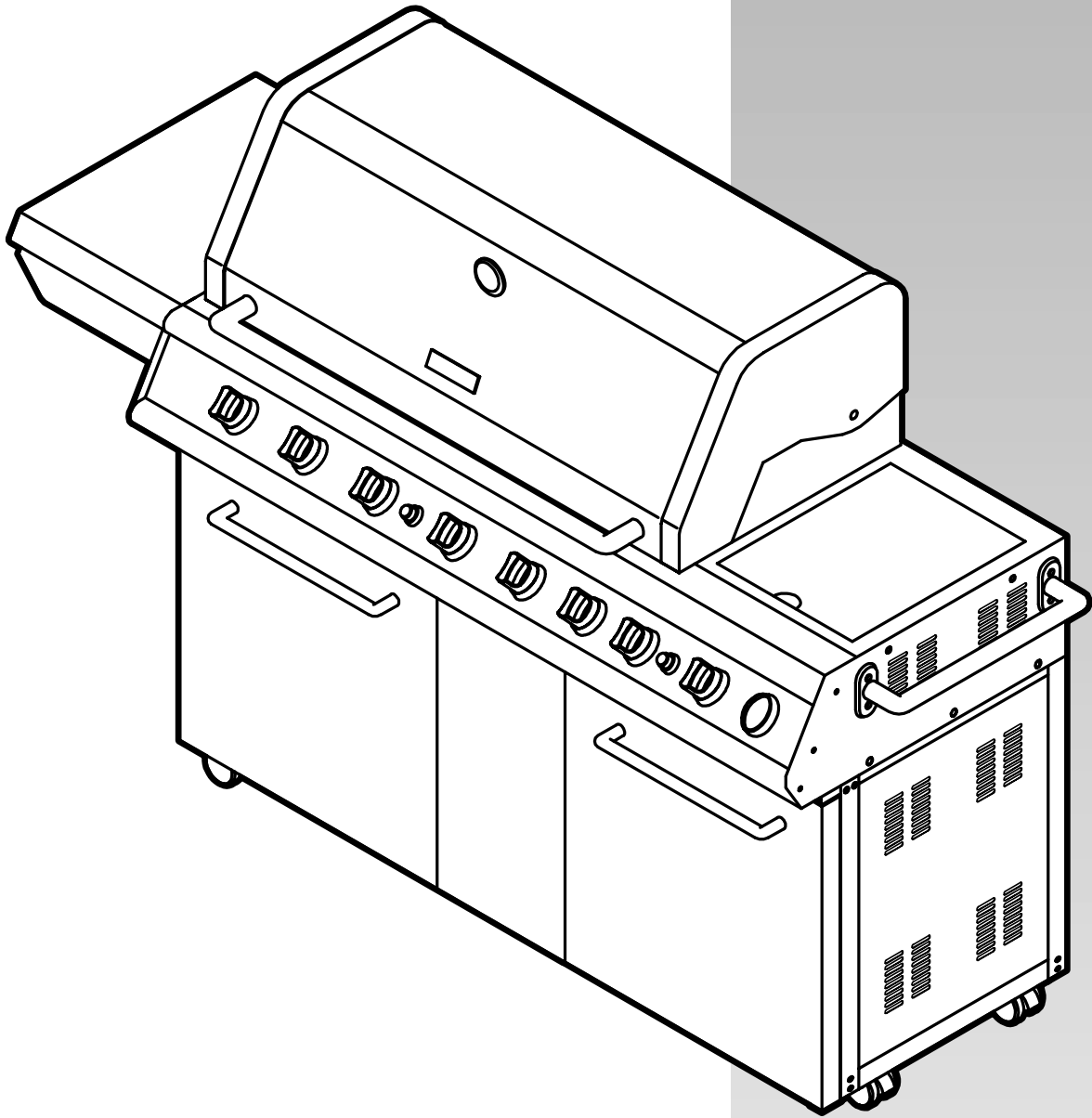


## *Customer's operating and assembly instructions*



### FOR YOUR SAFETY.

#### **IF YOU SMELL GAS:**

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

### FOR YOUR SAFETY.

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

*These instructions are a guide to assembling and using the **Impressor 8** (Australia) **Elite** (New Zealand) barbecue.*

*Please read carefully, and retain for future reference.*

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

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**FOR CUSTOMER REFERENCE**

*(Record and file in a safe place)*

Purchased from \_\_\_\_\_

Date purchased \_\_\_\_\_

Serial No. \_\_\_\_\_

**NOTE:**

*Sales docket must be kept as proof of purchase date.*

**CONGRATULATIONS**

You have just purchased a state of the art Outdoor Barbecue Cooking System.

We understand your desire to protect an investment of this nature. As such this booklet has been designed to assist you in the assembling, testing and operating your new barbecue, along with important safety information, helpful maintenance tips and troubleshooting. We thank you for choosing our product and trust that you enjoy years of outdoors entertainment.

Happy Gourmet cooking!

**GUARANTEE**

A guarantee explanation sheet is supplied separately with your barbecue. If you are missing the guarantee explanation sheet, please contact one of the offices listed on the rear cover to request one to be sent to you.

**TOOLS YOU WILL NEED**

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

**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. Contact your place of purchase for replacement parts if necessary.



**PARTS SUPPLIED SEALED IN THE CARTON, OR BY YOUR PLACE OF PURCHASE, MUST NOT BE ALTERED IN ANY WAY.**

Check that the barbecue supplied is correct for the gas type being used. There is a label on the rear panel of the barbecue.

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

Check that the label matches the gas type to be used.



**NATURAL GAS BARBECUES MUST BE INSTALLED BY AN AUTHORISED PERSON.**

**CHECK BARBECUE FOR ANY DAMAGE**

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.

**ASSEMBLY TIPS**

1. Flatten cardboard packaging and use this as a protective work surface to assemble upon.
2. Some protective coating may need to be removed from components prior to assembly.
3. Do not tighten screws and nuts until trolley is fully assembled.
4. Pre-screwing of connection points for securing the side shelves will assist in securing shelves smoothly.

### GAS INSTALLATION CODES

Australian Gas Association Certificate No. 6468.

Barbecues must be used in accordance with the installation requirements of your local gas supply authority, and 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 to be used.



**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 MANIPULATED. THIS BARBECUE IS ONLY TO BE USED AND STORED OUTDOORS.**

### OVERALL DIMENSIONS

Height – Hood closed 1260 mm.  
Hood open 1510 mm.

Width – 1900 mm

Depth – Hood closed 655 mm.  
– Hood open 725 mm.

### CLEARANCES

The following minimum clearances from combustible materials must be maintained: Top – 1000 mm, rear – 450 mm and sides – 250 mm.

Openings at the rear and sides of the appliance provide air for combustion, and must not be obstructed.

### HOSE AND REGULATOR SAFETY



**NEVER OPERATE THIS BARBECUE WITHOUT A REGULATOR.**

The regulator and hose assembly supplied with the barbecue is suitable for use with bottled gas.

A gas regulator adjusted to have an outlet pressure of 2.75 kPa is supplied for connection to the gas cylinder. The regulator and hose assembly supplied with the appliance must be used. Replacement regulator 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 visible and accessible gas line 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 connection, turn off the gas and contact your place of purchase 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 place of purchase if uncertain.

The POL fitting of the hose and regulator should be disconnected from the gas cylinder valve when the outdoor appliance is not in use.



**GAS HOSES ARE FACTORY FITTED AND LEAK TESTED – DO NOT DISCONNECT.**

### SPECIFICATIONS

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

Your barbecue is preset at the factory to operate on bottled gas only, unless specified otherwise.



**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. Refer to page 22. The barbecue is not intended to be installed in or 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 while in use.**



#### 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 IN STORAGE COMPARTMENT 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 HOOD CLOSED.**

**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. **OPEN HOOD.**
4. **PERFORM GAS LEAK CHECK PROCEDURE.**
5. **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, or to swing on handle.

#### CHECKING FOR GAS LEAKS

##### NEVER TEST FOR LEAKS WITH AN OPEN FLAME.

Prior to first use, and at the beginning of each new season (or, if using bottled gas, whenever gas cylinder is changed), you must 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 visible and accessible gas connections. Bubbles will appear in the soap solution if connections are not properly sealed. Tighten or rectify as necessary.
4. If you have a gas leak you cannot rectify, turn off the gas at the source, disconnect hose from barbecue and immediately contact the manufacturer for assistance. Refer to back cover.

#### GAS CYLINDER USE AND 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 a 9 kg gas cylinder. Ensure gas cylinder conforms to Australian standards.

**DO NOT CONNECT YOUR BARBECUE TO A GAS CYLINDER LESS THAN OR 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 cylinder exchange outlet. Gas cylinders should be visually inspected and requalified periodically.

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

Do not subject gas cylinder to excessive heat.



**NEVER STORE YOUR GAS  
CYLINDER INDOORS  
FOR STORAGE AND CYLINDER  
EXCHANGE, DISCONNECT HOSE AT  
THE CYLINDER ONLY – DO NOT  
DISCONNECT HOSE FROM  
THE APPLIANCE.**

If you store your barbecue indoors, ALWAYS disconnect and remove gas cylinder FIRST, and store gas cylinder safely outside. Gas 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.

