

# *megamaster*

TOGETHER, MADE BETTER

## SIZZLER 320

Patio Gas Braai

Product code: 720-0929GA

Permit number (1185-66/1-RSA-12-A)



## 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. Megamaster reserves the right to make changes to this manual without prior notice.

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

Manufactured in China · Distributed by Mega Group · PO Box 15, Woodlands, 0072, South Africa · Tel: +27 (0) 12 802 1515



### **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.

## TABLE OF CONTENTS

---

Safety Information .....	3
Package Contents List .....	7
Preparation .....	8
Assembly Instructions .....	11
Installation Instructions.....	23
Operating Instructions .....	25
Care and Maintenance .....	26
Troubleshooting .....	28
Warranty .....	30
Replacement Parts List.....	31

### **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 INFORMATION



### **WARNING**

**WARNING** – Hazards or unsafe practices which COULD result in severe personal injury or death.



### **CAUTION**

**CAUTION** – Hazards or unsafe practices which COULD result in minor personal injury.



### **WARNING**

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



### **WARNING**

Maximum LP gas cylinder size is 30cm in diameter by 52cm tall. Do not use a tank without an approved LP gas 2,8 kPa regulator.



### **WARNING**

Do not use the grill if the odor of gas is present. Contact customer service at (+27) 12 802 1515.



### **WARNING**

Never attempt to use damaged equipment. See your local liquid propane dealer for repair.



### **WARNING**

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. Do not smoke while leak testing. Never leak test with an open flame.



### **WARNING**

Do not install this unit into combustible enclosures. There should be a minimum clearance of 60 cm from all sides to combustible materials.



### **WARNING**

When lighting, keep your face and hands as far away from the grill as possible.



### **WARNING**

Do not store grill indoors unless the cylinder is disconnected. Do not store cylinder in a building, garage, or any other enclosed area, and keep out of reach of children at all times.



### **WARNING**

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

**WARNING**

Do not leave the grill unattended while cooking.

**WARNING**

Spiders and insects can nest inside the burners of the grill and disrupt gas flow.

Inspect the grill at least twice a year.

**WARNING**

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.

**CAUTION**

Before cleaning, make sure the gas supply and control knobs are in the "OFF" position and the burners have cooled.

**CAUTION**

When using a match to light the grill, make sure to use the attached lighting rod.

**CAUTION**

The grill head is heavy and will require two or more people to lift and position onto grill cart.

**BEFORE LIGHTING**

Inspect the gas supply hoses prior to turning on the gas. If there is evidence of cuts, wear, or abrasion, it must be replaced prior to use. . **It must be used with a 2, 8 kPa regulator that complies with the requirements of SANS1237.**

Only the pressure regulator and hose assembly supplied with the unit should be used. Never substitute regulators for those supplied with the grill. Contact customer service for proper replacement.

Screw the regulator onto the cylinder. Leak check the hose and regulator connections with a soap and water solution before operating the grill (See "Leak Testing" instructions on page 18).

Do not turn on the gas at the LP gas cylinder unless the gas hose is properly connected to the side burner gas pipe system and all burner valves are in the "OFF" position.

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

**LP GAS CYLINDER WARNING**

1. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
2. A LP gas cylinder not connected for use should not be stored in the vicinity of this or any other appliance.
3. Do not store spare LP gas cylinders under or near this appliance.
4. Never fill the cylinder beyond 80 percent capacity.
5. Liquid propane cylinders must be provided with a listed overfilling prevention device.
6. If the information above is not followed exactly, a fire resulting in death or serious injury could occur.

Do not use indoors.

**WARNING**

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

## **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 propane 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 liquid propane 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.

## PLACEMENT OF THE GRILL



### **WARNING**

Do not install this unit in combustible enclosures. There should be a minimum clearance of 24 inches from all sides to combustible materials.

Outdoor cooking appliances should not be used under overhead combustible construction.

When determining a suitable location take into account concerns such as exposure to wind, proximity to traffic paths, and keeping gas supply lines as short as possible.

Place the grill in well-ventilated areas. Never place the grill in a building, garage, breezeway, shed or other such enclosed areas. During heavy use, the grill will produce a lot of smoke.

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.

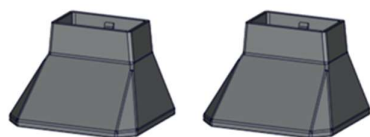
In the event of burn back, where the flame burns back to the jet, immediately turn off the gas supply at the burner control valve.

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.

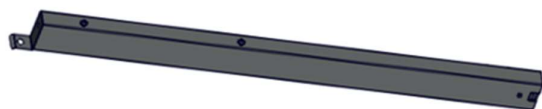
Do not make any unnecessary adjustments or modifications to this grill, a qualified LP gas technician should do any adjustments.

## Package parts List

1 x2



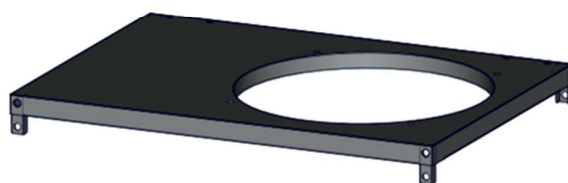
2



3



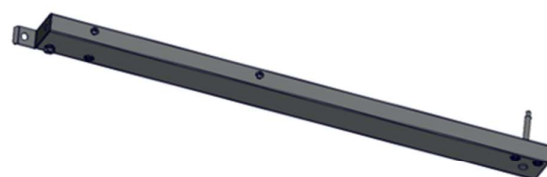
4



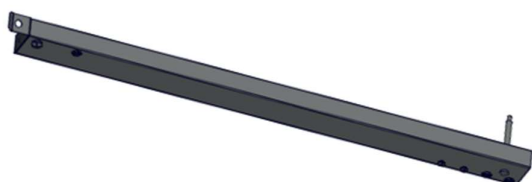
5 x2



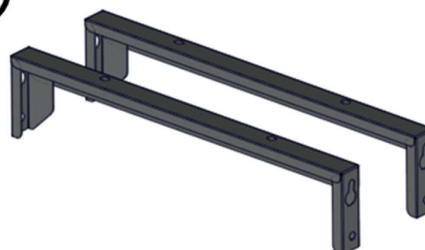
6



7



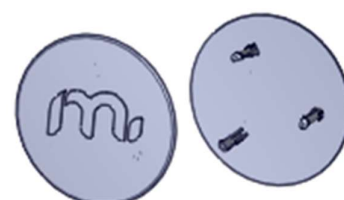
8 x2



9 x2

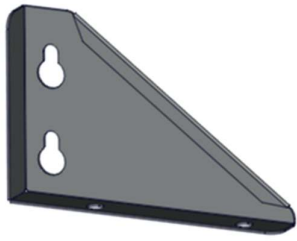


10 x2

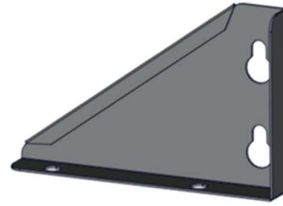


## Package parts List

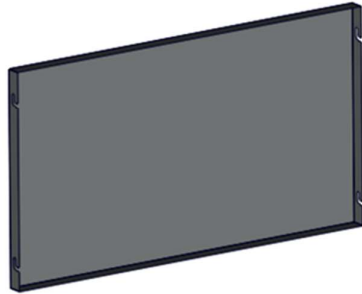
11



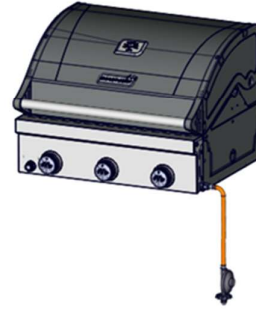
12



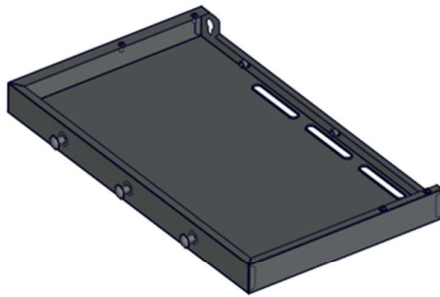
13



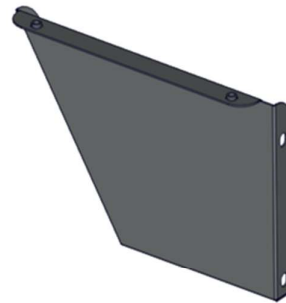
14



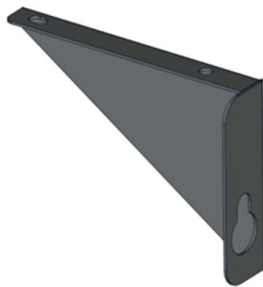
15



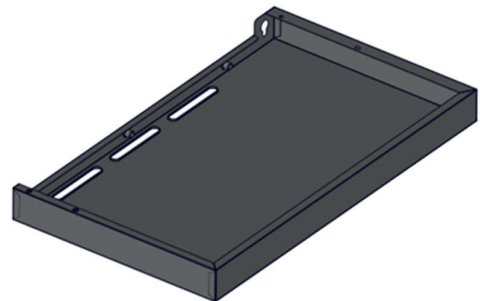
16



17



18



19



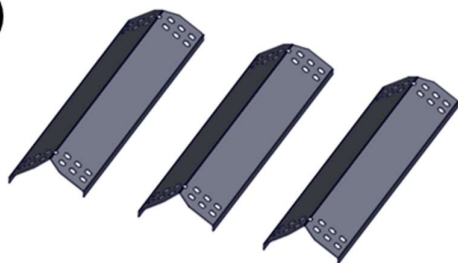
20



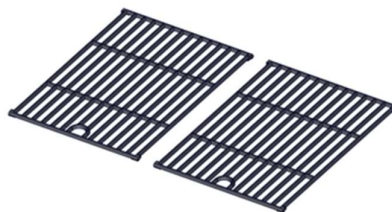


## Package parts List

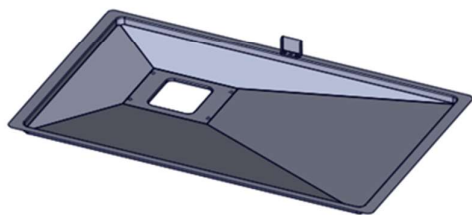
21 x3



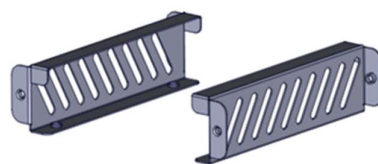
22 x2



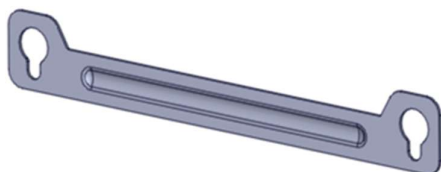
23



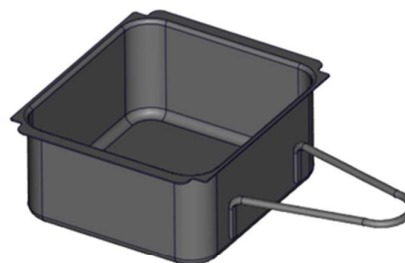
24 x2



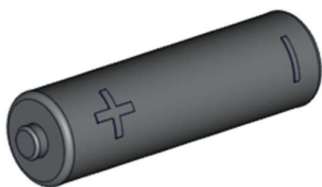
25



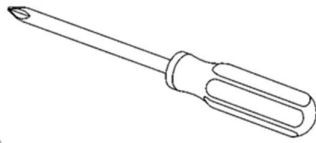
26



27



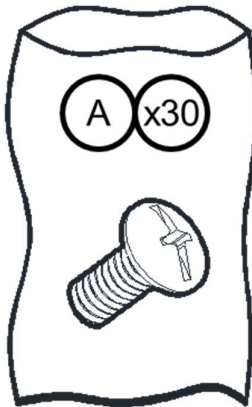
## Tools Needed



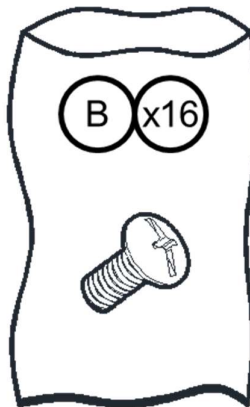
Some parts come with  
Screws pre-installed.  
Loosen and tighten for final  
assembly.

