

F C C
B B Q

by The Flying Culinary Circus

ULTIMATE 4.2



MANUAL

Installation, use, maintenance and safety



FCC-G-202180-42 / BGO2-410B



OUTDOOR USE ONLY
READ THE MANUAL, FOLLOW THE
ASSEMBLY INSTRUCTIONS STEP BY
STEP. GET TO KNOW YOUR GRILL AND
THE SAFETY INSTRUCTIONS BEFORE
USING THE APPLIANCE!

Share the fun of cooking!

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WARNINGS!

- ACCESSIBLE PARTS OF THE GRILL BECOME VERY HOT DURING USE. KEEP CHILDREN AND OTHERS WHO NEED SUPERVISION AT A SAFE DISTANCE.
- THE GRILL IS INTENDED FOR OUTDOOR USE ONLY IN WELL-VENTILATED AREAS.
- LEAK TESTS (SEE PAGE 17) MUST ALWAYS BE CARRIED OUT BEFORE THE GRILL IS USED AND WHEN REPLACING THE GAS CYLINDER. ALSO PERFORM A LEAK TEST IF THE PRODUCT HAS NOT BEEN IN USE FOR A LONG TIME AND IN ADVANCE OF A NEW BARBECUE SEASON. ALWAYS CHECK THE GAS HOSE FOR DAMAGE AND CRACKS BEFORE USING THE BARBECUE.
- NEVER BARBECUE IN CLOSED ROOMS OR UNDER ROOFS, AS THIS MAY LEAD TO A LACK OF OXYGEN.
- FAILURE TO FOLLOW THE INSTRUCTIONS PROVIDED CAN IMPLY A RISK OF SERIOUS INJURY TO PERSONNEL AND FIXED INSTALLATIONS.
- REBUILDING / MODIFYING THE BARBECUE CAN CAUSE DANGER AND WILL INVALIDATE THE WARRANTY.
- ALWAYS SUPERVISE THE BARBECUE DURING USE AND KEEP SUITABLE EXTINGUISHING EQUIPMENT WITHIN REACH. THE GRILL SHOULD NOT BE OPERATED BY INTOXICATED PERSONS.
- THE BARBECUE MUST NOT BE USED IN PLACES THAT ARE BELOW NORMAL GROUND LEVEL. GAS CAN ACCUMULATE AND REPRESENT A DANGER OF EXPLOSION. GAS ACCUMULATION CAN ALSO CAUSE OXYGEN DEFICIENCY.
- THE BARBECUE MUST BE CLEANED REGULARLY AND THOROUGHLY TO PREVENT UNCONTROLLED GREASE FIRE. READ MORE ABOUT GREASE FIRE ON PAGE 20

ALSO READ PAGE 22 FOR MORE ADVICE AND TIPS ON GRILLING AND SAFETY.

Technical Data

Total Heat input:

21.2kW (Main burners 3.8kWx4=15.2kW, Side burner 2.3kW, Infrared back burner 3.7kW).

Gas consumption: 1543 gram/hour

Gas cylinder (not included): Use standard cylinder 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.



USE ONLY GAS TYPE AND GAS CATEGORY ENTERED IN THIS MANUAL.

DESTINATION OF COUNTRIES TO USE	VALVE SIZE	GAS TYPE	GAS CATEGORY
LU, NL, DK, FI, SE, CY, CZ, EE, LT, LV, MT, SK, SI, BG, IS, NO, TR, HR, RO, IT, HU	ø0.96 mm Main burner ø0.94 mm Infrared back burner ø0.75 mm Side burner	G30(Butane G31(Propane) and their mixtures	I3B/P(30)

CE 1008-20

The product is manufactured in accordance with European Gas Appliances Regulation (EU) 2016/426

**FOLLOW THESE INSTRUCTIONS CAREFULLY
TO AVOID SERIOUS PERSON INJURY OR
DAMAGE TO YOUR BARBECUE.**

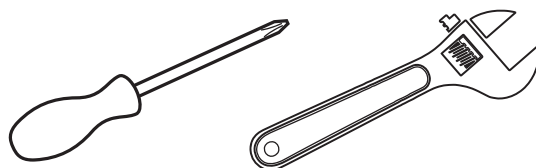
Make sure that all parts and screws are in the box before mounting the product, **please note that some parts may be located in the styrofoam in the side walls of the packaging.**

Compare the parts list with the contents of the box. Do not mount this barbecue if parts are missing, contact your dealer or support@fccbbq.com. Remove all packaging material and any plastic wrap from the barbecue.



- FOLLOW THE ORDER IN THIS MANUAL TO AVOID ERROR ASSEMBLY. PARTS OF THE ASSEMBLY WILL REQUIRE HEAVY LIFTS WHICH SHOULD BE CARRIED OUT BY TWO PERSONS TOGETHER. SOME METAL PARTS MAY BE SHARP, USE PROTECTIVE GLOVES.
- POWER TOOLS SHOULD NOT BE USED FOR INSTALLATION AS THIS MAY DAMAGE THE SURFACE TREATMENT ON SCREWS AND LOOSE PRE-MOUNTED NUTS.

A Philips screwdriver and adjustable/allen wrench (not provided) is necessary when assembling the BBQ.

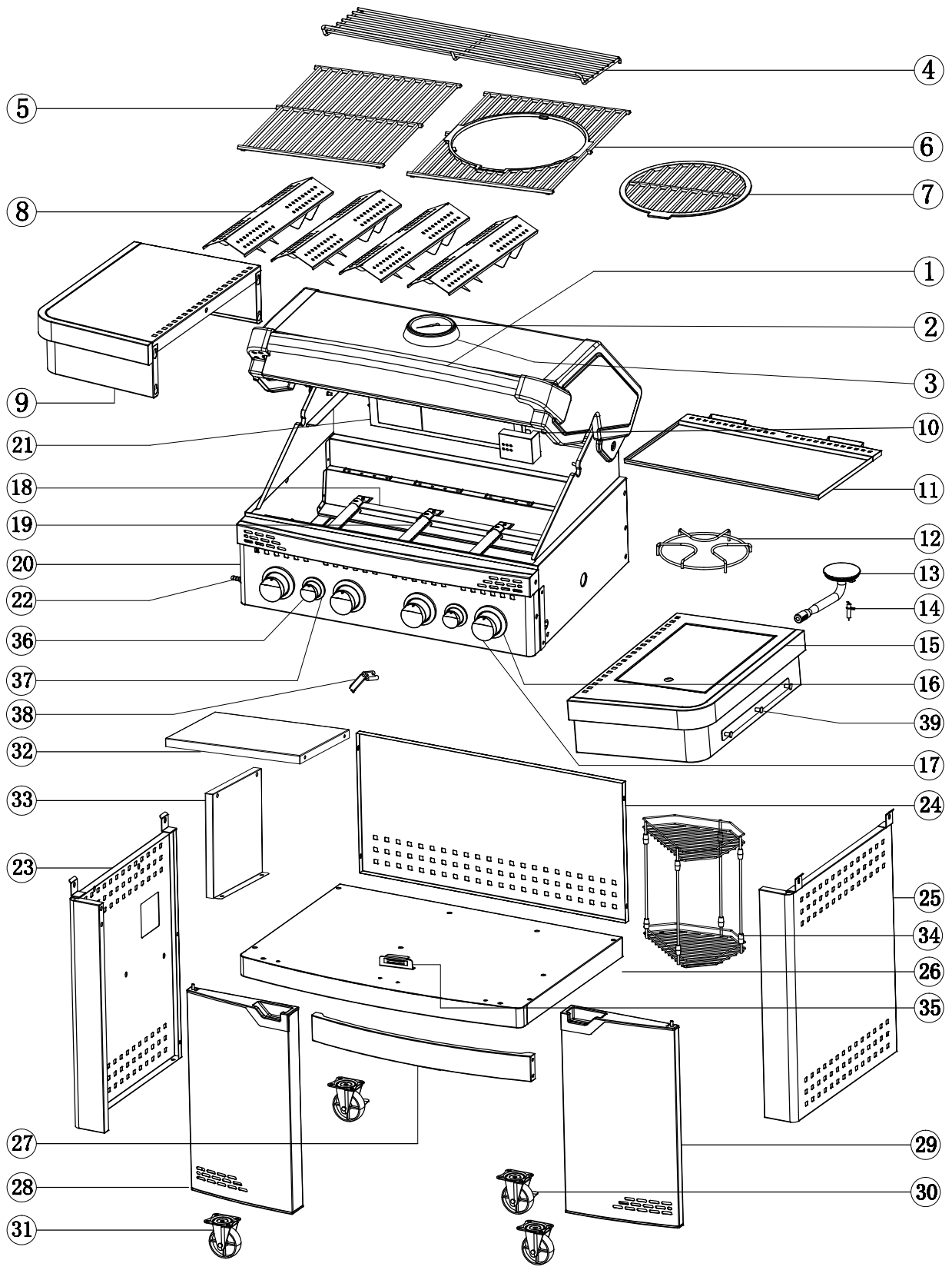








The BBQ should be assembled by two persons.

