

KETTLER neo

NEO 6 Burner Built-In Gas Barbecues With Flame Safeguard System

NEO Outdoor Kitchen - For outdoor use only



The symbol indicates that the product should not be discarded as unsorted waste but must be sent to separate collection facilities for recovery and recycling.

IMPORTANT

PLEASE KEEP THIS BOOKLET FOR FUTURE REFERENCE.
THIS IS IMPORTANT INFORMATION REGARDING THE
USE AND CARE OF YOUR BARBECUE.

Assembly and Maintenance Instructions for NEO 6 Burner Built-In Gas Barbecue Range

NEO Outdoor Kitchens

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It is important that you retain these instructions, proof of purchase as well as other important documents about this product for future reference. Due to continual product development, Kettler reserves the right to alter specifications or appearances without notice. Dispose of packaging responsibly – recycle where facilities are available.

Important Safety Instructions

Important

Read the assembly instruction section and safety precautions of this booklet carefully before removing the contents of this carton. If you are unsure about anything regarding your barbecue, please contact Kettler before operating the appliance.

1. This barbecue is for OUTDOOR USE ONLY. This appliance must NOT be used indoors. Follow the built-in dimensions for the correct clearances.
2. Unsupervised children or pets should not be near a barbecue while cooking or during warm up or cool down. Ensure children or pets are kept a safe distance well away from the barbecue whilst it is in use. Ensure that young children do not play with the appliance.
3. Particular care must be taken when removing the fat tray. Hot fats can cause serious injury.
4. Turn all gas valves off including cylinder after use. Do not allow build up of unburned gas.
5. Do not use this appliance for any purpose other than what it is intended for.
6. People with flammable clothing such as nylon etc. should keep well away from the barbecue when it is operating.
7. Never leave burners on high for more than 10 minutes unless actually cooking.
8. Always check for leaks when a gas cylinder is replaced or reconnected.
9. In case of fat fire turn gas supply off. Fat drip trays should be cleaned and checked before using the barbecue. Regular cleaning should reduce the build up of fat and food residues which is combustible and can result in a fat fire. Fat fires can be prevented with diligence in cleaning your fat tray. Damage as a result of fat fire is not covered by your warranty and voids it. Do not use sand, fat absorbents or kitty litter in the fat tray, line the fat tray with aluminium foil for easy cleaning.
10. For your safety and enjoyment, read all operating instructions before lighting.
11. Ensure that the product has adequate clearance from combustible materials. The appliance is designed so that heat will not affect the trolley. All combustible materials must be kept more than 250mm from the sides of the barbecue and more than 1500mm above the cooking surface of the barbecue.
12. If the burner makes a hissing sound when lit, it may be burning inside. Turn the burner off, allow to cool and try ignition again. Keep your barbecue protected against strong wind – if this cannot be avoided, always check that the burners remain alight if operating the barbecue in windy conditions.
13. This appliance is not intended for use by young children or infirm persons.
14. Do not carry out any servicing on the gas manifold of the barbecue yourself – this must only be done by authorised technicians.
15. We recommend that you regularly maintain your barbecue and keep it in good condition. This can be achieved by following the cleaning and maintenance suggestions in this booklet.
16. Do not use or store this appliance in areas of high salt content (a marine environment) or an area with caustic fumes or liquids (such as a domestic pool), as these chemicals can cause the appliance materials to deteriorate (and void the warranty). Regular cleaning and covering with an Neo barbecue cover can help can help to reduce this.
17. This appliance is not suitable for mounting in a movable vehicle (boat, trailer etc). The appliance should be on a solid surface hardstanding when in use.



DO NOT operate this appliance before reading the instruction booklet
 DO NOT place articles on or against this appliance
 DO NOT store chemicals or flammable materials or spray aerosols near this appliance
 DO NOT operate this appliance indoors
 DO NOT enclose this appliance

Important Safety Instructions (Electrical)

Important

Read the safety precautions of this booklet carefully before removing the barbecue from its carton or connecting the barbecue to an electrical supply.

1. Do not immerse any part of the power pack or cables in water. Do not connect or use the lighting system in the rain.
2. The lighting system should be turned off and disconnected from the main power source whenever it is not in use, or when changing light globes.
3. Only replace globes with those of equivalent wattage (10W, 12Vac). Using higher rated globes could damage the globe housing, wiring or power pack. Replacement globes are rated 10W, 12Vac, type G5.3.
4. All electrical cables should be stowed within the barbecue trolley when the barbecue is not in use.
5. The supply cord plug should be removed from the socket-outlet before any cleaning is done.
6. Do not place cord extension sockets or portable power boards where they may be splashed or where moisture may get in.
7. Check periodically for damage to the supply cord and power pack. Do not use a damaged appliance and do not attempt to fix any electrical faults. Contact your Service Centre to have any parts replaced with an equivalent unit.
8. This appliance should be maintained in order to ensure a long, useful life and protect the operator against electric shocks.
9. A safety switch can enhance electrical safety when using this appliance. If in doubt, speak to a local licensed tradesperson.

Appliance Details

	Main Barbecue	
Gas Type	Propane	NG
Burner Pressure	2.75 kPa	0.95 kPa
Injector Diameter	Ø1.10 mm	Ø1.80 mm
Heat Input	90 MJ/ hr	MJ90 / hr

Note: The size of the injector diameter is stamped on one of the hexagon faces (e.g. '180' for Ø1.80mm injector).

	Length (mm)	Width (mm)	Height (mm)
Barbecue Only	1230	590	230
Barbecue and Trolley	1330	655	570
Front	55mm x Full width of fat tray		
Rear	100mm x Full width of fat tray		

Combustion air is admitted at the underside at the front and rear of the combustion chamber. NOTE: Take care not to block the venting at the rear of the appliance when built-in.

Gas Connections

For Propane Cylinder Connection

1. To achieve the optimum performance from your Neo Barbecue, an approved gas cylinder (POL fitting) of 9kg capacity must be used.
2. Connect the cylinder to the barbecue, via the hose and regulator. Firmly tighten joints, but do not over-tighten. Take care not to damage the regulator fitting. Check that ALL Barbecue valves are in the Off position before opening the gas cylinder.
3. Leak test all gas connections.
4. When changing cylinders, disconnect the hose & regulator assembly from the cylinder only (not from the barbecue manifold).

NOTE: Make sure the gas cylinder is fully protected from the elements. Only one gas cylinder should be stored inside the cabinet at any one time. Do not fully enclose the cylinder.

For Natural Gas (NG) Connection

All gas fitting work, service and repairs can only be performed by an authorized person in accordance with UK Gas Safety regulations 2018.

1. Fit the NG regulator supplied with the appliance to the barbecue manifold inlet (LHS front, under the barbecue).
2. The supplied flexible hose assembly should be connected to the other side of the NG regulator.
3. Check that all control knobs are at the Off position. The appliance can now be connected to the NG supply using the bayonet fitting at the other end of the supplied flexible hose assembly.
4. Set the NG regulator to the correct pressure as stated in the appliance details with two main burners running at high. Ensure all connections are tight and leak test all gas connections.
5. When disconnecting the appliance from the gas supply, only disconnect the hose from the bayonet outlet (not at the manifold or regulator). Always cover the exposed fittings so dust or insects cannot enter the gas system.

NOTE: Only certified components supplied in Neo conversion kits can be used. The use of unauthorised gas conversion kits or non-authorised personnel for the gas conversion will void all warranties.

Leak Testing

Make sure gas control knobs are Off and turn the cylinder valve On.

1. Check for leaking joints by brushing with solution of half-liquid detergent and half water. If a leak is present, bubbles will appear (or you may hear a hissing sound). Retightening connections can generally repair a leaking joint. You must also check the gas hose and connection at the gas cylinder. If a leak cannot be resolved, do not proceed.



Do not use naked flame for locating gas leaks. If a leak persists call an authorised gas fitter.

Local Authority Requirements

Check Gas Type and specifications plate on the left-hand side of the barbecue, under the front fascia. All gas fitting work, service and repairs can only be performed by an authorized person in accordance with UK gas safety regulations 2018.

