



Dellonda 3 Burner Gas Plancha/Grill BBQ

Stainless Steel, 8.5kW



Model No. DG276

Thank you for purchasing a Dellonda product. Manufactured to a high standard, this product will, if used according to these instructions, and properly maintained, give you years of trouble free performance.

Important Information

Please read these instructions carefully. Note the safe operational requirements, warnings & cautions. Use the product correctly and with care for the purpose for which it is intended. Failure to do so may cause damage and/or personal injury and will invalidate the warranty. Keep these instructions safe for future use.



Refer to instruction manual



Wear Gloves



Warning: Hot Surface

Specification

No. of burners: 3.

Cooking Area (W x D): Plancha 400 x 340mm.

Cooking grid 300 x 280mm.

Product Dimensions (W x D x H): 795 x 475 x 215mm.

Ignition: Piezo.

Nett Weight 15kg.

Power: 8.5kW Plancha (2.5kW per burner Grill 3.5kW).

Product depth (front to back) 47.5cm.

Product dimensions 795 x 475 x 215mm.

Product height (floor to top) 21.5cm.

Product width (side to side) 79.5cm.

DG276: Outdoor Gas Grill		Dellonda Limited Kempson Way, Bury St Edmunds, Suffolk, IP32 7AR, UK. www.dellonda.co.uk			
UK CA 0359-23		UKCA Pin Code: 0359CQ00669			
Country of Destination	Appliance Category	Gas and Supply Pressure	Injector Size Ø		Total Nominal Heat Inputs (Hs)
			Main Burner	Side Burner	
GB	X I3+ (28-30/37)	Butane (G30) 28-30 mbar	0.76mm	0.93mm	8.5kW (618g/h)
		Propane (G31) 37 mbar	0.76mm	0.93mm	8.5kW (608g/h)

CE 2531-23		CE Pin Code: 2531DO-0043			
Country of Destination	Appliance Category	Gas and Supply Pressure	Injector Size Ø		Total Nominal Heat Inputs (Hs)
			Main Burner	Side Burner	
BE, FR, IT, LU, IE, GR, PT, ES, CY, CZ, LT, CH, SI, LV, TR	X I3+ (28-30/37)	Butane (G30) 28-30 mbar	0.76mm	0.93mm	8.5kW (618g/h)
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Use outdoors only. Read the instructions before using the appliance. Warning: Accessible parts may be very hot. Keep young children away.					

Introduction

Plancha bbq grill with three stainless steel burners. Use in the garden, travel or camping trips. Plancha cooking uses low-fat, high-heating cooking with no flare-ups and is ideal for all kinds of food such as eggs, pancakes, sausages, salmon, steak, vegetables and so much more. Piezo ignition ensures a safe and easy start-up every time, just press the button, no matches needed. Supplied with regulator and hose assembly for use with propane patio gas bottles.

Safety Instructions

• GENERAL SAFETY

- Read the instructions before using the appliance.
- **WARNING! The warnings, cautions and instructions in this manual cannot cover all possible conditions and situations that may occur. It must be understood by the operator that common sense and caution are factors which cannot be built into this product, but must be applied by the operator.**
- **WARNING!** Hazardous fire or explosion may result if instructions are ignored.
- **WARNING!** Never use a flame to do the leak test and ensure no naked flames are nearby when doing the leakage test.
- **WARNING!** Accessible parts may be very hot. Keep young children and pets away.
- **WARNING!** If you smell gas: turn off the gas supply at the cylinder, extinguish all naked flames, **DO NOT** operate any electrical appliances, check for leaks as detailed in this manual. If odour persists, contact Dellonda.
- **WARNING!** Any modification to this appliance may be dangerous and is absolutely not permitted.
- **WARNING!** The hood must always be open when lighting the burner.
- Read the instructions carefully before assembly and retain this manual for future reference.
- Use outdoors only, stand on a level surface, remember hot fat may drip out of the drip tray.
- Handle the hot appliance with the help of oven gloves.
- The appliance should be cleaned on a regular basis. Take care not to enlarge burner ports or orifice openings when cleaning the burner or valves.
- Connect the regulator and hose onto the gas cylinder, close all the valves by turning the control knobs to the "OFF" (fully clockwise) position.
- Always do the gas leak check before you use the barbecue and after a cylinder change. Test the leakage on all the connections where gas passes by.
- Parts sealed by the manufacturer shall not be modified by the user.
- Use outdoors only.
- This appliance must be kept away from flammable materials during use.
- **DO NOT** modify the appliance.
- **GAS LEAK CHECK** Put soapy water on all the connections where the gas reaches. Open the gas cylinder valve and regulator. If bubbles are seen, tighten the connection. If bubbles are still seen, close all valves, turn off the regulator and contact Dellonda for help.
- Never use the appliance with a leak.
- The gas cylinder can only be changed by a competent person.
- Use oven gloves and sturdy long handled barbecue tools when cooking on the appliance.
- Be prepared if an accident or fire should occur. Know where your first aid kit and fire extinguishers are and how to use them correctly.
- Keep the gas supply hose away from any heated surfaces.
- Ensure the appliance has completely cooled before storing.
- Cylinders must be stored outdoors, upright and out of reach of children. Protect cylinder from high temperatures and replace the plastic port cap.
- This gas appliance is designed for outside use only.
- **DO NOT** use in high winds.
- When the regulator is to be used outdoors, it shall be positioned or protected against direct penetration by any trickling water.
- **DO NOT** move the appliance during use.
- **Turn off the gas supply at the gas cylinder after use.**

