

F C C
B B Q

EXECUTIVE
— 6.2 —



Instructions and maintenance **MANUAL**



FCC-G-20350-62SE / 6111-F2G-1



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

Share the fun of cooking!

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Warnings

- THIS PRODUCT IS DESIGNED AS A HOME APPLIANCE AND NOT SUITABLE FOR PROFESSIONAL USE IN A RESTAURANT OR SIMILAR.
- 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.
- 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.
- ALWAYS KEEP AN EYE ON THE BBQ WHEN IN USE. ACCESSIBLE PARTS OF THE BBQ BECOME VERY HOT DURING 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.
- PERFORM THE LEAK TEST REGULARLY AND ALWAYS WHEN CHANGING THE GAS BOTTLE AFTER A LONG TIME IN STORAGE. ALWAYS CHECK THE GAS HOSE FOR DAMAGE AND CRACKS EACH TIME YOU USE THE BBQ.
- 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.
- MAKE SURE THE BBQ IS COMPLETELY COOLED OFF BEFORE A COVER IS PUT ON.



This appliance must not be disposed as unsorted municipal waste. It must be returned to a designated collection point for recycling. By doing so, you will help to conserve resources and protect the environment. Contact your local authorities for more information.

This appliance also use 1xAA battery. Used batteries must be disposed of properly. Battery selling stores and municipal collection points offer special containers for battery disposal.



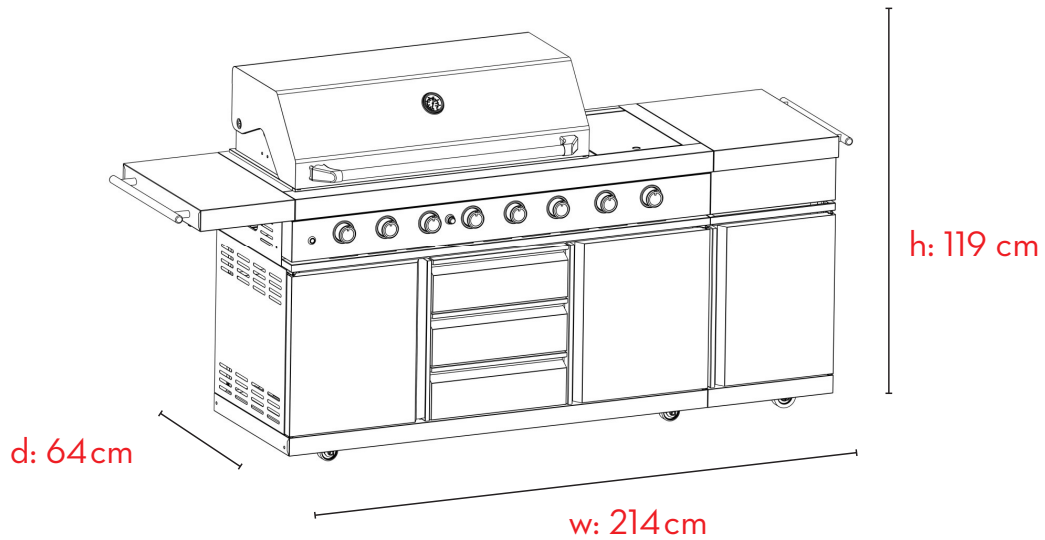
Technical Data

Total Heat input: 27.7 kW

Gas consumption: 2016 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.




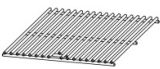
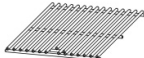

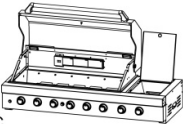





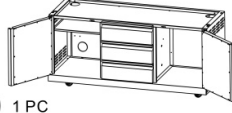
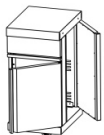

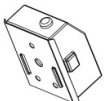

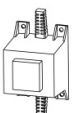
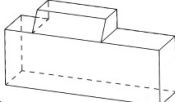

ONLY THE GAS TYPE AND GAS CATEGORY LISTED IN THE RATING LABEL SHOULD BE USED ON YOUR APPLIANCE.

