


TECHNICAL AND SERVICING INFORMATION

This appliance is designed for outdoor use only using Propane gas at a supply pressure of 37 millibar and must be serviced by a competent person in accordance with the instructions included. Please read all accompanying documentation carefully.

CE Approval:	2797/22	
Heat Input:	Main burner: 5.2kW	
Burner:	2 Burner	
Injector Size:	Main burner 0.8mm	
Gas/Pressure:	Propane-37mbar	
Gas Consumption:	375 grams per hour	
Gas Category:	I3+	

If you have any queries or require advice or spare parts for this product, please call the Customer Helpline Number +353 1 2873797 or for online help - www.saharabbqs.com
Universal Innovations Kilcoole Business Park, Kilcoole, Co. Wicklow, Ireland.

Problem	Possible Cause	Solution
Burner will not light using the ignition system	LP gas cylinder is empty	Replace with full cylinder
	Faulty regulator	Have regulator checked or replace
	Obstructions in burner	Clean burner
	Obstructions in gas jets or gas hose	Clean jets and gas hose
	Electrode wire is loose	Reconnect wire
	Electrode or wire is damaged	Change electrode and wire
Low flame or flashback (fire in burner tube - a hissing or roaring noise may be heard)	LP gas cylinder too small	Use larger cylinder
	Obstructions in burner	Clean burner
	Obstructions in gas jets or gas hose	Clean jets and gas hose
	Windy conditions	Use BBQ in a more sheltered position
	Gas valve knob difficult to turn	Gas valve jammed
		Replace gas valve

GUARANTEE

This Sahara® barbecue is made to an exacting quality standard and is covered by the following guarantee. The product is fully guaranteed up to 10 years Limited, regarding proper use.

THIS GUARANTEE DOES NOT AFFECT YOUR STATUTORY RIGHTS IN ANY WAY
HELPLINE Dublin Ireland - Ph: IE: 00 353 1 2873797 UK: (0208) 133 7147

Email: info@saharabbqs.com

Web: www.saharabbqs.com

**IF YOU NEED ANY ASSISTANCE PLEASE DO NOT
HESITATE TO CONTACT US AT THE FACTORY.
DO NOT BRING GOODS BACK TO PLACE OF PURCHASE.**



2 Burner Rapid Assembly BBQ User Manual 685A



manufactured by

Universal Innovations

www.saharabbqs.com

USER INSTRUCTIONS

Connecting to the Cylinder

- Confirm all barbecue control knobs are in the off position.
- Connect the regulator to the gas bottle according to your regulator and bottle dealer's instructions.

Use Instructions

- Before proceeding, make certain that you understand the WARNINGS section of this manual.
- Preparation before cooking – To prevent foods from sticking to the cooking grill, apply a light coat of oil to the food before placing on the grill. Do not apply oil to the grill.
 - Note: When cooking for the first time, paint colours may change slightly as a result of high temperatures. This is normal and should be expected.

Lighting the Barbecue

- Turn on gas supply at gas cylinder.
- Push control dial in and slowly turn to “☀” position.
- If burner does not light, return to OFF position and try again.
- Once ignition has occurred, hold dial in for at least 10 seconds to ensure the burner stays lit.
- If burner does not light or stay lit after holding dial in for 10 seconds, turn the dial to OFF position and wait for 1 minute and try again. Do not continuously hold the dial in as you may cause a build up of gas.
- In windy conditions shield from wind to ensure easy lighting.
- Turn control dial to alter burner settings as required.

After ignition, the burners should be burned at the high position for 3-5minutes in order to preheat the barbecue. This process should also be done after every cooking session. **IMPORTANT** - The hood should be open during preheating. After completion of preheating, turn burners to low position for best cooking results.

Manual Lighting Instructions

- Remove the cooking grill and vapour bar from barbecue.
- Place a lit match beside the burner (at the same location as the sparker shield)
- Push and turn the right most control knob anti-clockwise to the high position.
- After successful lighting, light each burner from right to left as desired.
- If burner fails to ignite after repeated attempts, contact the help line number stated in this manual.

Grill Cooking

The Vapour bar evenly distributes the heat across the cooking grill area. The natural food juices produced during cooking fall onto the hot vapour bar below and vapourise. Even cooking of food will be achieved by using the barbecue with the hood down. This should only be done with the burner on low.

