

F C C
B B Q

magma



Instructions and maintenance
MANUAL



FCC-SG-196000-00 / HF75B



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

Share the fun of cooking!

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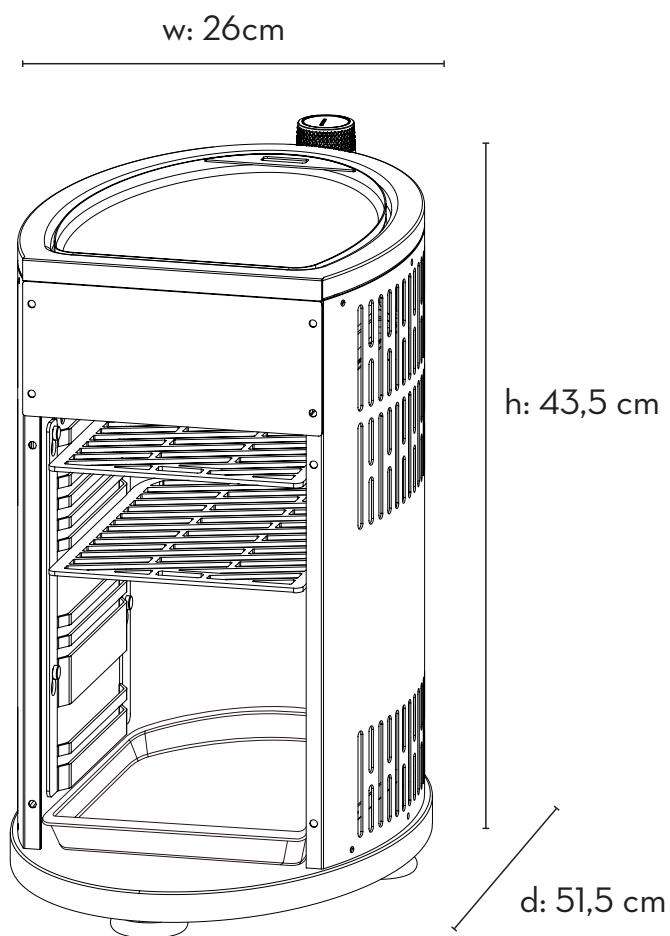


Warnings

- 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.



Technical Data



Total Heat input: 3.0 kW
Gas consumption: 218 gram/hour

Gasbottle (not included):
 Use standard bottle approved for use in the Nordic Region. Even though butane and propane gas can be used, we recommend propane for use in the Nordic Region. Approved hoses and regulators are available from most outlets selling gas equipment.

NB! Gas hoses used for this product must not exceed 150 cm in length.



