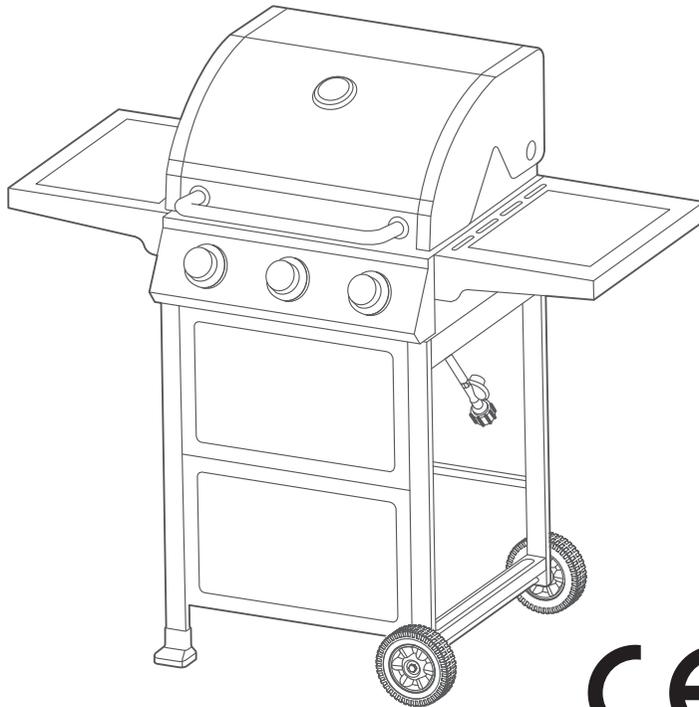


COOKOLOGY

Freestanding Gas Grill

Kentucky



CE

2531DN-0032

2531-22

UK
CA

8504DN-0035

8504-22

This product is only used outdoors

Before using the product, please read the instructions carefully and keep them properly.

Please register the warranty for this product on www.Cookology.com

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SAFETY INFORMATION

Thank you for purchasing a Cookology Freestanding Gas Grill. Make sure that the gas grill has been properly assembled according to the instructions of this manual and all parts have been tightly fastened. Improper assembly can cause serious bodily injury or death, so it is crucial to follow the assembly and safety instructions carefully.

! Content that means [mandatory]

1. Please use the product in an outdoor environment.
2. Leak test all gas supply line connections before every use.
3. A regulator complying with the in force national norm will have to be connected to the gas tank in order to obtain the appropriate gas pressure.
4. Use heat-resistant grill mitts or gloves when operating the gas grill.
5. Although your gas cylinder may appear to be empty, gas may still be present. Always turn the gas valve off after every use and store/transport your cylinder accordingly.

⊘ Content that means [prohibit]

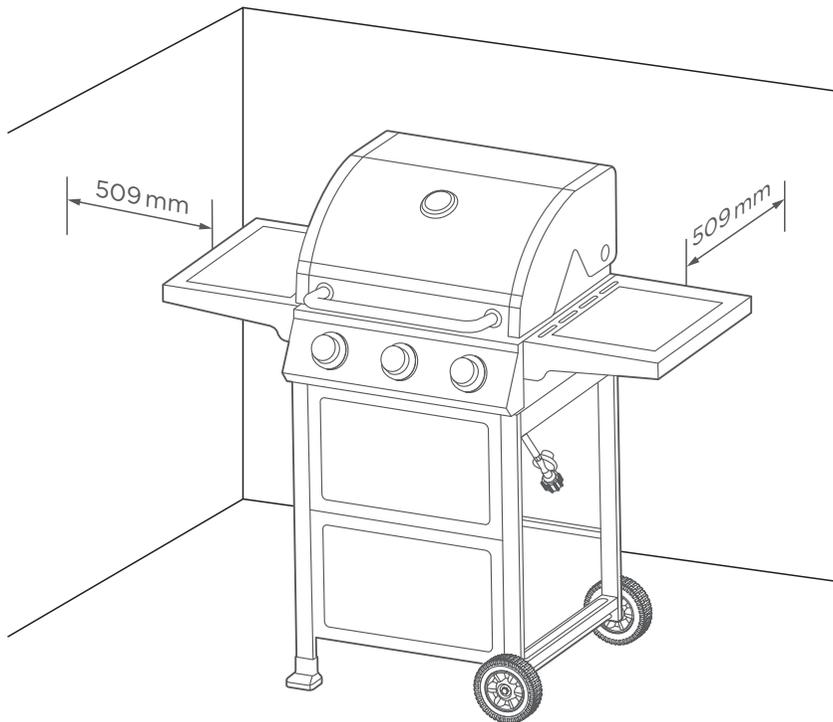
1. Do not use a flame to check gas leaks.
2. The gas grill should never be operated by children under the age of 18. Accessible parts of the grill may be very hot. Keep young children and pets away while it is in use and until it has completely cooled down completely.
3. Do not attempt to disconnect any gas fitting when the grill is in operation or still hot. Before use, make sure that all the gas connections are tightly secured. If they are not, turn off the gas tank and check all gas connections.
4. Never lean over an open grill or place hands in the front edge of the cooking box.
5. Do not enlarge valve orifices or burner ports when cleaning the valves or burners.
6. A dented or rusty gas cylinder may be hazardous and should be checked by your gas supplier. Do not use a gas cylinder with a damaged valve.
7. Do not use the gas grill for any other use than the one for which it is intended for.
8. This appliance must be kept away from flammable materials during use.
9. Do not move the appliance during use.
10. Turn off the gas supply at the gas cylinder after use.
11. Do not modify the appliance.

