

# HOMEBASE

## STARDOM 4 BURNER GAS BBQ

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INSTRUCTION MANUAL

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IMPORTANT: Please read these instructions before using the product and retain for future use.

HHGL Limited, MK9 1BA  
HHGL (ROI) Limited, D02 X576

V1\_2023

# GENERAL INFORMATION

## Safety and Care Advice

**IMPORTANT:** Please read these instructions fully before using the appliance

- Assembly time: approx. 45 minutes.
- Retain these instructions for future reference.
- This product is for outdoor use only. Do not use indoors.
- Do not use the barbecue or store gas bottles below ground level. LPG is heavier than air so, if a leak occurs, the gas will collect at a low level and could ignite in the presence of a flame or spark.
- For use with LPG bottled gas only. A suitable regulator must be used for butane, propane or mixes.
- Remove plastic wrap from any part before lighting.
- Do not use within 1 metre of any flammable structure or surface. Do not use under any combustible surface.
- LPG cylinders should never be placed directly underneath the barbecue.
- LPG cylinders should never be stored or used laid on their side, in the horizontal position. A leak would be very serious and liquid could enter the gas line with serious result.
- Never store gas bottles indoors.
- Do not move the barbecue during use.
- Open the barbecue hood before lighting.
- Do not move the barbecue until it has completely cooled after use.
- This barbecue must not be left unattended when lit.
- The hood handle can become very hot. Grip only the centre of the handle. Always use oven gloves when cooking or carrying out any adjustments to the barbecue.
- Use purpose-designed barbecue tools with long and heat-resistant handles.
- Use caution when opening the hood, as hot steam inside is released upon opening.
- **WARNING:** Accessible parts may be very hot. Keep young children and pets away.
- Turn off the gas bottle when the barbecue is not in use.
- Never cover a barbecue until it has completely cooled.
- Use this barbecue only on a stable and flat surface.
- Before using this barbecue, perform a leak test. This is the only safe and sure way to detect any gas leaking from joints and connections after assembly.
- 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. Do not modify the appliance.

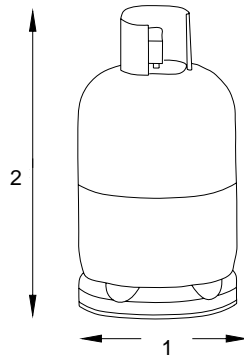
## GAS AND REGULATOR

This barbecue can use either propane or butane or propane/butane mixed LPG (liquid petroleum gas) bottled gas. Propane bottles will supply gas all year round, even on cold winter days. Butane bottles will supply sufficient gas in summer, but it may affect the performance of the barbecue and restrict the heat output available from the burners, particularly once the gas temperature starts to fall below +10°C.

A spanner may be required to change gas bottles.

- The hose should hang freely with no bends, twisting, tension, folds, or kinks that could obstruct the free flow of gas. Always inspect the hose for cuts, cracks, or excessive wear before use.
- Apart from the connection point, no part of the hose should touch any hot barbecue parts. If the hose shows any sign of damage, it must be replaced with a hose suitable for use with LPG which meets the national standards for the country of use.
- A suitable hose must comply with EN16436-1, and the length should not exceed 1.5 metres.

The maximum dimension of the gas bottle is dia. 31.5cm and height 58cm.



Key  
1= maximum diameter  
2= maximum height

Never mount the gas bottle under the barbecue on the base shelf, as this could result in serious injury to the user, other people and/or property. **Always place the gas bottle at the left or right hand side of the appliance. The gas bottle should be sited as far away from the appliance as possible without straining the hose.**

This appliance is only suitable for use with low-pressure butane or propane gas, and is fitted with the appropriate low-pressure regulator via a flexible hose. The hose should be secured to the regulator and the appliance with hose clips/nut. This barbecue is set to operate a 28-30mbar regulator with butane gas, or a 37mbar regulator with propane gas. Use a suitable regulator certified to EN16129. Please consult your LPG dealer for information regarding a suitable regulator for the gas cylinder.

## INSTALLATION

### Selecting a location

This barbecue is for outdoor use only and should be placed in a well-ventilated area, on a safe and even surface. Never place your barbecue below ground level. Take care to ensure that **the barbecue is used on an incombustible floor**. The sides of the barbecue should NEVER be closer than 1 metre from any combustible surface, including trees and fences; and make sure that there are no heat sources near the barbecue (cigarettes, open flames, sparks, etc.). Keep this barbecue away from any flammable materials!

### Precautions

Do not obstruct any ventilation openings in the barbecue body. Position the gas bottle on level ground next to the barbecue and safely away from any source of heat. Should you need to install or change the gas bottle, confirm that the barbecue is switched off, and that there are no sources of ignition (cigarettes, open flames, sparks, etc.) near before proceeding.

### Fixing a 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 (Always perform a leak test in a well-ventilated area)

Confirm all control knobs are in the 'OFF' position. Turn the gas on/open the gas control valve on the gas bottle or regulator. Check for leaks by brushing a solution of ½ water and ½ liquid detergent/soap over all the gas system joints, including gas bottle 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 at the gas bottle. Retighten all joints. Repeat the test. If bubbles form again, do not use the barbecue and contact your local store for assistance. Always wipe the mixed leak-testing solution from all joints and connections afterwards.

# OPERATION

## Warning

- Before proceeding, make certain that you understand the **IMPORTANT INFORMATION** section of this manual.
- Your barbecue is not designed to be used with more than 50% of the cooking area as a solid plate - this includes baking dishes. Full coverage will cause excessive build up of heat and damage the barbecue. This is not covered by the warranty.

## Preparation Before Cooking

To prevent food from sticking to the cooking surface, 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.) The first time you use the barbecue, allow it to heat up for approximately 20 minutes before adding any food. It will allow the food-safe coating to harden (as is the case with any oven). During use, the protective coating may come off the cooking surface. This is normal and is not harmful. Line the drip pan with aluminium foil. This will make cleaning up easy.

## Lighting the Main Burner

- Open the barbecue hood.
- Ensure all knobs are in the 'OFF' position. Open the gas control valve on the gas bottle or regulator.
- Push in and turn the burner control knob anti-clockwise until it reaches the 'MAX.' position.
- Press the electronic ignition button and hold for 5 seconds to light the burner.
- If the burner fails to ignite after the above procedure, turn all the knobs to 'OFF' position and close the gas valve on the gas bottle. Wait 5 minutes and then repeat the above steps. If the barbecue still fails to light, please refer to the manual ignition instruction in the section below.
- Repeat step 3 above to ignite all other burners.
- 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, the burner should normally be turned down to a lower position for best cooking results.

## Manual Ignition Instruction for Main Burner

- Open the barbecue hood.
- Insert lit match through the match-lighting hole at the side or bottom of the barbecue body.
- Push in and turn the control knob anti-clockwise to the 'MAX.' position. The burner is now lit.
- Repeat the above with steps to light the left or right burner.
- If the burner fails to ignite, contact your local store for assistance.
- After ignition, the burner should be burned at the 'MAX.' 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, the burner should normally be turned down to a lower position for best cooking results.

- Push in and turn the control knob anti-clockwise until you feel resistance and pause for 4 seconds. Then continue turning the control knob until a click is heard and the burner is lit.
- If the burner fails to ignite after the above procedure, turn the knob to the 'OFF' position and close the gas valve. Wait 5 minutes and then repeat the above steps. If the barbecue still fails to light, please refer to the manual ignition instruction in the section below.

#### **Manual Ignition Instruction for Side Burner**

- Set the control knob to the 'OFF' position.
- Apply a lit match on the gap to the burner ports.
- Push and turn the control knob anti-clockwise to the 'MAX.' position and the burner should ignite. If the burner fails to ignite, contact your local store for assistance.

#### **Grill Cooking**

The burners heat up the flame tamer underneath the grill, which, in turn, heats the food on the grill. The natural food juices produced during cooking fall onto the hot flame tamer below and vaporise. The subsequent rising smoke bastes the food, imparting that unique barbecued flavour.

#### **Roasting Hood Cooking**

Barbecues equipped with a roasting hood give the option to form an 'oven' for roasting or baking food, such as joints of meat or whole chickens, etc. More even cooking of food will actually be achieved by using the barbecue with the hood down; however, this should only be done with the burners on low.

For best results, place the food you wish to bake or roast on a metal baking tray and set it on one side of the cooking grill.

Turn the burner directly under the food to the 'OFF' position and turn all other burners to a 'LOW to MEDIUM' position.