Parts List

CODE	DESCRIPTION	QTY
1	LID HANDLE	1
2	THERMOMETER	1
3	THERMOMETER BEZEL	1
4	WARMING RACK	1
5	CAST IRON A	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	LARGE KNOB BEZEL	5
17	LARGE KNOB	5
18	CROSS FIRE SLOT	3
19	MAIN BURNER	4
20	STOVE BODY ASSY	1
21	BACK BURNER	1
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 SHELF TOP PLATE	1
33	LEFT CABINET SUPPORT PLATE	1
34	RIGHT CABINET SHELF ASSY	1
35	DOOR BLOCK COMPONENT	1
36	SMALL KNOB BEZEL	2
37	SMALL KNOB	2
38	BACK BURNER ELECTRODE	1
39	SIDE TABLE HOOK	6

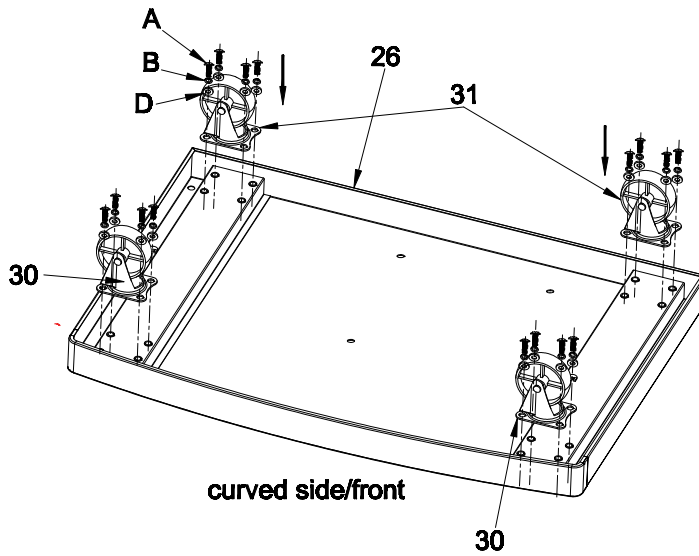
Exploded Drawing



HARDWARE							
CODE	DESCRIPTION	FIGURE	QTY	CODE	DESCRIPTION	FIGURE	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

