



JAMBESA



Installation and Instruction manual

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Jambesa



Picture 1: Scope of delivery



Picture 2: Assembly



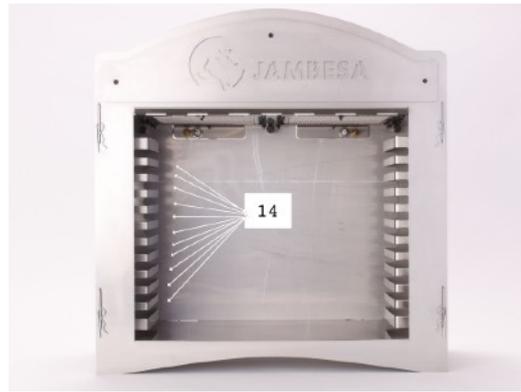
Picture 3: Gas connection



Picture 4: Gas tap and piezo ignition



Picture 5: Ignition electrode and thermal fuse



Picture 6: Slot heights



Picture 7: Built-in coter pin



Picture 8: Complete burner unit

Forword

Thank you for purchasing a multifunctional Jambesa grill.

Raise the grilling pleasure to a new level, whether alone or together with friends and family. In addition to the perfect preparation of meat you should consider the preparation of various dishes. Almost all grilled dishes you know succeed much better on your Jambesa than on conventional grills. This is mainly due to the evolutionary top heat, which acts on the food from above. Typical flame development through burning grease is a thing of the past with the Jambesa. A burning of the food is also virtually excluded by the visual inspection with a direct view of the degree of browning.

Please take your time to read this manual carefully. As it is a high-temperature gas grill, it is imperative to strictly follow the following construction, warnings and safety instructions for your own safety.

Failure to follow the instructions may result in significant damage and personal injury. Therefore, please keep this manual with your Jambesa, so that anyone who wants to use the grill will have access to this guide. We assume no liability for accidents or damage caused by non-observance of the instructions and safety instructions.

The gas-powered variant of the Jambesa is designed exclusively for private and outdoor use.

Only use the Jambesa in a safe place outdoors and make sure that the Jambesa is not left unattended.

This is the only way to ensure that the risk to children, persons with reduced abilities or inadequate knowledge / experience, animals and objects is excluded.

The Jambesa is only suitable for the intended use. Changes to the Jambesa or improper use will void the warranty.

We wish you a lot of fun with your new grill and unforgettable culinary delights in the circle of your loved ones.

Great recipe suggestions and more tips can be found at www.jambesa.com

Warning / hazard warnings

You must read this manual before using the Jambesa. Keep this manual for the future with the Jambesa!

Risk of death! Failure to comply with the safety and warning instructions can cause serious injury and / or fire. Non-observance of the instructions and notes can lead to serious or even fatal injuries as well as considerable material damage due to fire or explosion.

If you smell gas:

- Close the gas supply to the Jambesa.
- Extinguish all open flames and avoid possible sparks.
- If the odor persists, keep your distance from the Jambesa and inform the fire department.

GENERAL SAFETY INSTRUCTIONS

- Before using the Jambesa, read the operating instructions..
- The Jambesa is not allowed to be used by children or persons with reduced physical or mental abilities. Even persons with insufficient knowledge, especially about this manual, may approach the Jambesa only under the supervision of a knowledgeable person or be kept away from the grill.
- The Jambesa must be installed according to this manual. It is important to ensure proper installation.
- Use the Jambesa only if it is properly installed and all safety instructions are guaranteed.
- The Jambesa may only be operated in accordance with any national regulations.
- **Danger!** The gas combustion produces carbon monoxide. Therefore, a constant ventilation must be ensured as it can only be guaranteed outdoors. Carbon monoxide poisoning can lead to death!
- **Warning!** If, despite adequate ventilation, signs of carbon monoxide poisoning occur, such as headache, burning of the nose and eyes or dizziness, the gas supply to the Jambesa should be stopped immediately.
- If the Jambesa is not in operation for a long time, remove the gas cylinder (see corresponding chapter)
- **Risk of fire!** Do not carry any foreign objects in device openings. Avoid damage from excessive heat by removing heat-sensitive objects from the Jambesa area and choosing the location that suits you. In particular, the gastronorm tray holder including gastronorm tray during operation of the burner in front of the grill to place.
- Do not store fuel or other vapors or liquids near the Jambesa and never use them to clean the grill.
- **Risk of burns!** Never touch the housing or the protective covers during operation or after a sufficient cooling time after use. Particularly in the area of the ceramic burner unit, enormously high temperatures are generated.
- **Risk of burns!** Never leave the grill grate handle plugged in during grilling. This is extremely hot there and may only be connected to move the grill grate with this. For safety's sake, the use of heat-resistant barbecue gloves is required. (Available at www.jambesa.com)
- Carefully handle your Jambesa. Damages can become a dangerous source of danger.
- **Risk of burns!** Never lean over the Jambesa during operation and never reach into the combustion chamber.

