

**futūr**

# TRIO Compact Gas Barbecue

SAFE USE, CARE AND ASSEMBLY MANUAL



**G 4 3 0 1 7**

## **DANGER**

If you smell Gas

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open lid.
4. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.

## **WARNING**

1. Do not store or use gasoline or other flammable vapours and liquids in the vicinity of this or any other appliance.
2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

## **WARNING**

Failure to follow all of the Manufacturer's instructions could result in hazardous fires, explosions, property damage, or serious personal injury or even death.

## **WARNING**

Follow all leak check procedures carefully prior to operation of barbecue, even if grill was dealer assembled. Do not try to light this barbecue without reading the Lighting Instructions section of this manual.

**THIS BARBECUE IS FOR  
OUTDOOR USE ONLY**

- Do not move the appliance during use;
- Turn off the gas supply at the gas container after use;
- Any modification of the appliance may be dangerous
- Read the instruction before using the appliance
- Warning: accessible parts may be very hot. Keep young children away.

**ADDITIONAL  
WARNINGS**



Drawing A

Minimum clearance to adjacent combustible materials:

- 76 cm (30") from furthest protruding edge on side of barbecue.
- 76 cm (30") from furthest protruding edge on back of barbecue.

See Drawing A

- Always keep the area around this barbecue clean and clear of any and all combustible materials such as gasoline or other inflammable liquids, paper or oily rags.
- Do not operate this barbecue under any overhanging or unprotected construction.
- Remember this barbecue is for outdoor use only and is not for use on any boat or recreational vehicle.
- Use this barbecue outdoors in a well-ventilated area and we recommend at least 3m (10') from any dwelling or other buildings.
- Do not use in garages, or any other enclosed area.
- Do not leave your barbecue unattended while in operation.
- Do not obstruct the flow of combustion and ventilation air to the barbecue.
- Do not use while under the influence of drugs or alcohol.
- Do not store any spare L.P. cylinder, full or empty, under or near your barbecue.
- Do not allow children to play anywhere near the barbecue.

Gas type :Butane/ Propane

Gas Category :I3B/P(30)

Gas pressure :28~30 mbar

Effect input grill for G43017 :11.3 kW

Consumption for G43017: 825g/h

Destination country: NO FIN SE

This appliance has been made with regard to the European Gas Standard EN498 and EN484 and bears the CE certification No. CE 0598.

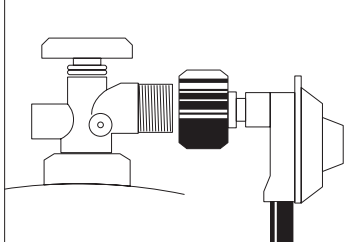
**CE**  
0598

WINNERS PRODUCTS ENGINEERING LTD.

25/F, Top Glory Tower, 262 Gloucester Road, Causeway Bay, HONG KONG.

Some models may come complete with an empty propane cylinder. If purchasing a cylinder for your barbecue:

- a) Provided with a listed overfilling protection device. (O.P.D)
- b) Provided with a cylinder connection device compatible with the connection for outdoor cooking appliances.



#### To Connect Regulator

Carefully insert brass nipple of regulator connection into tank outlet. Screw black plastic nut clockwise onto tank valve outlet until it comes to a stop. Hand-tighten only. Do not use tools of any kind.

The Cylinder must also be equipped with:

- A shut-off valve with a correct cylinder valve outlet as specified in current standards.
  - a) A listed Overfilling Protection Device (O.P.D.).
  - b) A safety relief valve with direct connection to the vapour space of the cylinder.
  - c) A collar to protect the tank shut-off valve.
  - d) A device for vapour withdrawal.
  - e) A ring on the bottom to secure the tank to its support assembly.

- Always turn off the cylinder valve completely when the barbecue is not in use.
- Always handle the tank valve with utmost care.
- Never connect an unregulated gas cylinder to the barbecue.
- Always keep the cylinder, in use, securely fastened in an upright position.
- Never store a spare cylinder, empty or full, near or under the barbecue when in operation.
- Never expose the cylinders to direct sunlight or excessive heat.
- Never insert any kind of objects into the valve outlet as this may damage the backcheck; a backcheck that is damaged can leak, and a leaking propane cylinder can result in fires or explosions, property damage, severe injuries or death.

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## TRANSPORTATION AND STORAGE OF CYLINDER

The propane cylinder is totally safe when handled properly, but if misused, the result could be an explosion or fire resulting in serious personal injury and/or property damage.

#### To Avoid Unnecessary Risks

- Always recap the cylinder with cap provided when not connected to the barbecue.
- Do not store the cylinder in any enclosed area such as a garage, and make sure the storage area has lots of ventilation.
- Do not store the cylinder near any appliances, or in any areas that may become hot such as the trunk of a vehicle.
- Make sure the cylinder is out of the reach of children.
- When transporting or storing the cylinder, make sure it is in an upright position and not on its side.
- Do not smoke around the cylinder, especially when transporting it in a vehicle.

