

ROVSUN

4 Burner Propane Grill with Side Burner



Installation Video

After assembling the grill and testing it for gas leaks, be sure to burn it out once before using it to prepare food.

Read the instructions before using the appliance.

Accessible parts maybe very hot, keep young children away.

Do not move the appliance during use.

Turn off the gas supply at the gas container after use.

Any modification of the appliance may be dangerous.

Parts sealed by the manufacturer or his agent must not be altered by the user.

Attention:

Some parts of this appliance become very hot, take special care when children or elderly are present.

For your safety:

Do not store or use gasoline or mentholated fuels or any other flammable vapors and liquids in the vicinity of this or any other appliance.

Never light a gas grill with gasoline or comparable fluids!

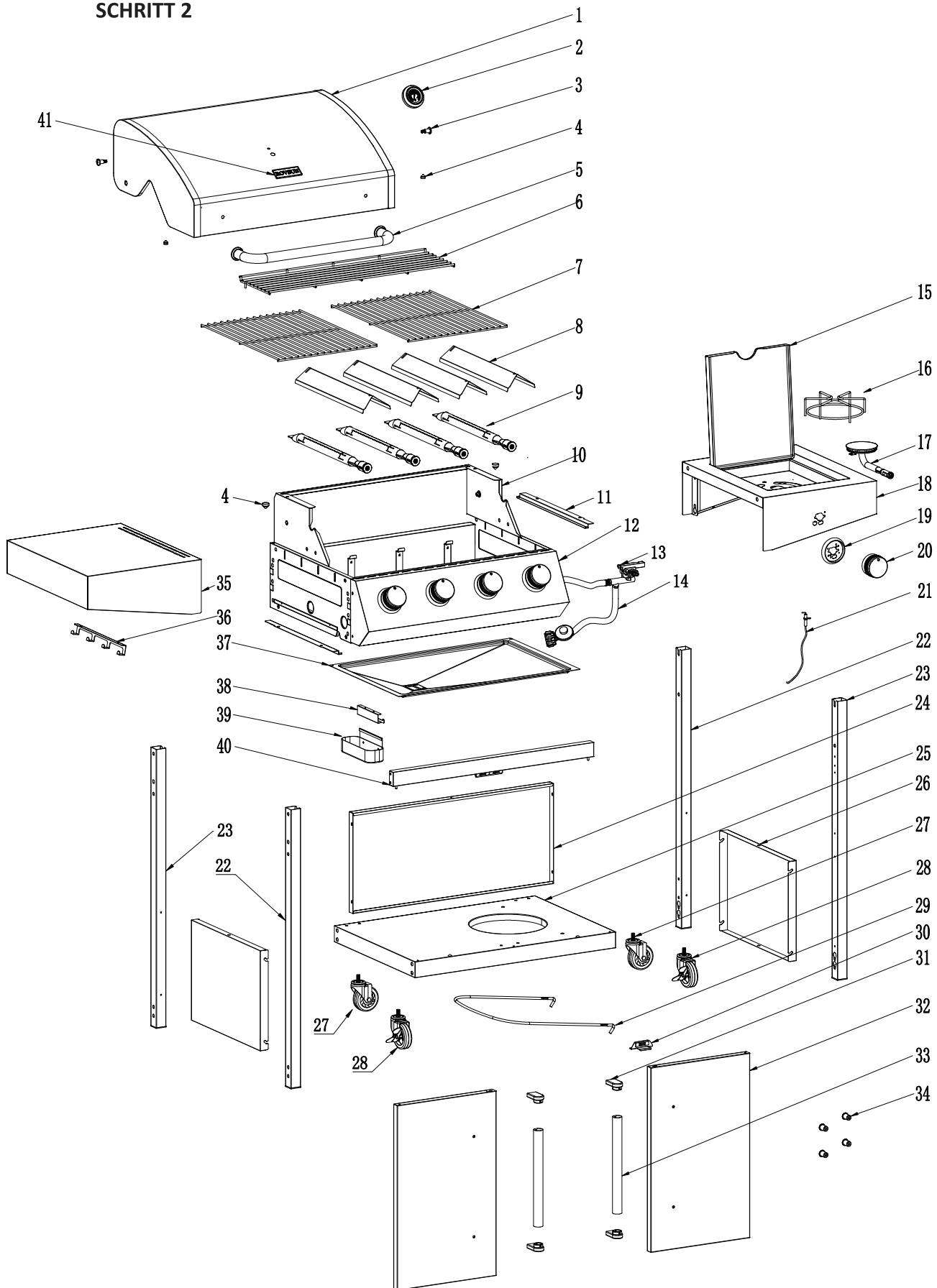
Suggestion: user should not change the assembly that the manufacturer packaged.

The gas cylinder is recommend to 5kg LPG gas bottle, it is sufficient for a heating period of approx.9.5 hours with full power.

Single Part List

seq. NO.	appellation	qty	seq. NO.	appellation	qty
1	Main Lid	1	23	Cart Leg B	2
2	Temperature Gauge	1	24	Triangle Bracket	1
3	Main Lid Screw	2	25	Bottom Panel	1
4	Hood Buffer	4	26	Cart Side Panel	2
5	Main Lid Handle	1	27	Swivel Caster Without Lock	2
6	Warming Rack	1	28	Swivel Caster With Lock	2
7	Cooking Grid	2	29	Gas Cylinder Holder	2
8	Flame Tamer	4	30	Door Magnet	1
9	Main Burner	4	31	Door Handle Seat	4
10	Firebox	1	32	Front Door	2
11	Grease Tray Bracket	2	33	Door Handle	2
12	Control Panel	1	34	Head of Door Hole	4
13	Side Burner Gas Vavle	1	35	Side Shelf,Left	1
14	Gas Regulator	1	36	Hook	1
15	Side Burner Lid	1	37	Grease Tray	1
16	Side Burner Cooking Grid	1	38	Grease Box Bracket	1
17	Side Burner Assembly	1	39	Grease Box	1
18	Side Shelf, Right	1	40	Cart Front Beam	1
19	Control Knob Base	5	41	LOGO	1
20	Control Knob	5			
21	Side Burner Igniter Wire	1			
22	Cart Leg A	2			

SCHRITT 2



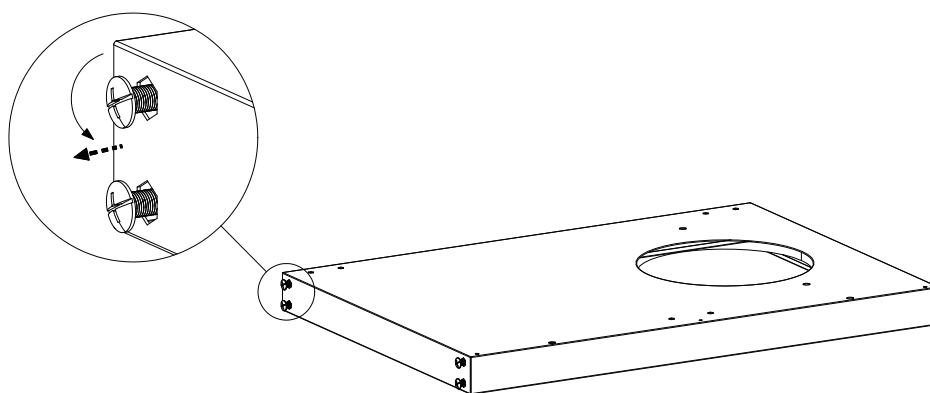
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Mounting Steps

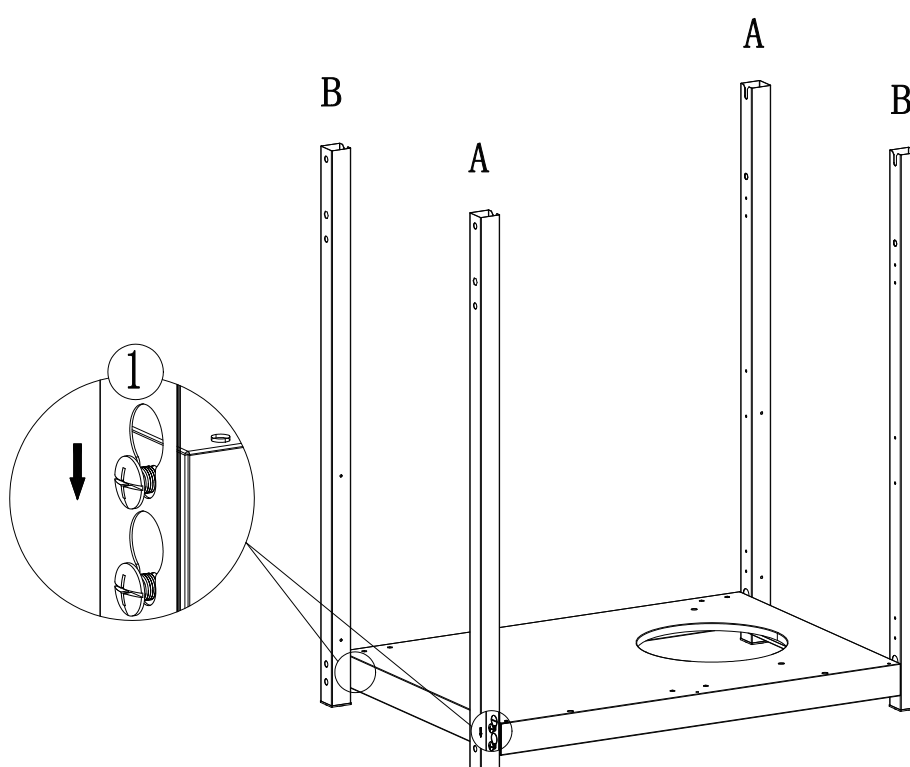
Make sure your grill is assembled properly. Detailed assembly instructions are packed with each grill giving specific assembly procedures for each model. Follow these instructions carefully to ensure the correct and safe assembly of the grill.

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 edges 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.