DESTINATION OF COUNTRIES TO USE	VALVE SIZE	GAS TYPE	GAS CATEGORY
BE, CY, DK, EE, FI, FR, HU, IT, LT, NL, NO, SE, SI, SK, RO, HR, TR, BG, IS, LU, MT, CZ, GB,GR,LV	0.93 mm main burner 0.93 mm back burner 0.93 side burner	G30 (butan), G31 (propan) og blandinger av disse, LPG 50 mbar	I3B/P(30)

CE 2531-19

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

Parts list

 1 1 PC	 2 1 PC	 3 2 PCS	 4 6 PCS
 5 1 PC	 6 1 PC	 7 1 PC	 8 2 PCS
 9 1 PC	 10 1 PC	 11 1 PC	 12 1 PC
 13 1 PC	 14 1 PC	 15 1 PC	 16 1 PC
 17 1 PC	 M6 Screw 18 9 PCS		

CODE	DESCRIPTION	QTY
1	WARMING RACK	1
2	COOKING GRID	1
3	COOKING GRID	2
4	FLAME TAMER	6
5	FIREBOX ASSY	1
6	SIDE BURNER GRID	4
7	INFRARED SIDE BURNER	1
8	HANDLE	2
9	SIDE TABLE	1
10	DRIP TRAY	1
11	CABINET	1
12	CABINET FOR GAS TANK	1
13	ROTISSERIE	1
14	ROTISSERIE MOTOR	1
15	BRACKET FOR ROTISSERIE MOTOR	1
16	TRANSFORMER	1
17	COVER	1
18	M6x10 SCREW	9

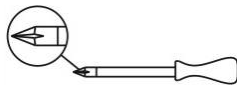
Assembly

Before beginning assembly of product make sure all parts are present. Compare parts with package contents list. If any parts are missing or damaged, do not attempt to assembly the product.

Remove all packing material from the grill.

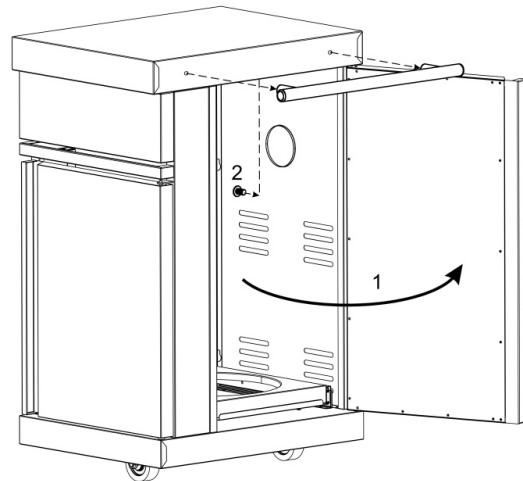
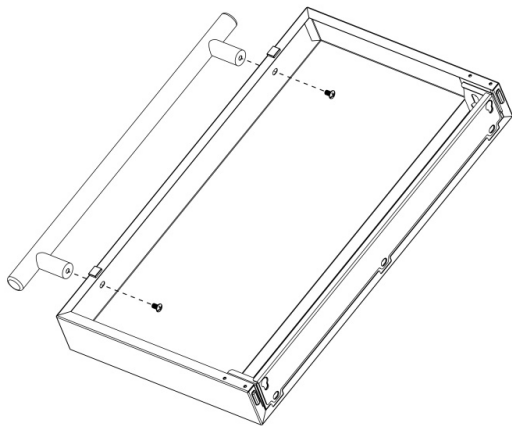
Tools required:

Philips Screwdriver
Gloves (if necessary)

