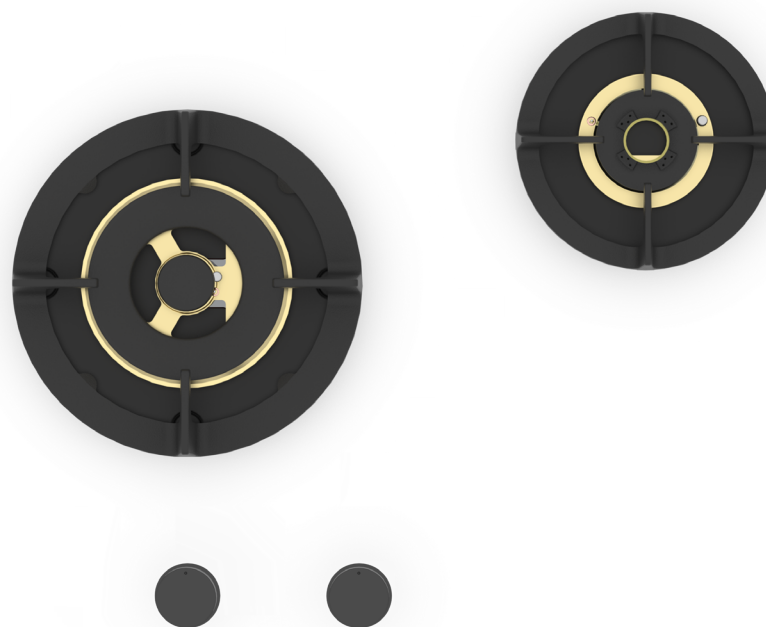


INSTRUCTIONS MANUAL

COUNTERTOP SIDE BURNERS



BRABURA
GRILLS

CALLE ACERO 12 VILLAFRANCA DE LOS BARROS 06220 BADAJOZ SPAIN

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THIS MANUAL APPLIES TO THIS PRODUCTS

BRABURA
GRILLS

Ref No: BGG0019
COUNTERTOP SIDE BURNERS

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INTRODUCTION

Welcome to BRABURA Countertop Side Burners

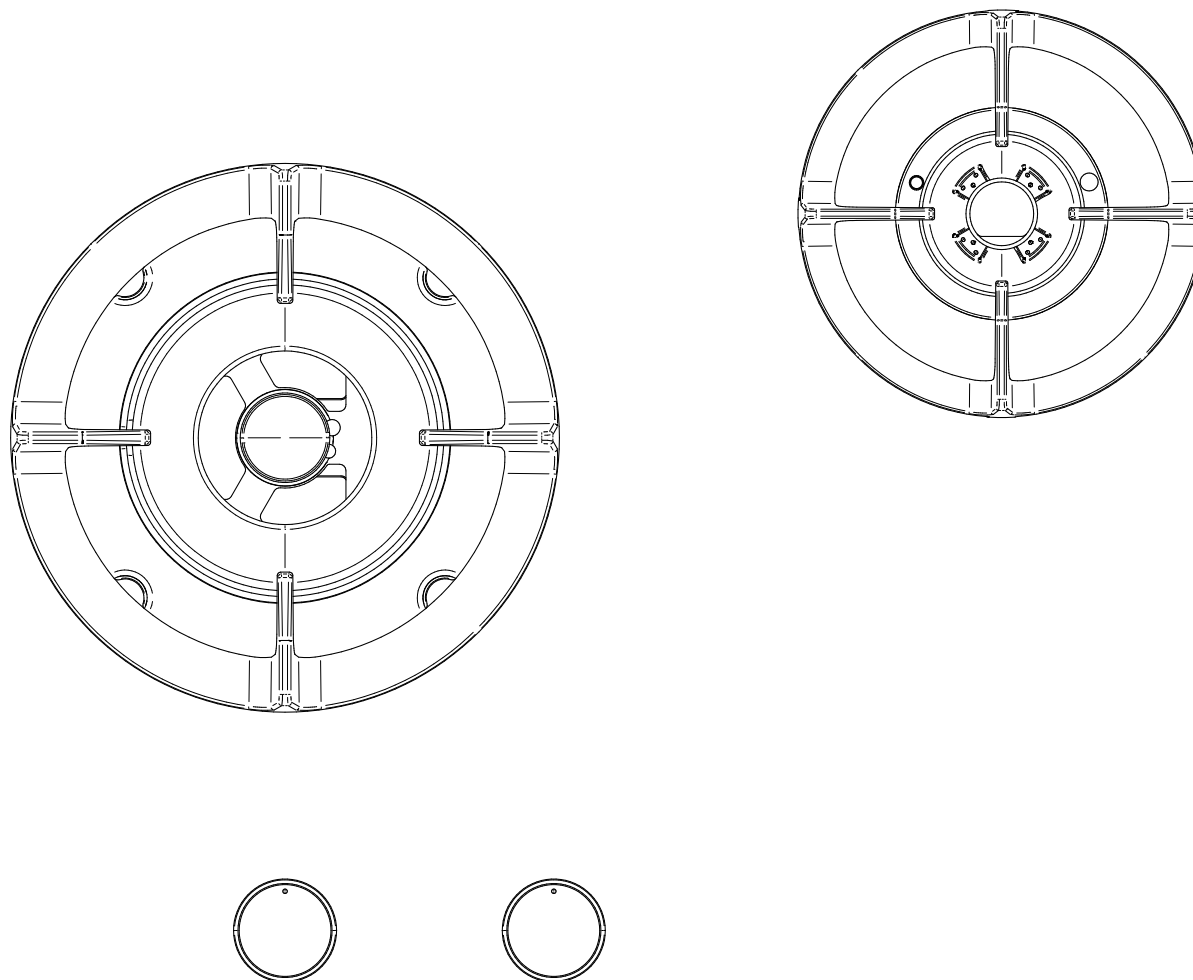
This manual has been written to help you use your BRABURA Appliance with safety and satisfaction. It includes detailed information about the burners, the components supplied or installed, its systems, and information about its operation. Please read it carefully, and familiarize yourself with your BRABURA Countertop Side Burners before you start cooking.

NOTES:

- **This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.**
- **Read and follow all warnings and instructions before assembling and using the appliance.**
- **Follow all warnings and instructions when using the appliance.**
- **Keep this manual for future reference.**

For support information on using your BRABURA Appliance, go to <https://www.braburagrills.com/ayuda-soporte/>.

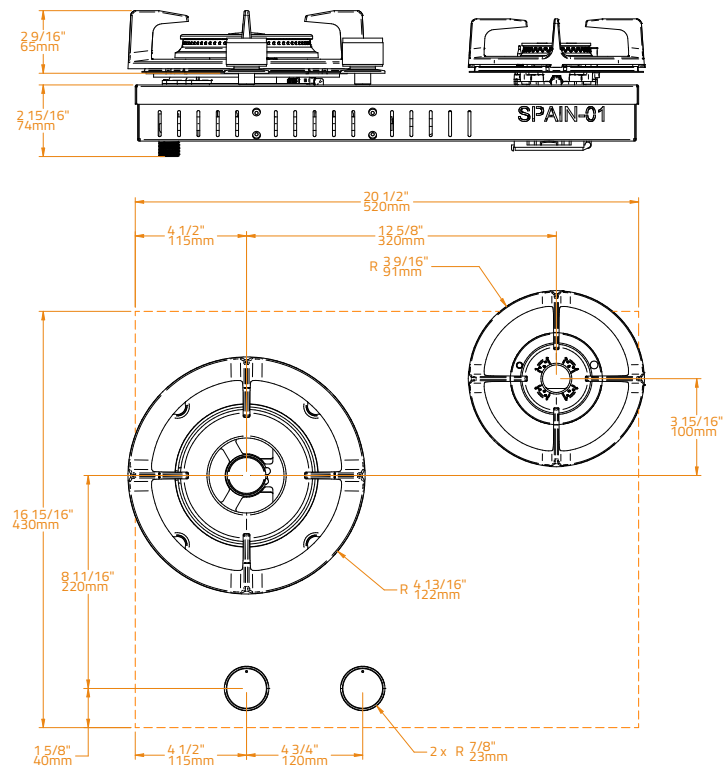
To contact us, visit <https://www.braburagrills.com/>.