Content that means [note]

1. If a gas leak occurs, turn off the gas tank immediately. Remove all accessories and contact your local fire department, then after-sales service.
2. Keep the area around the grill clear of combustible materials, including but not limited to; gasoline, flammable materials, vapors, lava coal and wood chips.
3. You should exercise reasonable care when operating the gas grill. It should never be left unattended, especially with the hood left down, or moved while in operation. Carefully read this manual and the instructions on the control panel before use.
4. Should the burners go out while in operation, turn all gas valves off. Open the lid and wait five minutes before attempting to relight, using the lighting instructions.
5. Should a grease fire occur, turn off all burners and leave the lid closed until fire is out. If the fire does not subside momentarily after turning the burners off, call your local Fire Department immediately. If in doubt, always call your Fire Department for assistance.
6. LPG is not natural gas. The conversion or attempt-ed use of natural gas in a liquid gas unit or LPG in a natural gas unit is dangerous and will void your warranty.
7. Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.
8. Exercise reasonable care when operating your grill.
9. Strong winds and low temperatures can affect the heating and performance of your grill, so factor in these elements when positioning your grill outdoors for cooking.
10. The use of alcohol or prescriptive/non-prescriptive drugs may impair the consumer's ability to properly assemble or safely operate the grill.
11. Leaking gas may cause a fire or explosion which can cause serious bodily injury or death, or damage to property. If you smell gas or hear the hiss of a leaking gas cylinder:
 - A. Shut off gas supply to the grill.
 - B. Extinguish any open flames.
 - C. Open the lid of the machine.
 - D. Move away from the cylinder.
 - E. If odour continues, keep away from the grill and immediately call your gas supplier or your local Fire Department.
 - F. Do not attempt to correct the problem yourself.

Use environment

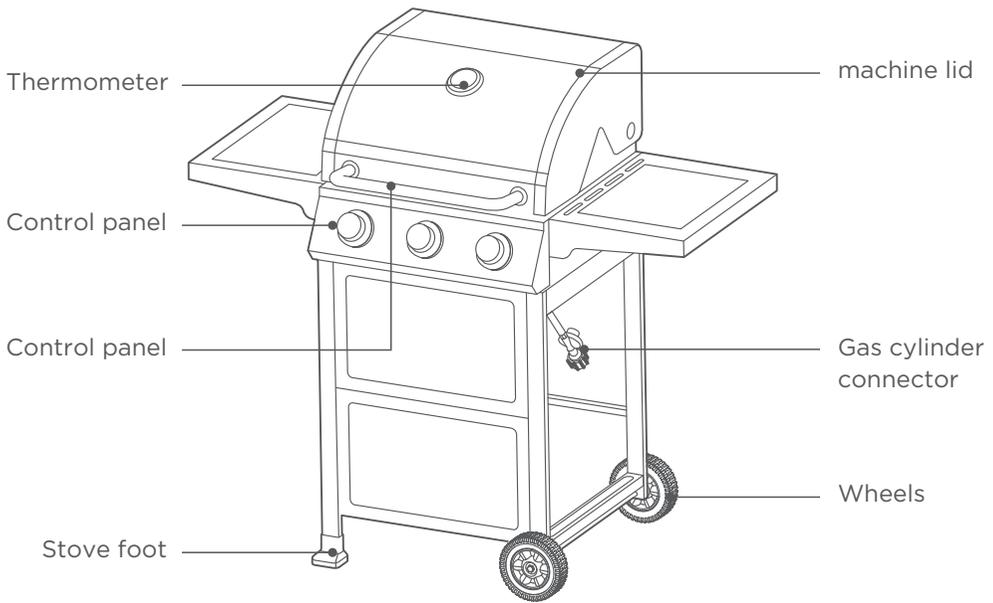
1. Only use this gas grill outdoors in a well-ventilated area. Do not use it in a garage, building, alley way or any other enclosed area. Do not use the grill under overhead combustible construction.
2. The grill is not intended to be installed in or on recreational vehicles and/or boats.
3. The grill must always be lit with the hood in the open position.
4. Under no circumstances must the grill be lit with the hood in the closed position.
5. When in use, always place the grill and cylinder on flat level ground.
6. The grill should be protected from direct draughts and shall be positioned or protected against direct penetration by any trickling water (e.g., rain). If used on a wooden table, the table must be protected with a non-flammable covering to avoid any discoloring of the wood.
7. Always open the grill lid carefully and slowly as heat and steam trapped within the grill can severely burn you.
8. Position away from the wall:



PRODUCT INTRODUCTION

Due to the continuous upgrading of our products, if there is a difference between the actual product and the picture below, please refer to the actual product.

Parts Introduction

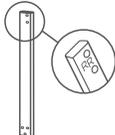
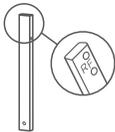
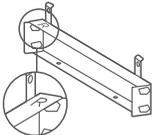
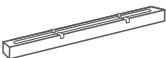


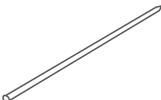
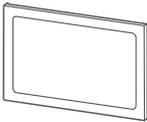
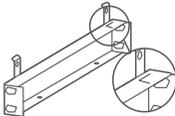
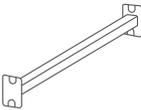
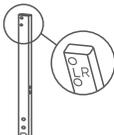
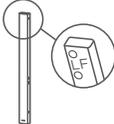
Accessory list

Code	Schematic	Quantity
A1		1 PC
A2		1 PC
A3		3 PCS

Code	Schematic	Quantity
A4		1 PC
A5		2 PCS
A6		1 PC

Accessory list

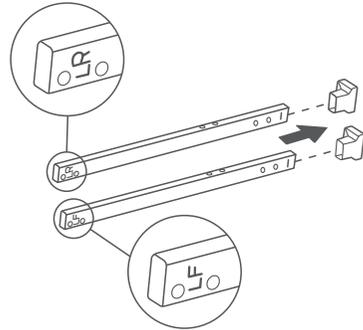
Code	Schematic	Quantity
A7		1 PC
A8		1 PC
A9		2 PCS
A10		1 PC
A11		1 PC
A12		2 PCS
A13		1 PC
A14		1 PC
A15		2 PCS
A16		1 PC

