



Buffalo 6 Burner BBQ Griddle/Grill Combination

Instruction manual



**Model
CP240**

Safety tips

- Read all instructions before use and retain for future reference.
- Follow all warning notices on the appliance.
- Never allow children to operate this appliance.
- For outdoor use only.
- Position on a flat, stable surface.
- **Warning:** Accessible parts are very hot. Take great care, especially when children, elderly people, and animals are present.
- Always use oven gloves when cooking or carrying out any adjustments to the barbecue.
- Use purpose designed barbecue tools with long, heat resistant handles.
- Do not cover the appliance before it completely cools down.
- Do not move the appliance after lit, during use or immediately after use before it completely cools down.
- Do not leave the appliance unattended during use.
- Turn off the gas supply at the gas cylinder or regulator after each use, or before carrying out any adjustments.
- Do not modify the appliance in any way.
- Any modification of the appliance, misuse, or failure to follow the instructions may be dangerous and will invalidate your warranty.
- Never use accessories which are not recommended by the manufacturer. Only use original parts and accessories.
- Do not use this appliance in enclosed areas, or near flammable materials (Petroleum based products, thinners or any other solid object that carries a flammable warning label).

- The appliance must not have any overhead obstruction, e.g. trees, shrubs, lean-to roofs. Ensure a clearance of at least 1m around the appliance for ample ventilation.
- Do not store or use gasoline or mentholated fuels or any other flammable vapours and liquids in the vicinity of this or any other appliance.
- Never light a gas grill with gasoline or combustible fluids!
- Do not store any other gas cylinder in the vicinity of this or any other appliance.
- Keep a fire extinguisher (powder type) handy.
- Keep any electrical cords and fuel supply hose away from the heat surfaces.
- Do not use to heat any sealed glass/container with food. Pressure may build up and cause the container to burst, possibly resulting in personal injury or damage to the grill.
- Do not attempt any unauthorized interference of the main controls on this gas grill, i.e. gas taps, injectors, valves, etc.
- During use, do not attempt to disconnect any gas fitting part on the gas grill or the gas regulator/cylinder.
- Clean the appliance after use. For cleaning surfaces in contact with food, please refer to the "Cleaning and Maintenance" section of this manual.
- Do not obstruct any ventilation openings in the appliance body.
- Do not enlarge burner ports or orifice/nozzle openings when cleaning the burner or valves.
- It is recommended this gas grill be serviced (at least annually) by a professional. Do not service it yourself.

Gas, regulator and hose

- For use with LPG bottled gas only. A suitable regulator must be used for butane, propane or mixes.
- LP gas cylinders should rest on a stable, flat surface.
- Do not place the gas bottle directly underneath the barbecue.
- LP gas cylinders should never be stored or laid on their side, in the horizontal position. A leak would be very serious and liquid could enter the gas line with serious result.
- Ensure to use gas hoses with heatproof temperature of higher than 80°C.
- The hose should hang freely with no bends, twisting, tension, folds, or kinks that could obstruct free flow of gas. Always inspect the hose for cuts, cracks, perishing, or excessive wear before use.
- Apart from the connection point, no part of the hose should touch any hot barbecue parts. If the hose shows any sign of damage, replace it immediately with one suitable for use with LP gas which meets the national standards for the country of use.
- Before use, ensure to check for gas leak (→ Gas leak testing). This is the only safe and sure way to detect any gas leaking from joints and connections of the barbecue after assembly.
- Perform leak test annually, and whenever the gas cylinder is disconnected or reconnected.
- **Do not use an open flame for gas leak test at any time.**
- **In case of gas leak or gas odour:**
 - Stop using the appliance and turn off gas supply to it.
 - Extinguish any open flame.
 - Check for damages, poor connections, etc.
 - If odour continues, contact your local dealer.

Introduction

- Please take a few minutes to carefully read through this manual. Correct maintenance and operation of this appliance will provide the best possible performance from your BUFFALO product.
- BUFFALO prides itself on quality and service, ensuring that at the time of unpacking the contents are supplied fully functional and free of damage.
- Should you find any damage as a result of transit, please contact your BUFFALO dealer immediately.

Installation


Selecting a location

- This appliance is for outdoor use only and should be placed in a well-ventilated area.
- The sides of the barbecue should **NEVER** be closer than 1 metre from any combustible surface, including trees and fences and make sure that there are no heat sources nearby (cigarettes, open flames, spark etc.). Keep away from any flammable materials!

Choosing the suitable gas cylinder and regulator

This barbecue can use either propane or butane or propane/butane mixed LPG (liquid petroleum gas) bottled gas. Propane bottles, will supply gas all year round, even on cold winter days. Butane bottles will supply sufficient gas in summer, but it may affect the performance of the barbecue and restrict the heat output available from the burners, particularly once the gas temperature starts to fall below +10°C.

- You will need LPG gas bottle and proper regulators under the gas pressure to operate this gas grill.
- Choose the proper regulator according to the appliance category and gas pressure, for example, use 37mbar regulator with appliance category I3+ for propane gas.

Country of Destination	Appliance Category	Gas and Supply Pressure	Main Burner
			Injector Size Ø
BE, CH, CY, CZ, ES, FR, GB, GR, IE, IT, LT, LU, LV, PT, SK, SI	I3+(28-30/37) <input checked="" type="checkbox"/>	Butane (G30) 28-30 mbar	0.93mm
		Propane (G31) 37 mbar	0.93mm
BE, CY, DK, EE, FI, HU, LT, NL, NO, SE, SI, SK, RO, HR, TR, BG, LU, MT	I3B/P(30) <input type="checkbox"/>	Butane/Propane 30 mbar	0.93mm
AT, CH, DE, SK	I3B/P(50) <input type="checkbox"/>	Butane/Propane 50 mbar	0.82mm
PL	I3B/P(37) <input type="checkbox"/>	Butane/Propane 37 mbar	0.86mm
Note: Marking on injector, for example, 0.82 indicates that the size of the injector is 0.82mm.			



Warning! Ensure to have the proper regulator and cylinder in order for the barbecue to operate safely and efficiently. Use of an incorrect or faulty regulator is dangerous and will invalidate any warranty. Consult your local gas dealer for the most suitable gas cylinders and regulators.