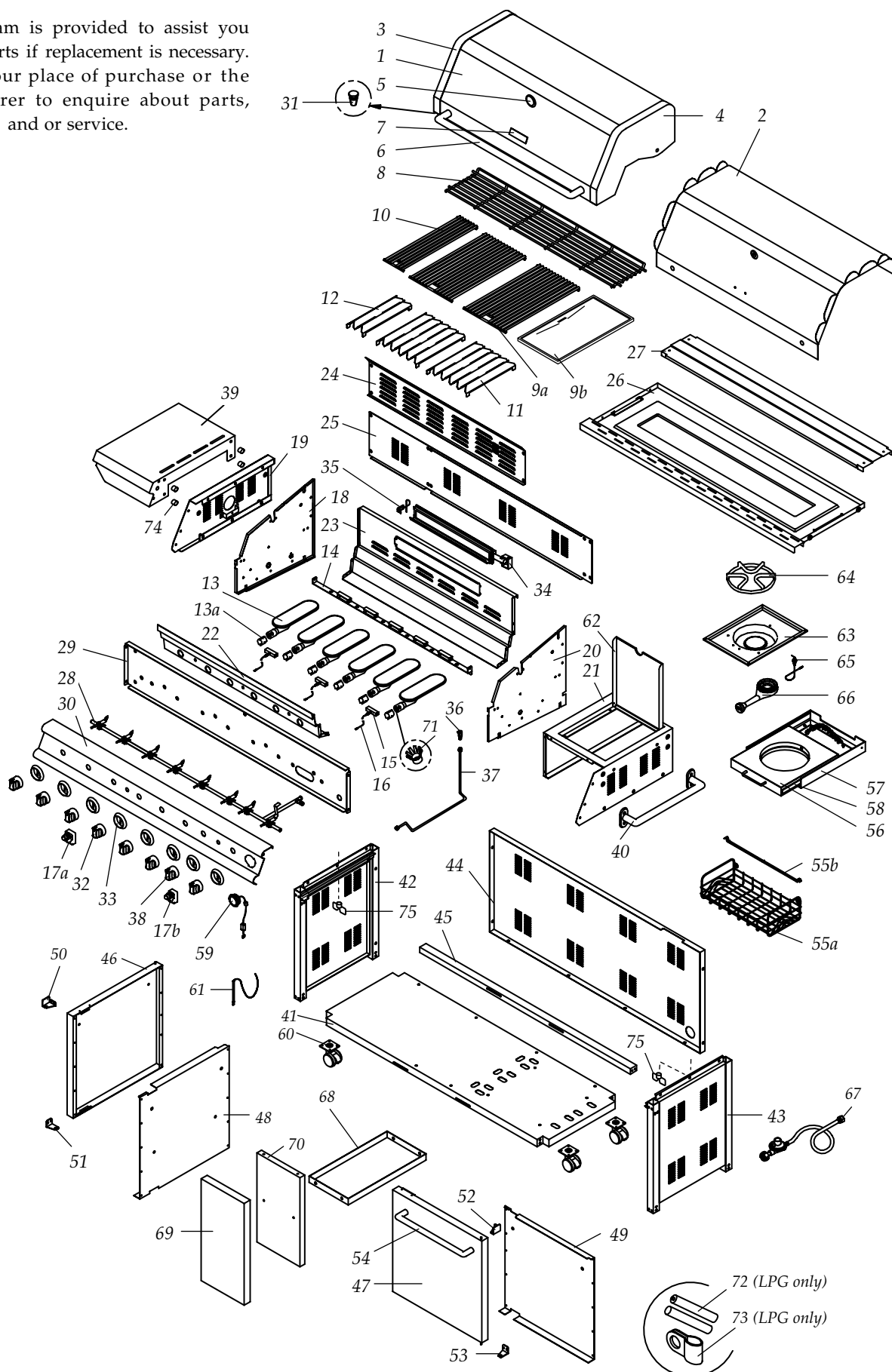


**DANGER – IF YOU SMELL OR HEAR THE  
HISS OF ESCAPING GAS FROM THE GAS  
CYLINDER:**

**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 you identify parts if replacement is necessary. Contact your place of purchase or the manufacturer to enquire about parts, availability and or service.



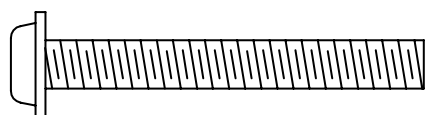
<i>Ref.</i>	<i>Description</i>	<i>Part No.</i>	<i>Qty</i>
1	Stainless steel hood	P00117356A	1
2	Stainless steel hood trim plate	P0011435EA	1
3	Hood side panel – <i>left</i>	P00105347U	1
4	Hood side panel – <i>right</i>	P00106347U	1
5	Temperature gauge	P00601171B	1
6	Hood handle	P00205033B	1
7	Badge	P00415006C	1
8	S/S secondary cooking rack	P01518028B	1
9a	Stainless steel cooking grid	P01606030B	2
9b	C/I hotplate ceramic coating	P05702004E	1
10	Stainless steel cooking grid – 4"	P01606031B	1
11	Stainless steel flametamer	P01708031B	2
12	Stainless steel flametamer – 4"	P01708032B	1
13	Main burner	P02001050E	6
13a	Air shutter for main burner	P05524137C	6
14	Main burner bracket	P02206271B	1
15	Gas collector box w/ electrode	P02608050C	3
16	Ignition wire set	P02615053A	1
17a	Electric igniter – 4 ports	P02502024C	1
17b	Electric igniter – 2 ports	P02502012C	1
18	Barbecue body panel – <i>left</i>	P00720291A	1
19	External body trim panel – <i>left</i>	P00742296C	1
20	Barbecue body panel – <i>right</i>	P00721291A	1
21	External body trim panel – <i>right</i>	P00743296C	1
22	Barbecue body panel – <i>front</i>	P00738304A	1
23	Barbecue body panel – <i>rear</i>	P00725304A	1
24	Wind shield – <i>A</i>	P00737309A	1
25	Wind shield – <i>B</i>	P06905006E	1
26	Pull-out grease draining tray and 2 x winged screws	P02714291A	1
27	Grease draining tray heat shield	P06903009A	1
28	Gas manifold/valve assembly		
	<i>LPG</i>	Y0060087	1
	<i>NG</i>	Y0060090	1
29	Control panel heat shield	P03011132C	1
30	Control panel		
	<i>LPG</i>	P02911291N	1
	<i>NG (no fuel gauge hole)</i>	P02911291T	1
31	Hood stopper	P05518100I	2
32	Control knob	P03412331C	7
33	Control knob seat	P03415264A	8
34	Rotisserie burner assembly	P02007049D	1
35	Electrode for rotisserie burner	P02614006B	1
36	Injector for rotisserie burner		
	<i>LPG</i>	P06509010A	1
	<i>NG</i>	P06509012A	1
36a	Injector for main burner		
	<i>LPG</i>	P06509011A	1
	<i>NG</i>	P06506002A	1

<i>Ref.</i>	<i>Description</i>	<i>Part No.</i>	<i>Qty</i>
36b	Injector for side burner		
	<i>LPG</i>	P06522001A	1
	<i>NG</i>	P06522002A	1
37	Gas tube for rotisserie burner	P03717033A	1
38	Control knob for rotisserie burner	P03412341C	1
39	Side shelf – <i>left</i>	P01106028B	1
40	Trolley side handle	P00205032B	1
41	Bottom shelf	P01005027K	1
42	Trolley side panel – <i>left</i>	P07617009E	1
43	Trolley side panel – <i>right</i>	P07618009E	1
44	Trolley rear panel	P07702018E	1
45	Door bracket	P03301022J	1
46	Door panel – <i>left</i>	P04302012A	1
47	Door panel – <i>right</i>	P04303012A	1
48	Door trim plate – <i>left</i>	P07506007D	1
49	Door trim plate – <i>right</i>	P07507007D	1
50	Door axle bracket – <i>left top</i>	P03314018C	1
51	Door axle bracket – <i>left bottom</i>	P03314019C	1
52	Door axle bracket – <i>right top</i>	P03314020C	1
53	Door axle bracket – <i>right bottom</i>	P03314021C	1
54	Stainless steel door handle	P00205036B	2
55a	Wire basket	P05204010E	1
55b	Division wire for wire basket	P05204012E	1
56	Cylinder pull-out tray – <i>LPG only</i>	P04009028H	1
57	Bracket for cylinder pull-out tray		
	<i>LPG only</i>	P04010030H	1
58	Cylinder tray slide	P05516131B	1
59	Fuel gauge display with stainless steel ring assembly – <i>LPG only</i>	P05310032B	1
60	Castor	P05115020A	4
61	Manual lighting stick	P05313023B	1
62	Stainless steel side burner lid	P00115346A	1
63	S/S side burner body – <i>inner</i>	P02301006B	1
64	Pot support	P00805013B	1
65	Side burner electrode	P02607052C	1
66	Side burner assembly	P02002056D	1
67	Regulator and hose assembly	P03603001A	1
68	Division panel	P07512013D	1
69	Decorative panel	P07501008A	1
70	Decorative inside panel	P07509009D	1
71	Heat-insulating ring for main burner valve	P06801007F	6
72	AAA battery – <i>LPG fuel gauge</i>	P05301002A	2
73	Wire fastener – <i>LPG only</i>	P05310040A	1
74	Side shelf nylon insulating spacers	n/a	4
75	Winged screws ( <i>inc. hardware pack</i> )	n/a	2
----	Hardware pack	P06001028A	1
----	Operating and assembly instruction booklet	P80140004A	1

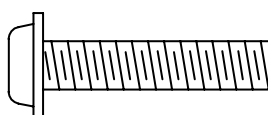
The following information is a breakdown of the hardware pack.  
It explains which fittings are used during the various stages of assembly.

Ref.	Component	Qty.	Purpose of Component
H005	1/4" x 1/2" Phillips-head screw	16	Install castor to castor seats of bottom shelf
H030	1/4" x 50 mm Phillips-head screw	8	Attach trolley side panels to bottom shelf
H005	1/4" x 1/2" Phillips-head screw	8	Attach rear panel to trolley
H005	1/4" x 1/2" Phillips-head screw	4	Attach cylinder pull-out tray kit to bottom shelf ( <i>LPG model only</i> )
H030	1/4" x 50 mm Phillips-head screw	4	Attach door bracket to trolley
H005	1/4" x 1/2" Phillips-head screw	4	Install decorative panel to trolley
H005	1/4" x 1/2" Phillips-head screw	4	Install division panel to trolley
H033	3/16" x 1/2" Phillips-head screw	8	Install door axle brackets to trolley
H005	1/4" x 9 mm Phillips-head screw	2	Install wire basket to left door trim plate
H032	1/4" x 30 mm Phillips-head screw	6	Attach barbecue body to trolley
H031	1/4" x 3/4" Phillips-head screw	4	Attach side shelf to barbecue body
H034	1/4" x 3/4" flat-head screw	4	Attach trolley side handle to barbecue body
H029	5/16" x 89 mm wing bolt	1	Secures gas cylinder ( <i>LPG model only</i> )
P05301001A	AA battery	2	Powers the electric igniter
P05313023B	Manual lighting stick	1	Attaches to outside body panel – <i>Left</i>
H035	M4 x 8 mm Phillips-head screw	1	Attaches to outside body panel – <i>Left</i>

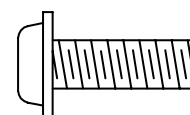
#### Actual size and quantity of each hardware piece



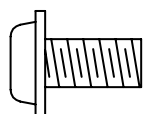
1/4" x 50 mm Phillips-head screw  
Qty. 12 Ref. # H030



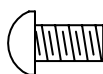
1/4" x 30 mm Phillips-head screw  
Qty. 6 Ref. # H032



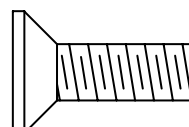
1/4" x 3/4" Phillips-head screw  
Qty. 4 Ref. # H031



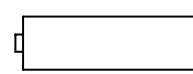
1/4" x 1/2" Phillips-head screw  
Qty. 38 Ref. # H005



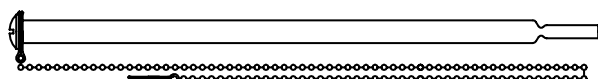
3/16" x 9 mm Phillips-head screw  
Qty. 8 Ref. # H033



