

Sahava X450 Barbecue



Photograph is not to scale. Specification subject to change without prior notice.



WARNING

- For outdoor use only.
- Read instructions before using the appliance. Failure to follow instructions could result in death, serious bodily injury, and/or property loss.
- Warning: accessible parts may be very hot. Keep young children away.
- Do not move the appliance during use.
- Turn off the gas supply at the gas bottle after use.
- Any modification of the appliance, misuse, or failure to follow the instructions may be dangerous and will invalidate your warranty. This does not affect your statutory rights.
- Retain these instructions for future reference.
- Leak test your barbecue annually. Check the hose connections are tight and leak test each time you reconnect the gas bottle

FOR YOUR SAFETY

IF YOU SMELL GAS:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open barbecue lid or hood.
4. If odour continues, discontinue use and contact your local dealer.

FOR YOUR SAFETY

1. Do not store or use petrol or other flammable vapours or liquids in the vicinity of this or any other appliance.
2. A gas bottle not connected for use shall not be stored in the vicinity of this or any other appliance.

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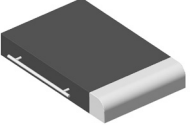



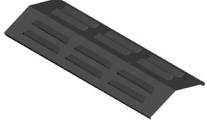
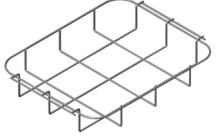
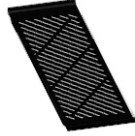

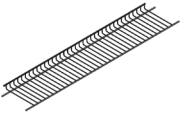








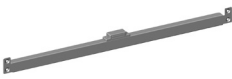



Manufactured by

Universal Innovations


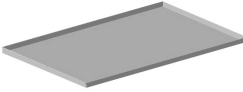


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Parts Supplied

| Ref | Description | Illustration | Qty | Ref | Description | Illustration | Qty |
|-----|------------------------|---|-----|-----|---------------------------|---|-----|
| 1 | Large Wheel |  | 2 | 13 | Hose Assembly |  | 1 |
| 2 | Castor Wheel |  | 2 | 14 | Left Side Shelf |  | 1 |
| 3 | Cabinet Base |  | 1 | 15 | Right Side Shelf |  | 1 |
| 4 | Cabinet Base Plate |  | 1 | 16 | Vaporising Bars |  | 4 |
| 5 | Cylinder Rack |  | 1 | 17 | Cooking Grill |  | 4 |
| 6 | Left + Right Side Wall |  | 1 | 18 | Warming Rack |  | 1 |
| 7 | Cabinet Front Panel |  | 1 | 19 | Rotisserie Motor Bracket |  | 1 |
| 8 | Cabinet Brace Plate |  | 1 | 20 | Rotisserie Handle Bracket |  | 1 |
| 9 | Heat Shield |  | 1 | 21 | Rotisserie Motor |  | 1 |
| 10 | Rear Cross Bar |  | 1 | 22 | Rotisserie Bar |  | 1 |
| 11 | Front Cross Bar |  | 1 | 23 | Rotisserie Skewers |  | 2 |
| 12 | Sink + Hood Assembly |  | 1 | 24 | Rotisserie Handle |  | 1 |

Parts Supplied

| Ref | Description | Illustration | Qty |
|-----|----------------------------|---|-----|
| 25 | Rotisserie Rotating Sleeve |  | 1 |
| 26 | Grease Tray |  | 1 |

Fixings Supplied

| Ref | Description | Illustration | Qty |
|-----|-------------|---|-----|
| A | M6x12 Bolt |  | 35 |
| B | M6x16 Bolt |  | 4 |
| C | M6 Washer |  | 4 |
| D | M4x10 Bolt |  | 8 |

Tools Required For Assembly

- Allen Key (supplied)
- Adjustable Spanner

Before You Start

- Check the contents of the box and make sure you have all the parts and fittings listed. If not, contact our Helpline on 00 353 1 2873797 and we will be able to help you.
- When you are ready to start, make sure that you have plenty of space and a clean dry area for assembly.
- Before cooking on this barbecue, turn the barbecue on at the medium to high temperature and burn for 30 minutes to allow curing of vaporising bars and to burn off cleaning residue materials.

Assembly

- Please lay out all nuts and bolts and check lengths before assembly. It is recommended that the carton is cut open and spread out on the floor and used as a protective surface during assembly. Refer to the assembly diagrams as necessary.
- Important - while every precaution has been made in the manufacture of this product, care must be taken during assembly in case sharp edges are present.
- Remove all transit packaged parts from the inside of the grill body before assembling.

Important - follow gas leak test advice before use. Ensure all connections are tight and secure.

- This product is for OUTDOOR USE ONLY.
- NEVER use indoors, in an enclosed area or below ground level.
- This barbecue is intended for use with LPG bottled gas only. (A regulator of 28mbar must be used for Butane gas or 37mbar for Propane gas).
- NEVER use an adjustable regulator with this barbecue.

Assembly Step 1



Cabinet Base



Large Wheel

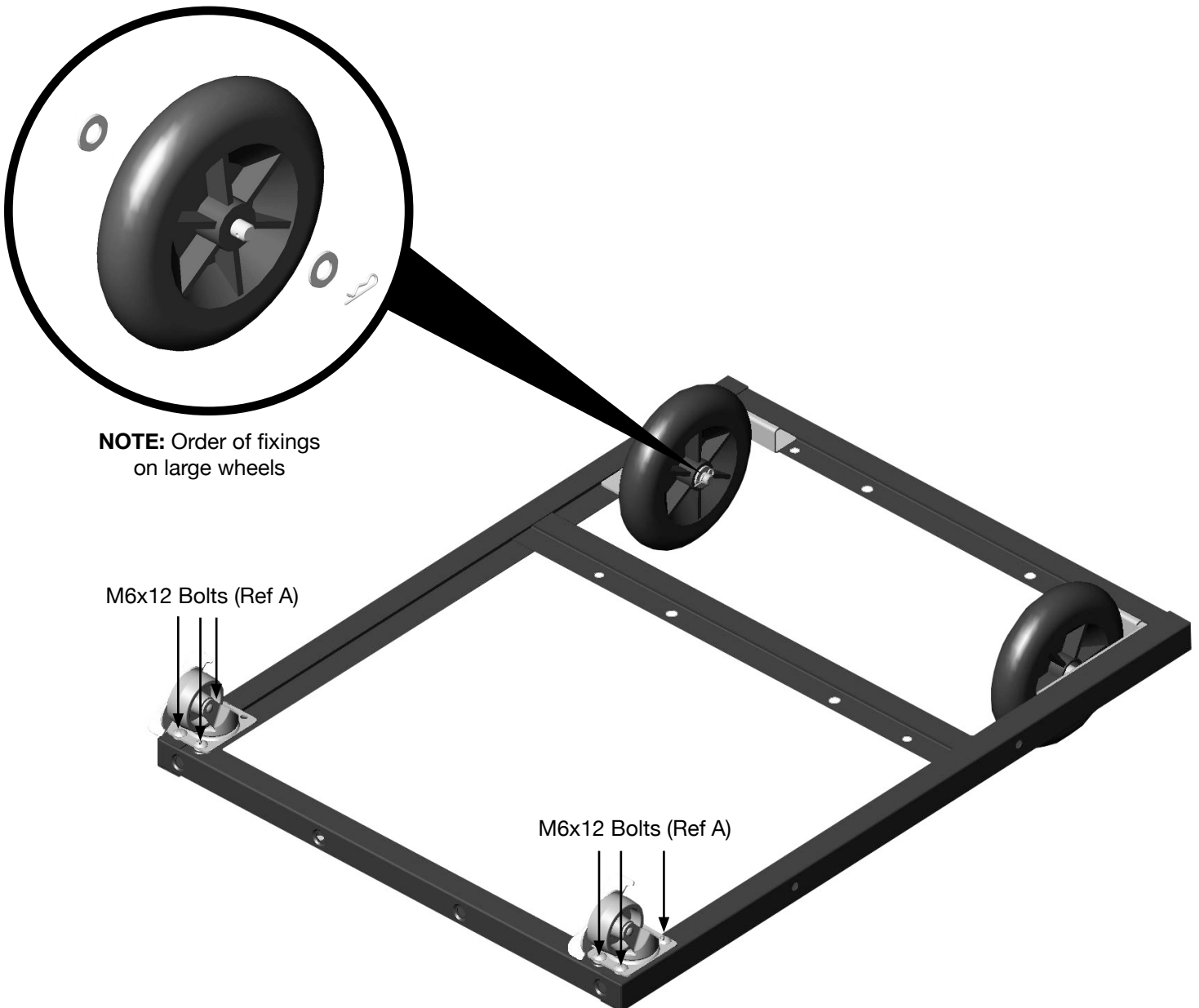


Castor Wheel



M6x12 Bolt (Ref A)

Fit large wheels to the cabinet base using the prefitted washers and R-clips. Fit castor wheels to the cabinet base using 6 M6x12 bolts (Ref A).