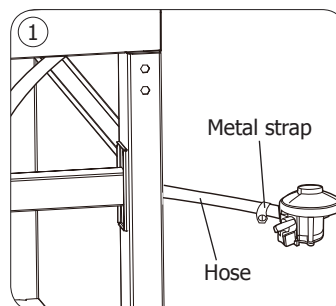
Connecting the gas hose to the regulator



Caution!

- Before connection, ensure all the control switches of the grill are at the **OFF** position.
- Ensure the hose to be used is of 8-10mm diameter and no more than 1.5m long.
- Change the hose every 2 years, or upon necessity.

1. For this grill, a gas hose is pre-mounted.
2. Connect the hose from the grill to the regulator. Secure the connection with the metal strap on the hose (Fig. 1).

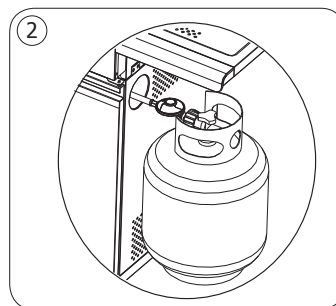


Notes:

- The date on the gas hose (if supplied) is the manufacturing date, not the expiration date.
- When replacing with a new hose, turn off the gas cylinder first. Then disconnect the hose from the gas bottle and gas hose inlet on the grill.

Connecting the regulator to the gas cylinder

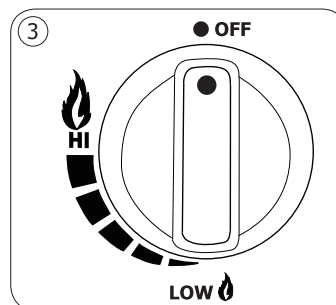
1. Position the gas cylinder at the right side of your grill, away from heat and obstructions.
2. Turn the orange cap on the gas cylinder so that the arrow is pointing to the gap in the shroud.
3. Remove the orange safety cap by pulling the lanyard out. Do not use any tools. Leave the cap hanging.
4. Ensure the black sealing washer is fitted inside the cylinder valve.
5. Mount the regulator on the gas cylinder valve and tighten firmly (Fig. 2).
6. Now the grill is done with all connections and ready for use .



Gas leak testing

Always perform a leak test in a well-ventilated area.

1. Confirm all control knobs are at the **OFF** position (Fig. 3).
2. Turn on the gas supply at the gas cylinder or regulator. Turn on the gas grill as instructed (→ Operation).
3. Check for leaks by brushing a solution of ½ water and ½ soap over all the gas system joints, including all valve connections, hose connections, and regulator connections.
4. If bubbles form over any of the joints, there is a leak.
 - Turn off the gas supply at the gas cylinder
 - Re-tighten all joints
 - Repeat test
 - If bubbles form again, stop using the barbecue and contact your local distributor for assistance.
5. Wipe the mixed solution from all joints and connections after leak test.



Disconnecting a gas cylinder

- Except for twin-cylinder installations with a changeover valve, turn off the gas tap if fitted to the appliance. Wait until the burner and pilot light have gone out. For installations with a changeover valve, it is only necessary to switch off the empty cylinder.
- Replace the orange safety cap onto the empty cylinder.

Operation

Preparation before cooking

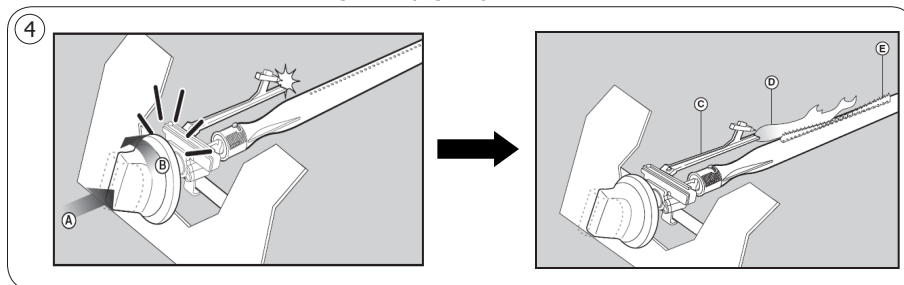
- Wipe clean the cooking grid and griddle top. Let dry thoroughly.
- To prevent foods from sticking to the cooking surface, apply a light coat of cooking/vegetable oil before each barbecuing session.
- Do not face directly over the gas grill when lighting.



Note: When cooking for the first time, cooking surfaces colour may change slightly. This is normal and does not indicate any defect.

Lighting the gas grill

1. Ensure all control switches of the gas grill are at **OFF** position.
2. Open the gas control valve on the gas cylinder or regulator.
3. Press down one control switch (Fig. 4A) and hold for 3-5 seconds to allow gas flow, then turn anticlockwise to **HI** position (Fig. 4B).
4. You will hear a "snap" from the igniter and see an orange flame coming from the burner lighting tube at the left side of the burner (Fig. 4D).
5. Continue to hold the control switch for 2 seconds after the "snap". This allows gas to flow completely down the burner tube and ensures ignition (Fig. 4E).

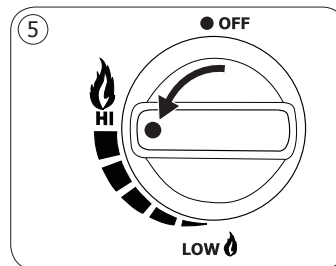


6. Ignite the remaining burners the same way.

Manual ignition

Should automatic ignition fails,

1. Remove the cooking grids and flame tamers.
2. Turn the switch anticlockwise to **HI** position (Fig. 5).
3. Light with BBQ lighter at the distance of 5mm to the burner fire hole.
4. Replace the cooking grids and flame tamers, ensure to wear heat-resistant gloves.



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Caution!

- **If the lighting still fails, turn the control switch to OFF. Wait 2 minutes for the unburnt gas to evaporate. Afterwards, re-light.**
- **For any difficulty with lighting, please consult your dealer.**

Start cooking

1. After ignition, pre-heat the gas grill for 10-15 minutes with **HI** setting. This should be done before each cooking session.
2. After pre-heating, turn the control switch to suit requirements.
3. At **HI** setting the burner flame is approximately 12-20mm long. Turn the control switch to **LOW** for minimum setting.
4. Place your food on the desired cooking surface.

