

*The Flying Culinary Circus*

# FCCBBQ



## SIGNATURE LW4.1

**INSTRUCTION MANUAL & MAINTENANCE**



FCC-G-19055-41/ A10A20A14-SB



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

*Share the fun of cooking!*

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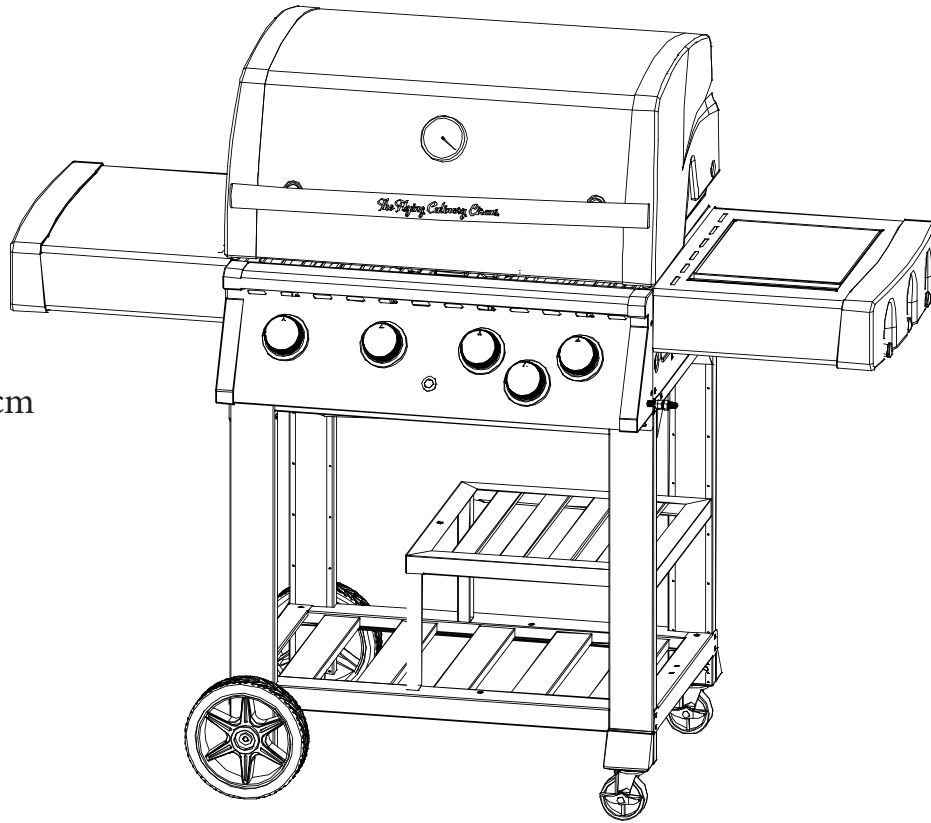


Read carefully

# WARNINGS

- 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.

## Technical data



H: 125 cm

W: 145 cm

**Total Heat input:** 17.5kW

**Gas consumption:** 1270 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.**

DESTINATION OF COUNTRIES TO USE	VALVE SIZE	GAS TYPE	GAS CATEGORY
BE, CY, CZ, DK, EE, FI, FR, HU, IT, LT, NL, NO, SE, SI, SK, RO, HR, TR, BG, IS, LU, MT	Dia 0.93 mm	G30 (butan), G31(propan) and their mixtures, LPG 28-30 mbar	I3B/P(30)

### THE APPLIANCE IS SET TO OPERATE

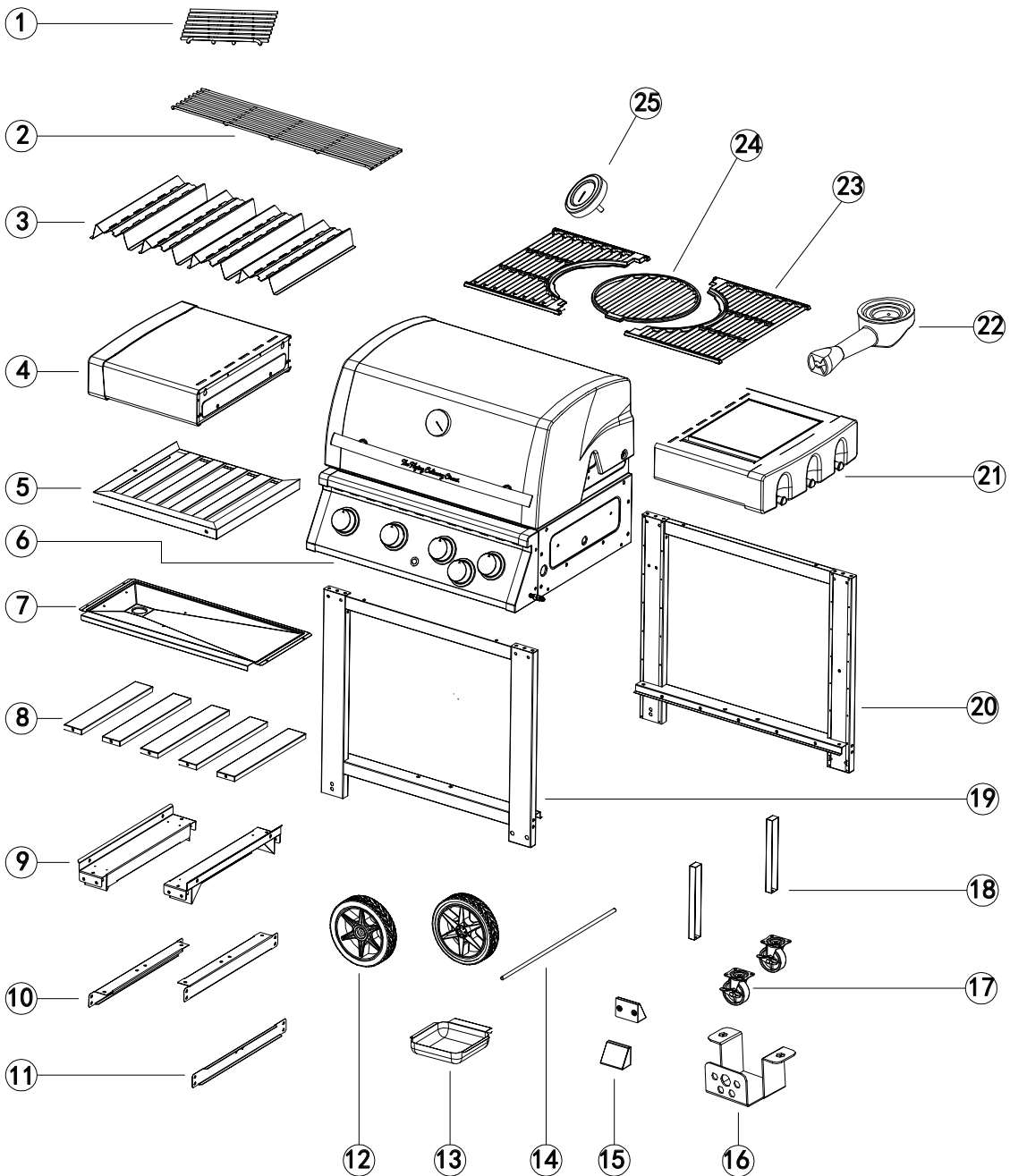
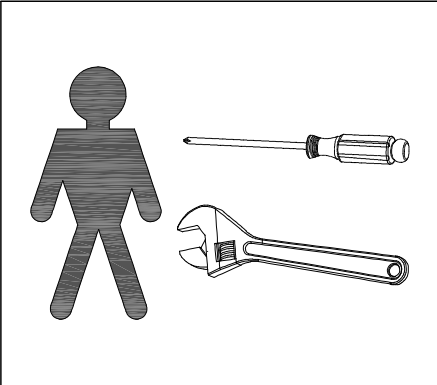
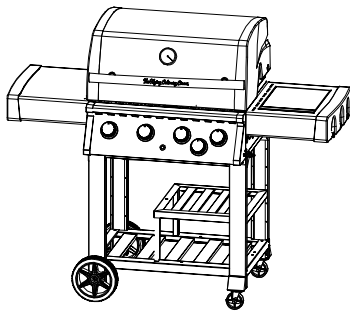
- I3B/P(30): G30(Butane), G31(propane) and mixtures of these, LPG 28-30 mbar