DEVICE-SPECIFIC SAFETY INSTRUCTIONS

- The "Technical Rules Liquefied Petroleum Gas (TRF)" must be observed. (<http://www.dvfg.de>)
- The Jambesa has to be used completely assembled.
- **Danger!** Do not make any changes to the Jambesa.
- Do not expose your Jambesa to direct moisture or rain, etc.
- **Risk of fire!** The Jambesa must not be covered during operation or before complete cooling.
- Operate the Jambesa only on a non-sloped, flat, non-combustible and stable surface.
- **Operate the Jambesa outdoors only. In this case, operation in subsurface sinks is not permitted.**
- The Jambesa must not be operated near other sources of heat, flammable or explosive materials.
- The LPG cylinder should always be positioned below the Jambesa. Storage of other LPG cylinders near the Jambesa is not permitted.
- The Jambesa should be set up so that there is a safe distance from combustible materials and walls to the front grill of at least 2m and at least 1m to all sides.
- In the vicinity of house walls, it should be noted that they can contain heat-sensitive and flammable insulating materials.
- Moving the Jambesa during operation is not allowed.
- After operating the Jambesa, close the valve of the LPG cylinder.
- Moving the Jambesa is only permitted without connecting LPG bottles.
- Only use the gas types and LPG bottles specified by the manufacturer.
- Connection, replacement or disassembly of LPG cylinders is only permitted outdoors, away from naked flames or sparks with closed gas valves.
- Always check that the pressure regulator gasket is properly installed so that it can perform its function.
- **Risk of explosion!** In case of gas leaks the Jambesa may not be used. The gas supply must be closed immediately using the LPG valve. A new commissioning is not permitted before a repair.
- If there is a smell of gas or a leak, the valve of the LPG cylinder has to be closed immediately. Please do not operate any electric switches, no cell phone, prevent flames (lighter etc.) and do not smoke. Any spark or flame can cause an explosion or fire.
- Check the gas hoses at least once a month and before each use. If these show signs of damage or signs of porosity, they must be immediately dismantled and replaced with new ones of the same quality and length.
- **Risk of explosion!** Never look for gas leaks with an open flame.
- The gas hoses must be replaced during the maintenance intervals (see "Maintenance").
- Before commissioning, always check the presence and proper condition of the gasket on the cylinder valve.
- Storage of LPG bottles is only permitted when standing and protected from the effects of heat. This also includes protection against direct sunlight.

- *The LPG bottle should be positioned so that the thermal radiation of the Jambesa does not reach either the surface of the gas cylinder or the gas hoses.*
- *The Jambesa may only be operated with an intermediate pressure regulator with permissible outlet pressure (see appliance plate) and factory setting.*
- *The gas hoses must not be twisted or kinked.*
- ***Risk of fire!*** *Clean your Jambesa thoroughly and regularly. Fat residues are flammable and can catch fire.*
- *The fatty juices collected in the drip tray should be emptied as often as possible to prevent ignition or burn-in.*
- *Contact of the food with the ceramic burners should always be avoided.*
- *If greases start to burn, turn off the gas supply. Do not use water to extinguish it to avoid a fat explosion.*
- *Changes to the Jambesa are inadmissible and pose enormous potential for danger.*
- *When commissioning, always follow the instructions, especially when igniting the burners.*
- *Any assembly work, especially on gas-carrying parts, is prohibited during operation or when LPG cylinders are connected.*
- *Operate the Jambesa exclusively in a sheltered place. Wind could blow out the burners or cause an irregular combustion.*
- *If one or both burners go out during operation, immediately turn off all gas valves. Wait at least 5 minutes before restarting the Jambesa according to the ignition instructions.*
- ***Risk of explosion!*** *A burner with broken ceramic may not be put back into operation.*
- ***Risk of death!*** *Unattended operation of the Jambesa is not permitted.*

INFORMATION ON LIQUEFIED GAS

Liquefied petroleum gas (LPG, LPG gas), also known as propane or butane, is a combustible petroleum-based product and should not be confused with natural gas. It serves as fuel for your Jambesa. At normal temperatures and pressure it is gaseous, only liquid under the high pressure of the liquefied gas cylinder. LPG has a similar smell to natural gas and is heavier than air. Therefore, it can collect in lower places and thus does not flare up.

