

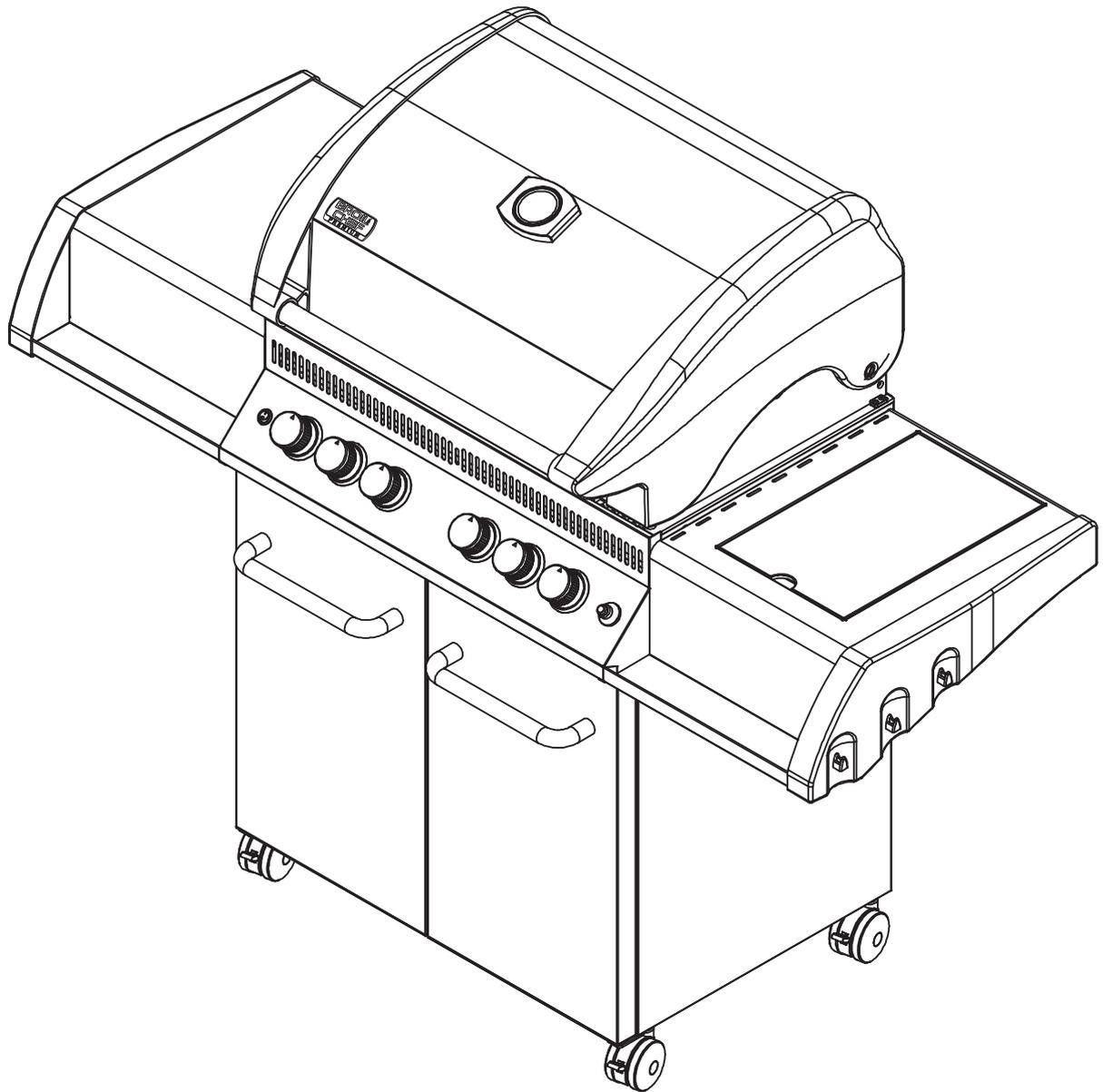


MODEL: BC-540SBS / BC-540BBS

PARAMOUNT

OUTDOOR BABCUE GAS GRILL

Assembly and operating instructions



BROILCHEF.COM

Table of Contents

For Your Safety	1
Package Contents	4
Hardware Contents	5
Assembly Instructions	6
Operating Your Grill	13
Connecting The Gas Cylinder & Leak Check	14
Lighting the Grill	15
Burner Installation, Use & Safety	16
Maintenance and Cleaning	18
Troubleshooting	20
Warranty	21

For Your Safety

Dear Valued Customer,

Congratulations on your new barbecue grill purchase! You've made the right choice. In this manual, you will find assembly instructions, suggestions for grilling and helpful hints, as well as guidelines for the safe operation, proper care and use of your grill. Our expert staff strives to provide you with an easy-to-assemble product. Should you have any questions or problems with this product, please call our customer service department at 1-855-630-5390, 07:00 am – 16:00 pm (EST), Monday through Friday.

IMPORTANT NOTICE:

READ ALL INSTRUCTIONS PRIOR TO ASSEMBLY AND USE Safety First!

Read and understand all warnings and precautions prior to operating your grill.

▲ WARNING:

FOR YOUR SAFETY:

For Outdoor Use Only

(outside any enclosure)

DANGER:

Failure to follow these instructions could result in fire or explosion that could cause property damage, personal injury or death.

WARNING:

Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. Read the installation, operation and maintenance instructions thoroughly before installing or servicing this equipment.

DANGER:

DO NOT use gas grill for indoor cooking or heating. TOXIC fumes can accumulate and cause asphyxiation. DO NOT use in or on boats or recreational vehicles.

PROP 65 WARNING:

Chemicals known to the state of California to cause cancer, birth defects or other reproductive harm are created by the combustion of source of energy listed on CE label.

SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE. IF YOU ARE ASSEMBLING THIS UNIT FOR SOMEONE ELSE, GIVE THIS MANUAL TO HIM OR HER TO SAVE FOR FUTURE REFERENCE. FOR CUSTOMER SERVICE, EMAIL TO SUPPORT@BROILCHEF.COM

▲ WARNING:

1. This grill is for outside use only. It should not be used in a building, garage or any other enclosed area.
2. Read the instructions before using the appliance.
3. The use of alcohol, prescription or non-prescription drugs may impair an individual's ability to properly assemble or safely operate this appliance.
4. Always open the grill lid carefully and slowly as heat and steam trapped within the grill could cause severe burns.
5. Always place your grill on a hard and level surface far away from combustible materials and structures. An asphalt or blacktop surface may not be acceptable for this purpose.
6. Do not leave a lit grill unattended.
7. WARNING: accessible parts maybe very hot, Keep young children and pets away.
8. This is not a tabletop grill. Do not place this grill on any type of tabletop surface.
9. Do not use the grill in high winds.

10. This grill must be used with source of energy listed on CE label (gas cylinder not included).
11. Do not attempt to attach this grill to the self-contained propane or butane system of a camper, trailer, motor home or house.
12. Do not use charcoal or lighter fluid.
13. Do not use gasoline, kerosene or alcohol for lighting.
14. This outdoor gas appliance is not intended to be installed in or on recreation vehicles and/or boats.
15. Do not attempt to move the grill while it is lit.
16. Do not use the grill unless it is COMPLETELY assembled and all parts are securely fastened and tightened.
17. Keep combustible items and surfaces at least 50 inches away from the grill at all times.
18. DO NOT use this gas grill or any gas product under any overhead enclosure or near any unprotected combustible constructions.
19. Do not use in an explosive atmosphere. Keep grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
20. Do not attempt to use or assemble with missing or damaged parts. Contact customer service for replacement part.
21. Do not move the appliance during use.
22. Turn off the gas supply at the gas cylinder after use.

