

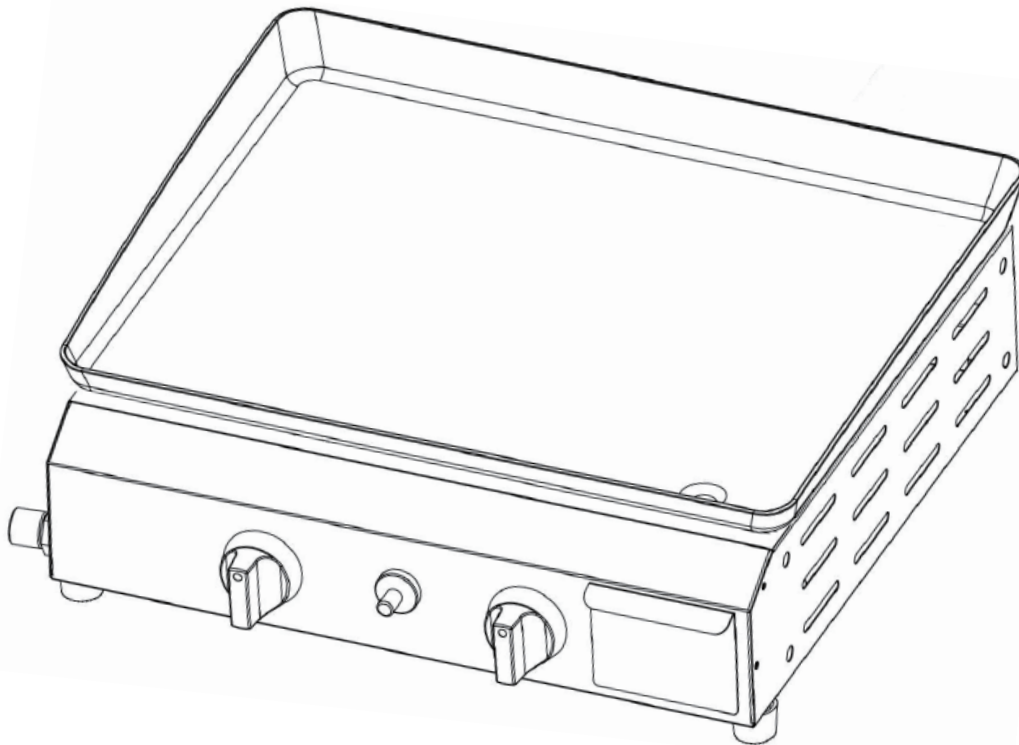


IN241100598V01\_UK

**846-133V71**

# Gas Plancha Grill

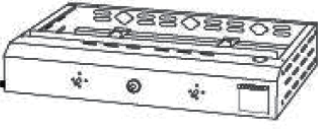


Model: TP42-73





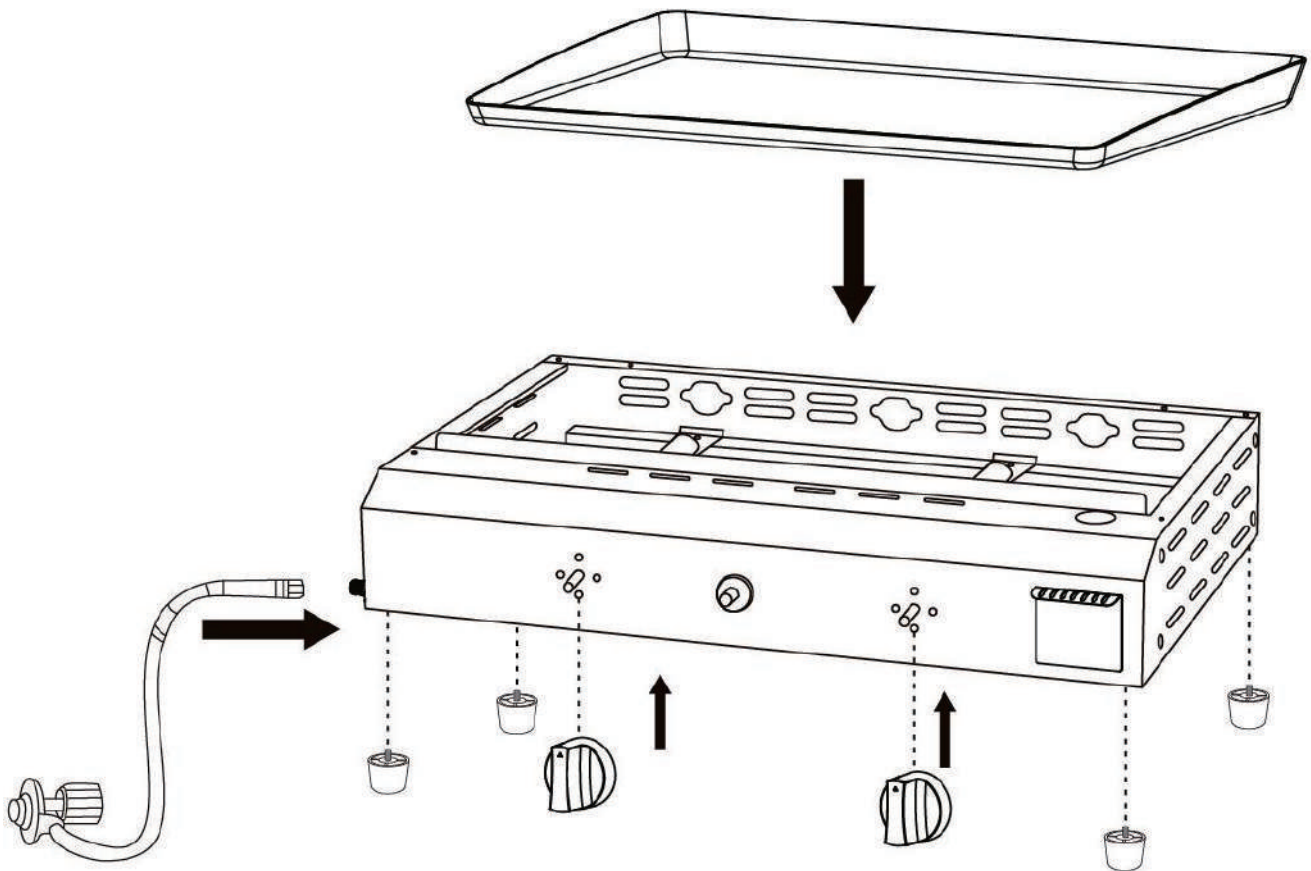
IMPORTANT, RETAIN FOR FUTURE REFERENCE: READ CAREFULLY

## INSTRUCTION MANUAL

# EXPLODED DRAWING & PARTS LIST

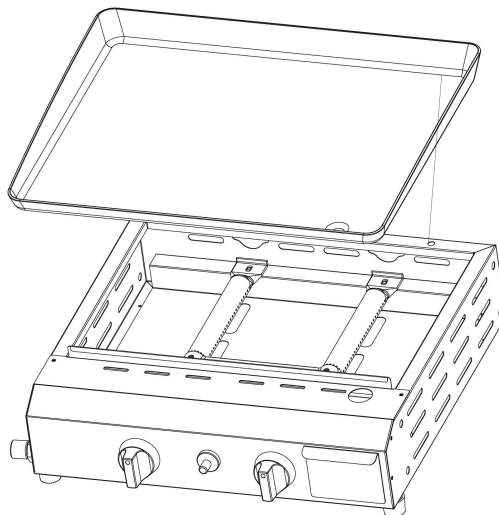
