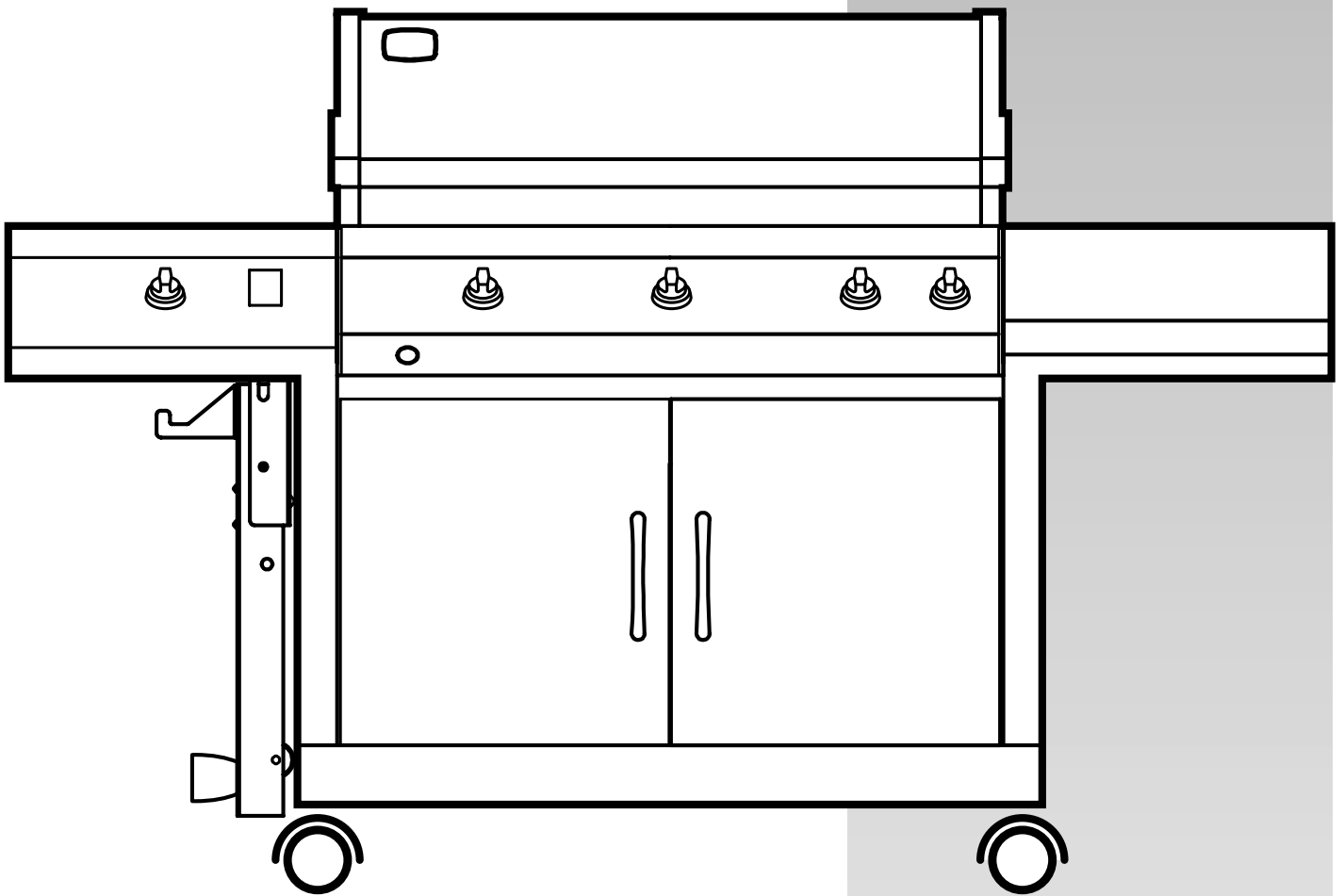


Customer's operating and assembly instructions



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 5** (Australia) **Modular** (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. 6464.

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 1200 mm.
Hood open 1515 mm.

Width – 1620 mm

Depth – Hood closed 660 mm.
– Hood open 720 mm.

CLEARANCES

The following minimum clearances from combustible materials must be maintained: Top – 1000 mm, rear – 400 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 page 23 or 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.

