

# **MONSTER**

G R I L L

## **OWNER'S MANUAL**



**MGKITSS**  
**5 BURNER GAS GRILL**

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## IMPORTANT SAFETY INFORMATION


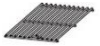






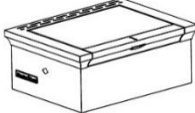




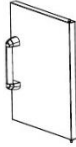
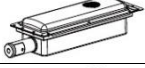
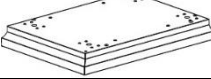




Please read this user manual before using this BBQ and keep it safe for future reference.






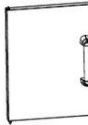



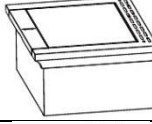









- Read the following instructions carefully and be sure your BBQ is properly installed, assembled and cared for. Retain the instructions for future reference.
- Failure to follow these instructions may result in serious bodily injury and/or property damage.
- **WARNING - Risk of Suffocation!** BBQ's 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.
- 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.
- Never light the appliance with the hood in the closed position.
- Your BBQ can be used with gas cylinders between 5 kg and 15 kg. The maximum size is 320mm (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.
- Use a suitable regulator that is certified to BS EN 12864 or EN 16129.
- 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 gas leak is suspected.
- 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 barbeque in confined and/or habitable space e.g. houses, tents, caravans, motor homes, boats. Danger of carbon monoxide poisoning fatality.
- **WARNING!** This barbeque will become very hot, do not move it during operation.
- **WARNING!** Do not use spirit or petrol for lighting or re-lighting! Use only firelighters complying to EN 1860-3.
- **WARNING!** Keep children and pets away.

## GENERAL INFORMATION FOR SUCCESSFUL ASSEMBLY


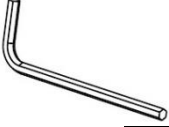

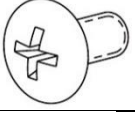
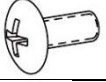


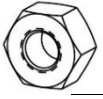

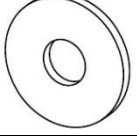

Please read the assembly instructions carefully and follow the safety precautions. Allow sufficient time for assembly. Before starting assembly, clear an area measuring approximately two to three square metres. Remove the item from the packaging and lay out all of the parts and any necessary tools so 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.

## PARTS LISTING

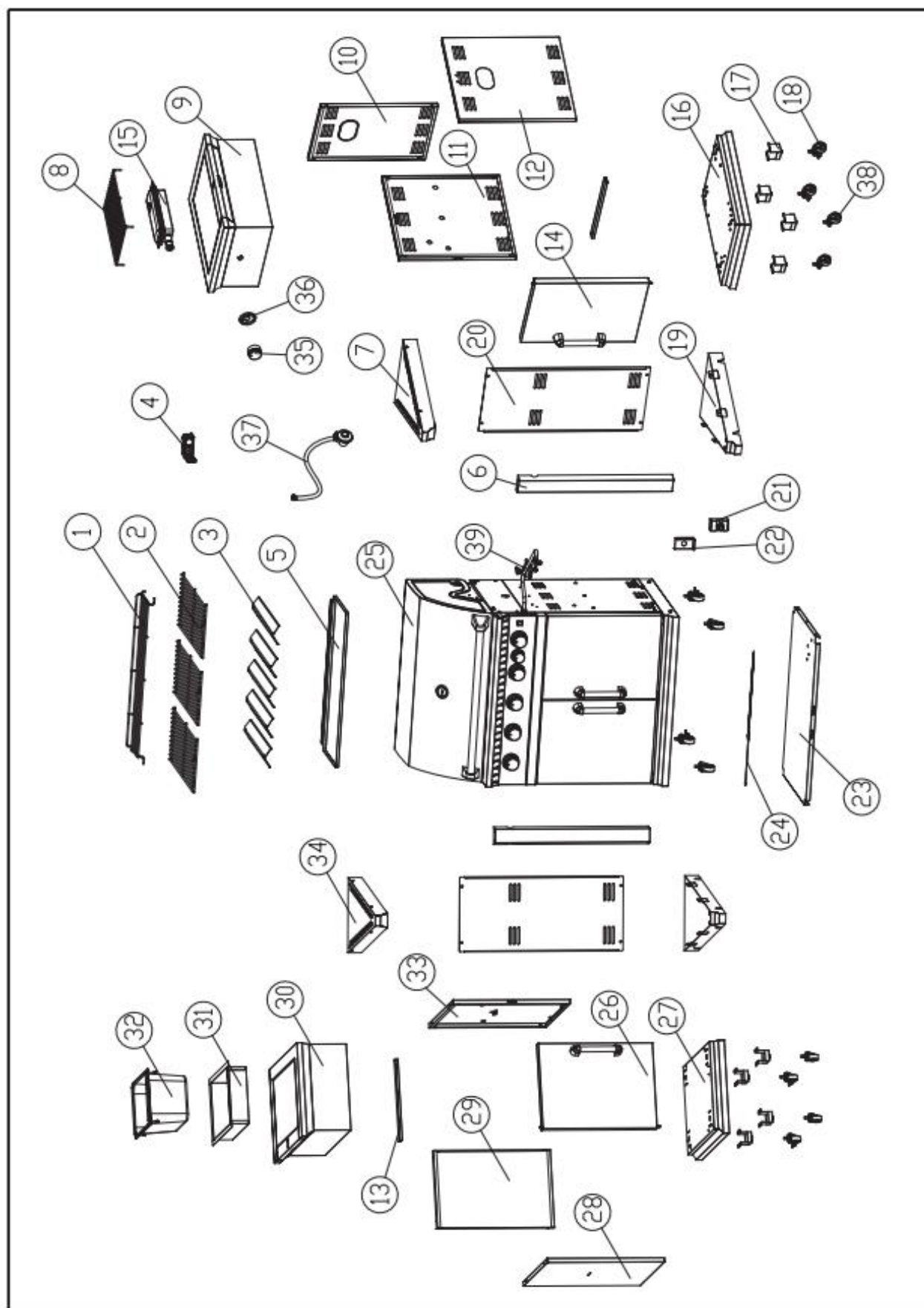
Ref	Description	Image	Qty
1	Warming Rack		1
2	Cooking Grate		3
3	Flame Tamer		5
4	Battery Assembly		1
5	Grease Tray		1
6	Front Support Pole		2
7	Right Triangle Table top		1
8	Side Burner Cooking Grate		1
9	Side Burner Assembly		1
10	Right Cabinet Rear Panel		1
11	Right Cabinet Left Panel		1
12	Right Cabinet Right Panel		1
13	Connection Bar		2
14	Right Cabinet Front Door		1
15	Right Side Burner		1
16	Right Cabinet Bottom Panel		1
17	Foot Bracket		8
18	Locking Castor		6
19	Triangle Bottom Panel		2
20	Connection Panel		2

