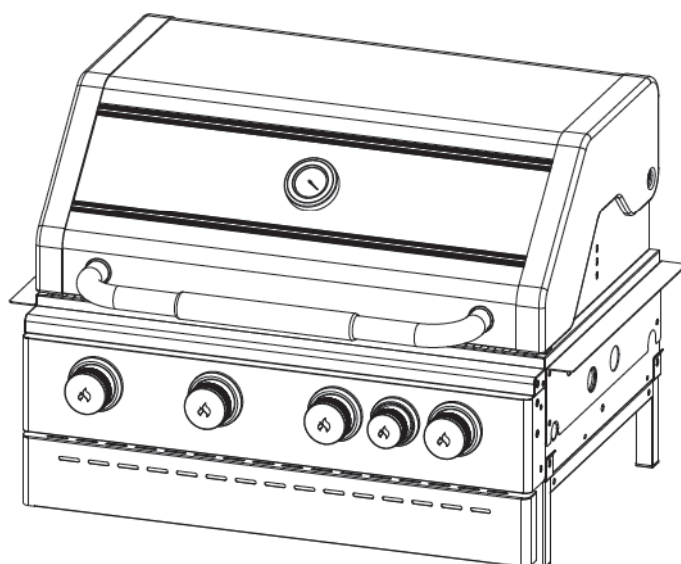


F04-007-400-AA-S004.22

RANGER PRO 400

4 BURNER BUILT IN GAS BBQ



GRILLSMART™
GAS BBQ

(GB) (IE) OPERATING MANUAL

READ THE INSTRUCTIONS BEFORE USING THE APPLIANCE

(NL) (BE) GEBRUIKSAANWIJZING

LEES DE INSTRUCTIES ALVORENS HET TOESTEL TE GEBRUIKEN

(DE) (AT) (CH) GEBRAUCHSANWEISUNG

VOR DER INBETRIEBNAHME DES GERÄTES DIE GEBRAUCHSANWEISUNG LESEN

(FR) (CH) MODE D'EMPLOI

LISEZ LES INSTRUCTIONS AVANT D'UTILISER L'APPAREIL

(IT) ISTRUZIONI PER L'USO

LEGGA LE ISTRUZIONI PRIMA DI USANDO L'APPARECCHIO

(ES) MANUAL DE OPERACIONES

LEA LAS INSTRUCCIONES ANTES DE UTILIZAR ESTE ARTEFACTO

Dimensions:

L: 830mm / 32.7"

W: 620mm / 24.4"

D: 605mm / 23.8"

NW: 35.2kgs / 77.6lbs

GW: 42.0kgs / 92.6lbs



WARNING INFORMATION

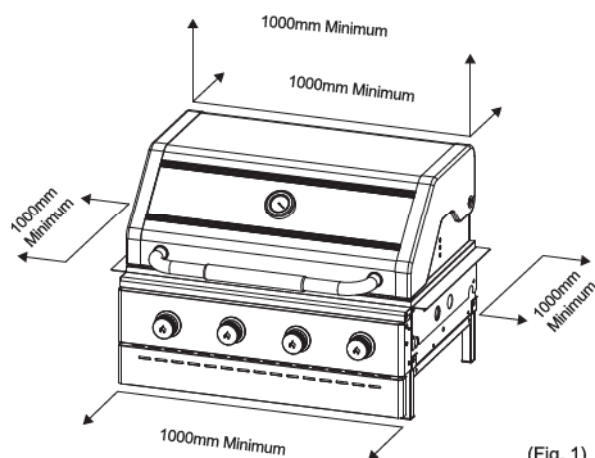
- Use Outdoors Only
- Read the instructions before using the appliance
- **WARNING:** accessible parts may be very hot. Keep young children away
- This appliance must be kept away from flammable materials during use
- Do not move the appliance during use
- Turn off the gas supply at the gas cylinder after use
- Do not modify the appliance
- Ensure there is adequate clearance away from flammable materials
- Do not allow children to operate this barbecue
- BBQ specifications can be found on the data label attached on the side panel of the bbq frame
- Do not store or use petrol or other flammable vapors and liquids near the bbq
- Do not store empty or full spare gas cylinders under or near the bbq
- Keep the gas hose and any electrical cord away from hot surfaces
- Avoid unnecessary twisting of the gas hose
- Visually inspect hose prior to each use for cuts, cracks, excessive wear or other damage
- The hose must be replaced if damaged and when National Conditions require it
- Never light the bbq with the hood or lid closed
- Never lean over the cooking surface whilst lighting the bbq
- Use bbq tools with heat proof handles or good quality insulated oven mitts when operating bbq
- Never alter or modify the regulator or gas supply assembly

LOCATION OF YOUR BBQ

IMPORTANT - BBQS MUST BE INSTALLED IN ACCORDANCE WITH THE MANUFACTURER'S INSTALLATION INSTRUCTIONS, LOCAL GAS FITTING REGULATIONS AND MUNICIPAL BUILDING CODES.

Think carefully when deciding on a location where you are to use your bbq. The bbq must not be installed under or on any combustible material.

Minimum clearance from any combustible materials on ALL sides is 1000mm (39"). Minimum clearance from any combustible material from the TOP of the bbq is 1000mm (39") (Fig. 1).

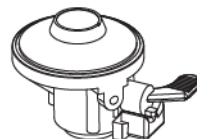


(Fig. 1)

- Not to be used in garages, porches, breezeways, sheds, or other enclosed areas.
- Not to be used on recreational vehicles.
- Do not obstruct the flow of ventilation air around either the outside of the bbq or inside the cabinet.
- Do not place objects inside the cabinet of the bbq if they will obstruct the flow of ventilation air.

CONNECTING THE GAS CYLINDER

There are two different types of gas that can be used on your gas bbq depending on where you live, that being either butane or propane gas. Both are supplied in gas cylinders. The gas cylinder must be positioned on a non-flammable level surface, at ground level, positioned adjacent to the bbq (See Fig. 1). The connection between the gas cylinder and the bbq is made with a regulator (Fig. 2).



(Fig. 2)

It is important that you use the correct regulator for the particular type of gas you purchase. See your local gas dealer for information on purchasing the correct regulator. Never operate this bbq without a gas regulator.

The following gas supply pressures are a guide only:

For (DK) (FI) (NO) (NL) (SE) (HR) (SI) (IS) (EE) (LV) (HU)

Butane - 30 millibars
Propane - 30 millibars



I 3 B/P (30)

For (GB) (IE) (BE) (FR) (GR) (IT) (ES) (LU) (PT) (CH) (CZ)
(SK) (LT) (BG)

Butane - 28 millibars
Propane - 37 millibars



I 3 + (28 - 30/37)

For (DE) (AT)

Butane - 50 millibars
Propane - 50 millibars

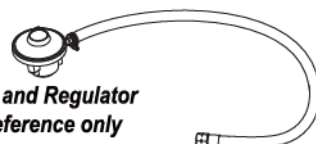


I 3 B/P (50)

COUNTRY	CAT	Pn	Inj Ø	Main Burner Heat Input	
				EQ	EQ
BE, CH, CY, CZ, ES, FR, GB, IE, IT, LT, LU, LV, PT, SK, SI, TR	I 3+	BUTANE: 28-30mbar PROPANE: 37mbar	0,98mm	4kW 291gm/h	16kW 1165gm/h
NL, MT	I 3B/P	BUTANE: 30mbar PROPANE: 30mbar	0,98mm	4kW 291gm/h	16kW 1165gm/h
DE	I 3B/P	BUTANE: 50mbar PROPANE: 50mbar	0,87mm	4kW 291gm/h	16kW 1165gm/h

THE HOSE AND REGULATOR ASSEMBLY (Fig. 3)

- Must be suitable for liquefied petroleum gas (LPG).
- Must withstand the above pressures.
- Must not exceed 1000mm (39") in length.
- The bbq is supplied with a loose elbow adaptor that is suitable for direct connection of a suitable push on hose and regulator.
- Before connecting inspect the hose, its fittings and rubber seals. If there is any sign of cracking, splitting or wear, have the hose replaced.
- While in use, keep the hose unobstructed and free of kinks and twisting.



(Fig. 3)

NOTE: Hose and Regulator picture for reference only

GAS HOSE DESCRIPTION

UK- PVC hose according to EN16436-1 2014 class 2 ID8x3.5mm, PVC hose with G1/4"LH brass fitting in one end and 1 hose clamp. L=0.6m.

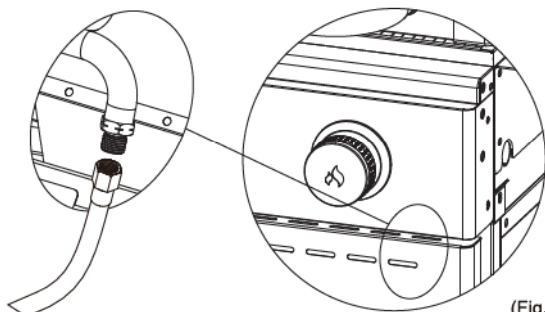
NL/CY/BE/IE/MT- PVC hose according to EN16436-1 2014 class 2 ID8x3.5mm PVC hose with 2 hose clamps, L=0.8m.

DE/AT/CH- PVC hose according to EN16436-1 2014 class 2 ID6.3x3.5mm PVC hose with 1/4"LH brass fittings in both ends L=0.8m.

SECURING THE HOSE AND REGULATOR ASSEMBLY

A) Screw on hose connection - suit Great Britain (Fig. 4)

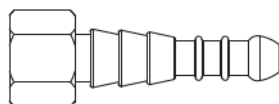
- The bbq's manifold connection is 1/4" Male Thread BSP.
- The connection between hose and regulator and the bbq should be tightened with a spanner. Take care not to over tighten the joints.



(Fig. 4)

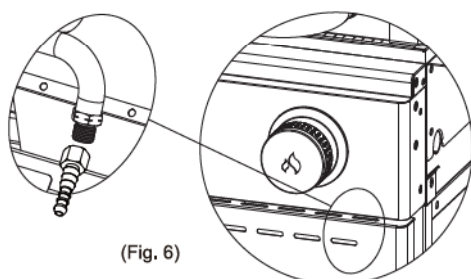
B) Push on hose connection - suit GB, IE, IT, ES, FR, NL, BE, SE, NO, IS, FI, DK, CZ, HR, SI, HU, TR, EE, LT, LV, PL, PT

- A universal adaptor suitable for a Push on Hose Connection is supplied within your bbq body (Fig.5)



(Fig. 5)

- Attach this adaptor to the 1/4" BSP male thread as shown in (Fig.6)



(Fig. 6)

- Tighten with a spanner. Take care not to over tighten the joints
- Use appropriate jubilee clip or twin eared fastener to connect the hose to the bbq adaptor and secure the hose/regulator connection
- After the assembly has been secured, turn on the gas and check for leaks. Ensure this procedure is carried out in a flame free environment

TESTING FOR LEAKS - DO THIS BEFORE USING YOUR BBQ

NOTE - DO NOT test for gas leaks with an open flame. If you smell gas, turn off at the source.

Before first use, at the beginning of each new season, or whenever a gas cylinder is changed, you must check for gas leaks.

Do so by:

- Turn on the gas cylinder.
- Turn all gas valves on the bbq to the **OFF** position.
- Brush a soap solution of one part liquid detergent and one part water to all gas connections.
- The presence of bubbles indicates a leak. Tighten or repair as necessary.
- Under no circumstances should a naked flame be used to check for leaks.
- If a gas odour is present and no leaks can be found, do not use the bbq. Turn the gas off at the source, disconnect the hose and immediately contact your bbq dealer or place of purchase for assistance.

