

*The Flying Culinary Circus.*

# FCCBBQ



## GAS POWERED PIZZA GRILL

**INSTRUCTION MANUAL & MAINTENANCE FCC-G-18400-00**



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

*Share the fun of cooking!*

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**We hope you are happy with your new flying pizza grill!**

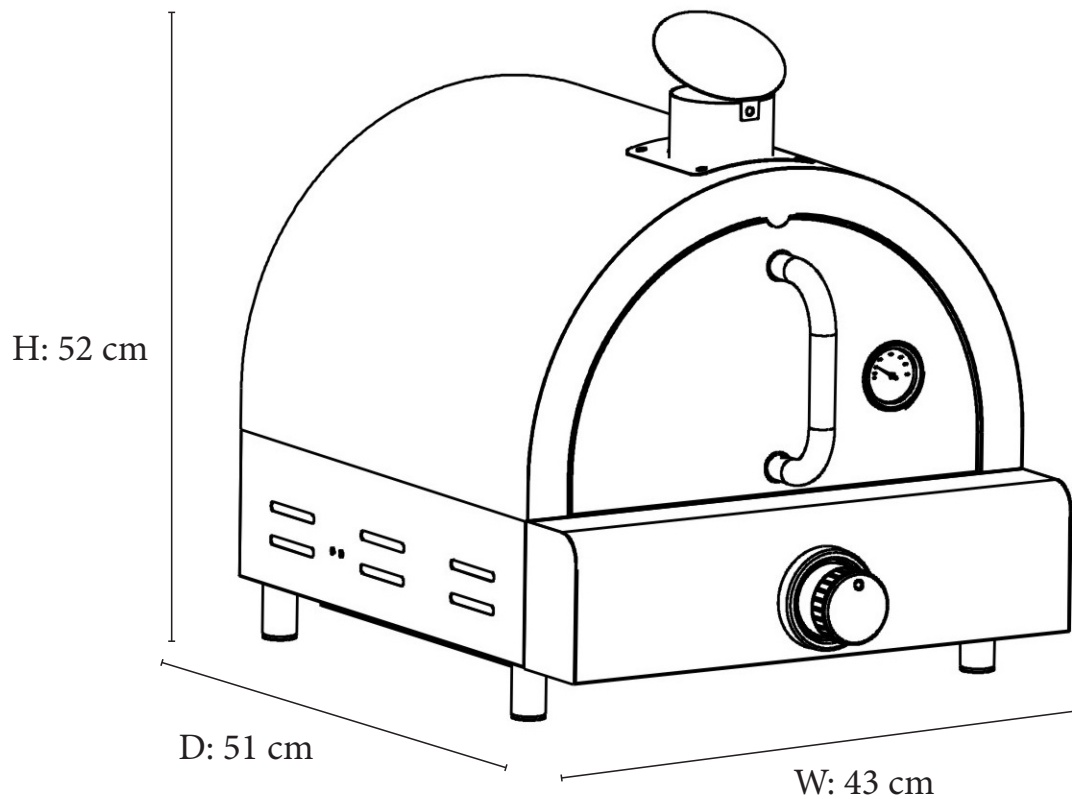


Read thoroughly

# WARNING

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

## Technical information



**Heat input:** 3,8 kW

**Gas consumption:** 277 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 150 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	I3B/P(30) Butane, Propane or their mix-tures	I3B/P(30)

