



Assembly and Operating Instructions

7000 SERIES

Built-in

BBG7640SA, BBG7650SA

BBF7645SA, BBF7655SA

Mobile

BMF7645SA, BMF7655SA

BMG7642SA, BMG7652SA



EUROPE

FOR OUTDOOR USE ONLY



Dear Customer,

Congratulations and thank you for choosing our barbecue. We are sure you will find it a pleasure to use. Before you use the barbecue, we recommend that you read through the relevant sections of this manual, which provide a description of your appliance and its functions.

To avoid the risks that are always present when you use an appliance, it is important that the appliance is installed correctly and that you read the safety instructions carefully to avoid misuse and hazards.

We recommend that you keep this instruction booklet for future reference and pass it on to any future owners.

After unpacking the appliance, please check it is not damaged. If in doubt, do not use the appliance and contact your local customer care centre.

This appliance complies with requirements of EN 498:2012 & EN 484:2019.

Conditions of use

These important notes apply to your appliance, failure to adhere to these conditions of use may affect your ability to make a claim under the manufacture’s warranty.

- THIS APPLIANCE MUST BE SERVICED ONLY BY A QUALIFIED LICENCED PERSON.
- THIS PRODUCT IS INTENDED FOR PERSONAL, DOMESTIC OR HOUSEHOLD USE ONLY, NOT COMMERCIAL USE.
- THIS PRODUCT IS INTENDED FOR OUTDOOR USE ONLY.
- THIS PRODUCT MUST BE INSTALLED, OPERATED AND MAINTAINED AS PER THE INSTRUCTIONS.

Please ensure you read both instruction manuals fully before you call for service, or a full service fee could be applicable.

Record model and serial number here:

Model number:

Serial number:.....

PNC:.....

Important safety instructions.....3

BMF7645SA product description / dimensions4

BMF7655SA product description / dimensions6

BMG7642SA product description / dimensions8

BMG7652SA product description / dimensions10

Gas specifications12

BMF7645SA & BMF7655SA assembly11

BMG7642SA & BMG7652SA assembly36

Natural gas installation.....53

Rotisserie kit installation59

Installation64

Side burner operating instruction67

Installation warnings68

Care and maintenance73

Mounting enclosure guidelines75

Operating instructions75

Troubleshooting78

Notes79

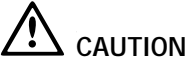
Warranty81

Please read the user manual carefully and store in a handy place for later reference.

The symbols you will see in this booklet have these meanings:



This symbol indicates information concerning your personal safety.



This symbol indicates information on how to avoid damaging the appliance.



This symbol indicates tips and information about use of the appliance.



This symbol indicates tips and information about economical and ecological use of the appliance.

IMPORTANT INFORMATION THAT MAY IMPACT YOUR MANUFACTURER'S WARRANTY

Adherence to the directions for use in this manual is extremely important for health and safety. Failure to strictly adhere to the requirements in this manual may result in personal injury, property damage and affect your ability to make a claim under the BeefEater manufacturer’s warranty provided with your product. Products must be used, installed and operated in accordance with this manual. You may not be able to claim on the BeefEater manufacturer’s warranty in the event that your product fault is due to failure to adhere this manual.

Please read the user manuals carefully and store in a handy place for later reference.



IMPORTANT

Important – check for any damages or marks

If you find that the barbecue is damaged or marked, you must report it within 7 days if you wish to claim for damage/ marks under the manufacturer’s warranty. This does not affect your statutory rights.



ENVIRONMENTAL TIPS

Information on disposal for users

- Most of the packing materials are recyclable. Please dispose of those materials through your local recycling depot or by placing them in appropriate collection containers.
- If you wish to discard this product, please contact your local authorities and ask for the correct method of disposal.



WARNING

This appliance must be serviced only by a qualified licensed person.

Improper installation, adjustment, alteration or maintenance can cause injury or property damage and may affect your ability to claim under the manufacturer’s warranty.

Please contact your nearest BeefEater Service Department for additional information or assistance from an approved installer.

Notes to the installer

- **After the barbecue is removed from the packaging take extra care to protect the gas hose connection from damage.**
- **Wear gloves when assembling the barbecue to protect your hands from cuts**
- **This manual must remain with the owner for future reference.**



WARNING

- Do not lean over barbecue when lighting
- Do not leave the barbecue unattended when alight
- Do not delay lighting once the gas has been turned on
- Do not store or use aerosol cans in the vicinity of the barbecue
- Do not store or use flammable liquids or flammable materials in the vicinity of this barbecue
- Do not use caustic or abrasive based cleaners on the barbecue
- Do not attempt to dismantle or adjust the control valves
- Do not attempt to dismantle or adjust the regulator

- Do not test for leaks with a naked flame
- Do not modify the construction of this appliance or modify the injector orifice size
- Do not place articles on or against this appliance
- Do not obstruct any ventilation of the barbecue
- Do not allow children to operate or play near the barbecue
- Do not ues the BBQ in water
- Do not move the BBQ during use

Failure to adhere to the above warnings may cause injury or property damage and affect your ability to make a claim under the manufacturer’s warranty.



WARNING

This appliance is set up for LPG gas and is labelled accordingly. A natural gas conversion kit is available as an accessory if required. Conversion of this unit to natural gas must be carried out by a qualified licensed person and a Certificate of Compliance must be issued to the owner at the completion of the installation and conversion.



PORTANT

BeefEater barbecues are approved for OUTDOOR USE ONLY and must not be used in a building,garage or any other enclosed area.

- BeefEater barbecues must not be used inside recreational vehicles or boats
- Read instructions thoroughly before operating this barbecue
- Save this manual for future reference
- Always use the barbecue on a flat, level surface
- Some foods produce flammable fats and juices. Regular cleaning is essential.
- Attend an operating barbecue at all times. Damage caused by fat & grease fires is not covered by warranty
- When not in use keep barbecue dry and covered
- Unplug or switch off all appliances in the aquarium or pond before carrying out maintenance



WARNING

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 your fire department

For your safety

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



BMF7645SA

- ① Warming rack x2

② Cooking grill x2

③ Cooking plate x1

④ Flame tamer x2

⑤ Body assy x1

⑥ Left side shelf x1

⑦ Side burner assy x1

⑧ Oil foil box x4
- ⑨ Foil box holder x1

⑩ Drip tray x 1

⑪ Trolley back panel x1

⑫ Trolley top panel x1

⑬ Trolley frame coross x1

⑭ Rubber cover x2

⑮ Trolley right panel assy x1
- ⑯ Right reinforcing plate x1

⑰ Trolley mid panel assy x1

⑱ Transformer x1

⑲ Trolley left panel assy x1

⑳ Front door assy x1

㉑ Door hinge x2

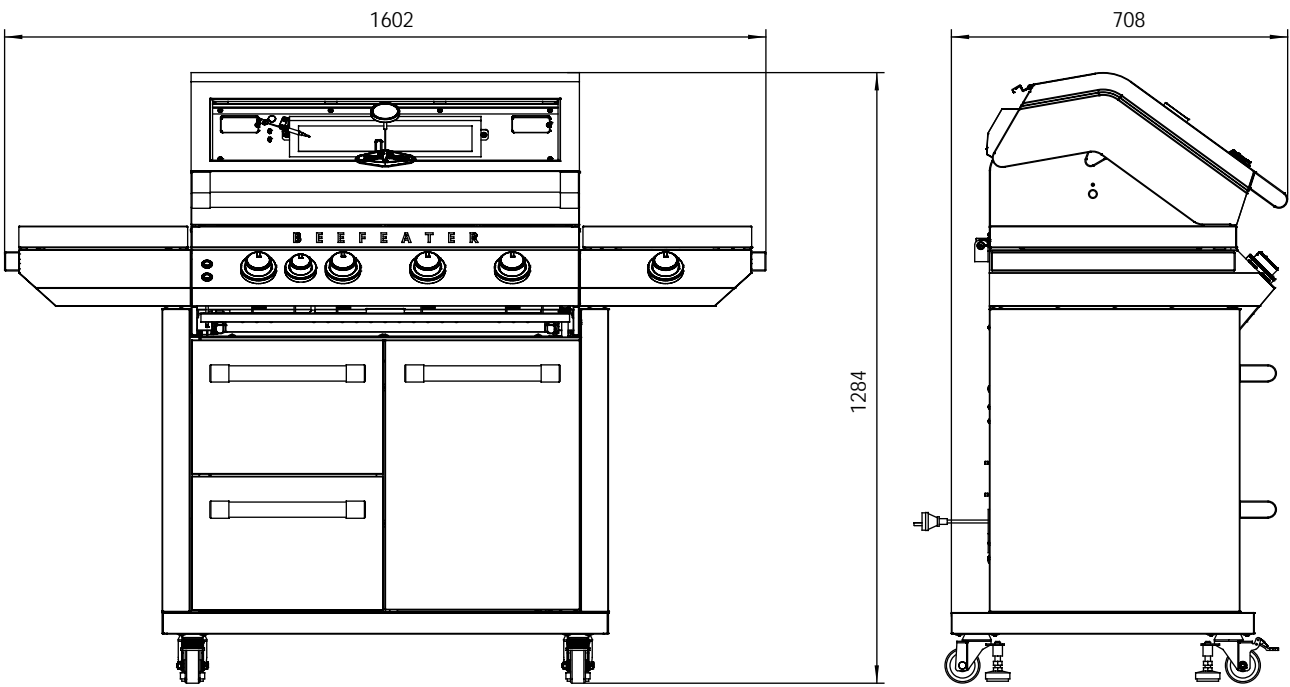
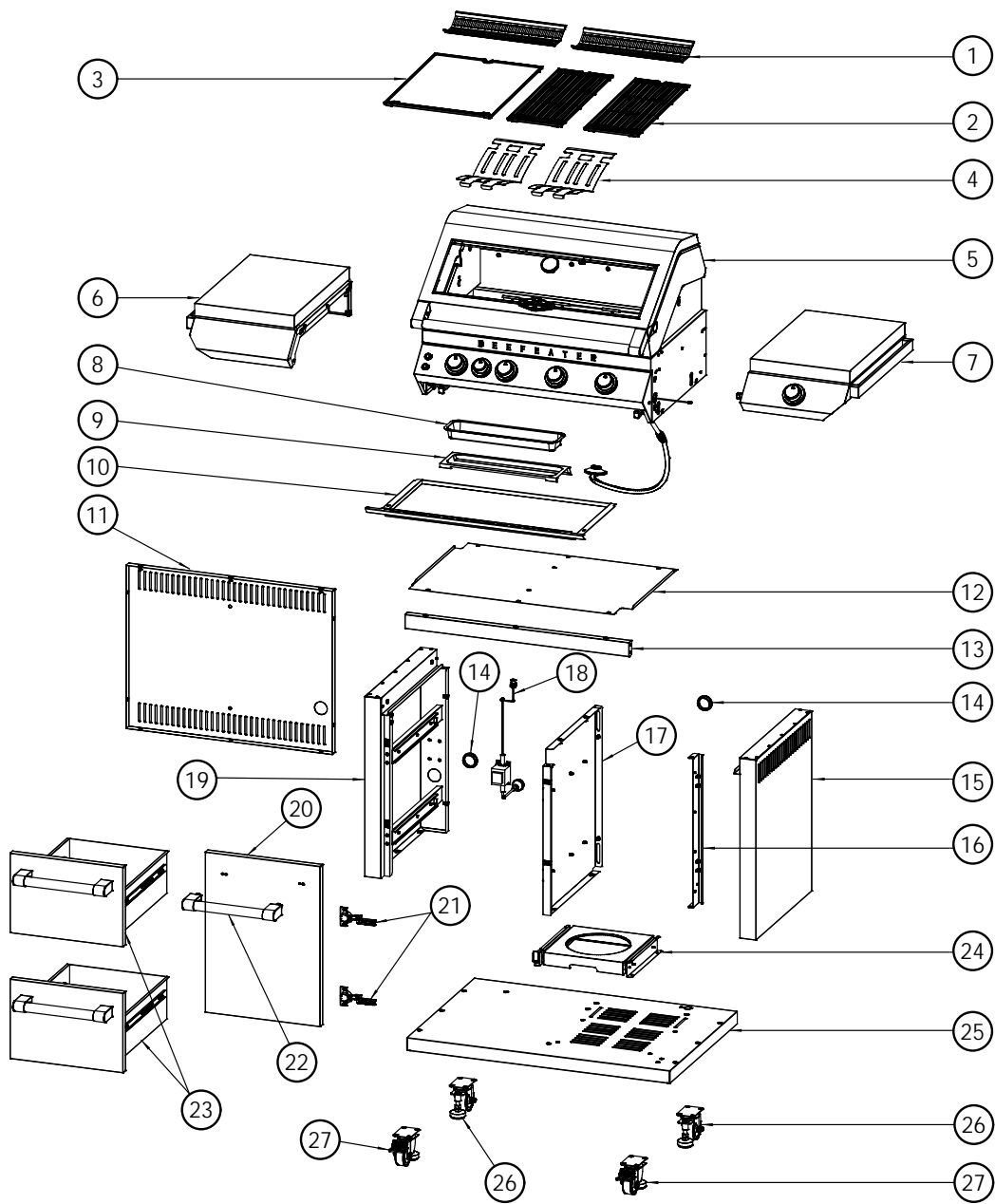
㉒ Door handle assy x1

㉓ Drawers assy x2
- ㉔ Gas cylinder holder slider assy x1

㉕ Trolley bottom panel x1

㉖ Castors x2

㉗ Castor with lock x2





BMF7655SA

- ① Warming rack x 2

② Cooking grill x2

③ Cooking plate x1

④ Flame tamer x 3

⑤ Body assy x1

⑥ Left shelf x1

⑦ Right side table x1

⑧ Oil foil box x 4
- ⑨ Foil box holder x 1

⑩ Drip tray x1

⑪ Trolley back panel x1

⑫ Trolley top panel x1

⑬ Trolley frame cross x 1

⑭ Rubber cover x2

⑮ Trolley right panel assy x1
- ⑯ Right reinforcing plate x1

⑰ Trolley mid panel assy x1

⑱ Transformer x1

⑲ Trolley left panel assy x1

⑳ Door assy x1

㉑ Door Hinge x2

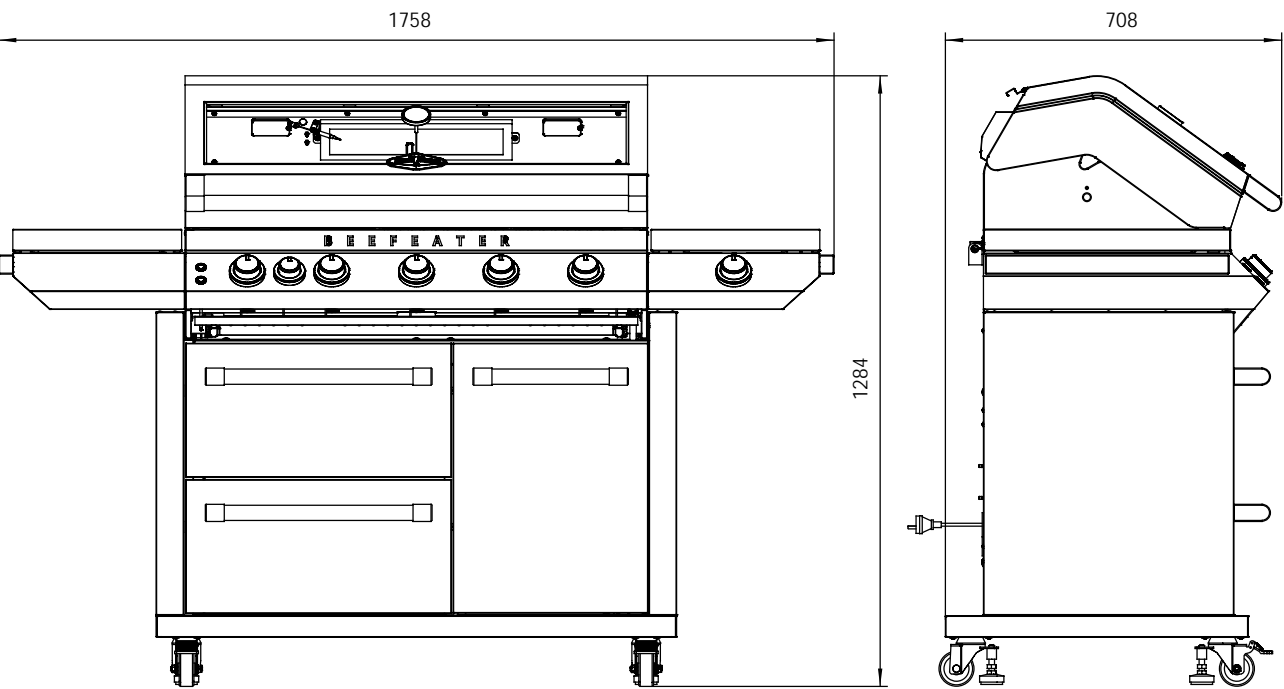
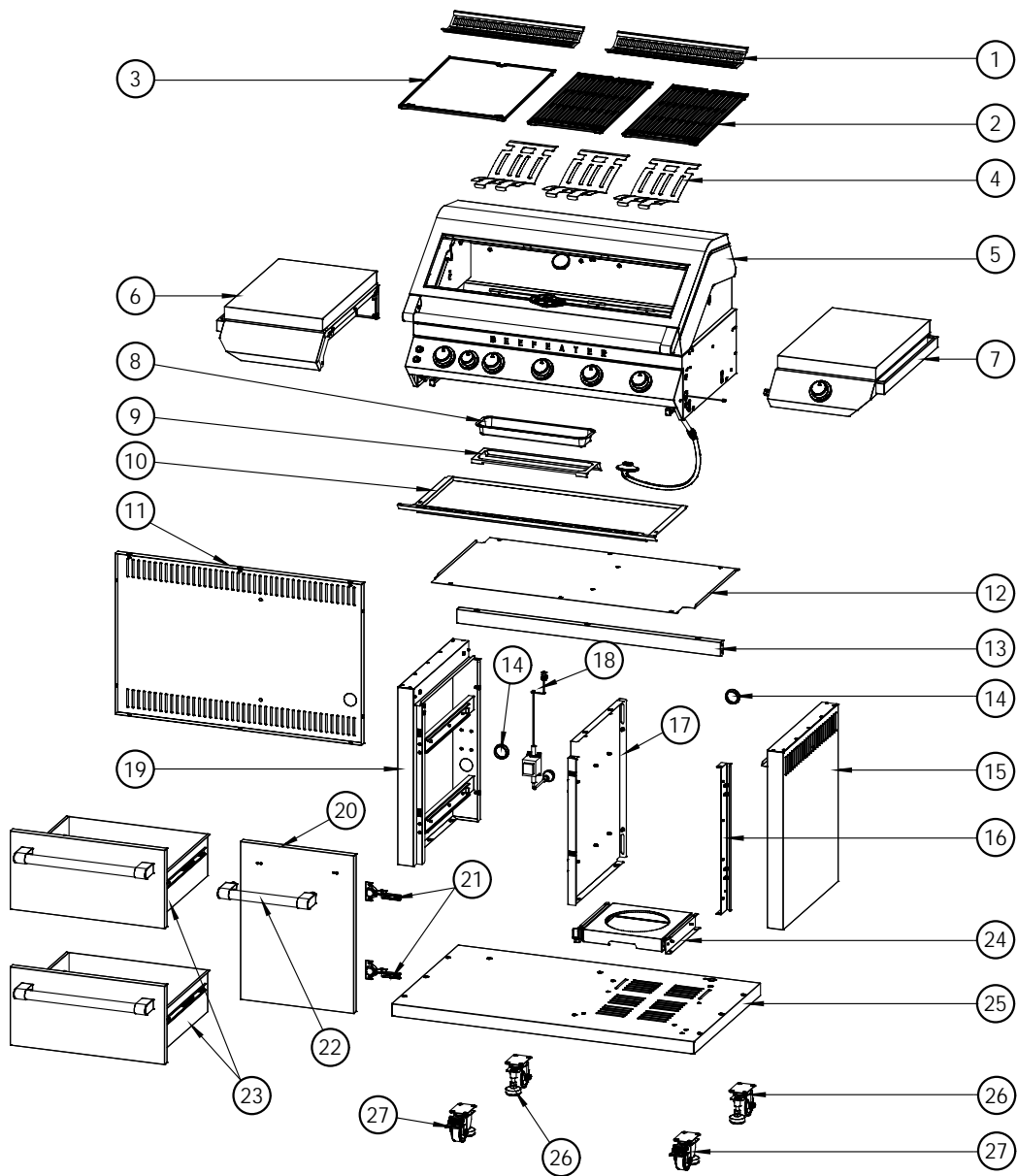
㉒ Door handle assy x1

㉓ Drawer assy x 2
- ㉔ Gas cylinder hold slider assy x 1

㉕ Trolley bottom panel assy x1

㉖ Castors x2

㉗ Castors with lock x2





BMG7642SA

- ① Warming rack x2

② Cooking grill x2

③ Cooking plate x1

④ Flame tamer x2

⑤ Body assy x1

⑥ Left side shelf x1

⑦ Side burner assy x1
- ⑧ Oil foil box x4

⑨ Foil box holder x1

⑩ Drip tray x1

⑪ Trolley back panel x1

⑫ Trolley top panel x1

⑬ Trolley frame coross x1

⑭ Rubber cover x1
- ⑮ Trolley right panel assy x1

⑯ Door fixing stator x2

⑰ Trolley middle frame x1

⑱ Trolley left panel assy x1

⑲ Front left door assy x1

⑳ Front right door assy x1
- ㉑ Door handle assy x2

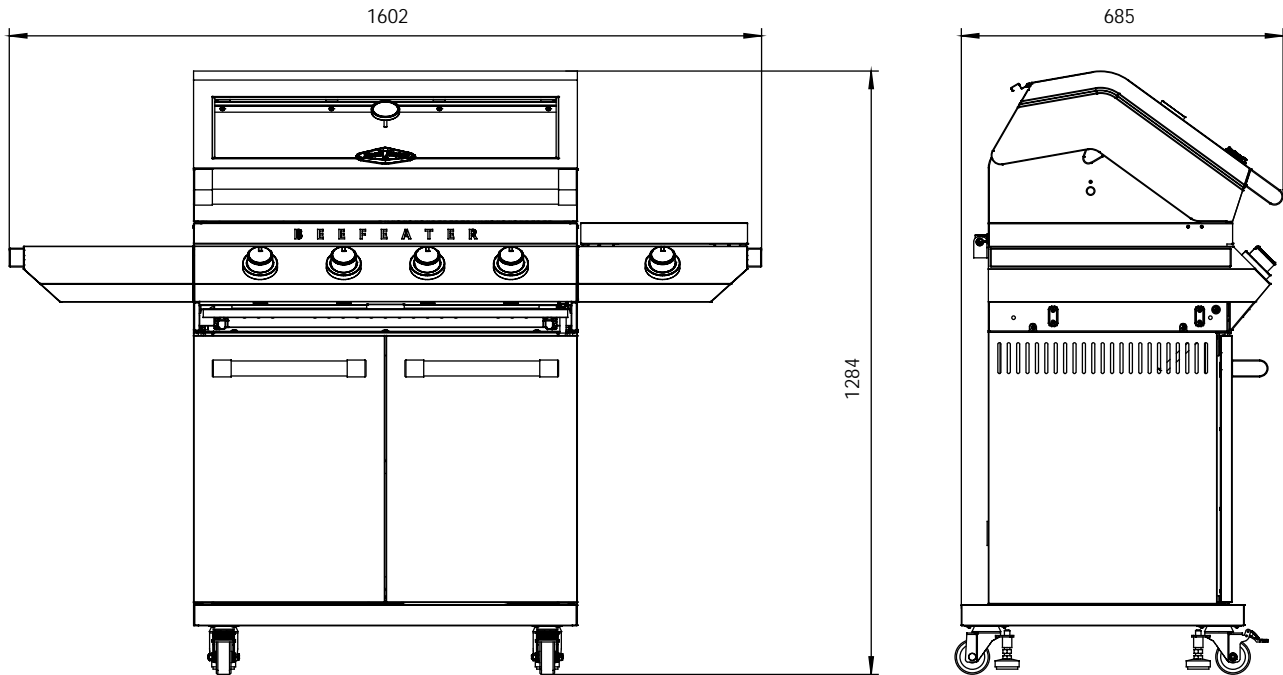
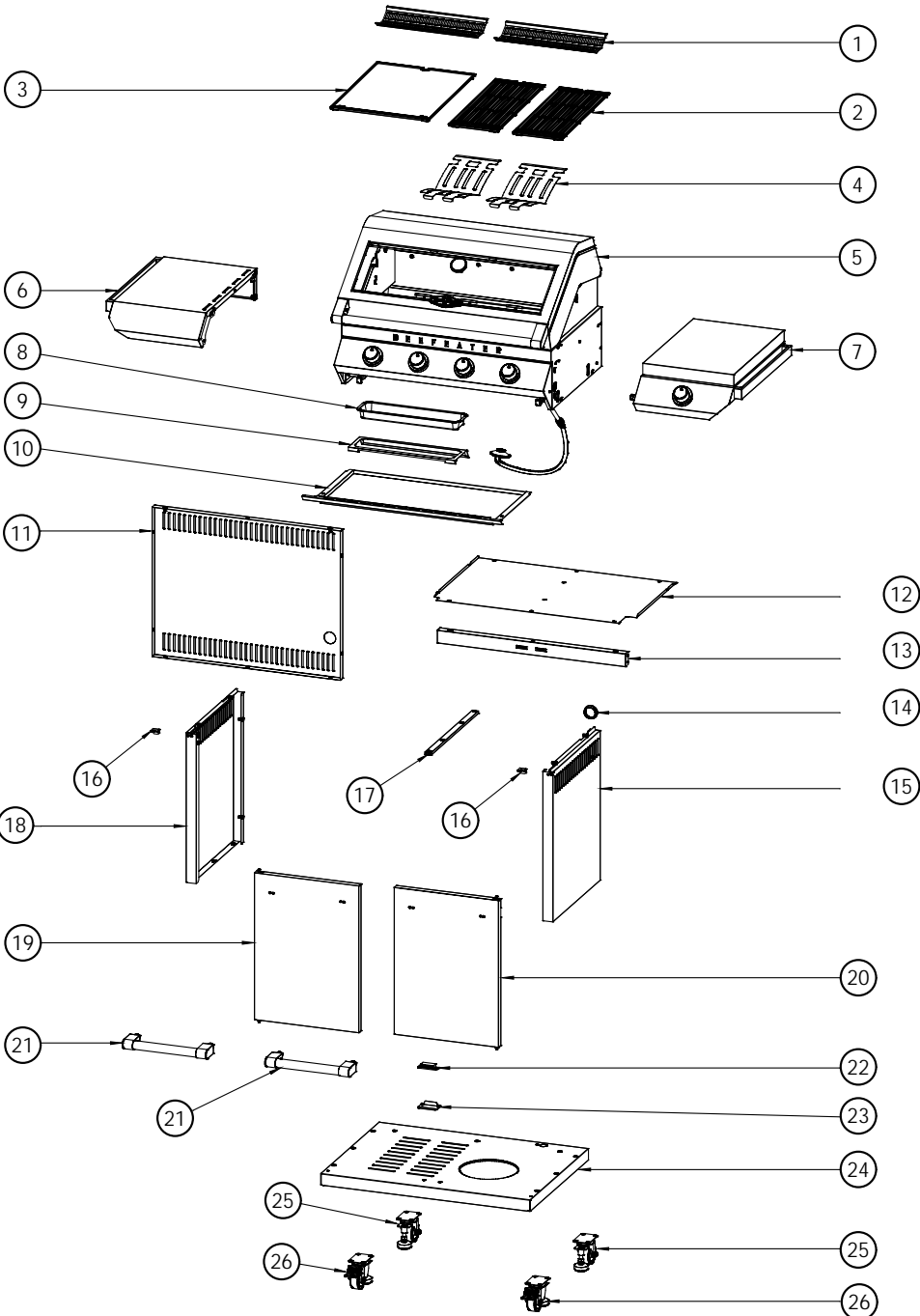
㉒ Door magnet x1

