

megamaster

TOGETHER, MADE BETTER

400 Fusion Built in Braai



USER MANUAL & ASSEMBLY INSTRUCTIONS

Important: Read these instructions and warnings carefully so as to familiarize yourself with the appliance before connecting it to its gas container. Keep these instructions for future reference.

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

www.Megamaster.co.za

Manufactured in China. South Africa Tel: +27(0)860 300 999

! WARNING

To reduce the risk of fire, burn hazard or other injury, read the manual carefully and completely before using your grill.

! WARNING

This grill is not intended to be installed in or on recreational vehicles and/or boats.

! WARNING

FOR OUTDOOR USE ONLY.

OUTDOOR GRILLSAFETY

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word "DANGER" or "WARNING."

These words mean:

DANGER

You can be killed or seriously injured if you don't immediately follow instructions.

WARNING

You can be killed or seriously injured if you don't follow instructions.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

DANGER

If you smell gas:

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

WARNING

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

Safety Instructions

WARNING

Do not try lighting this appliance without reading the "LIGHTING INSTRUCTIONS" section of this manual.

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

Braai Installation

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 braai models are designed for use with a standard 9kg LP Gas cylinder, not included with braai. **Never** connect your gas braai 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 building regulations.

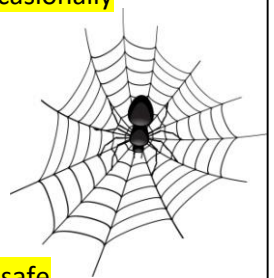
WARNING

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

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 braai. 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 braai.

CAUTION: Beware of Burn-Back

CAUTION: Spiders and small insects occasionally spin webs or make nests in the braai 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 braai 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.

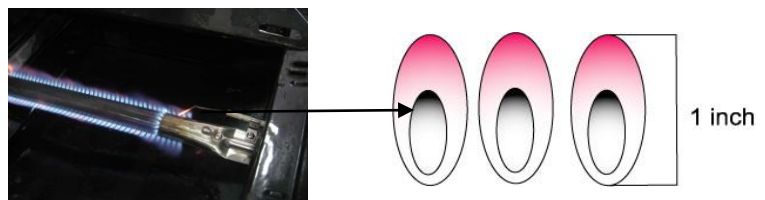
In the event of "BURN-BACK", where the flame burns back to the jet, immediately turn off the gas supply at the burner control valve.

After ensuring that the flame is extinguished, re-light the appliance as described below. Should the appliance again "BURN-BACK", close the valves and examine the mixing tube or burner for any obstructions. 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 adjustments or modifications to this braai, 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 braai, and at least once a month for maintenance. Also perform this burner tube cleaning procedure if your braai has not been used for an extended period of time. A clogged tube can lead to a fire beneath the braai.

Visually check the burner flames prior to each use. The flames should look like this picture. If they do not, refer to the burner maintenance part of this manual.



Safety Instructions

LP-Gas Supply System

- If this information is not followed exactly, a fire resulting in death or serious injury could occur.
- A 9kg LP gas 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 braai.
- 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 shut off 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 vapour space of the cylinder.
- The cylinder supply system must be arranged for vapour 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 caps 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 braai.
- 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 in the vicinity of 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 vapours and liquids in the vicinity of this or any other appliance.
- 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 braai is not in use the gas must be turned off at LP gas cylinder.
- 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 and pets. 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 braai housing. Only use the regulator and the hose assembly supplied with your gas braai. 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 braai. If there is excessive abrasion or wear or if the hose is cut or damaged, it must be replaced prior to the braai being operated. 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 regulators. Contact customer service for manufacturer specified replacement parts.
- This outdoor cooking gas appliance is equipped with a pressure regulator that complies with the standard for LP gas products in South Africa.
- The braai is designed for optimum performance without the use of briquettes, charcoal or wood. Do not place briquettes, charcoal or wood on the radiant as this will block off the area for the braai burners to vent. Adding briquettes can damage ignition components and knobs, and void the warranty.
- Keep the back and sides of the cart free and clear from debris. Keep any electrical supply cords, or the rotisserie motor cord away from the heated areas of the braai.
- Never use the braai in extremely windy conditions. If located in a consistently windy area (oceanfront, mountaintop, etc.) a wind shield will be required. Always adhere to the specified clearance area of 61 cm.
- Never use a dented or rusty LP gas cylinder.
- Keep any electrical supply cords and the fuel supply hose away from any heated surfaces.
- While igniting the braai, keep your face and hands as far away from the braai as possible.

Safety Instructions

PROPER PLACEMENT AND CLEARANCE OF BRAAI

- Never use your gas braai in a garage, porch, shed, or any other enclosed area. Your gas braai is to be used outdoors only.
Do not install this unit in combustible enclosures. The minimum clearance from sides and back of unit to combustible construction is 61cm from the sides and 61cm from the back.
- **DO NOT** use this appliance under overhead combustible surfaces. This outdoors cooking gas appliance is not intended 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 braai, 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 braai and making it unsafe to operate. Inspect the braai 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 BRAAI RACKS OR BRAAI BOTTOM.

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

DO NOT LEAVE THE BRAAI UNATTENDED WHILE COOKING.

WARNING

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

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

SAFETY PRACTICES TO AVOID PERSONAL INJURY

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

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

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

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 of the braai until it has cooled down completely. The fabric could ignite and cause personal injury.

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 use on the braai. These materials may break with sudden temperature changes. Use only on low or medium heat settings in accordance with the manufacturer's guidelines.

