

## Enders Hyde 4 SIKR Turbo

# Enders Hyde 4 SIKR Turbo Gas Barbecue

Model: Hyde 4 SIKR Turbo (804133)

Brand: Enders

## 1. INTRODUCTION

Thank you for choosing the Enders Hyde 4 SIKR Turbo Gas Barbecue. This manual provides essential information for the safe assembly, operation, maintenance, and troubleshooting of your new barbecue. Please read these instructions carefully before use and retain them for future reference.

The Enders Hyde 4 SIKR Turbo is a high-performance gas barbecue designed for outdoor use, featuring advanced grilling technologies for an optimal cooking experience.

### Key Features:

- **800 °C TURBO ZONE:** Reaches extremely high temperatures for rapid searing.
- **SWITCH GRID:** Enamelled cast iron grill system for versatile cooking options.
- **Infrared Backburner:** Ideal for rotisserie cooking, ensuring juicy and crispy results.
- **4 Stainless Steel Burners:** Continuously adjustable for direct and indirect grilling.
- **Powerful Side Burner:** For preparing side dishes or sauces.
- **Viewing Window:** Allows monitoring of food without lifting the lid.



Image 1.1: The Enders Hyde 4 SIKR Turbo Gas Barbecue in an outdoor setting.

## 2. SAFETY INFORMATION

Always prioritize safety when operating any gas appliance. Failure to follow these instructions could result in fire, explosion, or serious injury.

### General Safety Guidelines:

- For outdoor use only. Do not operate indoors or in enclosed spaces.
- Keep children and pets away from the barbecue during operation.
- Ensure adequate ventilation.
- Do not store flammable materials near the barbecue.
- Always check for gas leaks before each use.
- Use only the type of gas and regulator specified for this appliance.
- Never leave the barbecue unattended while in use.
- Wear protective gloves when handling hot components.

## 3. SETUP AND ASSEMBLY

Assembly is required for this product. Please follow the detailed assembly instructions provided in the separate manual included with your purchase. Ensure all components are present and undamaged before beginning assembly.

### 3.1 Component Overview

Coperchio a doppia parete con  
termometro integrato

Pannello trasparente

4 bruciatori  
in acciaio inox

Fornello laterale

Armadietto inferiore  
per bombola a gas  
da 11 kg

Ruote con  
bloccaggio

Griglia scaldavivande

Bruciatore posteriore  
a infrarossi

Switch Grid™

Turbo Zone fino a 800°C

*Image 3.1: Diagram illustrating key components of the Enders Hyde 4 SIKR Turbo, including the lid with thermometer, transparent panel, 4 stainless steel burners, side burner, warming rack, infrared backburner, Switch Grid, Turbo Zone, lower cabinet for gas cylinder, and locking wheels.*

## 3.2 Gas Connection

1. Ensure the gas cylinder valve is closed.
2. Connect the regulator to the gas cylinder.
3. Connect the gas hose to the barbecue's gas inlet.
4. Tighten all connections securely.
5. Perform a leak test using soapy water on all connections. Bubbles indicate a leak. If a leak is detected, close the gas valve immediately and re-tighten connections. Do not use the barbecue if a leak persists.
6. Place the gas cylinder in the designated cabinet.

## 4. OPERATING INSTRUCTIONS

### 4.1 Initial Ignition

1. Open the barbecue lid.
2. Ensure all burner control knobs are in the 'OFF' position.
3. Open the gas cylinder valve.
4. Press and turn one main burner control knob to the 'HIGH' position.
5. Press the ignition button (if separate) or hold the knob in for integrated ignition. You should hear a click and see the burner ignite.
6. If the burner does not ignite within 5 seconds, turn the knob to 'OFF', wait 5 minutes, and repeat the process.
7. Once ignited, adjust the flame to the desired cooking temperature.

### 4.2 Using the Main Burners

The four continuously adjustable stainless steel burners provide a total heating power of approximately 13.9 kW. They are suitable for both direct and indirect grilling.

- **Direct Grilling:** Place food directly over the lit burners for searing and quick cooking.
- **Indirect Grilling:** Light burners on one side and place food on the unlit side for slower cooking, ideal for larger cuts of meat.