㉓ Door magnet stator x1

㉔ Trolley bottom panel x1

㉕ Castors x2

㉖ Castor with lock x2





BMG7652SA

- ① Warming rack x2

② Cooking grill x2

③ Cooking plate x1

④ Flame tamer x2

⑤ Body assy x1

⑥ Left side shelf x1

⑦ Side burner assy x1
- ⑧ Oil foil box x4

⑨ Foil box holder x1

⑩ Drip tray x1

⑪ Trolley back panel x1

⑫ Trolley top panel x1

⑬ Trolley frame coross x1

⑭ Rubber cover x1
- ⑮ Trolley right panel assy x1

⑯ Door fixing stator x2

⑰ Trolley middle frame x1

⑱ Trolley left panel assy x1

⑲ Front left door assy x1

⑲ Front right door assy x1

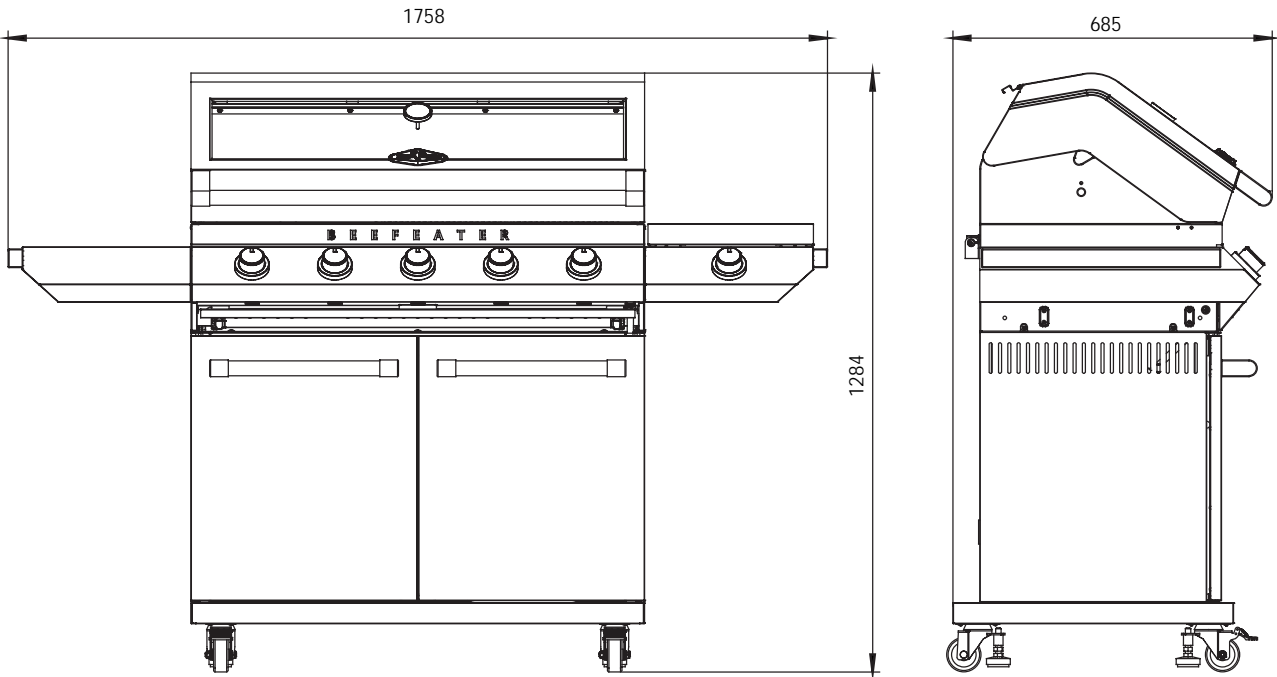
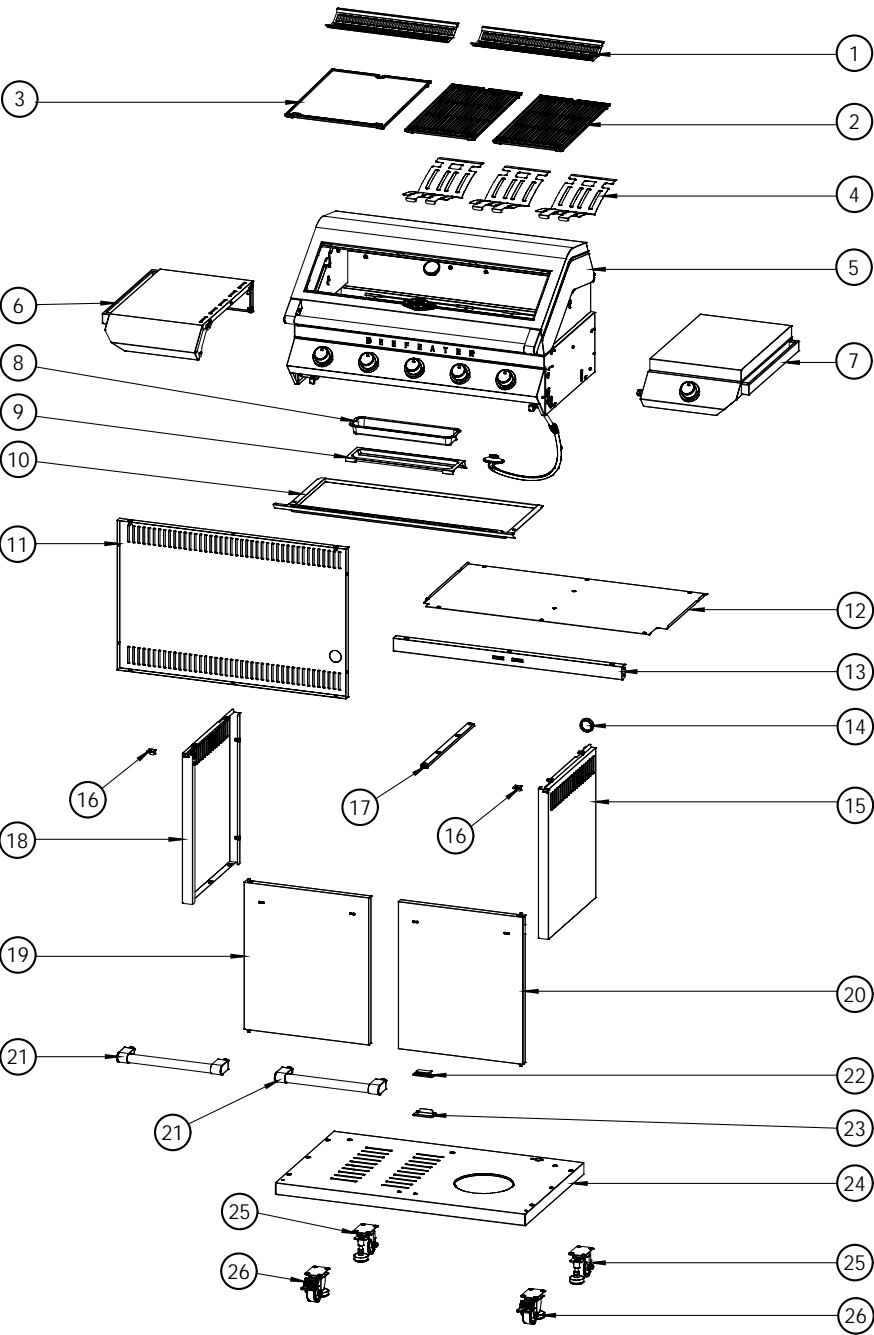
⑲ Door handle assy x2
- ⑳ Door magnet x1

㉑ Door magnet stator x1

㉒ Trolley bottom panel x1

㉓ Castors x2

㉔ Castor with lock x2



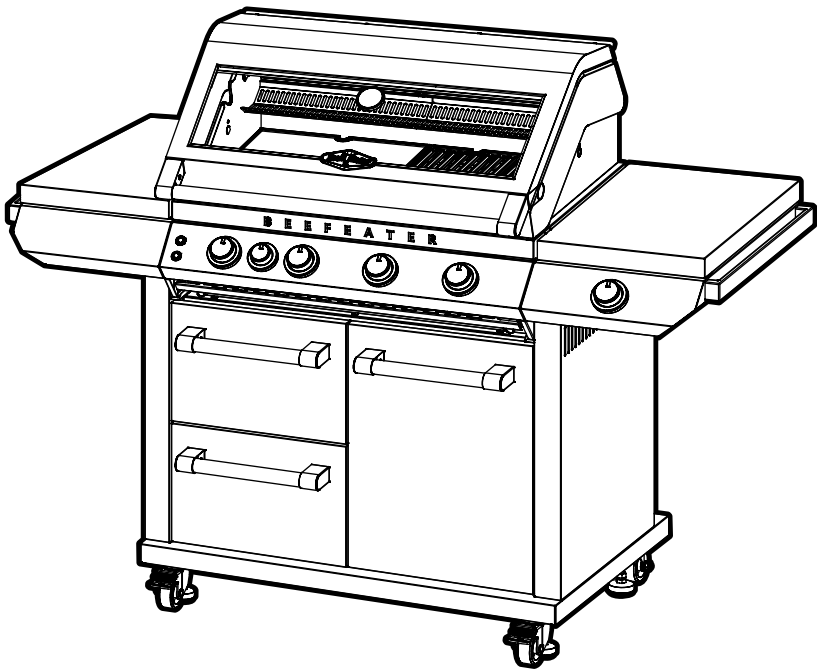
Universal LPG		
Injector orifice diameter - barbecue burner mm (29/50mbar)	BMG7642SA (BBG7640SA)	0.98/0.84
	BMG7652SA (BBG7650SA)	0.98/0.84
	BMF7645SA (BBF7645SA)	0.98/0.84
	BMF7655SA (BBF7655SA)	0.98/0.84
Injector diameter-side burner (29/50mbar) BMG7642SA & BMG7652SA		1.03/0.91
Injector diameter-side burner (29/50mbar) BMF7645SA & BMF7655SA		1.24/1.06
Injector diameter-rear burner (29/50mbar) BMF7645SA & BMF7655SA		0.85/0.72

Country	Gas Category	Gas Type
BG,CY,DK,E E,FI,HR,HU,I T,IS,LT,LU, MT,NL,NO, RO,SE,SI,TR	I3 B/P	G30/G31
BE,CY,CZ,ES ,FR,GB,GR,I E,IT,LT,LU,P T,SI	I3+	G30/G31
AT,DE,CH	I3 B/P	G30/G31

Gas type	Model Name	Main Burner Qty	Rating kW	Rear Burner Qty	Rating kW	Side Burner Qty	Rating kW	Total Rating kW
LPG	BMG7642SA (BBG7640SA)	4	16.8	0	0	1	4.8	21.6 G30:1.572kg/h G31:1.544kg/h
	BMG7652SA (BBG7650SA)	5	21	0	0	1	4.8	25.8 G30:1.878kg/h G31:1.844kg/h
	BMF7645SA (BBF7645SA)	4	16.8	1	3.3	1	6.5	26.6 G30:1.936kg/h G31:1.901kg/h
	BMF7655SA (BBF7655SA)	5	21	1	3.3	1	6.5	30.8 G30:2.241kg/h G31:2.201kg/h

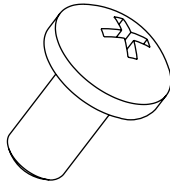
				
Assembly Model	BMG7642SA	BMG7652SA	BMF7645SA	BMF7655SA
BBQ Body Model	BBG7640SA	BBG7650SA	BBF7645SA	BBF7655SA
Trolley Model	BTR7841SA	BTR7851SA	BTR7942SA	BTR7952SA

	Rated votage	Rated frequency	Total power
BMG7642SA	NA	NA	NA
BMG7652SA	NA	NA	NA
BMF7645SA	220~240	50~60	39.6w
BMF7655SA	220~240	50~60	40w

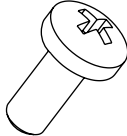


For BMF7645SA & BMF7655SA


x60Tools required:




M6 x 12mm




M4 x 10mm flat head



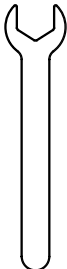
M4 x 10mm countersunk head



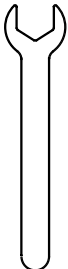
Phillips screwdriver



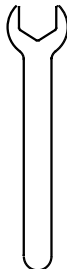
Hexagonal screwdriver



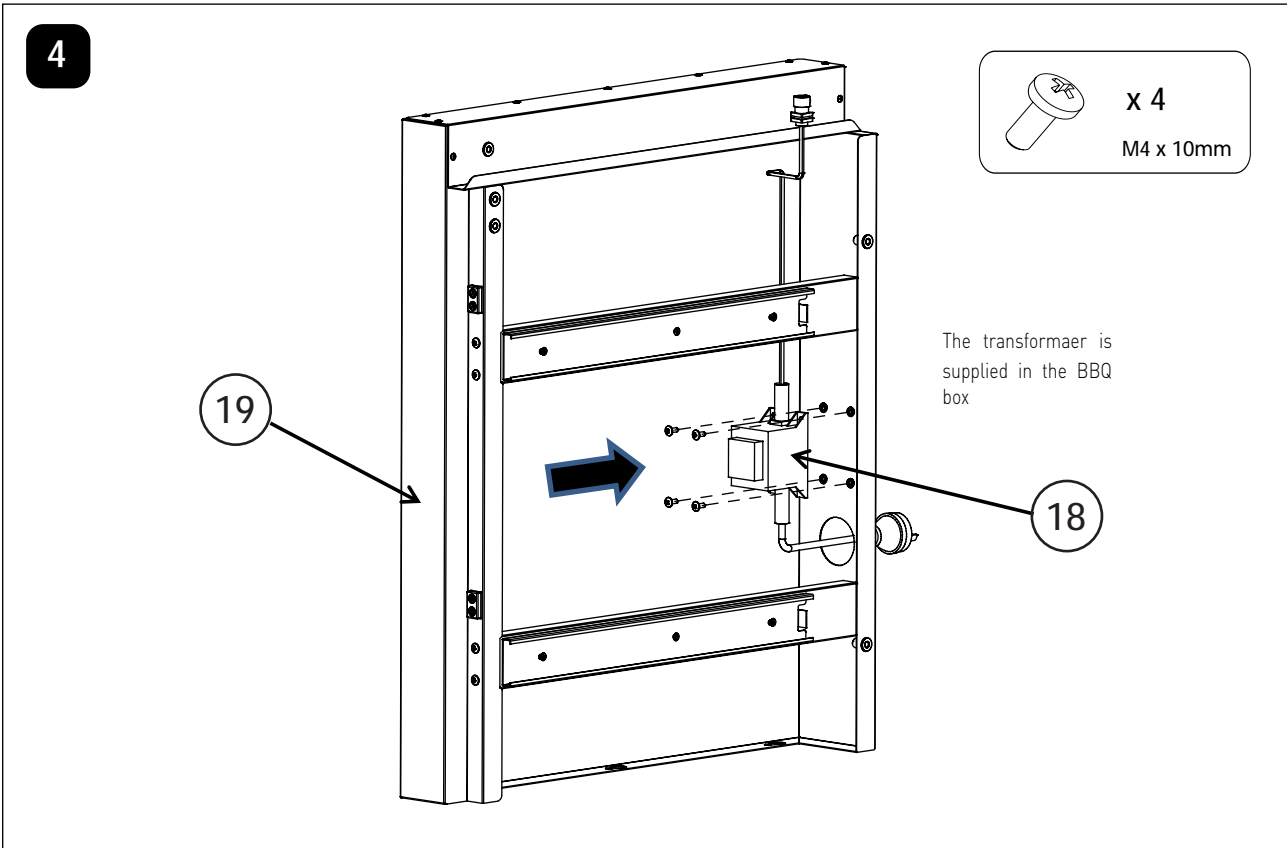
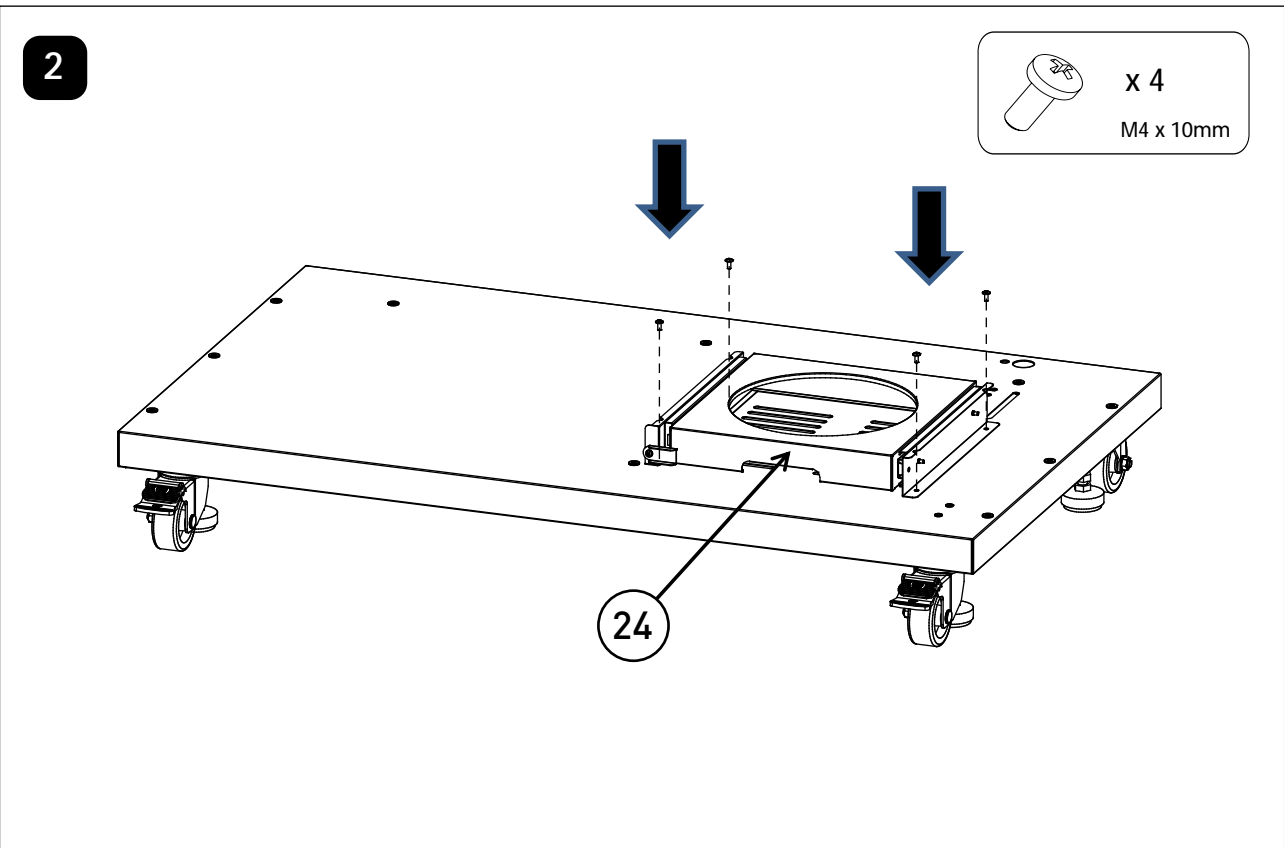
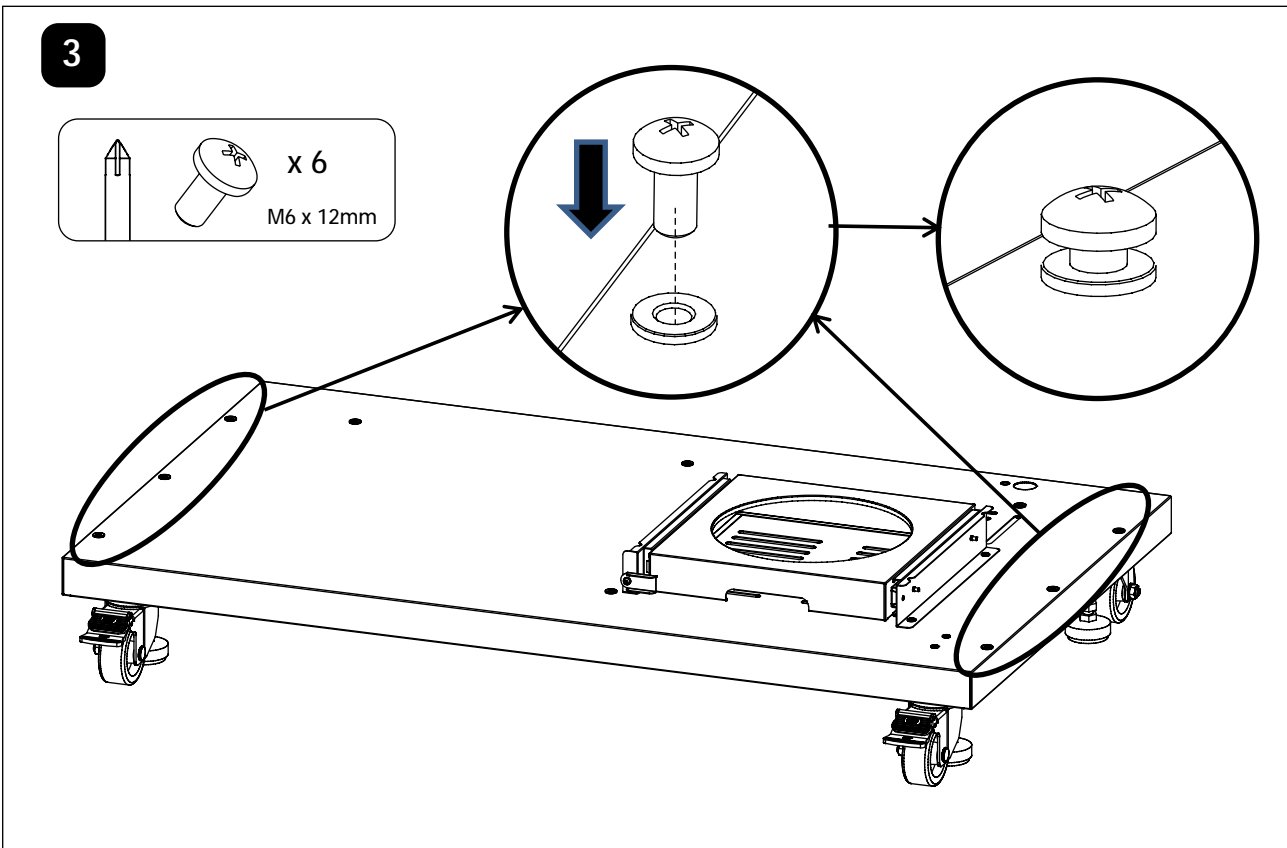
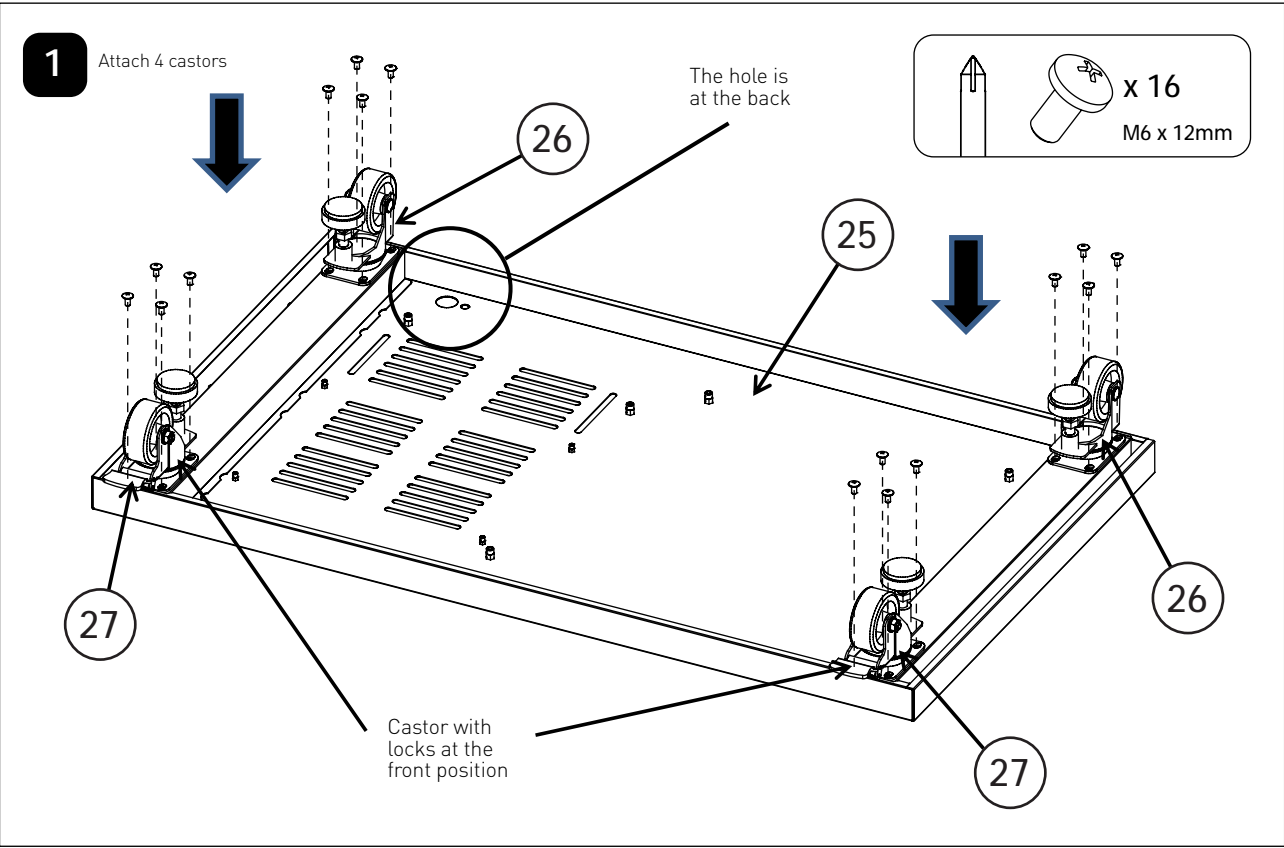
Spanner 19mm