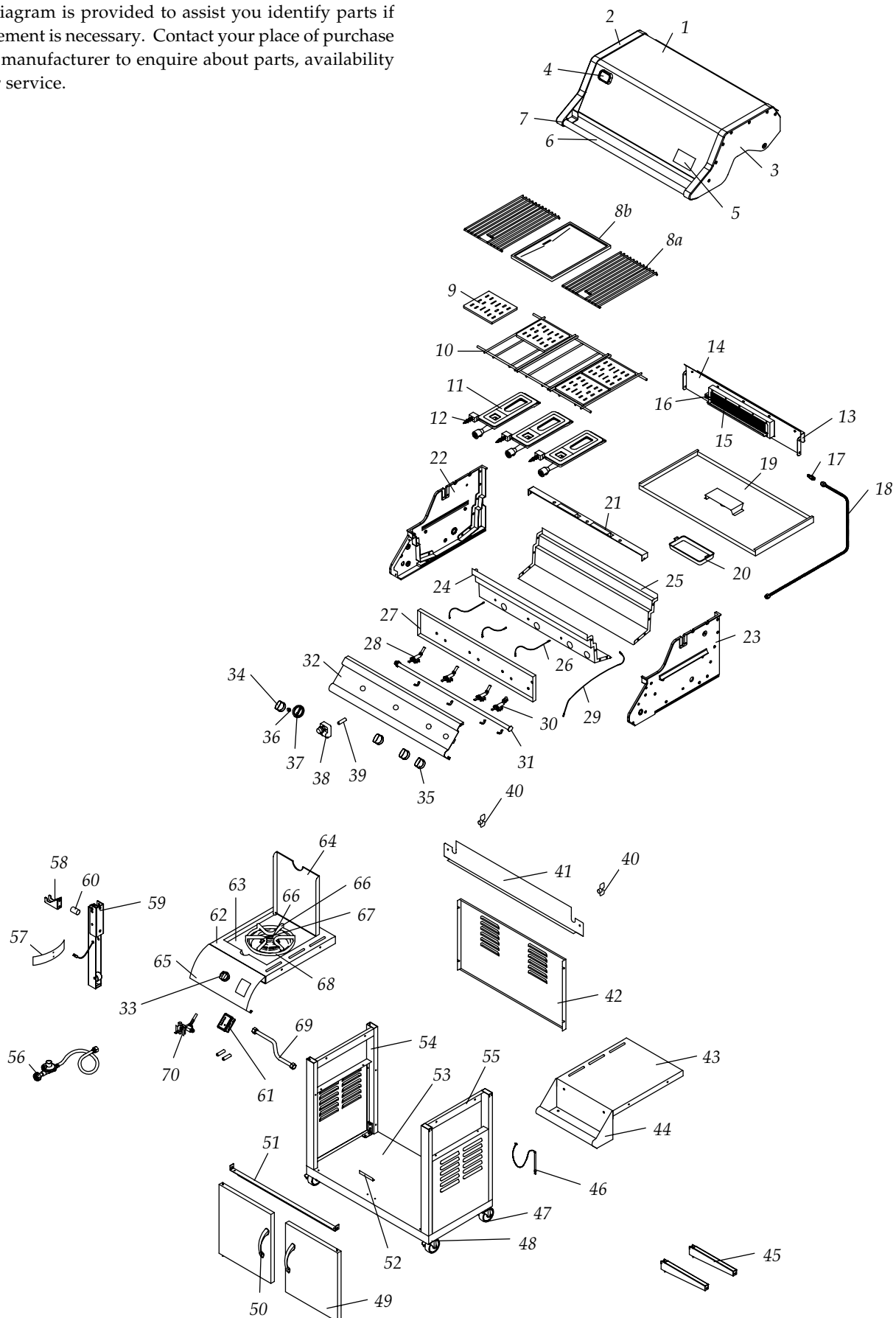


**DANGER – IF YOU SMELL OR HEAR THE
HISS OF ESCAPING GAS FROM THE GAS
CYLINDER:**

**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.



Key	Description	Part No.	Qty
1	Hood plate	P00129306A	1
2	Hood side panel – <i>left</i>	P00105317T	1
3	Hood side panel – <i>right</i>	P00106317T	1
4	Temperature gauge	P00607101C	1
5	Badge	P00415006C	1
6	Hood handle	P00205010B	1
7	Heat-insulating spacer	P06801002A	2
8a	Grillplate – <i>stainless steel</i>	P01602029C	2
8b	Hotplate – <i>matt ceramic</i>	P05702005H	1
9	Ceramic flametamer	P01804001A	4
10	S/S flametamer support	P01720025B	1
11	Burner cast iron	P02001001E	3
12	Gas collector box w/electrode	P02609002B	3
13	Cover for rotisserie burner	P0221331AD	1
14	Frame for rotisserie burner	P03305005H	1
15	Rotisserie burner	P02007027D	1
16	Spark electrode	P02610005B	1
17	Injector – <i>rotisserie burner, LP</i>	P06518002A	1
	Injector – <i>rotisserie burner, NG</i>	P06518003A	1
18	Gas tube assembly	P03701004A	1
19	Grease draining tray	P02705295B	1
20	Grease receptacle	P02701015B	1
21	Burner bracket	P0220321AD	1
22	Barbecue body side panel – <i>left</i>	P00705397E	1
23	Barbecue body side panel – <i>right</i>	P00706397E	1
24	Barbecue body front panel	P00740266D	1
25	Barbecue body rear panel	P00741266D	1
26	Ignition wire set	P02615047A	1
27	Heat shield	P03008163B	1
28	Gas valve – <i>main burner, LP</i>	P03208060D	3
	Gas valve – <i>main burner, NG</i>	P03208061B	3
28a	Injector – <i>main burner, LP</i>	P06502001A	3
	Injector – <i>main burner, NG</i>	P06502003A	3
29	Insulation for back burner ignition wire	P05531001E	1
30	Gas valve – <i>rotisserie burner, LP and NG</i>	P03208063D	1
31	Gas manifold	P05004252E	1
32	Control panel	P02909233S	1
33	Control knob – <i>side burner</i>	P03419271L	1
34	Control knob – <i>main burner</i>	P03411043L	3
35	Control knob – <i>rotisserie burner</i>	P03411033L	1








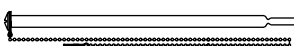


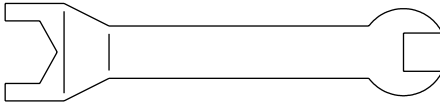
Key	Description	Part No.	Qty
36	Spring	P05504021A	5
37	Control knob seat	P03415014A	5
38	Electric igniter	P02502154C	1
39	AA battery	P05301001A	1
40	Wing nut	P06213001A	2
41	Rear wind shield	P06906003C	1
42	Rear panel	P07701004A	1
43	Side shelf – <i>RHS</i>	P01107024B	1
44	Side shelf tray	P05206008A	1
45	Side shelf bracket (<i>a+b</i>)	P071215007D	1
46	Manual lighting stick	P05507031E	1
47	Caster	P05106003D	4
48	Caster seat	P04507003A	4
49	Door	P04313008A	2
50	Door handle	P00214034B	2
51	Door bracket	P03301014E	1
52	Door stop	P05510089E	1
53	Bottom shelf	P01005019H	1
54	Trolley leg assembly – <i>left</i>	P00901021B	1
55	Trolley leg assembly – <i>right</i>	P00902021B	1
56	Hose and regulator assembly	P03603016A	1
57	Gas cylinder support	P04002032B	1
58	Gas cylinder hook	PP04001032B	1
59	Gas cylinder gauge	P04002033B	1
60	Gas cylinder holder spacer	P05503001L	2
61	Gas cylinder gauge display	P05310031A	1
62	Side burner body	P02301004B	1
63	Side burner shelf	P01102025B	1
64	Side burner lid	P01127029B	1
65	Side burner control panel	P02904243S	1
66	Pot support	P00805010B	1
67	Side burner	P02002047D	1
68	Spark electrode for side burner	P02614007C	1
69	Side burner hose	P03711001F	1
70	Gas valve – <i>side burner, LP</i>	P03203001H	1
	Gas valve – <i>side burner, NG</i>	P03203002H	1
71	Injector – <i>side burner, LP</i>	P06516001A	3
	Injector – <i>side burner, NG</i>	P06516002A	3
--	Operating and assembly instruction booklet	P80140005A	
--	Hardware pack	P06002023A	

The following information is a breakdown of the hardware pack.

It explains which fittings are used during stages of assembly.