PRODUCT SPECIFICATIONS

PRODUCT

Countertop Side Burners



DIMENSIONS

Under-top Box	W52 cm x D43 cm x H7.4 cm
Medium Burner	Ø18.2 cm
Wok / Simmer Burner	Ø24.4 cm

FEATURES

High Quality Construction

The chassis is constructed from heavy duty 304 stainless steel or ultra durable heat resistant powder coating for easy cleaning and corrosion resistance.

Multi-Stage Fire Power Adjustment

Allows selecting different power levels, from high to low flame, adapting to the user's needs.

Maximum Safety

Equipped with a thermocouple fire protection device and a safety lock system, ensuring secure and reliable operation.

SPECIFICATIONS

Gas Type	LP / NG
Medium Burner Power	1.6 kW LP / 1.8 kW NG
Wok / Simmer Burner Power	4.2 kW LP / 5.2 kW NG
Total Power	5.8 kW LP / 7 kW NG
Grates Material	Cast Iron
Chassis Material	304 Stainless Steel
Ignition Type	Continuous Spark
Weight	11.5 kg

WARRANTY

Cast Iron Grates	Lifetime
Ignition System	3 years
Components	5 years

GENERAL SAFETY AND INSTALLATION WARNINGS

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DANGER

FOR YOUR SAFETY

If you smell gas:

- **Shut off gas to the appliance.**
- **Extinguish any open flame.**
- **If odor continues, immediately call your gas supplier or your fire department.**

Improper installation and service or maintenance may cause property damage, injury or death.



ADVICE

- **Do not operate this appliance without having read this manual.**
- **Do not store or use flammable substances in the vicinity of the appliances.**
- **All gas installations and gas conversions must be performed by a qualified technician or authorized service agent.**
- **This appliance is not intended for commercial use.**

GENERAL SAFETY AND INSTALLATION WARNINGS

Safety Warnings

Safe operation of BRABURA Appliances depends upon its proper installation. Only a qualified professional installer and service technician must perform adjustments and service of the appliance. Proper location and proper use is essential to insure safe and continued trouble-free operation. Any non-approved alterations made to the appliance will void the product's warranty.

NOTE: The manufacturer cannot be held responsible for damage or injury caused by improper use of this appliance.

- To reduce the risk of fire, electric shock, or injury, read and follow these basic precautions before installing/operating your appliance
- Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.
- Do not use the appliance as storage area for flammable materials. Keep area clear and free from combustible materials, gasoline, and other flammable vapors and liquids. Failure to do so can result in death, explosion, or fire.
- Have an ABC Fire Extinguisher accessible at all times. Never attempt to extinguish a grease fire with water or other liquids.
- This unit is for outdoor use only! Do not operate in a building, garage or any other enclosed areas. This could result in carbon monoxide buildup which could result in injury or death. Appliances are not designed or intended for installation near a window or vent that goes into the house.
- Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.
- Do not store any propane/butane (G31-G30) cylinder that is not connected for use in the vicinity of this or any other appliance.
- Do not attempt to heat unopened containers on the appliance as pressure may build up and cause the container to explode.

- Do not attempt to heat unopened containers on the appliance as pressure may build up and cause the container to explode.
- Never use charcoal or any other solid fuel in the appliance.
- Never operate this appliance while under the influence of alcohol or drugs.
- Spiders and other insects can nest in the burner of this and any other burner, which causes the gas to flow from the front of the burner. This dangerous "condition" can cause a fire behind the valve panel, damaging the burner and making the burner unsafe to operate. Inspect the burners before each use. Symptoms of insect nests can include any of the following conditions:
 1. The smell of gas in conjunction with the burner flames appearing yellow.
 2. The burner does not reach temperature.
 3. The burner heats unevenly.
 4. The burner makes popping noises.

Keep this instructions

BRABURA Grills cannot be held responsible for damage or injury caused by improper use or installation of this appliance.

GENERAL SAFETY AND INSTALLATION WARNINGS

Installation Warnings

Please read all instructions before installing or operating your gas appliance to prevent injury and appliance damage.

This and all gas appliances should be installed in conformity with local codes.

- All gas appliances will get hot during use. Use extreme caution when operating the appliance.
- Do not touch hot surfaces. Always use the handle to open or close the appliance.
- Close supervision is necessary when this or any appliance is used near children. Keep children away from the appliance during operation and until the appliance has cooled off.
- Do not store any LP cylinder or tank not connected for use with the appliance, in the area of this appliance or any other appliance. Never store an LP cylinder or tank indoors, or within the reach of children.
- Never test the appliance for gas leaks using a lighted match or any other open flame; see leak test procedures using soap/water solutions – see section on Leak Testing.
- The use of accessories, regulators, or components not recommended by the appliance manufacturer may cause injuries and will void warranty.
- Never lean over the cooking surface when lighting or operating the appliance.
- Use cooking utensils with wood handles and insulated oven mitts when operating the appliance.
- Make sure food is not forgotten in the appliance; forgotten items could melt or catch fire when the appliance is turned on.
- To prevent injuries, do not use accessories that are not recommended by the manufacturer.
- Never use the appliance in windy conditions. If located in a consistently windy area (oceanfront, mountaintop, etc.) a wind break will be required. Winds blowing can cause poor performance and / or cause the knobs to get dangerously hot.
- Children should not be left alone or unattended in an area where any appliance is in use. They should never be allowed to touch, sit or stand on any part of the appliance.
- Do not store items of interest to children in cabinets above or below the appliance.
- Wear proper clothing when operating this appliance. Loose-fitting or hanging garments should never be worn while using the appliance.
- Do not leave the appliance unattended while in use.
- Do not use water on grease fires! A violent steam explosion may result. Instead, smother the fire with a multipurpose ABC extinguisher.
- The parts sealed by the manufacturer or his agent shall not be manipulated by the user.
- Do not move the appliance during use. Turn off the gas supply at the gas cylinder.

Prior to using your appliance, verify that all of the following is correct:

- Installation of the proper gas type and regulator settings.
- The proper gas connection is complete.
- Check for gas leaks.
- Minimum clearances are maintained.
- All packaging has been removed.
- All parts and components are properly in place.
- An installer-supplied manual gas shut-off valve is fully accessible.

Keep this instructions

BRABURA Grills cannot be held responsible for damage or injury caused by improper use or installation of this appliance.

