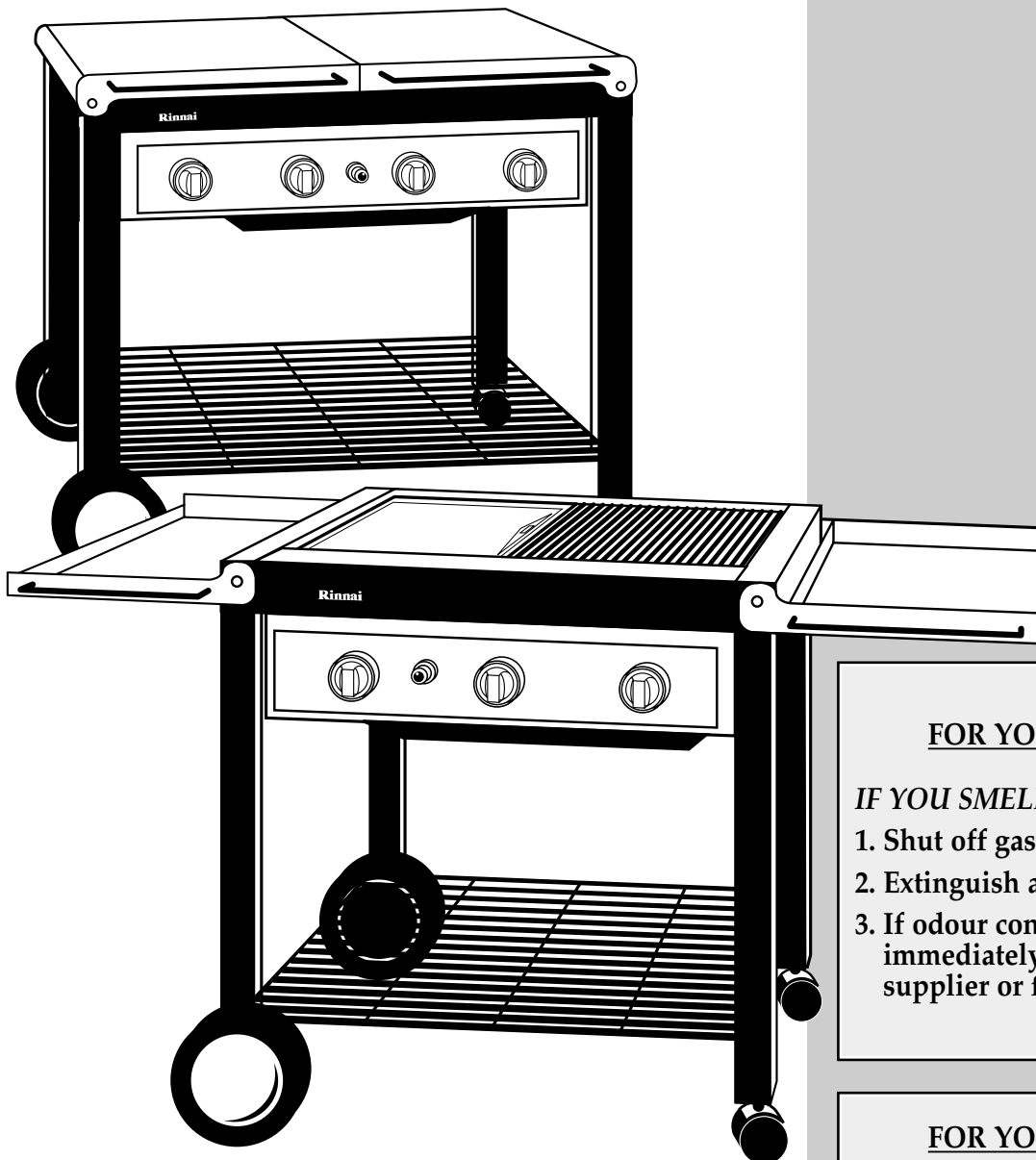


Rinnai

Foldable Flat Top Range of Barbecues

Customers operating & assembly instructions



*These instructions are a guide to assembling and using the
Foldable Flat Top Range of Gas Barbecues.*

Please read carefully, and retain for future reference.

Only to be used outdoors. Illustration may vary slightly from barbecue contained in carton.

FOR YOUR SAFETY.

IF YOU SMELL GAS:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. If odour continues,
immediately call your gas
supplier or fire department.

FOR YOUR SAFETY.

1. Do not store or use
gasoline or other flammable
vapours and liquids in the
vicinity of this or any other
appliance.
2. A gas cylinder not connected
for use shall not be stored
in the vicinity of this or any
other appliance.

GAS INSTALLATION CODES

Australian Gas Association Approval No. 6283.

Barbecues must be used in accordance with the installation requirements of your local gas supply authority, or the appropriate installation standard AS5601/AG601.

Barbecues for use with cylinder gas are labelled '*Universal LPG*'. Barbecues for use with natural gas are labelled '*Natural Gas*' and must be installed by an authorised person. Check the gas type sticker attached to the barbecue. Check that the label matches the gas type for the type of installation in which it is to be installed.



FAILURE TO COMPLY WITH THESE INSTRUCTIONS COULD RESULT IN A FIRE OR EXPLOSION WHICH COULD CAUSE SERIOUS BODILY INJURY, DEATH OR PROPERTY DAMAGE.



**ACCESSIBLE PARTS MAY BE VERY HOT.
KEEP YOUNG CHILDREN AWAY.
ANY MODIFICATION OF THIS APPLIANCE MAY BE DANGEROUS.
DO NOT MOVE THIS APPLIANCE DURING USE.
TURN OFF THE GAS SUPPLY AT THE GAS CYLINDER AFTER USE.
READ THE INSTRUCTIONS BEFORE USING THE APPLIANCE.
PARTS SEALED BY THE MANUFACTURER MUST NOT BE ALTERED IN ANY WAY.
THIS BARBECUE IS ONLY TO BE USED AND STORED OUTDOORS.**

OVERALL DIMENSIONS

Height (*identical for all models*):

lid closed 870 mm, lid open 855 mm

Width:

3 burner – lid closed 750 mm, lid open 1410 mm

4 burner – lid closed 910 mm, lid open 1740 mm

Depth (*identical for all models*):

640 mm

CLEARANCES

The following minimum clearances from combustible materials must be maintained at all times:

Rear – 800 mm (32"). Sides – 300 mm (12").

HOSE AND REGULATOR SAFETY



NEVER OPERATE THIS BARBECUE WITHOUT A REGULATOR.

The regulator and hose assembly supplied with the barbecue is suitable for Universal Liquified Petroleum Gas (*Universal LPG*).

