

The Flying Culinary Circus.

FCCBBQ



XGRILL™
SIGNATURE

INSTRUCTION MANUAL AND MAINTENANCE



FCC-XG-19610 / BGO3-300A

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



Share the fun of cooking!

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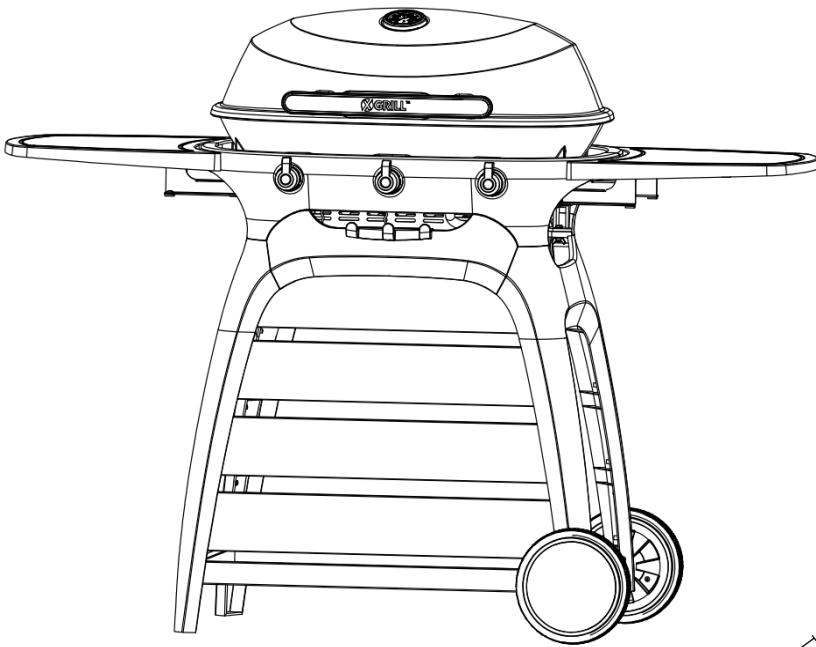


WARNINGS

- 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: 144cm



H: 108 cm

Total Heat input: 7.5 kW
Gas consumption: 547 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.

D: 65 cm

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	0.75 mm Main Burner	G30 (butan), G31(propan) and their mixtures, LPG 28-30 mbar	I3B/P(30)