Assembly

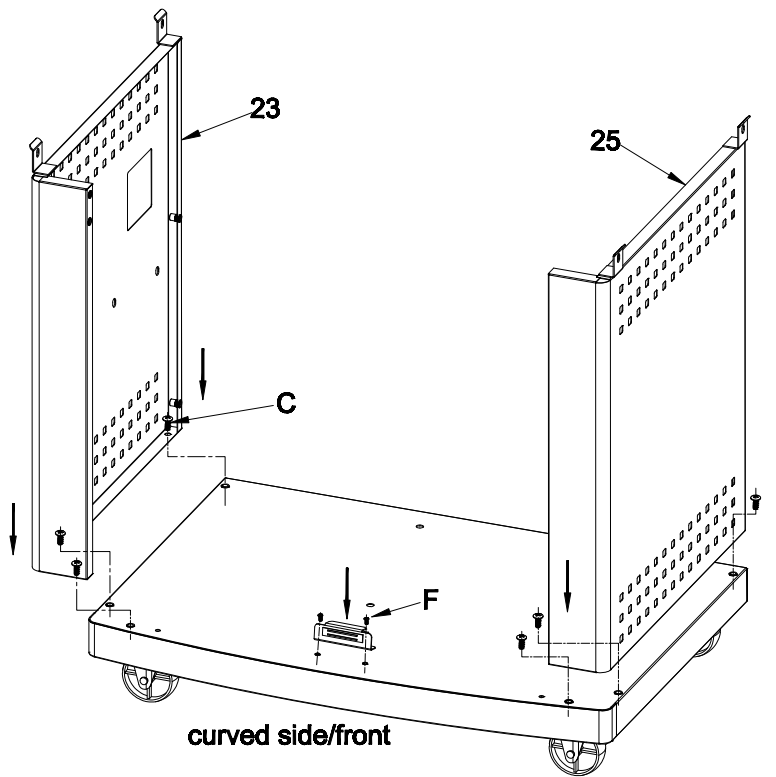
1



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

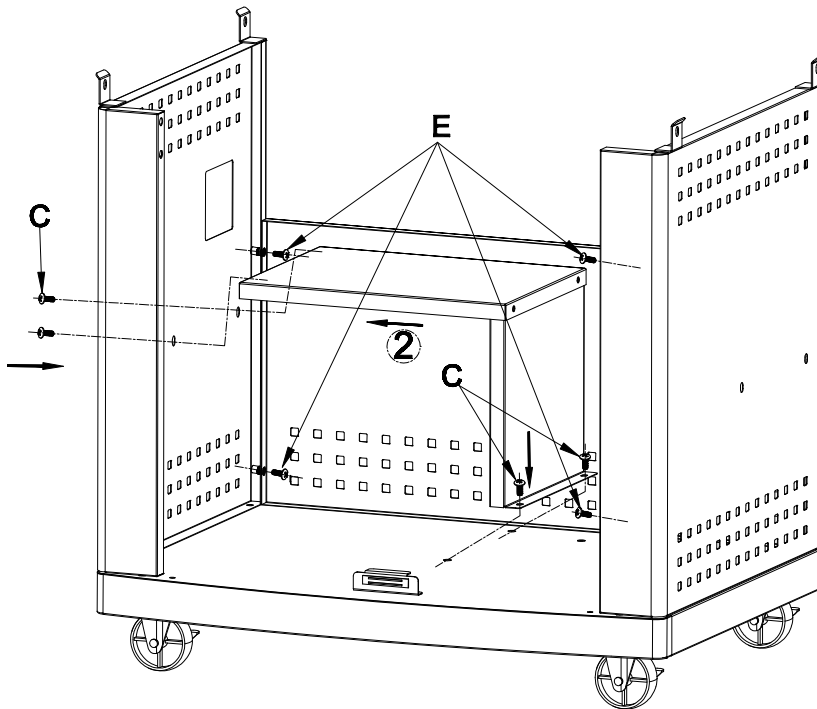







23		1PC
25		1PC
35		1PC
C		6PCS
F		2PCS

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

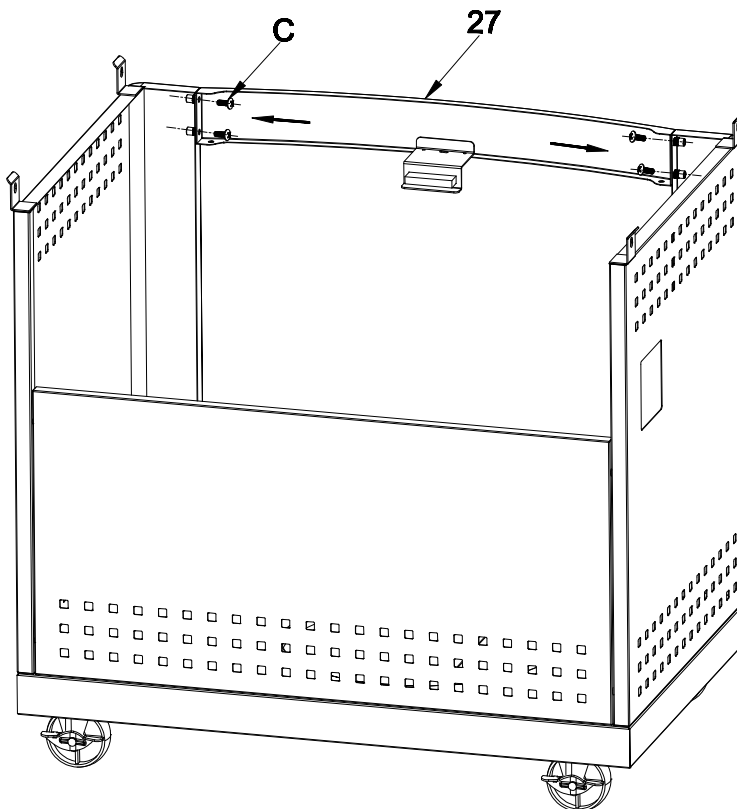
3

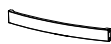



24		1PC
32		1PC
33		1PC
C		6PCS
E		4PCS

3. Fix rear panel (24) with screw E. Assemble left cabinet shelf top plate (32) and left cabinet support plate (33) with two pcs. screws (C). Then attach these to the side wall and bottom panel as shown in the drawing with 4 pcs. screws (C).

4




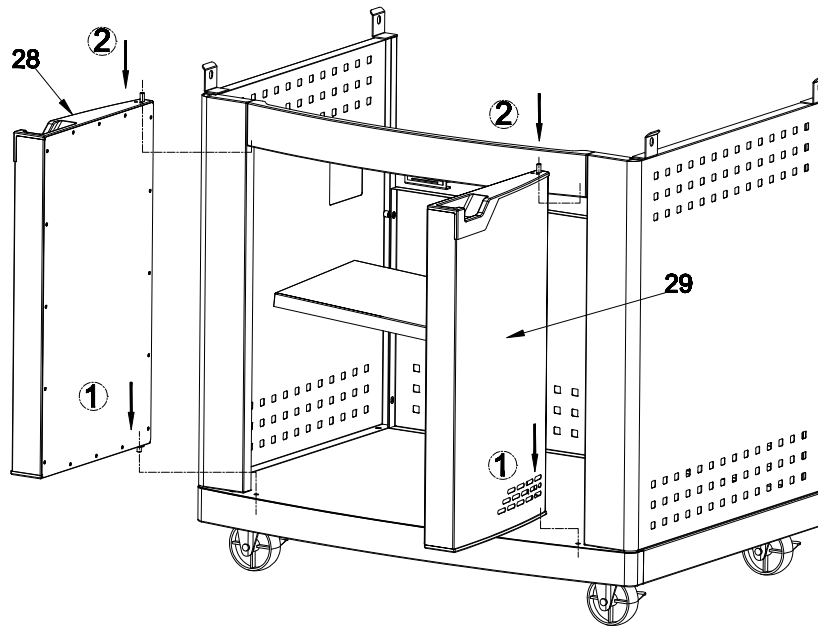
27		1PC
C		4PCS

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

Assembly

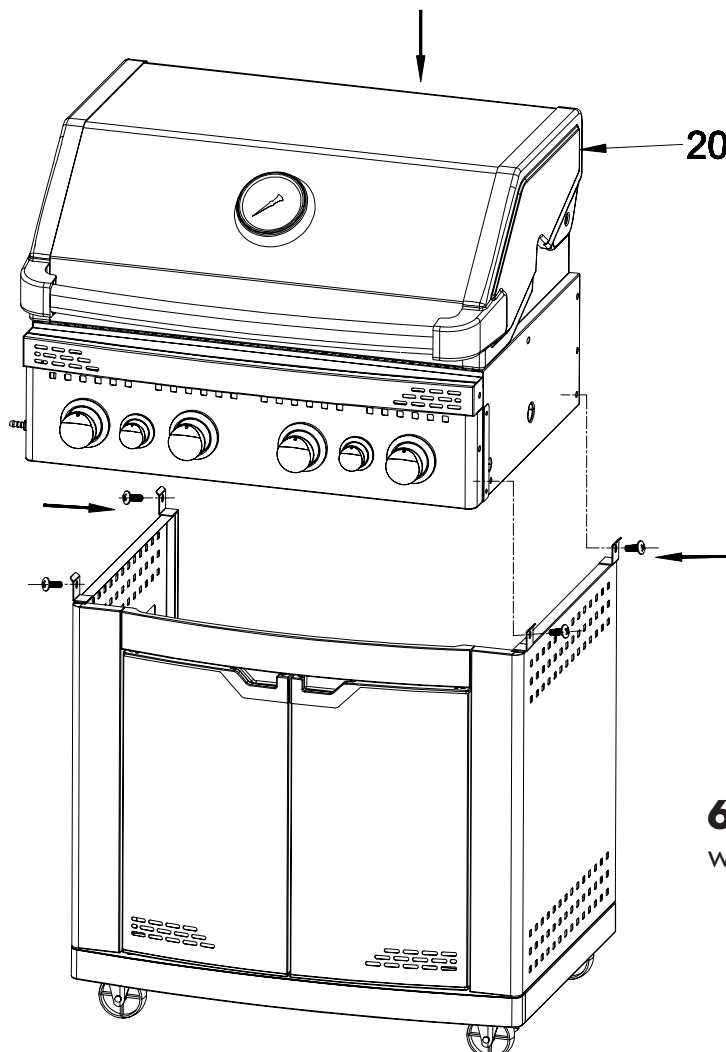
5



28  1PC
29  1PC



5. Follow ① in the illustration above to insert lower rotating axis of left door assy (28) into hole in the bottom panel of cabinet, 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



20  1PC
C  4PCS

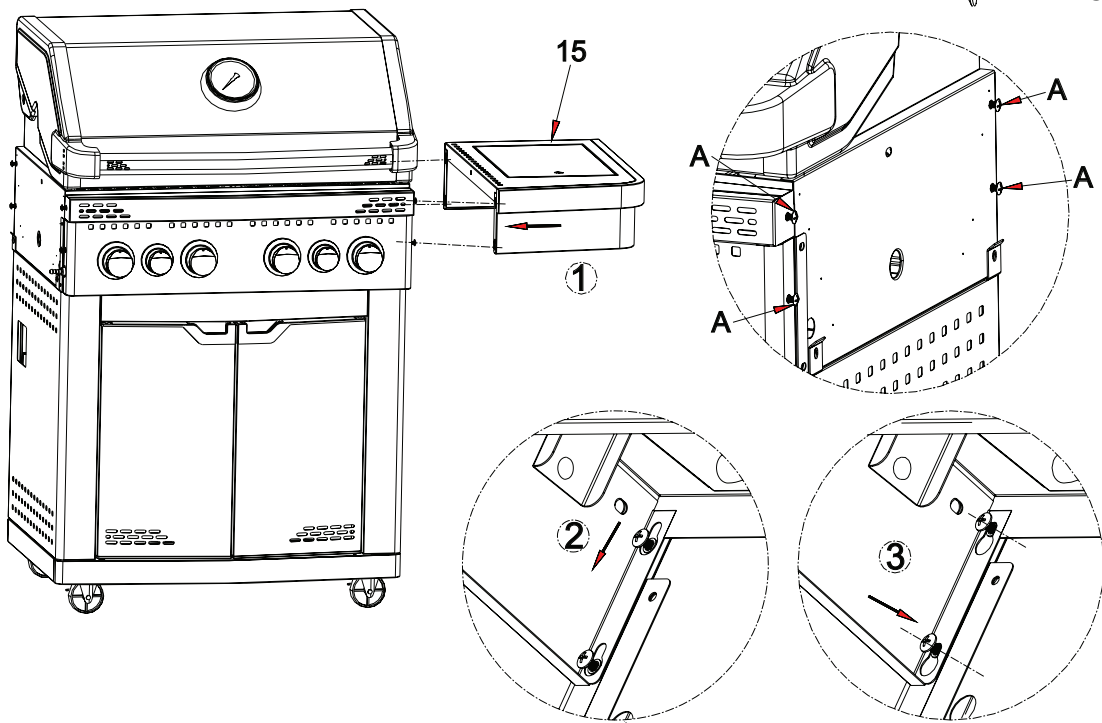
NOTE!

