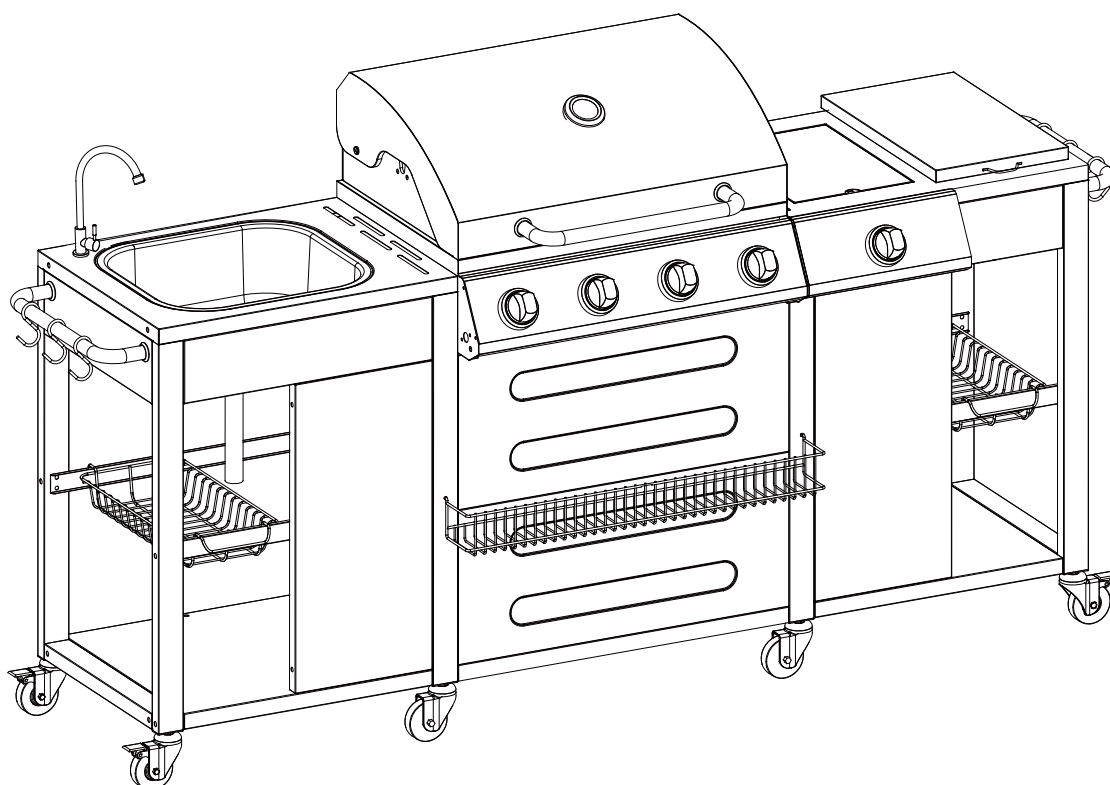




Fervor Ranger BBQ Kitchen

(620601)



OPERATING MANUAL

READ THE INSTRUCTIONS BEFORE USING THE APPLIANCE

IMPORTANT SAFETY INFORMATION:

- Read the following instructions carefully and be sure your barbecue is properly installed, assembled and cared for. Retain the instructions for future reference.
- Failure to follow these instructions may result in serious bodily injury and/or property damage.
- **WARNING - Risk of Suffocation!** Barbeques must be used outdoors and must not be used in enclosed areas such as sheds or marquees!
- Read the instruction manual before using the appliance
- **WARNING:** Accessible parts may be very hot. Keep young children away
- Wear heat proof gloves whilst operating the appliance.
- This appliance must be kept away from flammable materials during use
- Do not move the appliance during use
- Turn off the gas supply at the gas cylinder after use
- Do not modify the appliance
- If you have any questions concerning assembly or operation, consult the retailer or Bottled Gas Company.
- When used on the ground always place the appliance and cylinder on flat level ground.
- Never light the appliance with the hood in the closed position.
- Your barbecue can be used with gas cylinders between 11 kg and 15 kg. The maximum size is 310mm (Diameter) * 600mm(Height) . Your barbecue will perform better if propane or LPG mixtures are used. Butane can be used but because of the power of this appliance the cylinder may tend to freeze and supply gas at reduced pressures affecting the performance of your barbecue.
- When siting the barbecue the following clearances must be obeyed:
 - Sides and rear of appliance: 1 metre from any obstruction.
 - Above the appliance: NO OVERHEAD OBSTRUCTION ARE PERMITTED.
- Please turn off the gas cylinder if gas leak is suspected.
- Parts sealed by the manufacturer must not be altered by the user. No modifications should be made to any part of this barbecue and repairs and maintenance should only be carried out by a registered Gas Safe service engineer.

Ignition: Main Burner: Single shot piezo ignition unit which lights a transient pilot
 Side Burner: Single shot piezo ignition unit

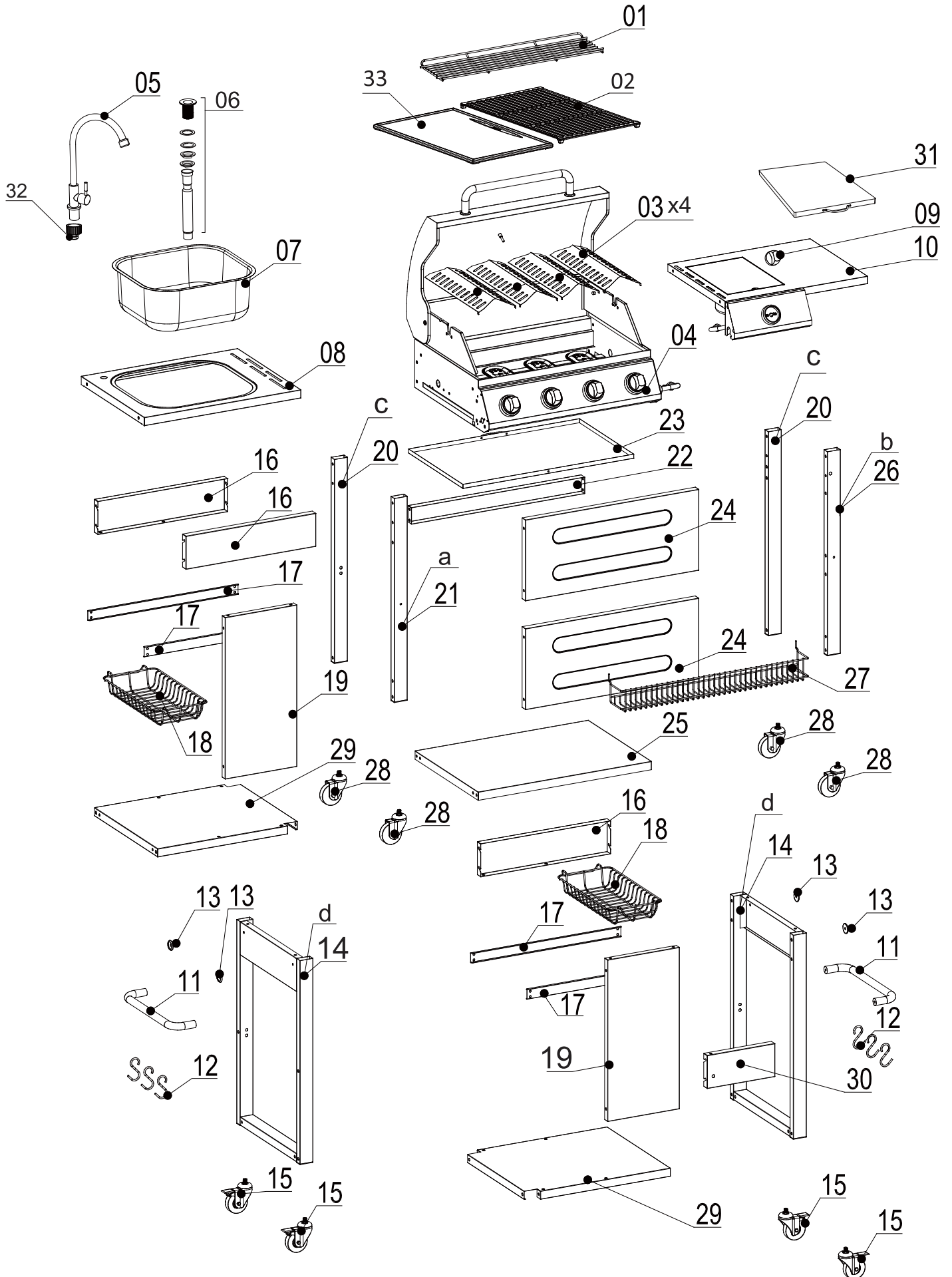
GENERAL INFORMATION FOR SUCCESSFUL ASSEMBLY

Please read the assembly instructions carefully and follow the safety precautions.
 Allow sufficient time for assembly. Before starting assembly, clear an area measuring approximately two to three square metres. Remove the item from the packaging and lay out all of the parts and any necessary tools so that they are within easy reach.








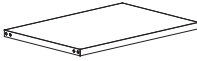
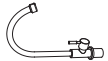



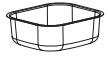





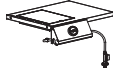

















Please note:

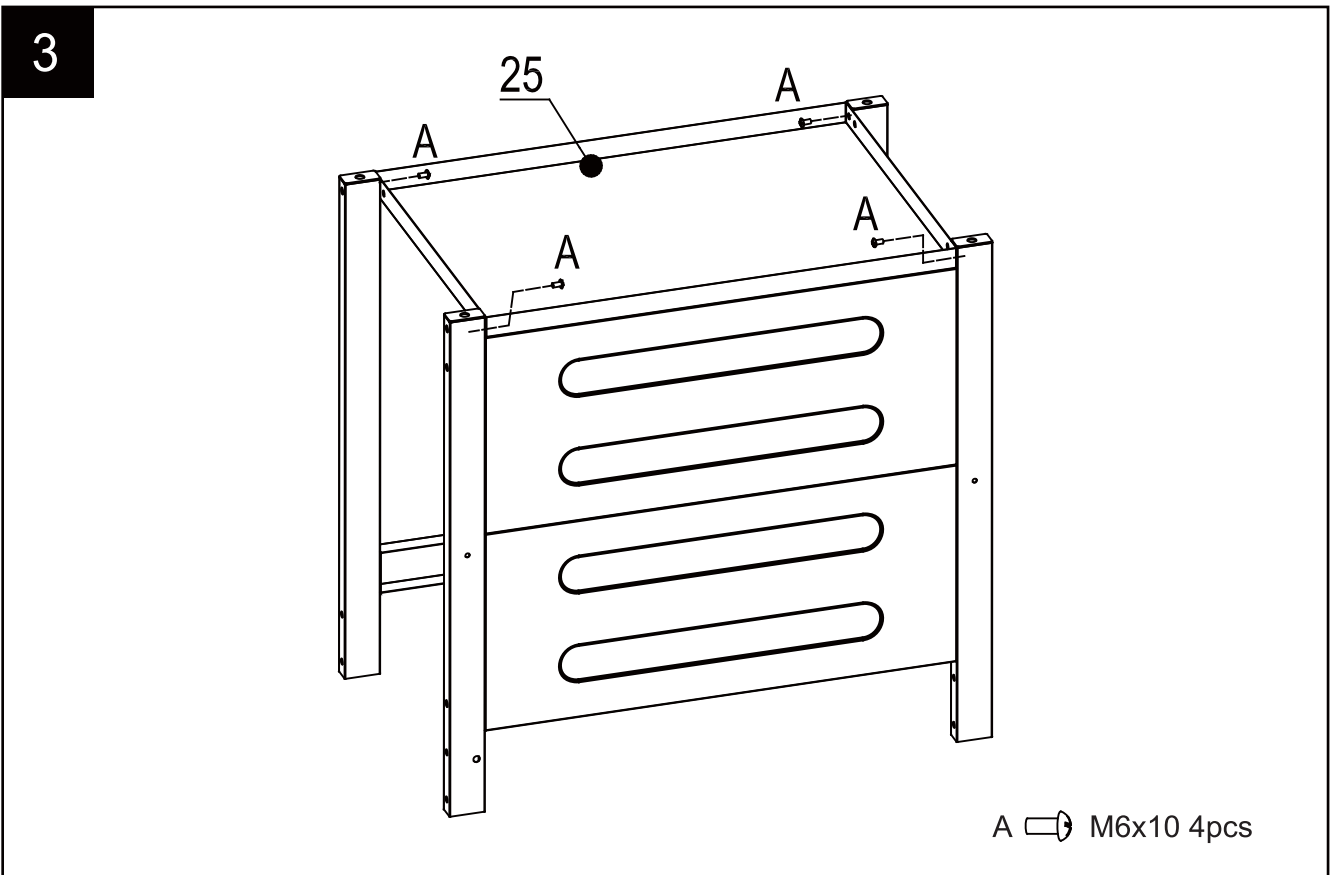
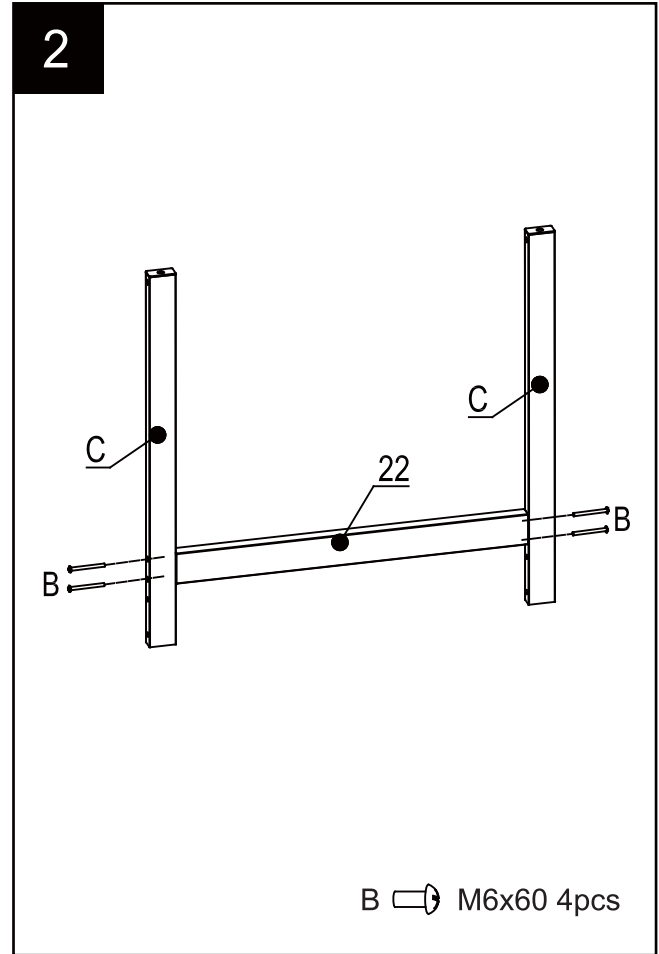
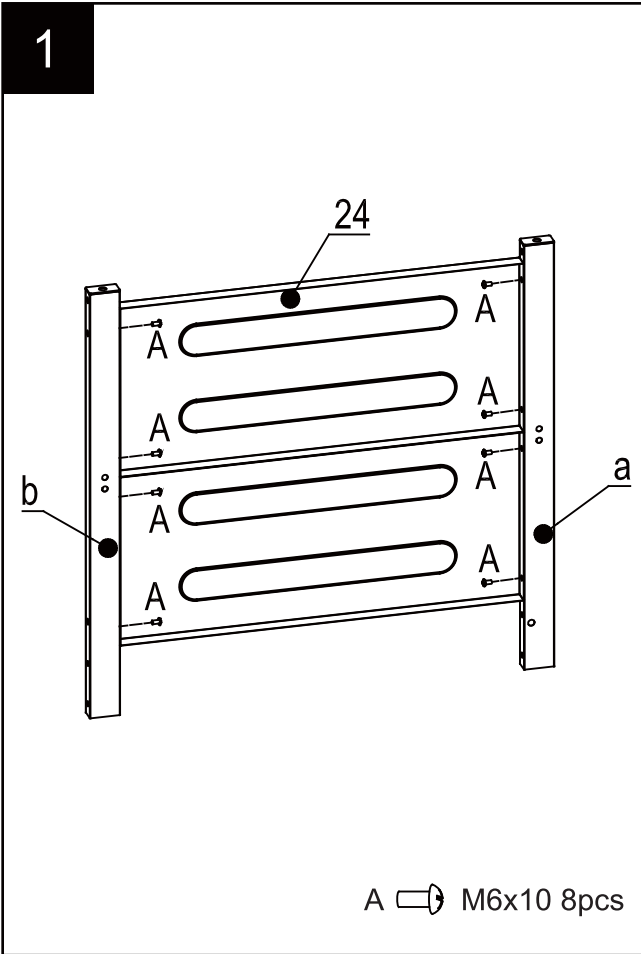
Only tighten all of the screw connections firmly when you have finished assembly. Otherwise this can result in unwanted tension and instability.

TOTAL HEAT INPUT: (ALL GAS CATEGORIES)	17.2 kW (1250 g/h)			UK CA 0359-21
GAS CATEGORY:	I3+(28-30/37)			
TYPES OF GAS:	LPG			
GAS PRESSURE:	28-30/37mbar			
INJECTOR SIZE:	Main Burner :	0.90mm	Side Burner:	0.85mm
IDENTIFICATION CODE:	0359CL1116	MODEL NO.:	G3554OD	
FOR USE OUTDOOR AND IN WELL VENTILATED AREAS. WARNING: ACCESSIBLE PARTS MAY BE VERY HOT. KEEP YOUNG CHILDREN AWAY. READ THE INSTRUCTIONS BEFORE USING THE APPLIANCE.				

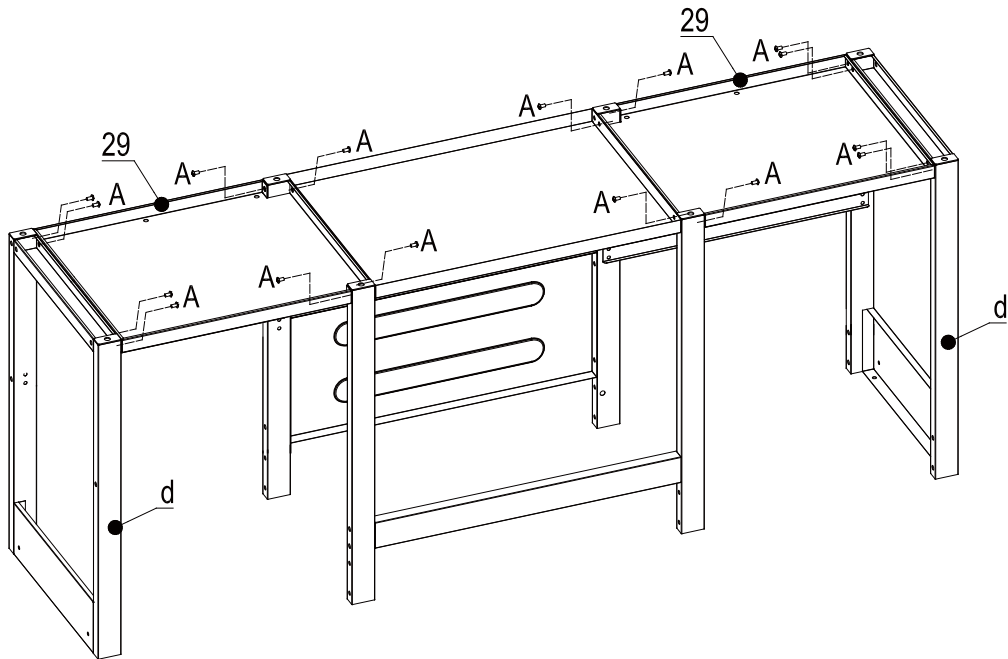



1. Parts List

NO.	Description	Figuer	Q'TY	NO.	Description	Figure	Q'TY
01	Warming Rack		1	22	Trolley rear cross bar		1
02	Grill		1	23	Fat tray panel		1
03	V shape flame tamer		4	24	Trolley front panel- middle		2
04	BBQ and hood section		1	25	Trolley bottom panel – middle		1
05	Tap		1	26	Right Front Leg		1
06	Drainage set		1	27	Front storage basket		1
07	Sink		1	28	Unlockable castor		4
08	Sink Top bench		1	29	Trolley bottom panel-side		2
09	Control knob		1	30	Trolley front top cross bar-short		1
10	Side Burner Top Bench		1	31	Chopping board		1
11	Side handle		2	32	Tap adaptor		1
12	Side shelf hooks		6	33	hotplate		1
13	Side handle decoration base		4				
14	Side leg frame		2				
15	Lockable castor		4				
16	Trolley front top cross bar-long		3				
17	Wire basket support bar		4				
18	Wire basket		2				
19	Trolley front panel – side		2	A	M6x10		78
20	Rear Leg		2	B	M6x60		12
21	Left Front Leg		1	C	M4 Nut		4