Only use LPG cylinders with 3 kg to a maximum of 13 kg LPG.

For LPG, the following warnings must be observed in particular:

- LPG is highly flammable.*
- FLPG is highly explosive.*
- LPG may accumulate in the bottom area and sinks due to its specific weight. There, especially in uncontrolled outflow hazardous concentrations (danger of suffocation) or high explosive mixing conditions (explosion / fire hazard) may arise.*
- It is therefore important to ensure that no liquid gas escapes uncontrollably.*
- When using LPG cylinders, the specifications of the manufacturer or supplier have to be observed.*
- The Jambesa should only be used outdoors with adequate ventilation.*
- Gas cylinders and gas lines must not be exposed to temperatures above 50°C .*
- Never use damaged, rusted or dented LPG cylinders.*
- Treat "empty" gas cylinders such as "full" as there may still be gas under pressure. Never store liquefied gas in a place where the temperature can rise above 50°C. sEven in a car, the temperature can quickly reach 50°C on a hot day.*
- Gas cylinders must always be kept out of the reach of children.*
- Never connect the Jambesa to the natural gas network. The burners, valves, hoses and nozzles are only suitable for LPG.*
- The LPG cylinder may not be connected or replaced in the area of ignition sources.*
- LPG cylinders should not be stored in buildings, garages or other enclosed spaces.*
- If you do not disconnect your Jambesa from the gas bottle, both the Jambesa and the gas bottle must be stored outdoors in a well-ventilated place.*

COUNTRY, TYPE OF GAS AND GAS PRESSURE

COUNTRY	TYPE OF GAS
<i>Germany, Austria</i>	<i>I 3B/P - 50 mbar</i>
<i>Belgium, France, Greece, Great Britain, Ireland, Italy, Luxembourg, Portugal, Switzerland, Spain</i>	<i>I 3+ - 28 bis 30 / 37 mbar</i>
<i>Bulgaria, Denmark, Estonia, Finland, Iceland, Latvia, Lithuania, Malta, Netherlands, Norway, Romania, Sweden, Slovak Republic, Slovenia, Czech Republic, Hungary, Cyprus</i>	<i>I 3B/P - 30 mbar</i>
<i>Poland</i>	<i>I 3B/P - 37 mbar</i>

Device Description

see pictures in chapter Jambesa & Jambesa installation

- 1. Operating instructions*
- 2. Pressure regulator*
- 3. Connection hose long*
- 4. T-piece*
- 5. Connection hose short*
- 6. Complete burner unit*
- 7. Gas valve*
- 8. Valve protection (left / right)*
- 9. Piezo igniter*
- 10. Piezo ignition electrode*
- 11. Thermal fuse*
- 12. Ceramic burner*
- 13. Burner nozzle*
- 14. Burner plate*
- 15. Burner cover*
- 16. Side part (left / right)*
- 17. Rear part*
- 18. Base part*
- 19. Gastronorm tray holder*
- 20. Gastronorm tray GN 1/2 40mm*
- 21. Gastronorm tray GN 1/2 20mm*
- 22. Grill grid*
- 23. Grill grid handle*
- 24. Cotter pins*
- 25. Front part*

Delivery

Please check the scope of delivery of your Jambesa before commissioning for completeness. The following parts should be included in your box:

1 x Jambesa Grill complete (see device description)

Not included are the required gas bottles and heat-resistant grill gloves. Heat-resistant grilling gloves can be purchased at www.jambesa.com.

Open the packaging carefully and remove the parts inside the packaging. Remove the packing material as well as any transport locks. Überprüfen Sie die Lieferung auf Transportschäden und Vollständigkeit. Check the delivery for damage in transit and completeness. If possible, keep the packaging until the end of the warranty period in order to assert any claims.

