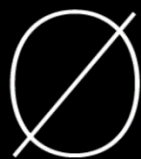


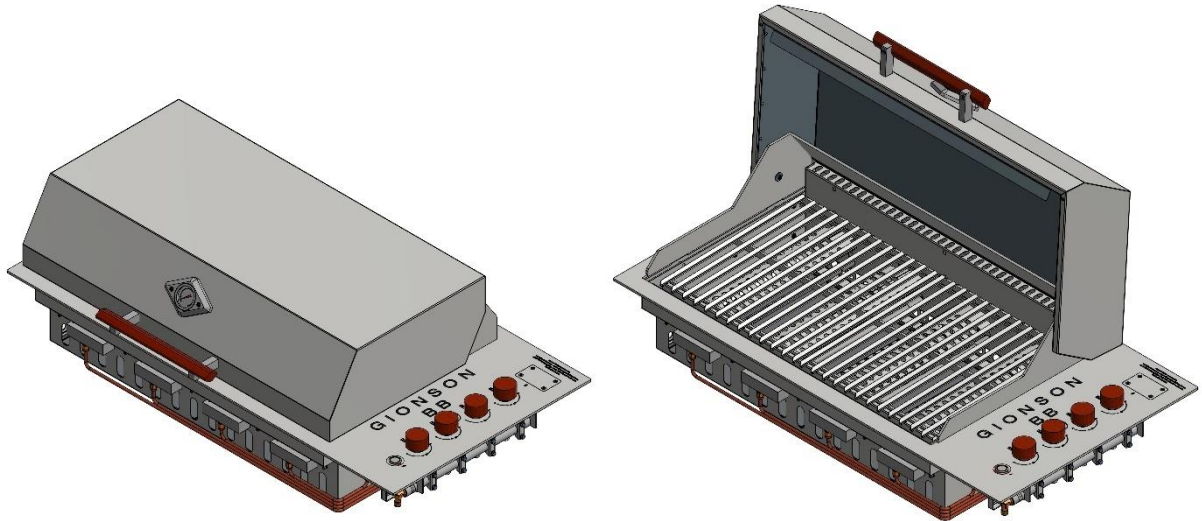
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Thank you for choosing a device from gionson bbq. We have thought of you when developing this great and elegant device. So every time you use it, you can be sure that you will always get great BBQing results.



REPAIR AND CUSTOMER SERVICE

Please use only original spare parts for your products. Have the following information ready when contacting customer service: Model, product number, serial number. You will find this information on the type plate.



Warning/safety instructions



General information and recommendations



Information on environmental protection

1 Safety instructions

Before mounting and using the device, first read the operating instructions. The manufacturer accepts no liability for injuries or damage resulting from improper assembly or use of the device. Always keep the instructions in a safe and accessible place for future reference.

1.1 Safety of children and vulnerable persons

- The appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children between 3 and 8 years of age and persons with severe impairments or multiple impairments must be kept away from the device unless they are supervised at all times.
- Keep children under 3 years of age away from the device unless they are supervised at all times.
- Children are not allowed to play with the device.
- Keep all packaging material away from children and dispose of it in an appropriate manner.
- Keep children and pets away from the device during operation or the cooling phase. Touchable parts are hot.
- Do not allow children to perform cleaning and maintenance without supervision.

2 Safety instruction

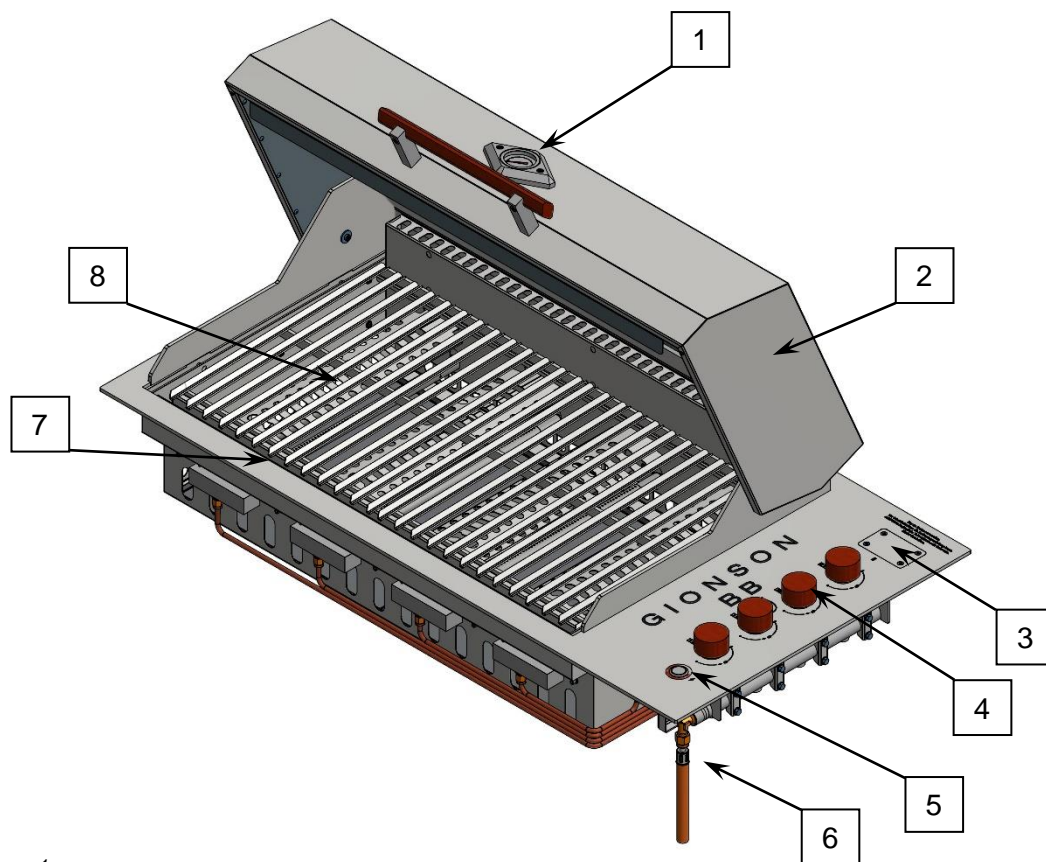


Warning/safety instructions

Read the operating instructions before commissioning the device.

- Do not move the device during use.
- Turn off the gas supply to the cylinder after use.
- Wear protective gloves when handling particularly hot parts.
- Do not lean over the BBQ when lighting.
- Do not leave the BBQ unattended when it is on.
- Do not retard the ignition after turning on the gas.
- Do not place or lean any objects on or against the device.
- Do not spray aerosols near the device during operation.
- Do not use or store flammable materials in or near this equipment.
- Do not use corrosive or abrasive cleaners on the BBQ.
- Do not attempt to disassemble or adjust the control valves.
- Do not attempt to disassemble or adjust the regulator.
- Do not test for leaks with an open flame.
- Do not modify this device.
- Do not block the ventilation of the BBQ.
- Parts sealed by the manufacturer or his representative must not be tampered with by the user.