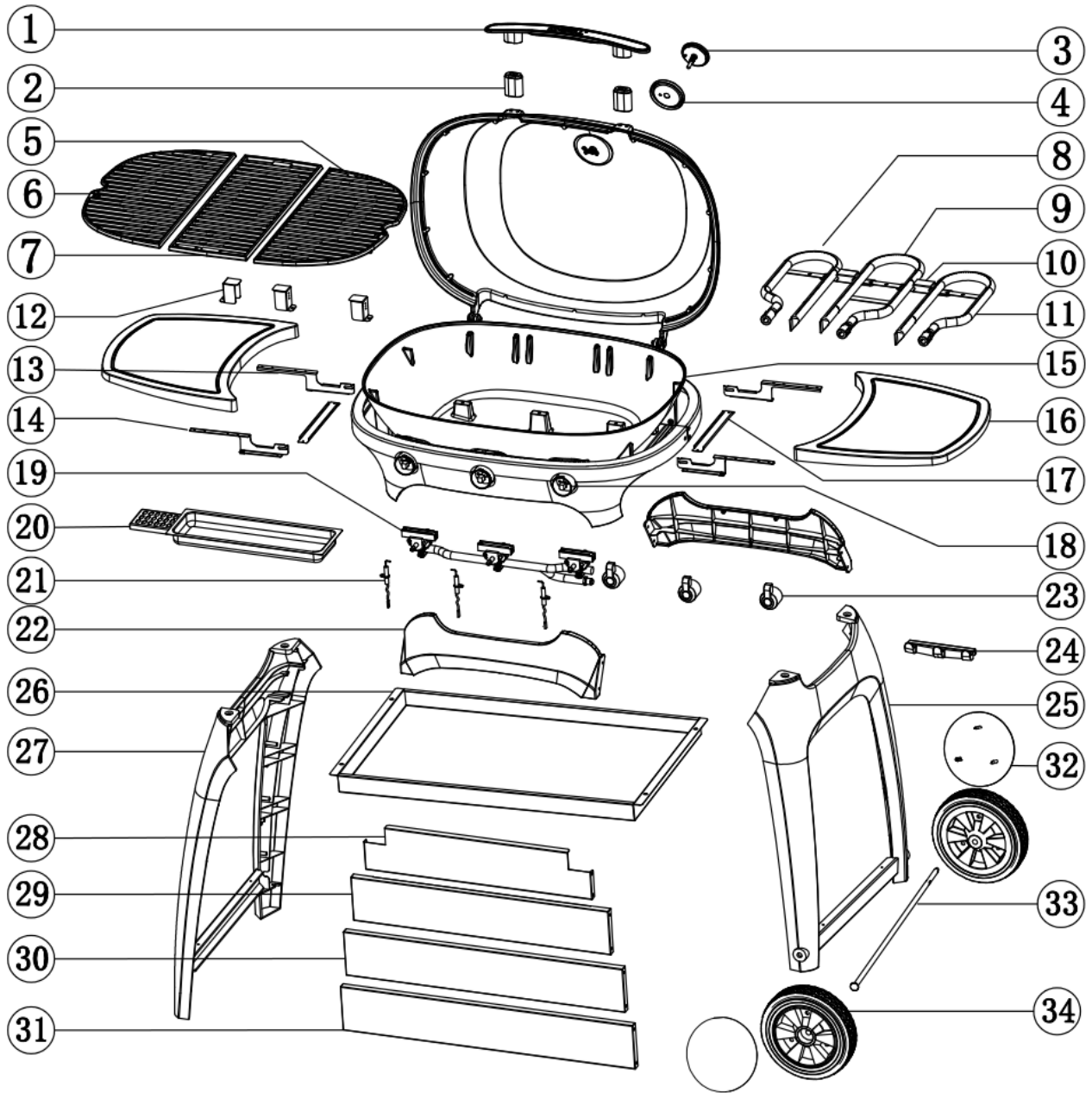
THE FOLLOWING GAS TYPES CAN BE USED

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

CE 1008

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

Exploded Drawing



Parts List

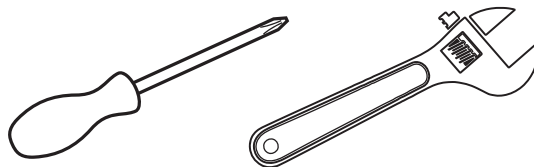
CODE	DESCRIPTION	QTY
1	HANDLE	1
2	BAKELITE HEAT SHIELD	2
3	THERMOMETER	1
4	THERMOMETER BASE	1
5	RIGHT GRILL	1
6	LEFT GRILL	1
7	MIDDLE GRILL	1
8	LEFT BURNER	1
9	MID BURNER	1
10	THE FIRE TANK	2
11	RIGHT BURNER	1
12	COLLECTOR BOX	3
13	RIGHT SUPPORT SIDE TABLE	2
14	LEFT SUPPORT SIDE TABLE	2
15	FURNACE BODY	1
16	SIDE TABLE	2
17	CONNECTING PIPE ASSEMBLY	2
18	KNOB BASE	3
19	VALVE PLATE ASSEMBLY	1
20	OIL DRIP PAN	1
21	IGNITION	3
22	CROSS BEAM	2
23	KNOB	3
24	HOOK	1
25	RIGHT SIDE PLATE	1
26	BASE PLATE	1
27	LEFT SIDE PLATE	1
28	FRONT PLATE-1	1
29	FRONT PLATE-2	1
30	FRONT PLATE-3	1
31	FRONT PLATE-4	1
32	WHEEL COVER	1
33	AXLE	1
34	WHEEL	2

Hardware

HARDWARE					
CODE	DESCRIPTION	QTY	CODE	DESCRIPTION	QTY
A	ST4.2x10 Screw	46	H	M6 Butterfly Nut	4
B	M6 Washer	4	I	M4x8 Screw	4
C	M5x65 Screw	4	J	M8 Locking Nut	1
D	M5 Spring Washer	4	K	M8 Washer	1
E	Hinge	4	L	Hexagonal Wrench	1
F	M5 Washer	4	M	Allen Wrench	2
G	M6x25 Screw	4			

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

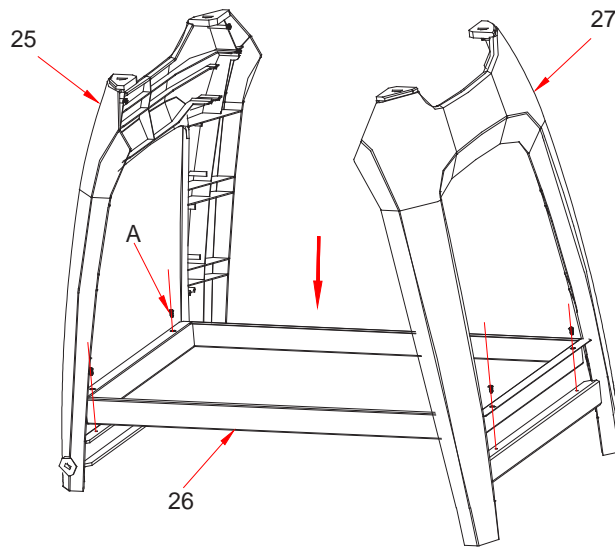
Please follow these instructions step by step.
A screwdriver and adjustable/allen wrench (not provided)
is necessary when assembling the BBQ.







The BBQ should be assembled by two persons.

Assembly

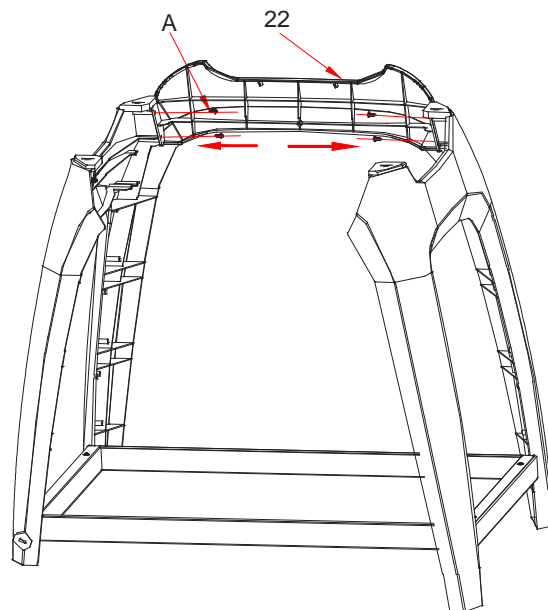
1





- 25  1PC
- 26  1PC
- 27  1PC
- A  4PCS

1. Fix the left and right side panels (25) (27) of the frame to the left and right sides of the frame bottom plate (26) with screws A.

