

*The Flying Culinary Circus*

# FCCBBQ



## ULTIMATE 4.E

INSTRUCTION MANUAL AND MAINTENANCE FCC-GG-201980-41



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

*Share the fun of cooking!*

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# 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

W: 142 cm



H: 120 cm

**Total Heat input:** 16,3 kW

**Gas consumption:** 1164 gram/time

**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 |
|--|--|---|--------------|
| LU,NL,DK,FI,SE,CY,CZ,E-E,LT, LV,MT,SK,SI, BG,IS,NO,TR, HR,RO,IT,HU | 0.88 mm Main Burner<br>0.85 mm Side Burner | G30 (butan), G31(propan) and their mixtures, LPG 28-30 mbar | I3B/P(30)    |

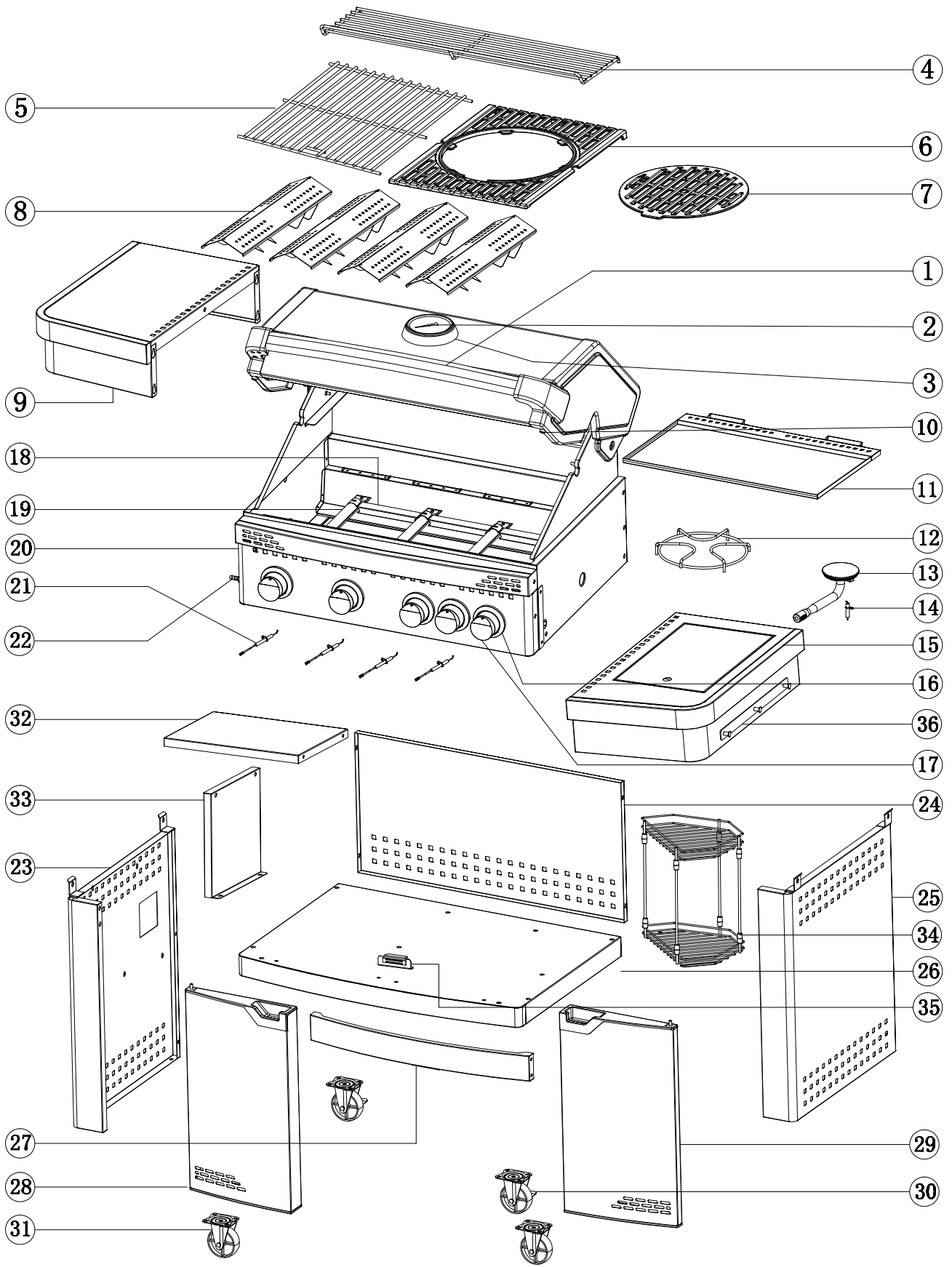
## THE FOLLOWING GAS TYPES CAN BE USED

- I3B/P(30): G30(Butan), G31(propan) og blandinger av disse, LPG 28-30 mbar

**CE** 1008 CS 3138

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

# Exploded Drawing



## Parts List

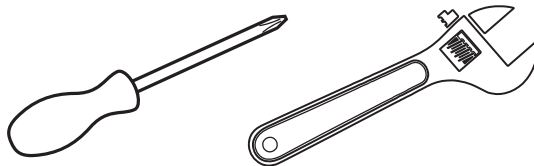
| CODE | DESCRIPTION                      | QTY |
|------|----------------------------------|-----|
| 1    | LID HANDLE                       | 1   |
| 2    | THERMOMETER                      | 1   |
| 3    | THERMOMETER BEZEL                | 1   |
| 4    | WARMING RACK                     | 1   |
| 5    | STAINLESS STEEL GRILL            | 1   |
| 6    | CAST IRON B                      | 1   |
| 7    | CAST IRON C                      | 1   |
| 8    | FLAME TAMER                      | 4   |
| 9    | SIDE TABLE ASSY                  | 1   |
| 10   | LID SHOCK PAD                    | 4   |
| 11   | OIL TRAY ASSY                    | 1   |
| 12   | SIDE BURNER RACK                 | 1   |
| 13   | SIDE BURNER ASSY                 | 1   |
| 14   | SIDE BURNER ELECTRODE            | 1   |
| 15   | SIDE BURNER TABLE ASSY           | 1   |
| 16   | KNOB BEZEL                       | 5   |