1/4" x 3/4" flat-head screw  
Qty. 4 Ref. # H034



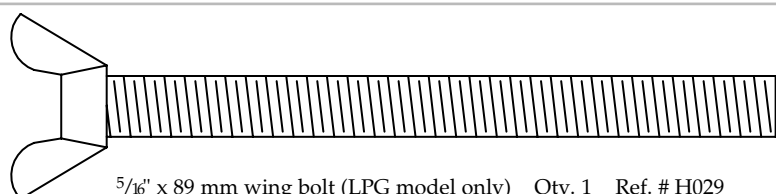
AA battery Qty. 2  
Ref. # P05301001A Scale 1:2



Manual lighting stick  
Qty. 1 Ref. # P05313023B Scale 1:2



M4 x 8 mm Phillips-head screw  
Qty. 1 Ref. # H035

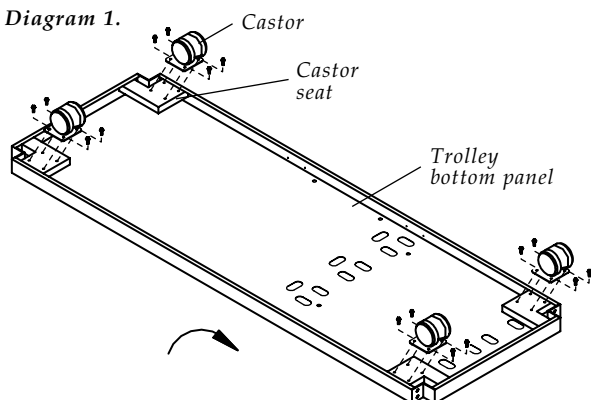


5/16" x 89 mm wing bolt (*LPG model only*) Qty. 1 Ref. # H029

### ASSEMBLING THE BARBECUE TROLLEY

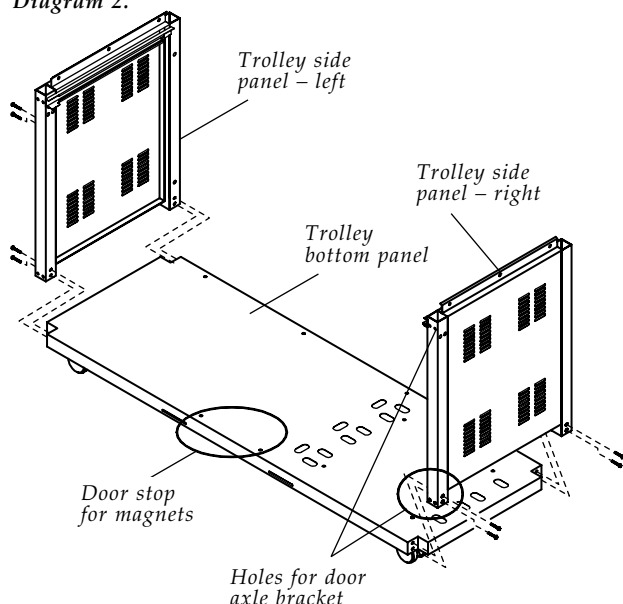
1. Turn over the trolley bottom panel on floor. Install the 4 castors to castor seats on the trolley bottom panel. Align the holes on castor with the threaded holes on castor seat. Tighten securely by using 16 of the  $\frac{1}{4}$ " x  $\frac{1}{2}$ " Phillips-head screws provided. See diagram 1.

Diagram 1.



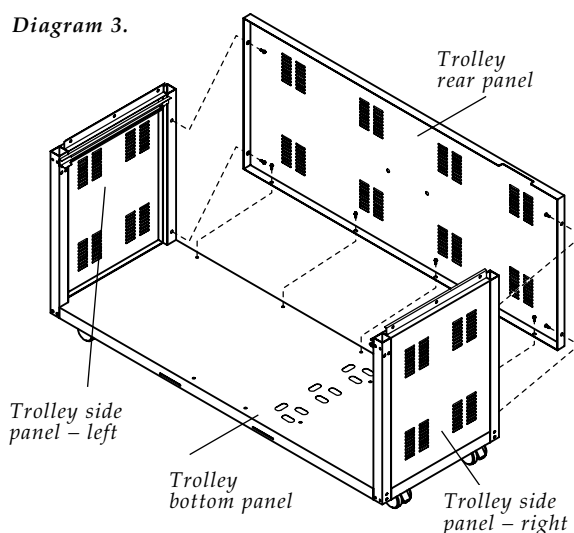
2. Before attaching the trolley bottom panel to trolley side panels be sure door stop for magnets on the bottom panel and holes for door axle brackets on trolley side panels are located on the front side. See diagram 2.

Diagram 2.



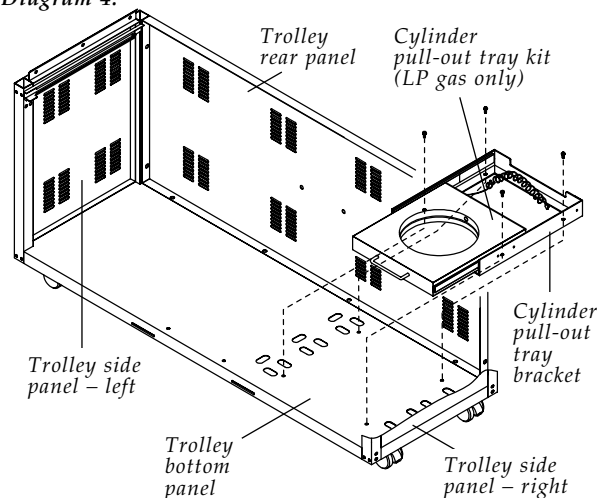
3. Install trolley side panels to the bottom panel. Align the holes on trolley side panels with the threaded holes at the corners of trolley bottom panel. Tighten securely by using 8 of the  $\frac{1}{4}$ " x 50 mm Phillips-head screws provided. See diagram 2.
4. Install the trolley rear panel to inside of rear trolley side panels and to rear of trolley bottom panel. Align the holes on the trolley rear panel with the threaded holes on trolley side panels and trolley bottom shelf. Tighten securely by using 8 of the  $\frac{1}{4}$ " x  $\frac{1}{2}$ " Phillips-head screws provided. See diagram 3.

Diagram 3.



5. Place the cylinder pull-out tray kit on the trolley bottom panel. Extend the cylinder tray outward from its bracket so you can align the holes on the bracket with the threaded holes on the top of trolley bottom panel. Tighten securely by using 4 of the  $\frac{1}{4}$ " x  $\frac{1}{2}$ " Phillips-head screws provided. See diagram 4. Slide tray back into bracket after securing to bottom.

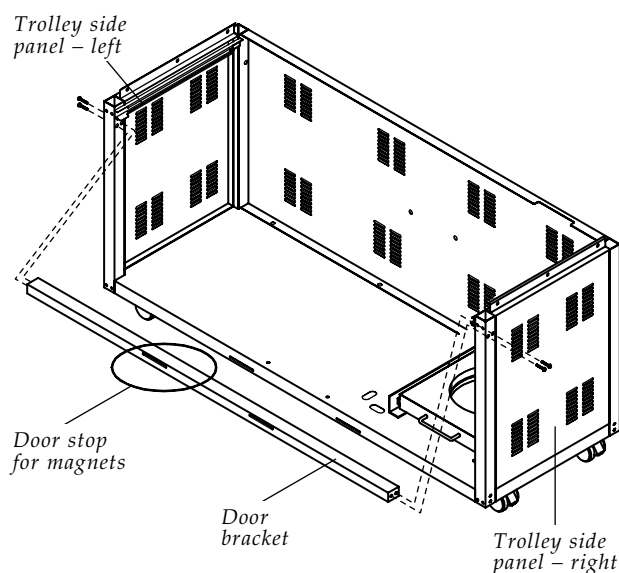
Diagram 4.





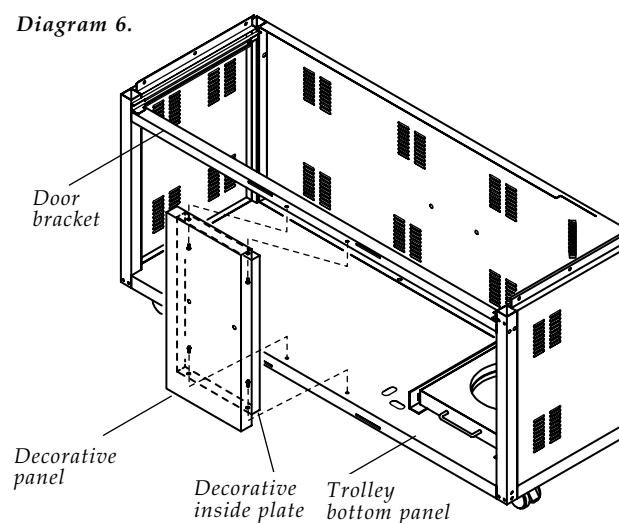
6. Before installing the door bracket to the inside of front trolley side panels, check and ensure door stops for magnets on the door bracket are located on the front side. *See diagram 5.*
7. Install the door bracket to the inside of front trolley side panels. Align the threaded holes on the door bracket with the holes on trolley side panels. Tighten securely by using 4 of the  $\frac{1}{4}$ " x 50 mm Phillips-head screws provided. *See diagram 5.*

Diagram 5.



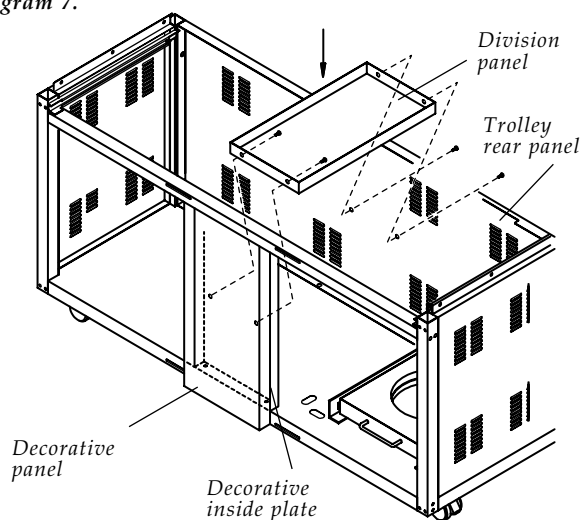
8. Remove the white protective film from the stainless steel decorative panel.
9. Install the decorative panel to the trolley. Align the 2 threaded holes on the bottom of door bracket and the 2 threaded holes on the top of bottom shelf with the 4 holes on the decorative inside plate. Tighten securely by using 4 of the  $\frac{1}{4}$ " x  $\frac{1}{2}$ " Phillips-head screws provided. Then tighten 4 loose screws on the door bracket. *See diagram 6*

Diagram 6.



