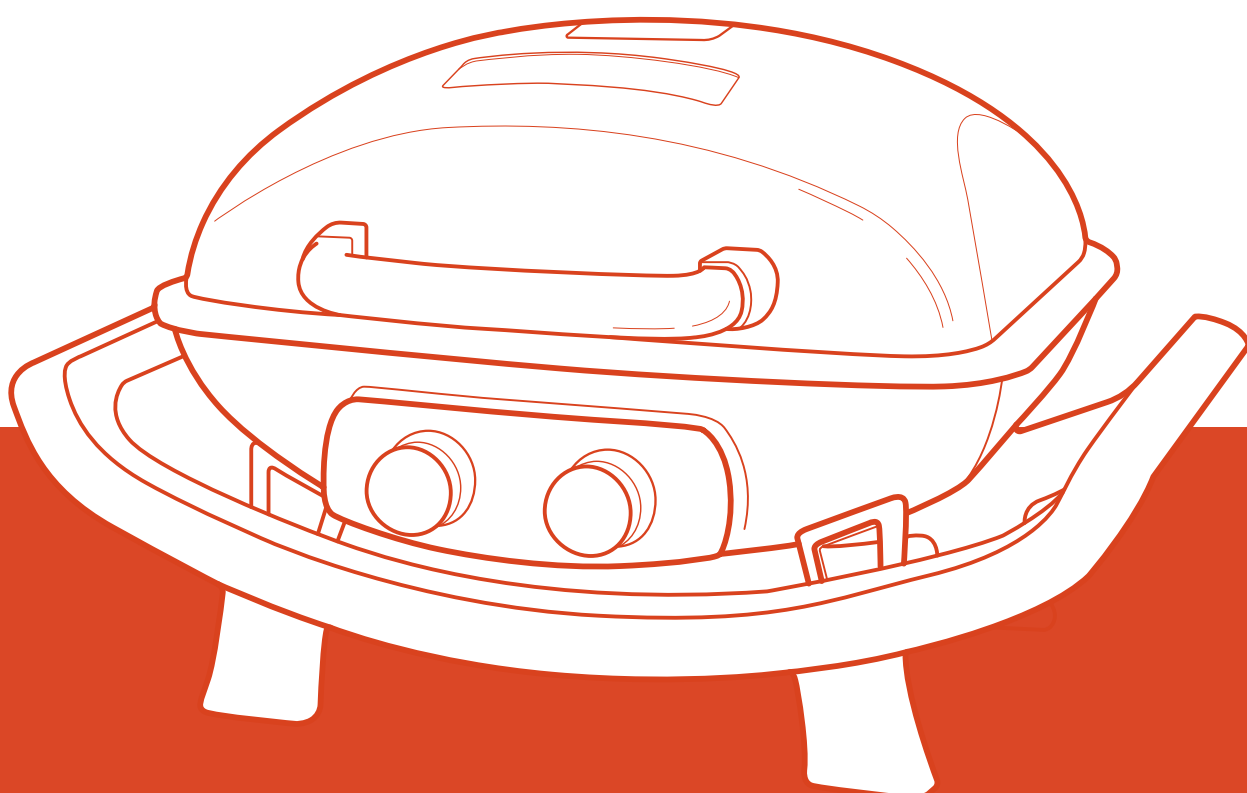




200 FUSION TABLE TOP BRAAI

ASSEMBLY & OPERATING INSTRUCTIONS



megamaster

TOGETHER, MADE BETTER

THIS MANUAL IS DESIGNED TO FIT INTO THE BOTTOM DRAWER, BUT THAT'S NOT WHERE IT BELONGS

We get it. You've just unboxed your Megamaster 200 Fusion Table Top Braai and you can't wait to fire it up. Those steaks, fish, vegetables and everything else you could possibly imagine certainly aren't going to braai themselves. At Megamaster, we believe anything worth doing is worth doing well. That's why, as with all of our products, we've put a lot of thought and effort into this user manual. It really is the first step towards making your time with friends, family and flavour truly better.

LPGSASA Permit Number (XXXX/XX/XXX-XX/X)

Manufactured in China. Distributed by Megamaster
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At Megamaster, we understand that the warmth of the flames is really the warmth of human connection. And that the more we kindle it, the brighter it burns. Times may change. Technology may come or go. But there will always be one real and meaningful place for us to gather. For hugs. For smiles. For literally laughing out loud. Where our hearts and minds are free because we have everything we truly need.

We believe that, in those moments, it's more than a braai. It's a celebration. It's together, made better.

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- To reduce the risk of fire, burn hazard or other injury, read the manual carefully and completely before using your grill.
- This grill is not intended to be installed in or on recreational vehicles and/or boats.
- FOR OUTDOOR USE ONLY.



IF YOU SMELL GAS

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



- Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
- An LP gas cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

DANGER

1. Never operate this appliance unattended.
2. Never operate this appliance within 10 ft (3 m) of any structure, combustible material or other gas cylinder.
3. Never operate this appliance within 25 ft (7.5 m) of any flammable liquid.
4. Do not fill cooking vessel beyond maximum fill line.
5. Heated liquids remain at scalding temperatures long after the cooking process. Never touch cooking appliance until liquids have cooled to 115°F (45°C) or less.
6. This appliance is not intended for and should never be used as a heater.
7. 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.



WARNING

Do not try lighting this appliance without reading the “**LIGHTING INSTRUCTIONS**” section of this manual

It must be used with a 2, 8 kPa regulator that complies with Maximum LP gas cylinder size is 30cm in diameter by 52cm tall.

Grill Installation Codes

Check your local building codes for the proper method of installation. In the absence of local codes, this unit should be installed in accordance with the South African National Standard 1539, Storage and Handling of Liquefied Petroleum Gases, Correct LP Gas Cylinder Use LP gas grill models are designed for use with a standard 9kg LP Gas cylinder, not included with grill. Never connect your gas grill to an LP gas cylinder that exceeds this capacity.

If an external electrical source is utilized for lights or rotisserie motors:

The outdoor cooking gas appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes.



WARNING

Please 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 customer service at (+27) 12 802 1515.

1. Table top 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. Do not install or use grill within 24" (61cm) 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.
3. Never attempt to attach this grill to the self-contained LP gas system of a camper trailer or motor home.
4. 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 table top grill. Failure to follow these instructions could result in serious personal injury and/or property damage.
5. Remove lid before lighting grill. When grill is not in use, turn off control knob on LP gas cylinder.
6. 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.
7. 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.
8. Never try to light grill with lid closed! Buildup of gases is very dangerous and could cause an explosion.
9. Keep any electrical cord of fuel supply hose away from any heated surfaces.
10. LP Gas is a flammable gas and improper handling may result in explosion and/or fire and serious accident or injury.
11. This appliance will be during and after use. Use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids.
12. Do not leave your grill unattended while in operation.
13. Do not use while under the influence of drugs or alcohol.
14. Do not store any spare LP (LP Gas) cylinder, full or empty, under or near your grill.
15. Appliance is not intended for commercial use or rental.
16. The cylinder must be disconnected when the appliance is not in use.



WARNING

Keep any electrical supply cord and the fuel supply hose away from any heated surfaces

PLEASE NOTE

The normal flow of gas through the regulator and hose assembly can create a humming noise. A low volume of noise is perfectly normal and will not interfere with operation of the grill. If humming noise is loud and excessive you may need to purge air from the gas line or reset the regulator excess gas flow device. This purging procedure should be done every time a new LP gas cylinder is connected to your grill.

CAUTION: BEWARE OF BURN-BACK

Spiders and small insects occasionally spin webs or make nest in the grill burner tubes during transit and warehousing. These webs can lead to gas flow obstruction, which could result in a fire in and around burner tubes. This type of fire is known as **“BURN-BACK”** and can cause serious damage to your grill and create an unsafe operating condition for the user.

Although an obstructed burner tube is not the only cause of **“BURN-BACK”**, it is the most common cause.

In the event of **“BURN-BACK”**, where the flame burns back to the jet, immediately turn off the gas supply at the burner control valve.

After ensuring that the flame is extinguished, re-light the appliance as described in below. Should the appliance again **“BURN-BACK”**, close the valves and examine the mixing tube or burner for any obstruction. If there are no obstructions and the burn back still occurs, call a technician to examine the appliance and make any necessary repairs.

Do not make any unnecessary adjustments or modifications to this grill, a qualified LP gas technician should do any adjustments.

To reduce the chance of **“BURN-BACK”**, you must clean the burner tubes before assembling your grill, and at least once a month in late summer or early fall when spiders are most active. Also perform this burner tube cleaning procedure if your grill has not been used for an extended period of time. A clogged tube can be lead to a fire beneath the grill.

Visually check the burner flames prior to each use; the flames should appear 1 inch tall (+/-). If they do not, refer to the burner main tenancy part of this manual.

