



Instructions by GRLLR Manuals

GRLLR Connect Stove Unit: Assembly & Operational Manual

Step-by-step guide for assembling and operating the GRLLR Connect Stove Unit. The instructions are organized into clear sections to ensure safe assembly, gas connection, and operation for optimal outdoor use.

Product Information

GRLLR Connect Stove Unit



Description

Elevate your outdoor cooking with the GRLLR Connect Stove Unit.

Crafted from premium materials, this 2-burner gas hob guarantees impeccable results every time, with features like soft close doors and heavy-duty casters for added convenience and stability.

Seamlessly integrate with other GRLLR Connect-series units for endless culinary possibilities and reignite your passion for barbecue.

Product specifications

Gas Category	Gas Type	Gas Pressure	Consumption	Injector Size
I3+(28-30/37)(V)	Butane	28-30 mbar	465 g/h	0.86mm
I3+(28-30/37)(V)	Propane	37 mbar	457 g/h	0.86mm
I3B/P(30)	Butane/Propane or their mixtures	30 mbar	465 g/h	0.86mm
I3B/P(37)	Butane/Propane or their mixtures	37 mbar	465 g/h	0.81mm
I3B/P(50)	Butane/Propane or their mixtures	50 mbar	465 g/h	0.76mm
I2E	Natural Gas	20 mbar	2.13 m ³ /h	1.32mm



SKU

GR-24-CON-STU

Other information

Heat Rate: 30.5 kW

Country:

- **I3+(28-30/37)**
BE, CH, CY, CZ, ES, FR, GB, GR, IE, IT, LT, LU, LV, PT, SK, SI
- **I3B/P(30)**
BE, CY, DK, EE, FI, FR, GB, HU, IT, LT, NL, NO, SE, SK, RO, HR, TR, BG, IS, LU, MT, RU
- **I3B/P(37)**
PL
- **I3B/P(50)**
AT, CH, DE, SK
- **I2E**
GB, AT, AL, BG, HR, CZ, DK, FI, GR, IS, IE, IT, LV, MK, NO, PT, RO, SK, ES, SE, CH, TR

Manufacturer: The GRLLR Company B.V.

Warning Information

- Read the following instructions carefully and ensure that your barbecue is correctly installed, assembled and maintained. Failure to follow these instructions could cause serious injury and/ or damage to property.
- Outdoor use only.
- Read the instructions before using the appliance.
- **WARNING:** accessible parts may be very hot. Keep young children away.
- This appliance must be kept away from flammable materials during use.
- Do not move the appliance during usage.
- Turn off the gas supply at the gas cylinder after usage. And remove the regulator from the gas cylinder.
- Do not modify the appliance.
- Always use protective gloves when handling particularly hot components.
- Do not allow children to operate the appliance.
- Do not lean over the appliance while it is in use.
- The appliance specification can be found on the rating label, which is on the back of the trolley door.
- Both sides and behind the barbecue: the sides and rear of the barbecue should be 1 meter away from any item likely to impede its operation.
- Do not use the appliance next to walls, in a garage, camper, or trailer, or another enclosed space, or indoors.
- Do not place the appliance on or near a sensitive surface, since grease and marinades may spill and splash out on the appliance during normal use.
- Ensure the appliance and the gas cylinder are on a level surface.
- Never light the appliance with the LID closed.



- Your barbecue uses an 11 or 15 kg gas cylinder.
- Do not drop or knock on the gas cylinder. Do not store the gas cylinder in places where the temperature may rise above +50°C.
- THERE SHOULD BE NOTHING ABOVE THE BARBECUE.
- Only a service company with gas installation authorization may maintain and adjust the main valves, nozzles, and gas taps of the appliance.
- For any questions concerning the assembly or operation of the appliance, please contact your retailer or LPG distributor.

This manual and warranty have been translated from English to several other languages. Due to the specialized industry, mistranslations might occur, as a result of translating sentences too literally. We do not cover claims that result from a mistranslation or a poor interpretation of context. At the GRLLR Company, we always strive to help our clients and partners as well as we can. Disagreements will always refer to the English or Dutch warranties/ manual to rule out contextual mistranslations.

Note

If a part needs replacing, please contact our customer service department or your distributor. The use of non-approved parts could present a safety risk when using the barbecue and a risk to the environment. Read the manual before using the grill, and save it for future use.

Lighting

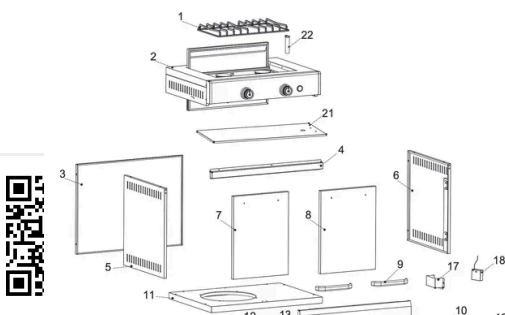
Integrated push-turn piezo

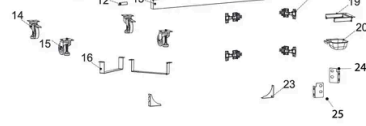
The appliance is suitable for Butane/Propane/LPG only. WHEN using NATURAL GAS as a gas supply, please ask the local professional to install the extension pipe in advance. The thread at the end of the gas inlet connection should be directly and tightly connected to the natural gas outlet extension pipe. Carefully check for leakage before use. For Natural Gas specifications, please refer to the technical specification table.

















Parts

1	Rack	1 piece(s)	
2	Firebox Assembly	1 piece(s)	
3	Rear Panel	1 piece(s)	
4	Door Bracket	1 piece(s)	
5	Left Side Panel	1 piece(s)	
6	Right Side Panel	1 piece(s)	
7	Left Door	1 piece(s)	
8	Right Door	1 piece(s)	
9	Door Handle	2 piece(s)	
10	Door Hinge	4 piece(s)	
11	Bottom Tray	1 piece(s)	
12	Door Stopper	1 piece(s)	
13	Wheel Cover	1 piece(s)	





14	Lock Caster	2 piece(s)	
15	Caster	2 piece(s)	
16	Gas Cylinder Bracket	2 piece(s)	
17	Battery Compartment Holder	1 piece(s)	
18	Battery Compartment	1 piece(s)	
19	Grease Cup Bracket	1 piece(s)	
20	Grease Cup	1 piece(s)	
21	Heat Sheet	1 piece(s)	
22	Grease Guide Tube	1 piece(s)	
23	Connect Bracket	2 piece(s)	
24	Left Bracket	1	
25	Right Bracket	1	
26	A - M6×10 Screw	46 piece(s)	
27	B - M4×12 Screw	31 piece(s)	



28

C - M5×12 Screw

8 piece(s)



29

D - M6×12 Step Screw

2 piece(s)



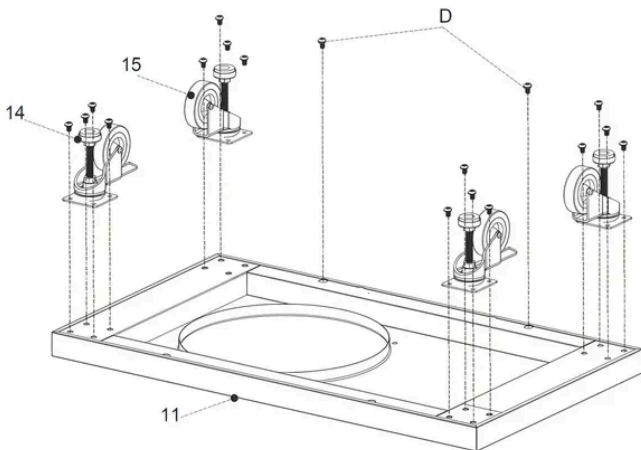
Assembly

1. Attach the Casters to the Bottom Tray

- Attach the **two Lock Casters (14)** to the front corners of the **Bottom Tray (11)**.
- Attach the **two Casters (15)** to the rear corners of the **Bottom Tray (11)**.
- Secure all casters using **M6×10 Screws (A)**.
- Tighten both **M6 × 12 Step Screws (D)** into the designated holes.

