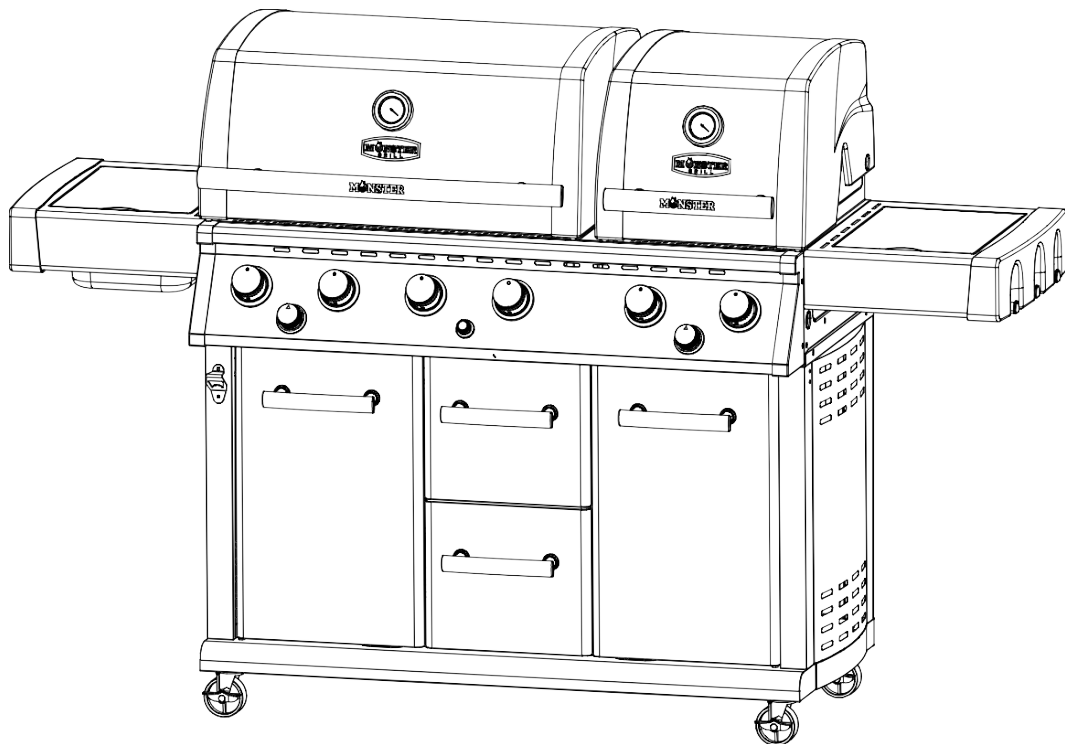


# MONSTER GRILL

## OWNER'S MANUAL



### MGDHBBQH

#### 6-BURNER GAS BBQ WITH SIDE BURNER AND REAR BURNER

USE OUTDOORS ONLY. PLEASE READ INSTRUCTIONS CAREFULLY  
BEFORE ASSEMBLY AND RETAIN THIS MANUAL FOR FUTURE  
REFERENCE.



# ENJOYING YOUR NEW BBQ?

---

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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**#MonsterGrill**

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---

Got a question or need help?

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Leeds Road, Huddersfield, HD2 1UA**

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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 be used 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.
- Use only a regulator conforming to EN 16129 appropriate to the gas and cylinder valve used. Typical UK combinations: propane 37 mbar with a 27 mm clip-on regulator for Patio Gas; butane 28–30 mbar with a 21 mm clip-on 29/30 mbar regulator; and for cylinders with POL valves, use a POL 37 mbar regulator. Do not use high-pressure or non-domestic adjustable regulators.
- 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.