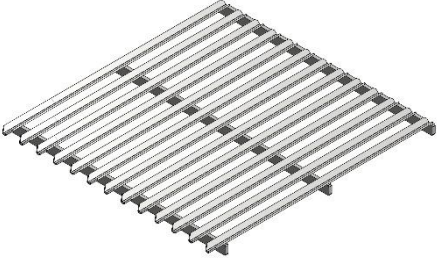
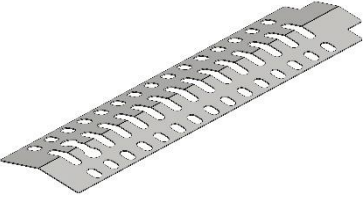
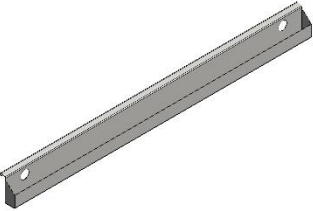
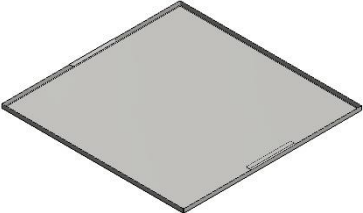
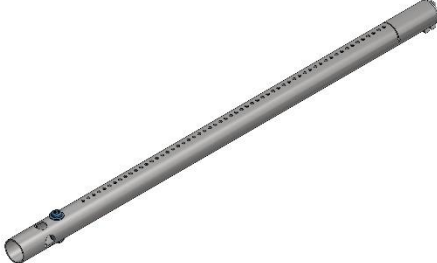
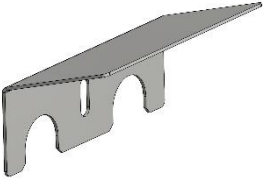
3 Product description BBQ



Picture 1

- | | |
|------------------------|---------------------|
| 1. Thermometer | 5. Ignition button |
| 2. Cooking hood | 6. Gas connection |
| 3. Battery compartment | 7. Grease drip tray |
| 4. Regulator knob | 8. BBQ grate |

3.1 Components

	BBQ grate
	Flame deflector plate
	Grease drip tray
	Grease drip tray
	Burner
	Burner locking plate

4 Installation



Warning/safety instructions

- The unit may only be used above ground level, outdoors with natural ventilation and without stagnant areas where gas leaks and combustion products are rapidly dispersed by the wind or natural convection.
- This BBQ is designed for outdoor use only.
- Never install the BBQ in buildings, garages, barracks or covered walkways, or in boats, mobile homes or caravans.
- This is to prevent the possible development of fires or carbon monoxide with toxic effects or asphyxiation.



Warning/safety instructions

- A room with walls on all sides, but with at least one permanent opening in the floor area and no top cover.
- Within a subspace that includes a top cover and no more than 2 walls.
- Within a subspace that includes a top cover and more than 2 walls; in this case, the following principle applies:

→ At least 25% of the total area of the walls are completely open and at least 30% of the remaining area of the walls are open and free

→ For balconies, at least 20% of the total area of the side, rear and front walls must be and remain open and unobstructed.

4.1 Location

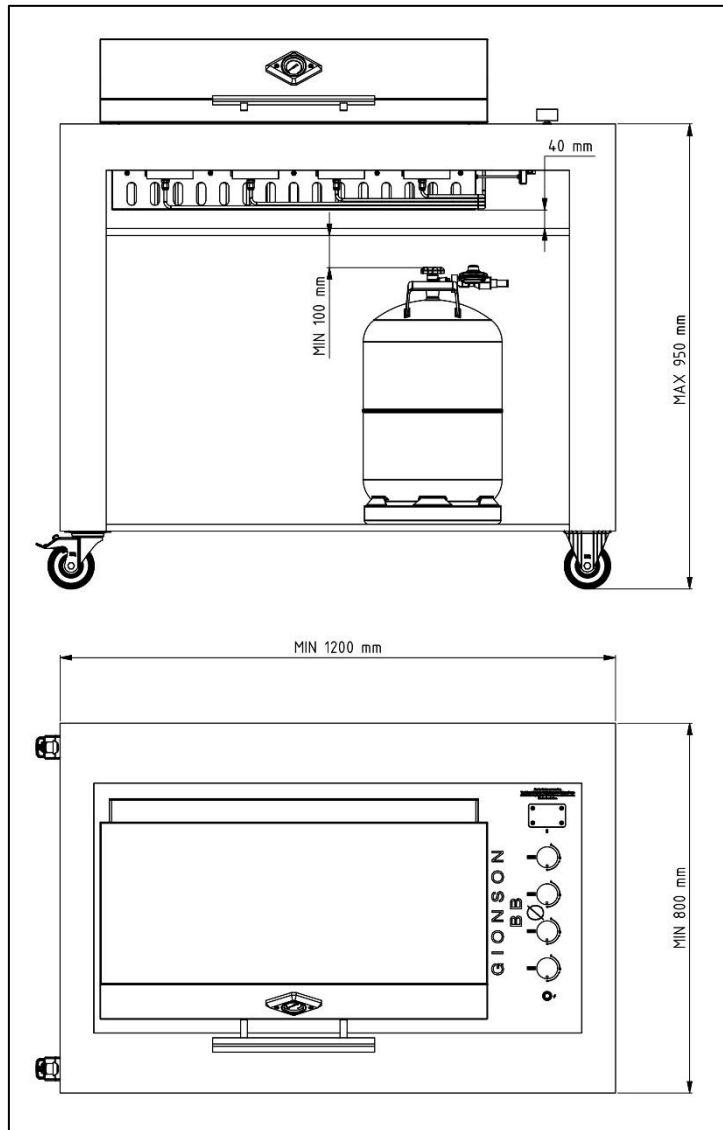
Consider the following when planning the location and preparing the installation structure for this unit:

- This device must be installed in accordance with the local authorities
- The requirements in these instructions for distances to fireproof materials also apply to fireproof materials to whose surfaces fireproof materials are attached
- The minimum distance to a vertical wall or a back wall consisting of non-fireproof material, above the height of the work surface and behind the BBQ, is 1000 mm
- The vertical distance above the cooking surface to combustible materials must be at least 1000 mm
- The minimum distance to a vertical wall above the height of the work surface, consisting of combustible material, is 300mm on the left and right side respectively

Ventilation must be provided when using and storing liquefied gas in an enclosure. Gas is highly explosive and can cause serious injury and property damage if it can accumulate and then ignite