Parts used:

- Bottom Tray | 11 | 1×
- Lock Caster | 14 | 2×
- Caster | 15 | 2×
- M6×10 Screw | A | 16×
- M6×12 Step Screw | D | 2×

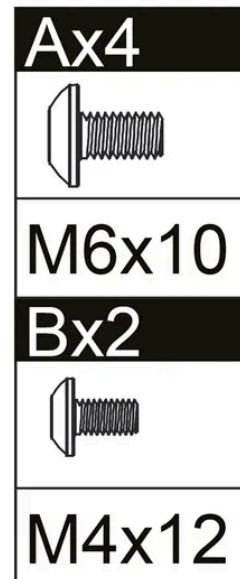
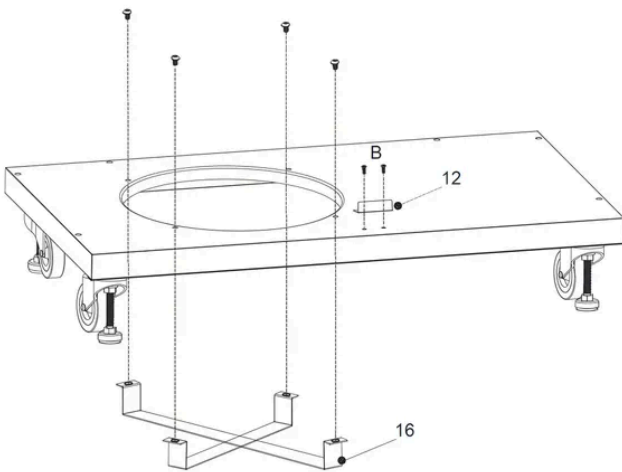


2. Install the Gas Cylinder Bracket and Door Stopper

- Attach the **Gas Cylinder Bracket (16)** to the underside of the **Bottom Tray (11)** using **M6×10 Screws (A)**.
- Secure the **Door Stopper (12)** to the designated position on the Bottom Tray using **M4×12 Screws (B)**.
- Tighten all screws firmly to ensure the components are stable.

Parts used:

- Bottom Tray | 11 | 1×
- Gas Cylinder Bracket | 16 | 1×
- Door Stopper | 12 | 1×
- M6×10 Screw | A | 4×
- M4×12 Screw | B | 2×

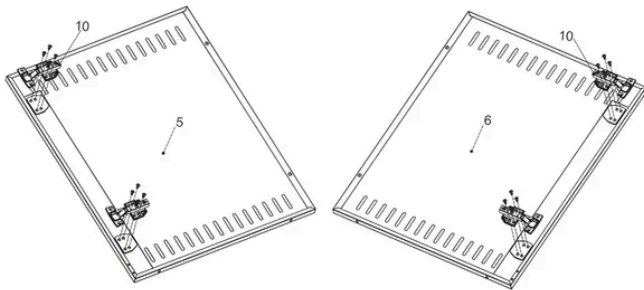


3. Attach Hinges to the Side Panels

- Attach **two Door Hinges (10)** to the **Left Side Panel (5)** using **M4×12 Screws (B)**.
- Attach **two Door Hinges (10)** to the **Right Side Panel (6)** using **M4×12 Screws (B)**.
- Ensure the hinges are aligned properly and tightened securely to support the doors later.

Parts used:

- Left Side Panel | 5 | 1×
- Right Side Panel | 6 | 1×
- Door Hinge | 10 | 4×
- M4×12 Screw | B | 16×

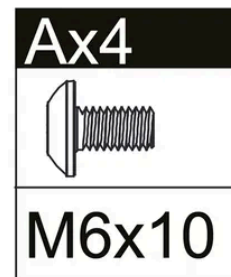
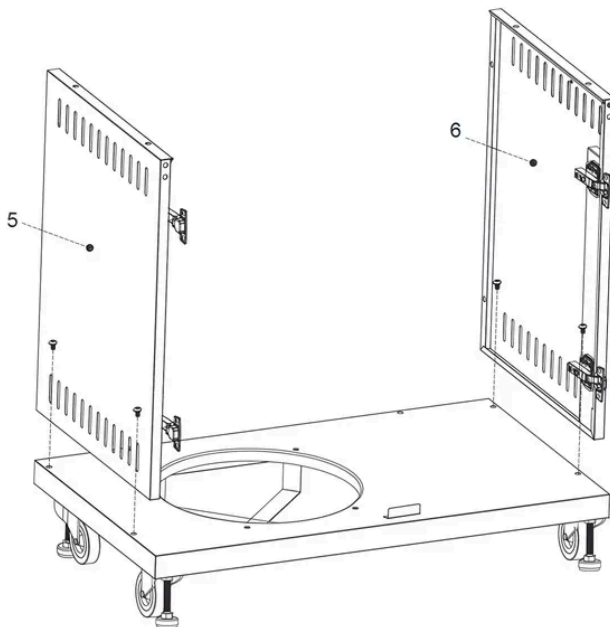


4. Attach the Side Panels to the Bottom Tray

- Position the **Left Side Panel (5)** on the left side of the **Bottom Tray (11)**.
- Position the **Right Side Panel (6)** on the right side of the Bottom Tray.
- Secure both side panels to the Bottom Tray using **M6×10 Screws (A)**.
- Ensure the panels are upright and aligned correctly with the edges of the tray.

Parts used:

- Bottom Tray | 11 | 1×
- Left Side Panel | 5 | 1×
- Right Side Panel | 6 | 1×
- M6×10 Screw | A | 4×

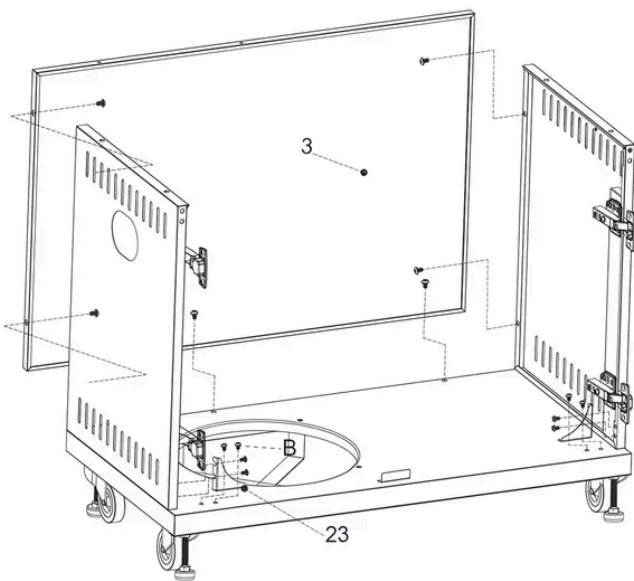


5. Install the Rear Panel and Connect Brackets

- Position the **Rear Panel (3)** between the **Left Side Panel (5)** and **Right Side Panel (6)**.
- Secure the Rear Panel to the side panels and the Bottom Tray using **M6×10 Screws (A)**.
- Attach the **two Connect Brackets (23)** to the Bottom Tray using **M5×12 Screws (C)**.
- Check that the assembly is square and firmly tightened.

