

The Flying Culinary Circus

FCCBBQ



DRIFTER 2.0

INSTRUCTION MANUAL & MAINTENANCE

FCC-G-19733-20 / EX211A



! 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 information



Height: 103 cm

Depth: 57,5 cm

Width: 118,5 cm

Total Heat input: 6,6 kW

Gas consumption: 472 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
AL, BG, CY, CZ, DK, EE, FI, FR, HR, HU, IS, IT, LT, LU, MK, MT, NL, NO, RO, SE, SI, SK, TR	Dia 0.89 mm	G30 (butane), G31 (propane) and their mixtures	I3B/P(30)

THE APPLIANCE IS SET TO OPERATE

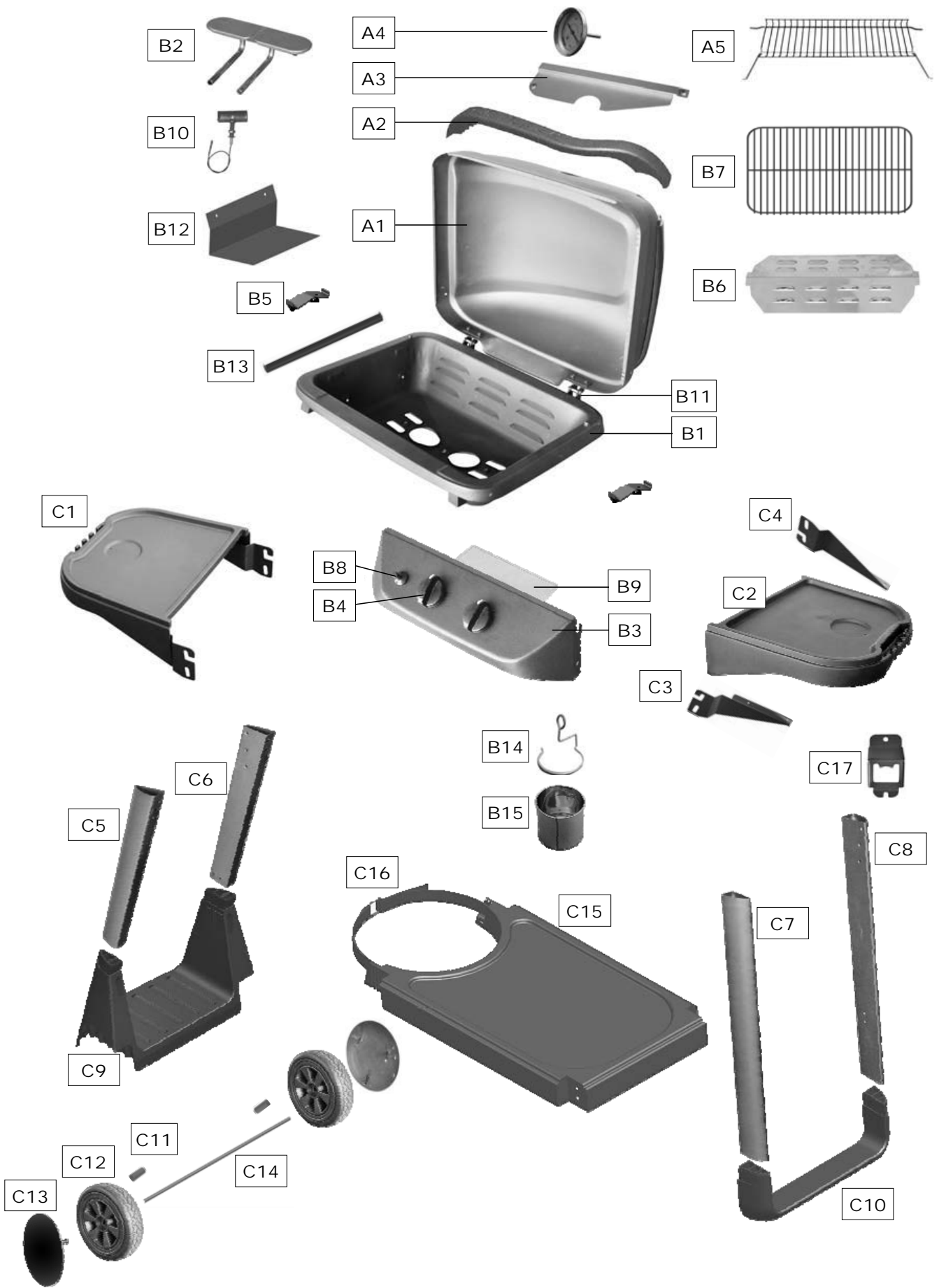
- I3B/P(30): G30(Butane), G31(propane) and mixtures of these.

CE

0359-18

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

Exploded drawing



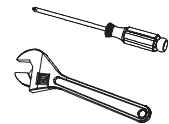
Parts List

CODE	DESCRIPTION	QTY
A1	HOOD (PRE-ASSEMBLED TO BODY)	1
A2	HOOD HANDLE	1
A3	HOOD HANDLE HEAT SHIELD	1
A4	HEAT INDICATOR	1
A5	WARMING RACK	1
B1	BARBECUE BODY	1
B2	BURNER	1
B3	CONTROL PANEL	1
B4	KNOB (PRE ASSEMBLED)	2
B5	FLAME TAMER BRACKET	2
B6	FLAME TAMER	1
B7	COOKING GRILL	1
B8	IGNITION BUTTON (PRE ASSEMBLED)	1
B9	CONTROL PANEL HEAT SHIELD	1
B10	ELECTRODE	1
B11	HINGE BRACKET	2
B12	BODY HEAT SHIELD	1
B13	BODY SUPPORT	2
B14	GREASE CUP HOLDER	1
B15	GREASE CUP	1
C1	SIDE SHELF (WITH BRACKET)	1
C2	SIDE SHELF (WITHOUT BRACKET)	1
C3	SIDE SHELF BRACKET A	1
C4	SIDE SHELF BRACKET B	1
C5	LEFT FRONT LEG	1
C6	LEFT REAR LEG	1
C7	RIGHT FRONT LEG	1
C8	RIGHT REAR LEG	1
C9	GAS BOTTLE HOLDER	1
C10	LEG END LOOP	1
C11	WHEEL SPACER	2
C12	WHEEL	2
C13	WHEEL HUBCAP	2
C14	AXLE	1
C15	BOTTOM SHELF	1
C16	GAS BOTTLE STRAP	1
C17	BOTTLE OPENER	1