| 17   | KNOB                             | 5   |
| 18   | CROSS FIRE SLOT                  | 3   |
| 19   | MAIN BURNER                      | 4   |
| 20   | STOVE BODY ASSY                  | 1   |
| 21   | MAIN BURNER ELECTRODE            | 4   |
| 22   | GAS TUBE ASSY                    | 1   |
| 23   | LEFT SIDE PANEL OF CABINET       | 1   |
| 24   | REAR PANEL OF CABINET            | 1   |
| 25   | RIGHT SIDE PANEL OF CABINET      | 1   |
| 26   | BOTTOM PANEL OF CABINET          | 1   |
| 27   | UPPER BEAM OF CABINET            | 1   |
| 28   | LEFT DOOR ASSY                   | 1   |
| 29   | RIGHT DOOR ASSY                  | 1   |
| 30   | CASTOR WITH BRAKE                | 2   |
| 31   | CASTOR WITHOUT BRAKE             | 2   |
| 32   | LEFT CABINET TOP SHELF PLATE     | 1   |
| 33   | LEFT CABINET SHELF SUPPORT PLATE | 1   |
| 34   | RIGHT CABINET SHELF ASSY         | 1   |
| 35   | DOOR BLOCK COMPONENT             | 1   |

# Hardware

| HARDWARE |                  |     |      |             |     |
|----------|------------------|-----|------|-------------|-----|
| CODE     | DESCRIPTION      | QTY | CODE | DESCRIPTION | QTY |
| A        | M6x16 screw      | 24  | D    | M6 washer   | 16  |
| B        | M6 spring washer | 16  | E    | M5x12 screw | 4   |
| C        | M6x12 screw      | 22  | F    | M4x10 screw | 4   |

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

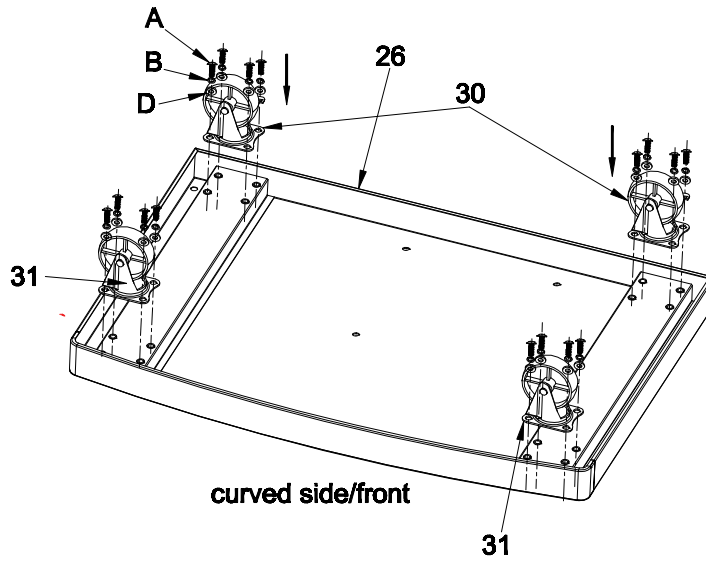
**Please follow these instructions step by step.  
A Philips head screwdriver and adjustable/allen wrench (not provided)  
is necessary when assembling the BBQ.**









**The BBQ should be assembled by two persons.**

# Assembly

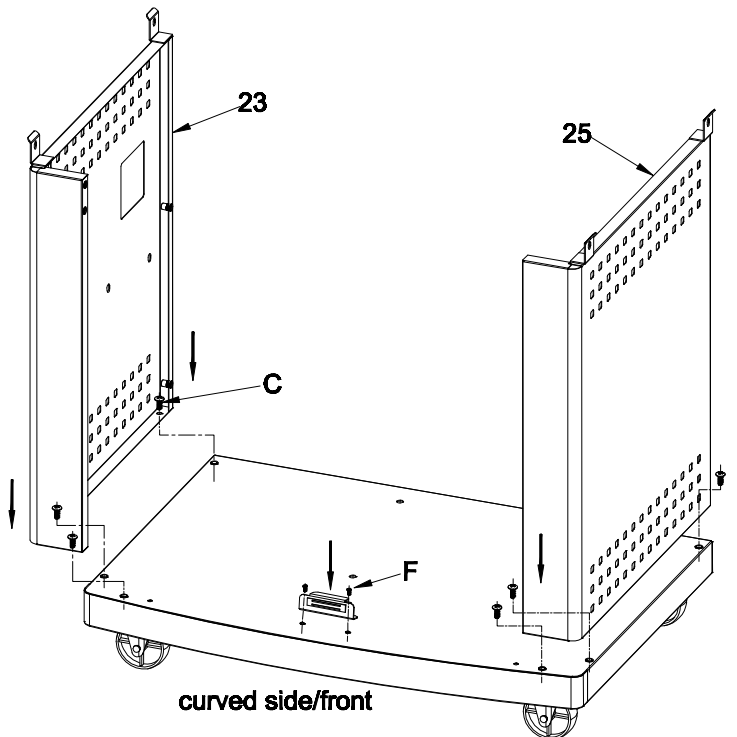
**1**








- 26  1PC
- 30  2PCS
- 31  2PCS
- A  16PCS
- B  16PCS
- D  16PCS

**1.** Turn bottom panel of cabinet (26) upside down, and fix castors with brake(30) and castors without brake(31) with A,B,D.

