



Assembly and Operating Instructions for ROYAL Party Gas Barbecue



Royal Party 353794

Drawings are not to scale.
Specifications subject to change
without prior notice.



0359



WARNING

- For outdoor use only.
- Read instructions before using the appliance. Failure to follow instructions could result in death, serious bodily injury, and/or property loss.
- Warning: accessible parts may be very hot. Keep young children away.
- Do not move the appliance during use.
- Turn off the gas supply at the gas bottle after use.
- Any modification of the appliance, misuse, or failure to follow the instructions may be dangerous and will invalidate your warranty. This does not affect your statutory rights.
- Retain these instructions for future reference.
- Leak test annually, and whenever the gas bottle is removed or replaced.

FOR YOUR SAFETY

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open barbecue lid or hood.
4. If odour continues, discontinue use and contact your local dealer.

FOR YOUR SAFETY

1. Do not store or use petrol or other flammable vapours or liquids in the vicinity of this or any other appliance.
2. A gas bottle not connected for use shall not be stored in the vicinity of this or any other appliance.

1. Parts List

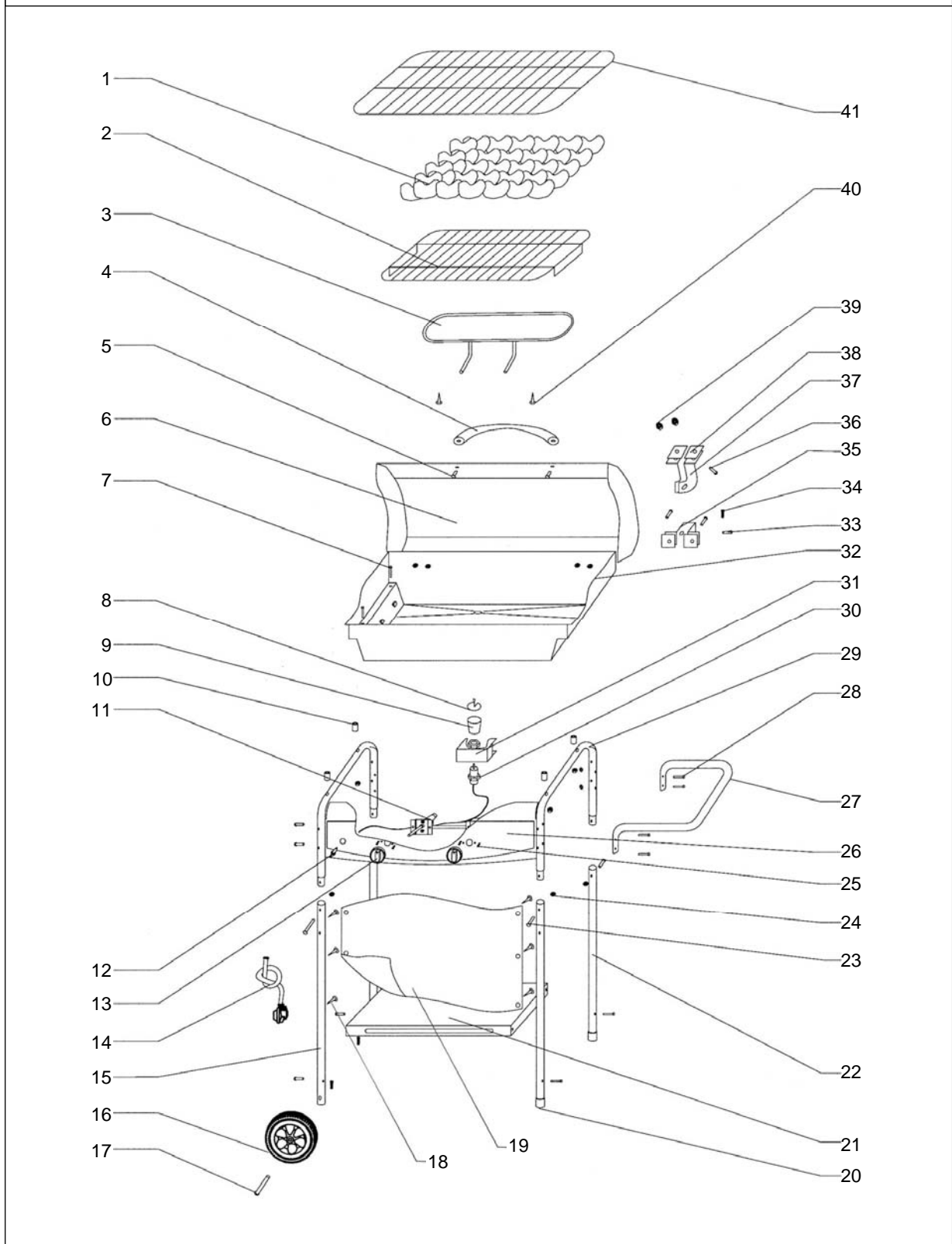
Quantities vary according to model purchased. Specifications subject to change without prior notice.