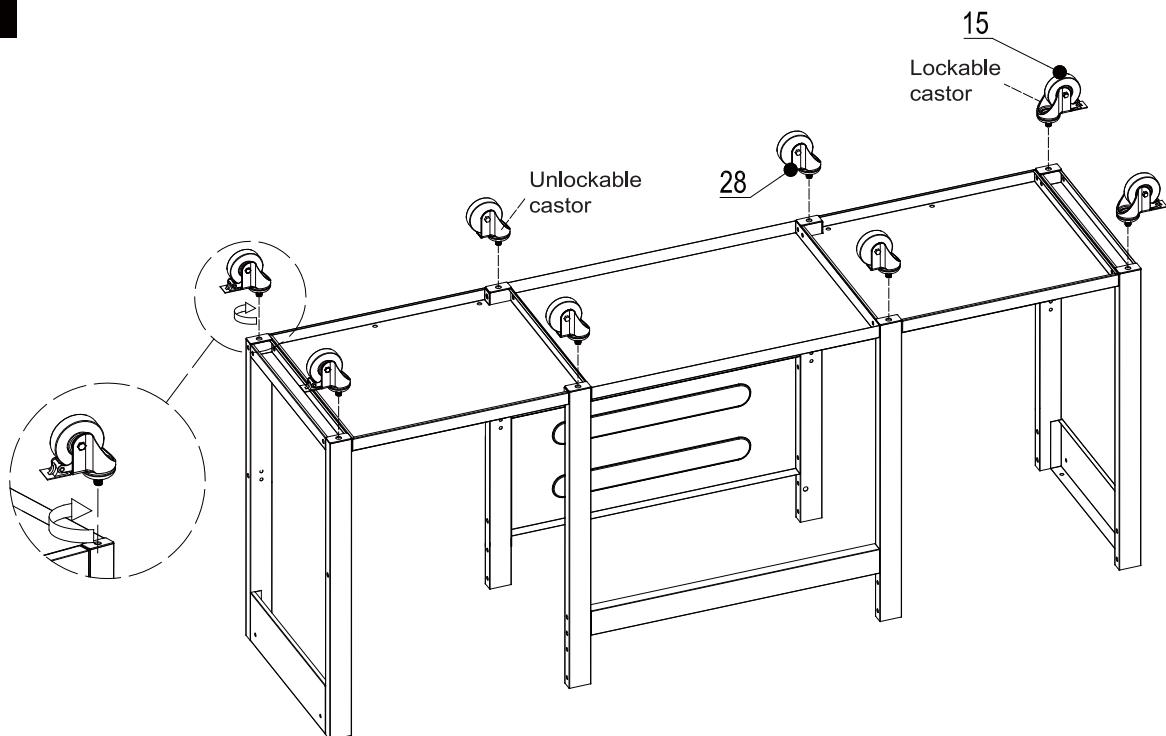


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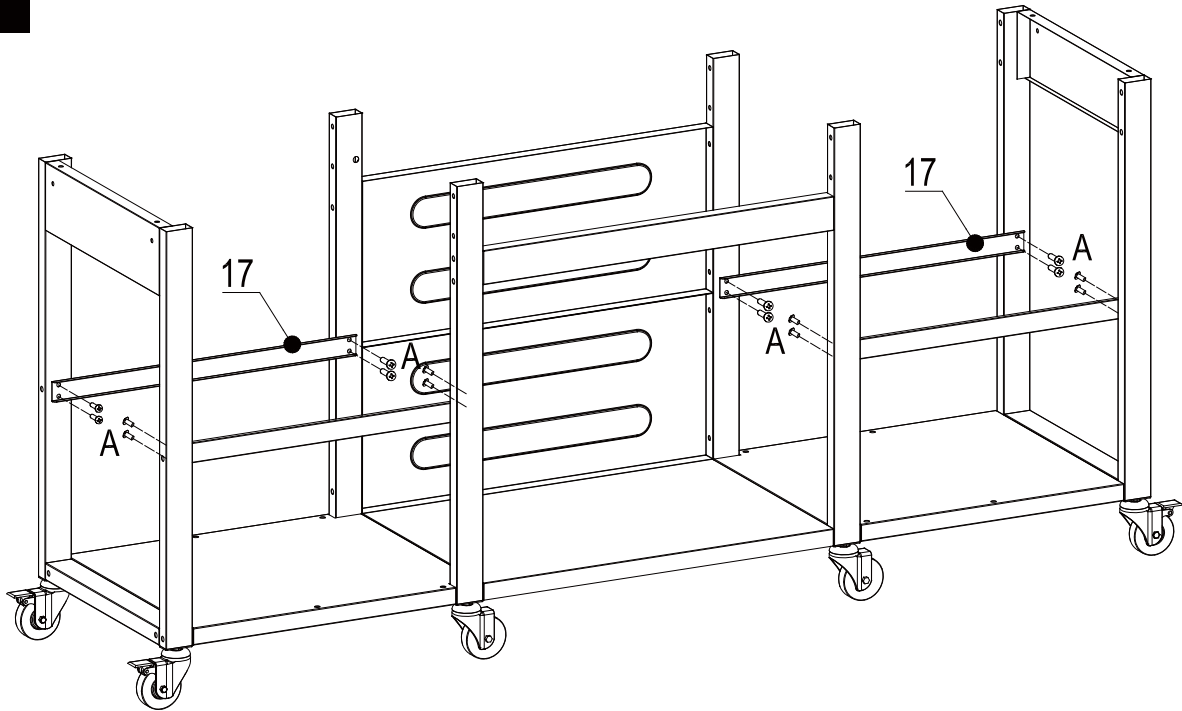


A  M6x10 16pcs

5

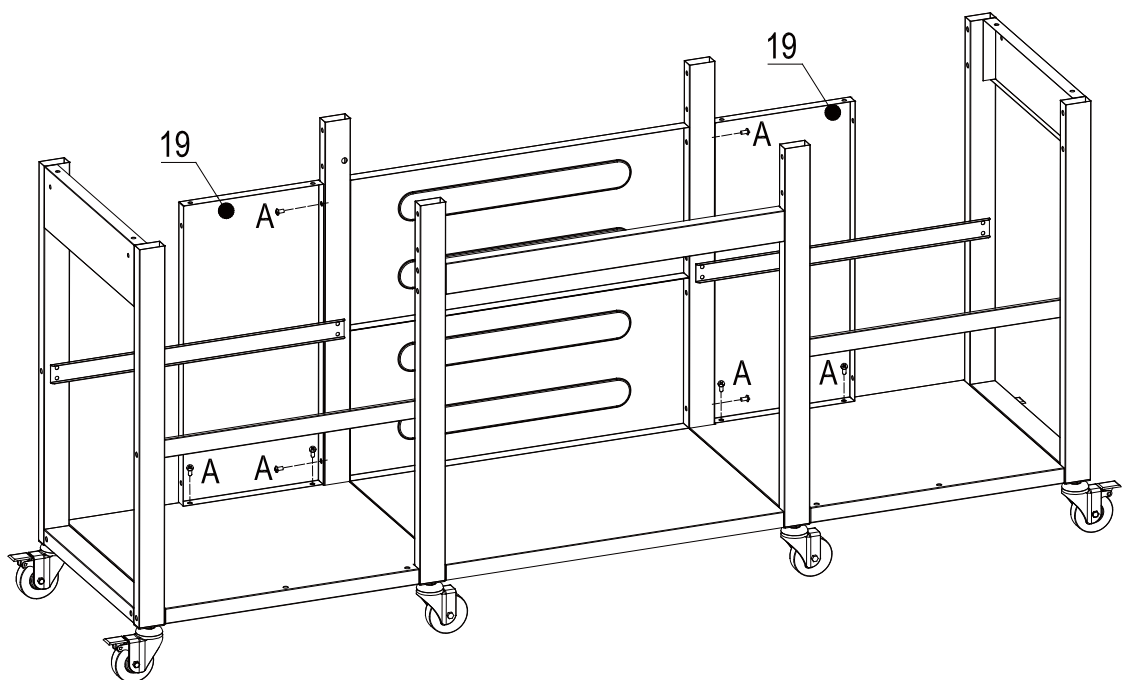


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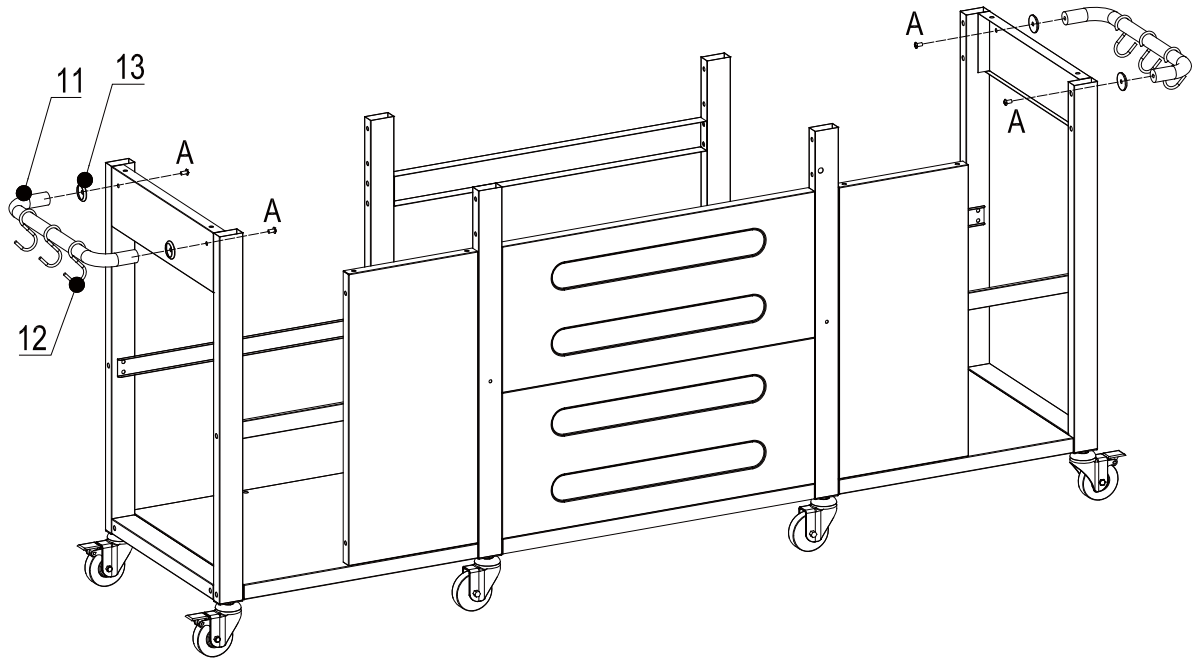
A  M6x10 16pcs

