

LIVOO

Feel good moments

Instruction manual

2 in 1 charcoal and gas barbecue



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Language : English

WWW.LIVOO.FR

Instruction manual

You have purchased a product LIVOO brand and we thank you. We take great care in design, ergonomics and ease of use of our products. We hope that this product will give you complete satisfaction.

This instruction manual is also available on our website www.livoo.fr

General Safety Instructions

USE OUTDOORS ONLY.

THIS UNIT MUST BE INSTALLED IN COMPLIANCE WITH CURRENT REGULATIONS AND USED IN A WELL VENTILATED AREA.

WARNING ACCESSIBLE PARTS MAY BE VERY HOT.

PLEASE KEEP YOUNG CHILDREN AWAY.

TURN OFF THE GAS SUPPLY AT THE GAS CYLINDER AFTER USE.

DO NOT MOVE THE APPLIANCE DURING COOKING.

IMPORTANT:

Read the following instruction carefully and be sure your barbecue is properly installed, assembled and cared for. Failure to follow these instructions may result in serious bodily injury and/or property damage.

1. The barbecue grill is safe and easy to use. Please ensure you only use your barbecue at the correct pressure the appliance is designed for.
2. Never fit the cylinder right to next the barbecue. Always place the cylinder at the left hand rear of the appliance. The cylinder should be sited as far away from the appliance as

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possible without straining the hose. Never light the grill with the lid closed.

3. The appliance and cylinder must be placed on level surface and must not be used whilst alight.
4. Food can be barbecued on the cooking grid either with or without the lid being closed. When the lid is closed for 5 minutes, the lid must be open for 1 minute to release heat.
5. Adequate ventilation is vital for combustion and efficiency performance of the barbecue. This will ensure the safety of the user and other people in the vicinity of the area where the appliance is being used. Never use the appliance in any enclosed covered area.
6. When the wind speed is above 2m/s, don't use gas grill facing to the wind.
7. Any modification to the appliance may be dangerous and may cause injury or property damage.
8. The parts sealed by the manufacturer or his agent shall not be manipulated by the user.
9. Do not modify the appliance
10. Never mount the cylinder under the barbecue on the base shelf as this could result in serious injury to the user, other people and/or property.
11. Use protective gloves when handling particularly hot components.
12. The appliance must not have any overhead obstruction. E.g. trees, shrubs, lean to roofs. The appliance must be installed with a clearance of 1 m around the appliance.

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13. Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible
14. The adjustment conditions for this appliance are stated on the label (or data plate).
15. This appliance is not connected to a combustion products evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation.
16. The appliance must not be used near flammable materials. (Petroleum based products, thinners or any other solid object that carries a flammable warning label.)
17. Close the valve of the gas cylinder or the regulator after use.
18. The use of this appliance in enclosed areas can be dangerous and is **PROHIBITED**.
19. **WARNING:** Your gas barbecue should never be used by children. Accessible parts of the barbecue may be very hot. Keep young children away while it is in use.
20. It is absolutely necessary to keep this appliance clean at all times as it comes into direct contact with food.
21. Regarding the instruction for cleaning surfaces in contact with food thanks to refer to the below paragraph “cleaning” in manual.
22. The barbecue must be installed on a stable horizontal support before use.
23. **Warning:** The temperature of the barbecue will become very high. Do not move the barbecue when operating.

Additional Characoal safety part :

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- 24. The barbecue must be heated and the fire kept incandescent for at least 30 minutes before the first cooking.**
25. Use only charcoal in the fire bowl.
26. Do not fill the fire bowl above the level of the cooking grid.
27. The max. charcoal used shall be 1,5 kg.
- 28. Do not cook before the fuel has a coating of ash.**
- 29. Warning! Do not use indoors. Do not use in a confined and / or habitable space, for example houses, tents, caravans, campers, boats. Risk of death from carbon monoxide poisoning.**
- 30. WARNING! Do not use spirit or petrol for lighting or relighting! Use only firelighters complying to EN 1860-3!**
- 31. WARNING! Keep children and pets away**
32. If you are using a liquid fire starter, remove any liquid that may have flowed through the bottom ventilation holes before lighting the charcoal.
33. Do not use the barbecue within 1.5 meter radius of any combustible material.
34. Do not use the grill if all its parts are not in place. Check that the ash pan is properly secured to the feet under the barbecue tank.
35. Do not remove the ashes until the charcoal has fully burned and is not completely extinguished.
36. Do not wear clothing with large, floating sleeves when lighting and using the barbecue.
37. Do not use the grill during strong winds.
38. The barbecue must be installed on a horizontal and stable

