



## ASSEMBLY & OPERATING INSTRUCTIONS

Important: Read these instructions for use 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: 1185-37/1-RSA-12-A**

**USE ONLY THE HOSE AND HOSE CONNECTOR PROVIDED!**

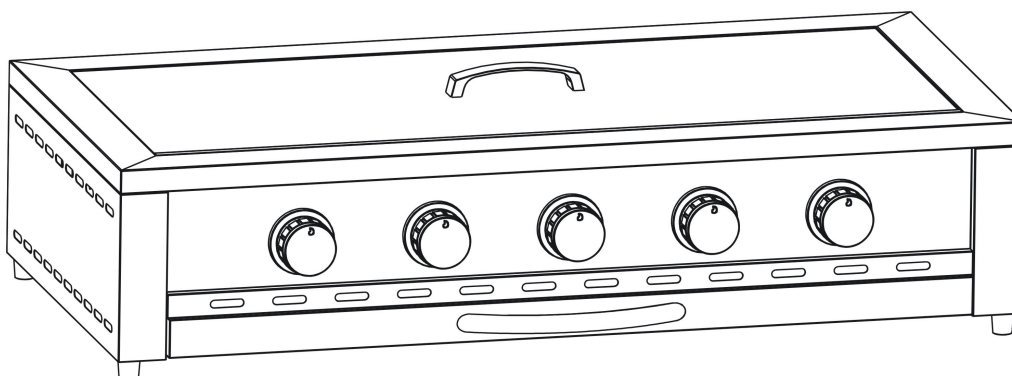
This product must be used with a 2, 8kPa regulator that complies with the requirements of SANS1237.

If a replacement is necessary, please contact either our Customer Service Department or your local dealer.

The use of unauthorised parts can create unsafe conditions and environment.

**Picture of appliances:**

**XC09185**



**Technical Information:**

APPLIANCE CODE:	XC09185		
TOTAL HEAT INPUT:	16 kW (1142 g/h)		
TYPES OF GAS:	LPG GAS MIXTURES		
GAS PRESSURE:	2.8 kPa		
INJECTOR SIZE:	0. 85mm		
IDENTIFICATION CODE:			
SERIAL NUMBER	Appliance code-13-0000000		
DATE CODE			
FOR USE OUTDOORS AND IN WELL VENTILATED AREAS			
WARNING: ACCESSIBLE PARTS MAY BE VERY HOT. KEEP YOUNG CHILDREN AWAY			
READ THE INSTRUCTION LITERATURE BEFORE USING THE APPLIANCE.			

