

USER MANUAL

**LANKA[®]
GRILLS**

Butcher

This BBQ grill utilizes gas and charcoal as fuel.

3 Year limited warranty.

Stainless steel cooking grates (SS 304).

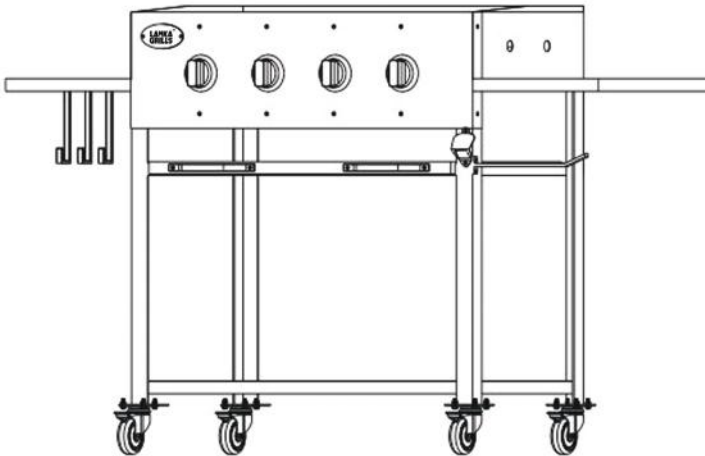
Switch ignition.

Four burners.

Powder coated surface.

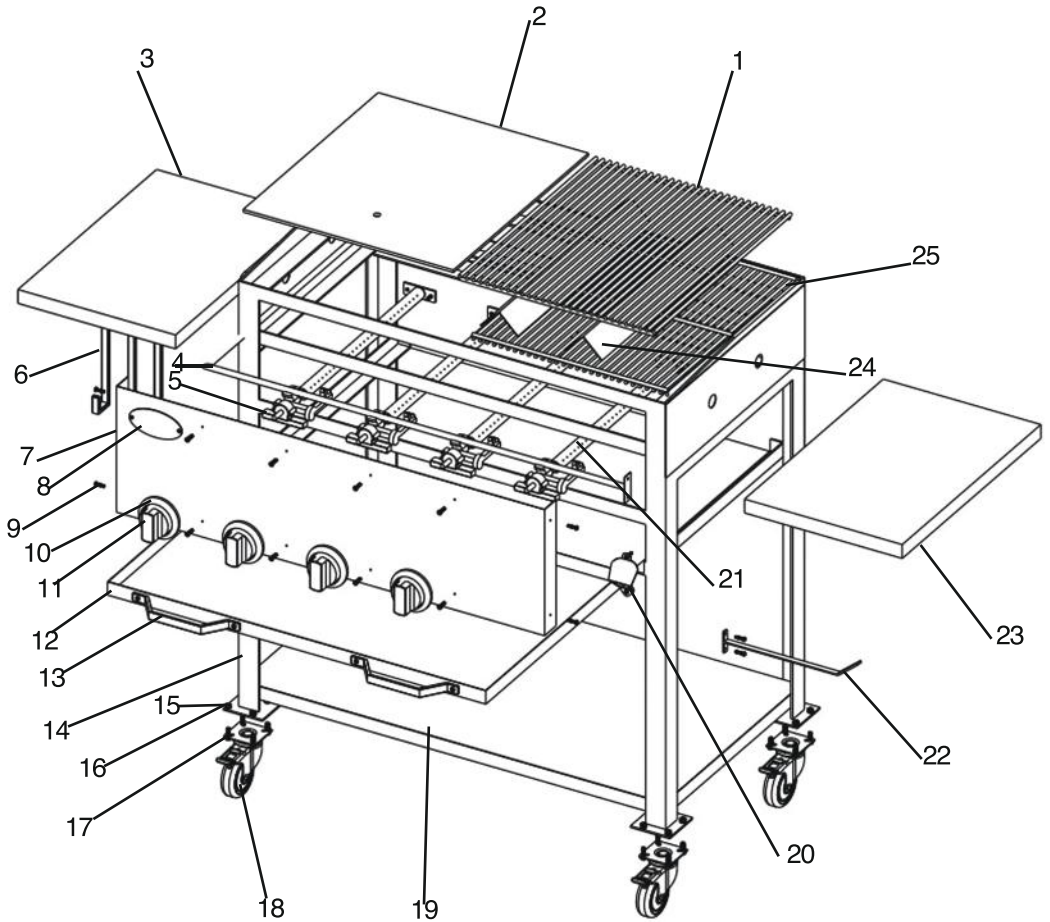
Charcoal grates.

