

Fusion 600 Pro

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 (1185-47/1-RSA-12-A)

www.megamaster.co.za

Manufactured in China · Distributed by Mega Group · PO Box 15, Woodlands, 0027, 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.

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Safety Instructions

DANGER

If you smell gas:

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

WARNING

- 1. Do not store or use petrol or other flammable liquids or vapour in the vicinity of this or any other appliance.**
- 2. Do not store spare LP gas cylinders in the vicinity of the braai or other appliances.**

Safety Instructions

DANGER

- 1. Never leave the braai unattended while it is on.**
- 2. Never operate this appliance within 10 ft (3 m) of any structure, combustible material or other LP gas cylinder.**
- 3. Never operate this appliance within 25 ft (7.5 m) of any flammable substance.**
- 4. Do not fill cooking vessel beyond maximum fill line.**
- 5. Heated liquids remain at scalding temperatures long after the cooking process. Never touch cooking appliance while it is still hot.**
- 6. This appliance is not intended for and should never be used as a heater.**
- 7. If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or grease fire with water.**

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.

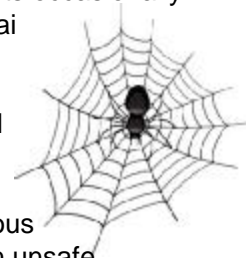
WARNING

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.

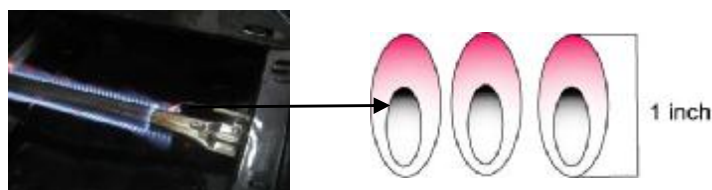
In the event of "BURN-BACK", where the flame burns back to the jet, immediately turn off the gas supply at the burner control valve.

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.

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

SAFETY PRACTICES TO AVOID PERSONAL INJURY

When properly cared for your 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.

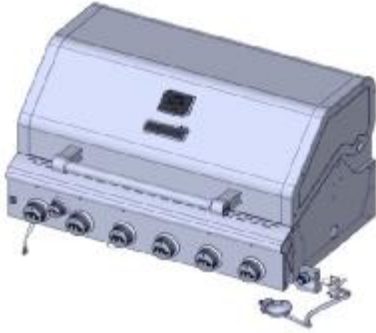
Keep the area surrounding the braai free from combustible materials including, fluids, trash and vapours such as gasoline or charcoal lighter fluid. Do not obstruct the flow of combustion and ventilation air.

WARNING

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

Package Parts List

1



2



3



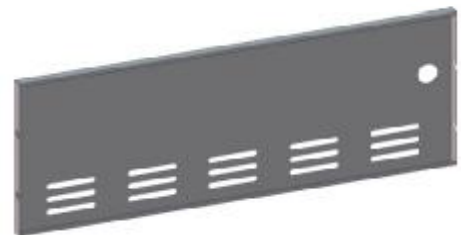
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Package Parts List

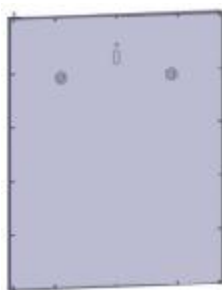
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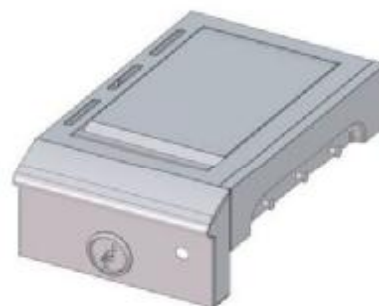
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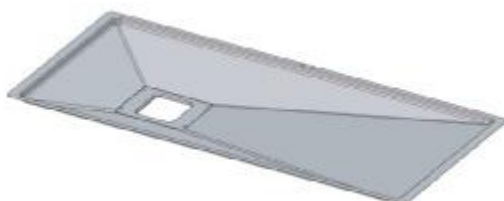
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20 x2



Package Parts List

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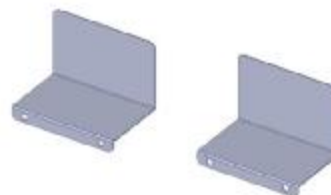
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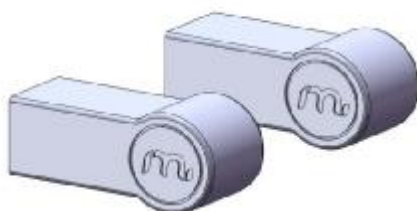
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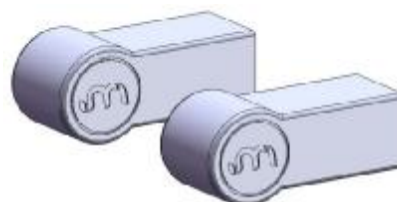
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25 (x2)



26 (x2)



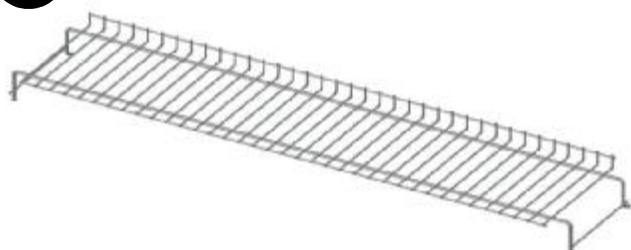
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28 (x3)



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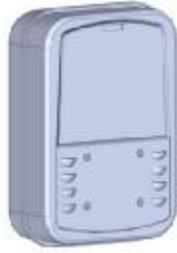


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Package Parts List

31



32



33



34



35



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37 x2



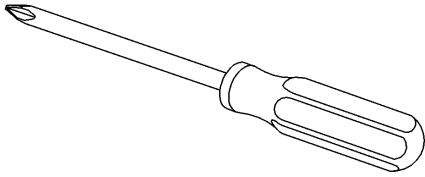
38 x3



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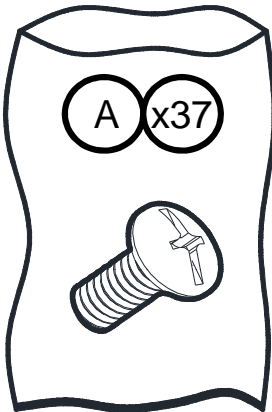
Tools Needed



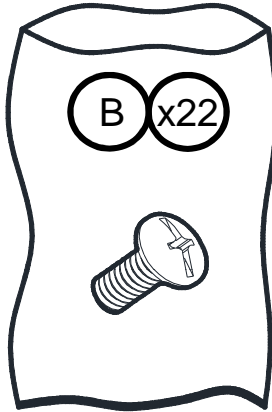
Some parts come with Screws pre-installed.
Loosen and tighten for final assembly.

Hardware Contents

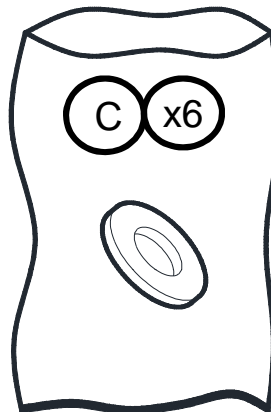
Truss Head Screw
1/4 - 20 x 5/8"



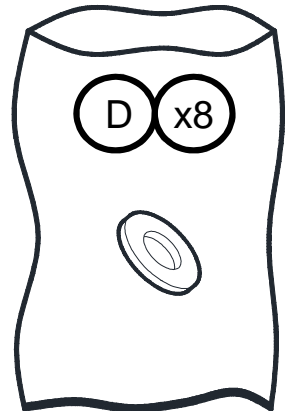
Truss Head Screw
5/32 - 32 x 3/8"



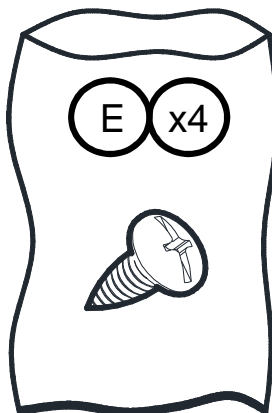
Flat Washer
1/4"



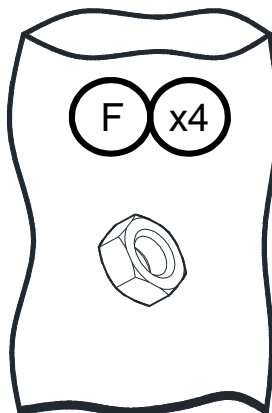
Flat Washer
5/32"



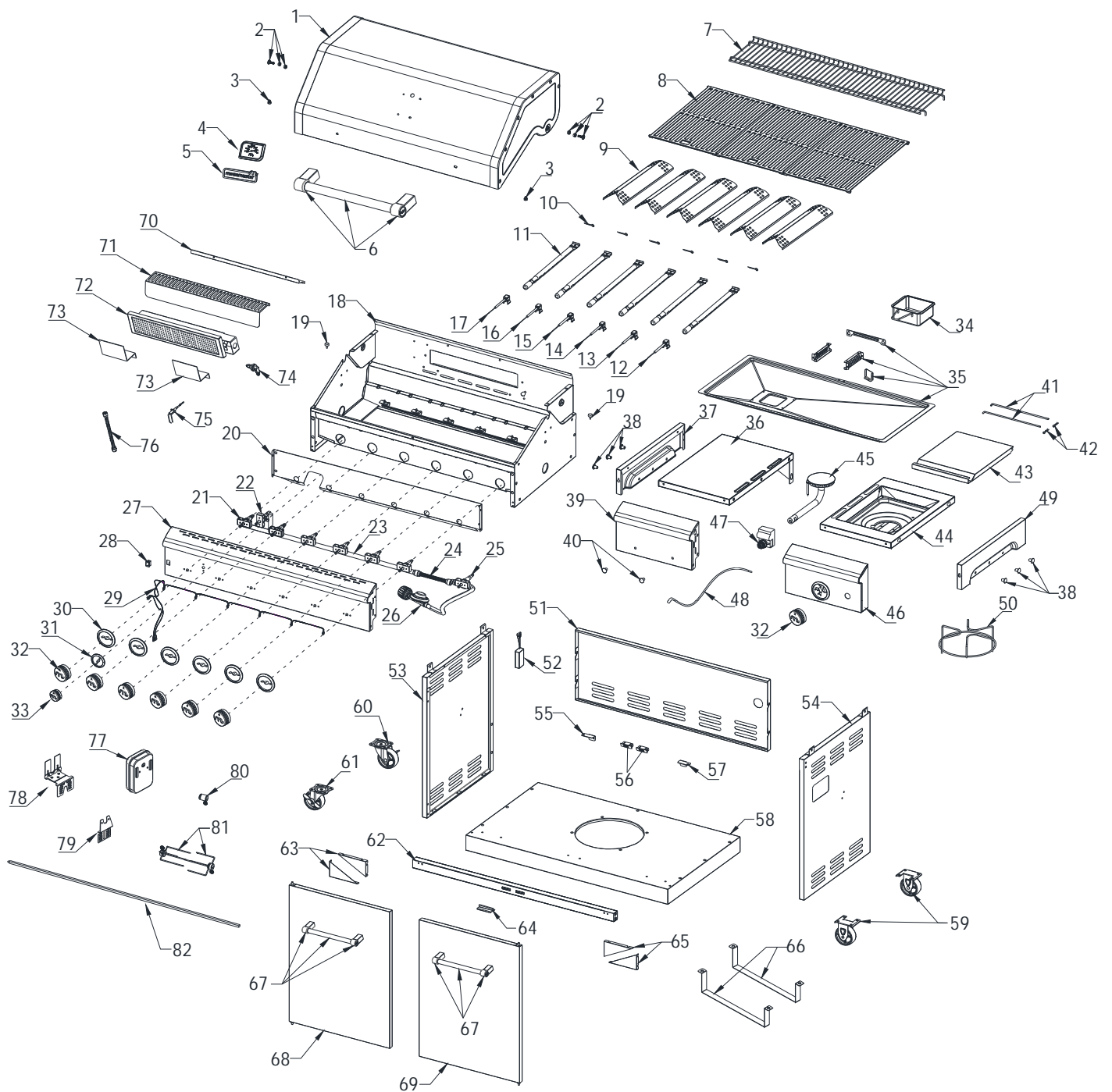
Driving Screw
ST4.2*10



Screw nut
5/32-32"



Exploded View



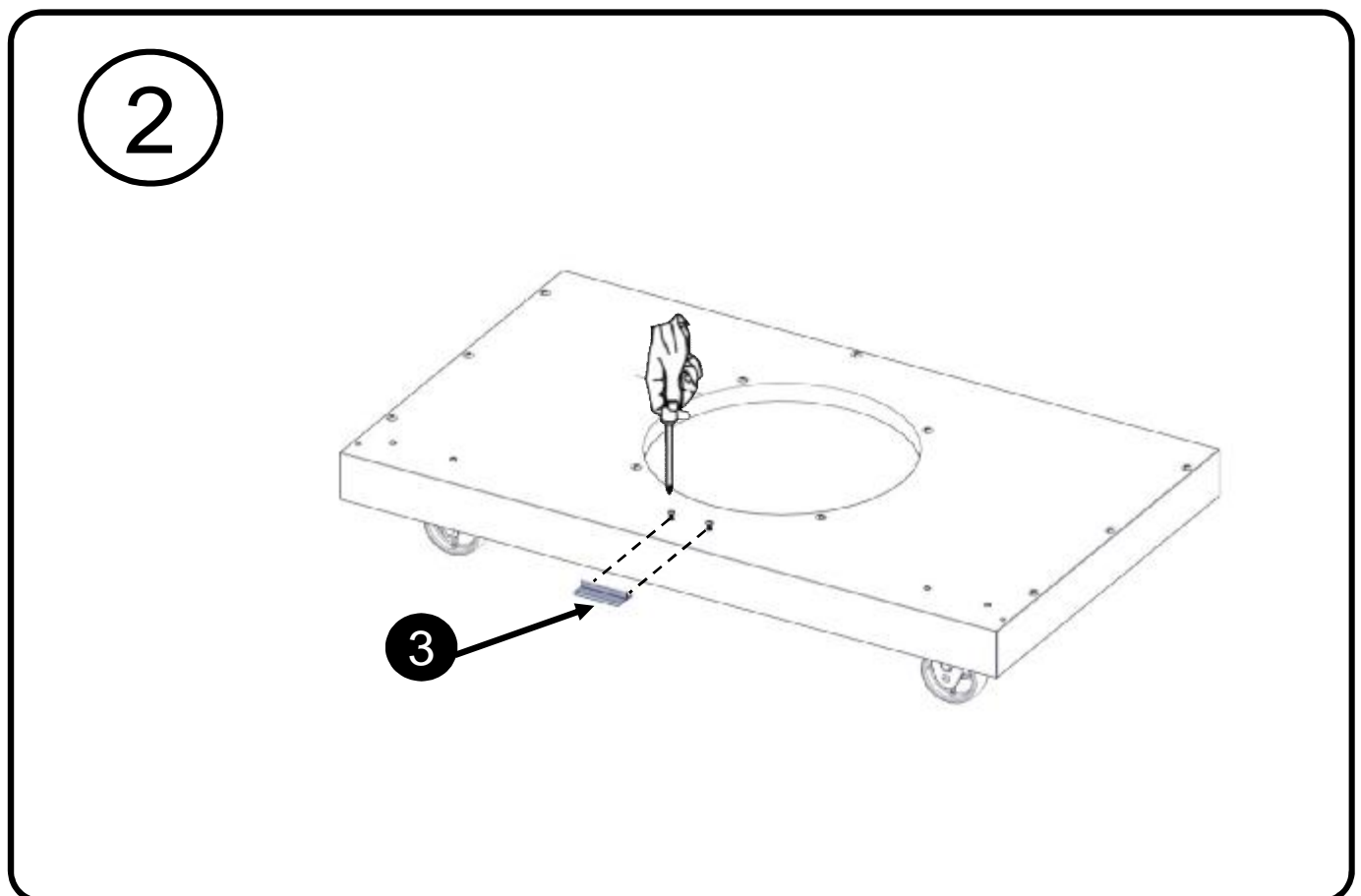
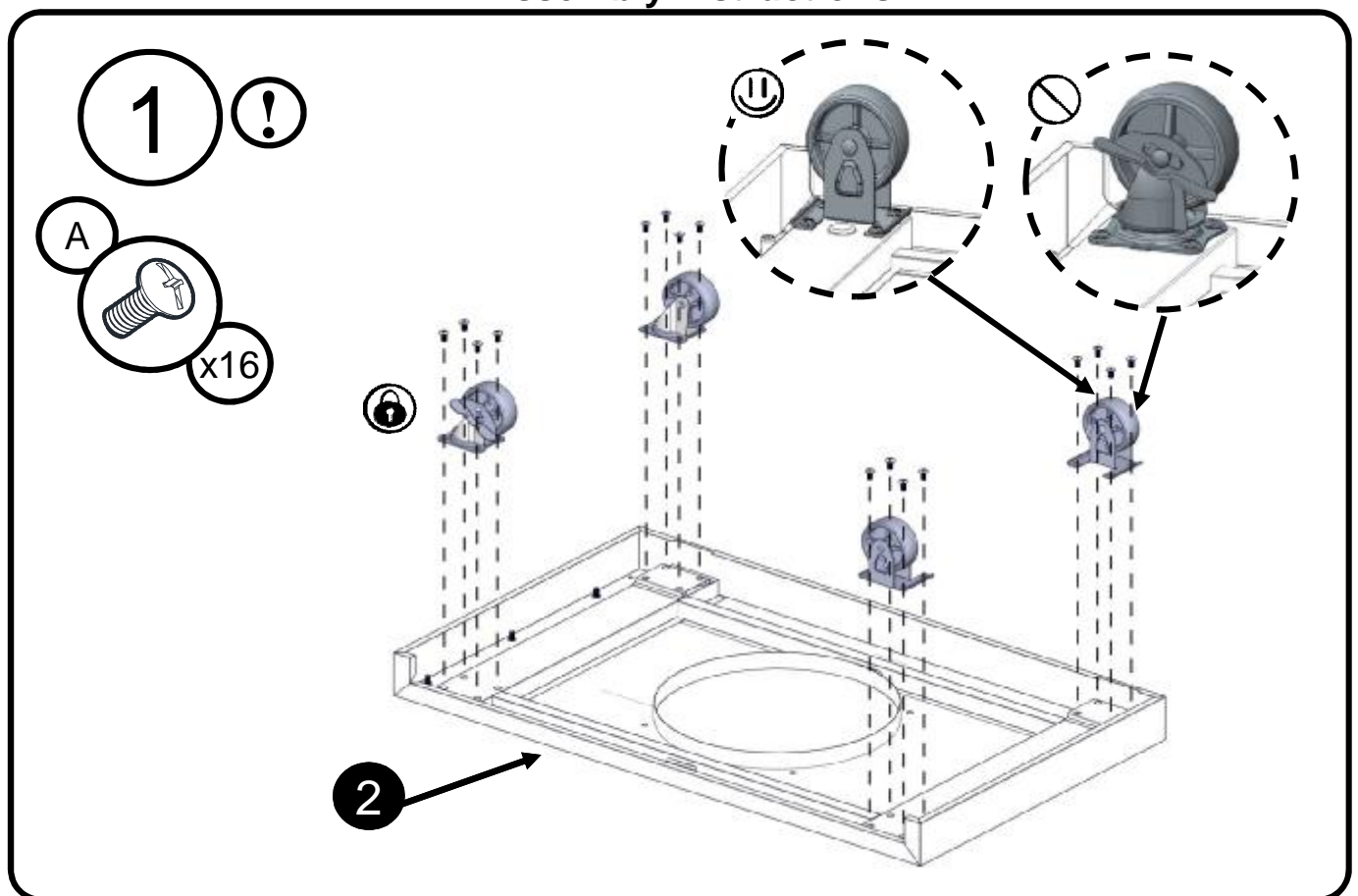
Part List