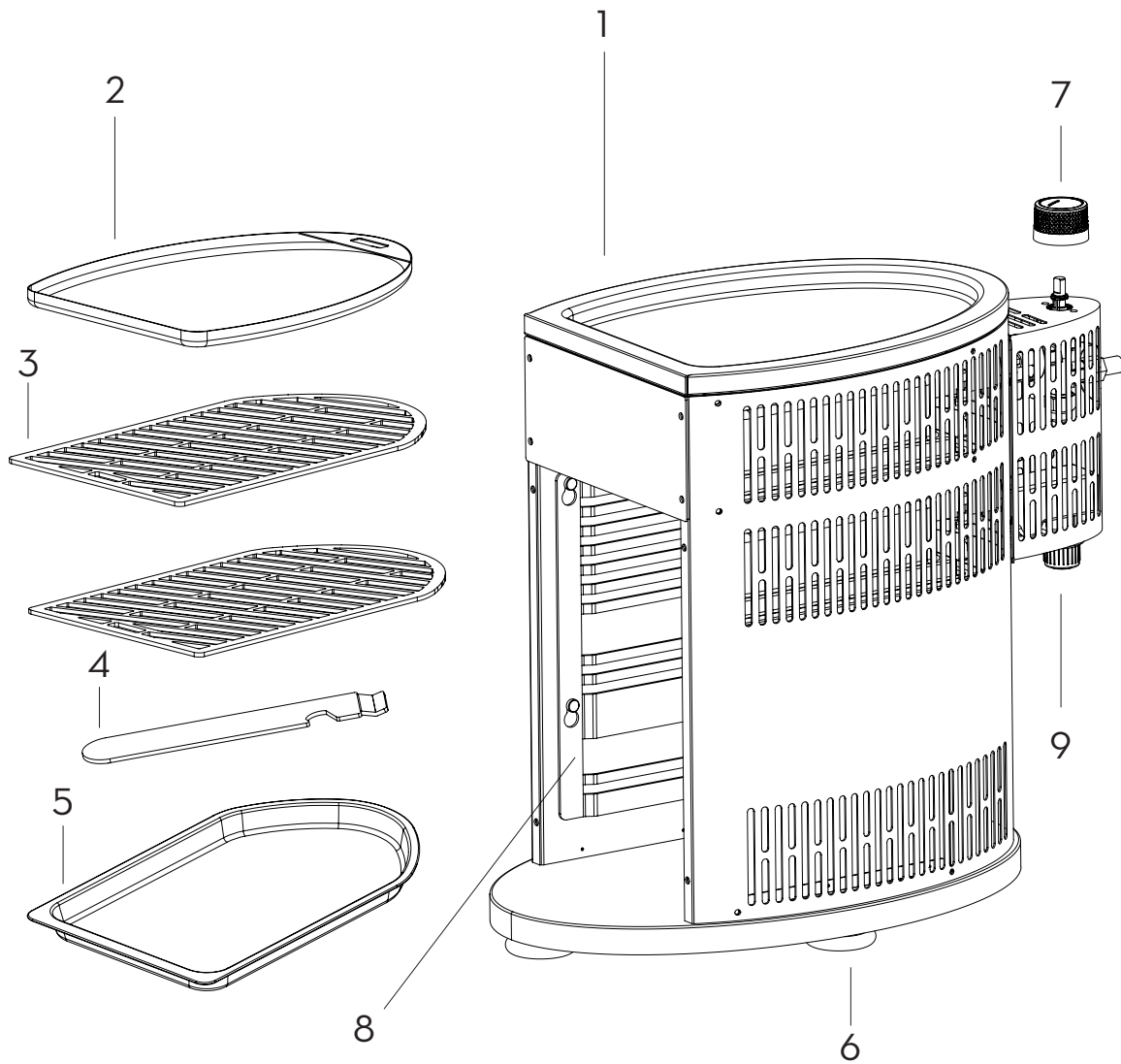
ONLY THE GAS TYPE AND GAS CATEGORY LISTED IN THE RATING LABEL CAN BE USED ON YOUR APPLIANCE.

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	ø.86 mm Main Burner	G30 (butan), G31(propan) and their mixtures, LPG 28-30 mbar	I3B/P(30)

CE 0063-18

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

Exploded Drawing

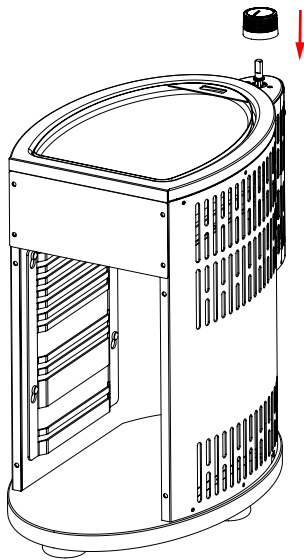


CODE	DESCRIPTION	QTY
1	Main body	1
2	Warming pan	1
3	Cooking grid	2
4	Cooking grid handle	1
5	Grease box	1
6	Foot	4
7	Knob	1
8	Cooking grid support panel	2
9	Battery box	1