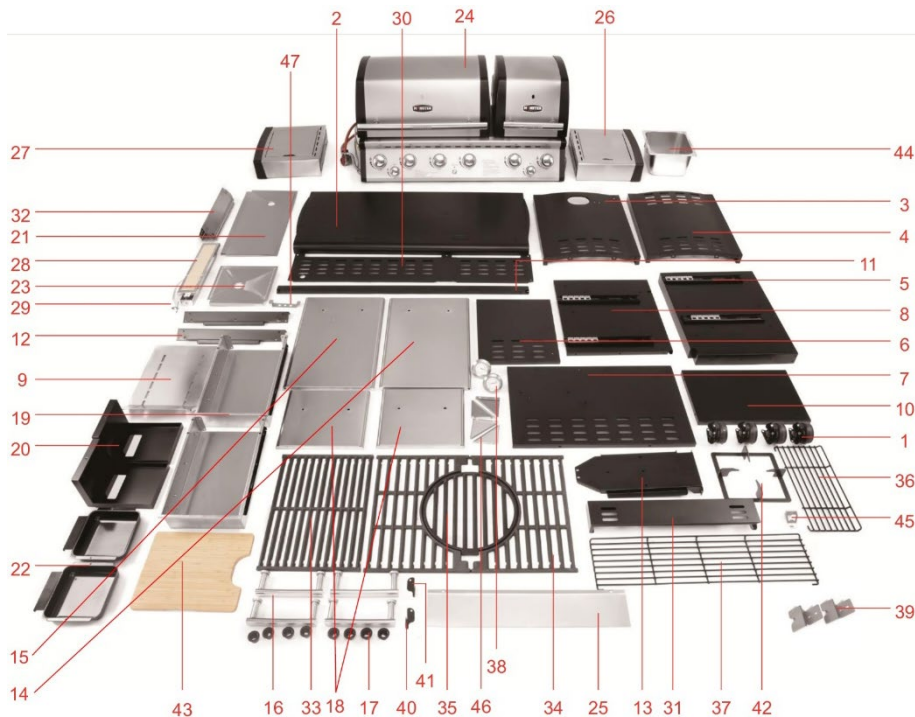
- Consider any necessary precautions and be careful when changing the gas cylinder.
- Ensure the canister valve is closed prior to disconnecting the hose to prevent any gas leaks. Only open the valve again once everything is securely connected.
- Always change the gas cylinder away from any source of 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. The

- danger of carbon monoxide poisoning is fatal.
- **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.
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- 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.

## EXPLODED DIAGRAM OF PARTS



## TOOLS REQUIRED



Phillips Screwdriver












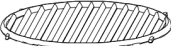
























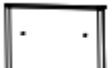







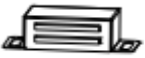














Flat Head Screwdriver



Gloves

## PARTS LIST

| PART NO. | DESCRIPTION        | IMAGE   | QTY | PART NO. | DESCRIPTION             | IMAGE   | QTY |
|----------|--------------------|---|-----|----------|-------------------------|---|-----|
| 1        | Lockable Castor    |    | 4   | 30       | Rear Body Panel         |    | 1   |
| 2        | Bottom Panel       |    | 1   | 31       | Rear Burner Cover       |    | 1   |
| 3        | Left Side Panel    |   | 1   | 32       | Flame Tamer             |   | 6   |
| 4        | Right Side Panel   |  | 1   | 33       | Square Cooking Grid     |  | 1   |
| 5        | Right Mid Panel    |  | 1   | 34       | Curved Cooking Grid     |  | 2   |
| 6        | Small Rear Panel   |  | 1   | 35       | Round Cooking Grid      |  | 1   |
| 7        | Large Rear Panel   |  | 1   | 36       | Small Warming Rack      |  | 1   |
| 8        | Left Mid Panel     |  | 1   | 37       | Large Warming Rack      |  | 1   |
| 9        | Drawer Upper Plate |  | 1   | 38       | Thermometer             |  | 2   |
| 10       | Drawer Mid Panel   |  | 1   | 39       | Rotisserie Holder       |  | 2   |
| 11       | Cross Beam         |  | 1   | 40       | Left Door Axle Bracket  |  | 1   |
| 12       | Support Beam       |  | 2   | 41       | Right Door Axle Bracket |  | 1   |

