

F C C

B B Q

*by The Flying Culinary Circus*

E X T R E M E

5.2

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# MANUAL

Installation, use, maintenance and safety



FCC-G-20290-61 / BW-GK45111

**! 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 25) 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 28

ALSO READ PAGE 30 FOR MORE ADVICE AND TIPS ON GRILLING AND SAFETY..

## Technical Data

**Total Heat input:** 25.2 kW

**Gas consumption:** (butane 1832 g/h, propane 1800 g/h)

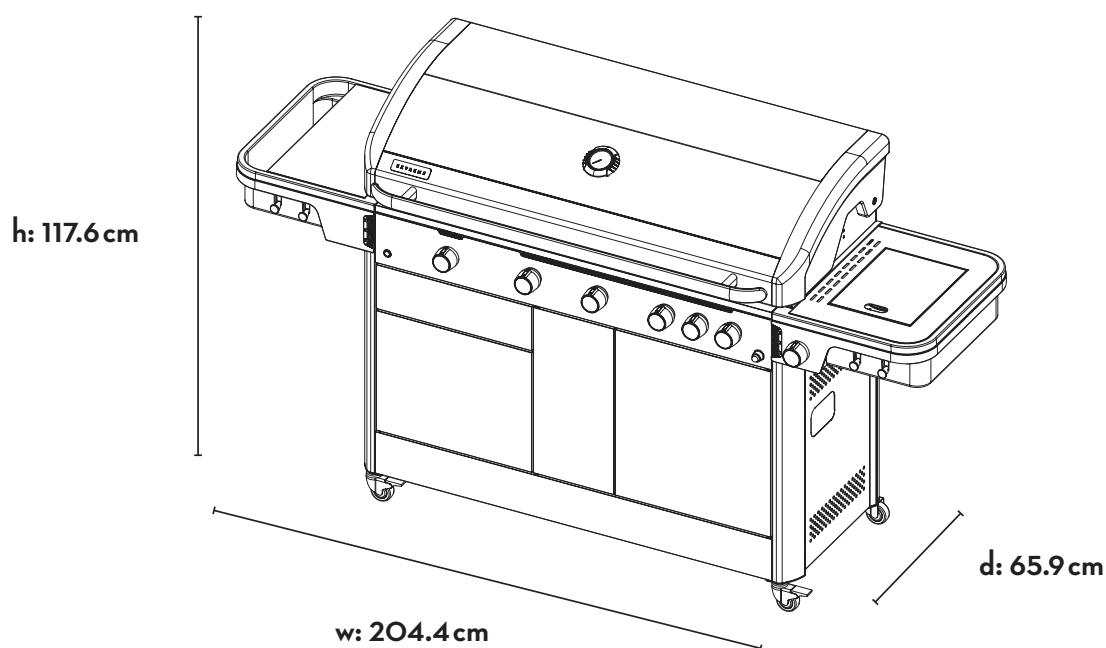
**Gas cylinder (not included):** Use standard cylinder approved for use in the Nordic Region. Even though butane and propane gas can be used, we recommend propane for use in the Nordic Region. Approved hoses and regulators are available from most outlets selling gas equipment.

Regulator and hose are sold separately and are not part of this grill. Most dealers of gas-powered products have regulators and gas hoses for sale.

Only use a regulator and gas hose that is approved for use in Norway and install this in accordance with the instructions on page 24.

Perform the gas leak test as instructed on page 25 before using the product.

**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
BE, BG, CY, CZ, DK, EE, FI, FR, GB, GR, HR, HU, IT, LT, LU, LV, MT, NL, NO, RO, SE, SI, SK, TR	ø0.90 mm main burner 1 ø1.07 mm main burner 2 ø0.91 mm rear burner ø0.91 mm side burner	G30(Butane) G31(Propane) and their mixtures	I3B/P(30)

**CE 1936-20**

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

## Read before assembly

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

Make sure that all parts and screws are included and that they are undamaged before assembling the product.

**If the barbecue is damaged during transport, do not assemble the barbecue before contacting your dealer or [support@fccbbq.com](mailto:support@fccbbq.com).**

Transport damage to parts, varnish or enamel must be reported to the dealer or [support@fccbbq.com](mailto:support@fccbbq.com) before the barbecue is installed and used.

**Please note that some parts may be located in the Styrofoam to protect the part during transport. If parts are missing, first check the packaging carefully.**

Compare the parts list with the contents of the box. Do not assemble this grill if there is damages or parts are missing, contact your dealer or [support@fccbbq.com](mailto:support@fccbbq.com).

Remove all remnants of packaging material and any plastic wrap from the barbecue.

**THE BARBECUE SHOULD BE ASSEMBLED ON A LEVEL SURFACE.**



- FOLLOW THE ORDER IN THIS MANUAL TO AVOID INCORRECT ASSEMBLY. PARTS OF THE ASSEMBLY WILL REQUIRE HEAVY LIFTING WHICH SHOULD BE PERFORMED BY TWO PEOPLE TOGETHER, TO AVOID PERSONAL INJURY AND DAMAGE TO THE BARBECUE. SOME METAL PARTS MAY BE SHARP, WEAR PROTECTIVE GLOVES.
- POWER TOOLS SHOULD NOT BE USED TO ASSEMBLE THE BARBECUE. TOOLS WITH TOO MUCH FORCE CAN DAMAGE THE SURFACE TREATMENT ON SCREWS, DAMAGE ENAMELLED / LACQUERED PARTS OF THE BARBECUE, AS WELL AS LOOSEN PRE-ASSEMBLED NUTS.
- IF THE PRODUCT'S VARNISH OR ENAMEL IS DAMAGED DURING ASSEMBLY, WE RECOMMEND THAT THE DAMAGE BE TREATED IMMEDIATELY TO AVOID LATER RUST DAMAGE. SUITABLE HEAT-RESISTANT VARNISH CAN BE ORDERED FROM [SUPPORT@FCCBBQ.COM](mailto:SUPPORT@FCCBBQ.COM).

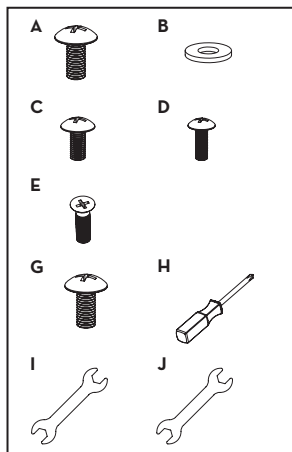
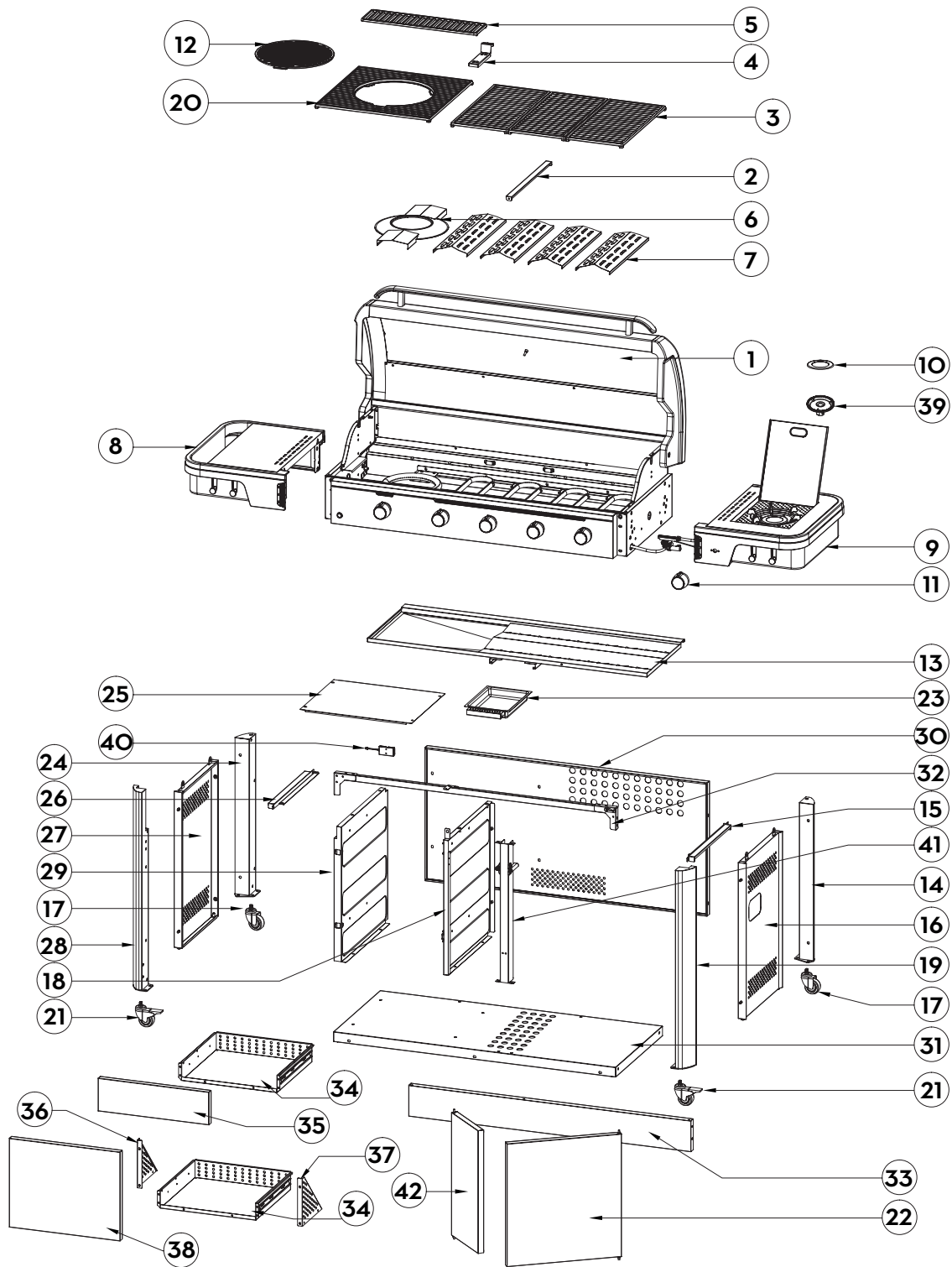
#### **FIRST TIME USE - GRILL BURN-OFF**

BEFORE USING THE BARBECUE FOR THE FIRST TIME, IT IS IMPORTANT TO COMPLETE A BURN-OFF. FIRE UP THE BARBECUE AND OPERATE FOR A MINIMUM OF 15 MINUTES ON MAX TEMPERATURE TO BURN-OFF THE UNIT. THIS WILL "HEAT CLEAN" THE INTERNAL COMPONENTS, DISSIPATE ODORS AND RID IT OF ANY FOREIGN MATTER.

## Parts list

CODE	DESCRIPTION	QTY
1	GAS GRILL ASSEMBLY	1
2	COOKING GRATE SUPPORT	1
3	COOKING GRATE	3
4	WARMING RACK SUPPORT	1
5	WARMING RACK GRID	1
6	ROUND FLAME TAMER	1
7	FLAME TAMER	4
8	LEFT SHELF	1
9	RIGHT SHELF	1
10	SIDE BURNER COVER	1
11	SIDE BURNER KNOB	1
12	ROUND COOKING GRATE	1
13	GREASE TRAY	1
14	RIGHT REAR CORNER BRACE	1
15	RIGHT SIDE BRACE	1
16	RIGHT SIDE PANEL	1
17	REAR CASTERS WITHOUT BRAKE	2
18	RIGHT SLIDEWAY SUPPORT FOR DRAWERS	1
19	RIGHT FRONT CORNER BRACE	1
20	BIG COOKING GRATE (FOR MGS)	1
21	FRONT CASTERS WITH BRAKE	2
22	RIGHT DOOR	1
23	GREASE	1
24	LEFT REAR CORNER BRACE	1
25	HEAT RESISTANT DRAWER COVER	1
26	LEFT SIDE BRACE	1
27	LEFT SIDE PANEL	1
28	LEFT FRONT CORNER BRACE	1
29	LEFT SLIDEWAY SUPPORT FOR DRAWERS	1
30	REAR PANEL	1
31	BOTTOM SHELF	1
32	TOP SUPPORT	1
33	LOWER FRONT PLATE	1
34	DRAWER BASE	2
35	SMALL DRAWER FRONT	1
36	LEFT SUPPORT FOR LARGE DRAWER FRONT	1
37	RIGHT SUPPORT FOR LARGE DRAWER FRONT	1
38	LARGE DRAWER FRONT	1
39	SIDE BURNER	1
40	BATTERY HOLDER FOR 2xAA BATTERIES (NOT INCLUDED)	1
41	DOOR STOP	1
42	LEFT DOOR	1