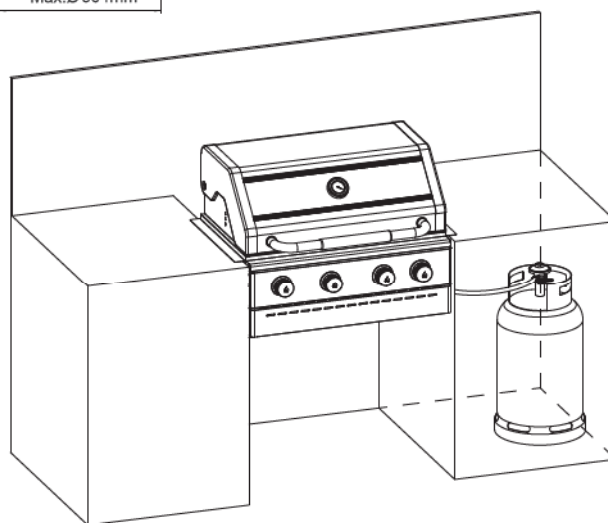
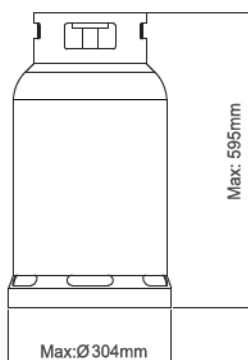
GAS CYLINDER SAFETY

- Always change over a gas cylinder away from any possible source of ignition in a well ventilated area.
- Do not smoke whilst handling gas cylinders.
- Never store gas cylinder indoors.
- Store away from direct heat in a well ventilated area.
- The gas cylinder can either be positioned on the right side of the bbq on the gas cylinder hook supplied, or alternatively position the cylinder on a flat non-flammable surface.
- Always keep the gas cylinder in an **upright** position.
- Close cylinder valve when bbq is not in use and, if available, use a sealing plug to prevent possible leaks.
- Do not subject gas cylinder to excessive heat.
- Do not tamper with any fitting attached to any gas cylinder. Have it taken to the manufacturer or an authorized testing station.
- When the cylinder runs out of gas, have it refilled or swapped at an authorized testing station. They will fill the cylinder to no more than 80% of its capacity. This allows the gas to expand with temperatures.
- Have the cylinder inspected EVERY 10 YEARS at an authorized testing station. The date of every inspection is imprinted onto the cylinder itself.

THE TYPE OF GAS CYLINDER TO BE USED

There are many different sizes of gas cylinder available. The cylinder size shown here is the maximum that should be used.

Gas cylinder capacity: max. 10.5 kg
Height of gas cylinder: max. 595 mm
Diameter of gas cylinder: max. 304 mm



Location of Gas Cylinder

Place cylinder inside the cabinet. Ensure there are no kinks in the gas hose.

The maximum length of a gas hose used must be not longer than 1.0m.



WHAT IS PROPANE / BUTANE?

It is a fuel gas compressed till it turns to liquid, then stored in a bottle or cylinder under pressure for easy transport.

ARE ALL GAS BOTTLE GASES THE SAME?

No. The LPG that cars use is known as auto LPG. It is different to propane/butane, which is used in household gas appliances. This guide only deals with propane/ butane.

HOW IS IT DIFFERENT FROM NATURAL GAS?

Propane and butane are similar to natural gas. They are colorless, non-poisonous and do not pollute when burnt. There is one important difference, propane and butane are heavier than air, if they escape they don't float away. The gas collects and forms gas pools at ground level or at the bottom of your appliance.

LIGHTING YOUR BBQ

JET FLAME IGNITION SYSTEM

Upon turning the burner control knob you will hear an audible "click". This is known as a Jet Flame Ignition System. (see Fig 7)



(Fig. 7)



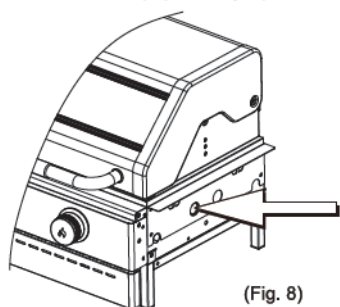
- Lift the hood.
- Turn on the gas cylinder.
- Press and turn any knob anti-clockwise to **HI** to light.
- If burner does not light, turn to **OFF**, wait 5 minutes then repeat procedure.

IMPORTANT - It is important that all control valves, and the gas cylinder are turned off after use.

MANUAL IGNITION

If necessary this bbq can be lit manually

- Light a 90mm bbq match and hold adjacent to the light hole at the right end of the bbq. (see Fig 8)



(Fig. 8)

MANUAL IGNITION:
Light here
with a 90mm
match or a
lighting gun.

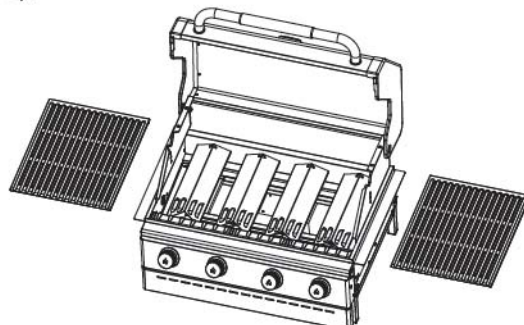
- Turn the right hand gas control knob to the **HI** position. The burner will light from the match.
- Once the right burner is lit, the burner next to it can be turned on and will light off the lit burner.
- Repeat till all burners are alight.
- The **LO** position is obtained by turning the knob fully anti-clockwise.
- Adjusting the control knob to your heat requirements can now control the flame.
- It is possible to view the ignition system working and to confirm the burners are definitely lit, simply by looking between the bars of the grill.

IMPORTANT - It is important that all control valves, and the gas cylinder are turned off after use.

USING YOUR BBQ

GRILL AND FLAME DIFFUSER PLACEMENT

- The flame diffuser should be placed underneath the grill as shown in (Fig. 9).



(Fig. 9)

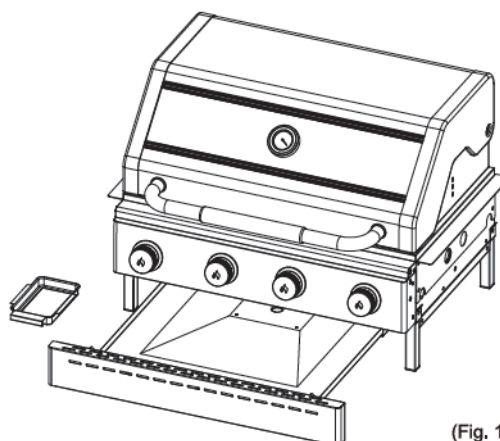
FIRST TIME USE OF BBQ

Before using the BBQ for the first time, it is important to season the porcelain coated cast iron cooking grills to protect them from rusting and to provide that wonderful non-stick surface. This can be done in three easy steps.

1. Wash the grills using a light detergent and water. Rinse then dry with a towel. Never air-dry grids or wash them in a dishwasher.
2. Spread a thin coating of cooking oil over entire surface of the cast iron grids with a basting brush or oil mister. Be certain the entire surface, including all corners, have been coated thoroughly.
 - a. We recommend using a high smoke point oil like one of these organic cold pressed cooking oils.
 - i. Avocado Oil – smoke point (260C / 500F)
 - ii. Rice Bran Oil – smoke point (255C / 500F)
 - iii. Canola Oil – smoke point (204C / 400F)
3. Turn on the grill and operate on Med/Low (400F or 200C) for 30 minutes. This will cause the oils to bond with the cast iron and creates a non-stick protective layer.

PROTECTING AND CLEANING THE FAT TRAY

- **IMPORTANT** - the fat tray and fat collector **MUST** be cleaned on a regular basis. If this is ignored, a build up of fats and greases may cause a fire in the BBQ (Fig. 10).



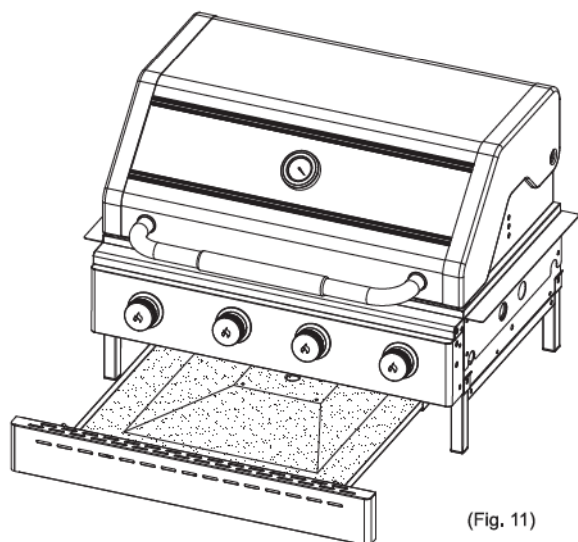
(Fig. 10)

- More frequent cleaning may be necessary as usage demands.
- **FAT FIRES** are NOT covered by warranty.



USING A SINGLE FAT TRAY (Fig. 11)

The Fat Tray can be protected by first lining the tray with aluminium foil, then fill with a layer of either an approved "fat catch" material or sand to soak up dripping fats and oils during cooking. Sand should be replaced on a regular basis to prevent a build-up of fats and oils that may catch fire.



(Fig. 11)

PREHEATING

Light the burners as previously directed, turn to **HI** and allow the bbq to preheat for 2-5 minutes.

PREPARE THE COOKING SURFACE

It is preferable to apply a light coat of high smoke point oil, such as Canola or Avocado oil, using a long handled brush to the cooking surface prior to lighting each time. The oil will keep the food from sticking to the cooking surface.

FLARE-UP CONTROL

Anytime you cook meat above an open flame you will have flare-ups, as flare-ups are caused when the natural juices from the meat fall onto or through the flame diffuser. Flare-ups and the resulting smoke are what give meat that delicious bbq flavour, so expect and encourage some flare-up.

However excessive flaring can be caused by cooking extra fatty foods directly on the grill, or by cooking with too high temperature. These types of flare-ups should be controlled or your food will burn.

To prevent excessive flare-ups:

- Trim off excess fat from meat and poultry before putting it on the grill.
- Turn the control knob to a lower setting
- Throw a small amount of baking soda or gently spray a small amount of water (from a meat baster or spray bottle) directly on the flame diffuser to put out excessive flaring

Note: The flame diffuser disperses the heat from the burners. This results in a uniform heat zone beneath the cooking grill.

COOKING WITH THE ROASTING HOOD DOWN

When using the bbq with the hood closed, use the two outside burners only and position the flame diffuser and grill over the centre burners. This allows for good air circulation within the bbq. Check cooking progress periodically. Exceeding 250°C can damage the bbq and void your warranty.

CLEANING UP AFTER USING THE BBQ

It's always a good idea to clean and re-season your grills after you have finished cooking.

- With the lid open, turn the control knobs to the **MEDIUM HIGH** position. Close the roasting hood and wait for ten minutes. This will help burn off excess food debris and oils. Then, open the roasting hood and turn the control knobs to the off position. Clean your grids by removing any excess food and oils using a quality stainless steel barbecue or nylon bristle grill brush, finally wiping clean with a piece of paper towel.
- Spread a thin coating of High Smoke Point Oil over entire surface of the cast iron grids with a basting brush or oil mister.

MAINTENANCE OF YOUR BBQ

PROTECTION AND STORAGE

SUMMER

Keep your barbecue beneath a quality cover and in a location where it is out of the rain. Keeping your barbecue clean and dry at all times will ensure it's always ready to use, and prolong its life.

WINTER

The barbecue must be stored indoors during the winter season. If this is not possible, do at least the following:

- **Stainless Steel Burners** - clean and dry as described below ref: Wrap in paper and store indoors in a well-ventilated dry location.
- **Clean and dry the cooking surfaces.** Apply a thorough coating of either high smoke point oil such as avocado or canola oil. Wrap in paper and store indoors in a well-ventilated dry location.

