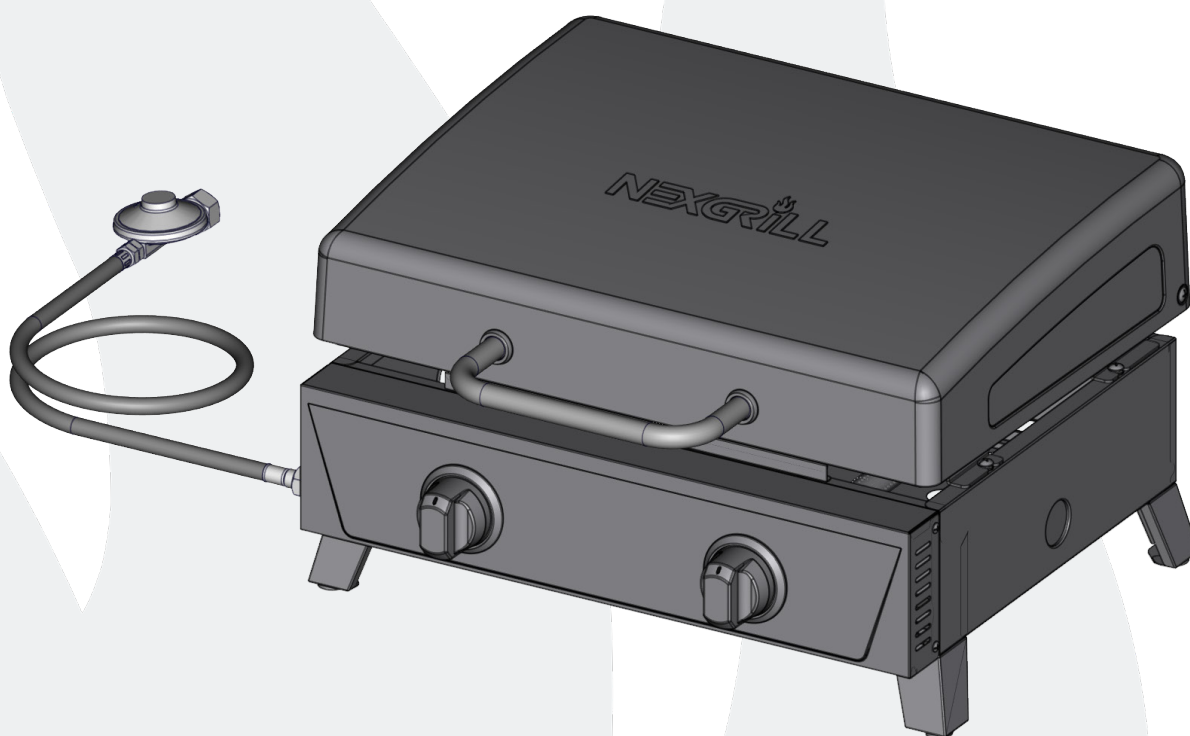


2-BURNER PORTABLE GAS GRIDDLE WITH HINGED LID



USE OUTDOORS ONLY. NOT FOR COMMERCIAL USE.

Model: 820-0096B

CE
2531DQ-0002
2531-25



- This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.
- Read the instructions before using the appliance.
- Follow all warnings and instructions before assembling and when using the appliance.
- Keep this manual for future reference.

Part Number: 19001162A0

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IMPORTANT SAFETY INFORMATION

DANGER: If you smell gas:

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

DANGER

- 1. Never operate this appliance unattended.
- 2. Never operate this appliance within 3.05 m (10 ft) of any structure, combustible material or other gas cylinder.
- 3. Never operate this appliance within 7.62 m (25 ft) of any flammable liquid.
- 4. This appliance is not intended for and should never be used as a heater.
- 5. If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or grease fire with water.

FAILURE TO FOLLOW THESE INSTRUCTIONS COULD RESULT IN FIRE, EXPLOSION OR BURN HAZARD, WHICH COULD CAUSE PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.

Read the following instructions carefully before attempting to assemble, operate or install the product. Failure to follow these instructions may result in serious bodily injury and/or property damage. If you have questions regarding the product, please call our customer service department at +49 5251 875 6174 (In Germany). Monday -Thursday 7:30 a.m. - 5:00 p.m., Friday 7:30 a.m. - 2:00 p.m., GMT+2. You can also reach us by email at ServiceDK@nexgrill.com (In Scandinavia), ServiceDE@nexgrill.de (In Germany) or ServiceFR@nexgrill.com (In France).

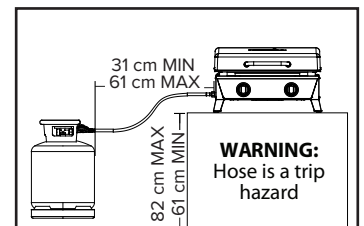
The liquefied petroleum gas (LPG) supply cylinder to be used must be constructed and marked in accordance with the specifications for LPG cylinders that adhere to national standards for the country of use.

IMPORTANT SAFETY INFORMATION



1. Tabletop grill is for outdoor use only. Grill should be operated in a well-ventilated space. Never operate in an enclosed space, garage or building. Your grill is not intended to be installed in or on recreational vehicles and/or boats.
2. Heated liquids remain at scalding temperatures long after the cooking process. Do not touch the cooking appliance until liquids have cooled to 46.12 °C (115 °F) or lower.
3. Do not install or use grill within 91.44 cm (36 in) of combustible materials from back and sides of grill. Grill shall not be located under overhead surfaces (closed carport, garage, porch, patio) that can catch fire.
4. Never attempt to attach this grill to the self-contained LPG system of a camper trailer or motor home.
5. It is the responsibility of the assembler/owner to assemble, install and maintain gas grill. Do not let children and pets operate or play near your tabletop grill. Failure to follow these instructions could result in serious personal injury and/or property damage.
6. Always open lid before lighting grill. When grill is not in use, close the LPG cylinder valve and disconnect.
7. Carefully follow instructions in this manual for proper assembly and leak-testing of your grill. Do not use grill until leak checked. If leak is detected at any time, it must be stopped and corrected before using grill further.
8. Appliance area should be kept clear and free from combustible materials, gasoline, bottled gas in any form and other flammable vapors and liquids. Do not obstruct flow of combustion and ventilation air.
9. Never try to light grill with lid closed. Buildup of gases is very dangerous and could cause an explosion.
10. Keep any electrical cord or fuel supply hose away from heated surfaces.
11. LPG is a flammable gas and improper handling may result in explosion and/or fire and serious accident or injury.
12. This appliance will be hot during and after use. Use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids.
13. Do not leave your grill unattended while in operation.
14. Do not use while under the influence of drugs or alcohol.
15. Do not store any spare LPG cylinder, full or empty, under or near your grill.
16. Appliance is not intended for commercial use or rental.
17. The cylinder must be turned off and disconnected when the appliance is not in use.
18. Do not modify the appliance. Any parts sealed by the manufacturer shall not be altered by the user.
19. Warning: accessible parts may be very hot. Keep away from children.
20. Changing the gas cylinder shall be carried out away from any source of ignition.
21. Turn off the gas supply at the gas cylinder after use. Failure to follow these instructions could result in fire, explosion or burn hazard which could cause property damage, personal injury or death.
22. Do not move the appliance during use.

- Operate the grill only on a tabletop, no higher than 82 cm and no lower than 61 cm.
- Place the LPG cylinder on the ground adjacent to the tabletop and with a minimum clearance of 31 cm and no further than 61 cm from the grill.
- Failure to follow these instructions could cause the LPG cylinder to overheat and vent gas, which could ignite, causing serious personal injuries or property damage and/or a tripping hazard over the gas hose or LPG cylinder, pulling the grill off the tabletop, causing serious personal injuries or property damage.



OUTDOOR GRILL SAFETY

THE FUEL SYSTEM: Gas grills are used safely by millions of people when following simple safety precautions.

The items in the fuel system are designed for operation with this grill. They must not be replaced with any other brand. (See parts list for replacement items.)

GAS BURNER: The gas burner is constructed of stainless steel and should not require maintenance other than inspection for insects/nests inside the air intake slots.

LPG REGULATOR CAUTION: The gas pressure regulator provided with this appliance must be used. This regulator is equipped with the required orifice and is set for the required outlet pressure for this appliance. This combination of orifice size and pressure regulation specifications provides the intended cooking performance. Substitution of regulator for any other device is dangerous and could result in serious injury.

FUEL SUPPLY HOSE: Keep the fuel hose away from any heated surface(s).

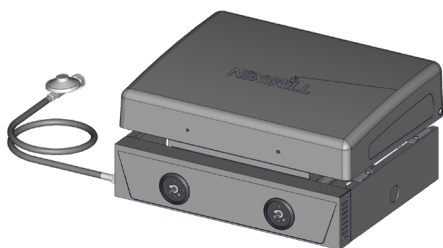
LIQUEFIED PETROLEUM GAS (LPG) FUEL WARNING:

LPG is a flammable gas. Improper handling may result in an explosion and/or fire and serious accident or injury. Your grill is designed to operate with LPG only and is equipped with the proper orifice for LPG, according to the appropriate gas category.

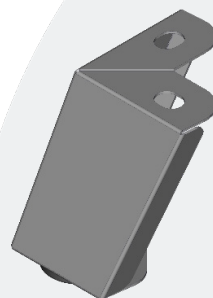
CAUTION: Do not connect this grill with any gas supply other than LPG. LPG gas is heavier than air and settles in lower areas. Make certain adequate ventilation is available when using your grill. The gas cylinder must only be stored outside in a well-ventilated area out of the reach of children when the grill is not in use.

