



J A I M E Δ L E X A N D E R

Instruction Manual for
Jaime Alexander™ Köjin Grill
“Al Fresco Reimagined®”



Models: KG8301, KG6201, KG4101 & KG2101

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Introduction

Congratulations, you have purchased the most beautiful, hand-crafted, technically advanced table-based grill in the world. The Jaime Alexander Köjin Grill has been designed for people to engage with each other through the art of BBQ in a more socially interactive way. Equally at home in a domestic or commercial¹ setting, the Köjin Grill enables friends, family & customers, to grill and dine in a safe, comfortable, social environment.

As with Jaime Alexander product, the Köjin Grill must fulfil these four fundamental design principles:

- ▲ It must be truly practical
- ▲ It must enhance our lives
- ▲ It must be made to last
- ▲ It must be beautiful.

The Köjin Grill fits with our mission to build beautiful, creative, highly functional outdoor products which no one has built before. I am very confident you will enjoy using your Köjin Grill as much as I have in bringing it to you.

Jaime Alexander



¹ Please see the section related to commercial applications and note that the warranty period will differ for commercial use.

Features

▲ Universal Burner Box

All Jaime Alexander Köjin Grills feature the **Universal Modular Burner Box (UMBB)** developed by our engineers to fit a variety of Jaime Alexander Grills. The Burner Boxes are designed to fit into different designer frames with no alterations to the form or function of the GAS system and its use. The UMBB comes in 3 iterations:

- ▲ 3 Burner: UMBB-03-01 used in the **Köjin Grill model KG-8301 & Tynan Grill Model TG-8301**
- ▲ 2 Burner: UMBB-02-01 as used the **Köjin Grill model KG-6201 & Tynan Grill Model TG-6201**
- ▲ 1 Burner: UMBB-01-01 as used the **Köjin Grill model KG-4101 & Köjin Grill Model KG-2101**

All models feature the same safety features, modes of operation, GAS configuration & ignition systems.

▲ Optional Banquet Mode

Certain models of the Jaime Alexander Köjin Grill [B] include the option to operate in **Banquet Mode** through the use of our proprietary sliding burner box system. This ingenious innovation enables you to change the position of your grill to suit your requirements.

The centre position is designed for sitting around the table allowing everyone to partake in the cooking experience.



The **Banquet** [B] position is for events or parties, where you have a dedicated chef standing on one side of the table whilst diners make use of the increased serving areas.

The KG2101-B, our smallest table, is designed to be used on balconies where space is at a premium. By sliding the burner box to the edge of the table, it enables two diners to sit on one side of the table, share in the cooking duties with ample serving space whilst also partaking of the balcony vista.

▲ Insulation Technology

All Köjin Grills incorporate the use of high density, thermal insulation technology to provide the utmost comfort for diners. Fireproof, low thermally conductive barriers are built into the burner box to ensure maximum insulation from the heat source. As a result, the main burner box should never become uncomfortably hot, and at the most, become slightly warm to the touch.



▲ Electronic Ignition



Every Jaime Alexander Köjin Grill incorporates IPS68 soft-touch electronic ignition systems, with an integrated LED function to indicate the ignition system is active when depressed.

▲ Designer Control Fittings

Every aspect of Köjin Grill has been painstakingly designed for performance and aesthetics, including the laser engraved flame controls.



GAS Safety Thermocouples

Our Köjin Grill's incorporate European designed state of the art Flame Safety thermocouples which automatically shut off the gas in the event the burners go out.



Quartz Vaporising Panels

Each Köjin Grill includes a proprietary, purpose engineered Quartz Infused Silica Panel, with industrial strength thermal shock resistance. This panel serves several functions.



-  Firstly, it minimises smoke and flare ups by vaporising fats and oils on contact, which makes for a more pleasant eating experience.
-  Secondly, it protects the burners from drips and spills, which maximises the life and performance of the burners.
-  Finally, it makes cleaning and maintaining your Köjin Grill faster and simpler, by channelling all the excess oil, spills and crumbs into the dedicated drip trays at the end of each sheet.

NB: Due care must be taken when installing, removing or cleaning the Vaporising Panels as they are fragile & can be easily damaged.

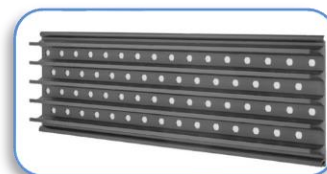
Infrared Burners

Every table in the Köjin Grill range utilises high performance, commercial kitchen grade infrared burners. These stainless-steel burners use rare earth ceramics to provide a uniform infrared heat source. This allows you to maximise performance, optimise fuel efficiency whilst ensuring your food is cooked more evenly without the drying effect of traditional flame-based grills.



Grill Grates™

Arguably the finest grilling surface on the planet, Jaime Alexander has partnered with Grill² Grates™ to provide a customisation option for each Köjin Grill. Grill Grates™ can be included to provide even more uniform cooking, improved GAS efficiency and enhanced grilling performance for each table.



Snap Lock Fittings, Hoses & Connectors



All Jaime Alexander GAS products come as standard with the world's finest Solid Brass Snap Lock Connectors, triple layered, steel braided gas hoses, and universal gas fittings. These industrial grade fittings provide the ultimate in convenience, aesthetics, flexibility and safety.

Our braided gas flexible connectors consist of: specially formulated extruded rubber tube liner; external braiding using 304 grade stainless steel; precision machined brass end fittings, crimped in place using 304 grade austenitic stainless steel ferrules.