CODE	PART	QTY	ROYAL PARTY
1	Lava Rock	1	✓
2	Lava Rock Grid	1	✓
3	Burner (Main)	1	✓
4	Handle	1	✓
5	Handle Bolt	2	✓
6	Barbecue Hood	1	✓
7	M6x45 Bolt	4	✓
8	Grease Cup Holder	1	✓
9	Grease Cup	1	✓
10	Body Spacer	4	✓
11	Valves/Manifold Assembly	1	✓
12	Ignitor Pushbutton	1	✓
13	Knob	2	✓
14	Hose & Regulator	1	✓+
15	Left Leg	2	✓
16	Wheel	2	✓
17	Axle Pin	2	✓
18	ST4.0 x 10 Screw	6	✓
19	Screen	1	✓
20	Leg Endcap	2	✓+
21	Bottom Shelf	1	✓
22	Right Leg	2	✓
23	Leg Joint Bolt (M5x35)	4	✓
24	M5 Nut	4	✓
25	M4x8 Screw	4	✓
26	Control Panel	1	✓
27	Handlebar	1	✓
28	M6x40 Bolt	14	✓
29	Arch Post	2	✓
30	Main Electrode	1	✓
31	Gas Collector Box	1	✓
32	Barbecue Body	1	✓
33	Hinge Pin	2	✓
34	R-Clip	4	✓
35	Lower Hinge	2	✓
36	M6x15 Bolt	8	✓
37	Upper Hinge	2	✓
38	Gasket	8	✓
39	M6 Nut	22	✓
40	Burner Mounting Screw	2	✓
41	Cooking Grill	1	✓

✚ Pre-Assembled Component

2. Parts List for Royal Party

Specifications subject to change without prior notice.



3. Assembly instructions

****TOOLS NEEDED FOR ASSEMBLY**

Medium size flat blade or Phillips/crosspoint screwdriver, adjustable spanner or metric spanner set

a) Body and Leg Assembly

1. Remove all loose articles from the inside of the barbecue body.
2. Mount the body (32) onto the top of the two arch posts (29) by threading M6x45 bolts (7), through the corners of the barbecue body, through the body spacers (10) and into the arch posts. Secure with M6 nuts (39).
3. Attach the valves assembly (11) to the control panel (26) using the M4x8 screws (25). Push knobs (13) onto the valve stems.
4. Mount the control panel onto the left arch post using the M6x40 bolts (28) and M6 nuts (39) to secure into place. To fix the control panel to the right arch post, use the M6x40 bolts (28) and M6 nuts (39) to simultaneously secure the handlebar (27). Attach the right side of the handlebar to the right arch post using the M6x40 bolts and M6 nuts.
5. Remove the retaining nut from the pushbutton ignitor (12), insert the ignitor into the control panel, and secure by replacing the retaining nut.
6. Unscrew the outermost nut on the wired end of the main electrode (30). Place the collector box (31) into the barbecue by feeding the wire of the electrode through the small hole in the front bottom of the barbecue body. Insert the electrode (white colored) into the hole and secure by screwing the nut back onto the electrode's wired end. Attach the end of the wire onto the lead on the back of the pushbutton ignition.
7. Slide the venturi tubes of the main burner (3) through the openings in the bottom of the barbecue body, and mount the burner

by screwing the mounting screws (40) through the bottom of the barbecue body and into the burner's mounting brackets. *(Check to see that the collector box's top edge sits over the front edge of the burner. Ensure the venturi tube openings fit directly over the gas valves' injectors.)*