4.2 Installation Situation fixed or mobile

- The BBQ requires a fireproof barrier under the BBQ to prevent excessive temperatures. The barrier must be placed at least 40 mm below the bottom of the device
- The countertop supporting the BBQ must be made of fireproof material.
- This unit must be vented. The vent can be located in two alternative positions - on the front side under the work surface or on the fireproof barrier under the BBQ. In the Pictures (acc. to Pic. 2) you will find the alternative possibilities for venting and the position
- This unit can be mounted either in an island counter or in a counter with splash guard
- This BBQ should be built into a work surface with a minimum depth (front to back) of 700 mm
- Avoid windy positions as this will affect cooking performance and burner performance. If this situation cannot be avoided, shielding may be required
- If the BBQ is installed in a mobile furniture, the minimum size of the furniture must be LWH: 1200mm/800mm/950mm (acc. to Pic. 2) and the furniture must have 4 casters, 2 of which are breakable. The casters must be placed on the outer edge of the furniture
- If the appliance is equipped with a receptacle or mounting device for the gas cylinder, the gas cylinder shall be fixedly attached to the receptacle or mounting device and shall meet the requirements of 4.3, list entries b), c), d) and e).



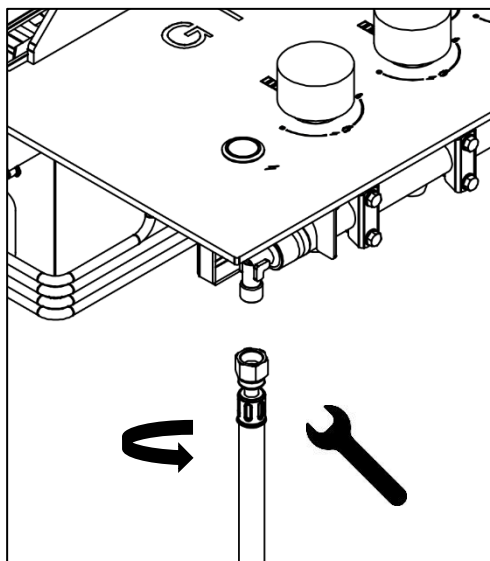
Picture 2

4.3 Gas cylinder

- If the appliance has an installation compartment to accommodate a refillable LPG cylinder, this compartment shall be equipped so that:
 - a. effective ventilation is provided by openings in its upper and lower portions, provided that the total area of the openings in the upper portion is 1/100 of the footprint of the compartment and that of the openings in the lower portion is 1/50 of the footprint of the compartment;
 - b. the support of the gas cylinder (or cylinders) has sufficient strength to resist deformation under the load of the filled gas cylinder (or cylinders);
 - c. the gas cylinder (or gas cylinders) can be easily placed in or removed from the appliance;
 - d. the gas cylinder valve is easily accessible and remains easy to operate when the gas cylinder is in place; accessibility to the valve can be achieved, for example, after opening a door without the use of an auxiliary means (tool or key);
 - e. if the appliance can be connected with a hose, this hose must not come into contact with sharp edges when connected. The gas hose must be accessible at all times when installed
- The maximum height of the gas cylinder must not exceed 500mm and the minimum distance to the heat barrier under the BBQ must be at least 100mm.