A gas regulator adjusted to have an outlet pressure of 2.75 kPa is supplied for connection to the gas cylinder. The pressure regulator and hose assembly supplied with the appliance must be used. Replacement pressure regulators and hose assemblies must be those specified by the appliance manufacturer.

When connecting the hose and regulator assembly to the gas cylinder, take care to avoid unnecessary twisting of the flexible hose. After the assembly has been secured, turn on the gas and check for leaks by brushing a soap and water solution over all connections. The presence of bubbles will indicate a gas escape. **DO NOT TEST FOR GAS ESCAPES WITH AN OPEN FLAME.** If you are unable to correct the leak by tightening the connections, turn off the gas and contact the supplier immediately.

Always ensure the appliance is kept away from flammable materials and the gas cylinder clear of any heat source.

When changing over from an empty gas cylinder to a full one, make sure this procedure is carried out in a flame free atmosphere.

Inspect the gas hose when replacing the gas cylinder, or once a year, whichever is more frequent. If the hose is cracked, cut, abraded or damaged in any way, the appliance must not be operated. The hose must be replaced if damaged or when statutory conditions require it. Contact your supplier if uncertain.

The hose and regulator should be disconnected from the cylinder when the barbecue is not in use.



IF THIS INFORMATION IS NOT FOLLOWED EXACTLY, A FIRE CAUSING DEATH OR SERIOUS INJURY MAY OCCUR!

DO NOT STORE A SPARE GAS CYLINDER UNDER OR NEAR THIS APPLIANCE.

THIS BARBECUE IS ONLY TO BE USED AND STORED OUTDOORS.

SPECIFICATIONS

Appliance specifications can be found on the data label attached to the barbecue body.

Your barbecue is preset at the factory to operate on cylinder gas only.



**READ CAREFULLY BEFORE
ASSEMBLING AND OPERATING
YOUR BARBECUE.**

LOCATION OF YOUR BARBECUE

DO NOT use your barbecue in garages, porches, breezeways, sheds or other enclosed areas. Your barbecue is to be used ***OUTDOORS ONLY***. The barbecue is not intended to be installed in or used on recreational vehicles and/or boats and should not be placed under any surface that will burn. Do not obstruct the flow of combustion and ventilation air around the barbecue housing.



FOR YOUR SAFETY:

DO NOT STORE OR USE PETROL OR OTHER FLAMMABLE VAPOURS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

DO NOT STORE EMPTY OR FULL SPARE GAS CYLINDERS UNDER OR NEAR THIS OR ANY OTHER APPLIANCE.

KEEP THE GAS HOSE AWAY FROM HOT SURFACES. PROTECT GAS HOSE FROM DRIPPING GREASE.

AVOID UNNECESSARY TWISTING OF HOSE. VISUALLY INSPECT HOSE PRIOR TO EACH USE FOR CUTS, CRACKS, EXCESSIVE WEAR OR OTHER DAMAGE. REPLACE HOSE, IF NECESSARY.

NEVER TEST FOR GAS LEAKS WITH A LIT MATCH OR OPEN FLAME.

NEVER LIGHT BARBECUE WITH LID CLOSED, OR BEFORE CHECKING TO ENSURE BURNER TUBES ARE FULLY SEATED OVER GAS VALVE ORIFICES.

NEVER LEAN OVER COOKING SURFACE WHILE LIGHTING BARBECUE.

USE GOOD QUALITY INSULATED OVEN MITTS WHEN OPERATING BARBECUE.

NEVER ALTER OR MODIFY THE REGULATOR OR GAS SUPPLY ASSEMBLY.

THIS BARBECUE MUST NOT BE USED INDOORS.



IF YOU SMELL GAS.

1. **SHUT OFF GAS TO THE APPLIANCE AT ITS SOURCE, IF POSSIBLE.**
2. **EXTINGUISH ANY OPEN FLAME.**
3. **ENSURE LID REMAINS IN THE OPEN POSITION.**
4. **IF ODOUR CONTINUES, IMMEDIATELY CALL YOUR GAS SUPPLIER OR FIRE DEPARTMENT.**

PROTECT CHILDREN

Keep children away from barbecue during use and until barbecue has cooled after you are finished. Do not allow children to operate barbecue.

CHECKING FOR GAS LEAKS

NEVER TEST FOR LEAKS WITH A FLAME.

Prior to first use, and at the beginning of each new season (or, if using Universal LPG, whenever gas cylinder is changed), it is a must for you to check for gas leaks. Follow these steps:

1. Make soap solution by mixing one part liquid detergent and one part water.
2. Turn burner control(s) to 'OFF', then turn on gas at source.
3. Apply the soap solution to all gas connections. Bubbles will appear in the soap solution if connections are not properly sealed. Tighten or repair as necessary.
4. If you have a gas leak you cannot repair, turn off the gas at the source, disconnect hose from barbecue and immediately contact the supplier for assistance.

GAS CYLINDER USE & SAFETY

This is a low pressure barbecue and must only be used with the hose and regulator supplied.

Your barbecue is designed for use with 4.5 kg or 9 kg gas cylinder.

DO NOT CONNECT YOUR BARBECUE TO A GAS CYLINDER EXCEEDING THIS CAPACITY.



**NEVER CONNECT AN UNREGULATED
GAS CYLINDER TO YOUR BARBECUE.**

The gas cylinder should be filled by a reputable gas dealer, or exchanged at a reputable gas cylinder exchange outlet. Gas cylinders should be visually inspected and re-qualified periodically.

Always keep cylinder in an upright position. Always close the cylinder valve when the barbecue is not in use.

Do not subject the gas cylinder to excessive heat.



**NEVER STORE YOUR
GAS CYLINDER INDOORS.**

If you store your barbecue indoors, ALWAYS disconnect and remove gas cylinder FIRST, and store gas cylinder safely outside. Cylinders must be stored outdoors in a well ventilated area out of reach of children, and must not be stored in a building, garage or any other enclosed area.