7



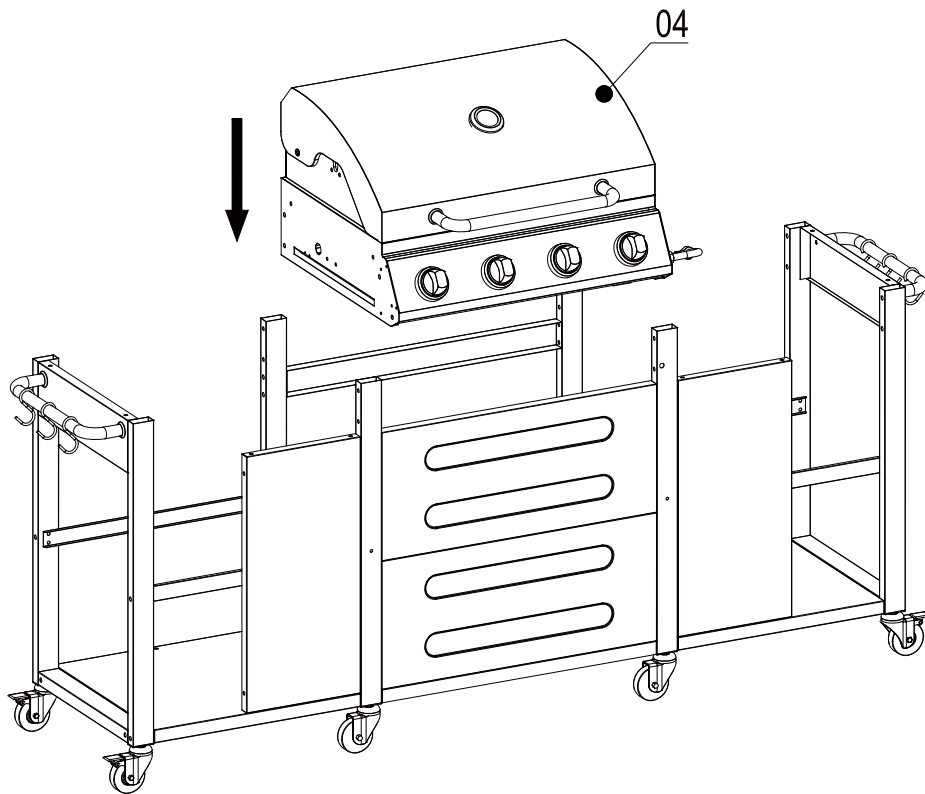
A  M6x10 8pcs

8

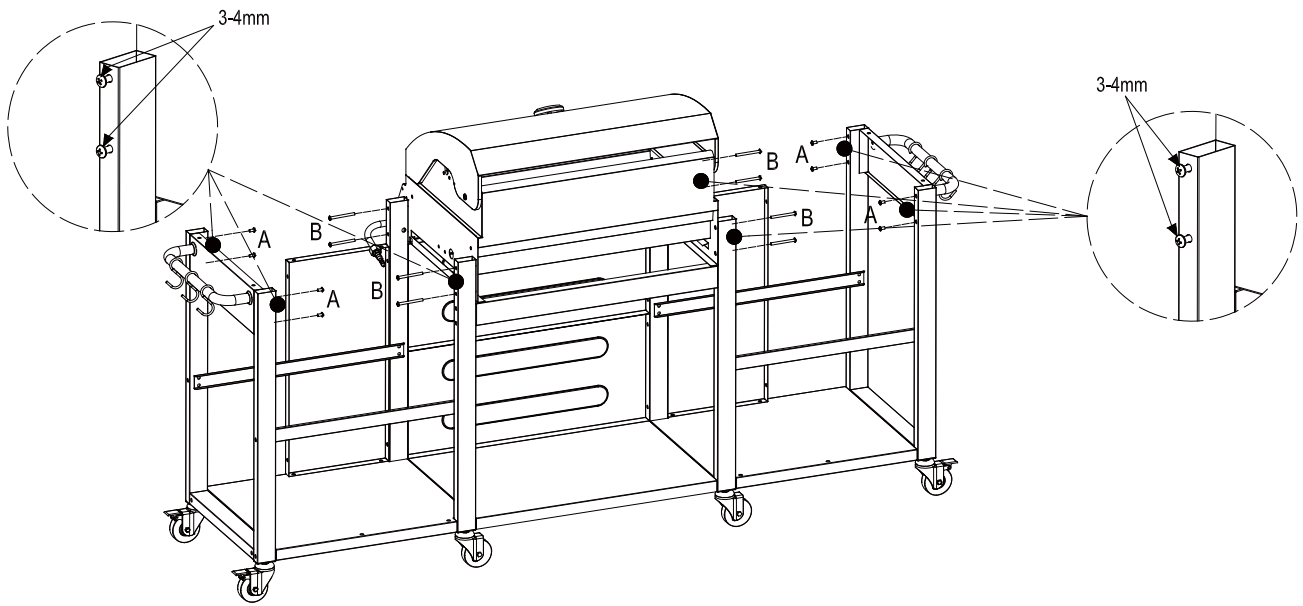




A  M6x10 4pcs

9

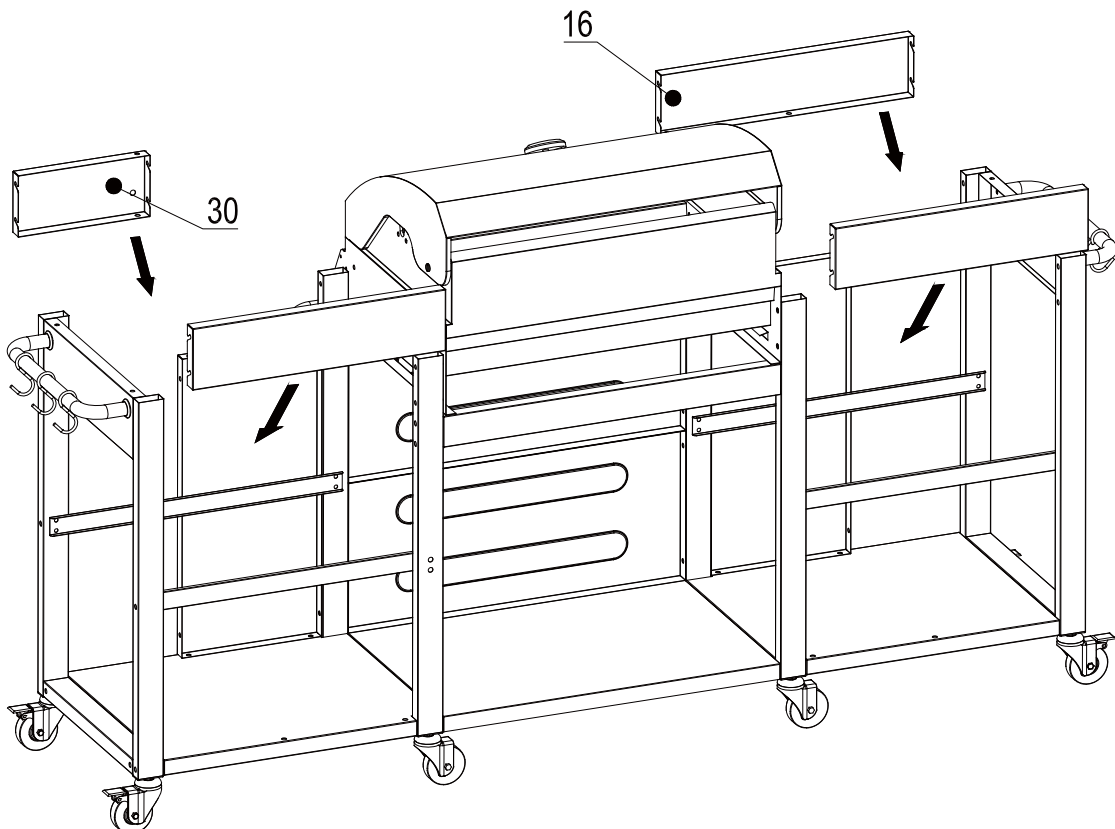


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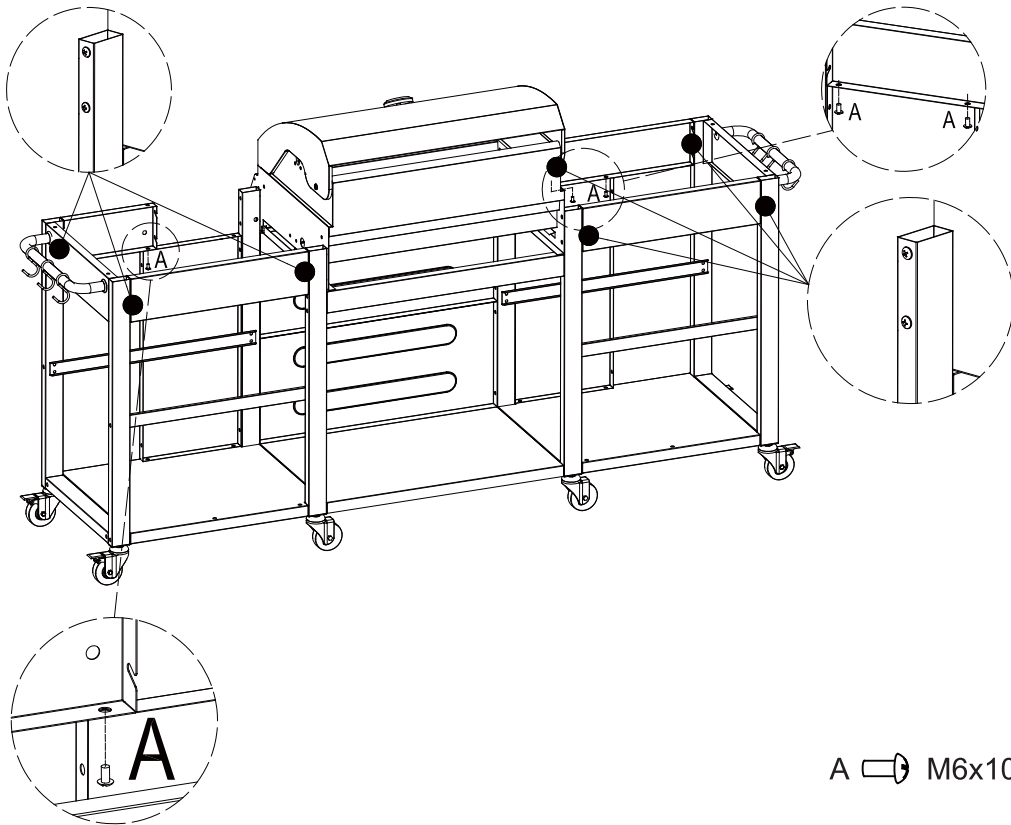