Close the hood to cook the food 'indirectly'. Avoid lifting the hood unnecessarily, as heat is lost every time the hood is opened. If the hood is opened during cooking, please allow extra time for the barbecue to regain its temperature and complete the cooking. Use the temperature gauge (if applicable) to monitor the heat of the barbecue.

If the internal heat becomes too high, turn the burners down to the 'LOW' position. It is not necessary or advisable to have all of the burners on high when the hood is closed.

**DO NOT ALLOW YOUR BARBECUE TO OVERHEAT.** Take care when opening the hood, as hot steam can be released on opening.

#### **Warming Rack**

Warming racks are a convenient way to keep cooked food warm or to warm items, such as bread rolls. It is advisable to place food (particularly fatty foods) at the front of the warming rack, to avoid the possibility of juices and fat running down the back of your barbecue. Always check that your warming rack is properly fitted before use.

#### **Flare-Up Control \*Very Important Notice\***

Flare-ups occur when meat is barbecued and its fat and juices fall upon the hot flame tamer. Smoke of course helps give food its barbecued flavour, but it is best to avoid excessive flare-up to prevent food becoming burned. To control flare-ups, it is **ABSOLUTELY ESSENTIAL** to trim away excess fat from meat and poultry before grilling; use cooking sauces and marinades sparingly, and try to avoid very cheap cuts of meat or meat products, as these tend to have a high fat and water content. Also, the burners should always be placed on the 'LOW' setting during cooking.

When flare-ups do occur, they can usually be extinguished by applying baking soda or salt directly onto the flame tamer. Always protect your hands when handling anything near the cooking surface of the barbecue and take care to protect yourself from the flames.

If a fat fire occurs, please see the instructions given below.

### **Fat Fires**

Empty and clean the drip tray of food debris after each cooking session. If the barbecue is to be used for large gatherings, it will be necessary to turn off and cool the barbecue every two hours, to remove food debris from the drip tray and clean it out. The time between cleaning may need to be reduced if very fatty foods or cheap meat products are being cooked. Failure to do this may result in a fat fire, which may cause injury and could seriously damage the barbecue.

#### **In the event of a fat fire:**

- If safe to do so, turn all control knobs to the 'OFF' position.
- Turn off the gas supply at the gas bottle.
- Keep everyone at a safe distance from the barbecue and wait until the fire has burnt out.
- Do not close the hood or lid of the barbecue.
- NEVER DOUSE A BARBECUE WITH WATER. IF AN EXTINGUISHER IS USED, IT SHOULD BE A POWDER TYPE.
- DO NOT REMOVE THE DRIP TRAY.
- If the fire does not seem to be abating or appears to be worsening, contact your local Fire Brigade for assistance.

#### **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 supply at the bottle. Wait until the barbecue is sufficiently cool before closing the hood or lid.

## **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. Do not leave the barbecue exposed to outside weather conditions or stored in damp, moist areas.

- 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. Even when your barbecue is covered for its protection, it must be inspected on a regular basis, as damp or condensation can form, which may result in damage to the barbecue. It may be necessary to dry the barbecue and the inside of the cover. It is possible for mould to grow on any fat remaining on parts of the barbecue. This should be cleaned from smooth surfaces with hot soapy water.

Any rust that is found that does not come into contact with the food should be treated with a rust inhibitor and painted with barbecue paint or a heat-resistant paint. A chrome cleaner may be used on chrome parts if required. To prevent rusting, wipe chrome-plated parts with cooking oil after rinsing and drying.

## Cooking Surfaces and Warming Rack

When the barbecue has cooled, clean with hot soapy water. To remove any food residue, use a mild cream cleaner on a non-abrasive pad. Do not use scouring pads or powders, as they can permanently damage the finish. Rinse well and dry thoroughly. Due to the weight of the cooking surfaces, we do not recommend cleaning in a dishwasher.

It is quite normal for surface rust to be present on the cooking surface. If rust appears between uses or in storage, clean with a soft-bristled brush. Be careful not to damage the cooking surface, re-oil and cure.

## Burner

Provided that they are operating correctly in normal usage, burning off the residue after cooking will keep the burners clean.

The burners should be removed and cleaned annually, or whenever heavy build up is found, to ensure that there are no signs of blockage (debris, insects) in either the burner portholes or the primary air inlet of the burners. Use a pipe cleaner to clear obstructions.

When refitting the burners, be careful to check that the neck of the burner fits over the valve outlet. It is quite normal for surface rust to be present on the burners. If rust appears between uses or in storage, clean with a soft-bristled brush.

## Flame Tamer

Remove any food residue from the flame tamer surface with a plastic or wooden scraper or soft-bristled brush.

Do not use a steel scraper or wire brush. Clean with hot soapy water and rinse well.

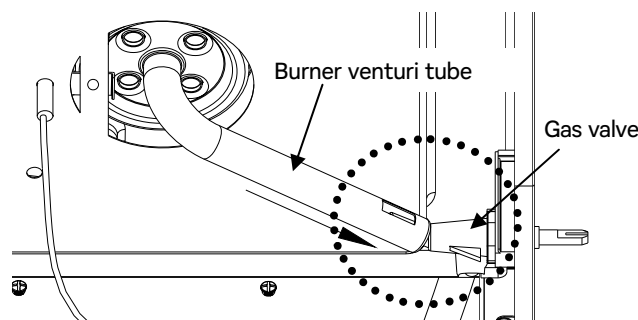
## Drip Tray

After every use, empty and clean the drip tray of any fat or food particles, using a plastic or wooden scraper if necessary.

Failure to keep it clean and excessive build up can result in a fat fire. This can be hazardous and severely damage the barbecue. This is not a fault in the barbecue and is therefore not covered by the terms of the warranty. If required, the tray can be washed in hot soapy water.

## Barbecue Body

Regularly remove excess grease or fat from the barbecue body using a cloth wrung out in hot soapy water and dry thoroughly. Excess fat and food debris can be removed from inside the body using 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. Do not use abrasives. Remove cooking surfaces and burners before full cleaning. Do not immerse the gas controls or manifold in water. Check the burner operation after carefully refitting into the body.



A stainless steel cleaner may be used on stainless steel parts if required.

Whenever a barbecue is being assembled for the first time or its burners are being cleaned, make sure each gas valve tip goes into the burner venturi tube completely during the assemble or re-assemble process.

**Barbecue Hood or Lid**

Use a non-abrasive cloth or pad and clean with hot soapy water. Do not use scouring pads or powders, as they can permanently damage the finish.

**Trolley**

Wipe with a cloth wrung out in hot soapy water and dry.

**Fixings**

All screws and bolts, etc., should be checked and tightened on a regular basis.

**Storage**

Ensure the barbecue is properly cooled before covering or storing. Store your barbecue in a cool dry place. It must be inspected on a regular basis as damp or condensation can form, which may result in damage to the barbecue. It may be necessary to dry the barbecue and the inside of the cover if used. Mould can grow under these conditions and should be cleaned and treated if required. Any rust that is found that does not come into contact with the food should be treated with a rust inhibitor and painted with barbecue paint or a heat-resistant paint.

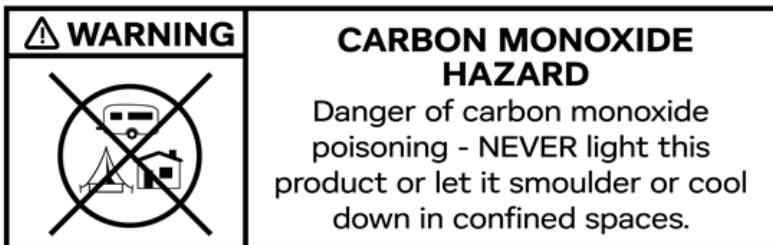
Warming racks and cooking grills should be coated with cooking oil.

Cover the burners aluminium foil to prevent insects or other debris from obstructing the burner holes.

If the barbecue is to be stored indoors, the gas bottle must be disconnected and left outside. The gas bottle should always be stored outside, in a dry, well-ventilated area, away from any sources of heat or ignition. Do not let children tamper with the bottle.

When using the barbecue after extended periods of storage follow the cleaning procedures.