# Parts list

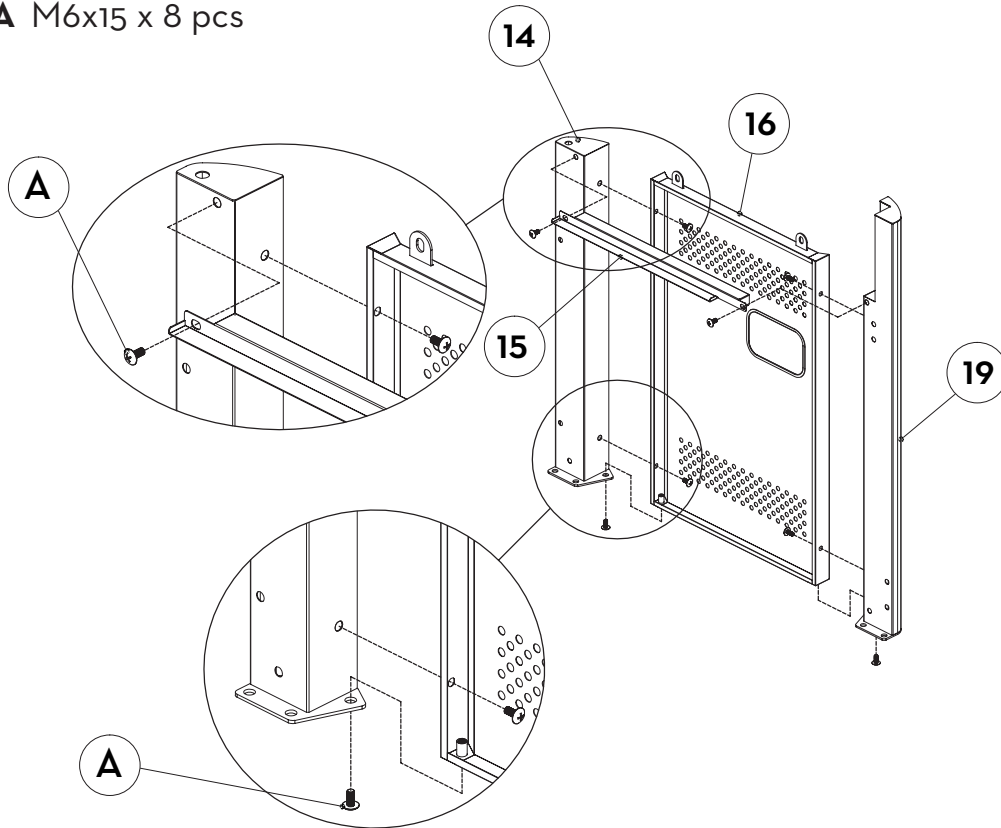


CODE	DESCRIPTION	QTY
A	SCREW M6x15	74
B	WASHER Ø6	2
C	SCREW M5x12	16
D	SCREW M4x12	2
E	COUNTERSUNK SCREW M4x10	4
G	SCREW M6x12	3
H	PHILIPS SCREWDRIVER	1
I	HEX WRENCH 10/13	1
J	HEX WRENCH 14/16	1

# Assembly

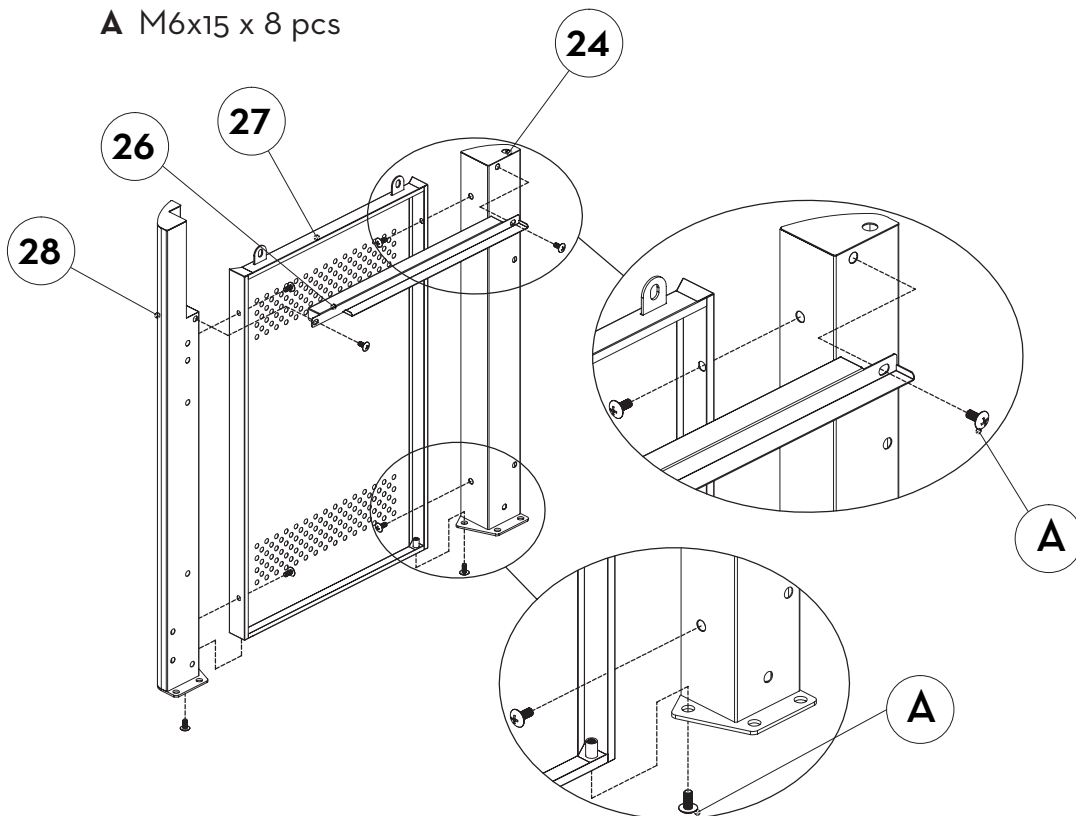
1. Fit the right rear corner brace (14) and the right front corner brace (19) to the right side panel (16) with screw (A). Then mount the right side brace (15) on the corner braces (14) and (19) with screw (A).

A M6x15 x 8 pcs



2. Fit the left rear corner brace (24) and the left front corner brace (28) to the left side panel (27) with screw (A). Then mount the left side brace (26) on the corner braces (24) and (28) with screw (A).

A M6x15 x 8 pcs

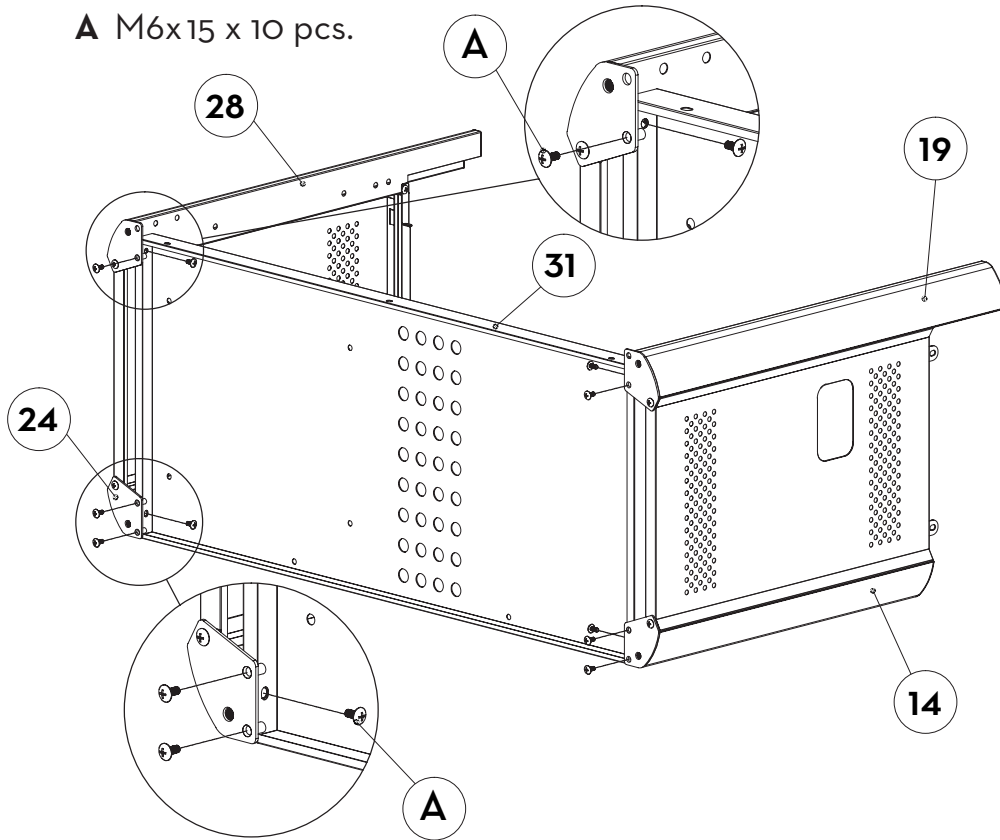




# Assembly

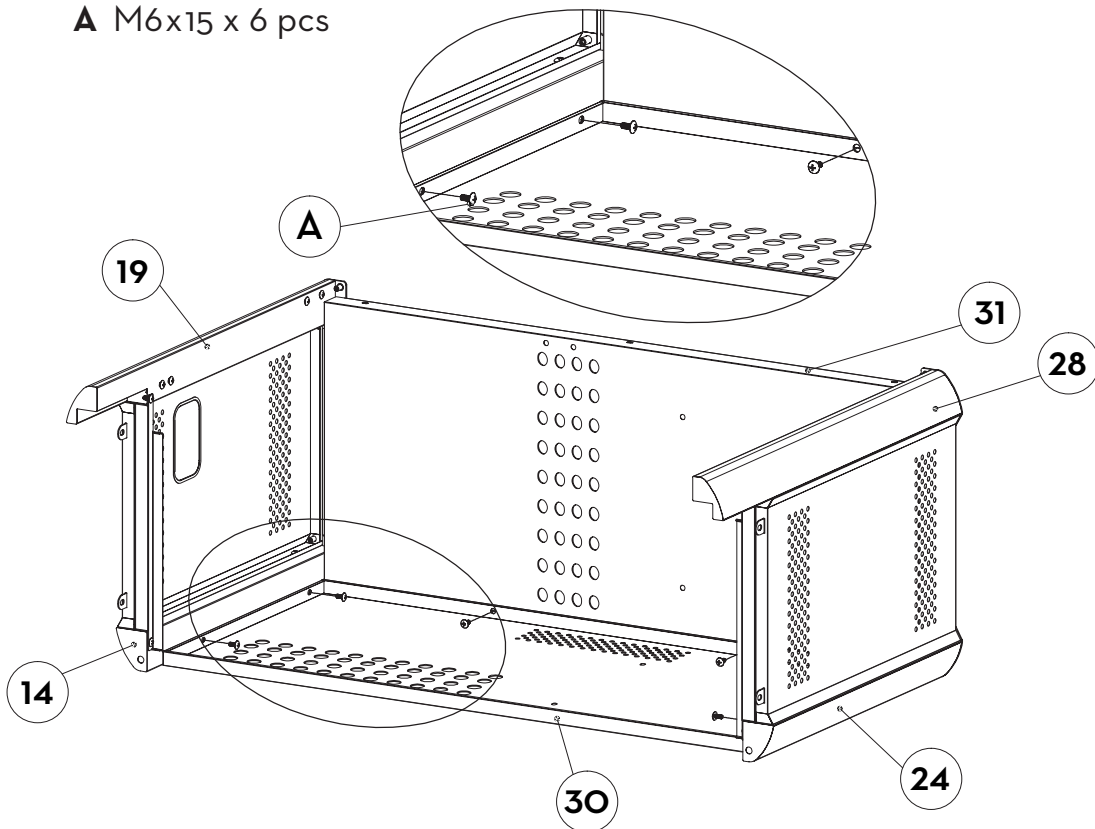
- 3.** Install the left and right side panels with corner brace to the bottom panel (31) with screw (A).

A M6x15 x 10 pcs.



- 4.** Install rear panel (30) between the corner brace (14) and (24) with screw (A). Note which way the panel is mounted.

