

*The Flying Culinary Circus.*

# FCCBBQ



## SIGNATURE COMBO

**INSTRUCTION MANUAL & MAINTENANCE**

**FCC-G-18045-21/ ZH3001-SB**



**OUTDOOR USE ONLY**  
READ THE OPERATING INSTRUCTIONS  
AND WARNINGS BEFORE USING THE  
APPLIANCE.

*Share the fun of cooking!*

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# WARNING

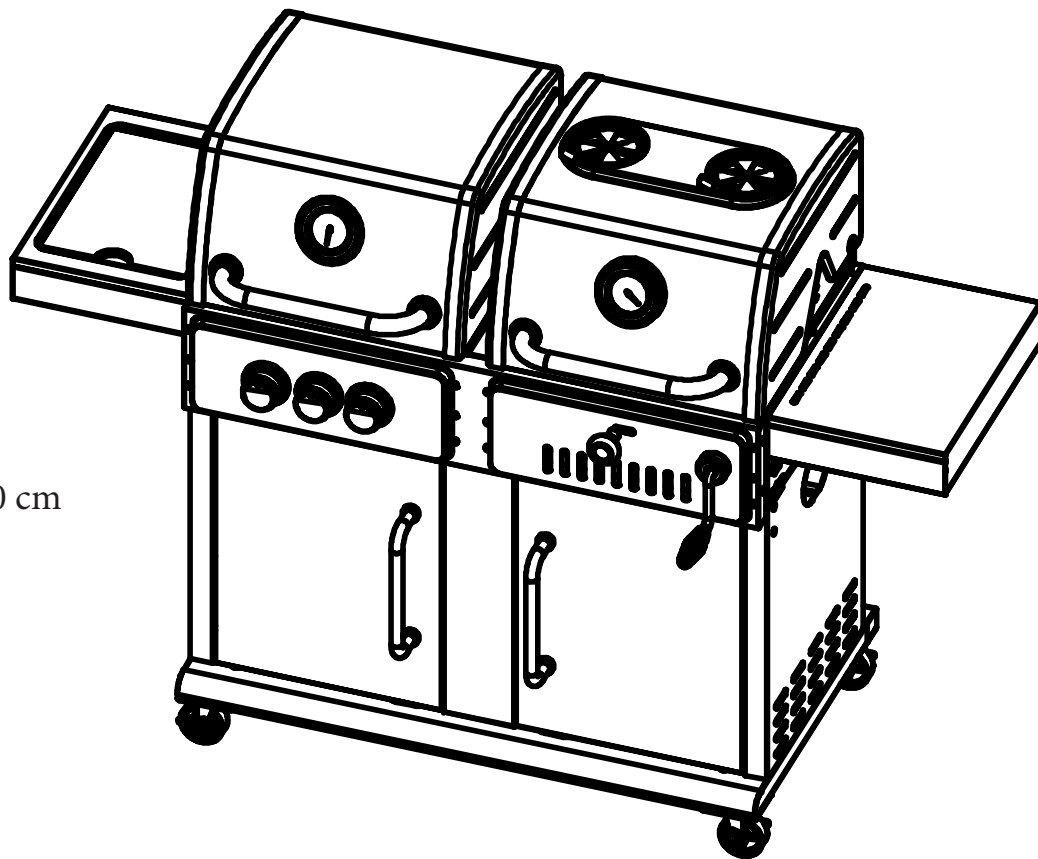
- FAILURE TO FOLLOW THE INSTRUCTIONS PROVIDED CAN IMPLY A RISK OF SERIOUS INJURY TO PERSONNEL AND FIXED INSTALLATIONS.
- THE BBQ IS INTENDED FOR OUTDOOR USE ONLY IN WELL-VENTILATED AREAS. NEVER BBQ IN ENCLOSED SPACES OR UNDER A ROOF, DUE TO THE DANGER OF THE LACK OF OXYGEN.
- ACCESSIBLE PARTS OF THE BBQ BECOME VERY HOT DURING USE. KEEP CHILDREN AND OTHERS WHO NEED SUPERVISION AT A SAFE DISTANCE.
- NEVER MOVE THE BBQ WHILE IN USE OR CONNECTED TO THE GAS BOTTLE.
- SHUT OFF THE GAS ON THE REGULATOR AFTER USE AND DISCONNECT FROM THE GAS BOTTLE.
- MODIFICATION OF THE BBQ CAN CAUSE DANGER AND WILL INVALIDATE THE WARRANTY.
- DO NOT PLACE THE BBQ COVER OR OTHER FLAMMABLE MATERIAL IN THE COMPARTMENT UNDER THE BBQ WHEN IT IS IN USE OR HOT.
- CLEAN THE BBQ REGULARLY AND THOROUGHLY.



- WARNING! DO NOT USE FLUIDS SUCH AS SPIRITS, PETROL, DIESEL, PARAFFIN OR ALCOHOL FOR LIGHTING OR RELIGHTING THE BBQ. WE RECOMMEND THE USE OF LIGHTING BRIQUETTES OR ELECTRICAL BBQ LIGHTERS.

- FAILURE TO FOLLOW THE INSTRUCTIONS PROVIDED CAN IMPLY A RISK OF SERIOUS INJURY TO PERSONNEL AND FIXED INSTALLATIONS.
- DANGER OF CARBON MONOXIDE POISONING!
- BURNING CHARCOAL INDOORS CAN BE FATAL. CARBON MONOXIDE IS RELEASED - AN ODOURLESS GAS. NEVER BURN CHARCOAL IN A ENCLOSED AREA, SUCH AS A DWELLING, CAR OR TENT.

## Technical information



H: 150 cm

W: 163 cm

**Total Heat input:** 9.5 kW

**Gas consumption:** 689 gram/hour

**Gasbottle** (not included): Use standard bottle approved for use in the Nordic Region. Even though butane and propane gas can be used, we recommend propane for use in the Nordic Region. Approved hoses and regulators are available from most outlets selling gas equipment.

**NB!** Gas hoses used for this product must not exceed 120 cm in length.

• ONLY THE GAS TYPE AND GAS CATEGORY LISTED IN THE RATING LABEL COULD BE USED ON YOUR APPLIANCE.

COUNTRIES OF DESTINATION	VALVE SIZE	GAS TYPE	GAS CATEGORY
BE,CY,DK,EE,FI, HU,LT,NL,NO,SE, SI,SK,RO,HR,TR, BG,LU,MT	Dia 0.93 mm (main burner) 0.76 mm (hot plate burner)	G30 (butane), G31(propane) and their mixtures	I3B/P(30)

