

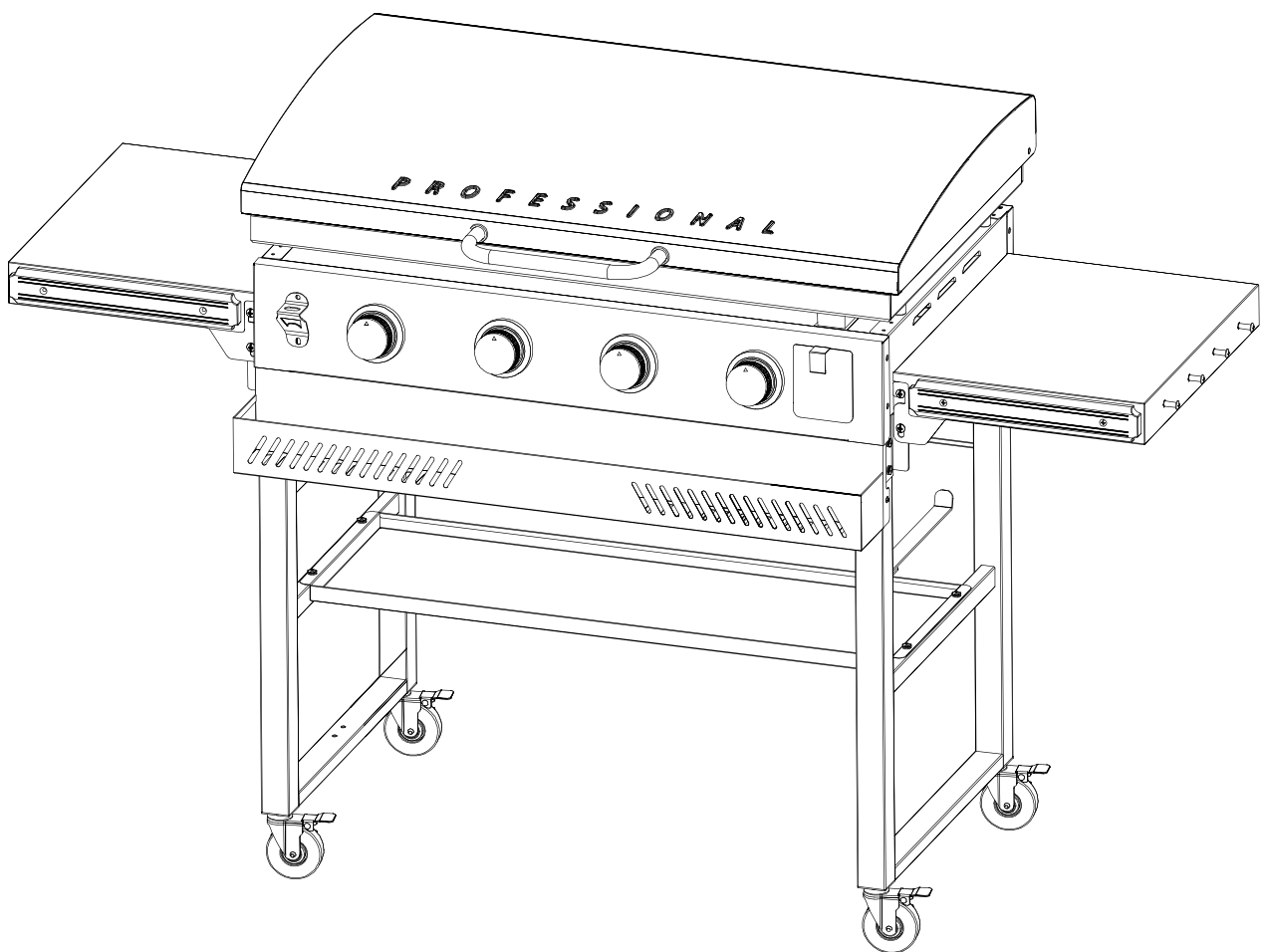
BROILCHEF

MODEL: BC-756

PLANCHA PROJECT 4B

Flat Top Gas Fuel Griddle

Assembly and operating instructions



WWW.BROILCHEF.COM

Grill Safety

Danger

Do not use the gas grill indoors or in enclosed spaces, as it produces toxic gases that can cause suffocation.
Do not use the grill on boats or in motorhomes. Do not use the grill on boats or in motorhomes.

Warning

Incorrect installation, adjustment, modification, maintenance, or repair can result in injury or property damage.
Carefully read the entire installation, operating, and maintenance manual before using or servicing the appliance.

Caution

- The grill is intended for outdoor use only.
- Keep the grill away from buildings, flammable materials, and out of the reach of children.
- Never leave the grill unattended while it is operating.
- Allow the grill to fully cool before placing a cover over it.

Additional Safety Instructions

- Check the gas connections before grilling to ensure they are secure.
- Use only propane gas (gas cylinder not included).
- Place the grill in a dry, wind-protected location.
- After use, preheat the grill for 15–20 minutes to remove food residues.

Safe Locations for Grill Use

The grill may only be used outdoors. Choose a location with adequate ventilation and ensure it is safe, avoiding proximity to combustible materials.

1. Open Outdoor Area

The grill must be placed in an open area where air can circulate freely. It may be used under a roof only if at least three walls are completely open.

Example: A terrace or shelter where air can flow freely in and out.

2. Partially Covered Area

The grill may also be used in an area with a roof and two side walls, provided the walls are open or made of mesh/structures that allow air to pass through.

Example: A wind-protected terrace.

3. Area with Three Walls and a Roof

If the grill is placed in an area with three walls and a roof, at least 30% of the total enclosure must remain open to prevent the accumulation of carbon monoxide.

Warning

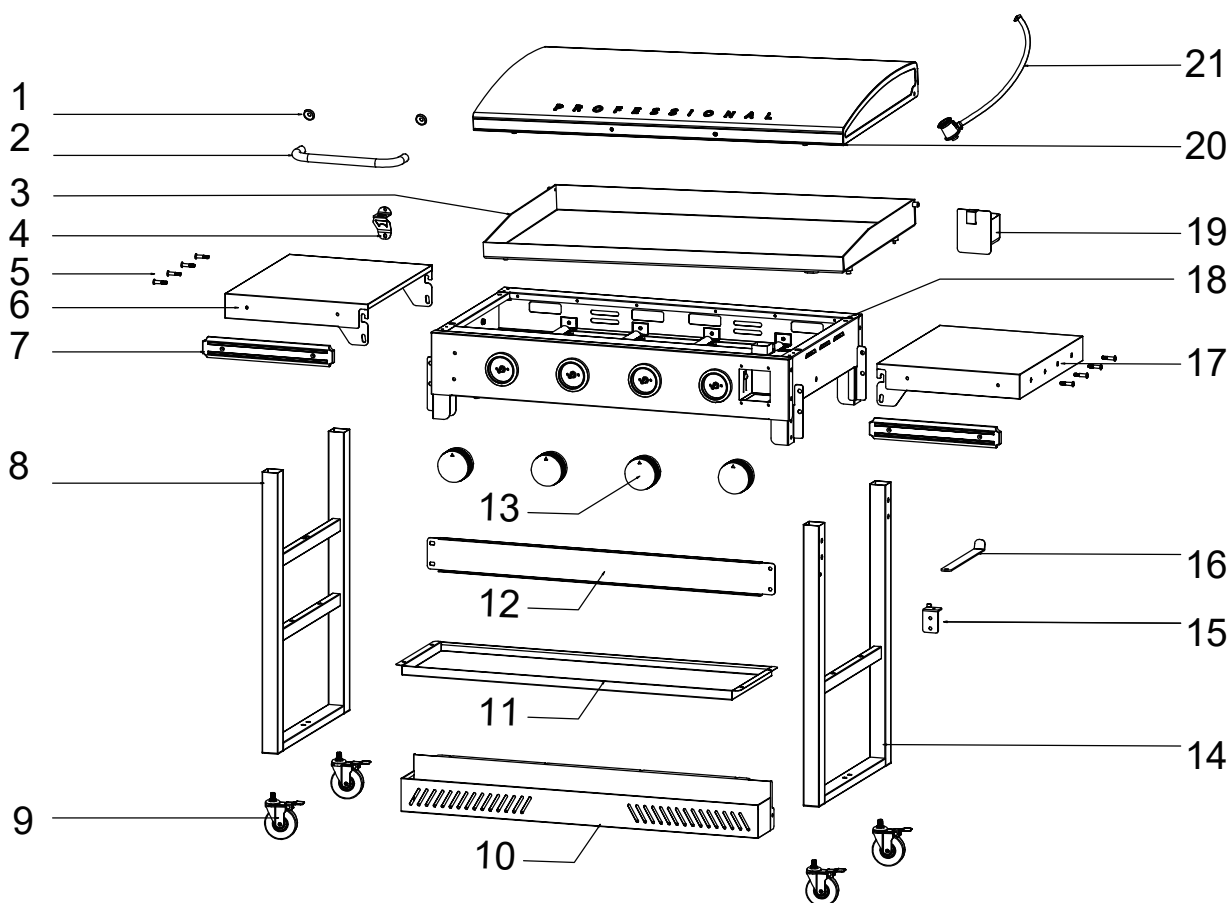
Do not use the grill in enclosed spaces such as garages, verandas, tents, or other indoor areas, as this may cause carbon monoxide poisoning.