Assembly Step 2

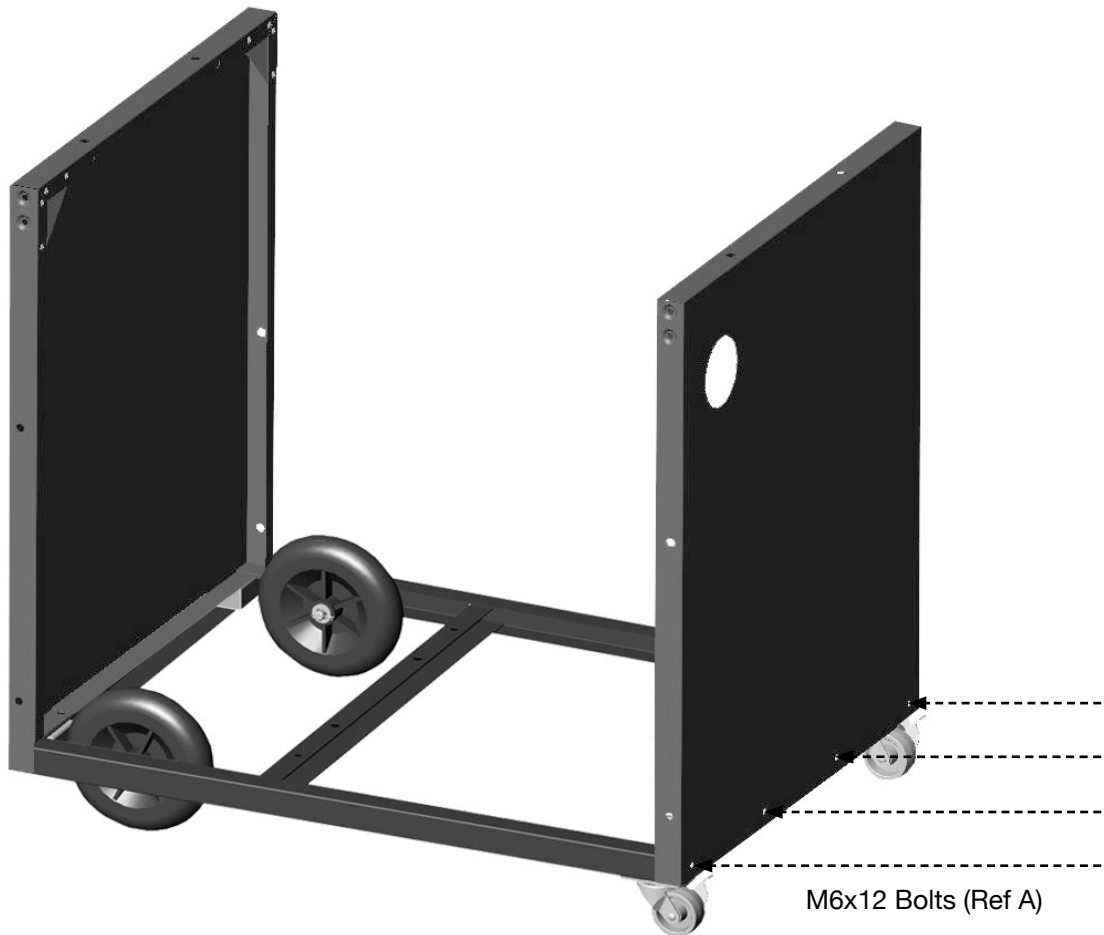


Left + Right Side Wall



M6x12 Bolt (Ref A)

Fit left and right side walls using 4 M6x12 bolts (Ref A) along the bottom of each wall. **Note:** make sure large wheels are on the left hand side.



Assembly Step 3



Cabinet Front Panel

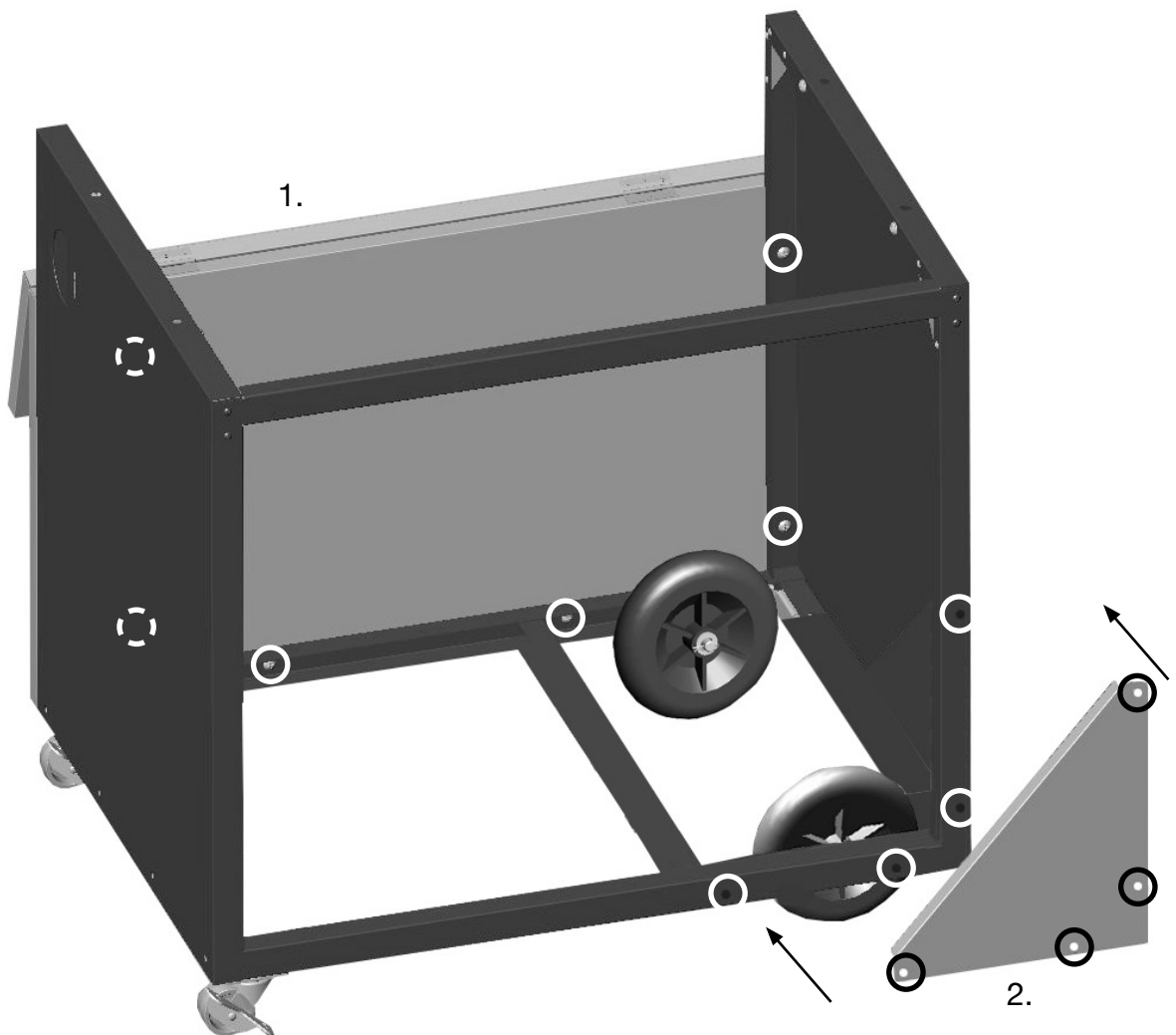


Cabinet Brace Plate

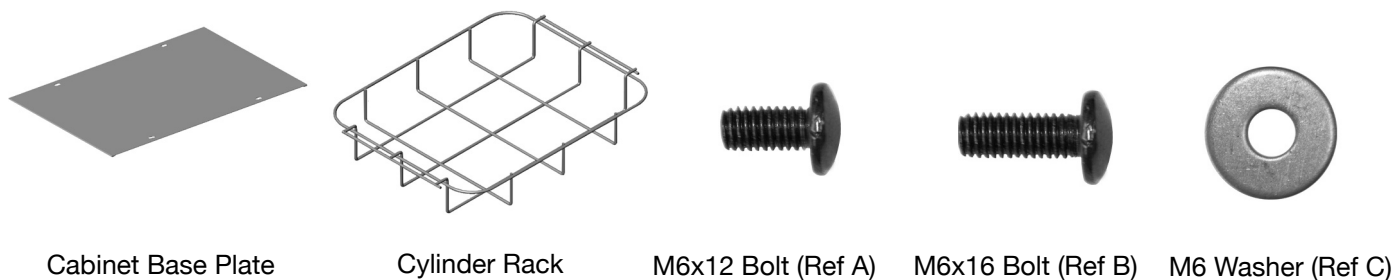


M6x12 Bolt (Ref A)