GAS SAFETY AND INSTALLATION WARNINGS

- All gas connections should be made by a Professional qualified technician and in accordance with local codes and ordinances. The installation must conform with local codes.
- Always check the Rating Plate to make sure the gas supply you are hooking up to is the gas type the appliance is manufactured for.
- Do not twist the gas supply hose.
- Before each use, visually inspect the gas supply hose for cracks, cuts or excessive wear. Replace the hose if necessary. Check for gas leaks before each use.
- Never connect the appliance to an unregulated gas supply line. Appliances operated without regulator are unsafe and will not be serviced until installed properly and safely. Unsafe operation without a gas regulator will void the warranty of the appliance.
- For EU installation, check the rating plate to ensure that pressures and certificated gases corresponds with 'Pressures And Certificated Gases Table'
- Check to ensure that the gas supply hose does not come in contact with any hot surface, sharp or rough edges of the outdoor kitchen construction. Do not kink the gas line when installing.
- Be sure that the gas supplied to the appliance conforms to the model you purchased. A Natural Gas appliance requires natural gas to operate; an LP appliance requires liquid Propane gas to operate.
- The regulators should comply with the standard EN16129 in its latest version as well as with national regulations. We recommend using a hose with a length of no more than 1.5 m and change according to the national condition.

The self-contained LP system appliance is certified for use with gas tanks ranging from 5 kg to 13 kg in capacity.

These tanks have dimensions falling within a height range of 580mm to 380mm and a diameter range of 250mm to 315mm.

IMPORTANT: Never connect the appliance to an unregulated gas supply.

- A licensed contractor or local gas company representative must perform all gas connections.
- Ensure that the service supplying the appliance is fitted with a shut off valve conveniently positioned near the appliance and giving ease of access.
- The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system.

Gas Category	Country Of Destination	Gas and Supply Pressure	Burner Orifice Size
I3B/P(30)	AL - BG - CY - DK - EE - FI - FR - HR - HU - IT - IS - LT LU - MT - MK - NL - NO - RO - SK - SE - SI - TR	G30 (30 mbar) G31 (30 mbar)	0.68 (Medium Burner) 1.05 / 0.45 (Wok/Simmer Burner)
I3+(28-30/37)	BE - CH - CY - CZ - ES - FR - GB - GR - IE - IT - LT - LU - LV - PT - SI - SK	G30 (28-30 mbar) G31 (37 mbar)	
I3B/P(50)	AT - DE - CH - SK	G30 (50 mbar) G31 (50 mbar)	0.6 (Medium Burner) 0.89 / 0.38 (Wok/Simmer Burner)
I2H / I2HS / I2E I2EK / I2E+	AL - AT - BE - BG - CH - CZ - DE - DK - EE - ES - FI - FR - GB - GR - HR - HU - IE IS - IT - LV - LT - LU - NL - NO - PL - PT - RO - SE - SI - SK - TR	G20 (20-25 mbar) G25 (25 mbar) G25.1 (25 mbar) G25.3 (25 mbar)	1.02 (Medium Burner) 1.55 / 0.7 (Wok/Simmer Burner)

CHECKING FOR GAS LEAKS

Gas Leak Warnings

- Finding and/or fixing a gas leak is not a “do-it-yourself” procedure. Only use a professional.
- Never use the griddle without first leak testing the gas connections including all of the valves, fittings, lines etc. (All gas connections should be checked)
- **WARNING: Do not use open flame to check for leaks. Use of an open flame could result in a fire, explosion and bodily harm.**
- Do not smoke while performing the leak test. Any open flame will ignite the gas.
- To prevent fire or explosion hazard, Perform leak test outdoors only.
- Check to ensure that flexible hoses do not have any cuts and wear that may affect the safety before each use. Only the factory supplied hose and regulator must be used. Use only replacement regulator and hose assemblies specified by BRABURA products.
- Changing the gas cylinder shall be carried out away from any source of ignition.

Gas Leaks Test

Perform a leak test before each use whether the gas supply cylinder has been disconnected or not. In addition, whenever the gas cylinder is connected to the regulator or whenever any part of the gas system is disconnected or replaced, perform a leak test.

1. As a safety precaution, remember to always leak test your appliance outdoors in a well-ventilated area. Never smoke or permit sources of ignition in the area while doing a leak test. Do not use a flame, such as a lighted match to test for leaks. Use a solution of soapy water.
2. Prepare a leak testing solution of soapy water by mixing in a spray bottle one part liquid soap to one part water.
3. Make sure all the control knobs are in the OFF position.
4. Turn on the gas.
5. Apply the leak-testing solution by spraying it on joints of the gas delivery system. This includes all valves, pipe connections, joints, lines and every point from the gas source to the burners.
6. Blowing bubbles in the soap solution and/or there is a faint gas smell (Typically Gas has an Egg Smell) indicates that a leak is present. Do not attempt to ignite the appliance.
7. Turn all control knobs back to the full OFF position.
8. Stop a leak by tightening the loose joint and/or resealing with thread sealant or Teflon tape, removing sealant or tape in the event of a flared connection or by replacing the faulty part with a replacement part recommended by the manufacturer. Do not attempt to repair the cylinder valve if it is damaged. The cylinder must be discarded to a proper LP tank location and then replaced.
9. If you are unable to stop a leak turn all control knobs back to the full OFF position, shut off the gas supply to the appliance and release pressure in the hose and manifold by pushing in and turning any of the control valves one quarter turn counter-clockwise.
10. On LP systems, remove the cylinder from the appliance.
11. Call an authorized gas appliance service technician or an LP gas dealer.
12. Do not use the appliance until the leak is corrected.

CHECKING FOR GAS LEAKS - LEAK TEST

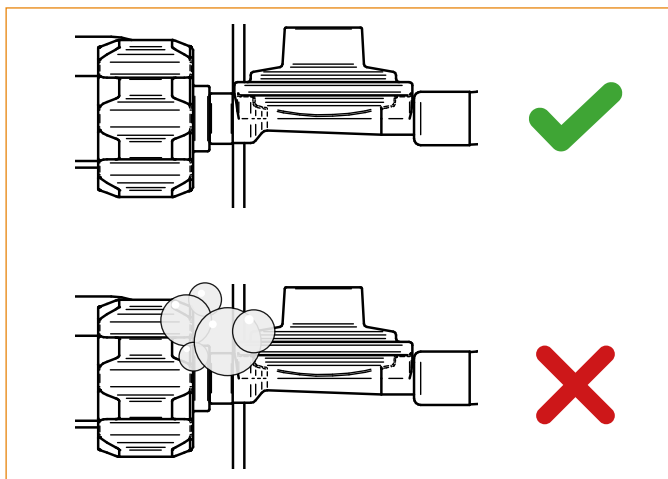
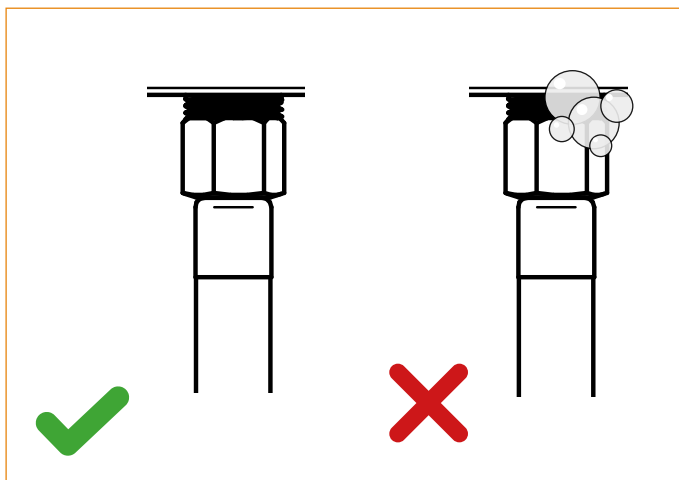
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Leak Test