LP Gas Supply System

- If the information is not followed exactly, a fire resulting in death or serious injury could occur.
- A 9kg cylinder of approximately 30cm in diameter by 52cm high is the maximum size LP gas cylinder to use.
- The safety feature prevents the cylinder from being overfilled, which can cause malfunction of the LP gas cylinder, regulator and/or grill.
- The LP gas supply cylinder to be used must be constructed and marked in accordance with the specifications for LP Gas cylinders in RSA .
- The LP gas cylinder must have a shutoff valve terminating in an LP valve outlet that is compatible with a Type 1. LP gas supply cylinder must have a shut off valve terminating in a valve outlet specified for connection type QCC1 in the standard for compressed gas cylinder valve outlet and inlet connection. LP gas supply cylinder must be fitted with an Overfill Protection Device (O.P.D) The LP gas cylinder must also have a safety relief device that has a direct connection with the vapor space of the cylinder.
- The cylinder supply system must be arranged for vapor withdrawal.
- The LP gas cylinder used must have a collar to protect the cylinder valve.
- 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 cap or plugs may result in leakage of gas.
- Never connect an unregulated LP gas cylinder to your gas grill.
- This outdoor cooking gas appliance is equipped with a high capacity hose/regulator assembly for connection to a standard 9kg. LP gas cylinder.
- Have your LP gas cylinder filled by a reputable LP gas dealer and visually inspected and re-qualified at each filling.
- Do not store a spare LP gas cylinder under or near this appliance.
- Never fill the cylinder beyond 80 percent full.
- Always keep LP gas cylinders in an upright position.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- The gas must be turned off at the supply cylinder when the outdoor cooking gas appliance is not in use.
- LP gas cylinder must be stored outdoors in a well-ventilated area and out of reach of children. Disconnected LP gas cylinders must not be stored in a building, garage or any other enclosed area.
- Do Not obstruct the flow of ventilation air around the gas grill housing. Only use the regulator and the hose assembly supplied with your gas grill. Replacement regulators and hose assemblies must be those specified in this manual.
- The regulator and hose assembly must be inspected before each use of the grill. If there is excessive abrasion or wear or if the hose is cut, it must be replaced prior to the grill being put into operation. The replacement hose assembly shall be that specified by the manufacturer.
- Pressure regulator and hose assembly supplied with the outdoor cooking gas appliance must be used. Never substitute other types of regulator. Contact customer service for manufacturer specified replacement parts.
- This outdoor cooking gas appliance is equipped with a pressure regulator comply with the standard for LP gas products in South Africa.
- Do not use briquettes of any kind in the grill.
- The grill is designed for optimum performance without the use of briquettes. Do not place briquettes on the radiant as this will block off the area for the grill burners to vent. Adding briquettes can damage ignition components and knobs, and void the warranty.
- Keep the back and side cart free and clear from debris. Keep any electrical supply cord, or the rotisserie motor cord away from the heated areas of the grill.
- Never use the grill in extremely windy conditions. If located in a consistently windy area (oceanfront, mountaintop, etc.) a windbreak will be required. Always adhere to the specified clearance.
- Never use a dented or rusty propane cylinder.
- Keep any electrical supply cord and the fuel supply hose away from any heated surface.
- While lighting, keep your face and hands as far away from the grill as possible.
- Burner adjustment should only be performed after the burner has cooled.
- Storage of an outdoor cooking gas appliance indoors is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance.
- When your gas grill is not in use the gas must be turned off at LP gas cylinder.

PROPER PLACEMENT & CLEARANCE OF GRILL

- Never use your gas grill in a garage, porch, shed, breezeway or any other enclosed area. Your gas grill is to be used outdoors only. Do Not install this unit into combustible enclosures. Minimum clearance from sides and back of unit to combustible construction, 24 inches (61cm) from sides and 24 inches (61cm) from back.
- **DO NOT** use this appliance under overhead combustible surfaces. This outdoors cooking gas appliance is not intend to be installed in or on recreational vehicles and/or boats.



INSECT WARNING

Spiders and insects can nest in the burners of this and any other grill, and cause the gas to flow improperly. This is a very dangerous condition, which can cause a fire to occur behind and beneath the valve panel, thereby damaging the grill and making it unsafe to operate. Inspect the grill at least twice a year.



WARNING

Keep a spray bottle of soapy water near the gas supply valve and check the connections before each use.

DO NOT USE ALUMINUM FOIL TO LINE THE GRILL RACKS OR GRILL BOTTOM.

This can severely upset combustion airflow or trap excessive heat in the control area.

DO NOT LEAVE THE GRILL UNATTENDED WHILE COOKING.



WARNING

Your grill will get very hot. Never lean over the cooking area while using your grill. Do not touch cooking surfaces, grill housing, lid or any other grill parts while the grill is in operation, or until the gas grill has cooled down after use.

Failure to comply with these instructions may result in serious bodily injury.

CAUTION: TO ENSURE CONTINUED PROTECTION AGAINST RISK OF ELECTRIC SHOCK, CONNECT TO PROPERLY GROUNDED OUTLETS ONLY, TO REDUCE THE RISK OF ELECTRIC SHOCK, KEEP EXTENSION CORD CONNECTION DRY AND OFF THE GROUND.

SAFETY PRACTICES TO AVOID PERSONAL INJURY

When properly cared for your grill will provide safe, reliable service for many years. However, extreme care must be used as the grill produces intense heat that can increase accident potential. When using this appliance basic safety practices must be followed, including the following:

Do not repair or replace any part of the grill unless specifically recommended in this manual. All other service should be referred to a qualified technician. This grill is not intended to be installed in or on recreational vehicles or boats.

Children should not be left alone or unattended in an area where the grill is being used. Do not allow them to sit, stand or play in or around the grill at any time. Do not store items of interest to children around or below the grill.

Do not permit clothing, pot holders or other flammable materials to come in contact with or too close to any grate, burner or hot surface until it has cooled. The fabric could ignite and cause personal injury.

For personal safety, wear proper apparel. Loose fitting garments or sleeves should never be worn while using this appliance. Some synthetic fabrics are highly flammable and should not be worn while cooking.

Only certain types of glass, heat-proof glass ceramic, earthenware, or other glazed utensils are suitable for grill use. These materials may break with sudden temperature changes. Use only on low or medium heat settings in accordance with the manufacturer's guidelines.

Do not heat unopened food containers. A build-up of pressure may cause the containers to burst.

SAFETY FIRST, LAST & EVERYWHERE IN BETWEEN



Use a covered hand when opening the grill lid. Never lean over an open grill.

When lighting a burner, pay close attention to what you are doing. Make certain you are aware of which burner you are lighting, so your body and clothing remain clear of open flames.

PROPER PLACEMENT & CLEARANCE OF GRILL

Never use your gas grill in a garage, porch, shed, breezeway or any other enclosed area. Your gas grill is

Do not heat unopened food containers. A build-up of pressure may cause the containers to burst.

Use a covered hand when opening the grill lid. Never lean over an open grill.

When lighting a burner, pay close attention to what you are doing. Make certain you are aware of which burner you are lighting, so your body and clothing remain clear of open flames.

When using the grill, do not touch the grill rack, burner grate or immediate surroundings as these areas become extremely hot and could cause burns. Use only dry potholders. Moist or damp potholders on hot surfaces may cause steam burns. Do not use a towel or bulky cloth in place of potholders. Do not allow potholders to touch hot portions of the grill rack.

Grease is flammable. Let hot grease cool before attempting to handle it. Do not allow grease deposits to collect in the grease tray at the bottom of the grill's firebox. Clean the grease tray often.

Do not use aluminum foil to line the grill racks or grill bottom. This can severely upset combustion air flow or trap excessive heat in the control area.

For proper lighting and performance of the burners keep the burner ports clean. It is necessary to clean them periodically for optimum performance. The burners will only operate in one position and must be mounted correctly for safe operation.

Clean the grill with caution. To avoid steam burns, do not use a wet sponge or cloth to clean the grill while it is hot. Some cleaners produce toxic fumes or can ignite if applied to a hot surface.

Turn off grill controls and make certain the grill is cool before using any type of aerosol cleaner on or around the grill. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode.

Do not use the grill to cook excessively fatty meats or other products which promote flare – ups.

Do not operate the grill under unprotected combustible constructions. Use only in well ventilated areas. Do not use in buildings, garages, sheds, breezeways or other such enclosed areas.

Keep the area surrounding the grill free from combustible materials including, fluids, trash, and vapors such as gasoline or charcoal lighter fluid. Do not obstruct the flow of combustion and ventilation air.



WARNING

This outdoor cooking gas appliance is not intended to be installed in and/or on boats and other recreational vehicles.

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.

LP GAS 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 cooking performance intended by this Megamaster Table Top Grill. Substitution of regulator by any other device or any other manufacturer is dangerous and could result in serious injury. The correct type of regulator to be used is 2,8kPA low pressure regulator.

FUEL SUPPLY HOSE

The hose connected regulator provided with this appliance is 3 feet (91.4cm) length. Keep the fuel hose away from any heated surface(s).



LP GAS FUEL

Warning – LP Gas 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 LP Gas only and is equipped with the proper orifice for LP Gas gas.

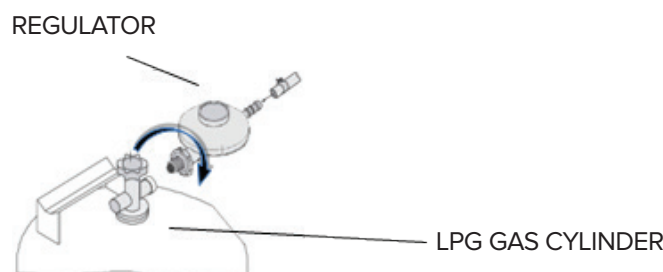
CAUTION: Do not connect this grill with any gas supply other than LP Gas. LP Gas is heavier than air and settles in lower areas. Make certain adequate ventilation is available when using your grill. The gas cylinder may be stored outside in a well-ventilated area out of the reach of children when the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

The LP gas cylinder shall be used only outdoors in a well-ventilated space and not in a building, garage, or any other enclosed area. The Megamaster Table Top Grill may be stored indoors if the LP gas cylinder is removed and stored outdoors. The LP gas cylinder (not included) is threaded for connection directly to the gas regulator supplied with this appliance. Care should be taken when threading the cylinder to the regulator to engage threads correctly to achieve the proper and intended connection. When disconnecting or connecting the gas cylinder, be careful that the regulator does not strike the grill, the ground, or any other surfaces. Replace the protective cap over the threaded cylinder connection when removed from grill. If any difficulty occurs when connecting or disconnecting the cylinder to the regulator assembly, contact your local gas supplier for assistance.

When reconnecting the LP gas cylinder to the regulator, be sure to hand-tighten until snug. This connection should be inspected for damage and leak tested after each reconnection.

TO DO A LEAK TEST: make a soap solution of one part liquid detergent and one part water. You will need a spray bottle, brush, or rag to apply the solution to the fitting. Bubbles indicate leaks.

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.



