



bogason

QUASAR

made in Germany

Instructions for installation,
operation, maintenance and care

Tips and tricks





Congratulations on your purchase

CONGRATULATIONS on your decision to purchase the bogason Quasar. This outstanding product combines the advantages of a **PREMIUM GRILL** with an **OUTDOOR KITCHEN** to perfection. The powerful technology of the bogason Quasar opens up **COMPLETELY NEW DIMENSIONS** for a unique grilling, cooking and enjoyment experience.



WE ARE VERY pleased that you have decided in favour of a product from our company. To ensure that you always have **LOTS** of fun with it, we would like to explain the possibilities and how to use **YOUR QUASAR** on the following pages.

Quasar - The other way of grilling

The way your new Quasar works is slightly different to what you are probably used to. To make it as easy as possible for you to use your new barbecue, please read these instructions carefully. These instructions are intended to help you get started with your new barbecue. Your Quasar offers you many options for preparing a wide variety of dishes. Let the barbecue and its versatile accessories inspire you.



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Technical data

External dimensions of grill appliance with base frame	1050 x 550 x 1172 (B x T x H)
External dimensions of grill appliance without base frame	1050 x 550 x 410 (B x T x H)
Total grilling area	950 x 450mm
Main grilling area + sizzle area	650 x 450mm + 250 x 200mm
Warming areas on two levels	340 x 160mm + 340 x 160mm
Burner main grill surface	2 infrared burners 500 x 65mm 6 kW each, nozzle diameter 1.00mm (50mbar version) 5.5 kW each, nozzle diameter 1.15mm (30mbar and 28-30/37mbar version)
Burner sizzle area / teppanyaki plate	1 infrared burner 180 x 125mm 3.5 kW, nozzle diameter 0.80mm (50mbar version) 3.5 kW, nozzle diameter 0.86mm (30mbar and 28-30/37mbar version)
Battery for ignition electronics	1 x Mignonzelle Typ AA-1,5V
Weight of grill unit with base frame	ca. 110 kg
Weight grill appliance without base frame	ca. 50 kg

Bestimmungsland: destination country:	Gerätekat.: device category:	Gastyp: gas type:	Anschlussdruck: connection pressure:	Gesamtnenn- wärmelastung: Total heat input:	Düse Haupt- Seitenbrenner: nozzle main-sideburner:
DE,AT,CH,SK	3B/P	Butan/ Propan	50 mbar	15,5 kW/ 1,14 Kg/h	1,00mm - 0,80mm
BE,BG,CY,DK,EE,F,FR,G B,HR,HU,IS,IT,LT,LU,M, NL,NO,RO,SE,SI,SK	3B/P	Butan/ Propan	30 mbar	14,5 kW/ 1,02 Kg/h	1,15mm - 0,86mm
BE,CH,CY,CZ,ES,FR, GB,GR, IE,IT,LT,LU, PT,SI,SK,SI,TR	3+	Butan/ Propan	28-30/37 mbar	14,5 kW/ 1,02 Kg/h	1,15mm - 0,86mm

EC Declaration of Conformity

The manufacturer / distributor: **bogason GmbH**

hereby declares that the following product

Product designation: **Grill**
Model designation: **Quasar G10**



complies with all relevant provisions of applicable law, including any amendments thereto in force at the date of the declaration. The sole responsibility for issuing this of this Declaration of Conformity. This declaration relates only to the devices in the condition in which they were placed on the market. Parts and/or modifications subsequently fitted by the end user are not taken into account.

The following legislation was applied:
Regulation (EU) 2016/426 on appliances burning gaseous fuels

The following harmonised standards were applied:

DIN EN 498

Specification for liquefied petroleum gas appliances - barbecues for outdoor use including contact barbecues;

