

Sahara X475 Barbecue

509B



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

Manufactured by

Universal Innovations



www.saharabbqs.com

These instructions are for your safety. Read them thoroughly before use and retain them for future reference.



WARNING:

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. An LP-cylinder not connected for use shall not be stored in the vicinity of any other appliance.



DANGER:

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open lid.
4. If odor continues, keep away from the appliance and immediately call your gas supplier or fire department.



WARNING:

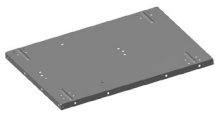
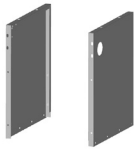




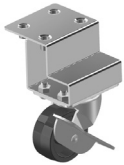


For Outdoor Use Only!

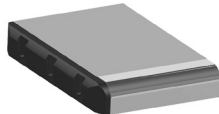


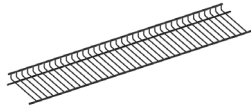
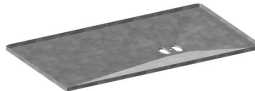


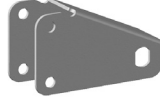




WARNING:



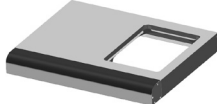


Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

Parts Supplied




Ref	Description	Illustration	Qty
1	Cabinet Base		1
2	Left + Right Side Wall		1
3	Cabinet Brace Plate		2
4	Cabinet Front Panel		1
5	Cross Bar		1
6	Axle Assembly		1
7	Caster Wheel		2
8	Cylinder Supports		1
9	Firebox		1

Ref	Description	Illustration	Qty
10	Side Shelf		1
11	Vaporising Bar		4
12	Cooking Grill		1
13	Warming Rack		1
14	Grease Tray		1
15	Grease Cup Bracket		1
16	Grease Cup		1
17	Cart Wheel Bracket		2
18	Left Cart Frame		1
19	Cart Wheel		2

Parts Supplied

Ref	Description	Illustration	Qty
21	Right Cart Frame		1
22	Cart Shelf		2
23	Cart Rail		2
24	Handle Assembly		1
25	Side Cart Tabletop		1
26	Utility Bin		1
27	Chopping Board		1

Hardware Supplied

Ref	Description	Illustration	Qty
A	M6x12 Bolt		74
B	M4 x 10 Bolt		4
C	M6 x 45 Bolt		8

Hardware items are not shown at actual size.

Before You Start

Check the contents of the box and make sure you have all the parts and fittings listed. If not, call (678) 534 2876.

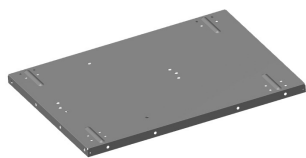
When you are ready to start, make sure that you have the right tools at hand, plenty of space and a clean dry area for assembly.

Assembly

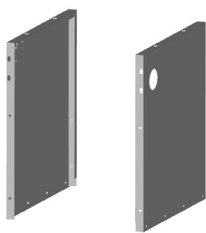
Lay out all nuts and bolts and check lengths before assembly. It is recommended that the carton is cut open and spread out on the floor and used as a protective surface during assembly. Refer to the assembly diagrams as necessary.

CAUTION: While every precaution has been made in the manufacture of this product, care must be taken during assembly in case sharp edges are present.

Assembly Step 1



Cabinet Base



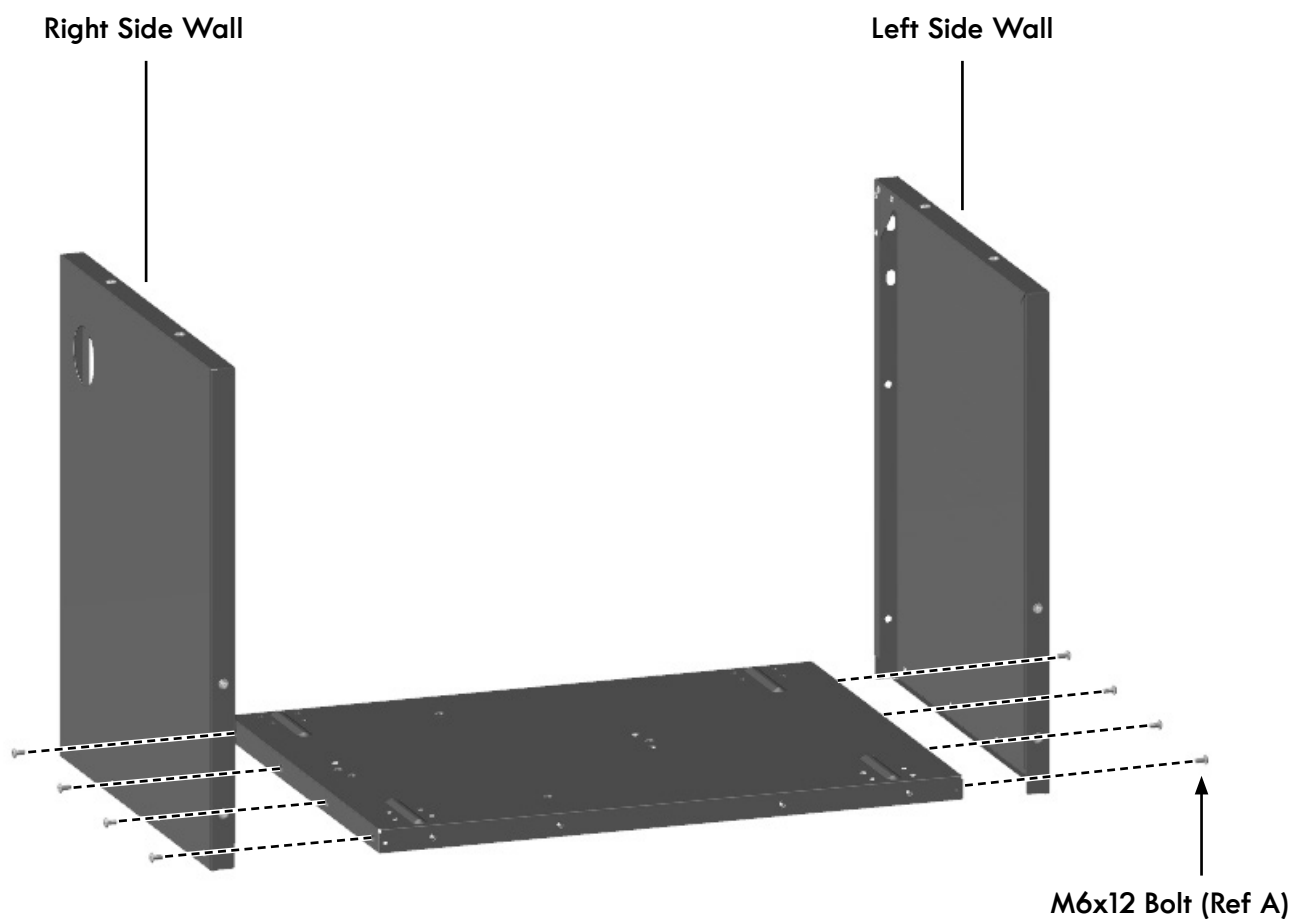
Left + Right Side Wall



M6x12 Bolt (Ref A)

Fit left and right side walls to the cabinet base as shown below using 8 of the M6x12 bolts (Ref A).
Note: The right side wall has a hole in the top corner.

This is a view from the back.



Assembly Step 2

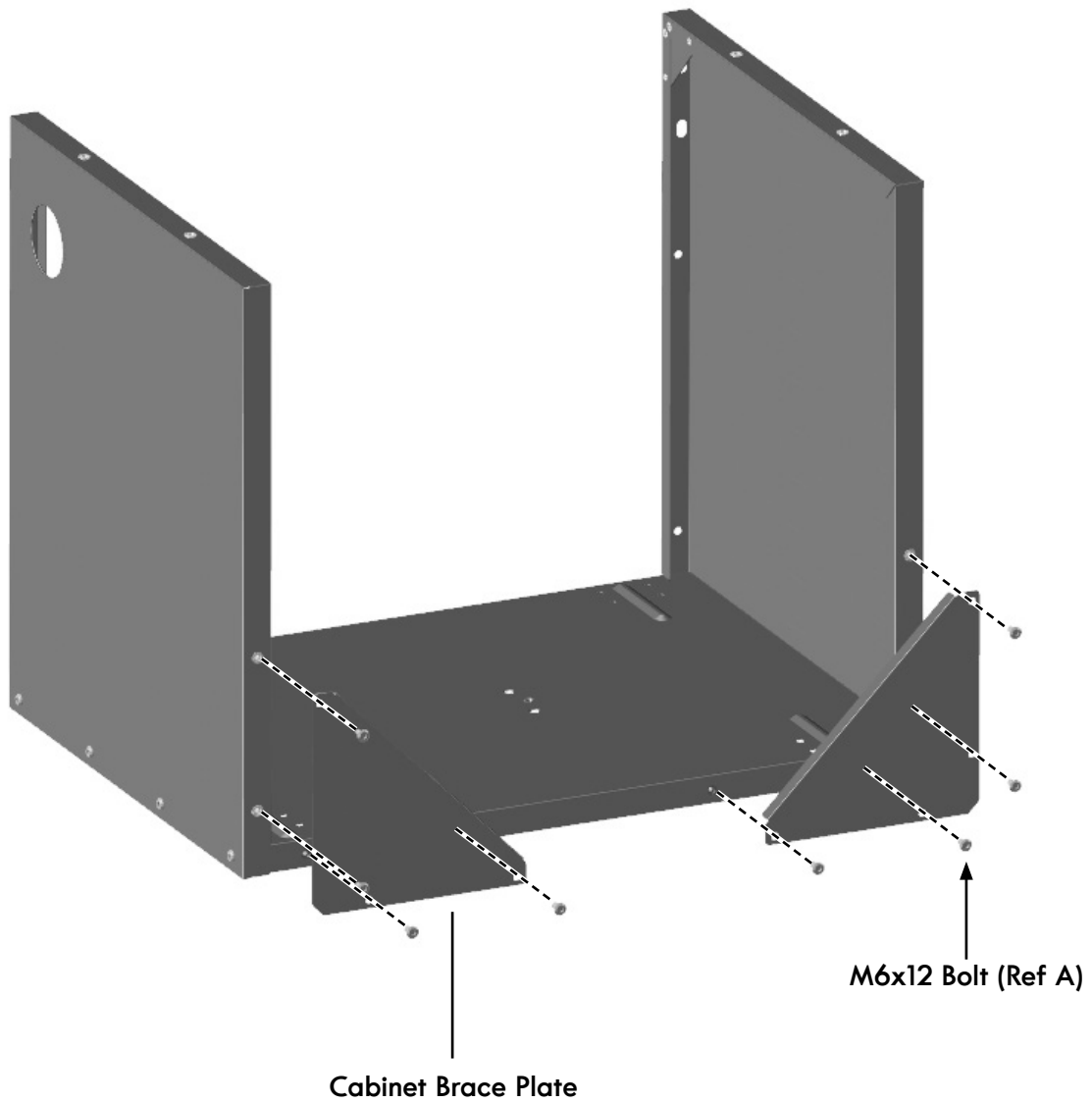


Cabinet Brace Plate (x2)



M6x12 Bolt (Ref A)

Fit the two cabinet brace plates to the cabinet base and side wall assembly using 8 of the M6x12 bolts (Ref A) as shown below.