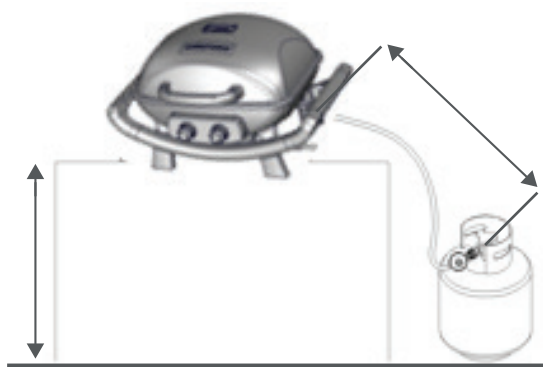


WARNING

Always operate the grill on a tabletop, no higher than 32 inches (81cm).

Place the LP Gas cylinder on the ground immediately adjacent to the tabletop, no further than 24 inches (61cm) from the grill.

Failure to follow these instructions could cause the LP Gas cylinder to overheat and vent LP Gas which could ignite causing serious personal injuries or property damage and/or a tripping hazard over the gas hose or LP Gas cylinder, pulling the grill off the tabletop causing serious personal injuries or property damage.



ASSEMBLY INSTRUCTIONS

PREPARATION

Before beginning assembly, installation or operation of product, make sure all parts are present. 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.

- Your Megamaster Table Top Grill is pre-assembled. The only assembly required is to connect the foldable legs and place the flame tamers, cooking grid and control knobs into the grill.
- Estimated Assembly Time: 5 minutes.

WHEW,

We feel much better knowing you're safer for having taken the time to go through that first section thoroughly.

Now, let's get on with putting your megamaster grill together so you can unleash your inner kebab / pesto mushrooms / gourmet boerie roll rockstar!

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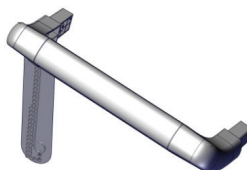
200 FUSION TABLE TOP BRAAI COMPONENTS



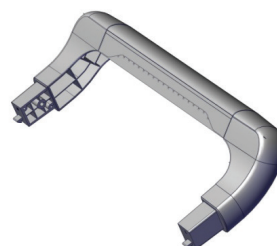
1. Fire box (1pc)



2. Left Side Handle (1pc)



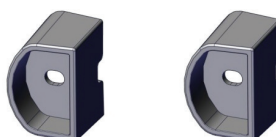
3. Right Side handle (1pcs)



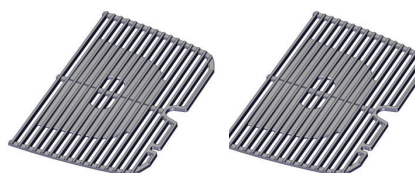
4. Main Lid Handle (1pc)



5. Main Lid Handle Seats (2pcs)



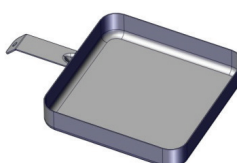
6. Cooking Grid (2pc)



7. Control Knobs(2pcs)



8. Grease Box (1pc)



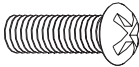


Did you make sure everything's in the box? Great!

We go out of our way to ensure everything is perfect, but in the unlikely event that anything is out of place, please don't hesitate to contact our friendly customer service at service@megagroup.co.za before you continue. Don't try to put your 200 Fusion Table Top Braai together if there is anything missing.

The smallest things can be really important.

HARDWARE CONTENTS

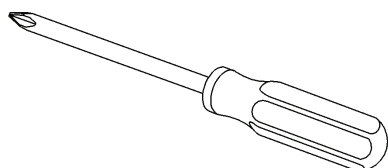


REF #	Description	Specification	QTY
A	Truss Head Skrew 	1/4-20x 2-5"	4pcs
B	Wing nut 	3/16" -24	2pcs
C	Flat washer 	3/16"	2pcs

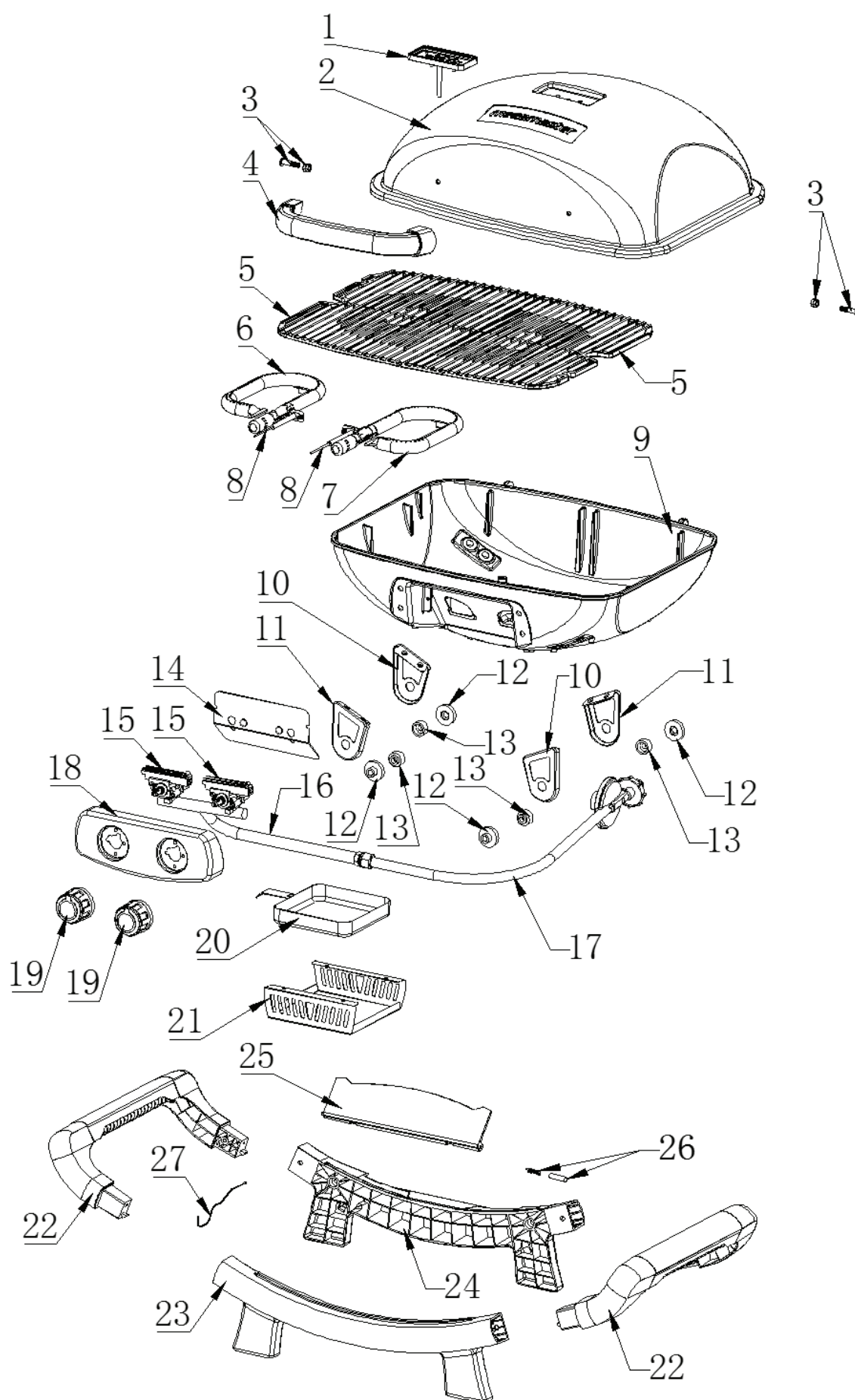
Before beginning assembly, make sure all parts are present. Compare parts with package contents list and diagram. If any part is missing or damaged, do not attempt to assemble the product. Please contact customer service for replacement parts.

- Estimated Assembly Time: 40 minutes
- Tools required for assembly: Screwdriver (not included)
- Note: The left and right sides of the grill are designated as if you are facing the front of the grill.

SCREWDRIVER



COMPONENT VIEW



COMPONENT LIST & WARRANTIES



No.	Part (Description)	Warrenty (Year)	Qty
1	Temperature gauge	1	1
2	Main Lid	1	1
3	Main Lid Screw	1	2
4	Main Lid Handle	1	1
5	Cooking Grid	1	2
6	Main Burner Left	3	1
7	Main Burner Left	3	1
8	Main Burner Ignitor wire	1	2
9	Firebox	Non replaceable	1
10	Firebox bracket, right	1	2
11	Firebox bracket, left	1	2
12	Heat insulator A	1	4
13	Heat insulator B	1	4
14	Front baffle	1	1
15	Main Gas valve	1	2
16	Main Manifold	1	1
17	Regulator LP	1	1
18	Main Control Panel	1	1
19	Control knob	1	2
20	Grease box	1	1
21	Grease box bracket	1	1
22	Side handles	1	2
23	Cart leg, front	1	1
24	Cart leg, rear	1	1
25	Label Panel	1	3
26	Spring & Axis	1	1
27	Lighting rod	1	1

TO MAKE YOUR ASSEMBLY EXPERIENCE EVEN BETTER, WE RECOMMEND THAT YOU:

Set aside 40 minutes to an hour

Grab a truss screwdriver (not included)

