

Technical Data

CE Approval:	0086
Heat Input:	5.25kW
Burner:	2 Burner
Injector Size:	0.8mm
Gas/Pressure:	Butane-28mbar/Propane-37mbar
Gas Consumption:	382 grams per hour
Gas Category:	I3+

Specifications are subject to change without prior notice. This barbecue is manufactured by: Universal Innovations, Kilcoole Industrial Estate, Kilcoole, Co. Wicklow, Ireland. T: +353 1 2873797 E: info@uig.biz

Fault Finding

Problem	Possible Cause	Solution
Burner will not light using the ignition system	LP gas cylinder is empty	Replace with full cylinder
	Faulty regulator	Have regulator checked or replaced
	Obstructions in burner	Clean burner
	Obstructions in gas jets or gas hose	Clean jets and gas hose
	Electrode wire is loose	Reconnect wire
	Electrode or wire is damaged	Change electrode and wire
Low flame or flashback (fire in burner tube - a hissing or roaring noise may be heard)	Faulty pushbutton ignitor	Change ignitor
	LP gas cylinder too small	Use larger cylinder
	Obstructions in burner	Clean burner
	Obstructions in gas jets or gas	Clean jets and gas hose
	Windy conditions	Use BBQ in a more sheltered position
Gas valve knob difficult to turn	Gas valve jammed	Replace gas valve

If you have any queries or require advice or spare parts for this product, please call +353 1 2873797 or for online help - www.uig.biz

m e m p h l a

2 Burner Gas Barbecue

Assembly & User Instructions



Universal Innovations

THIS PRODUCT HAS A 5 YEAR LIMITED WARRANTY, REGARDING PROPER USE. All body parts: 5 years (excludes fading/colour change) Cooking grill: 5 years (no rust/burn through) Burner, vapourizing bar & warming rack: 2 years (no rust/burn through) All other parts: 2 years

Guarantee
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Storage
 Store your barbecue in a cool dry place. Cover the burners with aluminium foil in order to prevent insects or other debris from collecting in burner holes. If the barbecue is to be stored indoors, the gas bottle must be disconnected and left outside. The gas bottle should always be stored outside, in a dry, well-ventilated area, away from any sources of heat or ignition. Do not let children tamper with the bottle.

Fixings
 All screws and bolts, etc. should be checked and tightened on a regular basis.

Barbecue Body
 Regularly remove excess grease or fat from the barbecue body with a soft plastic or wooden scraper. It is not necessary to remove all the grease from the body. If you need to clean fully, use hot soapy water and a cloth, or nylon-bristled brush only. Remove cooking surfaces and burners before full cleaning. Do not immerse the gas controls or manifold in water. Check burner operation after carefully refitting into body.

Grease Tray
 Regularly replace or clean out grease tray. Clean the vapour bar with soap and warm water using a low abrasive cleaning cloth or sponge!

Vapour Bar
 The burners fit over the valve outlets. In normal usage, burning off the residue after cooking will keep the burners clean. The burners should be removed and cleaned annually, or whenever heavy build-up is found, to ensure that there are no signs of blockage (debris, insects) in either the burner portholes or the venturi tubes of the burners.

Burner Maintenance
 Rinse well and dry thoroughly. To remove any food residue, use a mild cream cleaner on a non-abrasive pad. Clean with hot soapy water.

Cooking Grill
 Regularly clean your barbecue between uses and especially after extended periods of storage. Ensure the barbecue and its components are sufficiently cool before cleaning. Do not leave the barbecue exposed to outside weather conditions or stored in damp, moist areas. Never handle hot parts with unprotected hands. Use protective gloves. In order to extend the life and maintain the condition of your barbecue, we strongly recommend that the unit is covered when left outside for any length of time, especially during the winter months. IMPORTANT - We recommend that servicing of this appliance should be performed either after every 100 hours of use or annually, whichever ever is achieved soonest.