**CE 0359**


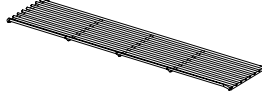
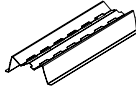
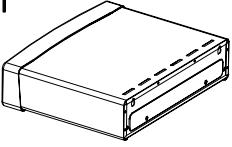
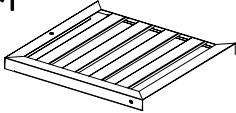
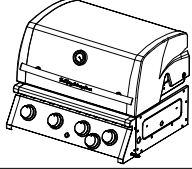
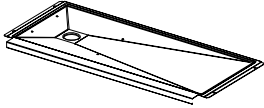
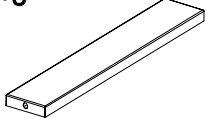
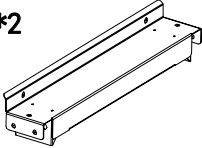
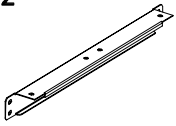
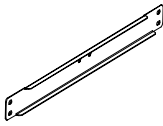

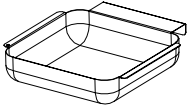
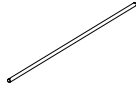
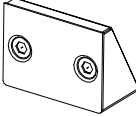
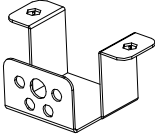


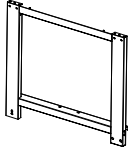
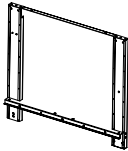
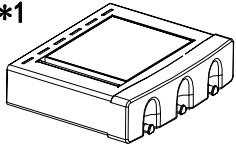
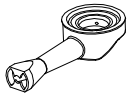
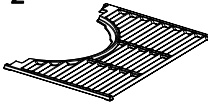


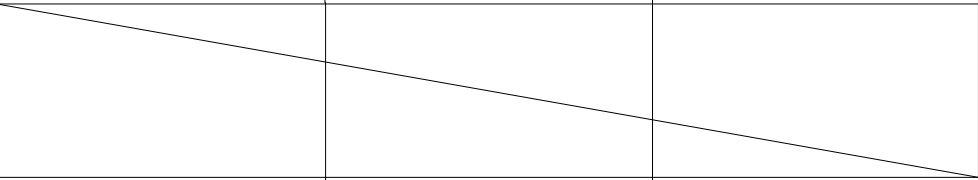

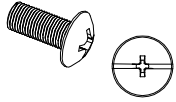
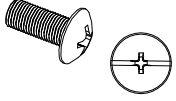
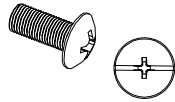
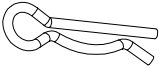

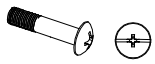
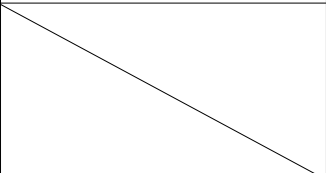
This product is produced according to EUROPEAN GAS APPLIANCE STANDARD EN498 and EN484 and is CE certified.

