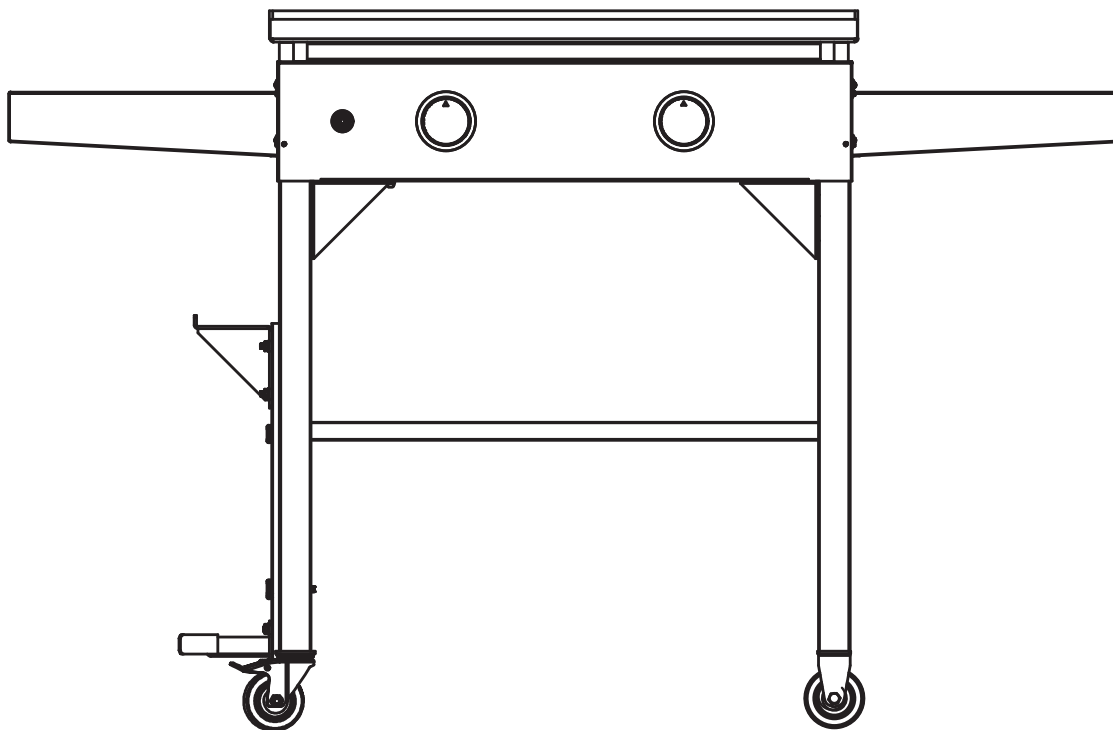




OLYMPUS 2 BURNER GRIDDLE

G672



Your world is better with Alva

- THIS IS A LOW PRESSURE APPLIANCE TO BE USED ONLY WITH A 2.8kPa SANS 1237 APPROVED REGULATOR (REGULATOR FITTED AND SUPPLIED) AND SANS 1156-2 HOSE
- FOR YOUR OWN SAFETY, PLEASE READ THIS MANUAL CAREFULLY AND ALWAYS OPERATE THIS PRODUCT ACCORDING TO THE INSTRUCTIONS
- IT IS ILLEGAL AND DANGEROUS TO CHANGE OR MODIFY ANY PART OF THIS APPLIANCE



APPROVED FOR USE IN
SOUTH AFRICA

Manufactured for
and distributed by:



A division of Stingray Accessory Manufacturers (Pty) Ltd | P.O. Box 30014, Tokai, 7966
+27 21 442 1540 | info@stingray.co.za | www.alva.co.za
TOLL FREE NUMBER: 086 100 ALVA (2582)

 /AlvaGas

 /alvagas

IMPORTANT SAFETY INFORMATION

- The operator is responsible for the safety of all third parties while the appliance is in use.
- The manufacturer's warranty will be voided by incorrect use of this product.
- If you have any queries regarding these instructions, contact your local dealer for clarification before you use your Gas griddle.
- The unit must be correctly installed before use.
- DO NOT use indoors. The Gas griddle is designed for OUTDOOR USE ONLY.
- Use only in a weather protected area, under shelter.
- Ensure that the Gas griddle is positioned on an even and secure surface before operating and the castor wheels are locked.
- Ensure all gas fittings are correctly and firmly fitted before use.
- Leak test all gas lines and connections before use.
- DO NOT store flammable materials near the Gas griddle.
- DO NOT place or use aerosol sprays near the Gas griddle
- Use only with LPG gas.
- DO NOT leave the Gas griddle unattended when it is alight.
- Keep children and animals away while the Gas griddle is in use.
- Parts of the Gas griddle will get extremely hot and could cause serious burns - test every surface before touching it.
- Be very careful when operating the Gas griddle. The operator should pay constant attention to the food being cooked and should remain at the appliance at all times when it is lit.
- Ensure that the gas supply is turned OFF after use and while the Gas griddle is unattended.
- Modifying or tampering with any part of this Gas griddle is illegal and unsafe and will void your warranty.
- DO NOT move the appliance when in use.
- The griddle must not have any overhead obstruction. e.g. trees, shrubs and lean to roofs.
- The BBQ must be used with a clearance of 1m around the Grill.
- Close the valve of the gas cylinder after use.
- The use of this in enclosed areas can be dangerous and is PROHIBITED.
- Neither the manufacturer nor their Agents can accept any liability for the unsuitability of, or any damage to, any food cooked on this appliance.
- It is not safe to use the Gas griddle in strong wind conditions.
- Keep onlookers a safe distance away from the Gas griddle when it is in use.



As with all gas appliances, misuse of this appliance or failure to fully follow these instructions may cause fire, injury or death.

Please read all the instructions before using your Gas griddle.

The operator must understand all safety requirements as detailed in this manual before using the unit.

Please read the instructions carefully before use.

Retain this manual for future reference.

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KEY



Important information



Cautions and warnings.



Danger



*Contact an approved
ALVA technician.*



Do It Yourself

WARRANTY

PLEASE RETAIN YOUR PROOF OF PURCHASE FOR WARRANTY CLAIMS.

