

Instructions by GRLLR Manuals

### GRLLR G4 Build-In Gas Barbecue: Assembly & Operation Manual

Step-by-step guide for assembling, installing, and operating the GRLLR Prime G4 Build-In Gas Barbecue. It includes clear instructions for setup, gas connection, ignition, and maintenance to ensure safe and efficient use.



## Product Information

### Prime G4 Build-in

### Description

Elevate outdoor cooking with the GRLLR Prime G4 Build-in Gas Barbecue. Seamlessly integrate this 4-burner powerhouse into your outdoor kitchen for professional-grade results and unmatched grilling versatility



- Insulated hood for optimal heat preservation
- High-power stainless steel split tube burners
- Stainless steel flame tamers/flavour bars
- Grill flow system for optimal fat removal and safety. Less flare-ups and healthier food.
- Custom lighted knobs yellow off/red on
- Compatible with GRLLR connect units

## Product specifications

Gas Category	Gas Type	Gas Pressure	Consumption	Injector Size
I3+(28-30/37)(V)	Butane	28-30 mbar	1105 g/h	0.96mm
I3+(28-30/37)(V)	Propane	37 mbar	1087 g/h	0.96mm
I3B/P(30)	Butane/Propane or their mixtures	30 mbar	1105 g/h	0.96mm
I3B/P(37)	Butane/Propane or their mixtures	37 mbar	1105 g/h	0.91mm
I3B/P(50)	Butane/Propane or their mixtures	50 mbar	1105 g/h	0.83mm



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I2E	Natural Gas	20 mbar	2.13 m <sup>3</sup> /h	1.42mm
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**SKU**

GR-24-G4BI

**Other information**

Heat Rate: 15.2 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.


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- 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.
- The side burner can only be used with a flat-bottomed pan with a diameter between 16 cm and 22cm.
- THERE SHOULD BE NOTHING ABOVE THE BARBECUE.
- The side burner can only be used with a flat-bottomed pan with a diameter between 16 cm and 22cm.
- 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.

## Lighting

### Integrated push-turn piezo

The appliance is suitable for Butane/Propane/LPG only.

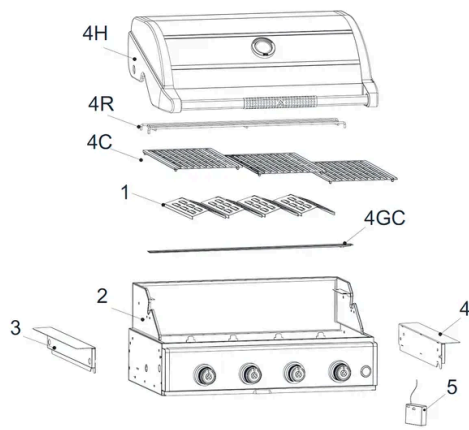
WHEN using NATURAL GAS as a gas supply, please ask the local professional to install the extension pipe in advance. The thread at the end of the gas inlet connection should be directly and tightly connected to the natural gas outlet extension pipe. Carefully check for leakage before use. For Natural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

### Note

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.



## Parts



1	Flame Tamer	4 piece(s)	
2	Firebox Assembly	1 piece(s)	
3	Left Bracket	1 piece(s)	
4	Right Bracket	1 piece(s)	
5	Battery Compartment	1 piece(s)	
6	4H - Hood	1 piece(s)	
7	4R - Warm Rack	1 piece(s)	
8	4C - Cooking Grid	3 piece(s)	
9	4GC - Grease Tunnel	1 piece(s)	
10	A - M6X12	8 piece(s)	