**Carbon Monoxide Hazard**



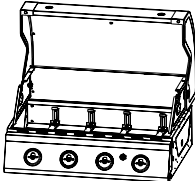

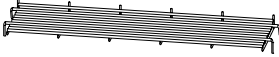
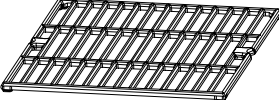
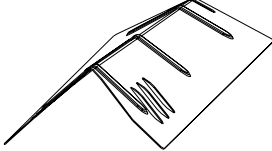

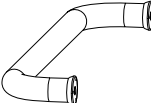
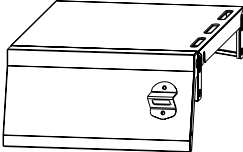


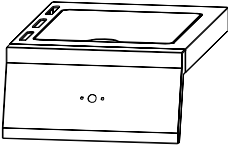
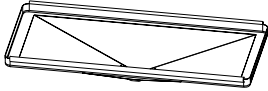
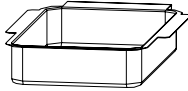
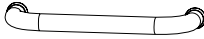
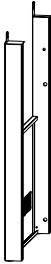
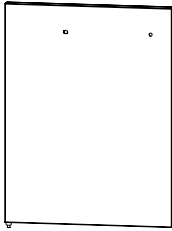
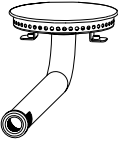
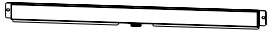
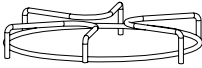


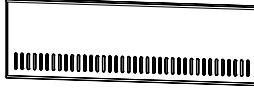



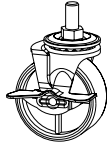

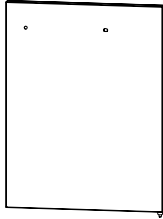

# COMPONENT - PARTS

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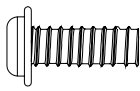

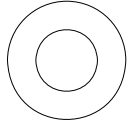
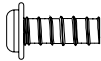
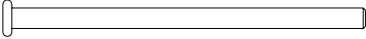
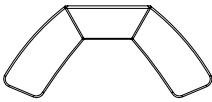
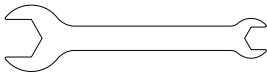
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Part No.	Description	Illustration	Quantity
A	Lid handle		1
B	Temperature gauge		1
C	Grill assembly		1
D	Knob		5
E	Warming rack		1
F	Cooking grill		3
G	Heat tent		4
H	Knob bezel		1
I	Side table handle		1
J	Side table		1

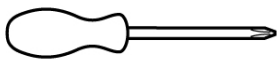
Part No.	Description	Illustration	Quantity
K	Side burner assembly		1
L	Grease tray		1
M	Grease cup		1
N	Door handle		2
O	Left cart assembly		1
P	Left door		1
Q	Side burner		1
R	Door transom		1
S	Side burner grate		1

Part No.	Description	Illustration	Quantity
T	Rear panel		1
U	Bottom shelf		1
V	Front bracket		1
W	Magnet		1
X	Locking castor		2
Y	Castor		2
Z	Right door		1
A1	Right cart assembly		1

# COMPONENT - FITTINGS

<p><b>A</b></p>  <p>M6*16mm Bolts x 36</p>	<p><b>B</b></p>  <p>M6 Spring washers x 16</p>	<p><b>C</b></p>  <p>M6 Plain washers x 16</p>
<p><b>D</b></p>  <p>M4*10 Bolts x 6</p>	<p><b>E</b></p>  <p>Door upper hinge pins x 2</p>	<p><b>F</b></p>  <p>M6 Wingnuts x 2</p>
<p><b>G</b></p>  <p>M10*M6 Wrench x 1</p>		

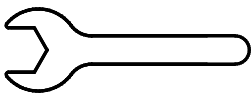
## Tools required (not supplied)



Phillips screwdriver



Small hammer



Wrench



Ruler/tape measure

## Ruler - Use this ruler to help correctly identify the screws

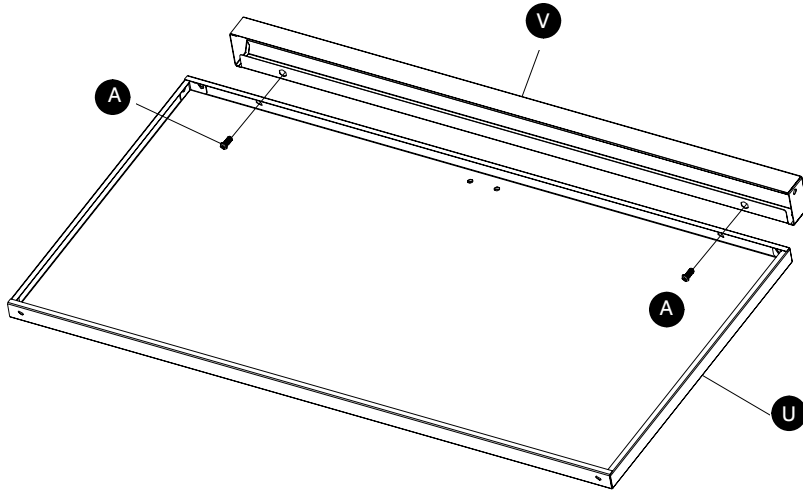


# ASSEMBLY INSTRUCTIONS

Remove all packaging.

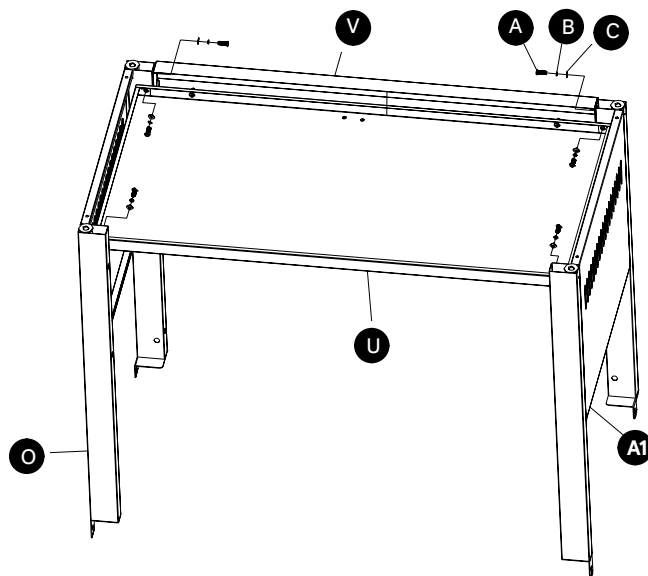
## Step 1

Fix the Front bracket **V** to the Bottom shelf **U** using M6\*16mm bolts **A**.



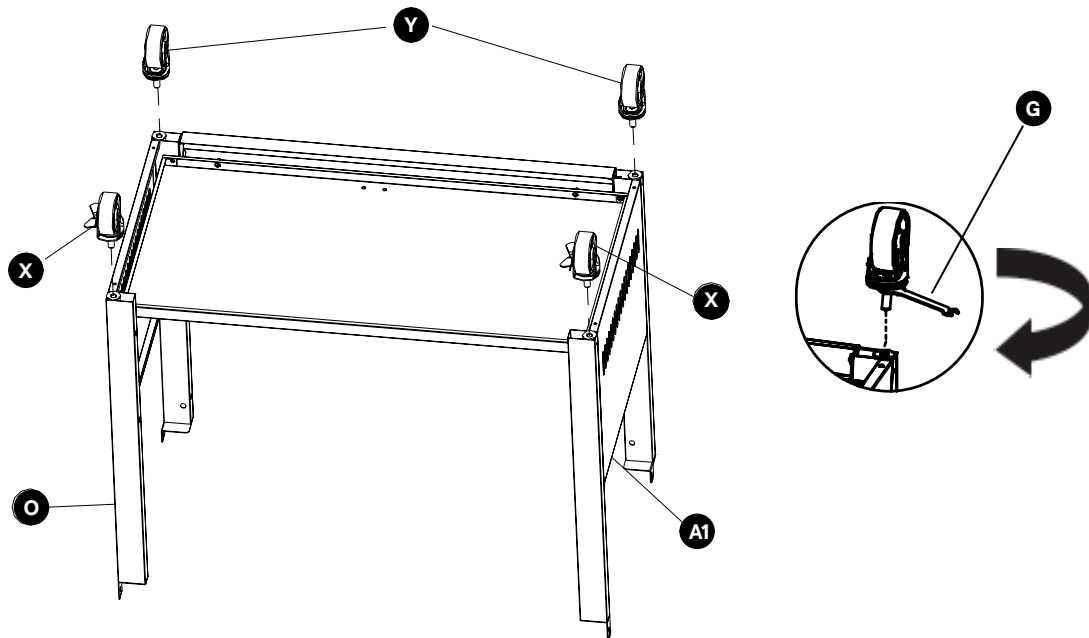
## Step 2

Fix the Left cart assembly **O** and Right cart assembly **A1** on the Bottom shelf **U** using M6 plain washer **C**, M6 spring washer **B** and M6\*16 bolt **A**.