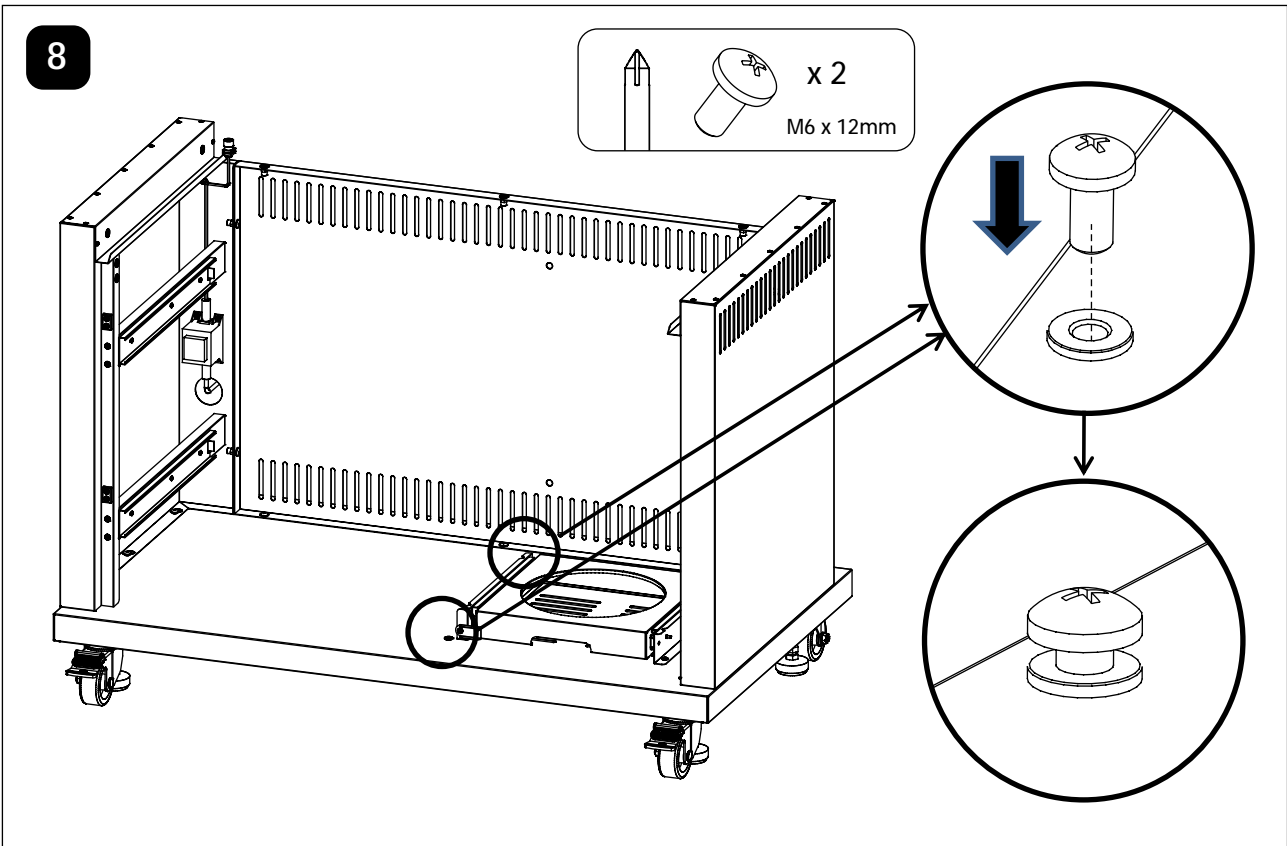
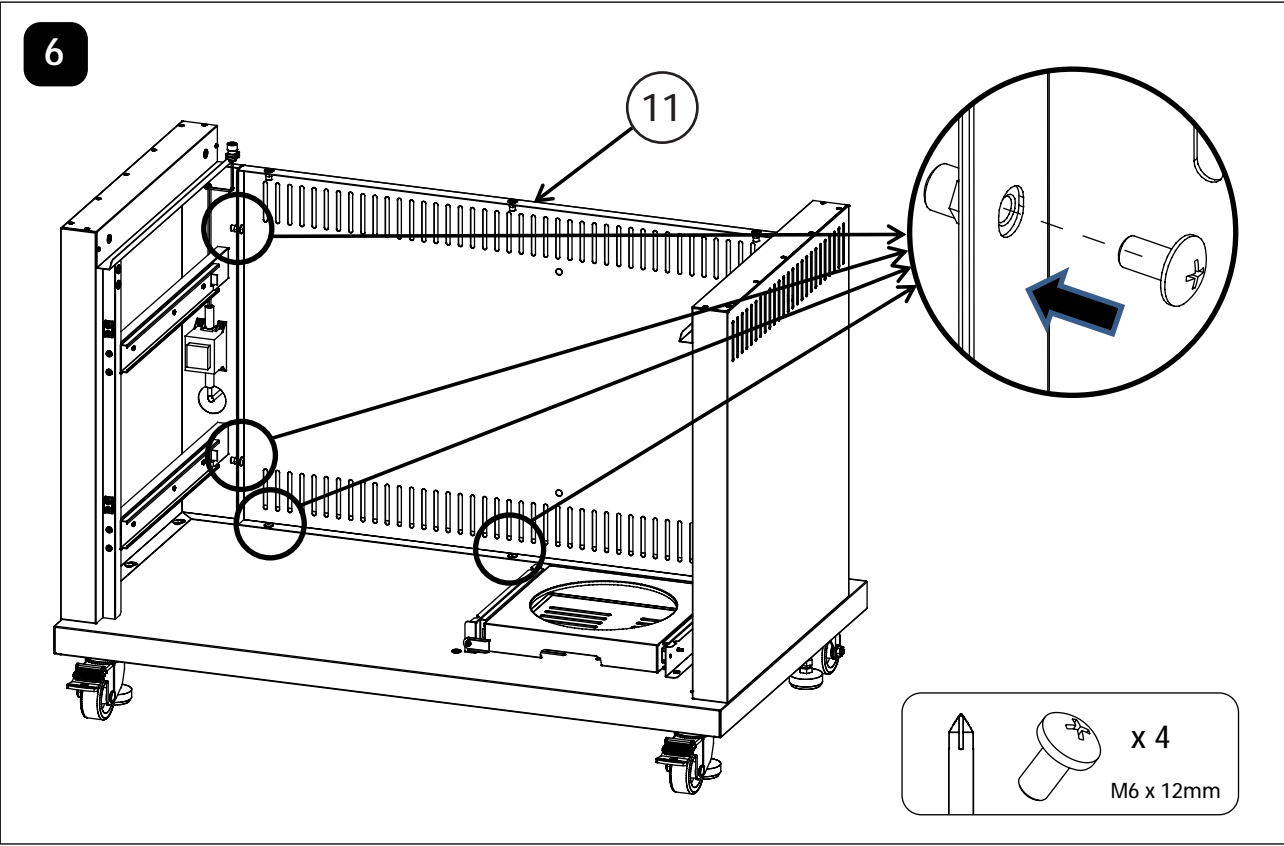
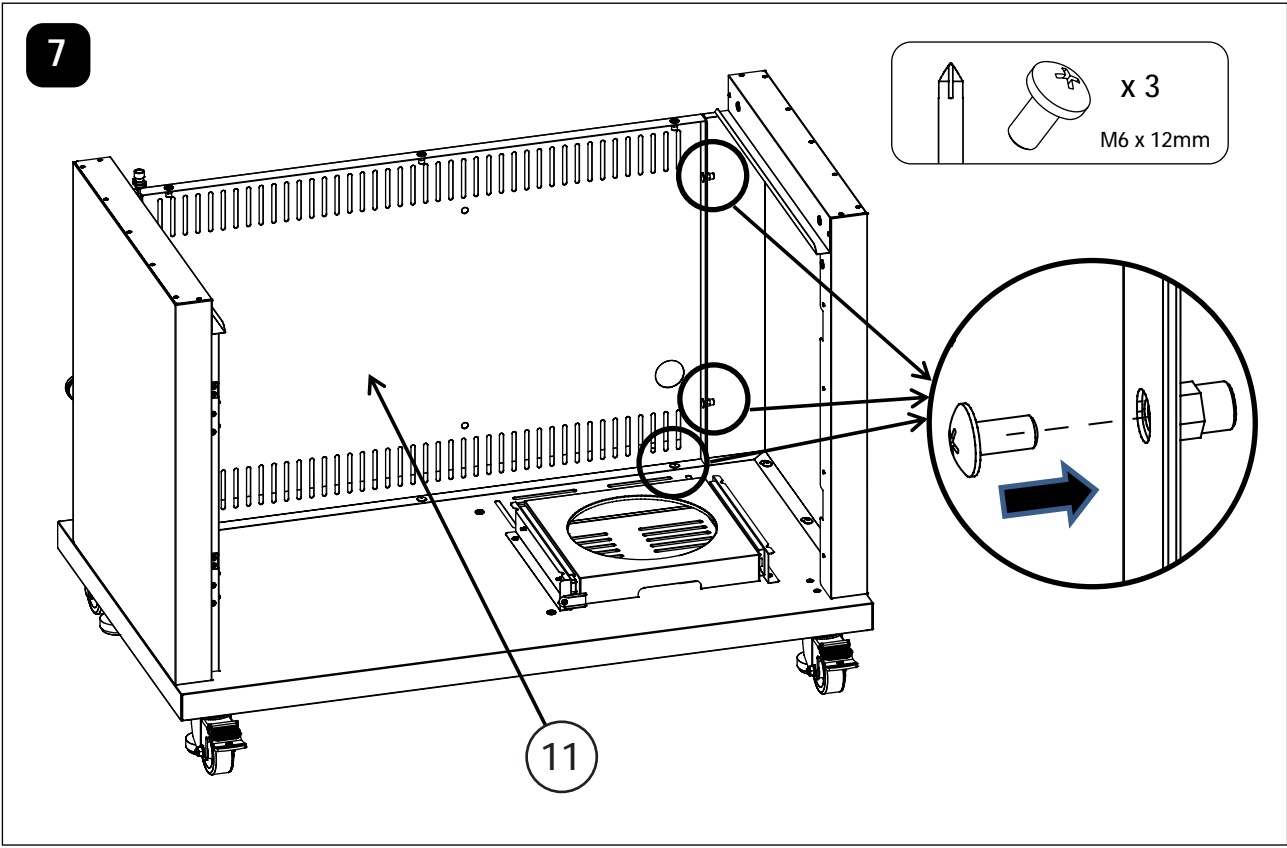
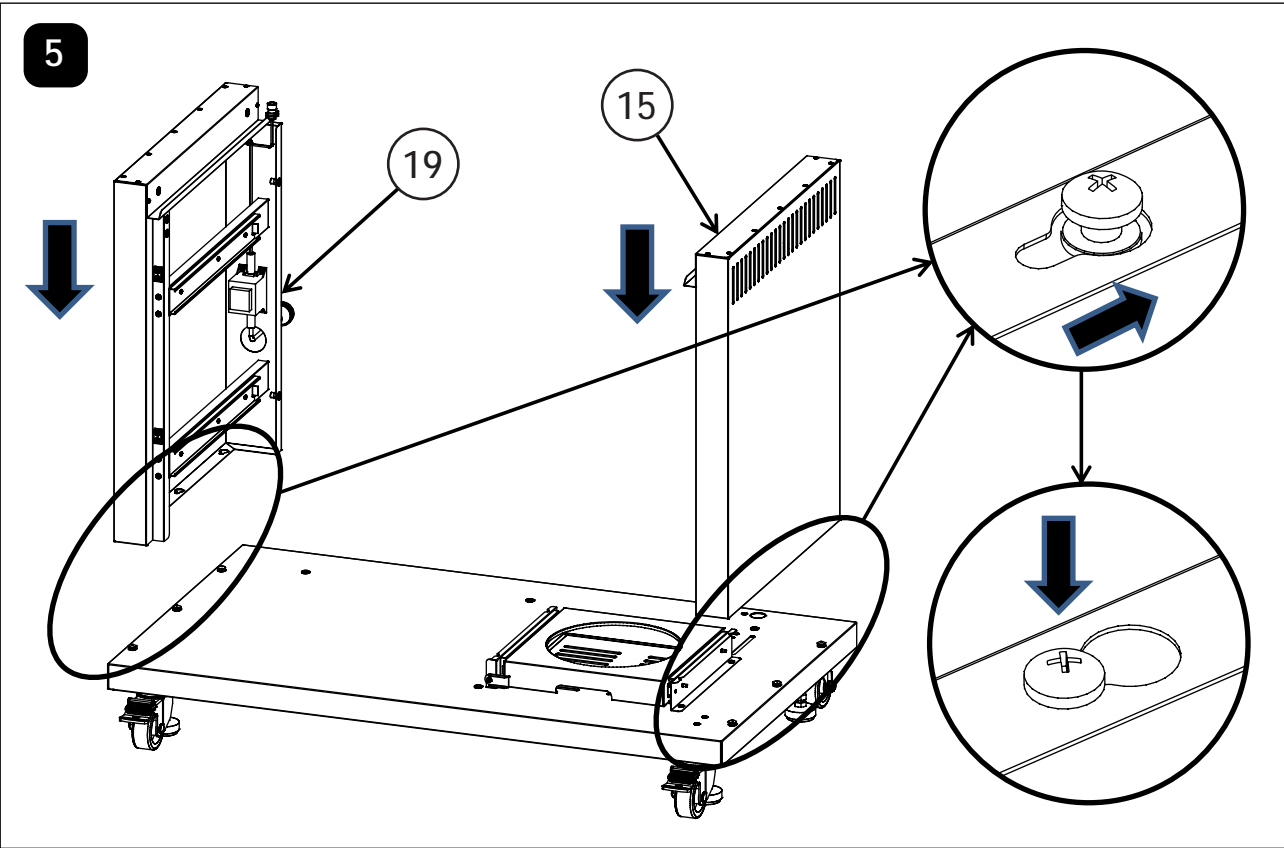