2

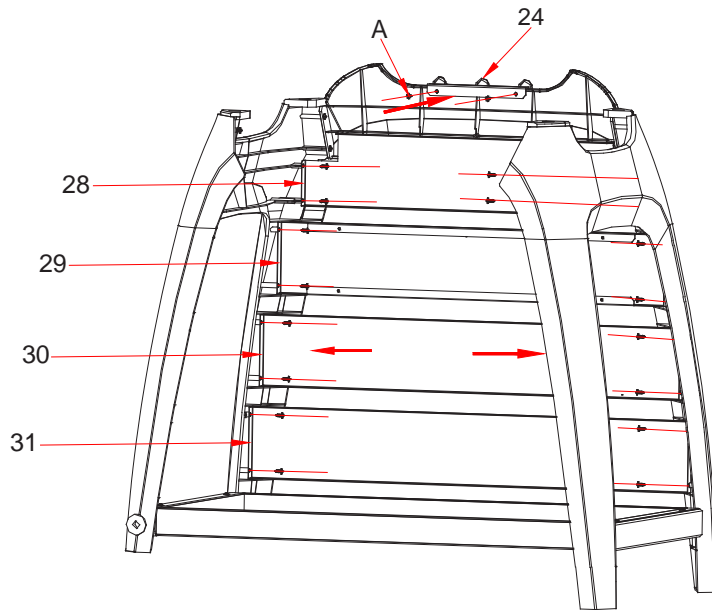








- 22  1PC
- A  4PCS

2. Fix the frame front cross (22) to the left and right side panels of the frame with screws A as shown.

Assembly

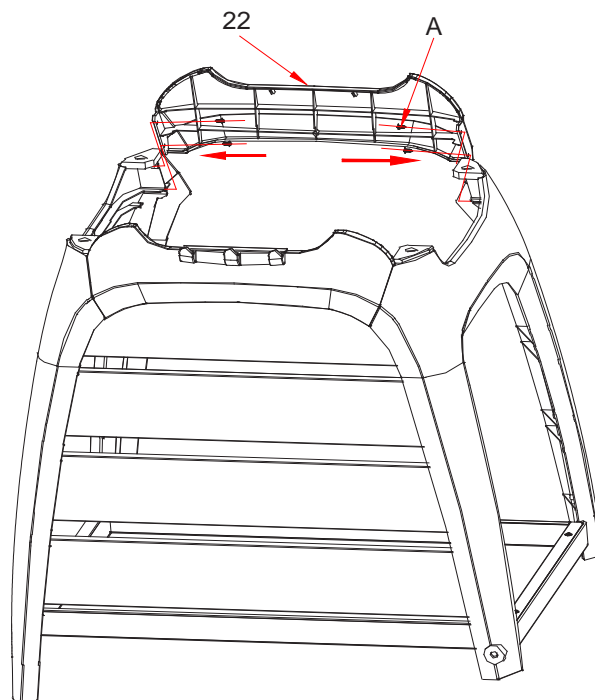
3





- 24  1PC
- 28  1PC
- 29  1PC
- 30  1PC
- 31  1PC
- A  18PCS

3. Fix the front panel (28) (29) (30) (31) of the frame to the left and right side panels of the frame in sequence by screws A, and fix the tool hook (24) to the front cross of the frame with screws A.