Blast your favourite album in the
background

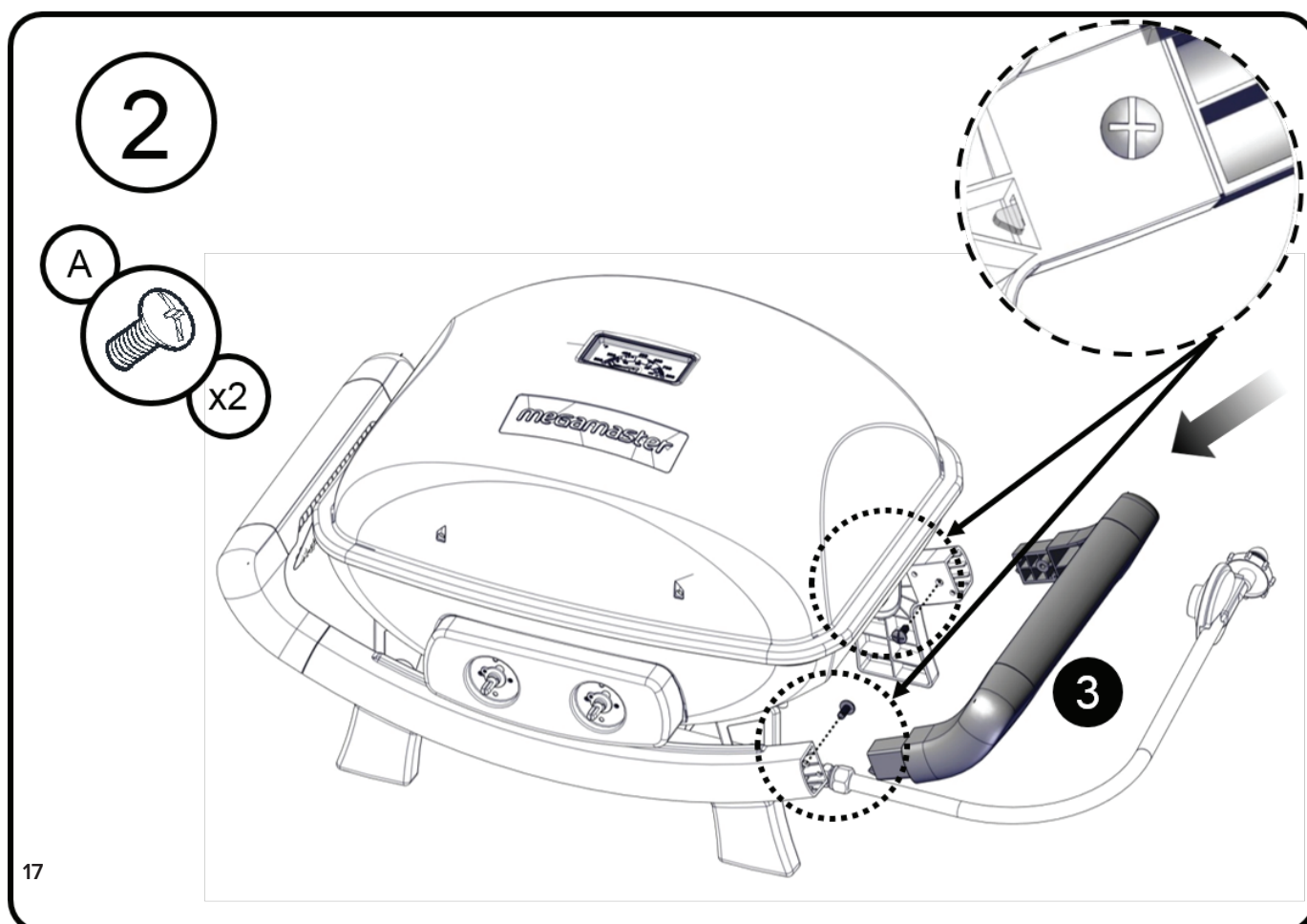
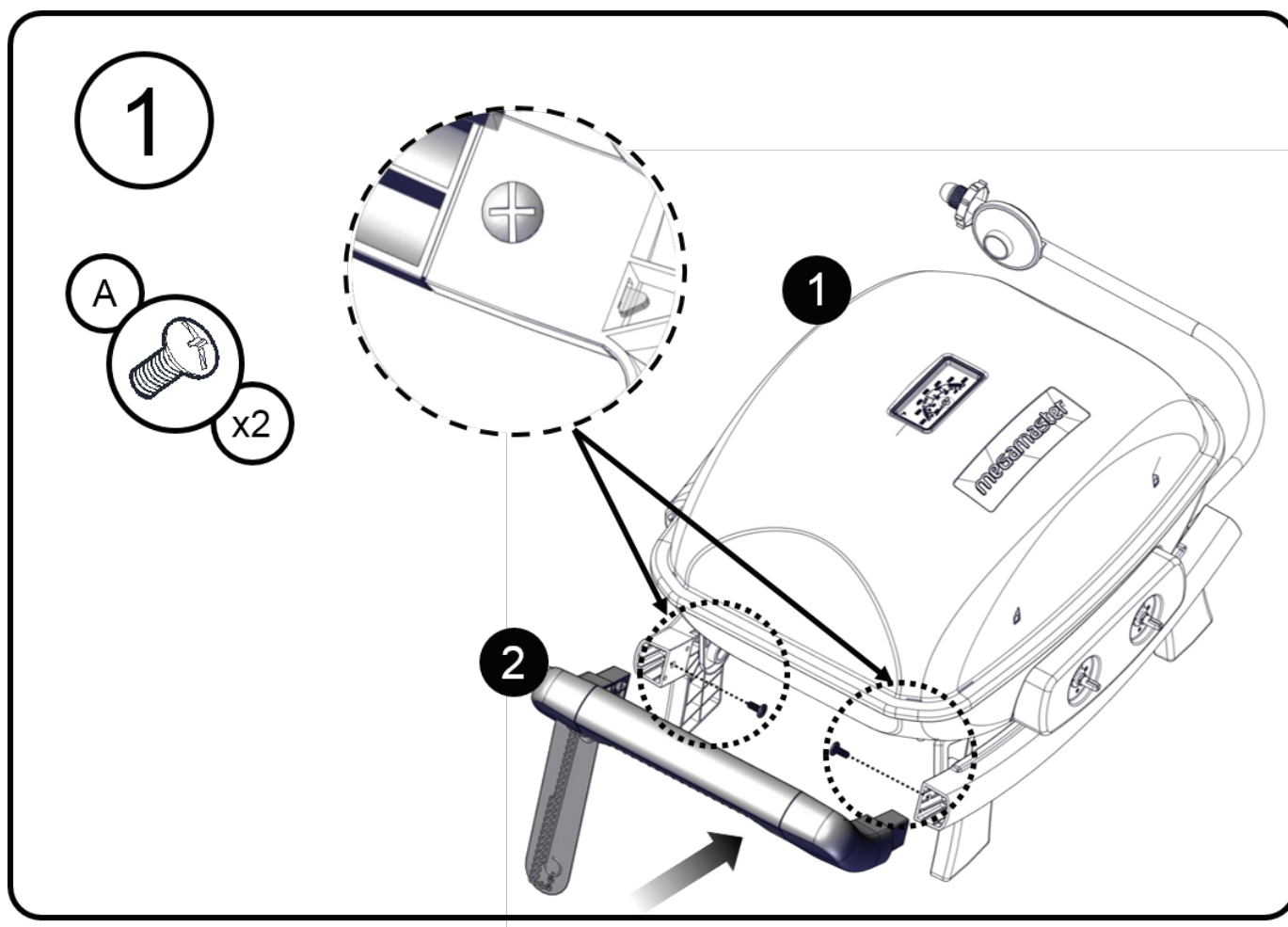
Pour yourself something cold to sip on

Invite some friends over. It won't be long
before your Megamaster is ready to start
making your good times even better!

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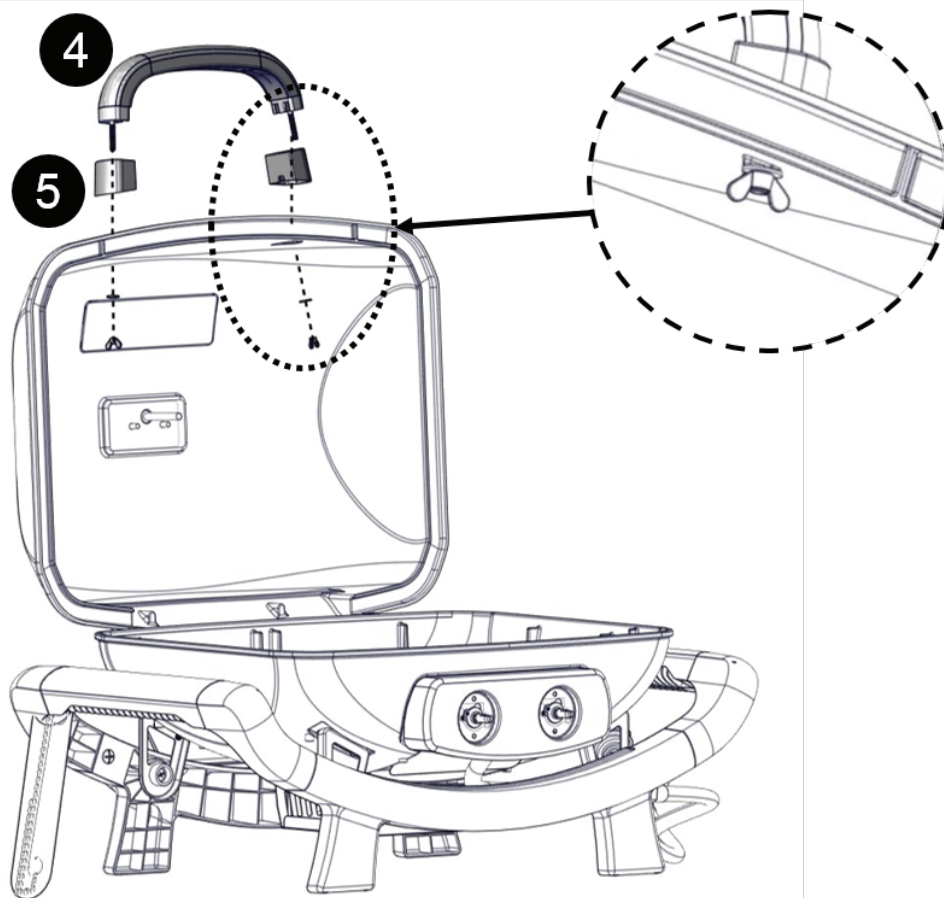
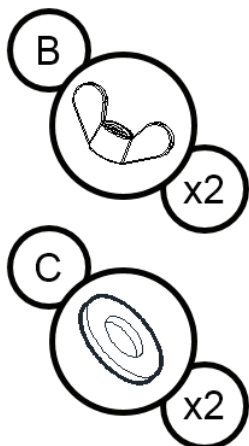
PUTTING IT ALL TOGETHER