Ref.	Component	Quantity	Purpose of Component
B	1/4 x 2 1/2" Phillips-head screw	2	Attaches barbecue body to trolley leg
L	1/4" Lock nut	2	
N	1/4 x 3/4" Phillips-head screw	4	Secures barbecue body onto the trolley
L	1/4" Lock nut	4	
E	1/4 x 1/2" Phillips-head screw	2	Attaches LP-gas cylinder gauge to side trolley panel
E	1/4 x 1/2" Phillips-head screw	2	Gas cylinder hook and holder to LP-gas cylinder gauge
E	1/4 x 1/2" Phillips-head screw	4	Secures rear panel to trolley
K	3/16 x 1/2" Phillips-head screw	4	Attaches door bracket to trolley
E	1/4 x 1/2" Phillips-head screw	2	Attaches shelf bracket to trolley leg
Q	M5 x 6 mm Phillips-head screw (already screwed onto door handles)	4	Attaches the handles onto the doors
K	3/16 x 1/2" Phillips-head screw	2	Secures the rear wind shield to back of barbecue trolley
E	1/4 x 1/2" Phillips-head screw	2	Secures the spice tray to side shelf
U	M4 x 10 mm self-tapping screw	1	
K	3/16 x 1/2" Phillips-head screw	2	Secures the control panel to side burner and barbecue body
U	M4 x 10 mm self-tapping screw	1	
U	M4 x 10 mm self-tapping screw	1	Attaches the manual lighting stick to side panel
E	1/4 x 1/2" Phillips-head screw	4	Secures side shelf and side burner to shelf brackets
K	3/16 x 1/2" Phillips-head screw	2	Attaches natural gas regulator to trolley leg
R	Manual lighting stick	1	Attaches to right side panel
V	Castor wrench (Part # P05515109E)	1	Tightens castors
S	AA batteries	3	Powers the electronic ignition and LP-gas gauge display
T	Door handles	1	Attaches to front doors

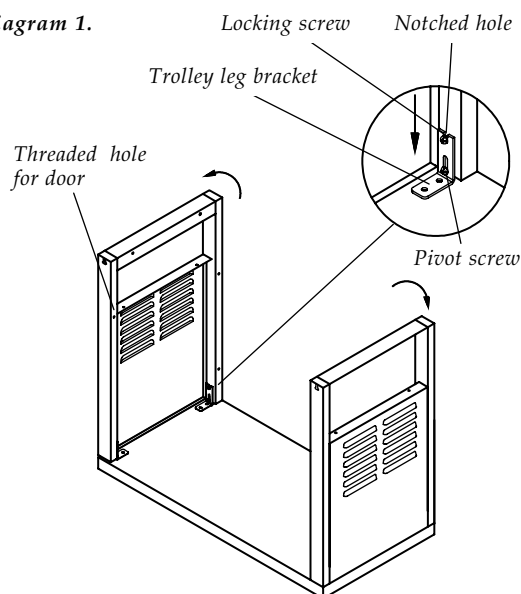
Actual size and quantity of each hardware piece

					
B	1/4 x 2 1/2" Phillips-head screw	QTY 2	N	1/4 x 3/4" Phillips-head screw	QTY 4
					
E	1/4 x 1/2" Phillips-head screw	QTY 18	U	M4 x 10 Self-tapping screw	QTY 3
					
				K	3/16 x 1/2" Phillips-head screw
					QTY 8 (additional 2 for NG)
					
R	Manual lighting stick	QTY 1	S	AA batteries	QTY 3
					
T	Door handle	QTY 2	V	Caster wrench	QTY 1

TROLLEY ASSEMBLY

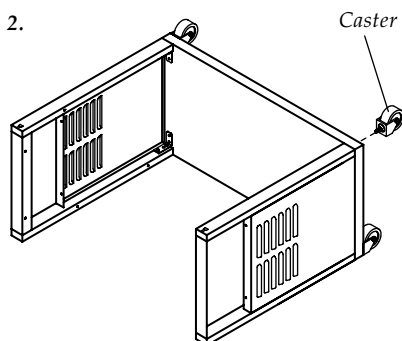
1. Remove components from carton and place on a flat surface. Peel back some of the protective PVC film from the front, back and both ends of the bottom shelf. Unfold both pre-assembled trolley legs to an upright positions. See *diagram 1*. Push down the trolley legs until locking screws snap into the notched holes of the trolley leg brackets.
2. Make sure that the trolley side panels are flush with the bottom shelf. Use a #2 Phillips-head screw driver to tighten both locking and pivot screws for each trolley leg.

Diagram 1.



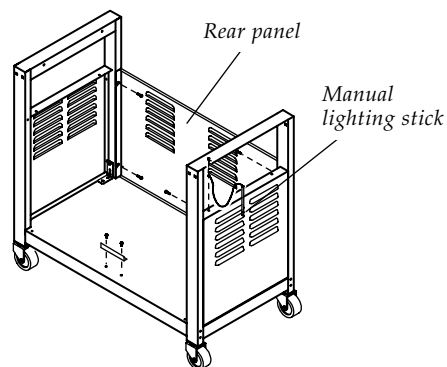
3. Install the 4 castors to the bottom of the trolley legs by turning the threaded caster stem clockwise until it stops. Tighten securely using the caster wrench provided. See *diagram 2*.

Diagram 2.



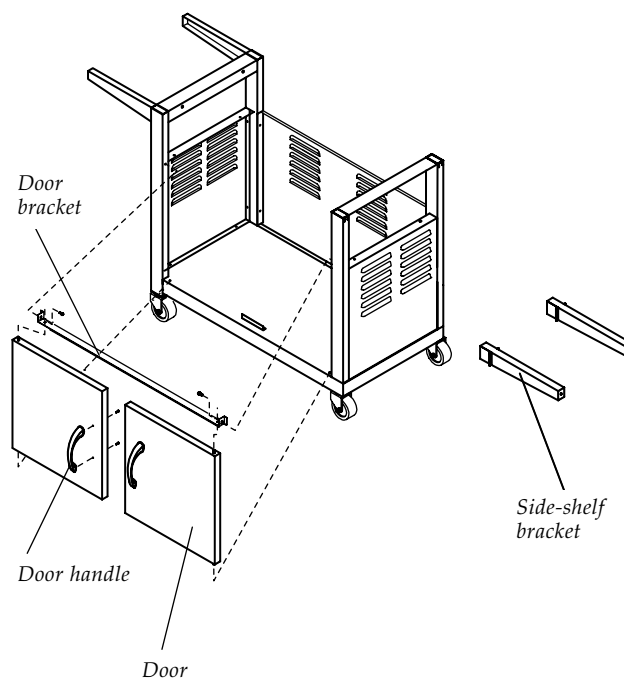
4. Attach the rear panel to the trolley legs as shown in *diagram 3*. Align the holes on panel with the holes on trolley legs. Secure loosely using 4 of the 'K' $\frac{3}{16} \times \frac{3}{4}$ " Phillips-head screws provided. Install the door stop to the bottom shelf as shown.