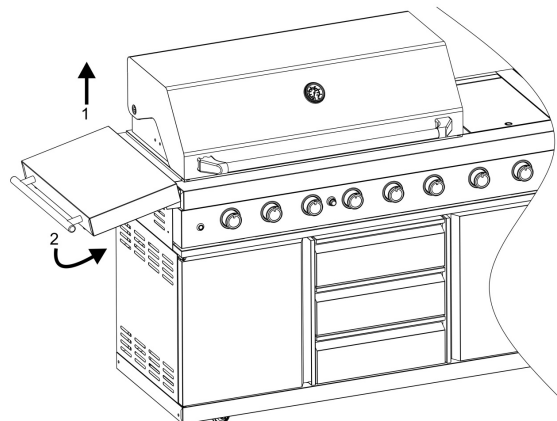
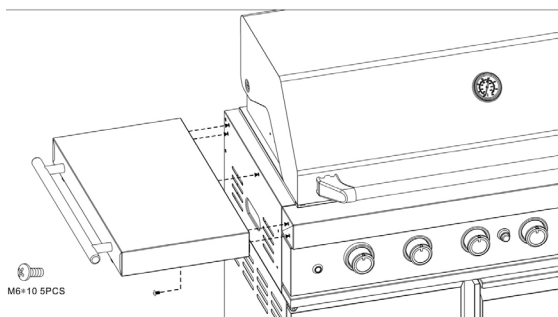


1. Side /front handle assembly (No. 8)

 M6*10 4PCS

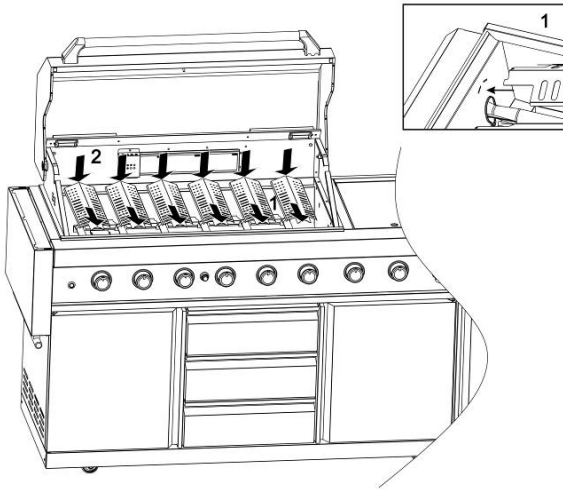


2. Side table assembly (No.9)

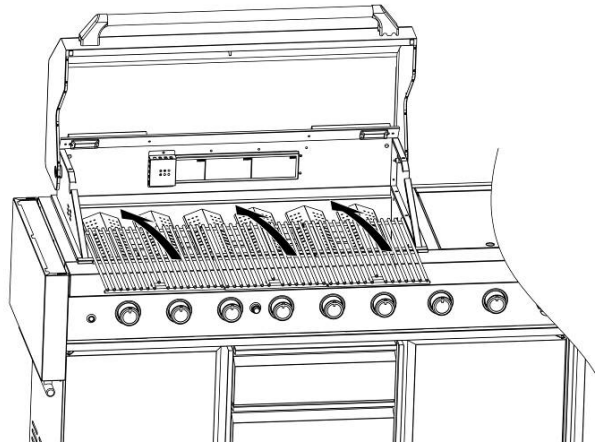


Assembly

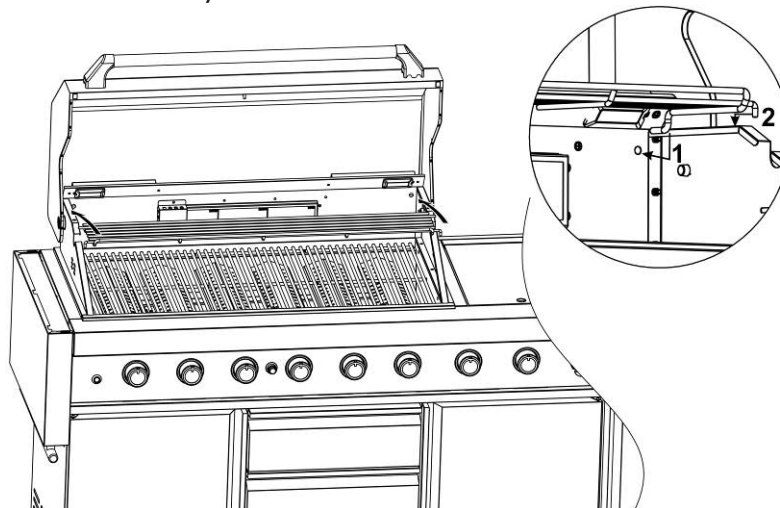
3. Flame tamer assembly (No. 4)



