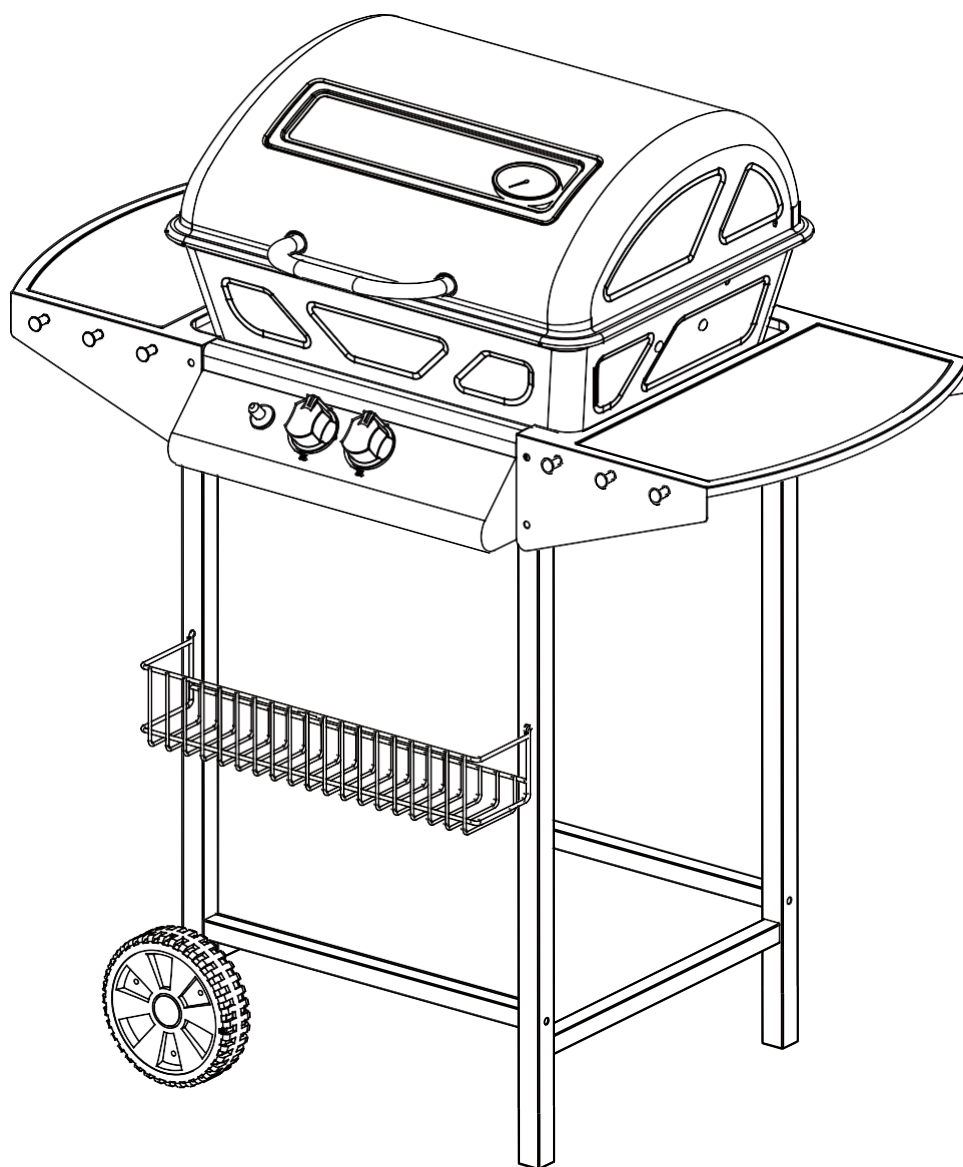


# OWNER'S MANUAL

組裝&操作說明書

MODEL NO.:G2082G









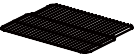

























產品型號： G2082G



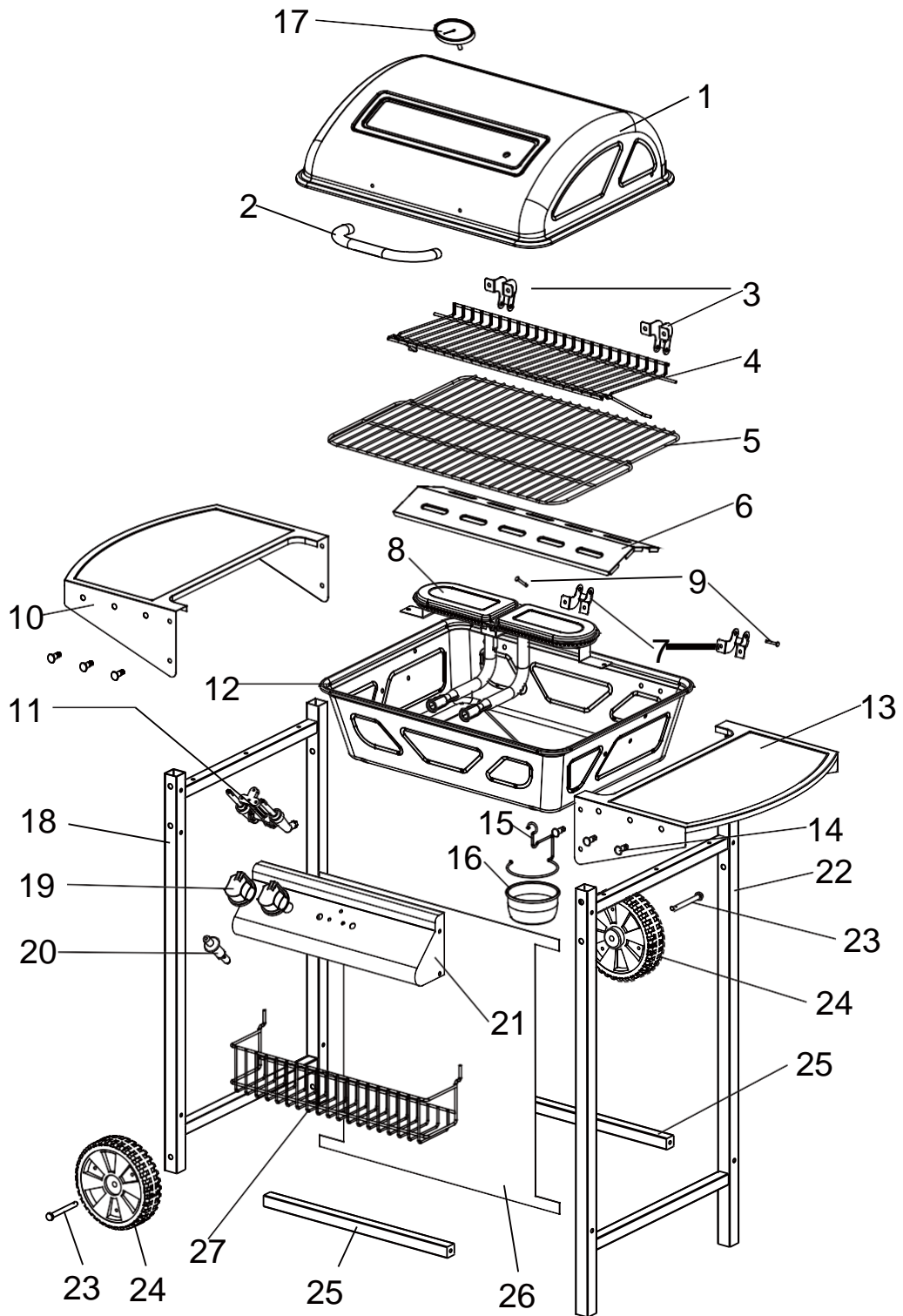
# 1. Parts List 配件清單

配件數量根據購買型號而異，規格如有變更，恕不另行通知，有關部件的詳細資料，請參閱相應的“部件參考圖

Quantity varies according to model purchased. Specifications subject to change without prior notice.  
For more details on hardware, please see the corresponding 'Hardware Reference Diagram'.