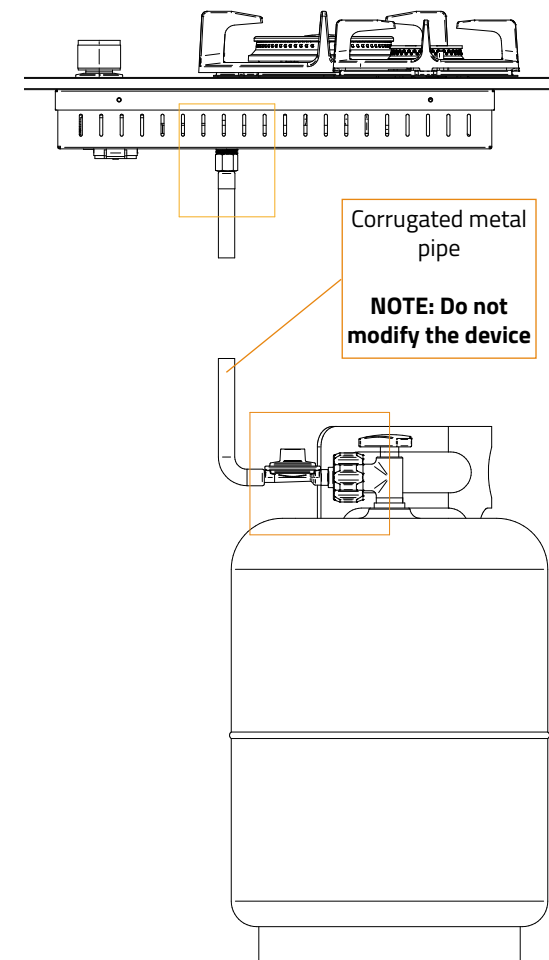
1. All gas piping and connections must be tested for leaks after installation or service along with before each use. This includes all valves, pipe connections, joints, lines and every point from the gas source to the burners.
2. All leaks must be corrected immediately. Remember-before exchanging an empty bottle for a new one; make sure all control valves are in the "off" position. This can create a low flow of gas through the burners. This would require the tank to be disconnected from the regulator, and then reconnected to reset the regulator.
3. Open the valve (shut-off or 'ON' LP tank). Test for leaks by applying liquid soap solution to all joints. Bubbles forming indicate gas leak.
4. Ensure the leak test includes all valves, pipe connections, joints, lines and every point from the gas source to the burners.

WARNING: Never use an open flame to check for leaks.

The below diagram is intended to show what a leaking connection would look like. These two locations are not the only points to check nor the only potential areas for a gas leak to be present.



NOTE: Changing the hose when the national conditions require it. Before each use of the BRABURA Appliances, clean and inspect the hose. If there is evidence of abrasion, wear, cuts, or leaks, the hose should be replaced before putting the appliance into operation.

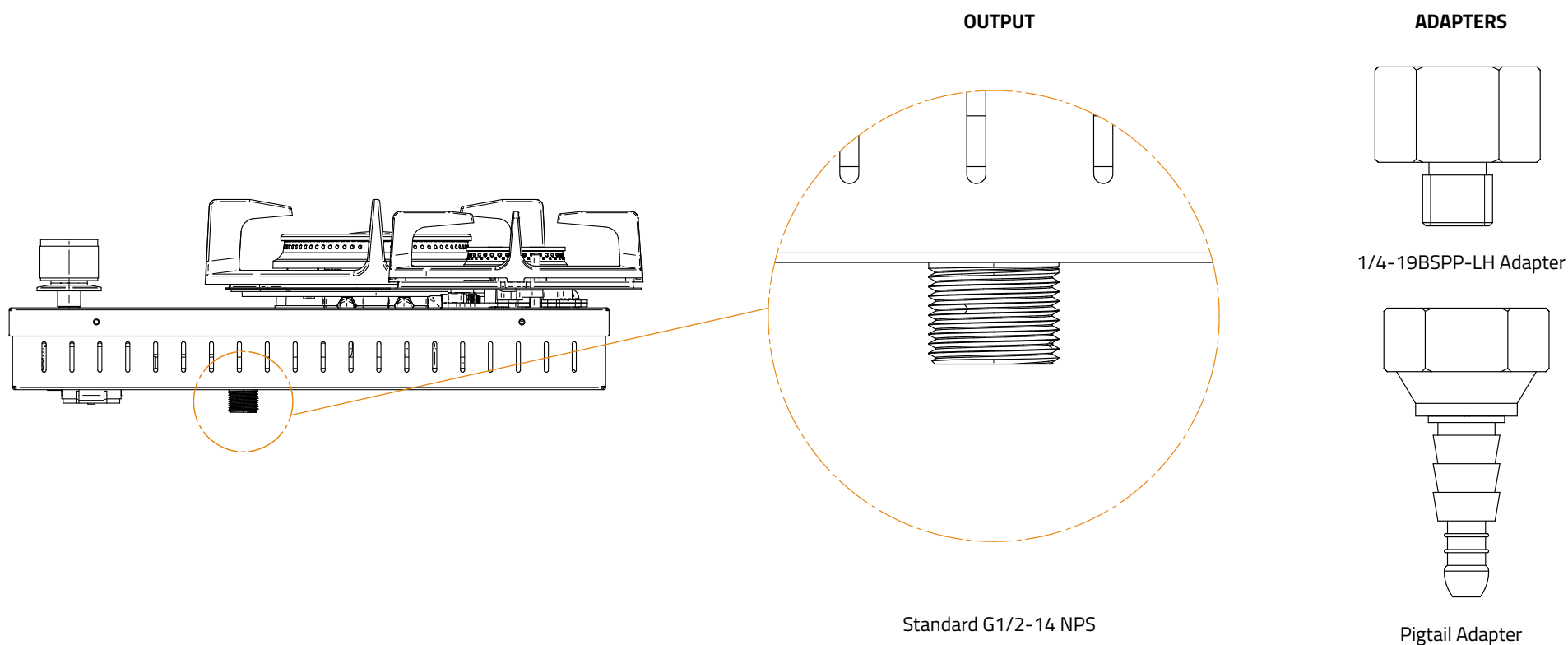


GAS CONNECTIONS - ADAPTERS

The BRABURA Countertop Side Burners comes equipped with a factory-standard outlet connection of G1/2-14 NPS pointing downward, designed to directly accommodate 1/2" gas connections. Should this configuration not be compatible with the gas connection system in the destination country, the appliances includes two additional adapters as complementary components:

- A 1/4-19BSPP-LH adapter allowing for the transition from the standard 1/2" gas connection to a 1/4" connection.
- An adapter designed to convert the standard 1/2" connection into a pigtail, offering versatility in the burners' connection setup.

These adapters ensure that the BRABURA Appliances can adapt to a variety of gas connection systems, guaranteeing its compatibility and functionality in diverse environments.