PARTS LIST

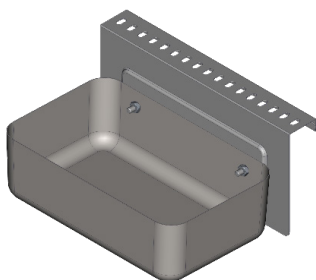
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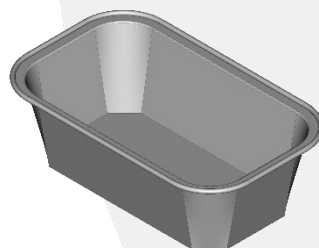
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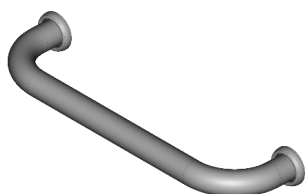
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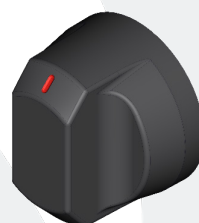
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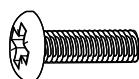
E



Fx2



Gx9





PREPARATION

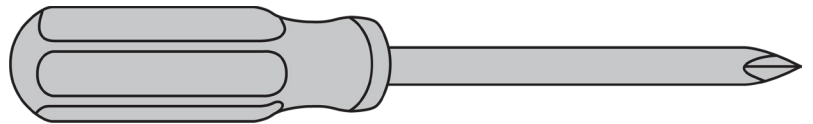
Before beginning assembly, installation or operation of product, make sure all parts are present and undamaged. Compare parts with package contents list and diagram above. If any part is missing or damaged, do not attempt to assemble, install or operate the product. Contact customer service for replacement parts. **READ ALL SAFETY WARNINGS, ASSEMBLY AND INSTALLATION INSTRUCTIONS CAREFULLY BEFORE ATTEMPTING TO ASSEMBLE.**

ASSEMBLY INSTRUCTIONS



QUESTIONS, PROBLEMS, MISSING PARTS? Before returning to your retailer, call our Customer Service Department at +49 5251 875 6174 (In Germany). Monday -Thursday 7:30 a.m. - 5:00 p.m., Friday 7:30 a.m. - 2:00 p.m., GMT+2. You can also reach us by email at ServiceDK@nexgrill.com (In Scandinavia), ServiceDE@nexgrill.de (In Germany) or ServiceFR@nexgrill.com (In France).

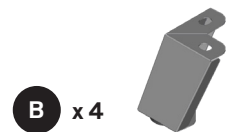
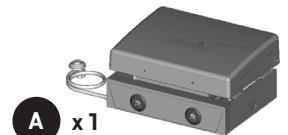
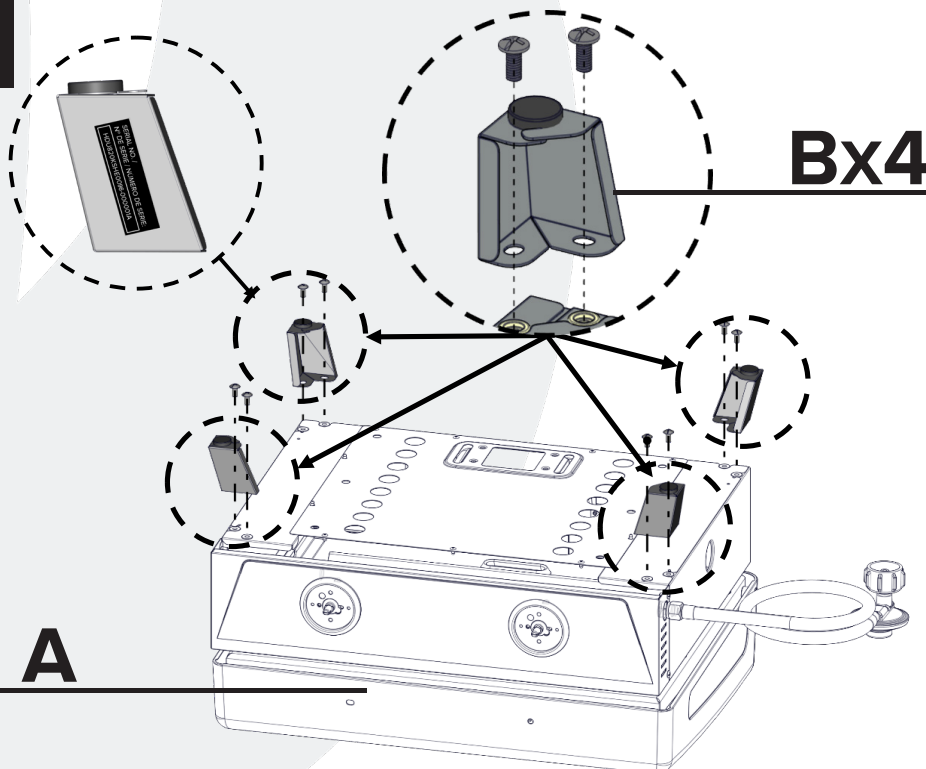
TOOLS NEEDED (NOT INCLUDED)



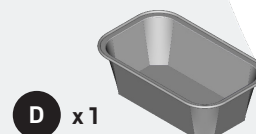
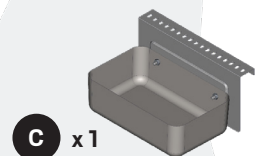
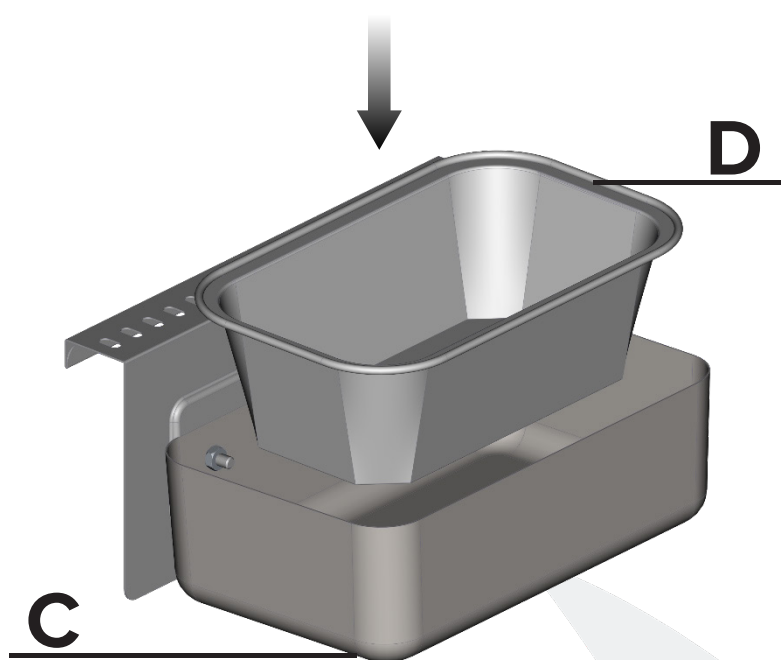
Phillips head screwdriver