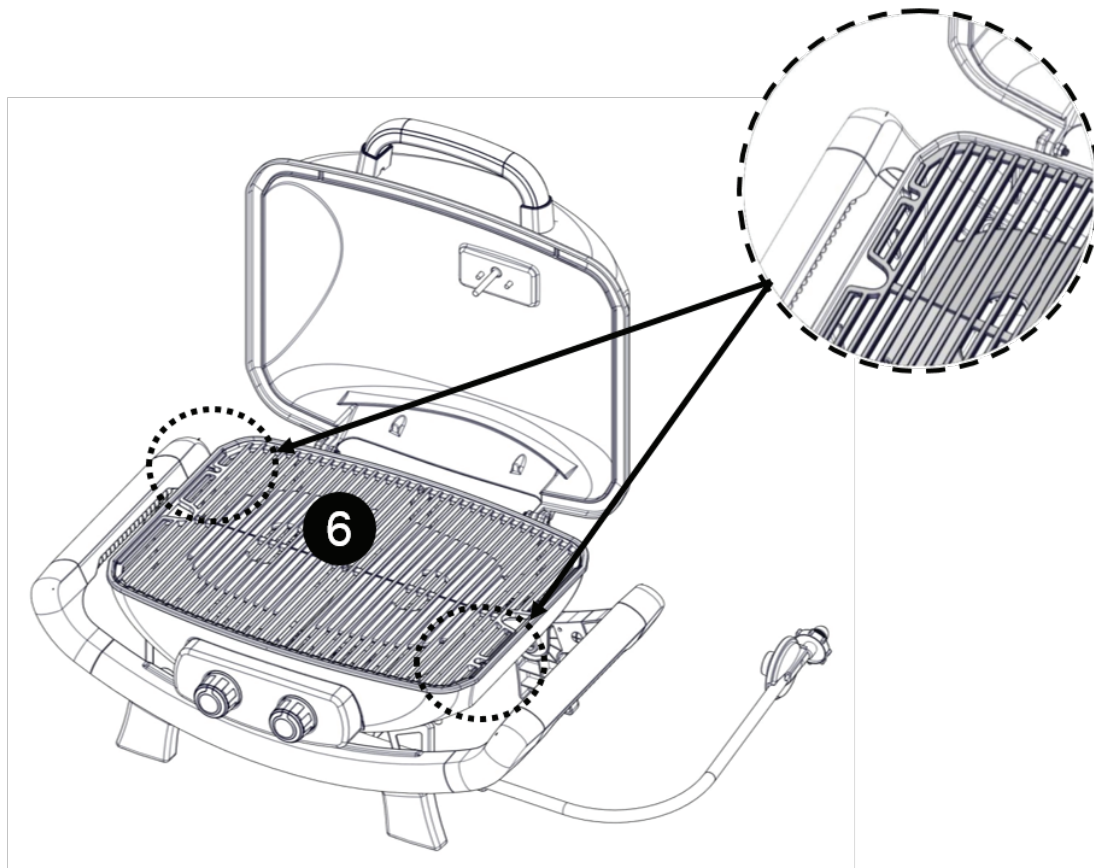
PUTTING IT ALL TOGETHER



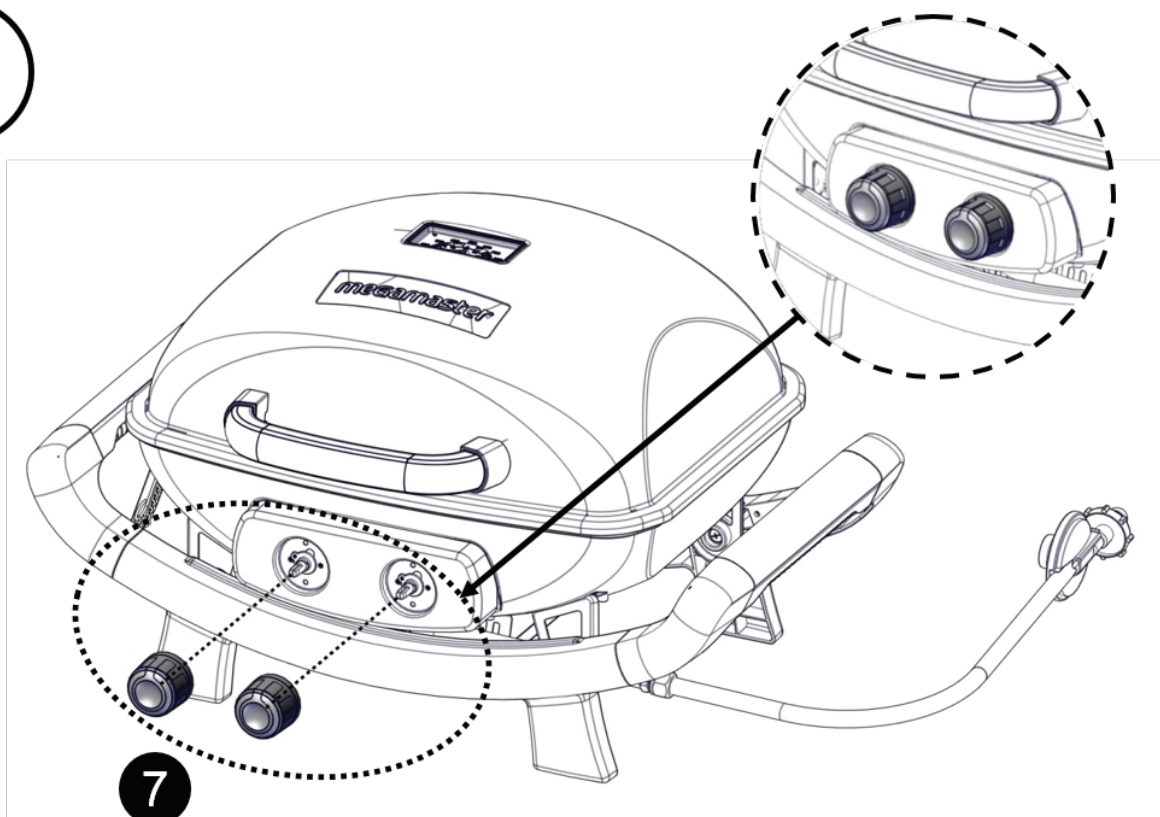
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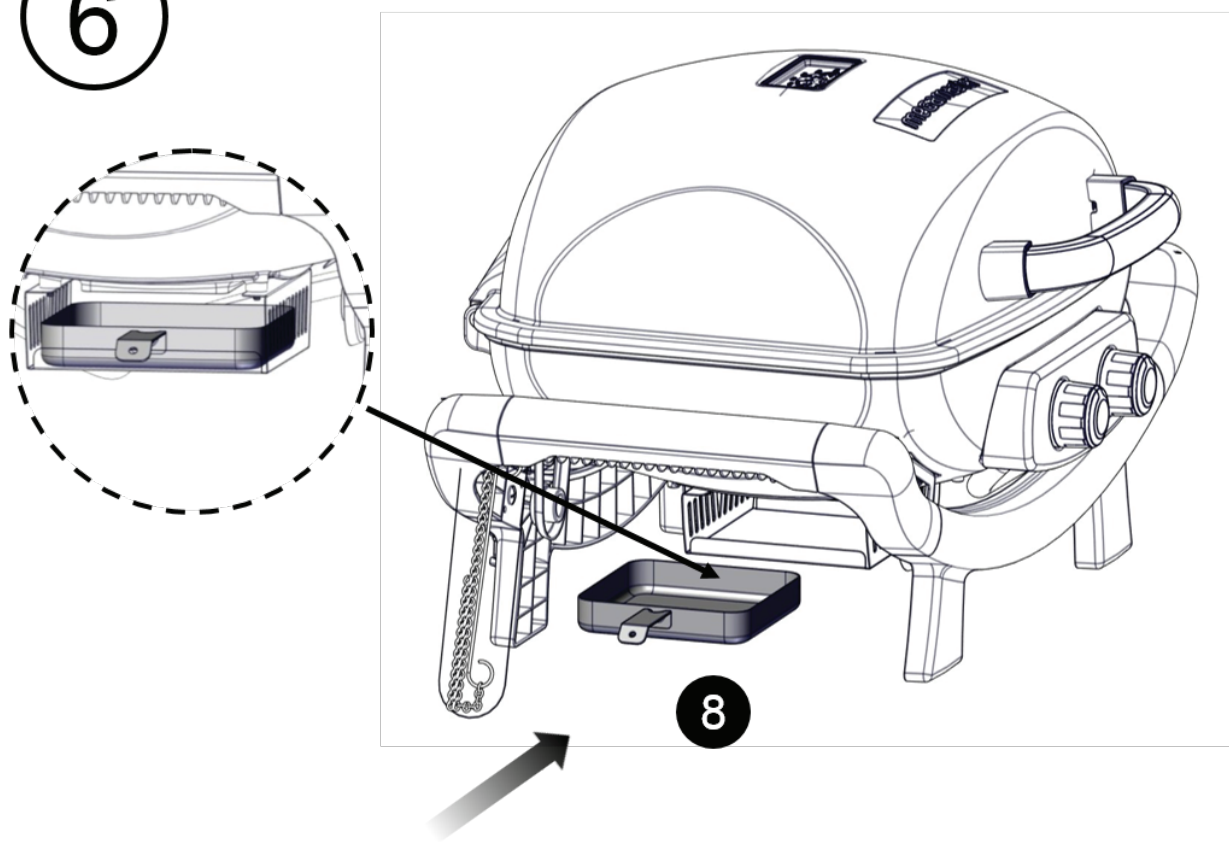
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5



6



GREAT JOB!