SAFE LOCATIONS FOR USE OF THIS OUTDOOR GRILL

⚠ CAUTION-Prevention of Burns

To avoid burns, do not touch metal parts of the grill until they have completely cooled for at least 45 minutes or unless you are wearing protective gear such as pot holders, protective gloves or mittens. Do not alter the grill in any manner.

Clean and inspect the hose before each use. If there is evidence of abrasion, wear, cuts or leaks, the hose must be replaced prior to operation.

The replacement hose assembly should be in accordance with the manufacturer's specifications.

Move gas hoses as far away as possible from hot surfaces and dripping hot grease.

Never keep a filled gas container in a hot car or car trunk. Heat will cause the gas pressure to increase, which could open the relief valve and allow gas to escape.

Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.

⚠ DANGER:

Never use this outdoor grill inside any building, garage, shed or breezeway, or inside any boat, trailer or recreational vehicle to prevent a possible fire and to prevent the possibility of carbon monoxide poisoning or asphyxiation.

⚠ WARNING:

Do not use this appliance under overhead combustible surface or covered area (e.g., awnings, umbrellas, porches or gazebos). Always confirm that this grill is not positioned under the overhang of a house, a garage or other structure before lighting it. An overhang will serve to deflect flare-ups and radiated heat into the structure itself, which could result in a fire.

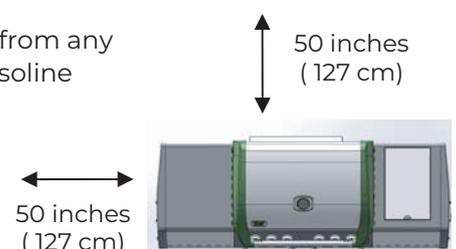
Always confirm that this grill is positioned more than 50 inches (127cm) away from any building or combustible materials or surface before lighting it, and that no gasoline or other volatile substances are stored in the vicinity of this grill.

(See diagram to right). The temperature of a grease fire or of the radiated heat might otherwise be sufficient to ignite nearby combustible or volatile substances. Always locate this grill where there will be ample combustion and ventilation air, but never position it in the direct path of a strong wind.

Never allow the grill to operate while unattended to prevent uncontrolled grease fires from erupting. The type of flexible tube (listed on the next page) connecting the appliance to the gas cylinder and the length recommended which shall not exceed 1.5 m

The flexible tube type: 6.3mm x 3.5mm, 6.3mm x 5mm, 9mm x 3.5mm, LPG gas hose (Orange) DRE0301, DPE0201, DPE0251, DPE030, 6.3mm, 8mm, 10mm, GRN0251(8mm bore).

Never attempt to move this grill while it is in operation or while it is still hot to prevent possible personal injury. Never store or use gasoline or other flammable or volatile substances in the vicinity of this grill or in the vicinity of any other heat-generating appliance because of the danger of starting a fire.



⚠ DANGER – Gas Safety

Liquefied gas is flammable and hazardous if handled improperly. Become aware of its characteristics before using any propane or butane product.

Propane and butane Characteristics: Flammable, explosive under pressure, heavier than air and settles in pools in low areas.

In its natural state, propane or butane has no odor. For your safety, an odorant has been added.

Contact with propane or butane could burn to the skin.

This grill is shipped from the factory for propane or butane gas use only.

Never use a propane or butane cylinder with a damaged body, valve, collar or footing.

Dented or rusted gas cylinders may be hazardous and should be checked by your gas propane or butane supplier.

⚠ CAUTION:

It is essential to keep the grill's valve compartment, burners and circulating air passages clean.

Inspect the grill before each use.

Step 1. Inspect all hoses and connections and make certain they are secure.

Step 2. Check and clean the burner venturi tubes for insects and insect nests by removing the burner and inserting a bottle brush cleaner into each tube to make sure the passage is clear.

A clogged tube can lead to a fire beneath the grill.

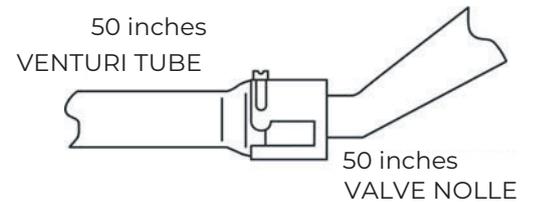
Step 3. Ensure that the valve nozzle is pointing straight and completely inserted into the venturi tube.

General Information

A propane or butane gas cylinder is required for operation.

This gas grill is NOT intended for commercial use.

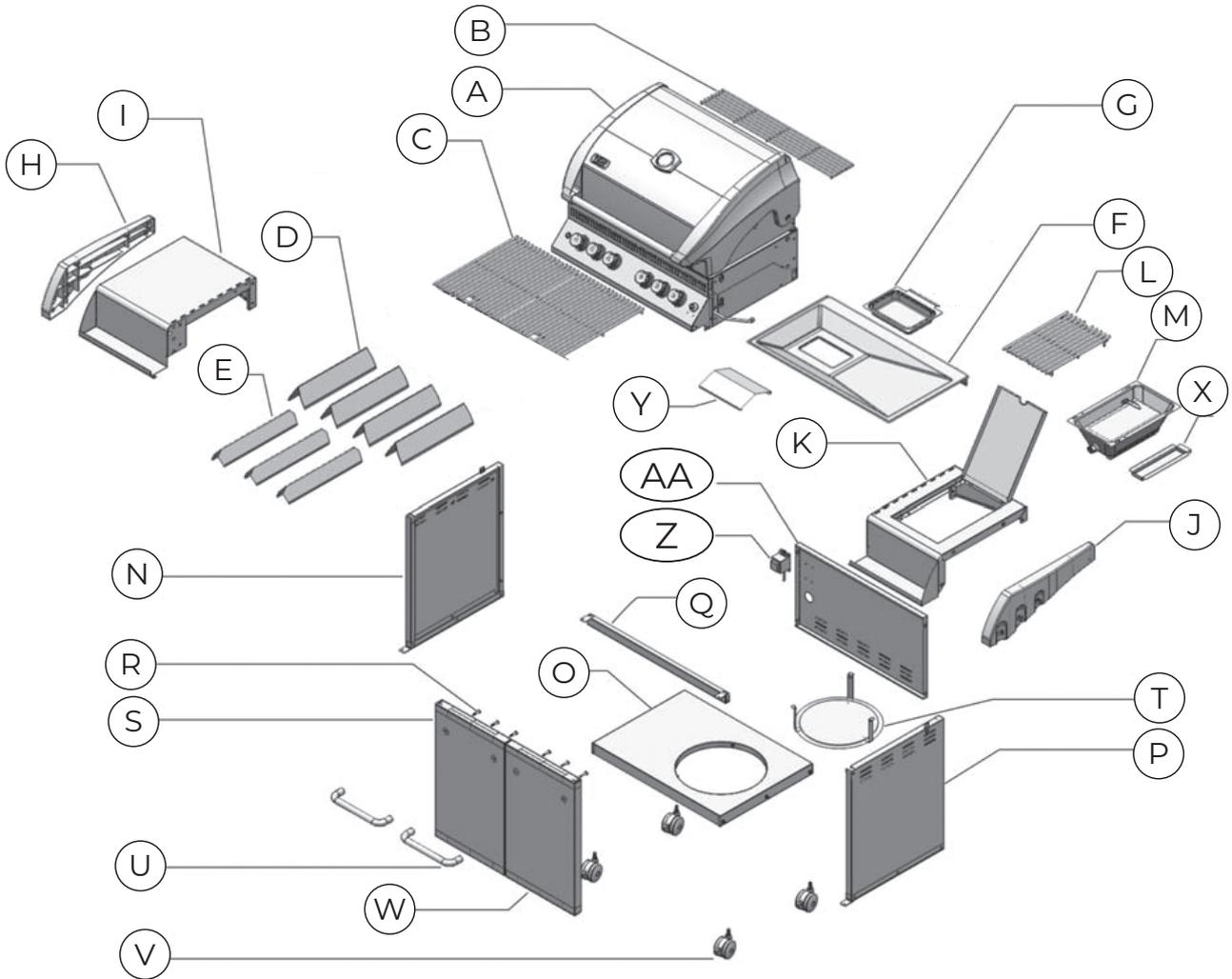
Don't obstruct the ventilation opening of the cylinder enclosure.



