

KANSAS PRO 3 SIK TURBO

GAS BARBECUE



870930

GB

INSTRUCTION MANUAL

www.lifestyleappliances.co.uk

Enders®

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INFORMATION REGARDING

Congratulations on purchasing this Enders product!

Please read and observe these instructions for use and particularly the safety notice before using the product and only use the product as described in these instructions, to prevent accidental injuries or damages.

Keep these instructions for future reference. If the product is given to someone else, please include these instructions.

Have fun with your Enders gas grill.

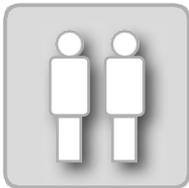
SYMBOLS IN THESE INSTRUCTIONS



This symbol stands for the word **ATTENTION** and warns of possible injuries or material damages as well as damage to the appliance.



Tools are required.



Have another person help you here.



Do not use a cutter or similar sharp objects when opening the packaging, to avoid making scratches on the product.



Useful tips and information.



Furthermore, during assembly, place a soft mat beneath the components, to avoid scratches and damages here as well.



Wear safety gloves during assembly, to avoid getting cut.

UNPACKING THE GAS GRILL

SAFETY NOTICE



- Despite careful processing of all individual parts, individual components can have sharp edges. Therefore, please wear safety gloves, and dispose of it immediately. Furthermore, keep small parts away from children and their range of reach.
- Mortal danger due to suffocation/swallowing. Keep the packaging material away from children and their range of reach.

REQUIRED TOOLS/AUXILIARY MATERIALS

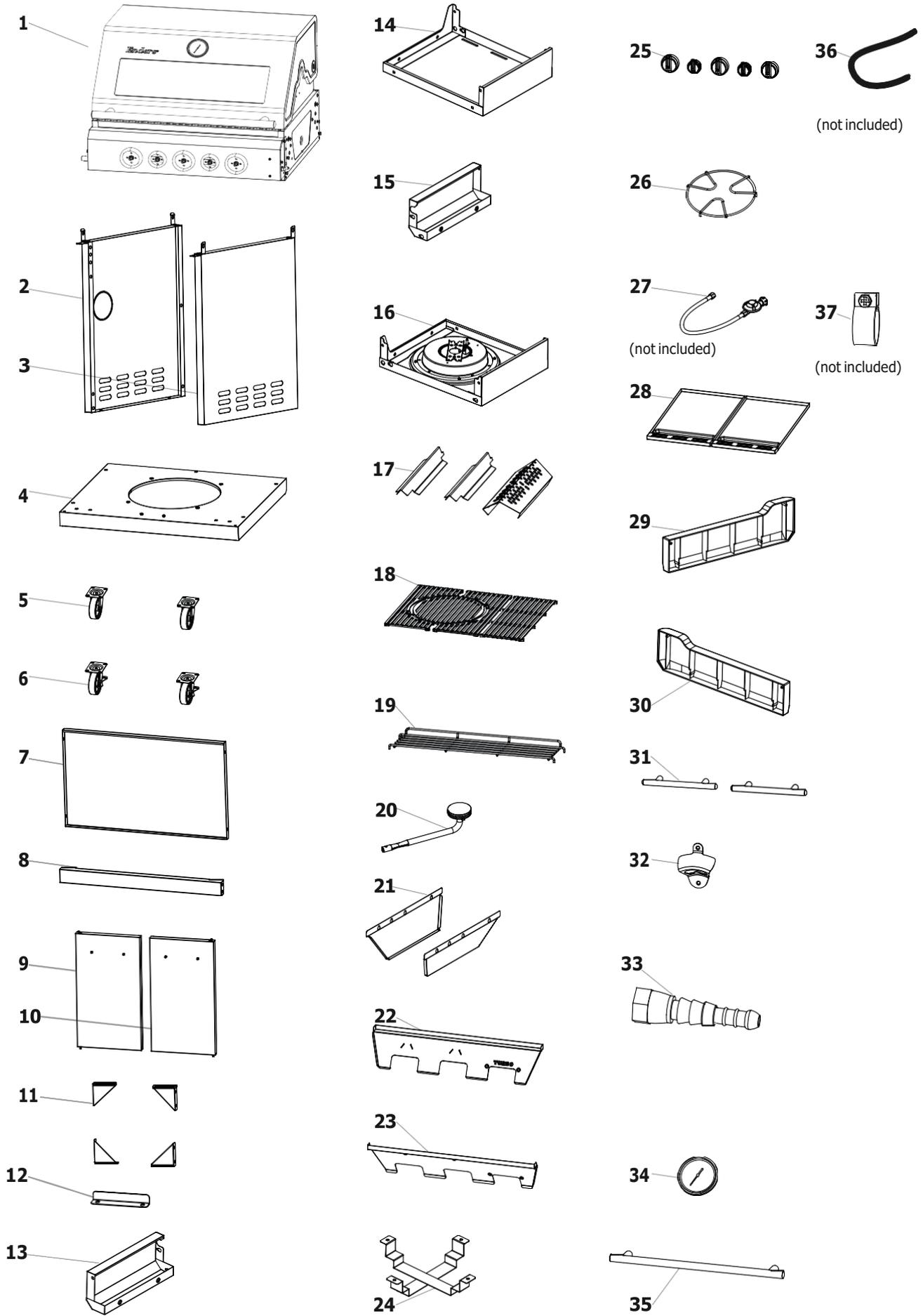


PARTS DESCRIPTION

No.	Quantity
1	1
2	1
3	1
4	1
5	2
6	2
7	1
8	1
9	1
10	1
11	4
12	1
13	1
14	1
15	1
16	1
17	3
18	4
19	1
20	1
21	2
22	1
23	1
24	2

No.	Quantity
25	5
26	1
27	0
28	2
29	1
30	1
31	2
32	1
33	1
34	1
35	1
36	0
37	0

A	67
B	6
C	2
D	16
E	8



CONNECTING THE GAS CYLINDER

SAFETY NOTICE



RISK OF FIRE AND EXPLOSION

- The gas grill can only be operated with a pressure regulator. The enclosed pressure regulator is correctly adjusted for operation with liquefied gas ex works 37 mbar Propane. Also read and observe the assembly instructions and instructions for use, which are separately enclosed with the pressure regulator.
- The gas hose may have to be replaced if respective national regulations or the lifetime of the hose line require this.
- Gas hose and pressure regulator must be replaced at regular intervals. (For this, please refer to chapter Cleaning/Service.)
- Get information at a specialist shop when purchasing or renting gas cylinders.
- Make sure that there are no sources of ignition, open fire or the like in the vicinity, when connecting or replacing the gas cylinder.
- Make sure that the gas hose does not have a kink in it or is chafed and that its entire length is accessible.
- After installing the gas cylinder, please check all connection points for leak tightness using a commercially available leak detection spray or soapy water. If there are no leaks, clean the connections with water after the inspection.
- Checking for leaks with an open flame is strictly prohibited!

REQUIRED TOOLS



ASSEMBLY PROCESS

The "Low pressure clip-on regulator" is a domestic regulator designed to supply gas to consuming appliances at a pressure and capacity as indicated on the identification label (37 mbar). The "clip-on regulator" can be fitted to any cylinder equipped with automatic valves having a diameter as indicated on the regulator (27 mm). The gas cylinder must always be used in the upright position. When the device is to be used outdoors, the "Clip-On" regulator must be protected against penetration of rain or trickling water. In case of any difficulties or problems, turn the gas supply OFF and immediately contact your dealer. Never move or displace the gas cylinder when it is on.

Fitting the Hose

Before connecting the "Switch-On" regulator to a cylinder valve, take care to fit a regulation rubber hose to the barbed stem (lubricate the latter with water to facilitate the insertion). To guarantee a sound connection, use a regulation hose clip, which is usually sold together with the hose and is in any case matched with the hose dimensions.

Assembly on the gas Cylinder

Make sure that :

1. All taps of the consuming appliance are closed;
2. The connecting hose to the consuming appliance is correctly fitted;
3. The "Clip-On" regulator lever is in the "OFF" position

With no flames on, remove the seal cap from the cylinder valve, place the "Clip-On" regulator on to the valve and push down firmly and vertically, whilst pressing in the retaining collar button, situated below the on – off lever of the regulator.

You should hear a "Click" sound which means the regulator is securely latched and you can release the retaining collar button .

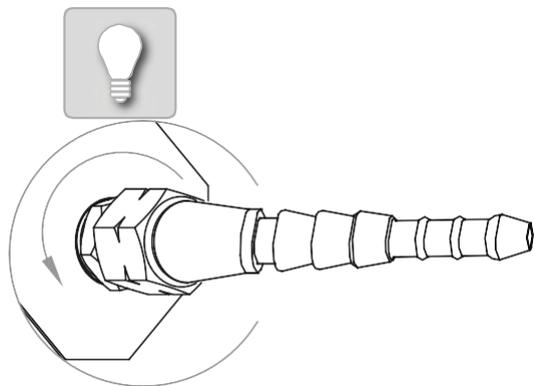
Notes : The "Clip-On" regulator is so designed as to prevent it from being fitted to the valve, unless the regulator handle is in the "OFF" position; therefore, never attempt to mount or dismount it, when the handle is not in "OFF" position.

Operation

Once the "Clip-On" regulator is correctly mounted on the valve, gas supply is possible by turning the regulator lever upwards (anticlockwise) ¼ turn.

To shut OFF the gas supply, reverse the above Procedure (Clockwise) ¼ turn.

Caution : If you are unable to turn the regulator handle to the "ON" position, this means that your "Clip-On" regulator is not correctly connected to the valve. Do not force the lever to the on position, and restart the operations described under above.



13 kg Propane Patio Gas
 Height: approx. 58.0 cm
 Diameter: approx. 31.5 cm
 (not included)



11 kg Propane Patio Gas
 Height: approx. 56.0 cm
 Diameter: approx. 31.0 cm
 (not included)

OPERATING THE GAS GRILL

SAFETY NOTICE



Before you start grilling, you should always think of safety first. Therefore, there are several safety inspections, which need to be observed, before grilling.