## Hardware package list

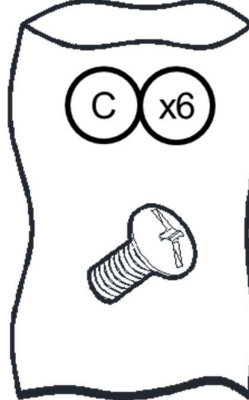
Truss head screw  
(Black)  
1/4"-20X1/2"



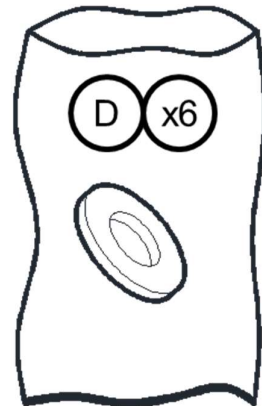
Truss head screw  
(Black)  
5/32-32 x 2/5"



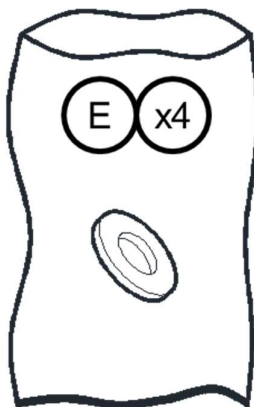
Truss head screw  
(Stainless steel)  
5/32-32 x 2/5"



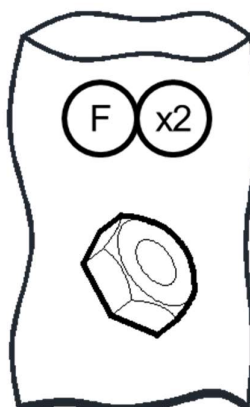
Flat Washer  
1/4"



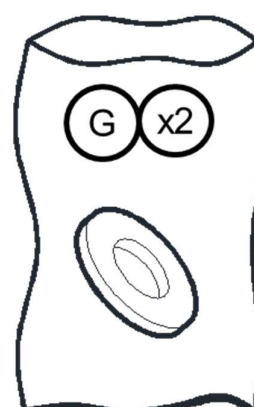
Flat Washer  
5/32"



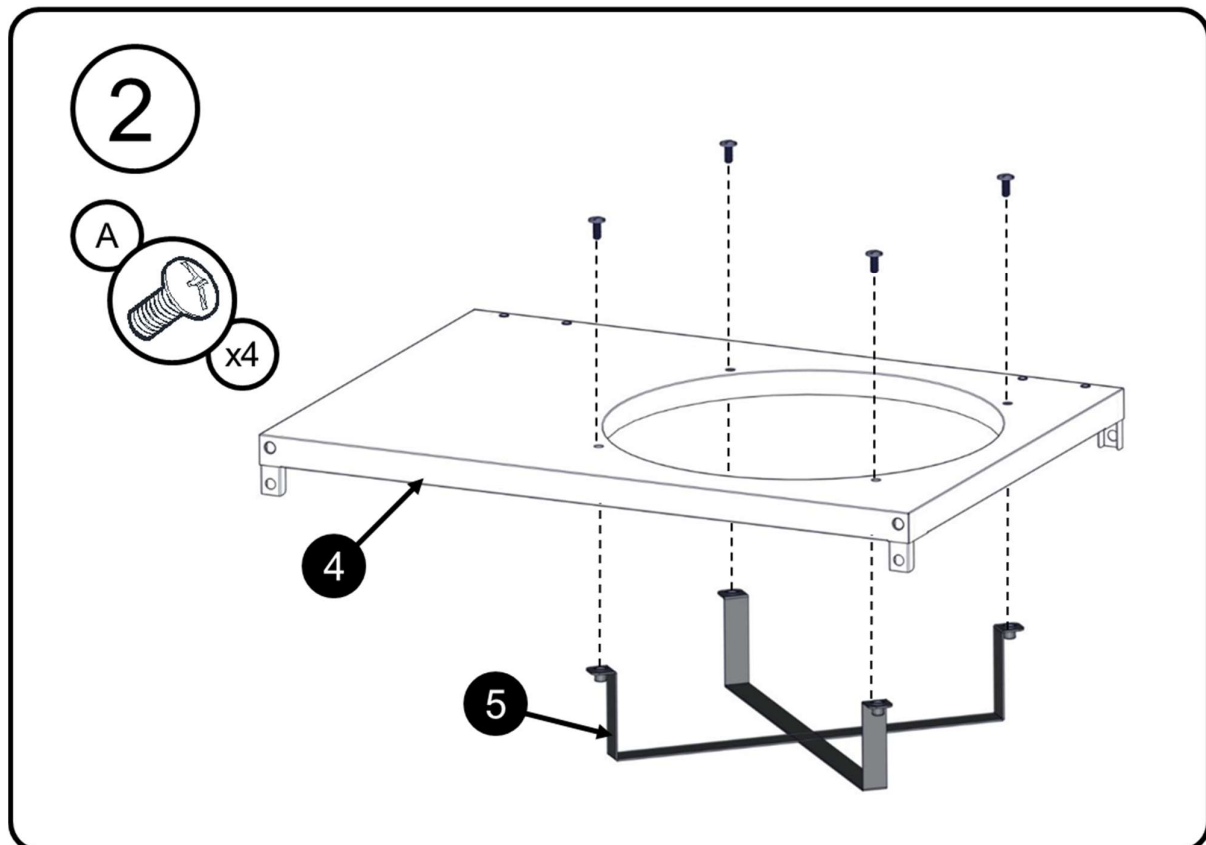
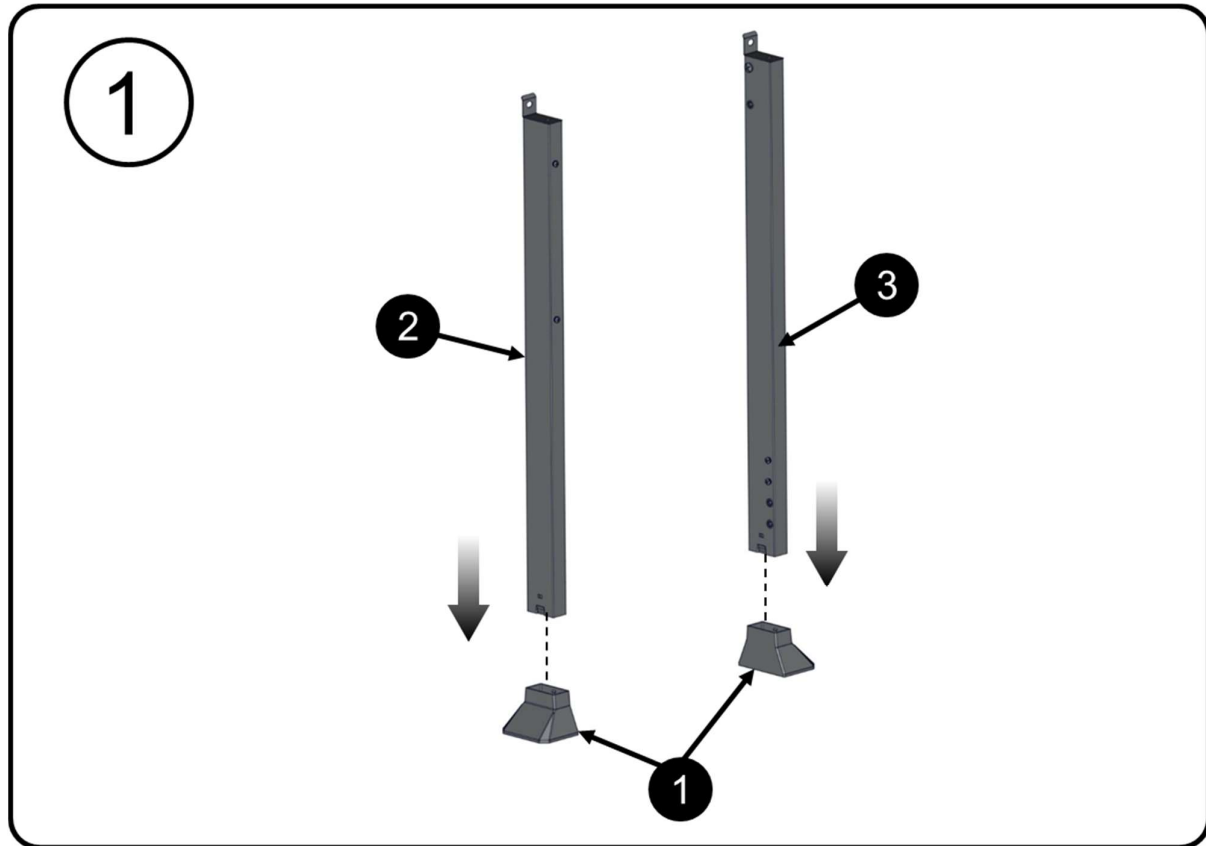
Nut  
5/16"