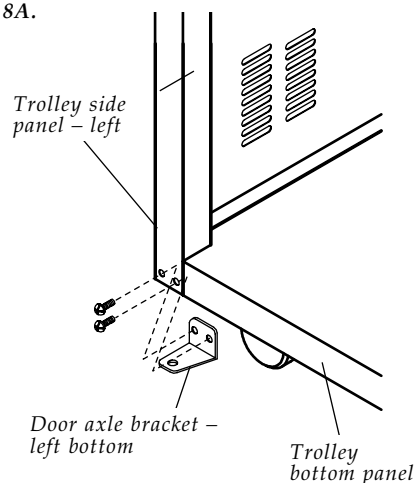
10. Install the division panel to the trolley. Align the 2 threaded holes on the decorative inside plate and 2 holes on the trolley rear panel with the holes on the division panel. Tighten securely by using 4 of the  $\frac{1}{4}$ " x  $\frac{1}{2}$ " Phillips-head screws provided. *See diagram 7.*

Diagram 7.



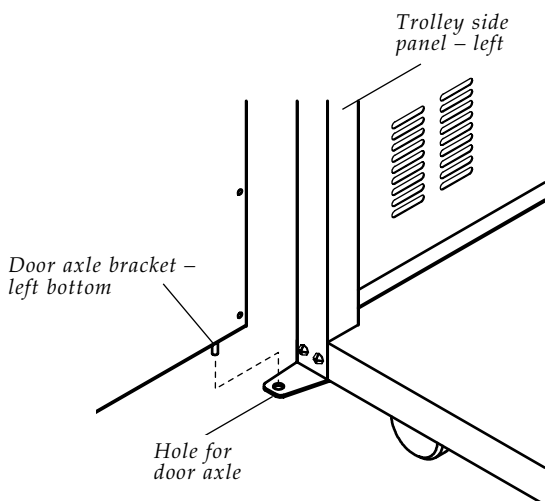
11. Remove the white protective film from the stainless steel door panel and stainless steel door axle bracket.
12. Install the door axle bracket-left bottom to the left trolley side panel. Align the threaded holes on the door axle bracket-left bottom with the holes on the bottom of left trolley side panel. Tighten securely by using 2 of the  $\frac{3}{16}$ " x 9 mm Phillips-head screws provided. *See diagram 8A.*

Diagram 8A.



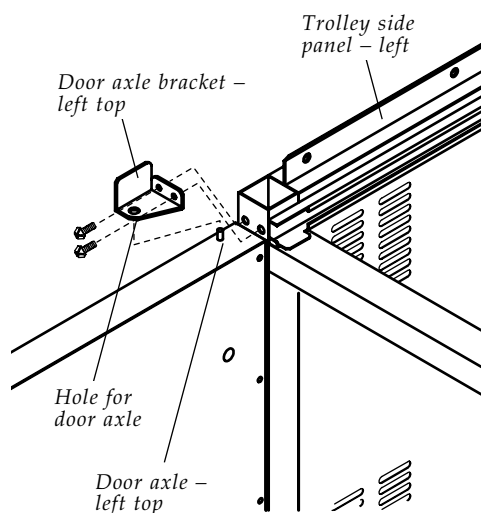
13. Place the axle on bottom of the left door panel to the door axle bracket-left bottom. *See diagram 8B.*

*Diagram 8B.*



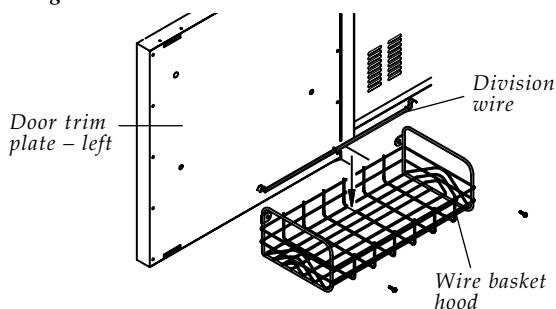
14. Before installing the door axle bracket-left top to the left trolley side panel, with an assistant, hold the door panel and keep it vertical.
15. Place the axle on top of the left door panel to the door axle bracket-left top. Install the door axle bracket-left top to the left trolley side panel. Align the holes on the door axle bracket-left top with threaded holes on the top of left trolley side panel. Tighten securely by using 2 of the  $\frac{3}{16}$ " x 9 mm Phillips-head screws provided. *See diagram 8C.*

*Diagram 8C.*



16. Follow the steps 1 to 5 of the installing the left cabinet door to install the right cabinet door.
17. Attach the wire basket to the left trim plate *as shown in diagram 8D.* Tighten securely using 2 of the  $\frac{1}{4}$ " x  $\frac{1}{2}$ " Phillips-head screws provided. Place the division wire on the wire bracket.

*Diagram 8D.*



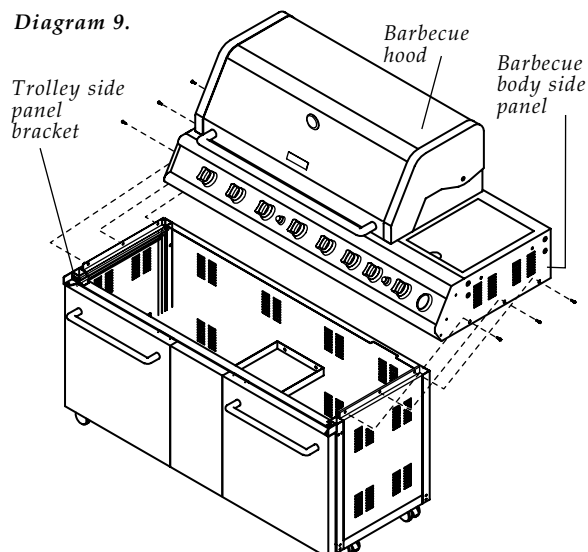
#### INSTALLING THE BARBECUE BODY

1. Now that you have assembled the barbecue trolley you can install the pre-assembled barbecue body. *See diagram 9.* If you haven't already done so, open the barbecue hood and remove the packed components. Lock the castors. Even with the components removed, the next step requires 2 people.
2. With an assistant, carefully lift and position the barbecue body onto the barbecue trolley. Align the 6 holes of the body side panel to the threaded holes on the trolley side panel mounting bracket. Secure firmly by using 6 of the  $\frac{1}{4}$ " x 30 mm Phillips-head screws provided.



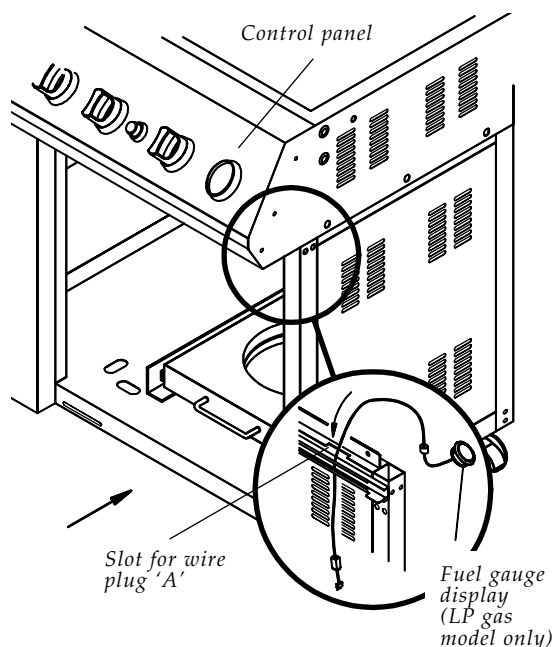
**BE CAREFUL NOT TO PINCH FINGERS  
WHEN LOWERING HEAD ONTO TROLLEY**

*Diagram 9.*



- Open the front doors of cabinet. Remove fastening band from fuel gauge display wire plug 'A' that is behind the heat shield of the control panel.
- Place the wire plug 'A' through the slot in side of right trolley side panel as shown in diagram 10.

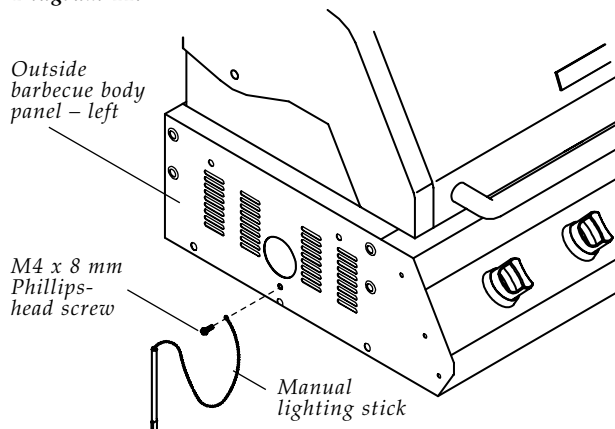
Diagram 10 (LP gas model only).



#### INSTALLING MANUAL LIGHTING STICK

- Attach the manual lighting stick to the external body trim panel –left as shown in diagram 11. Align the hole at the end of manual lighting stick wire with the threaded hole on the external body trim panel. Tighten securely using the M4 x 8 mm Phillips-head screw.

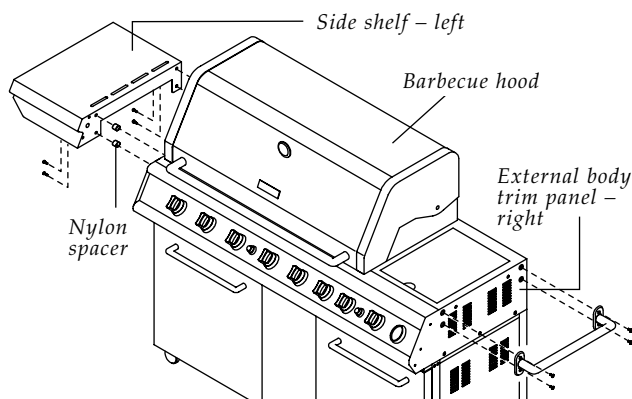
Diagram 11.



#### INSTALLING SIDE SHELF AND TROLLEY SIDE HANDLE

- Remove the white protective film from the stainless steel side shelf.
- With the aid of an assistant, attach side shelf to left side of barbecue. Install nylon spacers onto the  $\frac{1}{4}$ " x  $1\frac{1}{2}$ " Phillips-head screws and then align the holes on side shelf with the threaded holes on left outside body panel. Tighten securely using 4 of the  $\frac{1}{4}$ " x  $1\frac{1}{2}$ " Phillips-head screws with spacers in place. See diagram 12.
- Attach trolley side handle to right side of barbecue. Align the holes on trolley side handle with the threaded holes on right outside body panel. Tighten securely using 4 of the  $\frac{1}{4}$ " x  $\frac{3}{4}$ " flat-head screws provided. See diagram 12.

Diagram 12.