TWO PERSONS IS
RECOMMENDED
WHEN LIFTING
THE STOVE BODY

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

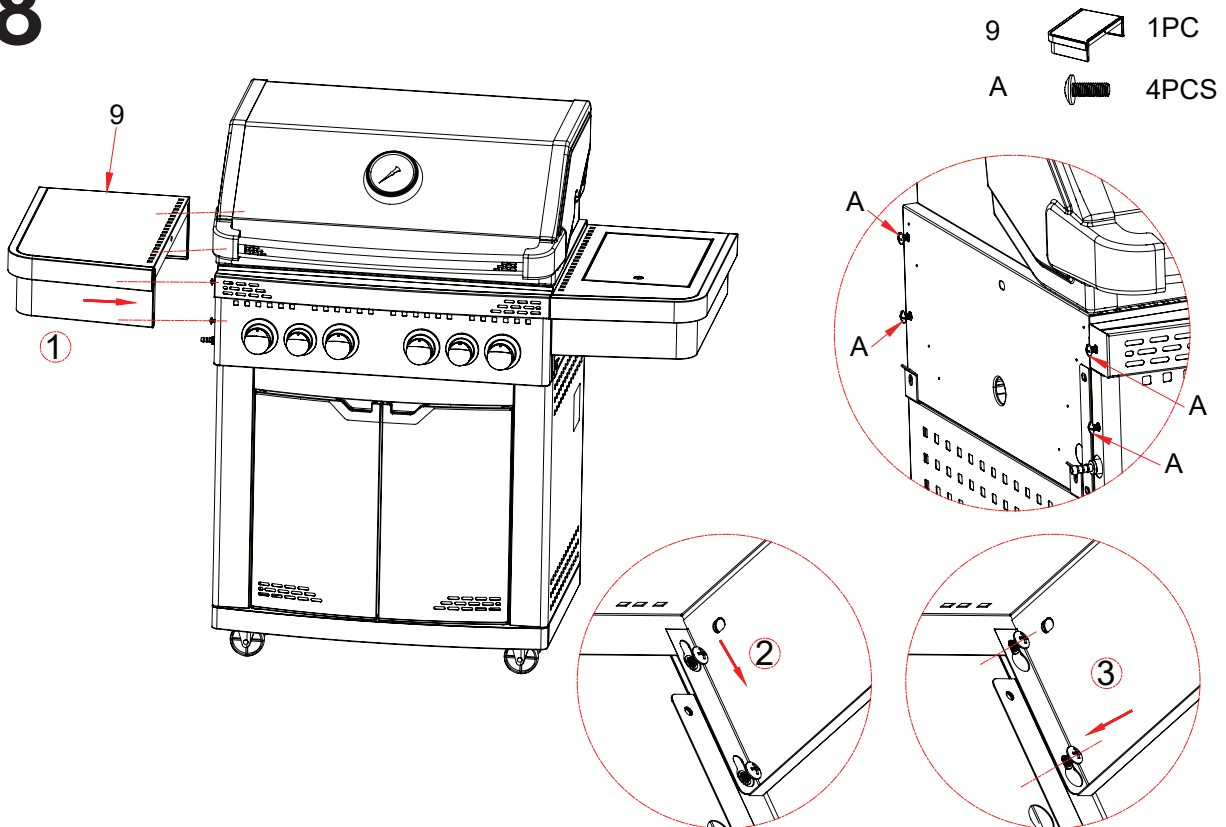
Assembly

7



7. 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.

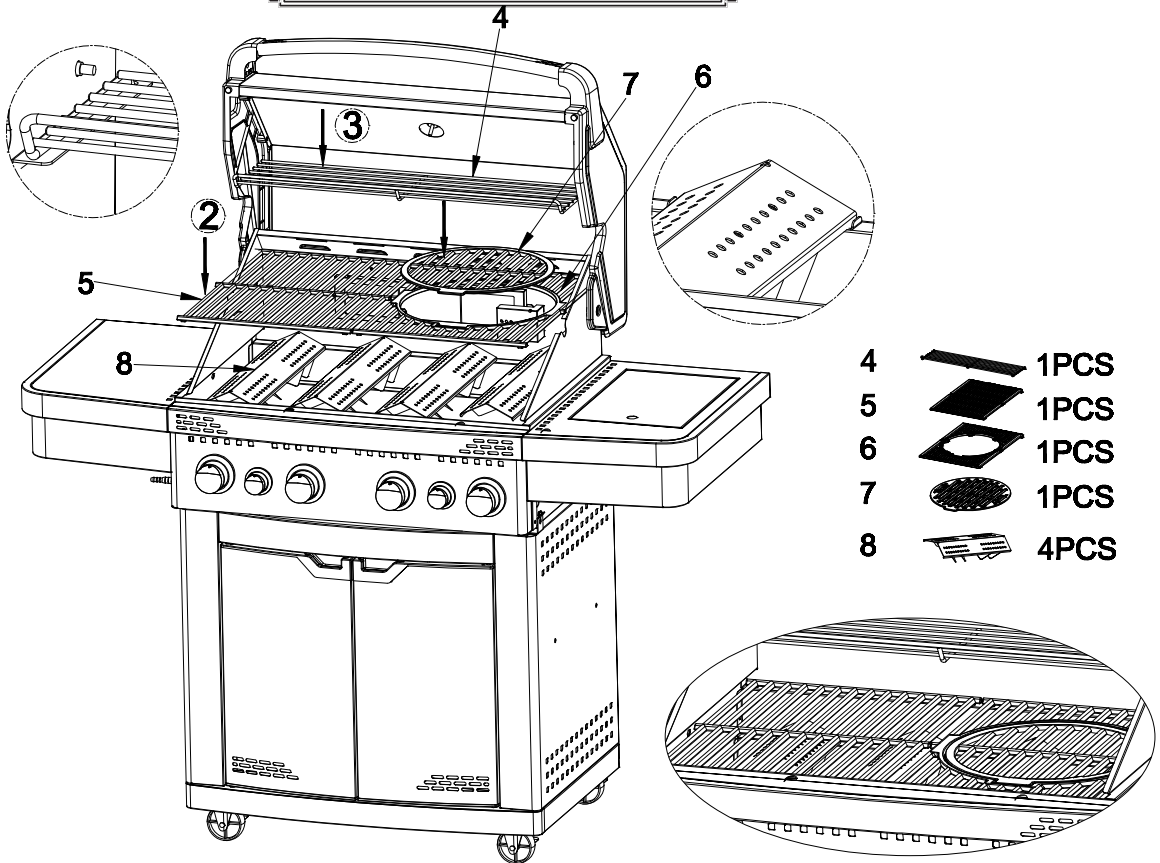
8



8. 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.