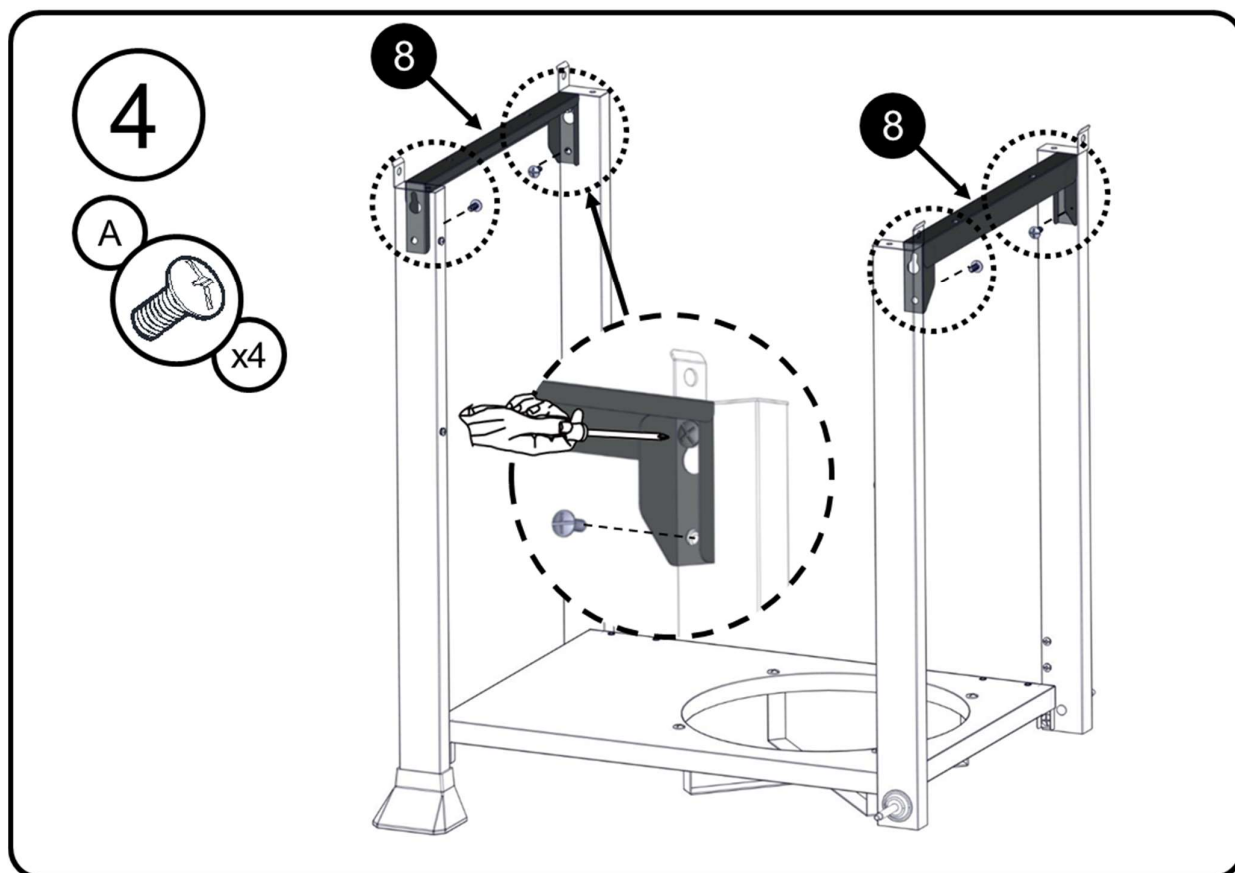
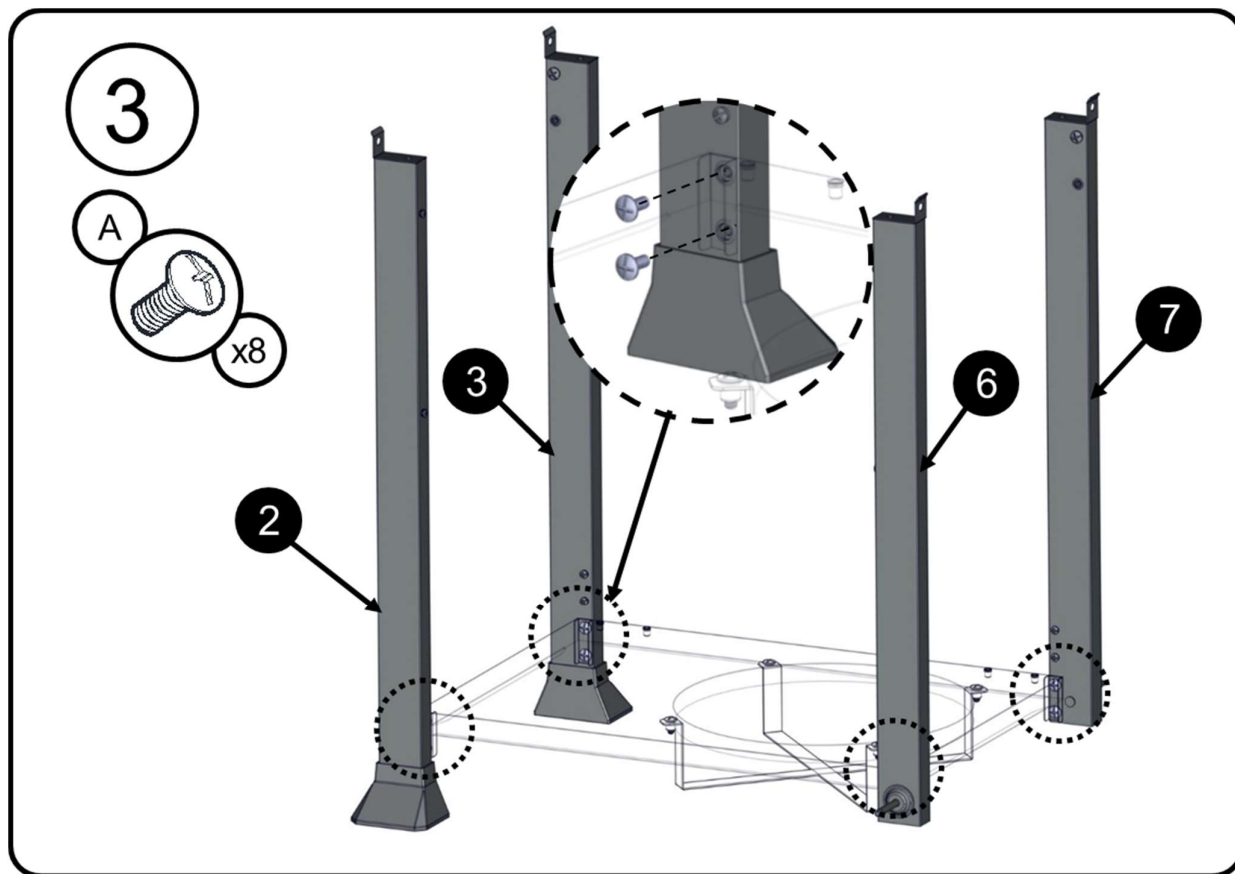


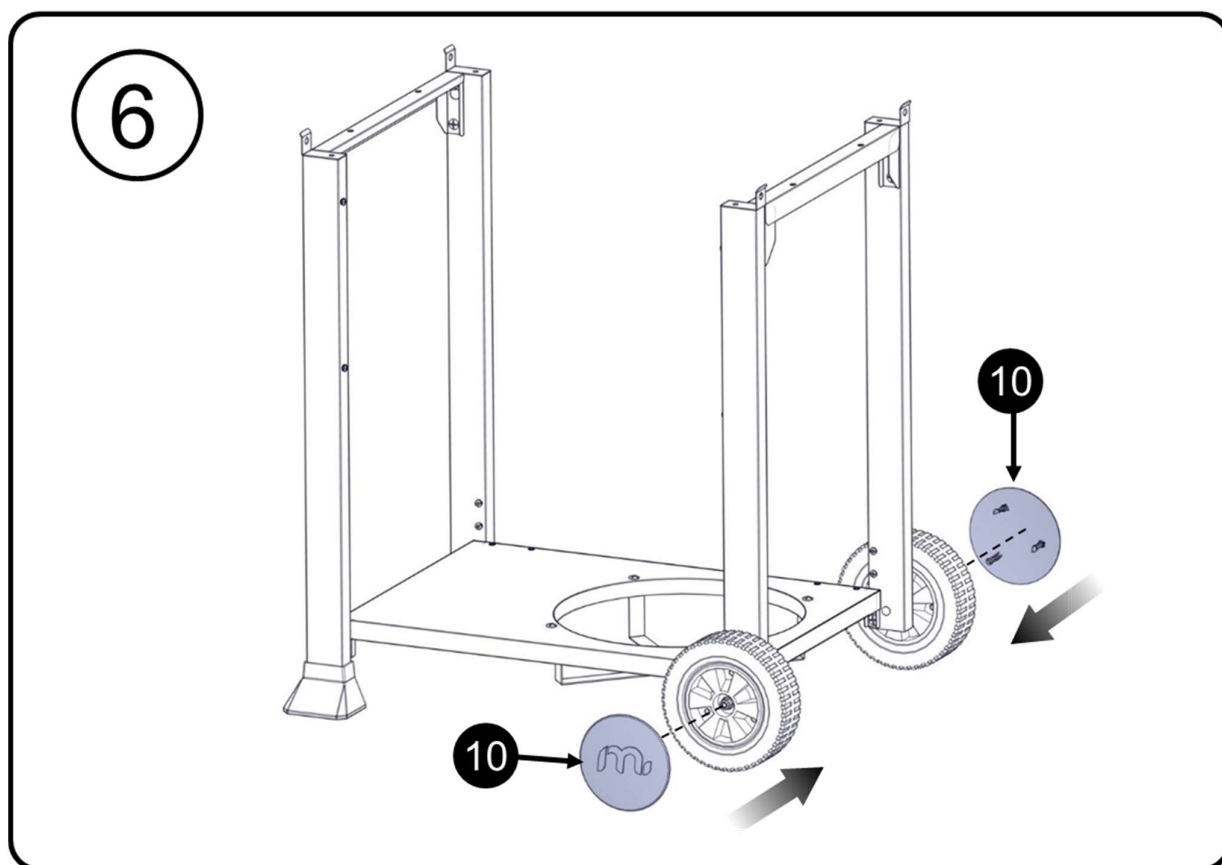
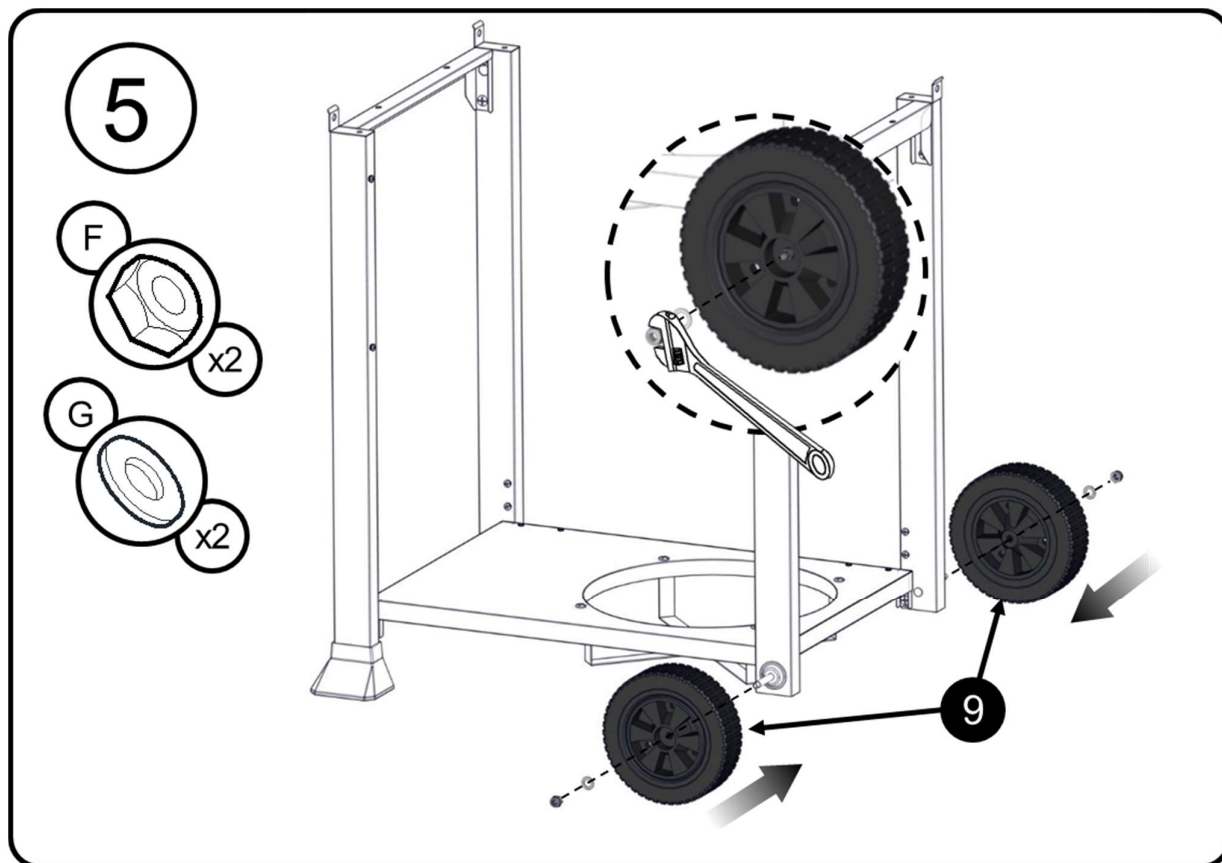
Flat Washer  
5/16"