ASSEMBLY STEPS

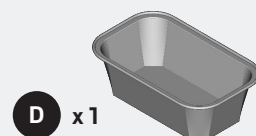
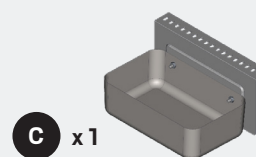
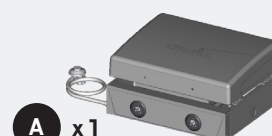
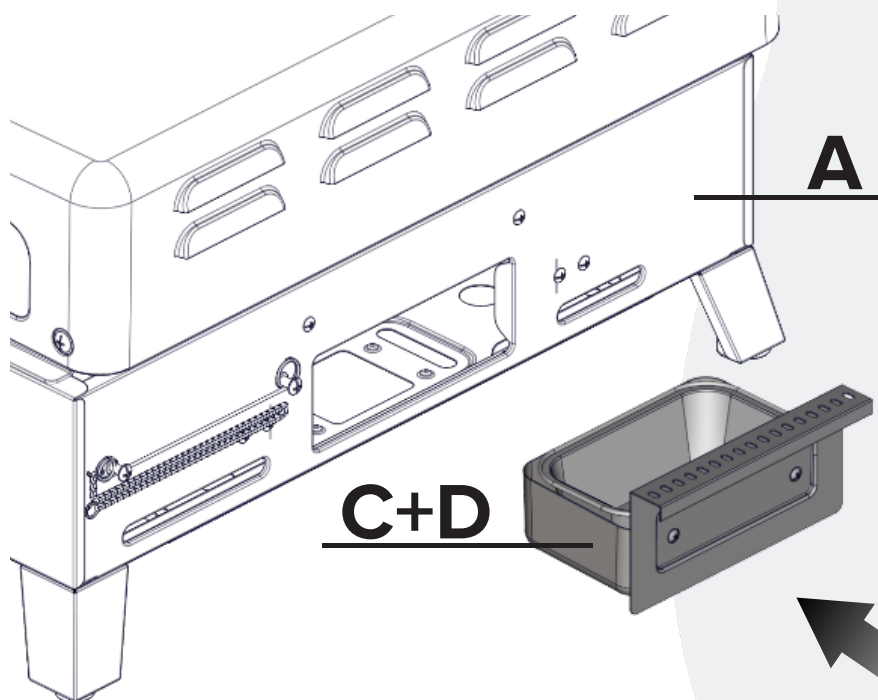
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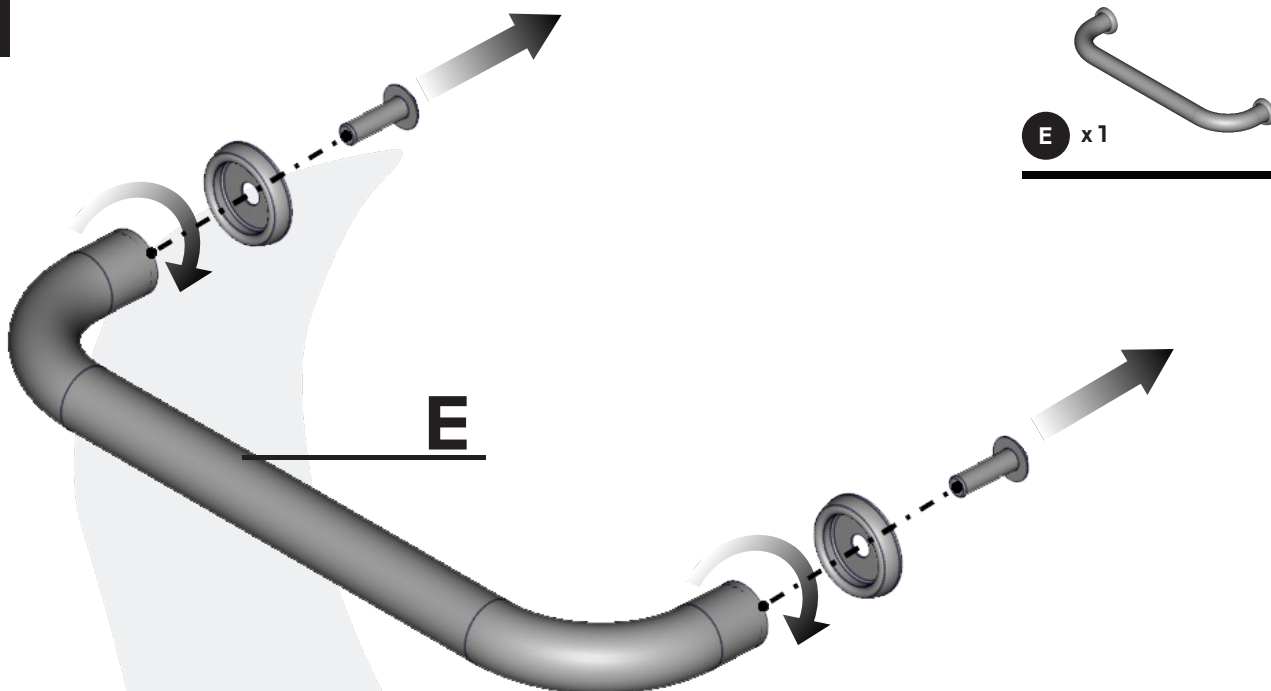
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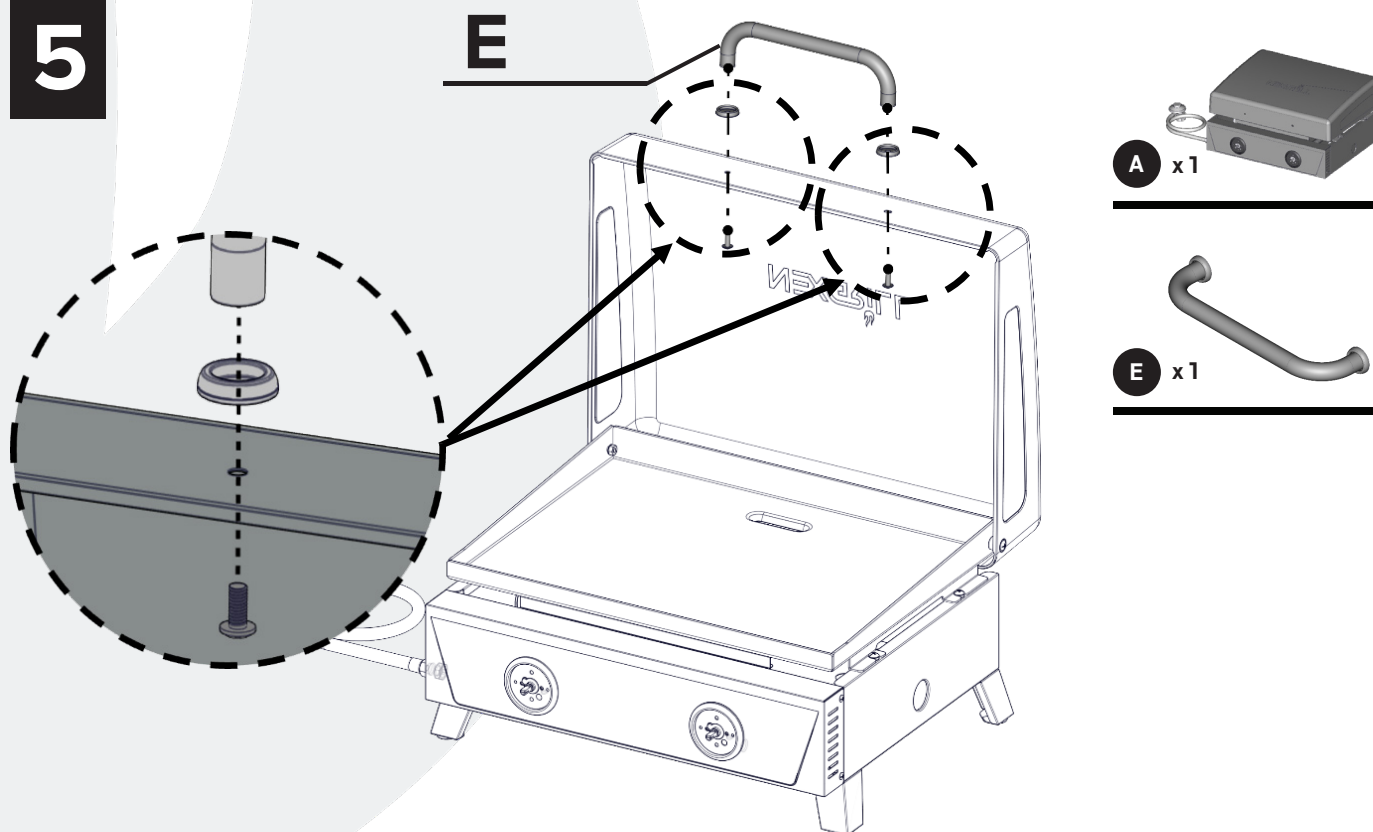
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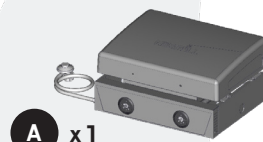
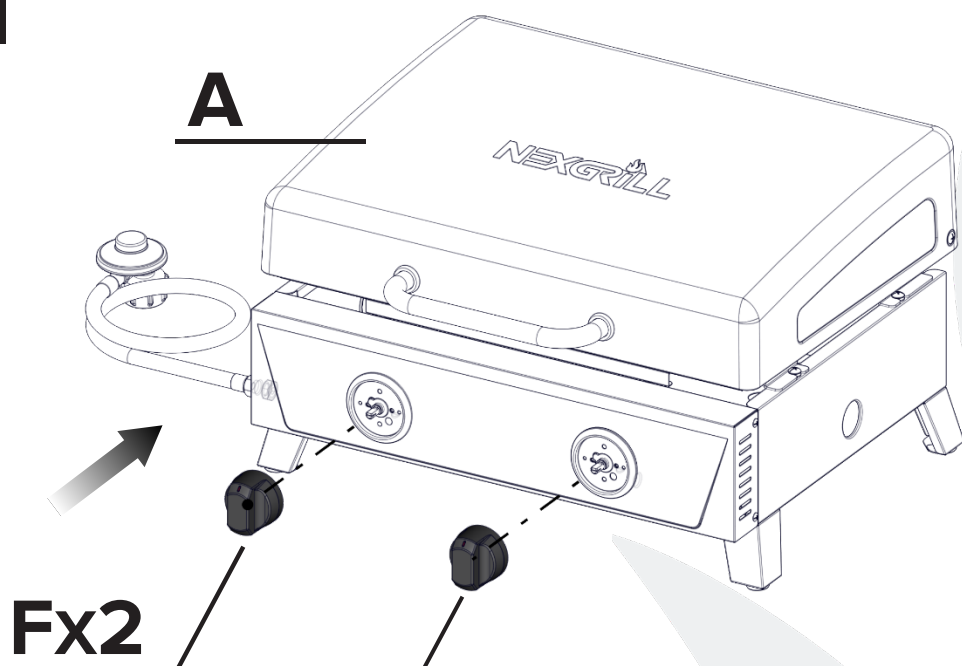
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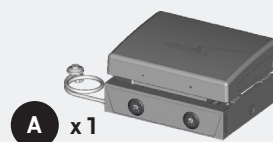
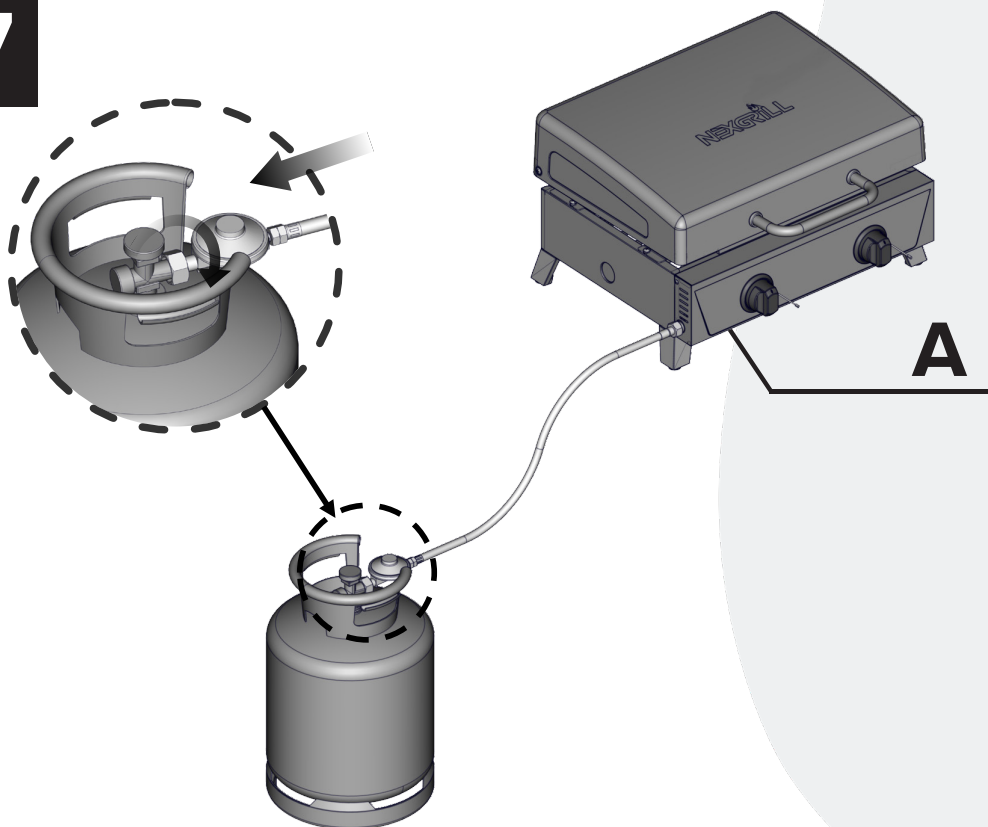
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6



7



EUROPEAN GAS PRESSURES AND SPECIFICATIONS

Manufacturer	Global Leisure Group Deutschland GmbH Karl-Schurz Strass 25, 33100 Paderborn, Deutschland				
Model	820-0096B				
Appliance category	I _{3+(28-30/37)}		I _{3B/P(30)}	I _{3B/P(37)}	I _{3B/P(50)}
Type of gas	Butane	Propane	Butane, Propane or their mixture		
Gas pressure (mbar)	28-30	37	28-30	37	50
Main Burner Injector size (Ø mm)	0.85		0.85	0.81	0.76
Nominal heat input (Hs) (kW)	Total: 5.86				
Gas consumption (g/h) (total)	Butane - Total: 426				
	Propane - Total: 419				

NOTE

Use 30 mbar regulator and its corresponding injector size for butane/propane under the category I_{3B/P(30)}.