⚠ THIS GRILL IS FOR OUTDOOR USE ONLY!



Thank you for choosing Lanka Grills product. Please read this user manual before operation to obtain insight to this product in terms of features, operation, maintenance, safety and specifications. Follow all instructions and warnings when using this BBQ Grill.

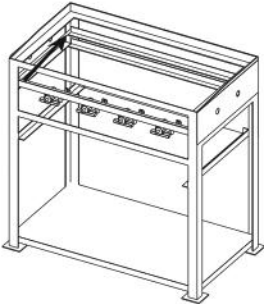
Inside the box...



- | | | | |
|------------------------------------|-----------------------|----------------------|----------------------|
| 1 - Stainless Steel Cooking Grates | 8 - Badge | 15 - 6mm Nut | 22 - Tissue Holder |
| 2 - Hot Plate | 9 - 4mm Screw | 16 - Spring Washer | 23 - Right Platform |
| 3 - Left Platform | 10 - Back Cap | 17 - 6mm Bolt | 24 - Heat Shields |
| 4 - Gas Tube | 11 - Control Knob | 18 - Caster Wheel | 25 - Charcoal Grates |
| 5 - Single Switch | 12 - Drip Tray | 19 - Bottom Platform | |
| 6 - J Hook | 13 - Aluminium Handle | 20 - Bottle Opener | |
| 7 - Front Cover | 14 - Grill Body | 21 - Burner | |

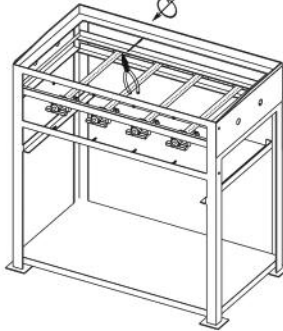
Model name, part number with part name is necessary when ordering spare parts.

Assembly Guide

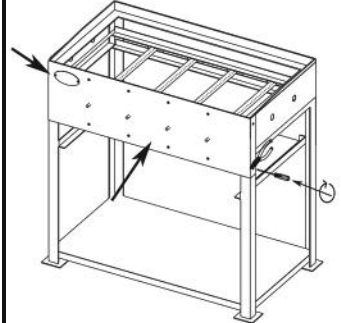


Step 1 - Fix the gas unit to the grill body by inserting the gas pipe end inside the hole.

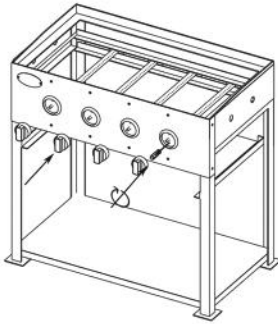
⚠ Part No. - 4 (Gas Tube) & 5 (Single Switch) comes as single part. If one of them are removed or disconnected, stop assembling and contact supplier.



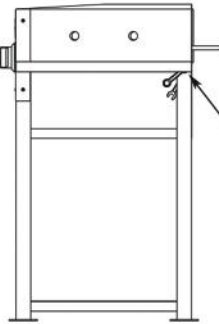
Step 2 - Fix the burners by tightening the screw holding the nut through sharp nose plier.



Step 3 - Fix the front cover and tighten the screws on 3 sides (front, left and right). One screw at right bottom is a common screw for gas tube (P14) clamp & front cover

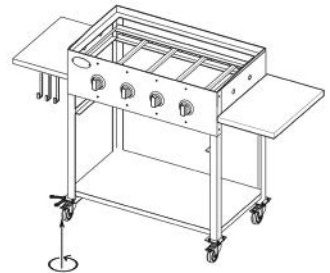


Step 4 - Fix the control knob back cap by tightening the 2 screws for each back cap. and insert the control knobs.

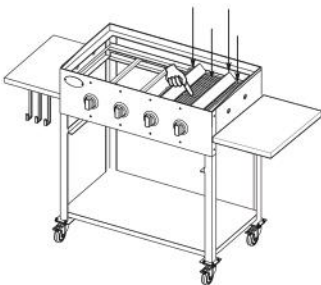


Step 5 - Fix the side platforms by tightening the bolts through wrench, holding the nut through plier.

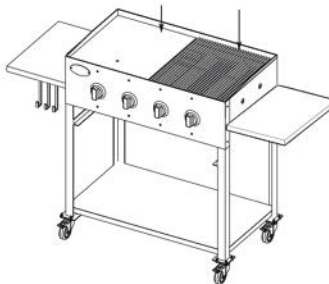
⚠ Do Not Overtighten!



