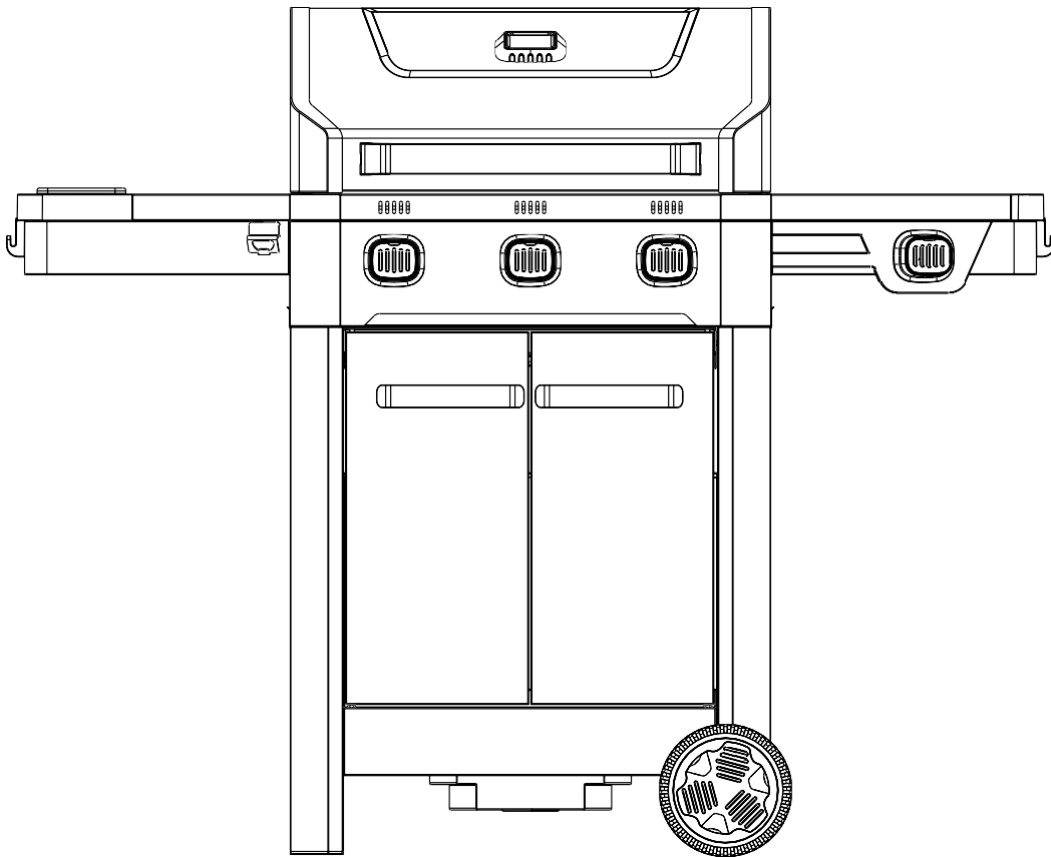




NORFOLK GRILLS - ATLAS300-SB/C- Gas Grill - 3 Burner

Installation Manual

FOR OUTDOOR USE ONLY

PLEASE READ INSTRUCTIONS CAREFULLY BEFORE ASSEMBLY RETAIN THIS MANUAL FOR FUTURE REFERENCE

WARNING

Hazardous fire or explosion may result if instructions are ignored

It is the consumer's responsibility to see that the barbecue is properly assembled, installed, and taken care of. Failure to follow instructions in this manual could result in bodily injury and/or property damage.

Read the instructions before using the appliance.

- Retain this manual for future reference.
- Use outdoors only.
- 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 cylinder after use.
- Do not modify the appliance.
- This appliance must be kept away from flammable materials during use.
- The regulator and hose must be connected correctly to the appliance.
- A spanner must be used to tighten the nut onto the connection thread.
- Do not use this grill on or under wood balconies
- This grill is designed to use only the recommended gas. DO NOT use lava rock, briquets or charcoal on it.
- NEVER light the burner with lid closed. Non-ignited gas will accumulate inside a closed grill and may cause explosions.

FOR YOUR SAFETY IF YOU SMELL GAS:

1. Turn off gas supply at gas cylinder.
2. Extinguish all naked flames; do not operate any electrical appliances.
3. Ventilate the area.
4. Check for leaks as detailed in this manual.
5. If odour persists, contact your dealer or gas supplier immediately.

PRECAUTIONS:

1. Leak test all connections after each cylinder refill or before each use.
2. Never check for leaks with a match or open flame.
3. Do not store or use gasoline or other flammable vapours and liquids in the vicinity of this or any other appliance.
4. Any LP cylinder not connected for use should not be stored in the vicinity of this or any other appliance.

TECHNICAL DATE

Pin No.	0063DM7007	 1336		Injector Size(mm)/ Injector Marking		 0558-22
Country of Destination	Categories	Type of Gas	Pressures (mbar)	Main Burner	Side Burner	Heat Input(Hs)
BE, FR, IT, LU, IE, GB, GR, PT, ES, CY, CZ, LT, SK, CH, SI, LV	I3+(28-30/37)	Butane/ Propane	28-37	0.88	0.91	9.9kW+3.3 kW (G30:720g/h+240g/h) (G31:708g/h+236g/h)
LU, NL, DK, FI, SE, CY, CZ, EE, LT, MT, SK, SI, BG, IS, NO, TR, HR, RO, IT, HU, LV	I3 B/P(30)	Butane/ Propane/ LPG gas mixtures	30	0.88	0.91	
AT,DE,CH,SK	I3 B/P(50)	Butane/ Propane/ LPG gas mixtures	50	0.78	0.77	
PL	I3 B/P(37)	Butane/ Propane/ LPG gas mixtures	37	0.84	0.85	
Model No.:ATLAS300-SB/C(BW-NP43101)						
Use outdoors only.						
Read the instructions before using the appliance.						
WARNING: accessible parts may be very hot. Keep young children away.						
Don't move the barbecue when alight.						
Made in China. Manufactured for:BRIGHT WIN LIMITED						

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.

If you have any questions concerning assembly or operation, consult your dealer or LPG Company.

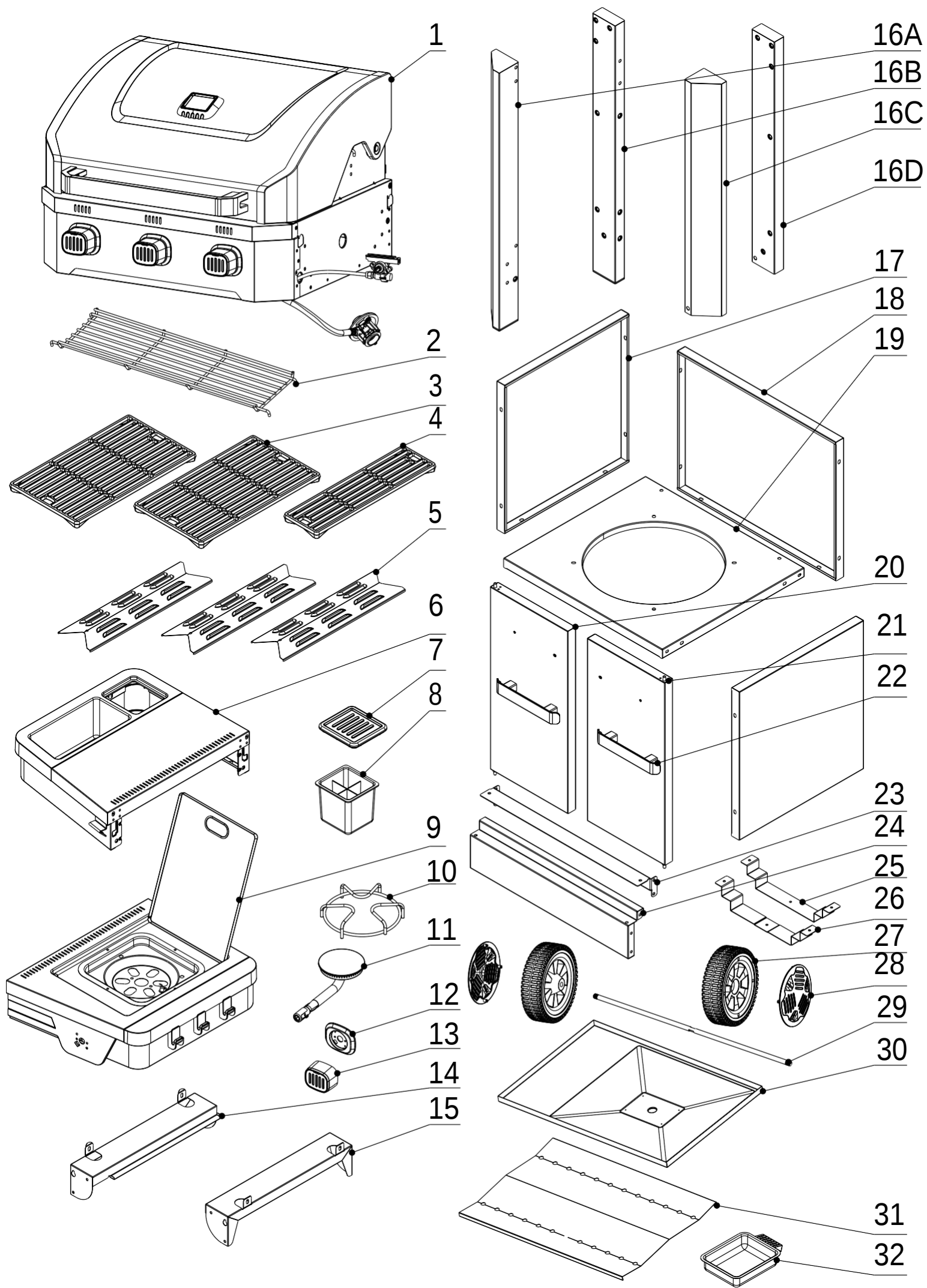
Never light the grill with the lid closed.

The appliance and cylinder must be placed on level surface and must not be used whilst alight.

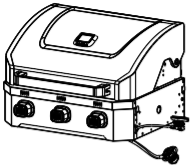
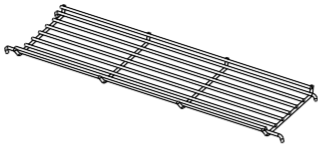
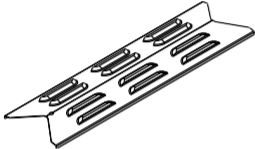
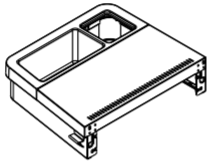
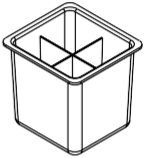
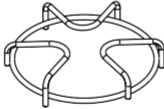
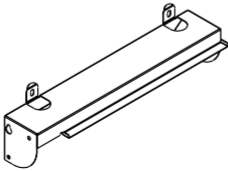
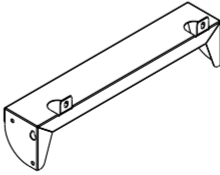
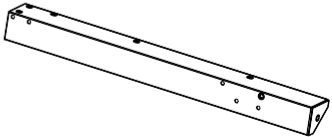
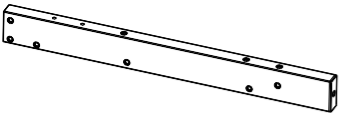
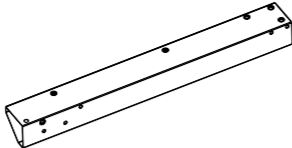
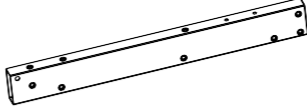
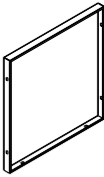
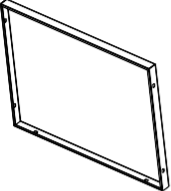
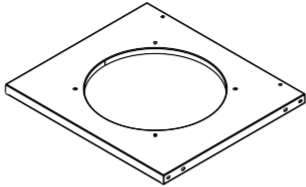
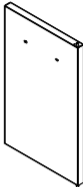
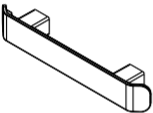
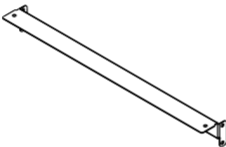
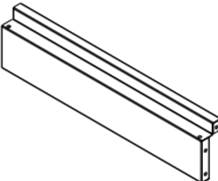
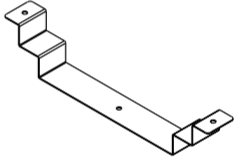
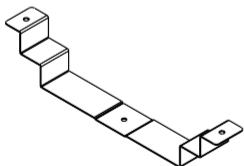
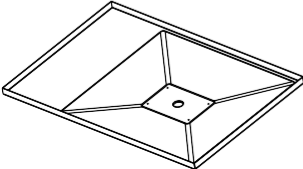
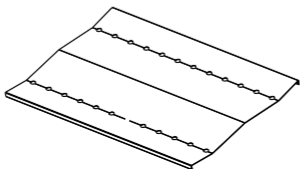
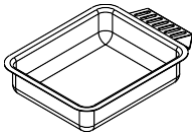
Changing the gas cylinder shall be carried out away from any source of ignition.