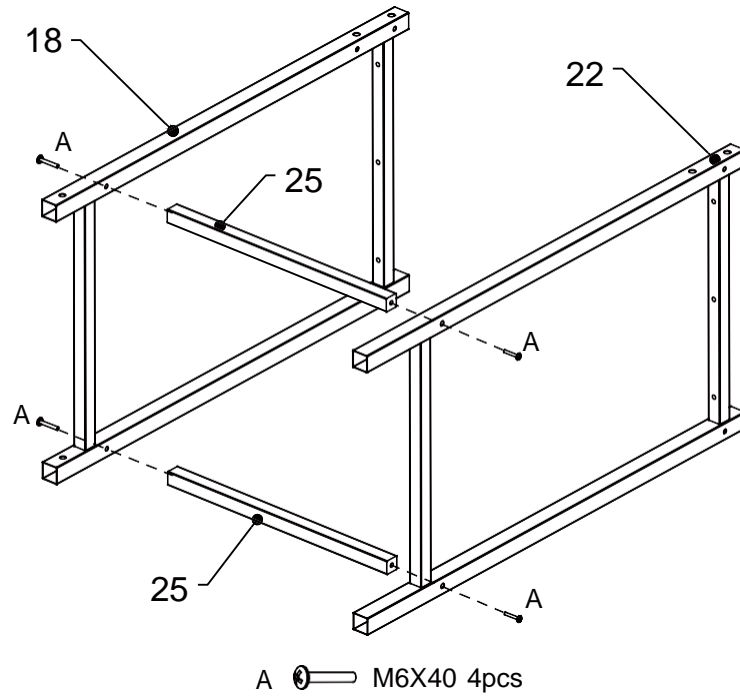
| NO. | Description                    | Figure  | QTY | NO. | Description                      | Figure  | QTY |
|-----|--------------------------------|---|-----|-----|----------------------------------|---|-----|
| 1   | Lid上蓋                          |    | 1   | 20  | Igniter點火器                       |    | 1   |
| 2   | Lid Handle上蓋<br>把手             |    | 1   | 21  | Control Panel控制板                 |    | 1   |
| 3   | Hinge I 活頁1                    |    | 2   | 22  | Right Leg Frame<br>Assembly 右側腳架 |    | 1   |
| 4   | Warming Rack BA<br>保溫網         |    | 1   | 23  | Wheel Axle輪軸                     |    | 2   |
| 5   | Cooking Grid烤網                 |    | 1   | 24  | Wheel輪子                          |    | 2   |
| 6   | Flame Tamer<br>火焰分佈板           |    | 1   | 25  | Transverse Leg腿部支<br>撐杆          |    | 2   |
| 7   | Hinge II 活頁2                   |  | 2   | 26  | Front Cloth 前擋板                  |  | 1   |
| 8   | Burner 燃燒器                     |  | 1   | 27  | Front Basket置物籃                  |  | 1   |
| 9   | Hinge Axle活頁軸                  |  | 2   | A   | Screw (M6X40)螺絲                  |  | 4   |
| 10  | Side Burner Shelf<br>側邊桌       |  | 1   | B   | Screw (M6X10)螺絲                  |  | 8   |
| 11  | Valve<br>Assembly<br>伐組件       |  | 1   | C   | Screw (M5X30)螺絲                  |  | 10  |
| 12  | Body 爐身                        |  | 1   | D   | Screw (M5X10)螺絲                  |  | 13  |
| 13  | Side Shelf側邊桌                  |  | 1   | E   | M5 Nut 螺帽                        |  | 18  |
| 14  | Hook 掛鉤                        |  | 6   | F   | Screw (M4X10)螺絲                  |  | 4   |
| 15  | Grease Cup Hook油杯<br>掛鉤        |  | 1   |     | Clip夾                            |  | 4   |
| 16  | Grease Cup油杯                   |  | 1   |     |                                  |   |     |
| 17  | Thermometr<br>溫度計              |  | 1   |     |                                  |   |     |
| 18  | Left Leg Frame<br>Assembly左側腳架 |  | 1   |     |                                  |   |     |
| 19  | Knob控制旋鈕                       |  | 2   |     |                                  |   |     |