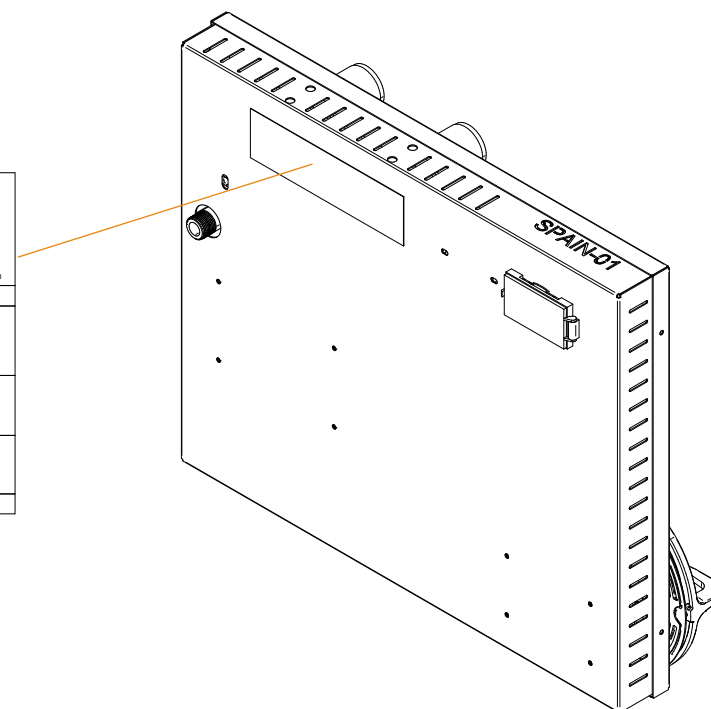


GAS CONNECTIONS - NATURAL GAS

Natural Gas Requirements

- Connect a suitable natural gas flex connector to the appliance regulator that must be installed on the bottom of the appliance. It is recommended to use a flex connector with a minimum of a ½" diameter or larger.
- Sealing all non-flared fittings with thread sealant or Teflon tape.
- Ensure the flex connector is protected from sharp edges, heat, aggressive surfaces, and kinking.
- Check the appliance controls to ensure all control valves are in the full OFF position.
- Turn on the main gas supply and check all connections for leaks using soapy water as described in the leak testing procedure section.
- The regulator used must be set for local regulation pressure and is for use with Natural gas only.
- Most low pressure regulators have a directional arrow indicating the direction in which the gas must travel. Ensure the arrow is pointing in the direction of the appliance.
- An installer supplied gas shutoff valve must be installed in an accessible place.

BRABURA GRILLS			<div> <div>CE²⁴₂₅₇₅</div> <div>UK²⁴_{CA 0359}</div> </div>		
⚠ Caution: Read the instructions before using the appliance. For outdoor use only. Warning: Accessible parts may be very hot. Keep young children away. Only for installation in built-in enclosure constructed of non-combustible material.			Manufactured By: Brabura Grills SL Avenida de Almendralejo 6 Villafranca de los Barros 06220 Badajoz Spain		
Gas Category	Country Of Destination	Gas and Supply Pressure	Power Per Burner	Total Power Input	Burner Orifice Size
I3B/P(30)	AL - BG - CY - DK - EE - FI - FR - HR - HU - IT - IS - LT LU - MT - MK - NL - NO - RO - SK - SE - SI - TR	G30 (30 mbar) G31 (30 mbar)	1.6 kW (Medium Burner) 4.2 kW (Wok/Simmer Burner)	5.8 kW	0.68 (Medium Burner) 1.05 / 0.45 (Wok/Simmer Burner) <input type="checkbox"/>
I3+(2B-30/37)	BE - CH - CY - CZ - ES - FR - GB - GR - IE - IT - LT - LU - LV - PT - SI - SK	G30 (28-30 mbar) G31 (37 mbar)			
I3B/P(50)	AT - DE - CH - SK	G30 (50 mbar) G31 (50 mbar)	1.6 kW (Medium Burner) 4.2 kW (Wok/Simmer Burner)	5.8 kW	0.6 (Medium Burner) 0.89 / 0.38 (Wok/Simmer Burner) <input type="checkbox"/>
I2H / I2HS / I2E I2EK / I2E+	AL - AT - BE - BG - CH - CZ - DE - DK - EE - ES - FI - FR - GB - GR - HR - HU - IE IS - IT - LV - LT - LU - NL - NO - PL - PT - RO - SE - SI - SK - TR	G20 (20-25 mbar) G25 (25 mbar) G25.1 (25 mbar) G25.3 (25 mbar)	1.8 kW (Medium Burner) 5.2 kW (Wok/Simmer Burner)	7.0 kW	1.02 (Medium Burner) 1.35 / 0.7 (Wok/Simmer Burner) <input type="checkbox"/>
Ref. Number	BGG0019		Serial Number		



GAS CONNECTIONS - LIQUID PROPANE

Liquid Propane (LP) Gas and Tank Requirement

- If your BRABURA Appliances is for a Liquid Propane application, a LP regulator set for local regulated pressure must be used and is for use with LP gas only.
- The self-contained LP system appliance is certified for use with gas tanks ranging from 5 kg to 13 kg in capacity. These tanks have dimensions falling within a height range of 580mm to 380mm and a diameter range of 250mm to 315mm.
- The gas supply must be turned off at the LP Gas supply cylinder and the LP Gas supply cylinder must be disconnected from the regulator when this outdoor cooking gas appliance is not in use.
- Always sit the cylinder in an upright position so that the cylinder valve is at the top.
- The cylinder should not be stored in a building, garage, or any other enclosed area. It should be stored outdoors in a protected, cool, and dry location out of reach of children.
- Never store any spare or extra gas cylinder(s) around or in the outdoor kitchen containing the BRABURA Appliances or any other open flame, heat-producing appliance(s) or heat source.
- When the gas tank is empty, turn the control knobs and the cylinder valve to the OFF position. Unscrew the valve.
- Remove cylinder and have it filled at your local qualified propane dealer.
- Once filled, carefully connect the valve and make sure it is secure and not leaking.
- With the control knobs in the OFF position, turn on the cylinder valve.

If you smell gas or hear a hiss of gas escaping from the gas tank, move away from the tank and do not attempt to correct the problem yourself. Call the Fire Department immediately.

If your appliance does not have leaks in the gas tank, recheck for loose connections and perform a new leak test using the method detailed on the following pages with a soapy solution. Avoid exposing your LP gas tank to excessive heat and always store it upright. Never store LP gas tanks indoors.

Ensure that all connections are securely and fully tightened when connecting components to prevent leaks.

If not already available, it is required to install an ON-OFF shutoff valve at the gas supply source and turn off the gas supply when LP gas appliances are not in use.

Transporting and Storing LP Gas

Transport only one tank at a time and ensure it is positioned upright with the control valve closed and the dust cap securely in place.
Store the tanks outdoors and out of reach of children. Avoid storing them in buildings, garages, or any other enclosed area

Procedure for LP Gas Tank Connection

The LP Gas Tank must be in compliance with local legislation.

1. Before starting, make sure the gas tank is fully closed.
2. Turn all burner knobs to the OFF position.
3. Connect the hose connector to the corresponding brass coupling on the unit using a open wrench. Do not apply pipe sealant. It is important to protect the hose rubber line and regulator from sharp edges and hot surfaces to prevent damage.
4. Connect the regulator to the LP tank and tighten it by hand only.
5. Check for leaks using a soap and water solution on all connections, including valves, fittings, and lines, before each use.
6. To disconnect the appliance after use, turn the burner knobs to the OFF position.
7. Close the tank valve by turning the valve wheel counterclockwise until it stops.
8. Disconnect the regulator from the LP tank after use.

NOTE: Always check for leaks before every use.

INSTALLING THE APPLIANCE

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Before starting, ensure that the cutout in the countertop where the appliance will be installed matches the dimensions specified in this instruction manual. The burners must be securely fitted, forming a "sandwich" with the countertop. If the cutout is larger than specified, the appliance may not be properly secured, potentially leading to its detachment, which in the worst case could result in a fire or gas explosion. Conversely, if the cutout is too small, some burner components might not fit properly, making installation impossible.

