

# OWNERS MANUAL

# California Patio



## **GAS BBQ GRILL**



[www.californiapatio.jp](http://www.californiapatio.jp)

Keep these instructions for further use

# Assembly and users' instructions for outdoor Gas Grill

Using liquid petroleum gas

Your new California Patio Gas Grill is made from the highest quality materials, and produced under strict manufacturing controls.

Please read the instructions for assembly before commencing, and follow the instructions for use carefully.

We congratulate you on your decision to buy this outdoor Gas Grill and wish you great fun when grilling with it.

## **Please read these safety instructions in full before commencing assembly**

Safety instructions

The barbecue is easy and safe to use. The following rules must be followed.

- 1.Ensure that the unit has been assembled correctly according to the instructions.
- 2.Never loosen, or allow to become loose, any Gas connection. Should this happen, immediately ensure that the gas is turned off, and then re-check the security of the connection.
- 3.The Gas container must be placed on the ground by the side of the barbeque where the hose is fitted.
- 4.If a Gas container is placed on the trolley base, a distance of at least 18 cm must be maintained between the Gas hose / Gas valve and the grill tray underside. If this is not possible, the Gas container must be placed on the ground as in point 3 above.
- 5.Read the users' instructions. Sections 4-8, and refer to them whenever necessary.
- 6.Never leave the grill unattended while grilling.
- 7.Always turn off the gas after use or if grilling is interrupted.
- 8.Keep children well clear while grill is in use and after use until it has cooled.
- 9.Keep grill area clear of combustible materials and/or liquids.
- 10.Never obstruct free flow of air to the rear of the grill, or adapt the grill body to suit any other situation than the trolley that was provided with it.
- 11.Lead the hose away from the grill body to the Gas container avoiding any kinks or twists.

Storage of gas tank

Gas containers must be stored and used outside. On a level surface not below ground level away from direct sunlight and any drains or gulleys. Until connected to the grill, their valves must be closed. Gas containers even if empty must be kept upright.

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## 1). Technical Data

Type of Gas	Propane
Gas container	Please contact your local dealer for correct size
Connection pressure	28 mbar butane / 37 mbar Propane

### California Patio

Power:	2 x 2,6 kW
Gas Consumption:	2 x 0,20 kg/hr
Total weight:	18,5 kg
Cooking space:	48 x 30 cm
Warming rack space:	-----
Measurement (h x w x d)	106 x 108 x 42 cm
Burner:	Bar-Burner
Ignitor:	Piezo Ignitor
Lava rocks:	Middle sized rocks 35 to 50mm /approx. weight 1,5 kg
Dia. of orifice Ø	main valve 30 mbar = 0,84 mm

## 2.) Guarantee

In the unlikely event that the grill has a manufacturing fault, California Patio provides the purchaser with a guarantee covering a period of 12 months from the date of purchase, provided that:

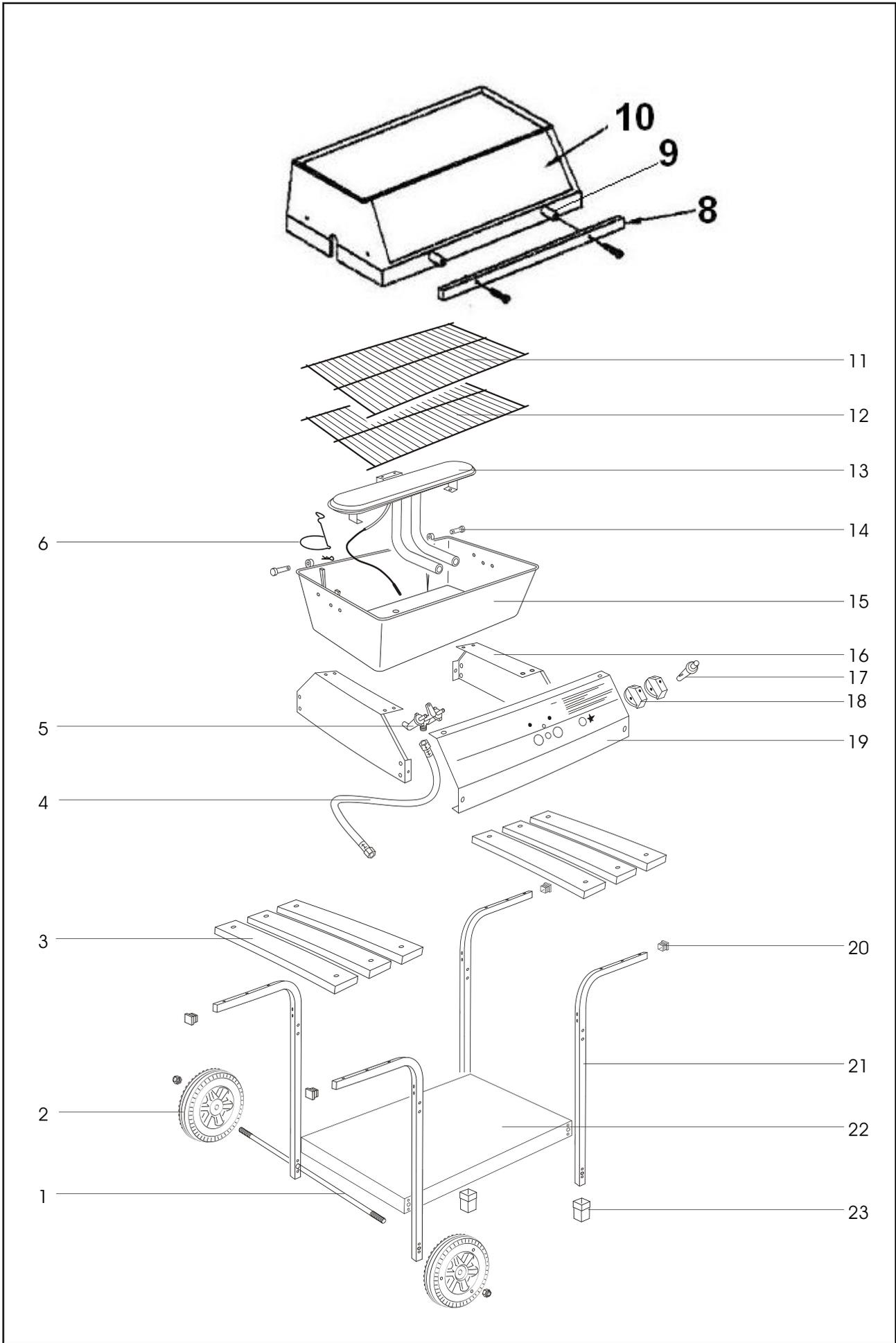
1. A receipt giving proof of purchase is produced.
2. That the faulty goods have not been wilfully damaged, used improperly, been altered in any way, assembled incorrectly, badly maintained or rusted by exposure to the elements.
3. Claims are valid and that the customer has used the product in accordance with the manufacturers instructions. Fat fires are not covered by this guarantee.

