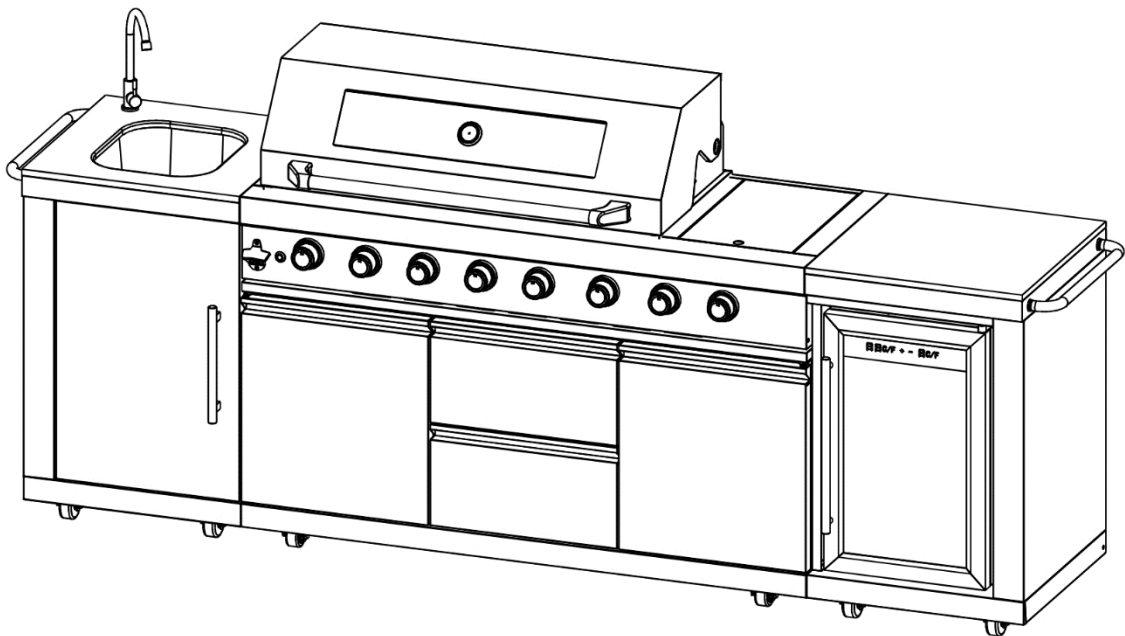


# **M** **NSTER** GRILL

## **OWNER'S MANUAL**



**MG6KITSS / MG6KITBL**

**6 Burner BBQ with Sink and Beverage  
Cooler**

**USE OUTDOORS ONLY**

**PLEASE READ INSTRUCTIONS CAREFULLY BEFORE ASSEMBLY RETAIN  
THIS MANUAL FOR FUTURE REFERENCE**

# ENJOYING YOUR NEW BBQ?

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We hope you're happy with your new grill.

We'd love to see you cooking up a feast.

If you share any snaps on your socials, make sure you tag us and use our hashtag.



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## IMPORTANT SAFETY INFORMATION

**Please read this user manual before using this BBQ and keep it safe for future reference.**

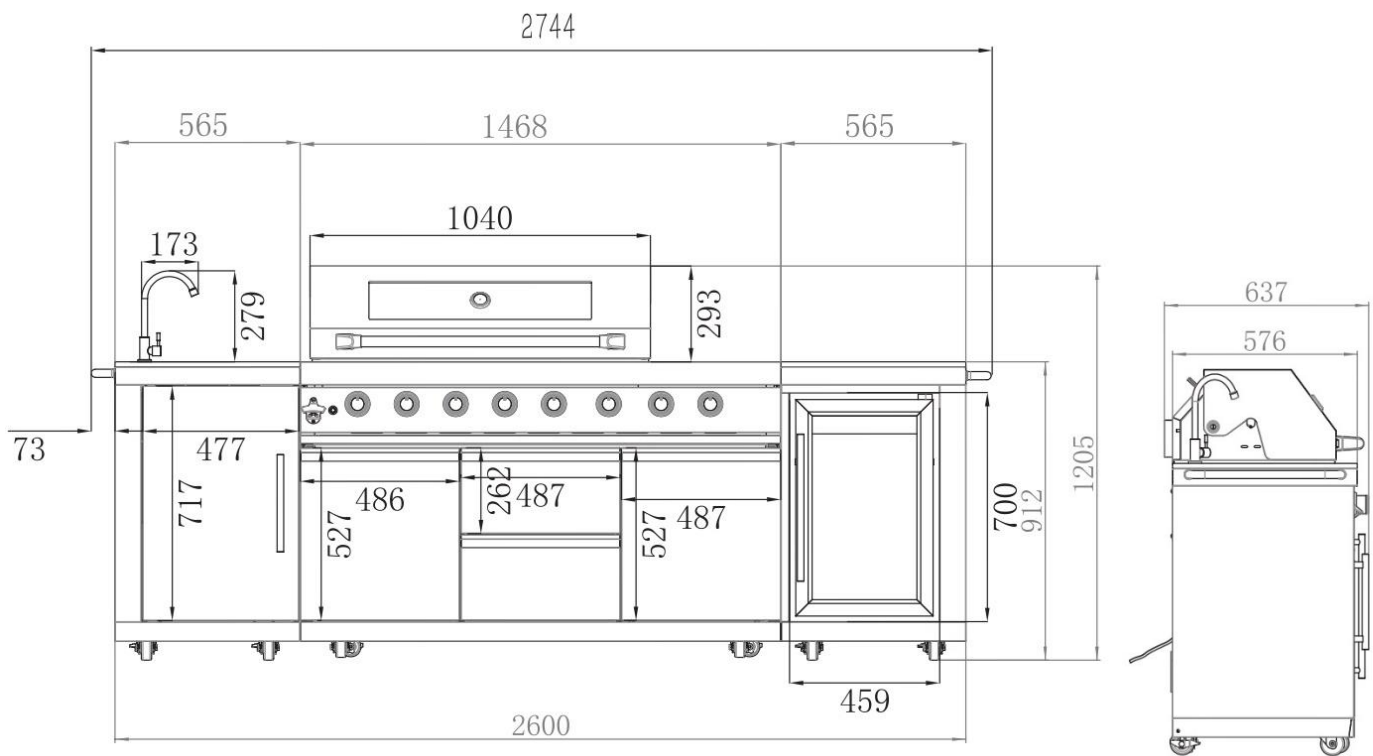
- Read the following instructions carefully, and be sure your BBQ is properly installed, assembled, and cared for. Retain the instructions for future reference.
- Failure to follow these instructions may result in serious bodily injury and/or property damage.
- Use outdoors only.
- **WARNING** - Risk of suffocation! BBQs must be used outdoors and must not use in enclosed areas such as sheds or marquees!
- Read the instruction manual before using the appliance.
- **WARNING:** Accessible parts may be very hot. Keep young children away.
- Wear heat-proof gloves whilst operating the appliance.
- This appliance must be kept away from flammable materials during use.
- Never use this appliance as a heater.
- Do not move the appliance during use.
- Turn off the gas supply at the gas cylinder after use.
- Do not modify this appliance.
- If you have any questions concerning assembly or operation, consult the retailer or Bottled Gas Company.
- Always place the appliance and cylinder on flat-level ground.
- The flexible tube should never be twisted or squashed. Ensure the tube is kept away from any moving parts and there are no sharp edges
- Never light the appliance with the hood in the closed position.
- Your BBQ can be used with gas cylinders between 11 kg and 15 kg. The maximum size is 310mm (Diameter) x 600mm (Height). Your BBQ will perform better if propane or LPG mixtures are used. Butane can be used, but because of the power of this appliance, the cylinder may tend to freeze and supply gas at reduced pressures, affecting the performance of your BBQ.
- Never place the gas cylinder in the BBQ housing or into a compartment. This must be placed on level ground, outside of the unit, away from anything combustible to prevent possible explosions.
- The cylinder must have adequate ventilation.
- Use a suitable regulator certified to BS EN 12864 or EN 16129.
- The flexible tube should be replaced, when necessary, as per your national regulations or when it has reached its expiration date, which is usually 5 years after the production date.
- The length of the flexible tube should never be more than 1.5 metres.
- If any damage is found on the flexible tube, this must be replaced immediately; do not use it.
- When positioning the BBQ, the following clearances must be obeyed:
  - Sides and rear of appliance: 1 METRE FROM ANY OBSTRUCTION.
  - Above the appliance: NO OVERHEAD OBSTRUCTION ARE PERMITTED.
- Please turn off the gas cylinder if a gas leak is suspected. Do not turn it back on until you are certain there is no leak. In the event of a leak, replace the leaking part with a new suitable part.
- You can test for gas leaks using a 30/70 solution of water and washing up liquid. Apply the mixture to the hose and all connections, then turn the gas supply on. If any bubbles form there is a leak. Switch off the gas supply immediately.
- Consider any necessary precautions and be careful when changing the gas cylinder.
- Ensure the canister valve is closed prior to disconnecting the hose to prevent any gas leaks. Only open the valve again once everything is securely connected.