Gas cylinders must NOT be stored indoors. Store gas cylinders outdoors in a well-ventilated location.

MAINTAINING THE GRILL SURFACES

The appearance of rust spots on cast iron cooking grills is a sign that they have not been properly seasoned or maintained.

Clean the grill as described in the above section: **CLEANING UP AFTER USING THE BBQ**. Then scour the rusty areas with steel wool, until all traces of rust are gone then wash, dry and repeat seasoning process.

Do not ever wash cast iron with soap or place in the dish washer. This could take off the protective enamel coating and encourage rust to occur.

CLEANING THE FLAME DIFFUSER

Periodically wash in a warm soapy solution. Use a wire brush to remove stubborn burnt on cooking residue if necessary. Dry thoroughly before re-installing to the bbq body.

CLEANING THE BBQ BODY

The body of the bbq should be cleaned regularly dependant on the use and type of food cooked. Use warm soapy solution.

CLEANING THE BURNERS

Occasionally after long cooking sessions, excess fats, juices and marinades can clog the burners. If so, remove the burners (see removing burners section) for cleaning:

- Clean by washing in hot water and detergent.
- Ensure that all burner ports are free from obstruction.
- Rinse in water, dry and return to bbq.
- Light immediately to prevent rust and corrosion.

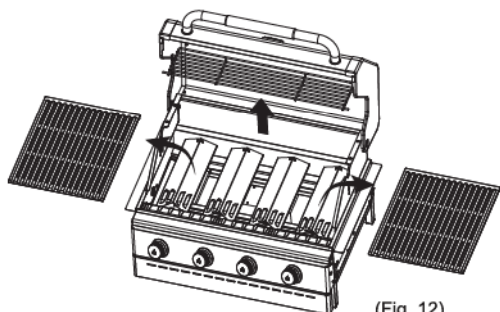
FIRST USE AFTER LONG PERIODS

At the start of each bbq season or before using after a long period of time:

- Read this operation manual again thoroughly.
- Check all gas valve orifices, burner tubes and connections for obstructions.
- Check that all burners are in their correct positions.
- Check to see if the gas cylinder is full.
- Check for gas leaks using a soapy water solution.
- Set burner controls to **OFF** and connect gas supply.
- Ensure all grills are clean before use.

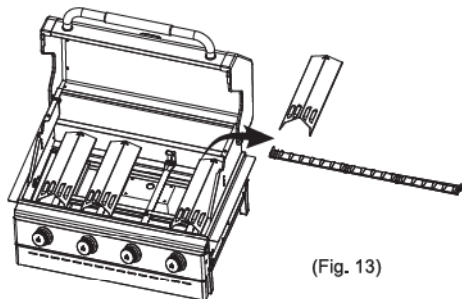
REMOVING BURNERS

- Make sure the bbq has been switched off and has completely cooled down.
- Ensure all gas control knobs are set to the **OFF** position and the gas cylinder has been turned off.
- Lift the warming rack and grill off the bbq as shown in (Fig. 12).



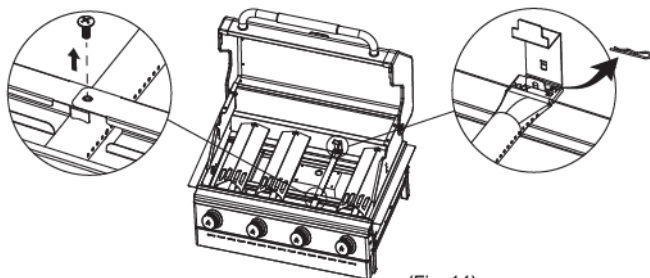
(Fig. 12)

- Lift the oil channel and flame diffuser from position as shown in (Fig. 13).



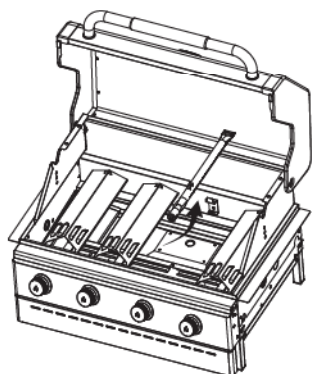
(Fig. 13)

- Remove the R pin and the screw as shown in (Fig. 14).



(Fig. 14)

- Lift and swing out the burner from position as shown in (Fig. 15).



(Fig. 15)

- Clean burners as described on previous page
- Reverse the previous procedure to re-install the burners, flame diffuser, oil channel, warming rack and grill.

PREVENTING RUST

Rust is a chemical process in which iron oxidizes and begins to flake away the metal. This is caused by water that soaks into the metal or comes in contact with the metal frequently over time. As an outdoor appliance made of steel, some appearance of surface rust should be expected from time to time. Keeping your barbecue under cover, clean and dry, goes a long way to preventing rust occurring. Some tips are:

- Ensure cooking surfaces (including flame tamers) are kept clean and dry after cooking, particularly after cooking with marinades. Cooking surfaces should be rubbed with oil after use.
- Do not leave your barbecue out in the rain.
- Do not store your barbecue when wet. Dry thoroughly first.
- During both Summer and Winter, periodically remove the cover to enable the barbecue to air out, and get rid of any built up condensation.
- Light surface rust may be easily removed with a rag (or aluminium foil), soaked in white vinegar, or by using a commercial rust remover. Dry the affected area and apply a coating of rust preventing fluid, available at most auto stores.
- Chipped enamel can be treated with touch up paint to cover the bare metal surface.

TROUBLESHOOTING

IF BBQ FAILS TO OPERATE PROPERLY

- Stop, turn off gas at its source and turn all burner controls to **OFF**.
- Do not smoke.
- Check gas supply connections.
- Repeat lighting procedure after waiting for five minutes for accumulated gases to disperse.

If bbq still fails to operate properly TURN OFF GAS AT SOURCE, TURN BURNER CONTROLS TO OFF, wait for bbq to cool and check the following:

a) Misalignment of burner tubes over orifices

CORRECTION: Reposition burner tube to properly sit over orifice.

b) Obstruction in gas line

CORRECTION: Remove hose from bbq. Open gas supply for one second to clear any obstruction from hose. Close off gas supply at source and re-connect hose to bbq.

c) Blocked orifice

CORRECTION: Remove burners as described above. Inspect gas valve orifice, clear any obstruction with a fine wire. Re-install burners over orifices and test again.

IF THERE IS A LEAK

- Turn the gas cylinder off.
- Ventilate the area to disperse any accumulated gas.
- Check all connections.
- If the leak persists, keep cylinder upright and take to an open area.
- Keep skin away from any gas or liquid escaping from the cylinder.
- Keep the cylinder at least 20 meters away from any sparks or ignition sources including electrical equipment, camera flash, engines or motors.
- Disperse gas by providing maximum ventilation and spraying with a fine water spray.

IF THERE IS A FIRE

If there is a fire at the appliance

- If there is a fire at the appliance, turn the gas off at the cylinder.
- Smother the flames with a wet cloth.

If there is a fire at the cylinder or you cannot get to the valve to turn it off

- call the fire brigade.
- direct a garden hose to the middle of the cylinder to keep it cool, however do not extinguish the flame. If the gas is burning it will build up and explode.
- Evacuate the area.

A note on fire prevention:

Most fires in outdoor bbqs are caused by a build up of greases and fat, or gas connections which have not been secured properly. Remember to follow the manufacturer's instructions on proper cleaning and connection procedures.

INSECTS

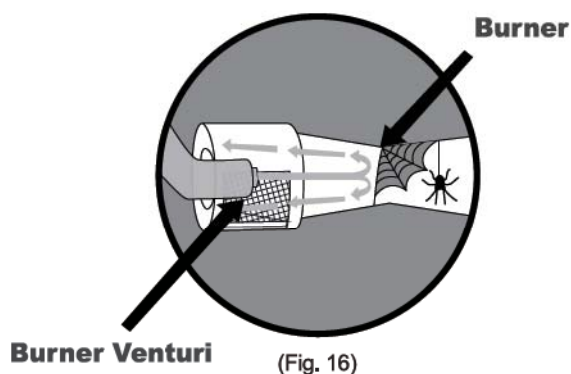
Spiders and insects can occasionally spin webs or make nests in the burner tubes.

These can obstruct gas flow which could result in a fire. This is known as "Flashback" and can cause serious damage to the bbq and create an unsafe operating environment.

Frequent inspection and cleaning of the burner tubes is recommended.

CLEANING BLOCKED BURNER VENTURI

From time to time insects or spiders may make nests inside the burner or burner venturi (Fig 16). These blockages may cause reduced burner performance (eg low flame), the burner may not ignite, or a fire inside the burner may occur (Fig 17). You may also smell leaking gas as it is restricted from entering the burner.



(Fig. 16)



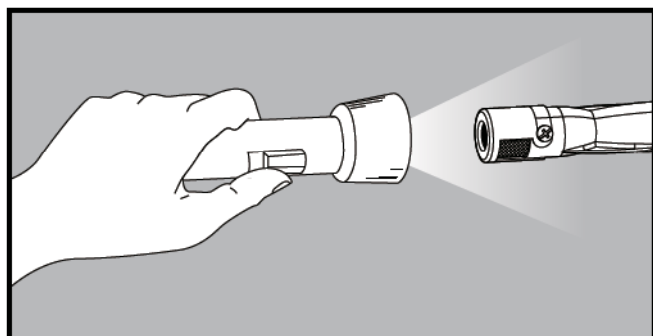
(Fig. 17)

A fire may occur here if the burner or burner venturi is blocked, disrupting the correct flow of gas inside the burner.

CLEANING A BLOCKED BURNER OR BURNER VENTURI

Step 1.

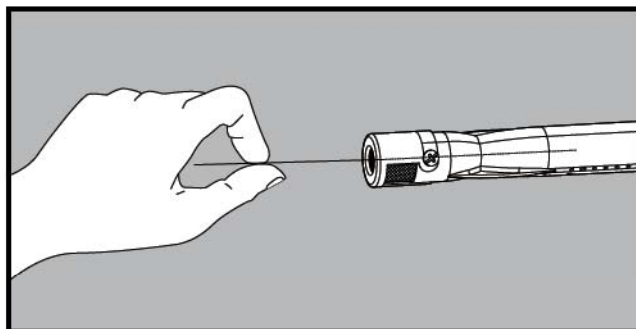
Shine a flashlight inside the burner to easily see if there are any blockages existing.



Step 2.

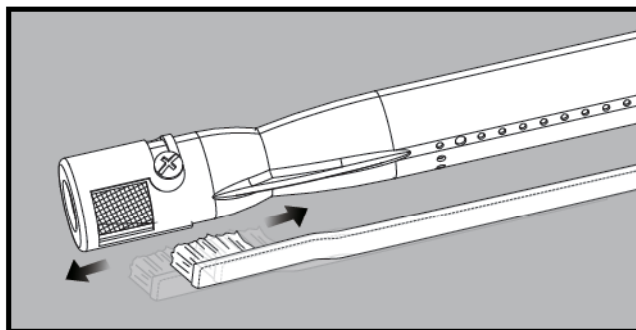
To clear the blockage use a thin stick such as a chicken skewer to dislodge and remove any blockage.

Use the flashlight to check again to be sure that all blockages have been removed.