Code	Schematic	Quantity
A17		1 PC
A18		2 PCS
A19		1 PC
A21		1 PC
A22		1 PC
A23		1 PC
A24		1 PC
A25		1 PC
A26		2 PCS

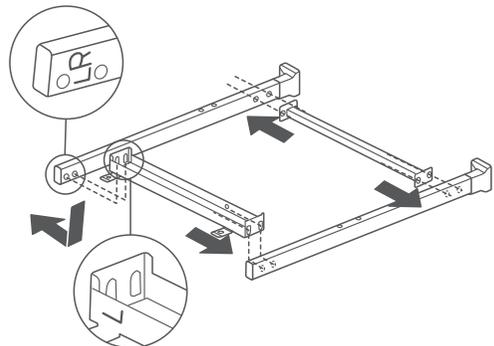
INSTALLATION INSTRUCTIONS

Grill installation steps

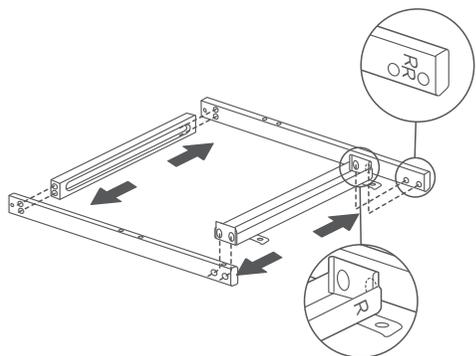
1. Push Foot Pad (A26) into Left Front Leg assembly(A25) and Left Rear Leg assembly (A24).



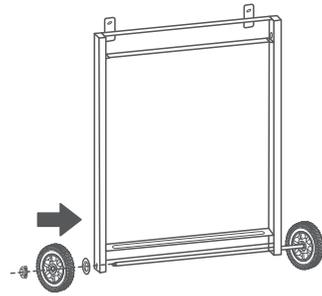
2. Loosen the screws of Left Front Leg assembly (A25) and Left Rear Leg assembly (A24), turn the side with "L" on Left Top Cart Frame Assembly (A21) to side with "LR" on Left Rear Leg assembly (A24), and then tighten the screws. Install Left Bottom Cart Frame Assembly (A23) to Left Front Leg assembly (A25) and Left Rear Leg assembly (A24).



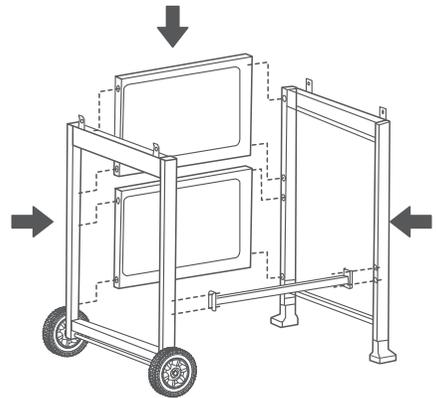
3. Loosen the screws on Right Front Leg assembly (A11) and Right Rear Leg assembly (A10), turn the side with "R" on Right Top Cart Frame Assembly (A13) to side with "RR" on Right Rear Leg assembly (A10), and then tighten the screws. Install Gas Tank Supporting Plate (A14) on Left Front Leg assembly (A25) and Left Rear Leg assembly (A24).



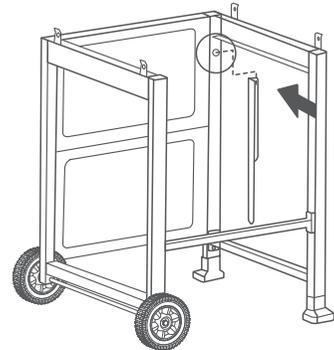
4. Install the Caster (A12), Flat Washer (A15), Hexagon flange lock nut (A23) and Axle (A17) on the right frame.



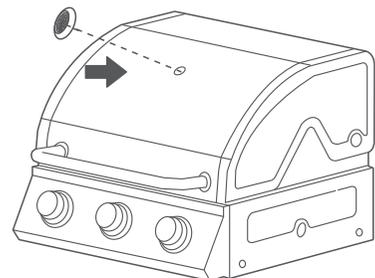
5. Loosen the screws on the left and right frames and install the Cart Frame Front Plate (A18) and Cart Back Frame Welding Assembly (A19) on the assembled left and right frames.



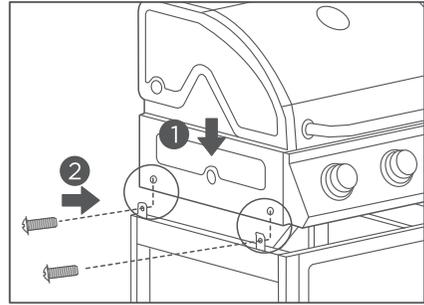
6. Install the assembly (A22) on the holder



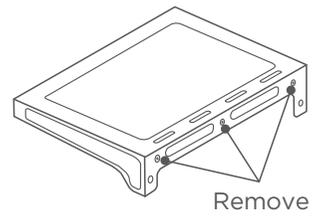
7. Install assembly (A2) onto assembly (A1).



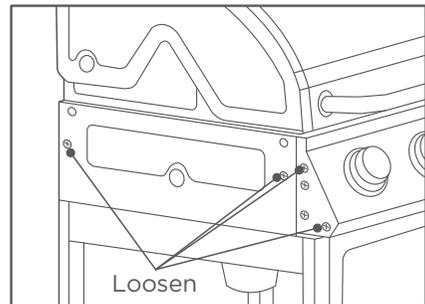
8. Loosen the screws of the Lid & Firebox Assembly (A1), place it on the cart frame assembly and allow the screws to be screwed back.