Gas Conversion

All barbecues are supplied for use with either propane gas or NG. To change the type of gas used, a conversion kit specifically for this appliance must be purchased and installed by a gas fitter or Service Technician.

Flame Safeguard System

Every gas valve on this appliance has a flame safeguard built into it for added safety. Once operating, the flow of gas through the valves is affected by the flame on the burner it is controlling. The flame heats a thermocouple (positioned to the right of the burner), which keeps the gas flowing (this works after 5-10 seconds of heating). When the flame is removed from the thermocouple (for example the burner blows out in a strong wind), the thermocouple cool down & turns off the gas flow within 90 seconds.

NOTE: The thermocouple and burner are set up & tested at manufacture. Take care not to knock or move the thermocouple from its supplied position. Take care when burners are removed that they are replaced in the same place. If the flame safeguard system continually fails to operate correctly, please check the troubleshooting section of this manual.

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Electrical System

The lighting system requires a 240Vac supply. The supplied power pack is rated to IP64, and supplies 12Vac with a maximum output of 20VA. This transformer complies to UK regulations.

The two 10W, 12Vac globes (type G5.3) can be accessed by carefully removing the glass covers on the lamps (disconnect from power supply first).

Outdoor Installation Guide

This Appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.

This appliance must not be used indoors. Do not use your barbecue in garages, porches, sheds or other enclosed areas. The barbecue is not intended to be installed in or used on recreational vehicles (e.g. boats, camping vans) and should not be placed close to or under any surfaces that will burn or are sensitive to heat. Do not block/obstruct the flow of air and combustion around the barbecue housing while in use.

Any enclosure in which the appliance is used shall comply with one of the following:

1. An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover.
2. Within a partial enclosure that includes an overhead cover and no more than two walls
3. Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply-
 - (i) at least 25% of the total wall area is completely open: and
 - (ii) at least 30% of the remaining wall area is open and unrestricted.

In the case of balconies, at least 20% of the total of the side, back and front wall areas shall be and remain open and unrestricted.

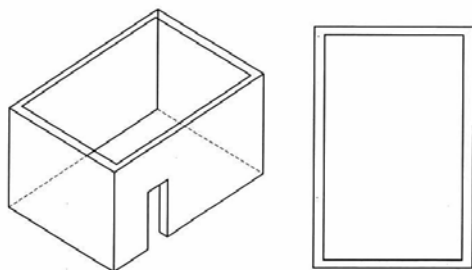


Figure F1 - Outdoor Area - Example 1

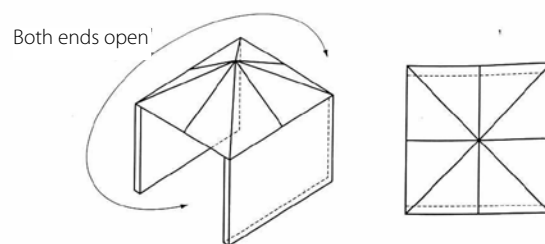


Figure F3 - Outdoor Area - Example 3

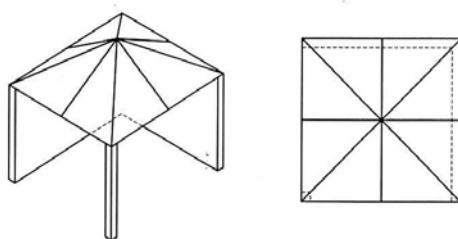


FIGURE F2—OUTDOOR AREA—EXAMPLE 2

Figure F2 - Outdoor Area - Example 2

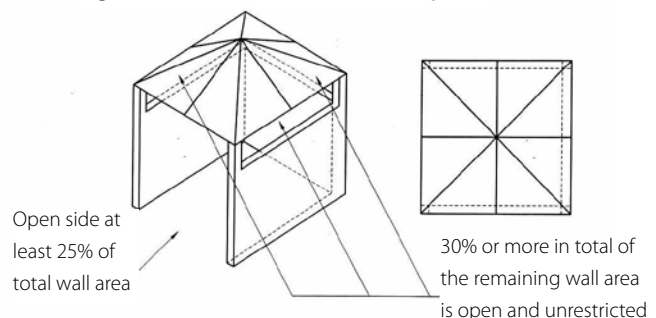
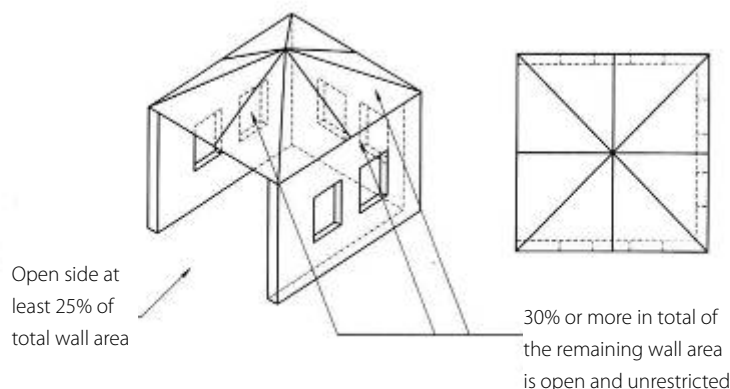


Figure F4 - Outdoor Area - Example 4



Operating Instructions

Gas Type and Consumption

The barbecues are designed to operate on Propane and NG Gas (gas type must be specified at time of purchase). Gas consumption, Pressure and Injector Orifice size are shown on the Data Plate found on the left-hand side of the barbecue (under the front fascia).

Gas Control Knobs

The gas control knob locks in both the Off and High positions. By depressing the knob and turning anti-clockwise, gas flow will gradually increase until the High position is reached. Continue turning in this direction and gas flow will decrease until a simmer level is reached at Low. To turn gas flow off, the gas control knob must be turned clockwise from Low, depressed at High and turned until the Off position is reached.

Please note the use of flame safeguards in the next section for igniting the burners.

Vapouriser

Prior to using the barbecue, ensure the vapouriser is in the correct position below the grill plate.

Non-Vitreous Enamel Cast Iron Hot Plates, Grill Plates & Baking Dish

Prior to using the barbecue, it's advisable to cure the cooking surface. Wash the hot plate, grill plate & baking dish, then cover with olive or vegetable oil, light all burners and leave on until oil is absorbed, then wipe with a dry cloth. To prolong the life of your cooking plates, please follow the maintenance procedures outlined in this instruction manual.

Fat Tray

Prior to use check that the fat tray is clean and lined with aluminium foil.



Under no circumstances must sand, cat litter or fat absorbents be used in the fat tray.

Lighting Procedure



Read all operating instructions before lighting.

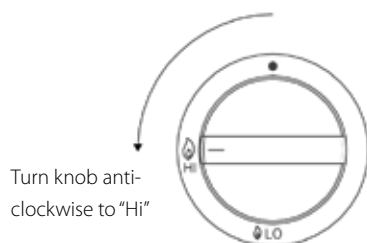
Open roasting hood before lighting.

Make sure all gas control knobs are in the 'Off' position and open cylinder valve or connect natural gas.

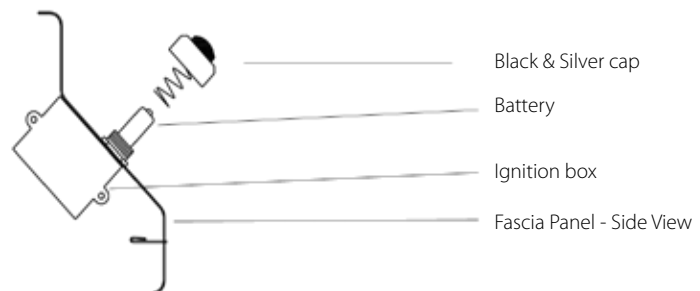
Lighting the Barbecue Using the Electric Ignition

The Neo 6 burner barbecue has 2 battery operated igniters to operate the appliance. The sparker on the left ignites the 4 burners on the left hand side (underneath the hot plate and baking dish). The sparker on the right ignites the 2 burners on the right hand side (underneath the grill plate). Burners can also be ignited via the cross over channel. Before attempting to light the barbecue, please ensure that a battery has been placed in the battery operated igniter. To check for, and replace a battery, the black and silver cap requires removing. The cap is removed by turning in an anti – clockwise direction. A battery can then be placed into the box and the cap replaced. The barbecue can then be lit by the following procedure:

1. Press in the appropriate control knob and turn to high.
2. Hold the control knob in and press the appropriate ignition button until the burner ignites.
3. Release the ignition button & continue to hold the control knob in for 10 seconds to activate the flame safeguard. If the burner fails to ignite within 5 seconds of pressing the ignition button, turn the control knob to off and allow the unburned gas to dissipate before attempting ignition again (5 minutes). If ignition continues to fail refer to the "Trouble Shooting" section.
4. To achieve ignition on the remaining burners turn either of the adjacent control knobs to 'High', and hold in for 10 seconds. The burner will ignite from the first burner. Alternatively, repeat the above procedure with a different control knob and ignition button.



