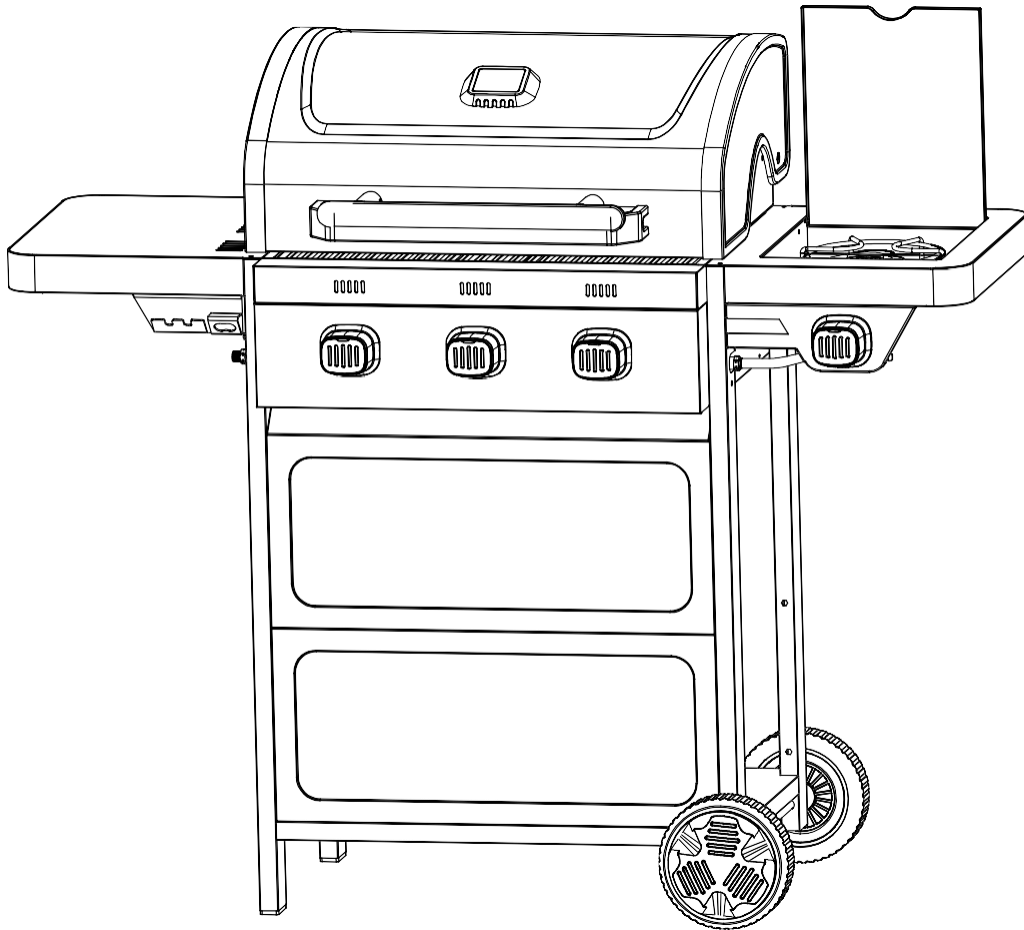




NORFOLK GRILLS - VISTA300-SB- Gas Grill - 3 Burner

Installation Manual

FOR OUTDOOR USE ONLY

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

TECHNICAL INFORMATION

Pin No.	0063DM7007			Injector Size(mm)/ Injector Marking		
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	0.91	0.78	9.9kW+2.5 kW (G30:721g/h+182g/h) (G31:708g/h+179g/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	0.91	0.78	
AT,DE,CH,SK	I3 B/P(50)	Butane/ Propane/ LPG gas mixtures	50	0.81	0.68	
PL	I3 B/P(37)	Butane/ Propane/ LPG gas mixtures	37	0.86	0.75	
Model No.: VISTA300-SB(BW-MC23100)						
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.

