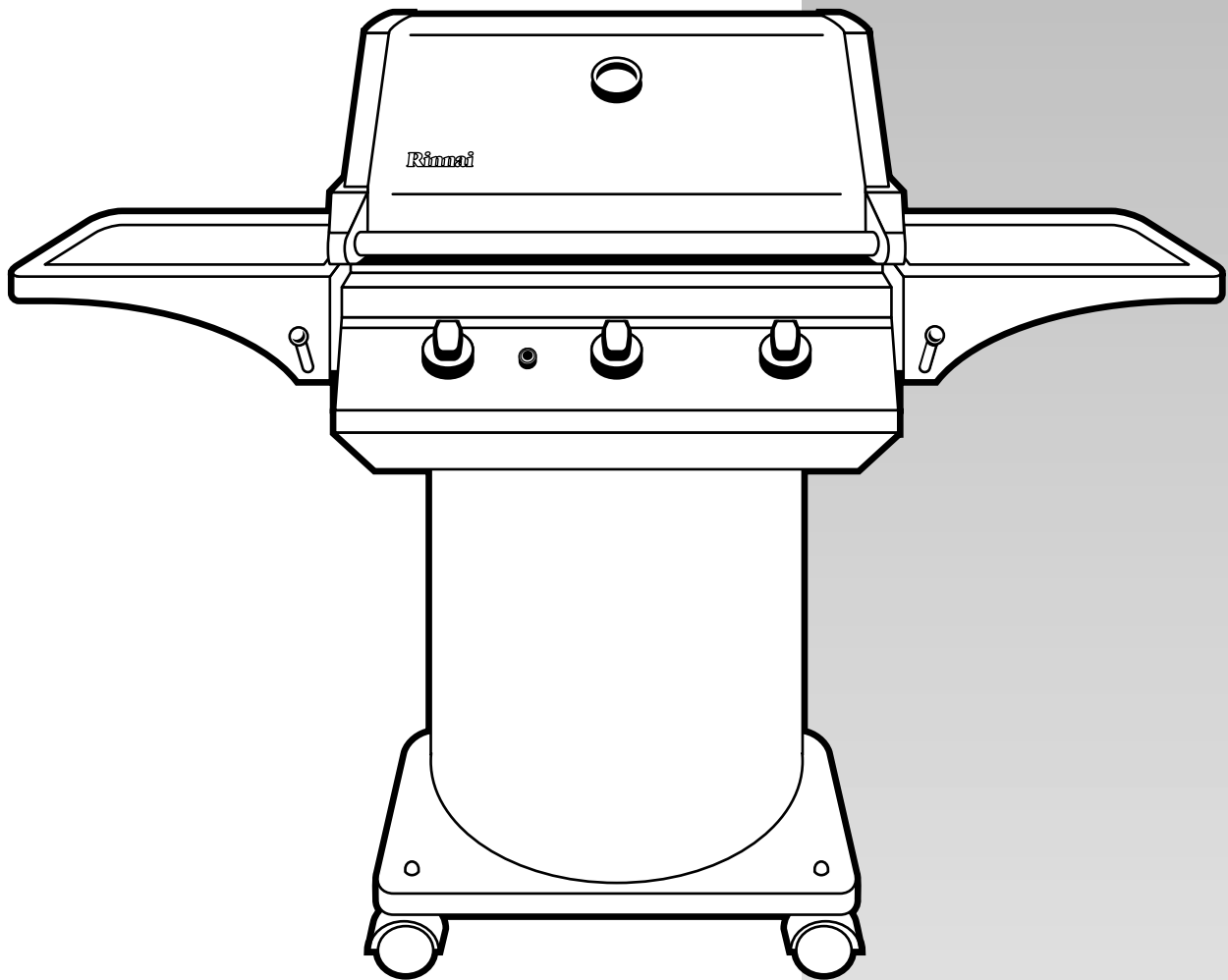


# Rinnai

## Customers operating & 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 gasoline 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 Patio (Australia) Pedestal (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**

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. (Barbecue with hood weighs approximately 31 kg).

Remove the barbecue and its components from the carton. Lay components out within easy reach. Do not throw the shipping carton away, unfold flat and use as a protective work surface upon which to assemble the barbecue.



PARTS SUPPLIED AS A COMPLETE ASSEMBLY OR SEALED IN THE CARTON BY YOUR SUPPLIER 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 control 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 the label matches the gas type for which it is to be installed.



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.
5. Gas cylinder support bracket should always be assembled over wheel-side of trolley.

### GAS INSTALLATION CODES

Australian Gas Association Approval No. 6024.