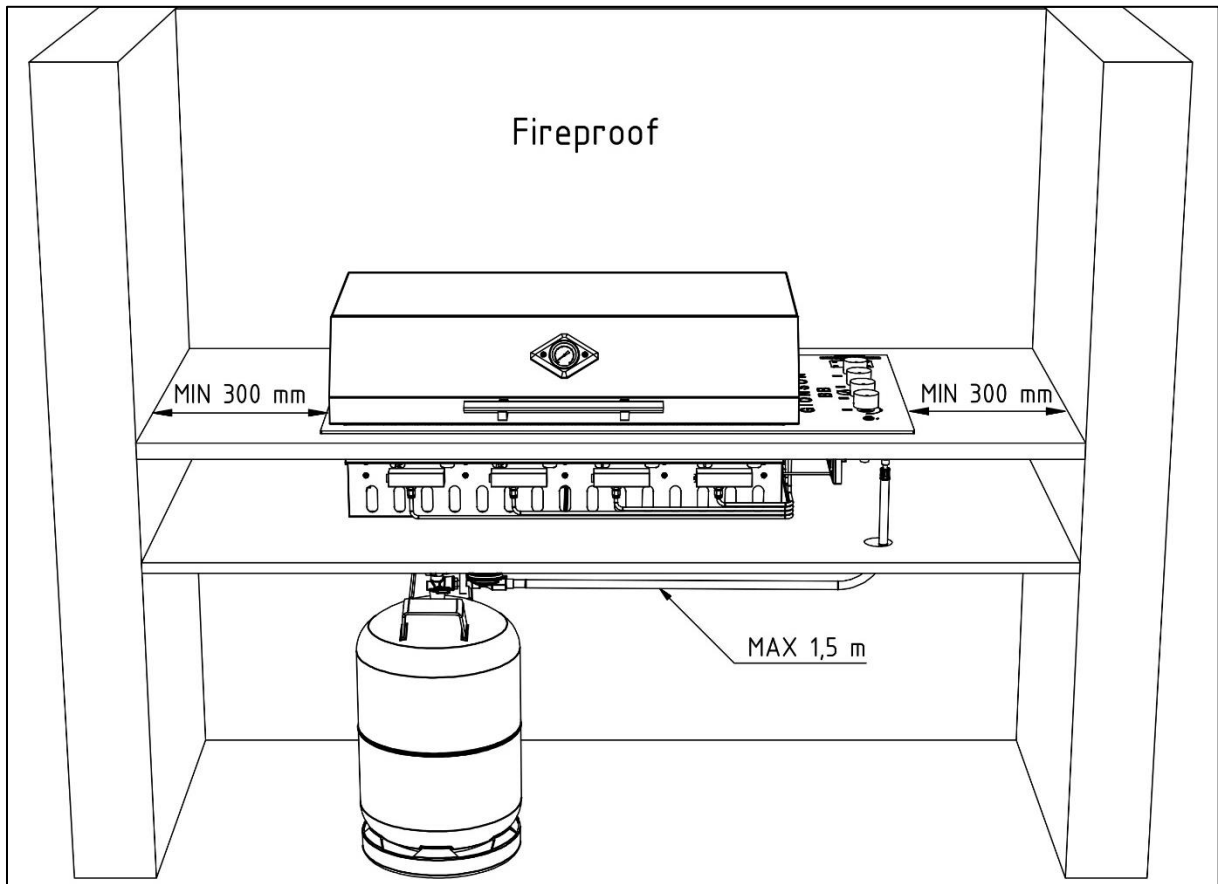
4.4 Gas Connection

- The gas connection must be carried out by a specialist
 - Before mounting the device, make sure that the cylinder gas (gas type and gas pressure) supplied by your gas dealer is compatible with the setting of the device
 - Make sure that the air can circulate around the device
 - Information about the gas supply can be found on the type plate
 - The device must be connected in accordance with the currently applicable installation regulations. Comply with the regulations regarding ventilation
 - Only use gas cylinders that comply with national and regional regulations. The minimum bottle size for this BBQ is 5 kg. Make sure that the bottle provides sufficient fuel to operate the appliance. If in doubt, contact your local gas supplier.
 - Make sure that when changing the gas cylinder, the gas cylinder must be kept away from any ignition sources
 - Never connect a cylinder that does not comply with local regulations
 - Bottles must not be exposed to direct sunlight or extreme heat
 - become
 - The shut-off valve must be switched off when the device is not in use
 - Gas cylinders must be stored in a protected enclosure out of the reach of children
 - When disconnecting the gas cylinder, make sure that all control valves are in the "OFF" position
 - When reconnecting the hose to the bottle, make sure that all connections are tight before putting them back again
 - Perform a leak test after each change and reconnection
 - Only use gas hoses and pressure reducer that comply with national and regional regulations. The length of the hose must not exceed 1.50 m. In Finland, the length of the hose must not exceed 1.20 m
- Make sure that the hose is not twisted during operation.