## 2. Parts Diagram 部件參考圖

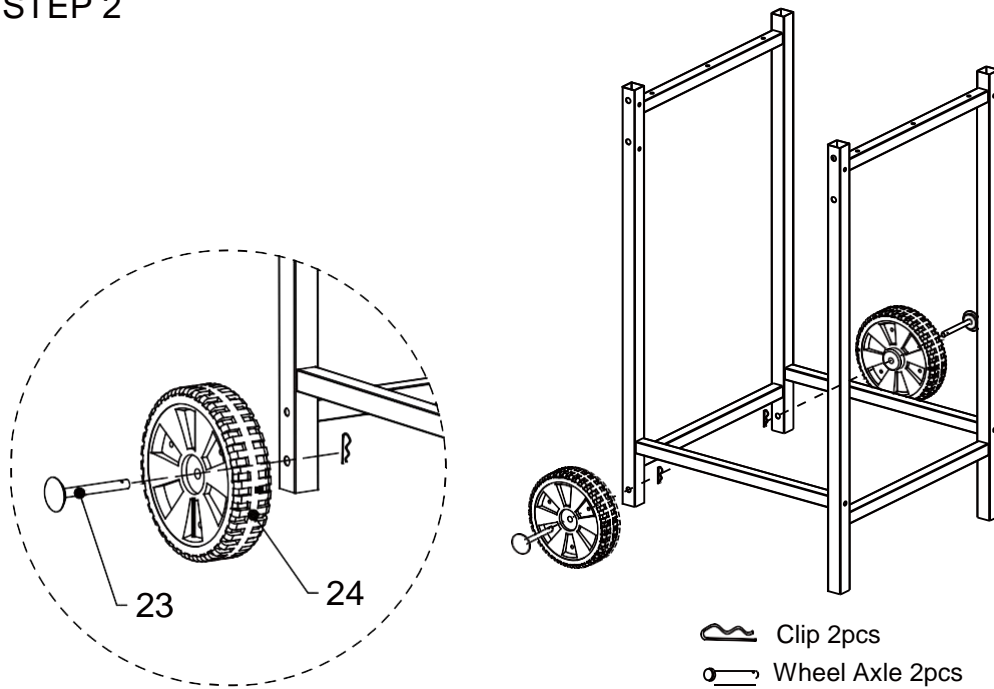


### 3. Assembly Instructions: 安裝說明

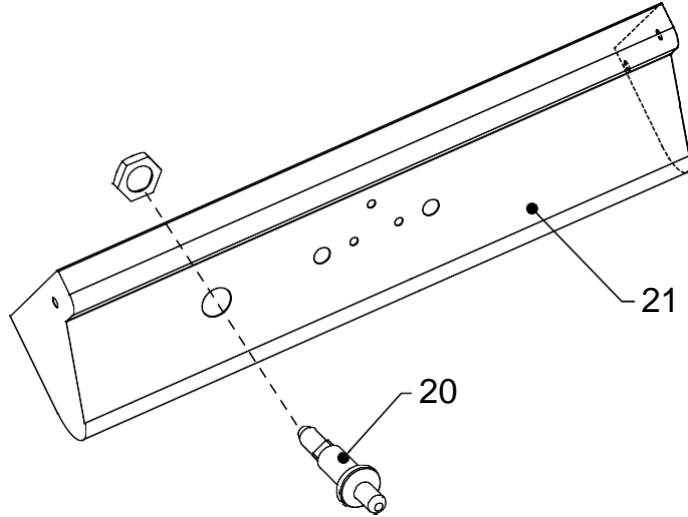
#### STEP 1



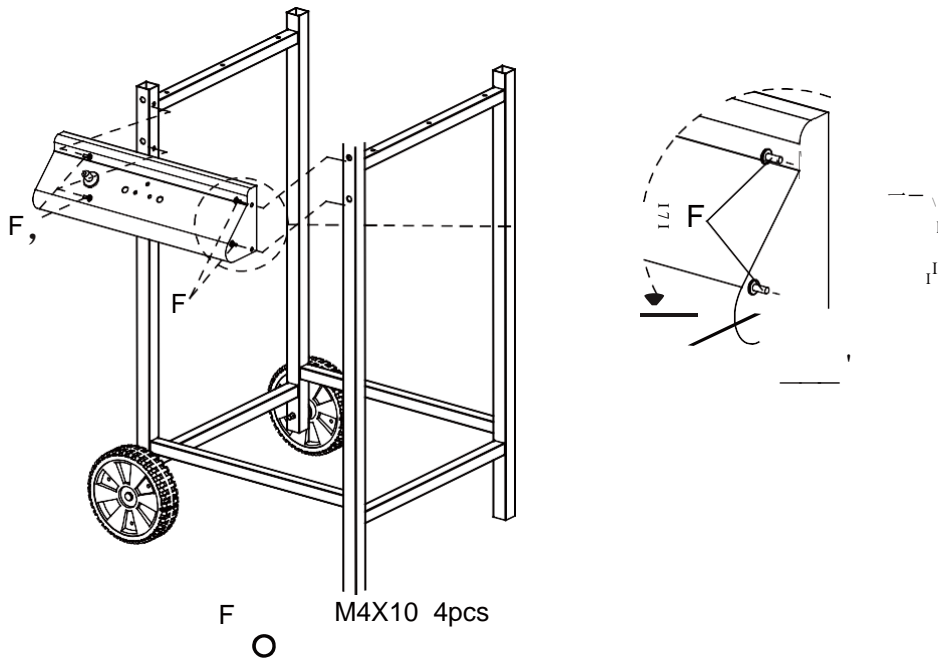
#### STEP 2



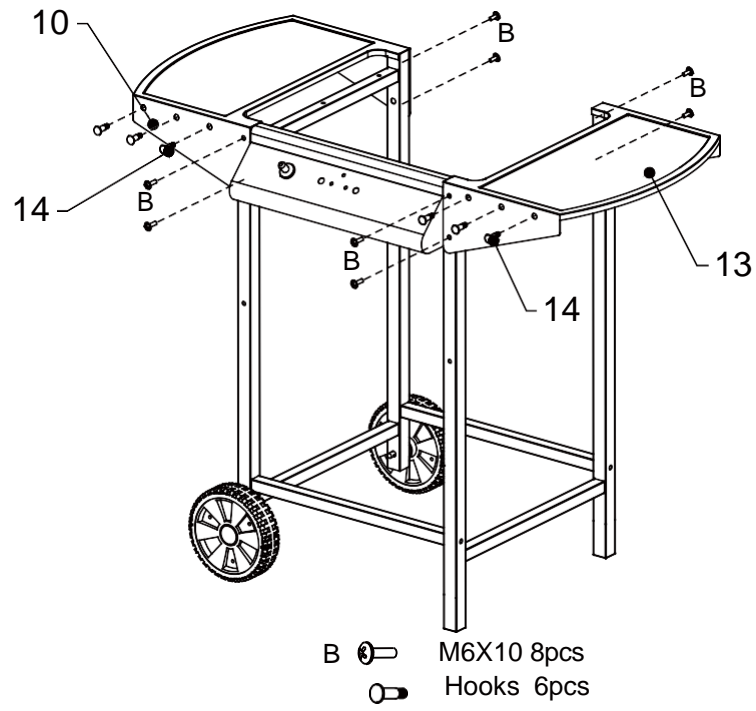
STEP 3



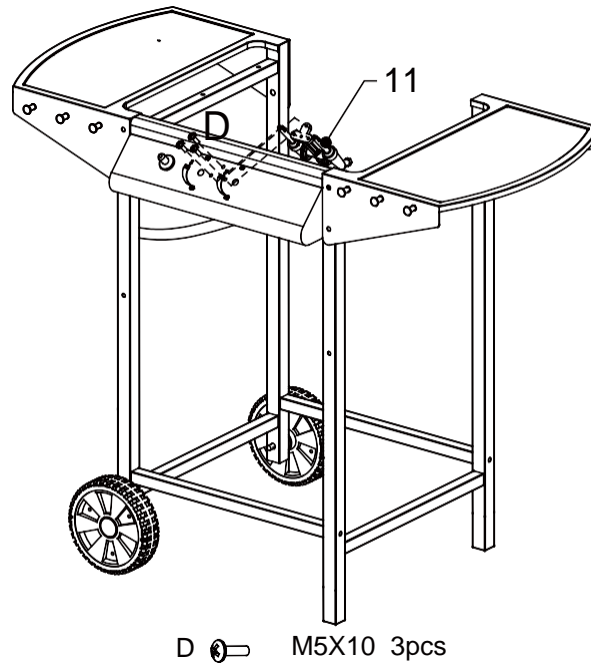