Flare-Up Control

IMPORTANT – FLARE UPS CAN OCCUR FROM RESIDUE FAT AND JUICES DRIPPING ONTO THE BURNERS AND HOT VAPOUR BAR. To reduce this regularly clean the burners and vapour bar. To control flare-ups, it is advisable to trim away excess fat from meat and poultry before grilling. The burners should always be placed on the low setting during cooking. Always protect your hands when handling anything near the cooking surface of the barbecue.

End of Cooking Session

After each cooking session, turn the barbecue burners to the ‘high’ position and burn for 5 minutes. This procedure will burn off cooking residue, thus making cleaning easier.

Turning Off Your Barbecue

- Push the dial in and turn to the ● (OFF) position.
- Turn the gas off and disconnect at the cylinder when not in use.

SAFETY INSTRUCTIONS

Warnings

- Read the instructions before using the appliance.
- Use outdoors only.
- Do not position the gas cylinder directly beneath the barbecue – always keep the cylinder vertical.
- Important – Ensure the barbecue is positioned on flat level ground to aid with fat/grease run off.
- Important – LEAK TEST THE BARBECUE WHEN FULLY ASSEMBLED BEFORE FIRST USE. IN ADDITION always leak test the unit annually, when dismantled, when parts are replaced, or if the gas cylinder is removed or replaced. FAILURE TO DO THIS COULD CAUSE SERIOUS INJURY, OR DAMAGE TO THE BARBECUE.
- Always ensure that changing of the gas cylinder is carried out away from any source of ignition.
- NEVER use indoor, in an enclosed area or below ground level.
- This barbecue is intended for use with LPG bottled gas only. (A regulator of 28mbar must be used for Butane gas or 37mbar for Propane gas, which confirms to EN 16129).
- This appliance has been supplied with a PROPANE REGULATOR (only use with Propane gas - 27mm clip on).
- NEVER use an adjustable regulator with this barbecue.
- Failure to read and follow these instructions could result in serious injury or damage to property.
- This product will become hot when in use – take care when touching.
- Keep children and pets at a safe distance from the unit when in use.
- Do not move the appliance during use.
- Turn off the gas supply at the gas cylinder after use.
- Any modification of this barbecue may be dangerous.
- DO NOT leave this product unattended when in use.
- Any parts sealed by the manufacturer or his agent must not be altered by the user.
- When igniting, always have the lid open.
- ONLY use barbecue on a flat LEVEL non-flammable surface or ground.
- When positioning, ensure the unit is a minimum of 1 metre from flammable items or structure.
- This barbecue is not intended for use with charcoal or other similar fuel.
- DO NOT use petrol, white spirit, lighter fluid, alcohol or other similar chemicals to ignite a barbecue.
- When storing the barbecue or gas cylinder, ensure they are away from flammable materials or liquids.
- The gas cylinder must not be stored next to this or any other appliance.
- Always follow care and maintenance instructions – regularly maintain your barbecue.
- DO NOT allow grease, fat or food residue to build up in or on the barbecue – RISK OF FIRE.
- Always replace worn parts – do not use barbecue if a leak, wear, or damage is found.
- Never overload the grill with food – evenly space over the cooking grill surface, ensuring sufficient air circulation to the burners.
- DO NOT store or cover the barbecue until fully cooled.
- This product is not suitable for Lava Rock.
- This appliance must be kept away from flammable materials during use.
- Do not modify the appliance.

DO NOT leave your BBQ uncovered when not in use. Store your appliance in a shed or garage when not in use to protect against the effects of extreme weather conditions, particularly if you live near coastal areas. Prolonged exposure to sunlight, standing water, sea-air/saltwater can all cause damage to your appliance. (A cover may not be sufficient to protect your appliance in some of these situations)

- WARNING: Accessible parts may be very hot. Keep young children away.
- Always wear protective gloves when handling hot components or items such as pots.
- Do not obstruct the ventilation openings of the cylinder compartment.

ASSEMBLY INSTRUCTIONS - IN 7 EASY STEPS

ALTHOUGH EVERY PRECAUTION HAS BEEN TAKEN TO ELIMINATE SHARP EDGES, ALWAYS TAKE CARE WHEN HANDLING METAL COMPONENTS.

