



Model No.: FBQ-1038, FBQ -1548

**OPERATING INSTRUCTIONS
FOR OUTDOOR GAS GRILL**

**SAVE THESE INSTRUCTIONS FOR
FUTURE REFERENCE**

**THIS GAS GRILL IS DESIGNED
FOR OUTDOOR USE ONLY**

IMPORTANT: READ ALL INSTRUCTIONS AND OPERATIONS BEFORE OPERATING THIS UNIT.

FOLLOW ALL STEPS IN ORDER. NEVER ALLOW CHILDREN TO OPERATE THIS UNIT.

Warnings:

Only to be used outdoors.

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 cylinder 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.

Do not modify the appliance

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.


Certain Liquid gas dealers may fill liquid gas cylinders for use in the grill beyond cylinder filling capacity. This "Overfilling" may create a dangerous condition. "Overfilling" tanks can build up excess pressure. As a safety device, the tanks pressure relief valve will vent gas vapor to relieve this excess pressure. This vapor is combustible and therefore can be ignited. To reduce this danger, you should take the following safety precautions:

A. When you have your tank filled, be sure you tell the supplier to fill it to no more than 80% of its total capacity.

B. If you own or use an extra spare tank, or have a disconnected tank, you should never store it near or under the grill unit or heat box, or near any other ignition or heat source.

1. Technical data

ASIA SUMMIT MARKETING SDN. BHD. No. 9, Jalan TSB 5, Taman Industri Sungai Buloh, Kota Damansara, 47000 Petaling Jaya, Selangor Darul Ehsan. Tel.: +603-6148 9188 Fax: +603-6148 8233 Email: firenzi911@gmail.com Web : www.asmsb.com			Product name: Firenzi BBQ RIO 5 (4B+1SB) Pin Number: 0063CN7292 Serial Number: FBQ 20161115 001			
Country of Destination	Appliance Category	Gas and Supply Pressure	Main Burner	Side Burner	Appliance name	
			Injector Size Ø	Injector Size Ø	3B-SB <input type="checkbox"/>	4B-SB <input checked="" type="checkbox"/>
BE,CH,CY,CZ,ES,FR,GB,GR,IE,IT,LT,LU,LV,PT,SK,SI	I3+(28-30/37) <input checked="" type="checkbox"/>	Butane(G30) 28-30 mbar	0.86mm	0.76mm	11.5kW 836g/h	14.5 kW 1054g/h
		Propane(G31) 37 mbar	0.86mm	0.76mm	11.5kW 820g/h	14.5 kW 1034g/h
BE,CY,DK,EE,FI,HU,LT,NL,NO,SE,SI,SK,RO,HR,TR,BG,LU,MT	I3B/P(30) <input type="checkbox"/>	Butane/Propane 30 mbar	0.86mm	0.76mm	11.5kW 836g/h	14.5 kW 1054g/h
AT,CH,DE,SK	I3B/P(50) <input type="checkbox"/>	Butane/Propane 50 mbar	0.76mm	0.66mm	11.5kW 836g/h	14.5 kW 1054g/h
PL	I3B/P(37) <input type="checkbox"/>	Butane/Propane 37 mbar	0.82mm	0.66mm	11.2kW 814g/h	14.2kW 1032g/h
Use Outdoors Only . Read the instructions before using the appliance. The gas cylinder should not be placed inside BBQ. Warning : Accessible parts may be very hot. Keep young children away.					 0063-16 Made in P.R.C	