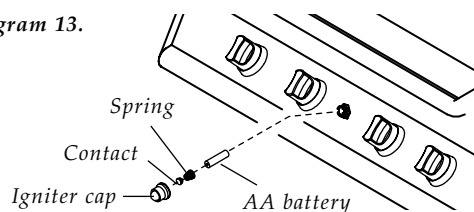


**BARBECUES ON TROLLEYS ARE HEAVY:**  
TO AVOID POSSIBLE INJURY CAUSED  
WHEN MOVING THE BARBECUE AND  
TROLLEY, THE BARBECUE SHOULD  
BE PUSHED FORWARD, AND NOT  
PULLED FROM BEHIND.

#### IGNITION BATTERY INSTALLATION

- Unscrew the igniter cap located on the control panel and remove the contact and spring from the igniter slot.
- Place the supplied AA battery into the igniter slot with the positive pole facing toward you.
- Place the spring with contact over the battery. screw the igniter cap back onto the control panel.

Diagram 13.



### FUEL GAUGE DISPLAY INSTALLATION

**IMPORTANT:** Before installing batteries be sure the gas cylinder is not mounted in the cylinder pull-out tray.

1. Open the front doors of cabinet. Pull out the gas cylinder storage tray. Connect the wire plug 'A' from fuel gauge display with the wire plug 'B' from rear of cylinder storage tray. Unscrew  $\frac{1}{4}$ " x  $\frac{1}{2}$ " Phillips-head screw (lower) from rear panel and fix wire plug 'A' into wire fastener. Install wire fastener to rear panel. Tighten securely using the same screw. See diagram 16A.
2. From the underside of the control panel, unscrew the fuel gauge display cover on the fuel gauge display box. See diagram 16B.
3. Carefully remove the battery box from the back of the fuel gauge display box and insert two 'AAA' batteries (provided). Be sure to follow correct polarity when inserting batteries.
4. Return the battery box with electric wire into the fuel gauge display box. Screw the fuel gauge display cover onto the fuel gauge display box.

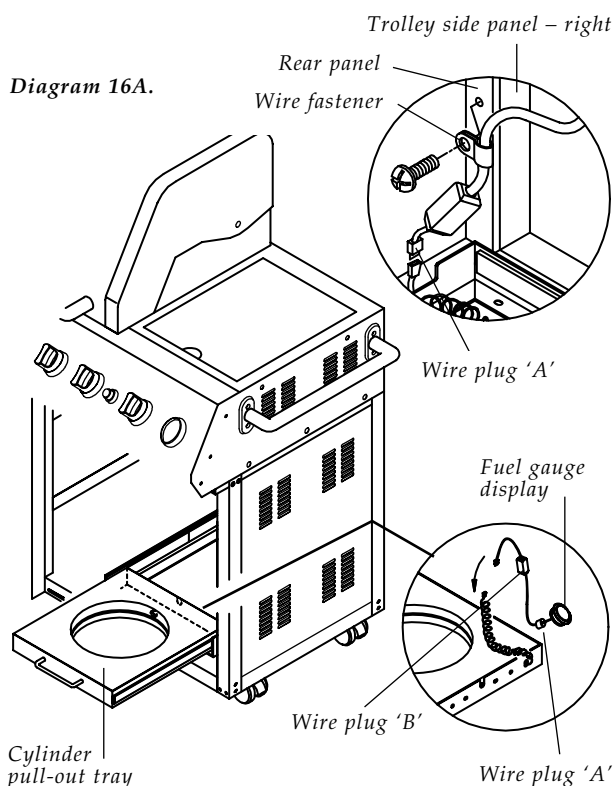
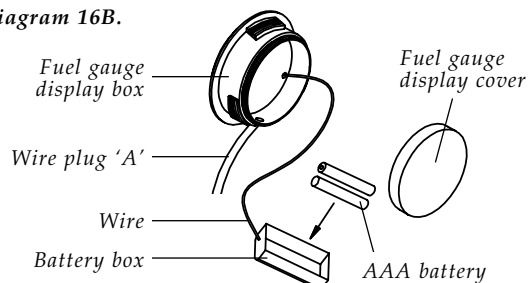


Diagram 16B.



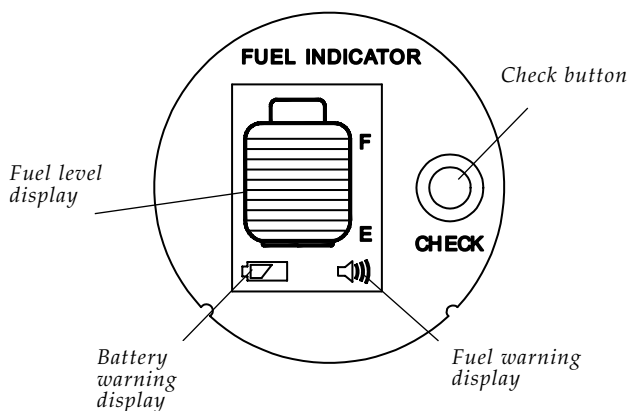
### FUEL GAUGE DISPLAY OPERATING

**NOTE:** Cylinder must be positioned in tray for fuel gauge display check

Press the 'CHECK' button to operate fuel gauge display.

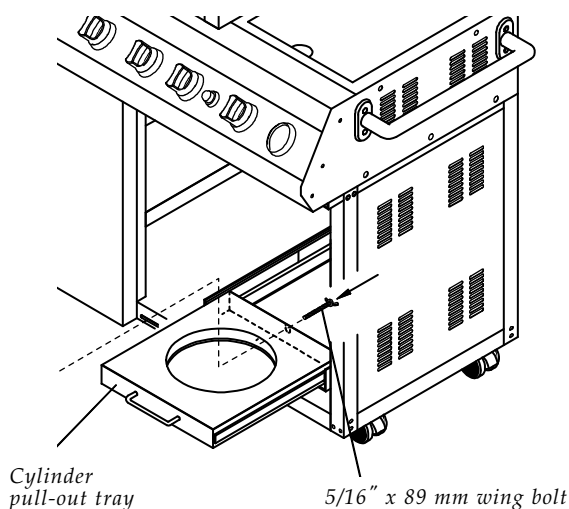
1. **Fuel display:** Indicates gas cylinder fill level
2. **Fuel Warning display:** When the gas cylinder fill level is on the last row a warning signal will sound for approximately 3 seconds to warn you that the cylinder volume is near empty.
3. **Battery Warning display:** A low battery warning light will illuminate when the battery voltage drops to a low level. Replace the batteries.

**IMPORTANT:** When the gas cylinder is removed from the cylinder storage tray, the fuel gauge display will not operate.



### GAS CYLINDER LOCK

Install the  $\frac{5}{16}$ " x 89 mm wing bolt as shown below to secure the gas cylinder in place during use.



### ENSURING BURNER CONTROLS ARE OFF

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

**NOTE:** The 'OFF' position on the control panel is identified by a black vertical line. When the line or the word 'OFF' printed on the control knob aligns with the black vertical line on the control panel, 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 manual. Check to see that gas cylinder is filled and that the end of each burner tube is properly located over each valve orifice. Set burner controls to 'OFF' position.

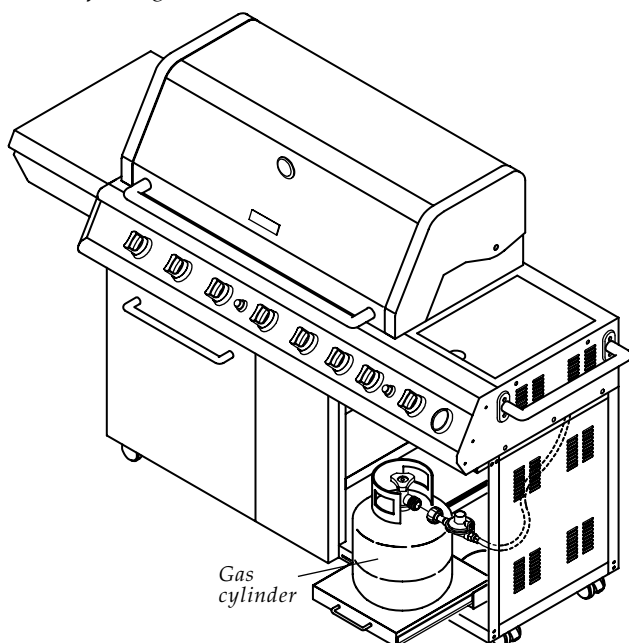
### CONNECTING AND DISCONNECTING TO GAS SOURCE



TEST FOR LEAKS WITH A SOAP SOLUTION, NEVER WITH AN OPEN FLAME. (Refer page 4)

### CONNECTING TO GAS SOURCE

1. Attach hose and regulator assembly to the main barbecue gas piping. Tighten securely with a shifter.
2. Locate the gas cylinder onto the gas cylinder storage tray on the RHS of the trolley bottom panel.  
*Refer diagram below.*



3. Attach the cylinder connection device of regulator and hose assembly to cylinder valve outlet.
4. Open the gas cylinder valve fully to allow gas to flow.
5. Leak test all accessible connections thoroughly with a soapy water solution prior to lighting the barbecue.  
*Refer to Safety information at beginning of booklet.*
6. 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 burner control 'OFF'.
2. Turn the gas cylinder valve off fully.
3. Detach the regulator assembly from gas cylinder valve.



DISCONNECT OR REMOVE GAS CYLINDER WHEN MANOEUVRING THE BARBECUE OVER UNEVEN SURFACES OR CARRYING UP AND DOWN STAIRS



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

DO NOT STORE A SPARE GAS CYLINDER IN THE STORAGE COMPARTMENT OR NEAR THIS APPLIANCE.

NEVER FILL THE CYLINDER BEYOND 80% FULL.

THIS BARBECUE IS ONLY TO BE USED OUTDOORS.

### NATURAL GAS INSTALLATION

This barbecue is also certified for use on natural gas. Contact the distributor for advice in relation to using your barbecue on natural gas. *Refer back cover.*

If your barbecue is supplied direct from the factory in a natural gas specification, then it must be installed by an authorised person.

### SETTING OF THE 'APPLIANCE TEST POINT PRESSURE' ON NATURAL GAS

Operate 4 right burners on 'HI'. Attach manometer to an injector of one of the unlit burners. Adjust regulator until 1 kPa pressure is achieved with 4 burners operating.

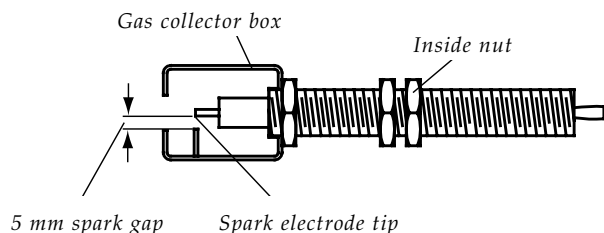
### MAIN BURNER ELECTRODE CHECK

Before placing the cooking components into your barbecue body, ensure that the spark electrode tip is properly positioned within each gas collector box (*a wide stainless steel mechanism found at the front between each set of burners*). The easiest way to ensure this is to perform the following electrode check:

1. Be sure all control knobs are set to 'OFF'. Open the barbecue hood. NEVER put your face inside the barbecue body.
2. Press igniter cap and look down at the gas collector box. If a spark is present the electrode tips are properly positioned.
3. If no spark is seen, then the spark gap shown below needs to be adjusted as follows:
  - Using an adjustable wrench, loosen the inside nut just until the gas collector box can be manoeuvred and turned upward.