You nailed it, and got a light workout in the process. Almost time to do the happy dance.

All that remains is to connect the gas and before you know it you'll be cooking with, well, gas!

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*NEVER CONNECT AN UNREGULATED GAS SUPPLY LINE TO THE APPLIANCE.
USE THE REGULATOR/HOSE ASSEMBLY SUPPLIED.*

This is a LP gas configured grill. Do not attempt to use a natural gas supply, the grill has not been approved for natural gas use.

Total gas consumption (per hour) with all burners set on "HIGH":
Main Burner: 13000 BTU/Hr.

LP GAS cylinder REQUIREMENT (9kg. Cylinder)

A dented or rusty LP gas cylinder may be hazardous and should be checked by your LP gas supplier. Never use a cylinder with a damaged valve. The LP gas cylinder must be constructed and marked in accordance with the specifications for LP gas cylinders for South Africa.

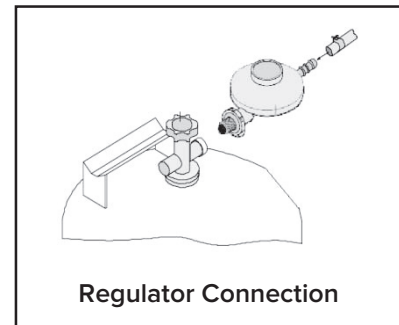
Storage of an outdoor cooking gas appliance indoor is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance. The cylinder system must be arranged for vapor withdrawal. The cylinder must include a collar to protect the cylinder valve.

Remove the plastic valve cover from the LP gas cylinder. Make sure the grill gas hoses do not contact the grease pan or grill firebox when the LP gas cylinder is placed into the cart.

CONNECTING THE LP GAS CYLINDER

Your grill is equipped with gas supply orifices for use only with LP gas. It is also equipped with a high capacity hose/regulator assembly for connection to a standard 9kg. LP gas cylinder 52cm high, 30cm diameter. To connect the LP gas supply cylinder, please follow the steps below:

1. Make sure cylinder valve is in the complete off position (turn clockwise to stop)
2. Check cylinder valve to ensure it has proper internal female threads.
3. Make sure all burner valves are in their off position.
4. Inspect valve connections, port, and regulator assembly. Look for any damage or debris. Remove any debris. Inspect hose for damage. Never attempt to use damaged or obstructed equipment. See your local LP gas dealer for repair.
5. When connecting regulator assembly to the valve, hand tighten the wheel connection anti-clockwise to a complete stop. Do not use a wrench to tighten. Use of a wrench may damage the wheel and result in a hazardous condition.
6. Open the cylinder valve fully (counterclockwise). Apply the soap solution with a clean brush to all gas connections (See Fig. 1). If growing bubbles appear in the solution the connection is not properly sealed. Check each fitting and tighten or repair if necessary.
7. If you have a gas connection leak you cannot repair, turn gas OFF at supply cylinder, disconnect fuel line from your grill and call (+27) 12 802 1515 or your gas supplier for repair assistance. In case of severe gas leaks or fire, contact your local fire department.
8. Also apply soapy solution to the cylinder seams. See below. If growing bubbles appear, shut cylinder OFF and do not use or move it! Contact an LP gas supplier or your fire department for assistance.



Regulator Connection

TO DISCONNECT THE LP GAS CYLINDER:

1. Turn the burner valves off.
2. Turn the cylinder valve off fully (turn clockwise to stop).
3. Detach the regulator assembly from the cylinder valve by turning the wheel clockwise.

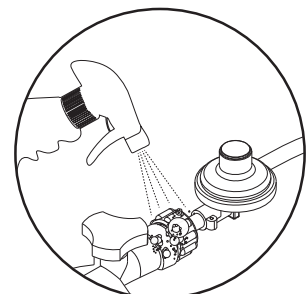


Fig. 1

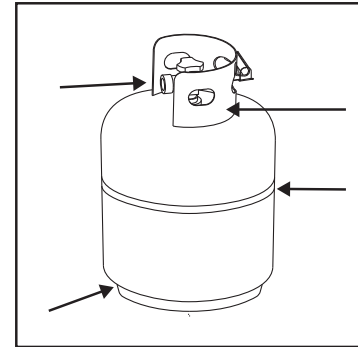
LEAK TESTING



GENERAL

Although all gas connections on the grill are leak tested at the factory prior to shipment, a complete gas tightness check must be performed at the installation site due to possible mishandling in shipment, or excessive pressure unknowingly being applied to the unit.

Periodically check the whole system for leaks following the procedures listed below. If the smell of gas is detected at anytime you should immediately check the entire system for leaks.



BEFORE TESTING

Make sure that all packing material is removed from the grill including tie-down straps.

DO NOT SMOKE WHILE LEAK TESTING. NEVER PERFORM LEAK TEST WITH AN OPEN FLAME.

Make a soap solution of one part liquid detergent and one part water. You will need a spray bottle, brush, or rag to apply the solution to the fittings. For the initial leak test, make sure the LP gas cylinder is 80% full.

TO TEST:

1. Make sure the control valves are in the "OFF" position, and turn on the gas supply.
2. Check all connections from the LP gas regulator and supply valve up to and including the connection to the manifold pipe assembly (the pipe that goes to the burners). Soap bubbles will appear where leak is present.
3. If a leak is present, immediately turn off the gas supply and tighten the leaky fittings.
4. Turn the gas back on and recheck.
5. Should the gas continue to leak from any of the fittings, turn off the gas supply and contact customer service at (+27) 12 802 1515 .

ALWAYS CHECK FOR LEAKS AFTER EVERY LP GAS CYLINDER CHANGE

Check all gas supply fittings for leaks before each use. It is handy to keep a spray bottle of soapy water near the shut-off valve of the gas supply line. Spray all the fittings. Bubbles indicate leaks.



CAUTIONS

Place dust cap on cylinder valve outlet when 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 LP gas.

The gas must be turned off at the supply cylinder when the unit is not in use.

If the appliance is stored indoors the cylinder must be disconnected and removed from the appliance. Cylinders must be stored outdoors in a well-ventilated area out of the reach of children.

Your grill is ready to use!

INSTALLER FINAL CHECK LIST



- ✓ Minimum clearance from sides and back of unit to combustible construction, 24 inches (61cm) from sides and 24 inches (61cm) from back.
- ✓ All internal packaging removed.
- ✓ Knobs turn freely.
- ✓ Burners are tight and sitting properly on orifices.
- ✓ Pressure regulator connected and set. Gas connections to grill using hose & regulator assembly provided for 9kg LP gas cylinder.
- ✓ Unit tested and free of leaks.
- ✓ User informed of gas supply shut off valve location.
- ✓ Burners are tight and sitting properly on orifices.

USER, PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCE.

LP GAS CYLINDER CAUTIONS:

- a) **DO NOT** store a spare LP gas cylinder under or near this appliance.
- b) **NEVER** fill the cylinder beyond 80 percent full.
- c) If the information in “a” and “b” is not followed exactly, a fire or explosion causing death or serious injury may occur.

OPERATING INSTRUCTIONS

GENERAL USE OF THE GRILL

Each main burner is rated at 13,500 Btu/hr.

The main grill burners encompass the entire cooking area and are side ported to minimize blockage from falling grease and debris. The igniter knobs are located on the lower center portion of the valve panel. Each rotary igniter is labeled on the control panel.

USING THE GRILL

Grilling requires high heat for searing and proper browning. Most foods are cooked at the “HIGH” heat setting for the entire cooking time. However, when grilling large pieces of meat or poultry, it may be necessary to turn the heat to the lower setting after the initial browning. This cooks the food through without burning the outside. Foods cooked for a long time or foods basted with a sugary marinade may need the lower heat setting near the end of the cooking time.

NOTE: This barbecue unit is designed to grill efficiently without the use of lava rocks or briquettes of any kind. Heat is radiated by the stainless steel flame tamers positioned above each burner.

NOTE: The hot grill sears the food, sealing in the juices. The more thoroughly the grill is preheated, the faster the meat browns and the darker the grill marks.

DO NOT LEAVE THE GRILL UNATTENDED WHILE COOKING.

OPERATING INSTRUCTIONS



WARNING

- Do not store spare LP Gas cylinders under or near this appliance.
- Never fill the cylinder beyond 80 percent capacity.
- If the information in item 1&2 is not followed exactly, a fire causing death or serious injury may occur.

OPERATING INSTRUCTIONS

LIGHTING THE GRILL

1. Place the legs in up position.
2. Make sure the LP Gas cylinder is tightly treaded into the regulator (hand tighten only).
3. Open lid. Always open lid when lighting.
4. Push and turn Main burner knob slowly to IGNITE/HIGH as show in Fig. 8 burner should light immediately.
5. If ignition does not occur in 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 customer service at (+27) 12 802 1515 for assistance. With burner lit, gently close the lid and allow the grill to Warm up for 20-30 minutes prior to use.

Note: If the knob can't spark, insert the match into the lighting rod as show in Fig.9. Ignite the match and insert though the cooking grids to the burner.