Safety Instructions

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

Ensure that your hand is covered with protective gear when opening the braai lid.
Never lean over an open braai.

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 braai, do not touch the braai rack, burner grate or immediate surroundings as these areas become extremely hot and could cause injury. 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 braai 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 braai's firebox. Clean the grease tray after each use.

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

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

Do not use the braai to cook excessively fatty meats or other products which promote flare – ups.
Do not operate the braai under unprotected combustible constructions. Use only in well ventilated areas. Do not use in buildings, garages, sheds, or other such enclosed areas.

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

WARNING

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

INSTALLATION REQUIREMENTS

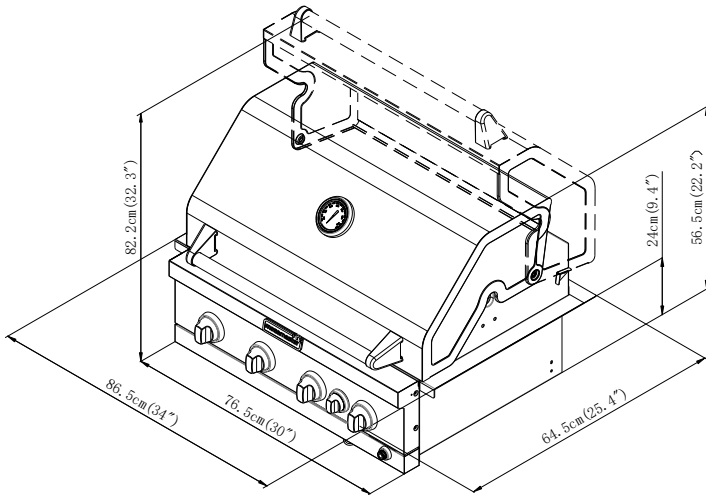
Tools and Parts

Gather the required tools and parts before starting installation. Read and follow the instructions provided with any tools listed here.

Tools Needed

- Tape measure
- Small, flat -blade screw driver
- #2 and #3 Phillips screw driver
- Wrench or pliers
- Pipe wrench
- Scissors or cutting pliers (to remove tiedowns)
- Noncorrosive leak-detection solution

Product Dimensions



Permanent installation

WARNING

Where the appliance is intended to be permanently installed, the installation shall only be carried out by a registered installer and that such installations shall comply with the requirements of SANS 10087-1 or SANS 827 as applicable

Location Requirements

⚠ WARNING



Explosion Hazard

Do not store fuel tank in a garage or indoors.

Do not store grill with fuel tank in a garage or indoors.

Failure to follow these instructions can result in death, explosion, or fire.

⚠ WARNING



Fire Hazard

Do not use grill near combustible materials. Do not store combustible materials near grill. Doing so can result in death or fire.

Fire Hazard

Do not install grill on or near combustible materials. Doing so can result in death or fire.

Select a location that provides minimum exposure to wind and traffic paths. The location should be away from strong draft areas.

Do not obstruct flow of combustion and ventilation air.

Clearance to combustible construction for outdoor grills:

- ▷ A minimum of 24" (58.0 cm) must be maintained between the front of the grill hood, sides and back of the grill and any combustible construction.
- ▷ A 24" (58.0 cm) minimum clearance must also be maintained below the cooking surface and any combustible construction.

Built-In Outdoor Grill Enclosure

The enclosure for the built-in outdoor grill is to be a minimum of 11" (28.0 cm) high x 23" (58.4 cm) deep x 30" (76.2 cm) wide

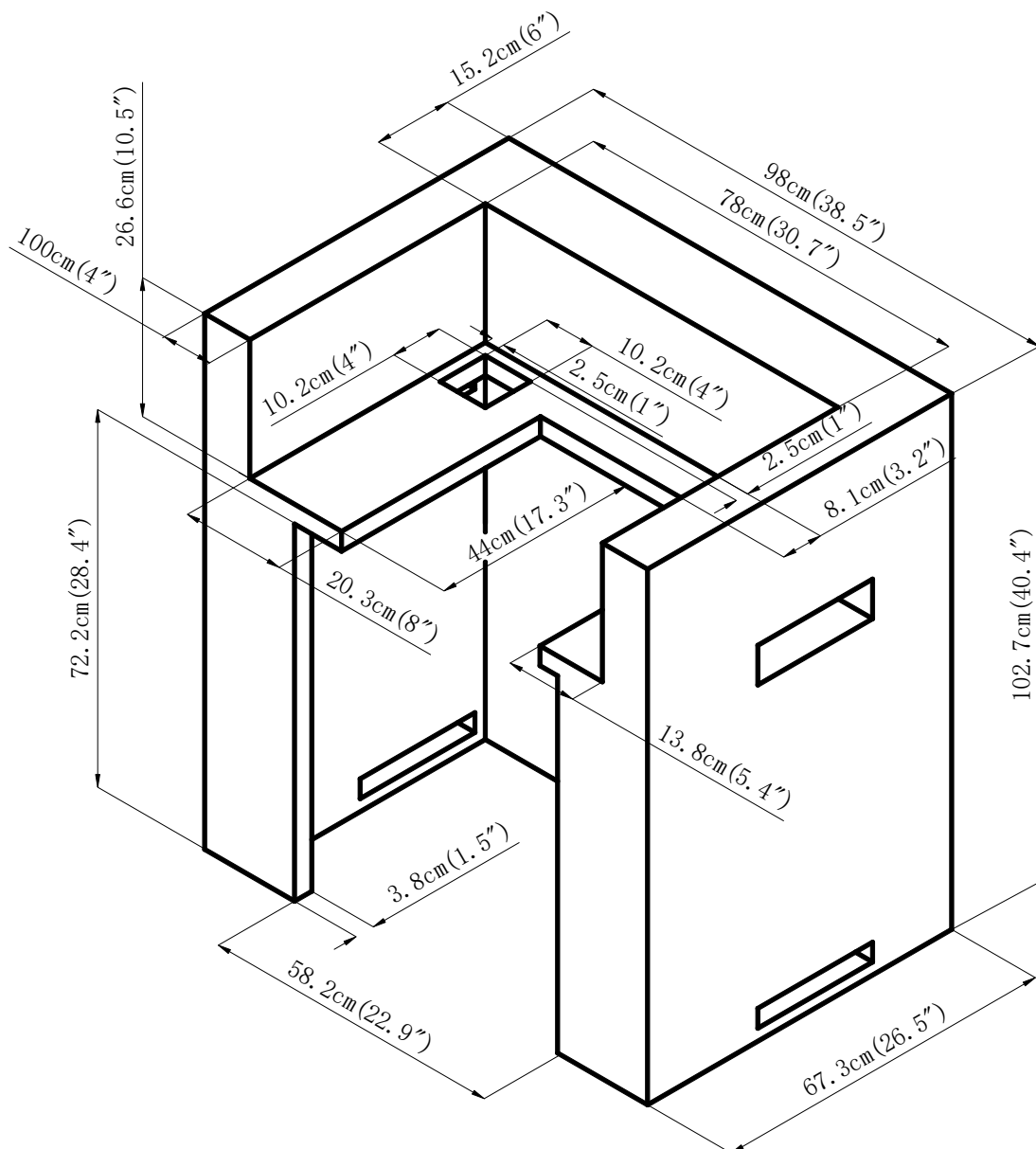
This built-in outdoor grill is only for installation in a built-in enclosure constructed only of noncombustible materials. Non-combustible materials could be brick, firewall or steel. Do not use wood or other combustible materials for built-in enclosure.