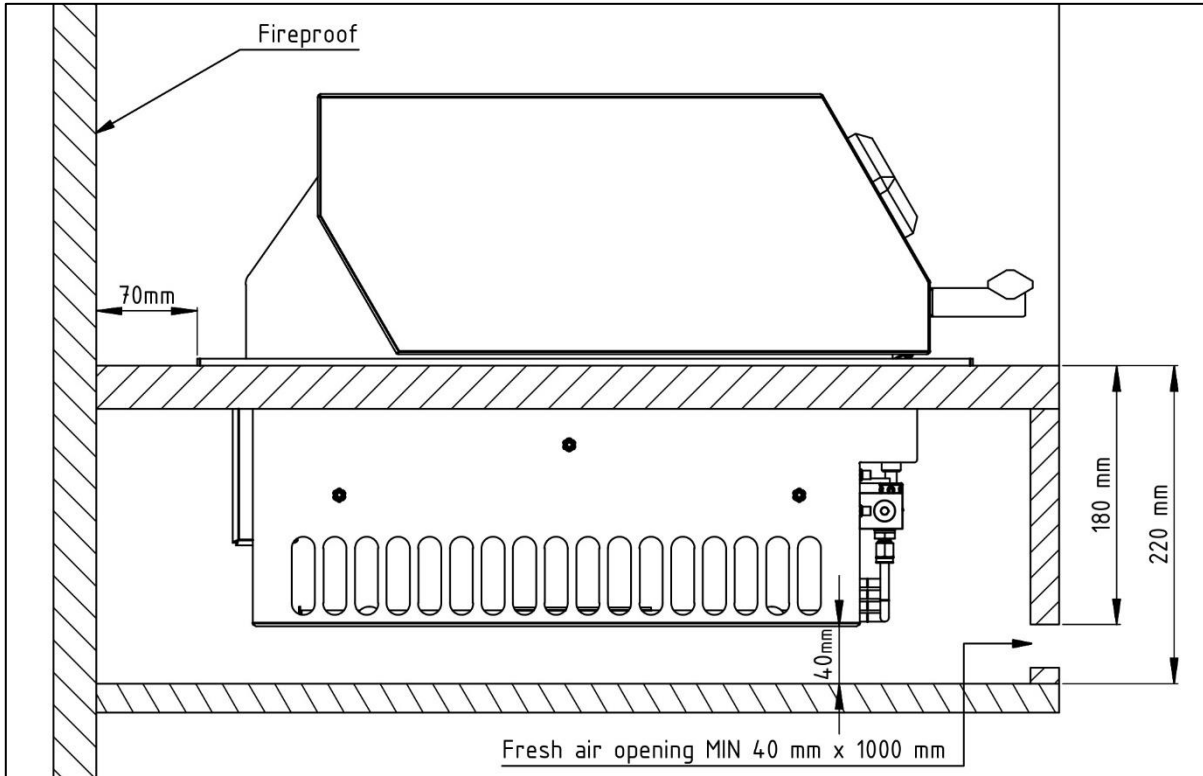


Picture 3

5 Pictures installation

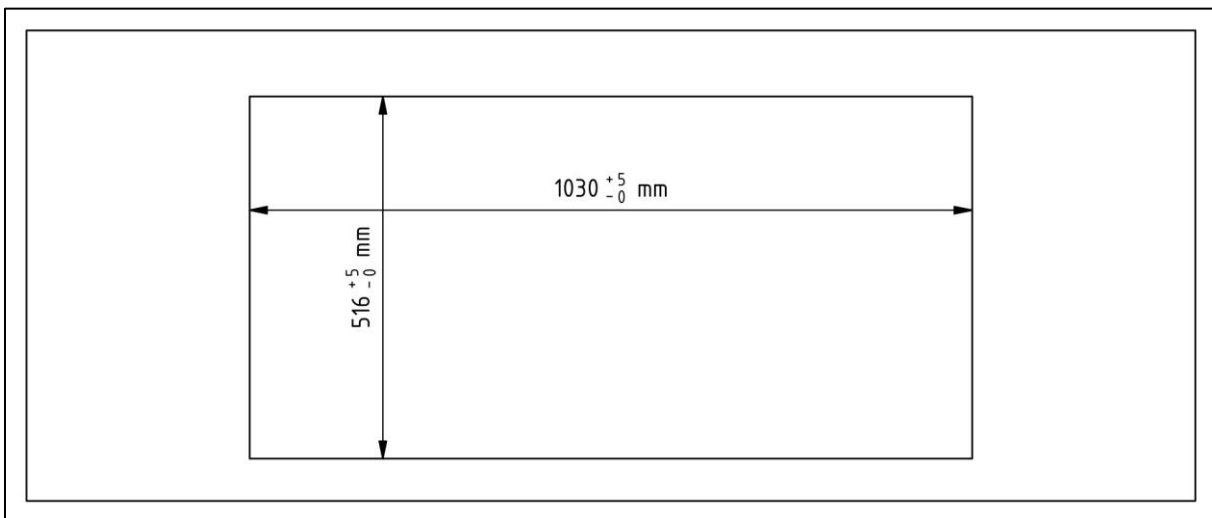


Picture 4



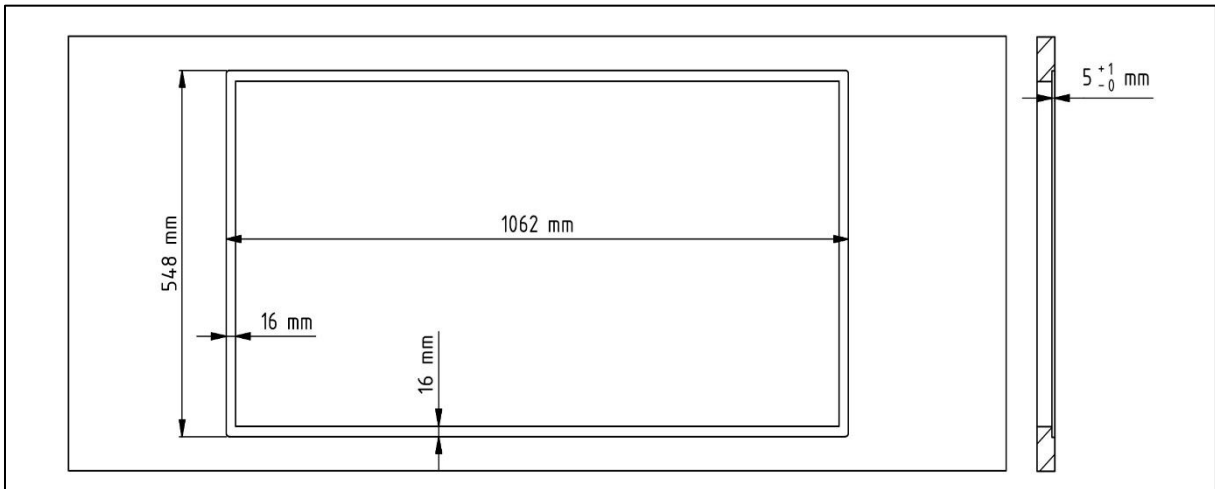
Picture 5

5.1 Cutout dimensions for surface mounting



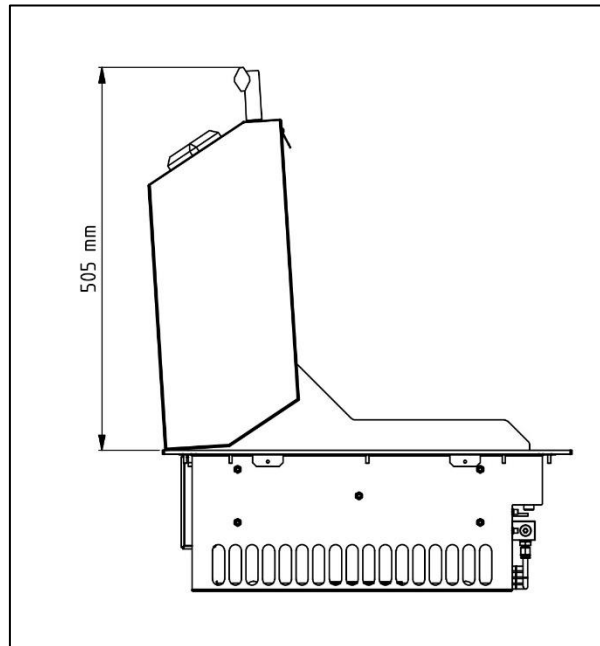
Picture 6

5.2 Cutout dimensions flush mounting

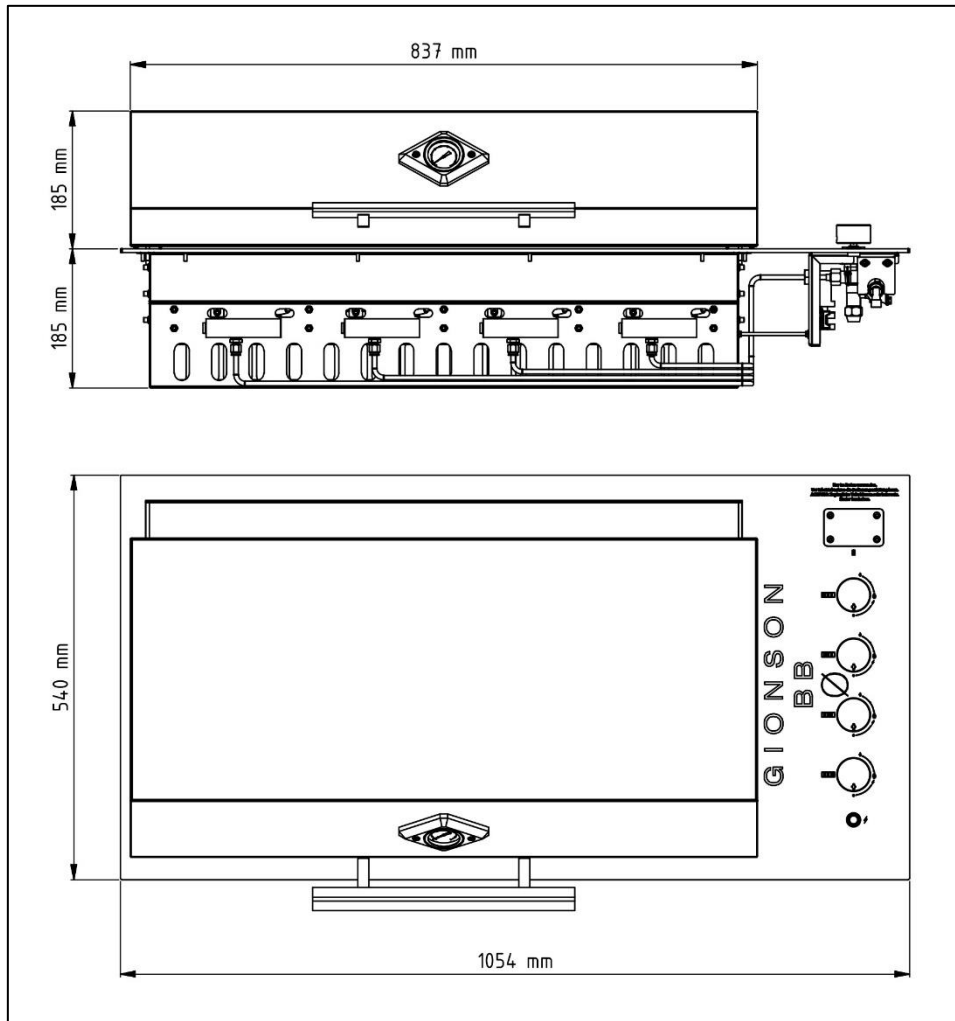


Picture 7

6 Dimensional drawings built-in grill



Picture 8



Picture 9

6.1 Usage



Warning/safety instructions
Risk of injury, burns

- Before first use, remove all packaging material, stickers and protective film (if present)
- Do not make any technical changes to the device
- The ventilation openings must not be covered
- Do not leave the device unattended during operation
- Do not use the device as a work or storage surface



Warning/safety instructions
Fire and explosion hazard

- Do not load flammable products or objects wetted with flammable products into the device or place them near or on the device.