**2**



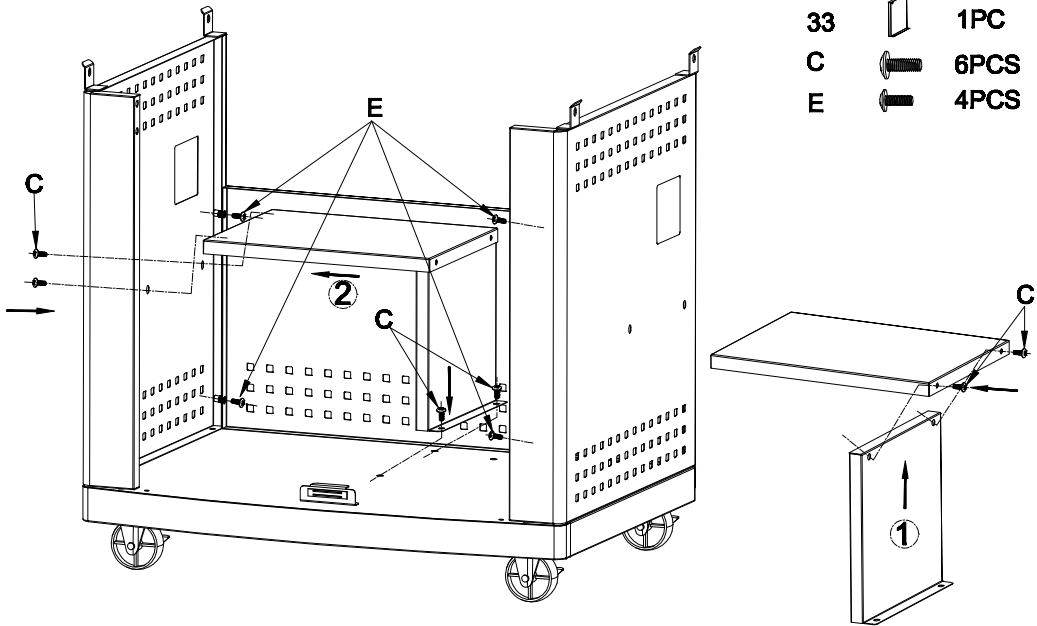
- 23  1PC
- 25  1PC
- 35  1PC
- C  6PCS
- F  2PCS






**2.** Fix left side panel (23) and right side panel (25) with screw C as below. Fix door block component (35) with screw F as illustration above.



# Assembly

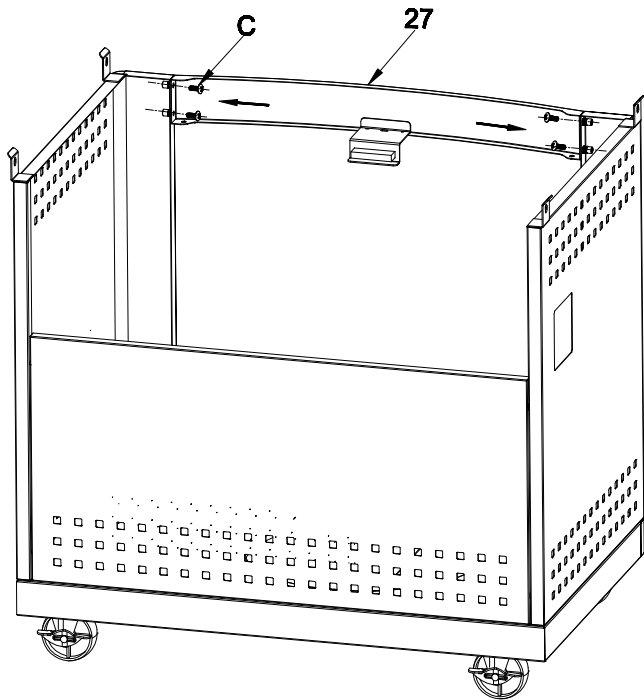
## 3





- 24  1PC
- 32  1PC
- 33  1PC
- C  6PCS
- E  4PCS

**3.** Fix rear panel (24) with screw E as illustration above. Fix left cabinet shelf top plate (32) and support plate (33) with screw C and then fix them with screw C on left side panel (23) and bottom panel (26) as illustration above.