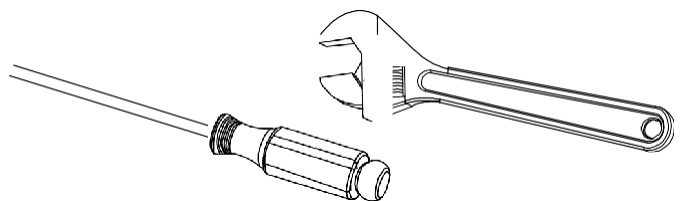
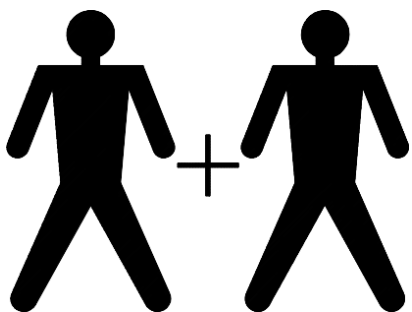
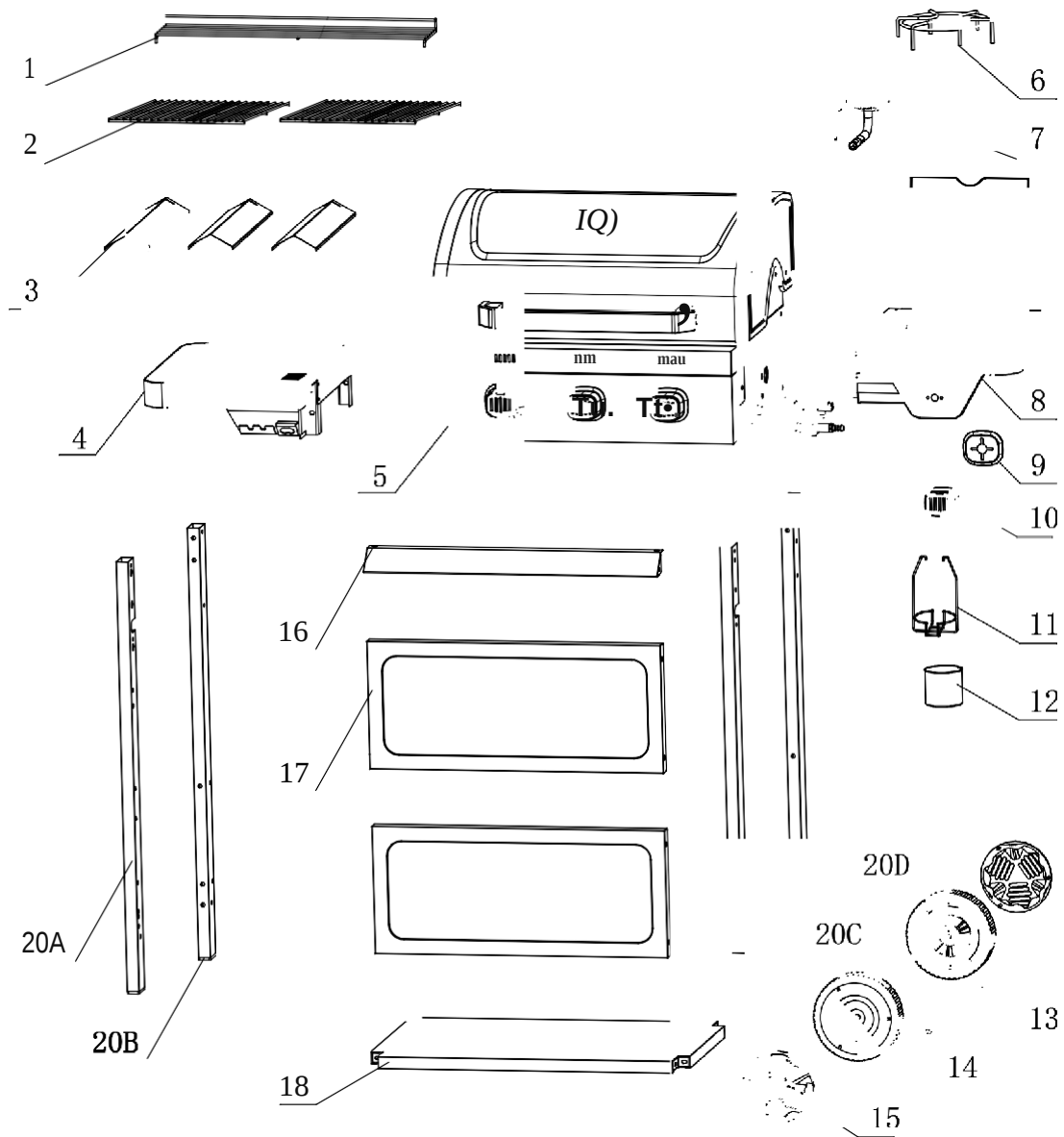
Changing the gas cylinder shall be carried out away from any source of ignition.

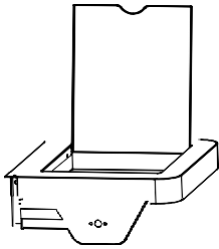
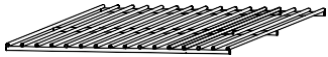
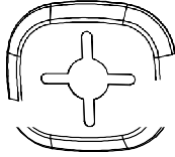
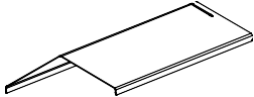
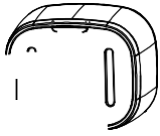
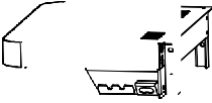
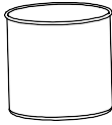
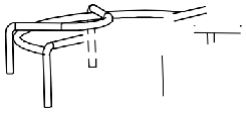
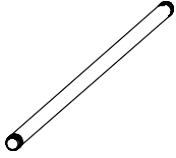
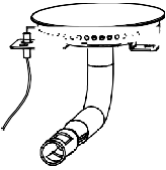
Recommend to use the protective gloves when handling particularly hot components

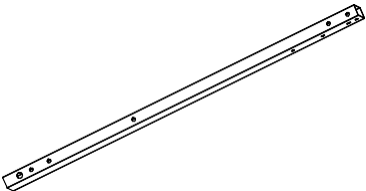
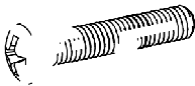
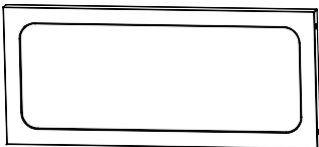
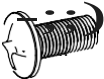
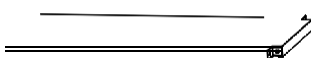
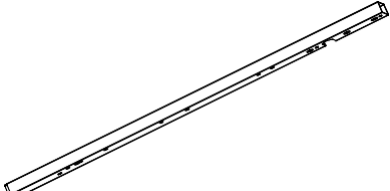
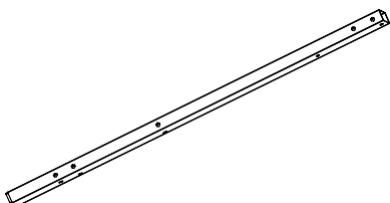
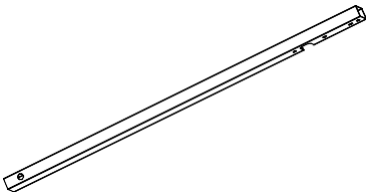
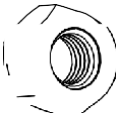
The parts sealed by the manufacturer or his agent shall not be manipulated by the user

NOTE FOR CONSUMER: Retain for future Reference.