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

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



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



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

### OVERALL DIMENSIONS

Height – Hood down 1220 mm. Hood up 1620 mm  
Depth – Hood down 660 mm. Hood up 870 mm  
Width – Shelves down 960 mm. Shelves up 1500 mm

### CLEARANCES

The following minimum clearances from combustible materials must be maintained: Top and rear - 450 mm, 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 using the barbecue on bottled gas.

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

When connecting the hose and regulator assembly to the gas cylinder, take care to avoid unnecessary twisting of the flexible hose. After the assembly has been secured, turn on the gas and check for leaks by brushing a soap and water solution over all connections. *Refer to page 4.* The presence of bubbles will indicate a gas escape. **DO NOT TEST FOR GAS ESCAPES WITH AN OPEN FLAME.** If you are unable to correct the leak by tightening the connections, turn off the gas and contact the supplier immediately.

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

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

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

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



**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 11  
**'If Barbecue Fails to Operate Properly'**

### SPECIFICATIONS

Appliance specifications can be found on the data label attached to the barbecue. 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 14. The barbecue is not intended to be installed in or used on recreational vehicles and/or boats and should not be placed under any surface that will burn. Do not obstruct the flow of combustion and ventilation air around the barbecue housing 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 UNDER OR NEAR THIS OR ANY OTHER APPLIANCE.**

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

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

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

**NEVER LIGHT BARBECUE WITH LID ON OR 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. ENSURE LID OR HOOD REMAINS IN THE OPEN POSITION.**
- 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 A 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 distributor for assistance.

#### GAS CYLINDER USE & SAFETY

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

Your barbecue is designed for use with 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 gas cylinder exchange outlet. Gas cylinders should be visually inspected and re-qualified periodically.

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

Do not subject the gas cylinder to excessive heat.










**NEVER STORE YOUR  
GAS CYLINDER INDOORS.  
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).**

### HARDWARE FOR PEDESTAL TROLLEY

Qty.	Type	Visual
24	1/4" x 1/2" bolt	
4	5/16" x 1" bolt	
8	1/4" x 1 1/2" bolt	
8	20 mm spacers	
8	Nylon spacer	
8	1/4" x 15 mm shoulder bolt	
20	1/4" nuts	

### PEDESTAL ASSEMBLY

1. Study the assembly diagram and check the parts as listed. Identify and separate into groups.
2. **DO NOT TIGHTEN BOLTS UNTIL ALL FITTINGS ARE IN POSITION.**
3. To form the column, assemble the side panels to the front panel using four (4) 1/4" x 1/2" bolts and nuts. Refer diagram 1.
4. Secure castor wheels & stability brackets to the base (for instructions see addendum on page 15).
5. Secure the body support brackets to the column with four (4) 1/4" x 1/2" bolts and (4) 1/4" lock nuts. See diagram 3.

Diagram 1.

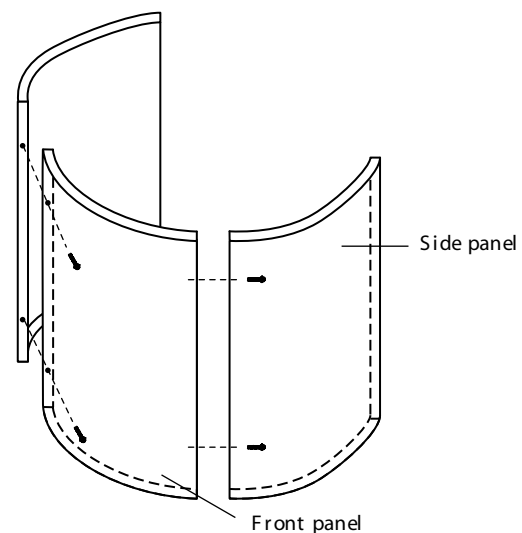


Diagram 2.

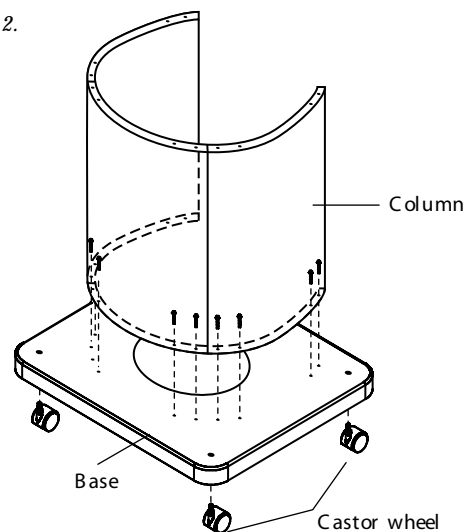
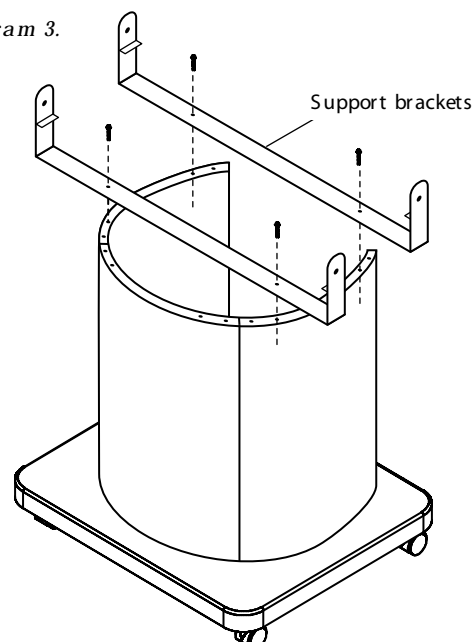


Diagram 3.