# Exploded drawing

FCC-G-19055-41



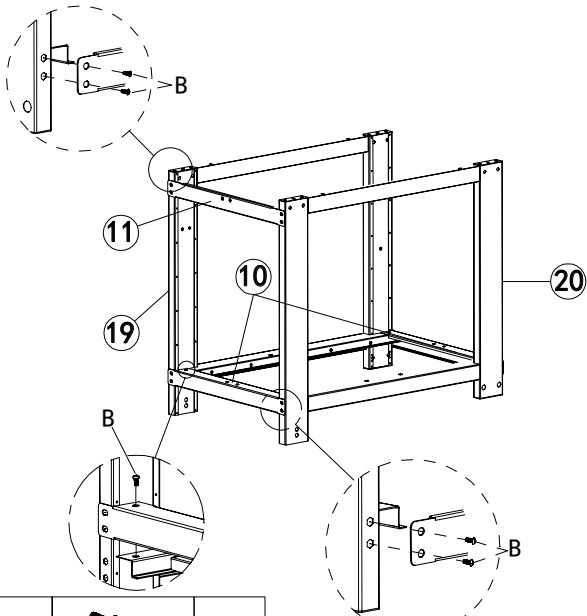
# Parts List

<b>①*1</b> 	<b>②*1</b> 	<b>③*4</b> 	<b>④*1</b> 
<b>⑤*1</b> 	<b>⑥*1</b> 	<b>⑦*1</b> 	<b>⑧*5</b> 
<b>⑨*2</b> 	<b>⑩*2</b> 	<b>⑪*1</b> 	<b>⑫*2</b> 
<b>⑬*1</b> 	<b>⑭*1</b> 	<b>⑮*2</b> 	<b>⑯*1</b> 
<b>⑰*2</b> 	<b>⑱*2</b> 	<b>⑲*1</b> 	<b>⑳*1</b> 
<b>㉑*1</b> 	<b>㉒*1</b> 	<b>㉓*2</b> 	<b>㉔*1</b> 
<b>㉕*1</b> 			
<b>A M5-35*4</b> 	<b>B M5-10*44</b> 	<b>C M4-8*8</b> 	<b>D M6-10*16</b> 
<b>E *3</b> 	<b>F M10*1</b> 	<b>G M6-35*8</b> 	

# Assembly

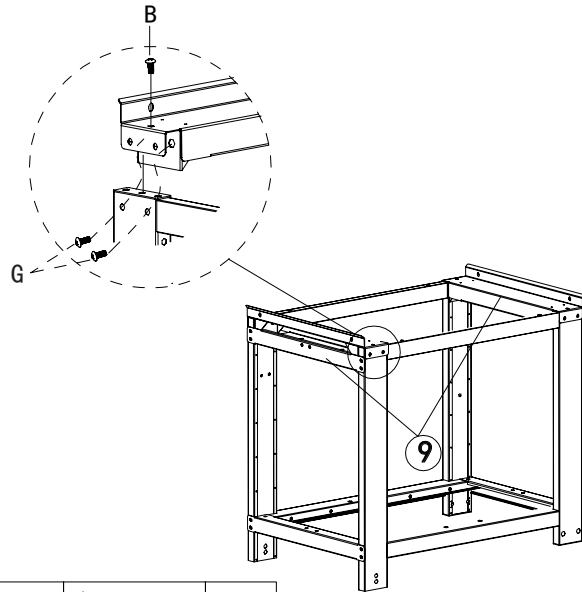
1

Assemble 2pcs bottom side beam (10) with 12pcs screw(B), each beam with 4pcs screw on side and 2pcs screw on top. Assemble 1pc top side beam(11) with 4pcs screw(B)on side



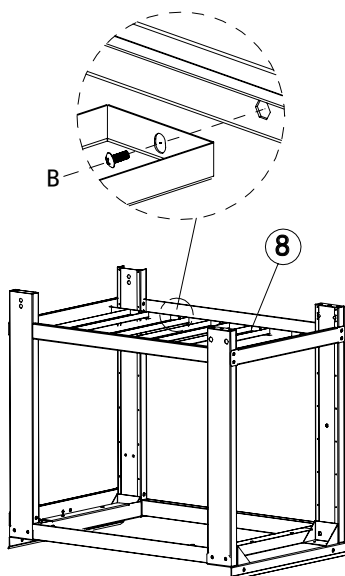
2

Install 2pcs firebox board(9)with 8pcs screw(H), each board with 4pcs screw(H)on two sides; then use 4pcs screw(B)from top to fix the firebox board(9) tightly.



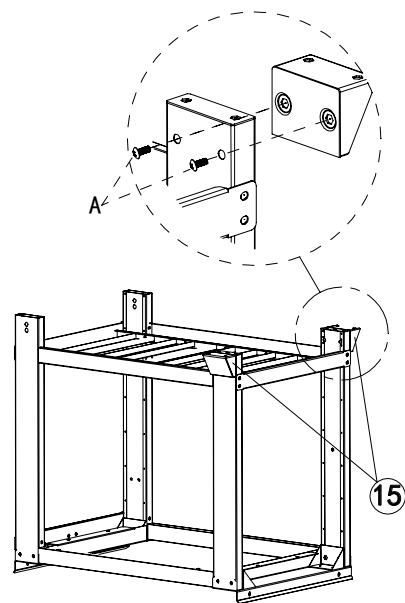
3

Assemble 5pcs bottom batten(8)with 10pcs screw(B). Each batten with 2pcs screw on two sides.



4

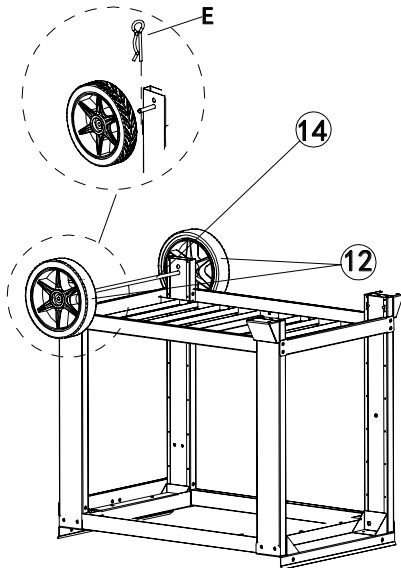
Assemble each castor plate(15)with 2pcs screw(A).



# Assembly

5

Assemble 2pcs PE wheel (12) with axle (14) and use 2pcs lock pin (E) to fix 2pcs PE wheel.