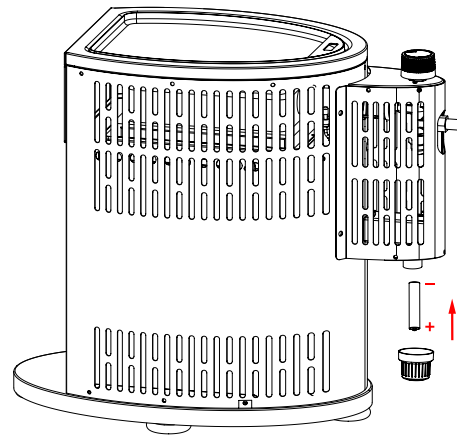
Assembly

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

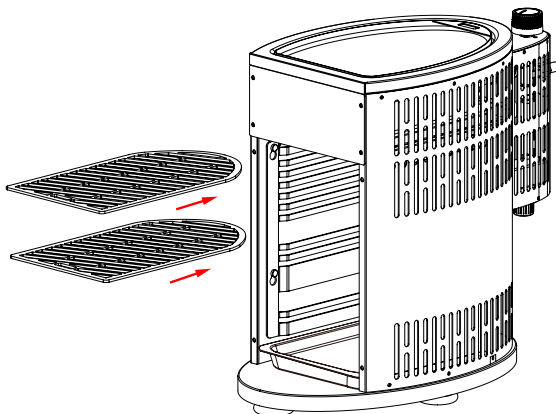
1. Assemble the knob.



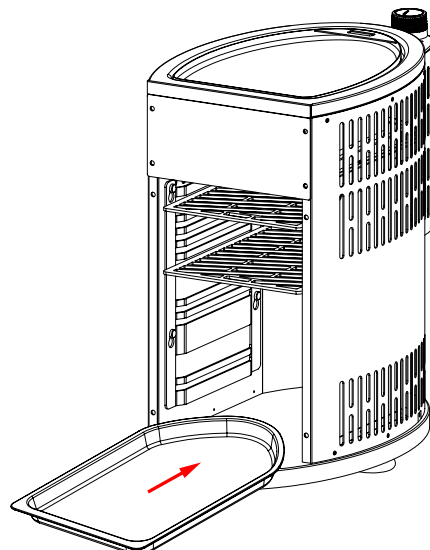
2. Insert 1pc AA battery (Not included).



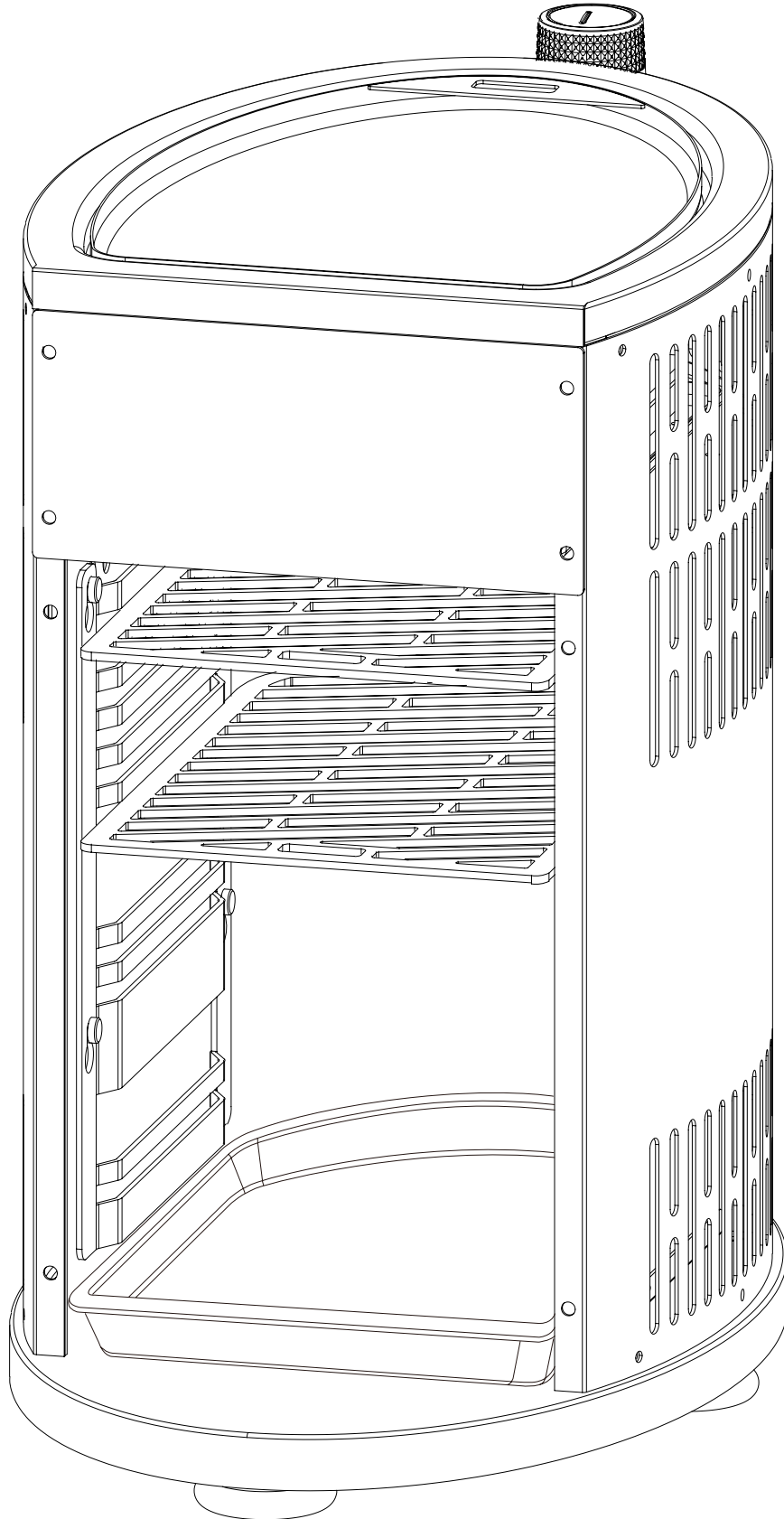
3. Insert the cooking grids.