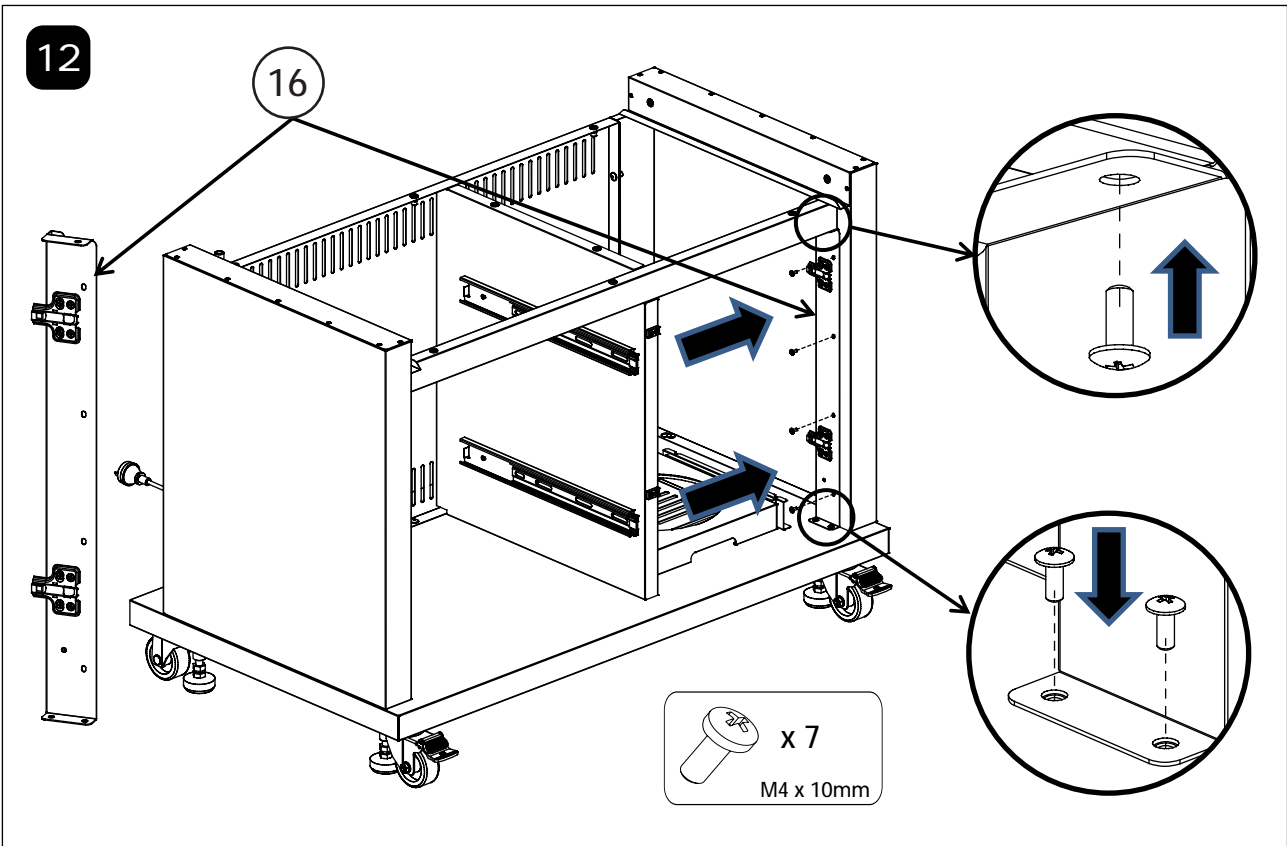
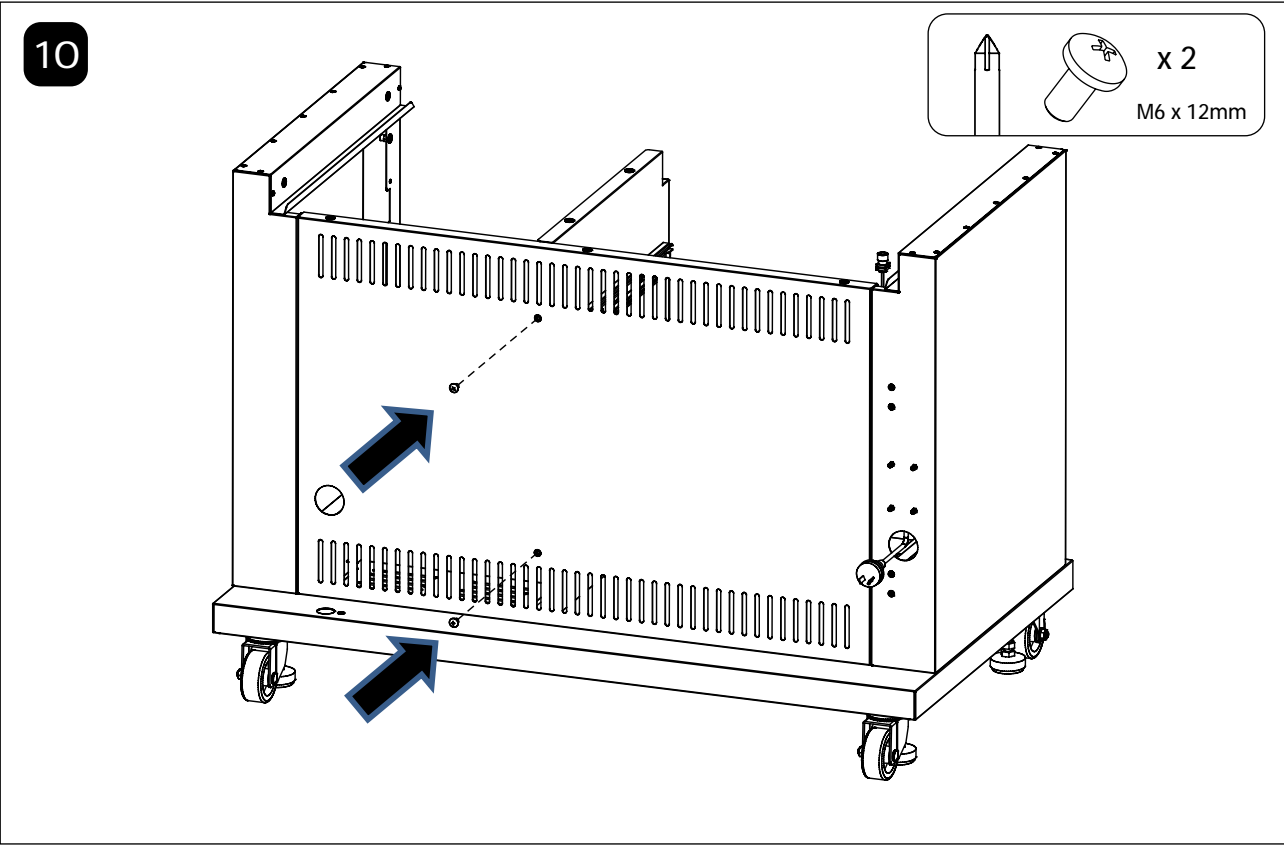
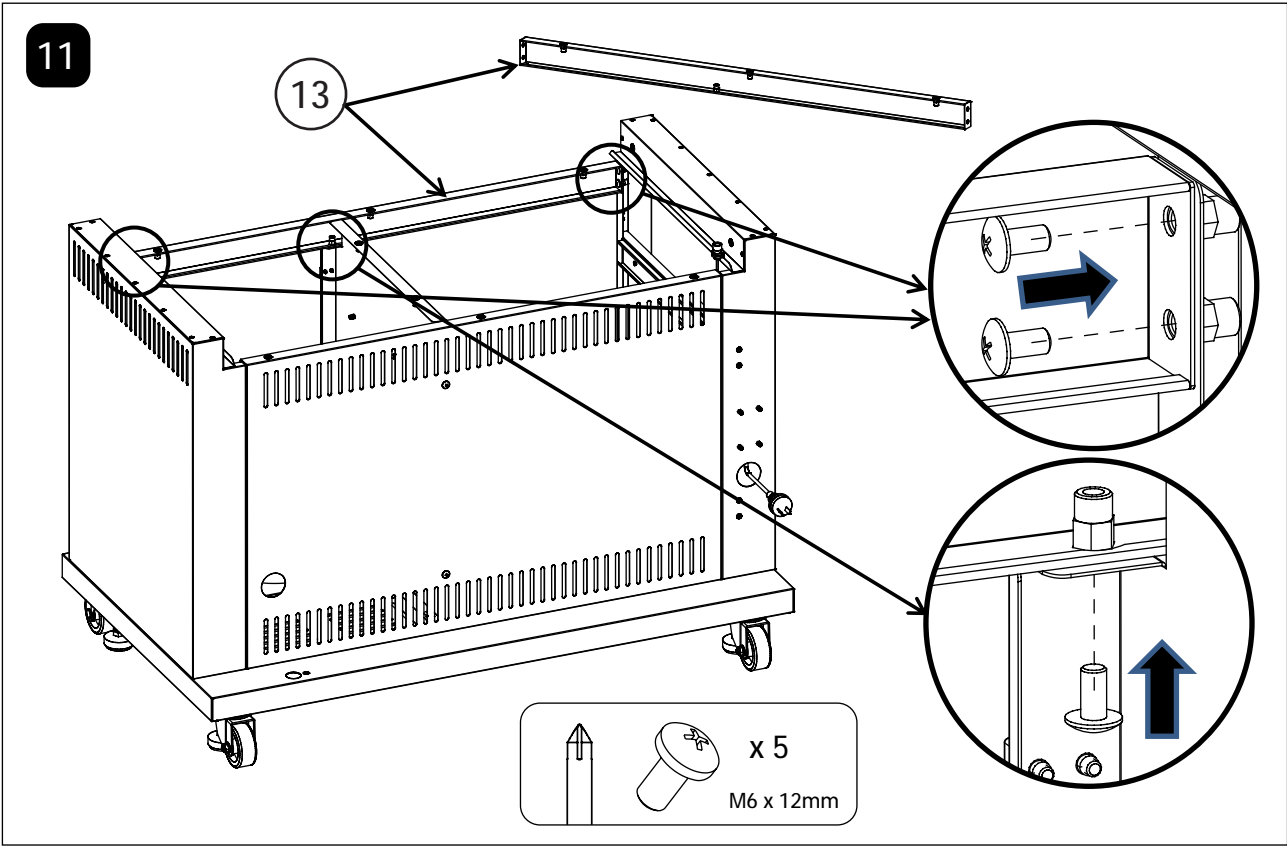
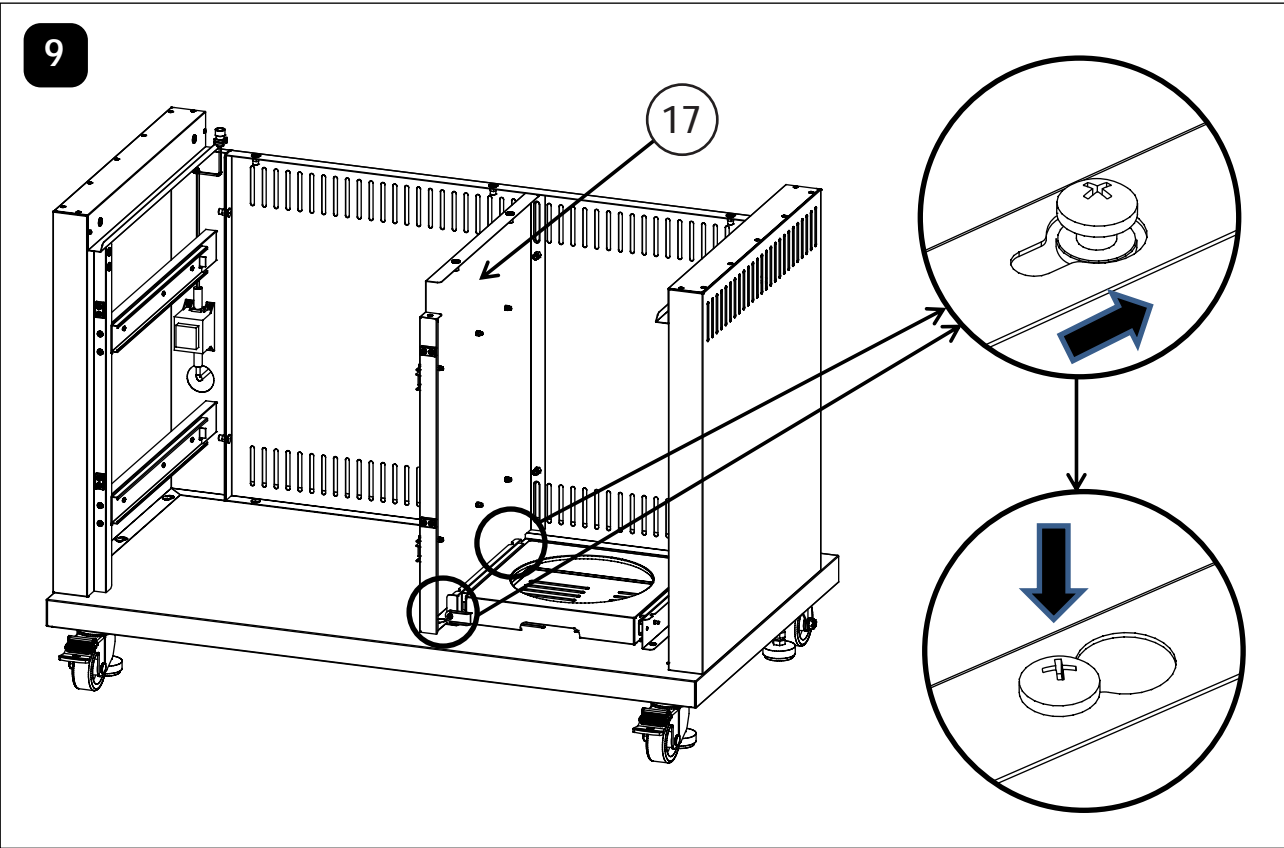
Spanner 18mm

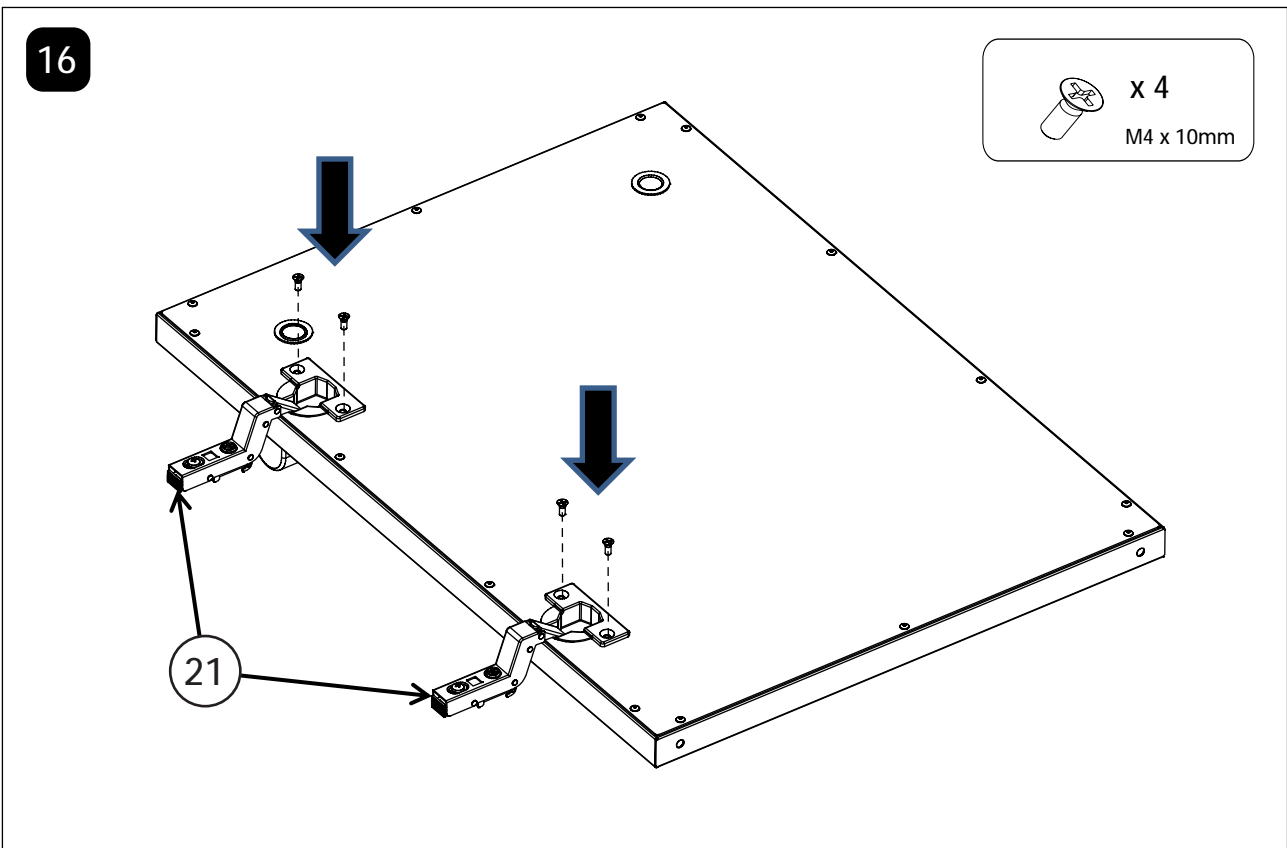
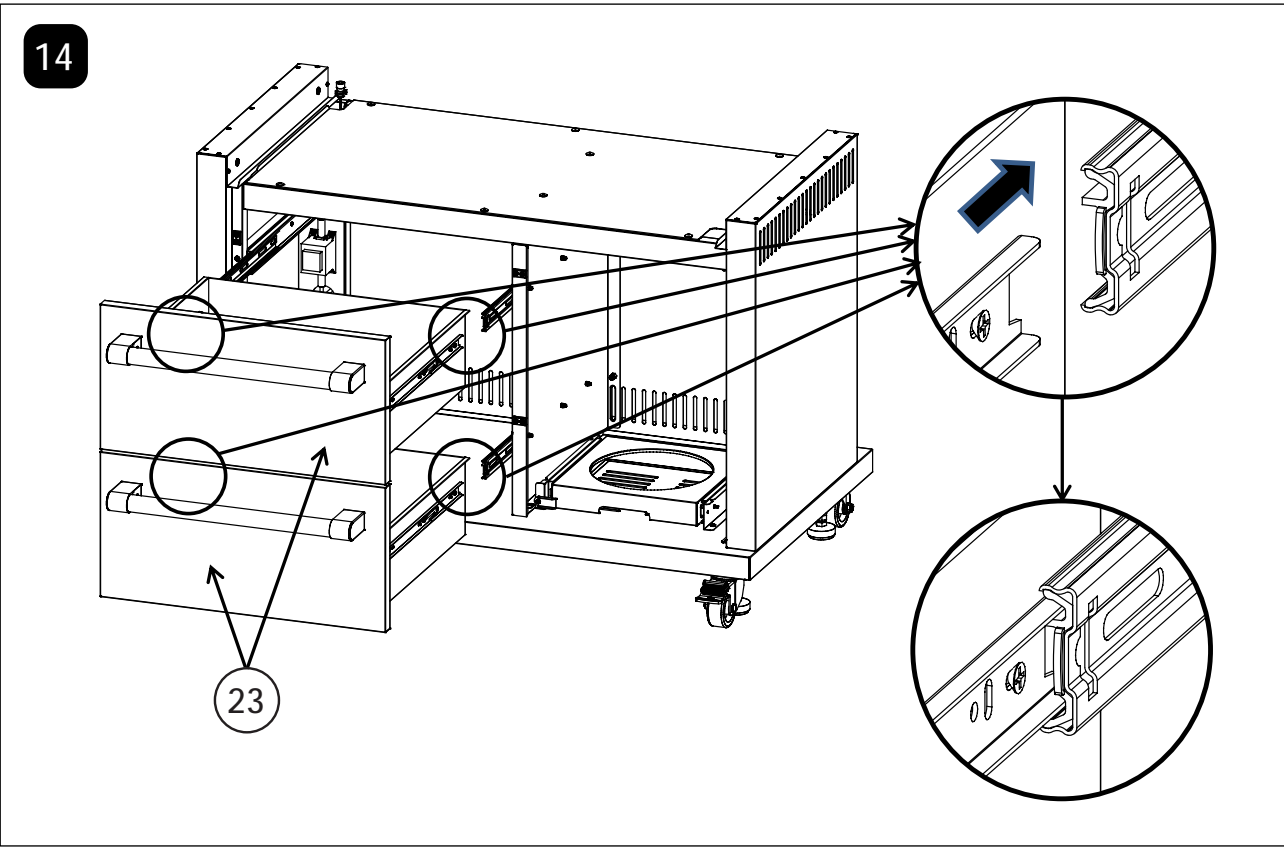
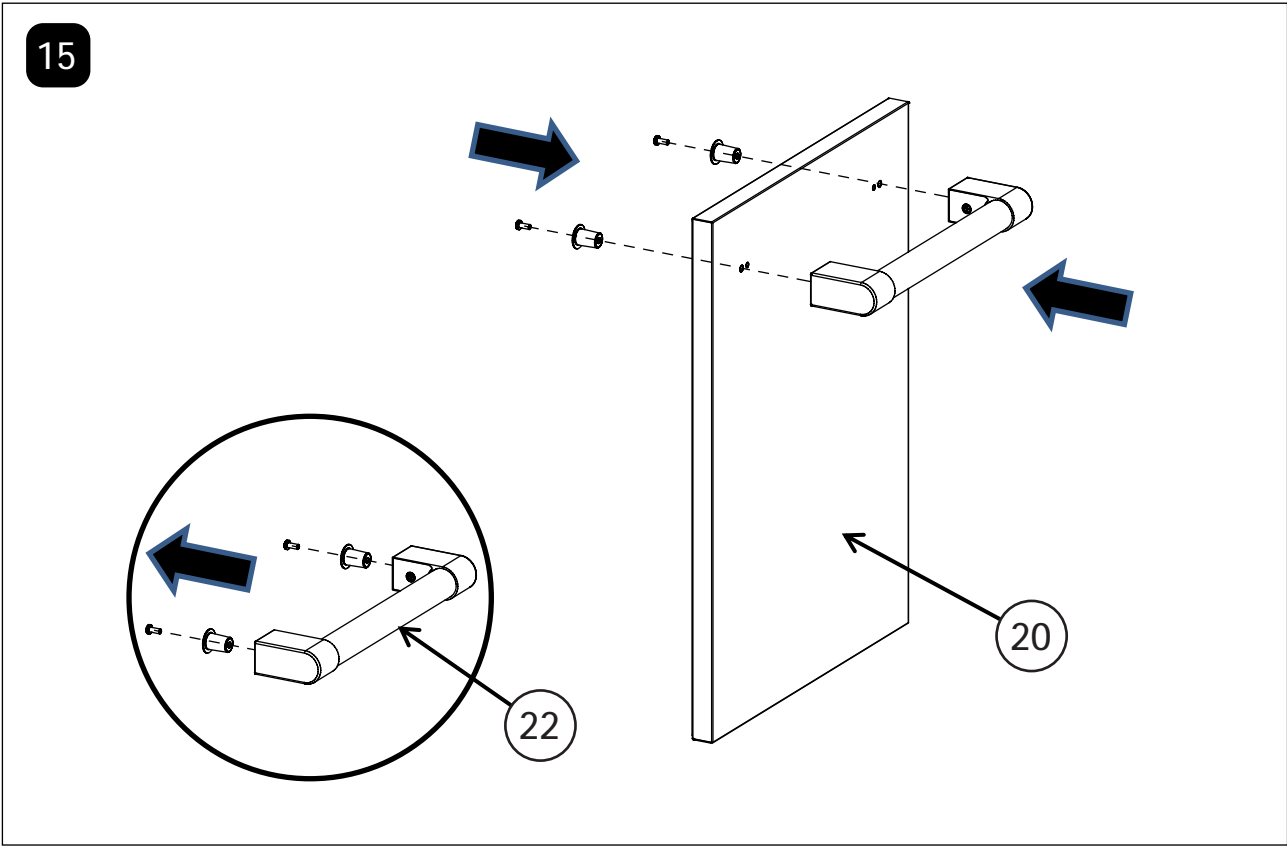
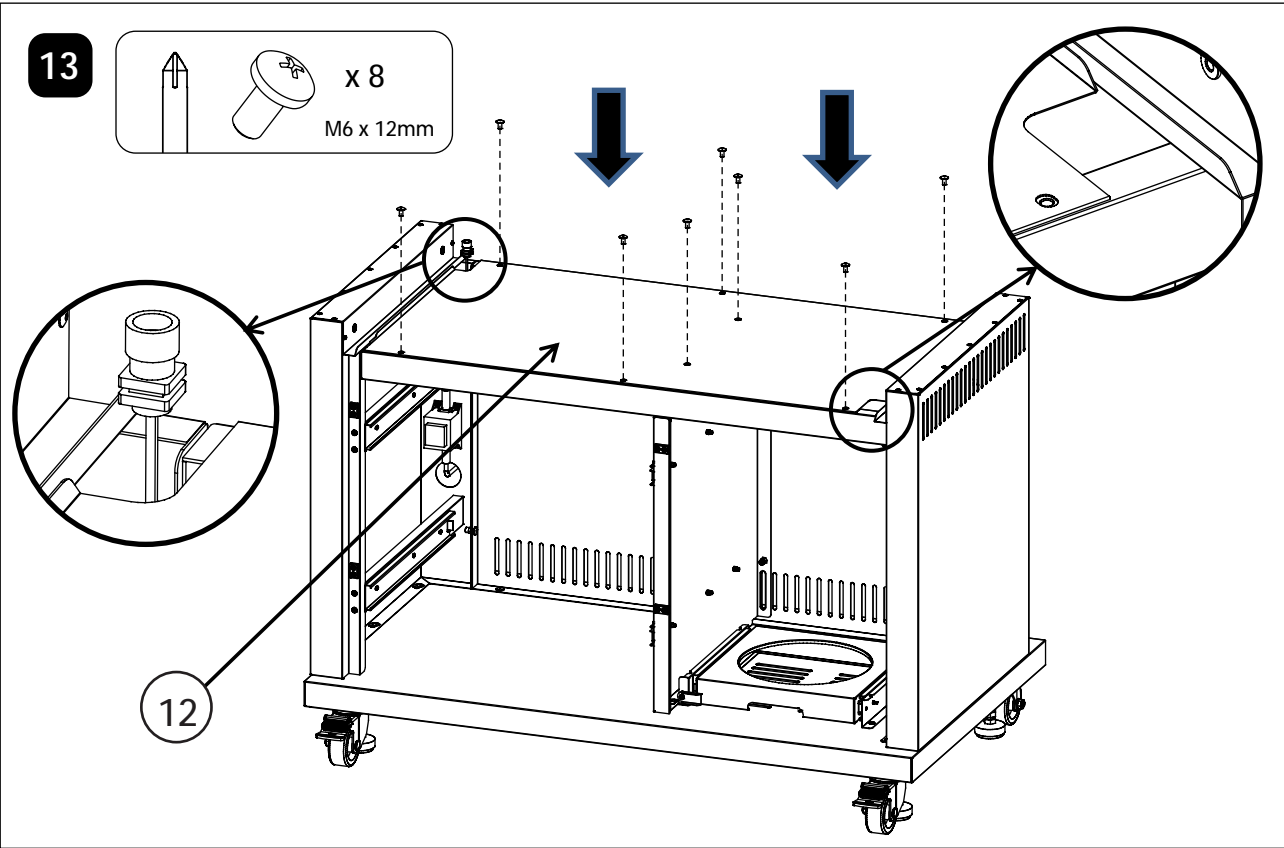