Cabinet Cutout Dimensions

The illustration below includes cutout dimensions and minimum spacing requirements. The illustration is for reference. The design of your cabinet layout can be personalized, but the dimensions for the cutouts and minimum spacing must be followed.

Center or support surfaces must be level.

NOTE: The grill drops into the opening and is supported by its side flanges. Do not use a bottom support



Built-in Outdoor Grill Enclosure Ventilation Requirements

Any enclosure is to be ventilated by openings at both the top and lower levels of the enclosure. The following information is the minimum for proper ventilation of your island construction.

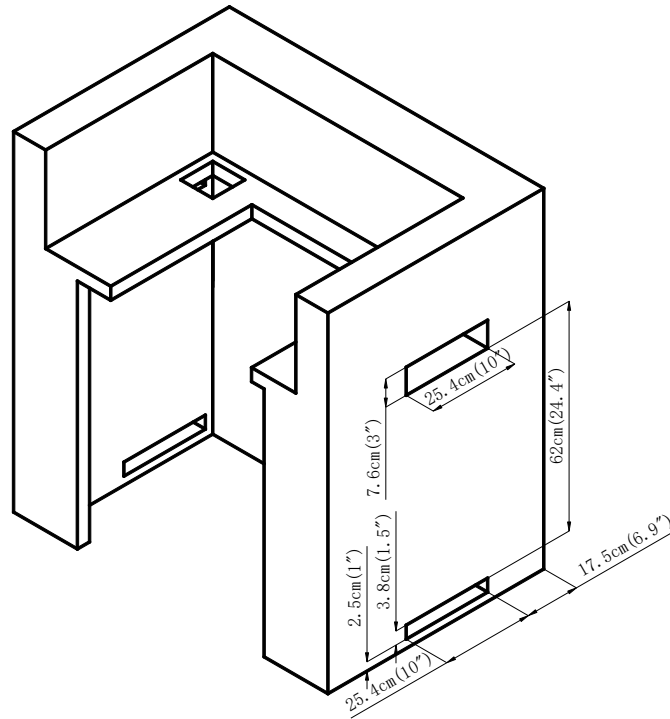
- There should be a minimum of 1 7/8" (4.4 cm) of clearance from the bottom of the main burner bowl assembly island for proper ventilation.

NOTE: There should be no solid surface underneath the firebox portion of the grill.

- A minimum of 3" (7.6 cm) is required between the back of the grill and any noncombustible materials. A minimum of 24" (61.0 cm) is required between the back of the grill and any combustible material.

- The island must be vented in one of the 2 following ways: A 90° or a 180° ventilation in the island to ensure that air flows through the island at either 90° or 180°.
- Any enclosure for built-in installation is to have at least one ventilation opening on an exposed exterior side located within 2 1/4" (6.0 cm) of the top and is to be a minimum of 20 in.² (129.0 cm²). One ventilation opening within 1 1/2" (3.0 cm) of the bottom of the enclosure, and the bottom opening is to be a minimum of 10 in.² (64.5 cm²). All vent openings are to be unobstructed. Every opening is to be a minimum of 1/8" (0.32 cm) wide.

- To ensure that the grill operates properly, it is recommended that the island have ventilation on all 4 sides as shown in the following illustration. The ventilation holes should be as diagrammed to ensure adequate ventilation for your grill and island.