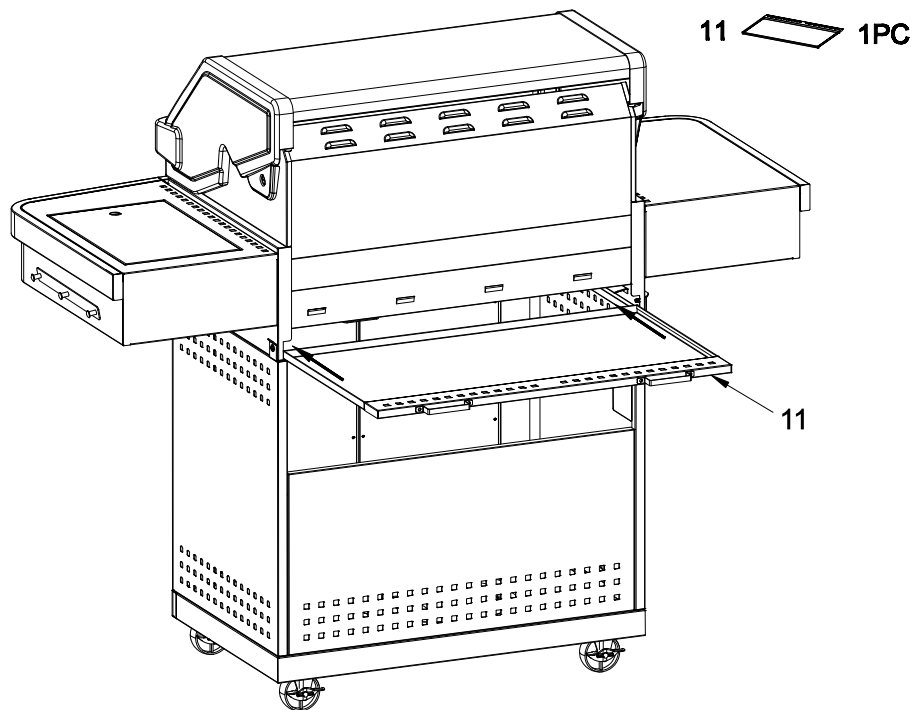
Assembly

9



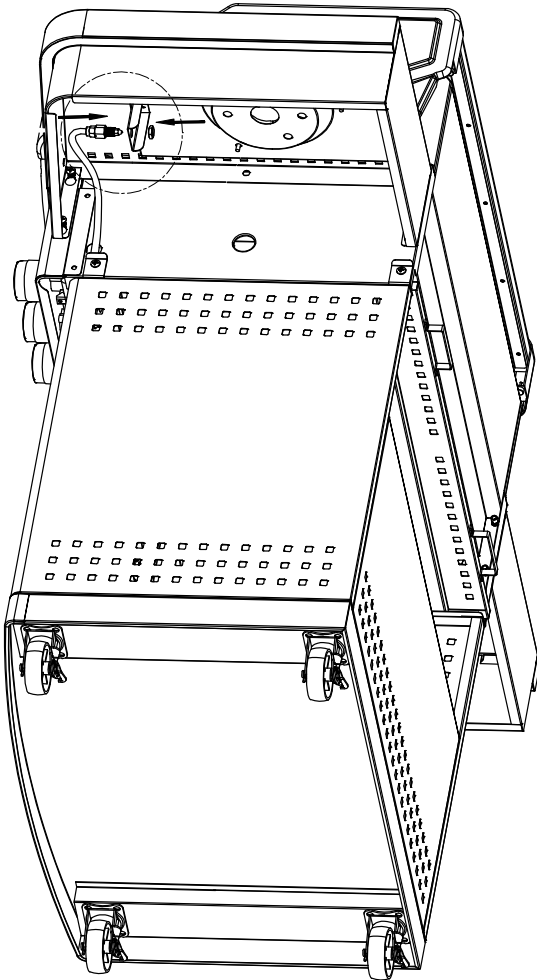
9. Follow illustration and put flame tamer (8) -> cast iron grate A (5) -> cast iron grate B (6) -> round cast iron grate C (7) -> warming rack (4) in order into stove body assy.

10

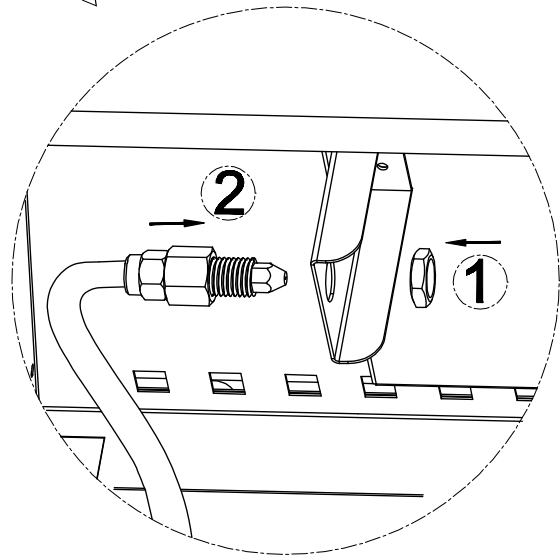
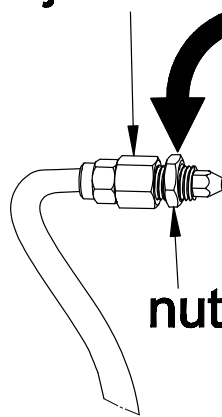


10. Push drip tray (11) into the gap on the rear side of stove body assy all the way in.

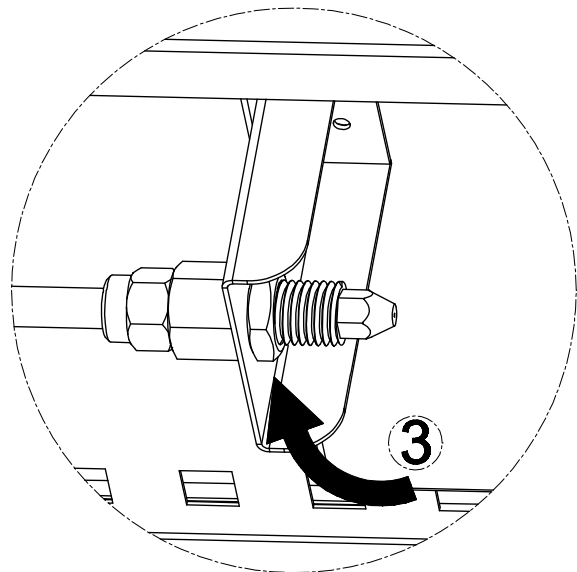
11



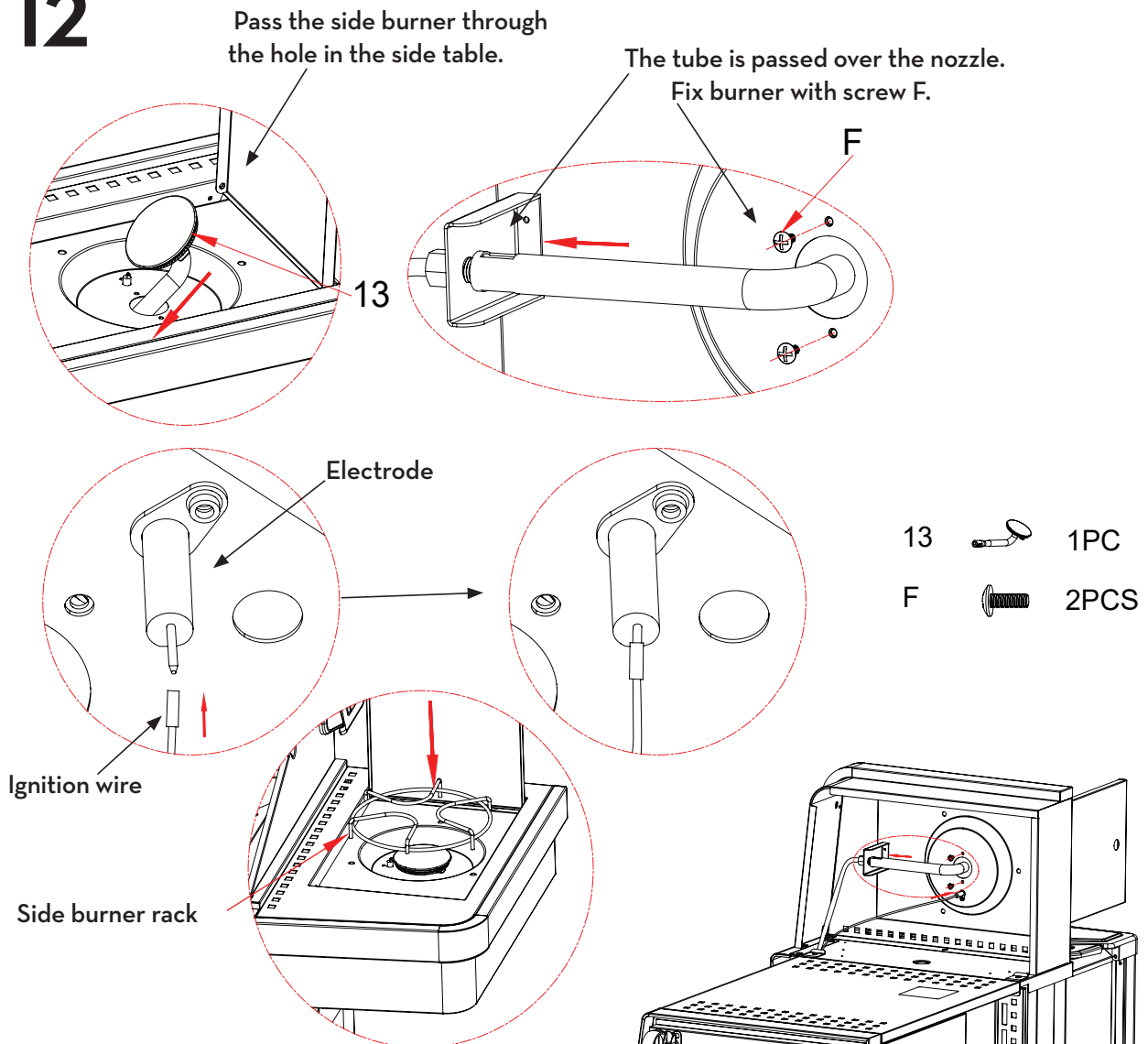
injector assy



11. 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.