Turn knob anti-clockwise to "Hi"



Lighting the Wok Burner Using The Electric Ignition

The Wok Burner also has a 1 battery operated igniter situated at the front of the Wok Burner servery, which has the same battery replacement procedure as the barbecue igniter. To ignite the Wok Burner, press and hold the wok burner igniter button down, so that sparks can be seen at the brass burner. Press the gas control knob in and turn to the High position. When the gas ignites, release the igniter button. If the burner fails to light, turn the gas control knob to the Off position, let the gas dissipate for five minutes, and then re-try. If ignition continues to fail refer to the "Trouble shooting" section.

Manual Ignition

To light the barbecue manually, the fat tray is removed. Any burner can then be lit by a match from below. Once lit, the fat tray is replaced in position.

Lighting System Instructions

Check that the barbecue wiring is connected to the power pack (screwed onto the top of the power pack).

Check that the lighting switch is off, and plug the power pack into the power supply. With the power supply on, the lighting switch at the front right hand corner of the barbecue can be used to turn the lights on and off. When not in use, the unit should be disconnected from the power supply and all cords stored within the module.

Cooking

Cooking With Your Barbecue Plates

A fairly protected location is desirable for pleasant and efficient cooking. Try to keep the barbecue sheltered from strong winds as this will drastically reduce cooking efficiency. Check frequently that the burners remain alight when used in conditions of strong wind. The two 10W, 12Vac globes (type G5.3) can be accessed by carefully removing the glass covers on the lamps (disconnect from power supply first).

For Vitreous & Non Vitreous Enamel Cooking Surfaces

After ignition, run the barbecue for 10 minutes with the burners on high, to heat up the cooking area. A little cooking fat (or oil) on the cooking surfaces will prevent sticking. Immediately after adding the oil, place items onto the cooking surfaces. NOTE: When cooking on vitreous enamel surfaces, please ensure that metallic or sharp objects are NOT used. Damage to plates and grills due to the use of metallic or sharp objects will not be covered under warranty. It is recommended to use silicone cooking utensils as these are both hygienic and withstand high temperatures.

For Stainless Steel Cooking Surfaces

Approximately 30 minutes to 1 hour before cooking, all chilled, raw food items should be removed from the refrigerator, as room temperature food will have a shorter cooking time and minimize warping of the stainless steel hot plate. After ignition, run the barbecue for 5 minutes with the burners on high, to heat the cooking area to the ideal cooking temperature (between 145-160°C). Once this temperature has been reached, apply a small amount of oil to both the hot plate and grill plate. Kettler recommends the use of Canola oil, or oils with a high smoke point (such as Sunflower or Safflower). Immediately after adding the oil, place items onto the cooking surfaces.

Turn burners down a little when full heat is not required and to LOW when not cooking.

During cooking, fat and scrapings will drip through to the fat tray. Do not allow excess fat to build up in the fat tray. Clean the fat tray and replace the aluminium foil before use.

Cooking Using the Hood

Open the hood and remove the solid plate, grill plate and flame tamer. Place the baking dish supplied in the centre position of the barbecue. Place 2cms of water into baking dish and place a suitably sized rack into the baking dish. With the roasting hood open, ignite the four outer burners and turn to Hi (leave the inner burners off). Close the roasting hood and allow 10 minutes for pre cooking time, or until the internal temperature reaches approximately 180°C. During the 10 minutes, the roast can be prepared. After the pre heat time is complete, open the roasting hood and carefully place the roast centrally onto the rack, so that any surplus fat and grease will drip into the water. The water will also keep the food moist during the cooking process. Turn the middle 2 burners to low (leaving the outer burners on Hi and inner burners off) and close the roasting hood. The highest setting for the duration of the cooking is with both outer burners on high, but the temperature can be fine tuned by adjusting the outer burners up and down to give the ideal cooking temperature. Naturally the degree of heat required will very much depend on the weather conditions at the time of cooking. A similar set-up can be used when using a rotisserie, making sure that oil and fat cannot drip directly onto the burners.

A guide for roasting beef is to allow 30 to 50 minutes cooking time per kilogram for rare and well done respectively. It is recommended that for evenness, the item being cooked is turned over at approximately half way through the cooking time. Ensure that the centre burners remain Off, leaving only the two outside burners on Hi during the cooking process. This is most important as severe overheating and spoilt food will result if the two central burners are left on Hi.

After Cooking

1. When finished, make sure burner control knobs are turned OFF.
2. TURN OFF THE GAS SUPPLY AT THE CYLINDER.
3. After cooking and whilst the barbecue is still warm, remove scraps from the grill with a scraper.
4. Excess fat and meat scraps can be scraped off the vapouriser by removing the grill to gain access.
5. WARNING: Some surfaces may still be hot – please use protective gloves.
6. Clean the fat tray and replace the aluminium foil after or before each use of the appliance.
7. Once the barbecue is cool close the roasting hood and wipe off any fat splatter from the module with a clean rag.

Cleaning and Storage

Cleaning

Before cleaning, ensure the appliance has cooled and is safe to touch. Painted surfaces can be cleaned using a mild household detergent or cleaner and a clean cloth (do not use scourers or harsh detergents). It is advisable to test cleaners on a small section of the appliance first. NEVER use paint thinners or similar solvents for cleaning and NEVER pour cold water over hot surfaces. Over time, stainless steel will be affected by “tea staining” or “bronzing” (brown discoloration of stainless steel). This can be reduced by washing the surface with mild detergent and warm water, followed by rinsing with clean cold water. Dry the surface afterwards.

For vitreous enamel and stainless steel cooking surfaces only: Starting from cold, pre-heat the cooking surfaces for 5 minutes (do not overheat, as this can make them difficult to clean). During this 5 minutes, carefully remove any excess oil with paper towels or a cotton rag. After the 5 minutes warm up, turn off the burners, and carefully clean with soapy water and a mild scourer, rinsing the scourer occasionally. Finish by cleaning with a damp paper towel or damp cotton cloth.



WARNING! The surfaces of the plates will be hot. Please ensure protective gloves are worn.

STORAGE

When the appliance is not in use, the gas supply/cylinder valve must be turned OFF, the appliance and the cylinder together must be stored outdoors in a well ventilated area. Ensure a small amount of fat or oil is on the cooking surfaces to prevent rust.



WARNING! Store cylinder in a well ventilated area out of reach of children.

When the gas cylinder is disconnected, replace the plug or cap on the valve outlet.

For extended storage it is suggested that the primary air port of the burners be covered against the penetration of insects or vermin. Spiders and small insects can spin webs or nest in the burner rails/tubes, which could lead to obstruction in the gas and air flow, resulting in a fire in and around the burner rails/tubes. This type of fire is called a flash-back and can cause serious damage to your barbecue and create an unsafe operating condition.

To prevent this, regularly inspect and clean the burners. A barbecue cover can be placed over the appliance for extra protection, and to reduce this.

Maintenance

It is recommended that, at the commencement of each barbecue season, the following maintenance be conducted.

Burners

1. Remove the burner and inspect the port holes, primary air inlet and mixing throat for any signs of blockage. Clean out with compressed air or a length of wire if necessary.
2. Replace the burner.

Gas Supply

1. Inspect the gas supply hose for any deterioration and replace it if necessary.
2. Test the gas circuit for leaks and remedy any found.