8. Lay the body (32) on its backside. Insert the left legs (15) into the arch post (29) of the barbecue body. The left legs are the shorter pair of legs. Secure with M5x35 bolts (23), and M5 nuts (24). Repeat the assembly process for the right legs (22).
9. Attach the bottom shelf (21) between the legs (15, 22) using the M6x40 bolts (28) and M6 nuts (39).
10. Slip the wheel axle pins (17) through the wheels (16) and into the left legs (15) and secure with R-clips (34). Stand the barbecue upright.

b) Barbecue Body Assembly

1. Thread the grease cup holder (8) through the hole in the bottom of the barbecue body. The holder should hang freely from its eyelet. Place the grease cup (9) into the grease cup holder.
2. Replace the lava rock grid (2) into the barbecue body. Ensure it lies level within the body. Empty the lava rock (1) onto the lava rock rack in a uniform layer 1-rock deep.
3. Place the cooking grill (41) into the barbecue body.

c) Hood Assembly

1. Attach the upper hinges (37) and gaskets (38) to the hood (6) by using the M6x15 bolts (36) and M6 nuts (39). Attach the lower hinges (35) and gaskets (38) to the barbecue body (32) by using the M6x15 bolts (36) and M6 nuts (39).
2. Connect the hinges of the hood (6) to the hinges of the barbecue body (32) using the hinge pins (33) and R-clips (34).
3. Attach the handle (4) to the hood (6) using the handle bolts (5).

d) Front Screen

1. Attach the front screen (19) to front legs using the screw (18).

4. Important Information

Please read these instructions carefully before assembly and use.

- ▲ Retain these instructions for future reference.
- ▲ For outdoors use only – do not use indoors. Do not use below ground level.
- ▲ For use with LPG bottled gas only. A regulator of 28mbar must be used for butane or 37mbar for propane.
- ▲ Remove plastic wrap from lava rock and basket before lighting.
- ▲ Do not use within 1m of any flammable structure or surface.
- ▲ LP gas cylinders should not be placed directly underneath the barbecue.
- ▲ LP gas cylinders must not be stored or used in the horizontal position. A leak would be very serious and liquid could enter the gas line.
- ▲ Open the barbecue hood before lighting.
- ▲ Do not move the barbecue while alight.
- ▲ This barbecue must not be left unattended when lit.
- ▲ On models with hoods, the hood handle can become very hot. Grip only the centre of the handle. Use of a cooking glove is advised.
- ▲ Use caution when opening barbecues with hoods, as hot steam inside is released upon opening.
- ▲ Parts of this barbecue become very hot – care must be taken when children, elderly people, and animals are present.
- ▲ Always turn off the gas bottle when the barbecue is not in use.
- ▲ Never cover the barbecue until completely cooled.
- ▲ Leak test annually, and whenever the gas bottle is removed or replaced.
- ▲ Do not store flammable materials near this barbecue.
- ▲ Do not use aerosols near this barbecue.
- ▲ Failure to follow this manual's instructions

could result in serious injury or damage.

- ▲ If you have any queries regarding these instructions, contact your local dealer.

5. Gas and Regulator

This barbecue can use either propane or butane LPG bottled gas. Propane bottles, normally red coloured, will supply gas all year round, even on cold winter days. A spanner may be required to change gas bottles. Butane bottles, normally blue, will supply sufficient gas in summer, but performance of the barbecue may be affected once the gas temperature starts to fall below +10°C. The bottle should never be stood on the trolley base and placed directly under the barbecue. Gas bottles should never be stored or used laid on their side. Never store gas bottles indoors.

For optimal performance, we suggest the following:

Model	Butane Minimum Bottle Size	Propane Minimum Bottle Size
Royal Party	7kg	5kg Patio Gas

Suitable regulators for butane must have an outlet pressure of 28mbar. For propane, the regulator must have an outlet pressure of 37mbar. The appliance is supplied fitted with a 27mm propane clip-on regulator suitable for use with Calor Patio Gas TM. YOU MUST HAVE THE PROPER REGULATOR AND BOTTLE IN ORDER FOR THE BARBECUE TO OPERATE SAFELY AND EFFICIENTLY. USE OF AN INCORRECT OR FAULTY REGULATOR IS DANGEROUS AND WILL INVALIDATE ANY WARRANTY. Please consult your local gas dealer for the most suitable gas bottles and regulators.