Assembly

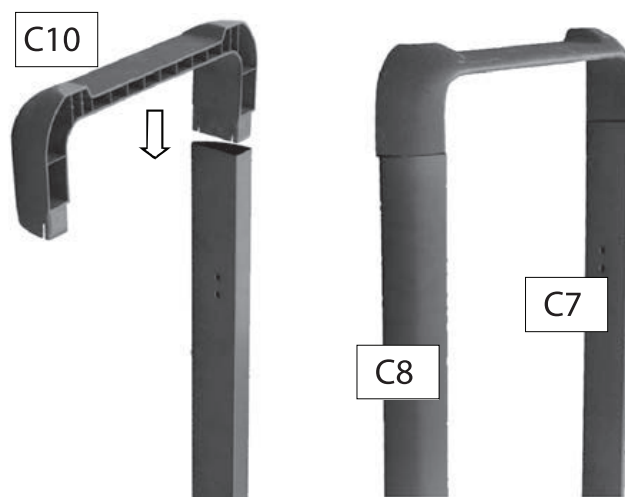
CODE	HARD WARE	QTY
D1	M6X15 BOLT	30
D2	M5X15 BOLT	2
D3	M5X10 BOLT	2
D4	M4X10 BOLT	4
D5	ST4.0X10 SCREW	4
D6	ST4.0X15 SCREW	4
D7	ST4.8X15 SCREW	6
D8	LOCKNUT	2
D9	M4 NUT	4
D10	M5 NUT	2
D11	SPACER	10
D12	HOSE CLIP	1

Please follow these instructions step by step.
A screwdriver and an adjustable wrench is necessary when assembling the BBQ.



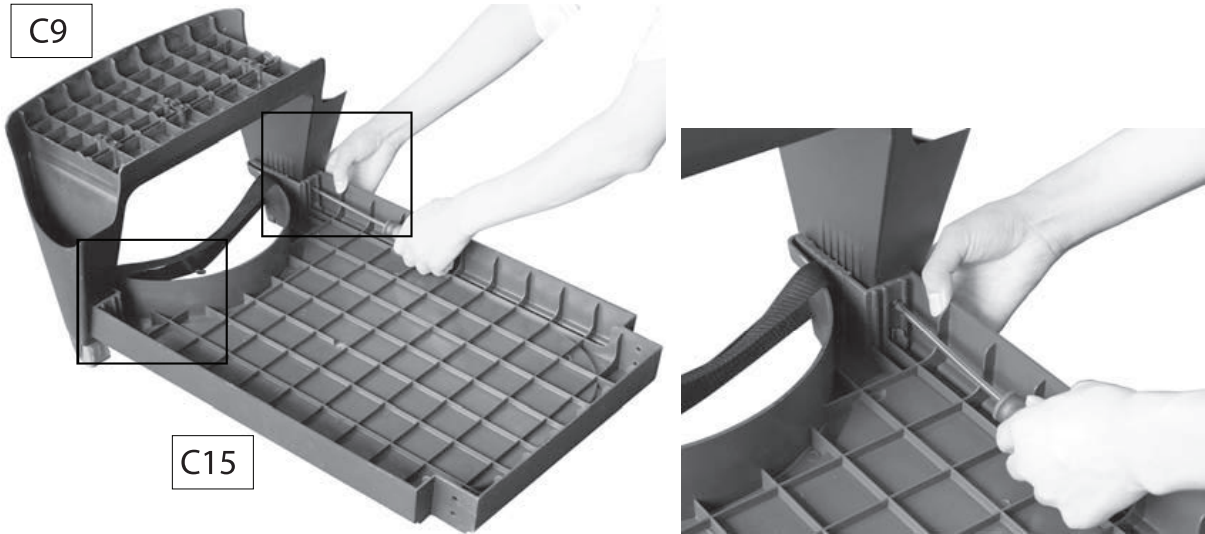
**WARNING! EXERCISE CAUTION WHEN USING ELECTRIC TOOLS
- THEIR STRENGTH CAN DAMAGE THE SCREWS.**

1



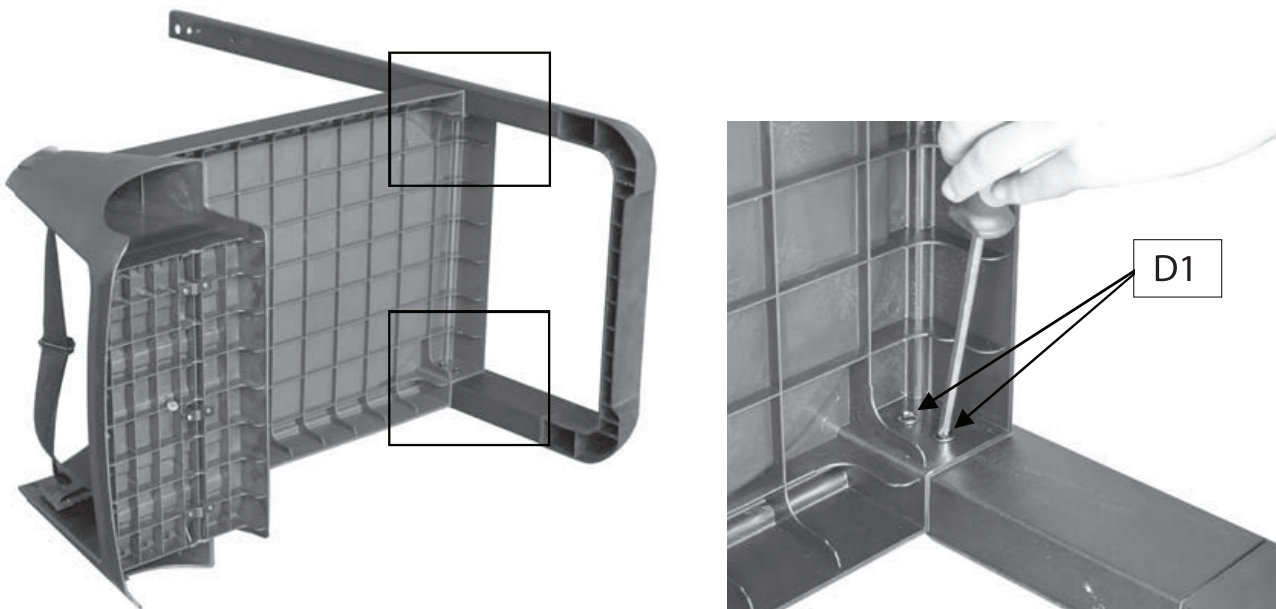
1. Attach the Right Front Leg (C7) and Right Rear Leg (C8) to the Leg End Loop (C10). The legs are a push fit onto the leg end loop. In case of difficulty, they may need tapping with a soft faced mallet. Take care not to damage the parts.