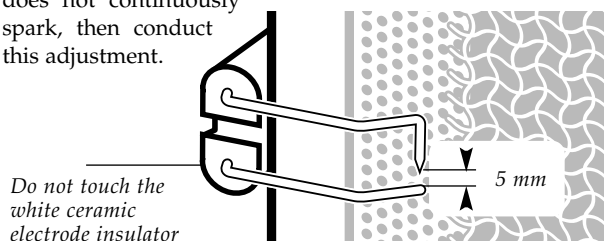
The gap between the spark electrode tip and spark receiver should be approximately 5 mm.

  - If the gap is wider the 5 mm use a pair of long nose pliers and gently squeeze the gas collector box until the gap is correct.
  - Return the gas collector box to its original horizontal position, secure the inside nut and try the electrode check again.



### ROTISSERIE BURNER SPARK ELECTRODE TEST AND ADJUSTMENT

Product shipping can reposition the back burner spark electrode. If your barbecue and side burner are completely assembled and this rotisserie burner electrode does not continuously spark, then conduct this adjustment.



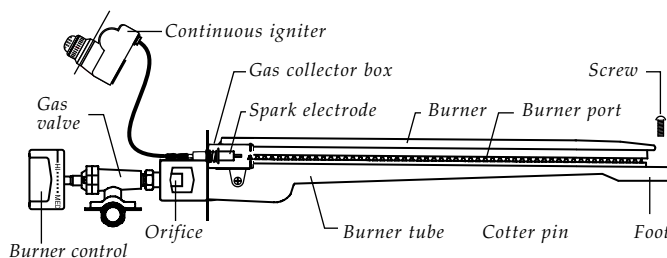
1. Turn the gas supply off at the gas cylinder.
2. Be sure the AA battery is installed and follow all ignition wires to ensure the connections are secure.
3. Push the ignition button and watch for a small blue spark at the rotisserie burner electrode tip. If there is no spark you must adjust the gap between the electrode tip and the stainless steel rotisserie burner screen. The gap should be adjusted to 5 mm or closer.

4. Adjust the gap using needle nose pliers. DO NOT adjust the gap by hand or touch the white ceramic electrode insulator. Using one set of needle nose pliers, securely hold the electrode as shown above. With another set of pliers, gently bend the tip end of electrode to within 5 mm of the stainless steel screen. Be careful not to puncture the screen or break electrode tip.
5. Try spark electrode test again. Re-adjust if necessary.



**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.**

### BURNER OPERATION AND IGNITION SYSTEM CHECK



1. With burner controls in 'OFF' position, open the gas cylinder valve or connect 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 igniter button and check for sparking at the stainless steel gas collector, located adjacent to each burner.
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 required burner control 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.

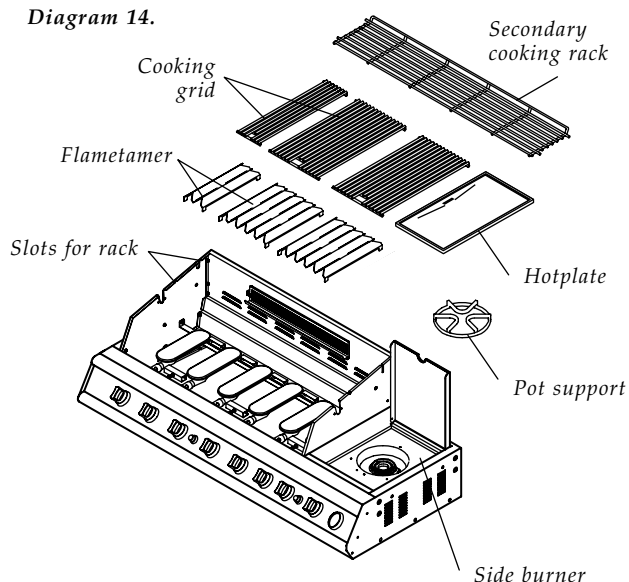
Wait until burners cool and inspect for obstructions to gas flow. See also *Safety instructions* (page 4), *Lighting and Operating instructions* (page 16).

### INSTALLING COOKING COMPONENTS

Check and ensure that each burner is properly located over each orifice prior to installing the flametamer.

1. The flametamer is designed to reduce flaring. Place the flametamers on the lower edge above burners. Flametamers must always be located under the grillplate.
2. Position the cooking plates as shown below.
3. Place the secondary cooking rack into the slots on the barbecue body rails.

Diagram 14.

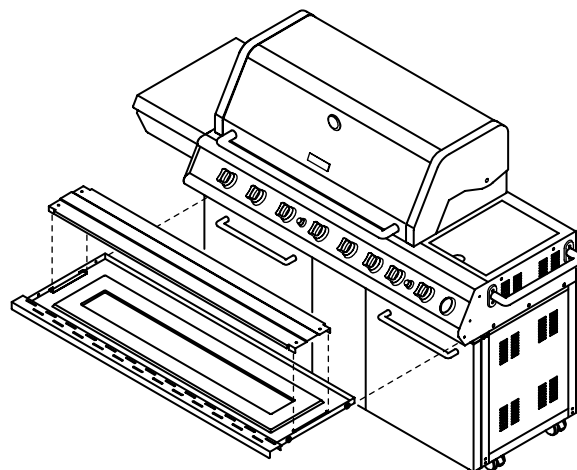


**DO NOT GRIP THE LEFT SIDE SHELF TO ALTER ITS POSITION; ALWAYS GRIP THE STAINLESS STEEL HANDLE ON THE RIGHT SIDE OF BARBECUE TO CHANGE ITS POSITION.**

### INSTALLING PULL-OUT GREASE TRAY

Place heat shield into pull-out grease draining tray. The heat shield must be present and centred for your safety. Slide the pull-out grease draining tray into the tracks on the trolley side panels and push until it stops.

See diagram 18.



With the grease tray fully pushed in, install the 2 x M5 winged screws into the weld nuts located on the underside of the grease tray rails. These can be accessed from the inside of the cabinet and are approximately 85 mm from the front.

**NOTE:** The grease tray must be properly installed and fully pushed in when the barbecue is operating.



**CONTENTS OF FAT/GREASE DRAINING TRAY AND FAT/GREASE RECEPTACLE MAY BE VERY HOT DURING COOKING.**

**ALLOW TO COOL COMPLETELY BEFORE DISPOSING OF THE CONTENTS.**

**LINING THE FAT/GREASE RECEPTACLE WITH ALUMINIUM FOIL ENABLES EASIER CLEANING.**

**REMEMBER: REPLACE FAT/GREASE DRAINING TRAY FOIL REGULARLY.**

**AFTER CONTINUOUS USE, FAT AND/OR COOKING JUICES MAY BUILD UP. TO AVOID ANY FLARE-UPS, IT IS RECOMMENDED THAT THE FAT/GREASE TRAY AND RECEPTACLE BE EMPTIED REGULARLY.**

### 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 eg. *spiders, webs, insects*.
3. Check and ensure the gas cylinder is full.
4. Ensure all connections are securely tightened. Check for gas leaks. See page 3.



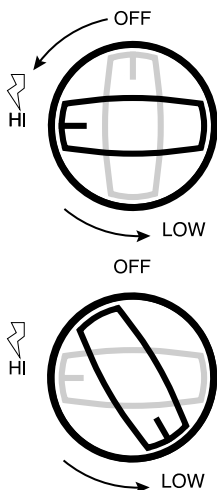
**THE HOOD MUST BE IN THE OPEN POSITION, FOR LIGHTING**  
**DO NOT SMOKE AT ALL TIMES WHEN ATTEMPTING TO IGNITE BARBECUE.**  
**CAUTION: DO NOT MOVE TROLLEY WHILE BARBECUE IS IN OPERATION**

### MAIN BURNER IGNITION



**CAUTION: DO NOT LEAVE THE BARBECUE UNATTENDED WHEN BURNER/S IS ALIGHT.**

1. Open barbecue hood before attempting to light burners.
2. Set control knobs to 'OFF' and open the gas cylinder valve.
3. Push and turn the required control knob to 'HI'.
4. Immediately press the continuous spark igniter for 3 - 4 seconds to light the burner.
5. If the burner does not light, turn the control knob to 'OFF', wait 5 minutes for gas to clear, then retry.
6. Once the burner is ignited, the adjacent burner can be lit by simply turning its control knob to 'HI'.
7. Adjust control knobs to your desired cooking temperature.
8. If ignition cannot be achieved, perform ignition check procedure. Refer page 14.

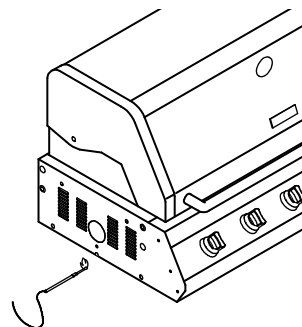


### MANUAL IGNITION

If for some reason, igniters fail to produce a spark at the electrode, barbecue can be lit carefully with a match.

To light barbecue with a match, refer previous steps. Insert match into lighting stick provided and insert lit match through lighting hole located on left side of barbecue body, after turning the left burner control to the 'HI' position.

Sequentially light the remaining burners from left to right.



**NEVER LEAN OVER THE BARBECUE COOKING AREA WHILE LIGHTING THE APPLIANCE.**

**KEEP YOUR FACE AND BODY AT A SAFE DISTANCE (AT LEAST 450 mm) FROM THE MANUAL LIGHTING HOLE OR BURNERS.**



**ANY OF THE FOLLOWING SIGNS MAY INDICATE THAT THE APPLIANCE IS NOT OPERATING PROPERLY AND MAY NEED SERVICING:**

- EXCESSIVE YELLOW FLAME
- IRREGULAR SIZE OF FLAME ACROSS BURNER
- 'POPPING' OF FLAME
- SOOTING
- ABNORMAL NOISE(S)
- HISSING SOUND

**NOTE:** Before requesting service, please refer to page 19 'If Barbecue Fails to Operate Properly'

### FLARE-UPS

The fats and juices that drip from the meat may 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.



**SIDE BURNER IGNITION**

1. Open side burner lid before attempting to light side burner.
2. Set control knobs to 'OFF' and open the gas cylinder valve.
3. Push and turn the control knob for side burner to 'HI'.
4. Immediately press the continuous spark igniter for 3 - 4 seconds to light the burner.
5. If the burner does not light, turn the control knob to 'OFF', wait 5 minutes, then retry.
6. Adjust control knob to your desired flame level.



