ASSEMBLY, OPERATION & MAINTENANCE INSTRUCTIONS

NEO ARGENTO ESEE, FIGURA ESEE & CURVA ESEE

FOR OUTDOOR USE ONLY
ASSEMBLY, OPERATION AND MAINTENANCE INSTRUCTIONS
FOR EVERDURE 4 BURNER GAS BARBECUE RANGE

ARGENTO ESEE, FIGURA ESEE AND CURVA ESEE OUTDOOR BARBECUES

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It is important that you retain these instructions for future reference.
IMPORTANT SAFETY INSTRUCTIONS (GAS)

IMPORTANT: Read the assembly instruction section and safety precautions of this booklet carefully before removing the contents of this carton.

1. This barbecue and wok burner is for OUTDOOR USE ONLY. This appliance must NOT be used indoors.
2. Unsupervised children or pets should not be near a barbecue while cooking or during warm up or cool down. Ensure children or pets are kept a distance well away from the barbecue whilst it is in use. Ensure that young children do not play with the appliance.
3. Particular care must be taken when removing the fat tray. Hot fats can cause serious injury.
4. Turn all gas valves off including cylinder after use. Do not allow build up of unburned gas.
5. Do not use this appliance for any purpose other than what it is intended for.
6. Do not move this barbecue while in use as accessible parts may be very hot.
7. People with flammable clothing such as nylon etc. should keep well away from the barbecue when it is operating.
8. Never leave burners on high for more than 10 minutes unless actually cooking.
9. Always check for leaks when a gas cylinder is replaced or reconnected.
10. Sand, kitty litter and fat absorbers should not be used in the fat tray.
11. In case of fat fire turn cylinder off. Fat drip trays should be cleaned and checked before using the barbecue. Regular cleaning should reduce the build up of fat and food residues which is combustible and can result in a fat fire. Fat fires can be prevented with diligence in cleaning your fat tray. Damage as a result of fat fire is not covered by your warranty and voids it.
12. For your safety and enjoyment, read all operating instructions before lighting.
13. Ensure that the product has adequate clearance from combustible materials. The appliance is designed so that heat will not affect the trolley. All combustible materials must be kept more than 250mm from the sides of the trolley and more than 1500mm above the cooking surface of the barbecue.
14. If the burner makes a hissing sound when lit, it may be burning inside. Turn the burner off, allow to cool, and try ignition again. Keep your barbecue protected against strong wind – if this cannot be avoided, always check that the burners remain alight if operating the barbecue in windy conditions.
15. This appliance is not intended for use by young children or infirm persons.
16. When the wok burner is in use or is still hot, the lid must not be placed in the closed position.
17. Do not carry out any servicing on the gas manifold of the barbecue yourself – this must only be done by authorised technicians.
18. We recommend that you regularly maintain your barbecue and keep it in good condition. This can be achieved by following the cleaning and maintenance suggestions in this booklet.

DO NOT    OPERATE THIS APPLIANCE BEFORE READING THE INSTRUCTION BOOKLET
DO NOT   PLACE ARTICLES ON OR AGAINST THIS APPLIANCE
DO NOT   STORE CHEMICALS OR FLAMMABLE MATERIALS OR SPRAY AEROSOLS NEAR THIS APPLIANCE
DO NOT   OPERATE THIS APPLIANCE INDOORS
DO NOT   ENCLOSE THIS APPLIANCE

IMPORTANT SAFETY INSTRUCTIONS (ELECTRICAL)

IMPORTANT: Read the safety precautions of this booklet carefully before removing the barbecue from its carton or connecting the barbecue to an electrical supply.