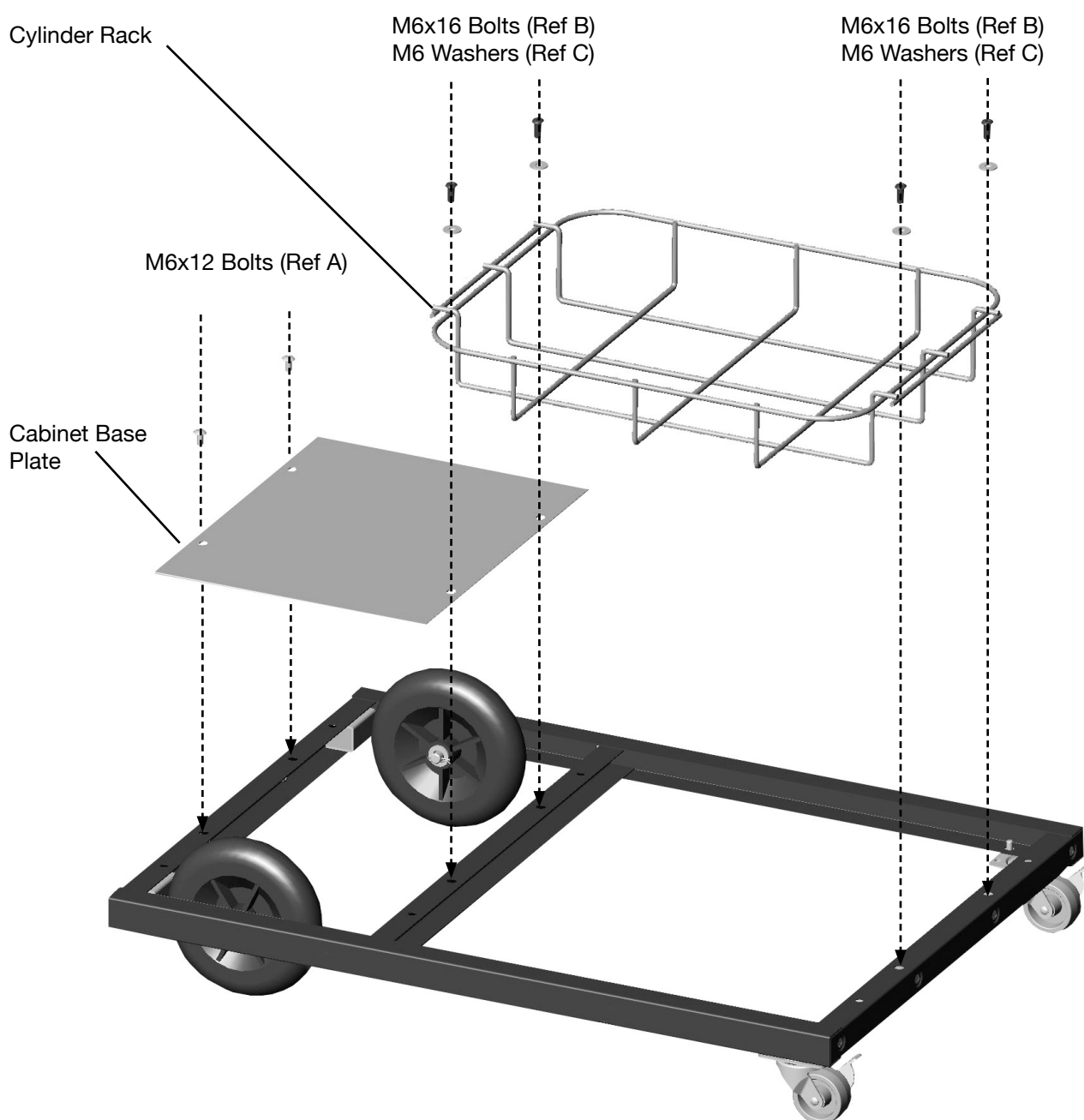
1. Fix cabinet front panel at the six points as shown below using 6 M6x12 bolts (Ref A). **Note:** an extra person will be needed to hold the door in position while tightening fixings.
2. Fix cabinet brace plate to right side (behind big wheel) using 4 M6x12 bolts (Ref A).



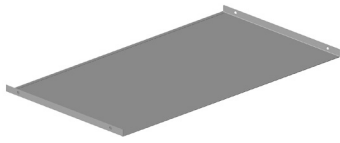
Assembly Step 4



Turn barbecue cabinet base over (large wheels on left hand side). Position cabinet base plate and cylinder rack as shown. **Note:** place cabinet base plate first. Use 4 M6x16 bolts (Ref B) and 4 M6 Washers (Ref C) to secure cylinder rack and one side of cabinet base plate. Use 2 M6x12 bolts (Ref A) to secure other side of base plate.



Assembly Step 5

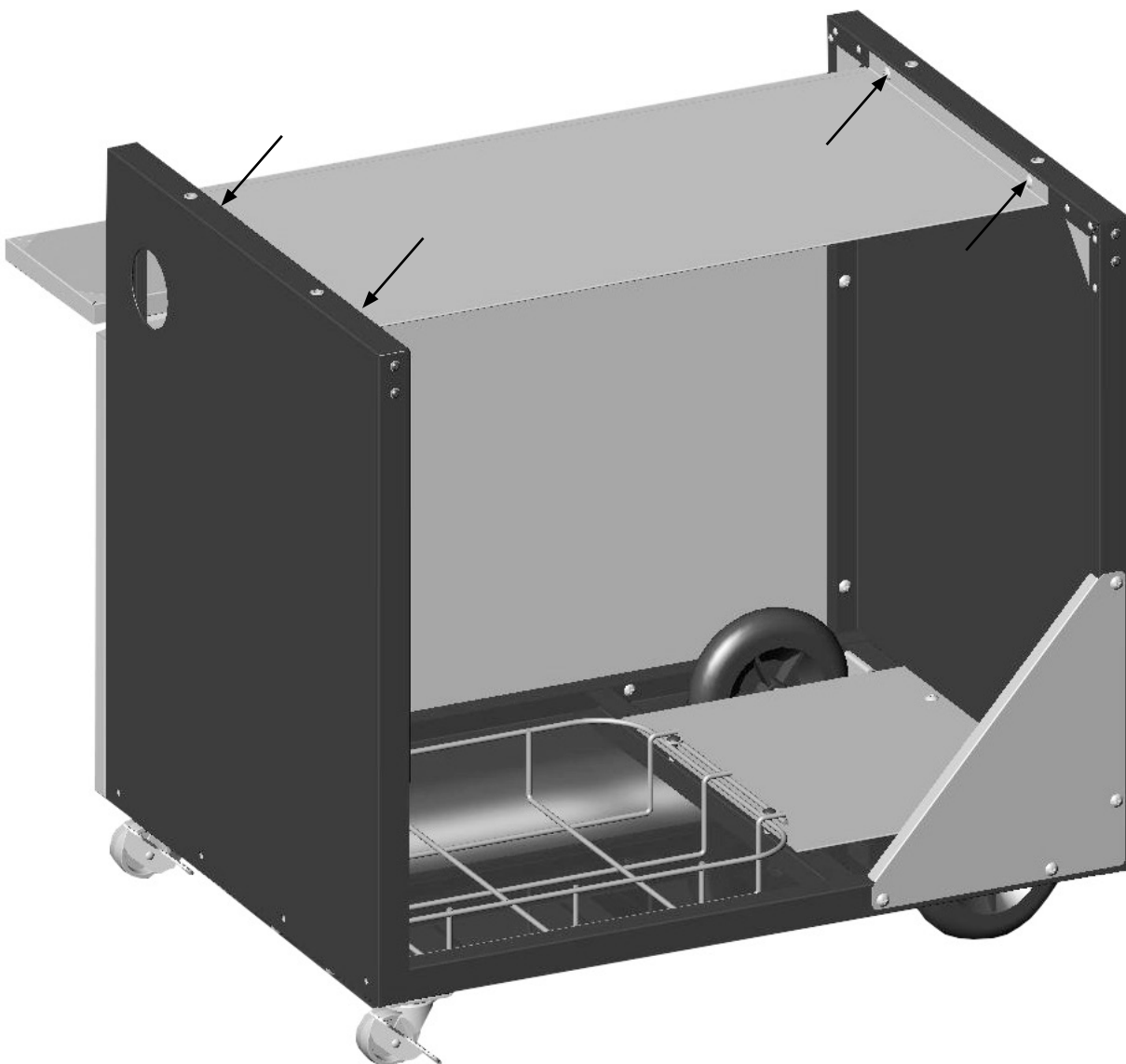


Heat Shield

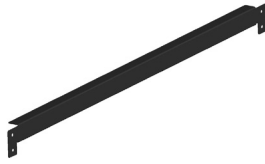


M6x12 Bolt (Ref A)

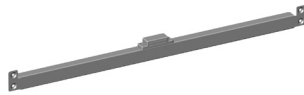
Fix heat shield using 4 M6x12 bolts (Ref A).



