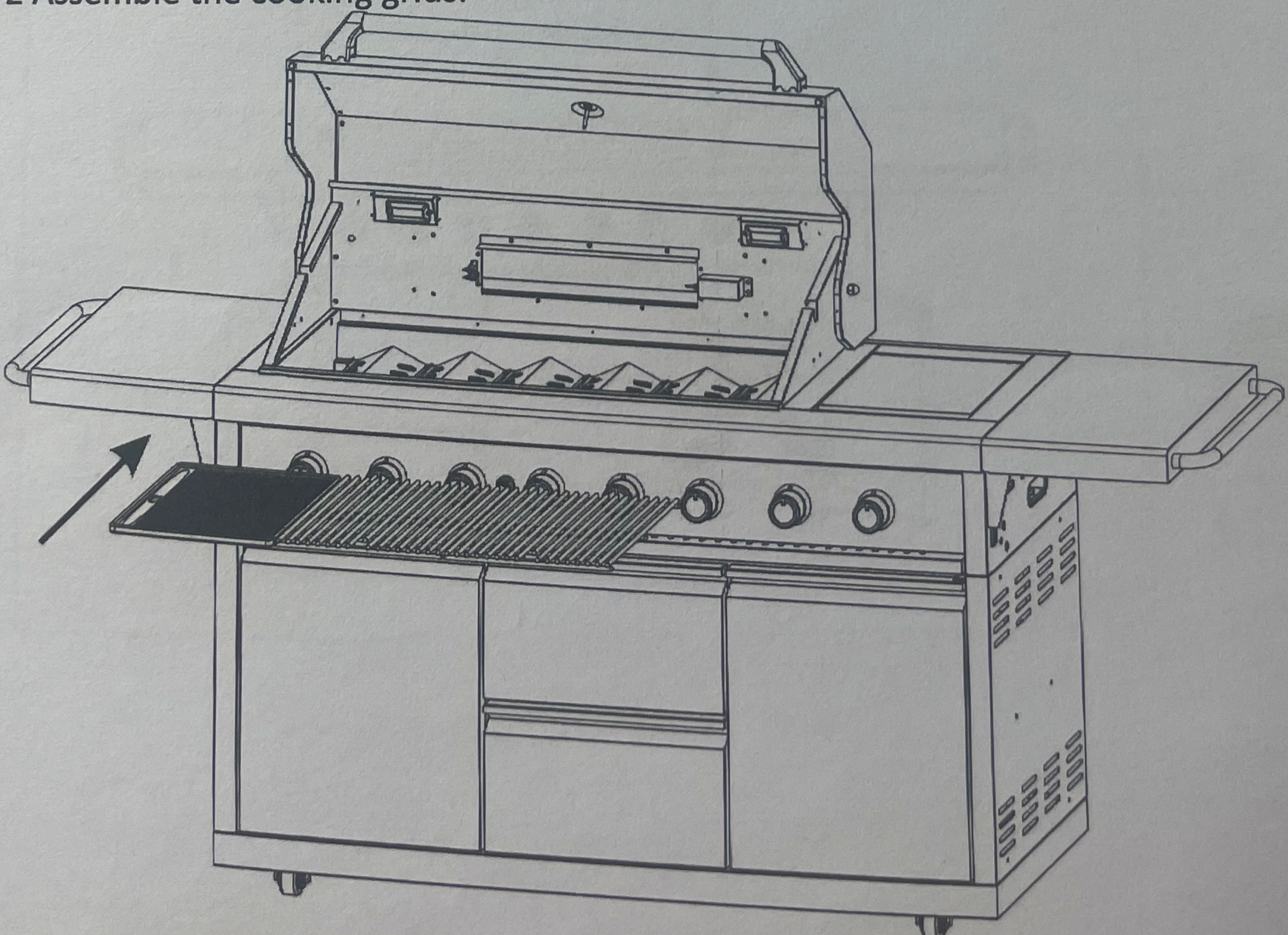
⚠ CAUTION

Please take away all the packing and protecting material before assemble.