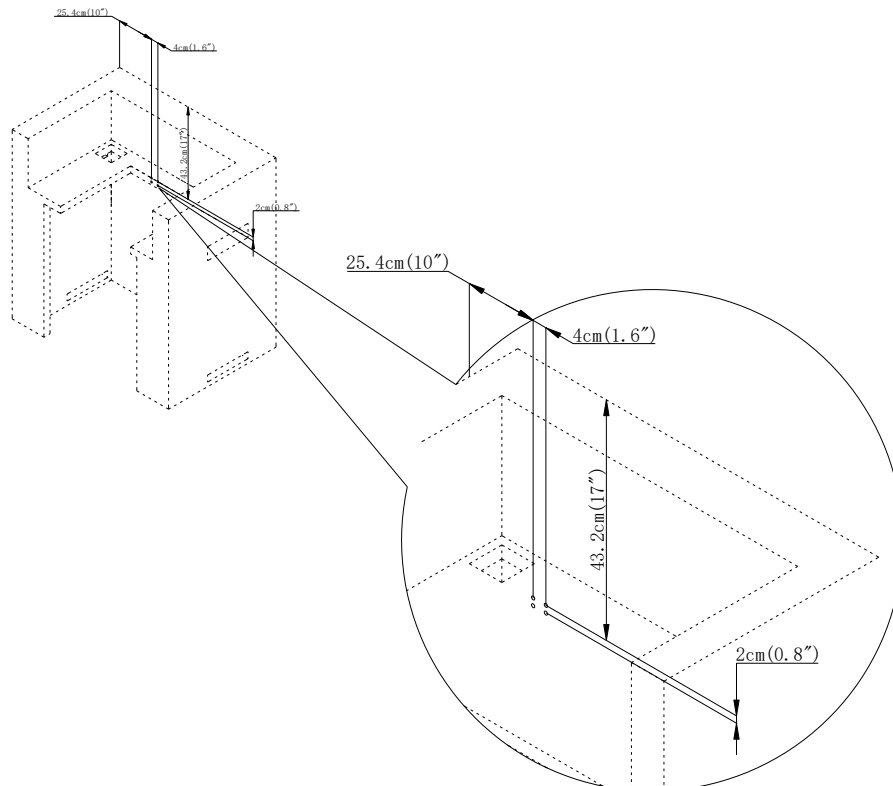


- Proper ventilation is a required based on the above mentioned specifications for your grill to operate properly.

LP Gas

LP Gas Pressure Regulator/Hose Assembly Location

Measurements shown are for attaching the LP gas pressure regulator/hose assembly to the enclosure.



INSTALLATION INSTRUCTIONS

UnpackGrill

WARNING

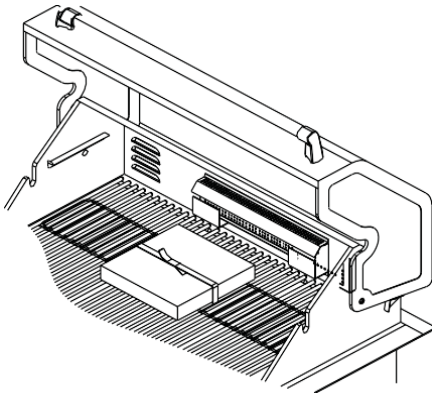
Excessive Weight Hazard

Use two or more people to move and install grill.

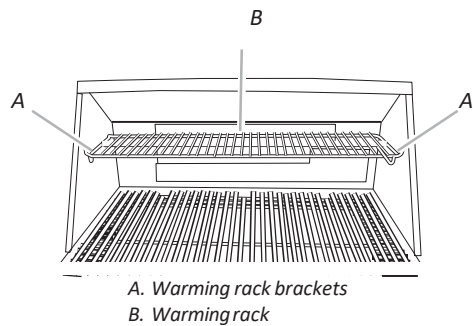
Failure to do so can result in back or other injury.

UnpackGrill

1. Remove all packaging materials and remove grill from the shipping base.
2. Move grill close to desired outdoor location.
3. Open the grill hood.
4. Using an utility knife to cut yellow straps and packing tape to open box from top and remove the boxes.
5. Remove the warming shelf and grill grates from inside the grill and remove the package inside the firebox.
6. Remove foam block and wrap from inside the grill.



7. Replace the grill grates.
8. Place warming shelf on brackets as shown.



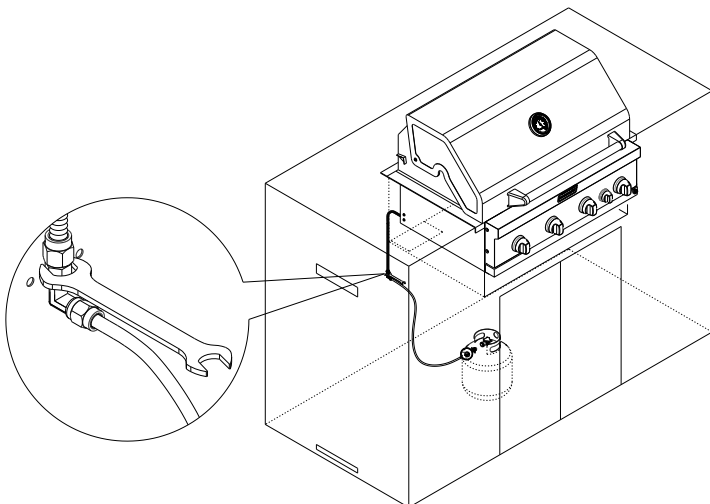
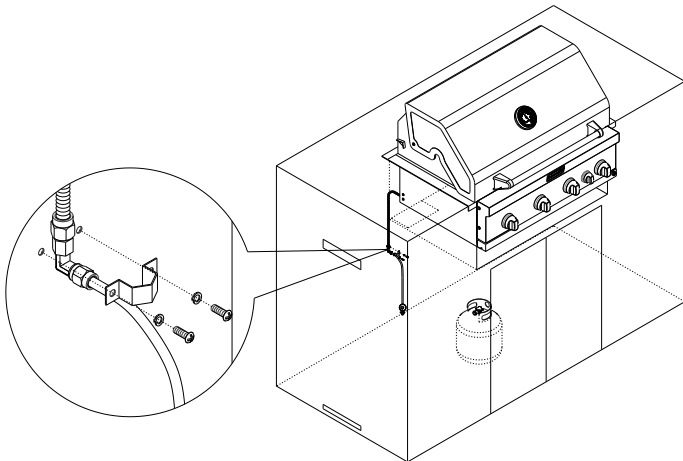
9. Dispose of/recycle all packaging material.