## 4



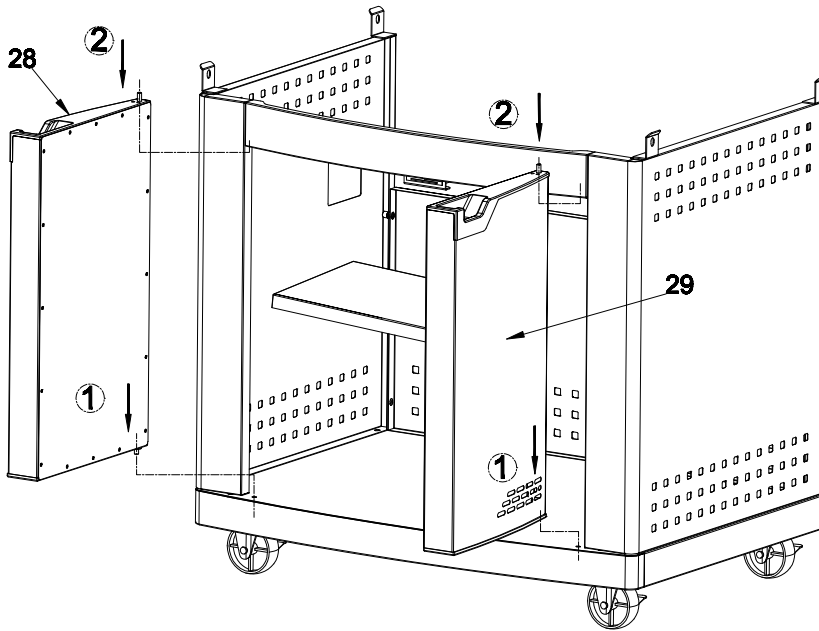
- 27  1PC
- C  4PCS

**4.** Fix upper beam (27) with screw C as shown in illustration.

# Assembly

- 28  1PC
- 29  1PC

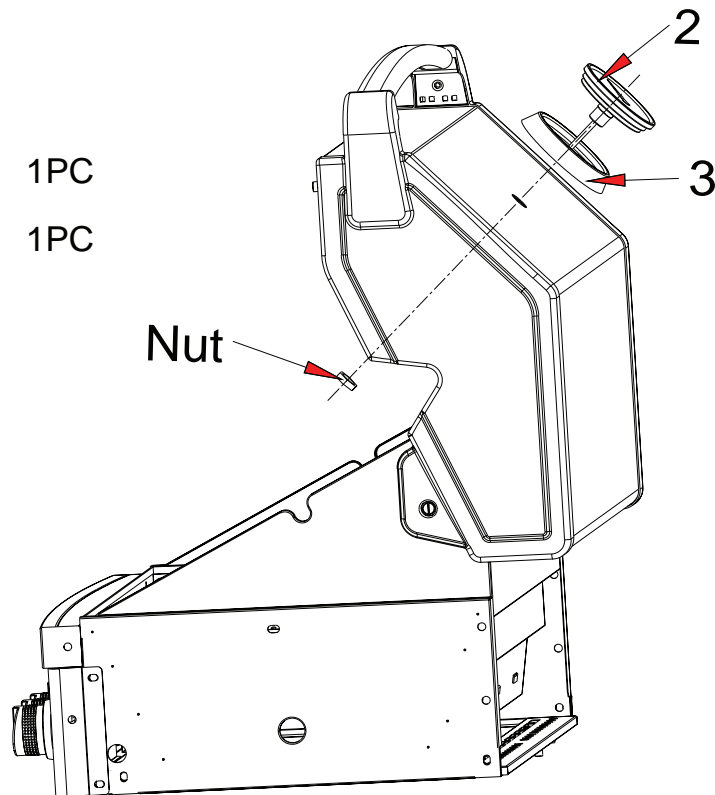
5



5. Follow ① in the illustration above to insert lower rotating axis of left door assy (28) into hole on bottom panel of cabinet(26), then follow ② in the illustration to press spring pin and insert into hole of upper beam(27). Same assembling procedure for right door assy (29).

6

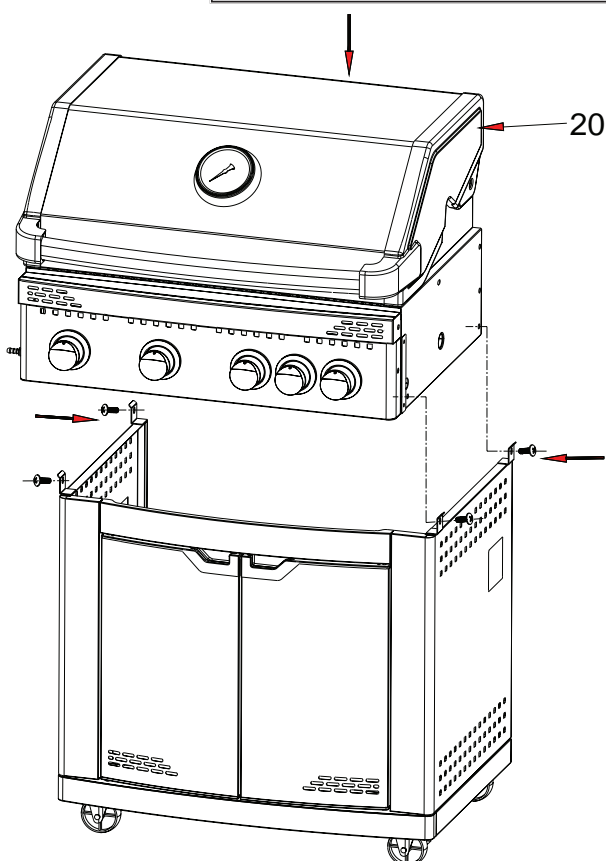
- 2  1PC
- 3  1PC





6. Follow illustration to loosen the nut on the thermometer (2); Fix the thermometer(2) and thermometer bezel(3) tightly to the lid as shown