- Always change the gas cylinder away from any source of ignition.
- Parts sealed by the manufacturer must not be altered by the user. No modifications should be made to any part of this BBQ, and repairs and maintenance should only be carried out by a registered Gas Safe service engineer
- Do not use the BBQ in confined and/or habitable spaces, e.g., houses, tents, caravans, motor homes, or boats. Danger of carbon monoxide poisoning fatality.
- **WARNING!** This BBQ will become very hot; do not move it during operation.
- Use oven gloves or heat-resistant gloves when using the BBQ and any utensils.
- **WARNING!** Do not use spirit or petrol for lighting or re-lighting! Use only firelighters complying with EN 1860-3.
- **WARNING!** Keep children and pets away.
- Surfaces that come into contact with food and accessible drainage systems should be cleaned regularly.

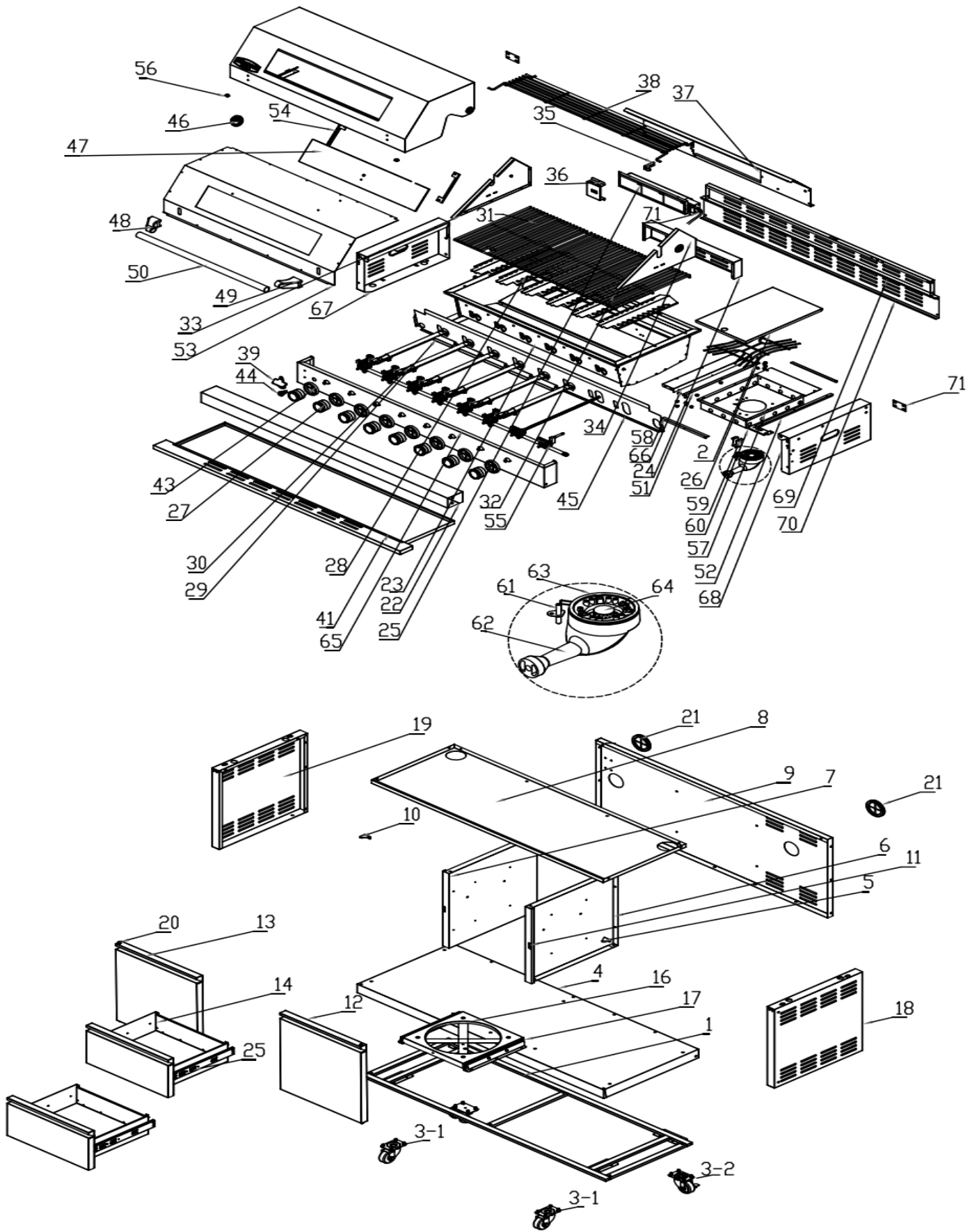
## GENERAL INFORMATION FOR SUCCESSFUL ASSEMBLY

Please read the assembly instructions carefully and follow the safety precautions. Allow sufficient time for assembly. Before starting assembly, clear an area measuring approximately two to three square metres. Remove the item from the packaging and lay out all of the parts and any necessary tools so that they are within easy reach. Only tighten all of the screw connections firmly when you have finished assembly or are instructed to within the manual. Otherwise, this can result in unwanted tension and instability.