² Grill Grates trademark is the property of Grill Grates LLC

Operations Manual

What is Included

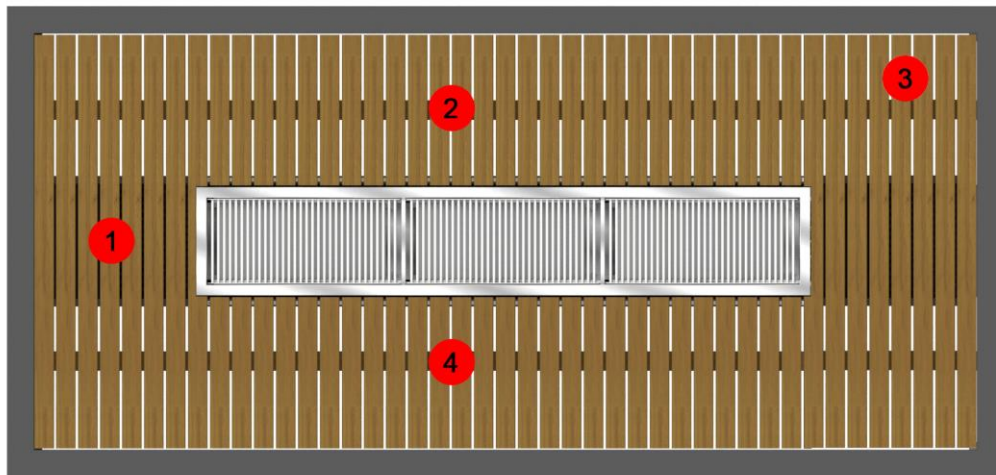


Diagram 1 Plan View

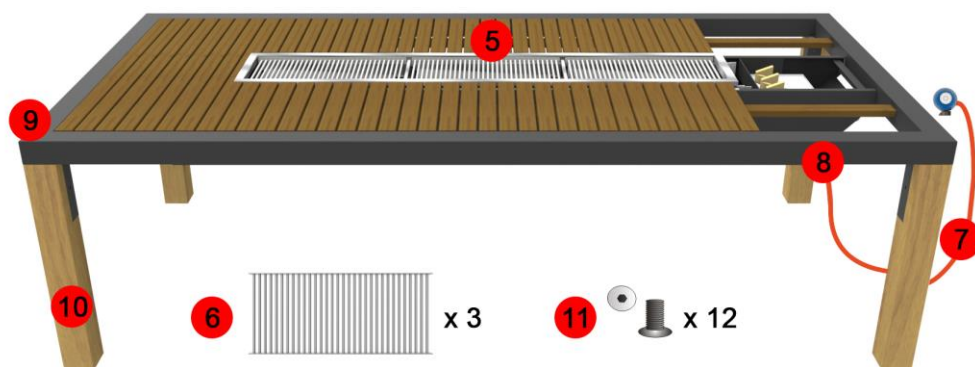
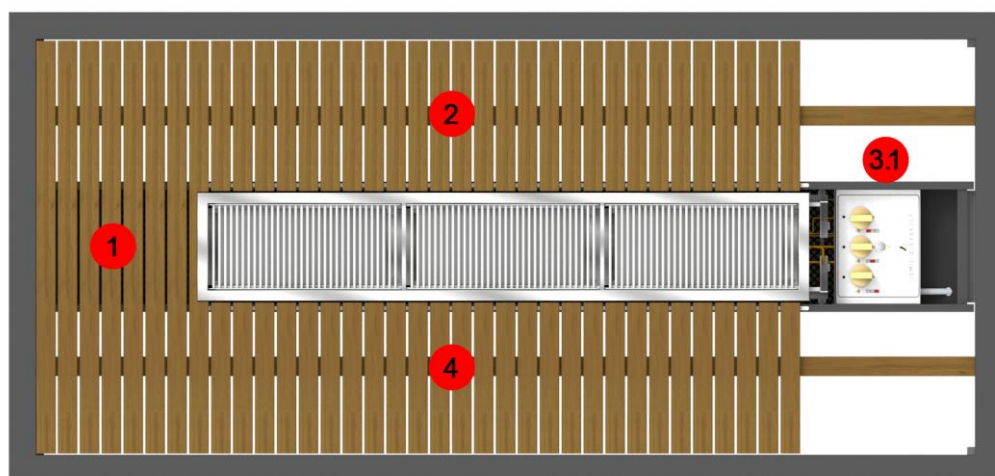
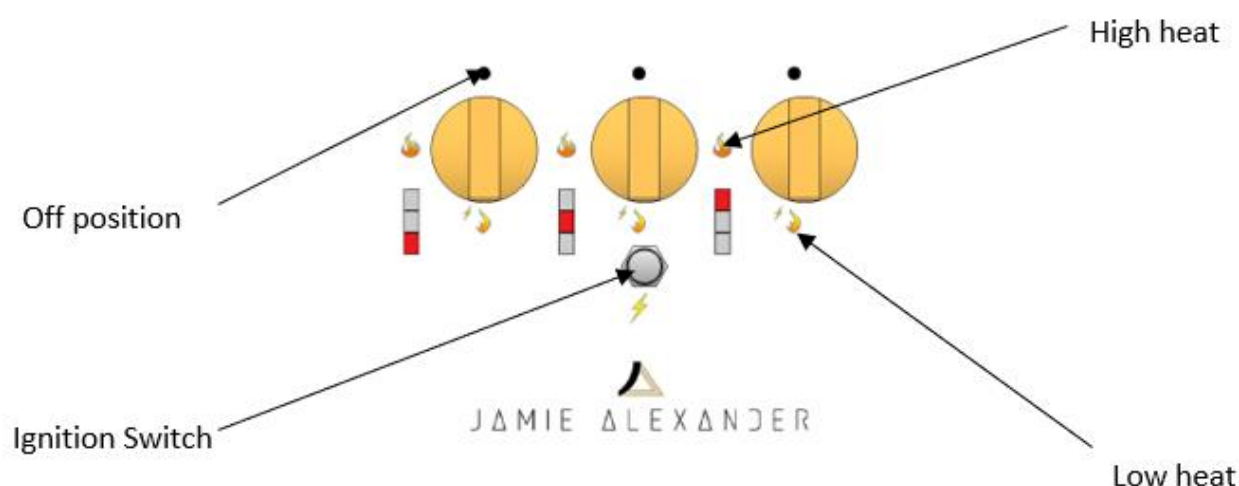


