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1. GENERAL INFORMATION

- Intended for outdoor use only.
- Do not install or use in boats, caravans, or recreational vehicles.
- Only use the plugs/electrical cords supplied with the product (Electrical devices require the appropriate voltage 230V power connection / 115V for CAN, US market)
- We recommend placing a CO2 or dry powder fire extinguisher nearby if the cooking modules are part of the set
- Ensure the surrounding area allows easy removal of each module for servicing.
- We recommend keeping the original packaging to ensure safe transport of the product in case of return, exchange, or repair. Failure to provide adequate packaging may result in liability for any damage incurred during transport.
- Before using the cover make sure that the gas cylinder is closed. Fit the cover only after the barbecue / product has cooled down and dry.
- Do not place any combustible materials within a distance of 1m (40") from the cooking module
- A minimum of two people is required for safe assembly
- Tools needed: Hex screwdriver (not included), wrench size 27, allen wrench size 4, cleaning cloth and degreasing liquid (not included), spirit level (not included)
- Make sure all the parts are present before beginning the assembly. If any parts are missing or damaged, do not attempt to assemble the products. Contact customer service for replacement parts via telephone or email

Customer Service: +48 510 282 086

E-mail contact: hello@q-boo.com

2. CLEANING AND MAINTENANCE

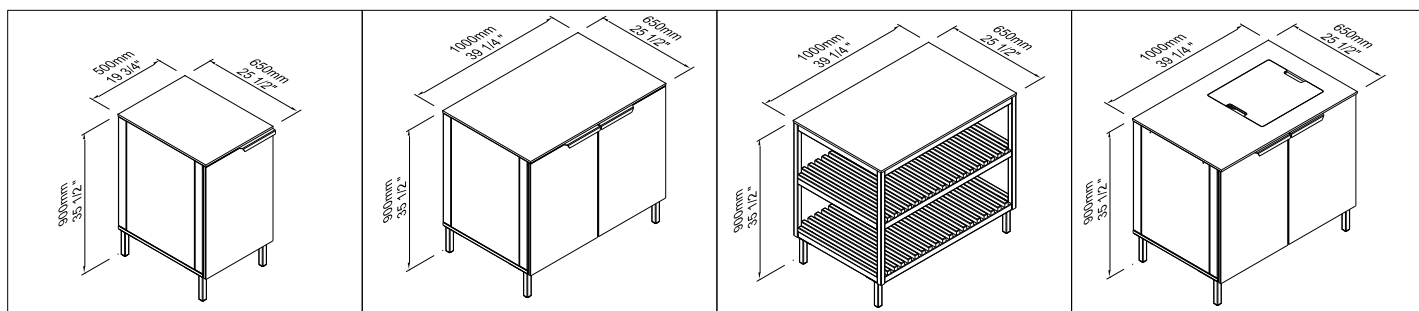
- To clean the product, wipe with a soft, slightly moist cloth,
- Never use corrosive detergents, wire brushes, abrasive scourers, metal or sharp utensils to clean the product
- Regularly examine the product for wear and tear. Stop using the product at first sign of damage or if parts become detached.
- In case of heavy wind, immediately switch off the cooking module and wait until conditions improve before using again.
- If the kitchen is not in use for a longer period of time we advise to protect it from atmospheric conditions and the main valve of the gas cylinder needs to be turned off (if there would be cooking modules).
- If the outdoor temperature falls below 4 °C (32.9 °F), shut off the kitchen water supply by closing the inlet valves and draining all remaining water from the system using the tap.
- Only use manufacturer-approved decorative accessories for Q-boo products. Follow the provided guidelines to prevent damage to the unit.

3. SAFETY INFORMATION

When using the product, basic safety precautions should always be followed to reduce the risk of injury including the following:

- Keep children and pets away during assembly.
- Keep children, animals and unauthorized persons away from the cooking modules when in use.
- Always use the product on a firm, level ground.
- If the product must be moved, first disconnect the utilities (water and gas), take out or secure loosen elements. Move the product by its base only.
- Do not use this product if any parts are missing, damaged, or worn.
- Do not change the structure of the device or its sealed elements
- Do not leave an operating cooking devices unattended
- The maximum load capacity of the worktop is 20 kg. For safety reasons, do not sit on the worktop surface.
- The grill, burners and surrounding worktop may get hot during use—exercise caution when using the product.

4. AVAILABLE KITCHEN MODULES

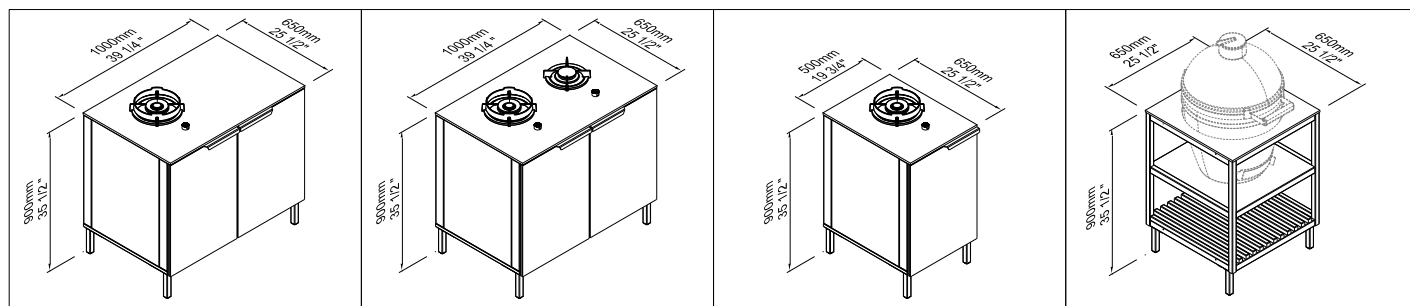


Cabinet 50

Cabinet 100

Cabinet 100 open

Cabinet 100 with sink

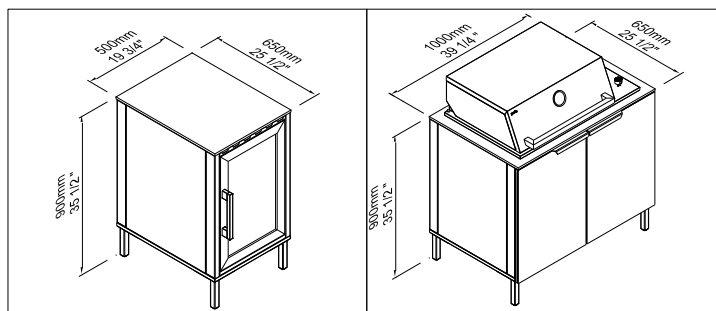


Cabinet 100 with 1 burner

Cabinet 100 with 2 burner

Cabinet 50 with 1 burner

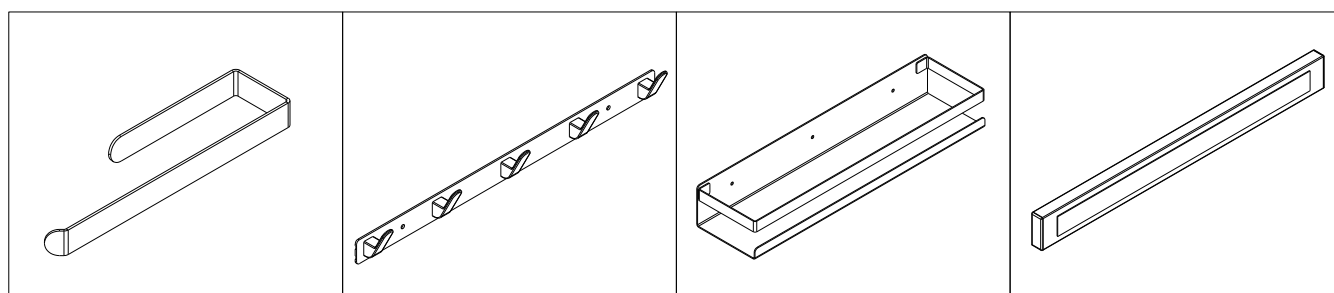
Green Egg module



Cabinet 50 with fridge

Cabinet 100 with BBQ

4.1. Available accessories

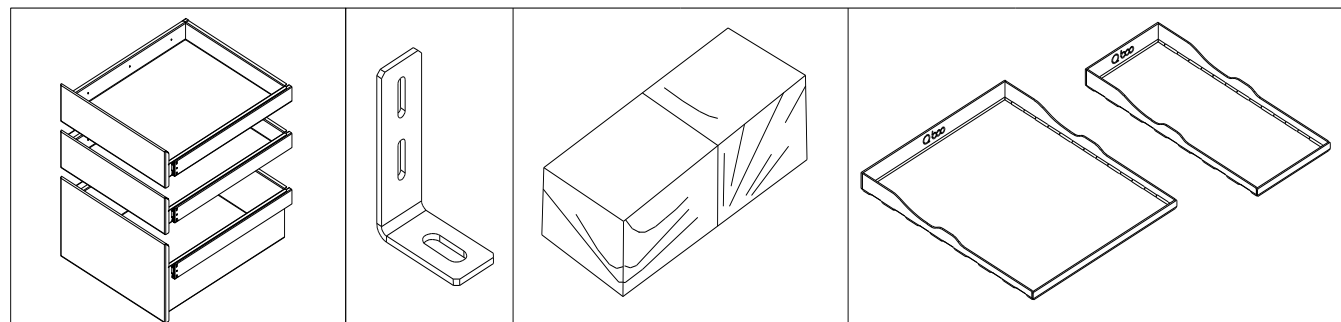


Towel hanger

Hooks

Kitchen rack

Magnetic knife holder



Drawers set

Anchor legs

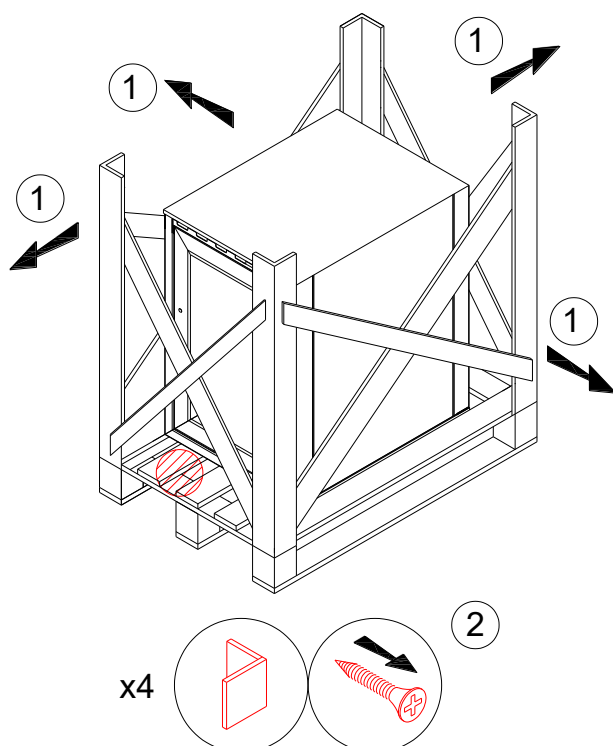
Protective cover

Teppanyaki tray XL / Teppanyaki tray

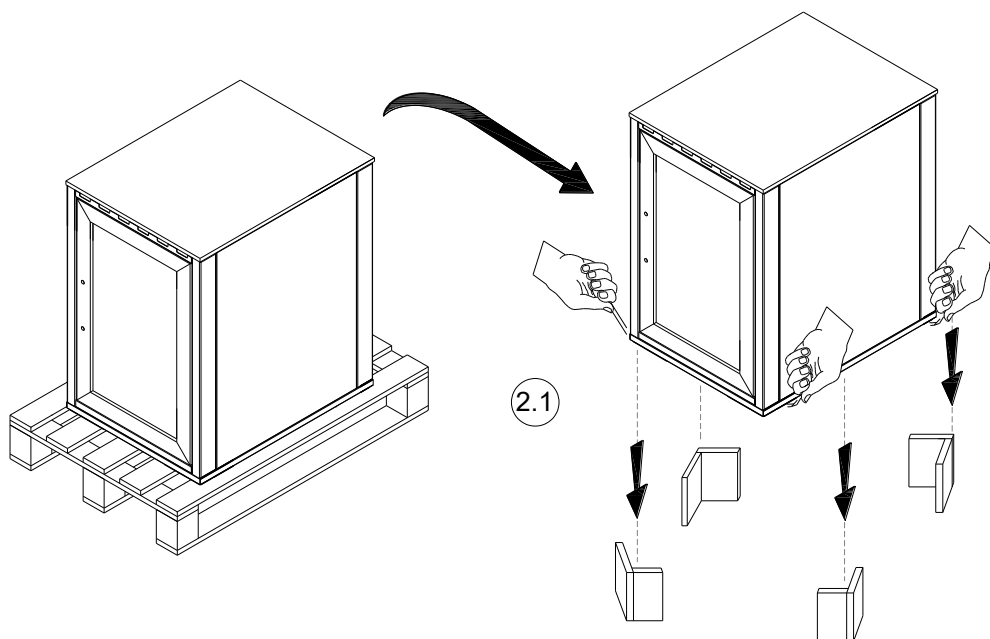
5. KITCHEN MODULES INSTALLATION

Warning!

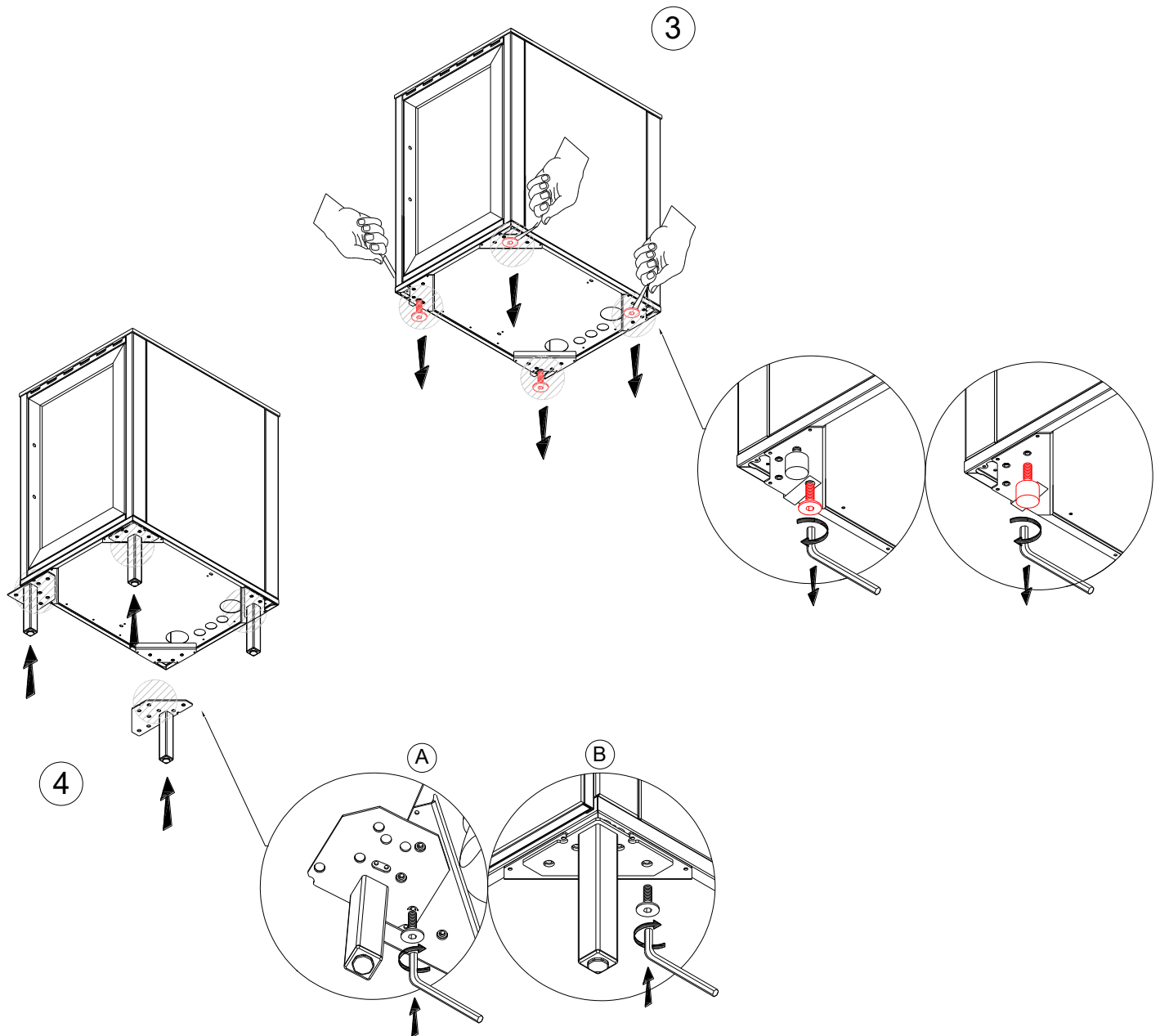
The modules must ultimately form a whole in the order specified in the project documentation (first page of the installation manual), but assembly is carried out in reverse order (starting with the last module).