General

1. Check all fasteners for tightness and re tighten where necessary to ensure rigidity of the structure.
2. Wipe over barbecue and hood with a clean cloth.

Lights

1. Inspect the electrical cables for damage. Check switch & lights operate correctly.

Troubleshooting

Burner will not ignite when using the igniter:

Cylinder valve is not on	Turn cylinder valve on
Cylinder is empty	Replace with a full cylinder
Igniter button is not working	Check battery
Igniter is not sparking	Remove plate and visually check ignition box for a spark. Check that the cable is not broken or disconnected. Also check the alignment of the sparker. If there is no spark, contact the Service Centre.
Injector is blocked	Clean injector with a toothbrush. Do not drill out or use wire. Do not remove injector. Contact Kettler.

Burner will ignite but won't stay on:

Thermocouple not getting hot enough	Hold the control knob in for 10 seconds after the burner ignites to allow the flame safeguard to work.
Flame not reaching thermocouple	Remove cooking surface & check flame after ignition. Could be due to blockage in burner (clean burner) or strong winds.
Flame safeguards not working	Check thermocouple is in flame. Contact Kettler.

Burner flame is erratic:

Burner is blocked	Remove burner and check for obstruction
Flame is burning inside burner (hissing sound)	Turn off burner, allow to cool and re-ignite (page 8)
Regulator is faulty	Contact the Service Centre.
Injector is partially blocked	Clean injector with a toothbrush. Do not drill out or use wire. Do not remove injector. Contact the Service Centre.

Gas is leaking from connections:

Connections are loose	Tighten loose connections (do not over-tighten) and leak test under pressure with soapy water solution (page 5)
Hose has deteriorated	Replace hose (Contact the Service Centre)
Gas valve is faulty	Contact the Service Centre.
Threads are damaged	Contact the Service Centre.

Lights not working:

Power not on	Check that the power cord from the power adaptor is connected correctly and that the power is on at the main power board.
Transformer overheated	Turn off main power for half an hour before re-trying.
Globe(s) broken	Replace globes.
Switch or wiring damaged	Contact the Service Centre.

Assembly Instructions

Parts List	
Barbecue Chassis Carton	Cooking Plates Pack
Barbecue Chassis (with light switch & cable)	Hot Plate
Fat Tray	Grill Plate
Gas Hose & Regulator (Propane only)	Baking Dish
Cross-over Tube	Vapouriser
Burners x 6	
Built-In Bracket Kit	Roasting Hood Carton
Fastener Pack & Power Adaptor	Roasting Hood (with lights)
	Fastener Pack
NG Hose Kit (NG Only)	Assembly Instructions
NG Hose	
NG Regulator	

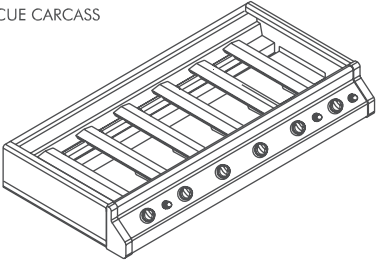
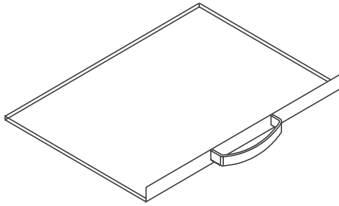
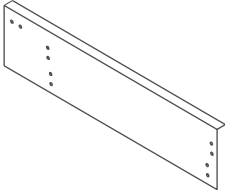
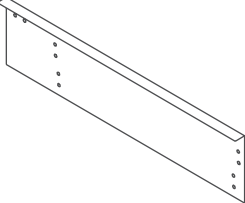
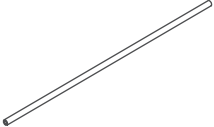

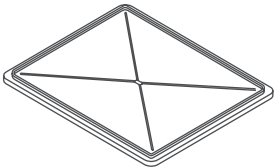
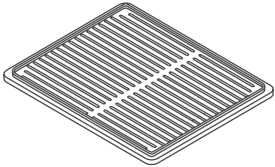
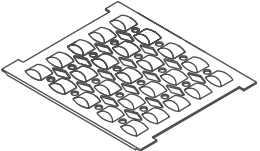
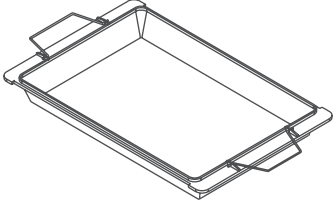

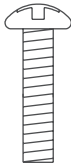
Remove all components from the cartons and carefully check against Parts List. Make sure you thoroughly inspect parts before assembly and do not assemble or operate a barbecue that appears damaged. Some assembly will require the use of a Phillips Drive screwdriver. When connecting the hose and adaptor to the gas inlet you will require a 17mm and a 19mm Spanner or an adjustable Wrench.

NOTE: Check 'Gas Type' and specification plate on left-hand side of barbecue, under the control panel.

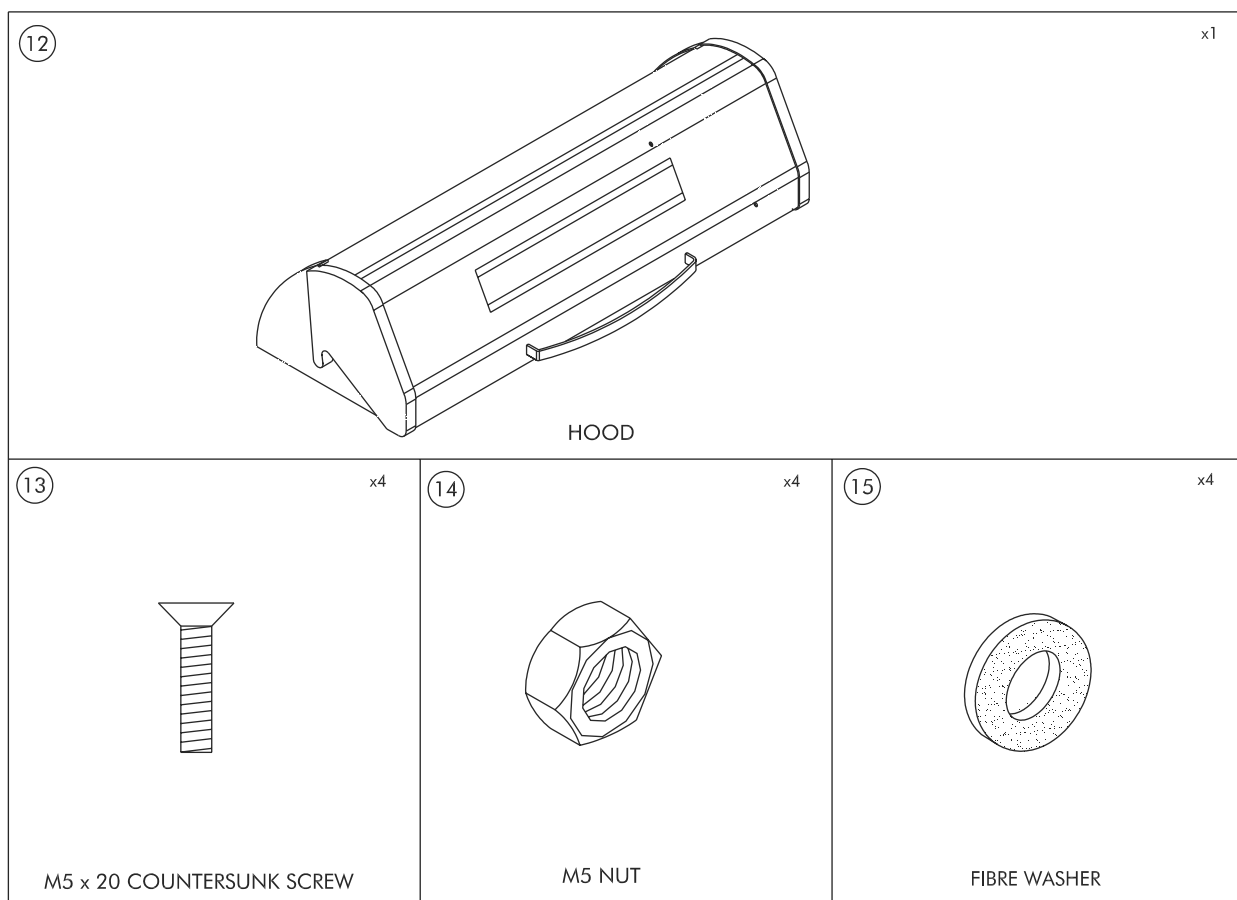
Barbecue Assembly

1. Remove the fat tray from the barbecue and place to one side until required.
2. Attach the built-in bracket kit to the barbecue chassis.
3. Place and fit roasting hood onto barbecue.
4. Place the barbecue assembly into the built-in structure.
5. Fit vapouriser (RHS), grill (RHS), Baking Dish (centre) and plate (LHS) into the barbecue.
6. Line the fat tray with aluminium foil and slide the fat tray in position. Do not fill the fat tray with sand or cat litter.
7. Leak test the gas system before use. Check gas hoses are not kinked or near any sharp edges. Check gas cylinder (if used) is well protected.
8. The exact sequence for the electrical connections will depend on the construction of the built-in structure.
9. Read through the barbecue assembly sequence once before starting.