The appliance is set to operate

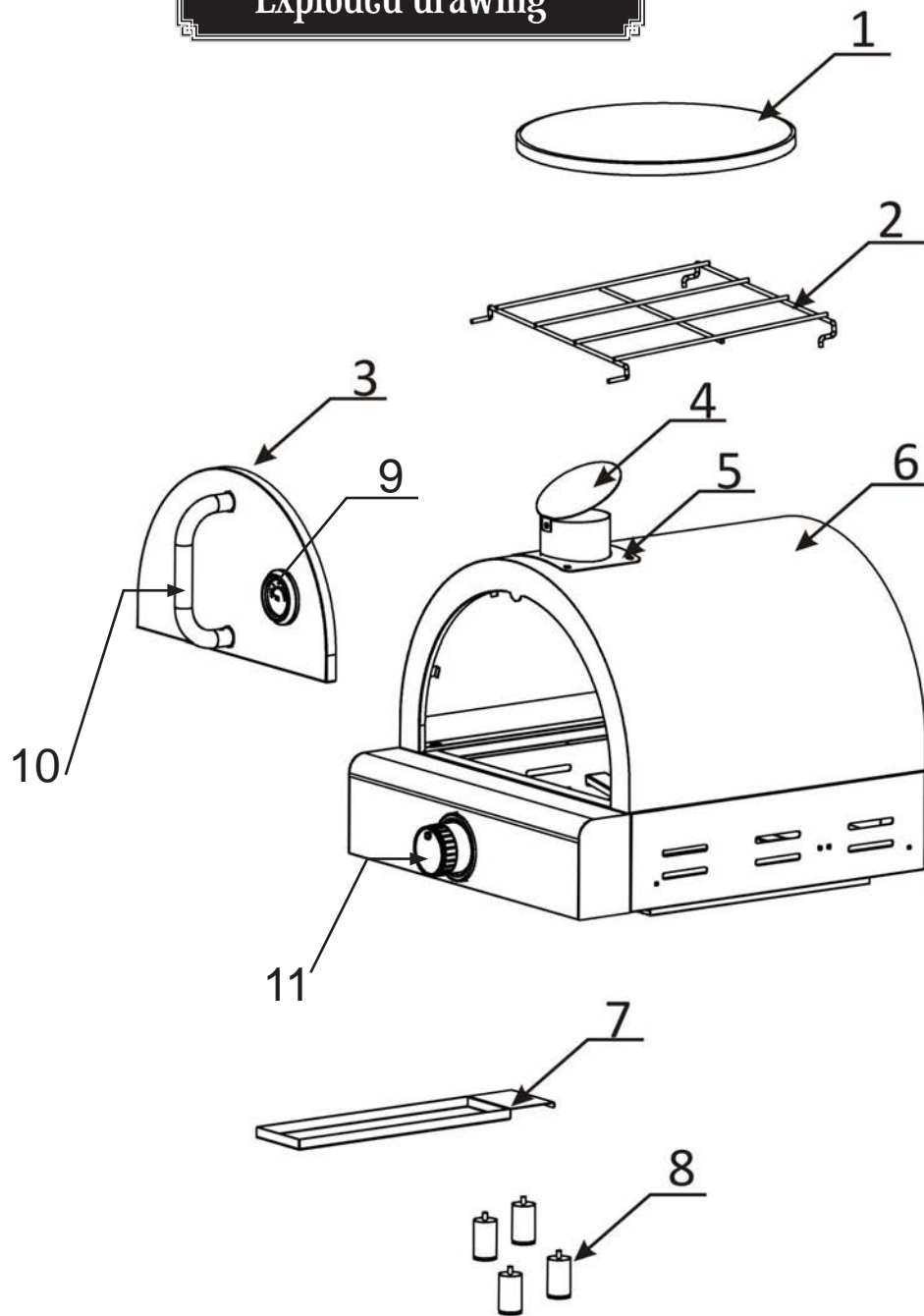
- 28-30 mbar regulator with butane gas @ category I3+
- 37mbar regulator with propane gas @ category I3+
- 37 mbar regulator with butane, propane or their mixtures @ category I3B/P(37)

**CE 1008**

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

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**PIZZAGRILL**

# Exploded drawing



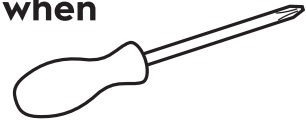
Code	Description	Qty
1	PIZZA STONE	1
2	PIZZA STONE GRID	1
3	FRONT DOOR	1
4	CHIMNEY CAP	1
5	CHIMNEY	1
6	MAIN BODY	1
7	GREASE TRAY	1
8	FEET	4
9	THERMOMETER	1
10	HANDLE	1
11	KNOB	1

Hard ware		
5	SCREWS	

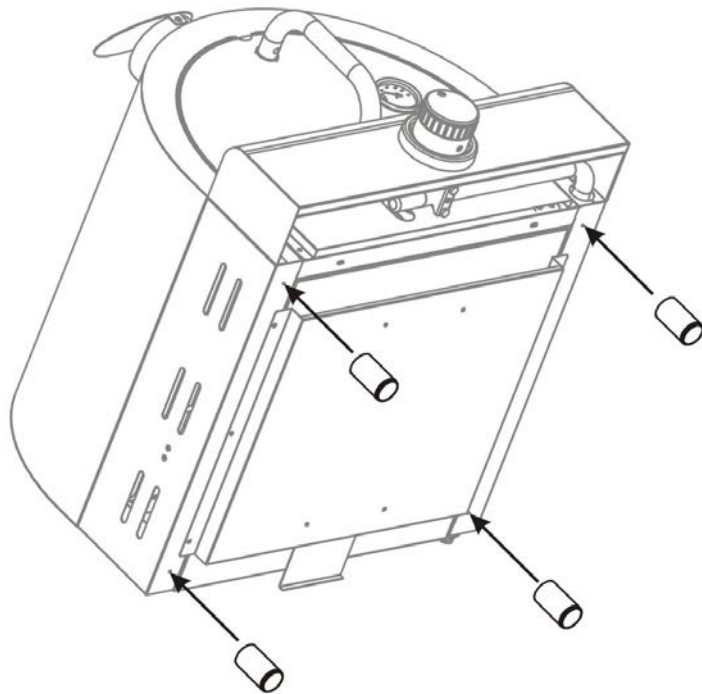
*When ordering spare parts, please use the code from parts list found here.*