Assembly Step 3



Cabinet Front Panel

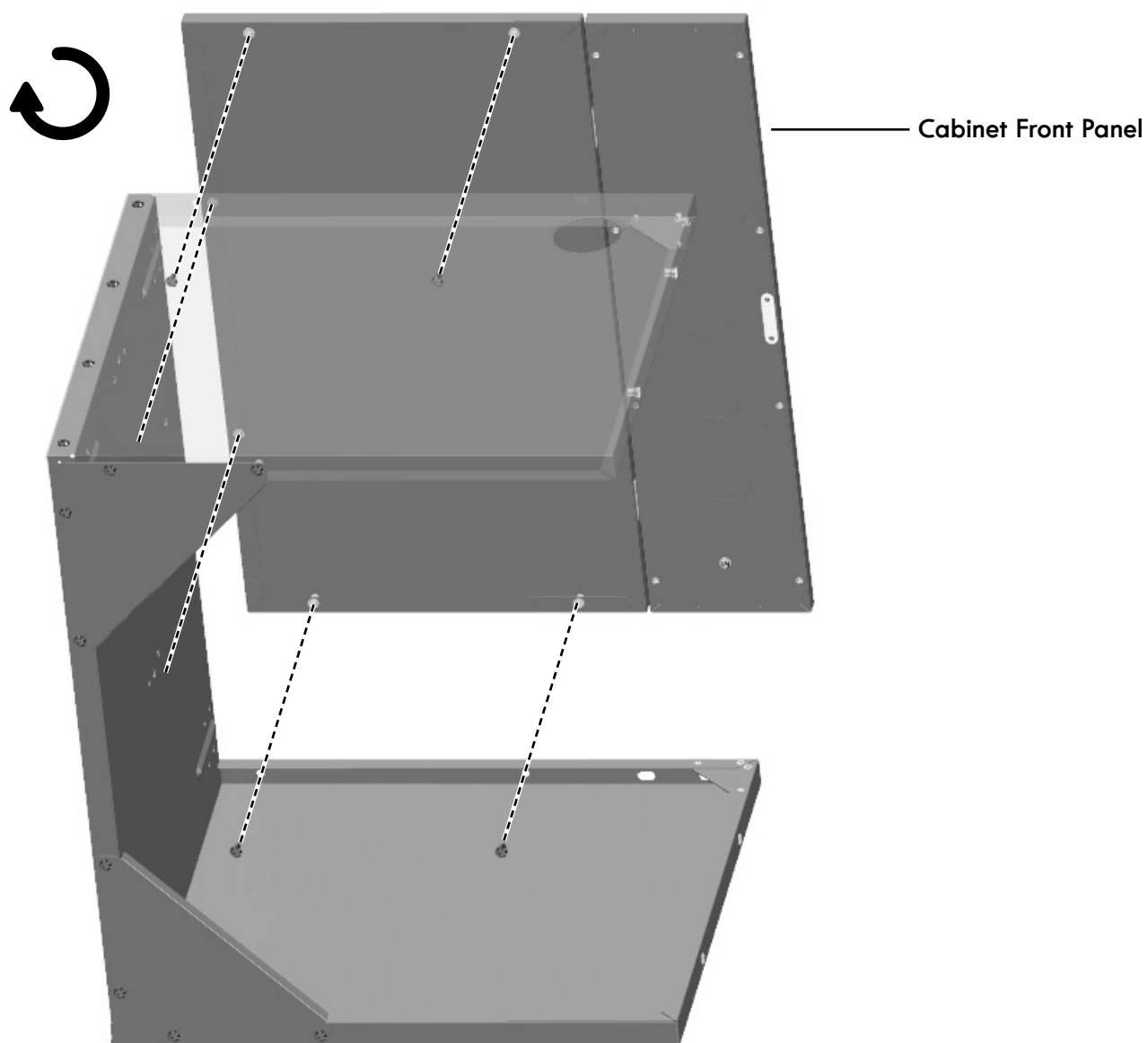


M6x12 Bolt (Ref A)

Note: Flip cabinet assembly over so that the left side wall is on the ground.

Fit cabinet front panel to base and side wall assembly as shown below using 6 of the M6x12 bolts (Ref A).

Note: An extra person will be needed to hold the door in position while tightening the fixings.



Assembly Step 4



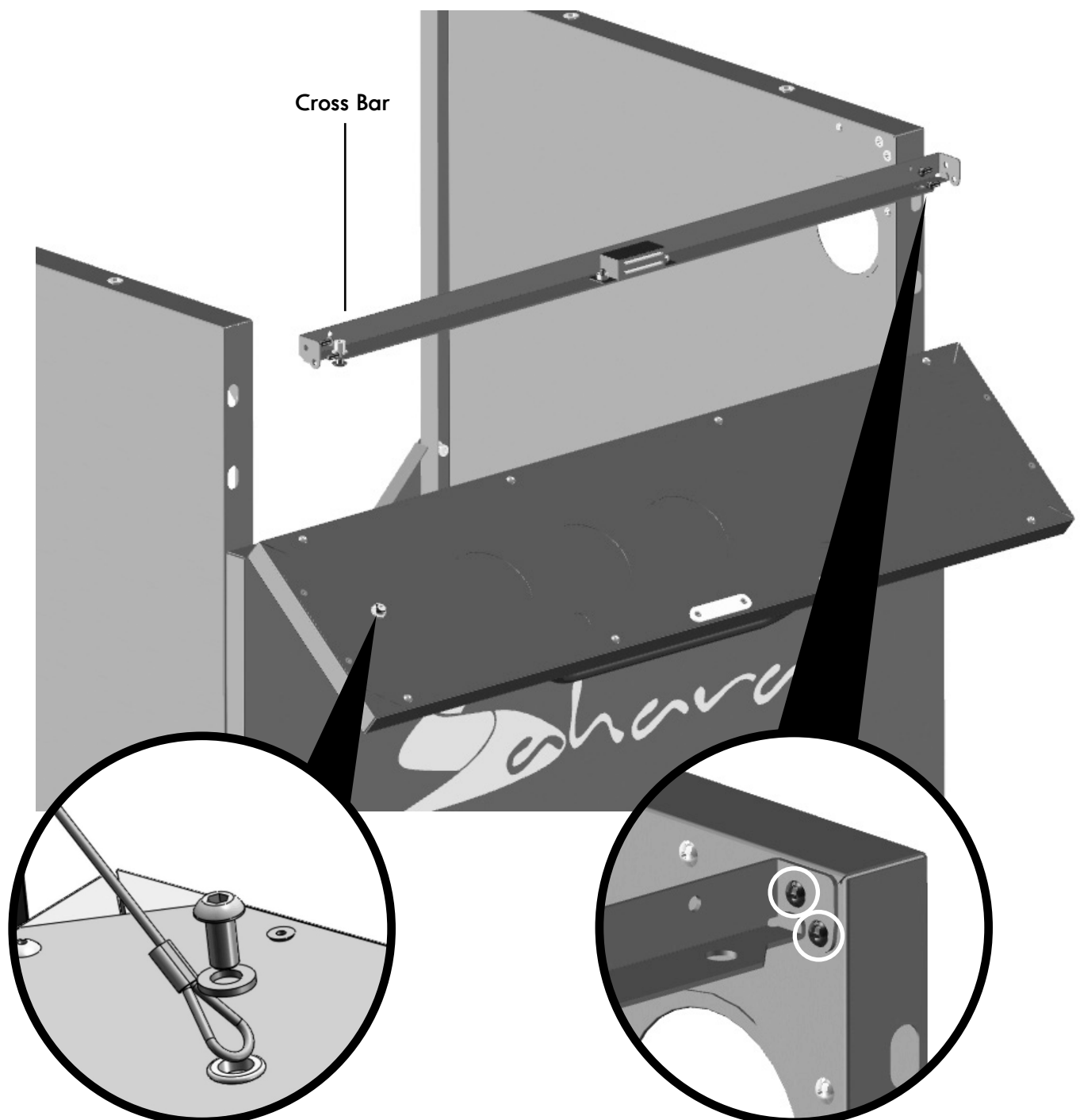
Cross Bar



M4 x 10 Bolts (Ref B)

Fit the cross bar using 4 of the M4x10 bolts (Ref B).

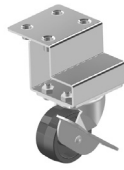
Secure chain to cabinet front panel using the pre-fitted M6x12 bolt and washer.