Install Grill

Place grill into outdoor enclosure, but leave enough room in the back to connect to the gas supply.

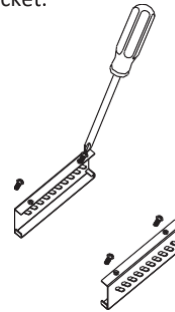
LP Gas Installation

1. Check that the LP gas pressure regulator/hose assembly is positioned under the grill (as shown in the following illustration) and is not pinched or kinked.
2. Use 2 screws and the 1-piece 90° clamp mounting bracket provided to attach the 90° brass connector to the back of the enclosure. The brass connector is located between the flexible gas hose and the LP gas pressure/hose assembly.

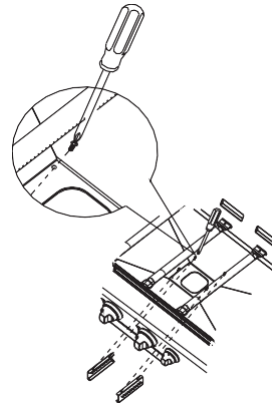


Grease Cup Bracket Installation

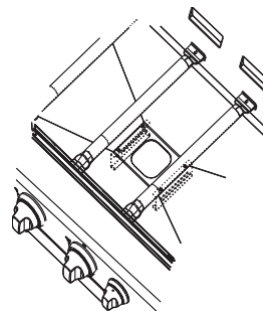
1. Loosen and remove the 4 screws preassembled on the grease cup bracket.



2. Attach the left and right grease cup bracket on firebox bottom panel under side, align screw holes, insert 4 screws which were removed from step 1 into these screw holes. Screws lock from firebox bottom panel under side.



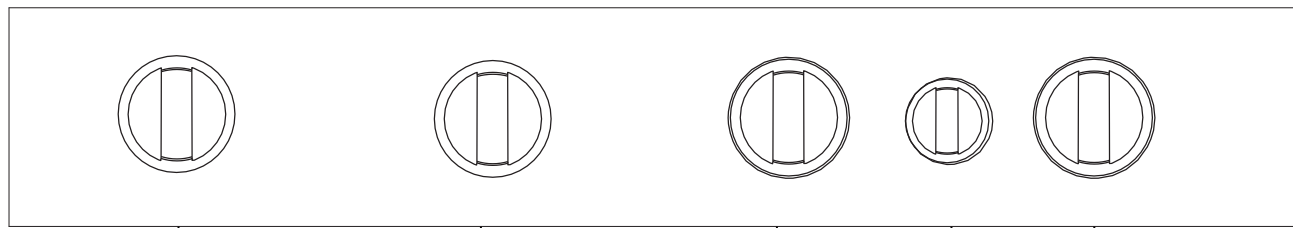
3. Tighten these 4 screws.



OUTDOOR GRILLUSE

This manual covers several different models. The grill you have purchased may have some or all of the features listed. The locations and appearances of the features shown here may not match those of your model.

Control Panel



A

A. Left grill burner control knob

B

B. Left center grill burner control knob

C. Right center grill burner control knob

C

D

D. Rear burner control knob

E

E. Right center grill burner control knob

Using Your Outdoor Grill

⚠ WARNING



Explosion Hazard

Do not store fuel tank in a garage or indoors.

Do not store grill with fuel tank in a garage or indoors.

Failure to follow these instructions can result in death, explosion, or fire.

⚠ WARNING



Fire Hazard

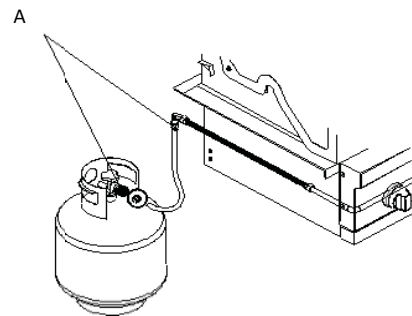
Do not use grill near combustible materials. Do not store combustible materials near grill. Doing so can result in death or fire.

Inspect the LP Gas Fuel Tank Supply Hose

Inspect the gas pressure regulator/hose assembly before each use.

1. Inspect the gas pressure regulator/hose assembly for cuts, abrasions, or excessive wear.
2. If necessary, replace the gas pressure regulator/hose assembly before using the grill.

Contact the dealer and use only replacement hoses specified for use with the grill.



A. Gas pressure regulator/hose assembly

Lighting the MainGrill

IMPORTANT: If burner does not light immediately, turn the burner knob to OFF and wait 5 minutes before relighting.

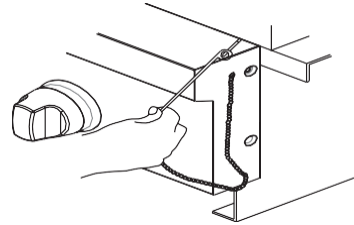
1. Do not lean over the grill.
2. Select the burner you want to light. Push in and turn the grill burner control knob to IGNITE/HI, while continuing to hold it in.