# Assembly

7

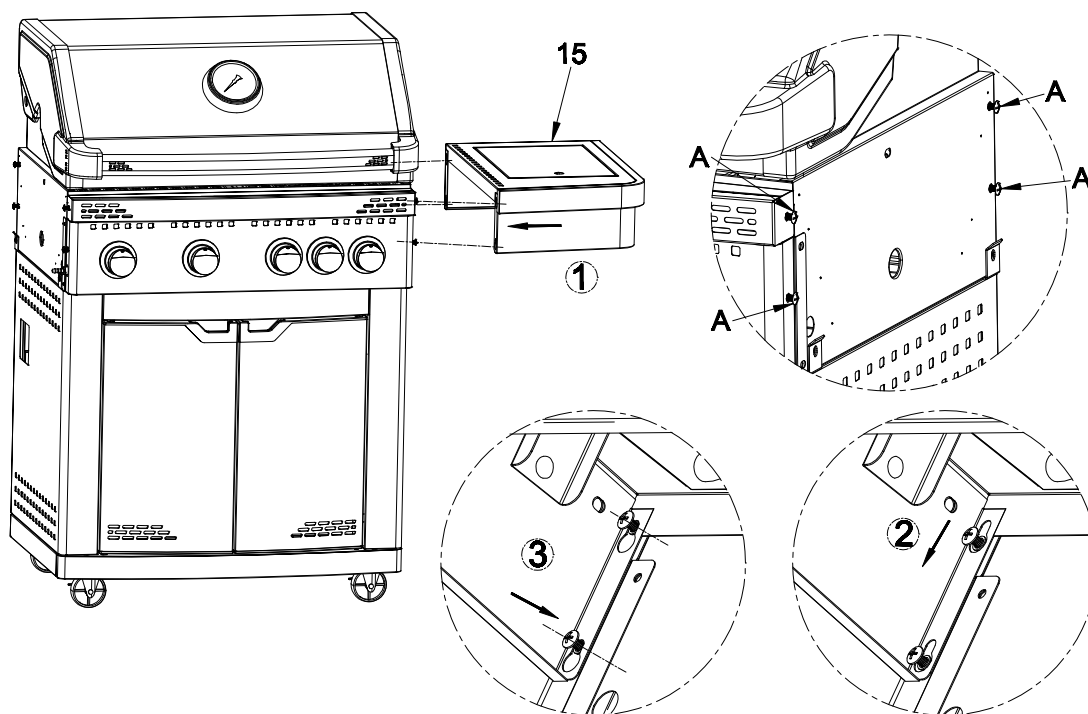




- 20  1PC
- C  4PCS

**⚠ NOTE**  
TWO PERSONS IS RECOMMENDED WHEN LIFTING THE STOVE BODY

7. Fix stove body assy (20) with screw (C) onto cabinet.

8

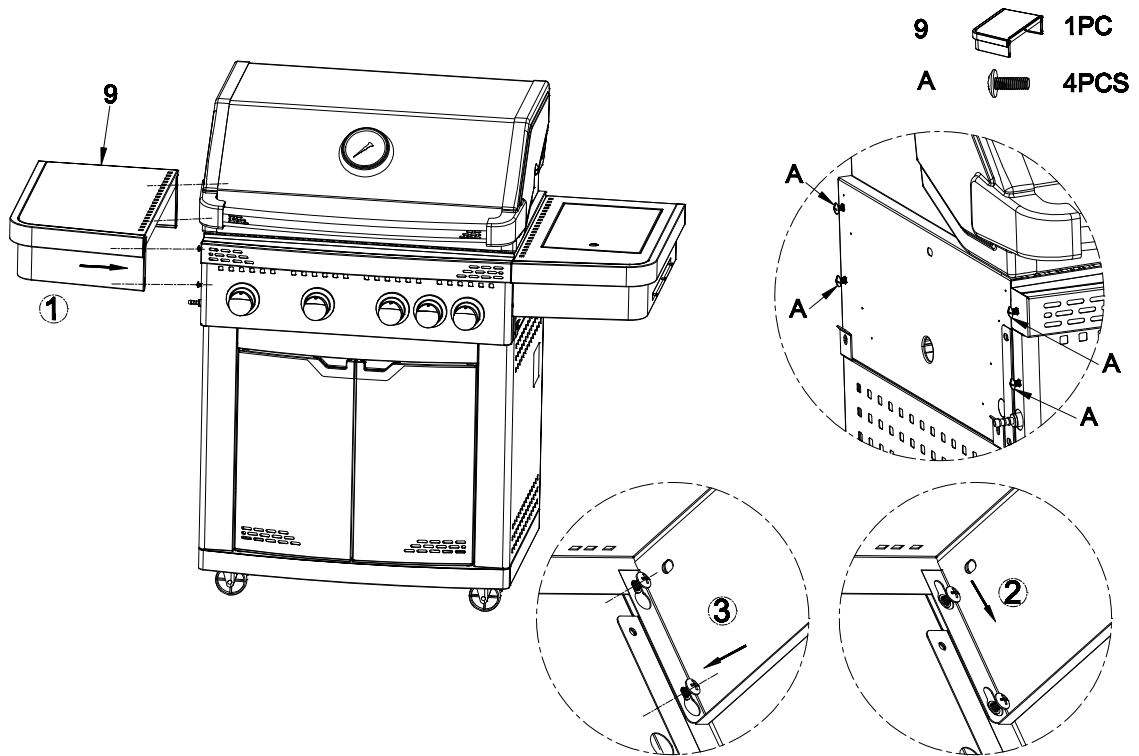




- 15  1PC
- A  4PCS

8. Screw 4pcs of screw A halfway into right side of stove body assy(20), hang side burner table assy (15) onto screw A and tighten screw A.

# Assembly

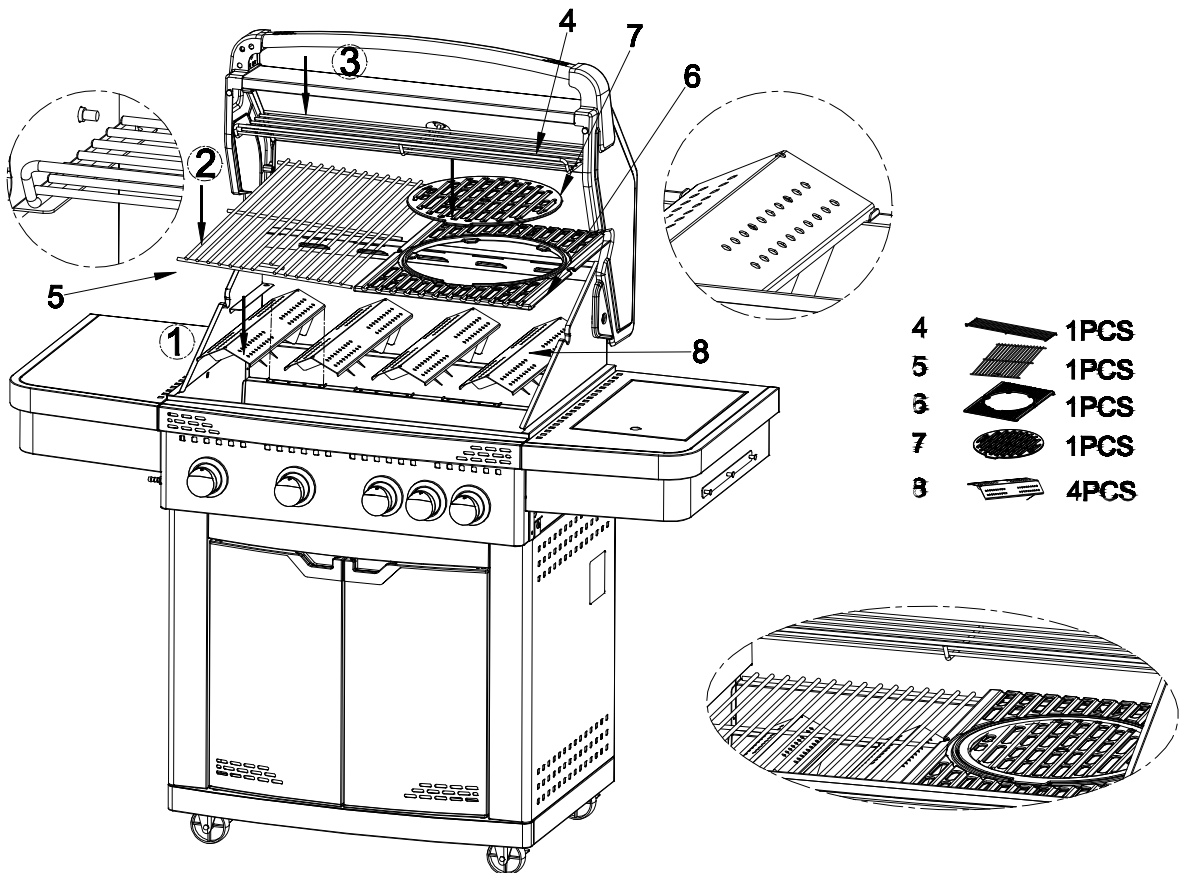
9








- 9  1PC
- A  4PCS

9. Screw 4pcs of screw A halfway into left side of stove body assy(20), hang side table assy (9) onto screw A and tighten screw A