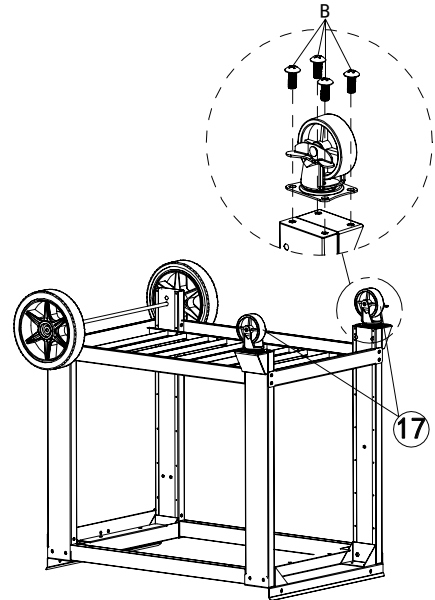
E



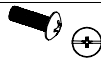
2x

6

Assemble each castor (17) with 4pcs screw (B)



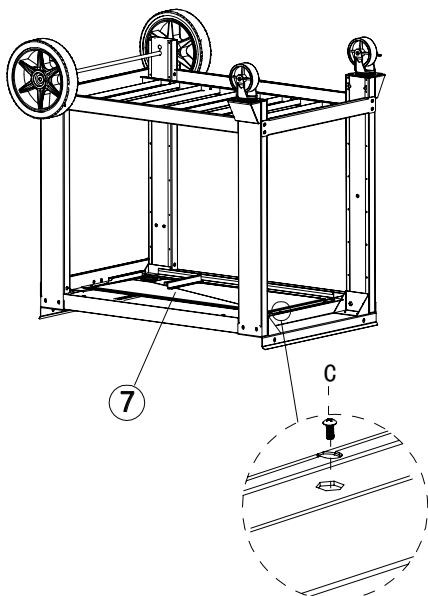
B



8x

7

Assemble the grease tray (7) with 4pcs screw (C)



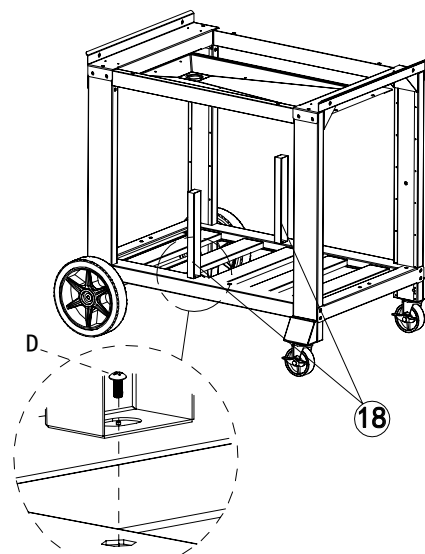
C



4x

8

Assemble each shelf support beam (18) with 1pc screw (D)



D



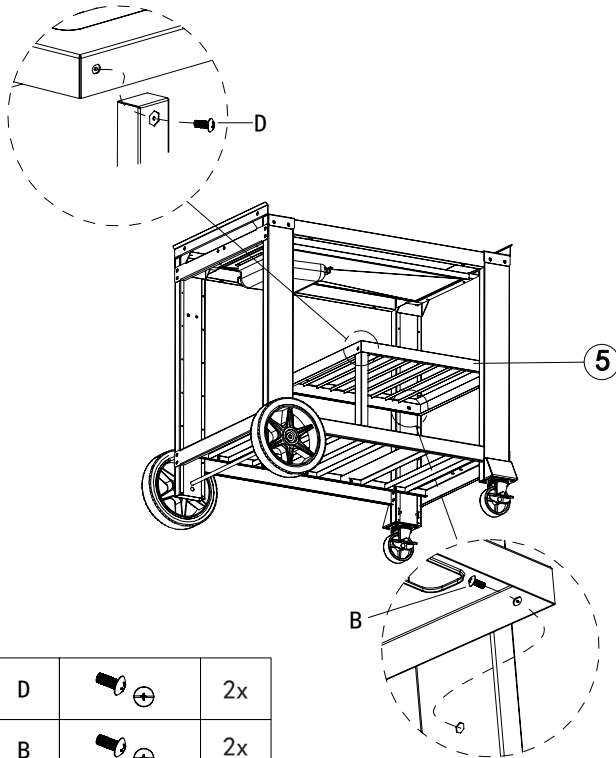
2x





# Assembly

9

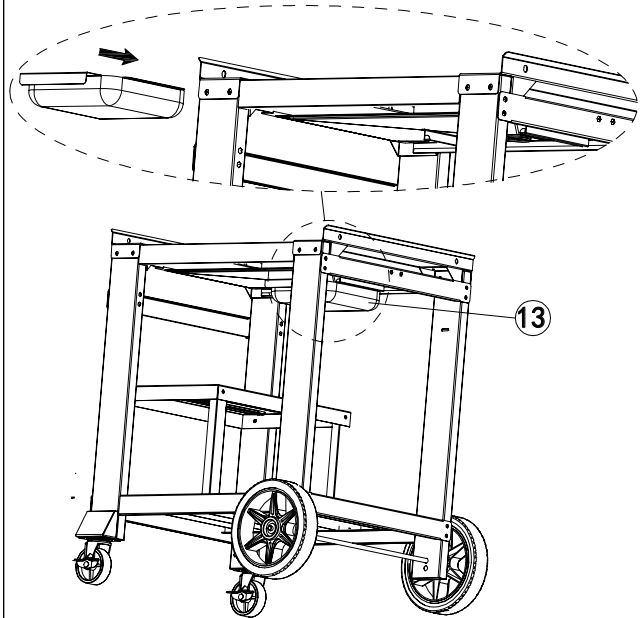
Assemble the small shelf(5)with 2pcs screw(D) and 2pcs screw(B)



D		2x
B		2x

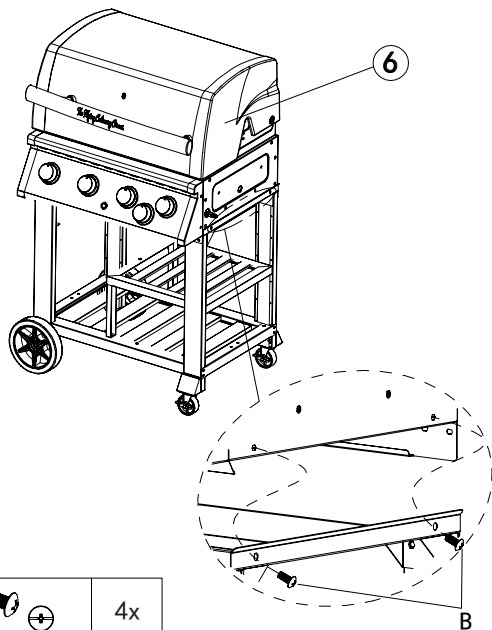
10


Insert the grease cup(13) under the grease tray.