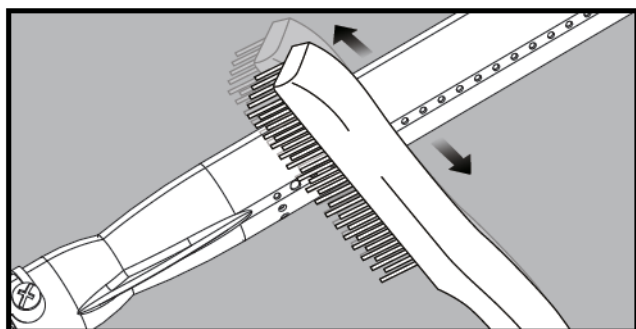
Step 3.

Use a small non-abrasive brush such as a toothbrush to clean the venturi mesh to be sure it is also clean and clear of blockages.



Step 4.

Check the individual ports of the burner to be sure they are not blocked. They can be easily cleaned with a wire brush.





5 YEAR WARRANTY

YOUR FORNETTO BARBECUE IS COVERED AGAINST DEFECTS FROM DATE OF PURCHASE FOR PARTS LABOUR AND REPAIRS.

THIS WARRANTY EXCLUDES SURFACE RUST AND DAMAGE CAUSED BY ABUSE OR NEGLECT.

PLEASE THOROUGHLY READ CONDITIONS OF THE WARRANTY

This warranty is given by

Authorised Representative:
United Kingdom
Garth Europe B.V.
Sporlaan 7, 2495 AL
Den Haag
THE NETHERLANDS
info@gartheurope.com

Authorised Representative:
European Mainland
United Brands Group Retail B.V.
Wethouder van Haperenstraat 40,
4813 AM Breda, The Netherlands
fornetto@ubgcompany.com
www.ubgcompany.com

www.garthsupport.com

www.fornetto.com

This warranty is provided in addition to other rights and remedies you may have under Australian Consumer Law or the relevant Consumer Laws in the country of purchase: You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Any claim under this warranty must be made within 5 years of the date of purchase of the product. Proof of purchase must be presented.

CONDITIONS OF THE WARRANTY

- Warranty must be registered on www.fornetto.com after 1 month of purchase.
- Proof of purchase must be supplied when applying for warranty.
- This Assembly & Operating Manual must be retained in a safe place.
- The Fornetto Barbecue must be operated and maintained in accordance with the instructions supplied in this Assembly & Operating Manual.
- Any repair does not extend the warranty period.
- Any parts other than original oven parts will void this warranty
- Enamelled barbecue frame 5 years - no rust through or burn through
- Stainless steel tube burners 2 years, no rust through or burn through
- Cast Iron grill 3 years no rust through or burn through

INSTALLATION CONDITIONS

- All installations must conform to the applicable Gas, Electrical and Building standards as laid down by the local codes in your country, state or region.

CAUTION: Do not place a Fornetto Grill, kamado or barbecue directly on or near a combustible surface, wooden floor, table or other surface without a metal base or built-in table, or without another refractory barrier such as a 5 cm thick concrete tile under the appliance, as this voids any warranty and expressly disclaims all liability for all direct, indirect, incidental or consequential damages.



5 YEAR WARRANTY

WHAT IS NOT COVERED IN THE WARRANTY

- Removal or re-installation costs. This warranty does not cover costs for transit, nor in home service.
- No liability will be accepted for loss or damage during transit.
- Lack of maintenance, abuse, neglect, misuse, accidental or improper installation of this appliance.
- Scratches, dents, corrosion or discoloration caused by heat, abrasive chemical cleaners or chipping of porcelain enamel parts, that don't affect the use of the bbq.
- Cleaning and wear and tear - service calls of this nature are chargeable.
- Corrosion or damage caused by exposure to the elements such as insects, weather, hail or grease and fat fires, abrasive chemicals, food acids and juices.
- Commercial use of this appliance.
- Unauthorized repairs or modifications during the warranty period.
- The occurrence of surface rust.

TECHNICAL ASSISTANCE

If you experience any technical issues with your Fornetto Barbecue, firstly review your Assembly & Operating Manual and the troubleshooting sections or go to www.garthsupport.com

FOR WARRANTY CLAIMS OR SPARE PARTS PLEASE GO TO

www.garthsupport.com

To find your Fornetto Barbecue online go to the warranty section on www.garthsupport.com and select your country or region of purchase and follow the instructions.