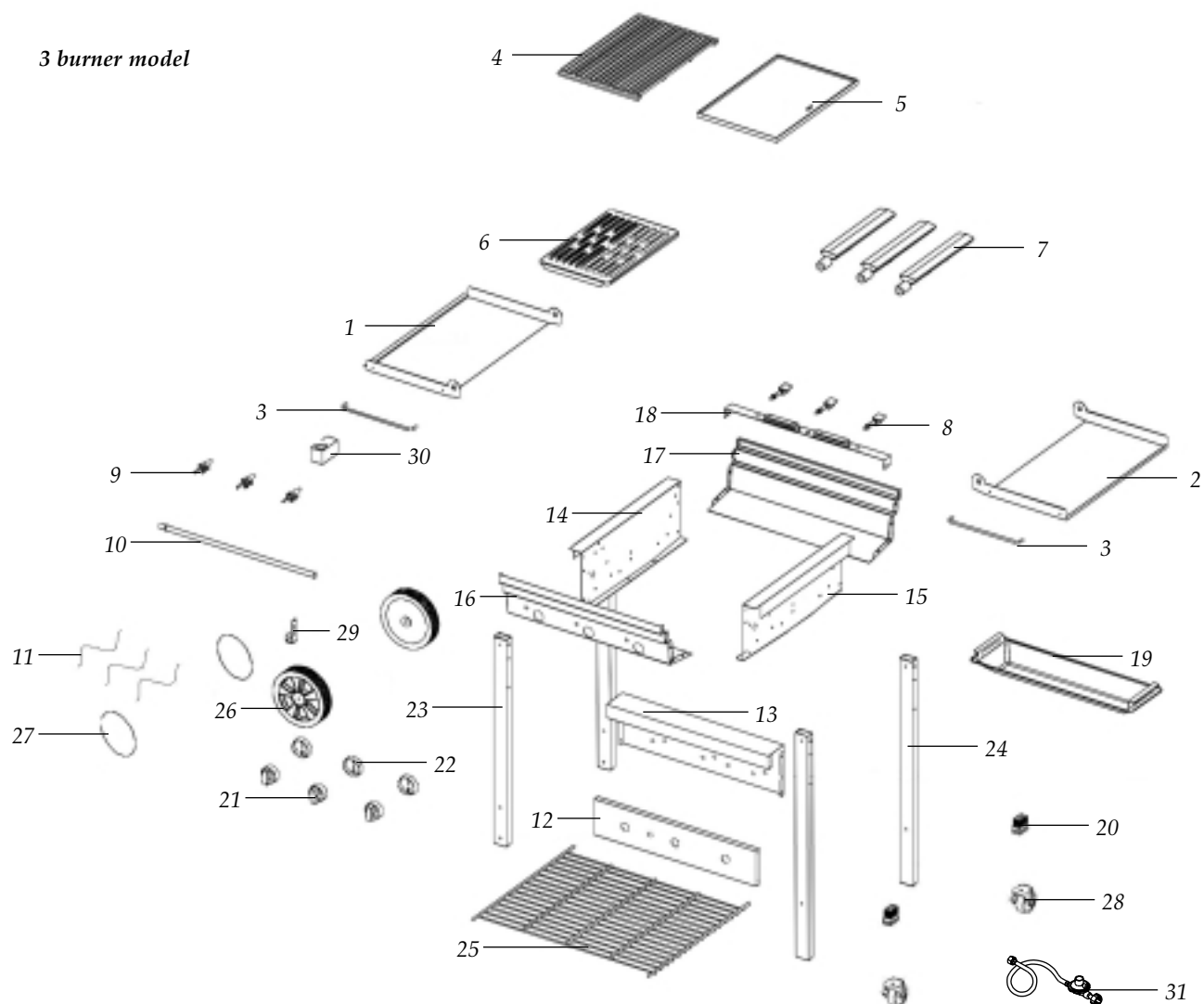
**DANGER – IF YOU SMELL OR HEAR
THE HISS OF ESCAPING GAS FROM
THE GAS CYLINDER:**

**KEEP CLEAR OF THE GAS CYLINDER.
DO NOT ATTEMPT TO CORRECT THE
PROBLEM YOURSELF.**

**CALL YOUR FIRE DEPARTMENT
(DO NOT MAKE THE CALL FROM
ANYWHERE NEAR THE GAS
CYLINDER – YOUR TELEPHONE IS AN
ELECTRICAL DEVICE, AND COULD
PRODUCE A SPARK).**

This diagram is provided to assist in the identification of parts if replacement is necessary.

