

BLUEGAZ

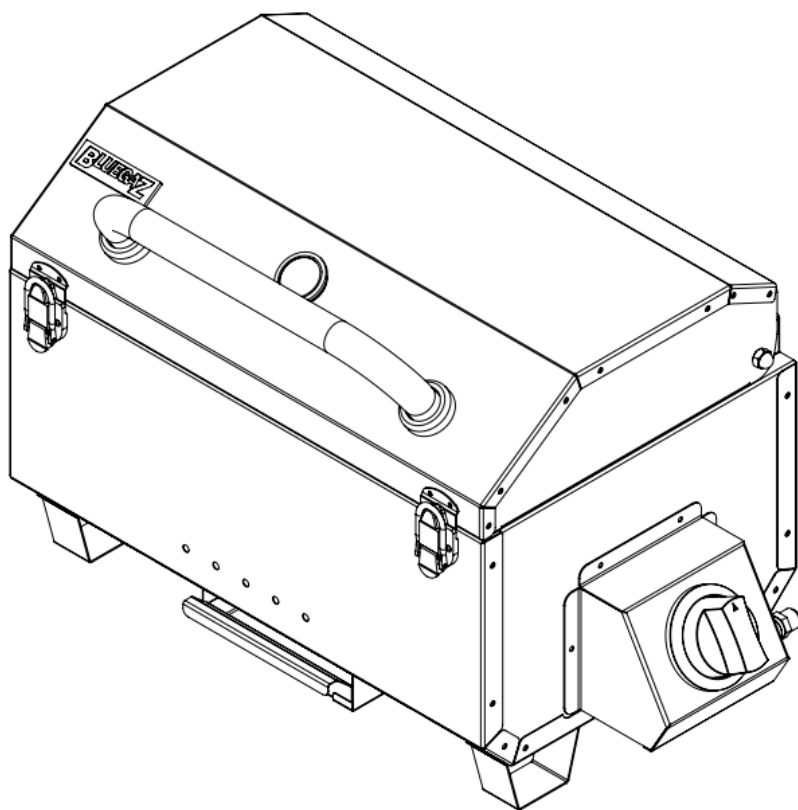
Visiting/Delivery address: | Kantyxegatan 25 E | 213 76 Malmö | Sweden.

Tel: +46 (0)40-21 40 00

Website: www.bluegaz.se

USE AND CARE GUIDE

Bluegaz T10 Gasolgrill



ASSEMBLY GUIDE

Visit: www.bluegaz.se

THANK YOU VERY MUCH FOR PURCHASING THIS BLUEGAZ PRODUCT!

Please read these operating instructions carefully in order to assembly this cart correctly and in a safe manner.

Keep the operating instructions in a safe place for future reference.

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WARNING

** THIS GRILL IS FOR OUTDOOR USE ONLY*

* Always read and understand the **WARNINGS** and **SAFETY INSTRUCTIONS** that are contained in this Manual before attempting to use your grill to prevent the risk of burn hazard or other bodily injury.

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 the 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. If you do not use this BBQ grill for an extended period, please **DO NOT** leave the gas cylinder (of any size) inside the grill.
3. If the safety information is not followed exactly, a fire causing death or serious injury may occur.

* WARNING:

1. Use caution when operating this grill. This appliance should NEVER be used by children. ALWAYS supervise children and pets when they are in proximity to the grill while in operation.
2. Do not modify the gas regulator of the oven or any gas-related components on your own.
3. Do not move the grill while it is in use. If it is necessary to move the grill, make sure to turn it off first.
4. After using the grill, please turn off the gas valve.
5. If any components in the grill are damaged, do not attempt to repair them yourself. Contact the distributor or manufacturer for guidance.
6. The grill should only be used outdoors and in a well-ventilated area.
7. Please remove the adhesive film from the stainless steel surface before use.
8. The gas hose, electrical wires, and heat source must be kept apart from each other.
9. The gas hose must not be twisted or bent.
10. Before using the grill, please check the gas hose for any cuts, cracks, or signs of wear.
11. If the gas hose is damaged, please replace it
12. Before turning on the gas valve, ensure that the control on the grill are in the off position.
13. Before using the grill, ensure that the surface it is placed on is stable and level.
14. When using the grill, please use heat-resistant tools such as gloves and tongs to avoid burns.