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base before using

39. Never touch the metal grates or other hot barbecue parts.
40. Caution: do not, under any circumstances, cover the grill rack with aluminous foil, barbecue dishes or other items, as the resulting build-up of heat could cause irreparable damage to the grill.
41. Do not cook in foil.
42. When grilling food with a high fat or moisture content, splashes are not always avoidable.
43. Use proper tools, with long, heat-resistant handles.
44. Keep electrical wires and cords away from the hot surfaces of the grill and away from high traffic areas
45. WARNING! This barbecue will become very hot, do not move it during operation.
46. Do not use water to control flare-ups or to extinguish charcoal.

(*) Competent qualified electrician: after sales department of the producer or importer or any person who is qualified, approved and competent to perform this kind of repairs in order to avoid all danger. In any case you should return the appliance to this electrician.

Warning:



Caution hot surface!

DO NOT CLEAN OR TOUCH the metals part of this product when it is still hot

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TECHNICAL INFORMATION

Power: 8,5kW (545.0g/h)

Gas type : Butane (617g/h) / Propane (606g/h) / LPG GAS MIXTURES (617.0g/h)

Gas pressure: 28-30mbar / 37mbar / 30mbar / 50mbar 37mbar

Injector size: 0,86mm for butane and propane / 0,86mm / 0.75mm 0,82mm for LPG gas mixtures

Side injector size : 0,76mm for butane and propane / 0,76mm / 0.66mm 0,66mm for LPG gas mixtures

INSTRUCTIONS FOR USE

Mounting steps

Make sure your grill is assembled properly. Detailed assembly instructions as below give specific assembly procedures for each model. Follow these instructions carefully to ensure the correct and safe assembly of the grill.

Caution: Although we take every effort to ensure that the assembly process is as easy as possible, it is inherent with fabricated steel parts that corners and edged can cause cuts if improperly handled during assembly procedures. Be careful while handling any parts during assembly. It is strongly recommended that you protect hands with a pair of work gloves.

Preparation

You will need LPG gas bottle and proper regulators under the gas pressure to operate this gas grill. The regulators should be comply with **NF for France, BSEN 16129:2013 for other countries.**

Note : For other countries, cylinder and regulator are dependant on the National Situations in countries of destination.

See **Safety precautions** below chapter for farther instructions.

Energy saving tips:

a) Reduce the opening time of the lid.

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- b) Turn the grill off as soon as cooking is completed.
- c) Preheat the gas grill for 10 to 15 minutes only.
(Except for the first use)
- d) Do not preheat longer than recommended.
- e) Do not use a higher setting than required.
- f) Connect the hose and regulator to the gas container at the left side of the gas grill. Keeping in mind that the gas container must be kept away from heat and in a safe position. The hose dimension is 10mm diameter. **The Length of hose recommended which shall not exceed 1.5m.**

Installation

After purchasing your gas cylinder you will then be ready to set it up with your gas grill.

- a) **When changing the gas cylinder which shall be carried out away from any source of ignition.** Position the gas cylinder at left side of your gas grill, should not be placed inside BBQ, keeping in mind that the bottle must be kept away from heat and in a safe position.
- b) When ready to use your gas grill insert the regulator into the gas bottle valve and tighten firmly.



Warning: Before attempting to light your gas grill you must refer to your lighting instructions and warning / safety points.

Check the hose before each use, searching for cracking, cuts or any abrasions. If the hose is found to be faulty in any way do not attempt to use your gas grill.

When changing your gas bottle ensures that there are no sources of ignition close by i.e. fires, cigarettes, naked flames etc. Make sure that the appliance is switched off.

Ensure that the hose is not subjected to twisting which will affect the gas flow when installing your gas grill. Also the hose must not have undue tension and must not touch any part of the gas grill which may be hot.

