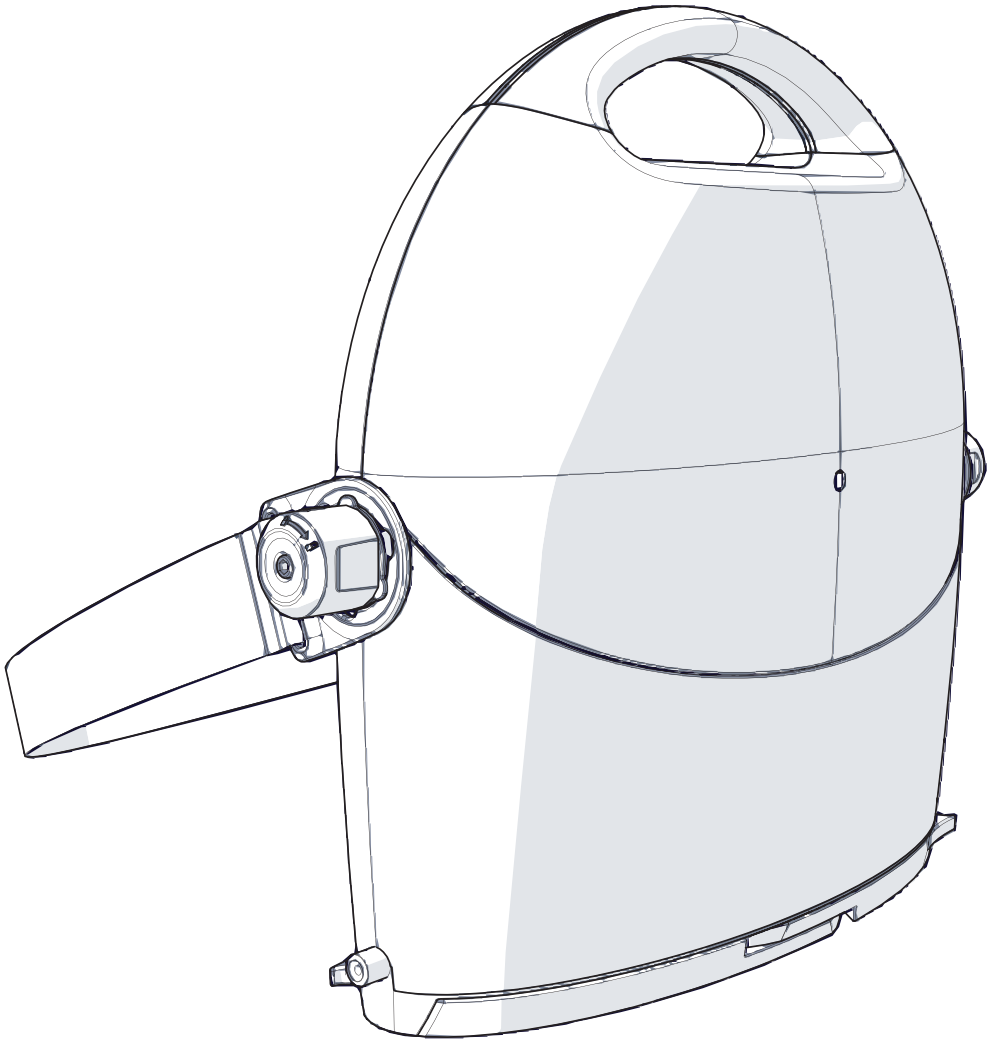








Instruction Manual
Portable Gas Barbecue

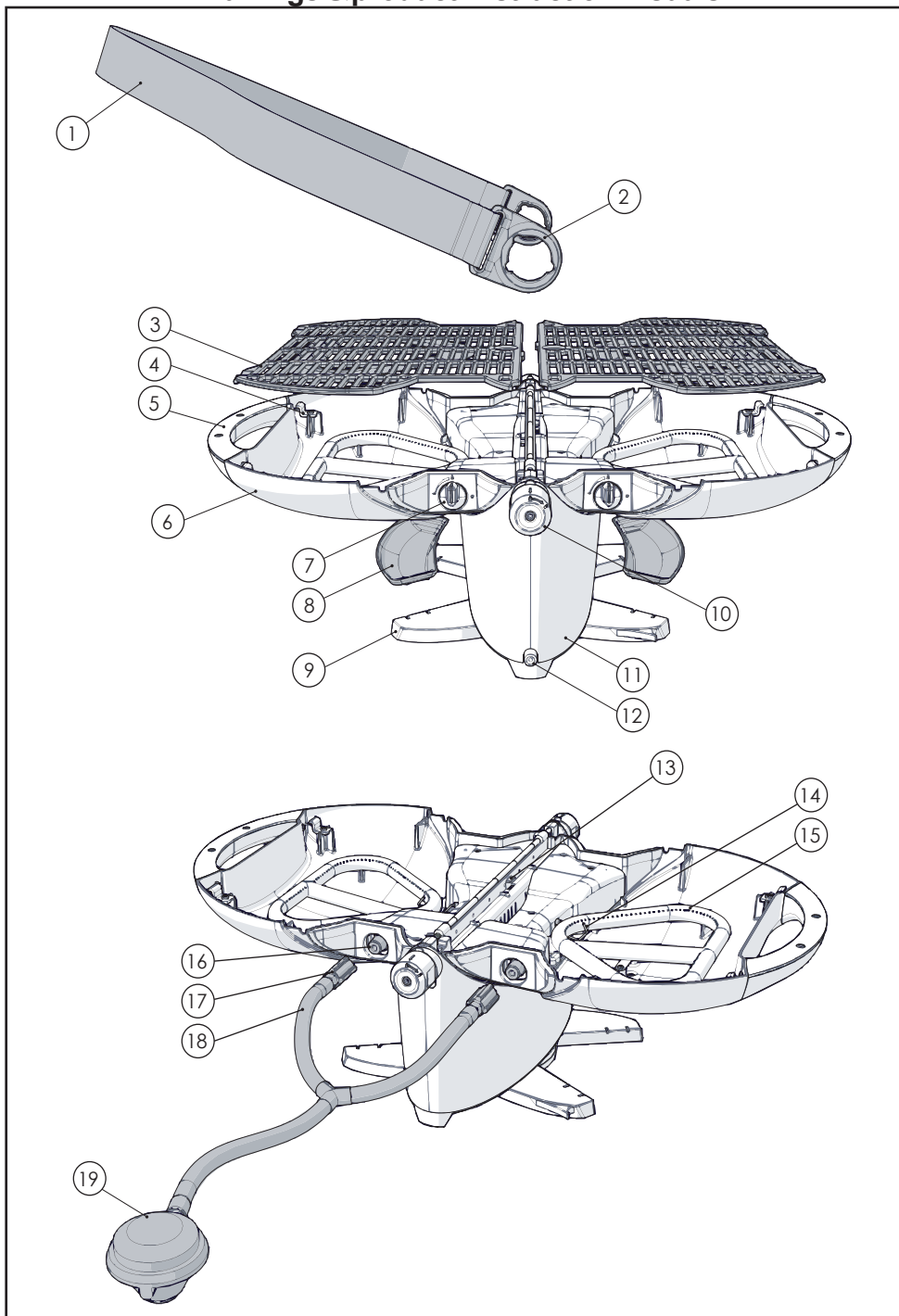


nomadiQ
bbq everywhere

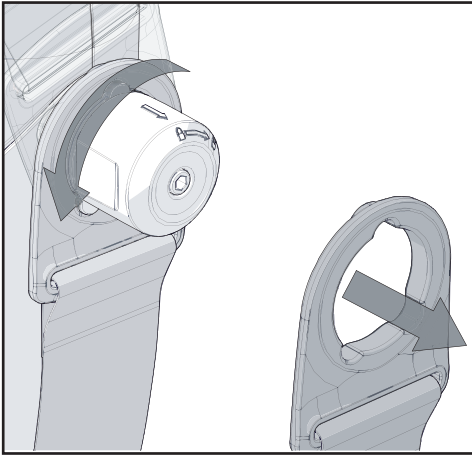
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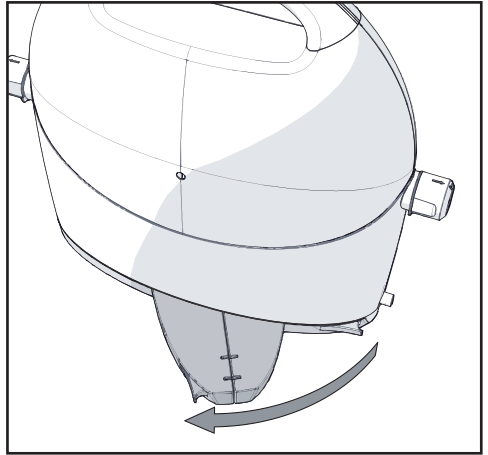
Drawings & product instruction visuals



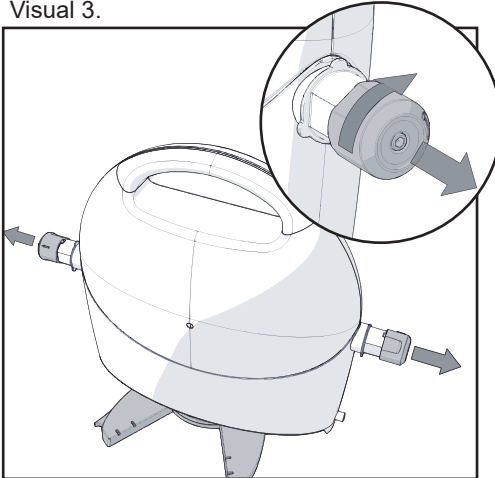
Visual 1.& 2.



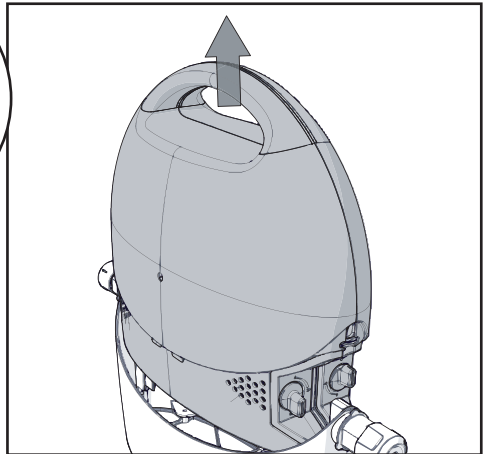
Visual 3.