Diagram 2 Side View





1. Removeable timber slate insert end section.
2. Removeable timber slate insert side section (interchangeable with 4.)
3. Removeable timber slate insert with access point to BBQ control panel (below)
 - a. BBQ control panel
 - b. Ignition switch
 - c. Gas valves
 - d. Position Indicators
 - e. Access to battery boxes for ignition system
4. Removeable timber slate insert side section (interchangeable with 2.)
5. Grill Trim
6. Stainless Steel cooking Grills, (additional optional cooking accessories available)
7. Gas supply tubes with snap lock system (gas regulator not included³)
8. Gas supply snap lock
9. Table frame.
10. Detachable timber legs
11. Screws for leg attachment

This instruction manual provides a guide to installing, operating, servicing and maintaining your Jaime Alexander Köjin Grill. If you have any questions related to the Köjin Grill, ordering spares or for general technical assistance please refer to our website www.jaime-alexander.com for additional information or refer to your nearest Jaime Alexander Authorised Dealer for assistance. (see **Contacts** section).

³ GAS Regulators should be sourced from your local GAS supplier in each country to ensure full compatibility with local requirements

Your safety

- 1) For outdoor use only
- 2) Do not store or use gasoline or other flammable vapours near this appliance
- 3) Any LPG cylinders not in current use must not be stored in the vicinity of this appliance

Gas safety

IF YOU SMELL GAS

- 1) Shut off the appliance
- 2) Extinguish any open flame
- 3) If odour continues immediately call your gas supplier

WARNINGS:

- ACCESSIBLE PARTS MAY BE HOT; KEEP YOUNG CHILDREN AWAY
- DO NOT MOVE APPLIANCE WHEN LIT
- ANY MODIFICATION TO THE APPLIANCE MAY BE DANGEROUS

Installation and Assembly

Jaime Alexander Köjin Grills will typically be delivered and installed by a Jaime Alexander Authorised Dealer or Certified Technician and should require no additional assembly. The Technician will setup, configure and instruct you on how to operate and maintain your new Köjin Grill.

The following instructions are included to assist in the event you wish to disassemble and store the table or to relocate the table to a new location. In both instances we would encourage you to contact a Jaime Alexander Authorised Dealer to assist.

- ▲ Support the table barbecue frame by resting the barbecue frame on a secure platform ensuring that the underside of the frame is at least 80 cm off the ground; ensure that it is well supported and there is no risk of the table falling as it is very heavy.
- ▲ The legs are all interchangeable and are designed to fit to the relevant corners of the table. Attach each of the legs in turn by screwing each leg onto the angel bracket with 3 screws for each table leg (12 screws and a 5 mm hexagon key are provided). Do not fully screw in any of the screws until all 3 are at least 75% threaded and then gradually tighten each screw.
- ▲ Remove the Köjin Grill Quartz Panels from their protective case and place them carefully on the support bars as indicated in the diagram. This appliance is supplied with 3 proprietary quartz panels you should use all 3 of the panels supplied to ensure optimum performance and durability. (see diagram 5 for guidance).



Diagram 5 Quartz Panel

- ▲ Replace the top grills before igniting the burners (diagram 6).



Diagram 6 Stainless Steel Grill

N.B. Always allow the barbecue to burn for 10 minutes or so after cooking to allow the majority of the fat and cooking deposits to burn off the quartz panels. The panels can be periodically removed and cleaned by hand with warm soapy water and a soft cloth. Replacement quartz panels are available from Jaime Alexander.

Installation and Assembly Continued...

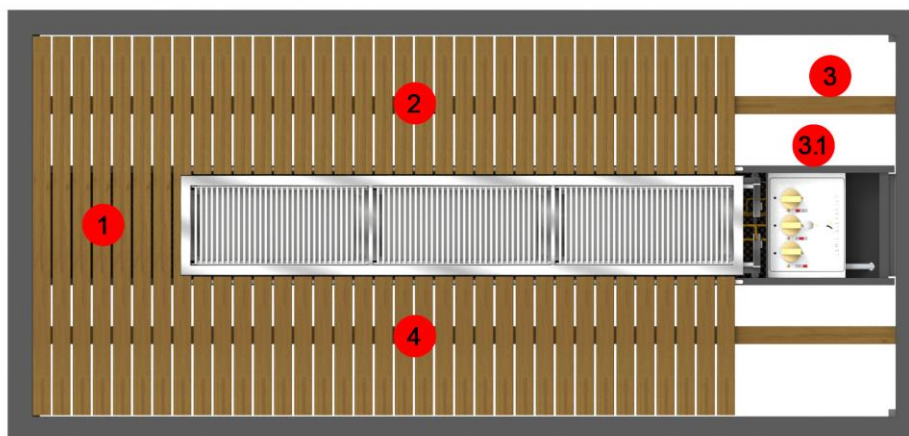


Diagram 7

- I. Position the 2 timber slat assemblies into the table surface as indicated in diagram 7. Start at one end of the table with slat assembly 1. Then locate assemblies 2 and 3 ensuring they are snugly located against the end assembly.
- II. Ensure that you always locate the appliance in a sensible, level, safe and well-ventilated position.
- III. It is advised that no pre-assembled parts should be disassembled for any reason. Tampering with pre-assembled parts may cause serious injury and invalidate the warranty.
- IV. For permanent installations, a qualified contractor should be engaged to install the appliance and if required to convert it for use with other gases.