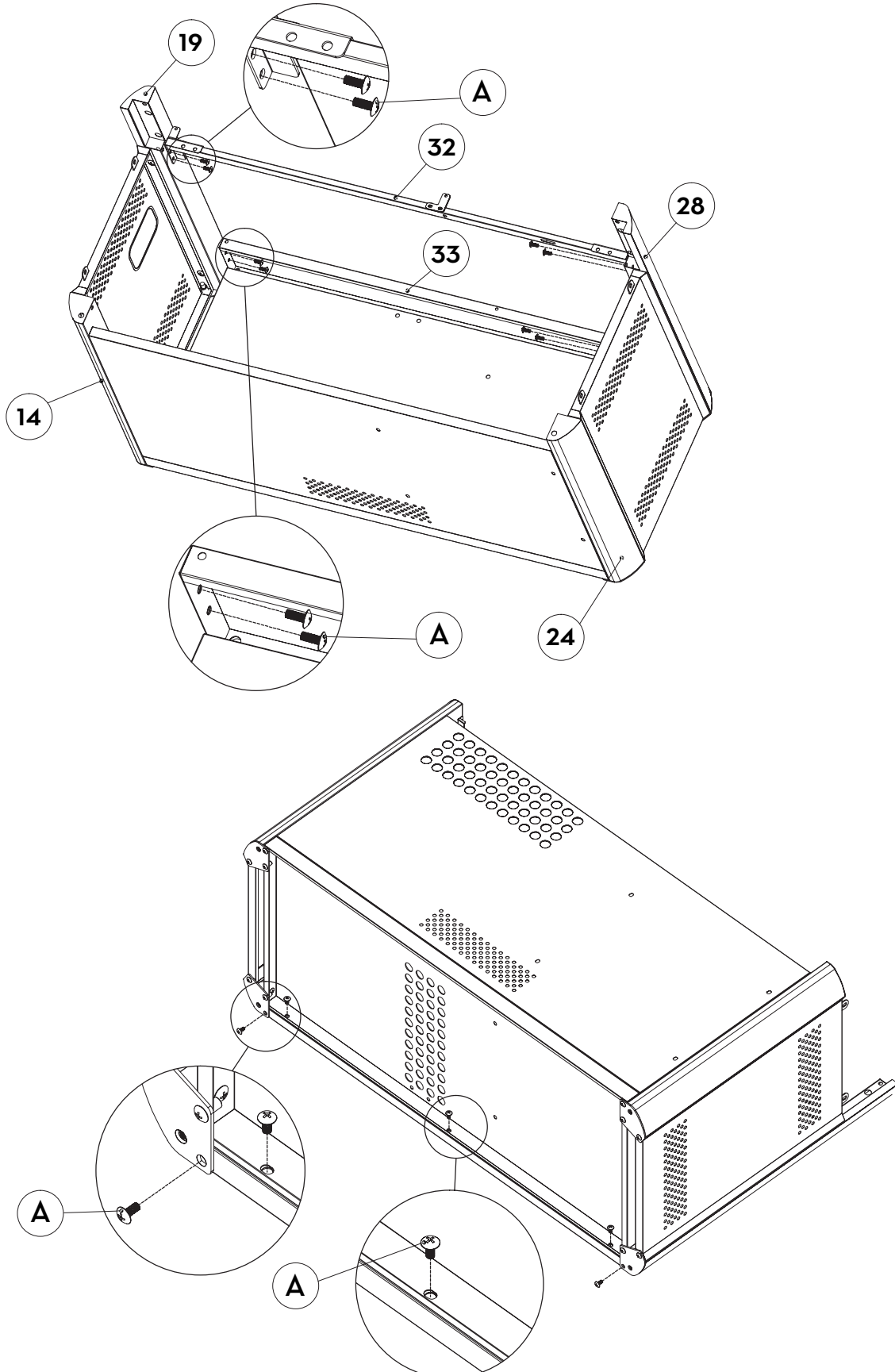
A M6x15 x 6 pcs



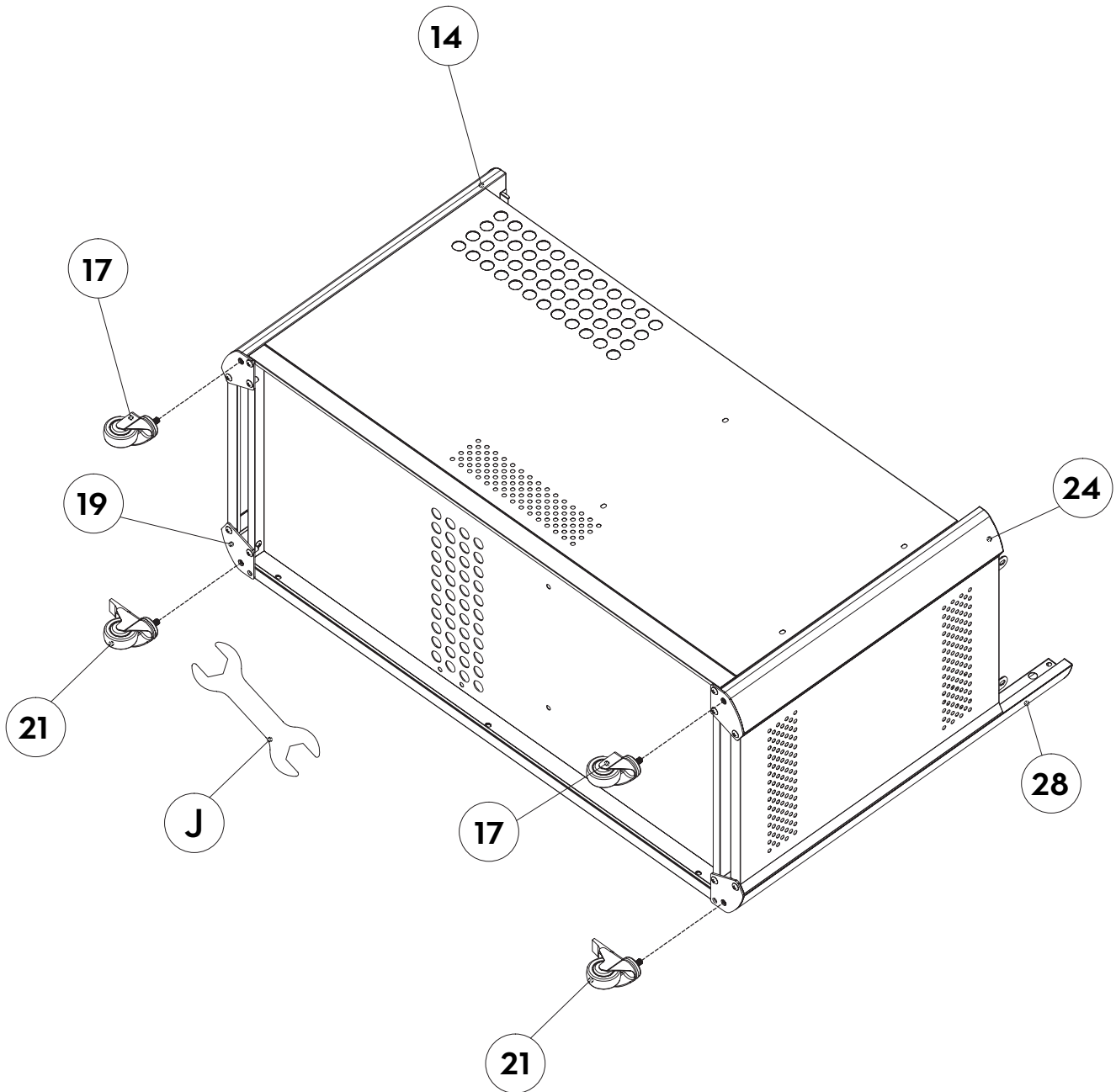
# Assembly

- 5.** Install top support (32) and lower front plate (33) between corner brace (19) and (28) with screw (A). Then secure plate (33) by tightening screw (A) from the underside as shown in the lower drawing.

**A** M6x15 x 13 pcs.



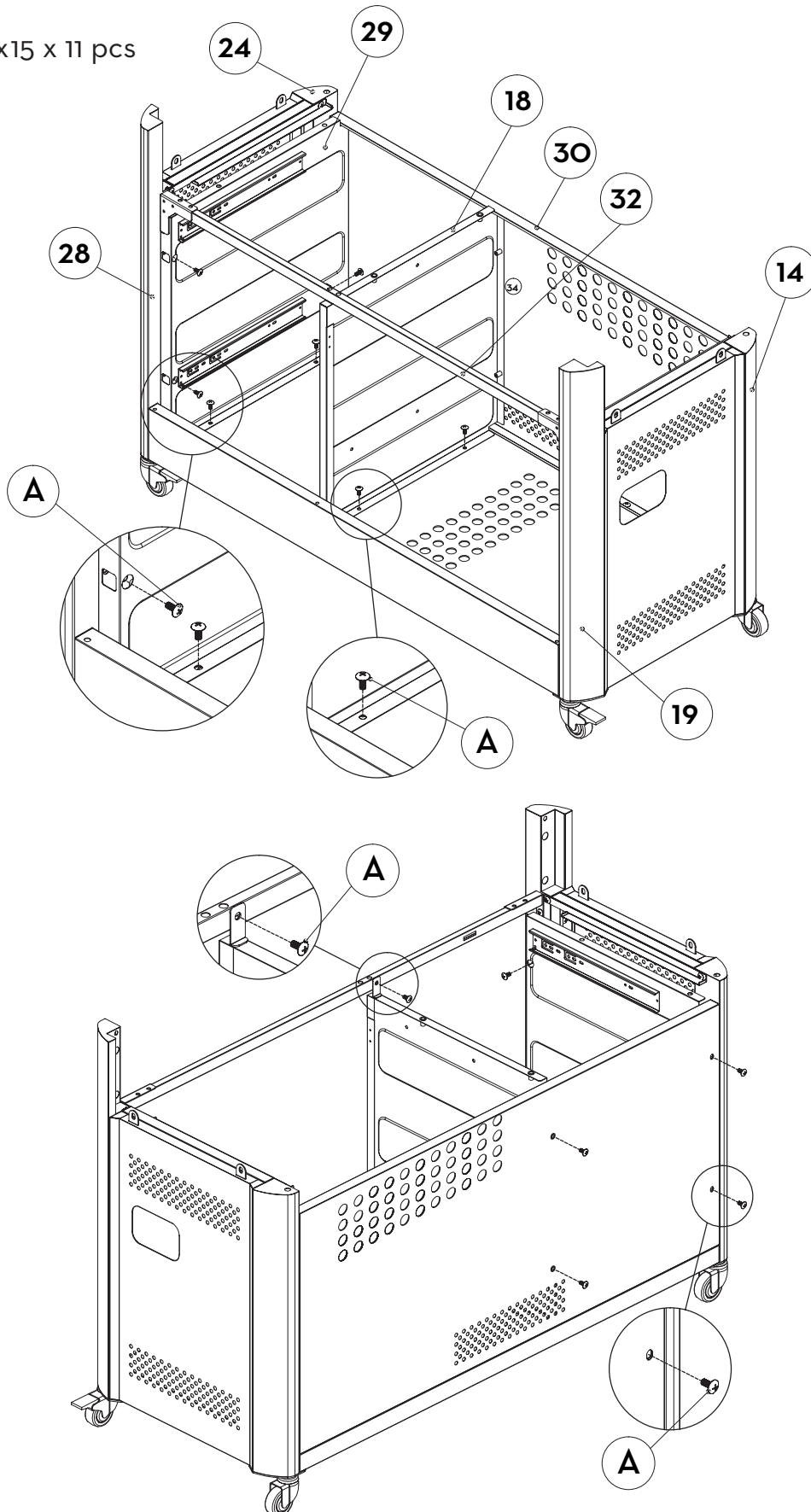
- 6.** Mount the wheels (17) on the base cabinet with the wrench. The wheels with brakes (21) must be in front of the base cabinet.