Use 30 mbar regulator and its corresponding injector size for butane under the category I_{3+(28-30/37)}.

Use 37 mbar regulator and its corresponding injector size for propane under the category I_{3+(28-30/37)}.

Use 50 mbar regulator and its corresponding injector size for butane/propane under the category I_{3B/P(50)}.

Marking on the injectors indicate the injector sizes. For example, "0.72" means the injector size is 0.72 mm.

Country	Gas Type	Pressure
BE, CH, CY, CZ, ES, FR, GB, GR, IE, IT, LT, LU, LV, PT, SI, SK, TR	I ₃₊	28-30/37 mbar
BE, BG, CY, CZ, DK, EE, FI, FR, GB, HR, HU, IS, IT, LT, LU, LV, MT, NL, NO, RO, SE, SI, SK	I _{3B/P}	28-30 mbar
PL	I _{3B/P}	37 mbar
AT, CH, DE, SK	I _{3B/P}	50 mbar

*Country codes are in accordance with EN ISO 3166-1:2006.

CONNECTION INSTRUCTIONS

GAS HOOK-UP

Only the pressure regulator and hose assembly supplied with the grill should be used. Make sure the hose is not subjected to twisting. Any replacement pressure regulator and hose assembly should comply with EN 16129:2013 and the national regulation. The flexible hose used, with a length not exceeding 1.50 m (59 in), should comply with EN 16436-1:2014. This grill is configured for liquefied petroleum gas. Do not use a natural gas supply.

Periodic routine inspection of the regulator hose assembly should be performed at least once per year to discover potential wear, deterioration, or damage that could allow gas to leak. We recommend replacement of the regulator hose assembly every five (5) years, or sooner if wear, deterioration, or damage is discovered.

Total gas consumption (per hour) with all burners set on "HIGH":

EACH BURNER 2.93 kW

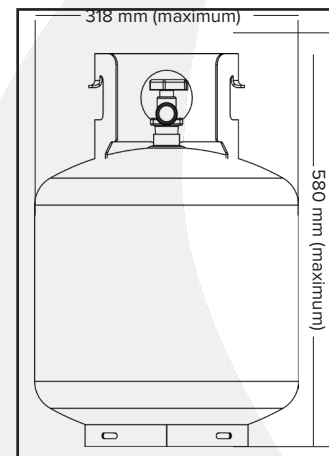
TOTAL 5.86 kW

LIQUEFIED PETROLEUM GAS CYLINDER REQUIREMENTS

Only use cylinders with a minimum capacity of 5 kg (11 lb) and a maximum capacity of 15 kg (33 lb). A cylinder of approximately 318 mm (12.5 in) in diameter by 580 mm (22.8 in) in height shall be the maximum size LPG cylinder which can be used.

A dented or rusty LPG cylinder may be hazardous and should be checked by your supplier. Never use a cylinder with a damaged valve. The LPG supply cylinder to be used must be constructed and marked in accordance with the specifications for LPG cylinders that adhere to national regulations for the country of use. The gas cylinder must have a shut-off valve terminating at the valve outlet. Storage of an outdoor cooking gas appliance indoors is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance. The cylinder system must be arranged for vapor withdrawal. The cylinder must include a collar to protect the cylinder valve. The LPG cylinder must be fitted with an overfill protection device (OPD).

If fitted, remove the plastic valve cover from the LPG cylinder. Make sure the grill's gas hose does not contact the grease pan or grill firebox when the LPG cylinder is positioned.



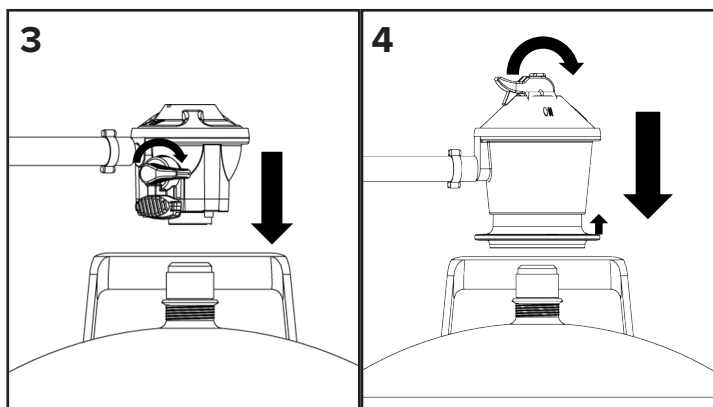
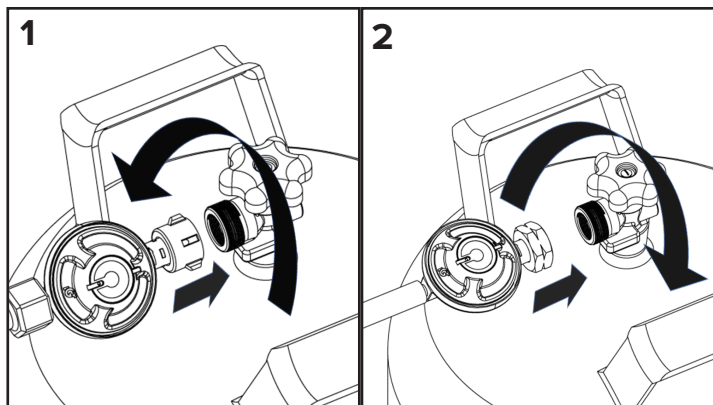
LPG CYLINDER

CONNECTING THE LIQUEFIED PETROLEUM GAS CYLINDER



WARNING:

NEVER ATTEMPT TO USE DAMAGED OR OBSTRUCTED EQUIPMENT. SEE YOUR LOCAL LIQUEFIED PETROLEUM GAS DEALER FOR REPAIR.



Fully close the cylinder valve on the LPG cylinder and make sure the burner valves are in the "OFF" (○) position prior to connecting the regulator.

Inspect the valve connections, burner ports, and the regulator assembly.

There are different types of regulators. Some connect by pushing ON and disconnect by pulling OFF, while others use a nut with either a left-hand or right-hand thread to attach to the cylinder valve. Identify your regulator type and follow the connection instructions for it.

Connect by Turning Clockwise (1)

Screw regulator onto cylinder by turning the connecting nut clockwise.

Connect by Turning Anti-Clockwise (2)

Screw regulator onto cylinder by turning the connecting nut anti-clockwise.

Connect by Turning Lever/Snapping into Position (3)

Turn regulator lever clockwise to the OFF position. Push regulator down on cylinder valve until you hear the audible 'click'. Check that the regulator is fully locked and in place by gently pulling upwards. If regulator disengages, repeat procedure.

Connect by Sliding Collar (4)

Make sure regulator lever is in the off position. Slide the retaining ring of the regulator up. Push the regulator down onto the cylinder valve and maintain downward pressure on the regulator. Slide retaining ring down to lock regulator onto cylinder valve. Check that the regulator is secured. If the regulator disengages, repeat procedure.

Note: If your grill is not equipped with a hose and regulator assembly, please refer to the "European Gas Pressures and Specifications" table to clarify the regulator gas pressure and orifice size required.

REPLACING THE LIQUEFIED PETROLEUM GAS CYLINDER

Turn the grill burner knobs clockwise to "OFF" (○) and make sure the grill is cool.

Turn the gas supply off at source and disconnect regulator from cylinder. Refer to "TURNING OFF YOUR GRILL AND DISCONNECTING REGULATOR" section of manual for detailed disconnecting the regulator instructions.

Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of gas.

**WARNING:**

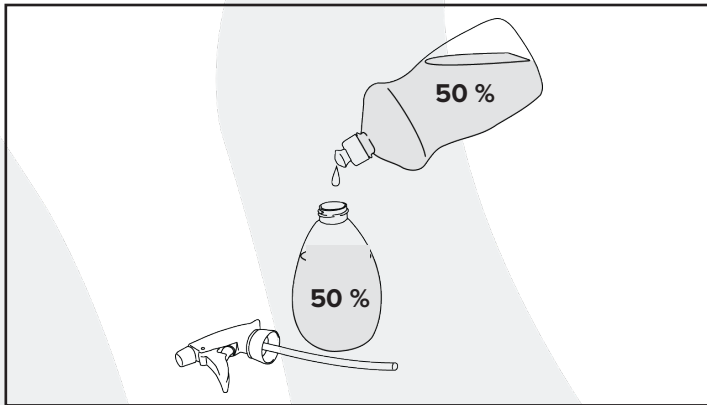
CHECK ALL GAS SUPPLY FITTINGS FOR LEAKS BEFORE EACH USE. DO NOT USE THE GRILL UNTIL ALL CONNECTIONS HAVE BEEN CHECKED AND DO NOT LEAK. DO NOT SMOKE WHILE LEAK-TESTING. NEVER LEAK-TEST WITH AN OPEN FLAME.