If the goods are reported damaged due to handling misuse caused during transit the purchaser must report this to the place of purchase within 14 days.

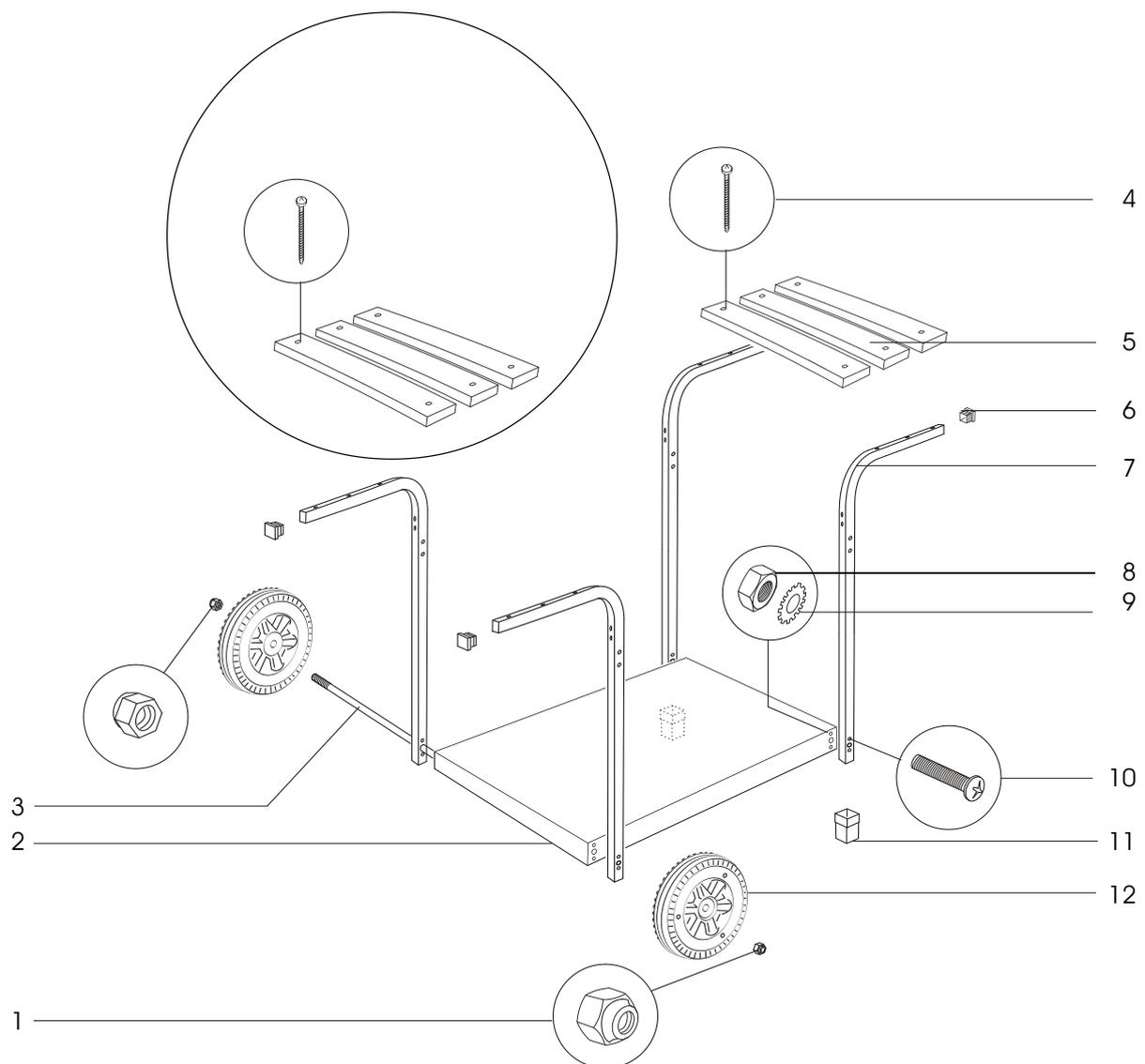
Parts that do arrive damaged will be replaced free of charge if notification is received within 14 days of purchase. If notification is received after 14 days, the damaged parts can be replaced, but a charge for the part and carriage and packing will be made.