4

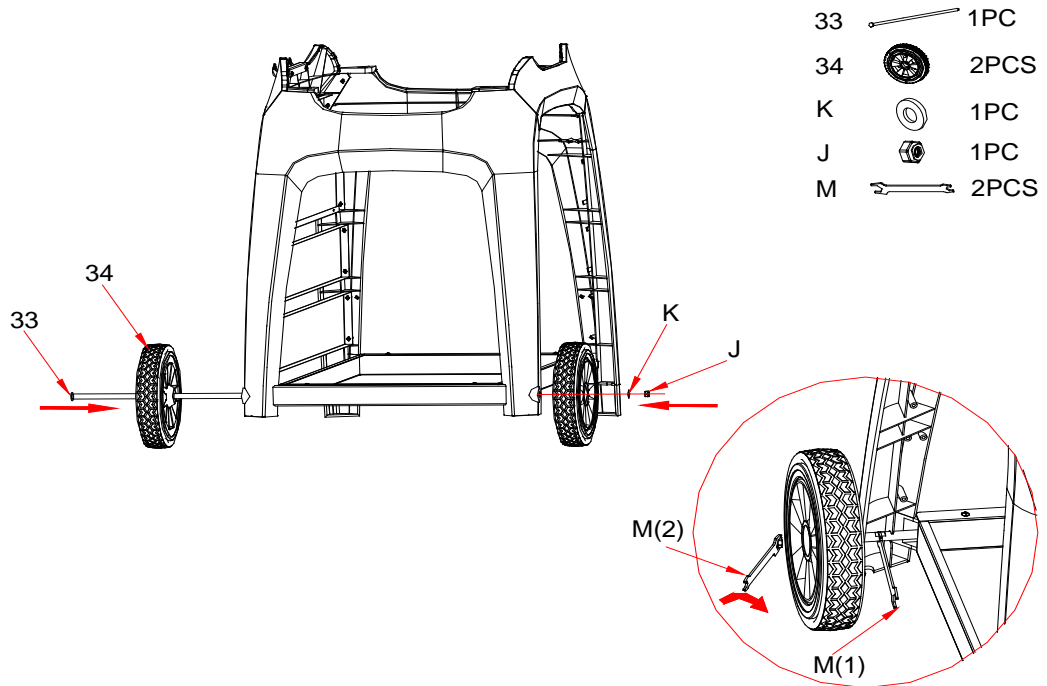


- 22  1PC
- A  4PCS

4. Fix the frame front cross (22) with the screw A on the other side of the frame.

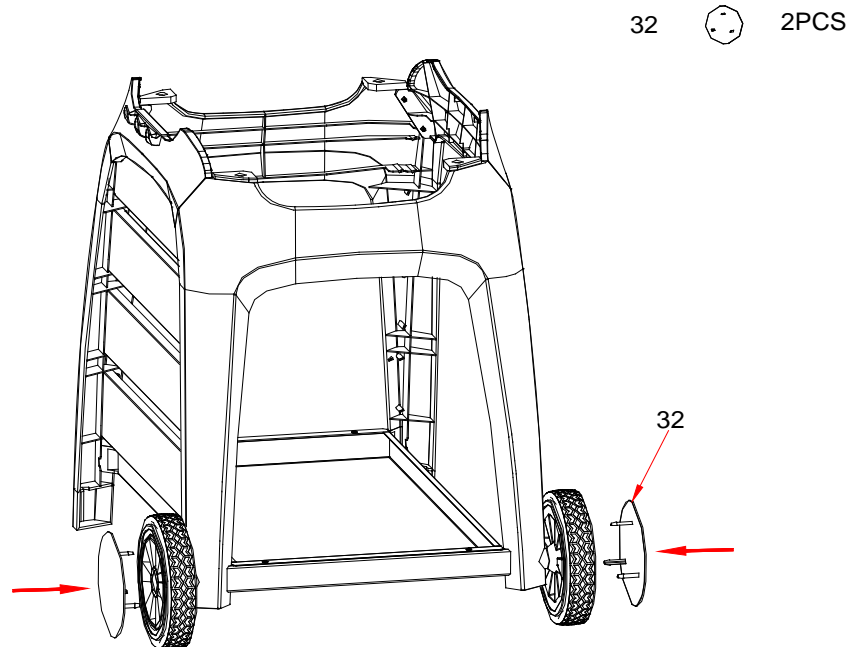
Assembly

5



5. Pass the wheel axle (33) through the wheel (34) and the right side of the frame, and fix it with K, J. (As shown in the figure, use the hex wrench M1 to fix the wheel axle at the card slot and clamp it with M2. Turn it clockwise to lock it)