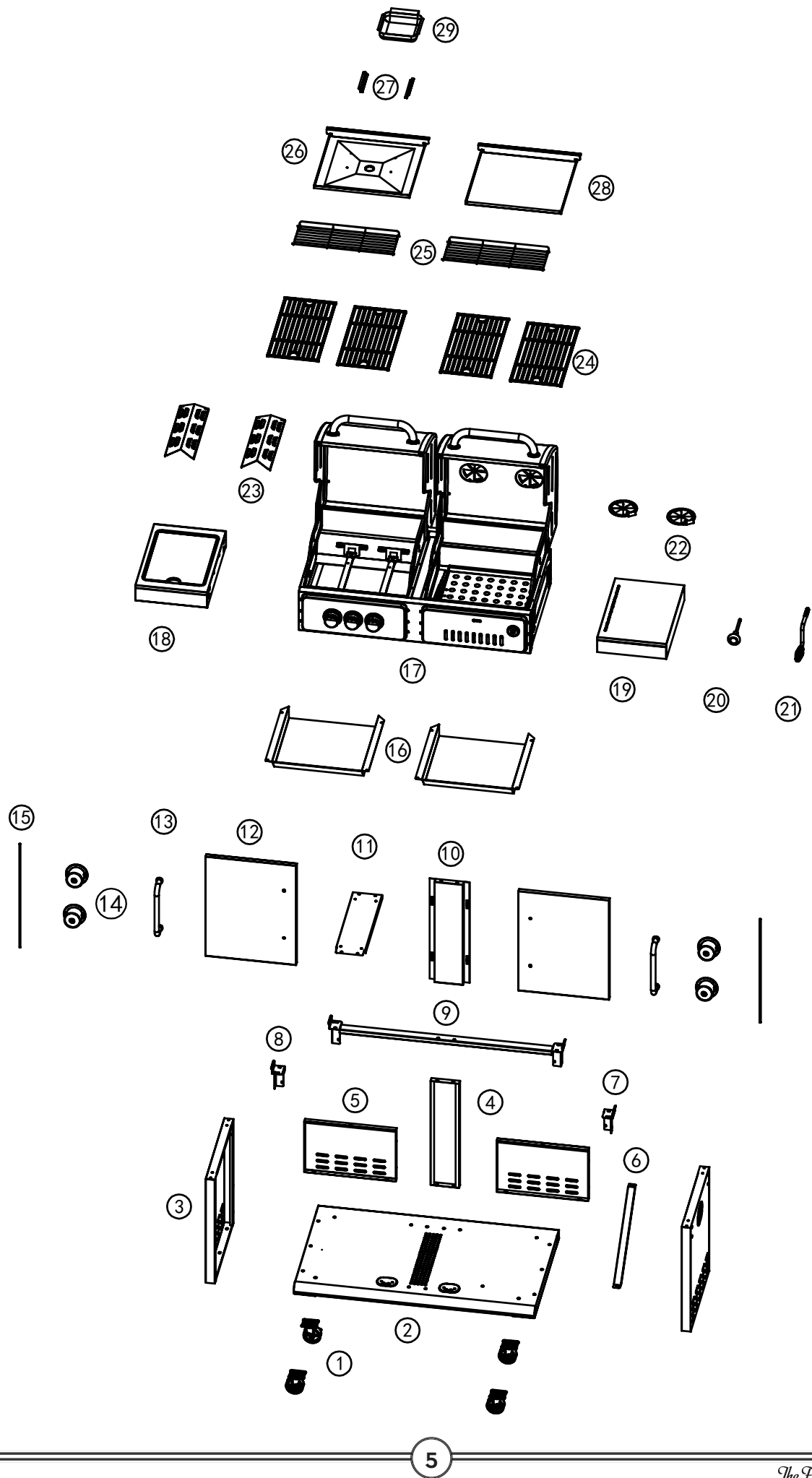
### THE APPLIANCE IS SET TO OPERATE

● I3B/P(30): G30(Butane), G31(propane) and mixtures of these.


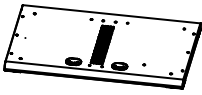
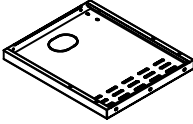

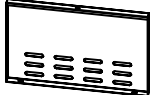
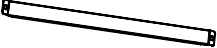



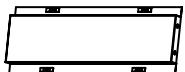
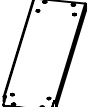

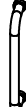








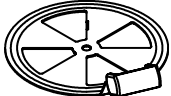
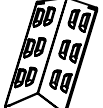
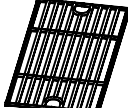

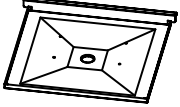



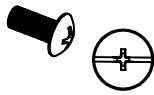
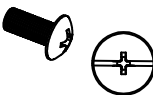

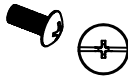



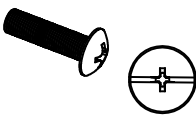
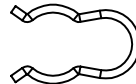
**CE** 0359-17

This product is produced according to EUROPEAN GAS APPLIANCE STANDARD EN498-2012 and EN484 -1997 and is CE certified.

# Exploded drawing



# Parts List

<p>① *4 CASTER</p> 	<p>② *1 BOTTOM PANEL</p> 	<p>③ *2 SIDE PANEL</p> 	<p>④ *1 DIVIDER PANEL</p> 	<p>⑤ *2 BACK PANEL</p> 
<p>⑥ *1 SUPPORT BAR</p> 	<p>⑦ *1 LEFT BRACKET</p> 	<p>⑧ *1 RIGHT BRACKET</p> 	<p>⑨ *1 TROLLEY SUPPORT</p> 	<p>⑩ *1 TROLLEY PANEL</p> 
<p>⑪ *1 TROLLEY SUPPORT</p> 	<p>⑫ *2 DOORS</p> 	<p>⑬ *2 HANDLE</p> 	<p>⑭ *4 HANDLE SUPPORT</p> 	<p>⑮ *2 DOOR HINGE</p> 
<p>⑯ *2 HEAT SHIELD</p> 	<p>⑰ *1 BBQ BODY ASSEMBLY</p> 	<p>⑱ *1 SIDE BURNER ASSEMBLY</p> 	<p>⑲ *1 SIDE TABLE RIGHT</p> 	<p>⑳ *1 AIR VENT HANDLE</p> 
<p>㉑ *1 METAL CRANK</p> 	<p>㉒ *2 BUTTERFLY VENT</p> 	<p>㉓ *2 FLAME-TAMER</p> 	<p>㉔ *4 COOKING GRILL</p> 	<p>㉕ *2 WARMING-RACK</p> 
<p>㉖ *1 DRIP TRAY</p> 	<p>㉗ *2 FAT CUP SUPPORT</p> 	<p>㉘ *1 ASH TRAY</p> 	<p>㉙ *1 FAT CUP</p> 	
<p>A M6*12-62</p> 	<p>B M5*10-18</p> 	<p>C M4*8-16</p> 	<p>D M4*8-4</p> 	<p>F M6*3</p> 
<p>G M4*4</p> 	<p>H *2</p> 	<p>I M6*30-2</p> 	<p>J *1</p> 	



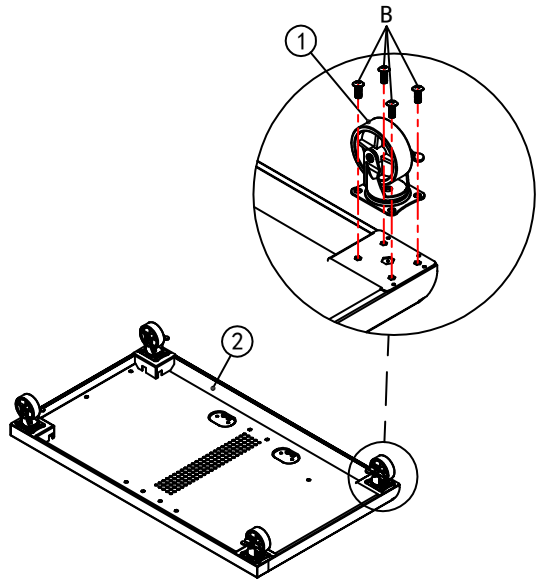
Please follow these instructions step by step. A screwdriver is necessary when assembling the BBQ. The BBQ should be assembled by two persons.



**WARNING! EXERCISE CAUTION WHEN USING ELECTRIC TOOLS  
- THEIR STRENGTH CAN DAMAGE THE SCREWS.**

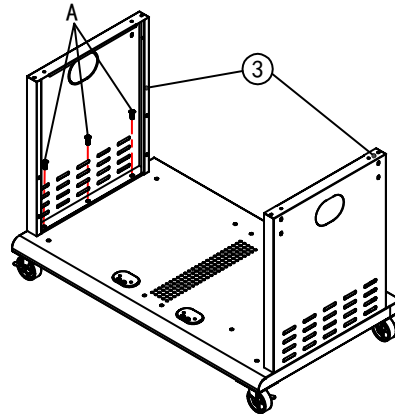
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**1**