Assembly Step 5



Axle Assembly

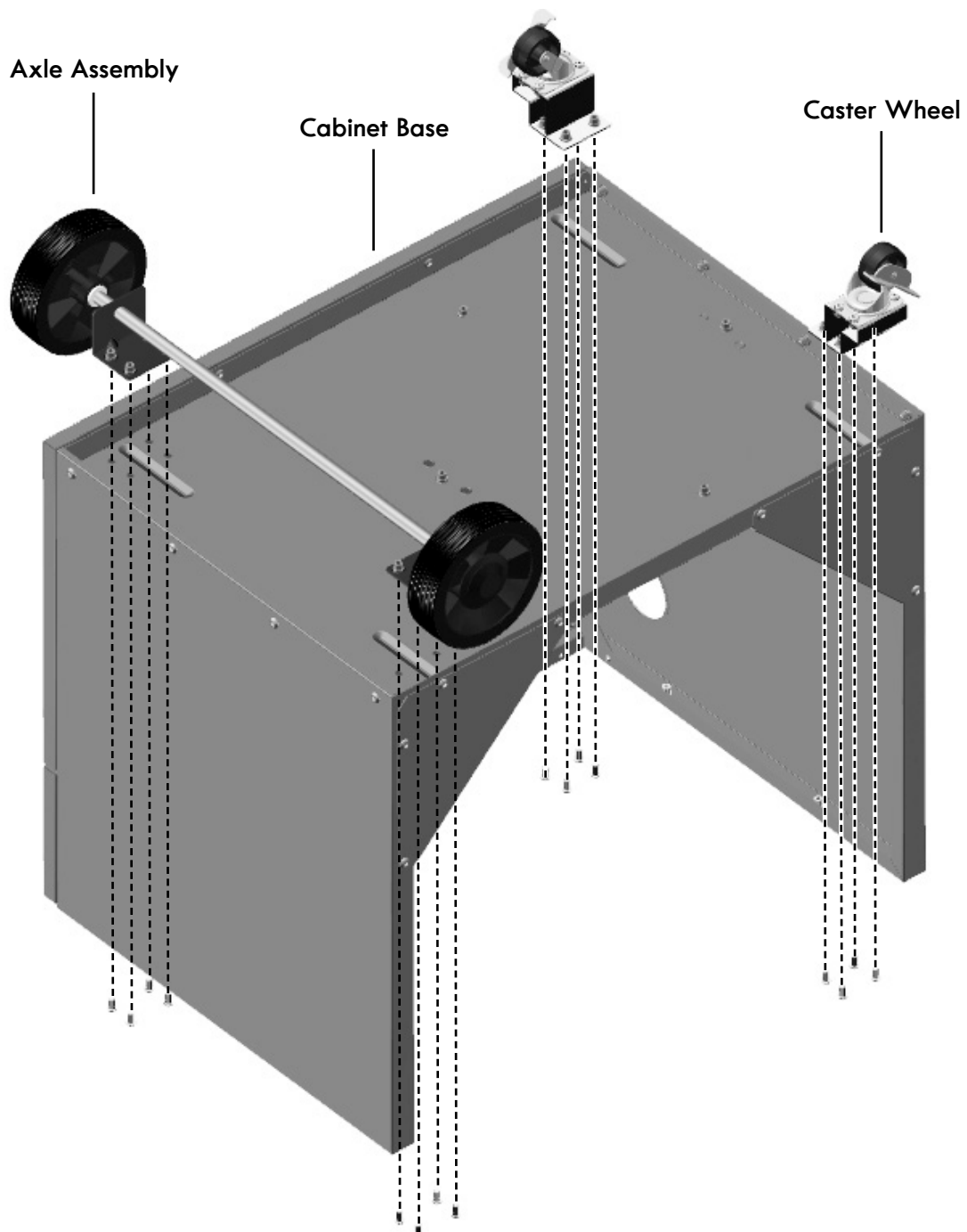


Caster Wheel (x2)



M6x12 Bolt (Ref A)

Turn the barbecue cabinet over and fit axle assembly and two caster wheels to the cabinet base using 16 of the M6x12 bolts (Ref A).



Assembly Step 6

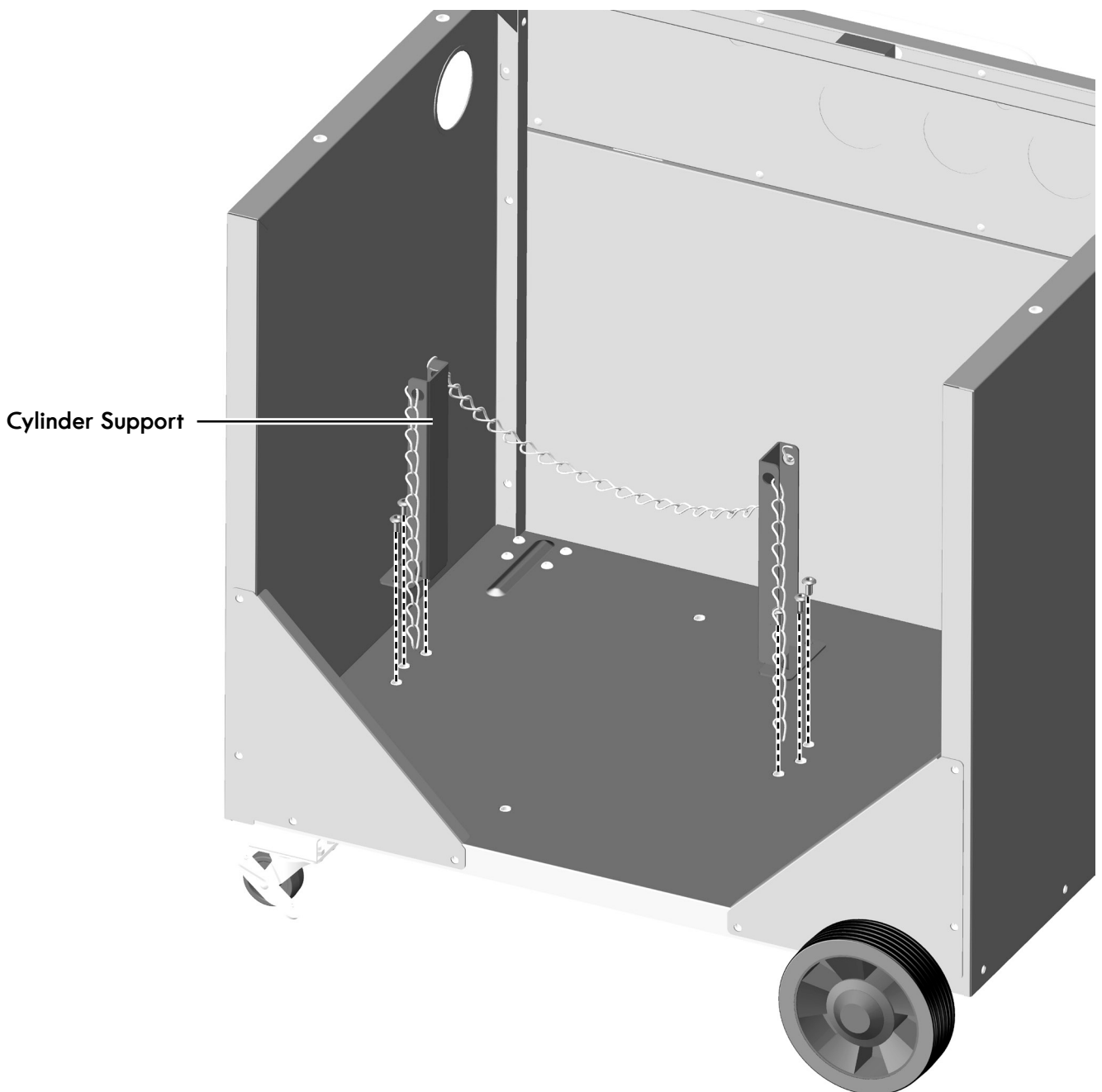


Cylinder Supports



M6x12 Bolt (Ref A)

Turn the grill over and fit the two cylinder supports to the cabinet base using 6 of the M6x12 bolts (Ref A).



Assembly Step 7



Firebox

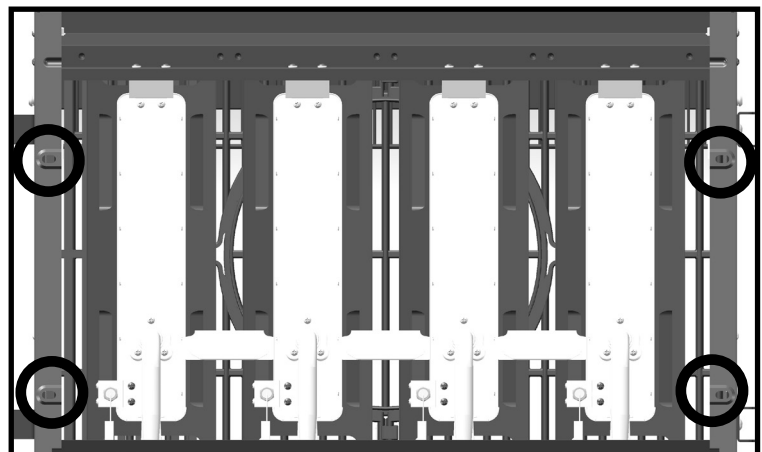
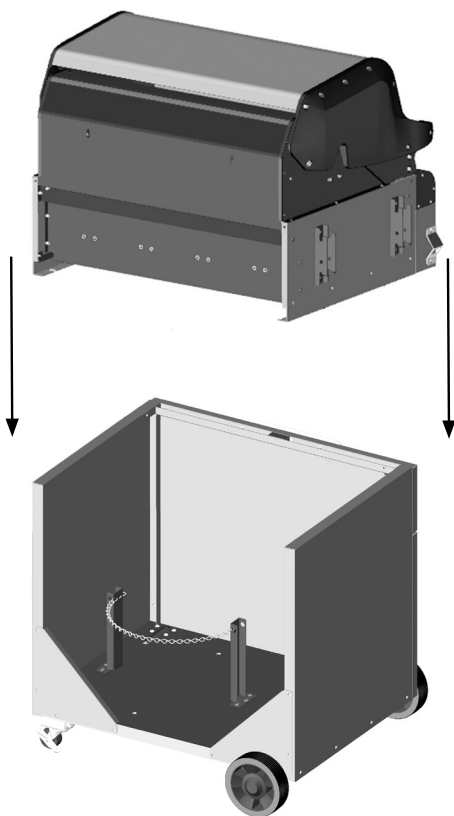


M6x12 Bolt (Ref A)

Position firebox onto cabinet. Open hood and use 4 of the M6x12 bolts (Ref A) to secure firebox into position.

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

Note: Two people are required to lift firebox into position.