Caution

- Keep the grill away from combustible materials (e.g., wood, cloth, gasoline, aerosols).
- Do not place the grill near building walls, windows, or doors — maintain a minimum distance of at least 1 meter on all sides.
- Do not use the grill in strong winds or in the rain.

Parts List:

Below is a list of all fasteners required for assembling the grill. All parts should be checked before starting the assembly.



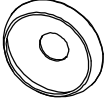
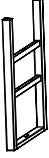
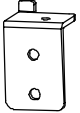


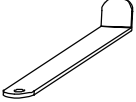

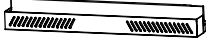
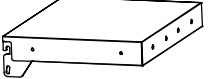




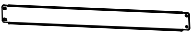
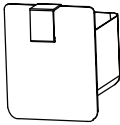
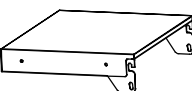
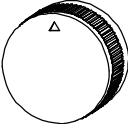




	Part	Part Name	QTY	Description
	AA	M6×14 polt	25 pcs	For general assembly
	BB	Veduseib	19 pcs	Used with M6 bolts
	CC	Seib	19 pcs	Provides additional support for spring washers
	DD	Astmebolt	8 pcs	For securing side shelves
	EE	M4×10 polt	6 pcs	For smaller components
	FF	M×25 polt	4 pcs	Additional fasteners
	GG	Kruvikeeraja	1 pcs	Included in the package
	HH	Mutrivõti	1 pcs	Included in the package

Note:

Before starting assembly, place cardboard or a soft surface (such as the packaging box) on the floor to prevent scratching the grill components.

Parts List:

Below is a list of all grill components required for assembly. Before starting, make sure that all parts are present and in good condition. If any part is missing or damaged, do not begin assembly—contact your retailer.

1	Lid Handle Decorative Cap		*2	8	Left Leg Tube		*1	15	Paper Towel Holder Support		*1
2	Lid Handle		*1	9	Locking Caster (with Brake)		*4	16	Paper Towel Holder		*1
3	Griddle Plate		*1	10	Hanging Basket		*1	17	Right Side Shelf		*1
4	Bottle Opener		*1	11	Storage Shelf		*1	18	Firebox Assembly		*1
5	Side Shelf Hook		*8	12	Rear Frame Cross Beam		*1	19	Grease Cup		*1
6	Left Side Shelf		*1	13	Control Knob		*4	20	Lid		*1
7	Side Shelf Magnet		*2	14	Right Leg Tube		*1	21	Pressure Regulator		*1

Note:

All parts should be laid out and labeled according to the parts list. It is recommended to arrange them on the work surface in the order they will be used during assembly.

Assembly Instructions

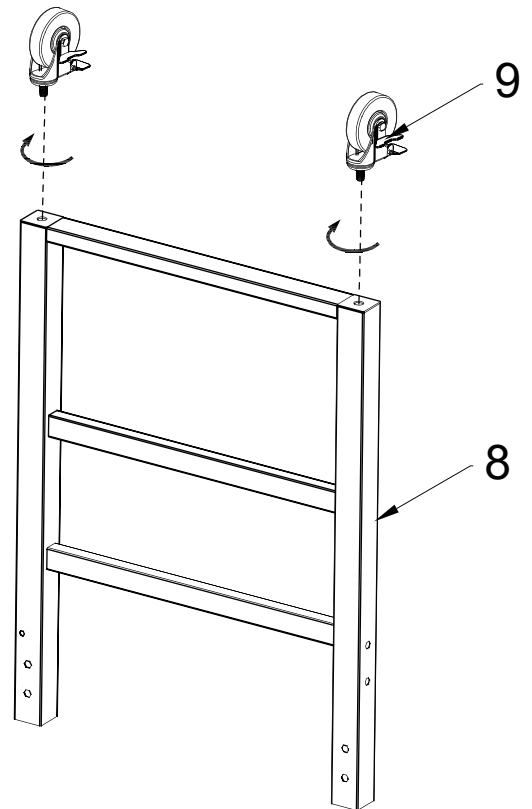
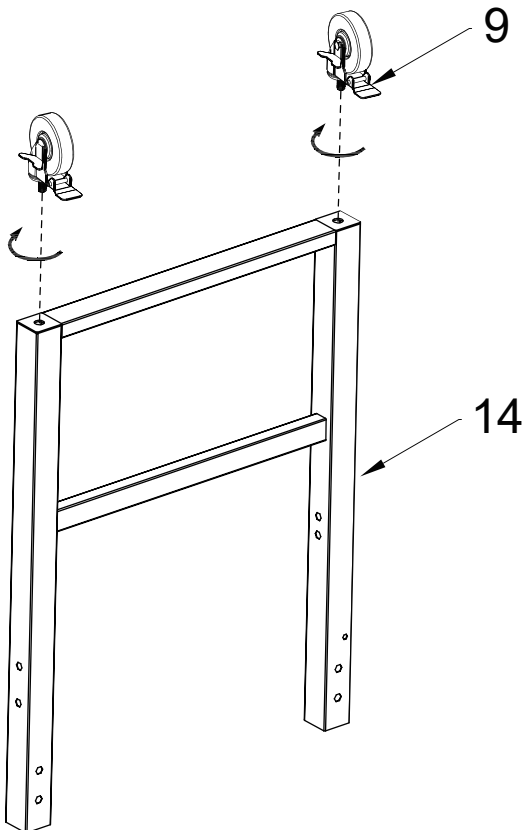
Estimated assembly time: Approximately 30 minutes.

Before starting, place cardboard or another protective surface (e.g., the packaging box) on your work area to prevent scratching the parts. All steps should be followed exactly in the order shown.

Step 1 – Attach Wheels to the Left Leg

Attach the two caster wheels to the left leg using the included hex wrench (HH). Ensure the wheels are securely tightened and can rotate freely.

See Figure 8.



Step 2 – Attach Wheels to the Right Leg

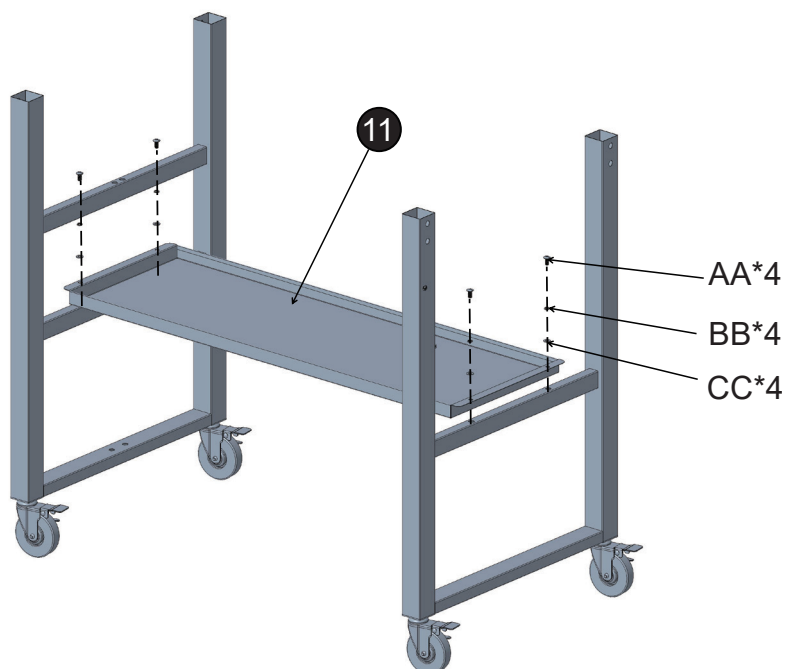
Attach the two caster wheels to the right leg in the same way using the hex wrench.

Ensure that the grill will remain stable on a flat surface once assembled.

See Figure 8.