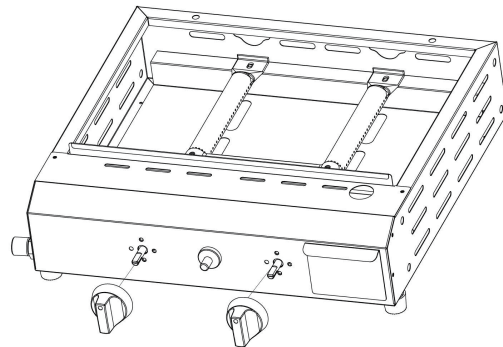
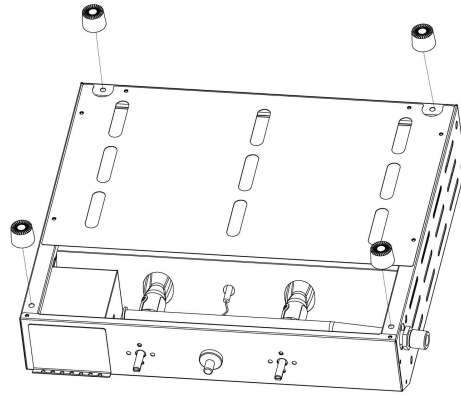
	Pic	Qty
A		x1
B		x2
C		x1

	Pic	Qty
D		x1
E		x4



## Assembly

Tighten the screws by hand only during the assembly process, because there must be a certain gap between the various components. Carefully adjust the newly inserted parts to achieve the best results. Two people are recommended to assemble.