Cooking grid	Griddle top
<ul style="list-style-type: none">• The burners heat up the flame tamers underneath the grid/griddle top, which in turn pass heat to the food.	
<ul style="list-style-type: none">• The natural food juices produced during cooking fall onto the hot flame tamer and vapourize.• The subsequent rising smoke bastes the food, as it travels upwards, imparting that unique barbecued flavour.	<ul style="list-style-type: none">• More suitable for frying steaks, sausages, etc.• More even cooking of food will be achieved by using the griddle top.

5. **End of cooking session:** Turn the control switches to **HI** position and burn for 5 minutes. This procedure will burn off cooking residue, thus making cleaning easier once lukewarm wipe with damp cloth and dry.
6. **Turning off the gas grill:** After use, turn all the control switches to **OFF** position. Then switch off the gas supply at the gas cylinder or regulator.



Energy saving tips:

- **Turn the grill off as soon as cooking is completed.**
- **Do not preheat longer than recommended.**
- **Do not use a higher setting than required.**

Flare-up control

- Flare-ups occur when meat is barbecued, and its fat and juices fall upon the hot flame tamer. Smoke of course helps give food its barbecued flavour, but it is best to avoid excessive flare-up to prevent food from being burned.
- To control flare-ups, it is **ABSOLUTELY ESSENTIAL** to trim away excess fat from meat and poultry before grilling. Use cooking sauces and marinades sparingly and try to avoid very cheap cuts of meat or meat products as these tend to have a high fat and water content. The burners should always be set to low settings during cooking.
- When flare-ups do occur, they can usually be extinguished by applying baking soda or salt directly onto the flame tamer. Always protect your hands when handling parts near the cooking surfaces.
Danger of scalding!

Fat fires

- After each cooking session, empty and clean the oil cup of food debris. If the barbecue is to be used for large gatherings, it will be necessary to turn off and cool the barbecue every 2 hours to remove food debris from the grease cup and clean it out.
- Cleaning frequency may need to be increased if very fatty foods or cheap meat products are being cooked. Failure to do this may result in a fat fire, and thus cause injury and seriously damage the barbecue.
- **In the event of a fat fire:**
 - Turn all control knobs to **OFF** position.
 - Turn off the gas supply at the gas cylinder or regulator.
 - Keep at a safe distance from the barbecue and wait until the fire has burnt out.
 - Never douse a barbecue with water. If an extinguisher is used, it should be a powder type.
 - Do not remove the oil cup.
 - If the fire does not abate or even seems to worsen, contact your local Fire Brigade for assistance.

Cleaning, care & maintenance



Warning!

- **Regularly clean your barbecue between uses, especially after extended periods of storage.**
- **Ensure the barbecue and its components are sufficiently cool before cleaning and storage. Never douse the barbecue surfaces with water while still hot.**

- To extend the life and maintain the condition of your barbecue, we strongly recommend that the unit be covered when left outside for any length of time, especially during the winter months. Heavy-duty barbecue covers and other accessories are available from your local stockist.
- Inspect the barbecue on a regular basis as damp or condensation can form which may result in damage to the appliance. It may be necessary to dry the barbecue internally. It is possible for mould to grow on any fat-gathering parts. This should be cleaned off with hot soapy water.
- A chrome cleaner may be used on chrome parts if required. **To prevent rusting, wipe chrome parts with cooking oil after rinsing and drying.**
- Any rust that does not come into contact with the food should be treated with a rust inhibitor and painted with barbecue paint or a heat resistant paint. Any rust on cooking surface should burn off or be rubbed off.

Grill Body

- Regularly remove excess grease or fat using a cloth dampened with hot soapy water. Dry thoroughly.
- Excess fat and food debris can be removed from inside the body using a soft plastic or wooden scraper.
- Do not immerse the body or hose in water.

Burners

- Burning off any residue after cooking will keep the burners clean.
- Periodically check the burner to ensure it is free from insects and spiders which may clog the gas system, deflecting gas flow.
- Ensure to clean pipes on burner very carefully and make sure that there are no obstructions. We recommend the use of a pipe cleaner to clean the pipe area.

Cooking surfaces and all grease-collecting containers

- After cooling down, remove any fat or food particles with a plastic or wooden scraper. Do not use a steel scraper or wire brush.
- Clean with hot soapy water. Rinse well and dry thoroughly.
- Do not use scouring pads or powders as they can permanently damage the finish. Due to the weight of the parts, we do not recommend cleaning in a dishwasher.
- Failure to keep clean, and excessive buildup can result in a fat fire. This can be hazardous and severely damage the barbecue. This is not a fault in the barbecue and is therefore not covered by the warranty.

Storage

- Store in a cool dry place. If storing the gas grill outdoors, ensure to check that all areas under the front panel are free from any obstructions (insects, for example). This area must be kept free as this may affect the flow of combustion or ventilation air.
- If storing the gas grill indoors, the gas cylinder must be disconnected and left outside. The gas cylinder should always be stored outside, in a dry, well-ventilated area, away from any sources of heat or ignition. Do not let children tamper with the cylinder.
- When using the barbecue after extended periods of storage, ensure to check for gas leaks and any obstructions in the burner. Also follow the cleaning procedures to ensure the gas grill is safe.

Troubleshooting

Fault	Probable Cause	Solution
Gas leaking from cracked/cut/burned hose	Damaged hose	Turn off gas at LP bottle. If hose is cut or cracked, replace hose. See LP bottle lead test and connection regulator to the LP bottle
Gas leaking from LP bottle	Mechanical failure due to resting or mishandling	Turn off LP bottle valve
Gas leaking from LP bottle valve	Failure or bottle valve from mishandling or mechanical failure	Turn off LP bottle valve. Return LP bottle to gas supplier
Gas leaking between LP bottle and regulator connection	Improper installation, connection not tight, failure of rubber seal	Turn off LP bottle valve, remove regulator from cylinder and visually inspect rubber seal for damage. See LP bottle test and connection regulator to the LP bottle
Fire coming through control panel	Fire in burner tube section of burner due to partial blockage	Turn off control knobs and LP bottle valve. After fire is out and grill is cold, remove burner and inspect for spider nests or rust. See natural hazard and cleaning the burner assembly pages.
Grease fire or continuous excessive flames above cooking surface	Too much grease buildup in burner area	Turn off LP Bottle. Allow flames to die down. After cooling, clean food particles and excess grease from inside firebox area, grease cup/pan/tray, and other surfaces