6. Attach the front panel to the column using four (4)  $\frac{1}{4}$ " x  $\frac{1}{2}$ " bolts and  $\frac{1}{4}$ " nuts as shown in diagram 4.
7. Remove all loose components such as flametamer, accessories and instruction pack from within the barbecue. With the assistance of another person, lift and lower the barbecue body onto the trolley. (Diagram shows barbecue without hood for simplicity). Refer diagram 5.
8. Manoeuvre the barbecue body into position and align the openings in the body support brackets with the lowest openings in the barbecue body side panels.  
Secure the barbecue body to the trolley with four (4)  $\frac{1}{4}$ " x  $\frac{5}{8}$ " bolts and nuts.  
**NOTE:** Ensure the return lip on the trolley front panel locates above the returned flanges on the side panels of the barbecue body.
9. Secure the side shelf brackets to the barbecue side panel with four (4)  $\frac{1}{4}$ " x  $\frac{1}{2}$ " bolts and two (2) lock nuts. Ensure two (2) 20 mm spacers are fitted between the brackets and barbecue side panel. Repeat for the other side shelf brackets.
10. Slide nylon spacers onto the shoulder bolts (A). Refer diagram 6. Screw shoulder bolts into lower threaded opening of side shelf brackets. Position side shelf horizontally onto brackets, locating the cut-out closest to the barbecue body onto the installed shoulder bolts. Screw upper shoulder bolt (B) into threaded opening of bracket, visible through slot. Repeat this step for other side shelf.
11. Slide the fat/grease draining tray under the barbecue body on the ledges provided, from the back of the barbecue. Fat/grease draining tray should be positioned centrally under the barbecue body. Refer diagram 7.

Diagram 4.

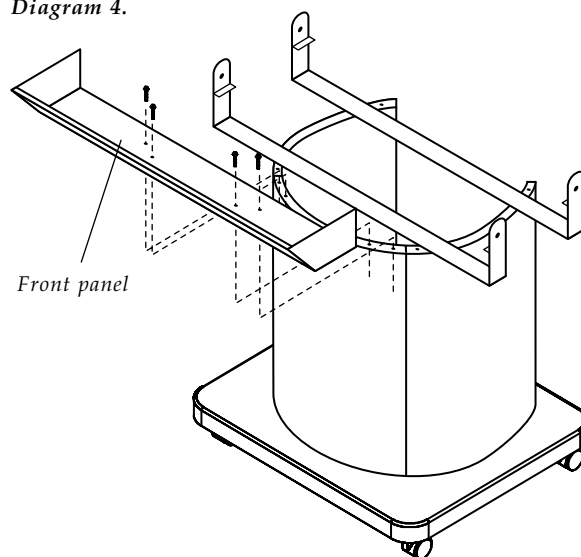


Diagram 5.

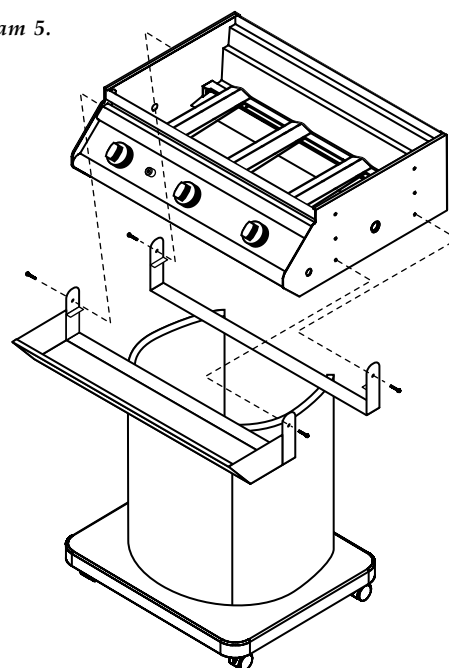


Diagram 7.