Assembly Step 6



Rear Cross Bar



Front Cross Bar

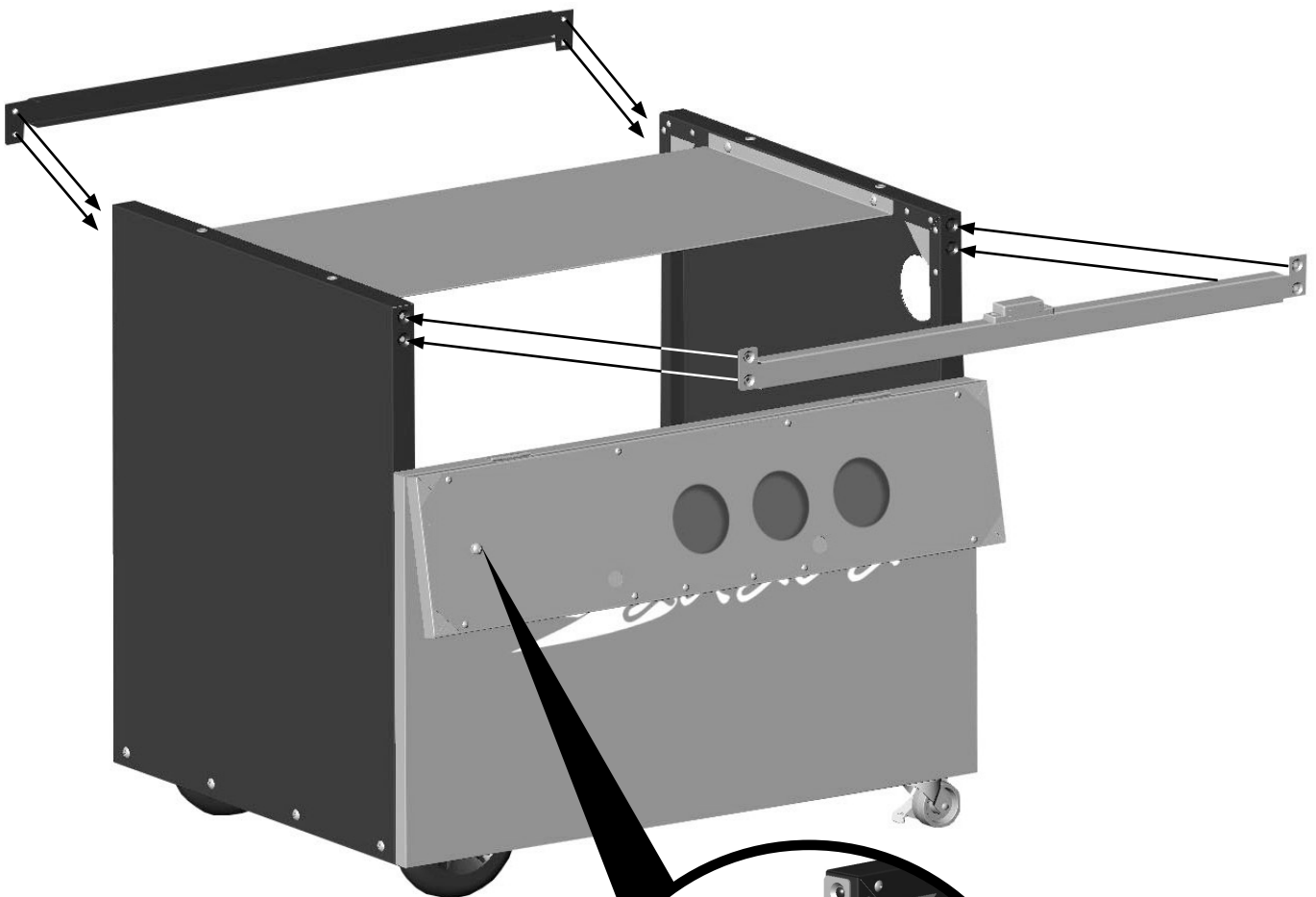


M4x10 Bolt (Ref D)



M6x12 Bolt (Ref A)

Fit front cross bar and rear cross bar using 8 M4x10 bolts (Ref D). Make sure front cross bar (with magnet) is placed at front of barbecue.



Secure chain to front access panel with 1 M6x12 bolt (Ref A).

Assembly Step 7



Sink + Hood Assembly

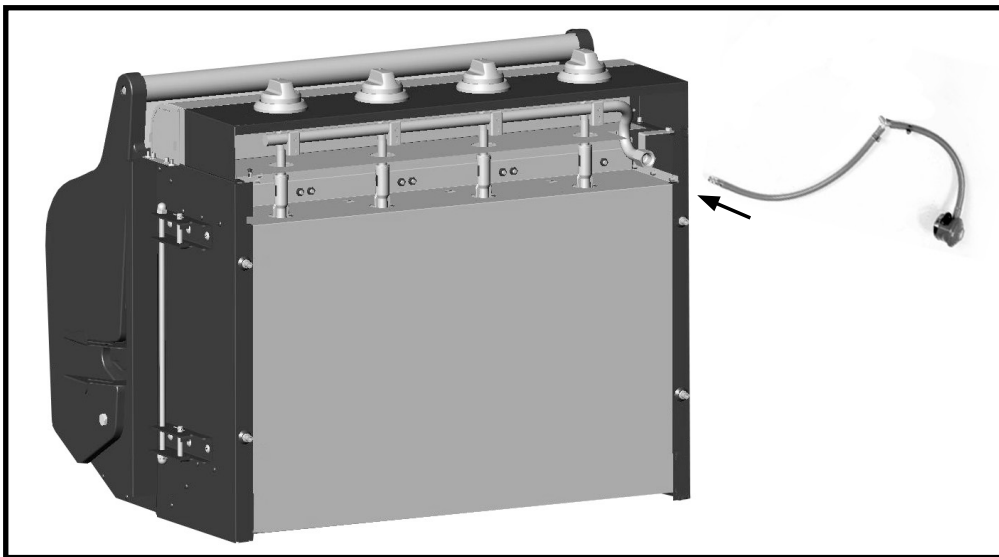


M6x12 Bolt (Ref A)



Hose Assembly

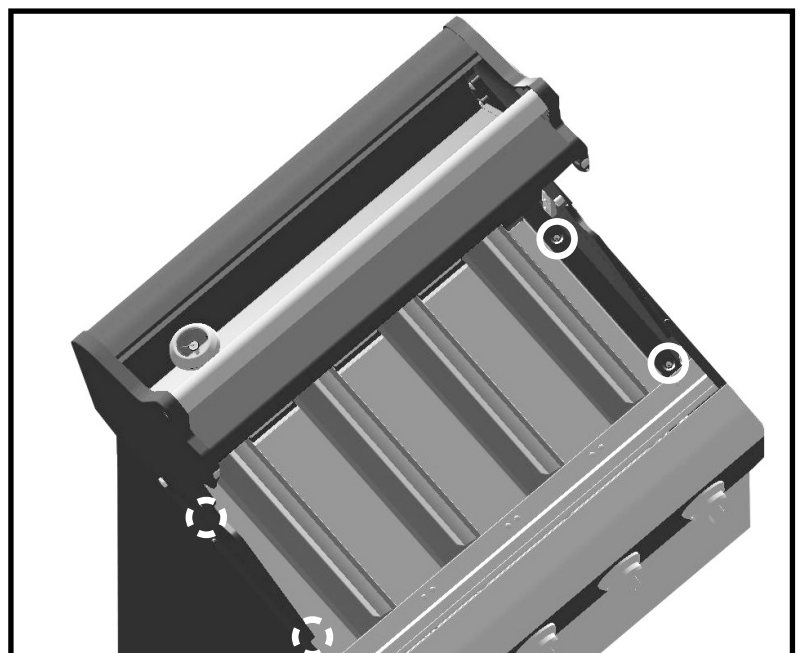
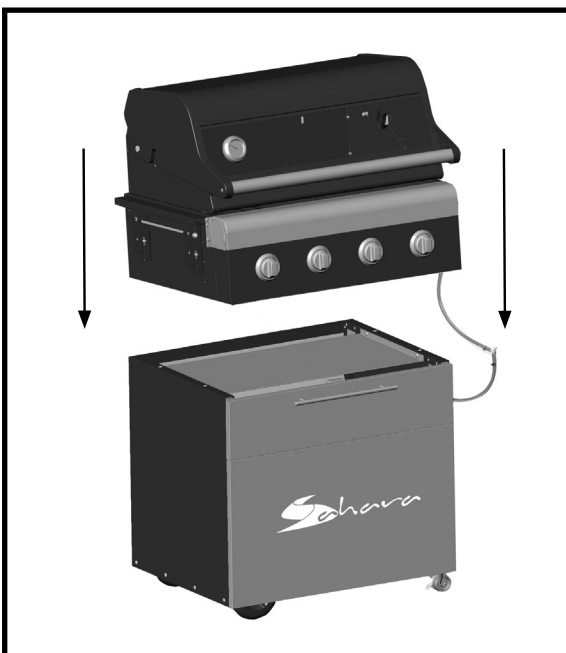
Lie Sink + Hood Assembly on its back. Screw Hose Assembly onto gas pipe and pinch tight with spanner provided.



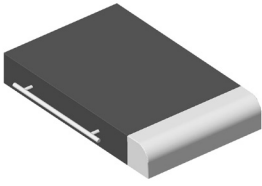
Position sink + hood assembly onto cabinet. Open hood and use 4 M6x12 bolts (Ref A) to secure sink + hood assembly into position.

Note: Fixing holes are located on inside of sink (2 on each side).

Note: Two people are required to lift sink + hood assembly into position.