Exploded View



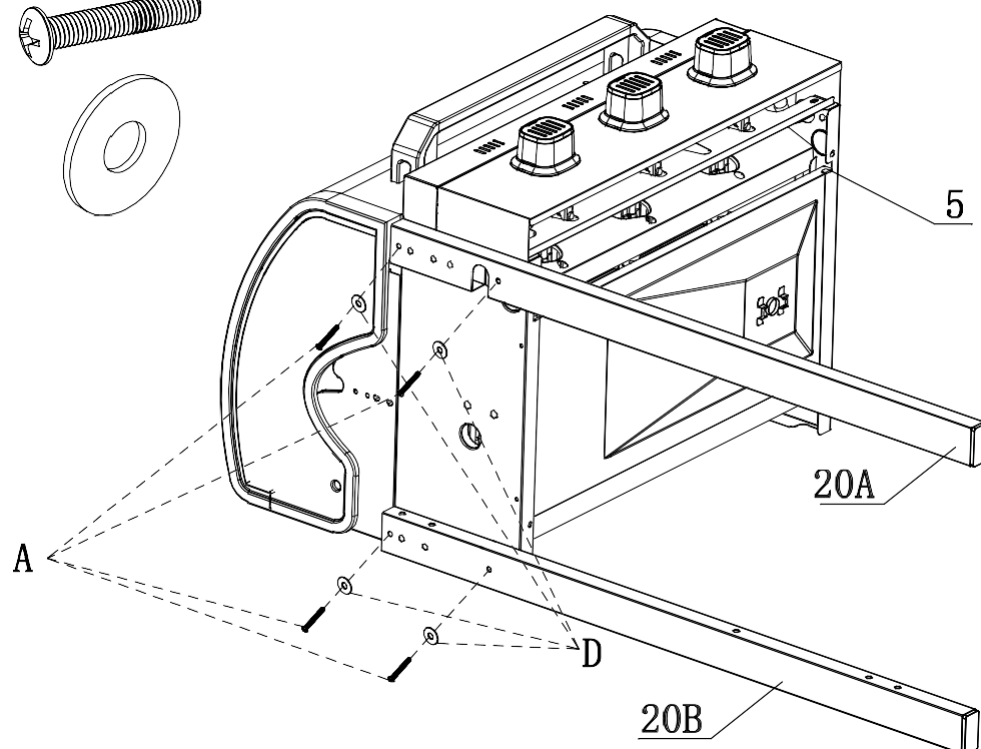
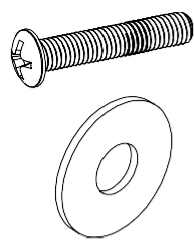
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2		*2	9		*1	16
3		*3	10		*1	17
4		*1	11		*1	18
5			12		*1	20A
6			13		*1	20B
7		*1	14		*2	20C

15		* 2	20D		
16		* 1	A	M5*35 	
17		* 2	B	M5*10 	* 32
18		* 1	C	M4*8 	
20A		* 1	D	<D6 	
20B		* 1	H	<D 11 	
20C		* 1	I	M10 	

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A*4

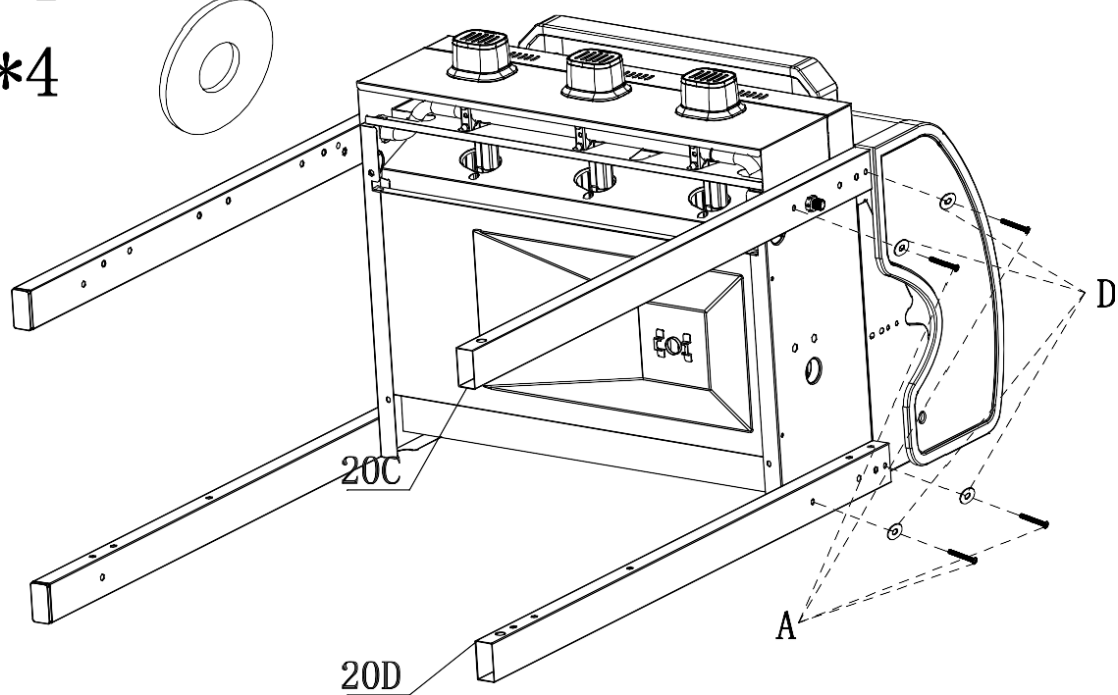
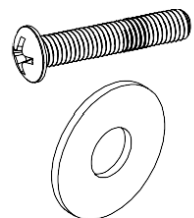
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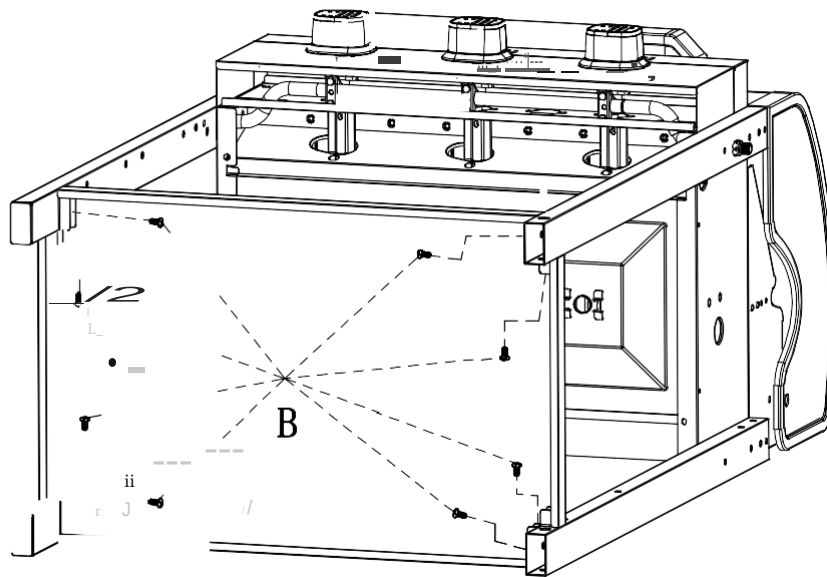
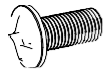
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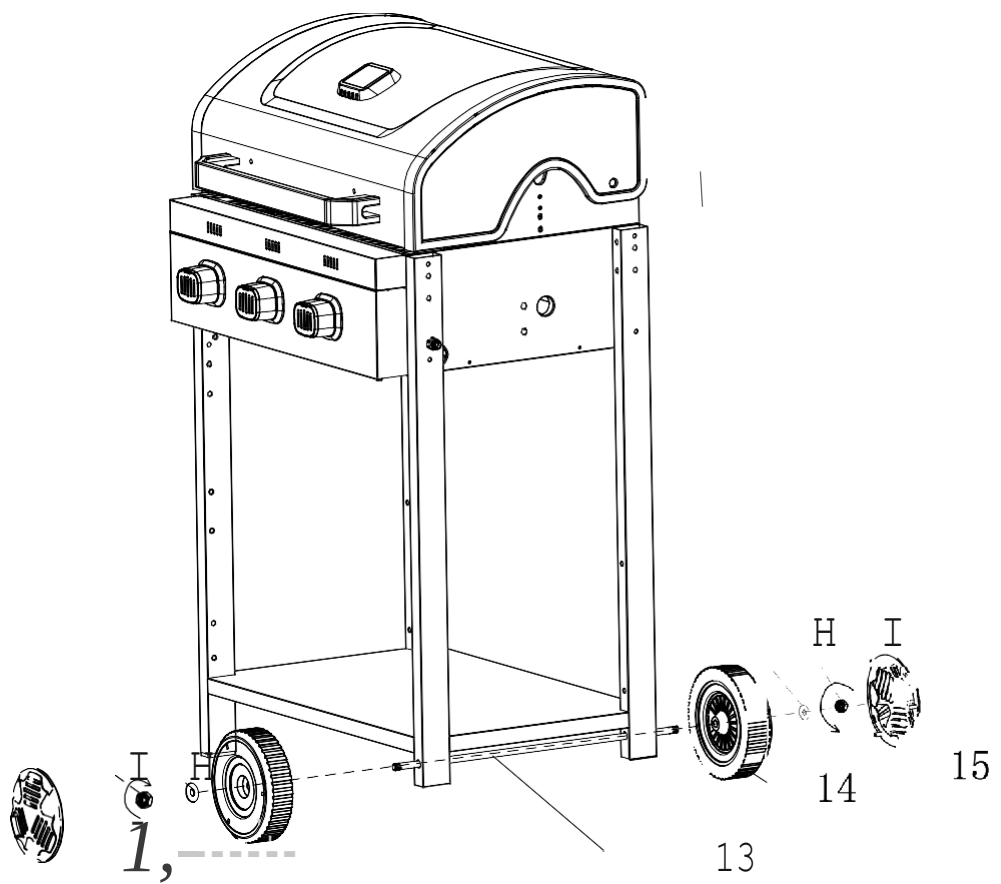