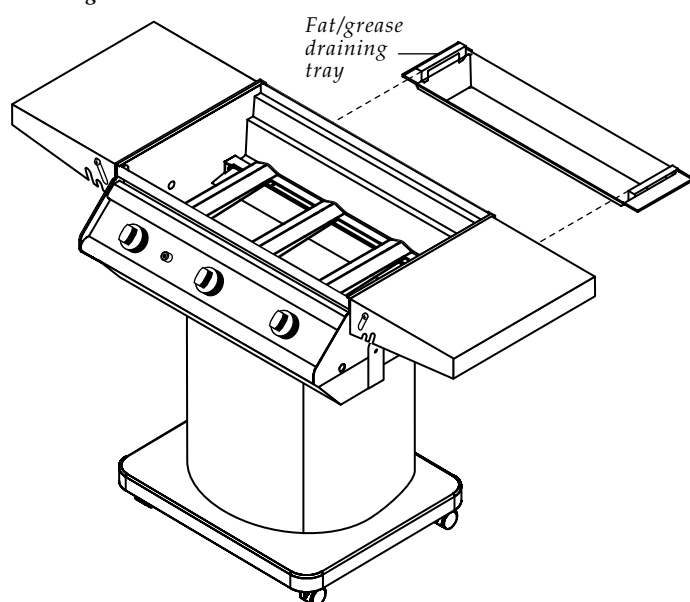
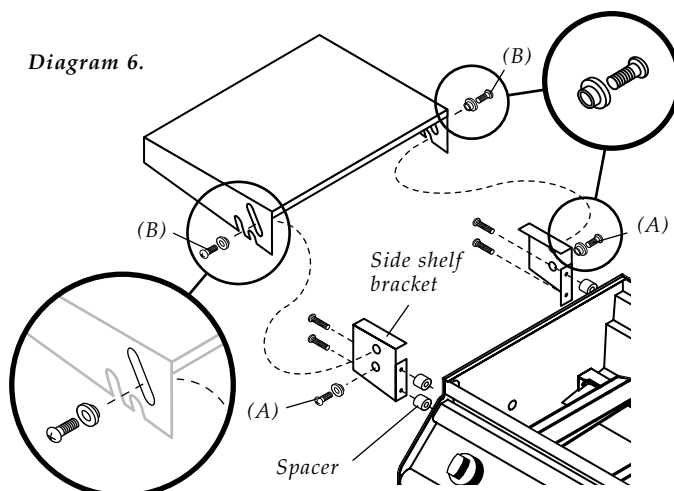


Diagram 6.





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



**DANGER:** SWINGING OR HANGING FROM THE HOOD HANDLE MAY RESULT IN APPLIANCE TIPPING OVER CAUSING PERSONAL INJURY.

#### CONNECTING AND DISCONNECTING TO GAS SOURCE

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

**NOTE:** The 'OFF' position is identified as follows:

- a) Main burner – by a 'dimple' on the stainless steel control panel.

When the word 'OFF' printed on the control knob, is aligned with the dimple – the burner is in the fully off position.

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

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

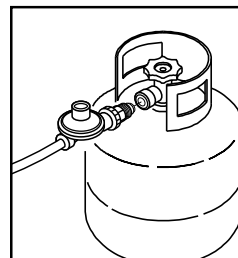
#### GAS CYLINDER INSTALLATION



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

#### CONNECTING TO GAS SOURCE

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



#### DISCONNECTING FROM GAS SOURCE

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



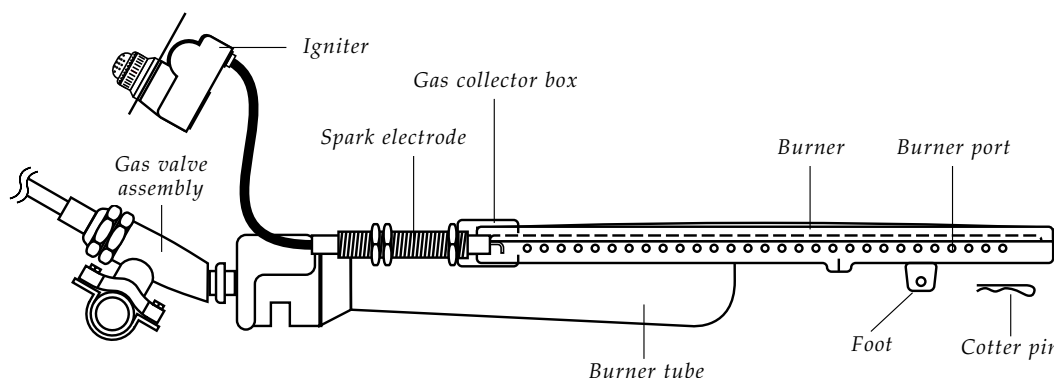
**DISCONNECT AND REMOVE GAS CYLINDER WHEN MANOEUVRING THE BARBECUE OVER UNEVEN SURFACES OR CARRYING UP AND DOWN STAIRS.**

#### NATURAL GAS INSTALLATION

This barbecue is also certified for use on natural gas. Contact the supplier for advice in relation to using your barbecue on natural gas.