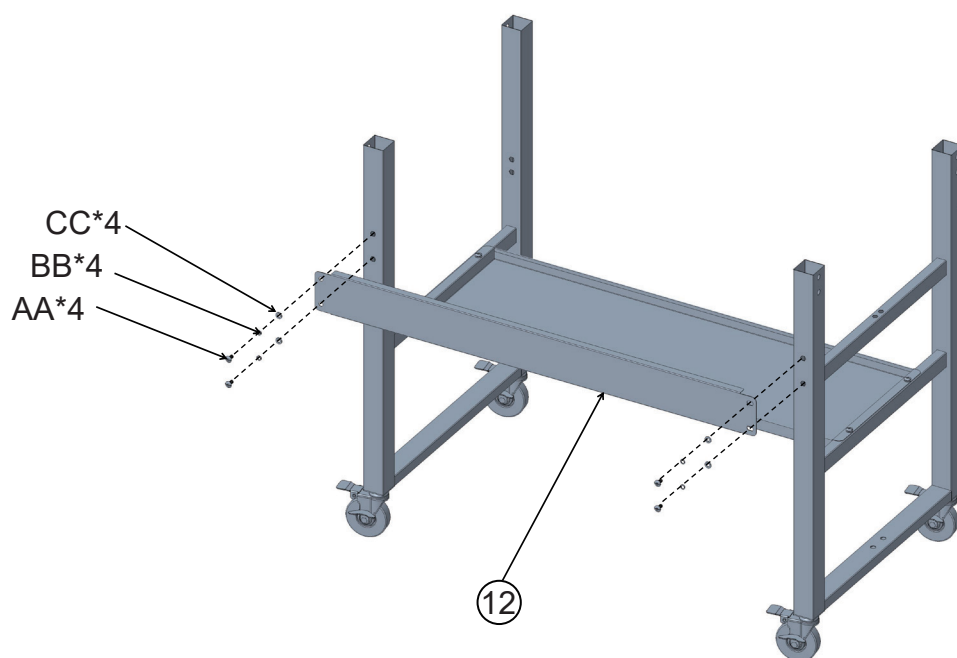
Step 3 – Middle Shelf

Install the middle shelf (11) between the two legs using 4 bolts (AA), 4 spring washers (BB), and 4 flat washers (CC).
Tighten the bolts evenly.



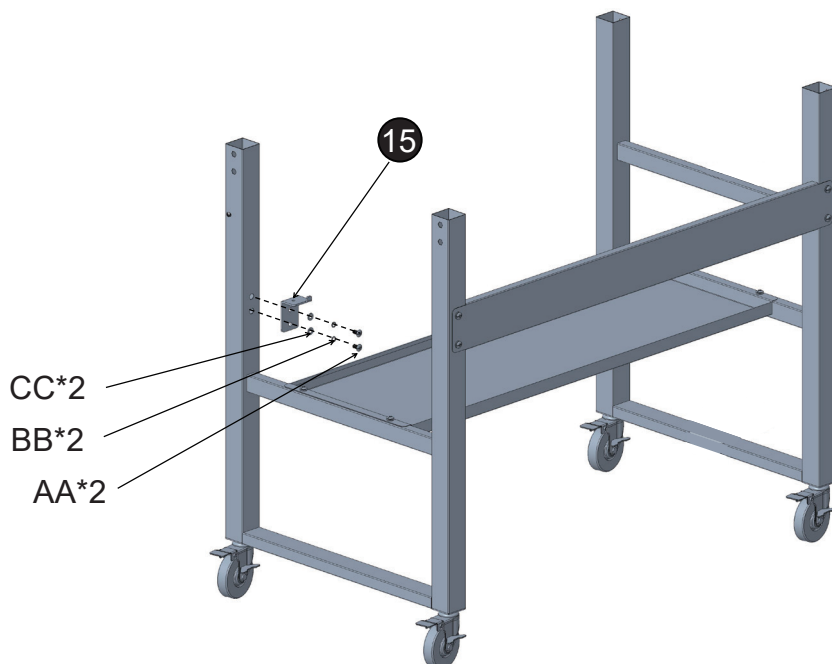
Step 4 – Rear Beam

Attach the rear beam (12) between the two legs in the same manner, using 4 bolts (AA), 4 spring washers (BB), and 4 flat washers (CC).



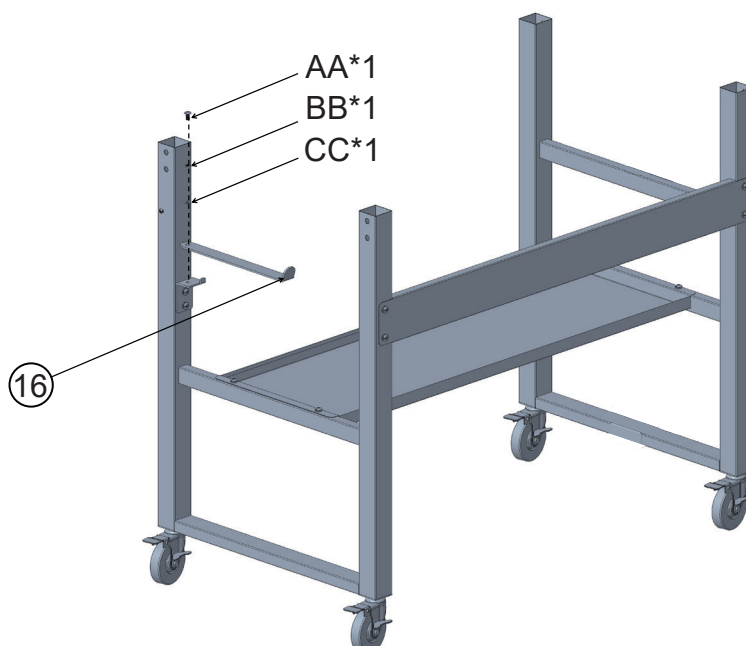
Step 5 – Towel Holder Bracket

Install the towel holder bracket (15) on the right leg using 2 bolts (AA), 2 spring washers (BB), and 2 flat washers (CC).



Step 6 – Towel Holder

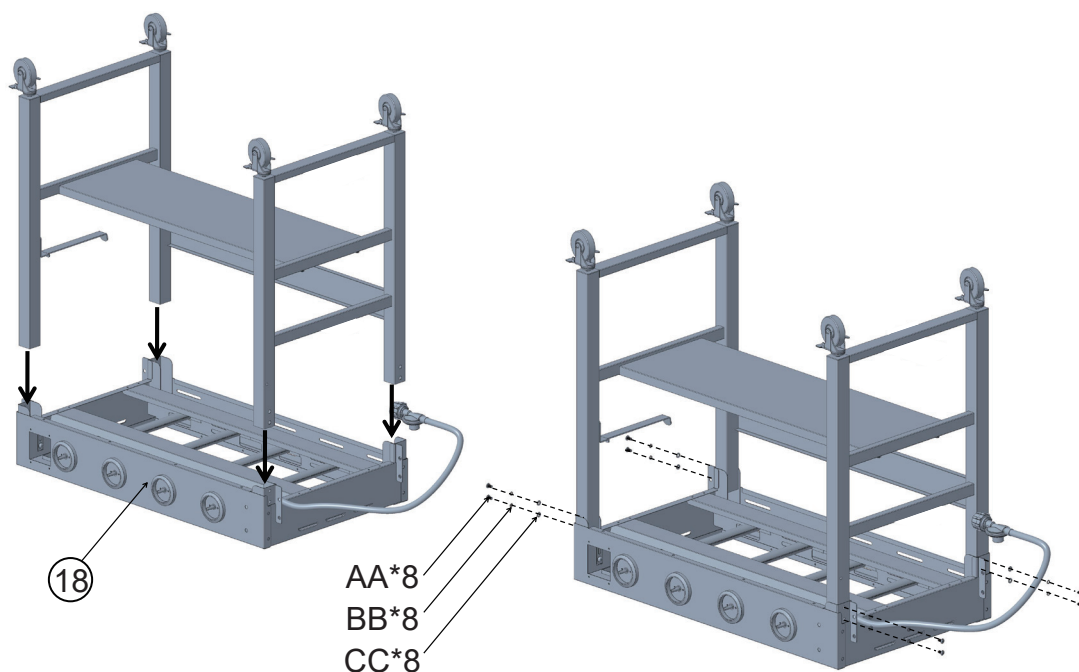
Attach the towel holder (16) to the right leg using 1 bolt (AA), 1 spring washer (BB), and 1 flat washer (CC).



Step 7 – Grill Body

Place the grill body (18) onto the leg frame and secure it using 8 bolts (AA), 8 spring washers (BB), and 8 flat washers (CC).