Fault	Probable Cause	Solution	
Burner will not light using ignitor	Gas issues		
	Trying to light wrong burner	→ Lighting the gas grill	
	Burner not engaged with control valve	Make sure valve are positioned inside of burner tubes	
	Obstruction in burner	Ensure burner tubes are not obstructed with spider webs or other objects (→ Cleaning, care & maintenance)	
	No gas flow	Make sure LP bottle is not empty. If not empty, see " Sudden drop in gas flow "	
	Vapour lock at coupling nut to LP bottle	Turn off knobs and disconnect coupling nut from LP bottle. Reconnect and retry	
Burner will not light using ignitor	Electrical issues	Coupling nut ad LP bottle valve not fully connected.	Turn the coupling nut approximately one-half to three-quarters
		Electrode cracked or broken; "sparks at crack"	Replace electrode
		Electrode tip not in proper position	Tip of electrode should be pointing toward port hole in burner. The distance should be 1/8" to 3/16". Adjust if necessary
		Wire and/or electrode covered with cooking residue	Clean wire and or electrode with rubbing alcohol and clean swab
		Wires are loose or disconnected	Reconnect wires or replace electrode/wire assembly
		Wires are short-circuited (sparking) between ignitor and electrode	Replace ignitor wire or ignitor
		Push button sticks at bottom sparking between ignitor and electrode	Inspect wire insulation and proper connection. Replace wires if insulation is broken
Sudden drop in gas flow or low flame	Grease buildup	Clean burners and inside of grill/ firebox	
	Excessive fat in meat	Trim fat from meat before grilling	
	Excessive cooking temperature	Set the control knob to a lower setting	
Flames blow out	High or gusting winds	Move the grill to prevent it from facing wind directly or increase flame height	
	Low on LP gas	Refill LP bottle	
	Excess flow valve tripped	→ Sudden drop in gas flow	
Persistent grease fire	Grease trapped by food buildup around burner system	Turn all knobs to OFF . Turn gas off at LP bottle. Let fire burn out. After grill cools, remove and clean all parts	
Flashback... (fire in burner tube(s))	Burner and burner tubes are blocked	Turn all knobs to OFF . Clean burner and/or burner tubes (→ Cleaning, care & maintenance)	

Fault	Probable Cause	Solution
Flare-up	Grease buildup	Clean burners and inside of grill/ firebox
	Excessive fat in meat	Trim fat from meat before grilling
	Excessive cooking temperature	Set the control knob to a lower setting
Unable to fill LP bottle	Some dealers have older fill nozzles with worn threads	Turn worn nozzles don't have enough "bite" to engage the valve. Try a second LP gas dealer.
One burner does not light from other burner(s)	Grease buildup or food particles at end of carryover tube	Clean carry-over tube with wire brush

Technical specifications

Model: CP240			
Country of Destination	Appliance Category	Gas and Supply Pressure	Burners (x6)
			Injector Size Ø
BE, CH, CY, CZ, ES, FR, GB, GR, IE, IT, LT, LU, LV, PT, SK, SI	I3+(28-30/37) <input checked="" type="checkbox"/>	Butane (G30) 28-30 mbar	0.93mm
		Propane (G31) 37 mbar	0.93mm
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PL	I3B/P(37) <input type="checkbox"/>	Butane/Propane 37 mbar	0.86mm

Specifications subject to change without prior notice.

Compliance

The product must not be disposed of as household waste. To help prevent possible harm to human health and/or the environment, the product must be disposed of in an approved and environmentally safe recycling process. For further information on how to dispose of this product correctly, contact the product supplier, or the local authority responsible for waste disposal in your area.

BUFFALO parts have undergone strict product testing in order to comply with regulatory standards and specifications set by international, independent, and federal authorities.

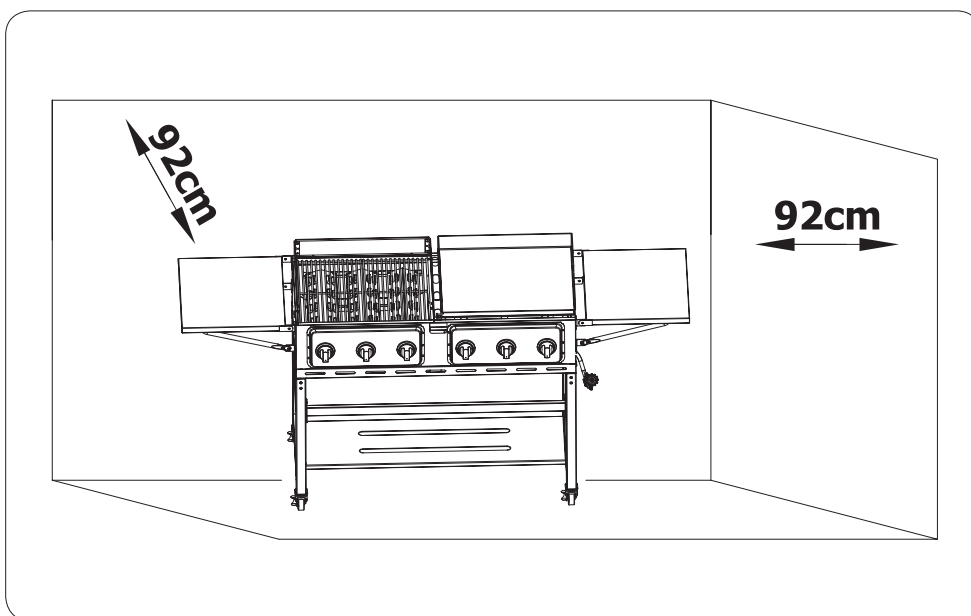
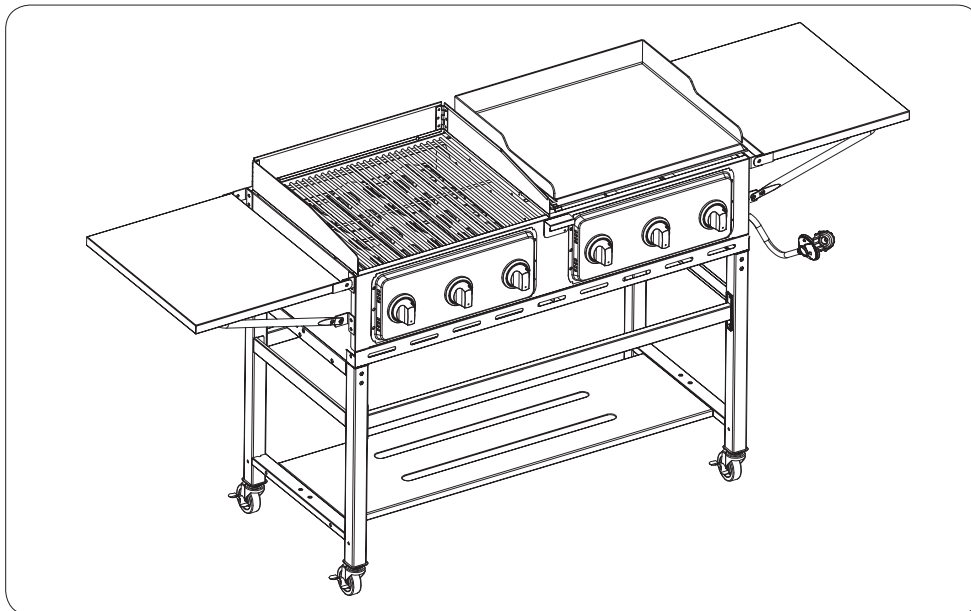