Technical specification

Product Name	Outdoor Gas Barbecue Grill "PARAMOUNT"	ANSI Z21.58 / CSA 1.6
Model Number	BC-540BBS, BC-540SBS	
Manufacturer Name & Address	Lucas BBQ Co.,Ltd. No.788-6, Sec. 1, Hemu Rd., Shengang Dist., Taichung City 42953, Taiwan	
Gas Type	■ LP Gas (Propane)	
Manifold Pressure	11.0 in. W.C.	
Burner Input Rating	Main Burner 13,700 BTU/hr x 4 Side Burner 13,700 BTU/hr x 1 Rear Burner 13,700 BTU/hr x 1	
Orifice Size	Ø1.0 mm	
Total Heat Input	82,200 BTU/hr	
Clearances	Minimum clearance to adjacent combustible materials: 36 inches from sides, 36 inches from back.	
Service Center	BroilChef / Mail: support@broilchef.com / website: www.broilchef.com	
⚠ Warning! FOR OUTDOOR USE ONLY. If stored indoors, detach and leave cylinder outdoors.		

Package Contents



Part / Description / Qty

- A | Main Body – 1 pc
- B | Warming Rack – 1 pc
- C | Cooking Grid – 2 pcs
- D | Heat Shield A – 4 pcs
- E | Heat Shield B – 3 pcs
- F | Grease Tray – 1 pc
- G | Grease Cup – 1 pc
- H | Left Side Shelf Decoration Sheet – 1 pc
- I | Left Side Shelf – 1 pc

Part / Description / Qty

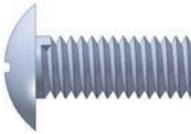
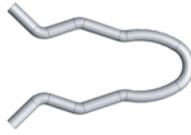
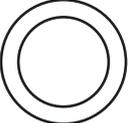
- J | Right Side Shelf Decoration Sheet – 1 pc
- K | Right Side Shelf
- L | Side Burner Grate – 1 pc
- M | Side Burner – 1 pc
- N | Left Cabinet Side Panel – 1 pc
- O | Bottom Panel – 1 pc
- P | Right Cabinet Side Panel – 1 pc
- Q | Reinforcement Bar – 1 pc
- R | Hooks – 6 pcs

Part / Description / Qty

- S | Left Door – 1 pc
- T | Gas Cylinder Holder – 1 pc
- U | Door Handles – 2 pcs
- V | Swivel Casters – 4 pcs
- W | Right Door – 1 pc
- X | Side Burner Grease Tray – 1 pc
- Y | Grease Splitter – 1 pc
- Z | Transformer – 1 pc
- AA | Rear Panel – 1 pc

“The illustration on this page shows all parts with reference letters.”

Hardware Contents

<p>AAA: 29 pcs</p>  <p>M6x16 Bolt</p>	<p>BBB: 29 pcs</p>  <p>M6 Spring Washer</p>	<p>CCC: 29 pcs</p>  <p>M6 Flat Washer</p>
<p>DDD: 8 pcs</p>  <p>M4x12 Bolt</p>	<p>EEE: 4 pcs</p>  <p>M4 Nut</p>	<p>FFF: 4 pcs</p>  <p>M6x35 Bolt</p>
<p>GGG: 4 pcs</p>  <p>M4 Spring Washer</p>	<p>HHH: 4 pcs</p>  <p>M4 Flat Washer</p>	<p>III: 1 pc</p>  <p>Hair Pin</p>
<p>JJJ: 2 pcs</p>  <p>Silicone Spacer</p>	<p>KKK: 2 pcs</p>  <p>M6x25 Bolt</p>	

***Parts are not shown to actual size.**

Assembly Instructions

Remove all parts from the box and check that nothing is missing before starting assembly.

Once the grill is fully assembled, check all bolts and retighten them if necessary using the included screwdriver.

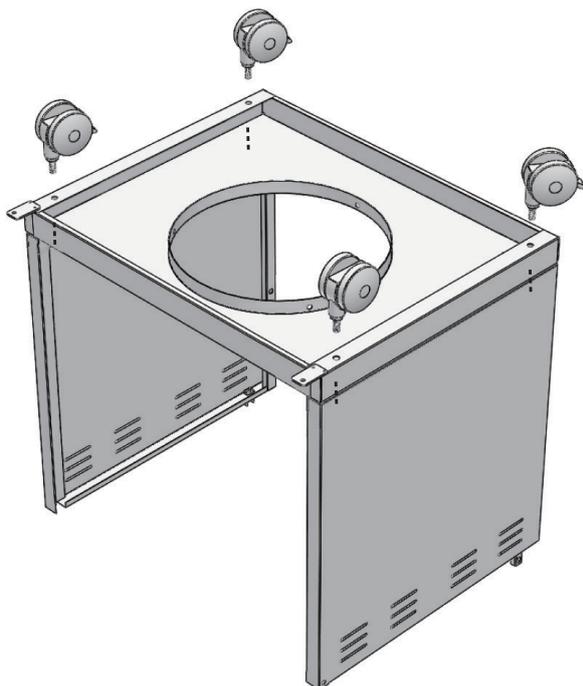
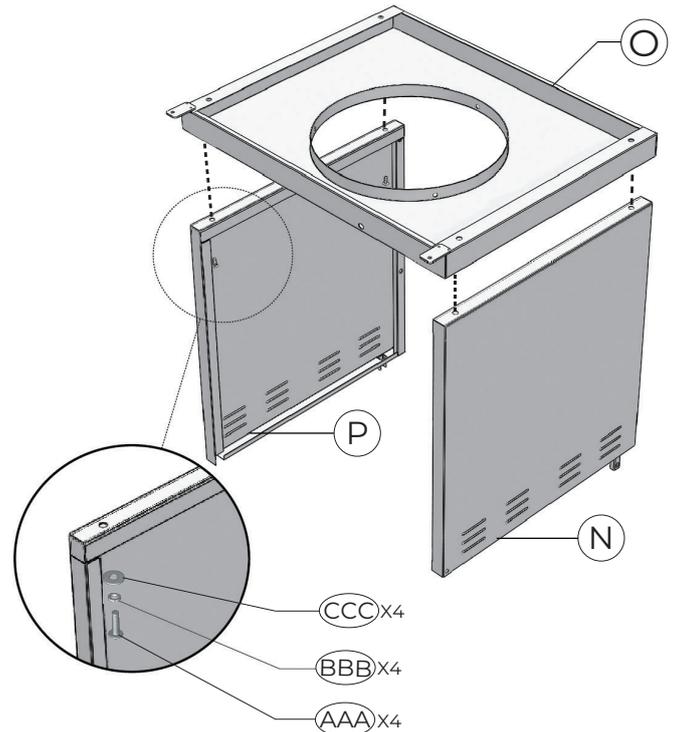
Estimated assembly time: approximately 30 minutes.