GENERAL

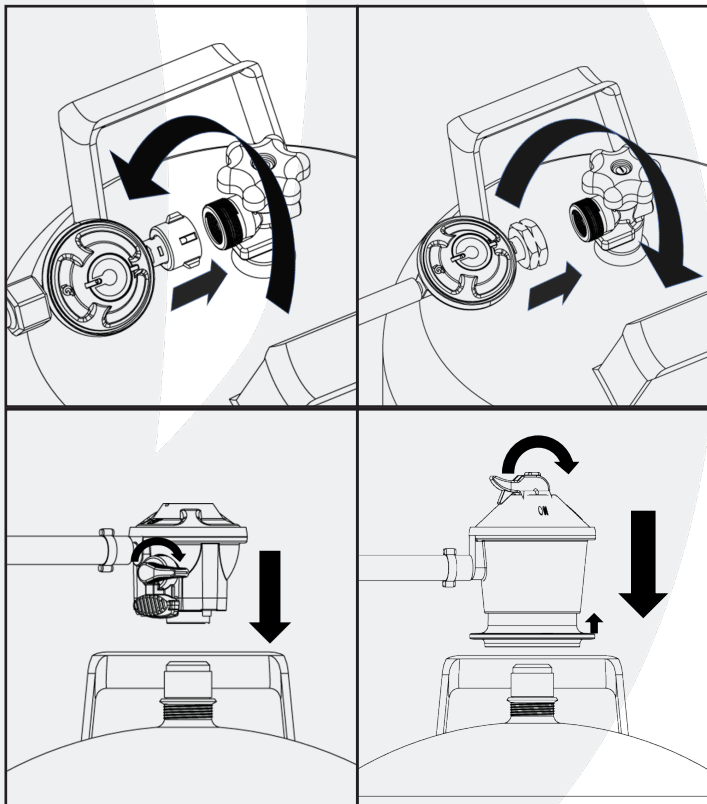
Although gas connections on the grill are leak-tested prior to shipment, a complete leak test must be performed at the installation site. Before each use, check all gas connections for leaks using the procedures listed below. If the smell of gas is detected at any time, turn off gas supply and immediately check the entire system for leaks.

BEFORE TESTING

Make sure all packing materials have been removed from the grill, including the burner tie-down straps.

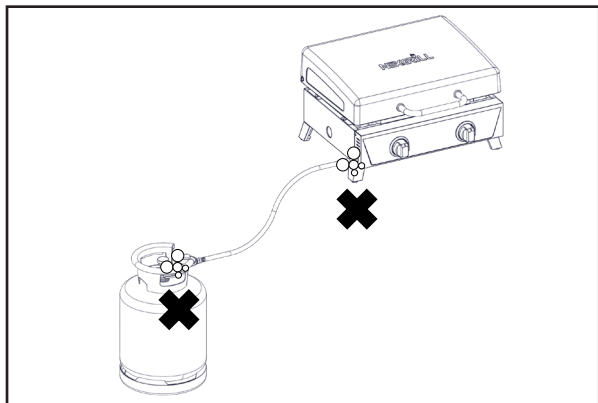
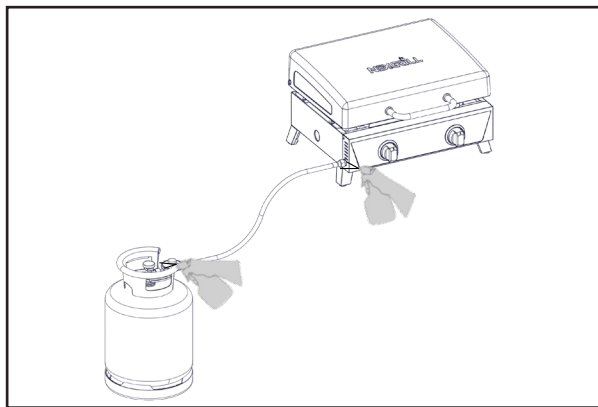
**STEP 1****CREATE THE SOAPY WATER**

Prepare a solution of equal parts water and ammonia-free dish detergent. Apply the solution using a spray bottle or a brush for even coverage.

**STEP 2****CONNECTING THE REGULATOR TO THE LPG CYLINDER**

There are different types of regulators. Identify your regulator type and follow the connection instructions for it. Refer to "CONNECTING THE LIQUEFIED PETROLEUM GAS CYLINDER" section of manual for detailed instructions.

LEAK TEST



STEP 3

TO TEST

1. Make sure the burner valves are in the "OFF" (●) position.
2. Identify your regulator type. Turn the gas supply on at source by following the instructions specific to that regulator.

Screw-on regulator

Turn the valve handwheel, located at the cylinder, anti-clockwise.

Clip-on regulator

Move the regulator lever to the ON position.

3. Apply the soap solution to all gas fittings. Soap bubbles will appear where a leak is present.
4. If a leak is present, immediately turn the LPG cylinder valve to the CLOSED position and tighten leaky fittings.
5. Turn the LPG cylinder valve back to the OPEN position and recheck.
6. Should the gas continue to leak from any of the fittings, turn the LPG cylinder valve to the CLOSED position and contact our Customer Service Department at: +45 62 20 26 23 (In Scandinavia) or +49 5251 875 6174 (DE). Monday -Thursday 7:30 a.m. - 5:00 p.m., Friday 7:30 a.m. - 2:00 p.m., GMT+2. You can also reach us by email at ServiceDK@nexgrill.com (DK), ServiceDE@nexgrill.de (DE), or ServiceFR@nexgrill.com (FR).
7. If there is evidence of excessive abrasion or wear, or the hose is cut, it must be replaced prior to the outdoor cooking gas appliance being put into operation.



WARNING:

DO NOT STORE GRILL INDOORS UNLESS THE CYLINDER IS DISCONNECTED. DO NOT STORE CYLINDER IN A BUILDING, GARAGE, OR ANY OTHER ENCLOSED AREA, AND KEEP OUT OF REACH OF CHILDREN AT ALL TIMES.

INSTALLER FINAL CHECK

Maintain specified clearance of 92 cm from combustible materials and construction.

1. All internal packaging has been removed.
2. The hose and regulator are properly connected to the LPG cylinder.
3. The unit has been tested and is free of leaks.
4. The gas supply shutoff valve has been located.



WARNING:

1. **DO NOT STORE SPARE LPG CYLINDERS UNDER OR NEAR THIS APPLIANCE.**
2. **NEVER FILL THE CYLINDER BEYOND 80 PERCENT CAPACITY.**
3. **IF THE INFORMATION IN ITEMS 1 AND 2 IS NOT FOLLOWED EXACTLY, A FIRE CAUSING DEATH OR SERIOUS INJURY MAY OCCUR.**

OPERATING INSTRUCTIONS

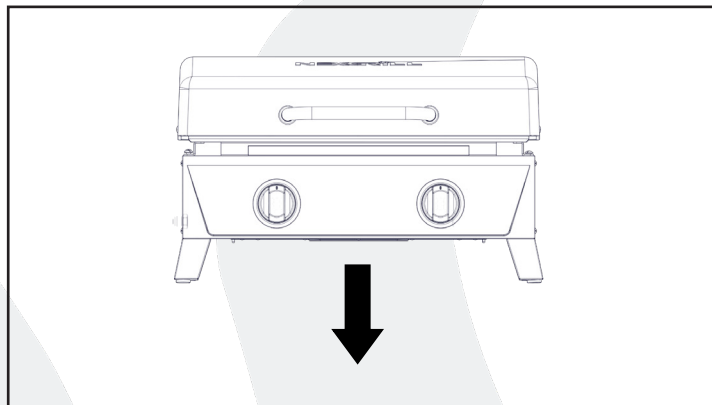


THIS COOKING APPLIANCE IS FOR OUTDOOR USE ONLY AND SHALL NOT BE USED IN A BUILDING, GARAGE OR ANY OTHER ENCLOSED AREA.

PREPARING TO LIGHT YOUR GRILL

STEP 1

FIND A LEVEL SURFACE ON WHICH TO PLACE THE GRILL.



MOVING INSTRUCTIONS

Caution: Never move the grill with burners lit or the grill is still hot.

Make sure control knob is in the “OFF” (O) position. Disconnect the LPG cylinder from the regulator.

Remove the regulator from the LPG cylinder. Be sure the grill has completely cooled for at least 30 minutes.

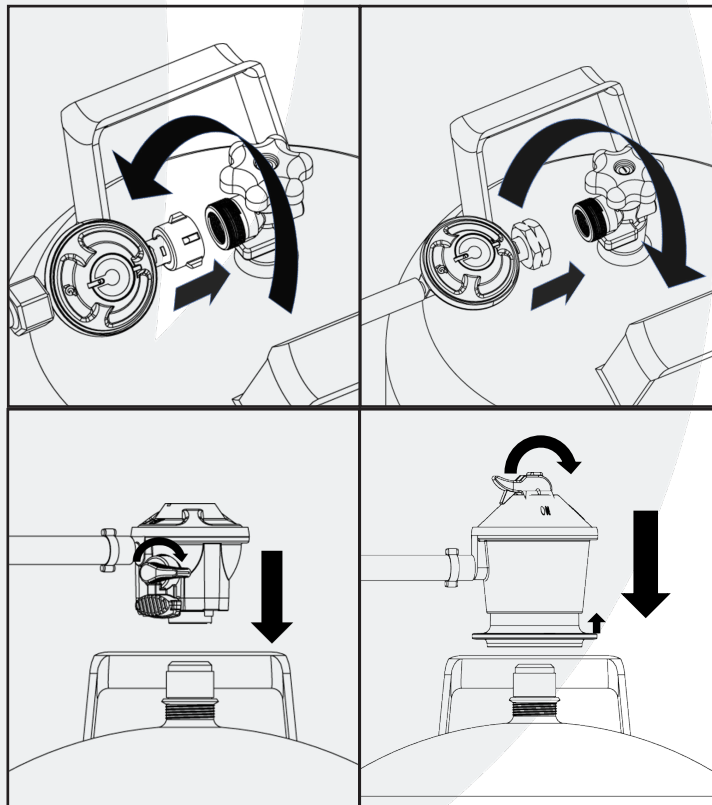
Close the lid. Use the legs or firebox to carry the grill.

NOTE: It is best to leave the grease tray in place attached to the bottom of the grill; some grease may continue to drip from drain hole during transport.

STEP 2

CONNECT TO LPG CYLINDER.

There are different types of regulators. Identify your regulator type and follow the connection instructions for it.