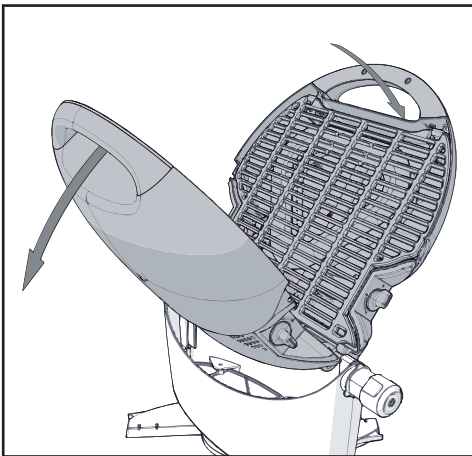
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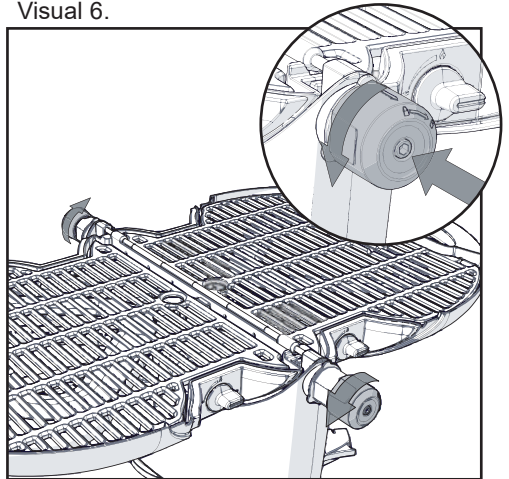
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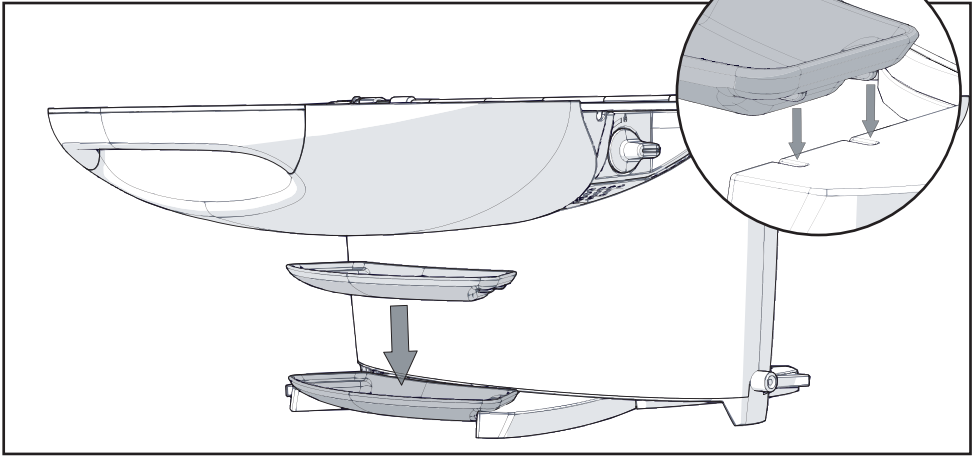
Visual 6.



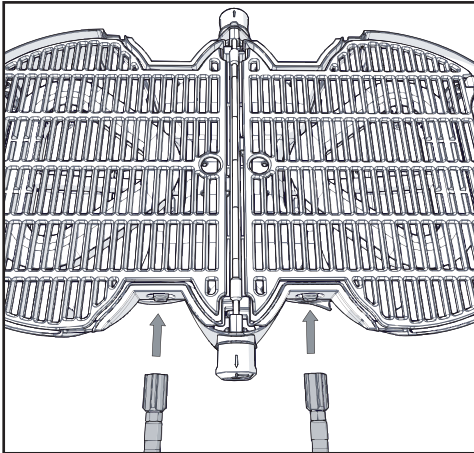
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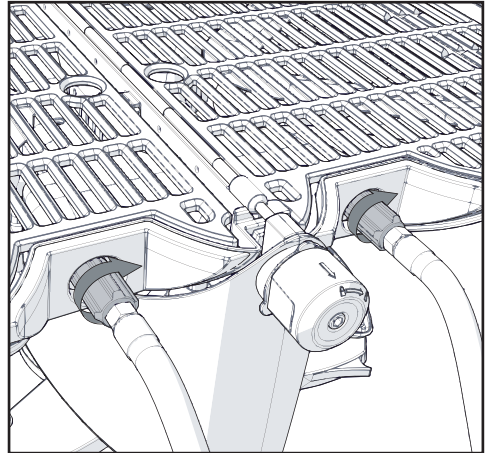
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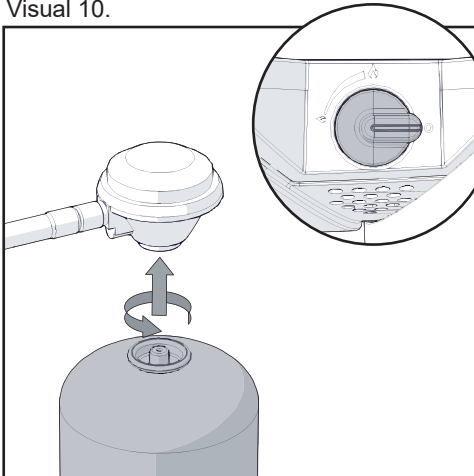
Visual 9.