Assembly Step 8

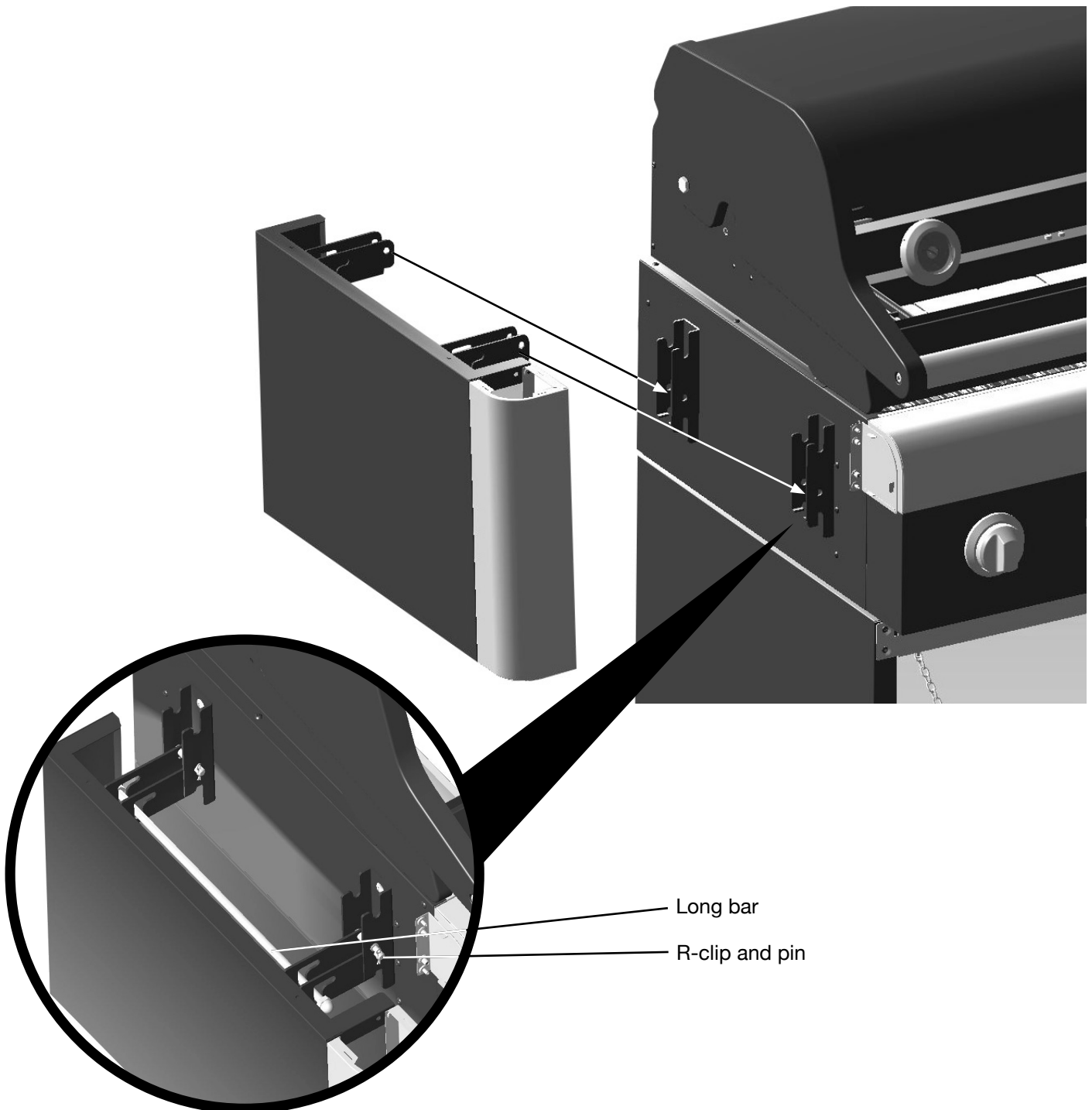


Left Side Shelf

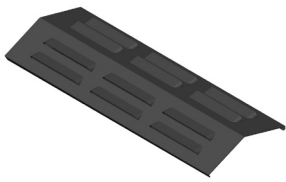


Right Side Shelf

Use pre-fitted R-clip and pin to secure left and right side shelves. The long bar is used to secure the side shelf in the upright position. **Note:** Right side shelf includes side burner.



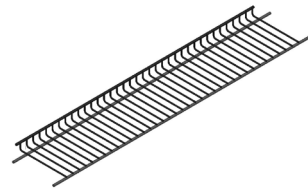
Assembly Step 9



Vaporising Bars (x4)

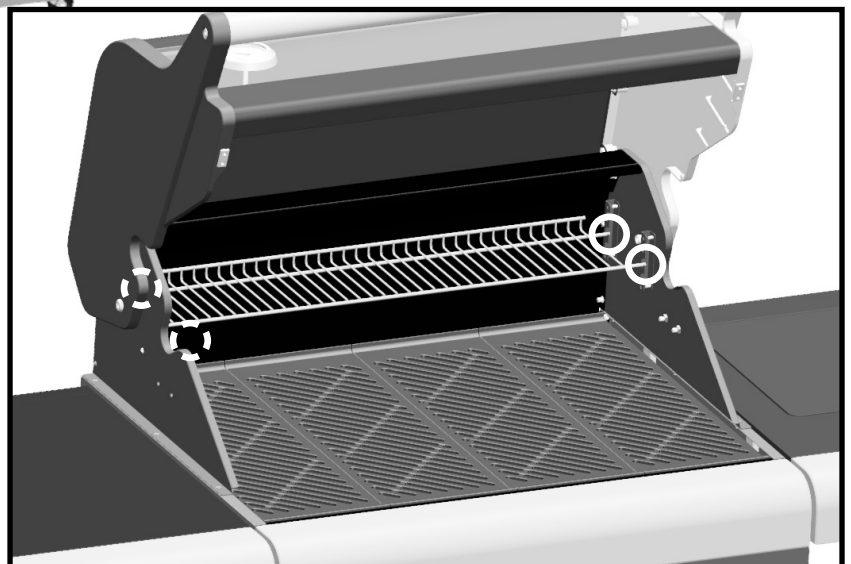
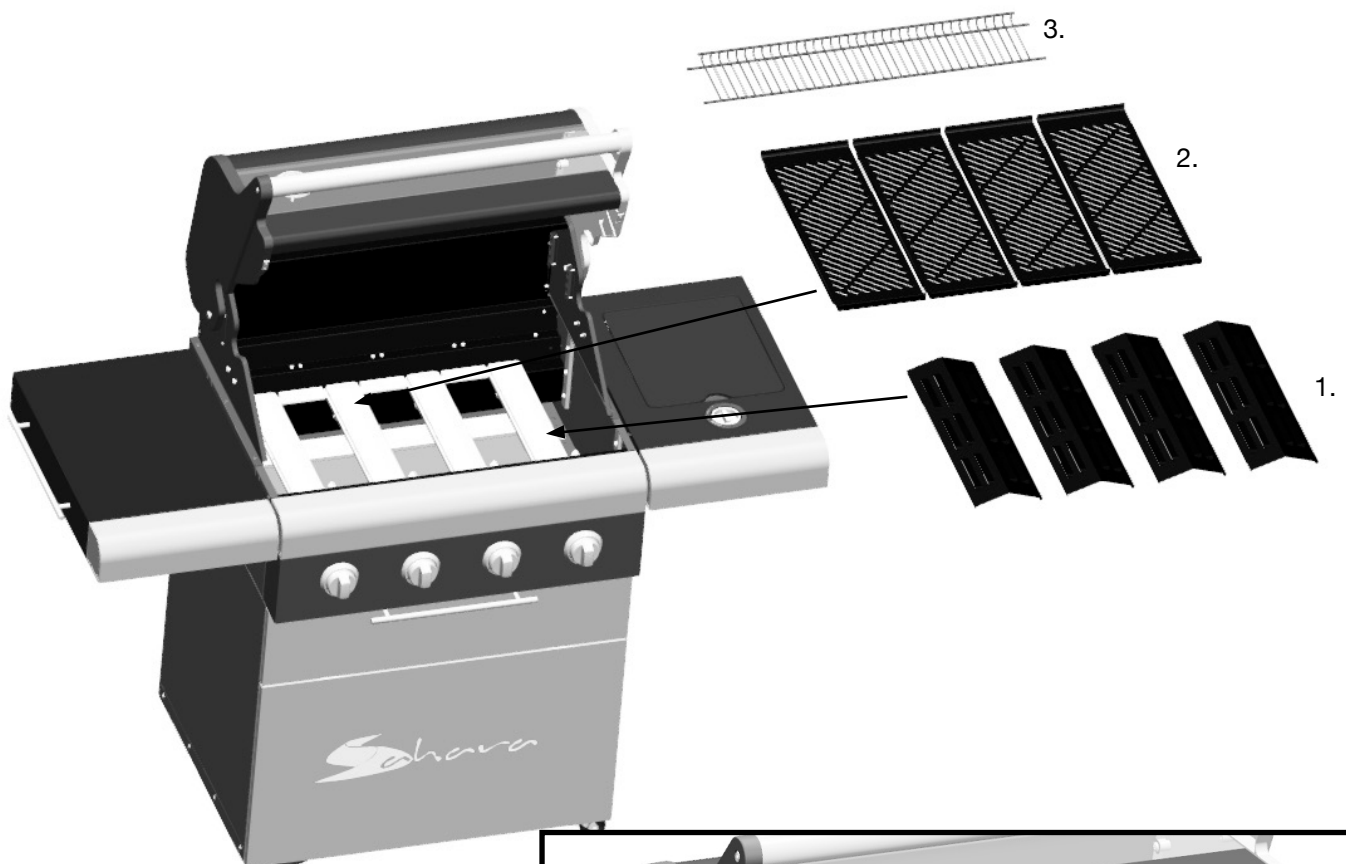


Cooking Grills (x4)



Warming Rack

1. Fit vaporising bars (x4) into position as shown.
2. Fit cooking grills (x4) into position as shown.
3. Fit warming rack into position as shown.