- A  M6x10 8pcs
- B  M6x60 8pcs

11

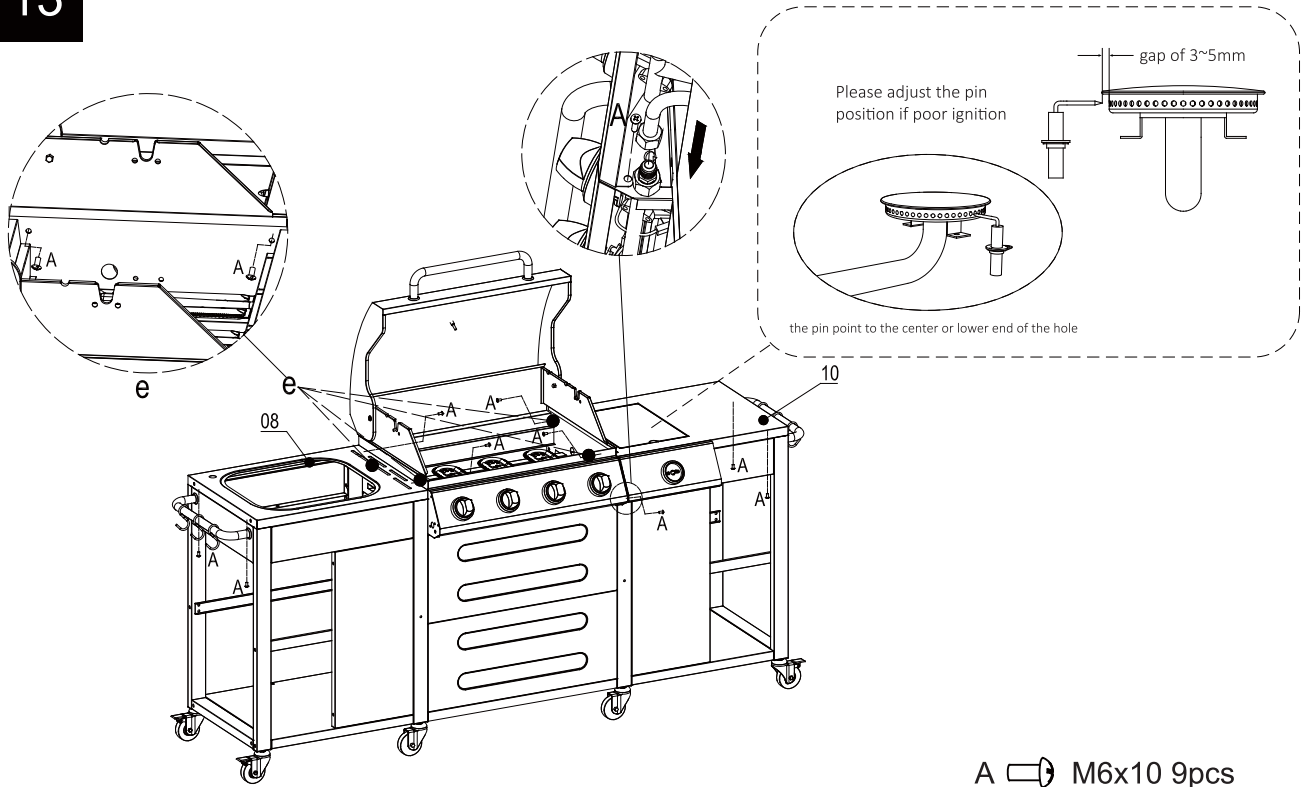


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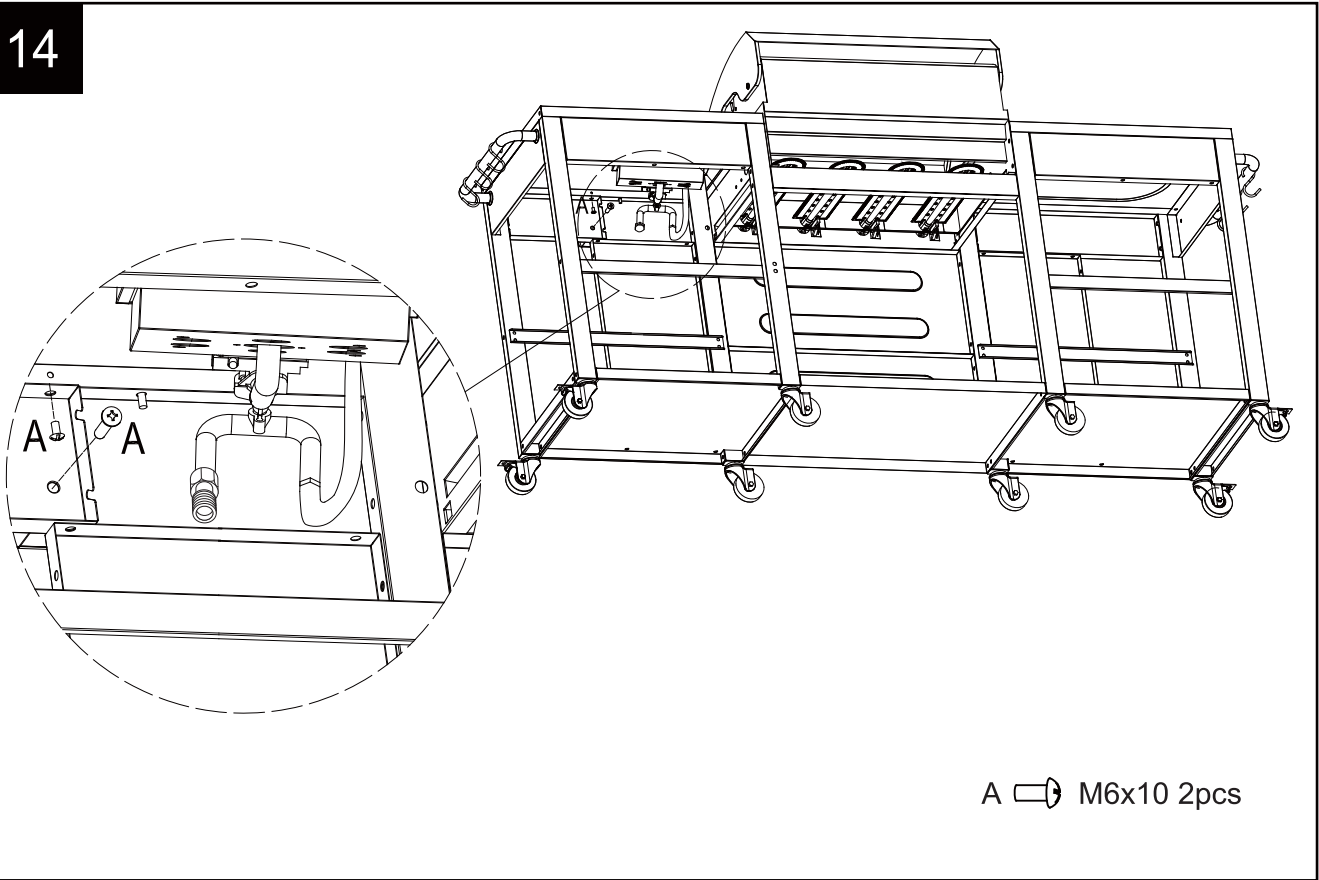
A  M6x10 3pcs