1. Do not immerse any part of the power pack or cables in water. Do not connect or use the lighting system in the rain.
2. The lighting system should be turned off and disconnected from the main power source whenever it is not in use, or when changing light globes.
3. Only replace globes with those of equivalent wattage (10W, 12Vac). Using higher rated globes could damage the globe housing, wiring or power pack. Replacement globes are available from Everdure.
4. All electrical cables should be stowed within the barbecue trolley when the barbecue is not in use.
5. The supply cord plug should be removed from the socket-outlet before any cleaning is done.
6. Do not place cord extension sockets or portable power boards where they may be splashed or where moisture may get in.
7. Check periodically for damage to the supply cord and power pack. Do not use a damaged appliance and do not attempt to fix any electrical faults. Contact your Service Centre to have any parts replaced with an equivalent unit.
8. This appliance should be maintained in order to ensure a long, useful life and protect the operator against electric shocks.
9. A safety switch can enhance electrical safety when using this appliance. If in doubt, speak to a local licensed tradesperson.
**APPLIANCE DETAILS**

| Gas Type: | Universal LPG  
<table>
<thead>
<tr>
<th>(Propane and/or Butane gas)</th>
<th>N.G.</th>
</tr>
</thead>
</table>
| Burner Pressure:            | 2.75 kPa  
|                             | 0.95 kPa  
| Injector Diameter:          | Ø1.10 mm  
|                             | Ø1.65 mm  
| Heat Input:                 | 60 MJ/hr  
|                             | 50 MJ/hr  
| Wok Injector Diameter:      | Ø0.90 mm  
|                             | Ø1.65 mm  
| Wok Heat Input:             | 10.5 MJ/hr  
|                             | 12.5 MJ/hr |

Note: The size of the injector diameter is stamped on one of the hexagon faces (e.g., ‘104’ for Ø1.04 mm injector).

**GAS CONNECTIONS**

**LOCAL AUTHORITY REQUIREMENTS**
Check Gas Type and specifications plate on the left-hand side of the barbecue. All gas fitting work, service and repairs can only be performed by an authorised person in accordance with AS5601 / AG601 and local gas regulations.

**NATURAL GAS**
Neo 4 burner barbecues can be converted to use natural gas ONLY with a Neo NG 4 burner conversion kit. Fit the NG cross-over adaptor, NG manifolds, regulator and NG hose. This conversion can ONLY be performed by an authorised person in accordance with AS5601 / AG601 and local gas regulations.

Note: The burner pressure (as noted on the appliance details) MUST be checked after installation by turning on and measuring at the regulator output test point. All connections must be checked for leaks.

**FOR GAS CYLINDER CONNECTION**
1. To achieve the optimum performance from your Barbecue, an approved gas cylinder (POL fitting) of 9kg capacity must be used.
2. Do not connect gas to a barbecue that is not secured in a trolley.
3. Connect the cylinder to the barbecue, via the hose and regulator. Firmly tighten joints, but do not over-tighten. Take care not to damage the regulator fitting.

**LEAK TESTING**
1. Make sure gas controls are Off and turn the cylinder valve On.
2. Check for leaking joints by brushing with solution of half-liquid detergent and half water. If a leak is present, bubbles will appear (or you will hear a hissing sound). Retightening connections can generally repair a leaking joint. You must also check the gas hose and connection at the gas cylinder, and at the wok burner. If a leak cannot be resolved, do not proceed.

**LEAK TEST ALL CONNECTIONS, INCLUDING THE CONNECTION TO THE GAS CYLINDER.**

**DO NOT USE NAKED FLAME FOR LOCATING GAS LEAKS.**
**IF A LEAK PERSISTS CALL AN AUTHORISED GAS FITTER.**
OUTDOOR INSTALLATION GUIDE

This Appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.

This appliance must not be used indoors. Do not use your barbecue in garages, porches, sheds or other enclosed areas. The barbecue is not intended to be installed in or used on recreational vehicles (e.g. boats, camping vans) and should not be placed close to or under any surfaces that will burn or are sensitive to heat. Do not block/obstruct the flow of air and combustion around the barbecue housing while in use.

Any enclosure in which the appliance is used shall comply with one of the following:

- An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover.
- Within a partial enclosure that includes an overhead cover and no more than two walls
- Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply:
  (i) at least 25% of the total wall area is completely open; and
  (ii) at least 30% of the remaining wall area is open and unrestricted.

In the case of balconies, at least 20% of the total of the side, back and front wall areas shall be and remain open and unrestricted.
GAS TYPE AND CONSUMPTION
The barbecue is designed to operate on Universal LP Gas (Propane and/or Butane gas) or Natural Gas (via a conversion kit). Gas consumption, Pressure and Injector Orifice size are shown on the Data Plate found on the left-hand side of the barbecue.

