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› TAINO Brando 6+1 Gas Barbecue User Manual

## TAINO BRANDO 6+1

# TAINO Brando 6+1 Gas Barbecue User Manual

Model: BRANDO 6+1

## INTRODUCTION

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This manual provides essential information for the safe assembly, operation, and maintenance of your TAINO Brando 6+1 Gas Barbecue. Please read all instructions carefully before using the appliance to ensure proper function and to prevent injury or damage. Keep this manual for future reference.



*Image: The TAINO Brando 6+1 Gas Barbecue with its lid closed, showcasing its sleek black design and control panel.*

## **SAFETY INFORMATION**

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**WARNING:** Failure to follow these instructions could result in fire, explosion, or burn hazard, which could cause property damage, personal injury, or death.

- This appliance is for outdoor use only. Do not operate in an enclosed area.
- Read all instructions before assembly and use of the appliance.
- Keep children and pets away from the barbecue at all times.
- Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
- Always ensure proper ventilation.
- Never leave the barbecue unattended while in use.
- Always check for gas leaks before each use.
- Use only the gas type and pressure specified by the manufacturer.

- Wear protective gloves when handling hot components.

## SETUP

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### 1. Unpacking and Component Check

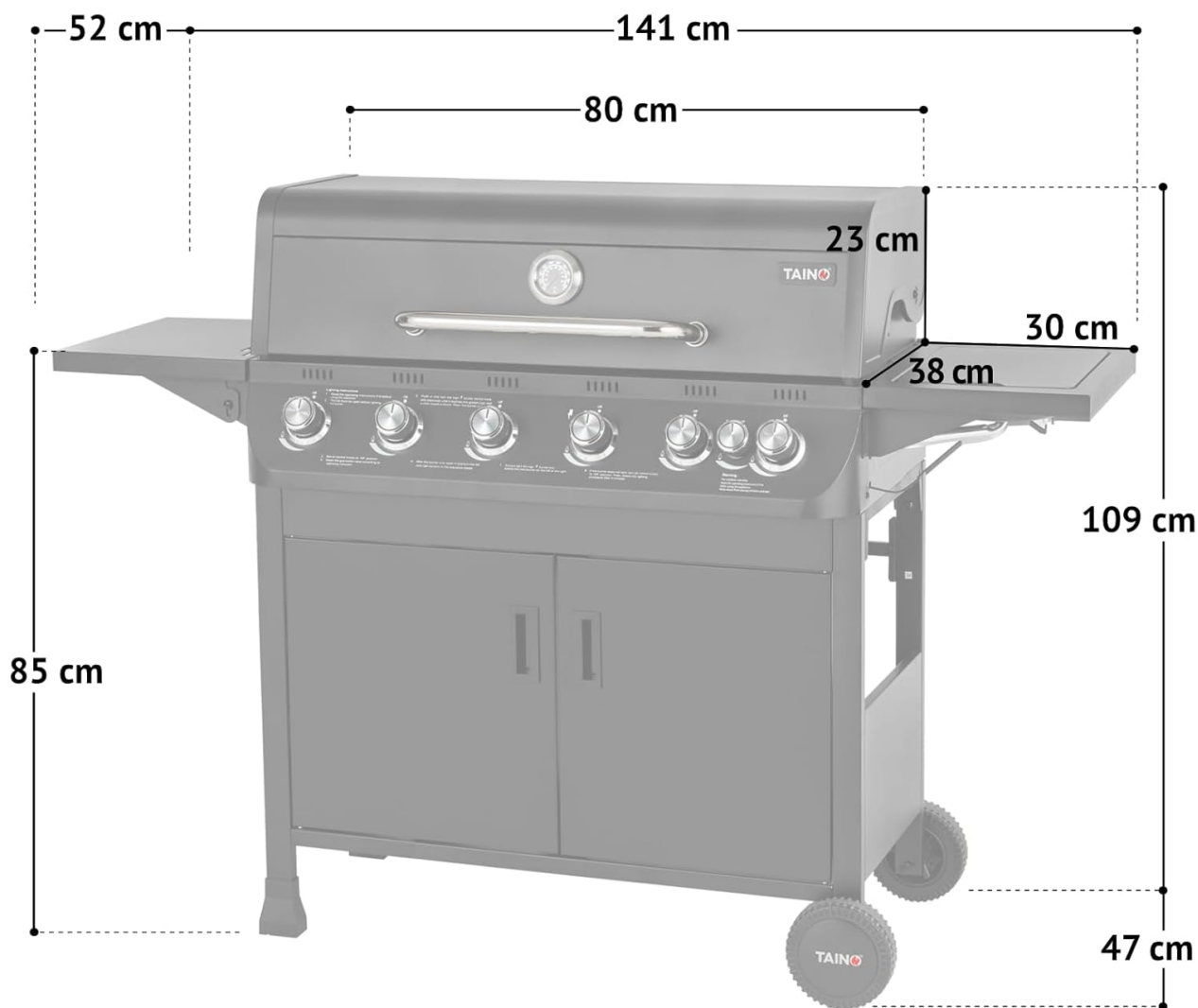
Carefully unpack all components and verify against the packing list. Ensure all parts are present and undamaged. If any parts are missing or damaged, do not proceed with assembly and contact customer support.

