



FZG 3001

# COMBO GRILL 3 in 1

## USER'S MANUAL

**Thank you for purchasing this Combo Grill 3 in 1. Before you start using it, please carefully read this user's manual and save it for possible future use.**

### CONTENTS

1. GENERAL SAFETY INSTRUCTIONS .....	4
2. PARTS LIST .....	6
3. MOUNTING STEPS.....	7
4. ASSEMBLY .....	7
5. OPERATION .....	12
Preparation.....	12
Installation .....	12
Safety precautions .....	14
Lighting instructions.....	14
6. MAINTENANCE .....	14
7. STORAGE.....	15
8. CLEANING.....	15
9. TROUBLE SHOOTING.....	16
10. WARRANTY .....	16
11. PROTECTION OF THE ENVIRONMENT .....	17
12. DISPOSAL.....	17
13. TECHNICAL DATA .....	18

# 1. GENERAL SAFETY INSTRUCTIONS

## **⚠ WARNING (Charcoal)**

Read this information carefully before installation or use of this product

The use of this barbecue requires a minimum amount of supervision and precaution (see recommendations below).

Be careful of the environment, a day out in the open air should not be a cause of destruction or pollution. When used for the first time, heat your barbecue for 30 minutes. Doing so will stabilize the paint and this will give off an odour, but only when turned on this first time.

## **INSTRUCTION FOR USE**

### **IMPORTANT:**

Your barbecue grille is now ready to work and will be of great use to you.

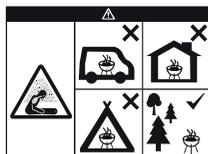
### **For your safety, PLEASE NOTE:**

1. Do not use indoor!
2. **WARNING!** Do not use spirit or petrol for lighting or relighting! Use only firelighters complying to EN 1860-3!
3. **WARNING!** Keep children and pets away.  
Indeed, a large number of accidents are reported every year. Burns are particularly serious with young children, because due to their height, their faces are nearly always on the same level as the fire.
4. On a windy day, turn your barbecue so that the wind can not cause sparks.
5. To ensure safety, never sprinkle cold water near the cast iron hearth.
6. The barbecue has to be installed on a secure level base prior to use.
7. The maximum amount of briquettes for the BBQ's: 1.2kg.
8. Recommendation: The barbecue shall be heated and the fuel kept red for at least 30 minutes prior to the first cooking on the barbecue.
9. **WARNING!** This barbecue will become very hot, do not move it during operation.
10. Do not use the barbecue in a confined and/or habitable space e.g. houses, tents, caravans, motor homes, boats. Danger of carbon monoxide poisoning fatality.

## **HOW TO LIGHT THE CHARCOAL?**

A few tips: Wood is not allowed to use for cooking, only charcoal to be used.

- ☼ Add your charcoal. Use the charcoal that complies with the current laws. The charcoal must be placed 2 cm under the grille when in its lowest position.
- ☼ The easiest method for lighting your charcoal is to use barbecue lighters that are easy to find in the shops.
- ☼ Do not cook before the fuel has a coating of ash.
- ☼ We remind you once again not to pour flammable liquid onto the charcoal to light or relight the barbecue.
- ☼ For obvious safety reasons, we strongly advice you not to move your barbecue grille once it is working.



## **⚠ CAUTION:**

Do not use the barbecue in a confined and/or habitable space e.g. houses, tents, caravans, motor homes, boats. Danger of carbon monoxide poisoning fatality.

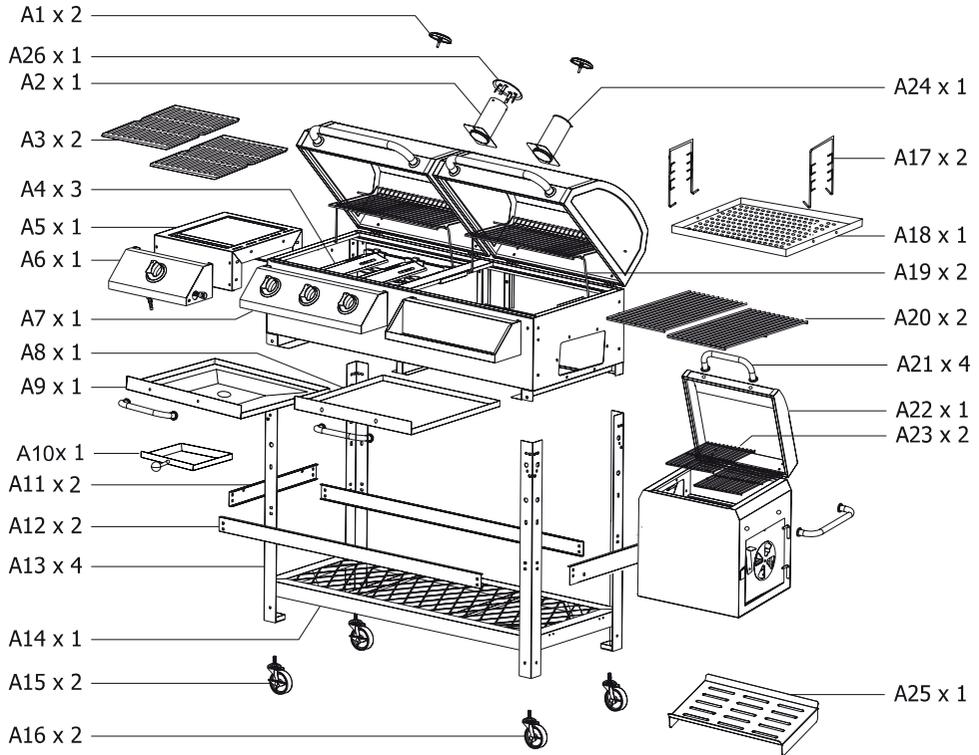
 Please read carefully before assembling and using the BBQ