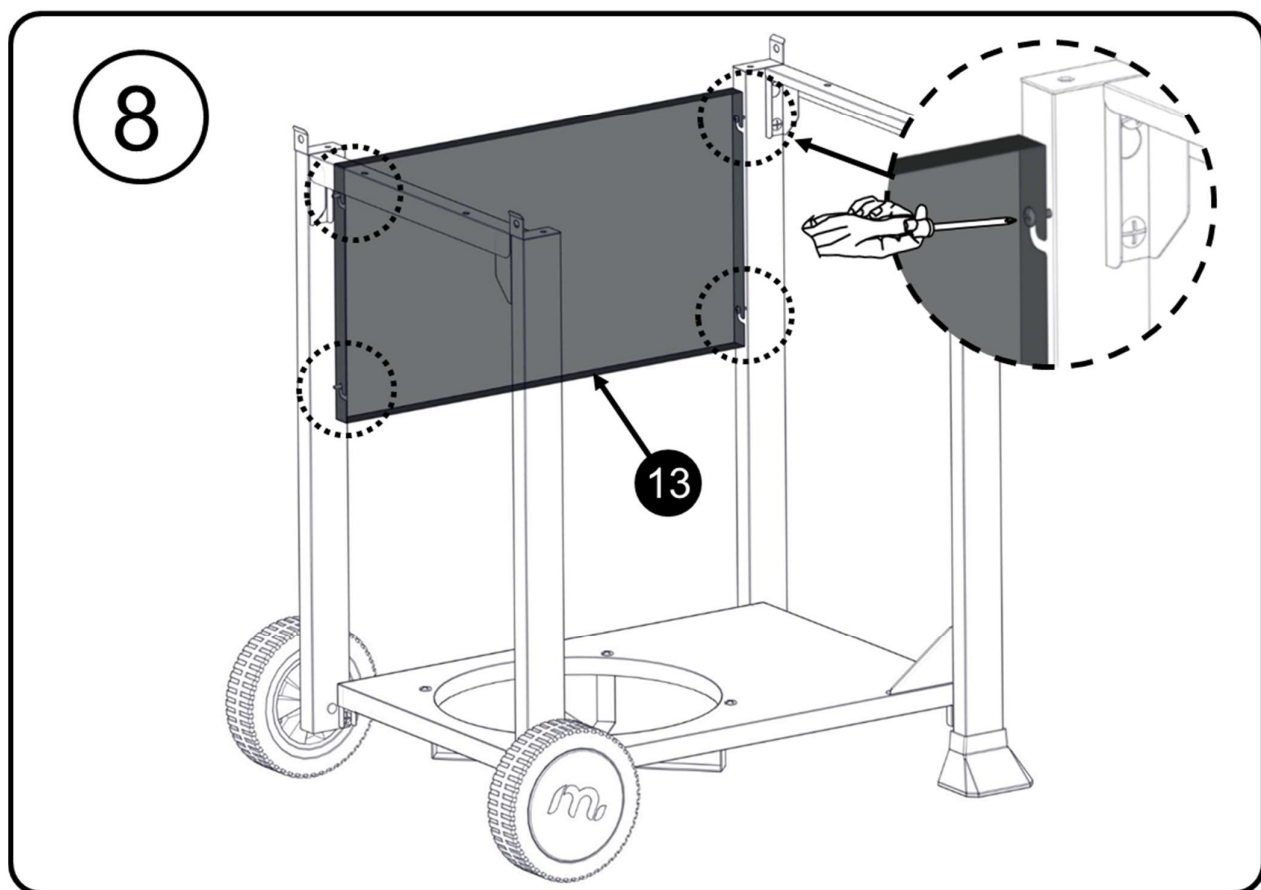
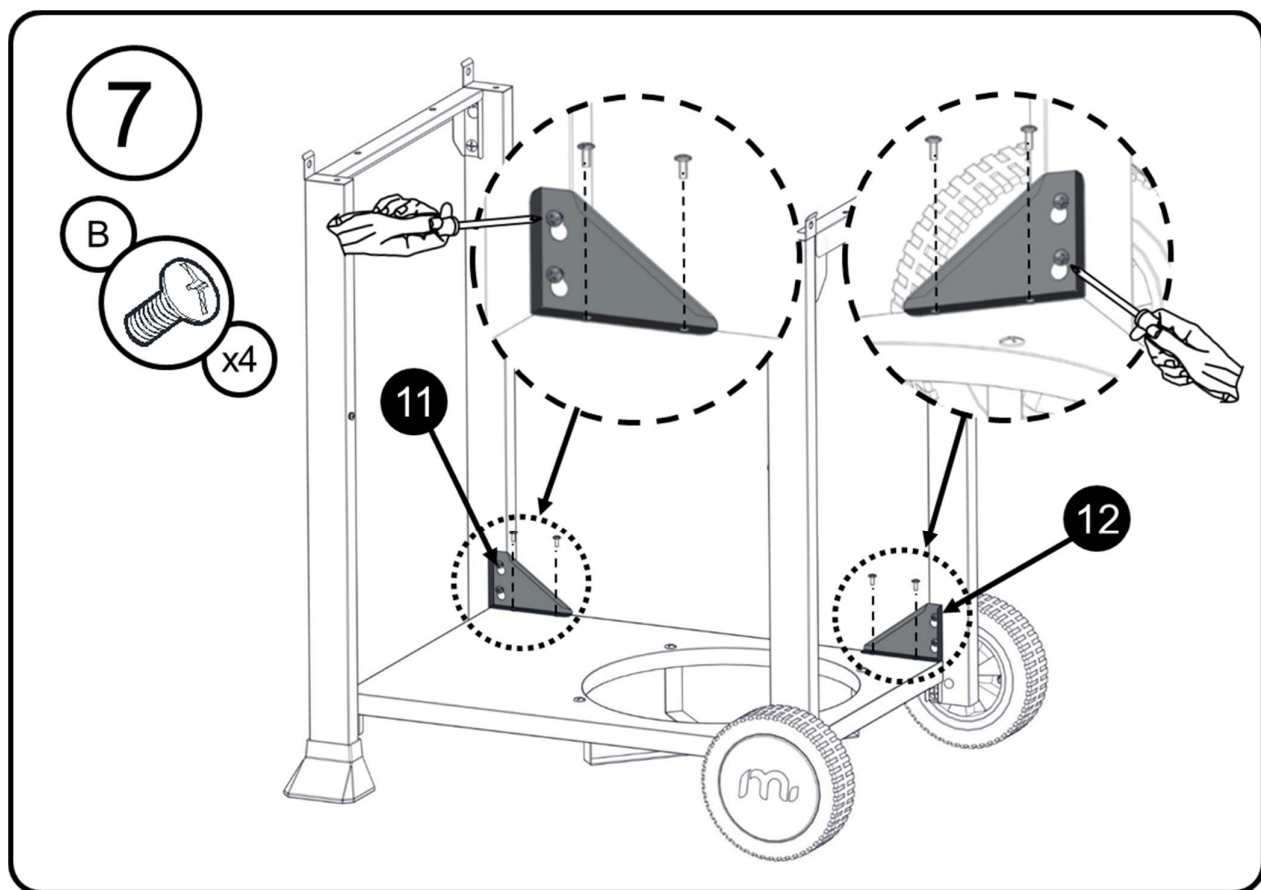


