ULTRA CHEF

ULTRA CHEF
Gas Grill

Model # UC430SB

OWNER'S MANUAL

- IF A REPLACEMENT IS NECESSARY, PLEASE CONTACT EITHER OUR CUSTOMER SERVICE DEPARTMENT OR YOUR LOCAL DEALER.
- THE USE OF UNAUTHORIZED PARTS CAN CREATE UNSAFE CONDITIONS AND ENVIRONMENT.
- FOR OUTDOOR USE ONLY.
- READ THE MANUAL CAREFULLY BEFORE ASSEMBLING AND OPERATING THE APPLIANCE.
- ACCESSIBLE PARTS MAY BE VERY HOT. KEEP YOUNG CHILDREN AWAY.
- RETAIN THE MANUAL FOR FUTURE REFERENCE.
- REMOVE ANY TRANSIT PROTECTION BEFORE ASSEMBLING AND OPERATING THE APPLIANCE.
- THIS APPLIANCE MUST BE KEPT AWAY FROM INFLAMMABLE MATERIALS.
- PLEASE WEAR PROTECTIVE GLOVES WHEN HANDLING PARTICULARLY HOT COMPONENTS.
- PLEASE READ THE CARE AND WARRANTY INFORMATION CAREFULLY BEFORE USE.

- MOCHT VERVANGING NODIG ZIJN, NEEM a.u.b. ÓF CONTACT OP MET ONZE AFDELING KLANTENSERVICE ÓF MET UW PLAATSELIJKE DEALER.
- GEBRUIK VAN NIET-GEAUTORISEERDE ONDERDELEN KAN LEIDEN TOT ONVEILIGE SITUATIES EN OMGEVING.
- ALEEN VOOR GEBRUIK BUITENSHUIS.
- LEES VÓÓR MONTAGE EN GEBRUIK DE GEBRUIKSAANWIJZING NAUWKEURIG DOOR.
- VRIJ BEREIKBARE ONDERDELEN KUNNEN ERG HEET ZIJN. BUITEN BEREIK VAN JONGE KINDEREN HOUDEN.
- BEWAAR DE GEBRUIKSAANWIJZING OM LATER NA TE KUNNEN SLAAN.
- VERWIJDER ALLE TRANSPORTBESCHERMING VÓÓR MONTAGE EN GEBRUIK VAN DIT TOESTEL.
- DIT TOESTEL MOET UIT DE BUURT VAN ONTVLAMBARE MATERIALEN WORDEN GEHOUDEN.
- DRAAG a.u.b. BESCHERMENDE HANDSCHOENEN, IN HET BIJZONDER BIJ HET HANTEREN VAN HETE ONDERDELEN.
- LEES a.u.b. VÓÓR GEBRUIK DE GEBRUIKS- EN GARANTIE-INFORMATIE ZORGVULDIG DOOR.

- WENDEN SIE SICH AN UNSEREN KUNDENDIENST ODER IHREN LOKALEN HÄNDLER, UM INFORMATIONEN ZUR BESTELLUNG VON ERSATZ TEILEN ZU ERHALTEN.
- DIE VERWENDUNG VON NICHT AUTORISIERTEN TEILEN KANN ZUR ENTSTEHUNG GEFÄHRLICHER BEDINGUNGEN UND UMGEBUNGEN FÜHREN.
- NUR FÜR DEN GEBRAUCH IM FREIEN.
- LESEN SIE DIESES HANDBUCH VOLLSTÄNDIG DURCH, BEVOR SIE DAS GERÄT MONTIEREN UND IN BETRIEB NEHMEN.
- ZUGÄNGLICHE TEILE KÖNNEN SEHR HEISS SEIN. KLEINE KINDER VOM GRILL FERNHALTEN.
- BEWAHREN SIE DIESES HANDBUCH ZUR WEITEREN REFERENZ AUF.
- ENTFERNEN SIE JEGLICHE TRANSPORTVERPACKUNG, BEVOR SIE DAS GERÄT MONTIEREN UND IN BETRIEB NEHMEN.
- DIESES GERÄT VON BRENNBAREN MATERIALIEN FERNHALTEN. BEIM UMGANG MIT BESONDERS HEISSEN KOMPONENTEN SOLLTEN SCHUT ZHANDSCHUHE GETRAGEN WERDEN.

CE

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accessories

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Technical information

Model		UC430SBPSS		
Appliance Category		I3+(28-30/37)		I3B/P(30)
Countries		BE, CH, CY CZ, ES, FR, GB, GR, HU, IE, IT, LT, LU, LV, PT, SK, SI		BG, CY, CZ, DK, EE, FI, HR, HU, IS, IT, LT, LU, MT, NL, NO, RO, SE, SI, SK, TR
Type of gas		G30	G31	G30/G31
Gas Pressure		20-30mbar	37mbar	30mbar
Total Heat Input (Hs)		15kW (1086.60g/h)	15kW (1072.05g/h)	15kW (1086.60 g/h)
Injector	main	0.97mm	0.97mm	0.97mm
	side	0.89mm	0.89mm	0.89mm
Serial No:				
Napoleon Appliance Corporation, 214 Bayview Drive, Barrie, ON, Canada L4N 4Y8				
CE 0063/10		Identification code: 0063BU7081		

(* Injector size marked clearly on the burner valve)

IMPORTANT:

Read the following instructions carefully and be sure your barbecue is properly installed, assembled and cared for. 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 dealer or LPG Gas Company.

Never store a spare cylinder under the barbecue shelves or inside the trolley housing. Any LPG cylinder not attached to the BBQ for use should be stored outdoors and well away from the appliance.

⚠ WARNING

*** This appliance is not intended to use on recreational vehicles or a marine environment.**

*** Do not put gas cylinder inside the cabinet for using.**

*** The maximum loading weight for the side burner and side table is 20pounds (9kgs). Please do not place anything more than 20 pounds (9kgs) on the side burner or side table.**