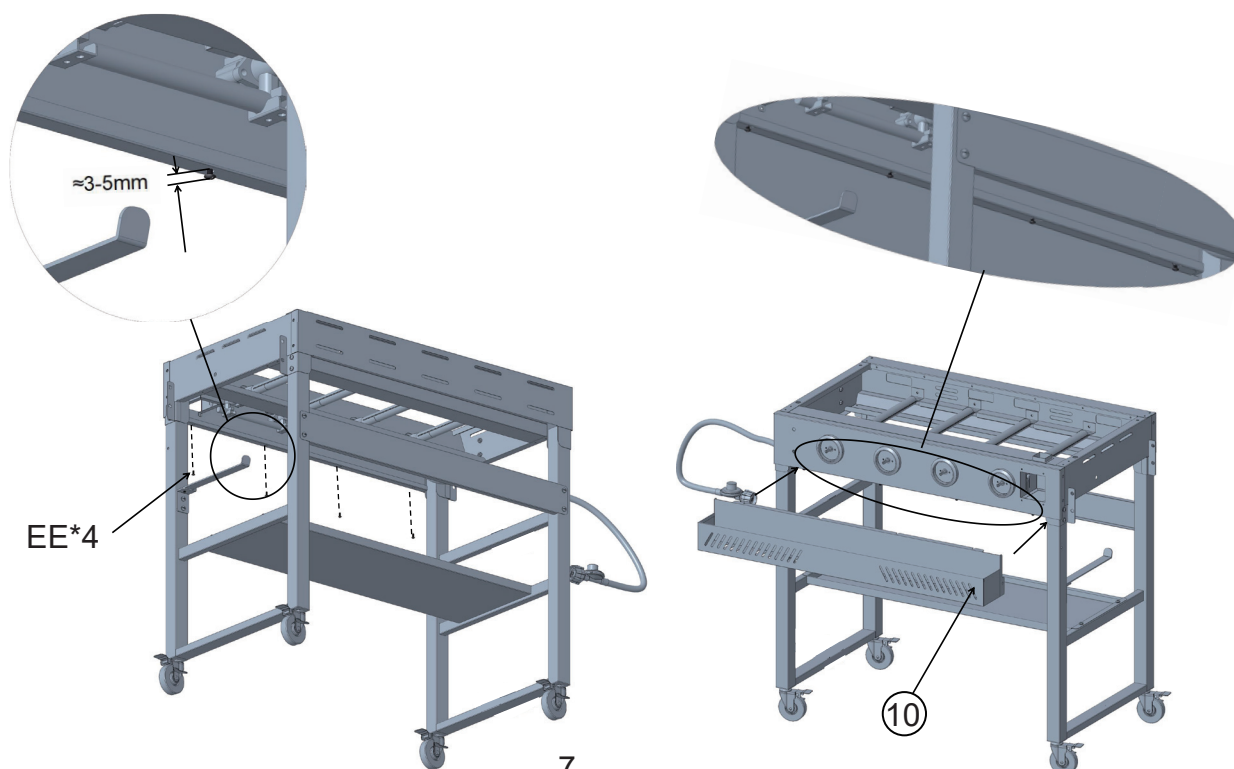
Ensure that the grill body is centered and balanced.



Step 8 – Basket

Screw 4 bolts (EE) into the bottom of the grill body so that the bolt heads protrude 3–5 mm.

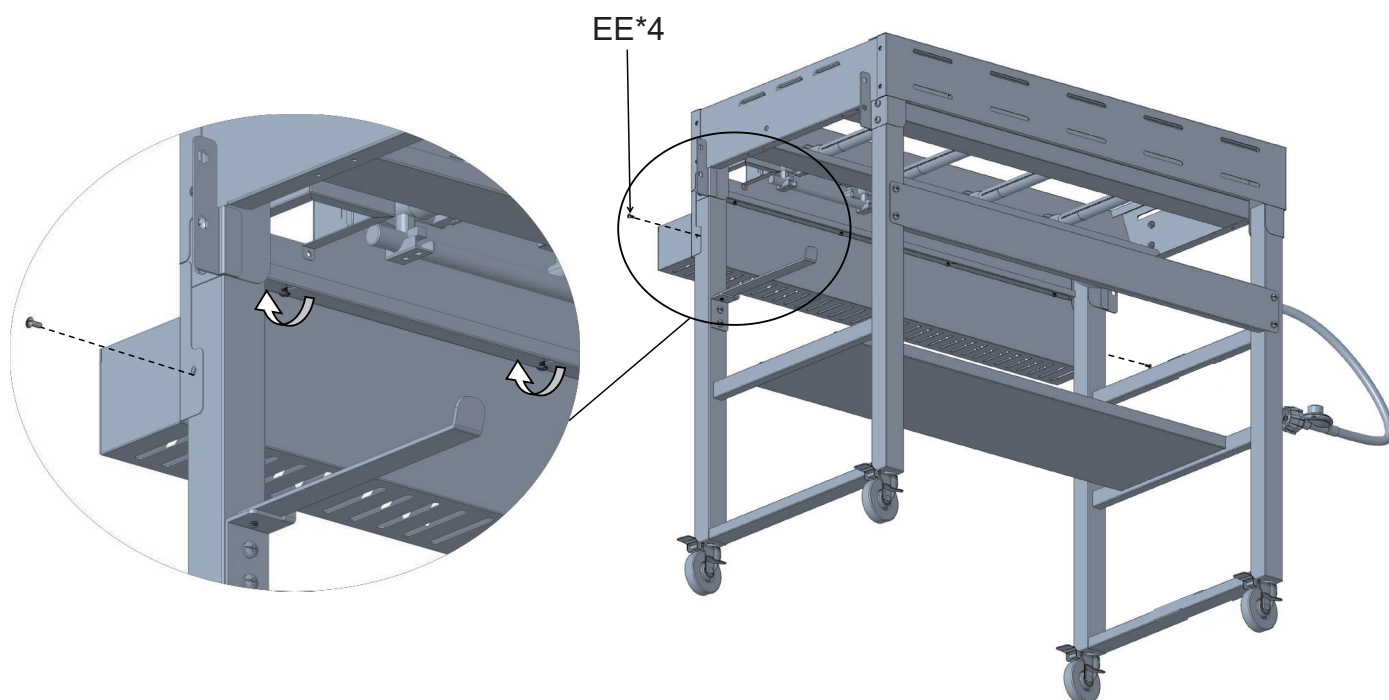
Place the basket (10) onto the bolts and tighten them securely.



Step 9 – Securing the Basket

Align the basket holes with the holes in the legs and secure it using 2 bolts (EE).

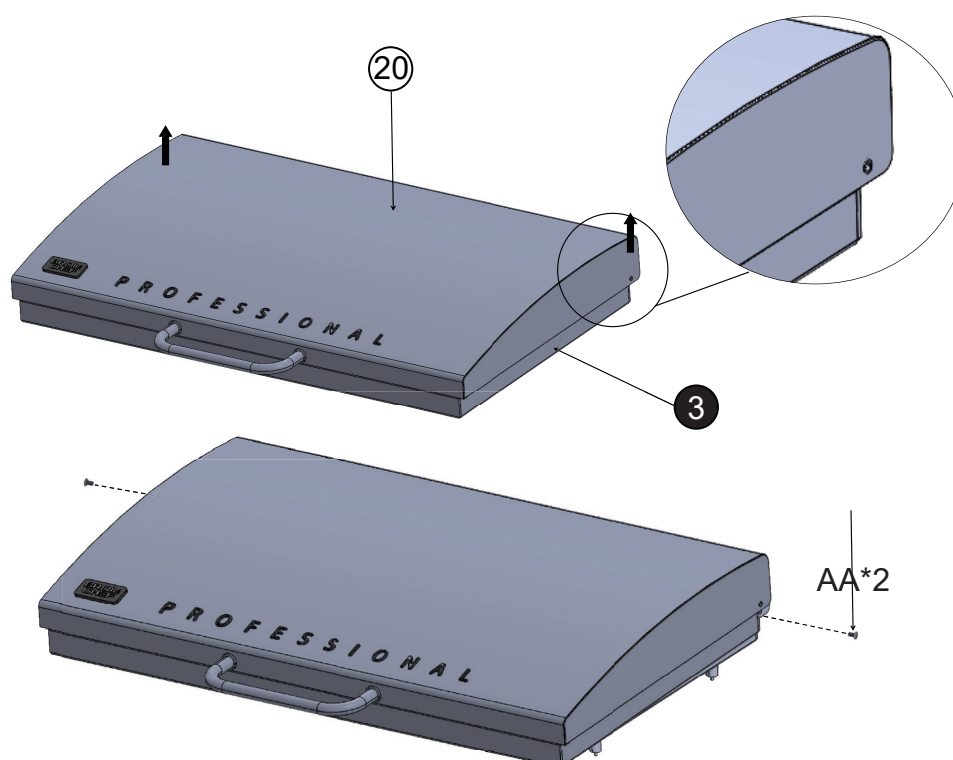
Tighten all six bolts to ensure the basket is stable.



Step 10 – Lid and Cooking Plate

Attach the lid (20) and cooking plate (3) using 2 bolts (AA).