## 3.) Instructions for assembly

Read these instructions through carefully before commencing assembly, then follow them step by step. you will need the following tools, A medium size cross recessed screwdriver, soft faced hammer, a pair of pliers to hold the wheel axle while fitting the wheel nuts, and a 14mm hexagon socket spanner.



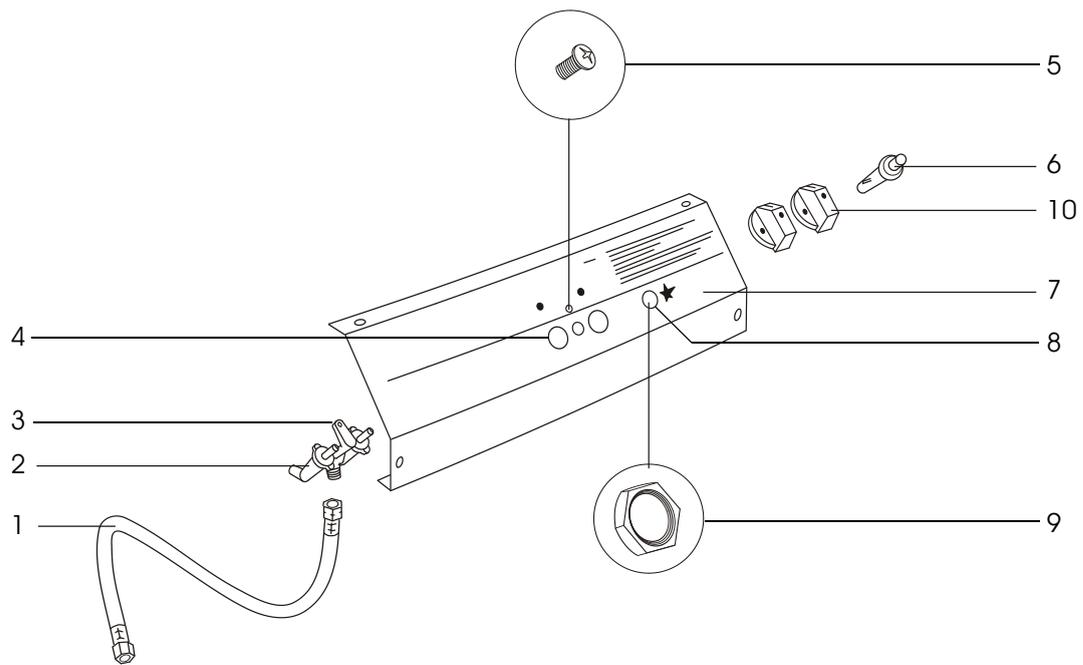




**Diagram 1**

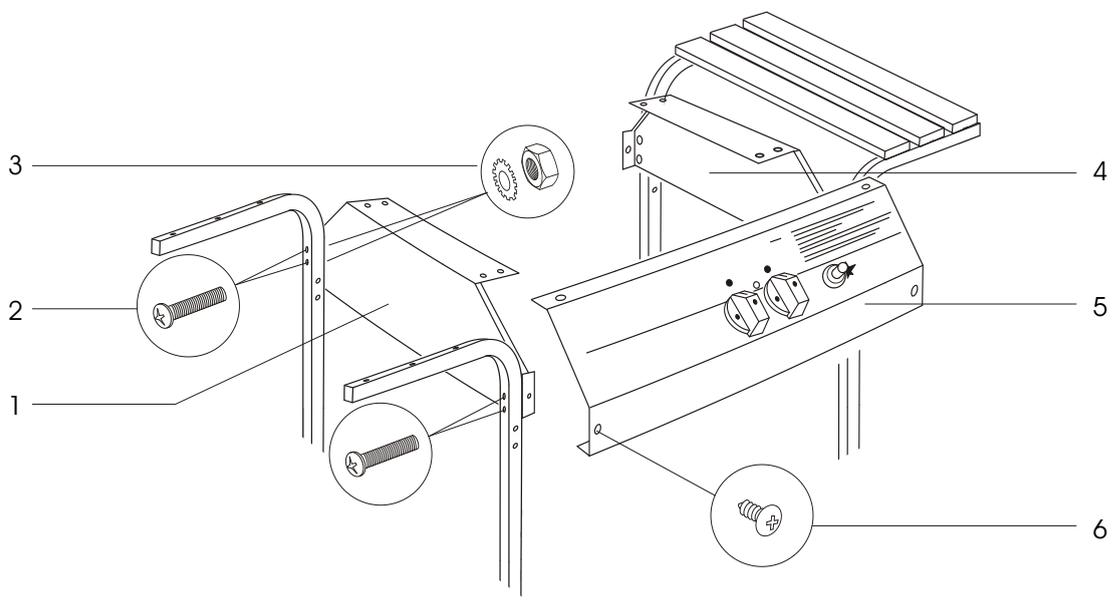
Screw the legs (7) on the right and left, front and back each with two screws respectively (10), with washers (9) and nuts (8) to the ground plate (2). The closed side of the ground plate is placed upwards. Straighten the legs downwards and tighten the screws. Stick the axle (3) on the left side of the ground plate (2) through the holes in the legs and ground plate. Put one wheel (12) on the axle in the front and back and screw on with the self-securing nuts (1) (The plastic ring must be on the outside). Hold the axle with the pliers and screw the nut so that the wheels will still rotate easily. Hammer the caps (6) on to the leg upper ends and the footcaps (11) on the lower end of the legs opposite to the wheels.. Now place each three side shelf slats (5) on the left and right hand side of legs and screw these on with selftapping screws (4).