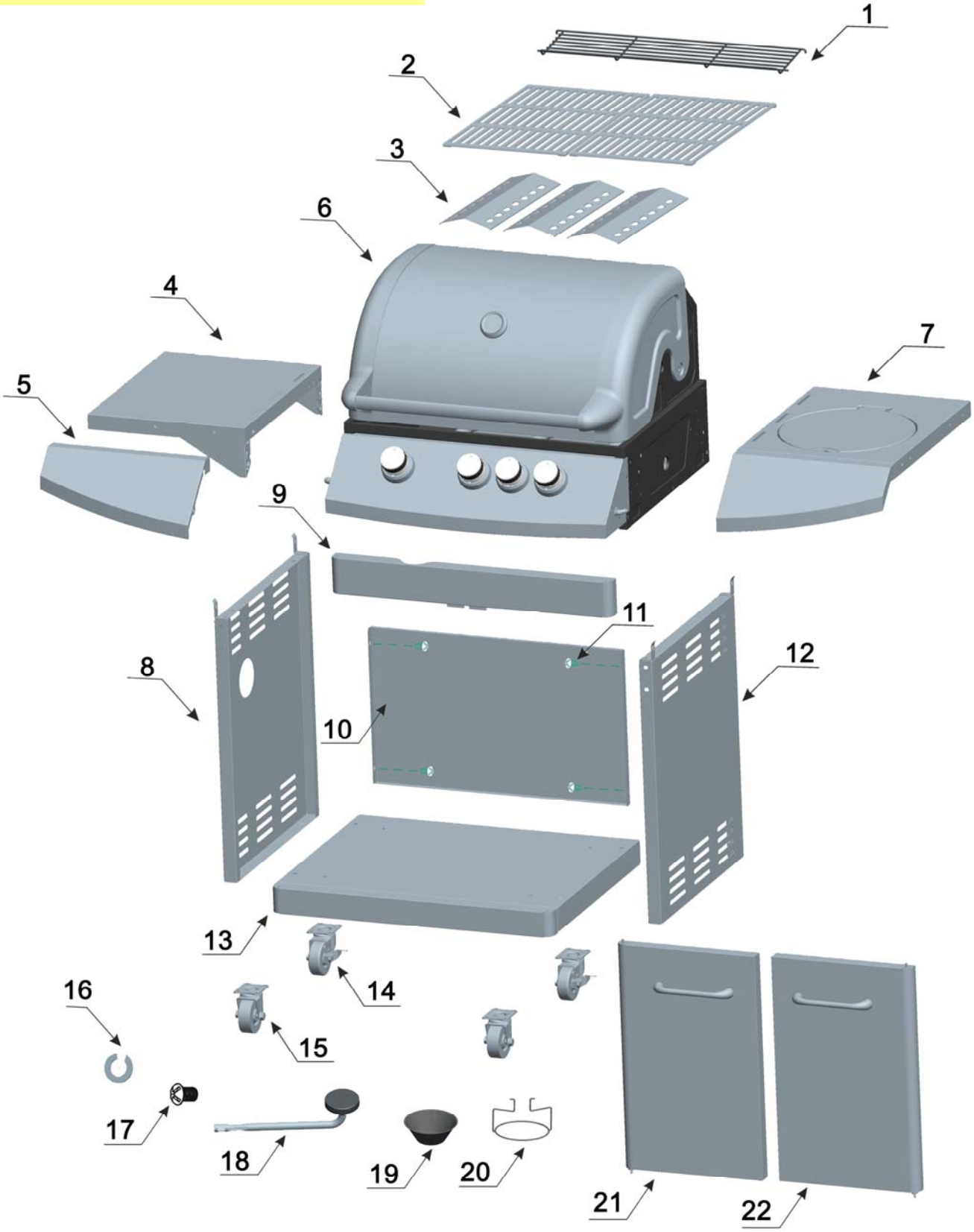
CLEARANCE TO COMBUSTIBLES

Always maintain 915mm minimum clearance to combustible materials at the rear and sides of the BBQ.

Do not use this BBQ under overhead combustible surfaces

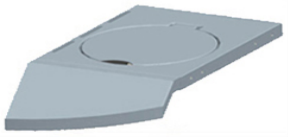
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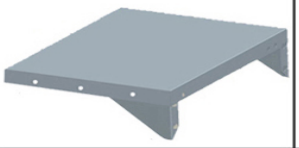
Parts Diagram



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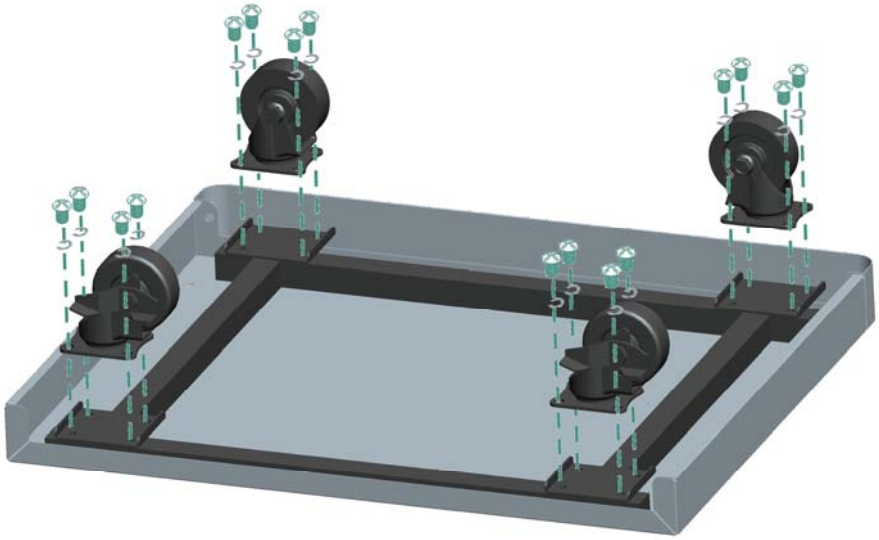
Parts List

NO	DESCRIPTION	QTY
1		1
3		3
5		1
7		1
9		1
11		1
13		2
15	 M6x10	43
17	 M4x8	2
19		1
21		1

NO	DESCRIPTION	QTY
2		2
4		1
6		1
8		1
10		1
12		1
14		2
16		16
18		1
20		1
22		1



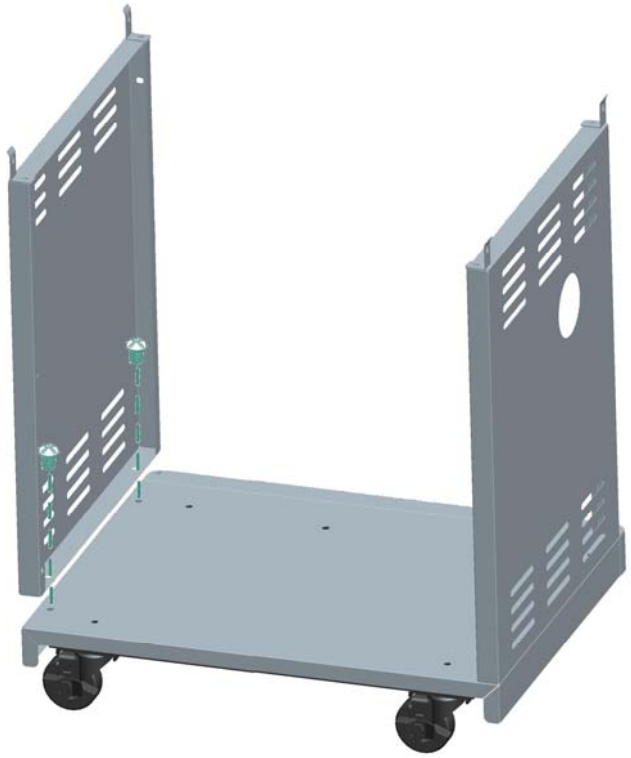
***1.** **Attach locking casters (14) and unlocking caters (15) to feet of bottom panel (13). Unlocking casters in front side and locking casters in back side. Secure casters using four M6X10 screws (11) for each caster. Tighten using a spanner.**



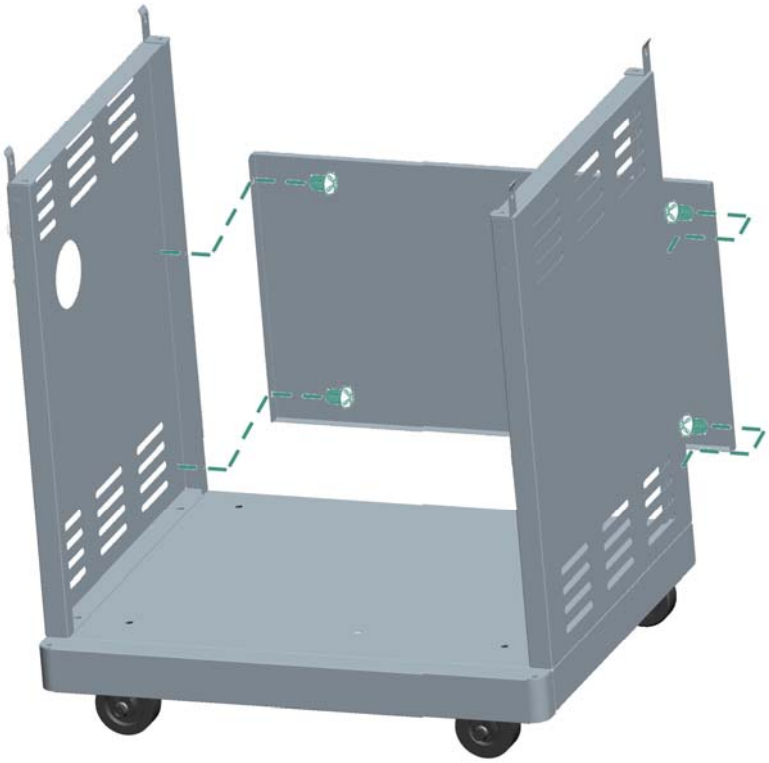
***2.** **Lift left cart panel (8) onto left side of bottom panel. Secure cart panel and bottom panel using three M6X10 screws (11).**



***3.** **Lift right cart panel (12) onto right side of bottom panel.**
Secure cart panel and bottom using three M6X10 screws (11).