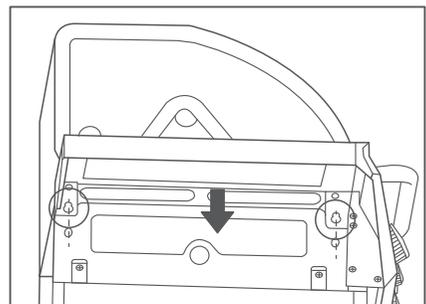
9. Remove screws and flat pads on left panel as shown.



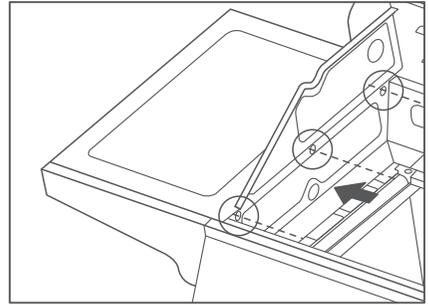
10. Loosen the screws on the Fire box Assembly (A1) and remove the screws on the control panel as shown.



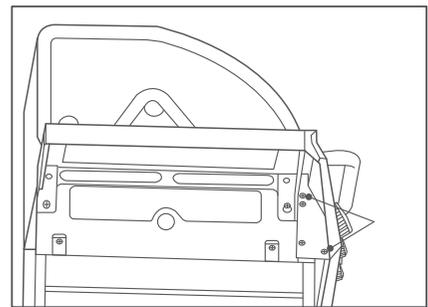
11. Attach the left table facet assembly through the keyhole to the two screws and tighten the screws.



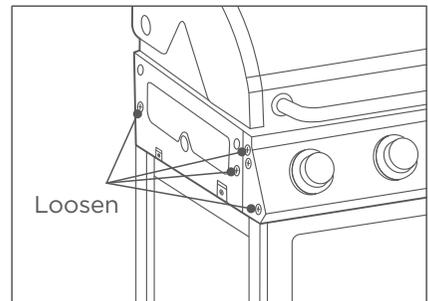
12. Install the left table facet assembly on the firebox assembly with the screws and flat pads removed from the left table facet assembly.



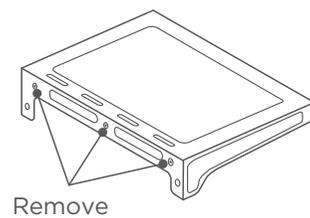
13. Install and tighten these two screws.



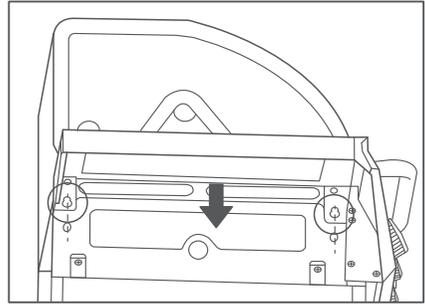
14. Loosen the screws on the Firebox Assembly (A1) and remove the screws on the control panel as shown.



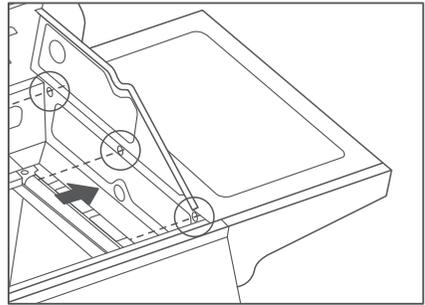
15. Remove screws and flat pads on left table facet assembly as shown (A9).



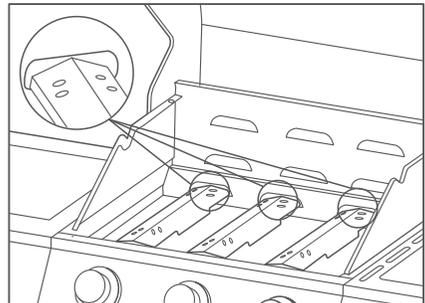
16. Attach the right tale facet assembly to the two screws through the keyhole and tighten the screws.



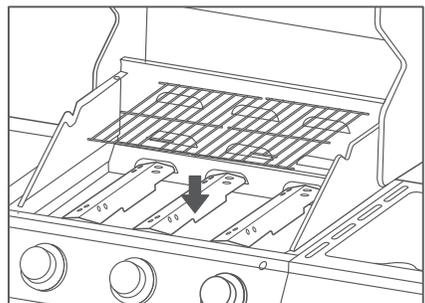
17. Install the right table facet assembly on the firebox assembly with the screws and flat pads removed from the right table facet assembly.



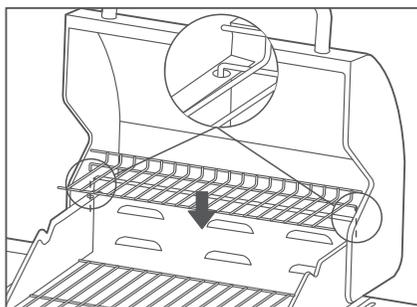
18. Put the fire distributing panel into the firebox. Note that the fire distributing panel should be properly placed in the groove of the firebox, as shown in the enlarged picture.



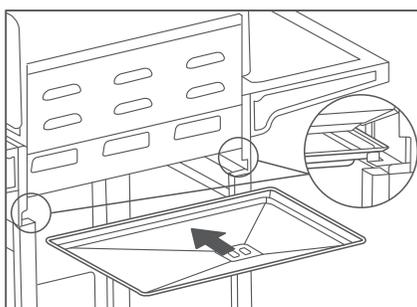
19. Put Cooking Grates (A5).



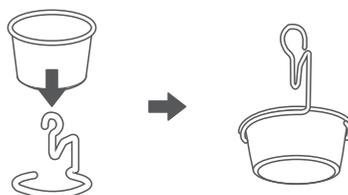
20. Put warming rack.