Fig. 8

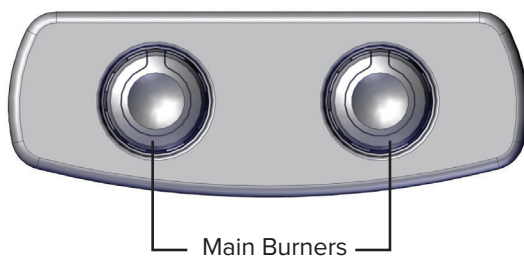
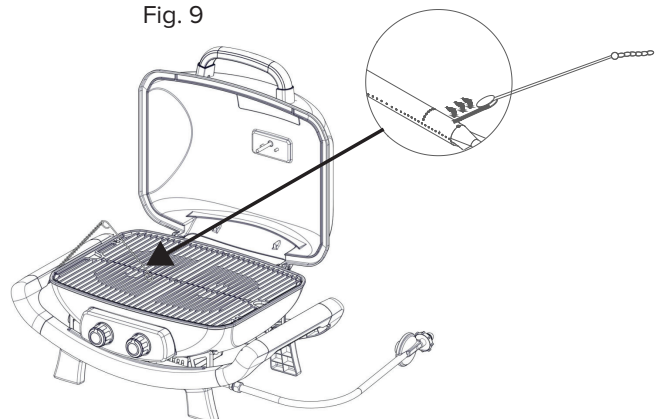
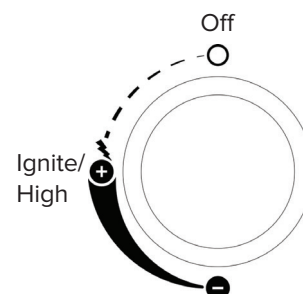


Fig. 9



TURNING THE GRILL OFF

1. Turn knob to "OFF" position.
2. Turn the LP Gas cylinder control knob to the "OFF" position.
Caution: Do not attempt to re-light the grill without following all the lighting instructions.
3. Allow the grill body to cool at least 30 minutes before attempting to move or transport.



GRILL & LIGHTING INSTRUCTIONS



WARNING: IMPORTANT BEFORE LIGHTING!

Inspect the gas supply hose prior to turning the gas “ON”. If there is evidence of cuts, wear, or abrasion, it must be replaced prior to use. Do not use the grill if the odor of gas is present. Do not use any other hose connection other than the regulator hose assembly that came with the unit.

Never substitute regulators and hose assembly for those supplied with the grill. If a replacement is necessary, contact the manufacturer for proper replacement. The replacement must be specified in the owners manual.

WARNING: *Always keep your face and body as far away from the burner as possible when lighting.*

TO LIGHT THE MAIN BURNER

Make sure all knobs are “OFF” then turn on the gas supply from the LP gas cylinder. Always keep your face and body as far from the grill as possible when lighting.

Your grill has an exclusive patented built-in ignition. The igniter is battery operated. To ignite each burner simply push and turn the control knobs to the HI setting, you will hear gas flow through. Press and hold the Ignitor button until burner ignites.

FLAME CHARACTERISTICS

Check for proper burner flame characteristics.

Burner flames should be blue and stable with no yellow tips, excessive noise, or lifting. If any of these conditions exist call our customer service line. If the flame is yellow, this is a indication of insufficient air. If the flame is noisy and tends to lift away from the burner, this is a indication of excessive oxygen.

Visually check the burner flames prior to each use; the flames should appear +/- 1 inch tall (2.5cm). If they do not, refer to the burner maintenance part of this manual.

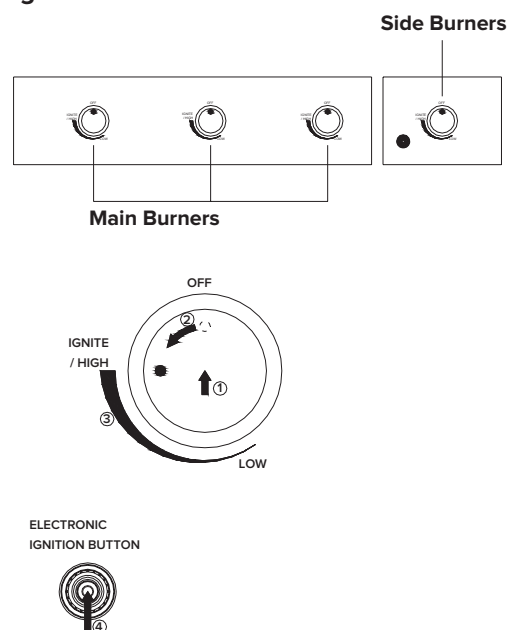
Each burner is adjusted prior to shipment; however, variations in the local gas supply may make minor adjustments necessary.

LIGHTING INSTRUCTIONS

Note: Remove all packaging, including straps, before using the grill

1. Open lid during lighting.
2. Make sure all the knobs are in the “OFF” position, and then turn the Liquid Propane Cylinder valve “ON” by slowly turning counterclockwise.
3. Push and turn Main Burner control knob to IGNITE/HIGH, at the same time, press and hold electronic ignition button to light the burner.
- 4.
5. Once the burner is lit, release the electronic ignition button and knob.

If ignition does not occur in 5 seconds, turn the knob to OFF, wait 5 minutes and repeat the lighting procedure or light by match.



GRILL COOKING CHART



WARNING:

To ensure that it is safe to eat, food must be cooked to the minimum internal listed on the table below:

USDA* Safe Minimum Internal Temperatures	Qty
Fish	65°C
Pork	70°C
Egg Dishes	70°C
Steak & Roasts of Beef, Veal or Lamb	65°C
Ground Beef, Veal or Lamb	70°C
Whole Poultry (Turkey, Chicken, Duck, etc.)	75°C
Ground or Pieces Poultry (Chicken Breast, etc.)	75°C

**United States Department of Agriculture*

Food	Weight / Thickness	Temp.	Time	Special Instructions and Tips
Vegetables	NA	Medium	8 - 20 mins	Slice or chop vegetables and dot with butter or margarine. Wrap tightly in heavy duty foil. Grill turning occasionally.
Potatoes	Whole	Medium	40 - 60 mins	Wrap individually in heavy duty foil. Cook rotating occasionally.
Meat/Steaks	1/2 to 3/4 inches	High-Med.	4 - 15 mins	Pre heat grill for 15-20 minutes then sear steaks on each side for two minutes. Next grill 3 to 5 minutes on each side or until desired doneness.
Ground Meats	1/2 to 3/4 inches	Medium	8 - 15 mins	Grill turning once when juices rise to the surface or until desired doneness. Do not leave hamburgers unattended since a flare-up could occur quickly.
Ribs	1/2 or full rack	Medium	20 - 40 mins	Grill turning occasionally. During last few minutes brush with barbecue sauce, turn several times.
Hot dogs	NA	Medium	5 - 10 mins	Grill turning four times. 2-4 minutes on each of four sides.
Poultry-Cut	1/4 to 1/2 pounds	Low/Med.	20 - 40 mins	Grill turning occasionally. During last few minutes brush with barbecue sauce if desired, turn several times.
Poultry Whole	2 to 3 pounds	Low	1 - 1.5 hours	Use poultry stand and brush frequently as desired.
		Medium	40 - 60 mins	Use poultry stand and brush frequently as desired.
Fish	3/4 to 1 inch	Medium	8 - 15 mins	Grill turning once to desired doneness. Brush with melted butter, margarine or oil.

SPIDER AND INSECT WARNING

Checking and cleaning burner/ venture tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.

Spiders and small insects occasionally spin webs or make nests in the grill burner tubes during transit and warehousing. These webs can lead to gas flow obstruction which could result in a fire in and around burner tubes. This type of fire is known as “BURN-BACK” and can cause serious damage to your grill and create an unsafe operating condition for the user.

Although an obstructed burner tube is not the only cause of “BURN-BACK”, it is the most common cause.

To reduce the chance of “BURN-BACK”, you must clean the burner tubes before assembling your grill, and at least once a month in late summer or early fall when spiders are most active. Also perform this burner tube cleaning procedure if your grill has not been used for an extended period of time.

WHEN TO LOOK FOR SPIDERS

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

1. The smell of gas in conjunction with the burner flames appearing yellow.
2. The grill does not reach temperature.
3. The grill heats unevenly.
4. The burners make popping noises.

BEFORE CALLING FOR SERVICE

If the grill does not function properly, use the following check list before contacting your dealer for service. You may save the cost of a service call.

PREHEATING:

The grill lid should be in a closed position during the preheat time period. It is necessary to preheat the grill before cooking certain foods, depending on the type of food and the cooking temperature. Food that requires a high cooking temperature needs a pre-heat period of five minutes; food that requires a lower cooking temperature needs only a period of two to three minutes.

COOKING TEMPERATURES

High setting - Use this setting for fast warm-up, for searing steaks and chops, and grilling.

Low setting - Use this setting for all roasting, baking, and when cooking very lean cuts such as fish.

These temperatures may vary with the outside temperature and the amount of wind.

COOKING TEMPERATURES

Cooking with in-direct Heat: You can cook poultry and large cuts of meat slowly to perfection on one side of the grill by indirect heat from the burner on the other side. Heat from the lighted burner circulates gently throughout the grill, cooking the meat or poultry without any direct flame touching it. This method greatly reduces flare-ups when cooking extra fatty cuts, because there is no direct flame to light the fats and juices that drip down during cooking.

CAUTION:

If burners go out during operation, close gas supply at source, and turn all gas valves off. Open lid and wait five minutes before attempting to re-light (this allows accumulated gas fumes to clear).

TROUBLE SHOOTING



CAUTION:

Should a grease fire occur, close gas supply at source, turn off all burners and leave lid closed until fire is out.

CAUTION:

DO NOT attempt to disconnect any gas fitting while your grill is in operation. As with all appliances, proper care and maintenance will keep appliances in top operating condition and will prolong the life of the appliance. Your gas grill is no exception.

PROBLEM	SOLUTION
When attempting to light my grill, it will not light immediately.	Make sure you have a spark while you are trying to light the burner (if no spark). Ensure that the wire is connected to the electrode assembly. Clean wire (s) and / or electrode with rubbing alcohol and a clean swab. Wipe with a clean cloth. Check to see if the other burners operate. If so, check the gas orifice on the malfunctioning burner for an obstruction.
Regulator makes noise.	Vent hose on the regulator may be plugged or regulator may be faulty. Ensure the vent hole on the regulator is not obstructed. Clear the hole, close the gas control valves. Wait ten minutes and re-start. Check your flames for proper performance. If the flames are not correct, replace regulator.
Grill only heats to 200-300 degrees.	Check to see if the fuel hose is bent or kinked. Make sure the grill area is clear of dust and the burner and orifices are clean. Check for spiders and insects. The regulator has a safety device that restricts the flow of gas in the event of a leak. This safety device can be triggered without a gas leak. To reset the safety device, turn off all burners and close the LP cylinder valve. Disconnect the regulator from the LP cylinder and wait one minute. Reconnect the regulator to the LP cylinder and slowly open the LP cylinder valve until the valve is fully open. Light all burners and observe the temperature.
Grill takes a long time to preheat.	Normal preheat 500-600 degrees, takes about 10-15 min. Cold weather and wind may effect your preheat time. If you are using volcanic rock or briquettes they can increase the preheat time and maximum temperature.
Burner flames are not light blue.	Too much or not enough air for the flame. Elevation is the principal cause, however cold weather can affect the mixture. Burner adjustment may be required. Grill is in a windy location.