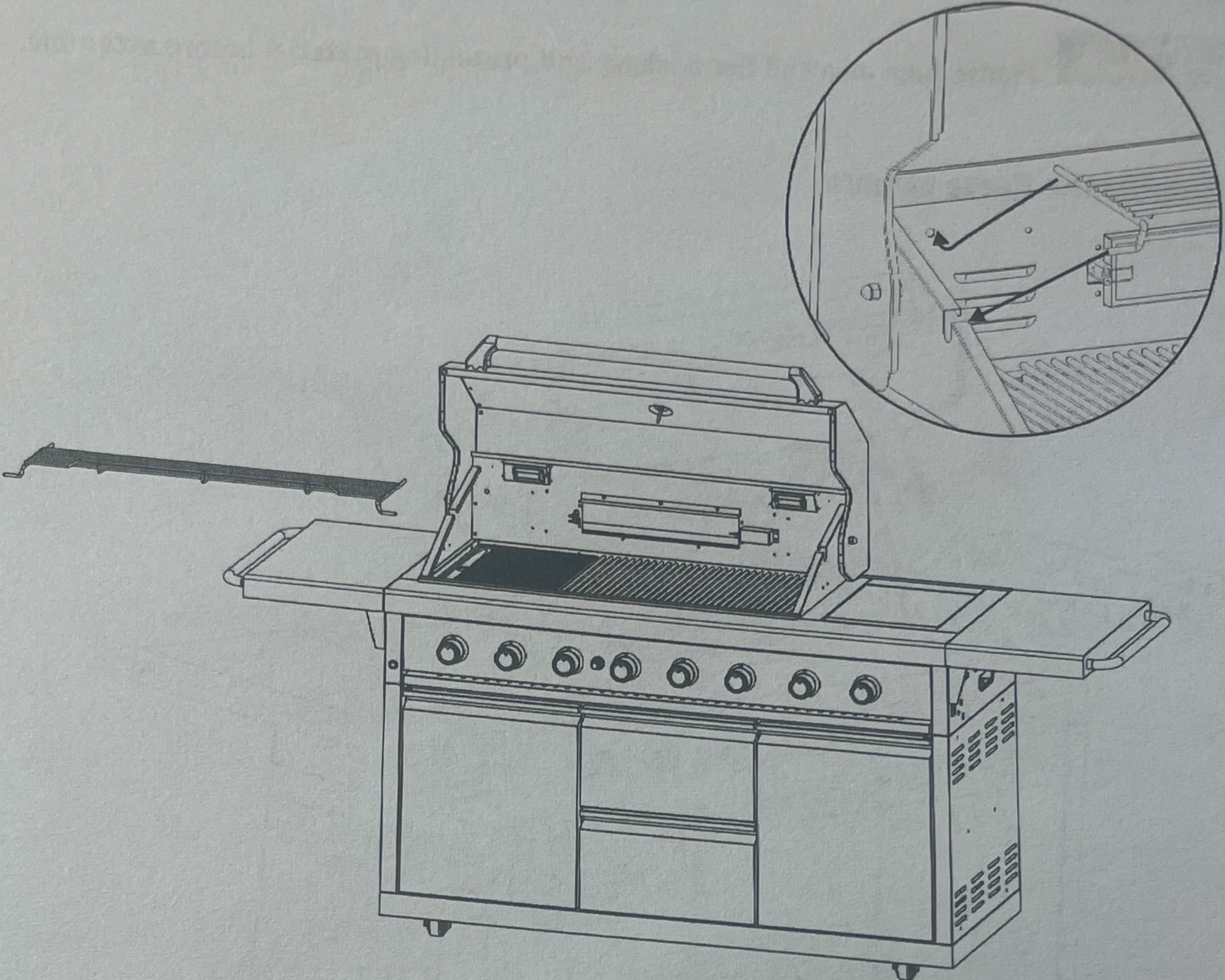
1. Assemble the flame tamers



2 Assemble the cooking grids.

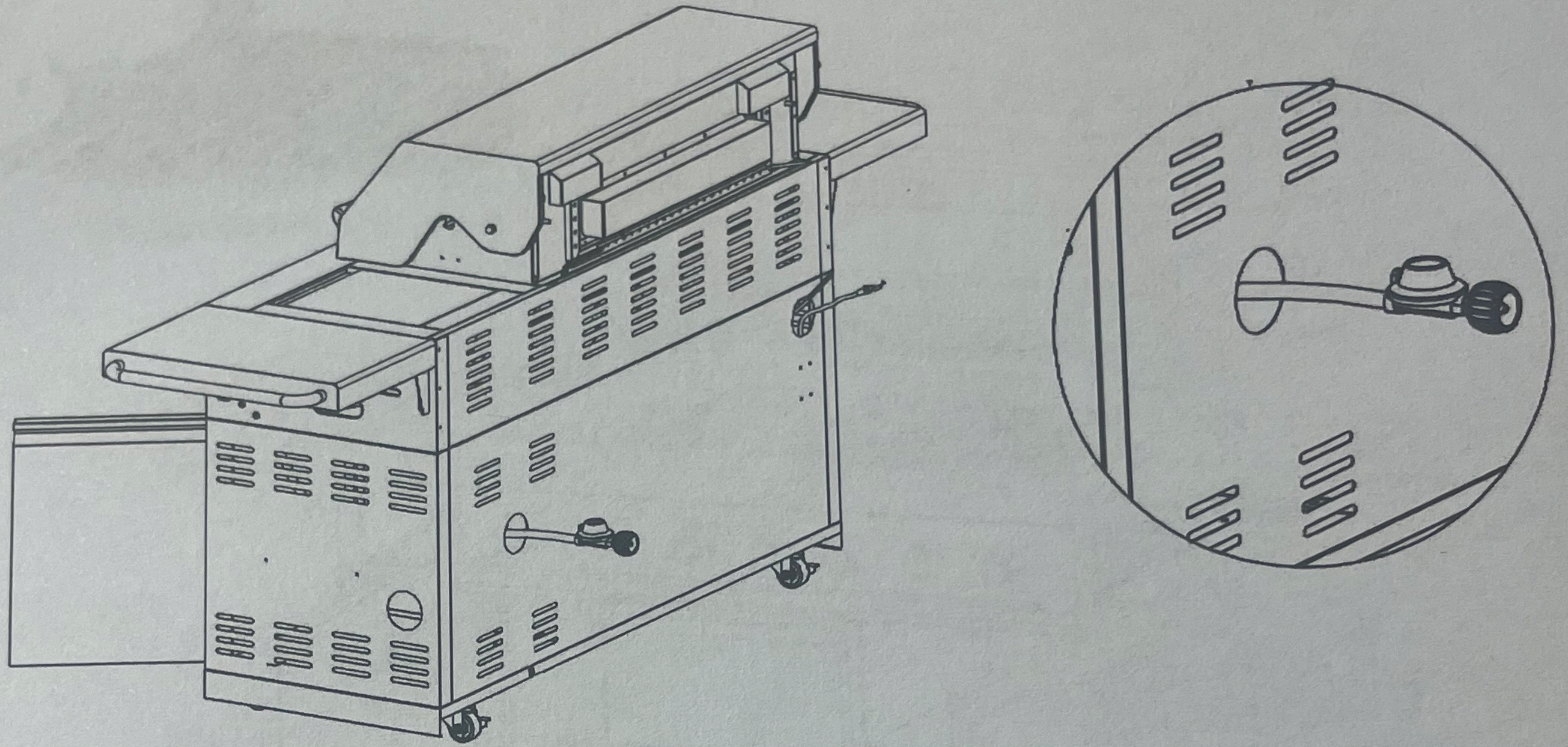


3. Assemble the warming rack.



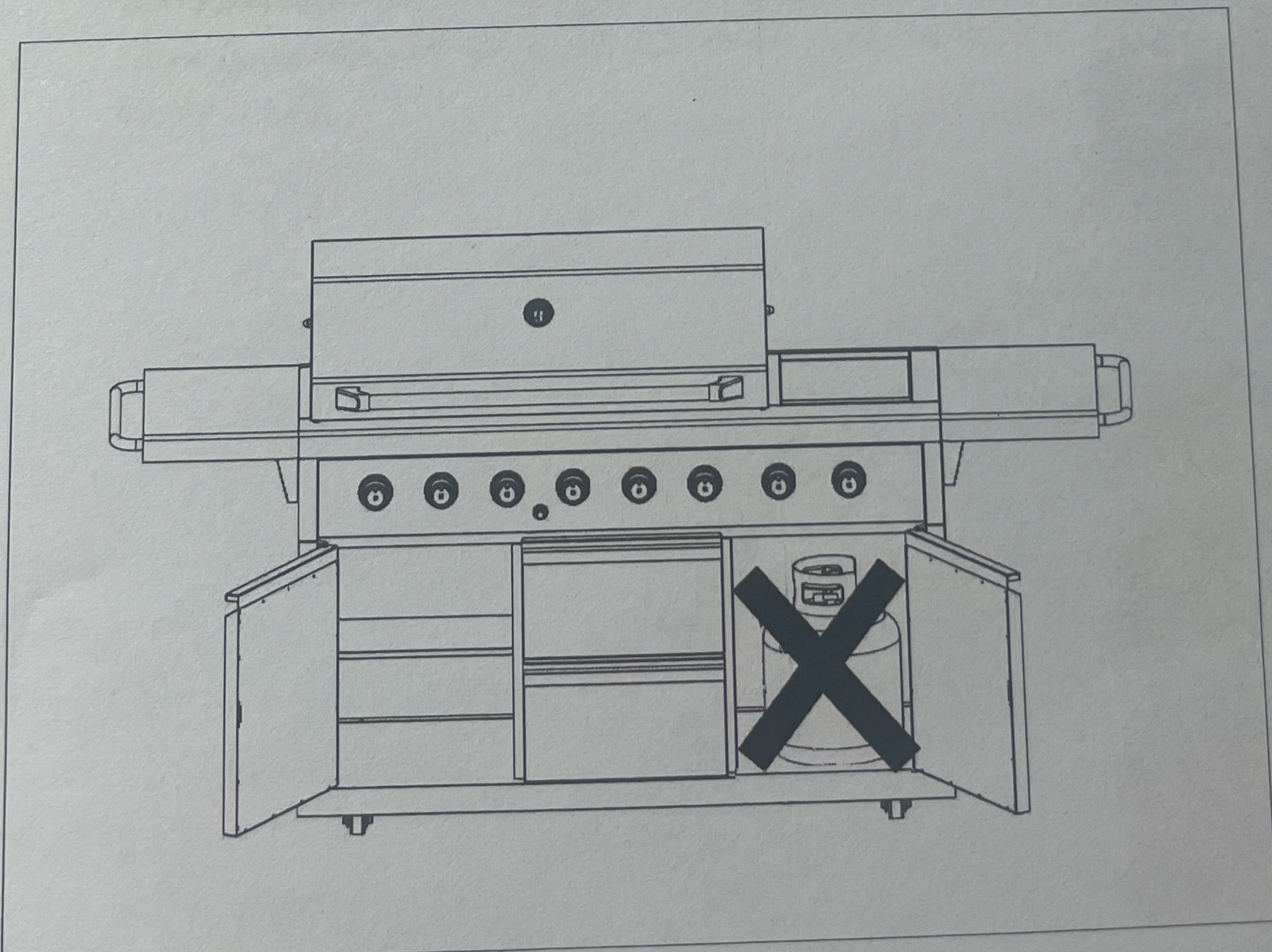
4. Connect the gas hose and regulator to the barbecue

⚠ WARNING Check the leakage of all connections after installation end.

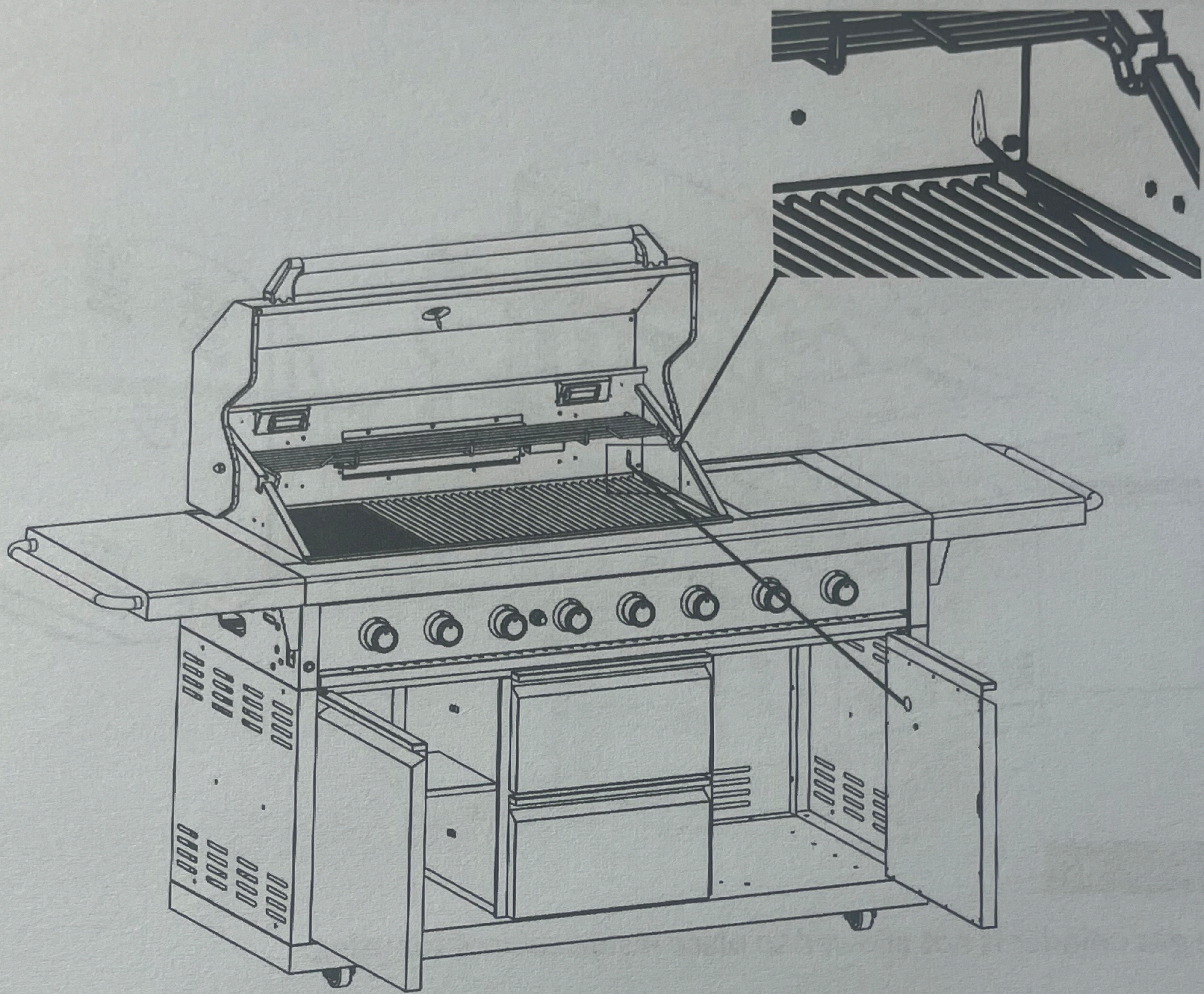


⚠ WARNING

* The gas cylinder is not allowed to place inside cabinet for using.