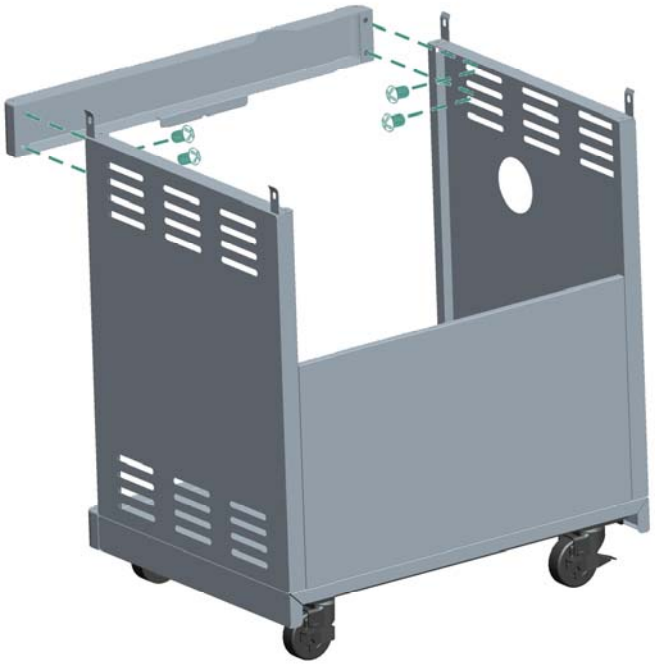


***4.** **Put rear panel (10) between right cart panel and left cart panel from back of the cart. Secure rear panel using two M6X10 screws (11) on each side of legs.**

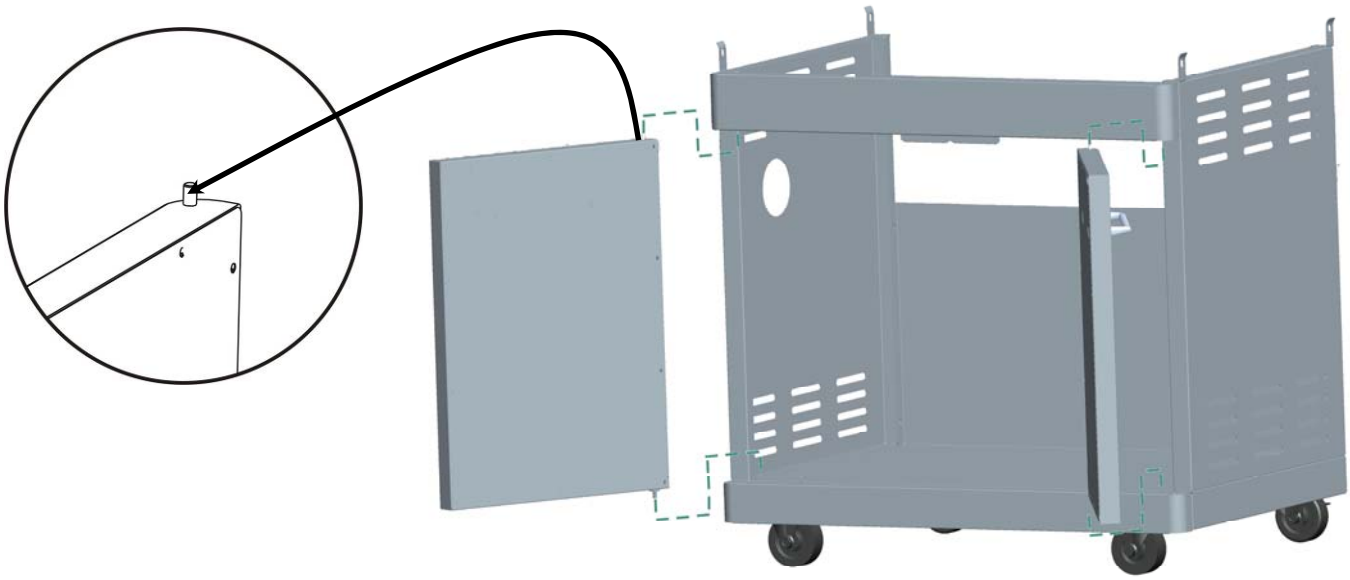


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***5.** **Assemble door brace (9) on front top of cart. Secure brace and cart panels using two M6X10 screws (11) on each side of legs.**



***6.** **Assemble left and right door (21, 22).**



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*7.

⚠ CAUTION

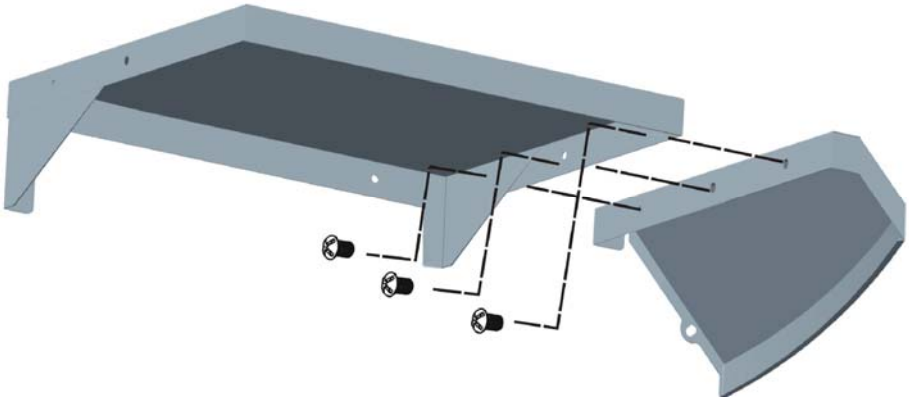
This step requires two people to lift and position head unit (6) onto cart.

Carefully lower the head unit (6) onto the cart between the two braces. Align the two holes on each side of the grill head with the two holes on each brace using two M6X10 screws (11) on each side of cart brace.

