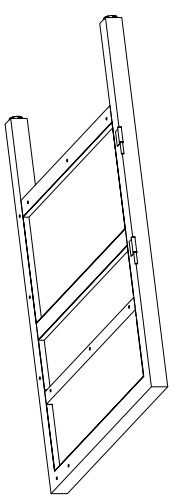
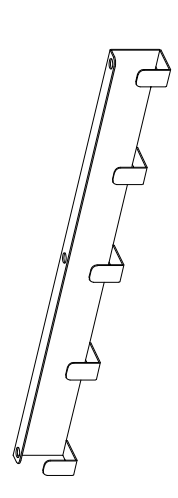
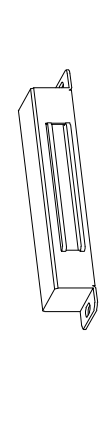
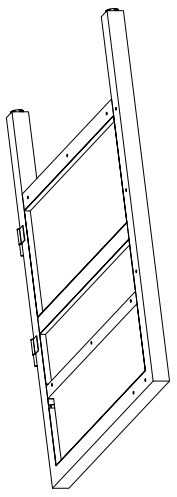
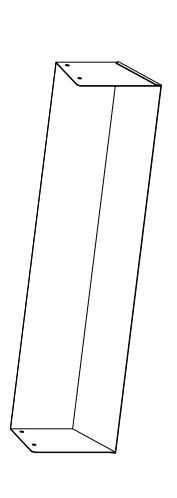
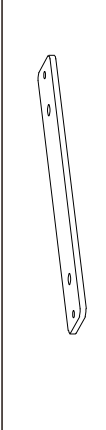
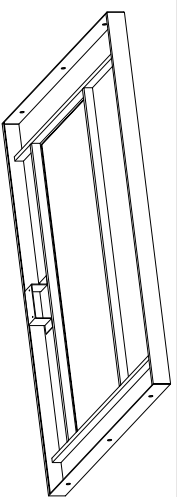
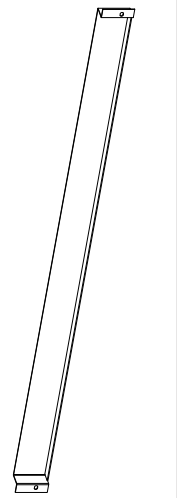
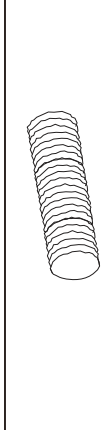
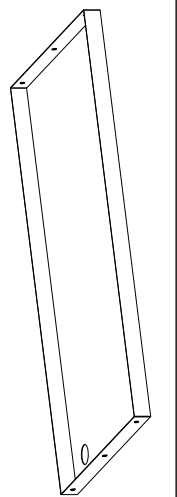
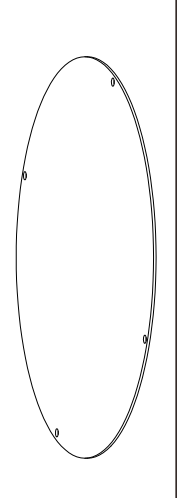
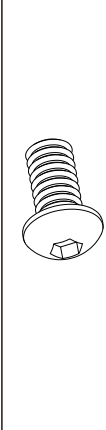
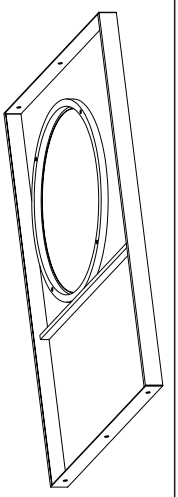
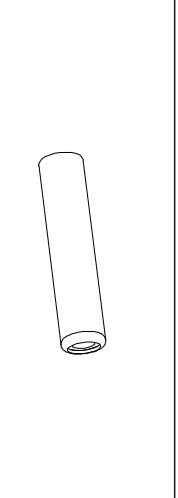
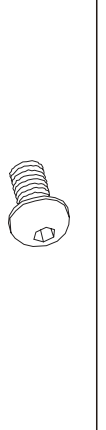
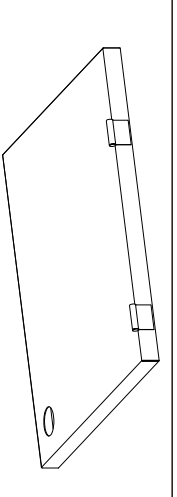
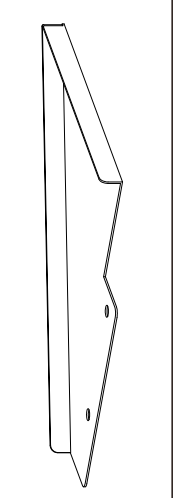
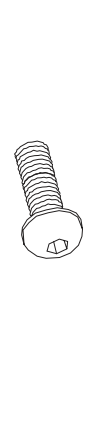
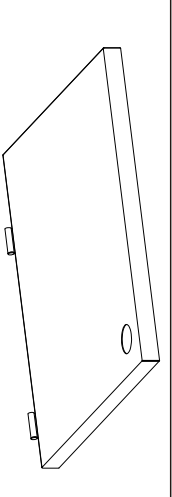
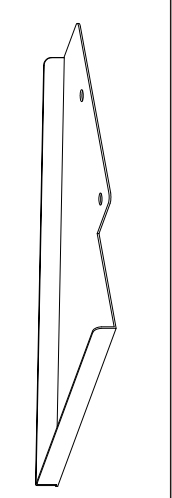

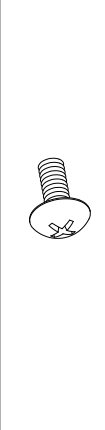
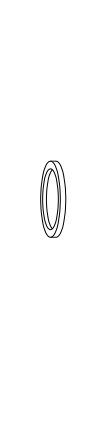

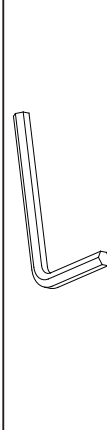
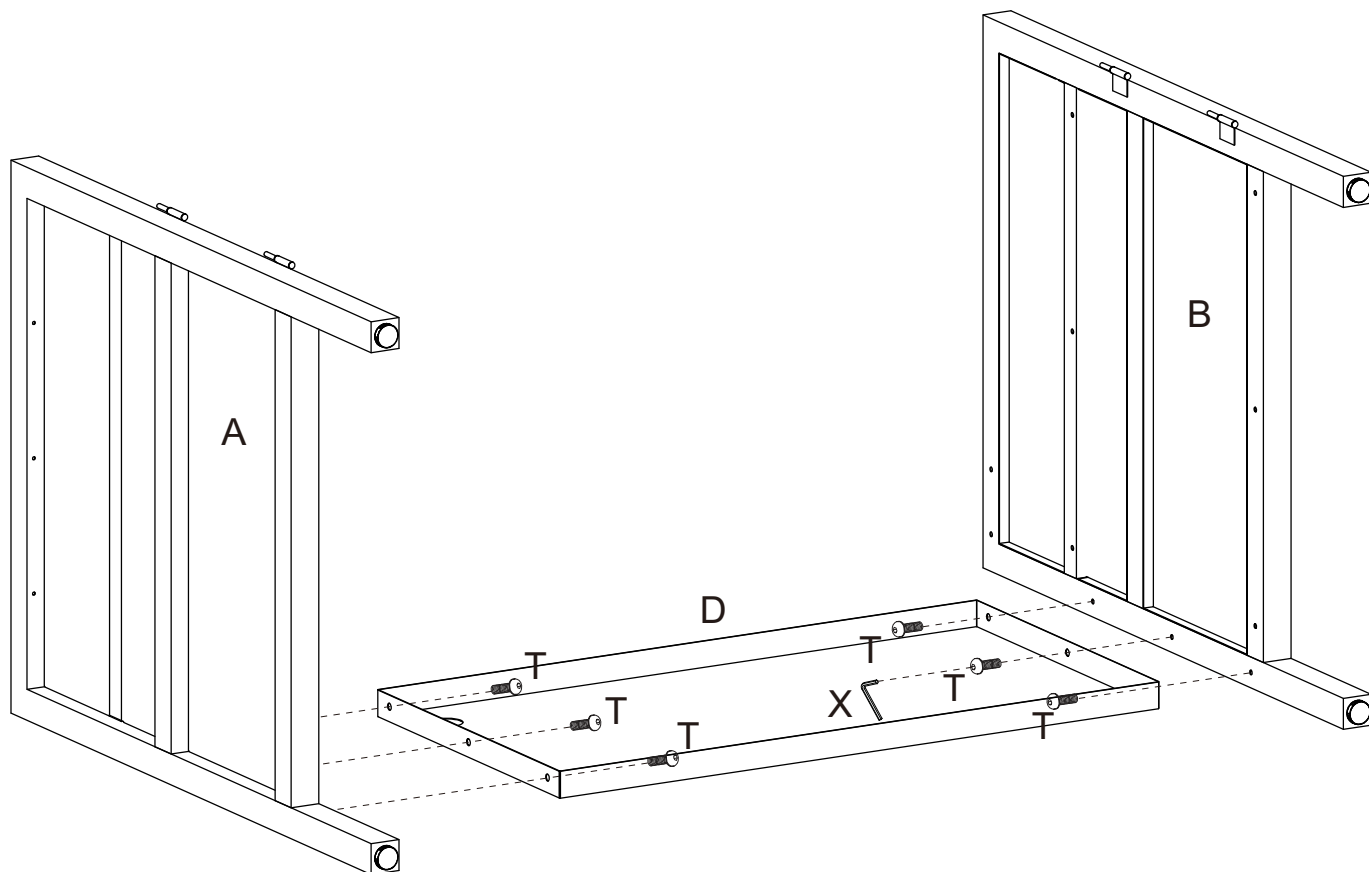