Location of Appliance

The Köjin Grill is a serious cooking appliance which uses flammable gas, infrared burners and live flames. Children should **NEVER** be allowed to operate the table, gas controls or attend the Köjin Grill without strict adult supervision.

For optimum results the Köjin Grill should be located on a level, solid surface. Special care should be taken if it is being installed on grassed areas to ensure the legs don't sink into the ground. Whilst the timber used in the legs of the Köjin Grill is extremely durable, long-term exposure to damp or moist surfaces will accelerate the degradation of the timber.

Ventilation

The Jaime Alexander Köjin Grill is designed to be used outside; it is not designed for indoor use, unless approved and certified venting and extraction equipment is installed.

Temporary structures (e.g. shelters or marquees) may be used to protect those seated at the table from the elements; in this instance, the table must have adequate ventilation (at least 3 sides or 270° with open air flow) and there must be at least a 2-meter safety area that is clear of obstacles (see diagram 8)

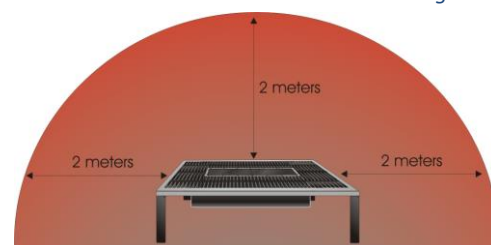


Diagram 8

Under no circumstances allow this table to be positioned near any flammable materials

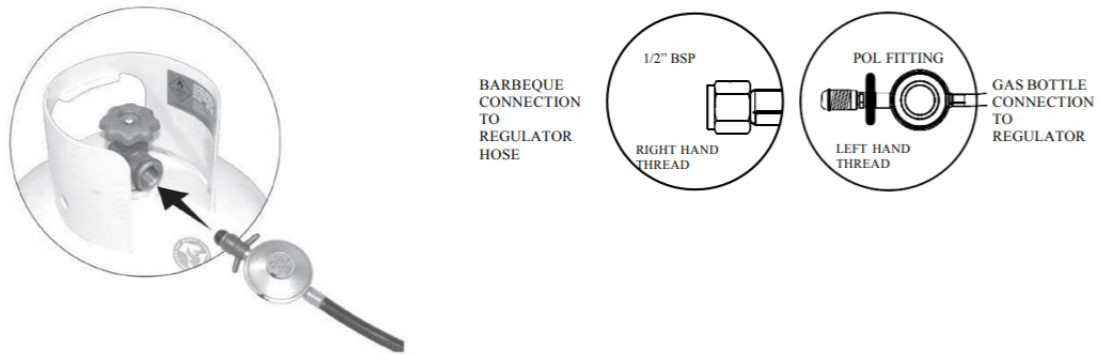
Operating the Jaime Alexander Köjin Grill

Connecting the Gas Supply

This appliance is supplied with a braided 1.5 m hose with snap lock fittings for attaching the table and gas supply. Unless supplied with the table by special orders, the hose must never exceed 1.5 m in length and should be positioned so that it is not subjected to any twisting. The hose should be positioned so it is not in contact with any part of the appliance other than the point of connection.

The following information will vary depending on the local regulatory requirements

For Propane (LPG) Connections:



- Before connecting the cylinder, inspect the hose, fittings and rubber seals. If there is any sign of splitting or wear, have the hose replaced.
- Check that all the control knobs are in the OFF position before any attempt is made to connect the regulator to the gas bottle.
- Double check that the gas bottle valve is securely in the OFF position before attempting to connect the regulator to the gas bottle.
- If you have purchased the Jaime Alexander optional GAS trolley, place the LPG (Propane) cylinder onto the bottom shelf, so that it sits firmly inside.
- Take the hose that came with the barbeque and check that it has an intact rubber seal on the regulator end. Connect this end of the hose to the gas cylinder. You won't require any special tools. Turn the fitting in an anticlockwise direction and hand tighten as much as you can.
- The regulator should be firmly tightened but care must be taken not to over-tighten the connections.
- Ensure the gas cylinder ALWAYS remains upright.
- Should there be any concern in making the correct regulator connection please contact your Jaime Alexander Authorised Dealer or local GAS technician.

- i. You must conduct a leak test before use.

ALWAYS TURN OFF THE GAS SUPPLY AT THE GAS CONTAINER AFTER EACH USE.

For Natural Gas (NG):

This is piped to your home in a similar fashion to water, so there are no cylinders to refill. You will need to contact your local gas company to determine if Natural Gas is available in your area.

It connects to a standard Natural Gas (NG) bayonet outlet, the correct hose and governor assembly must be used (code: NGCK250VJ). If connecting direct to a NG supply, the gas fitter will need to use governor (code: RCV250) and appropriate fittings for your particular installation.