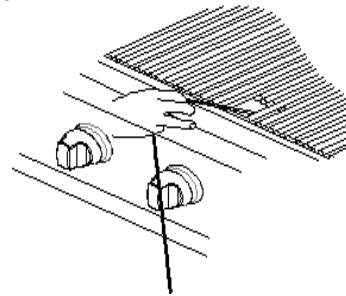
3. You will hear the “snapping” sound of the spark. When burner is lit, release the knob. Turn knob to desired setting.
4. Repeat for each of the other burners as needed.

Manually Lighting the MainGrill

1. Do not lean over the grill.
2. Remove the manual lighting extension (see following illustration) and attach a match to the split ring.



3. Strike the match to light it.
4. Guide the lit match under the grill grate.



5. Push in and turn the burner knob to IGNITE/HI for the burner closest to the lit match. The burner will light immediately. When burner is lit, turn knob to desired setting.



6. Repeat steps 2 through 5 for each main burner.
7. Remove match and replace manual lighting extension on the right side panel.

IMPORTANT:

If burner does not light immediately, turn the burner knob to OFF and wait 5 minutes before relighting.

If any burners do not light after attempting to light them manually, contact the Customer Service Center. 012 802 1515

Using Your Rear Burner

A Rotisserie kit can be purchased as an accessory for the grill.

To avoid damage to the warming rack, remove from grill when using the rotisserie burner.

Do not use the main burners when the Rear burner is in use.

Lighting the Rear Burner

1. Do not lean over the grill.
2. Push in and turn the control knob to IGNITE/ON. You will hear the “snapping” sound of the spark.

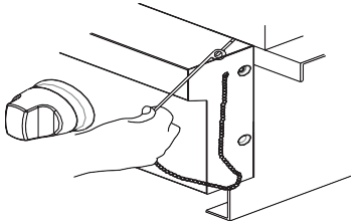


3. When the rear burner lights, continue to hold the knob in for another 10 seconds, then release the knob and burner will stay lit. You will hear the “snapping” sound of the spark until the knob is released.

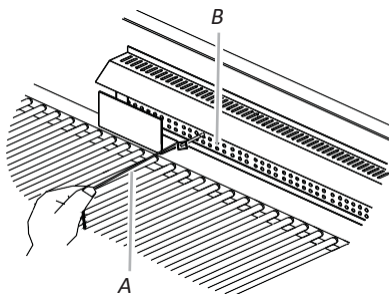
IMPORTANT: If the Rear burner does not light immediately, turn the burner knob to OFF and wait 5 minutes before relighting.

Manually Lighting the Rear Burner

1. Do not lean over the grill.
2. Remove the manual lighting extension (see following illustration) and attach a match to the split ring.



3. Strike the match to light it.
4. Gently hold the lit match close to the rear burner.



A. Lighting extension
B. Rear burner

5. Push in and turn the control knob to IGNITE/ON. Hold this knob in for 10 seconds after the burner is lit. You will hear the “snapping” sound of the spark until after the knob is released.



IMPORTANT: If the rear burner does not light immediately, turn the rear burner control knob to OFF and wait 5 minutes before relighting.

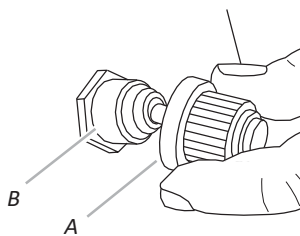
6. Remove the match and replace the manual lighting extension inside the cabinet door.
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OUTDOOR GRILL CARE

Replacing the Igniter Battery

If igniters stop sparking, the battery should be replaced.

1. Unscrew igniter button cap counterclockwise to remove.



A. Igniter push button
B. "AA" size battery

1. Remove battery from the battery compartment.
2. Replace with a new alkaline "AA" size battery. Install battery with negative end in first.
3. Screw igniter button cap clockwise into place.

General Cleaning

IMPORTANT: Before cleaning, make sure all controls are off and the grill is cool. Always follow label instructions on cleaning products.

For routine cleaning, wash with soap and water using a soft cloth or sponge. Rinse with clean water and dry at once with a soft, lint-free cloth to avoid spots and streaks.

Do not use steel wool to clean the grill, as it will scratch the surface.

To avoid weather damage to finish, use vinyl grill cover. See "Assistance" section to order.

STAINLESS STEEL

IMPORTANT: To avoid damage to stainless steel surfaces, do not use soap-filled scouring pads, abrasive cleaners, cooktop polishing creme, steel wool, gritty wash cloths or paper towels.

Cleaners should not contain chlorine. Damage may occur.

Food spills should be cleaned as soon as entire grill is cool. Spills may cause permanent discoloration.

Cleaning Method:

- Rub in direction of grain to avoid scratching or damaging the surface.
- Stainless steel cleaner
- Liquid detergent or all-purpose cleaner:
- Rinse with clean water and dry with soft, lint-free cloth.
- Vinegar to remove hard water spots.
- Glass cleaner to remove fingerprints.

GRILL GRATES

IMPORTANT: To avoid damage to grill grates, do not use a steel or fiber scraper. Immediately after you are finished cooking, loosen food soil with a brass bristle brush. Turn all burners to HI for 10-15 minutes with the hood closed to burn off food soil. Turn off all burners, raise the hood and let grates cool. Use the brass bristle brush to remove ash from the grill grates.