#### Included Components:

- Grill grates (3-piece)
- Warming rack
- Side burner
- Grease tray
- Rotisserie support (if applicable)
- Lid
- Side tables
- Thermometer

### 2. Assembly

Assembly is required for this product. Follow the detailed diagrams and instructions provided in the separate assembly manual. Ensure all screws and fasteners are tightened securely. It is recommended to have two people for assembly.



*Image: Dimensional diagram of the TAINO Brando 6+1 Gas Barbecue, indicating overall size and key measurements.*

### 3. Gas Connection

Connect the gas regulator to the gas cylinder and the barbecue's gas inlet. Ensure all connections are tight. Use only a regulator and hose assembly supplied with the appliance or specified by the manufacturer.

### 4. Initial Leak Test

Before first use and after every gas cylinder change, perform a leak test. Apply a soapy water solution to all gas connections. If bubbles appear, there is a leak. Tighten connections and retest. If leaks persist, do not use the barbecue and contact customer support.

### 5. Burn-off Procedure

Before cooking food for the first time, operate the barbecue on high heat for 15-20 minutes with the lid closed. This will burn off any manufacturing residues and prepare the cooking surfaces.

## OPERATING INSTRUCTIONS

### 1. Lighting Main Burners

1. Ensure the barbecue lid is open.

2. Turn on the gas supply at the cylinder.
3. Push in and turn one main burner control knob to the HIGH position.
4. Press the electronic igniter button (if present) or use a long match/lighter to ignite the burner.
5. Once the first burner is lit, turn on adjacent burners by pushing in and turning their respective control knobs to HIGH.
6. Close the lid and allow the barbecue to preheat to the desired temperature.



*Image: The control panel with burner knobs and printed lighting instructions for the TAINO Brando 6+1 Gas Barbecue.*

## **2. Using the Side Burner**

1. Open the side burner lid.
2. Push in and turn the side burner control knob to the HIGH position.
3. Press the electronic igniter button or use a long match/lighter to ignite the burner.
4. Adjust the flame as needed.



*Image: The side burner in use, with a pan placed on its grate, highlighting its functionality for cooking side dishes.*

### 3. Temperature Control

The integrated thermometer in the lid provides an approximate internal temperature. Adjust the main burner control knobs to achieve the desired cooking temperature. Lower settings reduce heat, while higher settings increase it.

### 4. Using the Rotisserie (Accessory)

If you have the rotisserie accessory, install it according to its specific instructions. The rotisserie allows for slow, even cooking of larger items like whole chickens.



*Image: A whole chicken being cooked on the rotisserie spit within the barbecue, illustrating the rotisserie feature.*