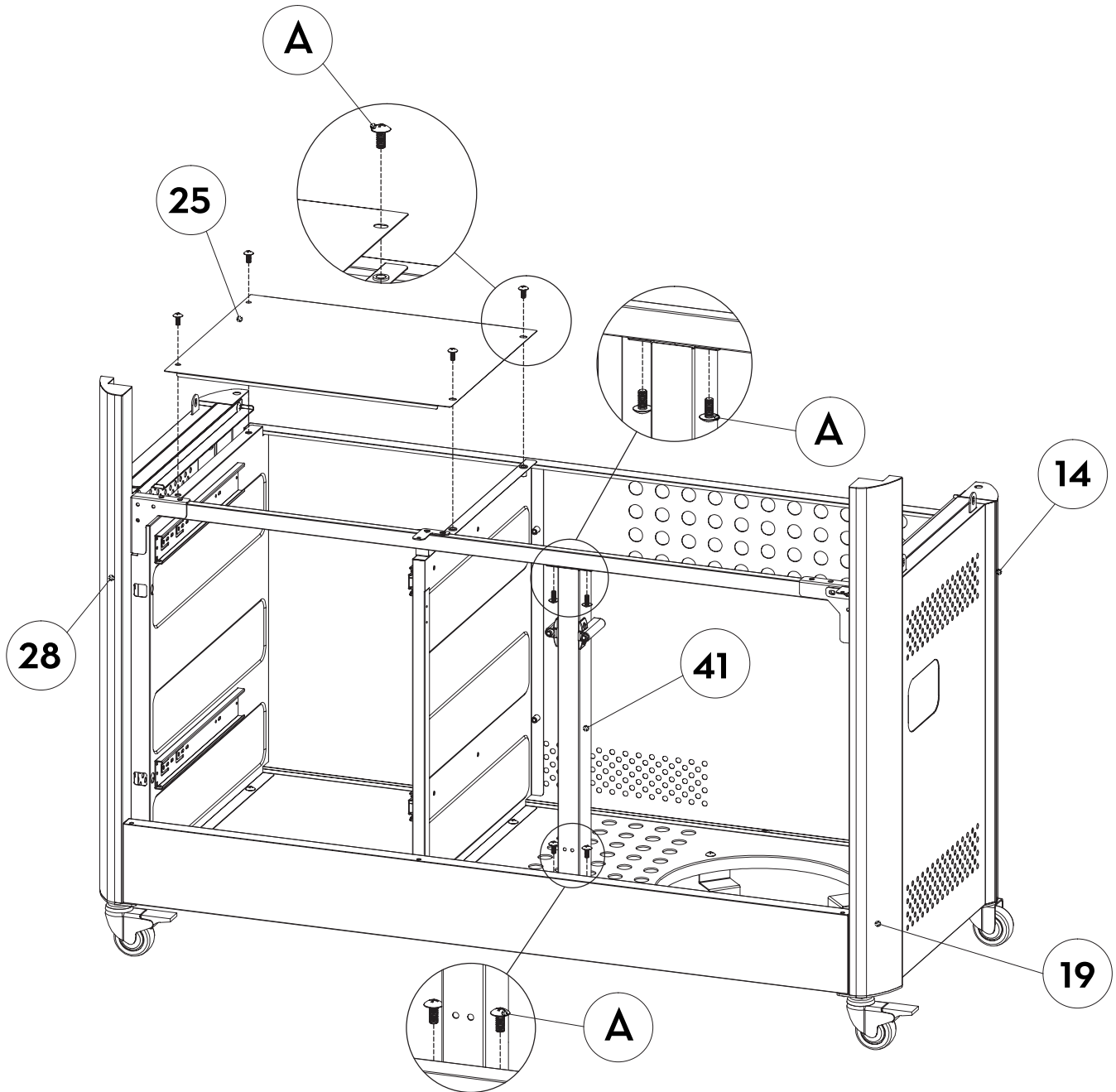
# Assembly

- 7.** Install left (29) and right (18) slideway support for drawers with screw (A). Right slideway support (18) is attached to top support (32) with screw (A).

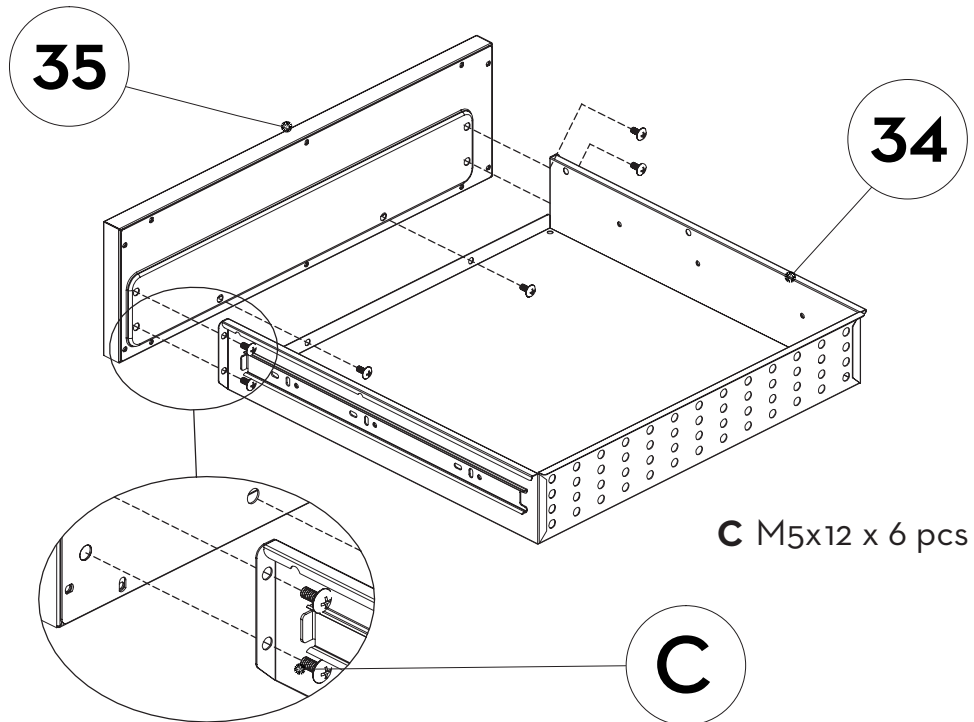
**A** M6x15 x 11 pcs



- 8.** Mount the heat shield for the drawer (25) on top of the slidway support with screw (A). Mount the doorstop (41) using screw (A).  
▲ M6x15 x 8 pcs

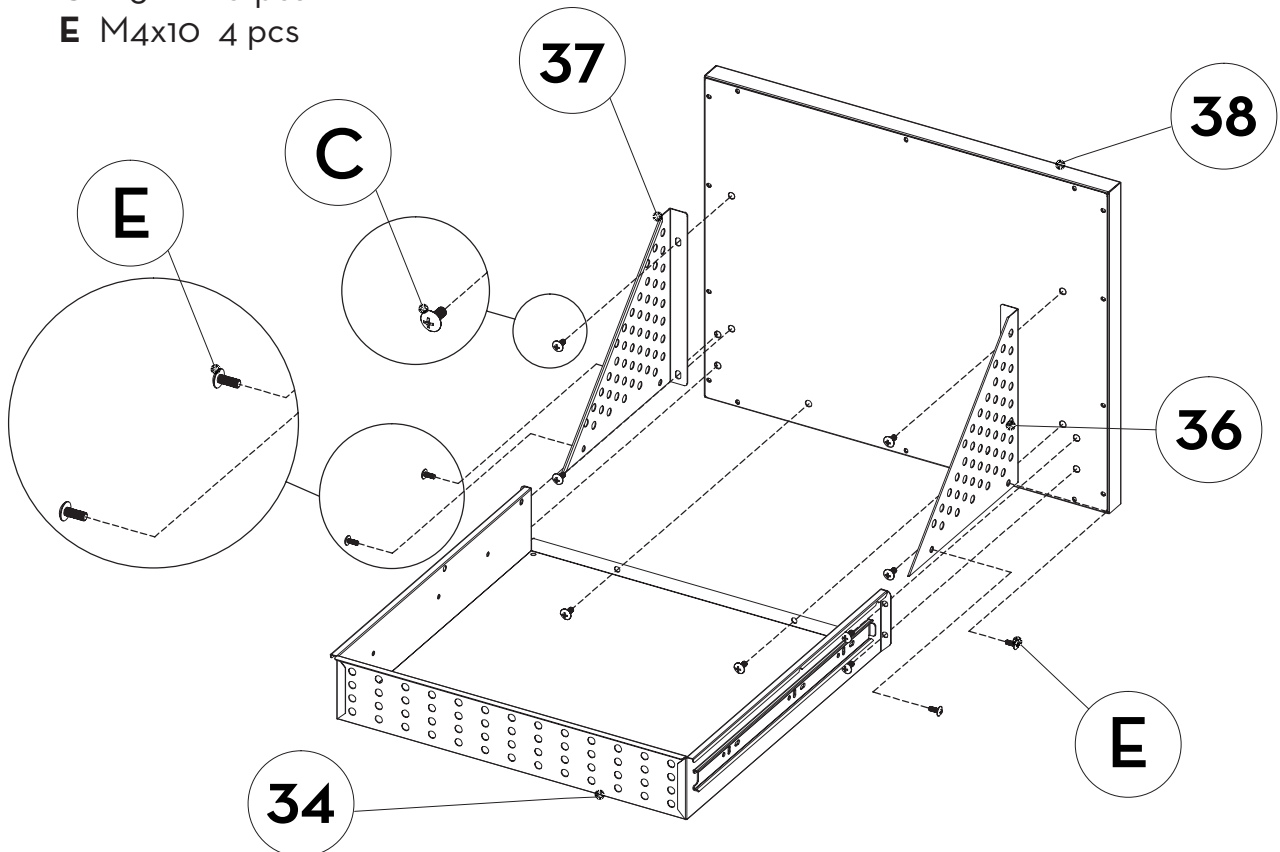


- 9.** Mount the small drawer front (35) to the drawer base (34) with a screw (C).

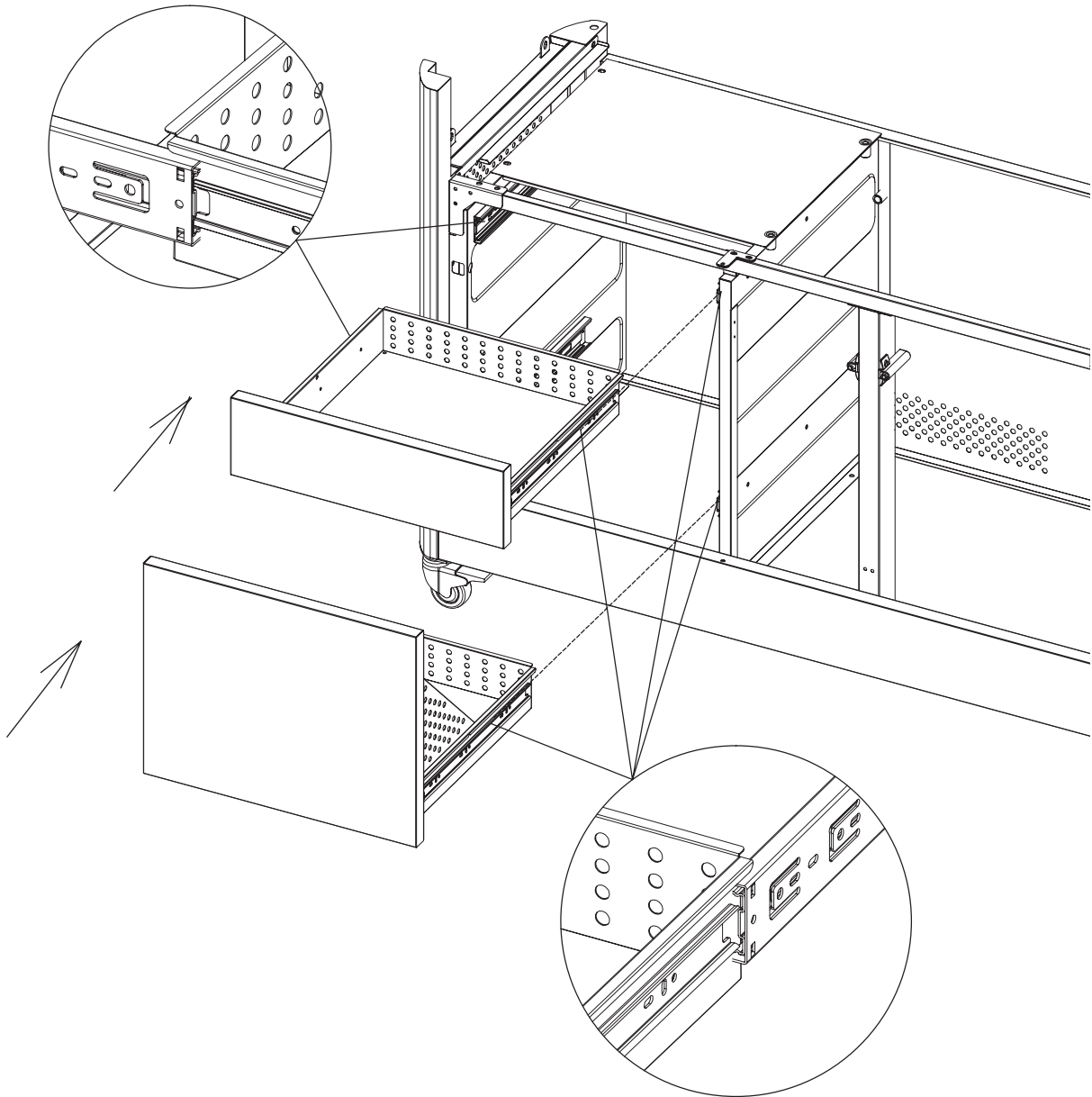


- 10.** Start install by mounting front of the large drawer (38) to the drawer base (34) and secure with 2 pcs screw (C). Then install the support (37) and (36) with screw (E) to the drawer base (34) and screw (C) to the front of the large drawer (38).