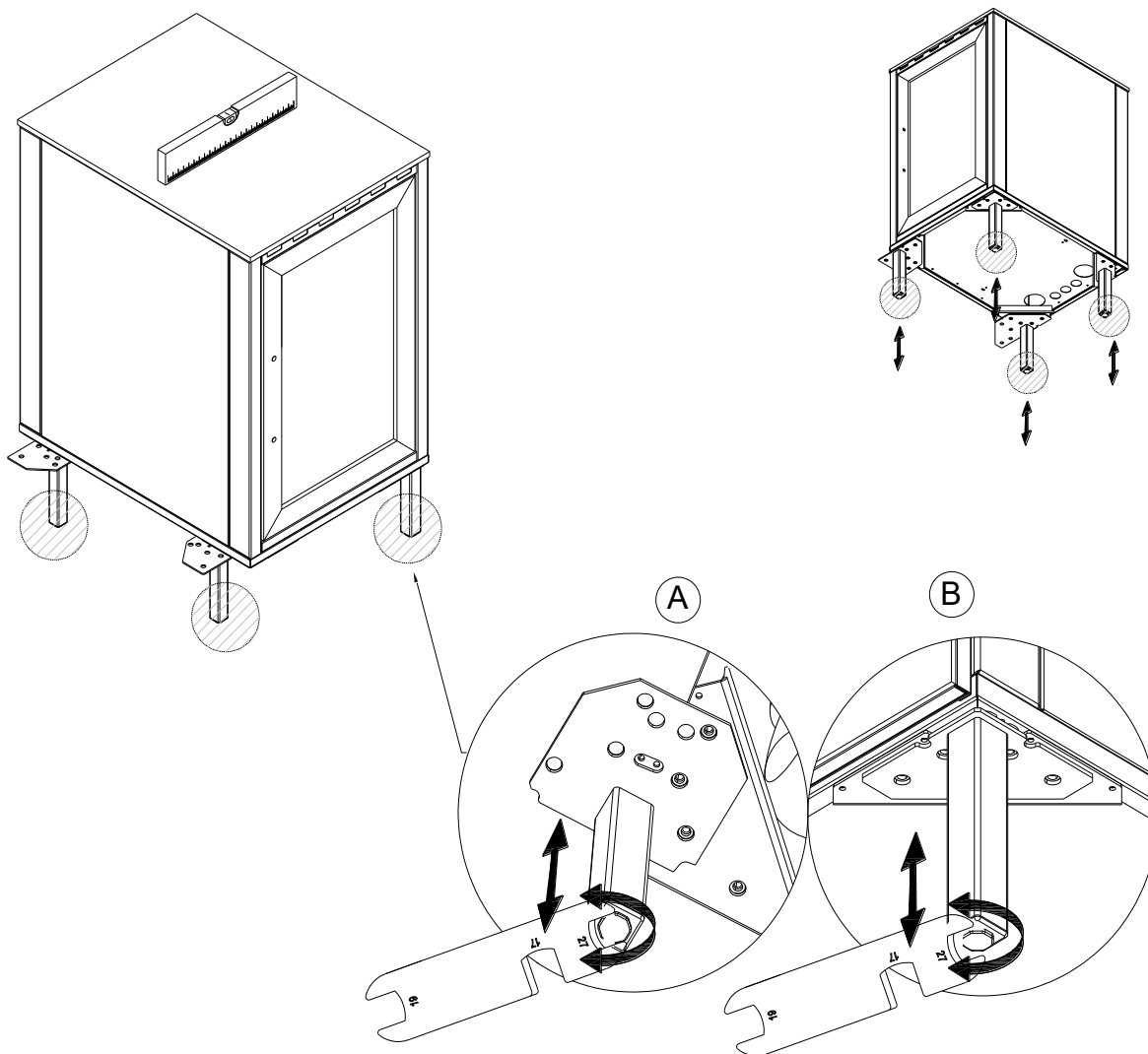
EN	1. Carefully unpack the pallet with the last module in the desired set up and remove the transport protection cardboard and folie covers.
	2. Unscrew the 4 wooden angle brackets and keep them for further assembly.



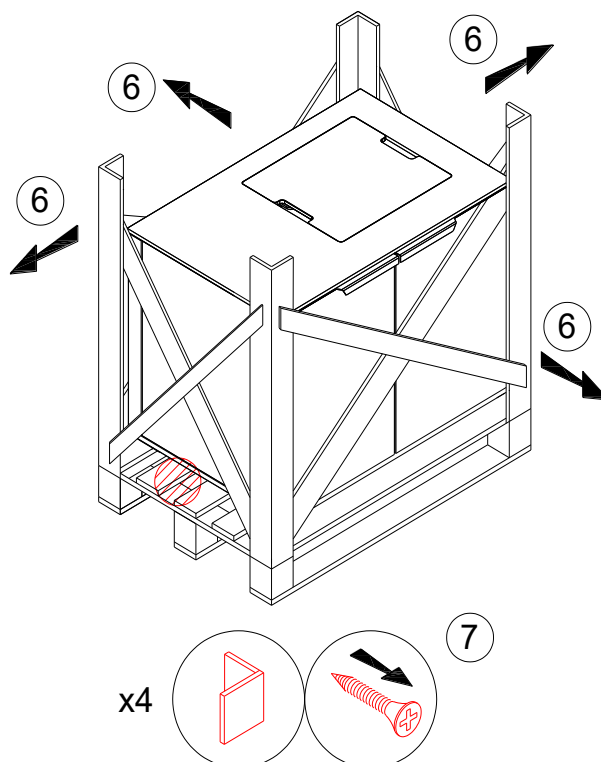
EN	2.1. Place the kitchen module on the wooden angle brackets, keeping the corners accessible from below.
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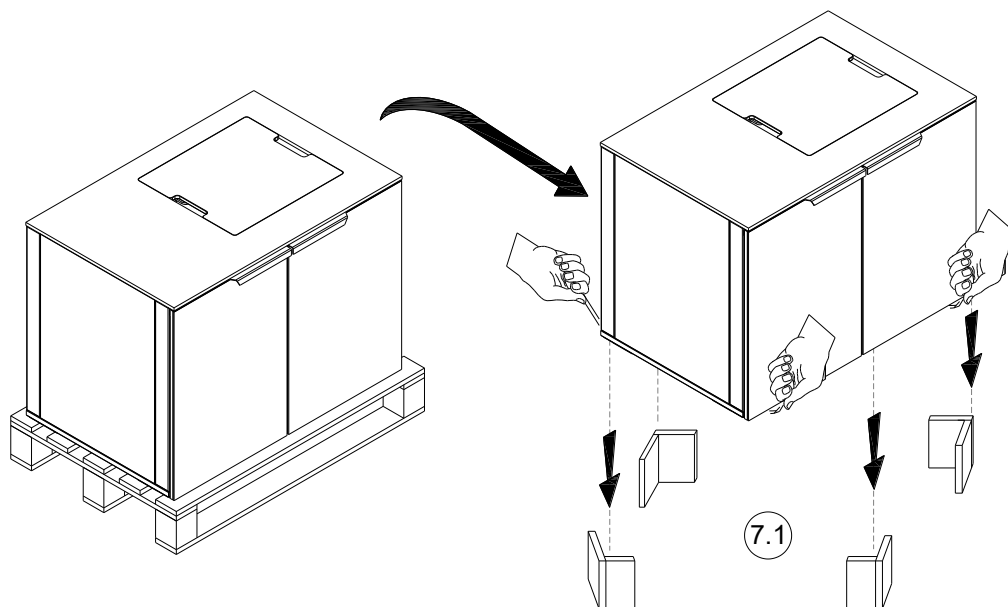
EN	3. After putting the module on wooden corners unscrew the lifting handles and transportation stands accessible from the bottom. Do not use unscrewed elements for further installation. Please note that in case of Cabinet 100 open module- there would not be additional transportation handles installed. 4. Assemble internal (A) and external (B) adjustable stands (internal (A) adjustable stands have to be screwed with 3xM6x15; external (B) adjustable stands have to be screwed with 4x M6x15.) The adjustable stands are placed in a cardboard box inside the cupboard with burner / BBQ
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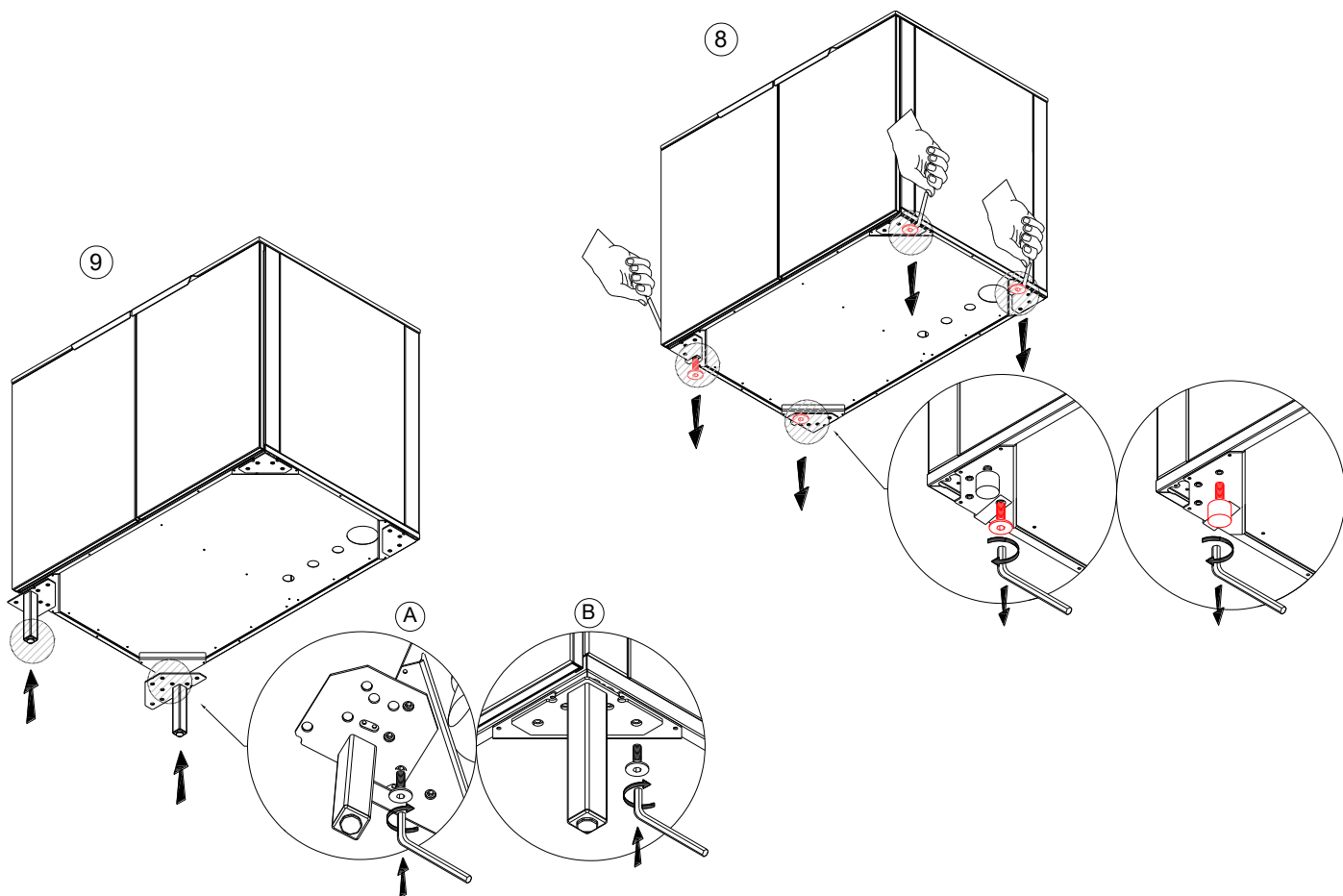
EN 5. Level the module turning clockwise / counterclockwise adjustable stands. Use 27 wrench added with the product.



EN 6. Unpack the **before-last module** in the sequence.
7. As in the previous step, unscrew the 4 wooden angle brackets and keep them for further assembly.



EN 7.1. Place the kitchen module on the wooden angle brackets, keeping the corners accessible from below.



EN 8. Unscrew the lifting handles and transportation stands as in previous module.

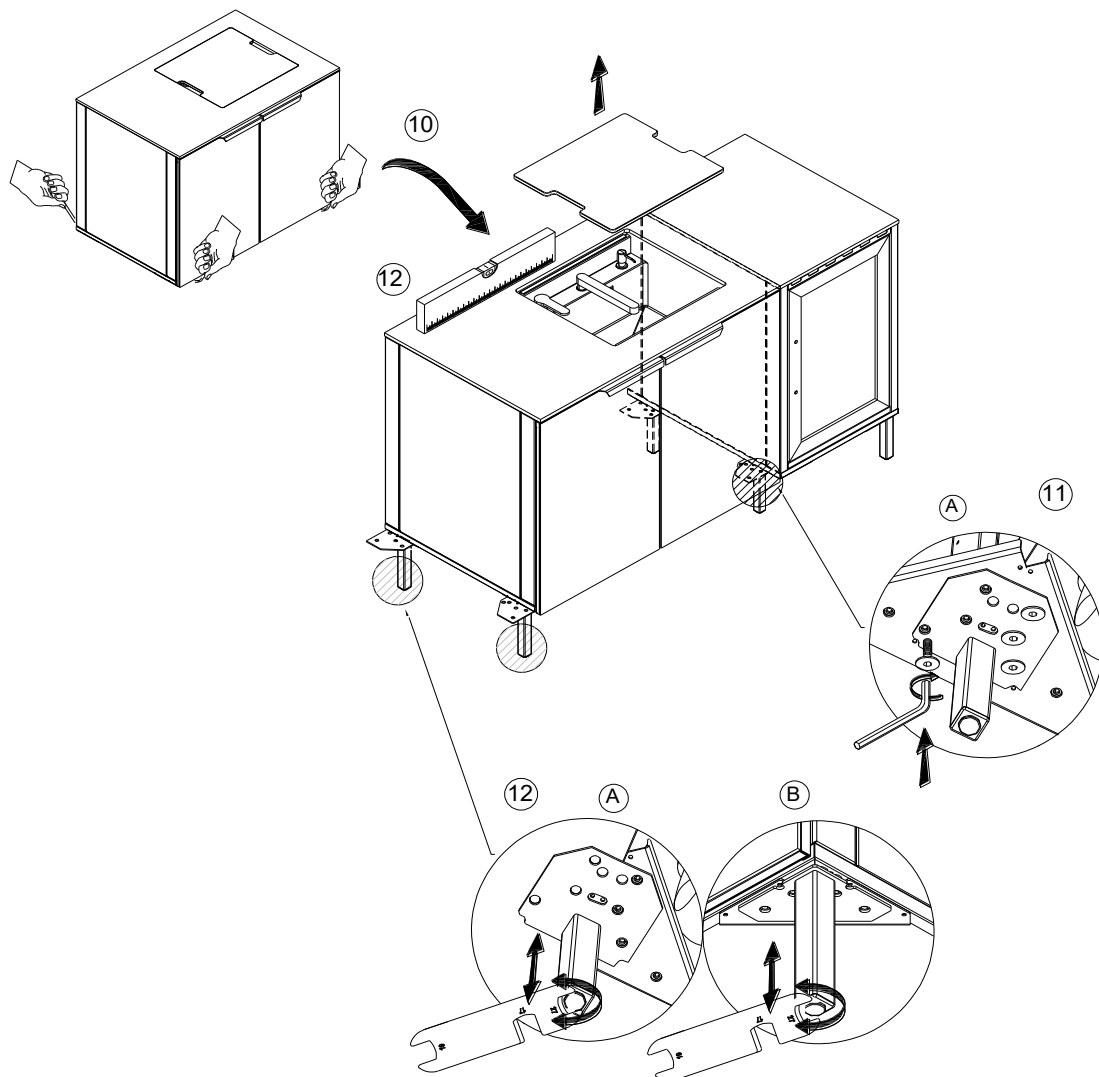
Do not use unscrewed elements for further installation.

Please note that in case of Cabinet 100 open module- there would not be additional transportation handles installed.