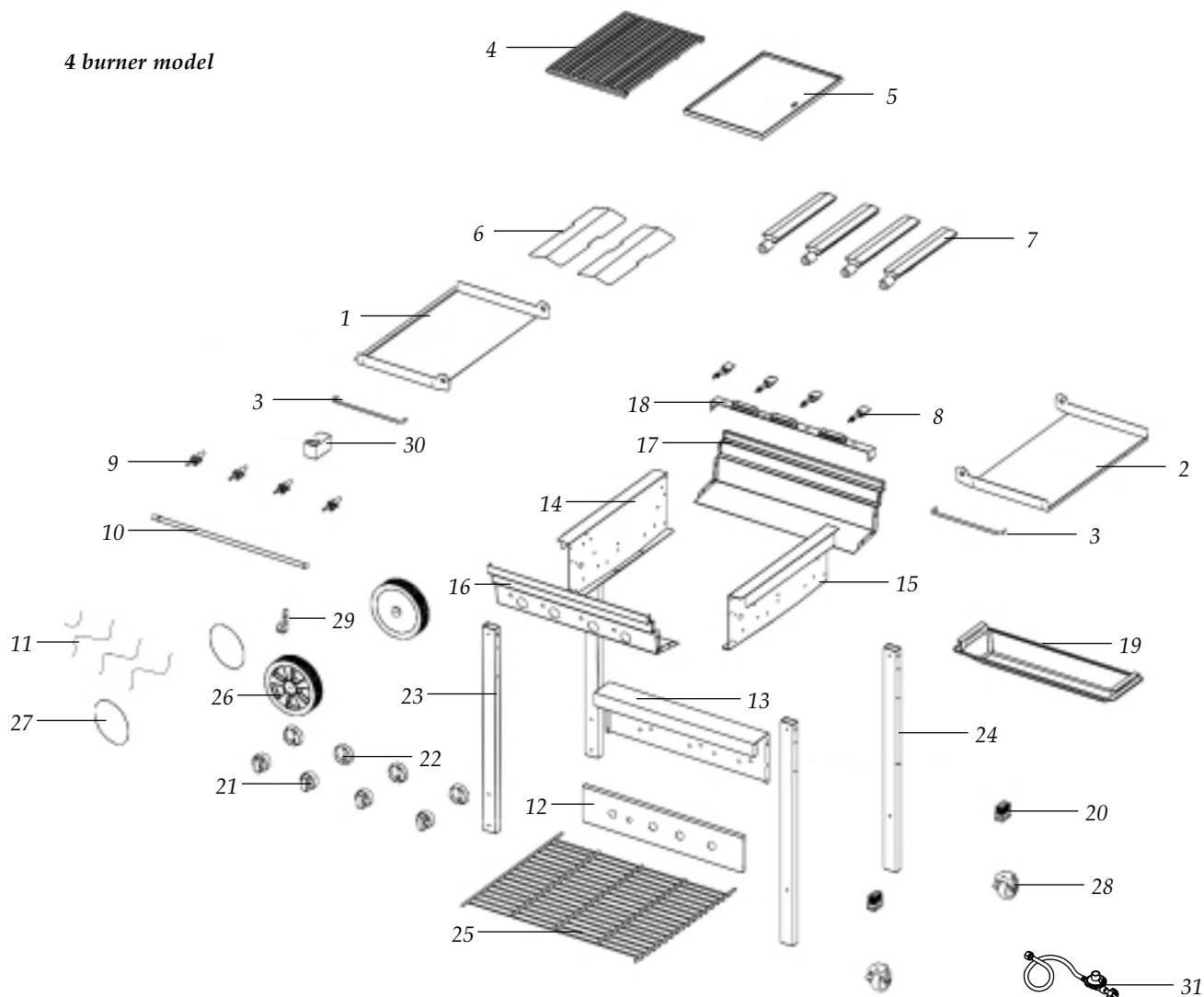
3 burner model



No.	Description	Part No.	Qty.	No.	Description	Part No.	Qty.
1	Lid – left	P01A8A	1	16	Firebox Front Panel	P07A4A	1
2	Lid – right	P01A8B	1	17	Firebox Rear Panel	P07A4B	1
3	Lid Handle	P0273A	2	18	Cross Over Channel	P2242A	1
4	Grillplate	P1624B	1	19	Grease Draining Tray	P2737B	1
5	Hotplate	P5741A	1	20	Caster Plug	P4532A	2
6	Flametamer	P1711C	1	21	Control Knob	P3431C	3
7	Cast Iron Rail Burner	P2007D	3	22	Control Knob Seat	P3430C	3
8	Gas Collector and Electrode	P2623B	3	23	Leg – left	P0863A	2
9	Gas Valve	P32D7A	3	24	Leg – right	P0945A	2
10	Gas Manifold	P5053A	1	25	Wire Bottom Shelf	P1076A	1
11	Ignition Wire	P2649A	3	26	Wheel	P5121A	2
12	Control Panel	P29A4A	1	27	Wheel Cap	P5106C	2
13	Heat Shield	P29A4B	1	28	3" Castor	P5111A	2
14	Firebox Side Panel – left	P07A4C	1	29	Tank Hook	P55A6A	1
15	Firebox Panel – right	P07A4D	1	30	Battery Ignition Pack	P2503G	1
				31	Hose and Regulator	P3627F	1

This diagram is provided to assist in the identification of parts if replacement is necessary.

4 burner model



No.	Description	Part No.	Qty.	No.	Description	Part No.	Qty.
1	Lid – left	P01A8A	1	16	Firebox Front Panel	P07A4A	1
2	Lid – right	P01A8B	1	17	Firebox Rear Panel	P07A4B	1
3	Lid Handle	P0273A	2	18	Cross Over Channel	P2242A	1
4	Grillplate	P1624B	1	19	Grease Draining Tray	P2737B	1
5	Hotplate	P5741A	1	20	Caster Plug	P4532A	2
6	Flametamer	P1711C	2	21	Control Knob	P3431C	4
7	Cast Iron Rail Burner	P2007D	4	22	Control Knob Seat	P3430C	4
8	Gas Collector and Electrode	P2623B	4	23	Leg – left	P0863A	2
9	Gas Valve	P32D7A	4	24	Leg – right	P0945A	2
10	Gas Manifold	P5053A	1	25	Wire Bottom Shelf	P1076A	1
11	Ignition Wire	P2649A	3	26	Wheel	P5121A	2
12	Control Panel	P29A4A	1	27	Wheel Cap	P5106C	2
13	Heat Shield	P29A4B	1	28	3" Castor	P5111A	2
14	Firebox Side Panel – left	P07A4C	1	29	Tank Hook	P55A6A	1
15	Firebox Panel – right	P07A4D	1	30	Battery Ignition Pack	P2503G	1
				31	Hose and Regulator	P3627F	1

GENERAL

While it is possible for one person to assemble the barbecue, we recommend asking for the assistance of another person when manoeuvring some of the larger or heavier pieces.

Remove the barbecue and its components from the carton. Check against parts list and lay components out within easy reach. Do not throw the shipping carton away – unfold flat and use as a protective work surface upon which to assemble the barbecue.

TOOLS YOU WILL NEED

Standard phillips-head screwdriver.
Adjustable spanner (*open end shifter*).



PARTS SUPPLIED SEALED IN THE CARTON OR BY YOUR SUPPLIER MUST NOT BE ALTERED IN ANY WAY.

CHECK BARBECUE FOR ANY DAMAGE

Before attempting to assemble your barbecue, it is advisable to check that all the necessary parts have been included using the carton contents list opposite. Inspect barbecue and trolley parts as you proceed. Contact your place of purchase for assistance regarding replacement of any damaged or missing parts. Do not assemble or operate a barbecue that appears damaged.

Check that the barbecue supplied is correct for the gas type being used. There is a label on the left side panel of the barbecue above the gas connection.

Barbecues for use with gas cylinders are labelled 'Universal LPG'. Barbecues for use with natural gas are labelled 'Natural Gas'.

Check the label matches the gas type for which it is to be installed.

GUARANTEE

Refer to Guarantee card that comes with your barbecue.

In the event that your barbecue is missing the Guarantee card, please contact the supplier listed on the back cover and request for one to be sent out.

CARTON CONTENTS**BARBECUE COMPONENTS**

Barbecue body with 3 or 4 burners attached.
Pressure regulator and hose.
Fat/grease draining tray.
Operating & assembly instructions.
Lid.
Lid handles.
Flametamer.
Cast iron hotplate.
Cast iron grillplate.

TROLLEY COMPONENTS

2 Trolley legs with black castor securing blocks.
2 Trolley legs with axle holes.
1 Wire base.
2 Wheels with hubcaps.
2 Castors.
1 Gas cylinder hook.



USE TOOLS TO SECURE CONNECTIONS. TEST FOR LEAKS WITH A SOAP SOLUTION.



CAUTION: WHEN BARBECUE IS NOT IN USE, DISCONNECT AND PROTECT ALL GAS FITTINGS.



CHECK PERFORMANCE OF BURNERS PRIOR TO INSTALLING BARBECUE PLATE COMPONENTRY. DO NOT SMOKE WHEN ATTEMPTING TO IGNITE BARBECUE.