GAS CONTROL KNOBS
The gas control knob locks in both the Off and High positions. By depressing the knob and turning anti-clockwise, gas flow will gradually increase until the High position is reached. Continue turning in this direction and gas flow will decrease until a simmer level is reached at Low. To turn gas flow off the gas control knob must be turned clockwise from Low, depressed at High and turned until the Off position is reached.

VAPOURISER
Prior to using the barbecue, ensure the vapouriser is located in the correct position below the grill plate.

HOT PLATE, GRILL PLATE
Prior to using the barbecue, it’s advisable to cure the cooking surface. Wash the hot plate and grill plate, then cover with olive or vegetable oil, light all burners and leave on until oil is absorbed, then wipe with a dry cloth.

DRIP TRAY
Prior to use check that the drip tray is clean and lined with aluminium foil.

UNDER NO CIRCUMSTANCES MUST SAND, FAT ABSORBENTS OR KITTY LITTER BE USED IN THE DRIP TRAY

LIGHTING PROCEDURE

READ ALL OPERATING INSTRUCTIONS BEFORE LIGHTING.
MAKE SURE ALL GAS CONTROL KNOBS ARE IN THE ‘OFF’ POSITION AND OPEN CYLINDER VALVE.

LIGHTING THE BARBECUE
The 4 burner barbecue has a rotary ignition system built into the third gas control from the left (attached to the third control knob from the left), which ignites the third burner from the left. The remaining burners are ignited by a cross over channel. Pushing this control knob in, and rotating the control knob in an anti-clockwise direction (starting at off), will cause a spark to ignite an extended pilot flame, which will in turn light the third burner from the left. Once the knob is released, the pilot flame will extinguish. Visually check to see if the burner has ignited. If the burner does not light, turn gas control off (turn the control knob clockwise) and allow the unburned gas to dissipate before attempting ignition again. If ignition continues to fail refer, to the “Trouble shooting” section. To achieve ignition on the remaining burners, turn an adjacent burner control knob to high and the burner will ignite from the first burner.

MANUAL IGNITION
To help light the barbecue manually, a match holder and chain has been provided, and should be attached to the right hand servery. The right hand burner can then be lit by lighting a match, fitting it into the holder and pushing the match through to the right hand burner. After the initial burner is lit, the others can be ignited as described above.
COOKING

GENERAL COOKING GUIDE

A fairly protected location is desirable for pleasant and efficient cooking. IMPORTANT! Strong winds will drastically reduce cooking efficiency. As a guide, allow 10 minutes with the burners on high, to heat cooking area. A little cooking fat (or olive oil) on the grill will prevent sticking. Cooking time for a 20mm thick steak cooked to medium on the char grill is approximately 15 minutes (7.5 minutes per side) with the burners on high. Turn burners down a little when full heat is not required and to LOW when not cooking.

As a guide for Hood closed cooking, use as per the following instructions: Open hood and remove the solid plate and vapouriser. Position the grill plate central over the two centre burners. Place either the roasting dish or a foil baking dish in the centre of the bbq. Fill the dish with 2 cm of water. Place a suitably sized rack in the dish. Place food on the rack so that any fats will drip into the water in the bottom of the dish. The water will also keep the food moist during cooking. With the hood open light the bbq as per normal lighting instructions, then close the hood and turn off the two central burners. Leave the outer two burners on high. This is most important – if left on the two centre burners will cause overheating and spoil the food. As a rough guide to the cooking times for roast beef, allow 30 to 50 minutes cooking time per kilogram for rare to well done respectively. It is recommended that the food be turned half way through the cooking time, for evenness of cooking. Remember, never use the roasting hood with all the burners on high as this will cause severe overheating and may damage the hood and bbq. During cooking, fat and scrapings will drip through to the drip tray. Do not allow excess fat to build up in the drip tray. Clean the drip tray and replace the aluminium foil before use. This is a general guide for roasting only – please check www.everdure.com for any updated cooking guides.