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## FILLING THE CYLINDER

For safety reasons the gas cylinder, if supplied with your barbecue, has been shipped empty. The cylinder must be filled prior to use and must have the air purged. For safety, follow these instructions when having your cylinder filled:

- Have only your local qualified LP gas dealer fill or repair a cylinder.
- Do not overfill the cylinder beyond the safe 80% fill level.
- Make sure the dealer tests and checks the cylinder for leaks after filling.

### WARNING

**If the above instructions are not completely adhered to, it could cause a fire/explosion, resulting in death or serious injury, or property damage.**

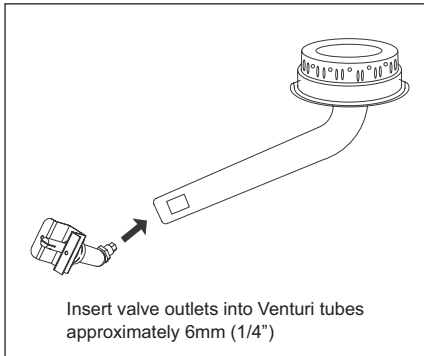
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## INSTALLATION

After purchasing your gas cylinder hose and regulator, you will be ready to set it up with your Barbecue.

- Position the gas cylinder at the side of your barbecue, not underneath, keep in mind that the cylinder must be kept away from heat and in the safe position.
- When ready to use your barbecue, insert the regulator into the gas cylinder valve and tighten firmly.
- Note: When changing your gas cylinder ensure that there are no sources of ignition close by i.e. fire, cigarettes, naked flames etc. Make sure that the appliance is switched off. Ensure that the hose is free from any kinks or bends which will affect the gas flow when using your barbecue.

## PRIOR TO USING



Drawing F

Do not use your barbecue until you have carefully read and fully understand all the information in this manual. Please ensure the following:

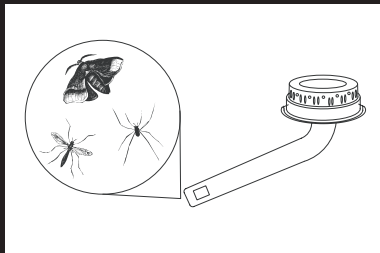
- Your barbecue is properly assembled.
- There are no leaks in the system (see “Leak Test”).
- The burner is properly assembled, with the venturi tubes seated over the valve outlets (drawing F) and that there is nothing blocking the venturi tubes (drawing G).
- Ensure that all power cords and/ or gas supply hoses will not touch or be near the surfaces that will get hot.
- The barbecue is in a safe location (see installation).

Ensure that the valve outlets (igniter electrode) are assembled into the venturi tubes approximately 6 mm (1/4”) and that the valve outlets and venturi tubes are approximately parallel to the bottom of the lower body.

## WARNING

### Natural Hazards

### Insects and Spiders



Drawing G

During shipment or storage, it's possible that small insects like spiders could find their way into the venturi tubes and nest or make webs. This could block the flow of gas through the venturi tube causing a smoky yellowish flame, or prevent a burner from lighting. It could even cause the gas to burn outside the Venturi tube, which could seriously damage your grill. If this occurs, turn off the gas flow and wait for the barbecue to cool down. When the barbecue has cooled, remove the burner and clean out the venturi tubes with a brush or pipe cleaner. Replace the burner and ensure that the venturi tubes are seated over the Igniter Electrode located on the gas valves. Cleaning the venturi tubes should be conducted periodically, especially at the start of the season.

Note: Damage resulting from blocked venturi tubes is not covered under the warranty.

## LIGHTING THE GRILL

- Make sure you have followed all the checks, procedures and instructions indicated in the prior sections before attempting to light the barbecue.
- Always raise the barbecue lid before lighting the burner.
- Do not bend directly over the barbecue while lighting in case of back flash.
- Making sure the main barbecue control knob is off, slowly and carefully open the propane gas cylinder valve. Wait about five seconds before opening the burner valve and lighting the barbecue grill. This procedure allows the pressure to stabilize, and prevents the flow control feature from activating. Note: If the flow control feature does activate, turn off the burner control valve and the cylinder valve, wait about one minute then turn on the cylinder valve slowly. Wait 5 seconds and turn on the burner valve and light the barbecue.

### Lighting the Main Burner

This model comes equipped with a built-in side burner and dual controls. The main burner is controlled by the left control knob, which is on the main control panel.

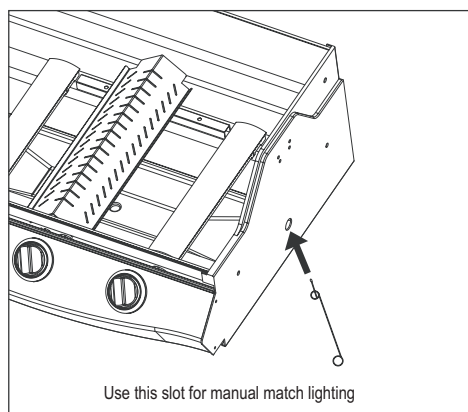
### Using the Igniter to Light the Burner

- Raise the lid of the grill.
- Push in and turn the control knob to “High” position.
- Push the igniter button until a clicking noise is heard (a spark is being applied).
- If the burner does not light after three attempts, turn the control knob to the “Off” position and wait for the gas to clear (about 5 minutes).
- Repeat the previous lighting procedure.
- If the burner still does not light, refer to the troubleshooting guide for help, or light with a long match.