The wooden side shelves are made of wood from overseas plantations which has a high natural resistance against bad weather conditions and is also strained. As this is a natural product, there can be a small difference in colour.



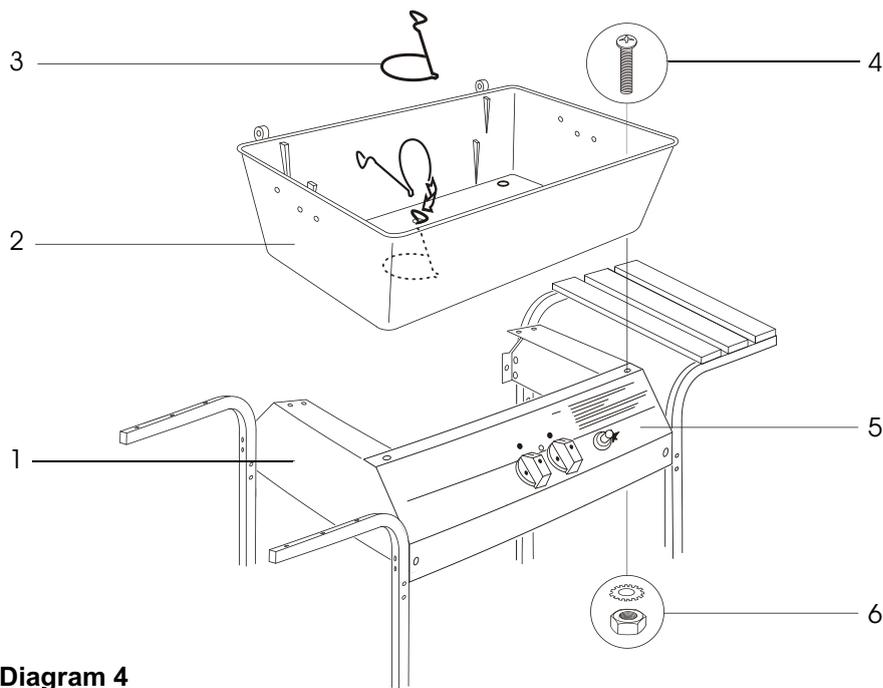
**Diagram 2**

Position the gas valve (2) with the pre-assembled hose, as shown, from behind into the two big holes (4) of the front panel (7), so that the cam (3) will fit into the lower small hole on the front panel. Screw the thick short crossbar screw (5) into the upper small hole and pull the valve hard on to the front panel. Then stick the ignition push-button (6) into the hole (8) on the right of the valve and screw it on with the big nut (9) from the back on to the front panel. Press the control-knobs (10) on the valves.



**Diagram 3**

For this step of the assembly, you need the front panel (5) with the already screwed on valve and ignitor as well as the two bottom casting holders (1 & 4). First screw the two bottom casting holders with screws (2), Washers and nuts (3) to the legs at the front and at the back, but do not pull the screws on too hard yet. Then attach the front panel with a self-tapping screw (6) from the front on to the left and right of the bottom casting holders.