AFTER COOKING
1. When finished, make sure burner control knobs are turned OFF.
2. TURN OFF THE GAS SUPPLY AT THE CYLINDER.
3. Immediately after cooking and whilst the barbecue is still warm, remove scraps from the grill with a scraper.
4. Excess fat and meat scraps can be scraped off the vapouriser by removing the grill to gain access. WARNING: Some surfaces may still be hot.
5. Clean the fat tray and replace the aluminium foil after or before each use of the appliance.
6. Once the barbecue is cool close the roasting hood and wipe off any fat splatter from the trolley with a clean rag.

CLEANING AND STORAGE

CLEANING

Painted surfaces can be cleaned using a mild household detergent or cleaner. It is advisable to test cleaners on a small section of the appliance first. It is recommended to clean the stainless steel surfaces with clean water only (no detergents to be used) or use a stainless steel cleaner. Failure to follow these instructions may void your warranty. Over time, stainless steel will be affected by “tea staining” or “bronzing” (brown discoloration of stainless steel). This can be reduced by washing the surface with mild detergent and warm water, followed by rinsing with clean cold water. Dry the surface afterwards.

NEVER use paint thinners or similar solvents for cleaning and NEVER pour cold water over hot surfaces.

STORAGE

WARNING: When the appliance is not in use, the cylinder valve must be turned OFF, the appliance and the cylinder together must be stored outdoors in a well ventilated area. However it is permissible to store the appliance (but not the cylinder) indoors. Ensure a small amount of fat or oil is on the barbecue plates to prevent rust.
STORE CYLINDER IN A WELL VENTILATED AREA OUT OF REACH OF CHILDREN

When the gas cylinder is disconnected, replace the plug or cap on the valve outlet. For extended storage it is suggested that the primary air port of the burners be covered against the penetration of insects or vermin. Spiders and small insects can spin webs or nest in the burner rails/tubes, which could lead to obstruction in the gas and air flow, resulting in a fire in an around the burner rails/tubes. This type of fire is called a flash-back and can cause serious damage to your barbecue and create an unsafe operating condition. To prevent this, regularly inspect and clean the burners. A barbecue cover can be placed over the appliance for extra protection, and to reduce this.

To extend the life of your barbecue and trolley and to keep it looking great, we recommend using a Weatherproof Cover.

GAS SUPPLY

1. Inspect the gas supply hose for any deterioration and replace it if necessary.
2. Test the gas circuit for leaks and remedy any found. See leak testing instruction.

TROLLEY

1. Check all fasteners for tightness and re-tighten where necessary to ensure rigidity of the structure.
2. Wipe over barbecue trolley with a clean cloth.

OPERATING INSTRUCTIONS FOR WOK BURNER

GAS CONNECTION

Attach small hose from wok burner gas valve to barbecue manifold. Connect gas hose and regulator to the cylinder. Before turning gas cylinder on please ensure that the gas valves on the barbecue and wok burner are in the off position.

Turn gas supply on and check for leaks by applying a soap solution to all connections with a brush. If a leak is detected, retighten the connection and test for leaks again. Never check for leaks with the use of a flame.

BEFORE IGNITING THE BARBECUE ENSURE THAT ALL VALVES ON THE BARBECUE AND THE WOK BURNER ARE IN THE OFF POSITION.

LIGHTING INSTRUCTIONS

Important: The lid must be open when lighting the burner and during normal operation.
1. Push in and turn the control knob to HIGH.
2. The built-in ignitor will light the burner.
3. If burner does not light, return knob to the OFF position and retry 5 times.
4. If the burner does not light, leave the knob in the OFF position, and wait 5 minutes before retrying.

CARE AND CLEANING

Before cleaning, ensure the appliance has cooled down and is safe to touch. Remove the trivet plate and wipe down the burner and spill bowl with a clean damp cloth. Do not use harsh detergents or scourers as damage may occur to the surfaces.