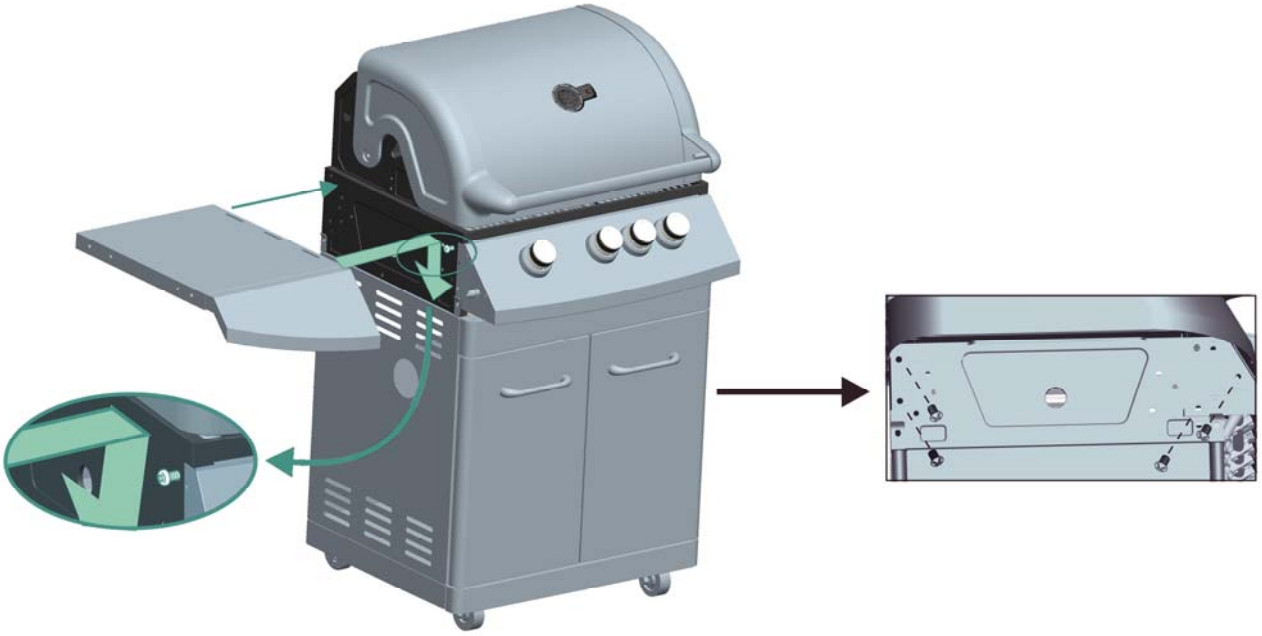


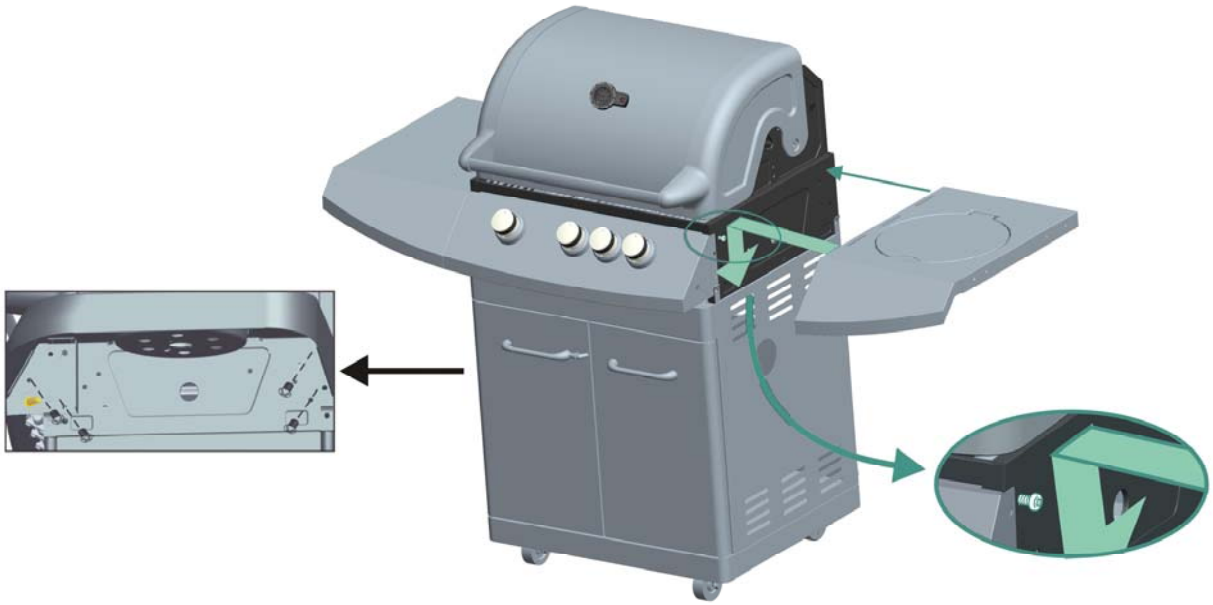
*8.

Attach the left front shelf panel(5) to the left shelf(4) with M6X10 screws (11)



***9.** **Before assembling left side shelf (4) and right side burner shelf (7), loosen the screw on the left and right side plate of the head unit (6). Lift left side shelf and right side burner shelf and put down vertically. Side shelf and side burner shelf locked on the head unit. Tighten the loose screw and secure using four M6X10 screws (11) on each side shelf.**





Please note the side shelves may appear to be 'warped' before they are attached to the head unit. This is perfectly normal and will become rigid once they are attached.

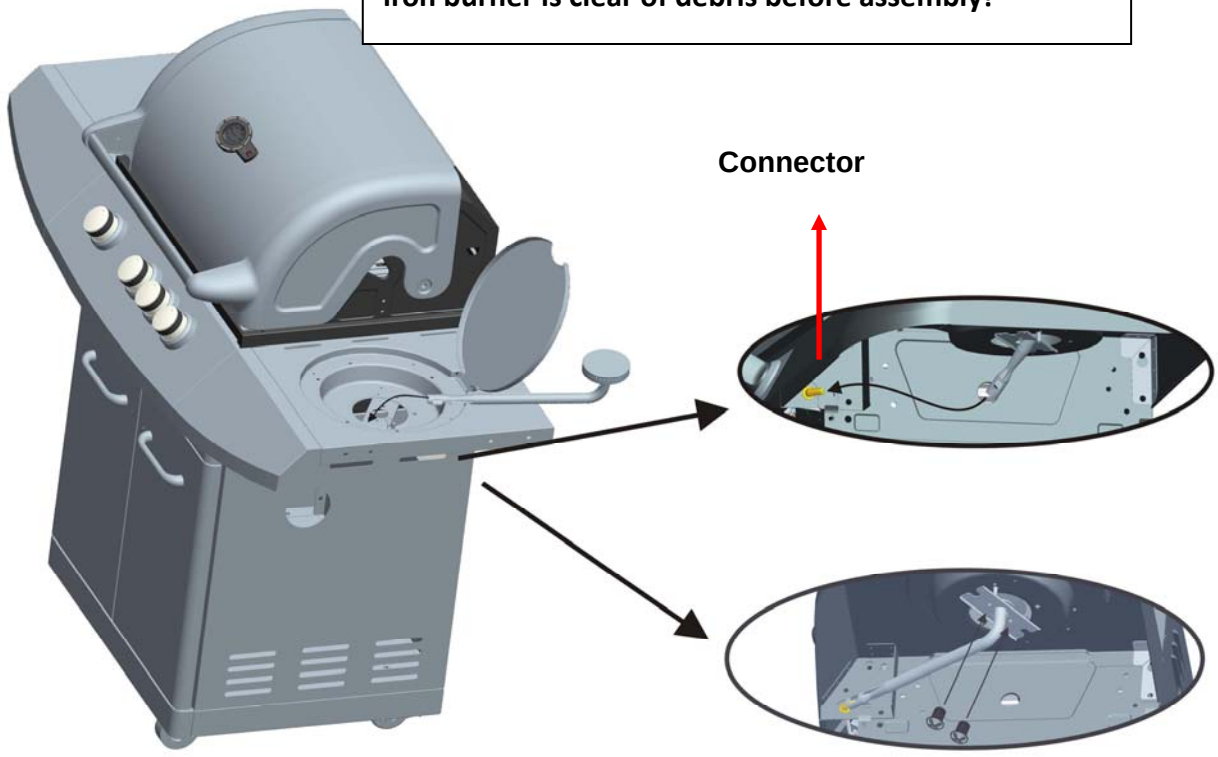
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*10.

Instruction for fixing cast iron burner (18)on the right side shelf.
Open the lid on right side shelf and put the cast iron burner(19) in the hole. Connect the burner with the connector nearby. Secure the burner using two M4X 8 screws (17).