6

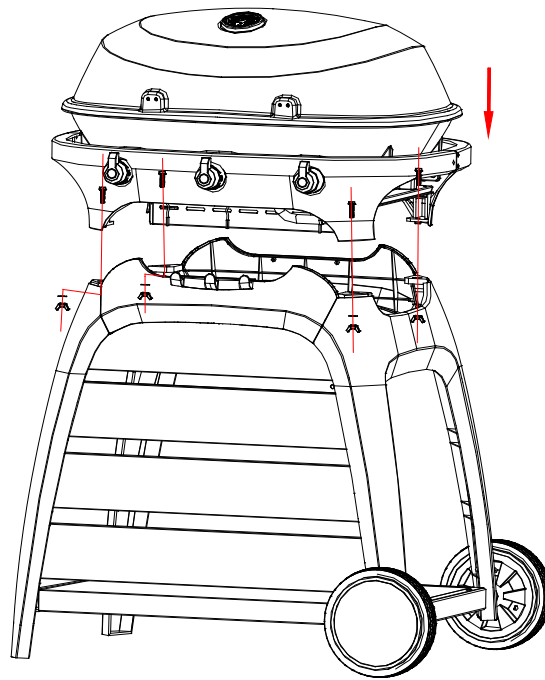






6. Fasten the wheel cover (32) into the wheel as shown.

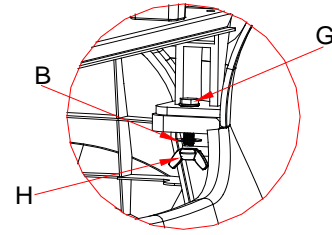
Assembly

7

NOTE
TWO PERSONS IS
RECOMMENDED
WHEN LIFTING
THE STOVE BODY

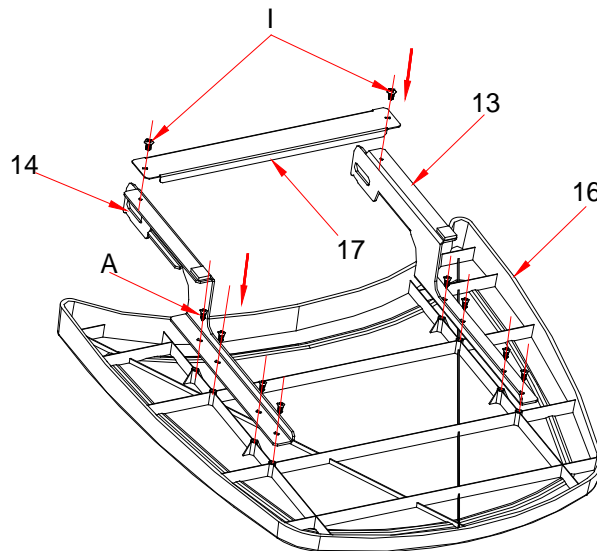








- 15  1PC
- B  4PCS
- G  4PCS
- H  4PCS



7. Place the frame assembly (15) on the frame as shown and secure it with B.G.H.

8

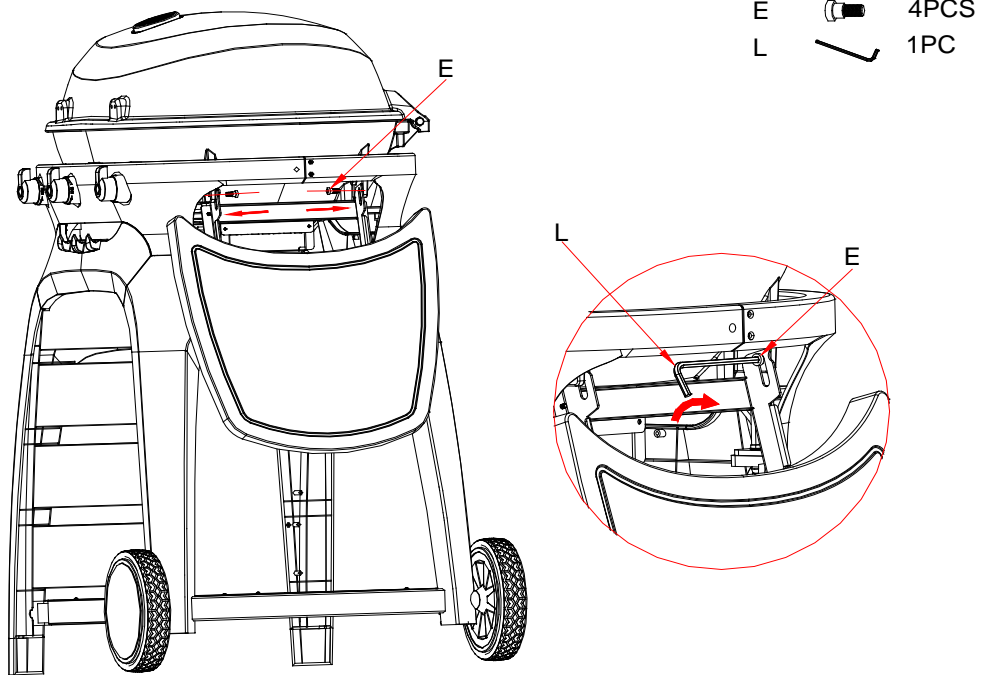


- 13  1PC
- 14  1PC
- 16  1PC
- 17  1PC
- A  8PCS
- I  2PCS

8. Fix the side plate bracket (13) (14) to the side plate (16) with the screw A as shown in the figure, and fix the side plate connecting plate (17) to the (13) (14) with the screw I.

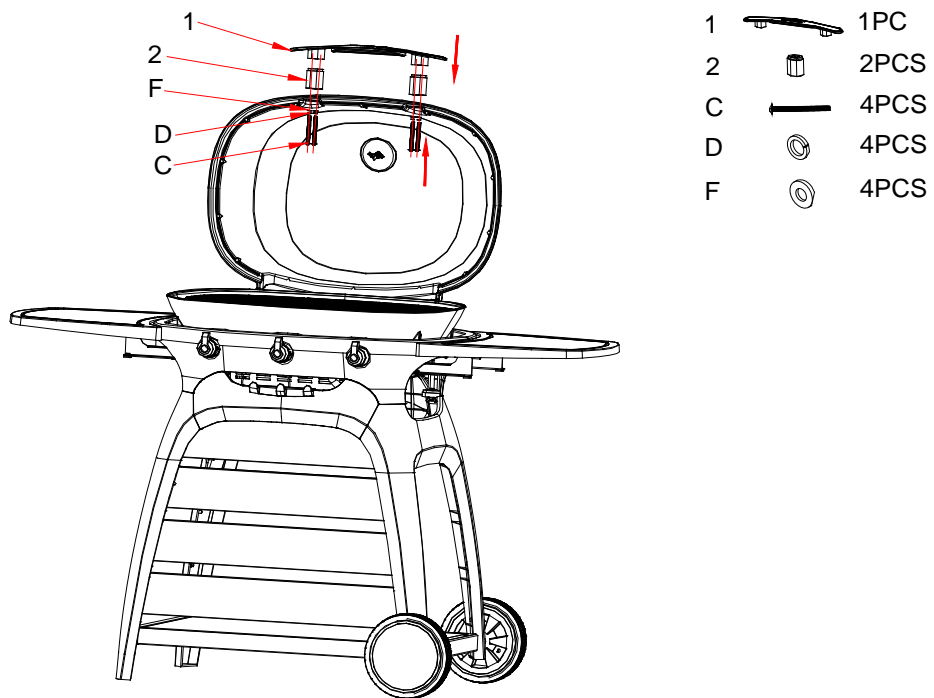
Assembly

9



9. Use the screw E to fix the side plate assembly to the left and right sides of the furnace assembly (use the Allen key L to lock the E clockwise).