Please keep these instructions for reference

THIS GAS GRILL IS INTENDED  
FOR OUTDOOR USE ONLY

**CAUTION: READ ALL INSTRUCTIONS BEFORE OPERATING THIS EQUIPMENT**

**In addition, please familiarize yourself with these functions.**

**Follow all steps provided. Do not allow children to operate this equipment.**

**Warnings:**

Use outdoors only.

Model TP42-73 are for table-top, and those model can not put on the combustible materials during use.

Read the instructions before using the device.

Accessible parts can become very hot. It is therefore essential to keep away from small children.

Do not move the device during use.

After use, turn off the gas supply on the gas cylinder.

Any modification of the device can have dangerous consequences.

Parts sealed by the manufacturer or his representative must not be changed by the user.

Do not modify the device.

**Caution:**

Some parts of this device can become very hot, so special care must be taken when children or the elderly are present.

**Notes for your safety:**

Do not store gasoline, alcohol, fuels or other flammable liquids in the vicinity of this device or other devices. Never light a gas grill with petrol or comparable liquids!



It is recommended that the user do not modify the assemblies packaged by the manufacturer.

Certain liquid gas traders may fill liquefied gas cylinders for use in the grill beyond their intended capacity. This "overfilling" can be dangerous. Overpressure can build up in "overfilled" gas cylinders. Therefore, there is a safety device, namely a pressure relief valve. This releases gas vapor to reduce the overpressure. The escaping vapors are flammable and can therefore ignite. To reduce this risk, please observe the following safety measures:

A. When filling your tank, you should ask your supplier not to fill the gas cylinder more than 80% of the total capacity.

B. If you have your own gas cylinder, or if you use a spare cylinder or a separate cylinder, never store it near or under the grill, or near sources of heat or other sources of ignition.

## 1. Technical data

Product name	Gas plancha for outdoor use	 Pin no: 1336DL004 1336-24		
Model Number	TP42-73			
Manufacturer name&address	Zhejiang Lumbre Electric Appliance Co.,Ltd Cangshan Block, Zhejiang Lijin Hardware Technology Industrial Park, Huzhen Town, Lishui, Zhejiang, China			
Appliance Category	<input checked="" type="checkbox"/> I3+(28-30/37)	<input type="checkbox"/> I3B/P(30)	<input type="checkbox"/> I3B/P50)	<input type="checkbox"/> I3B/P(37)
Gas and Supply Pressure	Butane(G30) at (28-30) mbar , Propane (G31) at 37 mbar	Butane(G30), Propane(G31) or their mixtures at (28-30) mbar	Butane(G30), Propane(G31) or their mixtures at 50 mbar	Butane(G30), Propane(G31) or their mixtures at 37 mbar
Country Code	BE, ES, CH, CY, CZ, FR, GB, GR, IT, IE, LT, LU, LV, PT, S K, SI	BG, CY, CZ, DK, EE, FI, HR, HU, IS, LU, LT, MT, NL, NO , RO, SE, SK, SI, TR, IT, LV	AT, CH, DE	PL
Burner Injector Size	0.76mm		0.66mm	0.70mm
Burner	Two main burners			
Nominal Heat Input	4.8kW(G30:349g/h;G31:343g/h)			
Destination country: <b>GB</b>				
<b>Importer:</b> MH STAR UK LTD Address: Unit 27, Perivale Park, Horsenden lane South Perivale, UB6 7RH				
Service center	xxx	MADE IN CHINA		
Manufacturing date code				
 <b>Caution:</b> Read the instructions before using the appliance. Use Outdoors Only. Warning : Use oven glove when using this barbecue. Accessible parts may be very hot. Keep young children away.				

- a) Select the regulator you want according to the device category and gas pressure in the table above. Example for propane gas: 37 mBar regulator and device category I3 +.
- b) The marking on the injection nozzle (for example 0.76) corresponds to a size of the injection nozzle of 0.76 mm.

## 2. Assembly steps

Make sure to assemble the grill correctly. Each grill contains detailed assembly instructions, and each model has different assembly steps. Please follow the instructions below carefully to ensure that the grill is assembled correctly and safely.