When completely cool, grill racks can be removed for thorough cleaning. Clean them with a mild detergent and warm water.

For baked-on soil, prepare a solution of 1 cup (250 mL) ammonia to 1 gal. (3.75 L) water. Soak grates for 20 minutes, then rinse with water and dry completely.

WARMING SHELF

Cleaning Method:

- Liquid detergent or an all-purpose cleaner.
- Rinse with clean water and dry with soft, lint-free cloth.
- For tough spots or baked-on grease, use a commercial degreaser designed for stainless steel.

IMPORTANT: Make sure gas supply is off and all control knobs are in the Off position.

EXTERIOR

The quality of this material resists most stains and pitting, providing that the surface is kept clean, polished and covered.

- Apply stainless steel polish to all non-cooking areas before first use. Reapply after each cleaning to avoid permanent damage to surface.
- Cleaning should always be followed by rinsing with clean warm water.
- Wipe the surface completely dry with a soft cloth.
- For tough spots or baked-on grease, use a commercial degreaser designed for stainless steel.

INTERIOR

Discoloration of stainless steel on these parts is to be expected, due to intense heat from the burners. Always rub in the direction of the grain. Cleaning should always be followed by rinsing with clean, warm water.

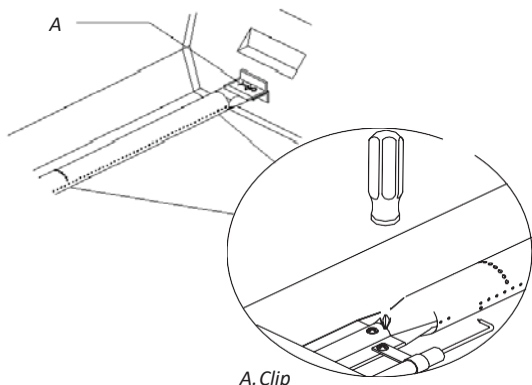
Cleaning Method:

- Liquid detergent or all-purpose cleaner.
- Rinse with clean water and dry completely with a soft, lint-free cloth.
- A heavy-duty scrub sponge can be used with mild cleaning products.
- For small, difficult-to-clean areas, use a commercial degreaser designed for stainless steel.

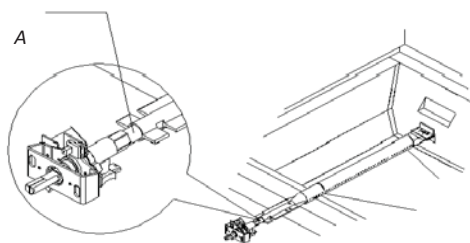
BURNERS

Cleaning Method:

- Clean the exterior of the burner with a wire brush.
- Clear any clogged burner ports with a straightened paper clip.
- Do not use a toothpick as it may break off and clog the port.
- Check and clean burner/venturi tubes.
 1. Remove grill grates and flame tamers.
 2. Remove the screw and clip that hold the burner in place. Remove gas burner from the grill.



3. Use a flashlight to inspect into the burner through the burner inlet to ensure there is no blockage. If any obstruction is seen, use a metal coat hanger that has been straightened to clear them.
4. After inspecting the inside of burner for blockage, reassemble burner by sliding the middle tube of the gas burner over the gas orifice.



A. Burner/orifice connection

5. Reattach gas burner using screw and clip.

GREASE CUP

IMPORTANT: The grease cup should only be removed when grill is completely cool.

The grease cup collects grease and food particles that fall through the grill. Clean often to avoid grease buildup.

Cleaning Method:

- Remove cup and set on a flat surface.
- Wipe excess grease with paper towels.
- Mild detergent and warm water. Rinse and dry thoroughly.
- Replace cup

KNOBS AND FLANGE AREA AROUND KNOBS

IMPORTANT: To avoid damage to knobs or flange area around knobs, do not use steel wool, abrasive cleaners, or oven cleaner.

Do not soak knobs.

Cleaning Method:

- Mild detergent, a soft cloth and warm water.
- Rinse and dry.