**⚠ WARNING (Gas)**

For your safety, PLEASE NOTE:

1. Use outdoors only.
2. Read the instructions before using the appliance.
3. **WARNING:** Accessible parts may be very hot. Keep young children away. Use protective glove when handling particularly hot components.
4. This appliance must be kept away from flammable materials during use.
5. Do not move the appliance during use.
6. Turn off the gas supply at the gas cylinder after use.
7. Do not modify the appliance.
8. Don't place the gas cylinder under or near the appliance.
9. The gas cylinder must be stored in accordance with the regulations in force.
10. Only use propane and butane gas specified in the instruction manual.
11. Do not use flammable liquids to light or relight your barbecue.
12. Please follow the assembly instructions in this manual. Do not modify the assembly, or change any component parts. Failure to comply with these instructions may cause risk during use.
13. In the event of a gas leak, immediately shut off the gas supply at the cylinder, extinguish any open flame and open the lid. Check the hoses for damage and /or poor connection. If the leak continues, immediately contact as approved gas dealer. Do not use a naked flame to check for gas leaks.
14. Do not attempt to disconnect any gas fittings or connectors when the appliance is being used.
15. Never leave you BBQ unattended when in use. Always cook with great care.
16. This appliance should be cleaned on a regular basis. During cleaning, take care not to damage any component parts, such as the burner or valves.
17. Check the flexible hoses at least once per month, and each time you change the gas cylinder. If you find signs of cracking or deterioration, replace with a new hose of similar length and quality.
18. We recommend that this appliance is serviced by an approved technician at least once per year. Do not attempt to service this appliance yourself.
19. During the operation, the appliance shall be placed in a ventilation area.
20. Flexible tube shall be changed every 2 years. It is necessary to change the flexible tube when the national conditions require it.
21. The user shall not manipulate any parts that are sealed by manufacturer or his agent.

## 2. PARTS LIST



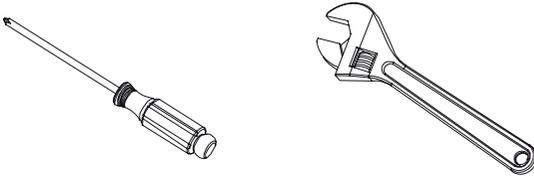
A27	 M6	× 2
A28	 M6 × 12mm	× 72
A29	 M6 Nut	× 6

### 3. MOUNTING STEPS

Make sure your grill is assembled properly. Detailed assembly instructions are packed with each grill giving specific assembly procedures for each model. Follow these instructions carefully to ensure the correct and safe assembly of the grill.

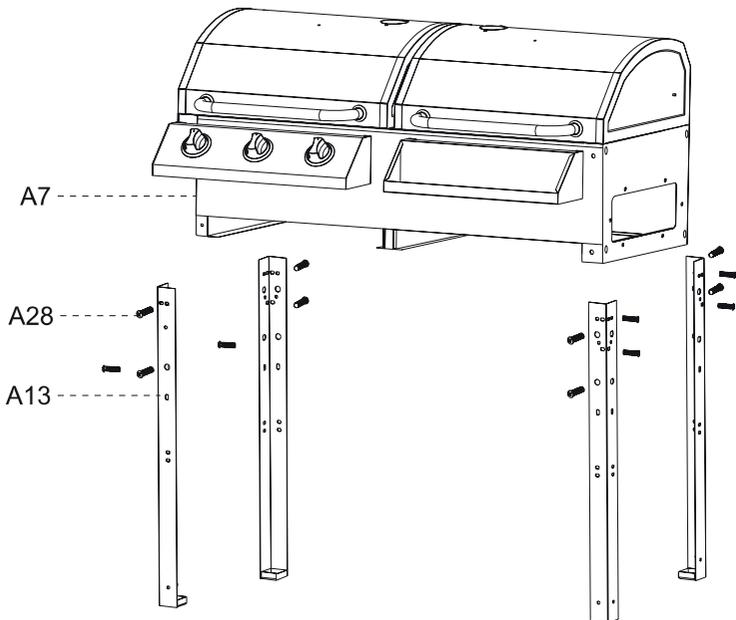
**CAUTION:** Although we take every effort to ensure that the assembly process is as easy as possible, it is inherent with fabricated steel parts that corners and edged can cause cuts if improperly handled during assembly procedures. Be careful while handling any parts during assembly. It is strongly recommended that you protect hands with a pair of work gloves.