**Caution:** While we do our best to ensure that assembly is as simple as possible, the corners and edges of parts made of steel can cause cuts if improperly handled. It is essential to keep this in mind when handling parts during assembly. We strongly recommend that you protect your hands with gloves.

## 3. Preparation

To operate this gas grill, you need a liquefied gas cylinder and the correct pressure regulator for pressure control. The controller must comply with the latest version of EN 16129 and comply with national regulations.

For more instructions, see point 6.

### Tips for saving energy:

- a) Open the lid as short as possible.
- b) Turn off the grill immediately after the cooking process is completed.
- c) Preheat the gas grill for about 10 to 15 minutes. (Does not apply to the first commissioning)
- d) The preheating time should not exceed the recommended time.
- e) Do not use a higher setting than required.
- f) Connect the hose and regulator to the gas cylinder on the left side of the gas grill. Remember to keep the gas cylinder away from heat and in a protected place. The hose diameter is 8 to 10 mm. **A hose length of 1.5 m or less is recommended.**

## 4. Installation

a) After purchasing your gas cylinder, you are ready to use your gas grill. Always change the gas cylinder away from an ignition source. Place the gas cylinder on the left side of your gas grill and not inside the grill. Remember to keep the gas cylinder away from heat and in a protected place.

b) Now when you want to use your gas grill, insert the regulator into the valve of the gas cylinder and then tighten it.

### Attention: absolutely!

Before attempting to light your gas grill, be sure to read the instructions and warnings and safety information.

Before each use, check the hose and check for cracks, cuts or abrasions. If the hose is not in perfect condition in all respects, you must never use a gas grill. When changing gas cylinders, make sure that there is no ignition source nearby, such as open flames, lit cigarettes, etc. Check if the device is turned off.

Check that the hose has not twisted during the assembly process, as this will affect the gas flow. The hose must also not be subject to excessive tension and must not touch any parts of the gas grill that can get hot.

**Please choose a flexible hose with a temperature resistance of over 80 ° C. Flexible hoses must be replaced every 2 years or according to national regulations.**

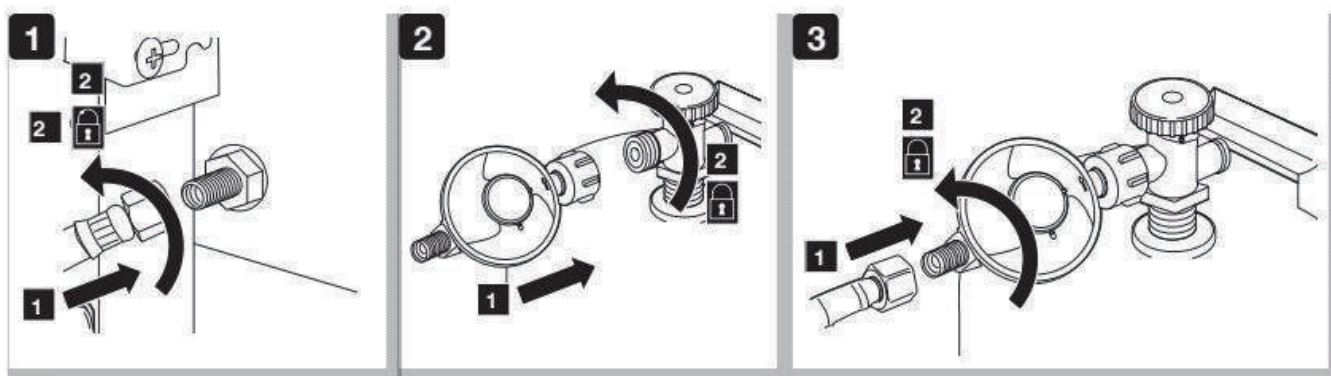
### Instructions for changing your gas cylinder

Note: Turn off the switch on the gas cylinder (no tools are required)

The gas cylinder must be less than 80 cm high and up to 35 cm wide.

### Instructions for connecting a gas cylinder

- Rotate the orange cap so that the arrow points to the gap in the hood.
- Remove the orange protective cap by pulling the cord. Do not use tools. Leave the protective cap on the cylinder.
- Check whether the black sealing washer is in the gas cylinder valve. Connect the controller to the valve.
- Turn the switch on the gas cylinder clockwise. Then switch on the gas grill as indicated.