NEVER USE VOLCANIC ROCK, HEAT BEADS OR OTHER MATERIAL ON FLAMETAMER.



ALWAYS USE PROTECTIVE GLOVES WHEN HANDLING HOT COMPONENTS.



ALLOW BARBECUE COOKING AREA TO COOL DOWN SUFFICIENTLY (APPROXIMATELY 15 MINUTES) BEFORE CLOSING LID /SIDE SHELF. RESIDUAL HEAT FROM COOKING AREA MAY DISCOLOR LID /SIDE SHELF IF THEY ARE CLOSED TOO EARLY AFTER COOKING IS COMPLETED.

TROLLEY ASSEMBLY

1. Study the exploded diagram and ensure that all parts are provided.
2. DO NOT TIGHTEN SCREWS, BOLTS AND NUTS UNTIL ALL FITTINGS ARE IN POSITION.
3. Remove all loose components such as the cooking plates and flametamer from within the barbecue.

With the assistance of another person, position the barbecue upside down as shown in *diagram 1*.

4. Secure trolley legs with black castor securing blocks to the openings in the left side of the barbecue body. Only secure each leg to main body with a single nut and bolt. Finger tighten. Ensure that the narrow faces of the trolley legs with three openings are facing against the barbecue body panel.

Note: The legs must be oriented correctly to ensure the lid / side shelf can be installed.

5. Repeat step 4 to install trolley legs with axle holes to right side of barbecue.
6. Locate the wire base tray into the openings provided in each leg as shown in diagram. Secure the wire base tray with the cap nuts provided.

Install remaining nut/bolt into each leg at front and rear. Secure all nuts/bolts firmly with a tool.

7. Screw the castors into the legs with the pre-fitted castor securing blocks in them. Fasten firmly using a shifter or 15 mm spanner.
8. Fasten the wheels to the other legs (*with the axle holes*) using the long axle bolts and nuts provided. Be sure to insert the washer onto the axle bolt so that it is positioned between the trolley leg and securing nut.

9. Clip hubcaps into position in centre of wheels.
Tighten and secure all screws, bolts and nuts used throughout this assembly procedure.

10. With the assistance of another person, position the barbecue to the upright position.

11. Fasten the handle to the lid with screws provided.
Refer diagram 2.

12. Attach the lid to the barbecue through the openings at the front and rear of the trolley legs on either side of the barbecue. Secure with lock nuts provided.
Refer diagram 3.

13. Repeat step 12 with the opposite side lid.

14. Connect the gas cylinder hook to the left hand side of the barbecue body. *Refer diagram 4.*

15. Slide the fat/grease draining tray under the barbecue body on the ledges provided.

Diagram 1.

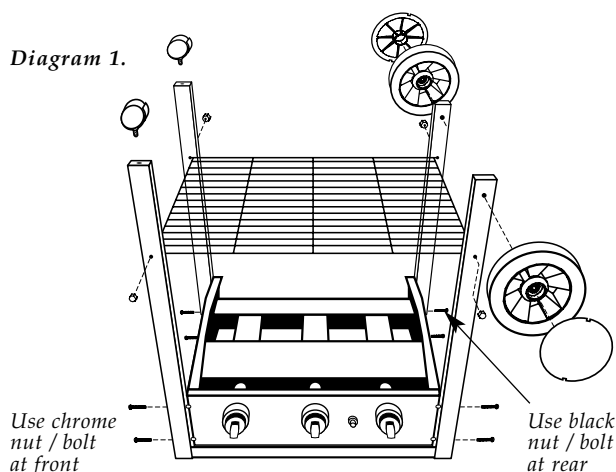


Diagram 2.

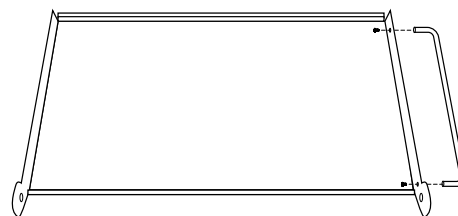


Diagram 3.

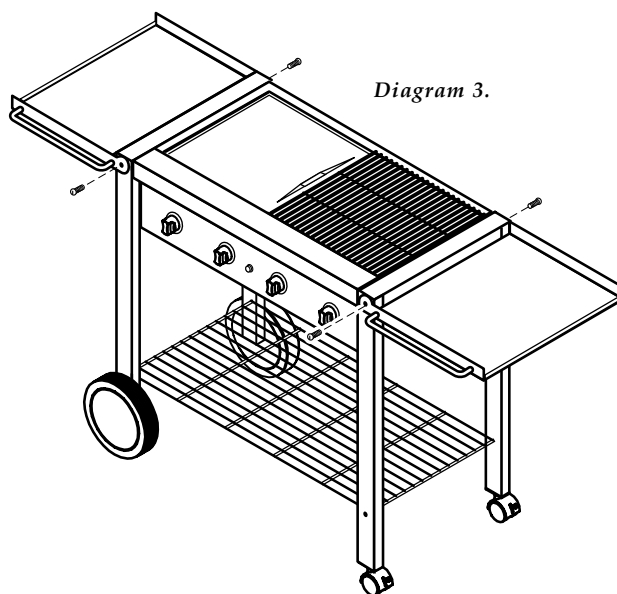
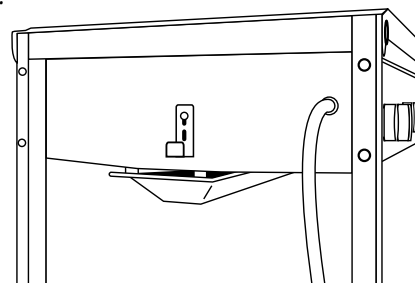


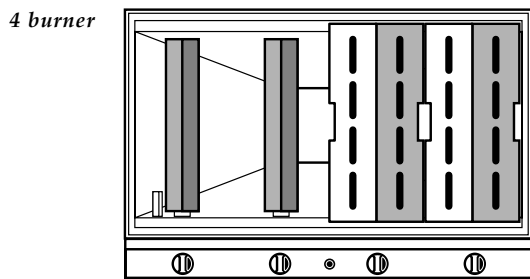
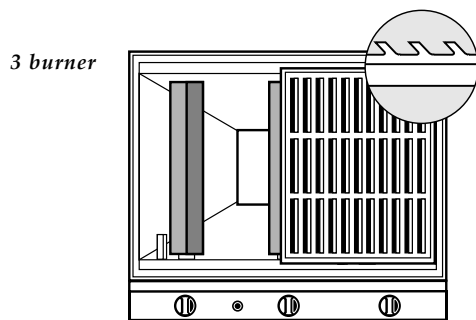
Diagram 4.