#### TOOLS NEEDED, NOT INCLUDED



### 4. ASSEMBLY

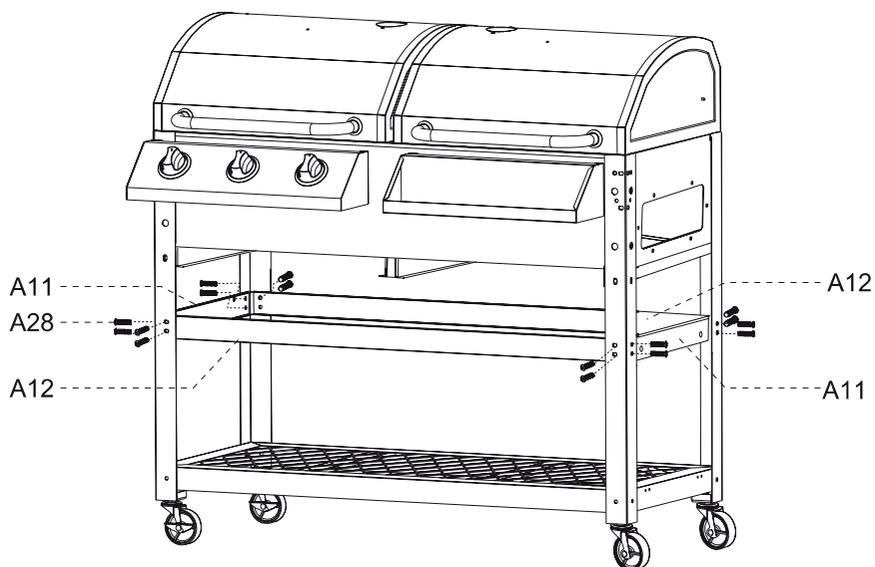
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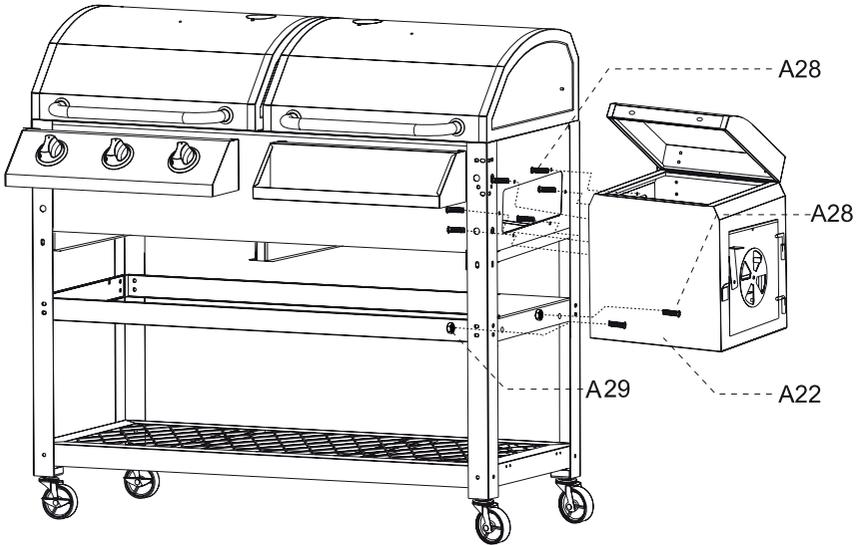
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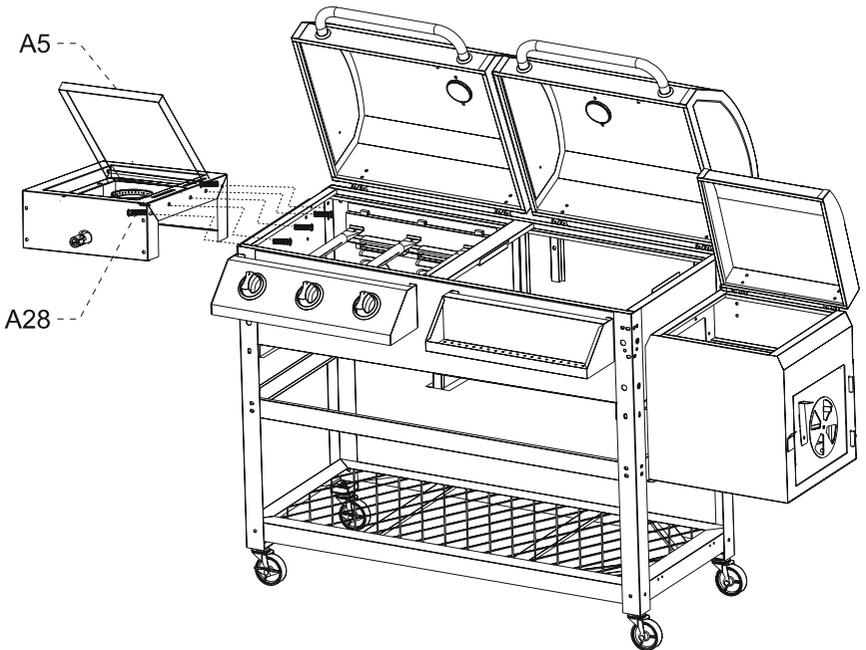