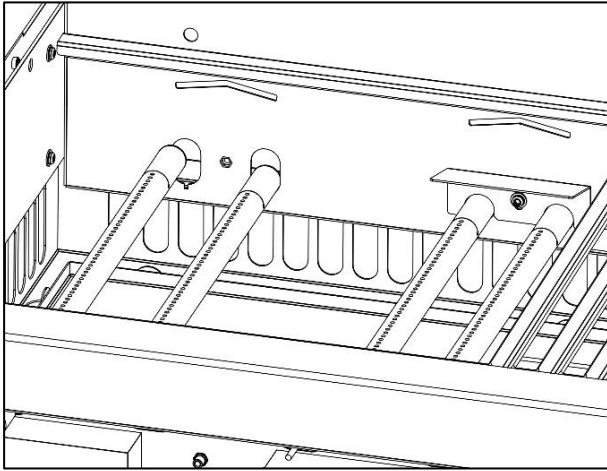


Warning/safety instructions
Risk of damage to the device.

- Do not place aluminum foil on the device
- Make sure that the flame does not go out when you quickly turn the adjustment knob from the highest to the lowest level
- Only use the accessories supplied with the device
- Do not place a heat distributor on the burner
- Heat and moisture are generated when using a gas BBQ. Ensure sufficient ventilation in the room where the appliance is placed
- This appliance is intended for cooking only. Any other use is to be considered as contrary to the intended use, for example heating a room
- Do not allow acidic liquids such as vinegar, lemon juice or lime-dissolving cleaning agents to come into contact with the BBQ. These could cause dull spots
- Discoloration stainless steel surfaces do not affect the performance of the device

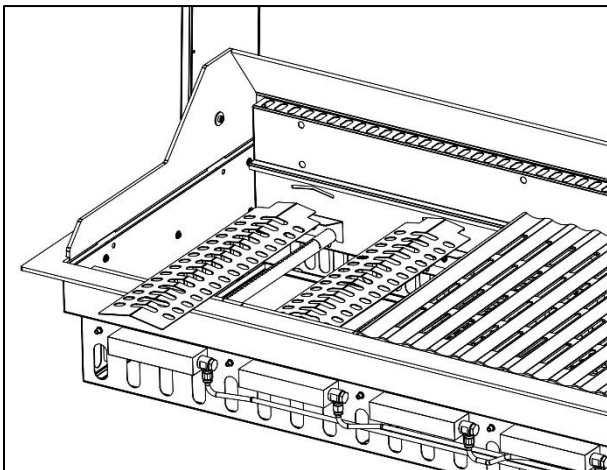
7 Assembly of the BBQ

7.1 Burner tube



Picture 10

The burner tubes are preassembled at the factory. To install the burner tube, insert the burner through the opening in the rear wall, then place the open end on the nozzle ramp and hook the positioning lug into the plate. Repeat this procedure for two adjacent burner tubes and then secure them with the locking plate and the appropriate screws.



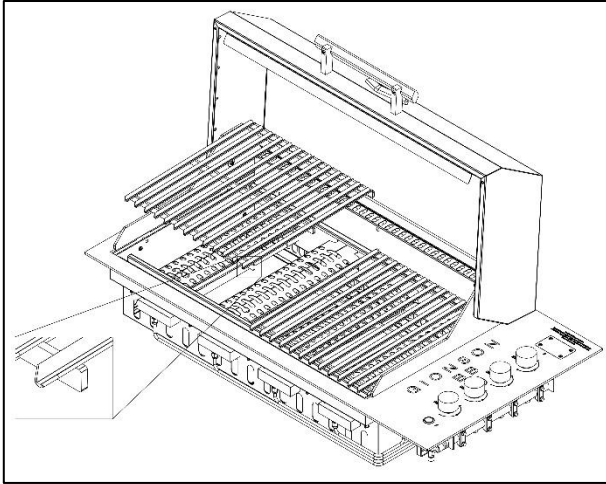
Picture 11

7.2 Flame deflector

Once all burners are mounted and secured, the flame deflectors are inserted into the slots as shown in Pic. 11 and placed on the opposite stiffener.

⚠ Warning/safety instructions
Remove the protective film from the flame deflectors before using them!

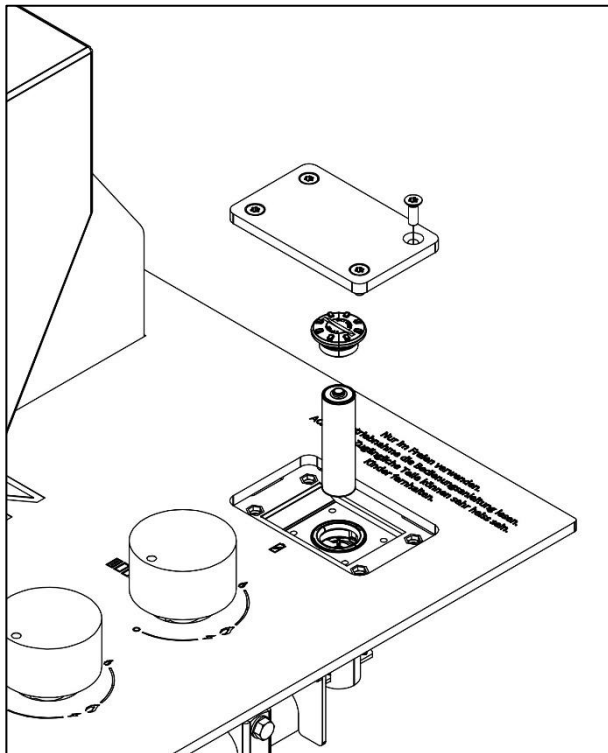
7.3 Insert grates



Picture 12

The grates are inserted as described in Pic.12

Please note the detail in Pic. 12. The grates can only be inserted in one position



Picture 13

7.4 Installation of the battery for the ignition

A standard 1.5V AA battery is used for battery ignition

Dismantle the cover on the battery compartment as described in Pic. 13.

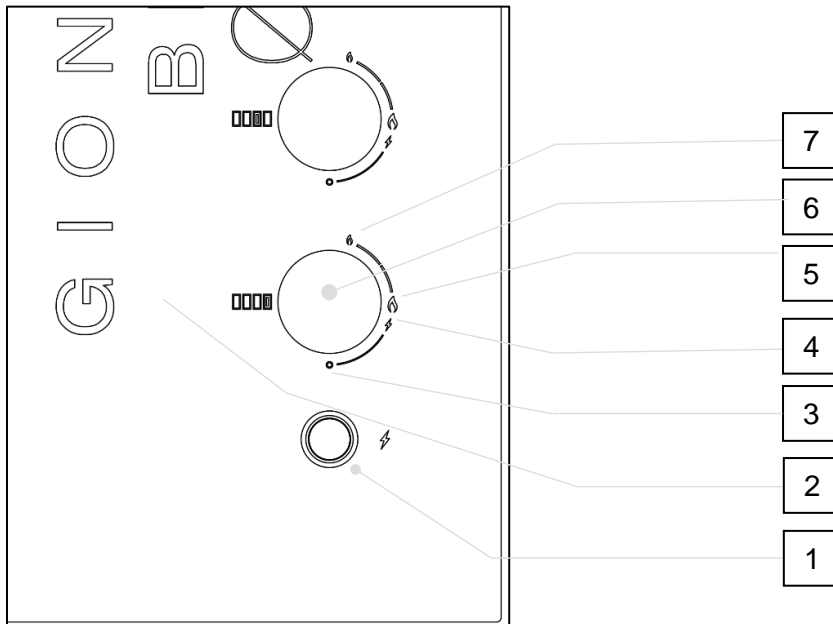
Open the battery housing clockwise and insert the battery.