Assembly Step 10



Rotisserie Motor Bracket

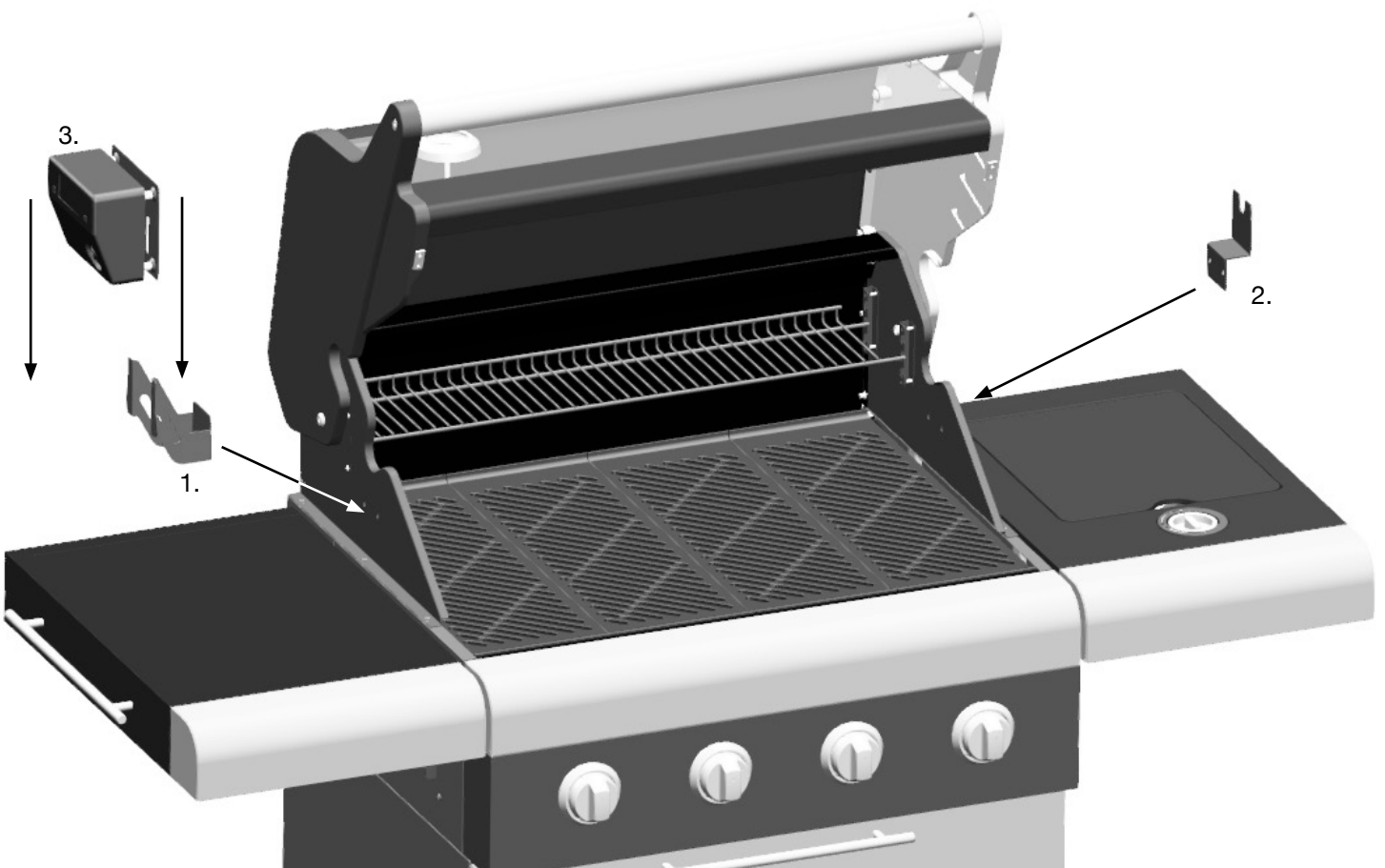


Rotisserie Handle Bracket



Rotisserie Motor

1. Fit Rotisserie Motor Bracket to sink panel as shown using the 2 prefitted screws and nuts.
2. Fit Rotisserie Handle Bracket to sink panel as shown using the 2 prefitted screws and nuts.
3. Slide Rotisserie Motor onto Rotisserie Motor Bracket.



Assembly Step 11



Rotisserie Bar



Rotisserie Skewers (x2)



Rotisserie Handle



Rotisserie Rotating Sleeve

Assemble Rotisserie as shown below. Insert pointed end into Rotisserie Motor and rest Rotisserie Rotating Sleeve on Rotisserie Handle Bracket.

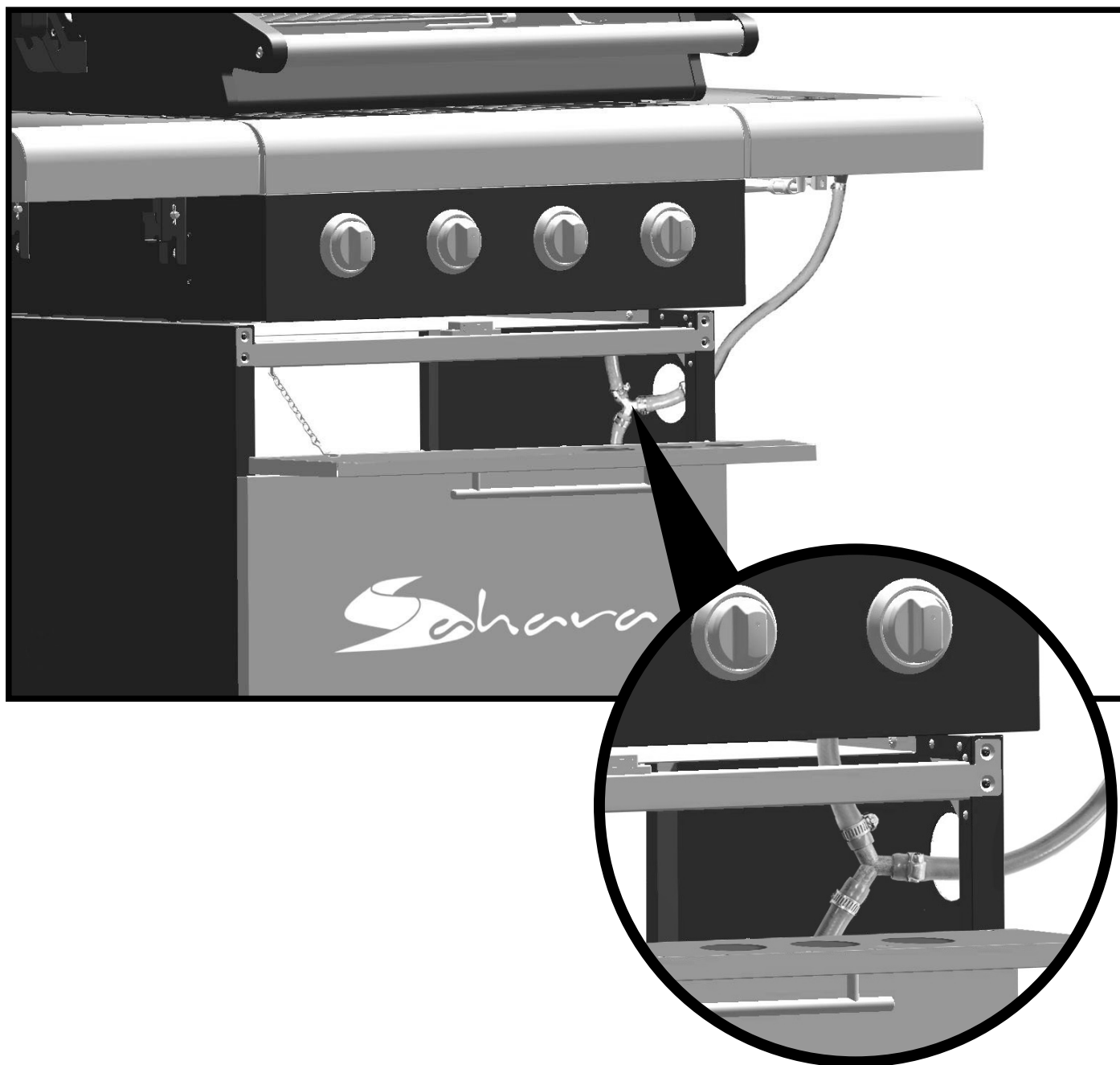
Note: When using Rotisserie, remove the warming rack.



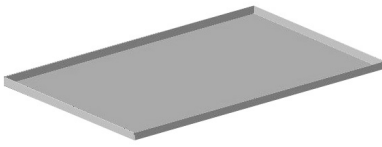
Assembly Step 12

Connect side burner gas hose to t-connector as shown (through hole). Secure with jubilee clip.

Note: Heat end of hose in warm water before connecting for easy fitting.