RECORD THE FOLLOWING INFORMATION IMMEDIATELY

Date of purchase

Purchased from

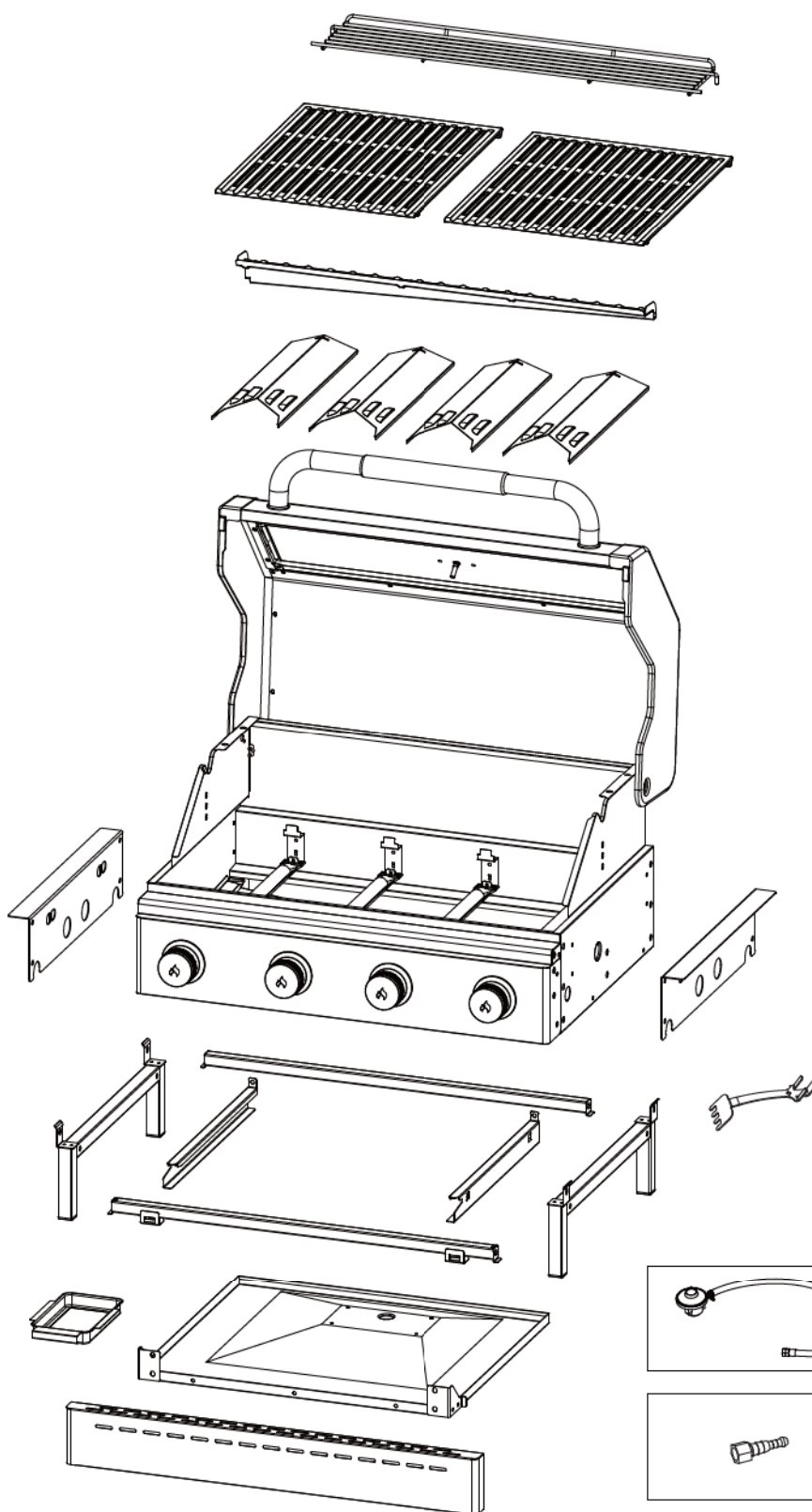
Location

Model name and number

Serial number

Receipt number

ATTACH THE PURCHASE RECEIPT TO THIS WARRANTY SHEET



A: M6x12



B: M6x35



J: M5x12



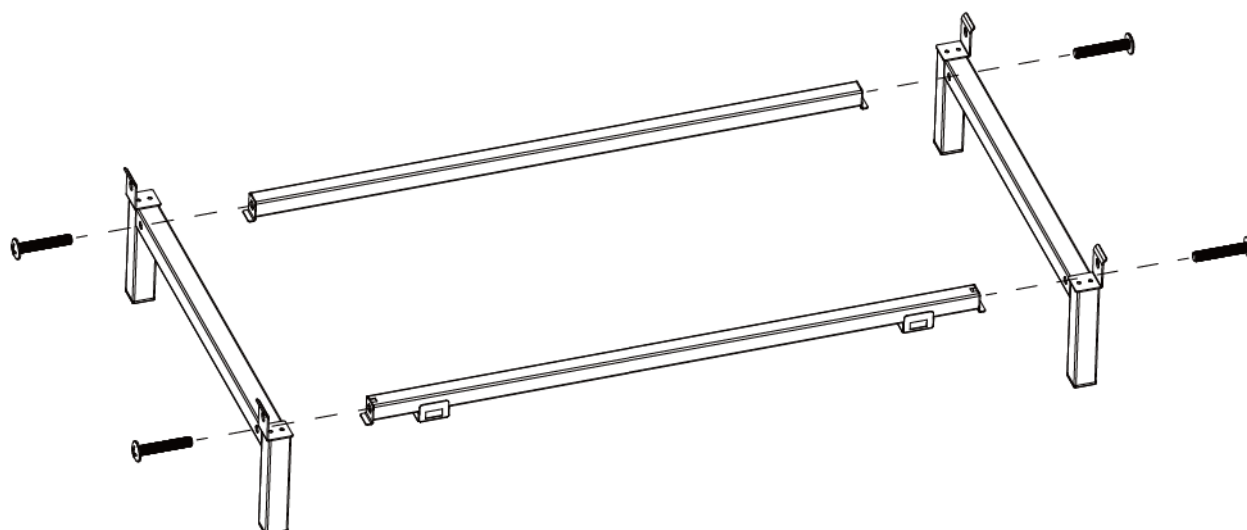
UK / CH / NL



NL / IL / IT / ES
BE / MT

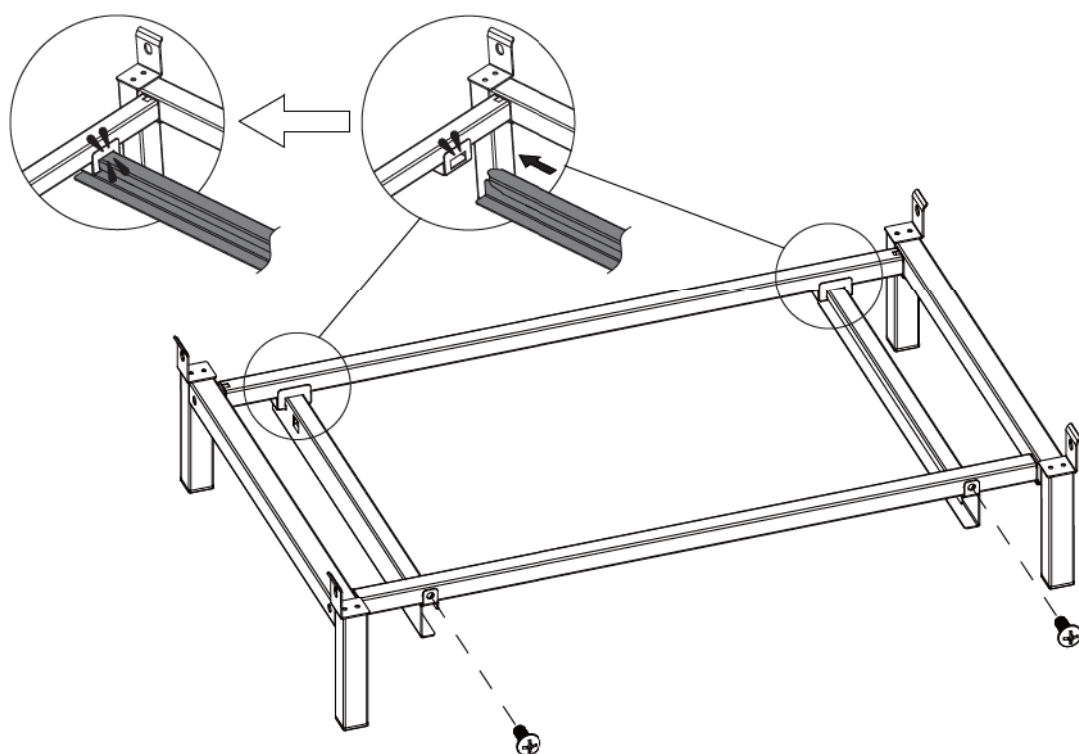
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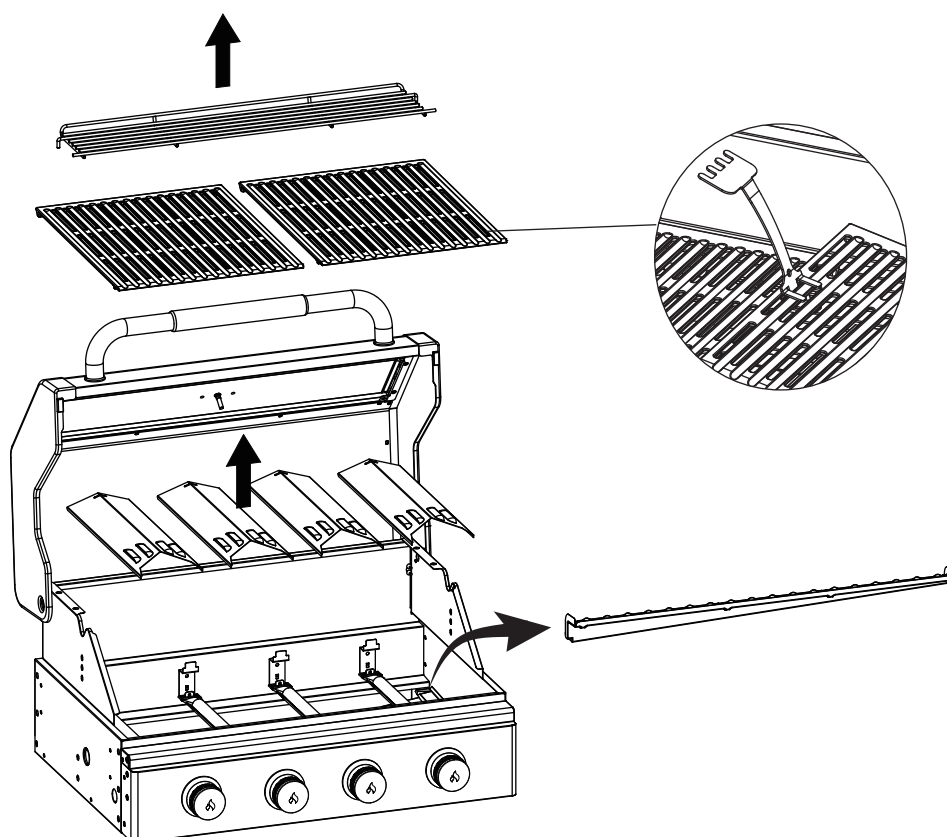


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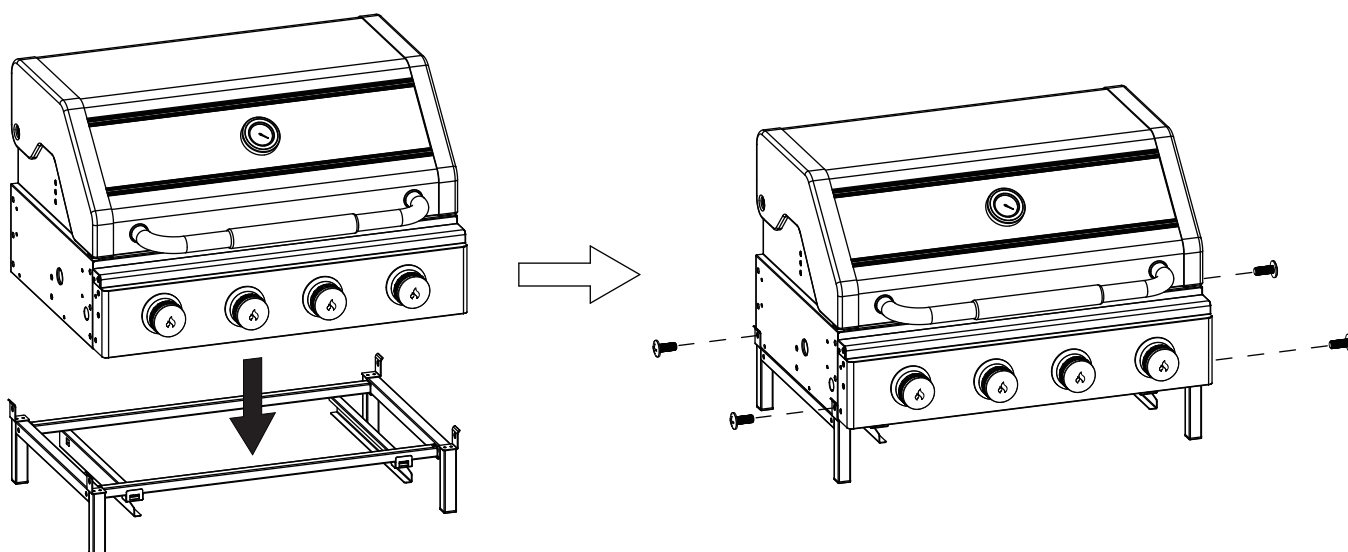


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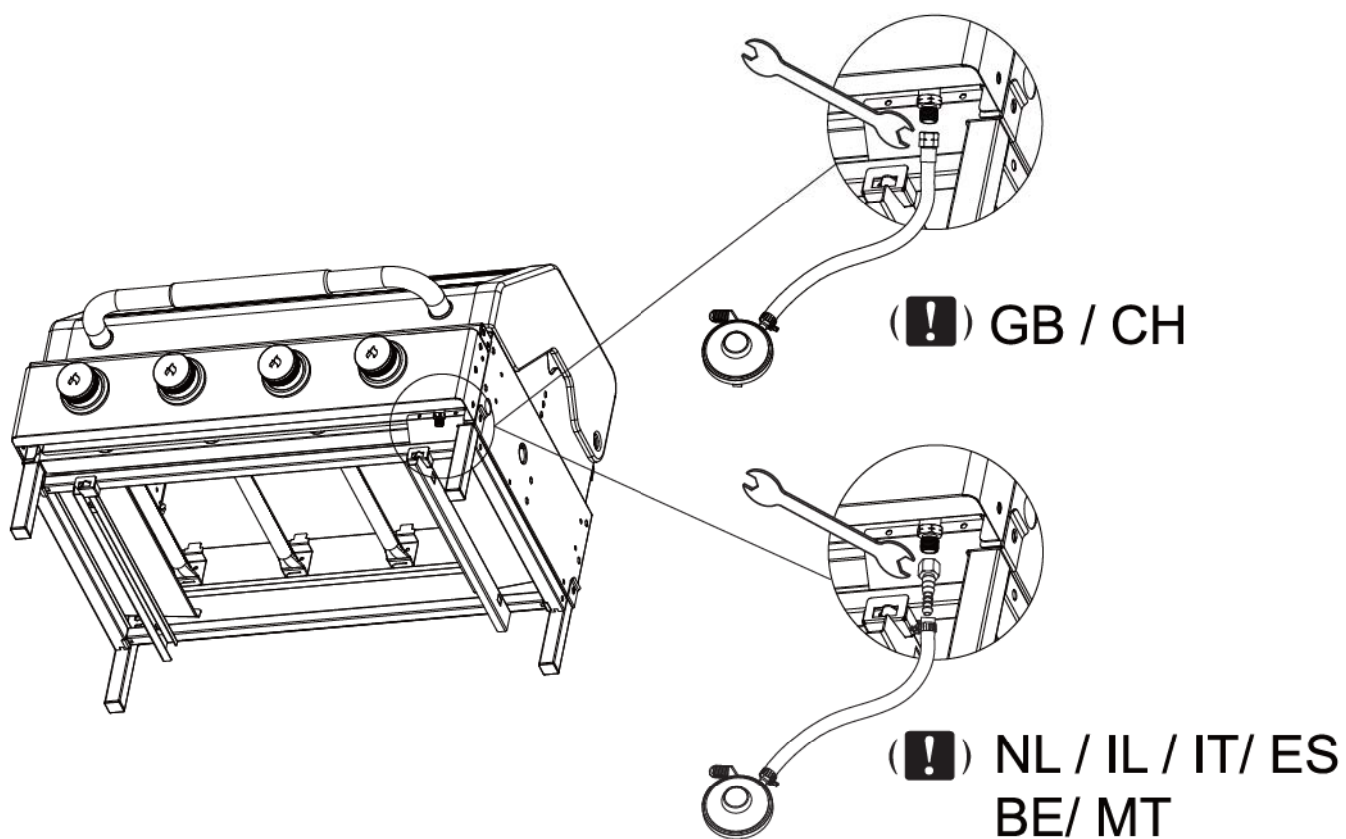


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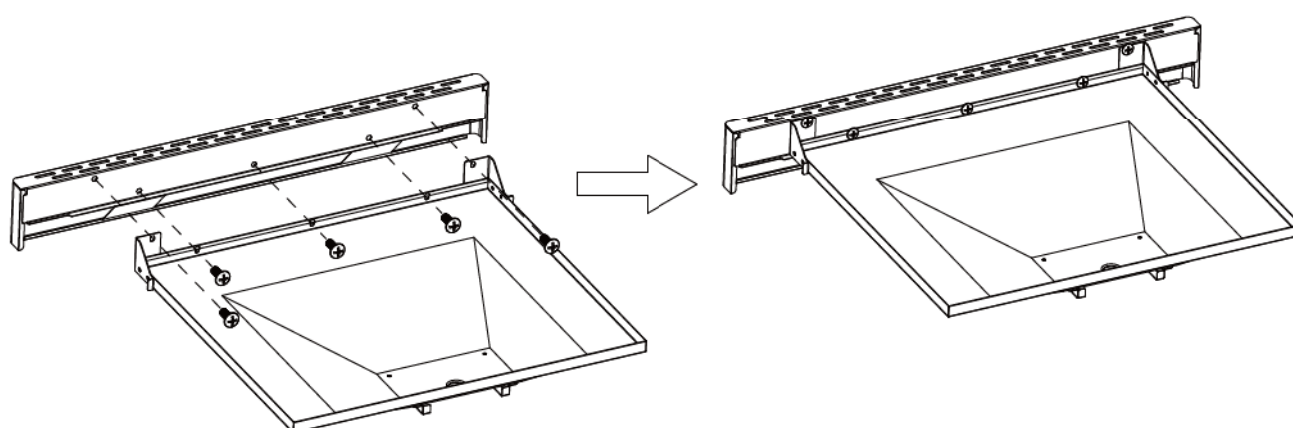