### 4.3 Turbo Zone (800 °C)

The 800 °C Turbo Zone, located on the right side of the main grilling area, is designed for intense searing. It features an infrared mesh that quickly reaches extremely high temperatures (up to 800 °C) to create a perfect crust on your meat.

## PIÙ VELOCE, PIÙ CALDO, PIÙ GUSTOSO: FUNZIONE TURBO ZONE™

Per ottenere ottime bistecche è necessaria una temperatura molto elevata. Perché è solo quando la griglia è rovente che sulla carne si forma un intenso abbrustolimento e la classica crosticina. La ZONA TURBO serve proprio per grigliare la carne a perfezione e regolare a piacimento la temperatura. Con l'aiuto del calore a infrarossi, infatti, la griglia raggiunge velocemente temperature fino a 800°C. Grigliare sarà più soddisfacente che mai!



- Regolazione della temperatura indipendente e veloce
- Basta girare la manopola rossa del grill e il TURBO ZONE dà immediatamente il massimo dell'accelerazione
- Facilmente riconoscibile per la rete in acciaio inox a raggiera rossa visibile dal coprifiamma
- La cottura alla massima temperatura produce il classico aroma di abbrustolito del grill
- La carne rimane molto più succosa e gustosa



Image 4.1: Close-up view of the Turbo Zone, highlighting the infrared mesh for high-temperature searing.

1. Turn the red Turbo Zone control knob to the 'HIGH' position and ignite.
2. Allow the Turbo Zone to preheat for a few minutes until the infrared mesh glows red.
3. Place meat directly over the Turbo Zone for a short period to sear.
4. Move the meat to a cooler part of the grill to finish cooking if necessary.

### 4.4 Infrared Backburner

The 3.5 kW infrared backburner is located at the rear of the main grilling chamber. It provides even heat for rotisserie cooking, ensuring juicy and crispy results.



*Image 4.2: View of the infrared backburner in operation, showing the even heat distribution.*

1. Attach your rotisserie spit with food to the designated mounts.
2. Turn the backburner control knob to the desired setting and ignite.
3. Ensure the rotisserie motor is engaged and rotating.
4. Close the lid to maintain heat.

## 4.5 Side Burner

The powerful 2.9 kW side burner is integrated into the left side shelf, perfect for preparing sauces, boiling water, or cooking side dishes while grilling.

1. Lift the side burner lid.
2. Place a suitable pot or pan on the grate.
3. Turn the side burner control knob to the desired setting and ignite.

## 4.6 Switch Grid Function

The SWITCH GRID system allows you to replace the central part of the main grilling grate with various Enders accessories (sold separately), such as a searing grate, pizza stone, or wok, expanding your cooking possibilities.



## SWITCH GRID™

Trasformate il vostro barbecue in un vero e proprio tutt'uno. Che si tratti di sostanziosi brasati con la casseruola da forno olandese, di carne rosolata con il Sear Gate, di croccanti pizze cotte sulla pietra per pizza, di alette di pollo croccanti, di deliziosi contorni in padella o, più recentemente, di pietanze cotte nel wok: grazie all'inserto SWITCH GRID, sarete pronti per ogni utilizzo.

*Image 4.3: Illustration of the Switch Grid system with various interchangeable inserts.*

1. Ensure the barbecue is cool before handling the grates.
2. Carefully remove the central round section of the main grilling grate.
3. Insert the desired Switch Grid accessory.
4. Follow the specific instructions for the accessory being used.

### 4.7 Transparent Panel and Warming Rack

The transparent panel in the lid allows you to monitor your food without opening the lid, helping to maintain consistent cooking temperatures. The integrated warming rack keeps cooked food warm or can be used for indirect cooking of delicate items.



Image 4.4: View of the warming rack inside the barbecue, above the main grilling surface.

## 5. MAINTENANCE AND CLEANING

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

### 5.1 After Each Use

- Turn off all burners and close the gas cylinder valve.
- Allow the barbecue to cool completely.
- Brush the cooking grates with a grill brush to remove food residue.
- Empty and clean the grease tray.