Step 1 – Assembling the side panels and the bottom panel

a) Align the holes of the right side panel (P) with the corresponding holes in the bottom panel (O). Insert one bolt (AAA), one spring washer (BBB), and one washer (CCC) into each hole. Tighten them by hand.

b) Repeat the same procedure with the left side panel (N).

c) Make sure all bolts are tight — if necessary, tighten them further using a screwdriver.

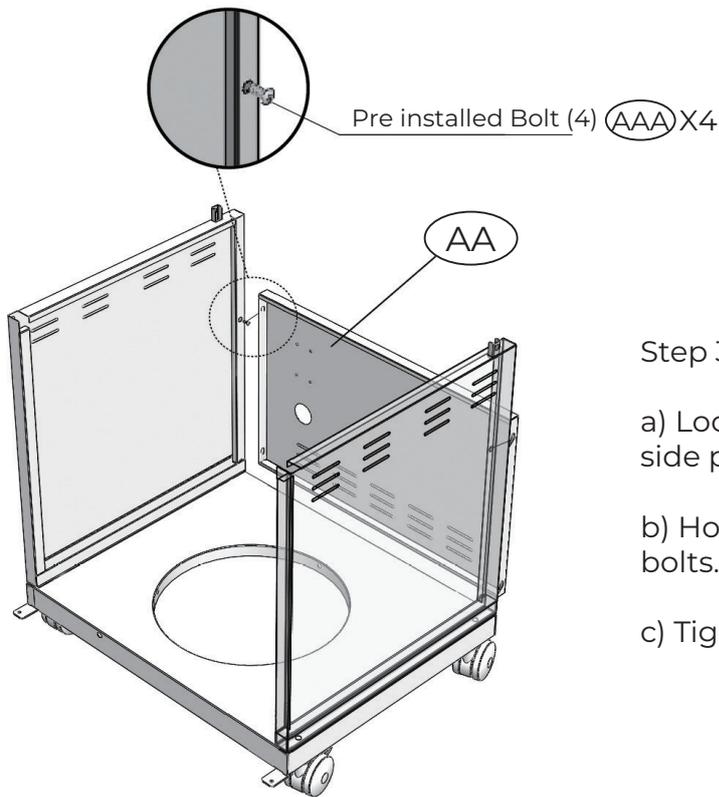


Step 2 – Installing the wheels (swivel casters)

a) Insert the wheel bolts (V) into the holes in the bottom panel.

b) Secure the nuts on the underside of the bottom panel.

c) Turn the entire unit into the upright position and proceed to the next step.

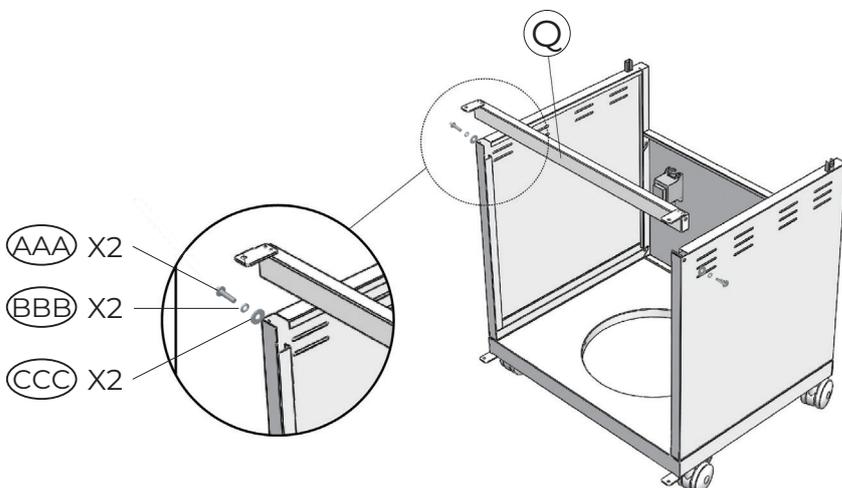
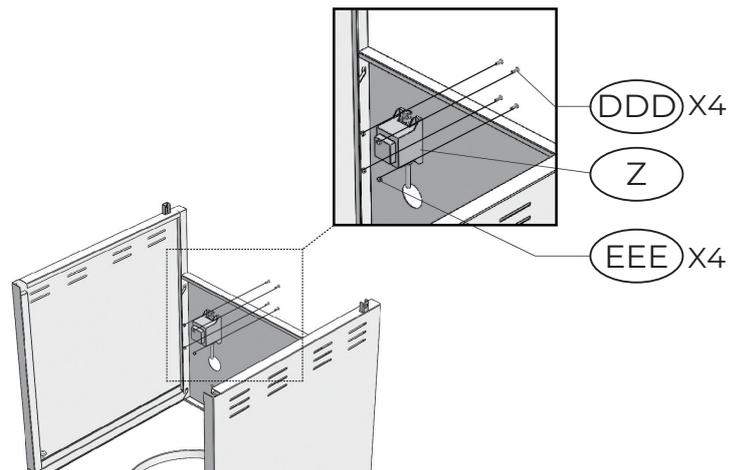


Step 3 – Installing the rear panel

- Loosen the pre-installed bolts on both side panels.
- Hook the rear panel (AA) onto these bolts.
- Tighten all bolts using a screwdriver.

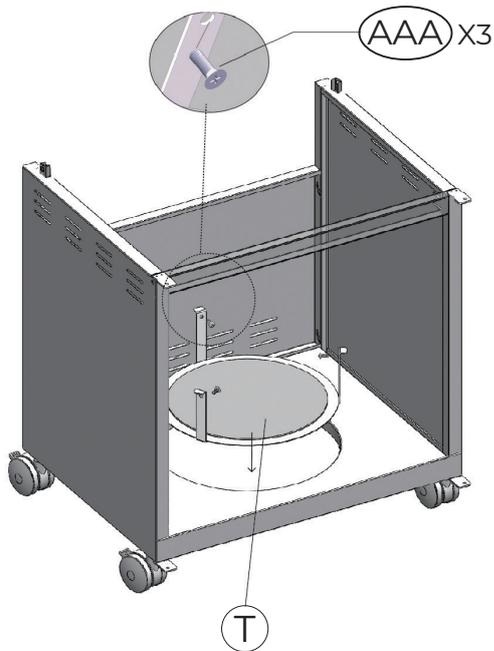
Step 4 – Installing the transformer unit

- Align the holes of the transformer unit (AB) with the holes in the rear panel.
- Insert one bolt (DDD) into each hole and secure it with a nut (EEE).
- Tighten the nuts until the transformer unit is firmly in place.



Step 5 – Installing the support bar

- Align the holes of the support bar (Q) with the holes in both side panels.
- Insert a bolt (AAA) into each hole together with a spring washer (BBB) and a flat washer (CCC).
- Tighten all bolts using a screwdriver.