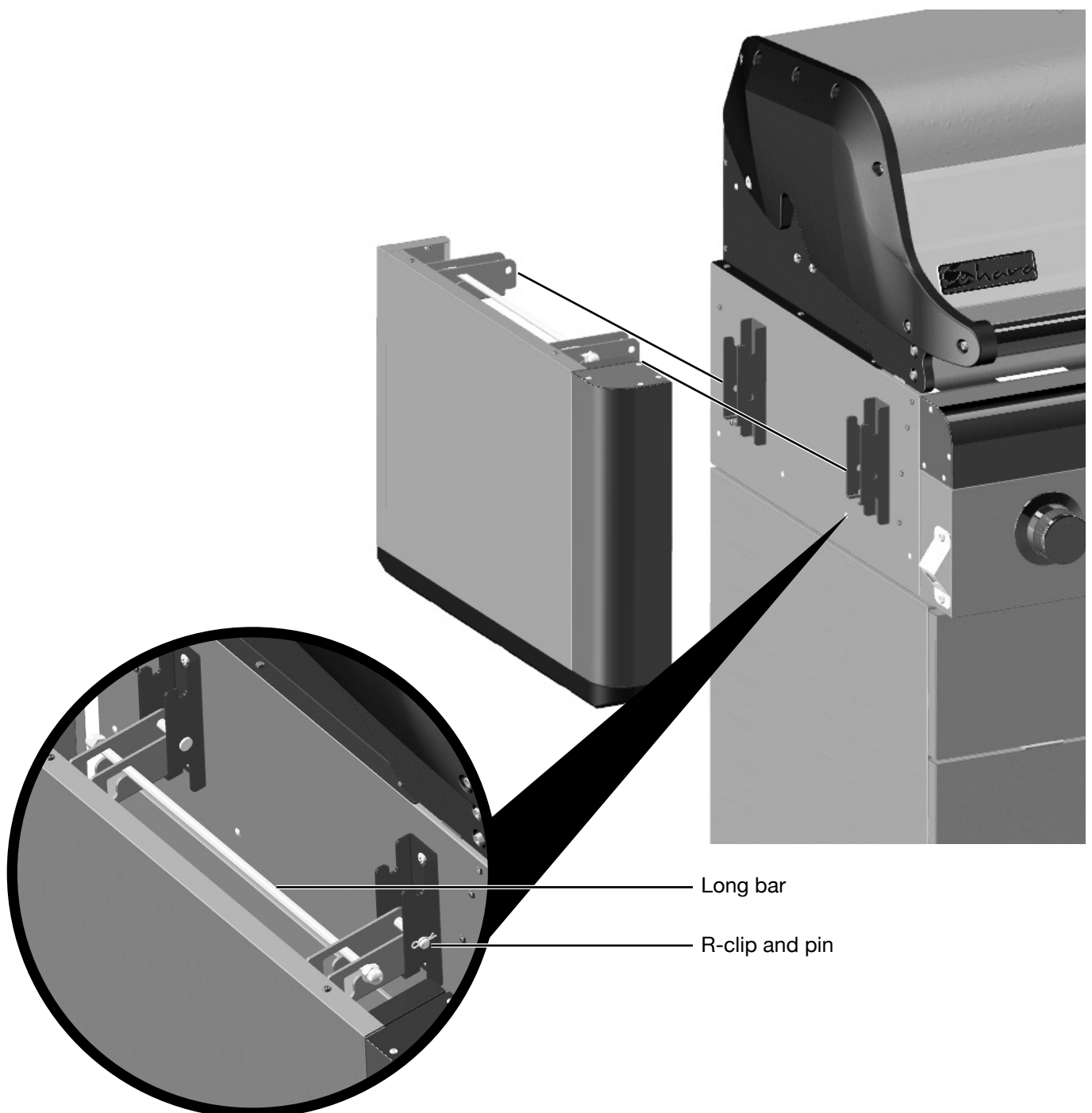


Assembly Step 8



Side Shelf

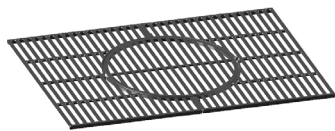
Use pre-fitted R-clip and pin to secure the side shelf. The long bar is used to secure the side shelf in the upright position.



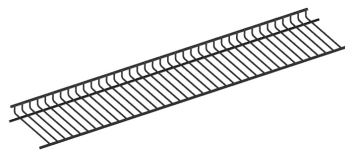
Assembly Step 9



Vaporising Bar (x4)

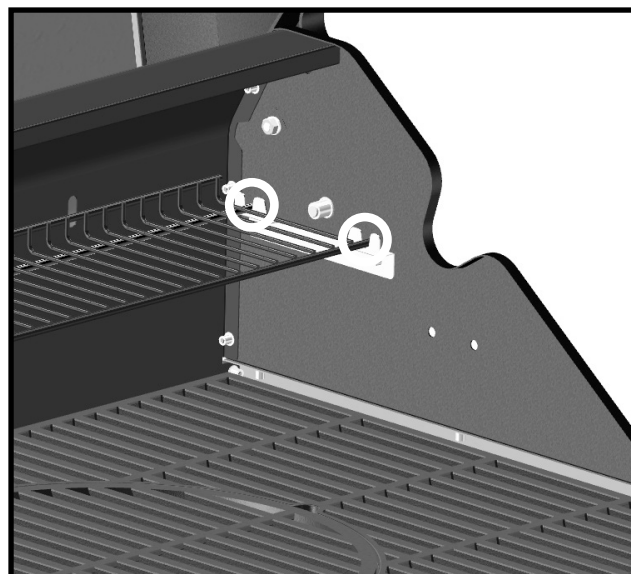
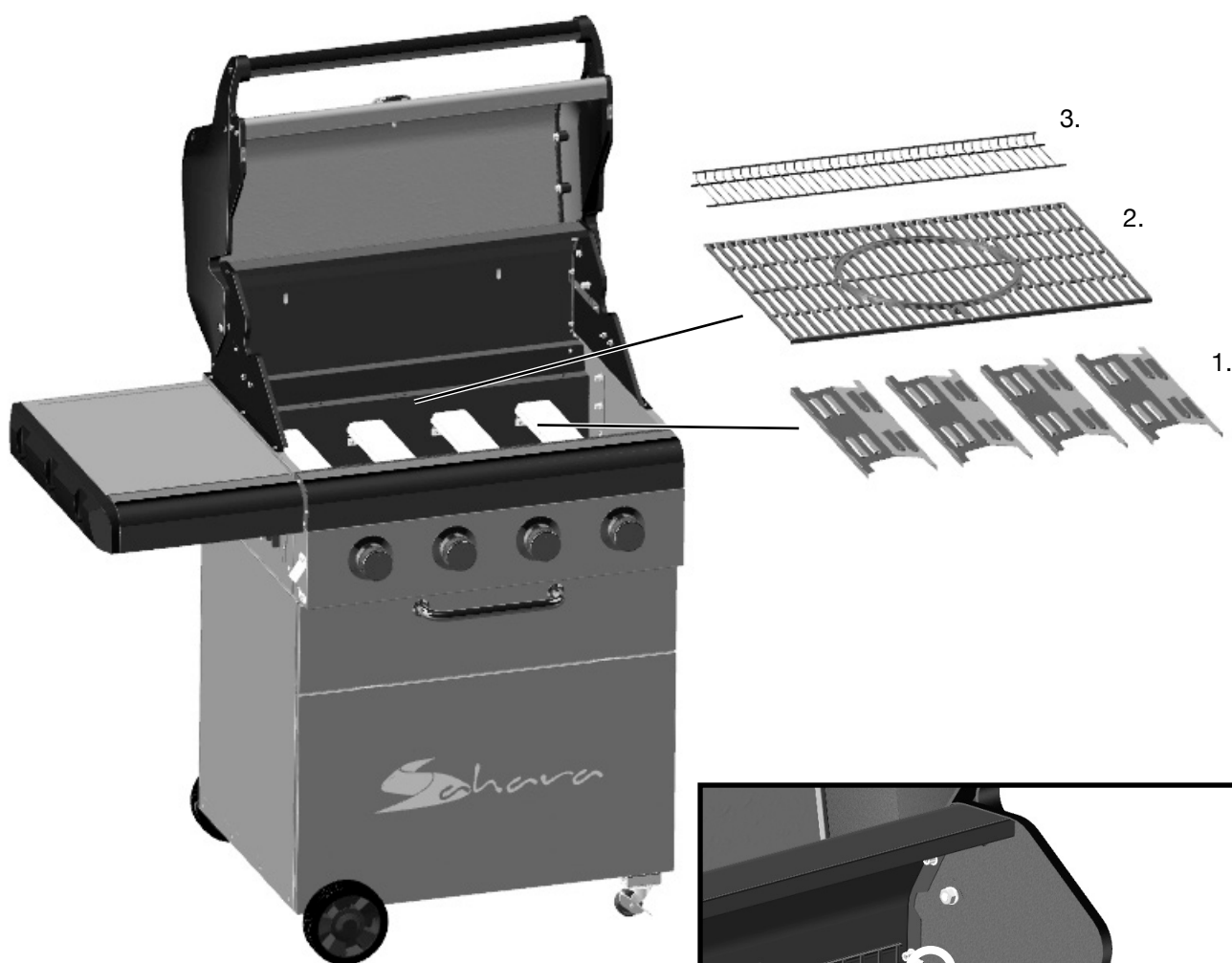


Cooking Grill

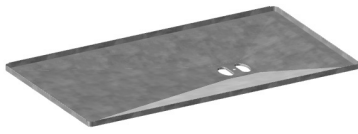


Warming Rack

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



Assembly Step 10



Grease Tray



Grease Cup Bracket

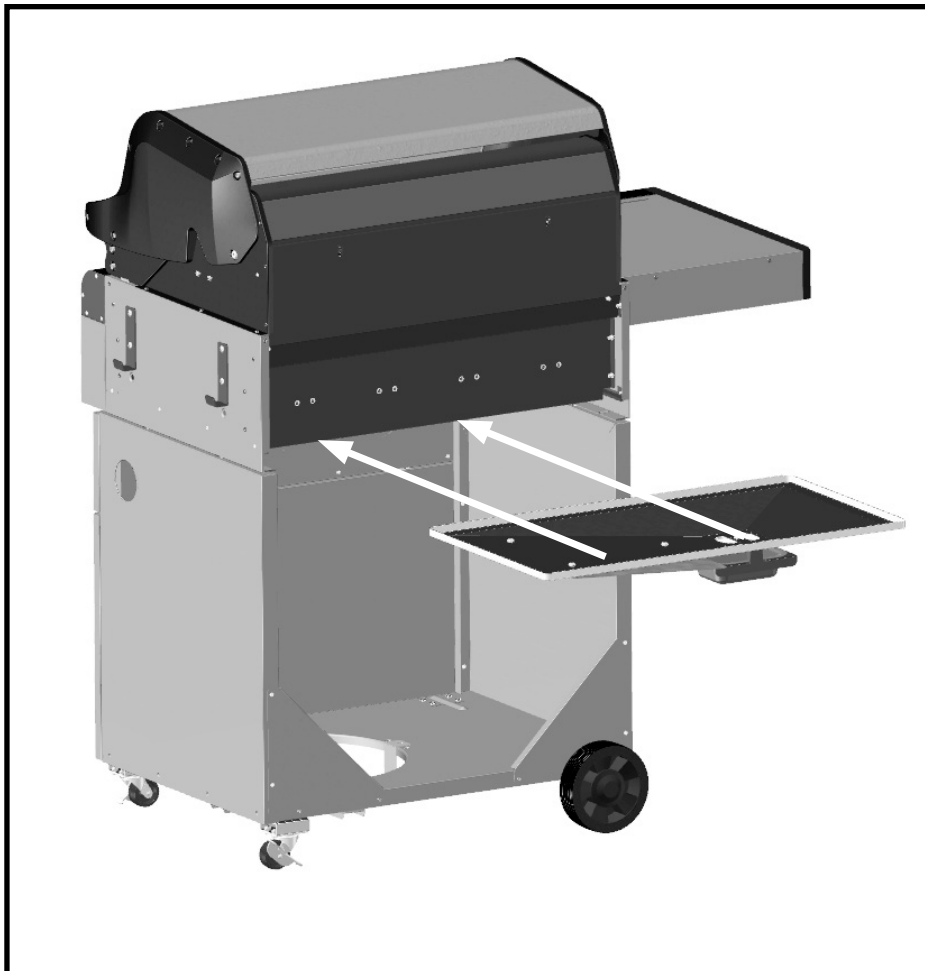
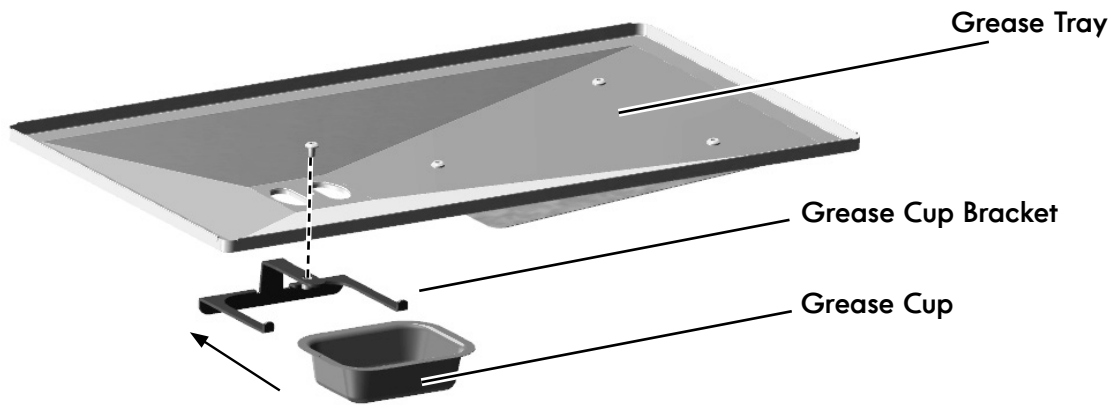