2



2. Attach the Gas Bottle Holder (C9) to the Bottom Shelf (C15) using ST4.8xI5 Screws (D7x2pcs). Take care not to over tighten these screws which will damage the plastic gas bottle holder.

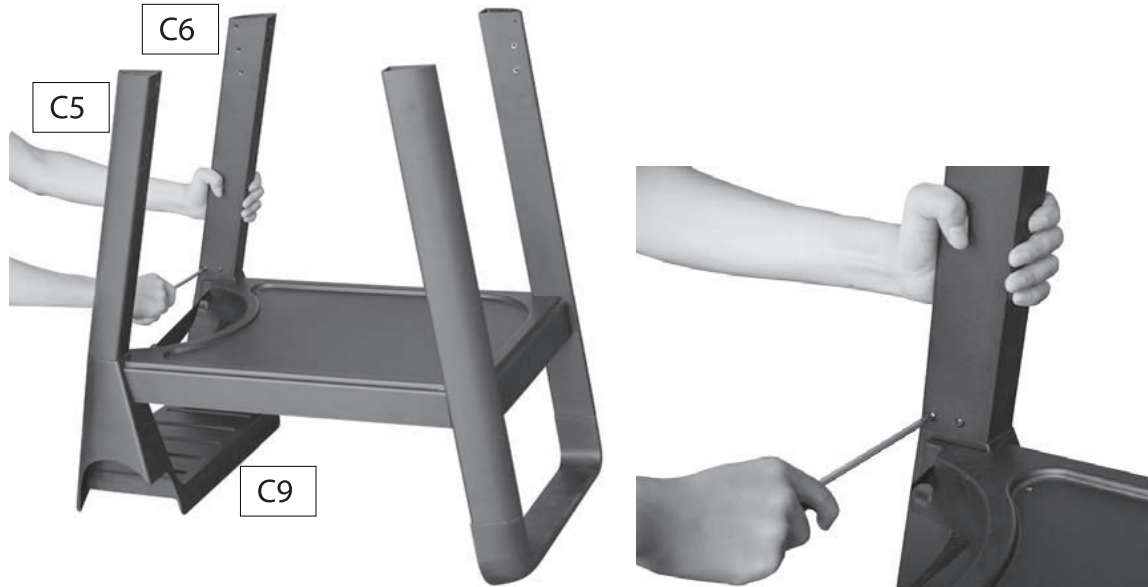
3



3. Attach right leg assembly to the bottom shelf assembly using M6xI5 Bolts (D1x4pcs).

Assembly

4



4. Attach the Left Front Leg (C5) and Left Rear Leg (C6) to the Gas Bottle Holder (C9) using ST4.8x15 Screws (D7x4pcs).

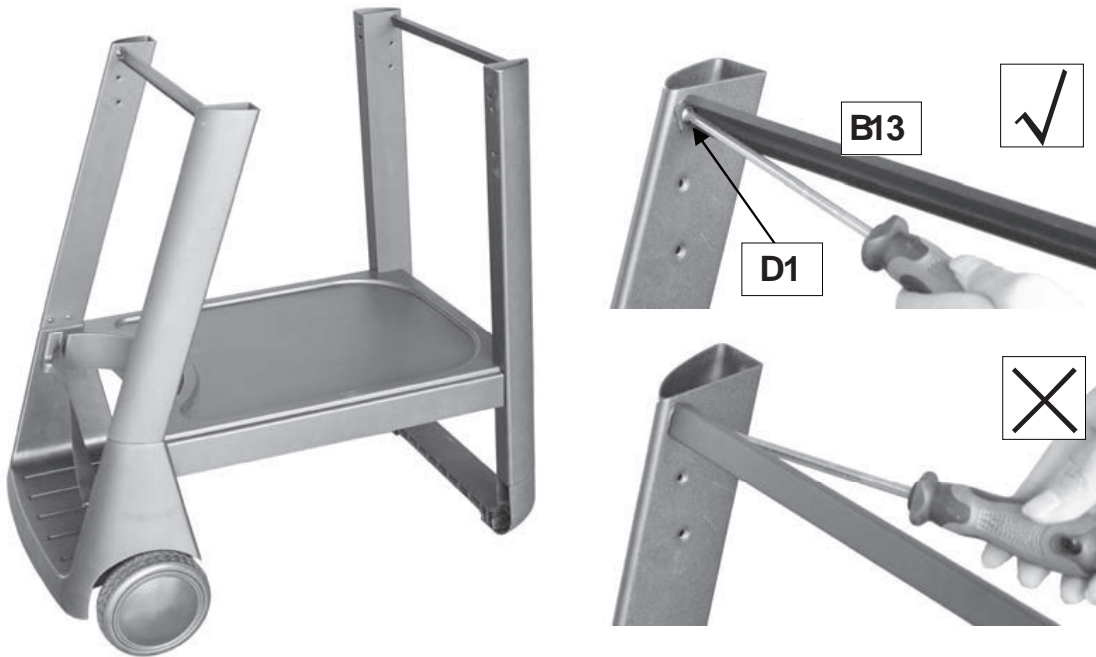
5



5. Insert the Axle (C14) through the clamping brackets underneath the Gas Bottle Holder (C9) and tighten the clamping screws. Take care not to over tighten these screws which will damage the plastic gas bottle holder. Slide a Wheel Spacer (C11) over each end of the Axle (C14). Note: the spacers are packed in a plastic bag with the electrode, grease cup holder and grease cup. Slide the Wheels (C12) over each end of the axle. Secure the wheels into place with the Locknuts (D8x2pcs). Place the Wheel Hubcaps (C13) onto the outside of the wheels.