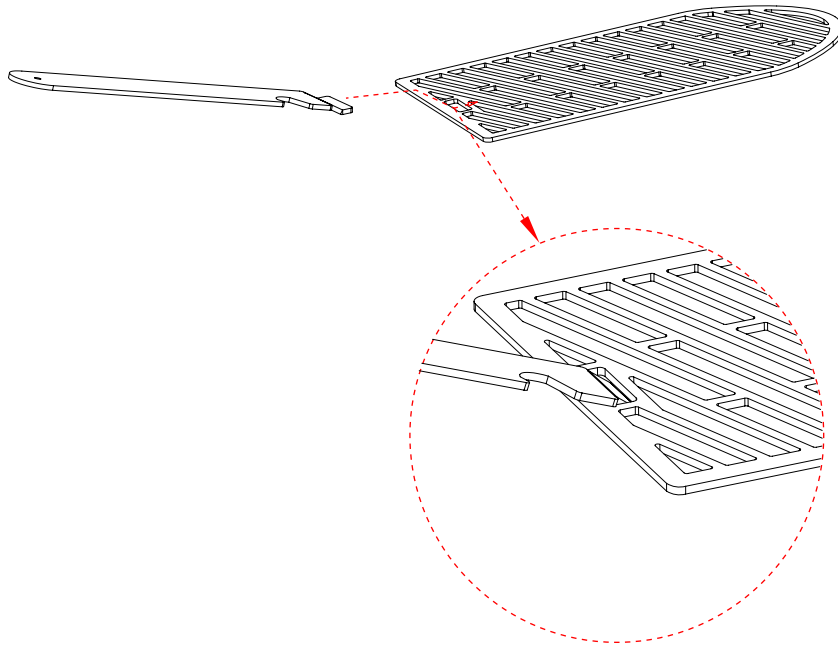
4. Insert the grease box into the bottom.