13

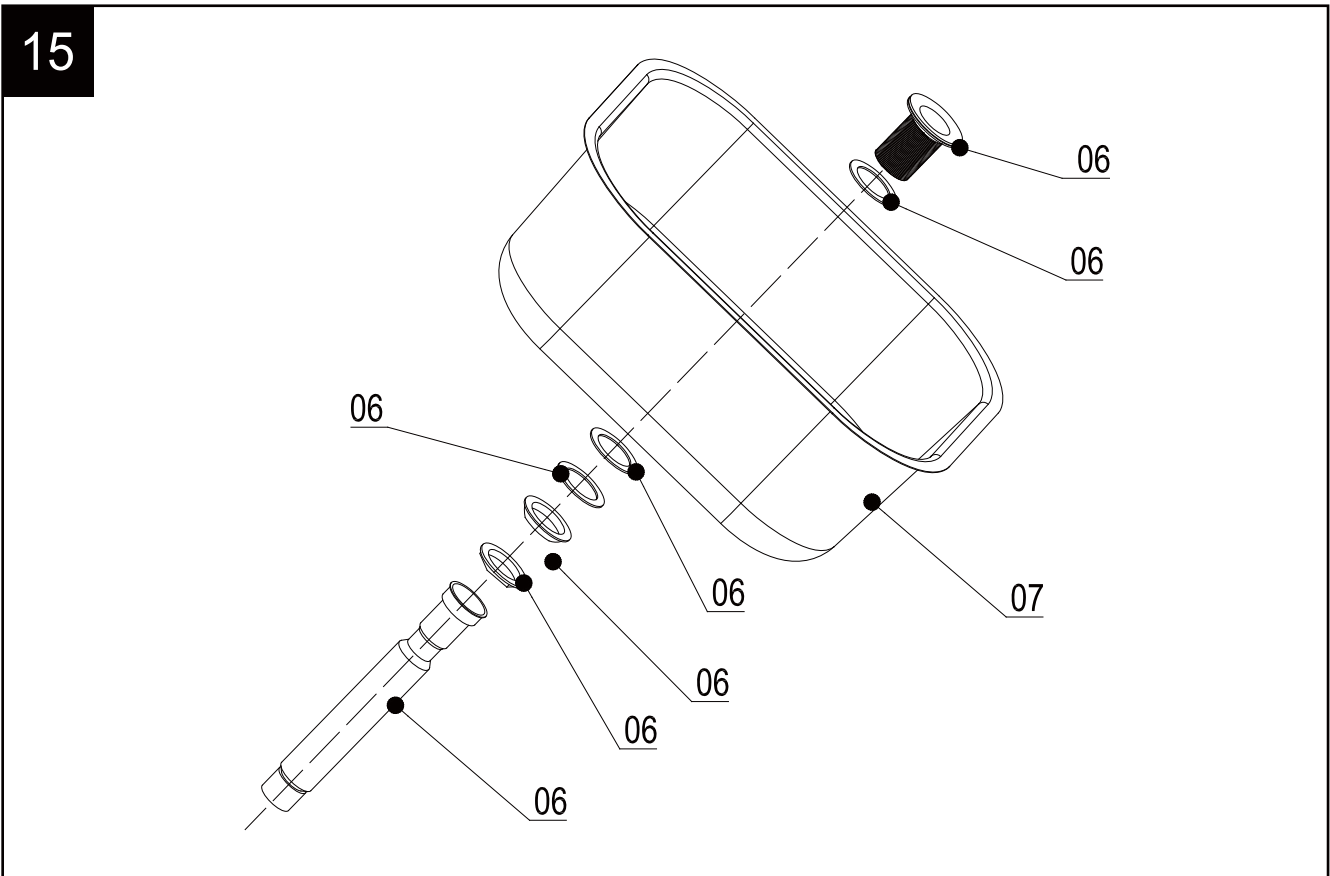


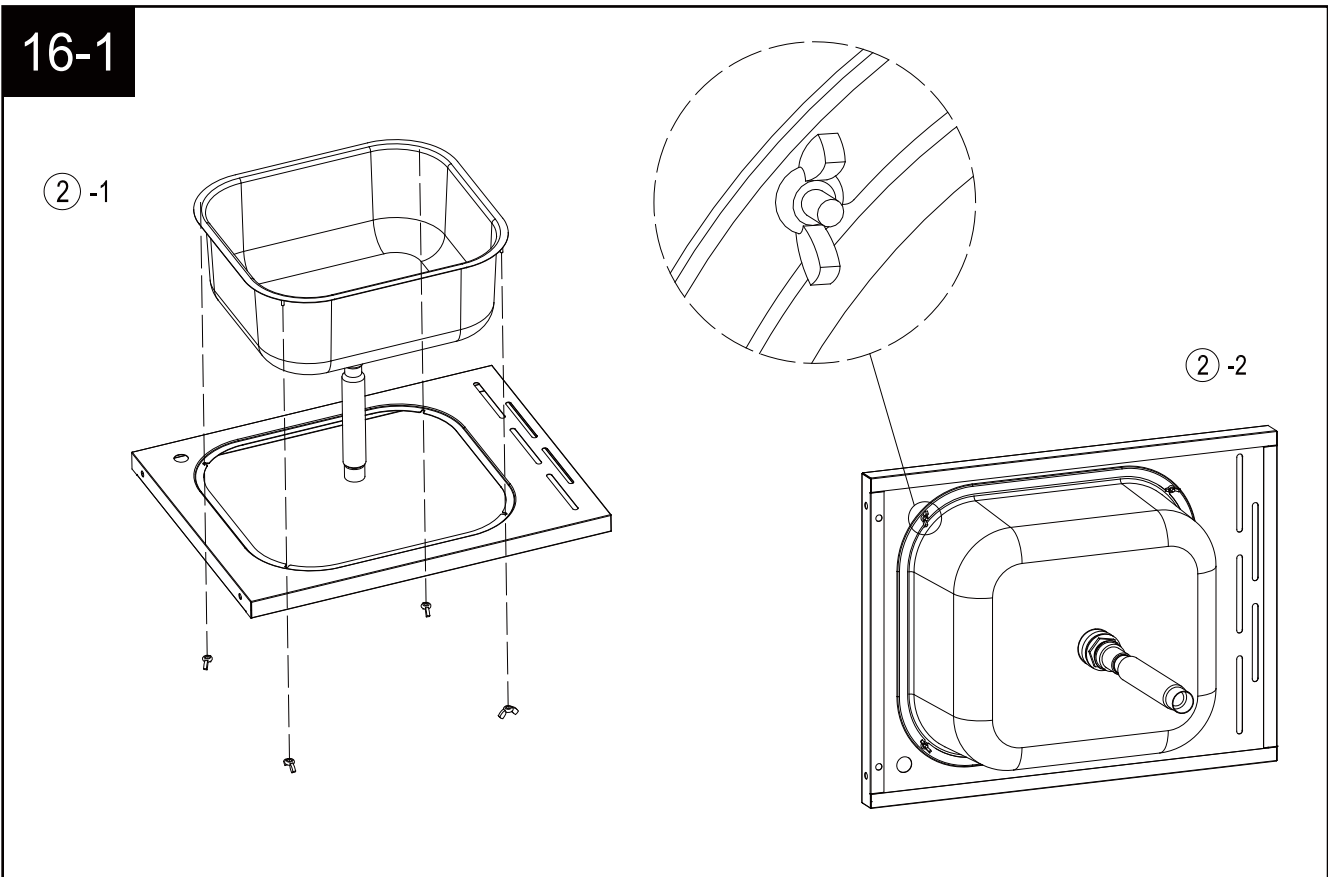
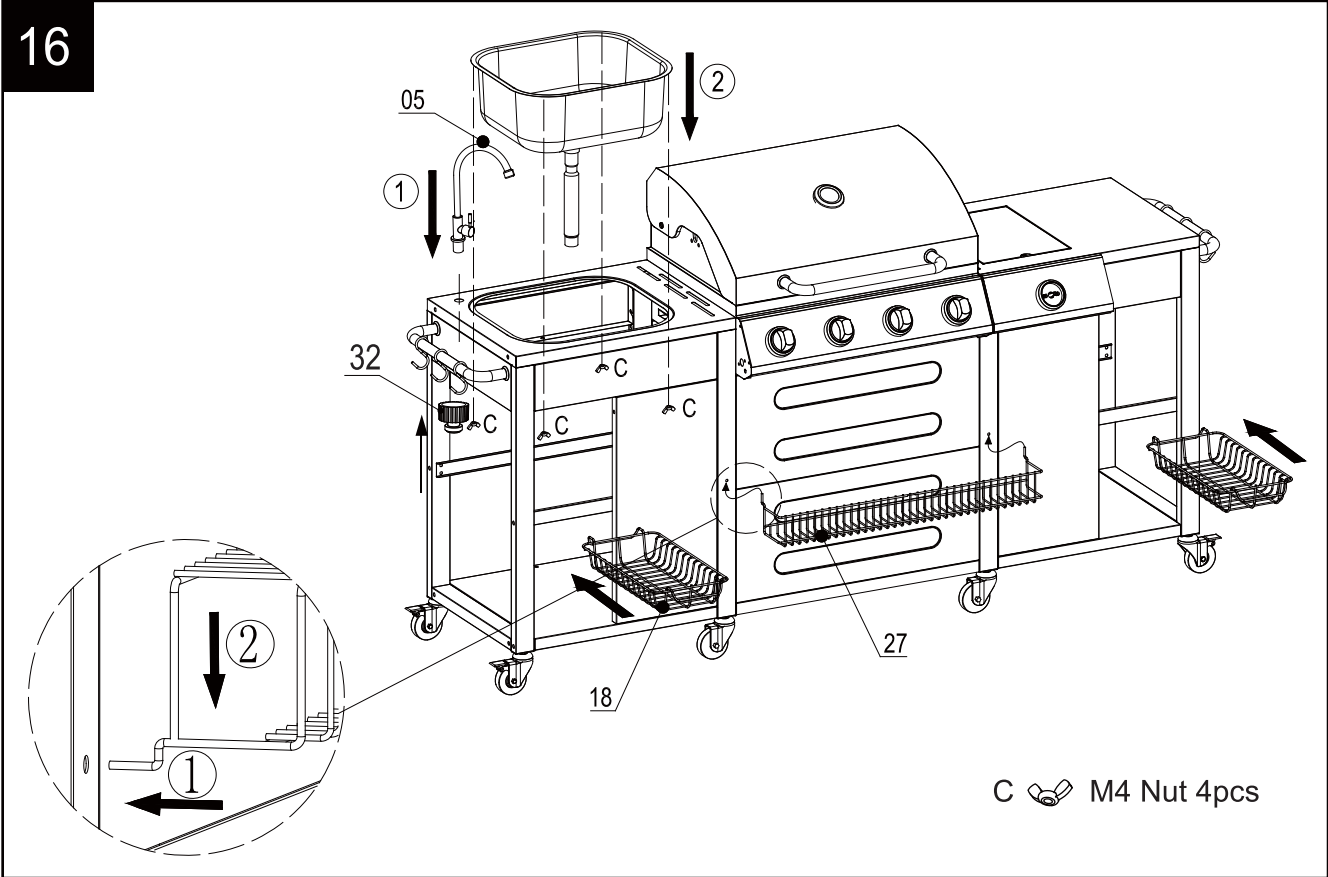
A  M6x10 9pcs

14

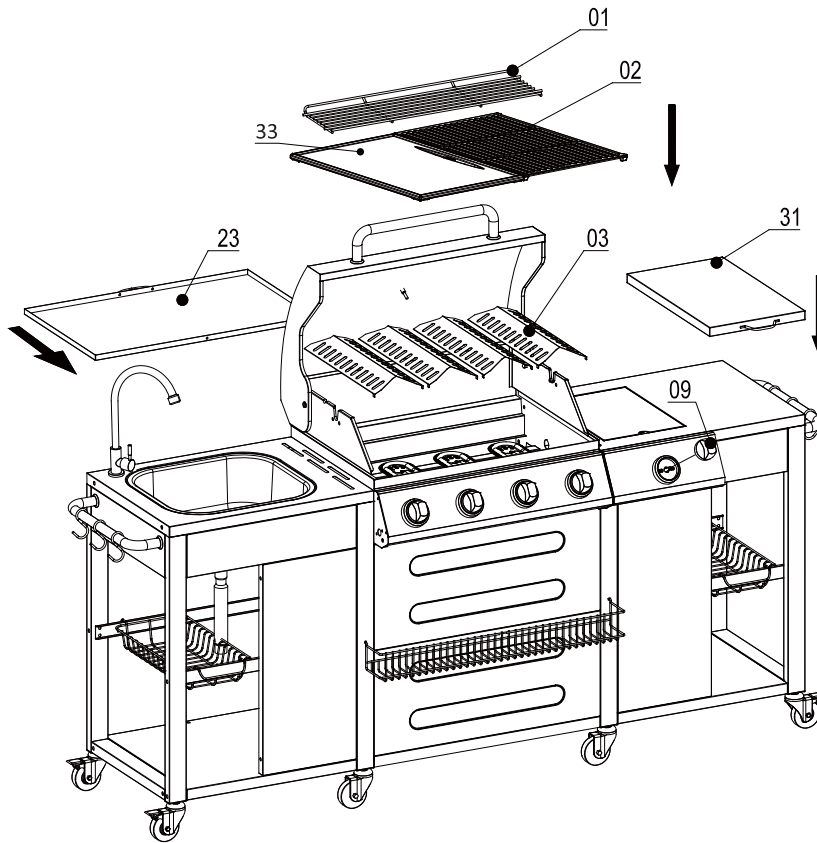


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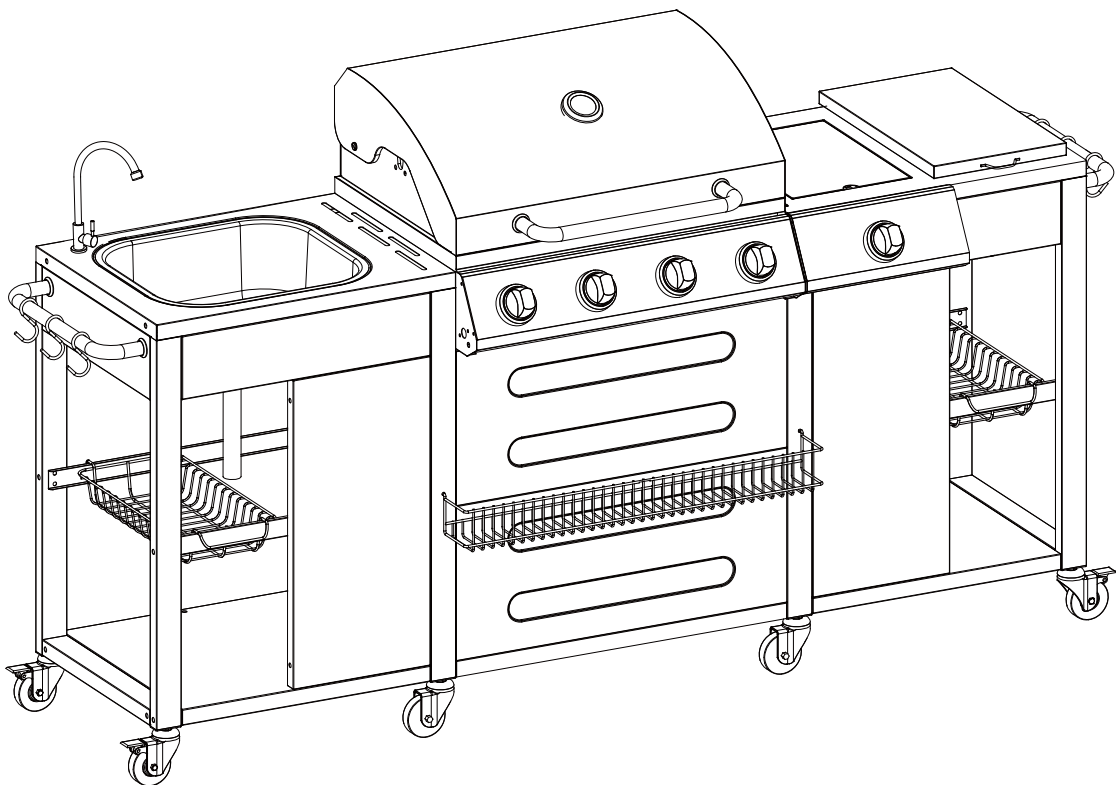




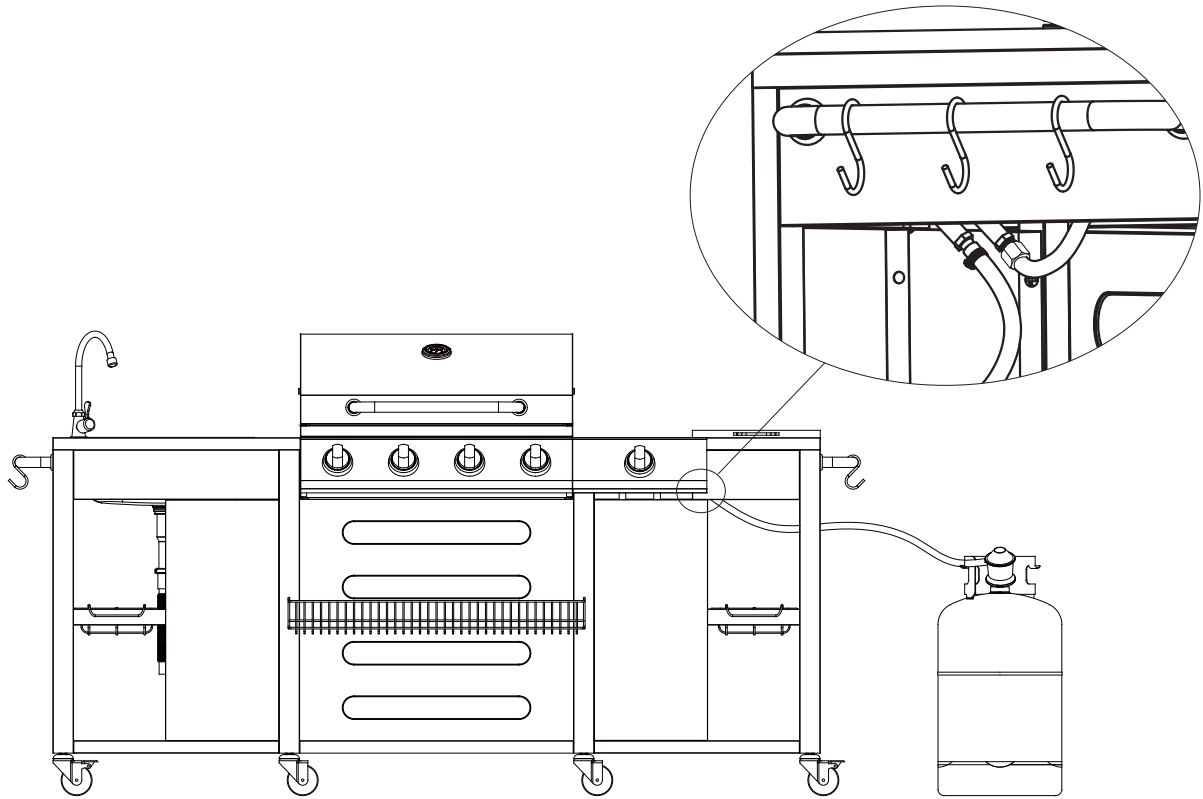
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21



CONNECTING THE GAS CYLINDER TO THE APPLIANCE

This appliance is only suitable for use with low pressure Butane, Propane, or LPG mixtures, fitted with the appropriate low-pressure regulator via a flexible hose. The hose should be secured to with the appropriate low-pressure regulator via a flexible hose. The hose should be secured to the regulator and the appliance with hose clips. This barbecue is set to operate with a 28 mbar regulator when used with Butane gas, a 37 mbar regulator when used with Propane gas, and 30 or 50 mbar for LPG mixtures. Please consult your local bottled gas dealer for information regarding a suitable regulator for the gas cylinder, and barbecue.