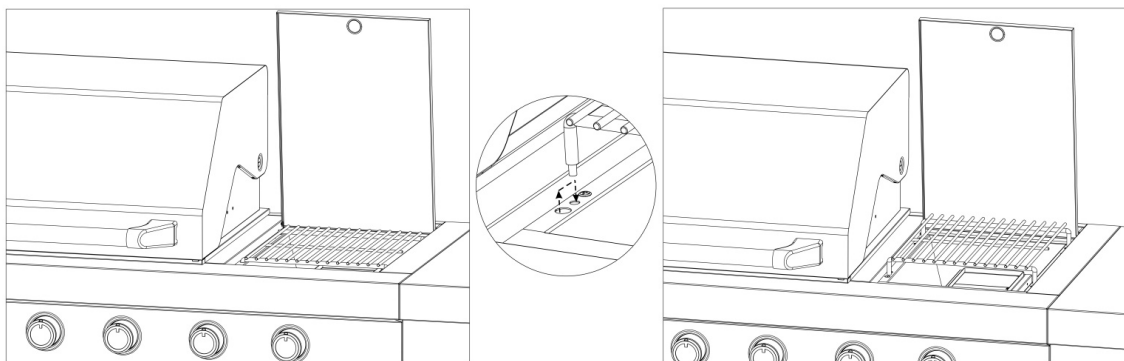
4. Flame tamer assembly (No. 4)