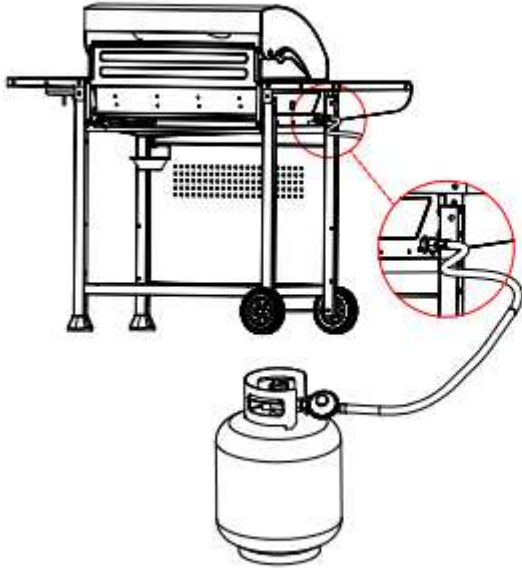
Please choose flexible hose whose heatproof higher than 80°C

The hose must be changed when the expiration date printed on the hose is reached. It is necessary to change the hose when national conditions require it and if found defective.

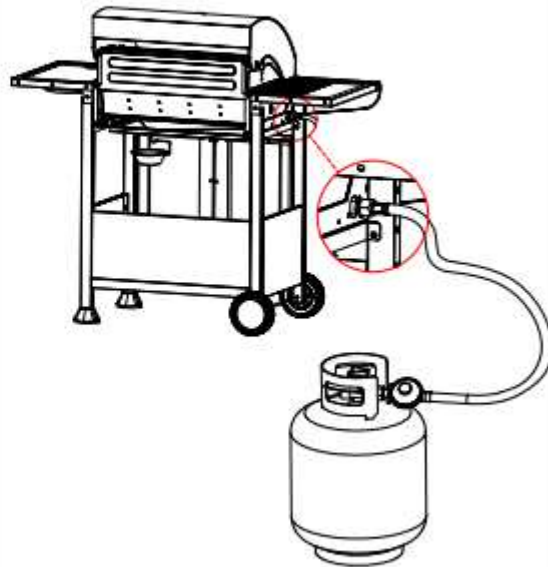
How to change your cylinder

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E2



E3



E5



E6



Note: Turn off the switch of cylinder (No spanner is required)
The height of the gas cylinder is below the 80cm, and the width is within 35cm

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The gas cylinder (NF compliant for France) can be put on the floor (next to the appliance) or on the bottom shelf/inside the trolley of your appliance (unless otherwise stated on the appliance).

Indeed, it is necessary to keep a certain distance between the gas bottle and the burners during use.



If your gas cylinder doesn't respect the required dimensions, put it on the floor, next to your appliance.

Note: For other countries, cylinder and regulator are dependant on the National Situations in countries of destination.

NEVER USE YOUR PRODUCT WITH CITY GAZ. The gas circuit is produced only for Butane/Propane (G30/G31).

NEVER USE TOOL TO TIGHTEN THE PRESSURE

REGULATOR NUT ON YOUR PRODUCT: it can damage the product. A hand tight is sufficient.

This appliance is only suitable for use with low-pressure butane, propane or their mixture gas and used with the appropriate low-pressure regulator via a flexible hose. The hose should be secured to the regulator and the appliance with hose clips.

-Using 28mbar regulator with category I3+ for butane gas and a 37mbar regulator with category I3+ for propane gas;

-Using a 30mbar regulator with category I3B/P(30);

-Using a 37mbar regulator with category I3B/P(37);

-Using a 50mbar regulator with category I3B/P(50);

Use a suitable regulator certified to BSEN 16129:2013.

Note : For other countries, cylinder and regulator are dependant on the National Situations in countries of destination.

Never use a dented or rusty gas cylinder.

Please consult your LPG dealer for information regarding a suitable regulator for the gas cylinder.



BEFORE USE PLEASE CHECK FOR LEAKS

Never check for leaks with a naked flame, always use a soapy water solution

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To check for leaks

Make 0,1 L of leak detecting solution by mixing one part washing up liquid with 3 parts water.

Ensure the control valve is "OFF".

Connect the regulator to the cylinder and connect regulator with hose and outdoor gas grill, ensure the connections are secure then turn ON the gas.

Brush the soapy solution on to the hose and all joints. If bubbles appear you have a leak, which must be rectified before use. Turn off the gas supply in the event of gas leak.

Retest after fixing the fault. Turn OFF the gas at the cylinder after testing.