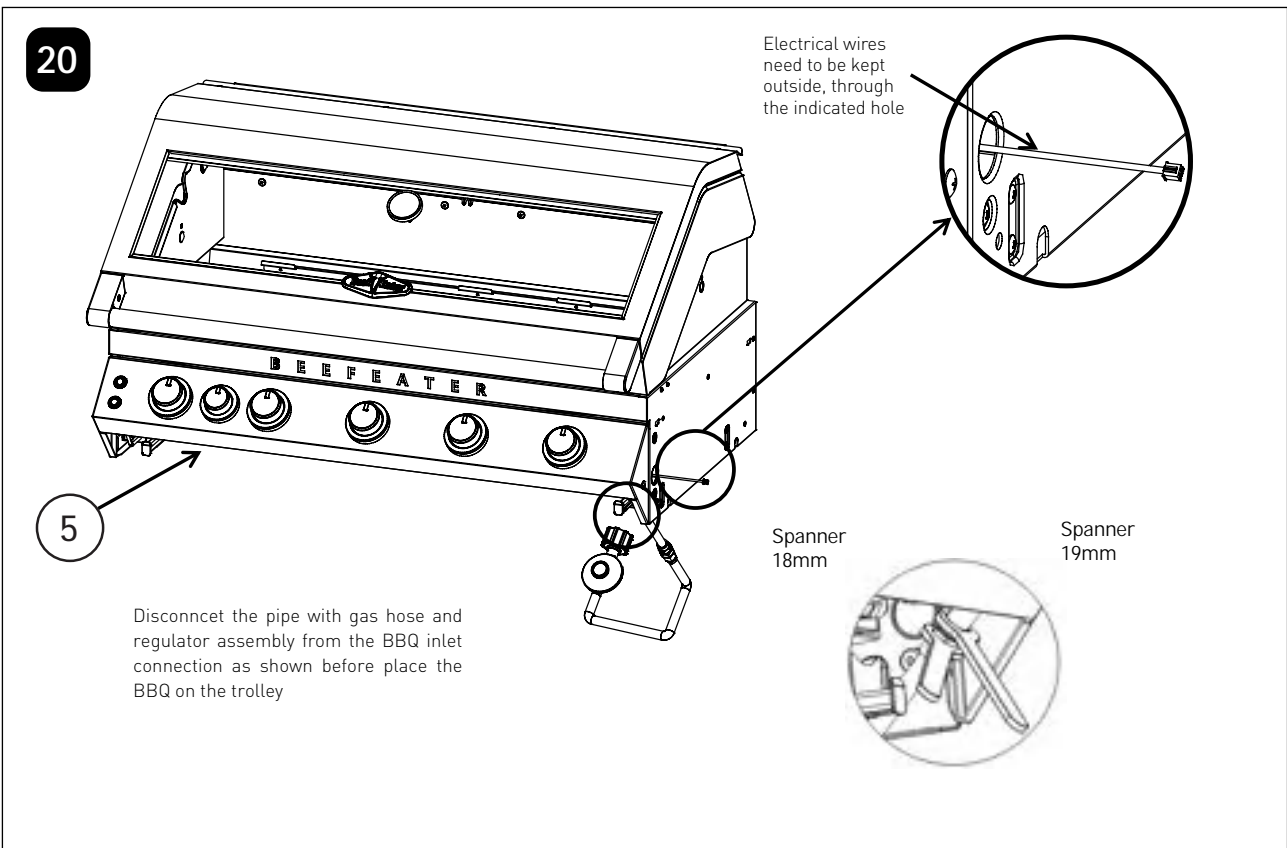
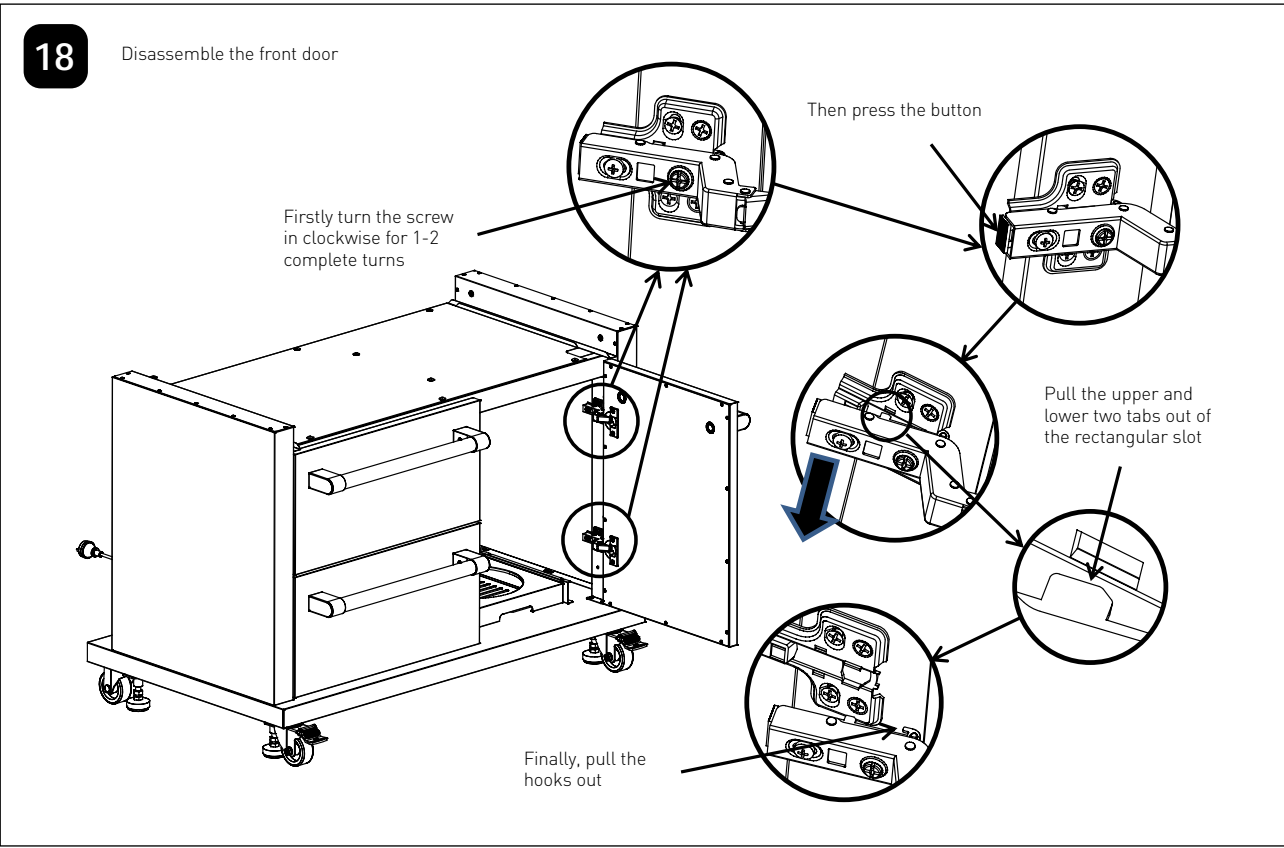
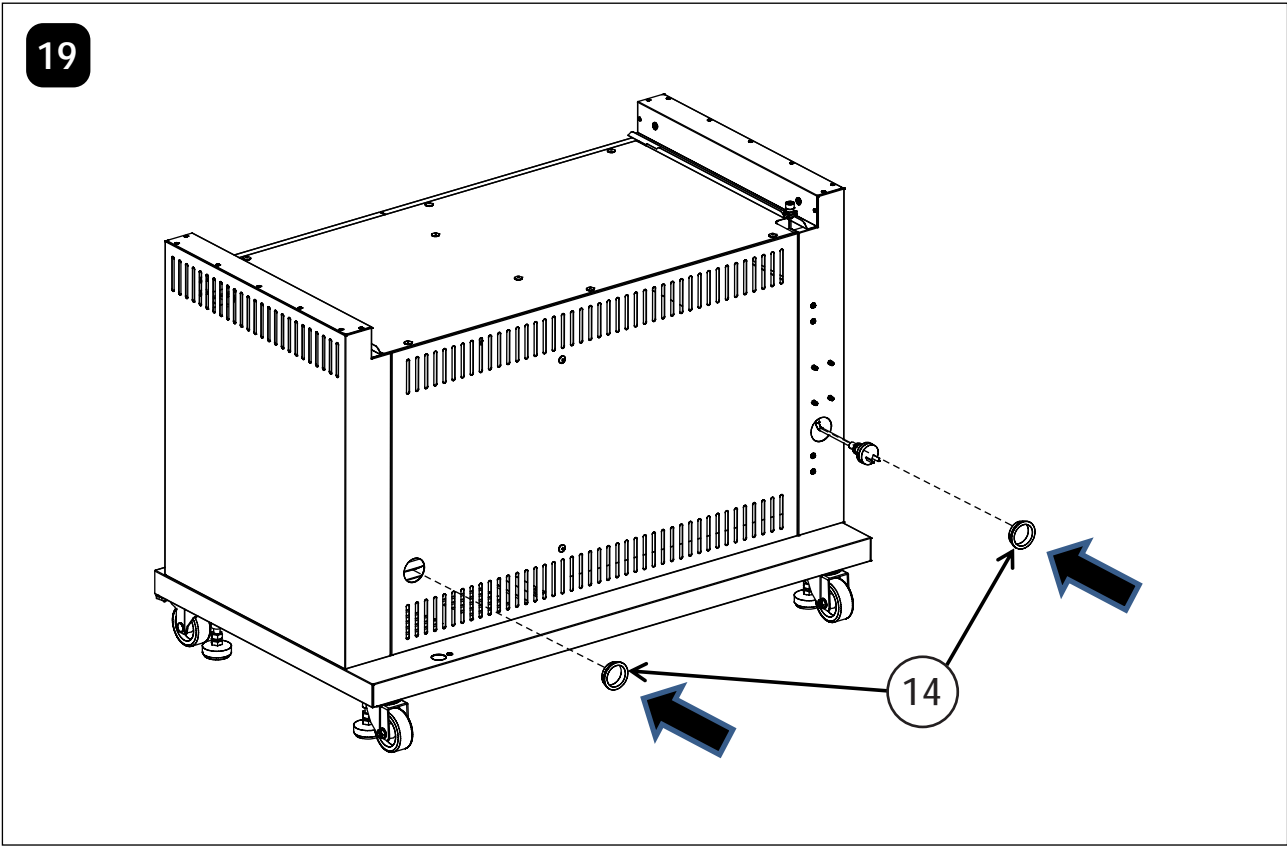
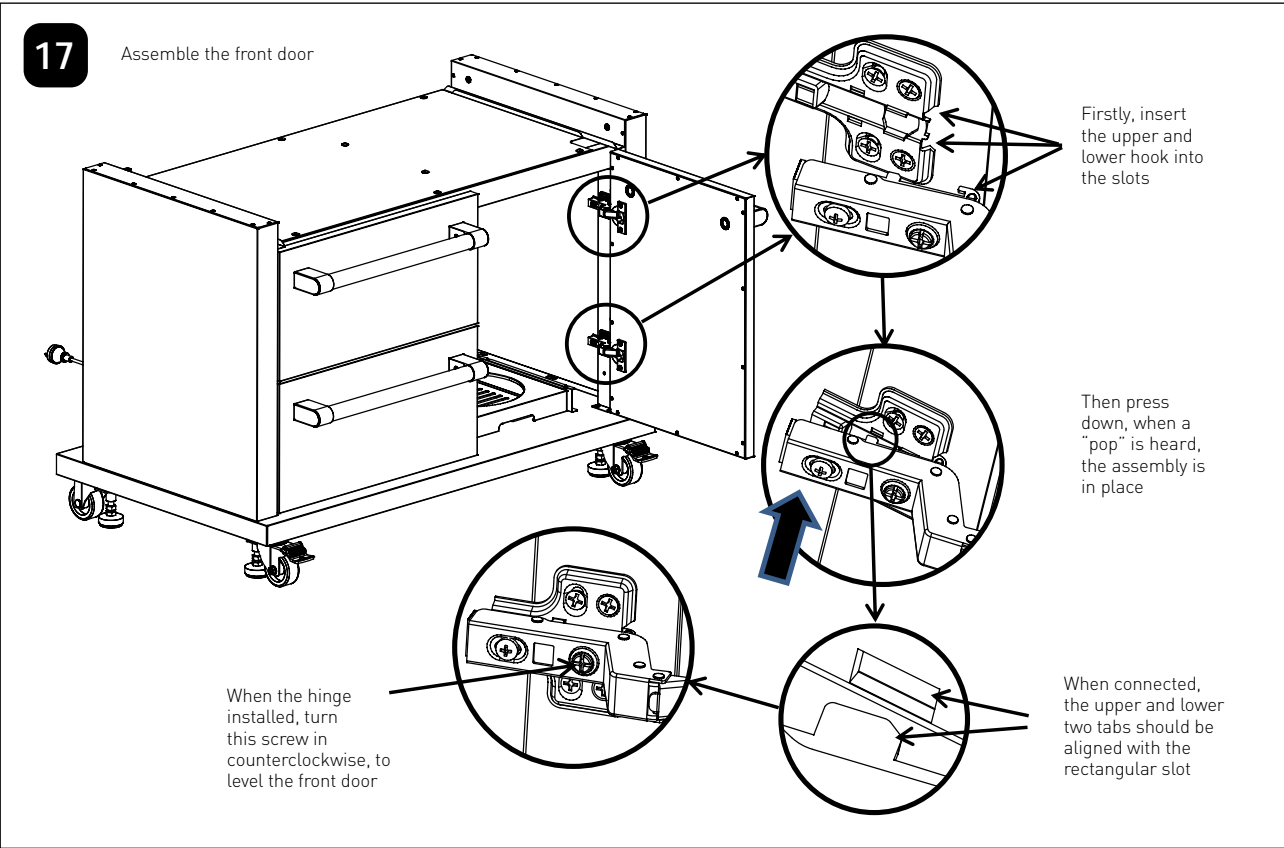
Spanner 22mm

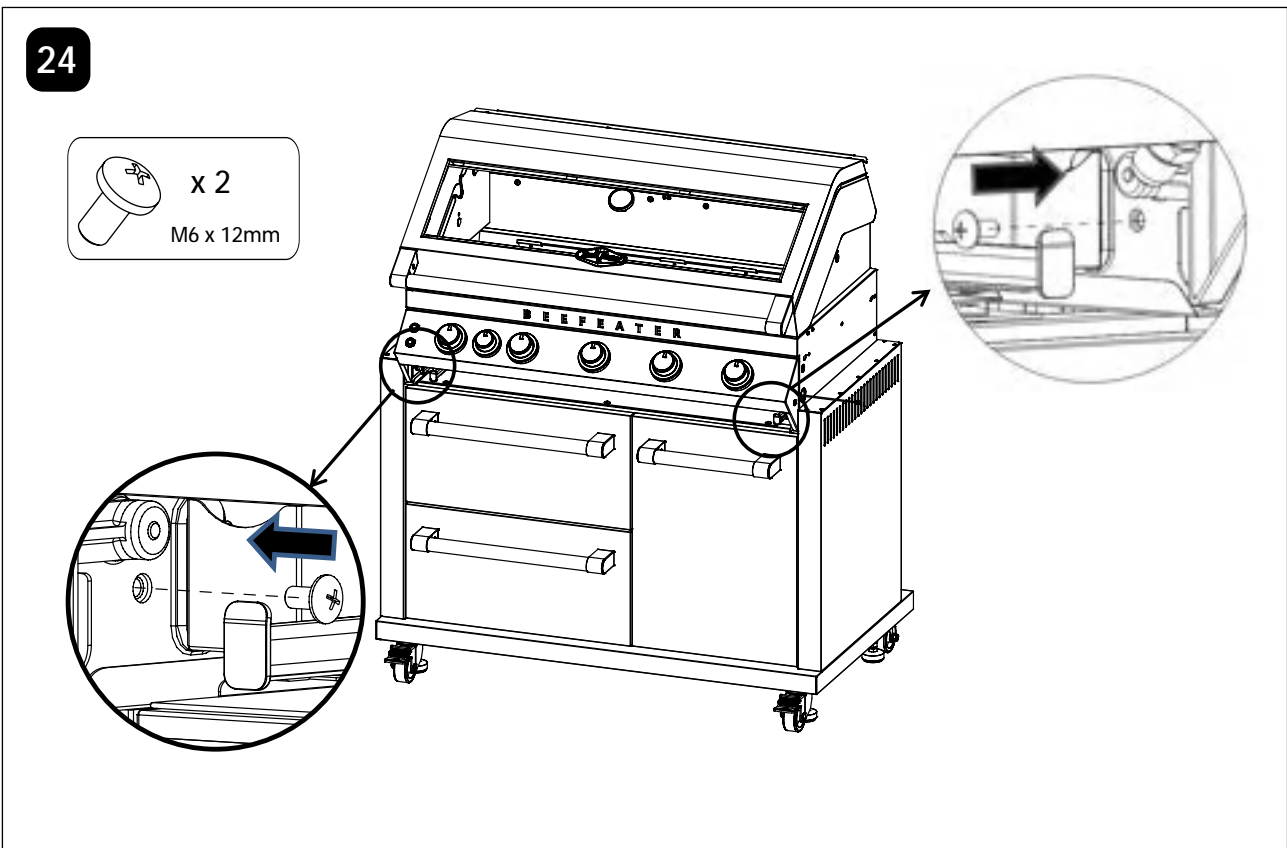
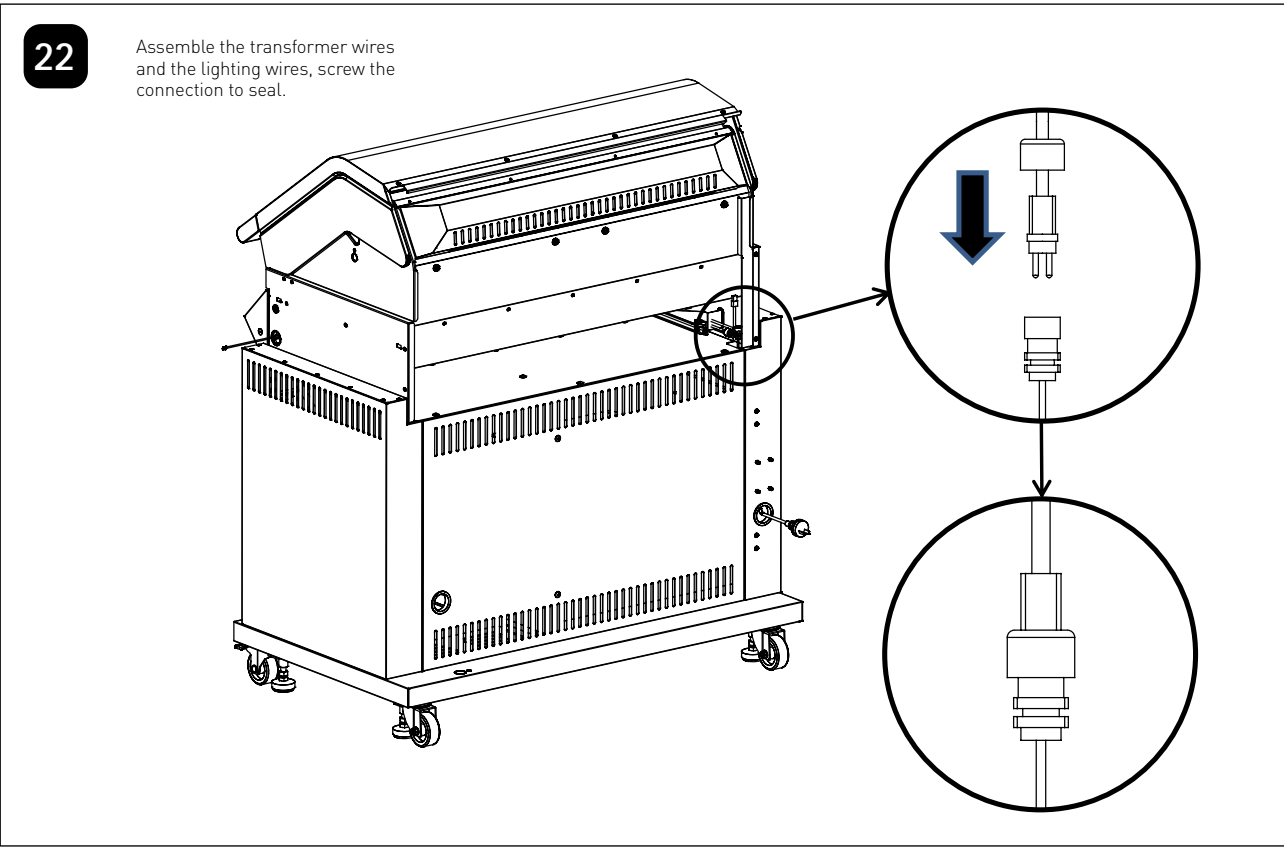
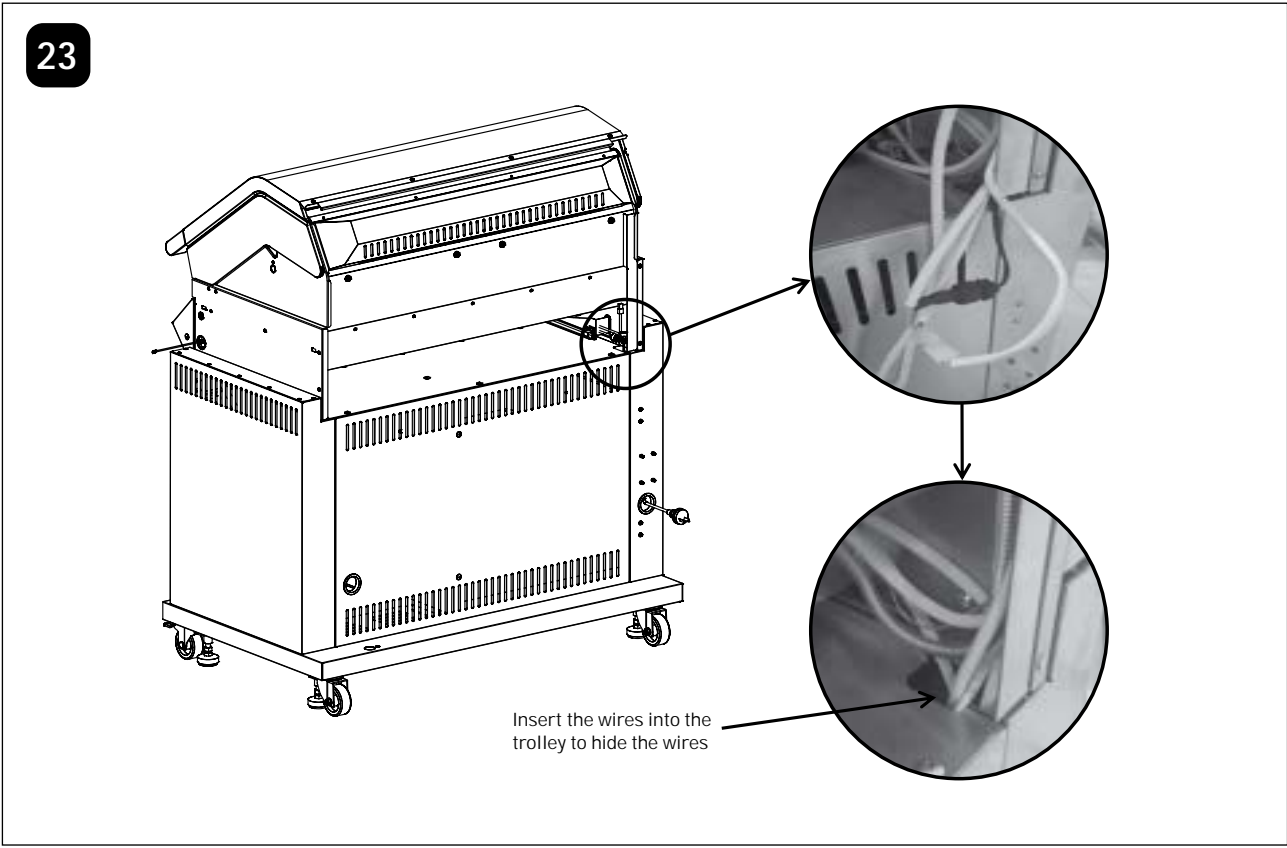
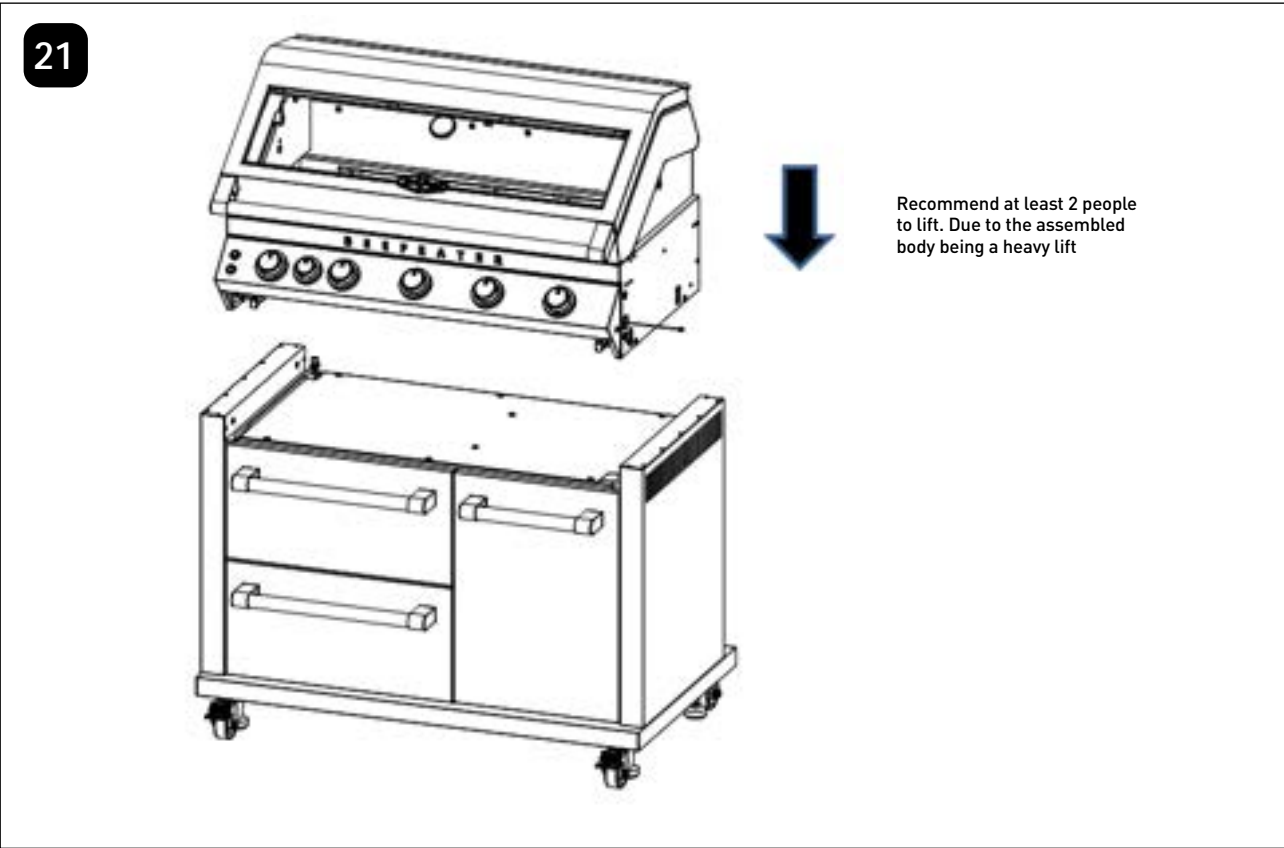