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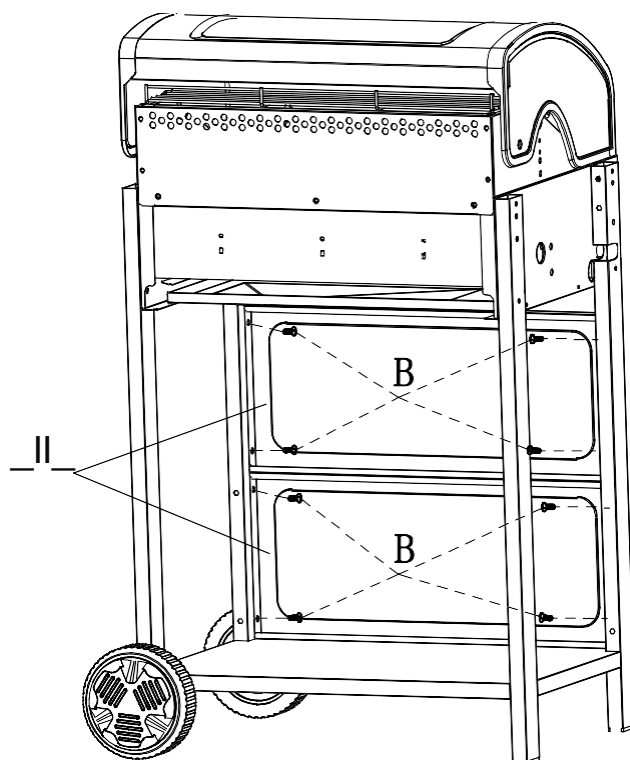