STEP 4



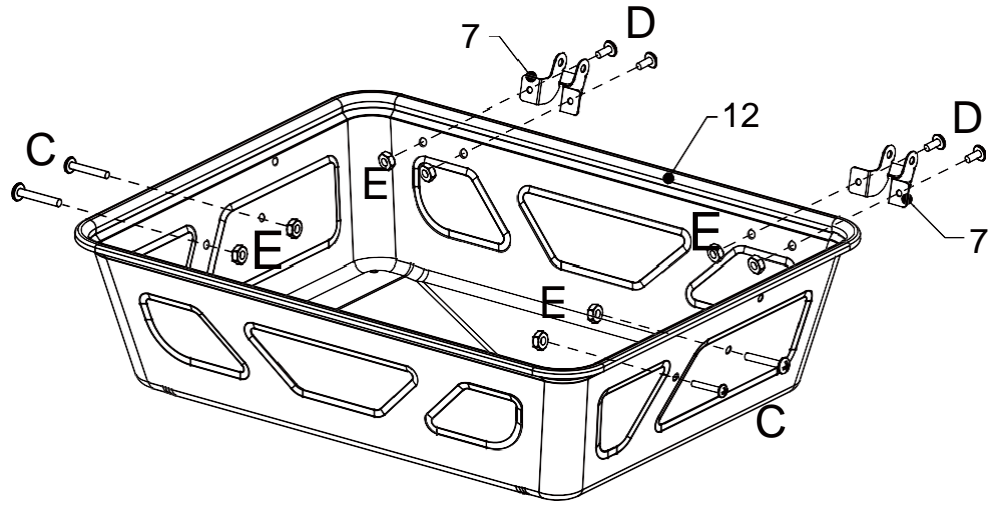
### STEP 5



### STEP 6



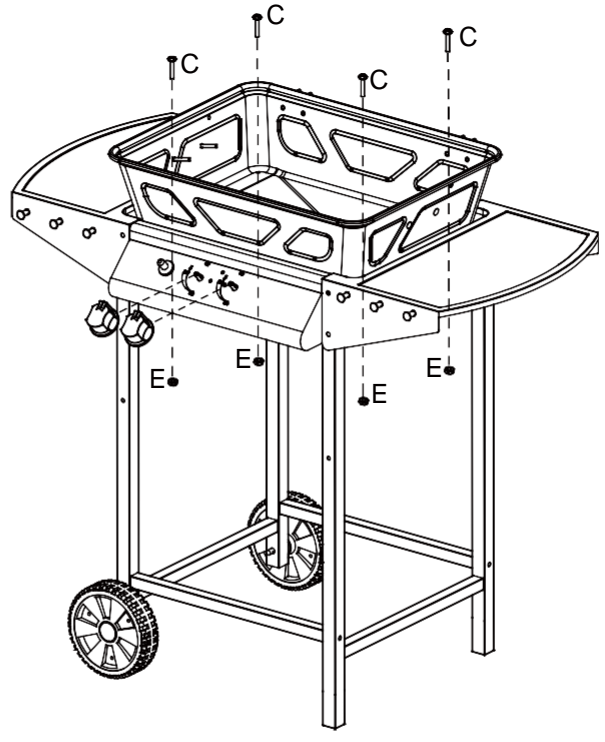
STEP 7



- C M5X30 4pcs
- D M5X10 4pcs
- E M5Nut 8pcs

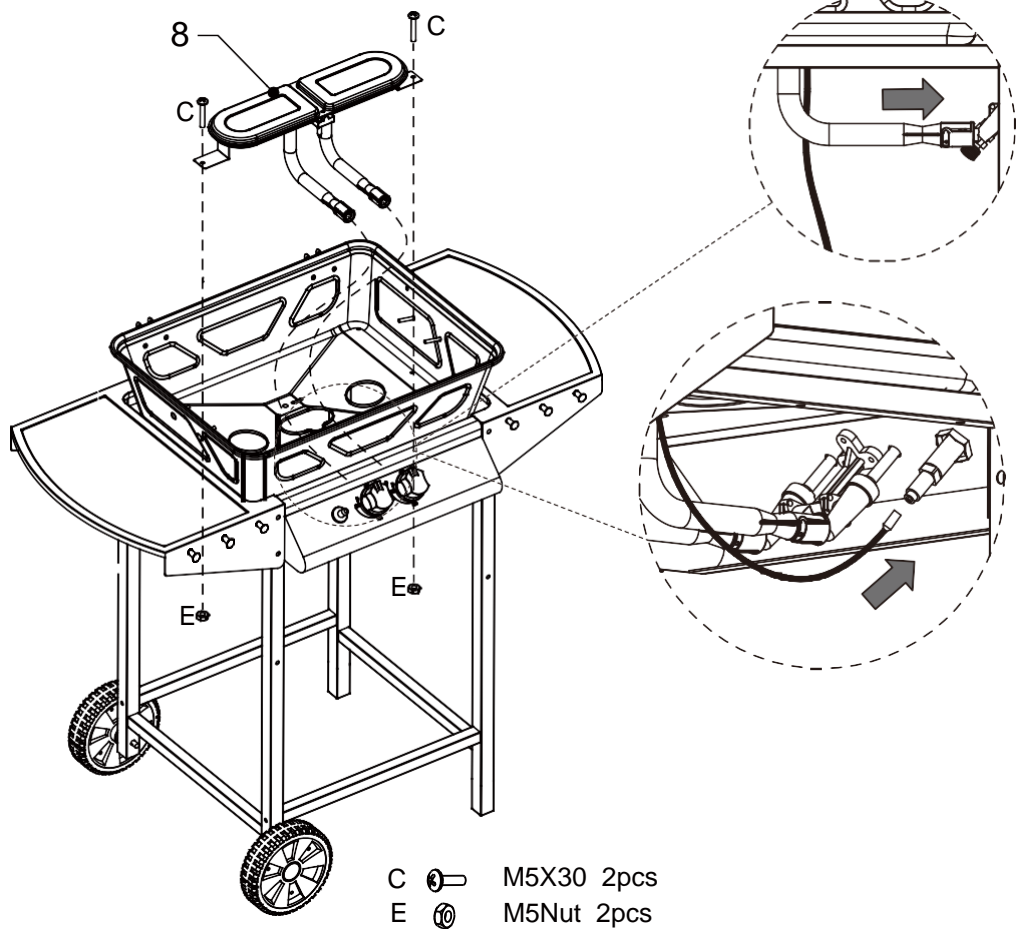




STEP 8



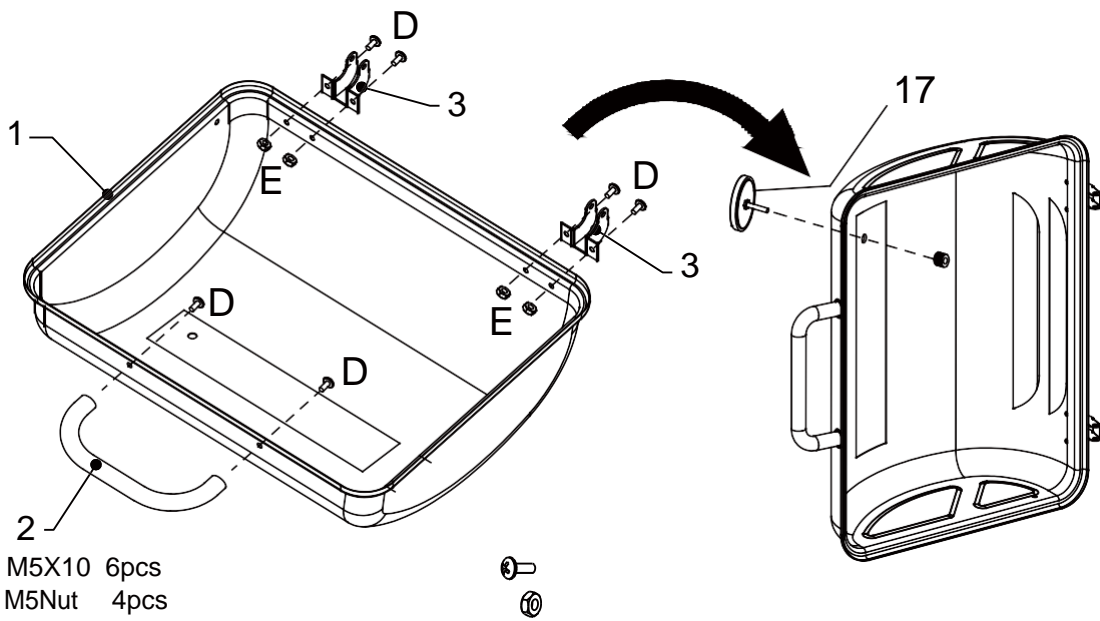
- C M5X30 4pcs
- E M5Nut 4pcs
- Knob 2pcs