21	Battery Compartment		1
22	Battery Compartment Holder		1
23	Cart Shelf		1
24	Match Lighter		1
25	Grill Body and Cart Assembly		1
26	Left Cabinet Front Door		1
27	Left Cabinet Bottom Panel		1
28	Left Cabinet Left Panel		1
29	Left Cabinet Rear Panel		1
30	Left Side Shelf		1
31	Ice Bucket Holder		1
32	Ice Bucket		1
33	Left Cabinet Right Panel		1
34	Left Triangle Table top		1
35	Control Dial		6
36	Control Dial Bezel		6
37	Hose and Regulator		1
38	Non-Locking Castor		6
39	Side Burner Valve		1

## FIXTURES AND FITTINGS

Ref	Description	Image	Qty
AA	6 x 12mm Washer		2
BB	Allen Key		1
CC	M6 x 12 Bolt		12
DD	M6 x 14 Screw		53
EE	M4 x 10 Screw		42
FF	D4 Washer		32
GG	M6 x 10 Screw		2
HH	M6 Nut		2
II	M4 Nut		32
JJ	6 x 18mm Washer		4
KK	Wrench		1

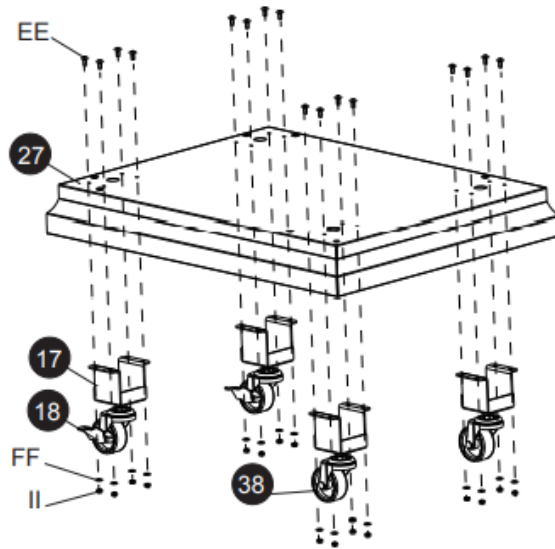
## EXPLODED DIAGRAM OF PARTS



# ASSEMBLY INSTRUCTIONS

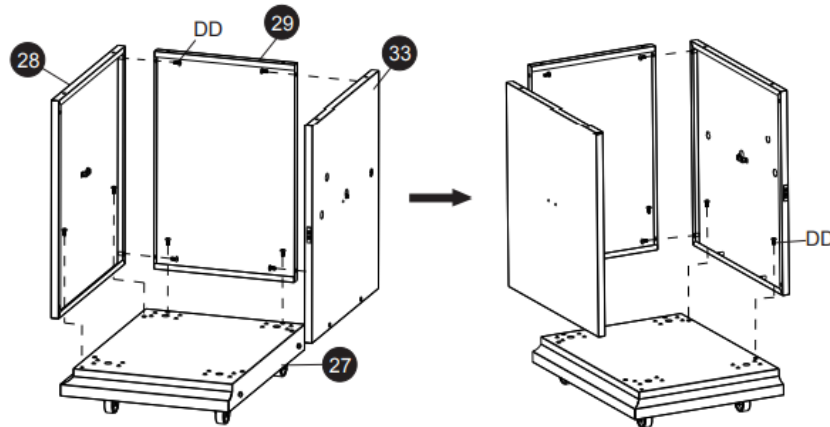
1

Secure 4 locking castors and 4-foot brackets to the left cabinet bottom panel using 16 EE bolts, 16 FF washers and 16 II Nuts.



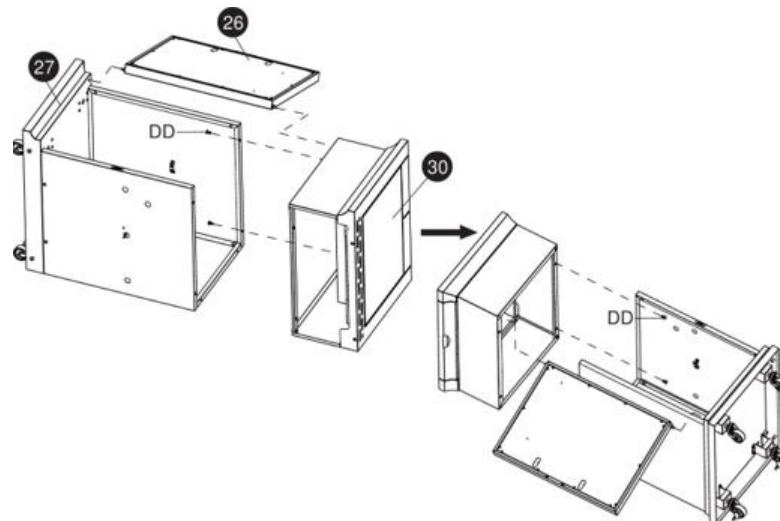
2

Install the left rear, left and right panels to the left side bottom panel using 10 DD bolts.