STEP1



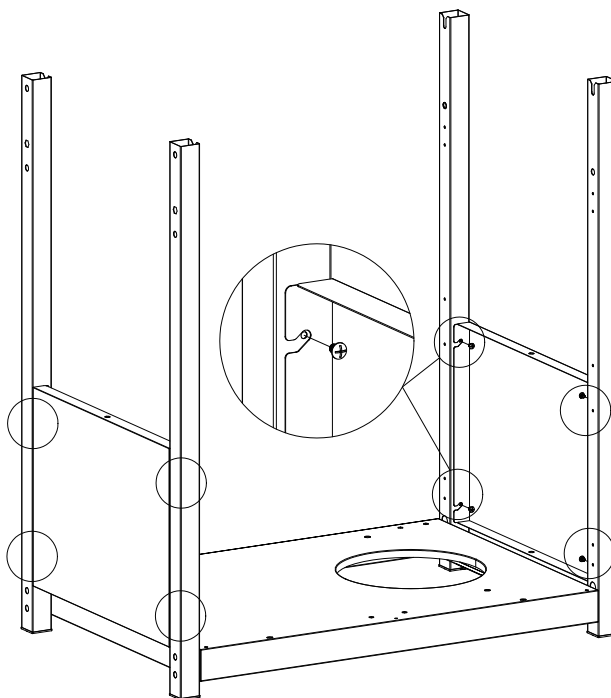
STEP2



STEP3



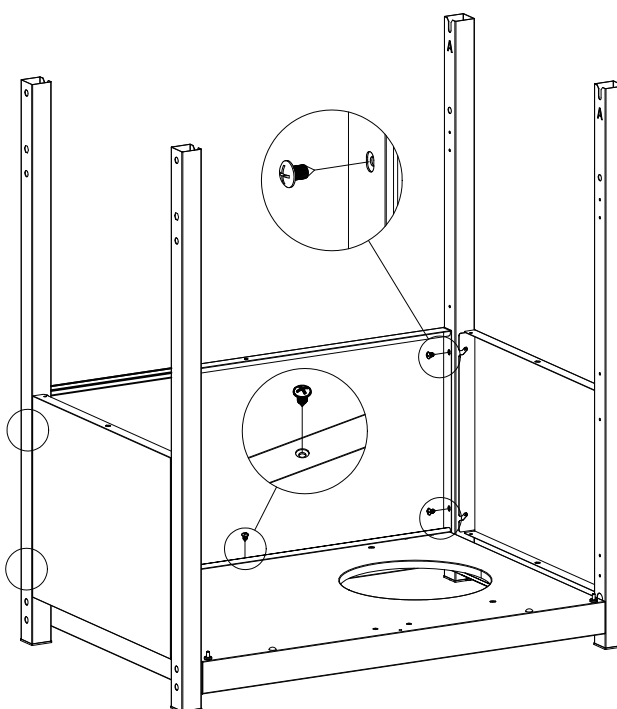
B*8



STEP4



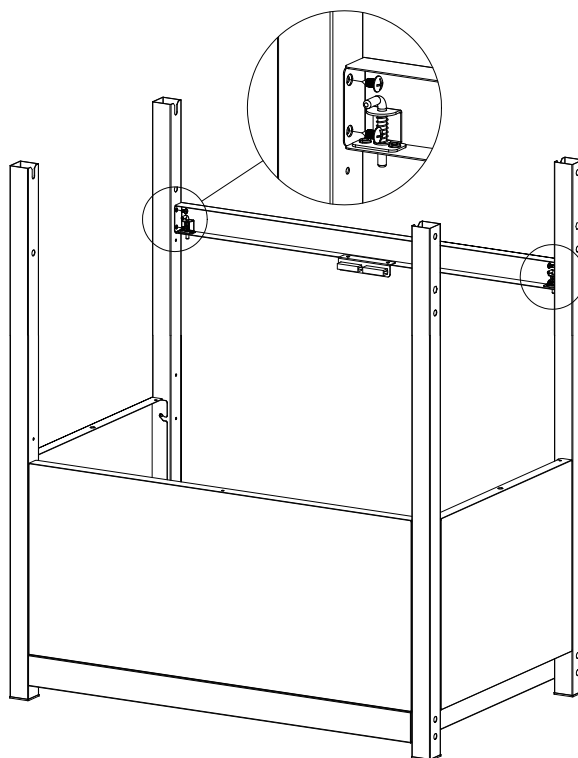
B*5



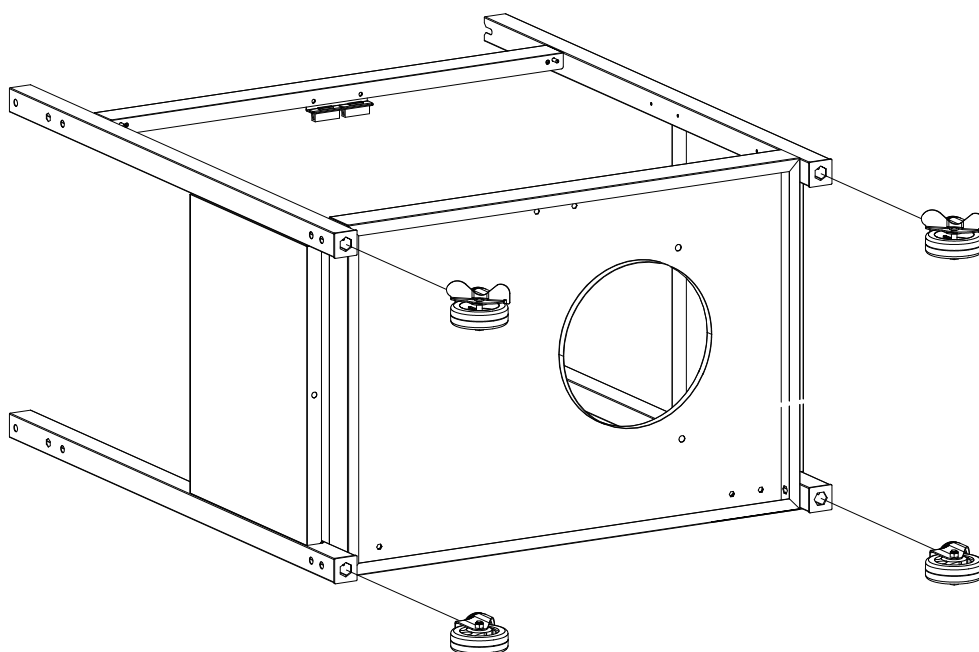
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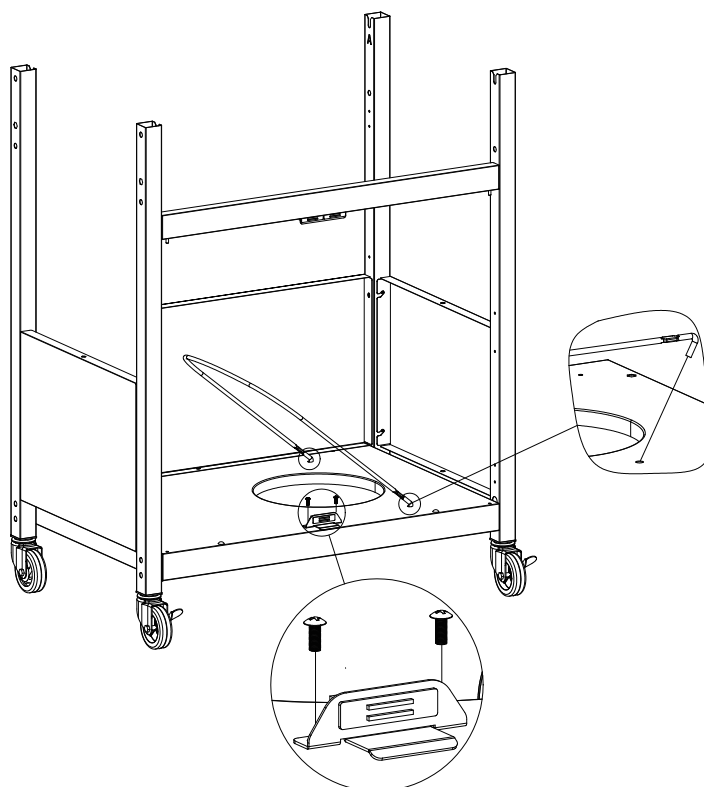
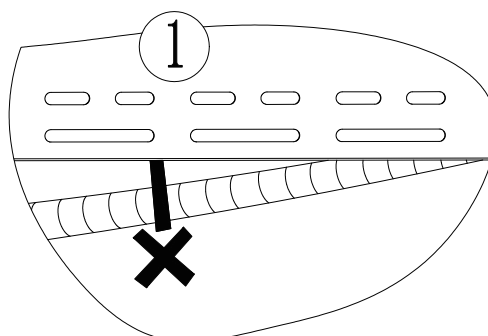
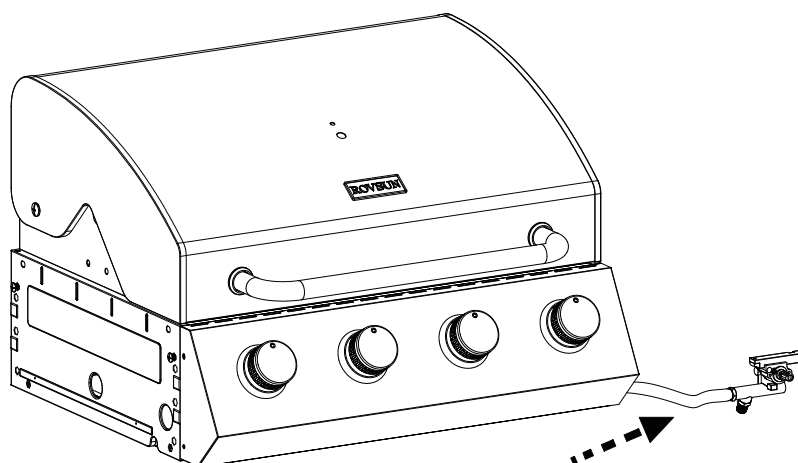