# Assembly

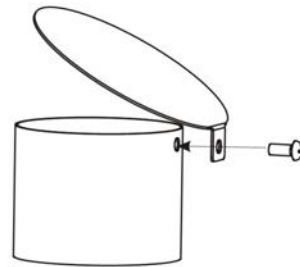
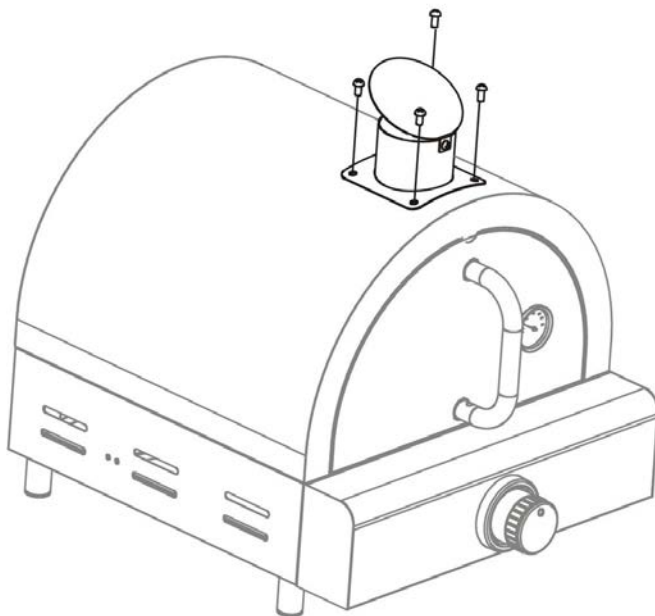
Please follow these instructions step by step.  
A screwdriver is necessary when  
assembling the grill.



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



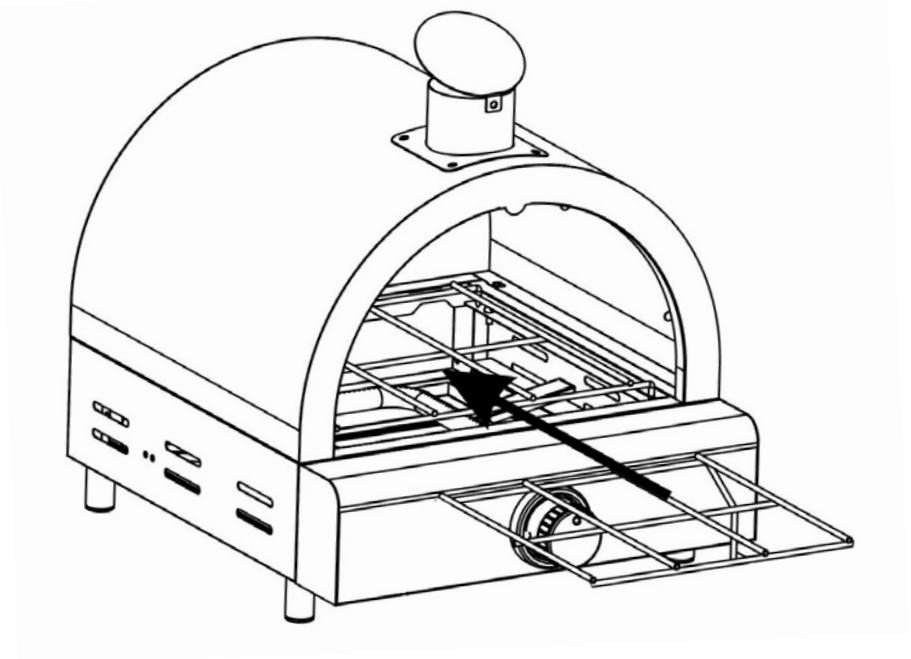
1 LEG ASSEMBLY.