BUFFALO products have been approved to carry the following symbol:

All rights reserved. No part of these instructions may be produced or transmitted in any form or by any means, electronic, mechanical, photocopying, recording or otherwise, without the prior written permission of BUFFALO.

Every effort is made to ensure all details are correct at the time of going to press, however, BUFFALO reserve the right to change specifications without notice.

Assembly instructions



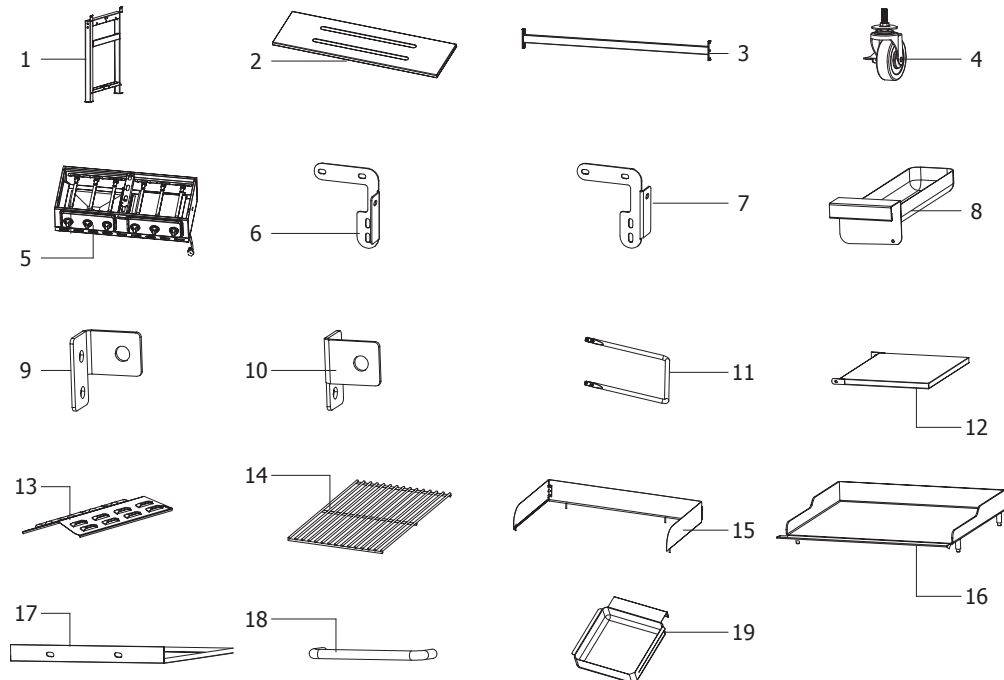
Assembly instructions

Assembling tools needed (not supplied)



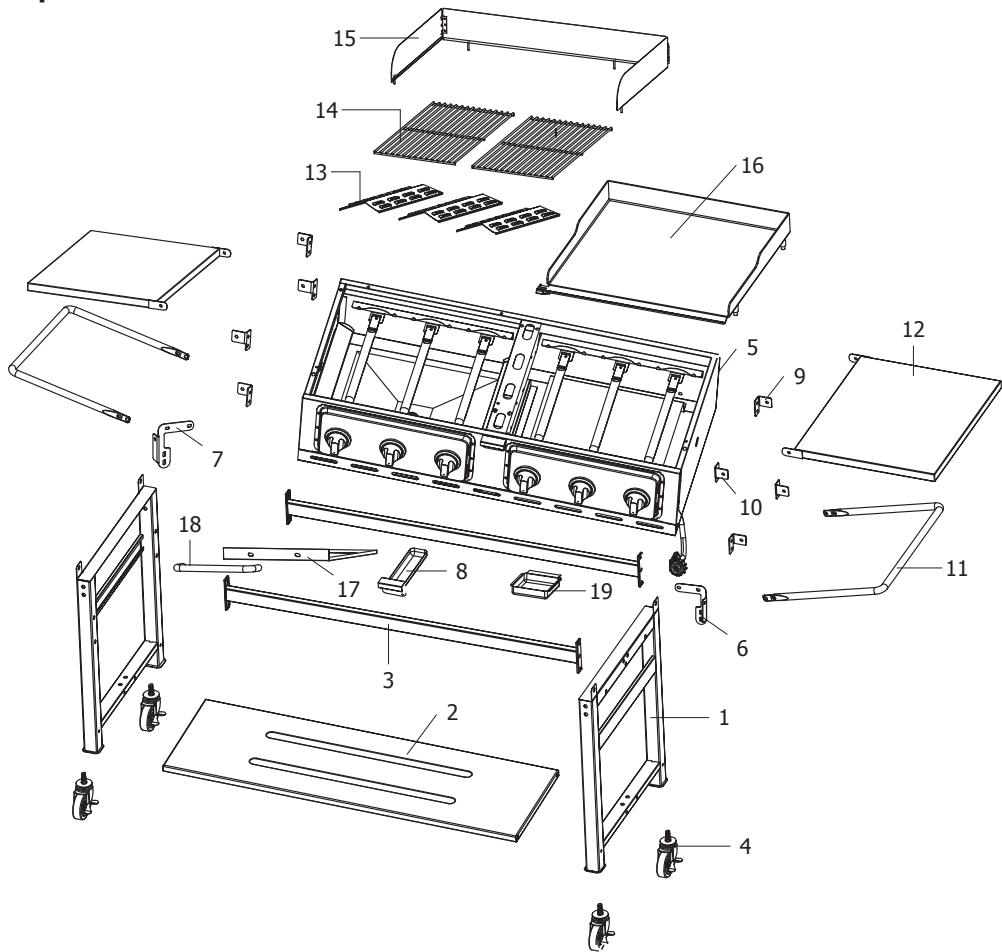
Caution! Whilst every care is taken in the manufacture of this product, care must be taken during assembly in case sharp edges are present.