STEP 9



- C  M5X30 2pcs
- E  M5Nut 2pcs

STEP 10

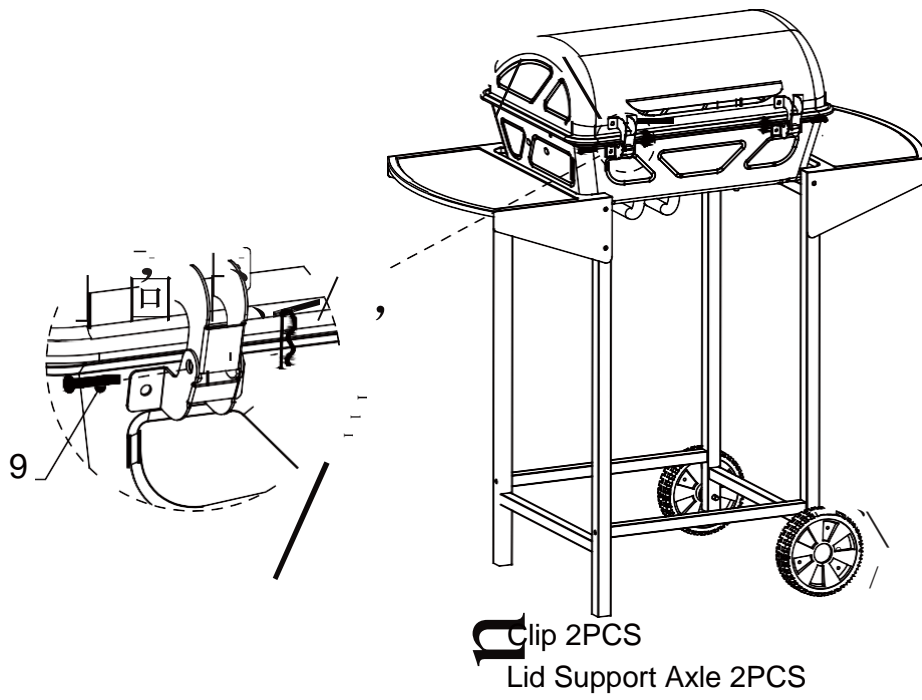


- D  M5X10 6pcs
- E  M5Nut 4pcs

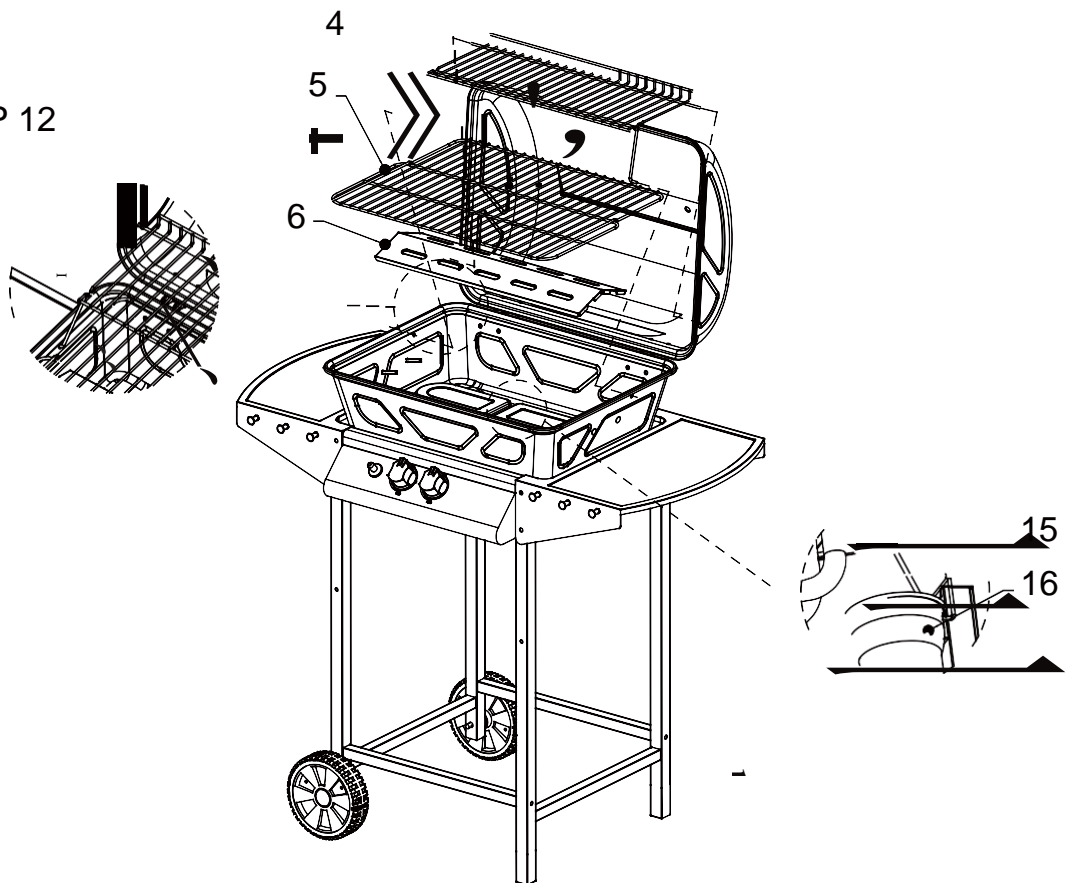
-  D
-  E



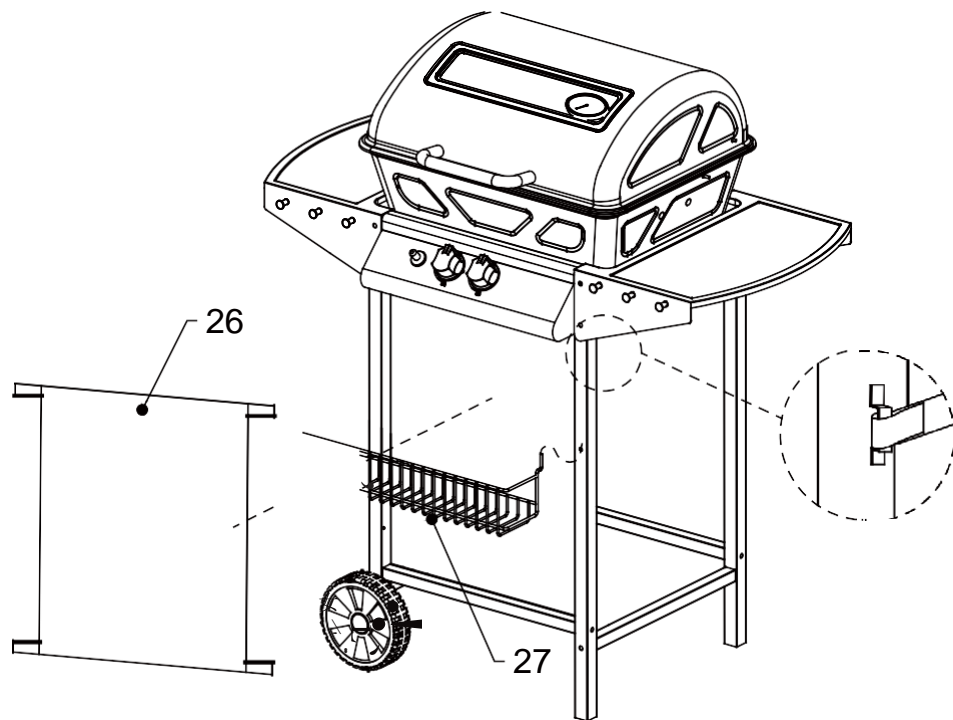
STEP 11



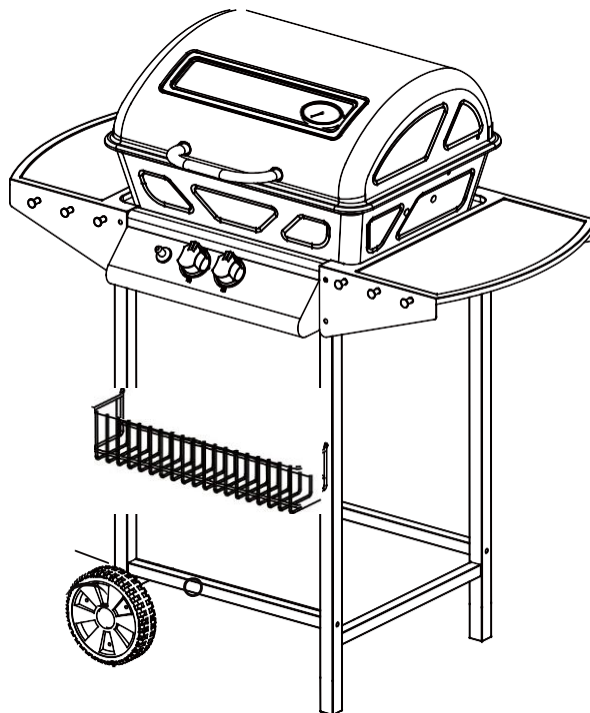
STEP 12



STEP 13



STEP 14



## WARNING

(注意事項)

### ***Hazardous fire or explosion may result if instructions are ignored***

如果忽略說明，可能會導致危險火災或爆炸

It is the consumer's responsibility to see that the barbecue is properly assembled, installed, and taken care of. Failure to follow instructions in this manual could result in bodily injury and/or property damage.

消費者有責任確保燒烤爐經過適當的裝配、安裝和保養照顧。若不遵守本手冊中的說明，可能會導致個人傷亡或財產損失。

### **FOR YOUR SAFETY IF YOU SMELL GAS:**

為了您的安全，如果您聞到氣體：

1. Turn off gas supply at bottle.  
關閉桶裝的瓦斯供應。
2. Extinguish all naked flames; do not operate any electrical appliances.  
撲滅所有的火源;請勿再操作任何電器設備。
3. Ventilate the area.  
保持區域空氣流通
4. Check for leaks as detailed in this manual.  
依本手冊中詳述檢查的洩漏情況。
5. If odour persists, contact your dealer or gas supplier immediately.  
如果氣味仍然存在，請立即聯繫您的購買門市或打客服專線處理。

### **PRECAUTIONS:**

預防措施

1. Leak test all connections after each tank refill.  
洩漏測試重新連接確認每個接頭處是否安裝妥善。
2. Never check for leaks with a match or open flame.  
嚴禁使用火柴或明火檢查是否與洩漏
3. Do not store or use gasoline or other flammable vapours and liquids in the vicinity of this or any other appliance.  
在本產品上或任何接近產品附近，請勿存放汽油或其他易燃蒸汽和液體。
4. Any LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.  
任何未連接使用的 LP 瓦斯桶，不得存儲在本產品或任何其他產品附近。

### **ASSEMBLY**

組裝:

**Please read all instructions thoroughly before proceeding. Find a large, clean area in which to assemble your trolley barbecue. Please refer to the parts list and assembly diagram as necessary. Assembly of the barbecue involves many large components, it is advisable to have two people assemble the unit.**

在組裝本產品之前，請仔細閱讀組裝說明書所有說明。找到一個大型的清潔區域，以組裝您的燒烤爐。請依序參考零件清單和裝配圖進行組裝。燒烤爐的組裝涉及許多大元件，建議有兩個人共同組裝。

NOTICE:

注意

Make sure all the plastic protection rip off before assembling!

組裝前，請確認所有的塑膠保護都去除！

## WARNING:

### 注意事項

Do not move the appliance during use.

使用過程中請勿移動產品。

Turn off gas supply at the gas container when appliance is not in use

當產品不使用時，請立即關閉瓦斯的供應

Do not modify the appliance.

請勿修改本產品。

Minimum clearance from sides and back of unit to combustible construction, 3 m from side and 3 m from back.

燒烤爐附近請保持淨空環境，從側面 3 米，從背面 3 米安全距離。

## IMPORTANT:

### 重要事項

Read the following instructions carefully and be sure your barbecue is properly installed, assembled and cared for. Failure to follow these instructions may result in serious bodily injury and/or property damage.

If you have any questions concerning assembly or operation, consult your dealer or LPG Gas Company.

仔細閱讀以下說明，確保您的燒烤爐安裝、組裝和保養護理正確。不遵守這些說明可能會導致嚴重的個人傷亡或財產損失。如果您對裝配或操作有任何疑問，請諮詢您購買的門市或打消費者服務專線。

When used on the ground always place the appliance and cylinder on flat level ground.

當在地面上使用時，務必將產品和瓦斯桶放在平坦的地面上。

Never light the GRILL OR REAR BURNERS with the HOOD in the closed position.

請勿在燃燒器及烤網正在進行燒烤時蓋上爐蓋。

Never light the SIDE BURNER with the lid in the closed position.

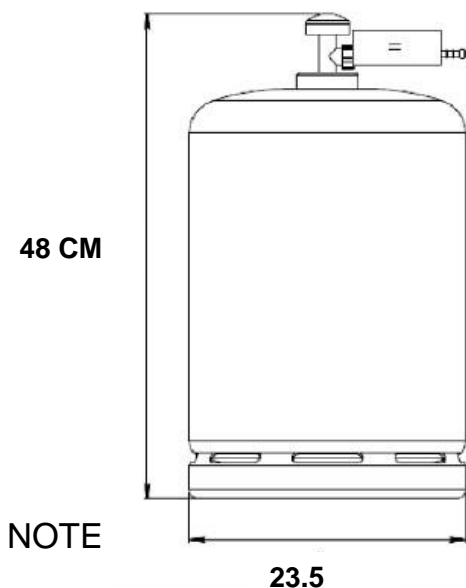
請勿在側邊爐正在進行燒烤時蓋上蓋子。

Your barbecue can be used on gas cylinders between 11 kg and 15 kg, and diameter maximum 23.5 cm; height (regulator included) maximum 48 cm. Your barbecue will perform better if propane or LPG mixtures are used. Butane can be used but because of the rate of the appliance the cylinder will tend to freeze and supply gas at reduced pressures affecting the performance of your barbecue.