ASIA SUMMIT MARKETING SDN. BHD. No. 9, Jalan TSB 5, Taman Industri Sungai Buloh, Kota Damansara, 47000 Petaling Jaya, Selangor Darul Ehsan. Tel.: +603-6148 9188 Fax: +603-6148 8233 Email: firenzi911@gmail.com Web : www.asmsb.com			Product name: Firenzi BBQ RIO 3 (3B) Pin Number: 0063CN7292 Serial Number: FBQ 20161115 001			
Country of Destination	Appliance Category	Gas and Supply Pressure	Main Burner	Appliance name		
			Injector Size Ø	3B-01 <input checked="" type="checkbox"/>	4B-01 <input type="checkbox"/>	
BE,CH,CY,CZ,ES,FR,GB,GR,IE,IT,LT,LU,LV,PT,SK,SI	I3+(28-30/37) <input checked="" type="checkbox"/>	Butane(G30) 28-30 mbar	0.86mm	9.0 kW 654g/h	12.0 kW 872g/h	
		Propane(G31) 37 mbar	0.86mm	9.0 kW 642g/h	12.0 kW 857g/h	
BE,CY,DK,EE,FI,HU,LT,NL,NO,SE,SI,SK,RO,HR,TR,BG,LU,MT	I3B/P(30) <input type="checkbox"/>	Butane/Propane 30 mbar	0.86mm	9.0 kW 654g/h	12.0 kW 872g/h	
AT,CH,DE,SK	I3B/P(50) <input type="checkbox"/>	Butane/Propane 50 mbar	0.76mm	9.0 kW 654g/h	12.0 kW 872g/h	
PL	I3B/P(37) <input type="checkbox"/>	Butane/Propane 37 mbar	0.82mm	9.0 kW 654g/h	12.0 kW 872g/h	
Use Outdoors Only . Read the instructions before using the appliance. The gas cylinder should not be placed inside BBQ. Warning : Accessible parts may be very hot. Keep young children away.					 0063-16 Made in P.R.C	

a) Choose the proper regulator according to appliance category and gas pressure in the table above, for example, Use 37mbar regulator with appliance category I3+ for propane gas.

b) Marking on injector, for example, 0.86 indicates that the size of the injector is 0.86mm.

Model corresponding table

Model Name	Main Burner No.	Side Burner No.
FBQ-1038	3	0
FBQ -1548	4	1

Remark: -SB means with side burner; Allow to put a pan on the side burner. (The diameter of pan is max Φ 24cm and mix Φ 8cm)

2. 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.

3. Preparation

You will need LPG gas bottle and proper regulators under the gas pressure to operate this gas grill. The regulators should be comply with EN12864 with current version and national regulation.

See point 6 for farther instructions.

Energy saving tips:

- a) Reduce the opening time of the lid.
- b) Turn the grill off as soon as cooking is completed.
- c) Preheat the gas grill for 10 to 15 minutes only.
(Except for the first use)
- d) Do not preheat longer than recommended.
- e) Do not use a higher setting than required.
- f) Connect the hose and regulator to the gas container at the left side of the gas grill. Keeping in mind that the gas container must be kept away from heat and in a safe position. The hose dimension is 8-10mm diameter. **The Length of hose recommended which shall not exceed 1.5m.**

4. Installation

After purchasing your gas cylinder you will then be ready to set it up with your gas grill.

- a) **When changing the gas cylinder which shall be carried out away from any**

source of ignition. Position the gas cylinder at left side of your gas grill, should not be placed inside BBQ, keeping in mind that the bottle must be kept away from heat and in a safe position.

- b) When ready to use your gas grill insert the regulator into the gas bottle valve and tighten firmly.



Warning: Before attempting to light your gas grill you must refer to your lighting instructions and warning / safety points.

Check the hose before each use, searching for cracking, cuts or any abrasions. If the hose is found to be faulty in any way do not attempt to use your gas grill.

When changing your gas bottle ensures that there are no sources of ignition close by i.e. fires, cigarettes, naked flames etc. Make sure that the appliance is switched off.

Ensure that the hose is not subjected to twisting which will affect the gas flow when installing 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.

Please choose flexible hose whose heatproof higher than 80°C

Flexible tube should be changed every 2 years; It's necessary to change the flexible tube when the national conditions require it.