5. Warming Rack Assembly (No. 1)

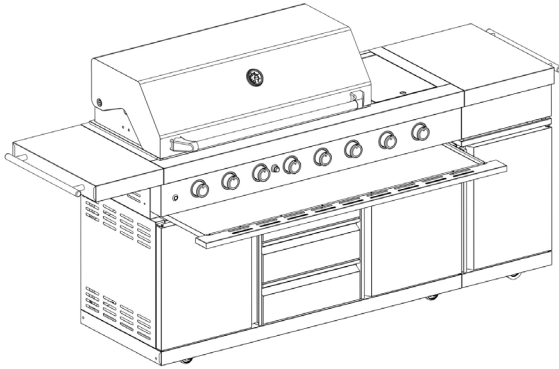


6. Side burner grid (No. 6)



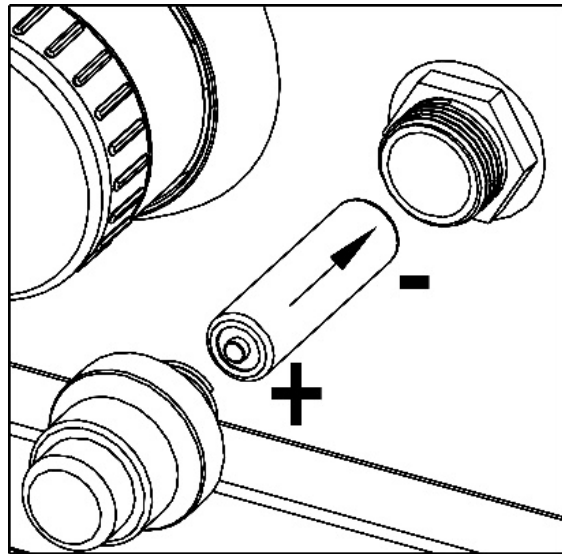
Assembly

7. Fat tray (No. 10)

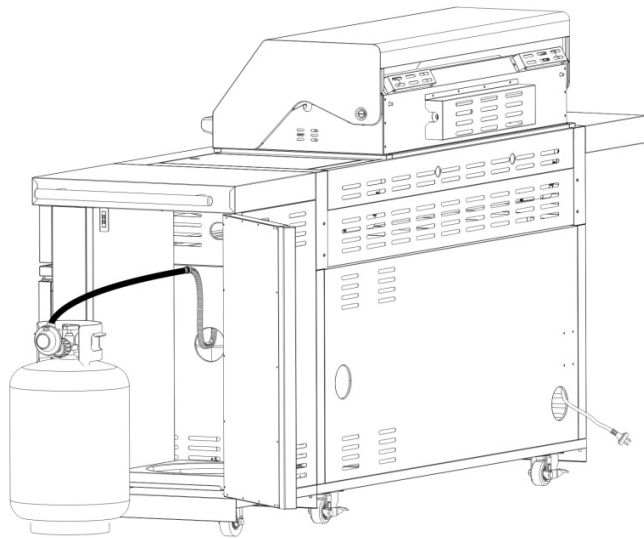
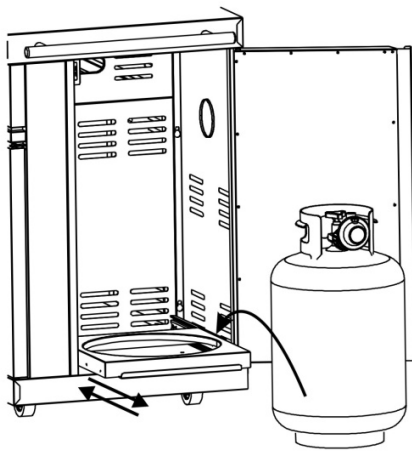


8. Ignition

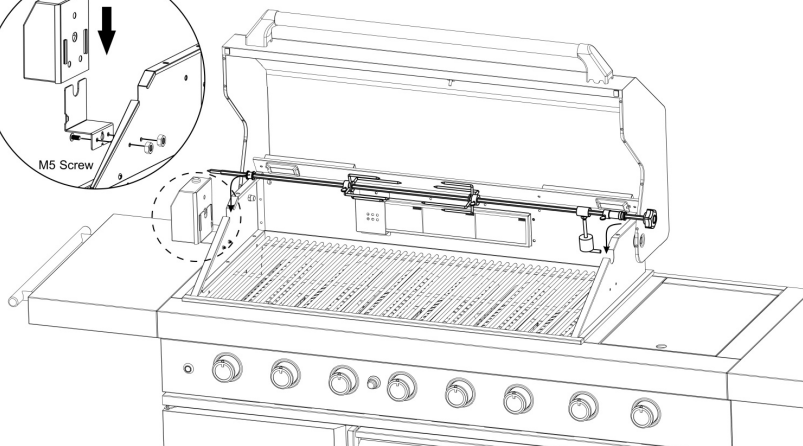
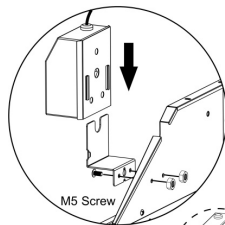
1XAA BATTERY NEEDED.
BATTERY NOT INCLUDED