Grease Cup

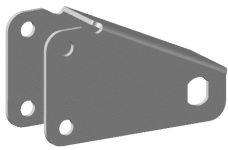


M6x12 Bolt (Ref A)

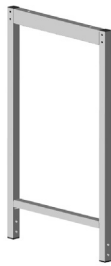
Attach grease cup bracket to grease tray using one of the M6x12 bolts (Ref A) and then slide into the back of the grill as shown below. Slide grease cup into the grease cup bracket as shown.



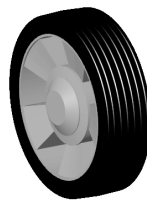
Assembly Step 11



Cart Wheel Bracket (x2)



Left Cart Frame

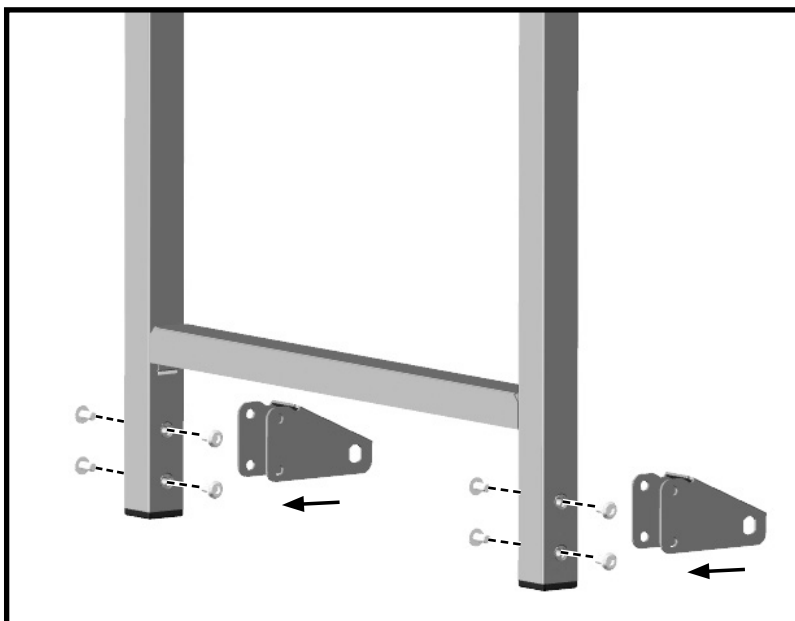


Cart Wheel (x2)

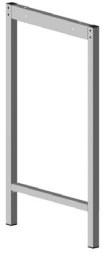


M6x12 Bolt (Ref A)

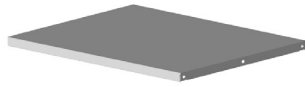
-
1. Fit cart wheel brackets to left cart frame as shown below using 8 of the M6x12 bolts (Ref A).
 2. Fit the 2 cart wheels to the cart wheel brackets using prefitted bolt and washer attached to wheels.



Assembly Step 12



Right Cart Frame



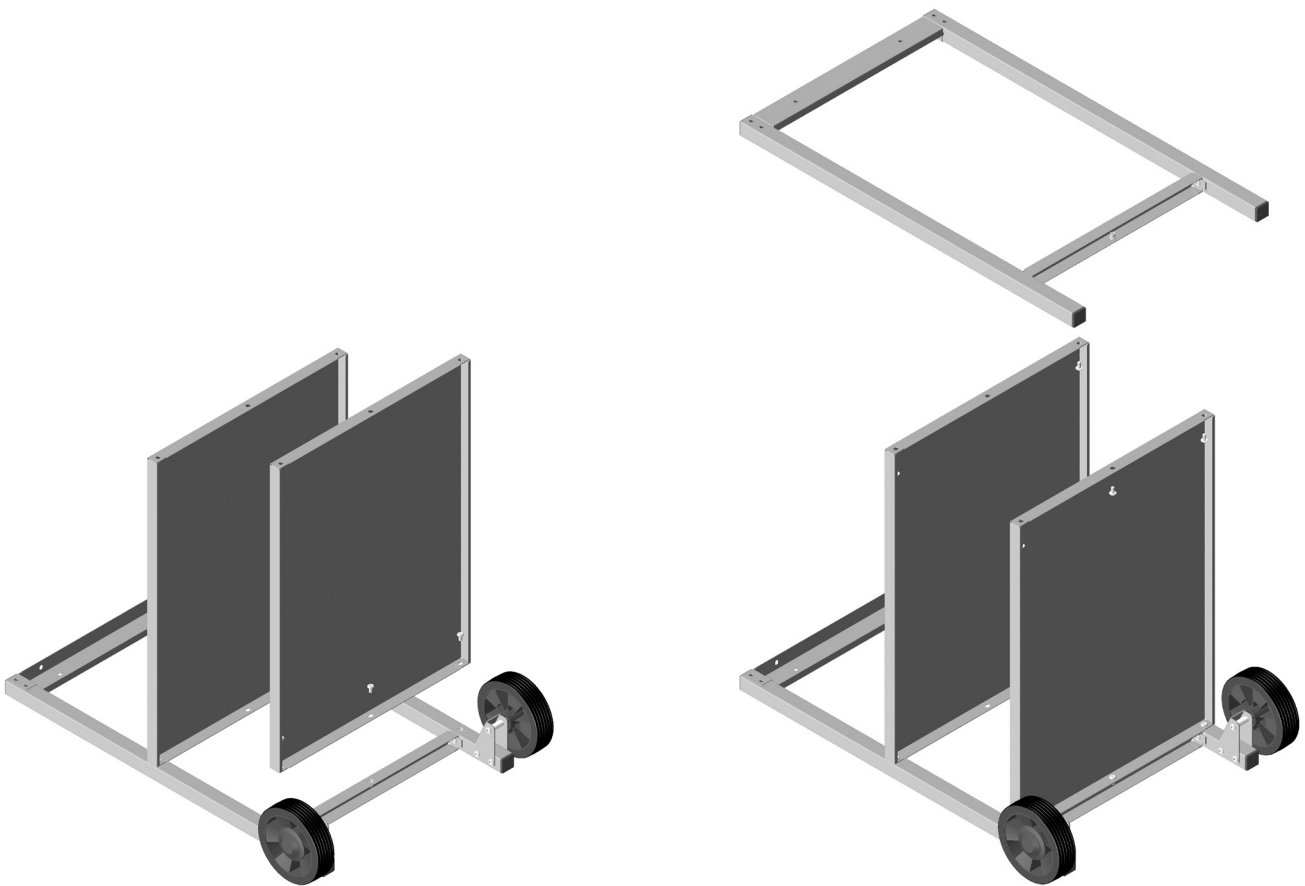
Cart Shelves (x2)



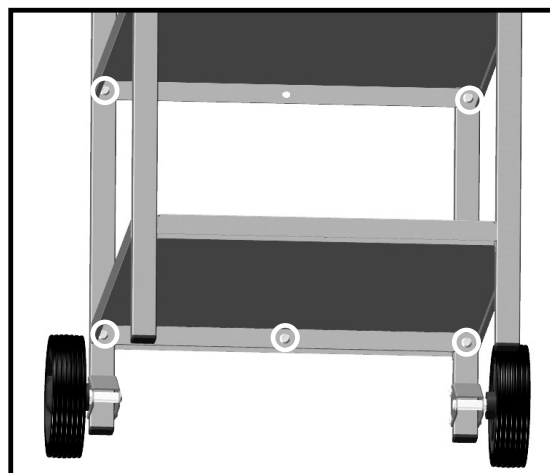
M6x12 Bolt (Ref A)

Lie the left cart frame down and attach the middle cart shelf first using 2 of the M6x12 bolts (Ref A). Then attach the bottom cart shelf using 3 of the M6x12 bolts (Ref A). Then attach the right cart frame using 5 of the M6x12 bolts (Ref A).

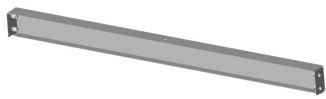
Note: There are 3 height options for the shelves.



Note: Bolt fixing points are located underneath the cart shelves.