Parts used:

- Rear Panel | 3 | 1×
- Connect Bracket | 23 | 2×
- M6×10 Screw | A | 6×
- M5×12 Screw | C | 8×

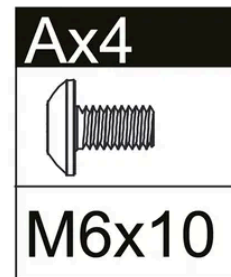
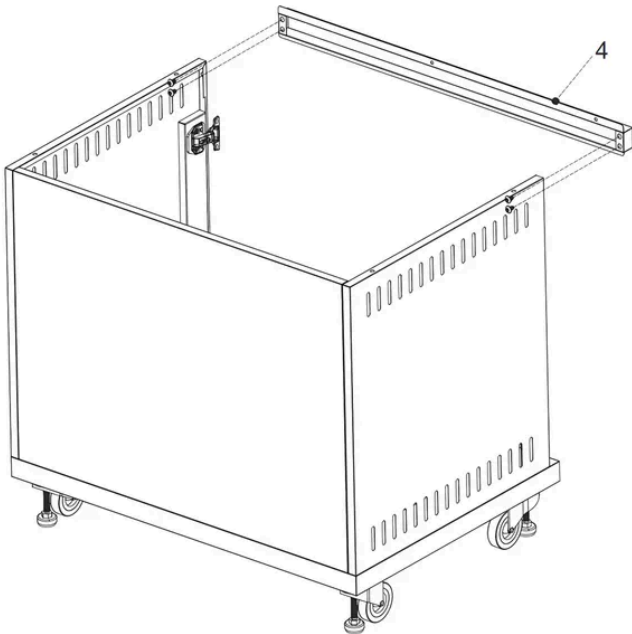


6. Install the Door Bracket

- Position the **Door Bracket (4)** across the top front edges of the **Left Side Panel (5)** and **Right Side Panel (6)**.
- Align the screw holes and secure the bracket using **M6×10 Screws (A)**.
- Ensure the bracket is flush with the panel edges and tightened evenly for proper alignment.

Parts used:

- Door Bracket | 4 | 1×
- M6×10 Screw | A | 4×

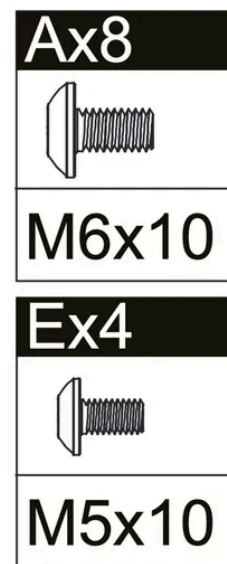
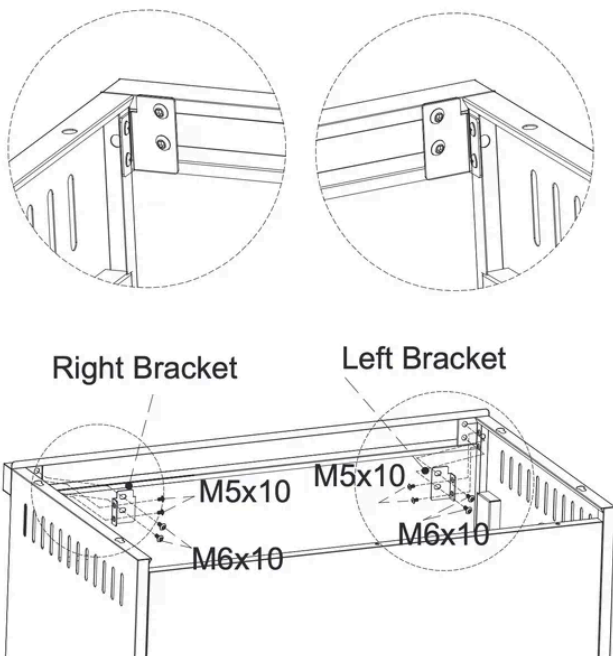


7. Secure the Door Bracket

- Attach the Left (24) and Right (25) Brackets to the sides of the Door Bracket (4)
- Secure them using M6x10 and M5x10 screws

Parts used:

- Left Bracket | 24 | 1×
- Right Bracket | 25 | 1×
- M6×10 Screw | A | 8×
- M5×10 Screw | E | 4×

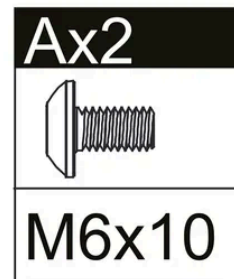
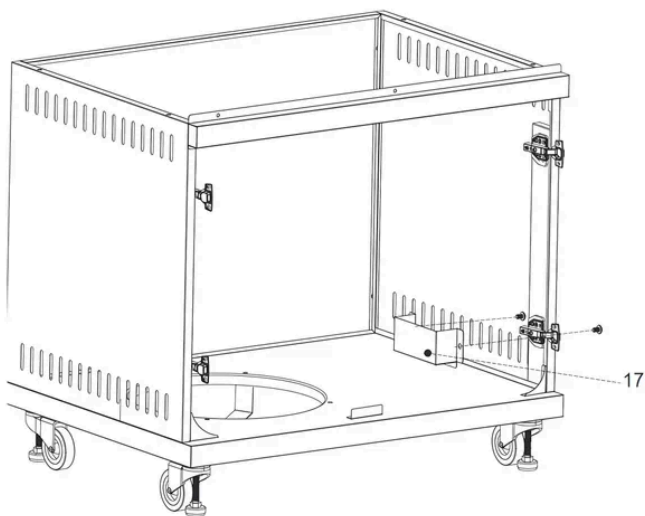


8. Install the Battery Compartment Holder

- Attach the **Battery Compartment Holder (17)** to the inner side of the **Right Side Panel (6)**, aligning it just above the Bottom Tray (11).
- Secure the holder using **M6×10 Screws (A)**.
- Ensure the holder is firmly fixed and correctly oriented to accommodate the battery compartment in the next step.

Parts used:

- Battery Compartment Holder | 17 | 1×
- Right Side Panel | 6 | 1×
- Bottom Tray | 11 | 1×
- M6×10 Screw | A | 2×

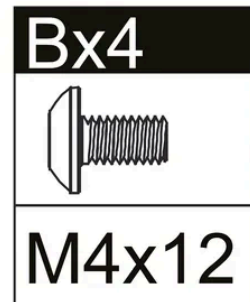
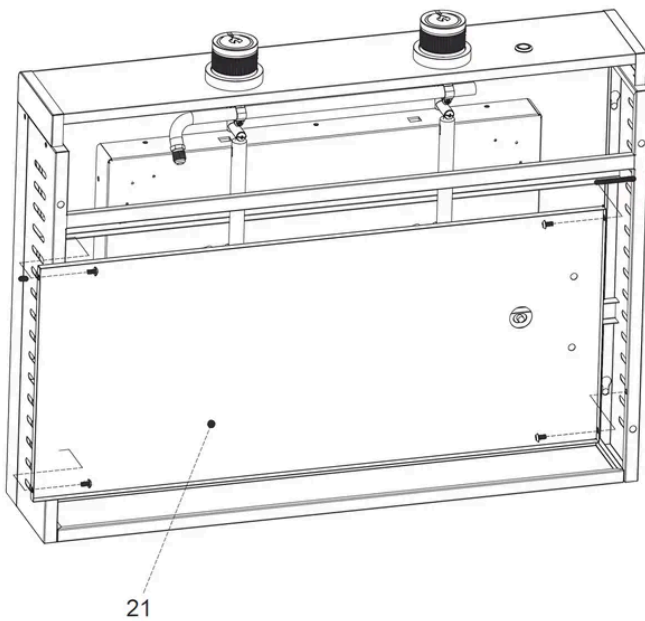


9. Install the Heat Sheet

- Position the **Heat Sheet (21)** at the back inside the **Firebox Assembly (2)**, aligning it with the designated holes.
- Secure the Heat Sheet to the assembly using **M4×12 Screws (B)**.
- Ensure the sheet is placed flat and tightly fastened to protect internal components from heat exposure.