No.	Part (Description)	Warranty(yr)	QTY	No.	Part (Description)	Warranty(yr)	QTY
1	Main lid	1	1	36	Side table, left	1	1
2	Main lid screw	1	2	37	Side table end caps, left	1	1
3	Hood buffer B	1	2	38	Utensil hook	1	6
4	Temperature gauge	1	1	39	Side shelf front panel	1	1
5	Badge	1	1	40	Utensil hook A	1	2
6	Main lid handle assembly	1	1	41	Side burner lid Hinge rod	1	2
7	Warming rack	1	1	42	Side burner lid Hinge rod pin	1	2
8	Cooking grid	1	3	43	Side burner lid	1	1
9	Flame tamer	1	6	44	Side burner bowl assembly	1	1
10	Burner pin	1	6	45	Side burner	1	1
11	Main burner	3	6	46	Side burner control panel	1	1
12	Main burner igniter Wire A	1	1	47	Pulse Ignite Module	1	1
13	Main burner igniter Wire B	1	1	48	Side burner igniter wire	1	1
14	Main burner igniter Wire C	1	1	49	Side table end caps, right	1	1
15	Main burner igniter Wire D	1	1	50	Side burner cooking grid	1	1
16	Main burner igniter Wire E	1	1	51	Cart rear panel	1	1
17	Main burner igniter Wire F	1	1	52	Battery box	1	1
18	Main firebox assembly	Non-replaceable	1	53	Cart left panel	1	1
19	Hood buffer A	1	2	54	Cart right panel	1	1
20	Front baffle	1	1	55	Door axle bracket, left	1	1
21	Main burner valve	1	6	56	Door magnet	1	2
22	Rear burner valve	1	1	57	Door axle bracket, right	1	1
23	Main manifold	1	1	58	Cart bottom panel	1	1
24	Flex gas pipe	1	1	59	Stationary caster	1	2
25	Side burner valve	1	1	60	Swivel caster	1	1
26	LP Regulator	1	1	61	Swivel caster with locking	1	1
27	Control panel	1	1	62	Cart beam	1	1
28	Light switch	1	1	63	Bottom panel triangle bracket, left	1	2
29	LED light	1	1	64	Door iron piece	1	1
30	Main knobs bezel	1	6	65	Bottom panel triangle bracket, right	1	2
31	Rear knob bezel	1	1	66	Gas tank support bracket	1	2
32	Control knob	1	6	67	Door handle assembly	1	2
33	Rear burner knob	1	1	68	Door, left	1	1
34	Grease cup	1	1	69	Door, right	1	1
35	Grease tray	1	1	70	Rear burner cover	1	1

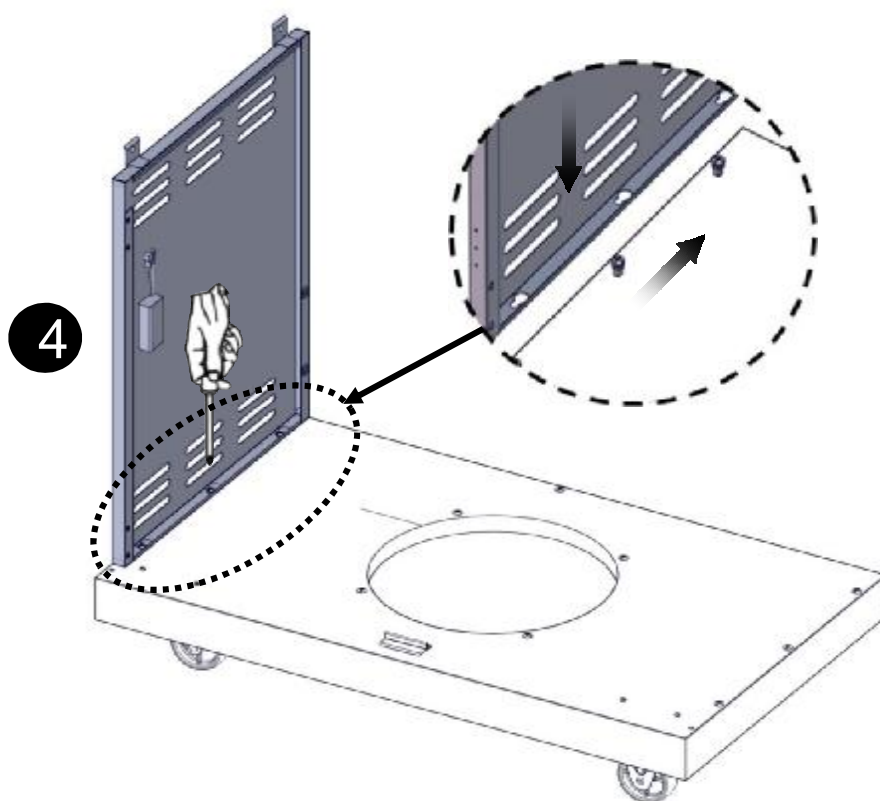
Part List

No.	Part (Description)	Warranty(yr)	QTY	No.	Part (Description)	Warranty(yr)	QTY
71	Rear burner heat shield	1	1	77	Rotisserie motor	1	1
72	Rear burner	1	1	78	Rotisserie support bracket A	1	1
73	Rear burner igniter wire bracket	1	2	79	Rotisserie support bracket B	1	1
74	Rear orifice W/Brass Elbow	1	1	80	Rotisserie fork fix set	1	1
75	Rear burner igniter wire	1	1	81	Rotisserie fork	1	1
76	Rear burner flex gas line	1	1	82	Rotisserie rod	1	1

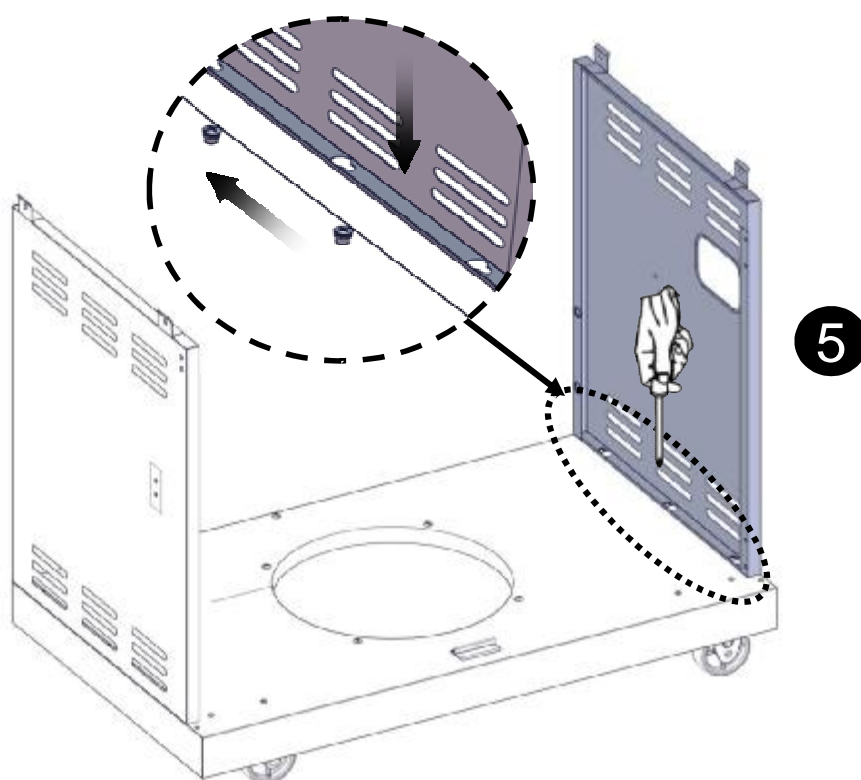
Assembly Instructions

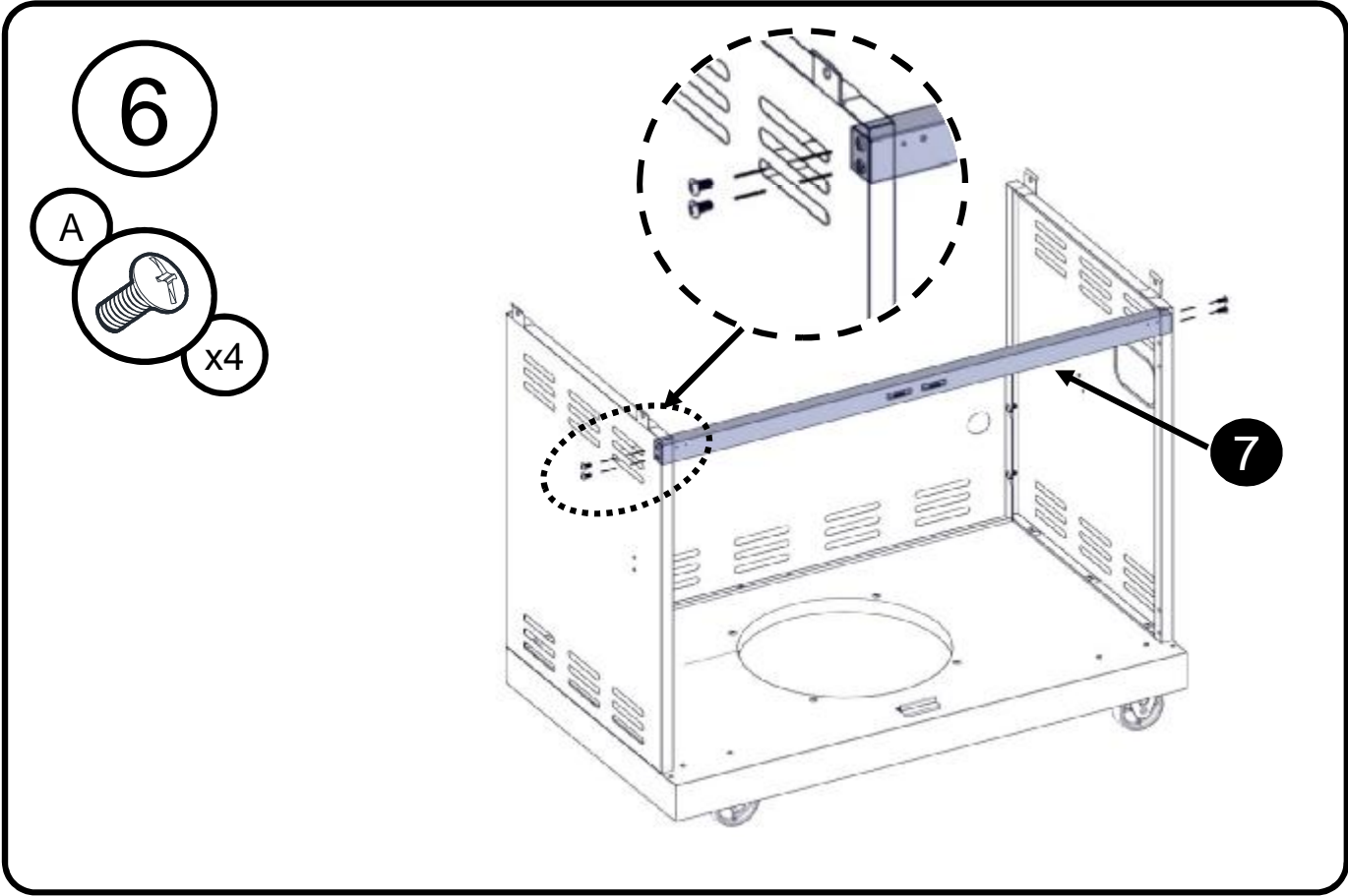
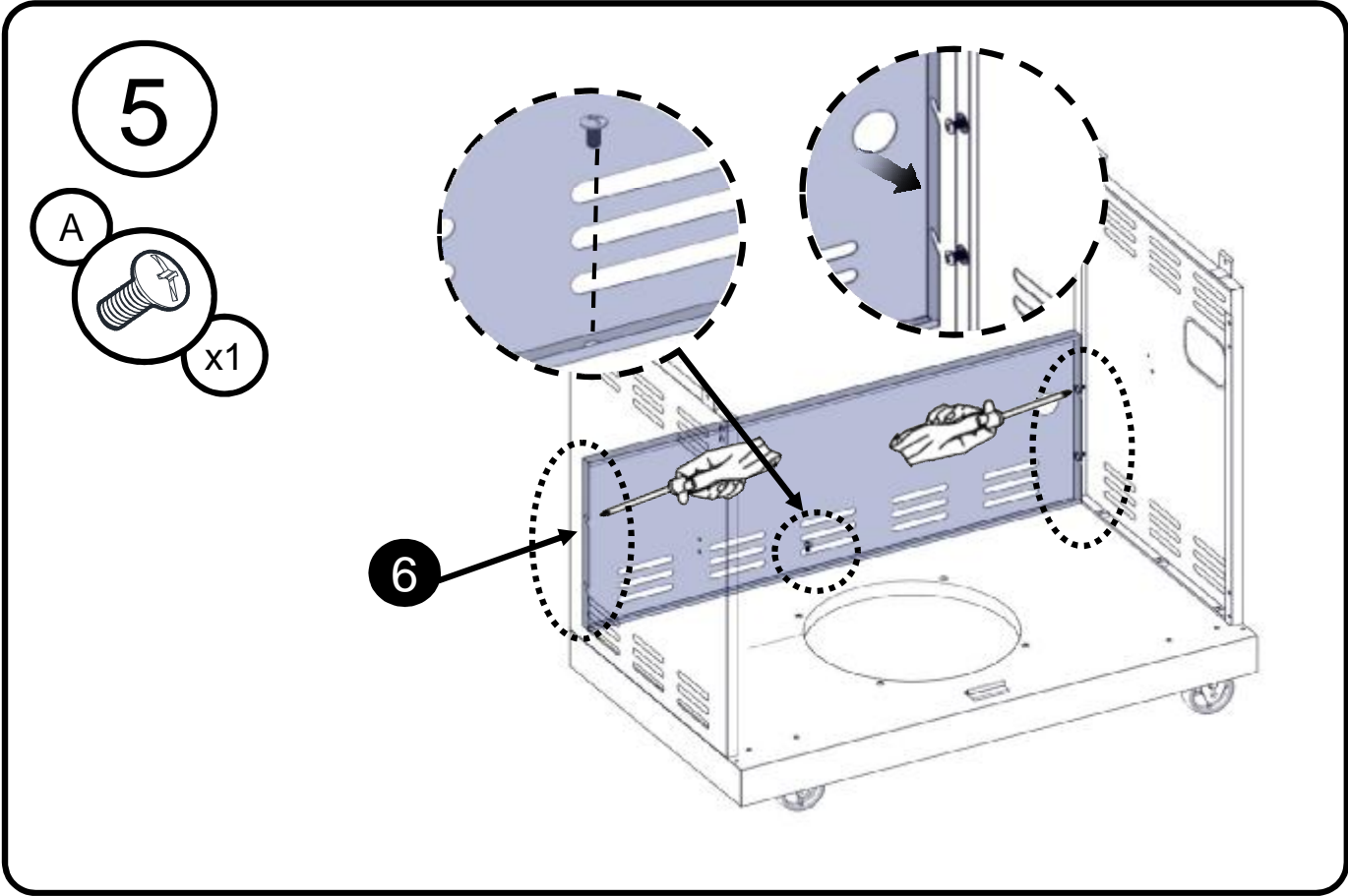