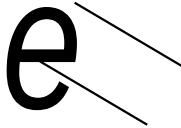
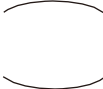
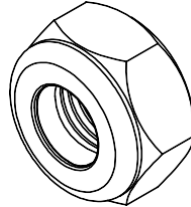
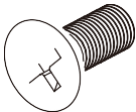
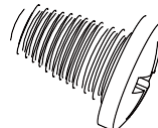
Recommend to use the protective gloves when handling particularly hot components

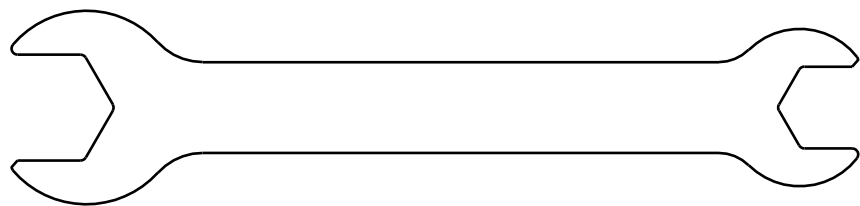
The parts sealed by the manufacturer or his agent shall not be manipulated by the user



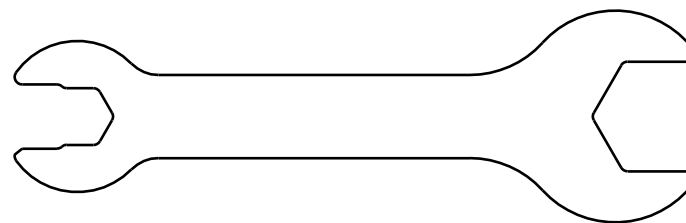
PARTS LIST

1.BBQ body x 1pc 	2.Warming rack x 1pc 	3.Large grill x 2pcs 	4.Small grill x 1pc 
5.Flame tamer x 3pcs 	6.Left side shelf frame x 1pc 	7. Seasoning box lid x 1pc 	8. Seasoning box x pc 
9. Right side shelf frame x 1pc 	10.Side burner trivet x 1pc 	11.Side burner x 1pc 	12.Side knob bezel x 1pc 
13.Knob x 1pc 	14.Cabinet left top plate x 1pc 	15.Cabinet right top plate x 1pc 	16A.Cabinet left front leg x 1pc 
16B.Cabinet left back leg x 1pc 	16C.Cabinet right front leg x 1pc 	16D.Cabinet right back leg x 1pc 	17.Cabinet side panel x 2pcs 
18.Cabinet back panel x 4pcs 	19.Cabinet bottom panel x 1pc 	20.Left door x 1pc 	21.Right door x 1pc 
22.Door handle x 2pcs 	23.Cabinet front top plate x 1pc 	24.Cabinet front bottom plate x 1pc 	25.Cylinder support-T x 1pc 
26. Cylinder support -B x 1pc 	27. Wheel x 2pcs 	28. Wheel cover assembly x 2pcs 	29. Wheel axis x 1pc 
30. Fat tray x 1pc 	31.Fat tray reflect plate x 1pc 	32.Oil cup x 1pc 	

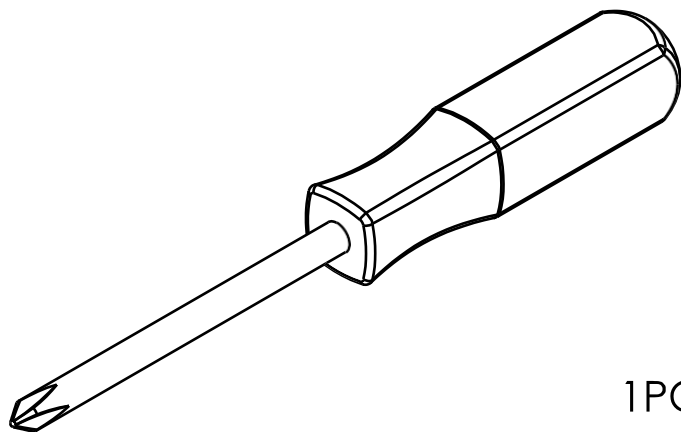
A  M5*12 45+4PCS	B  M4 4PCS	C1  M5*12 4PCS	C2  M5 1PC	D1  MS 2PCS
D2  MS 2PCS	E1  SS M4*S 2PCS	E2  M5*S SPCS		