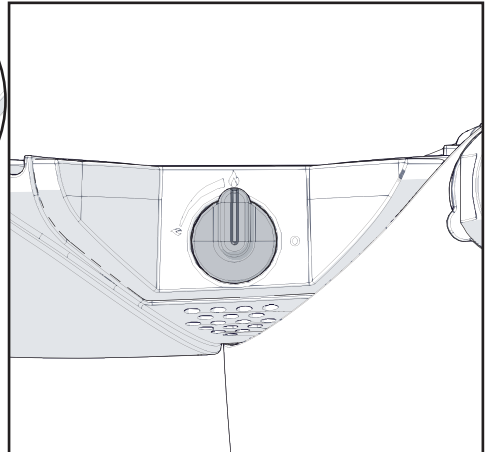
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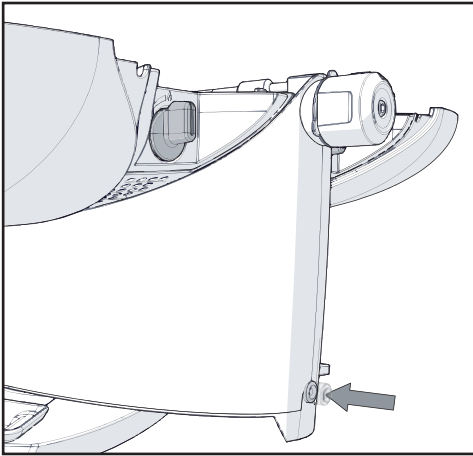
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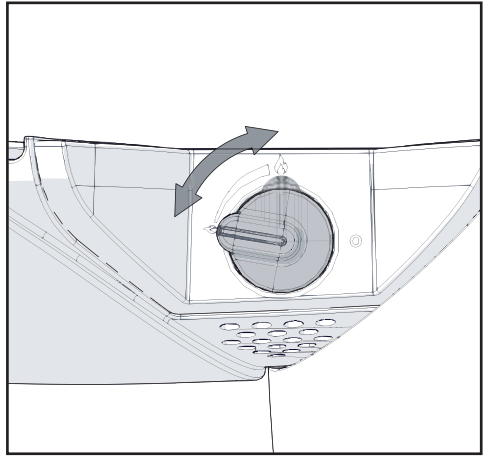
Visual 12.



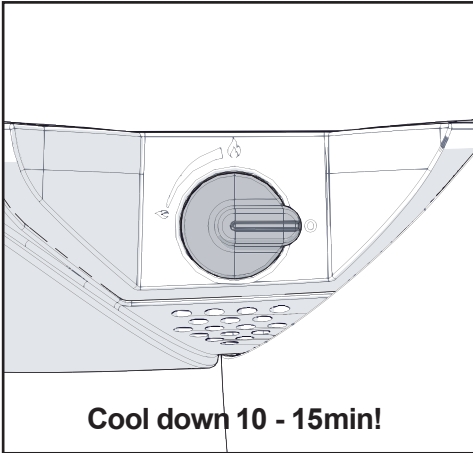
Visual 13.



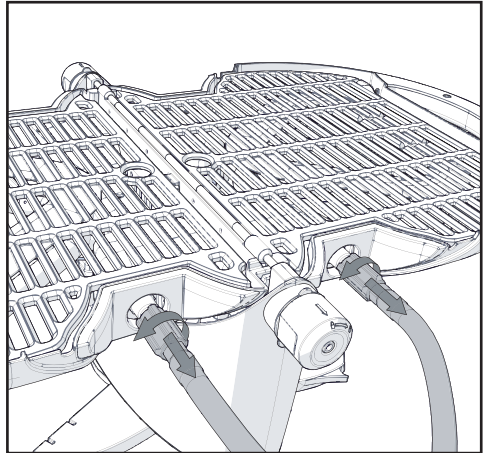
Visual 14.



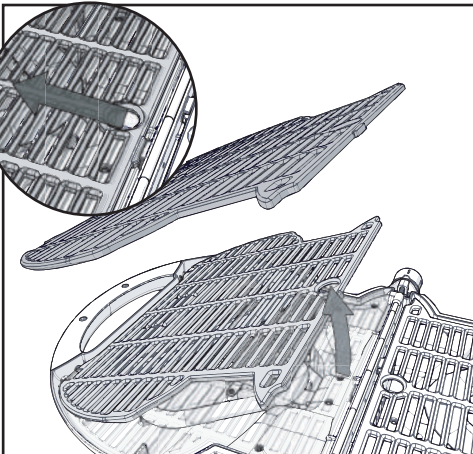
Visual 15.



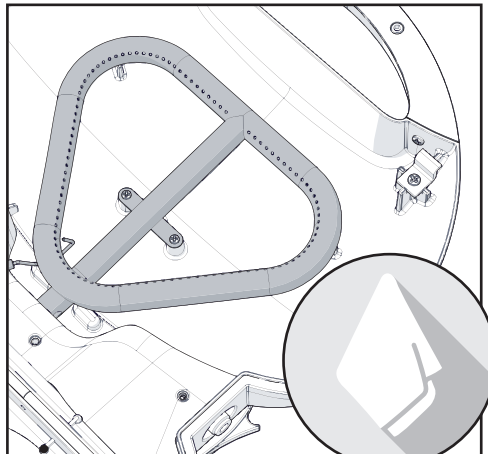
Visual 16.



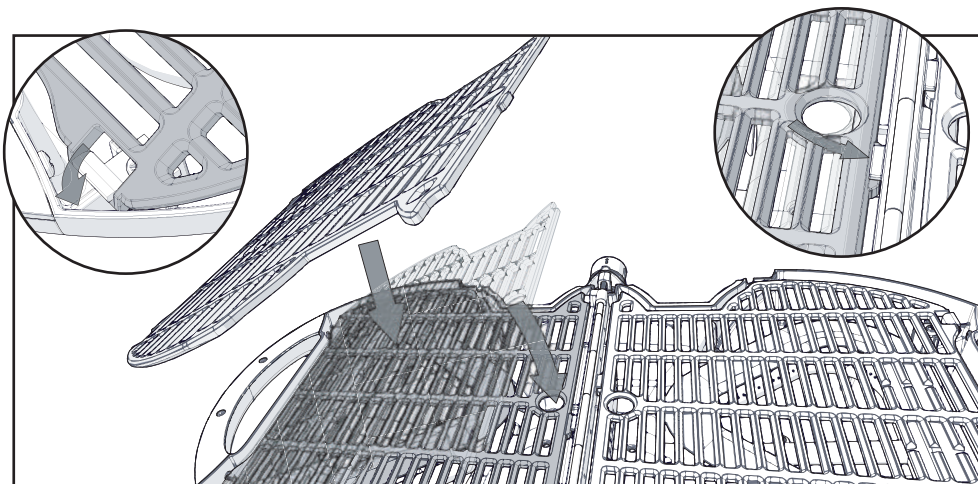
Visual 17.