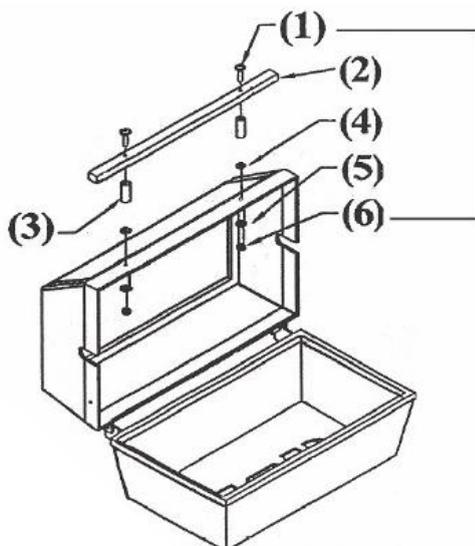


**Diagram 4**

Take the bottom casting (2) and set it on to the holders (1) and the front panel (5). Match the four holes in the bottom of the bottom casting to the four holes in the bottom casting holders and the front panel. Stick a screw (4) through the holes and screw them together from below, each with a washer and nut (6).

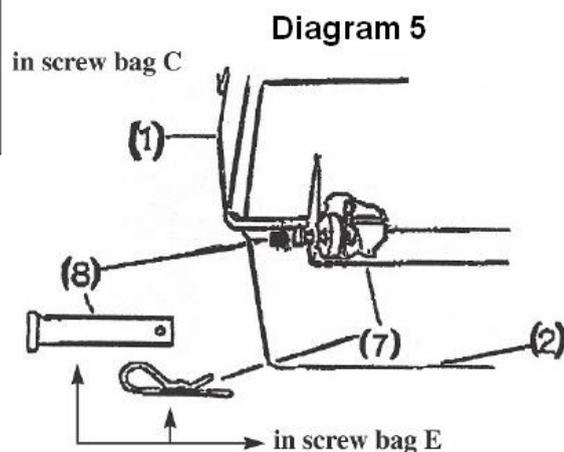
Now pull all the screws shown in Diagram 1-4 tight!

Pull the grease pan holder (3), as shown above, through the hole in the middle of the bottom casting (2) behind the burner (not shown here). Before starting to barbecue a tin or other kind of metal container must be inserted in the holder so that excess fat which accumulates in the bottom casting can be collected in it.



**Diagram 6 (Assembly of lid handle and lid)**

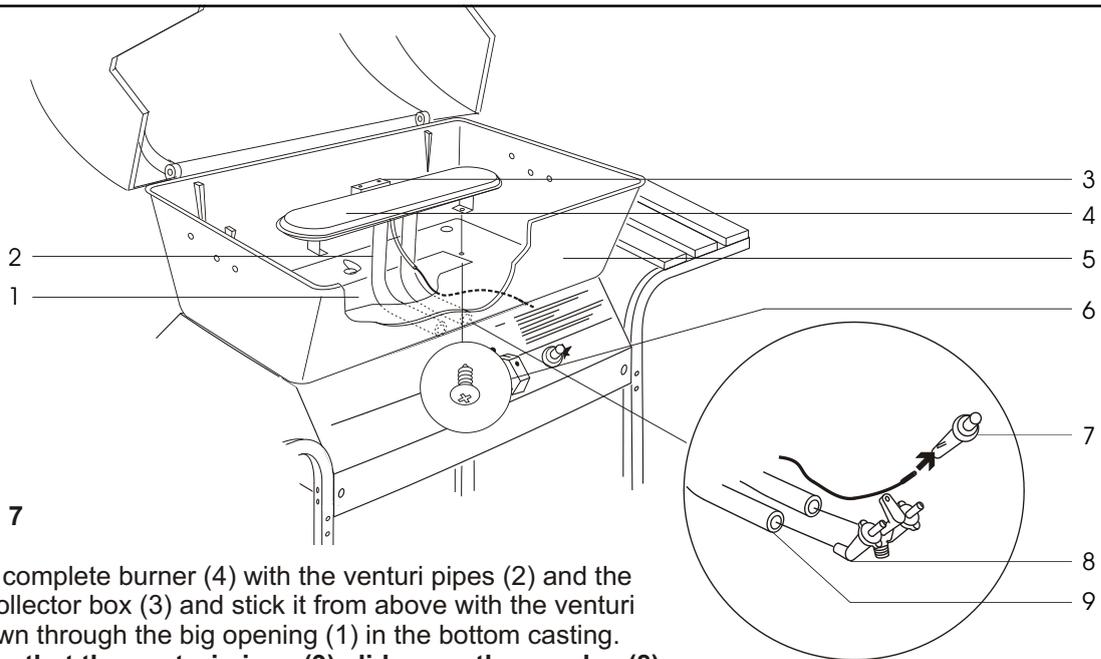
- Place lid (1) onto bottom casting (2).
- Insert the hinge pins (8) through the holes on lid and bottom casting.
- Secure the hinge pins (8) using the slit pins (7).
- Open lid to attach the wooden handle (2). Use star washer (4) and wood colar (3) in between lid and the wood handle as pictured above. Secure using bolts (1), star washers (5), and nuts (6) as illustrated.