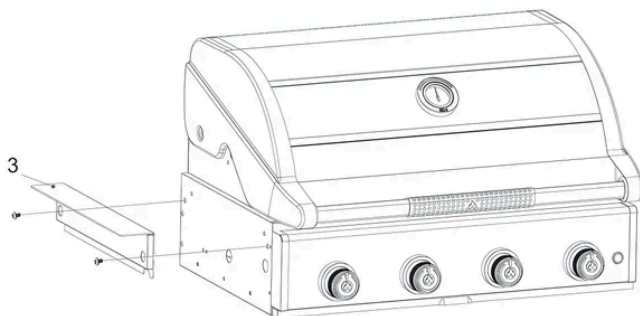
## Assembly

### 1. Attach the Left Bracket

- Position the **Left Bracket (3)** on the left side of the **Firebox Assembly (2)**.
- Align the holes of the bracket with the side panel.
- Secure the bracket using **M6×12 bolts (A)**.

#### Parts used:

- Firebox Assembly | 2 | 1×
- Left Bracket | 3 | 1×
- M6×12 Bolt | A | 2×

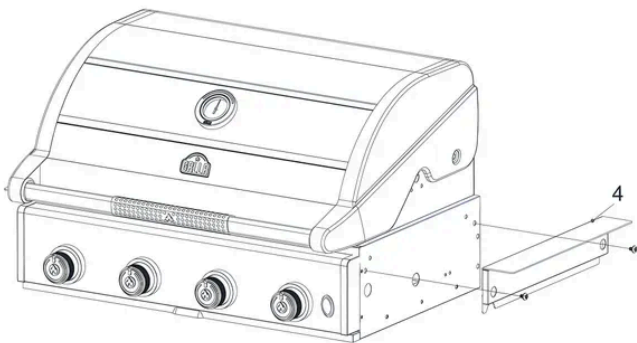


## 2. Attach the Right Bracket

- Position the **Right Bracket (4)** on the right side of the **Firebox Assembly (2)**.
- Align the holes of the bracket with the side panel.
- Secure the bracket using **M6×12 bolts (A)**.

### Parts used:

- Firebox Assembly | 2 | 1×
- Right Bracket | 4 | 1×
- M6×12 Bolt | A | 2×

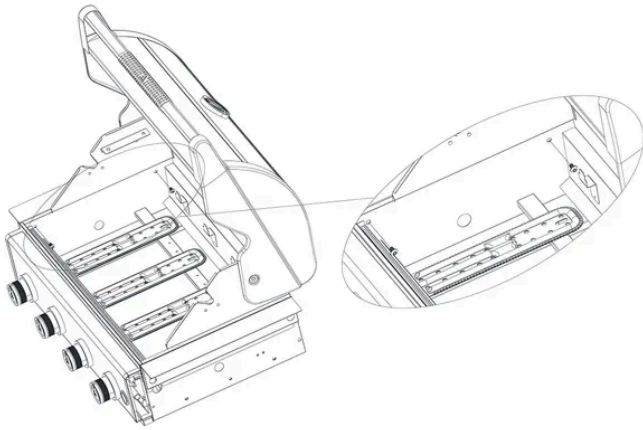


### 3. Secure the Firebox Assembly

- On the inside of the firebox, align the holes as shown.
- Secure the bracket with **M6×12 bolts (A)**.

#### Parts used:

- Firebox Assembly | 2 | 1×
- M6×12 Bolt | A | 2×

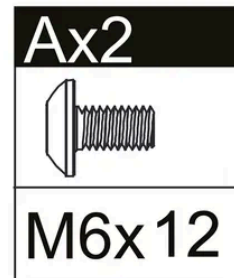
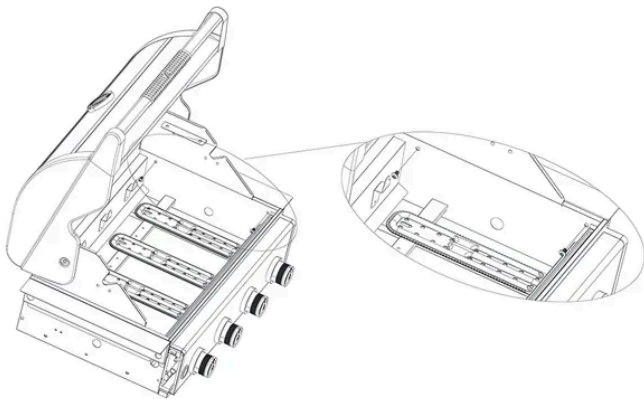