This instruction manual is available as a digital download on Alva's website.

ALVA warrants this appliance to be free of defects in material and quality for a period of 12 months from date of original purchase. This warranty covers the intended use of this appliance - within a domestic setting and not for commercial or industrial purposes.

Any damage caused by wilful abuse, tampering, modification or unauthorized repair will not be warranted.

Please retain all packaging material, as items returned without original packaging material may be subject to a withholding fee.

Where this appliance is found to be defective, damaged, broken, or does not work correctly for the intended purpose, you must return the appliance to the retailer from where it was purchased.

The warranty will only be effected with valid proof of purchase. Failure to provide the proof of purchase will most likely result in the repair or service required being charged.

The warranty assures a reasonable level of care and maintenance of your appliance. Rust and weather damage are not warranted.

The steel surface of this grill will corrode if not cured and re-oiled. Curing it before first use is vital. Use any plant-based oil with bland flavour and low smoke point for curing and oiling. Your griddle will discolour. This is normal and to be expected.

This warranty does not impact a consumer's right in terms of the Consumer Protection Act.



Thank you for your purchase of this Gas griddle. Please read these instructions carefully before use and keep them in a safe place for future reference.



Failure to follow these instructions may result in serious bodily injury and/or property damage.

If you have any questions concerning assembly or operation, consult your local dealer.

DO NOT move the Gas griddle while in operation.

The Gas griddle and cylinder must be placed on a level surface.

WARRANTY CLAIM PROCESS

Should you have a warranty claim, please contact our service department/customer care. (info@alva.co.za or 086 100 2582)

Alva will investigate, refurbish or replace such item as required in terms of the warranty.

In instances where warranty claims cannot be repaired or replaced, Alva can at its sole discretion opt to replace the item with something of equal or greater value.

At Alva's discretion, we may request to return such items for assessment.

This warranty will be voided for the following reasons:

- Damages, deterioration and/or rust, which is caused by weather, obvious misuse, commercial or industrial use, alterations or modifications, vandalism and/or neglect.
- Damages caused to burners and gas hoses by insects, rats or mice.
- Exposure to salt air and/or chlorine sources.
- Severe weather conditions.
- Fat fire due to poor care and maintenance.
- The use of any parts that are not ALVA or ALVA approved, will result in the warranty being null and void.

Product Warranty Periods	
Griddle Body	1 year, no rust/burn damage 1 year paint work (excluding fading or discoloration)
Stainless Steel Burners	1 year, no rust/burn damage
Piezo Ignition and Valves	1 year, no rust/burn damage
Grease Tray	1 year, no rust/burn damage
All remaining parts	1 year

IMPORTANT NOTICE

This warranty does not extend any liability other than that rising in South African law. The warranty exclusively covers the appliance and offers no extensions to any third party or property. The owner acknowledges having read and understood these instructions.

No retailer or dealer may offer any warranty for this appliance other than those outlined in this warranty.

This warranty does not offer betterment, and Alva's obligation is to repair or replace the appliance (or component thereof) up to and not exceeding the original purchase price.

Alva will not entertain any claim where the terms of this warranty are breached.

Alva reserves the right to modify and improve its offering and products from time to time. No retroactive obligation exists where a product in Alva's range is replaced or improves post customer purchase.

Rust is not covered under the warranty.

If you have any questions while setting up or using this gas BBQ please visit www.alva.co.za or call 086 100 ALVA (2582) or e-mail info@stingray.co.za

GENERAL INFORMATION

Before using this Gas griddle, please read through this manual and make sure you understand everything. If you are not sure, call **086 100 ALVA (2582)** or visit www.alva.co.za for help.

This Gas griddle is a safe and efficient appliance when used according to these instructions.
















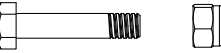






Reading and understanding this manual should give you a good indication of what to expect from your Gas griddle.

If this product is not what you want or need, please help Alva and the environment by not damaging or destroying any part of the packaging.

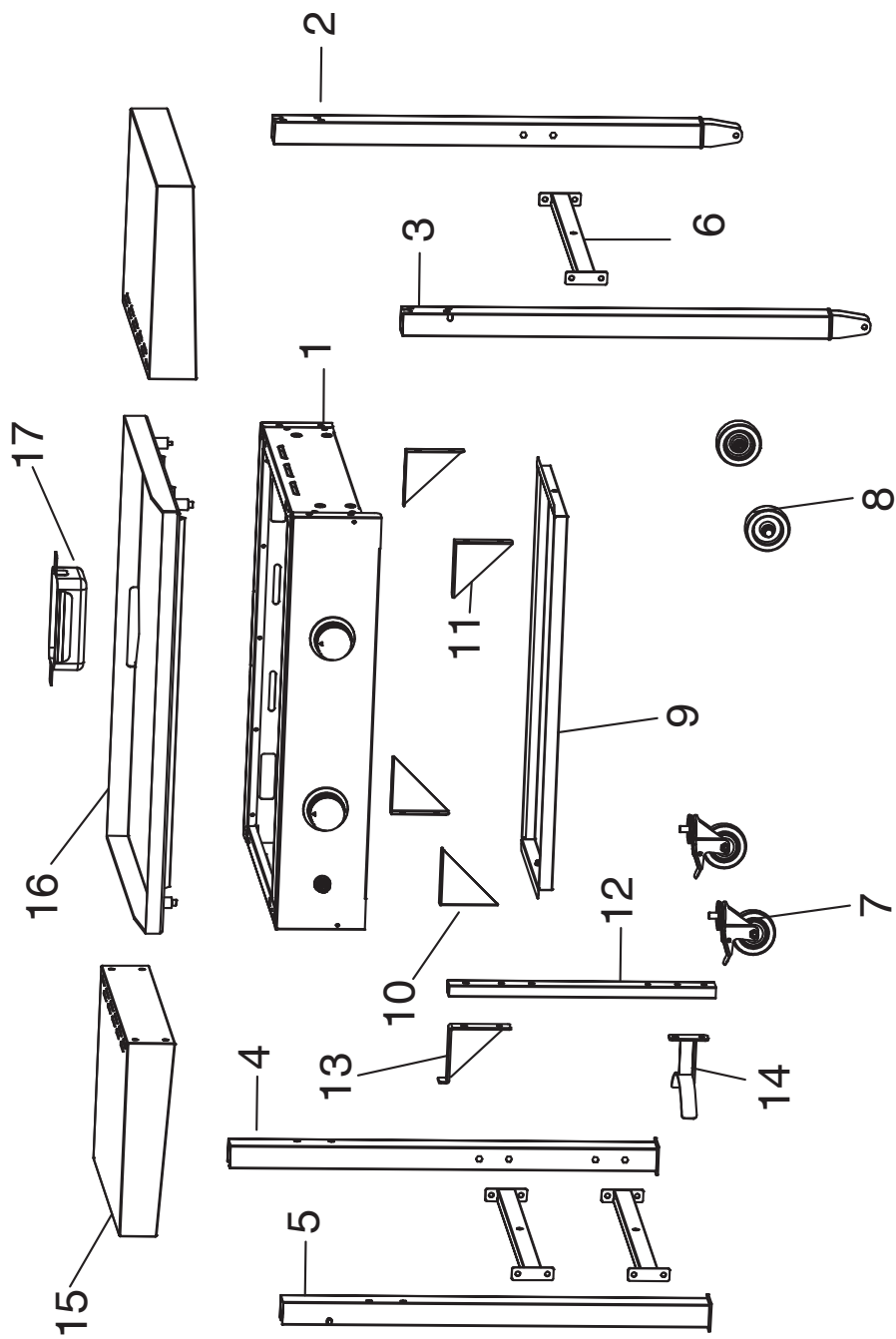
Always keep your proof of purchase.