Regulator And Hose

- Only use regulators and hose approved for **LPG** at the above pressures. 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 appliance.
- 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 appliance other than at its connection. Change the hose when the national conditions require it.
- The hose should not be twisted or kinked when attached to the regulator and outdoor gas appliance.
- No part of the hose should touch any part of the appliance. Site the cylinder out to the left hand side of the appliance at the maximum distance permitted by the hose length.



Gas Regulator IGT 27mm Push type

Regulator marked to BS EN 16129 standard

CE UK CA

Regulator cannot be fitted unless in the off position.

Capacity 1.5kg/h Type.A127

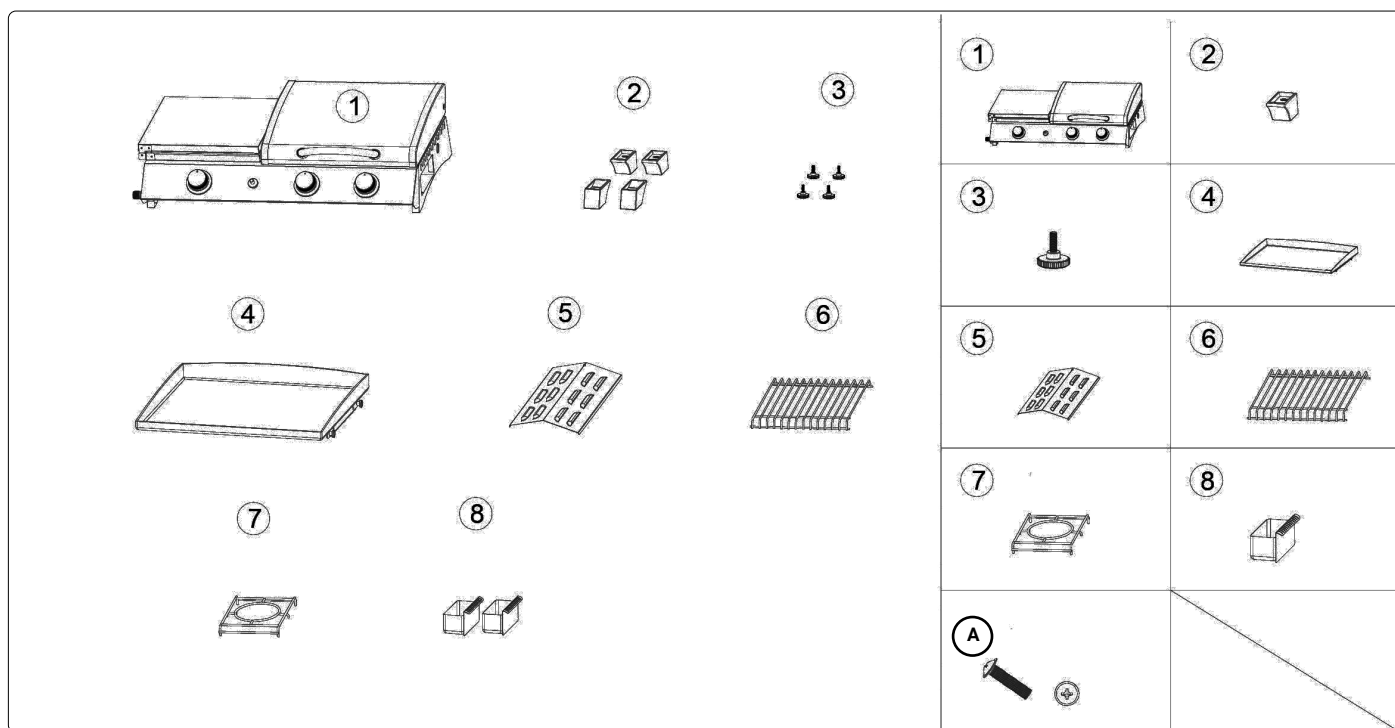
Inlet pressure minimum 1 bar maximum.16 bar.