Parts list

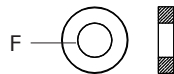
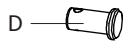


1.	Legs (x 2)	11.	Side shelf support (x 2)
2.	Bottom shelf (x 1)	12.	Side shelf (x 2)
3.	Long fence rail (x 2)	13.	Flame tamer (x 3)
4.	Threaded caster (x 4)	14.	Cooking grid (x 2)
5.	Body (x 1)	15.	Wind deflector (x 1)
6.	Triangular bracket (R) (x 1)	16.	Griddle top (x 1)
7.	Triangular bracket (L) (x 1)	17.	Drip tray (x 1)
8.	Drip pan (x 1)	18.	Handle (for the drip tray) (x 1)
9.	Connecting slice (A) (x 4)	19.	Oil cup (x 1)
10.	Connecting slice (B) (x 4)		

Exploded view



Hardware List

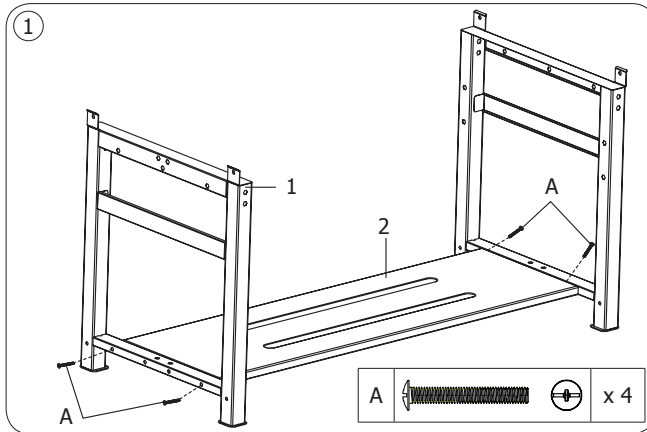


A	Bolt M6*50 (x 4)
B	Bolt M6*12 (x 38)
D	Pin roll 7*12 (x 8)
E	Cotter pin (x 8)
F	Spacer M6 (x 2)



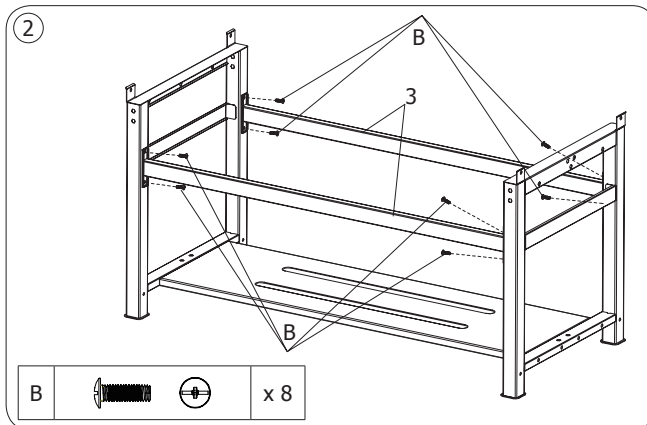
Note: Specifications subject to change without prior notice.

Assembly steps



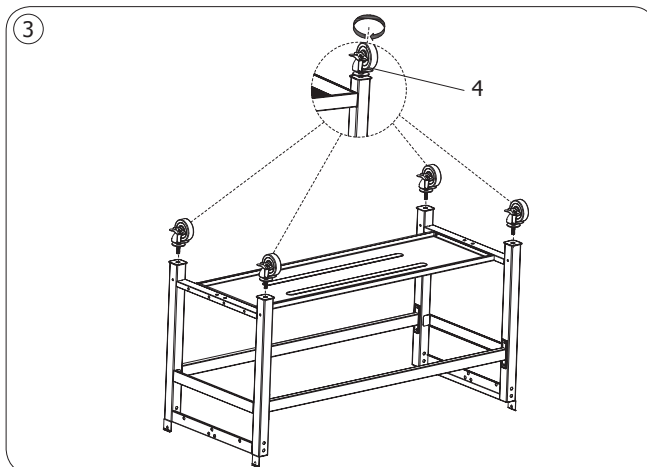
Step 1:

Assemble the bottom shelf (2) to the legs (1) using 4 bolts M6*50 (A).



Step 2:

Assemble both of the long fence rails (3) to the legs using 8 bolts M6*12 (B).

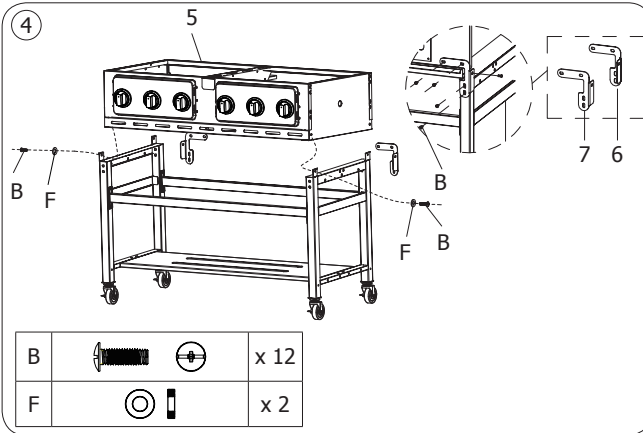


Step 3:

Assemble the threaded casters (4) to legs by twisting clockwise until tight.

Turn over the bottom assembly when completed.

Lock all casters to prevent from moving.