# DANGARDEN

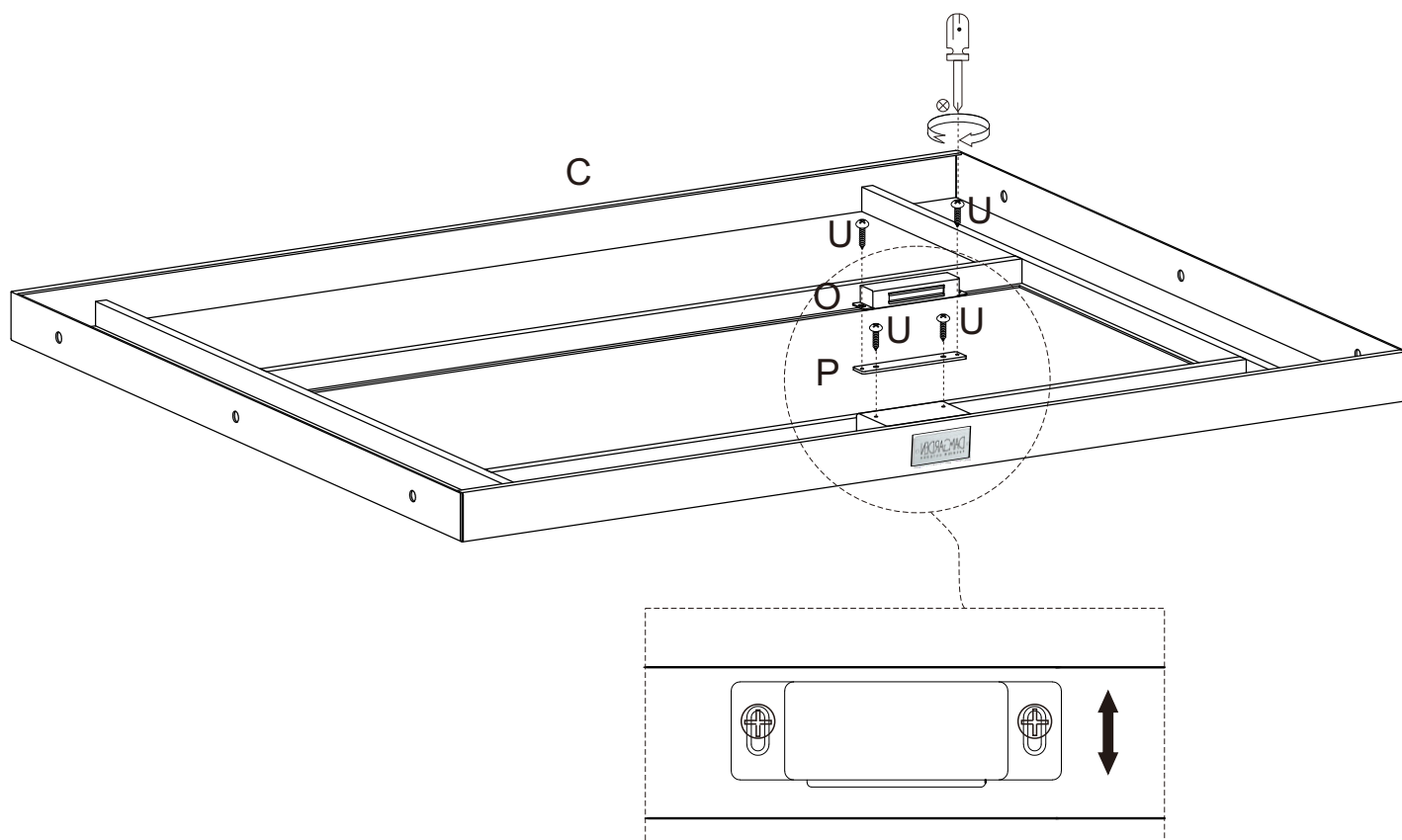
## Umami gasolgrill modul

A		1	H		1	O		1
B		1	I		1	P		1
C		1	J		1	Q		4
D		1	K		1	R		4
E		1	L		4	S		6
F		1	M		1	T		16
G		1	N		1	U		4
						V		5
						W		4
						X		1
						Y		1