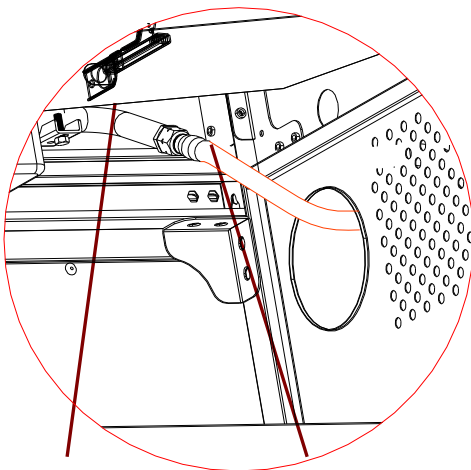
How to change your cylinder

Note: Turn off the switch of cylinder (No spanner is required)

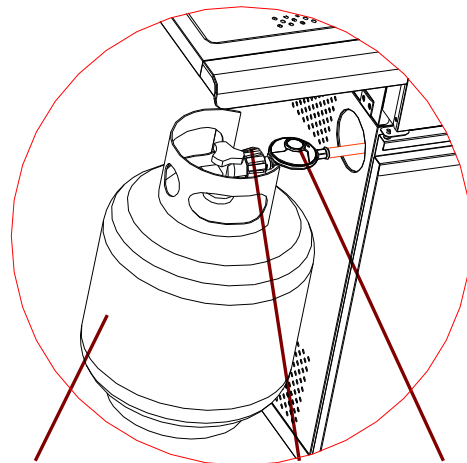
The height of the gas cylinder is below the 80cm, and the width is within 35cm

How to connect a gas bottle

- a) Turn the orange cap so that the arrow is pointing to the gap in the shroud.
- b) Remove the orange safety cap by pulling the lanyard out, then out. Do not use tools. Leave the cap hanging.
- c) Check that the black sealing washer is fitted inside the cylinder valve. Connect the regulator to the valve.
- d) Turn the switch clockwise on gas bottle-then turn on the gas grill as instructed.



Gas Connector **Hose**
Illustration for the connection of
BBQ and Hose



Gas Cylinder **Regulator** **Hose**
Illustration for the connection of Gas
Cylinder, Regulator and Hose

Figure 1



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.

5. Warning and safety points

Please read the following points before using your gas grill:

- a) **Read the instructions before using the appliance.** 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, Turn off the gas supply at the gas bottle, 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 liquids, vapors or other materials 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 after use. Don't obstruct the fire opening of the container compartment. If the fire opening is obstructed, please use $\Phi 1.6\text{mm}$ round stick to dredge.
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 should 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.

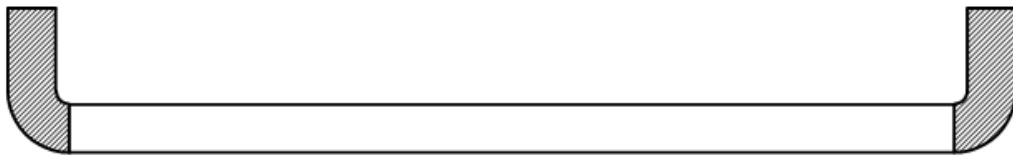


Figure 2



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.

6. 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.
- g) Do not heat any unopened glass or metal container of food on the grill. Pressure may build up and cause the container to burst, possibly resulting in serious personal injury or damage to the grill.

7. 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(Main burner or main burner with side burner):

With all gas controls on the Gas grill in the “OFF” position “● OFF”, turn the gas cylinder valve to the on position at the regulator. To create a spark you must press the control knob (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 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.

If the automatic ignition can't be used, please remove the cooking grill and heat diffuser(hotplate), and turn the valve anticlockwise to 90°, to light with BBQ lighter in the distance of 5mm to the burner fire hole. Replace the cooking grill and heat diffuser (hotplate), please wear the fireproof and heat resisting gloves.



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.