* The recommended locations for using the grill:

1. Do not use in garages, balconies, hallways, or storage rooms; it can be used in other areas with good air circulation and ventilation.
2. Do not use on vehicles or boats.
3. Do not use the grill in areas with obstructed airflow.

WARRANTY

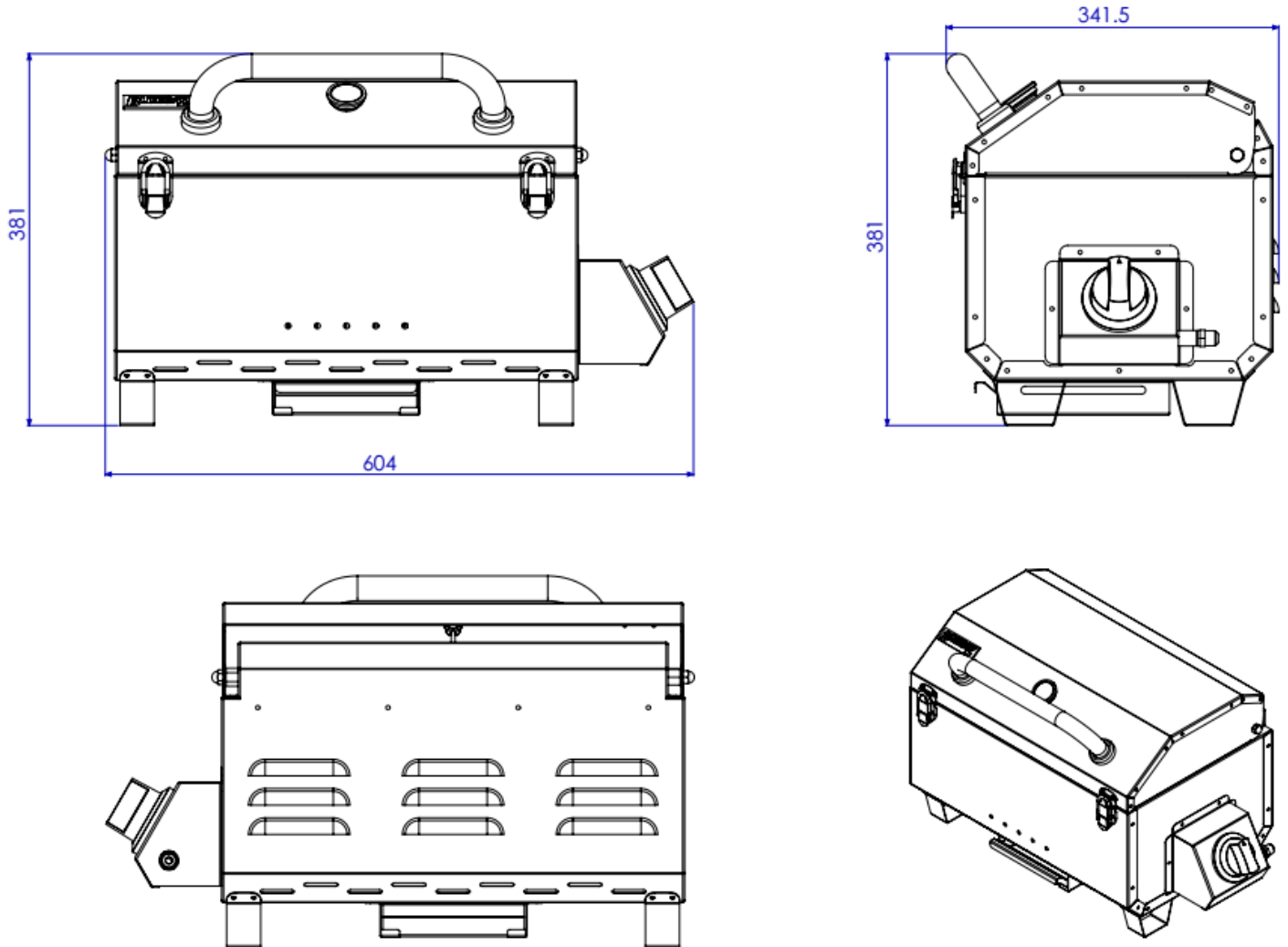
The manufacturer guarantees that the product will be free from defects in materials and workmanship for 2 years from the date of purchase. This warranty applies only to the original purchaser and to products used under normal conditions. If the product is found to have a defect due to manufacturing, the only remedy is repair or replacement with a new product from the manufacturer. This warranty does not cover damage resulting from improper use, abuse, accidents, modifications, unauthorized repairs, or replacement. It also does not apply if the product is found to be damaged due to improper operation, failure to follow the instructions, or if the product has been disassembled or repaired by the customer before warranty service. Damage due to misuse, incorrect use, use of inappropriate chemicals, mechanical impacts, drops, or accidental mishandling by the customer will not be covered by the manufacturer's warranty.