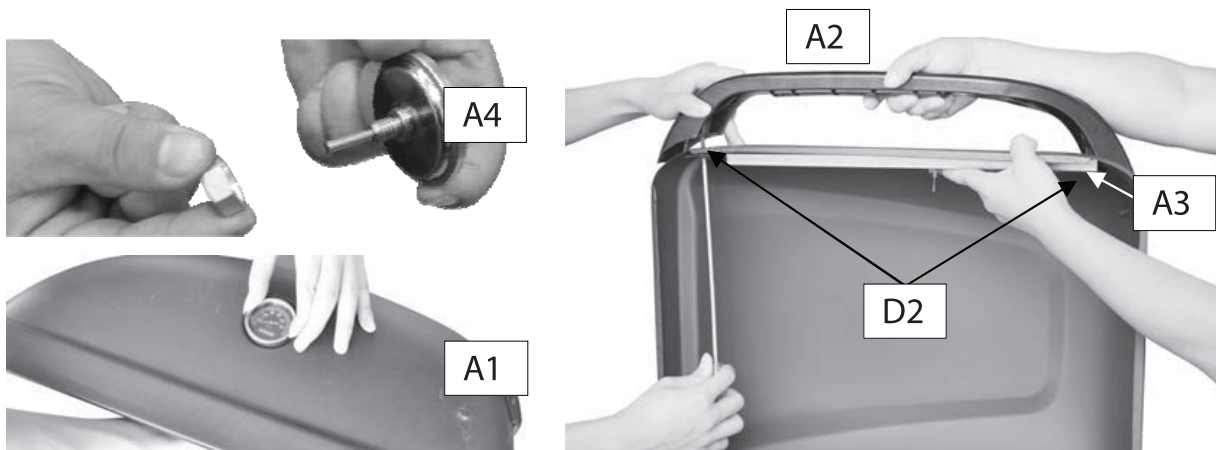
Assembly

6



6. Carefully turn the completed trolley over, right side up. Attach the Body Supports (B13) to the legs using M6x15 Bolts (D1x4pcs).

7



7. Unscrew the locknut from the Heat Indicator (A4). Insert heat indicator through the Hood (A1) and fix it by tightening its locknut. Attach the Hood Handle (A2) and Hood Handle Heat Shield (A3) onto the hood using the M5x15 Bolts (D2x2pcs).

Assembly

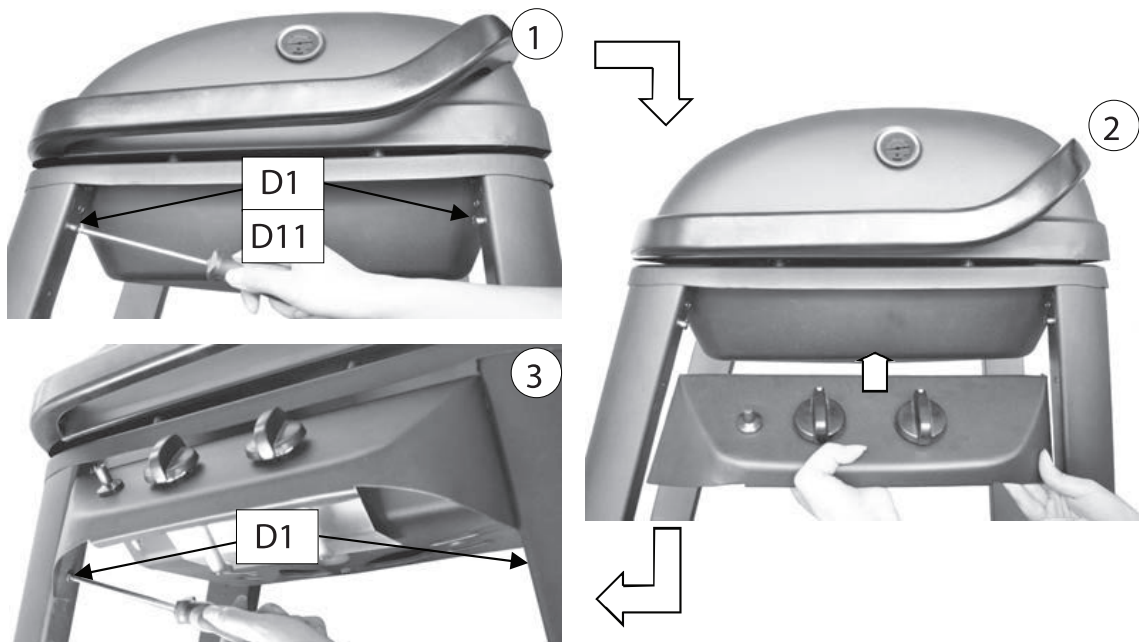
8



8. Carefully place the Barbecue Body (B1) onto the tops of the legs. Attach the barbecue body to the trolley assembly using the M6x15 Bolts (D1x8pcs). Ensure the tabs on the body fit over the legs as shown in the diagram and do not go down inside of the legs.

WARNING: DO NOT RELEASE THE BARBECUE BODY WHILE THE BARBECUE HAS NOT BEEN PROPERLY SEATED. THIS MAY RESULT IN INJURY OR DAMAGE TO YOUR BARBECUE.