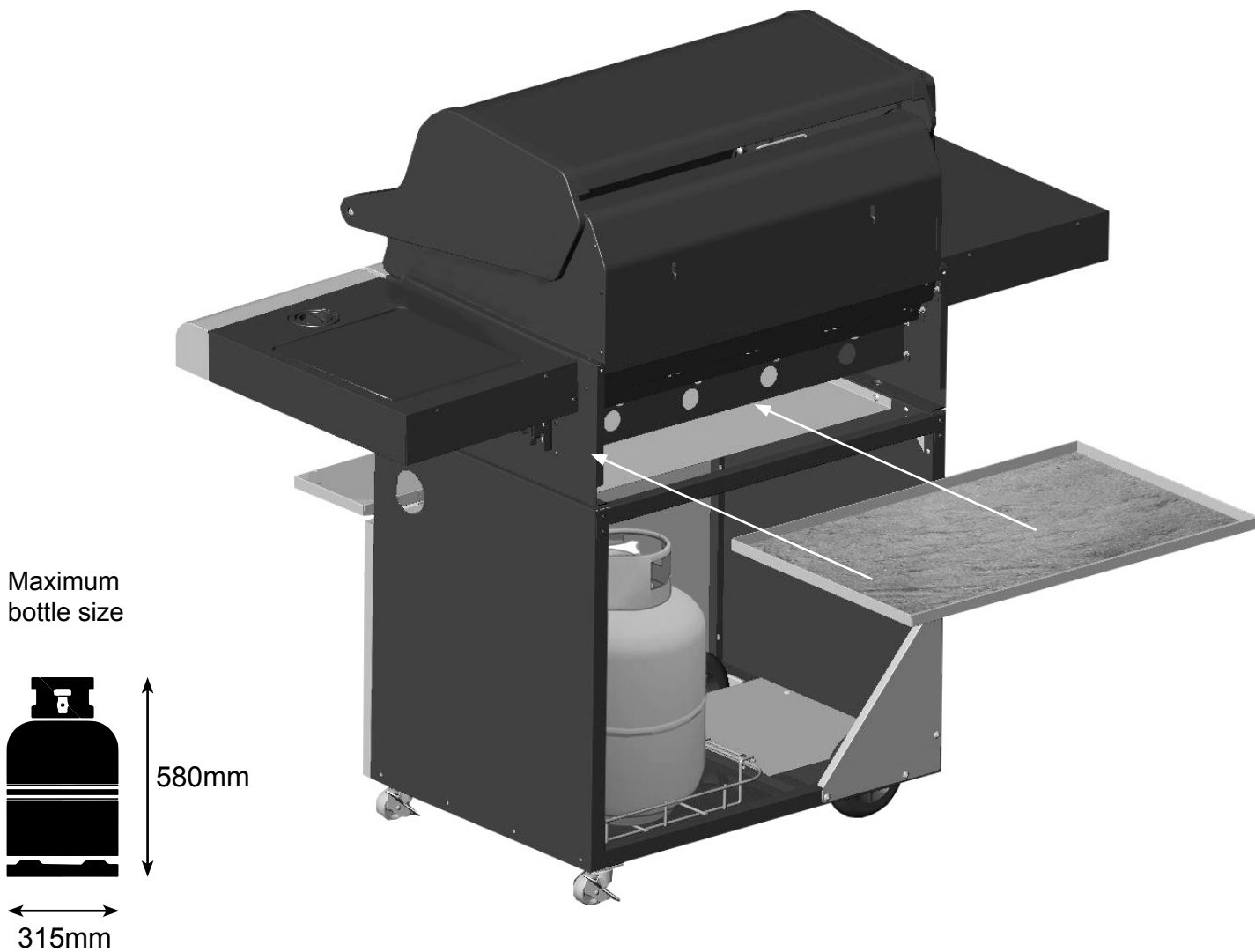


Assembly Step 13

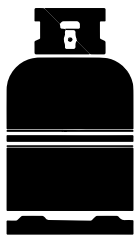


Grease Tray

Line grease tray with sand and insert as shown.



Maximum
bottle size



580mm

315mm

Load gas cylinder through back of the barbecue. Connect regulator to cylinder as per regulator instructions. Perform leak test (see page 17).

Use cabinet front panel for easy access to gas hose and regulator.

BEFORE USING YOUR BARBECUE

Leak Testing

- **IMPORTANT – PERFORM LEAK TEST BEFORE USE**
- **NEVER** use an open flame to test for leaks at anytime, **DO NOT IGNITE** The BARBECUE DURING THE LEAK TESTING.
- To be performed in a well ventilated area.
- Confirm all the control knobs are in the off position.
- Check for leaks by brushing a solution of 1/2 water and 1/2 soap over all the gas system joints, including all valve connections, hose connections and regulator connections.
- Ensure soap solution has been applied to all connections – connect the regulator to the gas cylinder, open the gas control valve on the regulator allowing gas to flow.
- **OBSERVE** – if bubbles form over any part of the joints there is a leak.
- Turn off the gas and tighten all joints
- Repeat test. If bubbles form again, do not use the barbecue. Please contact your local dealer for assistance.
- Leak test annually and whenever the gas bottle is removed or replaced.

Gas and Regulator

- This barbecue can use either propane or butane LPG bottled gas.
- Propane bottles, will supply gas all year round, even on cold winter days.
- Butane bottles, will supply sufficient gas in summer. Butane gas must not be used in colder temperatures. Contact your local gas supplier for advice.
- The bottle should be positioned underneath the main barbecue body.
- Gas bottles should never be stored or laid on their side.
- Never store gas bottles indoors.
- This barbecue is intended for use with LPG bottled gas only. (A regulator of 28mbar must be used for Butane gas or 37mbar for Propane gas.)
- This appliance has been supplied with a **PROPANE REGULATOR** (only use with Propane gas.)
- **NEVER** use an adjustable regulator with this barbecue, not suitable for (red) commercial propane cylinders.
- Please contact your local gas supplier for advice on suitable gas bottles and regulators.

Caution

- If you smell gas – turn off the barbecue, extinguish all flames, open the barbecue hood. If the odour continues, immediately contact your gas supplier.
- In the event of an uncontrollable fire, immediately disconnect the gas cylinder moving it away from fire and contact the fire services. **DO NOT PUT YOURSELF AT RISK!**
- Ensure aerosols are not used near this unit when in use.
- Ensure all packaging and plastic bags are disposed of safely.

Siting Instructions

- This barbecue is for **OUTDOOR USE ONLY** and should be placed in a well-ventilated area.
- Take care to ensure that it is not placed **UNDER** any combustible surface.
- The sides of the barbecue should **NEVER** be closer than 1 metre from any combustible surface.
- Keep this barbecue away from any flammable materials.
- Important – Do not obstruct any ventilation openings in the barbecue body.
- Should you need to change the gas bottle, confirm that the barbecue is switched off, and that there are no sources of ignition (cigarettes, open flame, sparks, etc.) nearby before proceeding,
- Inspect the gas hose to ensure it is free of any twisting or tension. The hose should hang freely with no bends, folds, or kinks that could obstruct free flow of gas. Apart from the connection point, no part of the hose should touch any hot barbecue parts.
- Ensure BBQ has cooled for 1 hour before folding down the side burner tray or removing the grease tray.
- Do not obstruct the ventilation openings of the gas cylinder compartment.
- Always inspect the hose for cuts, cracks, or excessive wear before use.
- If the hose is damaged, it must be replaced with a hose suitable for use with LPG and meet the national standards for the country of use. The length of the hose shall not exceed 1.5m.
- N.B – The date on U.K orange hose is the date of manufacture, not the expiry date.

USING YOUR BARBECUE

Connecting to the Cylinder

- Confirm all barbecue control knobs are in the off position.
- Connect the regulator to the gas bottle according to your regulator and bottle dealer's instructions.

Before Cooking

- Before proceeding, make certain that you understand the WARNINGS section of this manual.
- Before cooking for the first time, wash cooking grills and operate barbecue for 30 minutes on medium setting.
- Note: When cooking for the first time, paint colours may change slightly as a result of high temperatures. This is normal and should be expected.
- Preparation before cooking – To prevent foods from sticking to the cooking grill, please apply a light coat of cooking or vegetable oil to food before placing on grill.

Lighting the Barbecue

- Turn on gas supply at gas cylinder.
- Push control dial in and slowly turn to “✱” position.
- If burner does not light, return to OFF position and try again.
- Once ignition has occurred, hold dial in for at least 10 seconds to ensure the burner stays lit.
- If burner does not light or stay lit after holding dial in for 10 seconds, turn the dial to OFF position and wait for 1 minute and try again. Do not continuously hold the dial in as you may cause a build up of gas.
- In windy conditions shield from wind to ensure easy lighting.
- Turn control dial to alter burner settings as required.
- After ignition, the burners should be burned at the high position for 3-5 minutes in order to preheat the barbecue. This process should be done after every cooking session. IMPORTANT - The hood should be open during preheating.
- After completion of preheating, turn burners to low position for best cooking results.

Manual Lighting Instructions

- Remove the cooking grill and vapour bar from barbecue.
- Place a lit match beside the burner (at the same location as the sparker shield).
- Push and turn the right most control knob anti-clockwise to the high position.
- After successful lighting, light each burner from left to right as desired using built in cross lighting system.
- If burner fails to ignite after repeated attempts, contact the help line number stated in this manual.

Rotisserie Cooking

- When using Rotisserie, remove the warming rack.
- The Rotisserie Motor requires 2 x D batteries.
- To turn on, switch Rotisserie Motor to “on” position.
- When rotisserie cooking, the burners directly under the food should be OFF.
- A pan should be placed under the meat to prevent excess juice/fat collecting in the barbecue
- The hood should be closed for rotisserie cooking.

Grill Cooking

The Vapour bars evenly distribute the heat across the cooking grill area. The natural food juices produced during cooking fall onto the hot vapour bars below and vapourise. Even cooking of food will be achieved by using the barbecue with the hood down. This should only be done with the burners on low setting.

Side Burner Cooking

Lighting Instructions

Open side burner lid and repeat **Lighting The Barbecue** step above.

Flare-Up Control

IMPORTANT – FLARE UPS CAN OCCUR FROM RESIDUE FAT AND JUICES DRIPPING ONTO THE BURNERS AND HOT VAPOUR BAR. To reduce this, regularly clean the burners and vapour bar. To control flare-up, it is advisable to trim away excess fat from meat and poultry before grilling. The burners should always be placed on the low setting during cooking. Always protect your hands when handling anything near cooking surface of the barbecue.