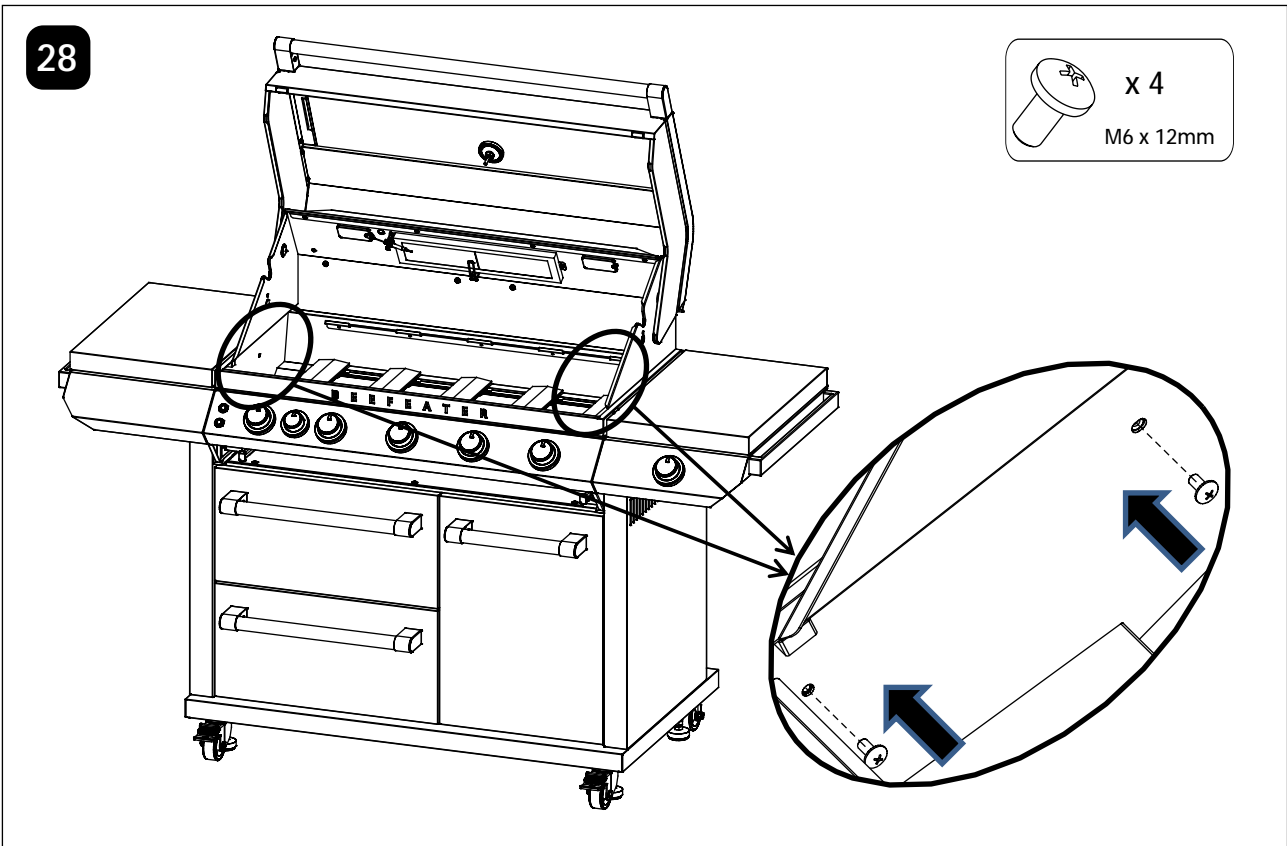
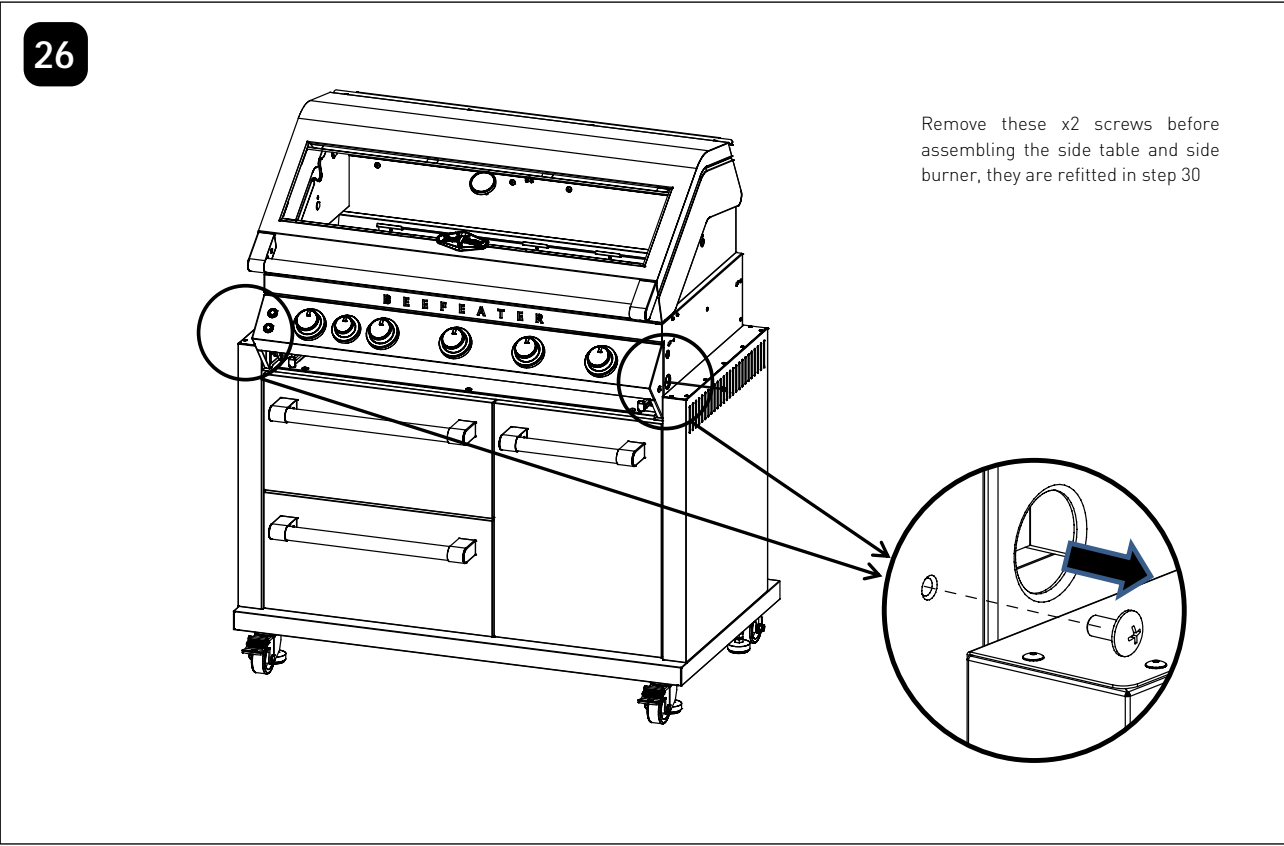
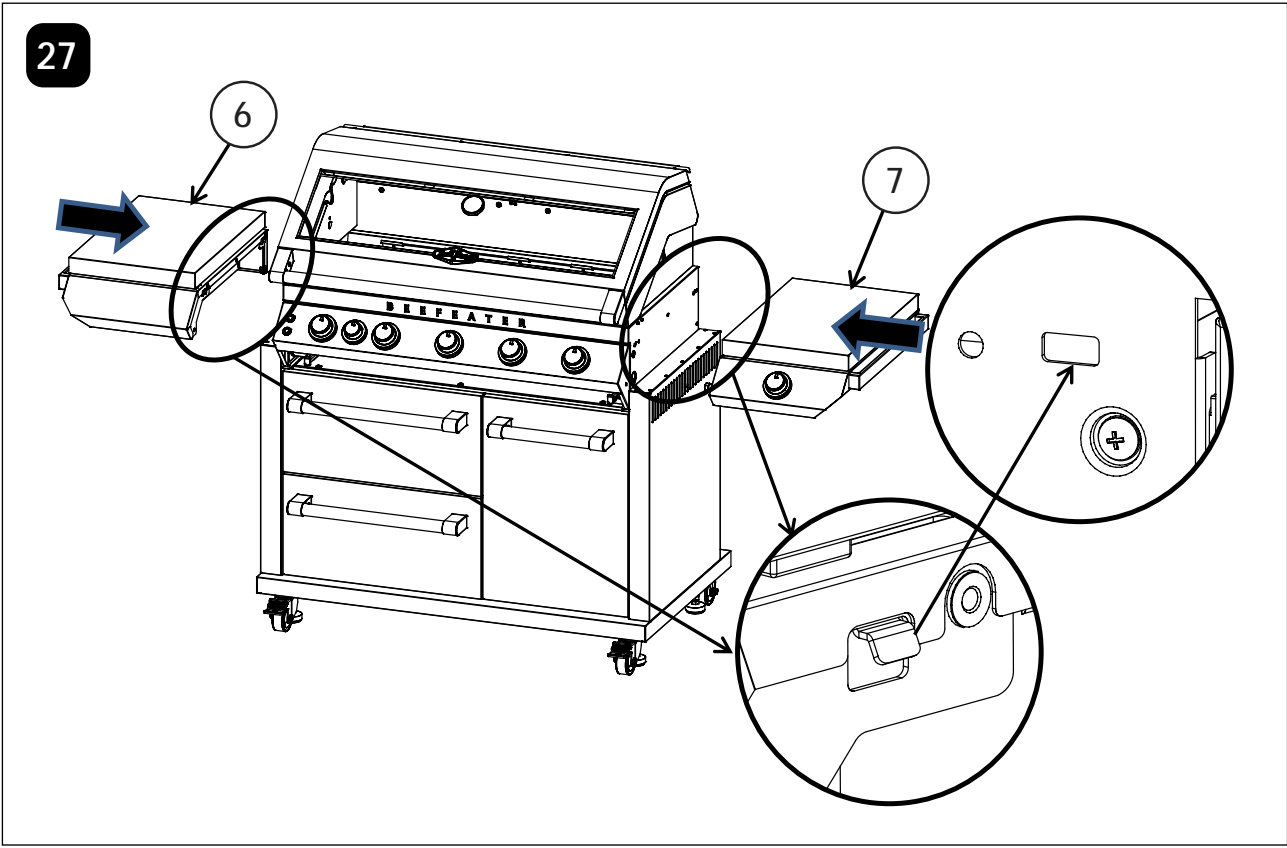
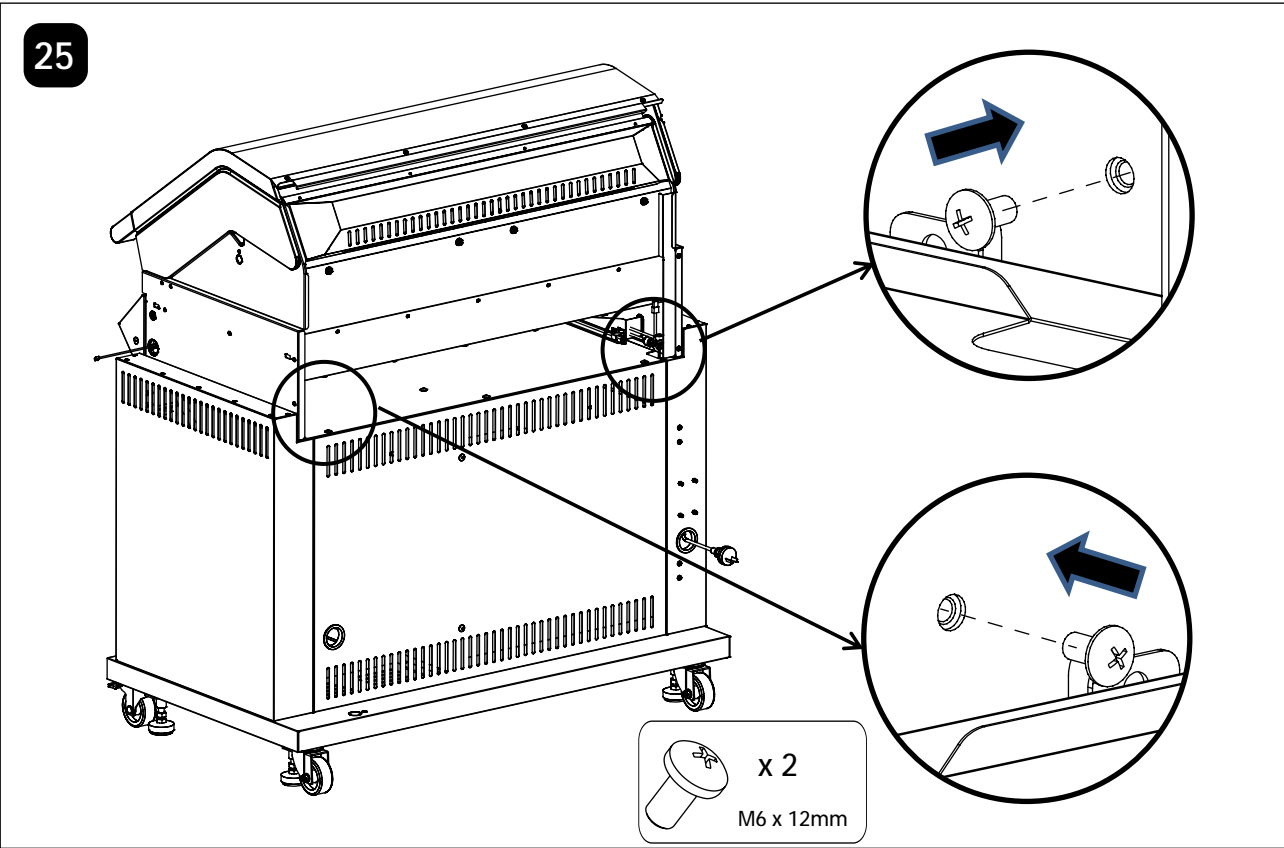


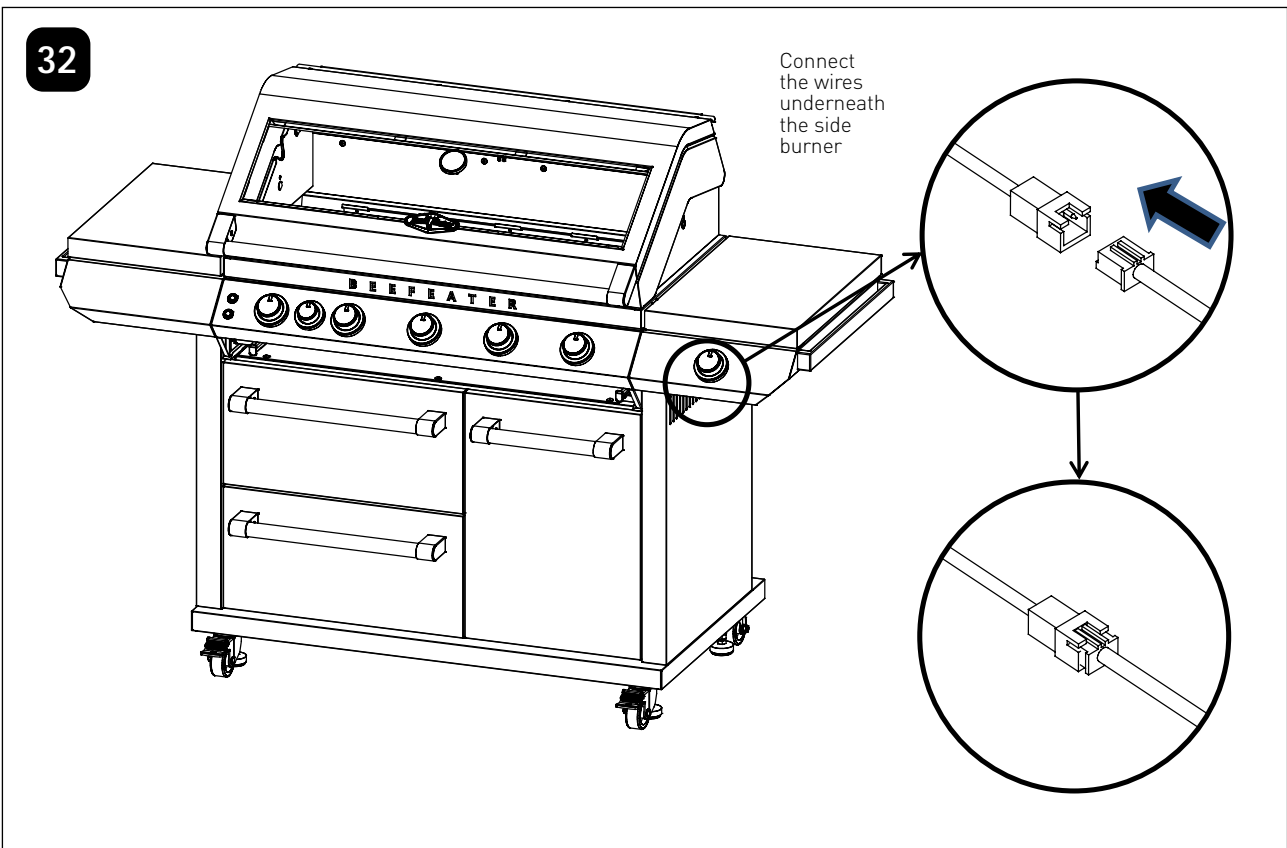
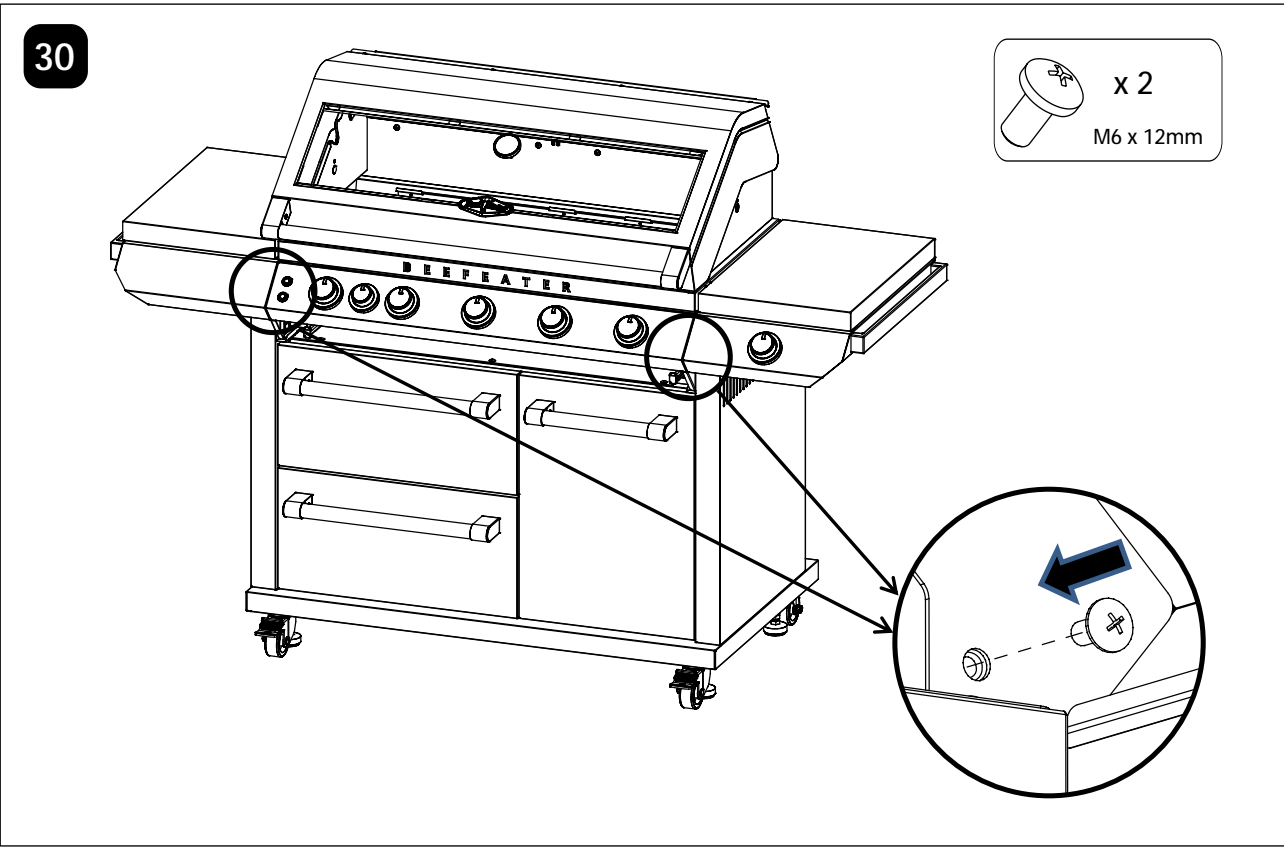
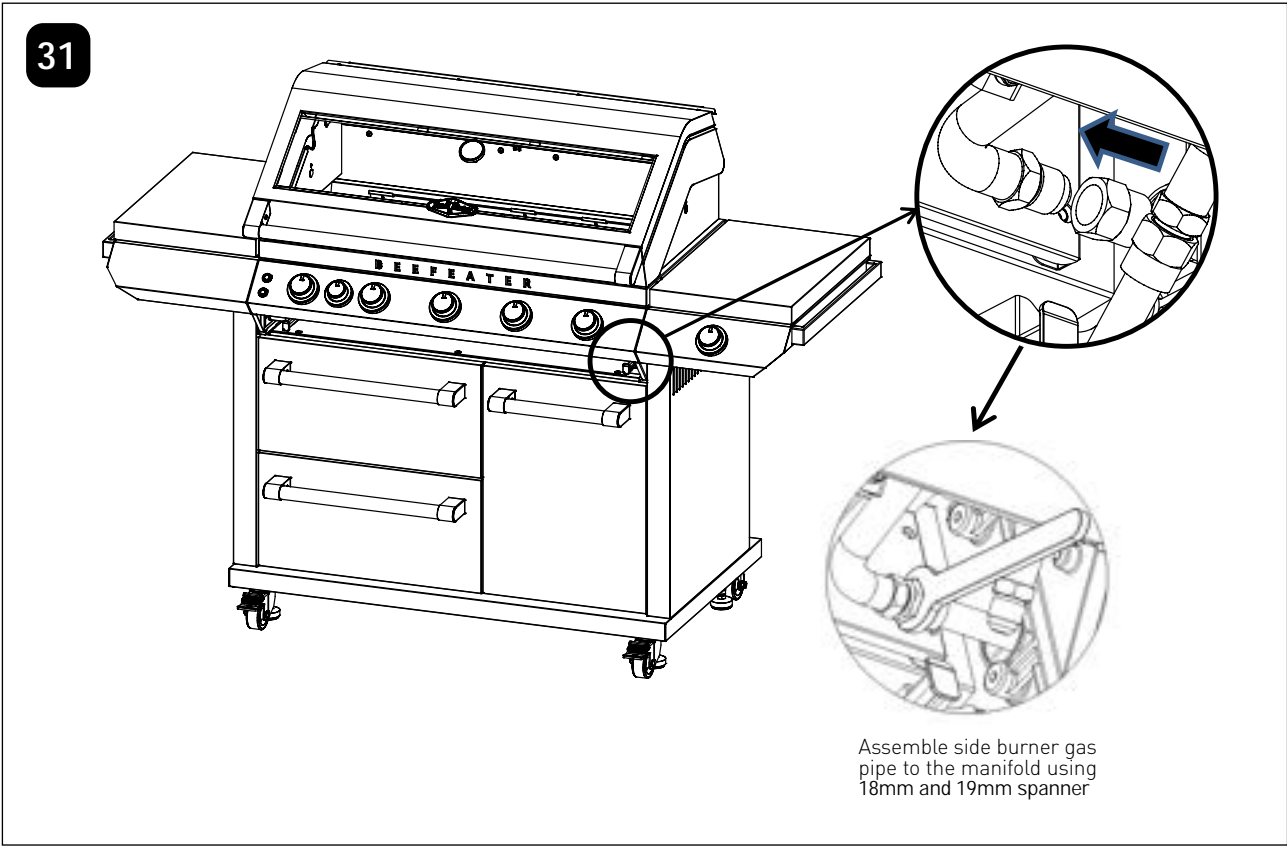
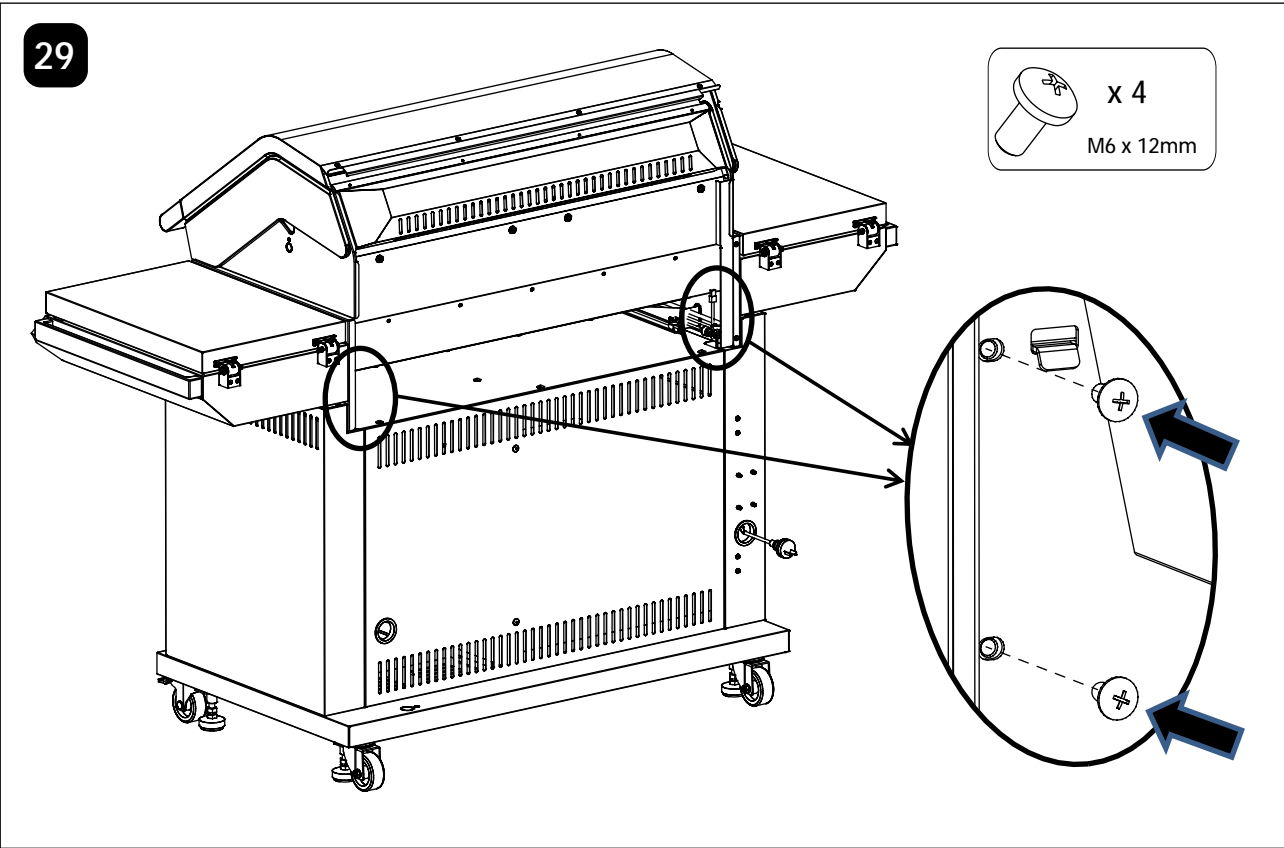