9



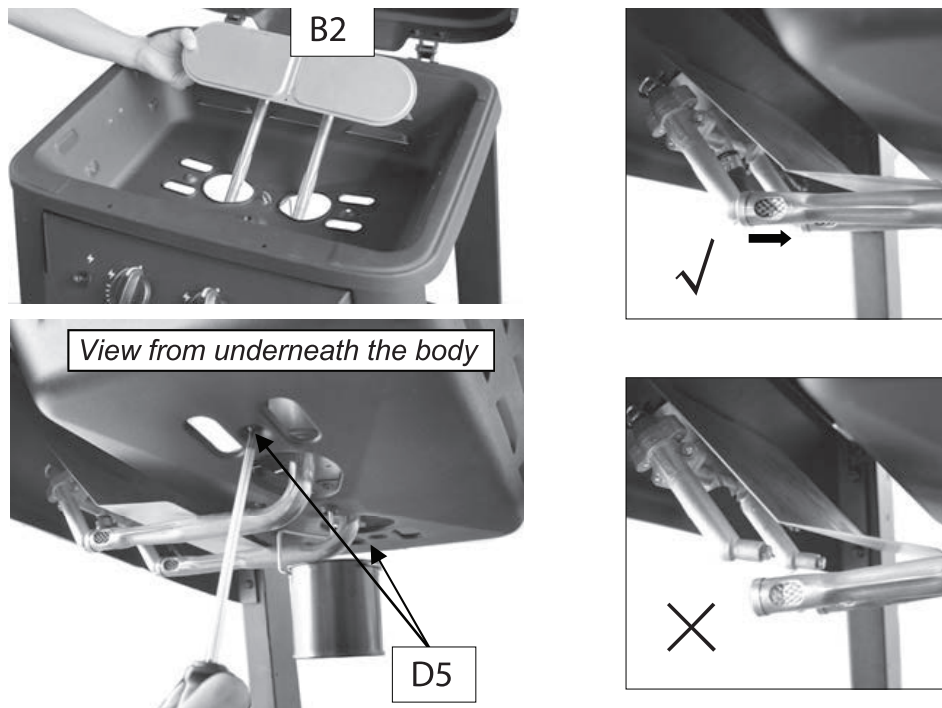
9. Install a M6x15 Bolt (D1) and a Spacer (D11) into the upper fixing hole on each front leg. Place the Control Panel (B3) assembly in position by aligning the spacers with the slot on each side of control panel and fix it onto the trolley assembly using M6x15 Bolts (D1x2pcs).

10



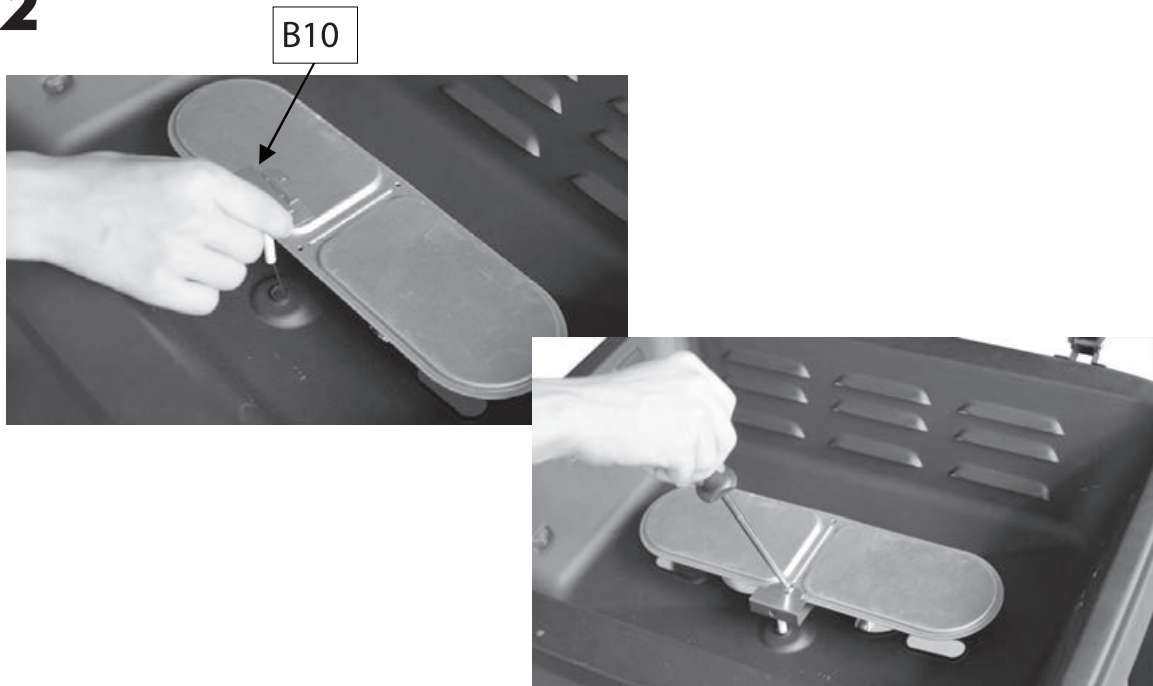
10. Feed the Grease Cup Holder (B14) through the hole in barbecue body. Insert the Grease Cup (B15) into the grease cup holder.

11



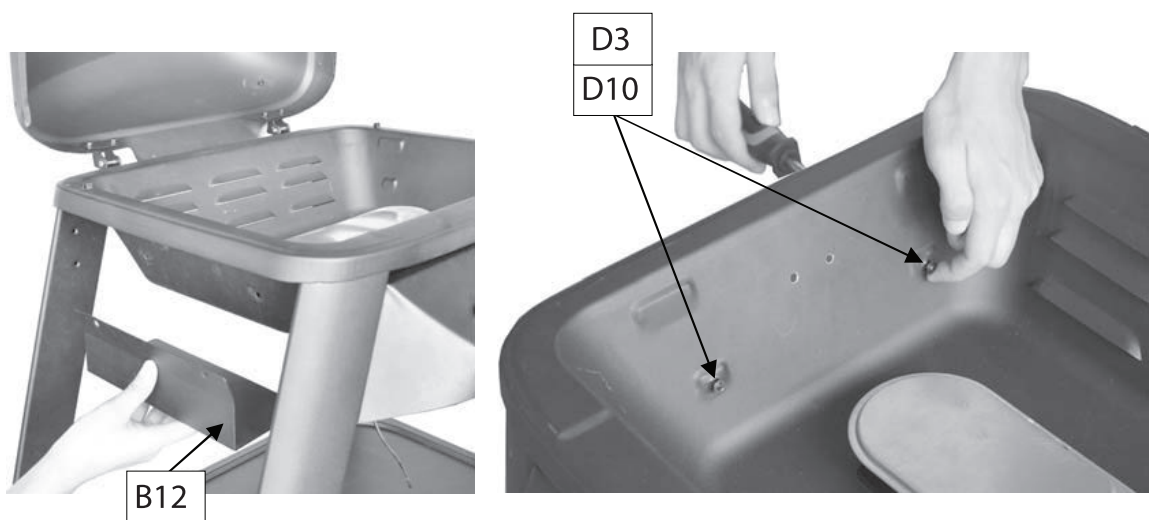
11. Feed the Burner (B2) into barbecue body. Ensure that the burner venturi tubes are over the ends of the gas valves. They are a loose fit and not a gas tight seal. Secure the burner with the ST4.0x10 Screws (D5x2pcs).