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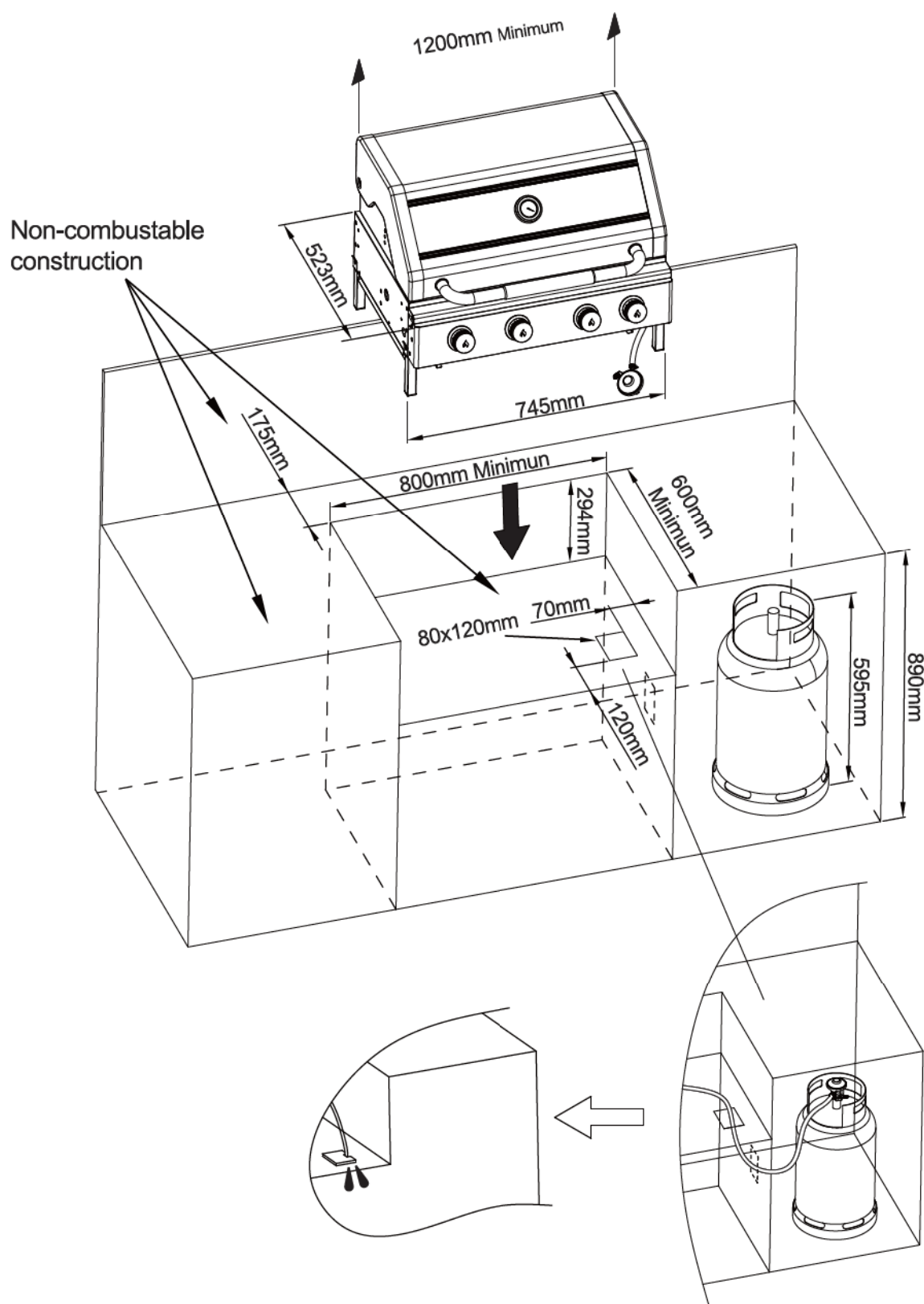
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J  5: M5x12



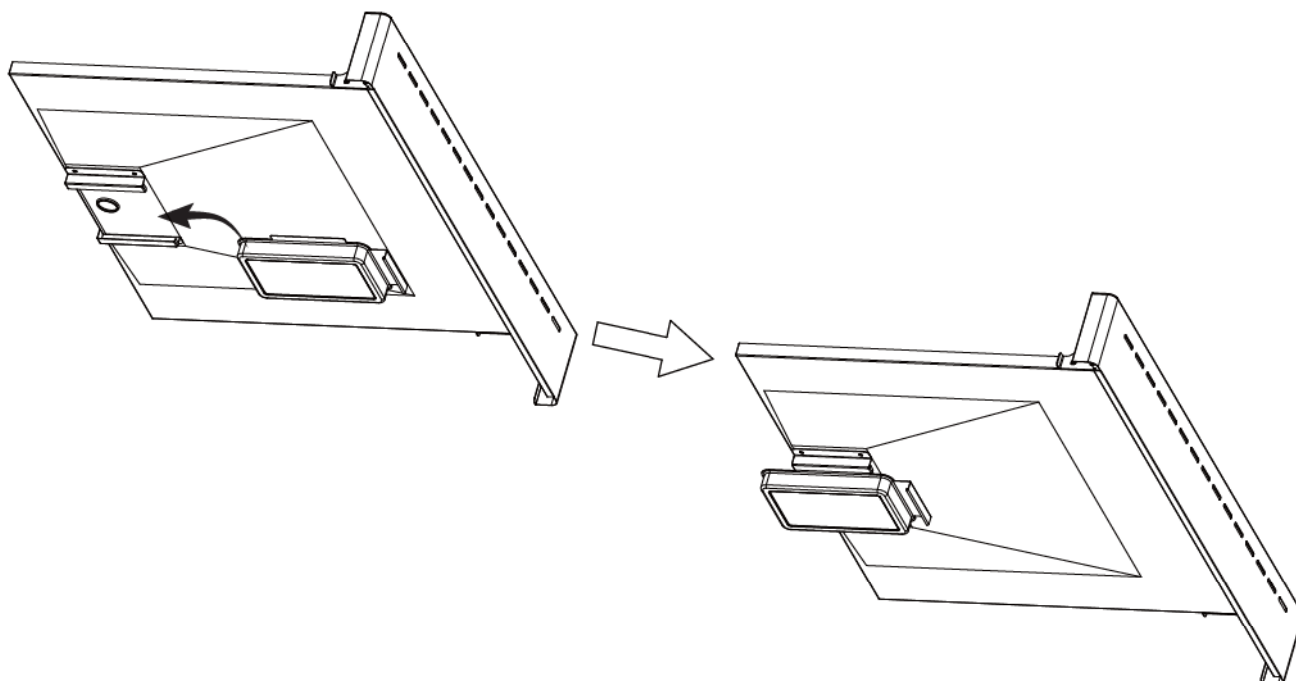
OPTION 1

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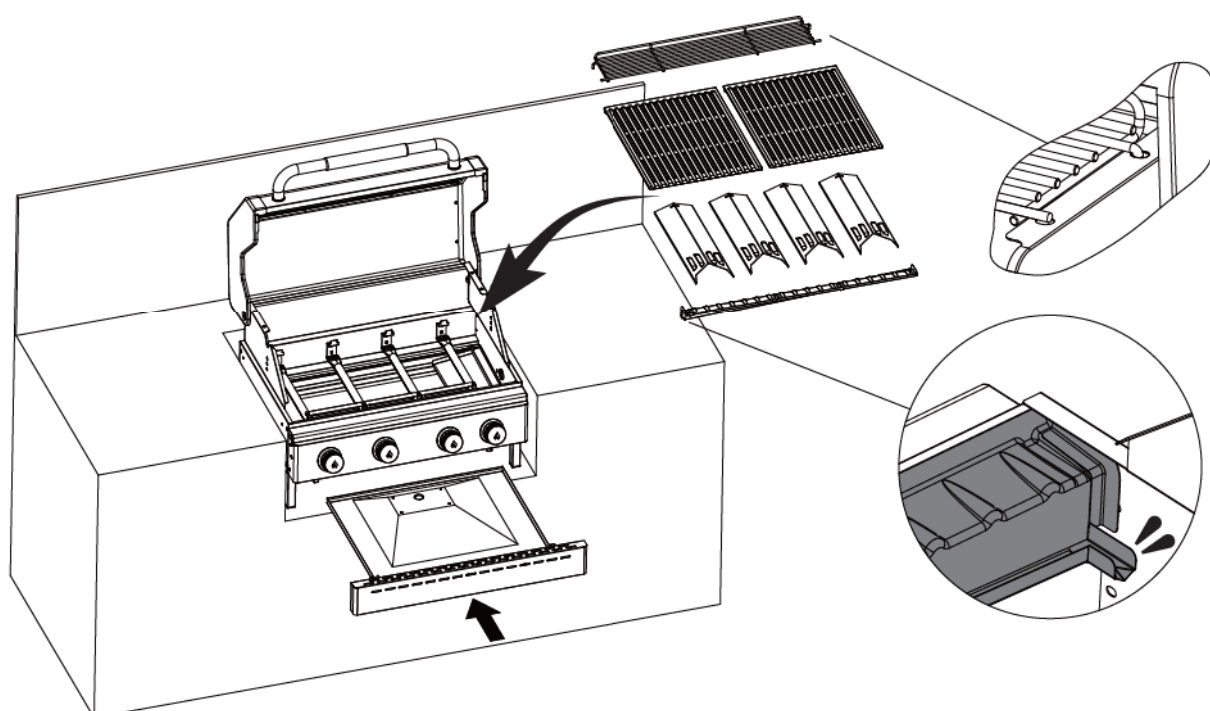


OPTION 1

8.



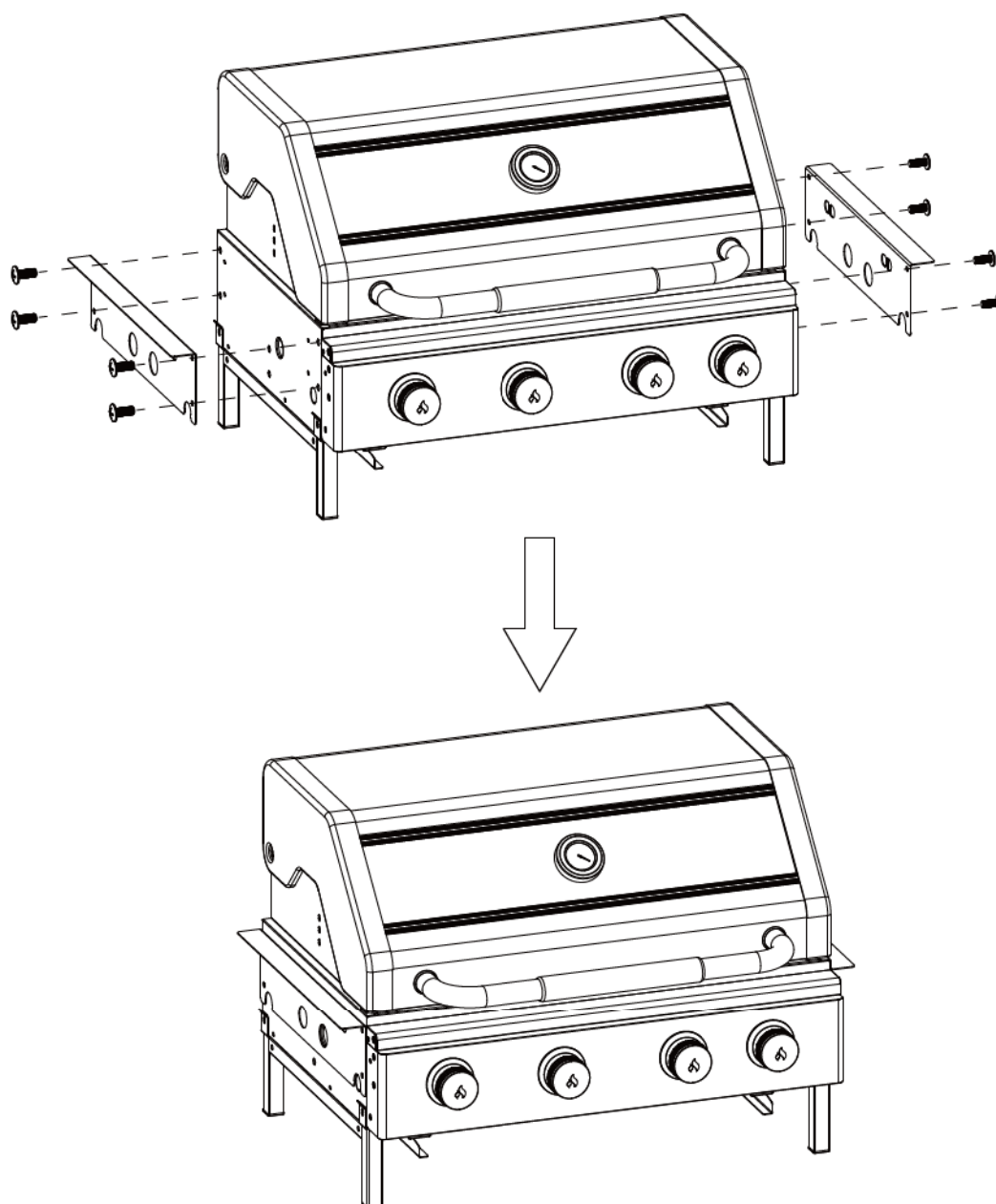
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OPTION 2