**Ignition: Single shot piezo ignition unit with transient pilot**

 **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.

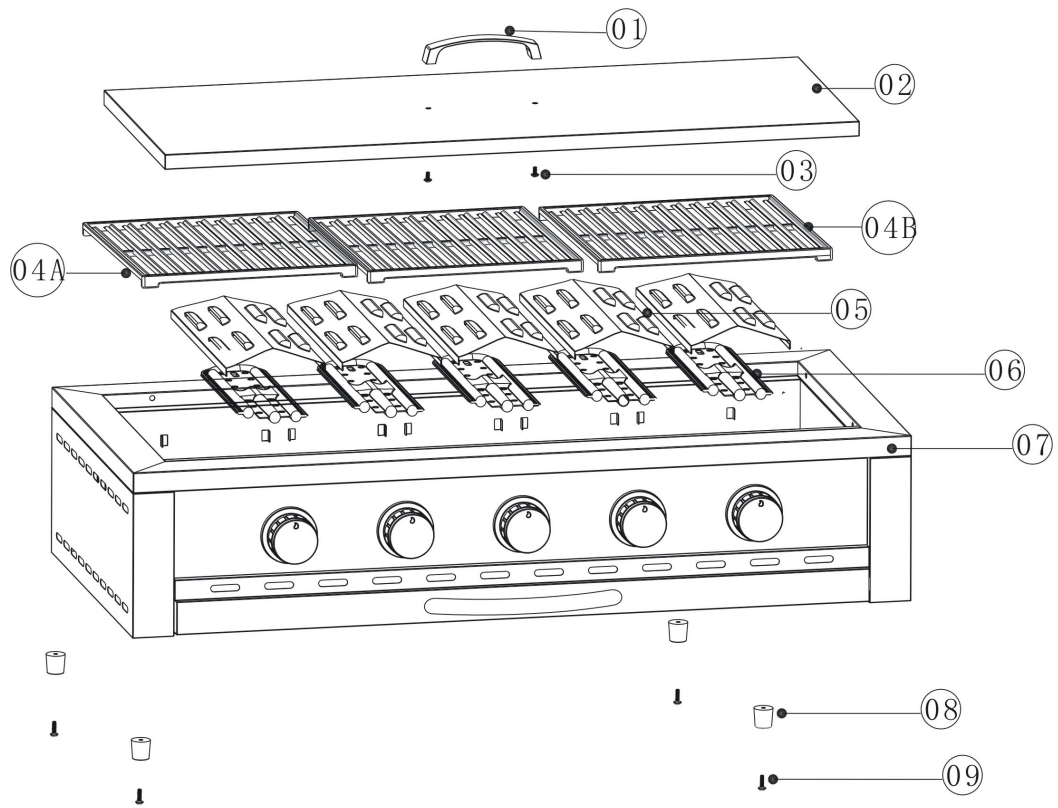
## **IMPORTANT:**







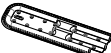
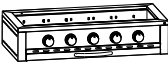


Read the following instructions carefully and be sure your barbecue is properly installed, assembled and cared for. Failure to follow these instructions may result in serious bodily injury and/or property damage.

If you have any questions concerning assembly or operation, consult your dealer or LPG Gas Company.

When used on the ground always place the appliance and cylinder on flat level ground.

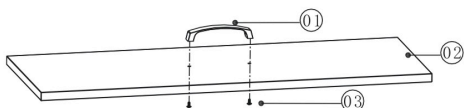
**NOTE FOR CONSUMER: Retain for future Reference**



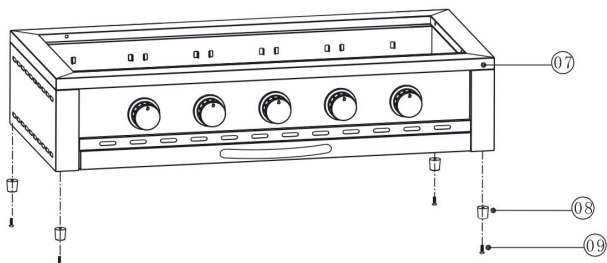
NO	Description	Part	qty
01	Handle		1
02	LID		1
03	M4X4 Screw		2
04a	Cooking Grill		2
04b	Cooking Grill		1
05	Flame Tamer		5
06	Burner		5
07	Body		1
08	Bottom foot		4
09	M4X15 Screw		4

## STEP 1

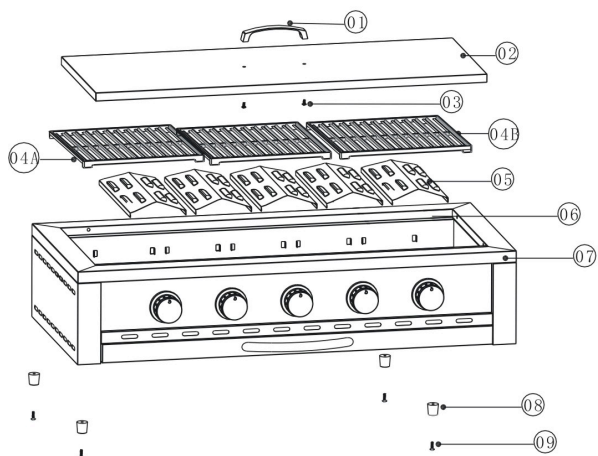
M4X4  2 PCS



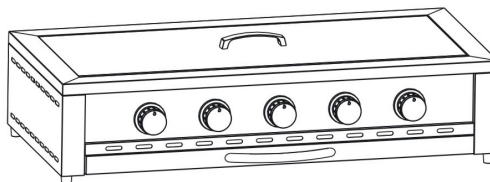
## STEP 2



## STEP 3



## STEP 4



## **SAFETY PRACTICES TO AVOID 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.

The grill is for outdoor use only.