|    |                              |   |   |                 |                          |   |    |
|----|------------------------------|---|---|-----------------|--------------------------|---|----|
| 13 | Middle Bracket               |    | 1 | 42              | Pan Support              |    | 1  |
| 14 | Right Door                   |    | 1 | 43              | Chopping Board           |    | 1  |
| 15 | Left Door                    |    | 1 | 44              | Ice Bucket               |    | 1  |
| 16 | Handle                       |    | 4 | 45              | Bottle Opener            |    | 1  |
| 17 | Grommet                      |    | 8 | 46              | Drawer Corner Support    |    | 4  |
| 18 | Drawer Door                  |    | 2 | 47              | Side Burner Bottom Fixer |    | 1  |
| 19 | Drawer                       |    | 2 | <b>FITTINGS</b> |                          |   |    |
| 20 | Drip Tray Shelf              |    | 2 | A               | M5x10 Bolt               |    | 80 |
| 21 | Left Grease Tray             |  | 1 | B               | M6x12 Bolt               |  | 24 |
| 22 | Drip Tray                    |  | 2 | D               | Magnetic Door Clasp      |  | 1  |
| 23 | Right Grease Tray            |  | 1 | E               | M6x13-20 Bolt            |  | 4  |
| 24 | Body with Lid                |  | 1 | F               | M4x8 Bolt                |  | 36 |
| 25 | Body Bottom Insulation Panel |  | 1 | G               | Door Axle                |  | 4  |
| 26 | Side Burner                  |  | 1 | H               | M6x10 Bolt               |  | 8  |
| 27 | Left Side Table              |  | 1 | I               | M5x15 Bolt               |  | 2  |
| 28 | Rear Burner                  |  | 1 | J               | M10 Nut                  |  | 1  |
| 29 | Rear Burner Ignitor          |  | 1 | K               | M4x8 Bolt                |  | 14 |

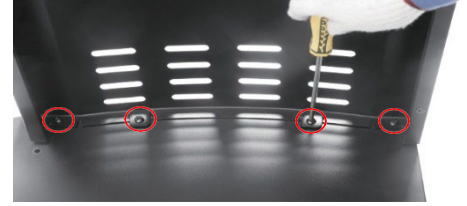
# ASSEMBLY INSTRUCTIONS



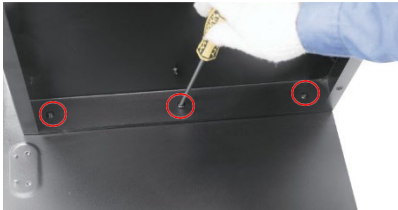
**1** Lay the Bottom Panel (2) on a flat surface with its base facing up.



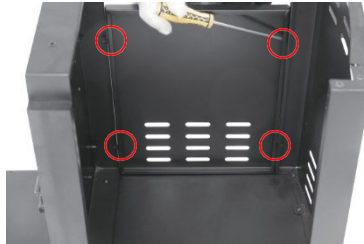
**2** Attach the four Castors (1) using four Bolts (A) for each Castor.



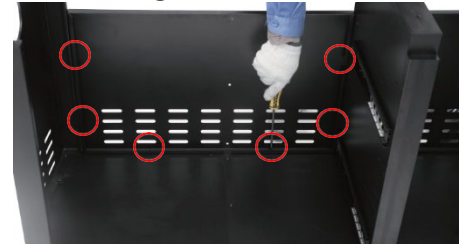
**3** Attach the Left Side Panel (3) to the Bottom Panel (2) using four Bolts (B). Repeat for the Right-Side Panel (4).



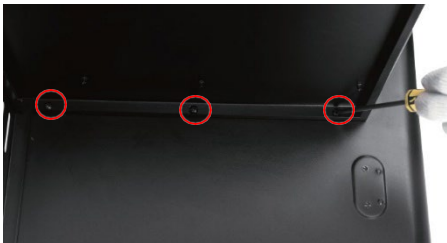
**4** Attach Mid Panel (5) to Bottom Panel (2) using three Bolts (B).



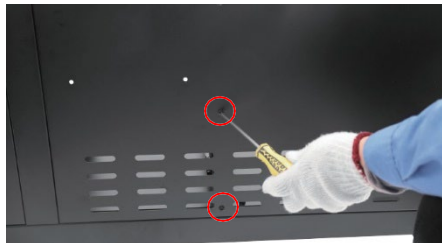
**5** Fit the Small Rear Panel (6) between the Right Side Panel (4) and Mid Panel (5) using four Bolts (A).



**6** Fit the Large Rear Panel (7) between the Left Side Panel (3) and Mid Panel (5) using four Bolts (A). Then secure to the Bottom Panel (2) using two Bolts (B).



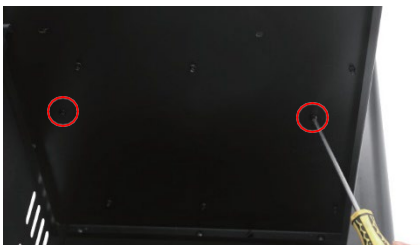
**7** Attach the Left Mid Panel (8) to the Bottom Panel (2) using three Bolts (B).