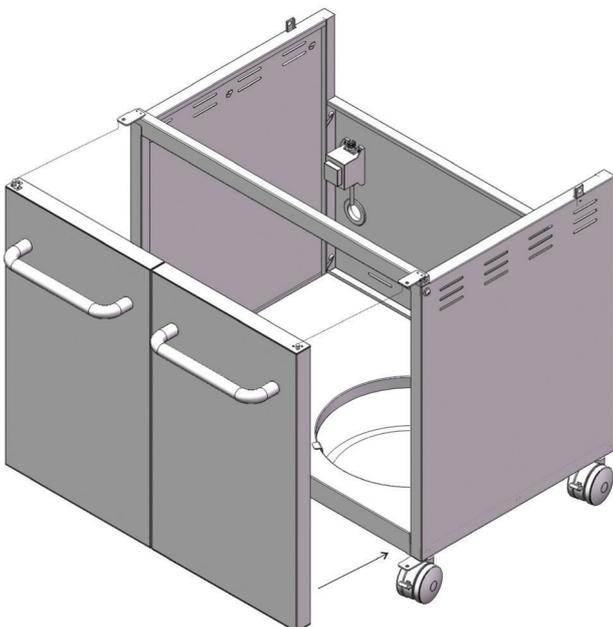
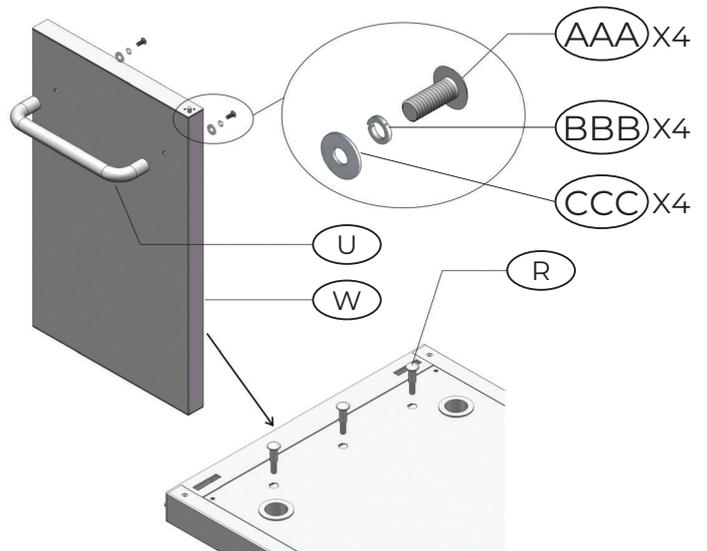


Step 6 – Installing the cylinder holder

- a) Align the holes of the cylinder holder (T) with the pre-drilled holes in the bottom panel (O).
- b) Insert one countersunk bolt (AAA) into each hole.
- c) Tighten using a screwdriver.

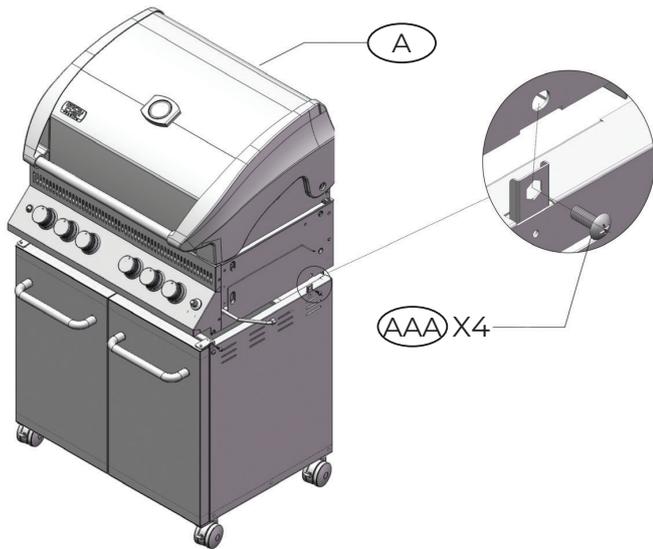
Step 7 – Installing the door handles and hooks

- a) Align the holes of the handle (U) with the holes in the right door (W). Insert one bolt (AAA), one spring washer (BBB), and one flat washer (CCC) into each hole. Tighten using a screwdriver.
- b) Screw the 3 hooks (R) into the holes in the right door.
- c) Repeat the same procedure for the left door.



Step 8 – Installing the doors

- a) Insert the bottom pin of the right door (W) into the corresponding hole in the bottom panel.
- b) Push the top pin down and place it into the upper hole.
- c) Repeat the same procedure for the left door (S). Close both doors.



Step 9 – Placing the grill body onto the frame

a) Place the grill body (A) onto the assembled frame.

b) Align the holes in the side panels with the corresponding holes in the grill body.

c) Insert one bolt (AAA) into each hole and tighten by hand.

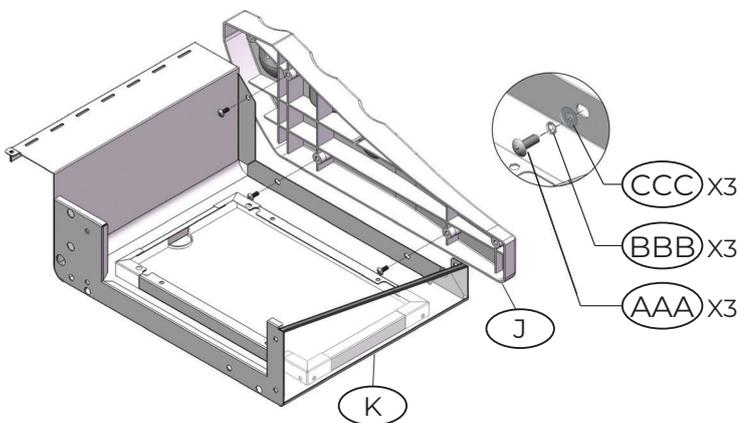
d) Repeat on both sides.

e) Then, fully tighten all bolts using a screwdriver.

Attention:

Before placing the grill body, remove the hose located under the fire chamber and pull it out from the side of the frame.

If the hose is damaged, replace it with a new one in accordance with national safety regulations.

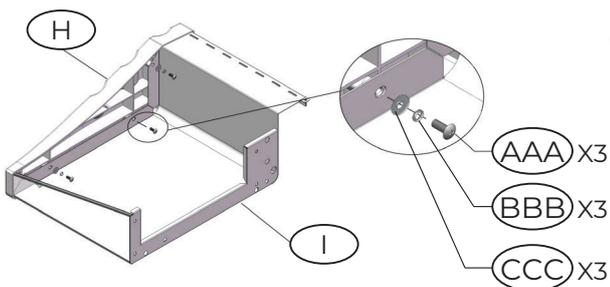


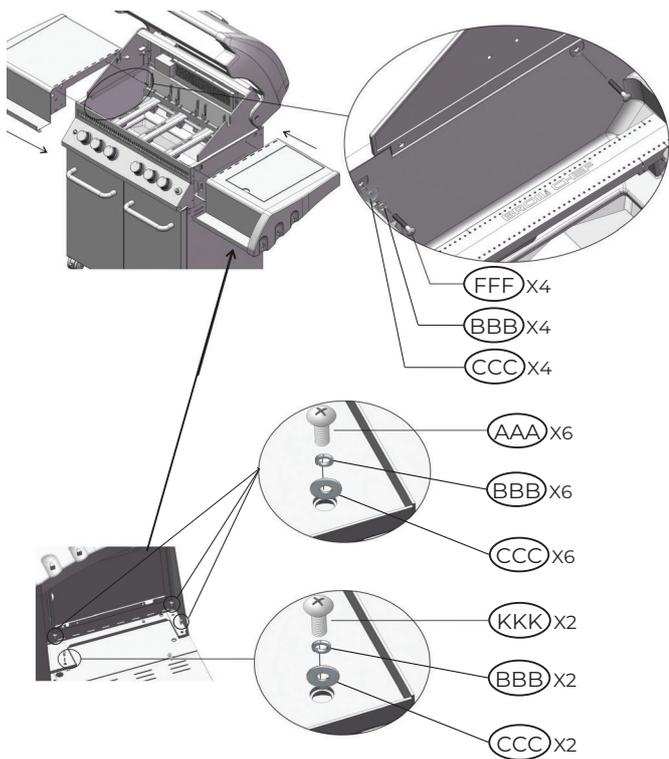
Step 10 – Installing the side shelf decorative panels

a) Align the four holes of the right decorative panel (J) with the corresponding holes in the right side shelf (K). Insert one bolt (AAA) into each hole along with a spring washer (BBB) and a flat washer (CCC).