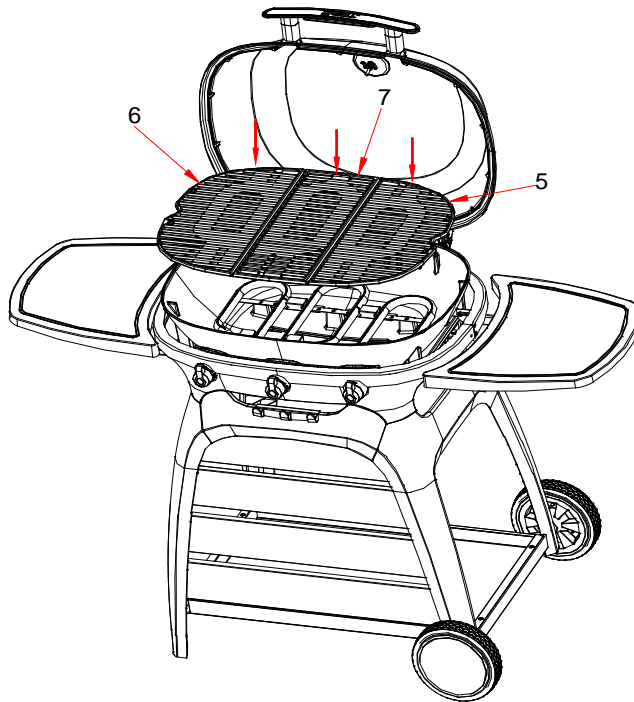
10






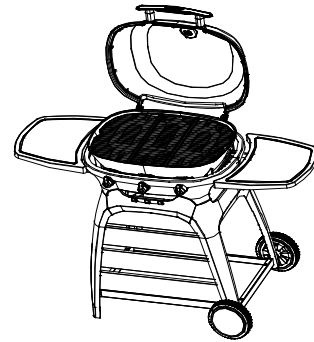
10. Use the screw E to fix the side plate assembly to the left and right sides of the furnace assembly (use the Allen key L to lock the E clockwise).

Assembly

11

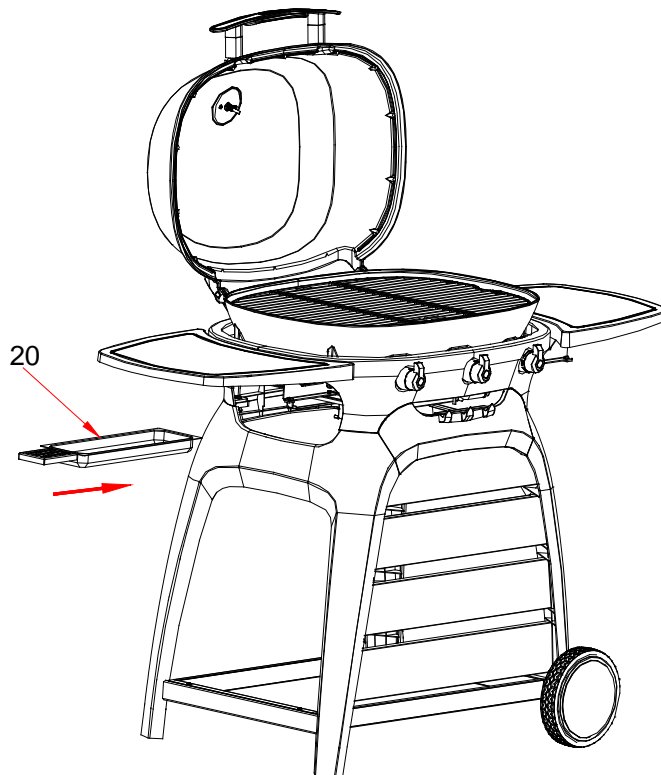


- 5  1PC
- 6  1PC
- 7  1PC

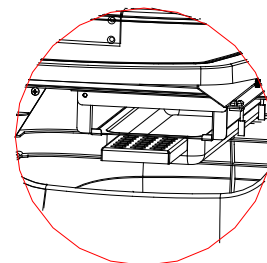


11. Place the grilling net (7) in the left grilling net (6) on the right grilling net (5) on the furnace body as shown in the figure.