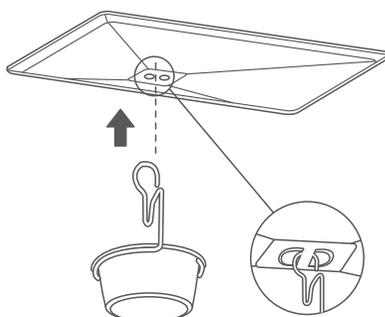
21. Push the Oil Collecting Pan (A6) from the rear of the firebox. After correct installation, the Oil Collecting Pan (A6) should lean on the baffle plate (as shown in the picture).



22. Place the Oil Collecting Cup (A8) in the Oil Collecting Cup Hook (A7).



23. Hang the Oil Collecting Cup Hook (A7) to the oil leaking hole of the Oil Collecting Pan (A6).



GAS CYLINDER

Safety Instructions for Gas Cylinder Use

1. DO NOT connect to a cylinder that uses any other type of valve connection device.
2. Inspect the cylinder valve rubber seal for cracks, wear or deterioration prior to use. A damaged rubber seal can cause a gas leak, possibly resulting in an explosion, fire or severe bodily harm.
3. Turn off the cylinder valve when your grill is not in use.
4. Handle the tank with care.
5. Always secure the cylinder in an upright position.
6. Never connect an unregulated gas cylinder to your grill.
7. DO NOT expose gas cylinders to excessive heat or ignition sources.
8. DO NOT store a spare gas cylinder under or near your grill.
9. Allow only qualified gas dealers to fill or repair your gas cylinder.
10. DO NOT allow the cylinder to be filled beyond 80% capacity.
11. Read and follow all warnings and instructions that are on the cylinder and that accompany this product.
12. DO NOT store a spare gas cylinder (full or empty) under or near your grill. This could cause excess pressure to be expelled through the vapor relief valve resulting in fire, explosion, or severe personal injury, including death.
13. LPG is heavier than air and will collect in low areas. Proper ventilation is extremely important. Keep the ventilation opening(s) of the gas cylinder enclosure free and clear from obstructions and debris.
14. DO NOT insert any foreign objects into the cylinder valve outlet as this could damage the rubber seal. Do not use propane tank with a damaged rubber seal. A damaged rubber seal can cause a gas leak, possibly resulting in explosion, fire, severe bodily harm, or death. Inspect rubber seal for cracks, wear or deterioration prior to use.
15. Always keep cylinder (tank) in upright position during use, transit or storage.
16. Allow only qualified licensed dealers to properly fill or repair your cylinder.
17. New tanks should be purged prior to filling; inform dealer if you are using a new tank.
18. Always use a protective cylinder cap when grill is not connected to cylinder.

Gas cylinder specifications

- Common camping gas cylinder, fill weight 4.5 to 7 kg, (e.g. grey camping propane gas cylinder). There are available at DIY shops or from liquid gas suppliers.
- Gas category: I3+(28-30/37)
- Gas pressure: 28-30 mbar (G30) , 37 mbar (G31)
The cylinder must also be equipped with:
 - A shut-off valve terminating in a Type 1 gas cylinder valve outlet.
 - A Type 1 valve that prevents gas flow until a positive seal is obtained.
 - An arrangement for vapor withdrawal.
 - A collar to protect the cylinder shut-off valve.
 - A safety relief device having direct communication with the vapor space of the cylinder.

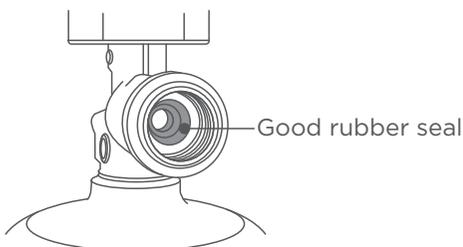


PLACE THE LP GAS CYLINDER (TANK) BESIDE THE GRILL

For your safety, no matter what size cylinder is used, the cylinder must be placed outside the frame of the grill. It is recommended that you only use propane gas with your grill which is fitted with a propane gas regulator!

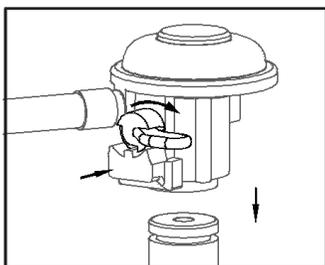
Gas cylinder rubber seal inspection

1. Inspect the propane tank valve rubber seal for cracks, wear or deterioration prior to use. A damaged rubber seal can cause a gas leak, possibly resulting in an explosion, fire or severe bodily harm.
2. Inspection should be done each time the propane tank is connected to the grill, has been refilled, exchanged or has not been used for more than 60 days.
3. Do not use a propane tank with a damaged rubber seal. Exchange the tank or have the rubber seal replaced at a qualified propane filling station.

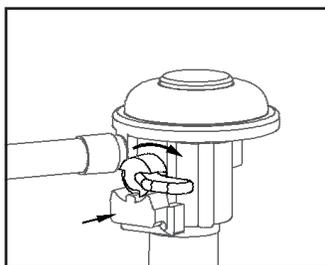


Gas cylinder connection

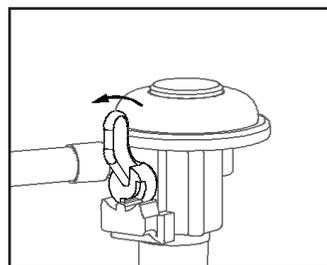
1. Before connecting the gas cylinder, make sure the gas cylinder valve is closed.
2. Do not use gas cylinders with damaged seals as gas leakage may occur.
3. Place the cylinder on level ground next to the wheels.
4. Orient the cylinder so that the valve opening is toward the outside of the product and the hose is not kinked or damaged.
5. Check that the grill's burner control knobs are in the "OFF" positions.
6. Turn the regulator's handle clockwise to the end, then press the button tightly to push the regulator to the cylinder (as shown in figure 2).
7. Turn the regulator to check that it is properly connected to the cylinder.
8. Turn the regulator's handle counterclockwise to the end, the button will be locked, to avoid accidental release of the valve (as shown in figure 3).
9. Leak check all fittings before lighting your grill. See section on "Leak Testing" in this manual.
10. Do not twist the hose when connecting the cylinder.