b) Repeat the same procedure for the left decorative panel (H) and the left shelf (I).

c) Then, tighten all bolts using a screwdriver.





Step 11 – Attaching the side shelves to the grill body

a) Open the grill lid. Align the inner holes of the firebox with the corresponding holes in the side shelf. Insert one bolt (FFF) into each hole along with a spring washer (BBB) and a flat washer (CCC). Tighten the bolts by hand.

b) Align the outer holes of the shelf with the corresponding holes and insert one bolt (AAA) into each hole along with a spring washer (BBB) and a flat washer (CCC).

c) Repeat the procedure on both sides.

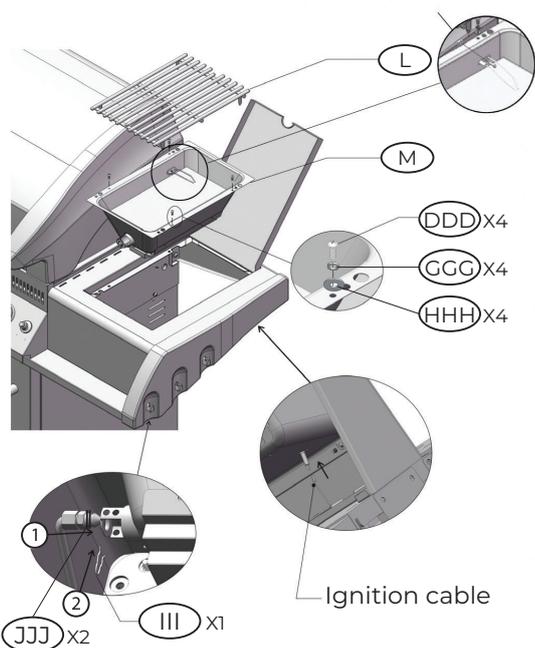
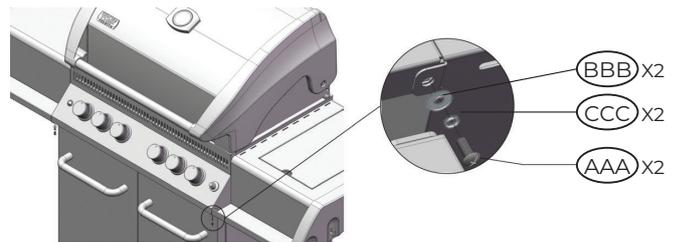
d) Fully tighten all bolts using a screwdriver.

Step 12 – Stabilizing the side shelves and grill body

a) Align the side shelves with the control panel.

b) Insert one bolt (AAA) into each hole along with a spring washer (CCC) and a flat washer (BBB).

Tighten using a screwdriver.



Step 13 – Installing the side burner

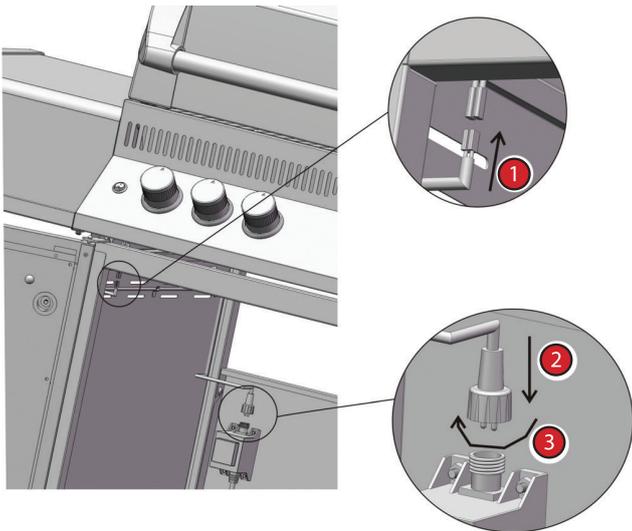
a) Open the side burner lid and place the side burner (M) into the right side shelf (K).

b) Align the burner pan with the four holes inside the shelf. Insert one bolt (DDD) into each hole along with a spring washer (GGG) and a flat washer (HHH), then tighten using a screwdriver.

c) Place the side burner grate (L) onto the burner.

d) Connect the burner venturi tube to the gas valve nozzle, securing them with the clamp (JJJ)(III).

e) Connect the ignition contact to the side burner electrode, ensuring a secure connection.

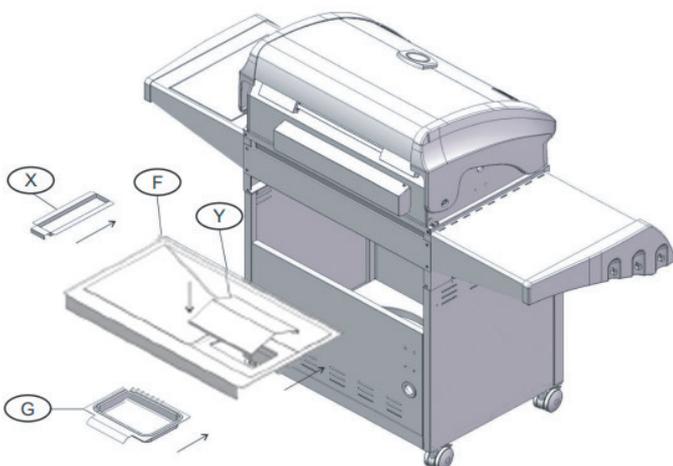
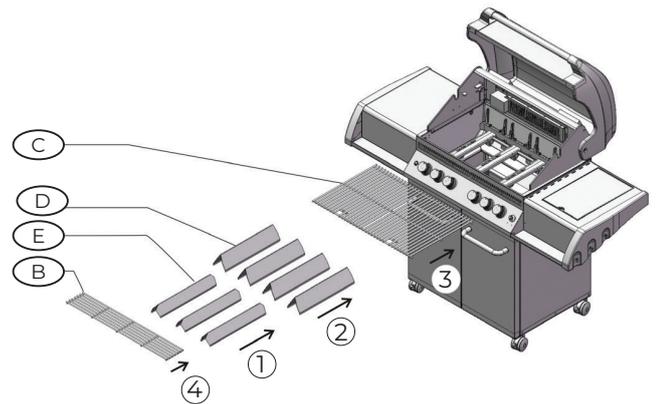


Step 14 – Connecting the transformer cable

- a) Open the doors. Connect the lamp on the left side panel to the grill body wire.
- b) Connect the cable on the left side panel to the transformer.
- c) Turn the connection clockwise until it is securely fastened.