INTENDED USE

- Only use outdoors.
- Read the instruction manual before operating this appliance.
- This appliance is not intended to be used by children or person with a limited ability to operate such appliances. It can only be operated by persons, who are capable of safely operating such an appliance.
- Attention: Accessible parts can be extremely hot. Keep children away.
- The side shelves are not intended for direct contact with food.
- Wear protective gloves when handling hot components.

RISK OF FIRE AND EXPLOSION

Avoiding grease fires:

- Grease and oils can self-ignite if heated to extremely high temperatures. In not cleaned adequately, the accumulated grease can catch fire, which can lead to a so-called grease fire in the grill.
- Dab away excess grease/marinade from the grill items before placing them on the grill. This does not reduce the flavour of the grill items but solely serves the purpose of preventing grease fires.
- Clean the appliance regularly and remove any accumulation of grease! When doing so, pay particular attention to grease accumulation on the inside of the firebox, the flame covers, the grease drip tray and the grease cup.
- Never use water to extinguish burning, hot or smoking grease/oil.

Handling the gas installation/gas grill:

- Do not smoke when handling the gas installation.
- Do not place the gas cylinder near open fire.

- Only use the gas grill outdoors. Make sure the gas grill is sheltered from wind.
- Keep the grill away from moisture, splash water, etc.
- Position the gas grill on an even, sturdy and fireproof surface.
- Do not move the appliance when it is being operated.
- Check the hose and pressure regulator for tears and damages before each use. Do not use the gas grill if the pressure regulator, hose or gas cylinder indicate a defect or leak.
- Do not leave the gas grill unattended when it is in operation.
- For protection against accidentally escaping gas, the operating lever on the gas regulator should only be opened when the gas grill is being used.
- After use, close the operating lever on the gas regulator and disconnect from the cylinder.
- To avoid overheating, do not cover the entire grill surface with aluminium foil or the like. If you have a cast iron reversible griddle, it can be used as described in the corresponding instructions. At the same time, only use original Enders products. Enamelled cast iron grates and cast iron griddles cannot come into contact with highly acidic foods!
- Keep a safe distance from flammable and heat-sensitive materials when using the grill. The distance must be at least 1 m.
- Make sure that there are no objects or parts of structures above the grill at a height less than 2 m.
- Make sure that the ventilation openings of the place where the gas cylinder is positioned are not covered.
- Immediately close the lever on the gas regulator if gas escapes or if there is a malfunction.
- Protect the gas cylinder against severe direct sunlight. The temperature cannot exceed 40°C.

TURNING ON THE GAS GRILL



Before grilling with the gas grill for the first time, allow the burners to burn for 15 minutes without any grill items, to remove residue from preserving agents. This can lead to a slight odour development. Provide for sufficient ventilation. The colour of the lid and the firebox of the gas grill can slightly change. This is a natural process and does not constitute a complaint.

1. Open the lid of your grill.
2. You can ignite the burners independent of one another.
3. First, turn all control knobs clockwise to the OFF position and then, open the lever on the gas regulator !
4. Press one of the control knobs and turn it counter-clockwise to the highest setting "+". When doing so, you can hear a CLICK. The burner ignites. If the burner does not ignite, turn the knob back to the OFF position "0" and repeat these steps 3 to 4 times.
5. **ATTENTION:** If the burner does not ignite, turn the control knob clockwise to the OFF position "0" and close the lever on the gas regulator. Wait 5 minutes and start with step 4 after opening the lever on the gas regulator again.
6. When the one burner has ignited, repeat step 4, to ignite the other burners.
7. Regulate the heat by turning the control knob to any setting between the highest setting "+" and the lowest setting "-".

TURNING OFF THE GAS GRILL



To turn off the grill, close to the off position the lever on the gas regulator and turn all control knobs to the "0" position.

TURNING ON THE COOKING ZONE



1. First, open the lid of the cooking zone.
 2. To turn on the cooking zone, proceed as described in items 3 to 7 in chapter "TURNING ON THE GAS GRILL".
 3. If the burner does not ignite, ignite the cooker with a longer match. Contact the manufacturer, to eliminate the malfunctioning of the ignition.
 4. To turn off the cooker, turn the control knob to the "0" position. To turn off the entire grill, close the lever on the gas regulator and turn all control knobs to the off position.
- ATTENTION!** Only ignite the cooking zone with the lid open ! Never close the lid of the side burner whilst the side burner is on.
- Only use a pot with at least 14 cm and a maximum 24 cm diameter on the side burner.

TURNING ON THE INFRARED GRILL



1. Open the lid and turn all control knobs to the "0" position
2. Press and hold the control knob for the infrared burner and turn it counterclockwise to the highest setting. (When doing so, you can hear a CLICK). The burner ignites. If the burner does not ignite, repeat this step.
3. If the burner does not ignite, wait approx. 5 minutes and repeat step 2.
4. If the burner does not ignite, you can ignite the appliance using a long match! Contact the manufacturer, to eliminate the malfunctioning of the ignition.
5. To turn off the infrared grill, turn the control knob to the "0" and close the valve on the gas cylinder.

ATTENTION!

The infrared burner is not infinitely variable.

ATTENTION!

Infrared burners cannot be used simultaneously like the other burners.

MEANING OF THE SYMBOLS ON THE CONTROL PANEL



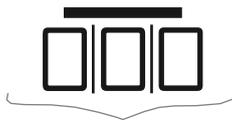
You can start and control the second burner from the left with this button.



Grill zone

These symbols show you the different grill zones, which you can control individually on the appliance.

Start and control the infrared burner on your gas grill.



Infrared burner

Start and control the side burner on your gas grill.



Side burner

HEAT RANGE



The Enders HEAT RANGE burner system in the Kansas Pro series provides an ideal distribution of heat on the cooking area all the way to the outer zones thanks to a change in the burner architecture and the protected U technology. The new burner system consists of optimized stainless steel burners and flame covers.

Specifically, the HEAT RANGE burner system provides consistent temperatures from 80°C (ideal for low-temperature cooking) up to 300°C in the cooking zone. Temperatures up to 400°C are achieved directly on the grates. Low-temperature cooking is particularly suitable for

sensitive types of meat such as tenderloin or roast beef. Thanks to the gentle cooking process, you get juicy-delicious grilling results.

The HEAT RANGE burner system also offers an even distribution of heat across the entire grill surface in the front section. Flare-ups are minimized due to the new flame covers. Another advantage of the burner system is the short heating time until the maximum grilling temperature is reached.

TURBO ZONE



- Finally a gas grill on which juicy steaks turn out excellently – thanks to the Turbo Zone (controller with the red ring). Because a good steak requires the highest temperature for a short time, so that intensive roasting by-products and grill-like flavours can develop in the meat. The Turbo Zone is easy to operate – simply turn it up and the searing process of the steak can begin.
- grilling in different heat zones enables a perfect result for any type of meat
- freely controllable grill zone with strong, direct heat for perfect steaks
- economical consumption

SWITCH GRID



SWITCH GRID: Your grill turns into a multifunctional appliance with the SWITCH GRID. The solid, enamelled cast iron grate with an easily removable round element offers numerous options for grilling using suitable inserts from Enders. In addition to a combination with

various inserts, the SWITCH GRID can also be used as a classic cooking grate. At the same time, benefit from the special characteristics of cast iron. The even distribution of heat provides for ideal results on your Enders gas grill.

SIMPLE CLEAN



SIMPLE CLEAN is Enders' innovative solution for a straightforward and quick cleaning of the gas grill – it only takes a few steps.

- the entire firebox and the grease drip trays can be removed without the use of any tools

- The individual parts are made of stainless steel and are dishwasher safe
- the SIMPLE CLEAN cleaning system from Enders (registered for patent approval) therefore simplifies the annoying cleaning process

FIRST AID MEASURES



FIREFIGHTING MEASURES

- Bring bystanders to safety! If possible, close the valve on the gas cylinder. Cool off the gas cylinder with water. When doing so, pay attention to your own safety! A repeated spontaneous, explosive combustion is possible.
- In case of fire, filled compressed-gas cylinders should be removed from the flammable surroundings. If this is not possible, the compressed-gas cylinders should be protected against too intensive heat by spraying them with water or similar suitable means from a protected location.

MEASURES AFTER INHALING GAS

- High concentrations can cause suffocation. Symptoms can be the loss of the ability to move and consciousness. The victim is not aware of being suffocated. In low concentrations dizziness, headaches, nausea and problems with coordination can arise.
- Bring the victim to a location where he/she can breathe fresh air. Call a physician or the emergency services. Conduct first aid measures in the event of respiratory arrest.

MEASURES AFTER SEVERE BURNING OR SCALDING

- There is an acute risk of hypothermia and shock. Call emergency services immediately!
- Immediately extinguish possible burning clothing with water or put out the flames using a thick blanket.
- In the case of scalding: Immediately remove clothing.
- In the case of burns: Leave clothing on the body.
- Cool with cold water for at least 15 minutes until the pain subsides.
- Cover the respective area with a sterile Metalline compress. Place the side coated with Metalline on the injured skin and loosely fixate with a gauze bandage and a cravat.
- Do not use any "household remedies" such as ointments, powder, oils, disinfectants, etc.!

MEASURES AFTER MINOR BURNS OR SCALDING

- In the case of scalding: Immediately remove clothing.
- In the case of burns: Only remove clothing if it does not stick.
- Cool with cold water for at least 15 minutes until the pain subsides.
- Allow minor burns or scalding without blistering to heal with the help of fresh air; do not cover with a plaster or any other dressing.

CLEANING/SERVICING THE GAS GRILL

SAFETY NOTICE



- Despite careful processing of all individual parts, individual components can have sharp edges. Therefore, please wear safety gloves, to avoid getting cut.
- Hot surface: Do not clean the gas grill until it has sufficiently cooled off.

RISK OF FIRE AND EXPLOSION

Avoiding grease fires:

- Clean the appliance each time before use, to avoid the accumulation of grease. When doing so, pay particular attention to grease accumulation on the inside of the firebox, the flame covers, the grease drip tray and the grease cup.
- Do not use any flammable cleaning agents.