10

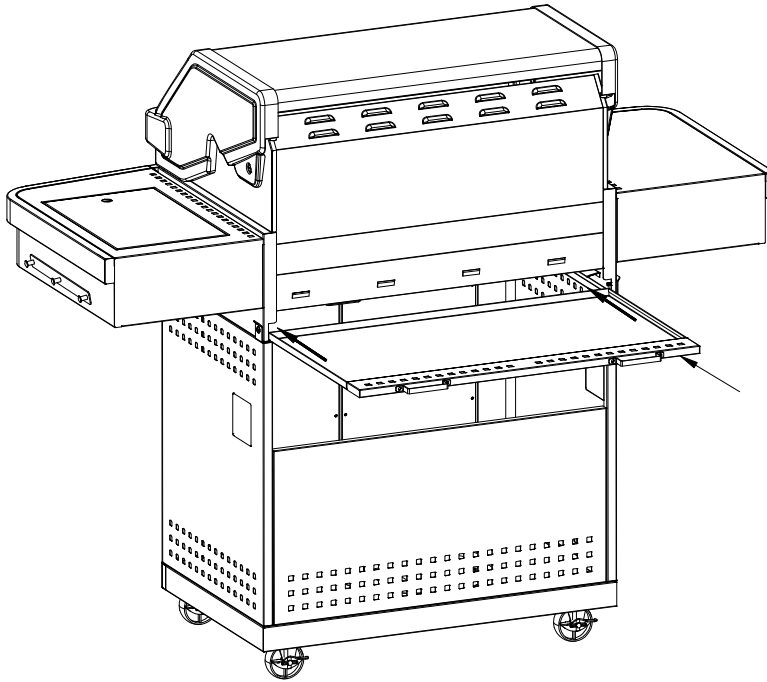


- 4  1PCS
- 5  1PCS
- 6  1PCS
- 7  1PCS
- 8  4PCS

10. Follow illustration and put flame tamer (8) -> stainless steel grill (5) -> cast iron grate B (6) -> cast iron grate C (7) -> warming rack (4) in order into stove body assy.

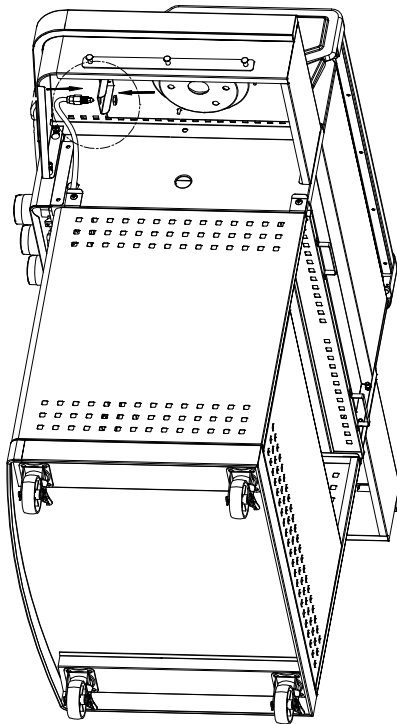
11  1PC

**11**

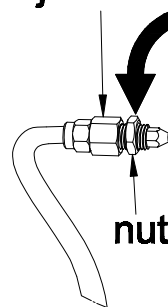


**11.** Push oil tray (II) onto the gap on the rear side of stove body assy all the way in.

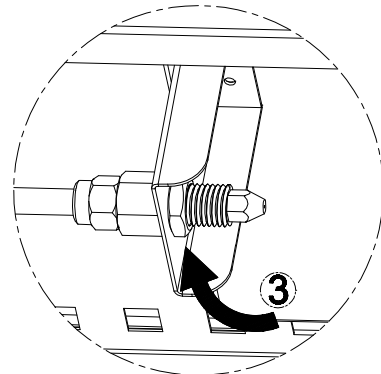
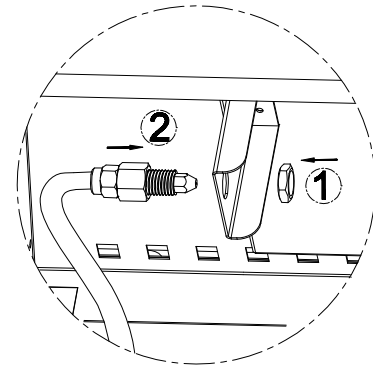
**12**