ESEE LIGHT SYSTEM INSTRUCTIONS

Check that the barbecue wiring is connected to the power pack (screwed onto the top of the power pack). Check that the lighting switch is off, and plug the power pack into the power supply. With the power supply on, the lighting switch at the front right hand corner of the barbecue can be used to turn the lights on and off. When not in use, the unit should be disconnected from the power supply and all cords stored within the trolley.
TROUBLESHOOTING

**Burner will not ignite when using the igniter:**

<table>
<thead>
<tr>
<th>Problem</th>
<th>Solution</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cylinder valve is not on</td>
<td>Turn cylinder valve on.</td>
</tr>
<tr>
<td>Cylinder is empty</td>
<td>Replace with a full cylinder.</td>
</tr>
<tr>
<td>Igniter button is not working</td>
<td>Check connections.</td>
</tr>
<tr>
<td>Igniter is not sparking</td>
<td>Remove plate and visually check ignition box for a spark. If there is no spark contact, check connections.</td>
</tr>
<tr>
<td>Injector is blocked</td>
<td>Clean injector with a toothbrush. Do not drill out or use wire. Do not remove injector. Contact authorised service centre.</td>
</tr>
</tbody>
</table>

**Burner flame is erratic:**

<table>
<thead>
<tr>
<th>Problem</th>
<th>Solution</th>
</tr>
</thead>
<tbody>
<tr>
<td>Burner is blocked</td>
<td>Remove burner and check for obstruction.</td>
</tr>
<tr>
<td>Flame is burning inside burner (hissing sound)</td>
<td>Turn off burner, allow to cool and re-ignite.</td>
</tr>
<tr>
<td>Regulator is faulty</td>
<td>Contact authorised service centre.</td>
</tr>
<tr>
<td>Injector is partially blocked</td>
<td>Clean injector with a toothbrush. Do not drill out or use wire. Do not remove injector. Contact authorised service centre.</td>
</tr>
</tbody>
</table>

**Gas is leaking from connections:**

<table>
<thead>
<tr>
<th>Problem</th>
<th>Solution</th>
</tr>
</thead>
<tbody>
<tr>
<td>Connections are loose</td>
<td>Tighten loose connections (do not over-tighten) and leak test under pressure with soapy water solution. Refer to leak testing instructions</td>
</tr>
<tr>
<td>Hose has deteriorated</td>
<td>Replace hose and leak test after replacement.</td>
</tr>
<tr>
<td>Gas valve is faulty</td>
<td>Contact an authorised service centre.</td>
</tr>
<tr>
<td>Threads are damaged</td>
<td>Contact an authorised service centre.</td>
</tr>
</tbody>
</table>

**Lights not working:**

<table>
<thead>
<tr>
<th>Problem</th>
<th>Solution</th>
</tr>
</thead>
<tbody>
<tr>
<td>Power not on</td>
<td>Check that the power cord from the power adaptor is connected correctly and that the power is on at the main power board.</td>
</tr>
<tr>
<td>Transformer overheated</td>
<td>Turn off main power for half an hour before re-trying.</td>
</tr>
<tr>
<td>Globe(s) broken</td>
<td>Replace globes.</td>
</tr>
<tr>
<td>Switch or wiring damaged</td>
<td>Contact Everdure Service.</td>
</tr>
</tbody>
</table>

MAINTENANCE

It is recommended that, at the commencement of each barbecue season, the following maintenance be conducted.

**BURNERS**

1. Remove the burner and inspect the port holes, primary air inlet and mixing throat for any signs of blockage. Clean out with compressed air or a length of wire if necessary.
2. Wire brush the outside of the burner to remove rust and dirt.
3. Replace the burner.

**GAS SUPPLY**

1. Inspect the gas supply hose for any deterioration and replace it if necessary.
2. Test the gas circuit for leaks and remedy any found.