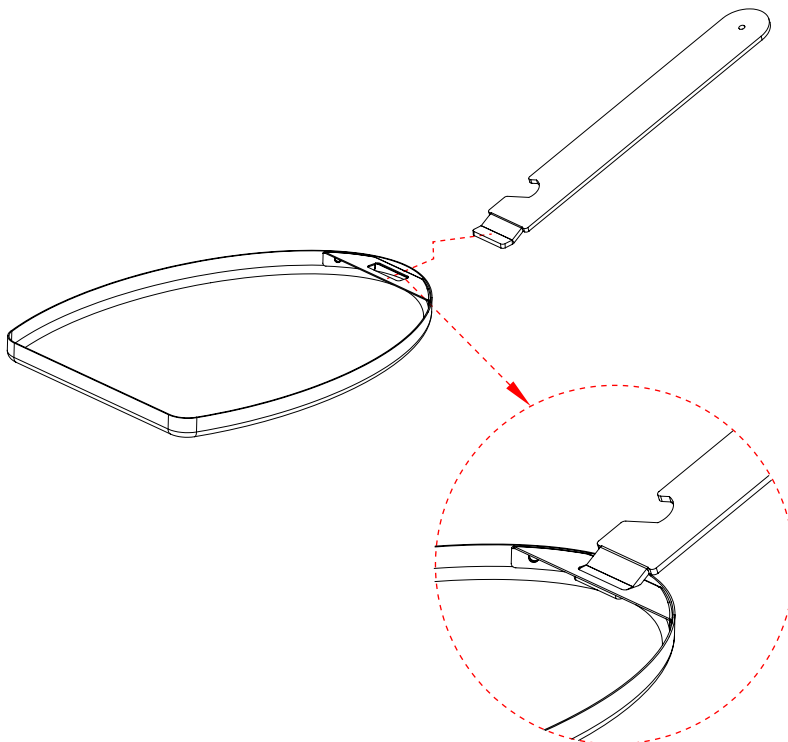
Fully assembled view



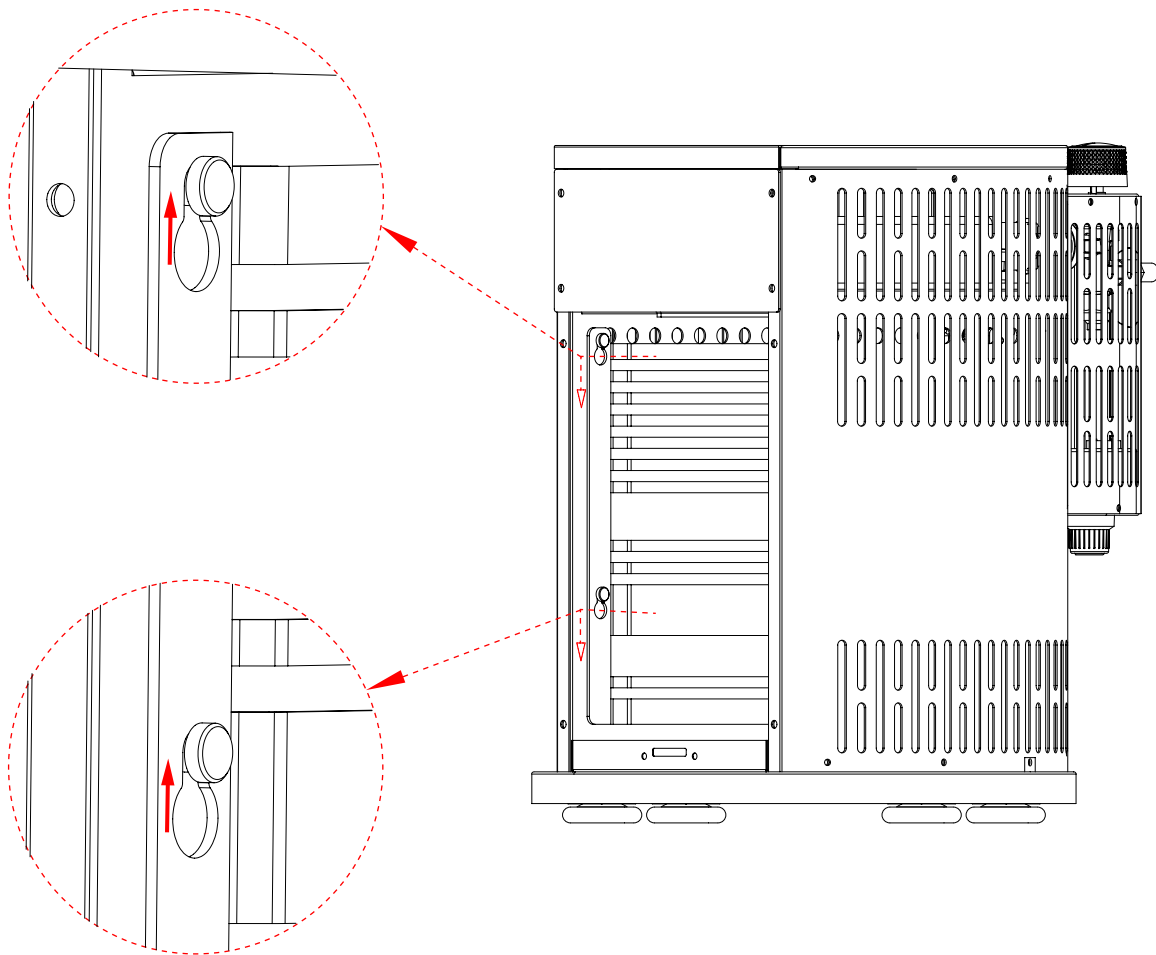
Assembly



ACCESSIBLE PARTS MAY BE VERY HOT. ALWAYS USE PROTECTIVE GLOVES WHEN OPERATING THE GRILL.