B*4

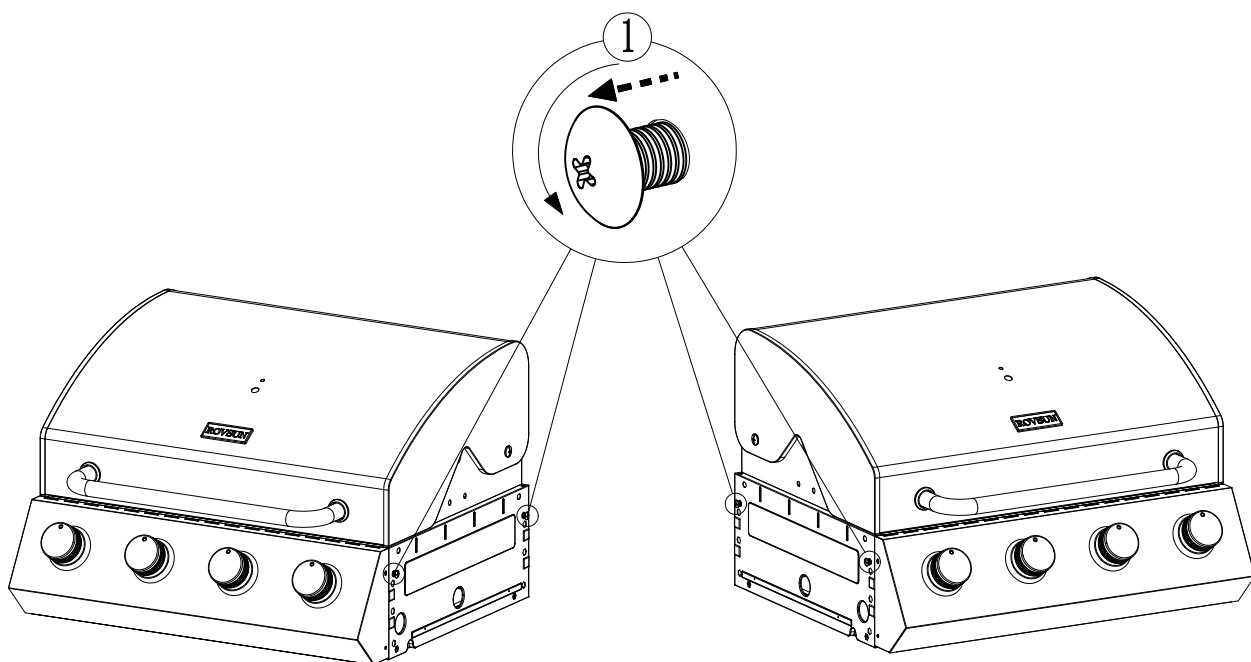


STEP6

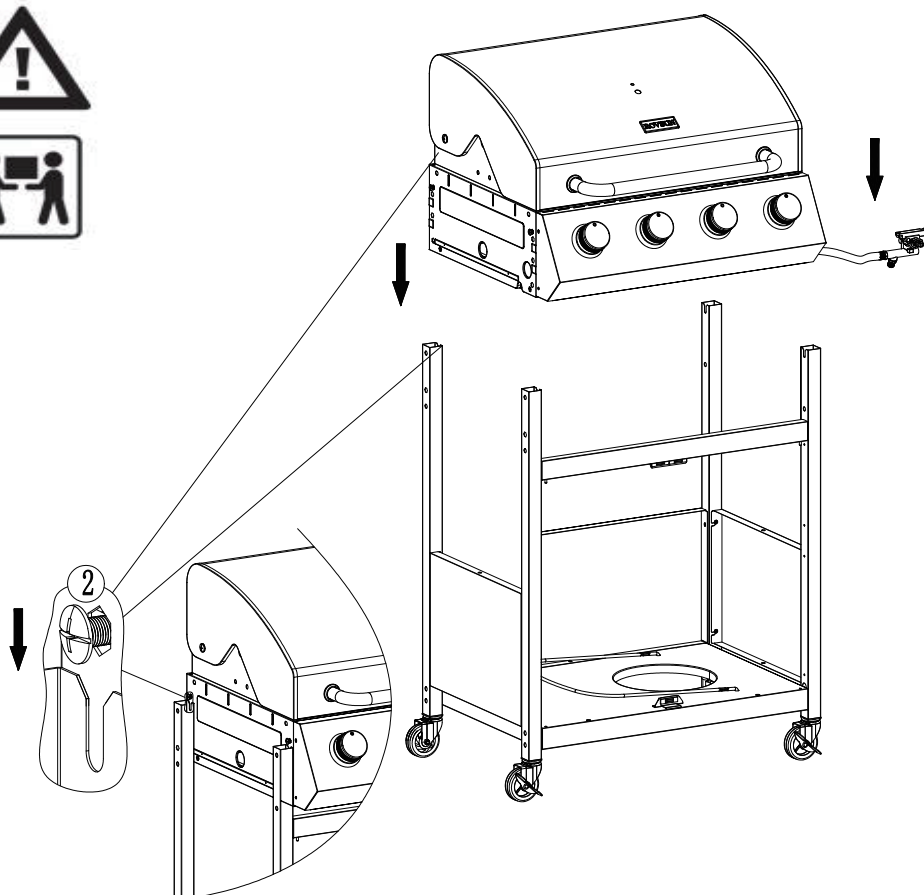


STEP7 A*2**STEP8**

STEP 9



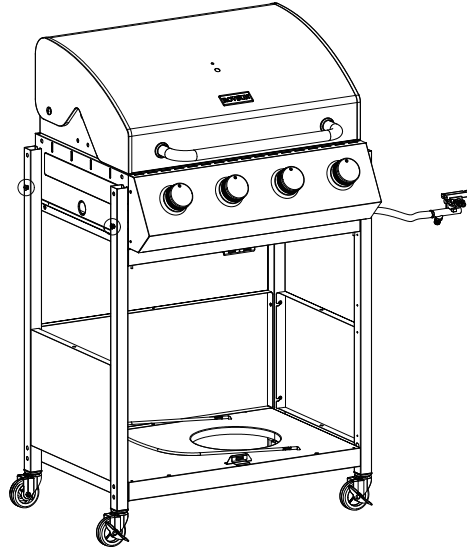
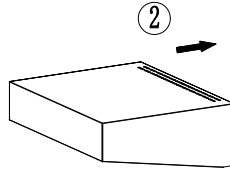
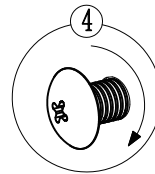
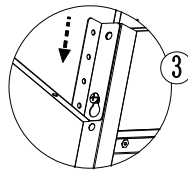
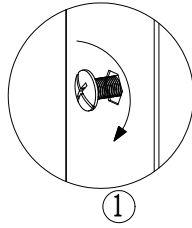
STEP 10