**TROLLEY**

1. Check all fasteners for tightness and re-tighten where necessary to ensure rigidity of the structure.
2. Wipe over barbecue trolley with a clean cloth.
BARBECUE ASSEMBLY
CHECK AND REMOVE THE BBQ PARTS FROM THE CARTONS

NEO Argento Esee & Figura Esee

2. FAT TRAY HANDLE
1. FAT TRAY
25. BURNERS
23. WOK SERVERY
22. REAR PANEL
21. LEFT SIDE PANEL
20. AXLE
19. WHEELS (2PCS)
18. WHEEL DECALS (2PCS)
3. WARMING RACK
4. GRILL
5. VAPOURISER
7. SIDE SERVERY AND DRAWER
8. BODY AND HOOD ASSY WITH LIGHTS
9. TROLLEY TOP PANEL
10. MAGNETS (2PCS)
11. RIGHT SIDE PANEL
12. DOORPOSTS (2PCS)
13. DOOR HANDLES (2PCS)
14. RIGHT DOOR
15. TROLLEY BOTTOM PANEL
16. CASTOR (2PCS)
17. LEFT DOOR
17. LEFT DOOR
18. WHEEL DECALS (2PCS)
19. WHEELS (2PCS)
20. AXLE
21. LEFT SIDE PANEL
22. REAR PANEL
23. WOK SERVERY
25. BURNERS
2. FAT TRAY HANDLE
1. FAT TRAY

PARTS REQUIRED / INVENTORY
Make sure you thoroughly inspect parts before assembly and do not assemble or operate a barbecue that appears damaged.

<table>
<thead>
<tr>
<th>ITEM</th>
<th>PICTURE</th>
<th>NAME AND QUANTITY</th>
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</tr>
</thead>
<tbody>
<tr>
<td>A</td>
<td><img src="image.png" alt="Image A" /></td>
<td>SCREW M6X16……..14PCS</td>
<td>G</td>
<td><img src="image.png" alt="Image G" /></td>
<td>LOCK NUT M10.........2PCS</td>
</tr>
<tr>
<td>B</td>
<td><img src="image.png" alt="Image B" /></td>
<td>SCREW M5X15……..32PCS</td>
<td>H</td>
<td><img src="image.png" alt="Image H" /></td>
<td>LOCK NUT M3............4PCS</td>
</tr>
<tr>
<td>C</td>
<td><img src="image.png" alt="Image C" /></td>
<td>SCREW M4X8........8PCS</td>
<td>I</td>
<td><img src="image.png" alt="Image I" /></td>
<td>SPRING WASHER D6.....14PCS</td>
</tr>
<tr>
<td>D</td>
<td><img src="image.png" alt="Image D" /></td>
<td>SCREW M3X12........4PCS</td>
<td>J</td>
<td><img src="image.png" alt="Image J" /></td>
<td>FIBRE WASHER M5.........4PCS</td>
</tr>
<tr>
<td>E</td>
<td><img src="image.png" alt="Image E" /></td>
<td>FLAT HEAD SCREW....4PCS</td>
<td>K</td>
<td><img src="image.png" alt="Image K" /></td>
<td>SCREW M4X15............2PCS</td>
</tr>
<tr>
<td>F</td>
<td><img src="image.png" alt="Image F" /></td>
<td>NUT M6.................14PCS</td>
<td>L</td>
<td><img src="image.png" alt="Image L" /></td>
<td>LOCK NUT M4.............2PCS</td>
</tr>
</tbody>
</table>

The use of an adjustable spanner and a Phillips screwdriver will be required.

Phillips Screwdriver
Spanner
NEO Curva Esee

PARTS REQUIRED / INVENTORY
Make sure you thoroughly inspect parts before assembly and do not assemble or operate a barbecue that appears damaged.

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<td><img src="image" alt="Lock Nut M10" /></td>
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<td>LOCK NUT M3...........4PCS</td>
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<tr>
<td>C</td>
<td><img src="image" alt="Screw M4X8" /></td>
<td>SCREW M4X8...........6PCS</td>
<td>I</td>
<td><img src="image" alt="Spring Washer D6" /></td>
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<tr>
<td>D</td>
<td><img src="image" alt="Screw M3X12" /></td>
<td>SCREW M3X12.........4PCS</td>
<td>J</td>
<td><img src="image" alt="Fibre Washer M5" /></td>
<td>FIBRE WASHER M5.......4PCS</td>
</tr>
<tr>
<td>E</td>
<td><img src="image" alt="Flat Head Screw" /></td>
<td>FLAT HEAD SCREW.....4PCS</td>
<td>K</td>
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<td>SCREW M4X15............2PCS</td>
</tr>
<tr>
<td>F</td>
<td><img src="image" alt="NUT M6" /></td>
<td>NUT M6.................14PCS</td>
<td>L</td>
<td><img src="image" alt="Lock Nut M4" /></td>
<td>LOCK NUT M4...........2PCS</td>
</tr>
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</table>

The use of an adjustable spanner and a Phillips screwdriver will be required.