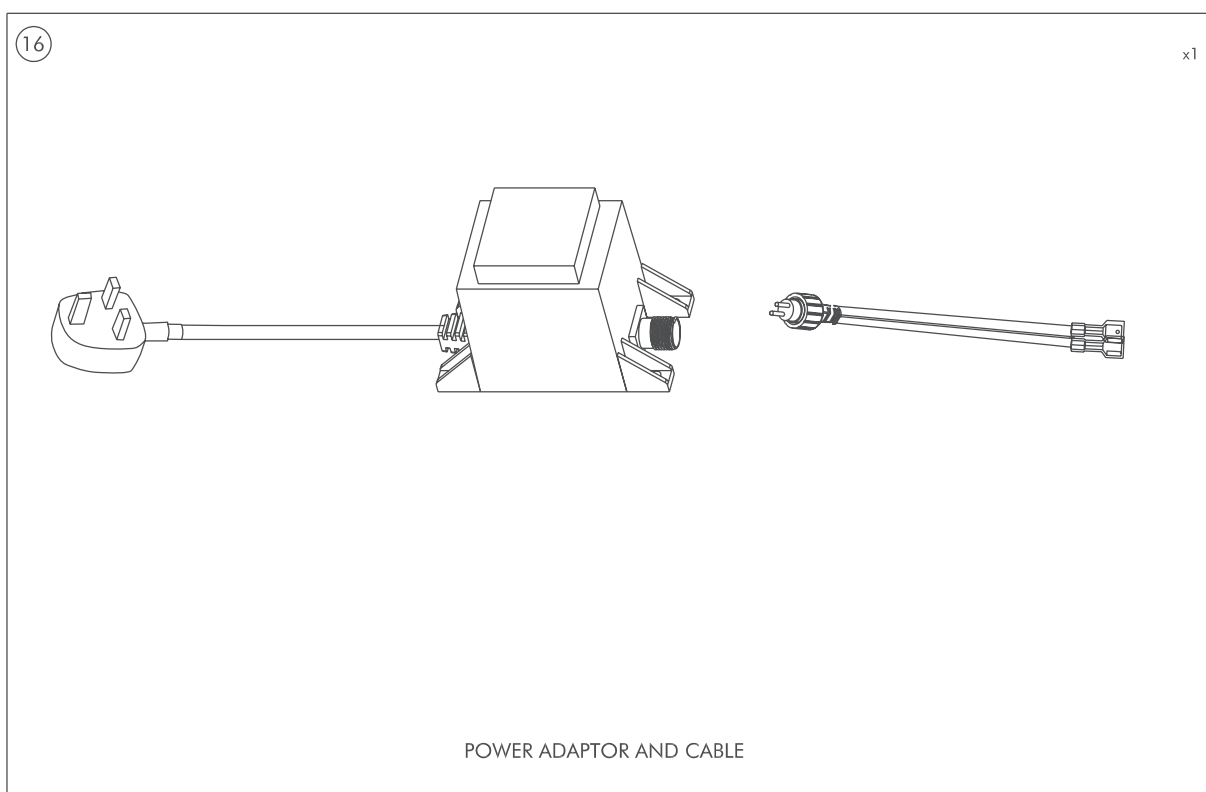
6 Burner Barbecue Components

1 BARBECUE CARCASS 	x1	2 FAT TRAY 	x1
3 RIGHT HAND BUILT-IN BRACKET 	x1	4 LEFT HAND BUILT-IN BRACKET 	x1
5 REAR LOUVRE ROD 	x2	6 SPACER 	x8
7 SOLID PLATE 	x1	8 GRILL PLATE 	x1
9 VAPOURISER 	x1	10 BAKING DISH 	x1
11 M5 x 12MM SCREW 	x4	17 M5 x 30MM SCREW 	x8