### Manual Lighting procedure

The barbecue has ventilation slots on the underside of the housing. The left slot may be used to manually light the grill.

- Raise the lid of the grill.
- Place a lighted match through the slot shown to within (15cm) 1/2” of the burner.
- Push in and turn the burner knob to the “High” position. At this point, the burner should light, if it doesn’t after 5 seconds, turn the control knob back to the “Off” position and wait for the gas to clear.
- Wait 5 minutes, and then repeat the manual lighting procedure. If after three tries the burner still does not light, review the troubleshooting guide for help.



## WARNING

If the heat output is too low, the flow control feature may have been activated by a gas leak. If so, turn off the burner valve and cylinder valve, and perform the “Leak Test”. If there aren’t any leaks, re-light the burner.

### Lighting the Second Burner

- Turn the second control knob on the main control panel to the “High” position. The unlit burner will automatically ignite.

### Lighting the Side Burner

Use the push-button igniter on the main control panel and the right control knob on the side burner panel.

- Push in and turn the right control knob to the “High” position.
- Push the igniter button until a loud click is heard, which is the spark being formed. Repeat several times if the burner does not light.
- If the burner does not light after several tries, turn the right control knob off and wait 5 minutes for the gas to clear.
- Repeat the above instructions. If the side burner still does not light, refer to the troubleshooting section for help or light the burner manually.

**Note:** The side burner is designed to accept a maximum weight of 20 lb. Do not overload the side burner.

### Shutting Down the Barbecue After Use

- Turn off the gas cylinder valve.
- Turn the burner control valve to the "Off" position.

This sequence is important as it prevents residual gas from being left in the system under pressure and will make the next use easier.

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## TIPS ON USING YOUR BARBECUE

**First time use:** Before cooking, turn on the barbecue and operate on "High" for about 10–15 minutes with the lid open. Close the lid and continue to run the barbecue on "High" for another few minutes. After this, your barbecue should be burned in and ready to use.

**Preparation:** The barbecue should be preheated to get the heat plate hot before adding any food. This is done by lighting the barbecue and running at "High" for up to ten minutes with the lid down. If the food you are cooking needs a lower temperature, turn the control knob to the required setting before adding food.

**Cooking Time:** This is affected by many things and experience in grilling will help you. The kind of food, the thickness of the food, and even the weather can have an effect on cooking time. You will learn that on a hot day, a lower setting will work better and on a cold day a higher setting may work better.

**Flare-ups:** Flare-ups can increase the temperature in the barbecue and add to the buildup of grease, increasing the risk of a grease fire. Some flare-ups are normal to create smoke, which helps add to the flavour of your food. To keep these flare-ups to the desired level, do the following:

- Always trim fat from steaks/red meats before grilling.
- Cook chicken and pork on a lower setting.
- Make sure the heat plate is reasonably clean.
- Make sure the grease drain hole is clear and that the grease catcher is not filled.
- Always cook with the lid down, and cook at the lowest efficient heat setting.

**Note:** With the lid down, you will keep a more consistent temperature inside the cooking area and use less energy/gas.

### WARNING

**DO NOT** leave your barbecue unattended, and watch out for children around the barbecue. Make sure the barbecue is functioning safely at all times. **DO NOT** move the barbecue while cooking.

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## CLEANING AND MAINTENANCE

To get many years of service out of your barbecue, perform the following procedures at least once a year, especially at the start of a new season.

**Grill:** Apply a light coating of cooking oil to the grill to prevent food from sticking. After each use, and after the grill has cooled down, scrub the grill with a non-abrasive brush. Alternatively, you can wash the grill with a mild detergent or baking soda, but do not use a commercial oven cleaner.

**Burner and Venturi Tube:** At a minimum of twice a year, it is important to remove the burner and venturi tube and clean them, making sure that all dirt and rust is removed. Use a wire to clean out the hole in the venturi tube. Make sure the bottom housing is clean and all holes are clear. If the burner has been damaged or has rusted, replace it as soon as possible. If the burner is in good shape, reinstall it in the correct position. Also ensure that the venturi tube is centred over the valve outlet.

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## STORAGE

When the outdoor cooking season is over and you're going to store the unit for the winter, please do the following:

- After removing and cleaning the burner and grill (lightly oil the grill after cleaning) wrap them in paper and store indoors.
- The barbecue, after being covered, can be stored outdoors.
- Do not store the L.P. cylinder in an enclosed area.

When the barbecue is not in use, the gas must be turned off at the cylinder valve. The barbecue and cylinder need to be stored outdoors, in well-ventilated area. Do not store the barbecue in a garage or near heat. If there is a need for the barbecue to be stored indoors, remove the cylinder. Continue to store the cylinder outside in the well-ventilated area and make sure the cylinder's safety cap is firmly threaded on the valve.

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## WARRANTY

This product carries a one year guarantee against defects in workmanship and materials. Should this product become defective within the stated warranty period.