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

### BURNER OPERATION AND IGNITION SYSTEM CHECK



1. With burner controls in 'OFF' position, turn on cylinder 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 electronic multi-spark button located in the centre of the control panel and check for sparking at the stainless steel gas collector, located between burners.
4. If a spark is not evident at the gas collector, check that the ignition lead is firmly attached to the ignition pack and spark plug.
5. With sparking established at collector box, turn the burner control to 'HI' while simultaneously pressing the igniter button.
6. Push and turn the centre and left burner controls 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 left burners to ignite them.
7. If any burners fail to light after 10 seconds, turn off supply, wait 5 minutes and retry.

Wait until burners cool and inspect for obstructions to gas flow. See also *Safety instructions* (page 4), *Lighting and Operating instructions* (page 10).



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



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



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



**ALWAYS USE PROTECTIVE GLOVES WHEN HANDLING HOT COMPONENTS.**

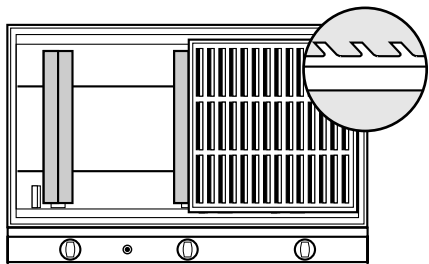


**CONTENTS OF FAT/GREASE DRAINING TRAY AND FAT/GREASE RECEPTACLE MAY BE VERY HOT DURING COOKING. ALLOW TO COOL COMPLETELY BEFORE DISPOSING OF THE CONTENTS. LINING THE FAT/GREASE RECEPTACLE WITH ALUMINIUM FOIL ENABLES EASIER CLEANING. REMEMBER: REPLACE FAT/GREASE RECEPTACLE FOIL REGULARLY. AFTER CONTINUOUS 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.**



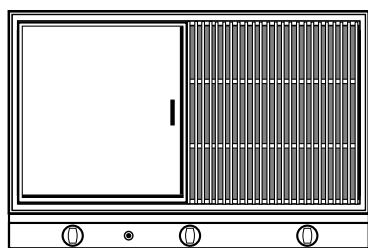
### FLAMETAMER

The flametamer plate is designed to reduce flaring. The plate fits onto the ledge at the front and rear of the barbecue body. Depending on the model you have purchased, position with the flared slots to the top as indicated below.



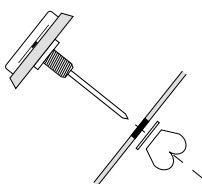
### GRILLPLATES

The slotted grillplate must be positioned over the flametamer as indicated below.



### THE TEMPERATURE GAUGE

The temperature gauge is used as a guide to cooking temperatures when cooking with the hood closed. There is a hole in the centre, front of the hood to allow installation of the temperature gauge. Install as shown in the diagram.



### NOW YOUR BARBECUE IS READY TO USE

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

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



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

### OPERATING PROCEDURE

#### BURN-OFF

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

#### PREHEATING

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

### COOKING TEMPERATURES

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

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

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

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



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

### LIGHTING PROCEDURES

(Electronic ignition models)

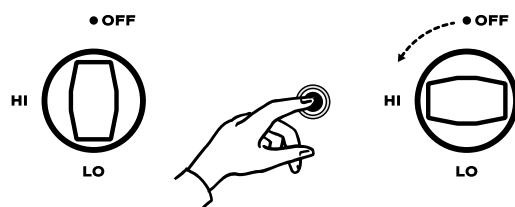
Some models are fitted with electronic ignition.

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

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

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

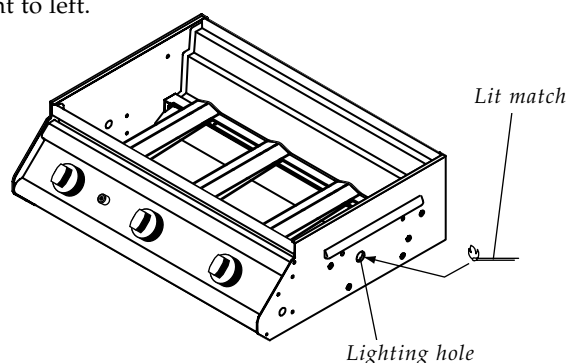
**KEEP THE SURROUNDING AREA OF THE GAS CYLINDER ENCLOSURE FREE AND CLEAR FROM DEBRIS.**



### MANUAL LIGHTING

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

Insert lit match or long-necked butane lighter 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.