STORAGE OF THE APPLIANCE

The appliance must only be stored indoors when it has been disconnected and the cylinder has been removed. When the appliance is not in use for a period of time it should carefully packed for storage and stored in a dry, dust free environment.

GAS CYLINDER

- 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 NEAR THE CYLINDER(S).**
- This barbecue is designed for use outdoors only, away from any flammable materials. It is important that there are **no overhead obstructions** and that there is a minimum distance of 1m from the side and rear of the appliance. It is important that the ventilation openings of the appliance are not obstructed. The barbecue must be used on a level, stable surface. The appliance should be protected from direct draughts and should be positioned or protected against direct penetration by any trickling water (e.g. rain).

Parts sealed by the manufacturer must not be altered by the user. No modifications should be made to any part of this barbecue and repairs and maintenance should only be carried out by a registered Gas Safe service engineer.

CONNECTION OF THE GAS BOTTLE TO THE APPLIANCE

- Before connection, ensure that there is no debris caught in the head of the gas cylinder, regulator, burner and burner parts. Spiders and insects can nest within and clog the burner/venturi tube at the orifice. A clogged burner can lead to a fire beneath the appliance.
 - Clean burner holes with a heavy-duty pipe cleaner.
 - Fit the hose to the appliance using a spanner to tighten it onto the connection thread. If the hose is replaced, it must be secured to the appliance and regulator connected with hose clips.
- Disconnect the regulator from the cylinder (according to the directions indicated on regulator) when the barbecue is not in use.
- The barbecue must be used in a well-ventilated area. Do not use indoors or in a garage.

ONLY USE THIS BARBECUE OUTDOORS.

CHECKING FOR LEAKS

BEFORE USE CHECK FOR LEAKS
Never check for leaks with a naked flame, always use a soapy water solution

- Make 50 – 75ml of leak detecting solution by mixing ¼ washing up liquid with ¾ water.
- Ensure the control knobs on the barbecue are set to 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 onto 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 leakage is detected and cannot be rectified, do not attempt to repair leakage but consult a suitably qualified technician.

LIGHTING INSTRUCTIONS FOR THE MAIN BURNER

1. Open the hood before igniting the BBQ burners.
2. Ensure all control dials on the BBQ are in the “ ● OFF ” position.
3. Open the gas control valve on the cylinder slowly and smoothly.
4. From the “ ● OFF ” position, push down and turn one control dial anti-clockwise to the “ 🔥 ” position. A clicking sound will indicate the sparking of the ignitor.
5. If the burner does not light after 5 clicks, turn OFF, wait 3 minutes and repeat procedure.
6. The same procedure should be used to light remaining burners.

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.

Before cooking for the first time, operate the barbecue for about 15 minutes with the lid closed and the gas turned on HIGH. This will ‘heat clean’ the internal parts and dissipate odour from the painted finish.

LIGHTING INSTRUCTIONS FOR THE SIDE BURNER

1. Open the side burner lid before igniting the BBQ burner.
2. From the “ ● OFF ” position, push down and turn the control dial anti-clockwise to the “ 🔥 ” position. A clicking sound will indicate the sparking of the ignitor.
3. If the side burner does not light after 5 clicks, turn OFF, wait 2 minutes and repeat procedure.

Note: The loose connection between side burner and valve is designed to allow air into the gas mix to ensure the fuel is fully used, and will not cause personal injury. A flame can only occur with a mixture of gas and oxygen

Warning: If any burner fails to ignite, turn the control knob to off position (clockwise) and also turn the cylinder valve off. Wait for five minutes before attempting to light the barbecue again.

FLARE-UP CONTROL

Flare-ups can occur during barbecuing, and is caused by fat and juices falling onto a hot surface. Avoid excessive flare-ups to prevent food from being burnt. The flame tamers are designed to help limit the amount of flare ups, but these must be kept in good condition and free of grease to be effective.

To control flare ups, excess fat must be trimmed from meat and poultry before cooking, try to avoid very cheap meat products as these tend to have a high fat and water content. Only use cooking sauces and marinades sparingly.

If a flare up occurs, move food away from the flare up is safe to do so, and baking soda or salt can be used to extinguish it. Always protect your hands when handling anything near the cooking surface of the barbecue and take care to protect yourself from the flames.

FAT FIRES

Empty and clean the barbecue of food debris following each use. If the barbecue is to be used for a large gathering, it may be necessary to turn off and cool the barbecue every two hours to remove food debris from the drip tray and drip pan. The maximum cooking time between cleans is dependent on both the amount of food been cooked and their fat content. When cooking large quantities of food with a high fat content, the barbecue will require more regular cleaning. Failure to keep the fat under control may result in a fat fire, which is dangerous if it spreads to the gas hose. Fat fires may cause injury and seriously damage the barbecue. This would not be covered under the warranty.

In the event of a fat fire:

- If safe to do so, turn all the controls to the 'off' position.
- Turn off the gas supply on the regulator.
- Keep everyone a safe distance away from the barbecue and wait until the fire has burnt out.
- Do not close the barbecue lid.
- NEVER DOUSE A BARBECUE WITH WATER. IF AN EXTINGUISHER IS USED, IT SHOULD BE A POWDER TYPE.
- DO NOT ATTEMPT TO REMOVE THE FAT UNTIL THE BARBECUE HAS COOLED
- If the fire does not seem to be abating or appears to be worsening, contact the Fire Brigade for assistance.

CLEANING AND CARE:

- All cleaning and maintenance should be carried out when the barbecue is cool and 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

Remove residue using a brush, scraper and/or cleaning pad, then wash with soapy water solution. Rinse with water and allow to dry.

COOKING GRID

Use a mild soapy water solution and rinse with water. Non-abrasive scouring powder can be used on stubborn stain.

CLEANING THE BURNERS

- 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 parts 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. Re-install the burner, check to ensure that the gas valve orifices are correctly positioned and secured inside the burner inlet (venturi).

FERVOR BARBECUE LIMITED WARRANTY

The Limited Warranty applies to the barbecue from the time of purchase for a period of 2 years in accordance with UK and EU directives unless otherwise stated below. This warranty gives you specific legal rights, and you may have other rights, which may vary from country to country.

If an item should fail as a result of a manufacturing fault or defect under normal domestic use, the manufacturer at their discretion will repair, refinish or replace the failed item. The manufacturer reserves the right to substitute failed items with a similar product should the model or colour no longer be available. Any replacement will be for the failed item only, where compatible parts are available, not a complete barbecue.

Warranty Conditions

This Limited Warranty shall be limited to the repair or replacement of parts which prove defective under normal use and service. The warranty period is calculated from the date of purchase only. Proof of purchase must be retained and supplied together with the alleged defect and barbecue serial number. The appliance must be operated and maintained in accordance with the instructions supplied. All installations must conform with the applicable UK and CE standards. No alterations or repairs are to be carried out unless by obtaining prior consent from place of purchase. Any repair or replacement does not extend the warranty period. The use of any parts other than original parts will void this warranty.

What is not covered

This Limited warranty does not cover the purchaser or any other person for deterioration, damage, malfunction or loss due to the following:

- Lack of maintenance, abuse, neglect, misuse, accident or improper installation of this appliance.
- Scratches, dents, corrosion or discoloring caused by heat, abrasive or chemical cleaners or chipping on porcelain parts.
- The occurrence of surface rust.
- Corrosion or damage caused by exposure to the elements, grease or fat fires, insects, sun, snow, wind or hail.
- Severe weather conditions such as electrical storms, hurricanes, earthquakes or tornadoes
- Normal wear and tear.
- Rusting on hotplates, grills, burners and flame tamers.
- Commercial use of the barbecue.
- Unauthorized repairs during the warranty period.
- Product removal or re-installation costs, nor the costs for transit.
- No liability will be accepted for loss or damage caused during transportation.
- Service calls as a result of lack of maintenance.
- LP/Propane Gas Cylinder: The cylinder manufacturer is responsible for the materials, workmanship and performance of the gas cylinder. Contact your dealer or the cylinder manufacturer in respect of all warranty claims or service.

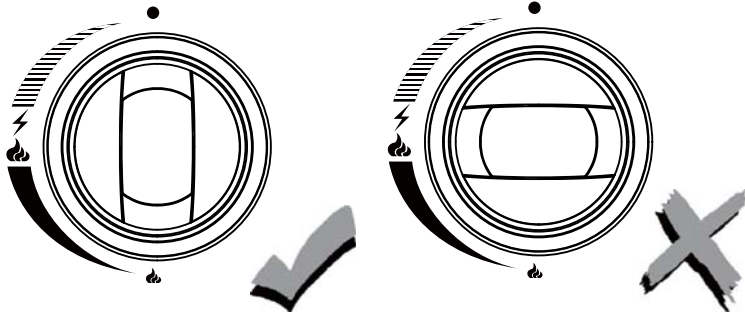
Where to go to for help

For service and warranty support, please refer to your store of purchase. Proof of purchase, photographs of the alleged defect and barbecue serial number are required.

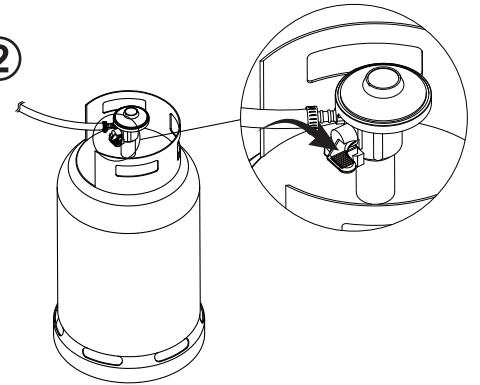
For advice on maintenance, please consult your operation manual.

To purchase replacement parts or further advice and maintenance tips, visit: www.garthsupport.com.