3

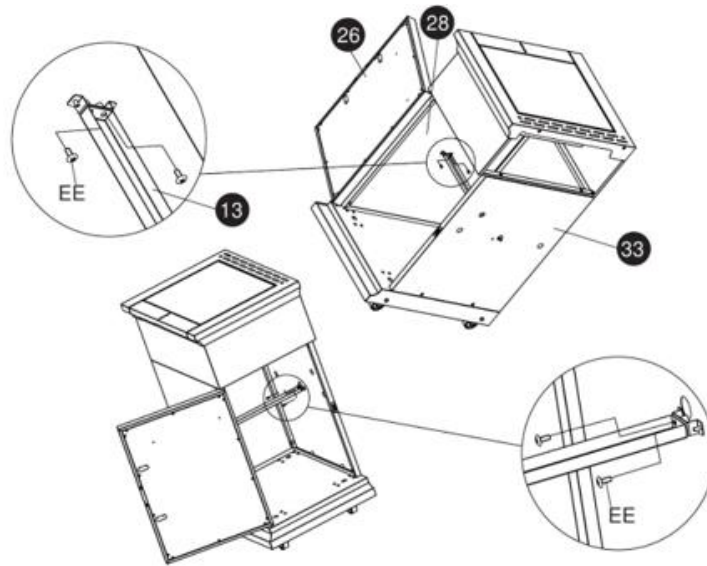
Attach the left side door and left side drawer using 4 DD bolts.





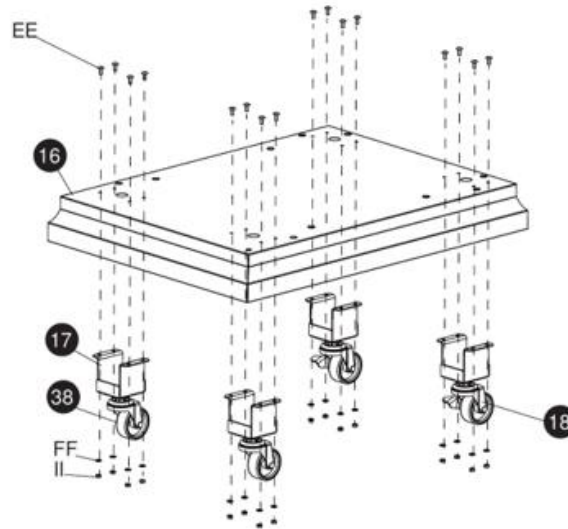
4

Secure the connection bar to the left side cabinet using 4 EE bolts.



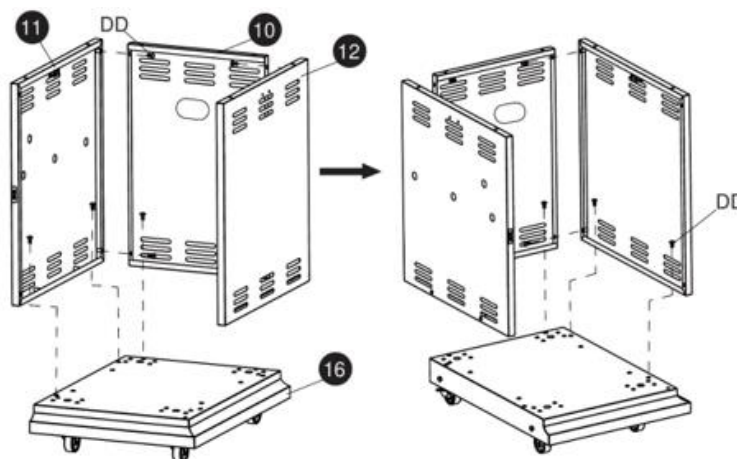
4

Secure 4 locking castors and 4 foot brackets to the right cabinet bottom panel using 16 EE bolts, 16 FF washers and 16 II Nuts.



5

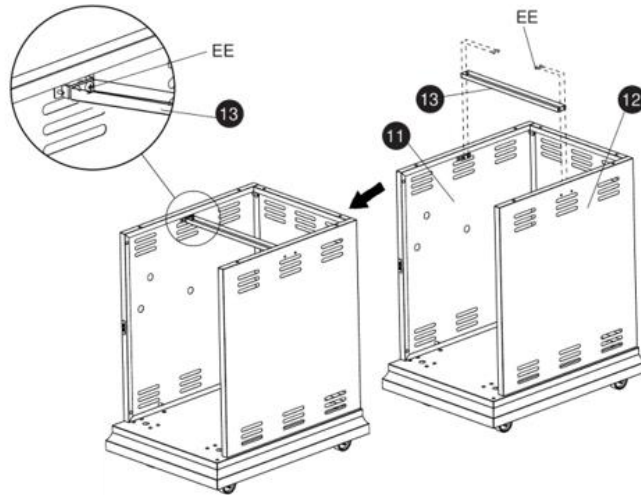
Secure the right rear, left and right-side panel to the right-side bottom panel using 10 DD bolts.





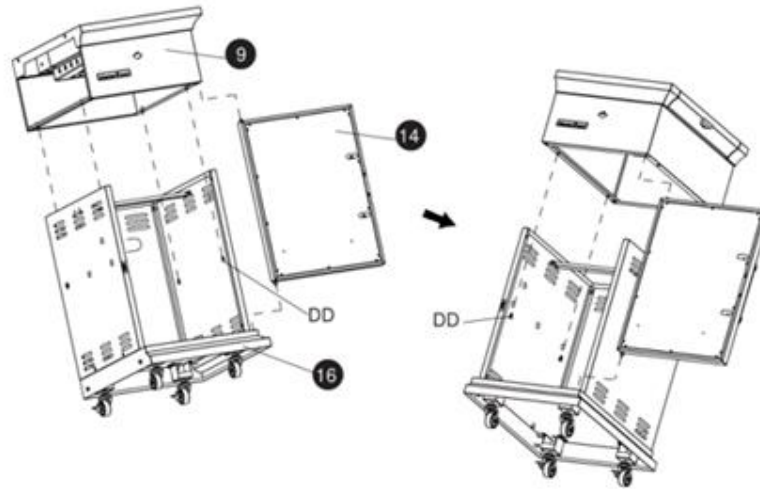
6

Secure the connection bar to the right-side cabinet using 4 EE bolts.