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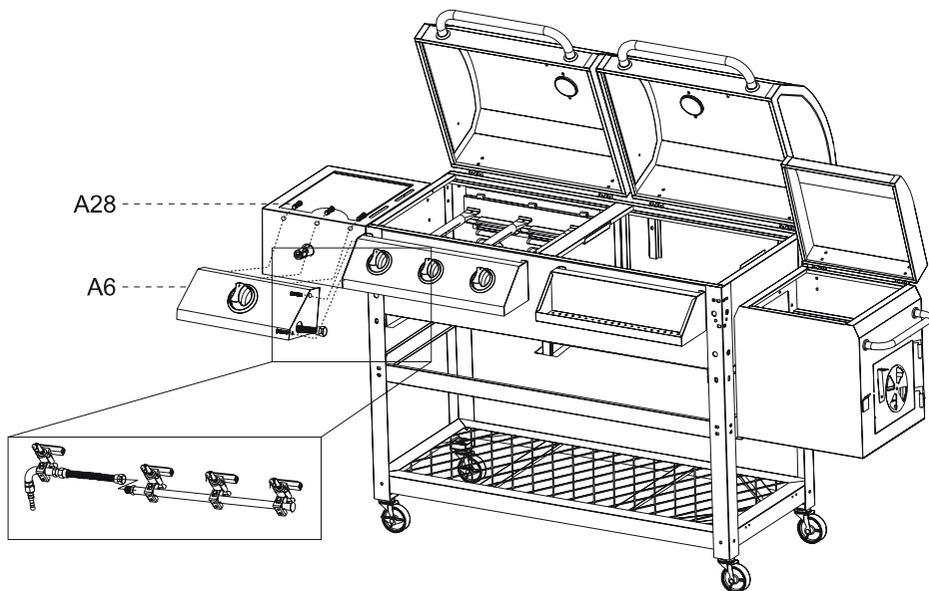
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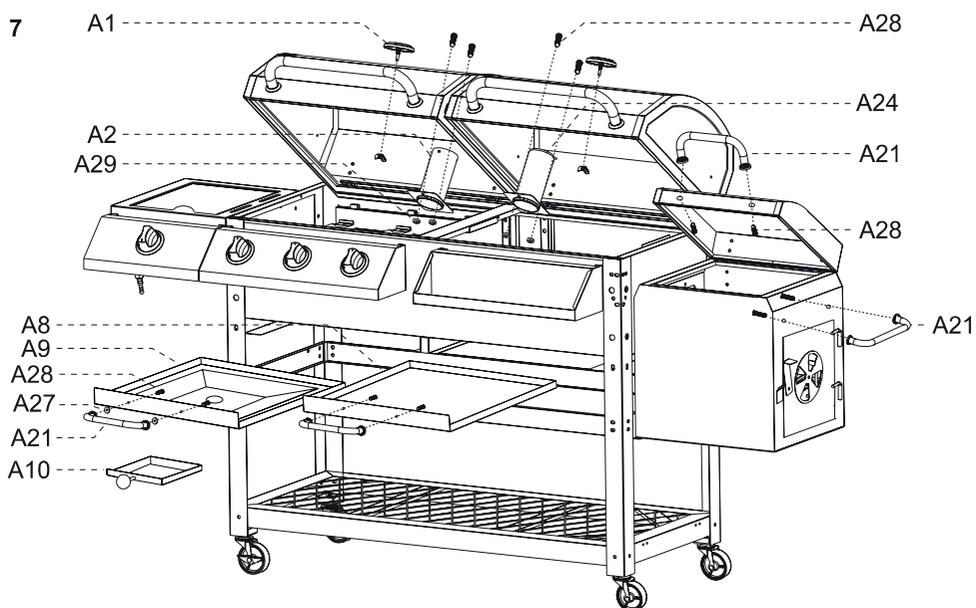
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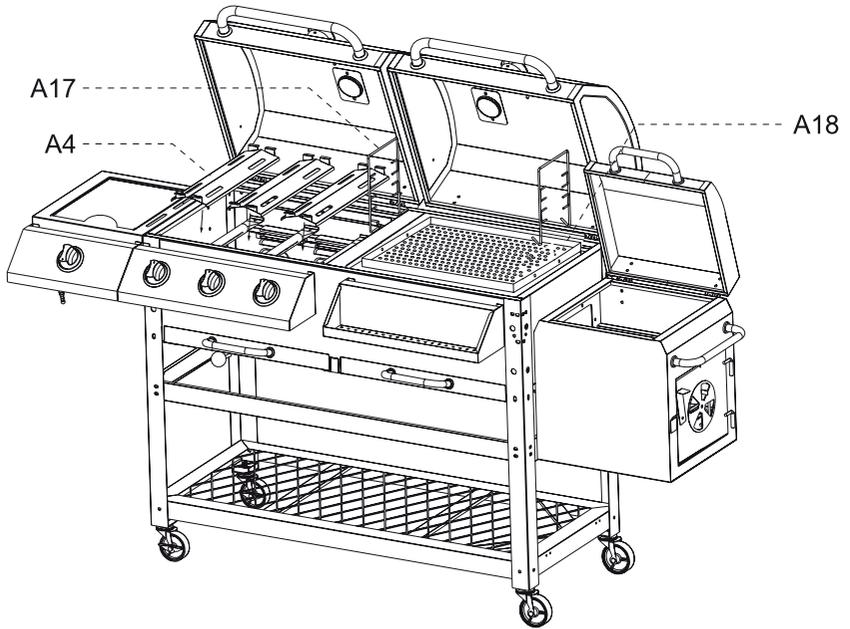
