

BRINKMANN®

4 Burner Gas Grill

OWNER'S MANUAL MODEL 810-3420-A ASSEMBLY AND OPERATING INSTRUCTIONS

SAVE THIS MANUAL FOR FUTURE REFERENCE



WARNING

- Use outdoors only.
- Read instructions before using the appliance. Failure to follow instructions could result in death, serious bodily injury, and/or property loss.
- **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.
- Any modification of the appliance, misuse, or failure to follow the instructions may be dangerous and will invalidate your warranty. This does not affect your statutory rights.
- Retain these instructions for future reference.
- Leak test your barbecue annually. Check the hose connections are tight and leak test them each time you reconnect the gas bottle.


FOR YOUR SAFETY

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open barbecue lid or hood.
4. If odour continues, discontinue use and contact your local dealer.

FOR YOUR SAFETY

1. Do not store or use petrol or other flammable vapours or liquids in the vicinity of this or any other appliance.
2. A gas cylinder not connected for use shall not be stored in the vicinity of this or any other appliance


Manufacturer	The Brinkmann Corporation		 0359-14 0359CO1318
Product Name	Outdoor Gas Grill Appliance		
Model Number	810-3420-A	16B.02.14.039	
Cat	I _{3+(28-30/37)} BE, CH, CY, CZ, ES, FR, GB, GR, IE, IT, LT, LU, LV, PT, SK, SI		
Country of Destination	Great Britain (GB)		
Gas Type and Pressure	G30 Butane at 28-30 mbar and G31 Propane at 37 mbar		
Nominal Heat Input	Main Burner: 4 x 3.51 kW, Side Burner: 3.51 kW		
Total Heat Input	17.55 kW (1,271 g/h)		
⚠ CAUTION:			
USE OUTDOORS ONLY			
READ THE INSTRUCTIONS BEFORE USING THE APPLIANCE			
WARNING: ACCESSIBLE PARTS MAY BE VERY HOT. KEEP YOUNG CHILDREN AWAY			

Appliance Injector Size:

Main Burner: 0.86mm x 4

Side Burner: 0.92mm x 1

IMPORTANT SAFETY WARNINGS

WE WANT YOU TO ASSEMBLE AND USE YOUR GRILL AS SAFELY AS POSSIBLE. THE PURPOSE OF THIS SAFETY ALERT SYMBOL  IS TO ATTRACT YOUR ATTENTION TO POSSIBLE HAZARDS AS YOU ASSEMBLE AND USE YOUR GRILL.

WHEN YOU SEE THE SAFETY ALERT SYMBOL  PAY CLOSE ATTENTION TO THE INFORMATION WHICH FOLLOWS!

 READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY BEFORE ASSEMBLING AND OPERATING YOUR GRILL.

DANGER

IF YOU SMELL GAS:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open lid.
4. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.

WARNING

1. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
2. An cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

DANGER



- a) Do not store a spare cylinder under or near this appliance.
- b) Never fill the cylinder beyond 80% full.
- c) If the information in (a) and (b) is not followed exactly, a fire causing death or serious injury may occur.

TABLE OF CONTENTS:

General Warnings	4-5
Gas Cylinder (Tank) Specifications and Installation	5
Hose & Regulator Specifications and Installation	6-7
Leak Testing	7-8
Pre-start Check List	9
Lighting Instructions	9-10
Operating the Grill	11-12
Using Other Features of the Grill	12
Proper Care and Maintenance	13-14
Transporting and Storage	15
Troubleshooting	16-17
Grill Cooking Tips	17
Assembly Instructions	18-29
Warranty Information	Back Cover

⚠ DANGER: Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.

⚠ WARNING: Be alert to the possibility of serious bodily injury if the instructions are not followed. Be sure to read and carefully follow all of the messages.

⚠ CAUTION: Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

FOR COVERS, ACCESSORIES AND OTHER PRODUCTS, PLEASE VISIT US ONLINE AT:

WWW-BRINKMANN-NET

GENERAL WARNINGS:

⚠ WARNING

- Leak test all connections before first use, even if grill was purchased fully assembled and after each tank refill.
- Always check the grill and propane tank prior to each use as indicated in the “Checking for Leaks” & “Pre-Start Check List” sections of this manual.
- Never use natural gas in a unit designed for liquid propane gas.
- Never use charcoal, lava rocks or wood briquets in a gas grill. Flavoring chips must be contained in a metal smoking box to contain ash and prevent fires.
- Ensure flames come out of all burner ports at each use. Spiders and insects like to build nests in burner tubes. Blocked burner tubes can prevent gas flow to the burners and could result in a burner tube fire or fire beneath the grill.
- Never check for leaks using a match or open flame.
- Never use or store petrol, lighter fluid, paint thinner, or other flammable vapors and liquids or combustible materials in or near your grill.
- DO NOT block ventilation areas in sides, back or cart compartment of grill.
- DO NOT cover cooking grates or other components with aluminum foil, as this blocks ventilation and damage to grill or personal injury may occur.
- Never place more than 6.8 kilograms on the side tables. DO NOT lean on the side tables. DO NOT lift grill using side tables.
- Keep children and pets away from hot grill. DO NOT allow children to use or play near this grill.
- DO NOT leave the grill unattended while ON or in use.
- DO NOT allow the gas hose to come in contact with hot surfaces. Redirect the gas hose if necessary.
- DO NOT allow fat or hot drippings to fall on hose and regulator assembly. If this occurs, turn gas supply OFF at once. Empty fat tray/cup and clean the hose and regulator assembly and inspect for damage before use.
- Never cook on the grill without the fat cup/tray in position.
- Keep any electrical supply cords away from water or heated surfaces.
- DO NOT use water on a fat fire. Closing the lid to extinguish a fat fire is not possible. Use type BC dry chemical fire extinguisher or smother with dirt, sand or baking soda.
- DO NOT use while under the influence of drugs or alcohol.
- FOR OUTDOOR USE ONLY. DO NOT operate indoors or in an enclosed area such as a garage, shed or breezeway.
- Position your grill outdoors on a non-combustible level surface in a well ventilated location, a safe distance 3.1 meters from combustible materials, buildings and overhangs.
- Apartment dwellers: Check with management and follow the requirements and fire codes for using an gas grill in your apartment complex. Only use outside on the ground (not on a balcony, patio, garage, etc) with a 4.6 meters minimum clearance on all sides from any wall, structure or combustible material.
- Maintain a minimum clearance of 0.91 meters between all sides of grill, deck railings, walls or other combustible material. Not adhering to these clearances may prevent proper ventilation and can increase the risk of a fire and/or property damage, which could also result in personal injury. DO NOT use grill under overhead unprotected combustible construction.
- DO NOT use or install this grill in or on a recreational vehicle and/or boat.
- DO NOT build this model grill in any built-in or slide in construction.
- If a bristle brush is used to clean any of the cooking surfaces, ensure no loose bristles remain on the cooking surfaces prior to grilling as loose bristles may attach to food.
- DO NOT store items in cart that can catch fire or damage your grill (such as swimming pool supplies/chemicals, table cloth, wood chips).

- Grill is hot when in use. To avoid burns:
 - DO NOT attempt to move the grill.
 - Block the wheels so the unit does not accidentally move.
 - Wear protective gloves or oven mitts.
 - DO NOT touch any hot grill surfaces.
 - DO NOT wear loose clothing or allow hair to come in contact with grill.
 - Not for commercial use. DO NOT use this grill for anything other than its intended purpose.
- ▲ USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR GAS GRILL.**
- FAILURE TO ADHERE TO THE SAFETY WARNINGS AND GUIDELINES IN THIS MANUAL COULD RESULT IN SEVERE BODILY INJURY OR PROPERTY DAMAGE.**
- SAVE THIS MANUAL FOR FUTURE REFERENCE.**

GAS CYLINDER (TANK) SPECIFICATIONS AND INSTALLATION:

▲ WARNING

- DO NOT connect to a cylinder that uses any other type of valve connection device.
- Turn off the regulator valve when your grill is not in use.
- Handle the tank with care.
- Always secure the cylinder in an upright position.
- Never connect an unregulated gas cylinder to your grill.
- DO NOT expose gas cylinders to excessive heat or ignition sources.
- DO NOT store a spare gas cylinder under or near your grill.
- Read and follow all warnings and instructions that are on the cylinder and that accompany this product.
- Whenever used outdoors, the “snap on compact” should be suitable protected against rain.
- Never use a flame to look for leaks, do it using a soap solution.
- In case of any difficulties or problems, close the gas supply immediately and contact your dealer.
- Never move or displace the gas cylinder when it is on.
- Gas cylinder must be properly disconnected and removed prior to moving this grill.

▲ DANGER

- DO NOT store a spare gas cylinder (full or empty) under or near your grill. This could cause excess pressure to be expelled resulting in fire, explosion, or severe personal injury, including death.
- Propane gas is heavier than air and will collect in low areas. Proper ventilation is extremely important. Keep the ventilation opening(s) of the gas cylinder enclosure free and clear from obstructions and debris.
- Always keep cylinder (tank) in upright position during use, transit or storage.

PLACEMENT OF THE GAS CYLINDER (TANK):

1. Place the cylinder beside the grill on a level surface.
2. Orient the cylinder such that the hose is not kinked or damaged.

This grill is supplied with a 27 mm clip on propane regulator suitable for use with propane patio gas cylinders. This appliance can also be used with low-pressure butane when fitted with the appropriate low-pressure regulator via a flexible hose (not supplied). If you wish to use butane, use a suitable 28 mbar butane regulator certified to BS EN 12864. Please consult your LPG dealer for information regarding a suitable regulator for the gas cylinder.

HOSE & REGULATOR SPECIFICATION AND INSTALLATION:

⚠ WARNING

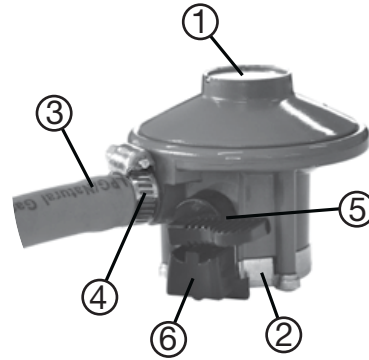
- **DO NOT** use any other pressure regulator/hose assembly other than the one supplied with your grill.
- **DO NOT** attempt to adjust or repair a regulator.
- Ensure the regulator valve is **CLOSED** prior to connecting the gas cylinder to your grill. Read and follow all instructions and warnings on the supply hose safety tags. Read and follow all warnings in this manual concerning the safe use of gas cylinders and the hose and regulator before connecting cylinder to grill. Read and follow all warnings on the cylinder.

GAS REGULATOR

READ THOROUGHLY BEFORE USE

Gas Regulator Parts:

- | | |
|----------------------------------|-------------------|
| ① Regulator Identification Label | ④ Hose Clamp |
| ② Regulator Assembly | ⑤ Regulator Valve |
| ③ Regulation Rubber Hose | ⑥ Regulator Clamp |



The regulator supplied is a 27mm “Snap on compact” propane regulator operating at 37 mbar pressure.

