



## Argos Distribution Limited

Avebury, 489-499 Avebury Boulevard  
Saxon Gate West, Central Milton Keynes, MK9 2NW  
www.argos.co.uk

### Assembly and Operating Instructions for 2 Burner with Side Burner Gas Barbecue



Drawings are not to scale.  
Specifications subject to change  
without prior notice.

**WG2400**

**CE** 0359



#### WARNING

- For outdoor use only. Not for commercial use.
- Use only Propane regulator 37mbar .
- Read instructions before using the appliance. Failure to follow instructions could result in death, serious bodily injury, and/or property loss.
- **Warning:** accessible parts may be very hot. Keep young children away.
- Do not move the appliance during use.
- Turn off the gas supply at the gas bottle after use.
- Any modification of the appliance, misuse, or failure to follow the instructions may be dangerous and will invalidate your warranty. This does not affect your statutory rights.
- Retain these instructions for future reference.
- Leak test your barbecue annually. Check the hose connections are tight and leak test them each time you reconnect the gas bottle.

#### FOR YOUR SAFETY

If you smell gas:

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

#### FOR YOUR SAFETY

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

Check the box and make sure you have all the parts and fittings listed. If not, contact your local store or the Helpline **0844-335-0229** who will be able to help you.

## I. Parts List

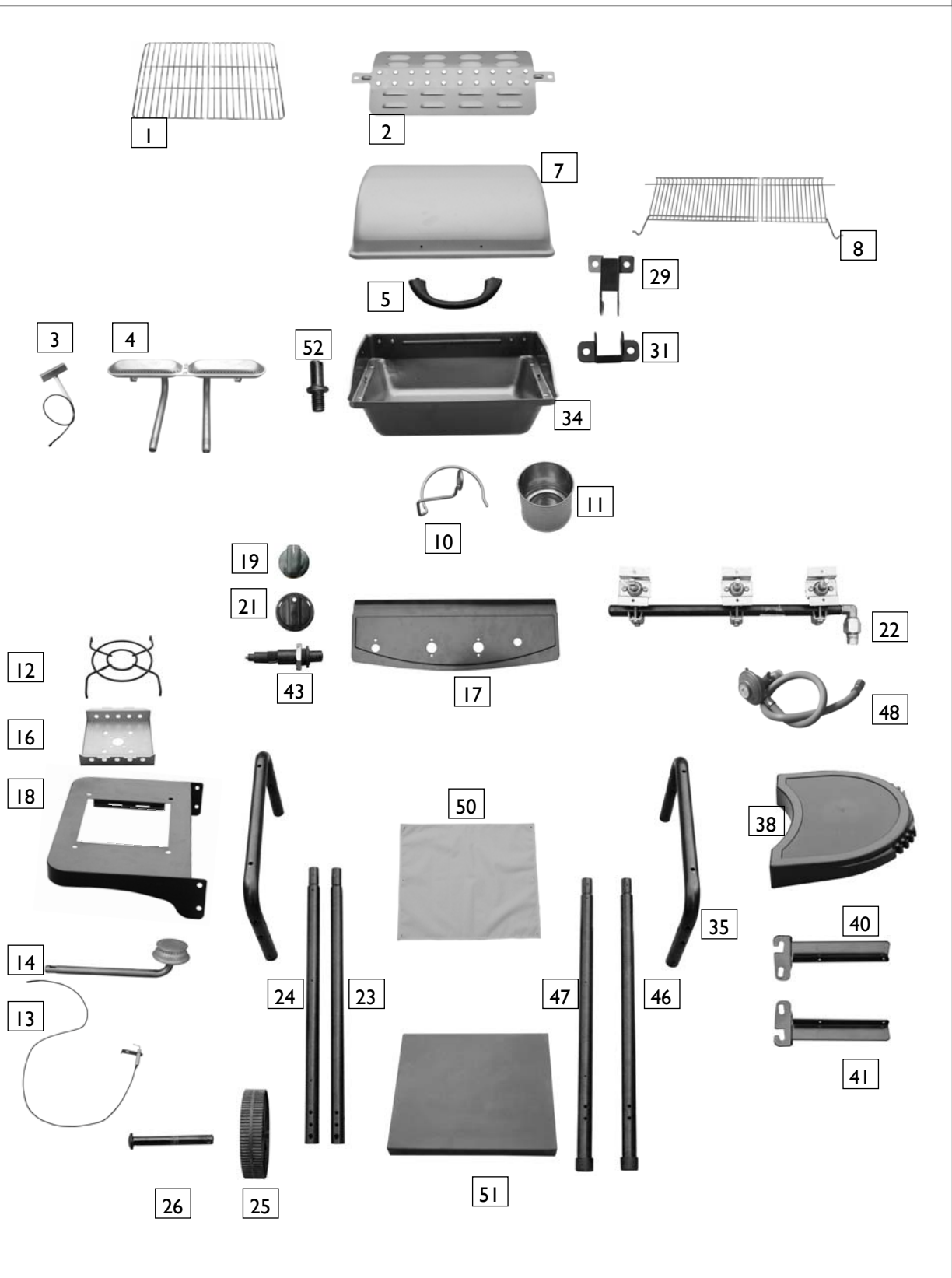
Quantities vary according to model purchased. Specifications subject to change without prior notice. For more details on hardware, please see the corresponding Hardware Reference Diagram for your barbecue model.