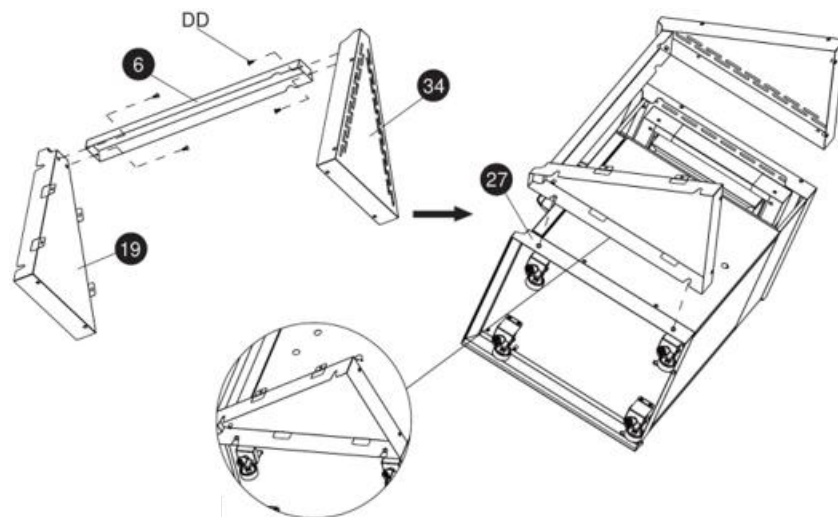
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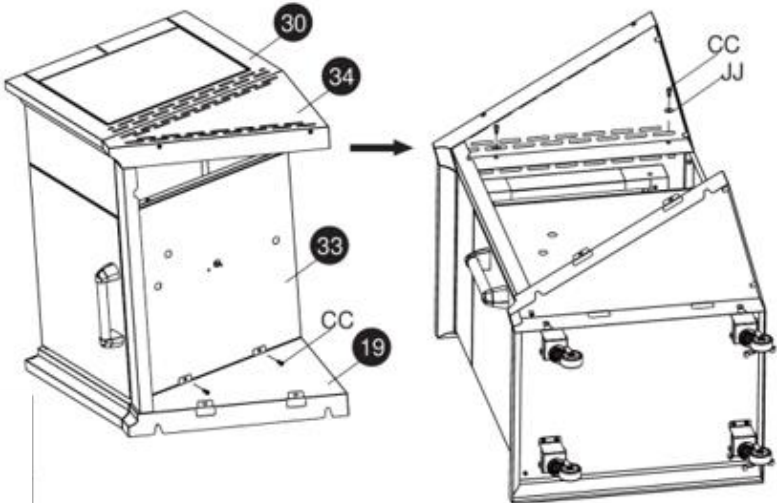
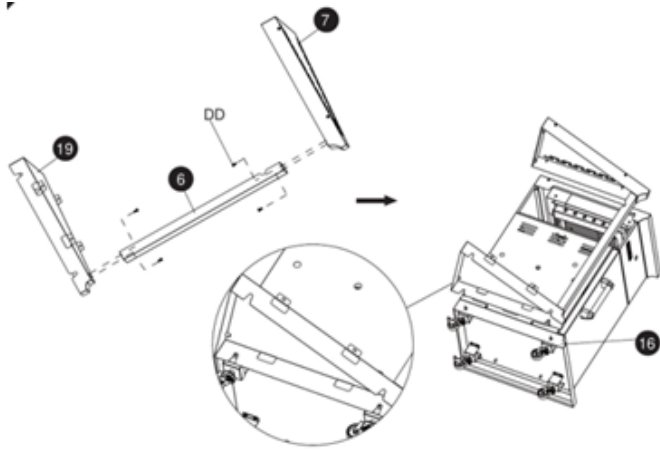
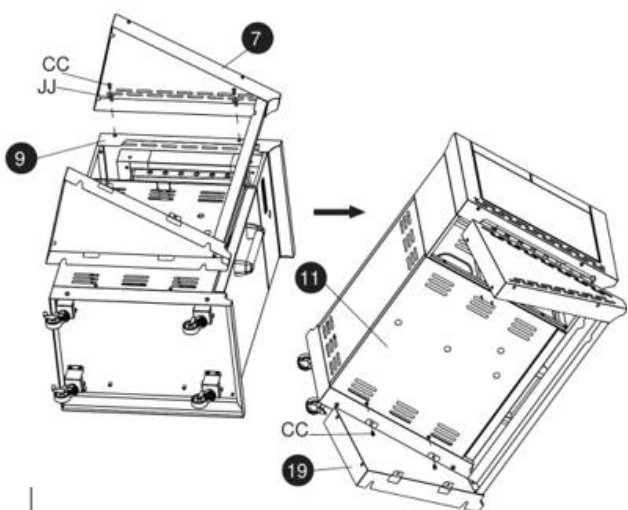
Install the right cabinet front door and the side burner assembly using 4 DD bolts.