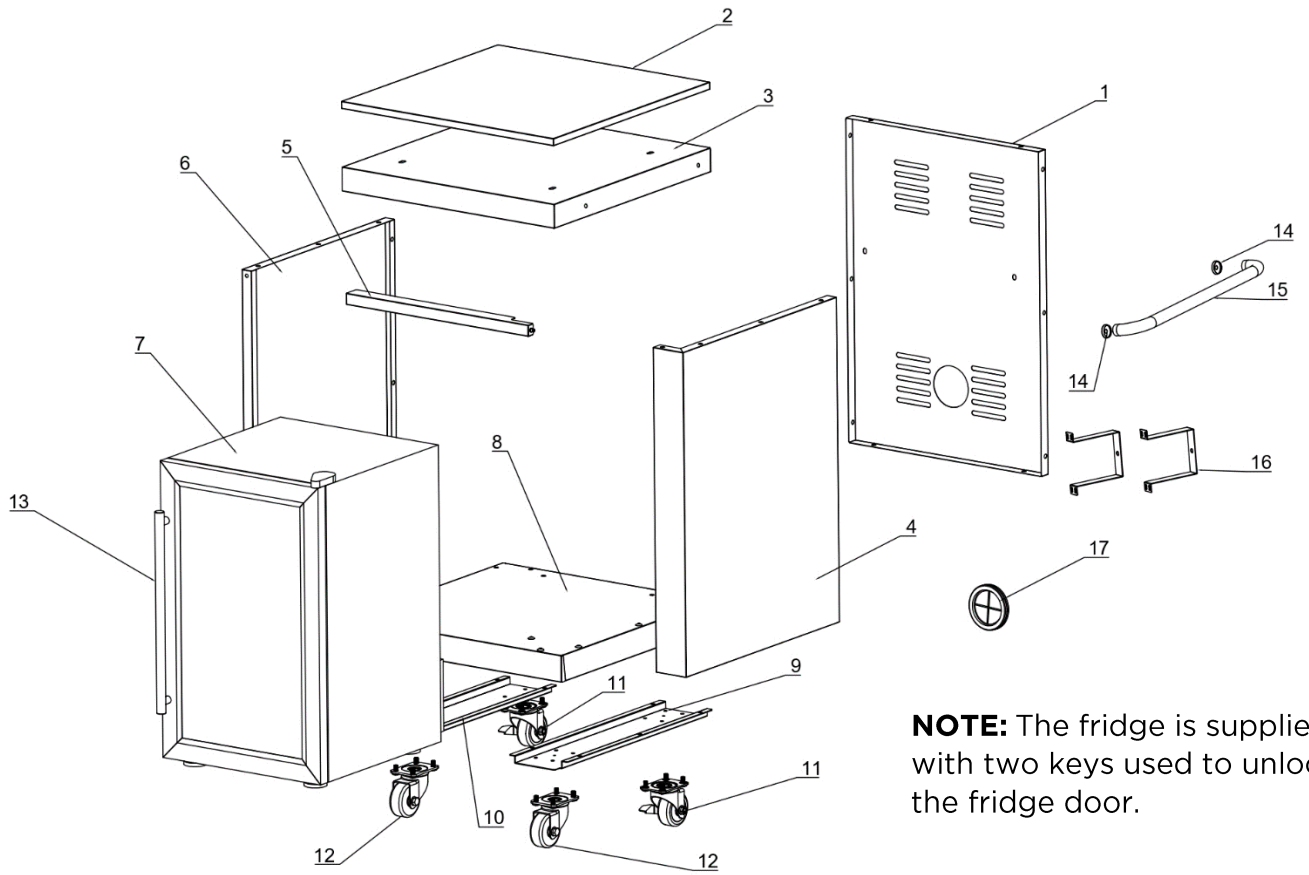
## DIMENSIONS



# EXPLODED DIAGRAM FOR BBQ(BOX 2 OF 3)

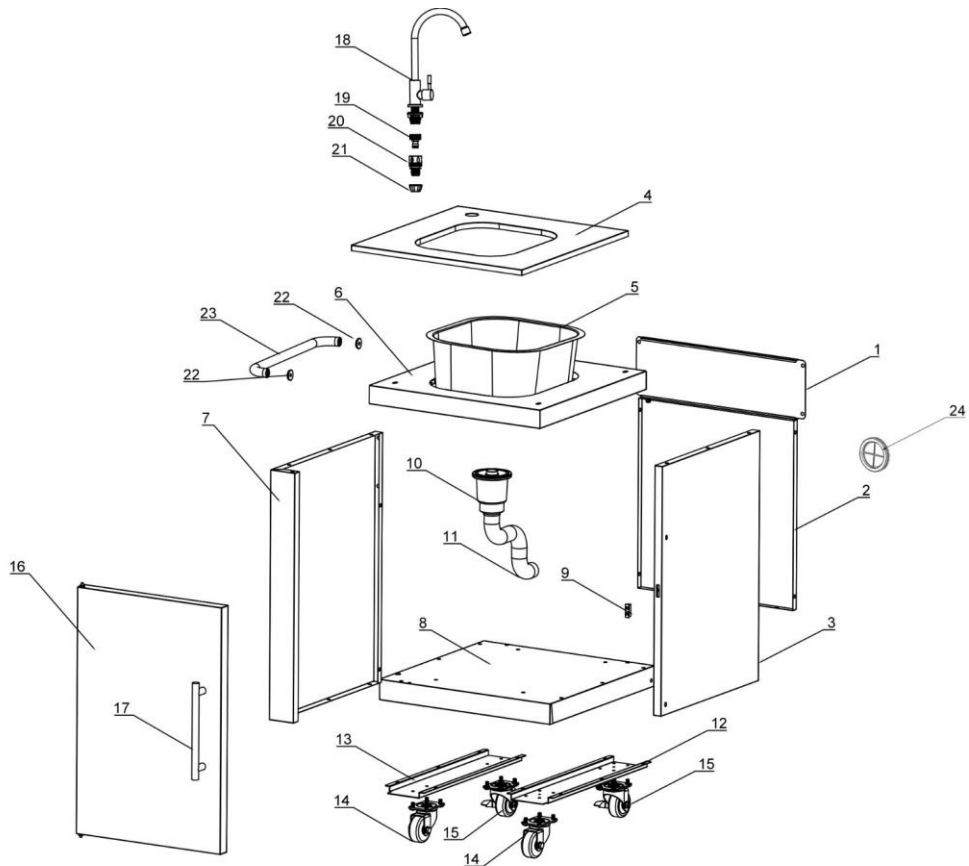


# EXPLODED DIAGRAM FOR FRIDGE CABINET(BOX 1 OF 3)



**NOTE:** The fridge is supplied with two keys used to unlock the fridge door.

# EXPLODED DIAGRAM FOR SINK CABINET(BOX 3 OF 3)



## PARTS LIST FOR BBQ (BOX 2 OF 3)

Part No.	Part name	Qty.
1	Bottom bracket for cart	1
2	Side burner cooking grate	1
3-1	Castor without brake	2
3-2	Castor with brake	2
4	bottom plate of cart	1
5	Hinge fixation-Right	1
6	Divider at cart-right	1
7	Divider at cart-left	1
8	Top panel of cart	1
9	back panel of cart	1
10	Hinge fixation-Left	1
11	Magnet for door	2
12	Right door assembly	1
13	left door assembly	4
14	draw assembly	2
15	slider for draw	2
16	Gas bottle holder	1
17	slider for gas bottle holder	1
18	right panel of cart	1
19	left panel of cart	1
20	Hinge for left door and right door	1
21	Rubber cap at rear panel of cart	2
22	Front facia	1
23	Main cooking body	1
24	cover for rear burner	1
25	Infrared back burner	1
26	Side burner lid	1
27	Dial	8
28	Flame tamer	6
29	Flame channel	5
30	Tube burner	6
31	Big cooking grate	1
32	Small cooking grate	2
33	Left windshield	1

Part No.	Part name	Qty.
34	Right windshield	1
35	Rear burner ignitor	1
36	Cover for rear burner ignitor	1
37	Rear windshield	1
38	Warming rack	1
39	Bottle opener	1
40	Corrugated pipe for rear burner	1
41	Drip tray	1
42	LED wire with battery box	1
43	Dial seat	8
44	Light switch	1
45	Front heat insulation panel	1
46	Thermometer	1
47	Lid for 6B	1
48	Lid handle seat-L	1
49	Lid handle seat-R	1
50	Handle bar for lid	1
51	Left bracket of side burner	1
52	Right bracket of side burner	1
53	Inner of lid	1
54	glass fixation	2
55	Valve manifold	1
56	Rubber pad for lid	2
57	side burner body	1
58	Bracket for side burner cooking grate	2
59	Underneath bracket of side burner-1	1
60	Underneath bracket of side burner-2	1
61	Ignitor for side burner	1
62	Cast iron side burner	1
63	Brass ring for side burner	1
64	Brass cap for side burner	1
65	Control panel	1
66	Left top panel of side burner	1
67	Left outer panel of body	1
68	Right outer panel of body	1
69	Rear outer panel of body (upper)	1
70	Rear outer panel of body (lower)	1
71	Connection piece	2