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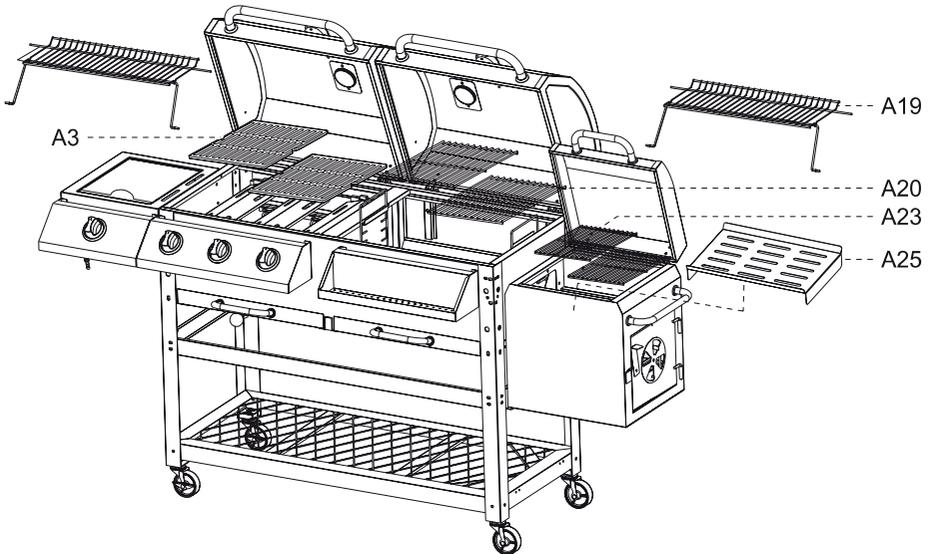
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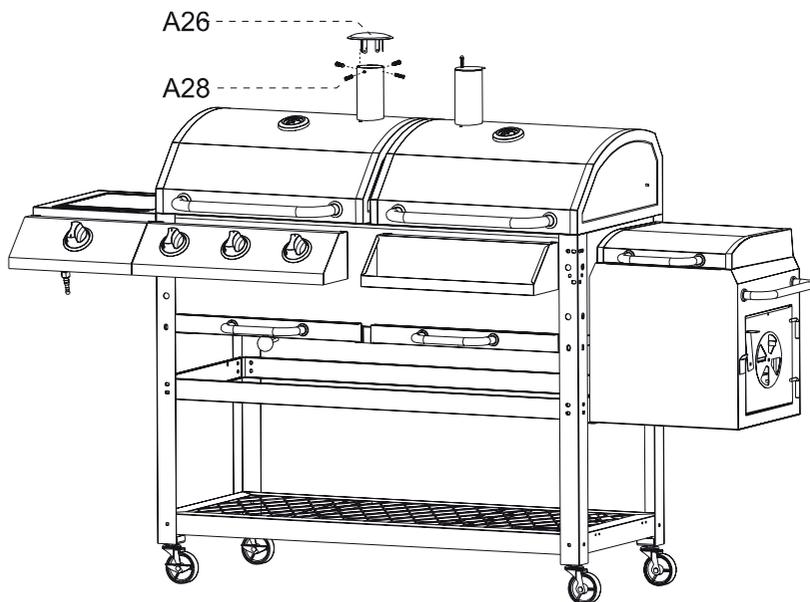
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9