Parts used:

- Firebox Assembly | 2 | 1×
- Heat Sheet | 21 | 1×
- M4×12 Screw | B | 4×

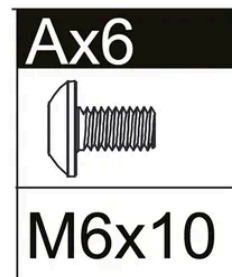
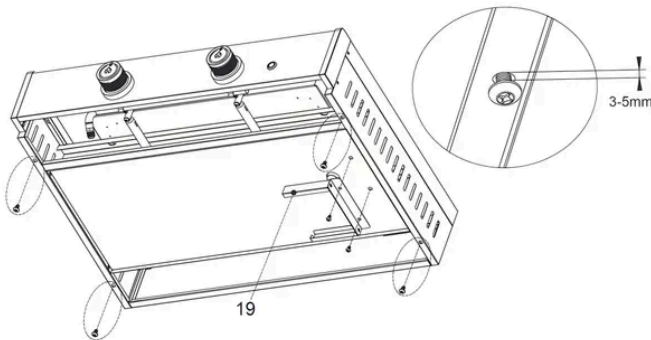


10. Install the Grease Cup Bracket

- Attach the **Grease Cup Bracket (19)** to the underside of the **Firebox Assembly (2)** using **M6×10 Screws (A)**.
- Ensure the bracket is properly aligned and level for correct grease drainage.
- On the sides of the Firebox Assembly insert the **M6×10 Screws (A)** into the designated holes, leaving a 3–5 mm gap as shown.

Parts used:

- Firebox Assembly | 2 | 1×
- Grease Cup Bracket | 19 | 1×
- M6×10 Screw | A | 6×



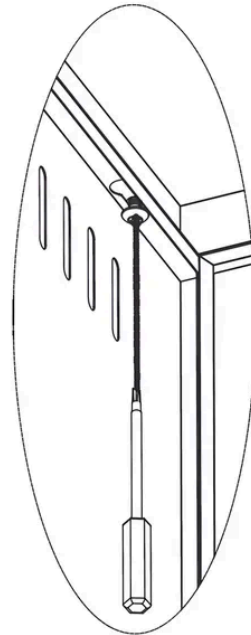
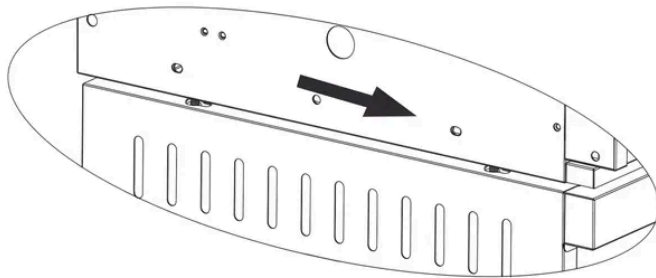
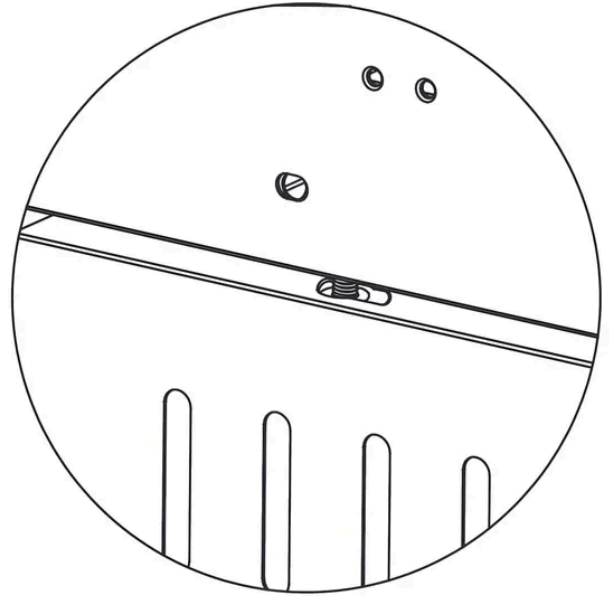
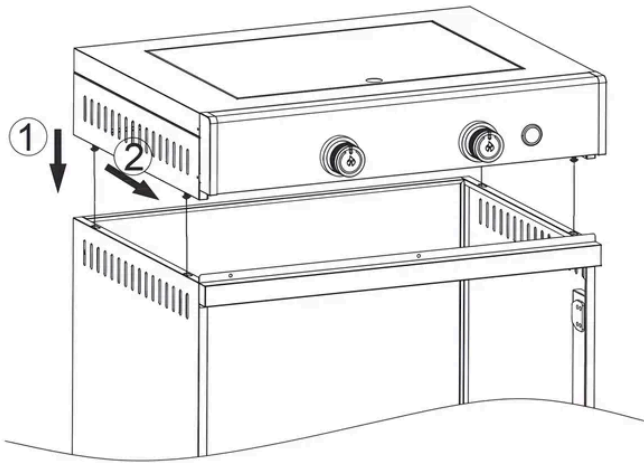
11. Install the Firebox Assembly

- Carefully lower the **Firebox Assembly (2)** onto the top of the cabinet structure, aligning it with the **Left Side Panel (5)** and **Right Side Panel (6)**.
- Slide the Firebox Assembly **forward** into position until it fits securely in place as shown in the images.
- Ensure all edges are aligned and the assembly is fully seated on the structure.
- Use a screwdriver to tighten the **M6×10 Screws (A)** through the access holes as shown in the detailed views.

Parts used:

- Firebox Assembly | 2 | 1×
- Left Side Panel | 5 | 1×
- Right Side Panel | 6 | 1×



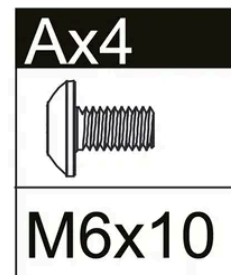
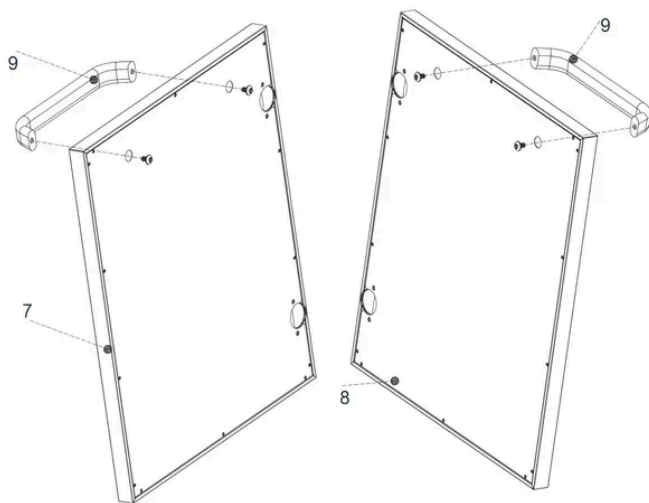


12. Attach the Door Handles

- Align the **Door Handles (9)** with the designated holes on the **Left Door (7)** and **Right Door (8)**.
- Insert and tighten the **M6×10 Screws (A)** from the inside of each door to secure the handles in place.
- Make sure both handles are positioned evenly and firmly tightened.