12



- 20  1PC

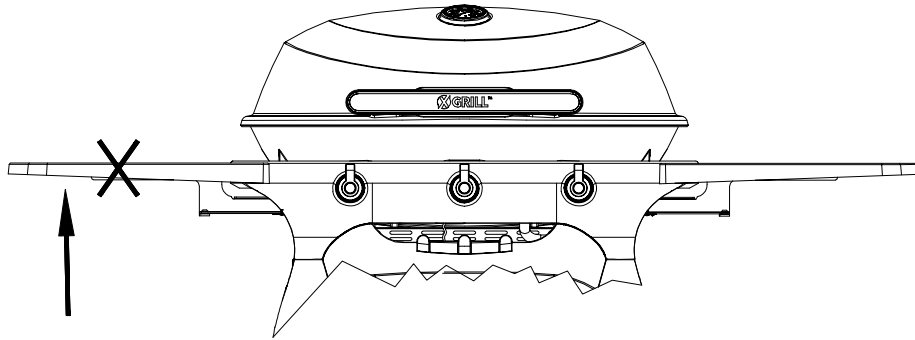


12. Place the oil tank (20) flat under the furnace.

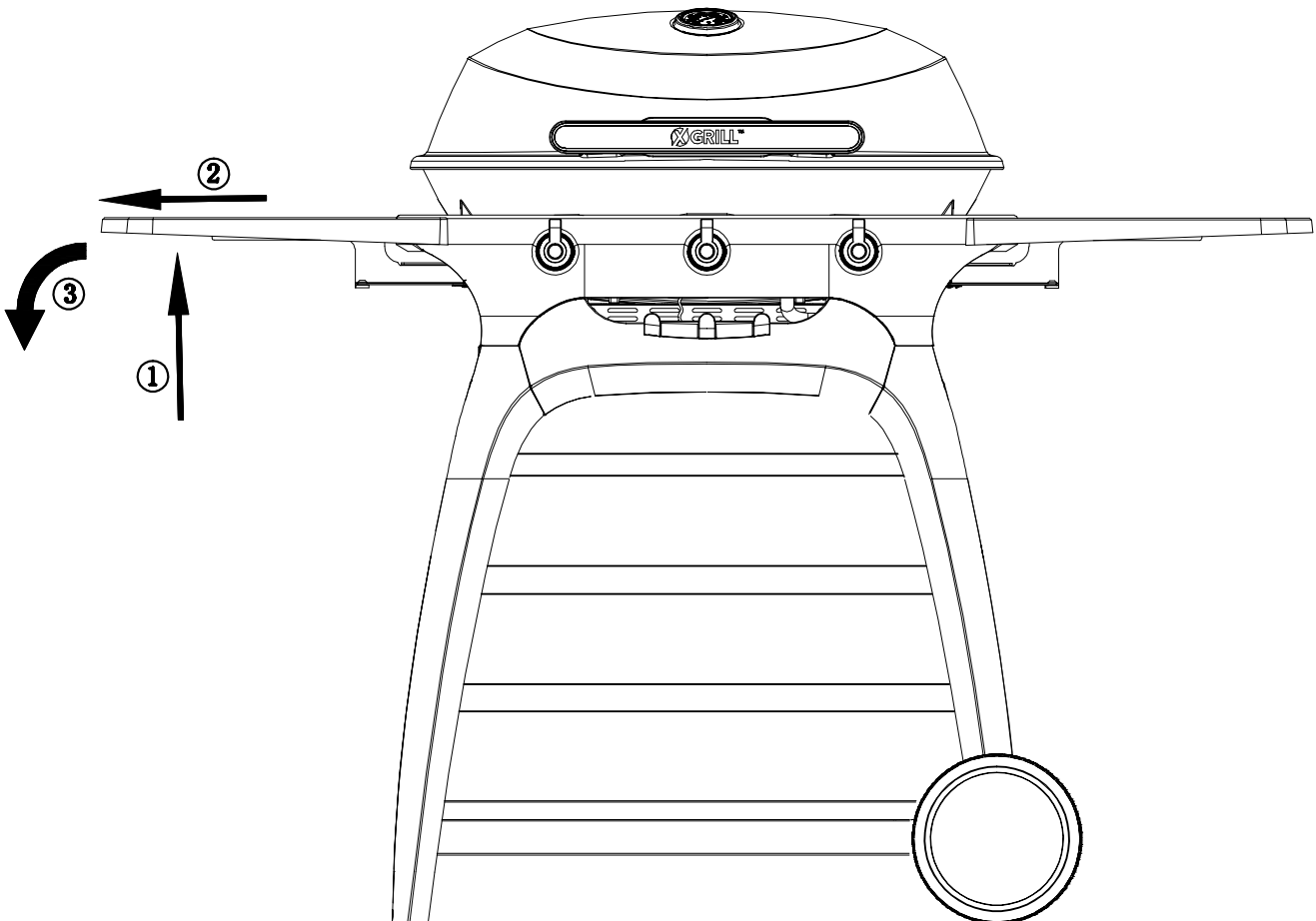
Moving the grill

IMPORTANT!