10



## 5. OPERATION

### 1. PREPARATION

You will need gas cylinder and proper regulators under the gas pressure to operate this gas grill. The regulators should be comply with EN 16129 with current version and national regulation.

#### ENERGY SAVING TIPS:

- a) Reduce the opening time of the lid.
- b) Turn the grill off as soon as cooking is completed.
- c) Preheat the gas grill for 10 to 15 minutes only.  
(Except for the first use)
- d) Do not preheat longer then recommended.
- e) Do not use a higher setting than required.
- f) Connect the hose and regulator to the gas cylinder at the left side of the gas grill. Keeping in mind that the gas cylinder must be kept away from heat and in a safe position. The hose dimension is 8-10mm diameter. The Length of hose recommended which shall not exceed 1.5m.

### 2. INSTALLATION

After purchasing your gas cylinder you will then be ready to set it up with your gas grill.

- ✿ Check all the parts, and make sure no part is missing. If there are any parts missing, please contact customer service.

- ✿ For assembly you will need a suitable screwdriver and spanner.  
Only use tools that are intact and suitable for the job at hand.

Select a suitable place to set up the appliance. The appliance is positioned firmly on a flat, sufficiently large surface area. Make sure the inlet and the outlet regulator are correct and suitable for the cylinder valve and appliance.

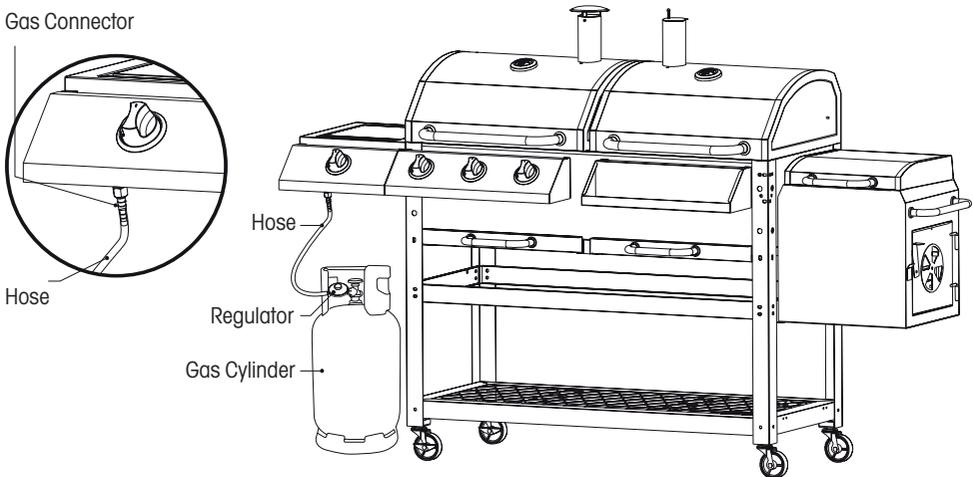
If the regulator is used outdoors, make sure that it is protected from atmospheric agents.

For connecting the gas cylinder, you will need a suitable spanner.

When connecting the flexible tube, make sure it is not twisted.

## HOW TO CONNECT A GAS CYLINDER:

Gas Connector



- When changing the gas cylinder which shall be carried out away from any source of ignition.  
Position the gas cylinder at left side of your gas grill, should not be placed inside BBQ, keeping in mind that the gas cylinder must be kept away from heat and in a safe position.
- When ready to use your gas grill insert the regulator into the gas cylinder valve and tighten firmly.

**⚠ WARNING:** Before attempting to light your gas grill you must refer to your lighting instructions and warning / safety precautions.

Check the hose before each use, searching for cracking, cuts or any abrasions. If the hose is found to be faulty in any way do not attempt to use your gas grill.