Parts used:

- Left Door | 7 | 1×
- Right Door | 8 | 1×
- Door Handles | 9 | 2×
- M6×10 Screw | A | 4×

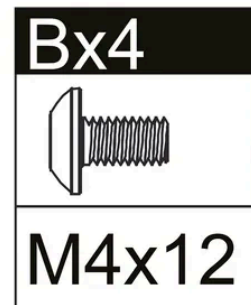
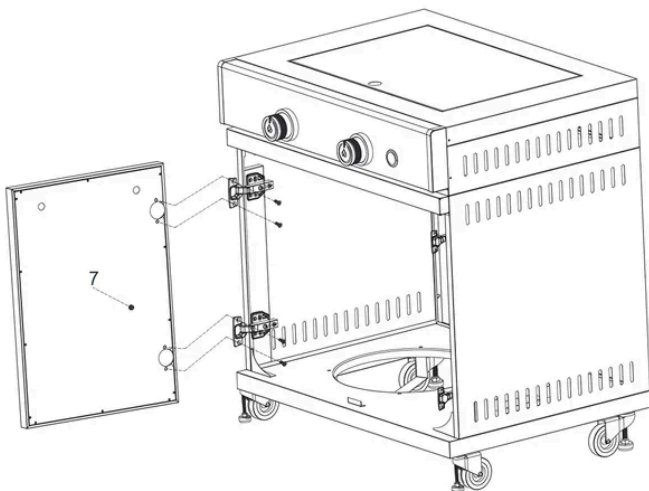


13. Attach the Left Door

- Align the **Left Door (7)** with the hinges on the **Left Side Panel (5)**.
- Secure the door to the hinges using **M4×12 Screws (B)**.
- Ensure the door opens and closes smoothly and the handle is positioned at the top.

Parts used:

- Left Door | 7 | 1×
- Left Side Panel | 5 | 1×
- M4×12 Screw | B | 4×



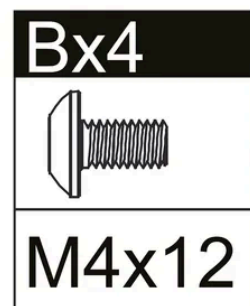
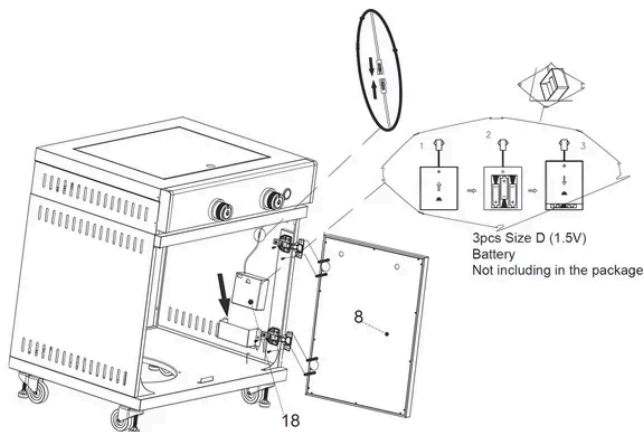
14. Install the Battery Compartment and Right Door

- Align the **Right Door (8)** with the hinges on the **Right Side Panel (6)**.
- Secure the door to the hinges using **M4×12 Screws (B)**.
- Insert **3 × Size D (1.5V) batteries** into the battery compartment, following the polarity indicators.
- Insert the **Battery Compartment (18)** into the **Battery Compartment Holder (17)** on the inner side of the **Right Side Panel (6)**.
- Connect the battery wire to the socket under the **Firebox Assembly (2)** as shown.

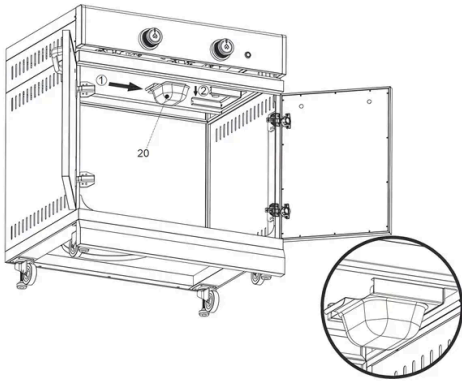
(Batteries are not included in the package.)

Parts used:

- Right Door | 8 | 1×
- Battery Compartment | 18 | 1×
- Battery Compartment Holder | 17 | 1×
- M4×12 Screw | B | 4×
- Battery (Size D, 1.5V) | – | 3× *(not included)*



15. Install the Grease Cup



- Slide the **Grease Cup (20)** into the **Grease Cup Bracket (19)**.
- Push it fully into place until it locks securely beneath the **Firebox Assembly (2)**.
- Ensure the cup is correctly seated to collect grease and can be easily removed for cleaning.

Parts used:

- Grease Cup | 20 | 1×
- Grease Cup Bracket | 19 | 1×

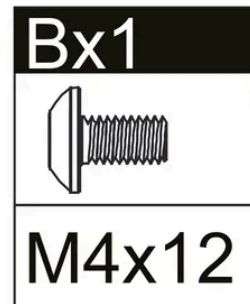
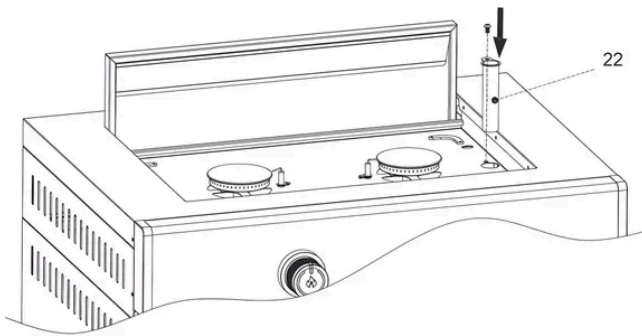


16. Install the Grease Guide Tube

- Insert the **Grease Guide Tube (22)** into the designated hole on the top right side of the **Firebox Assembly (2)**.
- Secure the tube in place using an **M4×12 Screw (B)**.
- Ensure the guide tube is firmly attached and positioned vertically for proper grease drainage.