## MAINTENANCE

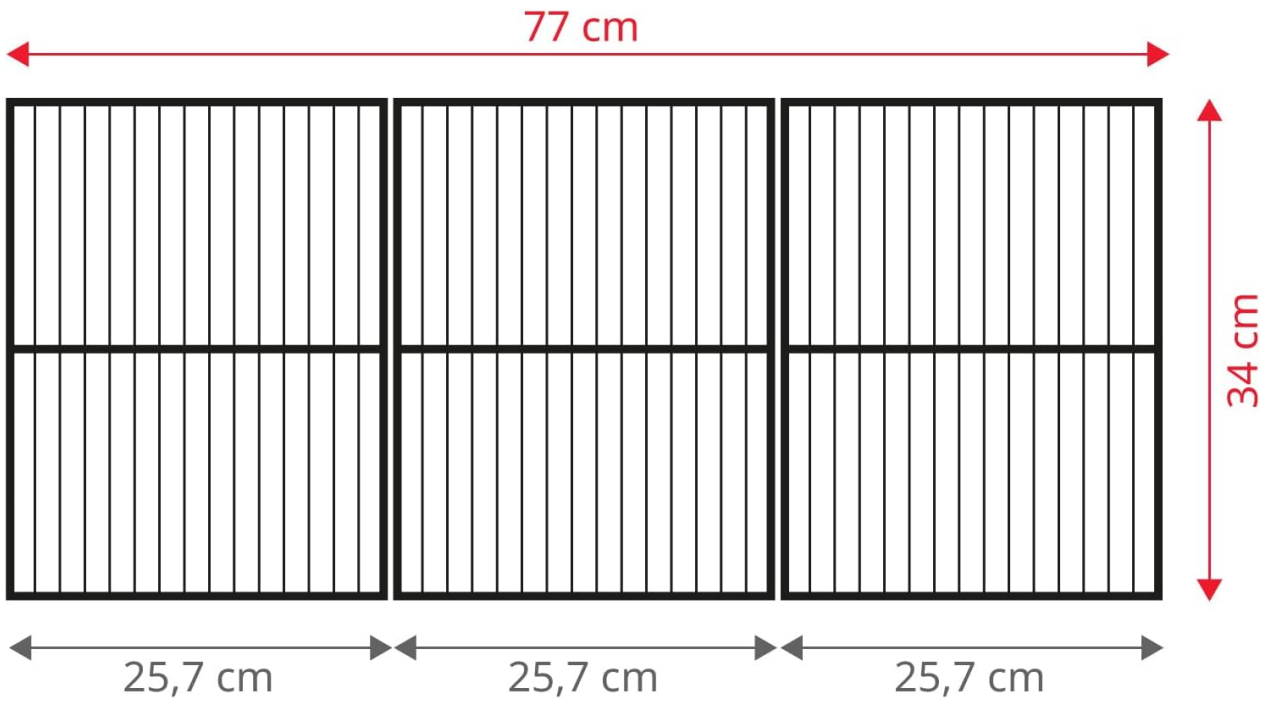
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Regular cleaning and maintenance will extend the life of your barbecue and ensure safe operation.

### 1. Cleaning Grill Grates

The 3-piece grill grates have a heat-resistant porcelain coating for easy cleaning. After each use, while the

grates are still warm, brush off any food residue with a grill brush. For deeper cleaning, remove the grates and wash with warm soapy water.



*Image: The three-piece grill grates, highlighting their design and dimensions.*

## 2. Cleaning Burner Tubes

Periodically inspect and clean the burner tubes to ensure proper gas flow and prevent blockages. Use a wire brush to remove any debris or rust. Ensure burner ports are clear.



Image: Internal view of the barbecue, showing the six main burners and their heat distribution system.

### 3. Cleaning Grease Tray

The grease tray collects drippings during cooking. Regularly remove and clean the grease tray to prevent grease fires. Access the grease tray from the side of the barbecue.



*Image: Side view of the barbecue, indicating the location of the removable grease tray for cleaning.*

#### **4. Exterior Cleaning**

Wipe down exterior surfaces with a damp cloth and mild detergent. Avoid abrasive cleaners that can damage the finish. For stainless steel parts, use a specialized stainless steel cleaner.

#### **5. Storage**

When not in use, especially during extended periods or adverse weather, store the barbecue in a dry, protected area. Disconnect the gas cylinder and store it upright in a well-ventilated outdoor area. Consider using a barbecue cover to protect against elements.

### **TROUBLESHOOTING**

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Problem	Possible Cause	Solution
Burner fails to light	No gas flow, clogged burner port, faulty igniter, empty gas cylinder	Check gas supply, clean burner ports, test igniter, replace gas cylinder
Uneven heat	Clogged burner ports, bent burner tube, low gas pressure	Clean burner ports, inspect burner tubes, check gas regulator
Low flame	Low gas pressure, gas cylinder nearly empty, regulator issue	Check gas cylinder level, reset regulator (turn off gas, disconnect, wait 1 min, reconnect), ensure gas line is not kinked
Excessive flare-ups	Excess grease buildup, high heat, fatty foods	Clean grease tray and grates, reduce heat, trim fat from meat

## SPECIFICATIONS

- **Model:** BRANDO 6+1
- **Brand:** TAINO
- **Manufacturer Part Number:** 93206
- **Total Dimensions (W x D x H):** Approximately 141 x 52 x 109 cm
- **Grill Surface Area (W x D):** Approximately 77 x 34 cm
- **Number of Main Burners:** 6
- **Side Burner:** 1
- **Material:** Metal (Stainless Steel burners)
- **Color:** Black
- **Fuel Type:** Gas
- **Installation Method:** Freestanding
- **Weight:** Approximately 30 kg
- **Special Features:** Foldable left side table, integrated lid thermometer, side table with cooking plate.

## WARRANTY

This product is covered by the manufacturer's warranty. Please refer to the warranty card included with your purchase or contact the retailer for specific warranty terms and conditions. Keep your proof of purchase for any warranty claims.

## CUSTOMER SUPPORT

For technical assistance, missing parts, or warranty inquiries, please contact your retailer or the TAINO customer service department. Contact information can typically be found on the product packaging or the manufacturer's official website.