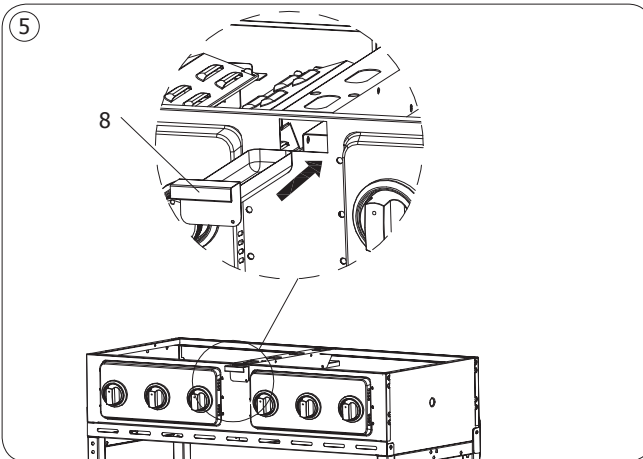
Step 4:

 **When installing this part two people are recommended**

Align and place the body (5) on the legs.

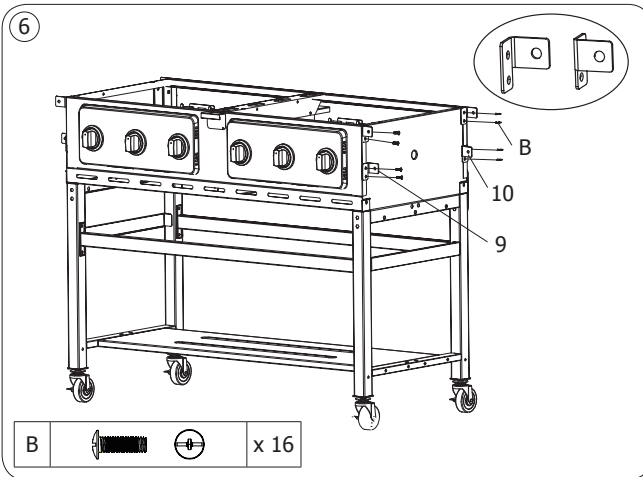
Attach the left and right triangular brackets (7, 6) to the rear of body and legs. Secure with 10 bolts M6*12 (B).

Fix the front of body to the legs using 2 spacers (F) and 2 bolts M6*12 (B).



Step 5:

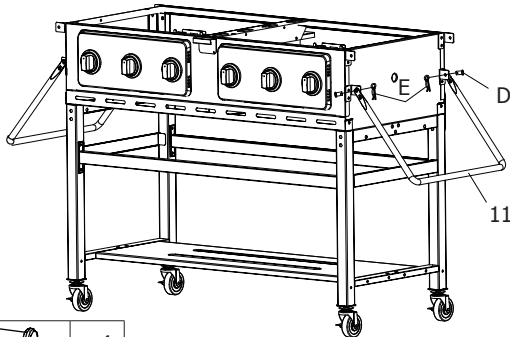
Slide the drip pan (8) into the body.



Step 6:

Mount the connecting slices A and B (9, 10) on the both sides of body (5) and secure with 16 bolts M6*12 (B).

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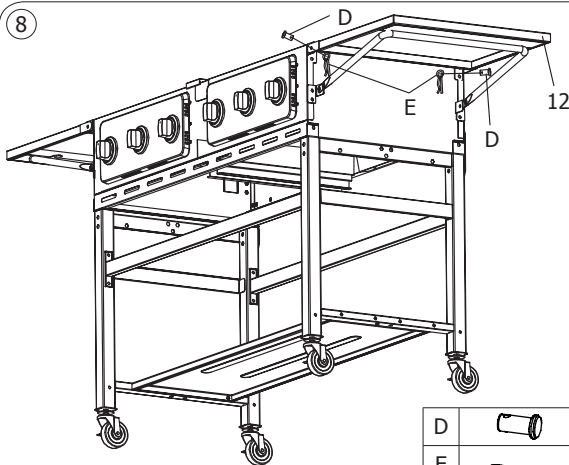
D		x 4
E		x 4

Step 7:

Attach the side shelf supports (11) to the lower connecting slices.

Secure with 4 pin rolls (D) and 4 cotter pins (E).

8



D		x 4
E		x 4

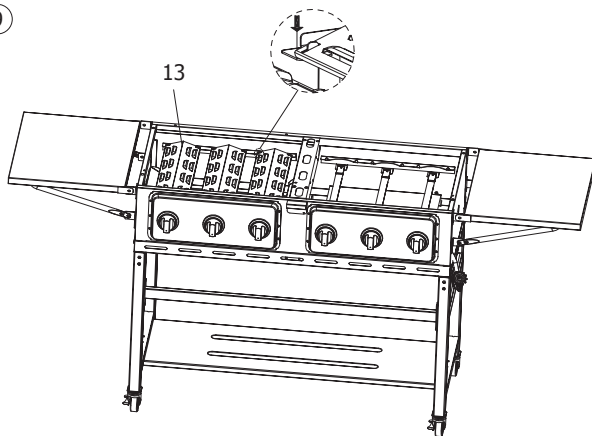
Step 8:

Attach the side shelves (12) to the upper connecting slices.

Secure with 4 pin rolls (D) and 4 cotter pins (E).

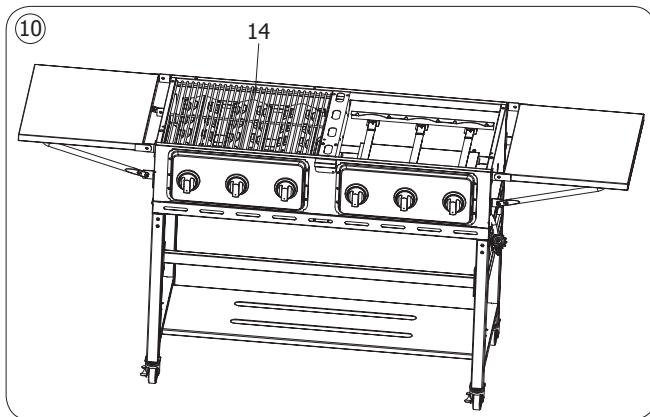
Lift the side shelves (12) and shelf supports (11) until the shelves rest horizontally and stably on the shelf supports.