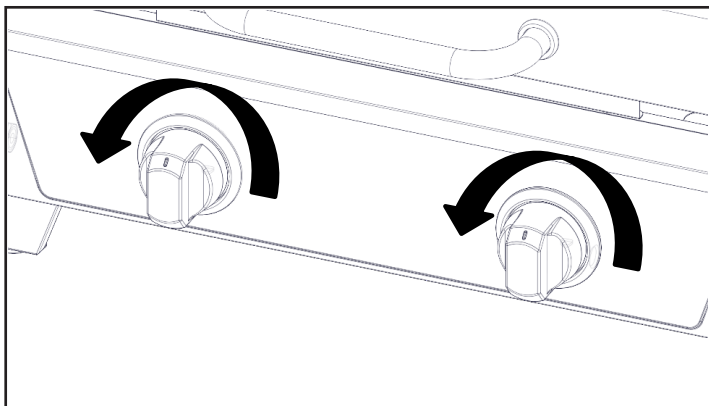


LIGHTING YOUR GRILL



IMPORTANT - FIRST TIME USE:

It is important that the grill be lit and allowed to heat up for at least 10 minutes before any food is placed on the cooking grid. It is normal for some smoke to appear during the initial operation of the grill. After initial heating, the grill is ready for use. A cooking spray may be used on the cooking grids to allow easier clean up.

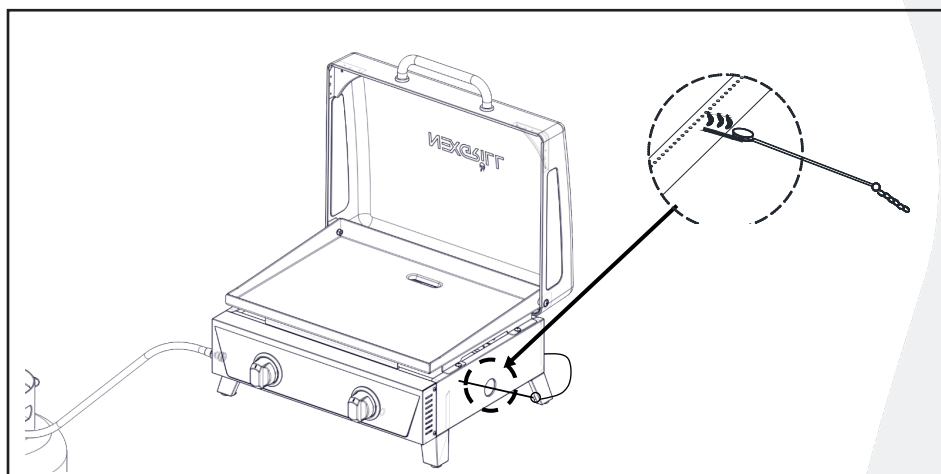


STEP 3

OPEN THE LID AND TURN KNOB TO IGNITE.



If ignition does not occur within 3-5 seconds, turn the control knob "OFF" (○). Wait 5 minutes before attempting to re-light the grill. If the grill fails to ignite after the second attempt, call our Customer Service Department at: +49 5251 875 6174 (In Germany). Monday -Thursday 7:30 a.m. - 5:00 p.m., Friday 7:30 a.m. - 2:00 p.m., GMT+2. You can also reach us by email at ServiceDK@nexgrill.com (In Scandinavia), ServiceDE@nexgrill.de (In Germany), or ServiceFR@nexgrill.com (In France). With burner lit, gently close the lid and allow the grill to warm up for 5-10 minutes prior to use.



If the knob won't spark, insert a match into the lighting rod. Ignite the match and insert through the side of the grill.

USING YOUR GRILL

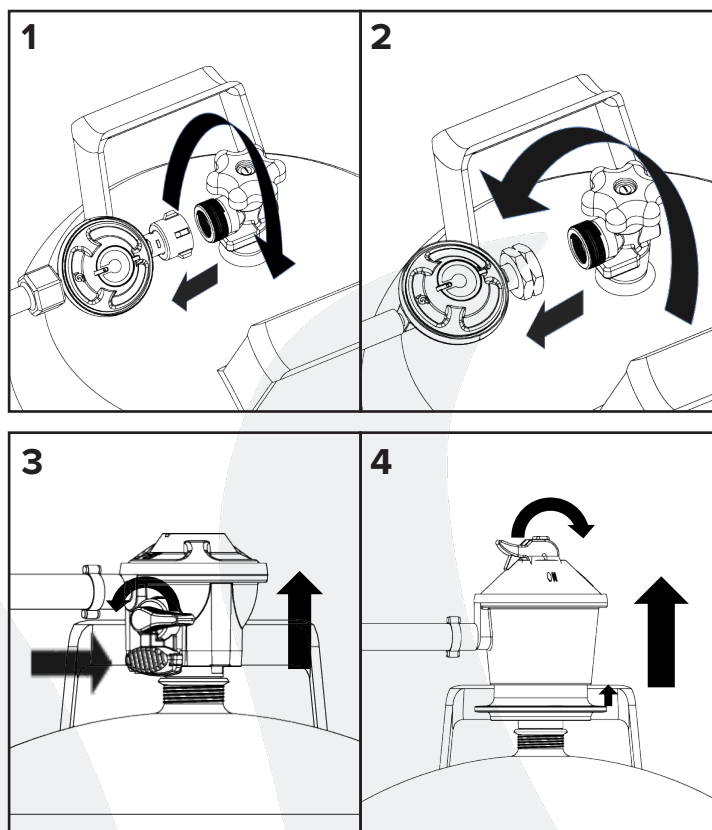


1. Allow the grill to warm up with the lid closed for 5 minutes prior to cooking.
2. You may cook on the grill in any weather. If the ambient temperature is extremely cold or hot, the cooking times will be slightly increased or decreased. Keep the grill out of excessive winds when operating.
3. The cooking times listed below are only suggestions. Cooking times vary depending on thickness of meats and the desired degree of preparation.



Steak – (T-Bone), thick cut, medium doneness: grill 10 minutes on each side on MED setting.
Chicken – (Quarters): grill 30 minutes per side on MED setting. Check for doneness.
Pork – (Ribs/chops): grill 10-20 minutes per side on MED setting. Check for doneness.
Fish – grill 20-30 minutes on LOW setting.
Turkey – (Breast): grill 10 minutes per 0.5 kg or per pound or until internal temperature reaches 170 °F (76 °C) on MED setting.

TURNING OFF YOUR GRILL AND DISCONNECTING REGULATOR



There are various types of regulators. Determine the specific type of regulator you are using and follow the corresponding instructions for proper disconnection.

1. Turn knob to “OFF” (O) position.
2. Turn the gas supply off at source and disconnect regulator from cylinder by following the instructions specific to your regulator.

(1) Disconnect by Turning Anti-Clockwise

Turn the valve handwheel, located at the cylinder, clockwise. Unscrew regulator from cylinder by turning the connecting nut anti-clockwise.

(2) Disconnect by Turning Clockwise

Turn the valve handwheel, located at the cylinder, clockwise. Unscrew regulator from cylinder by turning the connecting nut clockwise.

(3) Disconnect by Turning Lever/Snapping into Position

Move the regulator lever to the OFF position. Push in on regulator lever until it releases from cylinder.

(4) Disconnect by Sliding Collar

Move the regulator lever to the OFF position. Pull up on the retaining ring to disengage regulator from cylinder valve. Lift regulator away from the cylinder valve.

3. Allow the grill body to cool at least 30 minutes before attempting to move or transport.

CAUTION: Do not attempt to re-light the grill without following all the lighting instructions.

CARE AND MAINTENANCE

THERE IS VERY LITTLE CARE AND MAINTENANCE NEEDED.

The tabletop grill is designed and made of materials that will last many years with normal use. Following these instructions will improve the longevity of the grill and quality of cooking. To ensure safe operation of your grill, the area of cooking should always be kept free of combustible materials of any type, such as gasoline or other flammable vapors or liquids.

OUTSIDE GRILL PARTS: This grill can be cleaned easily with warm soapy water.

COOKING GRIDDLE AND GREASE CUP: The cooking griddle should be scrubbed with a grill brush immediately after cooking, while the grill is still warm. The grease cup can be cleaned easily with warm soapy water.

CAUTION: The grease cup must be kept clean and free of heavy buildup for the grill to perform properly and to eliminate flare-ups.

SPIDER WEB INSPECTION



NATURAL HAZARD • SPIDERS AND OTHER INSECTS

FACT: Sometimes spiders and other small insects climb into the burner tube. 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, causing an unsafe situation. Clean burner prior to use after storing, at the beginning of grilling season or after a period of one month not being used.

WHEN TO LOOK FOR SPIDERS

You should inspect the burners at least twice a year or immediately after any of the following conditions occur:

1. Gas can be smelled in conjunction with burner flames appearing yellow.
2. The grill does not reach temperature.
3. The grill heats unevenly.
4. The burners make popping noises.

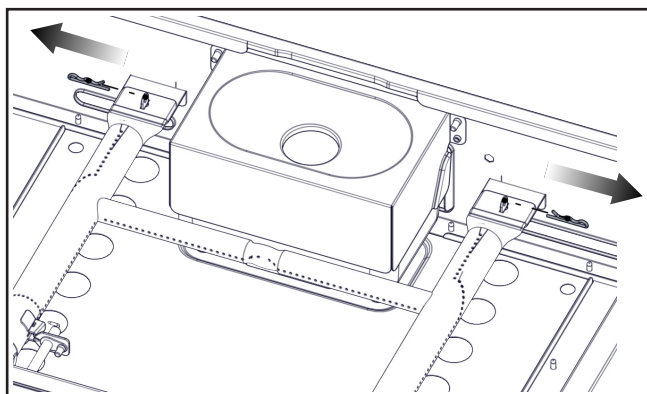
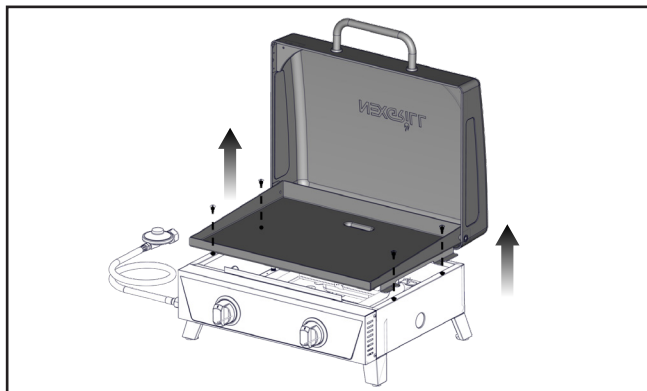
MAINTENANCE AND CLEANING