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

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

Do not store items of interest to children around or below the grill or cart. Do not allow children to crawl inside the cart.

Never let clothing, pot holders or other flammable materials come in contact with or too close to any grate, burner or hot surface until it has cooled. The fabric could ignite, causing serious 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, ceramic, earthenware, or other glazed utensils are suitable for grill use. Other types of materials may shatter with sudden temperature changes. Use only low or medium heat settings in accordance with the manufacturer's guidelines.

Do not heat unopened food containers as 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, always pay close attention to what you are doing. Make certain you are aware of which burner you are lighting so that 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 airflow 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.

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

Never use a dented or rusty LP gas cylinder.

Turn off all control knobs and make certain the grill 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 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.

This unit is intended for outdoor use only.

Keep the areas 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. If the unit is stored indoors, make sure it is cool.

Do not use briquettes of any kind in the grill.

This LP gas grill is designed for optimum performance without the use of briquettes. Do not place briquettes on the flame tamers as this will block the vent to the grill burners. Adding briquettes can damage ignition components, thus voiding the warranty.

Keep the back of the cart free and clear from debris. Keep any electrical supply cord and the fuel supply hose away from any heated surface.

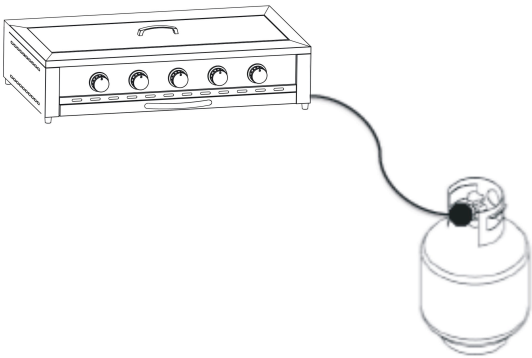
Never use the grill in extremely windy conditions. If located in a consistently windy area (oceanfront, mountaintop, etc.), a windbreak will be required. Always adhere to the clearance specifications.

Be aware that small insects, spiders, etc. can make nests in the mixing tubes and burners of the appliance, which can cause a burn back to occur.

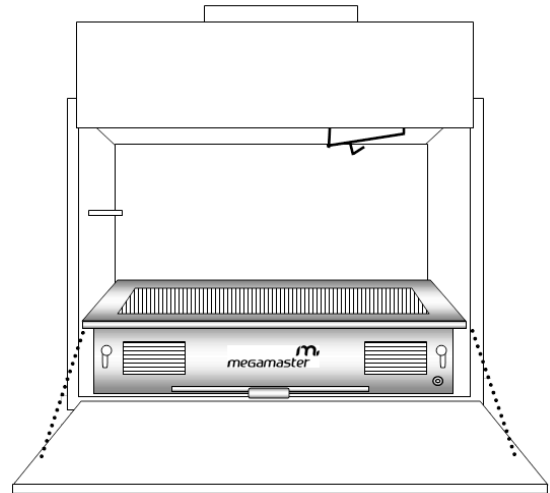
In the event of burn back, where the flame burns back to the jet, immediately turn off the gas supply at the burner control valve.

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.