Diagram 3.



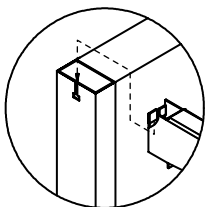
5. Secure the manual lighting stick to the top of the right side panel. Fix firmly by using 'U' M4 x 10 mm self-tapping screw packed with the manual lighting stick.
6. Attach the door bracket to trolley legs. Be sure the folded strip of the bracket is closest to the trolley legs. Then align the holes on both ends of the bracket with the threaded holes on the trolley legs. Attach the door bracket using 2 of the 'E' $\frac{1}{4} \times \frac{1}{2}$ " Phillips-head screws. Do not tighten screws yet. Refer to *diagram 4*.

Diagram 4.



7. Locate the hinge holes on the bottom shelf and door bracket. Insert the door hinges into these holes and holes on door bracket. Push the door bracket down to an even level. Adjust bottom door stop as necessary to ensure that the door magnets contact the stop and the doors are flush with the bottom shelf. Unscrew the 4 'Q' M5 x 6 mm Phillips-head screws which were pre-assembled into the door handles. Use a #2 Phillips-head screw driver to attach the door handles to the door as shown in *diagram 4*.
8. Insert the 4 side shelf brackets into the open slot at the top section of each trolley leg. See *diagram 4A*. Secure brackets using 4 'E' $1/4" \times 1/2"$ Phillips-head screws. Tighten all 4 brackets securely.

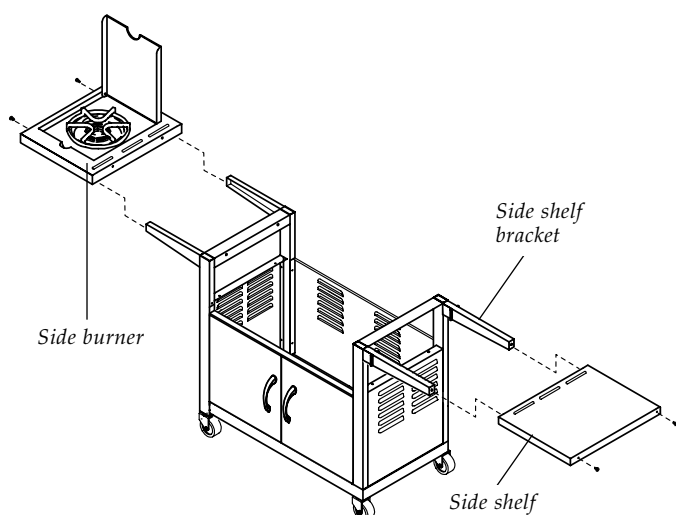
Diagram 4A.

Open slot of
trolley leg

SIDE SHELF ASSEMBLY

1. Place the stainless steel side shelf onto the side shelf brackets previously attached to the right side of the trolley. Align the holes on the side shelf with the threaded holes at the end of shelf brackets. Secure firmly using 2 'E' $1/4" \times 1/2"$ Phillips-head screws. See *diagram 5*.

Diagram 5.



2. Place the side burner onto the shelf brackets attached to the left side of the trolley. Align the holes on the side burner with the threaded holes at the end of shelf brackets. Secure firmly using 2 of the 'E' $1/4" \times 1/2"$ Phillips-head screws. See *diagram 5*.

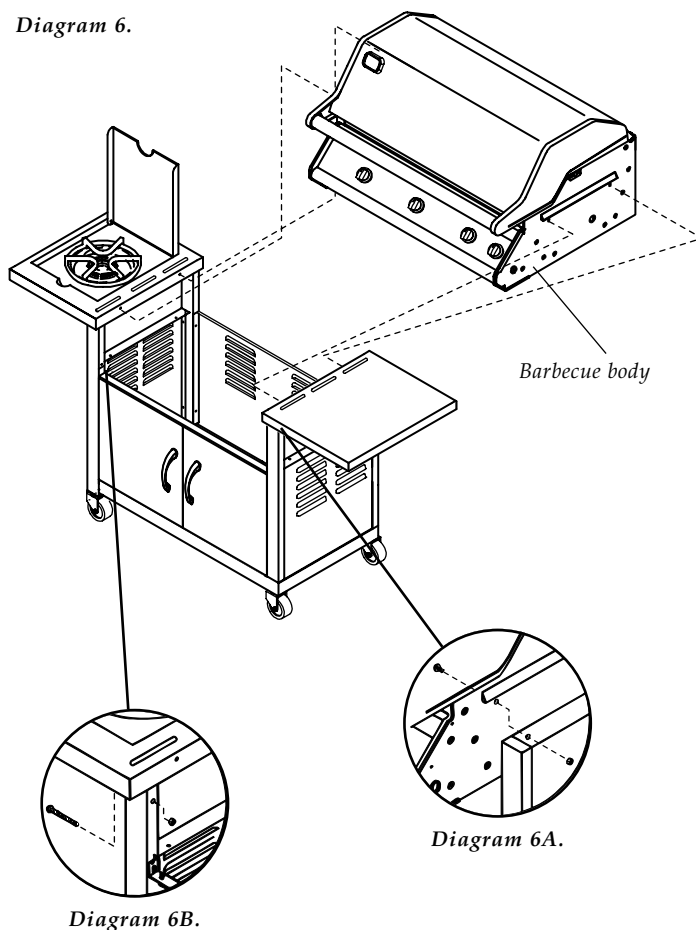
BARBECUE BODY ASSEMBLY



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

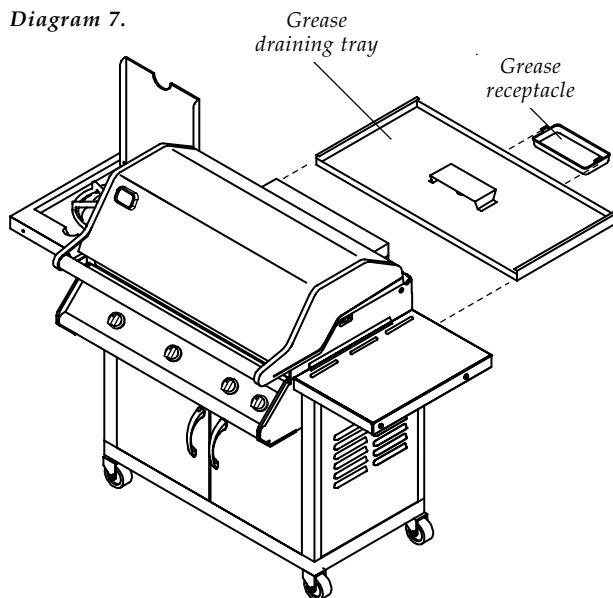
1. With the aid of an assistant, place the barbecue body over the assembled trolley as shown in *diagram 6*. Align the holes on both sides of the barbecue body with the holes on the support bracket. From the inside of the barbecue body, insert 4 'N' $1/4" \times 3/4"$ Phillips-head screws and 4 'L' $1/4"$ lock nuts. See *diagram 6A*. Do not tighten yet. You may need to lift the barbecue body slightly to align the holes properly. Insert 2 of the 'B' $1/4" \times 1/2"$ Phillips-head screws through the trolley leg and barbecue side panel then tighten securely using 2 'L' $1/4"$ lock nuts. See *diagram 6B*. Tighten all barbecue body screws, rear panel and door bracket screws that were previously installed.