Bayonet Point:

You can have the gas fitter terminate the gas line using a “bayonet point”.

This allows you to connect and disconnect the barbeque using a special hose and bayonet termination. Such a hose is provided with the Natural Gas Connection. Follow the instructions supplied with the kit to complete the connection.

Even if your barbeque area already has a bayonet point, you will still need to call upon a gas fitter to ensure gas pressure is sufficient for your grill, and to ensure your grill functions correctly before leaving. Where a gas fitter is required, the gas fitter must test the safety and operation of the appliance before leaving, including gas pressure, ignition and burner operation.

Conduct a leak test before use.

Permanent Piped Connection:

Your grill may be permanently connected to the main gas lines or LPG cylinders via copper pipe. **This must only be done entirely by a qualified gas fitter**, in accordance with requirements of AS 5601, and local gas authority requirements. Your gasfitter will ensure that your grill is permanently connected to the supply via copper pipe, the gas pressure in the lines is adequate, pipe sizes are correct, all connections are secure, and that all necessary components (such as secondary regulators and manual shutoffs) are included where regulations require them. Once this is done, the grill cannot be moved. **It becomes a permanent fixture of the property.**

To the installer:

You must instruct the consumer on safe operation, conduct mandatory tests, including leak tests, and ensure these instructions are left with the consumer before leaving the site

Operating Instructions

Before Lighting

Lighting the table gas supply must be done with due care and attention.

- ⚠ Before connecting a gas cylinder to this barbeque read the safety and operating instructions contained in this document
- ⚠ Ensure that the regulator is correctly connected to the cylinder and the supply hose is correctly fitted to the table barbeque ; the gas supply should be turned on at the regulator.
- ⚠ You are now ready to light your barbecue.
- ⚠ The heat level and electronic ignition button are located on the control panel situated under the removable cover on the table top.
- ⚠ There are 3 control knobs on the panel (see Diagram 9 below) – the left knob operates the nearest grill, the middle knob operates the middle grill and the right hand knob operates the far grill from where the operator is standing. It does not matter which order you light the burners in and nor do all 3 burners need to be lit in order to operate one or two of the grills.

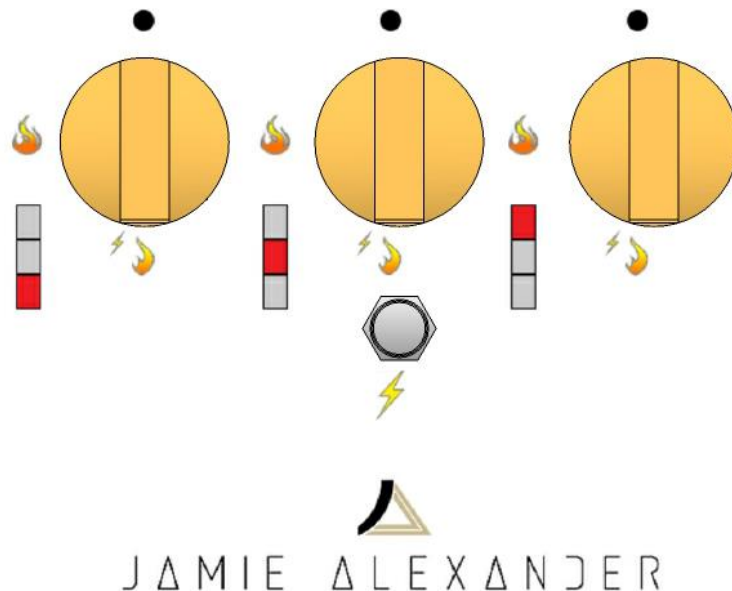


Diagram 9

Lighting a Burner

- Ensure the gas is switched on at the cylinder. All knobs should be set to position ● (see diagram 10). Select which burner is to be used and depress the control knob and rotate anti clockwise up to the 🔥 position; then press and hold. Push the electronic ignition button until the burner lights.

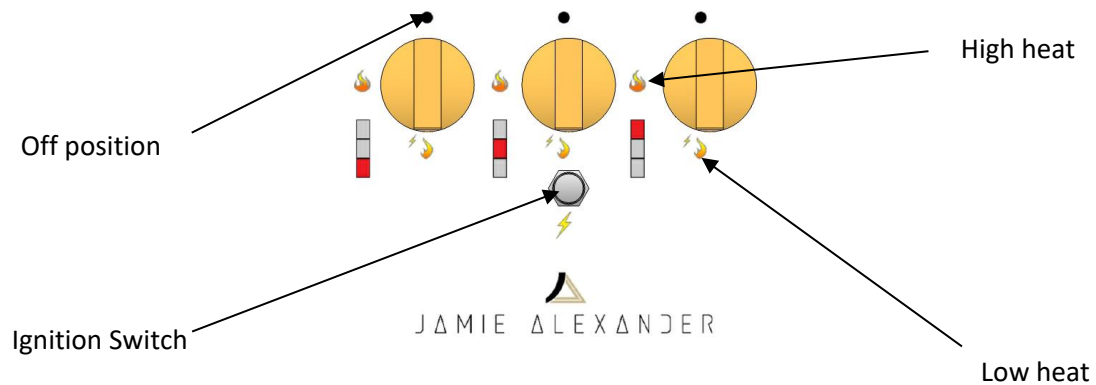


Diagram 10

- Hold the ignition button in until the burner glows lightly, usually 3-5 seconds.
- Once the burner is ignited continue to depress knob for a further 10 seconds to allow the flame failure system to heat up.

Control of Heat Output

Each of the grills has its own temperature control knob – there are three settings that allow you to set flame height between off, medium or high by turning the knob between these positions.