If detected leakage cannot be rectified, do not attempt to cure leakage but consult your gas dealer.

How to disconnect a gas bottle

- a) Except for twin-cylinder installations with a changeover valve, turn off the gas tap if fitted to the appliance. Wait until the burner and pilot light have gone out. For installations with a changeover valve, it is only necessary to switch off the empty cylinder.
- b) Replace the safety cap onto the empty cylinder.

Safety precautions

- a) Always test gas line for leaks at connector with soapy water after making connections.
- b) The top lid must always be open when lighting the burner.
- c) Use oven gloves and sturdy, long handled gas grill tools when cooking on the grill.
- d) Be prepared if an accident or fire should occur. Know where the first aid kit and fire extinguishers are and know how to use them.
- e) Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.
- f) Always cook with great care.
- g) Do not heat any unopened glass or metal container of food on the grill. Pressure may build up and cause the container to burst, possibly resulting in serious personal injury or damage to the grill.



Figure 2



WARNING: The Handle (See Above Picture for Reference) will Become hot when the Gas grill In Use, BE CAREFUL! Do Not touch it.

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LIGHTING INSTRUCTIONS

Caution: The lid must be open when lighting the burner!

Do not stand with your face directly over the gas grill when lighting it.

Your gas grill will have following method of ignition:

Pilot Gas Control Ignition (Main burner or main burner with side burner)

BURNERS

Central burners of the gas grill:

With all gas controls on the Gas grill in the “OFF” position, turn the gas cylinder valve to the on position at the regulator. To create a spark you must press the control knobs (check below picture) and hold in this position for 3-5 seconds to allow gas flow and then turn anticlockwise. It can spark to the burner lighting tube. You will hear a “snap” from the igniter and you will also see a orange flame coming from the burner lighting tube at the left side of the burner.

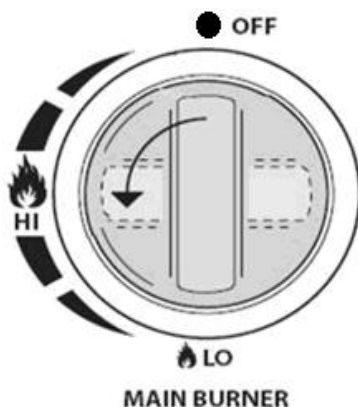
Continue to hold the burner control knob in for two seconds after the “snap”, this will allow gas to flow completely down the burner tube and insure ignition.

When the burner is alight, adjacent burners will cross light when their controls are turned to “HIGH”

At “High” setting the burner flame should be approximately 12-20mm long with a minimum of orange flame. Turn the gas control fully anticlockwise for minimum setting.

Left side burner:

Proceed in the same way for this burner which allows you to cook your food in a pan.



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Should you have any difficulty lighting your gas grill following the above steps, contact your dealer for advice.

If the automatic ignition can't be used, please remove the cooking grill and heat diffuser (hotplate), and turn the valve anticlockwise to 90°, to light with BBQ lighter in the distance of 5mm to the burner fire hole. Replace the cooking grill and heat diffuser (hotplate), please wear the fireproof and heat resisting gloves.



Warning : If the burner still does not light ,turn the burner control knob to" OFF" and wait 5 minutes to let the gas clear before lighting again.

STORAGE

Your Gas Bottle must be stored outdoors in a well ventilated area and must be disconnected from your gas grill when not being used. Ensure that you are outdoors and away from any sources of ignition before attempting to disconnect your gas bottle from your gas grill.

When you are using your gas grill after a period of storage, please ensure to check for gas leaks and check for any obstructions in the burner etc. before using. Also follow the cleaning instructions to ensure gas grill is safe.

If gas grill is stored outdoors ensure to check that all areas under the front panel are free from any obstructions (insects etc.) This area must be kept free as this may affect the flow of combustion or ventilation air.

INSTRUCTION CHARCOAL PART (right side)

Always put charcoal on top of the charcoal (lower) plate.

Do not store grill until ashes and charcoal are fully extinguished.

Make sure you have followed the assembly instructions of product correctly.

Before first use : The very first time you light the barbecue, put a single layer of charcoal in the fuel tray (maximum 50% of its normal capacity).Heap the charcoal into a pyramid and place several solid firelighter cubes in the pyramid and light them.