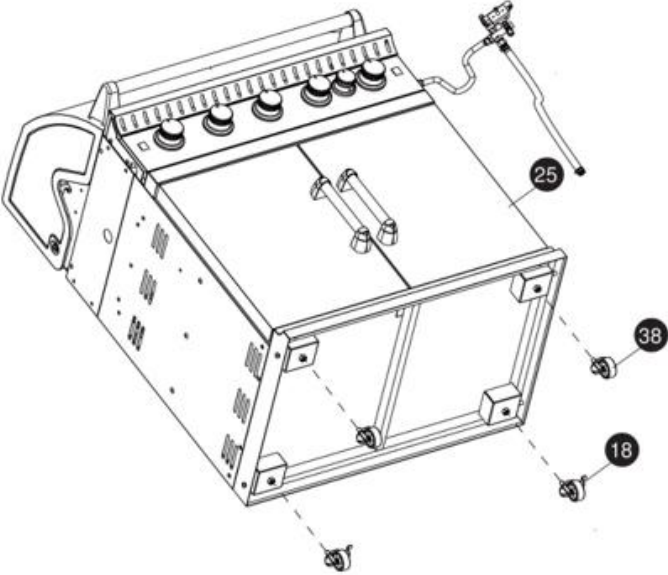
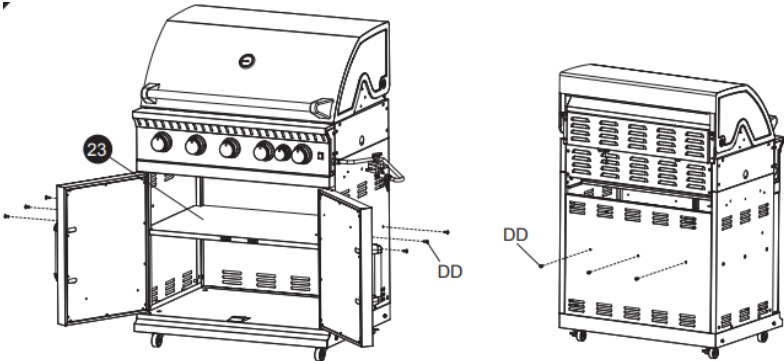
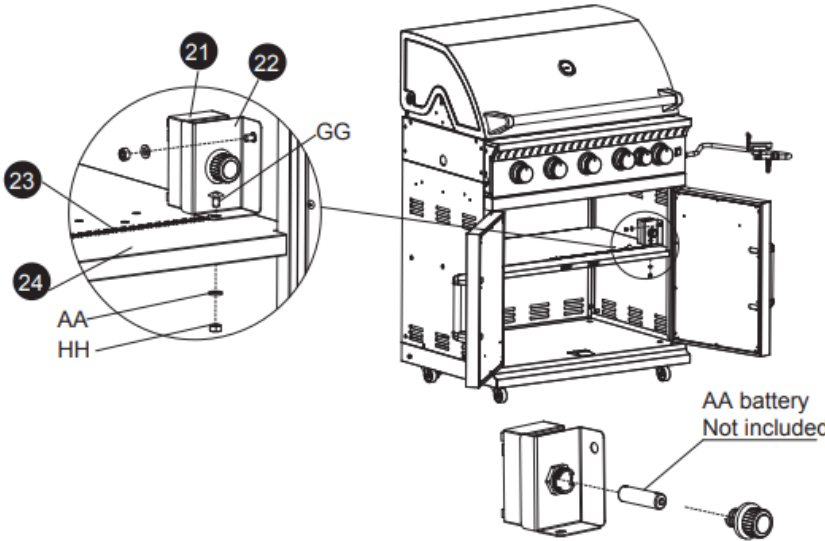


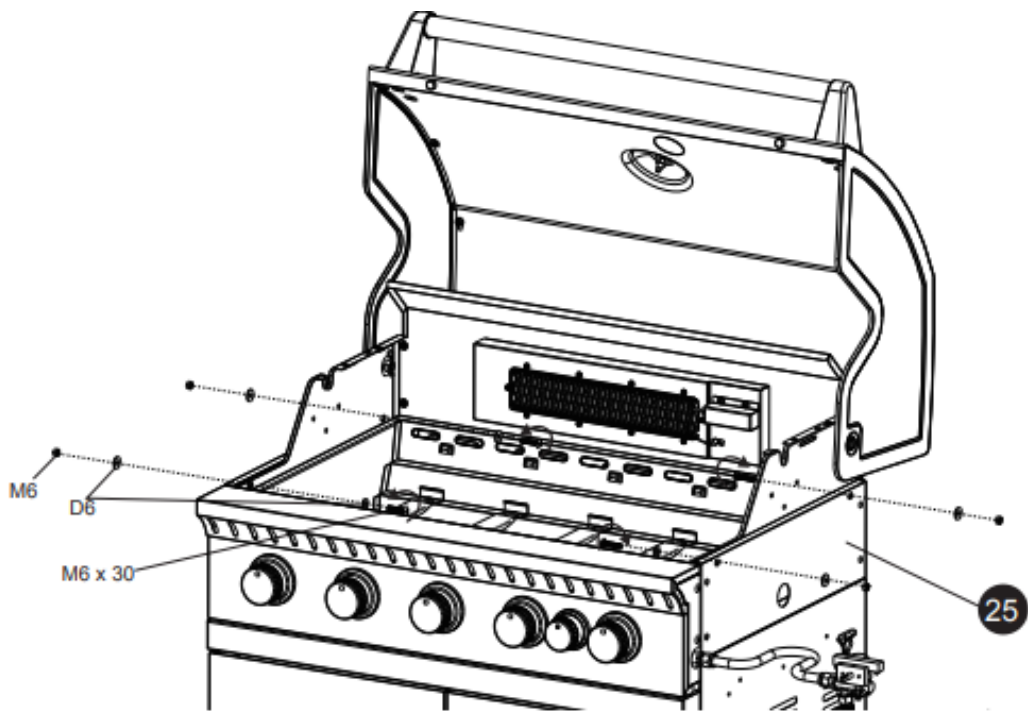
8

Attach the front support pole to the triangle bottom panel and the left triangle table top using 4 DD bolts. Once secured, attach the triangle bottom panel to the left cabinet bottom panel.