Parts used:

- Firebox Assembly | 2 | 1×
- Grease Guide Tube | 22 | 1×
- M4×12 Screw | B | 1×



17. Install the Wheel Cover and Rack

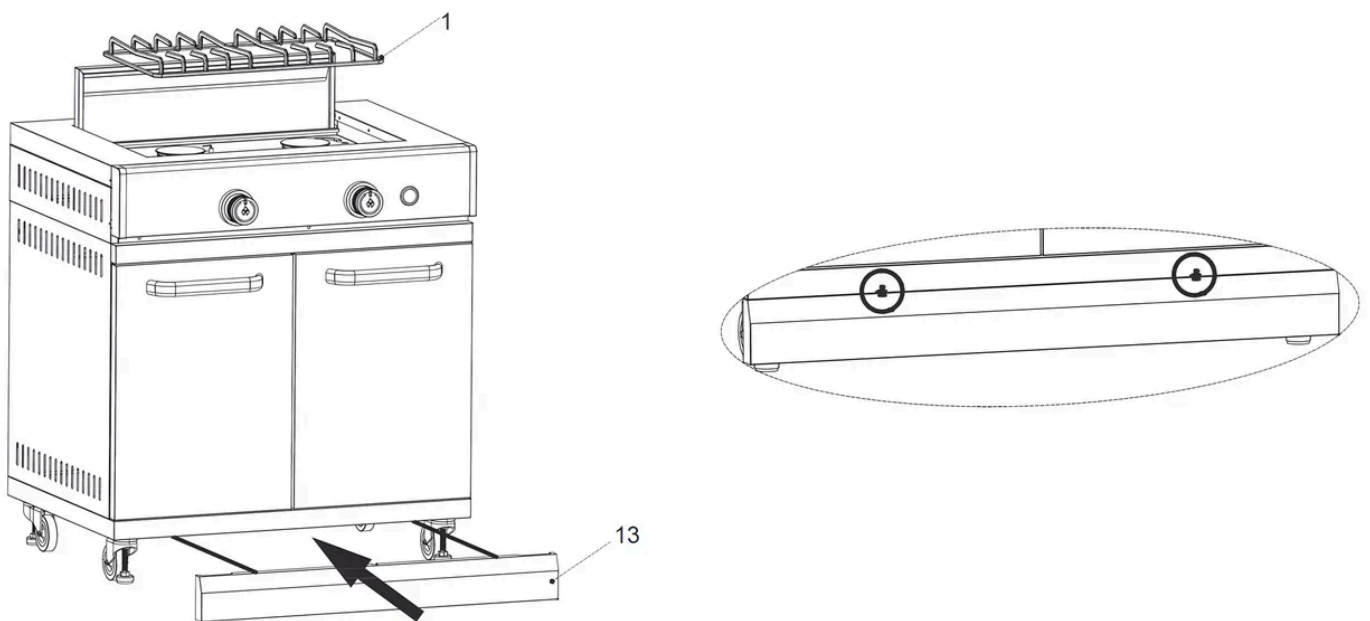
- Place the **Rack (1)** on top of the **Firebox Assembly (2)**, ensuring it sits evenly and is properly aligned with the burners.
- Position the **Wheel Cover (13)** along the front bottom edge of the unit, covering the casters.
- Align the screw holes and lock into position using **M6 × 12 Step Screws (D)** from underneath.

Note!

Plinth / Wheel Cover (13) should only be attached if the unit will remain stationary.

Parts used:

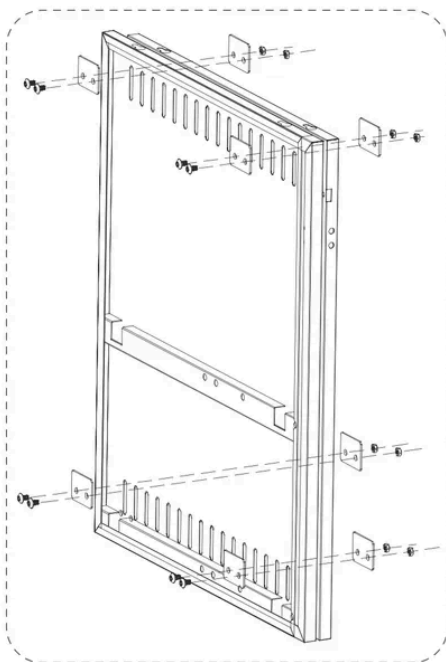
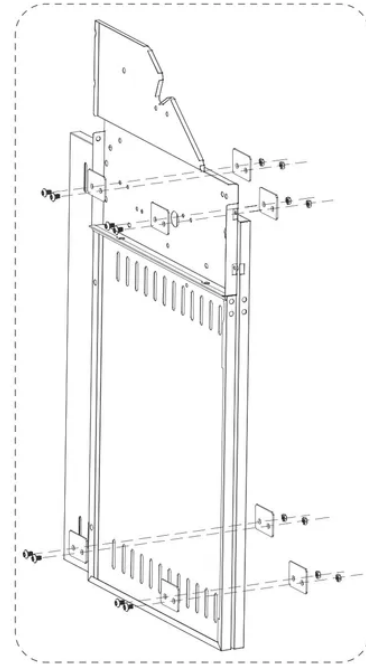
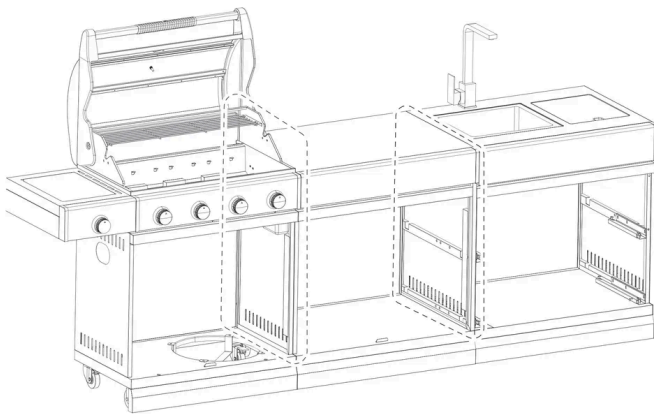
- Wheel Cover | 13 | 1×
- Rack | 1 | 1×



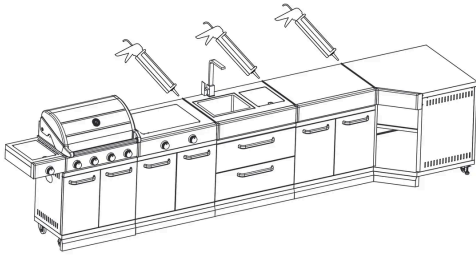
Connecting the Units

1. Connecting the Units

- Align the rear panel between the left and right side panels.
- Secure it using M5×12 screws to attach the connect bracket, ensuring stability and proper alignment with the rest of the structure.



2. After connecting



We strongly recommend sealing the joints between the units along the top edge of the kitchen tops, as well as between every kitchen top and the fascia, with an appropriate outdoor sealant to prevent water ingress.



Usage

1. Connecting the LPG Gas Cylinder to the Appliance

The appliance may only be used with butane, propane, or a low-pressure LPG mixture, and with a suitable low-pressure regulator and a flexible hose. The hose must be securely connected to the regulator and the appliance with hose clips or screws. Please refer to the technical specification for the appliance's gas pressure.

Use a suitable regulator certified to EN 16129: 2013, suitable hose certified to EN 16436-1. Contact your LPG supplier for further information on suitable regulators and hoses for gas cylinders.

2. Gas Cylinder Safety

- Always keep the gas cylinder away from any possible ignition in a well-ventilated area.
- Do not smoke while handling the gas cylinder.
- Never store gas cylinders indoors.
- Store away from direct heat in a well-ventilated area.
- Always keep the gas cylinder in an upright position.
- Close the gas cylinder valve when the appliance is not in use.
- Do not subject the gas cylinder to excessive heat.
- Cylinders should never be stored at temperatures above 50°C. Never store gas cylinders close to flames, burners or other heat sources.

Type of Gas Cylinder to Be Used

There are many different size of gas cylinder available. The spec of shown here is the maximum that should be used.