## ASSEMBLY INSTRUCTIONS

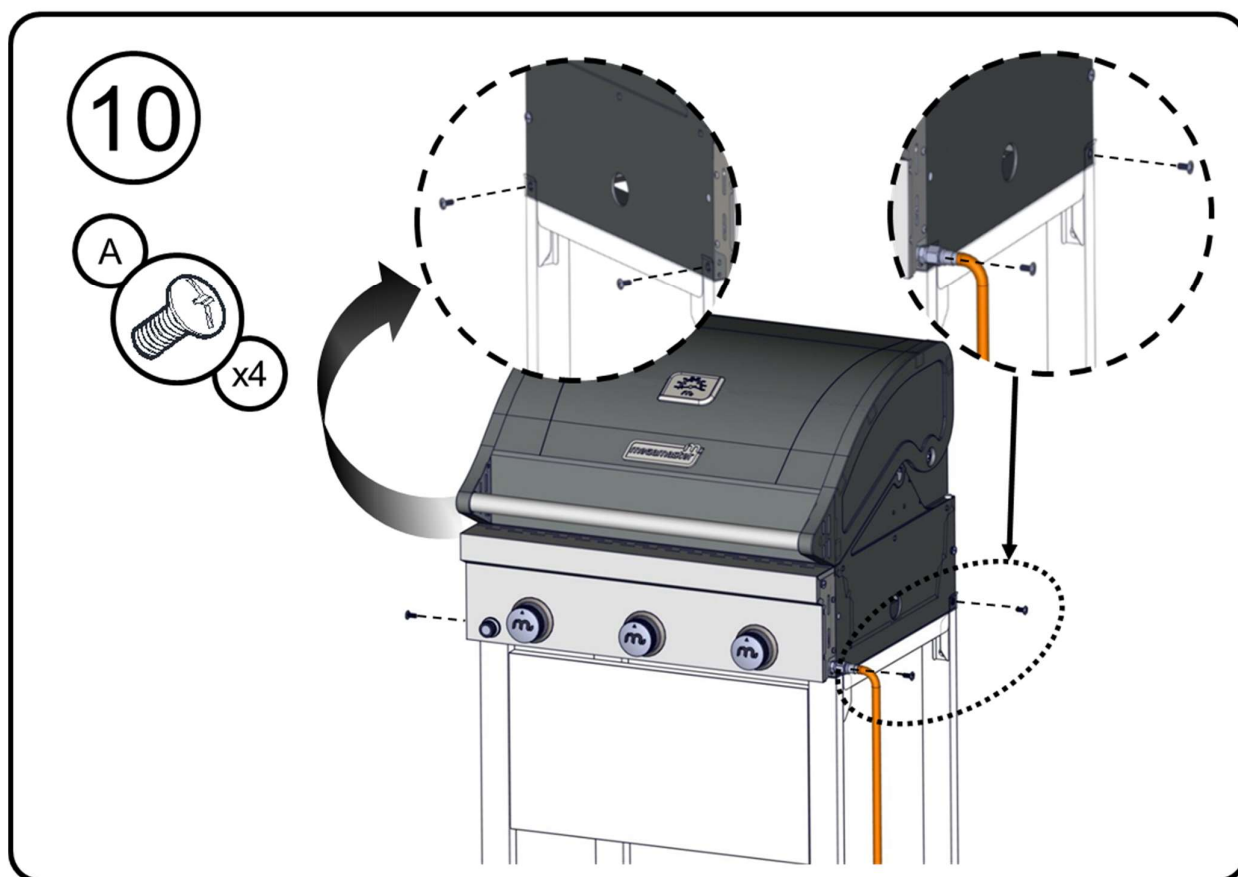


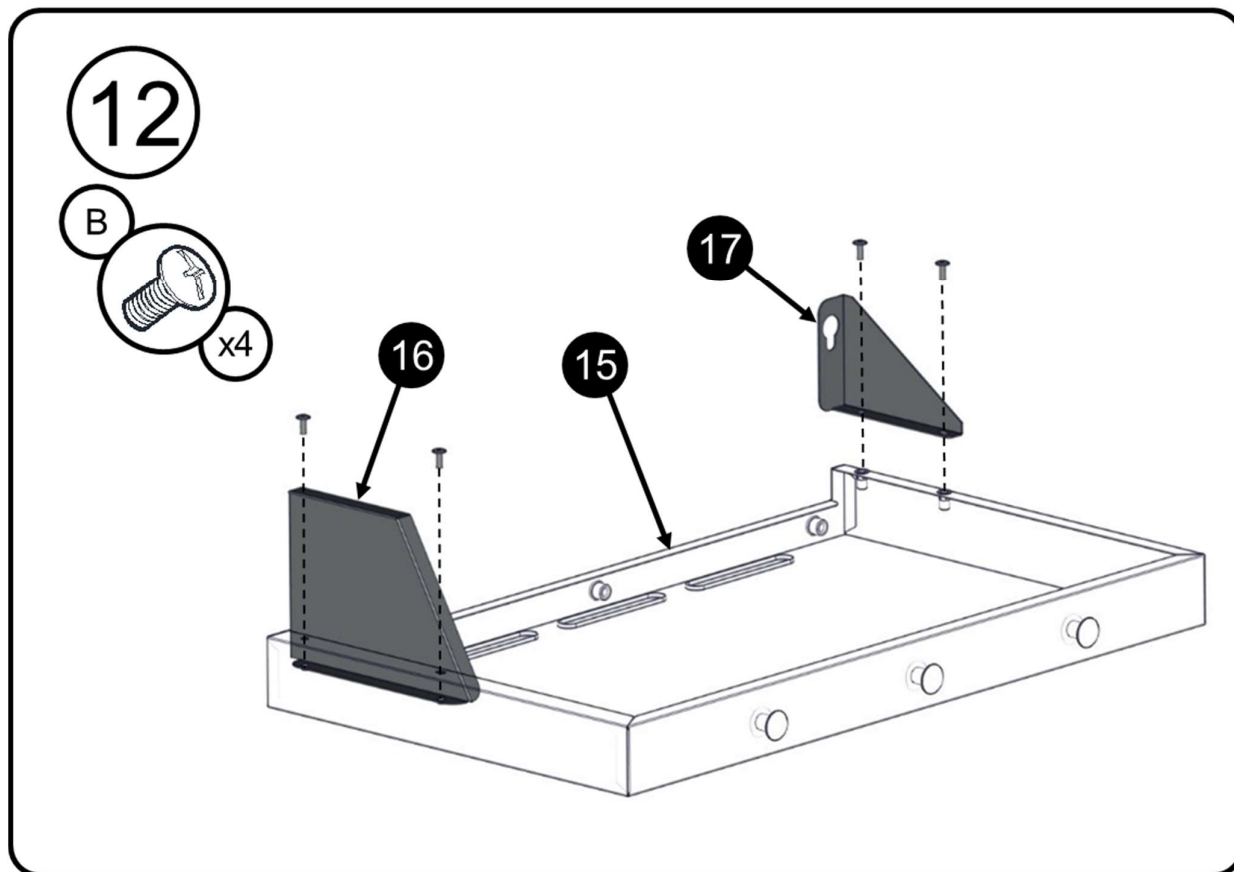
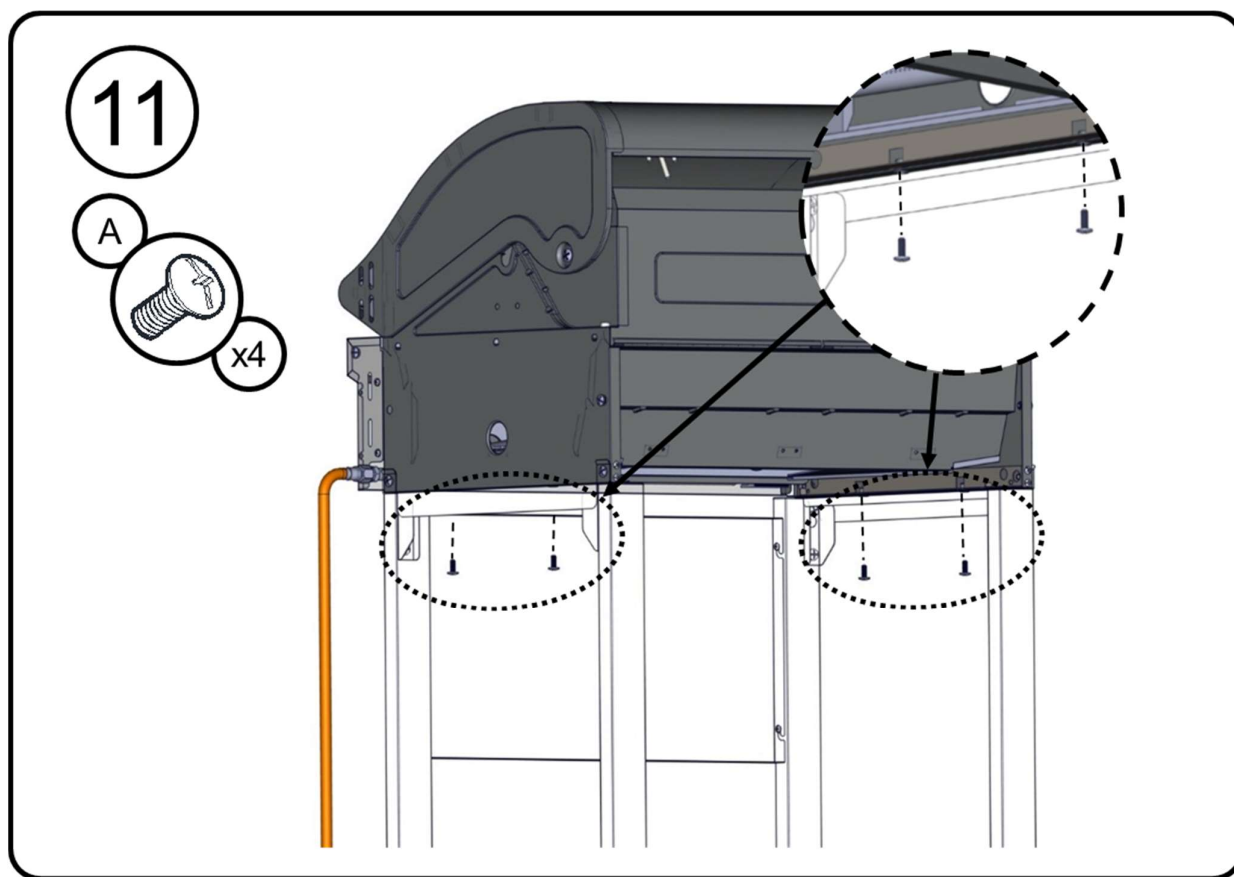






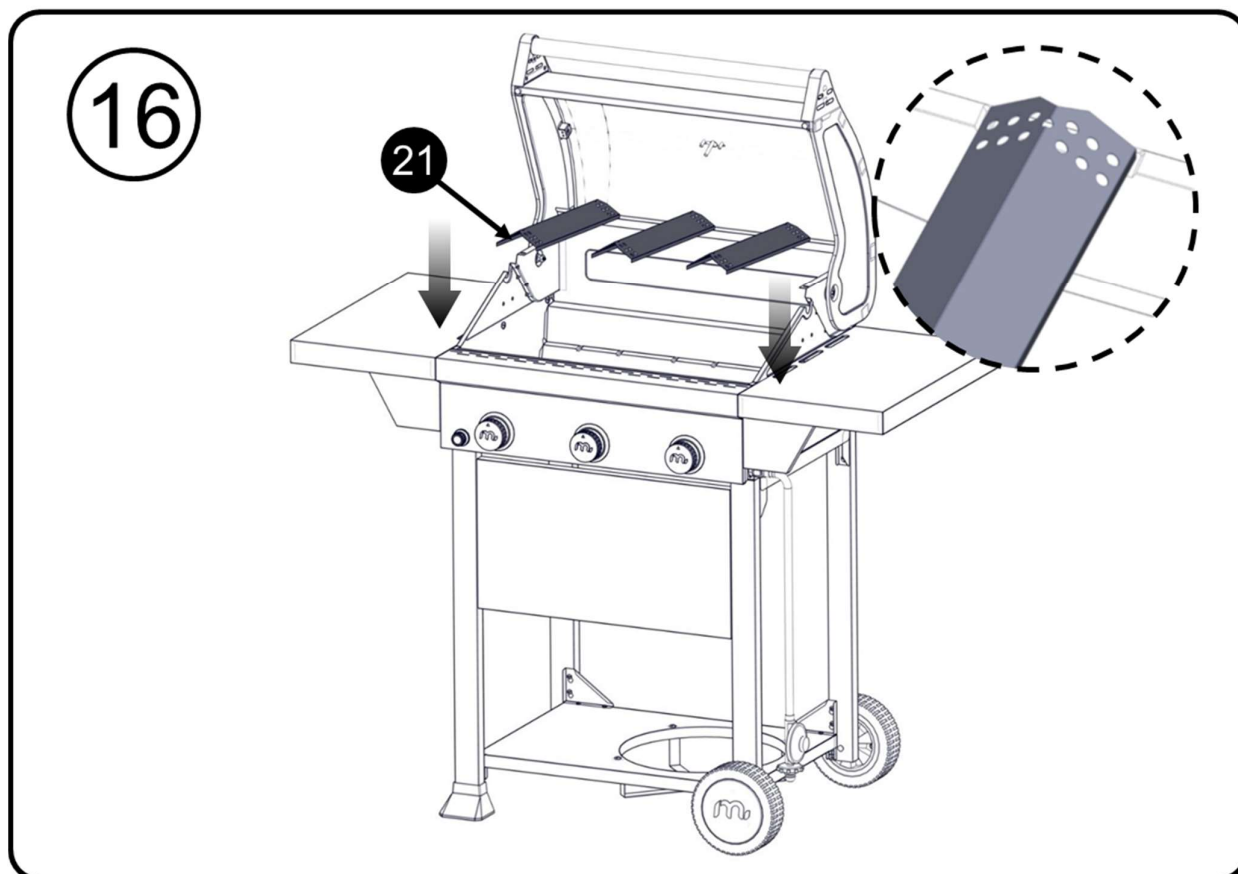
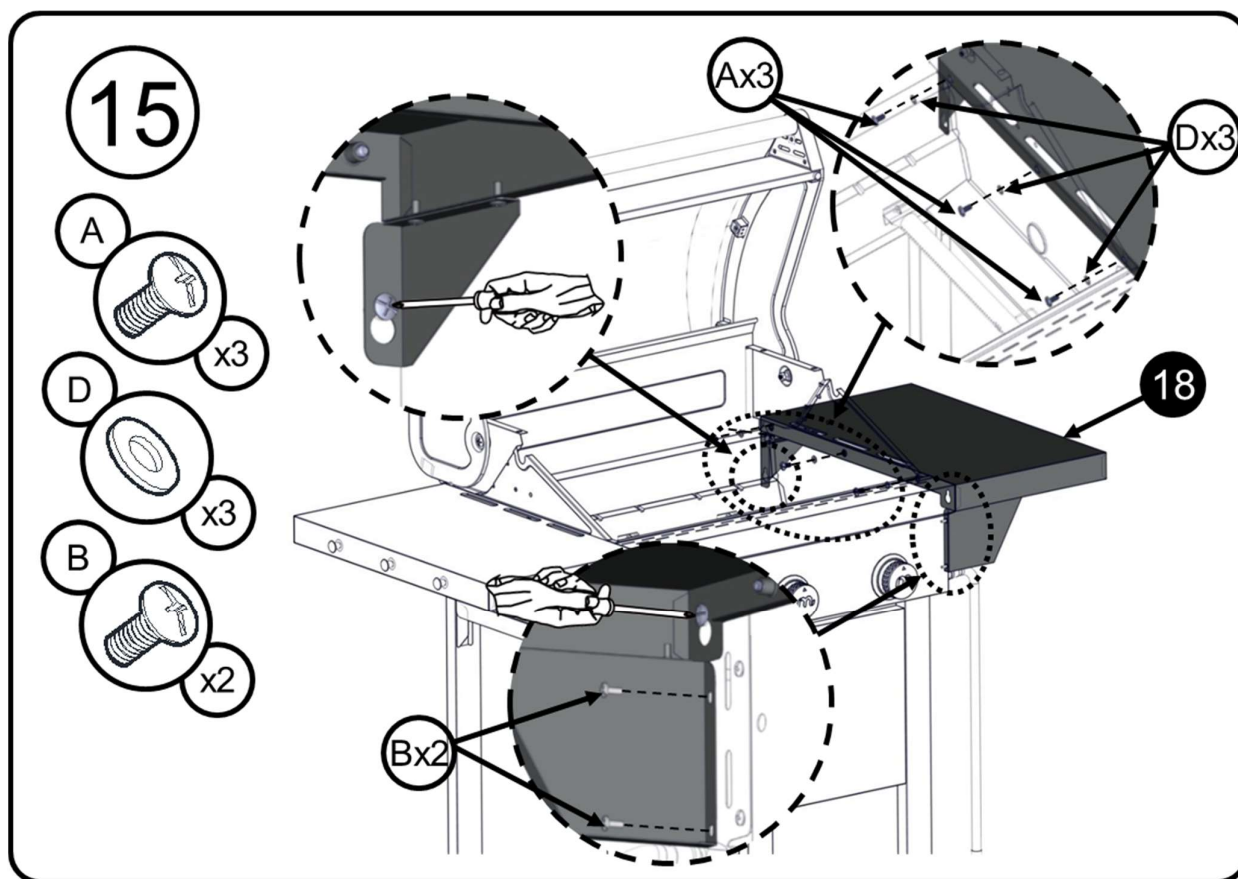