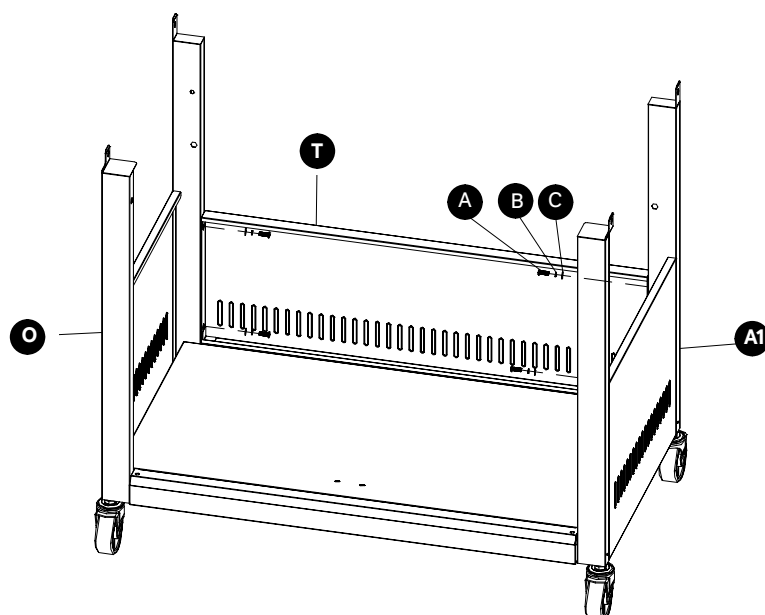
### Step 3

Apply the Castor **Y** and Locking castor **X** to the leg of the Left cart assembly **O** and the Right cart Assembly **A1**.



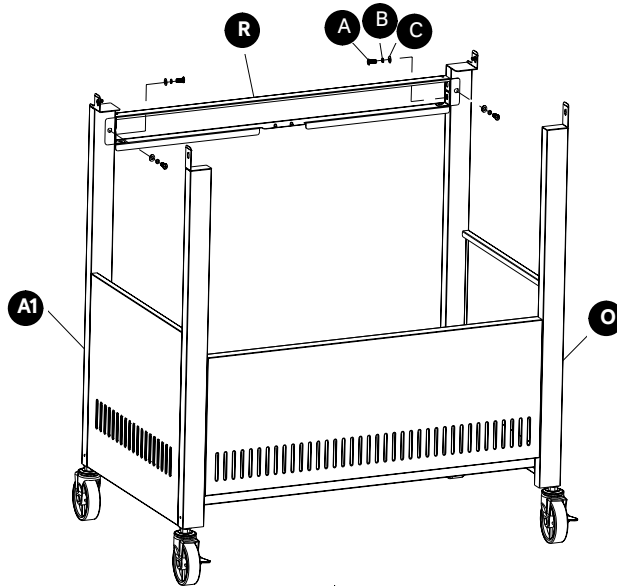
### Step 4

Fix the Rear panel **T** on the Left cart assembly **O** and Right cart assembly **A1** using M6 Plain washer **C**, M6 Spring washer **B** and M6\*16 bolt **A**.



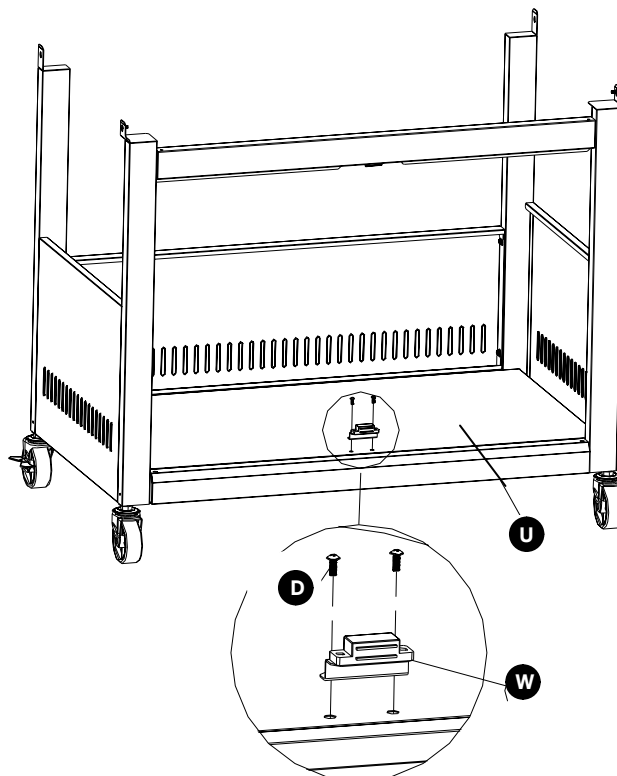
## Step 5

Attach the Door transom **R** to the front legs of the Left cart assembly **O** and Right cart assembly **A1** using M6 Plain washer **C**, M6 Spring washer **B** and M6\*16 bolt **A**.



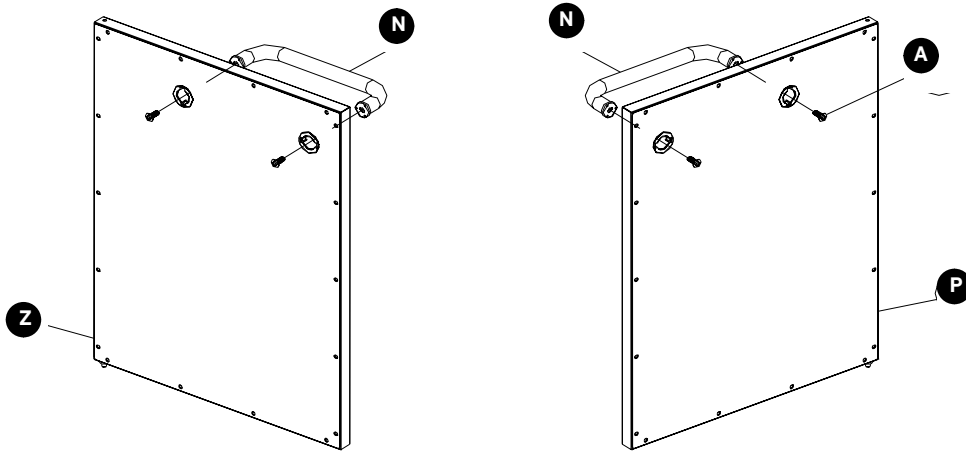
## Step 6

Fix the Magnet **W** on the Bottom shelf **U** using M4\*10 bolt **D**.



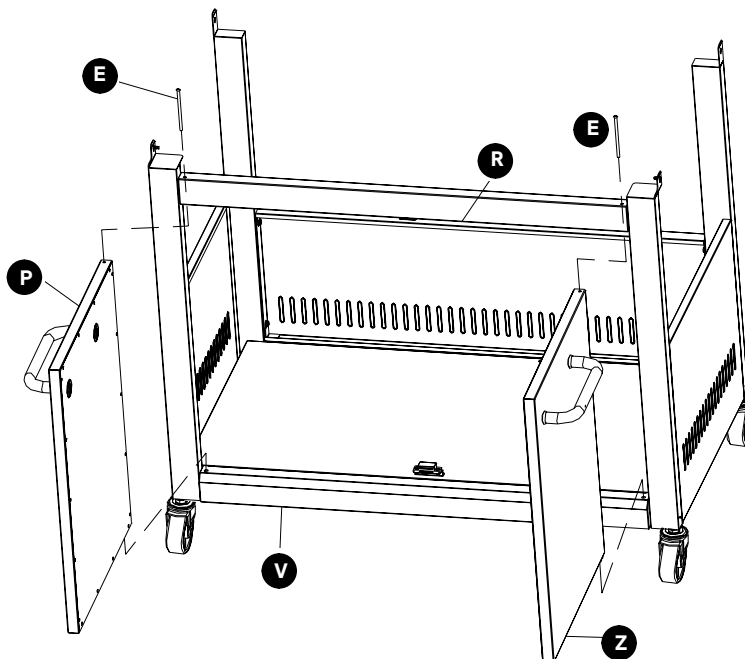
## Step 7

Fix the front door handle **N** on the left front door **P** and right front door **Z** using M6\*16mm bolts **A**.