The “Snap on compact” is a regulator designed to supply gas to consuming appliance at a pressure and capacity as indicated on the regulator identification label.

The “Snap on compact” can be fitted to any cylinders equipped with automatic valves having a diameter as indicated on the regulator.

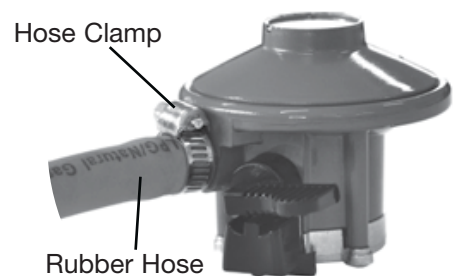
FITTING THE HOSE

Before connecting the “Snap on compact” to a cylinder valve:

1. Connect regulation rubber hose to the barbed stem on the regulator.

Tip: Lubricate the barbed stem with water to help connect the regulator hose to the regulator.

2. Use a hose clamp to secure the regulation rubber hose to the regulator.



⚠ CAUTION: Never attempt to connect or disconnect regulator when the regulator valve is not in the “OFF” position.

CONNECTING HOSE AND REGULATOR:

1. Make sure control knobs are in the “●” (OFF) position.
2. The regulator rubber hose and regulator are properly and securely connected.
3. The regulator handle is in the “OFF” position. (Figure 2).
4. Remove the seal cap from the automatic valve on the gas cylinder.
5. Place regulator onto the automatic valve on the gas cylinder. Push downward firmly (Figure 1).
6. You should hear a “click” sound when the regulator is securely latched.
7. Leak check all fittings before lighting your grill. See section on “Leak Testing” in this manual.

OPERATING REGULATOR:

1. To turn regulator ON, turn the regulator valve counterclockwise into the “ON” position (Figure 3).

⚠ CAUTION: If you are unable to turn the regulator handle to the “ON” position, your regulator is not properly connected. Do not force the handle to open. Remove the regulator and repeat “Connect Gas Cylinder” section.

2. To turn regulator OFF, turn the regulator valve clockwise into the “OFF” position (Figure 2).

DISCONNECT HOSE & REGULATOR:

1. Make sure control knobs are “●” (OFF) position.
2. Turn the regulator handle in the “OFF” position. (Figure 2).
3. Pull the regulator clamp and regulator upwards (Figure 4).

Figure 1



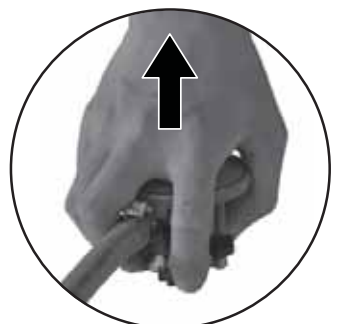
Figure 2



Figure 3



Figure 4



LEAK TESTING:

⚠ WARNING

- Never use your grill without leak testing all gas connections, hoses and propane tank. Follow the section on “Leak Testing” in this manual for proper procedures.

⚠ DANGER

To prevent fire or explosion hazard:

- **DO NOT** smoke or permit ignition sources in the area while conducting a leak test.
- Perform test **OUTDOORS** in a well ventilated area that is protected from the wind.
- **Never** perform a leak test with a match or open flame.
- **Never** perform a leak test while the grill is in use or while grill is still hot.

WHEN TO PERFORM A LEAK TEST:

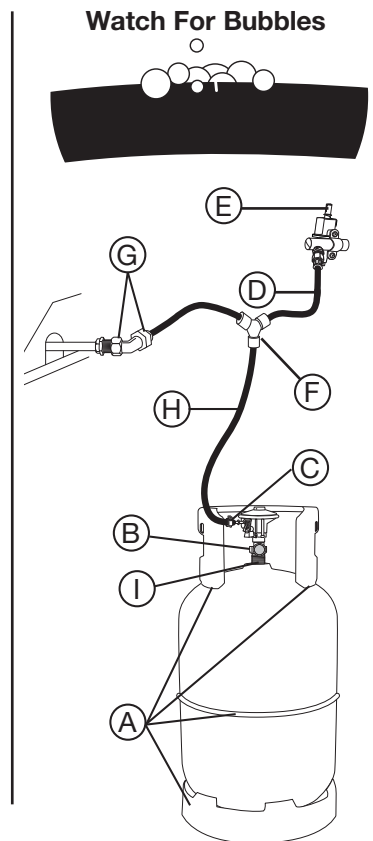
- After assembling your grill and before lighting for the first time, even if purchased fully assembled.
- Every time the gas cylinder is refilled, exchanged or if any of the gas components are disconnected or replaced.
- Any time your grill has been moved.
- At least once per year or if your grill has not been used for more than 60 days.

CHECKING FOR LEAKS:

⚠ CAUTION: Strong odors, colds, sinus congestion, etc. may prevent the detection of propane by smell. Use caution and common sense when testing for leaks.

Note: The leak test must be performed in an area that has adequate lighting in order to see if bubbles are developing and not in a windy or noisy area so larger leaks can be detected by smell or sound.

1. Create a mixture of 50% water and 50% liquid dishwashing soap.
2. Open the lid.
3. Ensure all control knobs are set to the “●” (OFF) position.
4. Turn the regulator valve to “ON” position. If you hear a rushing sound or smell gas, turn the gas off. Tighten any leaking connections.
5. Apply the soapy water mixture to the following:
 - (A) Supply tank (cylinder) weld.
 - (B) Cylinder tank connection into regulator.
 - (C) Regulator connections to gas supply hoses.
 - (D) Gas supply hose connection to side burner valve assembly.
 - (E) Side burner valve stem cap.
 - (F) Side burner connection to hose.
 - (G) Hose connection to gas manifold.
 - (H) The full length of gas supply hose.
 - (I) Tank valve to cylinder.
6. Check each place listed (A–I) for growing bubbles, which indicates a leak. Large leaks may not be detected by bubbles but should produce a rushing sound or gas smell.
7. Turn regulator to “OFF” position.
8. Turn on control knobs to release gas pressure in hose.
9. Turn control knobs to “●” (OFF) position.
10. Tighten any leaking connections.
11. Repeat soapy water test until no leaks are detected.
12. Turn off gas supply at regulator valve until you are ready to use your grill.
13. Wash off soapy residue with cold water and towel dry.
14. Wait 5 minutes to allow all gas to evacuate the area before lighting grill.



⚠ WARNING: **DO NOT** use the grill if leaks cannot be stopped. Contact a qualified gas appliance repair service.

PRE-START CHECK LIST:

⚠ DANGER

Property damage, bodily harm, severe burns, and death could result from failure to follow these safety steps. These steps should be performed after the grill has been assembled and prior to each use. **DO NOT** operate this grill until you have read and understand **ALL** of the warnings and instructions in this manual.

- Ensure that the grill is properly assembled.
- Inspect the gas supply hose for burns, chaffing, kinks, and proper routing before each use. If it is evident there is excessive abrasion or wear, or the hose is cut, it must be replaced prior to the grill being used.
- Leak check all gas connections, hose and propane tank. See section on “Leak Testing”.
- Ensure that all electrical supply cords are properly grounded. Keep any electrical supply cord and the fuel supply hose away from any heated surfaces. Hose should be at least 7.6 centimeters from hot surfaces.
- Position your grill on a non-combustible level surface in a well ventilated location, a safe distance 3.1 meters from combustible materials, buildings and overhangs.
- Properly place the empty fat cup under the fat drain hole in the bottom of the grill to catch fat during use.
- **DO NOT** block ventilation areas in sides, back or cart compartment of grill.

LIGHTING INSTRUCTIONS:

⚠ WARNING

Read, understand and follow all warnings and instructions contained in this manual. **DO NOT** skip any of the warnings and instructions contained in the preceding sections of this manual.

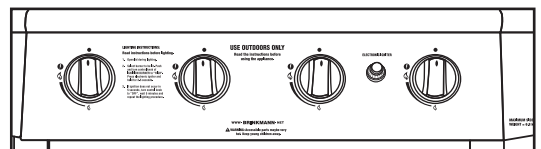
Follow the instructions exactly.

1. **OPEN THE GRILL LID** before attempting to light a burner so that fumes do not accumulate inside the grill. An explosion could occur if grill lid is down.
2. Check that all burner control knobs and the regulator valve are turned to the “OFF” position.
3. Turn on the fuel supply by slowly rotating the regulator valve to the “ON” position.
4. **DO NOT** stand with head, body, or arms over the grill when lighting.

LIGHTING THE MAIN BURNERS

1. Open lid before lighting burner.
2. Make sure all control knobs are in the “●” (OFF) position.
3. Select the burner to be lit. Push and turn the control knob of that burner to the “🔥” (HIGH) position.
4. Press the electronic igniter and hold for 3–5 seconds to light burner.
5. If ignition does NOT occur in 5 seconds, turn control knob to “●” (OFF), wait 5 minutes to allow gas to dissipate and repeat lighting procedure.
6. Repeat steps 3–5 for lighting each burner. Always use electronic igniter for lighting each burner. If burner does not ignite using the igniter, see “Match Lighting the Main Burners” section.
7. To turn off, turn each control knob clockwise until it locks in the “●” (OFF) position. This does not turn off the gas flow from the cylinder.

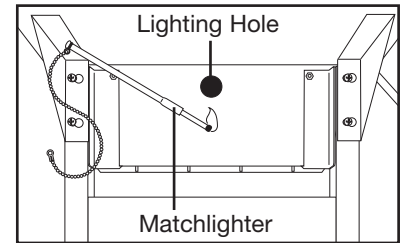
Note: If burner does not light or flame is too low, See “Troubleshooting” section of the owners manual.



MATCH LIGHTING THE MAIN BURNERS:

1. Open lid before lighting.
2. Make sure all control knobs are in the “●” (OFF) position.
3. Place a paper match in the end of the matchlighter. Strike the match and place through lighting hole in the left hand side of the grill to approximately 1 to 2 centimeters from the burner.
4. Turn on the **FAR LEFT** burner control knob to the “🔥” (HIGH) position. The burner should light within 5 seconds.
5. If the burner does not light, turn the control knob to “●” (OFF) and wait 5 minutes for gas to dissipate and repeat lighting procedure.
6. Once lit, light adjacent burners in sequence by pressing in and rotating the control knob to the “🔥” position.
7. If the burner does not light within the first few attempts of match lighting, there is a problem with the gas supply. Turn off the gas at the burner **and** cylinder. **DO NOT** attempt to operate the grill until the problem is found and corrected.

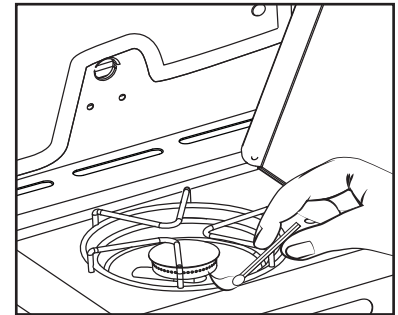
Note: If burner does not light or flame is too low, See “Troubleshooting” section of the owners manual.