12



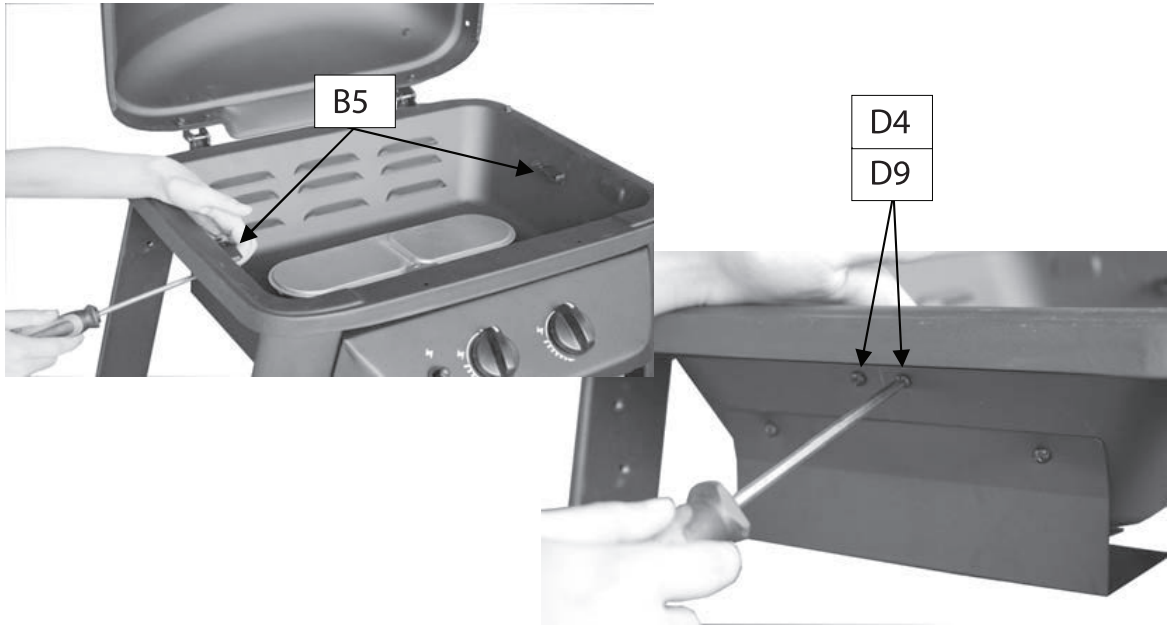
12. Insert the Electrode (B10) into the hole at the bottom of the barbecue body and secure with a ST4.0x10 Screw (D5).

13



13. Attach the Body Heat Shield (B12) to barbecue body using the M5x10 Bolts (D3x2pcs) and M5 Nuts (D10x2pcs).

14



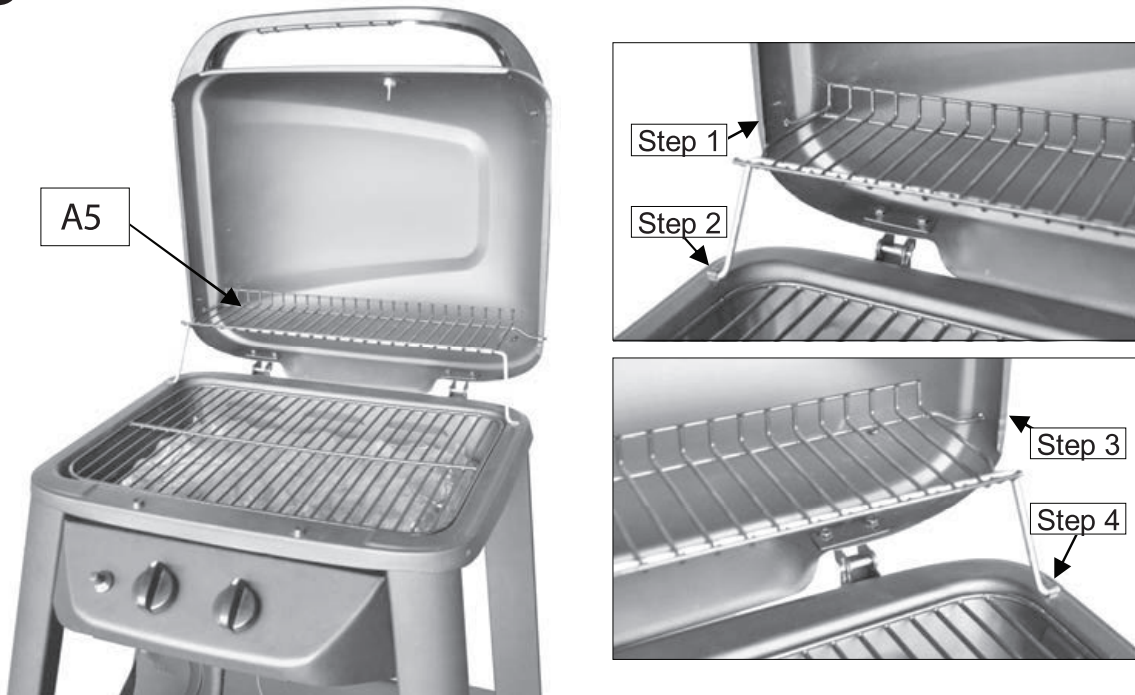
14. Attach the Flame Tamer Brackets (B5) to barbecue body using the M4x10 Bolts (D4x4pcs) and M4 Nuts (D9x4pcs).