Danger! *The device and packaging materials are no toys. There is danger of swallowing and suffocation.*

Intended Use

The Jambesa is designed exclusively for outdoor grilling, taking into account all warnings. Operation without knowledge and observance of the instructions is not intended..

Note that the Jambesa has not been designed for commercial or industrial use. We do not assume any warranty / liability if the Jambesa is used in commercial or industrial enterprises as well as in activities requiring equal treatment.

The Jambesa may only be used according to its purpose. Any further use beyond this is not intended.

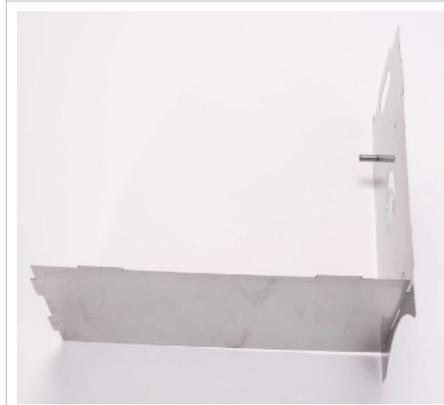
In case of improper use the user / operator and not the manufacturer is liable.

Before commissioning

You must read this manual before using the Jambesa. Keep this manual for the future with the Jambesa!

Risk of death! *Failure to comply with the safety and warning instructions can cause serious injury and / or fire. Non-observance of the instructions and notes can lead to serious or even fatal injuries as well as considerable material damage due to fire or explosion.*

ASSEMBLY OF THE JAMBESA



Put the bottom plate and the left side part together.

The straight side of the bottom plate (the side without the connecting springs) should point downwards and the Jambesa logo on the side part should face downwards or the point of contact for the burner plate should be at the bottom.



Guide the connecting springs through the two slots provided. Secure the bottom plate to the side panel with two cotter pins. To do this, insert the cotter pins through the small opening in the connecting springs which look out of the slots.



Here you can see the secured bottom plate on the side plate.



Proceed analogously with the right side panel. Also pay attention to the direction of the Jambesa logo or the point of contact for the burner plate should be below.



Again, secure the side panel with two cotter pins.



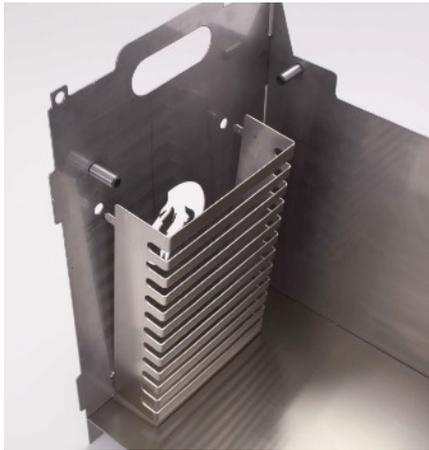
Now put the back wall on. Lead all 4 cotter pins through the slots provided for this purpose.



Secure the back panel with 6 more cotter pins.



Now you can set up the previous assembly.



The side panels are now inserted from the inside out ...



... and secured with 4 other cotter pins.



Analog proceed with the second slot.



Now lay your Jambesa on the backside. The front panel can now be placed. Lead all 4 connecting springs through the slots provided for this purpose and secure the front panel with another 4 cotter pins. For visual reasons, it is recommended to install it as shown in Figure 6 (Built-in cotter pins) in chapter Jambesa.



Then install the burner cover. For this purpose, slightly push apart the side parts of the Jambesa and insert the two lateral small guide plates of the cover into the intended small round opening of the side parts.



Now you can insert the complete burner unit. Pay attention here that it is stuck, that means, The slightly slanted front of the burner plate must reach under the front panel of the Jambesa.



Afterwards fold down the burner cover.



Now place the GN 1/2 20mm gastro tray in the bottom slot and position the gastro tray holder with the gastro tray GN 1/2 40mm directly in front of the Jambesa.



Attention! Due to the radiant heat, the Jambesa may only be operated with the gastro tray holder including a gastro tray.

The disassembly of the Jambesa is done in reverse order.

CONNECTION TO THE GAS BOTTLE

First check the presence and condition of the sealing ring on the LPG cylinder valve. With the LPG valve closed, connect the union nut of the pressure regulator to the cylinder valve by turning it by hand (caution: left-hand thread). Do not use a tool as this can damage the cylinder valve seal and thus lose its tightness.