FLAMETAMERS

The flametamer plate is designed to reduce flaring. The plate(s) fit onto the stepped ledge at the front and rear of the barbecue body.

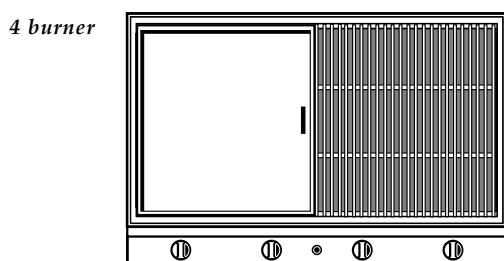
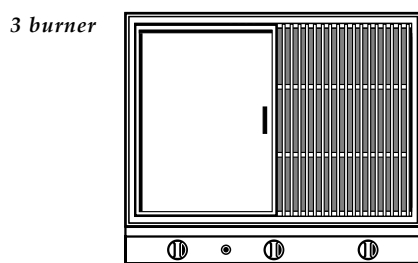
Check and ensure each burner is properly located over each orifice prior to installing flametamer plate(s). Install flametamer(s) as indicated below.



COOKING PLATES

The grillplates must be positioned over the flametamer(s).

Position hotplate and grillplate as indicated below.



CONNECTING AND DISCONNECTING TO GAS SOURCE

IMPORTANT: Before connecting and disconnecting barbecue to gas source, make sure burner controls are in 'OFF' position.

NOTE: The 'OFF' position is identified by a black dot • printed on the control panel. When the word 'OFF' printed on the plastic control knob is aligned with the dot, the burner is in the fully off position.

CAUTION: When the appliance is not in use, the gas must be turned off at the gas cylinder.

Familiarise yourself with the general information and safety guidelines located at the front of this booklet. Check to see that gas cylinder is filled and that end of each burner tube is properly located over each valve orifice. Set burner controls to 'OFF' position.

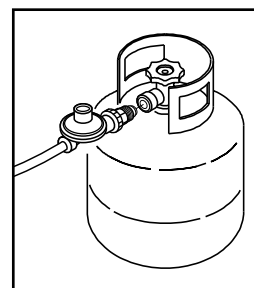
GAS CYLINDER INSTALLATION



TEST FOR LEAKS WITH A SOAP SOLUTION, NEVER WITH AN OPEN FLAME.

CONNECTING TO GAS SOURCE

1. Hang filled gas cylinder on the cylinder hook.
2. Attach POL connection device of regulator and hose assembly to cylinder valve outlet.
3. Open the gas cylinder valve fully to allow gas to flow.
4. Leak test all connections thoroughly using a soapy water solution prior to lighting the barbecue.
(Refer to Safety Information at beginning of booklet).
5. If a leak is found, turn gas cylinder valve off and do not use barbecue until repairs or replacement can be made by a local gas supplier.



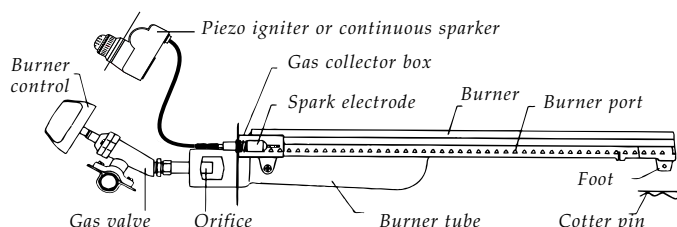
DISCONNECTING FROM GAS SOURCE

1. Turn the gas cylinder valve off fully.
2. Turn the burner control 'OFF'.
3. Detach the regulator assembly from gas cylinder valve.

NATURAL GAS INSTALLATION

This barbecue is also certified for use on natural gas. It must be converted by an authorised person. Contact your gas supplier or the place of purchase for advice in relation to using your barbecue on natural gas.

BURNER OPERATION AND IGNITION SYSTEM CHECK



1. With burner controls in 'OFF' position, confirm connection to gas supply.
2. Upon first assembly the gas lines and burners will be full of air. In order for the burners to light properly the lines must fill with gas. It may require several attempts at lighting the burners before you are successful.
3. Push the continuous sparker button and check for sparking at the stainless steel gas collectors, located adjacent to the burners inside the barbecue body.
4. If a spark is not evident at the gas collector, check that the ignition lead is firmly attached to the spark plug.
5. With sparking established at collector box, turn the burner control to 'HI' to establish a flame on the burner.
6. Push and turn the adjacent burner controls as required in an anti-clockwise direction to the 'HI' position. Cross lighting channels inside the barbecue body enables the flame to transfer across to the centre and opposite side burners to ignite them.
7. If any burners fail to light after several attempts, turn off gas supply at source.

Wait until burners cool and inspect for obstructions to gas flow. See also *Safety Information, Lighting and Operating instructions*.



THE LID MUST BE IN THE OPEN POSITION FOR LIGHTING.
DO NOT SMOKE AT ALL TIMES WHEN ATTEMPTING TO IGNITE BARBECUE.
CAUTION: DO NOT MOVE TROLLEY WHILE BARBECUE IS IN OPERATION.
DO NOT CLOSE LIDS WHILST THE COOKING SURFACES ARE HOT.

NOW YOUR BARBECUE IS READY TO USE

Before first use and at the beginning of each barbecue season:

1. Please read *Safety, Lighting and Operating instructions* carefully.
2. Check gas valve orifices, burner tubes and burner ports for any obstructions.
3. Check and ensure the gas cylinder is full.
4. Ensure all connections are securely tightened. Check for gas leaks.

OPERATING PROCEDURE

Burn-off:

Before cooking on your barbecue for the first time, burn-off any residual oils or foreign matter by igniting the burners. **ENSURE THE LID IS IN THE OPEN POSITION**, and operate at 'HI' setting for approximately 10 minutes. Carefully wipe with cloth to remove all residue. Allow to cool before washing grill/plate thoroughly with soap suds and scrubbing brush. Rinse thoroughly and wipe clean with cloth.

Preheating:

It is necessary to preheat the barbecue for a short time before cooking certain foods, depending on the type of food and the cooking temperature. For food that requires a high cooking temperature a period of 2 - 3 minutes preheating should be allowed.

COOKING TEMPERATURES

'HI' setting – Use this setting only for fast warm up, for searing steaks and chops, and for burning food residue from the cooking plates after the cooking is over. Rarely, if ever, do you use the 'HI' setting for extended cooking.

'MED' setting (*mid-way between 'HI' and 'LO'*). Use this setting for most grilling, and for cooking hamburgers and vegetables.