LIGHTING THE SIDE BURNER:

1. Open lid before lighting sear burner.
2. Make sure control knob is in the “●” (OFF) position.
3. Push and turn the control knob to the “🔥” (HIGH) position. Continue to push in control knob while pressing electronic igniter for 3–5 seconds.
4. If ignition does NOT occur in 5 seconds, turn control knob to “●” (OFF), wait 5 minutes to allow gas to dissipate and repeat lighting procedure.
5. If burner does not ignite using the igniter, see “Match Lighting the Side Burner” section.
6. To turn off, turn control knob clockwise until it locks in “●” (OFF) position.

Note: If burner does not light or flame is too low, See “Troubleshooting” section of the owners manual.



MATCH LIGHTING THE SIDE BURNER:

1. Open lid before lighting sear burner.
2. Make sure control knob is in the “●” (OFF) position.
3. Strike and carefully place a match approximately 1 to 2 cm from the burner.
4. Push and turn the sear burner control knob to the “🔥” (HIGH) position. Continue to push in control knob while holding a match to burner. The burner should light within 5 seconds.
5. If the burner does not light, turn the control knob to “●” (OFF) and wait 5 minutes for gas to dissipate and repeat lighting procedure.
6. If the burner does not light within the first few attempts of match lighting, there is a problem with the gas supply. Turn off the gas at the burner and cylinder. **DO NOT** attempt to operate the sear burner until the problem is found and corrected.

Note: If burner does not light or flame is too low, See “Troubleshooting” section of the owners manual.

Note: Observe flame height when lit: Flame should be a Blue/Yellow color between 3 to 5 centimeters when burner is on “🔥” (HIGH).




See section in manual on burner adjustment to adjust flame.

OPERATING THE GRILL:


⚠ WARNING

- Read and follow all warnings and instructions contained in the preceding sections of this manual.
- Never use charcoal, lava rocks or wood briquets in a gas grill. Flavoring chips must be contained in a metal smoking box to contain ash and prevent fires.
- DO NOT cover cooking grates or other components with aluminum foil, as this blocks ventilation and damage to grill or personal injury may occur.
- DO NOT leave your grill unattended while “ON” or in use.
- DO NOT move grill when in use.
- DO NOT use water on a fat fire. Closing the lid to extinguish a fat fire is not possible. Use type BC dry chemical fire extinguisher or smother with dirt, sand or baking soda.
- Never cook on the grill without the fat cup/tray in place.



BREAKING IN YOUR GRILL:

- In manufacturing and preserving the components of your grill, oil residue may be present on the burners and cooking surfaces of your grill.
- Before cooking on your grill for the first time you should preheat it for 15 minutes on “” (HIGH) to burn off these residual oils.

PREHEATING THE GRILL:

- Prior to each use, it is recommended that you preheat your grill. This ensures that the grilling surfaces are at the desired temperatures to sear the food sugars when cooking. After lighting your grill, set the main burner control knobs to the “” (HIGH) position for 5 to 10 minutes. Close the lid during the preheat period.

CONTROLLING FLARE-UPS/FAT FIRES:

- Flare-ups are a part of cooking meats on a gas grill. This adds to the unique flavor of cooking on a gas grill. Use caution when opening the lid as sudden flare-ups may occur. Excessive flare-ups can over-cook your food and cause a dangerous situation for you and your grill. Excessive flare-ups result from the build-up of fat in your grill. If this should occur, DO NOT pour water onto the flames. This can cause the fat to splatter and could result in serious burns or bodily harm.
- If fat fire occurs while lid is open, leave lid open, turn burner knobs to “” (OFF), turn off regulator valve. If possible, relocate food to a different section of cooking grate and allow fat to burn out or smother the flames with baking soda.
- If fat fire occurs while lid is closed, leave lid closed, as a sudden burst of air may increase flames. Turn burner knobs to “” (OFF), turn off regulator valve. Allow fat to burn out.
- Never pour water on a fat fire as fat may splatter/spread and could result in bodily injury or property damage.
- If fat fire does not quickly burn out or the fire is growing/spreading, use type BC dry chemical fire extinguisher or smother with dirt, sand or baking soda. Closing the lid to extinguish a fat fire is not possible.

TO MINIMIZE FLARE-UPS:

- Trim excess fat from meats prior to cooking.
- Cook meats with high fat contents (chicken or pork) on Low settings or indirectly.
- Ensure that your grill is on level ground and the fat is allowed to evacuate the grill through the drain hole in the bottom and into fat cup/tray.
- Clean grill frequently to minimize fat buildup.

INDIRECT COOKING:

- Indirect cooking is the process of cooking your food without the heat source being directly under your food. You can sear meats over a high flame on one side of the grill while slow cooking a roast on the other (unlit) side of the grill.

ROTISSERIE COOKING:

- Your grill was pre-drilled from factory to include mounting holes for a rotisserie (sold separately). Do not use a rotisserie not specifically manufactured for this grill.
- Read and follow all instructions provided with the rotisserie. Save instructions for future reference.
- Do not use the side burner when using a rotisserie.

TURNING OFF THE GRILL:

1. Turn off the regulator valve.
2. Turn all burner control knobs to the “●” (OFF) position.

⚠ CAUTION: The regulator valve should always be in the off, or closed, position when the grill is not in use.

USING OTHER FEATURES OF THE GRILL:

⚠ WARNING

- Read instructions on lighting your grill to light the side burner.
- Never close the side burner cover when the burner is lit.
- Use a 240 mm diameter pot or smaller that does NOT have an extended handle when cooking on the side burner. Center pot over burner.
- Never place more than 6.8 kg on the side burner. The side burner is not constructed to hold weight exceeding 6.8 kg.
- Use caution to avoid bumping grill, side burner or pot to prevent pot from spilling contents possibly leading to severe burns.
- DO NOT use side burner to deep fry food in oil to avoid dangers associated with oil igniting creating a very dangerous situation.

THE SIDE BURNER:

- The side burner can be used to prepare side dishes such as beans, potatoes, corn, or to warm sauces.
- The burner valve can be adjusted from high to low depending upon your cooking demands.

PROPER CARE & MAINTENANCE:

⚠ WARNING: If a bristle brush is used to clean any of the cooking surfaces, ensure no loose bristles remain on the cooking surfaces prior to grilling as loose bristles may attach to food.

CLEANING INTERIOR OF GRILL:

- We recommend cleaning off food residue immediately after cooking by gently scrubbing grates with wire bristle brush and then turning burners to HIGH for approximately 5 minutes.

⚠ WARNING: DO NOT leave grill unattended when grill is on. Wear oven mitts to protect from burns.

- The heat from the burners will burn off most food/fat residue from grates & heat tents and turn it to an ash like substance which will fall to the bottom of the firebox or fat tray. After the grill cools (approximately 30 minutes) remove grates and heat tents and brush the ash and any fat out of the firebox. Clean and replace fat cup. Inspect the heat tents for damage or deterioration before reinstalling in the grill.
- Wash the grates and heat tents with a mild detergent and rinse with hot water periodically if desired.

⚠ CAUTION: DO NOT allow ash residue to remain on the fat tray or firebox as it could block proper fat drainage of the grill.

INTERIOR OF GRILL LID:

- Smoke will accumulate inside grill lid and may flake onto your food. Clean the inside of the grill lid with scrub brush and baking soda/water solution. Dry thoroughly. Do not mistake this for paint. The interior of gas grill lids are not painted.

MAINTAINING EXTERIOR OF GRILL:

- To protect your grill from excessive rust, the unit must be kept clean and covered at all times when not in use.
- Painted surfaces. Wash with mild detergent or non-abrasive cleaner and warm soapy water.
- Stainless steel surfaces. To maintain your grill's appearance, wash with mild detergent and warm soapy water and wipe dry with a soft cloth after each use. Baked-on fat deposits may require the use of an abrasive plastic cleaning pad. Use only in direction of brushed finish to avoid damage. Do not use abrasive pad on areas with graphics. Car wax may help protect the exterior finish of your grill.
- Porcelain surfaces. Because of glass-like composition, most residue can be wiped away with a solution of baking soda and water or specially formulated cleaner. Use non-abrasive scouring powder such as baking soda for stubborn stains.
- Plastic and rubber parts. Wash with warm soapy water and wipe dry. Do not use citrisol, abrasive cleaners, solvents or a concentrated grill cleaner on plastic parts. Damage to and failure of parts can result.

RUST:

- Discoloration, rust and rust pits can occur as a result of high cooking temperatures, acidic marinades, fat fires and exposure to coastal climates or other natural elements.
- Rust spots on the interior surface can be buffed, cleaned, then lightly coated with vegetable oil or vegetable oil spray to minimize rusting.
- Never use cleaners containing chlorine or store swimming pool supplies or chemicals in cart compartment as chlorine promotes rust.

BURNER CLEANING AND MAINTENANCE:

- Keep the appliance free and clear of combustible materials, petrol and other flammable vapors and liquids.
- Keep the ventilation openings of the cylinder enclosure free and clear of debris.
- Visually check burner flames for proper operation (see pictorial in “Burner Assembly/Maintenance” under Proper Care and Maintenance). Spiders or other insects can nest in the burner causing gas blockage.
- For safe grilling and peak performance of your grill, perform these checks at least twice per year or after extended periods of storage.
- Be sure to tighten up all hardware (nuts, bolts, screws, etc.) at least twice per year.

⚠ CAUTION: Some parts may contain sharp edges. Wear protective gloves if necessary.

- Remove the cooking grills, heat distribution plates, and burners from inside your grill. Use a brush with hot water and detergent to remove excess residue. NEVER use a commercial oven cleaner. Rinse completely with water. Towel dry and replace all components as described in the assembly instructions.

BURNER ASSEMBLY/MAINTENANCE:

- Although your burners are constructed of stainless steel, they may corrode as a result of the extreme heat and acids from cooking foods. Regularly inspect the burners for cracks, abnormal holes, and other signs of corrosion damage. If found, replace the burner.
- DO NOT block ventilation areas in sides, back or cart compartment of grill. Burner tubes can become blocked by spiders and other insects building their nests. Blocked burner tubes can prevent gas flow to the burners and could result in a burner tube fire or fire beneath the grill. To clean the Burner Assembly follow these instructions to clean and/or replace parts of burner assembly or if you have trouble igniting the grill.

1. Turn gas off at control knobs and regulator valve.
2. Remove cooking grills and heat distribution plates.
3. Remove bolt from each burner “foot” using a screwdriver.
4. Carefully lift each crossover channel up and away from burners.
5. Carefully lift each burner up and away from valve openings.
6. Use a narrow bottle brush or a stiff wire bent into a small hook to run through each burner tube or use compressed air to blow into burner tube and out the flame ports. Check each port to make sure air comes out each hole.

⚠ CAUTION: Wear eye protection when using compressed air.