Heat output is controlled by rotating the knob between the half flame position 🔥 and the full flame position 🔥 (maximum heat); position ● will produce no output and cause the flame to go out.

Turning Off

- The barbeque is turned off completely by turning the knob on the control panel anti-clockwise to the ● position.
- For maximum safety do not attempt to relight until five minutes has elapsed.

Important:

Never attempt to disconnect the regulator when the barbeque is alight. Wait until the burner goes out. Then and only then should the regulator be disconnected.

Optional Banquet Mode: Adjustable Burner Box

▲ Jaime Alexander Köjin Grills come with the option of a proprietary sliding burner box, this uniquely practical adaption allows increased flexibility on how the grill is used by enabling you to change the position of your grill to suit your requirements.

▲ There are 3 positions available, (A) left edge, (B) centre position and (C) right edge.

- a) The edge positions (A) & (C) are for events or parties, where you have a dedicated chef standing on one side of the table. It increases the serving areas on the opposite side of the table significantly.



Diagram 11

- b) The centre position is designed for sitting around the table for everyone to partake in the cooking experience.



Diagram 12

- c) The KG2101 (pictured), which is our smallest table, is designed to be used on balconies where space is at a premium and enable both diners to sit on one side of the table and share in the cooking duties whilst partaking of the balcony view.



Diagram 13

CAUTION: Make sure the grills are NOT alight and completely cool before adjusting the burner box position.

Commercial Guide

Staff using this Jaime Alexander table barbecue must ensure they brief all customers of the following points.

- I. This is a cooking grill and surfaces are hot; please make sure that young children are supervised at all times when at or near the table
- II. It is your responsibility to ensure that your food is cooked; if you are unsure please do not hesitate to ask a member of staff.
- III. If any of the burners flames fail to light please advise a member of staff and we will rectify the situation.
- IV. Please do not lean over or pass objects over the grills and cooking areas; any customers wearing loose clothing which may pose an obvious fire hazard, should be warned of the potential risks.

Gas leakage

- ⚠ This is always most likely to occur at connection points such as the regulator, valve or hose.
- ⚠ Check equipment regularly for signs of damage, wear or deterioration, and identify any missing items.
- ⚠ If you suspect a leak:
 - I. Do not use a naked flame
 - II. Do not smoke
 - III. Do not turn electrical equipment on or off
 - IV. Attempt to stop the leak by closing the valve and replacing the bung or cap; then perform the following leak test (next section).

Leak Test

For this test you will need a small, clean paint brush and a dilute solution of washing up liquid and water (50:50) or a canister of LDF (Leak Detection Fluid).

Follow these steps in order:

1. Turn off the gas supply at the regulator
2. Ensure all control knobs are off
3. Remove the control panel fascia (accessible by removing the end wooden slat assembly above the control panel)
4. Visually trace all gas connectors back from the gas inlet point on the control panel to each of the three venturis.
5. Once you can see and have access to all pipework, turn on the gas at the regulator.
6. Now apply a thin coat of diluted washing liquid solution to the entire gas supply line from gas bottle neck to venturi supply valves. Also apply fluid to all valves, hosing and regulators in the same way.
7. Watch closely – the leak point will be indicated by bubbles appearing.
8. If the leak is an integral part of the appliance or part of the regulator or hose attachment you should shut off the gas supply and contact the Jaime Alexander support team or a certified gas technician immediately.
9. If the leak is on the cylinder please see the section below

In case of faulty cylinder:

1. If the leak cannot be stopped and it is safe to do so, the cylinder should be carefully removed to a well ventilated open space, clear of drains, buildings, sources of ignition and other LPG cylinders
2. Cylinders should, if possible, be marked 'faulty' and left with the leak (usually at the valve) uppermost
3. Contact your local cylinder supplier to arrange collection of the cylinder
4. Do not attempt to dismantle or repair the defective cylinder valve

ONLY PERFORM THIS IN A WELL-VENTILATED AREA

Location of the Gas Cylinder

- ▲ The gas cylinder should be situated close to the gas supply end of the table but never underneath the table. The 1.5-meter gas hose is the maximum permitted length.
- ▲ When the table is supplied for use professionally it is important that the gas is isolated and situated in a lockable, enclosure to prevent any tampering to the gas feed.
- ▲ Gas cylinders should never be stored horizontally or indoors
- ▲ Where required, the gas container should be affixed to the structure of the Köjin Grill with steel chain to prevent accidental dislodgement.

Maintenance

Prior to Each Use

- ▲ Ensure all burners and venturis (supply points to burners) are free of particles and fat prior to connecting gas supply and ignition. If burners do appear clogged in any way, please refer to cleaning guidance section below (*Cleaning the Burners*)
- ▲ Ensure table is safely located according to location guidelines.
- ▲ Ensure that the *gas hosing is correctly attached* both at supply (at the bottle or cylinder) and feed (beneath table barbecue control panel) as per diagrams 8 and 9

After Each Use

The grills provided with the Jaime Alexander Table Barbecue will provide a lifetime of enjoyment. If well looked after and *cleaned regularly and thoroughly* they will be more hygienic and be easier to clean after future use.

Shut off the gas

- ▲ *The Gas supply* must be fully switched off and the pressure regulator removed at the feed end of the hosing (i.e. at the bottle). If after shutting off and removing the regulator a strong smell of gas is noticed, refer to the “Gas Leakage” section above. Please note that a very small amount of gas will escape when the pressure regulator is removed and an odour of gas will be present.