injector assy

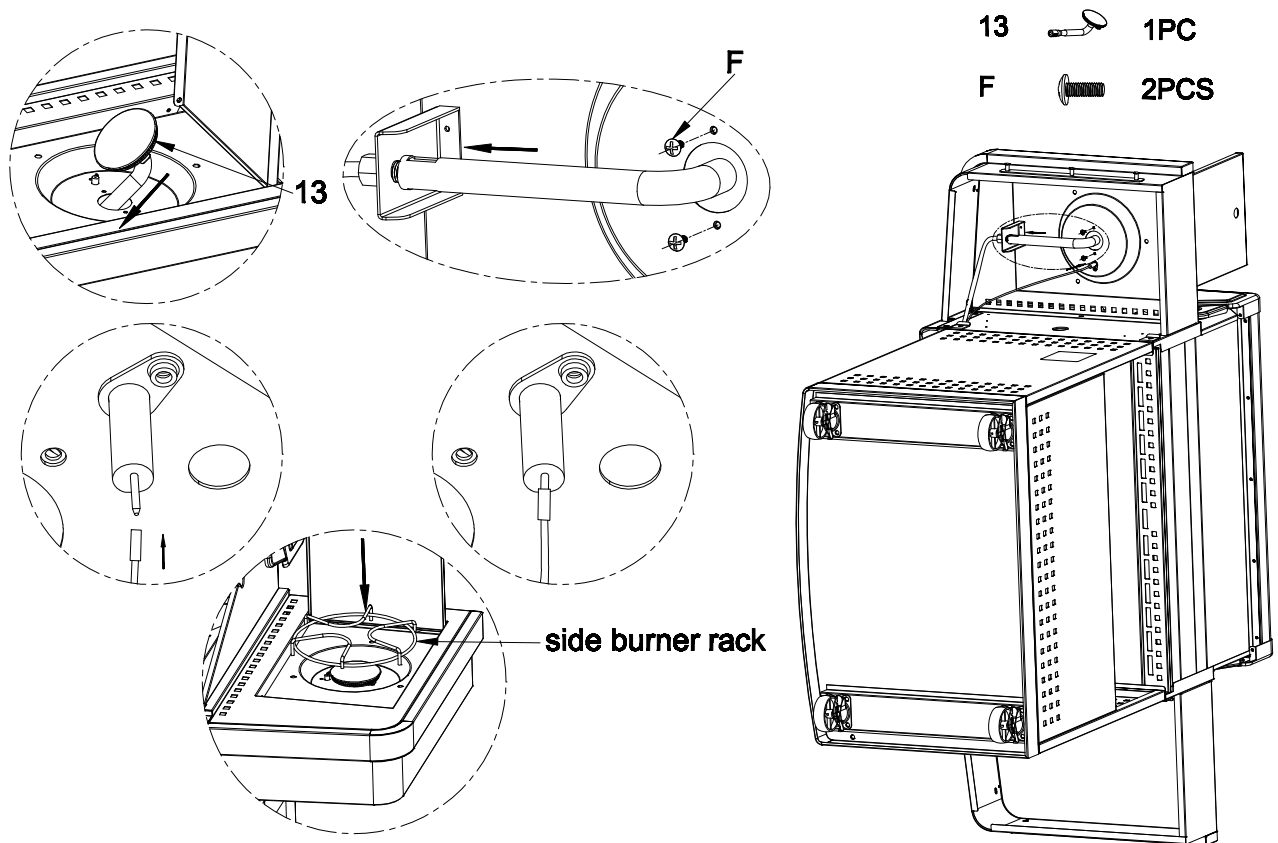


nut



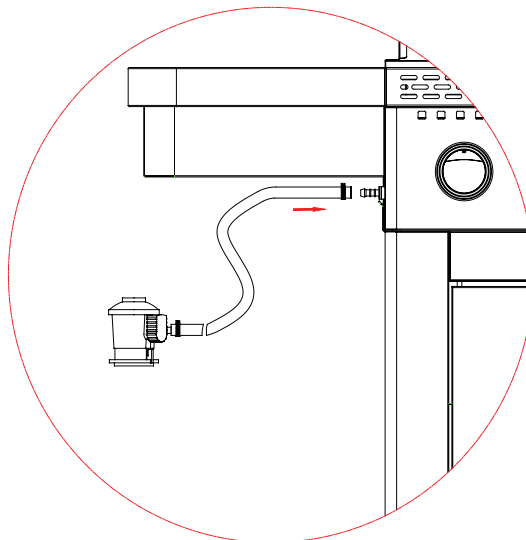
**12.** Follow ① in the illustration to loosen the nut on side burner injector assy and move it to fixing sheet, then follow ② in the illustration to insert injector through fixing sheet hole and follow ③ in the illustration to tighten the nut.

## 13



**13.** Follow illustration to insert the side burner assy(13) through the side burner table assy(15), then make side burner assy(13) to be inserted with side burner injector assy and fix it with screws F as shown; Follow illustration to insert side burner electrode into ignition wire as shown.  
Put side burner rack(12) onto side burner table assy.