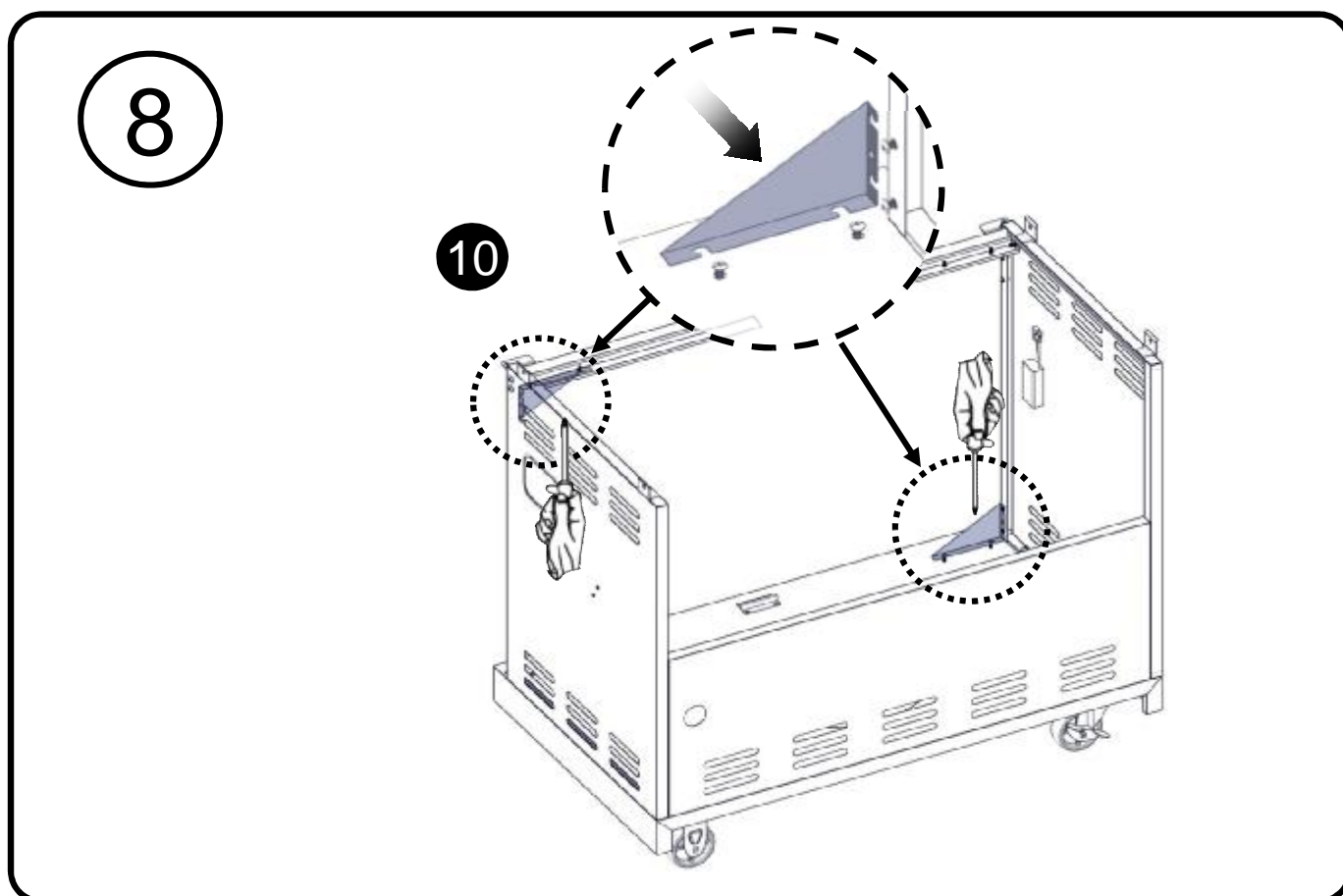
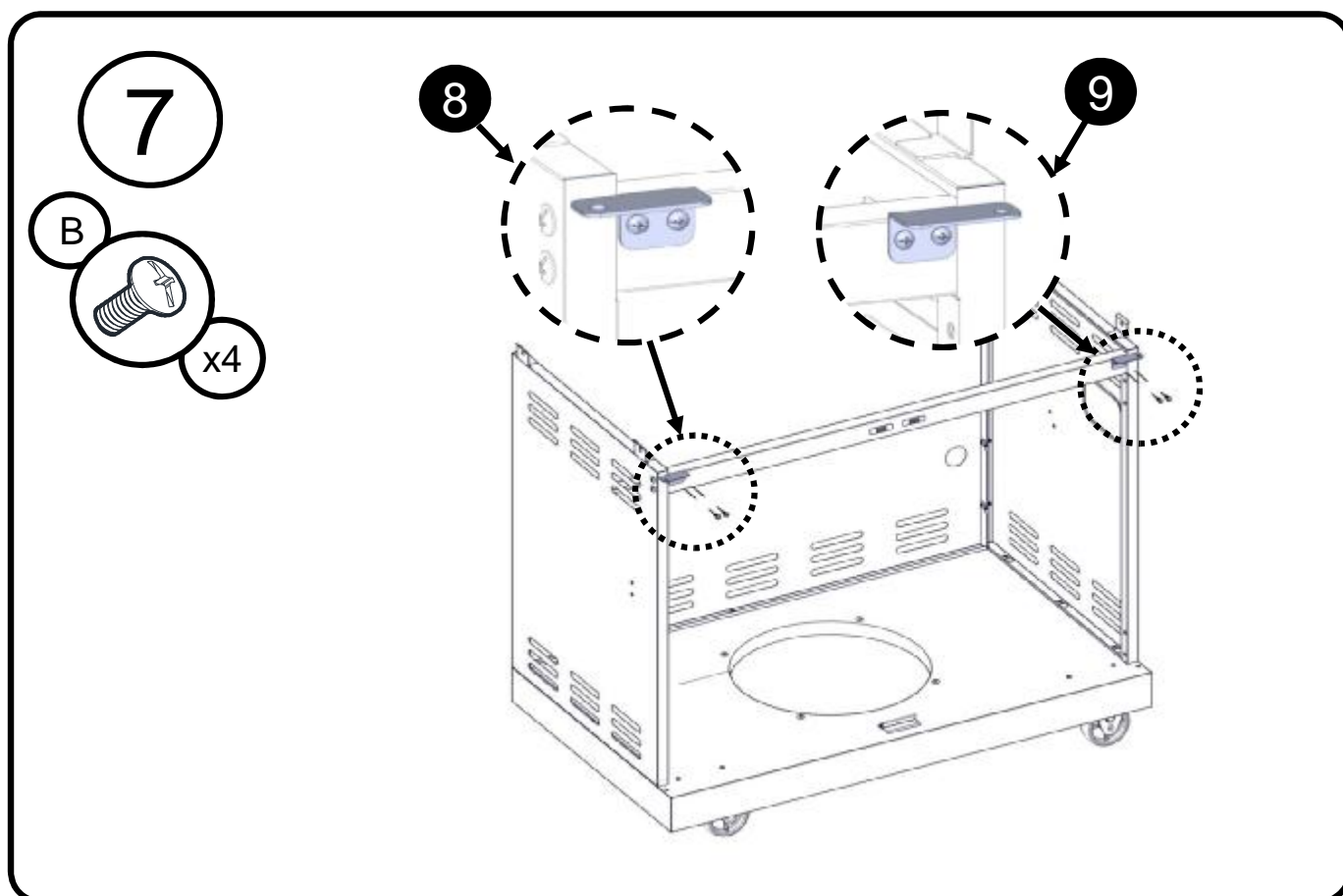
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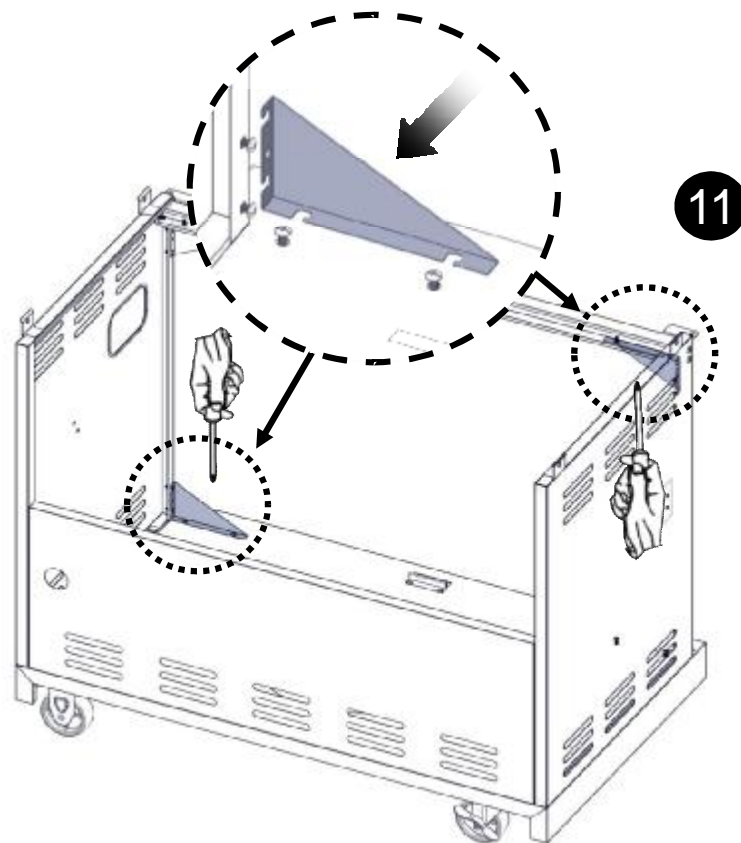
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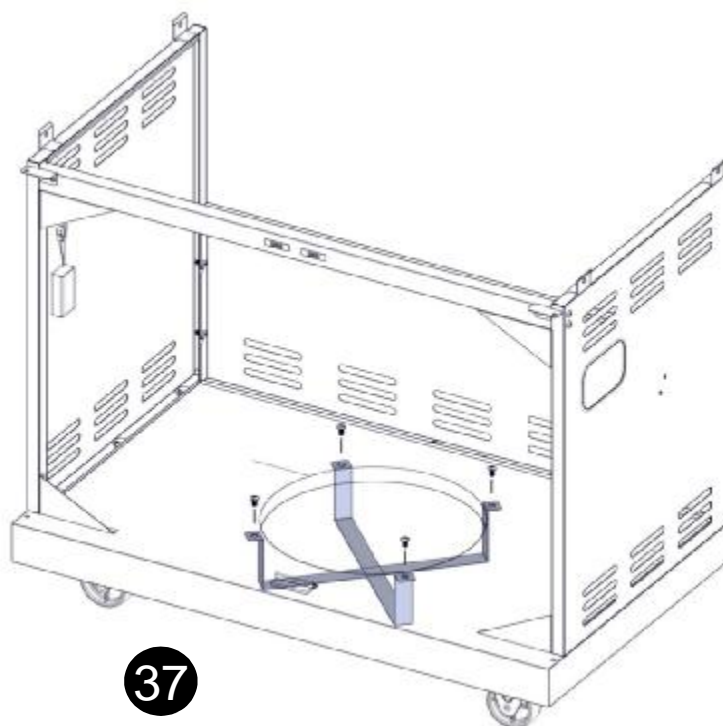
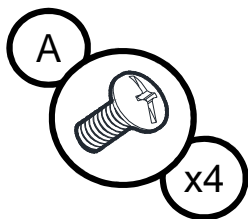




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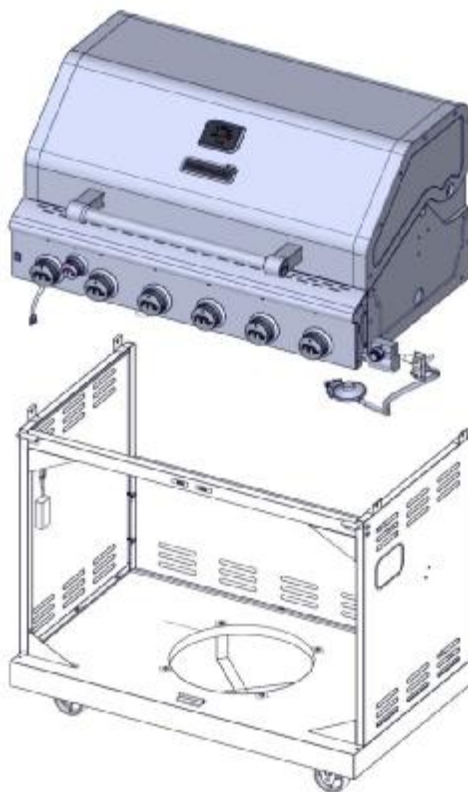


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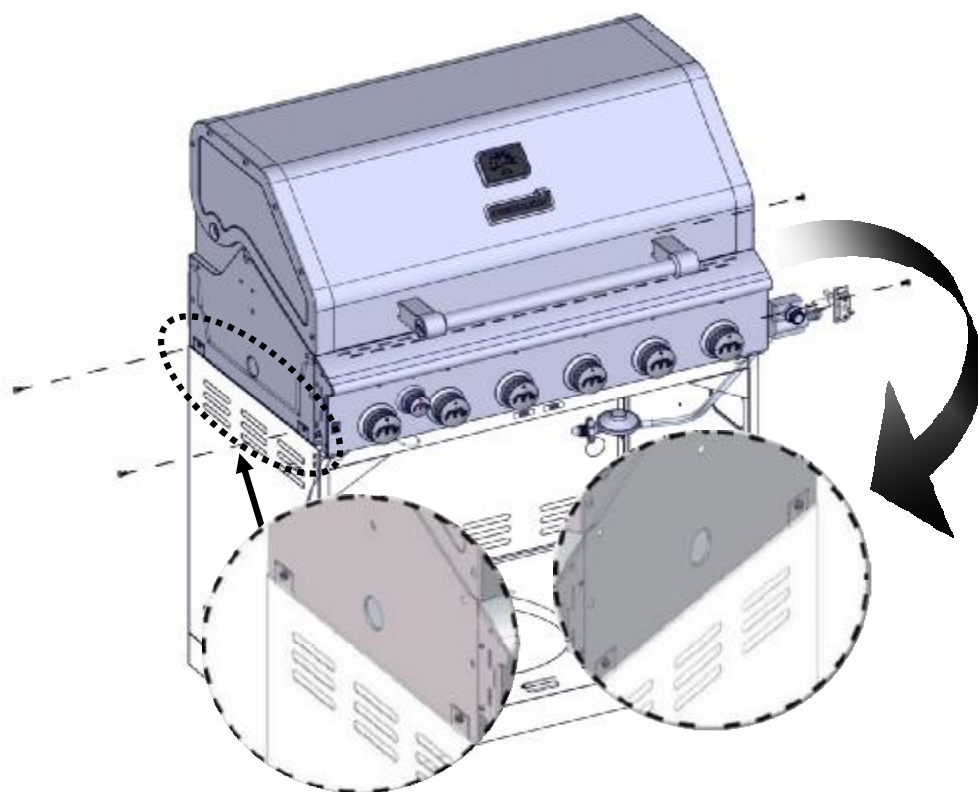