## PARTS LIST FOR FRIDGE CABINET (BOX 1 OF 3)

Part No.	Part name	Qty.	Part No.	Part name	Qty.
1	back panel	1	10	castor mounting plate-left	1
2	stone top	1	11	castor with brake	2
3	steel top panel	1	12	castor without brake	2
4	right panel	1	13	fridge handle	1
5	front bar	1	14	decorative ring for side handle	2
6	left panel	1	15	side handle	1
7	Fridge	1	16	Fridge fixation	2
8	bottom panel	1	17	rubber cap at rear panel	1
9	castor mounting plate-right	1			

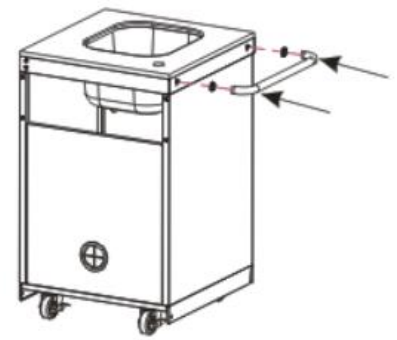
## PARTS LIST FOR SINK CABINET (BOX 3 OF 3)

Part no.	Part name	Qty.	Part no.	Part name	Qty.
1	Rear upper panel	1	13	Castor mounting plate - left	1
2	Rear lower panel	1	14	Castor without brake	2
3	Right side panel	1	15	Castor with brake	2
4	Stone top	1	16	Door assembly	1
5	Sink	1	17	Door handle	1
6	SS Top panel	1	18	Water tap	1
7	Left side panel	1	19	Quick connector - M	1
8	Bottom panel	1	20	Quick connector - F	1
9	Magnet	1	21	Quick connector - T	1
10	Drainer	1	22	Decorative ring for side handle	2
11	Plastic drainage hose	1	23	Side handle	1
12	Castor mounting plate - right	1	24	Rubber cap	1

# ASSEMBLY INSTRUCTION

## STEP 1

Remove the top rear panel from the sink, and fix the handle provided by using 2\*M6 screws



## STEP 2

Connection of water tap and drainage system



1. Outlet funnel
2. Funnel upper seal
3. Funnel bottom seal
4. Funnel cover
5. Filter
6. Funnel bottom ring



Fix the funnel upper seal(2) to the outlet funnel(1)



Insert the outlet funnel(1) to the sink hole



Insert the filter(5) to the outlet funnel(1) hole



Cover the filter with the funnel cover(4)



Completed top part of the sink



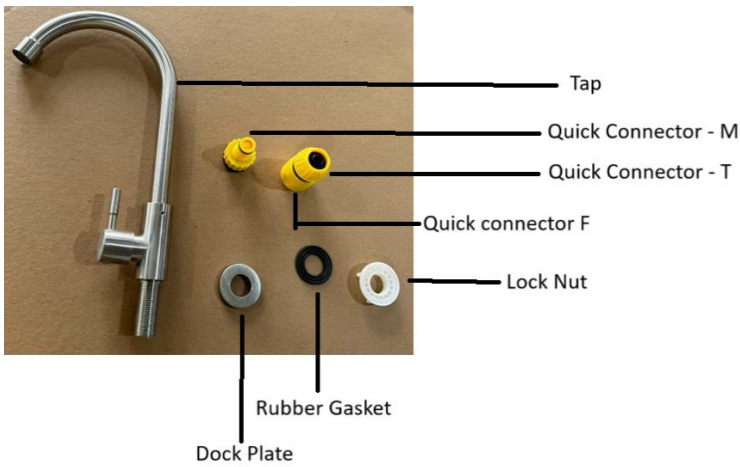
Insert the funnel bottom seal(3) followed by funnel bottom ring(6). Rotate ring to tighten.



Rotate the drainer to secure it in the bottom of the outlet funnel(1)



Point the end of the drainage hose to the hole in the back panel



Insert the dock plate to the bottom of the tap



Insert the tap to the hole



Place the gasket on top of the lock nut



Rotate the lock nut to tighten in the bottom of the tap.



Rotate the quick connector F to fix it in the bottom of the tap



Loosen the quick connector M and insert the water pipe to the quick connector T



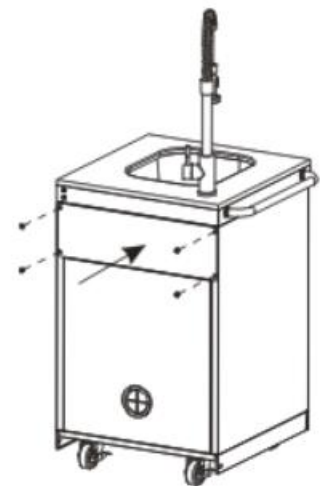
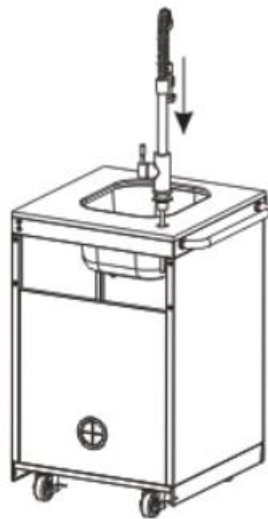
Tighten the quick connector M to secure the water pipe



Insert the other end of the water pipe in the back panel hole and connect it with the water supply.

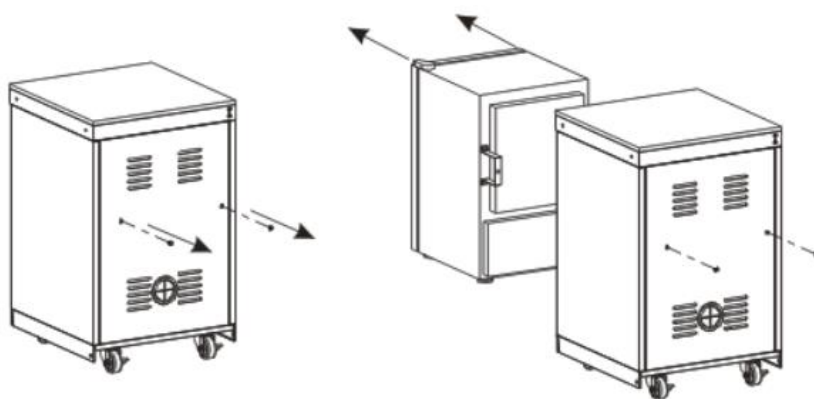
### STEP 3

Fix the tap and install the top rear panel using the four screws you removed.