13&17 1PC



7&8&14 1PC

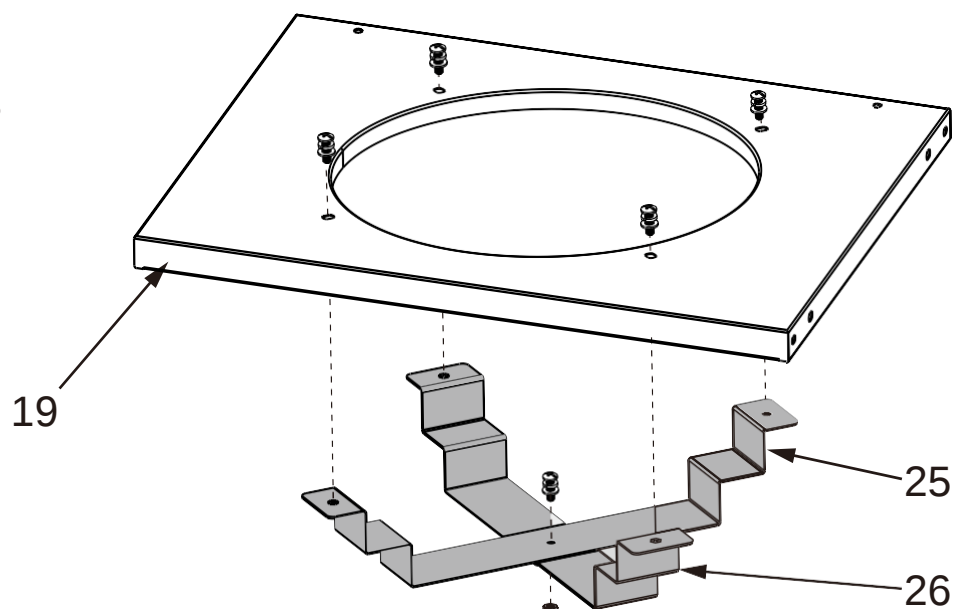


1PC

1

A: M5*12 5PCS

C2: M5 1PCS

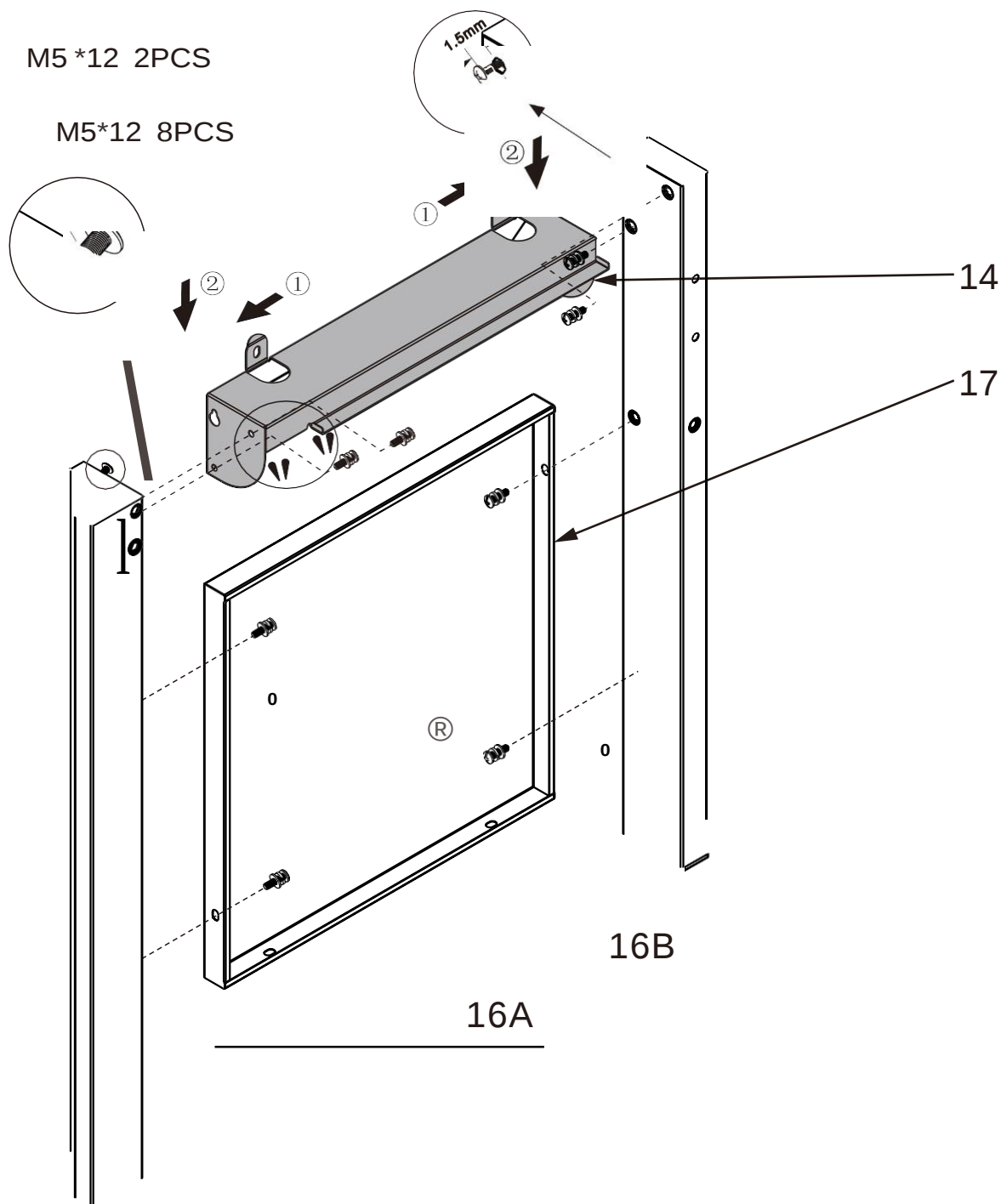


2



C1: M5 *12 2PCS

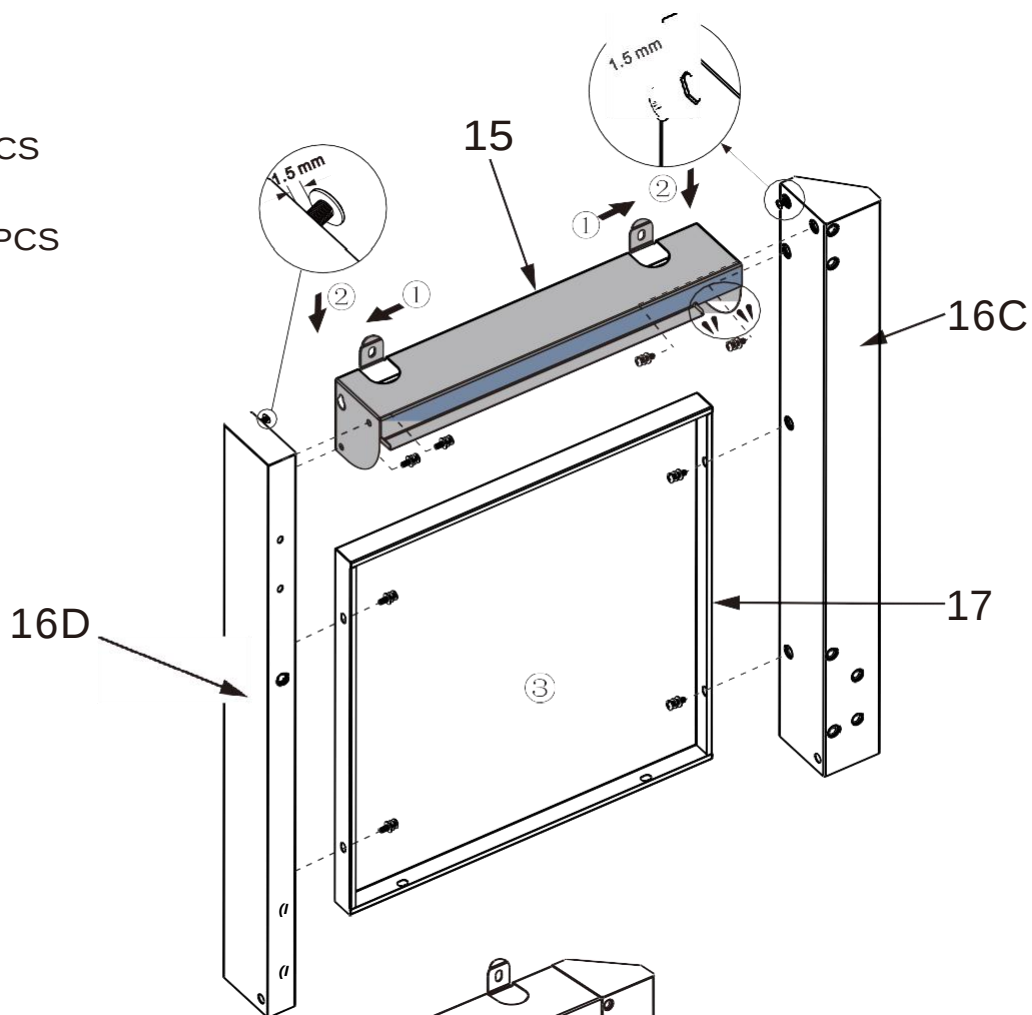
A: M5*12 8PCS



3

C1:  M5 *12 2PCS

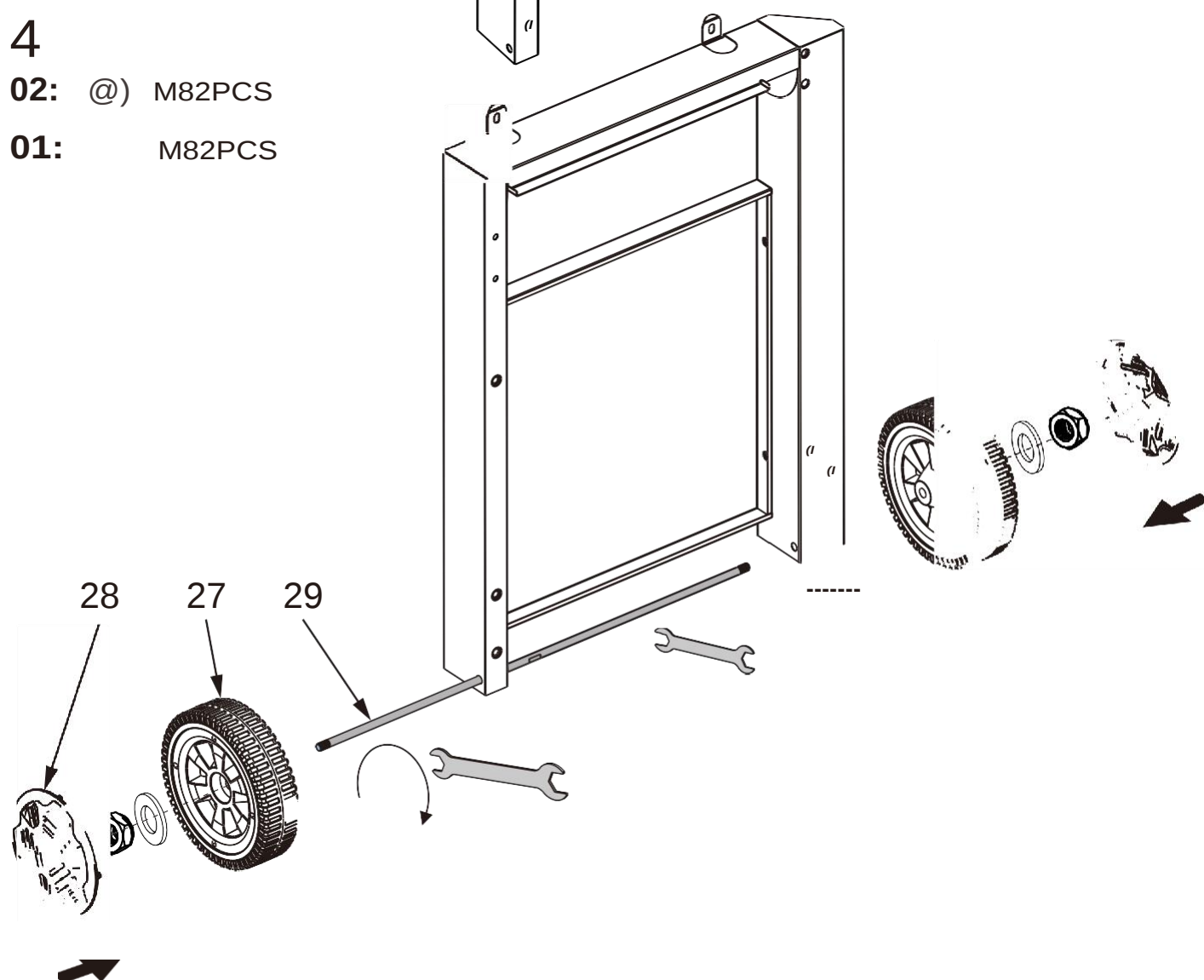
A: - M5*12 8PCS



4

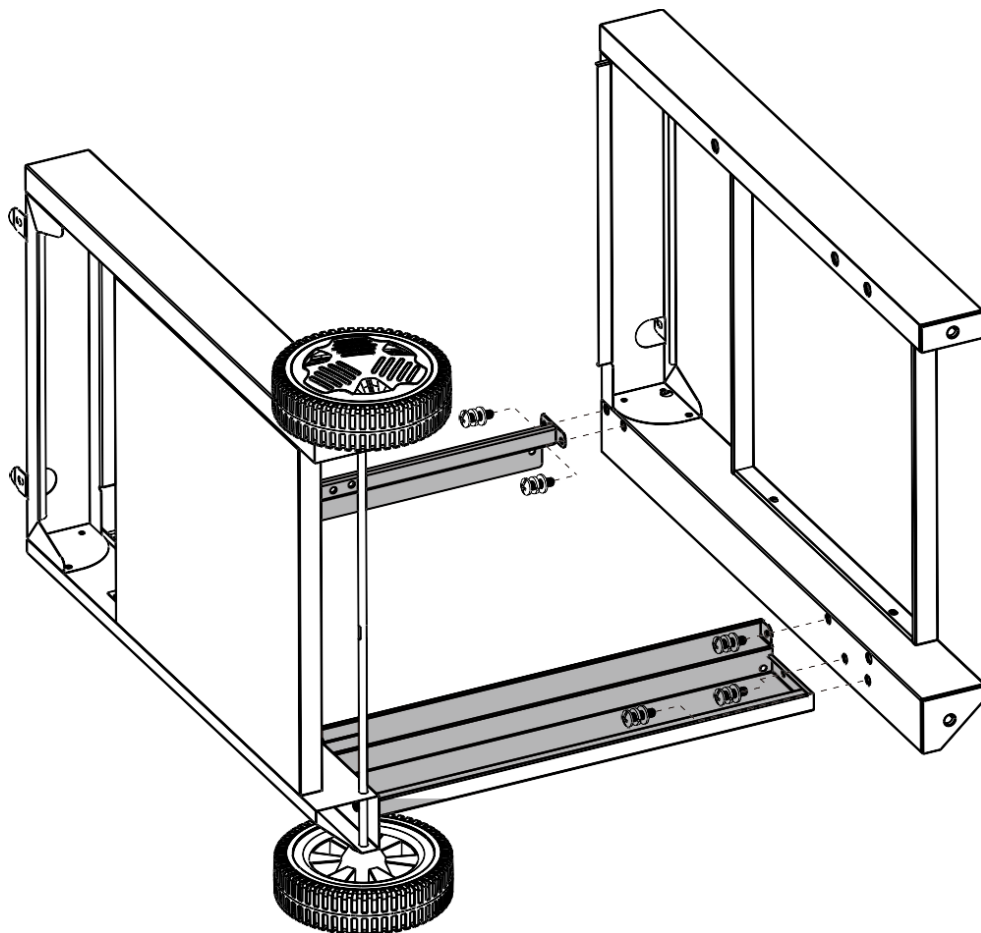
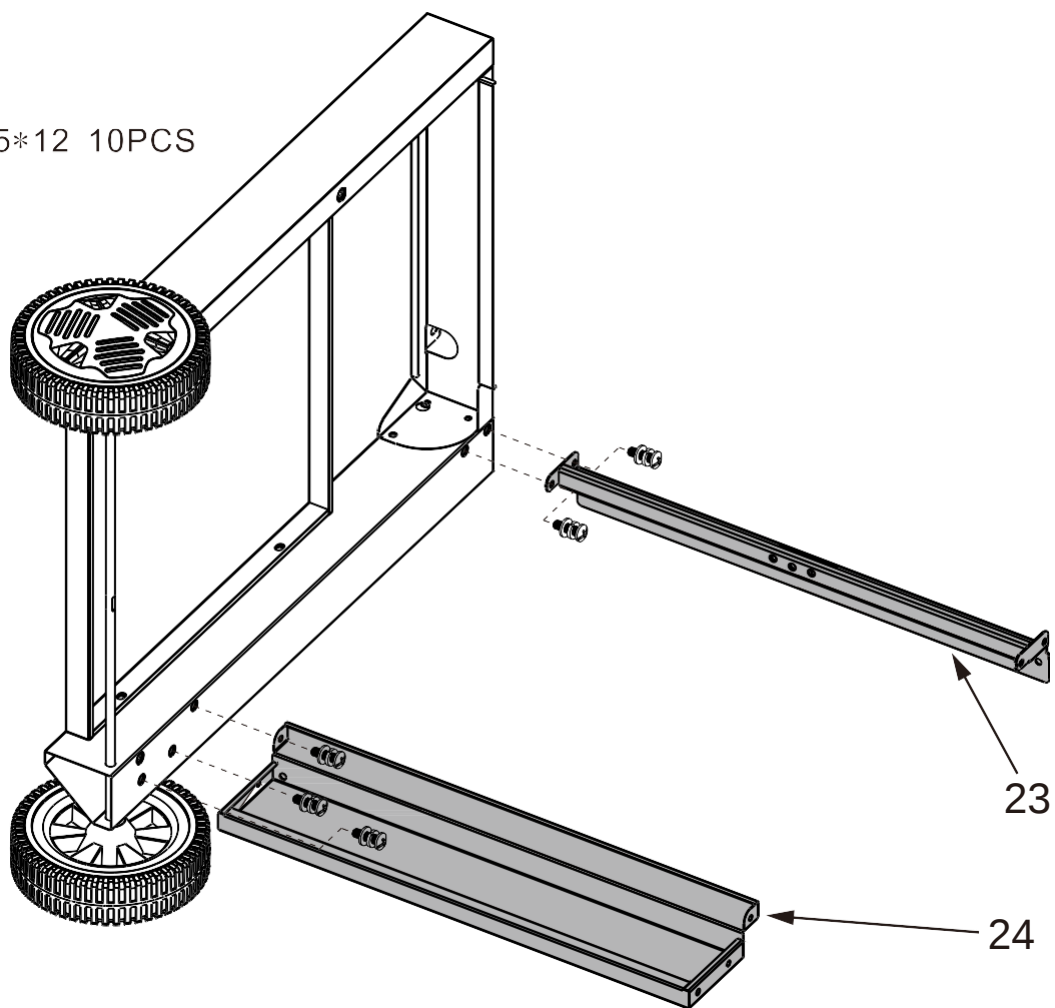
02: @) M82PCS