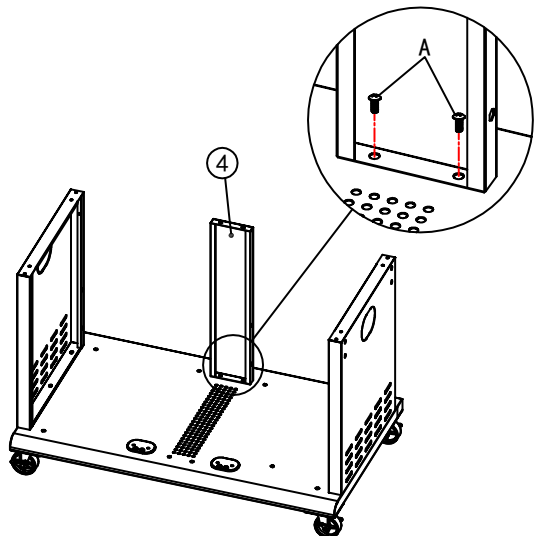
B  16PCS

**2**



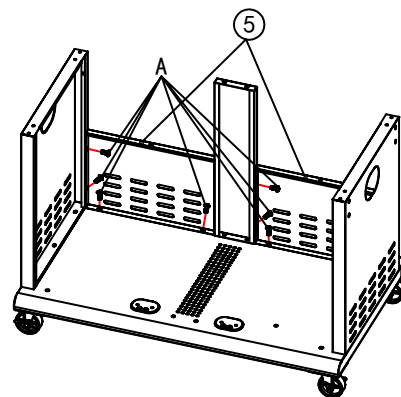
A  6PCS

**3**



A  2PCS

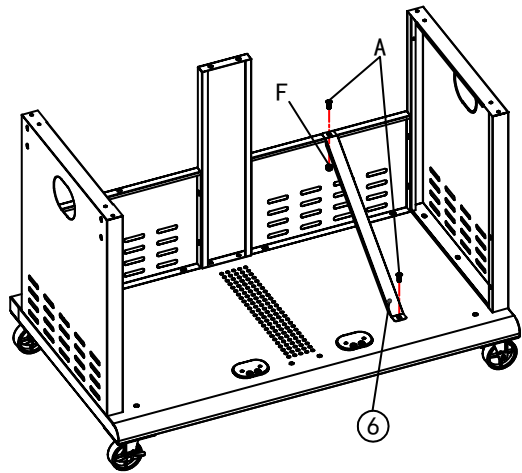
**4**





A  12PCS

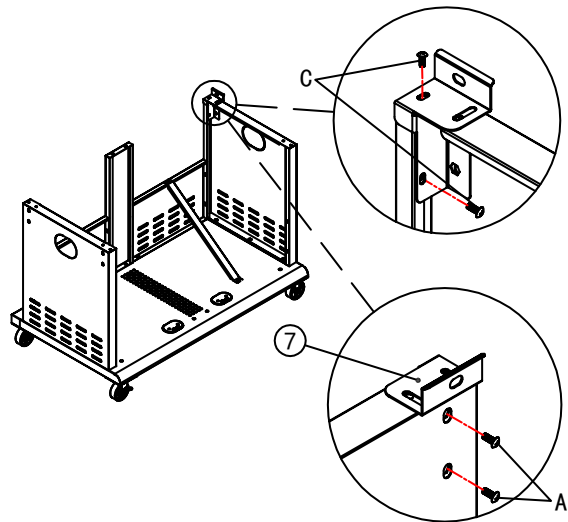
# Assembly



**5**



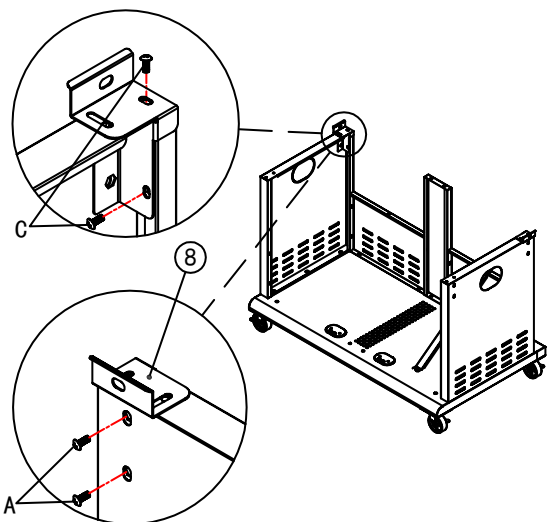
F		1PC
A		2PCS



**6**



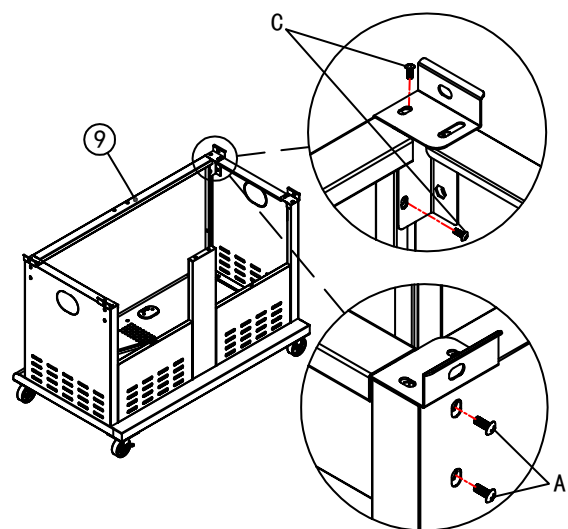
C		2PCS
A		2PCS



**7**



C		2PCS
A		2PCS

**8**

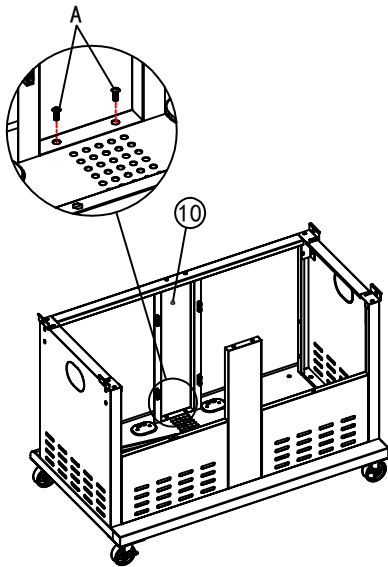


C		4PCS
A		4PCS



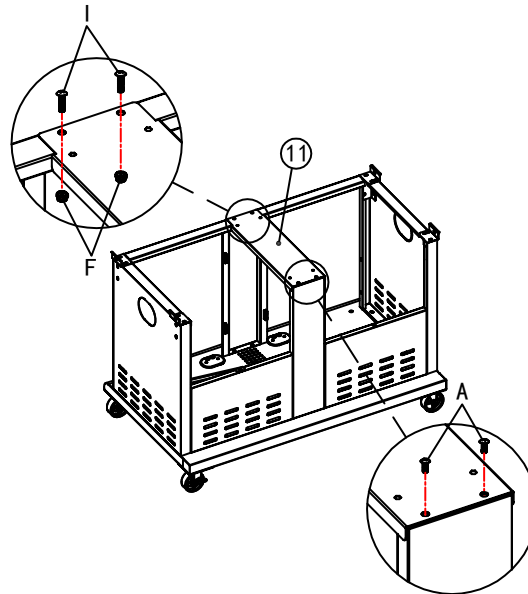
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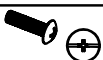

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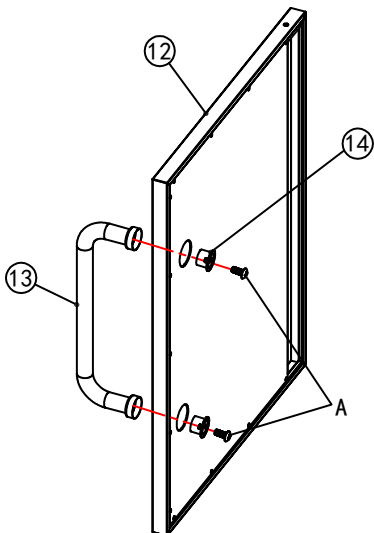
A		2PCS
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**10**



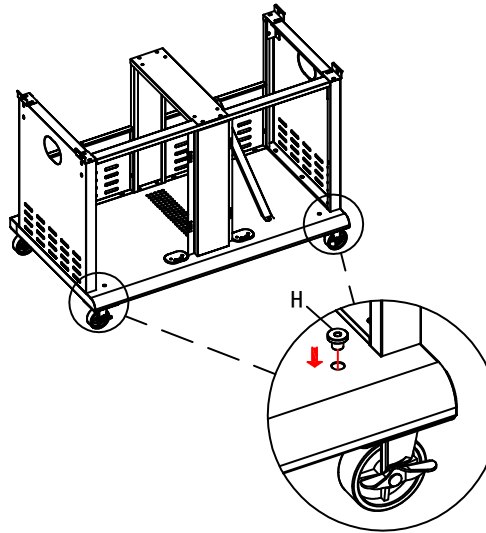
F		2PCS
I		2PCS
A		2PCS

**11**



A		4PCS
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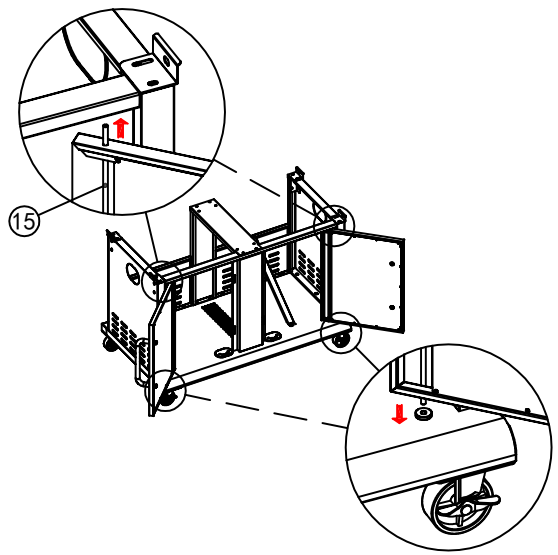
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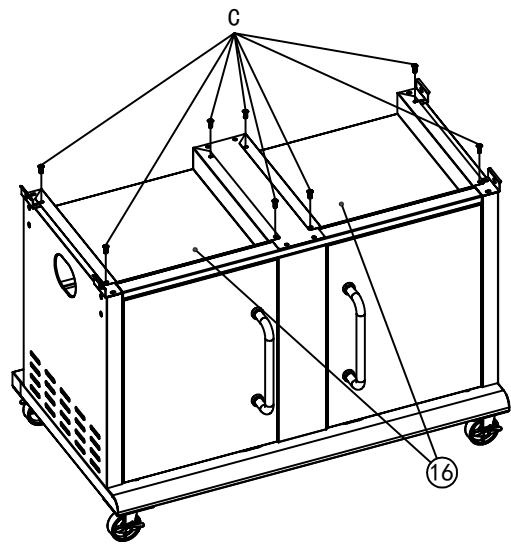
H		2PCS
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# Assembly