Propane 37mbar $\Delta P2=2mbr$.

ΔP (Delta P) is a mathematical term symbolizing a change (Δ) in pressure (P).

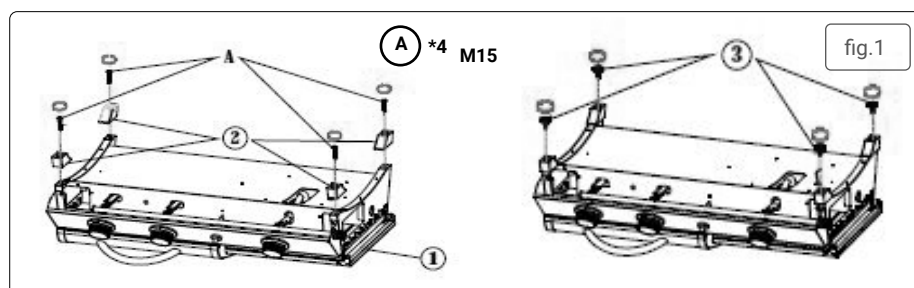
The downstream installation pressure shall not exceed the ΔP marked on the device.

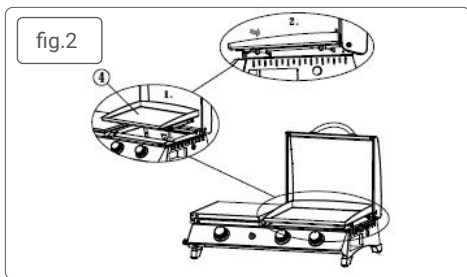
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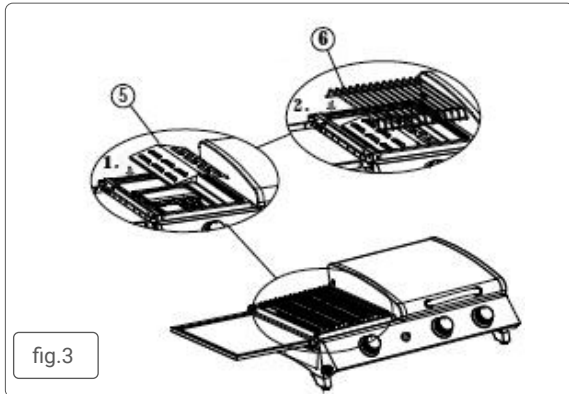
Assembly

- **WARNING!** Although we take every effort to ensure that the assembly process is as easy as possible, it is inherent with fabricated steel parts that corners and edges can cause cuts if improperly handled during assembly procedures. Be careful while handling any parts during assembly. It is strongly recommended that you protect hands with a pair of work gloves.
- Attach the feet to the burner unit (fig.1). Use part 3 under the feet for adjustment if the appliance standing is not flat.(fig.1.3)