Keep these instructions for future use. If you lose this copy, you can obtain a new copy from your dealer or online at www.alva.co.za.

PART LIST

No.		QTY	No.		QTY
1		1	11		2
2		1	12		1
3		1	13		1
4		1	14		1
5		1	15		2
6		3	16		1
7		2	17		1
8		2	A		2
9		1	B	 M6x12	48
10		2	C	 M6	5
			D	 M6x30	5
			E	 M6x50	2

EXPLODED VIEW



ASSEMBLY INSTRUCTIONS

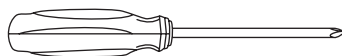
Find a large, clean area to assemble your appliance.
Remove all packing material before assembling.

⚠ CAUTION

Sharp edges. Wear gloves while assembling.

⚠ CAUTION

Heavy pieces. Two people should assemble this appliance.

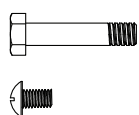
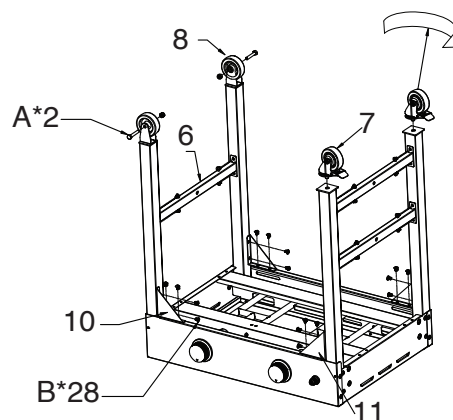
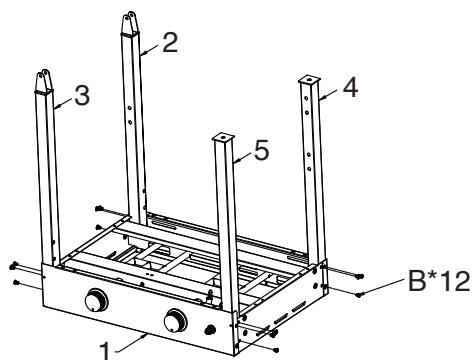


NOT INCLUDED:

AA battery

TOOL NEEDED:

#3 Phillips head screwdriver

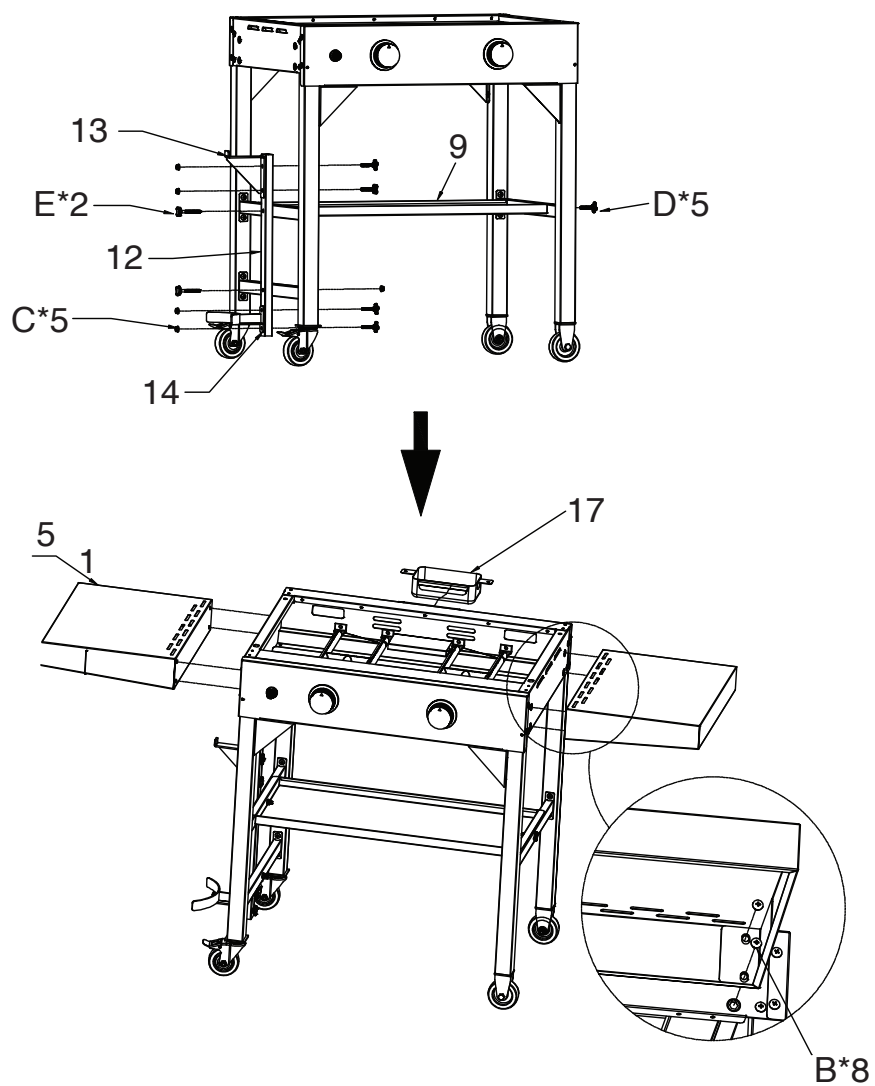






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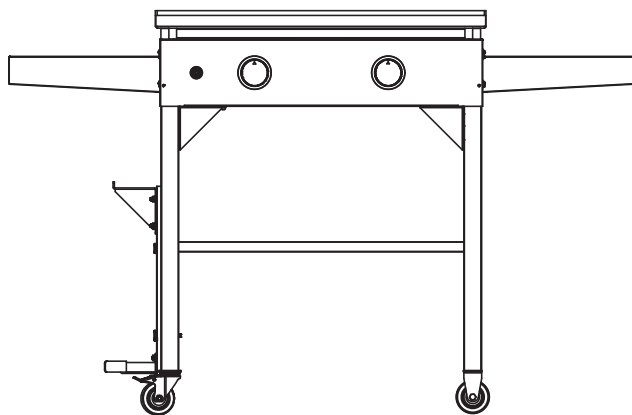
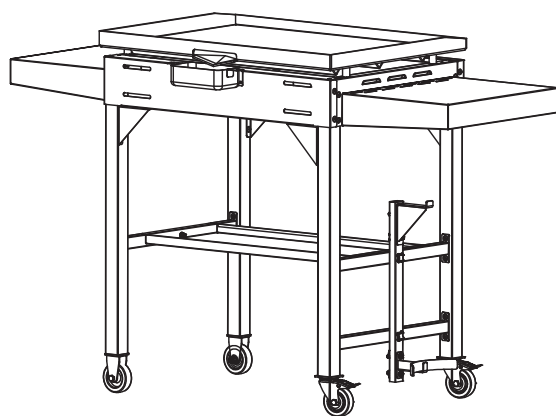
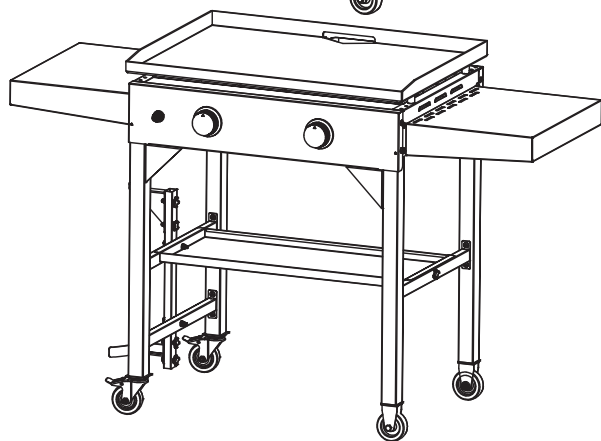
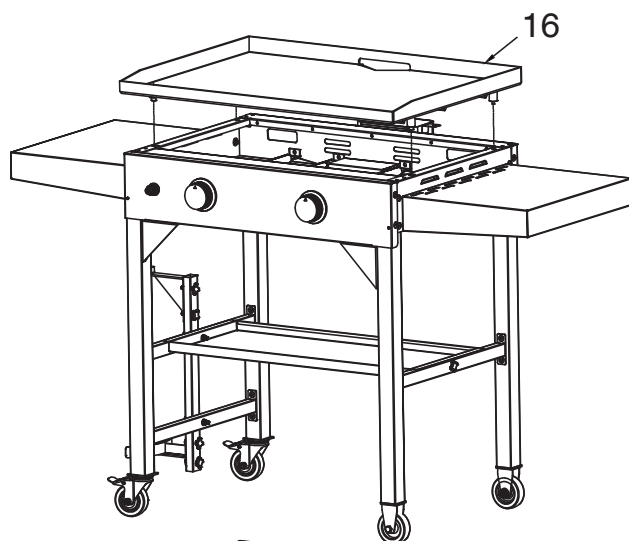
2

M6x12

40



	M6	5
	M6x30	5
	M6x50	2
	M6x12	8



INSTALLATION

SELECTING A LOCATION

This griddle is for outdoor use only and should be placed in a well-ventilated area. This appliance consumes oxygen and it is dangerous for the health and safety of the occupants to use this appliance in areas not properly ventilated.

Take care to ensure that it is not placed near or under any combustible surface.

Keep this griddle away from flammable materials.

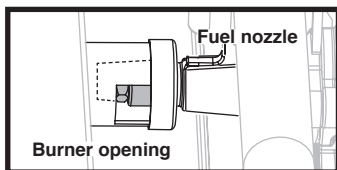
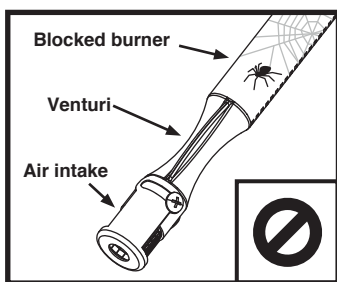
BEFORE COOKING

CHECK BURNERS

Prior to connection and use, ensure that there is no debris caught in, or damage to, the head of the gas cylinder, regulator, hose, burner and burner ports.

Spiders and insects can nest within and clog the burner/venturi tube at the orifice.

Please reference the Troubleshooting chapter for burner cleaning instructions.



⚠ WARNING

A clogged burner can lead to a fire beneath the appliance. Burner should be removed and cleaned whenever blockages are found.