5. Manual Match-light for main burners

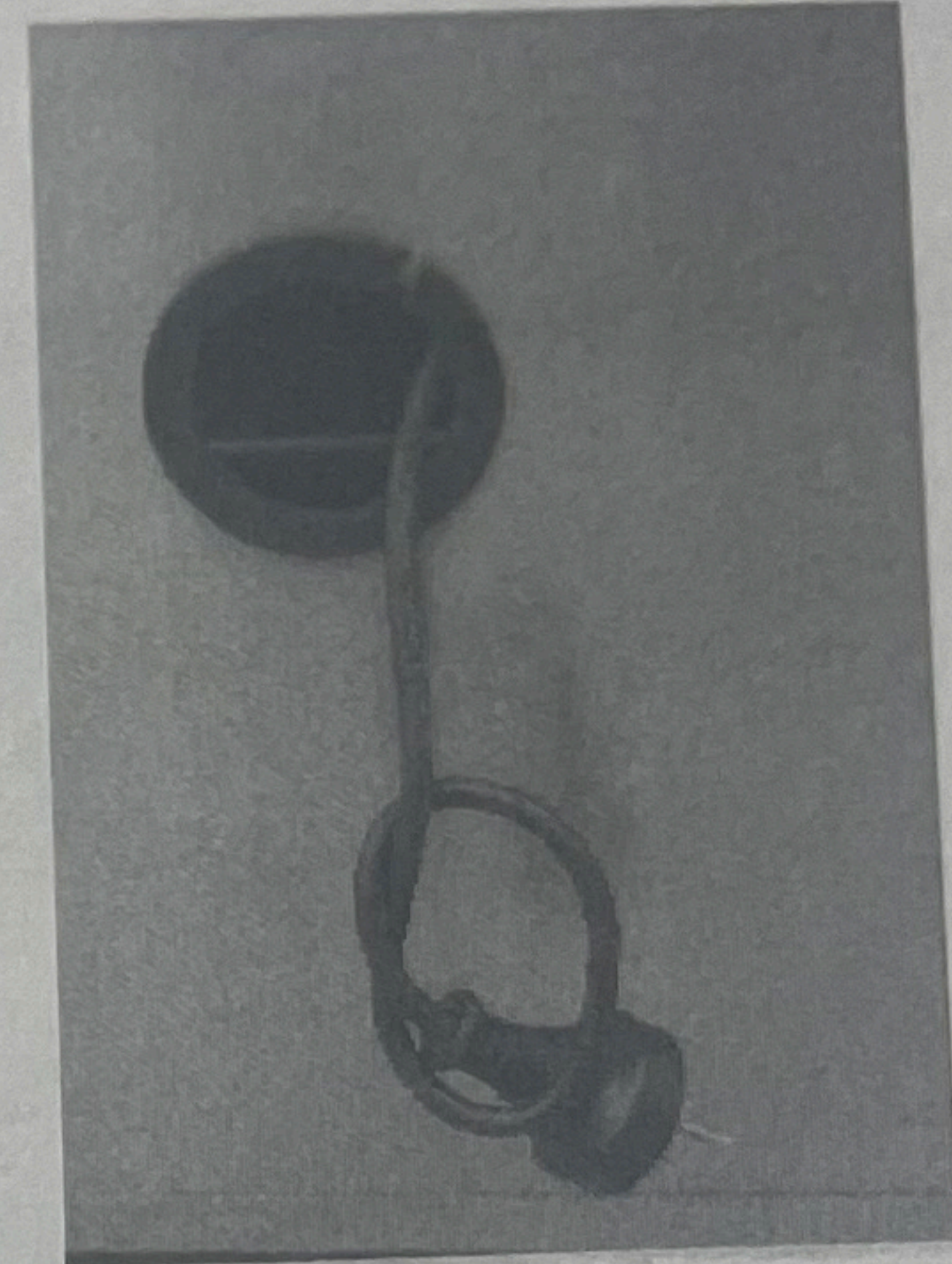


*** This barbecue is equipped with barbecue lighting (220V-240V,50HZ) and LED lighting (220V-240V,50HZ)**

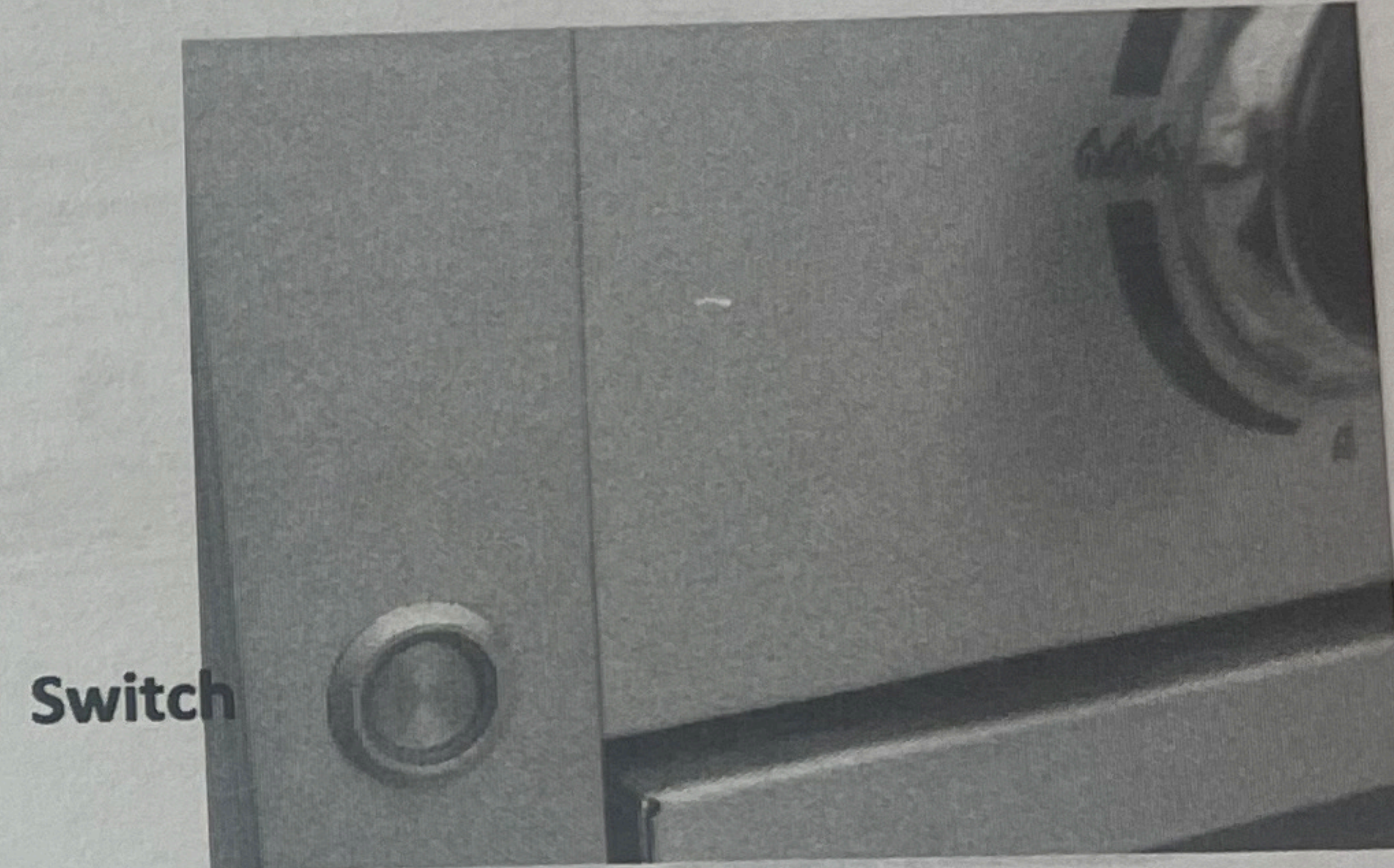
- The power plug is in the back side of the barbecue (photo shows).

⚠ WARNING

**Always keep the plug in dry condition.
Do Not touch any water on the plug.**



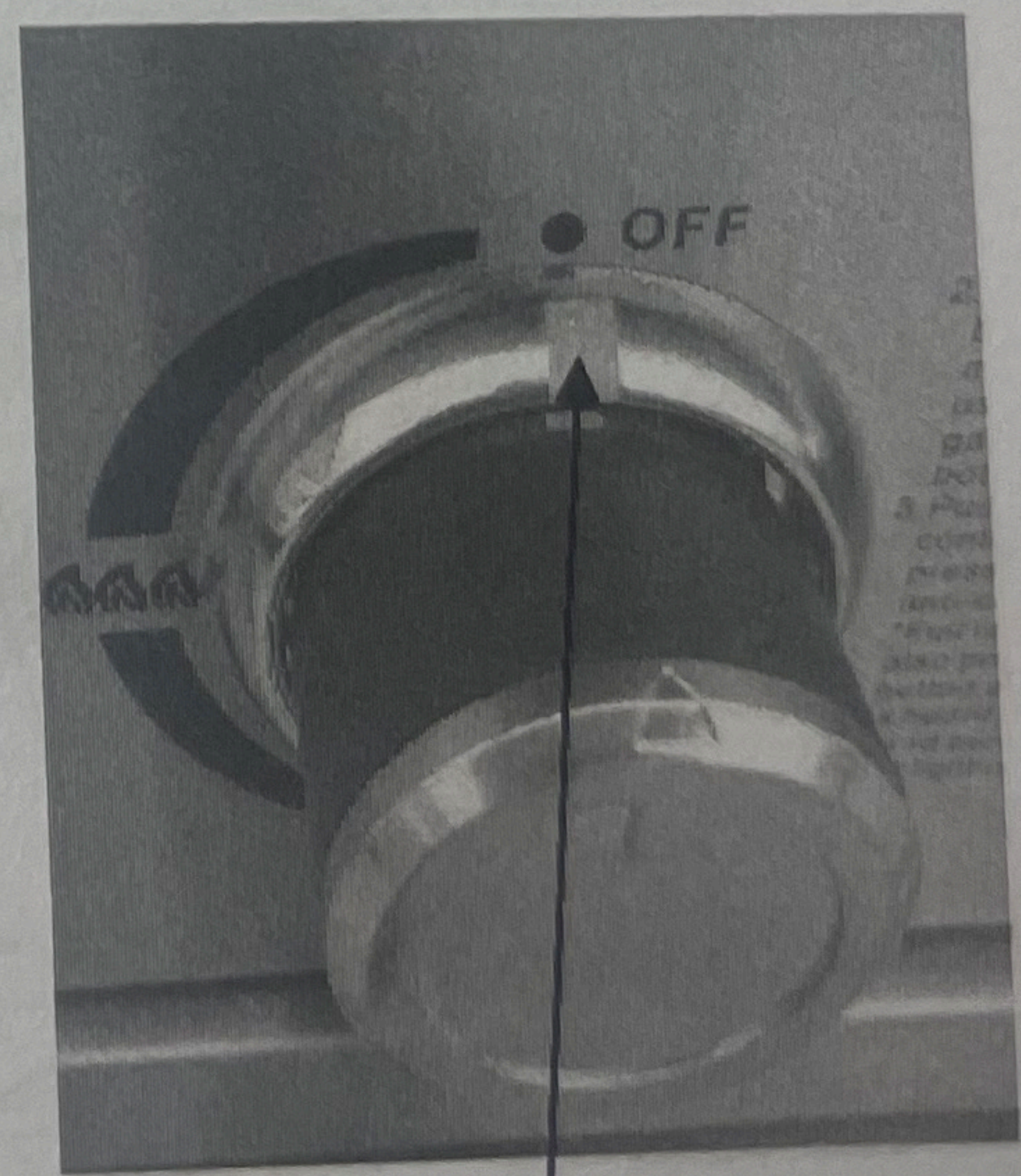
- When connecting the plug to the socket, the lighting switch (Photo shows) would be ON.