#### 4. Secure the Firebox Assembly (Other Side)

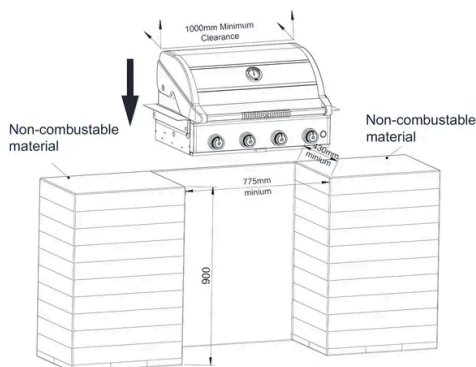
- On the opposite side of the **Firebox Assembly (2)**, align the holes as shown.
- Insert and tighten **M6×12 bolts (A)** to secure the bracket in place.

##### Parts used:

- Firebox Assembly | 2 | 1×
- M6×12 Bolt | A | 2×



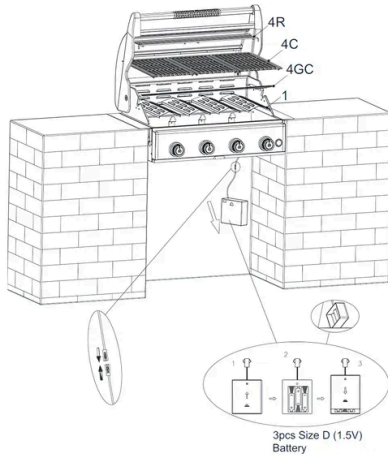
#### 5. Install the Barbecue into the Built-In Structure



- Prepare a non-combustible enclosure with the following minimum dimensions:
  - **Height:** 900 mm
  - **Width (opening):** 775 mm minimum
  - **Depth (front to back):** 430 mm minimum
- Maintain a **minimum clearance of 1000 mm above** the barbecue.
- Lower the **Firebox Assembly (2)** with brackets into the prepared opening.
- Ensure the unit is fully supported and level.



## 6. Install the Internal Components and Battery



- Place the **Flame Tamers (1)** over the burners inside the **Firebox Assembly (2)**.
- Position the **Grease Tunnel (4GC)** in the designated slots.
- Insert the **Cooking Grids (4C)** on top of the firebox.
- Place the **Warm Rack (4R)** above the cooking grids.
- Attach the **Battery Compartment (5)** to the underside of the control panel.
- Insert **3 × Size D (1.5V) batteries** into the battery compartment, following the polarity guide.

### Parts used:

- Flame Tamer | 1 | 4×
- Grease Tunnel | 4GC | 1×
- Cooking Grid | 4C | 3×
- Warm Rack | 4R | 1×
- Battery | 5 | 1×



## Usage

### 1. Gas Connection

#### Connecting the LPG gas cylinder to the appliance

- Use only **butane, propane, or a low-pressure LPG mixture** with this appliance.
- Connect the gas cylinder with a **suitable low-pressure regulator** and a **flexible hose**.
- Secure the hose with hose clips or screws.
- Refer to the **technical specifications** for the correct operating gas pressure.
- Use only regulators certified to **EN 16129:2013** and hoses certified to **EN 16436-1**.
- For guidance on suitable regulators and hoses, contact your LPG supplier.