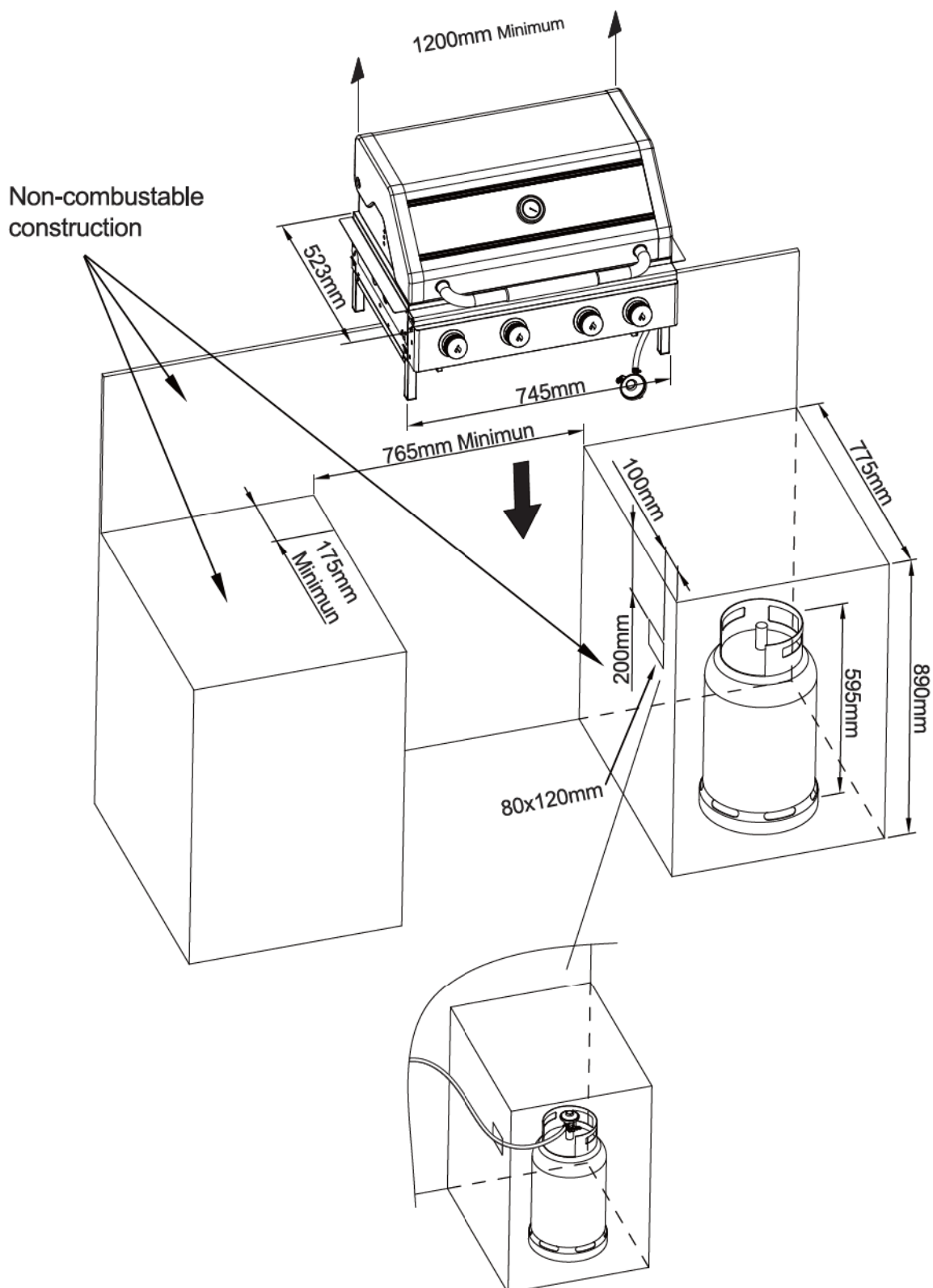
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A  8: M6x12



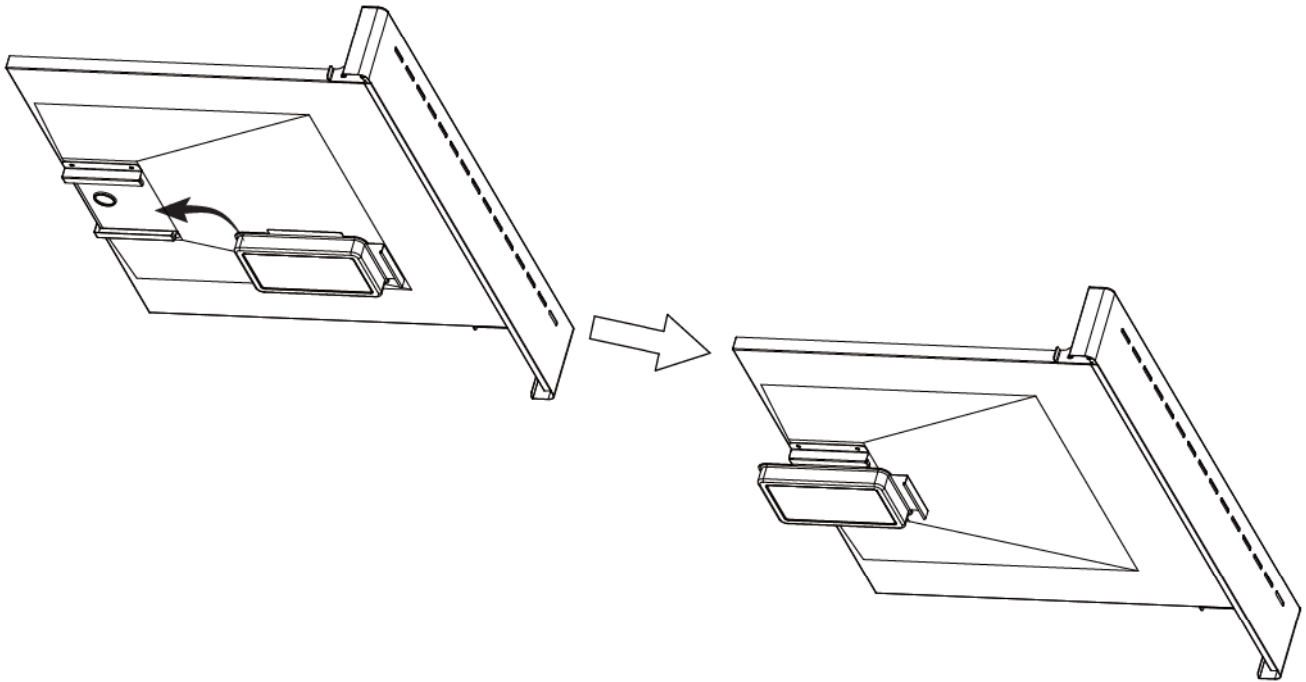
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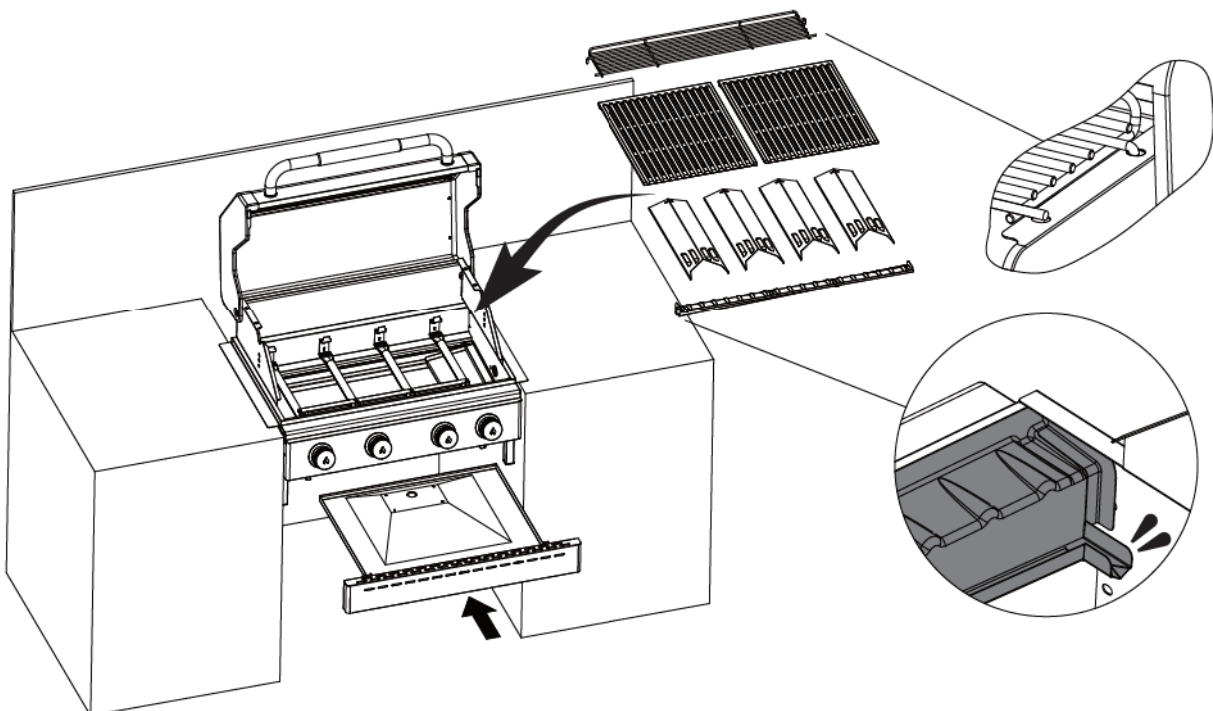