11

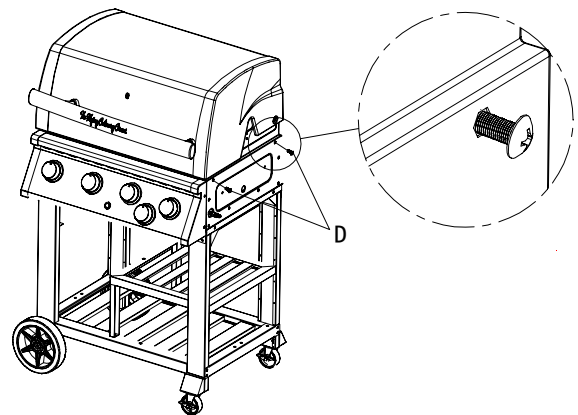
Fix the grill body(6) by 4pcs screw(B)on both sides as shown in the drawing




B		4x
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12

pre-installed 2pcs screw(D) to fix the right side burner

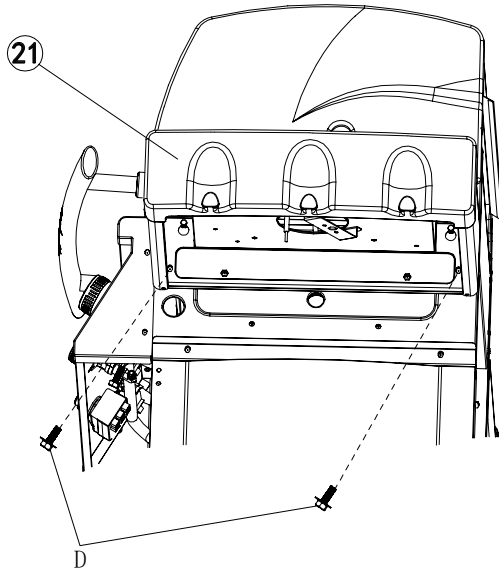


D		2x
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# Assembly

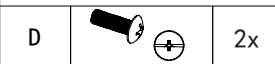
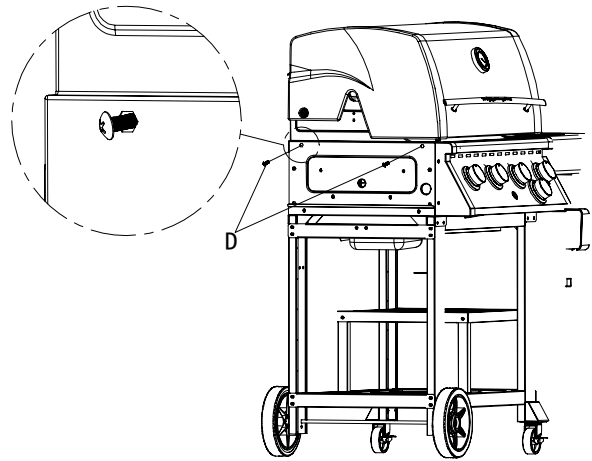
13

Fix the right side burner(21) by 2pcs screw(D) on bottom as shown in the drawing



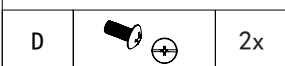
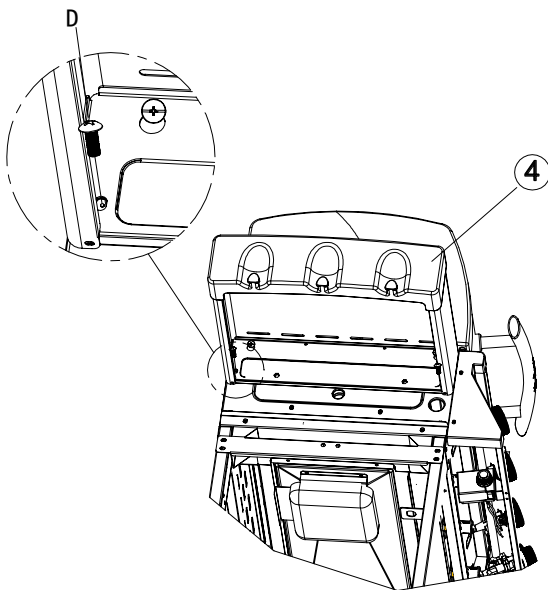
14

Pre-installed 2pcs screw(D) to fix the left side table



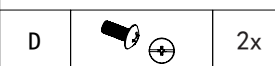
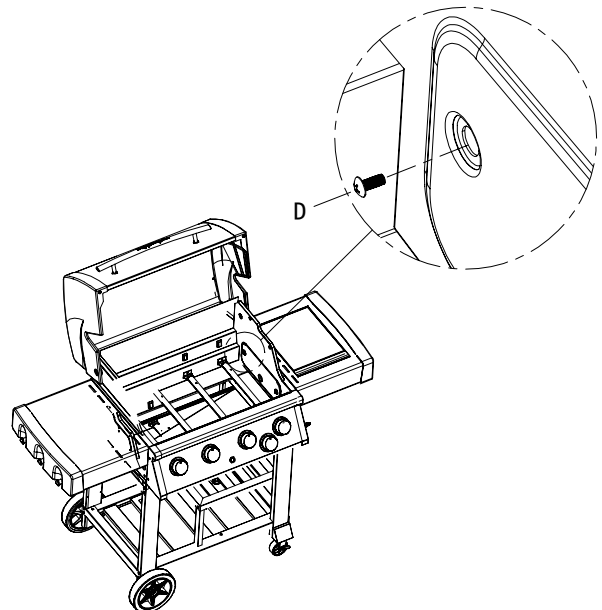
15