Handling the gas installation/gas grill:

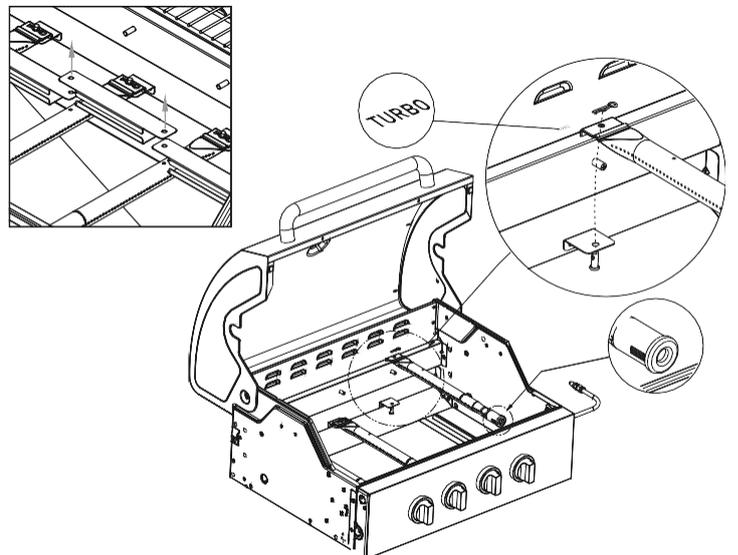
- Repairs and servicing of the gas-conveying parts can only be conducted by specialists authorized to do so.

- Do not make any modifications to the gas grill or pressure regulator. The hose must be serviced after 5 years (refer to the date of manufacturer on the hose).
- Replace the pressure regulator after 10 years at the latest; even if no external damage can be detected. Make sure that the pressure regulator is approved for your country and the gas used and that it is adjusted to the correct output pressure (refer to Technical Specifications) . A new hose cannot be longer than 1.5 m.
- All components, which were sealed by the manufacturer or its representative, cannot be manipulated or modified.
- Together with oil, the gas forms an explosive mixture. Never try to loosen tight valves or regulator knobs with oil or penetrating oil.
- The burners can be removed for cleaning purposes.



- Dab away excess grease/marinade from the grill items before placing them on the grill. This does not reduce the flavour of the grill items but solely serves the purpose of preventing grease fires.
- Clean the grill after each use.
- Do not use any abrasive or chloric cleaning agents.
- Pull out the grease drip tray and the grease cup and dispose of the grease in an environmentally sound manner.
- Wipe of the surfaces with a damp rag or rinse them off with hot water. If necessary, use a mild cleaning agent. Rinse off with water and dry all surfaces with a microfibre cleaning cloth.
- When using a mild cleaning agent, you should also observe the manufacturer's instructions/product information, to avoid damage to the surface.

- Allow the appliance to thoroughly dry before using it again.
- If, in exceptional cases, the burner tube is clogged, it must be cleared using a needle or a pipe cleaner.



STORAGE/TRANSPORT

SAFETY NOTICE



RISK OF FIRE AND EXPLOSION

- Store the gas cylinder out of the reach of children.
- Keep the gas cylinder away from flammable gases and other oxidizing substances.
- Escaping liquefied gas is heavier than air and sinks to the ground. Do not store the gas cylinder in the house, under ground level (e.g. basements, wells, underground car parks, etc.) or in non-ventilated spaces, in which escaping gas could accumulate.
- Protect the gas cylinder against direct sunlight and other heat sources.
- Store the gas cylinder at temperatures under 40°C in a well ventilated space and where it is protected against the influences of weather.
- Store the gas cylinder in an upright position and ensure it cannot topple over.
- These storage instructions also apply to empty gas cylinders because these always contain a residual amount of liquefied gas.
- If possible, do not transport the gas cylinder in vehicles, in which the cargo bay/boot is not separated from the driver's cab. The driver must be aware of the possible risks of the load and he/she must know what to do in case of an accident or emergency.
- Transport the gas cylinder in an upright position and ensure it cannot topple over or slip/shift.
- Make sure the valve on the gas cylinder is closed and leakproof.
- Ask your gas retailer about effective national requirements and information.



- Store the appliance in a dry room free of frost. Close the lid of the grill and cover the appliance, to prevent soiling and damages.

DISPOSAL



The product packaging is made of recyclable materials, which can be used for recycling. Dispose of this packaging correctly sorted in the collection bins provided.

If you want to dispose of the product, do not do so with household waste. Ask your local waste management company or your municipal administration about the possibilities of an environmentally-friendly disposal, which preserves resources.

TECHNICAL SPECIFICATIONS

Model: KANSAS PRO 3 SIK TURBO

Item no.:	870930
ΣQ _n Hs:	18,8 kW 1.372 g/h (PL 1.344 g/h)
Product-ID no.:	0063CN7317
Type of gas:	Propane G31

This appliance was tested and approved according to DIN EN 498:2012 and DIN EN 484:1997 . In its delivery state, the appliance is designed for operation with liquefied gas.

Hose length: 0.8 m



Nozzle designation (mm)

GB	I3+(28-30/37)	37	Ø 0,95	Ø 1,00	Ø 0,89	Ø 0,97
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WARRANTY



We grant a **2-year warranty** on manufacturers defects relating to the functioning of the product. Prerequisite for this warranty is the proper handling and use of the product and official proof of the date of purchase.

The warranty expires at the end of the warranty period or immediately if you make any modifications to the product yourself or misuse it in any way. All components, which were sealed by the manufacturer or its representative, cannot be manipulated.

If, despite our quality checks, your product should be defective, please do not bring it back to the retailer but contact Lifestyle Appliances directly. By doing so, we can ensure a quick processing of your complaint.

Service:

www.enders-germany.com

After Sales :

Lifestyle Appliances Ltd
Unit 66 Enfield Ind Est
Redditch
Worcestershire B97 6DE

T : 01527 65126

E : sales@lifestyleappliances.co.uk

Please fill it out and keep the warranty certificate as well as the sales receipt for further enquiries!

Model name

Item number manufacturer

Serial number (see the back of the appliance)

Date of purchase

Place of purchase

Subject to colour variations and technical modifications for the purpose of product improvement.



Attach sales receipt

MANUFACTURER

Enders Colman AG

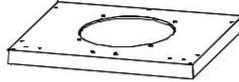
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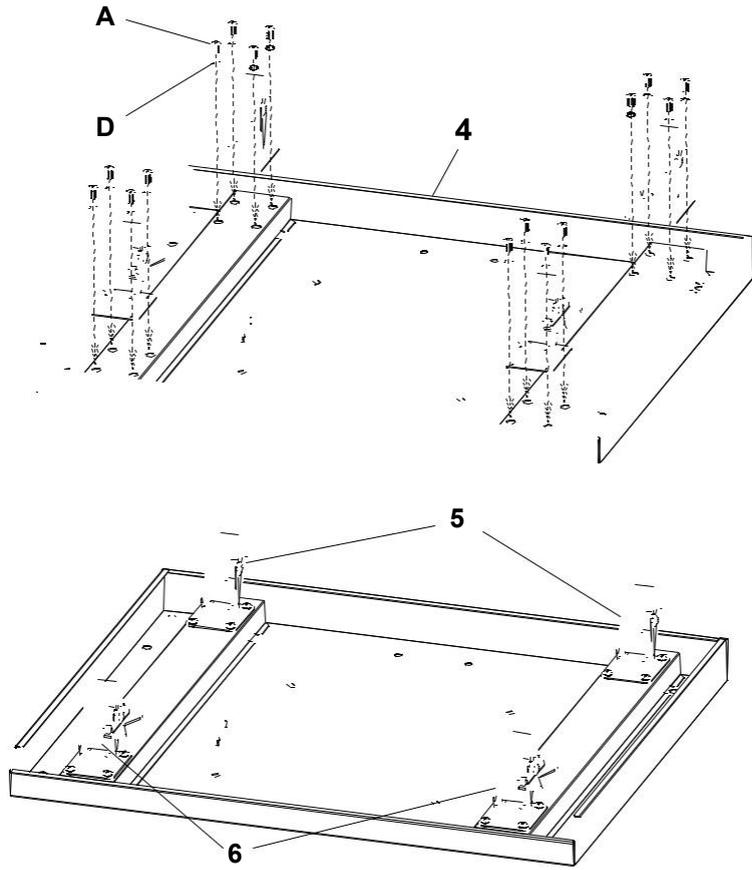
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Tel +49 (0) 2392 - 978230