LOOK AFTER YOUR MEGAMASTER GRILL AND IT WILL LOOK AFTER YOU.

The best friendships are made better
when you spend quality time together.

Make it a lasting friendship by making
the effort to follow our Care and
Maintenance guide.

megamaster

TOGETHER, MADE BETTER

STAINLESS STEEL

There are many different stainless steel cleaners available. Always use the mildest cleaning procedure first, scrubbing in the direction of the grain. Specks of grease can gather on the surfaces of the stainless steel and bake on to the surface and give the appearance of rust. For removal use a mild abrasive pad in conjunction with a stainless steel cleaner.

GRILL GRATE

The easiest way to clean the grill is immediately after cooking is completed and after turning off the flame. Wear a barbeque mitt to protect your hand from the heat and steam. Dip a brass bristle barbeque brush in water and scrub the hot grill. Dip the brush frequently in the bowl of water. Steam, created as water contacts the hot grill, assists the cleaning process by softening any food particles. If the grill is allowed to cool before cleaning, cleaning will be more difficult.

ENSURE THAT THE GAS SUPPLY AND THE KNOBS ARE IN THE “OFF” POSITION. MAKE SURE THE RANGETOP BURNER IS COOL BEFORE REMOVAL.

GRILL BURNERS

Extreme care should be taken when moving a burner as it must be correctly centered on the orifice before any attempt is made to relight the grill. Frequency of cleaning will depend on how often you use the grill.

MAIN GRILL BURNERS CLEANING

Extreme care should be taken when removing a burner. It must be correctly centered on the orifice before any attempt is made to relight the grill. Frequency of cleaning will depend on how often you use the grill. Failure to properly place the burner over the orifice could cause a fire to occur behind and beneath the valve panel, thereby damaging the grill and making it unsafe to operate. Before cleaning, make sure the gas supply and control knobs are in the “OFF” position and the burners have cooled.

TO REMOVE THE MAIN BURNERS FOR CLEANING:

1. Locate the burner screw at the rear of the firebox.
2. Remove the screw and lift the burner out of the firebox.

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 burners/venturi to a fire beneath, and behind the main control panel.

TO REINSTALL THE MAIN BURNERS:

1. Insert the burner over the main burner gas valve.
2. Make sure the orifice spud (A) is inside the burner venturi (B) as shown in Fig. 11.
3. Align the burner screw hole with the firebox hole, insert screw and tighten.

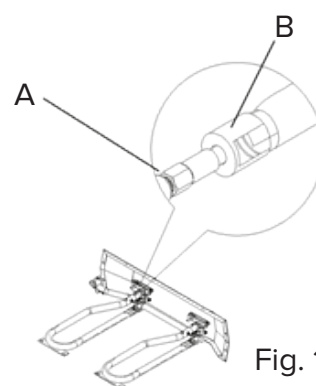


Fig. 11

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

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

GENERAL - This grill, like all equipment, will look better and last longer if kept out of the weather when not in use.



CAUTION

Do not store LP Gas cylinders in enclosed areas. When using a cover or moving the grill, always wait until the grill has cooled for at least 30 minutes.

- Not obstructing the flow of combustion and ventilation air.
- A clogged tube can lead to a fire beneath the appliance.

GREASE TRAY CLEANING

The grease tray should be emptied and wiped down periodically and washed with a mild detergent and warm water solution. A small amount of sand may be placed in bottom of grease tray to absorb the grease. Check the grease tray frequently, do not allow excess grease to accumulate and overflow out of the grease tray.

This unit must be kept in an area free from combustible materials, gasoline and other flammable vapors and liquids.

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 knob to the "OFF" position and remove the LP Gas cylinder from the regulator. Remove the regulator from the burner.



FOR OUTDOOR USE ONLY

This cooking appliance is for outdoor use only and should not be used in a building, garage or any other enclosed area. If stored indoors, detach LP Gas cylinder and store outdoors. LP Gas cylinders must be stored out of reach of children.

FIRST-TIME USE

It is important that the grill be lit and allowed to heat up for at least 30 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 can be used on the cooking grids to allow easier clean up.



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.

MOVING INSTRUCTIONS

Caution: Never move the grill with burner lit.

Make sure control knob is in the "OFF" position. Disconnect the LP Gas cylinder from the regulator. Remove the regulator from the grill. Be sure the grill has completely cooled for at least 30 minutes. Close the lid and secure the latch. Place the legs in the down position. Use the handle 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.

LIMITED WARRANTY



This grill has a one (1) year limited warranty.

The warranty period is valid from the date of purchase.

This is subject to correct assembly, use, storage and regular maintenance of the product.

Please refer to page 10 of this manual for list of replacement parts.

Please Note: the main burner has a warranty of three (3) years. This is subject to regular cleaning and correct maintenance of the burner.

This product is intended for use with a 9kg LP Gas Cylinder, use of any other cylinder any resulting damage to the product will void the warranty.

This product is intended for use with the supplied low pressure, 2.8kPa LP gas regulator, use with any other type of pressure regulator and any resulting damage to the product will void the warranty.

It is the responsibility of the product owner to safely store and protect the grill from the elements; covers can be purchased separately to protect this product.

This warranty does not cover the following:

- Rust
- Corrosion
- Discolouration

Please contact our customer service department for any further explanation at +27 12 802 1515.



WARNING!

Read and follow all Safety, Assembly, and Use & Care Instructions in this guide before assembling and cooking with this grill.

Failure to follow all instructions in this Use & Care Guide may lead to fire or explosion, which could result in property damage, personal injury or death.

200 Fusion Table Top Braai

FOR OUTDOOR USE ONLY

THANK YOU.

YOU ARE NOW A MEGAMASTER MANUAL PRO.

Get out there and enjoy making your braaing experience even better.

For great inspiration and recipes to use on your grill, check out the recipe pages on our website **www.megamaster.com**

Finally, don't forget to keep this manual in a safe place for future reference.

LPGSASA Permit Number (XXXX/XX/XXX-XX/X)

Manufactured in China. Distributed by Megamaster

+27 (0)12 802 1515 PO Box 15, Woodlands, 072, South Africa

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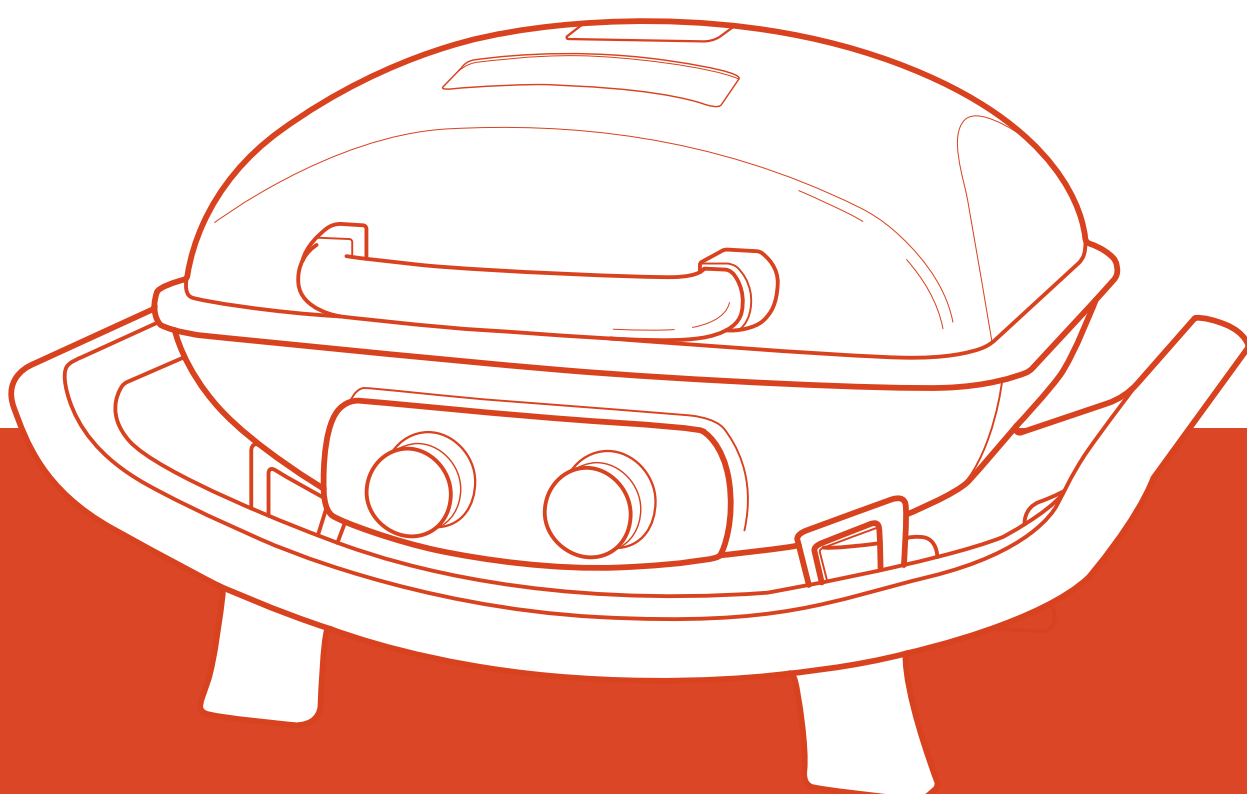
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200 FUSION TABLE TOP BRAAI

ASSEMBLY & OPERATING INSTRUCTIONS



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