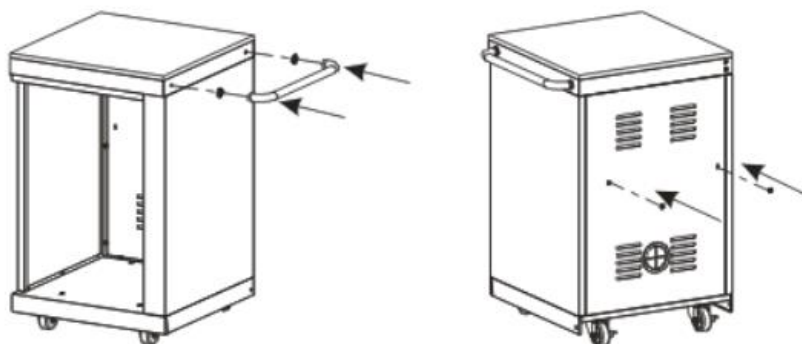


**STEP 4**

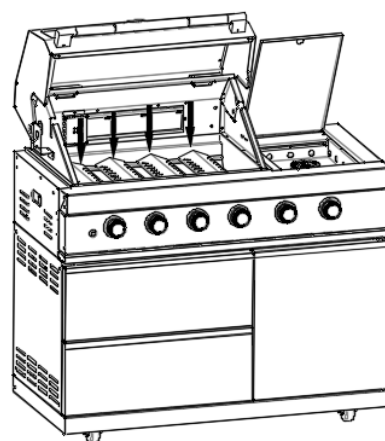
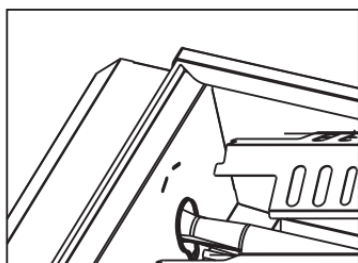
Remove the two screws at the back of fridge casing, and take out the fridge.

**STEP 5**

Install the handle using 2\*M6 screws. Then re-fit the fridge and secure with the two screws you removed.

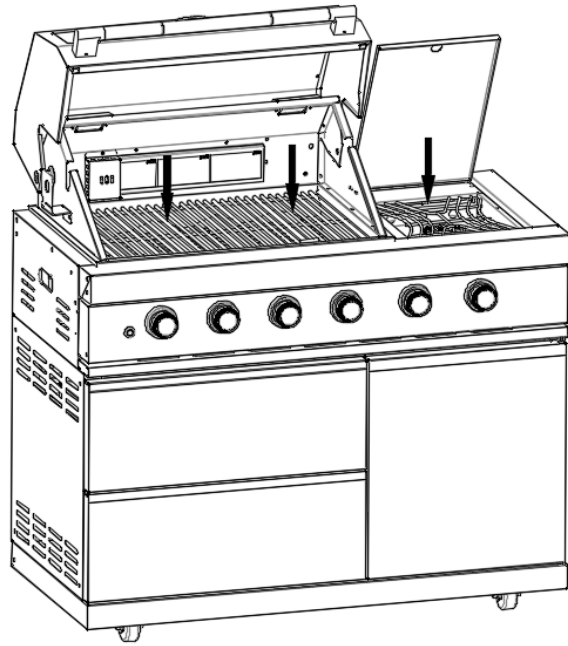
**STEP 6**

Open the BBQ hood and insert all flame tamers onto the burners.



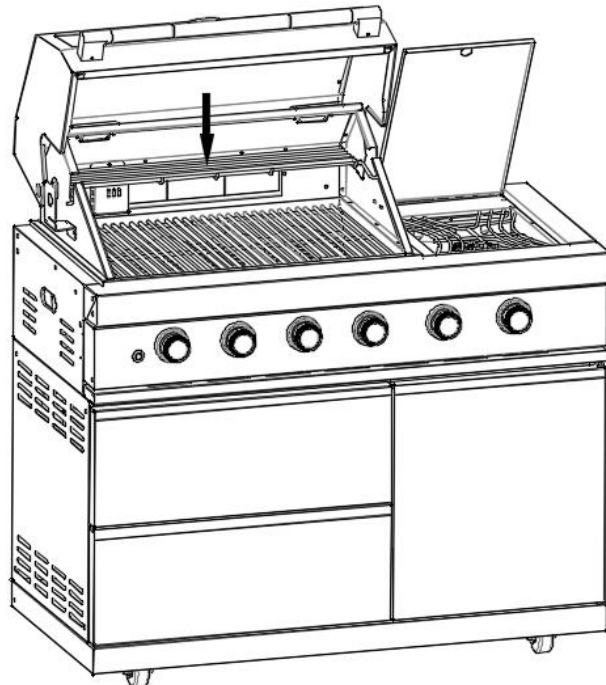
**STEP 7**

Place the small and large cooking grills into the barbecue



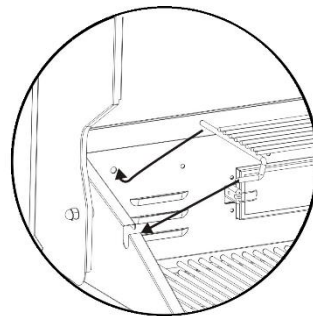
**STEP 8**

Slot the warming rack into the locators as pictured.



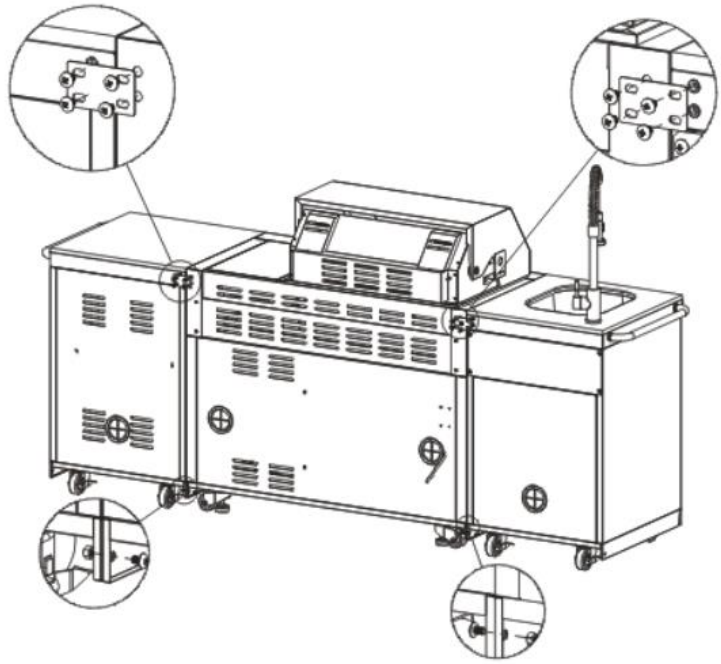
**STEP 9**

Open the cabinet door and connect the pre-assembled 37Mbar regulator onto the LPG gas bottle (Not Supplied).



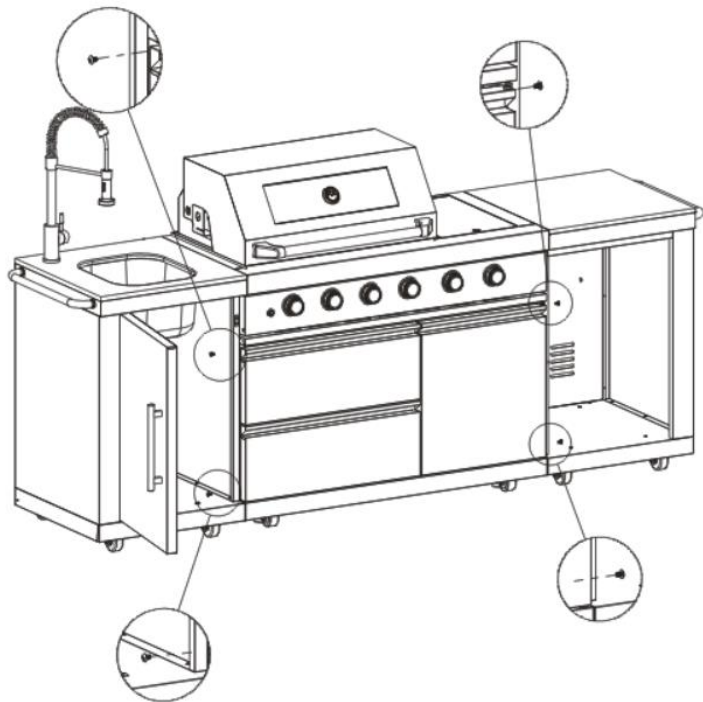
### STEP 10

Connect the BBQ with the sink cabinet at the left side and with the fridge cabinet at the right side using the 2 back panels and M6\*10 screws.