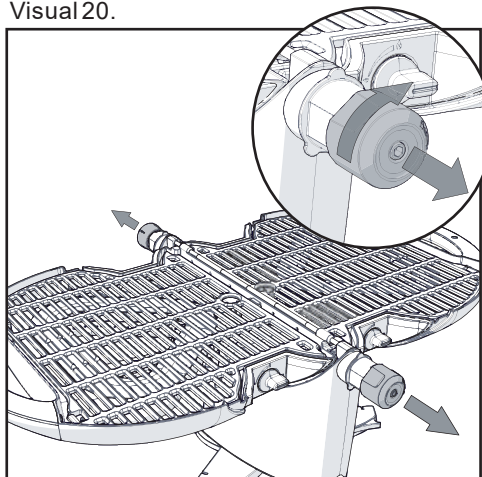
Visual 18.



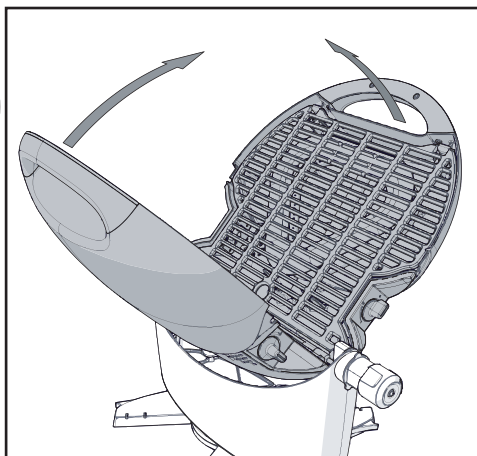
Visual 19.



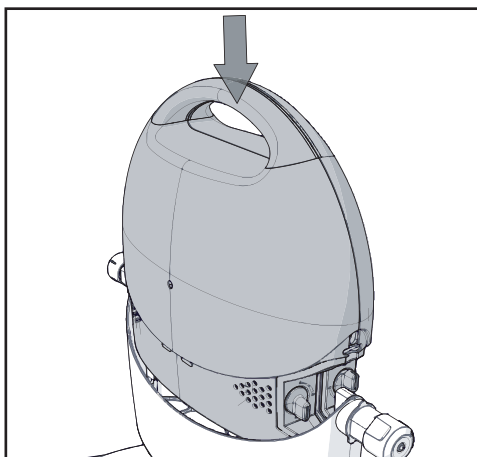
Visual 20.



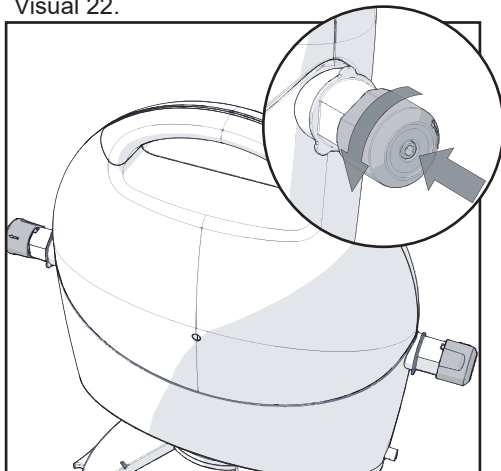
Visual 21.



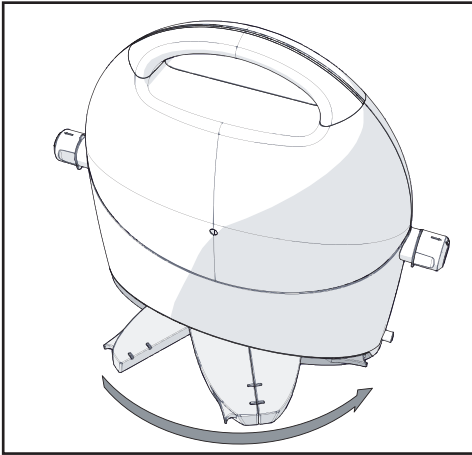
Visual 22.



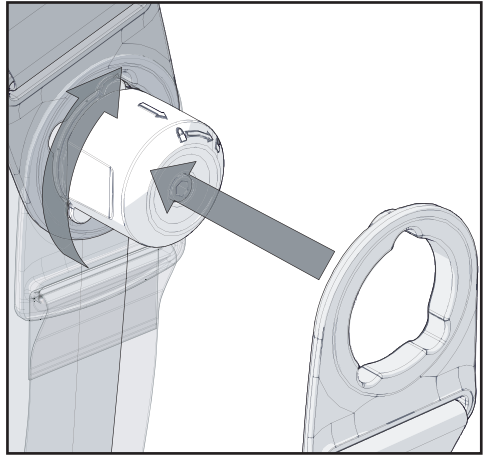
Visual 23.



Visual 24.



Visual 25.



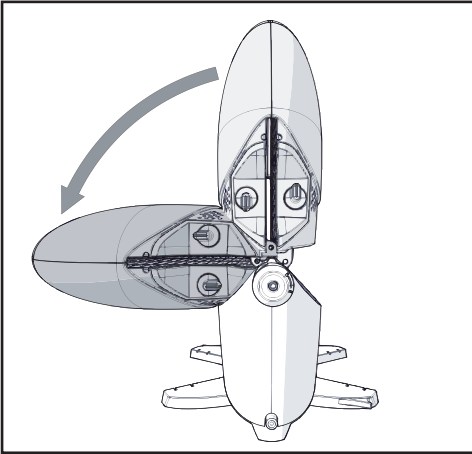
Visual 26.



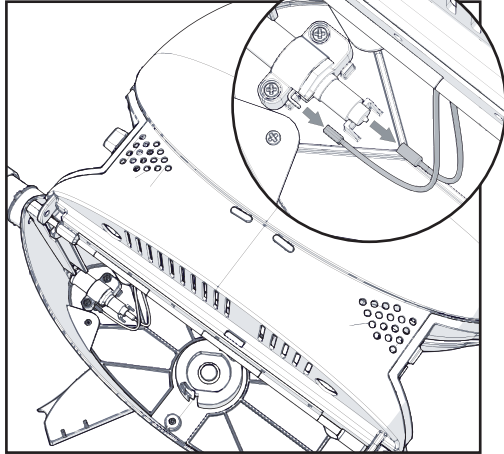
bbq everywhere!

Visual 27.

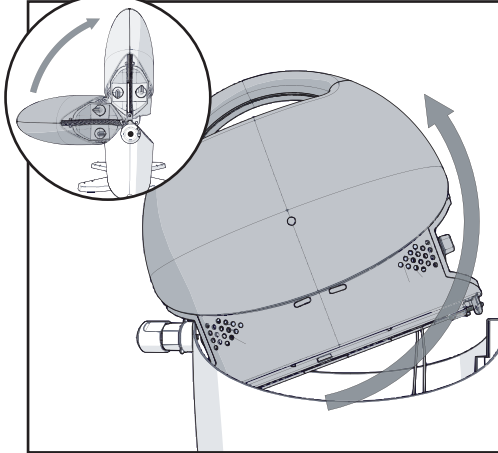
Extensive cleaning & annual maintenance



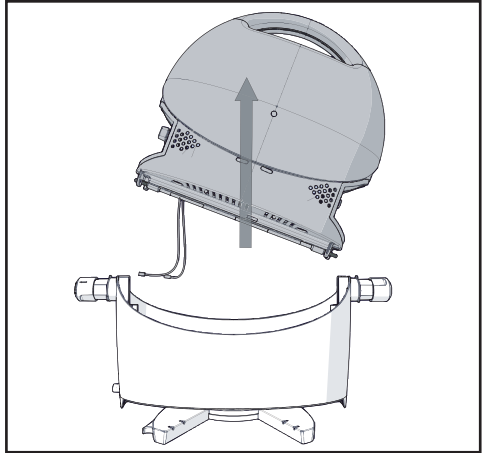
Visual 28.