2 CHIMNEY ASSEMBLY.

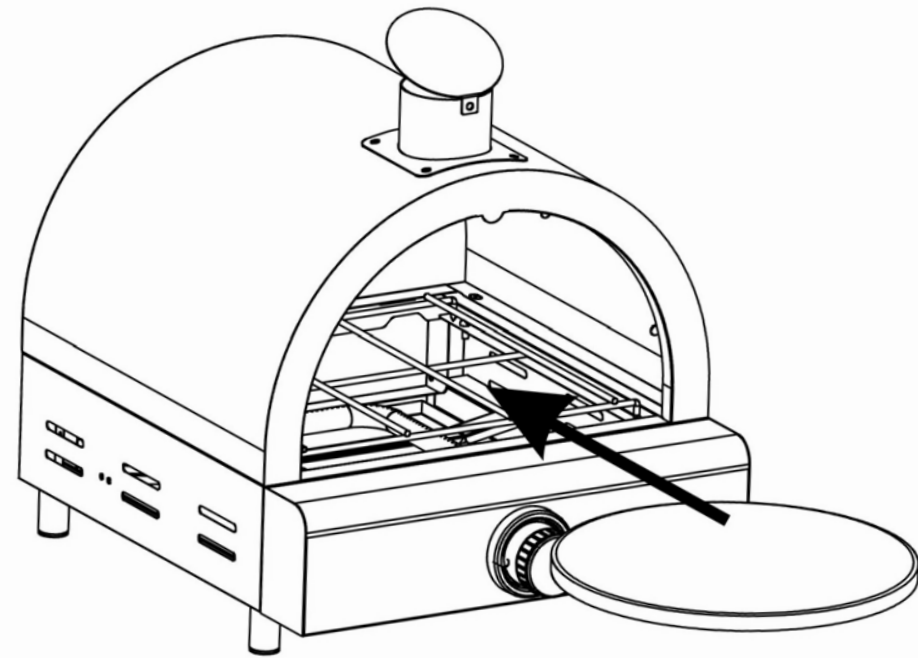
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# Assembly



3

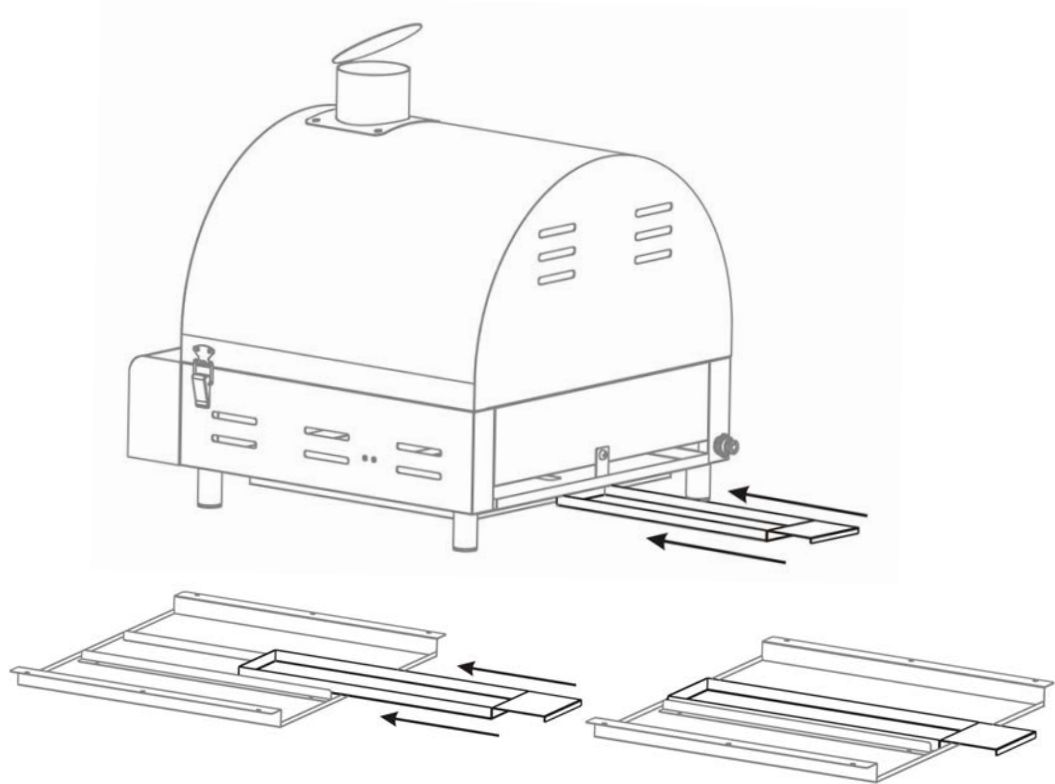
PLACE THE PIZZA GRID.