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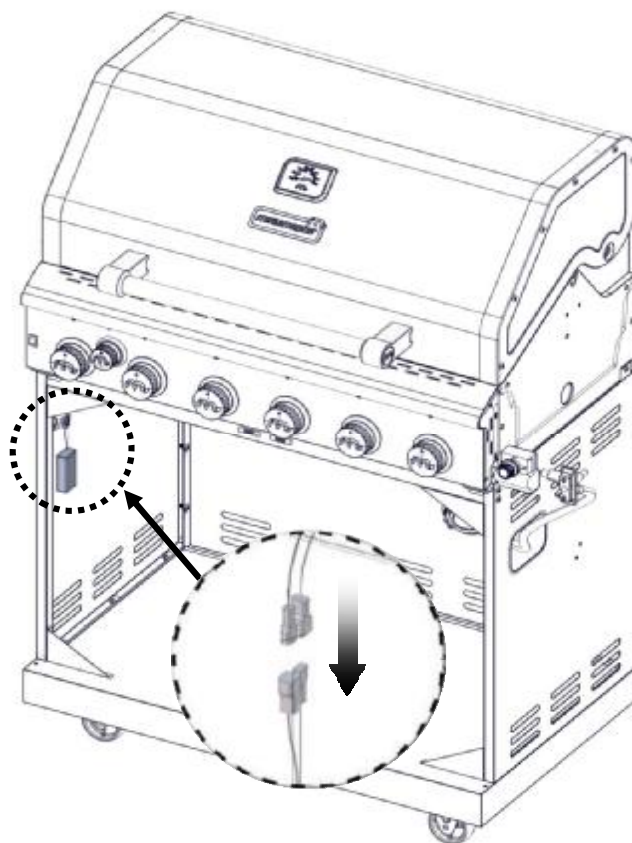
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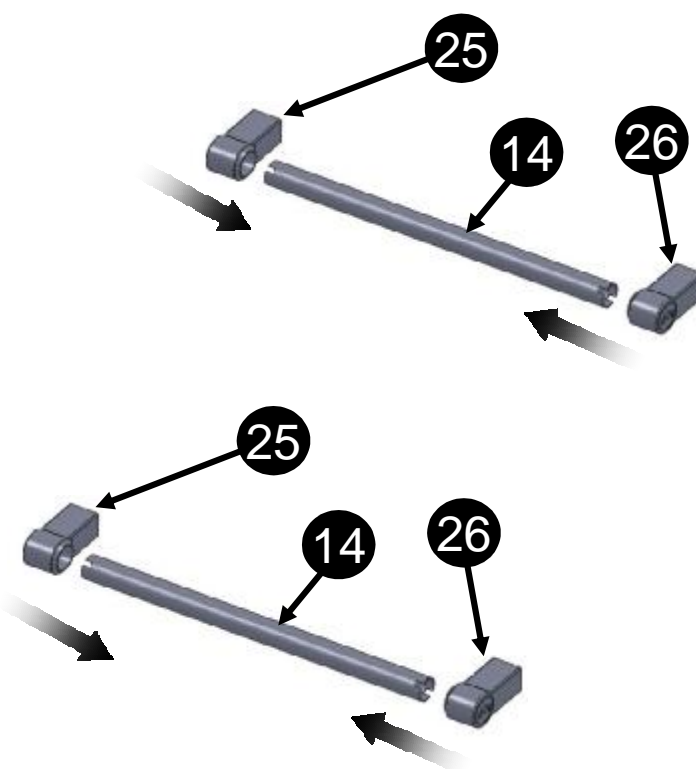
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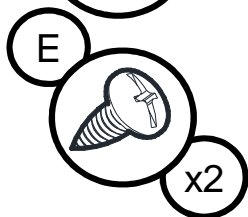
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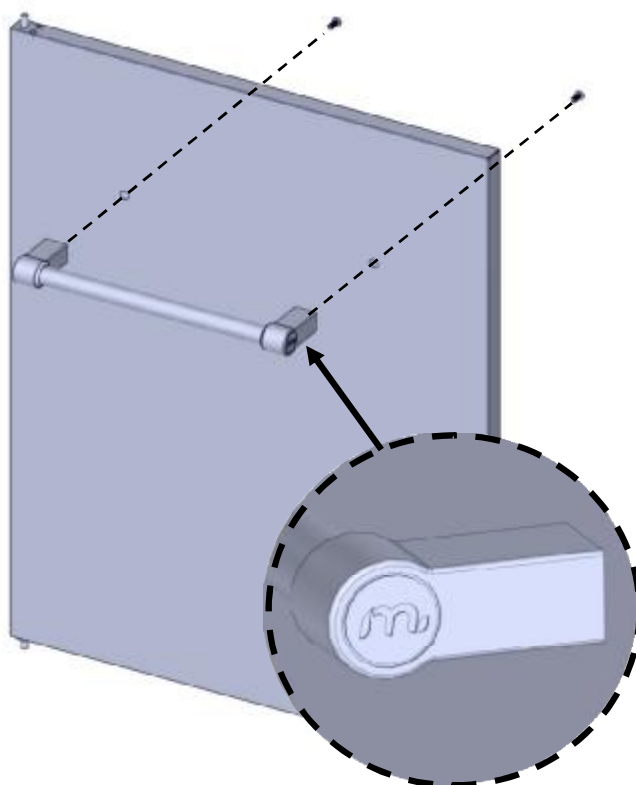
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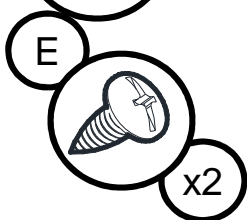
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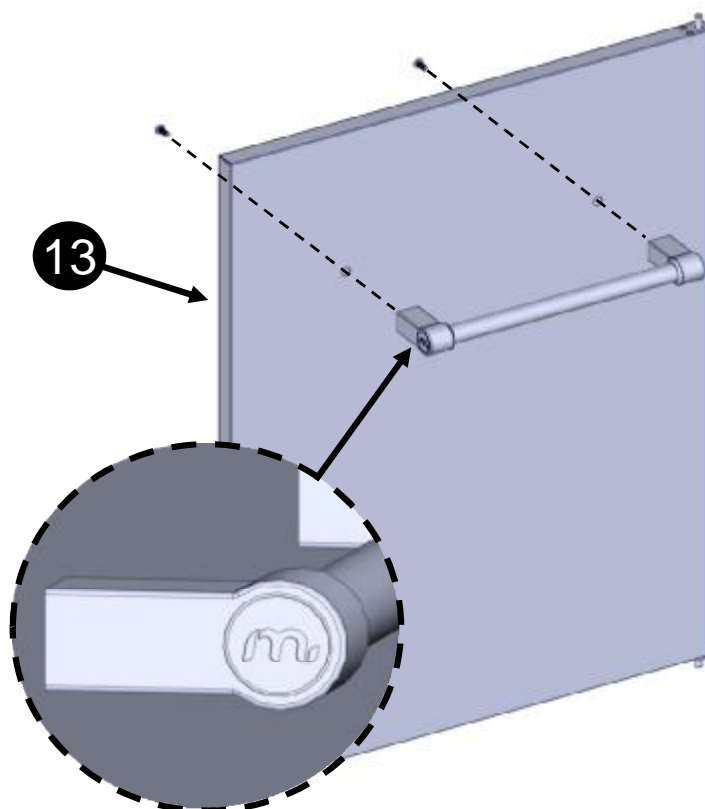
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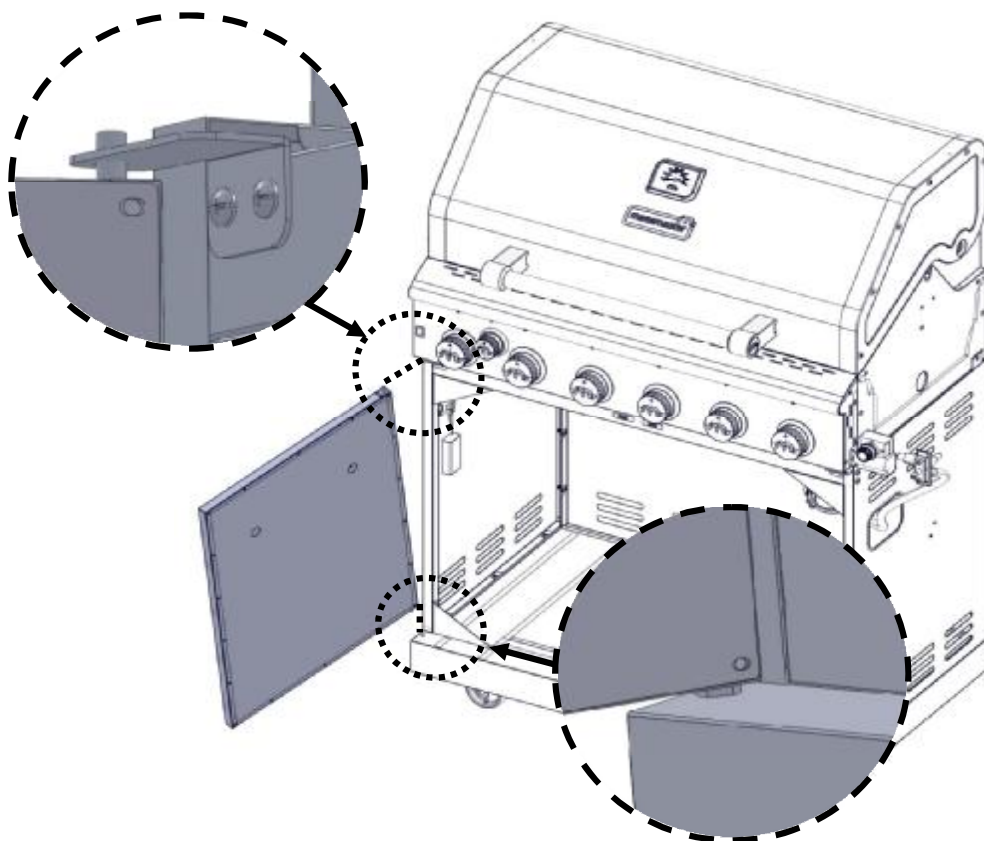
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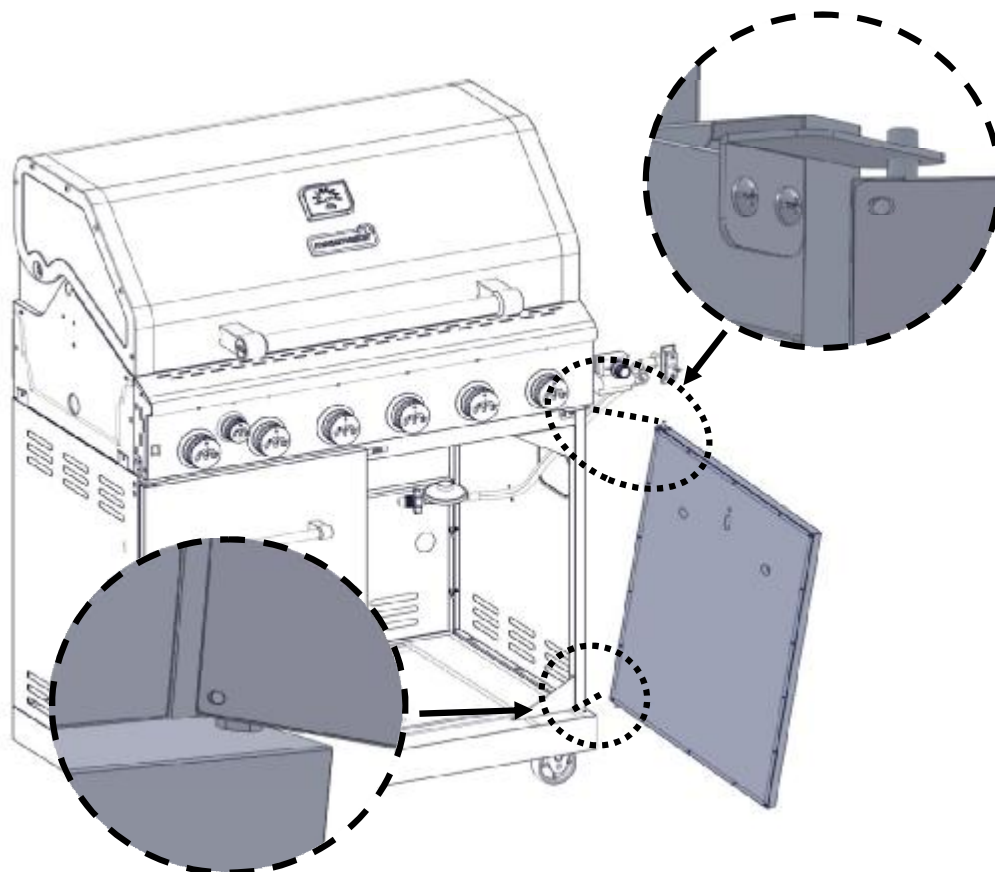
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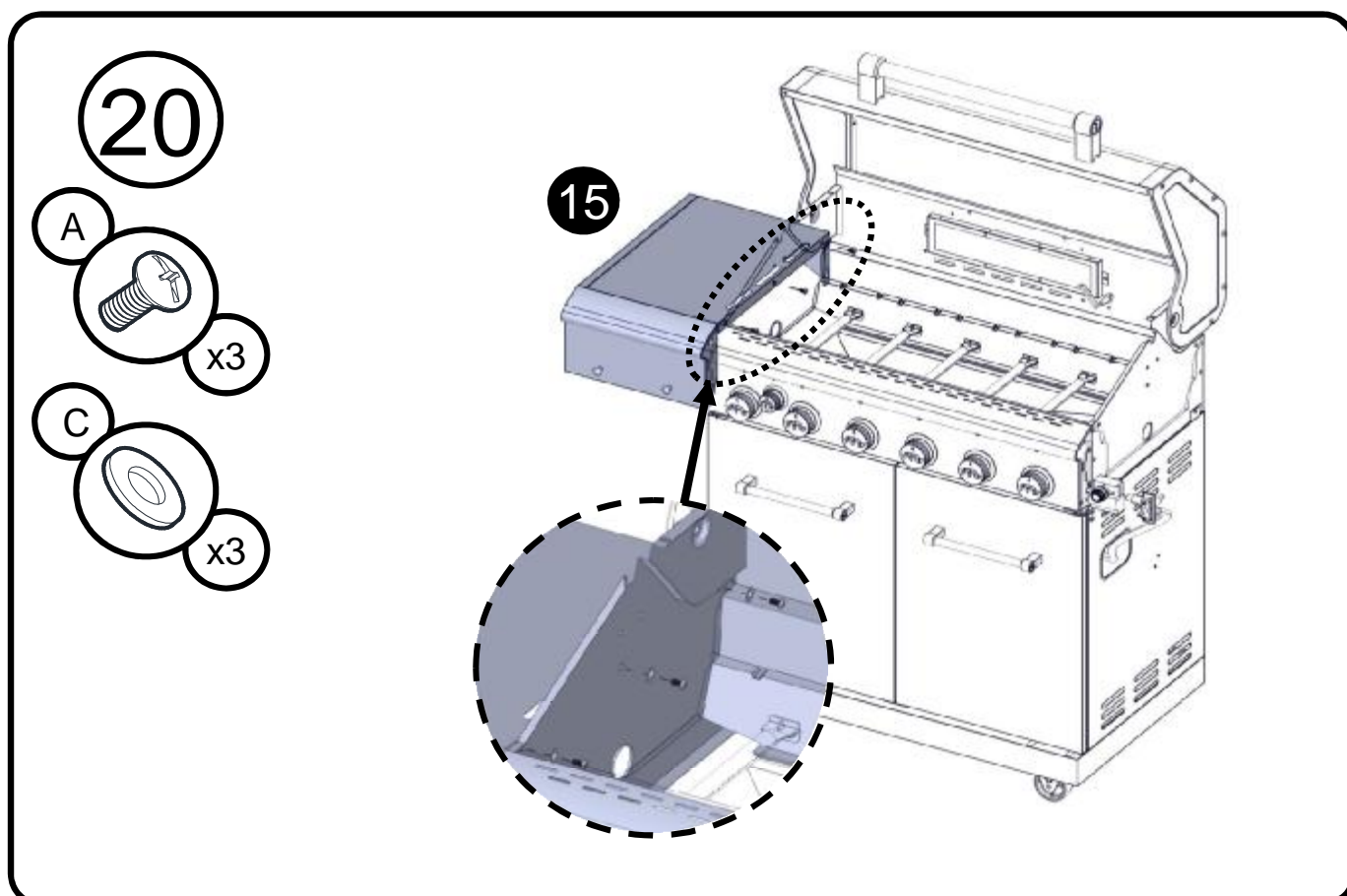
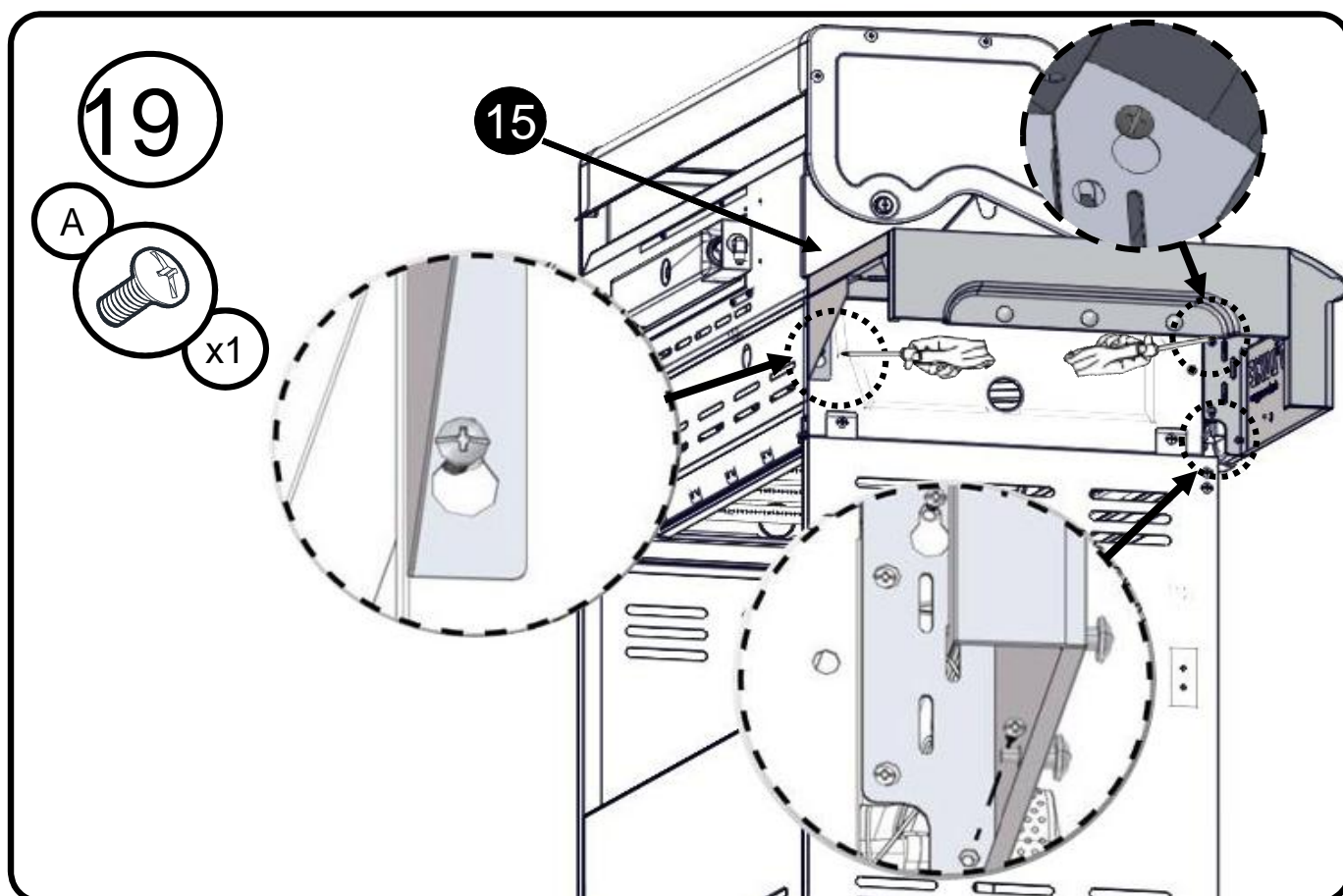