German version EN498:2012

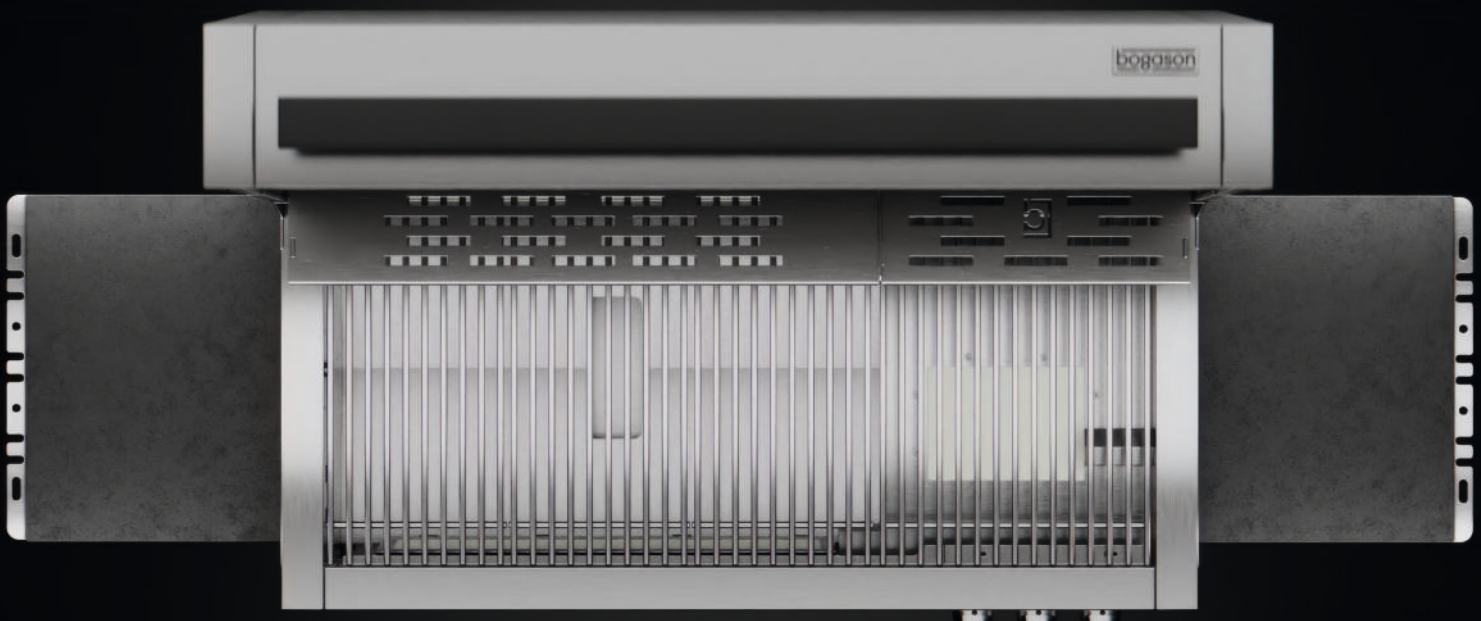
Name and address of the person authorised to compile the technical documentation:

Klaus Peters

A handwritten signature in black ink that reads 'Klaus Peters'.

Signature

Place: 32832 Augustdorf - Date: 15.05.2021



Basic safety instructions

ATTENTION!

Read the safety instructions carefully and follow them before using the grill. Failure to follow these instructions may result in fire, serious injury or even death.

Precautionary measures

- Use outdoors only
- Read the operating instructions before putting the appliance into operation
- Caution: Accessible parts can be very hot
- Do not move the appliance during operation
- Close the gas supply to the gas cylinder after use
- Carry out a leakage test before putting your Quasar into operation
- Do not make any modifications to your Quasar, especially to components sealed by the manufacturer
- Always ignite your Quasar according to these instructions
- Close the gas supply to the gas cylinder when the Quasar is not in use
- Keep children and pets away from the hot barbecue
- Never leave the barbecue unattended during operation
- Avoid moving the Quasar while it is in operation or still hot
- Only use your Quasar in a well-ventilated outdoor area
- Always ensure sufficient distance from other objects and flammable materials
- Keep all ventilation holes in the housing free from dirt or other deposits
- Use your Quasar in places protected from the wind
- Place your Quasar on a flat, firm surface
- Lock the brake
- Ensure that the gas hose is intact before each use
- In the event of an uncontrolled gas leak, close the gas supply immediately
- Spare gas cylinders must not be stored in or near the barbecue
- When changing the propane gas cylinder, make sure that you are not in the vicinity of ignition sources. Also avoid smoking during the replacement process
- Check all connections for gas leaks before your first use. As soon as you have replaced a gas component, you should test the connections again
- Never operate an appliance designed for use with liquid propane gas with natural gas
- Before opening the gas supply, make sure that the regulators are set to "O"
- Do not light the burners with the lid closed
- Keep the lid closed during heating up
- Wear protective gloves when handling the hot appliance
- Clean the grease drip trays of the gas barbecue before every barbecue to prevent grease fires
- Do not load the side shelves with more than 5 kg

ATTENTION!