Diagram 6.



2. From the back of the barbecue, slide the grease draining tray into position on the ledges under the barbecue body. Centre the grease receptacle under the grease draining tray. See diagram 7.

Diagram 7.



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.

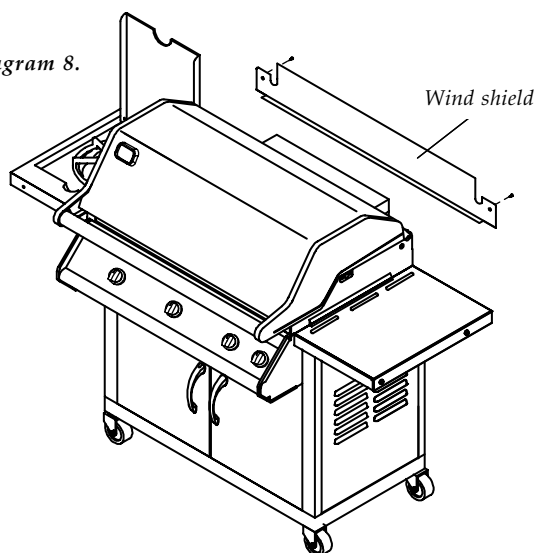


BARBECUES ON TROLLEYS ARE HEAVY:

TO AVOID POSSIBLE INJURY CAUSED WHEN MOVING THE BARBECUE AND TROLLEY, THE BARBECUE SHOULD BE PUSHED FORWARD, AND NOT PULLED FROM BEHIND.

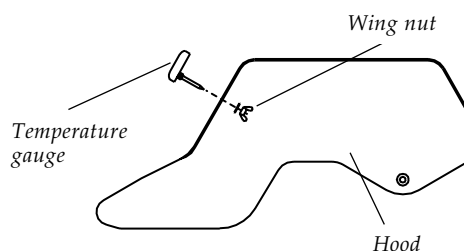
3. Install the rear wing shield to the back of the barbecue trolley. Secure using 2 of the 'K' $\frac{3}{16}$ " x $\frac{1}{2}$ " Phillips-head screws. See diagram 8.

Diagram 8.



4. Insert the temperature gauge into the holes on the upper left corner of the barbecue lid. Adjust it to level position, then tighten securely using the lock washer and wing nut provided in the temperature gauge box. See diagram 9.

Diagram 9.



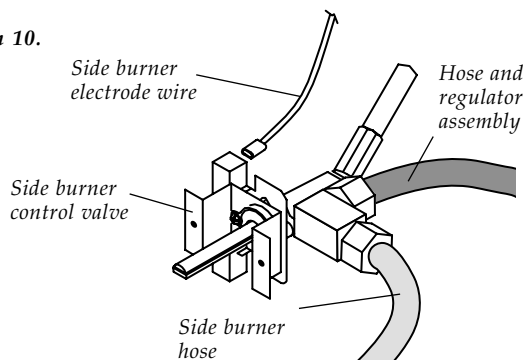
SIDE BURNER ASSEMBLY



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

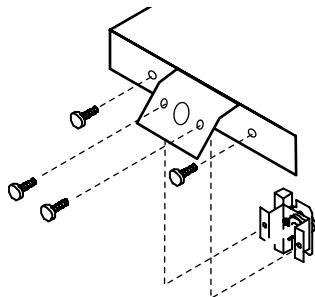
Attach the side burner electrode wire to the gas control valve. See diagram 10.

Diagram 10.



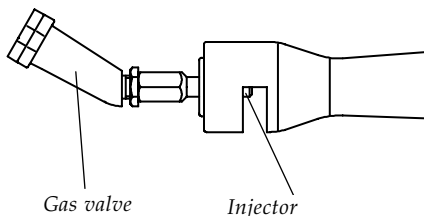
Attach the gas control valve to the side burner valve bracket using 2 of the M3 x 6 mm screws. Refer diagram 11A.

Diagram 11A.



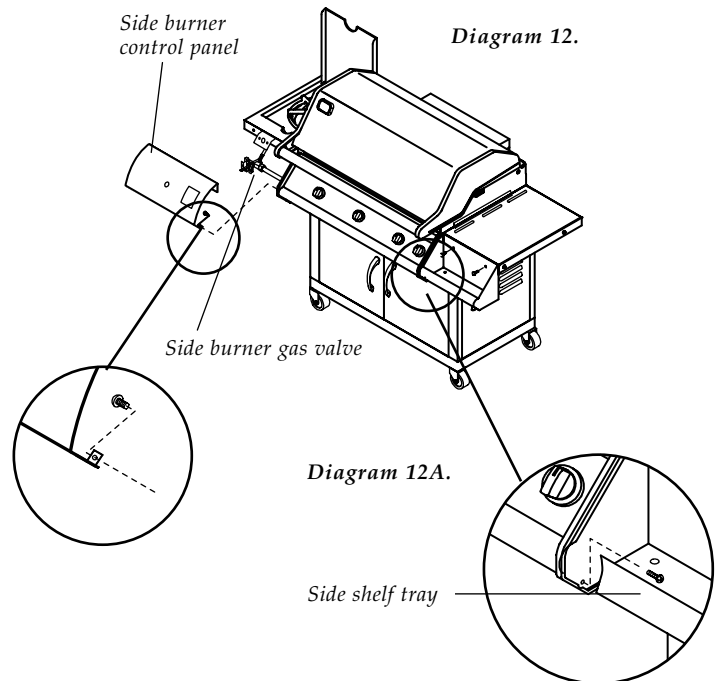
Make sure that the gas valve injector is seated inside the burner tube. Refer diagram 11B.

Diagram 11B.



Loosely secure two of the 'K' 2/16" x 1/2" Phillips-head screws to the side burner inner panel. Refer diagram 11A.