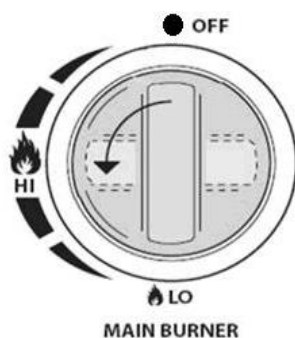
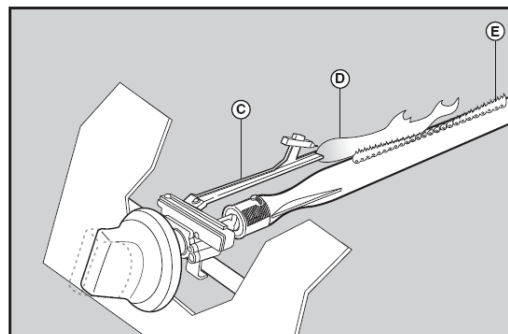
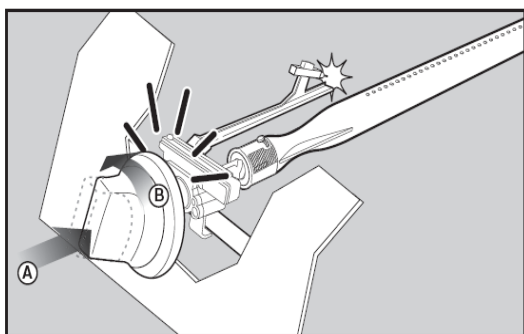


Figure 3

8. 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.

9. 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.

Trouble Shooting

Emergencies	Possible cause	Prevention/ Solution
Gas leaking from cracked/cut/burned hose	Damaged hose	Turn off gas at LP tank, if hoses is cut or cracked, replace hose. See LP tank lead test and connection regulator to the LP
Gas leaking from LP tank	Mechanical failure due to resting or mishandling	Turn off LP tank valve
Gas leaking from LP tank valve	Failure or tank valve from mishandling or mechanical failure	Turn off LP tank valve. Return LP tank to gas supplier
Gas leaking between LP tank and regulator connection	Improper installation, connection not tight, failure of rubber seal	Turn off LP tank valve, remove regulator from cylinder and visually inspect rubber seal for damage, see LP tank test and connection regulator to the LP tank
Fire coming through control panel	Fire in burner tube section of burner due to partial blockage	Turn off control knobs and LP tank valve. After fire is out and grill is cold, remove burner and inspect for spider nests or rust. see natural hazard and cleaning the burner assembly pages.

Troubleshooting: Problem	Possible cause	Prevention/ Solution
Grease fire or continuous excessive flames above cooking surface	Too much grease buildup in burner area	Turn off LP Tank. Leave lid open to allow flames to die down. After cooling, clean food particles and excess grease from inside firebox area, grease cup/pan/tray, and other surfaces
Burner will not light using igniter	Gas issues 1. Trying to light wrong burner 2. Burner not engaged with control valve 3. Obstruction in burner 4. No gas flow 5. Vapor lock at coupling nut to LP tank 6. Coupling nut and LP tank valve not fully connected.	1. See instructions on control panel and section in the Use and Care. 2. Make sure valve are positioned inside of burner tubes. 3. Ensure burner tubes are not obstructed with spider webs or other matted, see cleaning section of use and care 4. Make sure LP tank is not empty. If LP tank is not empty, refer to "sudden drop in gas flow." 5. Turn off knobs and disconnect coupling nut from LP tank. Reconnect and retry. 6. Turn the coupling nut approximately