CARE & MAINTENANCE

Food Cooking Information. Please read and follow this advice when cooking on your barbecue.
 ALWAYS wash your hands before or after handling uncooked meat and before eating. ALWAYS keep raw meat away from cooked meat and other foods. Before cooking ensure barbecue grill surfaces and tools are clean and free of old food residue. DO NOT use the same utensils to handle cooked and uncooked foods. Ensure all meat is cooked thoroughly before eating. CAUTION - eating raw or under cooked meat can cause food poisoning (e.g. bacteria strains such as E.coli). CAUTION - if meat has been cooked sufficiently the meat juices should be clear in colour and there should be no traces of pink/red juice or meat colouring. Pre-cooking of larger meat or joints is recommended before finally cooking on your barbecue. After cooking on your barbecue always clean the grill cooking surfaces and utensils.

Caution
 Regularly clean your barbecue after every use. If you smell gas - turn off the barbecue, extinguish all flames, open the barbecue hood. If the odour continues, immediately contact your gas supplier. In the event of an uncontrollable fire, immediately disconnect the gas cylinder moving it away from fire and contact the fire services. DO NOT PUT YOURSELF AT RISK! The use of oven gloves or mittens is recommended when handling hot surfaces. Ensure aerosols are not used near this unit when in use. Ensure all packaging and plastic bags are disposed of safely.

Warnings
 NEVER use indoors, in an enclosed area or below ground level. Failure to read and follow these instructions could result in serious injury or damage to property. This product will become hot when in use - take care when touching. Keep children and pets at a safe distance from the unit when in use. DO NOT move this product when in use. Always turn off gas supply at the gas cylinder when not in use. DO NOT modify the appliance. DO NOT leave this product unattended when in use. ALWAYS position the gas cylinder inside the main body on the metal base and ensure the cylinder is vertical at all times. When igniting, always have the hood open. ONLY use barbecue on a flat LEVEL non-flammable surface or ground. When positioning, ensure the unit is a minimum of 1 metre from flammable items or structure. DO NOT cook with hood down when the control knobs set to 'HIGH' - it will damage the barbecue. This barbecue is not intended for use with charcoal or other similar fuel. Always leak test the unit - annually, when dismantled, when parts are replaced, or if the gas cylinder is removed or replaced. DO NOT use petrol, white spirit, lighter fluid, alcohol or other similar chemicals to ignite a barbecue. When storing the barbecue or gas cylinder, ensure they are away from flammable materials or liquids. The gas cylinder must not be stored next to this or any other appliance. Always follow care and maintenance instructions - regularly maintain your barbecue. DO NOT allow grease, fat or food residue to build up in or on the barbecue - RISK OF FIRE. Always replace worn parts - do not use barbecue if a leak, wear, or damage is found. Never overload the grill with food - evenly space over the cooking grill surface, ensuring sufficient air circulation to the burners. DO NOT store or cover the barbecue until fully cooled. This product is not suitable for Lava Rock.

WARNINGS

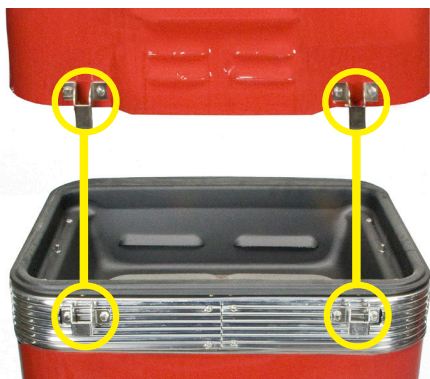
ASSEMBLY MUST BE CARRIED OUT BY A COMPETENT PERSON.

Important - while every precaution has been made in the manufacture of this product, care must be taken during assembly in case sharp edges are present.

Remove all transit packaged parts from the inside of the grill body before assembling. To easily unpack, first open hood carton inside barbecue body to easily remove hood from barbecue body.