If you require any further assistance please do not hesitate to contact us directly at the factory. HELPLINE DUBLIN IRELAND:

Ph: IE: 00 353 1 2873797 UK: (0208) 133 7147 | Fax: 00 353 1 2873798 | Email: info@saharabbqs.com

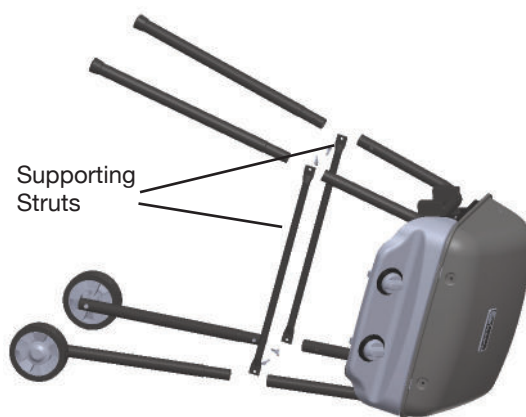
1



Fit upper leg supports to Barbecue sink using wing nuts and washers provided.

Only fully tighten wing nuts when all are in position.

2



Remove pre-fitted wing nuts from lower legs. Insert the lower legs to upper leg supports.

Secure lower legs and supporting struts with wing nuts.

3



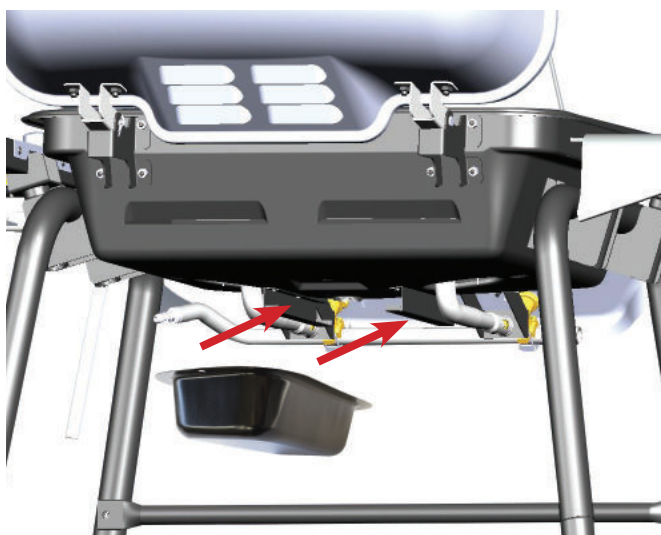
Fit handle to hood with pre-fitted wing nuts and washers.

4



Remove the pre-fitted wing-nuts from the brackets. Slot the side trays into position by inserting the key slots into the pre-fitted studs and pushing downwards. Secure the side trays using the pre-fitted wing-nuts.

5



Insert grease tray.

6



Fit canvas front

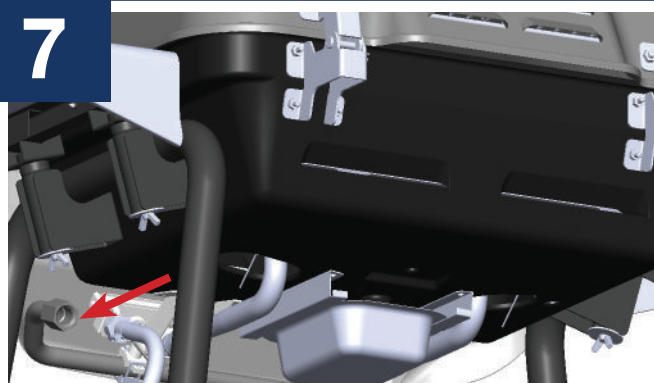
Insert vapouriser bar, cooking grill, and warming rack

warming rack

vapouriser bar

cooking grill

7



Screw the hose connection onto the bottom of the barbecue as shown and then gently pinch with the 22mm spanner to secure. DO NOT overtighten.

IMPORTANT - PERFORM LEAK TESTING AT THIS STAGE BEFORE USE. SEE 'LEAK TESTING' SECTION FOR INSTRUCTIONS. FAILURE TO CHECK AND PERFORM THE LEAK TEST COULD CAUSE SERIOUS INJURY, AND DAMAGE THE BARBECUE. IMPORTANT - PLEASE ENSURE THE GAS HOSE IS FREE OF KINKS AND TWISTS. IMPORTANT: If your barbecue has been pre-assembled, please check the hose connection to ensure it is tight.