Then close the battery housing again counterclockwise and insert the cover of the battery compartment as shown in Pic. 13.

Insert and tighten the screws provided for this purpose

8 Instruction manual

8.1 Control functions



Picture 14

- | | |
|--------------------------------|---------------------|
| 1. Ignition button | 5. Maximum position |
| 2. Burner regulator assignment | 6. Regulator knob |
| 3. OFF position | 7. Minimum position |
| 4. Ignition position | |

Warning/safety instructions

Before use, make sure that no grease has accumulated in the lower tray. Remove excess fat to prevent it from igniting in the tray.

Warning/safety instructions

8.2 Maximum operating temperature


- The maximum operating temperature with the hood closed is 250°C, this can be read from the built-in thermometer in the hood
- If the temperature is exceeded over a longer period of time, the stainless steel may become permanently discolored

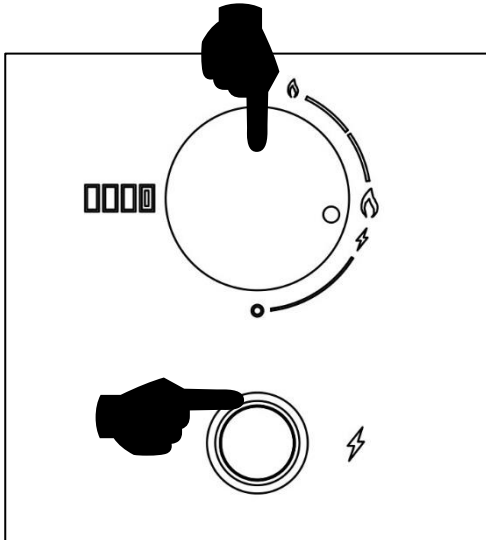
8.3 Before turning on the BBQ:

- Check that all gas lines and connections are tight.
- The lid is not intended for use as an extractor hood.
- Check that all control knobs are in the closed position (O).
- Make sure that the grates are clean.

- Open the gas valve on the glass bottle.

8.4 Ignition instructions

 Warning/safety instructions
Open the cooking hood before ignition



Picture 15

- To ignite a burner, press the ignition button and turn the control knob to the position as described in the picture and hold it for 5 seconds.
- If the burner has not ignited, turn the knob to the closed position (O). Allow the gas to escape and then repeat the ignition procedure.
- Once one burner is lit, repeat the process for the other burners as needed.

8.5 Manual ignition

- If the automatic ignition system does not work, the BBQ can be ignited manually.
- To light the BBQ manually, use a long match.
- Pass the lit match through the slots in the grate and bring it as close as possible to the burner, then hold the knob in the ignition position to light the flame.
- If no ignition occurs, close the control valve and wait a few minutes for the gas to dissipate before attempting to relight the BBQ.
- Once one burner is lit, repeat the process for the others as needed.

8.6 Preheating of the grates

- This BBQ is equipped with high performance burners.
- In most cases, you only need to preheat the BBQ for 5 minutes before you can start BBQing.
- As with most cases, the experience gained familiarizes the user with the effectiveness and interval required to achieve the best preheating time and reach the ideal cooking temperature.
- We should not forget that this also depends on the type of food, its thickness and the way we want to prepare it.
- Tests have shown that the burner flame can be lowered for satisfactory cooking.
- If the device does not work properly, please refer to the "Troubleshooting" chapter.
- If you allow the cooking zones to overheat, excess smoke will be produced during the cooking phase, causing the food being cooked to burn.
- When cooking, do not lean over the open grate or place your hands or fingers on the edge of the cooking chamber.
- In case of sudden uncontrolled flames, remove food from the fire until the flame has subsided.
- To fry with the cover closed, it is sufficient that the burners are set to the minimum power (MIN) to cook satisfactorily

8.7 To switch off the burner

- When cooking is finished, turn the control knob fully clockwise so that the mark on the control knob is in the closed position (O).



Warning/safety instructions

Close the gas valve of the cylinder at the end of use.

9 Cleaning and care

The gionson bbq built-in BBQ is made of high quality stainless steel, which can discolor over time if not taken care of. To keep your BBQ looking its best, we recommend cleaning the cooking surfaces after each use. The cleaning and care instructions are essential to the proper function and operation of your unit over time. Failure to follow these care instructions may affect your ability to make a claim under the manufacturer's warranty.



Warning/safety instructions

Please make sure your BBQ is turned off and cooled down before following the instructions below.

9.1 Stainless steel cooktop



General information and recommendations

Many food acids, juices, marinades and sauces contain strong acidic elements that will slowly attack the surface of the stainless steel if not removed immediately after cooking.

- After use, remove all solid material from the cooking surface using a BBQ brush with brass or stainless steel bristles or a plastic brush.
- Wipe off the remaining grease with a paper towel or place the cooking surfaces in the dishwasher.
- Carefully wash the surface with a cloth or sponge, mild detergent and hot water.
- Dry the components immediately and cover the cooking surface with a light layer of cooking oil. This will protect the surface when not in use.

10 Gas specification

prime lifestyle gmbh

APPLIANCE NAME/ ANLAGENAME/ NOM DE L'APPAREIL/ NOME DELL'APPARECCHIO: **GIONSON**
 MODEL/TYPE NO/ MODELL/TYP NR./ MODÈLE/TYPE NO/ MODELLO/TIPO NO: **1054 8 BURNER / 00001**
 TRADE NAME/ HANDELSNAME/ NOM COMMERCIAL /NOME COMMERCIALE:: **THE GIONSON BBQ**
 SERIES NO. :

CAT	I3+(28-30/37)		I3B/P(30)	I3B/P(50)	I3P (50)
GAS TYPE GAS-TYP TYPE DE GAZ TIPO DI GAS	BUTANE G30	PROPANE G31	BUTANE, PROPANE OR THEIR MIXTURE G30/31		PROPANE G31
GAS PRESSURE GASDRUCK PRESSION DU GAZ PRESSIONE GAS	28-30 mbar	37 mbar	30 mbar	50 mbar	
Qn(kW)Hs	17.4	17.4	17.4	23.3	20.0
DESTINATION COUNTRIES BESTIMMUNGSLÄNDER PAYS DE DESTINATION PAESI DI DESTINAZIONE	BE, FR, IT, LU, IE, GB, BR, PT, ES, CY, CZ, LT, SK, CH, SI, LV		LU, NL, DK, FI, SE, CY, CZ, EE, LT, MT, SK, SI, BG, IS, NO, TR, HR, RO, IT, HU, LV		AT, DE, SK, CH, LU