6. Installation

a. Selecting a Location

This barbecue is for outdoor use only and should be placed in a well-ventilated area. Take care to ensure that it is not placed UNDER any combustible surface. The sides

of the barbecue should NEVER be closer than 1 metre from any combustible surface. Keep this barbecue away from any flammable materials!

b. Precautions

Do not obstruct any ventilation openings in the barbecue body. Position the gas supply bottle on level ground next to the barbecue and safely away from any source of heat. Should you need to change the gas bottle, confirm that the barbecue is switched off, and that there are no sources of ignition (cigarettes, open flame, sparks, etc.) near before proceeding. Inspect the gas hose to ensure it is free of any twisting or tension. The hose should hang freely with no bends, folds, or kinks that could obstruct free flow of gas. Apart from the connection point, no part of the hose should touch any hot barbecue parts. Always inspect the hose for cuts, cracks, or excessive wear before use. If the hose is damaged, it must be replaced with hose suitable for use with LPG and meet the national standards for the country of use. The length of the hose shall not exceed 1.5m. *N.B.-The date on U.K. orange hose is the date of manufacture, not the expiry date.*

c. Fixing the Regulator to the Gas Bottle

Confirm all barbecue control knobs are in the off position. Connect the regulator to the gas bottle according to your regulator and bottle dealer's instructions.

d. Leak Testing (To be performed in a well-ventilated area.)

Confirm all control knobs are in the off position. Open the gas control valve on the bottle or regulator. Check for leaks by brushing a solution of ½ water and ½ soap over all gas system joints, including all valve connections, hose connections and regulator connections. NEVER USE AN OPEN FLAME to test for leaks at anytime. If bubbles form over any of the joints, there is a leak. Turn off the gas supply and retighten all joints. Repeat test. If bubbles form again, do not use the barbecue. Please contact your local dealer for assistance. Leak test annually, and whenever the gas bottle is removed or replaced.

7. Operation

a. Warning

- Before proceeding, make certain that you understand the **IMPORTANT INFORMATION** section of this manual.

b. Preparation Before Cooking

To prevent foods from sticking to the cooking grill, please use a long handled brush to apply a light coat of cooking or vegetable oil before each barbecuing session. **(Note: When cooking for the first time, paint colours may change slightly as a result. This is normal and should be expected.)**

c. Lighting the Barbecue

- Open the barbecue hood if applicable.
- Ensure all knobs are in the off position. Open the gas control valve on the gas bottle or regulator.
- Push and turn the leftmost control knob to the high position. Press the ignition button rapidly several times until left portion of the burner is lit. If burner fails to ignite, turn control knob to the off position and turn gas off at the bottle or regulator. Wait five minutes, then repeat the above steps. After successful lighting of the left side, ignite the remaining portion of the burner. If the burner fails to ignite after following above procedure, turn all the knobs to the off position. Close the gas valve on the gas bottle. Wait 5 minutes, then repeat the above steps. If the barbecue still fails to light, please refer to the manual ignition instructions in section below.
- After ignition, the burner should be burned at the high position for 3-5 minutes in order to preheat the barbecue. This process should be done before every cooking session. The hood (where applicable) should be open during preheating.
- After completion of preheating, turn the burner to the low position for best cooking results.

d. Manual Ignition Instructions

- Insert lit match through the match-lighting hole on the right side of the barbecue.
- Push and turn the rightmost control knob anti-clockwise to the high position.
- After the right portion of the burner is lit, light the remaining portion of the burner.
- If burner fails to ignite, contact your local dealer for assistance.
- After ignition, the burner should be burned at the high position for 3-5 minutes in order to preheat the barbecue. This process should be done before every cooking session. The hood (where applicable) should be open during preheating.
- After completion of preheating, turn the burner to the low position for best cooking results

e. Grill Cooking

The burner heats up the lava rock underneath the grill, which in turn heats the food on the grill. The natural food juices produced during cooking fall onto the hot lava rock below and vaporise. The subsequent rising smoke bastes the food, as it travels upwards, imparting that unique barbecued flavour. More even cooking of food will be achieved by using the BBQ with the hood down. This should only be done with the burners on low.

f. Roasting Hood Cooking

Barbecues equipped with a roasting hood give the option of cooking with hood closed to form an 'oven' for roasting food, such as joints of meat, whole chickens, etc.