Do not convert the gas supply specified on the rating plate to any other fuel; doing so without approval by the proper gas authority will void the warranty and default the legal certification.

This warranty covers replacement parts only. All other costs including labour, transportation, postage and other incidental service costs will not be covered.

Warranty will not apply if this product is used for commercial or rental purposes.



## **Cleaning instructions**

1. Turn the burner on for 15-20 minutes. Grease drippings will be burned off from your grill as well as your appliance is cold before continuing.
2. Grids should be cleaned periodically by soaking and washing in soapy water.
3. The interior surfaces of the grill housing cover should be washed with hot, soapy water. Use a wire brush, steel wool or a scouring pad to remove stubborn spots.
4. Periodically check the burner to see that it is free from insects and spiders that may clog the gas system, deflecting gas flow. Ensure to clean venturi pipe area.
5. Any modifications of this appliance may be dangerous and are not permitted.

Note: Your barbecue is easy to clean with minimum effort, just follow these helpful hints for cleaning convenience.

## **Burner Maintenance**

1. Check throat main opening and ventilation holes of each burner and pilot flame tube regularly for insect nests. Ensure the nests are cleaned thoroughly before used.
2. Cleaning the burners periodically and make sure that the ports are free of obstructions.
3. Replace burners in the correct position and dry by lighting each one to avoid subsequent corrosion.














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## TROUBLESHOOTING GUIDE

Problem	Possible Causes	Corrective Action
Burner will not light (match or igniter)	<ul style="list-style-type: none"><li>• Blocked venturi tubes</li></ul>	<ul style="list-style-type: none"><li>• Clean out blockage</li></ul>
Burners not hot enough	<ul style="list-style-type: none"><li>• Cylinder or gas supply valve turned off</li></ul>	<ul style="list-style-type: none"><li>• Open cylinder or gas supply valve</li></ul>
	<ul style="list-style-type: none"><li>• Venturi tubes not properly sealed over valve igniter electrodes</li></ul>	<ul style="list-style-type: none"><li>• Ensure proper venturi tube assembly</li></ul>
	<ul style="list-style-type: none"><li>• Burner ports blocked</li></ul>	<ul style="list-style-type: none"><li>• Clean/replace burner</li></ul>
	<ul style="list-style-type: none"><li>• Low or out of gas</li></ul>	<ul style="list-style-type: none"><li>• Refill cylinder</li></ul>
	<ul style="list-style-type: none"><li>• Flow control device activated</li></ul>	<ul style="list-style-type: none"><li>• Follow correct lighting procedure, and perform leak test</li></ul>
	<ul style="list-style-type: none"><li>• Regulator not fully tightened into cylinder</li></ul>	<ul style="list-style-type: none"><li>• Tighten regulator fully (hand tighten) onto cylinder</li><li>• Straighten fuel hose</li></ul>
Flames smoky yellow	<ul style="list-style-type: none"><li>• Partially blocked venturi tubes</li></ul>	<ul style="list-style-type: none"><li>• Clean out blockage</li></ul>
	<ul style="list-style-type: none"><li>• Excess cooking salts on burner</li></ul>	<ul style="list-style-type: none"><li>• Clean burner</li></ul>
	<ul style="list-style-type: none"><li>• Air shutter closed (side and rear rotisserie burner only)</li></ul>	<ul style="list-style-type: none"><li>• Open air shutter</li></ul>
Burner lights with match but not with igniter	<ul style="list-style-type: none"><li>• Loose wire connection</li></ul>	<ul style="list-style-type: none"><li>• Make sure all connections are tight</li></ul>
	<ul style="list-style-type: none"><li>• Broken electrode ceramic</li><li>• Poor ground</li></ul>	<ul style="list-style-type: none"><li>• Ensure collector box, burner and igniter are assembled properly</li></ul>
	<ul style="list-style-type: none"><li>• Faulty igniter</li></ul>	<ul style="list-style-type: none"><li>• Replace igniter</li></ul>
Flame blows out/down through base	<ul style="list-style-type: none"><li>• High wind conditions</li></ul>	<ul style="list-style-type: none"><li>• Relocate barbecue back towards wind</li></ul>
	<ul style="list-style-type: none"><li>• Propane low</li></ul>	<ul style="list-style-type: none"><li>• Refill cylinder</li></ul>
Too much heat/excessive flare-up	<ul style="list-style-type: none"><li>• Excessive fat in meat</li></ul>	<ul style="list-style-type: none"><li>• Trim meat, turn down burner controls and/or fuel supply</li></ul>
	<ul style="list-style-type: none"><li>• Grease drain plugged</li></ul>	<ul style="list-style-type: none"><li>• Clean casting base and burner</li><li>• Clean heat plate</li></ul>
	<ul style="list-style-type: none"><li>• Cooking system not positioned correctly</li></ul>	<ul style="list-style-type: none"><li>• Position cooking system correctly</li></ul>
Flames under heat control console	<ul style="list-style-type: none"><li>• Blocked venturi tubes</li></ul>	<ul style="list-style-type: none"><li>• Immediately shut off gas at source, allow grill to cool and clean out venturi tubes</li></ul>
Regulator humming	<ul style="list-style-type: none"><li>• This is not a defect or a hazard</li></ul>	<ul style="list-style-type: none"><li>• Temporary condition caused by high outside temperatures and a full propane cylinder</li></ul>
Incomplete flame	<ul style="list-style-type: none"><li>• Plugged, rusted or leaking burner</li></ul>	<ul style="list-style-type: none"><li>• Clean/replace burner</li></ul>