Phillips Screwdriver

Spanner
Fix the axle to the trolley bottom panel using six screws, spring washers and nuts. Fit the wheels onto the axle with the large lock nuts, and cover with the wheel decals. Fix the castors to the trolley bottom panel using eight screws, spring washers and nuts. Tighten all nuts firmly.

**STEP 1: Fitting the wheels and castors to the trolley bottom plate.**

**PARTS REQUIRED**

<table>
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<td>G</td>
<td><img src="image" alt="G" /></td>
<td>LOCK NUT M10.........2PCS</td>
</tr>
</tbody>
</table>

Place a door magnet on the trolley bottom panel (over the mounting bracket) and fix in place using two M3 screws and two M3 nuts. Repeat for the trolley top panel.

**STEP 2: Fitting the door magnets to the trolley top and bottom panels.**

**PARTS REQUIRED**

<table>
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<tr>
<th>ITEM</th>
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</thead>
<tbody>
<tr>
<td>D</td>
<td><img src="image" alt="D" /></td>
<td>SCREW M3X12.........4PCS</td>
<td>H</td>
<td><img src="image" alt="H" /></td>
<td>LOCK NUT M3...........4PCS</td>
</tr>
</tbody>
</table>

**Diagram:**

- **STEP 1:**
  - Axle (A) fixing to the trolley bottom panel.
  - Wheels (G, F, I) with large lock nuts (D).
  - Wheel decals.
  - Castors (19, 20) with screws (15).

- **STEP 2:**
  - Door magnet (D) on the trolley bottom panel.
  - Door magnet (D) on the trolley top panel.
STEP 3: Fitting the trolley rear panel to the trolley bottom panel & power adaptor.

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<tr>
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<tbody>
<tr>
<td>B</td>
<td>📷</td>
<td>SCREW M5X15………..2PCS</td>
<td>L</td>
<td>📷</td>
<td>LOCK NUT M4…………2PCS</td>
</tr>
<tr>
<td>K</td>
<td>📷</td>
<td>SCREW M4X15………..2PCS</td>
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</tbody>
</table>

Align the trolley rear panel over the rear edge of the trolley bottom panel and fix into place with two M5 screws (the edges should be flush). Tighten the screws firmly. Screw the power adaptor to the inside of the rear panel with two M4 screws and nuts. Tighten the screws firmly.

STEP 4: Fitting the trolley side panels to the trolley bottom panel.

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<tr>
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<td>📷</td>
<td>SCREW M5X15…………8PCS</td>
</tr>
</tbody>
</table>

Align the left hand trolley side panel (with the access hole for the hose and regulator to the top front corner) on top of the left hand edge of the trolley bottom panel and in front of the trolley rear panel. Fix into place using four M5 screws. Repeat for the right hand trolley side panel. Tighten the screws firmly.
STEP 5: Fitting the door posts to the trolley bottom panel and side panels.

PARTS REQUIRED

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<tbody>
<tr>
<td>B</td>
<td></td>
<td>SCREW M5X15...........6PCS</td>
</tr>
</tbody>
</table>

Align a door post so that the larger face is at the front, and the large return is against the trolley side panel. Fix into place with one M5 screw through the bottom of the door panel into the trolley bottom panel, and two M5 screws through the front edge of the side panel and into the door post. Repeat for the other door post. Tighten the screws firmly.

STEP 6: Fitting the trolley top panel.

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</table>

Place the trolley top panel (door magnet to the front) on a protected surface and align the rest of the trolley on top of it (NOTE: The wiring holes should both end up on the right hand side (see diagram for step 7)). Fix the trolley top panel to the 6 panels with eight M5 screws. Tighten the screws firmly.
STEP 7: Fitting the door handles and doors.