01: M82PCS



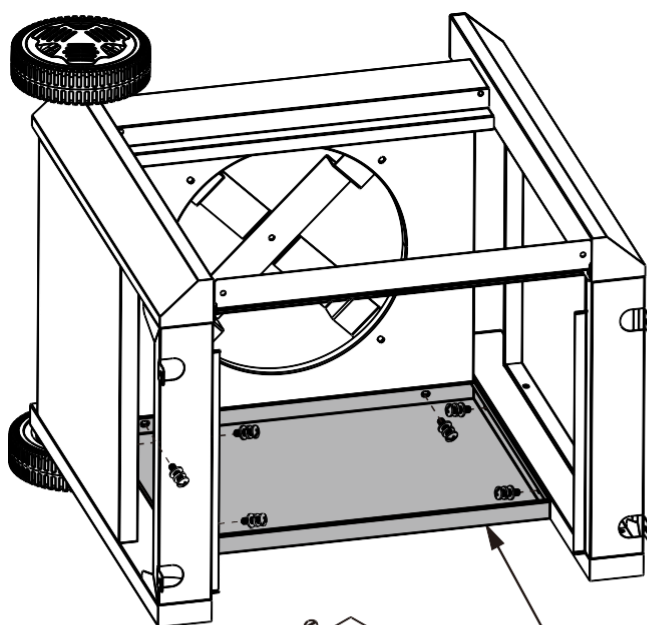
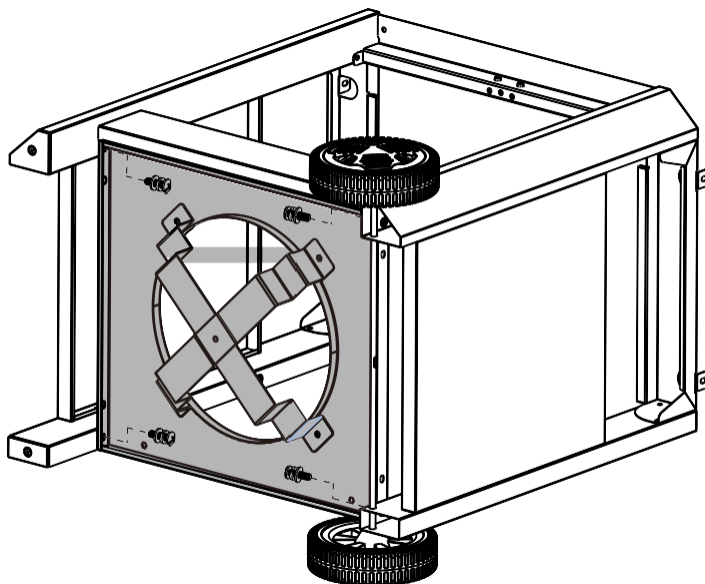
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A:  M5*12 10PCS

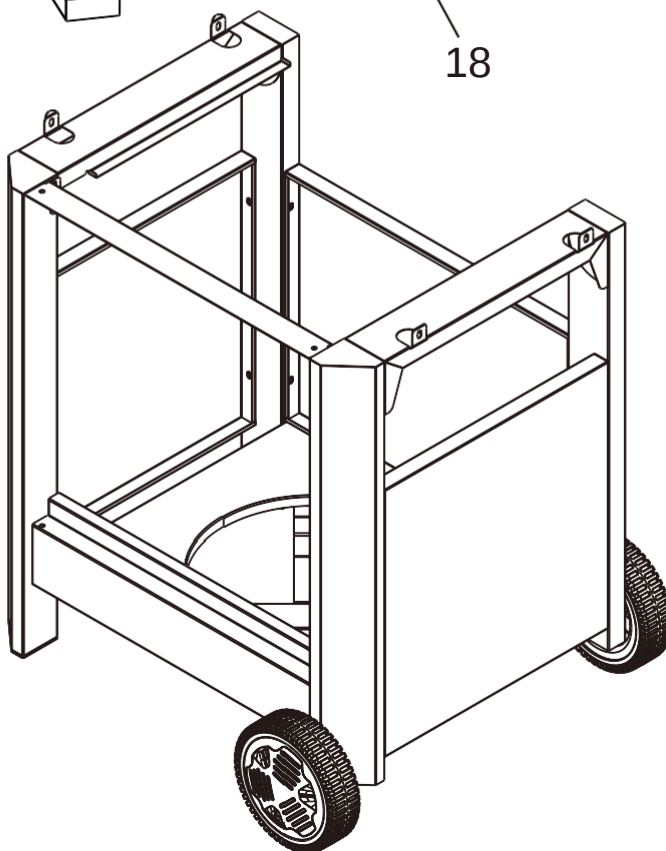


6

A:  M5*12 10PCS



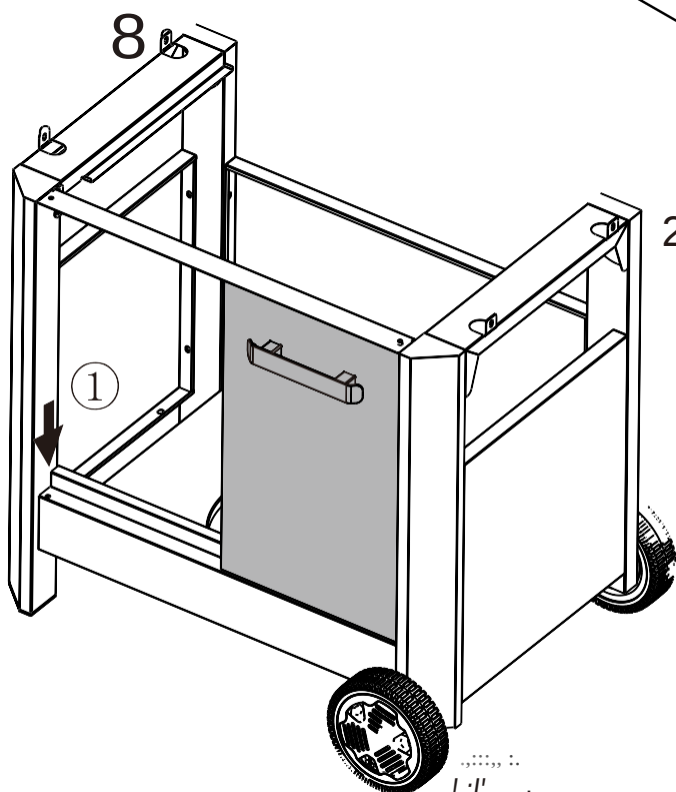
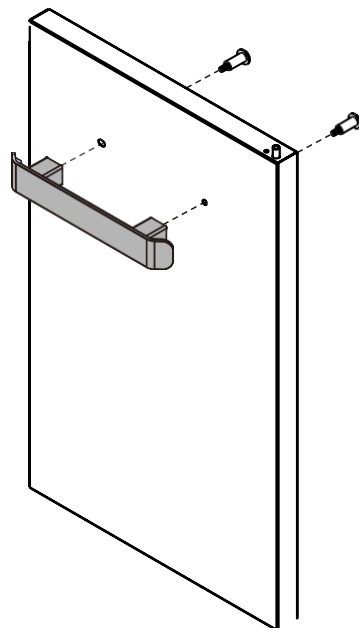
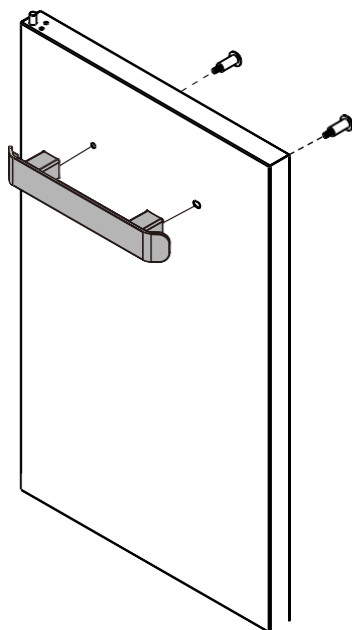
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7

B: M4 4Pcs

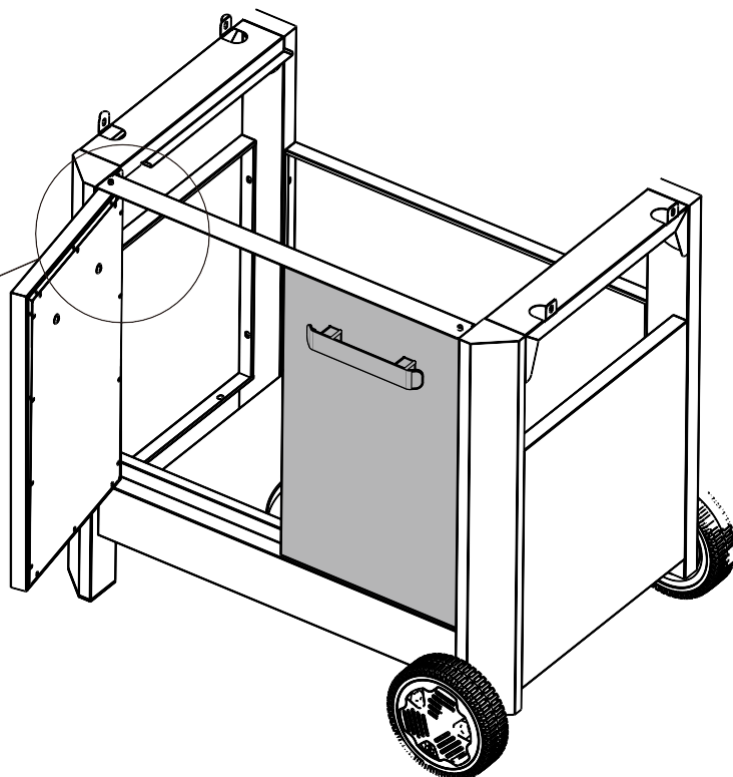
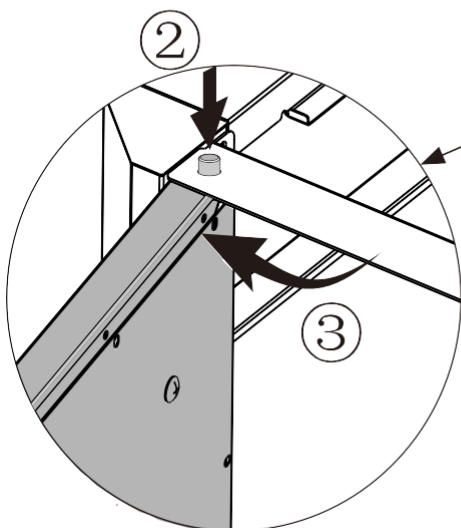