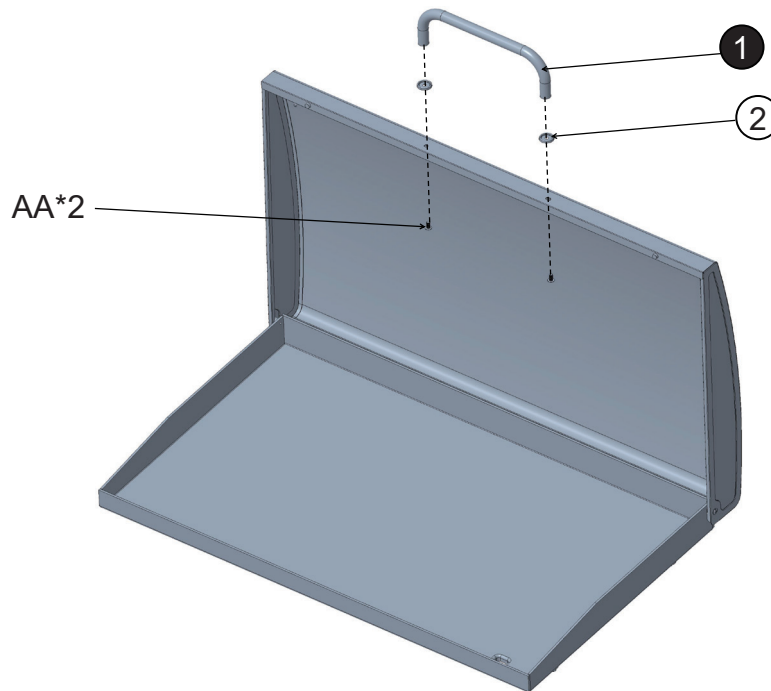
Check that the lid moves smoothly and closes properly.



Step 11 – Handle and Frame

Attach the two handle frames (1) and the handle (2) to the lid using 2 bolts (AA).

Tighten all connections evenly.



Step 12 – Installing the Lid and Cooking Plate

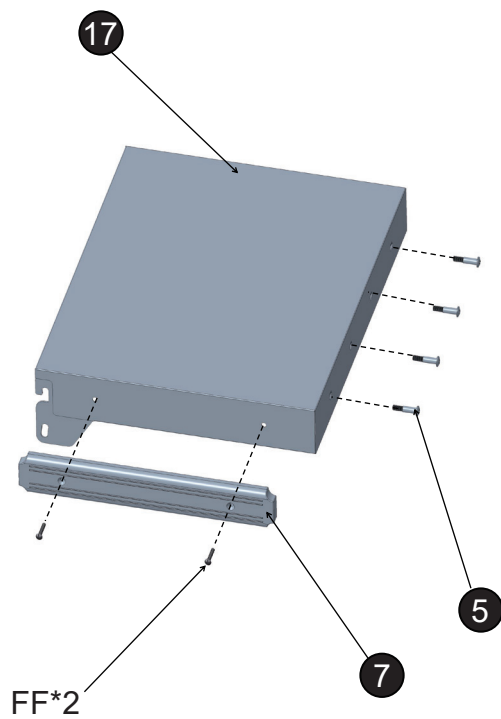
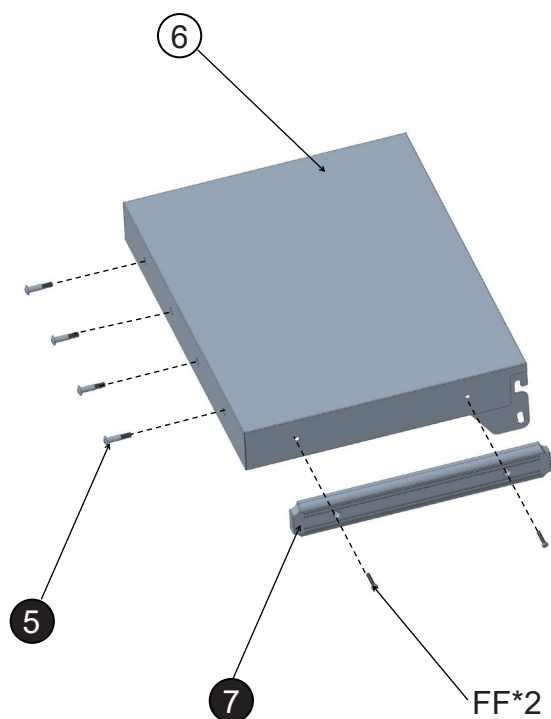
Place the assembled lid and cooking plate onto the firebox, ensuring the plate legs fit precisely into the firebox holes.

Make sure everything is seated securely.



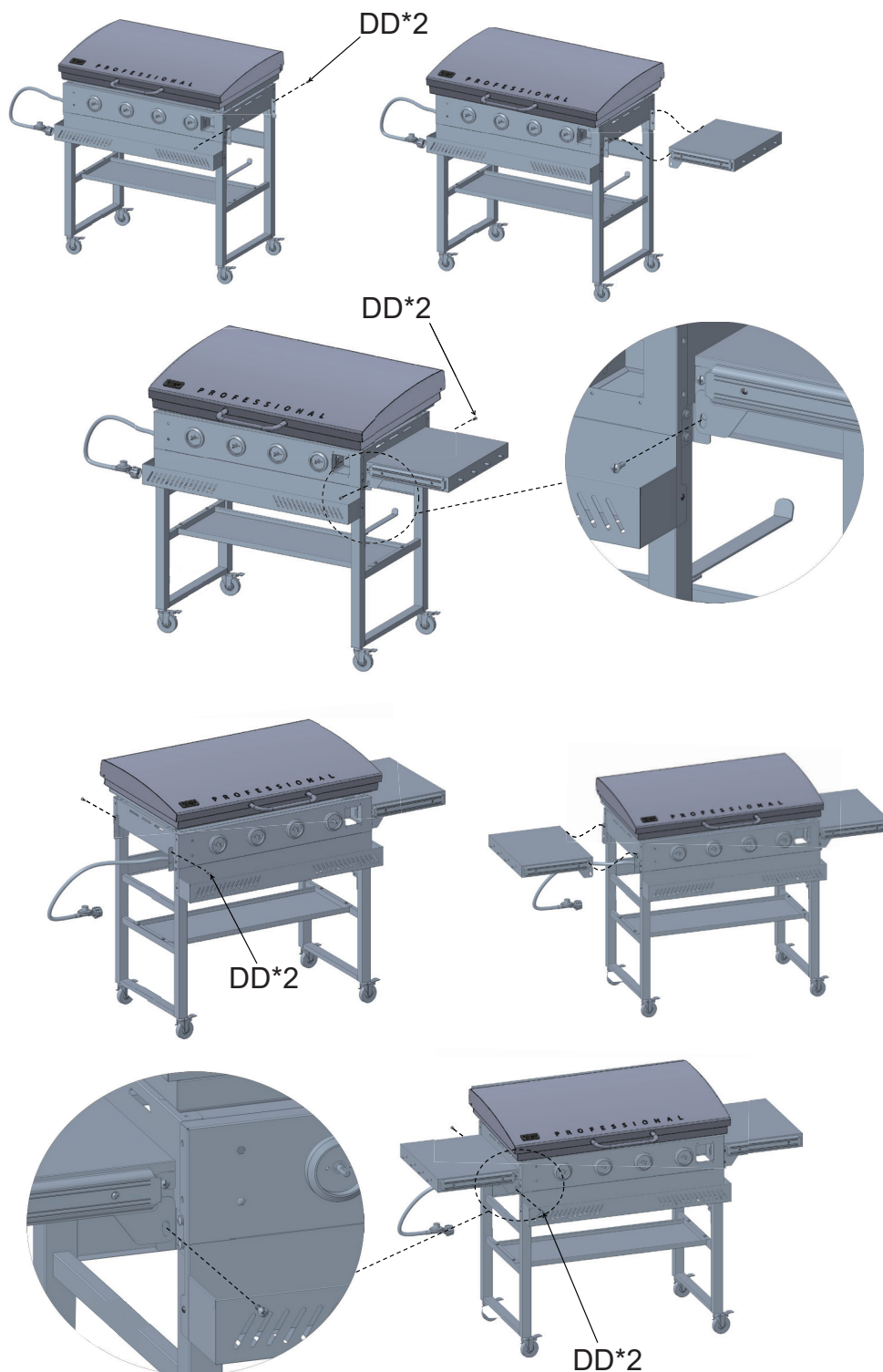
Step 13 – Tool Hooks and Magnets

1. Screw 4 tool hooks (5) onto the left side shelf (6) and the right side shelf (17).
2. Attach 1 magnet (7) to each shelf using 2 bolts (FF).