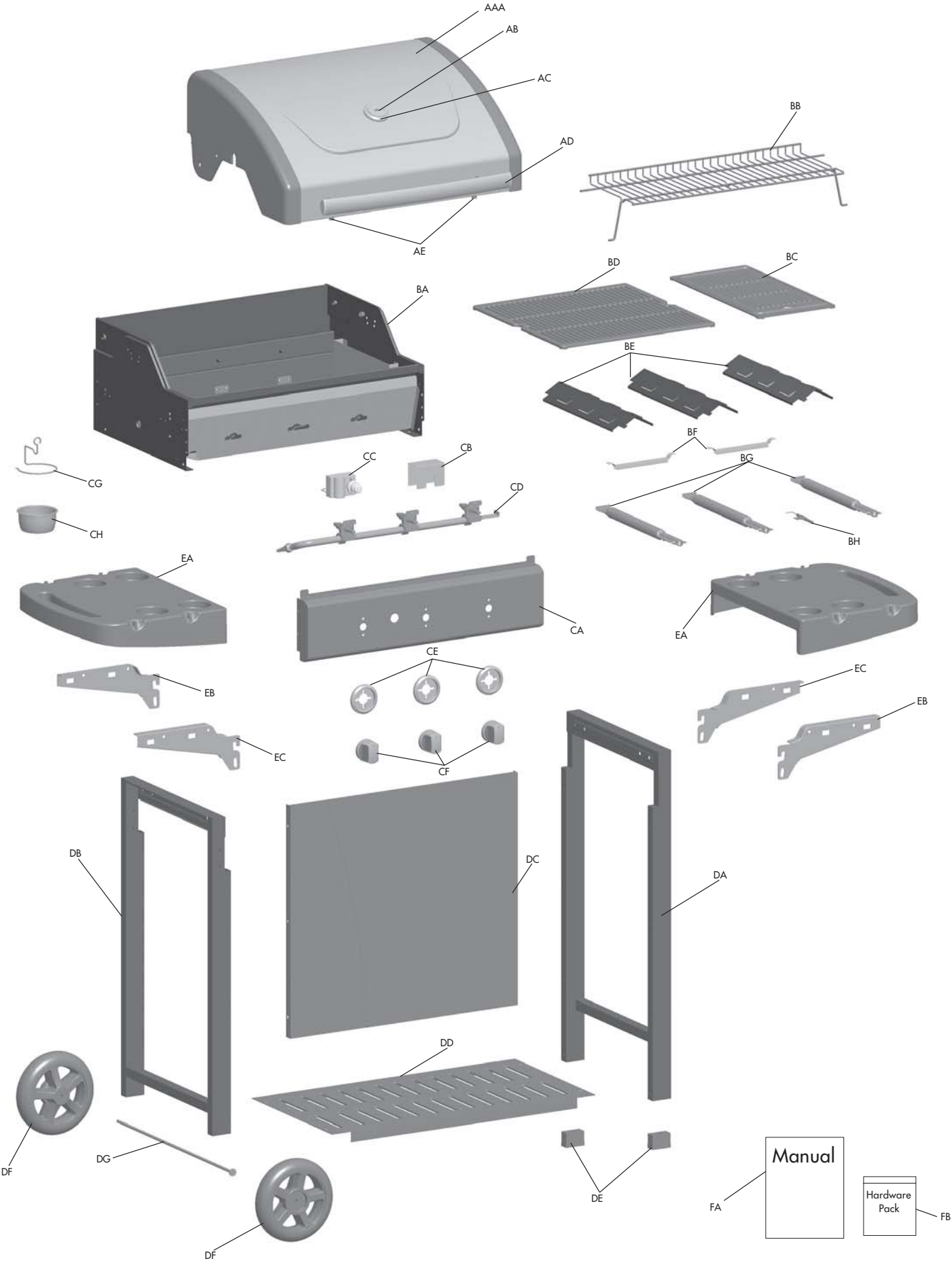
**ASSEMBLY  
INSTRUCTIONS**

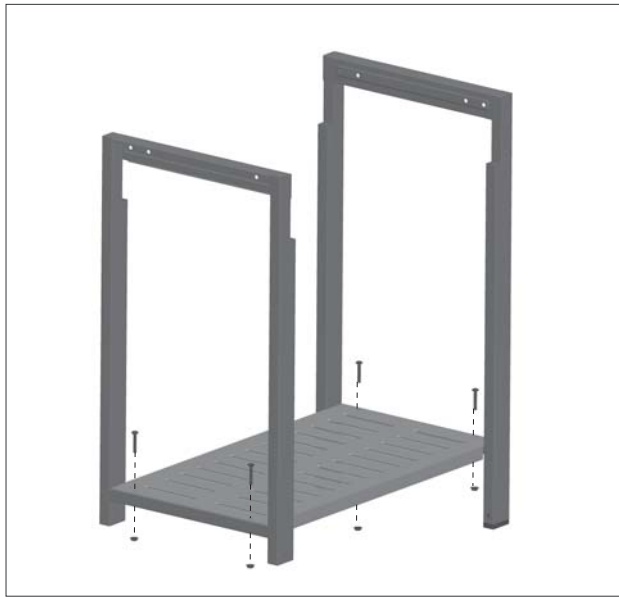
Item No.	Description	Part No.	Quantity
1	1/4"-20UNC X38 Screw	20120-13038-036	12
2	1/4"-20UNC Nut	31220-13000-036	16
3	wheel spacer	G305-0024-9088	2
4	ø8 Flat Washer	40300-08000-036	1
5	hinge pin	G306-0005-9088	1
6	NO.10-24UNCX10 Screw	20124-10010-036	6
7	ø5 Lock Washer	41400-05000-206	6
8	ø5 Flat Washer	40300-05000-036	14
9	1/4"-20UNC X18 Screw	20120-13018-036	4
10	ø7 Lock Washer	41400-07000-206	4
11	Fibre Washer	G431-0018-9000	4
12	ST4.2X10 Tapping Screw	22500-42010-136	8
13	side shelf washer	G301-0021-9082	8
14	AA Battery	G401-0088-9000	1

<p><b>1</b></p>  <p>1/4" - 20UNCX38 Screw X 12</p>	<p><b>2</b></p>  <p>1/4" - 20UNC Nut X 16</p>	<p><b>3</b></p>  <p>Wheel Spacer X 2</p>
