

Barbecook Stella 4311

Barbecook Stella 4311 Gas Barbecue User Manual

Model: Stella 4311 (2239423000) | Brand: Barbecook

1. PRODUCT OVERVIEW

The Barbecook Stella 4311 is a high-quality gas barbecue designed for outdoor cooking. It combines robust construction with user-friendly features to enhance your grilling experience. This manual provides essential information for the safe and efficient use of your barbecue.

Key Features:

- 4 main burners and an infrared side burner (up to 700 °C)
- Enameled cast iron grates for excellent heat retention
- XL foldable side table with 3 accessory hooks
- Integrated thermometer in the enameled lid
- Warming rack for keeping food warm
- Automatic ignition integrated into the control knob
- Included grease collection tray for easy cleaning
- Equipped with 4 swivel wheels for easy mobility
- Double-walled lid for consistent temperature
- Cabinet with doors for storage
- Dynamic Core plancha grill included



Figure 1: The Barbecook Stella 4311 Gas Barbecue, showcasing its sleek design and extended side tables.

2. SAFETY GUIDELINES

Always prioritize safety when operating your gas barbecue. Failure to follow these guidelines can result in serious injury or property damage.

- **Outdoor Use Only:** This barbecue is designed for outdoor use only. Do not operate indoors or in enclosed spaces.
- **Gas Leak Check:** Before each use, perform a gas leak check using a soapy water solution. Never use an open flame to check for leaks.
- **Ventilation:** Ensure adequate ventilation around the barbecue. Do not block vents.
- **Keep Clear:** Maintain a safe distance from combustible materials, children, and pets.
- **Hot Surfaces:** The barbecue surfaces become extremely hot during operation. Use heat-resistant gloves and avoid direct contact.
- **Gas Cylinder:** Always connect and disconnect the gas cylinder outdoors. Ensure the cylinder is upright and stable.
- **Never Leave Unattended:** Do not leave a lit barbecue unattended.
- **Proper Shut-off:** Always turn off the gas supply at the cylinder valve first, then turn off the burner control knobs.

3. ASSEMBLY INSTRUCTIONS

The Barbecook Stella 4311 is designed for minimal assembly. While the product specifications indicate "Assembly required: No", it is important to ensure all components are securely in place and undamaged before first use.

Pre-Assembly Check:

1. Unpack all components and verify against the packing list.
2. Inspect all parts for any shipping damage. Contact customer support if any damage is found.
3. Ensure all screws, bolts, and fasteners are tightened securely.
4. Confirm the wheels are properly attached and can swivel freely.



Figure 2: The Barbecook Stella 4311 in an outdoor setting, demonstrating its readiness for use after initial setup.

4. INITIAL SETUP AND GAS CONNECTION

Before using your barbecue for the first time, follow these steps carefully.

Connecting the Gas Cylinder:

1. Ensure all burner control knobs are in the "OFF" position.
2. Place the gas cylinder on a stable, level surface next to or within the barbecue cabinet, as per local regulations.
3. Connect the regulator hose to the gas cylinder valve, ensuring a tight and secure connection.
4. Perform a leak test: Open the gas cylinder valve. Apply a soapy water solution to all gas connections. If bubbles appear, there is a leak. Close the gas valve immediately and re-tighten connections. Repeat until no bubbles appear.

Initial Burn-Off:

Before cooking food, perform an initial burn-off to remove any manufacturing residues.

1. Open the gas cylinder valve.
2. Light all main burners (refer to Section 5 for lighting instructions).
3. Close the lid and let the barbecue heat on high for 15-20 minutes.
4. Turn off the burners, then close the gas cylinder valve. Allow the barbecue to cool completely.

5. OPERATING INSTRUCTIONS

Learn how to safely and effectively operate your Barbecook Stella 4311 gas barbecue.

Lighting the Main Burners:

1. Ensure the lid is open.
2. Open the gas supply valve on the cylinder.
3. Push in and turn one control knob to the HIGH position. You should hear a click from the automatic ignition.
4. If the burner does not light within 5 seconds, turn the knob to "OFF", wait 5 minutes for gas to dissipate, then repeat the process.
5. Once one burner is lit, you can light adjacent burners by simply turning their control knobs to the desired setting.