### WARNING!

Prior to lighting the barbecue, read fully the connecting the gas cylinder and lighting instructions.



### NOTE:

The dial lights are powered by four AA batteries (not supplied). Please follow the battery manufacturer's safety instructions.

To illuminate the dials, insert four AA batteries into the battery box and press the switch. Both the LED lights and control dials will light up. Press the switch again to turn them off.

**WARNING!** If you suspect that batteries have been swallowed or inserted into any part of the body, seek immediate medical attention.



The LED dial cycles between blue and red. Red indicates active operation, while blue signifies standby mode. The storage drawer can hold up to 30 kg.

## **CONNECTING THE GAS CYLINDER GAS SUPPLY INFORMATION**

This appliance is only suitable for low-pressure Butane, Propane, or LPG mixtures fitted with the appropriate low-pressure regulator via a flexible hose. The hose should be secured to the regulator and the appliance with hose clips. This BBQ is set to operate with a 28-mbar regulator when used with Butane gas, a 37-mbar regulator when used with Propane gas, and 30 or 50 mbar for LPG mixtures. Please consult your local bottled gas dealer for information regarding a suitable gas cylinder regulator and BBQ.

### **REGULATOR AND HOSE**

- This BBQ has a 27mm clip-on 37 mbar regulator, suitable for Calor Patio gas, Flogas Leisure gas, BP Gaslight and similar.
- Replacement regulators are available from your equipment retailer or an authorised bottled gas stockist. Use only regulators and hoses approved for bottled gas at the above pressures. The life expectancy of the regulator is estimated to be ten years. It is recommended that the regulator should be changed within ten years of the date of manufacture.
- The use of the wrong regulator or hose is dangerous; always check that you have the correct items before using the BBQ.
- The hose used must conform to the relevant standards for the country of use. The length of the hose must be a maximum of 1.5 metres. Worn or damaged hoses must be replaced.
- Ensure that the hose is not obstructed, kinked or in contact with any part of the BBQ other than at its connection.
- Ensure that the hose is not obstructed, kinked or in contact with any part of the BBQ other than at its connection.

### **GAS CYLINDER**

The gas cylinder should not be dropped or handled roughly. If the appliance is not in use, the cylinder must be disconnected. Replace the protective cap on the cylinder after disconnecting the cylinder from the appliance.

- Cylinders must be stored outdoors in an upright position and out of the reach of children. The cylinder must never be stored where temperatures can reach over 50o C. Do not store the cylinder near flames, pilot lights or other ignition sources. **DO NOT SMOKE NEAR THE CYLINDER(S).**
- This BBQ is designed for outdoor use, away from any flammable materials. It is essential that there are no overhead obstructions and that there is a minimum distance of 1m from the side and rear of the appliance. The ventilation openings of the appliance mustn't be obstructed. The BBQ must be used on a level, stable surface.
- The appliance should be protected from direct draughts and positioned or protected against direct penetration by trickling water (e.g., rain). Parts sealed by the manufacturer must not be altered by the user. No modifications should be made to any part of this BBQ, and repairs and maintenance should only be carried out by a registered Gas Safe service engineer.

## **CONNECTING THE GAS BOTTLE TO THE APPLIANCE**

- Before connecting the gas supply, ensure that no debris is caught in the head of the gas cylinder, regulator, burner or burner parts. Spiders and insects can nest within and clog the burner/ venturi tube at the orifice. A clogged burner can lead to a fire beneath the appliance.
- Clean the burner holes with a heavy-duty pipe cleaner.
- Fit the hose to the appliance, ensuring that the screw fitting has been fully tightened using a spanner. If the hose is replaced, it must be secured to the appliance and regulator using hose clips.
- Disconnect the regulator from the cylinder (according to the directions indicated on the regulator) when the BBQ is not in use.
- The BBQ must be used in a well-ventilated area. Please do not use it indoors or in a garage.
- **ONLY USE THIS BBQ OUTDOORS.**
- The gas cylinder should not be dropped or handled roughly. If the appliance is not in use, the cylinder must be disconnected. Replace the protective cap on the cylinder after disconnecting the cylinder from the appliance.
- Cylinders must be stored outdoors in an upright position and out of the reach of children. The cylinder must never be stored where temperatures can reach over 50o C. Do not store the cylinder near flames, pilot lights or other ignition sources. **DO NOT SMOKE NEAR THE CYLINDER(S).**
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## **CHECKING FOR LEAKS BEFORE USE, CHECK FOR LEAKS**

**Never check for leaks with a naked flame; always use a soapy water solution.**

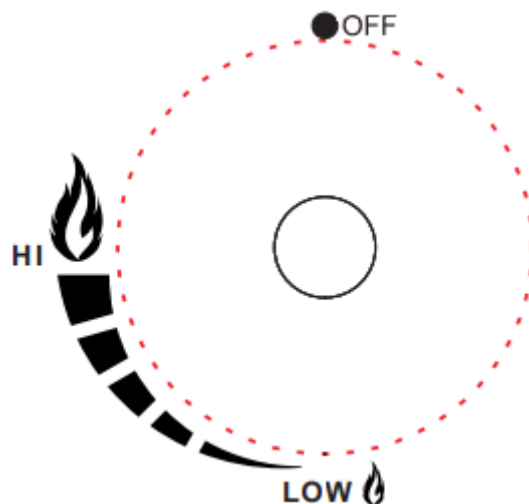
- Make 50 - 75ml of leak detecting solution by mixing 30% washing up liquid with 70% water.
- Ensure the control dials on the BBQ are set to the OFF position.
- Connect the regulator to the cylinder, ensuring all connections are secure before turning ON the gas. • Brush the soapy solution onto the hose and all joints. If bubbles appear, you have a leak, which must be rectified before use. • Turn OFF the gas at the cylinder after testing.
- If a leak was detected, retest the BBQ for leaks after taking the proper action to resolve the leak.
- If a leakage is detected and cannot be rectified, do not attempt to repair the leakage but consult a suitably qualified technician.

## LIGHTING INSTRUCTIONS

If any burner fails to ignite after several attempts, turn the control dial to the off position (clockwise) and turn the cylinder valve off. Wait for five minutes before attempting to light the BBQ again.

### MAIN BURNERS

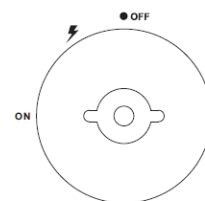
1. Open the lid and make sure that all burners are in the OFF position.
2. Connect the regulator to the gas bottle. Turn the gas supply to the "ON" position on the regulator. Use soapy water to check for gas leakage between the gas bottle and the regulator.
3. Push down the control dial and turn it anti-clockwise to the position. This will light the burner.
4. If the burner does not ignite, turn the control dial to the off position (clockwise) and turn the cylinder valve off. Wait 5 minutes and repeat step 3.
5. Adjust the heat by turning the control dial between the High/Low markings on the control panel.
6. To turn OFF the BBQ, turn the control dial clockwise to the "OFF" position and then turn the cylinder valve or regulator switch to the "OFF" position before disconnecting the gas bottle.



Before cooking for the first time, operate the BBQ for around 15 minutes with the lid closed and the gas turned to HIGH. This will 'heat clean' the internal parts and dissipate odour from the painted finish.