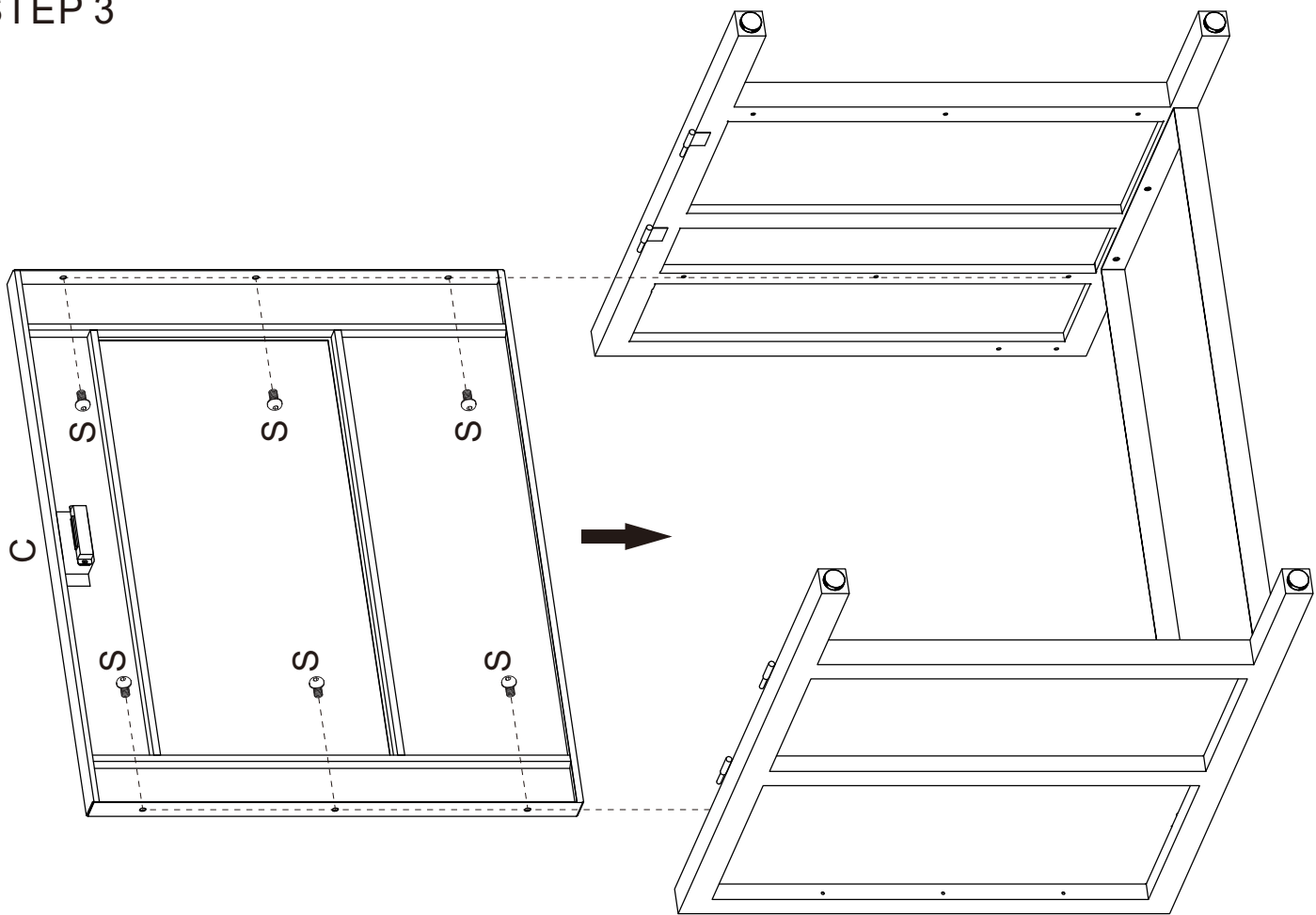
## STEP 1



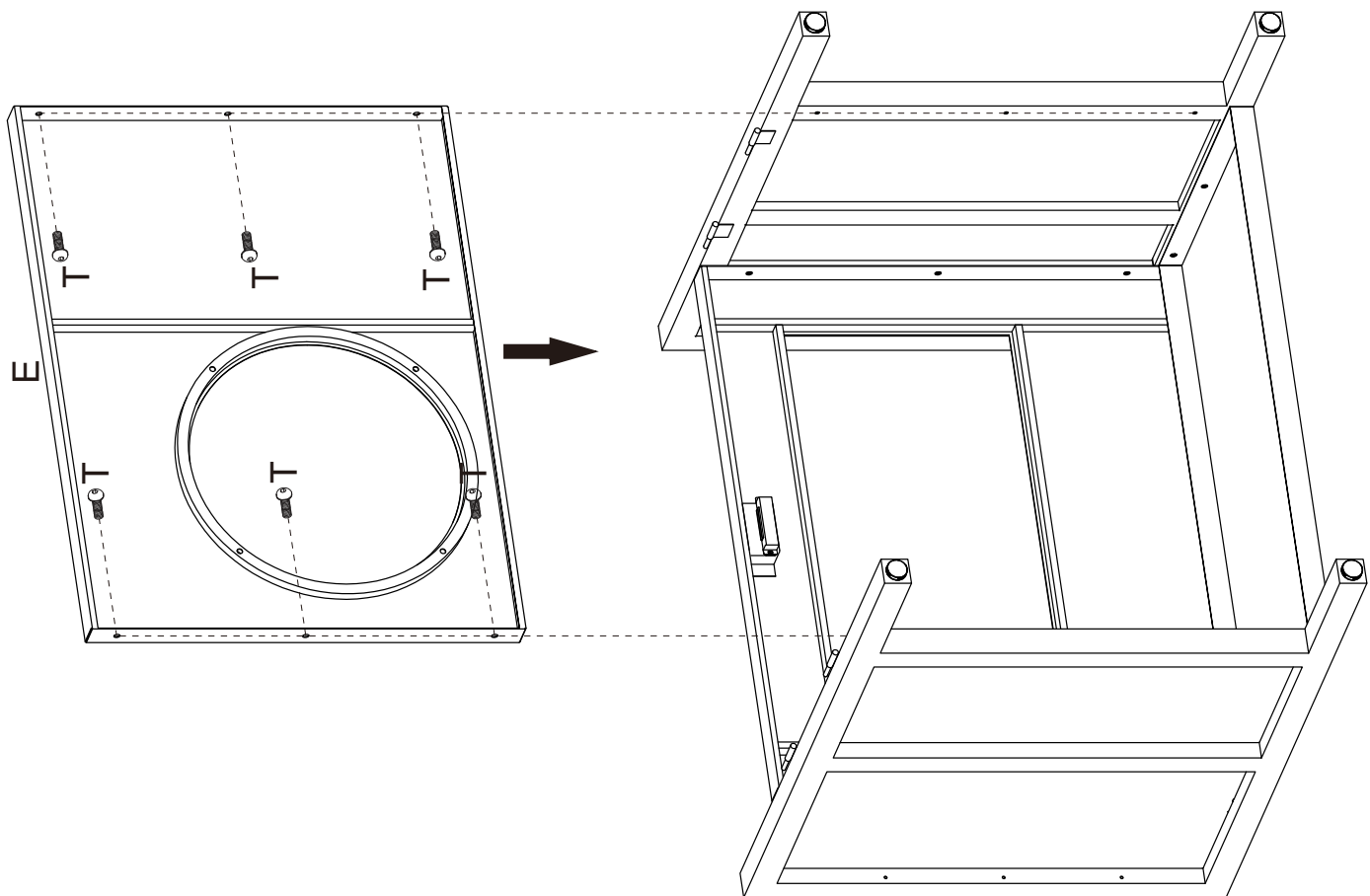
## STEP 2



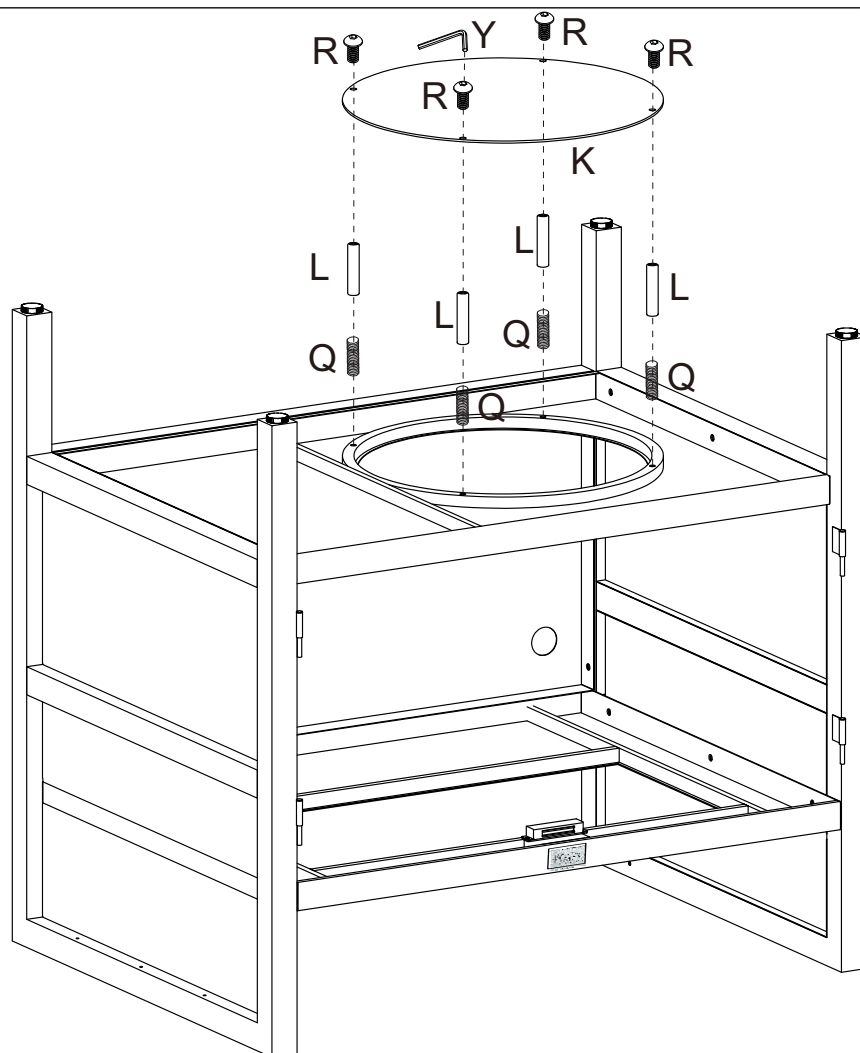
STEP 3



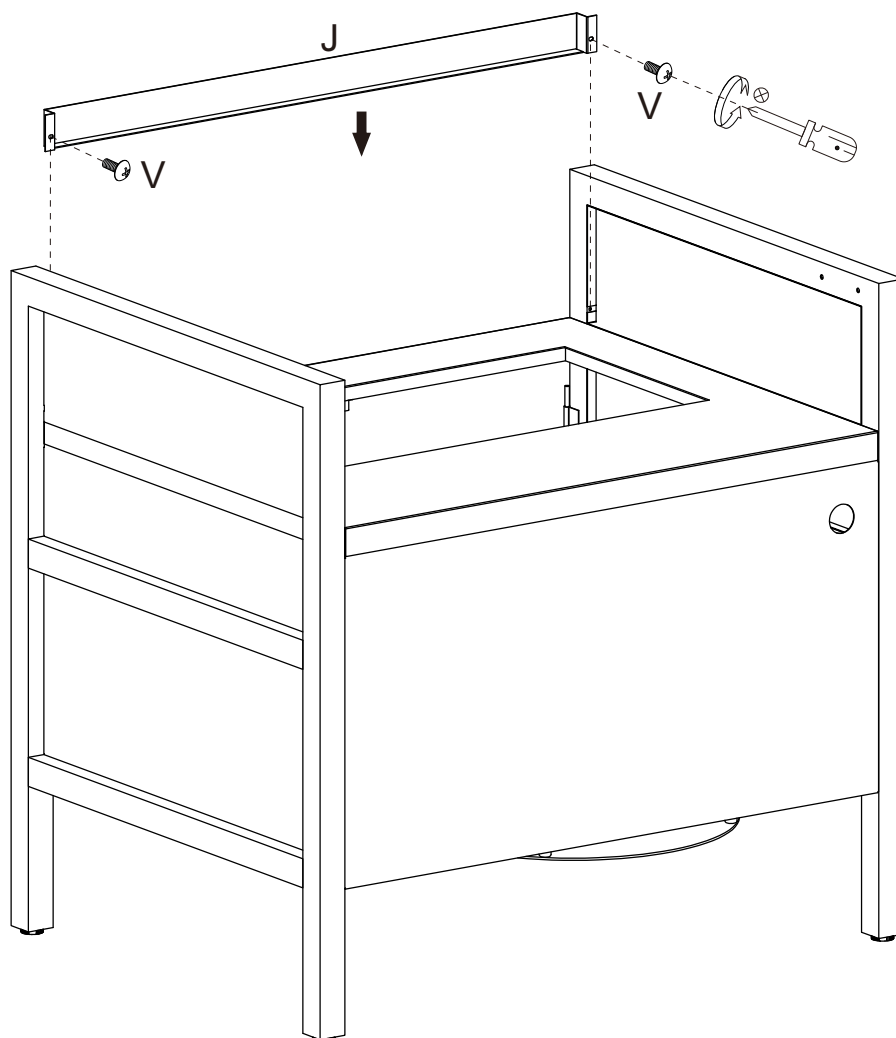