'LO' setting – Use this setting when cooking very lean cuts such as fish.

These temperatures vary with outside temperature and the amount of wind.

Flare-ups: The fats and juices that drip from the meat cause flare-ups. Since flare-ups impart the distinctive taste and colour for food cooked over an open flame, they should be expected and encouraged within reason.

Nevertheless, uncontrolled flaring can result in a ruined meal, or a hazardous situation.

SAFETY PLUS

Before lighting your barbecue:

Your appliance is equipped with an 'EXCESS FLOW SAFETY GAS SHUT OFF DEVICE'.

The device acts as a circuit breaker, after detecting a major gas leak anywhere in the hose and gas piping assembly. The device is designed to react quickly to reduce the flow of gas to a very low level.

In the event of a major leak, this restriction in gas flow allows you to safely shut off the gas at the supply and reduces the risk of an uncontrolled fire from occurring.

As the device will not detect very small leaks, please ensure that you follow the leak testing procedure in your instruction booklet carefully.

With this 'EXCESS FLOW SAFETY GAS SHUT OFF DEVICE', you are provided with peace of mind in the knowledge that you are protected in the unlikely event of a major failure of the gas components in your barbecue.

LIGHTING PROCEDURES

Push and turn the required burner to 'HI', simultaneously pressing the electronic ignition button located in the centre of the control panel. The burner should light within 15 seconds.

If the burner does not light, turn to 'OFF' and wait 5 minutes. Repeat lighting procedure for the other burners. If ignition cannot be achieved, re-perform ignition system check procedure.

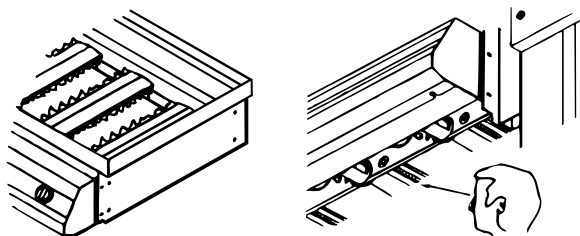
CAUTION: *If burners go out during operation, shut off gas supply at source, and turn all gas valves off. Wait 5 minutes before re-attempting to light (this allows accumulated gas to clear).*

Should a grease fire occur, close gas supply at source, turn off all burners and remove food until fire is out.

KEEP THE SURROUNDING AREA OF THE GAS CYLINDER ENCLOSURE FREE AND CLEAR FROM DEBRIS.

VISUALLY CHECKING BURNER FLAMES

Occasionally observe burner flame for correct operation. See diagram below.



BEWARE OF SPIDERS.
BURNER TUBES SHOULD BE INSPECTED AND CLEANED PERIODICALLY.



SPIDERS AND SMALL INSECTS CAN OCCASIONALLY SPIN WEBS OR MAKE NESTS IN THE BURNER TUBES. THESE WEBS CAN LEAD TO A GAS FLOW OBSTRUCTION WHICH COULD RESULT IN A FIRE IN AND AROUND THE BURNER TUBES.

THIS TYPE OF FIRE IS KNOWN AS 'FLASH-BACK' AND CAN CAUSE SERIOUS DAMAGE TO YOUR BARBECUE AND CREATE AN UNSAFE OPERATING CONDITION FOR THE USER.

ALTHOUGH AN OBSTRUCTED BURNER TUBE IS NOT THE ONLY CAUSE OF 'FLASH-BACK' IT IS THE MOST COMMON CAUSE AND FREQUENT INSPECTION AND CLEANING OF THE BURNER TUBES IS NECESSARY.

IF BARBECUE FAILS TO OPERATE PROPERLY

1. Turn off gas at source, turn burner control to 'OFF'.
2. Wait five minutes before trying again.
3. Check gas supply/connections.
4. Repeat lighting procedure and, if barbecue still fails to operate properly, **TURN OFF GAS AT SOURCE, TURN BURNER CONTROLS TO 'OFF'**, wait for barbecue to cool and check the following:

a) Misalignment of burner tube(s) and over orifice(s).

CORRECTION: Reposition burner tube to properly sit over orifice.

b) Obstruction in gas line

CORRECTION: Remove hose from barbecue.

DO NOT SMOKE! Open gas supply for one second to blow any obstruction from fuel hose. Close off gas supply at source and reconnect hose to barbecue.

c) Blocked orifice

CORRECTION: Remove cooking plates, flametamers, fat/grease draining tray. Remove burners from bottom of barbecue body by pulling cotter pin from beneath burner 'foot' using a screwdriver or needle nose pliers (refer to burner diagram). Carefully lift each burner up and away from gas valve orifice. Remove the orifice section of gas valve from each gas valve and gently clear any obstruction with a fine wire. Re-install each orifice section, re-install burners over orifices and place each burner 'foot' into mounting bracket at bottom of barbecue body. Replace cotter pins. Replace cooking components, fat/grease draining tray. Be sure to perform leak check using soapy solution as explained on page 3.

d) Misalignment of igniter on burner

CORRECTION: Check for proper position of electrode tip. The tip of the electrode should be pointing toward the tip of the collector box. The gap between the spark electrode and the tip of the gas collector box should be 5 mm. Adjust if necessary by carefully pressing the gas collector closer to the spark electrode.

If re-ignition is necessary while the barbecue is still hot, you must wait for a minimum of five minutes before commencing to re-ignite. (This allows accumulated gas to clear).

If all check/corrections have been made and barbecue still fails to operate properly, consult your barbecue supplier or gas appliance service person.

CARE AND MAINTENANCE

As with all appliances, proper care and maintenance will keep them in top operating condition and prolong their life. Your new gas barbecue is no exception. By following these cleaning procedures on a timely basis, your barbecue will be kept clean and working properly with minimum effort.

FLASH-BACK

If fire occurs in and around the burner tubes, immediately turn off gas at its source and turn the burner control(s) to 'OFF'. Wait until the barbecue has cooled, then clean the burner tubes and burner ports as described adjacent. Contact the supplier if in doubt.

CLEANING THE COOKING PLATES

After cooking, turn burner controls to 'OFF' and let barbecue cool before attempting to clean your cooking plates.

It is recommended that the cooking plates be coated with a thin layer of vegetable oil on a regular basis to reduce rusting. Slight rusting can be removed with a scrubbing brush before use.

Before first use and periodically it is suggested that you wash the cooking plates in a mild soap and warm water solution. You can use a wash cloth, a vegetable brush, or steel wool to clean your barbecue plates if you desire.