The manufacturer does not provide or honor the warranty if the warranty claim is unclear or outside the terms of this warranty. The manufacturer specifically disclaims all legal responsibility and will not be liable for any incidental or consequential damages, including but not limited to any labor or costs associated with replacing or repairing the aforementioned product.

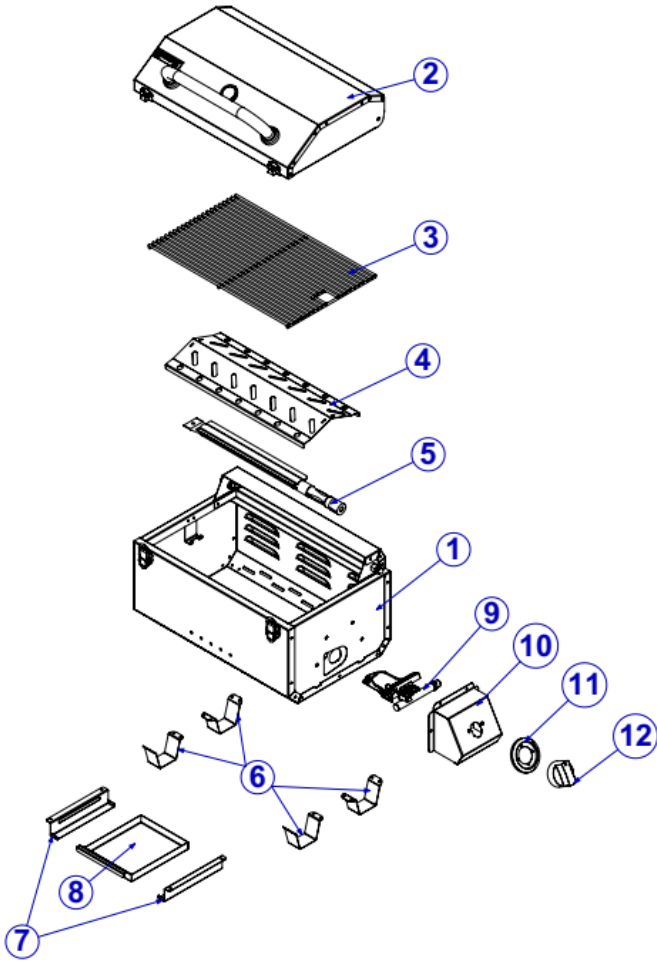
General Specifications

1. Material: Stainless Steel 304
2. Weight: 10.5 kg
3. Model: T10

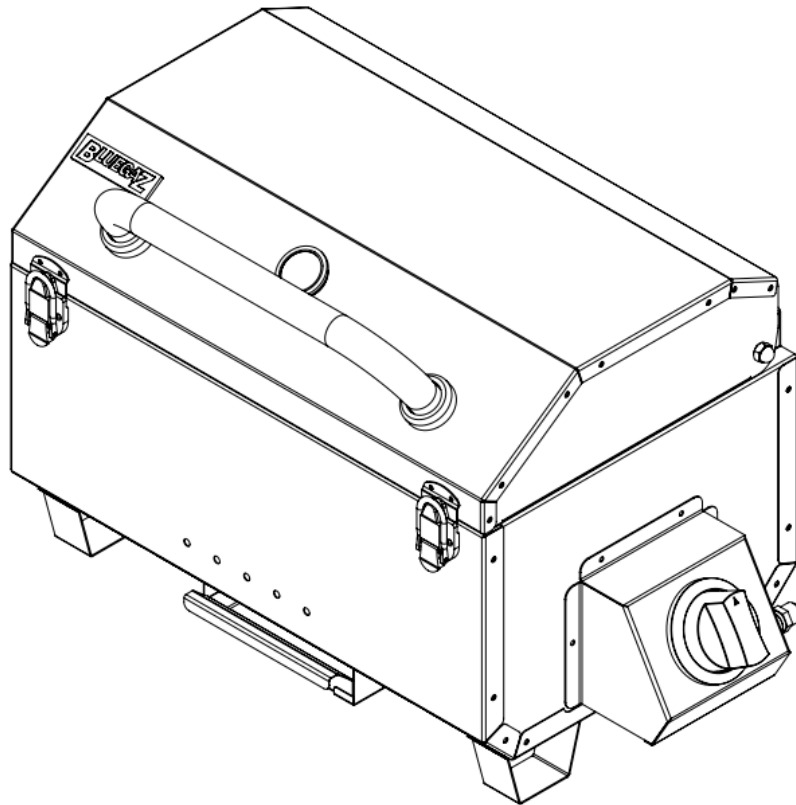
Overall Dimensions of the Grill (mm)


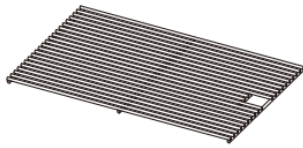


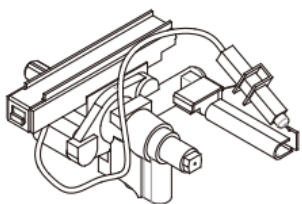
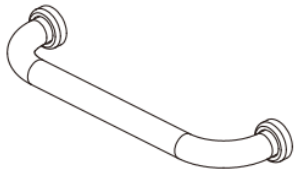


GRILL STRUCTURE



No.	Name	Quantity
1	Grill Frame	1
2	Lid	1
3	Grid	1
4	Stainless Steel Burner Plate	1
5	Burner	1
6	Base	4
7	Drip Pan Support Bracket	2
8	Drip Pan	1
9	Gas Control Knob	1
10	Control Box	1
11	Control Knob Lock Ring	1
12	Switch	1



1		2		3		4	
							
5		6					
							
No.	Name	Quantity	No.	Name	Quantity		
1	Thermometer	1	4	Gas Valve Knob	1		
2	Grid	1	5	Ignition Component	1		
3	Ignition Rod	1	6	Handle	1		

Visit the link below to watch the assembly instructions for the Bluegaz T10 Gasolgrill.

ASSEMBLY INSTRUCTIONS



www.bluegaz.se

When using for the first time or after a long period of inactivity, please follow the steps below to check each component.

- Carefully read the safety instructions, ignition procedures, and operating guidelines, and inspect the gas regulator, burner, and grill body, etc.
- Check for any obstructions. Ensure that the burner position and gas regulator are properly installed and securely connected.
- Check the gas tank to ensure it has gas.
- Use soapy water to check for gas leaks and follow the steps described in the instruction manual.
- Turn the gas control knob to the "OFF" position and connect the gas line.

1 Assemble the gas regulator and gas hose.

- The gas regulator and gas hose must be compatible with liquid petroleum gas (LPG) and use an output pressure of 2.8 kPa.
- The gas regulator and gas hose must be able to withstand the output pressure of the gas.
- The gas hose must not exceed 1 meter in length.
- The grill is provided with a suitable adapter that allows direct connection to the gas hose. Do not replace the adapter on your own.
- Use the appropriate adapter to safely connect the grill, gas line, and gas regulator.
- After assembly, turn on the gas valve and check for gas leaks. Please ensure that the leak check is conducted away from any open flame.