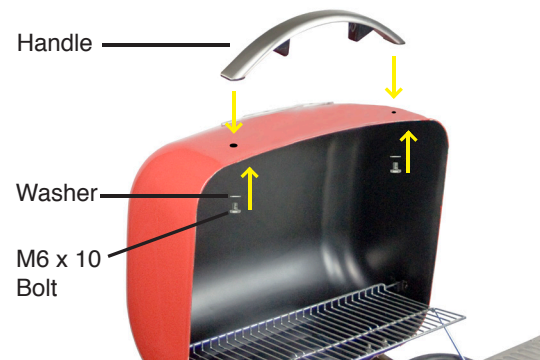
Step 1

Fix small hinge brackets to BBQ body using 4 **M6 x 16 bolts**, 4 **lock washers** and 4 **washers**. Use 2 x **R-Clips & pins** to secure hood to barbecue body. Fix large hinge brackets to hood using 4 **M6 x 16 bolts**, 4 **lock washers**, 4 **washers** and 4 **M6 nuts**.



Step 2

Attach **handle** to the hood of the barbecue using 2 of the prefitted **M6 x 10 Bolts**.



Step 3

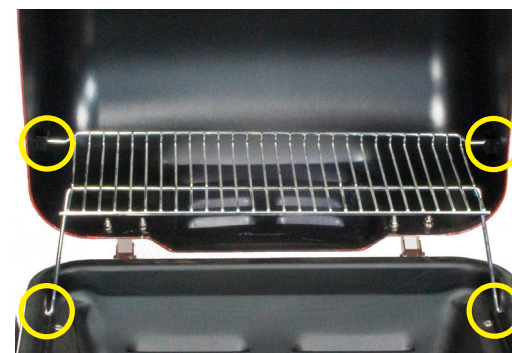
Fix side trays onto barbecue using 4 of the **M6 x 34 Bolts** and **washers** for each tray.

Fit control dials in place.



Step 4

Position **warming rack** by securing in 2 hole positions in hood and 2 hole positions in sink.



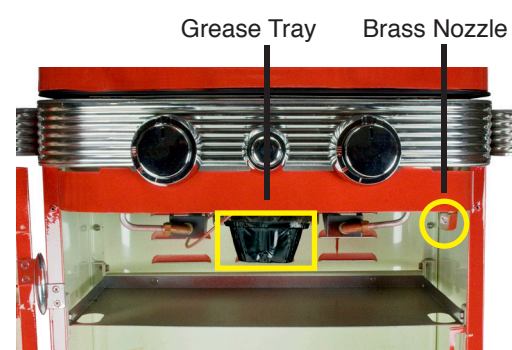
Step 5

Place **vapourizer bar** into position. Place **cooking grill** on barbecue.



Step 6

Open cylinder chamber door. Place **grease tray** in position as shown above. Fix **regulator** to one end of **flexible gas hose** and secure **hose clip**. Perform leak test - see safety instructions.



ASSEMBLY IS NOW COMPLETED.

NOTE: To level the barbecue, adjust the feet on the right side of the base.

IMPORTANT - PLEASE ENSURE THE GAS HOSE IS FREE OF KINKS, TWISTS AND FROM ITS TRANSIT POSITION.

USER INSTRUCTIONS

Connecting to the Cylinder

- Confirm all barbecue control knobs are in the off position.
- Connect the regulator to the gas bottle according to your regulator and bottle dealer's instructions.

User Instructions

Read the instructions before using the appliance and make certain that you understand the WARNINGS section of this manual.

- Preparation before cooking - To prevent foods from sticking to the cooking grill, apply a light coat of cooking or vegetable oil to your food before each barbecuing session.
- Note: When cooking for the first time, paint colours may change slightly as a result. This is normal and should be expected.

Lighting the Barbecue

- Open the barbecue hood.
- Ensure all knobs are in the off position. Open the gas control valve on the gas bottle or regulator.
- Push and turn the right most control knob to the high position. Press the ignition button rapidly several times until right portion of the burner is lit.
- If burner fails to ignite, turn control knob to the off position and turn gas off at the bottle or regulator. Wait five minutes, and then repeat the above steps.
- If the barbecue still fails to light, please refer to the manual lighting instructions in the section below.
- After successful lighting, light each burner from right to left as desired.
- After ignition, the burners should be burned at the high position for 3-5 minutes in order to preheat the barbecue. **IMPORTANT** - The hood should be open during preheating.
- After completion of preheating, turn burners to low position for best cooking results.