**THE SIDE BURNER IS DESIGNED FOR USE WITH A WOK UP TO 360 mm DIAMETER, AND COOKING PAN OF UP TO 200 mm DIAMETER.**

**USE OF VERY LARGE POTS MAY RESULT IN DISCOLOURATION OF THE SURFACE FINISH, OR CAUSE POOR COMBUSTION.**

**ROTISSERIE BURNER IGNITION**

**NOTE:** The location of the rotisserie burner makes it more susceptible to wind conditions that will decrease the performance of your rotisserie cooking. For this reason you should not operate the rotisserie burner during windy weather conditions.

1. Open barbecue hood before attempting to light rotisserie burner.
2. Set control knobs to 'OFF' and open the gas cylinder valve.
3. Push and turn rotisserie burner control knob to 'HI'.
4. Then immediately press the continuous spark igniter for 3 - 4 seconds to light the burner.
5. If the burner does not light, turn the control knob to 'OFF', wait 5 minutes, then retry.
6. Once the burner is ignited, the rotisserie burner will reach cooking temperature quickly. The orange/red glow will even out in about 5 minutes.
7. For best results, always rotisserie cook with the hood down.

**NOTE:** If extra heat is required, then any of the main burners may be used on the 'LOW' setting only.

**OPERATING PROCEDURE****BURN-OFF**

Before cooking on your barbecue for the first time, burn-off any residual oils or foreign matter from the cooking plates. **ENSURE THE HOOD IS OPEN**, and operate at 'HI' setting for approximately 15 minutes. Allow to cool then wash grillplates/hotplate thoroughly with soap suds and scrubbing brush. Rinse thoroughly and wipe clean with a cloth.

**PREHEATING**

It is necessary to preheat the barbecue before cooking. Operate the burners under the cooking surface to be used at 'HI' for approximately 10 minutes before cooking. Hooded barbecues should be pre-heated with the hood down.

**COOKING TEMPERATURES**

'HI' setting – Use this setting only for warm up, for searing steaks and chops, and for burning food residue from the 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 'LOW'). Use this setting for most grilling, and for cooking hamburgers and vegetables.

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

Actual cooking surface temperatures vary with outside temperature and the wind conditions.



**CAUTION: IF BURNERS GO OUT DURING OPERATION, CLOSE GAS SUPPLY AT SOURCE, AND TURN ALL BURNER CONTROLS OFF.**

**OPEN HOOD AND WAIT 5 MINUTES BEFORE RE-ATTEMPTING TO LIGHT (ENSURE ACCUMULATED GAS FUMES HAVE CLEARED).**

**CAUTION: SHOULD A GREASE FIRE OCCUR, ATTEMPT TO CLOSE GAS SUPPLY AT SOURCE, TURN OFF ALL BURNERS AND REMOVE FOOD IF POSSIBLE.**

**KEEP THE VENTILATION OPENINGS OF THE CYLINDER ENCLOSURE FREE AND CLEAR FROM DEBRIS.**

### BARBECUING WITH THE HOOD DOWN



**NEVER USE ANY BURNER, OR COMBINATION OF BURNERS ON 'HI' WHEN COOKING WITH THE HOOD DOWN.**

Cooking with the hood in the closed position helps to cook food more quickly than in conventional open-style barbecues with a lid. The hood (*when closed*) helps to retain the heat more evenly and conserves energy. For the best cooking results, always use the burners on 'MED' or 'LOW' and use the indirect cooking method (*explained below*) when the hood is down. High direct heat on the cooking plates when the hood is down may result in burnt food, or damage to your barbecue.

The following methods are referred to as 'INDIRECT COOKING'. Poultry and large cuts of meat cook slowly to perfection on the barbecue by indirect heat.

The heat from the selected burners circulates gently throughout the barbecue, cooking the meat or poultry without any direct flame touching it. This method greatly reduces flare-ups when cooking extra fatty cuts, because there is no direct flame to ignite the fats and juices that drip during cooking.

**REMEMBER:** Only use burners on 'LOW' for indirect cooking. Only use outside burners for indirect cooking.

Remove solid hotplate from barbecue body and position grillplate and flametamers over centre burners.

With the hood open, ignite the outer left and right burners. Once ignition is established, close the hood. Leave the burners on 'HI' for 10 minutes or until the temperature reaches a suitable level for cooking. Modulate the required temperature by turning the outermost burners progressively to 'MED' or 'LOW'.

Do not ignite the burners directly under the meat. Food should be positioned in the centre position either in a shallow ovenproof dish or a disposable aluminium foil to retain juices for basting.

Extremely large cuts of food, such as turkey may be placed in the baking dish directly over the flametamer .

### GUIDE TO ROTISSERIE COOKING WITH THE ROTISSERIE BURNER

#### ROTISSERIE COOKING

Rotisserie cooking produces foods that are moist, flavourful and attractive. The rotisserie system is most commonly used for cooking meat or poultry and is designed to cook food from the rotisserie burner using infrared heat. The rotisserie burner is an infrared type, which provides intense searing radiant heat. The intense heat sears in the natural juices and nutrients found in quality cuts of meat.

The cooking times on a rotisserie will vary accordingly depending on the size and the cut of the meat.

#### BALANCING THE FOOD

In rotisserie cooking, balancing the food is of utmost importance. The rotisserie must turn evenly or the stopping and starting action will cause the food to cook unevenly and possibly burn the heavier side.

The easiest foods to balance are those of uniform shape and texture. To test if the food is balanced correctly when secured, place the ends of the rotisserie spit loosely in the palms of your hands. If there is no tendency to roll, give the spit a quarter turn. If it is still stable, give it a final quarter turn. It should rest without turning in each of these positions.

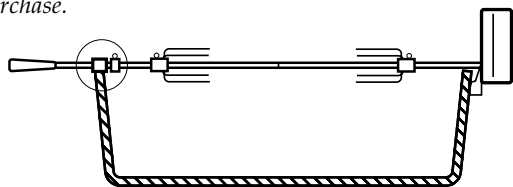
To load the spit rods, begin with handle in place on slot located in barbecue side panel. Slide one of the holding forks (*with prongs facing away from the handle*) onto the spit rod. Push the spit rod through the centre of the food to be basted, and then slide the second holding fork, (*prongs toward the food*) onto the spit rod. It is very important to centre and balance the food to be cooked on the spit rod, then push the meat holding forks firmly together. Tighten the wing nuts with pliers. It may also be necessary to wrap the food with butcher string (*never use plastic or nylon string*) to secure any loose portions.

A rolled piece of meat requires the rotisserie skewer to be inserted through the centre of the length of meat, then secured and balanced.

For meats that contain bones, it is best to secure the rotisserie skewer diagonally through the meaty sections. If protruding bones or wings brown too quickly, cover with pieces of foil.

### ROTISSERIE

Rotisserie is available as an optional extra from your place of purchase.



#### SAFETY POINTS

- Do not operate damaged rotisserie.
- Do not use rotisserie in poor weather conditions.
- Avoid contact with hot surfaces.
- Always load rotisserie to barbecue before switching motor on.
- Always turn rotisserie 'OFF' before removing from barbecue.
- Do not leave rotisserie on barbecue when not in use.

#### LOADING THE SPIT RODS

- Assemble rotisserie rod as shown.
- Centre food on the spit rod.
- Use butcher string to secure loose portions.

### 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 grillplates, 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. See burner diagram on page 14. 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.

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 place of purchase, or contact the manufacturer.



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

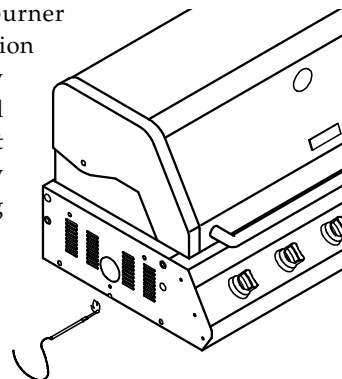


SPIDERS AND SMALL INSECTS CAN OCCASIONALLY SPIN WEBS OR MAKE NESTS IN THE BURNER TUBES. THESE WEBS CAN LEAD TO A GAS FLOW OBSTRUCTION WHICH COULD RESULT IN A FIRE IN AND AROUND THE BURNER TUBES.

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 TO PREVENT ITS OCCURRENCE.

### VISUALLY CHECKING BURNER FLAMES

Occasionally check burner flame for correct operation as shown. Either view flame through manual lighting opening on left side of barbecue body panel or remove cooking plates.



### 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, opposite.

### CLEANING THE COOKING PLATES

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

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 clean off any build-up of food residue. Use a wire brush to remove stubborn burnt on cooking residue.

Dry the flametamer thoroughly before re-installing it into the barbecue body.

**NOTE:** *Flametamers are coated with a ceramic material which can be easily damaged if not handled with care.*

### 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 enable easier cleaning.

### IGNITION BATTERY REPLACEMENT

Follow the instructions provided on page 11.

### 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 grillplates, flametamers, fat/grease draining tray from barbecue body.
2. Remove burners from bottom of barbecue body by unscrewing the burner securing screw at the burner 'foot' using a screwdriver.
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:

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.

**NOTE:** *Do not use compressed air with injectors.*

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, order and 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.

### ANNUAL CLEANING OF BARBECUE BODY

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.



**DO NOT USE OVEN CLEANER  
TO CLEAN THE BARBECUE.**

#### 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 instructed. Electrode tip pointing toward the bottom of gas collector and approximately 5 mm from the bottom of collector box.
9. Replace burners and adjust spark electrode collector box.
10. Replace flametamer, plates and warming rack.
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 durable grade stainless steel, it should provide you with years of trouble-free service. *Refer to care of stainless steel, opposite.*

### CARE FOR STAINLESS STEEL SURFACE

The stainless steel over time will be affected by 'tea staining' (*the brown discolouration of some stainless steel*).

Tea staining can be reduced by washing the surface with mild detergent and warm water. This should then be followed by rinsing with clean cold water. We recommend the surface then be wiped dry with a clean cloth.