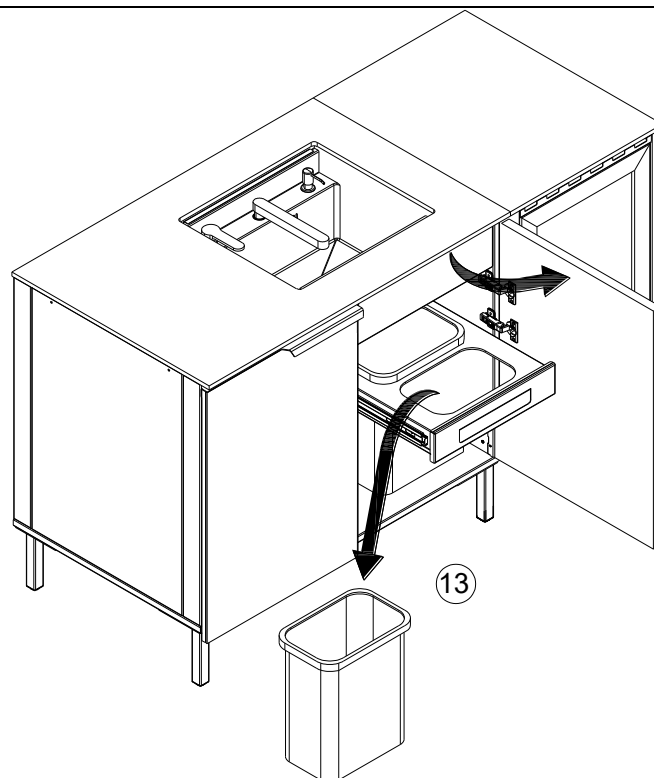
9. Assemble the adjustable stands on left hand side:

Internal (A) adjustable stands if there would be other modules (use 3xM6x15 screws) or external (B) adjustable stands if there would not be any other modules. (use 4xM6x15 screws).

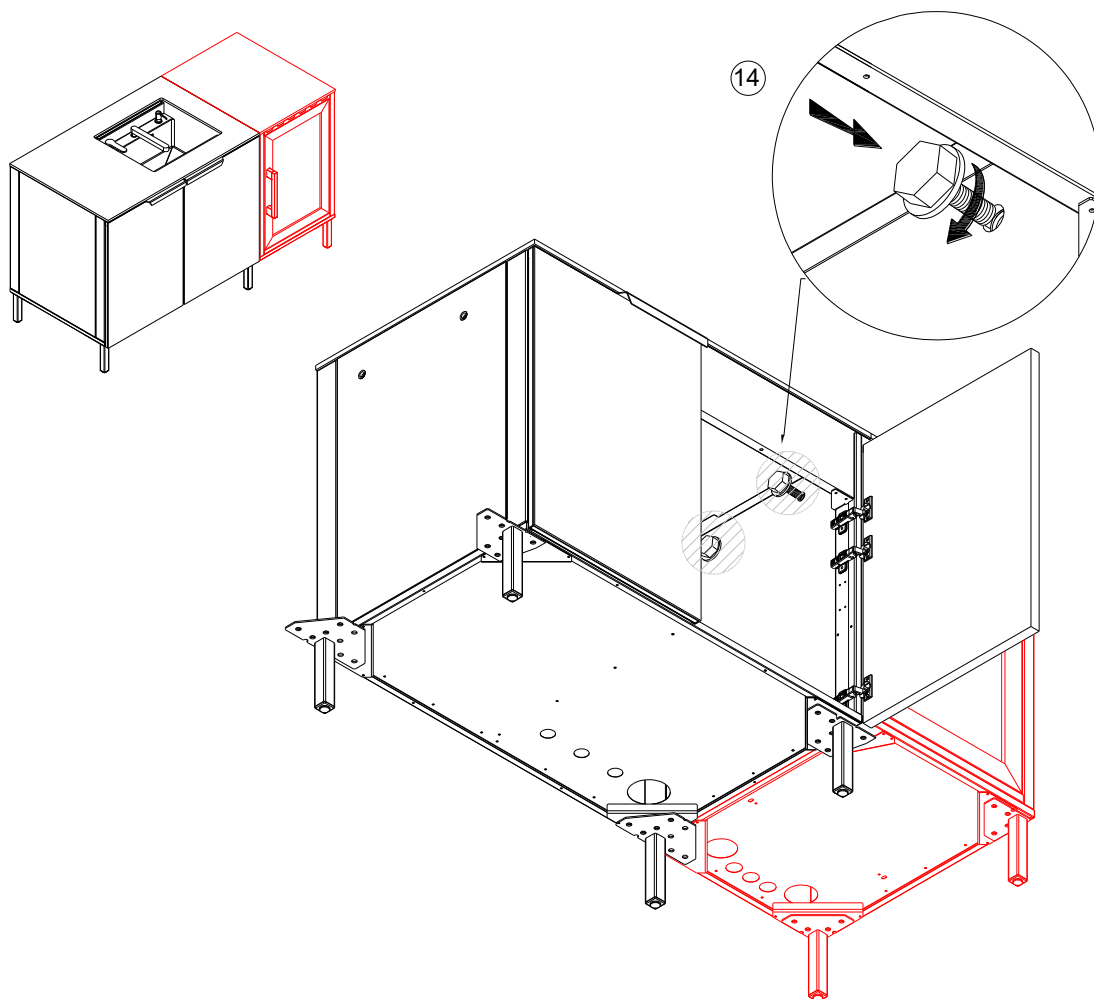
The adjustable stands are placed in a cardboard box inside the cupboard with burner / BBQ

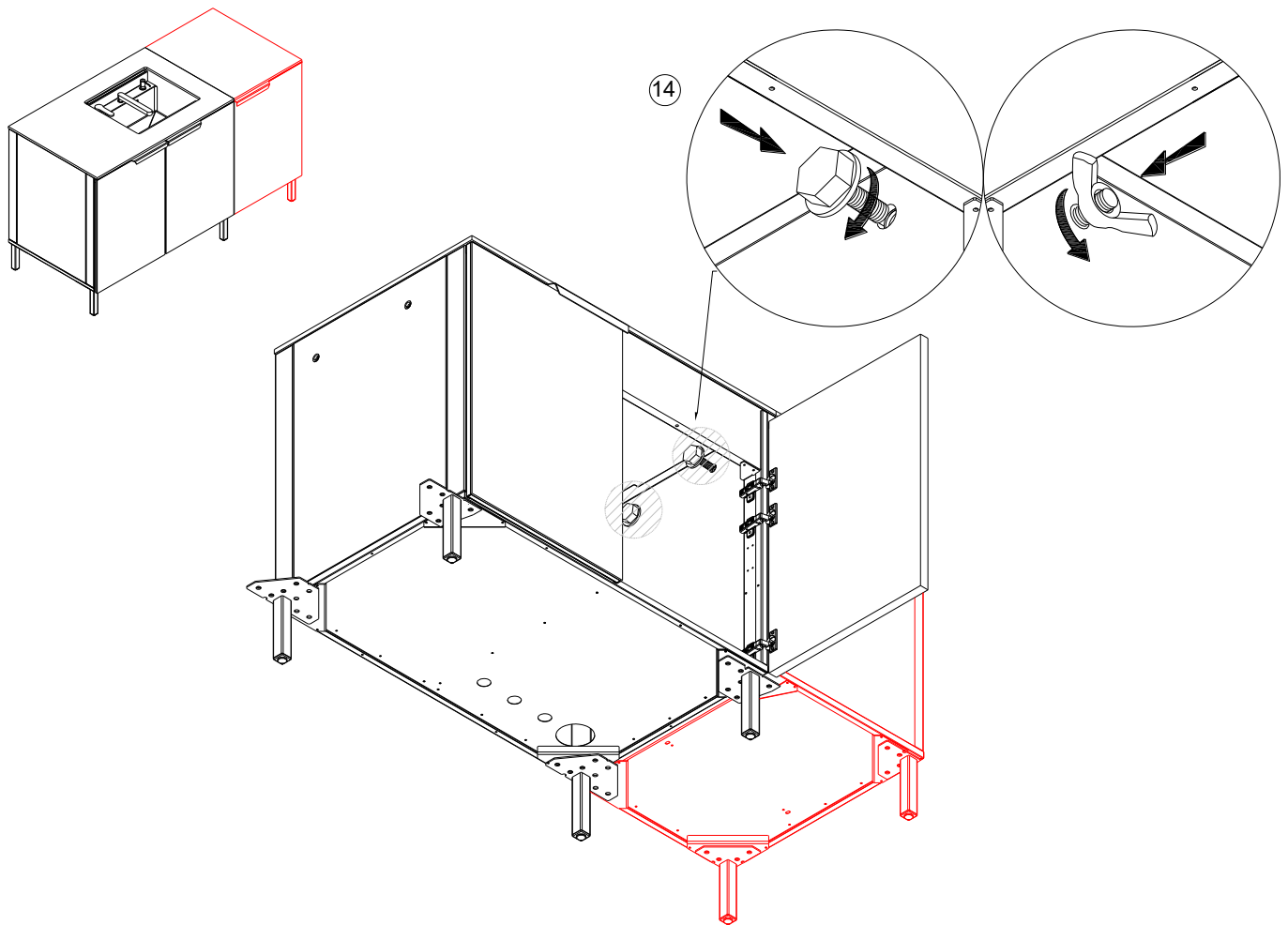


EN	10. Place the unpacked module close to the previous one so it will be supported on its stands.
	11. Screw the first module's stands with the next module using 3xM6x15;
	12. Check the level with added module. If necessary- set the level by turning clockwise / counterclockwise adjustable stands. Use 27 wrench added with the product.
	Sink will be equipped with stone cladding cover which can be easily take off in case of usage.



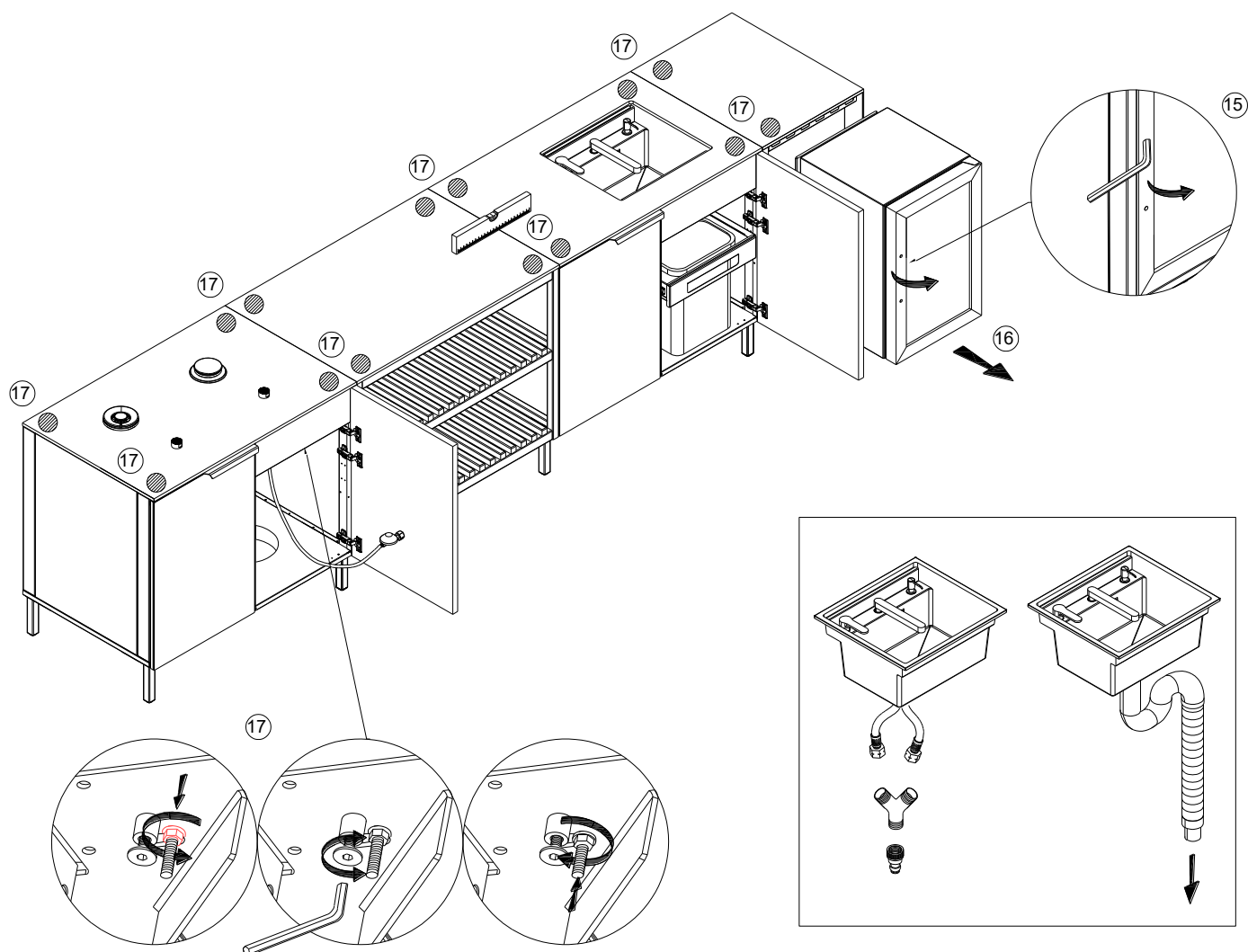
EN	13. For further installation steps take off the Recycle bin if the project includes Cabinet 100 with sink if not skip this point.
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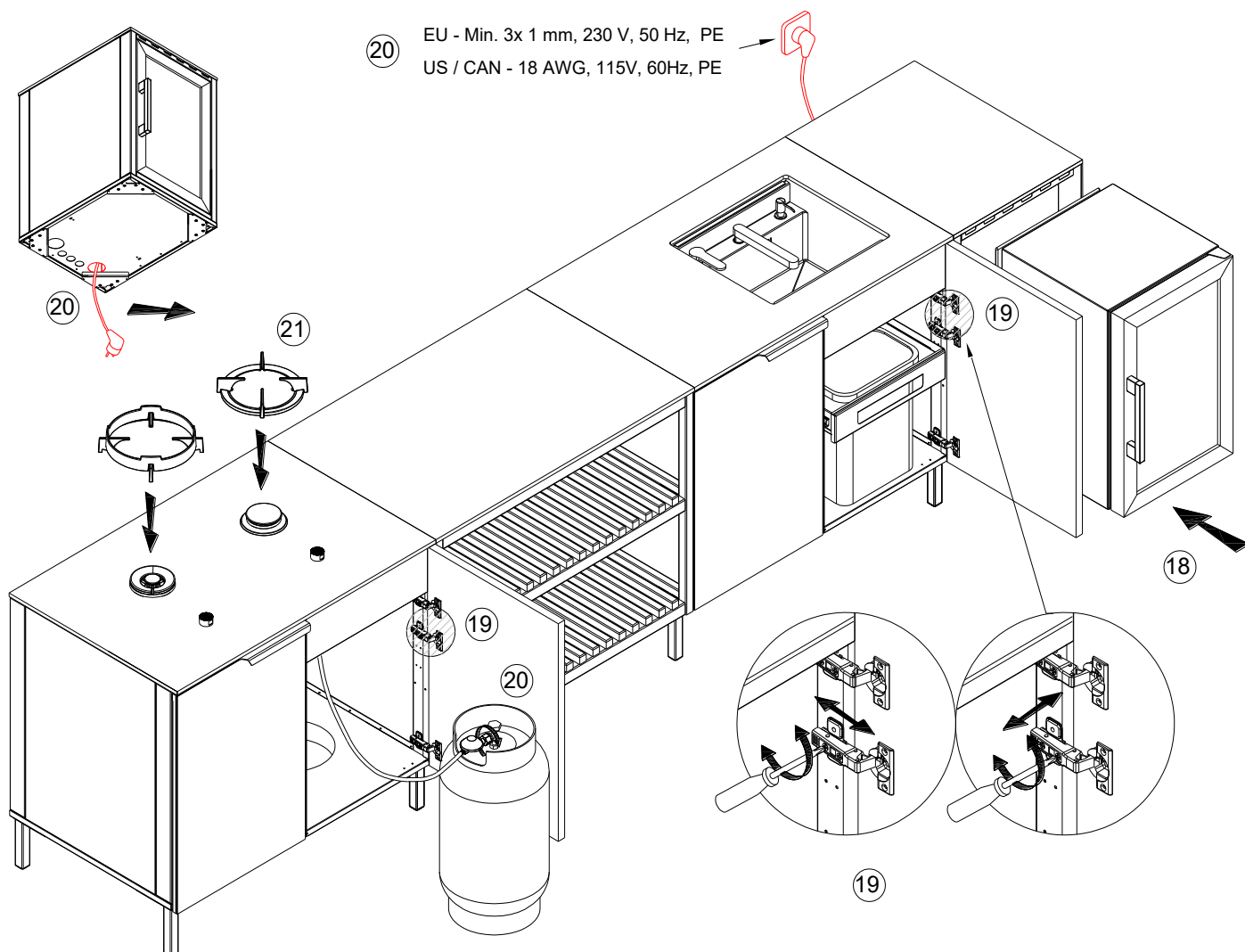
EN	14. Finally, connect the modules by screwing them together using: - 2x M4x16 screws if you connect Cabinet 50 with fridge. - Or - 2x M4x16 screws with 2x butterfly nuts on the other side if you have other Cabinet modules (other than Cabinet 50 with fridge) Holes are accessible from the inside of the each kitchen module. Make the same steps for rest modules until all elements will be connected together.
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TO ADJUST THE SURFACE, FIRST LOOSEN THE LOCKING NUT.