Step 15 – Installing the heat shields, ceramic plates, cooking grates, and warming rack

- a) Place heat shield B (E) and heat shield A (D) onto their supports.
- b) Place the cooking grates (C) on top of the ceramic plates.
- c) Place the warming rack (B) onto its supports, as shown in the illustration.
- d) Close the grill lid.



Step 16 – Installing the grease tray and collector

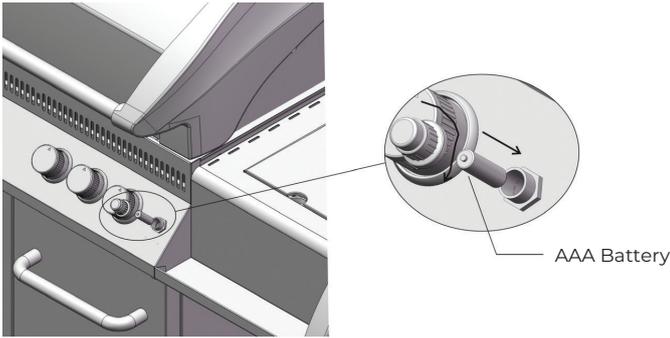
- a) Slide the side burner grease tray (X) into the grooves under the side shelf.
- b) Slide grease cup (G) into the guide under the grease tray (F).
- c) Place the grease splitter (Y) into the grease tray and secure it under the grill body.

Step 17 – Installing the AAA battery in the ignition device

a) Unscrew the cover on the ignition device counterclockwise.

b) Insert one AAA battery into the battery compartment with the positive (+) end facing outward.

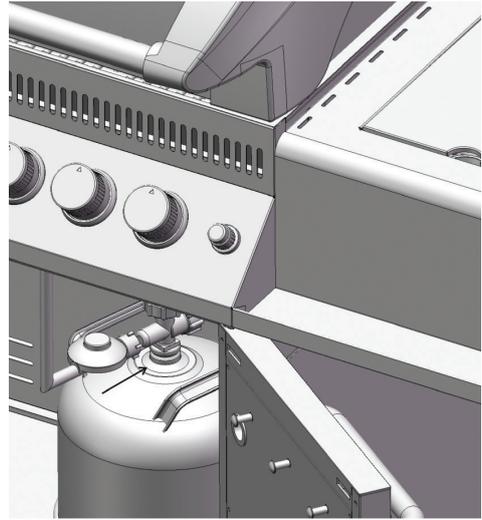
c) Screw the cover back on clockwise until it is securely closed.



Step 18 – Connecting the gas supply

a) Place the gas cylinder onto the cylinder holder.

b) Connect the regulator to the cylinder valve.



View of the fully assembled grill



The grill has side shelves, a side burner, and a control panel on both the right and left sides at the front. (The page includes an illustration showing the final placement of all parts.)

Operating Your Grill

CAUTION:

Use only the regulator provided. If it is missing, use a compatible quick-connect gas regulator.

For replacements, contact customer service.

Using unauthorized spare parts may create a hazardous situation.

Use only the pressure regulator and hose specified for this grill (in accordance with EN standards).

Replacement parts must be of the type designated by the manufacturer.

Use only 9 kg propane or butane cylinders equipped with an outdoor-use quick-connect fitting.

Do not drop or shake the cylinder. When the grill is not in use, disconnect the cylinder from the regulator.

If the grill is stored indoors, always remove the cylinder and store it outdoors, out of reach of children.

CYLINDER WARNINGS:

- Do not store the cylinder inside a building, garage, or any enclosed space.
- Do not store the cylinder where temperatures may exceed 52°C (125°F)
- Before connecting, check that the cylinder and regulator connections are clean and free of dust.
- Attach the regulator manually and securely.
- Remove the regulator when the grill is not in use.
- Do not block the burner or ventilation openings.

DANGER:

Failure to follow these instructions may result in fire or explosion.

Never:

- Store or use gasoline or other flammable liquids near the grill.
- Keep a spare cylinder near heat sources or the grill.
- Fill the cylinder beyond 80% of its capacity.

This grill is intended for use only with a 10kg LP or butane cylinder (see Step 18 of the assembly instructions).

Connecting the Gas Cylinder and Leak Check

Cylinder Connection and Disconnection

- Always place the cylinder on the holder beneath the grill.
- Ensure all burner knobs are in the OFF position before opening the gas supply.
- Before connecting, check that the connections are free of dirt or debris.
- Connect the regulator as follows: insert the regulator end into the cylinder valve and turn the coupling clockwise while holding the regulator.
- Always disconnect the cylinder when the grill is not in use.
- Ensure all burners are switched off before removing the gas hose.
- Close the cylinder valve before removing the regulator.
- To disconnect, turn the coupling counterclockwise and remove the regulator.
- Fit the dust cap to the cylinder outlet when not in use.

Leak Check

DANGER:

To prevent fire or explosion, follow these instructions carefully.

- Check for leaks before each use or every time the cylinder is connected.
- Do not smoke or use open flames while performing the leak check.
- Conduct the test outdoors in a well-ventilated area.
- Do not test for leaks with a match or flame.
- If leaks cannot be stopped, discontinue use and contact your gas supplier.

Performing the Leak Test:

- Mix 1 part dishwashing liquid with 3 parts water.
- Ensure all burner knobs are in the OFF position.
- Apply the solution to the connection between the regulator and the cylinder.
- If bubbles appear, the connection is leaking.
- Tighten the connection and test again.
- If bubbles persist, replace the cylinder.

Lighting the Grill

DANGER:

If the grill lid is not open during ignition, gas may accumulate and cause an explosion, resulting in serious injury or death.

CAUTION:

Do not lean over the grill during ignition.

Igniting the Main Burners

- Open the lid.
- Ensure all burner knobs are in the OFF position.
- Open the gas cylinder valve.
- Press and slowly turn the desired burner knob about 1/4 turn counterclockwise until you hear a click (ignition).
- If the burner does not ignite, repeat up to 3 times.
- If ignition fails within 5 seconds, turn all knobs to OFF and wait 5 minutes before trying again.
- Ignite the remaining burners in the same way.
- Adjust to the desired heat.

Ignition Using a Match

- Insert a lit match into the ignition slot.
- Place the flame next to the burner opening.
- Press and turn the burner knob to the HIGH position – the burner should ignite immediately.
- Adjust the heat as needed.

Precautions

- Ensure all burner openings are burning evenly.
- If a flame goes out, immediately turn off the gas and wait 5 minutes before attempting to reignite.
- Before first use, run the grill with the lid closed for 15 minutes to burn off manufacturing residues.
- Clean the grill after each use.

Burner Installation, Use, and Safety

Igniting the Infrared Burner

- Open the grill lid.
- Ensure the control knob is in the OFF position.
- Open the gas cylinder valve.
- Press and turn the burner knob to HIGH.
- After ignition, the ceramic plate should start to warm within 5–10 seconds and glow red within 2–3 minutes.
- If the burner does not ignite on the first attempt, turn the knob to OFF and wait 5 minutes before trying again.
- If the flame goes out during use, immediately turn off the gas and ventilate the grill before reigniting.
- Clean the grill after each use. Do not use abrasive or flammable cleaning agents.

Monitoring Infrared Burner Operation

- The flame may be faint and difficult to see in shaded areas.
- After ignition, the plate will glow red within 2–3 minutes.
- The burner should feel warm within 5–10 seconds.