STEP11



E*2



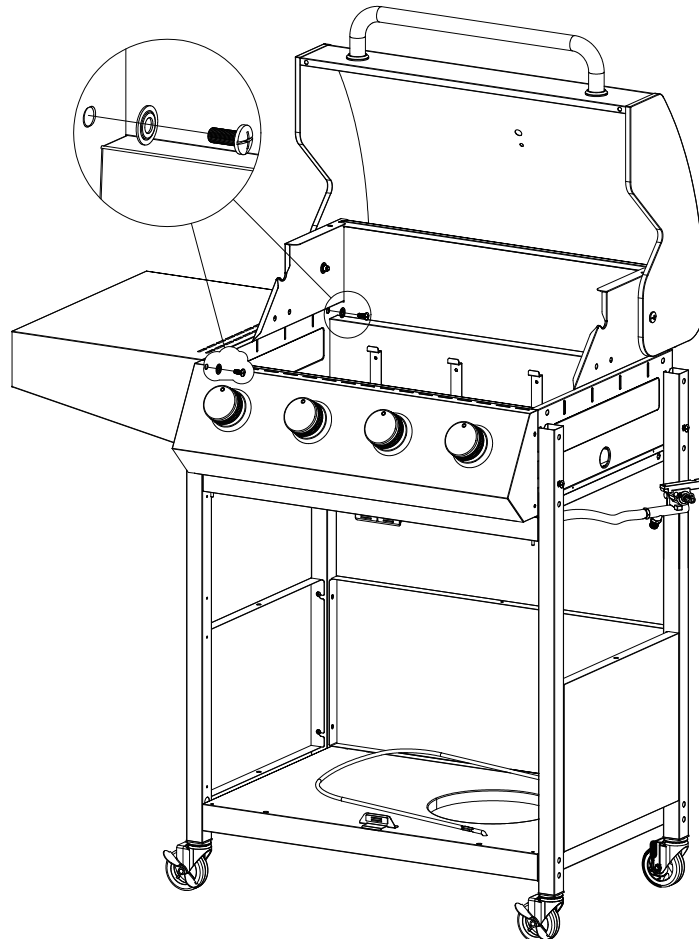
STEP12



E*2



J*2



STEP13

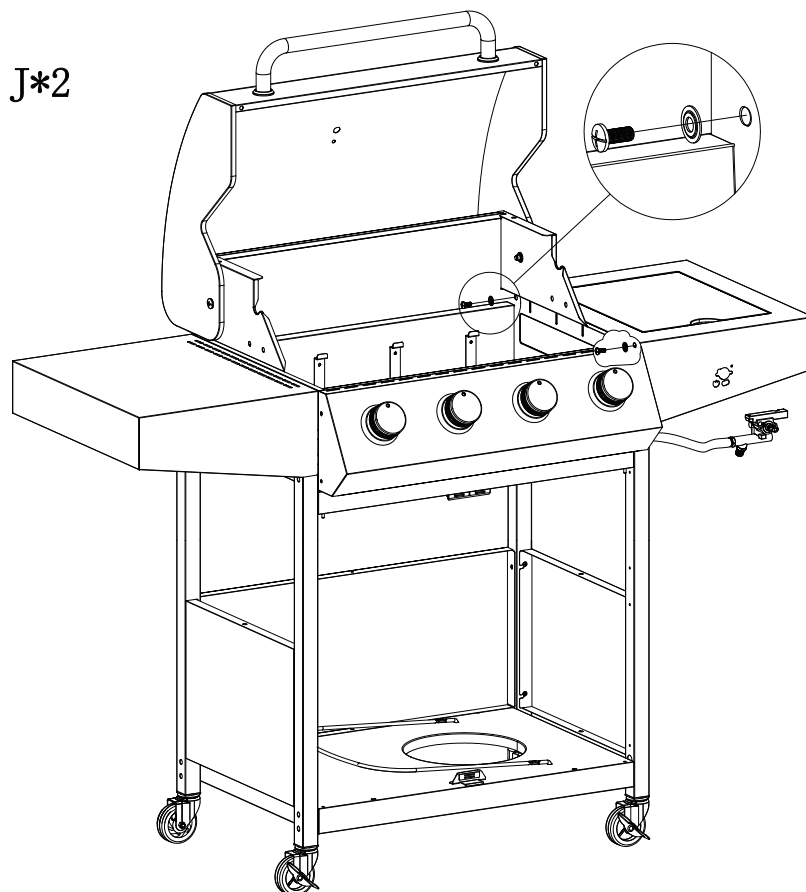
E*2

**STEP14**

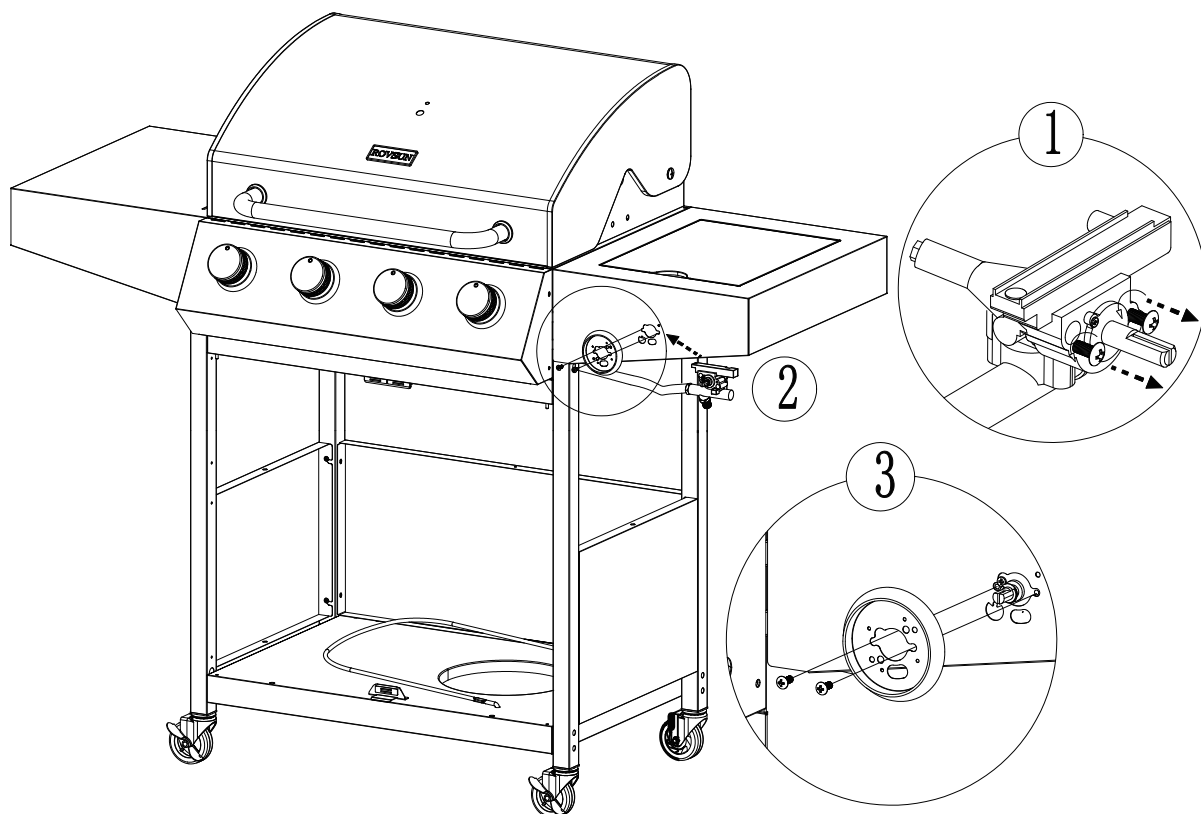
E*2



J*2

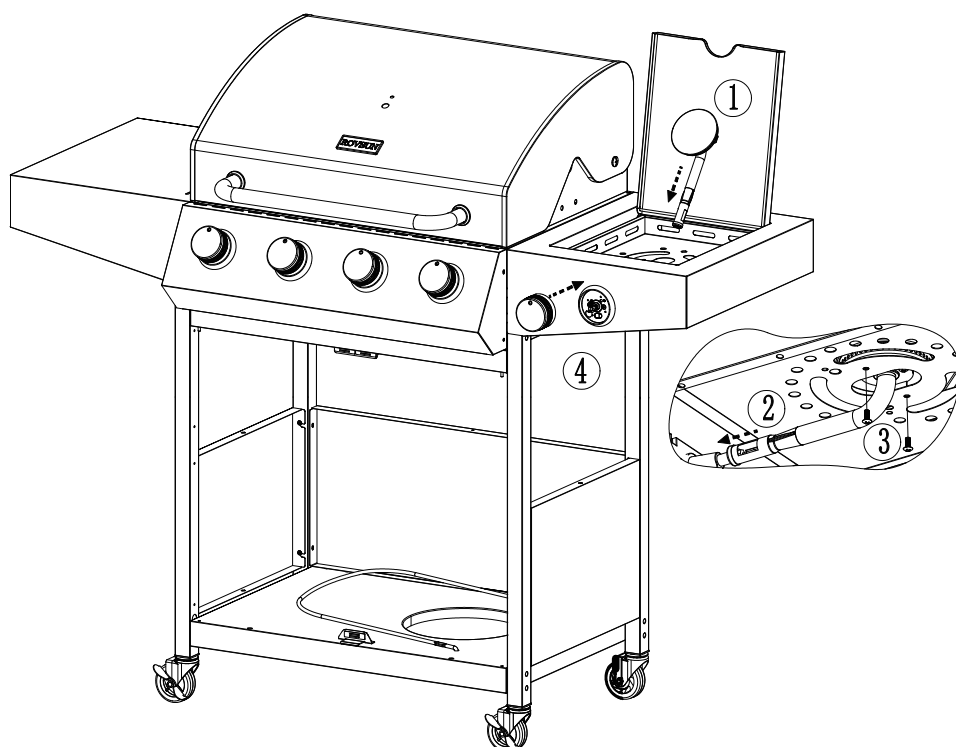


STEP15



STEP16


 C*2