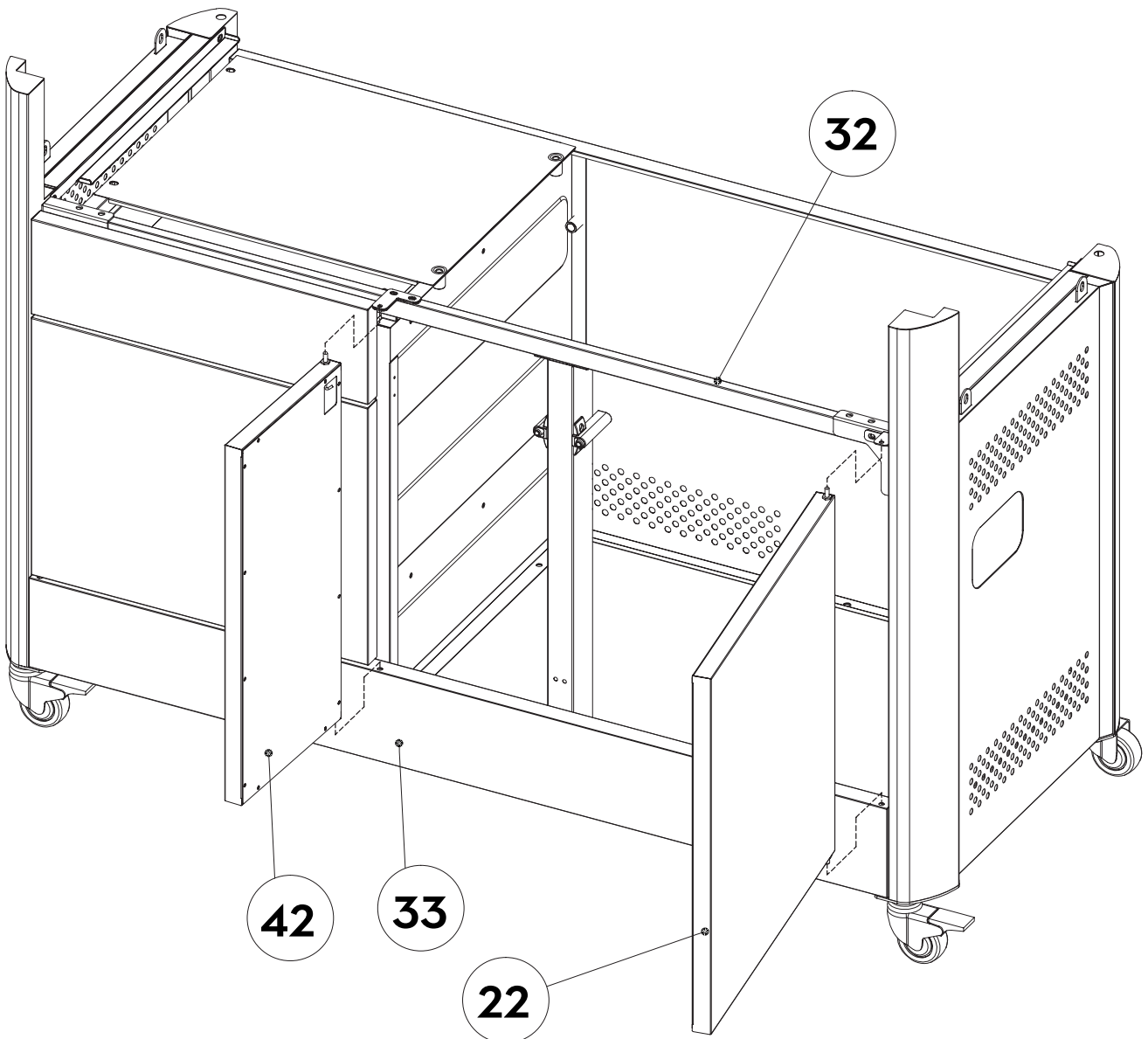
C M5x12 10 pcs  
E M4x10 4 pcs



- 11.** Adjust the drawers to the slide rails and slide them into place.

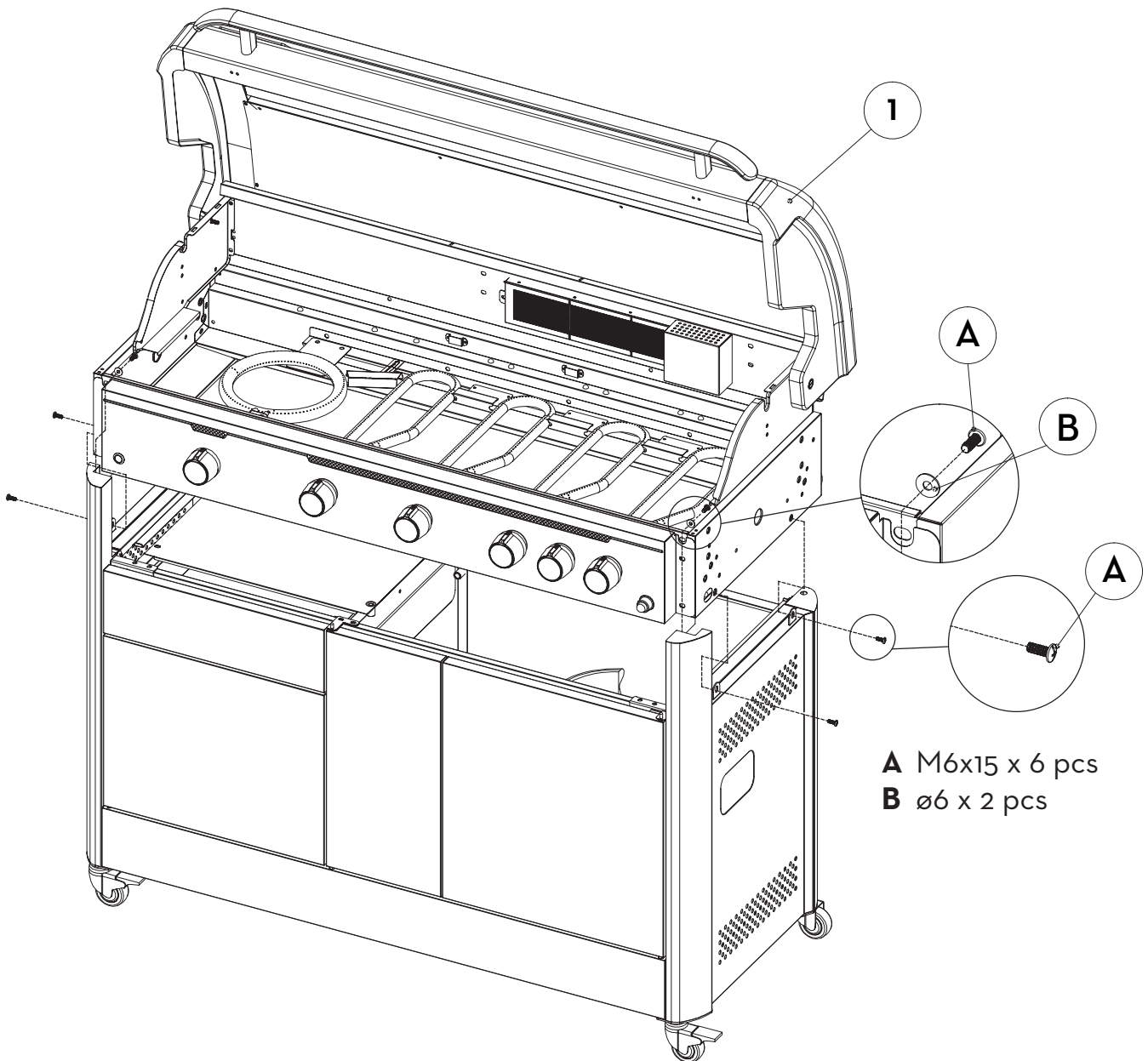


- 12.** Install the doors (22) and (42) in the base cabinet by inserting the lower pin of the door into the hole in lower front plate (33). The upper pin is spring-loaded and can be checked in the opening on the inside of the door. Pull the pin in and adjust to the hole in the top support (32). Pull the pin in and adjust to the hole in the top support (32).



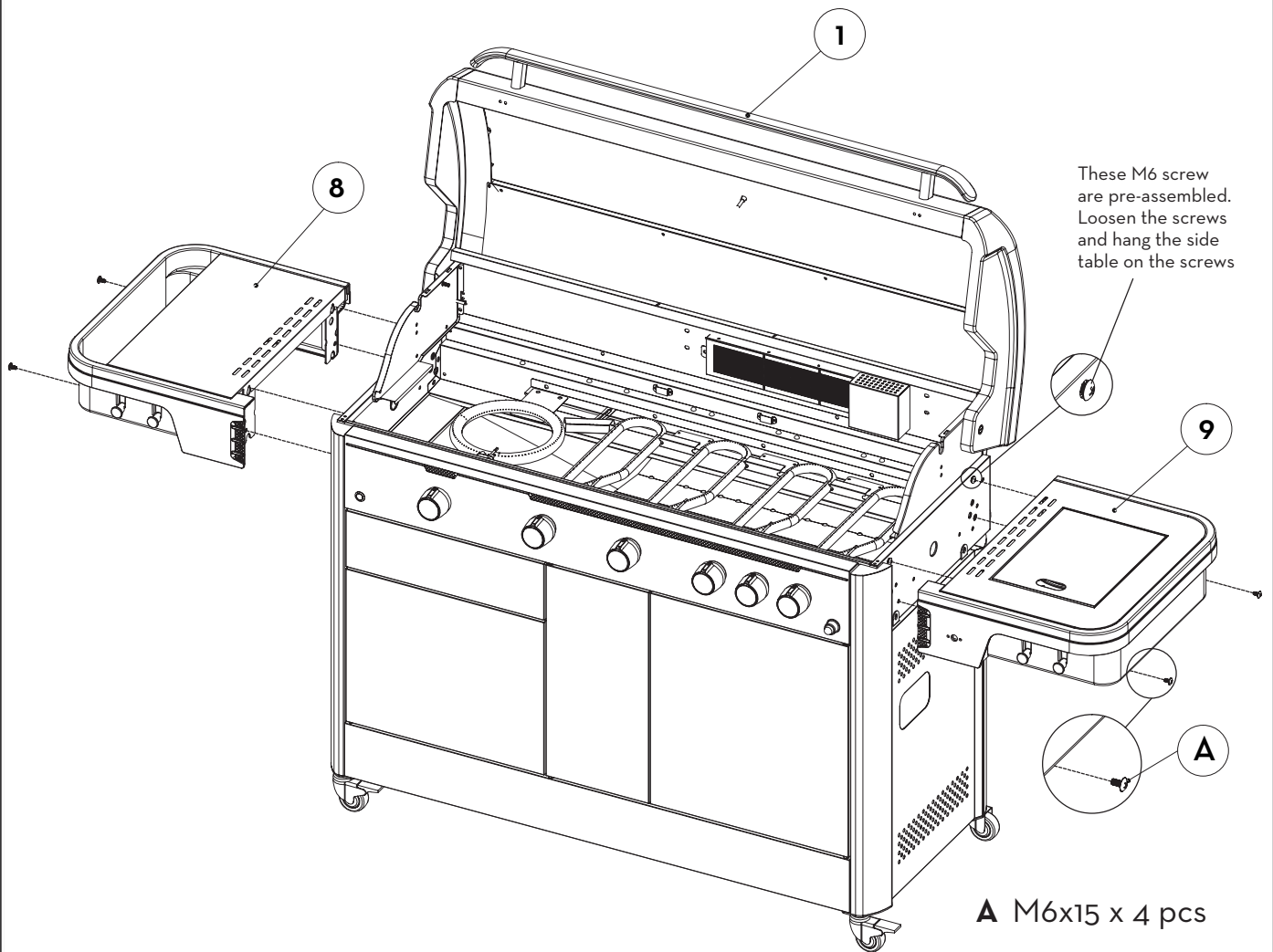


- 13.** Mount the gas grill assembly (1) on top of the base cabinet. It is recommended to have two people when the grill assembly is lifted into place. Secure the grill assembly with screw (A) in the fasteners on the base cabinet. Then screw screw (A) with washer (B) into the front corner posts from inside the grill body as shown below.