Use all the accessories but do not cook any food. Maintain the fuel "white-hot" for at least 30 minutes. Let the barbecue cool down and then clean it.

USE

Lighting the barbecue

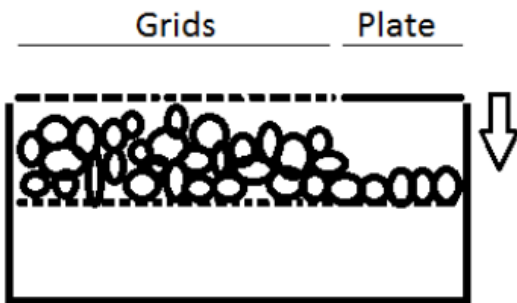
Put a single layer of charcoal in the fuel tray. In order to increase the life of the barbecue and to limit CO² emissions, do not fill the tray more than 50% of its normal capacity.

Heap the charcoal into a pyramid and place several solid firelighter cubes (2 or 3) in the pyramid and light them.

WARNING! Cooking with hotplate does not require a lot of coal. To not have too high

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temperature on the plate, you must only put a thin layer of coal under the plate (see diagram below).



Cooking

Do not cook before the fuel has a coating of ash.

- Never grill food in the flames.
- Make sure that the firelighters have completely burned before placing your food on the barbecue to cook.
- Wait until a thin layer of embers has formed.
- Do not touch the grates and griddle during cooking.
- Turn the crank to raise or lower the charcoal tray either to fill it or to cook food.



WARNING: grip handles to adjust the height of the charcoal can be very hot during cooking. Make sure you have suitable protective gloves when handling the device

Cleaning and storage

- After each cooking session, wait until the fuel is fully extinguished and the barbecue is completely cold.
- Empty the tray or the ash drawer; carefully clean your barbecue and tools.
- Protect the barbecue with a cover during the summer season and store in a dry location when not in use for a long time.
- Do not use sharp objects or abrasive cleaners to clean the cooking grate or the barbecue.
- Do not load the fuel tray more than 50% of its normal capacity and only use recommended fuels. A tray which is overloaded with fuel deteriorates very quickly and the temperature would be too high to cook your food correctly.
- after every use clean the grid then the fuel plate with a sweeper, empty and the ash tray on the back.
- Never leave water to stagnate in the tray: this will result in rust.

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TROUBLE SHOOTING

Emergencies	Possible cause	Prevention/ Solution
Gas leaking from cracked/cut/burned hose	Damaged hose	Turn off gas at LP tank, if hose is cut or cracked, replace hose. See LP tank lead test and connection regulator to the LP tank
Gas leaking from LP tank	Mechanical failure due to resting or mishandling	Turn off LP tank valve. Return LP tank to gas supplier
Gas leaking from LP tank valve	.Failure of tank valve from mishandling or mechanical failure	Turn off LP tank valve. Return LP tank to gas supplier
Gas leaking between LP tank and regulator connection	Improper installation, connection not tight, failure of rubber seal	Turn off LP tank valve, remove regulator from cylinder and visually inspect rubber seal for damage, see LP tank test and connection regulator to the LP tank
Fire coming through control panel	Fire in burner tube section of burner due to partial blockage	Turn off control knobs and LP tank valve. After fire is out and grill is cold, remove burner and inspect for spider nests or rust. see natural hazard and cleaning the burner assembly pages.

Troubleshooting: Problem	Possible cause	Prevention/ Solution
Grease fire or continuous excessive flames above cooking surface	Too much grease buildup in burner area	Turn off LP Tank. Leave lid open to allow flames to die down. After cooling, clean food particles and excess grease from inside firebox area, grease cup/pan/tray, and other surfaces