### SIDE BURNER AND REAR BURNER

1. Push down the control dial and turn it anti-clockwise to the position to light the burner.
2. If the burner is not lit within 5 seconds, turn the dial OFF and repeat step 1.
3. To turn OFF the BBQ, turn the control dial clockwise to the "OFF" position and then turn the cylinder valve or regulator switch to the "OFF" position before disconnecting the gas bottle.



**NOTE:** The loose connection between the side burner and valve is designed to allow air into the gas mix to ensure the fuel is burned efficiently and is not a fault with the unit.

# **SAFELY USING YOUR BBQ**

## **FLARE-UP CONTROL**

Flare-ups can occur during barbequing and are caused by fat and juices falling onto a hot surface. Avoid excessive flare-ups to prevent food from being burnt. The flame tamers are designed to help limit flare-ups, but these must be kept in good condition and grease-free to be effective. To control flare-ups, excess fat must be trimmed from meat and poultry before cooking; try to avoid very cheap meat products as these tend to have a high fat and water content. Only use cooking sauces and marinades sparingly. If a flare-up occurs, move food away from the flare-up if it is safe to do so. Baking soda or salt can be used to extinguish it. Always protect your hands when handling anything near the BBQ's cooking surface and protect yourself from the flames.

## **FAT FIRES**

Empty and clean the BBQ of food debris following each use. If the BBQ is to be used for a large gathering, it may be necessary to turn it off and cool it every two hours to remove food debris and grease from the drip tray and drip pan. The maximum cooking time between cleans depends on the amount of food cooked and its fat content. The BBQ will require more regular cleaning when cooking large quantities of food with high-fat content. Failure to keep the fat under control may result in a fat fire, which is dangerous if it spreads to the gas hose. Fat fires may cause injury and seriously damage the BBQ. This would not be covered under the warranty.

### **IN THE EVENT OF A FAT FIRE:**

- If safe to do so, turn all the controls to the 'off' position.
- Turn off the gas supply on the regulator.
- Keep everyone a safe distance away from the BBQ and wait until the fire has burnt out.
- Do not close the BBQ lid.
- Never use a BBQ with water. If an extinguisher is used, it should be a powder type.
- Do not try to remove the fat until the BBQ has cooled.
- If the fire does not seem to be abating or appears to be worsening, contact the Fire Brigade for aid.

## CLEANING AND CARE

All cleaning and maintenance should be carried out when the BBQ is cool and the fuel supply is turned OFF with the gas cylinder disconnected.

### OUTSIDE SURFACE

- Use mild detergent or baking soda and hot water solution. Non-abrasive scouring powder can be used on stubborn stains, then rinse with water.
- If the inside surface of the lid has the appearance of peeling paint, baked on grease build-up has turned to carbon and is flaking off. Clean thoroughly with strong, hot soapy water solution. Rinse with water and allow to completely dry.
- **NEVER USE OVEN CLEANER.**

### INTERIOR OF BBQ

You must remove and clean the drip tray after every use of the BBQ. If you are cooking on the BBQ for a significant period of time or cooking a large amount of food, ensure you allow the BBQ to cool and empty and clean the drip tray halfway through. Failure to clean the drip tray can lead to a fat fire, which is not covered under your warranty.

Burning off" the BBQ after every use (for approx. 15 minutes) will keep excessive food residue to a minimum.

Remove residue using a brush, scraper and/or cleaning pad, then wash with soapy water solution. Rinse with water and allow to dry.

### COOKING GRID

Use a mild soapy water solution and rinse with water. Non-abrasive scouring powder can be used on stubborn stain.

### CLEANING THE BURNERS

- Turn the gas OFF at the control dial and disconnect the gas cylinder.
- Remove the cooking grid and cooking tray.
- Clean the burner with a soft brush or blow clean with compressed air and wipe with a cloth.
- Clean any clogged parts with a pipe cleaner or stiff wire (such as an opened paper clip).
- Inspect the burner for any damage (cracks or holes). If damage is found, replace the burner.
- When re-installing the burner, check to ensure that the gas valve orifices are correctly positioned and secured inside the burner inlet (venturi).

### STORAGE OF THE APPLIANCE

The appliance must only be stored indoors when it has been disconnected and the cylinder has been removed. When the appliance is not in use for a period of time it should be carefully packed for storage and stored in a dry, dust free environment.

## SPARE PART STOCK CODES FOR BBQ (BOX 2 OF 3)

<b>Part No.</b>	<b>Part name</b>	<b>Part code</b>	<b>Qty</b>
1	Bottom bracket for cart	TB-611DJ-01-001GA	1
2	Side burner cooking grate	WG0000542	1
3-1	Castor without brake	WG0000137	2
3-2	Castor with brake	WG0000136	2
4	bottom plate of cart	TB36-611-05-007CC	1
5	Hinge fixation-Right	TB32-611-05-009S3	1
6	Divider at cart-right	TB32-611-05-006S3	1
7	Divider at cart-left	TB32-611-05-005S3	1
8	Top panel of cart	TB36-611-05-001CC	1
9	back panel of cart	TB36-611-05-004CC	1
10	Hinge fixation-Left	TB32-611-05-008S3	1
11	Magnet for door	WG0000029	2
12	Right door assembly	TB32-611-07-R	1
13	left door assembly	TB32-611-07-L	4
14	draw assembly	TB36-611-06	2
15	slider for draw	WG0000030	2
16	Gas bottle holder	TB-QPJ318-01-001CC	1
17	slider for gas bottle holder	WG0000030	1
18	right panel of cart	TB36-611-05-003CC	1
19	left panel of cart	TB36-611-05-002CC	1
20	Hinge for left door and right door	WG0000100	1
21	Rubber cap at rear panel of cart	WG0000028	2
22	Front facia	TB36-611-02-011CC	1
23	Main cooking body	TB-SMT-02-006	1
24	cover for rear burner	TB36-611-02-006S4	1
25	Infrared back burner	WG0000008	1
26	Side burner lid	TB36-611-10-007CC	1
27	Dial	WG0000151	8
28	Flame tamer	TB01-411-03-008S4	6
29	Flame channel	TB01-411-03-006S4	5
30	Tube burner	WG0000323-1	6
31	Big cooking grate	WG0000018	1
32	Small cooking grate	WG0000019	2
33	Left windshield	TB01-411-02-001S4	1
	Rain Cover	MGCOV6B	1

<b>Part No.</b>	<b>Part name</b>	<b>Part code</b>	<b>Qty</b>
34	Right windshield	TB01-411-02-002S4	1
35	Rear burner ignitor	TB01-411-02-007S4	1
36	Cover for rear burner ignitor	TB36-611-02-005S4	1
37	Rear windshield	TB36-611-02-004S4	1
38	Warming rack	WG0000020	1
39	Bottle opener	WG0000261	1
40	Corrugated pipe for rear burner	WG0000067	1
41	Drip tray	TB36-611-04	1
42	LED wire with battery box	WG0000641	1
43	Dial seat	WG0000153	8
44	Light switch	WG0000025	1
45	Front heat insulation panel	TB36-611-03-020S4	1
46	Thermometer	WG0000006	1
47	Lid for 6B	TB36-611-01-01CC	1
48	Lid handle seat-L	WG0000312	1
49	Lid handle seat-R	WG0000313	1
50	Handle bar for lid	WG0000529	1
51	Left bracket of side burner	SS0000369	1
52	Right bracket of side burner	SS0000368	1
53	Inner of lid	TB36-611-01-008S4	1
54	glass fixation	TB13-411-01-008S4	2
55	Valve manifold	WG0000119	1
56	Rubber pad for lid	WG0000005	2
57	side burner body	SS0000363	1
58	Bracket for side burner cooking grate	SS0000367	2
59	Underneath bracket of side burner-1	SS0000365	1
60	Underneath bracket of side burner-2	SS0000364	1
61	Ignitor for side burner	SS0000363	1
62	Cast iron side burner	WG0000051	1
63	Brass ring for side burner	WG0000434-A	1
64	Brass cap for side burner	WG0000434-B	1
65	Control panel	TB36-611-03-004CC	1
66	Left top panel of side burner	TB36-611-03-005CC	1
67	Left outer panel of body	TB36-611-03-006CC	1
68	Right outer panel of body	TB36-611-03-007CC	1
69	Rear outer panel of body (upper)	TB36-611-03-008CC	1
70	Rear outer panel of body (lower)	TB36-611-03-009CC	1
71	Connection piece	TB-PJ-01-001CC	2