If the gas hose is not yet connected to the outlet pressure regulator, connect it with a suitable wrench (size 17) by turning it counterclockwise. In any case, use a second wrench to hold against the pressure regulator. By countering a co-rotation of the controller or an inadmissible power transmission is prevented. The tightness is ensured by appropriate tightening this connection. The following hose lines connect you accordingly or can establish there by tightening the tightness.

Subsequently, a leak test according to the following instructions is to be carried out.

Risk of fire! *A leak test with an open flame is not permitted.*

LEAK TEST

To check the tightness of the gas carrying parts, spray all connections of the gas hoses and the gas valves with the gas cylinder valve open and the pressure regulator connected with leak detection spray. As an alternative to a commercially available leak detection spray, a mixture of water and detergent (mixing ratio 1: 1) can also be used. Leakage creates bubbles at the leaks. In case of leaks, turn off the cylinder valve immediately. Then drag the connections. (Attention, left-hand thread) Then repeat the leak test again. If the leak persists after several attempts, contact an approved gas fitter or authorized service company.

The Jambesa is in case of leaks not usable and not allowed to be used.

REMOVAL OF THE GAS BOTTLE

Attention! *Observe safety instructions.*

Make sure the Jambesa has cooled down sufficiently.

The LPG cylinder should be removed outdoors, away from open flames or possible ignition sources. First of all, close the cylinder valve. Then loosen the union nut of the pressure regulator and remove it from the liquid gas cylinder. Subsequently, the cylinder valve thread is to be provided with the associated protective cap (left-hand thread).

Operation

Who invented it?! Right, this time it was not the Swiss. Whether it was the old Texans or the slightly younger emigrants from Germany in the early 19th century years, can not be determined exactly today.

In any case, it was like-minded people who perfected the enjoyment of grilling.

First, so-called top heat grills, were designed and successfully used more than 100 years ago in the United States of America.

A long tradition, which until now has mostly been used only in the more upmarket steakhouses. For a few years, this way of preparing conquered the world. Handy and clear in the right size, almost perfect to bring the big wide world into your own home.

FIRST STEPS

Of course, everything is a matter of philosophy and yet each viewpoint is worth considering. We do not want to convince you with all our power, but nevertheless we think that with the Jambesa you ignite exactly the spark to perfection. By the preparation with the heat from above you will now expand your personal taste experience significantly. By grilling from above, meat juices and liberated fats drip into the drip tray underneath. These juices are no longer burned by the special cooking process and you enjoy your grilled food with an unmistakable natural taste. The combustion of the substances mentioned in conventional processes can certainly release harmful substances.

You have countless possibilities with the enormous heating power of over 800 degrees Celsius to creatively implement your ideas. Starting with the classic DryAge steak, beef fillet, belly meat, sausages, fish of all kinds and prawns / shrimps over vegetables and bread to desserts, which require a refining by high heat.

The Jambesa is almost a "jack of all trades". He grills everything you tell him. The Jambesa can easily cope in any environment and entertain you and your guests in a skillful manner, quickly and reliably.

IGNITION OF THE BURNERS

Attention! *The Jambesa may only be used in accordance with all safety instructions in the manual and in accordance with local regulations in well-ventilated areas.*

*Before igniting the burners, make sure that the Jambesa is stable and horizontal enough away from flammable materials. When switching on the burners always stand sideways or behind the Jambesa and never bent in front of or even over the appliance (**Caution!** Risk of burns)*

- *Remove the grill grid from the Jambesa, place the gastro tray, which serves as a grease drip pan, into the lower inlet and Place the other gastronorm tray and holder in front of the Jambesa.*
- *Open the gas valve of the LPG cylinder.*

To ignite the burners in succession, proceed as follows:

- *Set the gas valve knob of the burner to be ignited to medium flame intensity.*
- *Press the gas valve button downwards to release the gas flow of the safety valve and at the same time press the associated piezo ignition button several times. Keep the gas valve button pressed. After igniting the burner, keep the gas valve button pressed for another 10 seconds to ensure that the thermal safety element heats up.*
- *If the burner stops burning after releasing the gas valve knob, wait at least 1 minute before restarting the ignition.*

As soon as you have successfully ignited the two burners in succession, both ceramic tiles should take on a typical red color after a short time (about 2 minutes).