CODE	PART	QTY	2 Burner with Side Burner
1	Grill	1	✓
2	Flame Tamer	1	✓
3	Gas Collector Box (with Main Electrode)	1	✓
4	Main Burner	1	✓
5	Handle	1	✓
6	M5x10 Handle Bolt (Preassemble)	2	✓
7	Hood	1	✓
8	Warming Rack	1	✓
9	M6x45 Bolt	12	✓
10	Grease Cup Holder	1	✓
11	Grease Cup	1	✓
12	Side Burner Grid	1	✓
13	Side Burner Electrode	1	✓
14	Side Burner	1	✓
15	Wing Nut	1	✓
16	Side Burner Drip Pan	1	✓
17	Control Panel	1	✓
18	Side Burner Shelf	1	✓
19	Side Burner Knob	1	✓
20	M4x10 Bolt	5	✓
21	Knob	2	✓
22	Valves/Manifold Assembly	1	✓
23	Left Back Leg	1	✓
24	Left Front Leg (with 3 holes for front screen)	1	✓
25	Wheel	2	✓
26	Short Axle	2	✓
27	ST4X10 Screw	9	✓
28	M6 Nut	30	✓
29	Upper Hinge	2	✓
30	M6x15 Bolt	8	✓
31	Lower Hinge	2	✓
32	R-Clip	4	✓
33	Hinge Pin	2	✓
34	Body	1	✓
35	Arch Support	2	✓
36	Shelf Spacer	8	✓
37	Shelf Washer	8	✓
38	Side Shelf	1	✓
39	Body Spacer	4	✓
40	Side Shelf Bracket "A"	1	✓
41	Side Shelf Bracket "B"	1	✓
42	ST4.8x25 Screw	4	✓
43	Ignition Pushbutton	1	✓
44	M5 Nut	4	✓
45	M5x35 Bolt	4	✓
46	Right Back Leg	1	✓
47	Right Front Leg (with 3 holes for front screen)	1	✓
48	Hose/Regulator Assembly	1	✓
49	M6x40 Bolt	8	✓
50	Front Screen	1	✓
51	Trolley Base	1	✓
52	Flame Tamer Bolt	2	✓

Check the box and make sure you have all the parts and fittings listed. If not, contact your local store or the Helpline **0844-335-0229** who will be able to help you.

## 2a. Parts Diagram: 2 Burner with Side Burner

















Quantities vary according to model purchased. Specifications subject to change without prior notice.  
For more details on hardware, please see 'Hardware Reference Diagram.'



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## 2b. Illustration for Hardware: 2 Burner with Side Burner

Specifications subject to change without prior notice.

Code	Description	Illustration	Qty	Code	Description	Illustration	Qty
6	M5x10 Handle Bolt (Preassemble)		2	33	Hinge Pin		2
9	M6x45 Bolt		12	36	Shelf Spacer		8
15	Wing Nut		1	37	Shelf Washer		8
20	M4x10 Bolt		5	39	Body Spacer		4
27	ST4.0x10 Screw		9	42	ST4.8x25 Screw		4
28	M6 Nut		30	44	M5 Nut		4
30	M6x15 Bolt		8	45	M5x35 Bolt		4
32	R-Clip		4	49	M6x40 Bolt		8



Unit:mm

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### 3. Assembly

#### TOOLS NEEDED FOR ASSEMBLY:

Medium size flat blade or Philips/crosspoint screwdriver, adjustable spanner or metric spanner set  
Please lay out all nuts and bolts and check lengths before assembling.