### 5.2 Periodic Cleaning

- Clean the interior of the firebox and lid with warm soapy water.
- Wipe down exterior surfaces with a damp cloth and mild detergent.
- Inspect burner ports for blockages and clean if necessary.
- Check gas hose and connections for wear or damage.

### 5.3 Storage

When not in use, especially during extended periods or adverse weather, cover the barbecue with a protective cover. Store the gas cylinder separately in a well-ventilated area.

### ACCESSORI PER GRIGLIATE

Grazie agli accessori abbinati grigliare non è mai stato così semplice e divertente. Con i giusti accessori per barbecue, nulla può andare storto durante la vostra grigliata. Gli accessori abbinati mettono di buon umore e vanno dai guanti al set di spiedini.



### COPERTURA PER BARBECUE PREMIUM

Pioggia intensa, raggi solari, bufere di neve o sporcizia non dovranno più spaventarvi, la copertura di protezione dalle intemperie.



Image 5.1: Example of a premium barbecue cover for protection against weather elements.

## 6. TROUBLESHOOTING

| Problem                | Possible Cause                                   | Solution                                                        |
|------------------------|--------------------------------------------------|-----------------------------------------------------------------|
| Burner does not ignite | No gas flow, clogged burner port, faulty igniter | Check gas cylinder, clear burner ports, check igniter electrode |

| Problem                                                    | Possible Cause                                          | Solution                                                                                                   |
|------------------------------------------------------------|---------------------------------------------------------|------------------------------------------------------------------------------------------------------------|
| Low flame or uneven heat                                   | Low gas pressure, clogged burner ports, regulator issue | Check gas level, clean burner ports, inspect regulator                                                     |
| Gas leak detected (smell of gas, bubbles during leak test) | Loose connections, damaged hose/regulator               | Immediately turn off gas. Tighten all connections. Replace damaged parts. Do not operate if leak persists. |
| Lid thermometer inaccurate                                 | Sensor dirty or damaged                                 | Clean sensor. If still inaccurate, consider replacement.                                                   |

If you encounter problems not listed here or if solutions do not resolve the issue, please contact Enders customer support.

## 7. SPECIFICATIONS

| Feature                    | Detail                                                              |
|----------------------------|---------------------------------------------------------------------|
| Brand                      | Enders                                                              |
| Model Name                 | Hyde 4 SIKR Turbo                                                   |
| Model Number               | 804133                                                              |
| Product Dimensions (DxWxH) | 56P x 135l x 118H cm (56D x 135W x 118H cm)                         |
| Color                      | Grey/Black                                                          |
| Fuel Type                  | Gas                                                                 |
| Total Heating Power        | 19.4 Kilowatts                                                      |
| Main Burners               | 4 (Stainless Steel, continuously adjustable, approx. 13.9 kW total) |
| Turbo Zone                 | Yes (800 °C, approx. 4 kW)                                          |
| Infrared Backburner        | Yes (3.5 kW)                                                        |
| Side Burner                | Yes (2.9 kW)                                                        |
| Grill System               | SWITCH GRID (Enamelled cast iron)                                   |
| Main Cooking Method        | Grilling, searing                                                   |
| Item Weight                | 47 Kilograms                                                        |
| Material                   | Stainless steel (burners, handle, frame)                            |
| Assembly Required          | Yes                                                                 |
| Recommended Use            | Outdoor                                                             |



*Image 7.1: Dimensional drawing of the Enders Hyde 4 SIKR Turbo Barbecue.*

## 8. WARRANTY AND SUPPORT

Your Enders Hyde 4 SIKR Turbo Gas Barbecue is manufactured to high-quality standards. For specific warranty details, please refer to the warranty card included with your product or visit the official Enders website.

For technical assistance, spare parts, or any questions regarding your barbecue, please contact Enders customer support. Keep your model number (804133) and proof of purchase readily available when contacting support.

The product includes a user manual for detailed guidance.

## ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

### Name

Anonymous

### Email

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### Question

Example: How do I reset this device or fix this error?

### Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question