您的烤爐可用於 11 公斤到 15 公斤之間的瓦斯桶，最大直徑為 23.5 釐米；高度（包括調節器）最大 48 釐米。如果使用丙烷或液化石油氣混合物，您的燒烤效果會更好。可以使用丁烷，但由於產品的速率，氣缸往往會凍結和供應氣體在壓力降低影響燒烤性能。

Put the gas cylinder into the cylinder hole of the trolley bottom shelf when use the barbecue

使用燒烤時，將瓦斯桶放入燒烤爐底部擱板的瓦斯桶孔中



## Storage of Appliance

### 儲存時注意事項

**Storage of an appliance indoors is only permissible if the cylinder is disconnected and removed from the appliance. When the appliance is not to be used for a period of time it should be stored in its original packaging and stored in a dry dust free environment.**

當燒烤爐從產品上拆下時，才允許在室內放產品。當產品在一段時間內不使用時，應將其儲存在原包裝中，並儲存在乾燥無塵的環境中。

## Gas Cylinder

### 瓦斯桶

The gas cylinder should not be dropped or handled roughly! Always keep the cylinder in upright position. during operation. Make sure the cylinder is from any source of flame before you change the cylinder. If the appliance is not in use, the cylinder must be disconnected. Replace the protective cap on the cylinder after disconnecting the cylinder from the appliance. The gas cylinder must be sited outside the body of the appliance.

瓦斯桶應始終保持直立且穩定放置平穩，不應掉落或粗暴地放置！在操作過程中。在更換瓦斯桶之前，請確保瓦斯桶來自任何火焰源切斷。如果產品未使用，則必須切斷瓦斯桶進氣。切斷瓦斯桶進氣後，更換瓦斯桶。瓦斯桶必須位於產品主體外。

Cylinders must be stored outdoors in an upright position and out of the reach of children. The cylinder must never be stored where temperatures can reach over 50°C. Do not store the cylinder near flames, pilot lights or other sources of ignition. DO NOT SMOKE.

瓦斯桶必須存放在室外直立位置，且兒童無法到達觸摸處。在溫度可以達到 50 ( 攝氏度 ) 的地方，切勿存儲瓦斯桶。請勿將瓦斯桶存放在火焰、先導燈或其他點火源附近。不要吸煙。

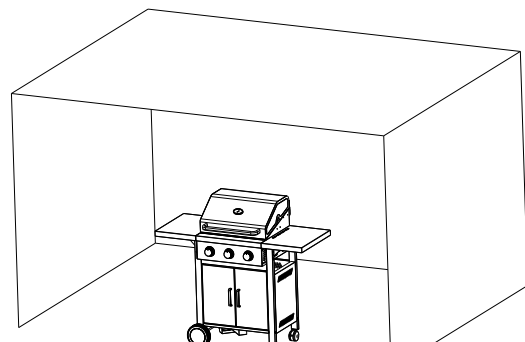
This barbecue is designed for use outdoors, away from any flammable materials. It is important that there are **no overhead obstructions** and that there is a minimum distance of 1 m from the side or rear of the appliance. It is important that the ventilation openings of the appliance are not obstructed. The barbecue must be used on a level, stable surface. The appliance should be protected from direct draughts and shall be positioned or protected against direct penetration by any trickling water (e.g. rain).

此燒烤爐設計用於戶外使用，請遠離任何易燃材料。重要的是頂部沒有放置任何障礙物，並且與產品側面或後部有 1 米的最低距離。重要的是，產品的通風口不會阻塞。燒烤時必須在水平、穩定的地面上使用。適當的清潔保養產品，防止直接通風，並應定位及防止任何滴水（如雨水）直接滲透。

Parts sealed by the manufacturer or his agent must not be altered by the user. No modifications should be made to any part of this barbecue and repairs and maintenance should only be carried out by a CORGI registered service engineer.

製造商或原廠密封的部件不得由使用者更改。不應對燒烤爐的任何部分進行任何修改，維修和更換零配件只能由 CORGI 註冊服務工程師進行。

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.

由於此燒烤爐沒有限制未燃燒的氣體的排放，因此此燒烤爐必須在室外或通風完全通風的地方安裝或使用。如果這個燒烤爐在完

全通風的區域，該地區必須有至少25%的空間（牆面之和）區域開放。

## Connection to Appliance

### 連接時注意事項

Before connection, ensure that there is no debris caught in the head of the gas cylinder, regulator, burner and burner ports. Spiders and insects can nest within and clog the burner/venturi tube at the orifice. A clogged burner can lead to a fire beneath the appliance.

在連接之前，確保瓦斯桶、調節器、燃燒器和燃燒器端口的頭部蓋中未夾住碎屑。蜘蛛和昆蟲會築巢在孔內並堵塞燃燒器/文管。燃燒器堵塞可能導致產品下方起火。

Clean burner holes with a heavy-duty pipe cleaner.

使用強效管道清潔劑清潔燃燒器孔

Fit the hose to the appliance using a spanner to tighten it onto the connection thread. If the hose is replaced it must be secured to the appliance and regulator connections with hose clips. Disconnect the regulator from the cylinder (according to the directions supplied with the regulator) when the barbecue is not in use.

使用扳手將軟管安裝到產品上，將其擰緊到連接螺紋上。如果更換軟管，則必須將其固定在產品上，並帶有軟管夾的調節器連接。不使用燒烤時，請將瓦斯桶上調節器關閉位置（根據調節器上的指示）。

The Barbecue must be used in a well ventilated area. Do not obstruct the flow of combustion air to the burner when the barbecue is in use. **ONLY USE THIS BARBECUE OUTDOORS.**

燒烤爐必須在通風良好的地區使用。使用燒烤爐時，請勿使用妨礙燃燒空氣流向燃燒器。只能在戶外使用這種燒烤爐。

### BEFORE USE CHECK FOR LEAKS

使用前請先檢查是否有洩漏情況

Never check for leaks with a naked flame, always use a soapy water solution

請使用肥皂水溶液檢查，嚴禁明火檢查洩漏。

## TO CHECK FOR LEAKS

### 洩漏檢查

Make 2-3 fluid ounces of leak detecting solution by mixing one part washing up liquid with 3 parts water.

將1:3清潔劑(肥皂)與水混合，製作2-3盎司的檢查液體(肥皂水)，做為檢測液。

Ensure the control valve is "OFF".

確保控制閥為"關閉"位置

Connect the regulator to the cylinder and ON/OFF valve to the burner, ensure the connections are secure then turn ON the gas.

將調節器連接到瓦斯桶，將開/關閥連接到燃燒器，確保連接安全，然後打開瓦斯。

Brush the soapy solution onto the hose and all joints. If bubbles appear you have a leak, which must be rectified before use.

將肥皂水刷到軟管和所有接頭上。如果出現氣泡，則表示有瓦斯洩漏，在使用前必須更新零配件或鎖緊零配件。

Retest after fixing the fault

修復故障後重新測試

Turn OFF the gas at the cylinder after testing.

測試後關閉瓦斯桶開關

If leakage is detected and cannot be rectified. Do not attempt to cure leakage but consult your gas dealer.

如果檢測到洩漏情況且無法修復。不要嘗試用其它非原廠零配件補救洩漏，請諮詢您購買的門市或打消費者服務專線維修。

## **Lighting Instructions for barbecue**

### **燒烤爐點火說明**

1. Open the hood of the barbecue before attempting to light the burners.

燃燒器點火之前，請先打開爐罩

2. Turn all the control knobs clockwise to "OFF" position.

順時針將所有控制旋鈕轉向"關閉"位置

3. Connect the regulator to the gas bottle. Turn the gas supply "ON" at the regulator. Check with the use of soapy water for any gas leakage between the bottle and the regulator.

將調整器連接到瓦斯桶上。將氣體供應"打開(在調整器處)。請與肥皂水一起檢查瓦斯桶和調整器之間是否有瓦斯洩漏的情況。

4. Push down the front left control knob and keep pressing whilst turning anti-clockwise to the "HIGH" position (a clicking sound is heard), this will light the left hand burner. Observe if the burner has lit. If not repeat this process.