When changing your gas cylinder ensures that there are no sources of ignition close by i.e. fires, cigarettes, naked flames etc. Make sure that the appliance is switched off.

The appliance only can use liquid gas cylinder as per Technical Data Label. The gas cylinder should meet the national requirement.

### 3. SAFETY PRECAUTIONS

- a) Always test gas line for leaks at connector with soapy water after making connections.
- b) The top lid must always be open when lighting the burner.
- c) Use oven gloves and sturdy long handled gas grill tools when cooking on the grill.
- d) Be prepared if an accident or fire should occur. Know where the first aid kit and fire extinguishers are and know how to use them.
- e) Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.
- f) Always cook with great care.
- g) Do not heat any unopened glass or metal container of food on the grill. Pressure may build up and cause the container to burst, possibly resulting in serious personal injury or damage to the grill.

It is recommended to use protective gloves when operating the appliance, especially handling particularly hot components.

### 4. LIGHTING INSTRUCTIONS

**⚠ CAUTION:** The lid must be open when lighting the burner!  
Do not stand with your face directly over the gas grill when lighting it.  
Your gas grill will have following method of ignition:

#### **Pilot Gas Control Ignition (Main burner and side burner):**

With all gas controls on the gas grill in the "OFF" position, turn on the gas cylinder valve. To create a spark you must press the control knob **(A)** and hold in this position for 3-5 seconds to allow gas flow and then turn anticlockwise to "HIGH" **(B)**. It can spark to the burner lighting tube **(C)**. You will hear a "snap" from the igniter and you will also see a orange flame coming from the burner lighting tube at the left side of the burner **(D)**.

Continue to hold the burner control knob in for two seconds after the "snap", this will allow gas to flow completely down the burner tube **(E)** and insure ignition.

When the burner is alight, adjacent burners will cross light when their controls are turned to "HIGH"

At "HIGH" setting the burner flame should be approximately 12-20mm long with a minimum of orange flame.

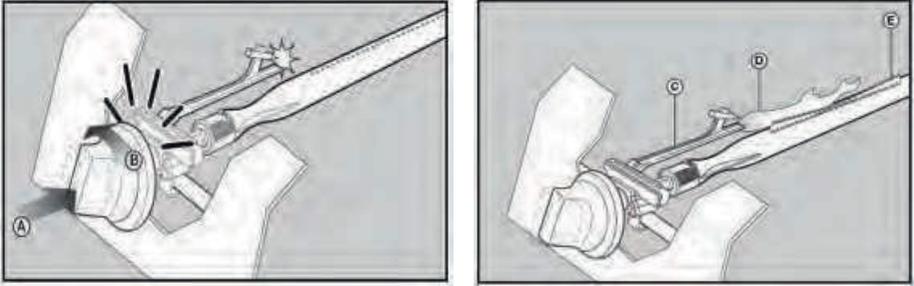
Turn the gas control fully anticlockwise for minimum setting.

Should you have any difficulty lighting your gas grill following the above steps, contact your dealer for advice.

## 6. MAINTENANCE

If the automatic ignition can't be used, please remove the cooking grill and heat diffuser (hotplate), and turn the valve anticlockwise to 90°, to light with BBQ lighter in the distance of 5mm to the burner fire hole. Replace the cooking grill and heat diffuser (hotplate), please wear the fireproof and heat resisting gloves.

**⚠ WARNING:** If the burner still does not light, turn the burner control knob to "OFF" and wait 5 minutes to let the gas clear before lighting again.



## 7. STORAGE

Your gas cylinder must be stored outdoors in a well ventilated area and must be disconnected from your gas grill when not in use. Ensure that you are outdoors and away from any sources of ignition before attempting to disconnect your gas cylinder from your gas grill.

When you are using your gas grill after a period of storage, please ensure to check for gas leaks and check for any obstructions in the burner etc. before using. Always follow the cleaning instructions to ensure gas grill is safe. If gas grill is stored outdoors ensure to check that all areas under the front panel are free from any obstructions (dirt, insects etc.) as this may affect the flow of gas.

- ✿ Store your barbecue in a cool dry place. It may be necessary to dry the barbecue and the inside of the cover if used
- ✿ Chrome plated warming racks etc. should be coated with cooking oil. Wrap the burners in aluminum foil to help prevent insects or other debris from obstructing the burners.

## 8. CLEANING

Maintenance is recommended every 90 days for your gas grill, but it is absolutely necessary to perform maintenance at least once a year. By doing so, you will extend the life of your gas grill.

Your gas grill is easy to clean with minimum effort, just follow these helpful hints for cleaning convenience.