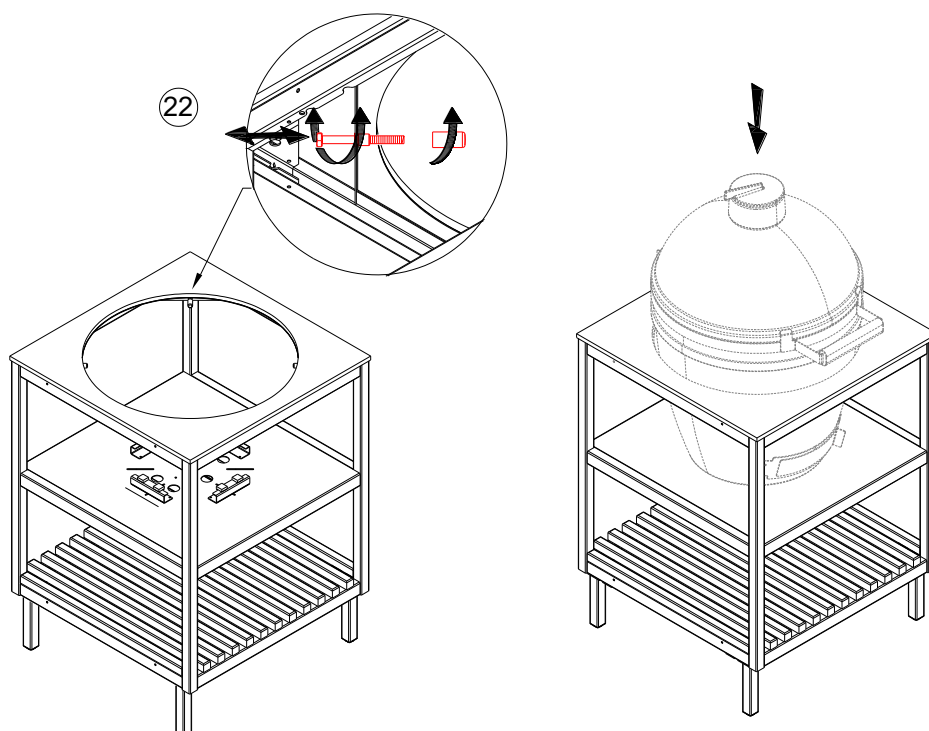


EN	15. If the project includes Cabinet 50 with fridge- first open the door using added allen wrench and then install the door handle in accordance to “the handle installing” point 7.2.3.3. (page 29) 16. For further installation - unassemble the Fridge from the Cabinet if the project includes Cabinet 50 with fridge, if not skip this point. 17. After assembling all modules together, check the level of the top surface - if necessary, adjust it using the screws located in the interior corners of each kitchen module To adjust the surface, first loosen the locking nut. Once the level is achieved, tighten the locking nut back. At the end connect the tap to the hot and cold water supply or to the cold supply only using a T-joint using 17 size spanner. If no mains water is available, connect the tap to a garden hose using a T-joint and hose connector. Tighten all connections. Once the sink and tap is in place make sure the trap and drain is installed with rubber seals and connect the drain pipe to the unit.
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WARNING! The device must be installed by the installer who is certified and qualified specialist in gas heating, electric installations and should have all the qualifications required by local law. Failing to comply with the above conditions may result in voiding the warranty.



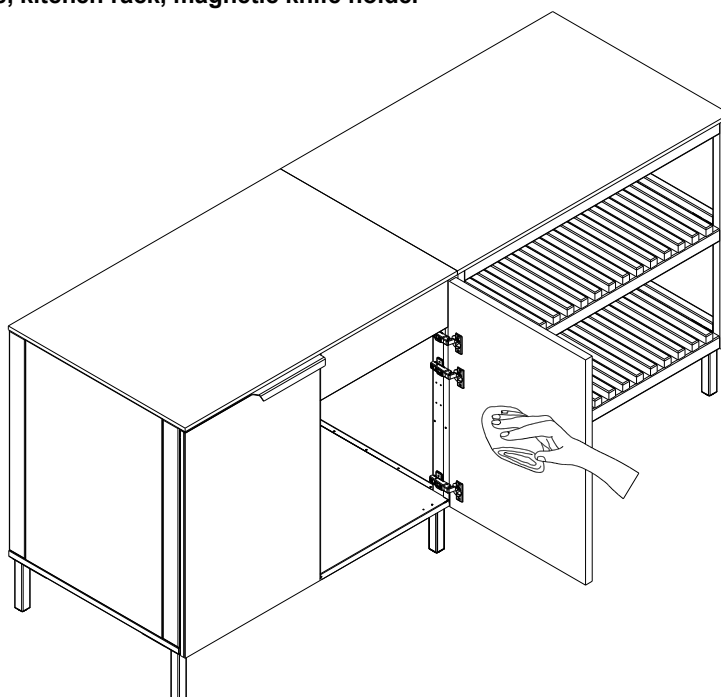
EN	18. Place the fridge back into its designated position within the module.
	19. Adjust the doors of the individual modules using the screws on the hinge.
	20. Finally, connect the installations of the individual kitchen appliances (BBQ, sink, Fridge- Lead the electricity connection through the hole on right side in the bottom) and screw back Recycle bin from point 13 if project includes Cabinet 100 with sink.
	21. Place the burner top on the designated area. Burner top plate would be located in cardboard box inside the burners cupboard.



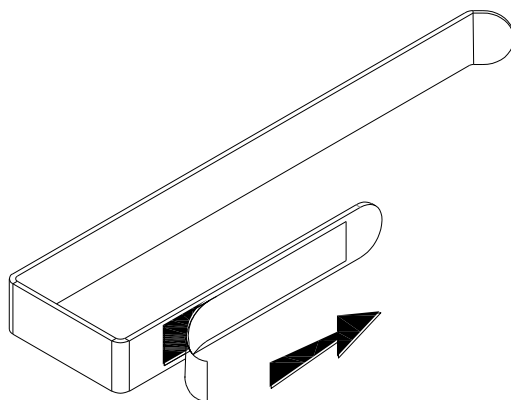
EN	22. In case of Green Egg module, screw the rubber covers onto the threaded parts. Adjust the position of the screws if necessary, then place the grill inside the cupboard.
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6. KITCHEN MODULES INSTALLATION

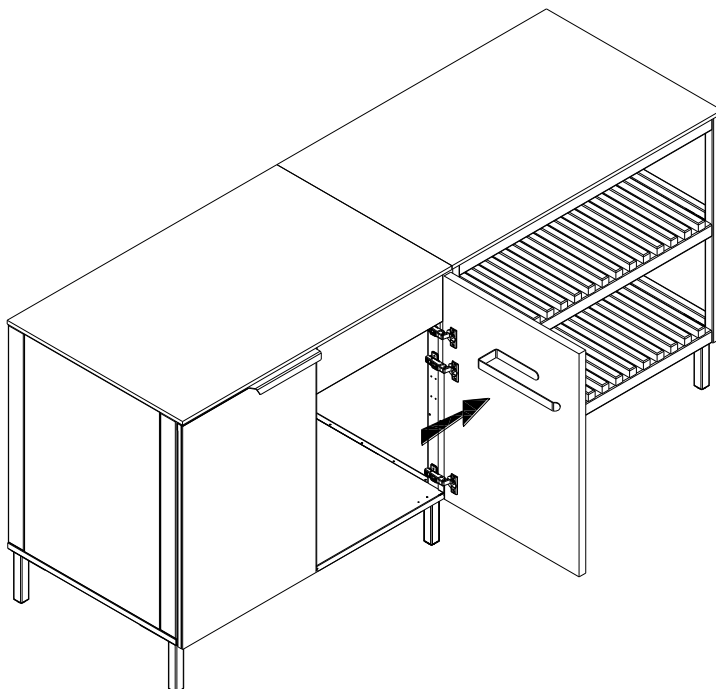
6.1. Towel hanger, hooks, kitchen rack, magnetic knife holder



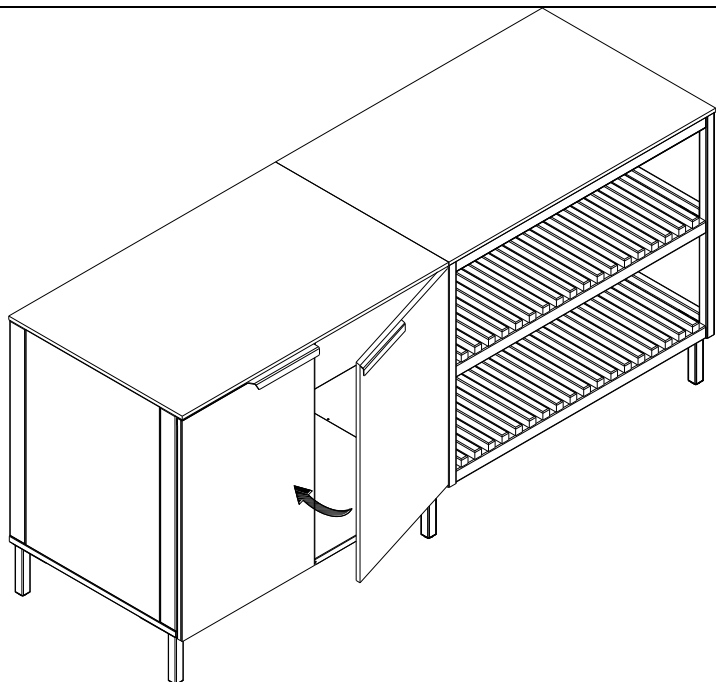
EN	Before installation, thoroughly clean and degrease the area where you plan to attach the accessory. Use a suitable cleaning agent to ensure permanent adhesion.
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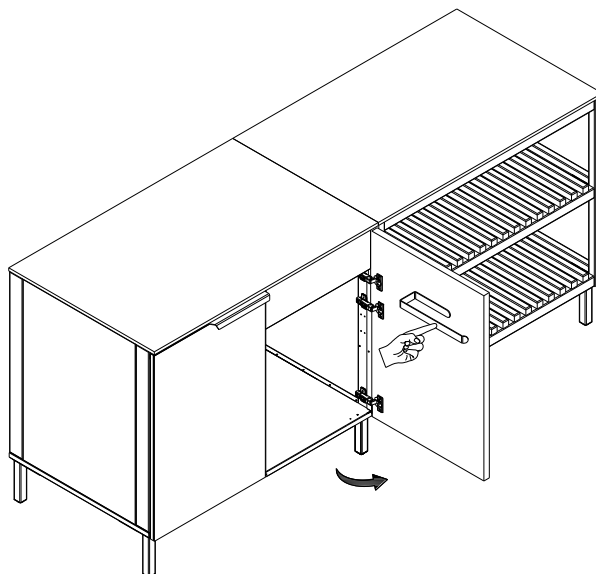
EN Gently peel off the protective layer from the adhesive tape on the back of the element



EN Stick the accessory to the inside of the door in the desired location.

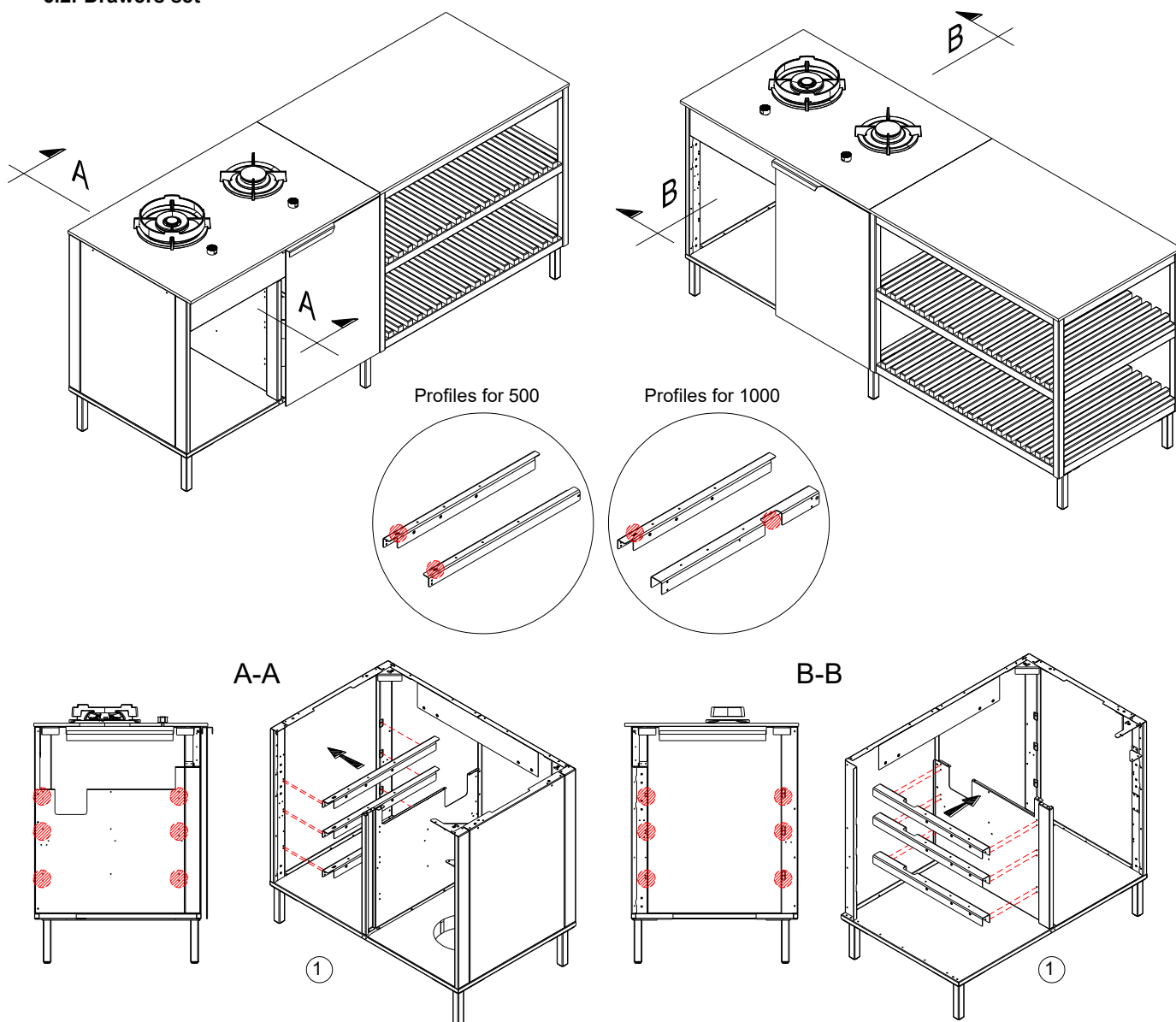


EN Make sure that the selected location: does not interfere with the side walls, does not prevent the door from closing properly, does not catch on the shelf or other fittings.