### 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.

### COOKING WITH THE HOOD DOWN

Cooking with the hood in the closed position helps to cook food more quickly than in conventional barbecues with a simple lid. The hood (*when closed*) helps to retain the heat more evenly and conserves energy.

**IMPORTANT:** Never use all burners on 'HI' at the same time when cooking with the hood down.

High direct heat on the cooking plates when the hood is down may result in burnt food, or damage to painted surfaces.

Use burners 1 & 3. 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.

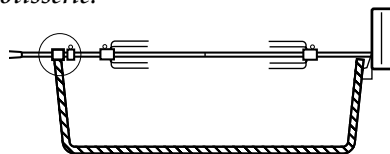
When roasting in your barbecue, food should be positioned over the centre burners either on a roasting rack with the cooking pan underneath, or directly in the cooking pan, or placed in a disposable aluminium foil dish on top of a flametamer. Remove other grillplate and hotplate not being used.

### BURNER CONTROL

With the hood open, ignite the outer left and right burners. Once ignition is established, close the hood. Leave the burners on 'HI' for 5 - 10 minutes or until the temperature reaches a suitable level for cooking. Modulate the required temperature by turning the left and right burners progressively to 'LO'.

### ROTISSERIE

**NOTE:** Observe carefully these basic safety points if using a rotisserie.



### 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.
- Use indirect cooking method.



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

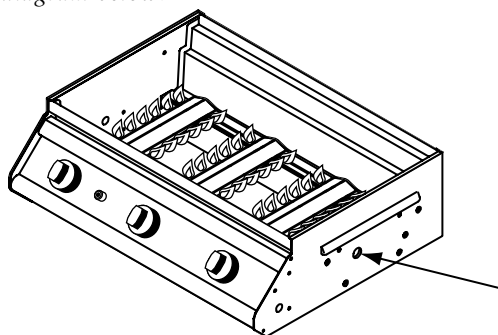
**OPEN HOOD AND WAIT 5 MINUTES BEFORE RE-ATTEMPTING TO LIGHT (THIS ALLOWS ACCUMULATED GAS FUMES TO CLEAR).**

**CAUTION: SHOULD A GREASE FIRE OCCUR, CLOSE GAS SUPPLY AT SOURCE, TURN OFF ALL BURNERS AND REMOVE FOOD UNTIL FIRE IS OUT.**

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

#### VISUALLY CHECKING BURNER FLAMES

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



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



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

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

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

#### IF BARBECUE FAILS TO OPERATE PROPERLY

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

a) Misalignment of burner tube(s) 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, flametamer, fat/grease draining tray and receptacle. 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 8). 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 and receptacle.

d) Misalignment of igniter on burner

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

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

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

### CARE AND MAINTENANCE

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

### FLASH-BACK

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

### CLEANING THE COOKING PLATES

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

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

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

### CLEANING THE FLAMETAMER

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

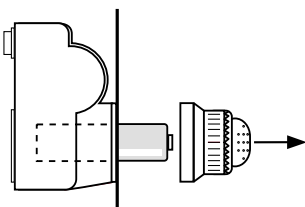
### CLEANING THE FAT/GREASE DRAINING TRAY & FAT/GREASE RECEPTACLE

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

### IGNITION SYSTEM BATTERY REPLACEMENT

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

The battery can be easily removed using your fingers.



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

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

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

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

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.



- 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 on the injectors.

### ANNUAL CLEANING OF BARBECUE HOUSING

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

#### INTERIOR

1. Turn the burner controls to 'OFF' position.
2. Turn the cylinder valve off fully.
3. Detach the regulator assembly from cylinder valve by turning the quick coupling nut.
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 ( $1/5$ "") from the bottom of collector box.
9. Replace burners and adjust spark electrode collector box.
10. Replace flametamer, grillplates 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 heavy steel, it should provide you with years of trouble-free service. Should you decide to touch up any scratches in the paint which may occur with use, a touch up paint designed for use with high temperatures is available in most hardware stores and from your barbecue dealer. Follow these steps for best results when applying touch-up paint:

1. Shut off gas supply at source and disconnect gas hose from gas valve manifold. Protect gas hose fitting.

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

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



**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.**

### CARE FOR STAINLESS STEEL SURFACE

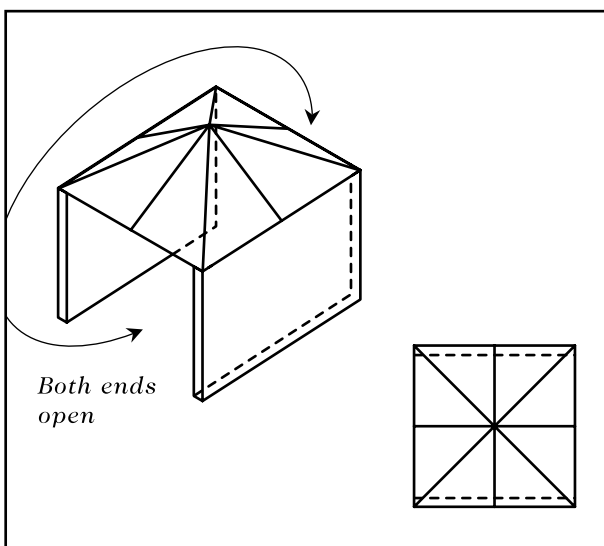
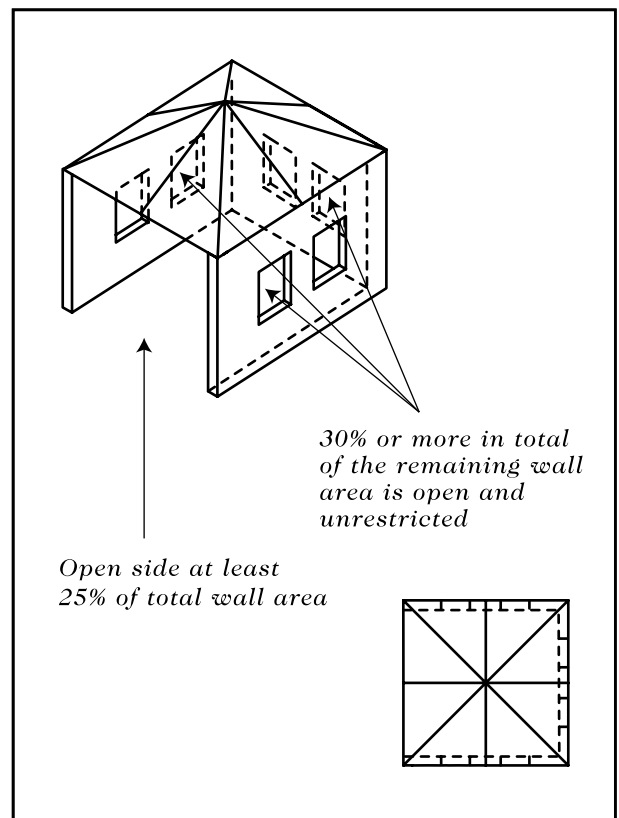
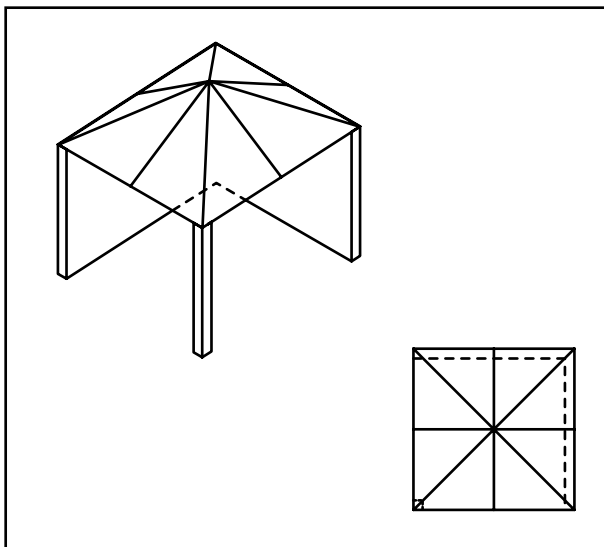
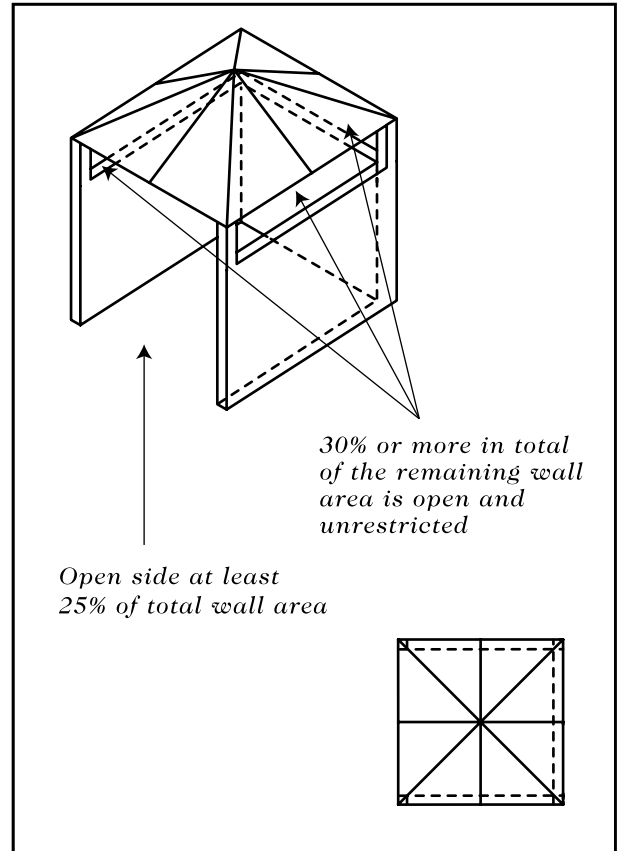
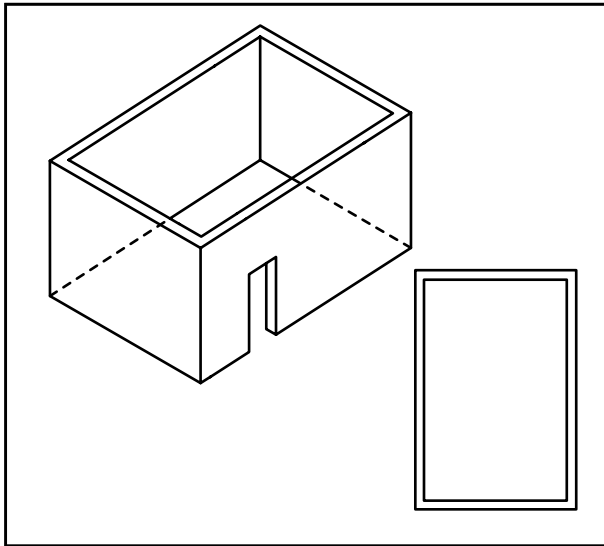
The stainless steel over time will be affected by 'tea staining' (the brown discolouration of some stainless steel).