**Diagram 5**

in screw bag C

in screw bag E



**Diagram 7**

Take the complete burner (4) with the venturi pipes (2) and the ignitor collector box (3) and stick it from above with the venturi pipes down through the big opening (1) in the bottom casting.

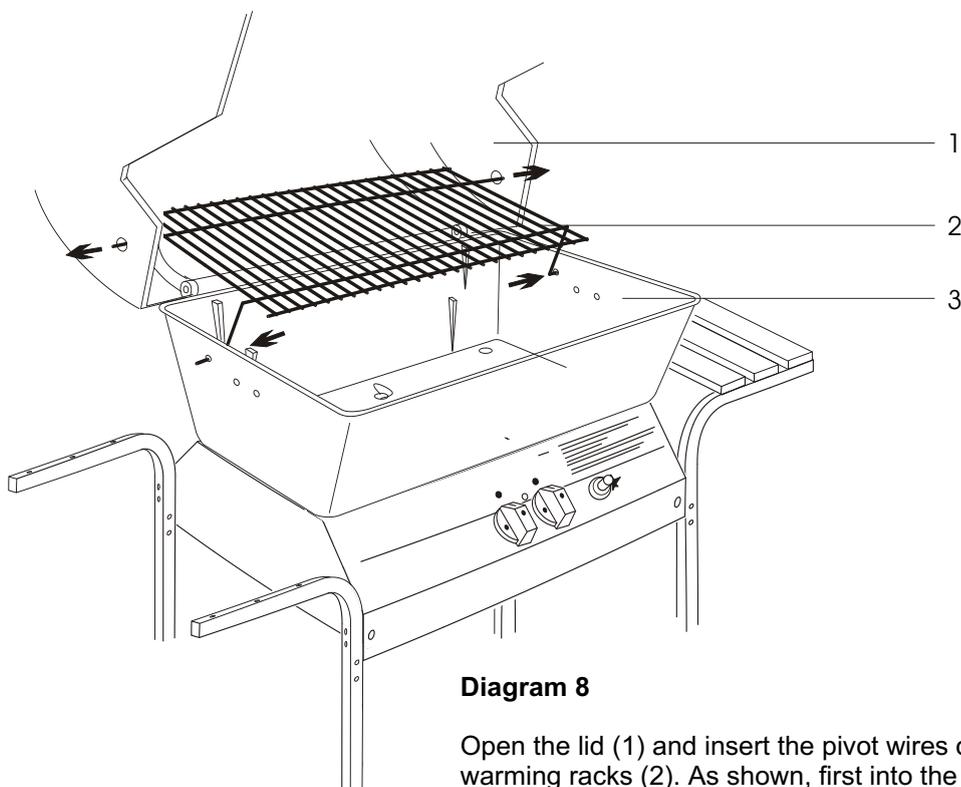
**Take care that the venturi pipes (9) slide over the nozzles (8) of the valve which is fixed on the front panel (small diagram).**

**CAREFUL : The ends of the pipes sit loose on the nozzles! - This space is necessary for the airflow.**

Now screw together both legs of the burner with two steel screws (6) from below to the bottom casting.

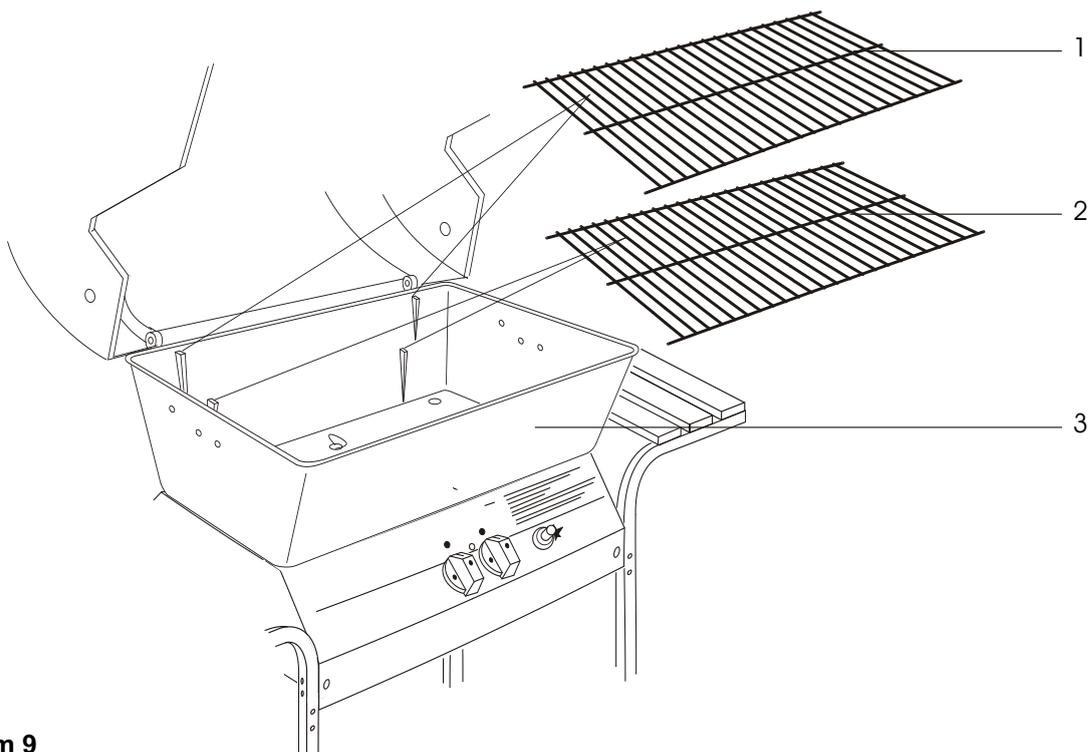
Then pass the cable of the ignition box (3) on the shortest way down through the bottom casting.