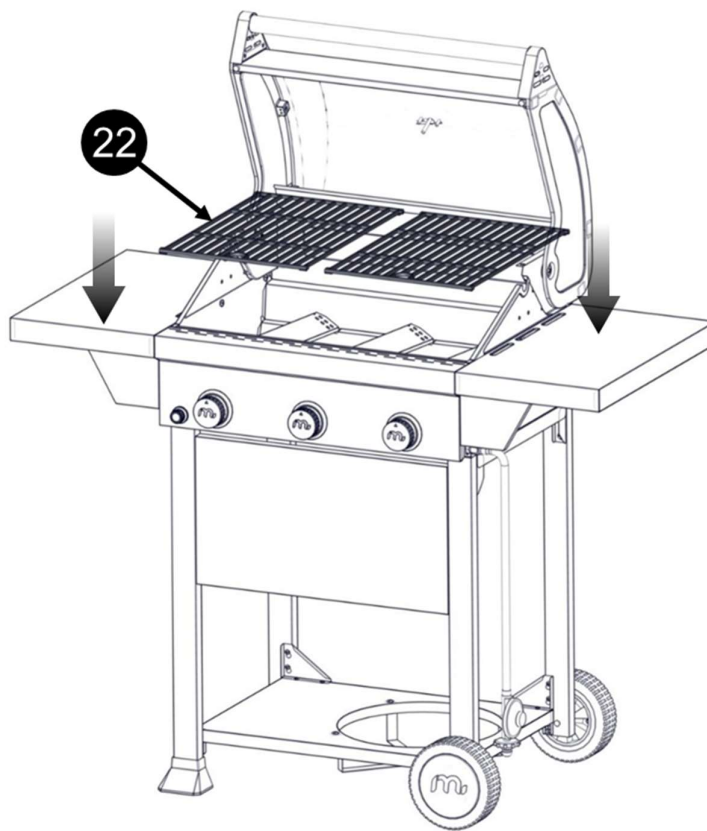




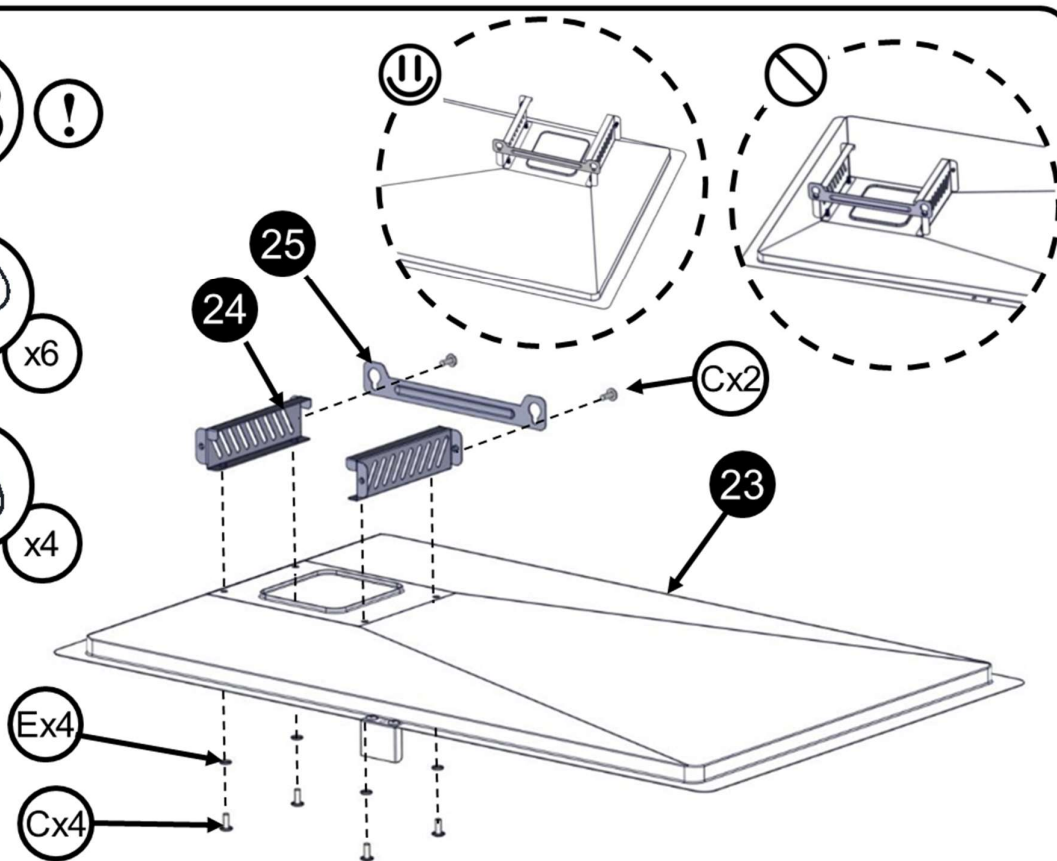
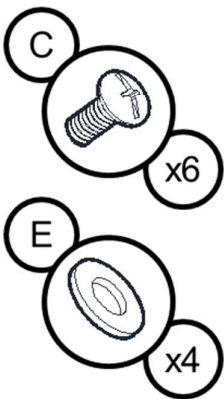




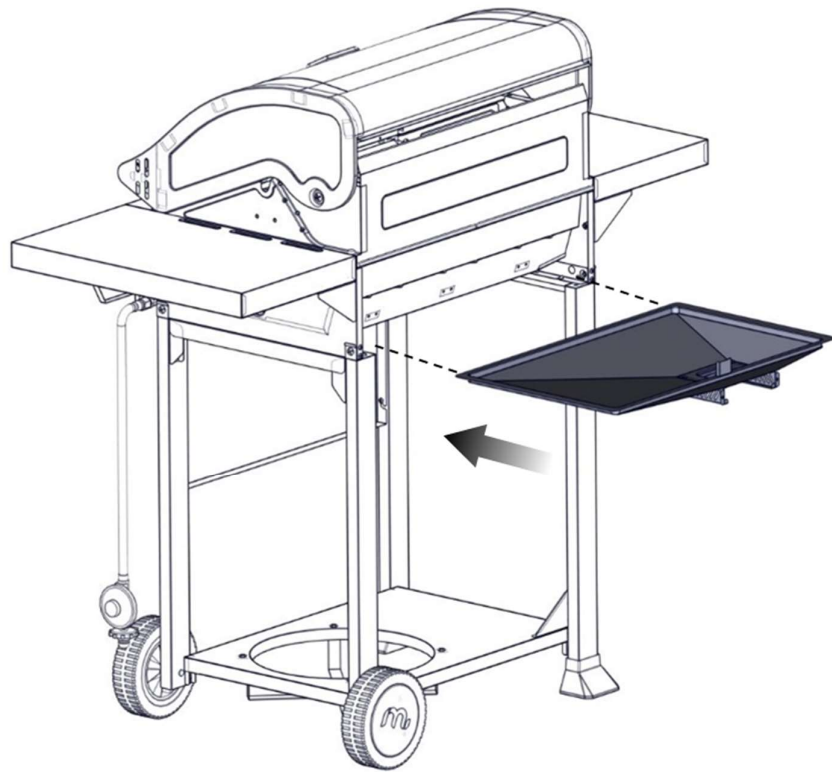
17



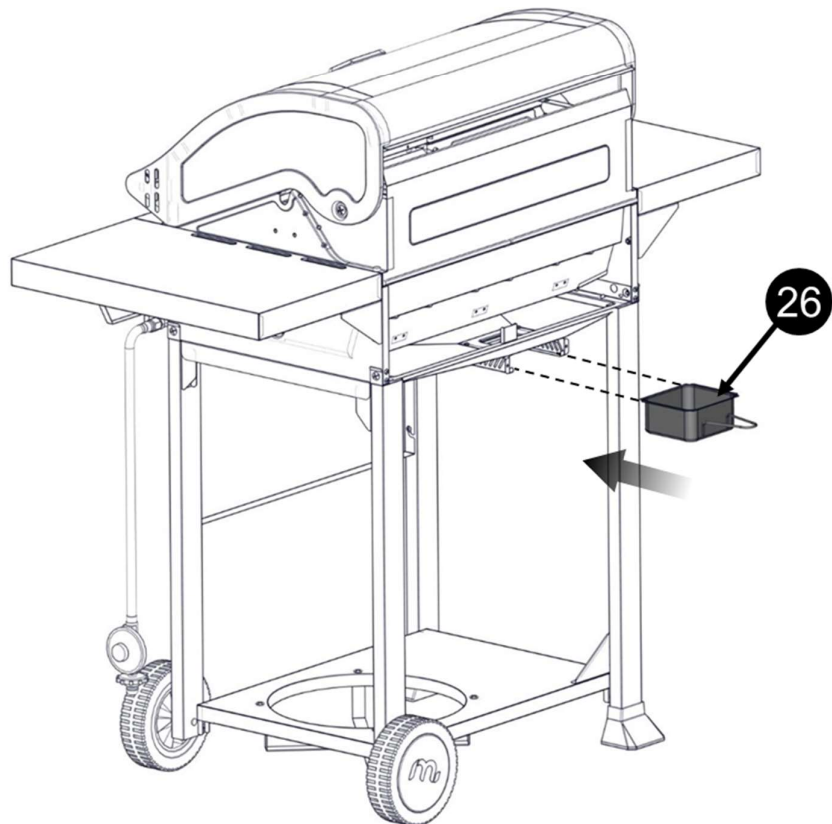
18 !