Fix the left side table(4) by 2pcs screw(D) on bottom as shown in the drawing



16

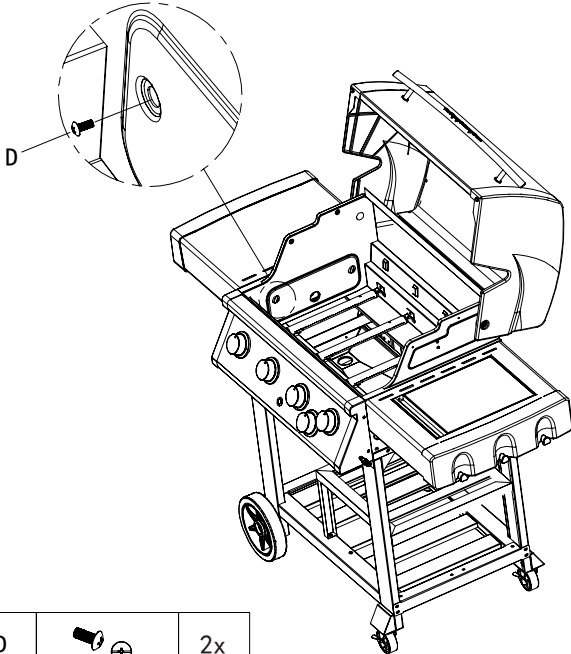
Use 2pcs screw(D) from inside of grill body to fix the right side burner



# Assembly

17

Use 2pcs screw(D) from inside of grill body to fix the left side table



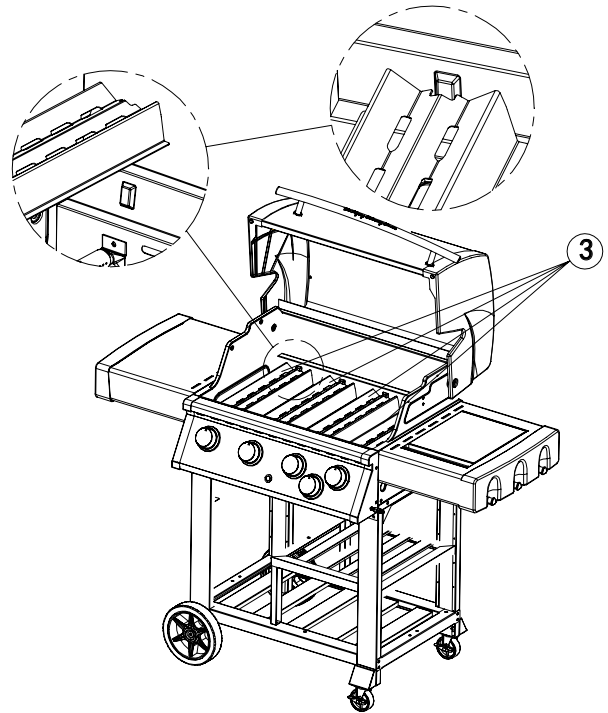
D



2x

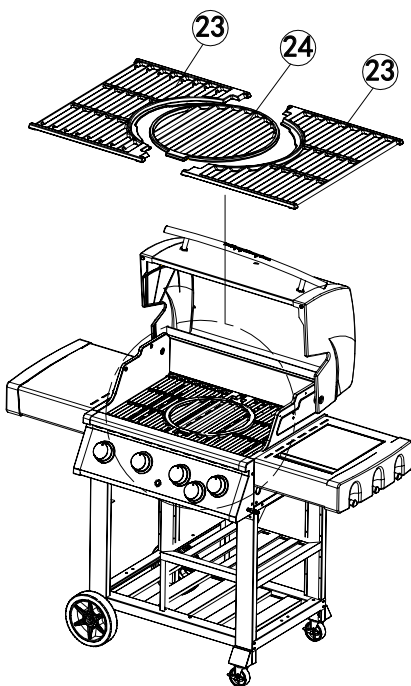
18

Place the flame tamer(3)in the grill body as shown in the drawing



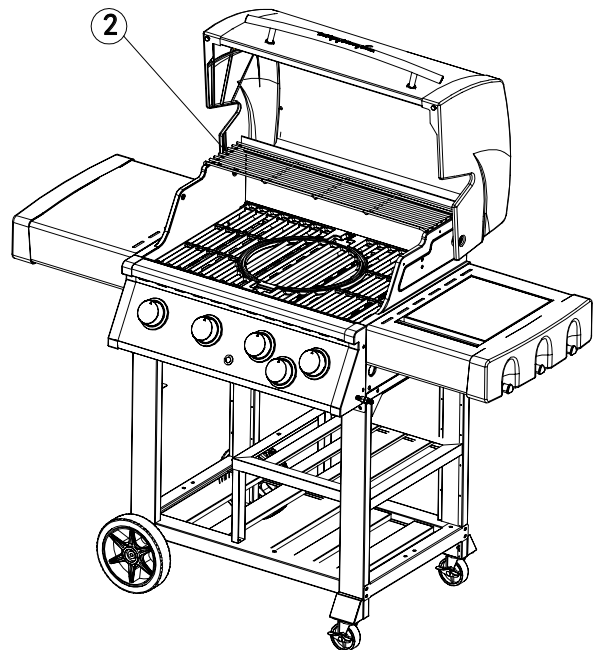
19

Place the cast iron cooking grill(23 and 24)in the grill body as shown in the drawing



20

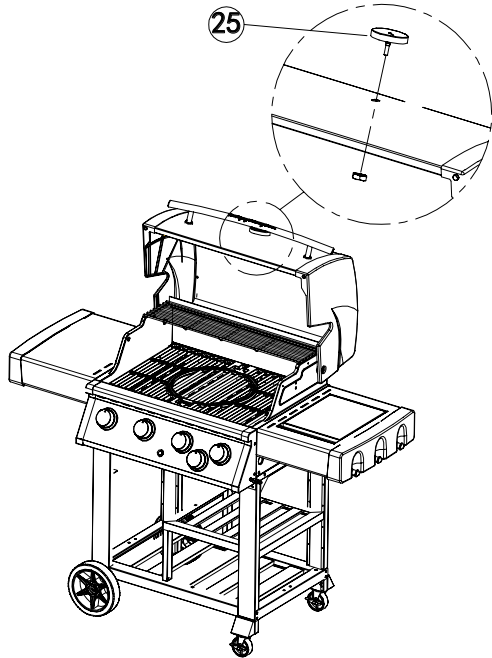
Place the warming rack(2)as shown in the drawing