- When pushind down the switch, both the barbecue lighting and the LED lighting on would be ON; When pushing down again, both the lighting and the control knob LED lighting would be OFF



(Barbecue lighting)

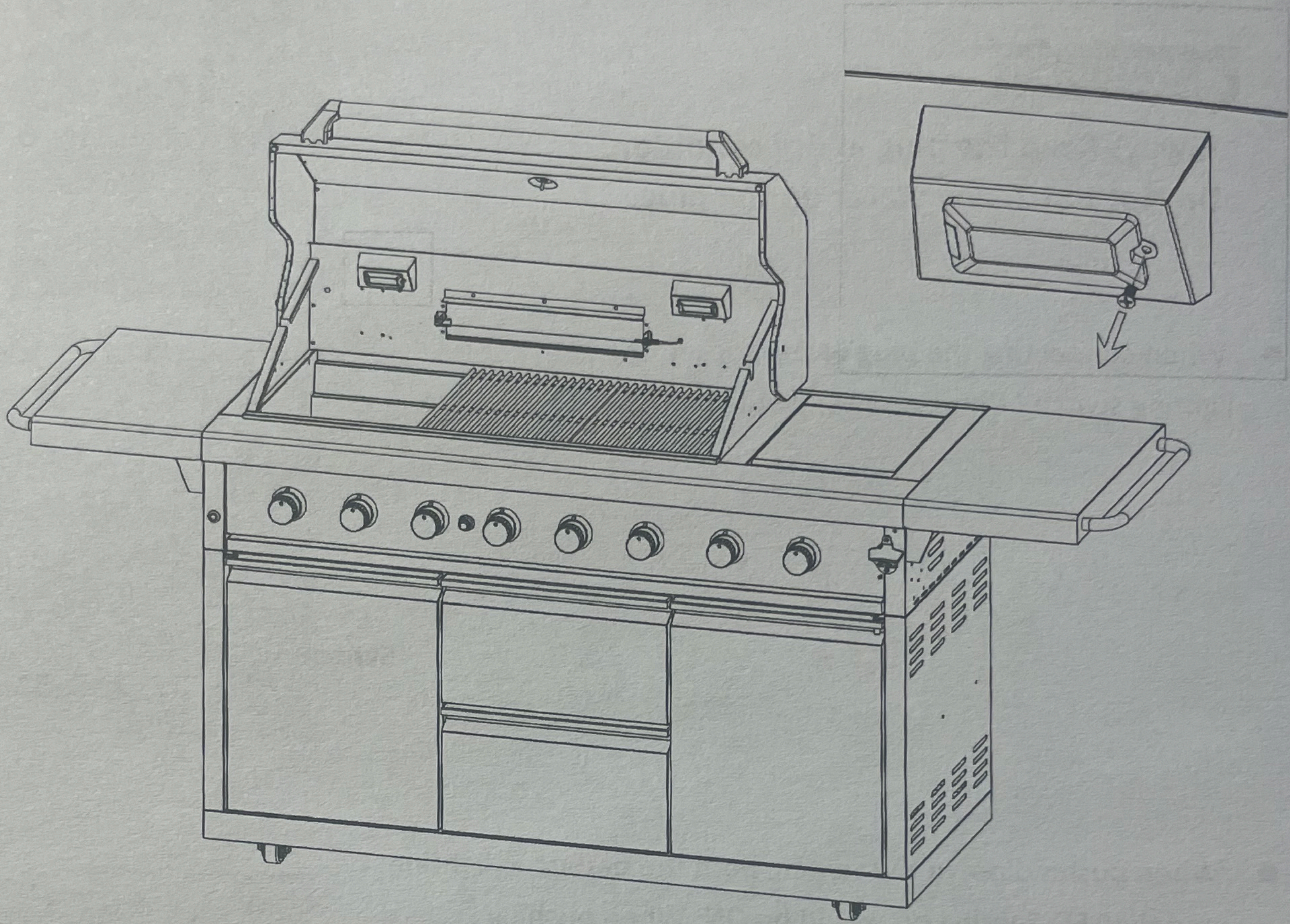


(Control knob LED lighting)

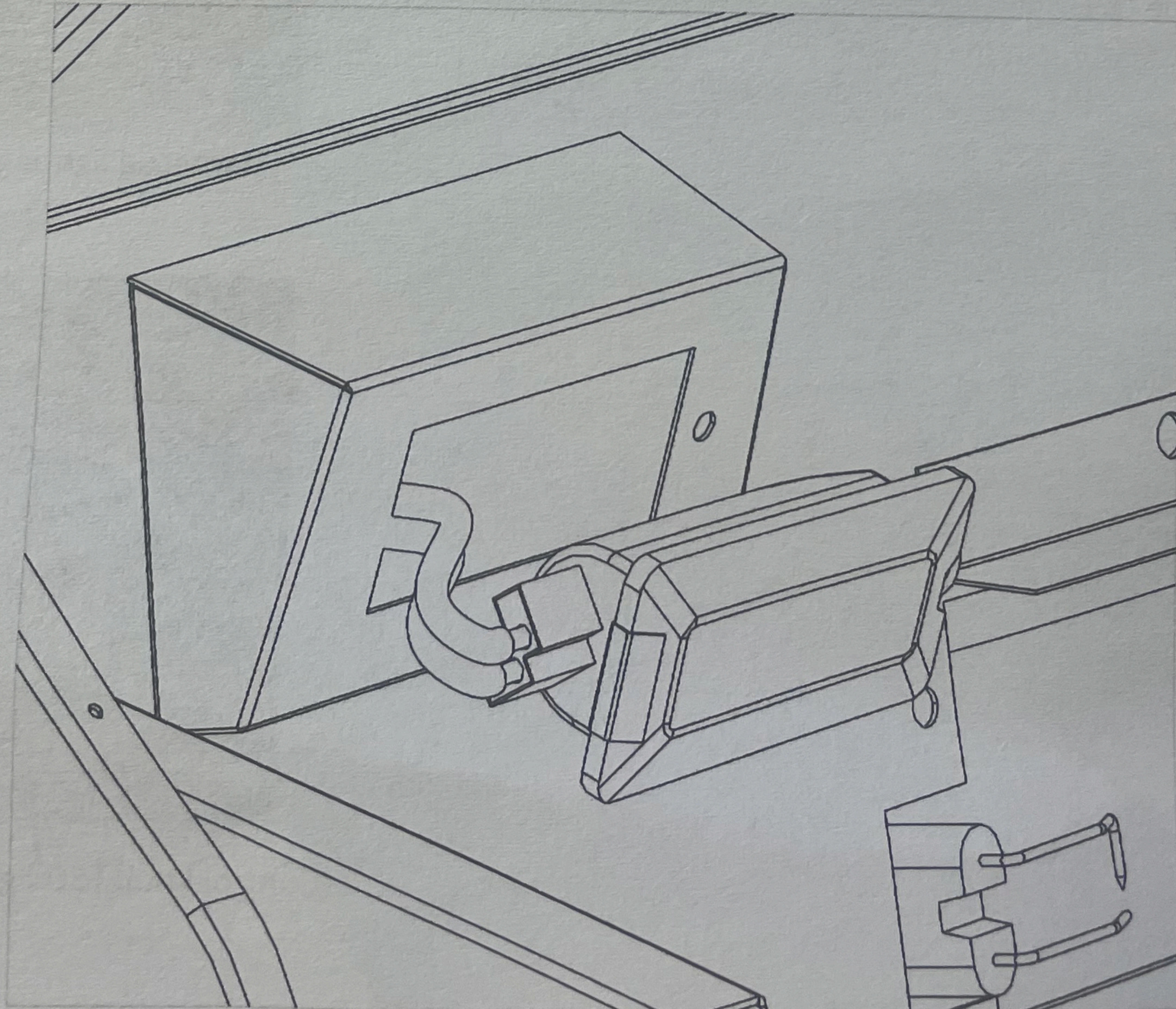
Way to change the barbecue lighting

:

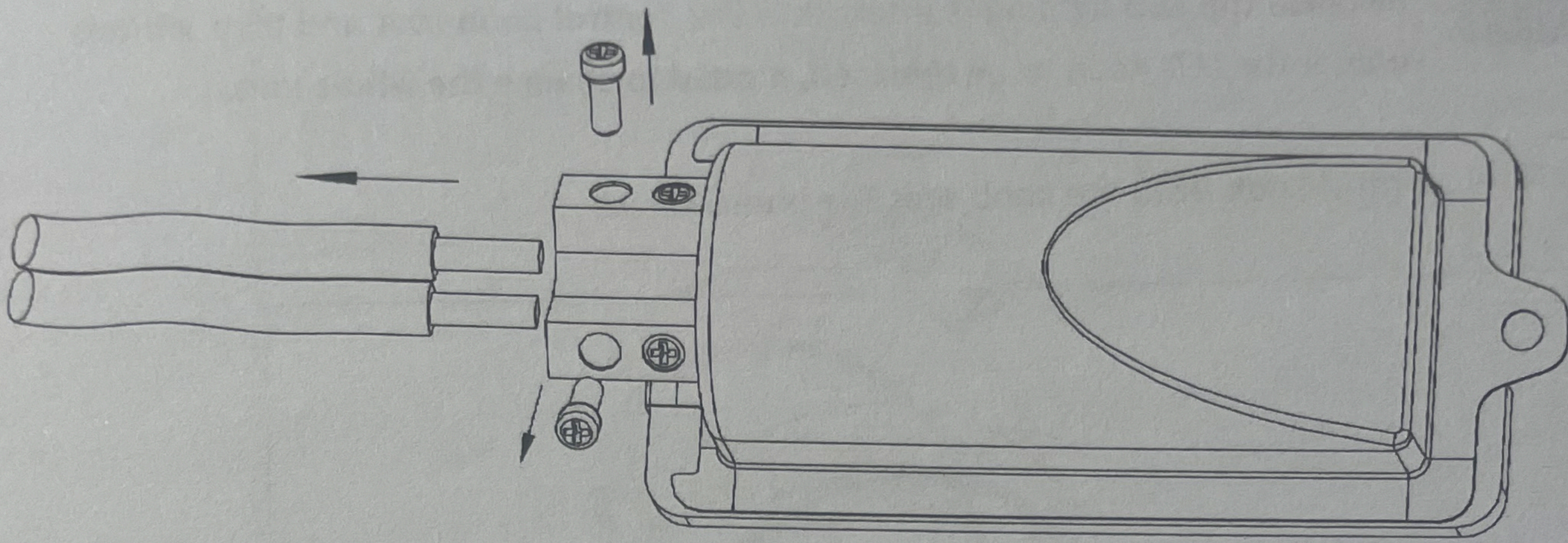
1. Take off the screws on the lighting assembly from the metal lighting cover.