Connect the ignition wire which is connected with the ignition box to the burner (4) in the bottom casting (5) to the back of the ignitor push button (7) in the front panel.



**Diagram 8**

Open the lid (1) and insert the pivot wires of both warming racks (2). As shown, first into the left lid holes, and then the right lid holes. Now swing the warming rack to the front, and insert the lower pivots into the rearmost holes in the bottom casting (3) on both sides.



**Diagram 9**

Place the lava grid (2) on to the lower holders of the bottom casting (3). Spread the lava rocks evenly on the lava grid. To obtain an optimum result in barbecuing the grate should be covered about 70-80%. Place the cooking grid (1) on the upper holders of the bottom casting.

## Trouble-shooting

Problem	Check	Solution
Gas smell	Turn off gas valve. Check valve gasket. Check all gas connections for security	If defective, replace. Ensure all connections are properly made Exchange for full container Turn on
Burner does not light	Is gas container empty? Is gas valve turned off? If gas is present, can burner be lit using a match?	If no, immediately turn off gas And refer to propane gas dealer, if yes, have Ignitor investigated and rectified by propane gas dealer
High flames and lava rocks alight	Are the lava rocks dirty? Does the food have excess fat?	Clean the rocks when cold Remove excess fat prior to grilling, or cook in foil. Reduce the heat
Grill temperature not high enough	Was grill pre-heated sufficiently? Does flame burn evenly over whole burner? Are sufficient burners alight? Are lava rocks piled up on grill? Are rocks very dirty?	Observe 5-10 minutes warm up Clean burner when cold, if dirty Light further burner(s) Use only one layer of rocks Clean rocks when cold
Flames kick back Occasionally flames kick back into the tubes during lighting	You hear a bubbling noise	Turn gas valve off immediately. Wait 3 minutes, then try again. If it happens again, abandon cooking until burner has been cleaned.

Dear user,

When you have assembled your barbecue, please pull all screws tight after 2-3 days, especially the screws holding the frame (but do not overtighten them). Only thus can the stability of your barbecue be assured. The materials used tend to loosen again after the first tightening and connections could thus become unsteady.

#### **4.) The right place to set it up important tips**

The grill must only be used outdoors. The grill must be placed firmly on a solid, even and non-combustible surface, shielded from wind. A minimum distance of approximately 50cm to any other material must be maintained. Ensure that no combustible material is in the vicinity during use.

Important: Keep children away from the barbecue during use, and until it has cooled down after use.

Important: The cover should always be kept closed when grilling, in order to maintain an even temperature inside the grill. This is even more important when grilling a big roast.

Important: Any modification of this unit can be dangerous. Do not place the grill near entrances, doorways or in thoroughfares.

Shield the Gas container from direct sunlight.

Never move the grill while it is hot.

The Gas container must be placed upright, by the side of the grill.

#### **5.) To connect the gas bottle to the unit:**

Propane Gas containers and refills can be obtained from LP Gas dealers across the Japan. Appropriate Regulators are available from the same dealers, for fitting to the hose supplied with this unit.

Important: When fitting or changing Gas containers, ensure that there are no open fires, burning cigarettes or similar means of ignition anywhere in the vicinity.

1. Connect the pressure regulator to the hose and Gas container according to the manufacturer's instructions.
2. Check the condition of the Gas container valve gasket each time when changing containers.
3. All connections must be checked for leaks when under pressure. For this use an authorised spray or detergent/water solution. No leaks are present when no bubbles appear at any of the joints. An open flame must never be used to check for leaks. Porous, damaged or leaking hoses must be replaced immediately.
4. Ensure that connected hoses have no twists or kinks.

#### **6.) Instructions for first users:**

##### **Keep children clear of the barbecue during use, and afterwards, until it has cooled down.**

Before using the grill for the first time, it is advisable to follow this procedure:

Open the lid and, making sure that the cooking surfaces are clean and dry, coat them with cooking oil.