Whilst every care is taken in the manufacture of this product, care must be taken during assembly in case sharp edges are present.

1



Attach the Legs(23, 24, 46, 47) onto the Trolley Base(51) use M6x40 Bolts(49) and M6 Nut(28) as shown.

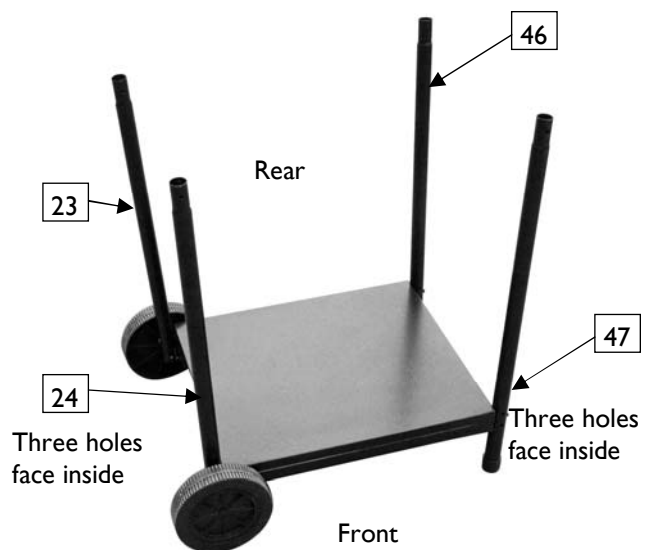
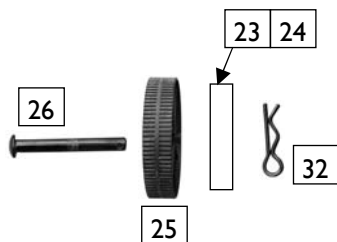
Note: Ensure Front Legs(24, 47) must be assembled in the front, and these three holes face inside.

Three holes face inside

2



Insert the Short Axle(26) through the Wheel(25) and Left Legs(23,24). Secure them with R-Clip(32).

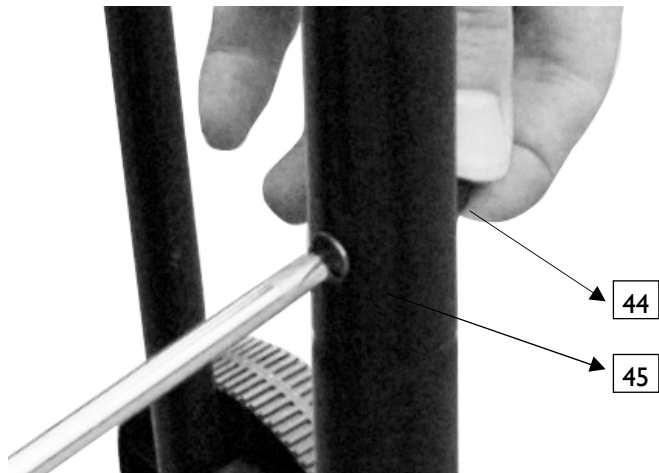


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3



Attach the Arch Supports(35) onto the Legs use M5x35 Bolts(45) and M5 Nuts(44) as shown.



4

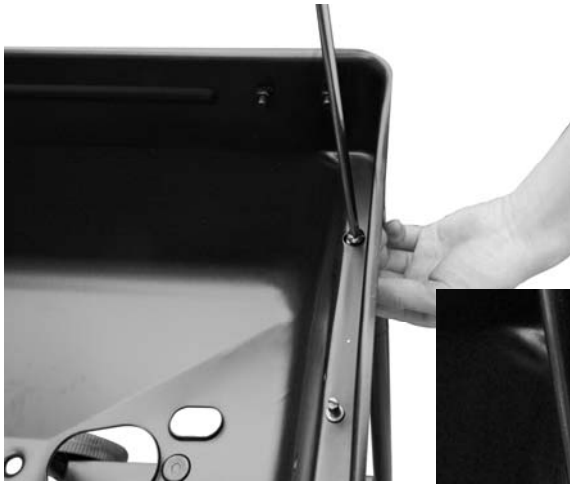


Insert the Flame Tamer Bolts(52) through the each holes of Body (34), and secure them with M6 Nut(28).