向下推左前控制旋鈕，並保持按壓，同時逆時針轉向"HIGH"位置（聽到點火聲），點燃左手燃燒器。觀察燃燒器

是否點著。如果沒有點燃請重複此過程。

5. If the burner has not lit after retrying wait 5 minutes and repeat step 4.

如果重試後仍未點燃，請等待 5 分鐘，然後重複步驟 4。

6. Adjust the heat by turning the knob to the High/Low position.

通過旋鈕轉向 高/低 位置來調節熱量

7. If the burner does not light. Light the appliance with a match using the lighting hole in the side of the appliance. Consult your gas dealer to rectify the ignition.

如果燃燒器未點燃。使用產品側面的點火孔點燃產品。並請諮詢您購買的門市或打消費者服務專線以調整或更新點火開關。

8. To light the remaining burners in sequence from left to right, and repeat 4 above. The crosslighting channel between the burners will light the burner adjacent to it. Never attempt to light other burners except left hand burner first.

從左至右按順序點燃剩餘的燃燒器，然後重複上述 4。燃燒器之間的交叉點燃旁邊的燃燒器。切勿嘗試先點燃除左

側燃燒器以外的其他燃燒器。

9. To turn the barbecue 'OFF' turn the cylinder valve or regulator switch to the 'OFF' position and then turn the control knob on the appliance clockwise to the 'OFF' position.

要將燒烤爐"關閉"將氣閥或調節器開關轉到"關閉"位置，然後順時針將產品上的控制旋鈕轉到"OFF"位置。

## **Warning:**

注意事項:

If the burner fails to ignite, turn the control knob off (clockwise) and also turn the cylinder valve off. Wait five minutes before attempting to relight with ignition sequence.

如果燃燒器未點火，請關閉控制旋鈕（順時針），然後關閉氣閥。等待五分鐘，然後嘗試使用點火順序重新點燃。

## **Lighting Instructions (Side burner)**

### **側邊爐點火說明**

1. Open the lid of the side burner.

打開側邊爐蓋

2. Push down the side burner control knob and keep pressing whilst turning anti-clockwise to the "HIGH" position (a clicking sound is heard), this will light the side burner. Observe if the burner has lit. If not repeat this process.

向下推左前控制旋鈕，並保持按壓，同時逆時針轉向"HIGH"位置（聽到點火聲），點燃左手燃燒器。觀察燃燒器是否點著。如果沒有點燃請重複此過程。

3. If the burner has not lit after retrying wait 5 minutes and repeat step 2.

如果重試後仍未點燃，請等待 5 分鐘，然後重複步驟 2

4. Adjust the heat by turning the knob to the High/Low position.

通過旋鈕轉向高/低位置來調節熱量

5. If the burner does not light. Light the appliance with a match using a long match or taper. Consult your gas dealer to rectify the ignition.

如果燃燒器未點燃。使用長火柴或點火點燃產品。並請諮詢您購買的經銷商以調整或更新點火開關。

6. To turn the side burner 'OFF', turn the control knob clockwise to the 'OFF' position. If you wish to turn the complete barbecue 'OFF' turn the cylinder valve or regulator switch to the 'OFF' position and then turn the control knob on the appliance clockwise to the 'OFF' position.

要將側燃燒器"關閉"，請順時針轉動控制旋鈕到"關閉"位置。如果要將完全的燒烤爐"關閉"請將氣閥或調節器開關轉到"關閉"位置，然後順時針將產品上的控制旋鈕轉到"OFF"位置。

### Warning:

注意事項:

If the burner fails to ignite, turn the control knob off (clockwise) and also turn the cylinder valve off. Wait five minutes before attempting to relight with ignition sequence.

如果燃燒器未點燃，請關閉控制旋鈕（順時針），然後關閉調整器。等待五分鐘，然後請重複此點火過程。

Before cooking for the first time, operate the barbecue for about 15 minutes with the lid closed and the gas turned on LOW. This will "heat clean" the internal parts and dissipate odour from the painted finish.

第一次烹飪前(點火後)，請將爐蓋密合並將旋鈕開關開置LOW的情況下燒烤約 15 分鐘。這將"加熱清潔"內部部件，並去除從爐內雜質及塗漆表面的氣味。

Clean your barbecue after each USE. DO NOT use abrasive or flammable cleaners, as it will damage the parts of the product and may start a fire. Clean in warm soapy water.

每次使用後清潔燒烤爐。請勿使用研磨劑或易燃清潔劑，因為這將損壞產品的部件並可能引發火災。可用溫肥皂水清潔。

WARNING: Accessible parts may be very hot. Keep young children away from the hot appliance at all times (even while cooling down!). It is recommended that protective gloves (eg oven gloves) be used when handling particularly hot components.

燒烤時的部件可能非常熱。隨時讓幼兒遠離燒烤爐（即使在冷卻時！建議在處理特別熱部件時使用防護手套（如烤箱手套）。

## CLEANING AND CARE

### 清潔時注意事項

CAUTION:

(警告):

All cleaning and maintenance should be carried out when the barbecue is cool and with the fuel supply turned OFF at the gas cylinder.

當燒烤爐冷卻且瓦斯桶的調整器關閉時，再進行所有清潔和維護。

## CLEANING



## 清潔

"Burning off" the barbecue after every use (for approx 15 minutes) will keep excessive food residue to a minimum.  
每次使用後"微火空燒"將多餘的食物殘留物燃燒殆盡 (約15分鐘)

### OUTSIDE SURFACE

#### 表面清潔

Use mild detergent or baking soda and hot water solution. Non-abrasive scouring powder can be used on stubborn stains, then rinse with water.

使用溫和的洗滌劑或小蘇打和熱水溶液。非磨蝕性沖刷粉可用於頑固的污漬，然後用清水沖洗。

If the inside surface of the barbecue lid has the appearance of peeling paint, baked on grease build-up has turned to carbon and is flaking off. Clean thoroughly with strong hot soapy water solution. Rinse with water and allow to completely dry. NEVER USE OVEN CLEANER.

如果爐蓋的內表面有沾有溢出的油汁、醬汁，經不斷的燒烤已變成碳，並且脫落。可使用強熱及肥皂水溶液徹底清潔。用水沖洗，讓完全乾燥。切勿使用烤箱清潔劑。

## INTERIOR OF BARBECUE BOTTOM

### 內部爐底清潔

Remove residue using brush, scraper and/or cleaning pad then wash with a soapy water solution. Rinse with water and allow to dry.

使用刷子、刮刀或清潔墊清除殘留物，然後用肥皂水溶液清洗。再用水沖洗，並擦拭乾燥

## WOODEN SURFACES

### 木質表面清潔

Wash with a soft cloth and hot soapy water solution. Rinse with water. Do not use abrasive cleaners, degreasers or a concentrated barbecue cleaner on wooden parts.

用軟布和熱肥皂水溶液清洗。再用水沖洗。請勿在木製零件上使用磨料清潔劑、脫脂劑或濃縮燒烤清潔劑

## COOKING GRID

### 烤網清潔

Use a mild soapy water solution. Non-abrasive scouring power can be used on stubborn stains then rinse with water.

使用溫和的肥皂水溶液。清刷於表面去除頑固的污漬，然後用水沖洗。(非磨蝕性刷力以免破壞表面塗層)

## CLEANING THE BURNER ASSEMBLY PLEASE NOTE THE BURNER DIRECTION

請注意燃燒器方向

Turn the gas OFF at the control knob and disconnect the cylinder.

關閉控制旋鈕並鎖緊調整器開關

Remove cooling grate.

移走烤網

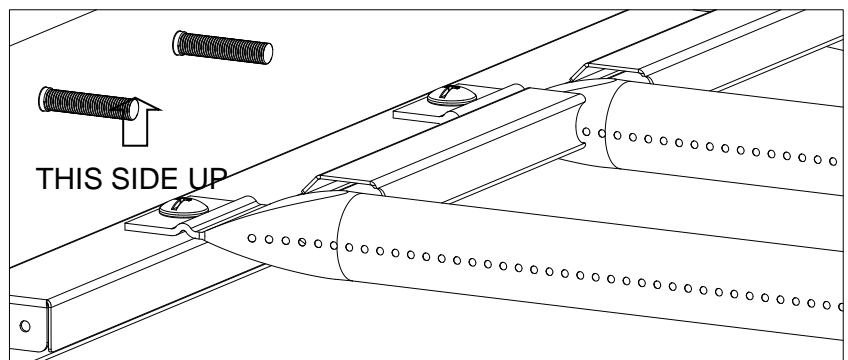
Clean the burner with a soft brush or blow clean with compressed air and wipe with a cloth.

用軟刷清潔燃燒器，或使用壓縮空氣

吹乾淨，並用布擦拭乾淨。

Clean any clogged ports with a pipe cleaner or stiff wire (such as an opened paper clip).