Cleaning the Tables

- ▲ The cooking grills are easier to clean when they are still warm from cooking; take care that you do not burn yourself!! The stainless-steel grills retain their heat for a considerable time after cooking.
- ▲ Use a wire brush or metal spatula to remove the worst of the burnt-on cooking residues.
- ▲ Any particularly stubborn marks can be rubbed off with a metal scouring pad.
- ▲ The grills can then be washed either be washed by hand or in a dishwasher.
- ▲ Simply place in the top rack of a dishwasher and run on a hot cycle.
- ▲ The Quartz Panels can be removed and washed in warm soapy water. Care must be taken when handling the panels as they are fragile and easily damaged.

On a Weekly Basis

- ▲ The *Drip trays* (see diagram 14) should be removed, emptied and washed after every 5 barbecue sessions (approximately 20 hours use) – with particularly fatty foods it is advised that the trays are cleaned out after each use.
- ▲ The drip trays should be scraped clean with a plastic spatula (so as not to damage the non stick surface) and then can be washed in a dish washer.
- ▲ Drip trays that are not kept clean present both a health and fire risk.
- ▲ When replacing the drip trays, ensure the edges of the tray slide between the runners in the BBQ unit chamber.
- ▲ To expose the drip trays, remove the grill and quartz glass and slide the trays out of the support slides. Then turn the drip tray in a horizontal rotation to get clear of the glass support on the side of the BBQ unit chamber.



Diagram 14

- ▲ A soft brush can be used to remove any particles of food that have slipped down between the slats. Otherwise, wipe all surfaces down with a clean cloth and hot water; do not use any strong detergents.

Burner Maintenance

Due to the sophisticated design of the Köjin Grill there should be no need to clean the infrared burners. If properly installed, the Quartz Panels are designed to vaporise fats and for any debris and food drips to roll down to the drip trays at the end of the burners. In the unlikely event the burners do come into contact with food particles or fat deposits, the quartz panels can be removed and the burners given a wipe down or brushed lightly to remove any debris. (see diagram 15)



Diagram 15

Annually

It is recommended that the *supplied hosing* is inspected regularly on an annual basis. If any sign of cracking or deterioration is noticed to the hosing, it should be replaced and under no circumstances be used.

Product Servicing

- a. Apart from the simple cleaning and maintenance program described above, the Jaime Alexander Köjin Grill should require very little in the way of ongoing maintenance.
- b. All LPG appliances should be serviced regularly to keep them in a safe and efficient condition. It is advised that this unit is inspected at 5 year intervals to ensure that there are no leaks and that all components are still functioning properly.
- c. Servicing must only be carried out by a gas installer who is certified and registered and carries an I.D. card covering their competence.

Timber Care

Regular treatment of the timber is important to protect and maintain your Jaime Alexander Köjin Grill. For care and cleaning of the timber elements we recommend the use of Jaime Alexander's specially blended natural timber oil (part no: JA-NTO). It is a natural plant-based oil and ensures the maximum timber preservation and beauty of your table for the longest time.

Timber Oiling

Lightly clean the surface with a damp cloth and allow to thoroughly dry, usually at least 24-36 hours. Follow the mixing instructions on the Jaime Alexander Natural Timber Oil bottle and apply the oil on the timber. Rub the oil gently and smoothly with a sponge into the timber along the length of the grain until the timber obtains the required appearance.

Final Polishing

After about 15 minutes wipe off any excess oil with a clean cotton cloth. It is important to remove excess oil from all joints and grooves. When the wood is dry, it may be polished with a polishing pad or polishing machine to ensure an extra hard-wearing surface. It takes 24 to 48 hours for the oil to harden completely, depending on weather conditions and outdoor temperature.

Repeat the application as necessary.

Minor Scratches and Stains from Moisture

In case of scratches or stains from moisture, it is recommended to lightly sand the affected area with 200-400 grit sandpaper and then lightly oil and polish as per the previous directions.

APPLY ONLY IN DRY WEATHER AND AVOID DIRECT SUNLIGHT.

General Guidance and Notes

Storing your Jaime Alexander Köjin Grill

- ⚠ This product is designed to be used outside, however like a car, if you protect it from the elements when not in use, you will prolong the life of the appliance.
- ⚠ Apply a suitable timber oil with a lint free, dry cloth once a year to all hard wood surfaces.
- ⚠ Always replace the cylinder valve safety cap on the cylinder after disconnecting the gas regulator from the gas cylinder valve. When storing the cylinder, ensure that this is left in place.
- ⚠ When not in use for extended periods of time or if being stored in an uncovered area, place the Jaime Alexander waterproof cover over the table.
- ⚠ Gas cylinders must be stored outside in a well-ventilated area free from all combustible materials, gasoline and other flammable vapours or liquids.
- ⚠ Leaving the gas cylinder attached to the table barbecue is okay, if it is outside and in a well-ventilated area and switched off.