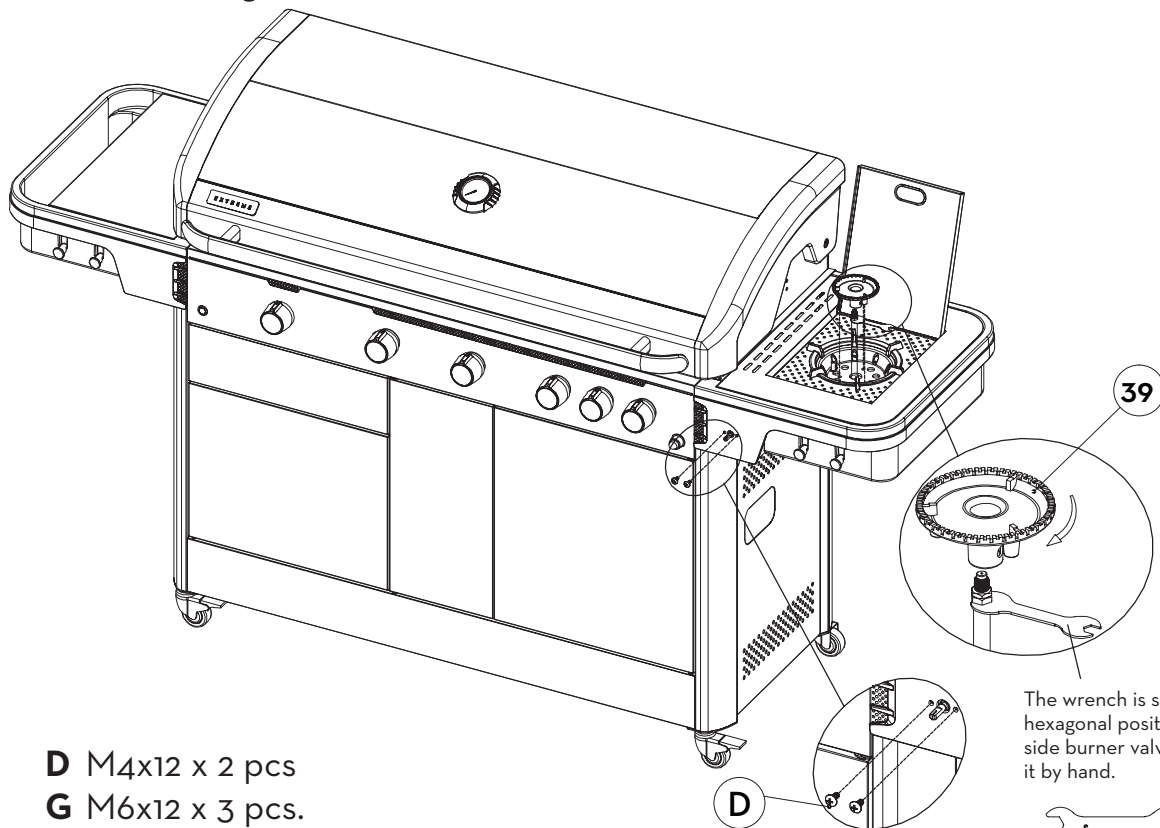
**TWO PERSONS IS RECOMMENDED  
 WHEN LIFTING THE GRILL ASSEMBLY BODY.**

- 14.** Mount the side tables (8) and (9) by hooking the side table onto the pre-assembled screws in the grill body (1). Insert screw (A) in the lower part of the side table against the base cabinet. Tighten all the screws to the table when it is seated correctly.



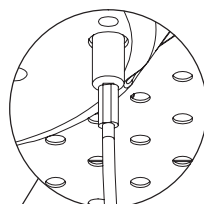
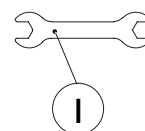
# Assembly

**15** Install the side burner (39) in the opening in the side table with a screw (G). Use the wrench to hold the nut while tightening by hand. Use screw (D) to attach the valve to the front of the side table. Then connect the cable to the lighter as shown below.

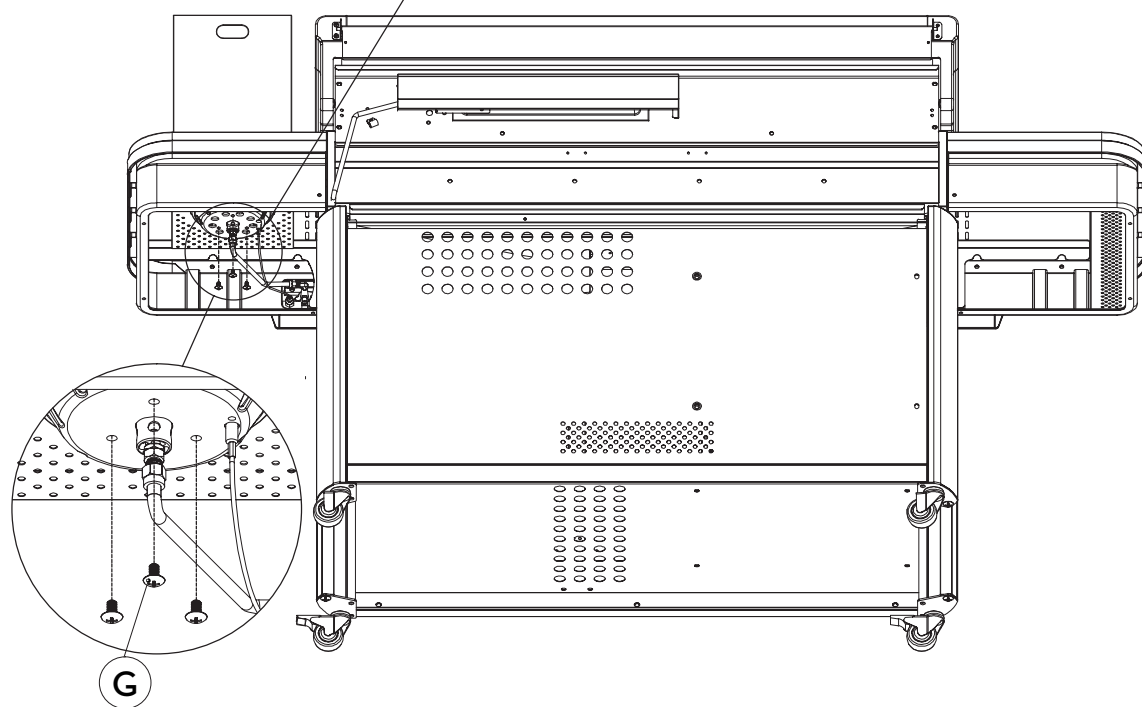


- D** M4x12 x 2 pcs
- G** M6x12 x 3 pcs.

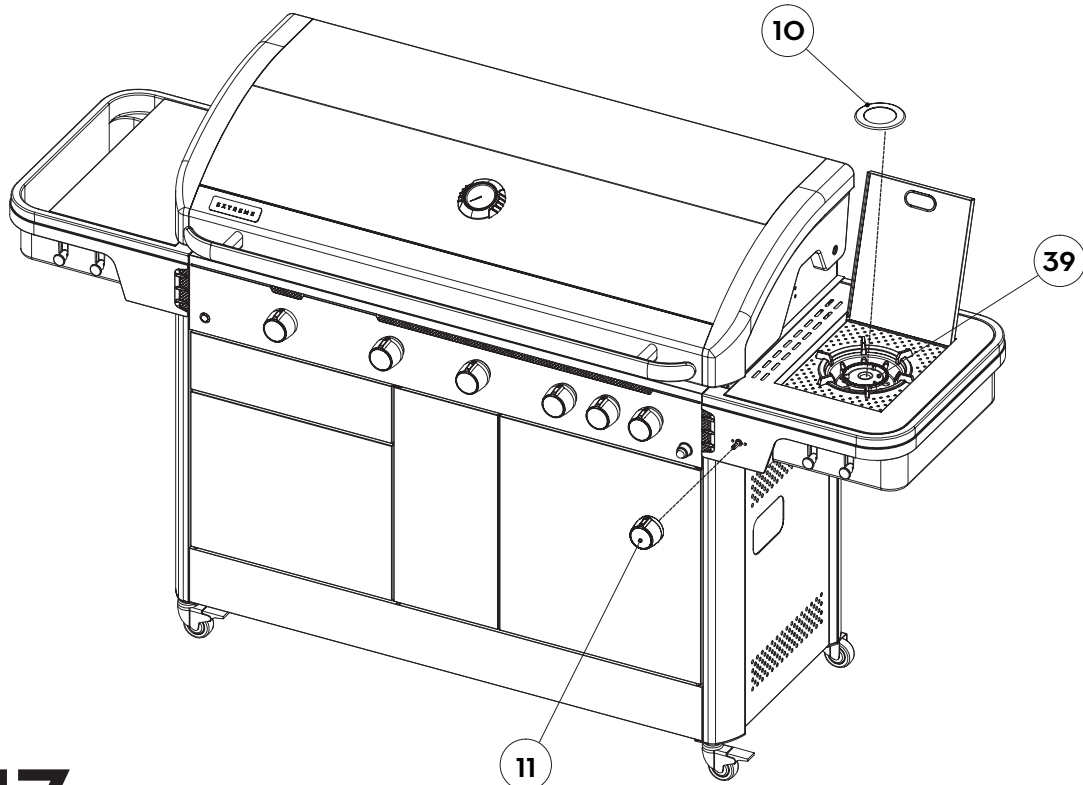
The wrench is stuck to the hexagonal position of the side burner valve, and screw it by hand.