2. Take out the lighting assembly



3. Take off the screws like photos shows.



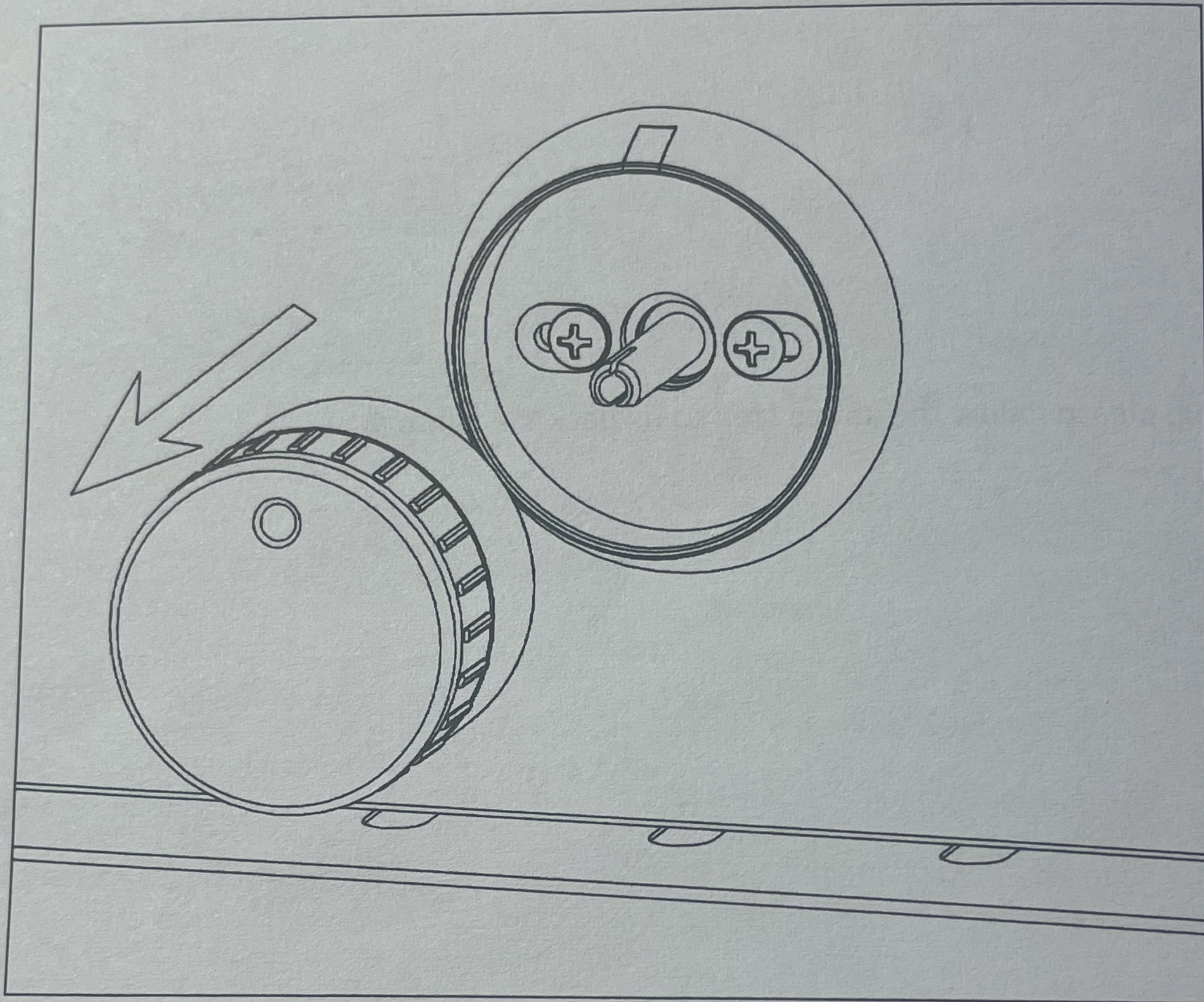
4. After changing, please follow the above step to fix back the lighting.

Way to change the control knob LED lighting

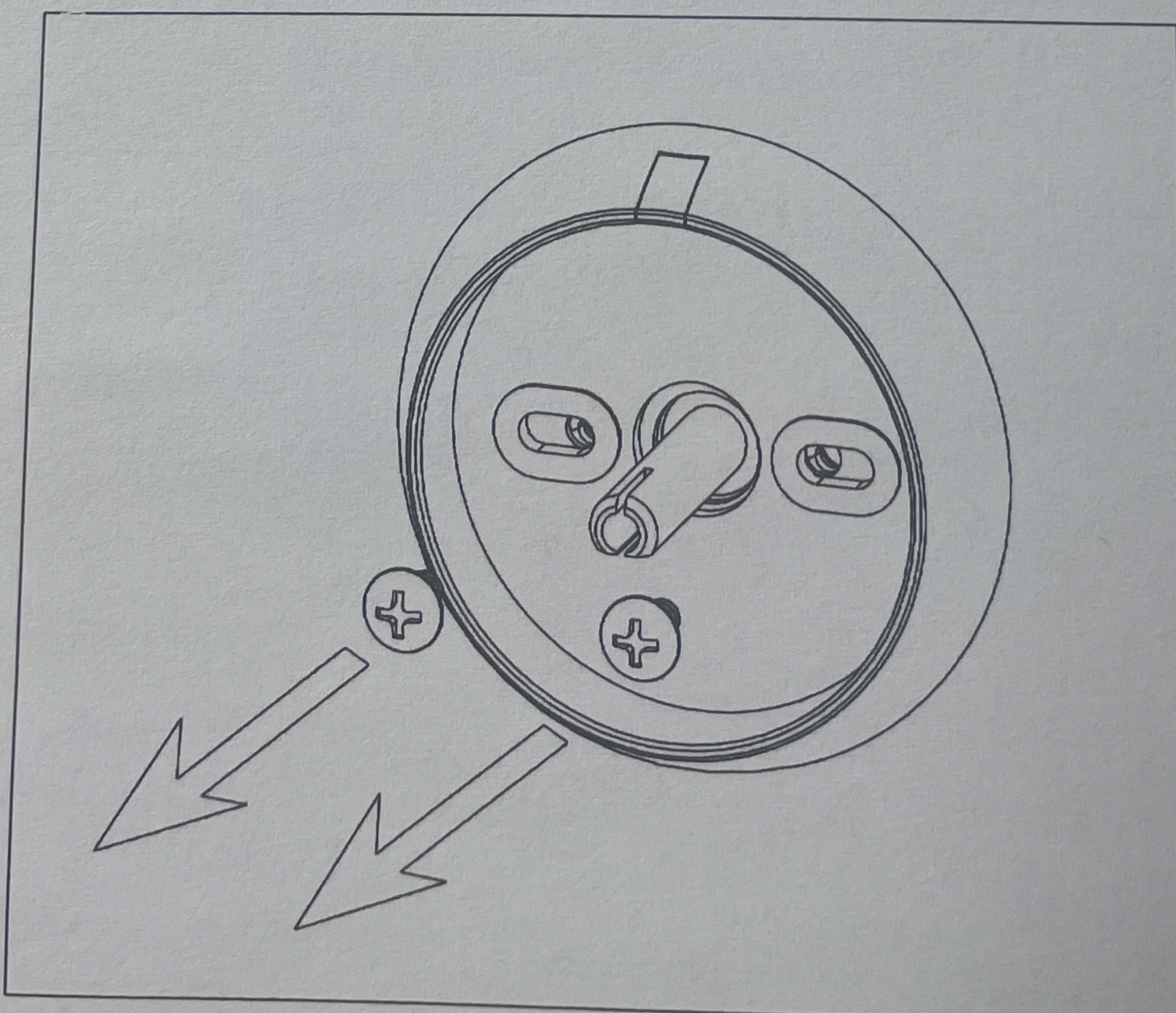
CAUTION

Because the LED lighting is insert into the control knob seat and they are one unit, if the LED need to be replaced, it need to change the whole unit.

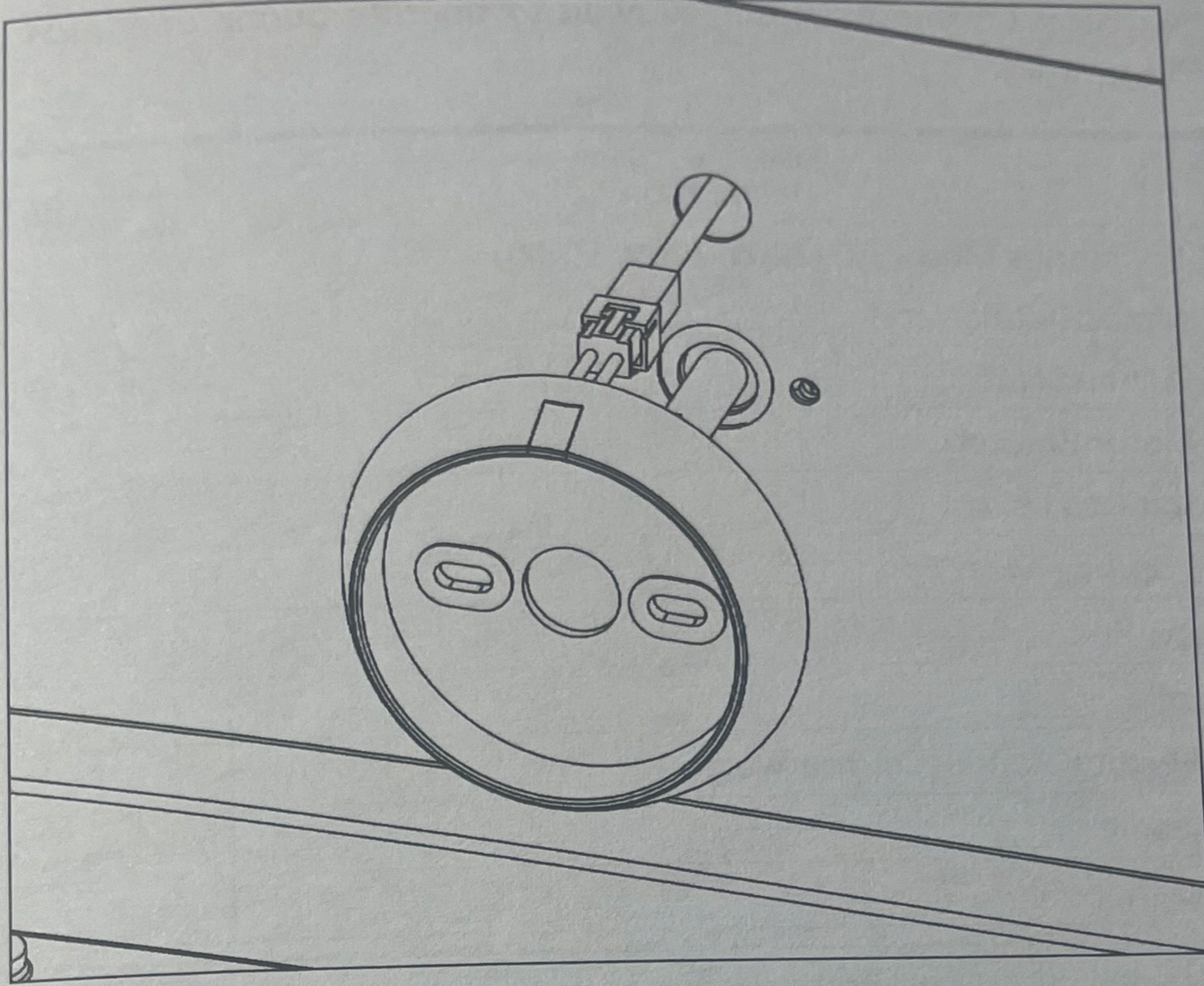
1. Take off the control knob from the knob seat like photo shows