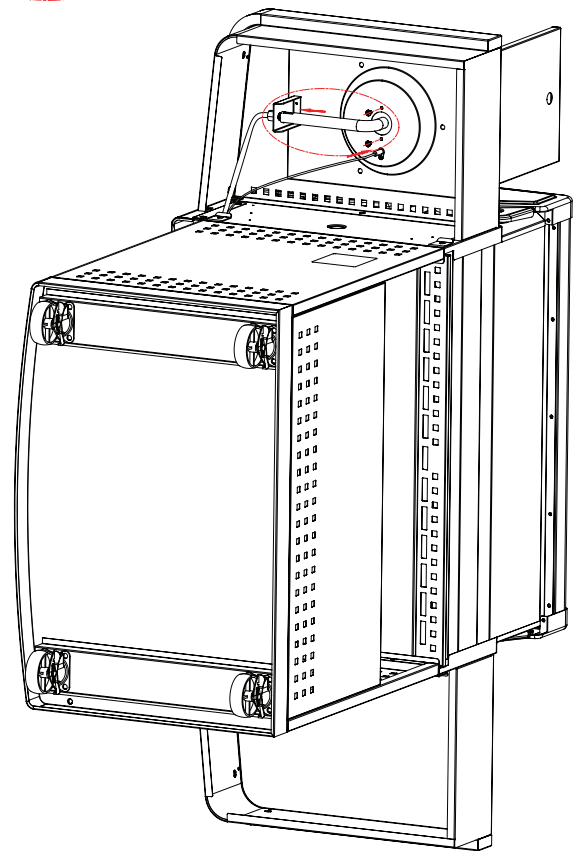


12

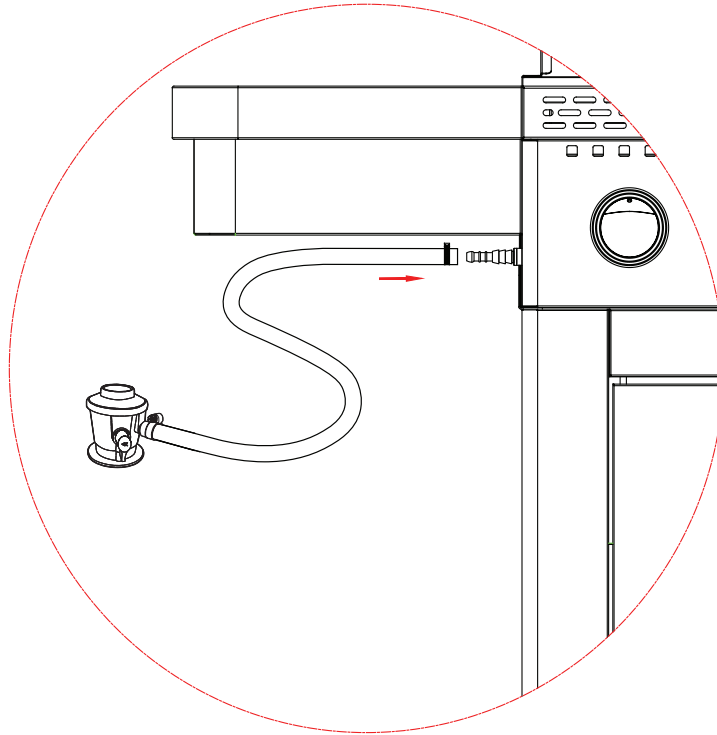


12. Install the side burner assy (13) by passing the venturi tube on the burner through the hole in the side table (15) and over the injector. Check that the end of the venturi tube is positioned around the injector so the gas can enter the tube. It is correct that there is space inside between the pipe and the injector. Fix the side burner (13) to the table with screw F as shown.

Attach the ignition wire to the side burner electrode.
Attach the cooker hood (12) to the side burner.

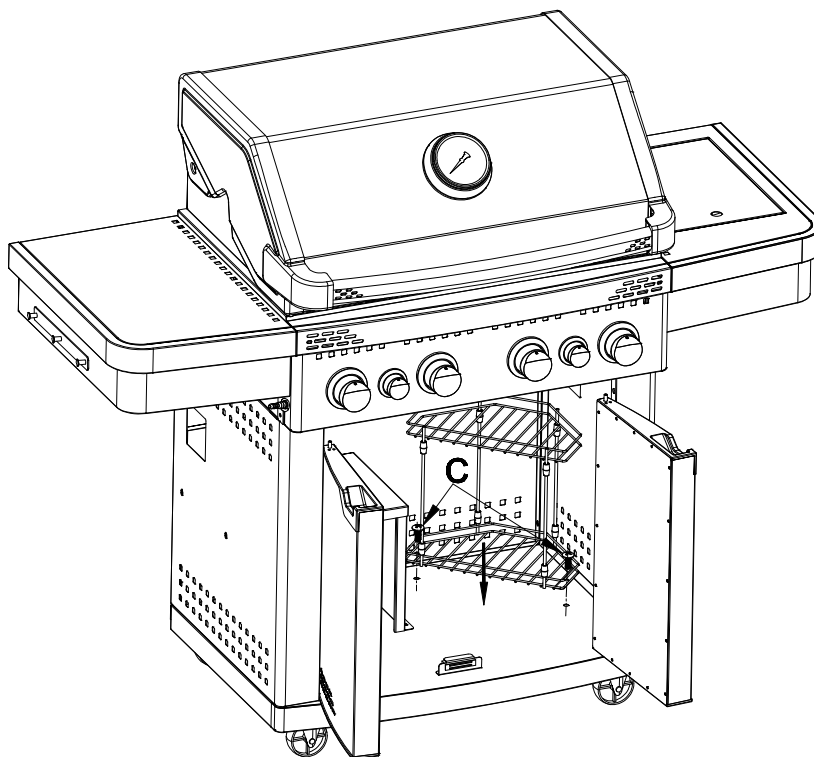



13



13. Insert regulator hose (not provided) with gas tube assy (22) connector, and tighten the hose clamps. Read more about hose and regulator on page 16.

14



34		1PC
C		2PCS

14. Insert right cabinet shelf assy (34) and fix the shelf to the bottom panel of the cabinet with two screws (C).

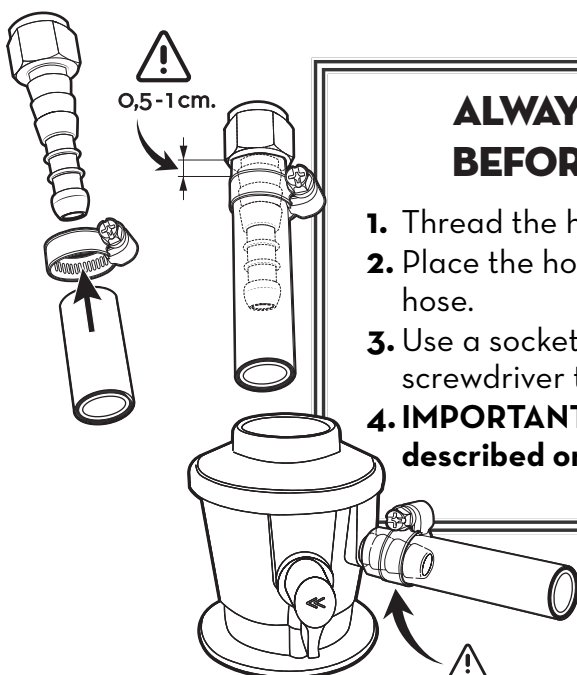
FOLLOW THESE INSTRUCTIONS CAREFULLY TO AVOID SERIOUS DAMAGE TO YOUR BBQ AND CAUSE PERSONAL INJURY.