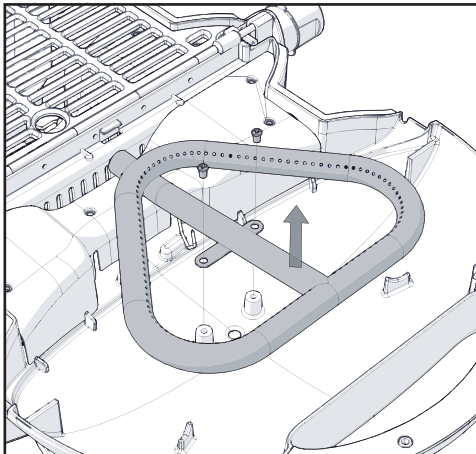
Visual 29.



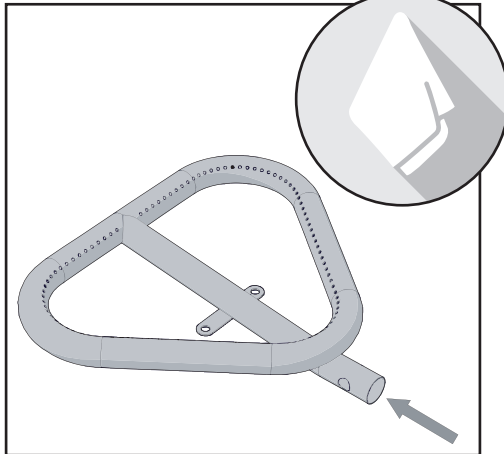
Visual 30.



Visual 31.



Visual 32.



Visual 33.

Instruction Manual
nomadiQ portable gas barbecue

Thank you!

Thank you for choosing nomadiQ, world's first real portable gas barbecue. We hope you will find the instructions of this user manual useful and easy to follow. It will only take a few minutes of your time to learn how to use the product correctly and experience the best of it. Enjoy grilling (almost) everywhere!

After you have finished reading the instructions, please keep this manual in a safe place for future reference.

Kind regards,

Team nomadiQ

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1. Warnings & Safety instructions

WARNING!

- DO NOT OPERATE THIS APPLIANCE BEFORE READING THE INSTRUCTION MANUAL CAREFULLY
- DO NOT OPERATE THIS APPLIANCE INDOORS. THE APPLIANCE IS FOR OUTDOOR USE ONLY
- DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE
- DO NOT STORE OR USE ANY CHEMICALS OR FLAMMABLE MATERIALS OR SPRAY AEROSOLS NEAR THIS APPLIANCE
- READ THESE INSTRUCTIONS FOR USE CAREFULLY SO AS TO FAMILIARIZE YOURSELF WITH THE APPLIANCE BEFORE CONNECTING IT TO ITS GAS CARTRIDGE/ CONTAINER.

DANGER!

IF YOU SMELL GAS;

- SHUT OFF GAS TO THE APPLIANCE.
- EXTINGUISH ANY OPEN FLAMES.
- IF ODOUR CONTINUES, KEEP AWAY FROM THE APPLIANCE AND IMMEDIATELY CALL YOUR GAS SUPPLIER OR YOUR FIRE SERVICE.

Leaking gas may cause a fire or explosion which can cause serious bodily injury or death, or damage to property.

WARNING!

FOLLOW ALL LEAK-CHECK PROCEDURES CAREFULLY IN THIS INSTRUCTION MANUAL PRIOR TO BARBECUE OPERATION. DO THIS EVEN IF THE GAS SUPPLY WAS DEALER ASSEMBLED.

General warnings and safety instructions;

1. Follow all warnings and safety instructions when using the appliance.
2. Keep this instruction manual for future reference.
3. Do not use this grill unless all parts are in place. The product must be properly assembled, please follow the instructions carefully.
4. When installing the product, ensure it's on a stable (horizontal) and equal surface, which is large and strong enough to support the product and will withstand temperatures of 60°C above ambient temperature.
5. Ensure that the product has adequate clearance from combustible materials. All combustible materials must be kept more than 250mm from the sides and rear of the product and more than 1500mm above the cooking surface of the barbecue.
6. While igniting the appliance or cooking, never lean over the product.
7. This appliance should never be used by children. Accessible parts of the grill may be very hot. Keep young children, elderly and pets on a safe distance while using the product.
8. Caution when using the appliance. It will be hot during and after use, and should never be left unattended, or moved while in operation.
9. Should the burner go out while the product is in operation, turn the product off by closing the gas valve. Wait a few minutes before attempting to relight the appliance, following the instructions in this manual.
10. Do not put a grill cover or anything flammable on the grill while appliance is in operation or is (still) hot.
11. People with flammable clothing such as nylon, should keep well away from the barbecue when it is operating.
12. Should an uncontrolled flare-up occur, move food away from the flames until flaring subsides.
13. Should a grease fire occur, turn off the burner/ appliance until fire is out.
14. This gas grill is not intended for commercial use.
15. Particular care must be taken when removing the drip trays and/ or disposable trays. Mishandling of hot oil and fats can cause serious injury.
16. The appliance should be thoroughly cleaned on a regular basis.
17. Use heat-resistant barbecue tools and/ or oven gloves when operating the grill.
18. Keep electrical mains lead and the fuel supply hose away from heated surfaces.
19. Do not attempt to disconnect the gas regulator, cartridge/ canister or any gas fitting while your grill is in operation.
20. Use the regulator that is supplied with the appliance.
21. Only use original accessories or other original parts to work with the product.
22. Do not operate the gas grill if there is a gas leak present.
23. Do not use a flame to check for gas leaks.
24. Use butane (disposable) cartridges/ cylinders only. Preferably cartridge with an EN417 valve as illustrated in this manual.
25. Butane gas is not natural gas. The conversion or attempted use of natural gas in a butane gas unit is dangerous and will void your warranty.
26. Do not store an extra (spare) or disconnected gas supply cartridge/ cylinder under or near this grill

27. Although your gas supply cartridge/ cylinder may appear to be empty, gas may still be present, and the cartridge/ cylinder should be transported and stored accordingly.
28. Make sure you are outdoors and away from any source of ignition when changing or connecting cartridge or cylinder.
29. After a period of storage and/or non-use, the gas grill should be checked for gas leaks and burner obstructions before use. See instructions in this instruction manual for correct procedures.
30. A dented or rusty gas supply cartridge/ cylinder may be hazardous and should be checked by your gas supplier. Do not use a gas supply cartridge/cylinder with a damaged valve.
31. Do not use or store this appliance in areas of high salt content (a marine environment) or an area with caustic fumes or liquids (such as a domestic pool), as these chemicals can cause the appliance materials to deteriorate (and void the warranty).
32. Do not carry out any servicing on the gas manifold of the barbecue yourself – this must only be done by authorised technicians.
33. Do not use charcoal, briquettes or lava rock in this appliance.
34. Do not place grill on glass or a combustible surface.
35. The use of alcohol, prescription drugs, non-prescription drugs, or illegal drugs may impair the consumer's ability to properly and safely assemble, move, store or operate the appliance.
36. This appliance is not intended for and should never be used as a heater.
37. Do not enlarge valve orifice or burner ports when cleaning the valve or burner.
38. Do not build this appliance in any built-in or slide-in construction. Ignoring this warning could cause a fire or an explosion that can damage property and cause serious bodily injury or death.