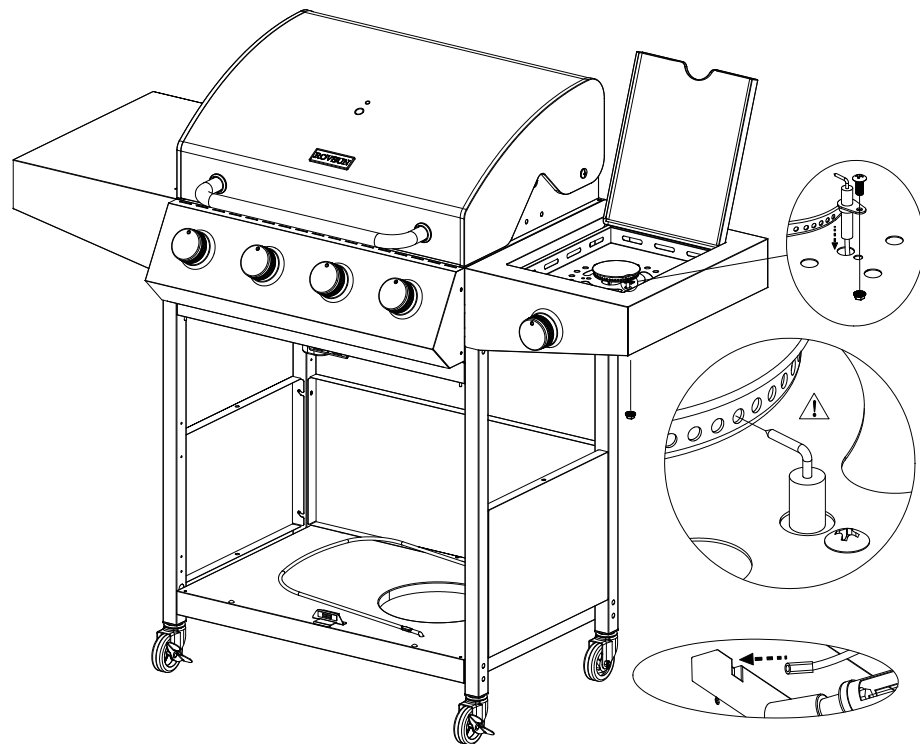


STEP17

 C*1

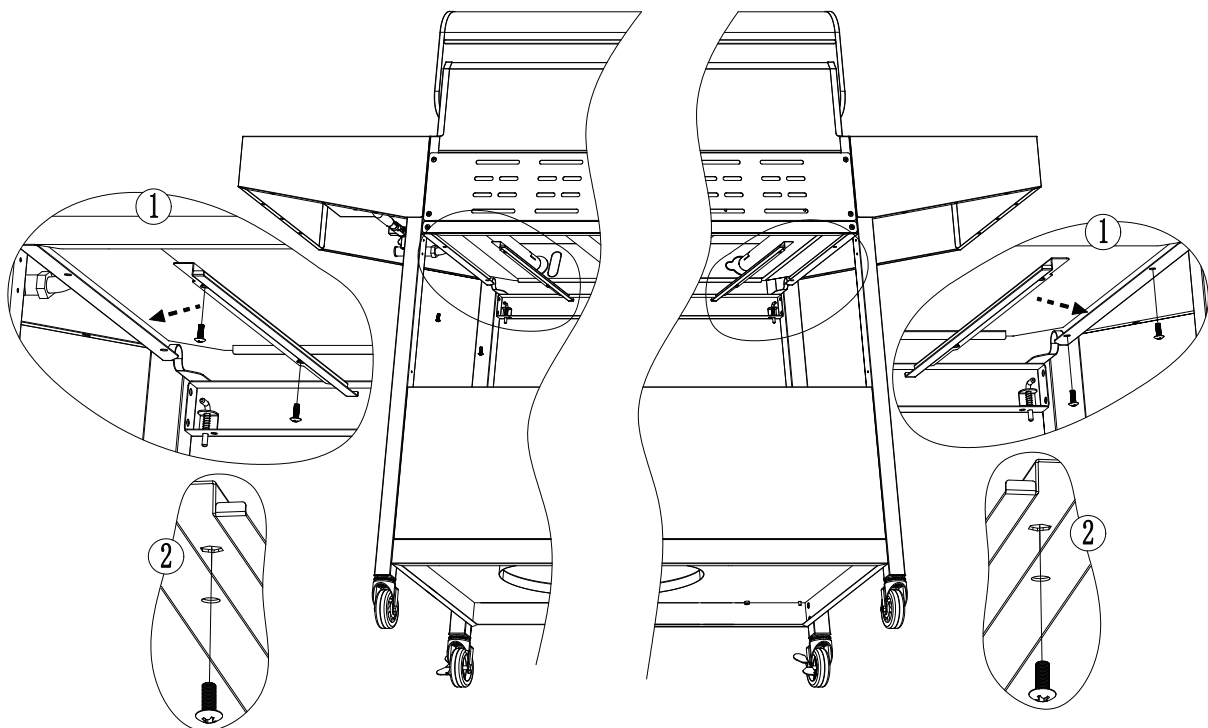
 G*1

 H*1

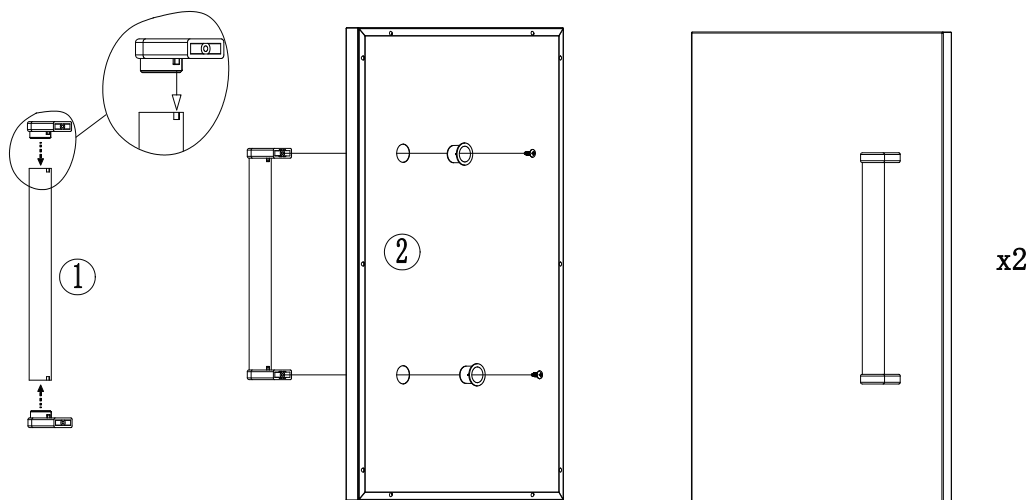


STEP18

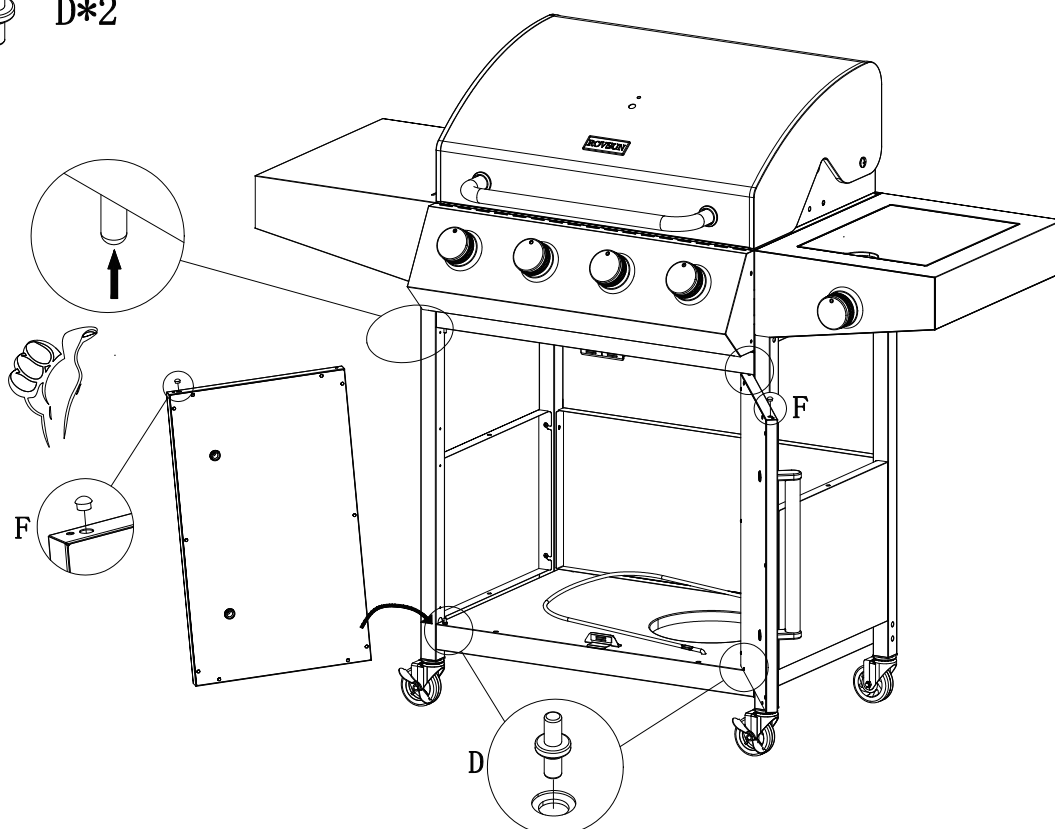
 A*4



STEP19

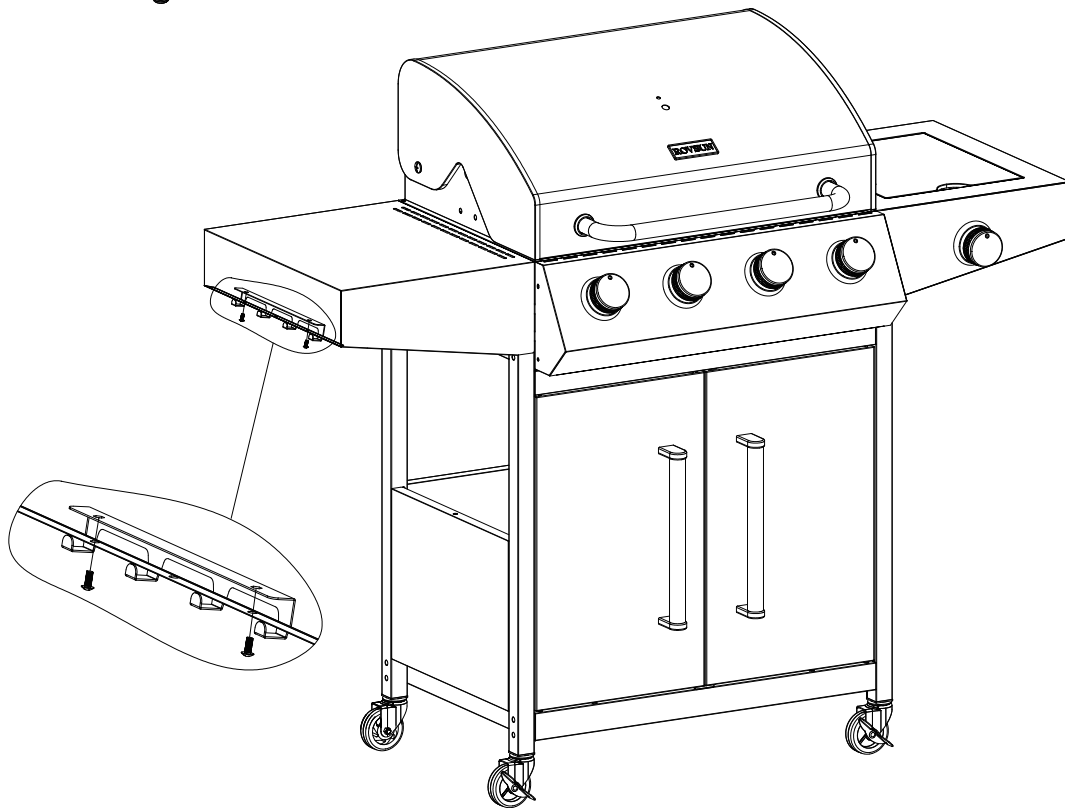
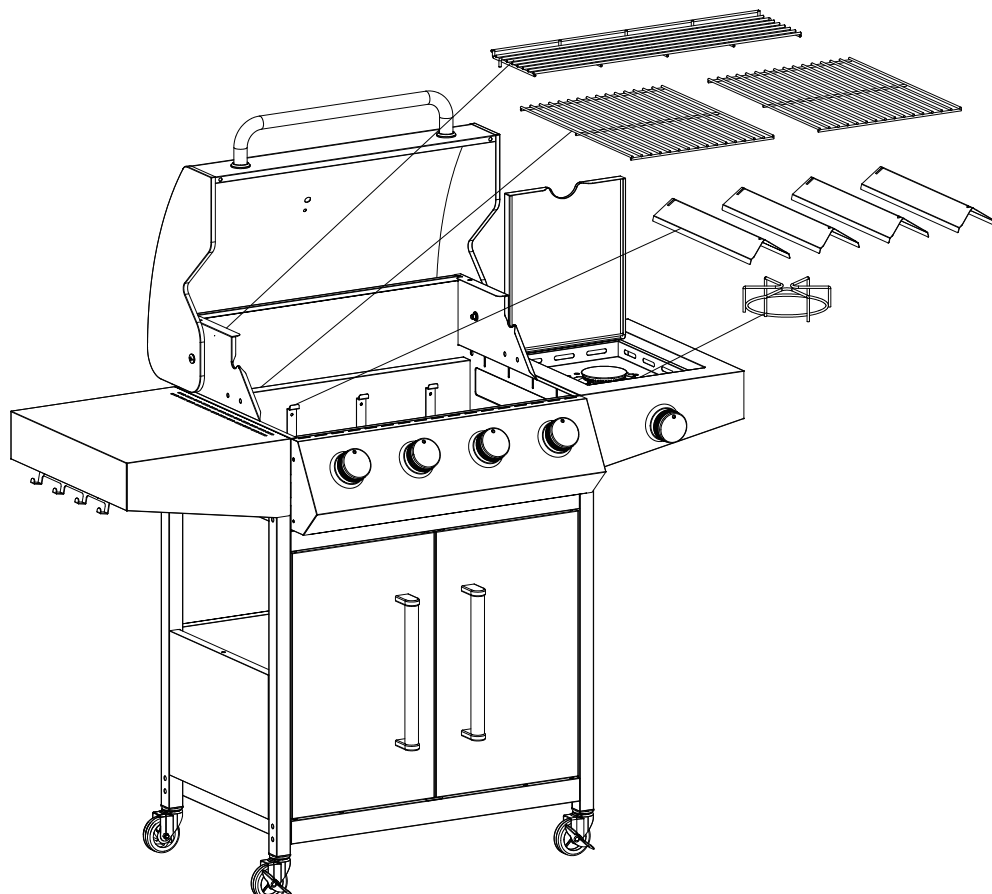