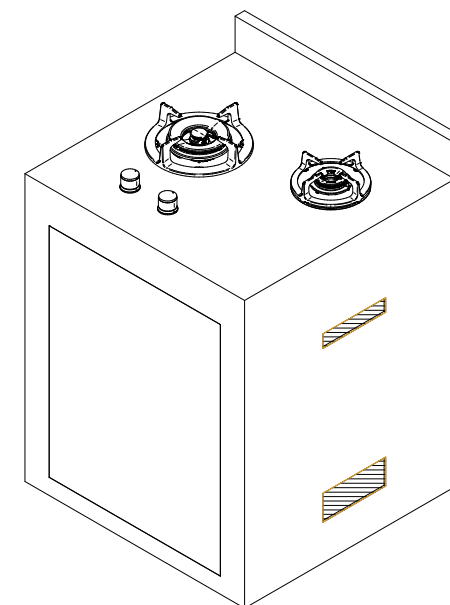
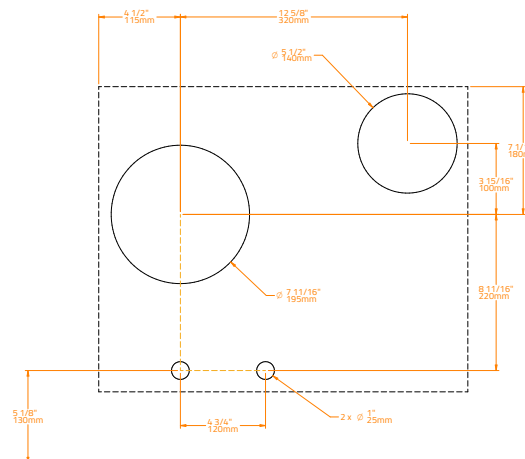
Pay careful attention to the location of the gas line. It should be routed away from sources of heat, sharp edges, and aggressive surfaces and should make as few bends as possible. Ensure the gas line connection will be accessible when appliance is installed. A safety shutoff valve is required at this gas connection point. Do not install the appliance with connected gas line or batteries.

Ensure your island cavity is adequately vented. Consult your local licensed professional for adequate requirements. If the gas tank is going to be installed inside a built compartment, make sure the mentioned compartment have enough ventilation opening to avoid the accumulation of the gas. Gas leakage within a confined space poses an extreme danger of fire and/or explosion. Adequate cross ventilation is absolutely essential. Do not obstructing the ventilation openings of the cylinder compartment. To achieve the optimal gas ventilation:

- One side of the enclosure shall be completely open.
- If the compartment is completely closed, it should have some ventilation openings:
 - At least two ventilation openings at the cylinder valve level shall be provided in the sidewall.
 - Ventilation opening(s) shall be provided at floor level. If ventilation openings at floor level are in a sidewall, there shall be at least two openings. The bottom of the openings shall be at floor level and the upper edge no more than 127mm (5 in) above the floor. The openings shall be unobstructed.
 - Every opening shall have minimum dimensions so as to permit the entrance of a 3.2 mm (1/8 in) diameter rod.

The following information is important to consider when adhering to your local code requirements:

- **LP/Propane Gas:** LP gas is heavier than air and will settle to the lowest levels of the outdoor kitchen. It is imperative to provide adequate cross ventilation for the areas where gas can accumulate at these lower levels of the island cavity. Should the Propane cylinder be located in the outdoor kitchen itself, a plenum wall is required to separate the gas source from the other areas of the outdoor kitchen (picture shown in owner's manual), and both the cabinets containing the gas appliances and the gas tank should be ventilated appropriately. If a plenum wall is undesirable, BRABURA offers a Propane tank drawer as an alternative.
- **NG/Natural Gas:** Natural gas is lighter than air and will rise to the highest levels of the outdoor kitchen. It is imperative to provide adequate cross ventilation for the areas where gas can accumulate at these higher levels of the island cavity.

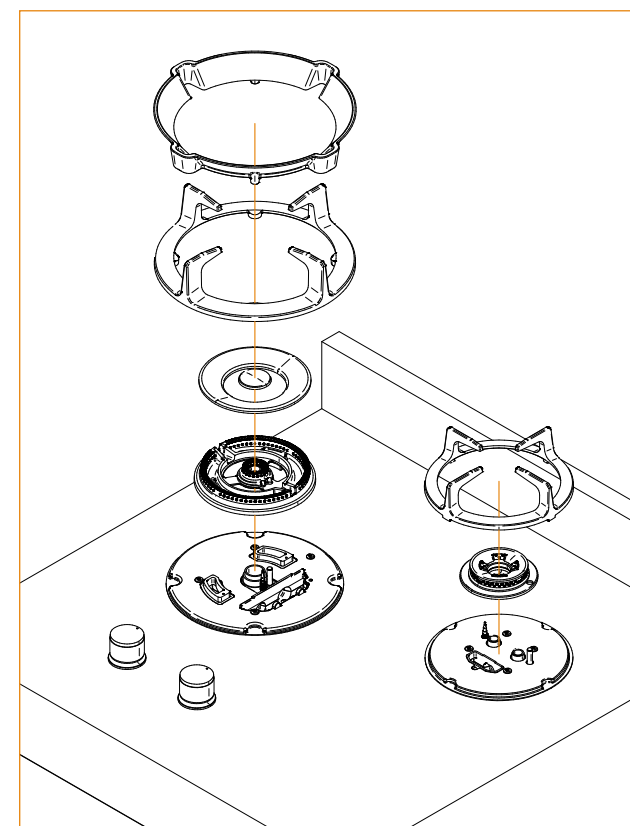
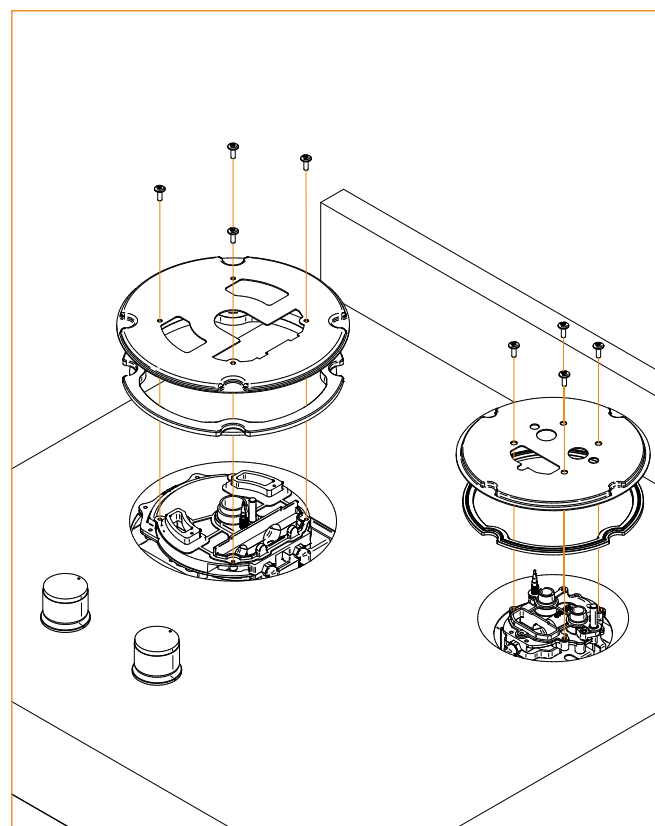
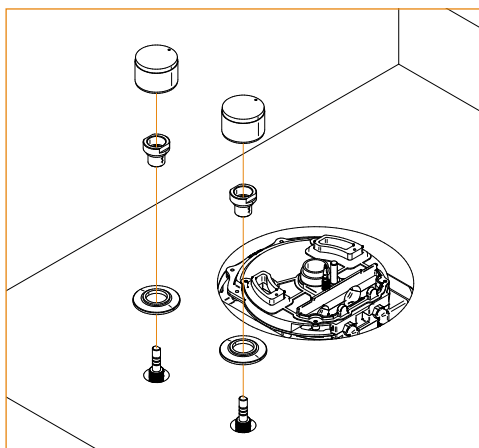
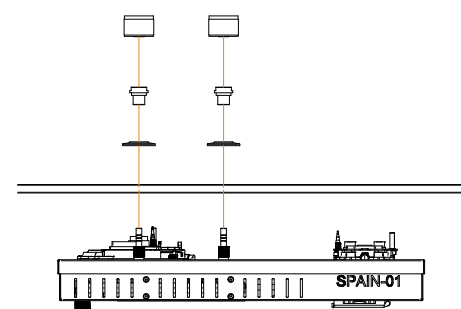