2. Drawings & product instruction visuals

Assembly drawing(s) & Part list, **reference visuals 1& 2 on page 3.**

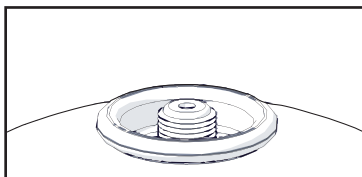
1.	Belt	11.	Base
2.	Belt clips (2x)	12.	Ignitor
3.	Grates (2x)	13.	Locking lips grates (2x)
4.	Assemble hooks grates (4x)	14.	Ignitor spark points (2x)
5.	Handles (2x)	15.	Burners (2x)
6.	Grilling shells (2x)	16.	Quick connectors male (2x)
7.	Control knobs (2x)	17.	Quick connectors female (2x)
8.	Drip-trays (2x)	18.	Gas hose assembly
9.	Foot	19.	Gas regulator
10.	Locking knobs (2x)		

Instruction visuals 3 - 27 for operation are shown on, page 4 to 9. Also find the related instructions under section 'Instructions for use' in the manual.

3. Gas connections & regulator(s)

Connecting a disposable gas cartridge

The product is standard configured for disposable gas cartridges that comply with EN417 standard and have a screw type connection as shown on visual below. The cartridges should contain butane gasses. These are common type gas cartridges that can be found at almost every outdoor related retailer worldwide.

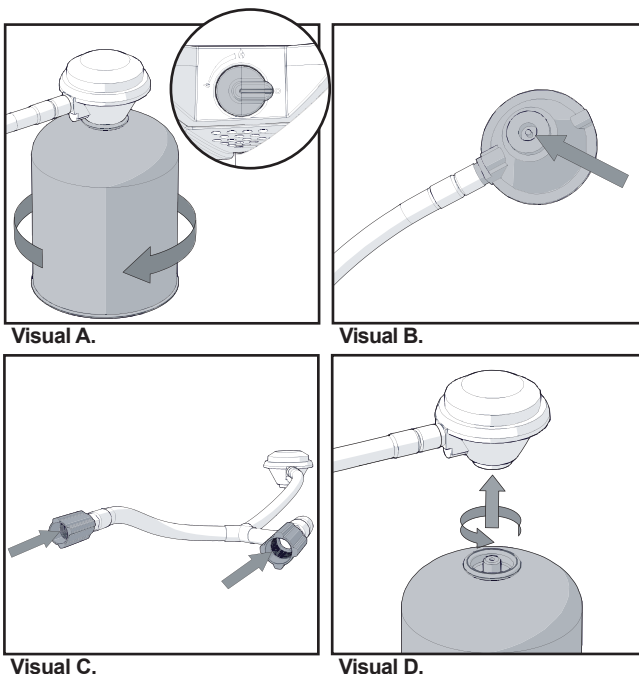


Visual EN417(Lindal valve)

When connecting or changing the gas cartridge;

- Check if the burners are extinguished and both control knobs are on the 'O' position, before disconnecting the gas cartridge, **visual A.**
- Carefully dismantle the empty cartridge, if applicable, from the gas regulator by screwing it clockwise, **visual A.**
- Check if the seal in the gas regulator is in place and good condition, **visual B**
- Check if the seals of the quick-connectors are in place and good condition, **visual C.**

- Assemble a new cartridge on the gas regulator by screwing it counterclockwise, **visualD**. Always do this outside and away from people.
- Make sure there's no gas leakage, see 'Leak detection procedure'.
- If everything seems airtight and connected well, you're able to use the appliance again.



Before use ensure that the valve and screw connection is not damaged! Also check if the seals (between the appliance and the gas container) are in place and in good condition before connecting it to the gas container.

NomadiQ recommends to use the provided gas hose assembly with disposable gas cartridges as shown above. When considering to connect alternative gas supplies please contact our Service & After sales for further advise.

Additional instructions & tips related to the gas supply and connection.

- Disconnect the cartridge if it's empty
- Disconnect the cartridge if the grill is being stored in a garage or other enclosed area
- Disconnect the cartridge if the grill is being transported.
- Avoid kinking the hose.
- Make sure the gas supply is positioned on a stable surface and prevent that the flexible tube is twisted.
- Any parts sealed by the manufacturer must not be altered by the user.
- Any modification of the appliance may be dangerous.
- Gas supplies, especially cartridges may cool down during use and can even show icing on the outside of the supply. This phenomenon is quite common but might also influence the eventual grilling performance. Placing the gas supply in a layer of water, keeping the top part of the supply sufficiently above water level, can prevent this situation.

Leak detection procedure

Make sure the control knobs on the appliance are set on "0" and if applicable, open the valve of the gas supply/ regulator. Check for leaking joints by brushing with solution of half-liquid detergent and half water. If a leak is present, bubbles will appear (or you may hear a hissing sound). Retightening connections can generally repair a leaking joint. You must also check the gas hose and connection at the gas cylinder. If a leak cannot be resolved, do not proceed. Contact Service & After sales for further advise.

WARNING!

DO NOT USE NAKED FLAME FOR LOCATING GAS LEAKS. IF A LEAK PERSISTS CONTACT AN AUTHORISED GAS FITTER.

BEFORE EACH USE, CHECK THE GAS HOSE FOR CRACKS, CUTS, NICKS OR ABRASIONS. IF THE HOSE IS DAMAGED IN ANY WAY, DO NOT USE IT. REPLACE THE GAS HOSE USING A NOMADIQ REPLACEMENT HOSE ONLY.

4. Instruction for use

Please carefully follow the instructions below in combination with the reference visuals shown on **page 4 to 9**.

4.1 Prepare for usage

Step 1: Remove the belt, **visual 3**

Step 2: Remove the protection pouch. (This step is optional, as it depends if the appliance was additionally delivered with this accessory.)

Step 3: Open first locking mechanism by opening the foot underneath the base, **visual 4**

Step 4: Open both locking knobs on each side of the product, **visual 5**

Step 5: The grilling shells are released and can be pulled out and opened, **visual 6 & 7**

Step 6: Close the locking knobs on both sides of the grill, **visual 8**

Step 7: Install drip-stays in the foot of the appliance, **visual 9**

Step 8: Assemble quick-connectors of the gas hose assembly on each grilling shell, **visual 10 & 11**

Step 9: Connect gas supply to gas regulator, make sure that the control knobs on the product are set on '0', **visual 12**

For further instructions related to the gas (supply) connection, please also find the 'Gas Connection' section in this manual.

4.2 During operation

Step 10: Open valve by setting control knob on the highest setting, wait for a few seconds and press the igniter on the side of the base of the product, **visual 13 & 14**

This step can be individually applied and controlled for each grilling shell.

Step 11: Control the burner flame and temperature by adjusting the control knob, **visual 15**

Also find the 'Lighting Instructions' on page 18 of this manual for further instructions.

Tips & Tricks 'during operation'

- A light coating of oil will help brown your food evenly and keep it from sticking to the grates. Always spray or brush oil onto your ingredients, but not directly on the grill while in use.

- Grilling conditions may require adjustment of the control knobs to achieve the correct grilling temperatures.

- When using a sauce or marinade with a high sugar content or other ingredients that burn easily, only brush it onto the food during the last 5 to 10 minutes of grilling.

- Remove excess fat from chops, roasts and steaks. Less fat makes cleaning easier and prevents unwanted flare-ups.

- Always be sure the grilling shells and removable drip-trays are clean before use.

For further 'Tips & Tricks' during operation of the appliance visit www.nomadiqbbq.com

4.3 After usage

Step 12: Turn the appliance OFF by closing the valve and turning the control knobs on setting '0', **visual 16**

Step 13: **Let the unit cool down for 10 – 15 minutes!**

Step 14: Dismantle the gas supply and remove the gas hose assembly, **visual 17**

Step 15: Remove and clean the drip-trays

Step 16: Remove the grates and clean the inside of the shells and grates with a soft cleaning towel/ disposable napkin, **visual 18 & 19**

Step 17: Assemble the grates, make sure these are positioned correctly over the 2 hooks and locked by sliding the grates under the lips (located near the hinge), **visual 20**

Step 18: Open the locking knobs on each side of the appliance, **visual 21**

Step 19: Close the shells by sliding these back in the base of the appliance, **visual 22 & 23**

Step 20: Close the locking knobs on each side of the appliance, **visual24**

Step 21: Close the foot by rotating these back under the base of the appliance, **visual25**

Step 22: Assemble the belt, **visual26**

Optionally assemble the protection pouch before 'Step 22'.