Flare-Ups

Hot fat may drip onto the burners and ignite, which is a natural part of grilling. However, uncontrolled flames can char food or even cause a fire.

WARNING:

Never leave the grill unattended. If flare-ups become too intense, reduce the heat or temporarily turn off the burner.

Turning Off the Burners

- Turn the burner knobs clockwise to HIGH, then press and turn to OFF.
- Never force the knob without pressing it – this may damage the valve.
- Close the gas cylinder valve.
- Close the grill lid.

Overcurrent Valve (Safety Valve) Reset

The grill regulator is equipped with a safety device that limits gas flow in the event of a leak.

Occasionally, this device may also activate if the grill is used incorrectly (e.g., if the valve is opened too quickly).

Reset Procedure:

- Close the gas cylinder valve.
- Turn all control knobs to the OFF position.
- Remove the regulator from the cylinder.
- Open the grill lid.
- Turn the knobs to HIGH and wait 1 minute.
- Turn all knobs back to OFF.
- Wait an additional 5 minutes.
- Reconnect the regulator to the cylinder.
- Open the cylinder valve slowly, in quarter-turn increments.
- Ignite the grill (see Lighting Instructions).

WARNING:

The cylinder valve must always be higher than horizontal to ensure only gas (not liquid) is released.

Continued Reset Procedure and Ignition Instructions

- With the lid open:For grills with a manual ignition button: turn only one burner knob to HIGH and press the ignition button. For grills with automatic ignition: press the desired knob and turn counterclockwise until you hear a click.
- Once the first burner ignites, turn the remaining burners to HIGH, one at a time.
- When all burners are lit, close the lid and allow the grill to heat for 10–15 minutes, until the temperature reaches approximately 200–230°C (400–450°F).

Maintenance and Cleaning

IMPORTANT:

Before covering the grill, allow it to cool completely to prevent corrosion caused by moisture.

CAUTION:

All maintenance and cleaning must be performed when the grill is cool and the gas supply is turned off.

Do not clean grill parts in self-cleaning ovens – extreme heat may damage surfaces.

Cleaning

- After each use, allow the grill to operate for approximately 15 minutes to burn off excess food residues.
- Cleaning before and after each use is recommended.

Recommended cleaning materials:

- A mixture of lukewarm water and dishwashing detergent
- Nylon cleaning brush or wire brush
- Paper towels, plastic scraper, compressed air

Do not use cleaning agents containing acids, mineral spirits, or xylene.

Cleaning – Individual Components

Exterior Surfaces

Clean with a solution of warm water and dishwashing detergent. Rinse thoroughly with clean water.

Interior Surfaces

If the interior appears as if “paint is peeling,” this is carbonized grease and smoke residue.

Clean with a strong soap solution, rinse, and dry completely.

Grill Interior

Remove residue using a brush, scraper, or cleaning pad. Wash with soapy water, rinse, and dry.

Cooking Grates

Porcelain-coated grates have a glass-like surface and require gentle handling. Use soapy water or baking soda. Non-abrasive cleaning powders are suitable for removing stubborn residues.

Heat Shields

Clean with a wire brush and wash with soapy water.

Grease Cup

Empty regularly and clean with warm soapy water.

Burner Cleaning

- Turn off the grill and gas cylinder.
- Remove the cooking grates and heat shields.
- Remove the grease cup.
- Loosen the nut underneath the burner and lift the burner out.
- Clean the venturi tube with a small bottle brush or compressed air.
- Remove dirt and food residues from the burner surface.
- Clean clogged holes with a wire (e.g., a paperclip).
- Inspect the burner for damage (cracks, holes). Replace if necessary.
- Reinstall the burner, ensuring the gas nozzle is correctly aligned with the venturi tube.
- Check the position of the ignition electrode as well.

Troubleshooting

Problem	Possible Cause	Solution
Burners do not ignite	<ul style="list-style-type: none"> ▪ Cylinder is empty. ▪ Ignition does not work. ▪ Ignition cable disconnected. ▪ Gas is not reaching the burner. 	<ul style="list-style-type: none"> ▪ Fill or replace the cylinder. ▪ Ignite manually with a match. ▪ Check and reconnect the ignition cable. ▪ Inspect the hose and connections for leaks or blockages.
Unstable flame or “popping” noise	<ul style="list-style-type: none"> ▪ Wind blowing directly into the burner openings. ▪ Low gas pressure. ▪ Clogged nozzles. 	<ul style="list-style-type: none"> ▪ Move the grill out of the wind. ▪ Check the cylinder and regulator. ▪ Clean the burners and nozzles.
Uneven cooking / hot and cold zones	<ul style="list-style-type: none"> ▪ Food residues on the burners. ▪ Heat shields are dirty or incorrectly positioned. 	<ul style="list-style-type: none"> ▪ Clean the burners. ▪ Check that the heat shields are correctly positioned.
Temperature too low	<ul style="list-style-type: none"> ▪ Gas cylinder pressure is low or cylinder is empty. ▪ Lid is open. ▪ Grill was recently ignited (not fully heated yet). 	<ul style="list-style-type: none"> ▪ Fill the cylinder. ▪ Close the lid and allow the grill to heat. ▪ Wait 10–15 minutes.
Excessive flare-ups	<ul style="list-style-type: none"> ▪ Fat or oil dripping onto the burners. ▪ Grill is dirty. 	<ul style="list-style-type: none"> ▪ Remove excess fat from food before grilling. ▪ Clean the grill after each use.
Ignition click heard, but burner does not light	<ul style="list-style-type: none"> ▪ Electrode is dirty or incorrectly positioned. ▪ Ignition cable is damaged. 	<ul style="list-style-type: none"> ▪ Clean the electrode. ▪ Check the connection or replace the cable.

Note:

If the problem persists after performing the above checks, contact an authorized service center. Do not attempt to disassemble or repair the appliance yourself.

BROILCHEF QUALITY

Up to 25 years warranty.

Component	Paramount
Grill body, aluminum	25 years limited lifetime
Grill body, stainless steel	25 years limited lifetime
Grill hood, enameled	15 years
Grill hood, stainless steel	15 years
Flame tamers / flavor rails, stainless steel	5 years
Cooking grates, stainless steel	10 years
Stainless steel cast burners	25 years against burn-through
Brass burners	---
Infrared side burner / SEAR station	2 years
Infrared rear burner	5 years
All other parts	2 years

Warranty

The original purchaser of this premium gas grill is entitled to a comprehensive warranty (valid from the date of purchase).

Please retain your proof of purchase to preserve your warranty rights.

To process a warranty claim, please have the following information ready:

- Model designation of the appliance
- Part number and description
- Detailed description of the problem
- Proof of purchase (invoice)

The following damages or defects are not covered by the warranty:

- Normal wear and tear (deformation, discoloration, rust, etc.) of parts that are directly exposed to fire or intense heat.
- Cosmetic irregularities resulting from the manufacturing process (e.g., color variations, uneven surfaces, gaps, machining marks) are not considered manufacturing defects.
- Any damage caused by improper maintenance, incorrect storage, incorrect assembly, improper use (e.g., commercial use, grease fires), or modifications of a structural or technical nature.
- Transport costs and costs for disassembly and reassembly.

Costs for labor, transport, shipping, and packaging are the responsibility of the buyer in the event of a warranty claim. The distributor reserves the right to either cover these costs themselves or pass them on to the buyer.





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