1



2



3

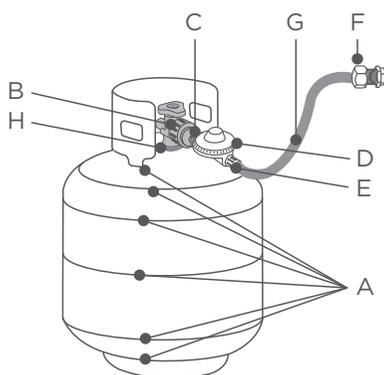
Gas cylinder disconnection

1. Turn the grill's burner control knobs to the "OFF" positions. Close the cylinder valve.
2. Turn the regulator's handle clockwise to the end, then press the button tightly. Then you can remove the regulator from the cylinder.

★Leak Testing

Leak test steps:

1. Create a mixture of 50% water and 50% liquid dishwashing soap.
2. Open the lid.
3. Ensure all control knobs are set to the “OFF” position.
4. Turn on the gas at the cylinder valve. Turn the cylinder valve knob counter-clockwise to full open. If you hear a rushing sound or smell gas, turn the gas off. Tighten any leaking connections. If leak is detected at connection nut and tightening does not stop leak, reinspect propane tank rubber seal.
5. Apply the soapy water mixture to the following:
 - A. Supply tank (cylinder) weld.
 - B. Connection nut to tank valve.
 - C. Back side of connection nut to brass nipple.
 - D. Brass nipple connection into regulator.
 - E. Regulator connections to gas supply hoses.
 - F. Hose connection to gas manifold.
 - G. The full length of gas supply hose.
 - H. Tank valve to cylinder.



6. Check each place listed (A-H) for growing bubbles, which indicates a leak. Large leaks may not be detected by bubbles but should produce a rushing sound or gas smell.
7. Turn off gas supply at cylinder valve.
8. Turn on control knobs to release gas pressure in hose.
9. Turn control knobs to “OFF” position.
10. Tighten any leaking connections. If leak is detected at connection nut and tightening does not stop leak, reinspect propane tank rubber seal.
11. Repeat soapy water test until no leaks are detected.
12. Turn off gas supply at cylinder valve until you are ready to use your grill.
13. Wash off soapy residue with cold water and towel dry.
14. Wait 5 minutes to allow all gas to evacuate the area before lighting grill.

★When to Leak Test:

1. After assembling your grill and before lighting for the first time, even if purchased fully assembled.
2. Every time the LP gas cylinder is refilled, exchanged or if any of the gas components are disconnected or replaced.
3. Any time your grill has been moved.
4. At least once per year or if your grill has not been used for more than 60 days.

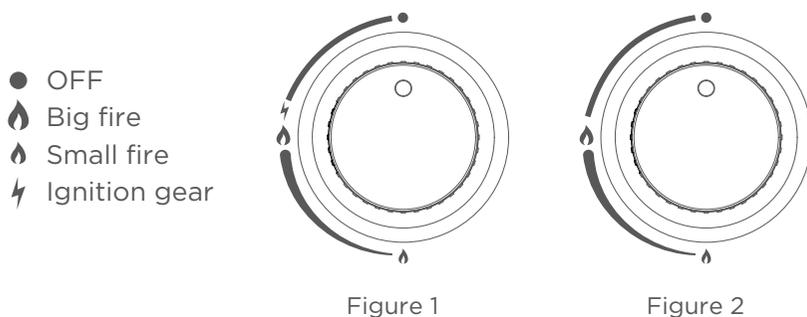
★Safety instructions for leak testing

1. Never use your grill without leak testing all gas connections, hoses and cylinder. Follow the section on “Leak Testing” in this manual for proper procedures.
2. Do not smoke or permit ignition sources in the area while conducting a leak test.
3. Perform test outdoors in a well ventilated area that is protected from the wind.
4. Never perform a leak test with a match or open flame.
5. Never perform a leak test while the grill is in use or while grill is still hot.
6. Strong odors, colds, sinus congestion, etc. may prevent the detection of propane by smell.
7. Use caution and common sense when testing for leaks.
8. The leak test must be performed in an area that has adequate lighting in order to see if bubbles are developing and not in a windy or noisy area so larger leaks can be detected by smell or sound.
8. Do not use the grill if leaks cannot be stopped. Contact a qualified gas appliance repair service.

PRODUCT USAGE

Control Panel introduction

Figure 1 and 2 is the control knob for the main burner. For outdoor grills.



Before ignition

1. Open the grill lid before attempting to light a burner so that fumes do not accumulate inside the grill. An explosion could occur if grill lid is down.
2. Check that all burner control knobs and the cylinder valve are turned to the "●" position.
3. Turn on the fuel supply by slowly rotating the cylinder valve knob counter-clockwise to full open.
4. Do not stand with head, body, or arms over the grill when lighting.

Ignition Main Burner Method 1

1. Check all knobs are in the off "●" position.
2. Open the lid during lighting.
3. Turn on valve at tank fully by turning counterclockwise.
4. Press the middle knob down and hold 2-3 seconds, then turn it slowly to "⚡". You will hear the ignitor click, the middle burner should ignite.
5. If ignition does not take place within 5 seconds, turn the middle knob to off "●" position. Wait 5 minutes and repeat step 4;
6. You can only press and turn the both other knobs to big fire "🔥" position when the middle burner is burning. In 5 seconds the both other burners should be ignited. Otherwise, turn the knobs to "●" position and wait 5 minutes then repeat ignition procedure.

