

Technical and servicing information:

This appliance is designed for outdoor use only using Propane gas at a supply pressure of 37 millibar and must be serviced by a competent person in accordance with the instructions included. Please read all accompanying documentation carefully.

CE Approval:	0086
Heat Input:	Main burner: 5.2kW, side burner 2.25kW
Burner:	2 Burner + side burner
Injector Size:	Main burner 0.8mm, side burner 0.7mm
Gas/Pressure:	Propane-37mbar
Gas Consumption:	905 grams per hour
Gas Category:	13+

If you have any queries or require advice or spare parts for this product, please call the Customer Helpline Number +353 1 2873797 or for online help - www.uigroup.ie
Universal Innovations Kilcoole Business Park, Kilcoole, Co. Wicklow, Ireland.

Problem	Possible Cause	Solution
Burner will not light using the ignition system	LP gas cylinder is empty	Replace with full cylinder
	Faulty regulator	Have regulator checked or replace
	Obstructions in burner	Clean burner
	Obstructions in gas jets or gas hose	Clean jets and gas hose
	Electrode wire is loose	Reconnect wire
	Electrode or wire is damaged	Change electrode and wire
Low flame or flashback (fire in burner tube - a hissing or roaring noise may be heard)	LP gas cylinder too small	Use larger cylinder
	Obstructions in burner	Clean burner
	Obstructions in gas jets or gas hose	Clean jets and gas hose
	Windy conditions	Use BBQ in a more sheltered position
Gas valve knob difficult to turn	Gas valve jammed	Replace gas valve

SAHARA BARBECUE GUARANTEE

The Sahara barbecue is made by Universal Innovations. It is made to an exacting quality standard and is covered by the following guarantee.

The product is fully guaranteed for 1 year, regarding proper use.

THIS GUARANTEE DOES NOT AFFECT YOUR STATUTORY RIGHTS IN ANY WAY

HELPLINE Dublin Ireland: + 353 1 2873797
 or at www.uigroup.ie

IF YOU NEED ANY ASSISTANCE PLEASE DO NOT HESITATE TO CONTACT US AT THE FACTORY
 DO NOT BRING GOODS BACK TO PLACE OF PURCHASE.

Rapid Assembly User Manual



Manufactured By

Universal Innovations



Ph: + 353 1 2873797
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 Email: info@uigroup.ie
www.uigroup.ie

USER INSTRUCTIONS

Connecting to the Cylinder

- Confirm all barbecue control knobs are in the off position.
- Connect the regulator to the gas bottle according to your regulator and bottle dealer's instructions.

Use Instructions

- Before proceeding, make certain that you understand the WARNINGS section of this manual.
- Preparation before cooking – To prevent foods from sticking to the cooking grill, please use a long handled brush to apply a light coat of cooking or vegetable oil before each barbecuing session.
- Note: When cooking for the first time, paint colours may change slightly as a result of high temperatures. This is normal and should be expected.

Lighting the Barbecue

- Open the barbecue hood.
- Ensure all knobs are in the ● (off) position.
- Turn on gas supply at gas cylinder.
- Push control dial in and turn to "★" position.
- Hold dial in for at least 10 seconds to ensure the burner stays lit.
- If burner does not light after holding dial in for 20 seconds, turn the dial to OFF position and wait for 1 minute and try again. Do not continuously hold the dial in as you may cause a build up of gas.
- In windy conditions shield from wind to ensure easy lighting.
- Turn control dial to alter burner settings as required.
- After ignition, the burners should be burned at the high position for 3-5 minutes in order to preheat the barbecue. This process should be done after every cooking session. IMPORTANT - The hood should be open during preheating.
- After completion of preheating, turn burners to low position for best cooking results.

Manual Lighting Instructions

- Remove the cooking grill and vapour bar from barbecue.
- Place a lit match beside the burner (at the same location as the sparker shield)
- Push and turn the right most control knob anti-clockwise to the high position.
- After successful lighting, light each burner from left to right as desired.
- If burner fails to ignite after repeated attempts, contact the help line number stated in this manual.

Grill Cooking

The Vapour bar evenly distributes the burner flame across the cooking grill area. The natural food juices produced during cooking fall onto the hot vapour bar below and vapourise. Even cooking of food will be achieved by using the barbecue with the hood down. This should only be done with the burner on low.