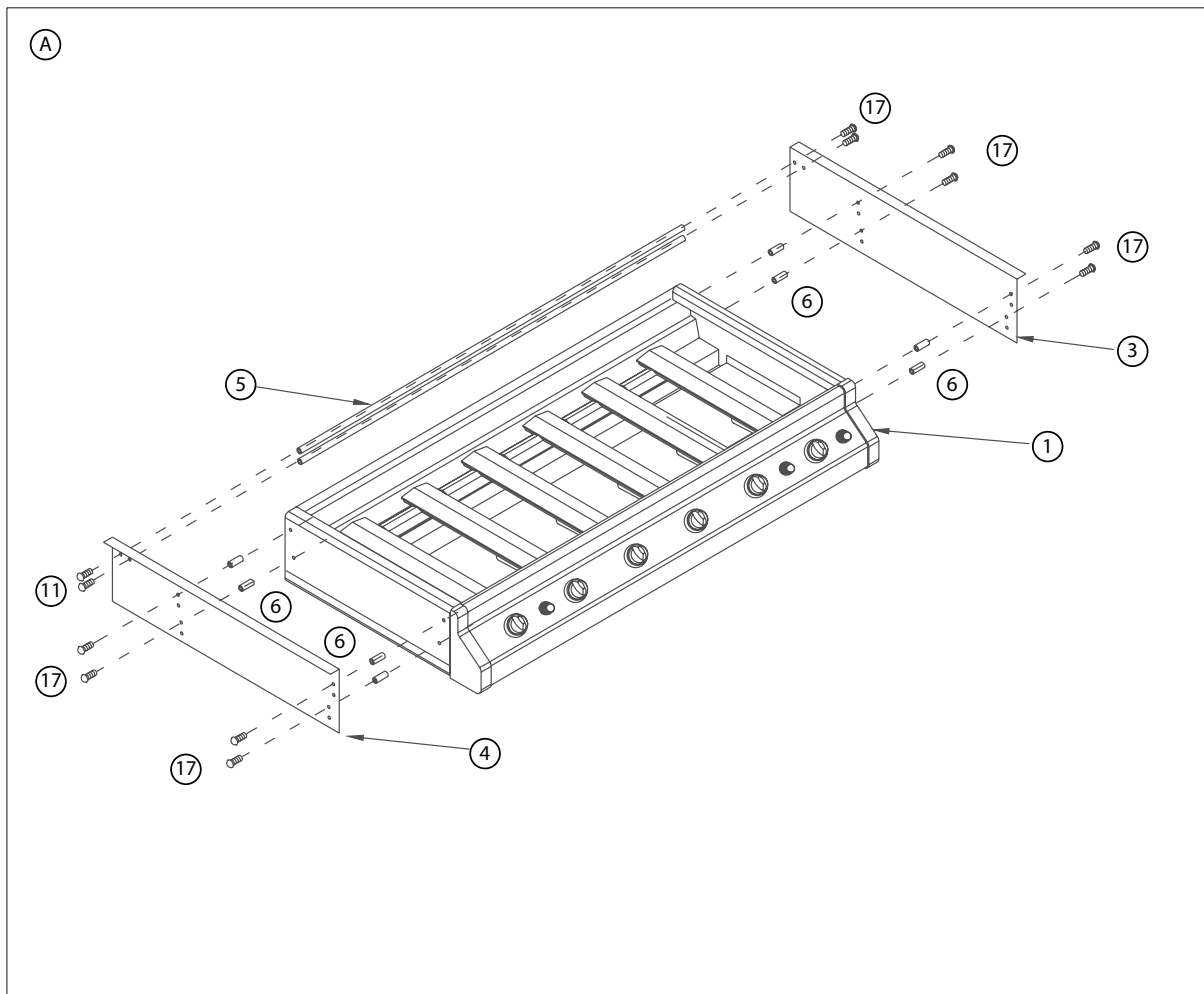
6 Burner Hood Components



6 Burner Power Adaptor Components



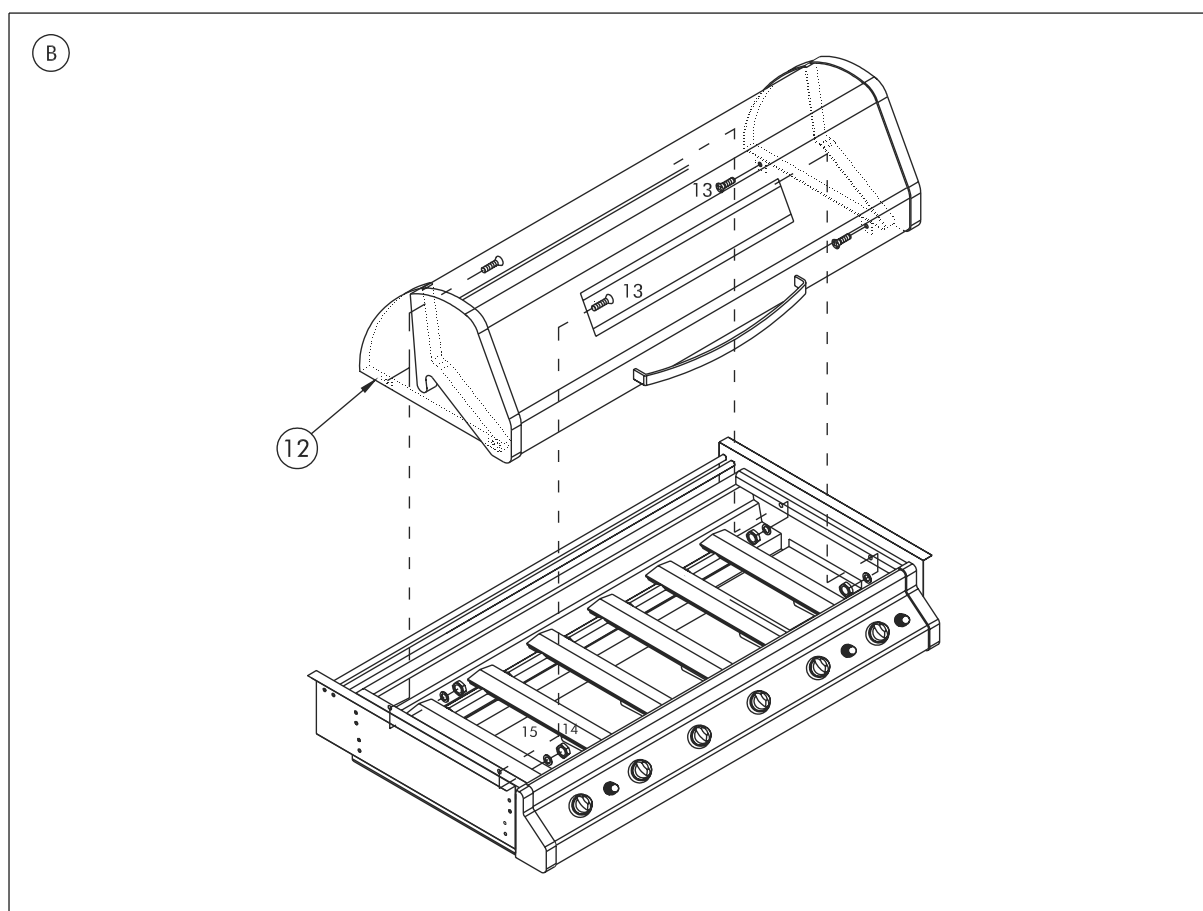
Barbecue Assembly



Fitting the Built-In Brackets to the Barbecue Assembly

1. Place barbecue (part 1) on a raised surface (remove fat tray)
2. Screw the rear louvre rods (parts 5) to the back holes in the left (part 4) and right (part 3) brackets with M5 12 screws (parts 11). Note: The brackets have their top lips pointing away from the barbecue.
3. Align the brackets at either side of the barbecue, to match the holes in the brackets to the nutserts in the sides of the barbecue. Note: There are two possible heights.
 - a) Top of barbecue sides level with the top of the brackets (use lower sets of bracket holes)
 - b) Top of barbecue sides level 20mm above the top of the brackets (use upper sets of bracket holes)
4. Thread M5 x 30 screws (parts 17) through 4 holes on each bracket, through a spacer (part 6) and screw into the nutserts on the barbecue side.