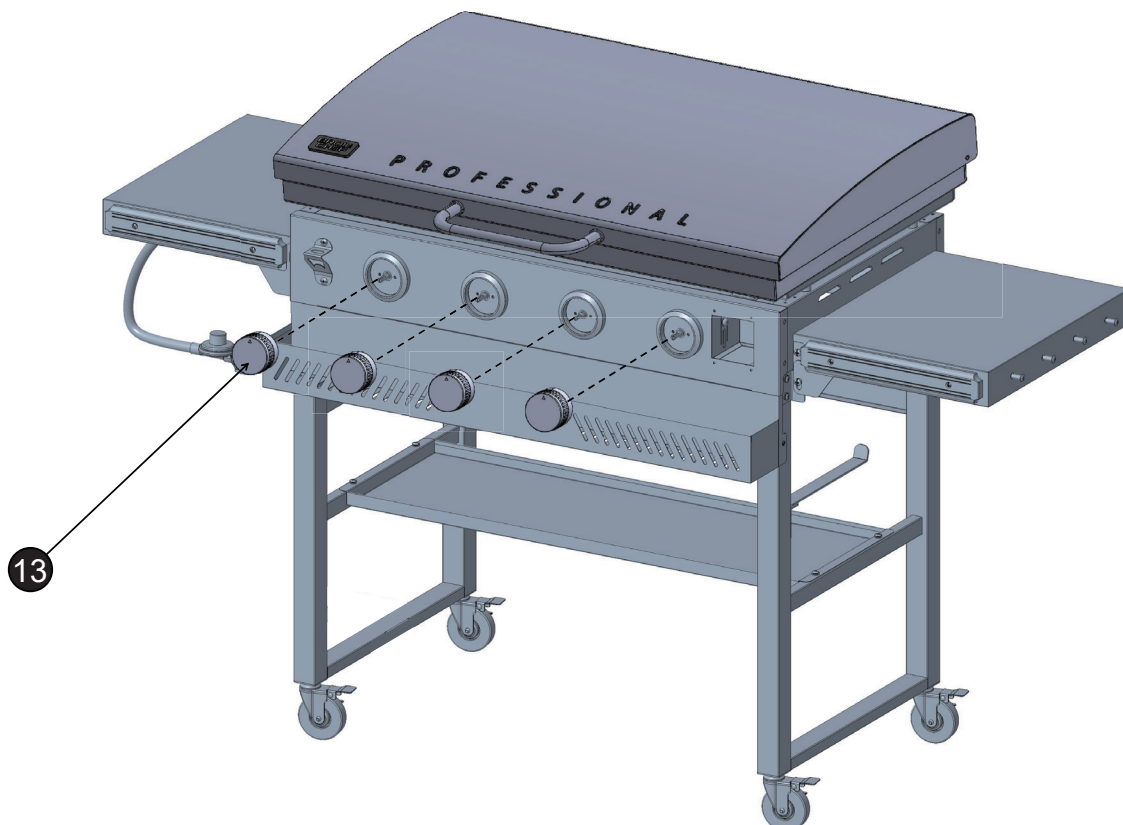
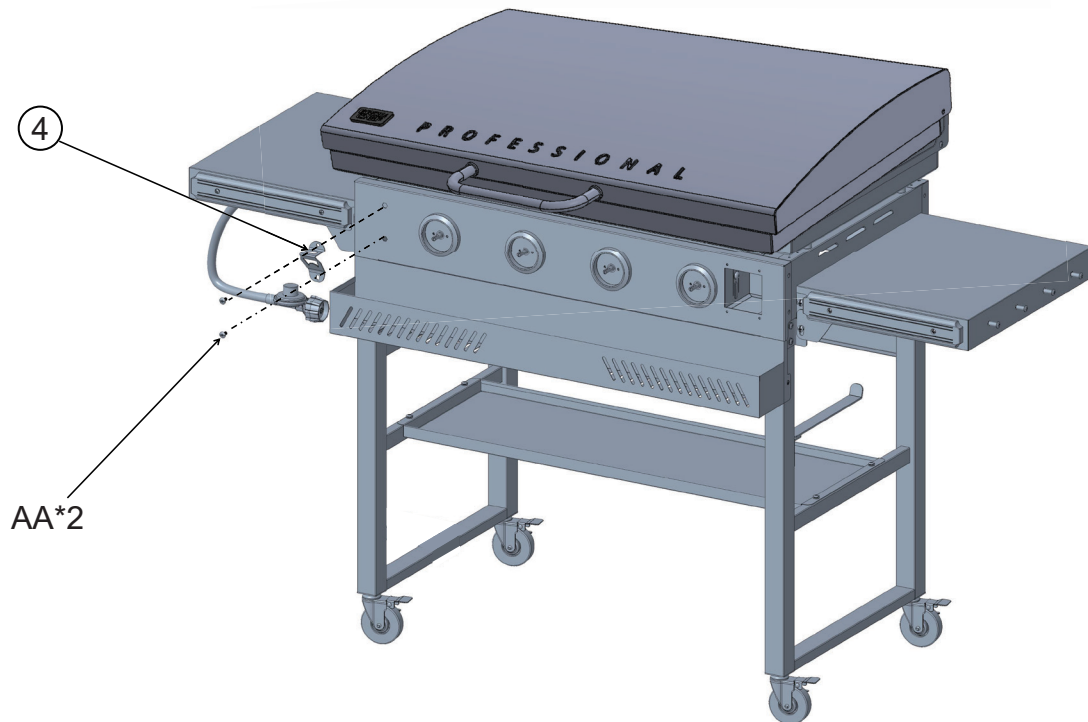
Step 14 – Attaching the Side Shelves

1. Screw 2 step bolts (DD) into the upper holes of the right leg and hang the right side shelf on them.
2. Align the lower holes and secure with 2 step bolts (DD).
3. Repeat the same procedure for the left side shelf.



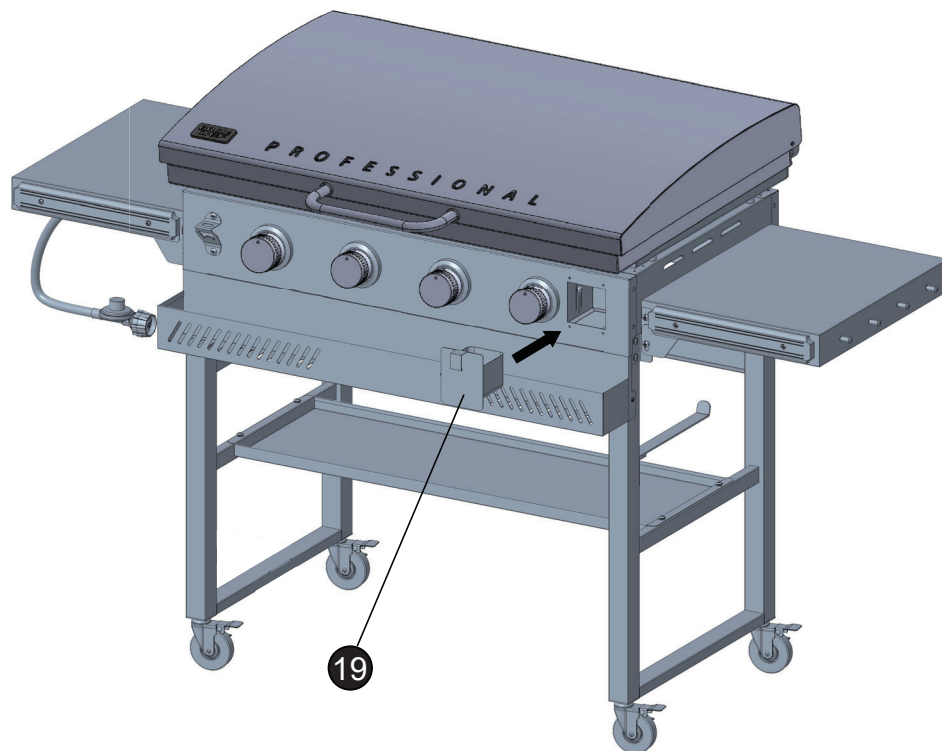
Step 15 – Bottle Opener and Knobs

1. Attach the bottle opener (4) using 2 bolts (AA).
2. Place the knobs (13) onto the valves.



Step 16 – Grease Cup

Insert the grease cup (19) as shown in the illustration.



Fully Assembled View:





Warning

Always use only the regulator and hose supplied with the grill. If a replacement is needed, contact customer service.

Using unauthorized parts may create hazardous situations.

Gas Cylinder Requirements

The grill operates with propane gas. The cylinder must:

1. Be equipped with a quick-connect grill gas adapter.
2. Be kept in a vertical position.
3. Be either metal or plastic-cased, suitable for use with the grill.
4. Always remain upright to ensure proper gas flow.

Do not drop or throw the cylinder, and do not store it in a hot location. When the grill is not in use, close the cylinder valve.

Storage

The grill may be stored indoors only if the gas cylinder is removed and the valve is closed.

The cylinder must be kept outdoors, out of reach of children, and not stored in buildings, garages, or other enclosed spaces.

Do not store the cylinder where the temperature may exceed 50 °C.

Before Connecting

- Check that the cylinder and regulator openings are free from dirt or dust.
- Connect the adapter by hand—do not use tools.
- Do not block airflow through the grill's ventilation openings.
- Ensure the cylinder is in a vertical position.

Environmental Conditions

The minimum safe operating temperature for the grill depends on the type of gas used. The grill itself has no specific temperature limitations.

Suitable Locations

The grill is considered suitable for outdoor use if placed in an area with at least three open sides and no roof.

In partially covered areas, at least 30% of the enclosure must remain open to ensure adequate ventilation.

Danger

Failure to follow these instructions may result in fire or explosion, causing serious injury or death.