2 Leakage Test

- Check for leaks at the connection between the gas cylinder and the gas hose. Note: Keep away from open flames during the check.
- If you smell gas during the check, turn off the gas valve immediately.
- Before using for the first time or each time you start using the grill (for new products or when replacing the gas cylinder), remember to check the connection between the gas cylinder and the regulator.
- **Leak Check Procedure:** Use soapy water to test the connection between the gas cylinder and the hose
 - First, turn off the gas valve, then turn it back on.
 - Apply soapy water to the connection between the gas hose and the gas cylinder. If there is a leak, bubbles will form at the connection. Tighten or replace the regulator or gas hose as needed. If the leak cannot be resolved, turn off the gas valve, disconnect the gas hose, and contact the grill dealer, gas supplier, or a service representative for assistance.

3 Safety Knowledge for Storing Gas

Cylinders

- Store spare gas cylinders in a well-ventilated area and avoid placing them indoors.
- Gas cylinders must be kept in an upright position during storage.
- When not using the BBQ grill, please close the gas cylinder valve.
- Gas cylinders should be stored away from heat sources.

4 Fuel Source

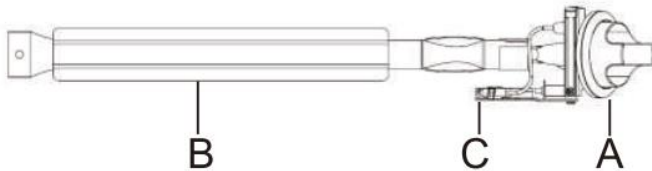
- **The grill uses LPG (liquid petroleum gas) as its fuel source.** It is crucial to use the appropriate gas regulator for this type of gas, so please pay special attention to this.
- The following are the recommended gas cylinder dimensions:

Output Power and Nozzle Specifications

	Main Oven/PCs
	Burner Type I
Gas Consumption (kW)	4.5
Nozzle Diameter (mm)	1.05
Total Consumption (kW)	

1 Check the Operation of the Grill and Ignition System

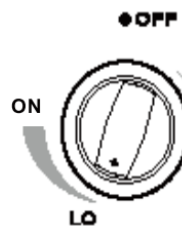
- ❑ Turn the gas control knob (A) to the "OFF" position, then turn on the gas valve.
- ❑ When assembled and used for the first time, the gas hose and burner (B) will contain air. It may take several attempts to ignite successfully until the gas hose is fully filled with gas.
- ❑ Press and turn the gas control knob according to the rotation indicator.
- ❑ If the ignition spark plug (C) does not light, first check if the ignition switch is securely connected to the ignition device and ensure that the spark plug (C) is properly seated inside the gas control knob.



Note: Ensure that the gas control knob is in the "OFF" position when performing the check.

2 Grilling Method with the Lid Closed

- ❑ **Important:** Never turn the knob to the "ON" position while the lid is closed! (This could result in high temperatures and flames, which are dangerous for users)
- ❑ Place the heat shield and grilling rack above the flame.
- ❑ Install the drip tray under the heat shield to collect impurities, oil, and water.
- ❑ Close the lid and set the control knob to the "LO" position as shown in the image below.



- ❑ Regularly monitor the entire grilling process to prevent overheating in the grill.
- ❑ If ignition fails, turn off the gas control knob, close the gas valve, and check for any obstructions.

3 Oven Operation Procedure

Note: Check for leaks at all connections with soapy water before starting use.

- ❑ Open the lid of the main stove before igniting. Turn off the gas control knob, then turn on the gas valve.
- ❑ Press the gas control knob and turn it to the designated central position.
- ❑ If ignition fails repeatedly, turn off all gas control knobs and *wait for 5 minutes* before trying again.
- ❑ If the ignition device does not produce a spark, use a manual ignition stick to light the stove.



4 Procedure for Extinguishing the Flame

- ❑ After using the grill for cooking, remove any leftover oil or residues from the grill rack, baking tray, or drip tray.
- ❑ Open the lid fully and turn the knob to the "ON" position for about 10 to 15 seconds (make sure to turn off the gas control knob before doing this).
- ❑ Turn the knob to the "OFF" position.