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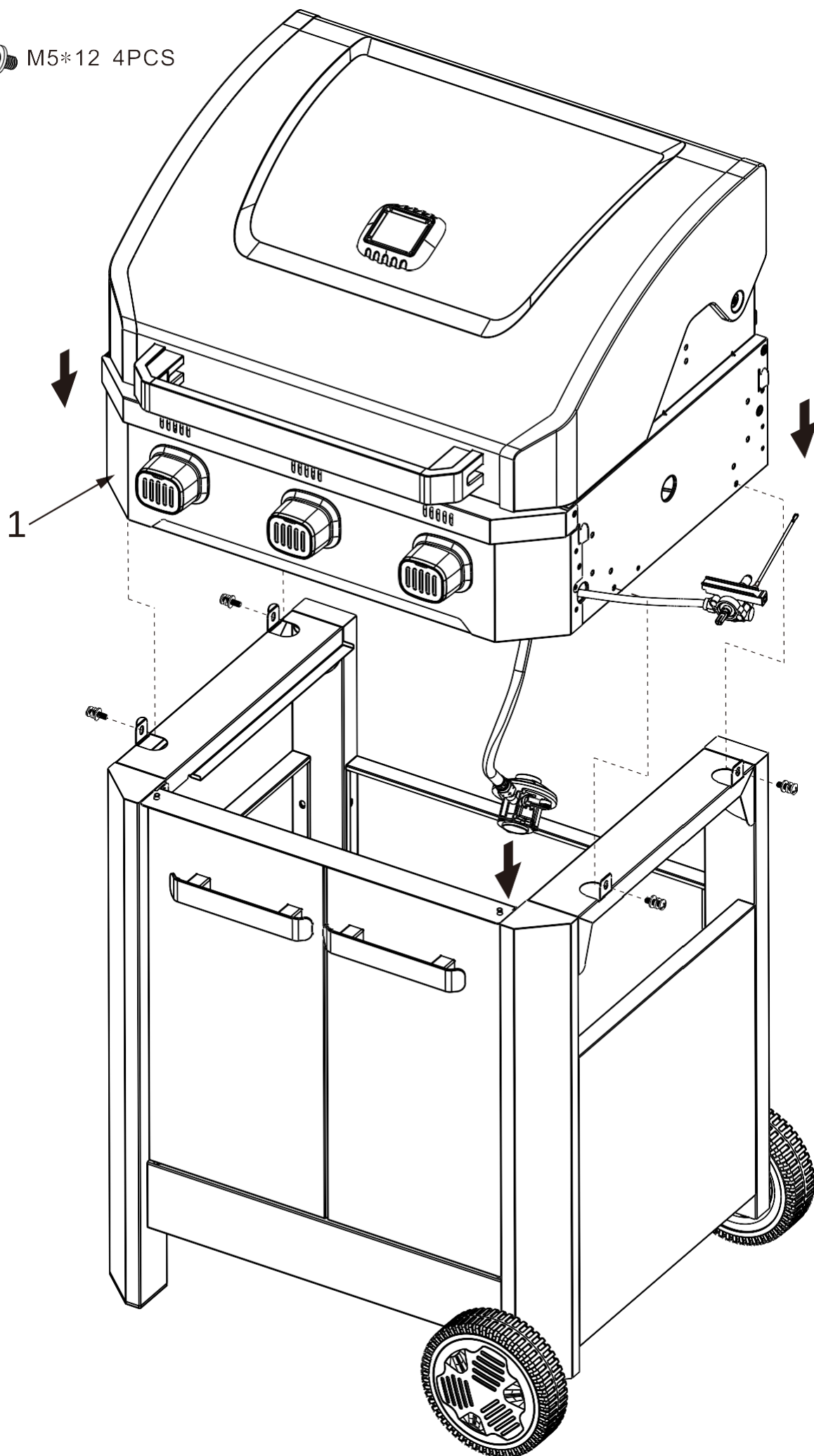
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9