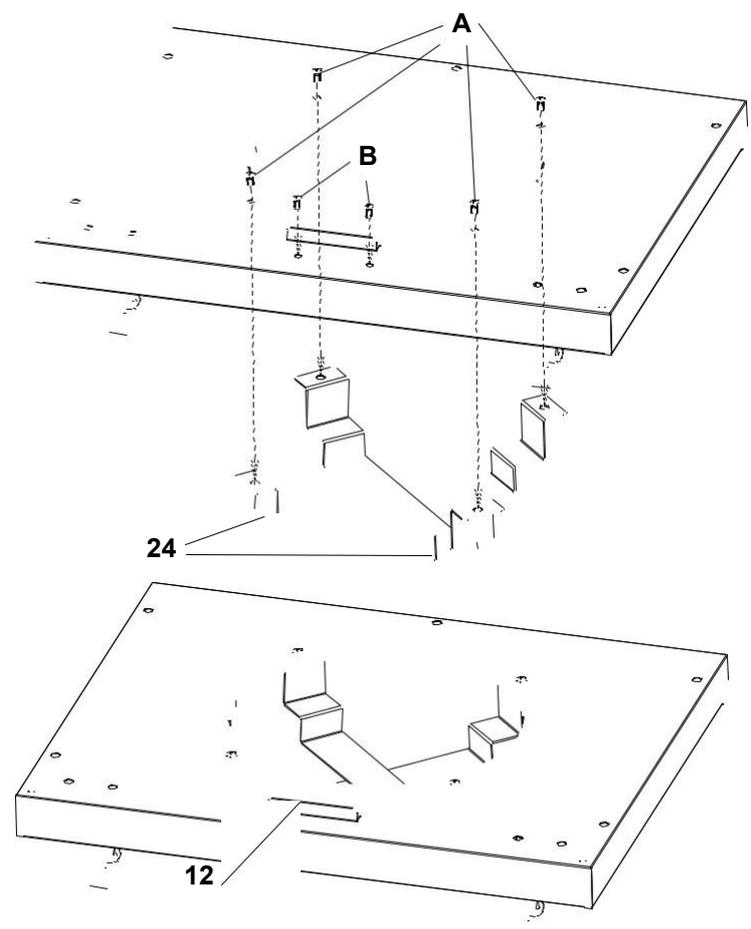
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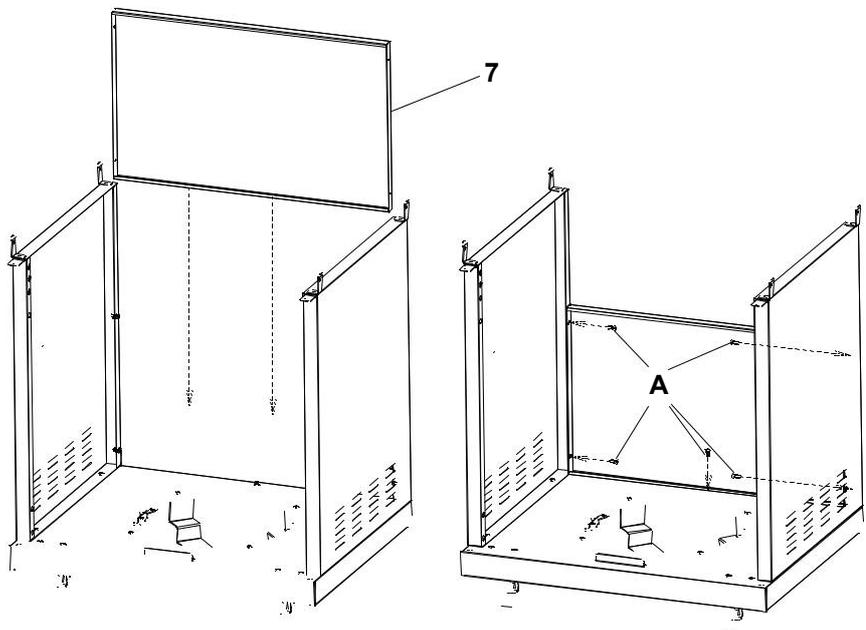
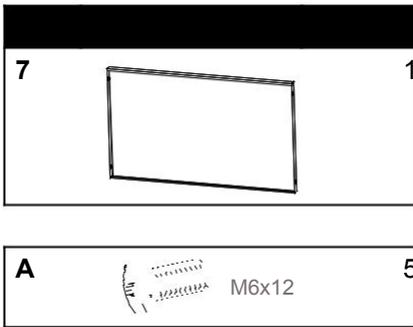
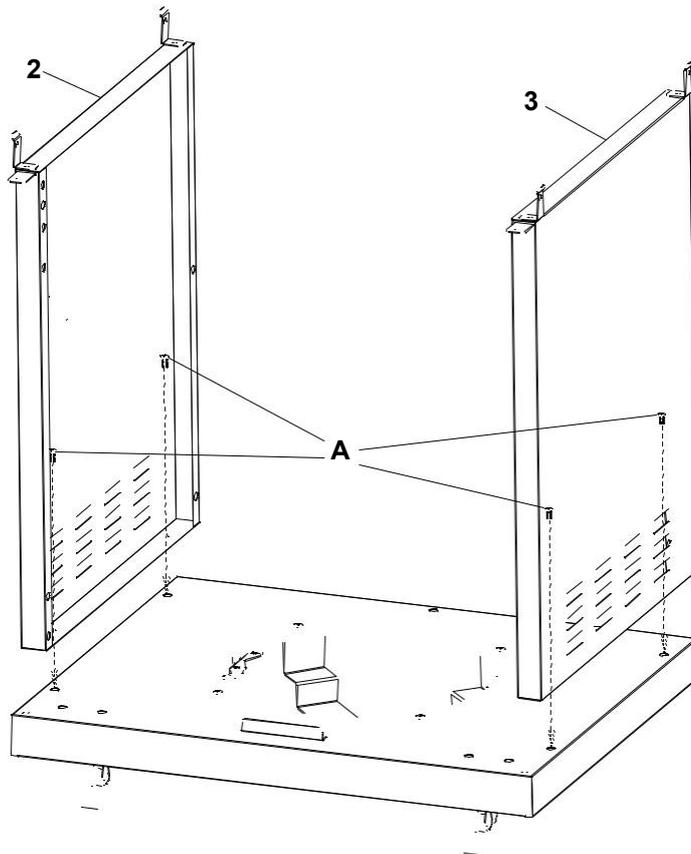
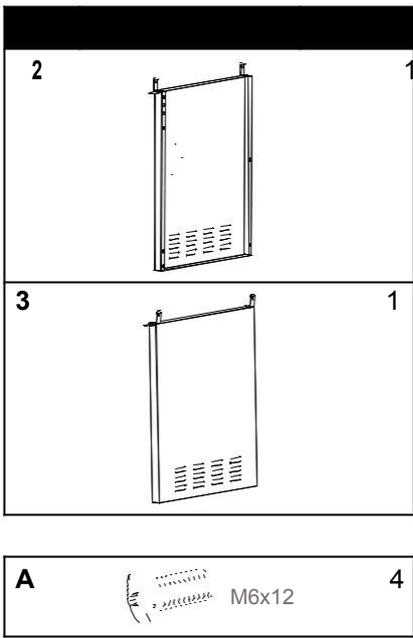
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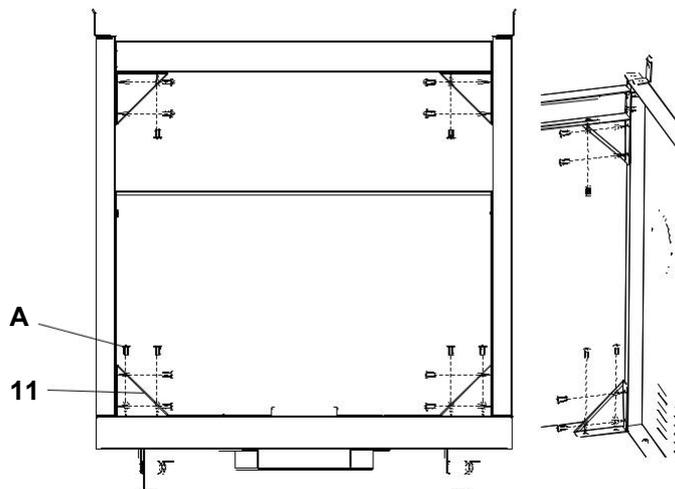
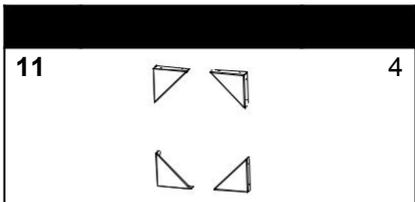
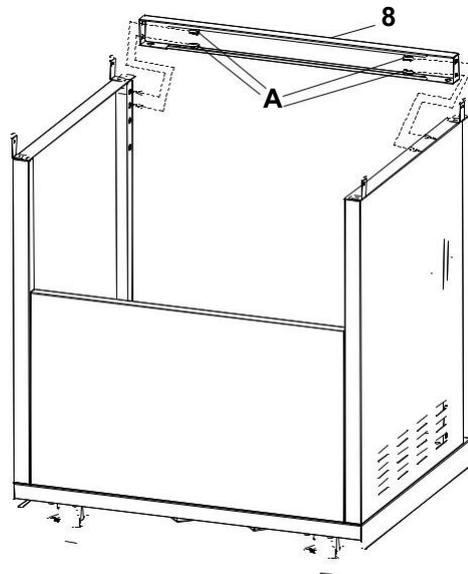
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6		2
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D	 Ø6x12	16