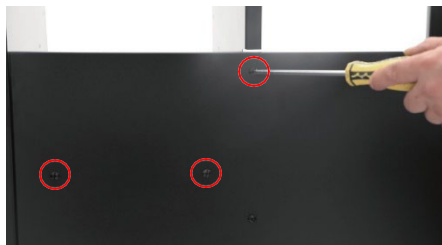
**8** Tighten the Large Rear Panel (7) to Mid Panel (8) using two Bolts (A).



**9** Slide Drawer Mid Panel (10) into the runners of the two Mid Panel (5) and (8). Align to match the screw holes on the Mid Panels.



**10** Fit Drawer Mid Panel (10) between the two Mid Panels (5) and (7) using two Bolts (A) for each side.



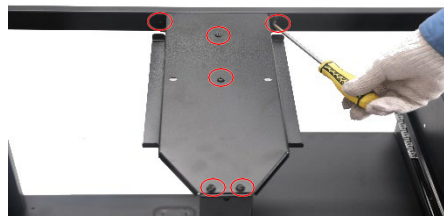
**11. Tighten the large rear panel (7) to the Mid Panel (8) and Drawer Mid Panel (10) using three Bolts (A).**



**12** Fix the Crossbeam (11) in position using two Bolts (A) at each end.



**13** Attach the Support Beam (12) to the top of the two Side Panels using four Bolts (A) on each side. Use one Bolt (I) to fix the labelled hole. Repeat to secure the other side.



**14** Fix the Middle Bracket (13) to the Mid Panel (5) and Crossbeam (11) using six Bolts (A).



**15** Attach the Door Magnet (D) to the Bottom Panel (2) using two Bolts (F).



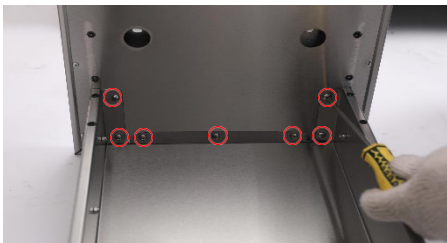
**16** Slide Drawer Upper Plate (9) into the runners of the two Mid Panel (5) and (8). Align to match the screw holes on the Mid Panels.



**17** Fix Drawer Upper Plate (9) between the two Mid Panels (5) and (8) using three Bolts (A) for each side.



**18** Attach the Door Handle (16) to the Right Door (14) by inserting, from the inside, two grommets (17). Push the handle (16) from the outside and secure it with two Bolts (B). Repeat for the left door (15) and drawer doors (18).



**19** Attach Drawer Door (18) to Drawer (19) using seven Bolts (K) for each drawer.



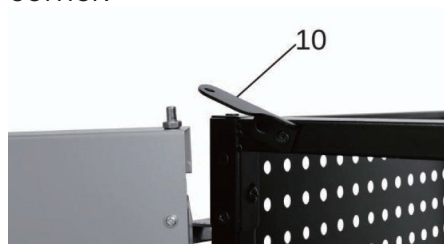
**20** Fix Drawer Corner Support (46) to the inner corner of the drawer using four Bolts (F) for each corner.



**21** Fit the four Door Axles (G) to the top and bottom of the Doors (14) and (15).



**22** Insert the bottom of the Left Door (15) into the Bottom Panel.



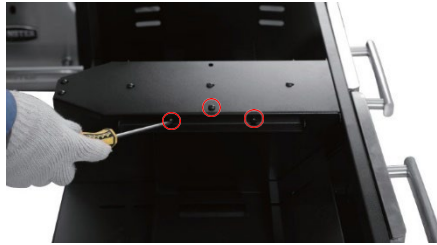
**23** Attach the Left Door Axle Bracket (40) using one Bolt (F) before inserting the top axle into the bracket.



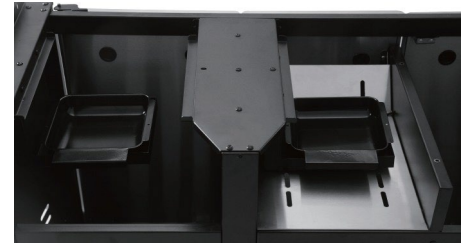
**24** Secure the Bracket using another Bolt (F).