**13**

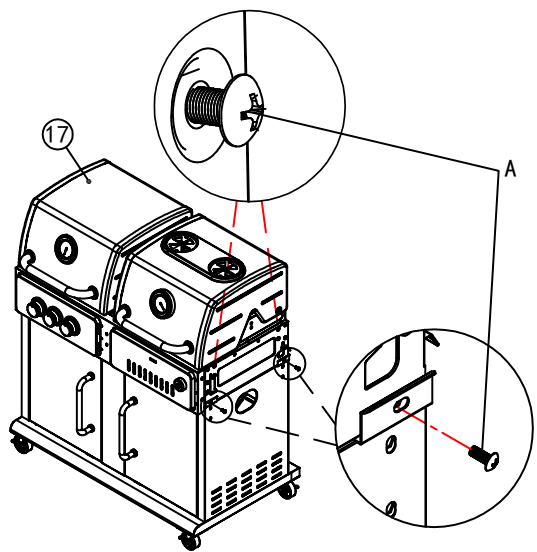


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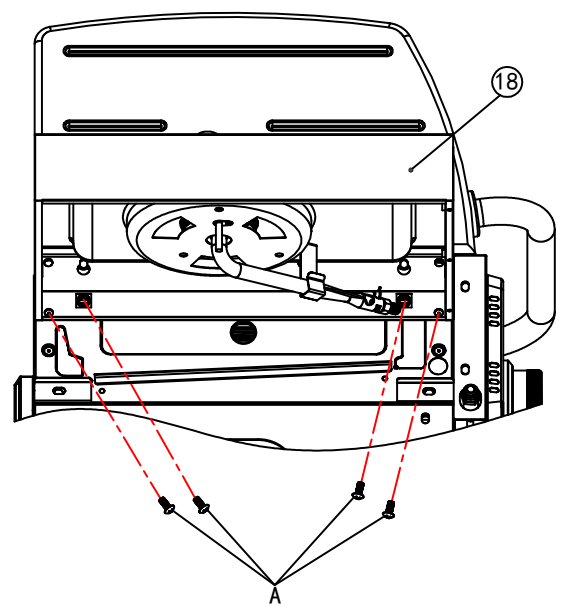
C		8PCS
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**15**



A		8PCS
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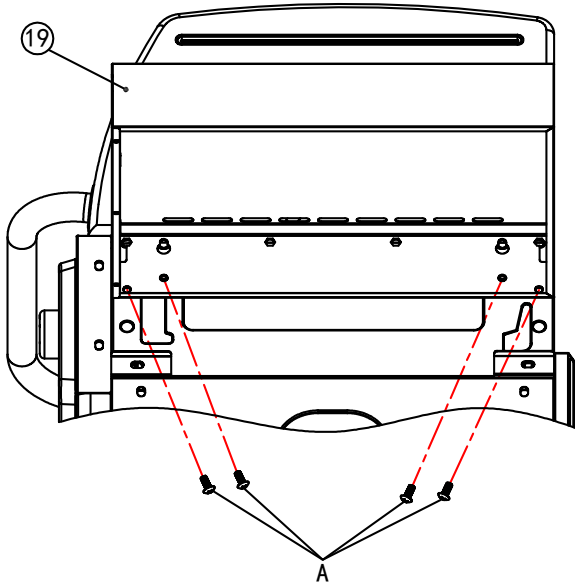
**16**



A		4PCS
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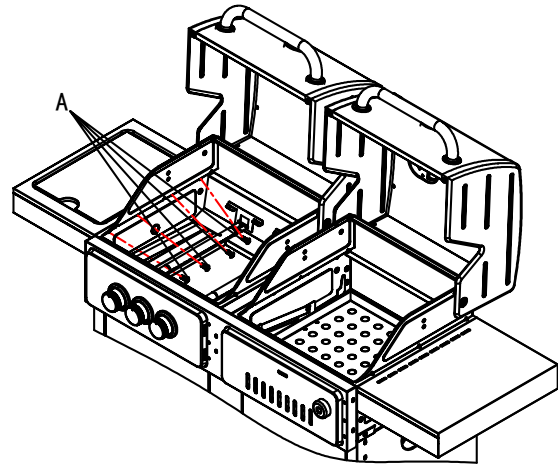
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**17**



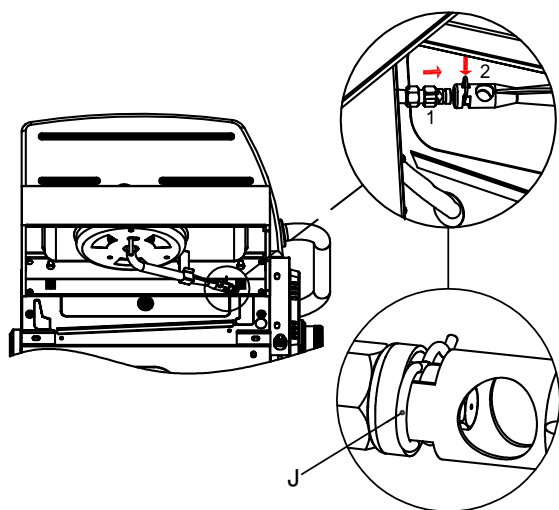
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**18**



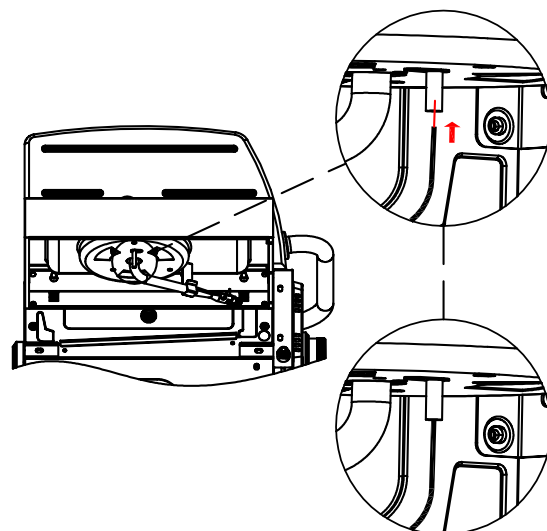
A		8PCS
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**19**



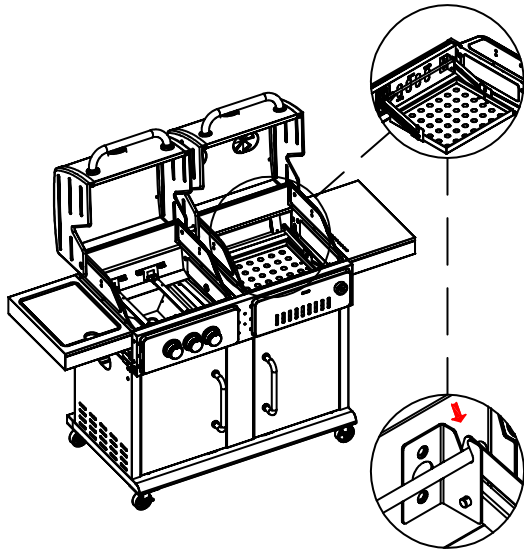
J		1PC
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**20**

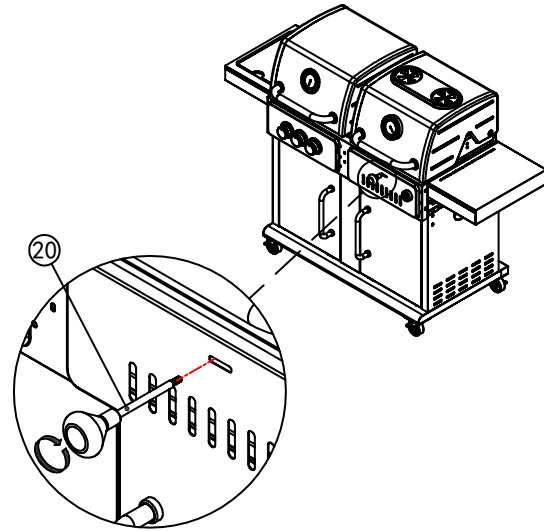


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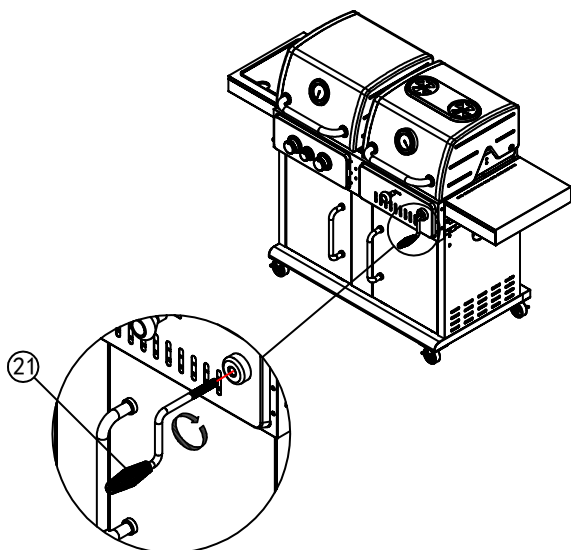
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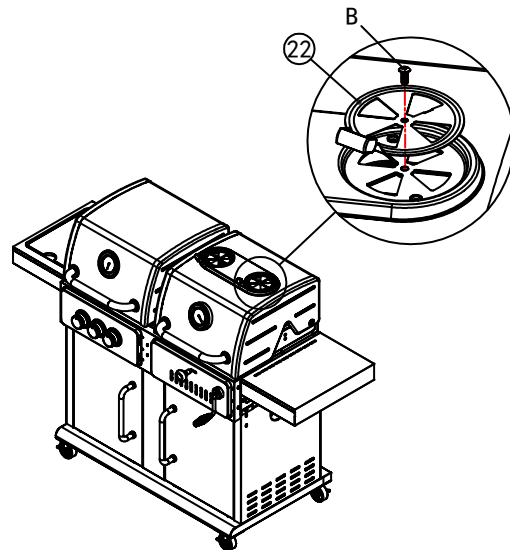
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23