Connection to 9kg LP Gas Cylinder

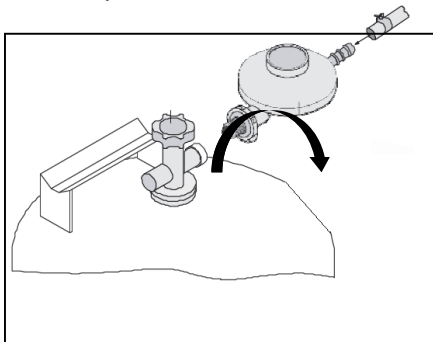


Connection to a Megamaster Combo Braai

## CONNECTING THE GAS CYLINDER TO THE APPLIANCE

To connect the LP gas cylinder:

- The cylinder valve should be in the "OFF" position. If not, turn the valve clockwise until it stops.
- Make sure the cylinder valve has the proper type regulator
- Make sure the burner valves are in the "OFF" position.
- Inspect the valve connections, port and regulator assembly. Remove debris and inspect the hose for damage.
- When connecting the regulator assembly to the valve, use your hand to tighten the nut anti-clockwise until it stops. Use of a wrench could damage the nut and result in a hazardous situation.
- Open the cylinder valve fully by turning the valve counterclockwise.
- Before lighting the grill, use a soap and water solution to check all the connections for leaks.
- If a leak is found, turn the cylinder valve "OFF" and do not use the grill until a local LP gas dealer can make repairs.



Please make sure the cylinder valve connection device shall properly and safely mate with the connection device attached to the inlet of the pressure regulator.

The hose used must conform to the relevant standard for the country of use.

The length of the hose must be 1.5 meters (maximum). Worn or damaged hose must be replaced.

Ensure that the hose is not obstructed, kinked, or in contact with any part of the barbecue other than at its connection.

## Storage of Appliance

Storage of an appliance indoors is only permissible if the cylinder is disconnected and removed from the appliance. When the appliance is not to be used for a period of time it should be stored in its original packaging and stored in a dry dust free environment.

## Gas Cylinder

A 9kg LP Gas cylinder that complies with the requirements of SANS 4706 should be used with this appliance.

The gas cylinder should not be dropped or handled roughly! If the appliance is not in use, the cylinder must be disconnected. Replace the protective cap on the cylinder after disconnecting the cylinder from the appliance.

Cylinders must be stored outdoors in an upright position and out of the reach of children. The cylinder must never be stored where temperatures can reach over 50°C. Do not store the cylinder near flames, pilot lights or other sources of ignition. **DO NOT SMOKE.**

## Position of the Appliance

This barbecue is designed for use outdoors, away from any flammable materials. It is important that there are **no overhead obstructions** and that there is a minimum distance of 1 m from the side or rear of the appliance. It is important that the ventilation openings of the appliance are not obstructed. If this barbecue is installed in a Megamaster Combo Braai then there is no need to make provision for the above mentioned distances.

The barbecue must be used on a level, stable, non-flammable surface.

The appliance should be protected from direct draughts and shall be positioned or protected against direct penetration by any trickling water (e.g. rain).

If used on a wooden table the table must be protected with a non-flammable covering to avoid any discolouring of the wood.

**Parts sealed by the manufacturer or his agent must not be altered by the user. No modifications should be made to any part of this barbecue and repairs and maintenance should only be carried out by a qualified LP gas technician.**

## Connection to Appliance

Before connection, ensure that there is no debris caught in the head of the gas cylinder, regulator, burner and burner ports. Spiders and insects can nest within and clog the burner/venturi tube at the orifice. A clogged burner can lead to a fire beneath or burn-back on the appliance.

Clean burner holes with a heavy-duty pipe cleaner.

Fit the hose to the appliance using a spanner to tighten the connection thread. If the hose is replaced it must be secured to the appliance and regulator connections with hose clips. Disconnect the regulator from the cylinder (according to the directions above) when the barbecue is not in use.