Schematic diagram for the connection of the grill and hose

Fig.1

Schematic diagram for the connection of gas cylinder, pressure regulator and hose

### Caution:

Always check the gas line at all connection points for leaks at the connection using soapy water.

### Instructions for disconnecting a gas cylinder

- Unless two gas cylinders are used with the aid of a switch valve, the gas tap built into the device must be turned off. Wait until the burner and pilot light have gone out. If a changeover valve is used, only the empty gas cylinder needs to be changed.
- Put the orange protective cap on the empty gas cylinder.

### 5. Warning and safety information

Please read the following points before using your gas grill:

- Read the instructions before using the device. Failure to follow the instructions can cause problems during use.
- The parts accessible on the gas grill may get very hot during use. Keep small children away. When handling particularly hot components, it is essential to take protective measures.
- If there is a gas leak, turn off the gas supply on the gas cylinder. Extinguish all open flames. Open the lid. If gas continues to leak, check for damage, bad connections, and so on. Contact your local gas trader immediately if the problem persists.
- Do not move the gas grill during use.
- Do not store liquids or other materials in the vicinity when using the gas grill and avoid vapors.
- This gas grill may only be used outdoors.
- Do not search for gas leaks with an open flame.
- Do not use the gas grill if gas is leaking from a gas pipe. Turn off the gas supply.
- Do not attempt to disconnect gas fittings when using your gas grill; neither on the gas grill itself nor on the regulator or the cylinder.

j) We advise you never to leave the gas grill unattended while in use. After using the gas grill, switch off the gas supply on the gas.

k) The gas grill should be cleaned after use. Do not block the gas cylinder compartment vent. If the ventilation opening is blocked, please clear it with a round rod (diameter 1.6 mm). Please ensure that the burner openings or nozzle openings are not widened when cleaning the burner or the valves.

l) Do not attempt to use the device in a garage or in an enclosed area. This device must be stored away from easily flammable materials. We recommend a distance of at least 0.5 to 1.0 m from combustible materials.

m) We advise you to have this gas grill serviced by a specialist at your local gas dealer at least once a year. Do not try to service the device yourself.

n) Any change to the device can have dangerous consequences. Do not try to change the main controls of this gas grill on your own, especially gas taps, injection nozzles, valves, etc.

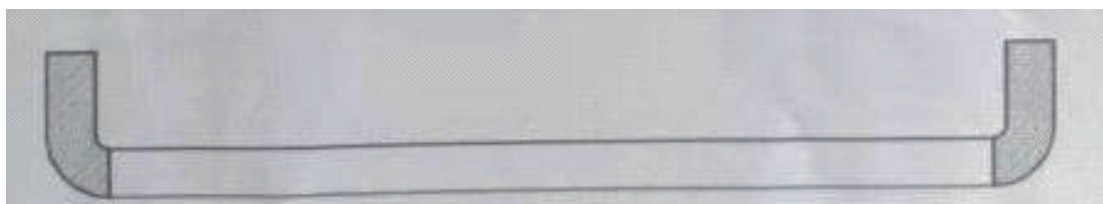


Fig.2

**Caution:**

**The area with the black handle (see Figure above) becomes hot when using the gas grill. MUST OBSERVE THIS! Do not touch the black area.**

**6. Security Precautions**

a) Always check gas lines for leaks at the connection with soapy water after you have made the connections.

b) The top lid must always remain open when the burner is lit.

c) Use pot holders and sturdy gas grill utensils when cooking on the grill.

d) You should be prepared for the possibility of an accident or fire. You need to know where the first aid kit and fire extinguisher are and how to use them.

e) The power cord and fuel supply hose must be kept away from hot surfaces.

f) Always proceed with great care when cooking.

g) Do not heat unopened glass or metal food containers on the grill. Pressure can build up and the container can burst, causing serious injury or damage to the grill.

## 7. Instructions for igniting

Caution: The top lid must be open when the burner is lit. Do not bend your face directly over the gas grill when lighting. Your gas grill is lit using the following method:

Ignition with pilot flame (main burner or main burner with side burner):

All gas control elements of the gas grill must be in the "OFF" position. Switch the gas cylinder valve on the regulator to the "ON" position. To generate an ignition spark, press the control switch (A) and hold it in this position for 3 to 5 seconds to allow gas flow. Then turn counterclockwise to position "HI" (B). This creates a spark on the burner tube (C). A "click" can be heard from the igniter and you can also see an orange flame from the burner tube on the left of the burner (D).

