

# INSTRUCTION MANUAL



**MODEL: GGB2 & GGB3**

**WARNING: FOR OUTDOOR USE ONLY**

**PLEASE KEEP THE MANUAL FOR FUTURE REFERENCE!**

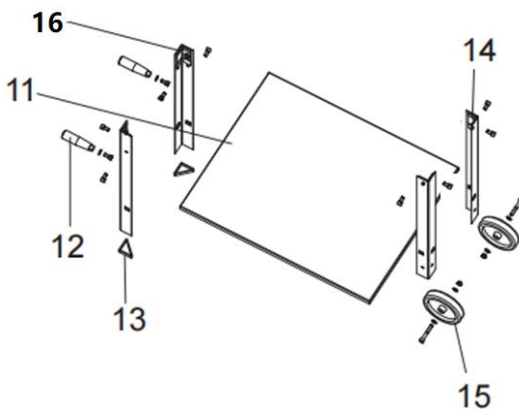
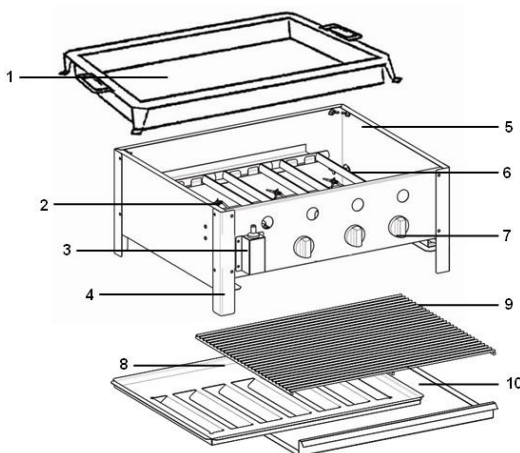
**Read the instructions before using this appliance**

## General instructions

- Only use the regulator & hose recommended by manufacturer or his agent.
- This appliance is suitable for propane or butane gas.
- Check that there are no kinks in the gas hose.
- It is to be recommended to replace the gas hose after 3 or 4 years by one delivered by the manufacturer. The gas hose becomes porous after a time.
- The length of gas hose is no more than 1.5m. It is necessary to change the flexible tube when the national conditions require it.
- Keep the grill away from (easily) flammable material.
- Do not move the grill during use.
- Parts sealed by the manufacturer or his agent must not be altered by the user.
- It is necessary to use protective gloves when handling particularly hot components.
- Any modification of the appliance may be dangerous.
- Consult the local regulations, these may differ.

## Parts List

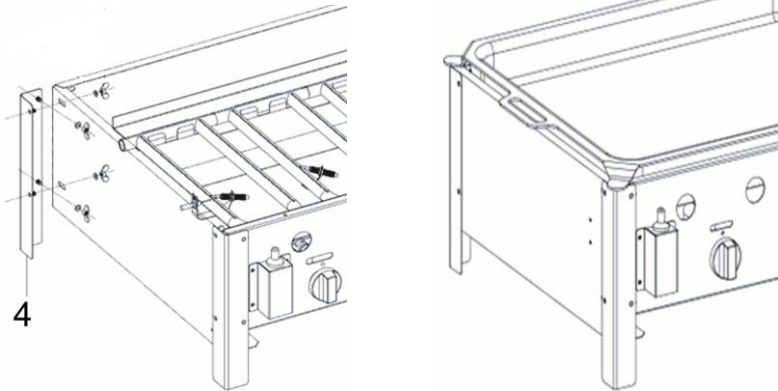
- 1) Enamel Pan
- 2) Thermocouple
- 3) Piezo-Igniter
- 4) Short Stands
- 5) Grill Frame
- 6) U-Shape Burner
- 7) Control Knob
- 8) Flame Temper
- 9) Grid
- 10) Drip Pan
- 11) Bottom Plate
- 12) Handle(2pcs)
- 13) Mat (4pcs)
- 14) 570mm Stands(2pcs)
- 15) Wheels (2pcs)
- 16) 580mm Stands(2pcs)



## ASSEMBLY INSTRUCTION

Safety warning: It is recommended to wear light work gloves to prevent squeezing or tearing/cutting. Remove all parts of the gas grill, such as pan.

1. Fix 4pcs short stands (#4) into gas grill frame(#5) using 16pcs M5 wing nuts and 16pcs M5 washers.



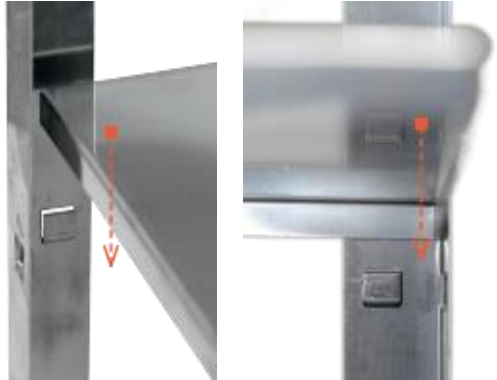
2. Install the 2pcs handles(#12) on the 580mm stands(#16) respectively, tighten them with inner hexagon by the provided hex key.  
Install the 2pcs wheels(#5) on the 570mm stands(#14) respectively, tighten them by hex key.