The Barbecue must be used in a well-ventilated area. Do not obstruct the flow of combustion air to the burner when the barbecue is in use. **ONLY USE THIS BARBECUE OUTDOORS.**

## Connection to a Permanent Gas Supply (Larger than 9kg)

This barbeque may be installed as a permanent appliance connected to a central gas line. If this is the scenario then only a registered Gas Installer may install this appliance. A registered gas installer is issued with a registration/identity card by SAQCC-Gas, the government appointed registration body for all gas installers. 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.

This identity card bears a photograph of the registered installer to whom the card was issued, together with his or her registration number, and a statement indicating the type of installation the person is qualified and registered to undertake.

For the Megamaster Combo Gas Braais the type of installer required is one that is registered to undertake Domestic LP gas installations.

Upon completion of the installation the installer is required to issue the owner/user with a Certificate of Conformity. This is a legal requirement. You will be asked to countersign the certificate. The installer is also required to instruct you in the safe operation of the appliance and the gas system as a whole.

Keep the certificate in a safe place as your insurance company may require this. It is recommended that you make copy of the certificate and keep this off site. The certificate will also be required should you need to repair or call a technician to carry out any maintenance on the gas system.

### BEFORE USE CHECK FOR LEAKS

Never check for leaks with a naked flame, always use a soapy water solution

## TO CHECK FOR LEAKS

Make 2-3 fluid ounces of leak detecting solution by mixing one part washing up liquid with 3 parts water.

Ensure the control valve is “OFF”.

Connect the regulator to the cylinder and ON/OFF valve to the burner, ensure the connections are secure then turn ON the gas.

Brush the soapy solution onto the hose and all joints. If bubbles appear you have a leak, which must be rectified before use.

Retest after fixing the fault, if you do not feel safe to fix the fault yourself then consult your LP gas technician.

Turn OFF the gas at the cylinder after testing.

If leakage is detected and cannot be rectified. Do not attempt to cure leakage but consult your gas dealer.

## LIGHTING YOUR BARBECUE

### Lighting Instructions

1. Turn the control knob clockwise to “OFF” position.
2. Open the hood before use.
3. Connect the regulator to the gas bottle. Turn the gas supply “ON” at the regulator. Check with the use of soapy water for any gas leakage between the bottle and the regulator
4. Push down the LEFT control knob and turn it anti-clockwise to the “Full rate” position, a click will be heard, this will light the burner. If not repeat this process 3 or 4 times.
5. If the burner has not lit, wait 5 minutes and repeat step 4.
6. When the left hand burner is alight, the middle burner can be lit by turning the middle control knob anti-clockwise to the full rate position. The burners will cross light off the left hand burner. The right hand burner can be lit after the middle burner by following the same process as for the middle burner. All burners MUST be lit in sequence from left to right.
7. If the burners have not lit, wait 5 minutes and repeat step 6.
8. Adjust the heat by turning the knob to the High/Low position.
9. To turn the barbecue ‘OFF’: turn the cylinder valve or regulator switch to the ‘OFF’ position and then turn all control knobs on the appliance clockwise to the ‘OFF’ position.

**Warning:** If the burner fails to ignite, turn all control knobs off (clockwise) and also turn the cylinder valve off. Wait five minutes before attempting to relight with ignition sequence.

Before cooking for the first time, operate the barbecue for about 15 minutes with the lid closed and the gas turned on HIGH. This will “heat clean” the internal parts and dissipate odour from the painted finish.

Clean your barbecue after each USE. DO NOT use abrasive or flammable cleaners, as it will damage the parts of the product and may start a fire. Clean in warm soapy water.

**WARNING:** Accessible parts may be very hot. Keep young children away from the hot appliance at all times (even while cooling down!). It is recommended that protective gloves (eg oven gloves) be used when handling particularly hot components.

## **CLEANING AND CARE**

**CAUTION:** All cleaning and maintenance should be carried out when the barbecue is cool and with the fuel supply turned OFF at the gas cylinder.

### **CLEANING**

“Burning off” the barbecue after every use (for approx 15 minutes) will keep excessive food residue to a minimum.