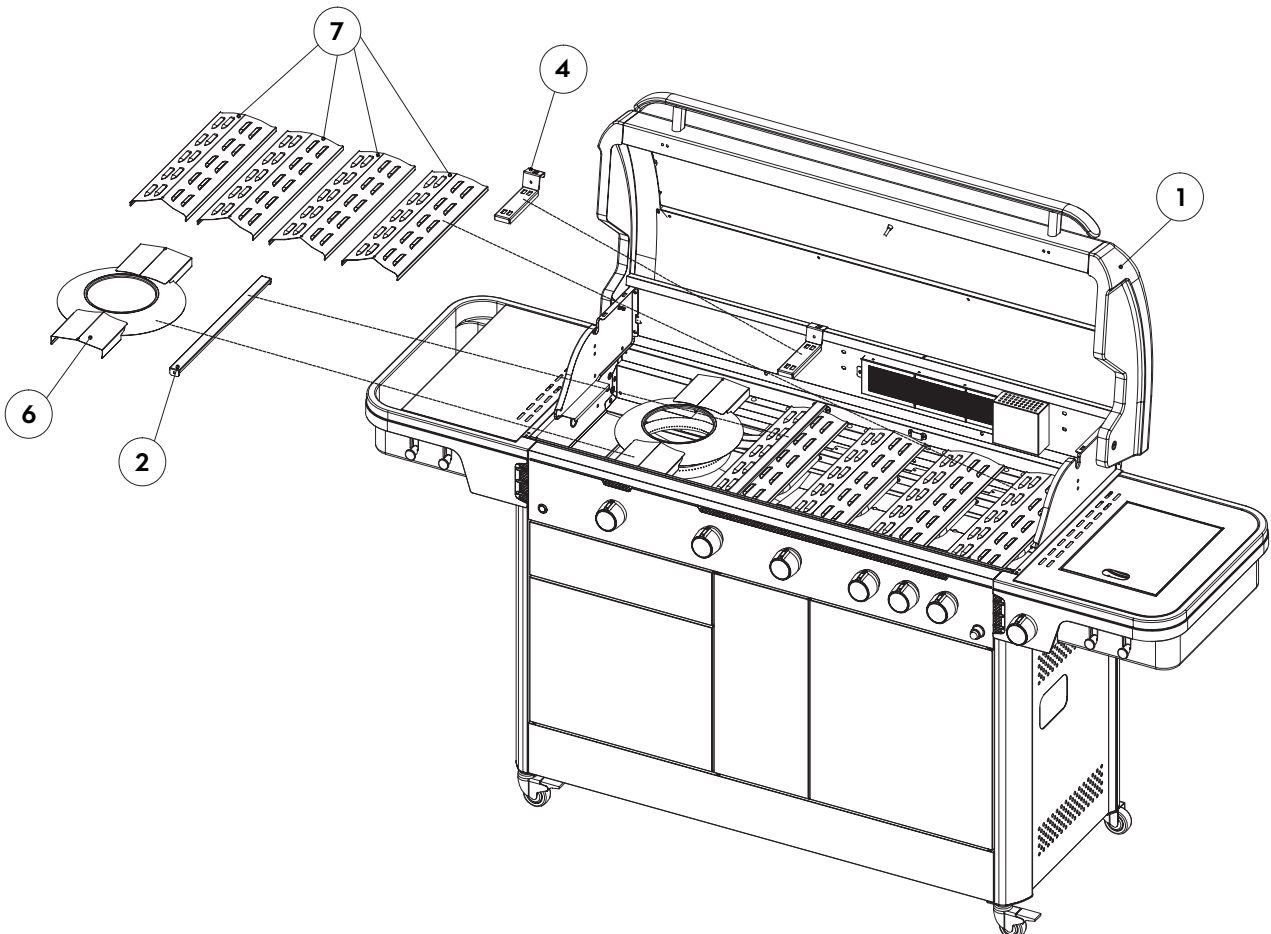
Plug in the ignition wire



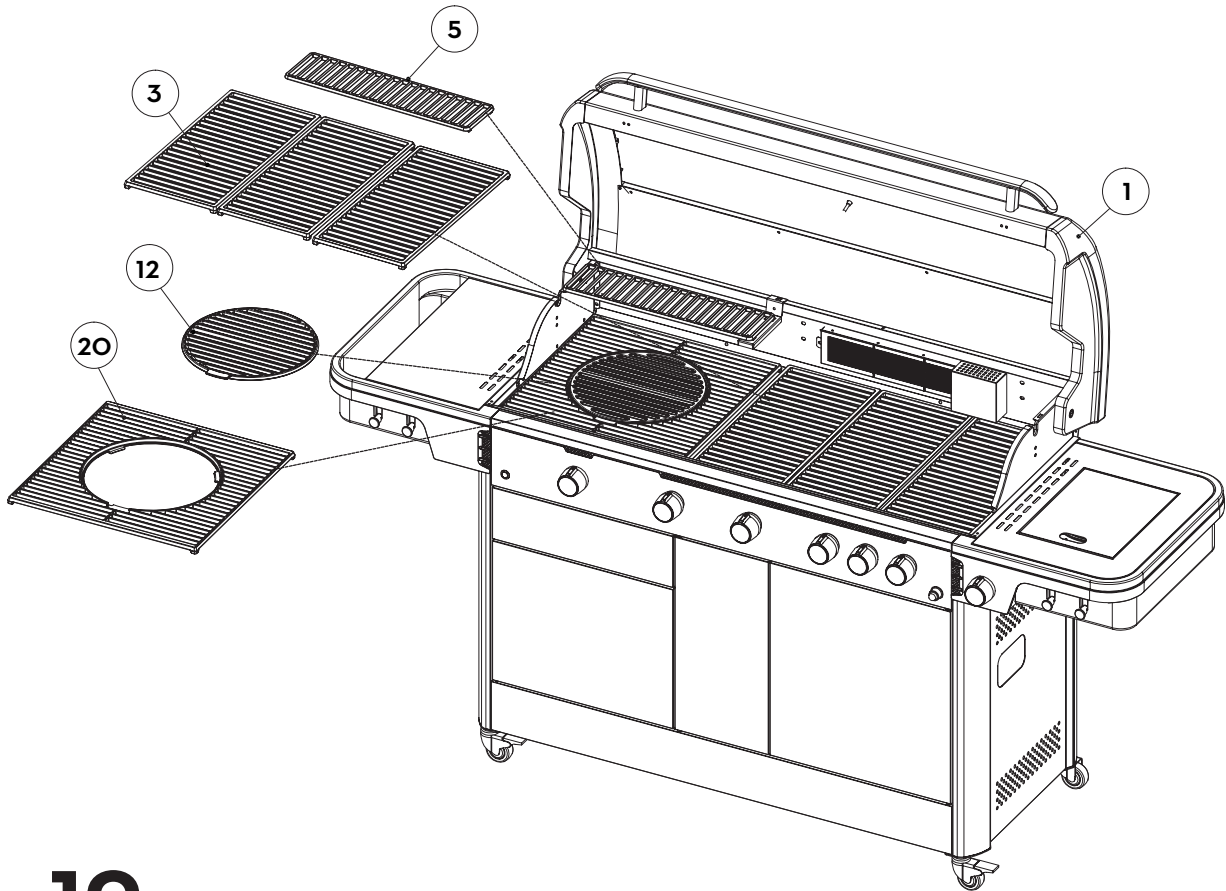
- 16.** Place the side burner cover (10) on the side burner (39). Slide on the side burner switch (11) on the valve as shown below.



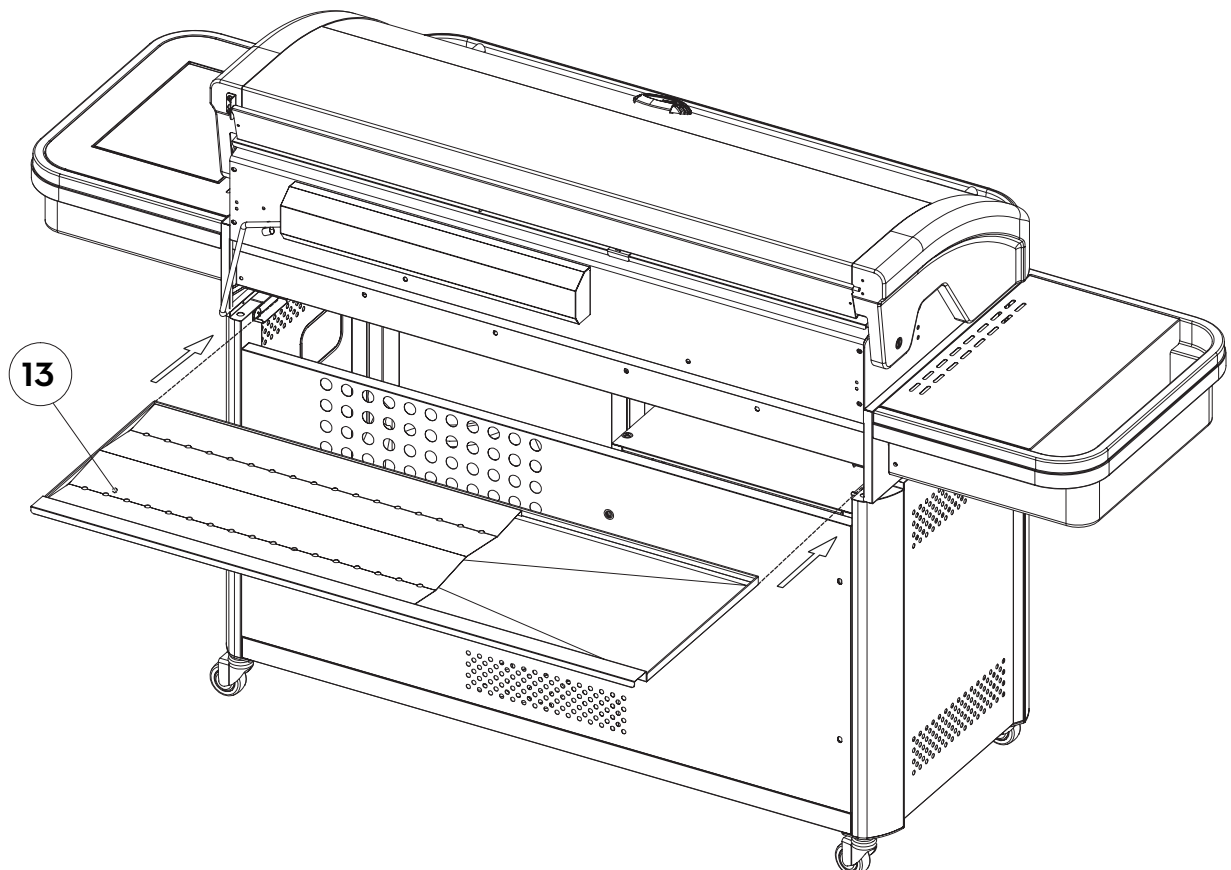
- 17.** Insert the round flame tamer (6), cooking grate support (2) and flame tamers (7) for the other burners. Hook on holder for heating shelf (4).



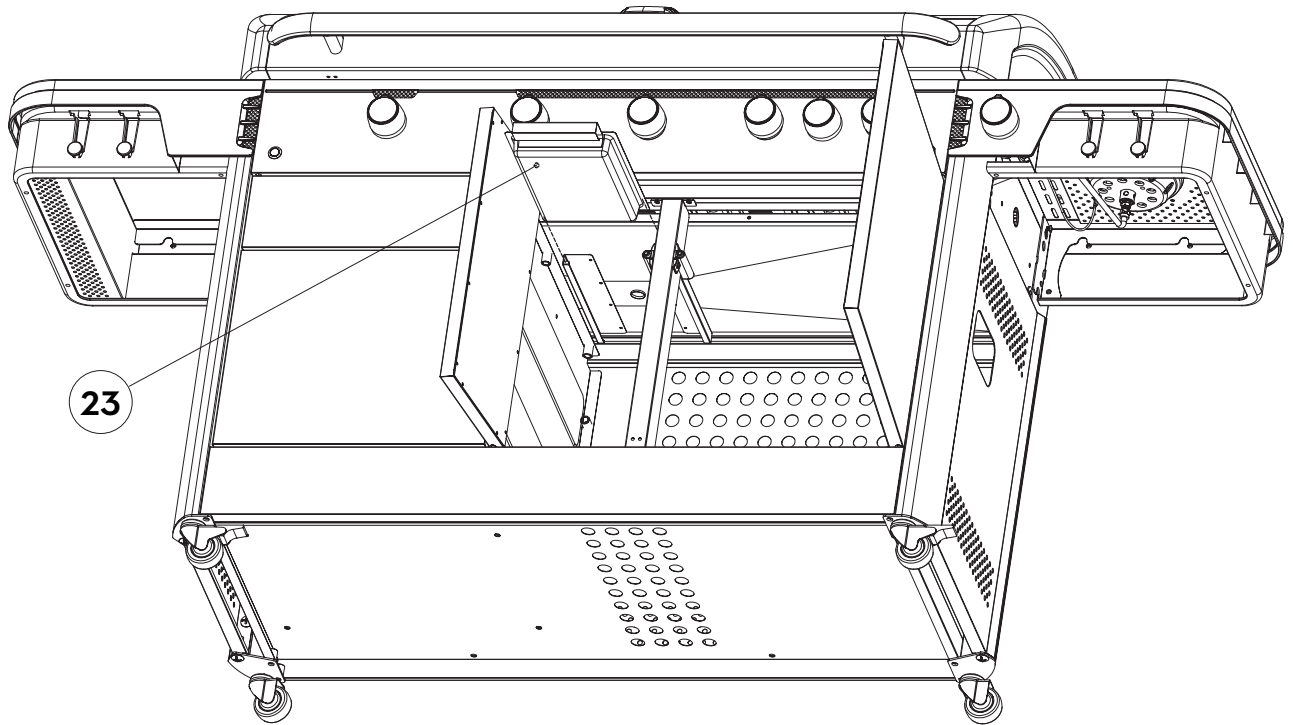
- 18.** Insert cooking grate in order from left (20), (12), (3) and heating shelf (5).



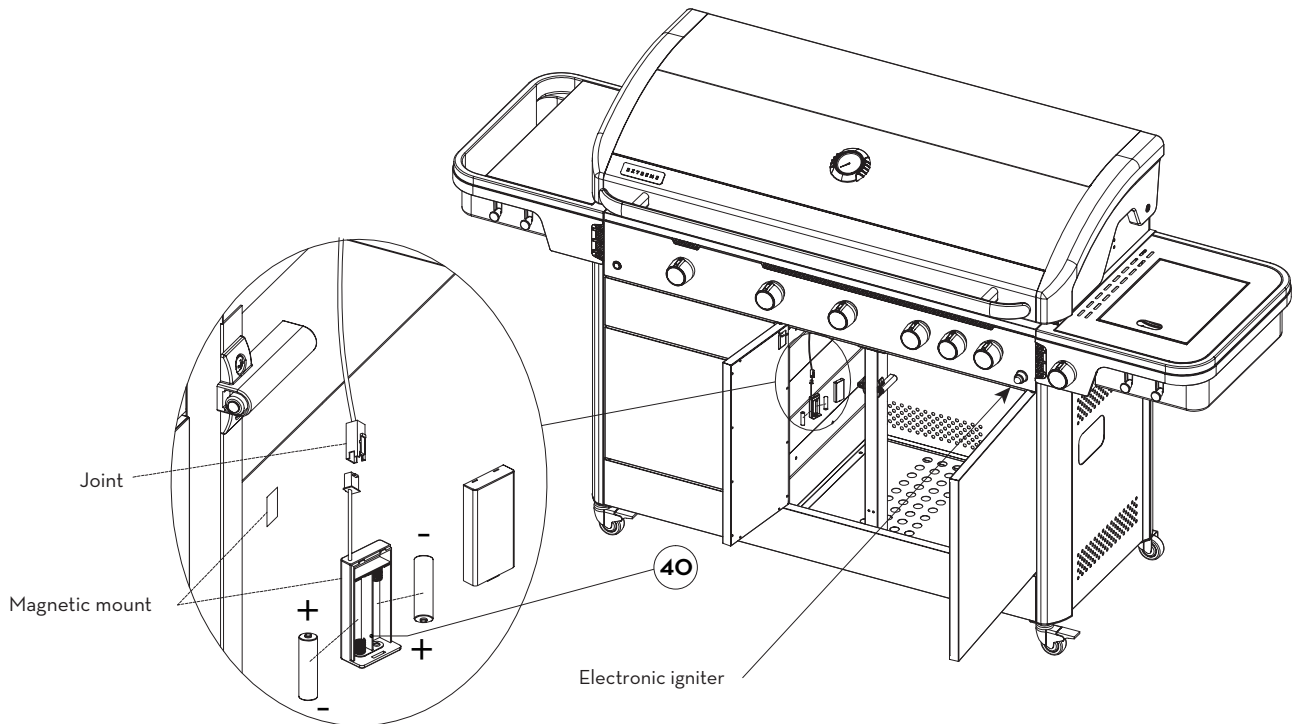
- 19.** Push in the grease tray (13) from the back of the bbq.