使用管道清潔劑或硬線 (如打開的迴紋針) 清潔任何堵塞的孔。



Inspect burner for any damage (cracks or holes). If damage is found, replace with a new burner. Reinstall the burner, check to ensure that the Gas valve orifices are correctly positioned and secured inside the burner inlet (venturi).

檢查燃燒器是否有任何損壞（裂紋或孔）。如果發現損壞，請更換新燃燒器。重新安裝燃燒器，檢查以確保氣體閥孔正確定位並固定在燃燒器入口（如圖所示）

## SERVICING

### 維修服務

Your gas barbecue should be serviced annually by a competent registered person.

您的燒烤爐每年應由專業人員提供檢修服務

## TROUBLE SHOOTING

### 簡易問題排除POSSIBLE CAUSE

| PROBLEM<br>問題點   | POSSIBLE CAUSE<br>可能造成原因   | SOLUTION<br>解決方法  |
|--|--|---|
| Burners will not light using the ignition system<br>燃燒器點火器無法點燃 | 1.LP gas cylinder is empty<br>LP瓦斯桶無瓦斯<br>2.faulty regulator<br>調整器故障<br>3.obstructions in burner<br>燃燒器阻塞<br>4.obstructions in gas jets or gas hose<br>噴射孔或瓦斯軟管阻塞<br>5. electrode wire loose or disconnected on electrode or ignition unit<br>電極導線鬆動或電極或點火裝置鬆動<br>6. electrode or wire is damaged faulty pushbutton igniter<br>點火器電極或導線損壞 | 1.replace with full cylinder<br>更換新LP瓦斯桶<br>2.have regulator checked or replace<br>檢查或更換調整器<br>3.clean burner<br>清潔燃燒器<br>4.clean jets and gas hose<br>清理噴射孔或瓦斯軟管<br>5. reconnect wire<br>重新接上電線<br>6. change electrode and wire change igniter<br>更換點火器電極或導線 |
| Burner will not light with a match<br>燃燒器點火無法匹配                | 1.LG gas cylinder is empty<br>LG瓦斯桶無瓦斯<br>2.Faulty regulator<br>調整器故障<br>3.Obstructions in burner<br>燃燒器阻塞<br>4.Obstructions in gas jets or gas hose<br>噴射孔或瓦斯軟管阻塞   | 1.Replace with full cylinder<br>更換新LG瓦斯桶<br>2.Have regulator checked or replace<br>檢查或更換調整器<br>3.Clean burner<br>清潔燃燒器<br>4.Clean jets and gas hose<br>清理噴射孔或瓦斯軟管   |

## VERY IMPORTANT INFORMATION

非常重要資訊

# CARE AND PROTECTION OF STAINLESS STEEL SURFACES

## 不銹鋼表面的護理和保護

Your BBQ features Stainless Steel components, using moderate grade Stainless Steels. All Stainless Steel grades require a level of care and protection to retain their appearance. **Stainless Steels are not immune to corrosion and neither are they maintenance-free, contrary to popular public perception.** Even the highest marine grades of Stainless Steel require frequent cleaning with fresh water to avoid oxidation and other corrosive issues.

您的燒烤爐若有不銹鋼元件，使用中等等級的不銹鋼。所有不銹鋼等級都需要一定程度的護理和保護，才能保持其外觀。不銹鋼不能免受腐蝕，它們也不是不用維護，這是與大眾的普遍看法相反。即使是最高等級的海上用不銹鋼也需要經常用淡水清洗，以避免氧化和其他腐蝕性問題。

Modern tastes dictate that your BBQ features Stainless Steel with a brushed finish. This brushed finish is attained by running Stainless Steel sheets through an abrasive process that removes the mirror finish and leaves the brushed finish. Brushed-finish Stainless Steel requires frequent cleaning and care, to maintain its quality of appearance. Without adequate care it is realistic to expect that it will show signs of corrosion in time.

不銹鋼表面拉絲處理是現代燒烤爐流行的風潮。通過細膩磨料工藝運行不銹鋼板，去除鏡面光潔度並留下拉絲表面，展現出此拉絲工藝光潔度。拉絲不銹鋼需要經常清潔和保養，以保持外觀品質。如果沒有適當的護理保養，出現腐蝕跡象是正常的。

**Stainless Steel is definitely not a maintenance-free material. Cleanliness and Stainless Steel are closely related.**

不銹鋼材質絕對不是一種免維護材料。清潔保養與不銹鋼材質的維護不銹鋼絕對不是一種免維護材料。清潔度與不銹鋼密切相關密切相關

After assembly, **we recommend that owners apply a thin layer of Olive Oil with a clean rag, to all exposed Stainless Steel areas.** This should then be polished in and buffed off with another clean rag to a non-oily finish. This process will aid protection against dirt and other corrosive contaminants, by providing a temporary food-safe shield. The Olive Oil layer also makes later polishing and removal of fingerprints easier. This process should be repeated frequently when cleaning your grill.

組裝後，我們建議使用者對所有暴露於外的不銹鋼區域塗上一層薄層橄欖油。然後，用另一個乾淨的抹布擦磨到非油性表面。並適當的套上安全保護罩，此流程將協助防止灰塵和其他腐蝕性污染物附著。橄欖油層還能使後續的維護和指紋去除更容易。清潔烤架時應經常重複此過程。

**You may have bought a protective cover for your BBQ.** It is recommended that a BBQ cover should be used at all times when the BBQ is not in use to protect your investment. **However it is vital to understand that unless the BBQ is cool, clean and dry when the cover is fitted, use of a cover can in fact be detrimental.** A cover placed on a warm, wet or unclean BBQ (or any mix of these factors) can in fact be a very effective corrosion breeder!

你可能為了燒烤爐買了一個安全保護罩，建議在不使用的情況下來保護您的燒烤爐，應始終套在燒烤爐上。然而，必須瞭解，除非保存環境是通風涼爽，清潔和乾燥的環境。若保存環境是溫暖、潮濕或不潔淨的環境（或任何這些因素的混合）套上安全保護罩，實際上可能是有害的。安全保護罩實際上可能是一個非常有效的腐蝕育種者！

For this reason, **the BBQ should always be cool, cleaned of any surface contaminants or dirt and be thoroughly dry before a protective cover is fitted.** This is especially important before a BBQ is stored for any length of time i.e. if the BBQ doesn't get frequent use, or when the BBQ is stored away over winter months.


因此，燒烤爐應始終在確認已冷卻，清潔任何表面污染物或污垢，並在套上安全保護罩之前徹底乾燥。這一點在燒烤爐儲存時間之前尤其重要，即如果燒烤爐沒有頻繁使用，或者在冬季的幾個月裡，燒烤爐應被適當儲存起來。


In order to maintain the quality of the finish of your Stainless Steel BBQ, the owner must be vigilant with care and maintenance according to this advice.

為了保持不銹鋼燒烤爐的品質，使用者必須根據這個建議保持警惕和維護。

**Look after your investment carefully and it will serve you well for many years to come.**

請仔細妥善保養照顧您的燒烤爐，它會為您服務很多年。

|  |                       |  |
|--|-----------------------|--|
| MODEL NO.:   | G2082G                |  |
| TOTAL HEAT INPUT:<br>(ALL GAS CATEGORIES)  | 5.5kW (400 g/h)       |  |
| GAS CATEGORY:  | I <sub>3B/P(30)</sub> |  |
| TYPES OF GAS:  | LPG GAS MIXTURES      |  |
| GAS PRESSURE:  | 30mbar                |  |
| INJECTOR SIZE:   | Main Burner :         | 0.84mm   |
| IDENTIFICATION CODE:   | 0359BU1034            |  |
| FOR USE OUTDOOR AND IN WELL VENTILATED AREAS.<br>WARNING: ACCESSIBLE PARTS MAY BE VERY HOT. KEEP YOUNG CHILDREN AWAY.<br>READ THE INSTRUCTIONS BEFORE USING THE APPLIANCE. |                       |  |

|  |                       |  |
|--|-----------------------|--|
| 型號.:   | G2082G                |  |
| 輸出功率   | 5.5kW (400 g/h)       |  |
| 瓦斯類型:  | I <sub>3B/P(30)</sub> |  |
| 瓦斯形式:  | LPG GAS MIXTURES      |  |
| 瓦斯壓力:  | 30mbar                |  |
| 噴射器:   | Main Burner :         | 0.84mm   |
| 識別號:   | 0359BU1034            |  |
| 請用於戶外和通風良好的區域<br>使用期間部份配件可能非常熱。請讓年幼的孩子遠離烤爐。<br>使用本產品前請先閱讀使用說明書 |                       |  |