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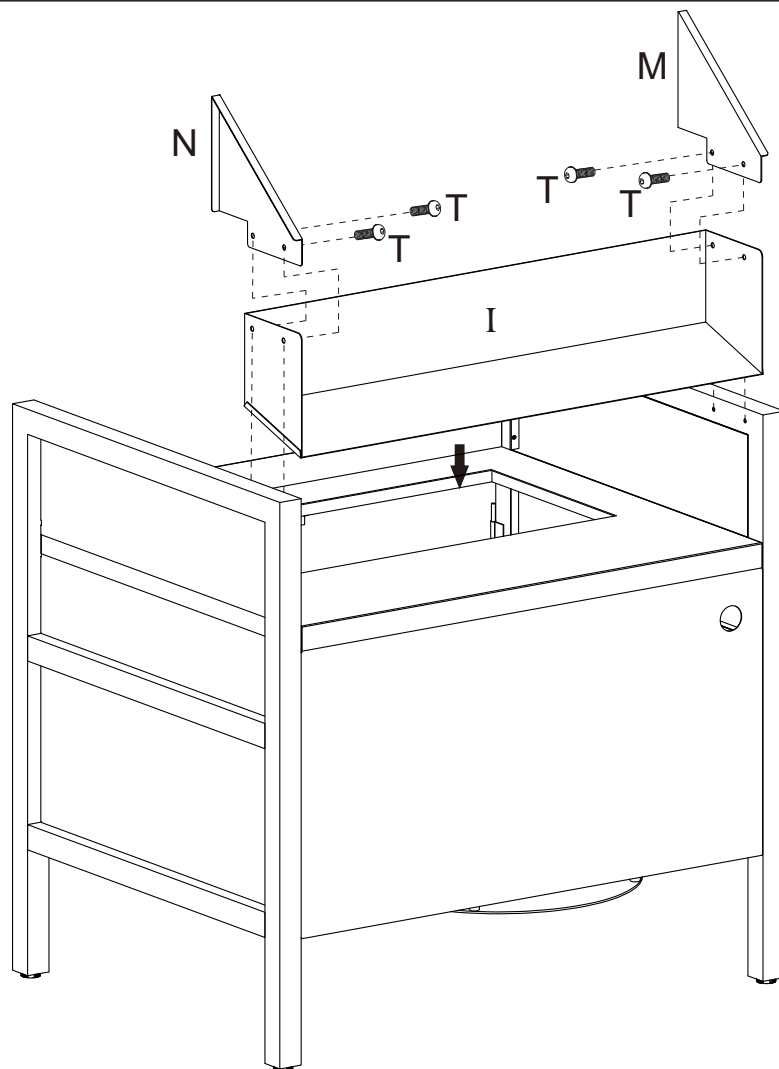
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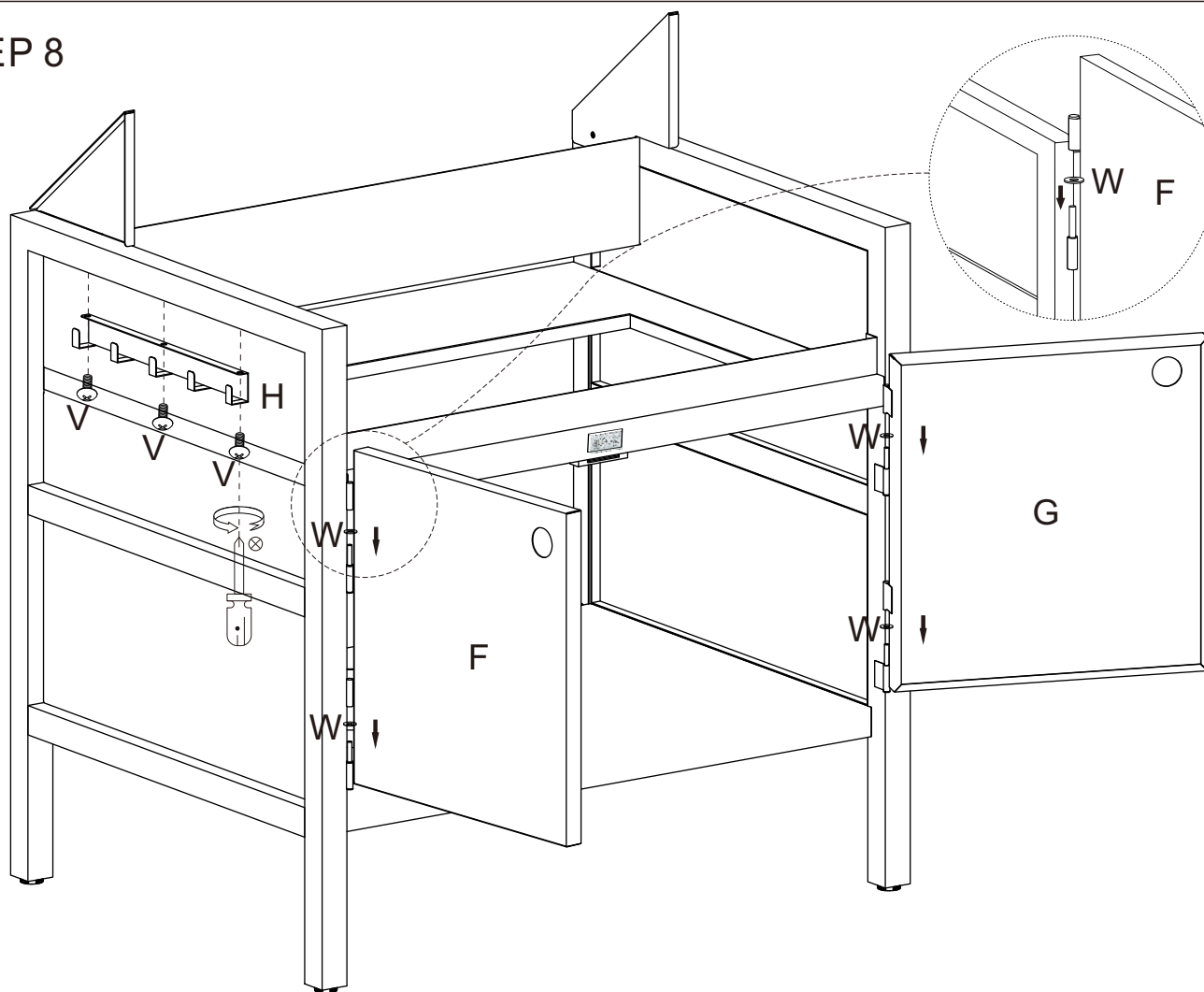
## STEP 6