The desired heat output can be set on the two gas valves of the Jambesa. For the classic preparation of steaks, we always recommend to choose the "big flame". If one or both burners go out during operation, immediately turn on all gas valves. Wait at least 5 minutes before restarting the Jambesa according to the ignition instructions.

The burners should not be re-ignited immediately after extinguishing a flame (observe sufficient cooling time of at least 5 minutes).

BESIDES COMMISSIONING

To switch off the Jambesa, the two gas valves of the Jambesa can be set to "0" and / or the valve of the LPG cylinder can be closed.

- *Close the valve of the LPG cylinder.*
- *Set both gas valves of the Jambesa to "0" position.*
- *Allow the Jambesa to cool for at least 20 minutes.*
- *Remove the pressure regulator from the liquid gas cylinder and close it.*

USE AND PREPARATION

Depending on how thick, e.g. your beef fillet or steak is sufficient for just a few minutes at the highest level. By being able to use different temperature levels, you can also easily ripen your meat. At this point, we really recommend that you use a stopwatch to access the grill. It will not be an endurance race, but your spot landing on a delicious piece of meat will increase significantly.

We are convinced that the Jambesa is not made for a big and powerful DryAge steak alone. Whether it's "normal" grilled food, various vegan dishes, or whether your belly meat is crispy and crunchy in the end, with your Jambesa you can do it all and much more.

The preparation of the individual dishes is of course simple, but requires due to the work in the high temperature range some exercise.

Tables about approximate cooking times, possible food, condition & thickness listed, we consider as a little useful work instruction. Because perfection can also polarize. Each of us has different preferences. The knife cuts different sized pieces of meat, you choose different temperature ranges in your Jambesa or there are quality differences at the butcher of your confidence. Each piece of meat is unique and behaves in the grill process always a nuance different. Nevertheless, you will find some tips below to make your life easier in the beginning.

Basically, we distinguish "scientific" yet 6 cooking stages in the meat:

- 1. Blue, rare, raw (The meat has a very thin crust and is inside completely raw)*
- 2. Rare, underdone (the meat core is still bloody inside and about 3 / 4 red, with a brown crunchy crust)*
- 3. Medium rare (The core is now half soft pink)*
- 4. Medium (A delicate pink now really only covers the core area)*
- 5. Medium well (Like medium, only core temperature a touch, maybe 6-8% higher)*
- 6. Well done (A delicate pink is a vain option, but it is definitely recommended for food such as poultry for hygienic reasons! Lamb and beef steaks are quite tough here and very dry)*

TIPS AND USEFUL INFORMATION ON THE GRILLING

As already mentioned several times, the Jambesa is not only suitable to prepare high-quality meat products in the excellent and well-known quality of leading steakhouses, but also to refine typical grilled food in the widest sense. The Jambesa has two ceramic burners that work with infrared radiation heat to produce better product quality. This radiation heat is the classic charcoal embers equate and not as in conventional gas grills the heat from heated air. The essential quality difference to the classic charcoal arises on the one hand by the significantly higher temperatures, on the other hand by the warming from above. You will taste it directly and also recognize the enormous advantage of "classic" grilled food. By the deeper selected slot of the grate with classic grilled food is always a visual control over the degree of browning given. Even roasting bread without burning is easy. The heat output of the Jambesa can be varied via the two valves and the slot height of the grill grate. Your food should be brought to room temperature in the air at least one hour before preparation to ensure uniform heating in the Jambesa.

The two upper plug heights, almost directly under the burners, are meant to achieve a fast aromatic caramelization of the crust. Meat juices are thereby enclosed and the steak stays tender and juicy inside. For a "two-pound" steak, a 1-2 minute grill time should be enough to create a medium-rare treat. When making these juicy steaks, they should never be flavored in advance. The enormous heat directly under the burners burns these spices.

The other insert heights can be used for a variety of delicious recipes and barbecue products. In the case of fish, sausages or bread, the flame should be reduced, as well as a low slot height of the grill grate should be used.

In the gastronorm tray to be positioned in front of her Jambesa, butter can be melted by the heat radiation and, by adding spices, herbs, salt and garlic, delicious sauces enhance the culinary delights. This bubbling nut butter is a flavor carrier and after a short time you will probably prefer these to all known sauces.

The gastronorm tray with holder in front of your Jambesa can also be used for cooking or removing the grill. Give your steak a re-cooking / maturing time of about 5 minutes (relaxation).