End of Cooking Session

After each cooking session, turn the barbecue burners to the 'high' position and burn for 5 minutes. This procedure will burn off cooking residue, thus making cleaning easier. Do not use any abrasive materials.

Turning Off Your Barbecue

When you have finished using your barbecue, turn all control valves fully clockwise to the 'Off' position, and then switch off the gas at the bottle. Wait until the barbecue is sufficiently cool before closing the hood.

AFTER COOKING

Care and Maintenance

- Regularly clean your barbecue between uses and especially after extended periods of storage. Failure to do so will cause a build up of grease which will result in a fat fire.
- Ensure the barbecue and its components are sufficiently cool before cleaning.
- Do not leave the barbecue exposed to outside weather conditions or stored in damp, moist areas.
- Never douse the barbecue with water when its surfaces are hot.
- Never handle hot parts with unprotected hands.
- In order to extend the life and maintain the condition of your barbecue, we strongly recommend that the unit is covered when left outside for any length of time, especially during the winter months.
- IMPORTANT – We recommend that servicing of this appliance should be performed either after every 100 hours of use or annually, whichever is achieved soonest.

Cooking Grill

- Clean with hot soapy water.
- To remove any food residue, use a mild cream cleaner on a non-abrasive pad.
- Rinse well and dry thoroughly.

Burner Maintenance

- In normal usage, burning off the residue after cooking will keep the burners clean.
- The burners should be removed and cleaned annually, or whenever heavy build-up is found, to ensure that there are no signs of blockage (debris, insects) in either the burner portholes or the venturi tubes of the burners fitted over the valve outlets.

Vaporising Bar

- Clean the vaporising bars with soap and warm water using a low abrasive cleaning cloth or sponge!

Grease Tray

- Line the grease tray with aluminium cooking foil
- Spread a layer of normal sand 10-15mm in depth evenly across the tray.
- This will help absorb fat and also reduce flare-ups during cooking.
- IMPORTANT – Always check, clean and replace the sand in the tray regularly before use. Do not allow the fat residue to build up in the tray.
- NEVER – Use without sand in the grease tray.

Barbecue Body

- Regularly remove excess grease or fat from the barbecue body with a soft plastic or wooden scraper.
- If you need to clean fully, use hot soapy water and a cloth, or nylon-bristled brush only.
- Remove cooking surfaces and burners before full cleaning.
- Do not immerse the gas controls or manifold in water.
- Check burner operation after carefully refitting into body.

Fixings

- All screws and bolts, etc. should be checked and tightened on a regular basis.

Storage

- Store your barbecue in a cool dry place.
- Cover the burners with aluminium foil in order to prevent insects or other debris from collecting in burner holes.
- If the barbecue is to be stored indoors, the gas bottle must be disconnected and left outside. The gas bottle should always be stored outside, in a dry, well-ventilated area, away from any sources of heat or ignition.
- Do not let children tamper with the bottle.

Warnings

- This product is for OUTDOOR USE ONLY.
- Important – Ensure the barbecue is positioned on flat level ground to aid with fat/grease run off.
- Important – LEAK TEST THE BARBECUE WHEN FULLY ASSEMBLED BEFORE FIRST USE. In addition, always leak test the unit – annually, when dismantled, when parts are replaced, or if the gas cylinder is removed or replaced. FAILURE TO DO THIS COULD CAUSE SERIOUS INJURY, OR DAMAGE TO THE BARBECUE.
- NEVER use indoors, in an enclosed area or below ground level.
- This barbecue is intended for use with LPG bottled gas only. (A regulator of 28mbar must be used for Butane gas or 37mbar for Propane gas.)
- NEVER use an adjustable regulator with this barbecue.
- Failure to read and follow these instructions could result in serious injury or damage to property.
- This product will become hot when in use – take care when touching.
- Keep children and pets at a safe distance from the unit when in use.
- DO NOT move this product when in use.
- Always turn off gas supply at the gas cylinder when not in use.
- Any modification of this barbecue may be dangerous.
- DO NOT leave this product unattended when in use.
- Any parts sealed by the manufacturer or his agent must not be altered by the user.
- ALWAYS position the gas cylinder underneath the main body and ensure the cylinder is vertical at all times.
- When igniting, always have the lid open.
- ONLY use barbecue on a flat LEVEL non-flammable surface or ground.
- When positioning, ensure the unit is a minimum of 1 metre from flammable items or structure.
- This barbecue is not intended for use with charcoal or other similar fuel.
- DO NOT use petrol, white spirit, lighter fluid, alcohol or other similar chemicals to ignite the barbecue.
- When storing the barbecue or gas cylinder, ensure they are away from flammable materials or liquids.
- The gas cylinder must not be stored next to this or any other appliance.
- Always follow care and maintenance instructions – regularly maintain your barbecue.
- DO NOT allow grease, fat or food residue to build up in or on the barbecue – RISK OF FIRE.
- Always replace worn parts – do not use barbecue if a leak, wear or damage is found.
- Never overload the grill with food – evenly space over the cooking grill surface, ensuring sufficient air circulation to the burners.
- DO NOT store or cover the barbecue until fully cooled.

1. Allow barbecue to fully cool before folding down side trays.
2. Always wear protective gloves when handling hot components or items such as pots.
3. A cooking vessel with a diameter no less than 10cm and no greater than 26cm should only be used.

DO NOT leave your BBQ uncovered when not in use. Store your appliance in a shed or garage when not in use to protect against the effects of extreme weather conditions, particularly if you live near coastal areas. Prolonged exposure to sunlight, standing water, sea-air/saltwater can all cause damage to your appliance. (A cover may not be sufficient to protect your appliance in some of these situations).

Food Cooking Information

Please read and follow this advice when cooking on your barbecue.

- **ALWAYS** wash your hands before or after handling uncooked meat and before eating.
- **ALWAYS** keep raw meat away from cooked meat and other foods.
- Before cooking ensure barbecue grill surfaces and tools are clean and free of old food residue.
- **DO NOT** use the same utensils to handle cooked and uncooked foods.
- Ensure all meat is cooked thoroughly before eating.
- **CAUTION** - eating raw or under cooked meat can cause food poisoning (e.g bacteria strains such as E.coli)
- To reduce the risk of under cooked meat cut open to ensure it is cooked all the way through internally.
- **CAUTION** - if meat has been cooked sufficiently the meat juices should be clear in colour and there should be no traces of pink/red juice or meat colouring.
- Pre-cooking of larger meat or joints is recommended before finally cooking on your barbecue.
- After cooking on your barbecue always clean the grill cooking surfaces and utensils.

Technical Data

| | |
|-------------------------|---------------------------------------|
| CE Approval: | 0086 |
| Main Burner Heat Input: | 18kW |
| Side Burner Heat Input: | 2.25kW |
| Burner: | 4 Burner + side burner |
| Injector Size: | Main burner 1.0mm, side burner 0.84mm |
| Gas/Pressure: | Butane-28mbar/Propane-37mbar |
| Gas Consumption: | 1458 grams per hour |
| Gas Category: | I3+ |
| Total Heat Input: | 20.25kW |

Specifications are subject to change without prior notice.

This barbecue is manufactured by: Universal Innovations, Kilcoole Industrial Estate, Kilcoole, Co. Wicklow, Ireland.

BARBECUE GUARANTEE

This barbecue is made by Universal Innovations. It is made to an exacting quality standard and is covered by the following guarantee.

The product has a 10 year limited warranty, regarding proper use.

| | |
|-------------------------------------|---|
| Sink + Hood: | 10 years (no rust through/burn through/excludes fading/colour change) |
| Cooking grill: | 10 years (no rust through/burn through/excludes fading/colour change) |
| Burner/Vaporising bar/Warming rack: | 2 years (no rust through/burn through) |
| All other parts: | 2 years |

**THIS GUARANTEE DOES NOT AFFECT YOUR STATUTORY RIGHTS IN ANY WAY
IF YOU NEED ANY ASSISTANCE PLEASE DO NOT HESITATE TO CONTACT US AT THE FACTORY
DO NOT BRING GOODS BACK TO PLACE OF PURCHASE.**

HELPLINE Dublin Ireland: 00 353 1 2873797

or at

Email: info@uigroup.ie / Web: www.uigroup.ie

Refer to Care and Maintenance section for advise on proper use.

Following these guidelines will ensure better performance and maximum lifetime of the barbecue.

Universal Innovations strive to lead the field in product design and innovation.

If you have any comments regarding this product we would be delighted to hear from you.

Troubleshooting

| Problem | Possible Cause | Solution |
|--|--------------------------------------|--------------------------------------|
| Burner will not light using the ignition system | LP gas cylinder is empty | Replace with full cylinder |
| | Faulty regulator | Have regulator checked or replace |
| | Obstructions in burner | Clean burner |
| | Obstructions in gas jets or gas hose | Clean jets and gas hose |
| | Electrode wire is loose | Reconnect wire |
| | Electrode or wire is damaged | Change electrode and wire |
| Low flame or flashback (fire in burner tube - a hissing or roaring noise may be heard) | LP gas cylinder too small | Use larger cylinder |
| | Obstructions in burner | Clean burner |
| | Obstructions in gas jets or gas | Clean jets and gas hose |
| | Windy conditions | Use BBQ in a more sheltered position |
| Gas valve knob difficult to turn | Gas valve jammed | Replace gas valve |

If you have any queries or require advice or spare parts for this product, please call the Customer Helpline Number 00 353 1 2873797

or for online help - Email: info@uigroup.ie / Web: www.uigroup.ie