A:  M5*12 4PCS

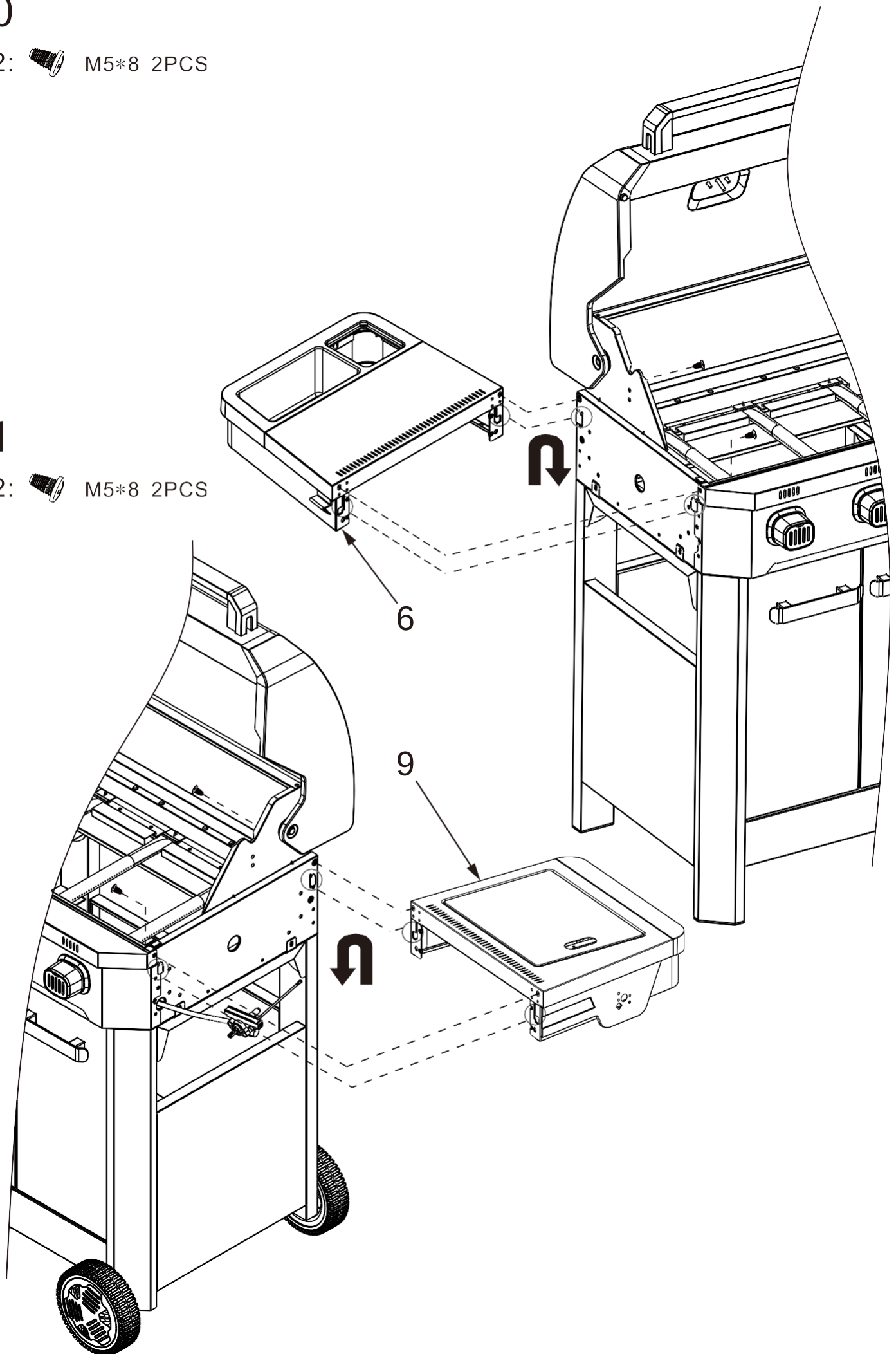


10

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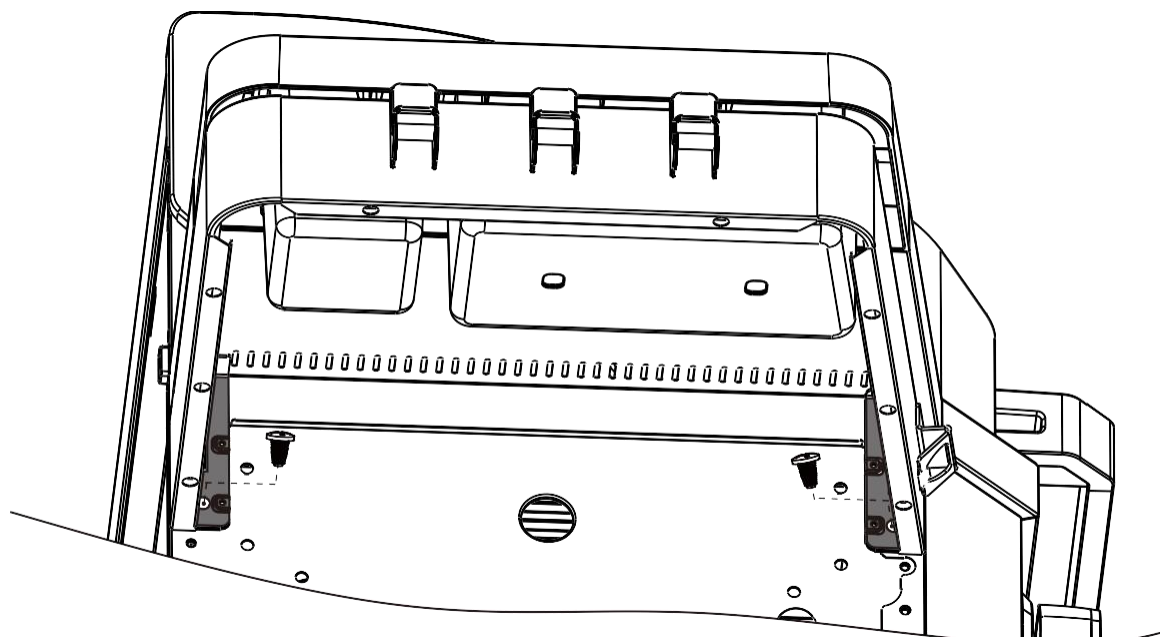
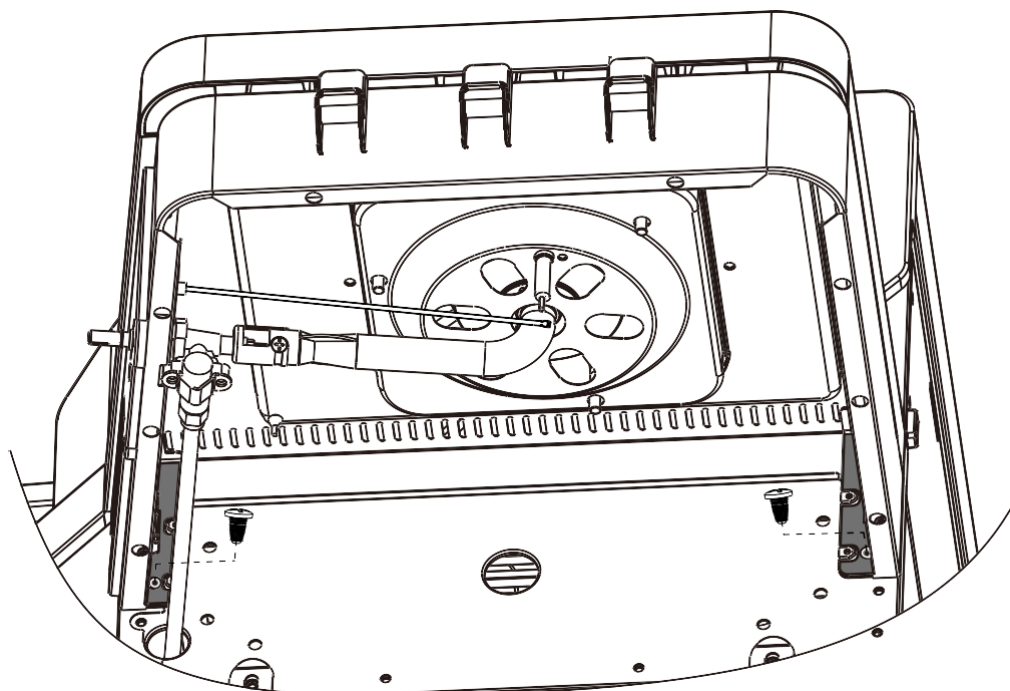
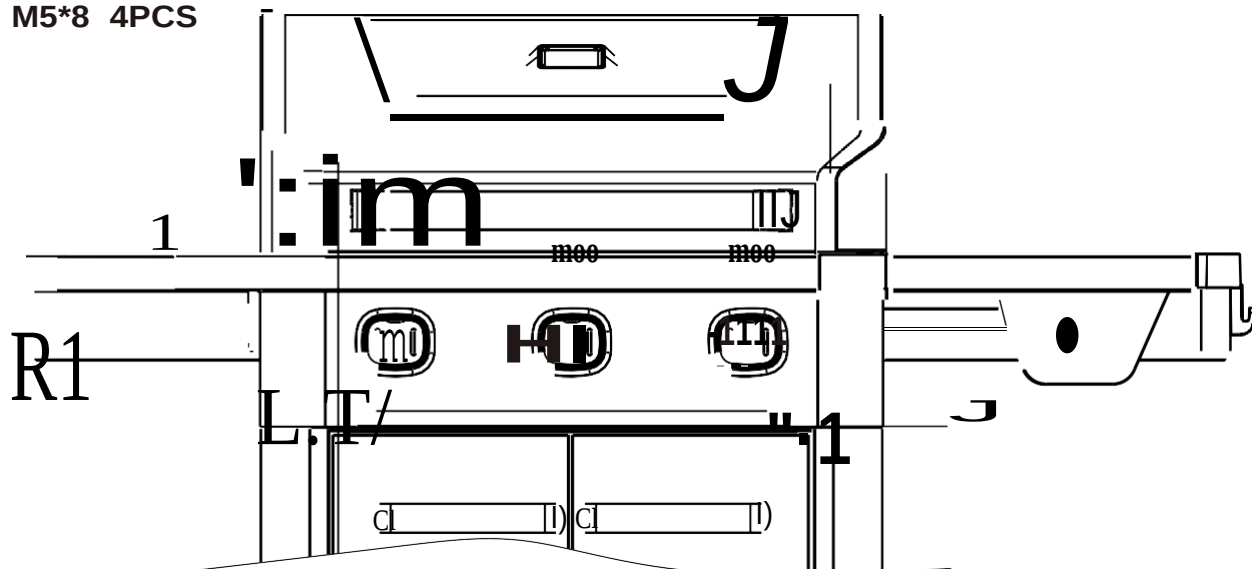
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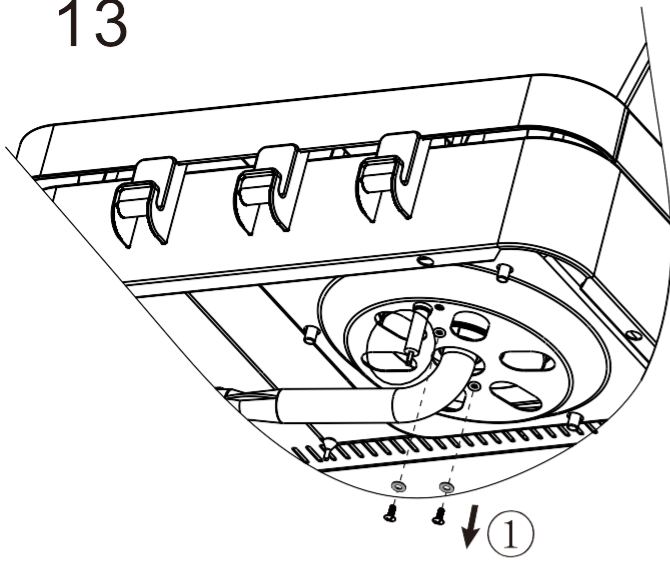


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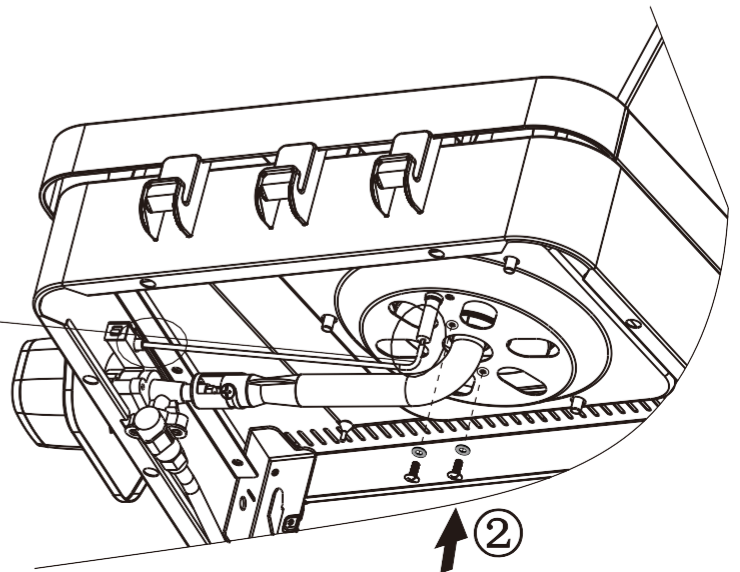
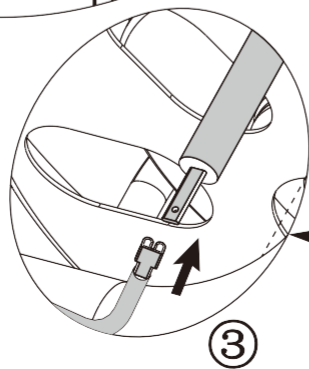
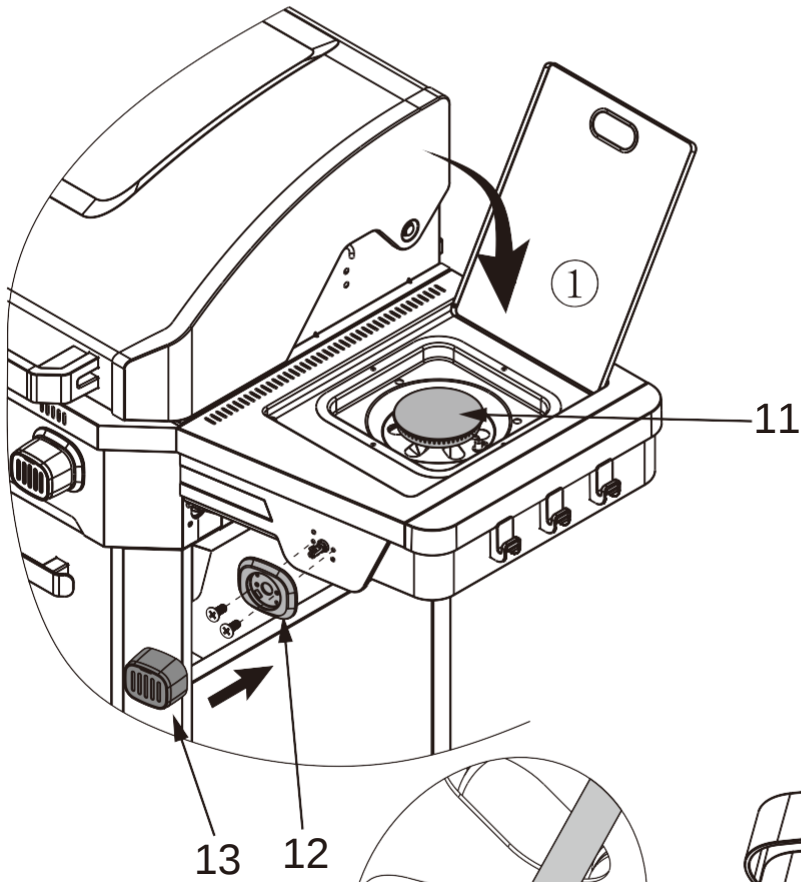
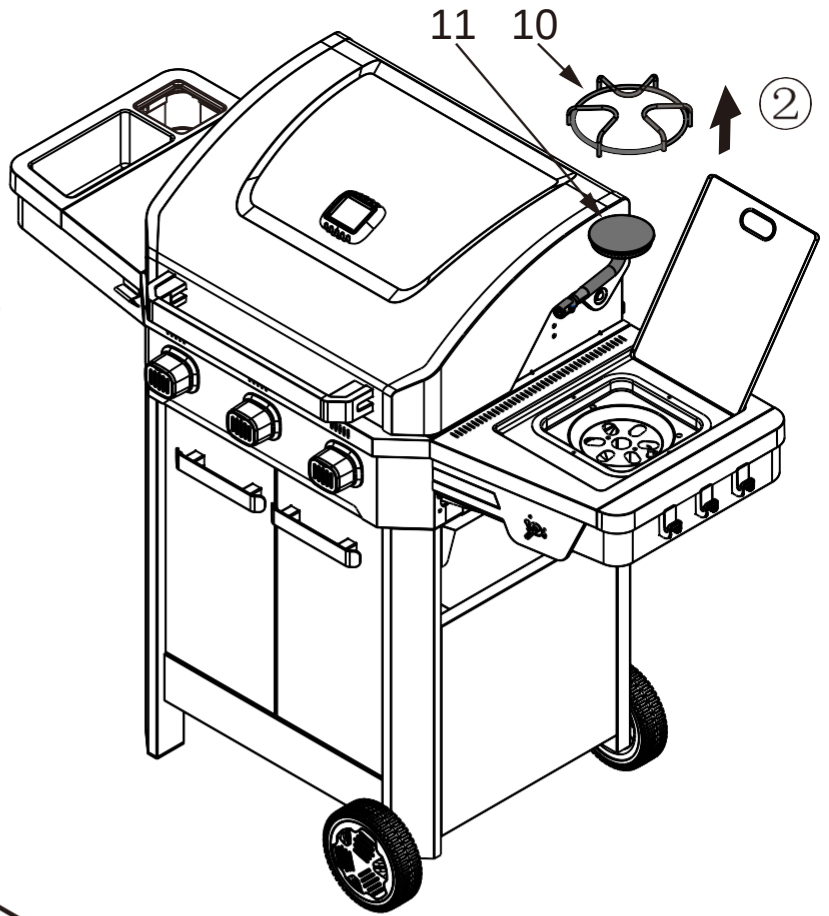