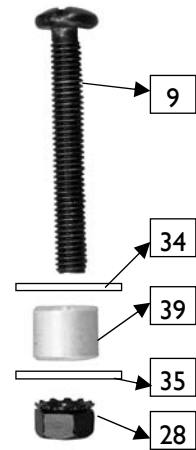


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5



Lay the Body(34) onto the Arch Supports(35), and insert the M6x45 Bolts(9) through the Body, Body Spacer(39) and the Arch Supports, and secure them with M6 Nut(28).



6



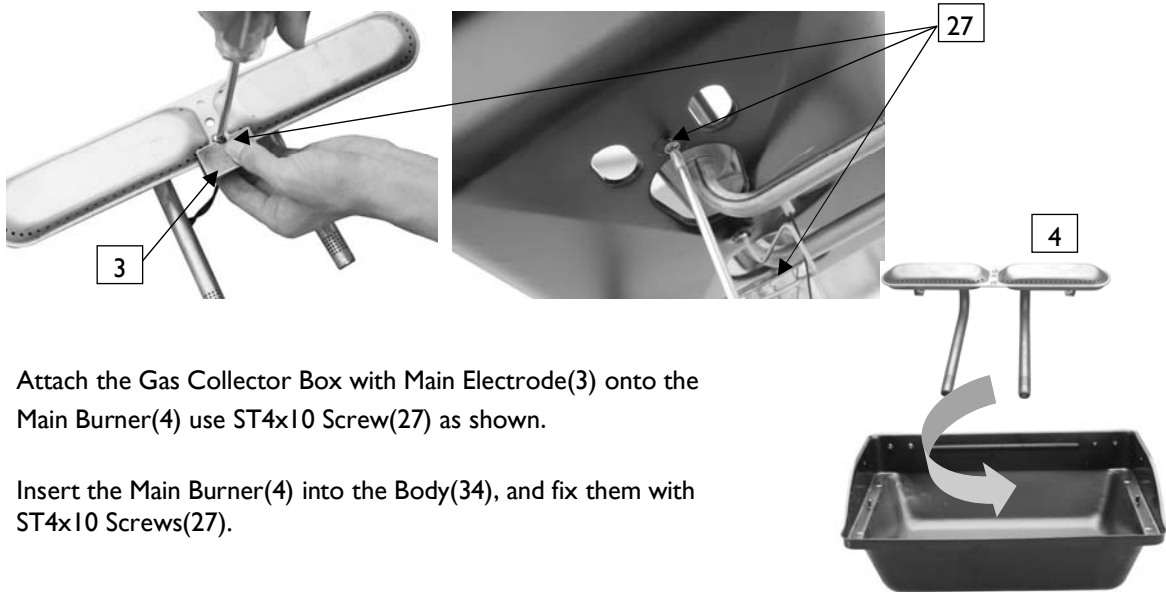
Insert the Grease Cup Holder(10) into the Body(34).



Insert the Grease Cup(11) onto the Grease Cup Holder.

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7



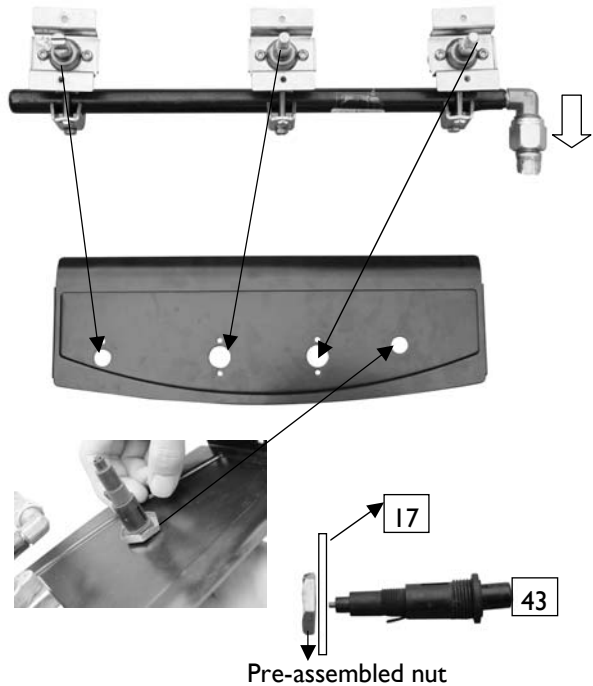
8



Attach the Valves/Manifold Assembly(22) onto the Control Panel(17) use M4x10 Screws(20) as shown.  
Note: Hose/Regulator Assembly is not pre-assembled

Insert the Ignition Pushbutton(43) into the Control Panel, and fix them with pre-assembled nut.  
Note: Loosen the pre-assembled nut before assembly.