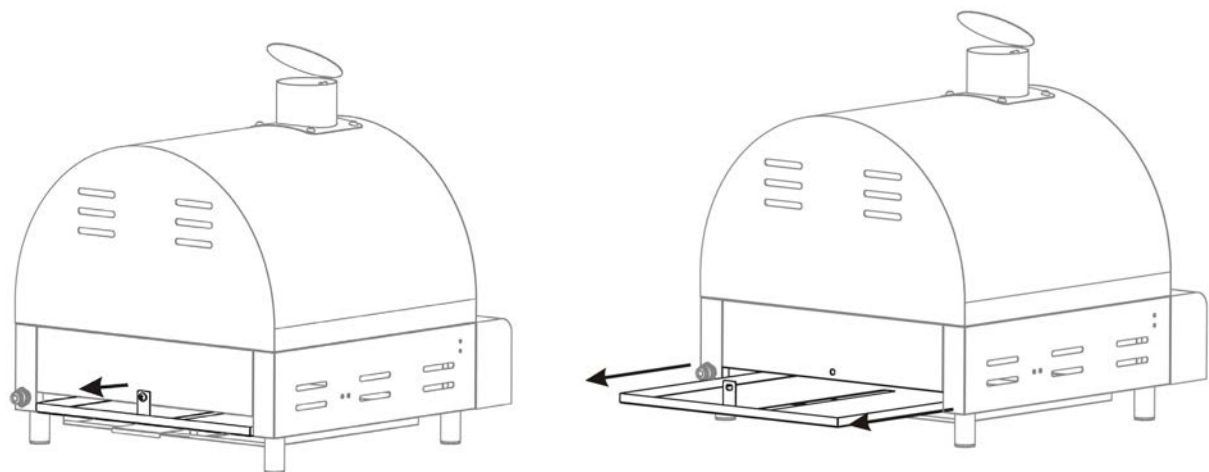
4

PLACE THE PIZZA STONE.