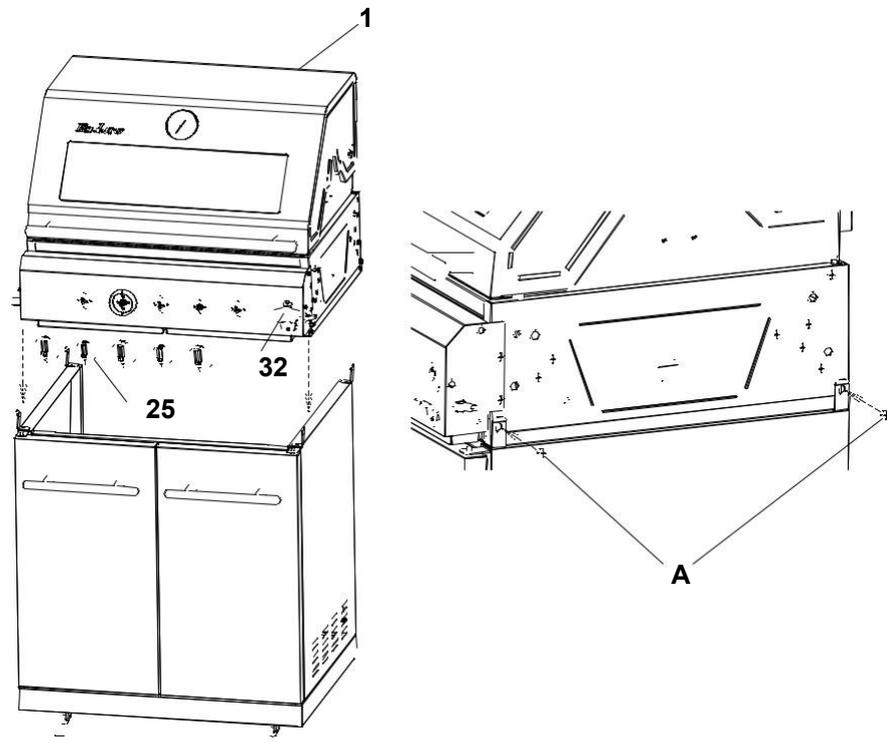
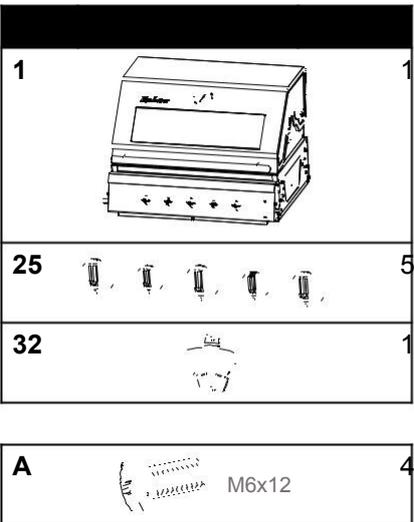
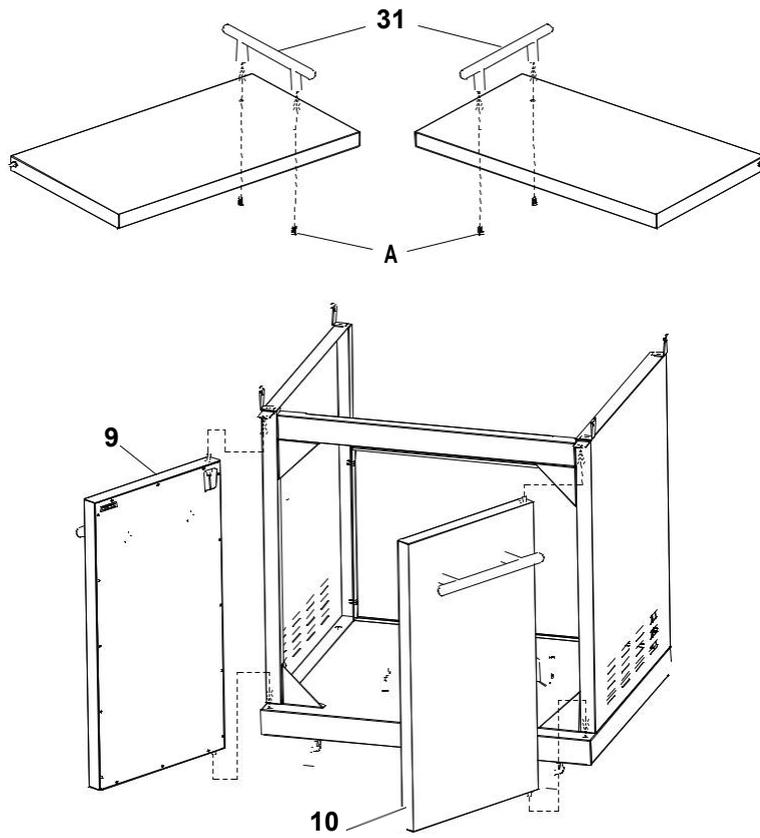
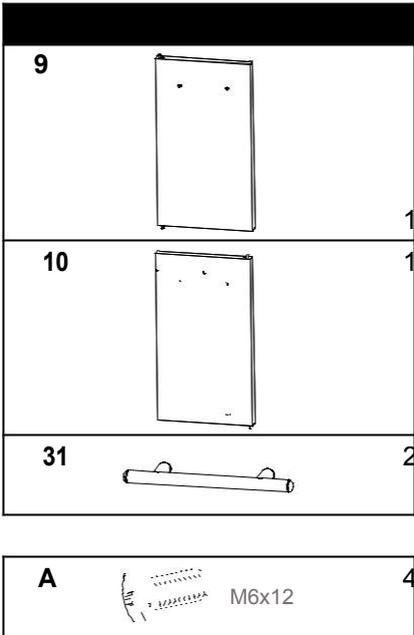


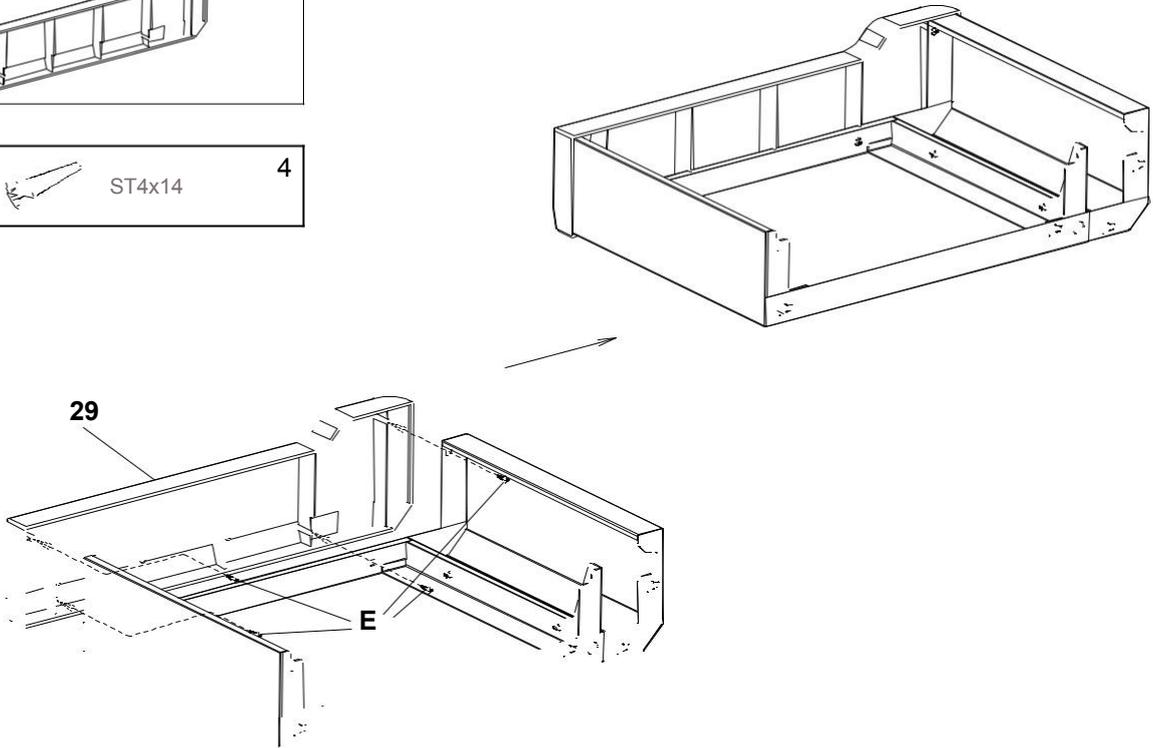
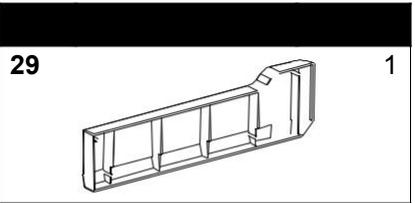
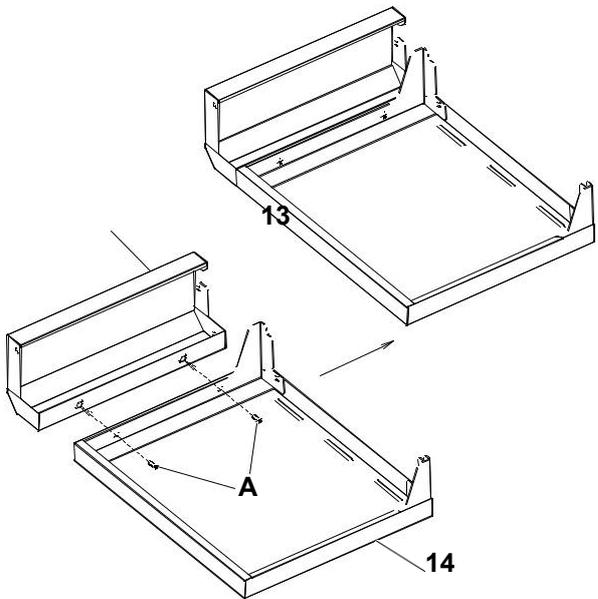
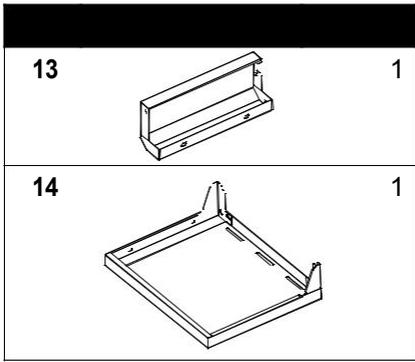
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B	 M5x12	2

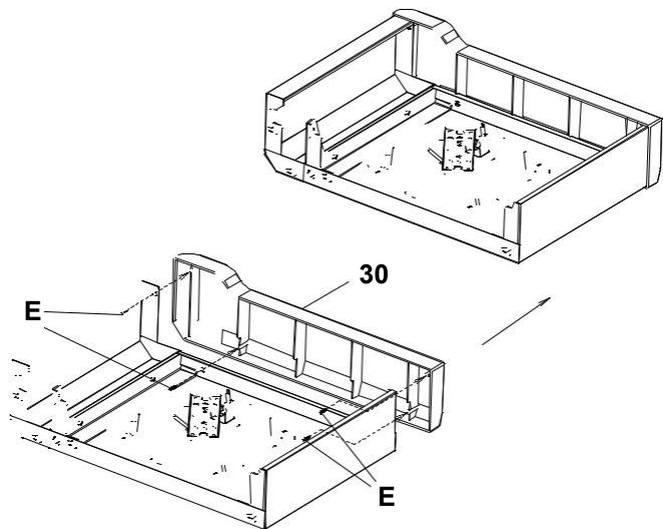
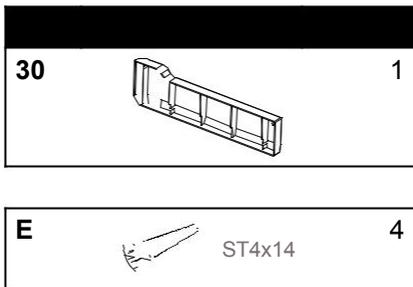
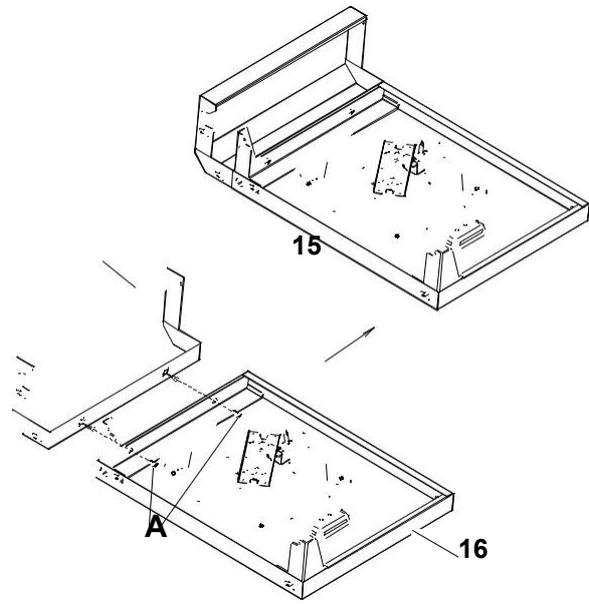
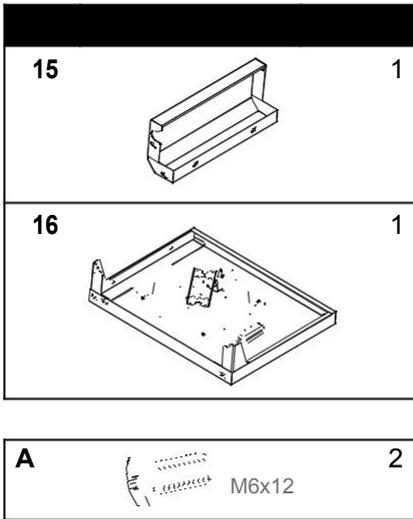