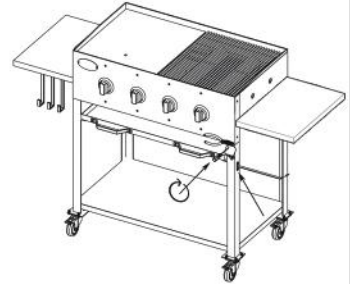
Step 6 - Fix the wheels by tightening the bolts through wrench and holding the nuts by plier.



Step 7 - Insert the charcoal tray. **Horizontal rod side upwards (Finger point)**. Place the SS Heat shields on top of the charcoal grates covering the burners.



Step 8 - Insert the SS cooking grates and hot plate on top of the grill.



Step 9 - Fix the tissue holder and bottle opener by tightening the screw and holding the nut through sharp nose plier.

Tools Needed

- 10 Size Wrench (6mm) x 2
- Philip Head Screw Driver
- Sharp Nose Plier
- (Tools Not Provided)

Assembled in 9 steps.

WARNING!



If you smell gas or hear a leaking noise shut off gas to the grill & call your supplier. (Failure to follow these instructions could result in severe injury, explosion, property damage or death.)



Do not store or use gasoline, alcohol or any other flammable liquids in the area surrounding the grill area.



Some parts may contain sharp edges. Wear protective gloves during operation.



The grill will be extremely hot during operation. Do not touch the surfaces of the grill while operation.



Minimum 1 inch gap between grill body and charcoal on all 4 sides are compulsory when charcoal grilling.



Do not let children under 16 years to operate this grill. Keep children and pets away from this machine at all times.



Never operate this grill unattended!



Never operate this grill within 10 feet of any structure, wall and etc. Never operate within 20 feet of any flammable liquid or materials.



If a fire occurs keep away from the grill and call your fire department.



Wash the SS cooking grates before use!
Wash your hands after using this product!



Do not attempt to repair or alter any part of this product. Any modification to this assembly will revoke your warranty and create the risk of gas leaks and fire.



When grill not in use, Disconnect the gas cylinder!



Pre heat the grill for 10 minutes prior to use. Curing of coating will produce an odour on first time.



Clean the product more often. Do not wash using high pressure water. Wiping the surface through wet cloth, atleast 3 hours after usage is recommended. Make sure there are no bristles on the cooking grates before grilling.



If the flame is blocked in particular holes of the burner, use a pin to clean up the blocks in holes. If the burner is hard to light, remove the burner and clean inside. (Long Wire brush & Blower)



Never use the grill indoor! Always use it outdoor in a very well ventilated space.



Do not use high pressure gas regulator! Low pressure gas regulator is recommended.



The LP gas cylinder should never be stored in an area where temperature can reach 125°F. (51°C)



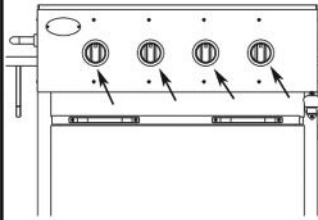
Do not ignite the burner using match sticks, paper or other materials. Use a BBQ lighter to ignite the burner.



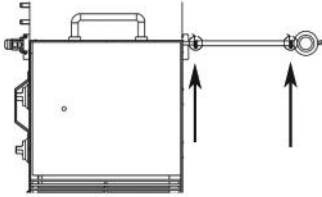
If ignition doesn't occur in 5 seconds after switching on the gas control knob, remove the gas cylinder and contact the supplier.

FOR OUTDOOR USE ONLY!

STARTUP GUIDE



Step 1 - Make sure the gas control knobs are in off position before starting.



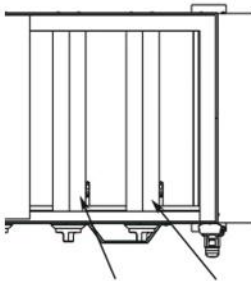
Step 2 - Insert the hose in gas inlet and regulator and tighten the hose clips on both side.



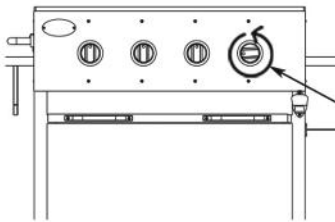
Step 3 - Connect the regulator to gas cylinder and switch on. (Rotate Clockwise)
[Conventional Low Pressure Gas Regulator is Recommended]

⚠ Do Not Use High Pressure Gas Regulator!