Mount the side burner control panel onto the two 'K' screws and tighten to secure. Attach a 'U' M4 x 10 mm self-tapping screw. See diagram 12.

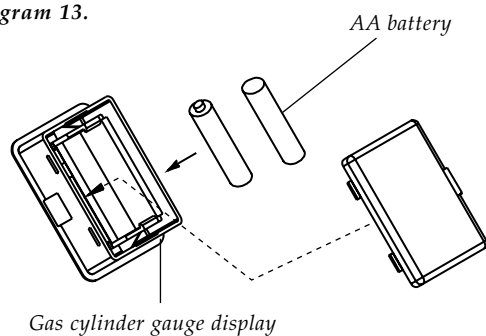


7. Attach the side shelf tray using 2 of the 'E' 1/4" x 1/2" Phillips-head screws. Secure the side shelf tray firmly using one of the 'U' M4 x 10 mm self-tapping screw. See diagram 12A.
8. Attach the chrome colour control knob seat and Spring onto the gas valve stem. Then, carefully attach the control knob so the 'OFF' position faces upward – toward you. Do not force the control knob on the stem.

LP GAS FUEL GAUGE ASSEMBLY

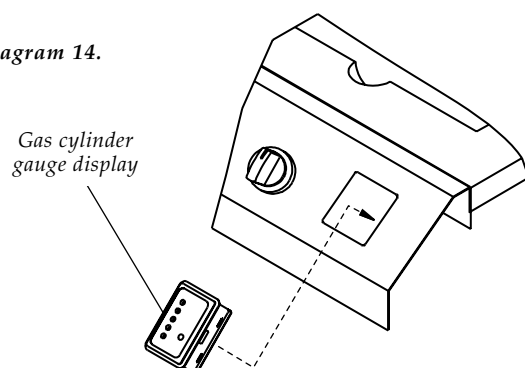
1. Remove back cover and insert 2 AA batteries into gas cylinder gauge display battery compartment. See diagram 13.

Diagram 13.



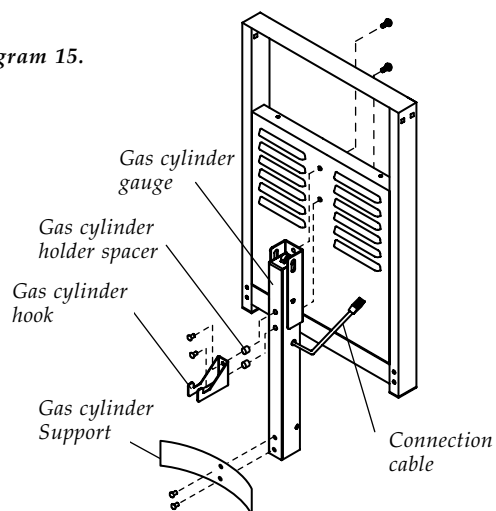
2. Insert the gas cylinder gauge display into the rectangular hole on the side burner control panel. See diagram 14.

Diagram 14.



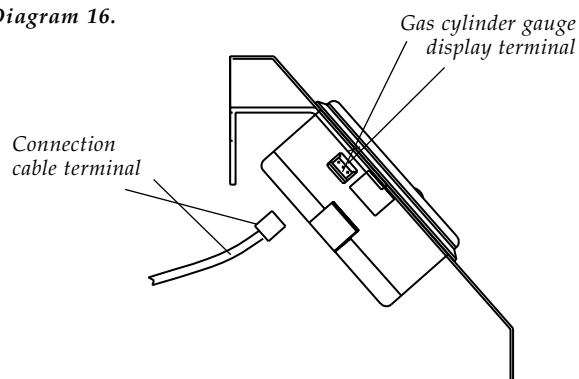
3. Attach the gas cylinder gauge to the left side panel as shown in diagram 15. Align the 2 holes on the side panel with the threaded holes on the gas cylinder gauge. Secure firmly using 2 of the 'E' 1/4" x 1/2" Phillips-head screws.

Diagram 15.



4. Attach the gas cylinder hook to the gas cylinder gauge. Position spacers between the gas cylinder hook and the gas cylinder gauge and secure firmly by using 2 of the 'E' 1/4" x 1/2" Phillips-head screws. Attach the gas cylinder support at bottom section of gas cylinder gauge.
5. Insert the connection cable terminal (from the gas cylinder gauge) into terminal on the left side of the gas cylinder gauge display. See diagram 16.

Diagram 16.



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.

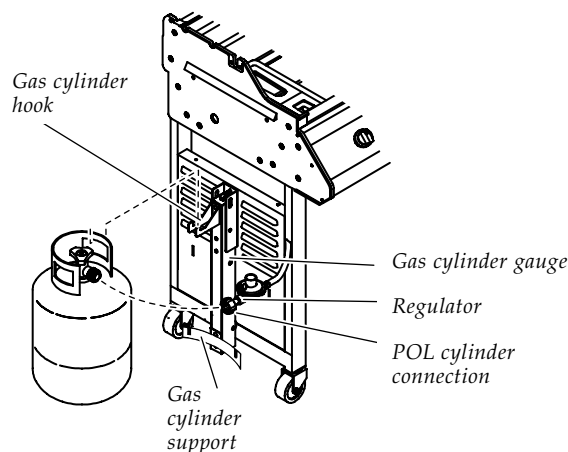
CONNECTING AND DISCONNECTING TO GAS SOURCE



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.
2. Tighten securely with a shifter. 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 page 23 or 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 the side burner and the 2 left main burners on 'HI'. Attach manometer to the far right main injector. Adjust regulator until 0.78 kPa pressure is achieved.

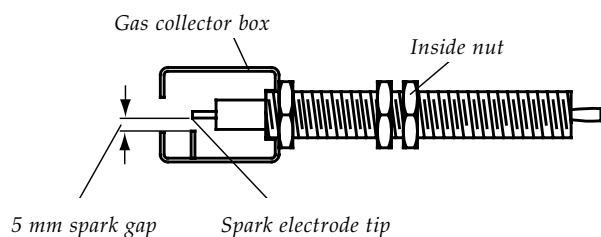
MAIN BURNER ELECTRODE CHECK

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.

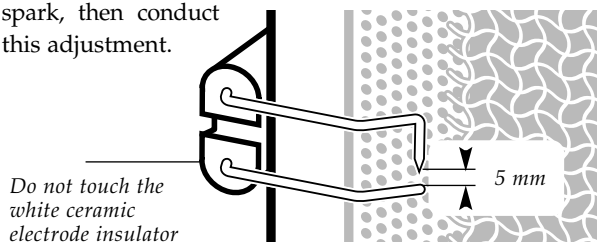
The gap between the spark electrode tip and spark receiver should be approximately 5 mm.