### **OUTSIDE SURFACE**

Use mild detergent or baking soda and hot water solution. Non-abrasive scouring powder can be used on stubborn stains, then rinse with water.

If the inside surface of the barbecue lid has the appearance of peeling paint, baked on grease build-up has turned to carbon and is flaking off. Clean thoroughly with strong hot soapy water solution. Rinse with water and allow to completely dry. NEVER USE OVEN CLEANER.

### **INTERIOR OF BARBECUE BOTTOM**

Remove residue using brush, scraper and/or cleaning pad then wash with a soapy water solution. Rinse with water and allow to dry.

### **PLASTIC SURFACES**

Wash with a soft cloth and hot soapy water solution. Rinse with water. Do not use abrasive cleaners, degreasers or a concentrated barbecue cleaner on plastic parts.

## WOODEN SURFACES

Wooden surfaces should be wiped with a damp cloth. For stubborn marks wipe with a detergent solution.

## COOKING GRID

Use a mild soapy water solution. Non-abrasive scouring power can be used on stubborn stains then rinse with water.

## CLEANING THE BURNER ASSEMBLY

Turn the gas OFF at the control knob and disconnect the cylinder.

Remove cooling grate.

Clean the burner with a soft brush or blow clean with compressed air and wipe with a cloth.

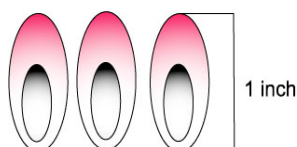
Clean any clogged ports with a pipe cleaner or stiff wire (such as an opened paper clip).

Inspect burner for any damage (cracks or holes). If damage is found, replace with a new burner. Reinstall the burner, check to ensure that the Gas valve orifices are correctly positioned and secured inside the burner inlet (venturi).

## Flame Characteristics and Setting of Flame

Check for proper burner flame characteristics. Burner flames should be blue and stable with no yellow tips, Excessive noise, or lifting as shown in Fig. 25. The following steps should be followed for correcting the flame characteristics:

1. Turn the control knobs and LP gas cylinder valves "OFF."
2. Allow the grill and burners to cool.
3. If the flame is yellow (not enough air), turn the adjustment screw found at the front of the burner counterclockwise.
4. If the flame is noisy or lifts away from the burner (too much air), turn the adjustment screw clockwise.



## SERVICING

Your gas barbecue should be serviced annually by a competent registered person.

## TROUBLESHOOTING

Problems	Possible Solutions
Grill will not light.	<ol style="list-style-type: none"><li>1. Push and turn the knob and check for sparks.</li><li>2. If there is a spark, check to make sure gas is supplied to the burner.<ol style="list-style-type: none"><li>a. Purge the line of any trapped air.</li><li>b. Check to see if you can match-light the burner.</li><li>c. Check to see that the other burners operate normally.</li><li>d. Visually check the electrode and wire while pushing the igniter knob. If a spark occurs anywhere but the igniter tip, the igniter must be replaced.</li></ol></li></ol>
Burner flame is yellow and there is a noticeable gas odor.	<ol style="list-style-type: none"><li>1. Check the burner inlet for obstruction, especially for spiders and other insects.</li><li>2. Check the air shutter for proper adjustment.</li><li>3. Check for the source of gas leaks.</li></ol>