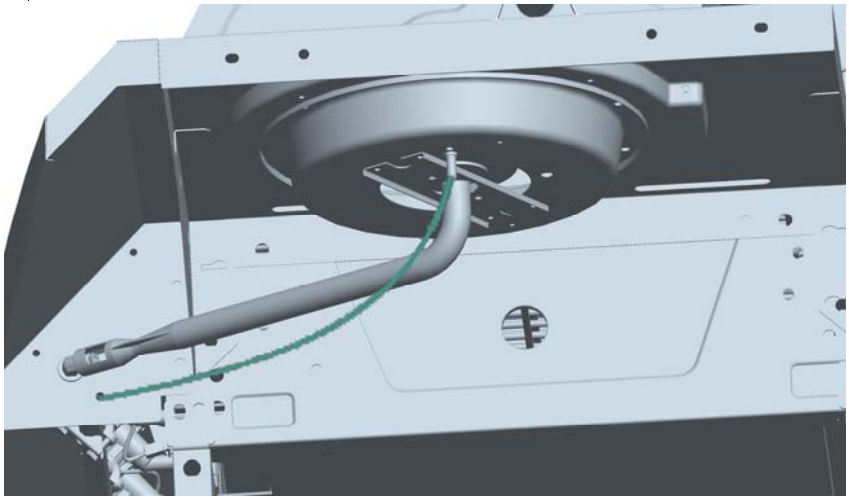
⚠ WARNING

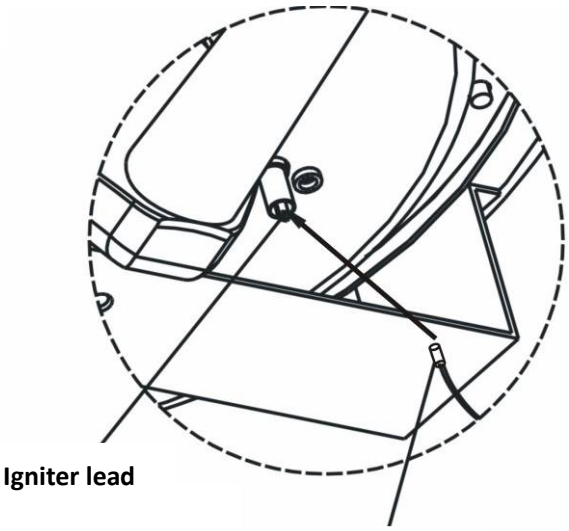
Check and make sure the S/S gas flow tube of the cast iron burner is clear of debris before assembly!



*11.

Install electrode of right side burner.



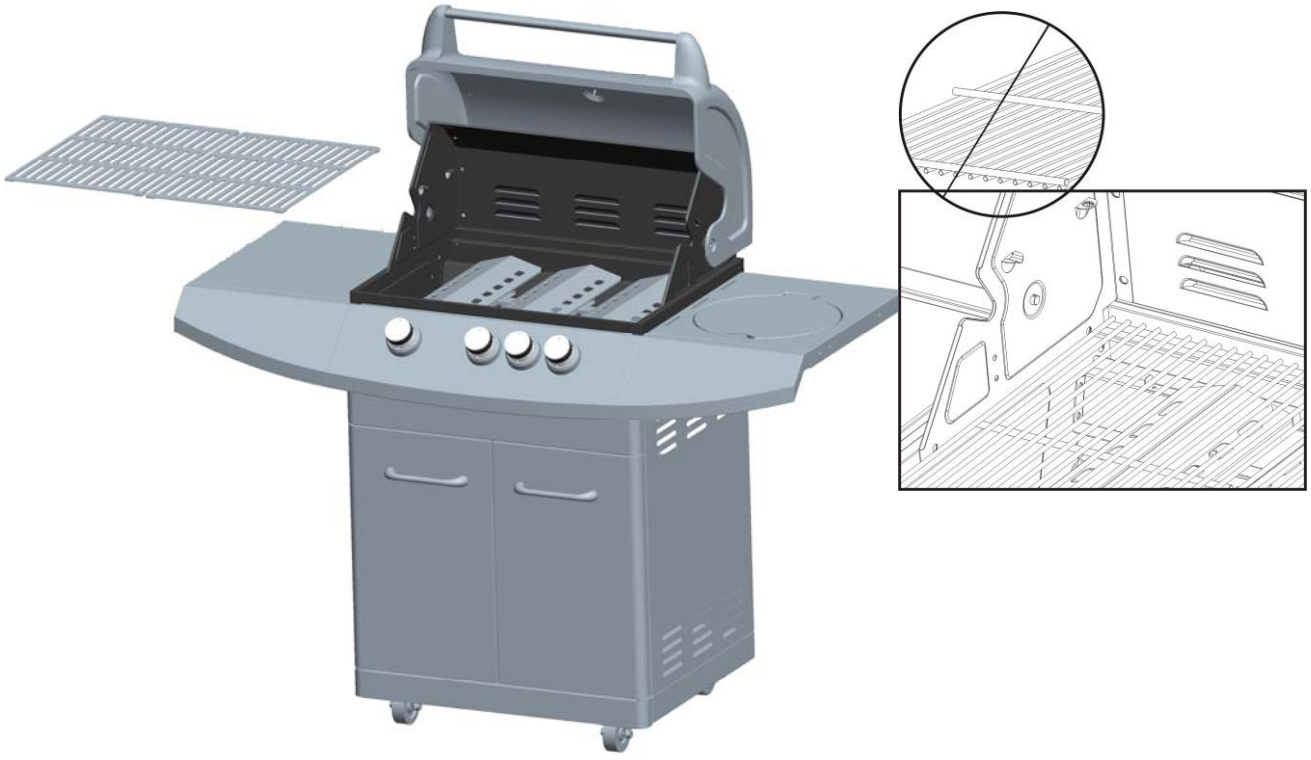


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***12.** **Place the flame tamers (3) over the burners.**

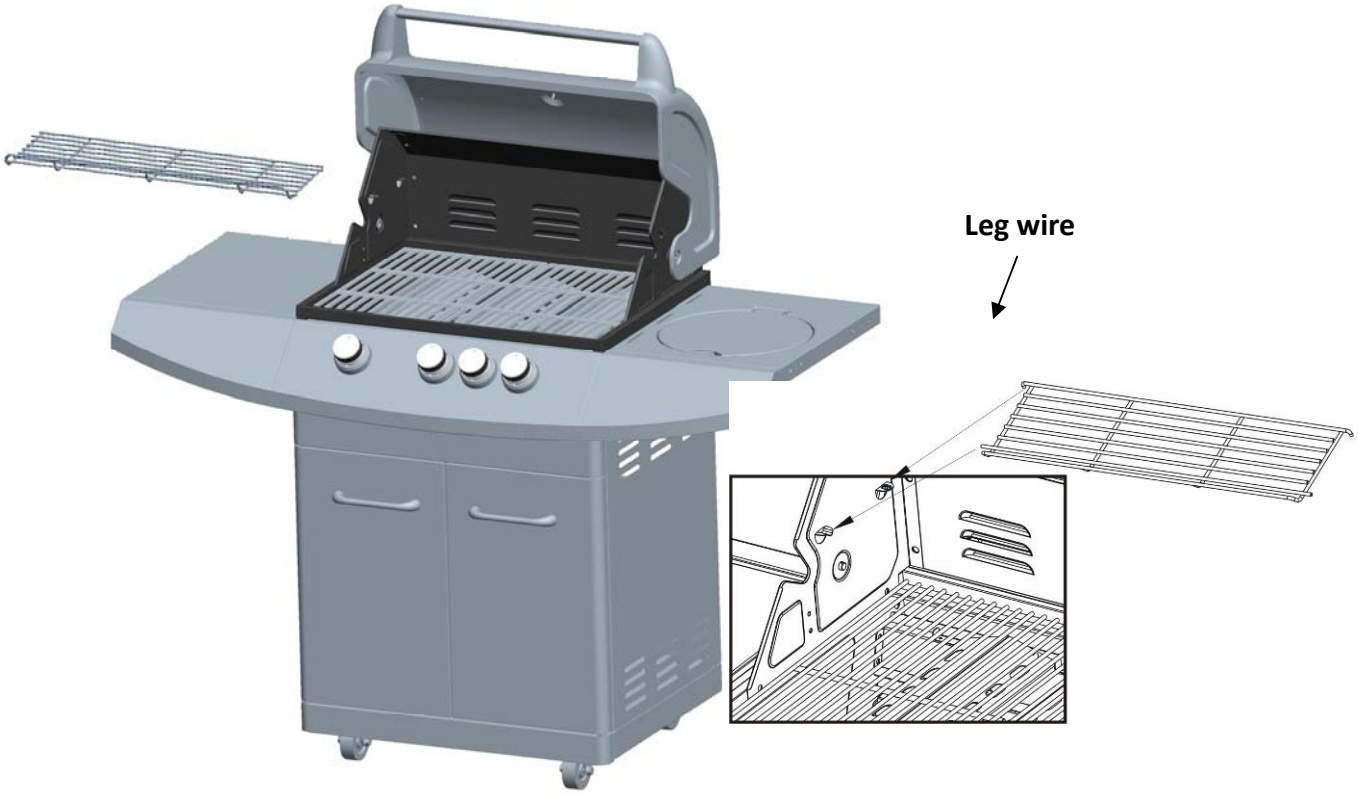


***13.** **Place cooking grates (2) into grill bottom.**
Grates wire running front to back should be facing upward, side to side wires downward.