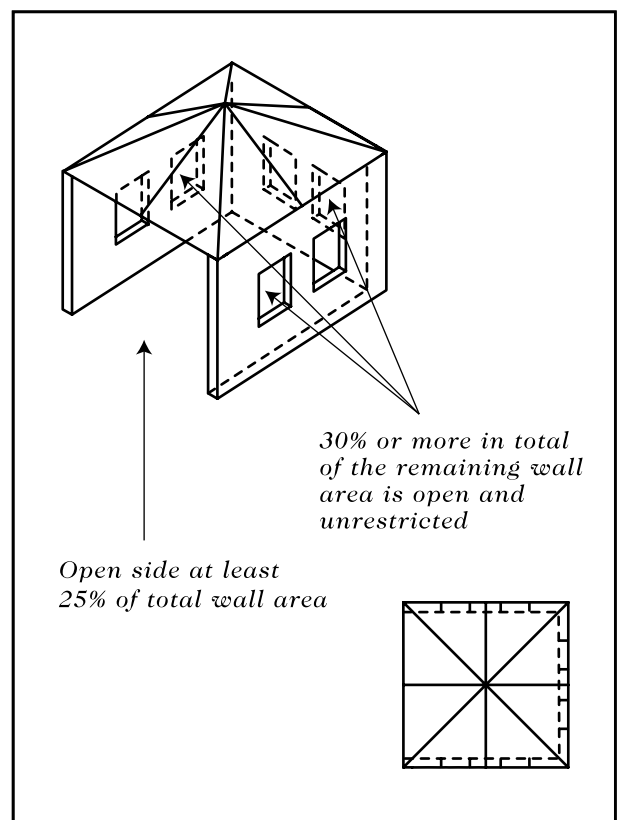
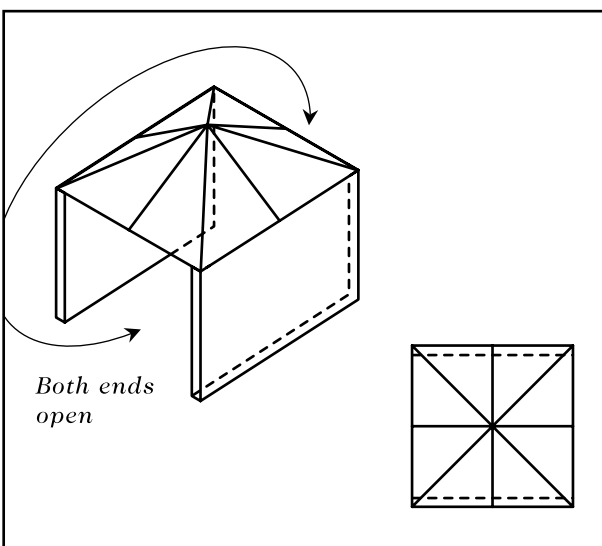
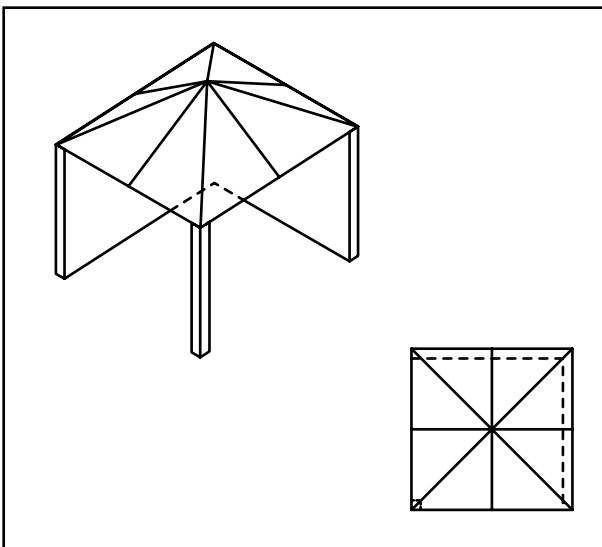
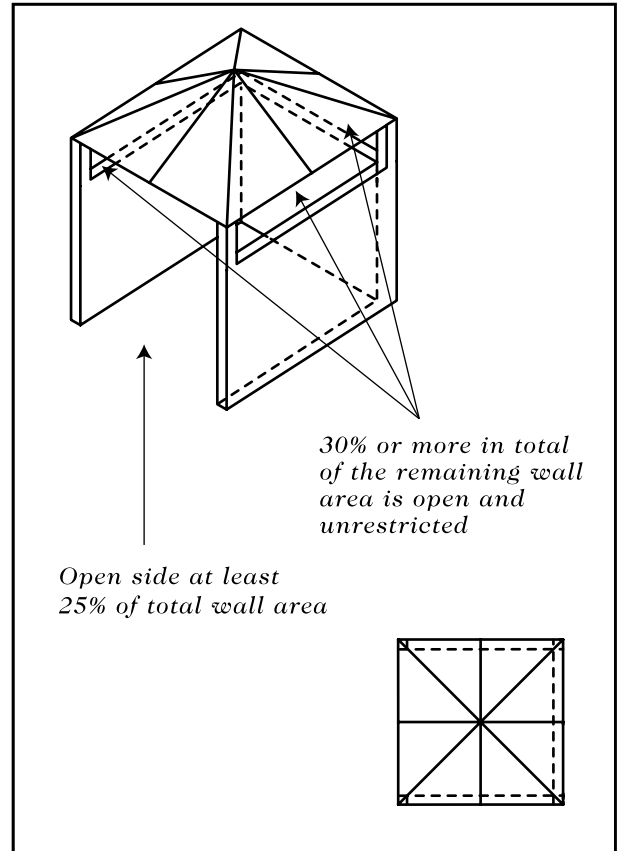
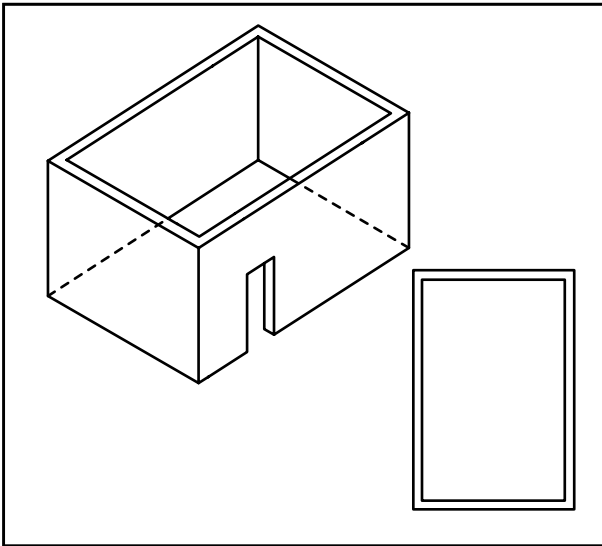


**IN COASTAL AREAS, FREQUENT  
CLEANING AND THE USE OF A COVER  
IS RECOMMENDED TO PROLONG THE  
LIFE OF THE APPLIANCE.  
SALTY AIR WILL ADVERSELY AFFECT  
EXPOSED PARTS.**

### STORAGE

We recommend that you minimise the unit's exposure to the elements. High moisture content in the air (*rain, mist, salt spray etc.*) can affect metal components of this appliance and lead to material breakdown. If left in an area subjected to high moisture content, we strongly recommend that you observe the cleaning procedure on a regular basis and cover the appliance whilst not in use (*covers are available as an optional extra if not supplied with the appliance*). Material breakdown from high moisture conditions can be avoided if the appliance is well protected from the weather and regular cleaning is carried out.

The following diagrams are examples of outdoor areas. The same principles apply to shaded areas.



Customers in Australia, refer to back cover.

## RINNAI NEW ZEALAND. LTD

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Tel (09) 625 4285. Fax (09) 624 3018.  
Internet: [www.rinnai.co.nz](http://www.rinnai.co.nz)  
Email: [sales@rinnai.co.nz](mailto:sales@rinnai.co.nz)

**For your local  
Service Centre  
contact:** 0800 RINNAI (0800 746624).



### YOUR DETAILS

☐ Mr ☐ Mrs ☐ Ms ☐ Other: \_\_\_\_\_

Surname: \_\_\_\_\_ Given name: \_\_\_\_\_

Address: \_\_\_\_\_

Suburb/Town: \_\_\_\_\_ P/code: \_\_\_\_\_

Telephone ( ) \_\_\_\_\_ A/H, Bus: \_\_\_\_\_

### YOUR BARBECUE DETAILS

Date of purchase: \_\_\_\_\_

Place of purchase: \_\_\_\_\_

Serial No. located on front/side panel: \_\_\_\_\_

### ADDITIONAL DETAILS

(Optional questions to assist our continuous improvement program)

Before this purchase, were you aware of Rinnai? ☐ Yes ☐ No

If yes, were you aware that Rinnai produced an extensive barbecue range? ☐ Yes ☐ No

What was your final choice based on?  
☐ Colour ☐ Price ☐ Features ☐ Style ☐ Other: \_\_\_\_\_

Were you recommended to this product by  
☐ Retailer ☐ Friend ☐ Advertising ☐ Past Experience ☐ Other: \_\_\_\_\_

Did you previously own a barbecue? ☐ Yes ☐ No

If yes, what kind? ☐ Portable ☐ Kettle ☐ Inbuilt  
☐ Volcanic Rock/Charcoal ☐ Same ☐ Other: \_\_\_\_\_

If you changed, why? \_\_\_\_\_

Your age ☐ 20-25 ☐ 26-30 ☐ 31-35 ☐ 36-40 ☐ 41-45 ☐ 46-50 ☐ 50+

All personal information collected through this request is primarily for purposes of enquiry warranty information. From time to time Rinnai may be running special product promotional or product servicing offers. If you would like to receive any informational on these offers please tick this box ☐.

For more information regarding our privacy statement, please contact our privacy officer on (03) 9721 6625 during business hours or write to PO Box 460, Mordialloc VIC 3195.

### YOUR DETAILS

☐ Mr ☐ Mrs ☐ Ms ☐ Other: \_\_\_\_\_

Surname: \_\_\_\_\_

Given name: \_\_\_\_\_

Address: \_\_\_\_\_

Suburb/Town: \_\_\_\_\_

State: \_\_\_\_\_ P/code: \_\_\_\_\_

Telephone ( ) \_\_\_\_\_

A/H, Bus. ( ) \_\_\_\_\_

### YOUR BARBECUE DETAILS

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Place of purchase: \_\_\_\_\_

Serial No. located on front/side panel: \_\_\_\_\_

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(Optional questions to assist our continuous improvement program)

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☐ Volcanic Rock/Charcoal ☐ Same ☐ Other: \_\_\_\_\_

If you changed, why? \_\_\_\_\_

Your age ☐ 20-25 ☐ 26-30 ☐ 31-35 ☐ 36-40 ☐ 41-45 ☐ 46-50 ☐ 50+

## 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.

No stamp required  
if posted in Australia

**Delivery Address:**  
PO Box 460  
MORDIALLOC VIC 3195



Rinnai Australia Pty Ltd  
Reply Paid 460  
MORDIALLOC VIC 3195

**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](http://www.rinnai.com.au)

**e-mail:** [enquiry@rinnai.com.au](mailto:enquiry@rinnai.com.au)

### **Head Office:**

**Sales,  
Spare Parts  
& Service:** 10-11 Walker Street, Braeside, Vic 3195.  
Tel 1 300 366 388. 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.

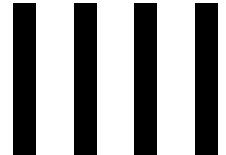
### **QLD Branch:**

**Sales &  
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Tel (07) 3209 4622. Fax (07) 3209 4722.

### **Tasmania:**

**Contact Rinnai Melbourne on**

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



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Marketing Department  
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Royal Oak  
Auckland