CLEANING THE FLAMETAMER

Washing the flametamer after every use is not necessary but periodically it is suggested you wash the flametamer in a soap and warm water solution. Use a wire brush to remove stubborn burnt on cooking residue. Dry the flametamer thoroughly before you re-install it in the barbecue body.

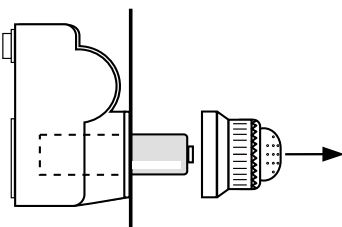
CLEANING THE FAT/GREASE DRAINING TRAY

The fat/grease draining tray should be emptied and wiped down periodically and washed in a mild detergent and warm water solution. Lining the tray with aluminium foil will allow easier cleaning.

IGNITION SYSTEM BATTERY REPLACEMENT

Rotate the chrome cap anti-clockwise to remove it completely. The ignition pack is powered by a 'AA' battery.

The battery can be easily removed using your fingers.



CLEANING THE BURNER TUBES AND BURNER PORTS (TO PREVENT FLASH-BACK)

To reduce the chance of flash-back, the procedure below should be followed at least once a month in late summer or early autumn when spiders are most active, or when your barbecue has not been used for an extended period of time.

1. Remove cooking plates, flametamers and fat/grease draining tray from barbecue.
2. Remove burners from bottom of barbecue body by pulling cotter pin from beneath burner 'foot' using a screwdriver or needle-nose pliers.
3. Carefully lift each burner up and away from gas valve orifice.

We suggest several different ways of cleaning the burner tubes. Use the procedure most convenient for you:

1. Bend a stiff wire (*a light weight coat hanger works well*) into a small hook. Run the hook through each burner tube and into the burner several times.



OR Using a narrow bottle brush with a flexible handle (*do not use a brass wire brush*), run the brush through each burner tube and into the burner several times.

OR Use an air hose to force air through the burner tube and out through the burner ports. Observe each port and make sure air comes out every hole. Wear eye protection.

Regardless of which burner cleaning procedure you use, we recommend that you complete the following steps to help prolong burner life.

1. Wire brush entire outer surface of burner to remove food residue and dirt.
2. Clean any blocked ports with a stiff wire such as an open paper clip.
3. Inspect the burner for damage (*cracks or holes*) and if such damage is found, install a new burner. After installation, check to ensure that gas valve orifices are correctly placed inside ends of burner tubes. Also check position of spark electrode.

STORAGE

We recommend that you minimise the barbecue's exposure to the elements. Once finished, cooled and cleaned, your barbecue should be stored away under cover. A protective vinyl cover is available as an optional accessory. This should guarantee years of trouble free entertainment from your barbecue.

ANNUAL CLEANING OF BARBECUE HOUSING

Burning-off the barbecue after cooking will keep it ready for instant use, however, once a year you should give the entire barbecue a thorough cleaning to keep it in top operating condition.

Interior:

1. Turn the burner controls to 'OFF' position.
2. Turn the cylinder valve off fully.
3. Detach the regulator assembly from cylinder valve.
4. Remove and clean the cooking plates, flametamers and burners.
5. Cover the gas valve orifices with a piece of aluminium foil.
6. Brush the inside and bottom of the barbecue with a stiff wire brush, and wash down with a mild soap and warm water solution. Rinse thoroughly and let dry.
7. Remove aluminium foil from orifices and check orifices for any obstruction.
8. Check spark electrode, adjusting as necessary. Electrode tip pointing toward the tip of gas collector and approximately 5 mm from the tip of collector box.
9. Replace burners and adjust spark electrode collector box.
10. Replace flametamers, cooking plates.
11. Reconnect to gas and observe burner flame for correct operation.

As with all appliances, proper care and maintenance will keep them in a top operating condition and prolong their life. Your barbecue is no exception. By following these cleaning procedures on a timely basis, your barbecue will be kept clean and working properly with minimum effort.

Exterior:

Your gas barbecue is made of heavy steel, it should provide you with years of trouble-free service. Should you decide to touch up any scratches in the paint which may occur with use, a touch up paint designed for use with high temperatures is available in most hardware stores and from your barbecue supplier. Follow these steps for best results when applying touch-up paint:

1. Shut off gas supply at source and disconnect gas hose from gas valve manifold. Protect gas hose fitting.
2. Remove loose paint by lightly sanding surface(s) with a medium grit emery cloth or a fine grit sandpaper.
3. Remove any dirt or grease by washing the surface(s) with a mild soap and warm water solution.
4. Rinse with clean water and allow surface to dry thoroughly or wipe the area with vinegar.
5. Apply touch-up paint properly by following instructions on can.
6. Allow paint to dry completely, and apply a second coat if necessary.

IMPORTANT: Allow paint to dry at least 24 hours before using your gas barbecue.

OUR BRANCHES

Rinnai Australia has a service network in most states. Our service network personnel are fully trained and equipped to give the best service on your Rinnai appliance.

If your barbecue needs service please ring one of the contact numbers on this page.

RINNAI AUSTRALIA PTY. LTD. ABN 74 005 138 769

Rinnai

Help Line: 1 300 366 388, 8.30am - 6.00pm EST Mon -Fri

(Cost of a local call. Higher from mobile or public phones).

Internet: www.rinnai.com.au

e-mail: enquiry@rinnai.com.au

Head Office:

**Sales,
Spare Parts
& Service:** 10-11 Walker Street, Braeside, Vic 3195.
Tel (03) 9271 6666. Fax (03) 9271 6611.

N.S.W. Branch:

**Sales &
Service:** 62 Elizabeth St, Wetherill Park, NSW 2164.
Tel (02) 9609 2888. Fax (02) 9609 5260.

S.A. Branch:

140 Days Rd, Ferryden Park, SA 5010.
Tel 1300 366 388. Fax (03) 9271 6611.

W.A. Branch:

**Sales &
Service:** 18 Belgravia St, Belmont, WA 6014.
Tel (08) 9479 9479. Fax (08) 9277 2531.

QLD Branch:

**Sales &
Service:** 1/6 Booran Dve, Logan City, QLD 4114.
Tel (07) 3209 4622. Fax (07) 3209 4722.

Tasmania: Contact Rinnai Melbourne on

**Sales &
Service:** Tel 1300 366 388. Fax (03) 9271 6611.

New Zealand Ltd.

Head Office: 691 Mt. Albert Rd, Royal Oak, Auckland.
PO Box 24-068.
Tel (09) 625 4285. Fax (09) 624 3018.

Failure to comply with these instructions may result in serious personal injury or damage to the appliance. Specifications are subject to change without prior notice.

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