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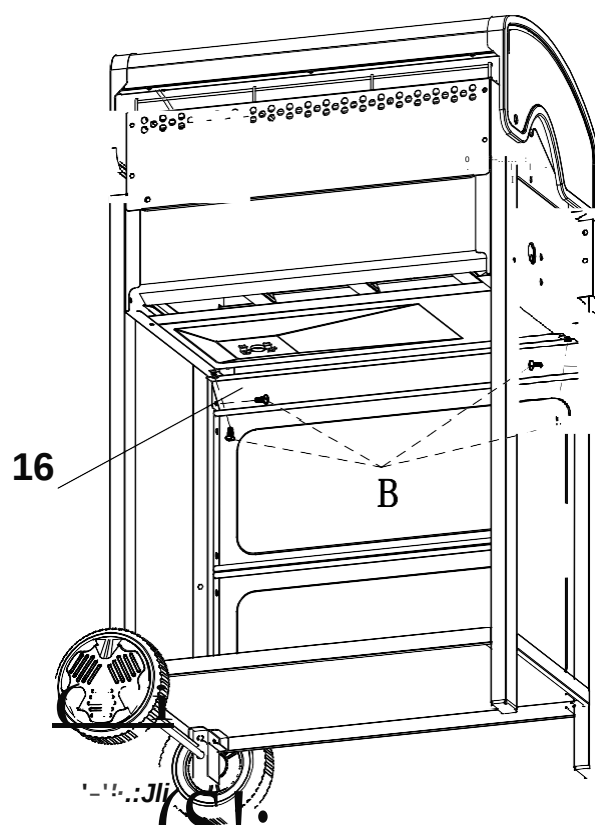
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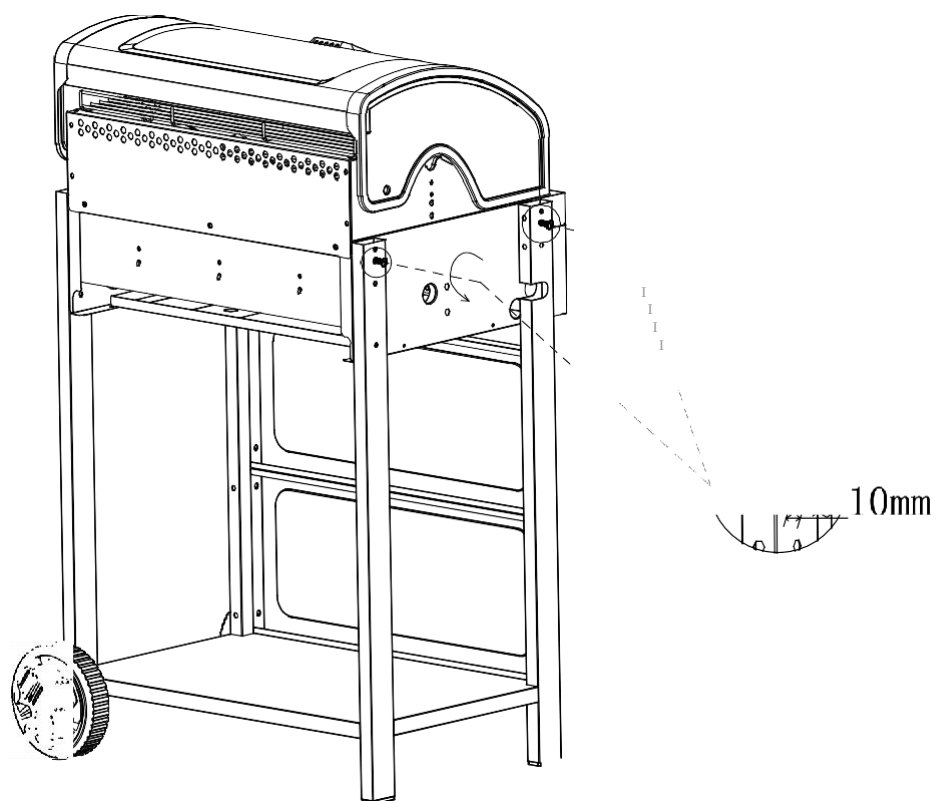


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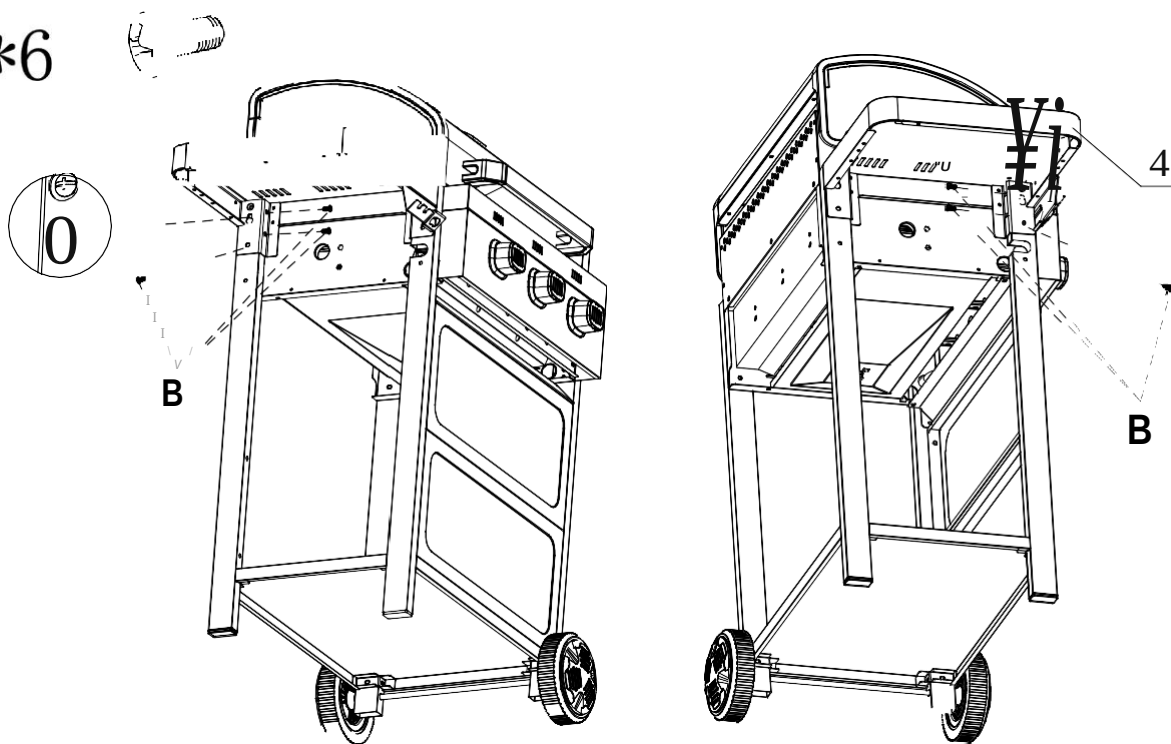