Continue to hold the burner control down for two seconds after you hear the "click". This allows gas to flow completely through the burner tube (E) and ensures ignition. As soon as the burner has ignited, the neighboring burners will also ignite, provided their controls are in the "H1" position.

In the "HI" position, the burner flame should be approximately 12 to 20 mm in length and only have a weak orange flame. Turn the control fully counterclockwise to the minimum setting. When lighting your gas grill, you should follow the steps above. If you have any difficulties, please contact your dealer.

If the automatic piezo ignition cannot be used, please remove the grill and the heat conducting plate (hot-plate). Turn the valve counter-clockwise by 90°. Light the grill with a grill lighter by holding it approx. 5 mm from the opening of the burner tube and lighting it. Put the grill and heat conducting plate (hotplate) back on. Please wear fire-resistant and heat-resistant gloves.

### Caution:

If the burner still does not ignite, turn the burner control switch to the "OFF" position. Wait 5 minutes to allow the gas to escape before relighting the grill.

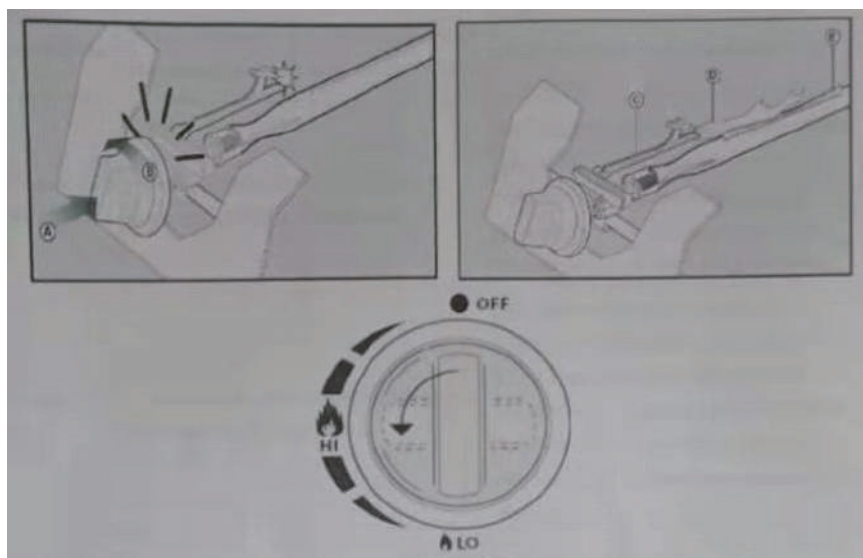


Fig.3

## 8. Storage

Your gas cylinder must be stored outdoors in a well-ventilated area, separate from your gas grill when it is not in use. You may only disconnect the connection between your gas cylinder and the gas grill outdoors and away from any sources of ignition.

If you want to use your gas grill again after a long period of storage, check for gas leaks before use and also check whether there are any foreign bodies in the burner. Also, follow the cleaning instructions to ensure safe use of the gas grill.

If the gas grill has been stored outdoors, all areas under the front panel must be checked for spray obstructions (insects and so on). This area must be kept clear to ensure proper combustion or ventilation.

## 9. Cleaning instructions

We recommend servicing or cleaning your gas grill every 90 days, but at least once a year. This will extend the life of your gas grill.

Your gas grill can be easily cleaned with minimal effort if you follow the tips below.

<b>Emergencies</b>	<b>Possible Cause</b>	<b>Prevention or rectification</b>
Gas leaks from cracks or cuts in the hose or burned parts of the hose	The hose is damaged	Turn off the gas on the liquid gas cylinder. If the hose is cut or torn, it must be replaced. See Checking the liquid gas cylinder and connection regulator on the liquid gas cylinder for leaks
Gas is leaking from the valve of the liquid gas cylinder	Mechanical defect due to storage or incorrect handling	Close the valve on the liquid gas cylinder
Gas is leaking from the valve of the liquid gas cylinder	Defective tank valve due to improper handling or a mechanical defect	Close the valve on the liquid gas cylinder. Return the liquid gas cylinder to the gas trader
Gas escapes between the liquid gas cylinder and the regulator connection	Improper installation, leaky connection, defective rubber seal	Close the valve on the liquid gas cylinder. Remove the regulator from the gas cylinder and check the rubber seal for damage. See Checking the liquid gas cylinder and connection regulator on the liquid gas cylinder.
Flames emerge from the front panel	Fire in the burner tube due to a partial blockage	Turn off the control switch and close the liquid gas cylinder. After the fire has gone out and the grill has cooled down, remove the burner and check for spider nests or rust. See section Natural Hazards and Burner Cleaning.