Read the safety instructions carefully and follow them before using the barbecue. Failure to follow these instructions may result in fire, serious injury or even death.

Gas cylinders

- Ensure careful use of the valve on the gas cylinder only connect gas cylinders to your Quasar that comply with the legal requirements
- Gas cylinders with external dimensions of 310 mm or less in diameter and 580 mm or less in height can be placed in the grill base on the right-hand side of the drawer.
- Only gas cylinders that are connected to the appliance may be stored in the barbecue base or barbecue trolley
- Cylinders with a filling weight of 5, 8 and 11 kg are permitted
- Gas cylinders must not be exposed to extreme heat or direct sunlight
- Additional gas cylinders must not be stored in the grill base or near an appliance that is in operation

Gas hose

- When your Quasar is delivered, the hose and pressure reducer are already pre-assembled. If you need to replace either of these parts, make sure that they comply with the legal requirements
- Do not connect the appliance to a fixed gas supply
- Prevent the hose from coming into contact with grease or other hot liquids
- Check the gas hose regularly for cracks or other defects and replace it if it is damaged or has reached its expiration date
- The connection hose for your Quasar is supplied with a length of 0.8 m. In case of replacement, the hose must not be longer than 1.2 m
- Make sure that the gas hose is free of kinks and twists

Bottle connection

- Ensure that the gas regulator hose is in a kink-free condition
- Before commissioning, make sure that all connections are tight. Carry out these tests regularly, especially after connecting a new gas cylinder or after replacing a gas element
- Only use low-pressure gas regulators similar to GOK EN61 or higher
- Then remove the cover cap from the cylinder valve and connect it to the gas barbecue regulator



bogason



Setting up the barbecue

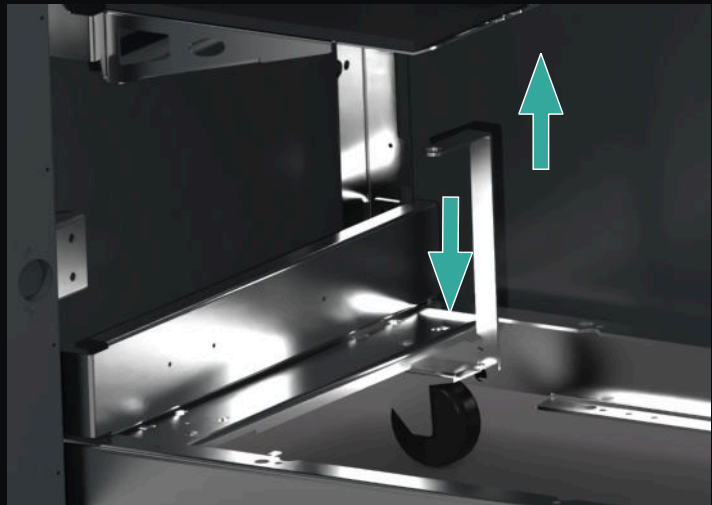
Grill preparation

Place your Quasar on a firm, level and horizontal surface. Make sure to keep a sufficient distance from flammable parts in the vicinity. Choose a location that is sheltered from the wind, as strong winds can impair the performance of your Quasar.



Parking brake

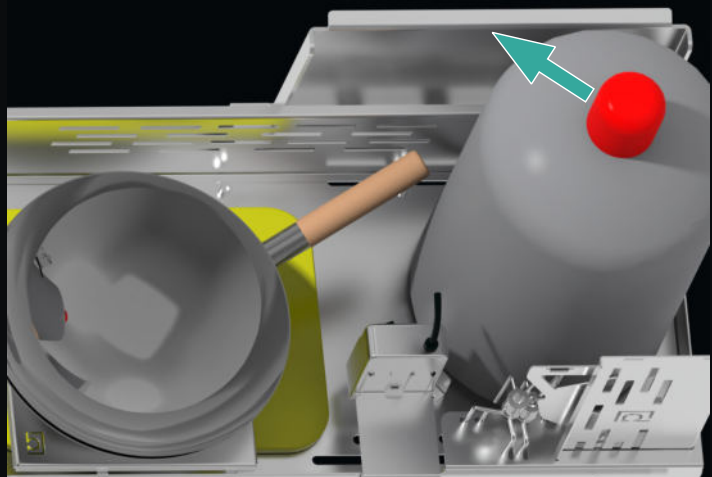
We recommend that you use the parking brake to ensure a secure stand. To do this, open the doors and the drawer and push your Quasar slightly to the left until you can see the brake pedals on the castors. To lock the brake, use the brake lever tool supplied as described in the instructions on the right-hand side. The brake is released by pulling up the brake pedal.