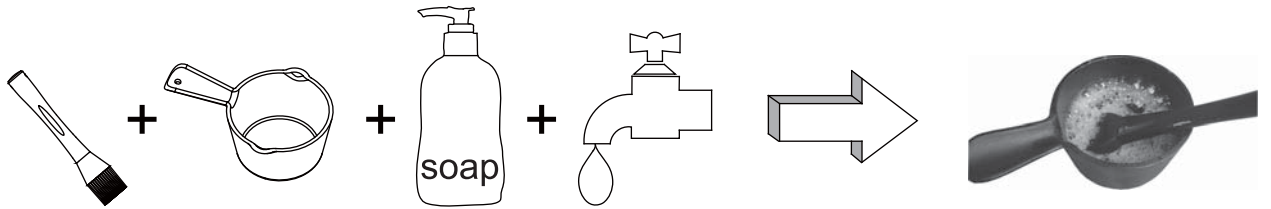
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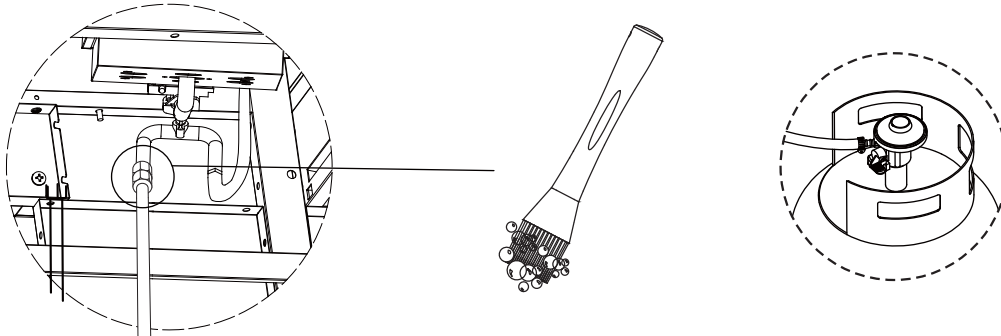
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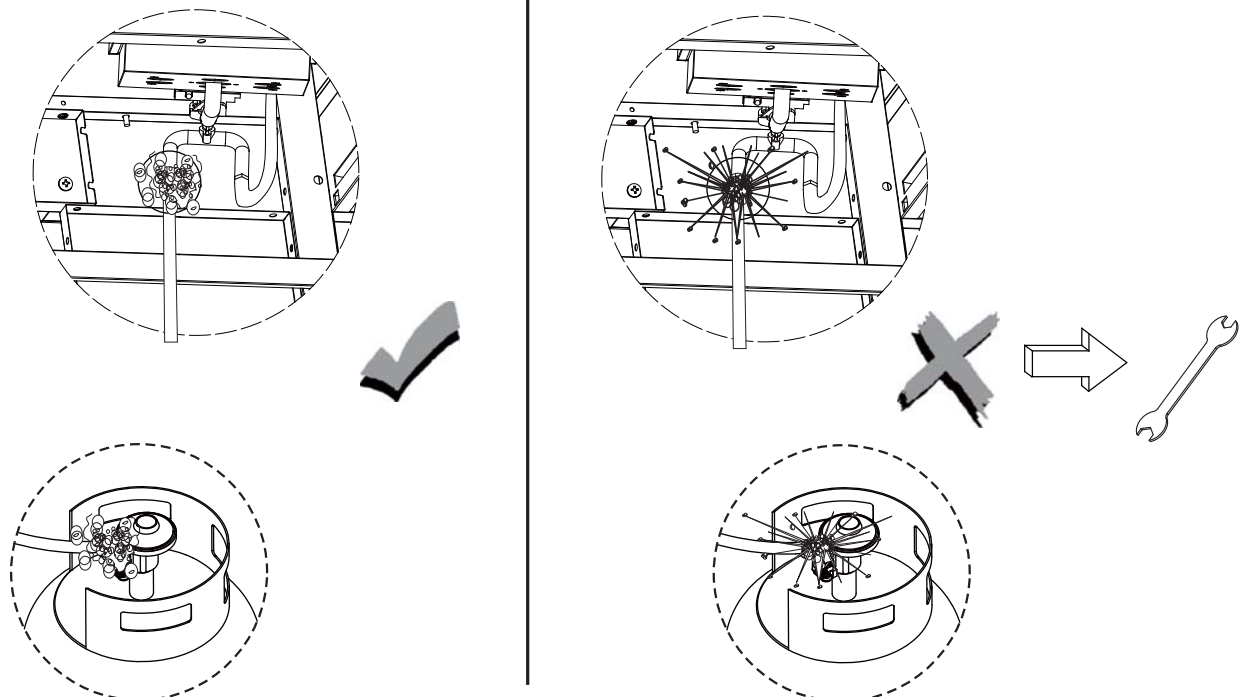
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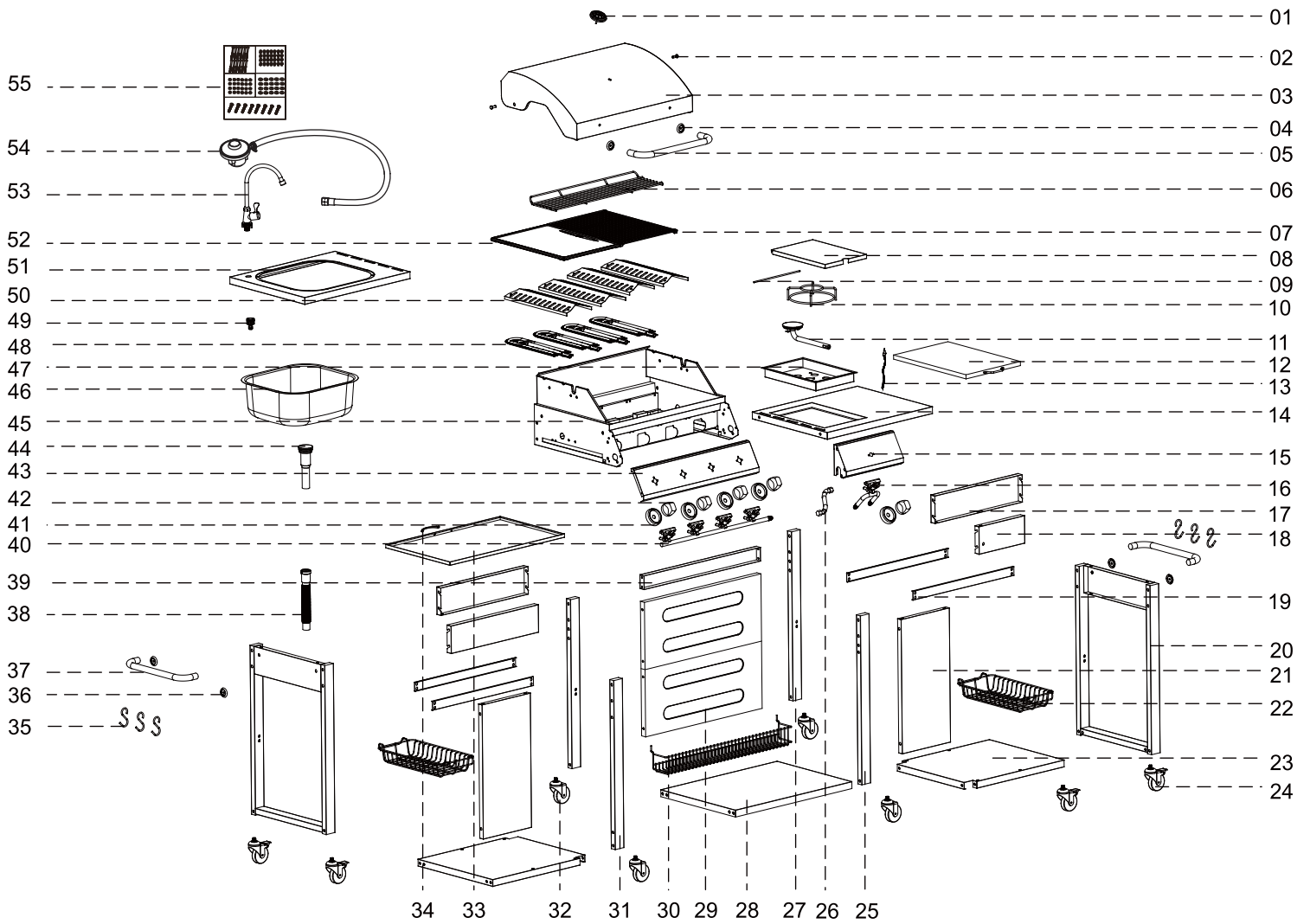


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PART NUMBER	PART NAME	SUPPLIER CODE
1	Temp gauge	G3HD0-03201-00000-000
2	Hood hinge	G3HD0-00201-01000-082
3	Hood outer	G3HD4-02301-10000-080
4	Hood handle decoration base	G3HD0-02201-08070-081
5	Hood handle	G3HD4-01101-08000-081
6	Warming rack	G3BQ4-00101-01000-011
7	Grill	G3BQ4-00301-24000-083
8	Side burner lid	G3TR0-00601-10000-118
9	Side burner lid hinge	G3TR0-17501-08000-081
10	Side burner trivet	G3TR0-04901-01000-082
11	Side burner	G3TR0-21801-01000-011
12	Chopping board	G3TR0-16201-00000-000
13	Side burner ignition wire	G3TR0-02901-00000-000
14	Side burner top bench	G3TR0-00201-10080-118
15	Side burner Fascia	G3SB0-01301-10080-118
16	Side burner gas valve	G3SB0-01401-00000-000
17	Trolley front top cross bar-long	G3TR0-20501-04080-117
18	Trolley front top cross bar-short	G3TR0-20901-04050-117
19	Wire basket support bar	G3TR0-20701-04100-117
20	Side leg frame	G3TR0-20801-00000-117
21	Trolley front panel – side	G3TR0-21001-04050-117
22	Wire basket	G3TR0-20601-00000-082
23	Trolley bottom panel-side	G3TR0-21101-04080-117
24	Lockable castor	G3TR0-02601-00000-000
25	Right front leg	G3TR0-21301-01070-117
26	Side burner flexible pipe	G3TR0-21401-09000-080
27	Rear leg	G3TR0-21501-01070-117
28	Trolley bottom panel – middle	G3TR4-01901-04080-117
29	Trolley front panel-middle	G3TR4-10901-04080-117
30	Front storage basket	G3TR0-11301-00000-117

PART NUMBER	PART NAME	SUPPLIER CODE
31	Left front leg	G3TR0-21201-01070-117
32	Unlockable castor	G3TR0-02701-00000-000
33	Fat tray panel	G3BQ4-02001-05060-082
34	Back Fat tray handle	G3TR0-02101-12000-082
35	Side shelf hooks	G3TR0-11201-08000-082
36	Side handle decoration base	G3TR0-21601-08070-081
37	Side handle	G3TR0-21701-08070-081
38	Sink drainage hose	G3ST0-01501-00000-000
39	Trolley rear cross bar	G3TR4-01501-04080-117
40	Manifold set	G3BQ4-09801-00000-000
41	Control knob bezel	G3BQ0-02501-00000-000
42	Control knob	G3BQ0-02601-00000-000
43	Fascia	G3BQ4-02301-10060-081
44	Drainage set	G3ST0-01601-00000-000
45	BBQ frame body	G3BQ4-02801-00000-117
46	Sink	G3ST0-01401-10080-081
47	Side burner bowl	G3TR0-00301-10080-081
48	Burner	G3TR0-21801-06070-080
49	Tap adaptor	G3ST0-01701-00000-000
50	V shape flame tamer	G3BQ0-00401-10060-080
51	Sink Top bench	G3ST0-00101-10080-118
52	hotplate	G3BQ4-00201-24000-083
53	Tap	G3ST0-01801-00000-000
54	Hose and Regulator	A100-LG800
55	Bolt Pack	BP-G35540D



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