**PARTS REQUIRED**

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<tr>
<td>C</td>
<td></td>
<td>SCREW M4X8.........4PCS</td>
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</table>

Screw the two door handles to the fronts of the doors using two M4 screws each. To fit the doors into the trolley, firstly place the bottom (fixed) hinge into the door hole in the trolley bottom panel, then fit the top hinge by squeezing the spring hinge down and angling the door into place (the spring hinge will extend to fit the hole in the trolley top panel).

![Diagram](image)

STEP 8: Fitting the barbecue body to the trolley & connecting the wiring.

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<tr>
<td>E</td>
<td></td>
<td>FLAT HEAD SCREW M5..4PCS</td>
</tr>
<tr>
<td>J</td>
<td></td>
<td>FIBRE WASHER M5........4PCS</td>
</tr>
</tbody>
</table>

Place the barbecue body onto the trolley and line up the four mounting holes. Thread the switch wiring cable (at the front right corner of the barbecue) through the hole in the front right corner of the trolley top panel. Thread the light cable into the trolley at the rear right hand corner. Place a thin fiber washer onto each of the four flat head screws, and screw the two parts down together. Keep the face of the screws as flush as possible to the edge of the barbecue body, to help the fat tray slide. Take the four cast iron burners and remove the wire clips. Fit the burners by placing its throat over a gas valve (behind each control knob). Lower the tab at the rear of the burner into the hole in the rear of the barbecue body. Remove the barbecue rear panel (4 screws) and clip the burners into place with the clips. Replace the rear panel. Go inside the trolley, and gather the three cables to the rear right corner. Connect the power adaptor cable to the switch cable & light cable and then connect the two remaining switch & light cables together. Tie loose cables together with the cable tie. The power cable & plug can be passed through the large hole in the trolley rear panel.

![Diagram](image)
STEP 9: Fitting the fat tray handle and fat tray.

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<td>SCREW M4X8...........2PCS</td>
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Screw the fat tray handle to the fat tray, and slide the fat tray into the bottom of the barbecue body.

STEP 10A (ARGENTO & FIGURA MODELS ONLY) Fitting the wok servery, and the servery and drawer.

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<td>C</td>
<td></td>
<td>SCREW M4X8...........2PCS</td>
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</tbody>
</table>

Secure the wok servery to the left hand side of the barbecue body by threading four M5 screws through the mounting holes in the wok servery, screwing them into the body. Tighten them all firmly. Connect the wok hose to the main manifold (the hose should loop around & not kink), and tighten carefully with an adjustable spanner or correctly sized spanner (leak test as per page 4 before using the appliance). Attach the servery bracket to the bottom of the right hand servery using the two M4 screws. Repeat the mounting method for the right hand side servery and fit the drawer into the slides. NOTE: The drawer can be removed by turning the switches on each of the slides; take care, as the drawer is NOT permanently attached to the servery. Attach the match holder chain to the bottom of the right hand servery.
STEP 10B (CURVA MODEL ONLY) Fitting the wok servery, and the servery.

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Secure the wok servery to the left hand side of the barbecue body by threading four M5 screws through the mounting holes in the wok servery, screwing them into the body. Tighten them all firmly. Connect the wok hose to the main manifold (the hose should loop around & not kink), and tighten carefully with an adjustable spanner or correctly sized spanner (leak test as per page 4 before using the appliance). Repeat the mounting method for the right hand side servery. Attach the match holder chain to the bottom of the right hand servery.

STEP 11: Fitting the vapouriser, grill plate and hot plate.

Place the hot plate on the left hand side of the barbecue body, and the vapouriser inside the right hand side of the barbecue body with the grill plate over it. Run the gas hose through the access hole in the left hand trolley side. The gas cylinder sits in the recess within the trolley bottom panel. Set all control knobs to Off before connecting the regulator to the cylinder and turning on the gas. See page 4 for leak testing instructions.

NOTE: The warming rack can be fitted onto the four brackets inside the hood.
Fully Assembled Product (Argento)
Fully Assembled Product (Figura)