...and you're good to go again!

5. Trouble shooting

BURNER WILL NOT IGNITE WHEN USING THE IGNITER

Valve is not ON/ Open --> Turn ON valve/ Open valve.

Gas hose assembly and/ or gas supply isn't installed correctly --> Re-assemble gas supply, gas hose & quick connectors.

Gas cartridge/ cylinder is low or empty --> Replace with a full gas supply.

Ignitor is not sparking --> Remove grates and carefully clean spark points with a tooth brush.

Igniter is not sparking --> Open side lockings and move both grilling shells to one side. Visually check that the cables to ignition point, or from the chassis have not been broken or disconnected.

Injection is blocked --> Contact Service & After sales for further advise.

BURNER FLAME IS ERRATIC

Burner is blocked --> Remove grates and carefully clean burning holes with a 'hard' tooth brush.

Flame is burning inside burner (hissing sound) --> Turn off burner/ appliance, allow to cool down for a few minutes and re-ignite.

Injector is partially blocked --> Contact Service and After sales for further advise.

GAS IS LEAKING FROM CONNECTIONS

Connections are loose --> Tighten loose connections (both quick connectors and regulator/ gas supply assembly).

Also check 'Leak detection procedure' under the 'Gas connections & regulator(s)' section in this manual or contact Services & After sales for further advise.

6. Cleaning & Maintenance

External cleaning

Before cleaning the appliance exterior, ensure the appliance has cooled down and is safe to touch. Painted and plastic surfaces can be cleaned using a mild household detergent or cleaner and a dry cleaning cloth (do not use scourers or harsh detergents). It is advisable to test cleaners on a small section of the appliance first. NEVER use paint thinners or similar solvents for cleaning and NEVER pour cold water over hot surfaces. Make sure all surfaces are dried carefully before covering and storing the product.

Internal cleaning

Before cleaning the internal parts of your barbecue, ensure the appliance has cooled down completely and is safe to touch. The inside can be cleaned by using some water, mild detergent and a soft sponge or cleaning towel. The non-stick coated surfaces (inside of grilling shells) should be cleaned carefully with a light wet cleaning towel. For hard to clean areas, use a little baking soda on a wet sponge and/ or soft brush. The grates with non-stick coating can be taken out and easily cleaned under the tap with water and mild detergents. All parts and surface need to be dried afterwards using a dry soft cleaning cloth.

WARNING! Spark points located in the grilling shell near the burner are sharp, be aware during cleaning to prevent injury.

Note: Non-stick coated surfaces, like the grates, will stain if food is burned into the surface(s). Do not use abrasive cleaners or sharp and/ or hard equipment, like metal cooking tools or brushes, on these surfaces as it might damage these type of coatings!

Extensive cleaning & annual maintenance

For extensive cleaning the grilling shells can be removed to clean the inner part of the base occasionally.

Please carefully follow the instructions below in combination with the reference visuals shown on **page 9**.

1. Release the grilling shells by following steps 1 to 4 as mentioned in the "instruction for use" section. Pull out both grilling shells and carefully flip both grilling shells at the end point to one side, **visual28**
2. **Carefully disconnect/unplug** both wires from the ignitor, located at the bottom of the base, **visual29**
3. Return both grilling shells in vertical position and slide the grilling shell halfway the base. Tilt the grilling

shells sideways so the guiding pins are released from the base, **visual30**

4. Release the grilling shells, still tilted in a vertical movement out of the base. The inner surface of the base as well as the outer surface of the grilling shells are now accessible for cleaning, **visual31**

5. After cleaning, the grilling shells can be placed back in the base by following above steps vice versa. To prevent damage, ensure that both guiding pins of the grilling shells are placed correctly in the designated guiding slots in the base before sliding the shells in the base.

Cleaning and maintenance of the burner.

It's strongly recommended to inspect and clean the burner tube at least once a year, to keep your gas grill performing safely and efficiently. To remove the burner(s) for extensive cleaning and inspection, please carefully follow the instructions below in combination with the reference visuals shown on **page 9**. Also follow these steps if an irregular flame pattern is visible.

1. Ensure that the gas supply is closed and the gas grill is cooled down properly. Remove the 2 screws at the center of the burner from the grilling shells, using a philips type screwdriver and carefully slide the burner out from the grilling shell, **visual32**

2. Below information should be taken in account during inspection and cleaning, **visual33**:

- From repeated use of the grill, the burner openings can become dirty over time. Dirty and blocked ports can restrict the gas flow which can cause dangerous situations.
- Inspect the inside of the burner tube with a flashlight to determine if any obstruction is visible that will restrict the gas flow to the burner openings.

If any obstruction is visible on the inside or outside, clean the area with a steel bristle brush or a steel wire. Ensure that all blocked areas are clean before reinstalling the burner in the grilling shell.

For installing or replacing the burner, place the burner back in the grilling shell. Ensure that the tube is placed properly over the gas orifice and fasten the 2 screws.

Storage

When the appliance is not in use, the cylinder valve must be turned OFF, the appliance and the cylinder together must be stored outdoors in a well ventilated area. However it is permissible to store the appliance (but not the cylinder) indoors. Ensure the appliance is cleaned well, for sure the grates, before storing away. When the gas cylinder is disconnected, replace the plug or cap on the valve outlet if available.

Extended storage

After extended storage it's recommended to clean and check the burner and gas supply, following the instructions below.

Burner(s)

Brush the outside of the burners with a stiff brush, for example a 'hard' tooth brush, to remove stains and dirt. Be careful not to damage the igniter spark points.

Gas supply & connection

1. Inspect the gas hose assembly for any deterioration and replace it if necessary.
2. Test the gas circuit for leaks and remedy any found, also see 'leak detection procedure' in the Gas connections & regulator(s) section of this manual.
3. Check if the seals of the gas hose assembly (between the appliance and the gas container) are in place and in good condition, also before connecting a (new) gas container. These seals are located in the quick-connectors and gas regulator, exact location also be found following the visuals on **page 13**, chapter "**Gas connections & regulator(s)**". If it seems the seals need replacement, contact our Service & After-sales department for further advice and assistance.

7. Service & After-sales

Contact details

nomadiQ Europe Customer Service
+31(0) 85 877 02 92

E-mail: questions@nomadiqbbq.com

Or fill out the online contact form: www.nomadiqbbq.com

8. Warranty

This nomadiQ's Warranty provided to you at no extra charge. It contains the information you will need to have your product repaired in the unlikely event of a failure or defect.

Pursuant to applicable laws, the customer has several rights in case the product is defective. Those rights include supplementary performance or replacement, abatement of the purchasing price and compensation. In the European Union, for example, this would be a two-year statutory warranty starting on the date of the handover of the product. These and other statutory rights remain unaffected by this warranty provision. In fact, this warranty grants additional rights to the owner that are independent from statutory warranty provisions.

nomadiQ's Warranty

nomadiQ warrants, to the purchaser of the product (or in the case of a gift or promotional situation, the person for whom it was purchased as a gift or promotional item), that the product is free from defects in material and workmanship for the period(s) of time specified below when assembled and operated in accordance with the accompanying instruction manual.