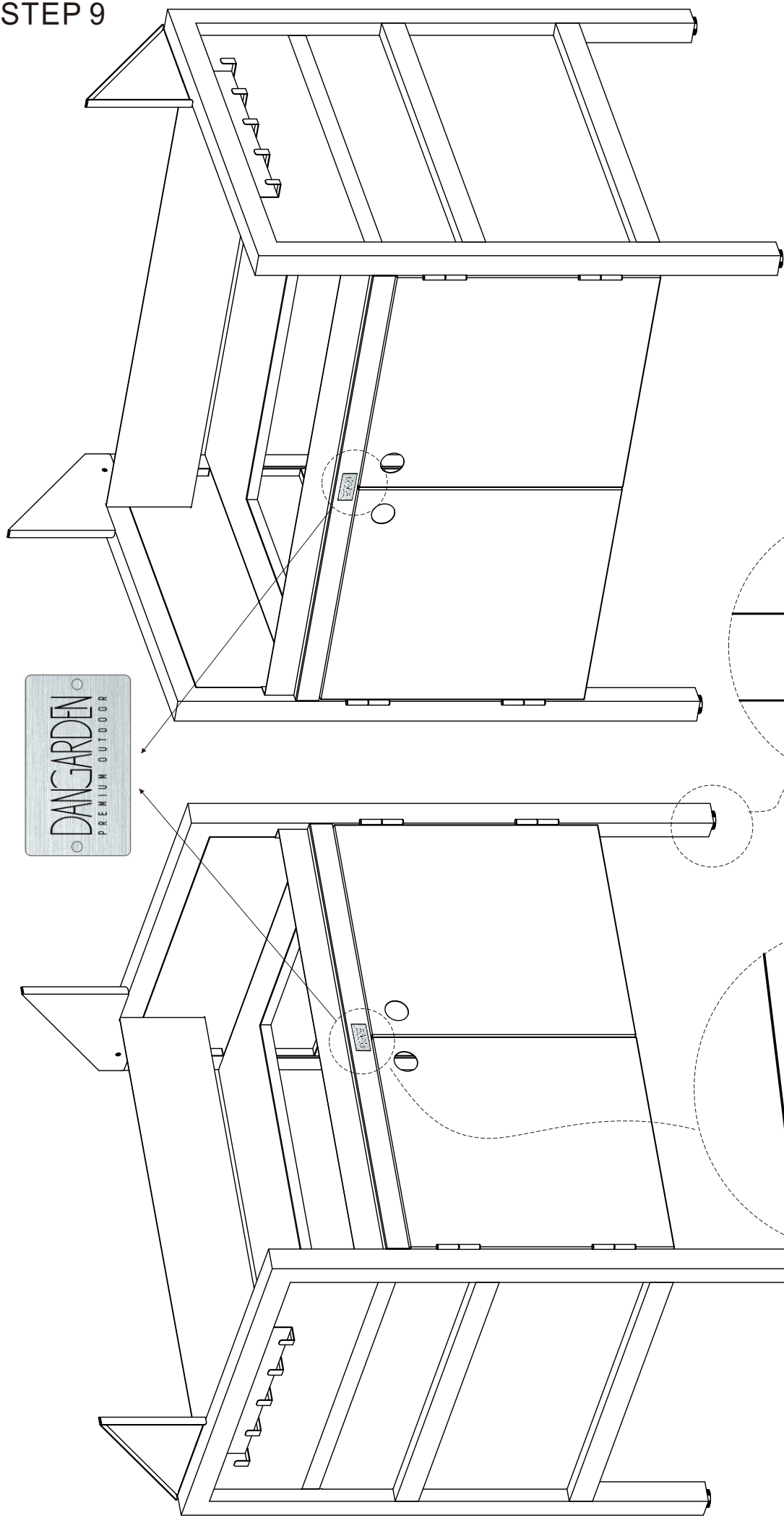
## STEP 7



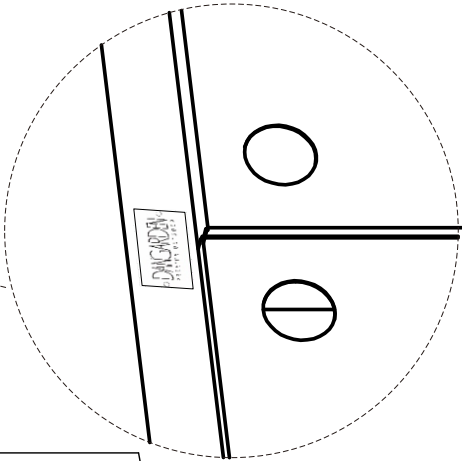
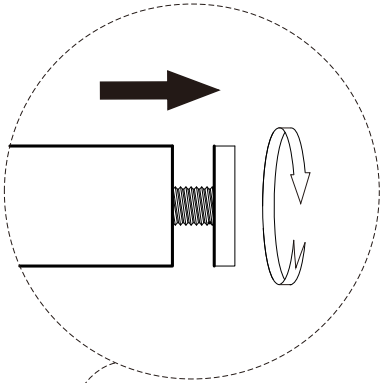
## STEP 8



STEP 9



Please assemble  
this item on an even  
floor . If the door is  
uneven . Please  
adjust the legs



# Z Built-in grill



**BLUEGAZ**

Bluegaz AB  
Kantxegatan 25 E, 213 76 Malmö, Sweden  
[info@bluegaz.se](mailto:info@bluegaz.se)  
Made in PRC

## **Safety precautions**

To ensure the safe and secure use of your gas barbecue, please follow these safety precautions carefully. NOTE: Save this manual for future use.

**WARNING: Failure to follow the directions in this manual can result in serious personal injury and property damage.**

**WARNING: In the event of a fire, keep a safe distance from the equipment and contact the fire department immediately. If possible, turn off the gas supply. Never attempt to extinguish an oil or grease fire with water.**

**WARNING: If you smell gas near your gas grill, it is important to take immediate action. Follow the steps below.**

1. Turn off the gas supply.
2. Air.
3. Check the hose and regulator for any gas leaks.
4. If you cannot find the source of the leak or are unsure how to fix it, contact us or your gas supplier for assistance.
5. Avoid using the grill until the problem is fixed.