**25** Slide the drawers into the cabinet.



**26** Attach the Drip Tray Shelf (20) using three Bolts (A) for each holder.



**27** Place the Drip Tray (22) onto the Drip Tray Shelf (20).



**28** Place the Grease Collection Tray (21) and (23) between the support beams.



**29** Attach the Body Bottom Insulation Panel (25) under the bottom of the Main Body (24) using two Bolts (F).



**30** Place the Main Body (24) in position on the unit.



**31** Secure the main body in position using two Bolts (A) on each side.



**32** Insert two Bolts (H) into the top of the main body, leaving them protruding by 5mm.



**33** Slot the Left Side Table (27) into position on the bolts inserted in the previous step.



**34** Fix the Left Side Table to the Main Body using two Bolts (H). Repeat steps 32 to 34 to attach the Side Burner (26).



**35** Secure the Left Side Table using two Bolts (E) inserted from within the main body, and repeat for the Side Burner (26).



**36** Fix the side burner injector onto the Side Burner Bottom Fixer (47) using the attached Nut.



**37** Attach the Side Burner Bottom Fixer (47) to the bottom of the Right Side Burner (26) using two Bolts (F) to fix.



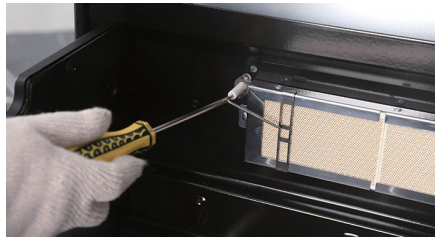
**38** Connect the Ignitor on the Side Burner to the Ignition Wire.



**39** Place the Pan Support (42) on the Right Side Burner.



**40** Attach the Infrared Rear Burner (28) using two Bolts (F).



**41** Attach the Rear Burner Ignitor (29) using one Bolt (F).



**42** Pass the rear burner injector wire through the hole on the Rear Body Panel (30) before fixing the rear body panel.



**43** Fix the Rear Body Panel (30) using seven Bolts (A).



**44** Fix the rear burner injector using one Nut (J).



**45** Connect the Ignition wires for the rear burner.



**46** Put the Rear Burner Cover (31) into position.



**47** Secure the Rear Burner Cover (30) using five Bolts (F) inserted from within the Main Body.



**48** Fit the Flame Tamers (32) onto the burners.



**49** Fit the Cooking Grids (33 & 34 & 35) and the Warming Racks (36 & 37) into position in the BBQ.



**50 (OPTIONAL)** Attach the Rotisserie Holders (39) on two sides of the main body using two Bolts (A) for each side.

Remarks: Rotisserie is not included in this item.



**51** Fit the Thermometers (38) in Position using the attached Nut and Washer.



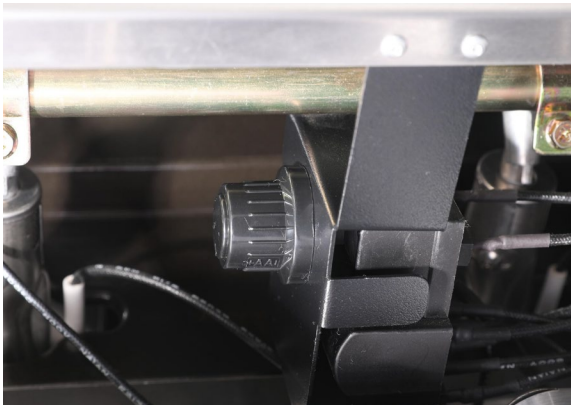
**52** Fix the Hose Bracket to the Left Side Panel using two Bolts (A).



**53** Attach the Bottle Opener (45) to the Left Side Panel using two Bolts (F).



**54** Put the Ice Bucket (44) and Chopping Board (43) into the Left Side Table (27).



**55** Screw the cap clockwise to remove it from the ignition box under the control panel.



**56** Fit one AA/1.5V battery, then screw the Cap back into the ignition box. Pay attention to the direction marking on the cap.  
Remarks: Battery is not included in this appliance.