- Never store or use gasoline or other flammable liquids near the grill.
- Do not store spare gas cylinders under or next to the grill.
- Do not fill the cylinder more than 80% of its capacity.

Warning

This grill is designed for use with 5 kg, 10 kg, or 11 kg propane cylinders.

If you have a spare cylinder, store it separately in a cool, ventilated location.

Connecting and Disconnecting the Gas Cylinder

The following instructions are for the safe connection and removal of a propane gas cylinder from the grill.

Perform all steps carefully and exactly in the order shown.

Connecting the Cylinder

1. Place the Cylinder in Position

Place the cylinder in the holder specifically designed for it.

The cylinder must remain in a vertical position.

2. Ensure All Knobs Are Off

Make sure all grill burner control knobs are in the OFF position.

3. Check the Valve and Connection

Before connecting, ensure that the openings on both the cylinder valve and regulator are clean and free of debris.

4. Connect the Regulator

Attach the gas regulator using the quick-connect fitting.

5. Check the Connection

Test for leaks (see the next chapter) before using the grill.

6. Ensure Vent Openings Are Clear

Make sure the ventilation openings on the cylinder housing remain unobstructed and clean.

Disconnecting the Cylinder

1. Turn Off All Burners

Before disconnecting, ensure all control knobs are in the OFF position.

2. Close the Cylinder Valve

Turn the valve clockwise until it is fully closed.

3. Remove the Regulator

Hold the regulator and gently pull it from the cylinder valve until it disengages.

Do not let the regulator drop or become damaged.

4. Place the Dust Cap on the Cylinder

When the cylinder is not in use, cover the valve outlet with the dust cap.

Use only the cap provided by the manufacturer—other types of covers may cause leaks.

Danger

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

- Do not store or use gasoline or other flammable substances near the grill.
- Do not store spare cylinders next to the grill or near other heat sources.
- Never attempt to refill a disposable cylinder.

Checking for Leaks

Before each use of the grill, gas leaks must be checked to prevent fire or explosion. Follow the instructions below carefully.

Danger

There is a risk of fire or explosion if leaks are not checked properly!

- Do not smoke or use open flames during the leak check.
 - Do not use the grill until all leaks have been resolved.
 - If a leak cannot be eliminated, shut off the gas supply and contact an authorized service center.
-

How to Check for Leaks

1. **Prepare the Solution**

Mix one part liquid dish soap with three parts water.
(Approximately 60–90 ml of soap per liter of water.)

2. **Ensure All Knobs Are Off**

All grill control knobs must be in the OFF position.

3. **Apply the Solution to Connections**

Spray or apply the soapy water to the cylinder valve, regulator connection, and all hose fittings.

4. **Watch for Bubbles**

If bubbles appear, there is a gas leak.

If no bubbles appear, the connection is tight and safe.

5. **If a Leak Is Detected**

- Immediately close the cylinder valve.
- Disconnect the connection and reconnect it securely.
- Retest the connection.
- If bubbles still appear, replace the regulator or hose.

6. **Do Not Use Flame to Test for Leaks**

Always use only the soapy water method.

Caution

Gas leaks should be checked every time you connect a gas cylinder or after the grill has been idle for an extended period.

If the grill has been in storage for more than a month, repeat the test before use.

Lighting the Grill

Before each use, gas leaks must be checked to prevent fire or explosion. Follow the instructions below carefully.

Danger

Lighting the grill with the lid closed or not waiting at least 5 minutes after a lighting attempt for the gas to disperse may cause an explosion, resulting in serious injury or death.

Warning

Never stand directly over the grill when lighting the burners—flames may flare up suddenly. Ensure all ventilation openings are clear and keep hands and face away from the burner openings.

Before Ignition

1. Open the grill lid.
2. Ensure all control knobs are in the OFF position.
3. Open the gas cylinder valve as needed: the valve must be open before lighting.
4. Wait 10–15 seconds for the pressure in the hoses to stabilize.

Lighting the Main Burners

1. Slowly open the gas cylinder valve by turning it counterclockwise.
2. Light the left burner first. Press and turn the corresponding burner knob to the HIGH position to start the gas flow.
3. Once the burner ignites, release the knob.
4. If the burner does not ignite within 5–10 seconds, turn the knob to OFF and wait 5 minutes for the gas to disperse, then try again.
5. Once the first burner is lit, ignite the remaining burners in the same manner.

Lighting the Grill with a BBQ Lighter (Manual)

1. Insert a BBQ lighter or long match under the burner through the firebox opening.
2. Ignite the lighter while simultaneously pressing and turning the burner knob to HIGH.
3. Once the burner ignites, remove the lighter and ensure the flame is even.

Flame Check

- The correct flame is blue with yellow tips, approximately 3–5 cm high.
- If the flame is yellow and flickering, there is too little air—clean the burner tubes.
- If the flame is strong and completely blue, there is too much air—adjust the air shutter.

Caution

- If a burner goes out unexpectedly, immediately turn off the gas and wait at least 5 minutes before attempting to relight.
 - Keep the grill away from wind and ensure flames do not extend beyond the cooking surface edges.
-

Burner Installation

The burner must be installed correctly with the venturi tube properly connected to ensure safe and even combustion.

If the burner is not properly installed, backflames or insufficient heat may occur.

1. Pre-Installation Check

- Ensure the burner tube and venturi tube are clean and free of debris or insects. (Spiders and insects can build nests inside the tubes, causing blockages and creating a fire hazard under the grill.)
- Check that all openings are clear and undamaged.

2. Connecting the Burner

1. Place the burner in position so the venturi tube fits precisely into the valve outlet.
2. Slide the tube onto the burner until it sits tightly and does not move freely.
3. Ensure the burner is straight and centered.
4. If the burner is removable, ensure all mounting screws are properly tightened.

3. Post-Installation Check

- Light the grill and observe the flame.
The correct flame is blue with yellow tips, approximately 3–5 cm high.
- If the flame is irregular, too yellow, or flickering, clean the tubes again.
- If the flame is very strong and entirely blue, there may be too much air—adjust the air shutter.

4. Maintenance Recommendations

- Inspect burners and venturi tubes at least once a month during active use.
 - Clean the tubes with a metal brush or compressed air to remove grease and dust.
 - If the burner is rusty or damaged, replace it immediately.
-

Overflow Safety Valve Reset Procedure

The regulator on your grill is equipped with an overflow safety valve that interrupts the gas flow if an excessively rapid or unexpected pressure change is detected (for example, if the valve is opened too quickly).

This is an important safety feature, but it can sometimes be triggered without an actual leak or fault, especially if the gas cylinder valve is opened too quickly.

When the Valve May Activate

- If the cylinder valve is opened too quickly.
- If one or more burner knobs are in the ON position when opening the valve.
- If the grill is connected and the gas flow is suddenly interrupted or restored.

How to Reset the Valve

1. Close the cylinder valve by turning it clockwise (CLOSE position).
2. Turn all burner control knobs to the OFF position.
3. Remove the regulator from the cylinder.
4. Open the grill lid.
5. Turn all burner knobs briefly to the HIGH position and wait at least 1 minute to release pressure.
6. Turn the knobs back to OFF and wait 2 minutes.
7. Reconnect the regulator to the cylinder.
8. Open the cylinder valve slowly—turn one full rotation at a time until fully open.
9. Light the grill following the lighting instructions (see chapter “Lighting the Grill”).

Warning

If the grill still does not ignite after resetting or the flame is very weak, the regulator may be faulty—do not use the grill until it has been inspected by an authorized technician.

Maintenance and Cleaning

Regular cleaning and maintenance of your grill prolongs its lifespan, ensures safe use, and keeps food tasting clean and evenly cooked.

The following instructions will help keep your BroilChef Plancha BC-756 grill in good condition.

Warning

- Turn off the grill and allow it to cool completely before cleaning.
- Always close the gas cylinder valve before performing maintenance or cleaning.
- Do not use abrasive cleaners, steel wool, or chemicals that could damage the surface finish.

General Maintenance

1. Cooking Plate

- Clean the plate after each use while it is still warm (but not hot).
- Use a plastic or wooden scraper to remove food residues.
- Wipe the surface with a damp cloth and then dry thoroughly.
- If the plate is cast iron, coat it lightly with vegetable oil to prevent rust.

2. Grease Tray

- Empty the grease tray regularly to prevent overheating and flare-ups.
- Wash with soapy water and dry thoroughly before reinserting.

3. Burners and Venturi Tubes

- Check at least once a month that the burner openings and tubes are not blocked by grease or insects.
- Clean as needed using a wire brush or compressed air.

4. Grill Body and Shelves

- Wipe with a damp cloth and a mild cleaning agent.
- Avoid using a pressure washer or directing strong water jets at the valves or burners.

5. Cover

- Use only the original grill cover (optional accessory).
- Ensure the grill is completely cooled and dry before covering.