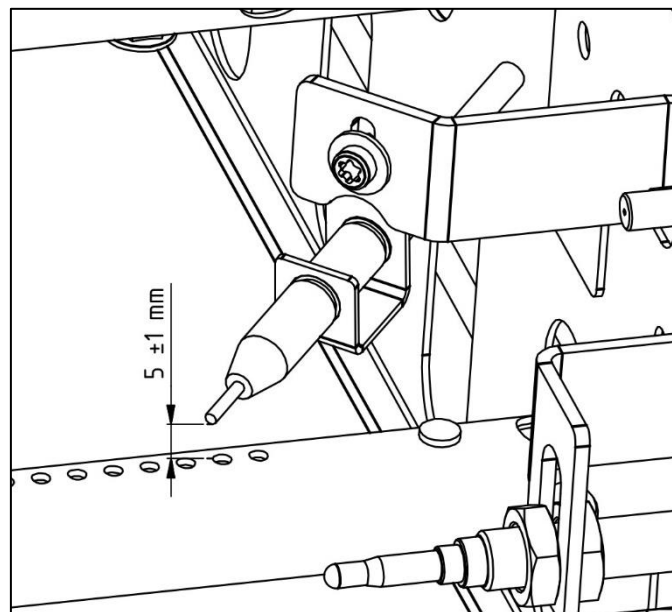
PIN: 0063DN3688

11 Troubleshooting

! General information and recommendations

11.1 BBQ does not ignite

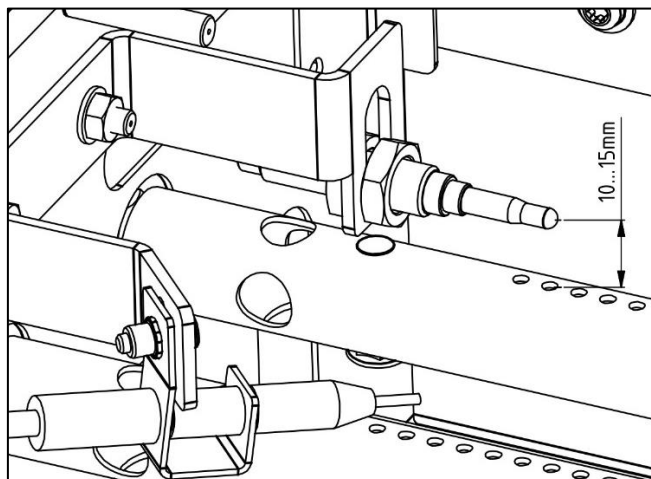
Possible cause	Troubleshooting
No gas	Shut-off valve on AN Gas cylinder empty - Refill or change gas cylinder
Ignition does not work	Check battery - a clicking sound should be heard when the ignition button is pressed Replace battery Manual lighting of the BBQ
Spark electrode wet or dirty	Carefully clean and dry the electrode. Ensure that the position is correct (see Picture 16)



Picture 16

Flame does not stay on when button is released

Possible cause	Troubleshooting
Regulator knob was not held down long enough to activate thermal monitoring	Repeat ignition and hold down regulator knob simultaneously with ignition knob for 5 seconds
Thermocouple is not correctly positioned to the flame	Check if the flame can activate the thermocouple (see Picture 17)



Picture 17

11.2 Gas smell

 Warning/safety instructions

Possible cause	Troubleshooting
Gas leak	Shut off gas supply at shut-off valves Check tightness, retighten connections. Contact a gas fitter if the problem persists

12 Warranty

If any part becomes unusable, due to faulty workmanship or defective materials, within the specified period from the date of purchase, then gionson bbq or a distributor will repair the damage or (at the distributor's discretion) provide a replacement part.

12.1 Warranty period

gionson bbq guarantees 24 months warranty from the date of purchase.

12.2 Liquid gas cylinders

The gas cylinder manufacturer is responsible for the material, workmanship and performance of the gas cylinder. Contact your dealer or the cylinder manufacturer regarding any warranty claims or service inquiries.

12.3 Warranty management

In Switzerland, the warranty is provided by gionson bbq. In other countries, contact your authorized gionson bbq dealer for information about your gionson bbq distributor. To ensure prompt processing of your warranty claim, be sure to record all specific details about your device in the space provided. Keep this information for future reference.

12.4 Not covered

- Exposure of the BBQ to the elements should be minimized. When the unit is cooled and cleaned, store the BBQ under a cover. Polyester/vinyl weather covers are an optional accessory that will provide many years of trouble-free operation.
- Exceeding the maximum operating temperature
- If the unit is used in an outdoor kitchen or a mobile unit that is fully exposed to the weather, a weatherproof cover must be used for protection

12.5 Warranty claim expires

This warranty does not cover any damage to the purchaser or any other person that has occurred as a result of the following conduct or defects:

- Lack of maintenance, misuse, neglect, accident, or improper installation of this device.
- Scratches, dents, corrosion or discoloration caused by heat, Abrasive or chemical cleaning agents
- Corrosion or damage due to weathering, grease fires, insects, weather or hail. Note: Barbecues must be covered when not in use.
- Cleaning and normal wear and tear. Service calls of this type can become chargeable.
- Commercial use of the BBQ.
- Unauthorized repairs during the warranty period.
- Removal or reinstallation costs.

13 Warranty conditions

- The unit will be delivered to the gionson bbq dealer's service department or to an authorized service representative, and freight charges will be paid by the owner. No liability is accepted for loss or damage during transportation.
- The device is operated and maintained in accordance with the instructions supplied. Repairs or service must be carried out by an authorized person.
- Installation must comply with applicable gas, electrical and building standards as determined by local codes for your country or region.
- No modifications or repairs have been made without first obtaining dealer approval. Such repair or replacement does not extend the warranty period.
- Proof of purchase along with the warranty card must be presented to confirm the date of purchase and establish the warranty period. Only the original purchaser is covered by this warranty.
- The warranty period is calculated only from the date of purchase.
- Where this warranty conflicts with any state law, the purchaser's statutory rights shall prevail.
- Installing non-manufacturer parts will void this warranty.

13.1 Service Help

To assist you in contacting your customer service representative, please complete the following details and have them ready when you call. You do not need to register your warranty. However, you must retain your receipt or proof of purchase. If you are claiming a warranty on this equipment, you must provide a copy of your proof of purchase. No warranty claim will be accepted without proof of purchase.

14 Notes

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