## 9. TROUBLE SHOOTING

Problem	Possible Cause	Solution
Gas leaking from cracked/cut/burned hose.	Damaged hose.	Turn off gas at gas cylinder, if hose is cut or cracked, replace hose.
Gas leaking from gas cylinder.	Mechanical failure due to resting or mishandling.	Turn off gas cylinder valve.
Gas leaking from gas cylinder valve.	Failure of gas cylinder valve from mishandling or mechanical failure.	Turn off gas cylinder valve. Return gas cylinder to gas supplier.
Burners will not light using the ignition system.	Gas cylinder empty. Faulty regulator. Obstructions in burners. Obstructions in gas jets or hose.	Replace with full gas cylinder. Have regulator checked or replaced. Clean burners. Clean jets and hose.
Low flame or flashback (fire in burner tube-a hissing or roaring noise may be heard)..	Obstructions in burners. Obstructions in gas jets or hose Windy conditions.	Clean burners. Clean jets and hose. Use BBQ in a more sheltered spot.
Gas valve knob difficult to turn	Gas valve jammed.	Replace gas valve.

- a. Turn the burner on for 15 to 20 minutes. Grease drippings will be burned off from your grill as well as your lava rock. Ensure appliance is cold before continuing.
- b. Grills should be cleaned periodically by soaking and washing in soapy water.
- c. The interior surfaces of the grill housing cover should also be washed with hot, soapy water. Use a wire brush, steel wool or a scouring pad to remove stubborn spots.
- d. Periodically check the burner to see that it is free from insects and spiders which may clog the gas system, deflecting gas flow. Ensure to clean venturi pipes on burner very carefully, make sure that there are no obstructions. We recommend that you use a pipe cleaner to clean the venturi pipe area.
- e. Any modifications of this appliance may be dangerous and are not permitted.

## 10. WARRANTY

Maxeda DIY BV within the warranty guarantees that the product is free from defects in material and workmanship under normal use, if installation and maintenance instructions are followed, and normal storage (storage means the condition where the product is not used for the intended purpose).

The warranty period begins on the date of retail purchase by the original end-use buyer. For different products and components of products are subject to different warranty periods. On (the pack) you purchased the product can be found in the applicable guarantee.

## Exclusions

This warranty does not cover:

- wear, corrosion, discoloration and deterioration due to normal use and storage,
  - damage due to incorrect and / or improper maintenance,
  - damage caused to the product external causes such as fire, water (vapor, liquid, ice), misapplication, fall, neglect, misuse (including but not limited to use in violation of the Maxeda DIY Ltd instructions) or abuse,
  - supplies and replaceable parts including accessories (one year warranty) and batteries.
- When invoking the guarantee, the product (or part) and the original purchase receipt must be submitted.

# 11. PROTECTION OF THE ENVIRONMENT

**Warning!** Do not dispose of electrical and electronic waste with standard unsorted waste, rather use containers for sorted waste.

You will receive further information regarding the recycling of this power tool from an authorised vendor or at a waste collection facility.



# 12. DISPOSAL

## INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING MATERIALS

Dispose of used packaging material at a site designated for waste in your municipality.



The machine and its accessories are manufactured from various materials, e.g. metal and plastic.

Take damaged parts to a recycling centre. Inquire at the relevant government department.



This product meets all the basic requirements of EU directives that apply to it.

Changes in the text, design and technical specifications may be made without prior notice and we reserve the right to make these changes.

# 13. TECHNICAL DATA

- Hose and pressure regulator included.
- Gas cylinder not included
- The gas cylinder should meet the national requirement

### Remark:

Allow to put a pan on the side burner.

(The diameter of pan is max Ø24cm and min Ø8cm)

Manufacturer	FAST ČR, a.s.; Černokostelecká 1621, 251 01 Říčany, Czech Republic www.fieldmann.eu			1008-18 1008CT3205
Product name	Gas grill	Model number	FZG 3001 Combo Grill 3 in 1	
Gas category	I3+(28-30/37)		I3B/P(30)	
Type of gas and pressure	G30 butane at 28-30 mbar and G31 propane at 37 mbar		G30 butane and G31 propane at 37 mbar	
Country	BE, CH, CY, CZ, ES, FR, GB, GR, IE, IT, LT, LU, LV, PT, SK, SI, TR		CY, CZ, DK, EE, FI, FR, HU, IT, LT, LU, LV, NL, NO, SE, SI, SK, RO, HR, TR, BG, MT, GB, GR	
Ø injection nozzles main burner	Ø 0,88 mm	Ø injection nozzles side-burner	Ø 0,76 mm	
Total heat output	∑QN: 12,7 kW / Butane: 924 (g/h) and Propane: 908 (g/h)			
	Made in China			