Flare-Up Control

IMPORTANT – FLARE UPS CAN OCCUR FROM RESIDUE FAT AND JUICES DRIPPING ONTO THE BURNERS AND HOT VAPOUR BAR. To reduce this regularly clean the burners and vapour bar. To control flare-ups, it is advisable to trim away excess fat from meat and poultry before grilling. The burners should always be placed on the low setting during cooking. Always protect your hands when handling anything near the cooking surface of the barbecue.

End of Cooking Session

After each cooking session, turn the barbecue burners to the 'high' position and burn for 5 minutes. This procedure will burn off cooking residue, thus making cleaning easier.

Turning Off Your Barbecue

- When you have finished using your barbecue, turn all control valves fully clockwise to the ● (Off) position, and then switch off the gas at the bottle. Wait until the barbecue is sufficiently cool before closing the hood.

SAFETY INSTRUCTIONS

Warnings

- This product is for OUTDOOR USE ONLY.
- Do not position the gas cylinder directly beneath the barbecue – always keep the cylinder vertical.
- Important – Ensure the barbecue is positioned on flat level ground to aid with fat/grease run off.
- Important – LEAK TEST THE BARBECUE WHEN FULLY ASSEMBLED BEFORE FIRST USE. IN ADDITION always leak test the unit annually, when dismantled, when parts are replaced, or if the gas cylinder is removed or replaced. FAILURE TO DO THIS COULD CAUSE SERIOUS INJURY, OR DAMAGE TO THE BARBECUE.
- Always ensure that changing of the gas cylinder is carried out away from any source of ignition.
- NEVER use indoor, in an enclosed area or below ground level.
- This barbecue is intended for use with LPG bottled gas only. (Gas Propane at 37 mbar)
- This appliance has been supplied with a PROPANE REGULATOR (only use with Propane gas.)
- NEVER use an adjustable regulator with this barbecue.
- Failure to read and follow these instructions could result in serious injury or damage to property.
- This product will become hot when in use – take care when touching.
- Keep children and pets at a safe distance from the unit when in use.
- DO NOT move this product when in use.
- Always turn off gas supply at the gas cylinder when not in use.
- Any modification of this barbecue may be dangerous.
- DO NOT leave this product unattended when in use.
- Any parts sealed by the manufacturer or his agent must not be altered by the user.
- When igniting, always have the lid open.
- ONLY use barbecue on a flat LEVEL non-flammable surface or ground.
- When positioning, ensure the unit is a minimum of 1 metre from flammable items or structure.
- This barbecue is not intended for use with charcoal or other similar fuel.
- DO NOT use petrol, white spirit, lighter fluid, alcohol or other similar chemicals to ignite a barbecue.
- When storing the barbecue or gas cylinder, ensure they are away from flammable materials or liquids.
- The gas cylinder must not be stored next to this or any other appliance.
- Always follow care and maintenance instructions – regularly maintain your barbecue.
- DO NOT allow grease, fat or food residue to build up in or on the barbecue – RISK OF FIRE.
- Always replace worn parts – do not use barbecue if a leak, wear, or damage is found.
- Never overload the grill with food – evenly space over the cooking grill surface, ensuring sufficient air circulation to the burners.
- DO NOT store or cover the barbecue until fully cooled.
- This product is not suitable for Lava Rock.
- DO NOT leave your BBQ uncovered when not in use. Store your appliance in a shed or garage when not in use to protect against the effects of extreme weather conditions, particularly if you live near coastal areas. Prolonged exposure to sunlight, standing water, sea-air/saltwater can all cause damage to your appliance. (A cover may not be sufficient to protect your appliance in some of these situations)
- Accessible parts may be very hot. Keep young children away.
- Always wear protective gloves when handling hot components or items such as pots.
- A cooking vessel with a diameter no less than 10cm and no greater than 26cm should only be used.

ALTHOUGH EVERY PRECAUTION HAS BEEN TAKEN TO ELIMINATE SHARP EDGES ALWAYS TAKE CARE WHEN HANDLING METAL COMPONENTS.

Do Not Bring Goods Back To Place Of Purchase.