Suggestions and recipes can be found at www.jambesa.com.

Combustion danger! *Only use the grill grate handle to position the grill grate and separate it from the grate during the grilling process. For your own safety, always use heat-resistant grilling gloves and never leave the Jambesa unattended.*

Cleaning, maintenance and storage

Before cleaning, maintenance or storage, the gas cylinder valve must be closed and the Jambesa must be cooled down. Disconnect the pressure regulator from the LPG bottle. To achieve a long service life, the Jambesa should be cleaned after each barbecue.

After cleaning work on the burner unit, maintenance work and longer downtimes, perform a functional check of the Jambesa with a leak test of all gas-conducting connections.

CLEANING

For cleaning, it is recommended to remove the complete burner unit from the Jambesa and, if thoroughly cleaned, disassemble the rest of the grill according to the instructions.

Cleaning the burner unit:

The burner unit (with the exception of the ceramic parts!) Can be cleaned with common household cleaners. It should be noted that the ceramic plates never come into contact with water or detergent. Dust can be removed with a vacuum cleaner or carefully with compressed air. Also check the burners near the burner nozzles. Dust, insects or cobwebs, etc. can significantly affect the proper operation of the burner. Handle the burner unit with care. In particular, the ceramic parts of the burner unit are to be protected from direct mechanical forces, as they break or tear easily. The manufacturer assumes no liability for such damages.

Use a slightly damp cloth to clean the gas hoses.

Risk of explosion! *A burner with broken ceramic may not be put back into operation.*

Cleaning the remaining metal parts:

With the exception of the burner unit, all metal parts of the Jambesa can be cleaned with common household cleaning agents or in the dishwasher. Stubborn deposits can be handled with a stainless steel cleaner, observing the manufacturer's instructions. Yellowish discolorations of the metal are normal and do not restrict the operation of the Jambesa. The manufacturer assumes no liability for damage resulting from the use of impermissible cleaning agents (eg scouring cream, metal sponges, etc.).

MAINTENANCE

Repairs and maintenance of the Jambesa may only be carried out by a licensed gas installer or authorized service personnel. Unauthorized montages on the burner unit are not permitted. In such actions, the warranty and the operating license expire. The manufacturer is not liable for damage to persons, animals or property that is the result of disregard of this regulation. The Jambesa may only be assembled or disassembled according to instructions to clean or operate the device.

For repairs, only original spare parts may be used. For inquiries please contact info@jambesa.com.

At least monthly and every time the LPG cylinder is replaced, check the hoses and the seal of the LPG cylinder. If the hoses show signs of brittleness or other damage, they must be replaced with new hoses of the same quality. Unless otherwise specified by the manufacturer of the pressure regulator, this must be renewed after 10 years (see imprint of the date of manufacture).

STORAGE

Store the Jambesa and its accessories in a dark, dry and frost-free place. The optimum storage temperature is between 5 °C and 25 °C. Store the Jambesa in its original packaging.

Never store LPG bottles indoors or in ventilated places. Further important information can be found in the chapter "Information about LPG".

Technical specifications

Attention! The Jambesa can get very hot and may only be used outdoors. Do not leave the grill grate handle plugged in during grilling. This is to be used only for the introduction and removal of the grate.

Variante for Germany and Austria:

Produktname:	Jambesa #1 / 50
Countries:	DE / AT
Manufacturer:	Jambesa UG
Head output max.:	5 - 8,4 kW
Gas consumption max.:	0,4 - 0,68 kg/h
Type of gas:	Propan
Inlet pressure:	50 mBar

Variante for Netherlands:

Produktname:	Jambesa #1 / 37
Countries:	NL
Manufacturer:	Jambesa UG
Head output max.:	6 - 9,4 kW
Gas consumption max.:	0,5 - 0,78 kg/h
Type of gas:	Propan
Inlet pressure:	37 mBar

Disposal & Reuse

The packaging is a raw material and can be reused or fed into the raw materials cycle. The Jambesa is mostly made of metal and a few other materials. Lead defective parts to the appropriate hazardous waste disposal so that they can be recycled. Ask for this in your local government!