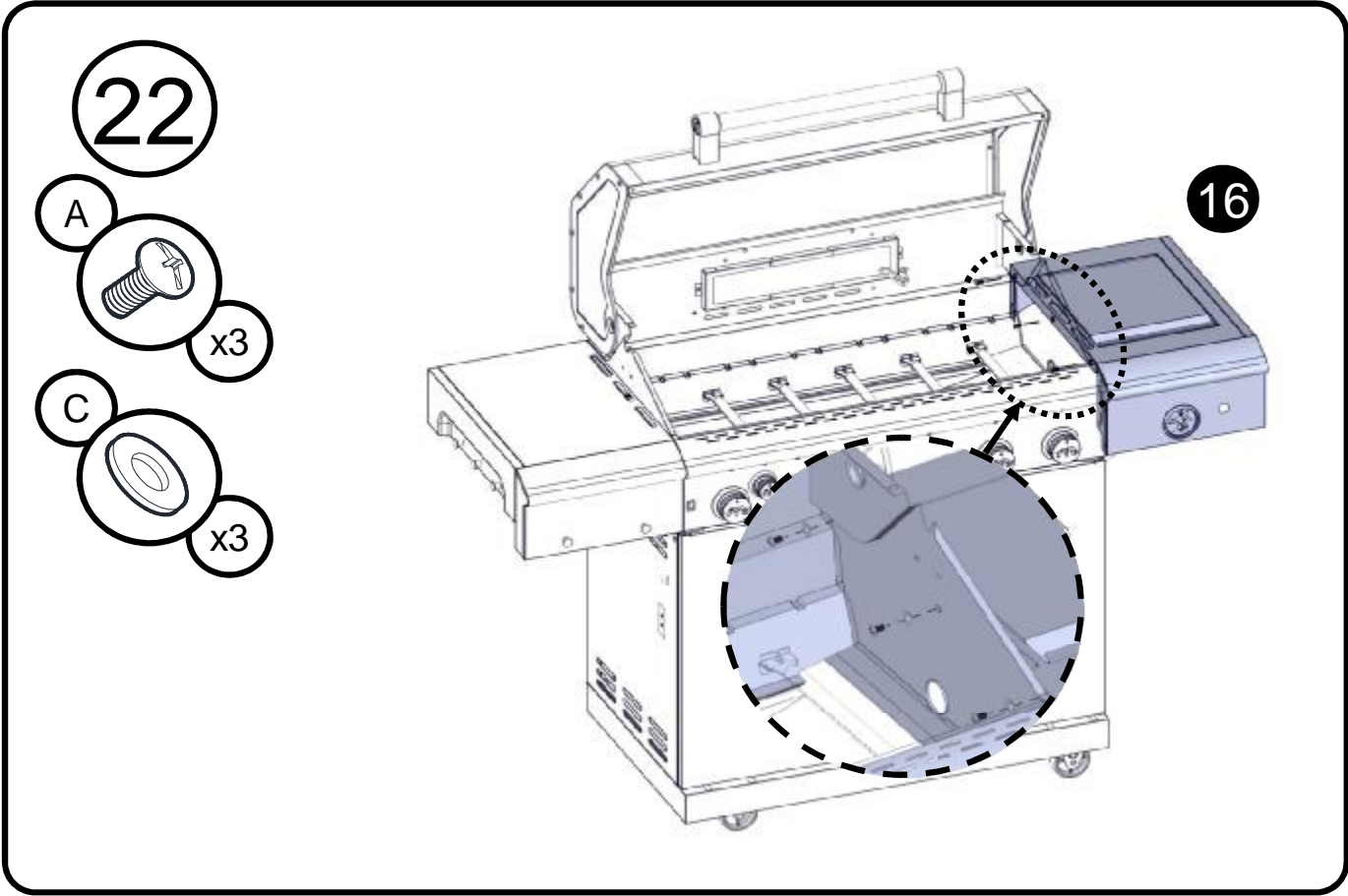
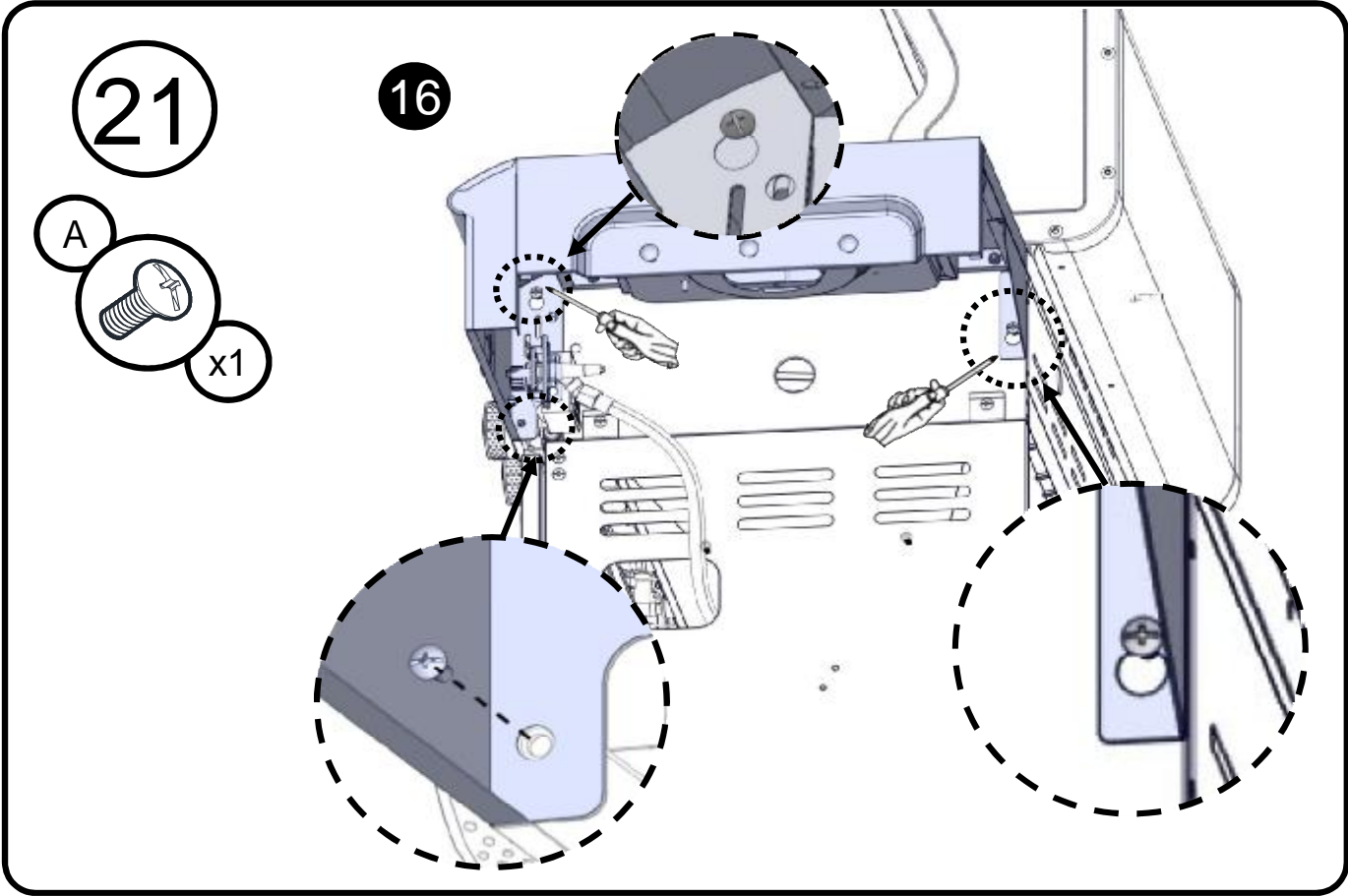
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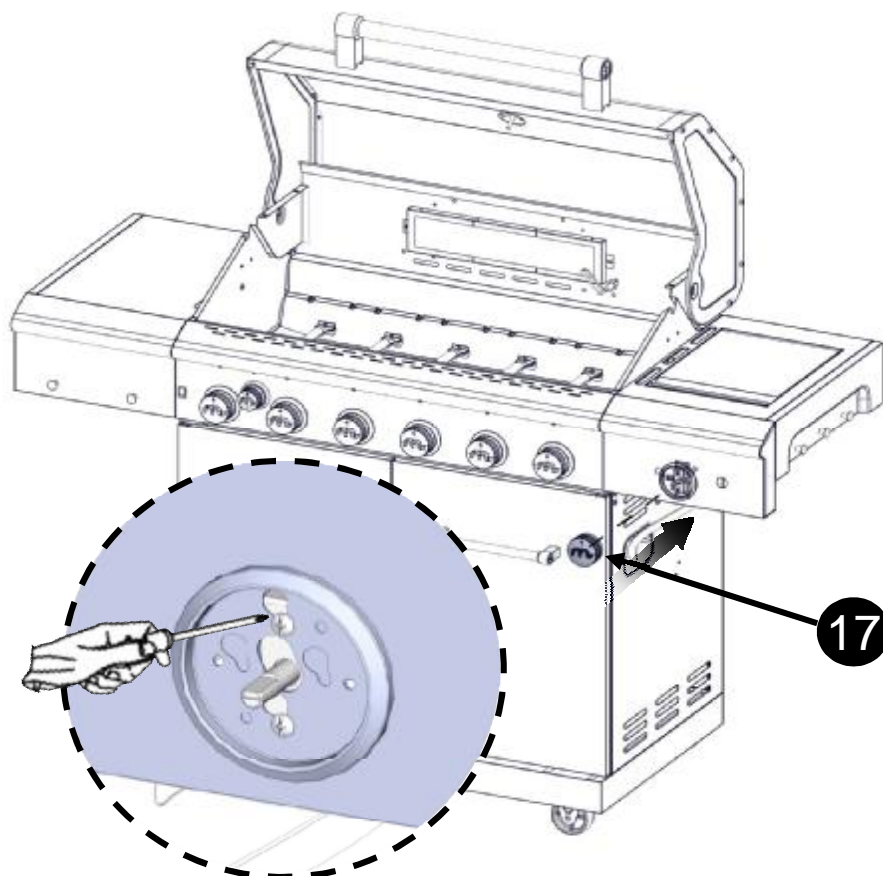
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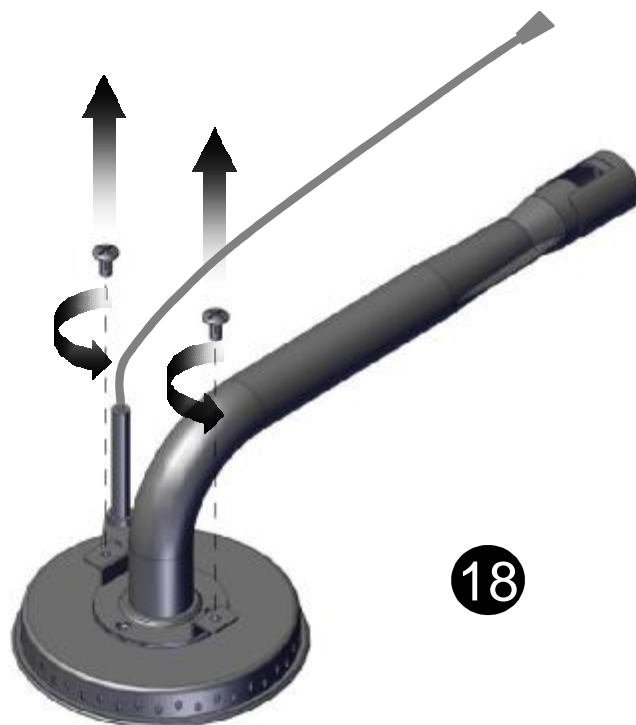