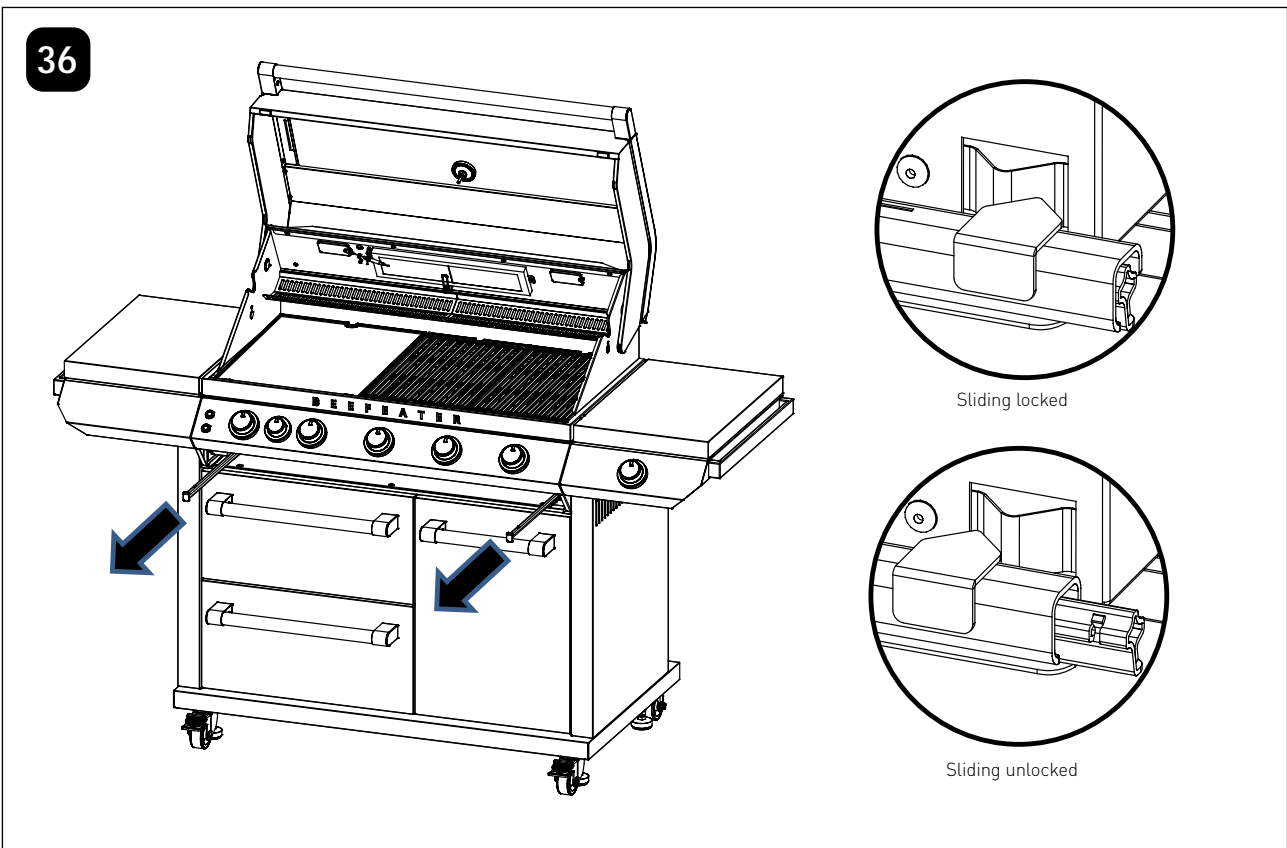
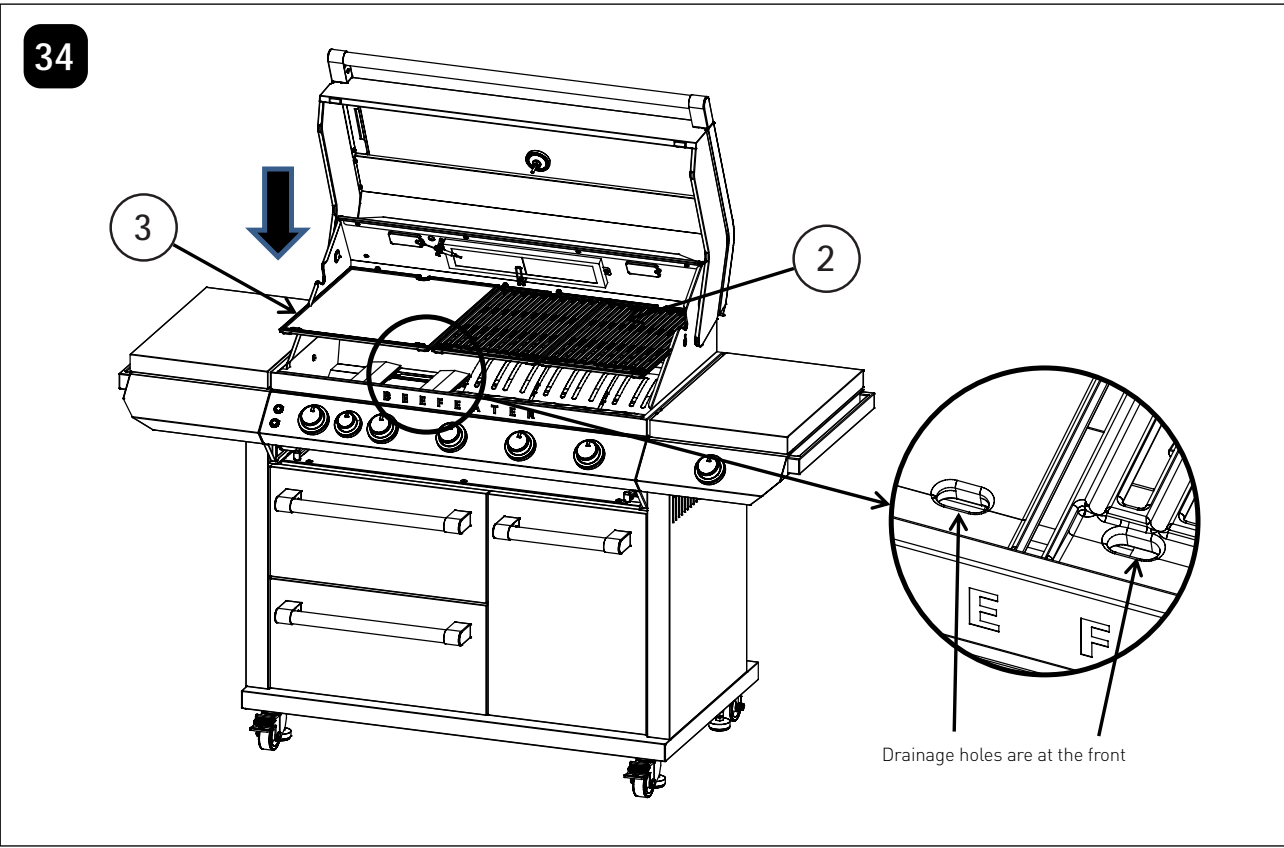
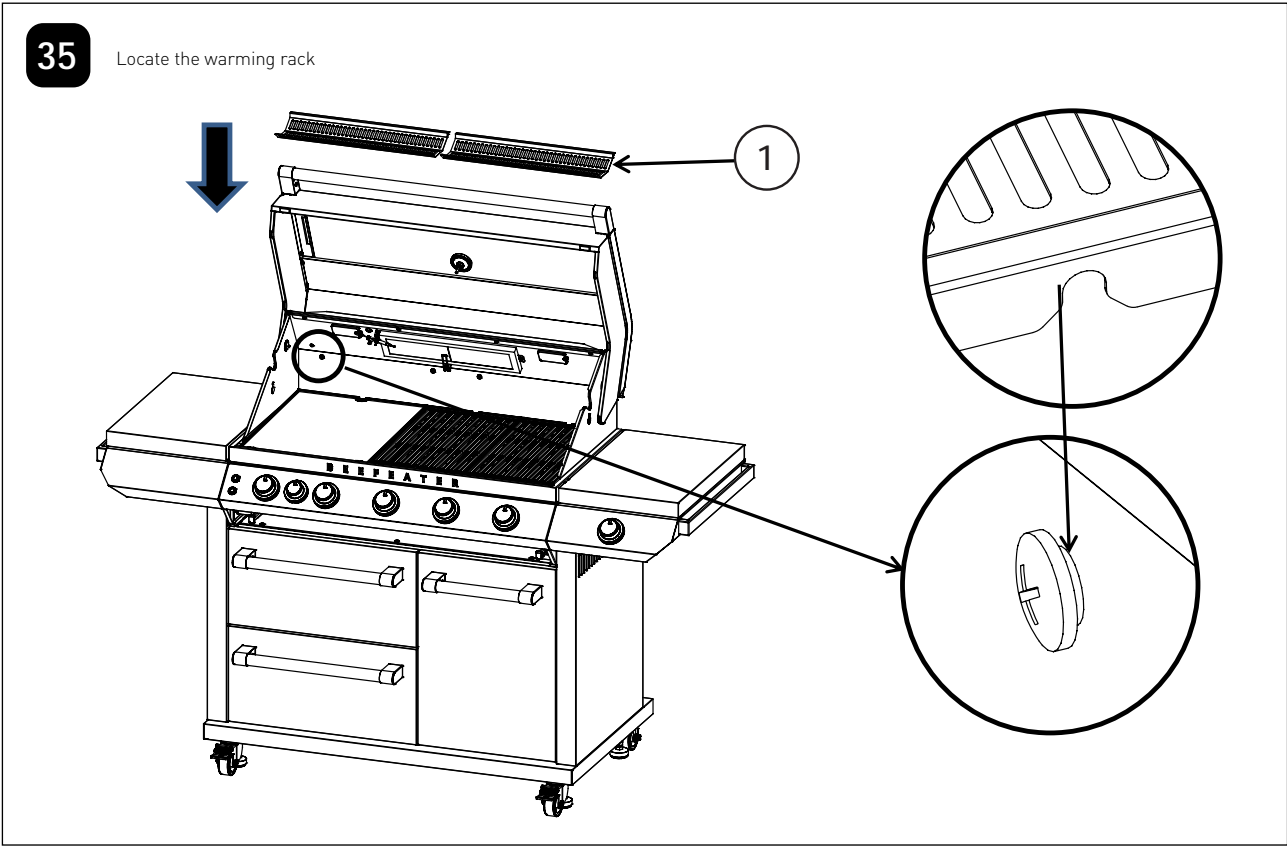
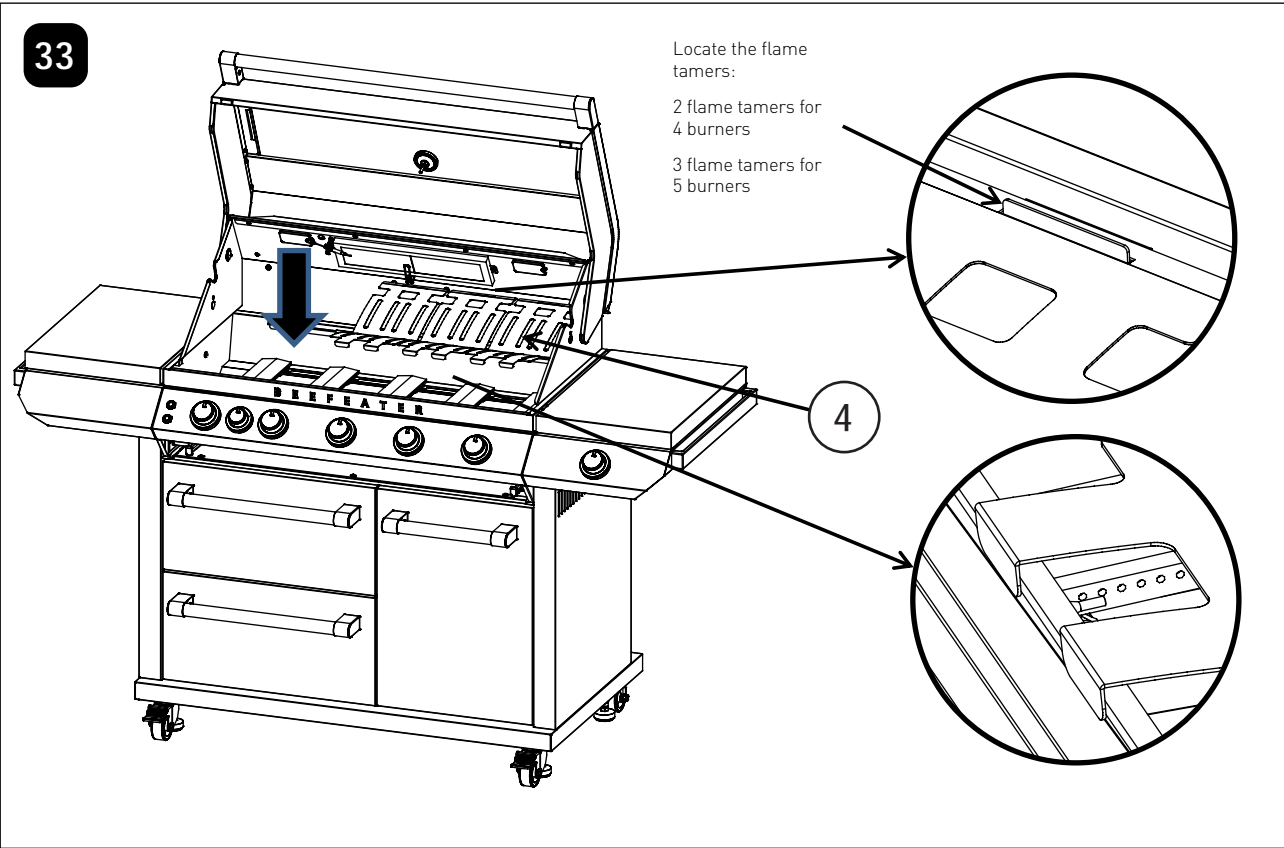


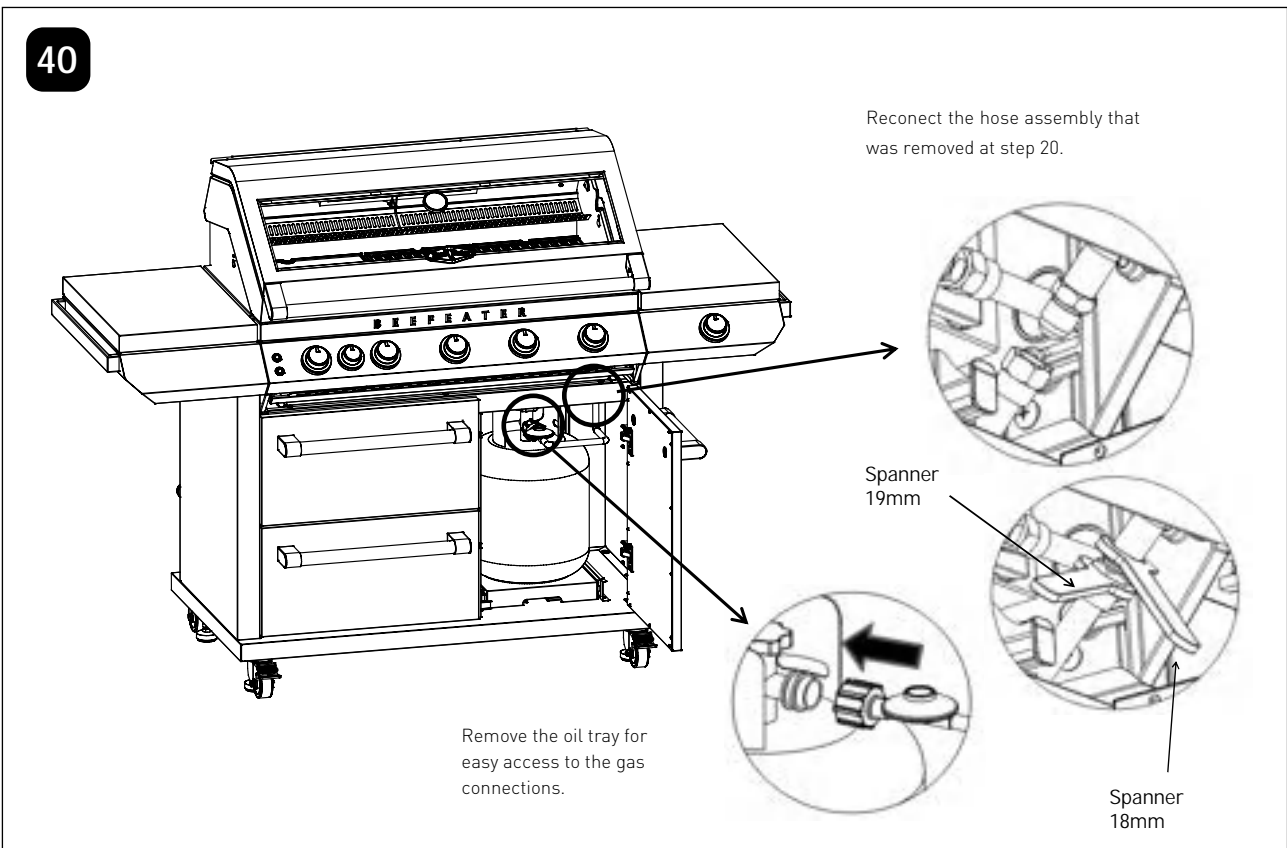
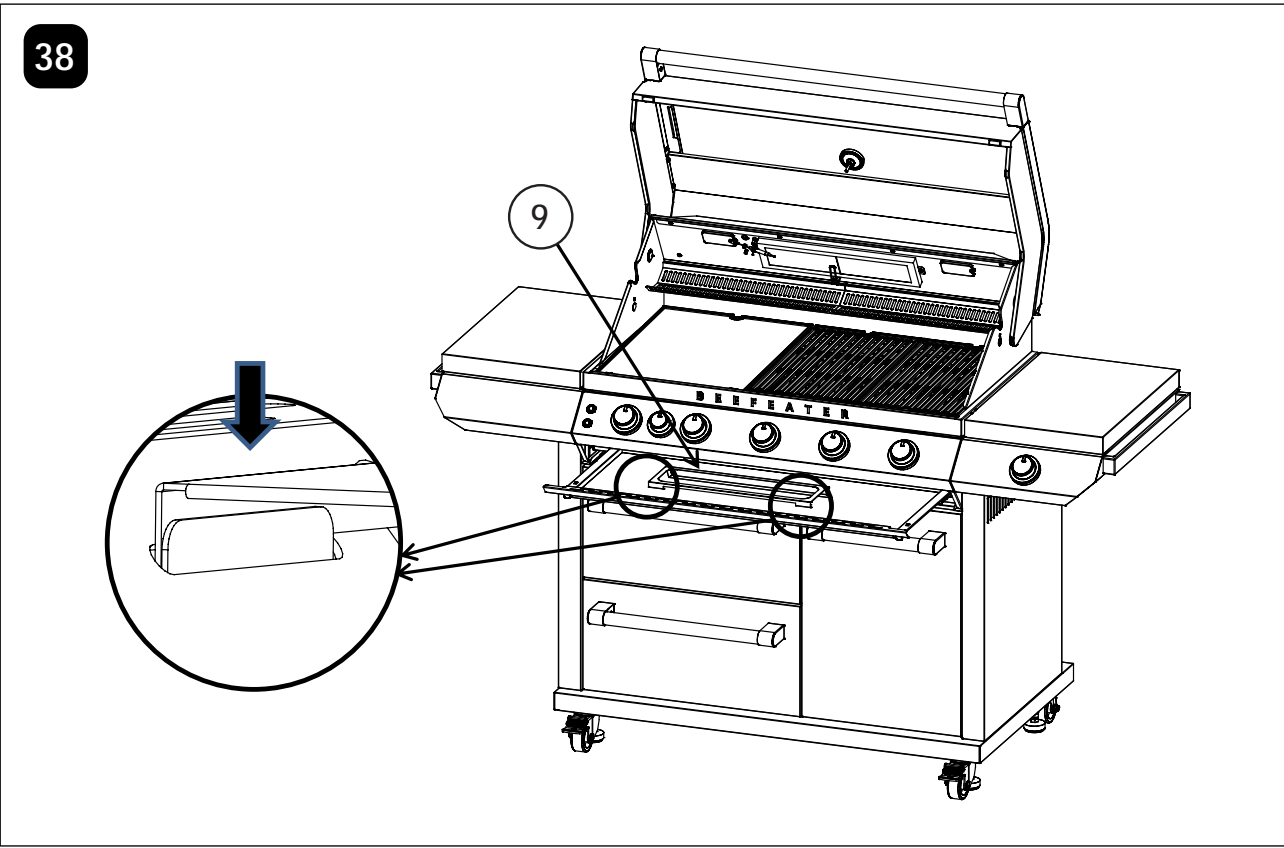
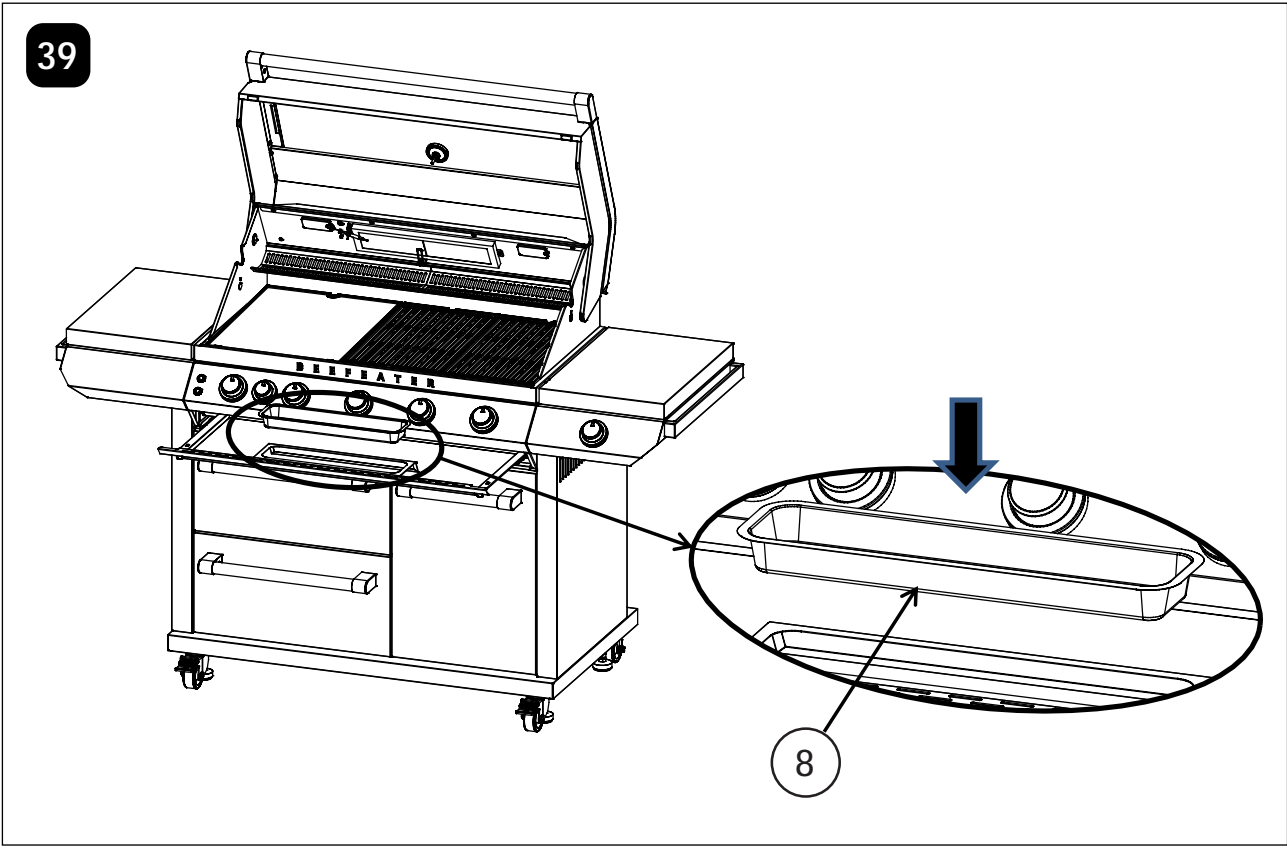
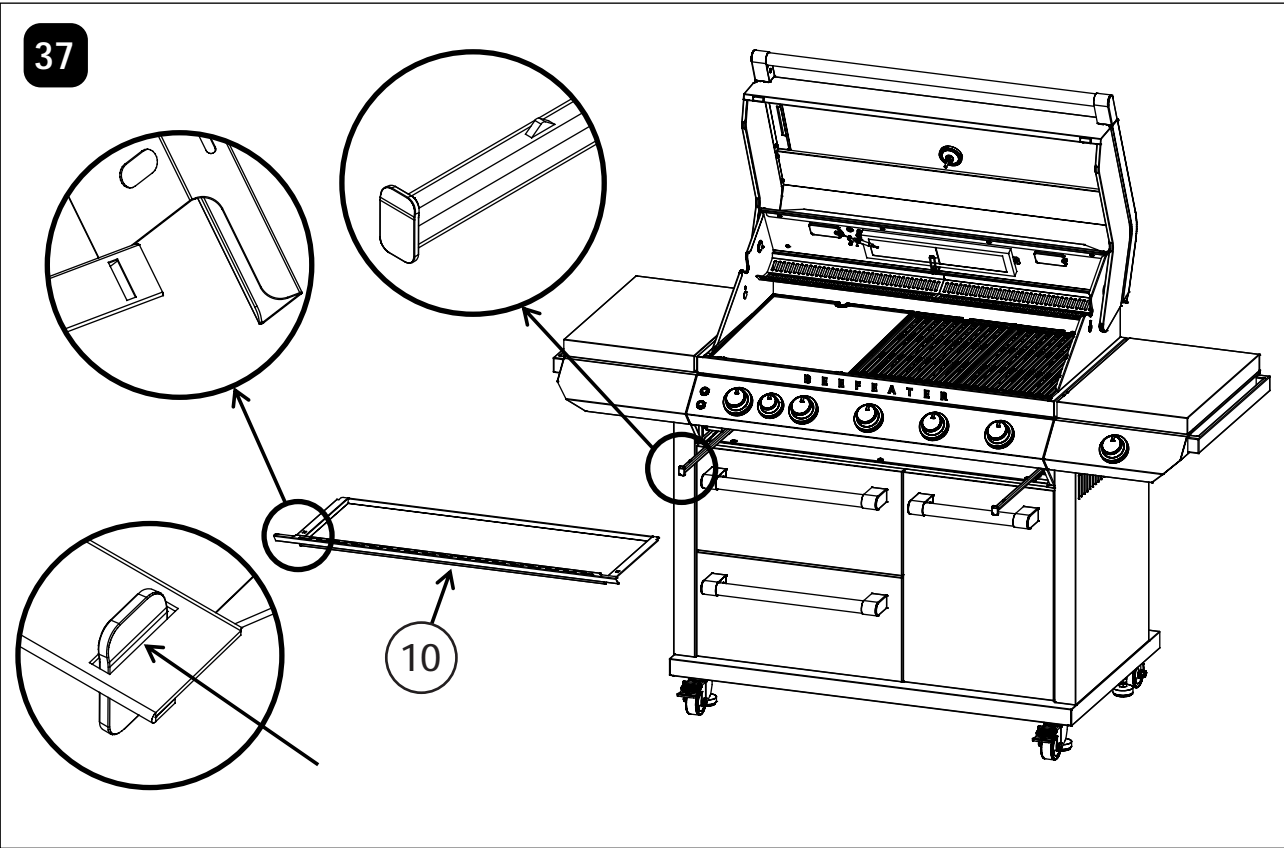