Use patio gas bottle, max height 580mm

Leak Testing

IMPORTANT - PERFORM LEAK TEST BEFORE USE. NEVER use an open flame to test for leaks at anytime, DO NOT IGNITE THE BARBECUE DURING THE LEAK TESTING. To be performed in a well ventilated area. Confirm all the control knobs are in the off position. Check for leaks by brushing a solution of 1/2 water and 1/2 soap over all the gas system joints, including all valve connections, hose connections and regulator connections. Ensure soap solution has been applied to all connections - connect the regulator to the gas cylinder, open the gas control valve on the regulator allowing gas to flow. **OBSERVE** - if bubbles form over any part of the joints there is a leak. Turn off the gas and tighten all joints. Repeat test. If bubbles form again, do not use the barbecue. Please contact our helpline for assistance: Phone: 00 353 (0)1 2873797 | Email: info@saharabbqs.com. Leak test annually and whenever the gas bottle is removed or replaced.

CARE AND MAINTENANCE

Barbecue Body

- Regularly remove excess grease or fat from the barbecue body with a soft plastic or wooden scraper.
- It is not necessary to remove all the grease from the body. If you need to clean fully, use hot soapy water and a cloth, or nylon-bristled brush only.
- Remove cooking surfaces and burners before full cleaning.

- Do not immerse the gas controls or manifold in water.
- Check burner operation after carefully refitting into body.

If you have any queries, require advice or spare parts for this product, please contact our factory helpline

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or for online help - www.saharabbqs.com

Universal Innovations, Kilcoole Business Park, Kilcoole, Co. Wicklow, Ireland.

CARE AND MAINTENANCE

Care and Maintenance

- Regularly clean your barbecue between uses and especially after extended periods of storage.
- Ensure the barbecue and its components are sufficiently cool before cleaning.
- Do not leave the barbecue exposed to outside weather conditions or stored in damp, moist areas.
- Never douse the barbecue with water when its surfaces are hot.
- In order to extend the life and maintain the condition of your barbecue, we strongly recommend that the unit is covered when left outside for any length of time, especially during the winter months.
- IMPORTANT** - We recommend that servicing of this appliance should be performed either after every 100 hours of use or annually, whichever is achieved soonest.
- Always inspect the hose for cuts, cracks, or excessive wear before use. If the hose is damaged, it must be replaced with a hose suitable for use with LPG and meet the national standards for the country of use. The length of the hose shall not exceed 1.5m.

Caution

- If you smell gas - turn off the barbecue, extinguish all flames, open the barbecue hood. If the odour continues, immediately contact your gas supplier.
- In the event of an uncontrollable fire, immediately disconnect the gas cylinder moving it away from fire and contact the fire services. **DO NOT PUT YOURSELF AT RISK!**
- Ensure aerosols are not used near this unit when in use.
- Ensure all packaging and plastic bags are disposed of safely.

Cooking Grill

- Clean with hot soapy water.
- To remove any food residue, use a mild cream cleaner on a non-abrasive pad.
- Rinse well and dry thoroughly.

Burner Maintenance

- In normal usage, burning off the residue after cooking will keep the burners clean.
- The burners should be cleaned annually, or whenever heavy build-up is found, to ensure that there are no signs of blockage (debris, insects) in either the burner portholes or the venturi tubes of the burners fitted over the valve outlets.

Vapour Bar

- Clean the vapour bar with soap and warm water using a low abrasive cleaning cloth or sponge.

Grease Tray

- IMPORTANT** - Check and clean the grease tray regularly before every use and replace if necessary. Do not allow the fat residue to build up in the tray.
- NEVER** use without grease tray in position.

Fixings

- All screws and bolts, etc. should be checked and tightened on a regular basis.

Storage

- Store your barbecue in a cool dry place.
- Cover the burners with aluminium foil in order to prevent insects or other debris from collecting in burner holes.
- If the barbecue is to be stored indoors, the gas bottle must be disconnected and left outside. The gas bottle should always be stored outside, in a dry, well-ventilated area, away from any sources of heat or ignition.
- Do not let children tamper with the bottle.