- Max Capacity: 11kgs
- Max Height: 590mm
- Max Diameter of Bottom: 305mm



3. Regulator & Hose

- These items are not supplied with the barbecue, but are available separately from your retailer or approved LPG gas distributor. Use only regulators and hoses that are intended for use with LPG at the pressures indicated according to the correct gas pressure and gas type (Refer to technical specification). The service life of a regulator is estimated at 10 years. It is recommended that you change the regulator 5 years after its date of manufacture.
- The hose should be changed when national regulations require it. It is recommended that you change the hose 5 years after its date of manufacture.
- Using an unsuitable regulator or hose is dangerous. Ensure that the products that you have are suitable for use.
- The hose must comply with the standards in force in the country of use. The hose must be a minimum of 0.6 meters long and a maximum of 1.5 meters. A damaged regulator or hose must be replaced. Ensure that the hose is not blocked, kinked or in contact with any part of the barbecue other than the connection point.

4. Leak Test

Do this before using the appliance.

Do not test for gas leakage with open flame. If smells gas, turn off gas supply immediately.

Before each use, must check for gas leakage as below procedure:

1. Mix one part washing up liquid to three parts water to make 60 to 90 ml of leak finding solution.
2. Ensure that the control valve is closed.
3. Connect the regulator to the cylinder and the open/close valve to the burner. Ensure that connections are correctly made and then open the gas inlet valve.
4. Spread the solution over the hose and all joins with a brush. If any bubbles appear, then there is a leak, which must be repaired before the barbecue is used.
5. Test again, once the leak is repaired.
6. Close the gas inlet valve on the cylinder, when the test is complete.
7. If a leak is detected which cannot be repaired, do not attempt any other action but contact your distributor for assistance.



5. Burning Off Factory Grease Before First Use

Measures to perform before using the product for the first time.

When burning off the storage grease, the appliance produce unpleasant smoke.

This is normal, the smoke will vanish once the storage grease has been burned out.

After the leak test, the grease used during factory storage must be burned off from the grill before it can be used.

You can burn off the storage grease by following the instructions below:

1. Open the hood and ignite all burners according to the lighting instructions.
2. Set the burner to "MAX" and let them burn for 5 minutes with hood open.
3. Close the hood and keep the burner at "MAX" for 10 minutes
4. Close the regulator valve and turn off the burner.
5. Let the appliance cool down for 15 minutes.
6. Clean the cooking grids with grill-cleaning brush.
7. Grease the cooking grids with cooking oil.

6. Before Use

To operate the grill safely and appropriately, you need to perform a few checks before each use.

Carefully go through the checklist below:

1. Check that the grill is place correctly and there are no flammable materials in the immediate vicinity of the grill.
2. Check that the gas hose is not cracked or torn.
3. Check that the regulator is fastened tightly.
4. Check that the grill's bottom, grease tray, flame tamer and burners are clean of grease and marinade. By doing this, you can prevent grease fires.
5. Checked that the burner holes are not covered by insert or webs.
6. Checked that there are no bristles from grill brushes stuck to the grill or grids.

7. Using a Pan

GENERAL INSTRUCTIONS FOR USING A PAN ON THE GRLLR CONNECT STOVE UNIT the burner can only be used.

The burner can only be used with a flat-bottomed pan with a diameter between 16 cm and 22cm.". Please have a look to find a fit for the Connect Stove Unit.



Lighting the Stove

1. Lighting the Main Burner

1. Open the hood.
2. Turn the regulator valve on.
3. Turn the control knobs clockwise to the "OFF" position.
4. Push down the control knob and turn it anti-clockwise to the position, this will light the burner.
5. When the first burner has been ignited, ignite the remaining burners like in step 4.
6. Adjust the power of the flame by turning the knob to the MAX/MIN position.
7. If the burner does not light up, turn the control knob to OFF and wait 5 minutes before attempting to ignite the burner again. If you cannot get the burner to ignite using the piezo igniter, you can try lighting the burner up with a long match or lighter.
8. To switch the barbecue off, close the valve on the cylinder or the switch on the regulator if you have finished using the barbecue, then turn the appliance's control knobs clockwise to the "OFF" position.
9. If the side burner is still in use, just turn the control knobs clockwise to the "OFF" position.

2. Igniting the Burners with a Match or a Long Lighter

1. Open the hood of the grill.
2. Turn the regulator valve on.
3. Light a long match (min. 90mm length) or lighter.
4. Push down the control knob and turn it anti-clockwise to the "MAX" position.
5. Place a long match or lighter about centimeter away from the burner. When the first burner has been ignited, you can ignite the remaining burners in order by turning the control knob counter-clockwise between
6. When the first burner has been ignited, you can ignite the remaining burners in order by turning the control knob anti-clockwise between "MAX" and "MIN".

If the burner does not light up within five seconds, turn the control knob to OFF and try to find a solution from the troubleshooting table. Or contact your retailer/distributor.

3. Checking the Flame

Always check the flame when turning the grill on. The burners have been optimized at the factory, but the small holes on them attract insects to nest and make webs on the burners. When the burners are burning properly, only the tip of the flame is occasionally yellow, and the flame's color changes from light blue to dark blue from the top down.



Maintenance and Care

1. Preventing Rust

Rust is a chemical process in which iron oxidizes and begins to flake away the metal. This is caused by water that soaks into the metal or comes in contact with the metal frequently over time. As an outdoor appliance made of steel, some surface rust should be expected from time to time. Keeping your grill under cover, clean and dry, goes a long way toward preventing rust from occurring. Some tips are:

1. Ensure cooking surfaces (including flame tamer) are kept clean and dry after cooking, particularly after cooking with marinades. The cooking surface should be rubbed with oil after use.
2. Do not leave the grill out in the rain.
3. Do not store the grill when it is wet. Dry thoroughly first.
4. During both summer and winter, periodically remove the cover to enable the grill to air out, and get rid of any built-up condensation.
5. Light surface rust can be easily removed with a rag, soaked in white vinegar, or using a commercial rust remover. Dry the affected area and apply a coating of rust-preventing fluid, available at most auto stores.
6. Chipped enamel can be treated with touch-up paint to cover the bare metal surface.

2. Cleaning

Do not wash any parts of the grill in the dishwasher!



3. Cleaning Burners

The grill's burners are the most vital part of the grill's functionality and heating. This is why you need to check their cleanliness and condition regularly. You must remove and check the burners at least twice a year, particularly when the grill has been in storage for a long time. The small holes on the burners attract insects and spiders which can build nests. Such obstructions cause the flame to burn unevenly and impurely. Obstructions may cause the flame to flare up outside the gas pipe, which will damage the grill severely. Clean the burners by following the instructions below:

1. Check that the grill is turned off.
2. Remove the grill grids and heat distributor plates.
3. Remove the burner from the fire box by loosening the mounting screw. The screw is normally located at the back end of the burners.
4. In some grill models, removing the burners requires that you also remove the back plates of the grill.
5. Some models can be cleaned even when the burners are in place. The most important part is being able to access all of the small gas holes.
6. Use the brass cleaning brush intended for grills to clean the burner surfaces.
7. Ensure that the burner holes are open and clean. You can use a thin wire for this.
8. If the burner is damaged or badly corroded, replace it immediately.
9. At the same time, check that the valve nozzle is clean and intact.
10. Place the cleaned burners back into the grill.

4. Cleaning Other Grill Components

Chloride and salt may cause the grill to rust. If the grill is being used in the immediate vicinity of seawater or a pool, the grill must be cleaned after every use. In addition to the components mentioned above, the grill also has many other steel parts that need to be cleaned regularly. You can follow the general instructions below for cleaning such components:

1. Clean the steel parts of the grill with grill cleaning fluid, stainless steel cleaning liquid or mild dishwashing liquid and a cloth.
2. Do not forget to dry the cleaned parts carefully.
3. Do not use detergents for cleaning the control panels and the surfaces with warning labels, as they may remove the text or other labels.
4. Clean all of the grill's outer surfaces at least three times a year so that stains do not stick to the surfaces.
5. Always test the suitability of a new detergent in an unnoticeable spot.