Assembly Step 13



Cart Rail (x2)



Handle Assembly

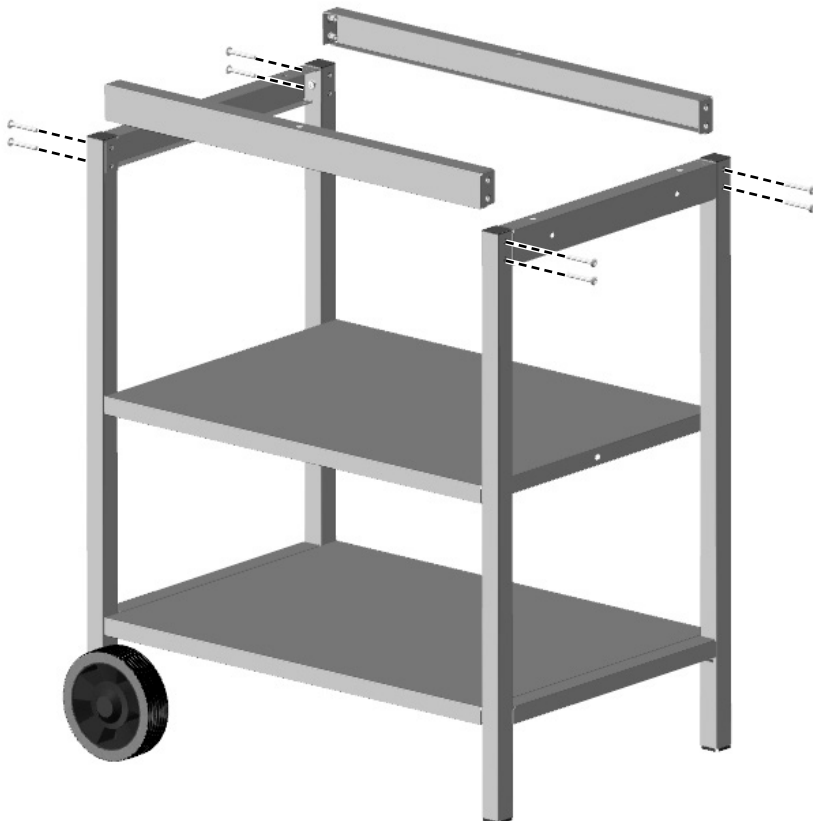


M6x45 Bolt (Ref C)

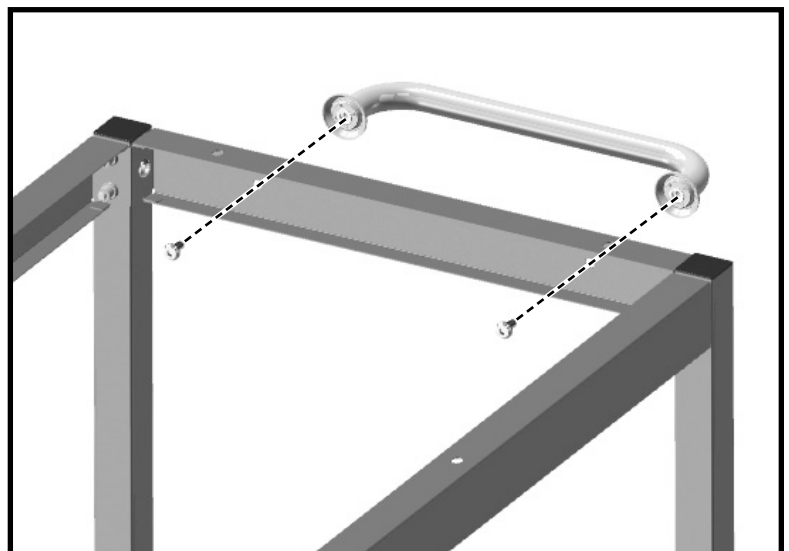


M6x12 Bolt (Ref A)

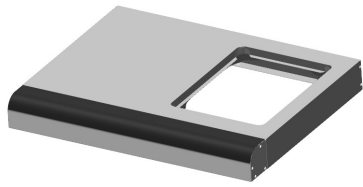
Fit two cart rails to cart frame as shown using 8 of the M6x45 bolts (Ref C).



Fit handle assembly to side cart using 2 of the M6x12 Bolts (Ref A).



Assembly Step 14



Side Cart Tabletop



Utility Bin

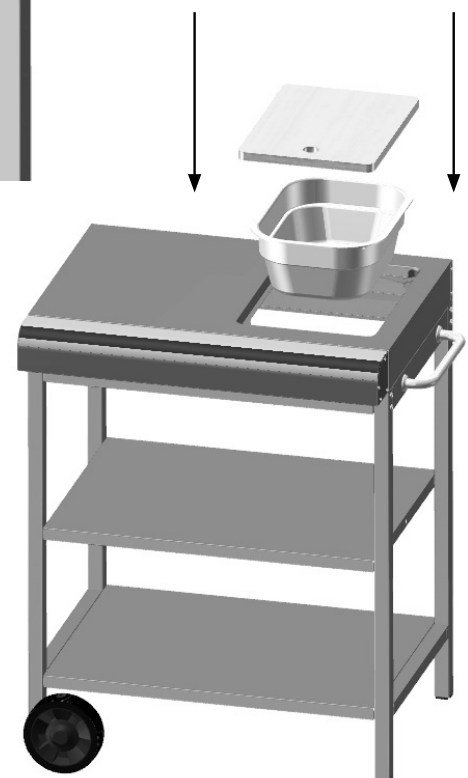
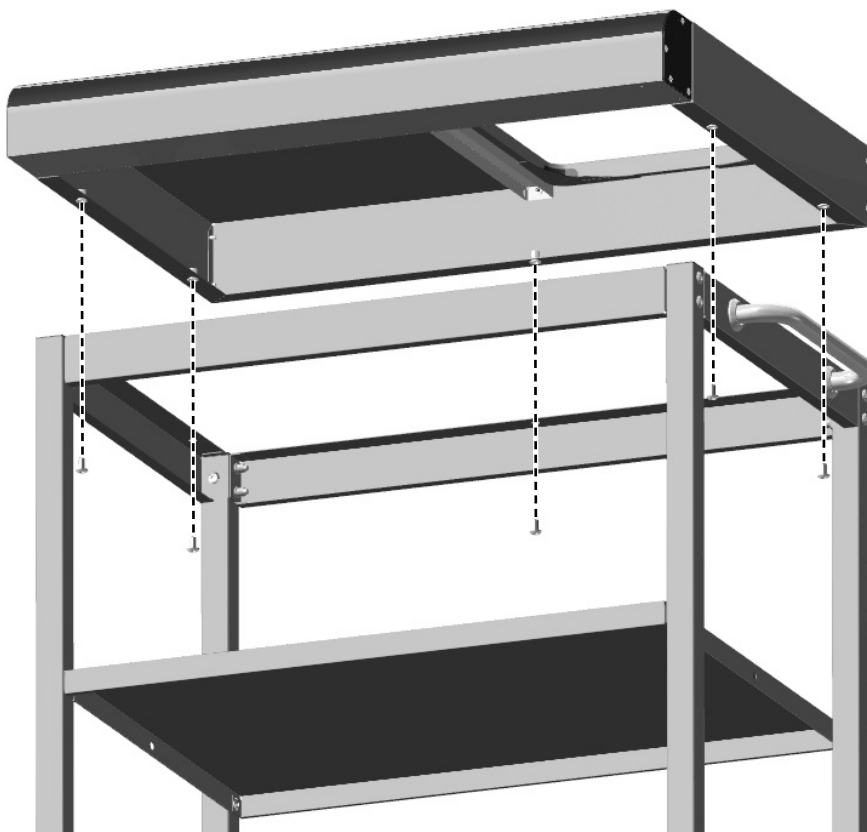


Chopping Board



M6x12 Bolt (Ref A)

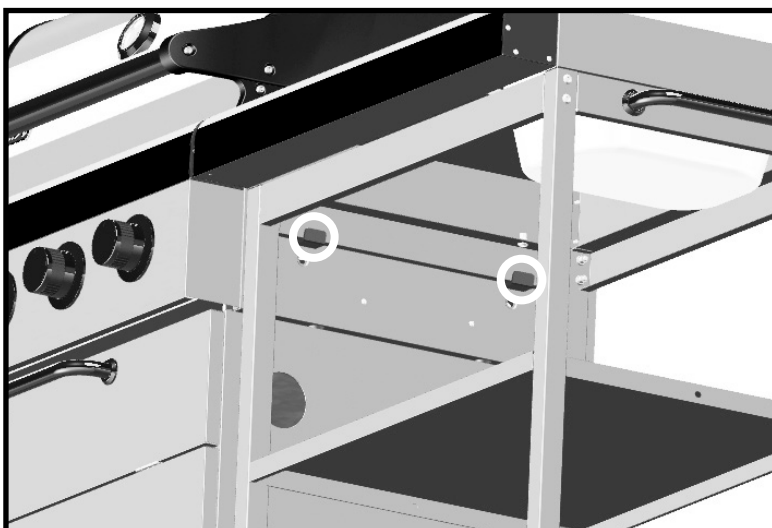
Attach the side cart tabletop to the cart frame using 5 of the M6x12 Bolts (Ref A).



Place utility bin and chopping board into the side cart tabletop as shown.

Assembly Step 15

To fit the cart to the grill body, lift the cart slightly on the left and lower down to lock in to the grill side brackets. **Note:** make sure the side cart wheels are on the left hand side. If you wish to keep the side cart detached, you can remove the side brackets from the grill.



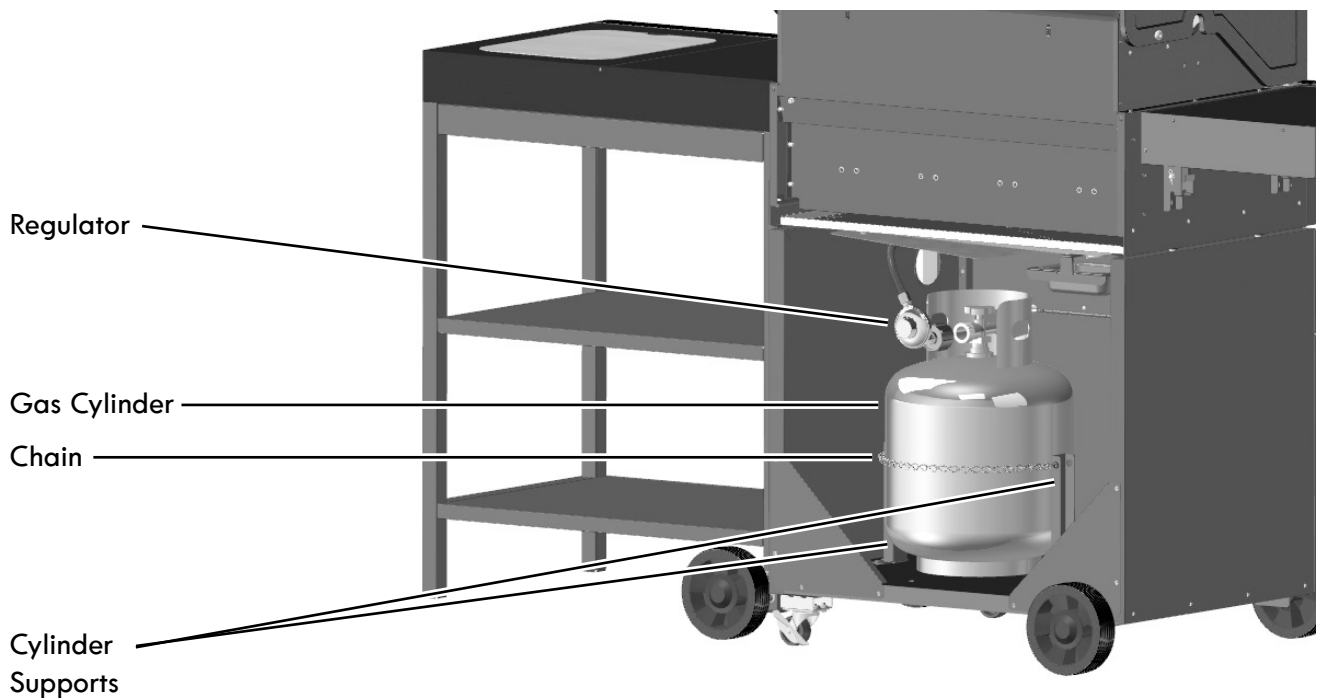
Assembly Step 16

Load gas cylinder into the cabinet through the back, positioning it between the two cylinder supports and securing with chain.