<p><b>4</b></p>  <p>ø8 Flat Washer X 1</p>	<p><b>5</b></p>  <p>Hinge Pin X 1</p>	<p><b>6</b></p>  <p>NO.10-24UNC x10 Screw X 6</p>
<p><b>7</b></p>  <p>ø5 Lock Washer X 6</p>	<p><b>8</b></p>  <p>ø5 Fiber Washer X 14</p>	<p><b>9</b></p>  <p>1/4" - 20UNCX18 Screw X 4</p>
<p><b>10</b></p>  <p>ø7 Lock Washer X 4</p>	<p><b>11</b></p>  <p>Fiber Washer X 4</p>	<p><b>12</b></p>  <p>ST4.2x10 Tapping Screw X 8</p>
<p><b>13</b></p>  <p>Side shelf washer X 8</p>		



# G43017 Explode Diagram

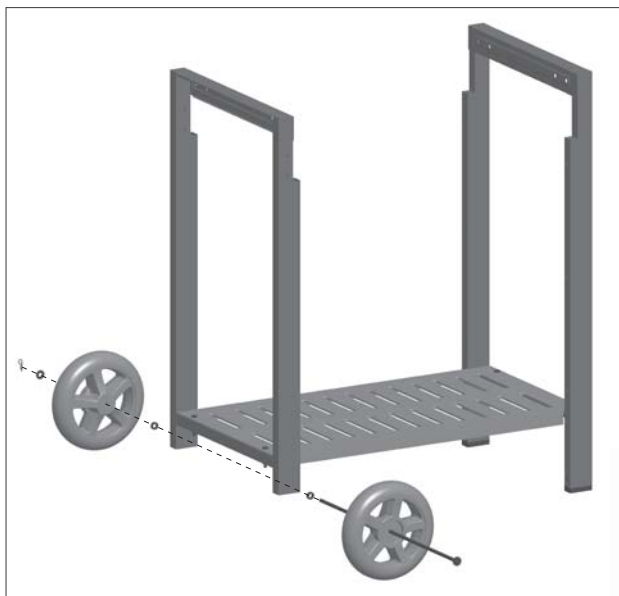
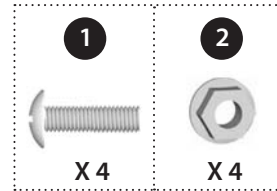




# 1

Attach bottom shelf to right leg and left leg by using hardware #1 and #2.

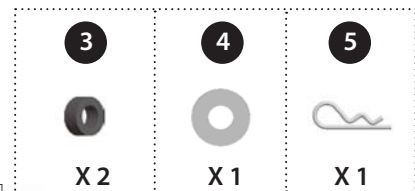
YOU WILL NEED:



# 2

Insert wheel axle rod into wheels. Cart legs, and the other wheel by using hardware #3 (x2) and #4 (x1) and #5 (x1).