- 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.

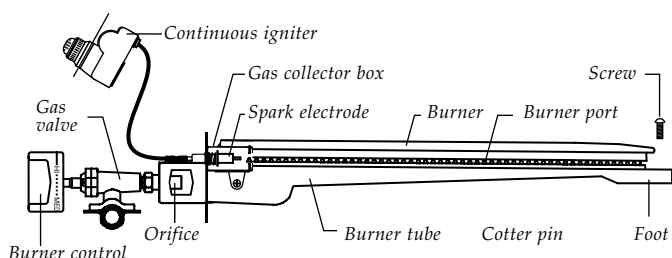


1. Turn the gas supply off at the gas cylinder.
2. Be sure the AA battery is installed and follow all ignition wires to ensure the connections are secure.
3. Push the ignition button and watch for a small blue spark at the rotisserie burner electrode tip. If there is no spark you must adjust the gap 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.

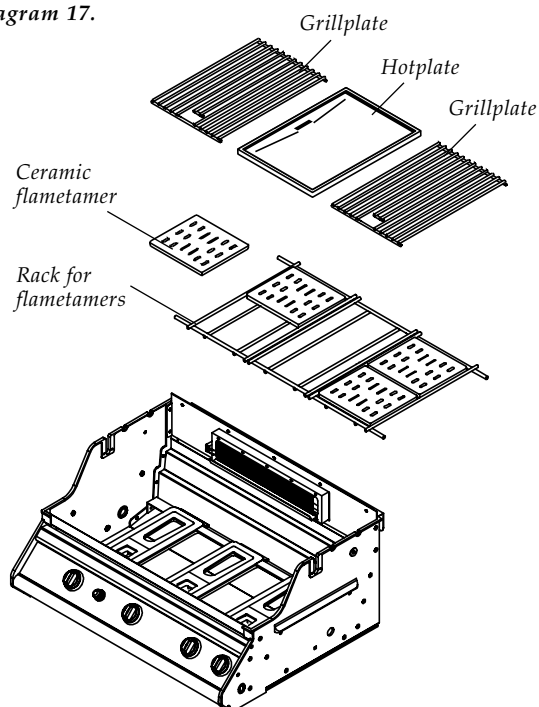
Wait until burners cool and inspect for obstructions to gas flow. See also *Safety instructions* (page 4), *Lighting and Operating instructions* (page 16).

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 17.



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 4.



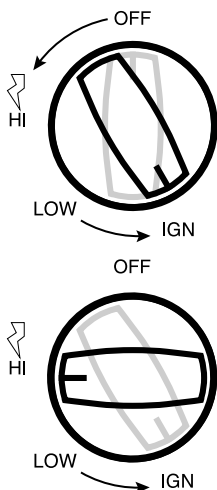
THE HOOD MUST BE IN THE OPEN POSITION, FOR LIGHTING
DO NOT SMOKE AT ALL TIMES WHEN ATTEMPTING TO IGNITE BARBECUE.
CAUTION: DO NOT MOVE TROLLEY WHILE BARBECUE IS IN OPERATION

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 'IGN'.
4. Push the control knob in and the built-in automatic igniter will activate.
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 15.

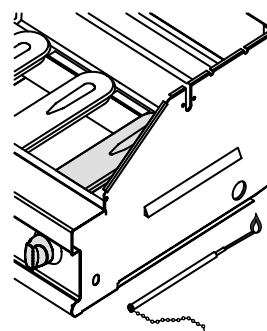


MANUAL IGNITION

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 right side of barbecue body, after turning the right burner control to the 'HI' position.

Sequentially light the remaining burners from right to left.



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.

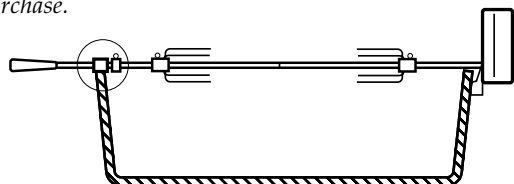
To load the spit rods, begin with handle in place on slot located in barbecue side panel. Slide one of the holding forks (*with prongs facing away from the handle*) onto the spit rod. Push the spit rod through the centre of the food to be basted, and then slide the second holding fork, (*prongs toward 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 15. 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.

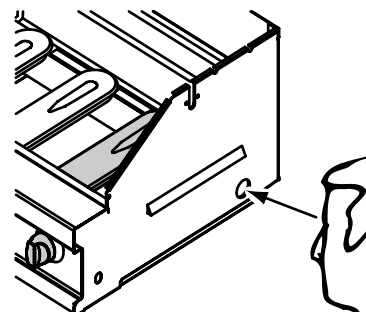


SPIDERS AND SMALL INSECTS CAN
OCCASIONALLY SPIN WEBS OR MAKE
NESTS IN THE BURNER TUBES.
THESE WEBS CAN LEAD TO A GAS
FLOW OBSTRUCTION WHICH COULD
RESULT IN A FIRE IN AND AROUND
THE BURNER TUBES.

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 right 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 12.

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.