GAS GRILLING

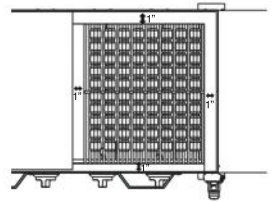


Step 4 - For gas grilling, Remove the charcoal tray & keep the heat shield on the frame covering the burners.

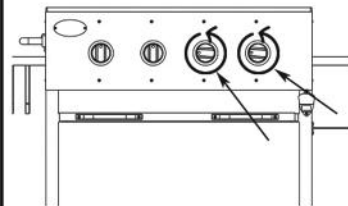


Step 5 - Push & rotate the control knobs (anti clockwise) to ignite the burner. Control the fire using control knobs. 2 burners on the left are used for hot plate.

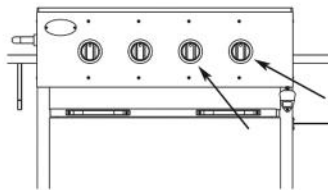
CHARCOAL GRILLING



Step 6 - For Charcoal grilling, remove the SS heat shield and pour charcoal on the charcoal grates. (Black Grates) Avoid positioning the charcoal to the edge of the charcoal grates. 1" gap between body & charcoal is compulsory.



Step 7 - Ignite the burners using control valves Push & rotate the control knobs (anti clockwise) to ignite the burner. Charcoal will be lit by this method.



Step 8 - Once the charcoal is lit or gas grilling is finished, **Turn off the burners fully** using control knobs. (Clock wise)



Step 9 - Remove the gas regulator from the Gas Cylinder.

Grill Maintenance

- Allow the grill to cool before cleaning.
- When cleaning the grill, cover the area, brush out the residues and ash and wipe the body with wet cloth.
- SS Cooking grates may be cleaned with wire brush, rinse with water and air dry before cooking again. (make sure there's no loose bristles on the cooking grates after cleaning).
- Charcoal grates are exposed to direct heat and prone to rust. Use a wire brush to remove rust.
- Cook meat and poultry throughoutly to kill bacteria.
- Use a food thermometer to measure the meat temperature.
- Use a grill cover to cover the grill when it's exposed to extreme weather conditions. This will increase the life time of the grill.
- Always oil the hot plate after usage to prevent from rusting.
- If the hot plate starts to rust buff it using sand paper and oil the plate.



Minimum gap of 1 inch between charcoal & grill body on all 4 sides are compulsory! (Charcoal Grilling)



Clean the meat drippings (fat) & charcoal ash from the machine, grates and grill body & Dispose the wastages from drip tray after each cooking. Failure to do so could cause a grease fire. (Extreme rise of flame height), Hence **discoloration of powder coating**.



Do not pour any liquid (liquor, alcohol, wine, drinks & etc.) inside the grill while grilling. This will cause explosion!

- Discoloration of burners & charcoal grates are common since they're exposed to direct flame.

Grill Care & Use

Limited Warranty

This warranty only applies to units purchased from an authorized retailer.

A dated sales receipt **WILL** be required for warranty service.

This limited warranty applies only to the functionality of the product and **does not cover** cosmetic issues such as dents, scratches, powder coating peel off, corruptions or discoloring by heat, abrasive and chemical cleaners or any tools used in the installation or assembly of the product, surface rust, or the discoloration of stainless steel surfaces. Powder coating is not warranted and will require touch up. **RUST** is not considered a manufacturing or materials defect.

MANUFACTURER WILL NOT PAY FOR:

1. Transport cost for warranty and replacement parts
2. Damage, failures, or operating difficulties resulting from accident, alteration, careless handling, misuse, abuse, fire, improper installation or maintenance, use of products for installation not approved by the manufacturer.
3. Any food loss due to product failures or operating difficulties.
4. Pickup and delivery of your product.
5. Repairs to parts resulting due to unauthorized modifications made to the product.
6. The removal or reinstallation of your product

Dealers, retailers or any others selling this product **do not have any authority** to make any additional warranties or promises in addition to or inconsistent with those stated above.

Manufacturer's maximum liability at any event, **will not exceed** the purchase price of the product paid by the original customer.

The warranty will expire, 3 years from the date of purchase.

3 Year Limited Warranty

Scan the QR code below to watch the video on Startup Guide.



YouTube Link -https://www.youtube.com/watch?v=D6T_w3CW4SM

LANKA[®]
GRILLS

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