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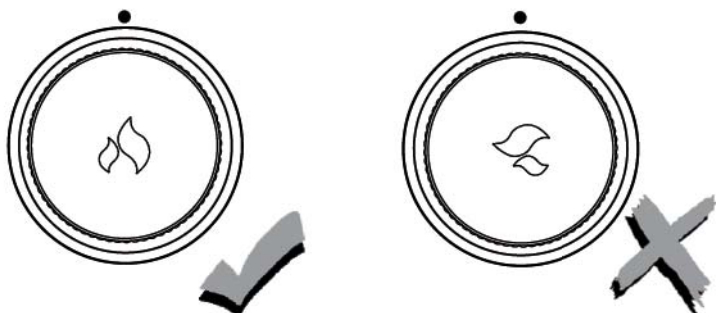
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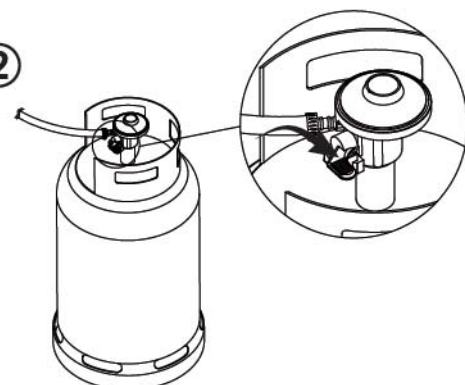
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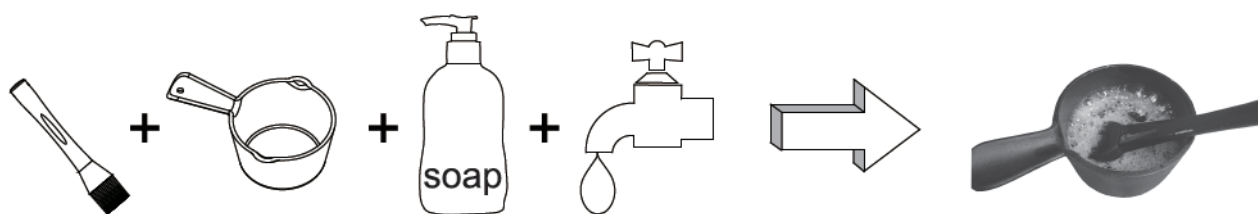
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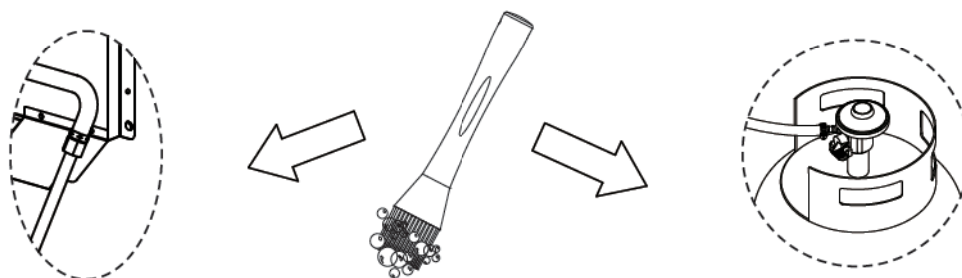
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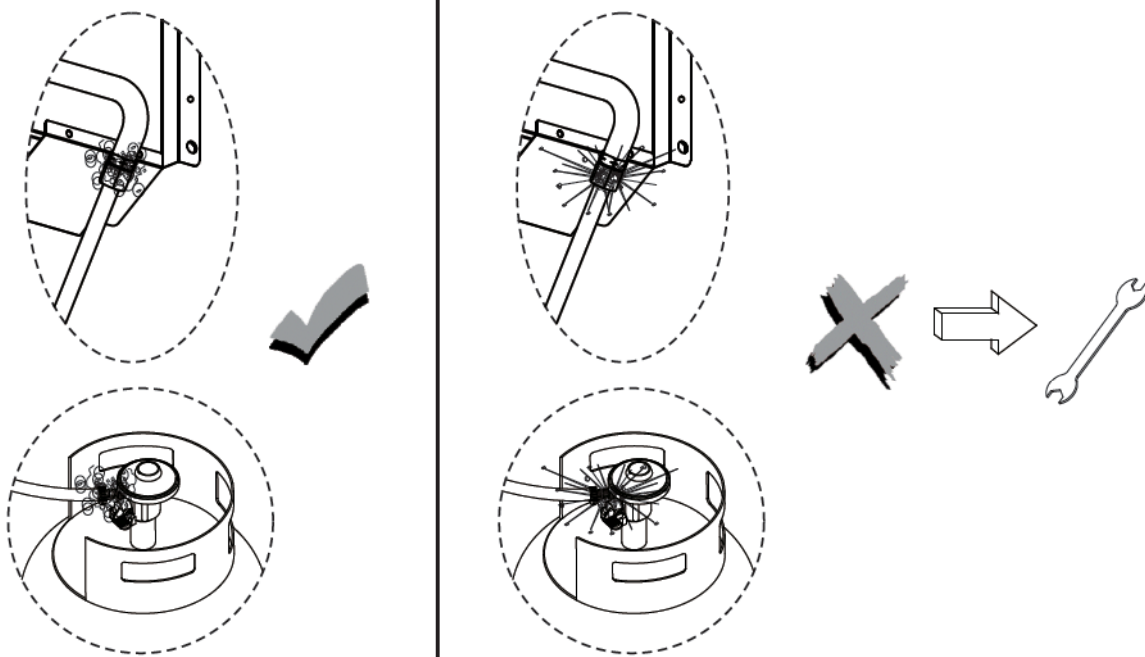
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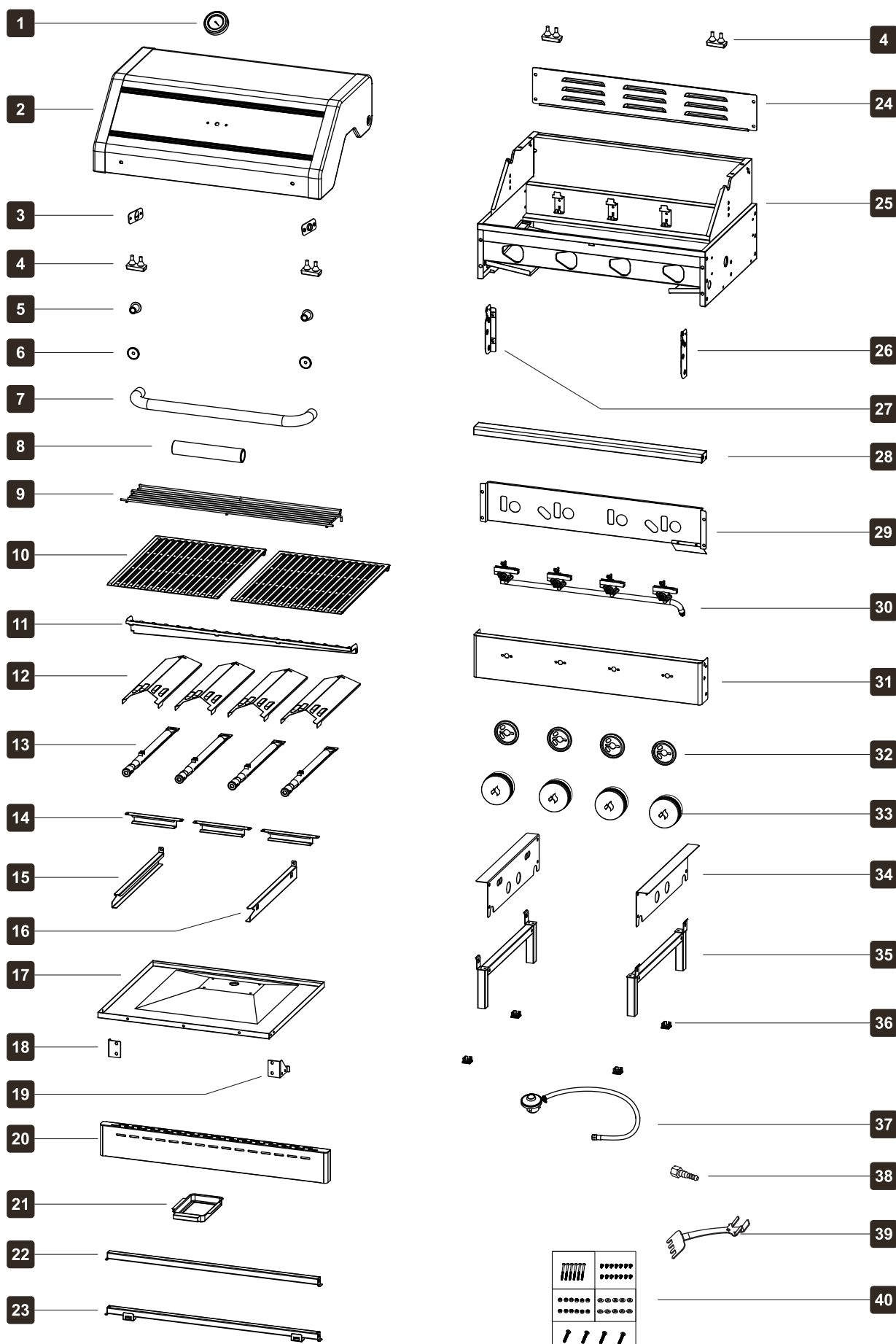


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⑤





PART NUMBER	PART NAME	SUPPLIER CODE	
1	Temp gauge	8803A026-FOR	
2	Hood outer	18HD4-02301-00000-000	
3	Hood hinge pin	PB22021810	
4	Front side rubber bumper	HOB0190009	
5	Hood handle socket	K5-13APC0008	
6	Hood handle decoration cup	1CHD0-02401-08070-076	
7	Hood handle	1CHD4-01101-08000-081	
8	Hood handle cover	7904A0009	
9	Warming rack	18BQ4-00101-01000-011	
10	Grill	B03111-M	
11	Oil channel	18BQ4-01302-10050-080	
12	V shape flame tamer	18BQ0-00401-06060-080	
13	Burner	30mbar	HAB0160010
		50mbar	Y.2.13.034
14	Cross lighter	1CBQ0-02701-10050-081	
15	Left fat tray support bracket	1CBQ0-08801-05120-080	
16	Right fat tray support bracket	1CBQ0-08901-05120-080	
17	Fat tray panel	1CBQ4-02002-05060-080	
18	Left fat tray handle mounting bracket	88BQ0-09001-05120-080	
19	Right fat tray handle mounting bracket	88BQ0-09101-05120-080	
20	Fat tray handle	1CBQ4-00901-10060-081	
21	Oil cup	CPTR0-8001-05050-080	
22	Back fat tray support	1CBQ4-05701-00000-009	
23	Front fat tray support	1CBQ4-05601-00000-009	
24	BBQ frame back cover	18BQ4-03301-04050-012	
25	BBQ frame body	18BQ4-02803-00000-011	
26	Fascia right support panel	1CBQ0-04201-05120-080	
27	Fascia left support panel	1CBQ0-04101-05120-080	
28	BBQ front decoration part	1CBQ4-02201-04060-018	
29	Fascia heat shield panel	1CBQ4-02402-05035-080	
30	Manifold set	50mbar	18BQ4-09804-00000-000
		30mbar	18BQ4-09802-00000-000
31	Fascia	18BQ4-02307-10050-085	
32	Main burner knob bezel	BS180327	
33	Main burner knob	BKNB-264A	
34	Built in bracket	1CBQ0-05201-10150-080	
35	BBQ support foot	1CBQ0-05301-10000-000	



PART NUMBER	PART NAME	SUPPLIER CODE	
36	Leg socket	Y.2.27.005	
37	Hose and Regulator	IT	N/A
		NL	N/A
		BE	N/A
		MLT	N/A
		ES	N/A
		DE	N/A
38	Universal adaptor	DE-0810 (N/A for DE, AT, CH)	
39	Grill lifter	TMA1118	
40	Bolt Pack	BP-FO4-007-400-AA	



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