**Warning:** Ensure the valve face as below. After the valve installed in position, the hose would attach vertically to the bottom of the valve manifold, in which it hang down directly from the right side of the barbecue.



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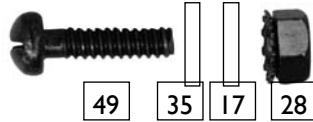


9

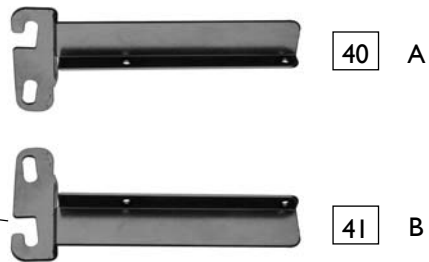


Attach the control panel(17) assembly between the Arch Supports(35), Insert the M6x40 Bolts(49) through the Arch Supports and Control Panel assembly, and fix them with M6 Nut (28).

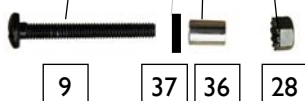
Note: Ensure the venturi tube openings fit directly over the gas valves' injectors.



10



Attach the Side Shelf Brackets(40, 41) onto the Side Shelf(38) use ST4.8x25 Screws(42) as shown.



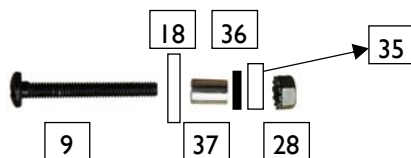
Insert M6x45 Bolts(9) through the Right Arch Support(35), the Shelf Washers(37), the Shelf Spacers(36) and the Side Shelf Brackets, and fix them with M6 Nuts(28).

Check the box and make sure you have all the parts and fittings listed. If not, contact your local store or the Helpline 0844-335-0229 who will be able to help you.

# 11



Attach the Side Burner Shelf(18) onto the Arch Support(35) as shown.



Lay the Side Burner Drip Pan(16) into the Side Burner Shelf(18) as shown.

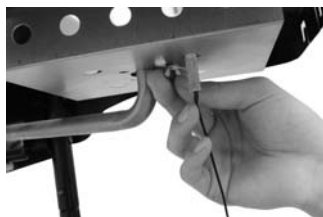
# 12



Lay the Side Burner Electrode(13) onto the Side Burner Drip Pan(16) as shown.



Position the venturi tube of the Side Burner(14) over the side burner valve injector and align the threaded stud underneath the burner head to the hole in the side burner drip pan (16)



Use the Wing Nut (15) to secure the electrode and burner head to the side burner drip pan.



**Warning:** Adjust the bracket of the electrode as shown above to obtain 3/16" gap between electrode tip and side burner head before tightening the electrode and side burner head to the side burner drip pan.



Lay the Side Burner Grid(12) onto the Side Burner Shelf as shown.

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# 13



Attach the end of the Main Electrode(3) onto the lead of the ignition pushbutton.  
Attach the wire of the side burner electrode to the exposed lead of the ignition pushbutton.



Push Knobs (21) onto the valve stems.  
Slide the Side Burner Knob(19) onto the side burner valve stem and secure with the screw within the knob.

# 14



Attach the Handle(5) to the Hood(7) use the M5x10 Handle Bolts(6).



Attach the Upper Hinges (29) to the Hood (7) use the M6x15 bolts(30) and M6 Nuts(28).



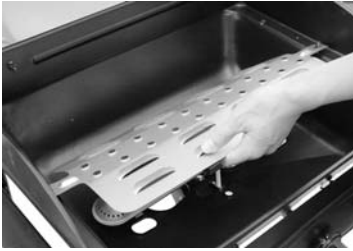
Attach the Lower Hinges (31) to the Body (35) use the M6x15 bolts(30) and M6 Nuts(28).



Align holes of the Upper Hinges (29) with the holes of the Lower Hinges (31) insert Hinge Pins (33) through the holes and secure with R-Clips (32).

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15



Place the Flame Tamer(2) into the barbecue body, and fix it with Flame Tamer Bolt (52).



Place the Grill(1) into the barbecue body.