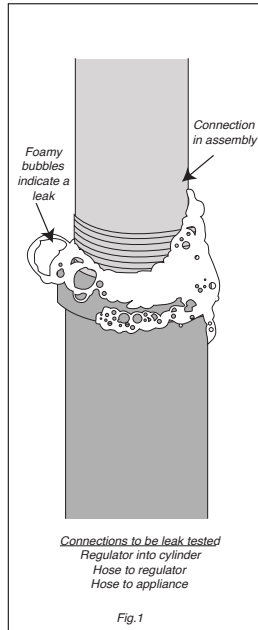
⚠ Ensure that the manifold is correctly engaged within the burner opening.

⚠ DANGER

Flammable items can combust if placed near the appliance. Keep the appliance area clear and free from combustible materials, aerosol containers, gasoline and other flammable vapors and liquids.

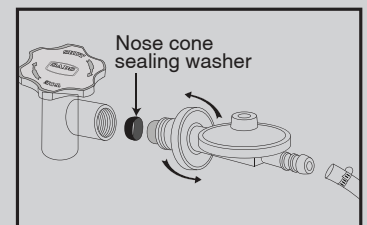
ATTACHING THE GAS CYLINDER

The leak test must be carried out in a well-ventilated area, free from any flames or other sources of ignition.



- With the cylinder connected to the heater, open the cylinder valve.
- Brush the connections (griddle to cylinder) and (cylinder to griddle) with a solution of equal parts soap and water (make sure it's foamy).
- A stream of bubbles forming indicates a gas leak. (See Fig. 1)
- If bubbles appear, turn the cylinder valve OFF (clockwise) and disconnect the heater from the gas cylinder.
- Tighten the connection and retry the leak test.
- If you are unsure or if you cannot tighten the connection, place the cylinder outside in a cool, well-ventilated area and contact Alva on **086 100 Alva (2582)**.
- A leak between the griddle and cylinder can lead to a high pressure fire, which is very dangerous and can result in extensive injury or even death.

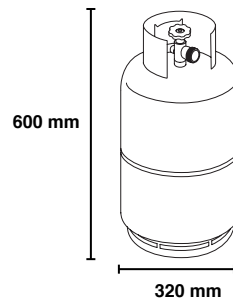
Always check that the bullnose seal on the regulator is in place and in good condition before connecting the regulator to the cylinder. Perform this check every time a cylinder is connected or changed. Always make sure that the thread is fully engaged and properly tightened.



Please note that the thread on the regulator is a LEFT HAND thread and must be turned in an ANTI-CLOCKWISE direction to tighten it when facing the cylinder valve.

LPG CYLINDER REQUIREMENTS

- Your appliance can be used with 9 Kg gas cylinders.
- The maximum size of the gas cylinder should be: Dia. 320mm, Height: 600 mm (regulator included).
- Follow the technical information as stated in the instruction manual and check with your local gas supplier to have a suitable gas cylinder for your appliance.



GAS CYLINDER SAFETY

- The gas cylinder should not be dropped or handled roughly.
- If the appliance is not in use, the cylinder must be disconnected.
- The gas cylinder must be mounted on the hanging hook of the appliance.
- Always connect or replace the cylinder in a well-ventilated area and away from any source of ignition, never in the presence of a flame, spark or heat source.
- Cylinders must be stored outdoors in an upright position and out of the reach of children. The cylinder must never be stored where temperatures can reach over 50°C. DO NOT store the cylinder near flames, pilot lights or other sources of ignition. DO NOT SMOKE.
- Make sure that the gas cylinder compartment (if any) is not obstructed, keep it ventilated and clean. When used on the ground always place the appliance and cylinder on flat level ground.

IGNITION INSTRUCTIONS

1. CHECK VALVES

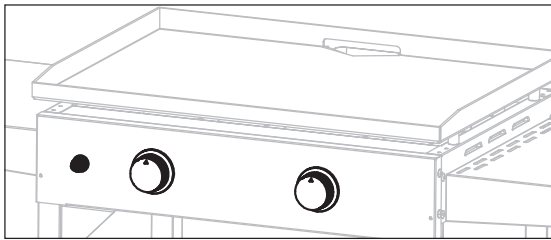
STEP 1 Turn knob to OFF position.

STEP 2 Push in knob and release. Knob should spring back. If knobs DO NOT spring back, replace valve assembly before using appliance.

STEP 3 Rotate knob to LOW then turn back to OFF. Knob should turn smoothly.

⚠ WARNING

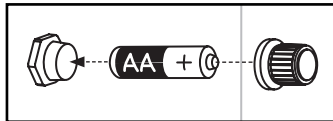
If burner does not ignite with open gas supply valve, gas will continue to flow out of burner and could accidentally/ inadvertently ignite with risk of injury. Ensure gas is off at the supply shut off valve before checking appliance valves.



2. BATTERY POWERED IGNITION

⚠ DO NOT lean over the appliance while lighting.

STEP 1 Insert one (1) AA battery (not included) under the ignitor button.

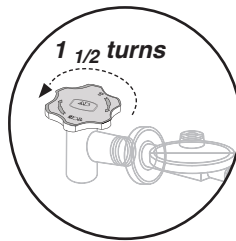


Screw the button into place over the positive terminal.

STEP 2

1 Turn the control knob to OFF.

Turn gas ON by turning the gas cylinder handwheel counter-clockwise 1 ½ turns.

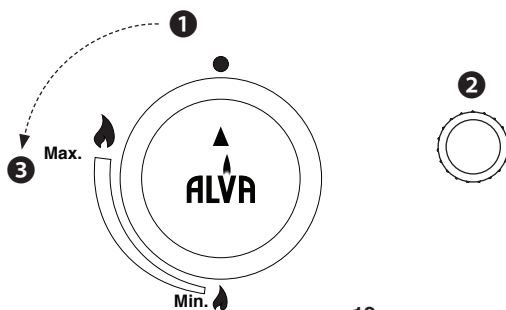


STEP 3

2 Push and hold the ignitor button.

3 Push and turn the control knob counter-clockwise to HIGH. (Release the ignitor button when the burner lights.)

4 Adjust the temperature to desired level.

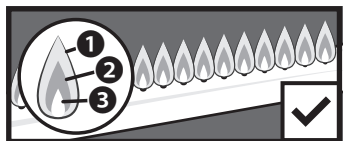


3. ALWAYS CHECK BURNER FLAME BEFORE USE.

STEP 01 Light burners and rotate knobs from HIGH to LOW.