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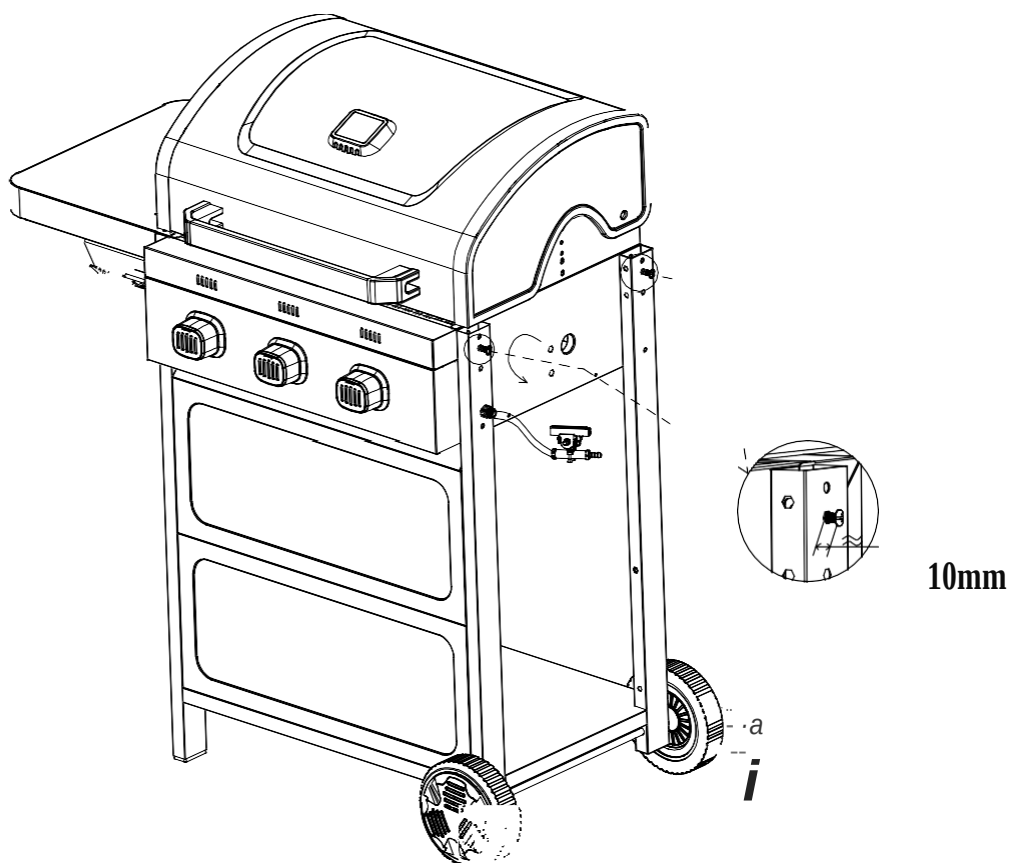