# Assembly



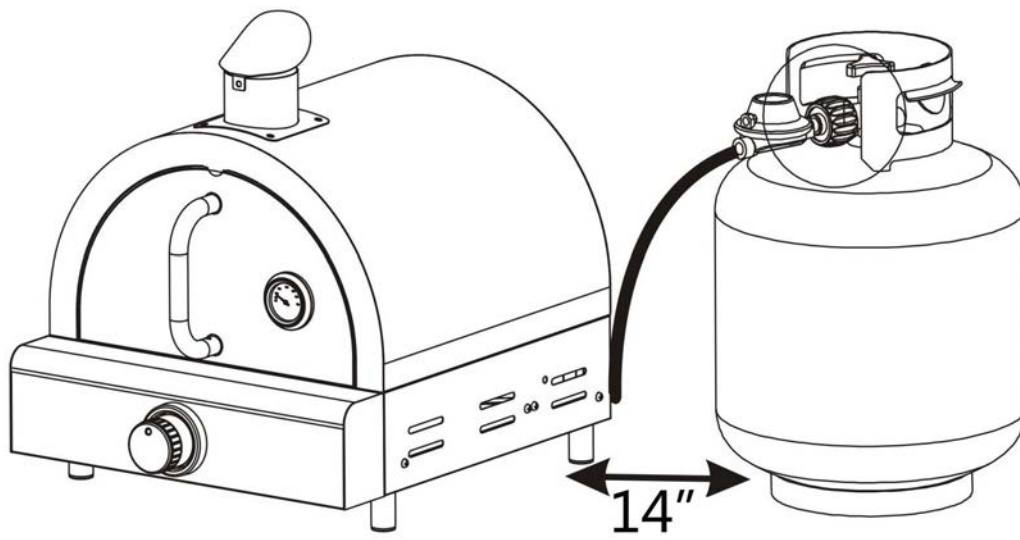
5 GREASE PAN



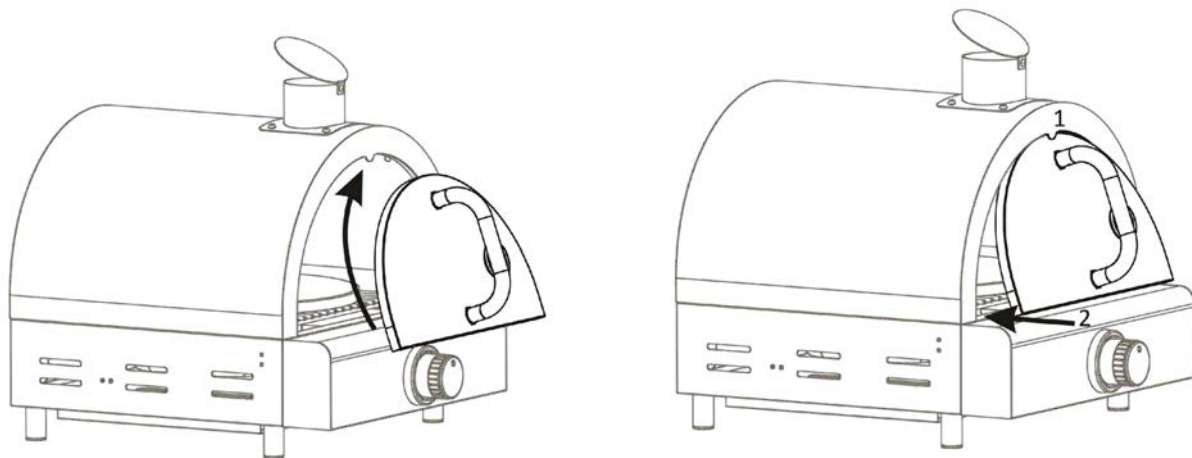
6 BOTTOM PANEL SHOULD BE CLEANED REGULARLY



# Assembly



7 CONNECT THE GAS TANK



8 REMOVE THE LID CAREFULLY, BY LIFTING IT, LIKE IMAGE SHOWS.

## Gas Leak testing

### WARNING

ALL JOINTS AND CONNECTIONS MUST NOW BE LEAK TESTED BEFORE USING THE GRILL. 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 grill 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 grill.

**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 GRILL 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 grill 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.

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**PIZZAGRILL**

## Before you start grilling

### LOCATION

- ◆ Ensure that the grill 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 grill under a roof or overhang
- ◆ Ensure the grill is placed where there is plenty of ventilation.
- ◆ Do not grill below normal ground level.



### FINAL CHECK

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

### GOOD ADVISE

- ★ **A CLEAN GRILL WORKS BETTER**, causes less smoke and will last longer.
- ★ **PREHEAT THE GRILL AND PIZZA STONE** for 10 minutes at full power prior to placing food on the stone. This gives a better result, and cuts grilling time.
- ★ **NORMALLY IT TAKES 10-12 MINUTES** to bake a pizza in the oven.

## Recipe PIZZA



### THE FAST & THE FURIOUS ZERO-YEAST PIZZA

#### Pizza dough:

300 g flour  
a pinch of sugar  
a pinch of salt  
3 tbsp olive oil  
180 g water

#### Pizza sauce:

½ onion  
1 clove garlic  
1 can tomatoes  
3 tbsp olive oil  
1 sprig thyme  
1 sprig rosemary  
1 sprig parsley  
10 cm string  
1 tbsp sugar  
1 tbsp balsamic vinegar  
a pinch of cayenne pepper

#### Pizza dough:

Mix all the dry ingredients before stirring in the olive oil and water. Knead the dough until smooth and divide into desired sizes. Powder the pizza shovel with flour and put the dough on it. Ladle out the sauce and sprinkle the cheese. After that you can add whatever you desire or can find in your kitchen. Shake the shovel to slide the pizza onto the pizza stone in your barbecue.

#### Pizza sauce:

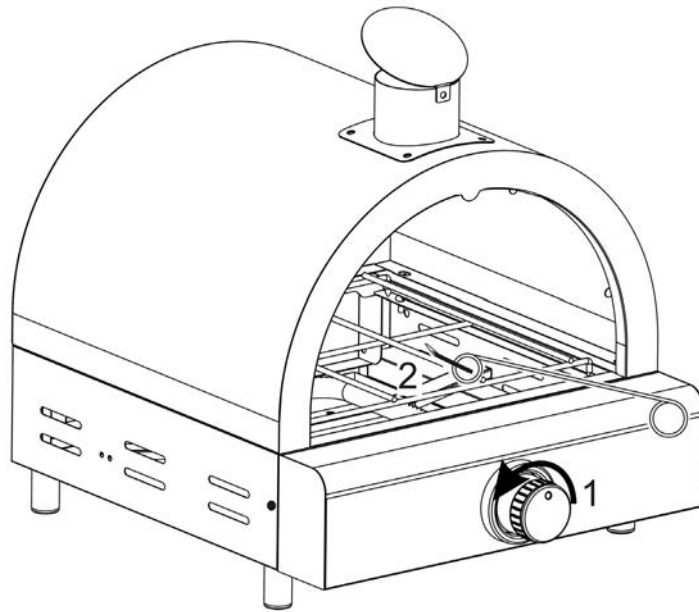
Start by chopping garlic and onion. Fry the onion in olive oil on medium heat until it looks translucent, add the garlic and continue frying a couple of minutes. Tie the herbs together with string and add to the sauce along with canned tomatoes, balsamic vinegar and cayenne pepper. Let the sauce simmer for 10-15 minutes on medium heat. Add the sugar, salt and pepper to taste.