INSTALLING THE APPLIANCE

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NOTE: Two or more people should work together to install the BRABURA Countertop Side Burners.

1. Position the body of the appliance inside the cabinet, below the countertop, and fit it into place. Attach the trim pieces, securing sleeves, and knobs as shown in the first image. It is recommended to hold the appliance from inside the cabinet at all times during installation.
2. Place the rubber gaskets in the designated openings for their respective burners, position both trim pieces on top, and secure them with the screws provided with the appliance (8 pieces). It is recommended to hold the appliance from inside the cabinet at all times until it is screwed down to the countertop.
3. Position the burner, the grates, and the supports in their respective places.



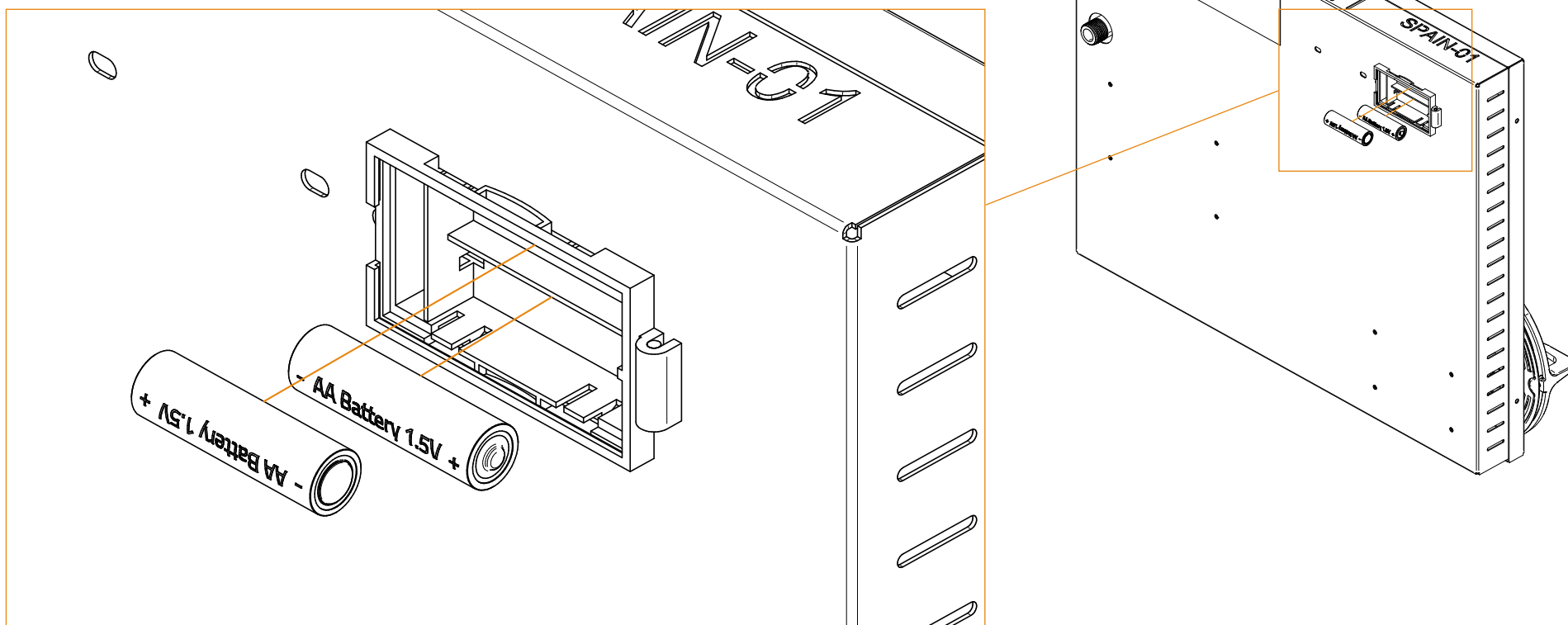
BEFORE YOU BEGIN

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The BRABURA Countertop Side Burner it is delivered with two AA (1,5V) battery.

Ignition

The BRABURA Countertop Side Burners' ignition system consists of two spark plugs, one per burner, each powered by an AA battery. To ignite the appliance, insert the two batteries into their compartment, located at the bottom of the steel burner box.



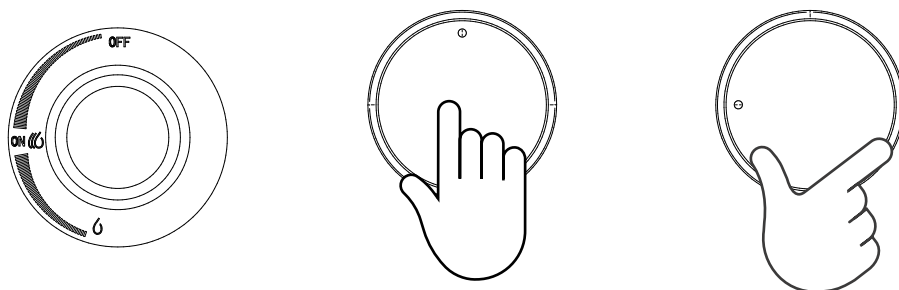
LIGHTING THE APPLIANCE

BRABURA
GRILLS

Use caution when lighting burners by standing as far away from the burners as possible. Do not put your hands, arms, head or any body parts close to the burners when lighting. Prevent flames from rising around the pan to minimize energy loss.