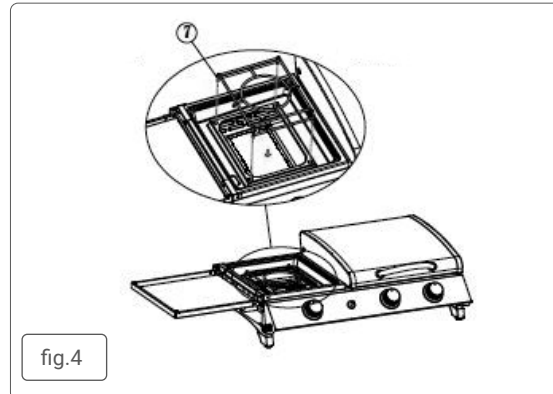




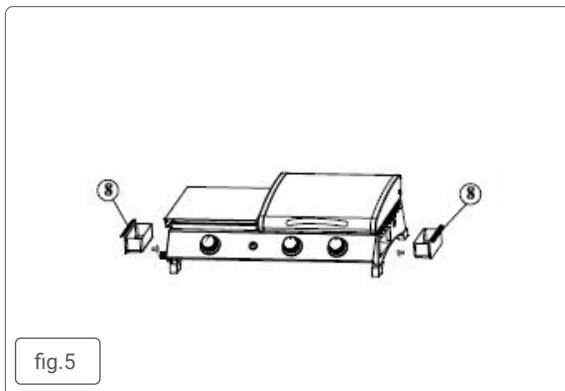
Locate tray on lugs into the slots being sure to have the oil drain on the bottom right fig.2.



• Attach burner plate 5 and cooking rack 6 for grilling. (fig.3).



Use pot holder 7 when boiling water / soup (fig.4).



- Attach grease tray 8 (fig.5).
- Connect the gas hose to the appliance using the clips supplied. Connect the regulator to the hose.
- Connect the regulator to the cylinder valve following the regulator instructions supplied with the regulator.
- Turn all of the control knobs to the 'OFF' position before turning on the gas supply to the appliance.
- Operate the regulator in accordance with the instructions supplied with the regulator.

Positioning, Lighting, Usage & Care Information

- Ensure the appliance is positioned on a permanent, flat, level, heat resistant non-flammable surface that is capable of safely carrying the weight of the appliance.
- Position the appliance away from flammable items.
- Ensure the appliance has a minimum of 2m overhead clearance and has a minimum 2m clearance from other surrounding items.
- Follow these instructions carefully to avoid seriously damaging your appliance and causing injury to yourself and to property.

To Check For Leaks

- **Never check for leaks with a naked flame, always use a soapy water solution**
- 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 connect regulator with hose and outdoor gas grill, 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. Turn off the gas supply in the event of gas leak.
- 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 Dellonda.

• Lighting The Burners

- 1. Connect the gas cylinder to the appliance following the instructions supplied with the regulator.
- 2. Turn all the control knobs to the 'OFF' position.
- 3. Turn 'ON' the gas supply at the cylinder or regulator switch following the regulator connection and operating instructions. Check with the use of soapy water for any gas leakage between the bottle and the regulator and the gas valve. Any leakage will show as bubbles in the area of the leak. If leak is found do not use the appliance. Consult your gas or appliance supplier for advice.
- 4. To light the left hand burner, push down the left hand control knob and keep pressing whilst turning anti-clockwise to the "Full rate" position whilst press the ignition button sited between the two knobs up to four times in rapid succession. This will light the left hand burner. If not please repeat this process.
- 5. If the burner has not lit after two attempts, turn 'OFF' the gas tap and wait 5 minutes before retrying the ignition sequence.
- 6. If the burner does not stay alight, please repeat step 4.
- 7. When the burner is lit, adjust the heat by turning the knob to the High/Low position.
- 8. To light the right hand burner, push down the right hand control knob and keep pressing whilst turning anti-clockwise to the "Full rate" position whilst pressing the ignition button sited between the two knobs up to four times in rapid succession. This will light the right hand burner. If not please repeat this process.
- 9. If the burner has not lit after two attempts, turn 'OFF' the gas tap and wait 5 minutes before retrying the ignition sequence.
- 10. If the burner does not stay alight, please repeat step 8.
- 11. When the burner is lit. Adjust the heat by turning the knob to the High/Low position (the operating temperature of this appliance is 0 - 370).
- 12. To turn 'OFF' the appliance, turn the cylinder valve or regulator switch to the 'OFF' position by following the regulator instructions, 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 flash 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 Dellonda, 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.

Using The Appliance

- Toss vegetables and rub meat with neutral oil. Never add oil directly to the surface of the appliance (it may ignite).
- When appliance is very hot (water dropped on appliance will bead), use tongs to add ingredients to appliance in a single layer.

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.
- 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.

Gas Cylinder

- The appliance can be used with any gas cylinder of weights between 4.5KGS and 15KGS butane and 3.9KGS to 13KGS 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.**
- The cylinder should be changed away from any source of ignition.

Maintenance

- In normal conditions of use, in order to ensure correct operation of the installation it is recommended that this device is changed within 10 years of the date of manufacture.