9. For gas tank

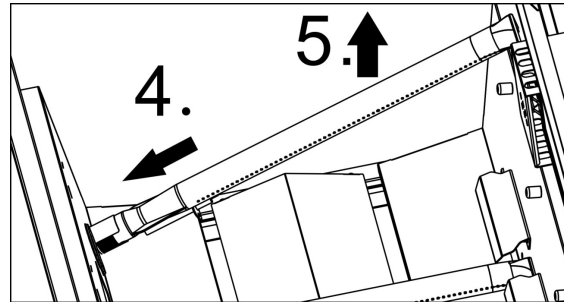
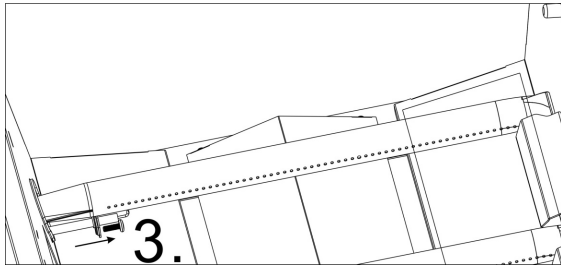
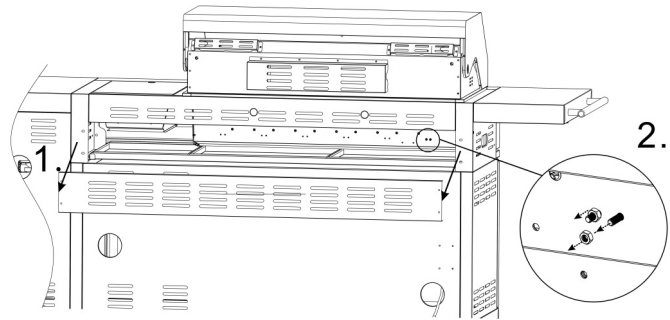


10. Rotisserie kit



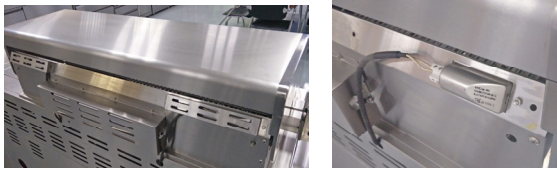
Assembly

Replacing the main burner

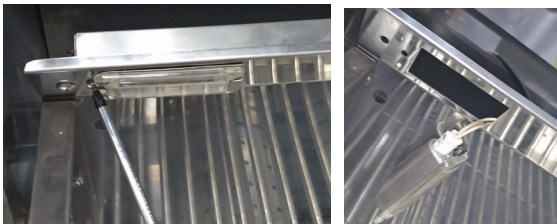


Replacing the barbecue lights

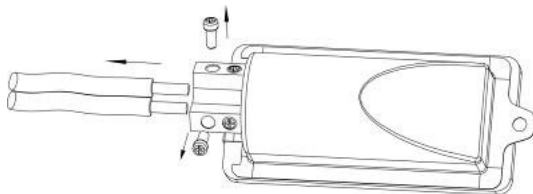
1. Take off the light rear cover



2. Take off the light



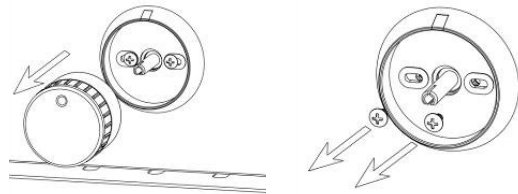
3. Disconnect the cable



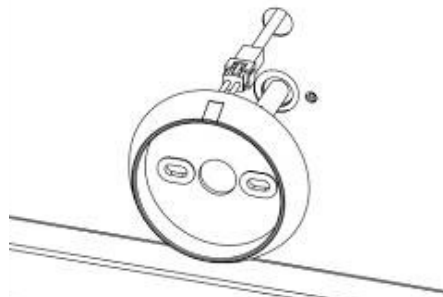
4. Replace a new light and reassemble

Replacing the LED light

1. Take off the control knob and unscrew the knob bezel



2. Take off the unit and disconnect the cable



3. Replace a new one and reassemble

Follow these instructions carefully to avoid serious damage your barbecue and causing injury to yourself and to property.

HOSE

- Connect the gas hose to the gas rail inlet on the left hand side of the barbecue. Do not overtighten.
- Fit the regulator and the hose. Follow the assembly instructions supplied with the regulator set.
- Do not use any sealing tape, paste or liquid on the connection.
- 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.

REGULATOR

- Confirm all barbecue control knobs are OFF
- We recommend propane gas for use in the Nordic Region, but butane can also be used. Butane is not very suitable for low temperatures.
- 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.