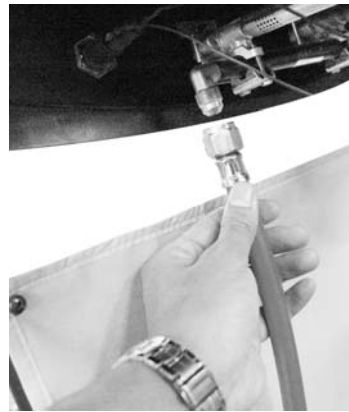


Fix the Warming Rack(8) to the Hood(7) and the body(34). (Check to see that the two bracket which can't be rotated through the both side hole of hood, and the two rotational bracket through the both side hole of body.)

16



Fix the Front Screen (50) to Front Legs (24,47) using the ST4.0x10 screws(27).



Connect the Hose/Regulator Assembly(48) to the Valves Assembly(22). Ensure the mating faces of the connection are clean and not damaged. Do not use any sealing tape, paste or liquid on the joint. The nut must be tightened with a spanner. Do not use force which may damage the assembly.

**Assembly is now complete**

Check the box and make sure you have all the parts and fittings listed. If not, contact your local store or the Helpline **0844-335-0229** who will be able to help you.

## 4. Important Information

Please read these instructions carefully before assembly and use.

- ▲ Retain these instructions for future reference.
- ▲ For outdoors use only – do not use indoors. Do not use below ground level.
- ▲ For use with LPG bottled gas only. A regulator of 37mbar must be used for propane.
- ▲ Remove plastic wrap from any parts before lighting.
- ▲ Do not use within 1m of any flammable structure or surface.
- ▲ LP gas cylinders should not be placed directly underneath the barbecue.
- ▲ LP gas cylinders must not be stored or used in the horizontal position. A leak would be very serious and liquid could enter the gas line.
- ▲ Open the barbecue hood before lighting.
- ▲ Do not move the barbecue while alight.
- ▲ This barbecue must not be left unattended when lit.
- ▲ On models with hoods, the hood handle can become very hot. Grip only the centre of the handle. Use of a cooking glove is advised.
- ▲ Use caution when opening barbecues with hoods, as hot steam inside is released upon opening.
- ▲ Parts of this barbecue become very hot – care must be taken when children, elderly people, and animals are present.
- ▲ Always turn off the gas bottle when the barbecue is not in use.
- ▲ Never cover the barbecue until completely cooled.
- ▲ Leak test annually, and whenever the gas bottle is removed or replaced.
- ▲ Do not store flammable materials near this barbecue.
- ▲ Do not use aerosols near this barbecue.
- ▲ Failure to follow this manual's instructions could result in serious injury or damage.
- ▲ If you have any queries regarding these instructions, contact your local dealer.

## 5. Gas and Regulator

This barbecue can use propane bottled gas. Propane bottles, normally red coloured, will supply gas all year round, even on cold winter days. A spanner may be required to change gas bottles. The bottle should never be stood on the trolley base and placed

directly under the barbecue. Gas bottles should never be stored or used laid on their side. Never store gas bottles indoors.

For optimal performance, we suggest the following:

Suitable regulators for propane, the regulator must have an outlet pressure of 37mbar. The appliance is

Model	Propane Bottle Size
2 Burner with Side Burner	5kg or 13kg

supplied fitted with a 27mm propane clip-on regulator suitable for use with Calor Patio Gas TM. YOU MUST HAVE THE PROPER REGULATOR AND BOTTLE IN ORDER FOR THE BARBECUE TO OPERATE SAFELY AND EFFICIENTLY. USE OF AN INCORRECT OR FAULTY REGULATOR IS DANGEROUS AND WILL INVALIDATE ANY WARRANTY. Please consult your local gas dealer for the most suitable gas bottles and regulators.

## 6. Installation

### a. Selecting a Location

This barbecue is for outdoor use only and should be placed in a well-ventilated area. Take care to ensure that it is not placed UNDER any combustible surface. The sides of the barbecue should NEVER be closer than 1 metre from any combustible surface. Keep this barbecue away from any flammable materials!