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E1:  SSM4*8 2PCS



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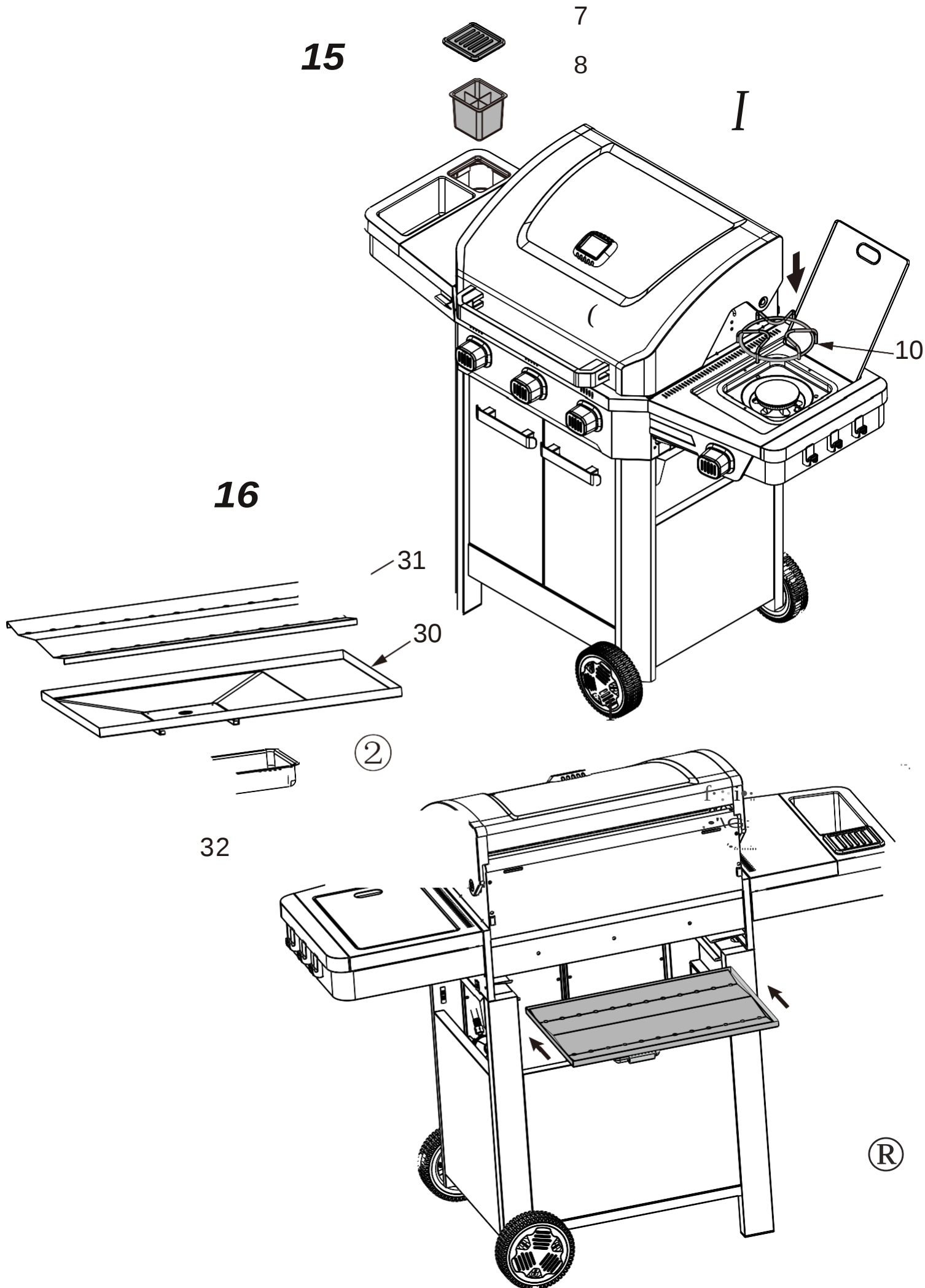
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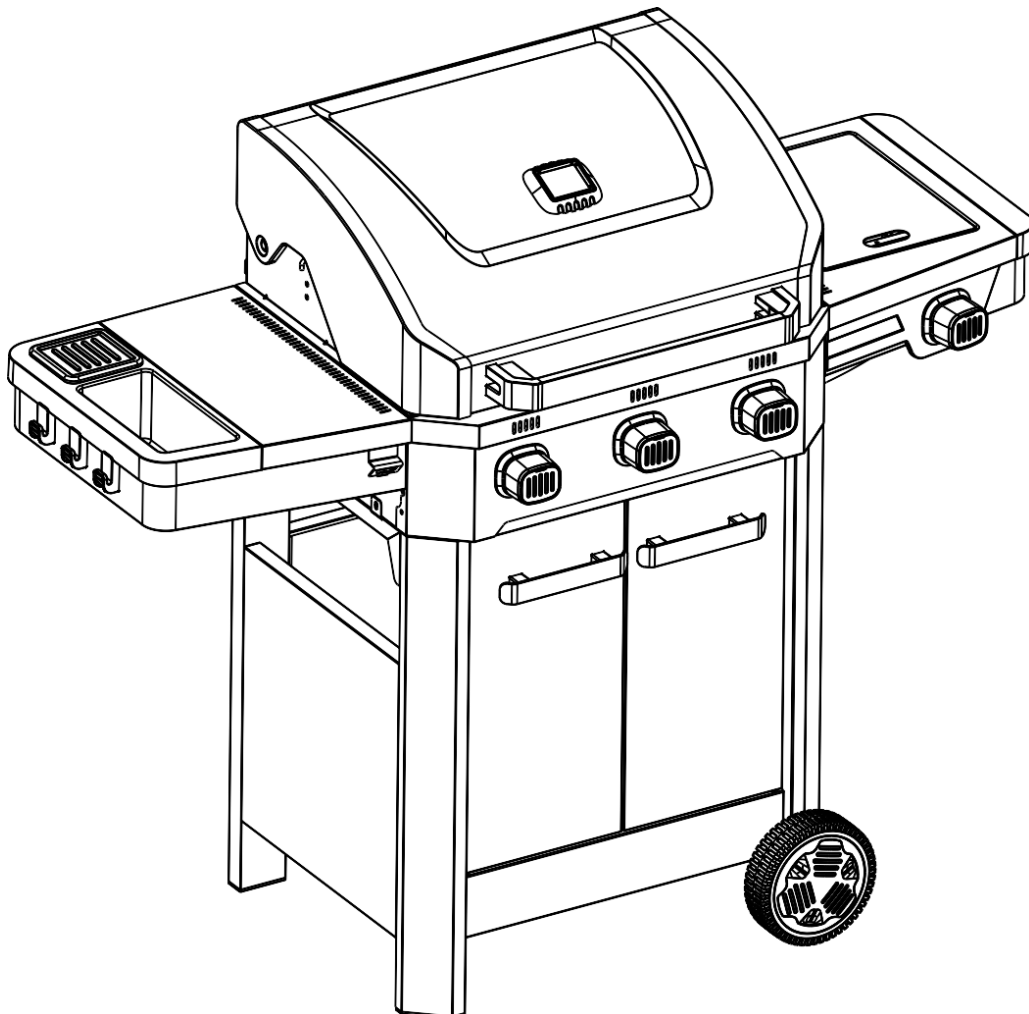
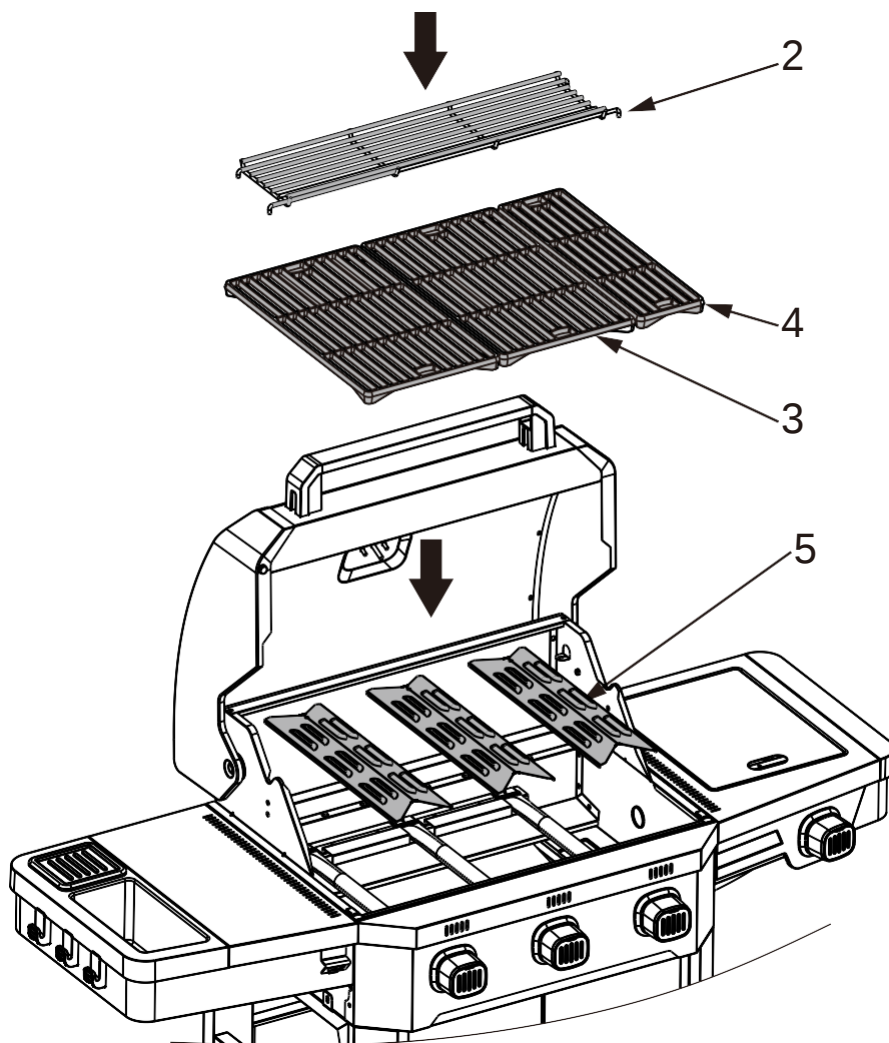
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USE AND CHARACTERISTICS

The barbecue grill is safe and easy to use. The specified gases for use are butane at 28 to 30 mbar, propane at 37 mbar, butane/propane mixtures at 30 mbar, butane/propane mixtures at 37 mbar and butane/propane mixtures at 50 mbar. Please ensure you only use your barbecue at the correct pressure the appliance is designed for.

The wheels have been fitted to this unit for easy manoeuvrability.

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 at least 1 min to release heat.

With a grease tray under the case.

Pot with 200-220mm diameter is suitable for the side burner, the appliance is with side burner.

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.**

When the wind speed is above 2m/s, don't use gas grill facing to the wind.

The appliance is designed for use outdoors only.

Do not modify the appliance.

**Warning! Accessible parts may be very hot. Keep young children away.
Read the instructions before using the appliance.**

Do not move the appliance while in use.

Turn off the appliance at the gas cylinder valve or the regulator after use.

Any modification to the appliance may be dangerous and may cause injury or property damage.

Any unauthorised modification of the appliance will invalidate the guarantee on this appliance.

This appliance must be kept away from flammable materials during use.

The appliance must not have any overhead obstruction. E.g. trees, shrubs, lean to roofs. The appliance must be installed with a clearance of 1M around the appliance.

The appliance must not be used near flammable materials. (Petroleum based products, thinners or any other solid object that carries a flammable warning label.)

The use of this appliance in enclosed areas can be dangerous and is **PROHIBITED**.

INSTRUCTIONS FOR USE

Follow these instructions carefully to avoid seriously damaging your barbecue and causing injury to yourself and to property.