# 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 50 °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 50 °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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- 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.**

# CHECKING FOR LEAKS

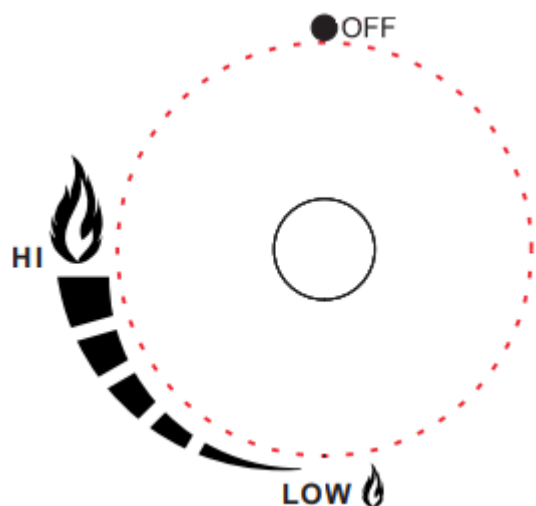
- BEFORE USE, CHECK FOR LEAKS
- Never check for leaks with a naked flame; always use a soapy water solution.
- Make 50 - 75ml of leak detecting solution by mixing  $\frac{1}{4}$  washing up liquid with  $\frac{3}{4}$  water.
- Ensure the control dials on the BBQ are set to the OFF position.
- Connect 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 barbecuing 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 douse 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, 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 it 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

| <b>PART NO.</b> | <b>DESCRIPTION</b>              | <b>Code</b> |
|-----------------|---------------------------------|-------------|
|                 | Short Lid Handle                | MGDHBBQH.47 |
|                 | Long Lid Handle                 | MGDHBBQH.48 |
|                 | Big Knob with LED light         | MGDHBBQH.49 |
|                 | Small knob without an LED light | 6BBL.27     |
|                 | Main burner                     | MGDHBBQH.51 |
|                 | single side burner              | MGDHBBQH.52 |
|                 | Rubber cushion for side table   | MGDHBBQH.53 |
|                 | UK regulator & hose             | BBQREG      |
|                 | Fitting kit                     | MGDHBBQH.55 |
|                 | Screw driver                    | 6BBL.34     |

| <b>PART NO.</b> | <b>DESCRIPTION</b>           | <b>Code</b> |
|-----------------|------------------------------|-------------|
| 1               | Lockable Castor              | 6BBL.01     |
| 2               | Bottom Panel                 | MGDHBBQH.02 |
| 3               | Left Side Panel              | MGDHBBQH.03 |
| 4               | Right Side Panel             | MGDHBBQH.04 |
| 5               | Right Mid Panel              | MGDHBBQH.05 |
| 6               | Small Rear Panel             | MGDHBBQH.06 |
| 7               | Large Rear Panel             | MGDHBBQH.07 |
| 8               | Left Mid Panel               | MGDHBBQH.08 |
| 9               | Drawer Upper Plate           | MGDHBBQH.09 |
| 10              | Drawer Mid Panel             | MGDHBBQH.10 |
| 11              | Cross Beam                   | MGDHBBQH.11 |
| 12              | Support Beam                 | MGDHBBQH.12 |
| 13              | Middle Bracket               | MGDHBBQH.13 |
| 14              | Right Door                   | MGDHBBQH.14 |
| 15              | Left Door                    | MGDHBBQH.15 |
| 16              | Handle                       | MGDHBBQH.16 |
| 17              | Grommet                      | MGDHBBQH.17 |
| 18              | Drawer Door                  | MGDHBBQH.18 |
| 19              | Drawer                       | MGDHBBQH.19 |
| 20              | Drip Tray Shelf              | MGDHBBQH.20 |
| 21              | Left Grease Tray             | MGDHBBQH.21 |
| 22              | Drip Tray                    | MGDHBBQH.22 |
| 23              | Right Grease Tray            | MGDHBBQH.23 |
| 24              | Body with Lid                | /           |
| 25              | Body Bottom Insulation Panel | MGDHBBQH.24 |
| 26              | Side Burner                  | MGDHBBQH.25 |
| 27              | Left Side Table              | MGDHBBQH.26 |
| 28              | Rear Burner                  | MGDHBBQH.27 |
| 29              | Rear Burner Ignitor          | MGDHBBQH.28 |