## SPARE PART STOCK CODES FOR FRIDGE CABINET(BOX 1 OF 3)

Part No.	Part name	Part code	Qty
1	back panel	TB36-CX2B-01-003CC	1
2	stone top	WG0000607	1
3	steel top panel	TB36-CX2BX-01-001CC	1
4	right panel	TB36-CX2B-01-005CC	1
5	front bar	TB36-CX2B-01-002CC	1
6	left panel	TB36-CX2B-01-004CC	1
7	Fridge	WG0000660	1
8	bottom panel	TB36-CX2B-01-006CC	1
9	castor mounting plate-right	TB-JLB-01-002GA	1
10	castor mounting plate-left	TB-JLB-01-001GA	1
11	castor with brake	WG0000136	2
12	castor without brake	WG0000137	2
13	fridge handle	WG0000639-H	1
14	decorative ring for side handle	WG0000034-R	2
15	side handle	WG0000034	1
16	Fridge fixation	TBCX2-YC68-01-002GA	2
17	rubber cap at rear panel	WG0000028	1

## SPARE PART STOCK CODES FOR SINK CABINET(BOX 3 OF 3)

Part No.	Part name	Part Code	Qty
1	Rear upper panel	TB36-CX2SC-01-003CC	1
2	Rear lower panel	TB36-CX2SC-01-004CC	1
3	Right side panel	TB36-CX2SC-01-002CC	1
4	Stone top	WG0000606	1
5	Sink	WG0000435	1
6	SS Top panel	TB36-CX2SC-01-001CC	1
7	Left side panel	TB36-CX2SC-01-005CC	1
8	Bottom panel	TB36-CX2SC-01-007CC	1
9	Magnet	WG0000029	1
10	Drainer	WG0000435-1	1
11	Plastic drainage hose	WG0000435-2	1
12	Castor mounting plate - right	TB-JLB-01-002GA	1
13	Castor mounting plate - left	TB-JLB-01-001GA	1
14	Castor without brake	WG0000137	2
15	Castor with brake	WG0000136	2
16	Door assembly	TB36-CX2SC-02	1
17	Door handle	WG0000588	1
18	Water tap	WG0000385	1
19	Quick connector - M	WG0000691-M	1
20	Quick connector - F	WG0000691-F	1
21	Quick connector - T	WG0000691-T	1
22	Decorative ring for side handle	WG0000034-R	2
23	Side handle	WG0000034	1
24	Rubber cap	WG0000028	1

## TECHNICAL INFORMATION

	 2531-26 2531DM- 0063			
Appliance Code	MG6KITSS / MG6KITBL			
Product Size Assembled (HxWxD)	146.8x57.6x120.5cm			
Total Heat Input (All Gas Categories)	29.35 kW (G30: 2134g/h, G31: 2096g/h) Main Burners: 21.3kW Side Burner: 3.55 kW Rear Burner: 4.5kW			
Gas Category	I3B/P(50)	I3B/P(30)	I3+(28-30/37)	I3P (37)
Types of Gas	Butane / Propane at 50mbar	Butane /Propane mixture at 30 mbar	Butane at 28-30 mbar and propane at 37 mbar	Butane, Propane or their mixture at 37 mbar
Injector Size (Main Burner)	0.80mm	0.92mm	0.92mm	0.86mm
Injector Size (Side Burner)	0.80mm	0.92mm	0.92mm	0.86mm
Injector Size (Rear Burner)	0.86mm	1.02mm	1.02mm	0.95mm
Country of Destination	AT, CH, DE, SK	BE, CY, DK, EE, FI, FR, GB, HU, IT, LT, NL, NO, SE, SI, SK, RO, HR, TR, BG, IS, LU, MT	BE, CH, CY, CZ, ES, FR, <b>GB</b> , IE, IT, LT, LU, LV, PT, SK, SI	
Identification Code	2531DM-0063			
Lamp Rating	The lights at the dials are powered by 4 *AA batteries (batteries are not supplied. )			
FOR USE OUTDOORS, IN WELL-VENTILATED AREAS ONLY				
WARNING: ACCESSIBLE PARTS MAY BE VERY HOT, KEEP YOUNG CHILDREN AWAY				
READ THE USER MANUAL BEFORE USING THE APPLIANCE				

<b>FRIDGE TECHNICAL SPECIFICATION</b>	
Capacity	61 L
Dimensions (LxWxD)	42x50x69.7 cm
Net weight	25.5 kg

## **TROUBLESHOOTING**

<b>PROBLEM</b>	<b>POSSIBLE CAUSE</b>	<b>SOLUTION</b>
Burners will not light using the ignition system.	<ol style="list-style-type: none"> <li>1. The LP gas cylinder is empty</li> <li>2. Faulty regulator</li> <li>3. Obstruction in burner</li> <li>4. Obstructions in gas jets or gas hose</li> <li>5. electrode wire loose or disconnected on the electrode or ignition unit</li> <li>6. The electrode or wire is damaged, and the faulty pushbutton igniter</li> </ol>	<ol style="list-style-type: none"> <li>1. Replace with a full cylinder</li> <li>2. Have the regulator checked or replace</li> <li>3. Clean burner</li> <li>4. Clean jets and gas hose</li> <li>5. Reconnect wire</li> <li>6. Change electrode and wire, change igniter</li> </ol>
The burner will not light with a match	<ol style="list-style-type: none"> <li>1. The LP gas cylinder is empty</li> <li>2. Faulty regulator</li> <li>3. Obstructions in burner</li> <li>4. Obstructions in gas jets or gas hoses.</li> <li>5. The electrode is damaged or incorrectly seated.</li> <li>6. Ignitor button sticks.</li> </ol>	<ol style="list-style-type: none"> <li>1. Replace with a full cylinder</li> <li>2. Have the regulator checked or replace</li> <li>3. Clean burner</li> <li>4. Clean jets and gas hose</li> <li>5. Reposition or clean the electrode; if this fails to rectify the issue, replace the electrode.</li> <li>6. Clean around the button and ensure this is free of grease and debris.</li> </ol>
Low flame or flashback (fire in burner tube-a hissing or roaring noise may be heard)	<ol style="list-style-type: none"> <li>1. LP gas cylinder too small</li> <li>2. Obstructions in burner</li> <li>3. Obstructions in gas jets or gas hose</li> <li>4. Windy conditions</li> </ol>	<ol style="list-style-type: none"> <li>1. Use a larger cylinder</li> <li>2. Clean burner</li> <li>3. Clean jets and gas hose</li> <li>4. Use BBQ in a more sheltered position</li> </ol>
Persistent grease fire	Grease is trapped by food build-up around the burner system.	Turn the control dials OFF and turn the LP gas tank valve to "CLOSED". Leave the lid in the open position and let the fire burn out. After the barbecue cools, remove and clean all parts.

## **MANUFACTURER SUPPORT**

0330 390 3062

Office hours: 9 AM - 5 PM Monday to Friday

### **Monster Grill**

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