Ignition Main Burner Method 2

1. Open lid before lighting burner.
Make sure all control knobs are in the " ● " position.
2. After lighting the ignition stick with a lighter or gas cooktop, hold the ignition stick close to the burner in the middle.
3. Adjust the burner control knob to the " ⚡ " position. The burner should ignite within 5 seconds.
4. Ignite and wait for the flame to stabilize before piloting to other burners.

NOTE

1. If the burner does not ignite within 5 seconds, turn the control knob to " ● ", wait 5 minutes for the gas to dissipate, and repeat steps 1-4.
2. The burner is not ignited within 5 seconds, it may also be a problem with the gas supply to the gas cylinder. In short, until the problem is found and corrected, please turn off the burner and gas cylinder and do not continue to operate. Then you can refer to the "Troubleshooting" content of the manual or seek after-sales service.

First time use

For the first use, preheat with high flame " 🔥 " for 10 minutes to burn off preservative oil on the burner.

It is normal for the anti-rust oil to evaporate when heated, producing a pungent odor or smoke.

Preheat the grill

Prior to each use, it is recommended that you preheat your grill. This ensures that the grilling surfaces are at the desired temperatures to sear the food sugars when cooking. After lighting your grill, set the main burner control knobs to the big fire " 🔥 " position for 3 to 5 minutes. Close the lid during the preheat period.

Grease fire treatment

1. When grilling meat, it may happen that the grease ignites. In the event of a grease fire situation, do not put water on the oil. This can cause the grease to splatter, which can lead to burns.
2. Do not over deflagration as this will scorch your food and may be dangerous to you and the product.
3. If a grease fire occurs with the lid open, turn the burner control knob to " ● " while closing the gas cylinder valve and cover the flame with baking soda.
4. In the event of a grease fire while the lid is on, make sure the lid is tightly closed as the flames coming into contact with the air may spread the fire more. Turn the burner knob to " ● ", close the gas cylinder valve, and let the grease burn out.
5. If the grease fire is not extinguished quickly or the fire is expanding/spreading, immediately use a BC-type dry chemical fire extinguisher or extinguish it with dust, sand or baking soda.

Avoid grease fires

1. Trim excess fat from meats prior to cooking.
2. Cook meats with high fat contents (chicken or pork) on Low settings or indirectly.
3. Ensure that your grill is on level ground and the grease is allowed to evacuate the grill through the drain hole in the bottom and into grease cup/tray.
4. Clean grill frequently to minimize grease buildup.
5. You can sear meats over a high flame on one side of the grill while slow cooking a roast on the other (unlit) side of the grill.

CLEANING AND MAINTENANCE

Cleaning Safety Instructions

1. The product needs to be cleaned after each use.
2. Make sure the flame is completely extinguished and the unit has adequately cooled before cleaning.
3. Please wear heat-resistant gloves to prevent burns.
4. If using a bristle brush to clean any product surfaces, make sure there are no loose bristles left on the product surface before grilling, as loose bristles may stick to the food.
5. Do not allow residue or grease to remain on the burner flame holes.

Clean inside of product

1. We recommend cleaning off food residue immediately after cooking by gently scrubbing grates with wire bristle brush and then turning burners to high for approximately 5 minutes.
2. When grilling, food residue or grease can fall to the bottom of the grease tray and to the grease cup. Please wait for the product to cool down (about 30 minutes) to remove the grease tray and oil cup, clean and replace the oil cup. Before reinstallation, inspect the grease tray and oil cup for damage.

Cleaning lid

Smoke or stains can accumulate inside the lid and may fall on the food. Clean the inside with a brush and baking soda/water solution and wait for it to dry completely.

Maintain product surfaces

1. To protect your product from excessive rust, it must always be kept clean and covered when not in use.
2. Painted surfaces. Wash with mild detergent or non-abrasive cleaner and warm soapy water.
3. To maintain the appearance of the product, wash with a mild detergent and warm soapy water and dry with a soft cloth after each use. Baked grease deposits may require the use of abrasive plastic cleaning pads. Use only in the brushed finish orientation to avoid damage. Do not use abrasive pads on areas with graphics or text.
4. Porcelain surfaces. Because of glass-like composition, most residue can be wiped away with a solution of baking soda and water or specially formulated cleaner. Use non-abrasive scouring powder such as baking soda for stubborn stains.

5. Plastic and rubber parts. Wash with warm soapy water and wipe dry. Do not use cortisol, abrasive cleaners, degreasers or a concentrated grill cleaner on plastic parts. Damage to and failure of parts can result.

Rust

1. Discoloration, rust and rust pits can occur as a result of high cooking temperatures, acidic marinades, grease fires and exposure to coastal climates or other natural elements.
2. Rust spots on the interior surface can be buffed, cleaned, then lightly coated with vegetable oil or vegetable oil spray to minimize rusting.
3. Never use cleaners containing chlorine or store swimming pool supplies or chemicals in cart compartment as chlorine promotes rust.