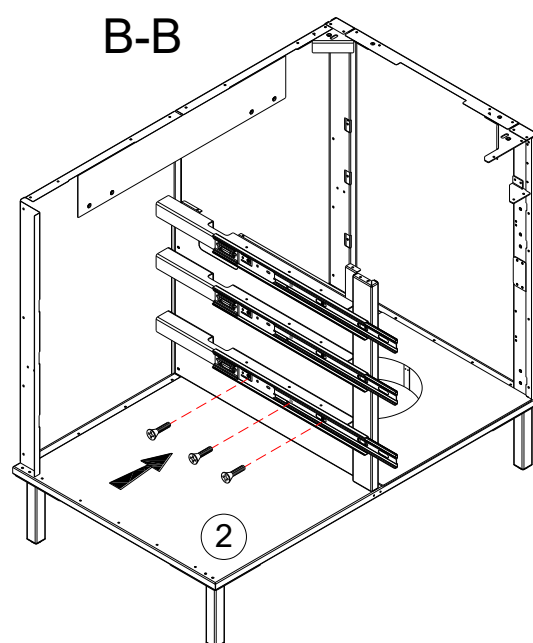
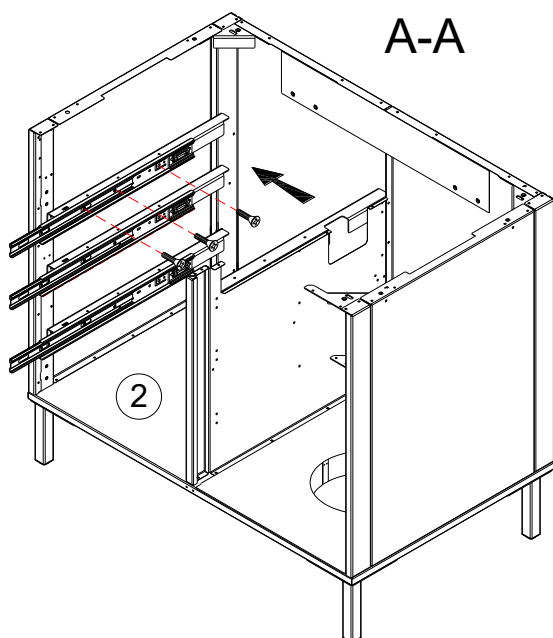


EN After sticking, press the accessory firmly against the surface to ensure maximum adhesion.

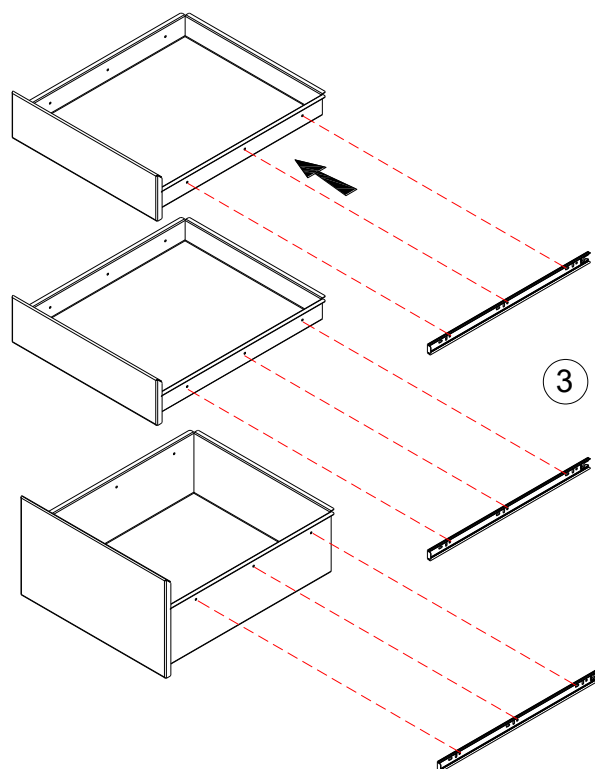
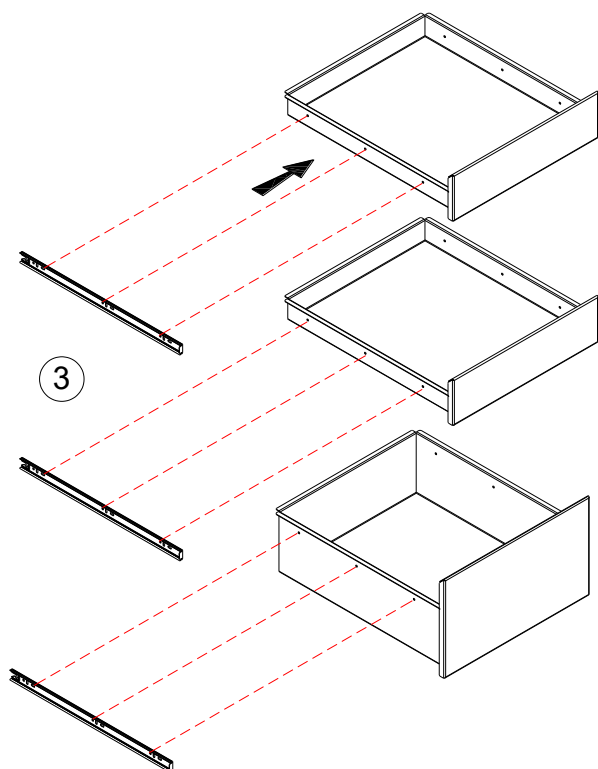
6.2. Drawers set



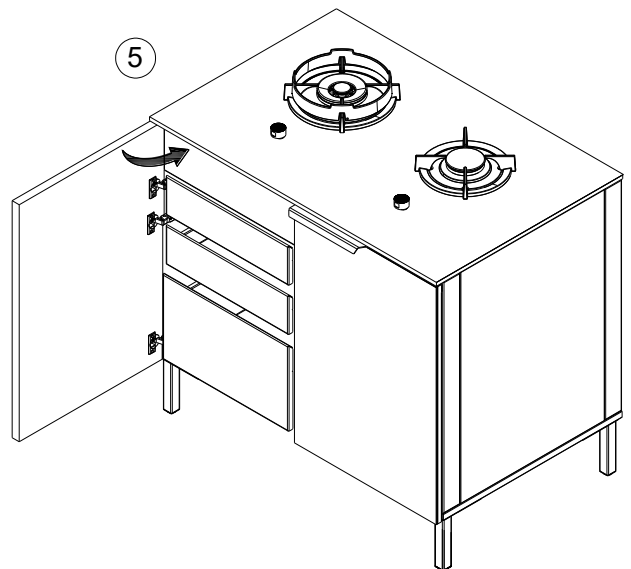
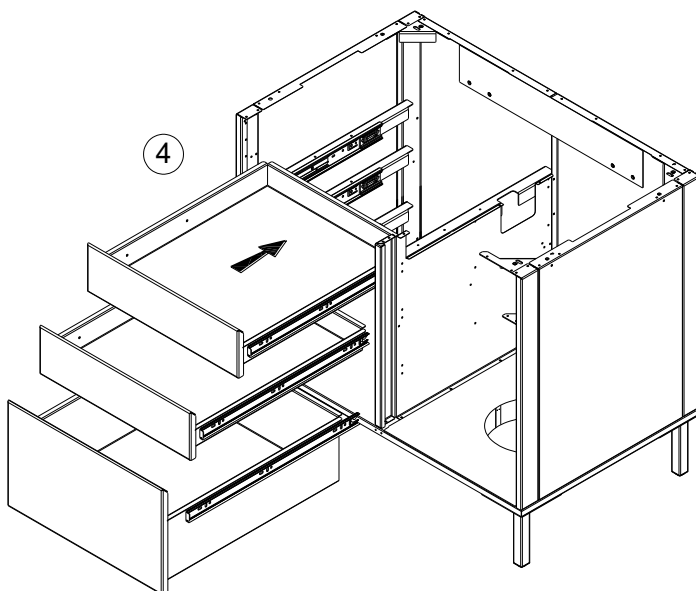
EN 1. Install profiles for the drawers set on both sides of the kitchen module. Please note there are different profiles for each length (500, 1000). Use 3 pieces of 4x8 black rivets for each element (riveter nor rivets would not by supplied by the producer)



EN 2. Install slide rails on both drawers profiles using 3 pieces of m4x10 screws on each element.



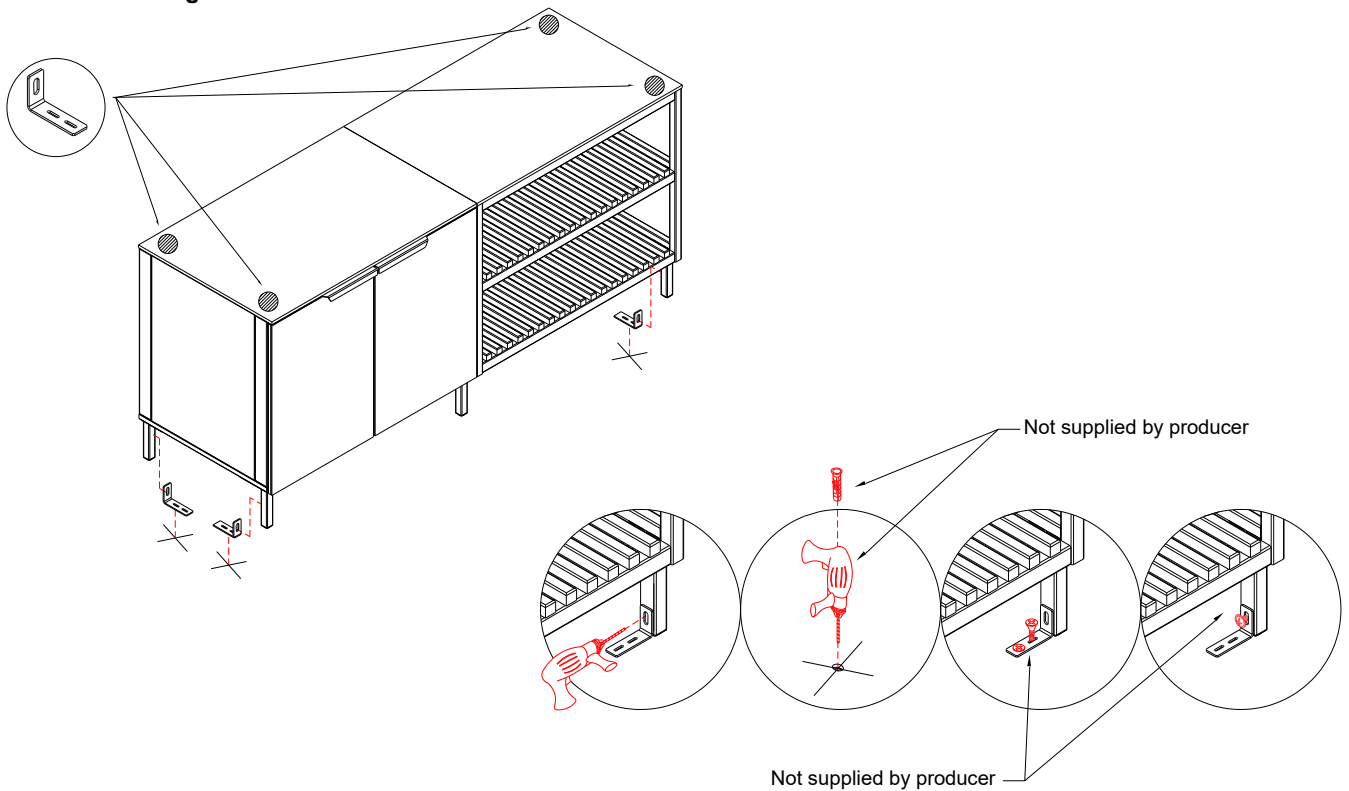
EN 3. Install drawer's profiles directly to the drawer sides using 3 pieces of 4x8 black rivets for each element (riveter nor rivets would not be supplied by the producer)



EN

4. Assemble the drawers into the cabinet fitting them into dedicated rails.
5. Close the cabinet to check if all fit together. Regulate position of the rails if necessary.

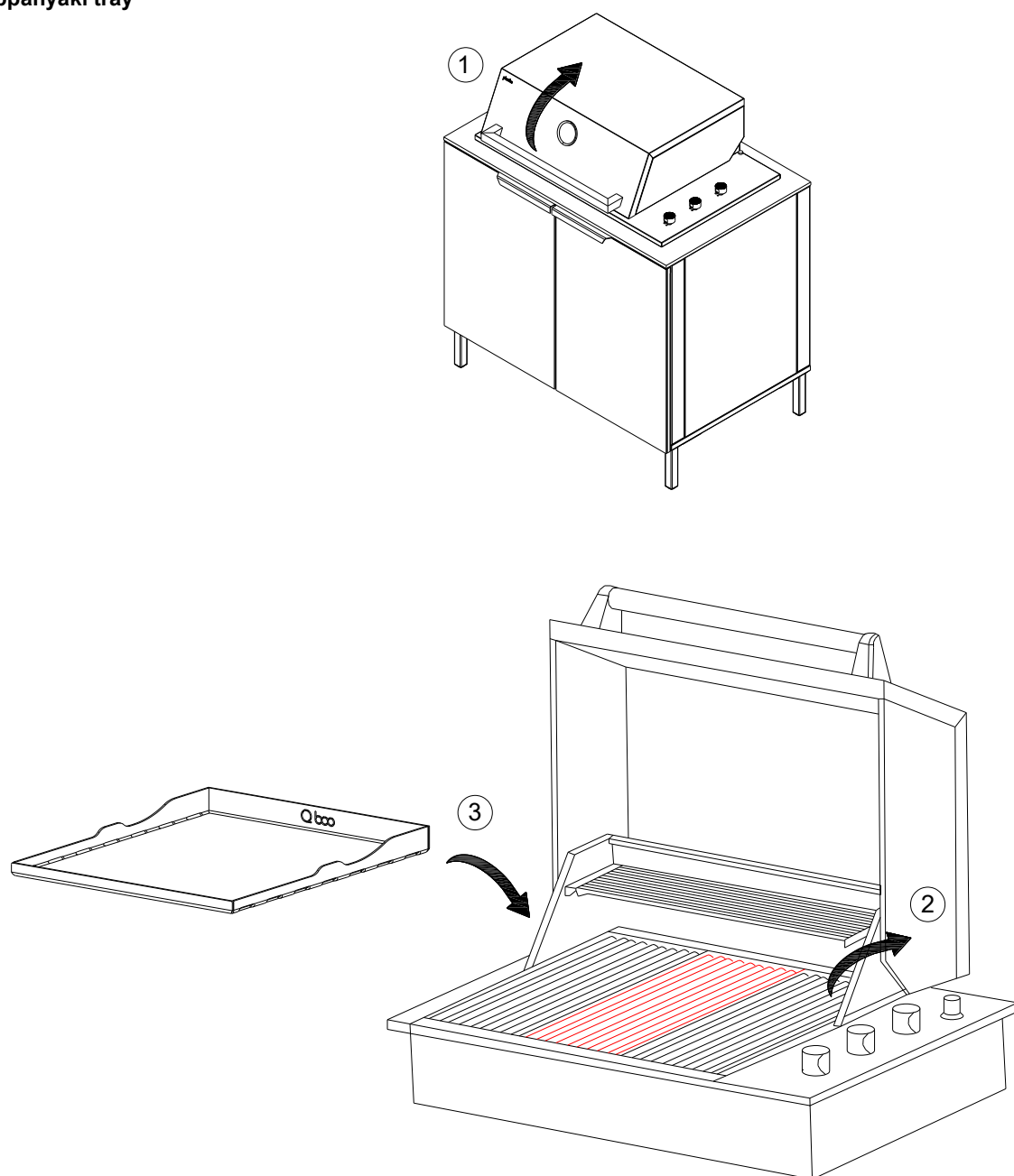
6.3. Anchor legs



EN

Drill the holes in adjustable legs (internal side of the outer legs). Mark and drill the holes on the floor for anchoring. Connect the anchor legs with the kitchen modules legs and the floor.