WARNING:

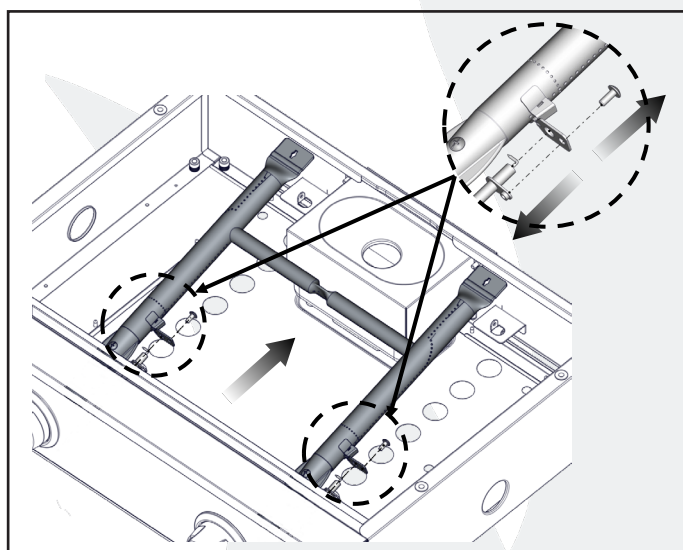
IF YOU WISH TO REPLACE MAIN BURNER, WE STRONGLY RECOMMEND THAT YOU HIRE A PROFESSIONALLY TRAINED TECHNICIAN TO REPLACE IT. PLEASE UNDERSTAND THAT WE WILL NOT BE RESPONSIBLE FOR ANY LIABILITY, PERSONAL INJURY, OR PROPERTY DAMAGE RESULTING FROM AN IMPROPERLY ASSEMBLED BURNER.

REMOVING BURNERS FOR CLEANING



To remove the burners for cleaning:

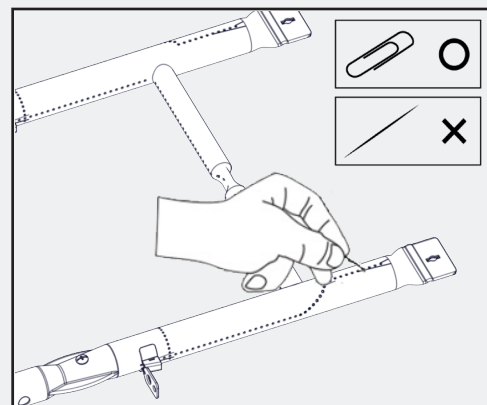
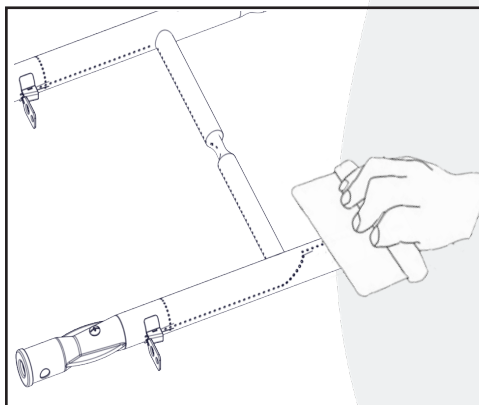
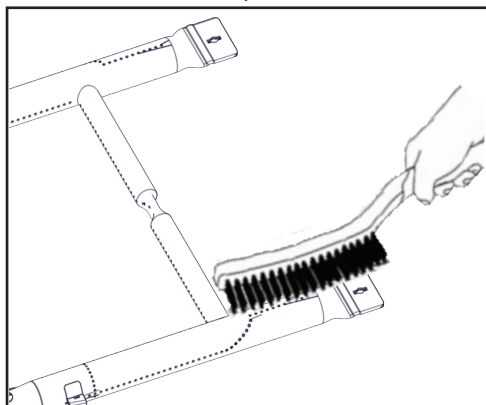
1. Remove the cooking griddle.
2. Remove the main burner "R" pin on the back wall of fire box by using needle nose pliers.
3. Use a flathead screwdriver to remove the burner pin cover.
4. Remove the burner on the front wall of fire box, as shown below.



CLEANING

TO CLEAN THE GRILL BURNERS:

1. Clean the exterior of the burner with a wire brush. Use a metal scraper for stubborn stains or debris.
2. Clear clogged ports with a straightened paper clip. Never use a wooden toothpick as it may break off and clog the port.
3. Check and clean burners / venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath, and behind the main control panel.



TO CLEAN FIREBOX:

Use warm soapy water to clean this area. Do not allow grease to build up.

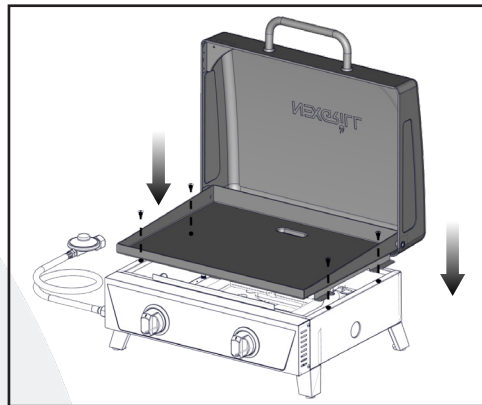
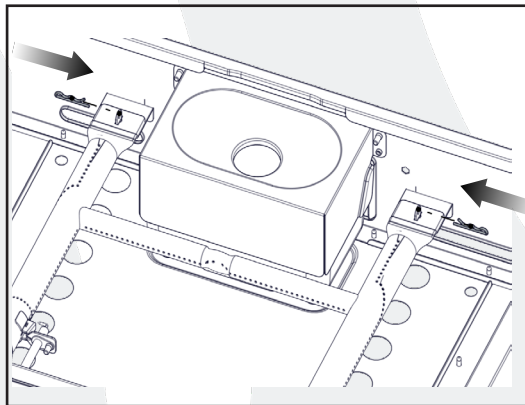
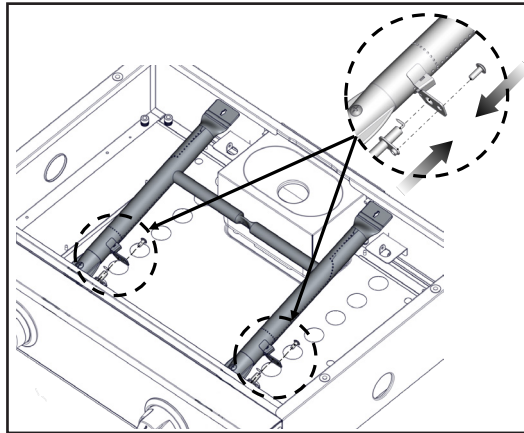
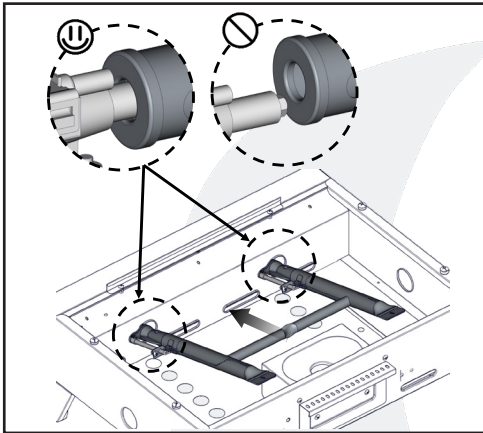
TO CLEAN DRAIN HOLE:

The drain hole must be kept clear of grease and food particles to allow drippings to drain properly into the grease cup. This must be done to maintain proper operation of your grill.

ASSEMBLING THE BURNERS AFTER CLEANING

To assemble the burners after cleaning:

1. Insert the burner onto the orifice.
2. Use a flathead screwdriver to secure the burner pin cover on the burner. Make sure the burner hole aims at orifice.
3. Secure the main burner on the back wall of fire box with "R" Pin.
4. Install the cooking griddle.



STORAGE AND TRANSPORTATION



This grill, like all equipment, will look better and last longer if kept out of the weather when not in use. Store the grill out of direct sunlight and indoors whenever possible and when storing for an extended period of time. The grill should not be exposed to harsh weather conditions such as heavy rain, strong winds, or snow. A cover is included to protect the grill when not in use.



CAUTION: Do not store LPG cylinders in enclosed areas.

When using a cover or moving the grill, always wait until the grill has cooled for at least 30 minutes.

- Do not obstruct the flow of combustion and ventilation air.
- A clogged tube can lead to a fire beneath the appliance.
- Let the appliance cool down before putting the cover on.



This appliance must be kept away from flammable materials, gasoline and other flammable vapors and liquids during use. Make sure all openings into the grill body are free of blockages or debris and there are no objects or materials blocking the flow of combustion or ventilation. Make sure the legs are in the up position when using the grill. Check burner air inlet openings (behind the inlet guard on the right end of the grill body) for insect nests or blockages. Make sure the slots in the burner tube are clear.

When the grill is not in use, turn the control knobs to the "OFF" (O) position. Close the LPG cylinder valve and detach regulator. If stored indoors, detach and leave the LPG cylinder outdoors. LPG cylinders must be stored out of reach of children.

WARRANTY STATEMENT

Nexgrill warrants to the original consumer-purchaser only that this product (Model #820-0096B) shall be free from defects in workmanship and materials after correct assembly and under normal and reasonable home use for the periods indicated below beginning on the date of purchase. The manufacturer reserves the right to require photographic evidence of damage, or the return of defective parts, postage and or freight pre-paid by the consumer, for review and examination.

MAIN BURNERS: 5 year LIMITED warranty against perforation.

FLAME TAMERS: 3 year LIMITED warranty; does not cover dropping, chipping, scratching, or surface damage.

ALL OTHER PARTS: 1 year LIMITED warranty (Includes, but is not limited to, valves, frame, housing, control panel, igniter, regulator, hoses)

*Does not cover chipping, scratching, cracking surface corrosion, scratches or rust.