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. The surface should then be wiped dry with a clean cloth.

### 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.



# PEDESTAL TROLLEY CASTER & STABILITY BRACKET INSTALLATION

Study this assembly diagram carefully before proceeding.

The following information is an addendum to step 4 on page 5 and should be read in conjunction with that instruction .

Diagram 4a.

4. Place the base upside down. Align the bracket as shown in diagram 4a. Check that the larger bracket tab is upper most in each case.

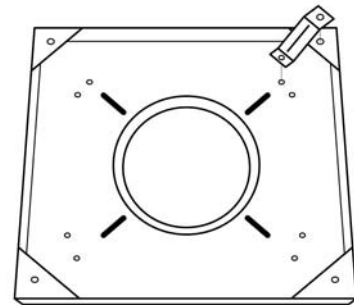


Diagram 4b.

- 4a. Using the castor wheel provided, secure the bracket to the base. Refer diagram 4b. Firmly tighten with the spanner. Repeat for the remaining three (3) brackets.

*Ensure that the two (2) castor wheels with the locking feature are both installed on the front of the pedestal base.*

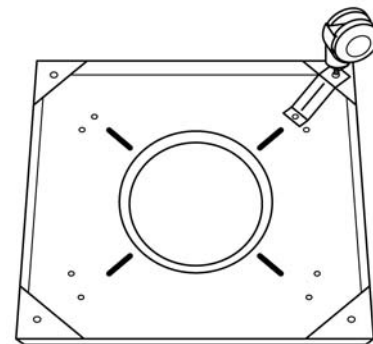
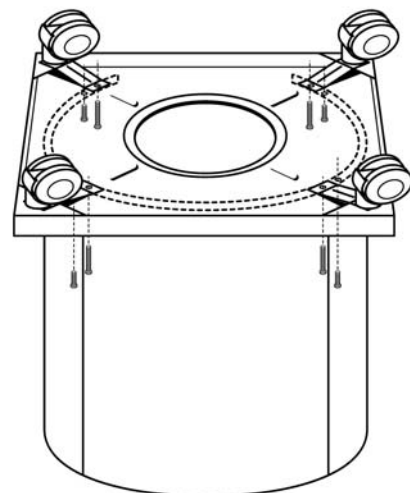


Diagram 4c.

- 4c. Place the base over the column, making sure that the "front" of the base and column are facing in the same direction. Align the eight holes on the base with the holes on the side panels of the column. Using four (4) x 1" bolts, secure the column to the base and brackets at each corner, tighten with nuts provided.

Use four (4) x 1/2" bolts to complete the assemble of the base to the column, the nuts for these are pre-welded to the base in this case. See diagram 4c.

Rotate the assembly to the upright position and continue with step 5 on page 5 of this instruction.







Customers in Australia, refer to back cover.

## RINNAI NEW ZEALAND. LTD

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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

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

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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.

**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* 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.

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### S.A. Branch:

140 Days Rd, Ferryden Park, SA 5010.

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

### W.A. Branch:

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*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 &*

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

No stamp required  
if posted in Australia

#### Delivery Address:

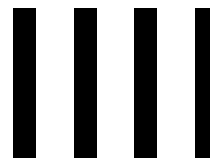
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