### 2. Gas Cylinder Safety

- Always change over a gas cylinder away from any possible of ignition in a well ventilated area.
- Do not smoke whilst handling the gas cylinder.
- Never store gas cylinder 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 in temperatures in excess of 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

- This item is not supplied with the barbecue but are available separately from your retailer or approved LPG gas distributor. Use only regulators and hoses intended for use with LPG at the pressures indicated according to 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 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 with your barbecue.
- The hose used must comply with the standards in force in the country of use. The hose must be a minimum of 0.6 meter long and a maximum of 1.5 meter. 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:

- Mix one part washing up liquid to three parts water to make 60 to 90 ml of leak finding solution.
- Ensure that the control valve is closed.
- 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.
- 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.
- Test again, once the leak is repaired.
- Close the gas inlet valve on the cylinder, when the test is complete.
- 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.



## Lighting

### 1. Lighting Instructions Using the Integrated Piezo Igniter

1. Open the hood.
2. Turn on the regulator valve.
3. Ensure all control knobs are in the OFF position.
4. Push down a control knob and turn it anti-clockwise to the ignition position, this will light the burners.
5. Once the first burner is lit, repeat for the others.
6. Adjust flame intensity between MAX and MIN.
7. If ignition fails, turn knob to OFF, wait 5 minutes, and try 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 turn off: close the gas cylinder valve (or regulator switch), then turn all control knobs to OFF.

### 2. Igniting with a Long Match or 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 Flames

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 appearance of surface rust should be expected from time to time.

Keeping your grill under cover, clean and dry, goes a long way to preventing rust occurring, some tips are:

1. Ensure cooking surface (including flame tamer) are kept clean and dry after cooking, particularly after cooking with marinades. 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 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 may be easily removed with 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 Cooking Grids

Do not use a steel brush intended for welding to clean the grill, as it may damage the grill's surfaces. The warranty does not cover damage caused by such a steel brush.

#### **If food or marinade is stuck on the grill or grid, do the following:**

1. Check that the grill is turned off.
2. Remove loose food and grease from the surfaces using paper towels, for example.
3. Ignite the grill as instructed and set the burners to "MAX"
4. Close the hood and let the grill heat up for 5-10 minutes
5. Turn off the grill and open the hood let the grill cool down 10 minutes.
6. Brush burned food and dirt off with a cleansing brush intended for grills
7. Grease the cleaned grilling grids with cooking oil using e.g., paper towels or a cooking brush.



### 3. Cleaning Grease Tray

You can make the cleaning easier by using a foil on top of the grease tray to collect any extra food and grease.

When cleaning the tray, you only need to remove the dirty foil. An unclean grease tray is the most common cause of grease fires.

The grease tray must not have pools of grease on it.

**If you see pieces of food or marinade on the grease tray or cup, you must clean the tray/cup immediately by following the instructions below:**

1. Check that the grill is turned off.
2. Take the grease tray/cup out of the grill.
3. Scrape loose food and grease off using the scraper on the grill-cleaning brush or a plastic spatula.
4. Wash the grease tray/cup with mild dishwashing liquid.
5. Dry the grease tray/cup and place it back into the grill.

### 4. Cleaning Flame Tamers

The flame tamers spread the heat evenly on the grilling surface.

The surface of the flame tamers also collects food scraps and marinade.

Dirty flame tamers decrease the grill's efficiency.

**Clean the flame tamers by following the instructions below:**

1. Check that the grill is turned off.
2. Remove the flame tamers from the grill.
3. Scrape food off the tamers' surface using the scraper part of the cleaning brush or a plastic spatula.
4. Finally, brush off the dirt using a brass cleaning brush intended for grills.
5. If you wish, you can also wash the flame tamers in a sink using mild dishwashing liquid.
6. Dry the flame tamers and place them back into the grill.



## 5. Cleaning Burner

The grill's burners are the most vital part for 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 to nest in the burners. 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 also 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.



## 6. 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 on an unnoticeable spot.

## 7. Storage

Check these instructions if you stop using the grill for a longer time or 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 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 into newspapers or 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 covers 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

For warranty claims or spare parts, please contact: [customerservice@grllr.com](mailto:customerservice@grllr.com)

To register your GRLLR product, please go to [www.grllr.com](http://www.grllr.com)



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