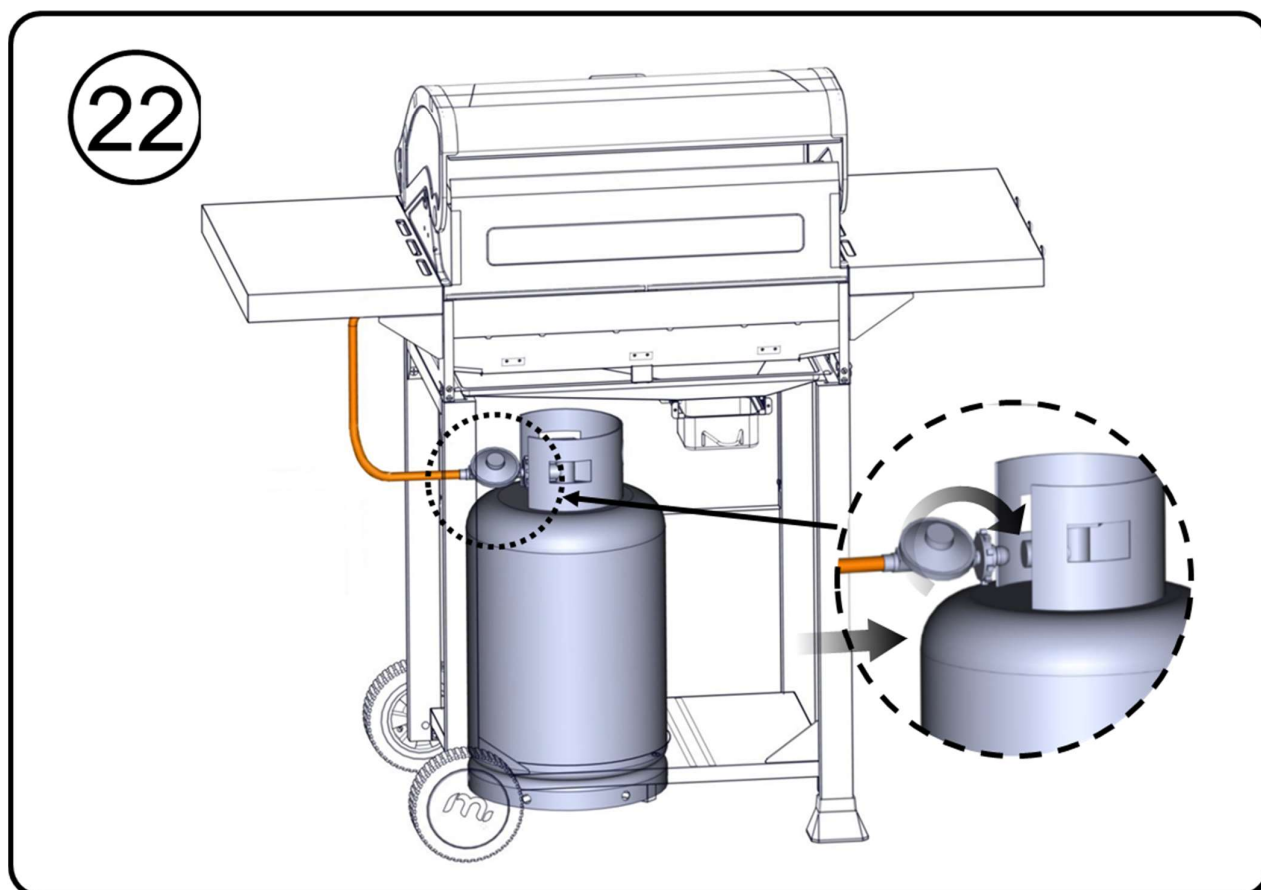
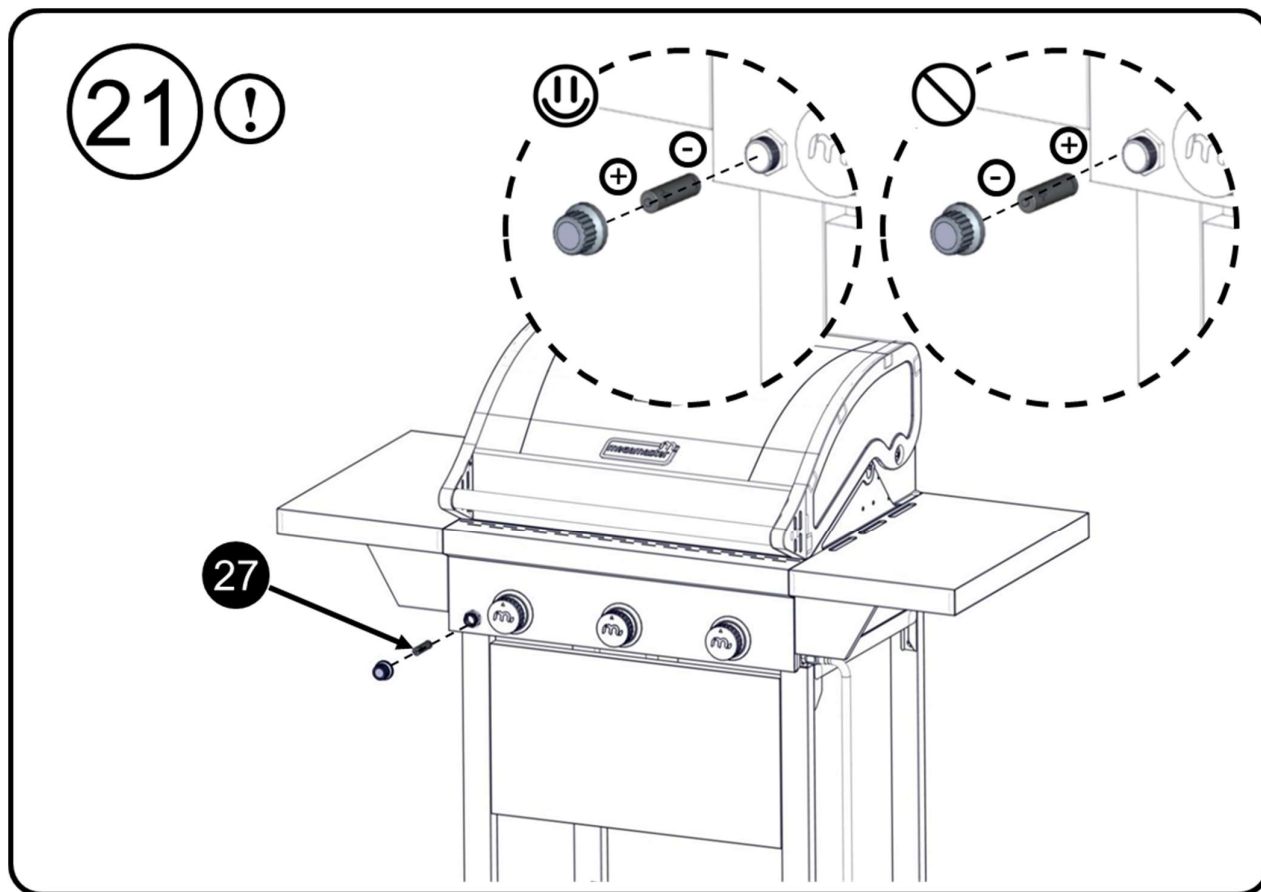
19



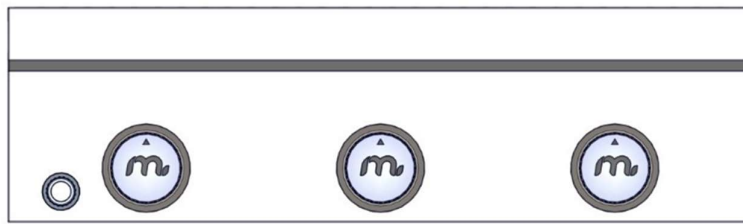
20



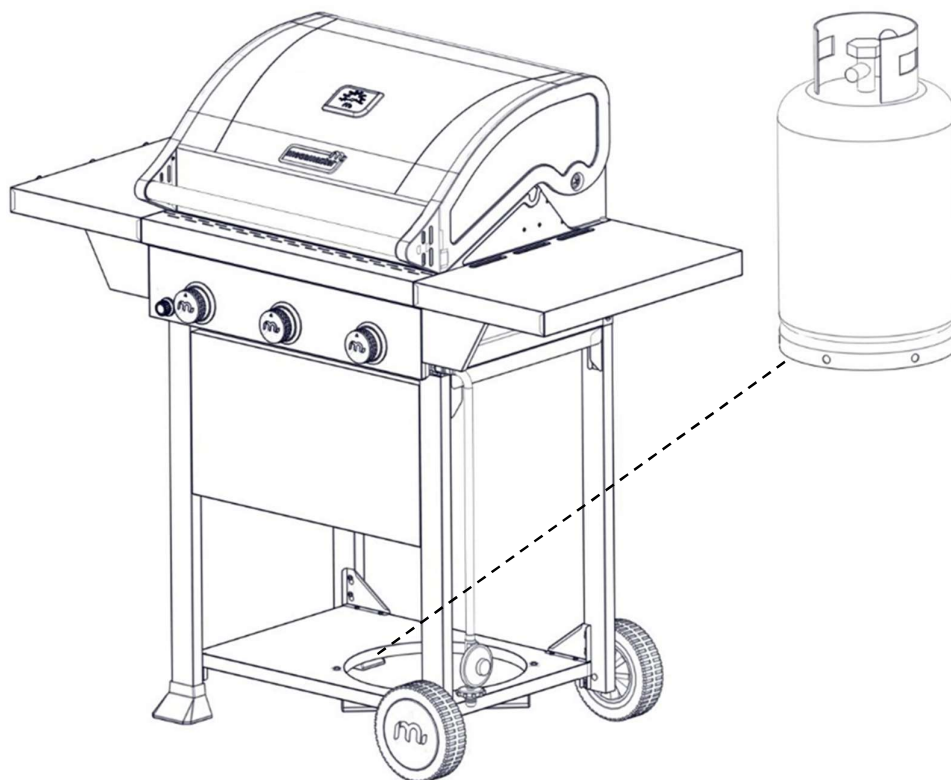




**Burners:**



**Gas Cylinder position:**



## INSTALLATION INSTRUCTIONS

### GAS HOOK-UP

Only the pressure regulator and hose assembly supplied with the grill should be used. Any replacement pressure regulator and hose assembly must be specified by the grill manufacturer. This grill is configured for LP Gas. Do not use a Natural Gas supply.

Total gas consumption (per hour) with all burners set on "HI":

Main burners	48,000 BTU/Hr.
Side burner	12,000 BTU/Hr.
Total	60,000 BTU/Hr.

### **LP GAS CYLINDER REQUIREMENTS (9kg. Cylinder)**

A dented or rusty LP Gas Cylinder may be hazardous and should be checked by your 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

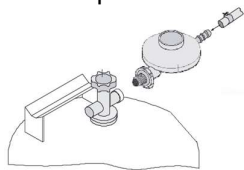
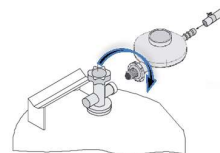
Storage of an outdoor cooking gas appliance indoor is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance. The Cylinder system must be arranged for vapor withdrawal. The cylinder must include a collar to protect the Cylinder valve.

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**

To connect the LP Gas Supply 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 of internal thread for a "bullnose" 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 clockwise until it stops. Use of a wrench could damage the quick coupling 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.



### **WARNING**

Never attempt to use damaged or obstructed equipment. See your local Liquid Propane dealer for repair.

### **DISCONNECTING THE LIQUID PROPANE CYLINDER**

- Turn the grill burner valves "OFF" and make sure the grill is cool.
- Turn the LP gas cylinder valve "OFF" by turning clockwise until it stops.
- Detach the regulator assembly from the cylinder valve by turning the wheel nut clockwise.
- 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 caps or plugs may result in leakage of LP gas.

## **LEAK TESTING**

### **GENERAL**

Although gas connections on the grill are leak tested prior to shipment, a complete leak test must be performed at the installation site. Before each use, check all gas connections for leaks using the procedures listed below.

If the smell of gas is detected at any time, you should immediately check the entire system for leaks.

### **BEFORE TESTING**

Make sure all packing materials have been removed from the grill, including the burner tie-down straps.



#### **WARNING**

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. Do not smoke while leak testing. Never leak test with an open flame.

Make a 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 full.

### **TO TEST**

1. Turn the burner valves off.
2. Turn the LP gas cylinder valve counterclockwise to open the valve.
3. Apply the soap solution to all gas fittings. Soap bubbles will appear where a leak is present.
4. If a leak is present, immediately turn the gas supply "OFF" and tighten leaky fittings.
5. Turn the gas back "ON" and recheck.
6. Should the gas continue to leak from any of the fittings, turn the gas supply "OFF" and contact customer service at +27 12 802 1515.
7. If there is evidence of excessive abrasion or wear, or the hose is cut, it must be replaced prior to the outdoor cooking gas appliance being put into operation.

Only those parts recommended by the manufacturer should be used on the grill. Substitutions will void the warranty.



#### **WARNING**

1. Storage of an outdoor cooking gas appliance indoor is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance.
2. Cylinder must be stored outdoors out of the reach of children and must not be stored in a building, garage or any other enclosed area.

## **INSTALLER FINAL CHECK**

- Maintain specified clearance of 24 inches from combustible materials and construction.
- All internal packaging has been removed.
- The hose and regulator are properly connected to the LP gas cylinder.
- The unit has been tested and is free of leaks.
- The gas supply shutoff valve has been located.
- All burners are installed.