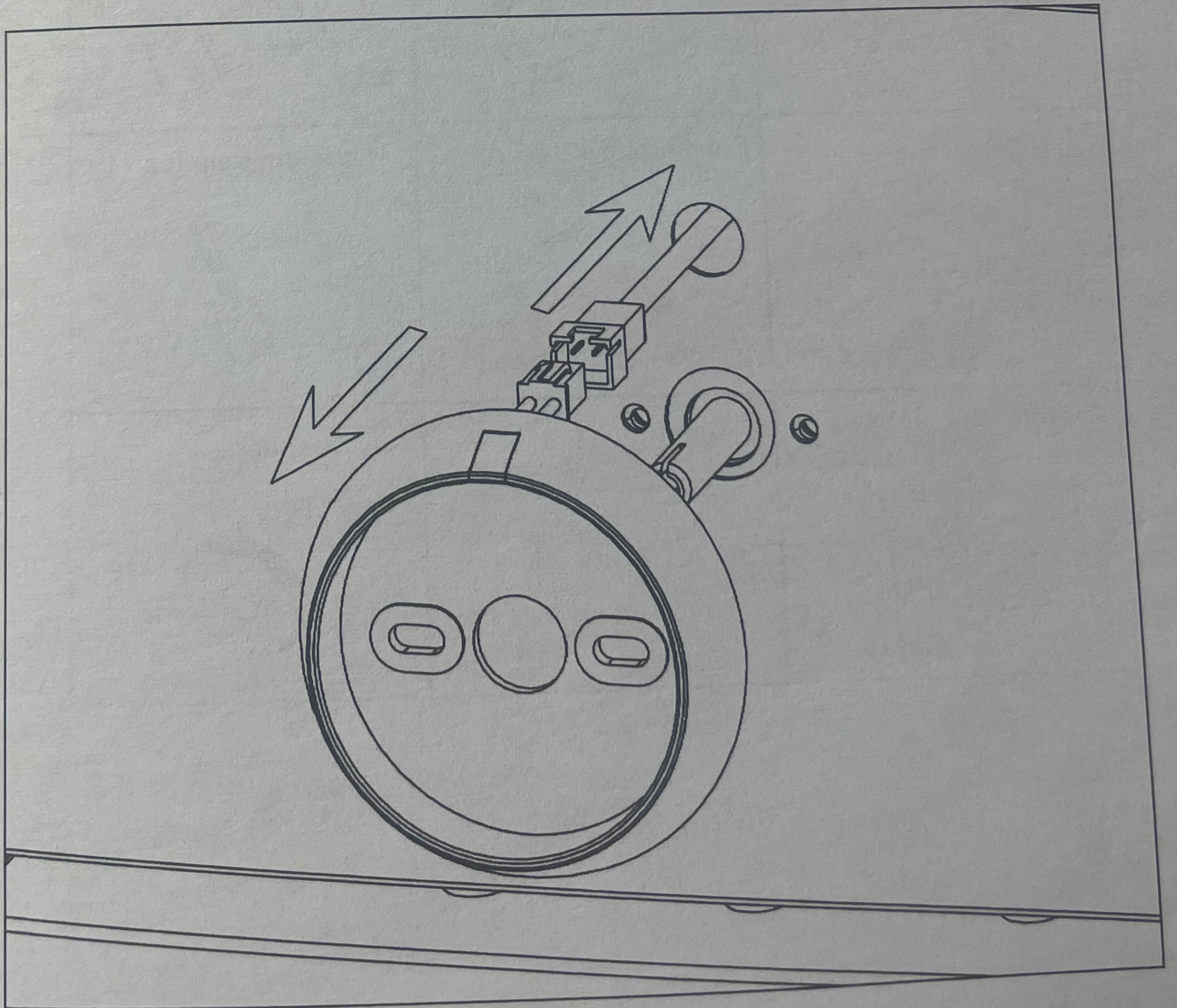
2. Take off the screws like photo shows



3. Pull out the control knob seat and LED unit carefully

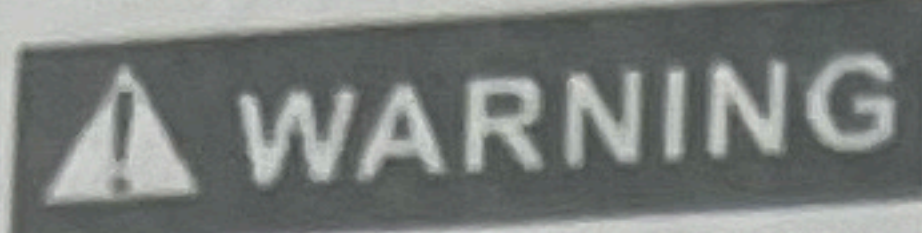


Take off the connection like photo shows, then replace the new unit.