# Assembly

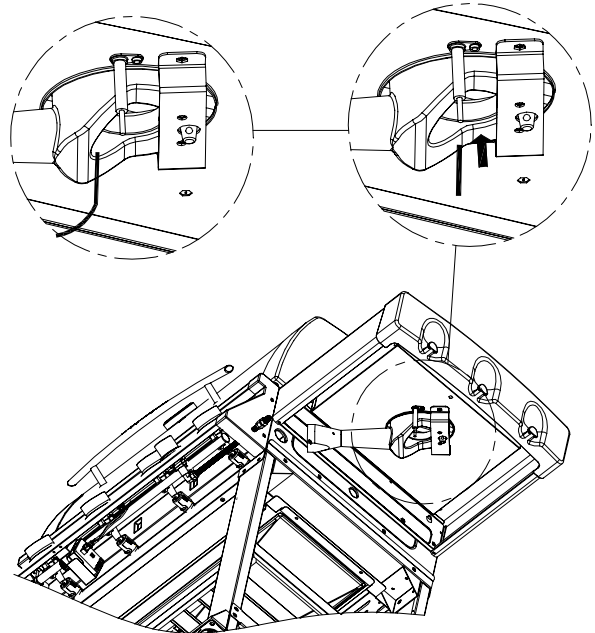
21

Install the thermometer(25) in the lid as shown in the drawing



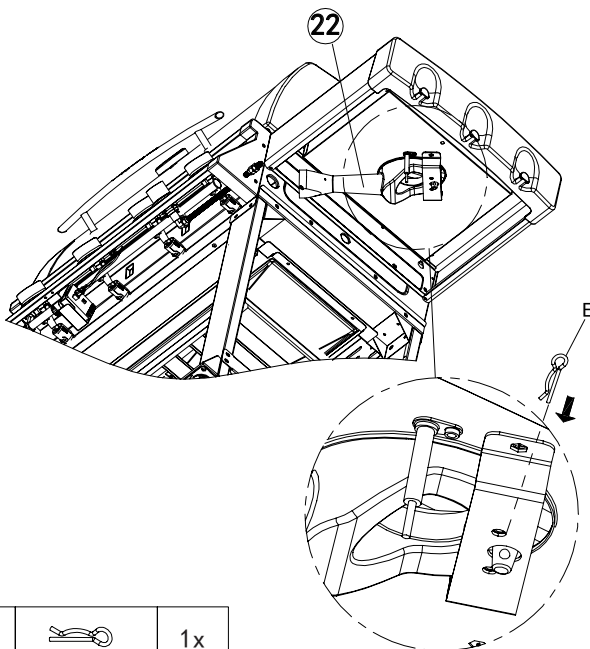
22

Put the cast iron burner into the side burner



23

Fix the side burner (22) with 1pc lock pin(E) as shown in the drawing



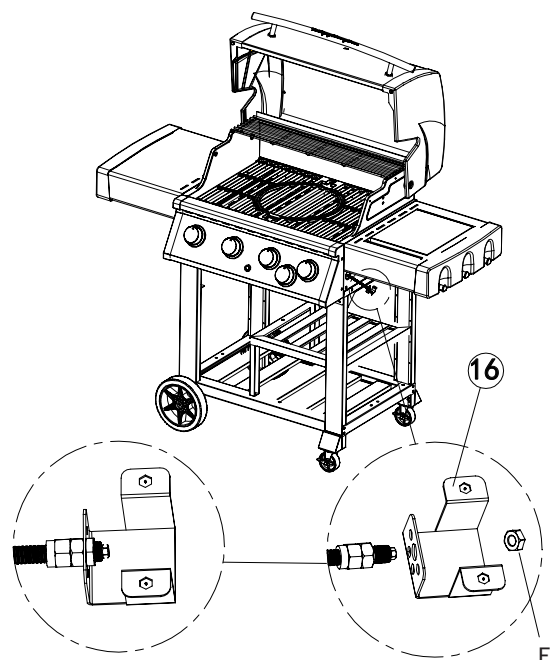
E



1x

24

Attach the side burner injector with side burner assembly (16) by 1pc nut (F)



F

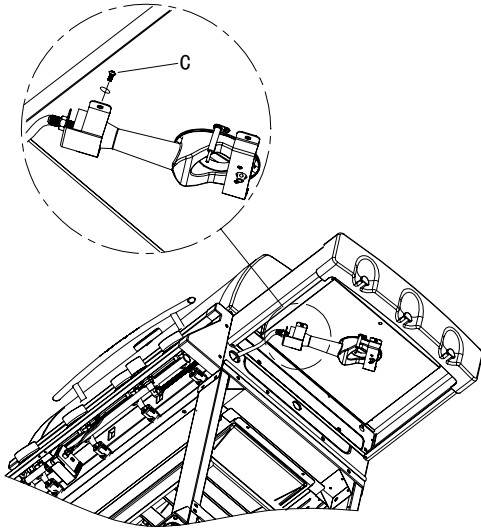


1x

# Assembly

25

Fix the side burner with side burner injector with 2pcs screw(C)