General Safety Guidance

- ▲ Make cleaning, maintenance and regular safety inspections part of your summer grilling routine.
- ▲ Use the Köjin Grill away from your home, car, dry vegetation, wood balconies, twigs, tablecloths, and non-glass cups and plates.
- ▲ Trim tree limbs near the grill area to prevent the spread of fire from flare-ups of fuel or grease.
- ▲ Use long handled tongs and brushes to keep distance between you and the heat of the grill.
- ▲ Keep children away from the Köjin grill.
- ▲ Always have a fire extinguisher (foam) and water available close at hand to put out a fire.
- ▲ Wear fitted clothing near the Köjin grill as flames may ignite loose clothing.
- ▲ Don't use your grill indoors; the Köjin Grill is only meant for use in well ventilated outdoor areas.
- ▲ When finished, be sure the gas is turned off and the flames are out.
- ▲ In case of burns, run cool water over the burn for 10 to 15 minutes. DO NOT use butter or Vaseline on burns — these products seal in heat and can cause further damage to the tissue. If you receive a serious burn, with charred skin, seek medical attention immediately.
- ▲ Locate Köjin Grill in cool outdoor areas.
- ▲ Follow the manufacturer's instructions when fitting the gas cylinder to the Köjin Grill.
- ▲ Always ensure that the cylinder valves are either fully open or fully closed.
- ▲ Prevent grease from dripping onto the hoses or cylinder, as grease build-up could be a potential fire hazard.
- ▲ Ensure all valves are turned off when Köjin Grill is not in use.

Replacement Parts

Below is a list of components and accessories which can be replaced by the end user:

▲ Quartz Panels	Part Number KG-QP
▲ Stainless Steel Grill	Part Number KG-SG
▲ Grill Grate Anodised Aluminium Grill	Part Number KG-GG
▲ Replacement Gas Control Knob	Part Number KG-CK
▲ Replacement Braided Hose	Part Number KG-GH
▲ Snap Lock Regulator Conversion Kit	Part Number KG-RCK
▲ Natural GAS Conversion Kit	Part Number KG-LPG/NG02
▲ Jaime Alexander Natural Oil Treatment	Part Number JA-NTO
▲ Köjin Grill Gas Bottle Trolley	Part Number KG-GBT01
▲ Köjin Grill Table 8 Seat Weather Proof Cover	Part Number KG-WC8
▲ Köjin Grill Table 6 Seat Weather Proof Cover	Part Number KG-WC6
▲ Köjin Grill Table 4 Seat Weather Proof Cover	Part Number KG-WC4
▲ Köjin Grill Table 2 Seat Weather Proof Cover	Part Number KG-WC2
▲ Köjin Grill Gas Trolley Weather Proof Cover	Part Number KG-WCGT

For all other components a qualified service technician must be used.

Specifications

Heat output

Three independent infrared gas burners providing a nominal 11.8kw (40273 btu)

gas category: i₃₊(28-30/37)

type a₁

rates:

gas	high rate (kw) nett	high rate (g/h) nett	low rate (kw) nett	low rate (g/h) nett
3ng	5.60	442	3.0	237
3lpg	5.60	435	3.0	233

Gas Supply and Injectors

The table barbecue is designed to use either Natural Gas (NG) or Liquid Propane gas (LPG) and should be connected using the correct regulator and fittings:

Natural Gas (NG)

Installed by Local gas Authority.

Propane (LPG)

37 Mb regulator

To convert your table from Liquid Propane Gas (LPG) to Natural Gas (NG) you are advised to engage a licensed Gas contractor or contact your Jaime Alexander dealer to assist. Always use the correct jets and regulator with the gas type selected.

Whilst all newly purchased Köjin Grills include both LPG and NG jet conversion kits, unless Natural Gas (NG) jets are requested at the time of order, the injectors fitted to this appliance at our factory will be the standard 1.2mm LPG jets. Replacements are supplied as part of a complete jet-holder assembly Part Number: KG-LPG/NG02 (Kit).

Trouble Shooting

<i>Problem</i>	<i>Possible Cause</i>	<i>Solution</i>
Burner will not light	No gas flow. Obstructed gas flow Burner is off at the valve Spider webs in burner venturi Ports blocked	Check cylinder level, refill cylinder Ensure the cylinder valve is open Clean venturi and burner tubes Clean burner ports
Sudden drop in flame or intensity	Cylinder is out of GAS	Check cylinder level, refill cylinder
Persistent grease fire	Grease build up on vaporising panels Drip trays full	Turn control knobs to off position, turn the cylinder valve off. Allow the flame to burn out. Remove Grill, Quartz Panels and clean thoroughly. Remove drip trays and clean thoroughly.
Flashback (flame apparent inside burner tubes)	burner and/or burner tubes may be blocked	Clean burner and/or burner tube(s)

**If problem cannot be resolved from please call your local Jaime Alexander
Authorised Dealer.**

Warranty Information

Your Jaime Alexander Köjin Grill has been designed to provide you with many years of enjoyment. As with any piece of outdoor furniture proper care and attention to periodic maintenance will ensure you a lifetime of service.

We are so confident in the quality of our Köjin Grill that we offer a **Comprehensive 10 Year Warranty** on the table frame, structure and timber components and a **2 Year Limited Warranty** covering the electronic and GAS components.

Whilst the table is designed to withstand a life outdoors, the warranty is only valid if the table is stored undercover and away from the elements. The Warranty does not cover use in commercial, hospitality or any other non-residential setting.

Normal wear and tear and damage of covers are not covered by the warranty or for tables assembled incorrectly. Should the table be altered from its original design, the warranty is no longer valid. Jaime Alexander reserves the right to replace only damaged parts of the table or the entire table at its sole discretion.

NB: Discolouration and minor cracks are to be expected in any solid natural timber product overtime. Frequent care and treatment with the recommended oils can reduce the risk of colour changes and cracks and marks from moisture. Please read our timber care & maintenance instruction carefully.



Contact Information

SINGAPORE

Jaime Alexander Pte Ltd

Global Hq

531a Upper Cross Street

#04-5 Hong Lim Complex

Singapore 051531

Email: info@jaimealexander.co

Website: www.jaime-alexander.com