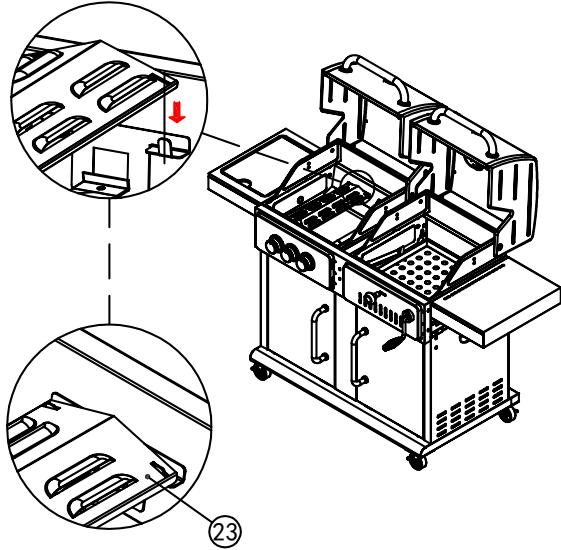
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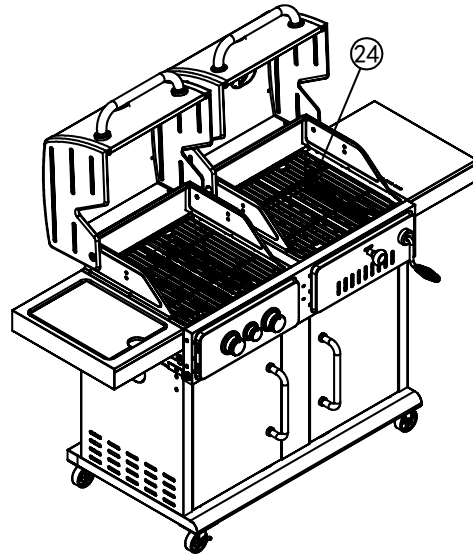
B		2PCS
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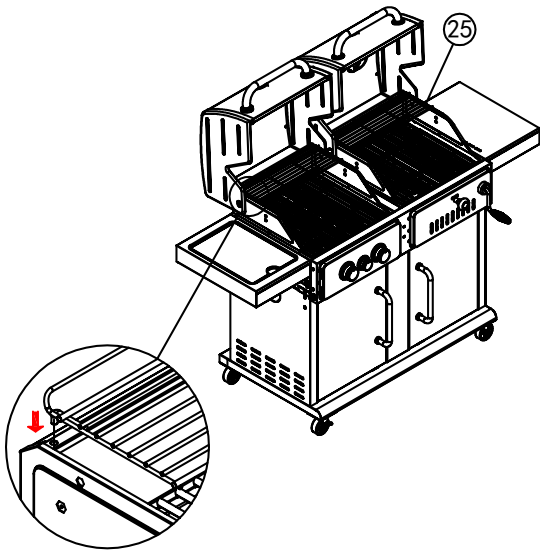
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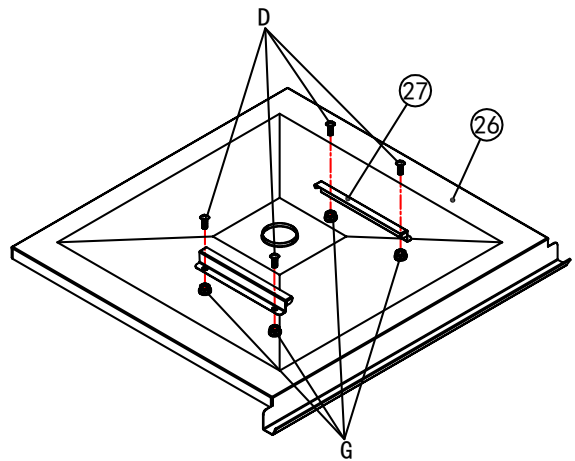
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27



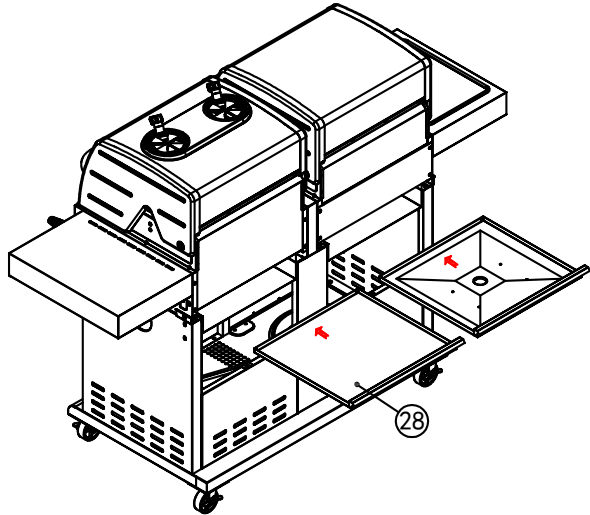
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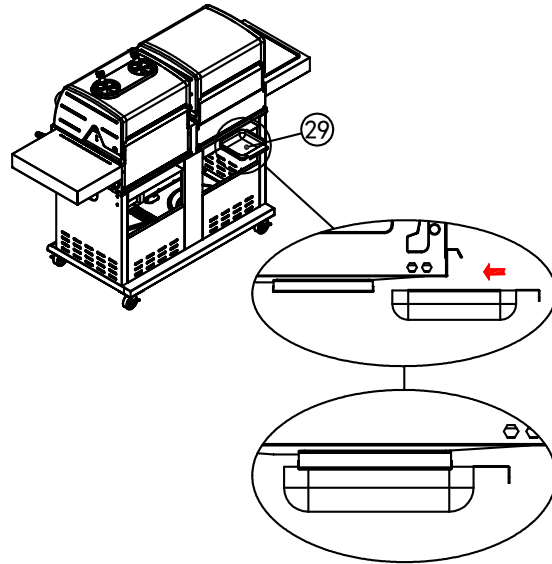
G		4PCS
D		4PCS

# Assembly

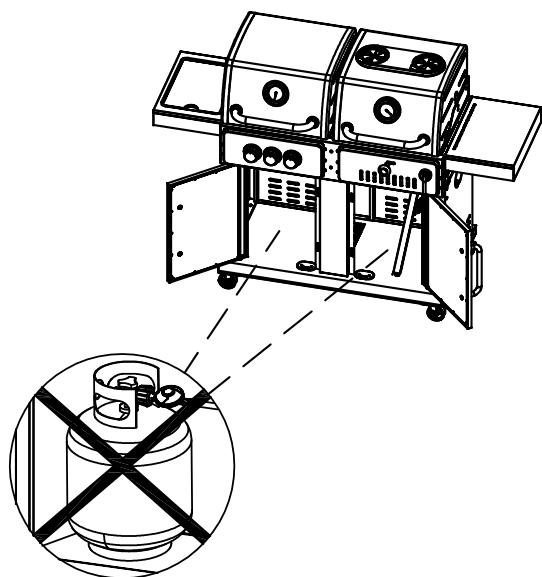
29



30



31



**NB!**

ASSEMBLY IS NOW COMPLETE. ALL JOINTS AND CONNECTIONS MUST NOW BE LEAK TESTED BEFORE USING THE BBQ. LEAK TEST ANNUALLY, AND WHENEVER THE GAS BOTTLE IS REMOVED OR REPLACED.

## Gas Leak Testing

### WARNING

ALL JOINTS AND CONNECTIONS MUST NOW BE LEAK TESTED BEFORE USING THE BBQ. LEAK TEST ANNUALLY, AND WHENEVER THE GAS BOTTLE IS REMOVED OR REPLACED.