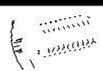


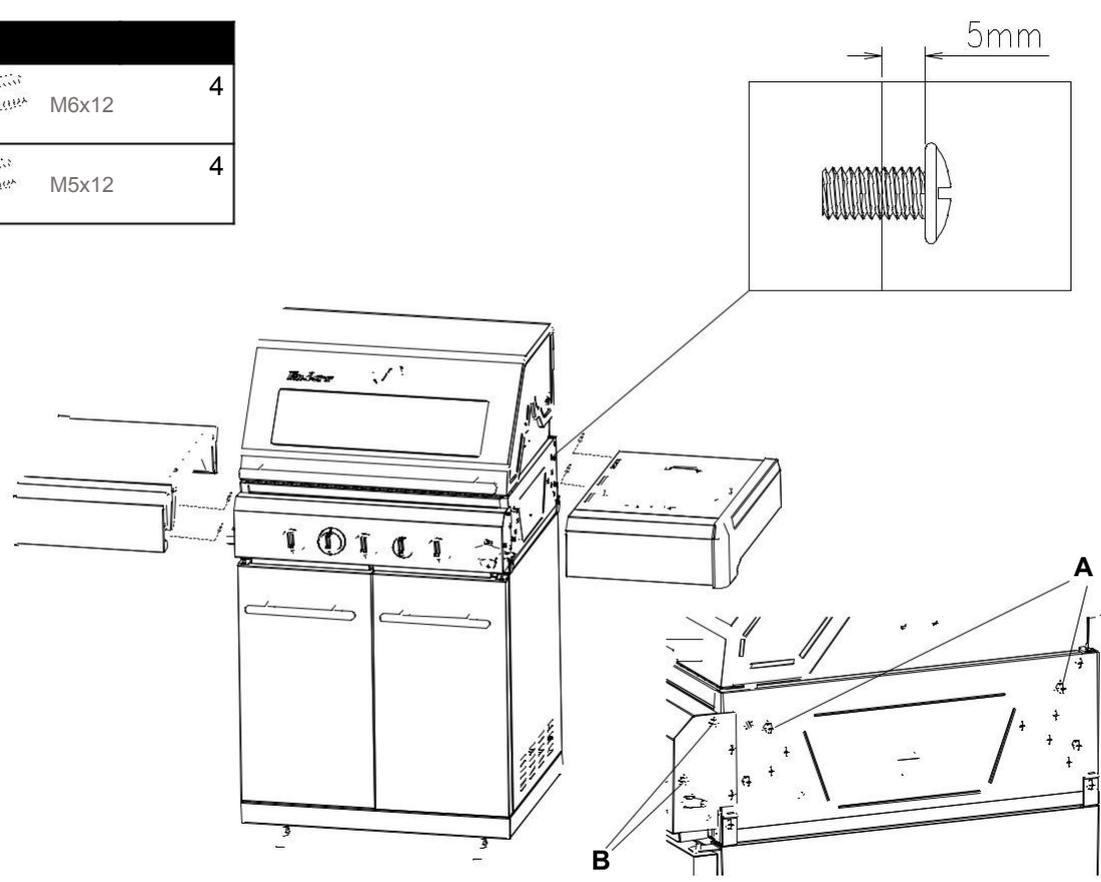




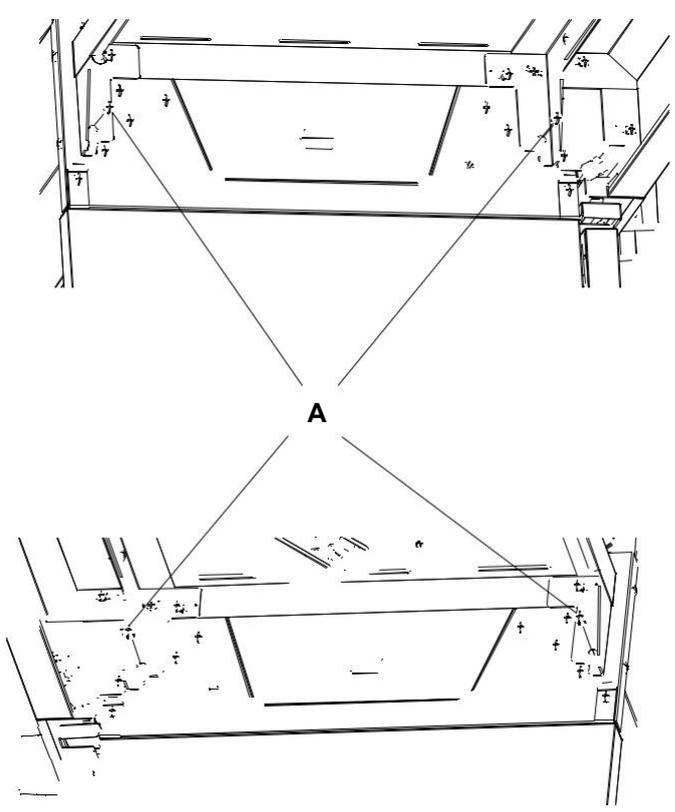


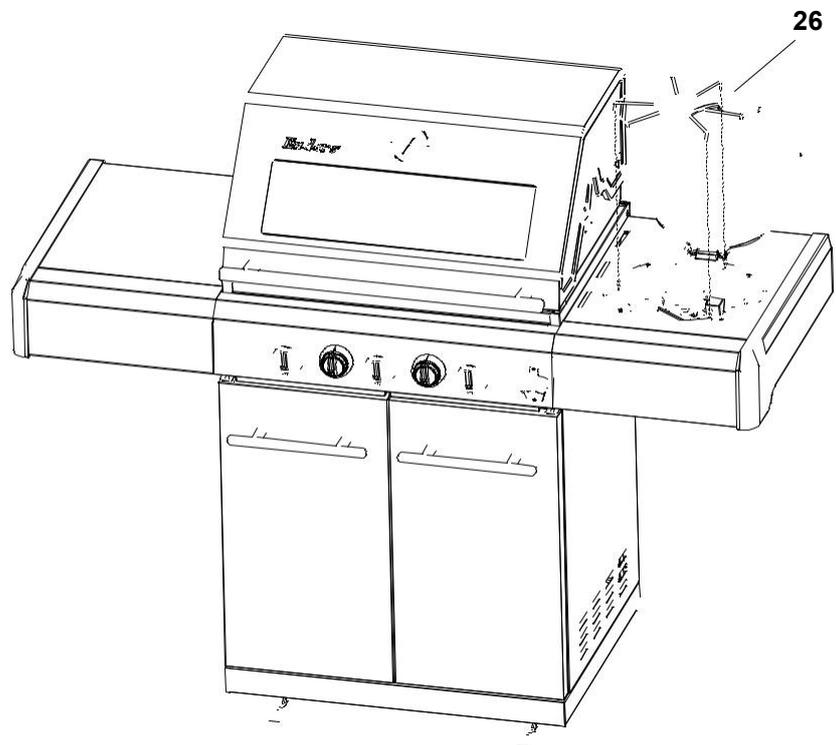
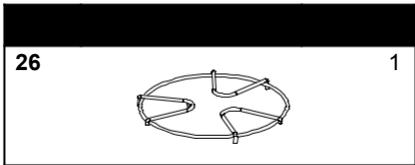
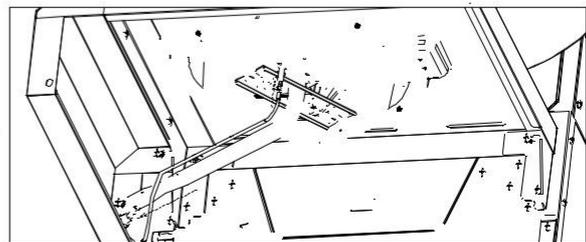
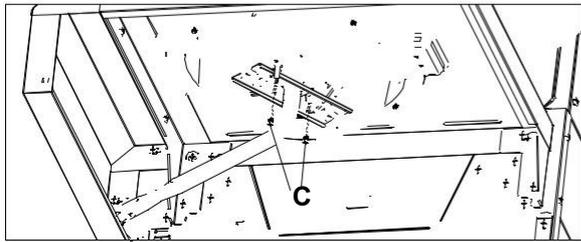
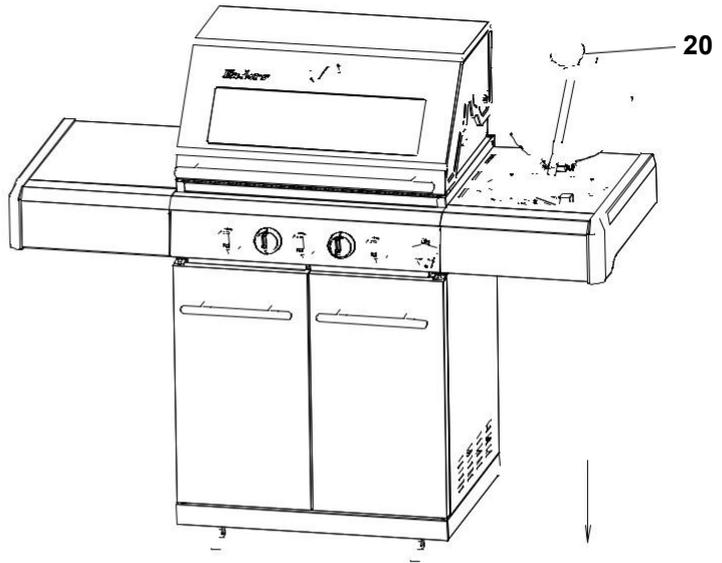
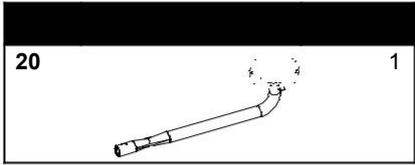