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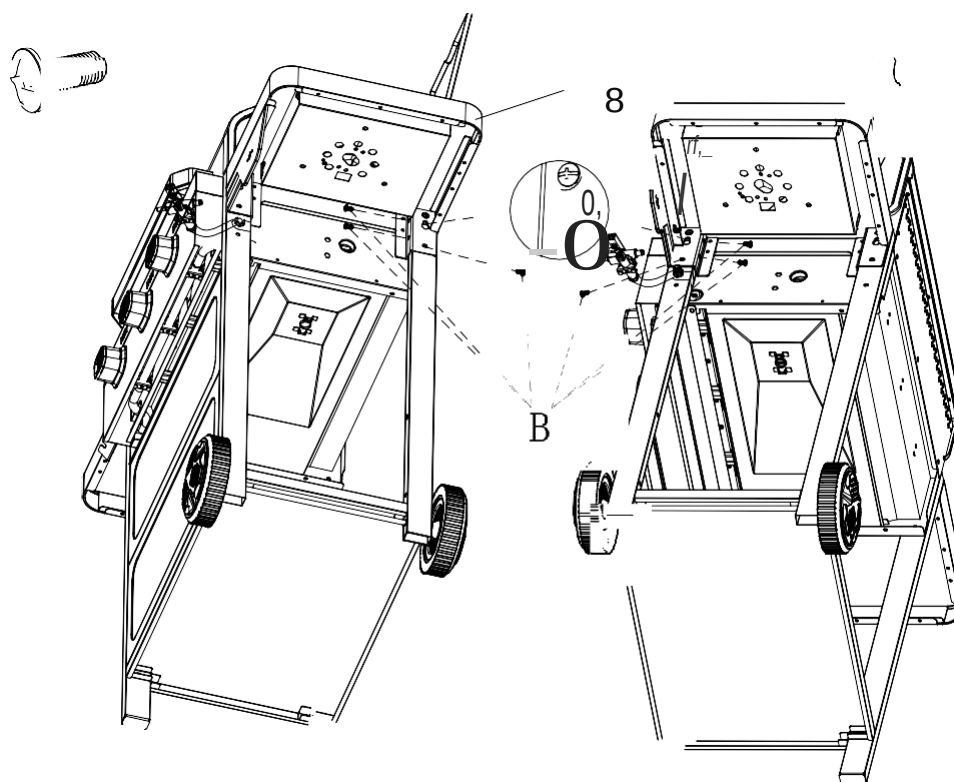
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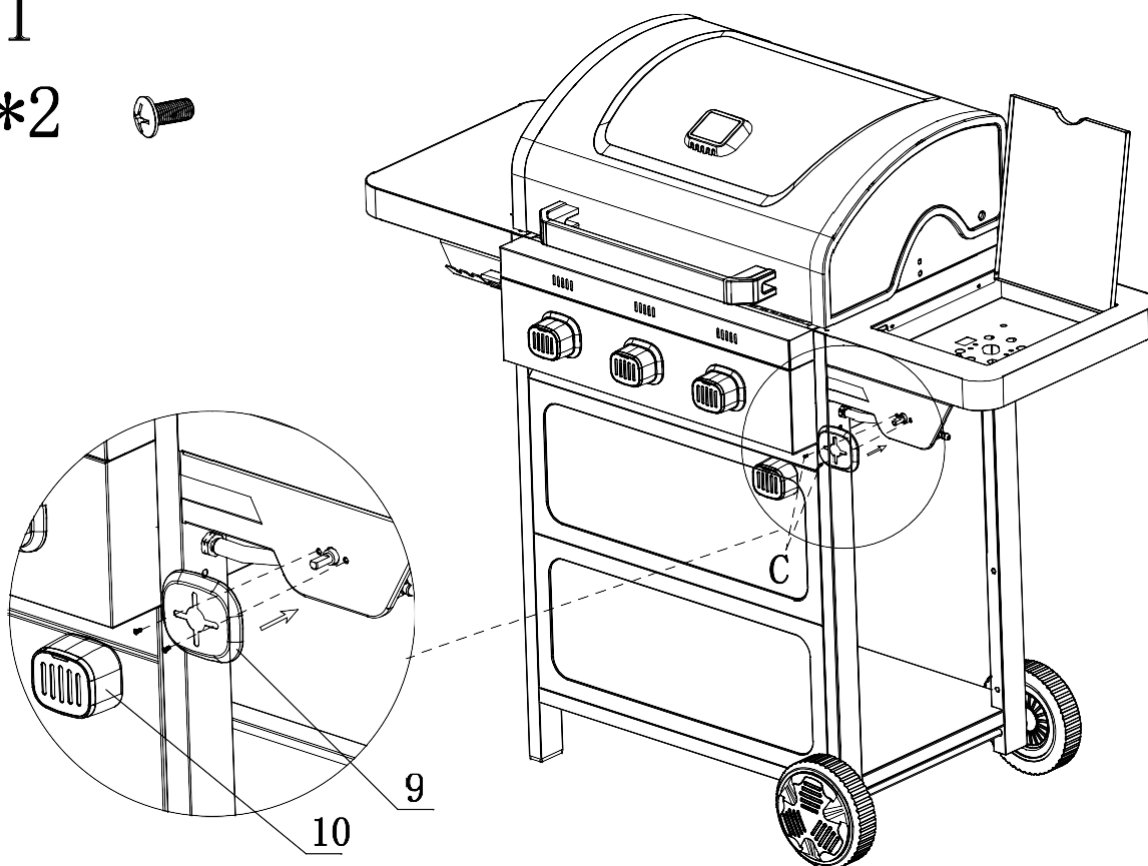
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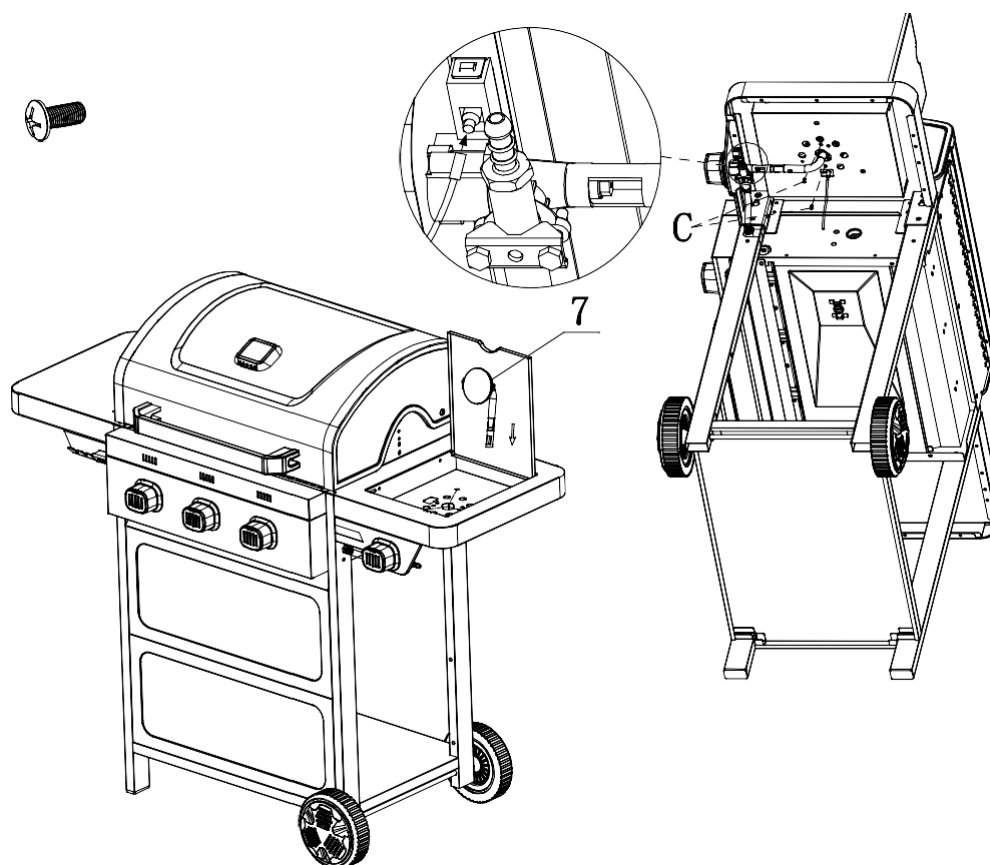
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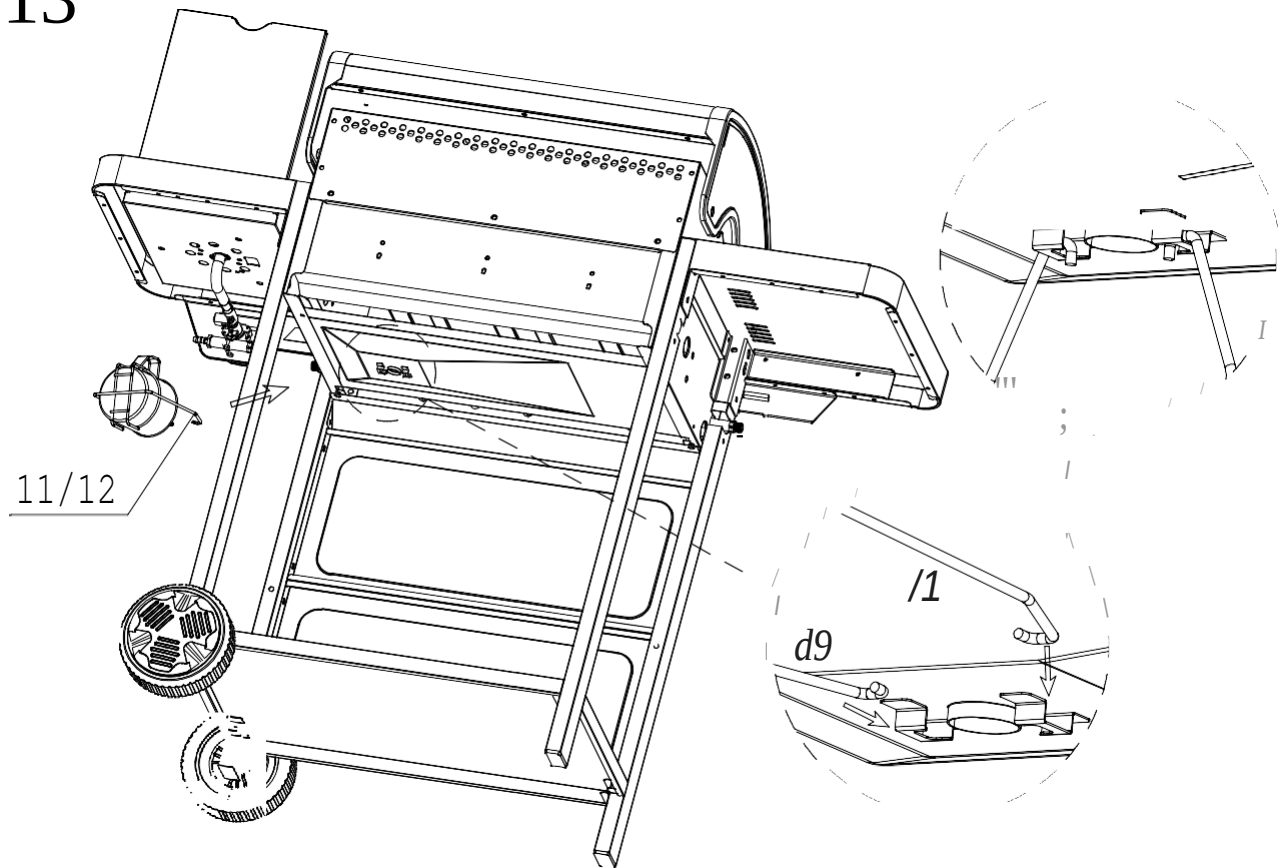
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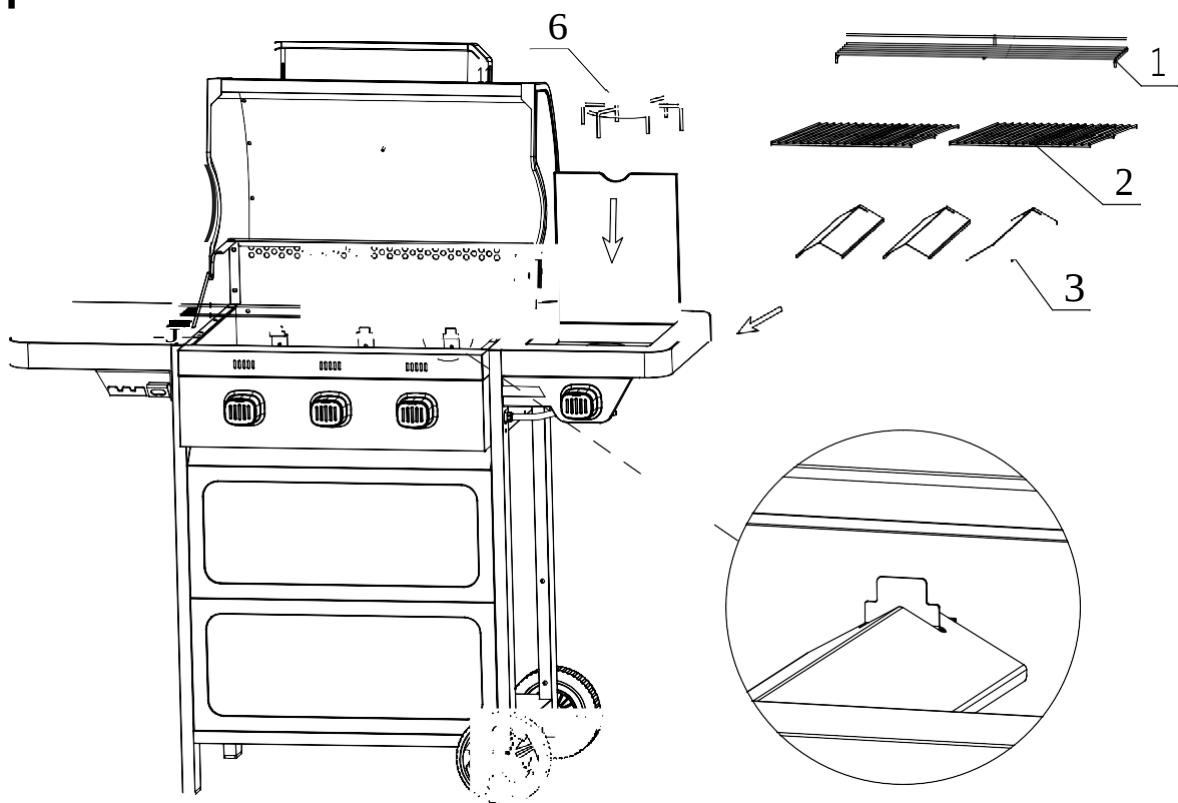
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USE AND CHARACTERISTICS