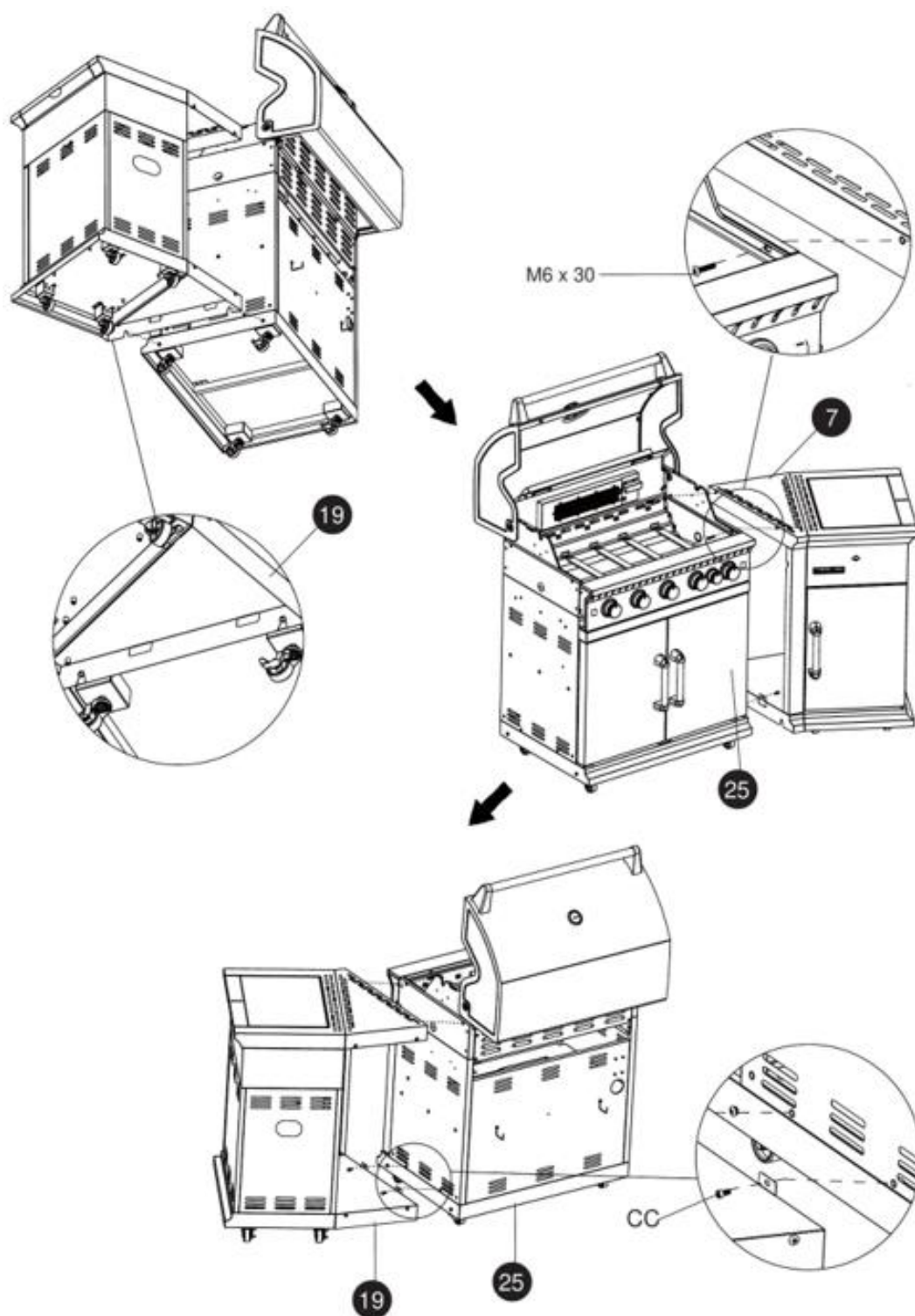
<p>9</p> <p>Secure all parts into place using the provided Allen Key BB, 2 JJ washers and 4 CC bolts.</p>	
<p>10</p> <p>Attach the front support pole to the triangle bottom panel and the right triangle table top using 4 DD bolts. Once secured, attach the triangle bottom panel to the right cabinet bottom panel.</p>	
<p>11</p> <p>Secure all parts into place using the provided Allen Key BB, 2 JJ washers and 4 CC bolts.</p>	

<p>12</p> <p>Attach 2 locking castors to the back of the BBQ main body and 2 locking castors to the front of the BBQ main body using the provided wrench KK.</p>	 <p>This diagram illustrates the process of attaching locking castors to the BBQ main body. It shows the rear and side views of the unit. Castor 25 is shown being attached to the back, while castors 38 and 18 are shown being attached to the front. A wrench KK is indicated for this step.</p>
<p>13</p> <p>Secure the shelf onto the main body using 9 DD bolts.</p>	 <p>This diagram shows the shelf (23) being secured to the main body. It includes a side view of the unit with the shelf installed and a front view showing the DD bolts used for securing it.</p>
<p>14</p> <p>Attach the battery compartment to the inside of the main body using 2 AA washers, 2 GG bolts and 2 HH nuts.</p>	 <p>This diagram illustrates the attachment of the battery compartment (21) to the inside of the main body. It shows a detailed view of the compartment being secured with AA washers (24), GG bolts (22), and HH nuts (23). A note indicates that the AA battery is not included.</p>