## Step 8

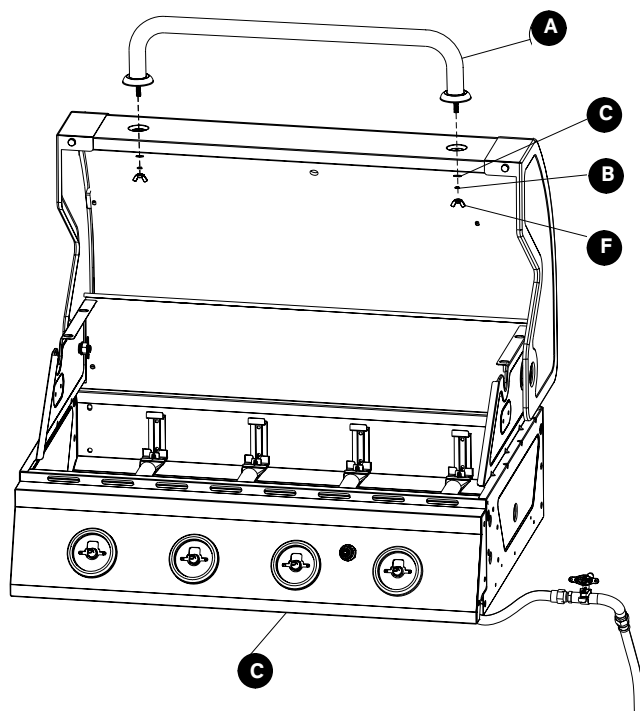
Fix the left front door **P** on the front bracket **V** and door transom **R** using door upper hinge pin **E**.  
Repeat above to fix the right door.





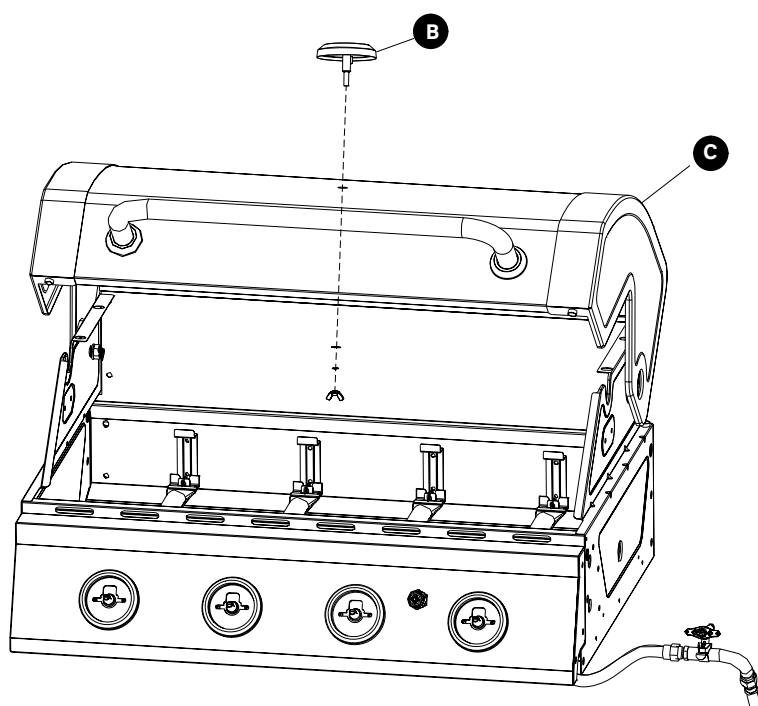
## Step 9

Fix the lid handle **A** on the lid of the grill assembly **C** using M6 plain washer **C**, M6 spring washer **B** and M6 wingnut **F**.



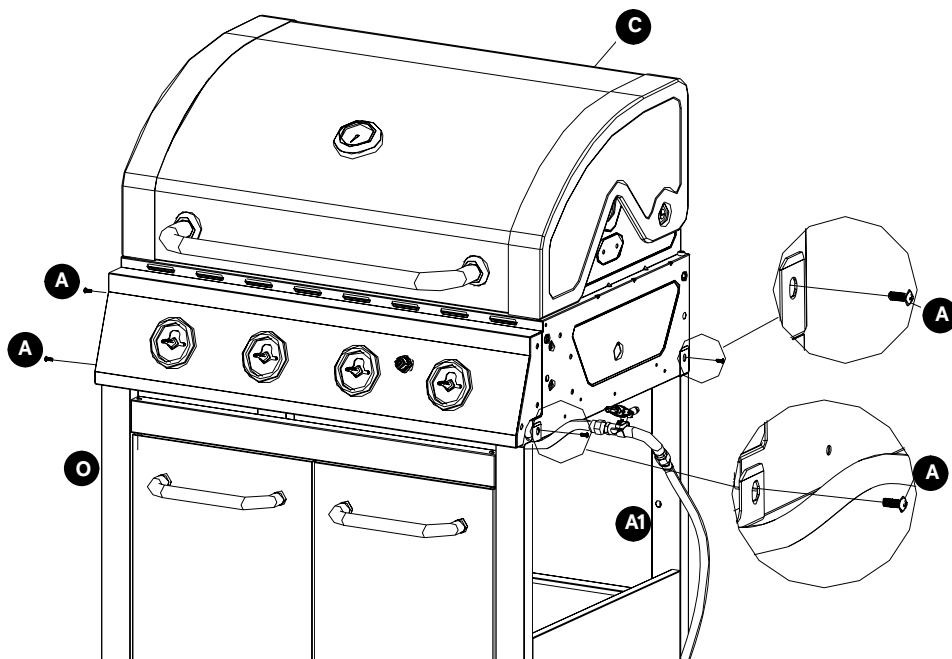
## Step 10

Fix the temperature gauge **B** on the lid of the grill assembly **C**.



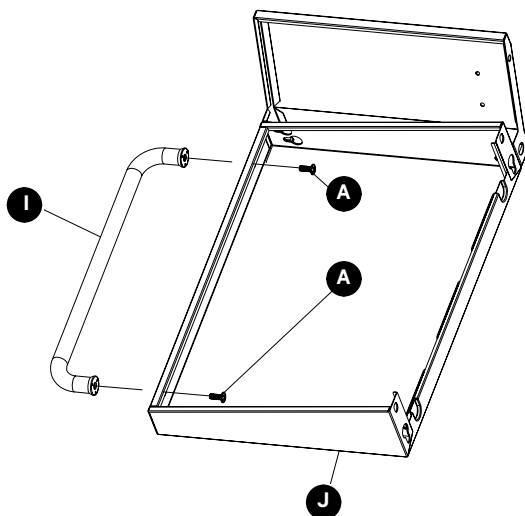
### Step 11

Set the grill assembly **C** onto the left cart assembly **O** and the right cart assembly **A1** using M6\*16mm bolts **A**.



### Step 12

Fix together the side table handle **I** and side table **J** using M6\*16mm bolt **A**.



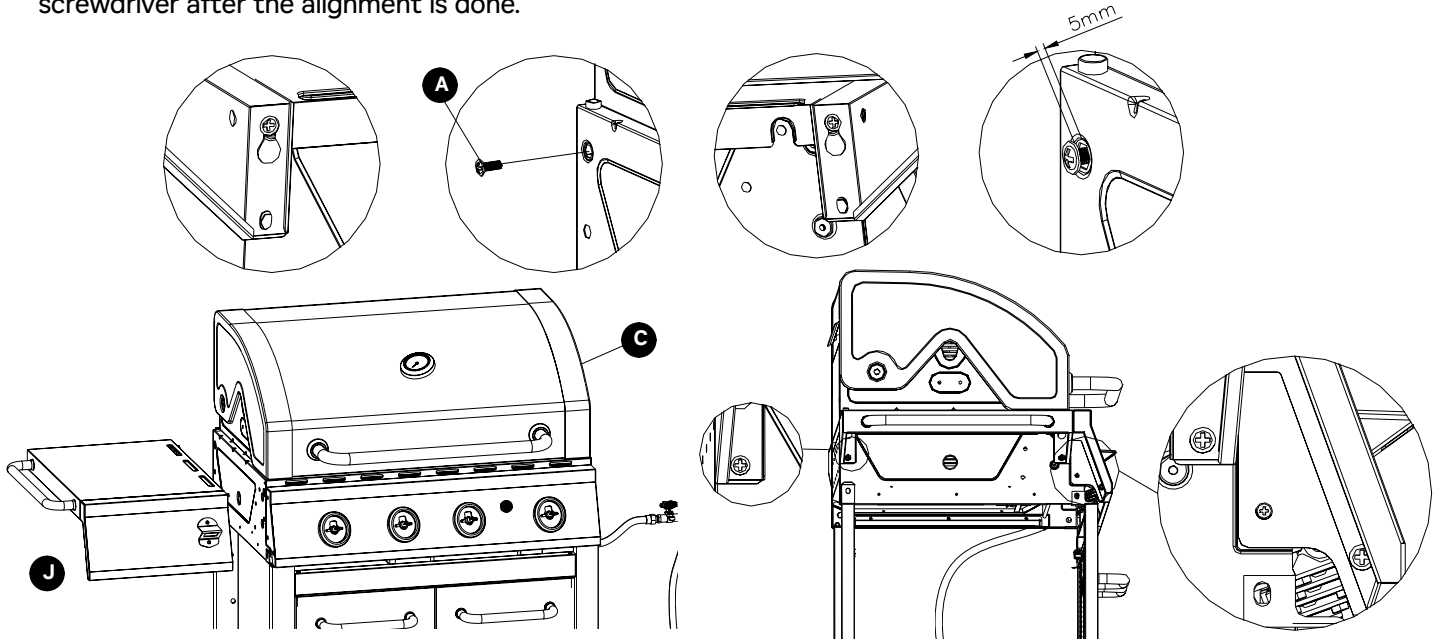
### Step 13

Apply 2 of the M6\*16mm bolts **A** to the left of the grill assembly **C**.