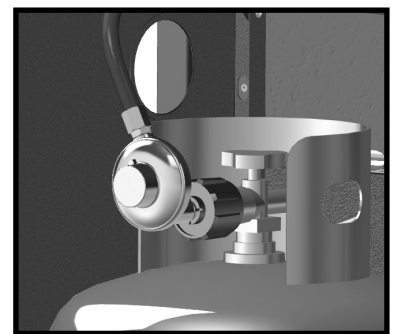
Connect the gas cylinder to the regulator as shown. Perform leak test (see page 22).

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

Note: Grease cup needs to be on the opposite side to the gas cylinder.

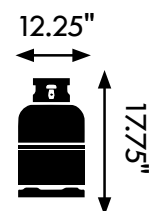


Screw regulator onto gas cylinder.



When connecting the flexible hose ensure that it is not subjected to twisting.

Use LP gas cylinder, max height 17.75 inches, width 12.25 inches and weight 20 lbs.



Assembly Step 17

NOTE: Leak Test to be performed before using the appliance.

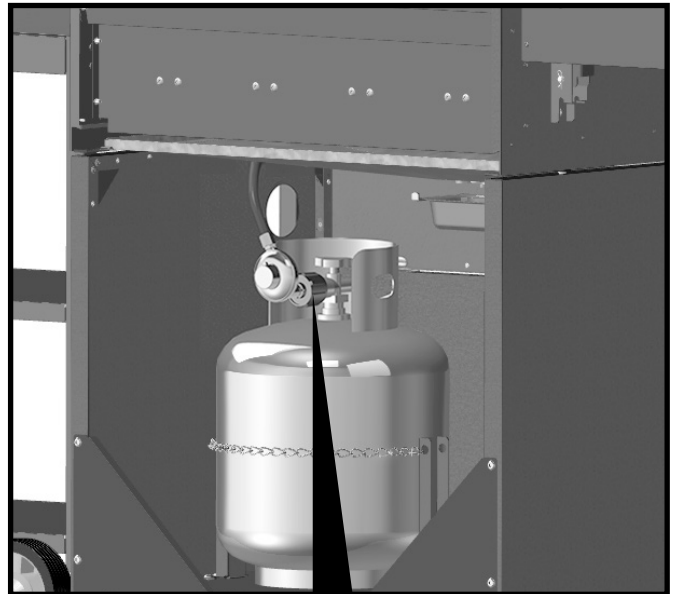
Leak Testing

Your grill has been checked at all factory connections for leakage. To be performed in a well ventilated area. Confirm all control knobs are in the off position. To check the connection at the gas hose/regulator/cylinder:

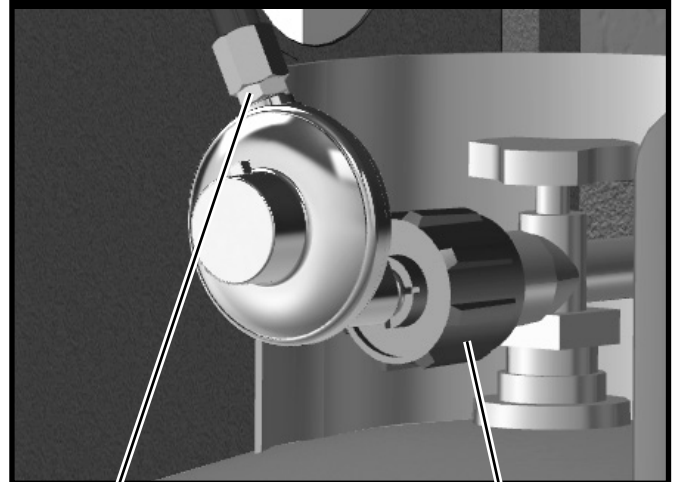
1. Make leak test solution by mixing 50% water with 50% liquid dish soap.
2. Brush several drops of the solution onto the gas hose/regulator/cylinder and hose connection.
3. Turn on the gas cylinder valve.
Inspect the connections and look for bubbles.
NEVER USE AN OPEN FLAME to test for leaks at any time.
4. If no bubbles appear the connection is safe.
5. If bubbles appear, there is leakage.
Turn off gas supply and re-tighten all joints.

Repeat test. If bubbles form again, do not use the grill. Please contact the helpline stated in this manual.

Leak test annually and whenever the gas bottle is removed or replaced.



Points for leak testing



Hose / Regulator

Regulator / Cylinder

SAFETY INSTRUCTIONS

Warnings

- Failure to read and follow these instructions could result in serious injury or damage to property.
- This product is for OUTDOOR USE ONLY.
- This product shall not be used in a building, garage or any other enclosed area.
- This outdoor cooking gas appliance is not intended to be installed in or on boats.
- This product shall not be installed in or on recreational vehicles.
- Positioning - ensure the unit is a minimum of 40 inches (1m) from flammable items or structure from all sides and above.
- This product shall not be used under overhead combustible construction.
- Always position the gas cylinder as instructed in this manual – always keep the cylinder vertical.
- Important – Ensure the grill is positioned on flat level ground to aid with fat/grease run off.
- Important – LEAK TEST THE GRILL WHEN FULLY ASSEMBLED BEFORE FIRST USE. IN ADDITION always leak test the unit annually, when dismantled, when parts are replaced, or if the gas cylinder is removed or replaced. FAILURE TO DO THIS COULD CAUSE SERIOUS INJURY, OR DAMAGE TO THE GRILL.
- Always ensure that changing of the gas cylinder is carried out away from any source of ignition.
- Do not obstruct the flow of combustion and ventilation air.
- NEVER use indoor, in an enclosed area or below ground level.
- The pressure regulator and hose assembly supplied with the outdoor cooking gas appliance must be used. Replacement pressure regulators and hose assemblies must be those specified by the outdoor cooking gas appliance manufacturer.
- Do not modify the appliance.

The LP-gas supply cylinder to be used must be:

- a. Constructed and marked in accordance with the specifications for LP-gas cylinders of the U.S. Department of Transportation (D.O.T.), CAN/CSA-B339, or the Cylinders, Spheres and Tubes for Transportation of Dangerous Goods and Commission, as applicable; and
- b. Provided with a listed overfilling prevention device; and
- c. Provided with a cylinder connection device

compatible with the connection for outdoor cooking appliances.

- The cylinder used must include a collar to protect the cylinder valve.

Do not store a spare LP-gas cylinder under or near this appliance. Never fill the cylinder beyond 80 percent full. If the above information is not followed, exactly, a fire causing death or serious injury may occur.

- Other cylinders may be acceptable for use with the appliance provided they are compatible with the appliance retention means.
- Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.
- This appliance has been supplied with an LP REGULATOR (only use with LP gas).
- NEVER use an adjustable regulator with this grill.
- This product will become hot when in use – take care when touching.
- Keep children and pets at a safe distance from the unit when in use.
- DO NOT move this product when in use.
- Always turn off gas supply at the gas cylinder when not in use.
- Any modification of this grill may be dangerous.
- DO NOT leave this product unattended when in use.
- Any parts sealed by the manufacturer or his agent must not be altered by the user.
- When igniting, always have the lid open.
- ONLY use grill on a flat LEVEL non-flammable surface or ground.
- This grill is not intended for use with charcoal or other similar fuel.
- DO NOT use petrol, white spirit, lighter fluid, alcohol or other similar chemicals to ignite a grill.
- When storing the grill or gas cylinder, ensure they are away from flammable materials or liquids.
- Always follow care and maintenance instructions – regularly maintain your grill.
- DO NOT allow grease, fat or food residue to build up in or on the grill – RISK OF FIRE.
- Always replace worn parts – do not use grill if a leak, wear, or damage is found.

- Never overload the grill with food – evenly space over the cooking grill surface, ensuring sufficient air circulation to the burners.
- DO NOT store or cover the grill until fully cooled.
- Keep outdoor cooking appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Do not empty the grease tray until the grill has cooled down.
- This product is not suitable for Lava Rock.
- Retain instructions for future reference.
- Installation must conform with local codes or, in the absence of local codes with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code. CSA B149.1, or Propane Storage and Handling Code, B149.2

ALTHOUGH EVERY PRECAUTION HAS BEEN TAKEN TO ELIMINATE SHARP EDGES, ALWAYS TAKE CARE WHEN HANDLING METAL COMPONENTS.

Do Not Bring Goods Back To Place Of Purchase.

USER INSTRUCTIONS

Connecting to the Cylinder

- Confirm all grill control knobs are in the off position and ensure gas is turned off.
- Connect the regulator to the gas cylinder according to your regulator and cylinder dealer's instructions.

Use Instructions - Grill

Before proceeding, make certain that you understand the WARNINGS section of this manual.

- Preparation before cooking – To prevent foods from sticking to the cooking grill, apply a light coat of cooking or vegetable oil to food before barbecuing session.
- Note: When cooking for the first time, paint colors may change slightly as a result of high temperatures. This is normal and should be expected.
- Inspect the hose before each use of the outdoor cooking gas appliance.
- If it is evident there is excessive abrasion or wear, or the hose is cut, it must be replaced prior to the outdoor cooking gas appliance being put into operation. The replacement hose assembly must be identical to the original part. See Part List.

Lighting the Grill

- Turn on gas supply at gas cylinder.
- Push control dial in and slowly turn to ⚡ position.
- If burner does not light, return to OFF position and try again.
- Once ignition has occurred, hold dial in for at least 10 seconds to ensure the burner stays lit.
- If burner does not light or stay lit after holding dial in for 10 seconds, turn the dial to OFF position and wait for 1 minute and try again. Do not continuously hold the dial in as you may cause a build up of gas.
- In windy conditions shield from wind to ensure easy lighting.
- Turn control dial to alter burner settings as required.