STEP 02 Look below the cooking surface to view burners. When knob is at HIGH, flames should be larger than when knob is at LOW.

HEALTHY FLAME PATTERN

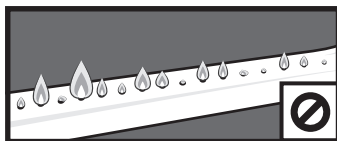


① Flickers of yellow color.

② Dark blue color.

③ Vibrant blue.

YELLOW OR IRREGULAR



If there is a sudden drop or low flame issue, please reference the Troubleshooting chapter.

The burners are factory set for the correct flame profile. If the flame is not burning correctly, please contact Alva After Sales Service (Details on the last page of this manual) for adjustment.

IF IGNITION DOES NOT OCCUR IN 5 SECONDS:

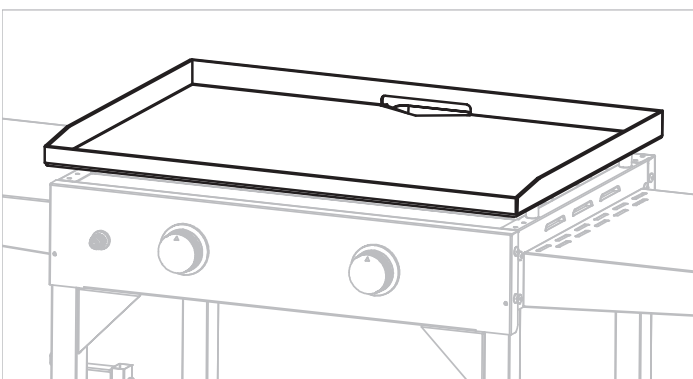
STEP 01 Turn the burner control knob OFF.

STEP 02 Wait 5 minutes.

STEP 03 Repeat the lighting procedure.

If burner does not ignite, please reference the Troubleshooting chapter.

GRIDDLE SEASONING



WASHING YOUR GRIDDLE TOP BEFORE FIRST USE

⚠ NOTICE

Soap will ruin a seasoned griddle. This is the only time you should use soap on the griddle cooking surface.

STEP 01 Wash the griddle cooking surface with hot, soapy water.

STEP 02 Rinse and dry completely.

STEP 01 Wipe any debris off griddle top. (See Fig. 2)

STEP 02 Set your griddle to high heat until your griddle top changes color. (~10 min) (See Fig. 3)

STEP 03 Use tongs to hold a paper towel or cotton cloth and spread 2-3 tablespoons of your seasoning oil across the entire griddle top. (See Fig. 4)

When seasoning your griddle top, remember to use a thin and even layer of oil—the thinner the layer of oil, the easier it will be to burn it off.

STEP 04 The griddle top is ready for another layer of oil when it stops smoking. Repeat **STEP 03** 3-4 times, or until the griddle surface is black. (See Fig. 5)

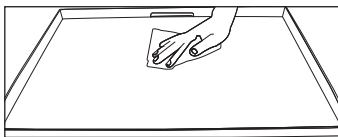


Fig. 2

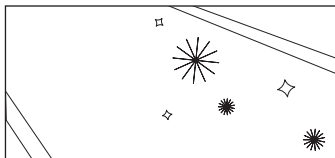


Fig. 3

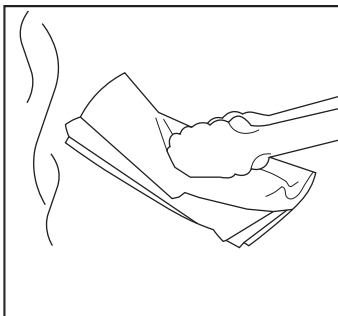


Fig. 4

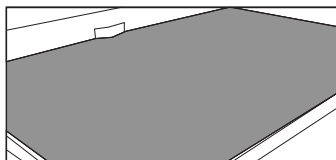


Fig. 5

⚠ CAUTION

Properly dispose of the rags/towels used to spread oil on your griddle top to prevent fires that might occur due to spontaneous combustion.

Under the right conditions, residual oil on rags or towels can oxidize long after being removed from a heat source. The oxidation process itself produces heat which, if not dissipated, can build up and may cause the rags/towels and surrounding material to ignite.

COOKING ON YOUR GRIDDLE

⚠ CAUTION

This appliance will be hot during and after use. Use long-handled utensils and oven mitts/protective gloves when handling potentially hot parts to protect against burns and splatters.

NOTICE

DO NOT store any items within 8 cm of the cooking surface while in use.

IF GREASE OR OTHER HOT MATERIAL DRIPS ONTO VALVE, HOSE OR REGULATOR:

STEP 01 Turn off gas supply immediately

STEP 02 Determine the cause and correct it.

STEP 03 Clean and inspect valve, hose and regulator.

STEP 04 Perform a leak test. (Please reference the Leak Test Instructions)

WHAT OIL IS BEST TO USE?

- Any plant-based cooking oil with bland flavour and a low smoke point

CLEANING YOUR GRIDDLE

CLEANING YOUR GRIDDLE TOP

Clean griddle top after each use, while still warm.

- DO NOT use soap on the griddle top. This will destroy the griddle's seasoning.

STEP 01 Push loose food debris into the grease cup with spatula or straight metal scraper. (See Fig. 6)

STEP 02 Wipe down griddle top with paper towel. (See Fig. 7)

STEP 03 Apply a few tablespoons of water to the griddle then scrape the water and debris surface, into the grease cup. (See Fig. 8)

(For stuck-on food residue, use a bit of coarse salt.)