Have half of the bolt threads go into the bolt holes. Do not tighten the bolts at this stage.

Align the M6\*16mm bolts **A** properly with the side table assembly **J**. Hang the side table to the grill assembly.

Fix the side table **J** and the grill assembly **C** using M6\*16mm bolt **A**. Secure the bolts tightly with a screwdriver after the alignment is done.



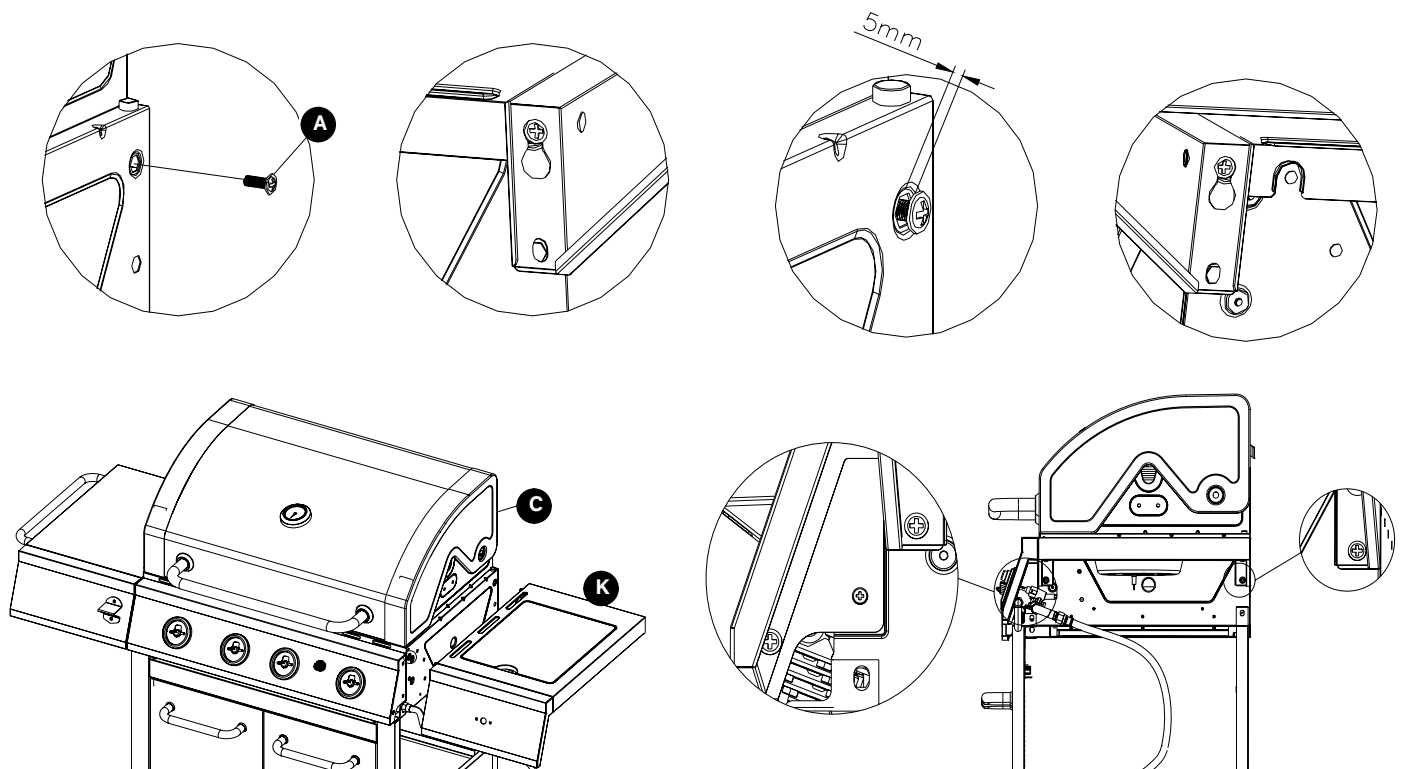
### Step 14

Apply 2 of the M6\*16mm bolts **A** to the right of the grill assembly **C**.

Have half of the bolt threads go into the bolt holes. Do not tighten the bolts at this stage.

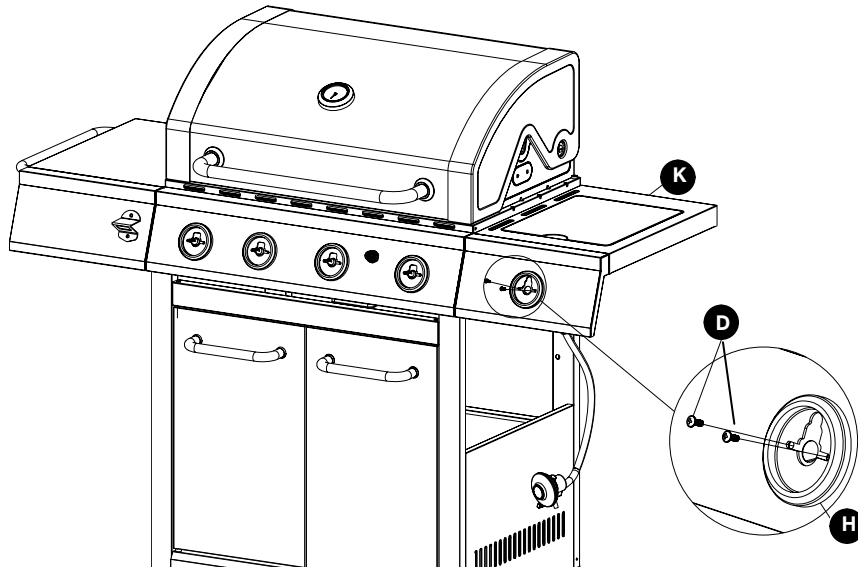
Align the M6\*16mm bolts **A** properly with the side burner assembly **K**. Hang the side burner to the grill assembly.

Fix the side burner **K** and the grill assembly **C** using M6\*16mm bolt **A**. Secure the bolts tightly by screwdriver after the alignment is done.



## Step 15

Fix the knob bezel **H** on the side burner assembly **K** using M4\*10mm bolts **D**.