STEP20




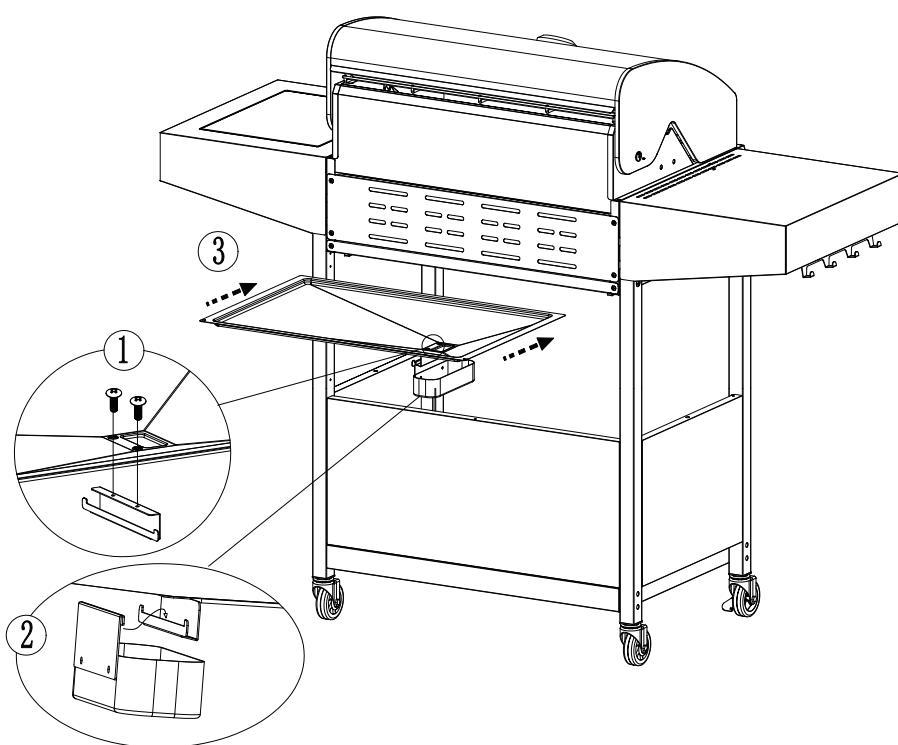
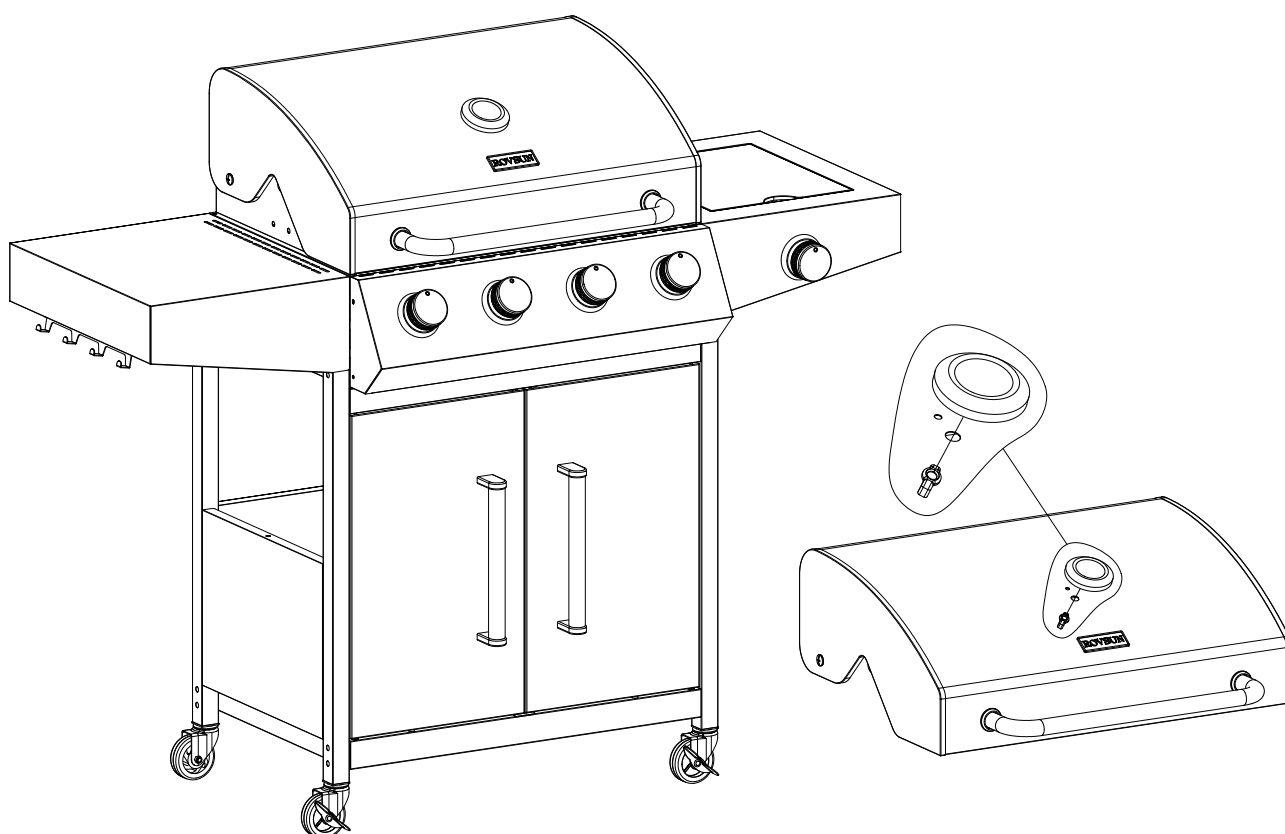
STEP21

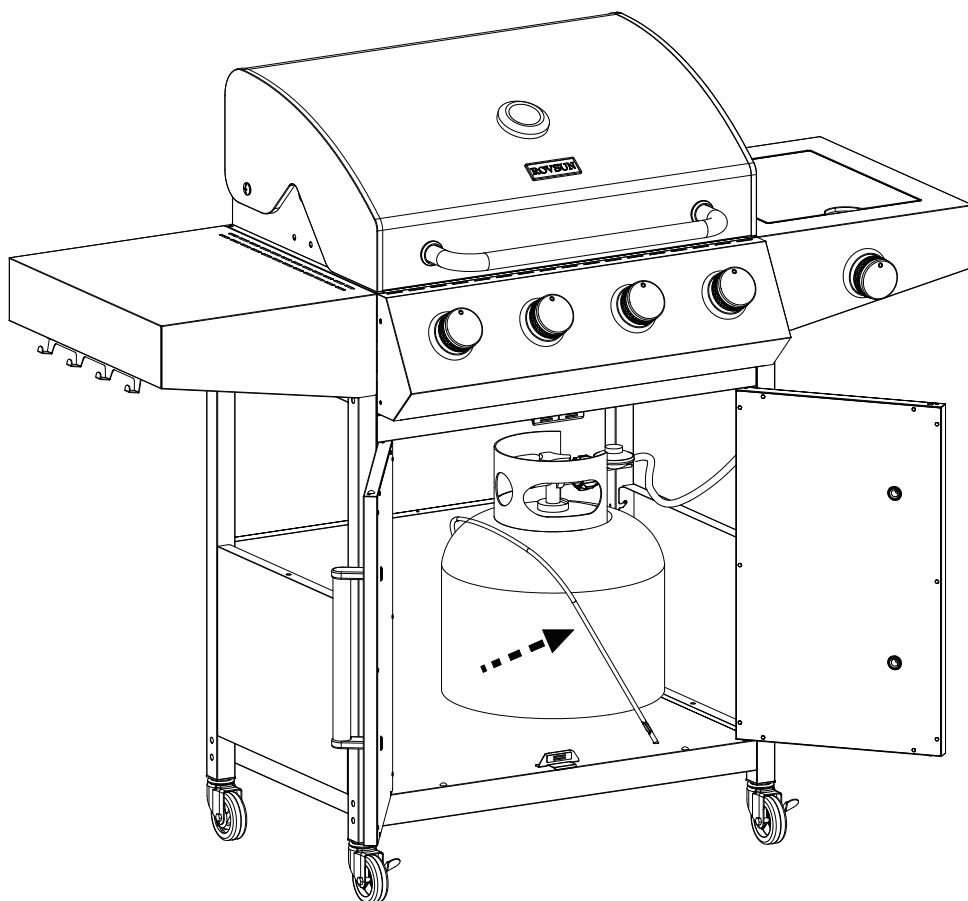
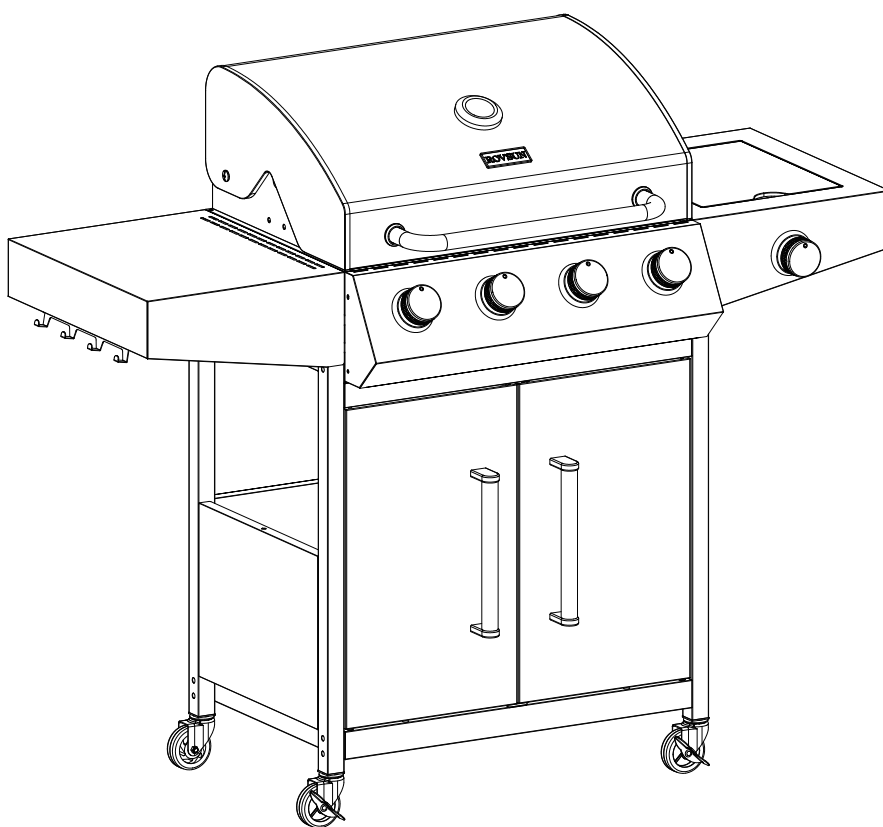
 A*2