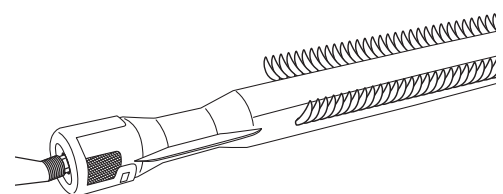
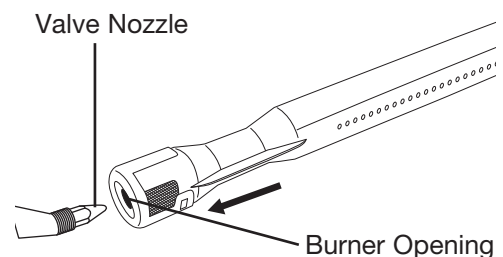
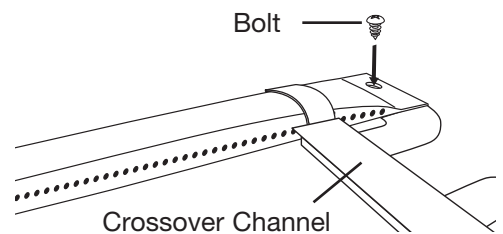
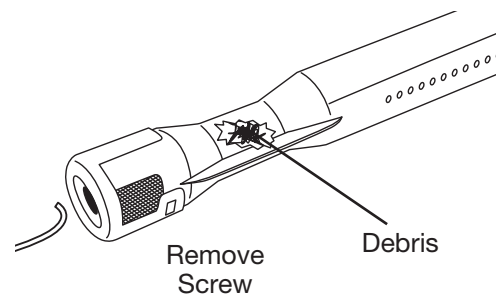
7. Use a wire brush to clean the entire outer surface of burner to remove food residue and dirt.
8. Check burner for damage, if any cracks or holes are found replace burner.
9. Install burner in grill and carefully align crossover channels between burners and orient burners CORRECTLY.

IMPORTANT: Burner opening must slide over valve nozzle.

10. Replace bolt in each burner and crossover channel.

Note: Follow the “Gas Leak Testing” section of this manual. Relight burners to verify proper operation.

11. Replace heat distribution plates and cooking grills.



TRANSPORTING AND STORAGE:

⚠ WARNING

- Never move a grill when hot or in use.
- Make sure that burner knobs are in the off position.
- **DO NOT** store a spare gas cylinder (filled or empty) under or near the grill.
- Never store flammable liquids or spray canisters under or near the grill.
- If the outdoor cooking gas appliance is not in use, the gas must be turned off at the gas supply cylinder.
- Storage of an outdoor cooking gas appliance indoors is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance.
- Cylinders must not be stored in a building or enclosure, including garages and sheds.
- Cylinders must be kept out of reach of children.

BEFORE STORING YOUR GRILL:

- Clean all surfaces. Lightly coat the burners with cooking oil to prevent excess rusting.
- If storing the grill indoors, disconnect the tank and leave the tank OUTDOORS.
- Check and clean burner prior to use after storing, at the beginning of grilling season or after a period of not being used. Spiders and insects like to build nests in burner tubes (especially during colder months). Blocked burner tubes can prevent gas flow to the burners and could result in a burner tube fire or fire beneath the grill. See “Burner Assembly/Maintenance” under Proper Care and Maintenance.
- If storing the grill outdoors, cover the grill with a grill cover for protection from the weather.

To see troubleshooting or assembly videos, visit us at www.BRINKMANN-NET

Problem	Possible Cause	Prevention/Cure
Burner will not light	Regulator valve is closed	Make sure regulator is securely attached to the gas tank, turn gas regulator valve to "OPEN"
	Gas tank is low or empty	Check if gas tank is empty. If empty, replace or refill
	Gas leak	1. Turn regulator valve to "CLOSED" 2. Wait 5 minutes for gas to clear 3. Follow "Leak Testing" in the owner's manual
	Coupling nut and regulator not fully connected	See section on "Connecting Hose and Regulator"
	Obstruction of gas flow	1. Clear burner tubes 2. Check for bent or kinked hose
	Burner may not be properly seated	Reseat burner and valve. Refer to "Burner Assembly/Maintenance" instructions
	Spider webs or insect nest in venturi	Clean venturi and burner tube
	Burner ports clogged or blocked	Clean burner ports
	Battery needs to be changed	Replace the battery (follow assembly step for inserting battery)
	Wires or electrode covered with cooking residue	Clean wire and/or electrode with rubbing alcohol
	Electrode and burners are wet	Wipe dry with cloth
	Electrode cracked or broken - sparks at crack	Replace electrode
	Wire loose or disconnected	Reconnect wire or replace electrode/wire assembly
	Wire is shorting (sparking) between ignitor and electrode	Replace ignitor wire/electrode assembly
Bad ignitor	Replace ignitor	
Grill does not get hot enough	Out of gas	Replace or refill gas tank
Irregular flame pattern. Flame does not run full length of burner	Burner ports are clogged or blocked	Clean burner ports
Flame is yellow or orange	New burner may have residual manufacturing oils	Burn grill for 15 minutes on "HIGH" with the lid closed
	Spider webs or insect nest in venturi	Clean venturi and burner tube
	Food residue, fat, etc.	Clean burner
	Poor alignment of valve to burner venturi	Assure burner venturi is properly engaged with valve

Problem	Possible Cause	Prevention/Cure
Flame blow out	High or gusting winds	Do not use grill in high winds
	Low on gas	Replace or refill gas tank
	Burner holes may be obstructed	Refer to "Burner Assembly/Maintenance" instructions
Flare-up	Fat buildup	Clean all grill parts per "Proper Care and Maintenance" instructions
	Excess fat in meat	Trim fat from meat before grilling
	Excessive cooking temperature	Adjust (lower) cooking temperature
Fat fire	Fat trapped by food buildup around burner system	1. Turn control knobs and regulator valve to "OFF" 2. Leave lid in closed position and let fire burn out 3. After grill cools, remove and clean all parts per "Proper Care and Maintenance" instructions
Flashback (fire in burner tubes) / knobs melting	Burner and/or burner tubes are blocked	Clean burners and/or burner tubes
Inside of lid is peeling (like paint peeling)	Baked on fat buildup has turned into carbon and is flaking off	Clean thoroughly per "Proper Care and Maintenance" instructions

GRILL COOKING TIPS:

CLEANLINESS:

- Always wash hands thoroughly with soap and hot water prior to handling food and after handling raw meat, uncooked poultry or seafood.
- When using a platter to carry raw meat, uncooked poultry or seafood to the grill, make sure to wash the platter thoroughly with soap and hot water before placing cooked foods back on the platter or use different platters for raw and cooked foods.
- Never use the same utensils when handling raw meat, uncooked poultry or seafood unless you wash the utensils thoroughly with soap and hot water.
- Never re-use marinade from raw meat or uncooked poultry on foods that have been cooked and are ready to be served.

GRILLING TO PROPER TEMPERATURE:

- Use a meat thermometer to be sure food has reached a safe internal temperature.

Chops 62.8° C

Roasts 62.8° C

Ground Meat 71° C

Seafood 62.8° C

Pork 62.8° C

Vegetables 62.8° C

Poultry 73.9° C

HELPFUL HINTS:

- If you pre-cook meat or poultry, do so immediately before grilling.
- Never defrost meat at room temperature or on a countertop.
- Refrigerate leftovers within 2 hours of taking food off the grill.

ASSEMBLY INSTRUCTIONS:

Make sure you have all items listed under **PARTS LIST** and **PARTS BAG CONTENTS** before you begin the installation process.

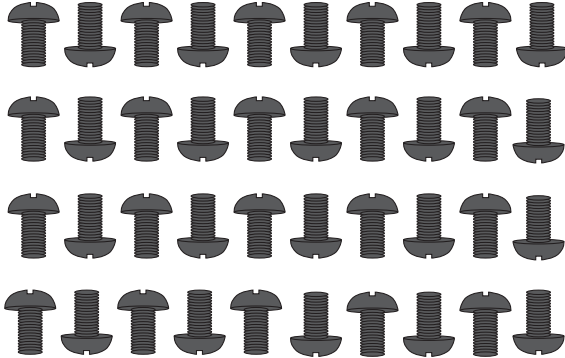
PARTS BAG CONTAINS:

Qty.

40 M6 X 10 mm Bolts

1 AA/1.5V Alkaline Battery

M6 X 10 mm Bolts



AA/1.5V Alkaline Battery



**▲ READ ALL SAFETY WARNINGS & ASSEMBLY INSTRUCTIONS CAREFULLY
BEFORE ASSEMBLING OR OPERATING YOUR GRILL.**

WE RECOMMEND TWO PEOPLE WORK TOGETHER WHEN ASSEMBLING THIS UNIT.

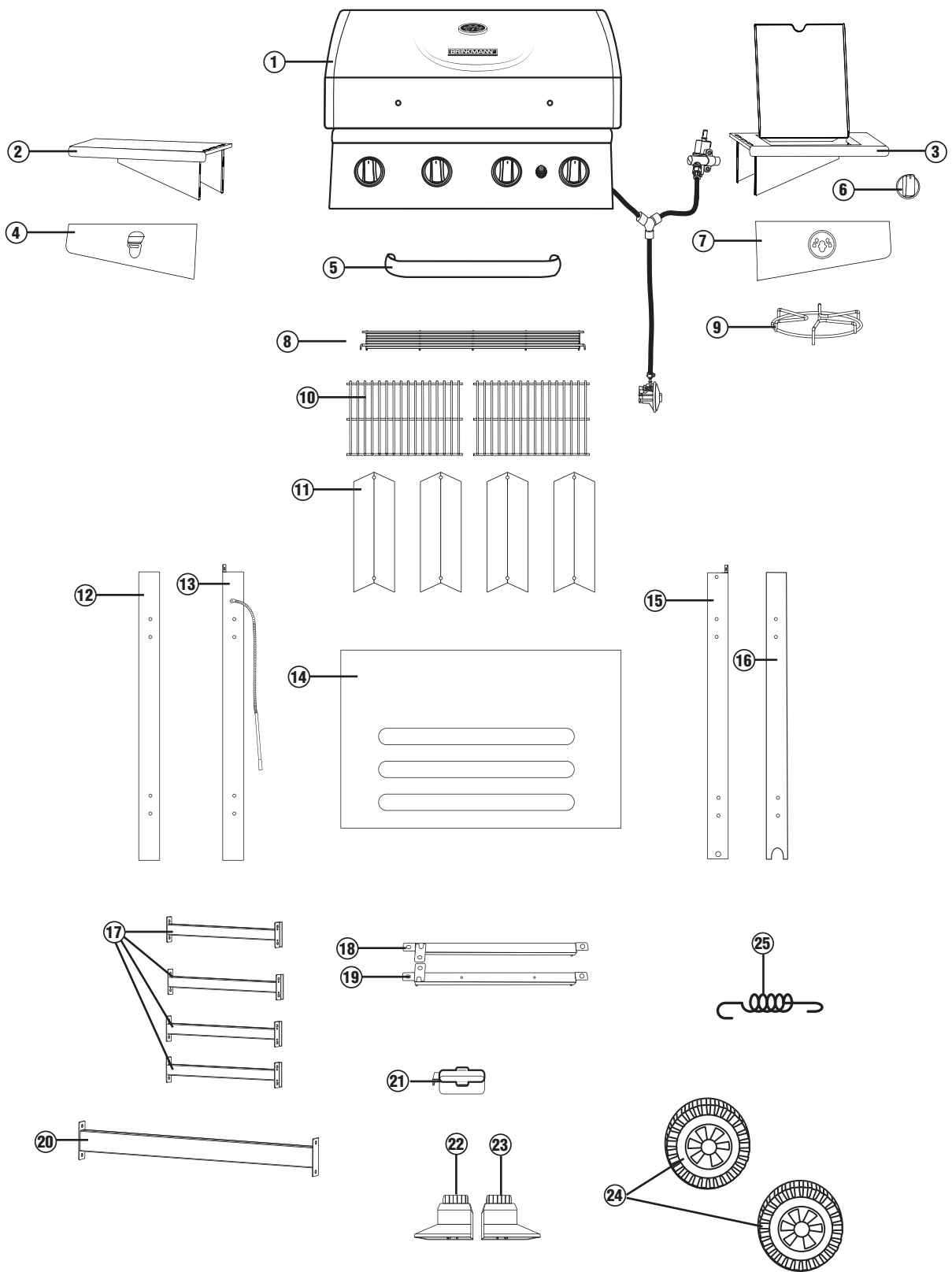
The following tools are required to assemble this Brinkmann 4 Burner Gas Grill:

- **Screwdriver**
- **Hex Nut Wrench**

PARTS LIST:

①	1	Grill Body Assembly	⑩	2	Cooking Grills
②	1	Left Side Table	⑪	4	Heat Distribution Plates
③	1	Side Burner Assembly	⑫	1	Front Left Cart Leg
④	1	Left Side Table Front Panel	⑬	1	Rear Left Cart Leg
⑤	1	Hood Handle	⑭	1	Front Panel
⑥	1	Side Burner Knob	⑮	1	Rear Right Cart Leg
⑦	1	Side Burner Front Panel	⑯	1	Front Right Cart Leg
⑧	1	Warming Rack	⑰	4	Cart Braces
⑨	1	Side Burner Grate	⑱	1	Top Left Cart Brace
			⑲	1	Top Right Cart Brace
			⑳	1	Rear Cart Brace
			㉑	1	Fat Cup
			㉒	1	Front Leg Cap
			㉓	1	Rear Leg Cap
			㉔	2	Wheel Assemblies
			㉕	1	Side Burner Spring

To see troubleshooting or assembly videos, visit us at: **WWW-BRINKMANN-NET**



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WWW-BRINKMANN-NET

(Proof of purchase will be required.)

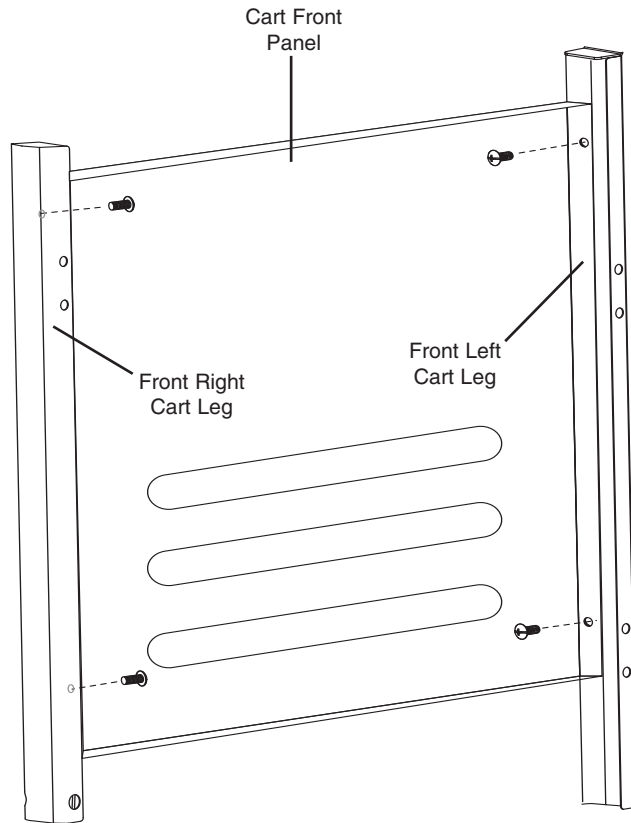
Inspect contents of the box to ensure all parts are included and undamaged.

Choose a good, cleared assembly area and get a friend to help you put your grill together. Lay cardboard down to protect grill finish and assembly area.

CAUTION: Some parts may contain sharp edges. Wear protective gloves if necessary.

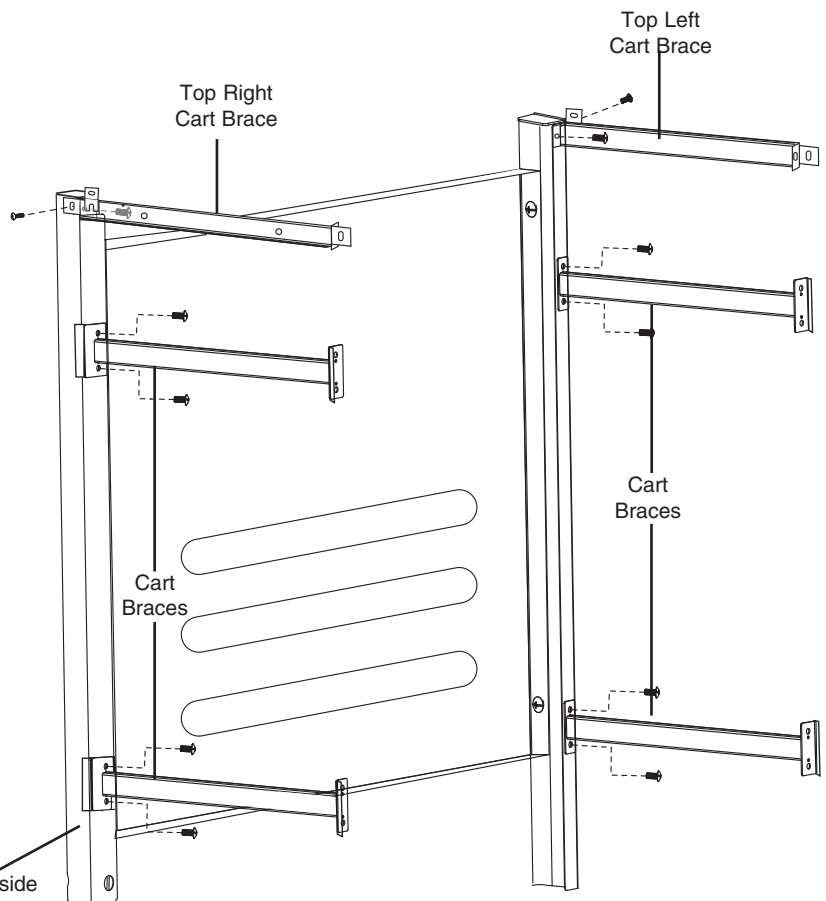
Step 1

Attach the cart front panel to the front left and right cart legs using four M6 X 10 mm bolts.



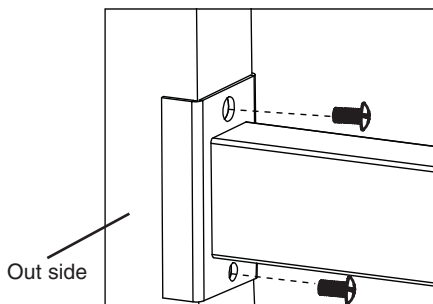
Step 2

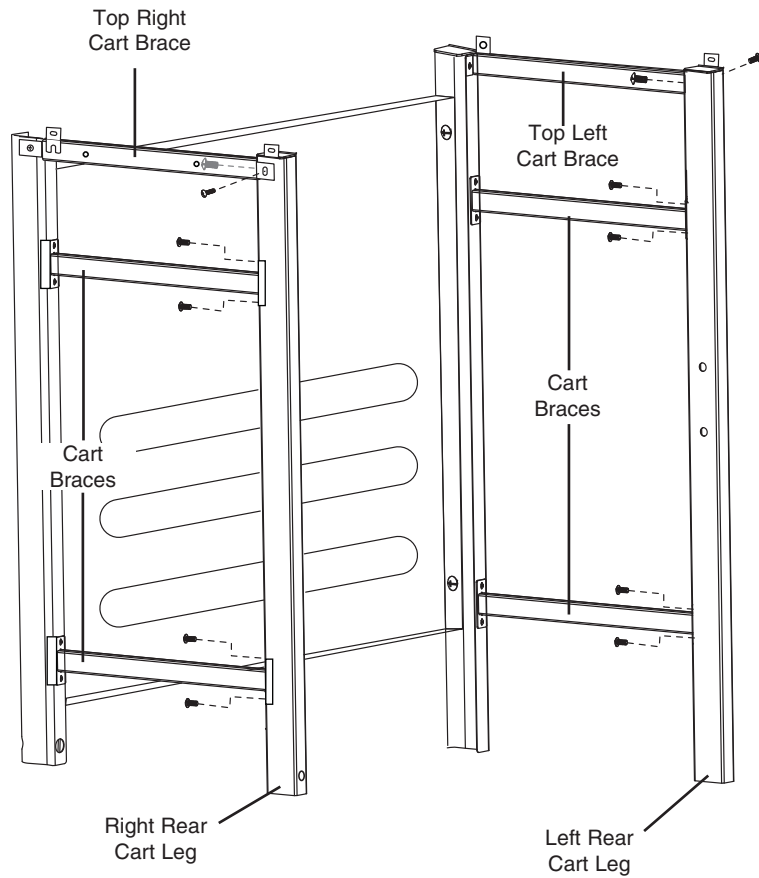
Attach the top left cart brace to the front left cart leg using two M6 X 10 mm bolts. Repeat step for the top right cart brace.



Step 3

Attach the four cart braces to the front cart legs using eight M6 X 10 mm bolts.