Manual Lighting Instructions

- Remove the cooking grill and vapour bar from barbecue.
- Place a lit match beside the burner (at the same location as the sparker shield).
- Push and turn the right most control knob anti-clockwise to the high position.
- After successful lighting, light each burner from left to right as desired.
- If burner fails to ignite after repeated attempts, contact the help line number stated in this manual.

Grill Cooking

The Vapour bar evenly distributes the burner flame across the cooking grill area. The natural food juices produced during cooking fall onto the hot vapour bar below and vaporize. Even cooking of food will be achieved by using the barbecue with the hood down. This should only be done with the burner on low. Do not cook on high with hood down as the heat from the barbecue could damage or change the colour of the hood.

Flare-Up Control

IMPORTANT - FLARE UPS CAN OCCUR FROM RESIDUE FAT AND JUICES DRIPPING ONTO THE BURNERS AND HOT VAPOUR BAR. To reduce this regularly clean the burners and vapour bar. To control flare-up, it is advisable to trim away excess fat from meat and poultry before grilling. The burners should always be placed on the low setting during cooking. Always protect your hands when handling anything near cooking surface of the barbecue.

End of Cooking Session

After each cooking session, turn the barbecue burners to the 'high' position and burn for 5 minutes. This procedure will burn off cooking residue, thus making cleaning easier.

Turning Off Your Barbecue

- When you have finished using your barbecue, turn all control valves fully clockwise to the 'Off' position, and then switch off the gas at the bottle. Wait until the barbecue is sufficiently cool before closing the hood.

SAFETY INSTRUCTIONS

Leak Testing

- To be performed on a well ventilated area.
- Confirm all control knobs are in the off position.
- Open the gas control valve on the bottle or regulator.
- Check for leaks by brushing a solution 1/2 water and 1/2 soap over all gas system joints, including all valve connections, hose connections and regulator connections.
- NEVER USE AN OPEN FLAME to test for leaks at anytime.
- If bubbles form over any of the joints, there is a leak.
- Turn off the gas supply and retighten all joints.
- Repeat test. If bubbles form again, do not use the barbecue. Please contact the helpline: 00353 1 2873797 for assistance.
- Leak test annually and whenever the gas bottle is removed or replaced.

Gas and Regulator

- This barbecue can use either propane or butane LPG bottled gas.
- Propane bottles, (patio gas) will supply gas all year round, even on cold winter days.
- Butane bottles will supply sufficient gas in summer. Butane gas must not be used in colder temperatures. Contact your local gas supplier for advice.
- The bottle should be positioned inside the main barbecue body on the metal base.
- Gas bottles should never be stored or laid on their side.
- Never store gas bottles indoors.
- For optimal performance, we suggest the following:

Model	Butane Minimum Bottle Size	Propane Minimum Bottle Size (Patio Gas)
Memphis 2 Burner	7kg - 15kg	5kg - 13kg

- This barbecue is intended for use with LPG bottled gas only. (A regulator of 28mbar must be used for Butane gas or 37mbar for Propane gas).
- This appliance has been supplied with a PROPANE REGULATOR complying to EN 16129 (only use with Propane gas).
- NEVER use an adjustable regulator with this barbecue, not suitable for (red) commercial propane cylinders.
- Please contact your local gas supplier for advice on suitable gas bottles and regulators.

Siting Instructions

- Take care to ensure that it is not placed UNDER any combustible surface.
- Keep this barbecue away from any flammable materials.
- Important - Do not obstruct any ventilation openings in the barbecue body.
- Should you need to change the gas bottle, confirm that the barbecue is switched off, and that there are no sources of ignition (cigarettes, open flame, sparks, etc.) near before proceeding.
- Inspect the gas hose to ensure it is free of any twisting or tension. The hose should hang freely with no bends, folds, or kinks that could obstruct free flow of gas. Apart from the connection point, no part of the hose should touch any hot barbecue parts.
- Always inspect the hose for cuts, cracks, or excessive wear before use.
- If the hose is damaged, it must be replaced with a hose suitable for use with LPG and meet the national standards for the country of use. The length of the hose shall not exceed 1.5m.
- N.B - The date on U.K orange hose is the date of manufacture, not the expiry date.
- Change gas hose when national conditions require it.