YOU WILL NEED:



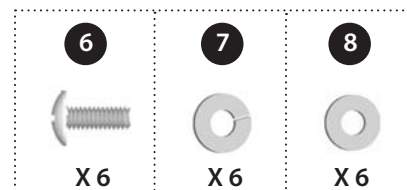
"Cone" side of wheel against leg

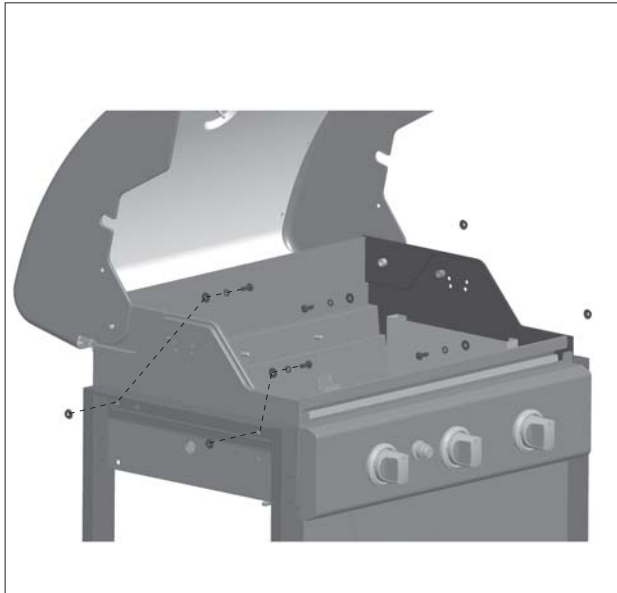


# 3

Attach the front panel to both cart legs. By using hardware #6 (x6), #7 (x6) and #8 (6).

YOU WILL NEED:

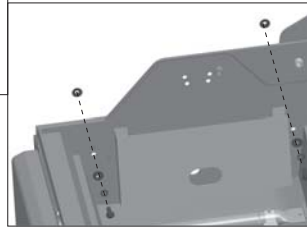
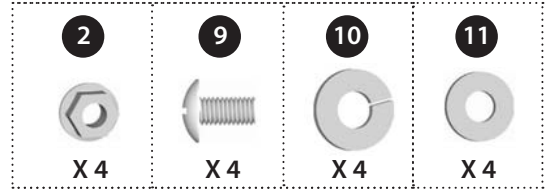




# 4

Carefully place the fire box onto cart. Connect firebox to both sides of cart leg as shown by using hardware #2 (x4), #9 (x4), #10 (x4) and #11 (x4).

YOU WILL NEED:



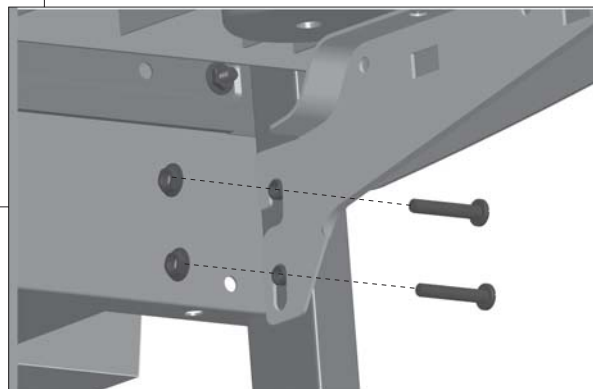
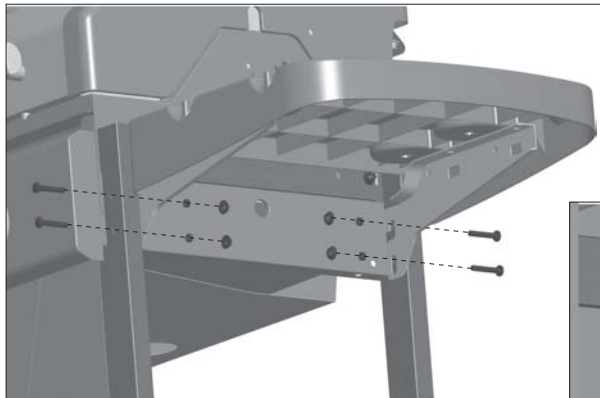
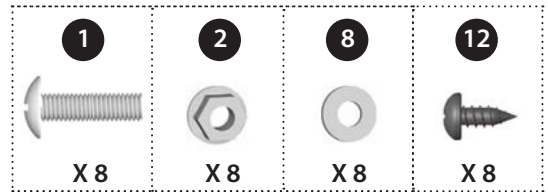
# 5

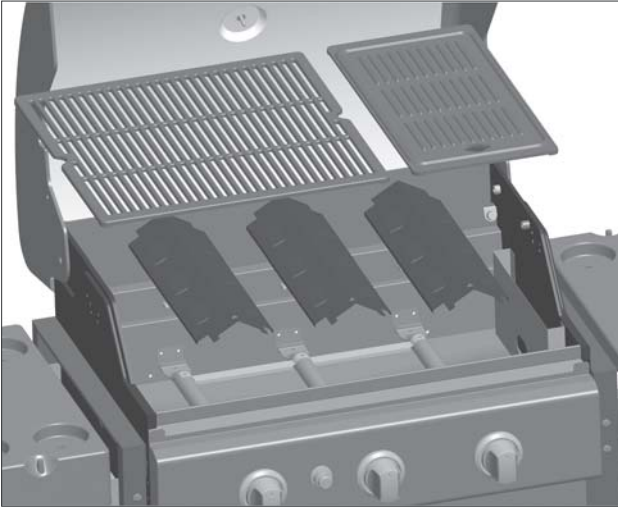
Assemble 2 side shelf brackets to the side shelf by using hardware #12 (x4) and #8 (x4).