### b. Precautions

Do not obstruct any ventilation openings in the barbecue body. Position the gas supply bottle on level ground next to the barbecue and safely away from any source of heat. Should you need to change the gas bottle, confirm that the barbecue is switched off, and that there are no sources of ignition (cigarettes, open flame, sparks, etc.) near before proceeding. Inspect the gas hose to ensure it is free of any twisting or tension. The hose should hang freely with no bends, folds, or kinks that could obstruct free flow of gas. Apart from the connection point, no part of the hose should touch any hot barbecue parts. Always inspect the hose for cuts, cracks, or excessive wear before use. If the hose is damaged, it must be replaced with hose suitable for use with LPG and meet the national standards for the country of use. The length of the hose shall not exceed 1.5m. *N.B.-The date on U.K. orange hose is the date of manufacture, not the expiry date.*

### c. Connecting Hose/Regulator to Barbecue

Connect the gas hose to the gas rail inlet on the valve/manifold assembly. Do not over tighten. Do not use any sealing tape or liquid on the connection.

#### **d. Fixing the Regulator to the Gas Bottle**

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

#### **e. Leak Testing (To be performed in a well-ventilated area.)**

Confirm all control knobs are in the off position. Open the gas control valve on the bottle or regulator. Check for leaks by brushing a solution of ½ water and ½ soap over all gas system joints, including all valve connections, hose connections and regulator connections. NEVER USE AN OPEN FLAME to test for leaks at anytime. If bubbles form over any of the joints, there is a leak. Turn off the gas supply and retighten all joints. Repeat test. If bubbles form again, do not use the barbecue. Please contact your local dealer for assistance. Leak test annually, and whenever the gas bottle is removed or replaced.

## **7. Operation**

### **a. Warning**

- Before proceeding, make certain that you understand the **IMPORTANT INFORMATION** section of this manual.

### **b. Preparation Before Cooking**

To prevent foods from sticking to the cooking grill, please use a long handled brush to apply a light coat of cooking or vegetable oil before each barbecuing session. **(Note: When cooking for the first time, paint colours may change slightly as a result. This is normal and should be expected.)**

### **c. Lighting the Barbecue**

- Open the barbecue hood.
- Ensure all knobs are in the off position. Open the gas control valve on the gas bottle or regulator.
- Push and turn the leftmost control knob to the high position. Press the ignition button rapidly several times until left portion of the burner is lit. If burner fails to ignite, turn control knob to the off position and turn gas off at the bottle or regulator. Wait five minutes, then repeat the above steps. After successful lighting of the left side, ignite the remaining portion of the burner. If the burner fails to ignite after following above procedure, turn all the knobs to the off position. Close the gas valve on the gas bottle. Wait 5 minutes, then repeat the above steps. If the barbecue still fails to light, please refer to the manual ignition instructions in section

below.

- After ignition, the burner should be burned at the high position for 3-5 minutes in order to preheat the barbecue. This process should be done before every cooking session. The hood (where applicable) should be open during preheating.
- After completion of preheating, turn the burner to the low position for best cooking results.

### **d. Manual Ignition Instructions**

- Insert lit match through the match-lighting hole on the right side of the barbecue.
- Push and turn the rightmost control knob anti-clockwise to the high position.
- After the right portion of the burner is lit, light the remaining portion of the burner.
- If burner fails to ignite, contact your local dealer for assistance.
- After ignition, the burner should be burned at the high position for 3-5 minutes in order to preheat the barbecue. This process should be done before every cooking session. The hood should be open during preheating.
- After completion of preheating, turn the burner to the low position for best cooking results

### **e. Lighting the Side Burner**

Push and turn the side burner control knob anti-clockwise to the high position. Push the ignition button rapidly until the side burner ignites. If the side burner fails to ignite, turn the control knob to the OFF position and wait five minutes before attempting to re-light following the above procedure. If the side burner still fails to ignite, turn the control knob off, wait five minutes and light with match.

### **f. Grill Cooking**

The burner heats up the flame tamer underneath the grill, which in turn heats the food on the grill. The natural food juices produced during cooking fall onto the hot flame tamer below and vaporise. The subsequent rising smoke bastes the food, as it travels upwards, imparting that unique barbecued flavour. More even cooking of food will be achieved by using the BBQ with the hood down. This should only be done with the burners on low.

### **g. Roasting Hood Cooking**

Barbecues equipped with a roasting hood give the option of cooking with hood closed to form an 'oven' for roasting food, such as joints of meat, whole chickens, etc.