STEP 04 Wipe again with a paper towel and dry completely. (See Fig. 9)

STEP 05 Apply thin coat of cooking oil to maintain seasoning and protect the griddle top. (See Fig. 10)

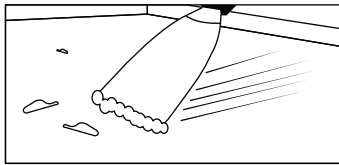


Fig. 6

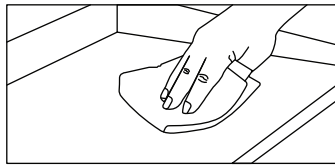


Fig. 7

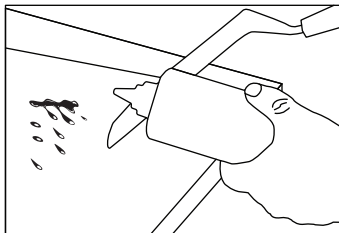


Fig. 8

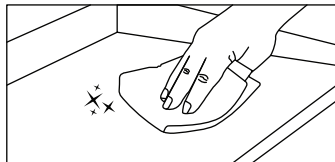


Fig. 9

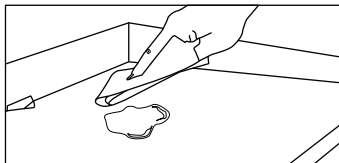


Fig. 10

⚠️ EMPTY YOUR GREASE CUP

The grease cup must be removed and emptied after each use.

⚠️ CAUTION

Grease cup will be hot during and after use. DO NOT remove the grease cup until the griddle has completely cooled.

CARE AND MAINTENANCE

⚠ WARNING

Grease build up can cause a fire. Clean any part of the appliance that gets hot and experiences grease build up after each use.

⚠ CAUTION

All cleaning and maintenance should be carried out when the appliance is cool and everything is turned OFF.

- DO NOT use abrasive pad on areas with graphics.
- If a bristle brush is used to clean any of the cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to cooking.

APPLIANCE BODY:

Wash with warm soapy water and immediately wipe dry with a non-abrasive cloth. (DO NOT allow cleaning agents to rest on any porous surface for a prolonged amount of time.) The cooking surface will corrode if not oiled regularly. Keep it well oiled and away from the elements

⚠ NOTICE

DO NOT use abrasive cleaners, or a concentrated cleaner on the appliance. This may result in damage to and failure of parts.

APPLIANCE STORAGE

⚠ WARNING

DO NOT move the appliance when in use. Allow the appliance to cool to 45°C before moving or storing.

Storage of an appliance indoors is only permissible if the gas supply is disconnected and removed from the appliance.

COVER FIT GUIDE

Always cover your appliance when stored outdoors.

TROUBLESHOOTING

IGNITION TROUBLESHOOTING BURNER WILL NOT IGNITE:

If ignition does not occur in 5 seconds:

STEP 01 Turn the burner control knob OFF.

STEP 02 Wait 5 minutes.

STEP 03 Repeat the lighting procedure.

If this does not work, to determine the cause, please try to ignite your appliance with a match.

MATCH LIGHTING INSTRUCTIONS

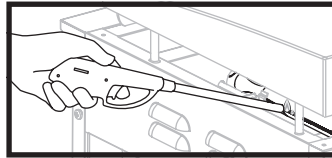
Before beginning, check for gas leaks. Open hood (if applicable).

STEP 01 Turn control knob to OFF position.

STEP 02 Light a match (or long lighter) no shorter than 25cm long.

STEP 03 Place the flame next to the burner.

STEP 04 Push in and turn the control knob to start gas flowing. Ensure burner lights and stays lit.



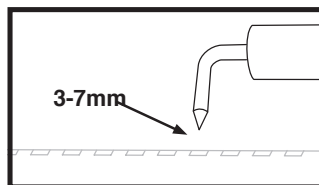
IF YOU CAN IGNITE YOUR APPLIANCE WITH A MATCH:

POSSIBLE CAUSES

SOLUTION

Ignitor wire misaligned.

Ensure that the ignitor needle is positioned 3-7mm away from the burner, and aligned with the burner holes.

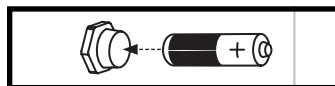


Damage to the ignition system.

Contact customer support for replacement parts.

Dead / improperly installed battery.

Replace with new battery.



IF YOU CAN NOT IGNITE YOUR APPLIANCE WITH A MATCH:

POSSIBLE CAUSES

SOLUTION

Burner tubes are not receiving fuel.

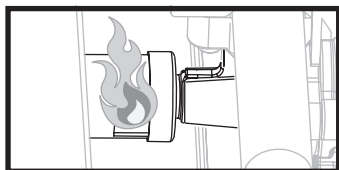
Clean the burner assembly to remove the obstruction.

GAS FLOW TROUBLESHOOTING BURNER FLAMES ARE YELLOW OR IRREGULAR:

- Appliance will not achieve a high heat or heats unevenly.
- Burner flames start strong, then immediately drop to low even when burner is set to high position.
- Flame height drops when a second burner is lit.
- Flames DO NOT extend the full length of the burner, or only run on one side of the burner.
- Burner flames are inconsistent.

POSSIBLE CAUSES	SOLUTION
Obstructions in the burner, gas jets, or fuel rail.	Clean the burner, jets, and gas hose.
Gas cylinder is empty or low.	Refill or replace the gas cylinder.

A FLAME IS COMING OUT OF THE AIR GATE:



POSSIBLE CAUSES	SOLUTION
Something is blocking the venturi in the burner.	Clean the burner assembly to remove the obstruction.

FLASHBACK (FLAME IN BURNER TUBE)

In the event of flash back whilst the BBQ is in use, turn all the controls and the cylinder valve to the “OFF” position. Wait 5 minutes before attempting to relight the BBQ. If the problem persists, check for blocked ventury ports by removing the burner and cleaning with compressed air or with a pipe cleaner. Replace burner correctly.

If problem persists do not try to rectify the problem yourself as this could result in serious injury and/or property damage.

CLEANING THE BURNER ASSEMBLY

i BEWARE OF SPIDERS AND WASPS. BURNER TUBES SHOULD BE INSPECTED AND CLEANED PERIODICALLY!

Spiders and small insects occasionally spin webs or make nests in the burner tubes during warehousing and transit. These webs can lead to a gas flow obstruction which could result in a fire in and around the burner tubes.

To reduce the chance of FLASH-BACK, the procedure listed below should be followed at least once a month in late summer or early autumn when spiders are most active, or when your BBQ has not been used for an extended period of time.