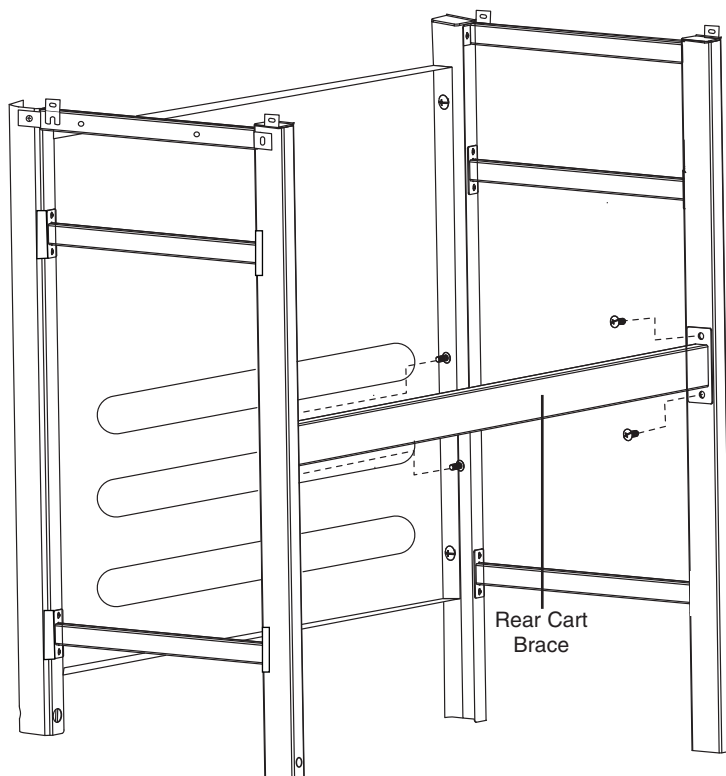


Step 4

Attach the top left cart brace to the left rear cart leg using two M6 X 10 mm bolts. Attach the cart braces using four M6 X 10 mm bolts.

Step 5

Attach the top right cart brace to the right rear cart leg using two M6 X 10 mm bolts. Attach the cart braces using four M6 X 10 mm bolts.



Step 6

Attach the rear cart brace to the rear cart legs using four M6 X 10 mm bolts.

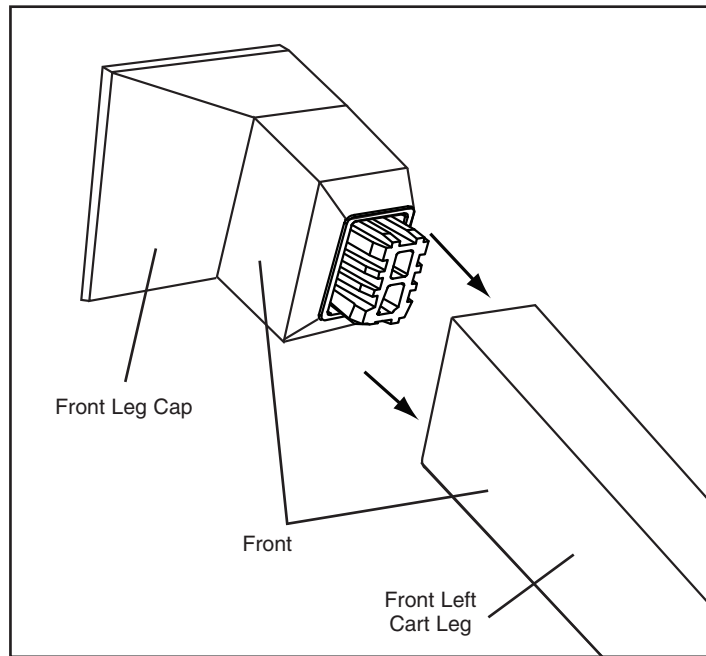
Note: With the help of a friend, turn the assembled cart over.

Step 7

Attach the front and rear leg caps to left cart legs.

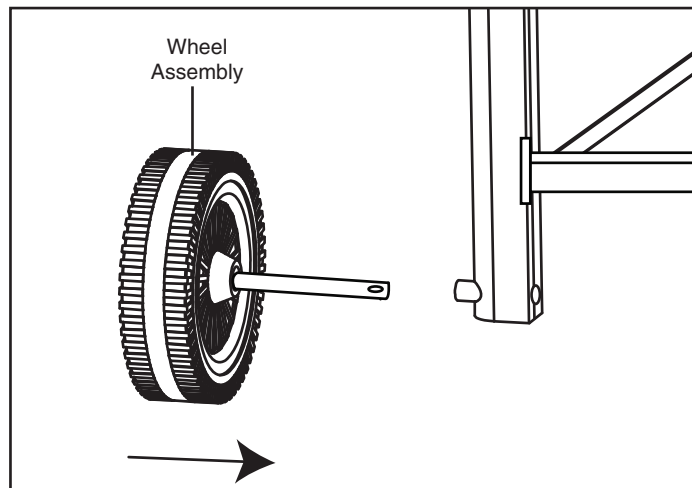
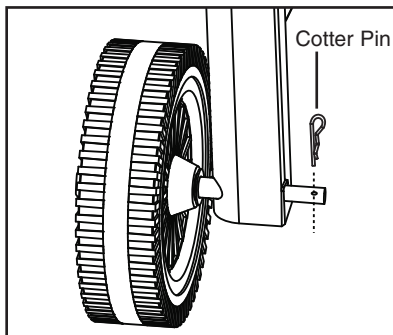
Note: Align the sticker on rear leg cap with sticker on rear leg.

Note: With the help of a friend, turn the cart to its upright position. Try to minimize the stress to the legs.



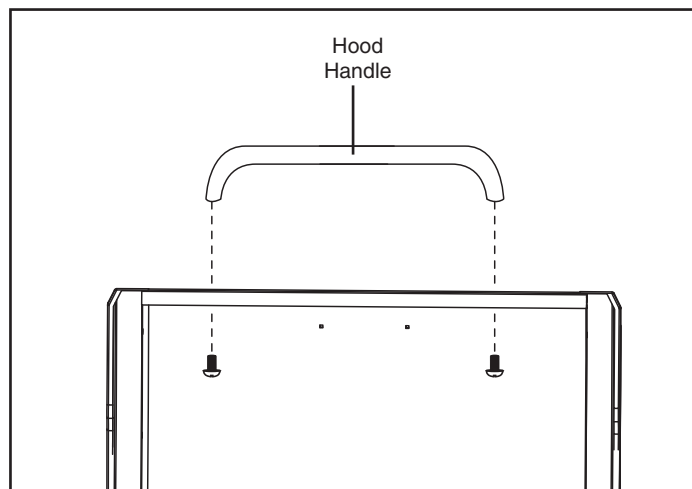
Step 8

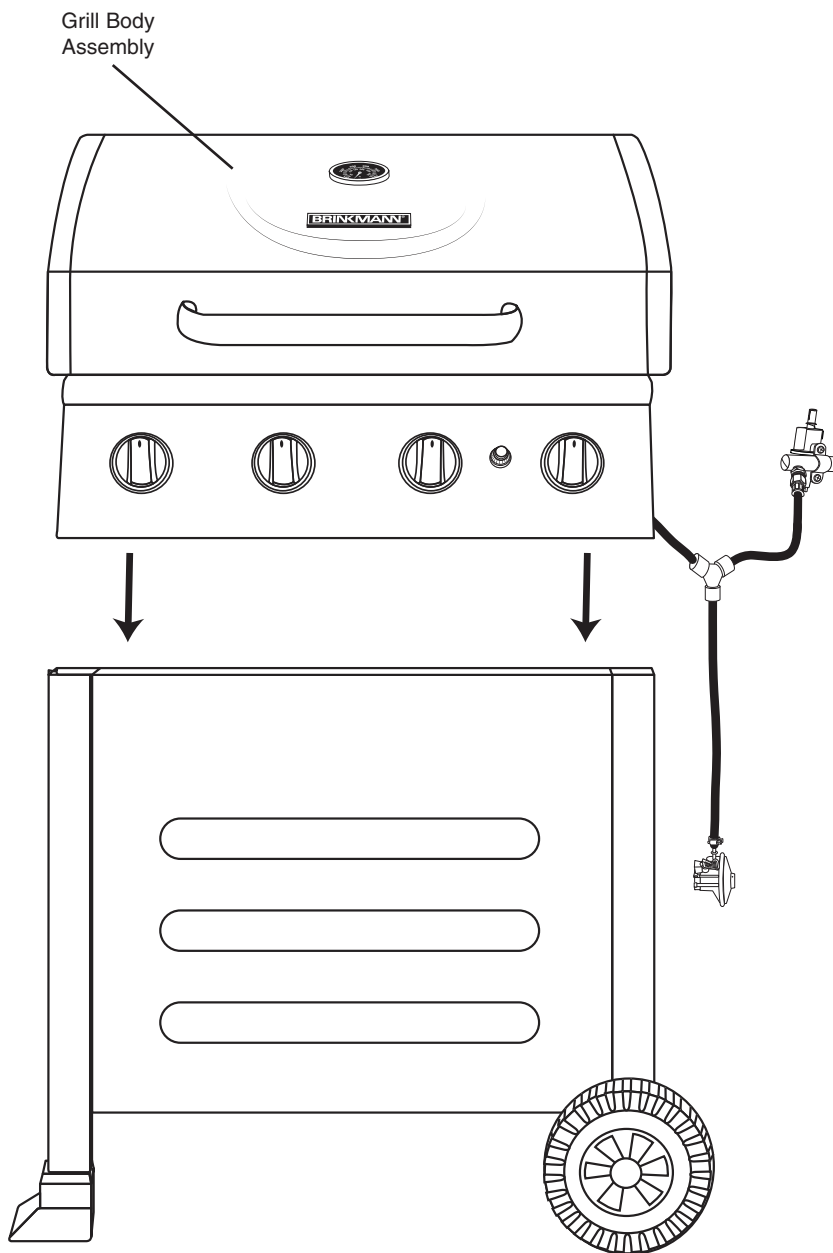
To install the wheels, insert wheel assembly through the right rear and front cart legs as illustrated. Insert cotter pins to secure.



Step 9

Attach the hood handle to the hood using two M6 X 10 mm bolts.

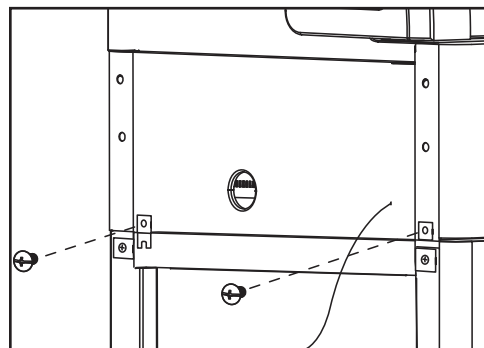




Note: When performing Step 10, lift grill body from front and rear panels to avoid injury to hands and fingers.

