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› Enders SAN DIEGO 2 Gas Barbecue Instruction Manual

Enders 8114633

Enders SAN DIEGO 2 Gas Barbecue Instruction Manual

Model: 8114633



1. INTRODUCTION

This manual provides essential information for the safe assembly, operation, maintenance, and troubleshooting of your Enders SAN DIEGO 2 Gas Barbecue. Please read all instructions carefully before using the appliance to ensure proper function and safety.



Figure 1: Enders SAN DIEGO 2 Gas Barbecue, front view. This image displays the overall design of the barbecue, including the two control knobs, side shelves, and wheels.

2. SAFETY INFORMATION

Always follow these safety guidelines to prevent injury or damage:

- Use the barbecue only outdoors in a well-ventilated area.
- Keep children and pets away from the barbecue during use.
- Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
- Ensure all gas connections are tight and leak-free before operation.
- Never leave the barbecue unattended while in use.

- Wear protective gloves when handling hot surfaces.

3. SETUP AND ASSEMBLY

The Enders SAN DIEGO 2 Gas Barbecue requires assembly. Follow the detailed instructions provided in the separate assembly guide included with your purchase. Key steps include:

1. **Unpacking:** Carefully remove all components from the packaging. Verify all parts are present against the parts list.
2. **Main Body Assembly:** Assemble the main frame and attach the base structure.
3. **Side Panels:** Securely attach the two stable side panels.
4. **Burner Installation:** Ensure the two cast-iron burners are correctly seated.
5. **Gas Connection:** Connect the gas hose and regulator to the barbecue and the gas cylinder. Ensure the gas pressure is suitable for 30 mbar systems. Perform a leak test using soapy water on all connections. Bubbles indicate a leak.
6. **Grates and Warming Rack:** Place the stainless steel cooking grate and the swinging stainless steel warming grid into position.

4. OPERATING INSTRUCTIONS

4.1 Initial Burn-Off

Before first use, operate the barbecue on high heat for 15-20 minutes with the lid closed. This will burn off any manufacturing residues.

4.2 Ignition

1. Ensure the gas cylinder valve is open.
2. Open the barbecue lid.
3. Push and turn one of the control knobs to the HIGH position.
4. The battery-free piezo ignition will automatically ignite the burner. You should hear a click and see a flame.
5. If the burner does not ignite within 5 seconds, turn the control knob to OFF, wait 5 minutes, and repeat the process.
6. Once one burner is lit, you can light the second burner by pushing and turning its control knob to HIGH.

4.3 Temperature Control

The Enders SAN DIEGO 2 features two continuously adjustable cast-iron burners. Adjust the control knobs between HIGH and LOW to achieve the desired cooking temperature. The integrated thermometer on the lid provides a reading of the internal temperature.



Figure 2: Close-up view of the integrated thermometer on the barbecue lid, indicating temperature readings.

4.4 Grilling Techniques

- **Direct Grilling:** For searing and quick cooking, place food directly over lit burners.
- **Indirect Grilling:** For larger cuts or slower cooking, light one burner and place food over the unlit burner. Close the lid to create an oven-like environment.



Figure 3: An Enders SAN DIEGO 2 gas barbecue in use during an outdoor gathering, demonstrating its functionality for cooking various foods.

5. MAINTENANCE

Regular maintenance ensures the longevity and safe operation of your barbecue.

5.1 Cleaning the Cooking Grates

After each use, once the grates have cooled, clean them with a grill brush. For stubborn residue, use warm soapy water. The stainless steel grate is durable and easy to clean.



Figure 4: Detailed view of the stainless steel cooking grates, highlighting their construction and surface.

5.2 Cleaning the Drip Tray

The barbecue is equipped with a removable drip tray to collect grease and food debris. Regularly empty and clean this tray to prevent flare-ups and maintain hygiene.



Figure 5: Image showing the pull-out drip tray located beneath the burner area, designed for easy cleaning of grease and food particles.

5.3 Burner Maintenance

Periodically inspect the burner ports for blockages. Use a wire brush to clean any debris. Ensure the burner tubes are free from insect nests.

5.4 Storage

When not in use, especially during extended periods or adverse weather, cover the barbecue with a suitable protective cover. The product is compatible with covers designed for SAN DIEGO 2 + 3 burners, made from high-quality polyester fabric.

6. TROUBLESHOOTING

Refer to this section for common issues and their solutions.

Problem	Possible Cause	Solution
Burner does not ignite	No gas flow; blocked burner port; faulty igniter.	Check gas cylinder and regulator; clean burner ports; contact support if igniter is faulty.
Low flame or uneven heating	Low gas pressure; partially blocked burner; regulator issue.	Check gas level; clean burner ports; inspect regulator for damage.
Gas smell	Gas leak.	Immediately turn off gas supply. Perform a leak test with soapy water. Do not operate until leak is resolved.

7. SPECIFICATIONS

Key technical specifications for the Enders SAN DIEGO 2 Gas Barbecue:

Feature	Detail
Model Number	8114633
Product Dimensions (L x W x H)	52 x 94 x 97 cm
Weight	5 kg
Material Type	Stainless Steel (grate), Powder Coated (finish)
Power Source Type	Gas Powered
Fuel Type	Gas
Burners	2 continuously adjustable cast-iron burners
Grill Grate Dimensions	37.5 x 33 cm
Ignition	Battery-free piezo ignition
Special Features	Portable, Integrated Thermometer
Assembly Required	Yes
Included Components	Thermometer

8. WARRANTY AND SUPPORT

For warranty information, please refer to the documentation provided at the time of purchase or visit the official Enders website. If you require technical assistance or have questions not covered in this manual, please contact your retailer or Enders customer support.