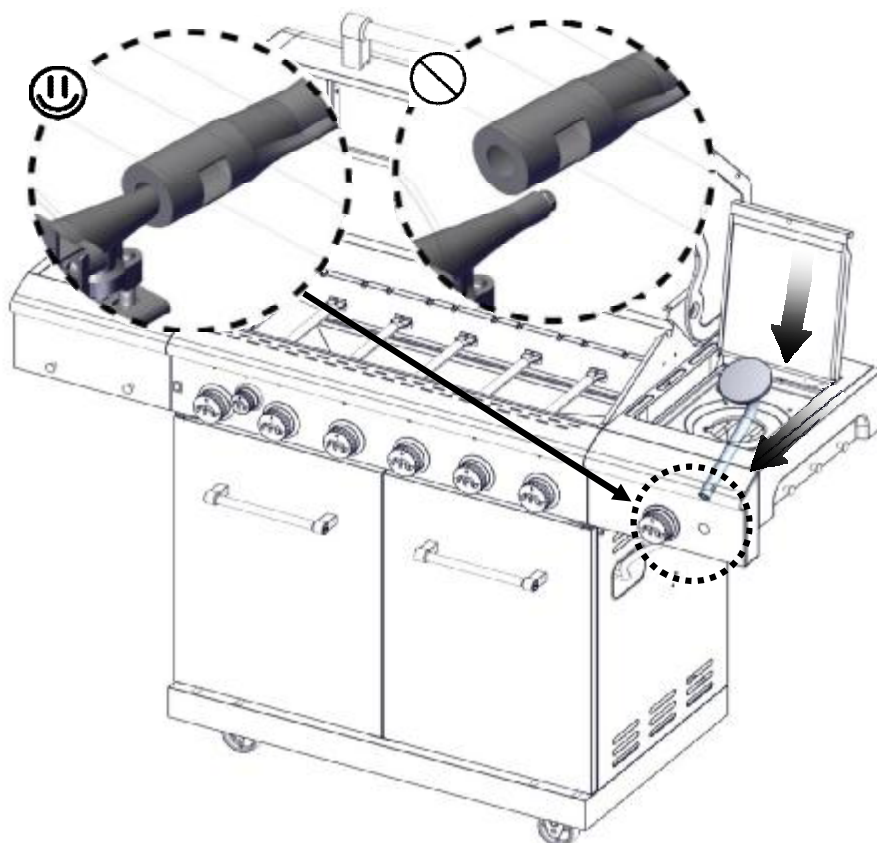
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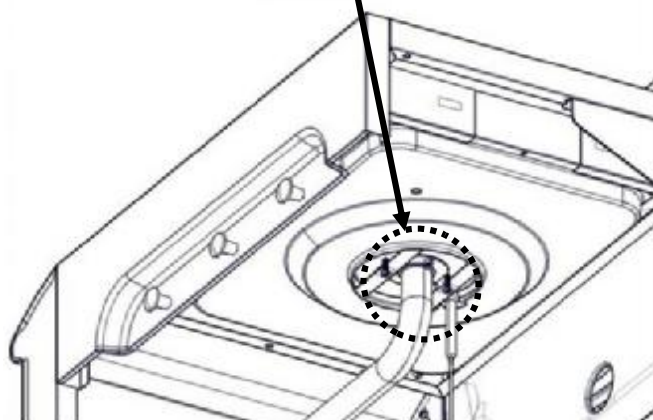
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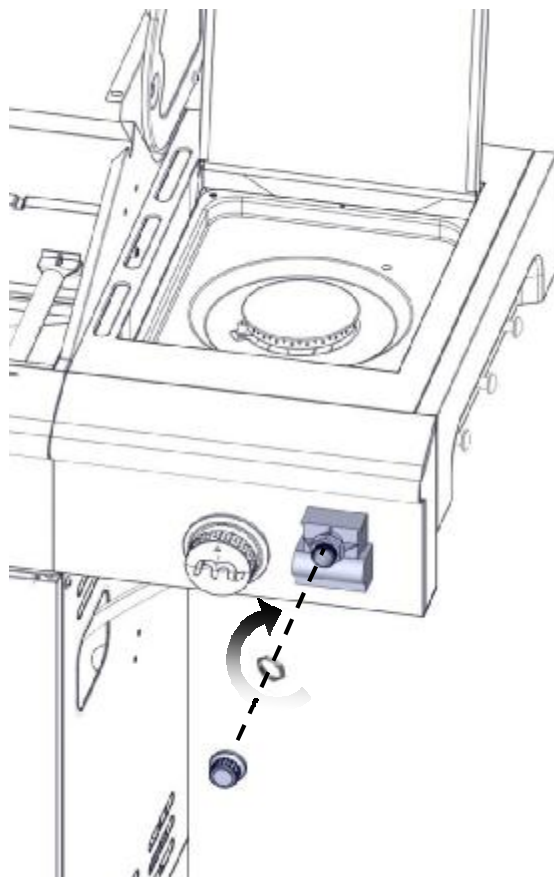
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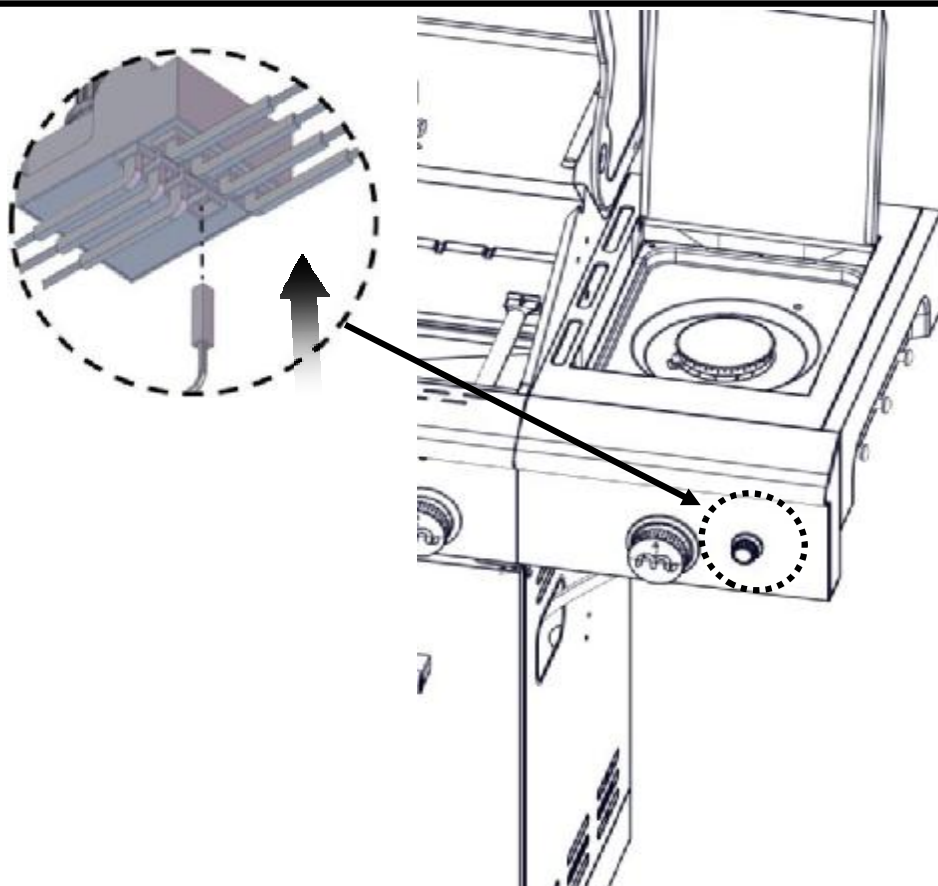
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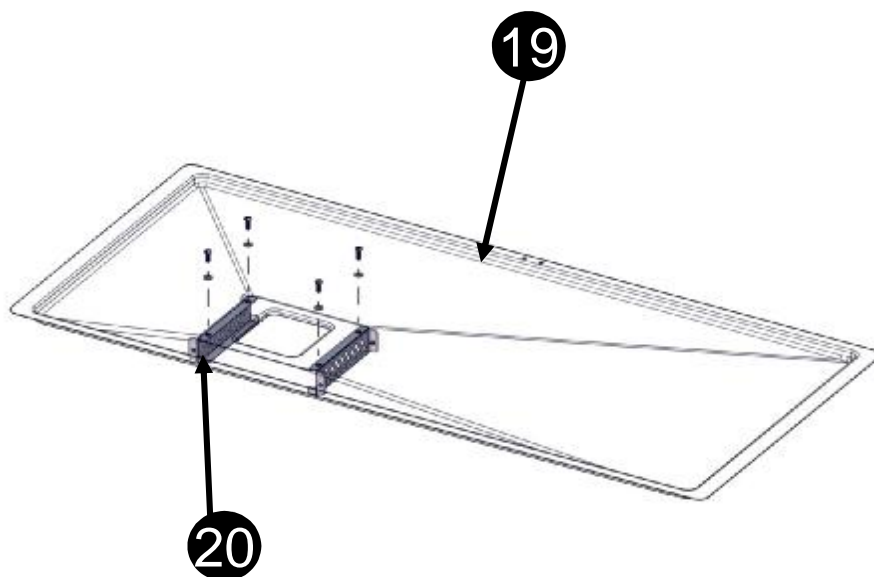
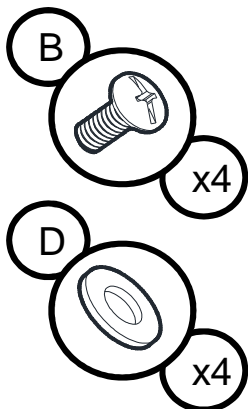
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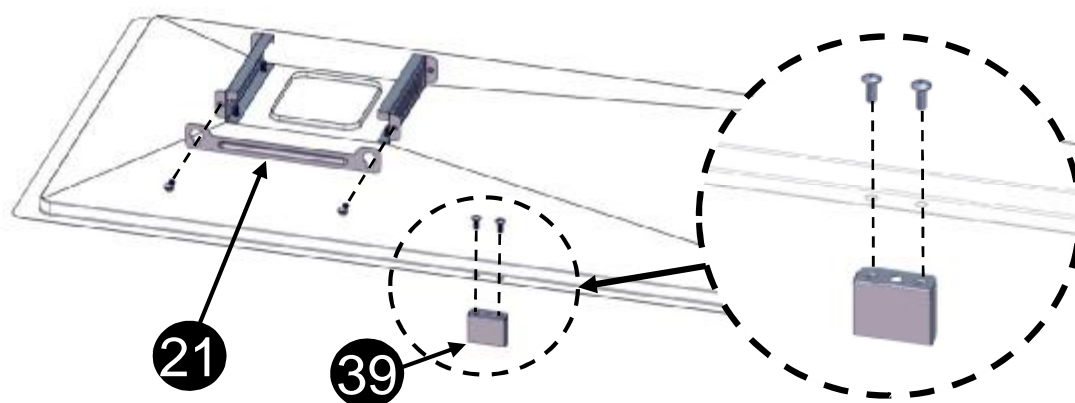
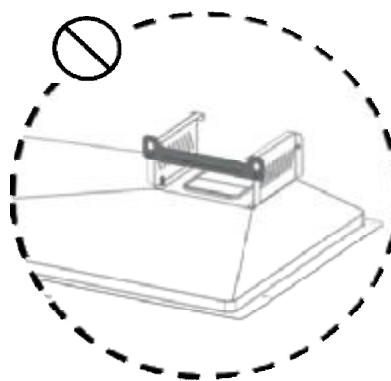
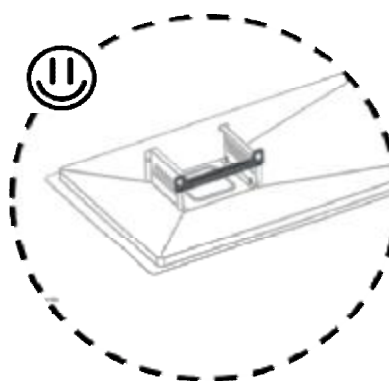
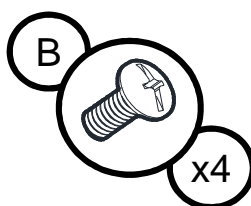
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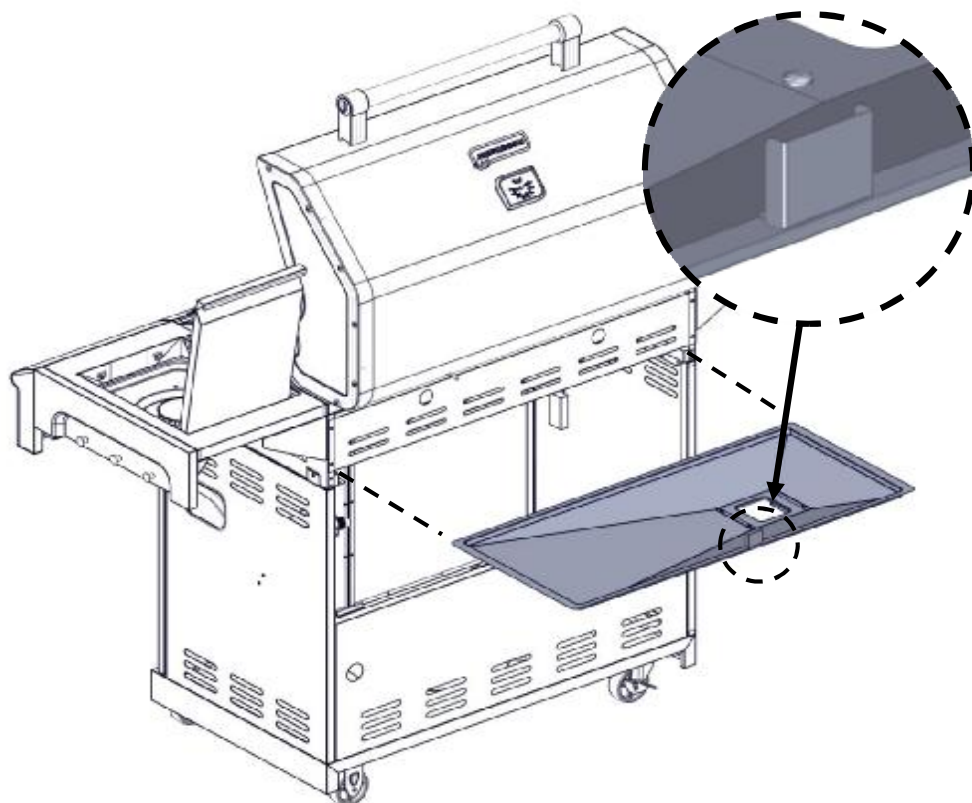
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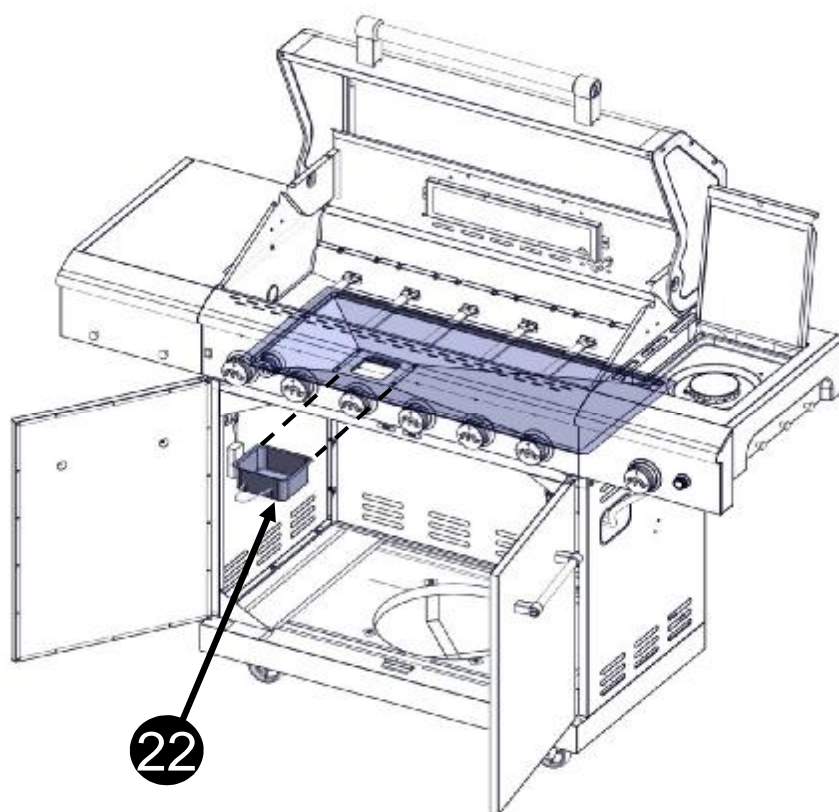
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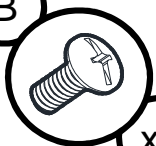


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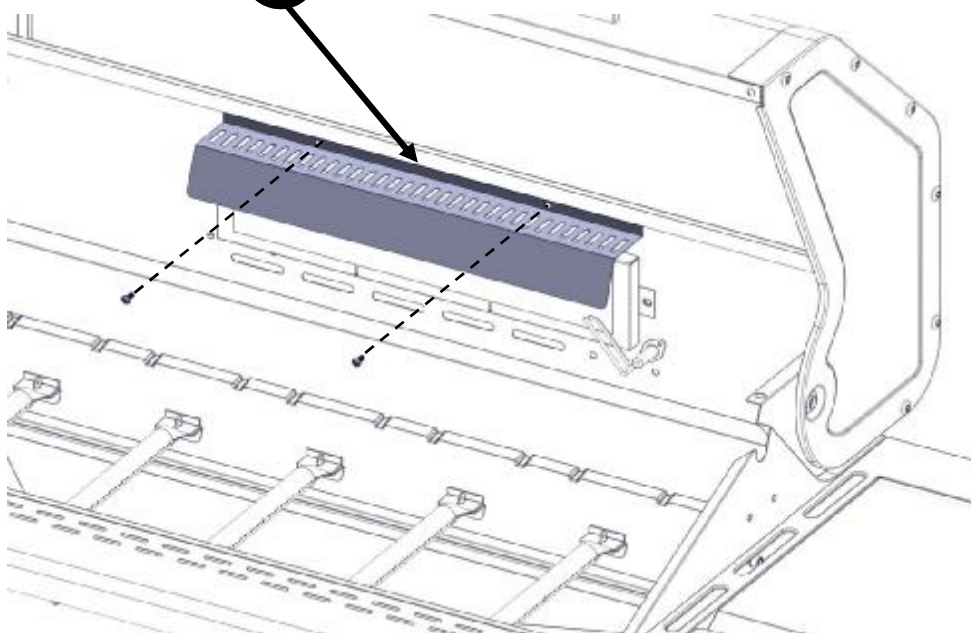
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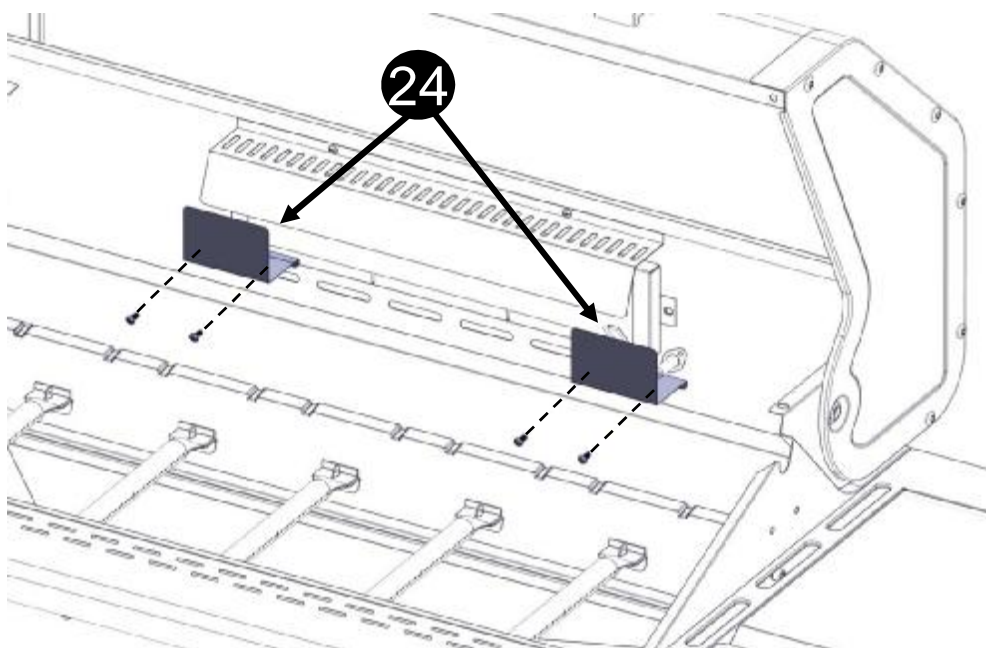
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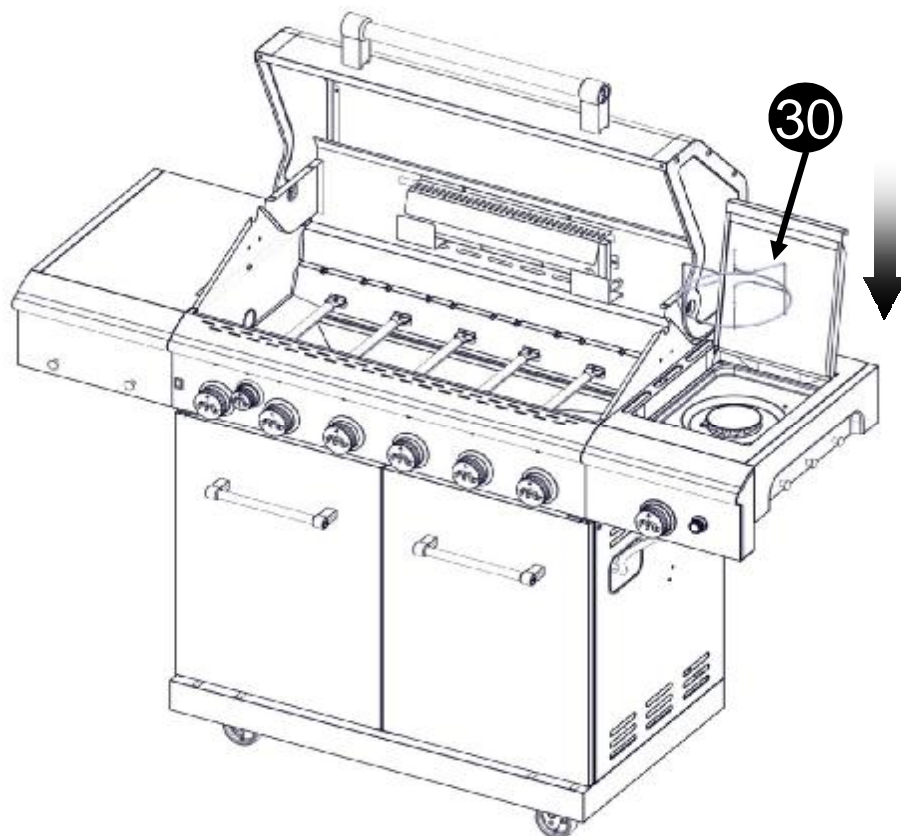