Using the Infrared Side Burner:

The infrared side burner is ideal for searing at high temperatures (up to 700 °C).

1. Open the side burner lid.
2. Push in and turn the side burner control knob to the HIGH position, activating the automatic ignition.
3. Allow the burner to preheat for a few minutes until it glows red.
4. Place food directly over the infrared element for searing.
5. After use, turn the control knob to "OFF" and close the side burner lid once cooled.



Figure 3: Detail of the infrared side burner, perfect for high-temperature searing.

Temperature Control:

Adjust the flame height using the control knobs to achieve desired cooking temperatures. The integrated lid thermometer provides an approximate internal temperature reading.

Using the Plancha Grill:

The included Dynamic Core plancha grill can be placed on the main cooking grates for cooking smaller items or foods that require a flat surface, such as seafood or vegetables.

Plancha tray included



Figure 4: Shrimp being cooked on the plancha tray, demonstrating its versatility.

Utilizing the XL Folding Table:

The extra-large folding side table provides ample space for food preparation and includes three hooks for hanging grilling tools.



XL folding table with
accessory hooks

Figure 5: The XL folding table with accessory hooks, providing convenient workspace and storage.

6. CARE AND MAINTENANCE

Regular cleaning and maintenance will prolong the life of your barbecue and ensure optimal performance.

After Each Use:

- **Burn-off Residue:** After cooking, turn burners to high for 5-10 minutes to burn off food residue from the grates.
- **Brush Grates:** Once cooled, brush the grates with a stiff wire brush.
- **Clean Grease Tray:** Remove and empty the grease collection tray. Wash with warm, soapy water.

Periodic Cleaning:

- **Exterior:** Wipe down exterior surfaces with a damp cloth and mild detergent. Avoid abrasive cleaners.

- **Burners:** Inspect burner ports for blockages. Clean with a wire brush if necessary.
- **Interior:** Scrape off any accumulated grease or food particles from the inside of the lid and firebox.

Storage:

When not in use, especially during off-season, store the barbecue in a dry, protected area. Consider using a barbecue cover to protect it from the elements.



Figure 6: The spacious cabinet with doors provides convenient storage for grilling accessories or dinnerware.



Figure 7: The four swivel casters allow for easy movement and positioning of the barbecue.

7. TROUBLESHOOTING GUIDE

This section addresses common issues you might encounter with your barbecue.

Problem	Possible Cause	Solution
Burner won't light	No gas supply, clogged burner port, faulty igniter.	Check gas cylinder, ensure valve is open. Clean burner ports. Check igniter electrode and wire.
Low flame or uneven heat	Low gas in cylinder, regulator issue, clogged burner.	Replace gas cylinder. Reset regulator (turn off gas, disconnect, wait 1 min, reconnect, open slowly). Clean burners.

Problem	Possible Cause	Solution
Flare-ups	Excessive grease build-up, high fat content in food.	Clean grease tray and firebox regularly. Trim excess fat from meat. Reduce heat.
Gas smell	Gas leak.	Immediately turn off gas at cylinder. Perform leak test with soapy water. If leak persists, do not use and contact qualified service personnel.

8. TECHNICAL SPECIFICATIONS

Specification	Value
Product Dimensions (L x W x H)	174 cm x 59 cm x 119 cm
Weight	70 kg (product), 84 kg (packaged)
Model Number	2239423000
Material Type	Cast Iron (Grates), Enameled (Lid, Finish)
Fuel Type	Gas (Natural Gas compatible)
Special Feature	Foldable Side Table
Color	Black
Recommended Use	Outdoor
Included Components	Gas Barbecue, Dynamic Core Plancha Grill
Assembly Required	No

9. WARRANTY AND CUSTOMER SUPPORT

For warranty information, product registration, or technical support, please refer to the official Barbecue website or contact their customer service department. Keep your proof of purchase for any warranty claims.

Visit the official Barbecue store for more products and information: [Barbecue Store on Amazon.fr](#)