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

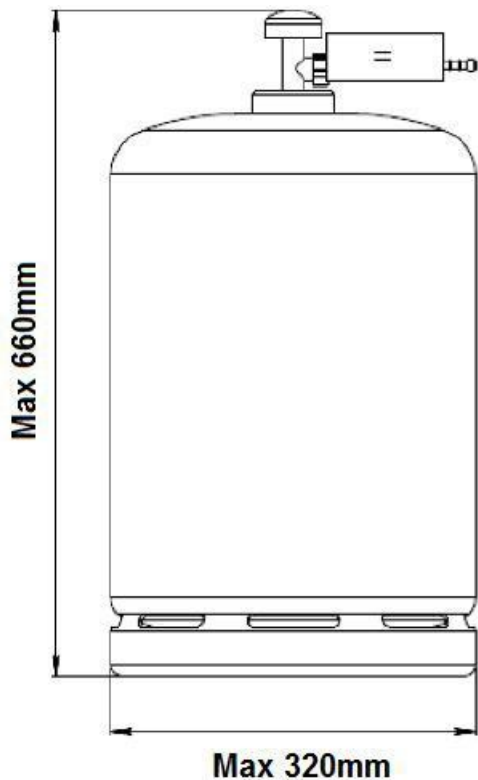
Storage of an appliance indoors is only permissible if the cylinder is disconnected and removed from the appliance. When the appliance is not to be used for a period of time it should be stored in its original packaging in a dry dust free environment.

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.