15



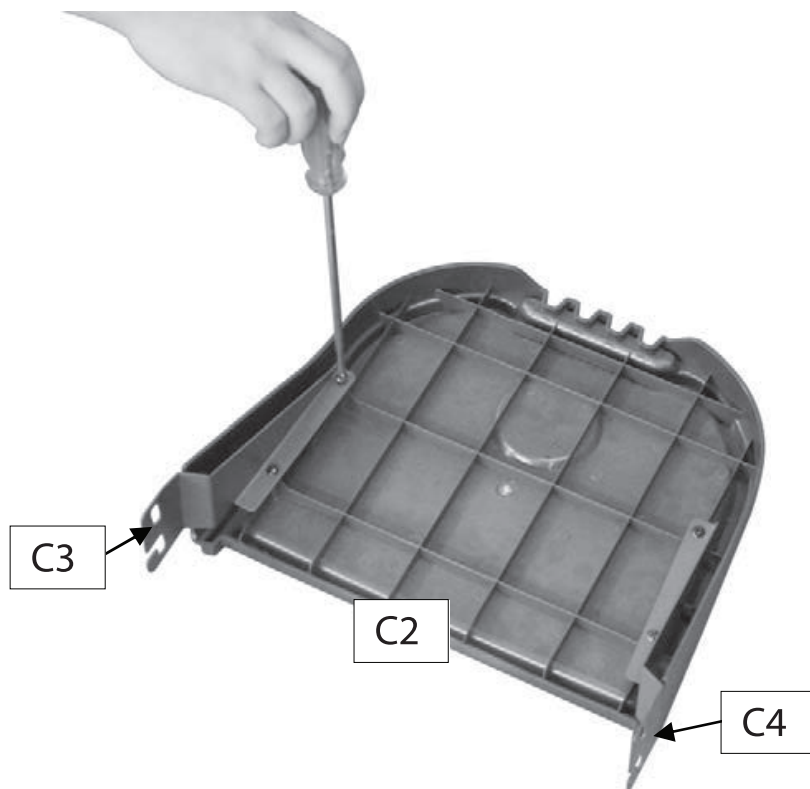
15. Carefully lay the Flame tamer (B6) onto its brackets in the barbecue body, ensuring it lies level within the body. Lay the Cooking Grill (B7) into place.

16



16. Attach the Warming Rack (A5) to the hood and barbecue body as shown. Make sure that the shorter, fixed legs go through the holes in the hood, then the swing legs fix to the body of the barbecue.

17



17. Attach the Side Shelf Bracket A (C3) and Side Shelf Bracket B (C4) to the Side Shelf (C2) using ST4.0x15 Screws (D6x4pcs).

18



18. Slide a Shelf Spacer (D11) onto a M6x15 Bolt (D1) and screw it into the upper fixing point on the right rear leg as shown. Repeat for the right front leg. Attach the assembled Side Shelf (C2) to the right hand side of the barbecue by sliding a Shelf Spacer (D11) onto a M6x15 Bolt (D1) and fitting the shelf to the lower fixing point on the rear leg as shown. Repeat for the front leg. Hook the shelf onto the upper pins to extend it to its normal horizontal position.

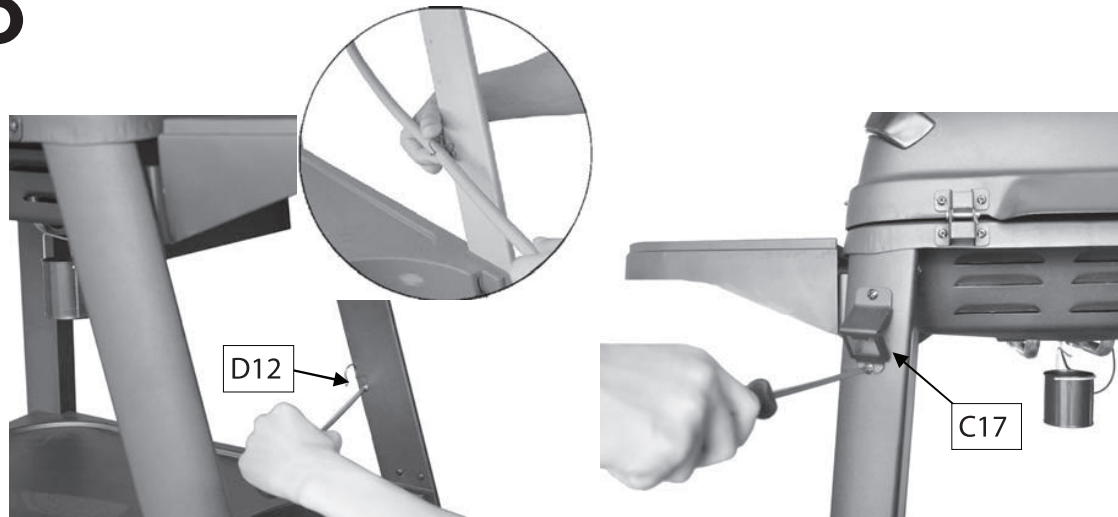
19



19. Slide a Shelf Spacer (D11) onto a M6x15 Bolt (D1) and screw it into the upper fixing point on the left rear leg as shown. Repeat for the left front leg. Attach the previously assembled Side Shelf (C1) to the left hand side of the barbecue by sliding a Shelf Spacer (D11) onto a M6x15 Bolt (D1) and fitting the shelf to the lower fixing point on the rear leg as shown. Repeat for the front leg. Hook the shelf onto the upper pins to extend it to its normal horizontal position.

Assembly

20



20. Fix the Hose Clip (D12) into the upper hole of the front short leg using a ST4.0x10 Screw (D5), then feed the hose (not provided) through the clip as shown.

Important: Regularly check the hose positioning to ensure that it is not in contact with any hot surfaces, such as the bottom of the body or the heat shield.