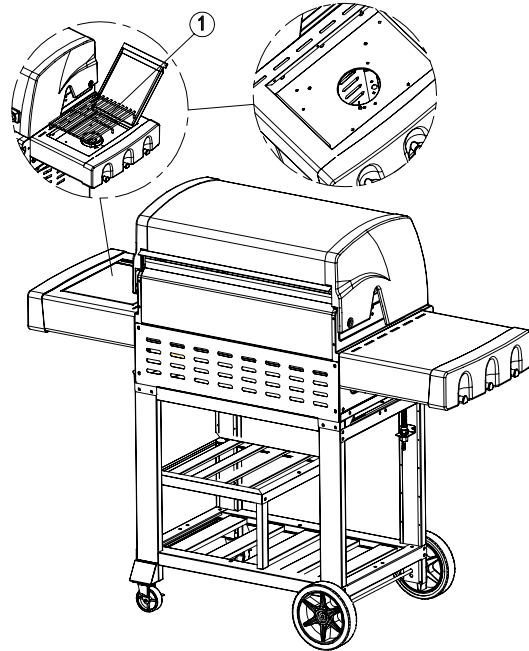
C



2x

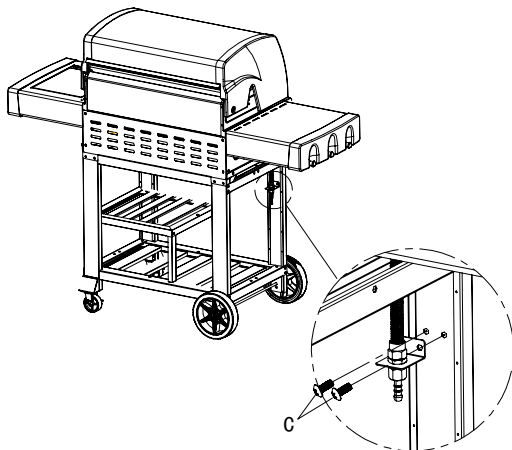
26

Place the stainless steel rack (1) in the side burner



27

Fasten the gas connector with 2pcs screw(C)



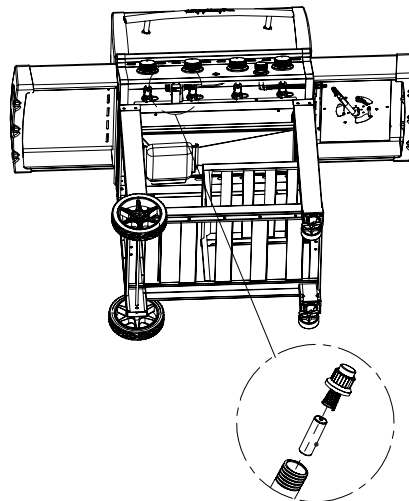
C



2x

28

Insert an AA battery with + pole facing outward  
Battery is not included



## 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.

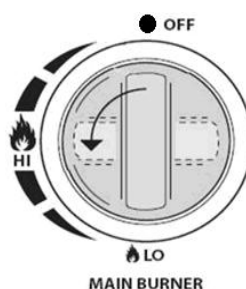
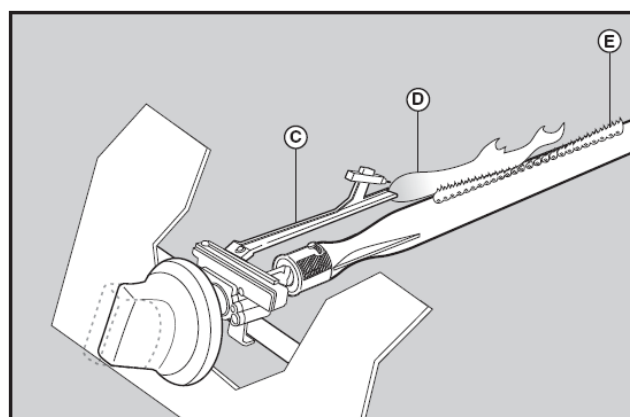
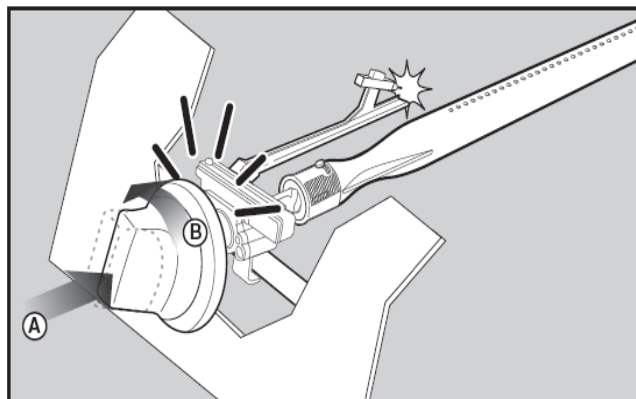
### GOOD ADVICE

- ★ **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 BBQing time.



## PILOT GAS CONTROL IGNITION

1. **Caution: The lid must be open when lighting the burner!**
2. With all gas controls on the Gas grill in the “OFF” position “OFF”, turn the gas cylinder valve to the on position at the regulator. To create a spark you must press the control knob (A) and hold in this position for 3-5 seconds to allow gas flow and then turn anticlockwise to “HIGH” (B). It can spark to the burner lighting tube (C). You will hear a “snap” from the igniter and you will also see a orange flame coming from the burner lighting tube at the left side of the burner (D).
3. Continue to hold the burner control knob in for two seconds after the “snap”, this will allow gas to flow completely down the burner tube (E) and insure ignition.
4. When the burner is alight, adjacent burners will cross light when their controls are turned to “HIGH”
5. At “High” setting the burner flame should be approximately 12-20mm long with a minimum of orange flame. Turn the gas control fully anticlockwise for minimum setting.
6. Should you have any difficulty lighting your gas grill following the above steps, contact your dealer for advice.
7. If the automatic ignition can't be used, please remove the cooking grill and heat diffuser(hotplate), and turn the valve anticlockwise to 90° to light with BBQ lighter in the distance of 5mm to the burner fire hole. Replace the cooking grill and heat diffuser (hotplate), please wear the fireproof and heat resisting gloves.



## MANUAL IGNITION

You can light the burner manually if the pilot electronic ignition fails. Wearing a protective glove, hold a long kitchen match or extended gas lighter alongside the burner flame ports and turn on the gas control to MAX. Sight the burner to ensure that flames are appearing at the flame ports..

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 VENTURI (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

- ★ 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 FAT, 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.

## 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)



## 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 65 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
	BATTERY IN IGNITOR BOX IS EMPTY	CHANGE BATTERIES
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:

### FCC PRODUCTS AS

KJELLER VEST 3, 2007 KJELLER, NORWAY

+47 924 78 600

✉ support@fccproducts.no

www.fccproducts.no

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 FCC Products Co., Ltd.

We are always looking for ways we can improve our products. Therefore, we reserve the right to change technical specifications at any time. You will always find the latest manual on [www.fccproducts.no](http://www.fccproducts.no).