Inserting the gas cylinder

Align your gas cylinder in the drawer so that the pressure reducer points in the direction of the arrow (top view)

The hose must run upwards in an arc to the connection without twisting or kinking



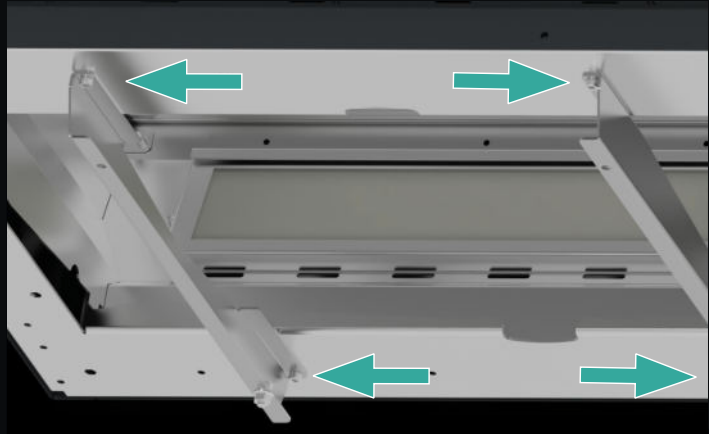
Inserting the grill parts

Open the accessory box 1 and attach the following parts.

Fat splints

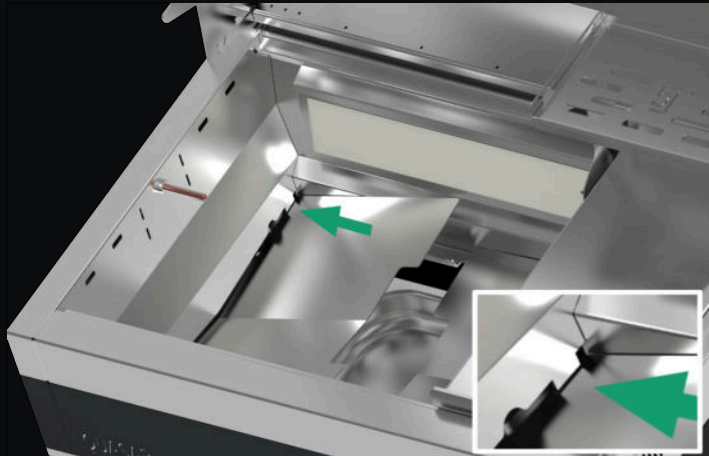
The grease rails are mounted using the M5x12 cheese head screws supplied.

The pre-assembled screw with nut points to the rear.



Grease drip trays

Insert the grease drip plates as shown and fix them onto the centring lugs with a rotating movement.



Fat tray

Slide the grease tray into the grease rails as shown. The triangular markings on the front will help you.

Tip: Place an aluminium drip tray in this grease tray. This means you only have to remove the aluminium tray for cleaning.



Fettschale

Centre support and warming grids

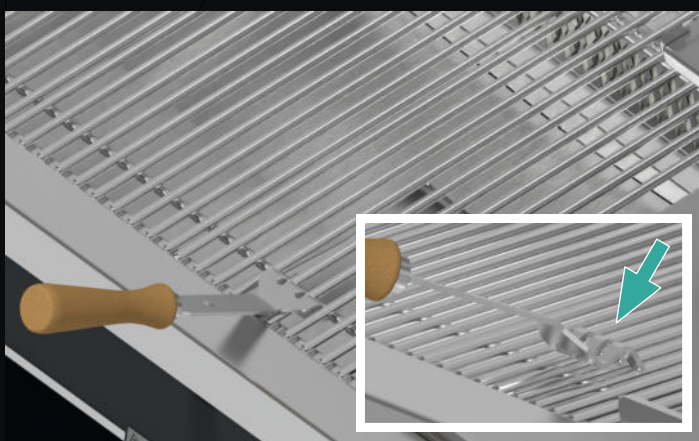
Insert the centre support of the two warming trays into the four slots provided. You can then insert the two warming trays as shown.