Light both burners, reduce the heat to "small flame" setting, close the lid and allow the grill to heat up for 10/15 minutes. This will season your grill and prepare it for your first barbecue. Insert a tin container into the grease pan holder to collect surplus fat.

1. Heating up. Always heat up the grill before starting to barbecue, use the "big flame" setting. Heating up time: 6-10 minutes for food needing high temperatures; 2-5 minutes for food needing low temperatures.

2. Indirect barbecuing. For some food i.e.: large roasts, indirect heat may be better than all sides, then continue cooking on a reduced heat, turning the meat from time to time. If the meat is very juicy, use a pan.

3. Preparing the grill. Brush the cooking surfaces with cooking oil in order to prevent the meat from sticking. Surplus fat from cooking may also be used.

4. First Aid. In the event of someone sustaining a burn, the affected part should be immediately plunged into cold water, or held under a running cold water tap, for at least 5 minutes. Medical help and/or advice should be sought as soon as possible.

## 7.) Instructions for use

1. Leak control check. Before use, ensure the security of the Gas supply, as stated in Section 5.
2. To light. Raise the lid. Do not stoop over the grilling space. Press in and turn both control knobs to "small flame" setting. Then press the red Ignitor push button several times, until the burners light. The burners should light within a few seconds. If it does not do so, turn off the Gas immediately, and wait for 3 minutes for any unburned Gas to disperse, before repeating the procedure.
3. Match Lighting. Raise the lid. Do not stoop over the grilling space. Apply a long, lit, match from below the grill up through a hole in the bottom casting, near to a burner, then press down and turn the control knob for that burner to "small flame" setting. The burner should light within a few seconds. If it does not do so, turn off the Gas immediately, and wait for 3 minutes for any unburned Gas to disperse, before repeating the procedure. The second burner may be lit from the burner which is already alight, by pressing and turning the other control knob.

Important: Always keep the children away from the grill while it is in use, and afterwards until it is cold. Never light the grill from the top. Should the flame be blown out by the wind, turn off the control knob(s), raise, or keep raised, the lid, and wait for 3 minutes to allow unburned Gas to disperse before re-lighting. Never move the grill while it is still hot.

Should there be a smell of Gas at any time, turn off the Gas immediately and investigate the cause. Ensure that an empty grease container is always in place.

## 8.) Cooking Tips

Before starting to cook, prepare everything in advance. Ensure that all food is properly cooked before it is consumed.

1. surplus fat off meat before grilling to avoid it dripping down and causing flare-ups.
2. Practise with cheap cuts in order to get to know your grill, before using expensive cuts.
3. If desired, meat can be marinated ( in oil, wine, herbs and spices). This improves taste and has a tenderising effect. After marinating meat must be dried before grilling as oily meat causes flare-ups and tends to burn.
4. Herbs and Spices should be used before the meat is placed on the grill.
5. When grilling steaks the meat should be sealed by grilling on high heat on both sides.
6. Use long tongs when grilling, not a fork, as otherwise meat juices will be lost through pricking when turning meat over.
7. Aluminium foil is most suitable for cooking vegetables. Wash the vegetables thoroughly but do not dry them. There will be sufficient water remaining to cook most vegetables. For very solid vegetables, such as carrots, can be packed with them in the foil. Ensure that the foil is well closed, before placing the package on the grill.
8. Ensure that a suitable empty tin container has been fixed into the grease pan holder, (Item 3, Diagram 5, Page 11) for the collection of surplus fat, before starting to cook.

## 9.) Care and maintenance

1. Grates. Ensure that the lid is closed, and heat the grill for a few minutes on high heat. Turn off the Gas, take precautions against burns, and clean the grate surface with a metal brush. When cool, very dirty grates can be washed by hand or in a dishwasher. Brush with oil before use.
2. Lava rocks. When cold, the rocks should be turned over, so that fat can be burned out when heating the grill next time. Very dirty rocks must be washed with hot soapy water, left for 15 minutes and then rinsed in clean water, dried, and then replaced into the grill again .
3. Upkeep. In order to maintain your grill in good condition and give you good service, it should be cleaned depending on the amount of use once or twice a year as follows.
  - when cold, remove and clean the grates and lava rocks as described above.
  - clean the inside of the grill body and front panel with detergents and rinse with clean water, then dry, before re-assembling.
4. Cleaning burners. When cold, having been removed, burners may be cleaned using a metal brush, The burner holes with a needle or similar, and the whole burner washed with water. Ensure that no water is retained in the burner, prior to re-assembly.
5. Storage.
  1. Turn off Gas container valve, and remove regulator from container.
  2. Store Gas container outside, on a ground level surface, upright, away from sunlight and any drains or gulleys, with valves closed and valve caps in place.
  3. Clean the grill as in 3 above.
  4. When stored outdoors, the grill must stand on dry ground.
  5. Wrap grill in protective covering. Propane gas dealer offer a suitable cover for every type of grill.