### **Fitting:**

- Follow the instructions in this manual carefully to ensure proper and safe installation of the grill.
- Use caution when handling, lifting, or transporting the grill. We recommend that you protect your hands with a pair of protective gloves.
- Do not use this grill unless all parts are in place and the grill has been assembled correctly according to the manual.
- Under no circumstances should the grill be modified.
- Make sure all plastic covers are removed before assembly.



**Placement:**

- This grill is intended for outdoor use and should only be used in well-ventilated outdoor areas. Never use the grill indoors, in garages, under awnings, or in other enclosed or poorly ventilated areas.
- The barbecue must not be placed near flammable materials and liquids (e.g. wood, plastic, fabric, petrol, alcohol). There should be at least 50 cm of free space from the sides of the grill for combustible material. The distance from the grill surface up to the nearest flammable material above the grill must be at least 150 cm. The distance behind the grill to the nearest combustible materials must be at least 100 cm.
- Always make sure there is space behind the grill for free air supply.
- The grill must be on a flat and level surface.
- Do not use the grill in strong winds, rain or extreme humidity.


**Use:**

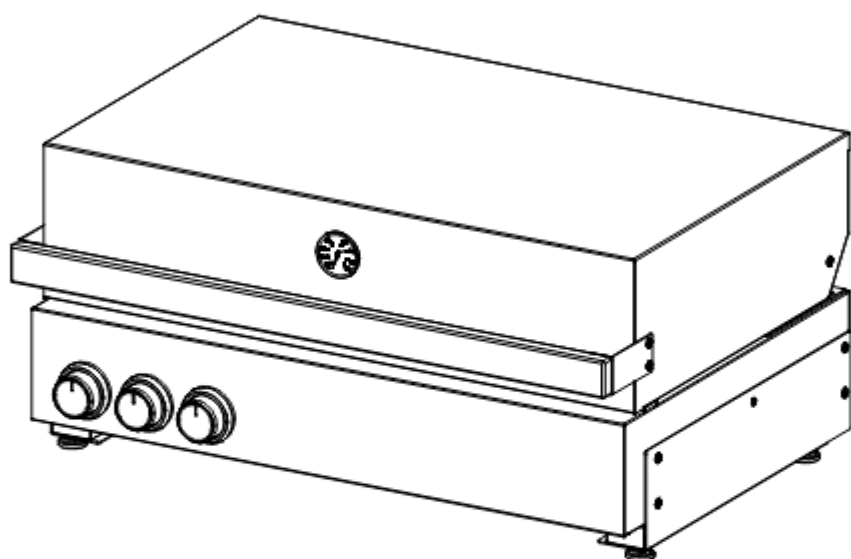
- Inspect valves, burners, drip plates, and connections before use to ensure that there is no grease or dirt buildup that could lead to grease fire.
- Never light the grill with the lid closed.
- Never leave the grill unattended while using it.
- Use caution when using the grill. The parts of the grill get very hot.
- Keep children and pets at a safe distance when using the barbecue and until it has cooled down.
- Wear heat-resistant barbecue gloves or mittens to avoid burns.
- Never lean over the grill when it is lit or in use.
- If the flames go out, close all control knobs and leave the grill hood fully open. Wait at least 5 minutes before relighting the grill.
- Do not place a grill cover or other flammable material on the grill when it is in use or hot.
- Never move the grill when it is in use or hot.
- If a grease fire occurs, turn off all burners and the gas supply. Leave the lid closed until the fire has gone out.

**Gas bottle, hose and regulator:**

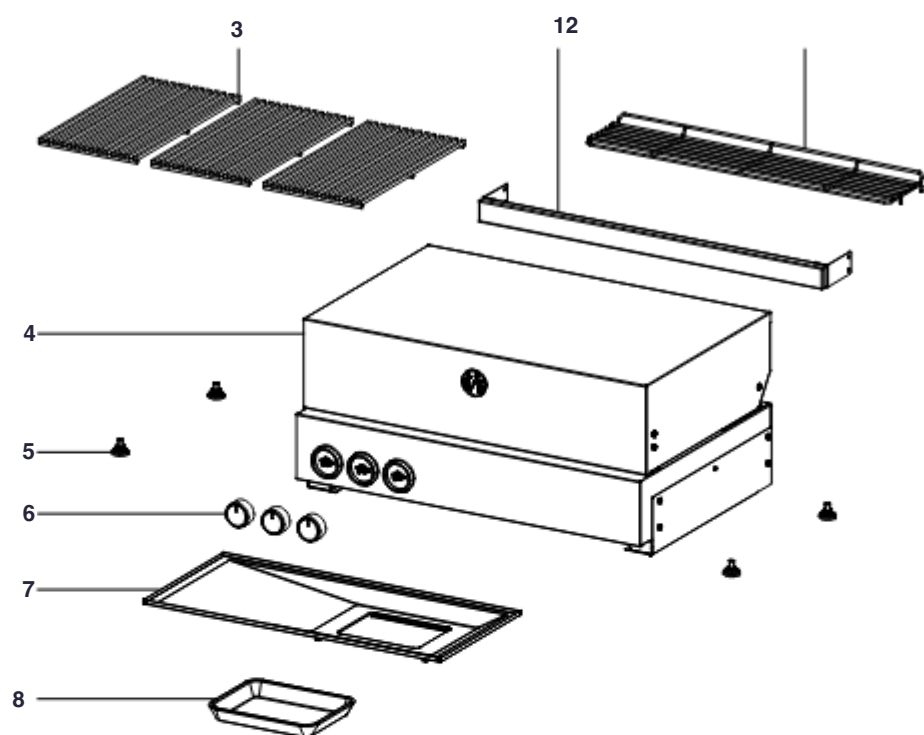
- Use only approved gas bottles for your barbecue. The gas cylinder must be recommended according to market-leading LPG suppliers in Sweden. LPG bottles up to 11kg size can be used.
- Use only approved regulator, hose and hose clamps for your grill. The regulator set must be adapted for 28-30 mBar and certified according to standard EN16129. The length of the hose must never exceed 150 cm. We recommend that you replace the hose and regulator at least every three years.
- Inspect the gas cylinder regularly for damage, such as cracks or rust. A damaged bottle should be replaced immediately.
- Make sure that the gas bottle is in a cool, dry and well-ventilated place without covering material. Keep the gas bottle away from flammable materials, direct sunlight or heat from the barbecue. Feel free to place the gas bottle outside the grill during use.
- Check that the gas bottle, hose and regulator are correctly connected before using the grill. Make sure that the hose does not twist or come into contact with heat.
- Check regularly for gas leaks by using a leak spray or soap water solution on all fittings on the cylinder valve, regulator and hose. If bubbles occur, turn off the gas flow and do not use the grill until the leak is fixed. Never use an open flame to check for gas leaks.
- Only use your grill at the pressure for which it is intended. 28-30 mbar applies.
- When changing the gas bottle, make sure that the grill is turned off.
- Turn off the gas supply when the grill is not in use.