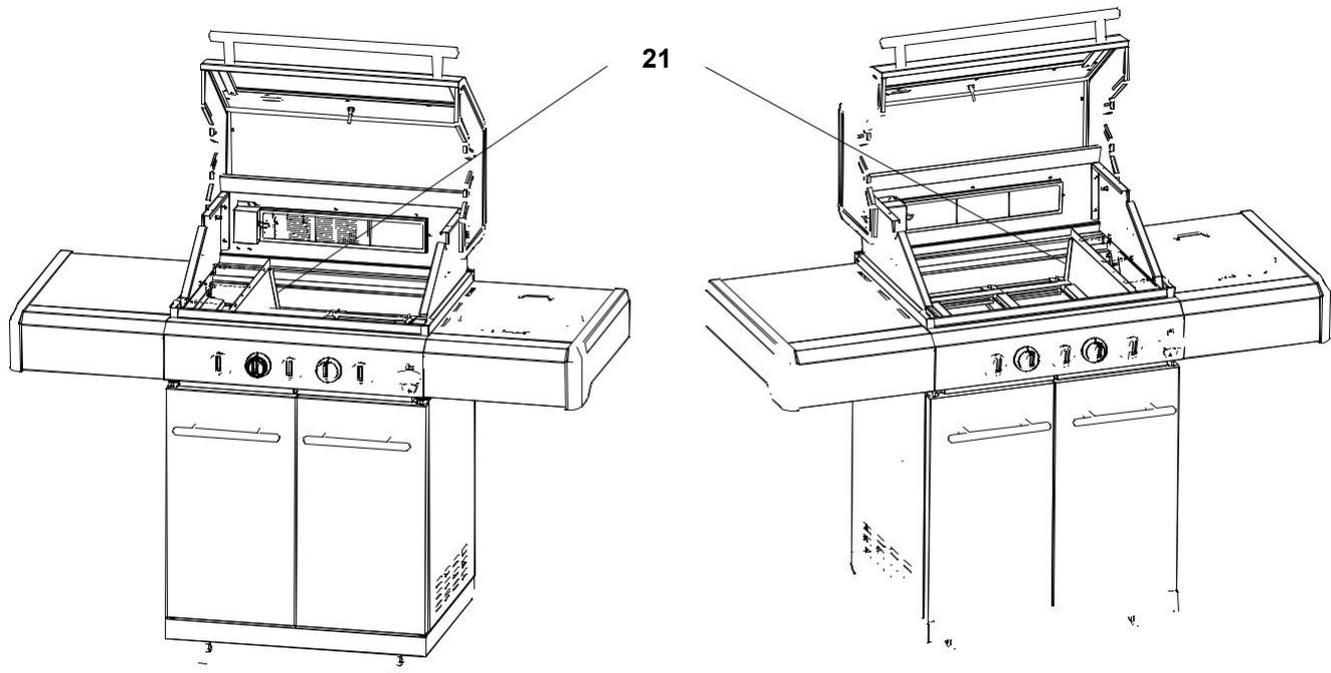
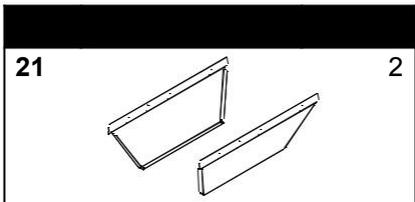
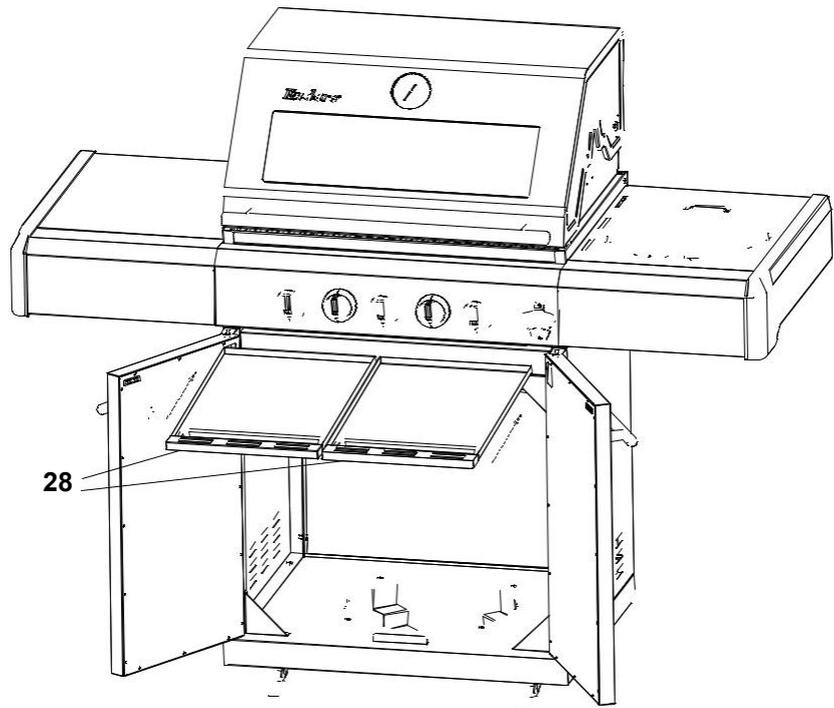
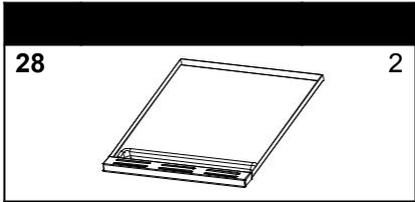
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B		M5x12	4

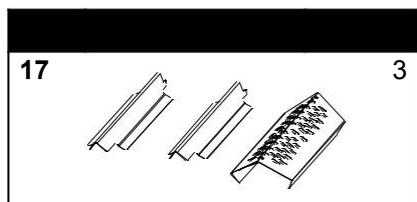
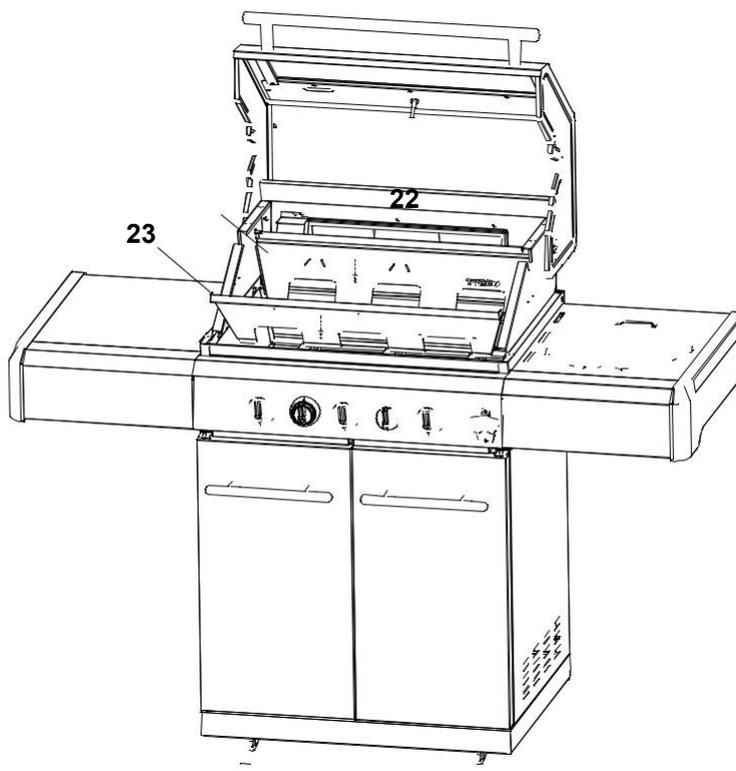
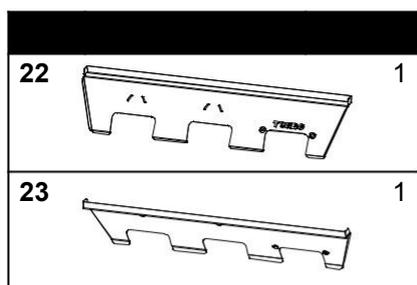


A		M6x12	4
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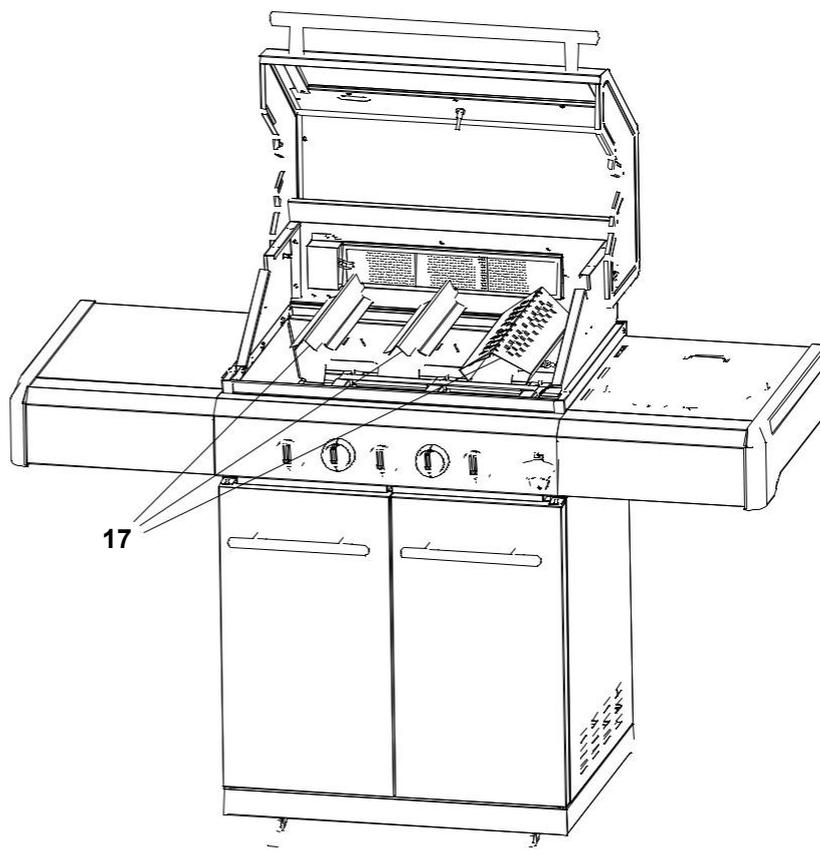