INSTRUCTION OF MOVING THE GRILL CORRECTLY:



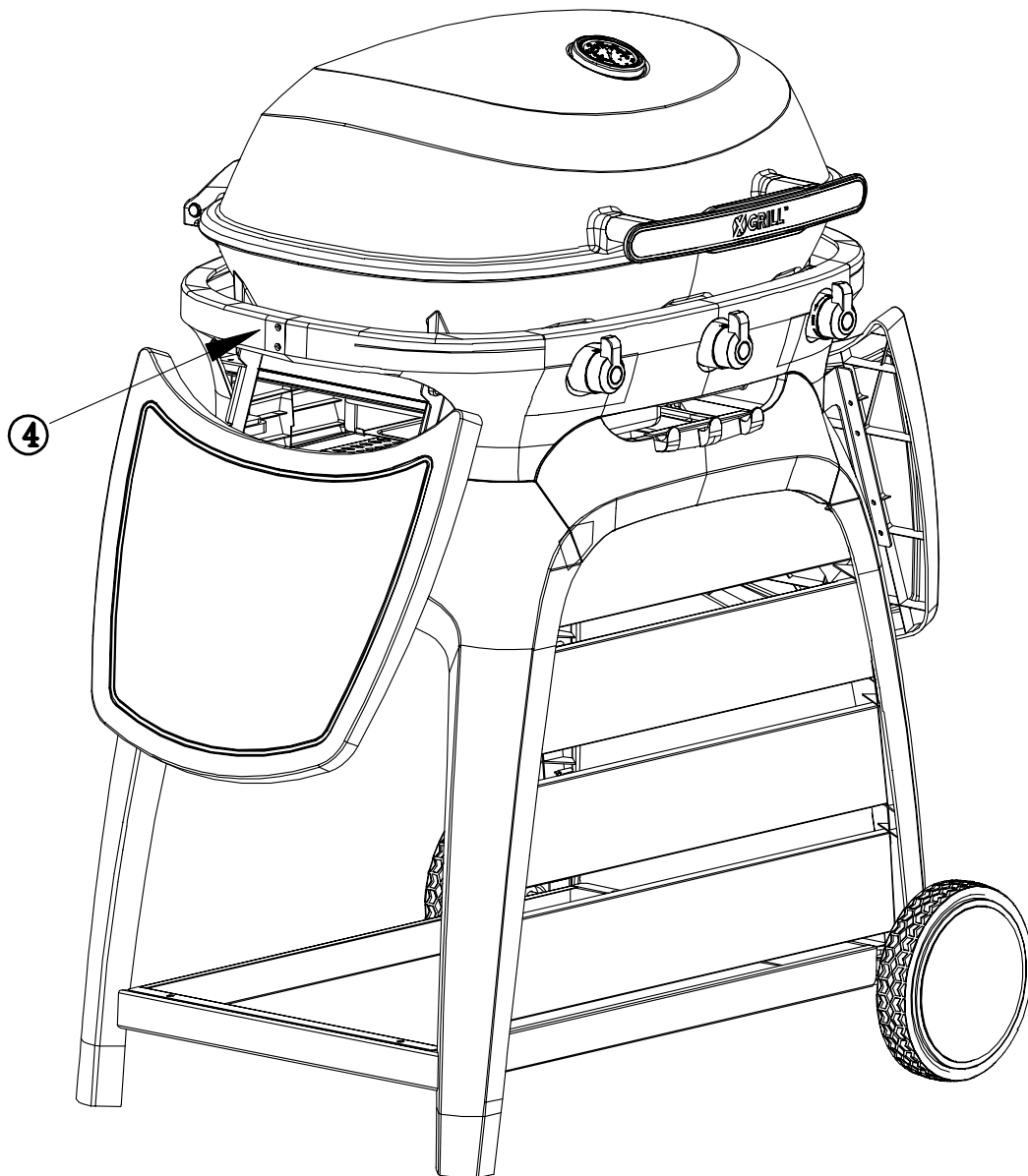
- ① Gently lift the edge of the side table 45 degrees.
- ② Gently pull the side table to the edge about 20mm.
- ③ Gently lower the side table and attach it to the side panel of the frame



Assembly

- ④ Grasp the joint between the front and rear plates of the furnace body with both hands and lift it up to push the grill.

Always fold the side table before lifting to move the grill.



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 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 Instructions

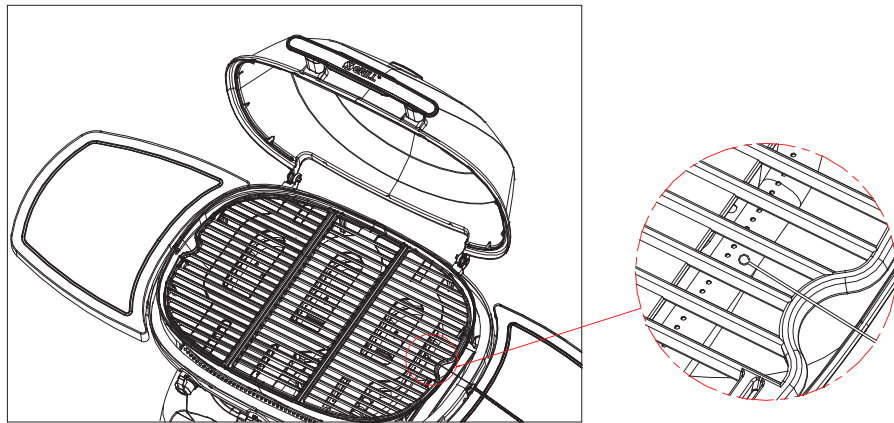
LIGHTING INSTRUCTIONS

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 grates.
- ★ 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 GRIDS

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 cooking grids.

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 rease fire. 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 FIRE**

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



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

Directions:

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.

Find more fantastic recipes:

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