<b>Troubleshooting: Problem</b>	<b>Possible Cause</b>	<b>Prevention or rectification</b>
Grease fire or continuous excessive flame formation above the hob	Excessive fat deposits in the burner area	Close the liquid gas cylinder. Leave the lid open to extinguish the flames. After cooling, clean the burner area, grease tray, and other surfaces of excess grease
The burner cannot be ignited with the piezo igniter	Gas problems 1. An attempt was made to light the wrong burner 2. The burner is not connected to the control valve 3. Burner is clogged 4. No gas flows 5. Formation of vapor bubbles on the union nut of the liquid gas cylinder 6. The union nut on the liquid gas cylinder is not fully tightened.	1. See instructions on the control panel and in the Use and Care section. 2. Check that the valve is inside the burner tubes. 3. Check that the burner tubes are not blocked by cobwebs or other tangles. See the Cleaning and Care section. 4. Check that the liquid gas cylinder is not empty. If the liquid gas cylinder is not empty, see the section "Sudden pressure drop in the gas flow". 5. Switch off the controller and unscrew the union nut from the liquid gas cylinder. Reconnect and try again. 6. Tighten the union nut approximately half to three-quarters.

The burner cannot be ignited with the piezo igniter	<p>Electrical problems:</p> <ol style="list-style-type: none"> <li>1. Electrode is cracked or defective; "Sparking at the crack".</li> <li>2. The electrode tip is not in the correct position</li> <li>3. Cable or electrode soiled by cooking residues.</li> <li>4. Cables are loose or not connected</li> <li>5. Cable short-circuited between piezoelectric igniter and electrode (spark formation).</li> </ol> <p>The pressure switch is stuck at the bottom and sparks form between the piezoelectric igniter and the electrode.</p>	<ol style="list-style-type: none"> <li>1. Replace the electrode.</li> <li>2. The tip of the electrode must point towards the opening on the torch. The gap should be approximately 1/8 "to 3/16". Adjust if necessary.</li> <li>3. Clean the cable or electrode with rubbing alcohol and a clean cotton swab.</li> <li>4. Reconnect the cable or replace the electrodes or cables.</li> <li>5. Replace the ignition cable</li> <li>6. Replace the piezo igniter</li> <li>7. Check cable insulation and check for correct connection. If the insulation is damaged, replace the cable.</li> </ol>
Burner does not ignite flame.	<ol style="list-style-type: none"> <li>1. See the "Gas Problems" section on the previous page.</li> <li>2. Wrong method of lighting with a match</li> </ol>	<ol style="list-style-type: none"> <li>1. See the "Igniting with a Pilot Light" and "Use and Care" section.</li> </ol>
Sudden drop in gas stream or weak flame	<ol style="list-style-type: none"> <li>1. Excessive fat deposits.</li> <li>2. Meat has too high a fat content.</li> <li>3. Cooking temperature is too high</li> </ol>	<ol style="list-style-type: none"> <li>1. Clean the burner and the inside of the grill or the firing chamber</li> <li>2. Separate the fat from the meat before grilling.</li> </ol>
The candle flame goes out	<p>Strong winds or gusts of wind. Too little gas in the liquid gas cylinder. Flow limiting valve has triggered.</p>	<p>Place the front of the grill facing the wind or lengthen the flame height. Fill up the liquid gas cylinder. See "Sudden Pressure Drop in Gas Stream" section above.</p>
Stubborn grease fire	<p>Fat has accumulated from food residue around the burner system lid.</p>	<p>Turn the controller to "OFF". Turn off the gas supply on the liquid gas cylinder. Leave the lid in place and let the fire go out. After the grill has cooled down, remove and clean all parts</p>
Flashback ... (Fire in a burner tube or several burner tubes)	<p>Burner and burner tubes are blocked</p>	<p>Set control to "OFF". Clean burner or burner tubes. See manual "Cleaning and care of the burner".</p>
Flare up	<ol style="list-style-type: none"> <li>1. Excessive fat deposits.</li> <li>2. Meat has too high a fat content.</li> <li>3. Cooking temperature is too high</li> </ol>	<ol style="list-style-type: none"> <li>1. Clean the burner and the inside of the grill or the firing chamber</li> <li>2. Separate the fat from the meat before grilling</li> <li>3. Set temperature (decrease)</li> </ol>
Liquid gas cylinder cannot be filled	<p>Some dealers have older filling nozzles with worn coils.</p>	<p>Worn coils cannot "grab" enough to operate the valve. Try a second liquid gas trader.</p>
A burner is not lit by other burners	<p>Fat or food particles have accumulated at the end of the connecting pipe</p>	<p>Clean the connecting pipe with a wire brush</p>

If the above information does not solve your problem, please contact your local gas trader.