Troubleshooting

<i>problems</i>	<i>possible causes</i>	<i>solution</i>
<p>The burner does not ignite when you press the piezo ignition.</p> <p>There is no spark.</p>	<ul style="list-style-type: none"> - defective ignition cable - loose ignition cable 	<ul style="list-style-type: none"> - Check ignition cable, replace if necessary* or firmly connect* - Replace piezo ignition*

<i>problems</i>	<i>possible causes</i>	<i>solution</i>
<p>The burner does not ignite although a spark is visible.</p> <p>Gas flow interrupted</p>	<ul style="list-style-type: none"> - LPG cylinder is empty - LPG cylinder valve closed - gas flow to the burners is broken or hose is kinked - Jambesa safety valve is not opened and depressed at the same time (the safety valve in Jambesa has not released the gas fluid) - Burner nozzle clogged 	<ul style="list-style-type: none"> - Check the level of the LPG cylinder and replace if necessary. - Open the valve on the LPG cylinder. - Check the system for correct assembly and kinked hose lines. - Check the burner nozzle for blockage. - New switch-on attempt according to the instructions
<p>A burner goes out during operation.</p>	<ul style="list-style-type: none"> - Thermocouple is not hot enough - Air intake blocked - Wind or strong draft blows out the flame - Gas flow is interrupted 	<ul style="list-style-type: none"> - New switch-on attempt according to instructions - Obstacles in the air intake or nozzle - Place the Jambesa protected from the wind - Check the flow of gas
<p>Burners do not burn properly or weakly and do not develop the set temperature.</p>	<ul style="list-style-type: none"> - Gas flow is too thin or the liquid gas cylinder is empty - Valves not properly opened - Burner nozzle blocked - Incompatible liquid gas type or pressure regulator used - Defective ceramic burner unit 	<ul style="list-style-type: none"> - Check gas cylinder for level and replace if necessary - Open valves correctly - Check burner nozzle, replace if necessary* - Use correct type of gas - Check ceramic, replace with new burner unit if necessary*

<i>problems</i>	<i>possible causes</i>	<i>solution</i>
Gas bottle iced up.	- Burner operated too long	<ul style="list-style-type: none"> - Close the valves on the Jambesa - Close the liquid gas cylinder - After some time, the liquefied petroleum gas will evaporate by itself. If necessary, dry the water condensate with a dishcloth
Flame too big. Gas entry too high.	<ul style="list-style-type: none"> - Pressure regulator defective - Damaged ceramic 	<ul style="list-style-type: none"> - Renew pressure regulator* - Replace ceramic with new burner unit*

*** Attention! This work may only be performed by a licensed gas installer or authorized service personnel.**

Warranty

Dear customer,

Despite a strict quality control, it may happen that the Jambesa does not work properly. We very much regret this and ask you to contact us directly.

The Jambesa comes with a 2-year limited warranty from the date of purchase. This warranty is limited to defects in the Jambesa that are proven to be due to a defect in material or workmanship and are limited to the repair of such defects in the Jambesa or replacement of the Jambesa. Warranty claims must be made before the end of the warranty period within 2 weeks after you have recognized the defect. A claim after expiry of the warranty period is excluded. Repair or replacement of the Jambesa will not extend the warranty period. Mechanical damage to the Jambesa stainless steel parts and ceramic plates is expressly excluded from the warranty. Please note that improper use will void the warranty.

This limited warranty applies to the functionality of the Jambesa, thus the following exemplary cases are excluded from the guarantee / liability:

- Damage to the Jambesa, by non-observance of the installation instructions, improper installation, disregard of the instructions, disregard of warnings and warnings or suspension Jambesa's abnormal environmental conditions or lack of care and maintenance.*
- Damage to the Jambesa resulting from misuse or improper use (for example, through the use of unapproved accessories, discrete alterations to the Jambesa), ingress of foreign bodies (such as sand, stones, dust, insects), acts of violence or other external influences.*
- Damage to the Jambesa resulting from normal, normal or other natural wear.*
- Optical damage such as bumps, scratches, cracks, rust or discoloration, as well as damage caused by cleaning or polishing.*
- Damage due to improper storage and moisture.*
- Damage due to unauthorized repairs.*
- Damage due to the deposition of grease residues.*
- Damage due to commercial or equivalent use..*

The manufacturer refuses to guarantee all orders that are not submitted under the legal provisions.

Of course, we also compensate for reimbursement of the costs also defects in the device, which are not covered by the scope of warranty or not.

Manufacturer

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CE **0063CT7178**

Version: 01.05.2018