Spark-Lighting

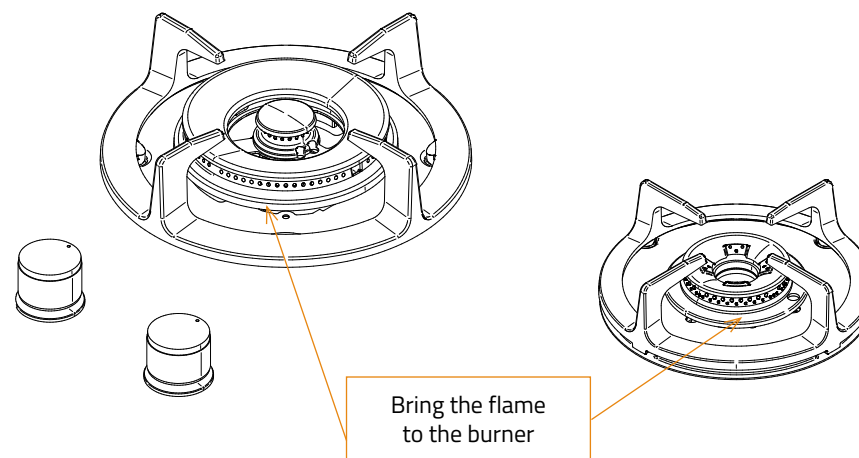
1. To ignite any of the burners, push the burner knob in and slowly rotate of the knob counter-clockwise to the high position.
2. You will hear a loud click as the electronic lighter produces a spark. Listen for the sound of the gas igniting and look for a flame through the cooking grids. If the burner does not light on the first try, repeat immediately.



3. If the burner does not light in 5 seconds, turn the burners off and wait five minutes until the gas clears before attempting to light it again. Repeat the procedure or try the manual lighting procedure below.
4. If the burner does not light after several attempts, immediately close all gas valves and consult an authorized service technician.
5. To shut off the burners, rotate the knob and turn to OFF position. It is normal to hear a popping sound when the burners are turned off.
6. Close the valve at the gas supply when finished cooking. Do not leave the gas supply open.

Manual Lighting

1. Check the gas supply and ensure the gas valve is open with no leaks. If you smell gas or detect a leak, do not attempt to light the appliance. Ventilate the area and resolve the leak before trying again.
2. Prepare a flame source, such as a match or preferably a long lighter.
3. Set the control knob to the ignition or low flame position to release gas.
4. Bring the flame close to the burner until it lights.
5. Once lit, adjust the flame to the desired intensity.



CLEANING AND MAINTENANCE

BRABURA
GRILLS

Daily Cleaning

- After each use, clean the burners surface with a dry cloth to remove grease, food residues, or spills.
- For stains that are harder to remove, use a soft cloth with mild detergent or neutral soap.
- Avoid abrasive scrubs or sponges.
- After cleaning, dry the surface completely with a soft cloth to prevent residue buildup or corrosion.

Ignition Components Maintenance

- The ignition needle and thermocouple (safety sensor) are essential for reliable performance. Dust, grease, or carbon buildup can hinder their functionality.
- Use a dry, lint-free cloth to gently clean these components.
- Avoid using wet or damp materials to prevent damage to electrical parts.

Burner Cleaning

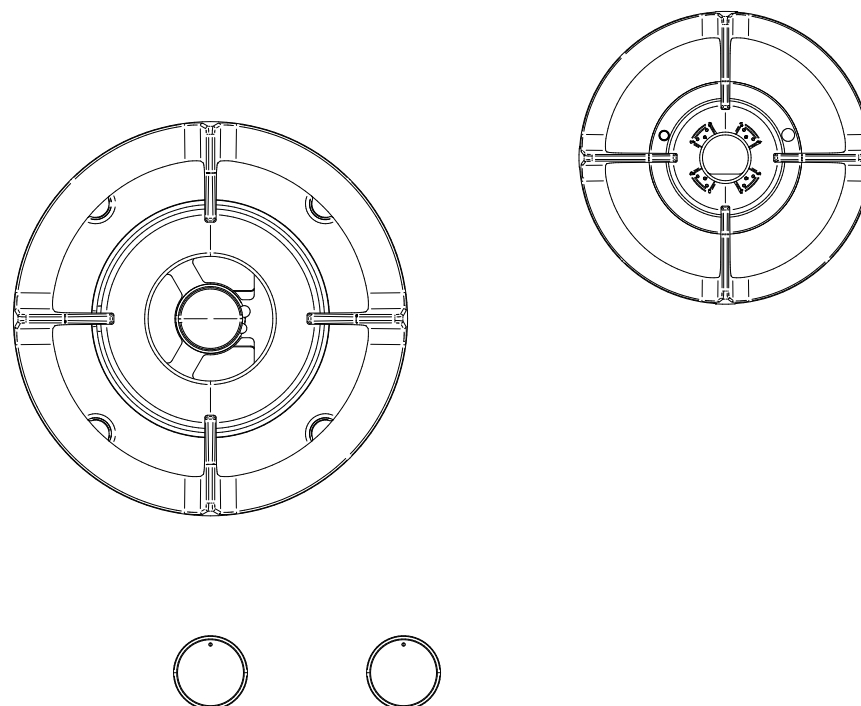
- Over time, food particles or grease can clog the burner holes, affecting flame quality and distribution.
- How to Clean the Burners:
 1. Remove the burner caps carefully.
 2. Use a soft-bristled brush or a pin to clear any debris from the flame holes.
 3. Rinse the burner caps with warm soapy water if needed and dry thoroughly before reassembly.
 4. Ensure the burners are aligned properly when replacing them to avoid uneven flames.

Care for Surfaces

- Plastic, Painted, or Printed Areas:
 - Clean these delicate areas with a soft, damp cloth to remove dirt.
 - Avoid harsh detergents, thinners, gasoline, or other chemical solvents, as they can erode or discolor these surfaces.
- Glass or Stainless Steel Panels
 - Use specific cleaning products designed for these materials.
 - Wipe gently to maintain their shine and avoid scratches.

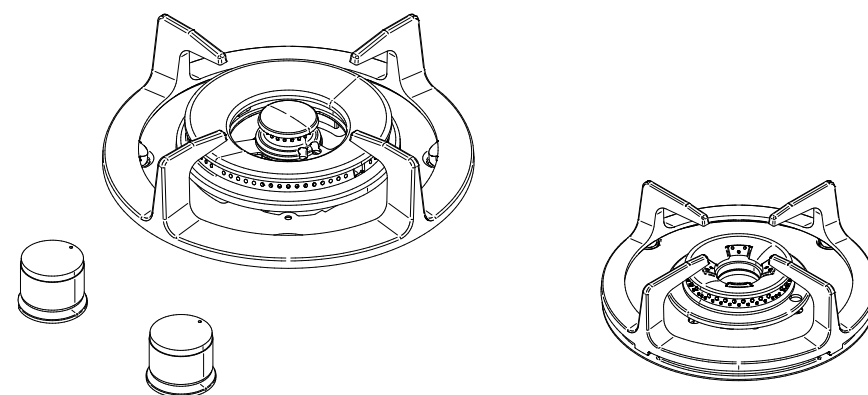
Avoid Scratches and Damage

- Do not place sharp, hard, or heavy objects on the stove's surface to prevent scratches or dents.
- Use cookware that is compatible with your stove to avoid damaging the burners or surface finish.



TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
The griddle does not light	There is not gas flowing to the griddle	Check gas supply and connections
	There is a blocking on the air or gas flow	Check all openings for blockages
No spark when the ignition is pushed	Improper position of spark needle	Adjust needle distance to 4 mm aprox
	Faulty battery	Change battery
	Battery in wrong direction	Confirm direction of the battery
	Dirty spark needle	Clean the spark needle
Flameout before proper ignition	Faulty thermocouple	Reposition and clean or replace the thermocouple
Weak and short flame, or easy to blow off	Insufficient gas pressure	Check gas supply and connections
	LP gas supply may be low or empty	Replace tank if needed
	Air inlet too large	Adjust the damper to reduce air inlet
Long, yellow flame (or has black smoke)	Air inlet too small	Adjust the damper to increase air inlet
Uneven flame	Fire hole in the fire cover is bloqued	Clean the fire hole



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