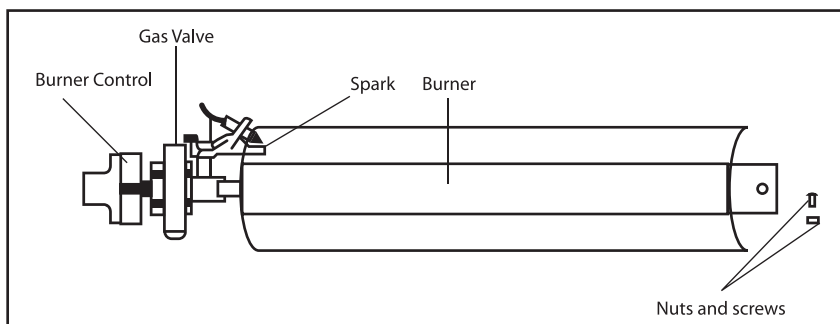
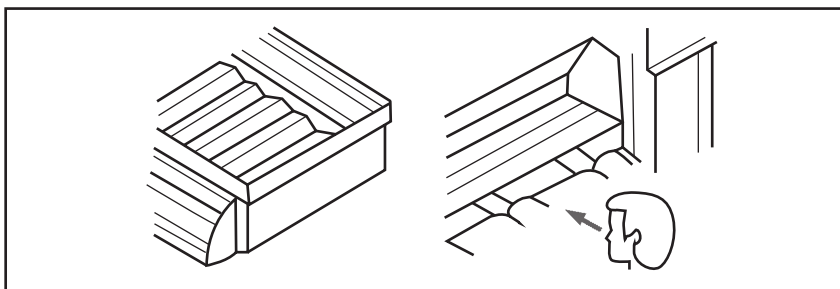
BURNER CLEANING

Regardless of which venturi cleaning procedure you used, we recommend that you complete the following steps to help prolong burner life.

1. Scrub the entire outer surface of the burner with a non-metallic scouring pad to remove any loose corrosion.
2. Clean any clogged holes with a stiff piece of wire (for example: an open paper clip).
3. Inspect the burner assembly for any opening caused by corrosion.
4. If any openings due to corrosion are found, replace the burner.
5. Replace the burner and spring as described in the assembly instructions.
6. Check the burner for proper location/seating after replacement.
7. Ensure that the valve orifices are inside the burner tube.

VISUALLY CHECKING BURNER FLAMES

Occasionally observe burner flame for correct operation. See diagram below.



All cleaning and maintenance should be carried out when the BBQ is cool and with the gas supply turned OFF at the gas cylinder.



Never attempt to operate your barbecue without the burner tube being correctly located. A serious and immediate fire hazard would result.



VERY IMPORTANT
The location of burner with respect to the orifice is vital to safe operation. Check to ensure the valve orifices are inside of the burner tubes before using your gas BBQ. If the burner tubes (venturi) are not fitted over the valve orifices and you start lighting the burners, an explosion and or fire might occur.

WARNING

- The appliance is designed for outdoor use only.
- **WARNING!** Accessible parts may be very hot. Keep young children away.
- Read the instructions before using the appliance.
- Do not move the appliance while in use.
- Turn off the appliance at the cylinder valve after use.
- The Gas griddle must not have any overhead obstructions e.g. trees, shrubs and lean to roofs.
- The Gas griddle must be used with a clearance of 1m.
- The Gas griddle must not be used near flammable materials (petroleum based products, thinners or any other solid object that carries a flammable warning label).
- Close the valve of the gas cylinder after use.
- The use of this Gas griddle in enclosed areas can be dangerous and is **PROHIBITED**
- It is illegal and dangerous to change or modify any part of this appliance.
- The warranty will be voided against any and all claims if the unit has:
 - a. Not been assembled and operated in accordance with the instructions provided.
 - b. Been used for commercial purposes.
 - c. Been abused, misused or left exposed to the elements.
 - d. Been damaged as a result of a fat fire.
 - e. Any repairs, modifications or tampering, with this appliance by an unauthorised person is not allowed and will nullify the warranty.
 - f. Claim relates to rust.

FREQUENTLY ASKED QUESTIONS

Q: How long will the gas in my cylinder last?

A: This depends on how you use your griddle. It is easy to calculate your gas consumption. Take the capacity of the gas cylinder in grams (i.e. 9000g for a 9kg cylinder) and divide it by the gas consumption of the appliance. The answer to the calculation is the approximate number of hours that your gas will last for.

Q: What do I do if I have an over-filled cylinder?

A: The best method to determine if your cylinder is overfilled is to weigh it. Subtract the 'tare' mass from the cylinder weight – this gives you the weight of your gas. If this gas weight exceeds your cylinder design weight (9kg) then return the cylinder to your gas supplier.



*For use outdoors only
and in well ventilated
areas*

*WARNING: Accessible
parts may be very hot,
keep young children
away*

*Read the instructions
before using the
appliance.*

*DO NOT move the
appliance while in use.*



*How to test if
your cylinder
is overfilled*



*[http://www.
youtube.com/
watch?v=Ya
vsYE8nzCw
&feature=plcp](http://www.youtube.com/watch?v=YaVsYE8nzCw&feature=plcp)*

SPECIFICATIONS

Model	G672
Description	OLYMPUS 2 BURNER GRIDDLE
Gas Consumption at max	728 g/h
Heat output	10kW
Type of Gas	LPG
Operating pressure	2.8kPa
Jet (Orifice) size	Ø1.10mm
FOR USE OUTDOORS ONLY AND IN WELL VENTILATED AREAS. TO BE USED WITH A 2.8kPa SANS 1237 APPROVED REGULATOR WITH A MINIMUM DELIVERY CAPACITY OF 1kg/h WITH A SANS 1156-2 APPROVED HOSE. REGULATOR AND HOSE SUPPLIED.	
WARNING: ACCESSIBLE PARTS MAY BE VERY HOT. KEEP YOUNG CHILDREN AWAY.	
READ THE INSTRUCTION LITERATURE BEFORE USING THE APPLIANCE. DO NOT MOVE THE APPLIANCE WHILE IN USE.	

AFTER SALES SERVICE

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