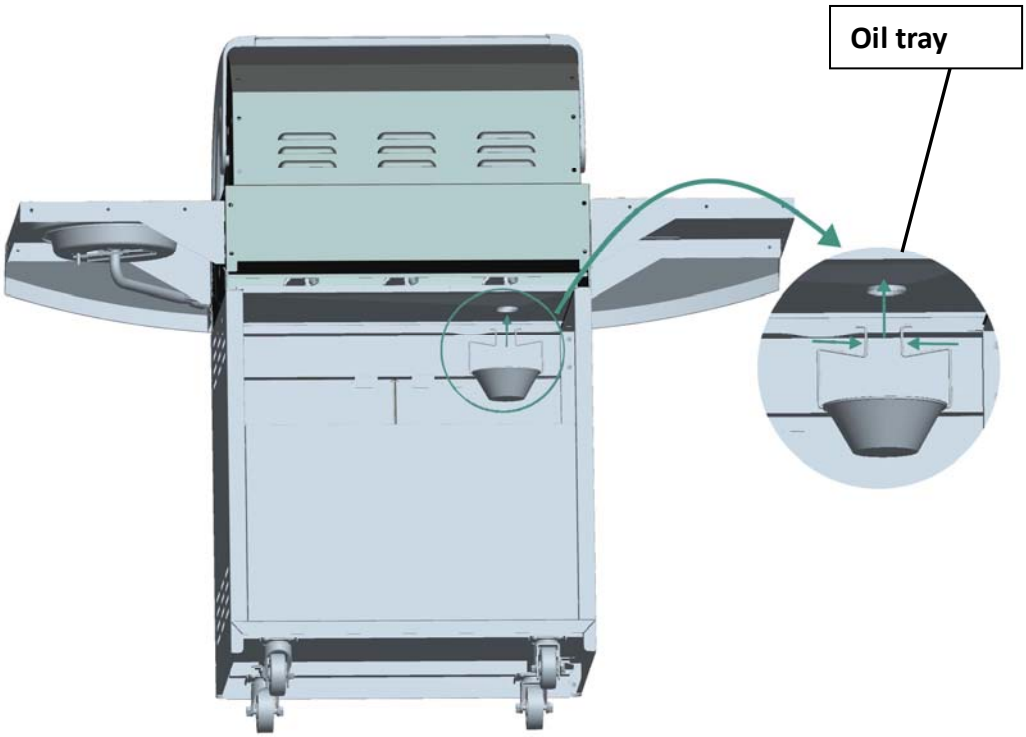


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***14.** **To assemble warming rack (1), insert leg wires into holes on left and right side panel of main body.**



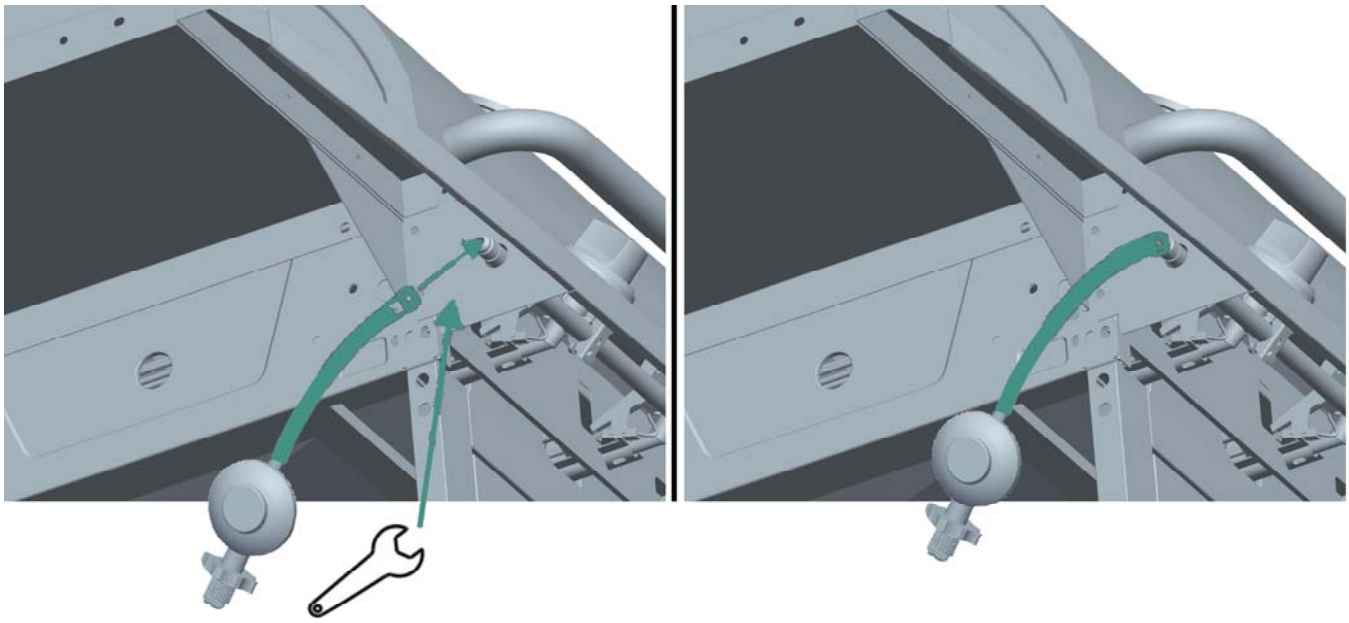
***15.** **Hang oil box (19) right under hole of oil tray.**



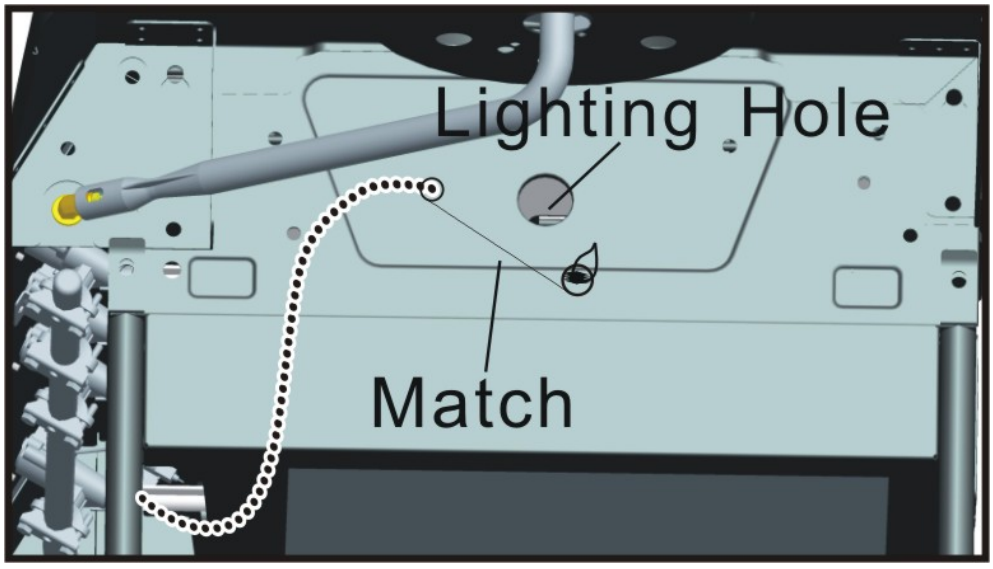
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***16.** **Connect gas regulator and gas hose assembly to connector of left side of grill main body. Secure hose and connector using spanner.**

NOTE: always check leakage with soapy water!