#### **WARNING**

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

**It is very important to keep your appliances clear and away from any combustible materials. Maintain at least 24 inches of clearance from sides and back and do not use under overhead combustible construction.**



## **OPERATING INSTRUCTIONS**

---

### **General Use of the Grill**

Each main burner is rated at 12,000 BTU/Hr. The main grill burners encompass the entire cooking area and are side ported to minimize blockage from falling grease and debris. Above the burners are flame tamers. The igniter knobs are located on the 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 a "HI" heat setting for their entire cooking time. However, when grilling large pieces of meat or poultry, it may be necessary to turn the heat to a lower setting after the initial browning. This method cooks the food thoroughly without burning the outside.

Food cooked for a long time or basted with a sugar-based marinade may need a lower heat setting near the end of its cooking time.

To begin:

1. Make sure the grill has been leak tested and is properly placed. (See page 18.)
2. Remove any remaining packing materials.
3. Light the grill burners using the Lighting Instructions on next page.
4. Turn the control knob(s) to the "IGNITE / HI" setting, and preheat the grill for 15 minutes. The grill lid should be closed during the pre-heat period.
5. Place the food on the grill and cook to the desired degree of preparation. If necessary, adjust the heat setting. The control knob may be positioned at any setting between "HI" and "LO".

## **LIGHTING INSTRUCTIONS**

---

### **Before Lighting**

Inspect the gas supply hose prior to turning on the gas. If there is evidence of cuts, wear, or abrasion, it must be replaced prior to use.

Screw the regulator onto the cylinder, and leak check the hose and regulator connections before operating the grill (see the "Leak Testing" instructions on page 18).

Only the pressure regulator and hose assembly supplied with the unit should be used. Never substitute regulators. If a replacement is necessary, contact customer service for proper replacement.

### **WARNING**

Do not use the grill if the odor of gas is present. Contact customer service at +27 12 802 1515.

### **TO LIGHT THE MAIN BURNERS**

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/HI, at the same time, press and hold electronic ignition button to light the burner.
4. Once the burner is lit, release the electronic ignition button and knob.
5. 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.

## TO MATCH LIGHT THE GRILL

If a burner will not light after several attempts using the control knobs, the burners may be lit with a match.



### **WARNING**

When lighting, keep your face and hands as far away from the grill as possible.



### **CAUTION**

When using a match to light the grill make sure to use the attached lighting rod.

### **Main Burner**

1. If you have already attempted to light the main burner with the igniter, allow 5 minutes for any accumulated gas to dissipate.
2. Insert a match into the lighting rod.
3. Ignite the match and insert through the cooking grids to the burner.
4. If the burner does not light within seconds turn the knob to the "OFF" position, wait 5 minutes and try again.

## CARE AND MAINTENANCE

---

### **Stainless Steel**

There are many stainless steel cleaners available. Always use the mildest cleaning process first, scrubbing in the direction of the grain. Do not use steel wool as it will scratch the surface. To touch up noticeable scratches in the stainless steel, sand very lightly with dry 100 grit sand paper in the direction of the grain.

Grease specks can gather and bake onto the surfaces of the stainless steel, giving the appearance of rust. For removal, use an abrasive pad with a stainless steel cleaner.

### **Cooking Grates**

The easiest way to clean the grill is immediately after cooking is completed and the flames have been turned off.

Wear a barbecue mitt to protect your hand from heat and steam.

Scrub the hot cooking grates by dipping a bristled barbecue brush in tap water. Cleaning will be more difficult if the grill is allowed to cool.

### **Grease Pan**

The grease pan should be emptied, wiped down and washed after each use with a mild detergent and warm water solution. Check the grease pan frequently and do not allow excess grease to accumulate and flow out of the grease pan.

### **Grill Burners**

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.
2. Use a metal scraper for stubborn stains or debris.
3. Clear clogged ports with a straightened paper clip. Never use a wooden toothpick as it may break off and clog the port.
4. Check and clean burners / venture tubes for insects and insect nests. A clogged tube can lead 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 (part# 15 on Page 24).
2. Make sure the orifice stud (A) is inside the burner venture (B) as shown in Fig.24.
3. Align the burner screw hole with the firebox hole, insert screw and tighten.

**CAUTION**

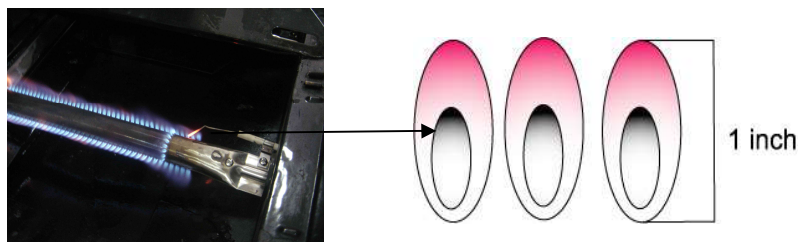
1. Keep outdoor cooking gas appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
2. Do not obstruct the flow of combustible and ventilation air.
3. Keep the ventilation opening(s) of the enclosure free and clear from debris.

**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.
5. If these adjustments do not correct the problem, contact customer service at +27 12 802 1515.

**Fig. 25**



## 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>
Excessive flare-ups.	<ol style="list-style-type: none"><li>1. Hood up when grilling.</li><li>2. Keep knobs on low.</li><li>3. Turn one burner off if necessary.</li><li>4. Pre heat grill for 10-15 minutes, as this will burn off drippings.</li><li>5. Use meats containing less fat.</li><li>6. Always grill chicken on low, meat side down for 20 minutes and turn to skin side for another 20 minutes. Follow above steps.</li><li>7. If flare up continues, move meats to warming rack until flame settles down.</li><li>8. Never spray water on gas flames—it will destroy your grill.</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>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 in the left door and Page 19.</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"
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"										
Low heat generated with knob in "HI" 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

---

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 29 of this manual for list of replacement parts.

Please Note: the main burner has a warranty of one (1) year. 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, and 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:

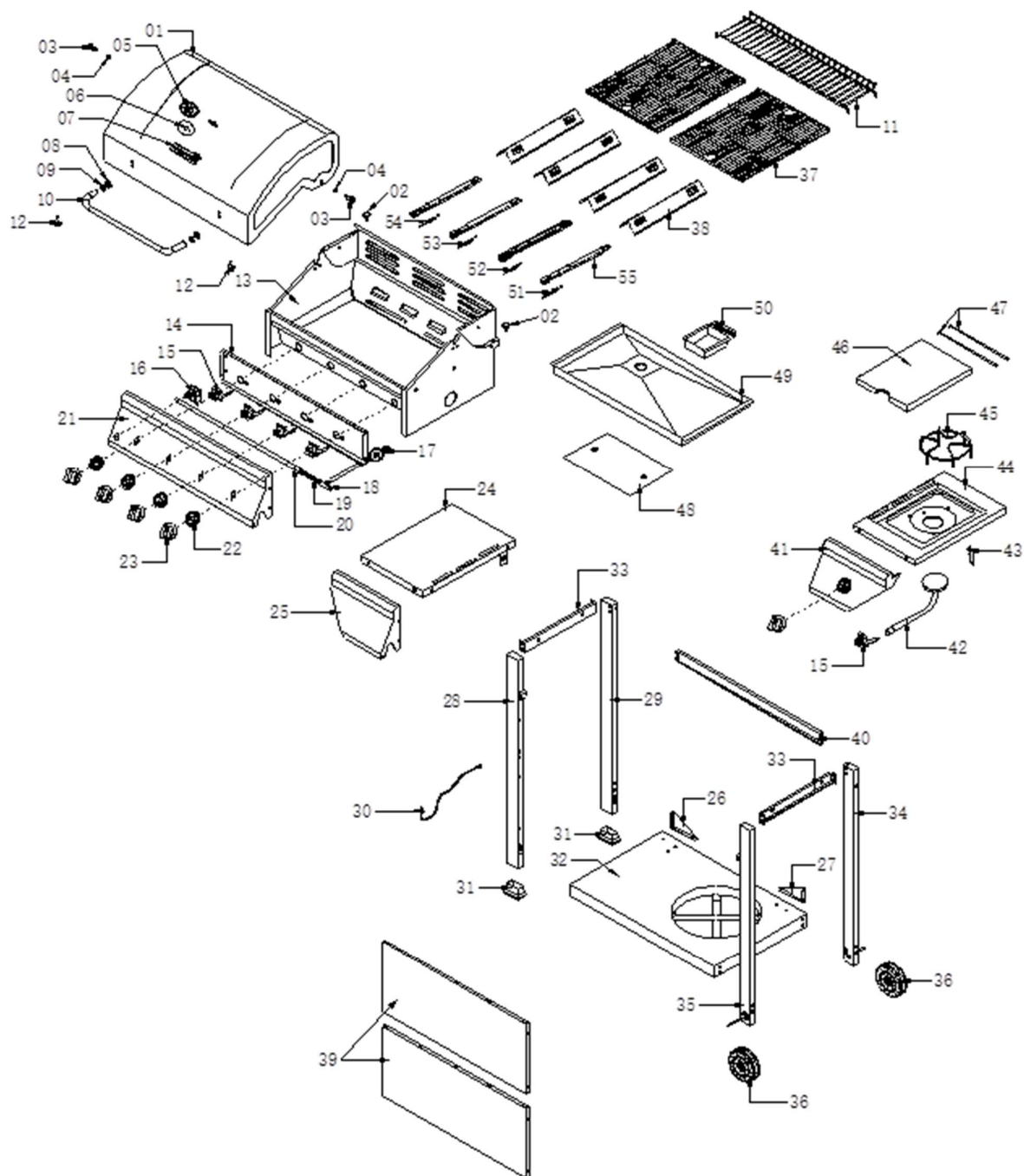
- Rust
- Corrosion
- Discoloration

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

## Parts List

NO.	Part (Description)	Warranty coverage (year)	QTY	NO.	Part (Description)	Warranty coverage (year)	QTY
1	Main lid	1	1	24	Pulse igniter module	1	1
2	Main lid screw	1	2	25	Bezel	1	3
3	Temperature gauge	1	1	26	Control knob	1	3
4	Logo	1	1	27	Side shelf, right	1	1
5	Hood buffer A	1	2	28	Side shelf front panel, right	1	1
6	Side shelf, left	1	1	29	Side shelf support bracket, right	1	1
7	Utensil hook	1	3	30	Grease tray	1	1
8	Side shelf front panel, left	1	1	31	Grease box	1	1
9	Side shelf support bracket, left	1	1	32	Front panel	1	1
10	Cooking grid	1	2	33	Triangle bracket, left	1	1
11	Flame tamer	1	3	34	Triangle bracket, right	1	1
12	Hood buffer B	1	2	35	Bottom panel	1	1
13	Main burner bowl assembly	Non-replaceable	1	36	Cylinder support bracket	1	2
14	Front baffle	1	1	37	Cart frame	1	2
15	Main burner pin assembly	1	3	38	Cart leg rear, left	1	1
16	Main burner	3	3	39	Cart leg front, left	1	1
17	Main burner igniter wire A	1	1	40	Cart leg insert	1	2
18	Main burner igniter wire B	1	1	41	Cart leg rear, right	1	1
19	Main burner igniter wire C	1	1	42	Cart leg front, right	1	1
20	Main manifold	1	1	43	Nut and shaft for wheel	1	2
21	Main gas valve	1	3	44	Wheel	1	2
22	Regulator LP	1	1	45	Wheel cap	1	2
23	Main control panel	1	1				

# EXPLODED VIEW





# *megamaster*

TOGETHER, MADE BETTER

## **Sizzler 320**

**PATIO GAS BRAAI**

**FOR OUTDOOR USE ONLY**



### **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.

This appliance complies with the requirements of SANS 1539

**Permit number (1185-66/1-RSA-12-A)**

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

Manufactured in China · Distributed by Mega Group · PO Box 15, Woodlands, 0027, South Africa · Tel: +27(0)12 802 1515