6.4. Teppanyaki tray

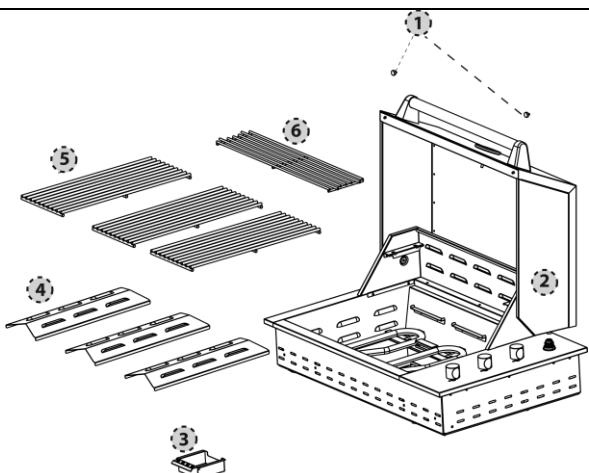
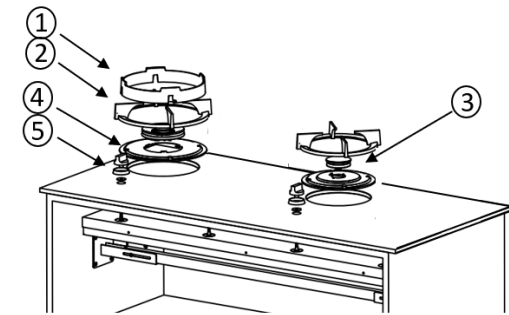


EN	Open the grill cover, take off cooking grates (quantity depend on the tray size- XL is dedicated for 2 pieces, standard one - 1 piece). Put the tray on the place.
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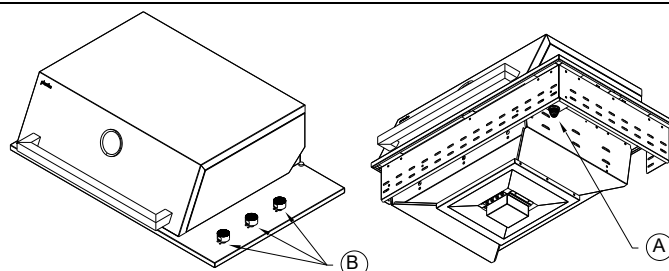
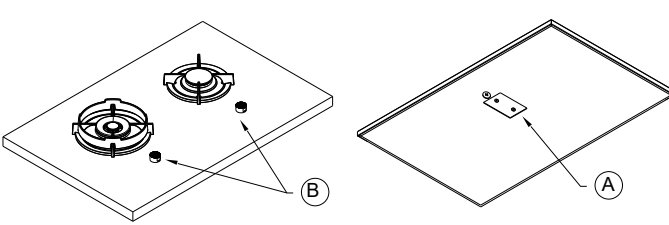
7. USER'S MANUAL

7.1. BBQ and Burners

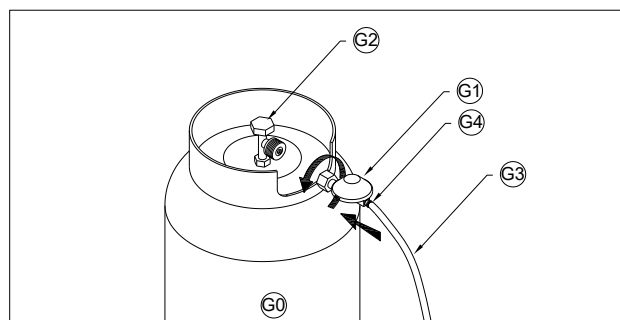
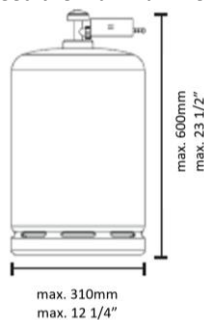
7.1.1. Explosive Diagram

BBQ			Burner		
					
Item	Qty.	Designation	Item	Qty.	Designation
1	2	Rubber bumper	1	2	Cast iron top
2	1	Barbecue unit, pre-assembled	2	2	Burner top cover
3	1	Grease collect box	3	2	Burner
4	3	Flame tamer	4	2	Burner cap
5	3	Cooking grate	5	2	Control knob
6	1	Warming rack			

7.1.2. Control elements

BBQ			Burner		
					
Item *	Designation	Function			
A	Battery slot	Open the slot if the electric igniter battery must be replaced			
B	Flame regulator	Feeds gas into the burner on the unit (press, set to "large flame" and keep depressed). After ignition, adjust the heat input for each burner side (turn).			

It is recommended that you only use propane gas with your barbecue grill or Burners which is fitted with a propane gas regulator! Note that the gas cylinder must not exceed the maximum height of 600mm [23 1/2"].



Item *	Designation	Function
G0	Gas cylinder	Fuel container
G1	Pressure reducer	Reduce gas pressure
G2	Gas cylinder for bottle valve	Fuel container
G3	Rubber hose	Directs gas to burner
G4	Proper hose clip	Fuel container

7.1.3. Function

When the cylinder valve and flame regulator are open, the gas flows through the gas hose and the flame regulator into the burner. By pressing and turning the flame regulator (B), gas flows into the burner. You'll hear continuous clicking noise that the pulse igniter is activated. A spark at the spark plug ignites the gas. Regulate or interrupt the gas supply (= heat output) to the corresponding burner using the flame regulator (B).

7.1.4. Utilisation

Proper use

This gas barbecue/burner is designed exclusively for outdoor use. Its intended purpose is the preparation of barbecue food, and it must be used only in accordance with the instructions provided in this manual.

This product is intended for private use only.

Improper use

Any other use or application beyond the intended purpose is not permitted. This applies in particular to the following reasonably foreseeable types of improper use:

- Do not operate with charcoal or fuel other than liquid gas (propane).
- Do not use as a heating appliance.
- Do not use to heat materials and substances other than barbecue food.

7.1.5. Safety instructions

Definition of terms used

The following pictograms and signal words are used in these instructions to point out hazards and important information:

Safety instructions

Pictogram and signal word	Note on ...
 Danger	... a possible danger that can result in severe personal injury or damage to property if the stated measures are not taken.

Application instructions

Pictogram	Note on ...
	... a useful function or tip.

- This appliance must be kept away from flammable materials during use.
- Use outdoors.
- Read the instructions before using the appliance.
- **Warning:** accessible parts may be very hot. Keep young children away.
- Do not move the appliance during use.
- Turn off the gas supply at the gas container after use.
- Do not modify the appliance.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- The Spark Ignition is supplied by AA 1,5V battery.

7.1.5.1. General safety instructions

Failure to observe the following basic safety measures can result in severe injury to persons and substantial damage to property:

- Use the only in line with the intended use.
- Never use if it is visibly damaged.
- Never modify the technology. Only Use original spare parts from manufacturer.
- Use only accessories that are expressly authorized for this product (if in doubt please contact our customer service department).
- Only use outdoors in a well ventilated area and above ground level (i.e. not in depressions below ground level).
- Never leave the barbecue unattended when in use. Take particular care to ensure that children and persons with physical or mental disabilities are kept away from the barbecue / burners. They may not be able to identify the dangers correctly.
- Always wear barbecue mittens when using the barbecue / burners.
- Small parts may be lethal if swallowed. Note that there is a danger of suffocation if the respiratory tract is covered by packing foil.

7.1.5.2. Residual risks



Danger : Hot surfaces and parts

During operation, some parts of the product—particularly those near the grill unit and lid—can become very hot.

Possible consequences:

- Severe burns from touching hot parts near the grill unit.
- Fire or smoldering fire if flammable materials or substances are too close to the barbecue.

Precautions prior to barbecuing:

- When setting up, make sure that — there are not, and will not be, any flammable materials or substances nearby. Minimum distance to flammable materials or substances: 2m [80"] overhead and 1m [40"] to the side. Distance to flame- resistant materials or substances, e.g. walls: at least 0.25m [9 3/4"]. — that the barbecue is positioned firmly on a sufficiently large area. It must not be moved during operation.

Precautions while barbecuing:

- Wear barbecue mittens.
- Never leave the barbecue / burners unattended. Take particular care to ensure that children and pets are kept away from the barbecue / burners.



Danger: Gas is highly flammable Liquid gas is highly flammable and explosive.

Possible consequences:

- Serious injury to persons or damage to property if escaping or accumulated gas ignites in an uncontrolled manner.

Precautions:

- Exclusively use the barbecue / burners outdoors and ensure that the area is well-ventilated.
- Protect the gas cylinder and the gas hose from direct sunlight and other sources of heat (max. 50°C (EU) → 122°F (US)). Take particular care to ensure that the gas hose does not touch any part of the hot elements.
- Close the gas cylinder valve immediately after use.
- When connecting the gas cylinder, make sure that there are no sources of ignition within a 5m [16,4 ft] radius. Important note: to avoid the risk of spark-over, do not to light naked flames, do not smoke and do not actuate the switches of electric devices (appliances, lights, door bells, etc.).
- Before each use, make sure that all gas connections are sealed and intact. If necessary, replace the gas hose if required to do so to comply with local legislation. The barbecue / burners must not be used if the connections for the gas supply are porous or defective. This also applies, for example, to hoses or fittings that are blocked with insects, as this can result in a dangerous flashback.
- When igniting the gas flame do not bend over the barbecue/ burners, as deflagration can occur if gas has accumulated in the fire bowl. For the same reason, never re-ignite immediately if the flame goes out, instead:
 - Turn the flame regulators B (all of them) to "Off" position and turn the gas cylinder to "Off" to interrupt the supply of gas.
 - Wait for 3 minutes to ensure that any accumulated gas has dissipated.
 - Then re-ignite the burners (see chapter "Operation").



Danger: Gas displaces oxygen

Liquid gas is heavier than oxygen. Therefore it settles on the ground and displaces the oxygen at that level.

Possible consequences:

- Suffocation resulting from a lack of oxygen if the concentration of gas is allowed to rise to a certain extent.

Precautions:

- Exclusively use the barbecue outdoors in a well ventilated area and above ground (i.e. not in areas that are below ground level).
- Close the valve of the gas cylinder immediately after finishing to use the barbecue.
- If the barbecue is not going to be used for a prolonged period, cut off the supply from the gas cylinder and store properly:
 - Fit the gas cylinder valve with a cap nut and safety cap.
 - Do not store the gas cylinder in rooms below ground level, in or near stairways, hallways or passages and thoroughfares between buildings.
 - Always store gas cylinders upright, even if they are empty!

7.1.6. Connecting and disconnecting the gas cylinder

Parts and tools needed

Gas cylinder

Common Patio Gas cylinder, fill weight 4,5 or 7 kg, (10 or 15 lbs). These are available at DIY shops or from liquid gas suppliers.

Leak indicator

You can locate any leaks in the gas system using a leak detector or soapy water. Leak detector can be purchased at DIY shops or liquid gas suppliers. Please follow the operating instructions of the leak detector.

Gas hose & Gas regulator

- C€-approved hose of a sufficient length (max. 1.5m [59"]) to allow for kink-free assembly.

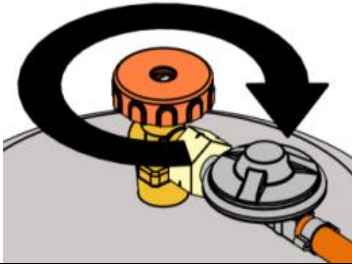
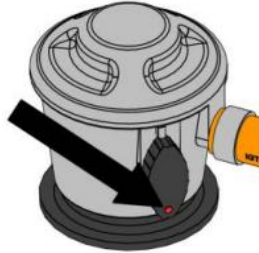
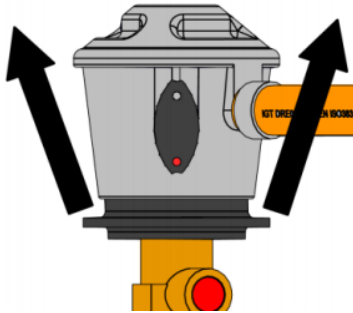
- Pressure regulator (already attached to the gas hose):

Preset and C€-approved pressure regulator max. 1.5 kg/h, operating pressure 28-30/37/50 mbar for EU and 11WC for US / CAN, suitable for the gas cylinder used.

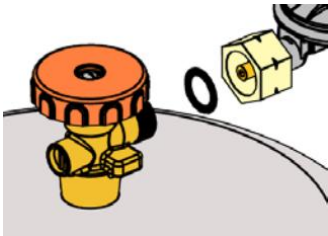
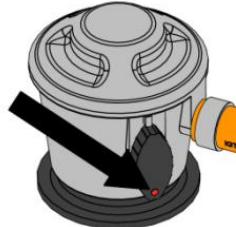
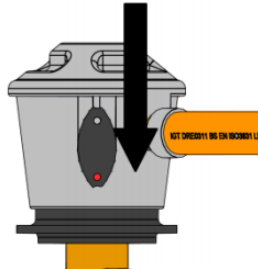
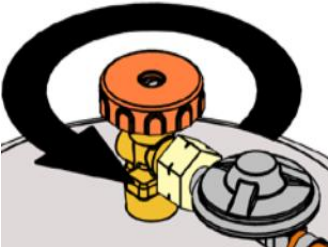
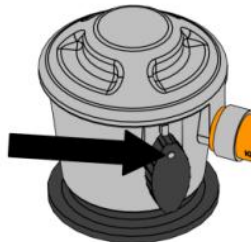
7.1.6.1. Before starting

- Select a suitable, preferably wind-sheltered area to set up the barbecue. Make sure that ...
 - there are not, and will not be, any flammable materials or substances in the vicinity. The minimum distance to flammable materials or substances must be 2m [80"] overhead and 1m [40"] to the side of the barbecue / burners; the distance to flame-resistant materials or substances must be at least 0.25 m [9 3/4"].
 - the barbecue / burners positioned firmly on a sufficiently large area. It must not be moved during operation.
- The cooking island is designed to hold a gas bottle inside!
 - Never lay the gas cylinder on its side.
 - Do not kink the gas hose or apply a tension to it.
- Make sure that the seal in the pressure regulator is present and intact. Do not use any additional seals.
- When connecting the gas cylinder ensure that there are no sources of ignition within a [16,4 ft] radius. Important note: to avoid the risk of spark-over, do not to light naked flames, do not smoke and do not actuate the switches of electric devices (appliances, lights, door bells, etc.).
- Gas cylinders have two types of connectors:
 - Twist-on connection: The most important thing is the black seal. Always check if the seal is present and whether it hasn't been damaged during the gas cylinder replacement. Some connections have a knob to fasten them in place while others require the use of a wrench. Tighten securely (left thread). Using the tool pay attention not to fasten the connection too tightly as this may damage the seal.
 - Quick-release: For this type of connection no tool is required. On/off regulation of gas connection is made through a switch on the regulator or on a special connector. In case of using a connector with a thread regulator of an old type put a special emphasis on checking if the connecting nut has been tightly fastened with the help of wrench.

7.1.6.2. Disconnecting the gas cylinder

Twist-on connection	Quick-release
1. Turn off the BBQ / Burners. The main burner need to be turned off. 2. Turn the bottle valve into the OFF position (clockwise). 	2. Turn the switch into the OFF position. 
3. Never unmount the regulator. (or connecting nut) when the bottle valve is open. 4. TAKE OFF the regulator (or the connecting nut) with the use of a wrench or a connecting knob. 	3. Take off the quick-release regulator by pressing the switch horizontally and simultaneously pulling the whole regulator upwards. 
5. REPLACE the linkage closer or cap on the empty or partially full bottle if it's not being used.	4. REPLACE the tightening cap on an empty or partially full bottle if it's not being used.

7.1.6.3. Connecting the gas cylinder

Twist-on connection	Quick-release
1. Check if the bottle valve is TURNED OFF turning it clockwise 2. Remove the protection tip and store it for later use. 3. Before making the connection check if the black seal is not damaged. 	1. Remove the protection tip. Do not use any tools, leave the tip hanging freely. 2. Make sure all the taps on the gas device are closed and if the switch in the OFF position. 
4. Fit the connecting nut to the cylinder with the use of a correct wrench or the connecting knob. (left thread) Do not allow the gas bottle connectors to be fastened too tightly. 	3. Place the quick-release regulator on the valve and press it down hard. If the switch is correctly turned off you will hear a characteristic click. 
5. When the gas flow is required turn the valve of the bottle counter-clockwise. 	4. To let the gas flow in turn the switch into the ON position (or into the flame image). 

WARNING!!! Check the gas connection for leakage. If anything suggests a leak is present (for instance a characteristic gas smell) close the gas bottle valve and under no circumstances turn the device on before removing the leak.

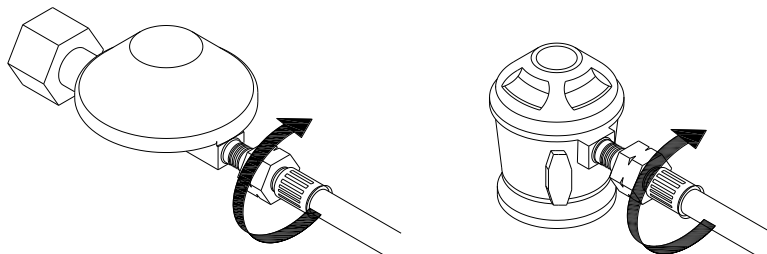
After removing the leak one may open the gas bottle valve again.

7.1.6.4. Regulator replacement

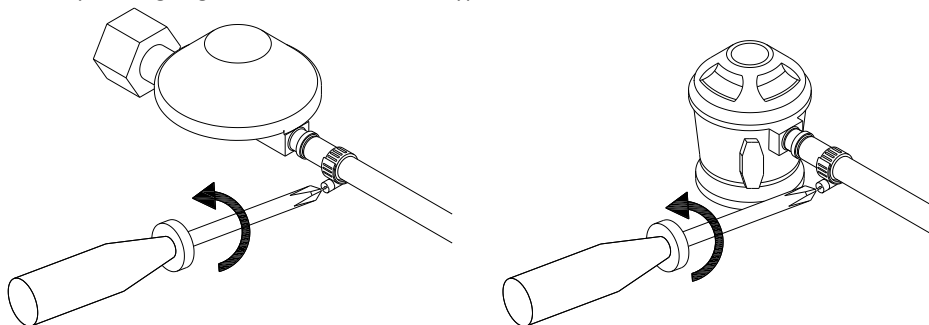
You always need to use a pressure regulator between the gas bottle and the device. Replace the pressure regulator every 5 years. Allowed pressures: 30 mbar, 37 mbar (recommended), 50 mbar for EU and 11 WC for US / CAN.