GET MORE FANTASTIC RECIPES:

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

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PIZZAGRILL

## Lighting Instruction



### LIGHTING INSTRUCTION

1. Open the grill door and make sure the knob is on the OFF position.
2. Push down the knob and turn the knob anticlockwise to HIGH position, then the burner could be lit. If the burner does not light, turn off the knob and wait for 5 minutes then repeat this process.
3. Adjust the heat by turning the knob to the High / Low position.
4. To turn the barbecue OFF, turn the cylinder valve or regulator switch to the "OFF" position and then turn the control knob on the barbecue clockwise to the "OFF" position.

### MATCH LIGHTING

If the grill will not light, try the following procedure for manual lighting. Use a long match or lighter.

1. Open the grill door and make sure the knob is on the OFF position.
2. Place a match into match holder chain and fire the match, then put the match into the burner then push down the knob and turn the knob anticlockwise to HIGH position.

IF THE GRILL 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 GRILL WHEN IN USE. NEVER ALLOW CHILDREN OR OTHERS WHO REQUIRE SUPERVISION NEAR THE GRILL WHEN IN USE.
- THIS GRILL 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 GRILL IS ONLY INTENDED FOR USE WITH GAS. NEVER USE LAVA STONES, BRIQUETTES, CHARCOAL, LIGHTING FLUID ETC.
- NEVER LIGHT THE GRILL WITH THE GRILL DOOR 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 GRILL.
- DISCONNECT THE GAS BOTTLE WHEN THE GRILL IS IN USE OR BEFORE MOVING IT.
- IF STORING THE GRILL 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 GRILL 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 GRILL REGULARLY AND THOROUGHLY.
- BE SURE THE GRILL IS COOL BEFORE YOU PUT ON THE GRILL COVER.

# Maintenance

## MAINTENANCE

- ★ Check that the burners are burning correctly regularly.
- ★ Remove the grill grate and flame guards.
- ★ Light the grill 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 grill 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 grills are not painted at the factory (and should NEVER be painted). Apply a strong solution of detergent and water or use a grill cleaner with scrub brush on insides of grill lid and bottom. Rinse and allow to completely air dry. DO NOT apply a caustic grill / 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.

### STAINLESS STEEL

Stainless steel would get rust if not maintain well. To maintain your grill's high quality appearance, wash with mild detergent and warm soapy water and wipe dry with a soft nonabrasive cloth after each use. Use stainless steel protection liquid like WD-40 on the surface to avoid rust.

### COOKING GRID

Use a mild soapy water solution. Non-abrasive scouring power can be used on stubborn stains then rinse with water.

## INSECTS AND VERMIN

After long-term storage, insects and other vermin can be found in the grill. 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.

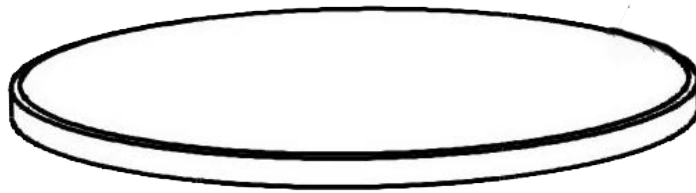
- ★ Check that the gas hose is not damaged by mice or rats.

## 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 screw at the end of burner.
10. Replace grease tray and cooking grates.

Use a narrow bottle brush with a flexible handle (DO NOT use a brass wire brush), run the brush through each burner tube and burner several times.

## Maintenance



### MAINTENANCE OF PIZZA STONE

Before using the stone for the first time, rinse the stone with water.

### CLEANING THE PIZZA STONE

- ★ Always make sure the stone has cool down before removing it.
- ★ Use a nylon sponge to remove food crumbs.
- ★ Never use soap. Cordierite is porous and will soap will soak in it.
- ★ To remove stains, use a solution with water and baking soda. Rinse well after.