CONTROL PANEL GRAPHICS

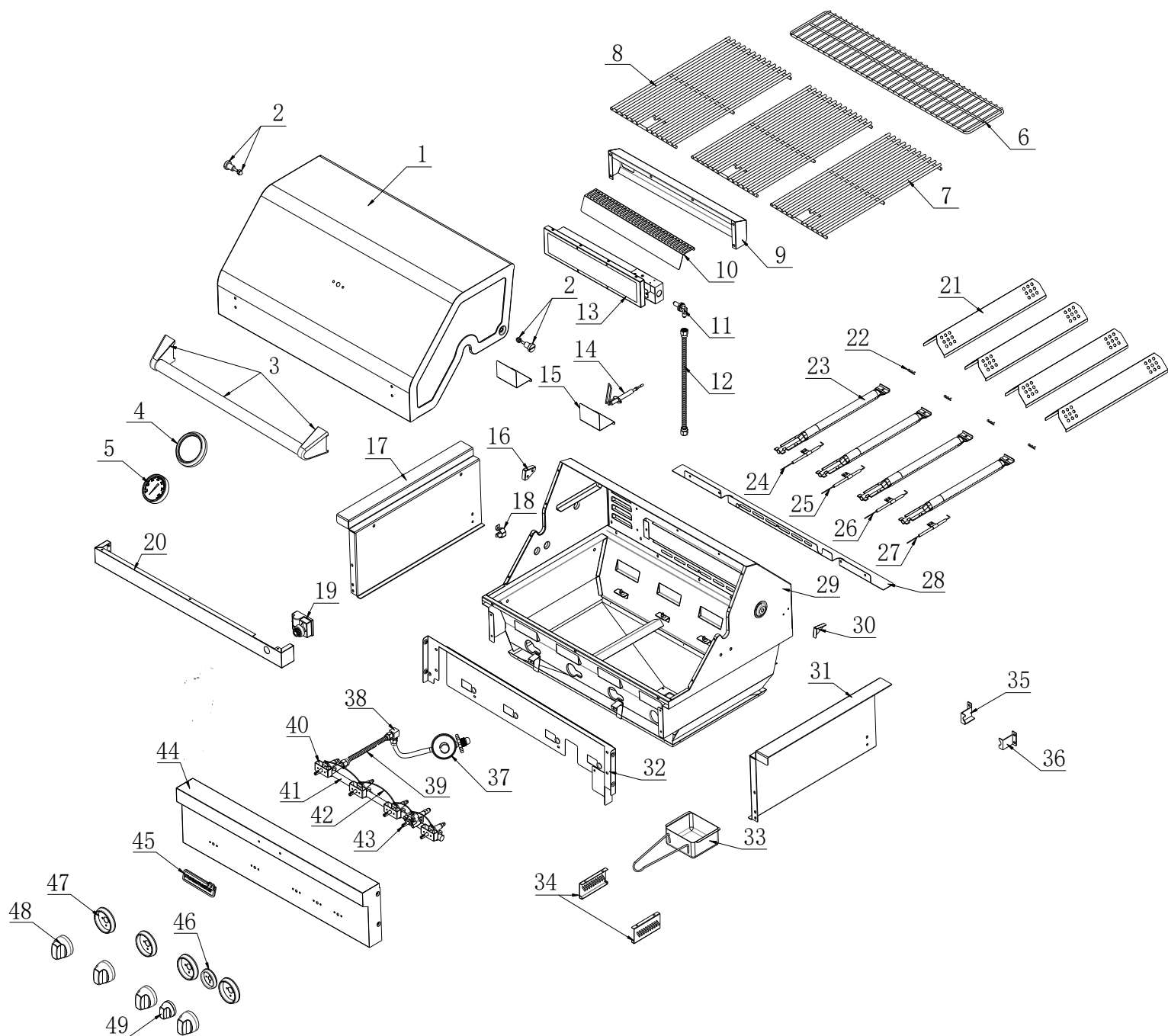
IMPORTANT: To avoid damage to control panel graphics, do not use steel wool, abrasive cleaners or oven cleaner.

Do not spray cleaner directly onto panel.

Cleaning Method:

- Clean around the burner labels gently; scrubbing may remove printing.
- Mild detergent, soft cloth and warm water.
- Rinse and dry.

REPLACEMENT PARTS



NO.	Part Description	Warranty Coverage(year)	QTY	NO.	Part Description	Warranty Coverage(year)	QTY
1	Main lid assembly	3	1	26	Main burner igniter wire,C	1	1
2	Main lid screw	3	2	27	Main burner igniter wire,D	1	1
3	Main lid handle assembly	1	1	28	Trim piece,rear	3	1
4	Temperature gauge housing	3	1	29	Main burner bowl assembly	Non-replaceable	1
5	Temperature gauge	1	1	30	Main lid bracket, right	1	1
6	Warming rack	3	1	31	Flange, right	1	1
7	Cooking grid with hole A	3	1	32	Front baffle	3	1
8	Cooking grid with hole B	3	2	33	Grease box assembly	3	1
9	Rear baffle	3	1	34	Grease box supporting bracket	1	2
10	Rear burner heat shield	3	1	35	90° clamp, left	3	1
11	Rear burner orifice with brass elbow	1	1	36	90° clamp, right	3	1
12	Rear burner flex gas line	1	1	37	Regulator, Lp	1	1
13	Rear burner assembly	1	1	38	90° brass adaptor	1	1
14	Rear burner igniter wire	1	1	39	Main burner flex gas line	1	1
15	Rear burner igniter bracket	3	2	40	Main gas valve	1	4
16	Main lid bracket, left	3	1	41	Main manifold	1	1
17	Flange, left	3	1	42	Igniter junction wire	1	1
18	Main burner flex gas clamp	3	1	43	Rear burner gas valve	1	1
19	Electronic igniter module	1	1	44	Main control panel	3	1
20	Trim piece,front	3	1	45	Logo	1	1
21	Flame tamer	3	4	46	Control knob bezel, rear burner	1	1
22	Main burner pin assembly	1	4	47	Main control knob bezel, main burner	1	4
23	Main burner	10	4	48	Control knob	1	4
24	Main burner igniter wire,A	1	1	49	Control knob, rear burner	1	1
25	Main burner igniter wire,B	1	1				

Warranty information

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

The warranty period is valid from the date of purchase. **Please retain your proof of purchase.**

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

Please refer to page 18 of this manual for list of replacement parts.

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 braai 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: 012 802 1515.

megamaster

TOGETHER, MADE BETTER

400 Fusion Built in Braai



USER MANUAL & ASSEMBLY INSTRUCTIONS

Important: Read these instructions and warnings carefully so as to familiarize yourself with the appliance before connecting it to its gas container. Keep these instructions for future reference.

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

www.Megamaster.co.za

Manufactured in China. South Africa Tel: +27(0)860 300 999

! WARNING

To reduce the risk of fire, burn hazard or other injury, read the manual carefully and completely before using your grill.

! WARNING

This grill is not intended to be installed in or on recreational vehicles and/or boats.

! WARNING

FOR OUTDOOR USE ONLY.