Turn off the BBQ / Burners. The main burner need to be turned off.

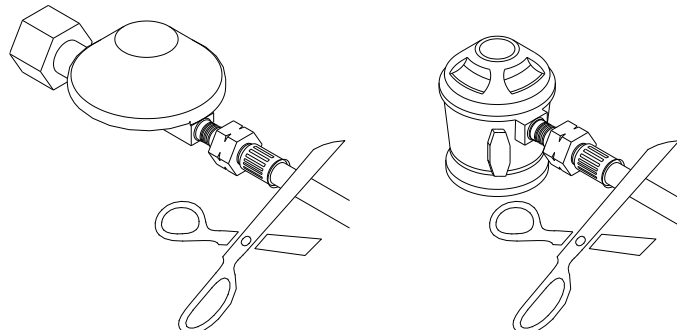
Disconnect the regulator from the gas bottle (description below). To replace the pressure regulator -disconnect the regulator from the gas bottle by:



Unscrewing the gas regulator if you are going to use G1/4"-LH thread type connection.

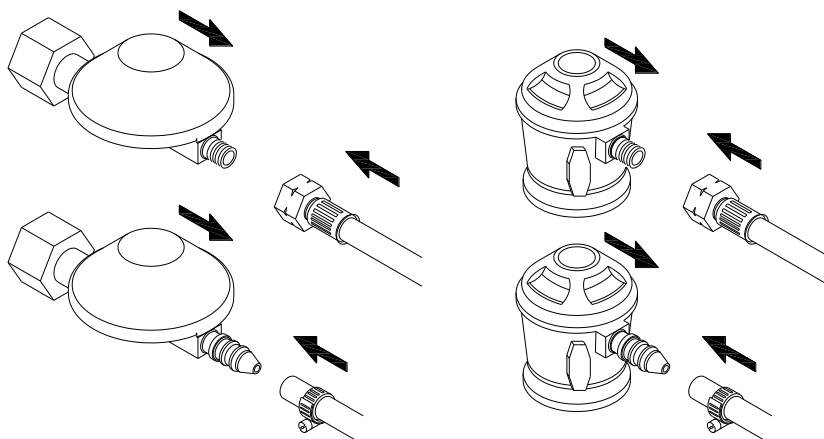


Or loosening the metal clamp if you are going to use barb connection type

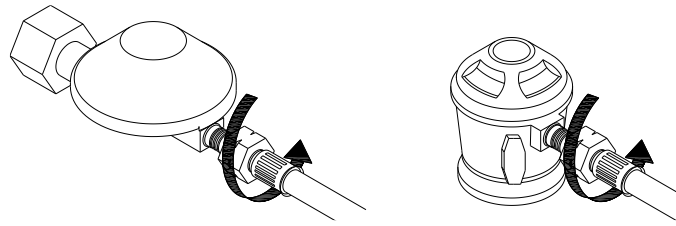


Or cutting off attached pressure reducer if you are going to use barb connection type but the gas hose is made with thread connection

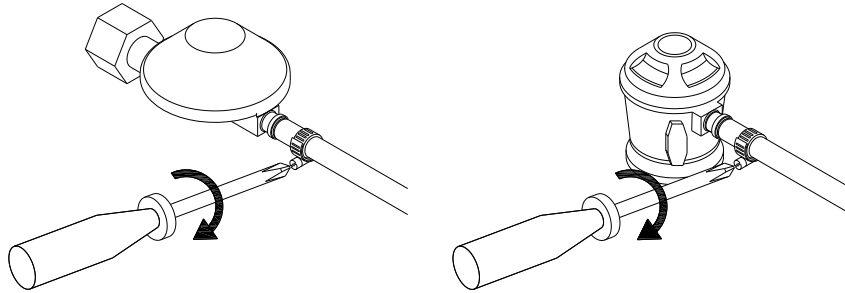
WARNING This will make it impossible to reconnect the reducer using a threaded connection.



Install regulator using flat spanner size 17



Tighten the pressure reducer by screwing it with the hose

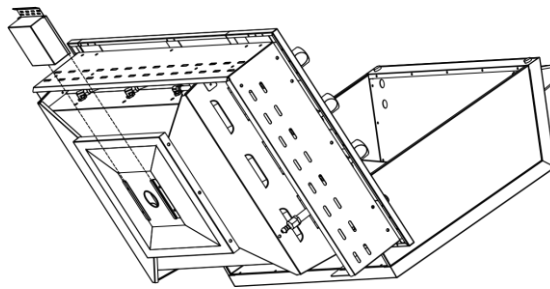


Or tighten the clamp with screwdriver (philips) or a flat wrench.

WARNING! In the event of visible damage on the clamp, replace it for a new one.

7.1.7. Starting up

1. Check to ensure that
 - there are not, and will not be, any flammable materials or substances nearby. Minimum distance to flammable materials or substances: 2m [80"] overhead and 1m [40"] to the side; distance to flame-resistant materials or substances: at least 0.25 m [9 3/4"].
 - the barbecue / burners are positioned firmly on a sufficiently large area. Do not move it during operation.
 - the barbecue / burners are fully assembled and has no apparent faults.
2. In case of BBQ- open the lid of the unit; this prevents gas building up underneath it.
3. Open the cylinder valve.
4. Check to ensure that the gas system does not leak. If it does, close the cylinder valve immediately.
5. In case of BBQ- insert the grease collect box into shelf of the grill unit.



7.1.7.1. Switching on the barbecue

1. Open the lid on the grill unit.

Maintain the greatest possible distance from the grill unit during the next few steps.
2. Press and turn the respective flame regulator (B) in anti-clockwise direction to HIGH ("large flame"). Keep it pressed in this position. In this process, you will hear continuous clicking noise caused by the Pulse ignition and the burner ignites.
3. Ignite the other burner on the grill unit. When doing this repeat steps 2 and 3.
4. Close the lid of the grill unit and allow the barbecue to heat up at full power.

The first time you use the barbecue, heat for some 20 minutes without food so that the food-safe coating is hardened (as with any oven).
5. Once the barbecue is heated up, turn the flame regulator (B) to the desired heat level (flame size).
6. You can now place your food on the grill. We recommend that you wear barbecue mittens or other suitable gloves for protection against the heat.

7.1.7.2. Switching on the burners

1. Press and turn the respective flame regulator (B) in counterclockwise direction. Keep it pressed in this position. In this process, you will hear continuous clicking noise caused by the Pulse ignition and the burner ignites.
2. Ignite the other burner if needed. When doing this repeat step 1. Product is ready to use.
3. We recommend that you wear barbecue mittens or other suitable gloves for protection against the heat.

7.1.7.3. Switching off

1. Close the cylinder valve (turn G2 clockwise).
2. Press and turn all flame regulators (B) clockwise to "OFF".
3. Wait until all of the parts have cooled down and then clean any soiled components (see chapter "Cleaning").
4. In case of BBQ- lose the lid on the grill unit.
5. If the barbecue / burner is not going to be used for a prolonged period:
 - Disconnect the gas cylinder (see chapter "Disconnecting the gas cylinder").
 - Store the barbecue in a dry place. The barbecue must be covered with a recommended BBQ cover.

The gas supply is only disconnected if all the flame regulators have been set to "OFF".

7.1.8. Location of Appliance

Most importantly, this is an outdoor appliance. Ensure your appliance is positioned safely away from anything that can catch fire.

Under no circumstance is this appliance to be used indoors. This includes garages or any other enclosed area.

- **Clearance from Combustibles** – Ensure your appliance remains at a distance of at least 1m [40"] from any combustible material such as wood, sheetrock, paper and plants. Do not store combustible materials, gasoline or flammable liquids or vapors around the appliance.
- **Adequate Ventilation** – Ensure there is adequate ventilation for both the appliance, grill cart and/or island cavity. This is required not only for proper combustion, but also to prevent gas build up.
- **Firm Level Surface** – Use your appliance only on a firm level surface. This grill is not designed for recreational vehicles, and should not be installed on a boat or marine craft.
- **Partial Enclosures** – Many backyards have areas that are partially closed off, such as balconies and pergolas. In some cases, it is hard to decide whether these partially enclosed areas should be classified as indoor areas, particularly in terms of permanent (non closable) ventilation. Always consult your local housing authority, building inspector or contractor for clarification before proceeding with any construction.



Caution:

Please read all instructions before installing or operating your gas appliance to prevent injury and appliance damage.

- All gas appliances will get hot during use. Use extreme caution when operating the appliance.
- Do not touch hot surfaces. Always use the handle to open or close the appliance.

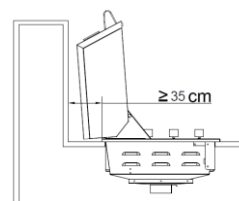
7.1.8.1. Overhead Protection & Exhaust Removal

Do not install this appliance under any unprotected overhead combustible construction. If installed under any combustible construction the cooking area over must be covered with an exhaust hood. The hood must provide 8cm [3 1/4"] to 15cm [6"] of overhang on all exposed sides.

The exhaust hood shall provide no less than 1200 CFM for proper exhaust ventilation.

7.1.8.2. Rear hood clearance BBQ

A minimum of 35cm [13 3/4"] clearance is required from the back of the BBQ (37cm [14 1/2"] from the back of the grill cut out) to avoid excessive temperature on the wall behind the grill. The grill exhausts combustion by products and cooking greases to the back. Never locate the grill where this exhaust residue will be difficult to clean.



7.1.9. Maintenance

The product is maintenance-free. Nevertheless, you should check it at regular intervals. The intervals depend on how often it is used and the environmental conditions to which it is exposed.

Barbecue / Burners

- Inspect the burners for dirt and blockage. Particularly make sure that both air inlets at the side of each burner tube are clear. If necessary, clean the inlets, e.g. with a pipe cleaner.
- A contaminated burner can impair the performance of the barbecue and lead to a dangerous ignition of gas outside the burner.
- Make sure that all parts of the barbecue are available and assembled (visual check).
- Check to ensure that all connections are present and securely fastened. Tighten if necessary.

Gas system

The gas system needs to be checked every time a gas cylinder is connected (see chapter "Connecting and disconnecting the gas cylinder"). If necessary, replace the hose to comply with the national requirements.

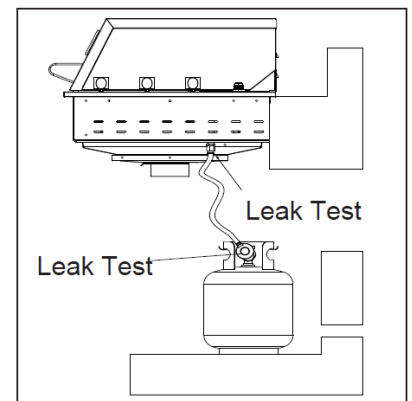
Environmental information and waste disposal measures

Pay attention to cleanliness when handling the barbecue.

To dispose of the barbecue properly, disassemble it into its individual parts. Recycle the metal and plastic components. Observe the local regulations.

7.1.9.1. Leakage Test

1. Prepare a leak testing solution of soapy water by mixing in a spray bottle with one part liquid soap to three parts water or leak detector.
2. Confirm that all control knobs are in the OFF position.
3. Turn the main gas valve supply ON.
4. Apply leak testing solution by spraying on the pipe joints, fittings, and hose.
5. A gas leak is detected if;
 - a) There is a faint gas smell and/or...
 - b) Growing bubbles appear on any of the connection points and/or hose, DO NOT attempt to ignite the grill and IMMEDIATELY turn off the gas supply valve.
6. When there is a gas leak, call a qualified service technician. DO NOT use the grill until the leak is corrected.



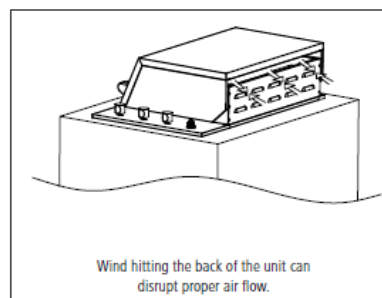
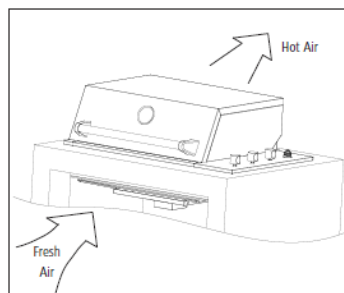
7.1.9.2. Grilling in Windy Conditions

Outdoor grills produce more heat than interior kitchen ranges. That is how they sear and grill steaks and other food.

These high performance burners require a constant steady supply of fresh air to mix with fuel. The grill is designed to pull air in through the front and vents hot gases out through the rear.

Using the grill in windy conditions may disrupt the front-to-back air flow. If you notice the temperature gauge fail to rise while the burner setting is on high and hood is closed, be extremely careful.

If wind has kept hot gases from exiting the rear of the grill, the control panel and knobs may become extremely hot!



7.1.9.3. Cleaning

Barbecue / burners



Danger: Risk of burns when cleaning the hot barbecue

Some parts of the product can get very hot. Allow the barbecue to cool down sufficiently before cleaning it. Wear protective gloves.



Caution: Spark plug on burner can be bent

The spark plugs on the burner can be bent or snapped off while cleaning the burner areas. In this case, the gas in the burner will not ignite. For this reason, clean the areas around the burners with particular care.

To ensure your barbecue lasts for many years, clean it after each use—only after all parts have cooled down.

Use detergent, a brush, and a cloth. Cleaning is much more difficult once dirt and grease have dried.

Gas system

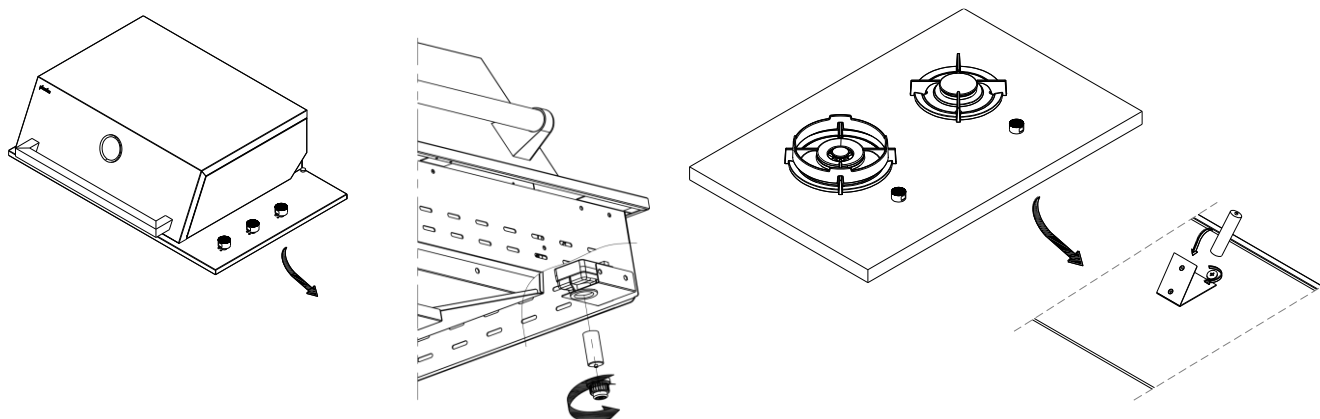
The gas outlet nozzles on the adjusters (underneath the front panel) can be cleaned with a pin if necessary.



Warning: Risk of fire and explosion

All other parts that carry gas should only be cleaned by a qualified professional. Never dismantle the adjustment elements!

7.1.9.4. Replacing the electronic ignition battery:



Turn the electronic ignition button counterclockwise or open the battery slot cover in case of burners - insert or replace an AA battery (not included).

7.1.10. Troubleshooting

If there is a fault despite due care, this chapter may help you to resolve the fault.