1. Assemble the barbecue by following the assembly instructions carefully.
2. Connect the gas hose to the barbecue. Connect the regulator to the hose.
3. Connect the regulator to the cylinder valve following the regulator instructions supplied with the regulator.
4. Turn all of the control knobs to the 'OFF' position before turning on the gas supply to the appliance.
5. Operate the regulator in accordance with the instructions supplied with the regulator.

LIGHTING YOUR BARBECUE

Lighting Instructions: Main Burners

1. Open the lid before lighting.
2. Connect the gas cylinder to the barbecue following the instructions supplied with the regulator.
3. Turn all the control knobs to the 'OFF' position.
4. Turn 'ON' the gas supply at the cylinder or regulator switch following the regulator connection and operating instructions. Check the cylinder to regulator connection and hose to barbecue hose inlet connection for leakage using soapy water. Any leakage will show as bubbles in the area of the leak. If leak is found, do not use the barbecue. Consult your gas or barbecue supplier for advice.
5. To light the left hand burner, push down and turn the left burner control knob anti-clockwise to the 90° position (full rate position). An audible click will be heard, this should light the burner. Check that the burner is alight. If the burner has not lit, repeat this process.
6. If the burner has not lit after two attempts, turn 'OFF' the gas tap and wait 5 minutes before retrying the ignition sequence.
7. When the burner has lit, the burner rate can be adjusted by push down and turn the knob anti-clockwise to any position between the full and low rate position.
8. Light the remaining burners from left to right in sequence.
9. To turn 'OFF' the barbecue, turn the cylinder valve handle or regulator switch to the 'OFF' position by following the regulator instructions. Once the burners have extinguished turn all the control knobs 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 with ignition sequence.

Side burner:

1. Once the grill burner has been lit, the side burner can be lit by following the instructions below.
2. Open the side burner lid before lighting the side burner and turn the side burner control knob to the 'OFF' position.
3. Push down the side burner control knob and keep pressing whilst turning anti-clockwise to the full rate position, an audible click will be heard, this will light the burner. If the burner does not light, repeat this process.
4. If the burner has not lit after two attempts, turn 'OFF' the gas tap and wait 5 minutes before retrying the ignition sequence.
5. When the burner has lit, the burner rate can be adjusted by push down and turn the knob anti-clockwise to any position between the full and low rate position.
6. To turn the barbecue 'OFF', turn the cylinder valve or regulator switch to the 'OFF' position and then turn all of the control knobs on the appliance clockwise to the 'OFF' position when the flame have extinguished.

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 with ignition sequence.

After use, close the gas supply by either turning 'OFF' the switch on the regulator or turning 'OFF' the cylinder valve.

In the event of light back whilst the appliance is in use. Turn all the controls, cylinder valve and regulator switch to the 'OFF' position. Wait 5 minutes before attempting to relight the appliance. If the problem persists after relighting, consult your gas dealer, or the store where you purchased the barbecue, or a qualified gas engineer for assistance or repair. Never try to rectify the problem yourself as this could result in serious injury and/or property damage.

Clean the appliance of excess fat, before storage, with a damp cloth using a mild detergent solution as the cleaning agent.

Store the appliance in a clean dry environment.

Do not store your gas cylinder indoors. Store in a well ventilated area away from direct sunlight.

CONNECTING THE GAS CYLINDER TO THE APPLIANCE

This appliance is only suitable for use with low-pressure butane or propane gas and fitted with the appropriate low-pressure regulator via a flexible hose. The hose should be secured to the regulator and the appliance with hose clips/nuts. This barbecue is set to operate a 28 mbar regulator with butane gas, and a 37mbar regulator with propane gas, and a regulator with butane/propane mixture at 37mbar, and a regulator with butane/propane mixture at 50mbar and a regulator with butane/propane mixture at 30mbar. Use a suitable regulator certified to BSEN 16129: 2013. Please consult your LPG dealer for information regarding a suitable regulator for the gas cylinder.

BEFORE USE PLEASE CHECK FOR LEAKAGE!

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

TO CHECK FOR LEAKS

Make 2-3 fluid ounces 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 ON/OFF valve to the burner, 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.

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

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

In the event of gas leakage, turn off the gas supply.

REGULATOR AND HOSE

Use only regulators and hose approved for LPG at the above pressures (See page 2). The life expectancy of the regulator is estimated as 10 years. It is recommended that the regulator is changed within 10 years of the date of manufacture.

The use of the wrong regulator or hose is unsafe; always check that you have the correct items before operating the barbecue.

The hose used must conform to the relevant standard for the country of use. The length of the hose must be 1.5 meters (maximum). Worn or damaged hose must be replaced. Ensure that the hose is not obstructed, kinked, or in contact with any part of the barbecue other than at its connection.

The hose should comply with the standard EN16436.

The hose should not be twisted or kinked when attached to the gas cylinder.

No part of the hose should touch any part of the appliance.

STORAGE OF THE APPLIANCE

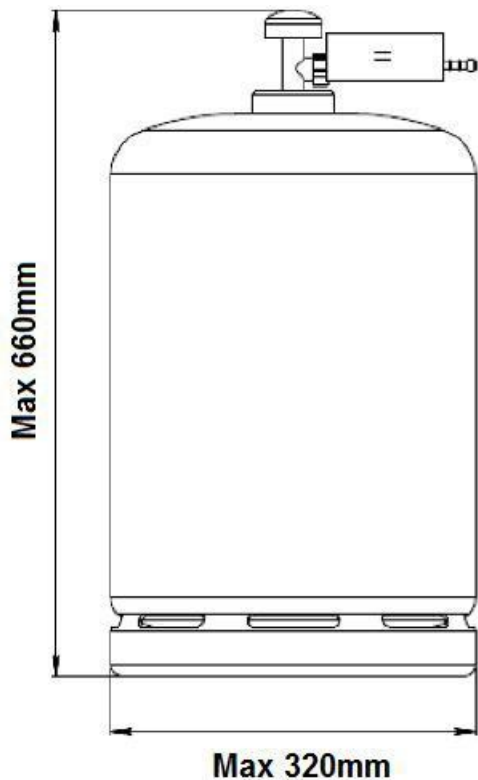
Storage of an appliance indoors is only permissible if the cylinder is disconnected and removed from the appliance. When the appliance is not to be used for a period of time it should be stored in its original packaging in a dry dust free environment.

GAS CYLINDER

The appliance can be used with any gas cylinder of weights between 4.5KGS and 15 KGS butane and 3.9 KGS to 13 KGS propane. 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.**



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.

CLEANING

“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.

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.

GREASE TRAY

Please do not open the grease tray during use.

Please check the grease tray on time and take away the oil when 1/3 full.

Method: after the grease tray cold, make grease tray up in horizontal line and move it with hook reverse horizontally, this could take out the grease tray.

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.

SERVICING

Your gas barbecue should be serviced annually by a competent registered person.

Warranty – Norfolk Grills

NORFOLKS GRILLS warrants its Grills against manufacturing defects to the original purchaser only and is subject to the following conditions and limitations:

This limited warranty is non-transferable.

This limited warranty does not cover damages caused by misuse, lack of maintenance, grease fires, hostile environments, accident, alterations, modifications, abuse or neglect and parts installed from other manufacturers will nullify this warranty. Discoloration to plastic parts from chemical cleaners or UV exposure is not covered by this warranty.

This limited warranty further does not cover any scratches, dents, painted finishes, corrosion or discolouring by heat, abrasive and chemical cleaners, nor chipping on porcelain enamel parts, nor any components used in the installation of the product.

Should deterioration of parts occur to the degree of non-performance (rusted through or burnt through) within the duration of the warranted coverage, a replacement part may be sourced providing above terms are met.

All parts replaced under the Warranty Policy are subject to a single claim.

Any damages to the product due to weather damage, rough handling, environment, damaging chemicals or cleaners will not be the responsibility of NORFOLK GRILLS.

The warranty is not valid if the product is not assembled, stored, protected by a NORFOLK GRILLS protection cover or serviced appropriately.

NORFOLK GRILLS will not be responsible for the installation, labour or any other costs or expenses related to the re-installation of a warranted part, and such expenses are not covered by this warranty.

NORFOLK GRILLS's responsibility under this warranty is defined as above and it shall not in any event extend to any incidental, consequential, or indirect damages.

NORFOLK GRILLS neither assumes, nor authorises any third party to assume, on its behalf, any other liabilities with respect to the sale of this product.

NORFOLK GRILLS will not be responsible for: over firing, blow outs caused by environmental conditions such as strong winds, or inadequate ventilation.

The sales reference or invoice will be required together with a serial number and a model number when making any warranty claims from NORFOLK GRILLS.

NORFOLK GRILLS reserves the right to have its representative inspect any product or part prior to honouring any warranty claim.

NORFOLK GRILLS shall not be liable for any transportation charges or labour costs.

Norfolk Grills warrants that components in your new Norfolk Grill will be free from defects in material and workmanship from the date of purchase, for the following period:

WARRANTY	10 YEARS	5 YEARS	3 YEARS
ABSOLUTE OUTDOOR KITCHENS	ALUMINIUM PARTS LID, HANDLES, CABINETS,SHELVES	MAIN BURNERS SIDE BURNERS CAST IRON GRID	INFRARED BURNERS
INFINITY	ALUMINIUM PARTS LID, HANDLES, CABINETS,SHELVES	MAIN BURNERS SIDE BURNERS CAST IRON GRID	
ATLAS	LIDS, HANDLES, CABINETS SIDE SHELVES	MAIN BURNERS SIDE BURNERS CAST IRON GRID	
VISTA		LIDS, HANDLES, CABINETS SIDE SHELVES	MAIN BURNERS SIDE BURNERS CAST IRON GRID
SOLA		MAIN BURNERS SIDE BURNERS CAST IRON GRID	
N-GRILL	LID, BOWL STRUCTURE ONLY, CART WHEELS	MAIN BURNERS SIDE BURNERS CAST IRON GRID	
CORUS	LID BOWL	ASH CATCHER & LEGS	GRIDS

2 YEARS WARRANTY APPLIES TO ALL OTHER PARTS ON ALL MODELS.

Register your Norfolk Grill to activate your warranty here:

<https://www.norfolkleisurelifestyle.com/warranty>

TROUBLE SHOOTING

Fault	Potential Cause	Fix
There is a smell of gas	Leak in the gas system	1. Close the cylinder valve immediately (turn clockwise). 2. Prevent any flame or spark formation (do not switch on any electrical appliances) 3. Tighten all connections on the gas system 4. Check all components of the gas system for visible damage; replace defective parts with original spare parts 5. Check for leaks using a leak detector
Burner does not ignite	Gas cylinder is empty	Replace the gas cylinder
	Cylinder valve is closed	Open the cylinder valve (turn cylinder valve anti-clockwise).
	The nozzle on the adjusting element (behind front panel) is not inserted into the burner hose.	Visual test, if necessary, adjust nozzle and connection hose.
	The igniter cable is not connected to the Piezo igniter	Conduct a visual test, connect if necessary
	Distance between the spark plug and gas outlets on the burner is incorrect	Visual inspection; correct if necessary
	Nozzle on adjusting element (underneath front panel) is blocked.	Clean the adjuster jet with a needle
	Other gas system blocked	The gas system should be cleaned by a specialist
Barbecue temperature too low	Pre-heating time too short	Close the lid and set the flame regulator to max
	Gas outlets on the burner are blocked	Remove blockage from burner
Strong flare-up	Fatty foods	Remove any large areas of fat prior to barbecuing or place the meat on a grill plate or reduce the barbecue temperature
Flashback or bubbling noise	Flashback caused by blockages in the burner.	1. Close the cylinder valve immediately (turn cylinder clockwise). 2. Wait three minutes and then switch the barbecue back on 3. If the malfunction reoccurs, disassemble and clean the burner