Attach the Bottle Opener (C17) to the Right Rear Leg using M6x15 Bolts (D1x2pcs).



1. Maximum diameter or breadth is 315mm.

2. Maximum height (regulator included) is 580mm.

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 120 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 120 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.

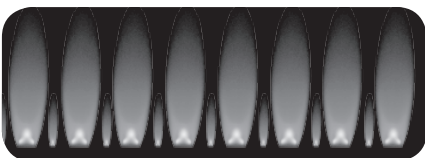
Lighting Instruction

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 leftmost control knob to the high position. Press the ignition button rapidly several times until left portion of the burner is lit.
4. If burner fails to ignite after following above procedure, turn all the knobs to the off position. Close the gas valve on the gas bottle. Wait 5 minutes. Reattempt all of the above steps.
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 or try manual ignition.
6. After successful lighting of the left side, turn the rightmost control knob to the high position. The remaining portion of the burner should ignite automatically.

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.



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

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 before lighting.
3. Ensure all knobs are in the off position. Open the gas control valve on the gas bottle or regulator.
4. Insert lit match through the right matchlighting hole on the underside of the barbecue body and place near rightmost burner porthole.
5. Push and turn the rightmost control knob anti-clockwise to the high position.
6. After the right portion of the burner is lit, light the remaining portion of the burner.

WARNINGS

- 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 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.

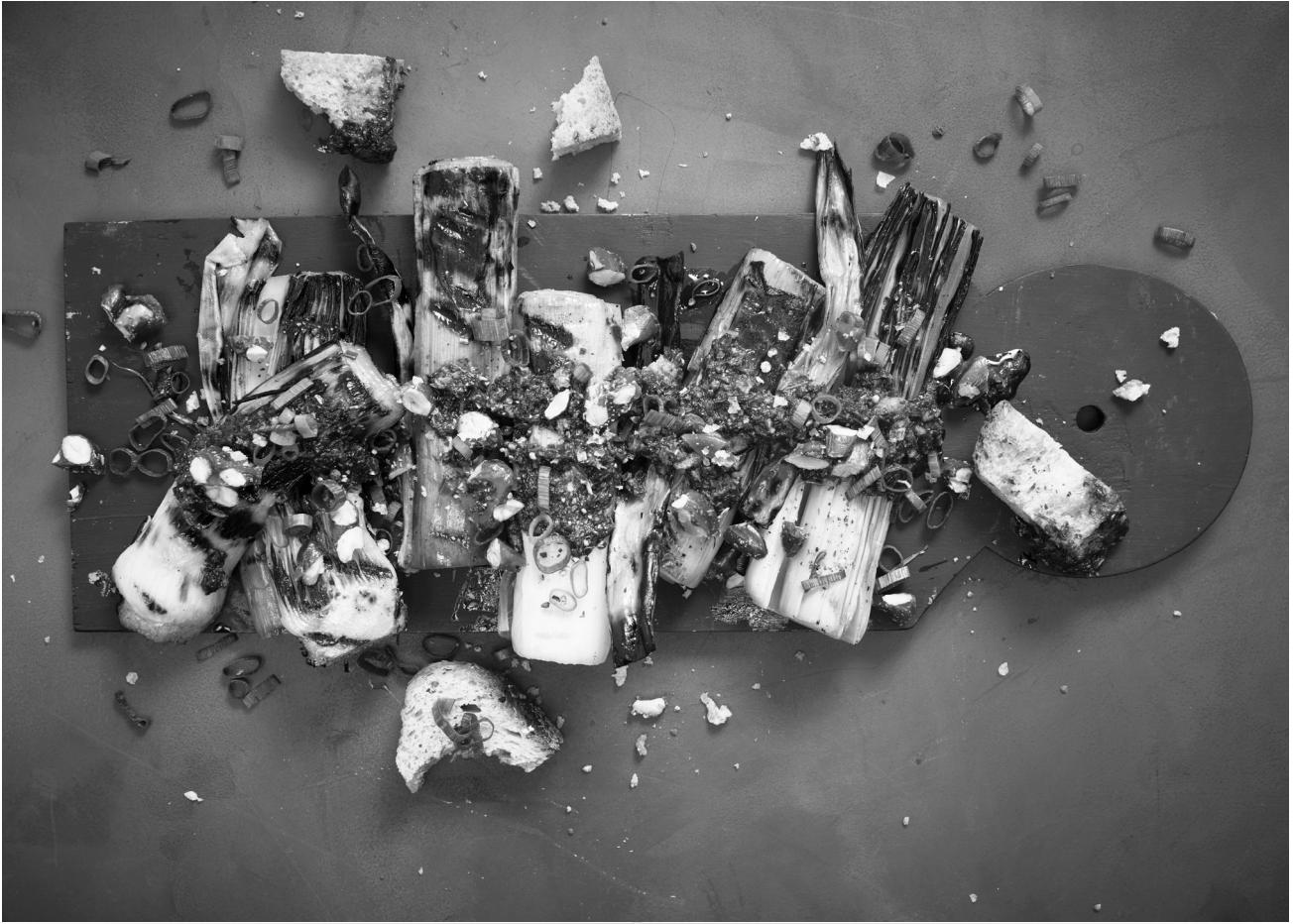
NB!

**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.

Recipe GRILLED LEEKS



GRILLED LEEKS

2 leeks
3 slices of stale bread
100 g caramelised almonds
3 tbs sugar
1 spring onion
Salt & pepper
Chimichurri, salsa verde or pesto

Cut the leeks into 10 cm long pieces keeping them whole. Rinse thoroughly and boil in salted water for 3-4 minutes.

Heat up a pan and melt the sugar until brown, but make sure it doesn't burn. When the sugar is caramelised add the almonds and stir. Place them on a greaseproof paper to cool off and roughly chop.

Make the chimichurri or your favourite sauce.

Grill the bread until dry and break up into pieces. Brush the leeks with oil, season with salt and pepper, and grill until golden and tender. Put on a plate with loads of chimichurri on top, finely chop the spring onion and sprinkle it on together with the almonds and some pieces of bread.

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 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
	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

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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.