Burner Cleaning and Maintenance

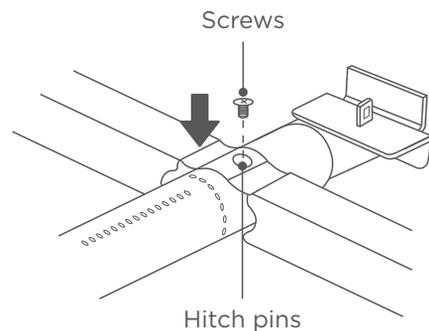
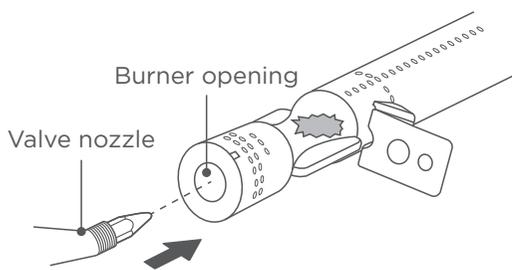
1. Keep the appliance free and clear of combustible materials, gasoline and other flammable vapors and liquids.
2. Keep the ventilation openings of the cylinder enclosure free and clear of debris.
3. Visually check burner flames for proper operation (see pictorial in “Burner Assembly/Maintenance” under Proper Care and Maintenance). Spiders or other insects can nest in the burner causing gas blockage.
3. For safe grilling and peak performance of your grill, perform these checks at least twice per year or after extended periods of storage.
4. Be sure to tighten up all hardware (nuts, bolts, screws, etc.) at least twice per year.
CAUTION: Some parts may contain sharp edges. Wear protective gloves if necessary.
5. Remove grill, heat distribution plate and burners. Dip a brush in hot water, then a cleanser to remove excess residue. Never use commercial oven cleaners. Rinse thoroughly with water, towel dry.
6. Follow the installation instructions to replace all components.

Burner Assembly/Maintenance

Although your burners are constructed of stainless steel, they may corrode as a result of the extreme heat and acids from cooking foods. Regularly inspect the burners for cracks, abnormal holes, and other signs of corrosion damage. If found, replace the burner.

Do not block ventilation areas on the sides, back or cart compartment of the product. Burner tubes can become clogged with spiders and other nesting insects. A clogged burner tube prevents gas flow to the burner and can cause a burner tube fire or a fire under the product. To clean the burner assembly, follow these instructions to clean and/or replace parts of the burner assembly.

1. Adjust the burner knob to "●" and close the gas cylinder valve.
 2. Remove cooking grills and heat distribution plates.
 3. Loosen screws on main burners, take off fire-leading grooves, remove hitch pin from each burner.
 4. Carefully lift each burner up and away from valve openings.
 5. Use a narrow bottle brush or a stiff wire bent into a small hook to run through each burner tube or use compressed air to blow into burner tube and out the flame ports. Check each port to make sure air comes out each hole.
CAUTION: Wear eye protection when using compressed air.
 6. Use a wire brush to clean the entire outer surface of burner to remove food residue and dirt.
 7. Check burner for damage, if any cracks or holes are found replace burner.
 8. Install burner in grill, orient burners CORRECTLY.
IMPORTANT: Burner opening must slide over valve nozzle.
 9. Replace hitch pins on each burner, put back fire-leading grooves and tighten screws.
- Note: Follow the "Gas Leak Testing" section of this manual. Relight burners to verify proper operation.
10. Replace heat distribution plates and cooking grills.



TROUBLE SHOOTING

When a fault occurs, if you cannot solve it by yourself, please call customer service for consultation.

Problem	Possible Cause	Prevention/Cure
Burner will not light	Gas bottle valve closed	Make sure the regulator is securely attached to the gas cylinder, and turn the gas cylinder valve to open
	Cylinder is empty	Check that the gas cylinder is empty. If empty, replace or refill
	Gas cylinder leak	1. Close the gas cylinder valve 2. Wait 5 minutes for gas to clear 3. Follow "Leak Testing" in the owner's manual
	Coupling nut and regulator not fully connected	See section on "Connecting hose and regulator"
	Obstruction of gas flow	1. Clean burner assembly 2. Check for bent or kinked hose
	Burner may not be properly seated	Reseat burner and valve. Refer to "Burner Assembly/Maintenance" instructions
	Spider webs or insect nest in venturi	Clean venturi and burner assembly
	Burner ports clogged or blocked	Clean burner ports
	Wires or electrode covered with cooking residue	Clean wire and/or electrode with rubbing alcohol
	Burners are wet	Wipe dry with cloth
	Bad ignitor	Replace ignitor

Problem	Possible Cause	Prevention/Cure
Irregular flame pattern. Flame does not run full length of burner	Burner ports clogged or blocked	Clean burner ports See section on “Burner Adjustment”
	Air shutter on burner needs adjustment	
Flame is yellow or orange	New burner may have residual manufacturing oils	Cover and bake on high for 15 minutes
	Spider webs or insect nest in venturi	Clean venturi and burner assembly
	Food residue, grease, etc.	Clean burner assembly
	Poor alignment of valve to burner venturi	Make sure burner venturi is properly engaged with valve See section on “Burner Adjustment”
	Air shutter on burner needs adjustment	
Flame blows out	High or gusting winds	Do not grill in high winds
	Gas bottle is empty	Change gas cylinder
	Burner holes may be obstructed	Refer to “Burner Assembly/Maintenance” instructions

TECHNICAL PARAMETERS

Model	Kentucky
Appliance category	I3+ (28-30/37) according to EN 498:2012&EN 484:2019+AC/2020
Gas category	G30/G31
Gas pressure	28-30 mbar(G30)/37 mbar(G31)
Gas consumption	G30: 676 g/h, G31: 663 g/h
Main burner input	(3.2+2.9+3.2) kW=9.3 kW
Product size	1210(W)x615(D)x1130(H) mm
Product weight	22.5kg
Pressure regulator	Pressure regulator complies EN16129
Gas cylinder	Standard gas cylinder with a fill weight of 4.5 to 7 kg
Gas hose	The hose to be used shall comply with local laws and regulations. the length recommended which shall not exceed 1,50 m
Flame regulation	Infinitely adjustable 0 - max
Ignition	Piezoelectric ignition + Flash bridge
Injector hole size	Main burner: 0.87mm; 0.83mm; 0.87mm

Cookology Limited

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