Then assemble the whole side shelf with brackets to the cart leg as shown by using hardware #1 (x4), #2 (x4), and #13 (x4).

Repeat the same step for the other side shelf.

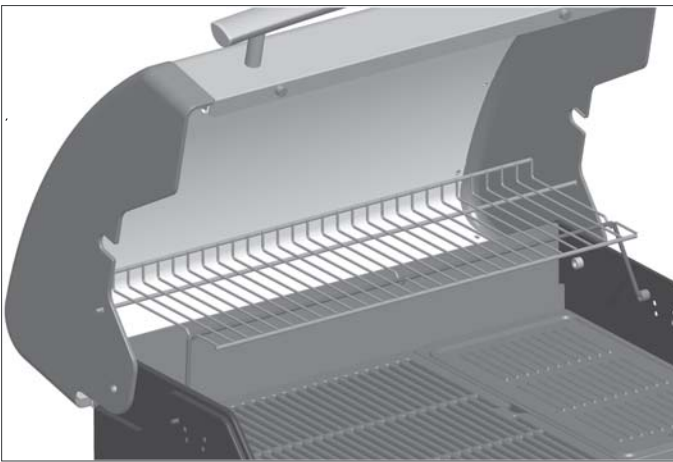
YOU WILL NEED:





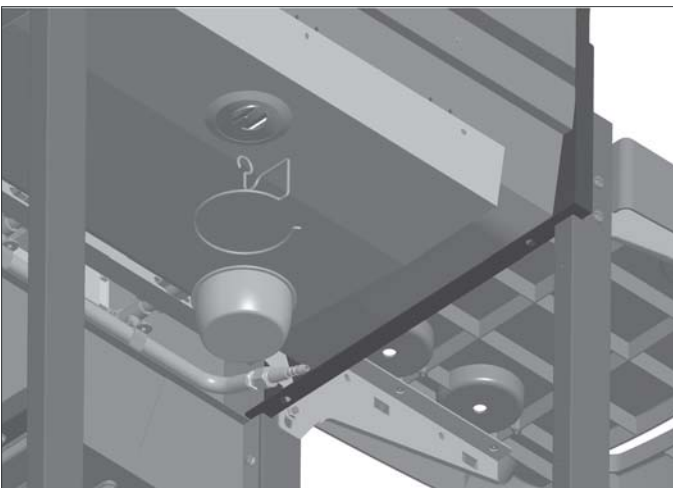
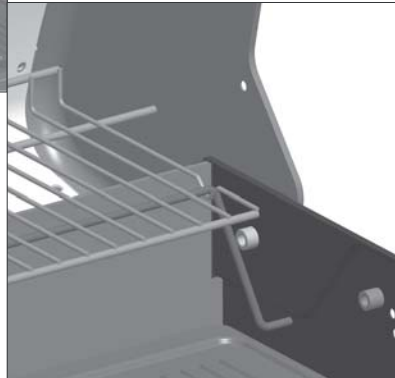
# 6

Open lid and position the three flame tamers above the burner as shown. Place the cooking grate and griddle above the flame tamers.



# 7

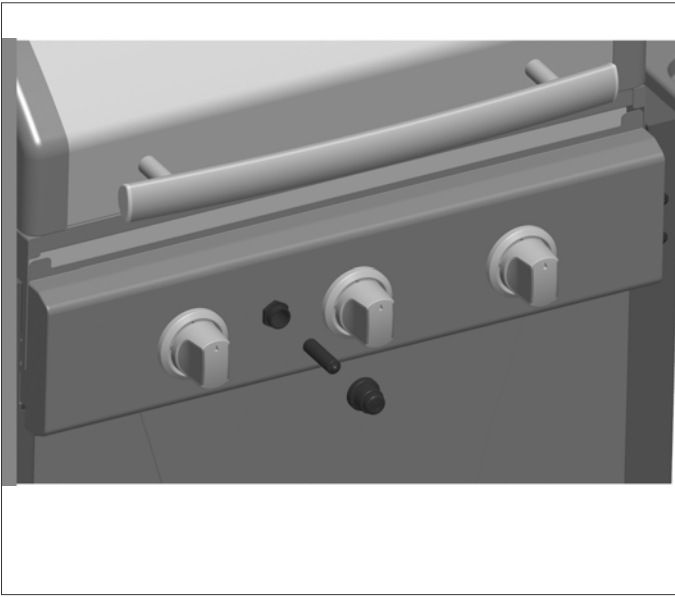
Insert ends of warming rack pivot wire into holes inside of grill lid, insert ends of warming rack leg wire into holes inside of firebox. Note: Pivot and leg wires, running side to side, should be under wires running front to back if pivot and leg wire are on top, warming rack installed upside down.



# 8

Insert the grease tray into the bottom of the fire box from the back. Hang the hook under the grease tray and attach the grease cup.





# 9

Unscrew the igniter cap and place AA battery with positive end (+) facing outward. Screw igniter cap onto igniter as shown.