Fault	Potential cause	Remedy
There is a smell of gas	Leak in the gas system	1. Close the cylinder valve immediately. 2. Prevent any flame or spark formation (do not switch on any electrical appliances) 3. Tighten all connections on the gas system 4. Check all components of the gas system for visible damage; replace defective parts with original spare parts 5. Check for leaks using a leak detector
Burner does not ignite	Gas cylinder is empty	Replace the gas cylinder
	Cylinder valve is closed	Open the cylinder valve.
	The nozzle on the adjusting element (behind front panel) is not inserted into the burner hose.	Visual test, if necessary adjust nozzle and connection hose.
	The igniter cable is not connected to the Piezo igniter	Conduct a visual test, connect if necessary
	Distance between the spark plug and gas outlets on the burner is incorrect	Visual inspection; correct if necessary
	Nozzle on adjusting element (underneath front panel) is blocked.	Clean the adjuster jet with a needle
Barbecue temperature too low	Other gas system blocked	The gas system should be cleaned by a specialist
	Pre-heating time too short	Grill unit coverClose the lid and set the flame regulator to max
Strong flare-up	Gas outlets on the burner are blocked	Remove blockage from burner
	Fatty foods	Remove any large areas of fat prior to barbecuing or place the meat on a grill plate or reduce the barbecue temperature
Deflagration or bubbling noise	Flashback caused by blockages in the burner.	1. Close the cylinder valve immediately. 2. Wait three minutes and then switch the barbecue back on 3. If the malfunction reoccurs, disassemble and clean the burner

7.1.11. Technical specifications

BBQ

Weight	3B – 32 kg (EU) → 70.5 lbs (US / CAN)					
Dimensions (L x H x W)	3B – approx. 87 x 59 x 58 cm (EU) → approx. 34.3 x 23.2 x 22.8 in (US / CAN)					
cooking area (L x W)	3B – approx. 63 x 49 cm (EU) → approx. 24.8 x 19.3 in (US / CAN)					
Item No.	Model	Heat rate	Nozzle Size(mm)			
			29mbar	37mbar	50mbar	11WC
1	WBQ03DR	4.0 kW × 3 = 12.0 kW (850 g/h) (EU) 13,648 BTU/h × 3 = 40,944 BTU/h (approx. 1.87 lb/h) (US / CAN)	1.0	0.93	0.87	1.0

Burners

Weight	2 kg / each (EU) → 4.4 lbs / each (US / CAN)					
Dimensions (diameter)	Approx. 26cm and 22.5cm diameter (EU) → approx. 10.2in and 8.9in diameter (US / CAN)					
Inner size (diameter)	Approx. 12cm and 9cm height (EU) → approx. 4.7in and 3.5in height (US / CAN)					
Item No.	Model	Heat rate	Nozzle Size(mm)			
			29mbar	37mbar	50mbar	11WC
1	CFGH- Y27001	5.0 kW + 1.75 kW = 6.75 kW (EU) 17,065 BTU/h + 5,965 BTU/h = 23,030 BTU/h (US / CAN)	1.0	0.93	0.87	1.0

Gas system

Gas type	Liquid gas
Pressure regulator	Preset and CEE-approved pressure
Flow rate	regulator max. 1,5 kg/h
Operating pressure	28-30/37/50mbar EU, 11WC US/ CAN
Gas cylinder	Standard gas cylinder with a fill weight of 4.5 or 7 kg (10 or 15 lbs)
Gas hose	CEE-approved hose max 1.5m, (59")
Flame regulation	infinitely adjustable 0 - max.

7.2. Fridge 50

7.2.1. Operating Manual

7.2.1.1. General

Please read the information in this manual carefully to become familiar with your device and take full advantage of its features. With proper use and care, your refrigerator will provide reliable service for many years.

7.2.1.2. Warning notices

Definition of terms used

The following pictograms and signal words are used in these instructions to point out hazards and important information:

Safety instructions

Pictogram and signal word	Note on ...
 Danger	... a possible danger that can result in severe personal injury or damage to property if the stated measures are not taken.

Application instructions

Pictogram	Note on ...
	... a useful function or tip.

7.2.2. Safety

This chapter provides you with important safety notices when handling the device. The device corresponds with the required safety regulations. Improper use can result in personal or property damages.

7.2.2.1. General Safety information



Please note:

Please observe the following general safety notices with regard to the safe handling of the device.

- Examine the device for any visible external damages prior to using it. Never put a damaged device into operation.
- If the power cord of this appliance is damaged, it must be replaced by the manufacturer, its customer service or a similarly qualified person to avoid hazards.
- This unit may be used by children as of 8 years old and anyone with reduced physical, sensory or mental capabilities or a lack of experience and knowledge if they are supervised or have been instructed in connection with the safe use of the appliance and the dangers resulting from it.
- Cleaning and maintenance by the user must not be performed by children.
- Children are not allowed to play with the device.
- The device and its connecting cable must be kept away from children who are less than 8 years old.
- Do not make any modifications to the appliance or the power cord. Only have repairs carried out by a specialist workshop as appliances that have not been repaired properly endanger the user. Please also observe the enclosed warranty conditions.
- Defective components must always be replaced with original replacement parts. Only such parts will guarantee that the safety requirements are fulfilled.



Please note:

- For the installation of the unit, the dimensions of the unit (see illustration: Dimensioning), as well as sufficient air flow, must be observed.
- The power outlet must be freely accessible in case you need to disconnect the appliance from the mains quickly.
- To avoid contamination of food, observe the following instructions:
 - If the door is open for a long time, the temperature in the compartments of the appliance may rise considerably.
 - Regularly clean any surfaces that may come into contact with food and accessible drainage systems.
 - Store raw meat and fish in suitable containers in the refrigerator.
 - If the refrigerator/freezer will be left empty for a long time, switch off the appliance, defrost it, clean it and leave the door open to avoid mould growth.
- Use the appliance only as described in the user's guide to avoid possible injury from misuse.
- Do not operate the appliance unattended.
- Do not use the appliance:
 - if the appliance itself or parts are damaged, • if the power cord or plug is damaged,
 - if the appliance has been dropped.
- Always unwind the power cord completely before use. When doing so, ensure that the power cord is not damaged by sharp edges or hot objects.
- Only use the appliance with original accessories.

7.2.2.2. Sources of danger

7.2.2.2.1. Risk of fire / flammable materials used. Danger of burns or of explosion



Danger:

There is a danger of burns and explosion due to excess pressure that is created in the event the device is not used properly.

Observe the following safety notices to avoid dangers of burns or an explosion:



Warning: Risk of fire / flammable materials used.

- Do not store explosive substances in this appliance, such as aerosol containers with flammable propellant gas.
- Blowing gas inside the unit is flammable.
- Do not damage the cooling circuit of the device.
- Do not use electrical devices inside the appliance.
- Do not use mechanical devices or other means to accelerate the defrosting process.
- Never use the device to store or dry flammable materials.
- Never clean appliance parts with flammable fluids. The fumes can create a fire hazard or explosion.
- Do not store or use gasoline or any other flammable vapours and liquids in the vicinity of this or any other appliance. The fumes can create a fire hazard or explosion.

7.2.2.2.2. Dangers due to electrical power



Danger: Mortal danger due to electrical power!

Mortal danger exists when coming into contact with live wires or subassemblies! Observe the following safety notices to avoid dangers due to electrical power:

- Do not operate this device if it has a damaged cable or plug, if it is not working properly or if it has been damaged or dropped. If the power cable or plug are damaged, then they must be replaced by the manufacturer or its service agent in order to avoid a hazard.
- Do not open the housing on the device under any circumstances. There is a danger of an electrical shock if live connections are touched and the electrical or mechanical structure is altered. In addition, functional faults on the device can also occur.

7.2.3. Setup

7.2.3.1. Setup location requirements:

In order to ensure the safe and trouble-free operation of the device, the setup location must fulfil the following prerequisites:

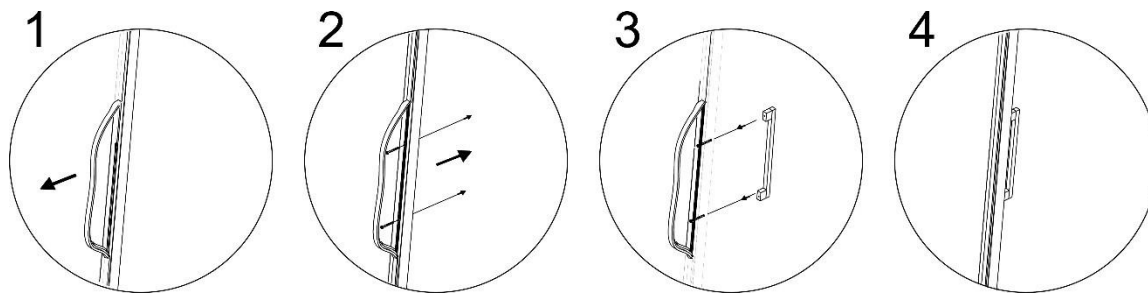
- Place your appliance on a floor that is strong enough to support the appliance when it is fully loaded.
- Locate the appliance away from direct sunlight and sources of heat (stove, heater, radiator, etc.). Direct sunlight and heat sources may adversely affect energy consumption and cooling performance.
- This cooling appliance is intended for ambient temperatures of 16–38 °C, (61–100 °F).
- The device requires an adequate flow of air in order to operate correctly. **WARNING!** Do not close the ventilation openings in the device housing.
- The electrical socket must be easily accessible so that the power lead can be disconnected easily, in the case of an emergency.

7.2.3.2. Feet

The unit comes with three long feet and one short foot. Adjust the feet so that the unit is level and stable, ensuring it does not tilt.

7.2.3.3. The handle installing

The Barbecue Cooler comes with one handle. To install simply screw them to the door with the supplied screws. To do this, slide the rubber seal on the back of the door to the side to lay open the predrilled holes. Use the included screws to install the handle on the door. Then reinsert the rubber seal in the correct position.



7.2.3.4. To remove a shelf

The storage shelves can be positioned individually by means of the holders. To do this, please remove the storage shelf, set the desired height by means of the holders, and put the storage shelf back in place.



Please note:

Ensure that the shelves are firmly engaged in place before storing any bottles.

7.2.4. Electrical connection

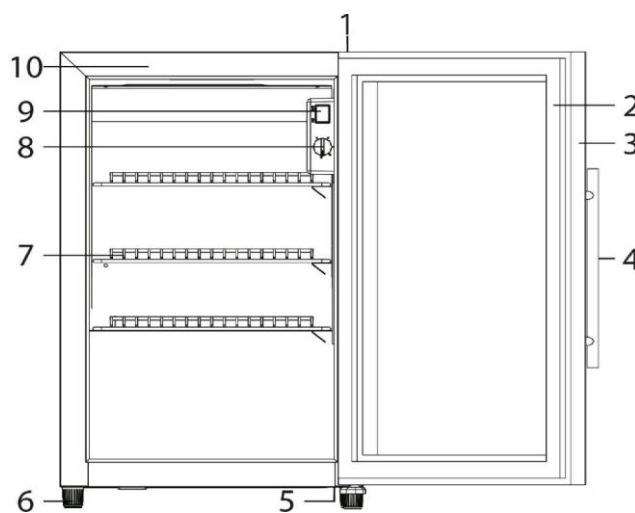
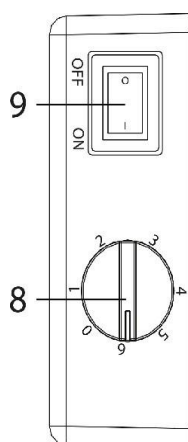
In order to ensure the safe and trouble-free operation of the device, the following instructions must be observed for the electrical connection:

- Connect the appliance to a properly installed power outlet with electrical data corresponding to the rating plate's specifications.
- The connection between the device and the electrical network may employ an extension cable up to 3 meters (approx. 10 ft) in length with a cross-section of 1.5 mm² (18 AWG for US / CAN). The use of multiple plugs or power strips is prohibited due to the fire hazard associated with them.
- Make sure that the power cable is undamaged and has not been installed under or over hot or sharp surfaces.
- This unit is not designed to be installed in an RV or used with an inverter.
- The electrical outlet must be protected by a 16A for EU, US / CAN safety cut-out switch.
- The electrical safety of the device is only guaranteed if the device is connected to a properly installed protective conductor system. If in doubt, have the house installation checked over by a qualified electrician.
- The manufacturer cannot be made responsible for damages that are caused by a missing or damaged protective conductor.

7.2.5. Design and Function

7.2.5.1. Complete overview

- (1) upper hinge
- (2) door sealing
- (3) door frame (lockable)
- (4) door handle
- (5) down hinge
- (6) foot
- (7) metal shelves 3 pcs
- (8) thermostat with knob
- (9) switch for LED light
- (10) housing



7.2.6. Operation and Handling

With the switch for LED light you can turn on and off the light.

With the knob you can adjust the temperature according to your preferences.

7.2.6.1. Rating plate

The rating plate with the connection and performance data can be founded on the back of the device.

7.2.7. Cleaning and Maintenance

7.2.7.1. Safety information



Please note:

Please observe the following safety notices, before you commence with cleaning the device:

- Before operating the appliance, clean it thoroughly.
- Unplug the plug from the wall power outlet prior to cleaning it.
- Do not clean the appliance with hard, scratchy or abrasive cleaning agents such as steel wool or the like.
- The appliance should not be operated at an ambient temperature below 0°C (32 °F).
- The appliance can **remain** in the protected outdoor area when **switched off** with the door open if the temperature is below 0 °C (32 °F). However, before the next use, the appliance's condition and the electrical connection should be checked.

7.2.7.2. Cleaning

Interior space

Wash the inside with a damp cloth soaked in lukewarm water and a bit of mild detergent.

Door gasket

Be sure to keep the door gasket clean to keep the unit running efficiently.

Cabinet

The cabinet should be cleaned with a mild detergent and warm water.

Use a soft, damp cloth for drying.

Vent opening

Dust or anything else may block the vent and hinder the cooling efficiency of the appliance. Vacuum the vent if necessary.

Manual defrosting

The volume of the collection container (K) may be too small during manual defrosting. We recommend emptying the container with a sponge during the defrosting phase. We recommend defrosting the appliance two to three times a year. The collection container is located at the back of the appliance at the bottom right. Simply unscrew the cover for this purpose.



7.2.7.3. Moving the appliance

Unplug the unit from the wall outlet. Remove all content. Shurely tape down all lose items inside your appliance. Tape doors shut. Be sure the refrigerator stays in the upright position during transportation.

7.2.8. Troubleshooting

7.2.8.1. Safety notices



Please note:

- Only qualified electricians, who have been trained by the manufacturer, may carry out any repairs on electrical equipment.
- Improperly performed repairs can cause considerable dangers for the user and damages to the device.

7.2.8.2. Fault indications and rectification of faults

The following table assists in localizing and rectifying minor faults.

Fault	Possible Cause
Your device is not cold enough or it does not reach the adjusted temperature:	Check the temperature control setting. External environment may require a higher setting. The door is not closed completely. The door seal does not seal properly. Check the requirements for the installation location. Defrost the device.
The light does not work.	Contact customer service.
Vibrations & too much noise & door does not close properly	Check to assure that the refrigerator is level.
Compressor will not start	The compressor will not start if the ambient temperature is lower than the desired temperature.
Dew on the surface of cabinet :	Dew may form on the glass front, especially if the appliance is placed in a humid environment. Please wipe it away with dry cloth.
Liquid sound	The sound of compressor when starts or stops working
 Please note: - If you are unable to solve the problem with the steps shown above, please contact Customer Service.	

7.2.9. Disposal of the Old Device

Old electric and electronic devices frequently still contain valuable materials. However, they also contain damaging substances, which were necessary for their functionality and safety.

If these were put in the non-recyclable waste or were handled incorrectly, they could be detrimental to human health and the environment. Therefore, do not put your old device into the non-recyclable waste under any circumstances.



Please note:

Utilize the collection point, established in your town, to return and recycle old electric and electronic devices. If necessary, contact your town hall, local refuse collection service or your dealer for information.

- Ensure that your old device is stored safely away from children until it is taken away: Before you throw away your old refrigerator take off the doors and leave the shelves in place, so that children may not easily climb inside
- Blowing gas inside the unit is flammable. The disposal of this flammable material should be in accordance with national regulations.

7.2.10. Technical Data

Name	CASO BBQ Cooler Black S-R (with right hinge) Article No. 702 CASO BBQ Cooler Black S-L (with left hinge) Article No. 703
Average daily energy consumption	0.945 kW.h/24h
Connection	220 V – 240 V; 50 Hz; 0.4 A (EU). The US version will be additionally equipped with an autotransformer and a dedicated plug.
Outside dimensions (W/H/D)	430 x 680 x 550 mm (UE), approx. 16.9 x 26.8 x 21.7 in (US / CAN)
Climate class	ST
Capacity	63 L (EU) → approx. 16.6 gallons (US / CAN)
Weight	35.15 kg (EU) → approx. 77.5 lbs (US / CAN)
Foreign body / Splash water protection:	IPX4