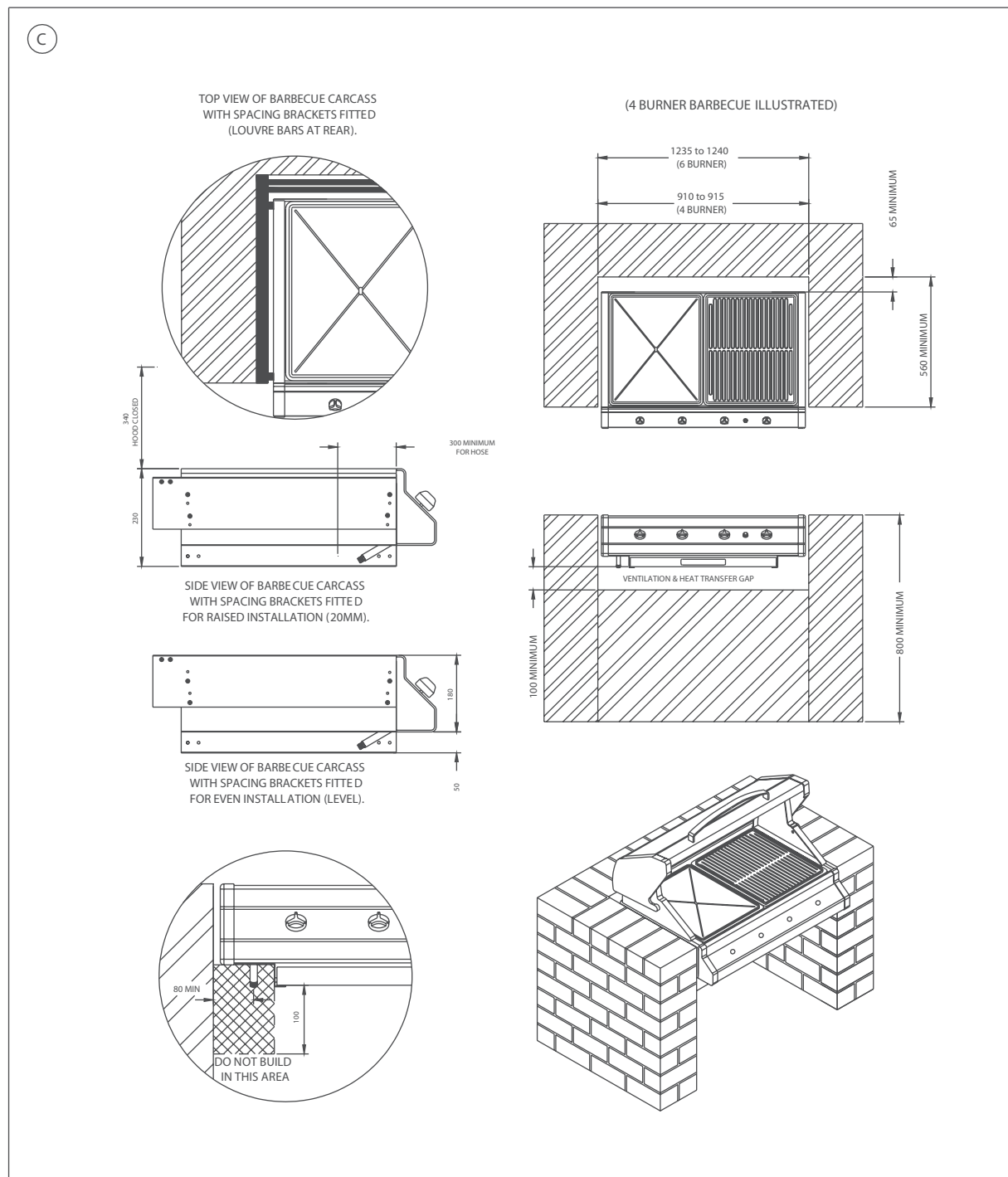
Barbecue Assembly



Attaching the Hood to the Barbecue

1. To connect the hood, the following hardware is needed: Four M5 nuts (part 14), four M5 x 20 screws (part 13) and four fibre washers (part 15).
2. Place the hood assembly (part 12) on top of the barbecue so that the tabs in the rear hood sides line up with the holes along the inner edges of the barbecue. Take care not to damage either component.
3. Place 1 x M5 screw through the hole of a rear hood side tab, fix a fibre washer, and loosely fit a M5 nut. Repeat for all four holes, then fully tighten all the nuts.
4. Check that the hood opens and closes correctly before use.
5. The lighting switch is positioned on the right hand side of the fascia panel. The switch cable is tied to the manifold under the control panel. Untie the cable and run it along the leg of the chassis and out the rear right side.
6. The hood cable for the lighting system should run down the inside of the right hand side of the hood and out the hole in the bottom corner. Connect one end of the hood wire to one end of the switch wire and pass all wires through the hole in the bottom corner of the chassis leg.
7. The two remaining wire ends are to be connected to the two loose ends on the power adaptor cable. Whether this is done now, or after the appliance is fitted into the built-in structure depends on the individual design of the structure, how much gap is in the right hand corner and how much clearance is underneath the barbecue. Do not let any bare cables touch the chassis or hood. The power adaptor must be fixed inside the built-in structure, away from the heat of the barbecue, the elements and water. Do not plug the electrical system into a power supply until the barbecue is fully assembled and all connections have been checked.

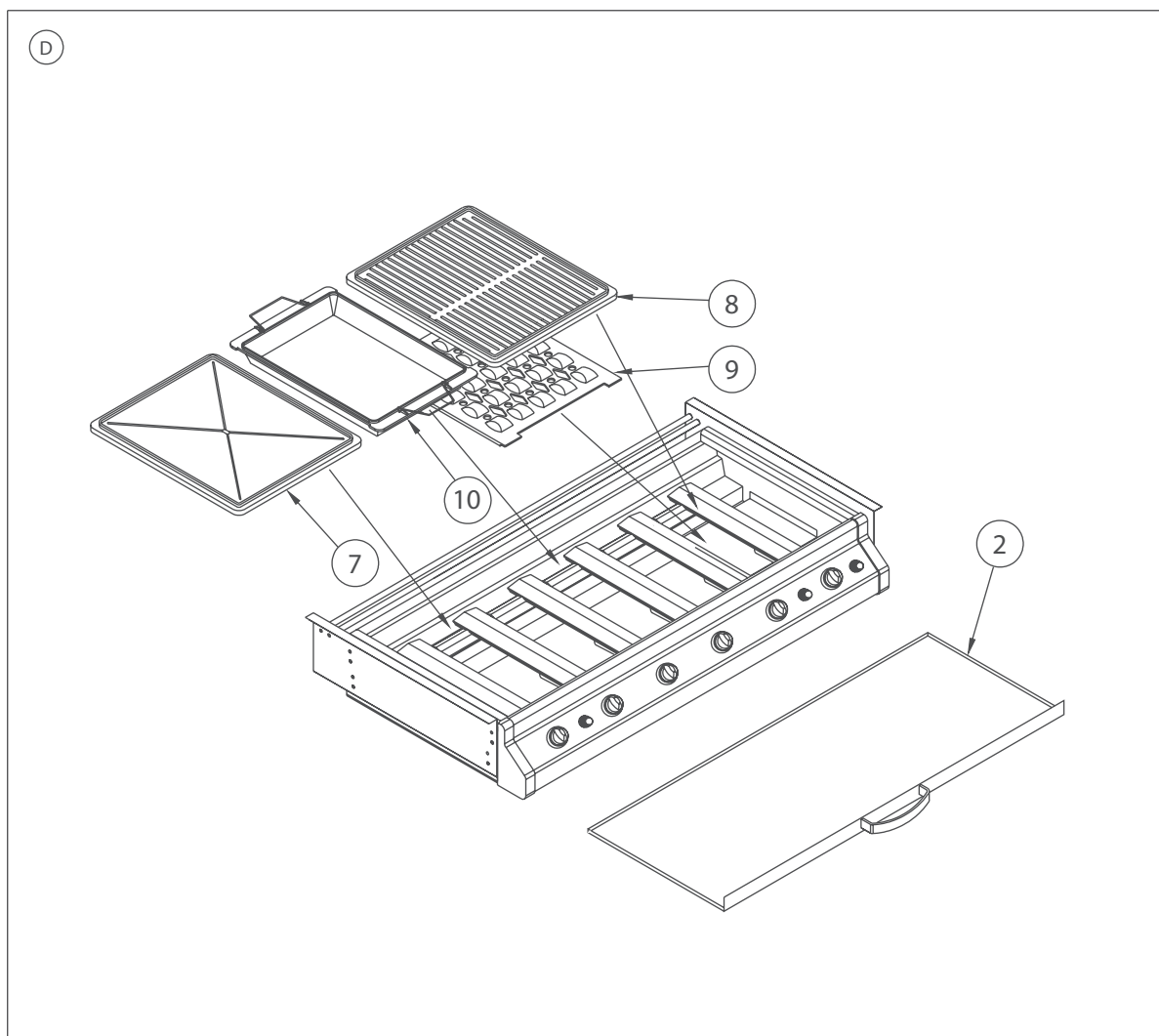
Built-In Dimensions



1. Lift the barbecue and hood assembly up from both ends and place into the built-in structure. Take care that the hose and regulator (for propane models) does not get damaged while installing the appliance. The NG regulator and hose can be attached before or after this step, depending on the design of the structure.
2. Push the assembly back until the brackets are against the rear edge of the cavity.
3. Consult the gas connections & leak testing sections of this manual before operation.

Note: To be installed only by an authorised person. Minimum clearance to combustibles under fat tray is 100mm. This is a guide only. Please refer to UK Gas safety regulations 2018. Variations in dimensions do occur due to continuous product development - check your barbecue for exact measurements.

Barbecue Assembly: Adding Cooking Plates



1. With the barbecue & hood assembly in place, the supplied plates can be fitted. place the vapouriser (dimples up) in place over the RHS 2 burners. place the grill plate over the vapouriser on the RHS. Place the solid plate over the LHS 2 burners. place the baking dish between the plate and the grill plate.
2. Slide the lined fat tray fully under the burners (from under the control panel).
3. The barbecue is now ready for operation.

Note: The hood and built-in structure are not shown for clarity.

Natural Gas Conversion & Installation



Gas conversions can only be done by an authorised person.

Important – For The Consumer & Installer

1. Local authority requirements - All gas fitting work, service and repairs should only be performed by an authorised person in accordance with UK Gas safety regulations 2018. If you are unsure who this is, please contact us.
2. Check the conversion kit is correct for your bbq, and that all parts are present
Check the table below for your model barbecue, and only use the parts listed for that model. Using the incorrect gas injectors on a Neo BBQ can invalidate the warranty.

Important - For the Installer

1. Remove the burners from the BBQ (by removing the clip at the back of each burner).
2. Remove the injector from each gas valve using a spanner & replace with the new injector (Ø1.8mm for NG & Ø1.1mm for Propane), taking care not to over-tighten the new injector.
3. Replace each burner and secure by replacing the clips.