Problems	Possible Solutions										
Burner blows out.	<ol style="list-style-type: none"> <li>1. Check for any burner defects.</li> <li>2. Check for proper burner installation.</li> <li>3. Make certain the fuel mixture is not too lean.</li> <li>4. Make sure the gas supply is sufficient.</li> <li>5. See if the LP gas cylinder is empty.</li> </ol>										
Low heat, LP gas.	<p>The propane regulator assembly incorporates an excess flow device designed to supply the grill with sufficient gas flow under normal conditions, yet control excess gas flow.</p> <p>Rapid changes in pressure can trigger the excess flow device, providing a low flame and low temperature. If the tank valve is turned open to allow gas flow while a burner valve is open, the surge of pressure will cause the device to activate. The device will remain closed until the pressure is equalized. This should occur within 5 seconds.</p> <p>To ensure this does not cause difficulty in lighting the grill, follow these instructions:</p> <ol style="list-style-type: none"> <li>1. Make sure all burner valves are "OFF."</li> <li>2. Open the tank valve and wait 5 seconds.</li> <li>3. Light the burner one at a time following the lighting instructions listed within this manual and on the product.</li> </ol>										
Low heat, natural gas. (NOT FOR RSA)	<p>Gas pressure is affected by gas line and length of gas line from house gas line. Follow the recommendations in the chart below.</p> <table border="1"> <thead> <tr> <th colspan="2">From House to Grill</th></tr> <tr> <th>Distance</th><th>Tubing Size</th></tr> </thead> <tbody> <tr> <td>Up to 25'</td><td>3/8" diameter</td></tr> <tr> <td>26' -50'</td><td>1/2" diameter</td></tr> <tr> <td>51' -100'</td><td>2/3" of run 3/4" 1/3" of run 1/2"</td></tr> </tbody> </table>	From House to Grill		Distance	Tubing Size	Up to 25'	3/8" diameter	26' -50'	1/2" diameter	51' -100'	2/3" of run 3/4" 1/3" of run 1/2"
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Low heat generated with knob in "HIGH" position.	<ol style="list-style-type: none"> <li>1. Make certain the problem is isolated to only one burner. If it appears so, clean the orifice and burner, clearing ports of any obstruction.</li> <li>2. Check for a bent or kinked fuel hose.</li> <li>3. Make sure the air shutter is properly adjusted.</li> <li>4. Check for proper gas supply and pressure.</li> <li>5. Pre-heat the grill for a full 15 minutes.</li> <li>6. If using LP gas, check for an empty cylinder.</li> </ol>										

## WARRANTY

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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 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 may also be connect to a permanent gas supply and must be connected by a registered gas installer. The installer must test the appliance and installation before supplying a certificate of conformance. Failure to due so will void the warranty of this product.

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
- Surface Abrasion

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

## RECIPE LIST

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Food	Weight or thickness	Temperature	Time	Special instructions and tips
Vegetables	N/A	Medium	8 to 20 minutes	Slice or chop vegetables and dot with butter or margarine. Wrap tightly in heavy duty foil. Turn occasionally
Potatoes	Whole	Medium	40 to 60 Minutes	Wrap individually in heavy duty foil. Rotate occasionally
Meat/Steaks	12 to 20 mm	High -Medium	4 to 15 minutes	Pre-heat grill for 15 to 20 minutes then sear steaks on each side for 2 minutes. Continue to grill on each side for 3 to 5 minutes to achieve desired condition
Ground Meats	12 to 20 mm	Medium	8 to 15 Minutes	Turn once when juices rise to the surface or desired condition is achieved. Do not leave burgers unattended as flare ups can occur quickly
Ribs	12 mm/Full Rack	Medium	20 to 40 minutes	Turn occasionally. During last few minutes brush with barbecue sauce and turn several times
Hot Dogs	N/A	Medium	5 to 10 Minutes	Turn 4 times. 2 - 4 minutes on each of four sides
Poultry Cut	100- 250 g	Low or Medium	20 to 40 minutes	Turn occasionally. During last few minutes brush with barbecue sauce if desired and turn several times
Poultry Whole	1-1,5 kg	Low	1 to 1-1/2 hours	Use poultry stand and brush frequently as desired
		Medium	40 to 60 minutes	Use poultry stand and brush frequently as desired
Fish	20 to 25 mm	Medium	8 to 15 minutes	Turn once to desired condition. Brush with melted butter, margarine or oil



LPGSASA Permit Number (1185-??/1-RSA-12-A)

[www.megamaster.co.za](http://www.megamaster.co.za)

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