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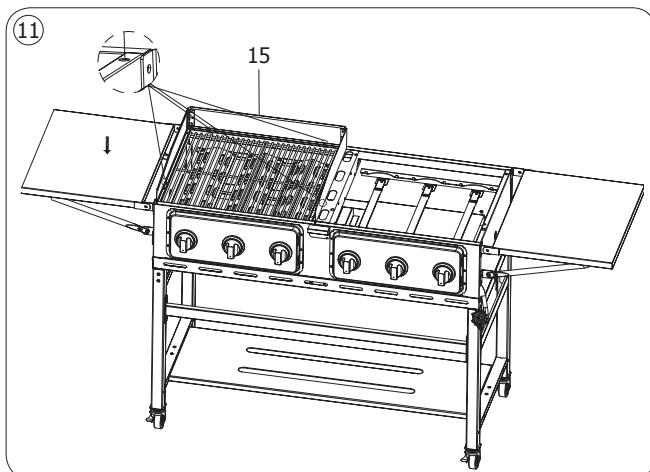


Step 9:

Place the flame tamers (13) into gas side of body.

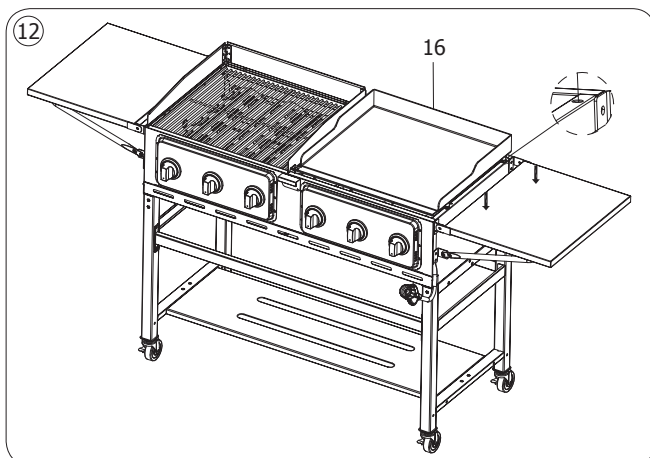
**Step 10:**

Place the cooking grids (14) into body.

**Step 11:**

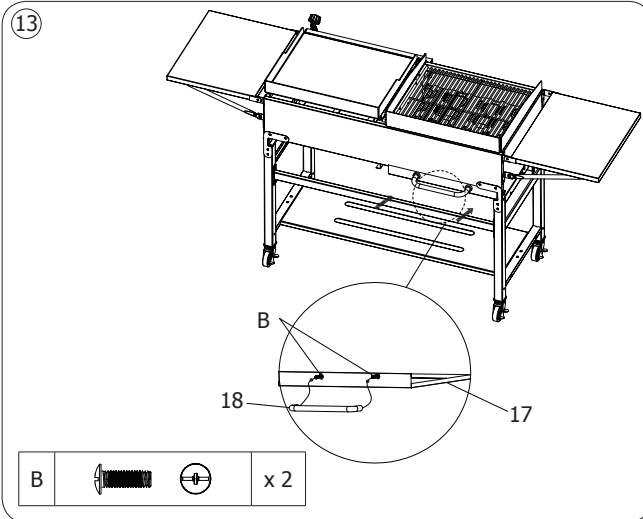
Place the wind deflector (15) on the body.

Insert the 4 pins on the wind deflector bottom into the top holes on the body.

**Step 12:**

Place the griddle top (16) on the body.

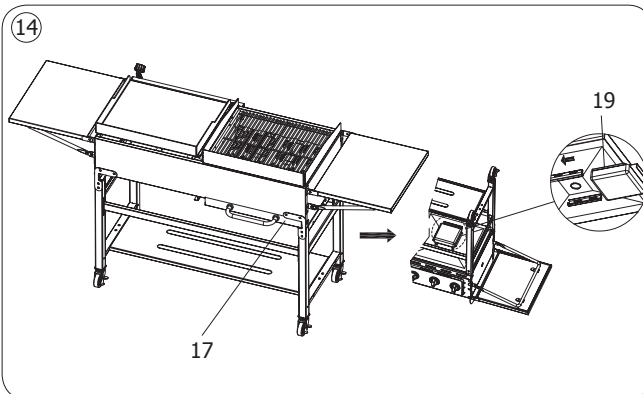
Insert the 4 pins on the griddle bottom into the top holes on the body.



Step 13:

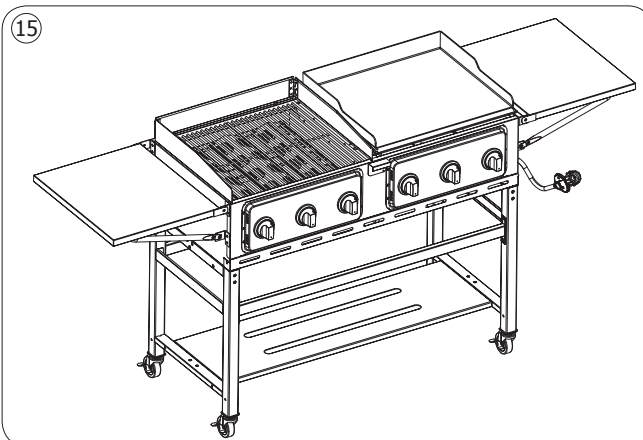
Mount the handle (18) on the drip tray (17) using 2 bolts M6*12 (B).

Push the drip tray (17) into the left side of the body.



Step 14:

Slide the oil cup (19) into the slot underneath the drip tray (17).



Step 15:


Now the appliance is fully assembled.



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EU DECLARATION OF CONFORMITY

(In accordance with EN ISO/IEC 17050-1)

Declaration number:	DOCIP 330705
Name and address of manufacturer / EU-AR:	Buffalo Fourthway Avonmouth BS11 8TB United Kingdom
THIS DECLARATION OF CONFORMITY IS ISSUED UNDER THE SOLE RESPONSIBILITY OF:	
Name and address of manufacturer:	Buffalo Fourthway Avonmouth BS11 8TB United Kingdom
Product identification:	Buffalo 6 Burner BBQ Griddle / Grill Combination CP240
THE PRODUCTS MENTIONED IN THIS DECLARATION ARE IN CONFORMITY WITH:	
EU Community Legislation Harmonised standards	Gas Appliances Directive (GAD) 2009/142/EC EN 498:2012 EN 16129:2013 EN 16436-1:2014
Notified Body:	Danish Institute of Fire and Security Technology Notified Body No 0845
SIGNED FOR AND ON BEHALF OF:	
Place and date of issue:	Avonmouth, 12 Dec. 2016
Signature:	
Name, function:	Ashley Hooper, Technical & Quality Manager
Company name:	Buffalo



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