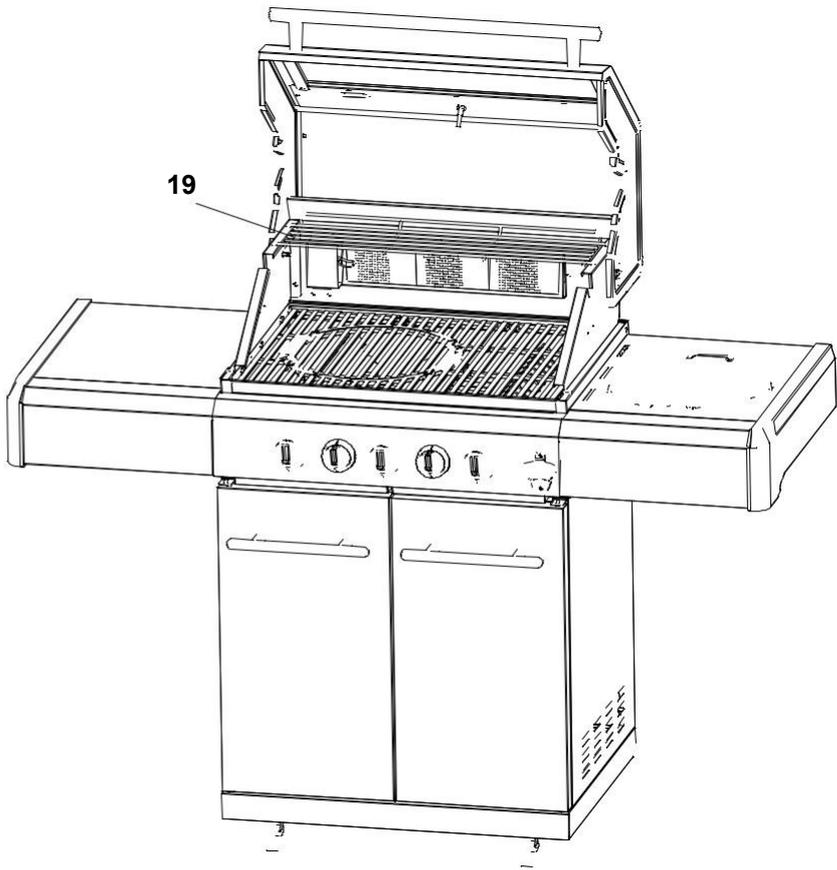
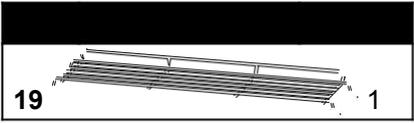
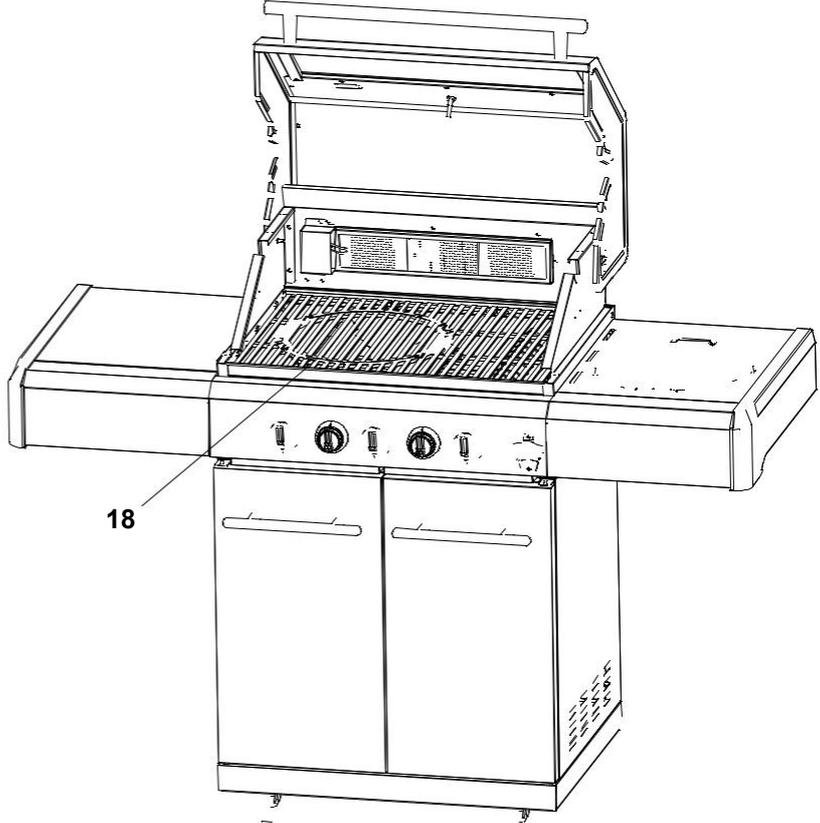
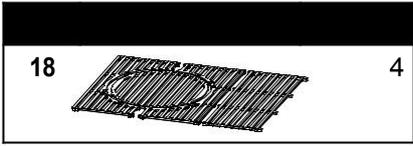


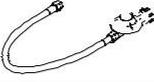
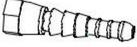


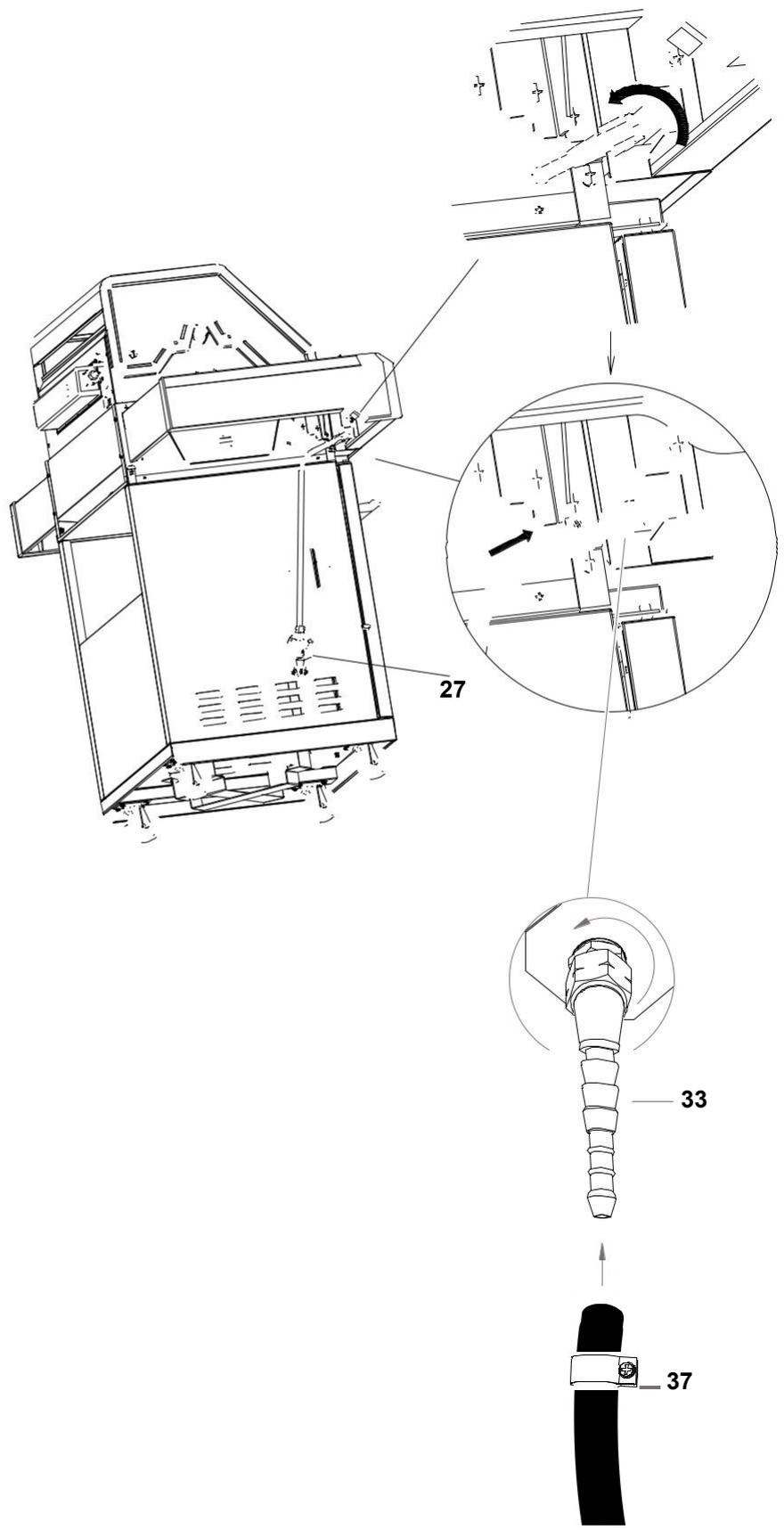


Die Flammenabdeckung der Turbo Zone (rechts) wie abgebildet einlegen.





27		0
36		0
33		1
37		0



MANUFACTURER

Enders Colsman AG

Brauck 1

D-58791 Werdohl, Deutschland

Tel +49 (0) 2392 - 978230

www.enders-germany.com

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