Grill grate lifter

With the grill rack lifter, you can safely lift your grill racks without getting your fingers dirty.

Tip: Rotate the grill rack lifter by 180°. Now you can use the contour to clean your grates of coarse soiling such as marinade etc.



Side shelves

The side shelf for your barbecue can be easily hooked into the holder provided in the bottom left-hand corner of the trolley. There is space for up to 2 pieces here.

Tip: The oval hole at the front of the shelf also serves as a bottle opener. Just give it a try.



The Quasar

Technology

The focus of this barbecue is on indirect grilling. On the main grilling surface, the two burners are positioned vertically in the front and rear boiler walls. This means that your food is grilled indirectly using infrared radiation. This ensures that the food always remains succulent and nothing burns. Fat and meat juices drip directly down into the fat drip tray and no longer ignite.

Main grill surface

The main grilling surface is a large, indirect grilling surface. The centre of this surface is used for gentle indirect grilling. Direct heat is available at the front and rear edges. This is ideal for giving your food a quick finish.

TIP: Classic sausages are best grilled close to the front and rear burners, while poultry is best grilled in the centre of the grates.

Warming rack

To keep your food warm, you can use the top shelf and the rear section of the right-hand grids in the right-hand section of your Quasar. Optionally, you can also insert a shelf above the rear main burner.

TIP: The warming rack and the holder can be easily removed and stored in the drawer at the front right.

Light the barbecue

Open the lid, press and turn the desired control 90 degrees anti-clockwise to the highest setting. Hold the control down while doing so. Press the ignition button. The burner ignites. Hold the control down for a few more seconds and then release it. Raise the temperatures in the appliance slowly and evenly. To do this, select the centre setting of the main burner control. Give the grill about 20 minutes to heat up evenly so that the grill grates can also heat up evenly.

NOTE: Do not use the sizzle area for preheating! Only use the sizzle area in accordance with the instructions on the following pages.

NOTE: Your Quasar may give off a slight odour when it is first heated. The odour is caused by the possible evaporation and burning in of manufacturing residues. This cannot be completely prevented and will no longer occur later. Therefore, let the two main burners run at the highest level for about 20-30 minutes before using the grill for the first time.

The sizzle area

The sizzle area is ideal for grilling steaks and anything that needs a lot of heat for a short time. But it can also be used to prepare vegetables with a pan - there are no limits to your imagination here. You can also use the teppanyaki plate or the wok here.

NOTE: Only use the sizzle area when the lid is open.



Teppanyaki plate (optional accessory)

Cooking on the "iron plate" opens up many more cooking options on your Quasar. For example, you can use the plate to sear a steak, fry burger patties, prepare fish, vegetables or roast potatoes - anything is possible.

Please note the following points when using the plate:

When using the teppanyaki plate on the sizzle area, it is important to always set the right burner to the lowest level first. Use a little cooking oil and spread it evenly on the plate with a brush.

WARNING: The plate can become very hot! Only use the teppanyaki plate with half the burner power!

NOTE: The plate does not heat up evenly. In the front area, the temperatures at the lowest level are around 150°C, in the outer areas the temperatures go down to approx. 100°C. This gives you the option of selecting the right temperature zone for your food.

TIP: For burgers and steaks, you can set the temperature to the medium level. If the plate is not needed, you can store it in the drawer of the base frame.



Thermometer

Your Quasar is equipped with a capillary thermometer for the cooking cabinet, which measures the temperature directly below the grilling surface on the left-hand side. This type of measurement allows you to see the temperature on the food being grilled. This arrangement means that the temperature displayed is significantly lower than that of a lid thermometer.

NOTE: A temperature of 200°C is completely sufficient for most foods. Please note that the temperatures at the top of the lid are up to 80°C higher.





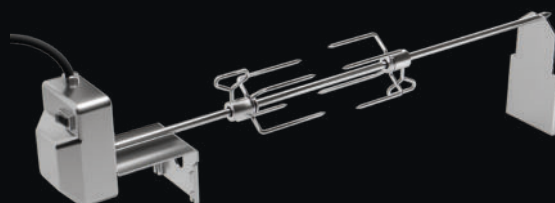


The Quasar - optional accessories

Rotisserie (optional accessory)

With the rotisserie, you can create many delicious dishes, from rolled roasts and knuckle of pork to chicken and pineapple - there are no limits to your imagination.