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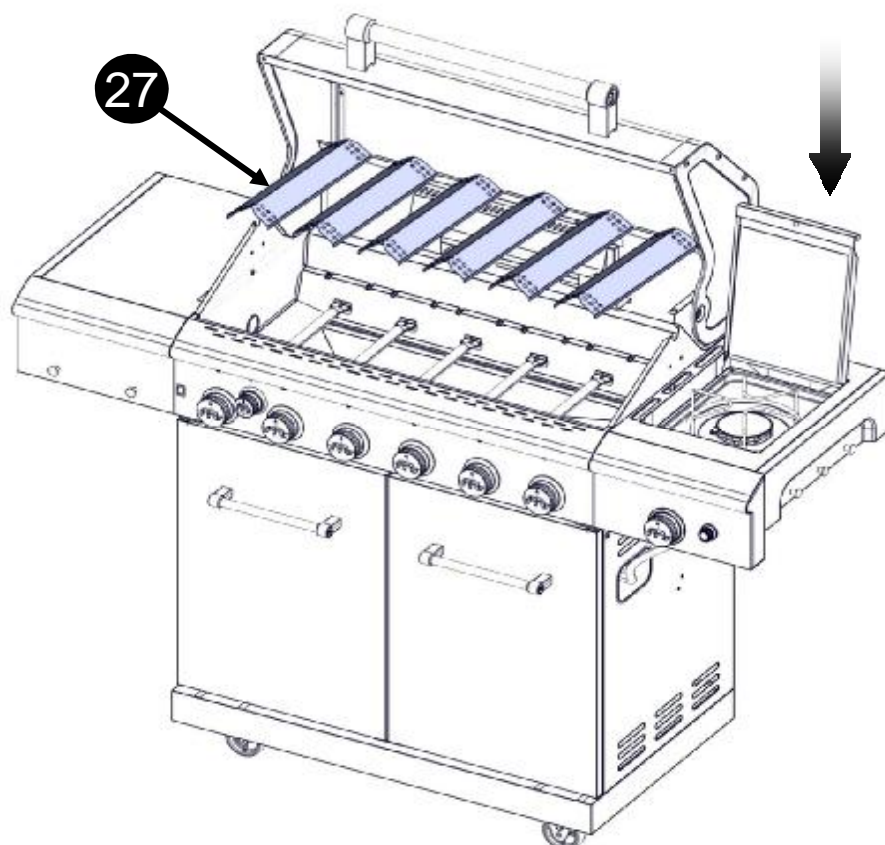
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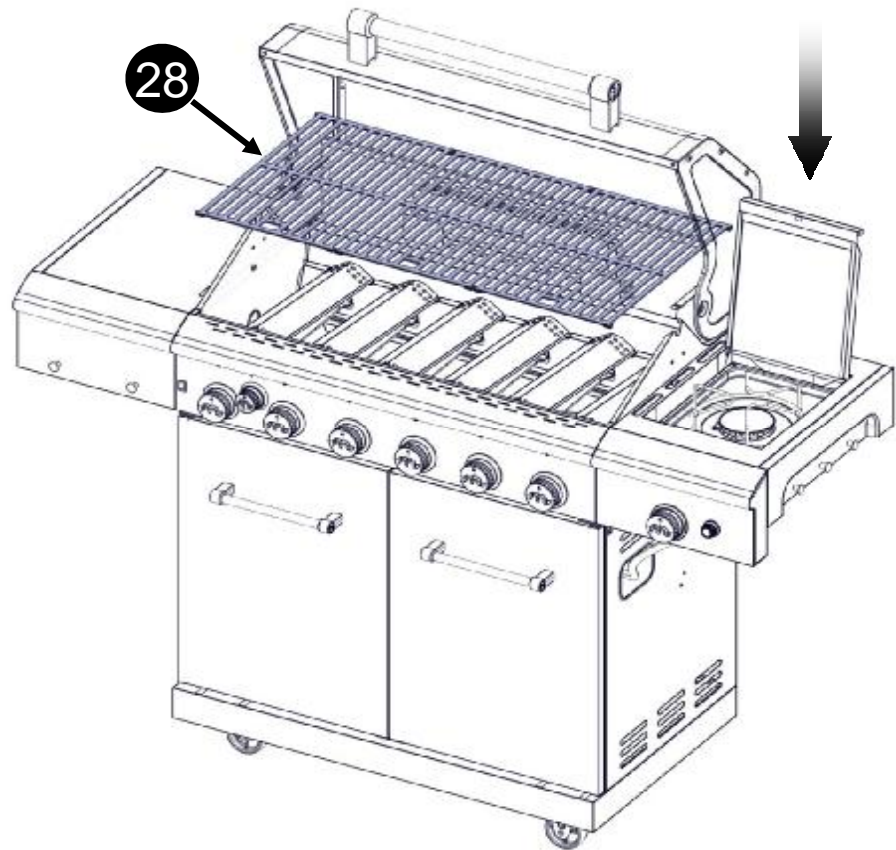
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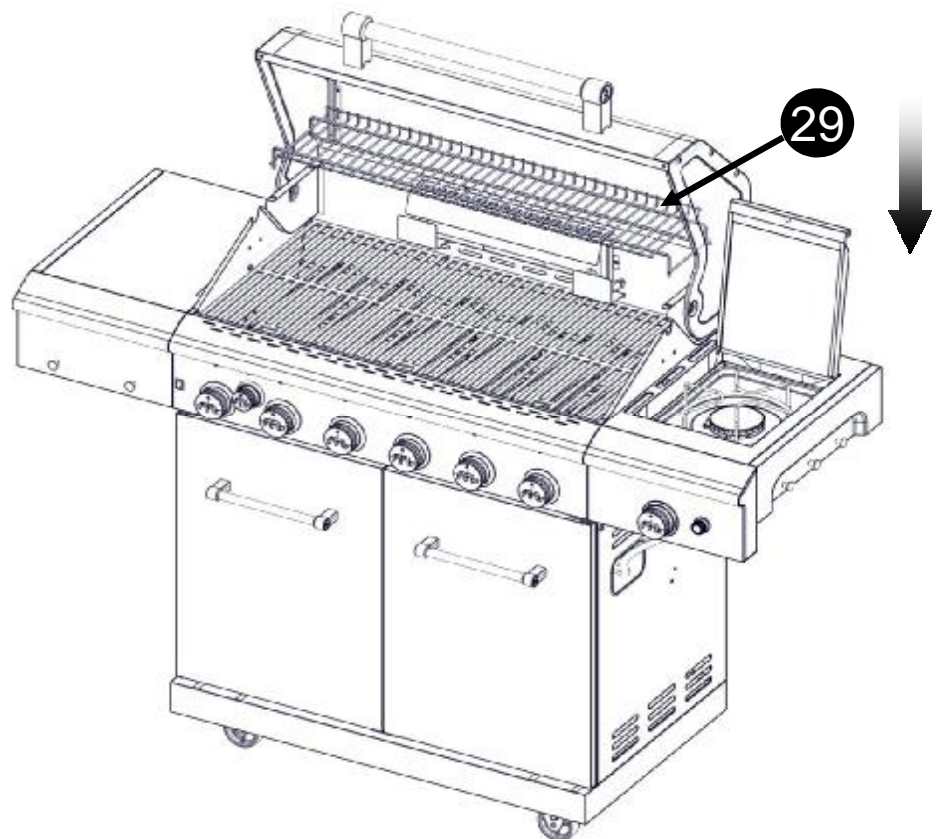
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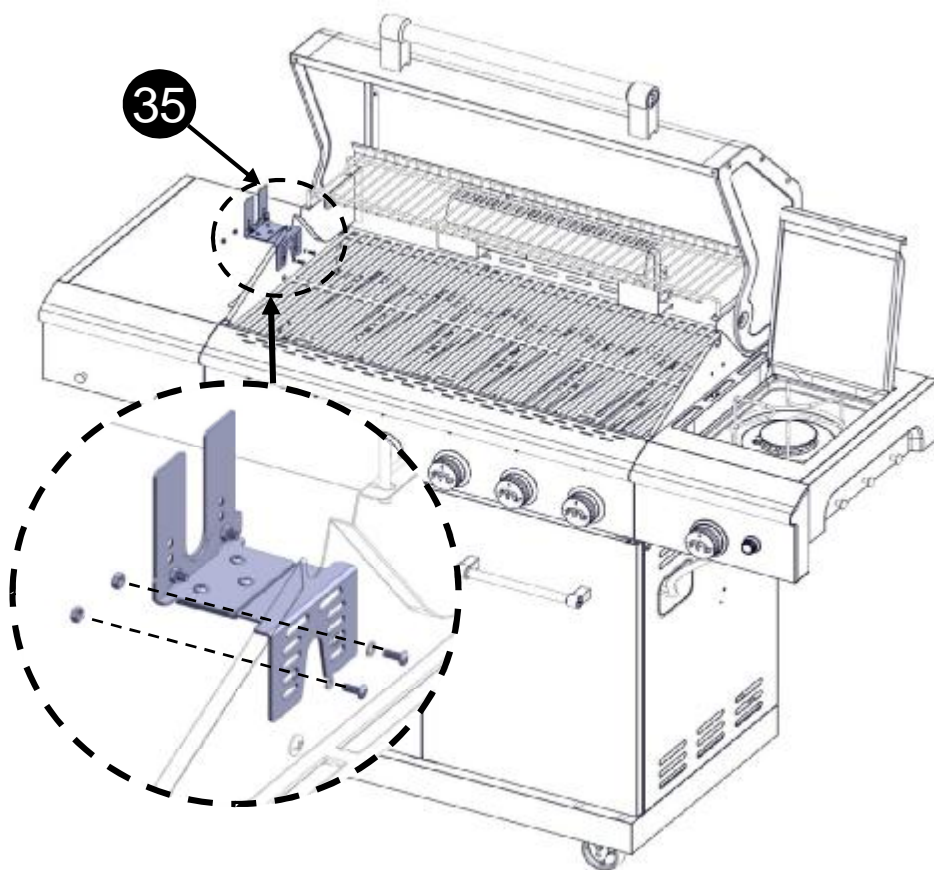
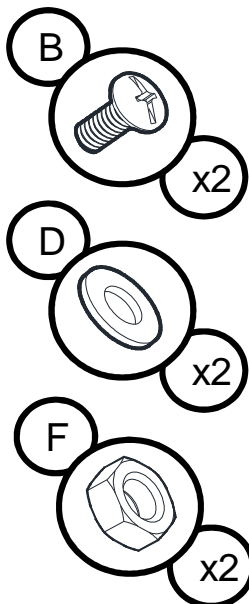
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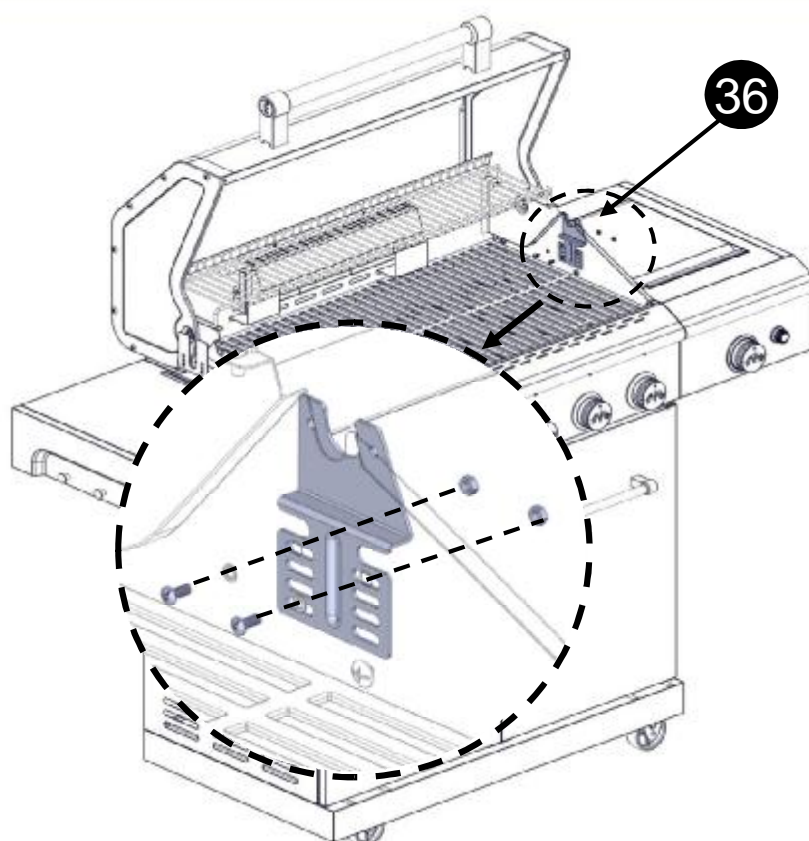
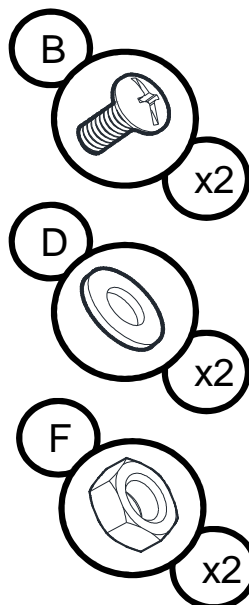
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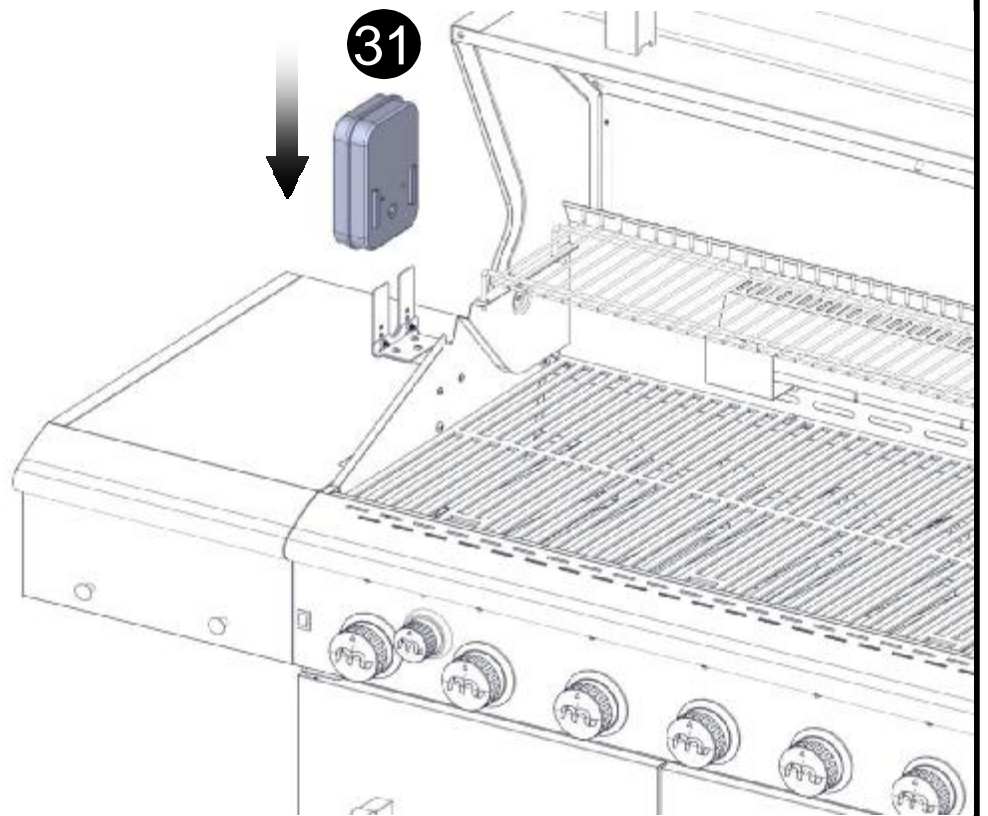
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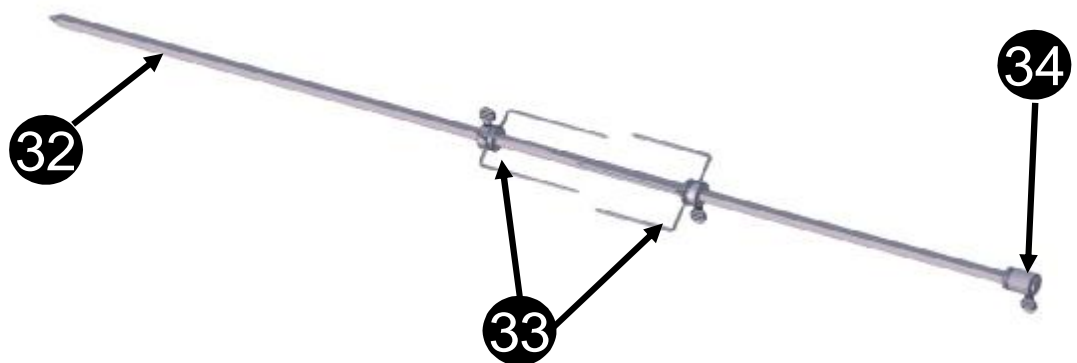
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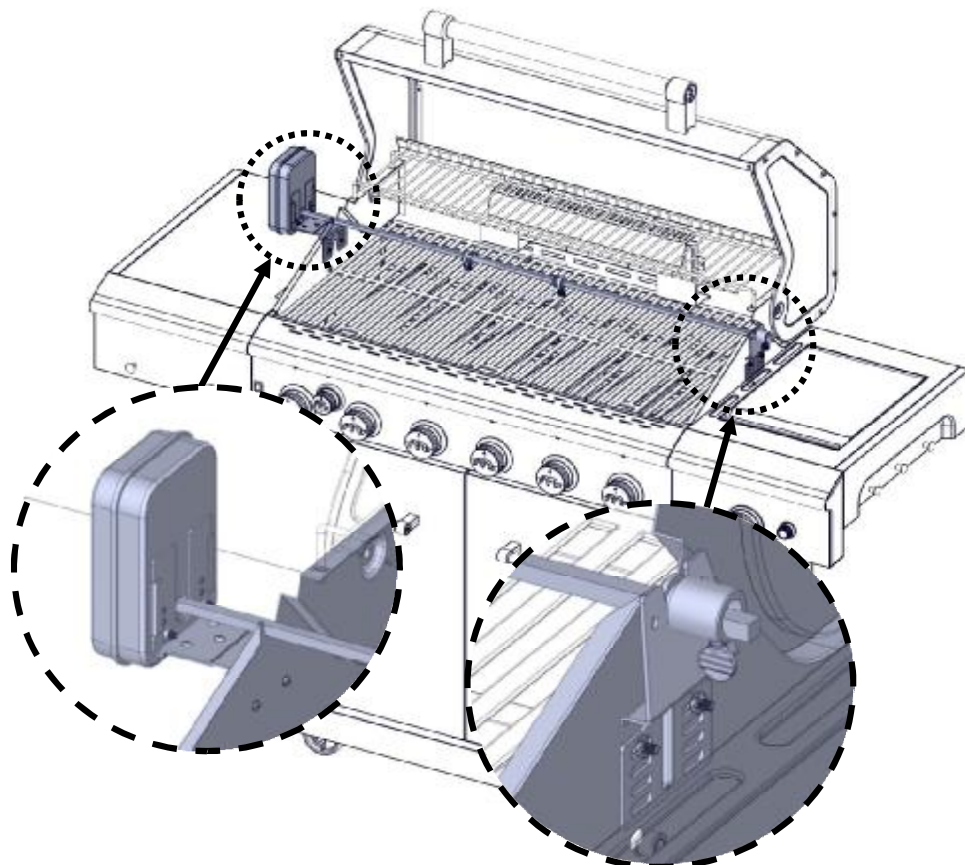
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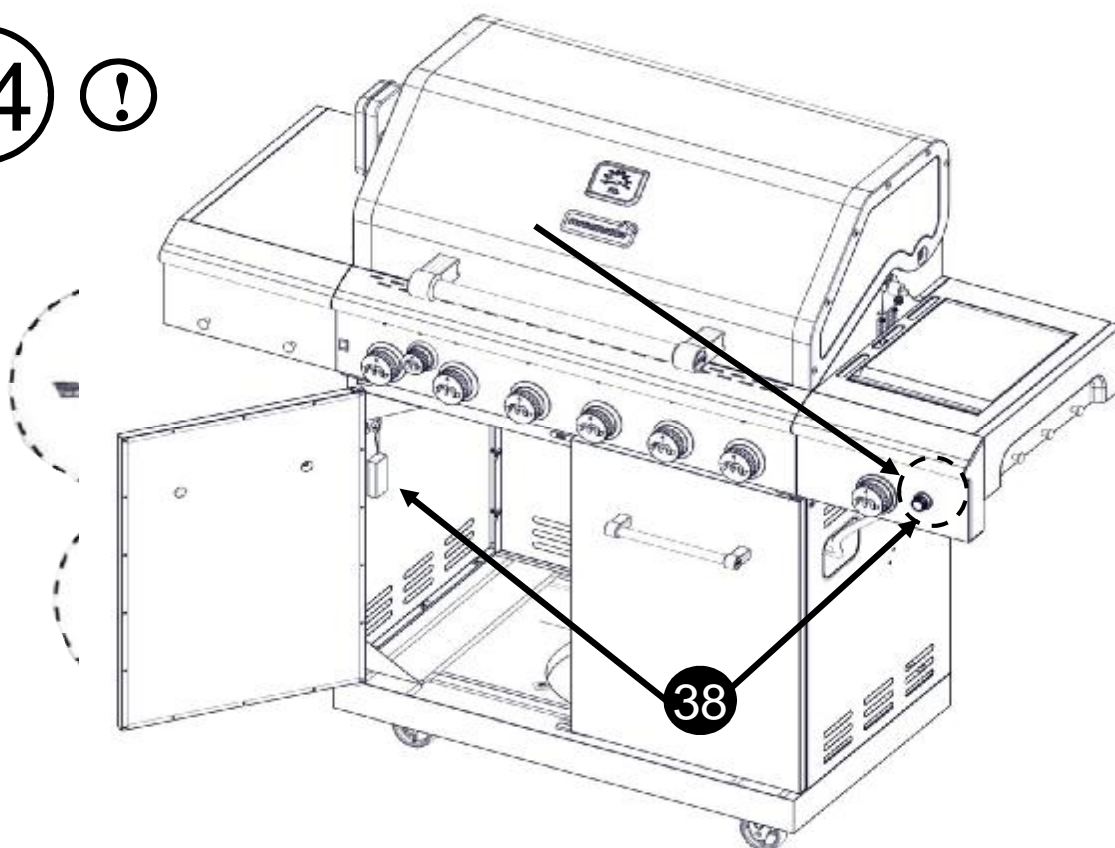
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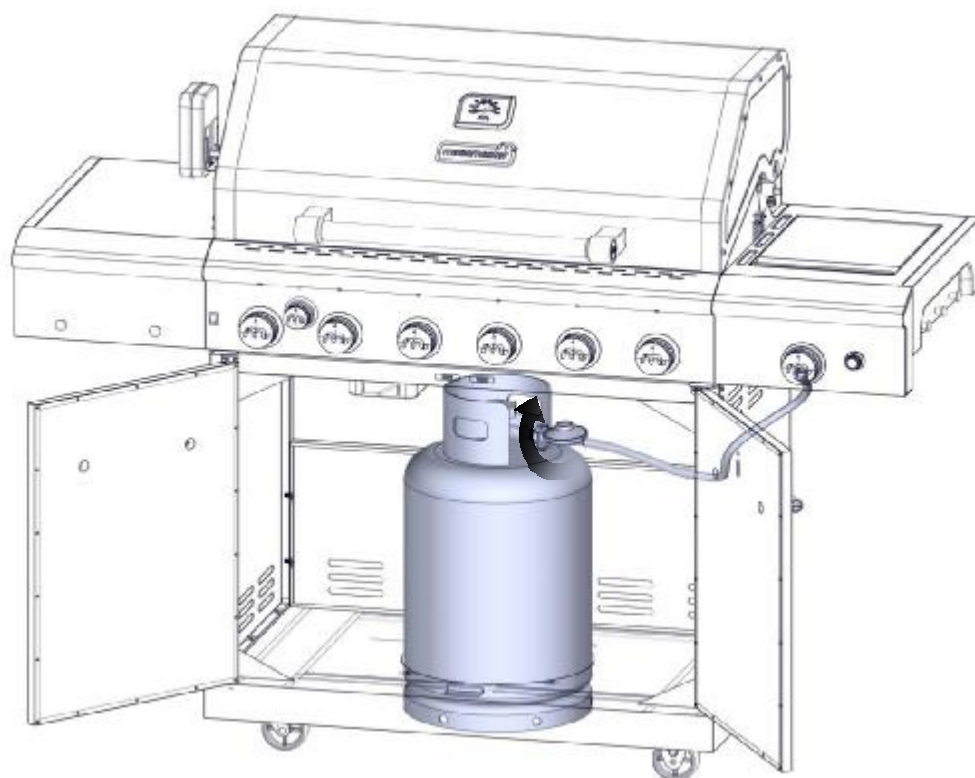
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Gas Hook-up