- a) Turn off the burner for 15 to 20 minutes. Make sure the device has cooled down before you continue.
- b) Regularly clean cooking grids by soaking them and washing them in soapy water.
- c) The inner surfaces of the grill housing lids must also be washed with hot soapy water. Remove stubborn stains with a wire brush, steel wool or scouring pads.
- d) Check the burner at regular intervals to make sure that there are no insects and spiders that could clog the gas system and impede the flow of gas. When cleaning venturi tubes on the burner, be very careful not to block anything. We recommend using a pipe cleaner to clean the venturi area.
- e) Any modifications to the device can have dangerous consequences and are strictly forbidden.

## **10. Safety instructions for the gas grill**

Place your gas grill on a level and stable surface away from flammable objects such as fences or overhanging branches.

Never use your gas grill indoors!

Once lit, your gas grill must not be moved or left unattended. Keep children and pets at a safe distance from the gas grill. Always keep a fire extinguisher close at hand.

The gas grill gets hot during use. This means that you may only touch the lid and other parts with gloves.

Make sure that the device has cooled down completely before storing it.

The device is only intended for outdoor use!

Read the instructions before using the gas grill.

Accessible parts can become very hot. Therefore keep away from small children!

Do not move the gas grill while in use.

After using the gas grill, switch off the gas supply on the gas cylinder.

All modifications to the device can have dangerous consequences and are strictly forbidden.

**UK**

If you have any questions, please contact our customer care center.

Our contact details are below:



0044-800-240-4004



enquiries@mhstar.co.uk

IMPORTER ADDRESS:

MH STAR UK LTD  
Unit 27, Perivale Park,  
Horsenden lane South  
Perivale, UB6 7RH  
MADE IN CHINA

**ES**

Si tiene alguna pregunta, comuníquese con nuestro Centro de Atención al Cliente. Nuestros datos de contacto son los siguientes:



0034-931294512



atencioncliente@aosom.es

Importador/REP:

Spanish Aosom, S.L.  
C/ Roc Gros, nº 15. 08550, Els Hostalets de Balenyà,  
Spain.  
B66295775  
HECHO EN CHINA

**FR**

Si vous avez la moindre question, veuillez contacter notre centre d'assistance à la clientèle.

Nos coordonnées sont les suivantes:



0033-1-84166106



aosom@mhfrance.fr

Importé par/REP :

MH France  
2, rue Maurice Hartmann  
92130 Issy-les-Moulineaux  
France  
Fabriqué en Chine

**PT**

Se tiver alguma dúvida, por favor contacte o nosso Centro de Atendimento ao Cliente. Os nossos dados de contacto são os seguintes:



0034-931294512



info@aosom.pt.

IMPORTADOR:

SPANISH AOSOM, S.L  
C.ROC GROS N.15, 08550. ELS HOSTALETES DE BALENYÀ  
TEL: 931294512 (SEG-SEX DAS 7:30H ÀS 16:30H)  
INFO@AOSOM.PT  
FEITO NA CHINA

**DE**

Wenn Sie Fragen haben, wenden Sie sich bitte an unser Kundendienstzentrum.

Unsere Kontaktdaten stehen unten:



0049-0(40)-88307530



service@aosom.de

Importeur/REP :

MH Handel GmbH  
Wendenstraße 309  
D-20537 Hamburg  
Germany  
IN CHINA HERGESTELLT

**IT**

In caso di dubbio, si prega di contattare il nostro centro assistenza clienti. I nostri dettagli di contatto sono di seguito:



0039-0249471447



clienti@aosom.it

IMPORTATO DA/REP:

AOSOM Italy srl  
Centro Direzionale Milanofiori  
Strada 1 Palazzo F1  
20057 Assago (MI)  
P.I.: 08567220960  
FATTO IN CINA