| <b>PART NO.</b> | <b>DESCRIPTION</b>       | <b>Code</b> |
|-----------------|--------------------------|-------------|
| 30              | Rear Body Panel          | MGDHBBQH.29 |
| 31              | Rear Burner Cover        | MGDHBBQH.30 |
| 32              | Flame Tamer              | MGDHBBQH.31 |
| 33              | Square Cooking Grid      | MGDHBBQH.32 |
| 34              | Curved Cooking Grid      | MGDHBBQH.33 |
| 35              | Round Cooking Grid       | MGDHBBQH.34 |
| 36              | Small Warming Rack       | MGDHBBQH.35 |
| 37              | Large Warming Rack       | MGDHBBQH.36 |
| 38              | Thermometer              | MGDHBBQH.37 |
| 39              | Rotisserie Holder        | MGDHBBQH.38 |
| 40              | Left Door Axle Bracket   | 6BBL.10     |
| 41              | Right Door Axle Bracket  | 6BBL.11     |
| 42              | Pan Support              | MGDHBBQH.41 |
| 43              | Chopping Board           | MGDHBBQH.42 |
| 44              | Ice Bucket               | MGDHBBQH.43 |
| 45              | Bottle Opener            | 6BBL.23     |
| 46              | Drawer Corner Support    | MGDHBBQH.45 |
| 47              | Side Burner Bottom Fixer | MGDHBBQH.46 |
| A               | M5x10 Bolt               | MGDHBBQH.55 |
| B               | M6x12 Bolt               |             |
| D               | Magnetic Door Clasp      |             |
| E               | M6x13-20 Bolt            |             |
| F               | M4x8 Bolt                |             |
| G               | Door Axle                |             |
| H               | M6x10 Bolt               |             |
| I               | M5x15 Bolt               |             |
| J               | M10 Nut                  |             |
| K               | M4x8 Bolt                |             |

# TECHNICAL INFORMATION

|   |   |  |  |   |
|---|---|--|--|---|
|  |  2531-25<br>2531DM-0069                              |  |  |   |
| Appliance Code  | MGDHBBQH  |  |  |   |
| Product Size Assembled (HxWxD)  | 1900*600*1310mm   |  |  |   |
| Total Heat Input (All Gas Categories)   | 28 kW (G30: 2033g/h, G31: 2033 g/h)<br>Main Burners: 21kW (1524 g/h)<br>Side Burner: 3.5 kW (254 g/h)<br>Rear Burner: 3.5kW (254 g/h) |  |  |   |
| Gas Category  | I <sub>3B</sub> /P(50)  | I <sub>3B</sub> /P(30)   | I <sub>3</sub> +(28-30/37)   | I <sub>3P</sub> (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)   | 0.82mm  | 0.93mm   | 0.93mm   | 0.86mm                                      |
| Injector Size (Side Burner)   | 0.82mm  | 0.93mm   | 0.93mm   | 0.86mm                                      |
| Injector Size (Rear Burner)   | 0.82mm  | 0.93mm   | 0.93mm   | 0.86mm                                      |
| 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   | <b>2531DM-0069</b>  |  |  |   |
| Lamp Rating   | The LED lights are powered by coin cell batteries.  |  |  |   |
| 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                                   |   |  |  |   |



## BATTERY WARNING

### KEEP OUT OF REACH OF CHILDREN

Swallowing can lead to chemical burns, perforation of soft tissue, and death. Severe burns can occur within 2 hours of ingestion. Seek medical attention immediately.



- If the battery compartment (if applicable) does not close securely, stop using the product and keep it away from children.
- If you think batteries might have been swallowed or placed inside any part of the body, seek immediate medical attention

### THERE MAY BE NO OBVIOUS SYMPTOMS OF BATTERY INGESTION

Unfortunately, it is not obvious when a button or coin battery is stuck in a child's oesophagus (food pipe). There are no specific symptoms associated with this. The child might:

- cough, gag, or drool a lot;
- appear to have a stomach upset or a virus;
- be sick;
- point to their throat or stomach;
- have a pain in their abdomen, chest or throat;
- be tired or lethargic;
- be quieter or more clingy than usual or otherwise "not themselves";
- lose their appetite or have a reduced appetite; and
- not want to eat solid food / be unable to eat solid food.

These sorts of symptoms vary or fluctuate, with the pain increasing and then subsiding.

A specific symptom of button and coin battery ingestion is vomiting fresh (bright red) blood. If the child does this, seek immediate medical help.

- The lack of clear symptoms is why it is important to be vigilant with "flat" or spare button or coin batteries in the home and the products that contain them.

# TROUBLESHOOTING

| PROBLEM  | POSSIBLE CAUSE   | SOLUTION  |
|--|--|---|
| 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 the burner</li> <li>4. Obstructions in gas jets or gas hoses</li> <li>5. The electrode wire is 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 replaced</li> <li>3. Clean burner</li> <li>4. Clean jets and gas hose</li> <li>5. Reconnect the 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 the 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 replaced</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 the burner</li> <li>3. Obstructions in gas jets or gas hoses</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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