When the hood is closed, a large amount of heat is trapped inside the barbecue. Thus, it is **IMPORTANT** to make sure that the burner is turned to the low position to prevent burning of the food and damaging the barbecue. Avoid lifting the hood unnecessarily as heat is lost every time the hood is opened. **DO NOT ALLOW YOUR BARBECUE TO OVERHEAT.**

g. Flare-Up Control

Flare-ups occur when meat is barbecued, and its fat and juices fall upon the hot lava rock. Smoke helps give food its barbecued flavour, but avoid excessive flare-up to prevent food being burned. To control flare-up, it is

advisable to trim away excess fat from meat and poultry before grilling. The burner should always be placed on the low setting during cooking. Flare-ups can be extinguished by applying baking soda or salt directly onto the lava rocks. Always protect your hands when handling anything near the cooking surface of the barbecue.

h. End of Cooking Session

After each cooking session, turn the barbecue burner to the "high" position and burn for 5 minutes. This procedure will burn off cooking residue, thus making cleaning easier. Make sure the hood is open during this process.

i. Turning Off Your Barbecue

When you have finished using your barbecue, turn all the control valves fully clockwise to the "Off" position, then switch off the gas at the bottle. Wait until the barbecue is sufficiently cool before closing its hood.

8 . C A R E A N D MAINTENANCE

Regularly clean your barbecue between uses and especially after extended periods of storage. Ensure the barbecue and its components are sufficiently cool before cleaning. Do not leave the barbecue exposed to outside weather conditions or stored in damp, moist areas.

- Never douse the barbecue with water when its surfaces are hot.
- Never handle hot parts with unprotected hands.

In order to extend the life and maintain the condition of your barbecue, we strongly recommend that the unit be covered when left outside for any length of time, especially during the winter months.

a. Cooking Grill

Clean with hot soapy water. To remove any food residue, use a mild cream cleaner on a non-abrasive pad. Rinse well and dry thoroughly.

b. Burner Maintenance

In normal usage, burning off the residue after

cooking will keep the burner clean. The burner should be removed and cleaned annually, or whenever heavy build-up is found, to ensure that there are no signs of blockage (debris, insects) in either the burner portholes or the venturi tubes. Use a pipe cleaner to clear obstructions. A wire brush can be used to remove corrosion from the burner surfaces. When refitting the burner, be careful to check that the venturi tubes of the burner fit over the valve outlets.

c. Lava Rock (if applicable)

It is not necessary to remove and wash the lava rock in order to keep it clean. Burning off the residue after each cooking should be sufficient. Heavily impregnated lava rock should be turned over so that the dirty side faces the burners in order to burn off any residue.

d. Barbecue Body

Regularly remove excess grease or fat from the barbecue body with a soft plastic or wooden scraper. It is not necessary to remove all the grease from the body. If you need to clean fully, use hot soapy water and a cloth, or nylon-bristled brush only. Remove cooking surfaces and burners before full cleaning. Do not immerse the gas controls or manifold in water. Check burner operation after carefully refitting into body.

e. Fixings

All screws and bolts, etc. should be checked and tightened on a regular basis.

f. Storage

Store your barbecue in a cool dry place. Cover the burners with aluminium foil in order to prevent insects or other debris from collecting in burner holes. If the barbecue is to be stored indoors, the gas bottle must be disconnected and left outside. The gas bottle should always be stored outside, in a dry, well-ventilated area, away from any sources of heat or ignition. Do not let children tamper with the bottle.

9. Technical Specifications

	CE Approval	Heat Input	Burner Controls	Injector Size	Gas / Pressure
Royal Party	0359 359BR239	6.2kW	2	0.89mm	Butane/ 28mbar Propane/ 37mbar
Gas Consumption: 446g/hr					
Countries of Use:					
<small>3+</small> (28-30/37) BE, CY, CZ, EE, FR, GR, IE, IS, IT, LV, LT, LU, PT, SK, ES, CH, GB <small>3B/P(30)</small> CY, CZ, DK, EE, FI, GR, LV, LT, LU, MT, NL, NO, SK, SI, SE, TR <small>3B/P(50)</small> AT, DE, HU, SK, CH <small>3B/P(36)</small> PL					

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