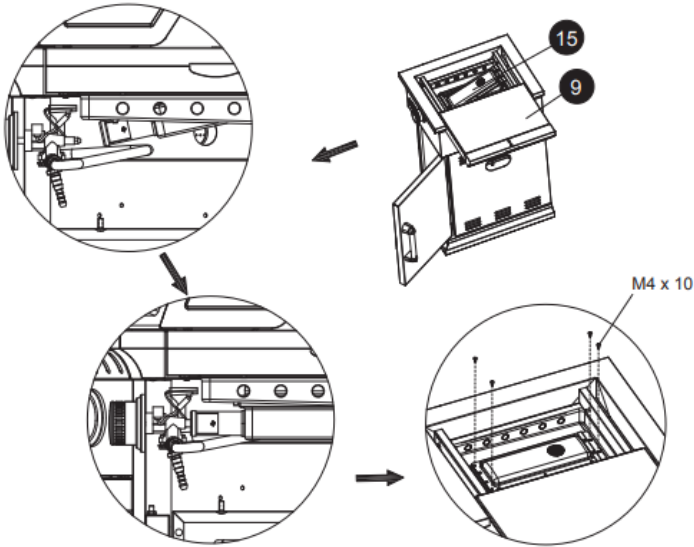
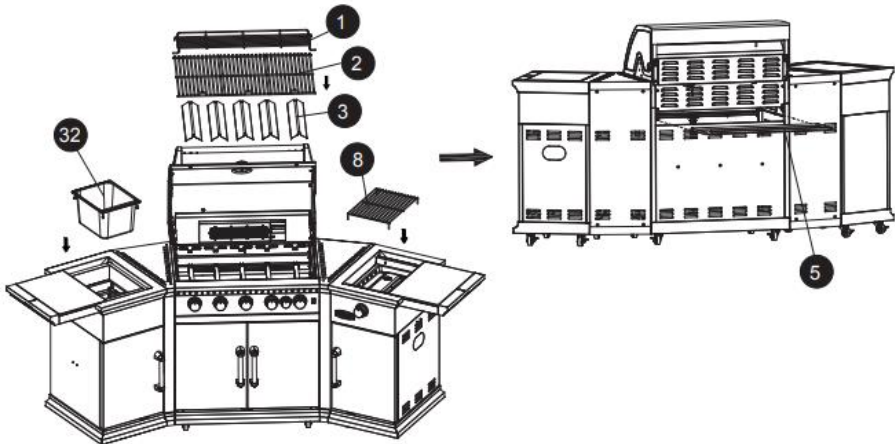
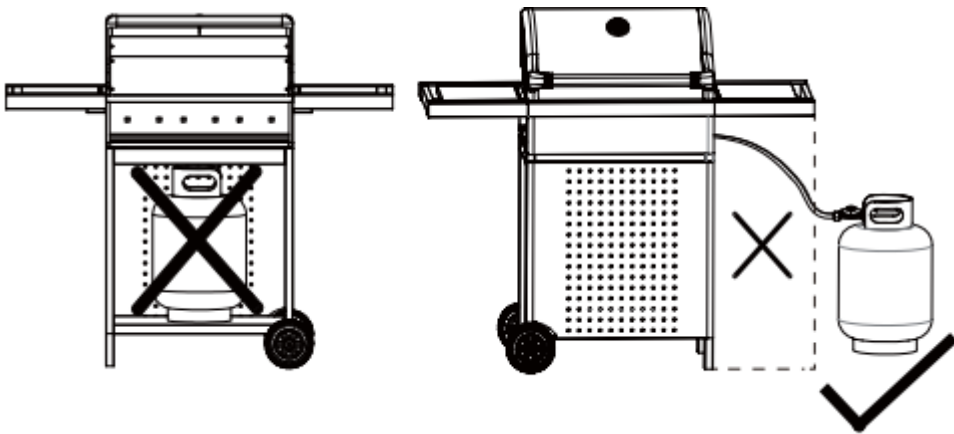
16

Secure the right-side cabinet to the main body using the provided Allen Key BB and 2 CC bolts.



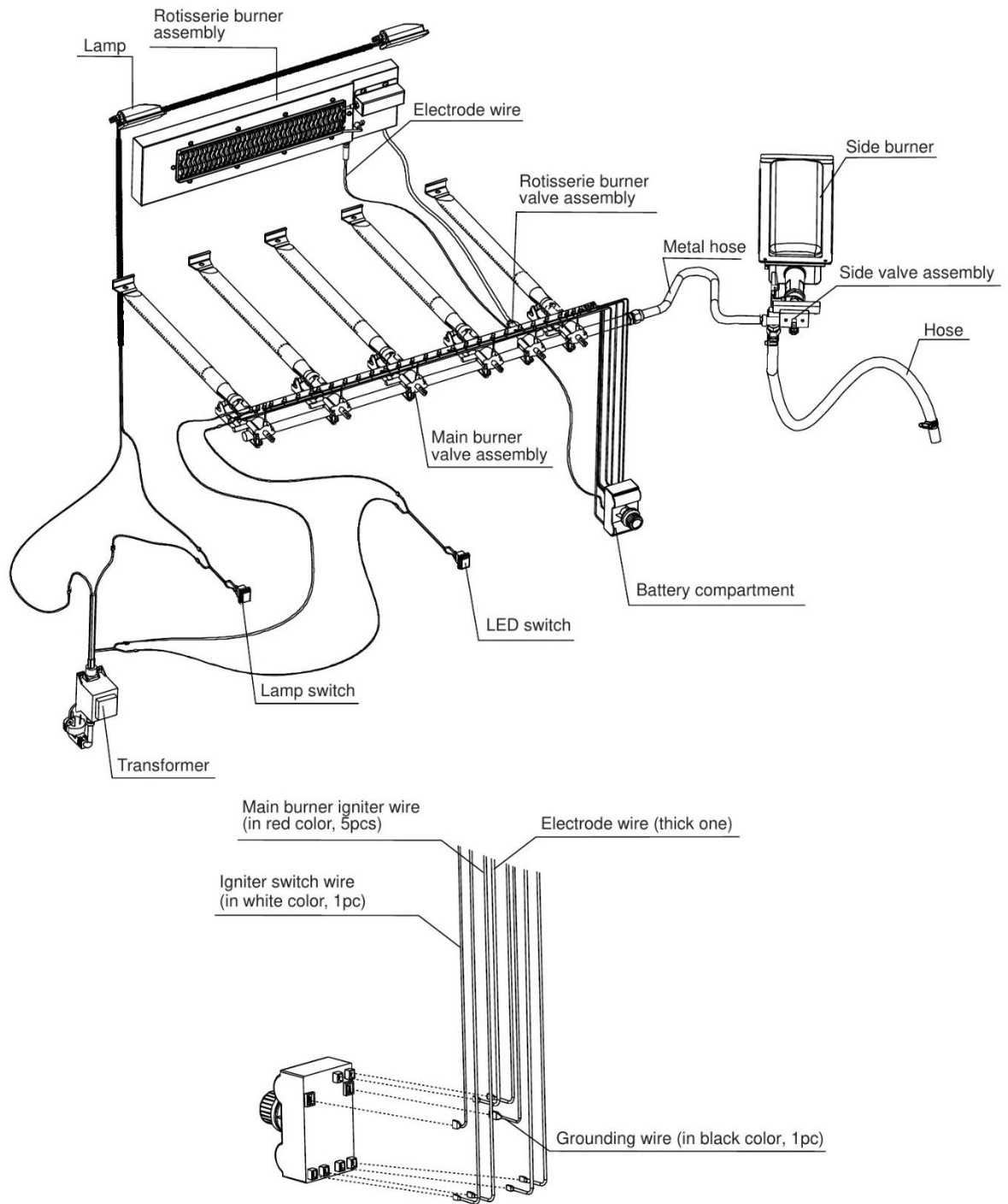


17	<p>Secure the left side cabinet to the main body using the provided Allen Key BB and 2 CC bolts.</p>	
18	<p>Install the 2 connection panels to the back of unit using 8 DD bolts.</p>	
19	<p>Attach the right-side burner using 4 EE bolts. Attach the side burner valve to the hose regulator and using 2 EE bolts secure the control dial bezel to the unit and then attach the control dial.</p>	