4. Follow above step to assembly back the unit.

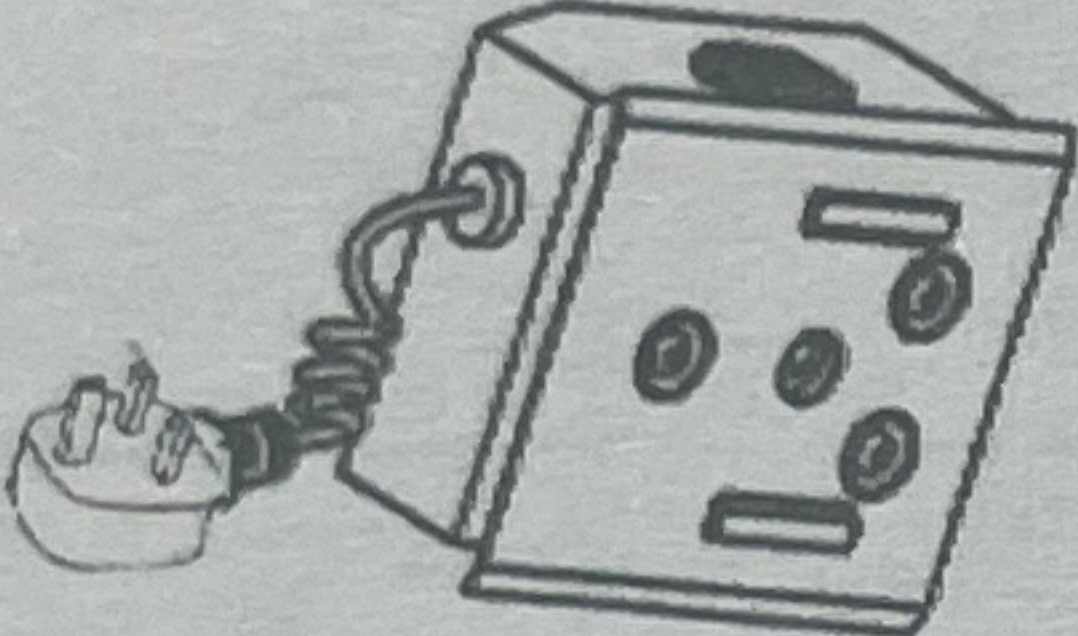

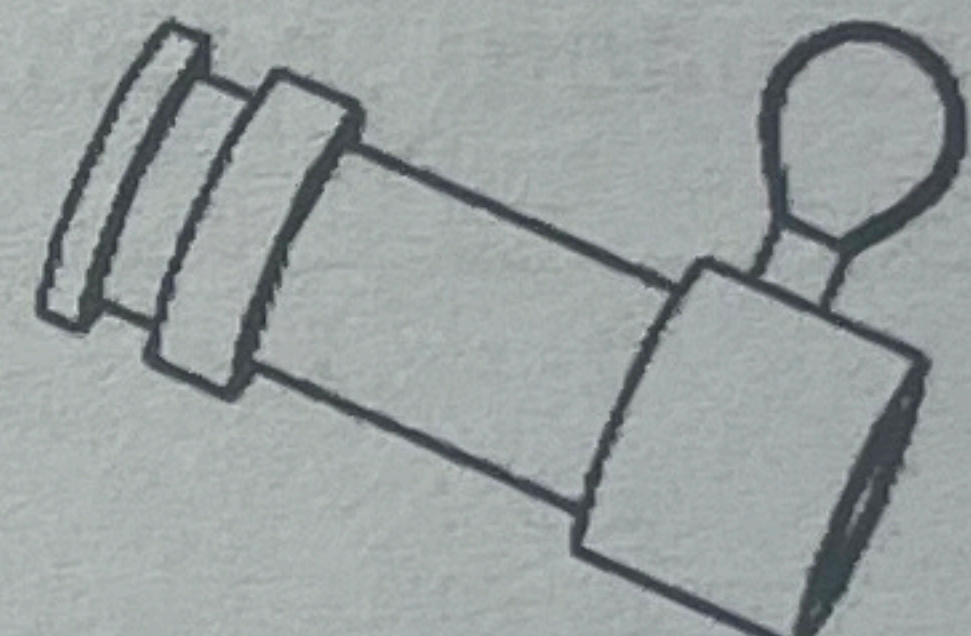

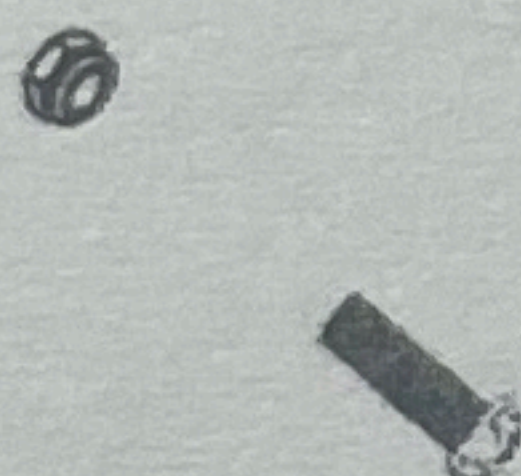
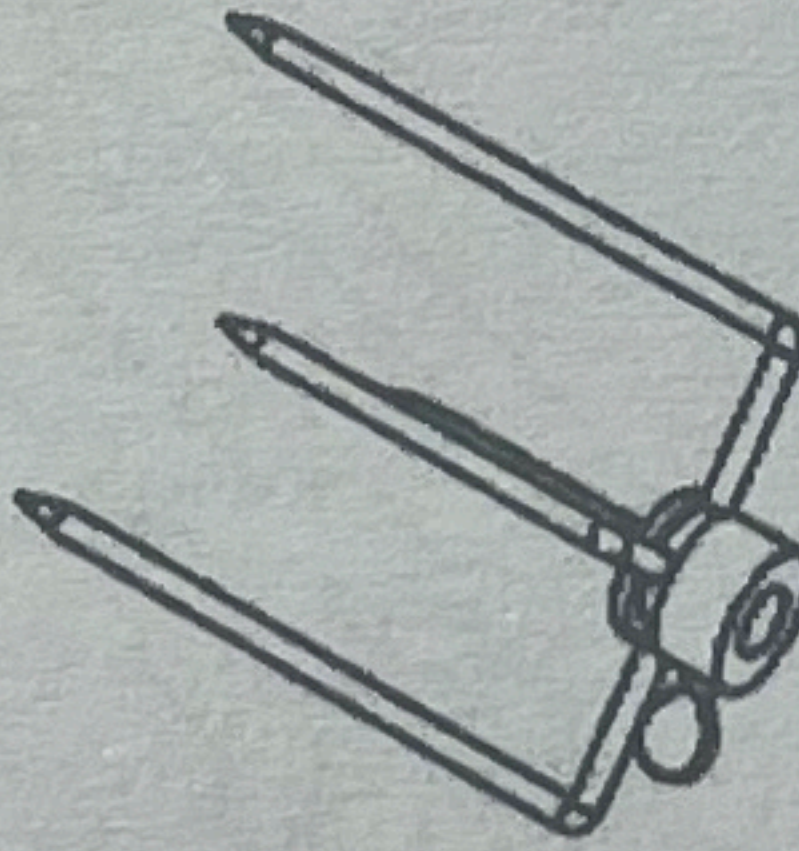

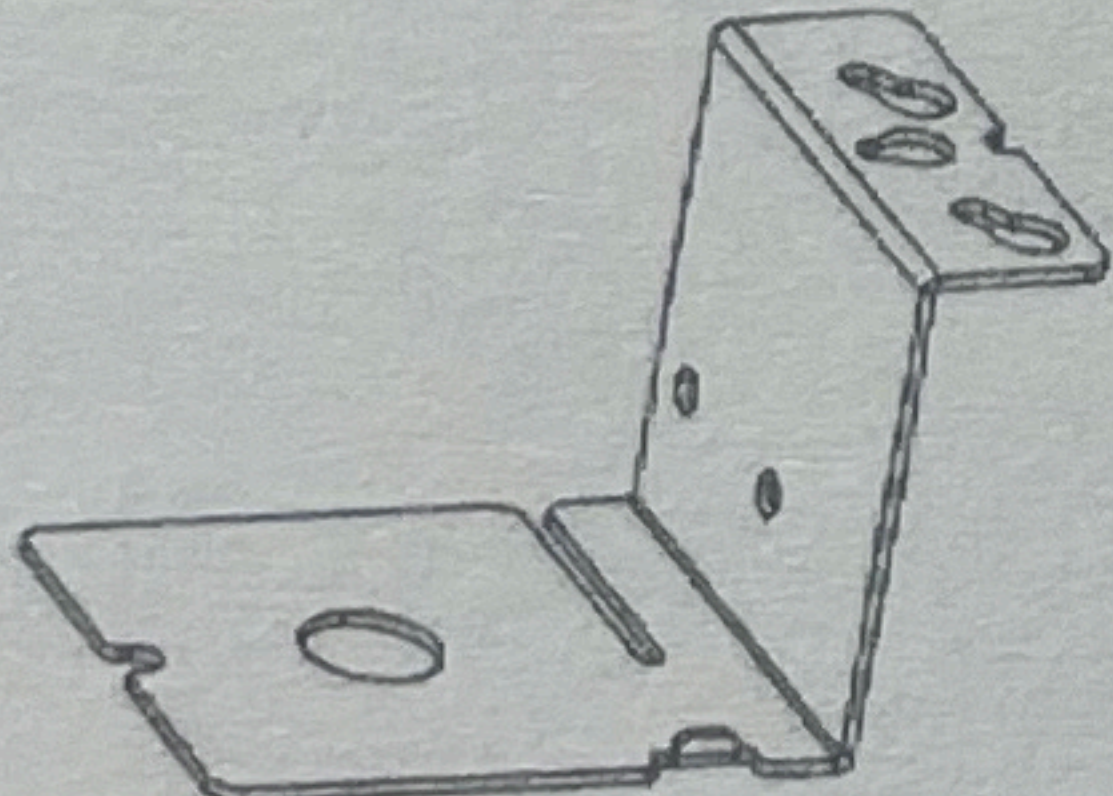
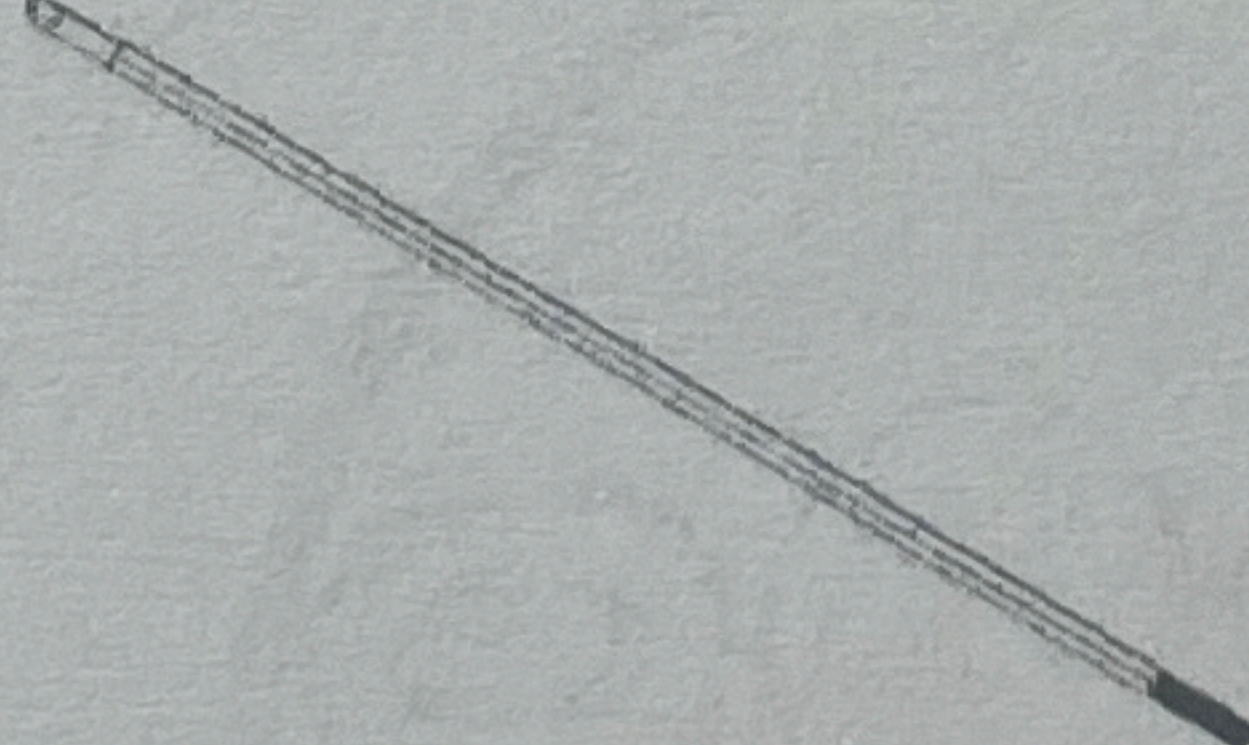
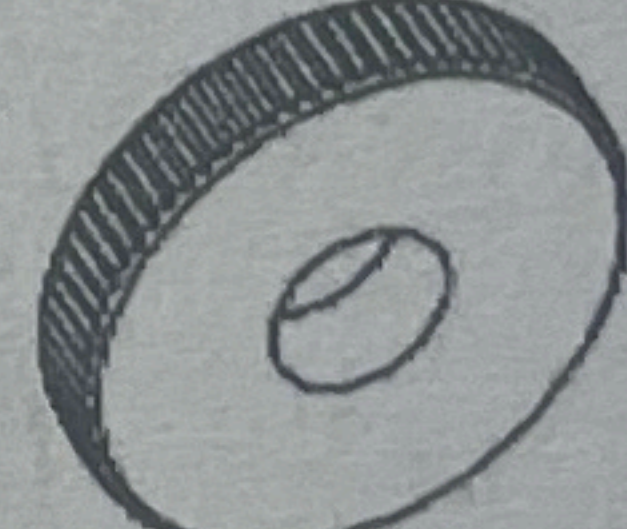
For rotisseries kit