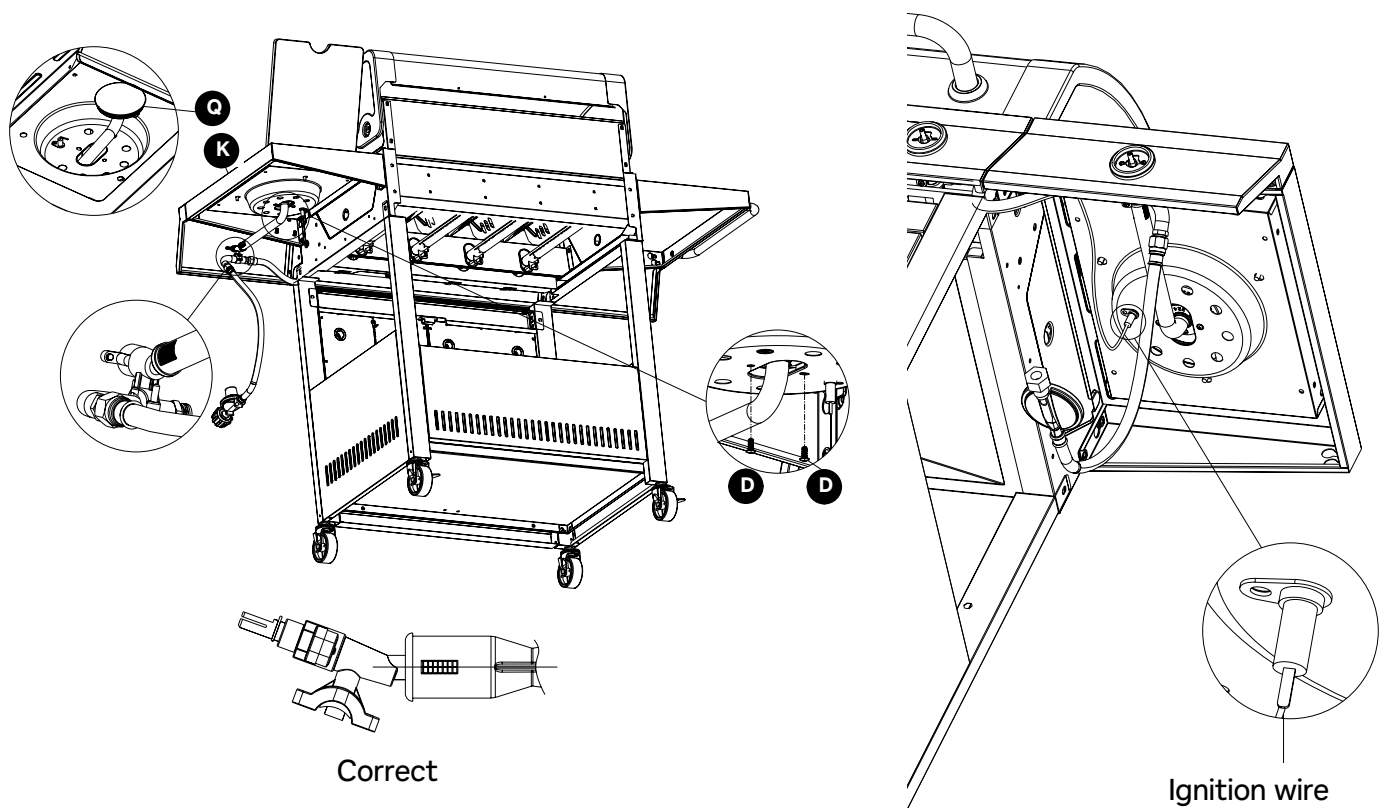


## Step 16

Place the side burner **Q** into the side burner assembly **K**.

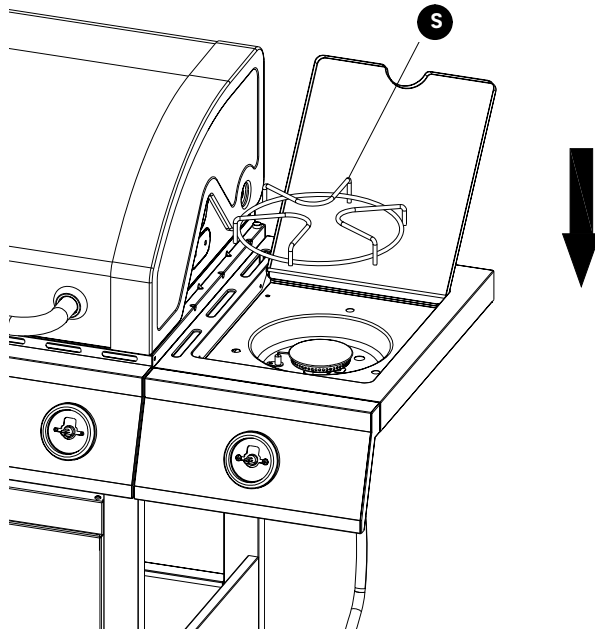
Align the side burner venturi against the valve. Make sure the valve tip goes into the burner venturi completely with good alignment. Then fix the side burner **Q** and side burner assembly **K** using M4\*10 bolts **D**.

Then connect the ignition wire to the side burner assembly.



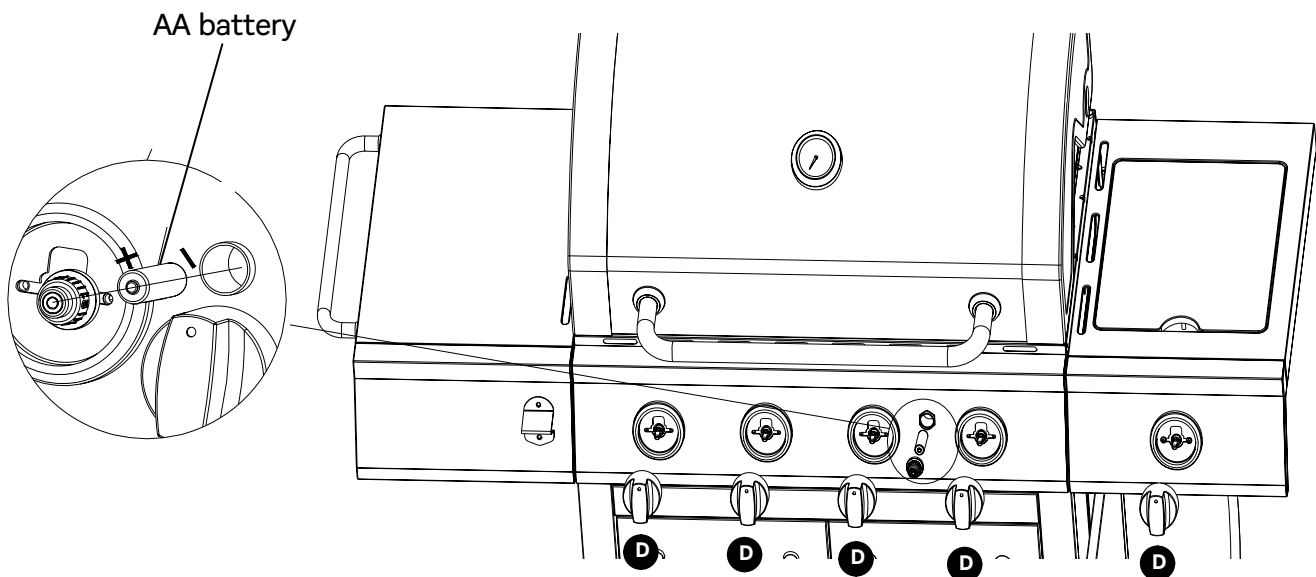
## Step 17

Place the side burner grate **S** on the side burner assembly **K** and align with the holes.



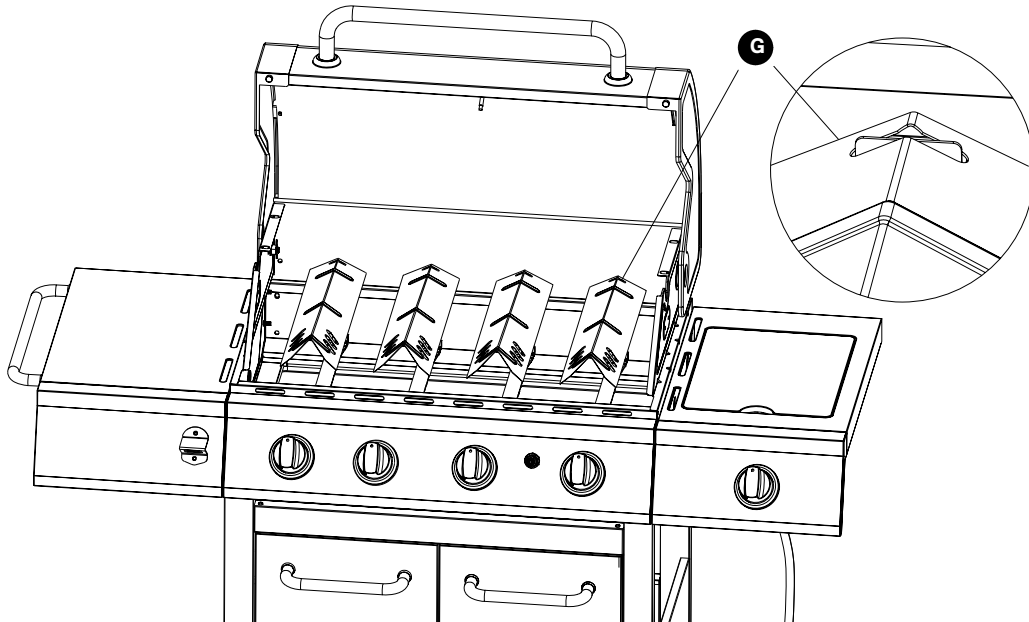
## Step 18

Attach the control knobs **D** to the valve stems. Then remove the igniter cap, insert the 1.5V AA battery (not included) into the igniter body with the positive '+' end facing out, then replace the igniter cap.