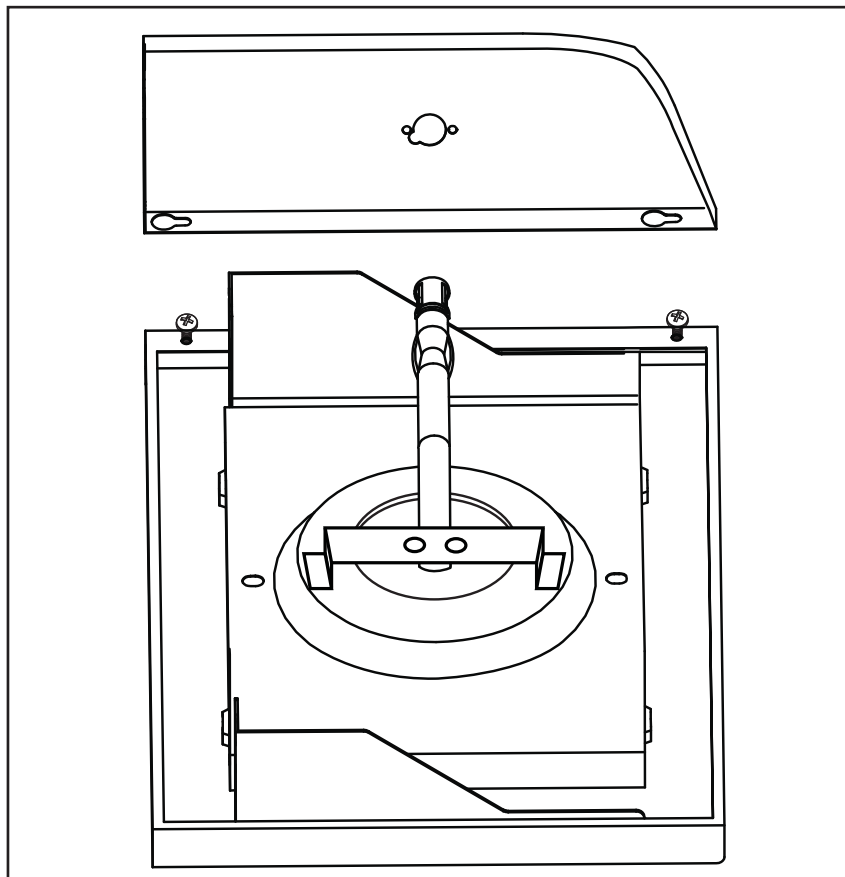
Step 10

With the help of a friend, place grill body assembly on grill cart. Grill body will rest between upper side sections of cart. Align bolt holes located on the inside of the grill body assembly. Secure using four M6 X 10 mm bolts.



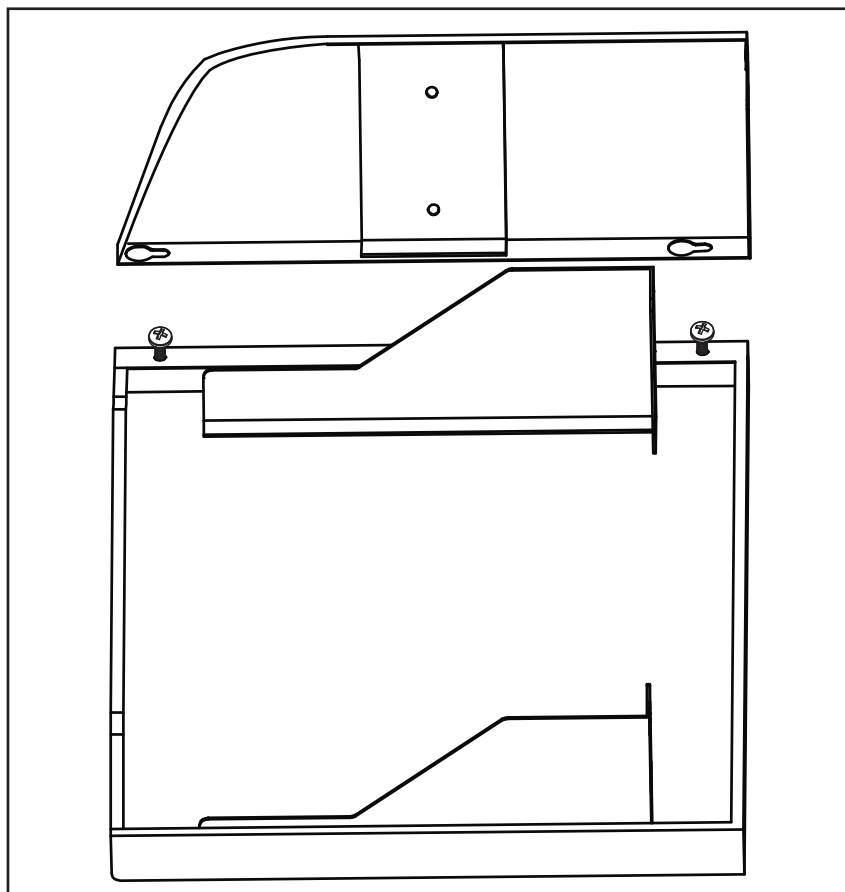
Step 11

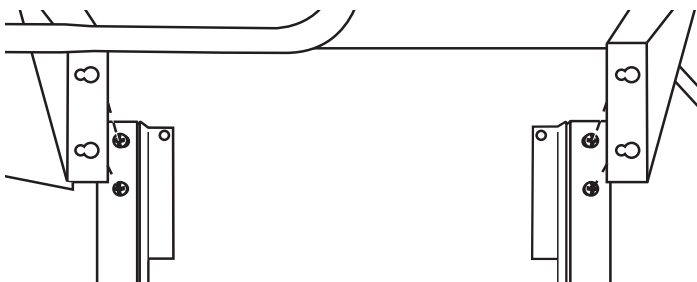
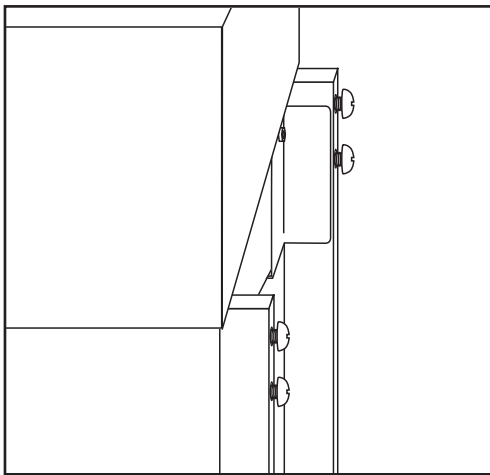
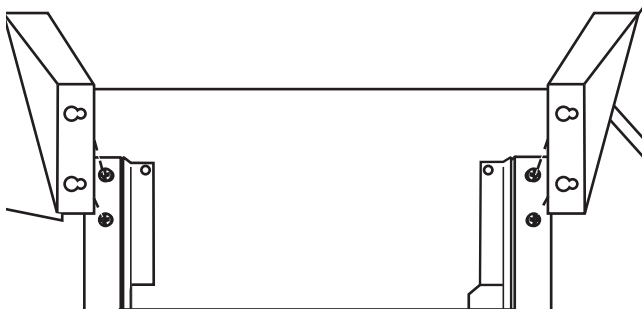
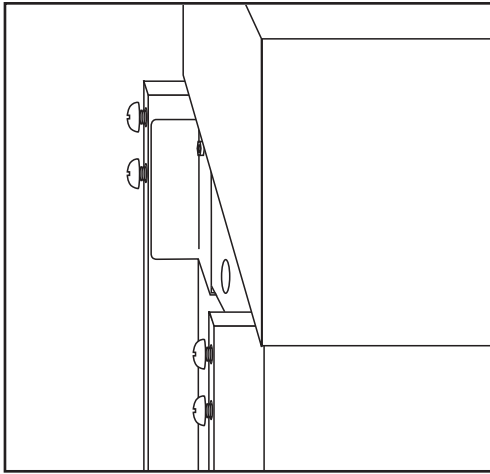
Loosen the pre-attached bolts, attach the side burner front panel to side burner assembly. Place panel over bolts and slide to lock into place, then tighten bolts securely.



Step 12

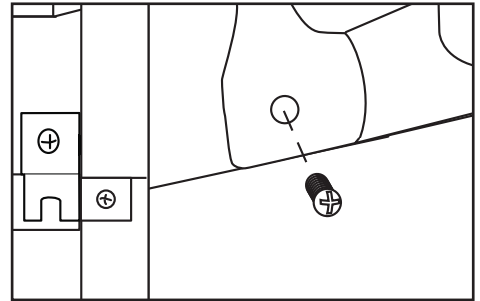
Loosen the pre-attached bolts, attach the left side table front panel to left side table. Place panel over bolts and slide to lock into place, then tighten bolts securely.





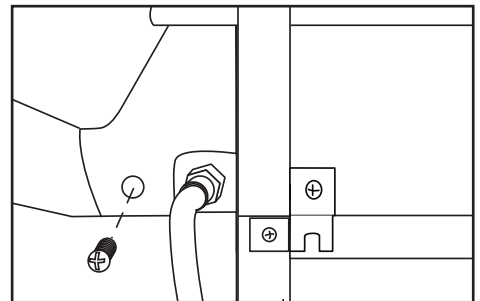
Step 13

Loosen pre-attached bolts from left side of firebox. Attach the left side table to the left side of firebox. Place table over bolts and slide toward back of grill, then tighten securely. Attach left side table front panel to grill body using one M6 X 10 mm bolt.



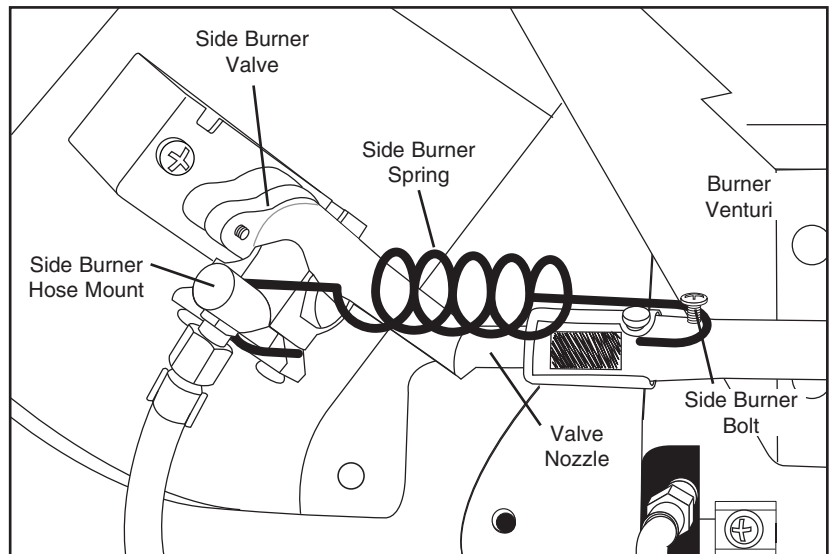
Step 14

Loosen pre-attached bolts from right side of firebox. Attach the side burner assembly to the right side firebox. Place side burner assembly over bolts and slide toward back of grill, then tighten securely. Attach side burner front panel to grill body using one M6 X 10 mm bolt.