***17.** **In the unlikely event of the piezo electric ignition not working, use the manual lighting function found in the inside of the door. Carefully place a match into the top of the lighting pole and light as shown.**



⚠ CAUTION

USE AND CARE

- **DO NOT use the rear back with all others burners at the same time.**

DO	**DO NOT**
• Use spanner to tighten all gas fittings. • Check gas hose and line connection for damage, cuts or cracks each time before using the appliance. • Always leak test with soapy water. • Check main burners regularly for insect nests such as spiders, ants, etc. Nests are dangerous and need to be fully cleaned. • Use the appliance in well ventilated areas. • Cool the appliance before replacing any lid or cover. • Accessible parts maybe very hot. Always keep children away from the appliance. • Have the gas cylinder filled by an authorized Propane supplier. • Always wear protective gloves when handling hot components. • Close the gas cylinder valve after each use. • Clean the grease tray regularly. • Keep the appliance away from combustible material, gasoline, flame liquids or vapours. • "Burning off" the barbecue after every use (for approx 15 minutes) will keep excessive food residue to a minimum.	• Lean over appliance when lighting. • Leave cooking food unattended. • Store combustible material, gasoline or flammable liquids or vapours within vicinity of barbecue. • Use appliance with any cover on. • Use plastic or glass utensils on the barbecue. • Use the appliance in strong winds. • Dismantle control valves. • Test for gas leaks with a naked flame. • Store spare gas cylinders in the cabinet. • Lay the gas cylinder down (always keep upright). • Use appliance indoors. • Modify the constructions of the appliance or the size of any burner, injector orifice or any other components. • Move the appliance during use. • Obstruct any ventilation of the appliance. • Allow the flexible gas supply hose or any electrical cord to come in contact with any heated surface of the appliance. • Use charcoal or any other solid fuel in this appliance. • Disconnect any gas fittings while the appliance is in use. • Use a rusty or dented gas cylinder with a damaged gas valve.

CONNECTING THE GAS CYLINDER TO THE APPLIANCE

⚠ CAUTION This appliance is only suitable for use with low-pressure butane, propane or LPG mixture gas and fitted with the appropriate low-pressure regulator via a flexible hose. The barbecue is set to operate -

* 28mbar regulator with butane gas
* 37mbar regulator with propane gas
* 30mbar or a 50mbar regulator with LPG mixture

Please consult your LPG dealer for information regarding a suitable regulator for the gas cylinder.

Regulator and Hose

Use only regulator and hose approved for LP Gas at the above pressures. The life expectancy of the regulator is estimated as ***10*** years. It is recommended that the regulator is changed within 10 years of the date of manufacture.

⚠ WARNING The use of wrong regulator or hose is **unsafe**; always check that you have the correct items before operating the barbecue.

The hose used must conform to the relevant standard for the country of use. The length of the hose must be 0.7 meters (minimum) and 1.5 meters (maximum). Worn or damaged hose must be replaced. Ensure that the hose is not obstructed, kinked, or in contact with any part **of the barbecue other than at its connection.** It is recommended that the hose is changed within 1 year of the date of manufacture.

Storage of Appliance

Storage of an appliance indoors is only permissible if the cylinder is disconnected and removed from the appliance. When the appliance is not to be used for a period of time it should be stored in its original packaging and stored in a dry dust free environment.

Gas Cylinder

The gas cylinder should not be dropped or handled roughly! If the appliance is not in use, the cylinder must be disconnected. Replace the protective cap on the cylinder after disconnecting the cylinder from the appliance.

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 while using.**

Connection to Appliance

Before connection, ensure that there is no debris caught in the head of the gas cylinder, regulator, burner and burner parts.

Spiders and insects can nest within and clog the burner tubes. A clogged burner can lead to a fire beneath the appliance.

Clean burner holes with a heavy-duty pipe cleaner.

Fit the hose to the appliance using a spanner to tighten it onto the connection thread. If the hose is replaced it must be secured to the appliance and regulator connections with hose clips. Disconnect the regulator from the cylinder (according to the directions supplied with the regulator) when the barbecue is not in use.

The Barbecue must be used in a well-ventilated area. Do not obstruct the flow of combustion air to the burner when the barbecue is in use. **ONLY USE THIS BARBECUE OUTDOORS.**

⚠ CAUTION **BEFORE USE CHECK FOR LEAKS**

Never check for leaks with a naked flame, always use a soapy water solution

To Check for Leaks

Make 2-3 fluid ounces of leak detecting solution by mixing one part washing up liquid with 3 parts water.
Ensure the control valve is “OFF”.
Connect the regulator to the cylinder and ON/OFF valve to the burner, ensure the connections are secure then turn ON the gas.
Brush the soapy solution on to the hose and all joints. If bubbles appear you have a leak, which must be rectified before use.
Retest after fixing the fault. Turn OFF the gas at the cylinder after testing.
If leakage is detected and cannot be rectified, DO not attempt to cure leakage but consult your gas dealer.

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LIGHTING YOUR BARBECUE

⚠ CAUTION

This barbecue is designed for use outdoors, away from any flammable materials. It is important that there are **no overhead obstructions** and that there is a minimum distance of 1 m from the side or rear of the appliance. It is important that the ventilation openings of the appliance are not obstructed. The barbecue must be used on a level, stable, non-flammable surface. The appliance should be protected from direct draughts and shall be positioned or protected against direct penetration by any trickling water (e.g. rain). Parts sealed by the manufacturer or his agent must not be altered by the user. No modifications should be made to any part of this barbecue and repairs and maintenance should only be carried out by a registered service engineer.

WARNING

For Safe Use Of Your Grill And To Avoid Serious Injury:

·*DO NOT* let children operate or play near grill.

·*KEEP* grill area clear and free from material that burn.

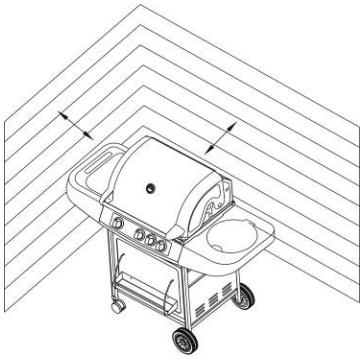
·*DO NOT* block holes in bottom or back of grill.

·Check burner flames regularly.

·Use grill in well-ventilated space. *NEVER* use in enclosed spaces such as carport, garage, porch, covered patio, or under an overhead structure of any kind.

·*DO NOT* use charcoal or ceramic briquettes in a gas grill. *(Unless briquettes are supplied with your grill)*

·*USE* grill at least 3 ft. from any wall or surface. Maintain 10 ft. clearance to objects that can catch fire or sources of ignition such as pilot lights on water heaters, live electrical appliances, etc.



·Apartment dwellers:

Check with management to learn the requirements and fire codes for using an LP Gas Grill in your apartment complex. If allowed, use outside on the ground floor with a three (3) foot clearance from walls or rails. *DO NOT* use on or under balconies.

·*NEVER* attempt to light burner with lid closed. A buildup of non-ignited gas inside a closed grill is hazardous.

·*NEVER* operate grill with LP Tank out of correct position specified in assembly instructions.

·Always close LP Tank valve and remove coupling nut before moving LP Tank from specified operation position.

Lighting Instructions:

1. Read instruction before lighting.
2. Open the lid and make sure all the knobs are on the OFF position.
3. Connect the regulator to the gas bottle. Turn the gas supply “ON” at the cylinder. Check with the use of soapy water for any gas leakage between the bottle and the regulator.
4. Push down and turn the knob anticlockwise to HIGH position (a clicking sound is heard). Thus the burner could be lit. If the burner does not light, repeat this process.
5. Adjust the heat by turning the knob to the High/Low position.
6. To light up other burners, repeat the same process for the adjacent burner and continue in sequence until all the burners are lit.
7. To turner the barbecue OFF turn the cylinder valve or regulator switch to the “OFF” position and then turn all of the control knobs on the appliance clockwise to the “OFF” position.