Burner will not light using igniter	Electrical issues: 1. Electrode cracked or broken;" sparks at crack." 2. Electrode tip not in proper position 3. Wire and/or electrode covered with cooking residue. 4. Wires are loose or disconnected 5. Wires are shorting (sparking) between igniter and electrode. 6. push button sticks at bottom sparking between igniter and electrode	1. Replace electrode. 2. Tip of electrode should be pointing toward port hole in burner. The distance should be 1/8" to 3/16". Adjust if necessary. 3. Clean wire and or electrode with rubbing alcohol and clean swab. 4. Reconnect wires or replace electrode/wire assembly. 5. Replace igniter wire 6. Replace igniter 7. Inspect wire insulation and proper connection. Replace wires if insulation is broken.
Burner will not match light	See "gas issues;" on previous page. 2. Improper method of match-lighting	1. See "Pilot Gas Control Ignition" section of use and care.
Sudden drop in gas flow or low flame	1. Grease buildup. 2. Excessive fat in meat. 3. Excessive cooking temperature	1. Clean burners and inside of grill/ firebox 2. Trim fat from meat before grilling.
Flames blow out	High or gusting winds. Low on LP gas. Excess flow valve tripped.	Turn front of grill to face wind or increase flame height. Refill LP tank. Refer to "sudden drop in gas flow" above.
Persistent grease fire	Grease trapped by food buildup around burner system.	Turn knobs to OFF. Turn gas off at LP tank. Leave lid in position and let fire burn out. After grill cools, remove and clean all parts
Flashback... (fire in burner tube(s))	Burner and burner tubes are blocked	Turn knobs to OFF. clean burner and/or burner tubes. See burner cleaning section of use and care manual
Flare-up	1. Grease buildup. 2. Excessive fat in meat. 3. Excessive cooking temperature	1. Clean burners and inside of grill/ firebox 2. Trim fat from meat before grilling. 3. Adjust (lower) temperature
Unable to fill LP tank	Some dealers have older fill nozzles with worn threads.	Turn worn nozzles don't have enough "bite" to engage the valve. Try a second LP dealer.
One burner does not light from other burner(s)	Grease buildup or food particles in end of carryover tube	Clean carry-over tube with wire brush

If your problem is not resolved from the information above, please Contact your local gas dealer.

- a) Turn the burner on for 15 to 20 minutes. 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 venture pipes on burner very carefully, make sure that there are no obstructions. We recommend that you use a pipe cleaner to clean the venture pipe area.
- e) Any modifications of this appliance may be dangerous and are not permitted.

10. 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.

Maintenance center:

please go to the local dealers for production maintenance

Warranty Terms and Conditions

1) ASIA SUMMIT MARKETING SDN. BHD., hereby warranty this Firenzi equipment for a period of 12 months from the original date of purchase against any defective faults. However, the warranty covers any services/ repair will be solely under Indoor Services only.

2) This warranty is only valid in Malaysia and provided that warranty card is completed and returned to ASIA SUMMIT MARKETING SDN. BHD. within 10 days from the date of purchase.

3) This warranty covers repair or at the option of ASIA SUMMIT MARKETING SDN. BHD. replacement without charge to the purchaser, any parts proved to be defective due to defective workmanship or materials, provided that the purchase of the

equipment was made from an authorized dealer of ASIA SUMMIT MARKETING SDN. BHD.

4) This warranty does not cover the damage resulting from:

- a) Normal wear or tear and body rusty
- b) Use other than not accordance with the operating manual/ or abnormal voltage or the use of a generator
- c) Any unauthorized disassembly, service repair, alteration or modifications being carried out
- d) Misuse, abuse, negligence or accident howsoever caused
- e) Rough handling and transportation,
- f) Fire, earthquake, flood, fume or water pollution or convulsions of nature

5) This warranty does not cover the following accessories:

- a) Burner Caps/ Supports e) Light Bulb i) Trays/ Shelves m) Inner Pot
- b) Cast Iron Grid f) Charcoal/ Filter j) Hose n) Rubber Gasket
- c) Knobs g) Cover k) Jar
- d) Body Work h) Glass Cover/ Screen l) Blade

6) This warranty will be null & void in any of the following events:

a) If any term contained in this warranty has been altered or modified in any way without the prior written consent of ASIA SUMMIT

MARKETING SDN. BHD. Request for warranty services within the warranty period must be accompanied with this warranty card and proof of original purchase.

b) If the serial number on the equipment has been defaced or removed.

7) This warranty is in lieu of any, and all other warranties expressed or implied warranty or merchantability or fitness for all

particular purpose. ASIA SUMMIT MARKETING SDN. BHD. assumes no liability for the breach of the warranty beyond correcting

the breach in the manner described above. In no event shall ASIA SUMMIT MARKETING SDN. BHD. be liable for consequential

loss or damages, including loss of use or loss of profits resulting from the product.

8) All warranty are allowed for one time replacement only.

9) For household use only. Warranty is not applicable on commercial use.

For Service Centre please contact:



ASIA SUMMIT MARKETING SDN. BHD.(809939-W)

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