HOSE

- Connect the gas hose to the gas inlet on the grill. Tighten well.
- Install the regulator and hose. Follow the installation instructions that came with the controller set.
- Do not use sealing tape, glue or liquid on the connection.
- Gas hoses used for this product must not be longer than 120 cm.
- Check the gas hose regularly for cracks, damage and rot. Never use a damaged gas hose.

REGULATOR

- Check that all controls on the control panel are in the OFF position before connecting the regulator to the gas cylinder.
- Connect the regulator to the gas cylinder according to your regulator and the cylinder dealer's instructions.
- We recommend propane gas for use in the Nordic countries, but butane can also be used. Butane is poorly suited for low temperatures.
- Check that the regulator is not damaged.
- Check that the gas cylinder is on a firm, level surface and is lower than the gas inlet on the grill.
- Use an approved gas cylinder that fits the regulator. Cylinders of 10 kg or more are recommended.



ALWAYS PERFORM A LEAK TEST BEFORE USING THE BARBECUE!

1. Thread the hose all the way into the gas nipple.
2. Place the hose clamp 0.5 - 1 cm from the end of the hose.
3. Use a socket wrench (size 7), wrench (size 7) or screwdriver to tighten the hose clamp and tighten well.
4. **IMPORTANT! A gas leak test must be performed as described on next page before using the barbecue.**

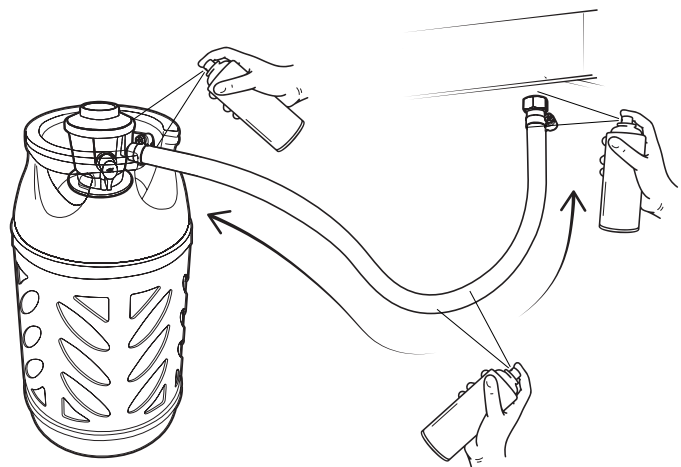
BEFORE USING THE BARBECUE, A LEAK TEST MUST BE CARRIED OUT!

Never check for leaks by using an open flame, use a leak spray or alternatively a soapy water mixture (two parts dishwashing soap and one part water).



1. Extinguish all live flames, heat sources and cigarettes in the area where the leak test is to be performed..
2. Turn all controls on the grill to the OFF position.
3. Set the regulator to the OFF position and connect it to the gas cylinder.
4. Spray the leaking spray (or brush the soap mixture) on all joints and connections on the gas cylinder, regulator, the entire hose and all valves on the barbecue.
5. Open the gas supply on the regulator and carefully check for bubbles in any of the places where the spray mixture is applied.

6. IF BUBBLES OCCUR, CLOSE THE GAS SUPPLY AND TIGHTEN ALL CONNECTIONS / JOINTS. THEN DO A NEW TEST. THE BARBECUE MUST NOT BE USED UNTIL YOU ARE SURE THERE ARE NO LEAKS. GAS LEAK CAN CAUSE UNCONTROLLED FIRE WHICH MAY INJURY PERSONS, FIXED INSTALLATIONS AND YOUR BARBECUE.



7. If detected leakage cannot be rectified, do not attempt to cure leakage but consult your dealer or FCC BBQ Products support at support@fccbbq.com for help in solving the problem.



- LEAK TEST MUST BE DONE REGULARLY AND EVERY TIME THE GAS CYLINDER, REGULATOR OR HOSE IS REPLACED.
- ALSO TEST BEFORE NEW BARBECUE SEASON AND IF THE BARBECUE HAS NOT BEEN USED FOR A WHILE.

Last Check

PLACEMENT OF THE BBQ

- Ensure that the grill 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 grill under a roof or overhang.
- Make sure that the barbecue is placed in a well-ventilated place to avoid carbon monoxide poisoning.
- The barbecue must not be used below normal ground level, as this can lead to an explosion hazard and a risk of lack of oxygen.



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 cylinder and hose do not come into contact with hot objects.

GOOD ADVICE

- **KEEP THE BBQ CLEAN.** A clean grill gives better effect, less smoke, less irregular flames and reduces the risk of fat burning.
- **PREHEAT THE GRILL** for 10-15 minutes at maximum temperature. After preheating, adjust the controls according to the type of grilling and the desired grilling result. Using too much heat can result in burnt and overcooked food.

Lighting Instructions

LIGHTING INSTRUCTIONS

1. Set all control knobs to off.
2. Open the lid. The lid must always be open when lighting the grill.
3. Open the gas valve of the gas cylinder.
4. Push the knob of the desired burner in and turn it to the left. The burner will ignite automatically.
5. Wait until the burner is lit, then the next burner may be lit with the same procedure.
Ignite the rest of the burners the same way as needed.

TIPS: Preheat the BBQ for about 10-15 minutes on maximum temperature. After completion of preheating, turn all burners to the “LO” position for best cooking results.

If the burners do not ignite after 5 seconds, set all control knobs to off (red bar pointing upwards) and close the gas valve of the gas cylinder. Wait for 5 minutes. Repeat the above procedure.

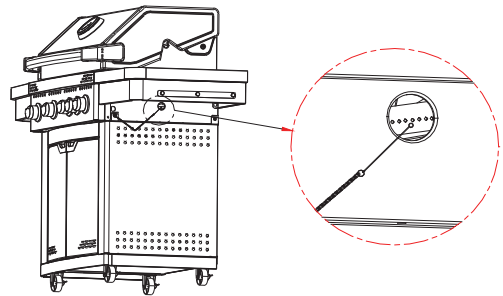
ATTENTION! When using the infrared back burner, the warming rack must be removed to avoid damage due to the intense heat generated.

MANUAL LIGHTING

If the electric ignitor of the appliance does not work or you like to light the appliance manually using a long match or a fireplace lighter:

Do not lean over the grill while lighting!

1. Set all control knobs to off (red bar pointing upwards).
2. Open the lid.
3. Open the gas valve of the gas cylinder.
4. Light a long match or long lighter and enter it into the burner ports on the left or right sidewall of the firebox.
5. Push the control knob of the adjacent burner in, and turn it to the left.
6. Make sure the burner lights and stays lit.
7. Adjacent tube burners can be lit by pushing their knobs in and turning them to the left.



If the burners do not ignite after 5 seconds, set all control knobs to off (red bar pointing upwards) and close the gas valve of the gas cylinder. Wait for 5 minutes. Repeat the above procedure.



- IF THE BURNER DOES NOT IGNITE, TURN THE SWITCHES TO THE OFF POSITION (CLOSE THE GAS SUPPLY) AND WAIT 5 MINUTES BEFORE TRYING TO IGNITE AGAIN.
- IF THE GRILL STILL DOES NOT LIGHT WITH NORMAL OR MANUAL METHOD, READ THE TROUBLESHOOTING TABLE OR CONTACT YOUR DEALER.

KEEP THE FIREBOX, FLAME TAMERS, COOKING GRATE AND ACCESSORIES CLEAN TO AVOID GREASE FIRES.