5. Storage

Check these instructions if you stop using the grill for a longer time or if you wish to put the grill into storage for the winter, for example. Proper storage prolongs the grill's service life and keeps it operational for many years. When storing the grill, follow the instructions below:

1. Clean the grill completely according to the instructions in the manual.
2. Turn the grill on and let it warm up for 15 minutes so that all the steel parts dry off.
3. Let the grill cool down.
4. Ensure that all grill grids are greased.
5. If storing the grill outdoors, remove the burners, grids, heating grid and heat distributor plates from the grill. These parts need to be stored in a dry and warm space. It is also recommended that you wrap these parts in newspapers or something similar so that the surfaces do not get scratched.
6. Remove the low-pressure regulator from the gas cylinder.
7. Always store the gas cylinder outdoors and ensure that it is not exposed to heat or sunlight.
8. If the grill is stored outdoors, it is recommended that you purchase a high-quality cover for it that will cover it all the way down. Ensure that air can circulate even under the cover.



Troubleshooting

1. Handling Malfunctions

Malfunctions may occur in all grills. These malfunctions are usually easily fixable. If you cannot find a solution for your problem in the table below, please contact the retailer or distributor.

2. No gas flow

- **Regulator valve is off**
Turn the regulator valve on
- **The regulator is not connect to the gas cylinder properly**
Remove the regulator and connect again
- **The regulator and hose are faulty**
Replace the new regulator and hose

3. The burner can not ignite with Integrated push-turn piezo

- **The igniter cables are loose or incorrectly installed (For side burner)**
Check the connections and re-install the cables
- **The faulty assemble of valve**
Adjust the ignitor to the burner

4. The burner can not ignite with match or lighter

- **The burner's holes are blocked**
Clean the burners according to instructions
- **The burners are not properly attached to the valves**
Check the installation and condition of the burners



5. Not heat up properly

- **The air supply into the burners is blocked**
Check and clean the burners
- **Too little gas**
Replace the full cylinder
- **Regulator is obstructed**
Check that the gas hose is intact and not twisted

6. The flame is uneven, completely yellow or smoking

- **The burners do not get sufficient air**
Clean the burners according to instructions
- **There is food, salt or marinade stuck on the burner surface**
Clean the burners according to instructions

7. The flame flares up often or the temperature is too high

- **Too much grease and marinade on the food**
Wipe any extra grease off
- **The flame tamer or grease tray are too dirty**
Clean flame tamer or the grease tray of excessive food or grease

8. The flame does not stay on

- **The wind is too strong**
Move the grill away from wind
- **Low gas**
Replace the full cylinder

9. Flames are visible outside the burners

- **Obstruction in the burners**
Check and clean the burners
- **Strong wind**
Move the grill away from wind



10. The pressure regulator is buzzing or humming

- **Hot outdoor temperature**
No actions necessary
- **Full gas cylinder**
A passing situation



Warranty

1. Warranty

Company Address

The GRLLR Company B.V.
Leeststraat 43 A
4813 BC Breda
The Netherlands

Conditions of Warranty

- This limited warranty applies only to products registered within 30 days of purchase according to instructions in the manual.
- Proof of purchase date according to buying receipt.
- The GRLLR manual must be kept, in order to refer back to it.
- Products must be assembled, used and maintained according to the manuals.
- Any alteration, reparation or adjustment of the original product parts will cancel the validity of this warranty.

1. Coverage

GRLLR warrants this Connect Unit to be free from defects in material and workmanship from the date of purchase by the original consumer purchaser. This warranty is limited to the following components:

- Cast Iron parts have a warranty period of 5 years - no rust through or burn through
- All stainless steel parts have a warranty of 10 years from the date of purchase.
- Kamado worktop has a warranty of 2 years, provided adequate maintenance with seasonal oil.
- Water drainage accessories and tap have a warranty of 2 years from the time of purchase.
- All other parts are covered for 5 years from the date of purchase.

Please note: Surface rust is normal and can be cleaned easily. If not maintained properly as indicated in the manual, it can become a bigger issue. Please follow the instructions for optimal usability and durability.

2. What Is Not Covered

This limited warranty does not cover the following

- Normal wear and tear.
- Damage caused by improper assembly, installation, use or maintenance.
- Commercial use of this product.



- Any modifications or alterations made to the appliance.
- Damage caused by accidents, misuse, abuse, or neglect. • Surface corrosion, discoloration, or rust.

Excluded from this warranty are the following:

- Removal or re-installation expenses. This warranty does not cover transit or in-home service costs.
- We do not assume responsibility for any loss or damage that occurs during transportation.
- This warranty does not apply to instances of inadequate maintenance, abuse, neglect, misuse, accidental or improper installation of the appliance.
- Any cosmetic imperfections, including scratches, dents, corrosion, or discoloration due to heat, abrasive chemical cleaners, or chipping of porcelain enamel components, as long as they do not impair the functionality of the appliance.
- Costs related to cleaning and normal wear and tear will be subject to service charges.
- Corrosion or damage resulting from exposure to elements such as insects, weather, hail, grease and fat fires, abrasive chemicals, food acids, and juices are not covered.
- Commercial use of this appliance is not included in the warranty.
- Unauthorised repairs or alterations during the warranty period are not eligible for coverage.
- Surface rust is not considered an eligible warranty claim.

3. Exclusive Remedy

In the event of a covered defect, GRLLR will, at its option, repair or replace the defective part or product. The cost of labor for removal or installation of the replacement part is not covered.

4. How to Obtain Service

If you believe that your GRLLR product is defective and covered under this warranty, please contact our Customer Service Department at the contact information provided above.

5. Limitation of Liability

To the extent permitted by applicable law, GRLLR's liability under this warranty is limited to the repair or replacement of defective parts or products, as specified in section 3 above. GRLLR shall not be liable for any other damages, including but not limited to incidental, consequential, or punitive damages.

6. Governing Law

This warranty shall be governed by and interpreted in accordance with the laws of the country or jurisdiction where the product was purchased.

7. Non-Transferable



This warranty is valid only for the original consumer purchaser and is not transferable to subsequent owners.

8. Other Conditions

- Set-up and installation of all GRLLR products must conform with the manual, as well as with the applicable Gas, Electrical and Building standards as laid down by the local laws and codes in your country, state or region.
- Do not place any GRLLR BBQ, Oven or Stove directly on/near a combustible surface, such as tables, carpets, wooden floors or other combustible materials. You must use a refractory barrier with adequate thickness as a protective base, such as concrete tiles between the GRLLR product and a combustible surface. Improper use of GRLLR products or misplacement of any GRLLR BBQ, Oven or Stove will cancel any warranty validity and dis-claims all liability for direct, indirect or incidental damages.
- This warranty has been translated from English to several other languages. We do not cover claims that result from a mistranslation or a poor interpretation of context. At the GRLLR Company, we always strive to help our clients and partners as well as we can. Disagreements will always refer to the English or Dutch warranties to rule out contextual mistranslations.

For warranty claims or spare parts, please contact: customerservice@grllr.com

To register your GRLLR product, please go to www.grllr.com



Instructions by GRLLR Manuals

GRLLR Connect Stove Unit: Assembly & Operational Manual