#### ALWAYS PERFORM A LEAK TEST IN A WELL-VENTILATED AREA.

- 1 MAKE A MIXED SOLUTION ( WATER AND LIQUID DETERGENT / SOAP).
- 2 ENSURE THAT THERE ARE NO NAKED FLAMES, HEAT SOURCES AND CIGARETTES IN THE VICINITY WHEN PERFORMING A LEAK TEST.
- 3 CHECK THAT THE CONTROL KNOB ON THE BBQ ARE IN THE "OFF" POSITION.
- 4 SET THE REGULATOR TO THE "OFF" POSITION AND CONNECT IT TO THE GAS BOTTLE.
- 5 APPLY THE LIQUID TO ALL JOINTS AND CONNECTIONS ON THE GAS BOTTLE, REGULATOR, THE ENTIRE HOSE AND ALL VALVES ON THE BBQ.
- 6 OPEN THE GAS TAP ON THE REGULATOR AND CAREFULLY CHECK FOR BUBBLES APPEARING ANYWHERE THE LIQUID HAS BEEN APPLIED.
- 7 IF BUBBLES APPEAR, SWITCH OFF THE GAS SUPPLY AND REPAIR THE PROBLEM. PERFORM A NEW LEAK TEST. DO NOT USE THE BBQ BEFORE YOU ARE SURE THAT THERE ARE NO LEAKS.
- 8 IF THERE ARE STILL GAS LEAKS AFTER REPEATED ATTEMPTS, CONTACT YOUR DEALER.

 **WARNING!**  
NEVER USE AN OPEN FLAME TO PERFORM A GAS LEAK TEST

## CONNECTING GAS

- ★ Connect the gas hose to the gas rail inlet on the left hand side of the barbecue. Do not overtighten.
- ★ Do not use any sealing tape, paste or liquid on the connection.
- ★ Connect the regulator to the gas bottle according to your regulator and bottle dealer's instructions.
- ★ Gas hoses used for this product must not exceed 150 cm in length.
- ★ Confirm all barbecue control knobs are in the OFF position.
- ★ We recommend propane gas for use in the Nordic Region, but butane can also be used. Butane is not very suitable for low temperatures.
- ★ Fit the regulator and the hose.  
Follow the assembly instructions supplied with the regulator set
- ★ Check the gas hose regularly for cracks, damage and decay. Never use a damaged gas hose.
- ★ Check that the movable plastic collar on the regulator is intact and that it has not been damaged by hot BBQ parts.
- ★ Check that the gas bottle stands on a firm, flat surface and is lower than the connector.
- ★ Use an approved gas bottle that fits the regulator supplied.

## Regulator and gas hose

### HOSE

- ★ Connect the gas hose to the gas rail inlet on the left hand side of the barbecue. Do not overtighten.
- ★ Do not use any sealing tape, paste or liquid on the connection.
- ★ Connect the regulator to the gas bottle according to your regulator and bottle dealer's instructions.
- ★ Gas hoses used for this product must not exceed 150 cm in length
- ★ Check the gas hose regularly for cracks, damage and decay. Never use a damaged gas hose.
- ★ Check that the movable plastic collar on the regulator is intact and that it has not been damaged by hot BBQ parts.
- ★ Check that the gas bottle stands on a firm, flat surface and is lower than the connector.
- ★ Use an approved gas bottle that fits the regulator supplied. Bottles of 10 kg or above are recommended.

### REGULATOR

- ★ Confirm all barbecue control knobs are in the OFF position.
- ★ We recommend propane gas for use in the Nordic Region, but butane can also be used. Butane is not very suitable for low temperatures.
- ★ Fit the regulator and the hose.  
Follow the assembly instructions supplied with the regulator set.

## WARNING

**NEVER STORE THE GAS BOTTLE UNDER THE BBQ WHEN IN USE. IF THE GAS BOTTLE IS BEING STORED UNDER THE BBQ WHEN NOT IN USE, DISCONNECT THE REGULATOR.**

**NEVER MOVE THE BBQ WHILE IT IS IN USE, OR CONNECTED TO THE GAS BOTTLE.**



## Final Check

### LOCATION

- ◆ Ensure that the BBQ is placed at least 150cm in all directions from house walls, trees, plants and other flammable materials or liquids when in use.
- ◆ Do not place the BBQ under a roof or overhang
- ◆ Ensure the BBQ is placed where there is plenty of ventilation.
- ◆ Do not BBQ below normal ground level.



### FINAL CHECK

- ◆ Check that the control knobs work normally.
- ◆ Check that the gas hose is free of cracks and damage (it should always be done before using the BBQ)
- ◆ Check that the gas bottle and hose do not come into contact with hot objects.

### GOOD ADVICE

- ★ **A CLEAN BBQ WORKS BETTER**, causes less smoke and will last longer.
- ★ **PREHEAT THE BBQ** for 10 minutes at full power prior to placing food on the BBQ. This gives a better result, and cuts BARBECUING time.

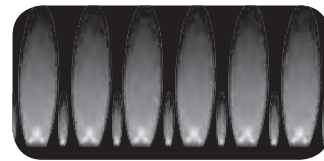
## Gas lighting instruction

### IGNITION

1. Open the lid (lid must always be open when igniting).
2. Check that all controls are in the "off" position. Open valve control on gas container.
3. Push and turn the knob anticlockwise to the "MAX" position . The burner will be ignited . If the burner fails to ignite, turn the burner off and repeat ignition after 5 minutes. To ignite remaining burners, turn the next burner knob to "MAX".
4. If ignition does NOT occur in 5 seconds, turn the knob to "OFF" position, and repeat step 3 up to 2 or 3 times.
5. If the burner does not ignite after step 4 , turn off the gas and wait 5 minutes for any excess gas to dissipate, then either repeat step 3 and 4 or light with an external flame.
6. Adjust burner control to appropriate setting .

### FLAME CHARACTERISTICS

Check for proper burner flame characteristics. Each burner is adjusted prior to shipment; however, variations in the local gas supply may take subtle necessary adjustments.



### MANUAL IGNITION

You can light the burner manually if the ignition fails. Wearing a protective glove.

1. Read instructions before lighting.
2. Open the lid during lighting.
3. Simply place a match between the coils on the end of the matchstick holder, light the match and insert it into the hole of firebox to ignite.
4. Push and turn the knob to "MAX" position, and make sure the burner lights and stays lighted.
5. Repeat 3~4 to light other burners.

IF THE BBQ WILL NOT LIGHT USING NORMAL OR MANUAL LIGHTING, REFER TO THE TIPS SECTION IN THE TROUBLESHOOTING MANUAL, OR CONTACT YOUR DEALER.

# WARNING

- ALWAYS KEEP AN EYE ON THE BBQ WHEN IN USE. NEVER ALLOW CHILDREN OR OTHERS WHO REQUIRE SUPERVISION NEAR THE BBQ WHEN IN USE.
- THIS BBQ IS ONLY INTENDED FOR OUTDOOR USE AND MUST NOT BE USED UNDER A ROOF. DO NOT USE UNDER NORMAL GROUND LEVEL. GAS CAN ACCUMULATE AND REPRESENT A DANGER OF EXPLOSION. GAS ACCUMULATION CAN ALSO CAUSE OXYGEN DEFICIENCY.
- THIS BBQ IS ONLY INTENDED FOR USE WITH GAS. NEVER USE LAVA STONES, BRIQUETTES, CHARCOAL, LIGHTING FLUID ETC.
- NEVER LIGHT THE BBQ WITH THE LID CLOSED.
- PERFORM THE LEAK TEST REGULARLY AND ALWAYS WHEN CHANGING THE GAS BOTTLE AFTER LONG STORAGE. ALWAYS CHECK THE GAS HOSE FOR DAMAGE AND CRACKS EACH TIME YOU USE THE BBQ.
- DISCONNECT THE GAS BOTTLE WHEN THE BBQ IS IN USE OR BEFORE MOVING IT.
- IF STORING THE BBQ IN A GARAGE OR BASEMENT BELOW GROUND LEVEL, DO NOT STORE THE GAS BOTTLE THE SAME PLACE, AS IT MUST BE STORED ABOVE NORMAL GROUND LEVEL.
- THE VENTS IN THE BBQ MUST NEVER BE SEALED OR BLOCKED.
- CHECK THAT THE VENTILATION ON BURNERS AND SIDE BURNERS ARE NOT SEALED OR BLOCKED BEFORE USE.
- CLEAN THE BBQ REGULARLY AND THOROUGHLY.
- BE SURE THE BBQ IS COOL BEFORE YOU PUT ON THE BBQ COVER.

# Maintenance

## MAINTENANCE

- ★ Check that the burners are burning correctly regularly.
- ★ Remove the BBQ grate and flame guards.
- ★ Light the BBQ normally.
- ★ Turn the controls from low to high, check there is a difference in flame strength and that the flames are blue, not orange. If the burners act abnormally, refer to the troubleshooting chapter.
- ★ Remove any fat or deposits from previous use with a BBQ brush.

## CLEANING

All cleaning and maintenance should be carried out when the appliance is cool and with the fuel supply turned OFF at the gas cylinder after each time use. DO NOT mistake brown or black accumulation of grease and smoke for paint. Interiors of gas BBQs are not painted at the factory (and should NEVER be painted). Apply a strong solution of detergent and water or use a BBQ cleaner with scrub brush on insides of BBQ lid and bottom. Rinse and allow to completely air dry. DO NOT apply a caustic BBQ / oven cleaner to painted surfaces. DO NOT use abrasive or flammable cleaners, as it will damage the parts of the product and may start a fire.