**STEP22**

STEP23

 C*2

**STEP24**

STEP25**STEP26**

Leaking Test

1

2

3

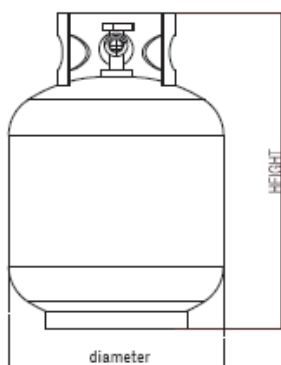
4

A

4

B

Preparation



To operate this gas barbecue, you need a gas cylinder and a 50 mbar regulator. This is included in the scope of delivery.

Urgent instructions

- a) The gas cylinder may only be used in an upright position.
- b) Only use with a gas cylinder that is no higher than 500 mm and has a diameter of $>240\text{mm}<310\text{ mm}$.
- c) This appliance may only be used with an approved hose and regulator.

Energy Saving Tips:

- a) Minimise the opening time of the lid.
- b) Switch off the grill as soon as cooking is finished.
- c) Only preheat the gas barbecue for 10 to 15 minutes. (Except for the first use)
- d) Do not use a higher setting than necessary.

Connect the hose and regulator to the gas container on the right-hand side of the gas barbecue and ensure that the gas container is protected from heat and stored in a safe position.

Installation

Once you have set up the barbecue and purchased your gas cylinder, you can put the gas barbecue into operation.

CAUTION: Connect the gas cylinder far away from possible sources of ignition (e.g. fire, cigarettes, naked flames, etc.) and make sure that the appliance is switched off.

Place the gas cylinder on the side of your gas barbecue, not underneath it. Remember that the cylinder must be protected from heat and stored in a safe position.

When you are ready to use your gas barbecue, insert the regulator into the valve of the gas cylinder and tighten it firmly. The length of the hose must not exceed 1.5 metres.



Warning: Observe the warning and safety instructions for lighting before using the gas barbecue.

Check the hose for cracks, cuts or abrasions before each use. If the hose is damaged in any way, do not use it under any circumstances and get a new hose.

Ensure that the hose is not twisted, as this would impair the gas flow. In addition, the hose must not be excessively taut and must not touch any part of the gas barbecue that could be hot.

Ensure that the hose is not subjected to twisting which will affect the gas flow when using your gas grill. Also the hose must not have undue tension and must not touch any part of the gas grill which may be hot.

To connect a gas cylinder

First remove the cap from your gas cylinder. Underneath you will find a plastic sealing nut and the valve. First remove the sealing nut. This is done by turning it clockwise, as the cylinders are screwed on and off with a left-hand thread.

For bottles up to 24 LB, check whether the black sealing ring is present. If it is not, or if it is damaged, the cylinder must not be used.

Now screw the gas regulator onto the valve. Observe the direction in which the gas cylinder is closed and turn the regulator screw connection anti-clockwise to tighten it. Once the regulator is correctly fastened, you can open the valve. For your safety, the opening and closing directions are also labelled on the valve.

Check whether your gas cylinder connection is tight

You can check whether the gas cylinder connection is tight using a foaming agent such as washing-up liquid or a leak detection spray. Apply some of this to the connection point and observe whether bubbles form. If bubbles form, the regulator is not connected correctly; you must close the gas cylinder and tighten the connection.



Warning: Always test gas line for leaks at connector with soap water finishing all connections.

How to disconnect a gas bottle

- a) Except for twin-cylinder installations with a changeover valve, turn off the gas tap if fitted to the appliance. Wait until the burner and pilot light have gone out. For installations with a changeover valve, it is only necessary to switch off the empty cylinder.
- b) Replace the orange safety cap onto the empty cylinder.

GENERAL

Although all gas connections on the grill are leak tested at the factory prior to shipment, a complete gas tightness check must be performed at the installation site due to possible mishandling in shipment, or excessive pressure unknowingly being applied to the unit.

Periodically check the whole system for leaks following the procedures listed below. If the smell of gas is detected at anytime you should immediately check the entire system for leaks.

BEFORE TESTING

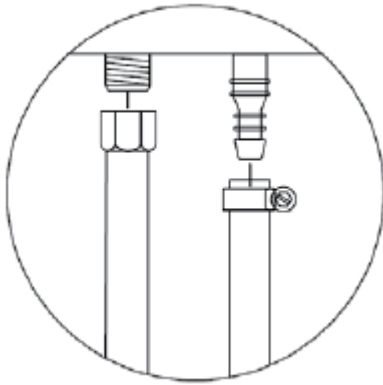
Make sure that all packing material is removed from the grill including tie-down straps.

DO NOT SMOKE WHILE LEAK TESTING. NEVER PERFORM LEAK TEST WITH AN OPEN FLAME.

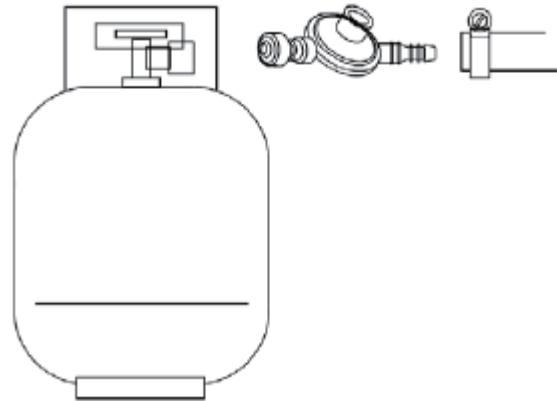
Make a soap solution of one part liquid detergent and one part water. You will need a spray bottle, brush, or rag to apply the solution to the fittings. For the initial leak test, make sure the L.P. cylinder is 80% full.

TO TEST

1. Make sure the control valves are in the OFF position, and turn on the gas supply.
2. Check all connections from the gas regulator and supply valve up to and including the connection to the manifold pipe assembly (the pipe that goes to the burners). Soap bubbles will appear where a leak is present.
3. If a leak is present, immediately turn off the gas supply and tighten the leaky fittings.
4. Turn the gas back on and recheck.
5. Should the gas continue to leak from any of the fittings, turn off the gas supply.



Install Regulator Hose



Install Gas Tank & Regulator Hose

Do not use the grill until all connections have been checked and do not leak.

ALWAYS CHECK FOR LEAKS AFTER EVERY GAS TANK CHANGE

Check all gas supply fittings for leaks before each use. It is handy to keep a spray bottle of soapy water near the shut-off valve of the gas supply line. Spray all the fittings. Bubbles indicate leaks.

Warning and Safety Points

Please read the following points before using your gas grill:

- a) **Read the instructions before using the appliance.** Please follow all assembly instructions in this manual; if instructions are not followed it may cause problems in use.
- b) This gas grill accessible **parts maybe very hot when being used. Keep young children away.** Use protective when handling particularly hot components.
- c) In the event of a gas leak shut off gas to the gas grill, extinguish any open flames, open lid and if leak continues check for damages, poor connections etc. Contact your local gas dealer immediately if the problem can't be solved.
- d) **Do not move Gas grill during use.**
- e) Do not use or store any flammable liquids or vapors in the vicinity when operating the gas grill.
- f) This gas grill only **to be used outdoors.**
- g) Do not use a naked flame to check for gas leaks.
- h) Do not operate gas grill if there is a gas leak. Turn off the gas supply.
- i) Do not attempt to disconnect any gas fitting part if your gas grill is being used, on the gas grill or the gas regulator / bottle.
- j) Care is advised when operating your gas grill, you should never leave unattended when in use. Turn off the gas supply at the gas container after use.
- k) The gas grill should be cleaned on a regular basis.
Take care not to enlarge burner ports or orifice/nozzle openings when cleaning the burner or valves.
- l) Do not attempt to use this appliance in a garage or any enclosed area. Also **this appliance must be keep away from flammable materials**, etc. We recommend keeping a distance of at least 0.5 to 1.0 meter clear of any flammable materials.
- m) We would recommend that this gas grill be serviced by your local gas retail outlet at least once a year by a competent engineer. Do not attempt to service this appliance yourself.
- n) **Any modification of the appliance may be dangerous.** Do not attempt any unauthorized interference of the main controls on this gas grill, i.e. gas taps, injectors, valves etc.



WARNING: The Handle Black Area (See Above Picture for Reference) Will Become Hot When the Gas grill In Use, BE CAREFUL! Do Not Touch The Black Area.

Since this barbecue has no restriction in the emission of unburned gas, this barbecue must be installed and/or used outdoors or in an amply ventilated area. Were this BBQ in an amply ventilated area, the area must have at least 25% of the surface (sum of the wall surface) area open.