The cooking grid support panels are removable for cleaning.



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

1. Assemble the barbecue following the assembly instructions carefully.
2. Connect the gas hose to the barbecue. Connect the regulator to the hose. (Regulator and hose are sold separately)
3. Connect the regulator to the cylinder valve following the regulator instructions supplied with the regulator.
4. Turn all of the control knobs to the "OFF" position before turning on the gas supply to the appliance.
5. Operate the regulator in accordance with the instructions supplied with the regulator.

Use only regulators and hose approved for LPG at the above pressures (See "TECHNICAL INFORMATION"). The life expectancy of the regulator is estimated as 10 years. It is recommended that the regulator is changed within 10 years of the date of manufacture.

The use of the wrong regulator or hose is unsafe; always check that you have the correct items before operating the barbecue.

The hose used must conform to the relevant standard for the country of use. The length of the hose must be 1.5 meters (maximum). Worn or damaged hose must be replaced. Ensure

that the hose is not obstructed, kinked, or in contact with any part of the barbecue other than at its connection.

The hose should not be twisted or kinked when attached to the gas cylinder. No part of the hose should touch any part of the appliance. So site the cylinder out to the left hand side of the appliance at the maximum distant permitted by the hose length.

Change the flexible tube when the national conditions require it, and/or depending on its validity.

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

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.



Lighting Instructions

1. Connect the gas cylinder to the barbecue following the instructions supplied with the regulator.
2. Turn all the control knobs to the "OFF" position.
3. Before first usage and if the barbecue hasn't been in use for a while, check for leaks (see page 11)
4. To light the burner, turn the knob anticlockwise to "LOW" position, then push down the knob whilst turn anticlockwise to  position and hold for 4 to 5 seconds, this should light the burner. Check that if the burner is alight. If the burner has not lit, repeat this process.
5. If the burner has not lit after two attempts, turn "OFF" the gas tap and wait 5 minutes before retrying the ignition sequence.
6. When the burner has lit, the burner rate can be adjusted by turning the knob anticlockwise to any position between the Hi and Low rate positions.
7. To turn "OFF" the barbecue, turn the cylinder valve handle or regulator switch to the "OFF" position by following the regulator instructions. Once the burner have extinguished turn the control knob to the "OFF" position.



IF BURNER FAILS TO IGNITE, TURN THE CONTROL KNOB AND THE CYLINDER VALVE OFF (CLOCKWISE). WAIT FIVE MINUTES BEFORE ATTEMPTING TO RELIGHT WITH IGNITION SEQUENCE. IF THE BBQ STILL WILL NOT LIGHT USING NORMAL OR MANUAL LIGHTING, REFER TO THE TIPS SECTION IN THE TROUBLESHOOTING MANUAL, 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.

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.

Check regularly that the gas hose is not damaged.

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.

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.

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. Dishwasher friendly. Make sure the cooking grids are well dried before storage.

!
FIRES CAUSE 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

STORAGE OF THE APPLIANCE

Storage of an appliance indoors is only permissible if the cylinder is disconnected and removed from the appliance. When the appliance is not to be used for a period of time it should be stored in its original packaging in a dry dust free environment.

Troubleshooting

PROBLEM	POSSIBLE CAUSE	SOLUTION
Burner will not light	Empty gas bottle	Replace gas bottle
	Damaged regulator	Check/replace the regulator
	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
	Battery for ignitor does not work	Change battery
Low flame	Empty gas bottle	Replace the gas bottle
	Irregular gas supply	Check/replace the regulator
	Gas supply or hose is blocked	Clean gas ventury or hose
Low flame or backfire	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 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:

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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.