As a rule, you can manage with the rear of the two main burners on a low setting to bring your food to core temperature. Finally, you can select full heat.



Wok (optional accessory)

Optionally, you can get a wok attachment for your Quasar including a hand-hammered Chinese wok. You can use it to conjure up wonderful dishes. Let us inspire you.



Teppanyaki plate (optional accessory)

The Quasar teppanyaki plate is the perfect extension for barbecue lovers who want to push their culinary boundaries. With the option to replace the 312 mm wide stainless steel grid as required, this plate offers limitless versatility for a customised barbecue experience.



Pizza stone (optional accessory)

Position your pizza stone so that it is centred on the main grilling surface. Heat the stone slowly and evenly with both main burners. Allow at least 20 minutes for this.



Maintenance and care

Cleaning and care

Exterior:

The stainless steel components of your Quasar are best cleaned with a soft sponge. Only move the sponge in the direction of sanding your metal surfaces, never across them. If small scratches do occur, you can carefully remove them with abrasive fleece or the rough side of a rinsing sponge in the direction of sanding. Finally, we recommend using a stainless steel care spray for a beautiful finish. We recommend the Brillux cleaning instructions for the care and cleaning of powder-coated surfaces. These can be found on the next page. With the right care, the surfaces will remain beautiful for a long time and your Quasar will retain its unique appearance.

WARNING: Never use smoke resin remover on your powder-coated surfaces!

Inside:

Grease tray / grease drip trays: Clean your grease tray regularly. To do this, open the doors and pull them out for cleaning. The grease drip trays can be easily cleaned with a standard scraper. For thorough cleaning, please also refer to the "Grids" section.

NOTE: Never use your Quasar without the grease tray and the grease drip trays.

*** Translated with www.DeepL.com/Translator (free version) ***

The burners in the Quasar

Your burners do not require any special care.

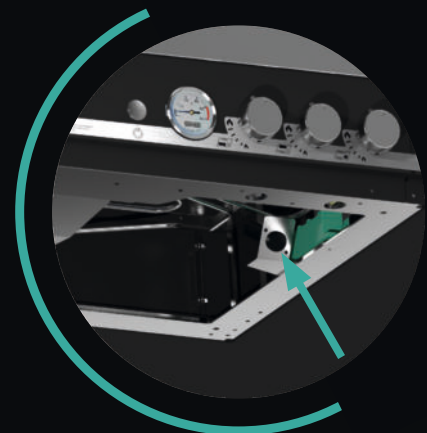
If your ceramic plates get a splash of grease, it will burn off the next time you use the burner. Check the burner inlet openings occasionally to see if they are blocked. Deposits of insects and spiders can affect performance or even ignite. Do not clean your burners with liquids. If one of your burners gets wet, wait until it is completely dry before lighting it again.

Stainless steel grates

Your stainless steel grates are absolutely insensitive. After heating the Quasar, you can simply brush them off with a standard barbecue brush. For more thorough cleaning, place your removable parts in a tub of hot water and washing-up liquid. All residues can be removed after a little soaking time.

Battery compartment

The battery for the spark plugs is located in a black battery compartment on the right below the sizzle area. To change the battery, open the doors and turn the cover of the battery compartment a quarter turn anti-clockwise. Use a mignon cell type AA, 1.5V as the battery.



Leakage test

Check your barbecue for leaks once a year or after a long period of non-use. To do this, please proceed as follows:

Open your gas cylinder

- Set the red mark on the pressure gauge glass to the black pressure indicator
- Close your gas cylinder again and wait two minutes
- Both gauges should still be on top of each other after the two minutes
- If the pointers have moved away from each other, check the screw connections for leaks
- Consult a specialist if necessary



Troubleshooting

A burner does not ignite:

The cause could be a deflected ignition spark. Carefully bend the spark plug close to the grille,

so that the spark has a flight length of approx. 3 mm. In the sizzle area, the spark flies between the spark plug and the thermocouple.

Loud noise from a burner:

One possible cause is a flashback in one of the burners. Turn all controls to the zero position so that the grill is completely off. Wait two minutes and relight the burner. The burners should now work as normal again. If this does not solve the problem, please contact your dealer or info@bogason.de

Our claim: Quality

We are constantly endeavouring to develop and improve our products. Have you discovered anything about our products that we could do better? Is there something you feel is missing from our product range? Then let us know and send us an e-mail at info@bogason.de



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