## PLASTIC PARTS

Wash with warm soapy water and wipe dry.

## BBQ BODY

Lack of maintenance / cleaning, can lead to the BBQ rust. To keep the barbecues beautiful and long lasting, it is recommended to use mild detergents and hot water. Wipe the surface with a non-abrasive wash cloth. Acid-free oil is recommended to avoid rust.

## COOKING GRID AND FLAME TAMER

Use a mild soapy water solution. Non-abrasive scouring power can be used on stubborn stains, then rinse with water. Make sure the cooking grids are well dried before storage.

## INSECTS AND VERMIN

After long-term storage, insects and other vermin can be found in the BBQ. If you experience problems with lighting or irregular flames, it can be due to unwanted guests blocking the gas supply. In such instances, dismantle and clean the burners. Replace the burners when they are dry.

- ★ Check that the gas hose is not damaged by mice or rats.

## MAINTAIN THE BURNERS

1. Turn gas off at control knobs and LP Tank.
2. Remove cooking grates, grease tray and grease cup.
3. Remove screw at end of burner using a screwdriver.
4. Carefully lift each burner up and away from valve openings.
5. Wire brush entire outer surface of burner to remove food residue and dirt.
6. Clean any blocked ports with a stiff wire such as an open paper clip.
7. Check burner for damage, due to normal wear and corrosion some holes may become enlarged. If any large cracks or holes are found replace burner.
8. Carefully refit burners.
9. Replace flametamer and cooking grid.

## Grease fire

LACK OF MAINTENANCE MAY RESULT IN A GREASE FIRE BECAUSE OLD FAT AND GREASE TAKES FIRE WHEN IT REACHES HIGH TEMPERATURES.

### PREVENT GREASE FIRE

- Clean the BBQ regularly to avoid grease fires. Always, remove residues of grease and food after the BBQ has been used.

### IN CASE OF GREASE FIRE

In case of grease fire, close the gas supply and disconnect the controller. Leave the lid open and wait until the fire goes off by itself.

## NB!

**FIRES CAUSED BY GREASE, WILL DAMAGE THE METAL, PAINT AND ENAMEL.**

**DAMAGE TO THE BBQ CAUSED BY GREASE FIRES, ARE NOT COVERED BY THE WARRANTY AS IT IS DUE TO INCORRECT USE.**

## NB!

**NEVER USE WATER TO EXTINGUISH A GREASE FIRE!  
CLEAN THE BBQ REGULARLY TO AVOID GREASE FIRES.**

## NB!

- YOUR BARBECUE IS NOT DESIGNED TO BE USED WITH MORE THAN 50% OF THE COOKING AREA AS A SOLID PLATE – THIS INCLUDES BAKING DISHES.
- FULL COVERAGE WILL CAUSE EXCESSIVE BUILD-UP OF HEAT AND DAMAGE THE BARBECUE. THIS IS NOT COVERED BY WARRANTY.

## Read carefully

FAILURE TO FOLLOW THE INSTRUCTIONS PROVIDED, CAN IMPLY A RISK OF SERIOUS INJURY TO PERSONNEL AND FIXED INSTALLATIONS.

# WARNING

## DANGER OF CARBON MONOXIDE POISONING!

BURNING CHARCOAL INDOORS CAN BE FATAL. CARBON MONOXIDE RELEASE AN ODOURLESS GAS. NEVER BURN CHARCOAL IN A CLOSED AREAS, SUCH AS A DWELLING, CAR OR TENT.



WARNING! DO NOT USE FLUIDS SUCH AS SPIRITS, PETROL, DIESEL, PARAFFIN OR ALCOHOL FOR LIGHTING OR RELIGHTING THE BBQ. WE RECOMMEND THE USE OF LIGHTING BRIQUETTES OR ELECTRICAL BBQ LIGHTERS.

- WARNING! KEEP CHILDREN, ANIMALS AND ANYONE ELSE WHO NEEDS SUPERVISION AT A SAFE DISTANCE FROM THE GRILL. THE GRILL CAN BE EXTREMELY HOT.
- WARNING! NEVER MOVE THE GRILL ONCE LIT OR WHILE IT IS STILL HOT.
- WARNING! DO NOT TOUCH THE GRILL BODY WHEN LIT, IT CAN BE EXTREMELY HOT AND THERE IS A RISK OF BURNS.
- WARNING! DO NOT USE FLUIDS SUCH AS SPIRITS, PETROL, DIESEL, PARAFFIN OR ALCOHOL FOR LIGHTING OR RELIGHTING THE GRILL. WE RECOMMEND THE USE OF LIGHTING BRIQUETTES OR ELECTRICAL GRILL LIGHTERS.

### BEFORE ASSEMBLING

- Carefully read the assembly guide for the grill. Follow the instructions and safety instructions.
- Lay out all the parts and tools to make them easy to reach. Check all parts off against the list.
- Check that no parts are hidden in the packaging. Do not throw away the packaging before you have found all parts and the grill is fully assembled.
- Take your time!
- We recommend that two people assemble large grills to make it easier to keep parts in place during assembly.

### DURING ASSEMBLY

- Assemble all parts loosely first before tightening. Once all parts are assembled, tighten all screws.

# WARNING

- OUTDOOR USE ONLY! DO NOT USE UNDER AWNINGS, CANOPIES, PARASOLS OR THE LIKE.
- PLACE BBQ ON A FIRM, EVEN AND STABLE SURFACE AT A SAFE DISTANCE FROM BUILDINGS, TREES AND OTHER FLAMMABLE MATERIALS.
- NEVER MOVE THE BBQ WHEN IN USE.
- THE BBQ CAN BE EXTREMELY HOT WHEN IN USE. USE BBQ GLOVES OR OTHER HEAT-RESISTANT GLOVES WHEN BARBECUING TO AVOID BURNS.
- ONLY USE BBQ IMPLEMENTS MADE OF HEAT-RESISTANT MATERIALS.
- WE RECOMMEND USING BBQ LIGHTER BRIQUETTES, A BBQ STARTER OR ELECTRICAL BBQ-STARTER FOR THE MOST EFFECTIVE, CLEAN AND SAFE WAY TO START YOUR BBQ. IF USING LIGHTER FLUID, DO NOT IGNITE IF THERE IS ANY FLUID ON THE OUTSIDE OF THE BBQ, THE AREA AROUND IT, ON YOUR OWN CLOTHES ETC.
- DO NOT USE ETHANOL OR PETROL TO LIGHT OR RELIGHT CHARCOAL OR LIGHTER BRIQUETTES. WHEN USING FLUIDS TO START A BBQ, ENSURE THEY APPROVED ACCORDING TO EN 1860-3.
- NEVER RELIGHT THE BBQ WITH ANY FORM OF FLUID, NOT EVEN LIGHTER FLUID, AS THE CHARCOAL CAN STILL BE SMOULDERING AND CAUSE LARGE FLAMES, A FIRE HAZARD AND DAMAGE THE BBQ.
- ALWAYS CHECK THAT CHARCOAL OR BRIQUETTES ARE FULLY EXTINGUISHED BEFORE REMOVING ASH.
- NEVER LEAVE A BBQ IN USE OR THAT HAS JUST BEEN USED WITHOUT ENSURING THAT ALL CHARCOAL IS FULLY EXTINGUISHED.
- LET THE BBQ COOL DOWN FOR AT LEAST 24 HOURS BEFORE EMPTYING IT, OR EMPTY USED CHARCOAL/BRIQUETTES INTO A METAL CONTAINER. NEVER EMPTY USED CHARCOAL/BRIQUETTES DIRECTLY ONTO THE GROUND.
- FLAMES CAN SHOOT UP IF HOT FAT OR FOOD FALLS ON TO BURNING CHARCOAL/BRIQUETTES. ALWAYS HAVE WATER AVAILABLE TO PUT OUT ANY SUCH FLAMES.
- REMEMBER THE DANGER OF FIRE.
- DO NOT USE THE BBQ IN STRONG WINDS.
- ALWAYS HAVE A BUCKET OF WATER TO HAND WHEN BARBECUING.
- NEVER LEAVE A LIT BBQ UNSUPERVISED.
- WAIT UNTIL A WHITE LAYER OF ASH COVERS THE CHARCOAL/BRIQUETTES BEFORE BARBECUING.
- DO NOT EMPTY USED CHARCOAL OR BRIQUETTES BACK INTO THE PACK.
- KEEP CHARCOAL AND BRIQUETTES DRY AND WELL VENTILATED AND AT A SAFE DISTANCE FROM HEAT SOURCES.
- WE RECOMMEND WEARING GLOVES IF NECESSARY WHEN ASSEMBLING, DUE TO SHARP EDGES ON THE BBQ.