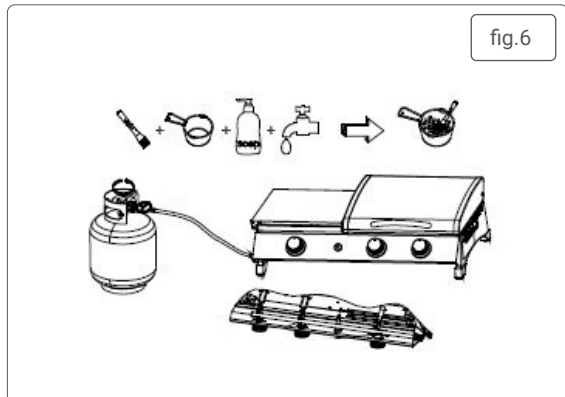
Cleaning And Care

- **DO NOT** open the grease tray during use.
- **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. We would recommend that this gas grill should be serviced by your localgas retail outlet at least once a year by a competent engineer. Do not attempt to service this appliance yourself.

Cleaning

- **COOKING SURFACE**
- Clean the appliance while it is still hot. Soak several paper towels with water, and roll them up together like a cigar. Using a pair of tongs to hold paper towels, rub surface of appliance to remove residue. Let appliance and grill cool before removing appliance.
- Use a mild soapy water solution. Non-abrasive scouring powder can be used on stubborn stains then rinse with water.
- **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.
- **NEVER USE OVEN CLEANER**
- **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.
- **GREASE TRAY**
- **DO NOT** open the grease tray during use.
- When clean the grease tray, take away the grease cup first then pull out the grease tray.
- Please check the grease cup regularly and clear the grease when 1/3 full.

- To remove the grease tray carefully lift the tray straight up before pulling it sideways out of the appliance.
- Let the fat cool before attempting to clean the grease tray.
- **CLEANING THE BURNER ASSEMBLY**
- Turn the gas **OFF** at the control knob and disconnect the cylinder.
- Remove hot plate.
- 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 Dellonda.



- Ensure gas is turned off. Clean using mild soap and warm water as indicated in (fig.6).

Servicing

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

Troubleshooting

Problem	Possible cause	Solution
Burners will not light using the ignition system.	Gas cylinder empty. Faulty regulator. Obstructions in burner. Obstructions in gas jet or gas hose. Wire is loose or disconnected on electrode or ignition unit. Electrode or wire is damaged or faulty push button igniter. The distance between the burner and the electrode pin is too large or too small.	Replace with full cylinder. Have regulator checked or replace. Cleans jets and gas hose. Reconnect wire. Change electrode wire or change igniter. Check and ensure the distance between.
Low flame or flashback (flame in burner tube, a hissing or roaring noise may be heard).	Gas cylinder is too small. Obstructions in burner. Obstructions in gas jets or gas hose. Windy conditions.	Use larger cylinder. Clean burner. Clean jets and gas hose. Use barbecue in a more sheltered position.
Burner will not ignite.	a. No gas flow. b. Regulator not fully connected. c. Obstruction of gas flow. d. Burner ports clogged or blocked.	a. Check if LP gas cylinder is empty. If empty, replace. b. Check to see if regulator is correctly fitted to gas cylinder. c. Clean burner tubes, check for bent or kinked hose. d. Clean burner ports.
Sudden drop in gas flow or reduced flame height.	a. Out of gas. b. Block or kink in hose.	a. Replace gas cylinder. b. Check gas hose. Straighten hose or replace if damaged. call Service Centre or place of purchase to get it serviced.
Irregular flame pattern, flame does not run the full length of burner.	Burner ports are clogged or blocked.	Clean burner ports.
Flame is yellow or orange.	a. New burner may have residual manufacturing oils. b. Insect nest or spiders web in burner or regulator. c. Food residue, grease or seasoning salt on burner.	a. Burn gas cooker for 15 minutes to clear it through. b. Check for infestation, clean burner and regulator. c. Clean gas appliance.
Flame blows out.	a. High or gusting winds. b. Low on LP gas.	a. Do Not use in high winds. b. Replace LP gas cylinder.





Environment Protection and Waste Protection and Electrical Equipment Regulations (WEEE)

Recycle unwanted packaging materials. When this product is no longer required, or has reached the end of its useful life, please dispose of it in an environmentally friendly way. Drain any fluids (if applicable) into approved containers, in accordance with local waste regulations. It is our policy to continually improve products and we reserve the right to alter data, specifications and parts without prior notice. No liability is accepted for incorrect use of this product. Guarantee is 12 months from purchase date, proof of which is required for any claim.

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