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

This is a LP Gas configured braai. Do not attempt to use a natural gas supply unless the braai has been reconfigured for natural gas use.

Total gas consumption (per hour) of this stainless steel gas braai with all burners on "HIGH":

Main burner	54,000 Btu/hr
Side burner	12,000 Btu/hr
Rear burner	13,000 Btu/hr
Total	79,000 Btu/hr

L.P. cylinder requirements

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

Spheres and tubes for transportation of dangerous goods; and commission, as applicable. Overfilling prevention device (OPD) shall be provided on cylinder & QCCI connection on the cylinder valve,

The cylinder supply system must be arranged for vapour withdrawal. The cylinder must include a collar to protect the cylinder valve. The cylinder must be provided with a shut off valve terminal in an LP gas supply cylinder valve outlet specified, as applicable, for connection type QCC1 in the standard for compressed gas cylinder valve outlet and inlet connection.

L.P. gas hook-up

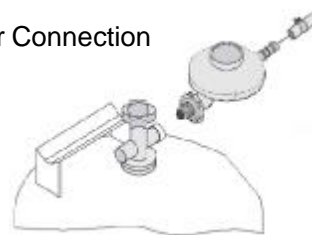
Ensure that the black plastic grommets or washers on the LP gas cylinder valve are in place and that the hose does not come into contact with the grease tray or the braai head.

Connection

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

1. Make sure cylinder valve is in the complete off position (turn clockwise to stop)
2. Check cylinder valve to ensure it has proper internal female threads

Regulator Connection



3. Make sure all burner valves are in their off position.
4. Inspect valve connections, port, and regulator assembly. Look for any damage or debris. Remove any debris. Inspect hose for damage. Never attempt to use damaged or obstructed equipment. See your local LP gas dealer for repair.
5. When connecting regulator assembly to the valve, hand tighten the wheel connection anti-clockwise to a complete stop. Do not use a wrench to tighten. Use of a wrench may damage the wheel and result in a hazardous condition.
6. Open the cylinder valve fully (counter clockwise). Apply the soap solution with a clean brush to all gas connections. See below. If growing bubbles appear in the solution the connection is not properly sealed. Check each fitting and tighten or repair if necessary.



7. If you have a gas connection leak you cannot repair, turn gas OFF at supply cylinder, disconnect fuel line from your braai and call your gas supplier for repair assistance. In case of severe gas leaks or fire, contact your local fire department.
8. Also apply soapy solution to the cylinder seams. See below. If growing bubbles appear, shut cylinder OFF and do not use or move it! Contact an LP gas supplier or your fire department for assistance.

To disconnect L.P gas cylinder

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

Installation final check list

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

USER, PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCE.

LP GAS CYLINDER CAUTIONS

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

Leak test

General

Although all gas connections on the braai are leak tested at the factory prior to shipment, a complete gas tightness check must be performed at the installation site due to possible mishandling in shipment, or excessive pressure unknowingly being applied to the unit. Periodically check the whole system for leaks following the procedures listed below. If the smell of gas is detected at anytime you should immediately check the entire system for leaks.

Before testing

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

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

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

To test

1. Make sure the control valves are in the “OFF” position, and turn on the gas supply.
2. Check all connections from the LP gas regulator and supply valve up to and including the connection to the manifold pipe assembly (the pipe that goes to the burners). Soap bubbles will appear where a leak is present.

3. Only those parts recommended by the manufacturer should be used on the braai.
4. Substitution will void the warranty. Do not use the braai until all connections have been checked and do not leak.

Gas flow check

Each braai burner is tested and adjusted at the factory prior to shipment; however, variations in the local gas supply may make it necessary to adjust the burners. The flames of tips, excessive noise or lithe burners should be visually checked.

Flames should be blue and stable with no yellow. If any of these conditions exist, check to see if the air shutter or burner ports are blocked by dirt, debris, spider webs, etc. If you have any questions regarding flame stability, please call customer care.

ALWAYS CHECK FOR LEAKS AFTER EVERY LP GAS CYLINDER CHANGE

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

Leak Test

CAUTION

Place dust cap on cylinder valve outlet when the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leaking of LP gas.

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

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

Your gas braai is ready to use!

Operating Instructions

Using the braai

Each main burner is rated at 9,000 Btu/hr. The main braai burners encompass the entire cooking area and are side ported to minimize blockage from falling grease and debris. The igniter knobs are located on the lower center portion of the valve panel. Each rotary igniter is labeled on the control panel.

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

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

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

DO NOT LEAVE THE BRAAI UNATTENDED WHILE COOKING.

Braai ignition instructions

WARNING: IMPORTANT!

Before igniting:

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

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

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

To ignite the main and side burners

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

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

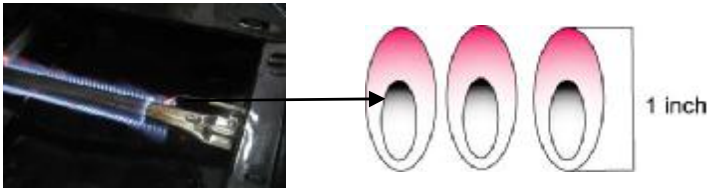
Braai ignition instructions

Flame characteristics

Check for proper burner flame characteristics.

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

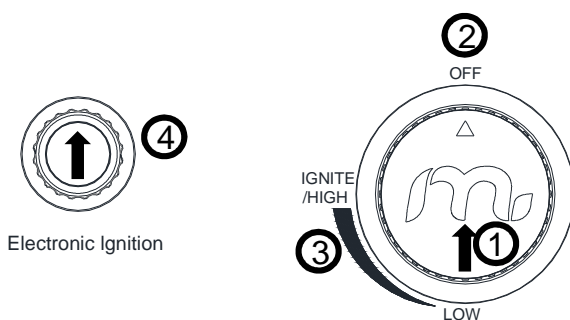
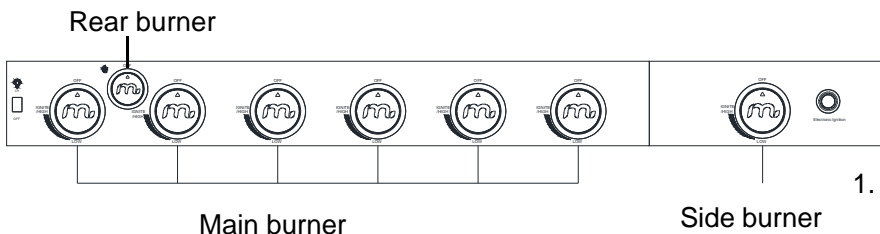
Visually check the burner flames prior to each use. The flames should look like this picture, if they do not, refer to the burner maintenance part of this manual.



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

Oxygen setting can be adjusted by using the screw located on the top of the burner near the orifice connection. Turn the screw using a star-screwdriver until the flame quality is acceptable

Note: Remove all packaging, including straps, before using the braai.



1. Open lid during lighting.

2. Make sure all the knobs are in the "OFF" position, and then turn the Liquid Propane Cylinder valve "ON" by slowly turning counterclockwise.

3. Push and turn Main Burner control knob to IGNITE/HIGH or IGNITE/ON, 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.

Care and maintenance

Stainless steel

There are many different stainless steel cleaners available. Always use the mildest cleaning procedure first, scrubbing in the direction of the grain. Do not use steel wool as it will scratch the surface. Specks of grease can gather on the surfaces of the stainless steel and bake on to the surface and give the appearance of rust. For removal use a mild abrasive pad in conjunction with a stainless steel cleaner.

Braai grate

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

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

Braai burners

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

Main braai burner cleaning

Ensure the gas supply is off and the knobs are in the "OFF" position. Make sure the braai is cool. Clean the exterior of the burner with a wire brush. Remove excessive build up with a metal scraper. Clear any clogged ports with a straightened paper clip. Never use a wooden toothpick as it may break off and clog the port. If insects or other obstructions are blocking the flow of gas through the burner, you will need to call our customer care.

Grease tray cleaning

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

Burner cleaning

1. Turn off the gas supply, and make sure all the knobs are in the "OFF" position.
2. Wait for the braai to cool.
3. Clean the exterior of the burner with a wire brush. Use a metal scraper for stubborn stains.
4. Clear clogged port with a straightened paper clip. Never use a wooden toothpick as it may break off and clog the port.
5. If inserts or other obstructions are blocking the flow of gas through the burner, call customer care.

Warning: If you wish to replace the main burner, we strongly recommend that you hire a professionally trained technician to replace it. Please understand that we will not be responsible for any liability, personal injury, or property damage resulting from an improperly assembled burner.

How to replace the main burner

Step 1. Insert the burner onto the orifice. As shown below, make sure burner hole aims at the orifice.



Step 2. Secure the main burner on the back wall of fire box with 1 Pin and secure it at the front of fire box with 1 screw.



CAUTION

1. Keep outdoor cooking gas appliance area clear and free from combustible materials, gasoline and other flammable vapours and liquids.
2. Do not obstruct the flow of combustible and ventilation air.
3. Keep the ventilation openings of the cylinder enclosure free and clear from debris.

Trouble shooting

Spider and insect warning

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

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.

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

When to look for spiders

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

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

Before calling for service

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

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

Cooking temperatures:

High: Use this setting for quick preheating, for searing steaks and chops, and grilling.

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

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

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

CAUTION:

- If burners go out during operation, close gas supply at source, and turn all gas valves off. Open lid and wait five minutes before attempting to re-light (this allows accumulated gas fumes to clear).
- Should a grease fire occur, close gas supply at source, turn off all burners and leave lid closed until fire has been extinguished.
- DO NOT attempt to disconnect any gas fitting while your braai is in operation. As with all appliances, proper care and maintenance will keep appliances in top operating condition and will prolong the life of the appliance. Your gas braai is no exception.

Trouble shooting

PROBLEM	SOLUTION
When attempting to light my braai, it will not light immediately.	<p>Make sure you have a spark while you are trying to ignite the burner</p> <p>If there is no spark:</p> <ul style="list-style-type: none"> -Ensure that the wire is connected to the electrode assembly. -Clean wire (s) and / or electrode with rubbing alcohol and a clean swab. Wipe with a clean cloth. -Check to see if the other burners operate. If they do, check the gas orifice on the malfunctioning burner for any obstructions.
Regulator makes noise.	<ul style="list-style-type: none"> -Vent hole on the regulator may be plugged or regulator may be faulty. Ensure the vent hole on the regulator is not obstructed. If there is an obstruction, clear the hole, close the gas control valves. Wait ten minutes and re-start. -Check your flames for proper performance. If the flames are not correct (refer to diagram), replace the regulator.
Braai only heats to 200-300 degrees.	<ul style="list-style-type: none"> -Check to see if the fuel hose is bent or kinked. -Make sure the braai area is clear of dust. -Make sure the burner and orifices are clean. -Check for spiders and insects. -The regulator has a safety device that restricts the flow of gas in the event of a leak. This safety device can be triggered without a gas leak. To reset the safety device, turn off all burners and close the LP cylinder valve. Disconnect the regulator from the LP cylinder and wait one minute. Reconnect the regulator to the LP cylinder and slowly open the LP cylinder valve until the valve is fully open. Light all burners and observe the temperature.
Braai takes a long time to preheat.	<ul style="list-style-type: none"> -Normal preheat 500-600 degrees, takes about 10-15 min. Cold weather and wind may effect your preheat time.
Burner flames are not light blue.	<ul style="list-style-type: none"> -Too much or not enough air to create proper flames. -Cold weather can affect the mixture of gas and air. Burner adjustment may be required. -Braai is in a windy location.

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 14 and 15 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 care department: 0860 300 999.

megamaster



Fusion 600 Pro

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

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