## Charcoal lighting methods

### DURING LIGHTING

- **Grills with lids:** Always have the lid off or open during lighting. Never close the lid before the flames from the charcoal have died down - to avoid damaging the lid surface.
- *NB: Only use the lid to suppress flames if the flames are getting out of control. Painted surfaces can be damaged by extreme heat.*

### LIGHTING BRIQUETTES

- Place charcoal/briquettes in a pyramid.
- Place 3 - 6 lighting briquettes between the charcoal and carefully light them with a match.
- Once the charcoal/briquettes are burning and the flames/smoke have subsided, spread them over the charcoal grate. Never use your fingers, plastic implements or flammable objects to move burning charcoal. Use grill implements.
- Check that the grate is correctly positioned.  
Put on more charcoal when needed.

### CHARCOAL STARTERS

- Insert the starter briquettes/tabs from the underside.
- Once there is a grey film on the charcoal/briquettes, they can be poured onto the charcoal grate.

### ELECTRIC BBQ LIGHTERS

- Lay a thick layer of charcoal or briquettes on the charcoal grate. Place the lighter on the charcoal/briquettes and make sure the handle is outside the grill.
- Place a new layer of charcoal or briquettes in a pyramid shape on the lighter.
- Plug in the lighter to the mains.
- The charcoal/briquettes will be alight after approx. 8 -15 minutes.
- Spread the charcoal/briquettes in an even layer on the charcoal grate and you can start grilling.

### LIGHTER FLUID

We do not recommend using lighter fluid for several reasons:

- it can cause large flames and increase the chance of burns.
- it collects in the bottom of the grill and can cause large flames after the grill has been alight for a while.
- large amounts of fluid in the bottom of the grill can cause a lot of flames that can damage the grill surface.
- fluid that leaks out of the grill can burn the exterior of the grill.
- charcoal/briquettes soaked in fluid and lit before the fluid has soaked in properly can cause large flames and burns. excessively large flames can also damage the grill surface.



## Grilling tips

### DURING BARBECUING

- Read page 25 for correct amount of charcoal/briquettes.
- Do not overfill the grill with charcoal/briquettes. The grill can get too hot for cooking and the heat can represent a risk to people or animals in the vicinity.
- Using too much charcoal can also damage the grill surface and thus the paint/enamel. Paint and enamel are applied to protect the grill and damage can cause rust.
- The grill can be extremely hot when in use. Use grill gloves when grilling.
- If flames should appear during use - due to fat, marinade or the like dripping on to the charcoal - we recommend using a spray bottle to spray a little water on the charcoal.
- When finished using the grill, do not douse the charcoal with large amounts of COLD water, as this can damage the paint/enamel. Use sand or spray small amounts of water gradually and repeatedly.
- Always check that all embers are extinguished before removing used charcoal/briquettes. This can take up to 24 hours. Always dispose of ash and charcoal residue where they cannot cause fire.

### MAINTENANCE

- To make cleaning easy, cover the insides of the grill with aluminium foil before pouring charcoal in. The shiny side of the foil should be up. Remember to make holes in the foil for ventilation where necessary.
- Clean the grill grate with hot soapy water immediately after grilling. Dry the grate well and store in a dry place when not in use. We recommend coating the grate with food oil after cleaning, between each grilling and before storing.
- When storing the grill outdoors, keep it covered with a grill cover. Alternatively, the grill can be stored indoors, in a garage or under a roof.
- **WARNING!** Always check that all the charcoal is extinguished and that there are no embers left before putting a cover on or on putting the grill away for storage.
- It is very important that the grill is totally dry before putting a cover on. Any dampness shut inside the grill cover can cause condensation and thus rust.
- It is important that grill and grates are cleaned after every use and before putting it into long-term storage. Residues of marinade, oils, fat etc. can cause mould and accelerate rust.
- We recommend repairing cracks or scratches in the paint or enamel with heat-resistant paint as soon as possible. Stocked by ironmongers, builder's merchants, paint shops, workshops etc. Repair any rust as soon as possible before it spreads.

## Charcoal BBQ lighting

### CHARCOAL LIGHTING

1. Open lid, as well as all butterfly dampers.
2. Remove cooking grates and raise charcoal pan to its highest setting using the crank.
3. Pour 1.5 kg max. of regular charcoal briquets into the charcoal pan and make into a pile.
4. Lower the charcoal pan to its the lowest setting using the crank, and light fire.
5. After charcoal is ashed over, using long-handled tongs to spread charcoal into a single layer on the charcoal pan.
6. Put the cooking grate in place. The bbq is ready.

### AMOUNT CHARCOAL / BRIQUETTES

Recommended amount of charcoal	1.5 kg
Maximum amount of charcoal	1.8 kg
Recommended amount of briquettes	1.8 kg
Maximum amount of briquettes	2.2 kg

## Recipe CHILI CRAB



### SINGAPORE CHILI CRAB

King crab loins split in half  
Chinese buns  
Fresh coriander  
Oil for deep frying, approx. 7 dl

#### Sauce:

Oil  
2 finely chopped shallots  
2 tbps finely chopped ginger  
2 finely chopped garlic cloves  
1/2-1 Chili  
2 chopped tomatoes  
1 can crushed tomatoes (400-500 g)  
1 dl sweet chili sauce  
1/2 dl soy sauce  
Sriracha

Start with the sauce. Sauté shallots, ginger, chili and garlic with some cooking oil. Add chopped and canned tomatoes along with the sweet chili sauce. Let it simmer for 5 minutes. Add soy sauce and sriracha to taste.

Brush the crab loins with oil so it won't stick to the grill. Sprinkle some salt over it before placed on grill, meat side down. Deep fry the chinese buns until golden.

Add the crab to the sauce and sprinkle with some fresh coriander right before serving.

GET MORE FANTASTIC RECIPES:

[youtube.com/flyingculinaryTV](https://www.youtube.com/flyingculinaryTV)

## The Flying Culinary Circus



### Our story

In 2005 four talented young chefs left for New York, asked to cook at an event in Central Park. They enjoyed working together and the guests really appreciated the food. One of the guests was so enthusiastic he booked the four chefs for another event in Los Angeles. The idea of “The Flying Culinary Circus” was created.

Fast forward – The chefs have now travelled to more than 56 countries all over the world. Royalties as well as celebrities have enjoyed the culinary concept the chefs offer tremendously. But, as the chefs say “it’s not about how famous our guests are, it is all about sharing the fun of cooking».

## Trouble Shooting

PROBLEM	POSSIBLE CAUSE	SOLUTION
BURNER WILL NOT LIGHT	GAS BOTTLE IS EMPTY	REPLACE GAS BOTTLE
	DAMAGED REGULATOR	CHECK/REPLACE THE REGULATOR
	BURNER IS BLOCKED	CLEAN THE BURNER
	GAS SUPPLY IS BLOCKED	CLEAN GAS VENTURY OR HOSE
	ELECTRODE IS BROKEN OR DIRTY	CLEAN THE ELECTRODE
	IGNITION KNOB IS BROKEN	CONTACT YOUR DEALER
	WINDY CONDITIONS	PLACE THE BBQ IN A LESS EXPOSED POSITION.
	IGNITION WIRE IS DAMAGED OR FITTED INCORRECTLY	MAKE SURE WIRE IS MOUNTED CORRECT
LOW FLAME	EMPTY GAS BOTTLE	REPLACE GAS BOTTLE
	IRREGULAR GAS SUPPLY	CHECK/REPLACE THE REGULATOR
	THE BURNER IS BLOCKED	CLEAN THE BURNER
	GAS SUPPLY OR HOSE IS BLOCKED	CLEAN GAS VENTURY OR HOSE
LOW FLAME OR BACKFIRE	GAS BOTTLE IS TOO SMALL	13 KG OR LARGER BOTTLE IS RECOMMENDED
	BURNER IS BLOCKED	CLEAN THE BURNER
	GAS SUPPLY OR HOSE IS BLOCKED	CLEAN GAS VENTURY OR HOSE
	WINDY CONDITIONS	PLACE THE BBQ IN A LESS EXPOSED POSITION
TROUBLE TURNING THE KNOBS	GAS VALVE JAMMED	REPLACE GAS VALVE. NB! KNOBS SHOULD BE PRESSED IN AND TURNED
HEAVY SMOKE	FATTY FOODS ON THE BBQ	TRIM AWAY EXCESS FAT FROM MEAT. CLEAN THE FAT TRAY

## Consumer contact

This product is covered by a warranty in accordance with consumer legislation. It has undergone strict quality controls and testing at the factory.

If there are any parts missing or the product has been damaged, please contact your dealer or the consumer contact below for help.

Faults due to misuse, lack of maintenance or modification of the product will invalidate the warranty. Damaged parts not due to a fault with the product will be invoiced according to our price list + carriage and administration fee.

If new parts are needed or in the event of a warranty claim, please contact your dealer or consumer contact:

NORDIC SEASON PRODUCTS AS  
2007 KJELLER, NORWAY

☎ +47 924 78600

✉ support@fccbbq.com

www.fccbbq.com

Always attach your receipt and product serial number when making a warranty claim.  
Serial number is located on the side of the BBQ.

Produced in China for Nordic Season Asia Co., Ltd.