### THE STONE MUST NOT

- ★ soak in water . Do not soak the stone in water for an extended period of time. The stone is a sponge and absorbs moisture. Too much moisture will make it difficult to dry.
- ★ wash in dishwasher
- ★ be put in the kitchen oven with a self cleaning program..

### HOW TO USE IT ON THE GRILL

- ★ Place the stone in the grill and turn on heat.
- ★ Preheat the grill to 250 – 300°C for 15-30 minutes.
- ★ Bake the pizza in the size you like.
- ★ Put some flour on the stone, before placing the dough.
- ★ Close the grill door. Normally it takes 7-10 minutes to bake a pizza.
- ★ Pay attention to avoid the pizza getting burned.
- ★ The pizza stone must cool down before it being removed from the grill.
- ★ Always use a pizza peel/spade to remove the pizza from the stone.

1. DO NOT USE STONE OVER ON AN OPEN FLAME
2. AVOID EXTREME TEMPERATURE CHANGE TO THE STONE. DO NOT PLACE FROZEN FOODS ON A HOT STONE
3. THE STONE IS FRAGILE AND CAN BREAK IF BUMPED OR DROPPED
4. PIZZA STONE IS VERY HOT DURING USE AND KEEP HOT FOR A LONGTIME AFTER USE. PLEASE USE IT UNTIL IT HAS COOL DOWN
5. DO NOT COOL THE PIZZA STONE BY WATER WHEN THE PIZZA STONE IS HOT
6. AFTER CLEAN THE PIZZA STONE WITH WATER, PLEASE DRY THE STONE BEFORE USE



## Troubleshooting

Problem	Possible Cause	Prevention/Solution
Burner will not light.	<ul style="list-style-type: none"> <li>• No gas flow.</li> <li>• Coupling nut and regulator not fully connected.</li> <li>• Obstruction of gas flow.</li> <li>• Disengagement of burner to valve.</li> <li>• Is grill assembled correctly?</li> </ul>	<ul style="list-style-type: none"> <li>• Check to see if LP tank is empty.</li> <li>• Turn the coupling nut about one-half to three quarters additional turn until solid stop. Tighten by hand only-do not use tools.</li> <li>• Clear burner tube(s).</li> <li>• Reengage burner and valve.</li> <li>• Check steps in assembly instructions.</li> </ul>
Sudden drop in gas flow or low flame.	<ul style="list-style-type: none"> <li>• Out of gas.</li> <li>• Excess flow valve tripped.</li> </ul>	<ul style="list-style-type: none"> <li>• Check for gas in LP tank.</li> <li>• Turn off knobs, wait 30 seconds and light grill. If flames are still low, turn off knobs and LP tank valve. Disconnect regulator. Reconnect regulator and leak test. Turn on LP tank valve, wait 30 seconds and then light grill.</li> </ul>
Flames blow out.	<ul style="list-style-type: none"> <li>• High or gusting winds.</li> <li>• Low on LP gas.</li> <li>• Excess flow valve tripped.</li> </ul>	<ul style="list-style-type: none"> <li>• Turn front of grill to face wind or increase flame height.</li> <li>• Refill LP tank.</li> <li>• Refer to "<i>Sudden drop in gas flow</i>" above.</li> </ul>
Flare-up.	<ul style="list-style-type: none"> <li>• Grease buildup.</li> <li>• Excessive fat in meat.</li> <li>• Excessive cooking temperature.</li> </ul>	<ul style="list-style-type: none"> <li>• Clean grill.</li> <li>• Trim fat from meat before grilling.</li> <li>• Adjust (lower) temperature accordingly.</li> </ul>
Persistent grease fire.	<ul style="list-style-type: none"> <li>• Grease trapped by food buildup around burner system.</li> </ul>	<ul style="list-style-type: none"> <li>• Turn knobs to OFF. Turn gas off at LP tank. Leave lid in position and let fire burn out. After grill cools, remove and clean all parts.</li> </ul>
Flashback... (fire in burner tube(s)).	<ul style="list-style-type: none"> <li>• Burner and/or burner tubes are blocked.</li> </ul>	<ul style="list-style-type: none"> <li>• Turn knobs to OFF. Clean burner and/or burner tubes.</li> </ul>

# Pizza Grill Accessories

AVAILABLE AT YOUR LOCAL DEALER.



PIZZA STONE



DOUBLE TURBO PIZZA CUTTER



PIZZA SET

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PIZZAGRILL



### 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».

## 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

+ 46 031 189095  
+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 grill.

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

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