To Turn Off:

- Push the dial in and turn to the ● (OFF) position.
- Turn the gas off and disconnect at the cylinder when not in use.

Use Instructions - Side Cart

The customer has the option to secure the side cart to the grill or to keep it detached. To attach the side cart to the grill, lift the side cart slightly on the left and lower down to lock in to the grill side brackets.

Note: make sure the side cart wheels are on the left hand side. If you wish to keep the side cart detached, you can remove the side brackets from the grill.

Manual Lighting Instructions

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

WARNING

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

Grill Cooking

The Vapor bar evenly distributes the heat across the cooking grill area. The natural food juices produced during cooking fall onto the hot vapor bar below and vaporise. Even cooking of food will be achieved by using the grill with the hood down. This should only be done with the burner on low.

Flare-Up Control

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

End of Cooking Session

After each cooking session, turn the grill burners to the high position and burn for 5 minutes. This procedure will burn off cooking residue, thus making cleaning easier.

Care and Maintenance

- Regularly clean your grill between uses and especially after extended periods of storage.
- Ensure the grill and its components are sufficiently cool before cleaning.
- Do not leave the grill exposed to outside weather conditions or stored in damp, moist areas.
- Never douse the grill with water when its surfaces are hot.
- Never handle hot parts with unprotected hands.
- In order to extend the life and maintain the condition of your grill, we strongly recommend that the unit is covered when left outside for any length of time, especially during the winter months.
- **IMPORTANT** – We recommend that servicing of this appliance should be performed either after every 100 hours of use or annually, whichever is achieved soonest.
- Change the flexible tube when the national conditions require it.
- Keep outdoor cooking gas appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.

Cooking Grill

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

Barbecue Body

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

Burner Maintenance

- In normal usage, burning off the residue after cooking will keep the burners clean.

- The burners should be cleaned annually, or whenever heavy build-up is found, to ensure that there are no signs of blockage (debris, insects) in either the burner portholes or the venturi tubes of the burners fitted over the valve outlets. A clogged tube can lead to a fire beneath the grill.

Vapor Bar

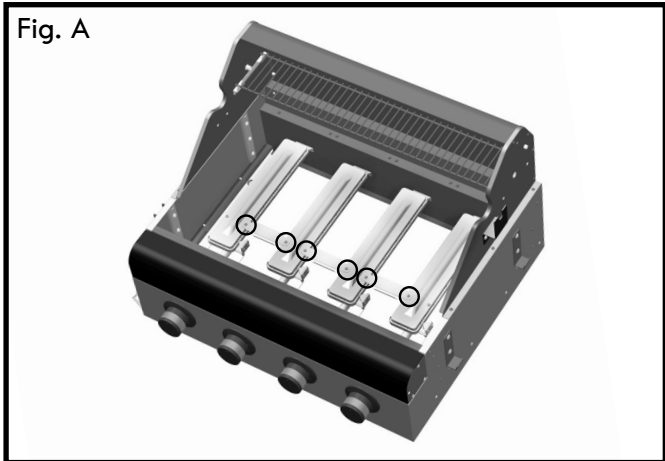
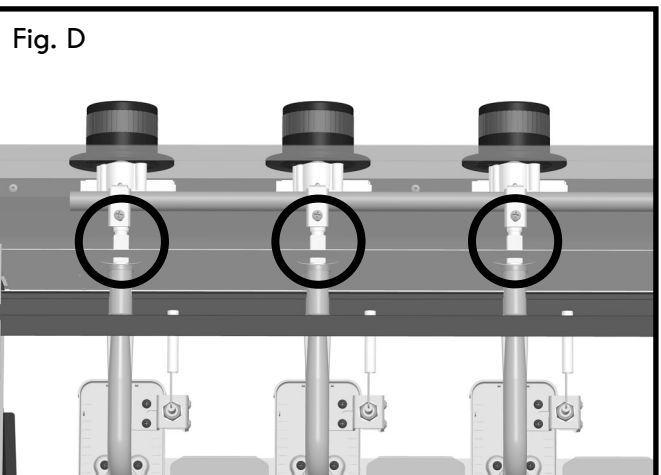
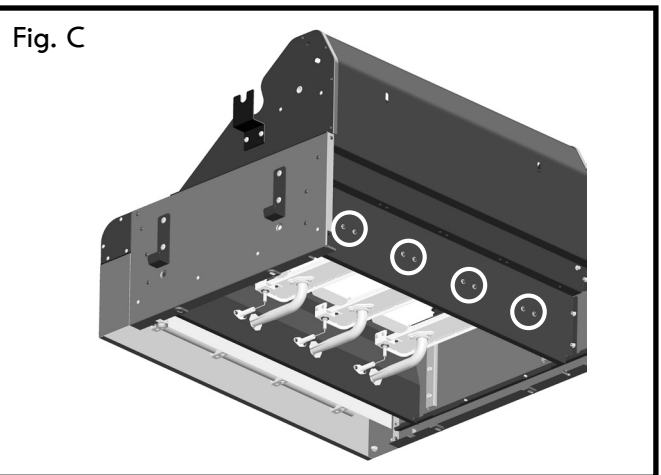
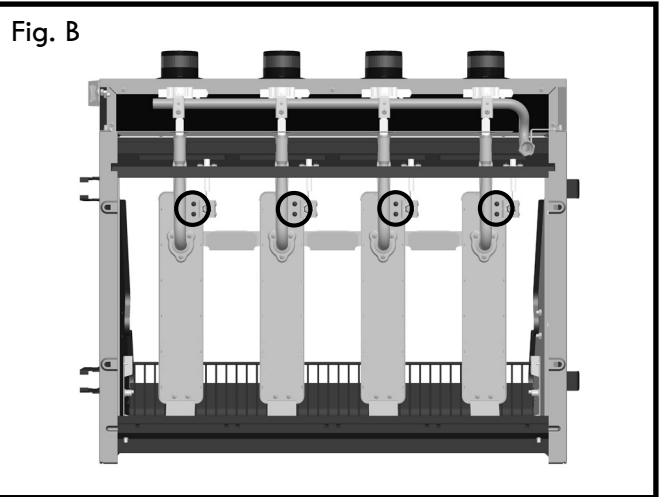
- Clean the vapor bar with soap and warm water using a low abrasive cleaning cloth or sponge.

CAUTION: SPIDER ALERT! Spiders or small insects can create “flashback” problems. The spiders spin webs or build nests in the grill burner tubes, obstructing the flow of gas to the burner. The backed-up gas can ignite in the tube behind the control panel. This is known as flashback and can damage your grill or cause personal injury. To prevent flashback and ensure good performance, remove and clean the burners before use whenever the grill has been idle for an extended period.

Cleaning the Burner Assembly

Follow these instructions to clean and/or replace parts of burner assembly or if you have trouble igniting grill.

1. Turn gas off at control knobs and LP cylinder.
2. Remove cooking grill and vaporiser bars.
3. Remove the screws from the ignition plates connecting the burners. See Fig. A below.
4. Remove the screws from the connection between the burner and the ignition bracket on the underside of the firebox. See Fig. B.
5. Remove the screws on the back board of the firebox. See Fig. C.
6. Fully remove the burner assembly from the firebox.



We suggest the following ways to clean the burner tubes. Use the one easiest for you.

- (A) Use a narrow bottle or alloy wheel brush with a flexible handle (do not use a brass wire brush), run the brush through each burner tube several times.
- (B) Wear eye protection: Use an air hose to force air into the burner tube and out the burner ports. Check each port to make sure air comes out each hole.

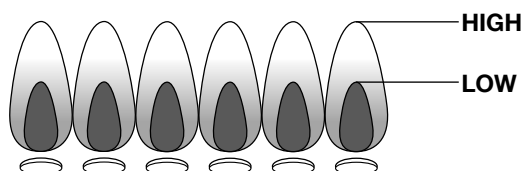
6. Wire brush entire outer surface of burner to remove food residue and dirt.
7. Clean any blocked ports with a stiff wire such as an open paper clip.
8. Check burner for damage, due to normal wear and corrosion some holes may become enlarged. If any large cracks or holes are found, replace burner assembly.
9. Carefully re-install burner assembly.

VERY IMPORTANT: Burner tubes must reengage valve openings. See Fig. D.

10. Secure burner assembly using the previously removed screws from the back board of the firebox (See Fig. C). Then fit the previously removed screws from the ignition bracket on the underside of the firebox (See Fig. B). Finally, fit the previously removed screws from the ignition plates connecting the burners (See Fig. A).
11. Reconnect sparker wires to valves.
12. Replace vaporiser bars and cooking grill.

Burner Flame Check

- Remove cooking grill and vaporising bar. Light burner, rotate knobs from high to low. You should see a smaller flame in low position than seen on high. Always check flame prior to each use.



Grease Tray

- **IMPORTANT** – Check and clean the grease tray regularly before every use and replace if necessary. Do not allow the fat residue to build up in the tray.
- **NEVER** use without grease tray in position.

Fixings

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


Storage

- Store your grill in a cool dry place.
- Cover the burner with aluminum foil in order to prevent insects or other debris from collecting in burner holes.

- If the grill is to be stored indoors, the gas bottle must be disconnected and left outside. The gas bottle should always be stored outside, in a dry, well-ventilated area, away from any sources of heat or ignition.
- Disconnect the cylinder when the barbecue is not in use.
- Do not let children tamper with the bottle.
- Cylinders must be stored outdoors out of reach of children and must not be stored in a building, garage or any other enclosed area.

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

- Accessible parts may be very hot. Keep young children away.
- Always wear protective gloves when handling hot components or items such as pots.



WARNING: COMBUSTION BYPRODUCTS PRODUCED WHEN USING THIS PRODUCT INCLUDE CARBON MONOXIDE, A CHEMICAL KNOWN TO THE STATE OF CALIFORNIA TO CAUSE BIRTH DEFECTS OR OTHER REPRODUCTIVE HARM.
For more information go to www.P65Warnings.ca.gov



BBQ Specifications

Burner	4 Burner
Injector Size	0.039"
Gas/Pressure	11" per W.C
Input Rate (main)	11,700 BTU/HR*1 (Orifice size: 1.0 MM)
Standard	ANSI STD Z21.58-2018 Outdoor Cooking Gas Appliances

TECHNICAL AND SERVICING INFORMATION

This appliance is designed for outdoor use only using Propane gas at a supply pressure of 11" per WC and must be serviced by a competent person in accordance with the instructions included. Please read all accompanying documentation carefully.

TROUBLESHOOTING

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

BARBECUE GUARANTEE

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

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

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

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

HELPLINE Dublin Ireland: (678) 534 2876

or at

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