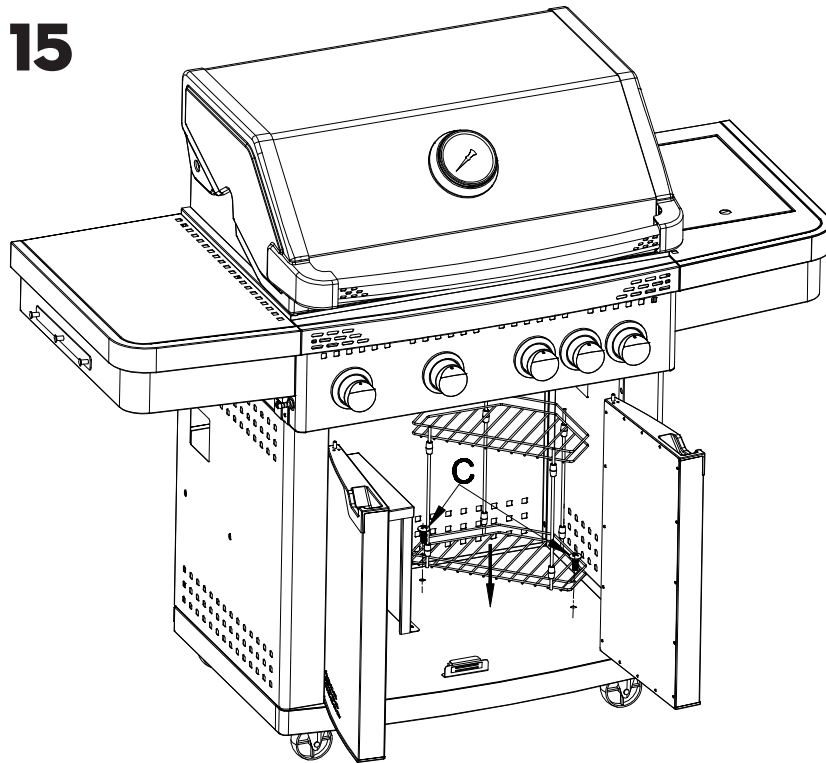
## 14





**14.** Insert regulator hose(not provided) with gas tube assy (22) connector, and tighten the ose clamps.

# Assembly

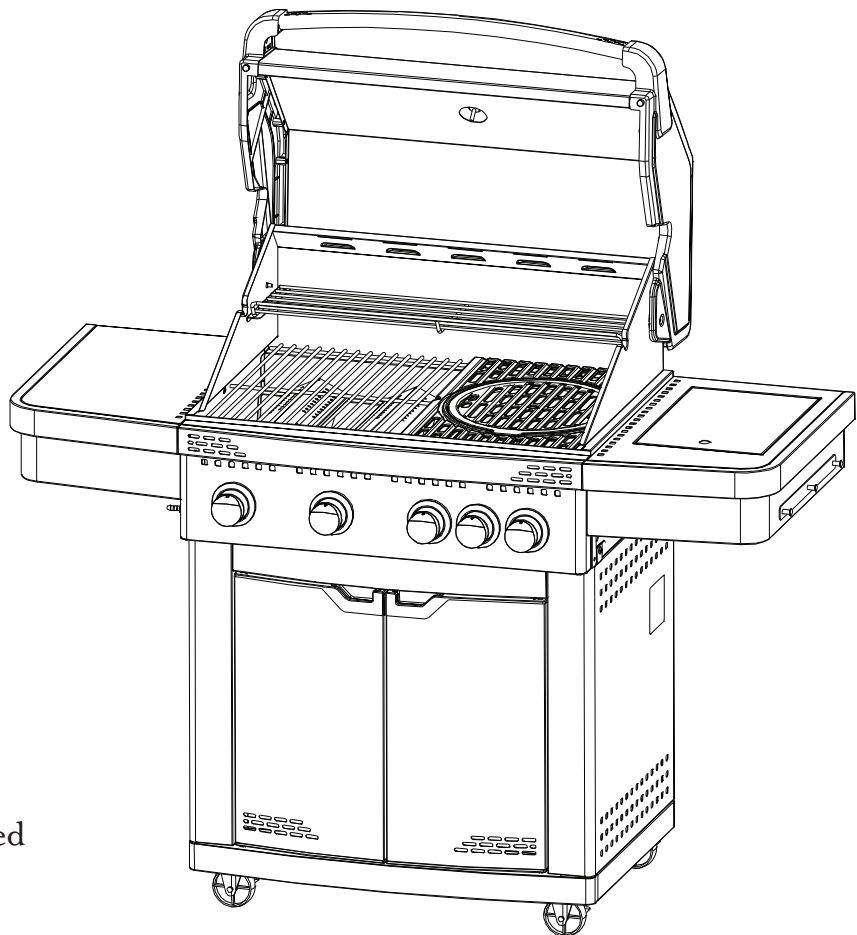
**15**



34  1PC  
C  2PCS

**15.** Fix the right cabinet shelf assy to the bottom panel using screw sC.

**16**



**16.** Assembly finished



## Gas Leak Test

### 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.



## Last Check

### LOCATION

- ◆ Ensure that the BBQ is placed at least 120cm 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 Instructions

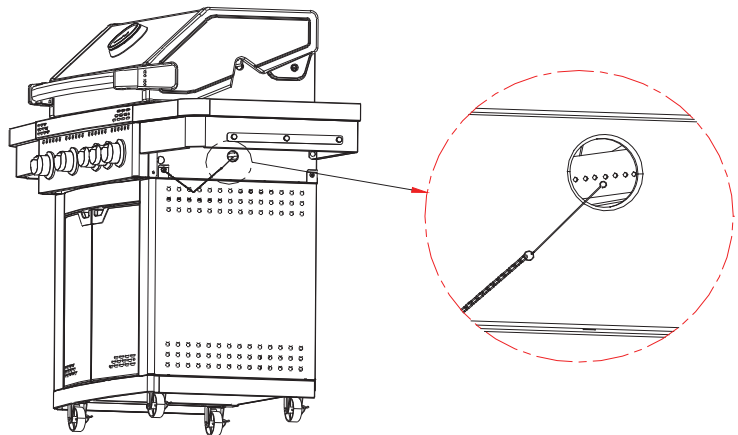
## LIGHTING INSTRUCTIONS

1. Turn all knobs to “OFF” (O), then open the tank valve.
2. Open lid during lighting
3. Press and turn control knob anticlockwise slowly to “MAX” position.
4. The electrode will spark to light the burner in sequence. Repeat the same operation when lighting each burner.
5. Turn the control knob to “O” position IMMEDIATELY if the burner does not light within 5 seconds , wait 5 minutes for gas to dispel, then repeat the lighting procedure.
6. Follow match lighting instructions if burner can't be lit after repeated 3-4 times

## MANUAL IGNITION

You can light the burner manually if the 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..

1. Turn all knobs to “OFF” (O), then open the tank valve.
2. Open the lid during lighting.
3. Use a match or a grillighter and insert it into the hole of firebox to ignite.
4. Press 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.**

# 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 powder 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 and grease tray.
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 rease 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 GREASEFIRE!  
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.

# The Flying Culinary Circus

Try to make one of our favorites



## 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.

See us make this on  YouTube

GET MORE FANTASTIC RECIPES:  
[youtube.com/flyingculinaryTV](https://youtube.com/flyingculinaryTV)



# Troubleshooting

| PROBLEM                   | POSSIBLE CAUSE                                 | SOLUTION  |
|---------------------------|--|---|
| BURNER WILL NOT LIGHT     | Empty gas bottle                               | 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   |
|                           | Windy conditions                               | Place the BBQ in a less exposed position.                       |
|                           | Ignition wire is damaged or fitted incorrectly | Make sure wire is mounted correctly                             |
| 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                        | 10 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.<br>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.