NEVER STORE THE GAS BOTTLE DIRECTLY 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.

Before use please check for leaks

Never check for leaks with a naked flame, always use a soapy water solution

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 valve on the BBQ is "OFF".
4. Connect the regulator to the cylinder and ON/OFF valve to the burner, ensure the connections are secure then turn ON the gas.
5. Brush the soapy solution on to the hose and all joints. If bubbles appear you have a leak, which must be rectified before use.
6. Retest after fixing the fault. Turn OFF the gas at the cylinder after testing.
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 detected leakage cannot be rectified, do not attempt to cure leakage but consult your gas dealer.

ALL JOINTS AND CONNECTIONS MUST BE LEAK TESTED BEFORE USING THE BBQ. LEAK TEST ANNUALLY, AND WHENEVER THE GAS BOTTLE IS REMOVED OR REPLACED.



Lighting Instructions

LIGHTING INSTRUCTIONS

1. The lid must be open when lighting the burner. Do not stand with your face directly over the gas grill when lighting it. With all gas controls on the gas grill in the "OFF" position, turn the gas cylinder valve to the ON position at the regulator.
2. Push down the knob and turn the knob anticlockwise to HI position, then press and hold the igniter button ⚡ for 2-3 seconds (a sound can be heard), thus the burner should be lit. If the burner does not light, turn the knob to OFF position and wait for 5 minutes for gas to dispel, then repeat this process.
3. To light other burners, repeat the same process for the adjacent burner and continue in sequence until all the burners are lit.
4. Preheat the BBQ for about 10 minutes on maximum temperature. After completion of preheating, turn all burners to the low position for best cooking results.
Adjust the heat by turning the knob to the HI 🔥 /LO 🔥 position.
Back burner is only set in HI 🔥 position.
5. To turn the barbecue OFF, turn the cylinder valve or regulator switch to the OFF position and then turn all of the control knobs on the barbecue clockwise to the OFF position.

MANUAL LIGHTING

1. Follow above instruction step 1-3 (except the pressing of the igniter button).
2. For main burner, place the match into match holder chain and fire the match, then put the match into the lightinghole on the right side of the fire box. For side burner, place the fired match on the holes of the side burner head.
3. Push down and turn the knob anticlockwise to HI position, then the burner should be lit. If the burner does not light, turn off the gas tap and wait for 5 minutes then repeat this step 2-3.

The side burner is designed for pot/pan with diameter 180-260mm. Side burner lid can not be used as work table, do not put anything on the side burner lid while it is not working

Before cooking for the first time, light on all the main burners and keep burning for 15 minutes with the lid closed and knob at HI position . This will "heat clean" the internal parts and dissipate odor from the painted finish.

The color of cooking area may get a change. It is normal and it is the nature of the material.



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

Last Check

PLACEMENT OF THE BBQ

- 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 5 minutes at full power prior to placing food on the BBQ. This gives a better result, and cuts BBQing time.

Keep the barbecue body and the accessories clean to avoid grease fire.

IN CASE OF GREASE FIRE

In case of grease fire, close the gas supply and disconnect the controller and wait until the fire goes out by itself.



FIRES CAUSED BY FAT, WILL DAMAGE THE METAL. DAMAGE TO THE BBQ CAUSED BY GREASE FIRES ARE NOT COVERED BY THE WARRANTY AS IT IS DUE TO INCORRECT USE.



NEVER USE WATER TO EXTINGUISH A GREASE FIRE! CLEAN THE BBQ REGULARLY TO AVOID GREASE FIRE

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.

MAINTENANCE OF 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.

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 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.
- Remove the burners and clean these on suspicion of pests in the grill. Reassemble the burners when completely dry.
- Check regularly that the gas hose is not damaged.

Troubleshooting

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
BURNER WILL NOT LIGHT WHEN PERFORMING MANUAL LIGHTING	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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☎ +47 924 78 600 / +46 031 189095

✉ 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 AS

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.