## Technical specifications

 Made for Bluegaz AB in China			Product name: Bluegaz Z			
			Inbyggnadsgrill Art. No.: 130302			
			 <b>2575-24</b>			
Country of destination	Appliance category	Gas and supply pressure	Left burner	Right front burner	Right rear burner	2575DM30153
			Injector size Ø	Injector size Ø	Injector size Ø	Total nominal heat inputs (Hs)
BE, CY, DK, EE, FI, FR, HU, IT, LT, NL, NO, SE, SI, SK, RO, HR, TR, BG, IS, LU & MT	I3B/P(30) 	Butane/propane 30 mbar	0.95 mm	0.95 mm	0.95 mm	12 kW 873 g/h



## Exploded view: KYQ-BL40M

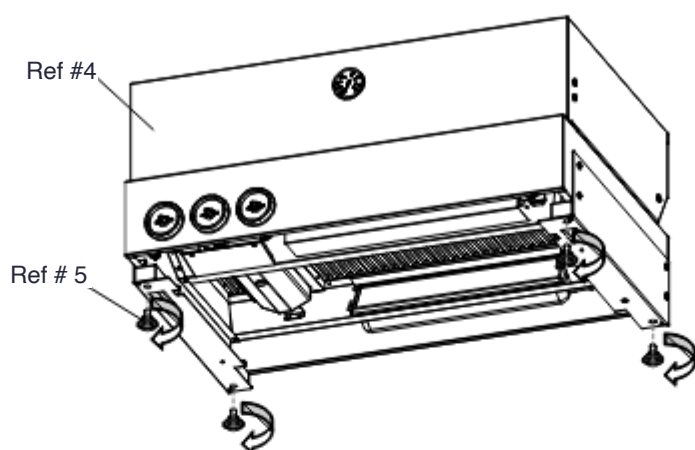


## List of components

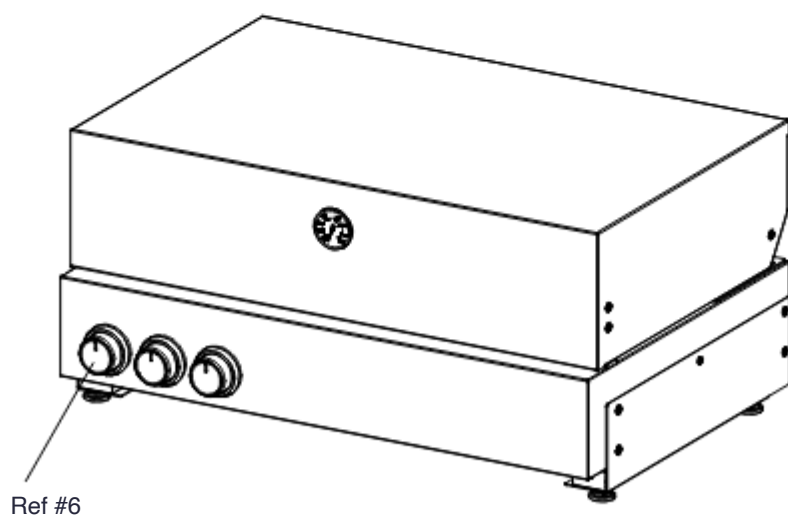
Digit	Description	Digit	Description
1.	Heating shelf 1x		
2.	Hood handle 1x		
3.	Grill grate 3x		
4	Grill unit 1x		
5	Ben 4x		
6	Control knob 3x		
7	Drip tray 1x		
8	Grease cup 1x		

# ASSEMBLY: KYQ-BL40-M

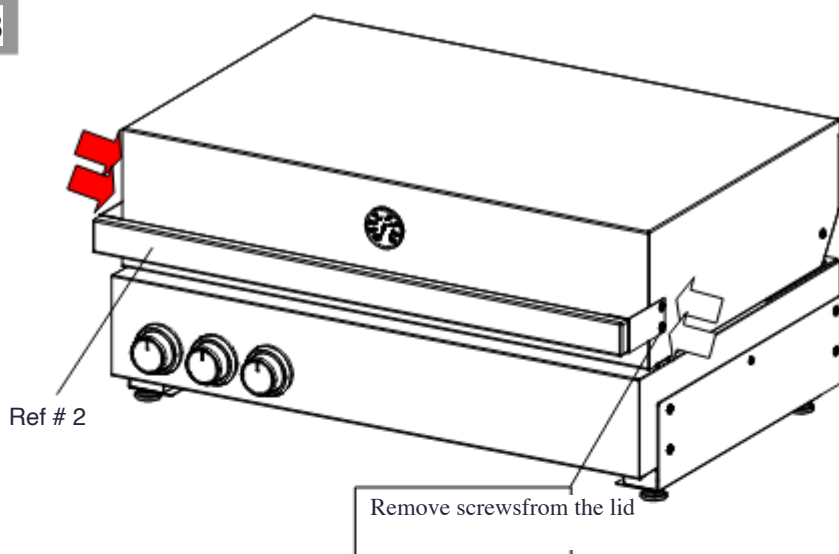
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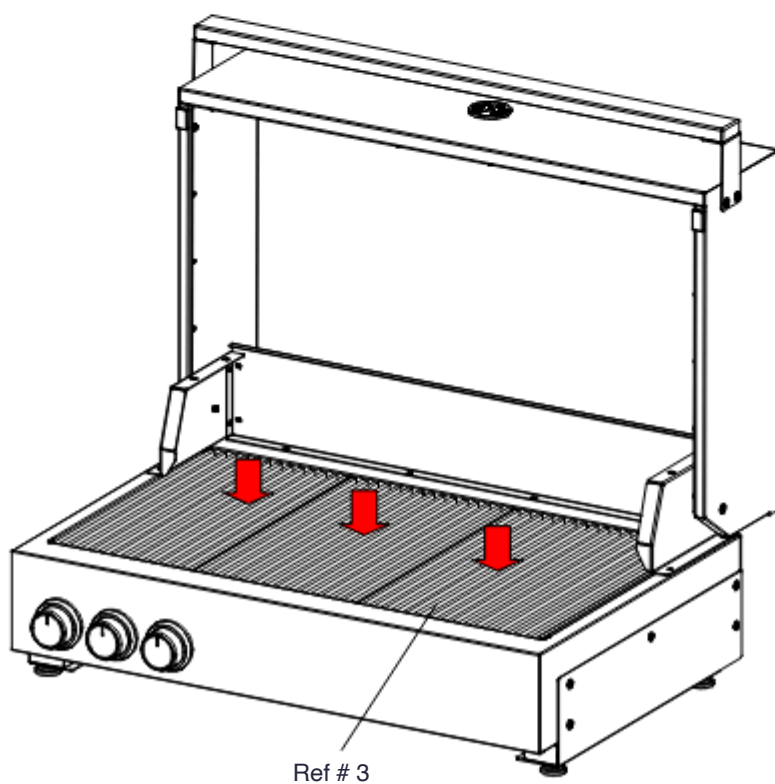
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3