3. Turn the grill body upside down, install the trolley frame with the grill body by 8pcs inner hexagon screw by hex key

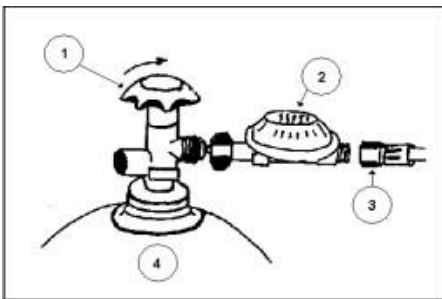
4. Insert the bottom plate(#11) into the slots on the long stands (#14,#16)

Important: The floor must be as horizontal as possible.



If you want to apply a little more pressure, be sure to let the force apply as close to the frame leg as possible and as large as possible to avoid unnecessary deformation at the middle plate.

## Connecting the gas bottle



- 1 = main tap
- 2 = pressure regulator
- 3 = gas hose
- 4 = gas bottle

Attach the pressure regulator to the gas bottle using the large brass nut. Always ensure that the rubber-sealing washer is present in the nut. Tighten the nut well. Note that the nut has a left-hand thread. Do leak test for all connections.

Keep the gas cylinder at least 50cm away from grill when using.

Always storage gas bottles upright, even when empty.

**Warning: Keep the gas cylinder away from the fire.**

### Leak Testing

Never use a naked flame to check for leaks!

- The gas cylinder valve should be in the OFF position at this point of the leak test. Once the soapy solution is applied to all gas connections, the valve of the gas cylinder needs to be turned to the ON position.

- Soap bubbles will begin to form in the soapy solution if a leak is present.
- In case of a leak, turn off the gas supply. Tighten any leaking fittings, then turn the gas supply on and recheck.

### Operating

- Turn the control button 90° anti-clockwise from the 0 position.
- Press in and hold the button to ignite the left burner by pressing the red piezo-igniter.
- Continue to hold the button pressed for about 10 seconds after ignition until the flame-holder cuts in and the burner remains in operation.
- If the flame goes out, repeat above steps after 2 minutes. If the left burner is in operation, the remaining burners can be ignited by simply pressing the respective following control buttons.

**Note:** If operating one burner, it is only possible to ignite the adjacent burner. The burners can be adjusted fully as required by turning the control from the small to the large flame symbol.

Accessible parts may be very hot, keep young children away.

- Turn the knob completely to the right.
- Close the valve of the gas cylinder or the regulator after use.
- Close the gas bottle and allow this appliance to cool before moving the appliance.

### Maintenance

To enjoy years of outstanding performance from your grill, make sure you perform the following maintenance activities on a regular basis:

- Keep exterior surfaces clean
- Use warm soapy water for cleaning. Never use flammable or corrosive cleaning agents.
- While washing your unit, be sure to keep area around the burner and pilot assembly dry at all times. If the gas control is exposed to water in any way, DO NOT try to use it. It must be replaced.
- Airflow must be unobstructed. Keep controls, burner and circulation air passageways clean.
- Carbon deposits may create a fire hazard. If any carbon deposits develop, clean and engine with warm soapy water.

### Troubleshooting

Fault	Possible cause	Fault	Possible cause
Burner will not ignite:		Burner dose not burn fully:	
	Defective igniter		Gas cylinder is (almost) empty
	Defective thermocouple		Kink in gas hose
	Dirty sparking plug		The main gas tap in the gas cylinder is not fully open
	Defective pressure regulator		
	Empty gas cylinder		Main jet clogged
	Kink in gas hose		Defective gas tap
	Clogged jet		

## Technical

Gas Grill Model No.: GGB2 & GGB3 $\Sigma Q_n(H_s) = 10kW$ G30/G31 728g/h Gas type: Propane, Butane or Mixtures CE registration no.: 0063CL7046					
					
Country Code	Category	P(mbar)	Gas	Injector(mm) GGB2	Injector(mm) GGB3
BE-CH-ES-GR-IT-PT FR-GB-IE-PT	I3+	28-30/37	G30/G31	1.12	0.94
BG-CY-CZ-DK-EE-FI -GR-HR-HU-IT-LV-LT -MT-NL-NO-SE-SI- SK- RO-TR	I3B/P	28-30	G30/G31		
PL	I3B/P	37	G30/G31	1.04	0.88
AT-DE-CH-NL	I3P	50	G31		
AT-DE-CH-HU	I3B/P	50	G30/G31	0.98	0.80

**Warnings: Use Outdoor Only! Read the instructions before using this appliance.  
 Accessible parts may be very hot. Keep young children away.**

### Disposal

At the end of its life span, dispose of the appliance in accordance with the then applicable rules and regulations.



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