Upon consumer supplying proof of purchase as provided herein, Manufacturer will repair or replace the parts that are proven defective during the applicable warranty period. Parts required to complete such repair or replacement shall be free of charge to you except for shipping costs, as long as the purchaser is within the warranty period from the original date of purchase. The original consumer-purchaser will be responsible for all shipping charges of parts replaced under the terms of this limited warranty. This limited warranty is applicable in Germany and Scandinavia, is only available to the original owner of the product and is not transferable. Manufacturer requires reasonable proof of your date of purchase. Therefore, you should retain your sales receipt and/or invoice. If the unit was received as a gift, please ask the gift-giver to send in the receipt on your behalf, to the below address. Defective or missing parts subject to this limited warranty will not be replaced without registration or proof of purchase. This limited warranty applies to the functionality of the product ONLY and does not cover cosmetic issues such as scratches, dents, corruptions or discolouring by heat, abrasive and chemical cleaners or any tools used in the assembly or installation of the appliance, surface rust, or the discolouration of stainless-steel surfaces. Surface rust, corrosion, or powder paint chipping on metal parts that does not affect the structural integrity of the product is not considered a defect in workmanship or material and is not covered by this warranty. This limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury or property damage. If an original replacement part is not available, a comparable replacement part will be sent. You will be responsible for all shipping charges of parts replaced under the terms of this limited warranty.

ITEMS MANUFACTURER WILL NOT PAY FOR:

- Service calls to your home.
- Repairs when your product is used for other than normal, single-family household or residential use.
- Damage resulting from accident, alteration, misuse, lack of maintenance/cleaning, abuse, fire, flood, acts of God, improper installation, and installation not in accordance with electrical or plumbing codes or use of products not approved by the manufacturer.
- Any food loss due to product failures.
- Replacement parts or repair labour costs for units operated outside of Germany and Scandinavia.
- Pickup and delivery of your product.
- Postage fees or photo processing fees for photos sent in as documentation.
- Repairs to parts or systems resulting from unauthorized modifications made to the product.
- The removal and/or reinstallation of your product.
- Shipping cost, standard or expedited, for warranty/non-warranty and replacement parts.

DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

Repair or replacement of defective parts is your exclusive remedy under the terms of this limited warranty. Manufacturer will not be responsible for any consequential or incidental damages arising from the breach of either this limited warranty or any applicable implied warranty, or for failure or damage resulting from acts of God, improper care and maintenance, grease fire, accident, alteration, replacement of parts by anyone other than Manufacturer, misuse, transportation, commercial use, abuse, hostile environments (inclement weather, acts of nature, animal tampering), improper installation or installation not in accordance with local codes or printed manufacturer instructions.

THIS LIMITED WARRANTY IS THE SOLE EXPRESS WARRANTY GIVEN BY THE MANUFACTURER. NO PRODUCT PERFORMANCE SPECIFICATION OR DESCRIPTION WHEREVER APPEARING IS WARRANTED BY MANUFACTURER EXCEPT TO THE EXTENT SET FORTH IN THIS LIMITED WARRANTY. ANY IMPLIED WARRANTY PROTECTION ARISING UNDER THE LAWS OF ANY STATE OR PROVINCE, INCLUDING IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR USE, IS HEREBY LIMITED IN DURATION TO THE DURATION OF THIS LIMITED WARRANTY.

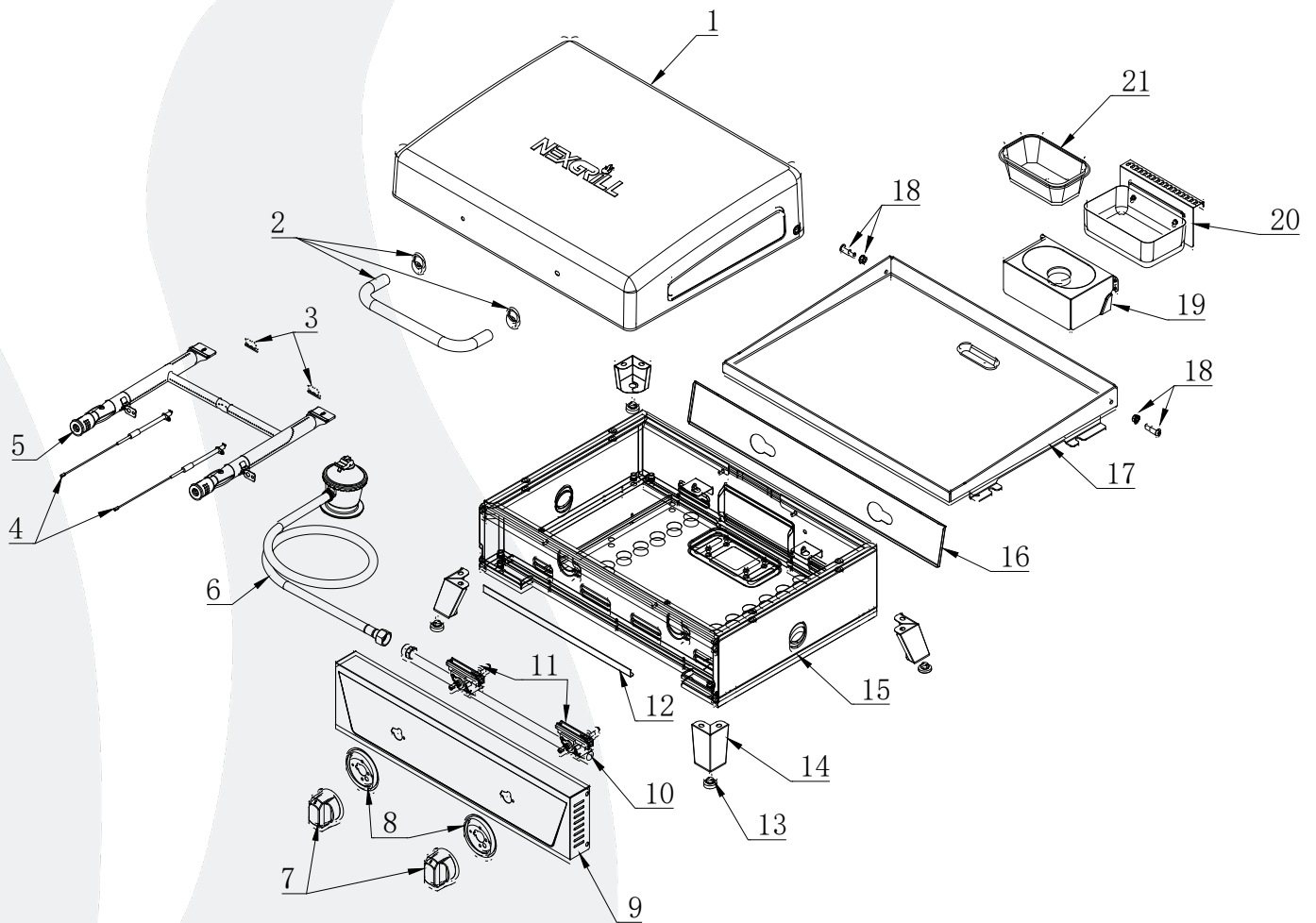
Neither dealers nor the retail establishment selling this product has any authority to make any additional warranties or to promise remedies in addition to or inconsistent with those stated above. Manufacturer's maximum liability, in any event, shall not exceed the documented purchase price of the product paid by the original consumer. This warranty only applies to units purchased from an authorized retailer and or re-seller. NOTE: Some states and provinces do not allow an exclusion or limitation of incidental or consequential damages, so some of the above limitations or exclusions may not apply to you; this limited warranty gives you specific legal rights as set for herein. You may also have other rights, which vary from province to province.

If you wish to obtain performance of any obligation under this limited warranty, you should write to:

Global Leisure Group Deutschland GmbH
Karl-Schurz Strass 25
33100 Paderborn, Deutschland

All consumer returns, parts orders, general questions, and troubleshooting assistance can be acquired by calling customer service department at: +49 5251 875 6174 (In Germany). Monday -Thursday 7:30 a.m. - 5:00 p.m., Friday 7:30 a.m. - 2:00 p.m., GMT+2. You can also reach us by email at ServiceDK@nexgrill.com (In Scandinavia), ServiceDE@nexgrill.de (In Germany), or ServiceFR@nexgrill.com (In France).

EXPLODED VIEW



REPLACEMENT PARTS LIST

NO.	PART (DESCRIPTION)	WARRANTY COVERAGE	QTY.	NO.	WARRANTY COVERAGE	WARRANTY COVERAGE	QTY.
1	Lid	1 year	1	13	Leg buffer	1 year	4
2	Lid Handle	1 year	1	14	Leg	1 year	4
3	Burner Pin Assembly	1 year	2	15	Firebox	Non-replaceable	1
4	Igniter Pin	1 year		16	heat shield	1 year	1
5	Electrode Assembly	1 year	2	17	Griddle	1 year	1
6	Burner	5 years	2	18	Lid scREW	1 year	2
7	LP Regulator	1 year	1	19	Grease cup heat shield	1 year	1
8	Control Knob	1 year	2	20	Grease cup	1 year	1
9	Bezel	1 year	2	21	Tin Paper Box	1 year	
10	Control Panel	1 year	1		Cover	1 year	1
11	Manifold	1 year	1		Manual		1
12	Windshield	1 year	1				

TROUBLESHOOTING

PROBLEMS	WHAT TO DO
Grill will not light	1. Check to see if the LPG cylinder is empty. 2. Check burner ports for any blockage. Use a paper clip to clear plugged ports. 3. Check the gas orifice on the burner for an obstruction. If orifice is blocked, clean with a needle.
Burner flame is yellow or orange in conjunction with gas odor.	1. Check for spiders and insects. 2. Call our customer service department at: +49 5251 875 6174 (In Germany). Monday -Thursday 7:30 a.m. - 5:00 p.m., Friday 7:30 a.m. - 2:00 p.m., GMT+2. You can also reach us by email at ServiceDK@nexgrill.com (In Scandinavia), ServiceDE@nexgrill.de (In Germany), or ServiceFR@nexgrill.com (In France).
Low heat with the control knob on the "HIGH" setting.	1. Make sure the grill area is clear of dust. 2. Make sure the burner and orifice are clean. 3. Check for spiders and insects. 4. Is there adequate gas supply available? 5. Is the grill being preheated for 10-15 minutes?



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