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Burner will not light using ignitor	Gas issues 1. Trying to light wrong burner 2. Burner not engaged with control valve 3. Obstruction in burner 4. No gas flow 5. Vapor lock at coupling nut to LP tank 6. Coupling nut at LP tank valve not fully connected.	1. See instructions on section Lighting instructions 2. Make sure valve are positioned inside of burner tubes. 3. Ensure burner tubes are not obstructed with spider webs or other matted, see cleaning section of use and care 4. Make sure LP tank is not empty. 5. Turn off knobs and disconnect coupling nut from LP tank. Reconnect and retry. 6. Turn the coupling nut approximately one-half to three-quarters
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Burner will not light using ignitor	Electrical issues: 1. Electrode cracked or broken;" sparks at crack." 2. Electrode tip not in proper position 3. Wire and/or electrode covered with cooking residue. 4. Wires are loose or disconnected 5. Wires are shorting (sparking) between ignitor and electrode. 6. push button sticks at bottom sparking between ignitor and electrode	1. Replace electrode. 2. Tip of electrode should be pointing toward port hole in burner. The distance should be 1/8" to 3/16". Adjust if necessary. 3. Clean wire and or electrode with rubbing alcohol and clean swab. 4. Reconnect wires or replace electrode/wire assembly. 5. Replace ignitor wire 6. Replace ignitor 7. Inspect wire insulation and proper connection. Replace wires if insulation is broken.
Burner will not light	See "gas issues;" on previous page. 1. Improper method of match-lighting	1. See "Pilot Gas Control Ignition" section of use and care.
Sudden drop in gas flow or low flame	1. Grease buildup. 2. Excessive fat in meat. 3. Excessive cooking temperature	1. Clean burners and inside of grill/ firebox 2. Trim fat from meat before grilling.
Flames blow out	High or gusting winds. Low on LP gas. Excess flow valve tripped.	Turn front of grill to face wind or increase flame height. Refill LP tank. Refer to "sudden drop in gas flow" above.

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Persistent grease fire	Grease trapped by food buildup around burner system.	Turn knobs to OFF. Turn gas off at LP tank. Leave lid in position and let fire burn out. After grill cools, remove and clean all parts
Flashback... (fire in burner tube(s))	Burner and burner tubes are blocked	Turn knobs to OFF. clean burner and/or burner tubes. See burner cleaning section of cleaning and care manual
Flame-up	1. Grease buildup. 2. Excessive fat in meat. 3. Excessive cooking temperature	1. Clean burners and inside of grill/ firebox 2. Trim fat from meat before grilling. 3. Adjust (lower) temperature
One burner does not light from other burner(s)	Grease buildup or food particles in end of carry over tube	Clean carry-over tube with wire brush

If your problem is not resolved from the information above, please Contact your local gas dealer.

CLEANING AND CARE

CAUTION: All cleaning and maintenance should be carried out when the barbecue is cool and with the fuel supply turned OFF at the gas cylinder. We would recommend that this gas grill should be serviced by your local gas retail outlet at least once a year by a competent engineer. Do not attempt to service this appliance yourself.

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

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 barbecue 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 BARBECUE BOTTOM

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

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PLASTIC SURFACES

Wash with a soft cloth and hot soapy water solution. Rinse with water. Do not use abrasive cleaners, degreasers or a concentrated barbecue cleaner on plastic parts.

COOKING GRID

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

CLEANING THE BURNER ASSEMBLY

Turn the gas OFF at the control knob and disconnect the cylinder.

Remove cooling grate.

Clean the burner with a soft brush or blow clean with compressed air and wipe with a cloth.

Clean any clogged ports with a pipe cleaner or stiff wire (such as an opened paper clip).

Inspect burner for any damage (cracks or holes). If damage is found, replace with a new burner. Reinstall the burner, check to ensure that the Gas valve orifices are correctly positioned and secured inside the burner inlet (venturi).

In some cases your barbecue will light back because of an insect crawling inside the burner venturi or a spider spinning its web inside the burner. This can be rectified by using a bottle brush inserted through the burner venturi and pushing it into the burner over the burner length. If condition persists consult your gas dealer.

Note: Never put water on the burners to extinguish, this can damage them.

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Correct disposal of the unit

(Electrical and Electronic Equipment)

(Applicable in the European Union and the rest of Europe that have adopted separate collection systems countries)

The European Directive 2012/19/EU on Waste Electrical and Electronic Equipment (WEEE), requires that old household electrical appliances must not be disposed of in the normal household waste stream. Old appliances must be collected separately in order to optimize the recovery and recycling of the materials they contain and reduce the impact on human health and the environment. The symbol of the crossed out dustbin is marked on all products to remind the obligations of separate collection.

Consumers should contact their local authority or retailer for information concerning the correct disposal of their product.



Pour en savoir plus :
www.quefairedemesdechets.fr

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- Photo no contractual
- Worried about the quality of his products the manufacturer reserves the right to make modifications without advance notice