Under normal, private single family home or apartment use and maintenance, nomadiQ agrees within the framework of this warranty to repair or replace defective parts within the applicable time periods, limitations, and exclusions listed below. **TO THE EXTENT ALLOWABLE BY APPLICABLE LAW, THIS WARRANTY IS EXTENDED ONLY TO THE ORIGINAL PURCHASER AND IS NOT TRANSFERABLE TO SUBSEQUENT OWNERS, EXCEPT IN THE CASE OF GIFTS AND PROMOTIONAL ITEMS AS NOTED ABOVE.**

Owner's responsibilities under this warranty

To ensure trouble-free warranty coverage, it is important that you register your nomadiQ product online at www.nomadiQbbq.com, or such country-specific website to which owner may be redirected. Please also retain your original sales receipt and/or invoice. Registering your product confirms your warranty coverage and provides a direct link between you and nomadiQ in case we need to contact you. The above warranty only applies if the owner takes reasonable care of the product by following all instructions as outlined in the accompanying instruction manual, unless the owner can prove that the defect or failure is independent of non-compliance with the above mentioned obligations. If you live in a coastal area, or have your product located near a pool, maintenance includes regular washing and rinsing of the exterior surfaces.

Warranty handling/ Exclusion of warranty

If you believe that you have a part which is covered by this warranty, please contact nomadiQ's Service & After sales service

nomadiQ will, upon investigation, repair or replace (at its option) a defective part that is covered by this warranty. In the event that repair or replacement are not possible, nomadiQ may choose (at its option) to replace the appliance in question with a new appliance. nomadiQ may ask you to return parts for inspection. This WARRANTY lapses if there are damages, deteriorations, discolourations, and/or rust for which nomadiQ is not responsible caused by:

- Abuse, misuse, alteration, modification, misapplication, vandalism, neglect, improper assembly or installation, and failure to properly perform normal and routine maintenance;
- Insects (such as spiders) and rodents (such as squirrels), including but not limited to damage to burner tubes and/or gas hoses;
- Exposure to salt air and/or chlorine sources such as swimming pools and hot tubs/spas;
- Severe weather conditions such as hail, hurricanes, earthquakes, tsunamis or surges, tornadoes or severe storms.

The use and/or installation of parts on your product that are not genuine nomadiQ parts will void this warranty, and any damages that result hereby are not covered by this warranty. Any conversion of a appliance not authorised by nomadiQ and performed by a nomadiQ authorised service technician will void this warranty.

PRODUCT WARRANTY PERIODS

Base & Grilling shells:

5 years, no rust through/burn through
(2 years paint excluding fading or discolouration)

Stainless steel burner tubes:

5 years, no rust through/burn through

Aluminium die-cast grates:


5 years, no rust through/burn through

Plastic components:
 5 years, excluding fading or discolouration
 All remaining parts:
 2 years

DISCLAIMERS

APART FROM THE WARRANTY AND DISCLAIMERS AS DESCRIBED IN THIS WARRANTY STATEMENT, THERE ARE EXPLICITLY NO FURTHER WARRANTY OR VOLUNTARY DECLARATIONS OF LIABILITY GIVEN HERE WHICH GO BEYOND THE STATUTORY LIABILITY APPLYING TO NOMADIQ. THE PRESENT WARRANTY STATEMENT ALSO DOES NOT LIMIT OR EXCLUDE SITUATIONS OR CLAIMS WHERE NOMADIQ HAS MANDATORY LIABILITY AS PRESCRIBED BY STATUTE. NO WARRANTIES SHALL APPLY AFTER THE APPLICABLE PERIODS OF THIS WARRANTY. NO OTHER WARRANTIES GIVEN BY ANY PERSON, INCLUDING A DEALER OR RETAILER, WITH RESPECT TO ANY PRODUCT (SUCH AS ANY "EXTENDED WARRANTIES"), SHALL BIND NOMADIQ. THE EXCLUSIVE REMEDY OF THIS WARRANTY IS REPAIR OR REPLACEMENT OF THE PART OR PRODUCT. IN NO EVENT UNDER THIS VOLUNTARY WARRANTY SHALL RECOVERY OF ANY KIND BE GREATER THAN THE AMOUNT OF THE PURCHASE PRICE OF THE NOMADIQ PRODUCT SOLD. YOU ASSUME THE RISK AND LIABILITY FOR LOSS, DAMAGE, OR INJURY TO YOU AND YOUR PROPERTY AND/OR TO OTHERS AND THEIR PROPERTY ARISING OUT OF THE MISUSE OR ABUSE OF THE PRODUCT OR FAILURE TO FOLLOW INSTRUCTIONS PROVIDED BY NOMADIQ IN THE ACCOMPANYING INSTRUCTION MANUAL. PARTS AND ACCESSORIES REPLACED UNDER THIS WARRANTY ARE WARRANTED ONLY FOR THE BALANCE OF THE ABOVE MENTIONED ORIGINAL WARRANTY PERIOD(S). THIS WARRANTY APPLIES TO PRIVATE SINGLE FAMILY HOME OR APARTMENT USE ONLY AND DOES NOT APPLY TO NOMADIQ APPLIANCES USED IN COMMERCIAL, COMMUNAL OR MULTI-UNIT SETTINGS SUCH AS RESTAURANTS, HOTELS, RESORTS, OR RENTAL PROPERTIES. NOMADIQ MAY FROM TIME TO TIME CHANGE THE DESIGN OF ITS PRODUCTS. NOTHING CONTAINED IN THIS WARRANTY SHALL BE CONSTRUED AS OBLIGATING NOMADIQ TO INCORPORATE SUCH DESIGN CHANGES INTO PREVIOUSLY MANUFACTURED PRODUCTS, NOR SHALL SUCH CHANGES BE CONSTRUED AS AN ADMISSION THAT PREVIOUS DESIGNS WERE DEFECTIVE.

9. Technical specifications & Lighting Instructions

Manufacturer: nomadiQ	Countries of Destination/ Country code(s):
Product name: Outdoor gas grill	(EU Countries) BE, BG, CZ, DK, DE, EE, EL, ES, FR, HR, IT, CY, LV, LT, LU, HU, MT, NL, AT, PL, RO, SI, SK, FI, SE, UK
Model number: CQ_B8Q_001	(EFTA Countries) CH, IS, LI, NO
Gas Category: Direct pressure - Butane	This appliance shall be used with direct pressure butane cartridges. (for example: Primus Power Gas, Optimus Gas, MSR Isopro, GoSystem Powersource, Cadac CA445) these cartridges should comply with EN417. It may be hazardous to attempt to fit other types of gas containers.
Outlet pressure of regulator: 29mbar	
Total Heat Input: 3.2kW (233gr/h)	
Nozzle size: 0.64mm	
Country of Origin: Made in PRC Gloucester Road, Wan Chai, HongKong, China	 0359/18 Pin 0359/CT/03307

LIGHTING INSTRUCTIONS - FOR ALL BURNERS

READ THE INSTRUCTIONS CAREFULLY BEFORE LIGHTING.

⚠ WARNING: DO NOT LEAN OVER GRILL WHEN LIGHTING.

1. Install the appliance and screw both hoses of the gas hose assembly to the appliance (refer to manual for correct installation)
2. Turn the control knob on both sides to off. "O" position.
3. Install the gas cannister to the gas regulator connected to the hose assembly
4. Press and turn the control knob counterclockwise to the maximum setting
5. Wait for 5 seconds and press the ignitor, the burner should ignite.

IF IGNITION DOES NOT TAKE PLACE AFTER SEVERAL TRIES, TURN THE CONTROL KNOB TO OFF "O" POSITION AND REFER TO MANUAL FOR TROUBLE SHOOTING.

6. Repeat steps 4 and 5 above for the other burner.