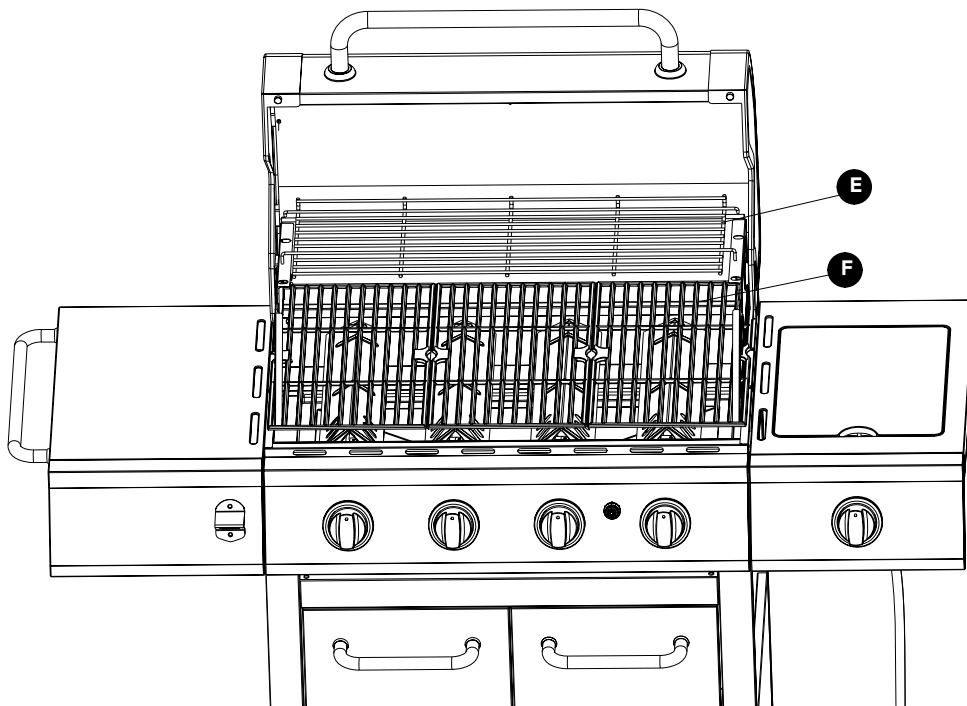
## Step 19

Place the heat tent **G** on the grill assembly **C**.



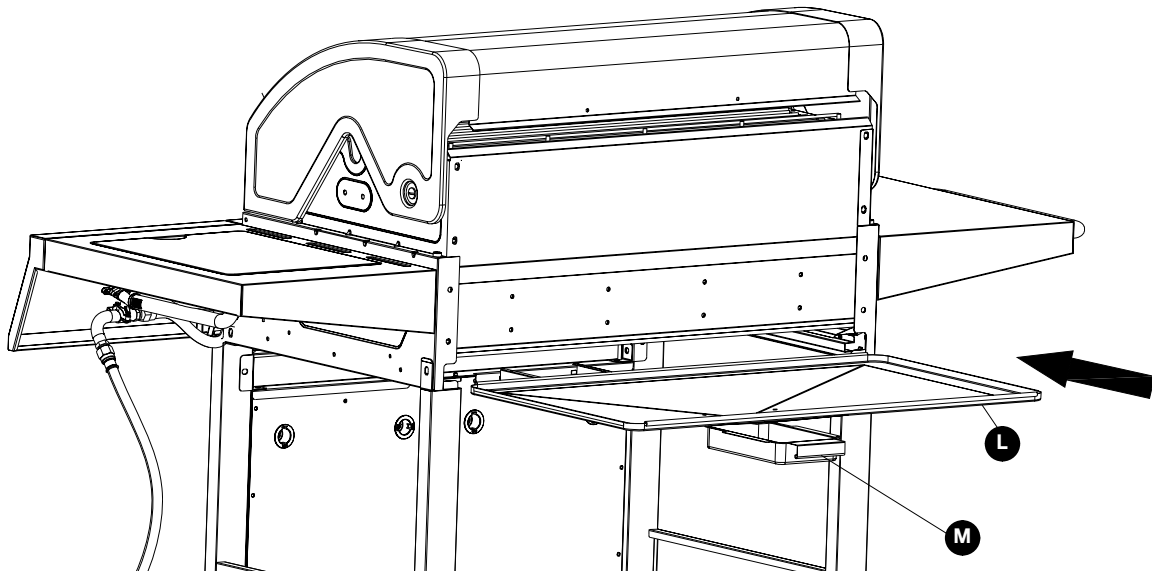
## Step 20

Place the cooking grill **F** and warming rack **E** on the grill assembly **C**.



## Step 21

Place the grease tray **L** and grease cup **M** at the bottom of the grill assembly.



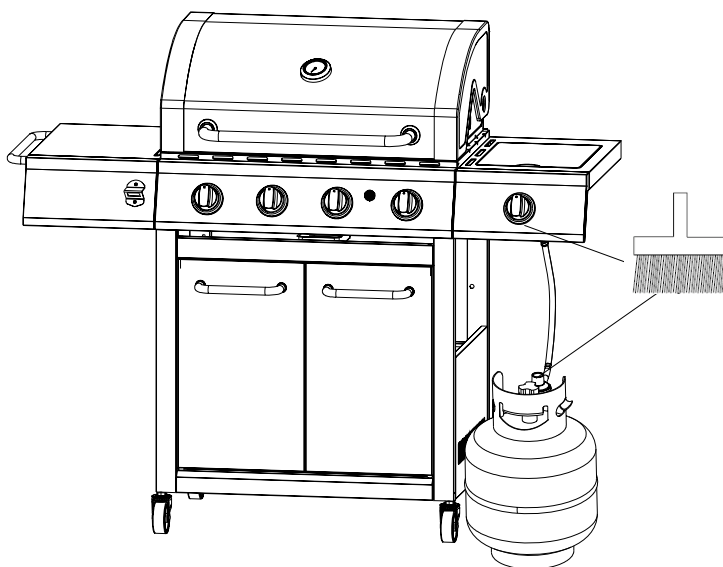
## Assembly complete

Your barbecue is ready to be used.

ALL JOINTS AND CONNECTIONS MUST NOW BE LEAK TESTED BEFORE USING THE BARBECUE.

Leak test annually, and whenever the gas bottle is removed or replaced.

Please refer to Leak Testing on page 3.



Always place the gas bottle at the side of the appliance. The gas bottle should be sited as far away from the appliance as possible without straining the hose. The hose length should not exceed 1.5m.

## TECHNICAL SPECIFICATION

<b>Model Number</b>	KS17400	
<b>Gas Category</b>	I3+(28-30/37)	
<b>Type of Gas</b>	Propane	Butane
<b>Gas Pressure</b>	37 mbar	28-30 mbar
<b>Pin Number</b>	0359BU1015/2575DM29972	
<b>Injector Size (Main Burner)</b>	0.89mm	
<b>Injector Size (Side Burner)</b>	0.94mm	
<b>Total Heat Input</b>	16.3 kW	
<b>4 Burner Heat Input</b>	12.8 kW	
<b>Side Burner Heat Input</b>	3.5 kW	
<b>Gas Consumption</b>	1164 g/h	
<b>Country of Destination</b>	GB and IE	

If you need help or have damaged or missing parts, please contact your local store.

Do not use this barbecue outside UK and Ireland.

HHGL Limited, MK9 1BA

HHGL (ROI) Limited, D02 X576



# Troubleshooting

Problem	Possible Cause	Solution
<b>Burner will not light using the ignition system</b>	LPG cylinder is empty	Replace with full cylinder
	Faulty regulator	Have regulator checked or replaced
	Obstructions in burner	Clean burner
	Obstructions in gas jets or gas hose	Clean jets and gas hose
	Electrode wire is loose or disconnected on electrode or ignition unit.	Reconnect wire
	Electrode or wire is damaged	Change electrode and wire
	Faulty push button ignitor	Change ignitor
<b>Burner will not light with a match</b>	LPG cylinder is empty	Replace with full cylinder
	Faulty regulator	Have regulator checked or replace
	Obstructions in burner	Clean burner
	Obstructions in gas jets or gas hose	Clean jets and gas hose
<b>Low flame or flashback (fire in burner tube - a hissing or roaring noise may be heard)</b>	LPG cylinder too small	Use larger cylinder.
	Obstructions in burner	Clean burner
	Obstructions in gas jets or gas hose	Clean jets and gas hose
	Windy conditions.	Use BBQ in a more sheltered position
<b>Gas valve knob difficult to turn</b>	Gas valve jammed	Replace gas valve