**20.** Slide the grease cup (23) into the groove under the grease tray.



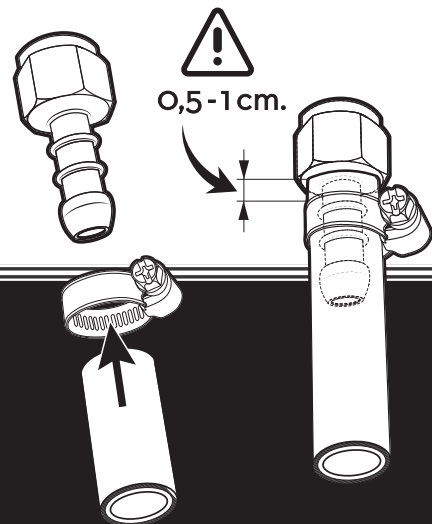
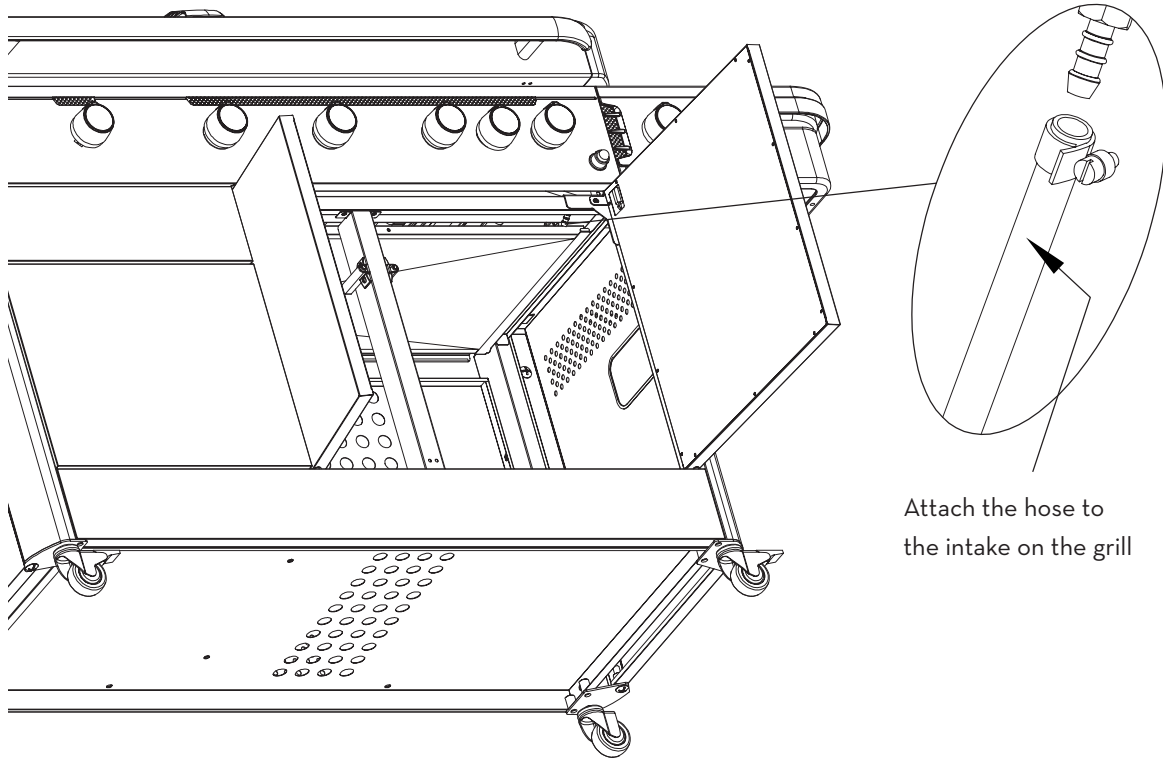
**21.** Insert batteries for LED lights around switches into the battery box (40). Insert battery for the electronic igniter



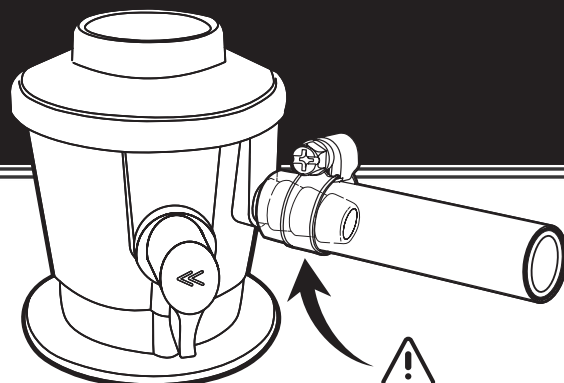
**!** THIS GRILL HAS LED LIGHTS AROUND THE SWITCHES AND A ELECTRONIC IGNITER THAT ARE POWERED BY AA BATTERIES (NOT INCLUDED).  
**●** REQUIRED FOR SWITCHES 2xAA BATTERIES / IGNITER 1xAA BATTERY.W

## 22.

Connect the gas hose to the nipple on the grill. Make sure that the hose is fitted correctly and that the hose clamp closes tightly.



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 page 25 before using the barbecue.



### **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 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.



- NEVER STORE THE GAS CYLINDER UNDER THE BARBECUE WHEN IN USE.
- DISCONNECT THE REGULATOR TO STORE THE GAS CYLINDER BELOW THE BARBECUE WHEN NOT IN USE USE.
- NEVER MOVE THE BARBECUE WHEN IT IS IN USE OR CONNECTED TO A GAS CYLINDER.



## Check for leaks

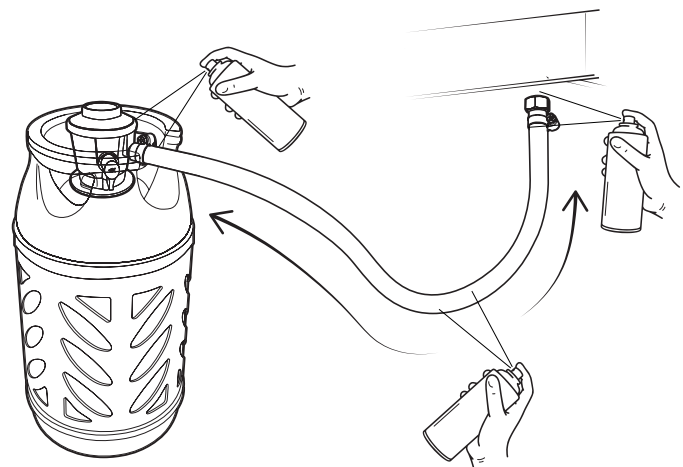
### BEFORE USING THE BARBECUE, A LEAK TEST MUST BE CARRIED OUT!

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 tank.
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 support: [support@fccbbq.com](mailto:support@fccbbq.com) for help in solving the problem.

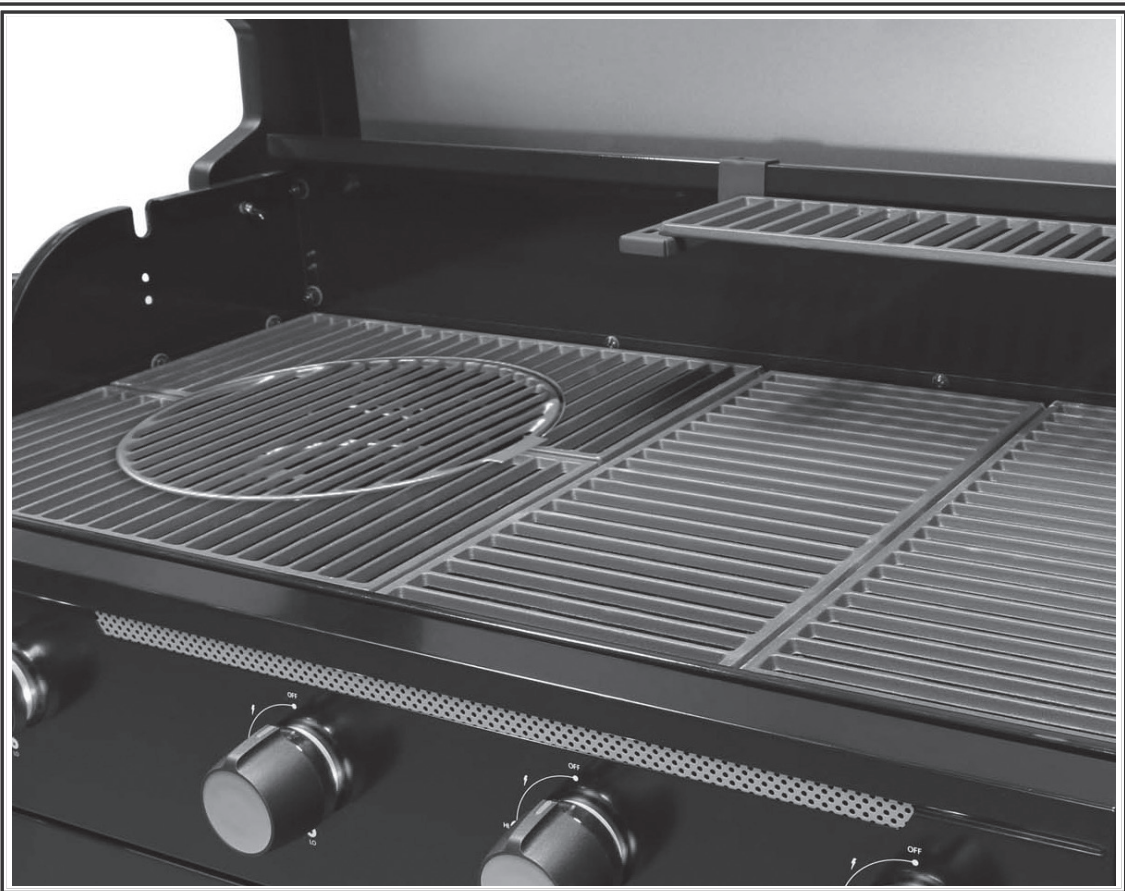


- LEAK TEST MUST BE DONE REGULARLY AND EVERY TIME THE GAS CYLINDER, REGULATOR OR HOSE IS REPLACED.
- ALSO TEST BEFORE NEW BARBECUE SEASON AND IF THE BARBECUE HAS NOT BEEN USED FOR A WHILE.

## 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 (red bar pointing upwards).
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.

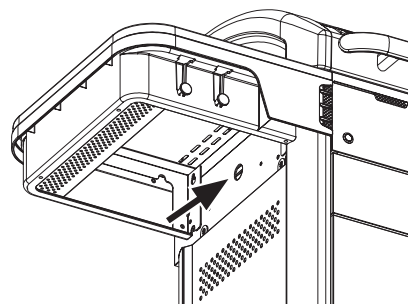
If the burners do not ignite after 5 seconds, set all control knobs to off (red bar pointing upwards) and close the gas valve of the gas cylinder. Wait for 5 minutes. Repeat the above procedure.

### 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 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 lighted 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

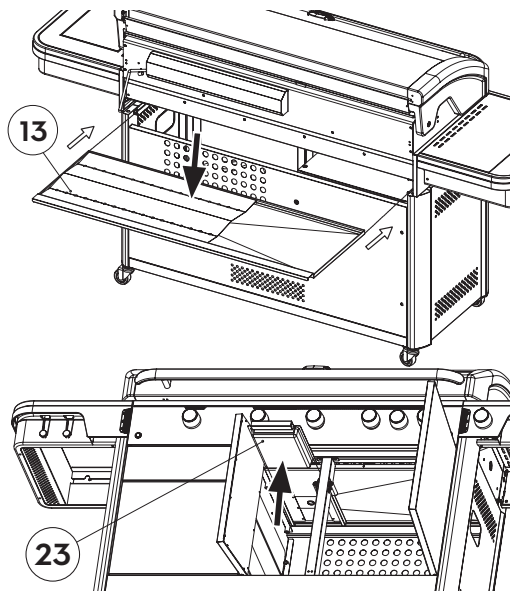
In case of grease fire, if possible close the gas supply on the regulator / barbecue and disconnect the regulator. In the event of a minor grease fire, wait until the fire goes out on its own. In the event of a major grease fire, use a suitable extinguishing agent (CO<sub>2</sub> appliance, fire blanket, 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 (13) grease cup (23) 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	Gas cylinder is empty	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
	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
BURNER WILL NOT LIGHT WHEN PERFORMING MANUAL LIGHTING	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  
KJELLER VEST 3, 2007 KJELLER, NORWAY

+47 924 78 600 / +46 031 189095 (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 inside the cabinet door.

### Produced in China for FCC Products

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 use 2xAA batteries. Used batteries must be disposed of properly. Battery selling stores and municipal collection points offer special containers for battery disposal.



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 [fccbbq.com](http://fccbbq.com)