When the hood is closed, a large amount of heat is trapped inside the barbecue. Thus, it is **IMPORTANT** to make sure that the burner is turned to the low position to prevent burning of the food and damaging

the barbecue. Avoid lifting the hood unnecessarily as heat is lost every time the hood is opened. **DO NOT ALLOW YOUR BARBECUE TO OVERHEAT.**

#### **h. Flare-Up Control**

Flare-ups occur when meat is barbecued, and its fat and juices fall upon the hot lava rock. Smoke helps give food its barbecued flavour, but avoid excessive flare-up to prevent food being burned. To control flare-up, it is advisable to trim away excess fat from meat and poultry before grilling. The burner should always be placed on the low setting during cooking. Flare-ups can be extinguished by applying baking soda or salt directly onto the lava rocks. Always protect your hands when handling anything near the cooking surface of the barbecue.

#### **i. End of Cooking Session**

After each cooking session, turn the barbecue burner to the "high" position and burn for 5 minutes. This procedure will burn off cooking residue, thus making cleaning easier. Make sure the hood is open during this process.

#### **j. Turning Off Your Barbecue**

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

## **8. Care and Maintenance**

Regularly clean your barbecue between uses and especially after extended periods of storage. Ensure the barbecue and its components are sufficiently cool before cleaning. Do not leave the barbecue exposed to outside weather conditions or stored in damp, moist areas.

- Never douse the barbecue with water when its surfaces are hot.
- Never handle hot parts with unprotected hands.

In order to extend the life and maintain the condition of your barbecue, we strongly recommend that the unit be covered when left outside for any length of time, especially during the winter months.

#### **a. 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.

#### **b. Burner Maintenance**

In normal usage, burning off the residue after cooking will keep the burner clean. The burner should be

removed and cleaned annually, or whenever heavy build-up is found, to ensure that there are no signs of blockage (debris, insects) in either the burner portholes or the venturi tubes. Use a pipe cleaner to clear obstructions. A wire brush can be used to remove corrosion from the burner surfaces. When refitting the burner, be careful to check that the venturi tubes of the burner fit over the valve outlets.

#### **c. Flame Tamer**

Remove any food residue from the flame tamer surface with a plastic or wooden scraper or brass wire brush. Do not use a steel scraper or wire brush. Clean with hot soapy water and rinse well.

#### **d. Barbecue Body**

Regularly remove excess grease or fat from the barbecue 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.

#### **e. Fixings**

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

#### **f. Storage**

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

## **9. Technical Specifications**

<b>Model</b>	<b>CE Approval</b>	<b>Heat Input</b>	<b>Burner Controls</b>	<b>Injector Size</b>
<b>2 Burner with Side Burner</b>	0359 359BL239	6.2kW	2	0.89mm
<b>Side Burner</b>	0359 359BL239	2.3kW	1	0.74mm
<b>Gas /Pressure:</b> Propane/ 37mbar				
<b>Countries of Use:</b> I3+(28-30/37) GB, IE				

Specifications are subject to change without prior notice.

**Check the box and make sure you have all the parts and fittings listed. If not, contact your local store or the Helpline 0844-335-0229 who will be able to help you.**



## **I0. Troubleshooting**

<b>Problem</b>	<b>Possible Cause</b>	<b>Solution</b>
<b>Burners will not light using the ignition system</b>	LP gas bottle is empty	Replace with full bottle
	Faulty regulator	Have regulator checked or replace
	Obstructions in burners	Clean burners
	Obstructions in gas jets or gas hose	Clean jets and gas hose
	Electrode wire is loose or disconnected on electrode or ignition unit	Reconnect wire
	Faulty push button ignition	Change ignition
<b>Burner will not light with a match</b>	LP gas bottle is empty	Replace with full bottle
	Faulty regulator	Have regulator checked or replace
	Obstructions in burners	Clean burners
	Obstructions in gas jets or gas hose	Clean jets and gas hose
<b>Low flame or flashback (fire in burner tube— a hissing or roaring noise may be heard)</b>	LP gas bottle too small	Use larger bottle
	Obstructions in burners	Clean burners
	Obstructions in gas jets or gas hose	Clean jets and gas hose
	Windy conditions	Use BBQ in a more sheltered position
<b>Gas valve knob difficult to turn</b>	Gas valve jammed	Replace gas valve

For reference and correspondence, record your serial number here.  
(See sticker on side of barbecue body.)

**Serial No.** \_\_\_\_\_

This number may be required when ordering spare parts or accessories. A part reference number may also be required where applicable.

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**Check the box and make sure you have all the parts and fittings listed. If not, contact your local store or the Helpline 0844-335-0229 who will be able to help you.**