IF A GREASE FIRE OCCUR

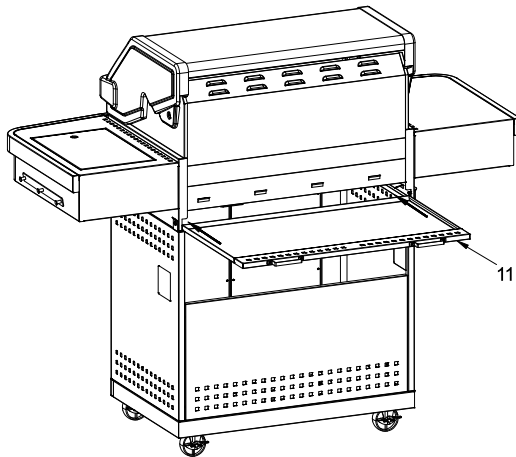
In case of grease fire, if possible close the gas supply on the regulator / barbecue and disconnect the regulator. In the event of a minor grease fire, wait until the fire goes out on its own. In the event of a major grease fire, use a suitable extinguishing agent (CO₂ appliance, fire blanket, etc.) and try to suffocate the fire. NB! NEVER USE WATER TO EXTINGUISH A GREASE FIRE.



**NB: DO NOT USE WATER TO EXTINGUISH GREASE FIRE!
CLEAN THE GRILL REGULARLY TO AVOID GREASE FIRES.**

HOW TO AVOID GREASE FIRE

Check the drip tray (11) after each grilling and clean regularly with a nylon brush and dishwashing detergent. How often it will be necessary to clean will depend on how much and type of food is grilled. To simplify cleaning we recommend adding cat litter and/or aluminum foil on the drip tray.



Clean the grill grate after grilling with a grill brush and, if necessary, with soap and water. Clean flame tamers after grilling with a grill brush and, if necessary, with soap and water. In case of visible accumulation of grease and food residue in the firebox, remove these with a plastic scraper or using a nylon brush, water and dish soap.

During preheating, check that there are no signs of irregular flames. When grilling foods with much fat or oil, pay extra attention. Feel

free to use trays in aluminum foil to prevent large amounts from running down on flame tamers and on the grease tray.

Do not leave the barbecue when it is lit and close the gas supply as soon as possible if there is a sign of a grease fire.

MAINTENANCE OF THE BARBECUE

- Check regularly that the burners are burning correctly.
- Remove the grill grate and flame tamers
- Light the barbecue in the normal way.
- Turn the control from low to high. Check if there is a difference in strength, and that the flame is clear and blue. The flame should not be orange. If the burner behaves abnormally, read the troubleshooting table.
- Remove grease and old food debris on the burners with a nylon brush and check that no holes in the burner are clogged.

MAINTENANCE OF THE BURNERS

1. All controls must be in OFF mode. Check that the gas supply is switched off and the regulator is disconnected from the gas cylinder.
2. Remove the cooking grate, flame tamers and drip tray.
3. Remove the screws on the burner, use a screwdriver.
4. Carefully lift the burners out of the valve outlet.
5. Use a nylon brush to clean the outside of the burner.
6. Clean blocked passages / channels by using a metal string or e.g. bending a paper clip.
7. Check that insects, cobwebs etc. do not block the inside of the burner. In that case, remove this.
8. Check if the burner is damaged. Small holes and corrosion can occur with normal use of the grill. Are there cracks or holes, the burner should be replaced with a new one.
9. After cleaning, place the burner in place and screw it on.
10. Replace flame tamers, grease trays and grill grate.

Maintenance

CLEANING

All cleaning and maintenance must be performed when the barbecue is cold. Make sure that the gas supply is switched OFF and the regulator is disconnected from the gas cylinder.

Use a mixture of dishwashing detergent and water, or use a separate grill cleaner with a nylon scrubbing brush / scouring sponge on the inside of the lid and in the inner grill body itself. Rinse well and allow to air dry completely. Do not use caustic soda, alcoholic or abrasive detergents. This can damage the barbecue and cause a fire. Cast iron cooking grate, drip tray and grease cup must not be cleaned in a dishwasher.

PLASTIC PARTS

Use only clean water and any mild detergents. Wipe with a clean cloth.

PAINTED PARTS AND PARTS IN STAINLESS STEEL

Chassis, front panel, side table, etc. that are produced in lacquered steel or stainless steel can rust in the event of lack of maintenance / cleaning.

To maintain the grill's beautiful design and surface, it is recommended to use mild non-abrasive cleaners and hot water. Wipe the surface with a non-abrasive cloth. Varnished surfaces are treated with car wax and stainless steel parts are treated with a thin

layer of acid-free oil once or twice a year. For barbecues that are placed in coastal areas, we recommend that you treat the grill more often.

COOKING GRATE OG FLAME TAMERS

Grill grate and flame tamers are brushed regularly with a grill brush for rough cleaning. The grill grate can be soaked in mild soapy water. For difficult, burnt stains, use a non-abrasive cleaner. Rinse well with water and dry well.

NB! The grill grates must be completely dry before they are placed back in the barbecue. For main cleaning before storing the barbecue for a longer period, feel free to insert the grill grates with a thin layer of cooking oil.

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.

- **Disassemble the burners and clean them if pests are suspected in the grill. Refit the burners when they are completely dry.**
- **Check that the gas hose is not cracked or damaged by mice or rats.**



FIRES CAUSED BY FAT, DAMAGE THE METAL, PAINT AND ENAMEL. DAMAGE TO THE BARBECUE CAUSED BY FAT BURNING, IS NOT COVERED BY THE GUARANTEE AS IT IS DUE TO INCORRECT USE.

SAFETY AND INFORMATION

- The gas cylinder should always be placed next to the grill when in use.
- Close the gas supply on the regulator when the grill is not in use and when storing the gas cylinder under the barbecue, disconnect the regulator.
- If the barbecue is stored in a garage or basement below ground level, the gas cylinder should not be stored in the same place.
- THIS PRODUCT IS INTENDED FOR USE IN PRIVATE HOUSEHOLDS AND IS NOT SUITABLE FOR PROFESSIONAL USE IN A RESTAURANT OR SIMILAR.
- Coatings should not be applied until the grill is completely cold and dry. Moisture on the inside of the cover will cause large formations of surface rust for those of the grill parts which are in painted steel and stainless steel.
- AVOID STORAGE OF THE GRILL IN DIRECT SUNLIGHT, AS PARTS OF THE GRILL THAT CONTAIN STAINLESS STEEL OR GLASS MAY REFLECT SUNLIGHT AND CAUSE FIRE.
- PARTS IN PLASTIC WILL BE ABLE TO BLEACH UNDER THE INFLUENCE OF SUNLIGHT.
- LACQUERED PARTS WILL BE ABLE TO WHITE WITH THE EFFECT OF SUNLIGHT.

ADVICE AND TIPS

- Always preheat the grill for 10-15 minutes before starting to grill. Then the cast iron grates are taken up and distributed evenly over the grill surface.
- Outdoor temperature, wind, snow and rain can give a deviation of up to 30% on the temperature shown in the thermometer and the temperature that is actually on the grill surface.
- Avoid placing food all the way to the edge (approx. 1.5 cm) on the grill grate. Grease that runs down the side walls of the grill room will be able to drip onto the surface.
- Make sure that the grill is on a stable and straight surface to prevent grease from leaking out of the grease collection system.
- To facilitate cleaning of grease trays, cat litter can be used to absorb grease.
- Make sure that the grill is stored dry under a roof or under a cover. Water from snow, ice and rain that enters the grill can overflow the grease collection system and cause leakage to the surface.
- We recommend the use of FCC BBQ original covers for the best possible protection against rain, pollen and pollution. Remember that the grill must be completely dry and cold before applying the coating. The coating is equally waterproof both ways and moisture on the inside can cause major rust damage on painted and stainless steel surfaces.

Troubleshooting

PROBLEM	POSSIBLE CAUSE	SOLUTION
BURNER WILL NOT LIGHT	Empty gas cylinder	Replace gas cylinder
	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 cylinder	Replace gas cylinder
	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 cylinder is too small	10 kg or larger cylinder 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.

In the event of damage to the product, we ask for pictures of the damage and damage to the product's packaging is attached to the complaint.

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 opening hours: Mon-Fri 10:00-14:00

✉ support@fccbbq.com

FCCBBQ.NO

FCCBBQ.SE

FCCBBQ.COM

Always attach your receipt and product serial number when making a warranty claim. Serial number is located on the inside of the cabinet door.

Produced in China for FCC Products

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.fccbbq.com.