Step 15

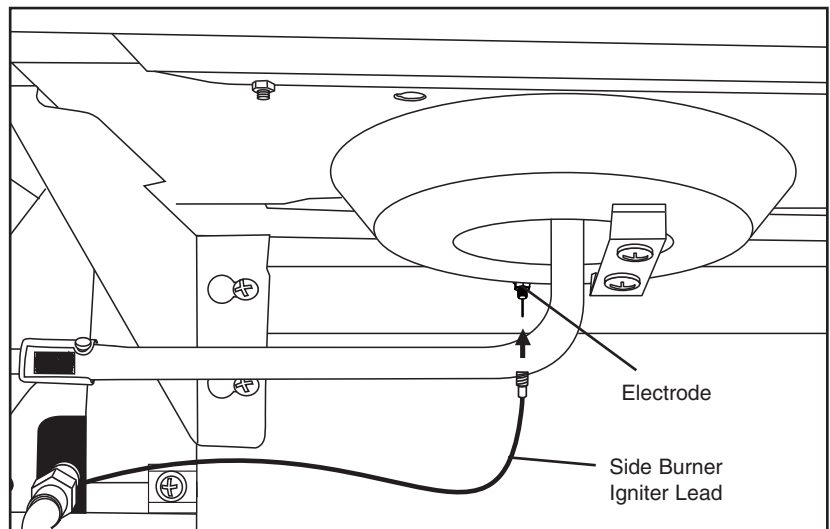
Insert the side burner valve assembly through the holes in the side burner front panel, then firmly seat the valve nozzle into the burner venturi. Rotate burner valve assembly counterclockwise to lock in place with keyholes. Then tighten pre-attached bolts. Place the side burner control knob on the side burner valve stem. Attach large end of side burner spring to the side burner hose mount and small end to the side burner bolt as shown.

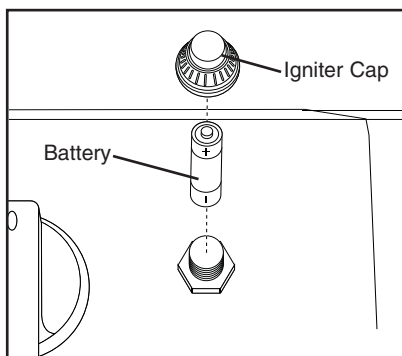
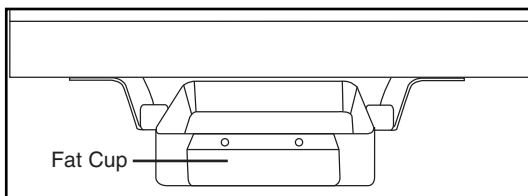
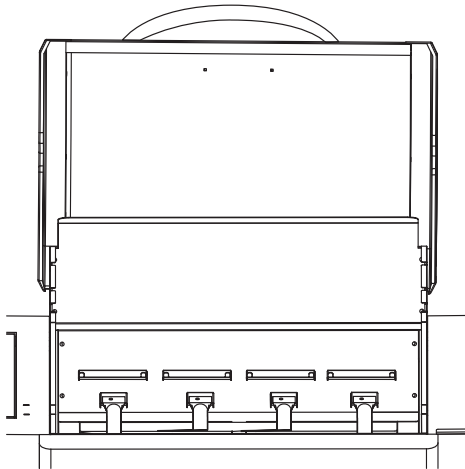
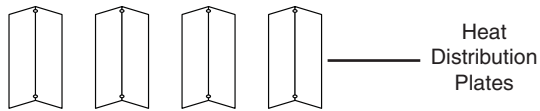
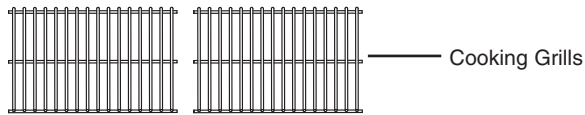
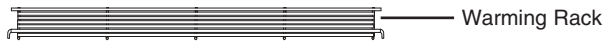
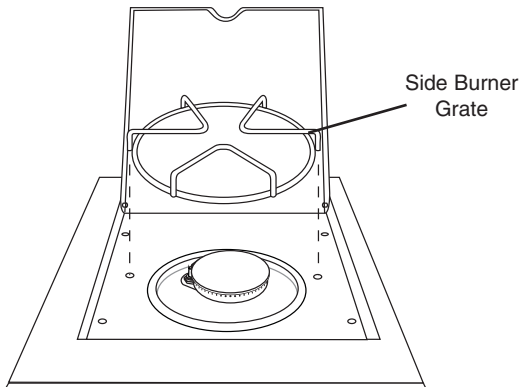


Step 16

Attach side burner igniter lead wire to the electrode as illustrated.

⚠ Warning: Never use your grill without leak testing all gas connections and hoses. See the section on “Leak Testing” in this manual for proper procedures.





Step 17

Place the side burner grate on the side burner.

Note: Pot size with min 120 mm and max 220 mm can be placed on support.

Step 18

Place the heat distribution plates on lower level of grill body assembly directly above burners.

Step 19

Place cooking grills on support ribs directly above heat distribution plates.

Step 20

Place warming rack in grooves so that it sits above the cooking grills.

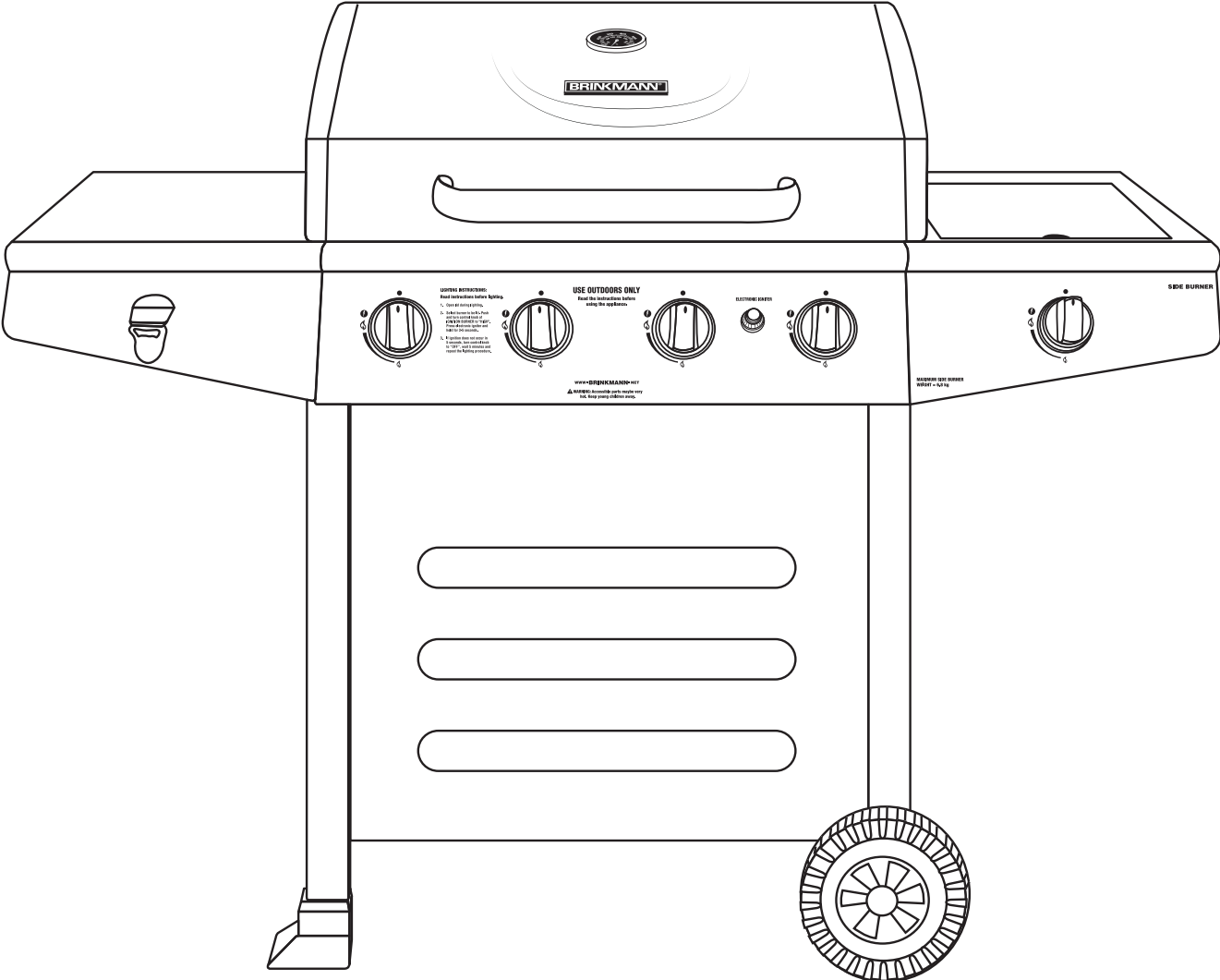
Step 21

Hand fat cup from brackets on bottom of grill body assembly.

Step 22

Igniter battery holder is located on the control panel. Remove igniter cap and insert battery with positive end of battery toward igniter cap. Ensure spring is in place inside igniter cap. Replace igniter cap and make sure the igniter is working properly.

Brinkmann® 3420 (Assembled)



WARRANTY

The Brinkmann Corporation warrants to the original purchaser that the Brinkmann® 4 Burner Gas Grill is free from defects due to workmanship or materials for:

Five-year: on stainless steel tube burners

Three-year: on all other stainless steel parts

One-year: on valves, frame, housing, cart, igniter, cooking grates and other related parts

The Brinkmann Corporation's obligations under this warranty are limited to the following guidelines:

- This warranty does not cover grills that have been altered/modified or damaged due to: normal wear, rust, abuse, improper maintenance and/or improper use.
- This warranty does not cover surface scratches, rust or heat damage to the finish, which is considered normal wear.
- The Brinkmann Corporation may elect to repair or replace damaged units covered by the terms of this warranty.
- This warranty extends to the original purchaser only and is not transferable or assignable to subsequent purchasers.

The Brinkmann Corporation requires reasonable proof of purchase. Therefore, we strongly recommend that you retain your sales receipt or invoice. To obtain replacement parts for your Brinkmann® 4 Burner Gas Grill under the terms of this warranty, please call Customer Service Department at 0800 9520101. A receipt will be required. The Brinkmann Corporation will not be responsible for any grills forwarded to us without prior authorization.

EXCEPT AS ABOVE STATED, THE BRINKMANN CORPORATION MAKES NO OTHER EXPRESS WARRANTY.

THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE ARE LIMITED IN DURATION TO THOSE LISTED ABOVE FROM THE DATE OF PURCHASE. SOME STATES DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THE ABOVE LIMITATION MAY NOT APPLY TO YOU.

ANY LIABILITY FOR INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES ARISING FROM THE FAILURE OF THE BRINKMANN® 4 BURNER GAS GRILL TO COMPLY WITH THIS WARRANTY OR ANY IMPLIED WARRANTY IS EXCLUDED. CUSTOMER ACKNOWLEDGES THAT THE PURCHASE PRICE CHARGED IS BASED UPON THE LIMITATIONS CONTAINED IN THE WARRANTY SET OUT ABOVE. SOME STATES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, SO THE ABOVE LIMITATION OR EXCLUSION MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS WHICH VARY FROM STATE TO STATE.

REFUND INFORMATION:

28 day no quibble refund. If you're not delighted by your product, simply bring it back within 28 days for a no quibble refund. Don't forget to include all of the item's original components and packaging along with your receipt or other proof of purchase.

CUSTOMER SERVICES INFORMATION:

If you require further information or advice regarding your product or experience any problems please contact customer services at the telephone number or address below. When calling or writing please quote the product spec code or model number. Spec Code: 16.B.02.14.039

CONTACT INFORMATION:

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