⚠ CAUTION

1. Never light or use the side burner with the side burner lid in the closed position.
2. Never attempt to the light the side burner with a pot over the burner. Light the burner first, and then place the pot over the burner.
3. The side burner is designed for pots with a diameter of 60-260mm.
4. Side burner lid cannot be used as work table, do not put anything on the side burner lid even when it is not in use.
5. Do not use the back burner with other burners at the same time.

⚠ WARNING

If any burner fails to ignite, turn the control knob off (clockwise) and also turn the cylinder valve off. Wait five minutes before attempting to relight with ignition sequence. Never use the side burner with the lid in the closed position. Never attempt to light the side burner with a pot over the burner. Light the burner first, and then place the pot over the burner.

Before cooking for the first time, operate the barbecue for about 15 minutes with the lid closed and the gas turned on HIGH. This will “heat clean” the internal parts and dissipate odour from the painted finish. (The colour of cooking area may change a little. This is normal and it is the nature of material)

⚠ CAUTION

Clean your barbecue after each USE. **DO NOT** use abrasive or flammable cleaners, as it will damage the parts of the product and may start a fire. Clean in warm soapy water.

Abnormal Operation

Any of the following are considered to be abnormal operation and may require servicing:

- Yellow tipping of the burner flame.
- Sooting up of grill plates.
- Burners not igniting properly.
- Burners failing to remain alight.
- Burners extinguished by trolley doors.
- Gas valves, which are difficult to turn.

CLEANING AND CARE

This appliance should be checked and serviced by an authorized service person every year to ensure the appliance remains in a safe operation condition.

⚠ CAUTION All cleaning and maintenance should be carried out when the barbecue is cool and with the fuel supply turned **OFF** at the gas cylinder. DO NOT remove the drip tray until the BBQ has cooled.

General Grill Cleaning

- **DO NOT** mistake brown or black accumulation of grease and smoke for paint. Interiors of gas grills are not painted at the factory (and should NEVER be painted). Apply a strong solution of detergent and water or use a grill cleaner with scrub brush on insides of grill lid and bottom. Rinse and allow to completely air dry. DO NOT apply a caustic grill / oven cleaner to painted surfaces.
- Plastic parts: wash with warm soapy water and wipe dry.
- **DO NOT** use abrasive cleaners, degreasers or a concentrated grill cleaner on plastic parts. Damage to and failure of parts can result.
- Porcelain surfaces: because of glass-like composition, most residue can be wiped away with backing soda / water solution or specially formulated cleaner. Use nonabrasive sourcing powder for stubborn stains.
- Painted surfaces: wash with mild detergent or nonabrasive cleaner and warm soapy water. Wipe dry with a soft nonabrasive cloth.
- Stainless steel surfaces: To maintain your grill's high quality appearance, wash with mild detergent and warm soapy water and wipe dry with a soft nonabrasive cloth after each use. Backed-on grease deposits may require the use of an abrasive plastic cleaning pad.

CAUTION

INSECTS.



FACT: sometimes spiders and other insects climb into the grill tubes attached to the burners. The spiders spin webs, build nests and lay eggs. The webs or nests can be very small, but they are very strong and can block the flow of gas. Clean burners prior to use after storing, at the beginning of the grilling season or after a period of one month of the unit not being used.

Spider guards are on the air intakes in an effort to reduce this problem, but it will not eliminate it! An obstruction can result in a "flashback" (a fire in the burner tubes). The grill may still light, but the obstruction does not allow full gas flow to the burners.

Cleaning the Burner Assembly

Follow these instructions to clean and / or replace parts of burner assembly or if you have trouble igniting grill.

1. Turn gas off at control knobs and LP Tank.
2. Remove cooking grates, grease tray and grease cup.
3. Remove screw at end of burner using a screwdriver.
4. Carefully lift each burner up and away from valve openings.

⚠ CAUTION Inspect burner for any damage (cracks or holes). If damage is found, replace with a new burner. Reinstall the burner, check to ensure that the Gas valve orifices are correctly positioned and secured inside the burner inlet.

We suggest three ways to clean the burner tubes. Use the one easiest for you.

(A) Bend a stiff wire (a light weight coat hanger works well) into a small hook. Run the hook through each burner tube and burner several times.



(B) Use a narrow bottle brush with a flexible handle (DO NOT use a brass wire brush), run the brush through each burner tube and burner several times.

(C) Wear eye protection: use an air hose to force air into the burner tube and out the air ports. Check each port to make sure air comes out each hole.

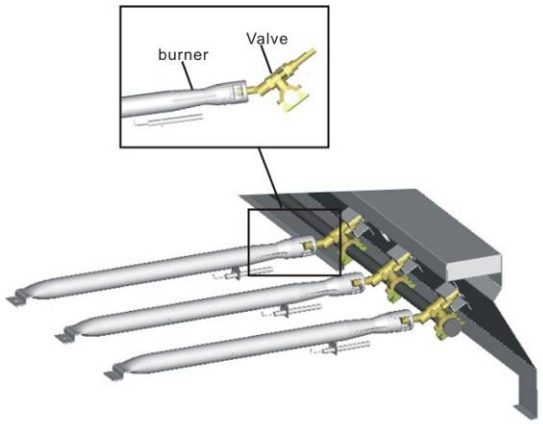
5. Wire brush entire outer surface of burner to remove food residue and dirt.

6. Clean any blocked ports with a stiff wire such as an open paper clip.

7. Check burner for damage, due to normal wear and corrosion some holes may become enlarged. If any large cracks or holes are found replace burner.

8. Carefully refit burners.

VERY IMPORTANT: Burner tubes must re-engage valve openings. See instructions below.



Notice for replacing burners

The burners have already been assembled to a high specification. Please consult the supplier if burners need to be replaced.

Outside Surface

Use mild detergent or baking soda and hot water solution. Non-abrasive scouring powder can be used on stubborn stains, then rinse with water.
If the inside surface of the barbecue lid has the appearance of peeling paint, baked on grease build-up has turned to carbon and is flaking off. Clean thoroughly with strong hot soapy water solution. Rinse with water and allow to completely dry. **NEVER USE OVEN CLEANER.**

Interior of Barbecue bottom

Remove residue using brush, scraper and/or cleaning pad then wash with a soapy water solution. Rinse with water and allow to dry.

Cooking Grid

Use a mild soapy water solution. Non-abrasive scouring power can be used on stubborn stains then rinse with water.

SERVICING & SPARE PARTS

Your gas barbecue should be serviced annually by a competent registered person

ULTRA CHEF

ULTRA CHEF Series Grills

Models UC430SB, UC500RSB

Limited Warranty

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ANY DAMAGE RESULTING FROM SHIPPING PRODUCT TO CUSTOMER WOULD BE COVERED WITHIN A REASONABLE TIME PERIOD. SHIPPING ON ALL WARRANTY PARTS COVERED FOR THE FIRST SIX MONTHS ONLY.

5 Years	**Lid Castings – excluding paint** **Stainless Steel Burners – perforation**
3 Years	**Lid Handles – manufacturers defects** **Temperature Gauges**
1 Year	**All other components**

During the first year manufacturer will provide replacement parts at our option free of charge. From the 2nd year to the 5th year, manufacturer will provide replacement parts at 50% of the current retail price.

For Complete Warranty Information Please refer to the Manual. Warranty Subject to Change.

Warranty service is available by contacting the customer service of Napoleon Appliance Corporation:

Napoleon Appliance Corporation

214 Bayview Drive, Barrie, ON L4N 4Y8, Canada
Ph: +1 (705) 727 4258
Fax: +1 (705) 727 4282
E-mail: care@nac.on.ca
Website: www.napoleongrills.com