1. Recommended Cleaning Method:

- After grilling, remove the grease residue from the grill grates by burning it off with a high flame for about 15 minutes. There is no need to use chemicals for scrubbing.
- Before your next grilling session, preheat the grill for about 15 minutes to burn off any impurities on the grates.
- Clean the grates with a brass brush or scrubber, then you can start grilling.

2. Alternative Cleaning Method:

- Clean the grill grates, flame shield, drip tray, and any meat grilling tools after they have cooled down.
- Use soapy water or dishwashing liquid to clean them. Soak for about 15 to 20 minutes, then scrub with a cloth.
- Use a cloth or brass brush to scrub the surfaces.

3. Cleaning Method: When cleaning the grill grates (mesh), flame shield, drip tray, and grilling tools, follow these steps:

After cooling, mix water and baking soda into a paste with a ratio of approximately 2:3. Apply this paste to the items that need cleaning, then let it dry. After it has dried, wipe it off with a cloth or rinse it clean with water.

Note: Before cleaning, allow the grill to cool completely. Make sure the grill is fully dry before reassembling or using it again.

Steps for cleaning inside the grill

- The grill should be cleaned at least once a year to extend its lifespan.
- Turn off all ignition switches and cut off the gas supply. Disconnect the gas lines and the gas regulator from the grill.
- Clean the grill grates, heat shield, drip pan, and the interior of the grill accordingly.
- Wrap the gas valve with aluminum foil to prevent it from getting wet during cleaning.
- Wipe the interior and bottom of the grill with a brass brush or cloth.
- Use a neutral cleaner (stainless steel cleaner) for cleaning and try to avoid rinsing with water.
- After cleaning, remove the aluminum foil from the gas valve and check for any obstructions.

Ignition Check:

- Check the grill and adjust the ignition.
- Reassemble all components.
- Reconnect the gas and perform a gas leak test.
- Proper care and maintenance will help keep your grill in good working condition and extend its lifespan.

Other Important Information:

- Spiders and insects may create webs or nests in the burner tubes, which can obstruct the airflow during ignition. Please occasionally inspect the burner tubes inside the grill.
- A normal flame is blue (almost transparent blue). If the flame is irregular, it may produce yellow flames, and if incomplete combustion occurs, the flame may appear red. In the case of yellow flames, follow the cleaning instructions for the burner tubes to address the issue. If the problem persists, please contact the manufacturer or gas equipment supplier for assistance.
- We recommend regularly checking and cleaning the grill burners to maintain and extend the lifespan of your grill.

Repair Instructions:

When Red Flame Appears:

- Turn off the gas valve, then switch off the grill completely. Allow it to cool down.
- Clean the Burner Tubes: Once the grill has cooled, clean the burner tubes.
- Adjust Air Supply: Open the burner air intake to the maximum setting.

Note: Red flame indicates incomplete combustion, and the flame will appear red.

What to Do When the Grill Is Not Working?

Always remember not to smoke.

First, close the gas cylinder valve and the gas control switch.

Wait for five minutes and check again. Repeat the ignition steps. If the grill still does not light, turn off the gas cylinder valve and the gas control switch. Allow the grill to cool down, then follow these steps to inspect:

1. **Case 1:** Check if the burner and gas switch are not properly connected.

=> **Solution:** *Ensure the burner tube is installed in the correct position.*

2. **Case 2:** Check for any obstructions in the gas line.

=> **Solution:** *Remove the gas line from the grill and turn on the gas cylinder valve for 1 second to clear any debris from the line. Turn off the gas cylinder valve and reconnect the grill's gas line after using the pressure to dislodge the obstruction.*

3. **Case 3:** The gas inlet valve is blocked.

=> **Solution:** *Remove the burner from inside the grill. You may need to detach the burner. Use a screwdriver or pliers to remove the burner from the gas valve and clear any obstructions using a thin wire. Reattach the burner to the gas valve and secure the burner legs back onto the grill's support frame. Replace the heat shield and the grill grates (or drip tray)*

If you have followed the entire troubleshooting process and the grill still does not work, please contact the distributor/manufacturer of the grill or the gas equipment supplier for assistance!