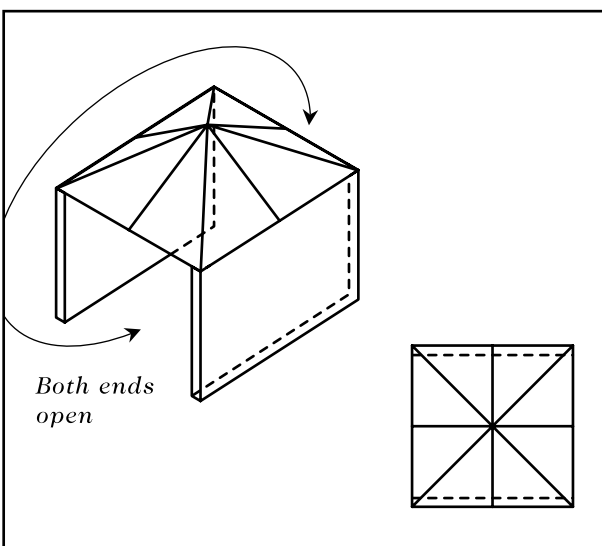
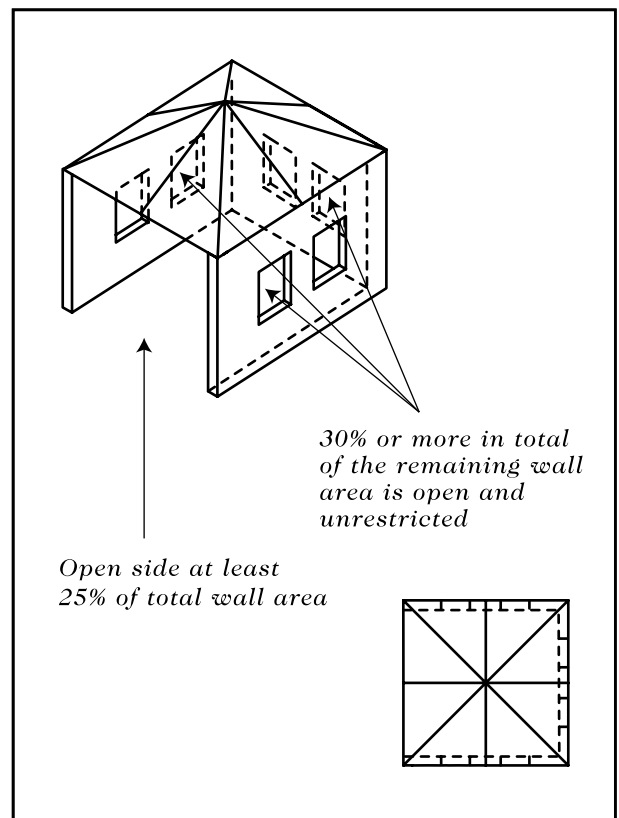
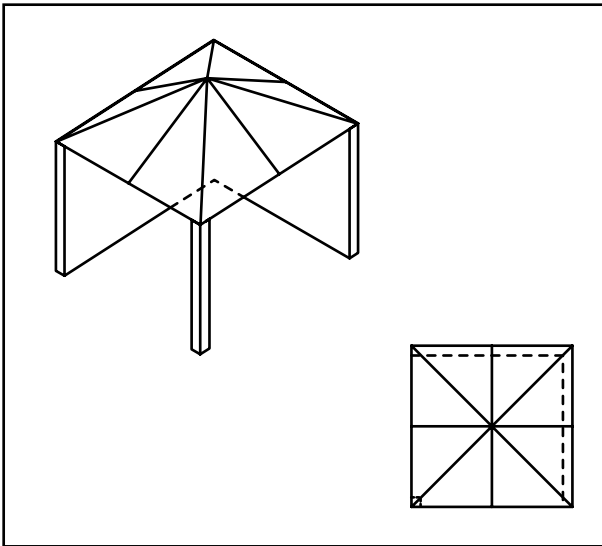
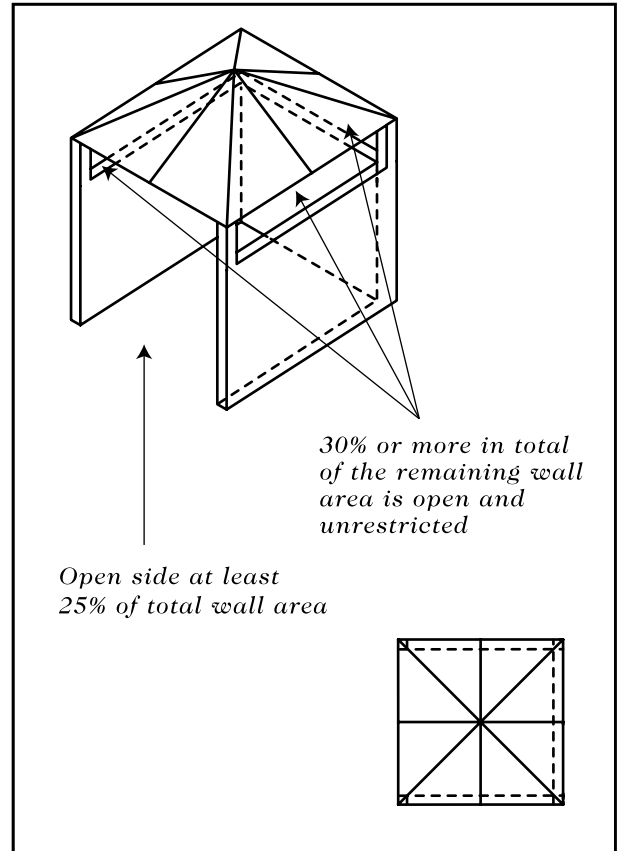
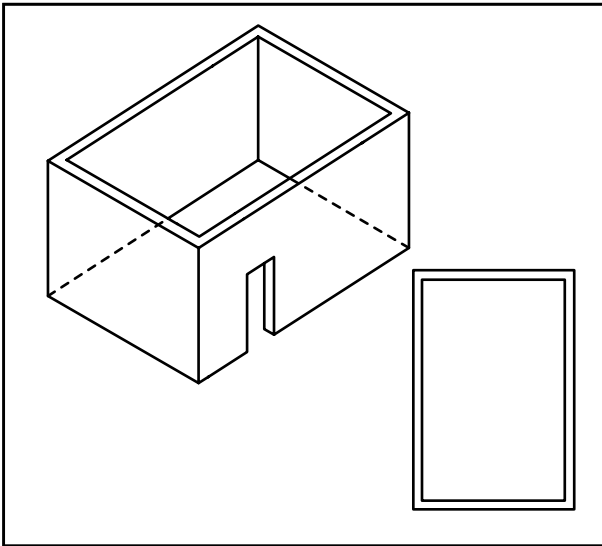


**IN COASTAL AREAS, FREQUENT
CLEANING AND THE USE OF A COVER
IS RECOMMENDED TO PROLONG THE
LIFE OF THE APPLIANCE.
SALTY AIR WILL ADVERSELY AFFECT
EXPOSED PARTS.**

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

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

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 Aust? ☐ 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+

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

e-mail: enquiry@rinnai.com.au

Head Office:

Sales,

Spare Parts 10-11 Walker Street, Braeside, Vic 3195.

& Service: Tel 1 300 366 388. Fax (03) 9271 6611.

N.S.W. Branch:

Sales &

62 Elizabeth St, Wetherill Park, NSW 2164.

Service: 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 &

18 Belgravia St, Belmont, WA 6014.

Service: Tel (08) 9479 9479. Fax (08) 9277 2531.

QLD Branch:

Sales &

1/6 Booran Dve, Logan City, QLD 4114.

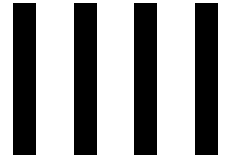
Service: Tel (07) 3209 4622. Fax (07) 3209 4722.

Tasmania:

Contact Rinnai Melbourne on

Sales &

Tel 1300 366 388. Fax (03) 9271 6611.



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Marketing Department
P O Box 24068
Royal Oak
Auckland