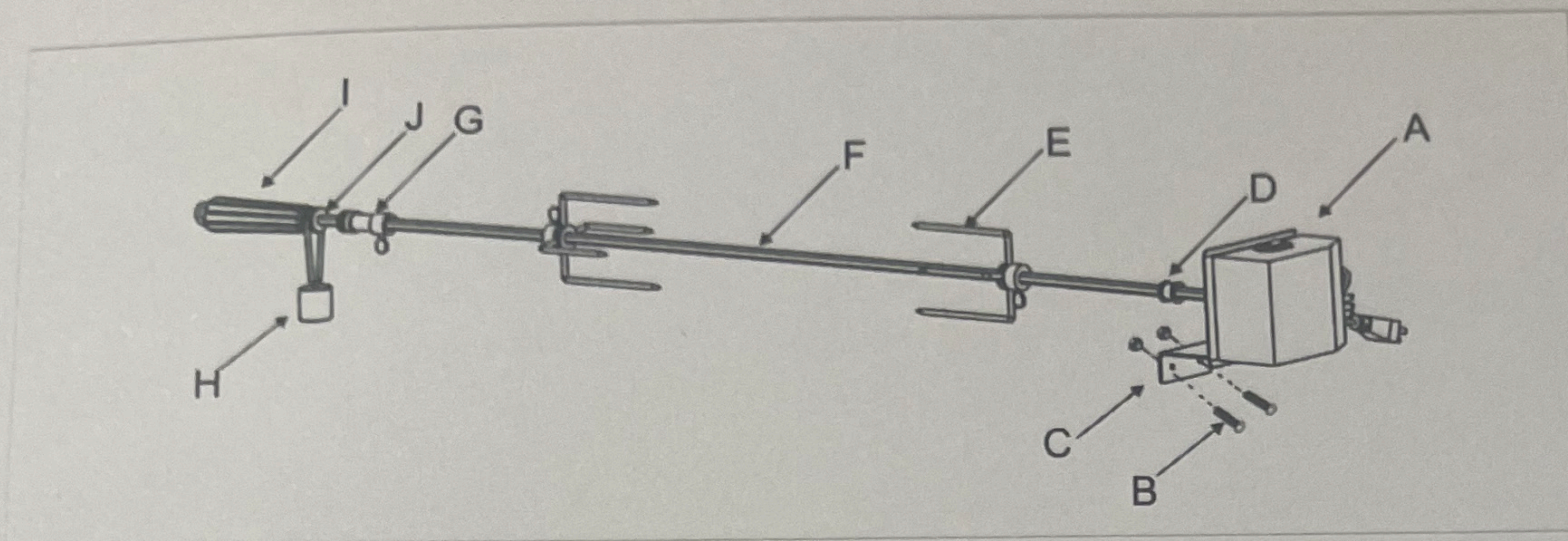


WARNING

The side burner is not allowed to operate during operation of turnspit motors

PARTS	Description	Quantity
A	Rotisseries Motor AC (220V-240V, 50HZ)/ Motor DC(Battery)	1
B	Bolt and Nut	2
C	Motor Bracket	1
D	Spit Rod collar	1
E	4-Sprong Meat Fork	2
F	Spit Rod	1
G	Collar	1
H	Weight Balance (Counterweight)	1
I	Handle	1
J	Washer	2

<p>A. AC Motor / DCMotor</p> 	<p>D. Spit Rod collar×1</p> 	<p>G. Collar ×1</p> 	<p>I. Handle ×1</p> 
<p>B. Bolt and Nut×2</p> 	<p>E.4-Sprong Meat Fork×2</p> 	<p>H. Weight Balance ×1</p> 	
<p>C. Motor Bracket ×1</p> 	<p>F. Spit Rod ×1</p> 	<p>J. Washer×2</p> 	



ASSEMBLY, INSTALLATION AND OPERATION INSTRUCTIONS.

Assembling and Attaching Rotisseries Kit to barbecue

1. Using 2 sets of bolts, nuts and washers provided, attach the bracket to the right side of the grill as shown in Fig 1 by passing two bolts through the bracket and then the outside of your grill. Place a washer on the end of each bolt. Secure bolts with nuts. Take care not to over tighten the bolts. Repeat for right side.
2. Slid rotisseries Motor over right side Bracket.(Fig 2,3.)
3. Place the collar ,Spit Rod collar and meat prongs onto the rotisseries rod and attach it to the support on the right-hand side of the rotisseries bracket on the grill . The rod should turn smoothly. (Fig 4.)
4. Place washer onto the rotisseries rod, followed by the weight balance. Then attach the handle into the rotisseries rod. The weight balance should be positioned in the space between the washer and handle of the rod (Fig 5,6.)
6. Place the end of the rotisseries rod into the motor. Make sure rotisseries rod is aligned properly with the motor. (Fig 7.)

Using the Rotisserie burner.

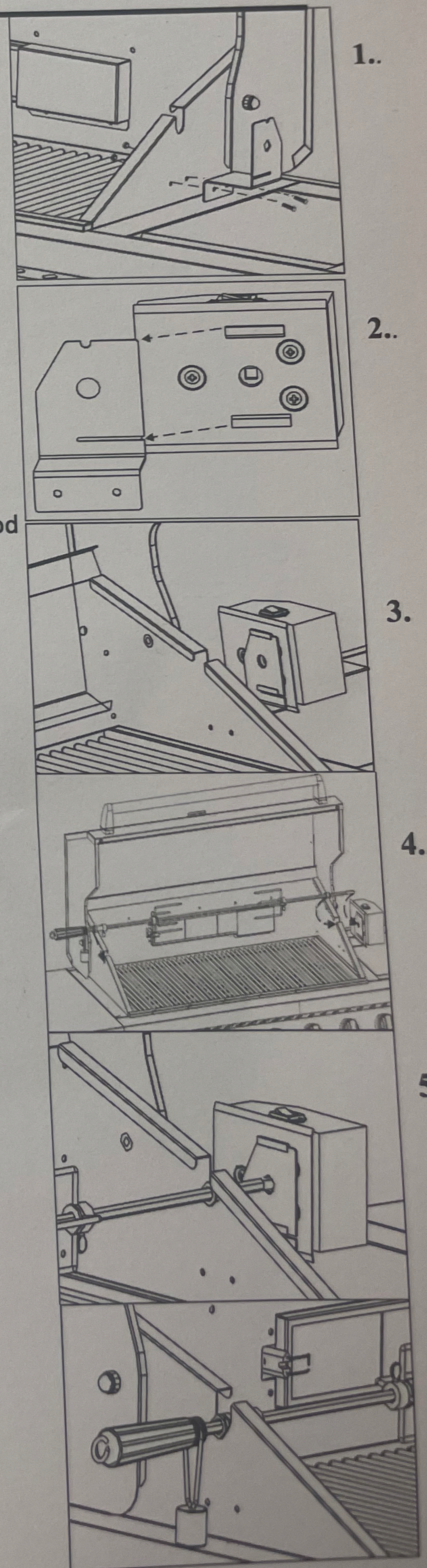
Plug the unit into an electrical outlet. Slide one of the meat prongs onto the rod (prongs toward the food). Center the food to be cooked on the rod, followed the thumbscrews. It may also be necessary to wrap food with butcher's string,(never use nylon or plastic string) to secure loose portions.

Once the food is secure, insert the pointed end of the rotisseries rod into the motor assembly and rest the other end on the support on the right hand side of the grill. If needed remove the cooking grates for more room. Turn the power switch to the "No" Position to start the rotisseries motor. Turn the power switch off after cooking

Notes: When using the rotisseries burner, make sure all main burners are off.

When using the rotisseries burner, it is not recommended to use Side burners as injury may result from burning.

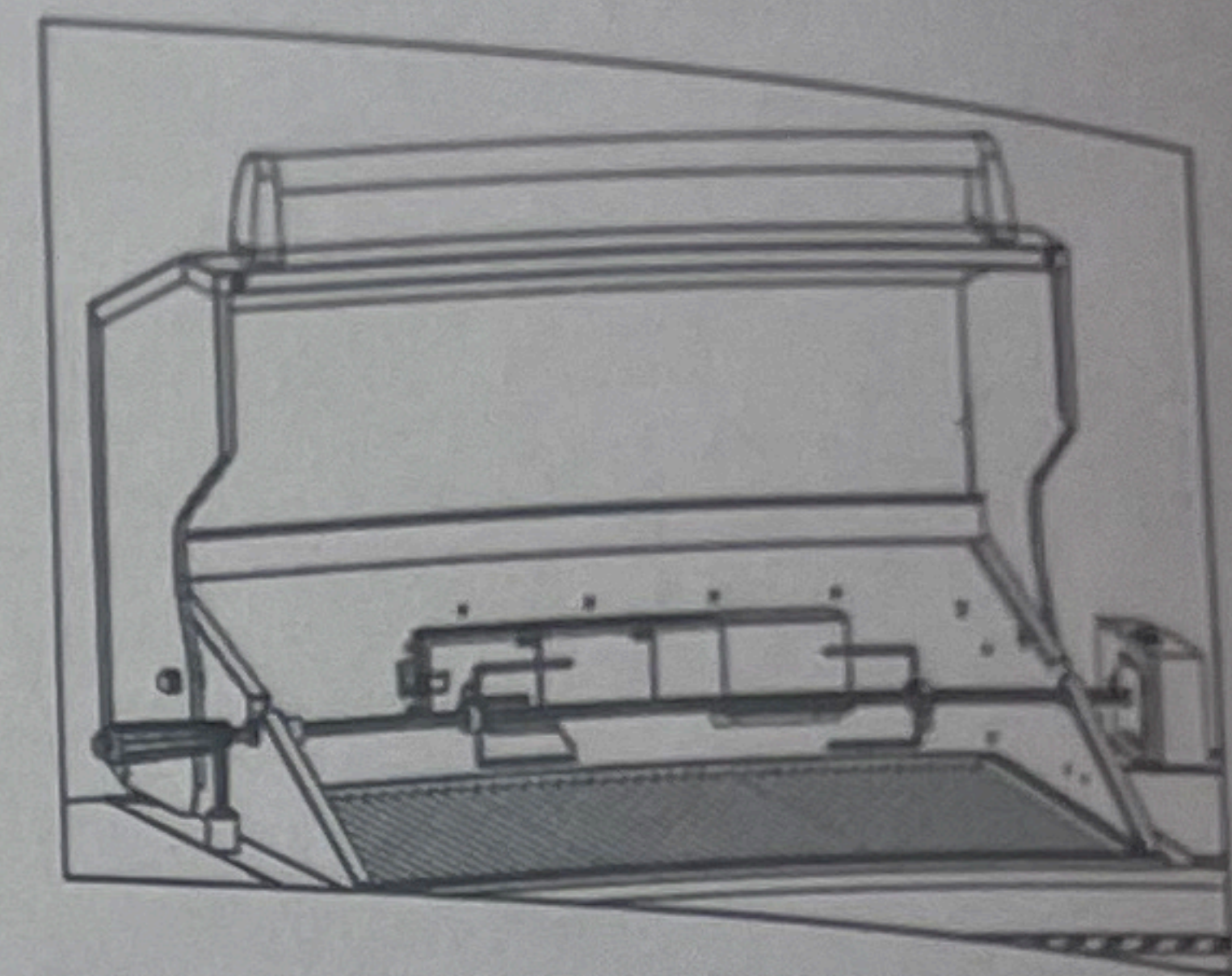
CARE AND MAINTENANCE.



Turn off , unplug and remove the rotisserie kits when not in use.
After using, clean all metal parts using a dry cloth to avoid rusting.
Do not immerse any parts in water.
Store in a dry place.

TROUBLESHOOTING

If the rod is not rotating at a constant speed, reposition the meat on the forks and rod to adjust the weight so that it is balanced.
The rod also can be balanced by adjusting the Counterweight.



KINGDOM TEAK

www.kingdomteak.co.uk