For Propane to NG conversion:

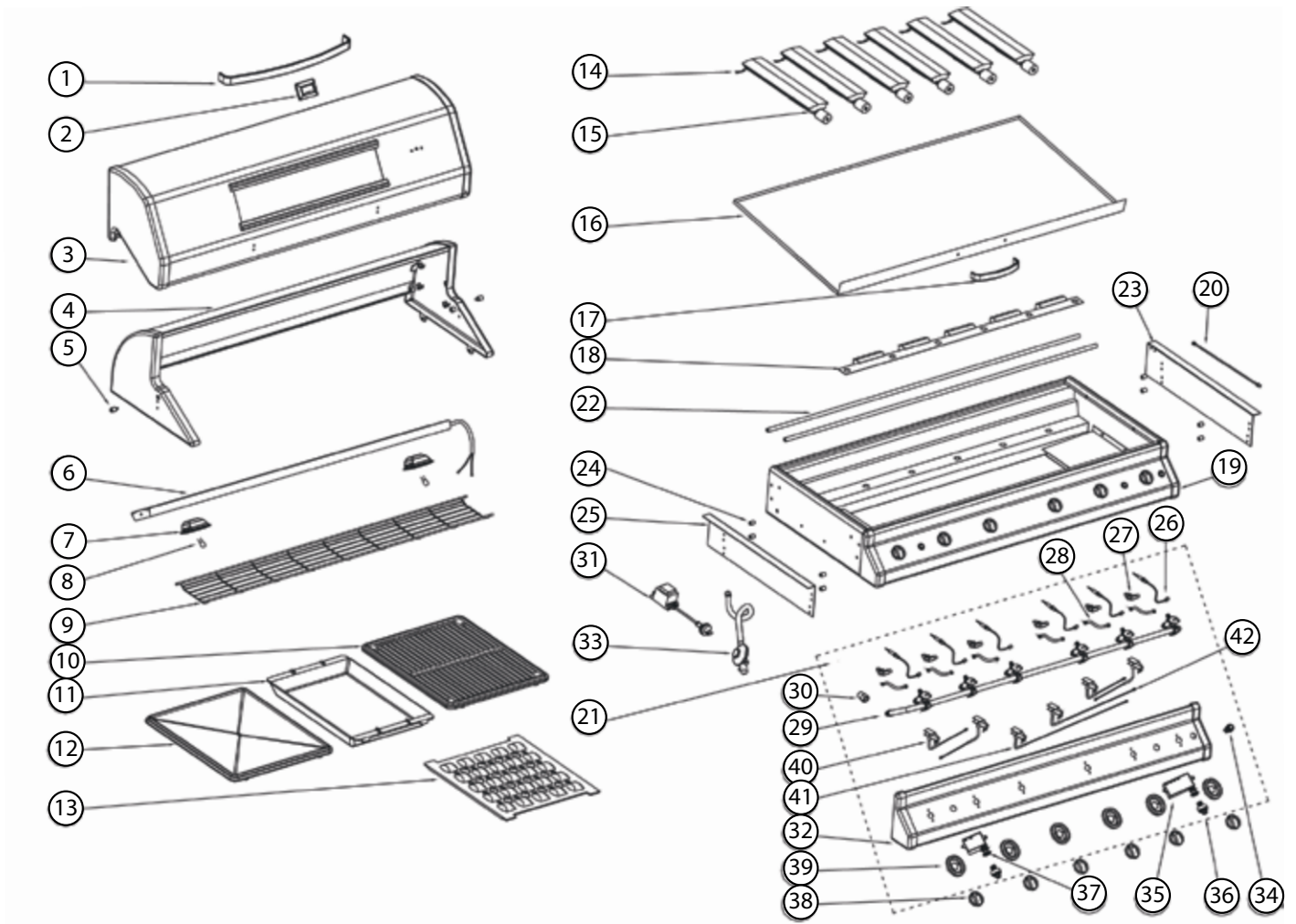
4. Remove the Propane hose and regulator from the BBQ manifold inlet.
5. Add a small amount of approved sealant to the manifold's 3/8" BSP thread and screw on the NG inlet adaptor until tight.
6. Add a small amount of approved sealant to the inlet adaptor's 1/2" BSPT thread and screw on the supplied regulator (note that the arrow on the regulator should be pointing to the adaptor).
7. Add a small amount of approved sealant to the hose's 1/2" BSPT thread and screw onto the other end of the regulator.
8. Cover the existing "propane" label with the supplied correctly sized "Natural gas" label.
9. Connect a manometer to the regulator. Turn off all valves & connect the gas hose to the natural gas supply. Leak test as per the instructions (tighten any joints which leak & replace any faulty parts). Light two main BBQ burners, set them to high and adjust the pressure (using the adjustment screw on the regulator) to 0.95kPa.

For NG to Propane conversion:

10. Remove the NG regulator, NG hose and manifold adaptor from the manifold.
11. Clean any sealant residue from the manifold inlet.
12. Screw the certified propane hose & regulator assembly to the inlet.
13. Leak test as per the instructions (tighten any joints which leak & replace any faulty parts).
14. The installer must instruct the consumer on the safe & correct operation of the BBQ and hand over all operating instructions. Any spare parts and left over parts should be given to the consumer for safe keeping.

Ref	Description	Quantity	Ref	Description	Quantity
1.00	Hood Handle	1	24.00	Spacer - Bracket	1
2.00	Temperature Gauge	1	25.00	Left Hand Bracket	8
3.00	Front Hood Assembly	1	26.00	Thermocouple	1
4.00	Rear Hood No Lighting Panel	1	26.01	Nozzle Assembly (Includes Injector)	6
5.00	Hood Hinge Bolt	2	27.00	Injector	6
6.00	Lighting Panel	1	28.00	Ripple Pipe	6
7.00	Glass Cover - Light	2	28.01	Manifold	6
8.00	Globe 20w 12v Ac	2	29.00	Gas Valve	1
9.00	Warming Rack	1	30.00	Adaptor (Ng Models Only)	6
10.00	Grill Plate	1	31.00	Transformer	1
11.00	Baking Dish	1	32.00	Facia Panel	1
12.00	Hot Plate	1	33.00	Hose & Regulator (Propane Models Only)	1
13.00	Flame Tamer	1	34.00	Light Switch	1
14.00	Locking Clip (Rail Burner)	6	35.00	Four Point Ignition Box	1
15.00	Rail Burner	6	36.00	Ignition Button	2
16.00	Fat Tray	1	37.00	Two Point Ignition Box	1
17.00	Fat Tray Handle	1	38.00	Knob	6
18.00	Crossover Panel	1	39.00	Bezel	6
19.00	Carcuss / Body	1	40.00	Electrode & Shroud 250mm	4
20.00	Wiring - Light Switch	1	41.00	Electrode & Shroud 430mm	1
21.00	Facia Assembly	1	42.00	Electrode & Shroud 600mm	1
22.00	Rear Louver	2	43.00	Hood Hardware Kit	1
23.00	Right Hand Bracket	1	44.00	Ng Regulator & Ng Hose (Ng Models Only)	1

NOTE: NG models are supplied with separate hose, regulator (not shown) & Manifold inlet adaptor.
Propane models are supplied with a hose & regulator as shown.



For Your Safety

- This product may only be used for its intended purpose at residential properties.
- Check all components regularly for correct function, damage and loose connections especially at the start of the season and at 1-2 month intervals dependent on use.
- Damaged components may endanger your safety or shorten the life of the product. Replace all damaged parts immediately. Use only spare parts manufactured by Kettler. Should you wish to purchase spare parts, they can be ordered directly from: www.kettler.co.uk/shop
- Kettler will not be responsible for damaged caused by improper use.



Attention

- Whilst assembling this product keep out of the reach of children. (Choking hazard – contains small parts)
- Ensure that your working area is free of possible sources of danger, for example don't leave any tools lying around.
- Always dispose of packaging material in such a way that it may not cause any danger. There is always a risk of suffocation if children play with plastic bags!
- We reserve the right to make changes for technical reasons.

KETTLER



www.kettler.co.uk



Warranty For Home Use

KETTLER barbecues are covered
by a 3 YEAR WARRANTY.

The warranty applies to domestic use only
and does not cover accidental damage.

No warranty claims can be accepted
without a valid proof of purchase.