Seasonal Maintenance

- Inspect the regulator and hoses at least twice a year.
- If you find cracks, leaks, or hardened parts, replace them immediately.
- Check all connections using soapy water, as described in the leak test instructions.
- During winter, store the grill in a dry, wind-protected location.
- If the grill will not be used for an extended period, remove the gas cylinder and store it separately outdoors.

Surface Care

- For stainless steel parts, use only a soft microfiber cloth and a neutral cleaner.
 - Avoid chlorine or acidic cleaners, which can cause discoloration or corrosion.
 - Clean glass and enamel surfaces with glass cleaner and a soft cloth.
-

Grill Plate Maintenance

The grill plate (or cooking plate) is made of high-quality material that ensures even heat distribution and excellent browning. To prolong its lifespan and maintain a non-stick surface, regular maintenance is required.

Before First Use

1. Remove any protective coating or oil applied for transportation.
2. Wash the plate with warm water and mild soap, then rinse and dry thoroughly.
3. Coat the surface with a thin layer of vegetable oil using a paper towel.
4. Heat the grill at a low temperature for about 15 minutes to allow the oil to be absorbed—this helps form a protective layer.

After Each Use

- After grilling, remove large food residues with a wooden or plastic scraper.
- Do not use metal utensils or abrasive cleaners.
- While the grill is still warm, wipe the surface with a damp cloth.
- Once cooled, coat the plate with a thin layer of oil before storing to prevent rust.

Long-Term Maintenance

- If the plate is cast iron, it should be regularly oiled to maintain its non-stick surface.
- If rust appears, remove it with a fine steel brush or baking soda paste, rinse, and re-oil the plate.
- Avoid letting water or moisture sit on the plate.
- When the grill is not in use, store the plate in a dry place or inside the grill with a cover.

CAUTION

- Never pour cold water onto a hot plate – this may cause warping or cracking.
- Do not leave the plate wet or exposed to rain or snow.
- If the plate is enamel-coated, do not use metal cleaning tools or apply strong pressure.

Troubleshooting

The table below helps identify and resolve common issues that may occur while using the grill. Always follow safety instructions and perform maintenance only when the grill is turned off, cooled down, and the gas cylinder valve is closed.

Problem	Possible Causes:	Solution
Grill Won't Ignite	<ol style="list-style-type: none">1. Gas cylinder is empty.2. Gas valve is closed.3. Igniter is not working.4. Burner or tube is clogged.	<ol style="list-style-type: none">1. Ignite manually or replace the cylinder.2. Open the gas cylinder valve.3. Clean the burner and venturi tube.
Weak Flame	<ol style="list-style-type: none">1. Cylinder valve not fully opened.2. Overpressure safety valve activated.3. Cylinder almost empty.4. Burner or hose partially clogged.	<ol style="list-style-type: none">1. Open the valve fully.2. Reset the safety valve (see corresponding section).3. Ignite or replace the cylinder.4. Clean the hose and burner.
Uneven or Yellow Flame	<ol style="list-style-type: none">1. Air shutter incorrectly adjusted.2. Burner dirty or insects inside.3. Grease buildup in the burner tube.	<ol style="list-style-type: none">1. Adjust the air shutter.2. Clean the burner and venturi tube.3. Burn off grease and clean.
Grill Heats Too Slowly	<ol style="list-style-type: none">1. Low ambient temperature2. Wind blowing out the flame.3. Cylinder gas level low.4. Grill is dirty.	<ol style="list-style-type: none">1. Use the grill in a warmer, wind-protected location.2. Shield the grill from wind.3. Fill or replace the cylinder.4. Clean burners and cooking plates.
Igniter Clicks But Flame Doesn't Ignite	<ol style="list-style-type: none">1. Gas not reaching the burner.2. Ignition system wet or dirty.3. Igniter needs maintenance.	<ol style="list-style-type: none">1. Check hoses and regulator.2. Dry the ignition system.3. Contact service if necessary.
Excessive Flame or Burning Under Grill	<ol style="list-style-type: none">1. Grease tray full.2. Food debris burning.3. Burner loose or damaged.	<ol style="list-style-type: none">1. Empty the grease tray immediately.2. Clean the grill.3. Check burner installation.

General Recommendations

- If the problem persists after performing all of the above steps, stop using the grill and contact an authorized service center.
- Never make modifications to the grill or regulator on your own.
- Always perform a leak test after any repair or replacement of parts.

Warranty

Your BroilChef Plancha BC-756 grill is made from high-quality materials and has undergone careful quality control.

The manufacturer provides a limited warranty, which applies only to the original purchaser and covers material and manufacturing defects.

Warranty Terms

1. Warranty Period:

- The grill body, burners, and cooking plate are covered for 2 years from the date of purchase.
- Smaller parts and accessories (e.g., knobs, drip tray, regulator, hose) are covered for 1 year.

2. Warranty Coverage:

- Material and manufacturing defects that occur under normal household use.
- Replacement or repair of parts at no cost if performed by an authorized service center.

3. Warranty Exclusions:

- Use of the grill for purposes other than home cooking.
- Modifications, repairs, or maintenance performed without authorization.
- Damage caused by negligence, misuse, drops, or improper storage.
- Damage caused by natural disasters (e.g., storm, flood, fire).
- Use of unofficial spare parts or gas equipment.

4. Warranty Requirements:

- Original purchase receipt or invoice.
- Product serial number must be legible and unaltered.

How to Claim Warranty

If a problem occurs that may be covered by the warranty:

1. Stop using the grill immediately.
2. Clean the grill and remove the gas cylinder.
3. Contact the retailer or an authorized service center with proof of purchase.
4. Describe the defect as accurately as possible.

The manufacturer will determine whether the part should be repaired or replaced.

The warranty period is not extended during repair or replacement.

WARNING

Do not attempt to disassemble or repair the grill yourself—this will void the warranty and may create a hazardous situation.

Main Safety and Maintenance Recommendations (Summary)

Below is a summary of the most important instructions to ensure a long life and safe use of your BroilChef grill:

Safety

- Use the grill only outdoors in a well-ventilated area.
- Keep the grill at least 1 meter away from buildings and flammable materials.
- Never use the grill indoors or on enclosed balconies.
- Open the lid before ignition and always wait at least 5 minutes after an unsuccessful ignition attempt.
- Never leave a lit grill unattended.
- Keep children and pets away from the grill.

Gas Supply

- Use only quick-connect propane cylinders.
- Open the cylinder valve slowly and ensure all burner knobs are in the OFF position.
- Perform a leak test every time you connect the cylinder or after prolonged storage.
- Store spare cylinders separately in a cool, safe place.

Maintenance

- Clean the cooking plate and drip tray after each use.
- Clean burners and tubes at least once a month.
- Do not use abrasive cleaning agents.
- Cover the grill only when it is completely cool and dry.
- Regularly oil cast-iron plates to prevent rust.

Seasonal Checks

- Check the condition of the regulator and hoses at least twice a year.
- Immediately replace cracked or hardened hoses.
- Store the grill dry and protected from wind during winter.

Warranty and Maintenance

- Keep your purchase receipt and serial number – they are required for warranty service.
- Do not make any modifications or attempt repairs on the grill yourself.
- If the problem persists, contact an authorized service center.

Technical Data

Product: Plancha Project 4B Flat Top Gas Fuel Griddle

Article No.: BC-756

Weight: approx. 121 lbs | 55 kgs

Overall Dimensions: approx. 65.7"W x 25.4"H x 41.7"D in | 167 cm (W) x 64.5 cm (H) x 106 cm (D)

Grilling Area: approx. 36" x 21" (91.5x 53.3 cm)

Main Burners: 4 units, approx. 12,000 BTU / 3.5 kW each

Total Output: approx. 48,000 BTU / 14 kW

Gas Type / Gas Pressure: Propane/Butane

Declaration of Conformity

This product complies with applicable national and European directives.

This is confirmed by the CE marking.

Disposal



All packaging materials can be disposed of via local recycling facilities.



Do not dispose of the grill with household waste!

Dispose of it through an authorized disposal company or at a municipal collection facility. Follow the currently applicable regulations.

In connection with the sale of appliances containing batteries or accumulators, we are required to inform you of the following:



As an end user, you are legally obliged to return used batteries. You can return old batteries free of charge to a collection point in your municipality or at our sales outlets. The symbols on the batteries have the following meanings:

The crossed-out trash can symbol indicates that the battery must not be disposed of with household waste.

Pb = Battery contains more than 0.004% by weight of lead

Cd = Battery contains more than 0.002% by weight of cadmium

Hg = Battery contains more than 0.005% by weight of mercury

Customer Service

If you have questions about your BroilChef product or need a spare part, please email us at: support@broilchef.com

or contact our telephone customer service at: **1-877-630-5396**

Manufactured by

HEATECH MANUFACTURE CO., LTD.

9F-1, No. 218, Sec. 2, Taiwan Blvd., West Dist.,

Taichung City 403405, Taiwan

Email: support@broilchef.com

Phone: 1-877-630-5396

Printed in Taiwan

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WWW.BROILCHEF.COM