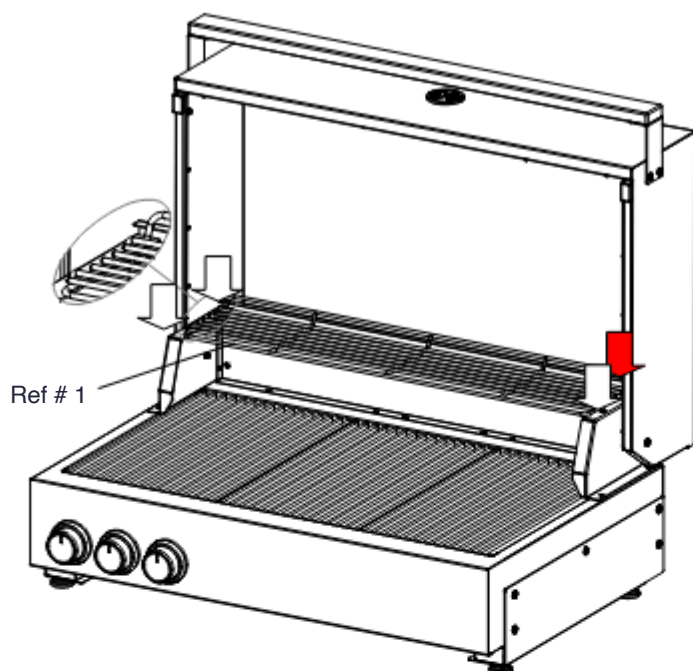


4



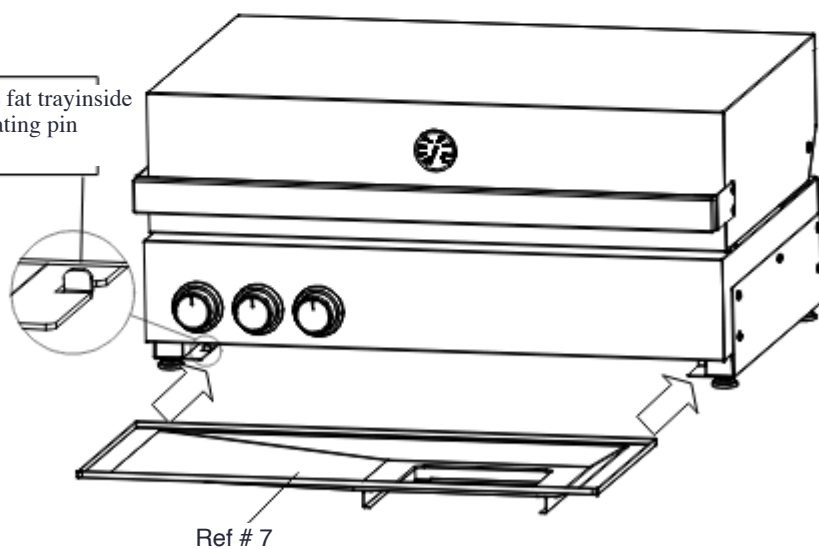


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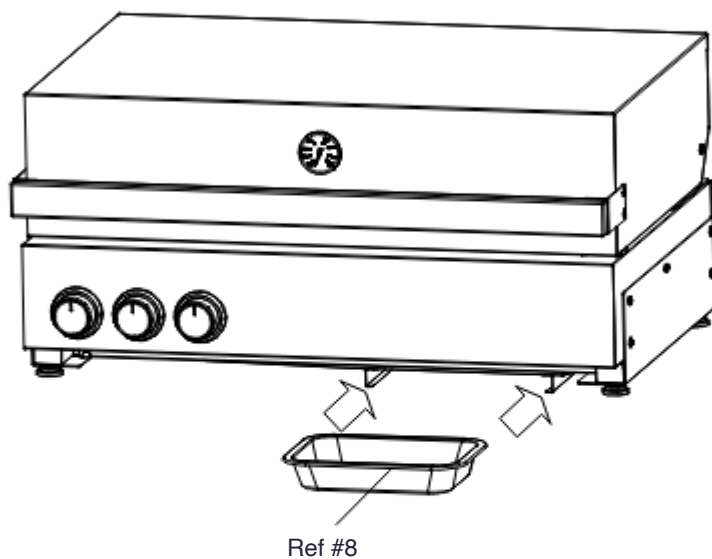


6

put the fat tray inside  
the locating pin



7



## **Ignition Instructions**

### **Connect regulator and gas bottle to grill:**

1. Press the pressure regulator on the hose. Attach a hose clamp to the hose and screw on the pressure regulator. Pass the other hose clip onto the hose. NOTE: Take some liquid soap first for better glide.
2. Press the hose on the grill hose nipple and tighten the hose with the second hose clamp. Make sure that the hose gets far enough past the first mark so that the entire hose clamp attaches to the inside of the first mark. NOTE: Take some liquid soap first for better glide.
3. Screw the pressure regulator into the gas tube. NOTE: Keep in mind that the valve is left-hand threaded, screw counterclockwise. NOTE: Always check for gas leaks before turning on the gas.

### **Leak detection:**

1. Open the valve slowly on the gas bottle for 1/2 turn or 1 turn.
2. Apply leak spray or soapy water solution to all fittings of cylinder valve, regulator and hose.
3. If gas leak is present, you will see bubbles appear.
4. In the event of a gas leak, turn off the gas flow and do not use the grill until the leak is fixed. NOTE: Never use an open flame to check for gas leaks.

### **Ignition instructions for barbecue (piezo ignition):**

1. Open the grill hood.
2. Check that no control knobs are on.
3. Open the valve slowly on the gas bottle for 1/2 turn or 1 turn.
4. Start one of the burners by pressing and turning the control knob counterclockwise to the max position. A click will be heard. Hold the knob for a short time until the burner is lit.
5. Repeat the same procedure on the remaining burners.
6. If the burners do not light, wait 5 minutes for the excess gas to dissipate, and then repeat step 4.
7. Preheat the grill by turning the knob to the max position on all burners. Then close the lid and wait about 8-10 minutes to get the grill grate and grill heated. Then open the lid and adjust the heat as needed.

## Cleaning and maintenance

### Generally:

- Clean the grill regularly to prevent the accumulation of grease and dirt, which can cause grease fires. Information on how to clean the gas grill can be found på [bluegaz.se](http://bluegaz.se).
- Always make sure that the gas is turned off when cleaning the grill.
- Avoid abrasive or flammable cleaners on the grill.
- Never use harsh chemicals on the grill.
- Never use a pressure washer to clean your grill.
- Lubricate the cooking grate sparingly with cooking oil after each grilling, when the grill grate has cooled slightly but is still hot.
- "Burn off" the grill after each use by putting the grill on high heat with the lid on for about 5-15 minutes.
- Store the grill under grill cover in a cool, dry and well-ventilated place when not in use. It is important that the grill is clean and dry before putting on the cover.
- Check the grill regularly and replace defective parts if necessary.

**Stainless Steel Surfaces: Your grill is equipped with stainless steel components. All types of stainless steel require care and protection to maintain their appearance. Stainless steel is not immune to corrosion, and it is not maintenance-free, which is a common misconception. Even the highest grades of stainless steel, such as marine grades, need to be regularly cleaned with fresh water to avoid oxidation and the influence of corrosive substances.**

Brushed stainless steel is popular, and this finish is achieved by machining stainless steel with a grinding process that removes the mirror-like surface and leaves a matte, brushed finish. The brushed surface requires regular maintenance to maintain both quality and appearance. If adequate care is not given, it is likely that corrosion can occur.

After assembly, we recommend applying a thin layer of cooking oil to all stainless steel surfaces with a clean cloth. The surfaces should then be polished and wiped with another clean cloth until they are free of oil. This process helps protect against dirt and corrosive substances and creates temporary food-safe protection. The cooking oil also makes polishing and removing fingerprints easier. This procedure should be repeated frequently when cleaning the grill to ensure that the stainless steel surface retains its appearance and durability.

## Debugging

Problem:	Probable cause:	Solution:
Burner does not light	<ol style="list-style-type: none"> <li>1. You have run out of LPG.</li> <li>2. The gas does not flow.</li> <li>3. Faulty or damaged regulator.</li> <li>4. Obstruction in regulator and hose.</li> <li>5. The burners are clogged with grease or dirt.</li> <li>6. Electrode or cord is loose.</li> <li>7. The electrode or cord of the igniter is broken.</li> <li>8. The battery is dead.</li> </ol>	<ol style="list-style-type: none"> <li>1. Change or refill the gas bottle.</li> <li>2. Check that the gas cylinder valve is open and that the regulator is connected correctly.</li> <li>3. Check and replace the regulator if necessary.</li> <li>4. Clean* regulator and hose.</li> <li>5. Clean* the burners.</li> <li>6. Secure the cords.</li> <li>7. Change the electrode and wires.</li> <li>8. Replace the battery.</li> </ol>
Weak flame close burner is on max/not coming flames from the whole burner	<ol style="list-style-type: none"> <li>1. You have run out of LPG or very little left.</li> <li>2. Gas bottle that is too small.</li> <li>3. Obstruction in regulator and hose.</li> <li>4. The burners are clogged with grease or dirt.</li> <li>5. The hose is bent.</li> <li>6. Too strong winds.</li> </ol>	<ol style="list-style-type: none"> <li>1. Change or refill the gas bottle.</li> <li>2. Switch to a larger gas bottle.</li> <li>3. Clean* regulator and hose.</li> <li>4. Clean* the burners.</li> <li>5. Straighten the hose.</li> <li>6. Place the grill in a windless place.</li> </ol>
The grill does not get hot enough	<ol style="list-style-type: none"> <li>1. The burners are clogged with grease or dirt.</li> <li>2. Too strong winds.</li> </ol>	<ol style="list-style-type: none"> <li>1. Clean* the burners.</li> <li>2. Place the grill in a windless place.</li> </ol>
Flaring fire	<ol style="list-style-type: none"> <li>1. Fat accumulation.</li> <li>2. Too high a fat content in what you grill.</li> <li>3. You use too much fator oil.</li> </ol>	<ol style="list-style-type: none"> <li>1. Clean burner and drip tray.</li> <li>2. Cut off fat from the food before grilling.</li> <li>3. Make sure the food you're going to grill is dry.</li> </ol>
		*Tip: If possible, use compressed air to blow clean.