For help, contact the our website www.uigroup.ie or our factory helpline.
 Helpline hours: 9am - 5pm Monday to Friday. Ph: (+353) (1) 2873797.

ASSEMBLY INSTRUCTIONS - IN 8 EASY STEPS

If you require any further assistance please do not hesitate to contact us directly at the factory. HELPLINE DUBLIN IRELAND: Ph: + 353 1 2873797, Fax: + 353 1 2873798

1



Fit upper leg support to Barbecue sink using wing nuts provided.

Only fully tighten wing nuts when all are in position.

upper leg support

2



Lower leg support

Assemble wheels to lower leg supports using washers and R-clip. Complete with wheel cover as shown above.

3



Attach the lower leg supports to upper leg supports

4




Fit supporting struts to legs using wing nuts.



Insert grease tray

5



Slot side trays into position.

6



Secure barbecue hood with pin fasteners and R Clips.



Fit handle to hood with pre-fitted wing nuts.

7



Fit canvas front



Insert vapouriser bar, cooking grill, and warming rack

8



WARNING: When in use place the bottle on the floor away from the base of the BBQ

Assemble hose and T-piece connections as shown, connecting the side burner hose to the T-piece and tighten with the jubilee clips (ref.1).

When connecting the flexible hose ensure that it is not subjected to twisting. **SEE NOTE**

NOTE

Check for leaks with soapy water and paint brush, before using appliance. For ease of fitting gas hose lubricate ribbed nipple of regulator T-piece and brass nozzle with a soapy solution and heat the hose in warm water.

Barbecue Body

- Regularly remove excess grease or fat from the barbecue body with a soft plastic or wooden scraper.
- It is not necessary to remove all the grease from the body. If you need to clean fully, use hot soapy water and a cloth, or nylon-bristled brush only.
- Remove cooking surfaces and burners before full cleaning.
- Do not immerse the gas controls or manifold in water.
- Check burner operation after carefully refitting into body.

Fixings

- All screws and bolts, etc. should be checked and tightened on a regular basis.

Storage

- Store your barbecue in a cool dry place.
- Cover the burners with aluminium foil in order to prevent insects or other debris from collecting in burner holes.
- If the barbecue is to be stored indoors, the gas bottle must be disconnected and left outside. The gas bottle should always be stored outside, in a dry, well-ventilated area, away from any sources of heat or ignition.
- Do not let children tamper with the bottle.

CARE AND MAINTENANCE

Care and Maintenance

- Regularly clean your barbecue between uses and especially after extended periods of storage.
- Ensure the barbecue and its components are sufficiently cool before cleaning.
- Do not leave the barbecue exposed to outside weather conditions or stored in damp, moist areas.
- Never douse the barbecue with water when its surfaces are hot.
- Never handle hot parts with unprotected hands.
- In order to extend the life and maintain the condition of your barbecue, we strongly recommend that the unit is covered when left outside for any length of time, especially during the winter months.
- **IMPORTANT** – We recommend that servicing of this appliance should be performed either after every 100 hours of use or annually, whichever ever is achieved soonest.

- Change the flexible tube when the national conditions require it.

Caution

- If you smell gas – turn off the barbecue, extinguish all flames, open the barbecue hood. If the odour continues, immediately contact your gas supplier.
- In the event of an uncontrollable fire, immediately disconnect the gas cylinder moving it away from fire and contact the fire services. **DO NOT PUT YOURSELF AT RISK!**
- Ensure aerosols are not used near this unit when in use.
- Ensure all packaging and plastic bags are disposed of safely.

Cooking Grill

- Clean with hot soapy water.
- To remove any food residue, use a mild cream cleaner on a non-abrasive pad.
- Rinse well and dry thoroughly.

Burner Maintenance

- In normal usage, burning off the residue after cooking will keep the burners clean.
- The burners should be cleaned annually, or whenever heavy build-up is found, to ensure that there are no signs of blockage (debris, insects) in either the burner portholes or the venturi tubes of the burners fitted over the valve outlets.

Vapour Bar

- Clean the vapour bar with soap and warm water using a low abrasive cleaning cloth or sponge!

Grease Tray

- **IMPORTANT** – Check and clean the grease tray regularly before every use and replace if necessary. Do not allow the fat residue to build up in the tray.
- **NEVER** use without grease tray in position.

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