<p>20</p> <p>Slide the burner housing onto the nozzle and secure the burner housing in place using 4 M4 x10 screws. The burner housing will be loosely fitted onto the nozzle, this is to allow air to be enter the pipe to aid burning.</p>	
<p>21</p> <p>Insert the provided grills and trays to the BBQ. Slide the grease tray into the back of the unit.</p>	
<p>22</p> <p>Connect the gas bottle to the regulator hose.</p>	



# BURNER SYSTEM ILLUSTRATION WIRE CONNECTION SYSTEM



Note: The grounding wire and igniter switch wire must be inserted into the positions as shown above. The other wires can be inserted into any other positions.

## GAS SUPPLY INFORMATION

This appliance is only suitable for use with low pressure Butane, Propane, or LPG mixtures, fitted with the appropriate low-pressure regulator via a flexible hose. The hose should be secured to a regulator and the appliance with hose clips. This BBQ is set to operate with a 30 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 regulator for the gas cylinder, and BBQ.

### REGULATOR AND HOSE

- Use a regulator which is approved to EN 16129 with the appropriate capacity (g/h), pressure, working temperature and inlet/outlet connection for the country of destination. The life expectancy of the regulator is estimated as 10 years. It is recommended that the regulator should be changed within 10 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 operating 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 meters. 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.

### 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 sources of ignition. **DO NOT SMOKE NEAR THE CYLINDER(S).**
- This BBQ is designed for use outdoors only, away from any flammable materials. It is important that there are **no overhead obstructions** and that there is a minimum distance of 1m from the side and rear of the appliance. It is important that the ventilation openings of the appliance are not obstructed. The BBQ must be used on a level, stable surface.
- The appliance should be protected from direct draughts and should be positioned or protected against direct penetration by any 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 there is no debris 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 regulator) when the BBQ is not in use.
- The BBQ must be used in a well-ventilated area. Do not use 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 that all the 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 appropriate action to resolve the leak.
- If 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 a number of attempts, turn the control dial to the off position (clockwise) and also turn the cylinder valve off. Wait for five minutes before attempting to light the BBQ again.

### LIGHTING INSTRUCTIONS FOR THE MAIN BURNER

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 “ON” position on the regulator. Use soapy water to check if there is any gas leakage between the Bottle and the regulator.
3. Push down control knob and turn it anti-clockwise to the  position, this will light the burner.
4. If the burner fails to ignite, turn the control knob off (clockwise) and also turn the cylinder valve off. Wait 5 minutes and repeat step 3.
5. Adjust the heat by turning the knob to the High/Low position.
6. To turn OFF the barbecue, turn the control knob on the appliance clockwise to the “OFF” position and then turn the cylinder valve or regulator switch to the “OFF” position.

**Warning:** If any burner fails to ignite, turn the control knob off (clockwise) and also turn the cylinder valve off. Wait five minutes before attempting to relight.

# **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 the amount of flare ups, but these must be kept in good condition and free of grease 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 cooking surface of the BBQ and take care to 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 off and cool the BBQ every two hours to remove food debris and grease from the drip tray and drip pan. The maximum cooking time between cleans is dependent on both the amount of food been cooked and their fat content. When cooking large quantities of food with a high fat content, the BBQ will require more regular cleaning. 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 attempt 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 assistance.

# 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

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.

A cover is available to buy separately from your Monster Grill stockist, order code BBQCK.

# TECHNICAL INFORMATION

		 0359-21		
Appliance Code		MGKITSS		
Product Size Assembled (HxWxD)		1240 x 2263 x 847mm		
Total Heat Input (All Gas Categories)		22.2kW (G30: 1616 g/h, G31: 1587 g/h) Main Burners: 17kW Rotisserie Burner: 2.6kW Side Burner 2.6kW		
Gas Category	I3B/P(50)	I3B/P(30)	I3+(28-30/37)	
Types of Gas	Butane / Propane at 50mbar	Butane / Propane mixture at 30 mbar	Butane at 28-30 mbar and propane at 37 mbar	
Injector Size (Main Burner)	0.79mm	0.89mm	0.89mm	
Injector Size (Rotisserie Burner)	0.68mm	0.78mm	0.78mm	
Injector Size (Side Burner)	0.68mm	0.78mm	0.78mm	
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	0063CT7097			
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				

# TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
Burners will not light using the ignition system	<ol style="list-style-type: none"> <li>1. 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 electrode or ignition unit</li> <li>6. Electrode or wire is damaged, faulty pushbutton igniter</li> </ol>	<ol style="list-style-type: none"> <li>1. Replace with full cylinder</li> <li>2. Have 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>
Burner will not light with a match	<ol style="list-style-type: none"> <li>1. 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 hose</li> </ol>	<ol style="list-style-type: none"> <li>1. Replace with full cylinder</li> <li>2. Have regulator checked or replace</li> <li>3. Clean burner</li> <li>4. Clean jets and gas hose</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 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 trapped by food build-up around burner system.	Turn control knobs to OFF, turn LP gas tank valve to "CLOSED". Leave lid in open position and let fire burn out. After barbecue cools, remove and clean all parts.
Inside of lid is peeling (like paint peeling)	The lid is stainless steel, not painted	Baked on grease build-up has turned to carbon and is flaking off. Clean thoroughly.

## MANUFACTURER SUPPORT

0333 305 2261

Office hours: 9AM - 5PM Monday to Friday

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