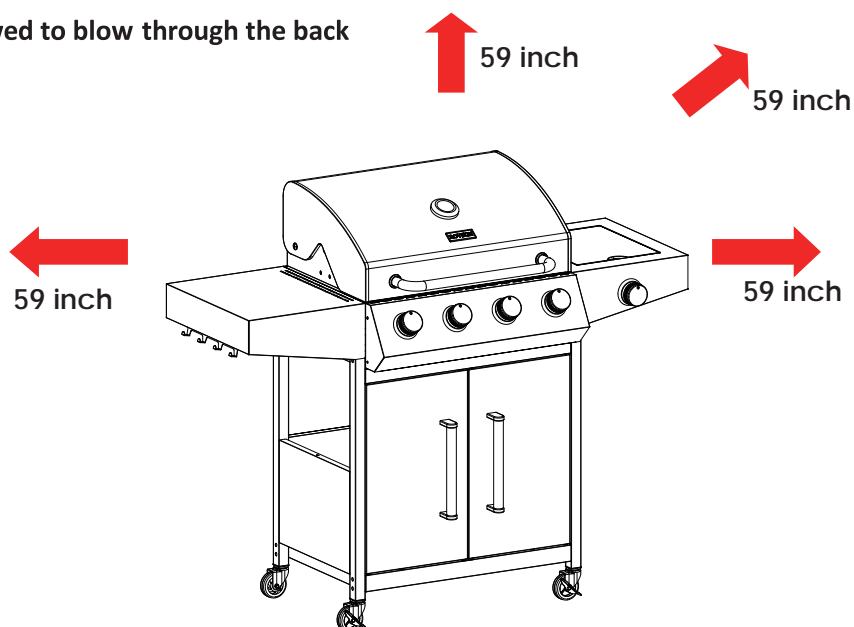
Strongly recommends minimum clearances from combustable materials must be:

Rear - 59 inch

Sides - 59 inch

Top - 59 inch

Strong wind is not allowed to blow through the back of the gas grill.



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.

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:

With all gas controls on the Gas grill in the "OFF" position, turn the gas cylinder valve to the on position at the regulator. To create a spark you must push the control knob in (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 3"-5" 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

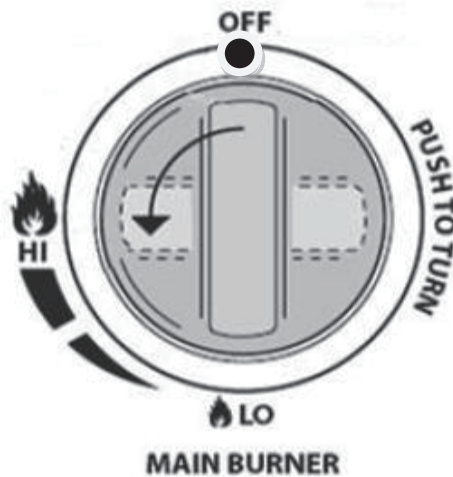
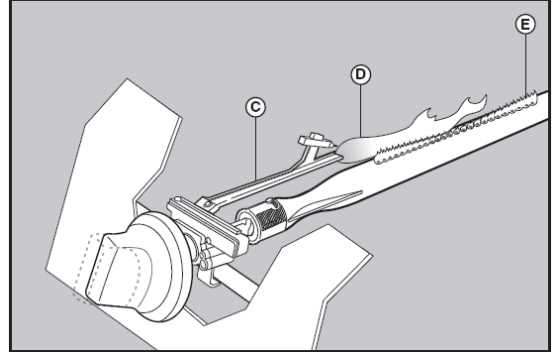
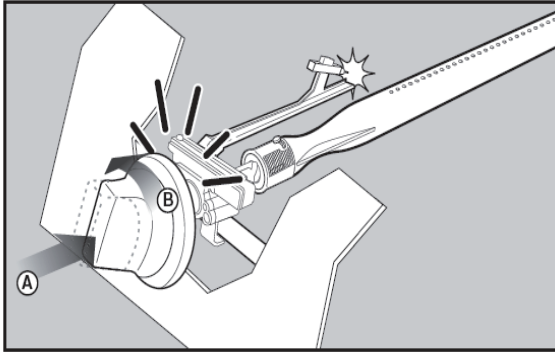
“HIGH”

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.



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.



Storage

Your Gas Bottle must be stored outdoors in a well ventilated area and must be disconnected from your gas grill when not being used. Ensure that you are outdoors and away from any sources of ignition before attempting to disconnect your gas bottle 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. Also 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 (insects etc.) This area must be kept free as this may affect the flow of combustion or ventilation air.

Cleaning instructions

Maintenance is recommended that 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.

Cleaning Cooking Grids

We suggest you wash your cooking grids in a mild soap and warm water solution.

You can use a wash cloth or soft brush to clean your cooking grids.

Cleaning Heat diffusers

Periodically you should wash the heat diffusers in a soap and warm water solution.

Use a soft brush to remove stubborn burnt-on cooking residue.

The heat diffusers should be dry before you reinstall them.

Cleaning Grease Tray

The grease tray should be emptied and wiped down periodically and washed in a mild detergent and warm water solution. A small amount of sand or cat litter may be placed in bottom of grease tray to absorb the grease.

Check the grease tray frequently, don't allow excess grease to accumulate and overflow out of the grease tray.

Annual Cleaning of Grill Interior

Burning-off the grill after every use will keep it ready for your next use. However, once a year you should give

the entire grill a thorough cleaning to keep it in top operating condition. Follow these steps.

1. Turn all burner valves to full OFF position.
2. Turn LP gas tank valve to full OFF position.
3. Detach LP gas hose and regulator assembly from your gas grill. Inspect for any damage and replace as necessary with manufacturer replacement part number found on parts list.
4. Remove and clean heat diffusers, cooking grids and grill burners.
5. Cover each gas valve orifice with aluminum foil.
6. Brush inside and bottom of grill with a nylon brush, and wash with a mild soap and warm water solution.

Rinse thoroughly and let dry.

7. Remove the aluminum foil, then reinstall heat diffusers, and cooking grids.
8. Reconnect gas source and observe burner flame for correct operation.

Cleaning Exterior Surface

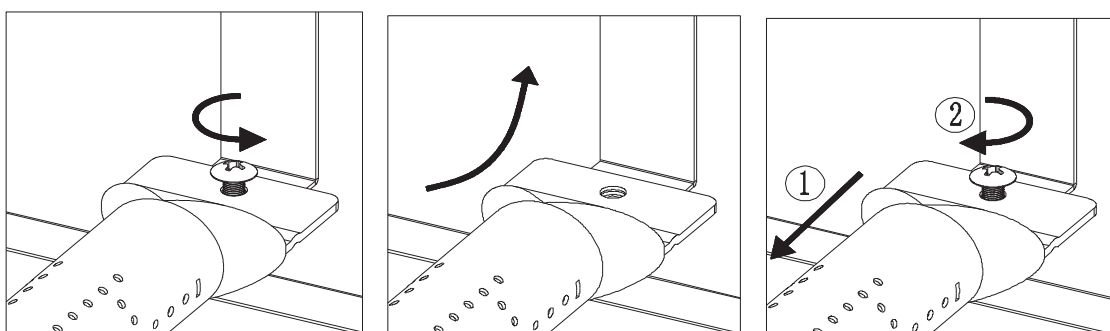
We suggest you wash your grill using a mild soap and warm water solution. You can use a wash cloth or

sponge for this process. Do not use abrasives or a brush that might remove finish during the cleaning process.

Cleaning Burner Tubes and Burner Ports

To reduce the chance of “FLASH-BACK” the procedure below should be followed at least once a month in late summer or early fall when spiders are most active or when your grill has not been used for a period of time.

1. Turn all burner valves and gas tank valve to off position.
2. Detach the LP gas regulator assembly from your gas grill.
3. Remove cooking grids, heat diffusers, and grease tray from the grill.
4. Remove the screws from the underside of each burner and lift the burners up and away from the gas valve orifice.
5. Using a bent stiff wire in the shape of a hook , air hose or a bottle brush, run it through the burner tube and inside several times to remove any debris.
6. Replace burners by screwing tightly(see illustration below)



WARNING

The location of the burner tube with respect to the orifice is vital for safe operation. Check to ensure the orifice is inside the burner tube before using the gas grill. If the burner tube does not fit over the valve orifice, lighting the burner may cause explosion and/or fire.

Trouble Shooting

Problem	Possible Cause	Solution
Burners will not light while using the ignition system	LP gas cylinder empty	Replace with full cylinder
	Faulty regulator	Have regulator checked or replaced
Low flame or flashback (fire in burner tube-a hissing or roaring noise may be heard)	Obstructions in burners	Clean burners
	Obstructions in gas jets or hose	Clean jets and hose
	Obstructions in burners	Clean burners
	Obstructions in gas jets or hose	Clean jets and hose
	Windy conditions	Use BBQ in a more sheltered spot
Gas valve knob difficult to turn	Gas valve jammed	Replace gas valve

If your problem is not resolved from the information above, please call the Gas grill helpline.

- 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) Grids 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.

Gas Grill Safety Hints

Stand your gas grill on a safe level surface, away from inflammable items such as wooden fences or overhanging tree branches.

Never use your gas grill indoors!

Once lit do not move your gas grill or leave it unattended.

Keep children and pets at a safe distance from the gas grill.

Keep a fire extinguisher handy.

The gas grill will become hot when in use, so handle lids etc. with the help of gloves.

Ensure that the appliance has completely cooled down before storing.

Use outdoors only!

Read the instructions before using the gas grill.

Assessable parts may be very hot, Keep young children away!

Do not move the gas grill during using.

Turn off the gas supply at the gas container after use.

Any modification of the appliance may be dangerous and be not permitted.

Side Burners

To get the maximum yield with the minimum consumption of gas it is handy to keep the following points in mind:

- Once the burner has been alighted, adjust the flame according to your needs, from “Maximum” to “Minimum” position.
- Use proper pan size (with flat bottom only) for each burner
- When the content of the pan start to boil, turn the knob down to “Reduced rate position” (small flame).
- Always put a lid on the pan.
- Suggestions use Ø pans in 20-24