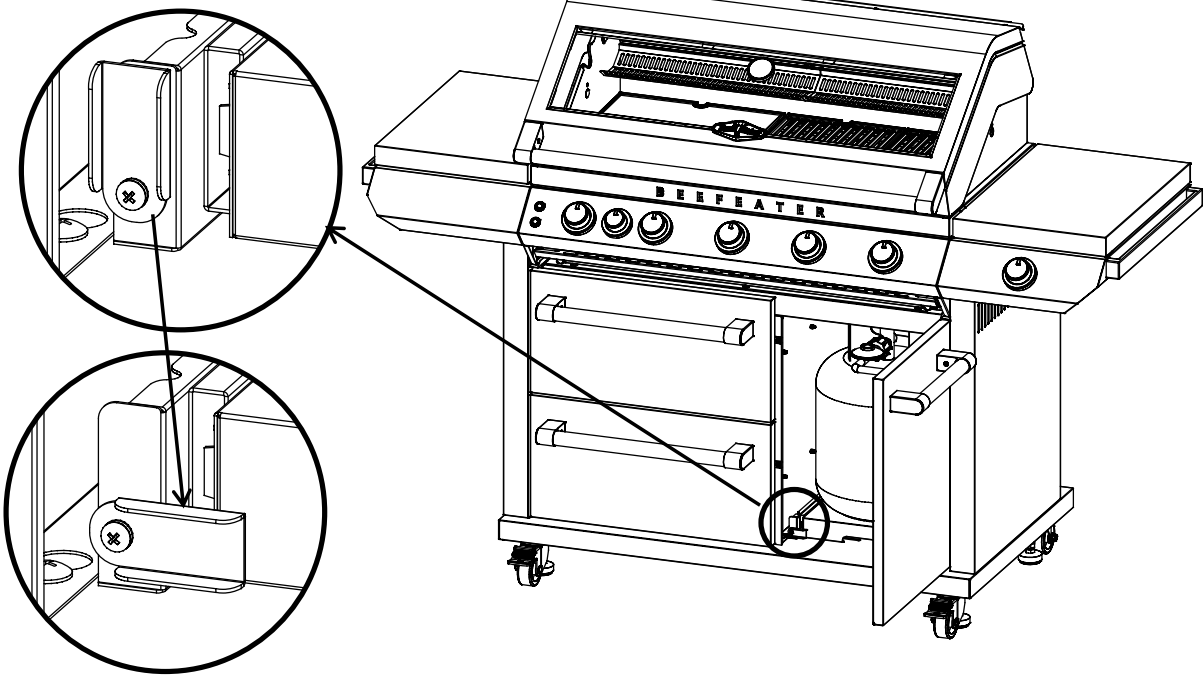






41

Turn to lock the
gas bottle tray



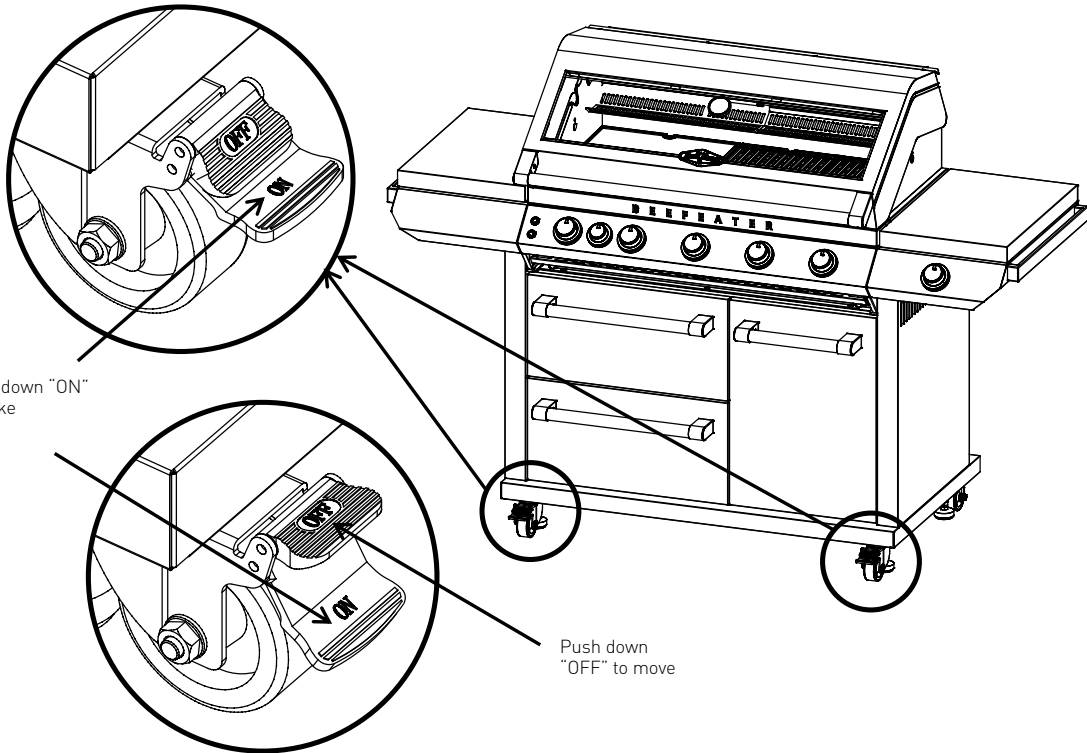
Leak test procedure

- Ensure all gas valves are in the 'OFF' position.
- In a small container, mix a solution of water and detergent or soap.
- After connection of the hose, turn on the gas supply at the gas bottle.
- Using a brush, apply the solution to all gas connection points and look check if bubbles form.
- Bubbling will indicate a leak.
- Turn off the gas supply and re-tighten the joint. Repeat the leak test.
- If the leak persists, turn off the gas at the bottle and contact a licensed gas fitter to correct.

42

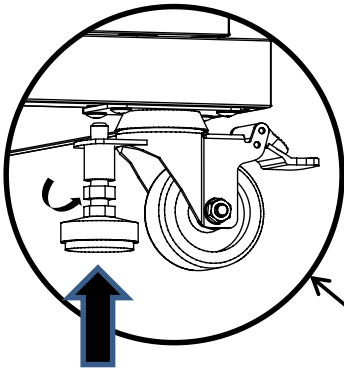
Push down "ON"
to brake

Push down
"OFF" to move

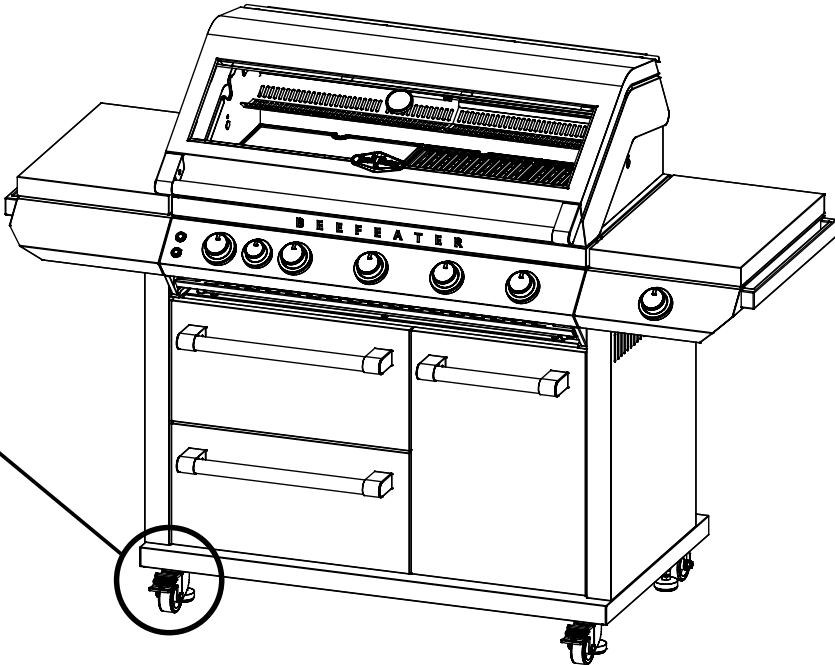


43

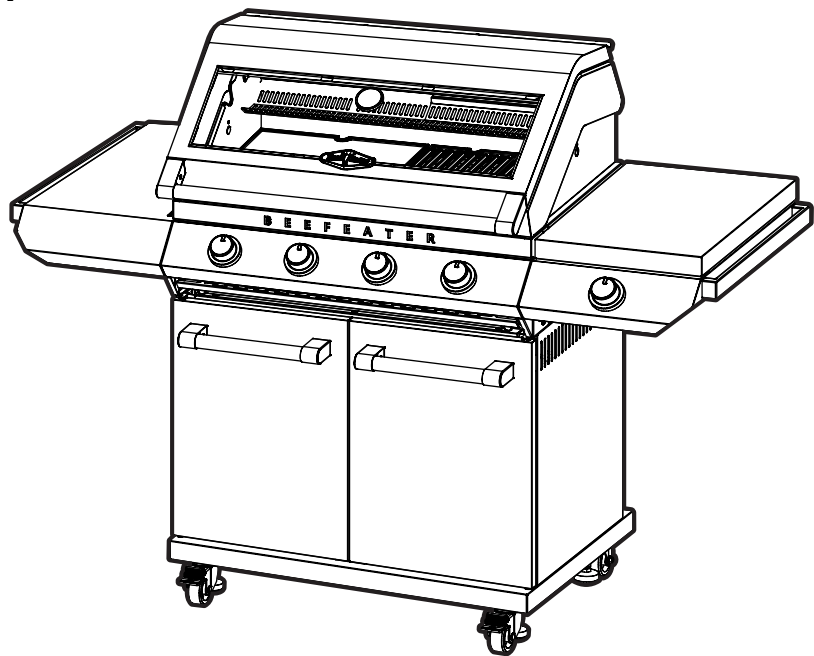
When moving the BBQ, it is necessary to raise the leveling foot, at the same time, ensure that it does not touch the fixed plate above, so as to avoid affecting the rotation of the wheels



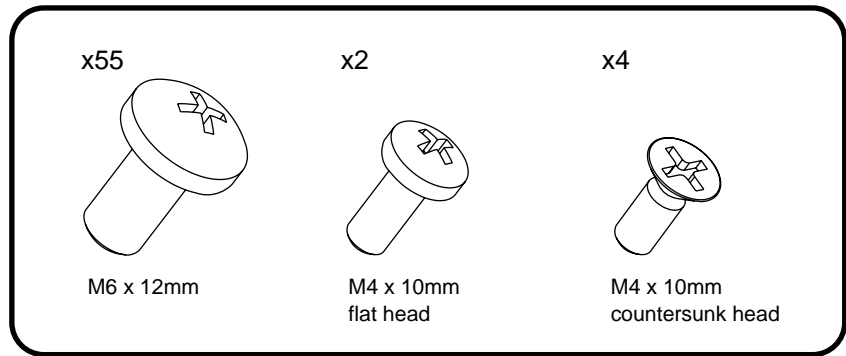
Level the BBQ by rotating the foot clockwise
and anti-clockwise to up and down.



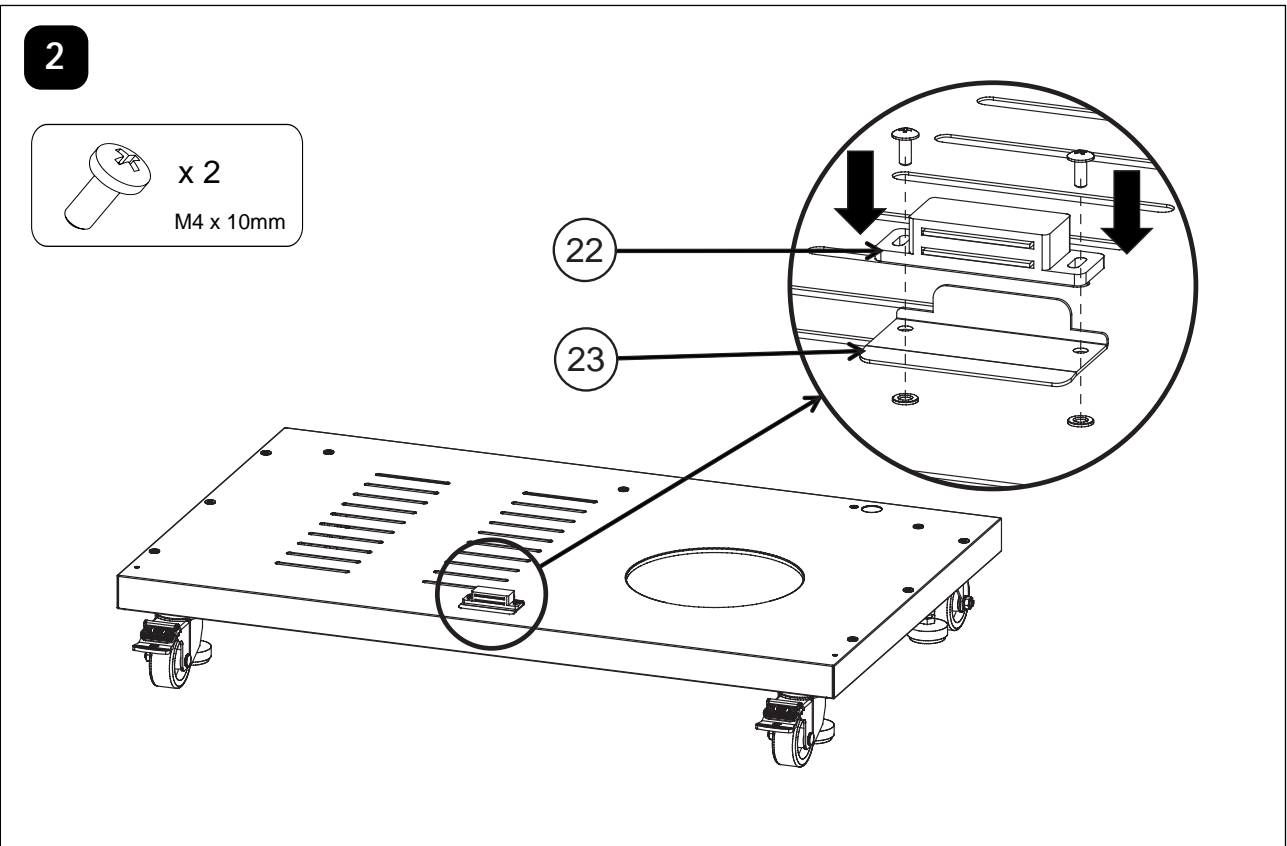
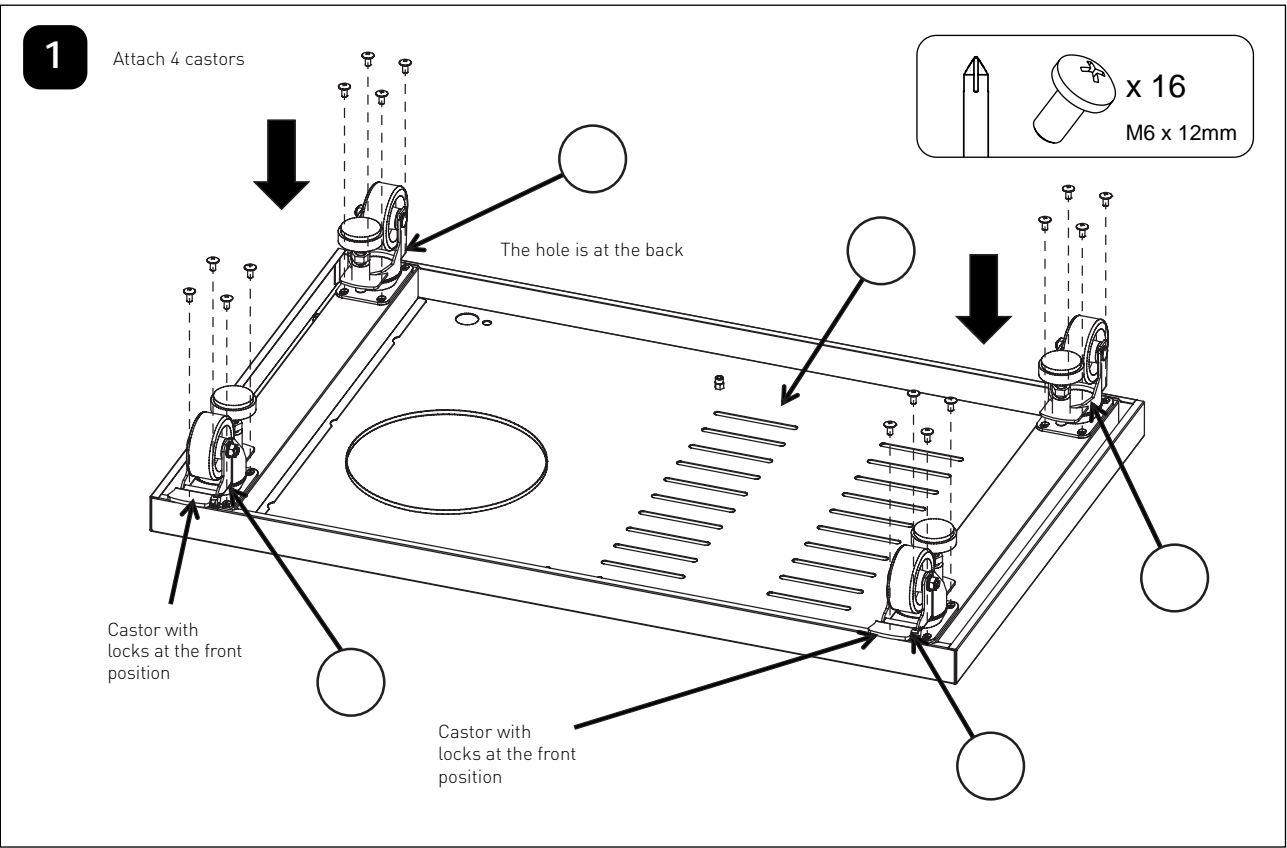
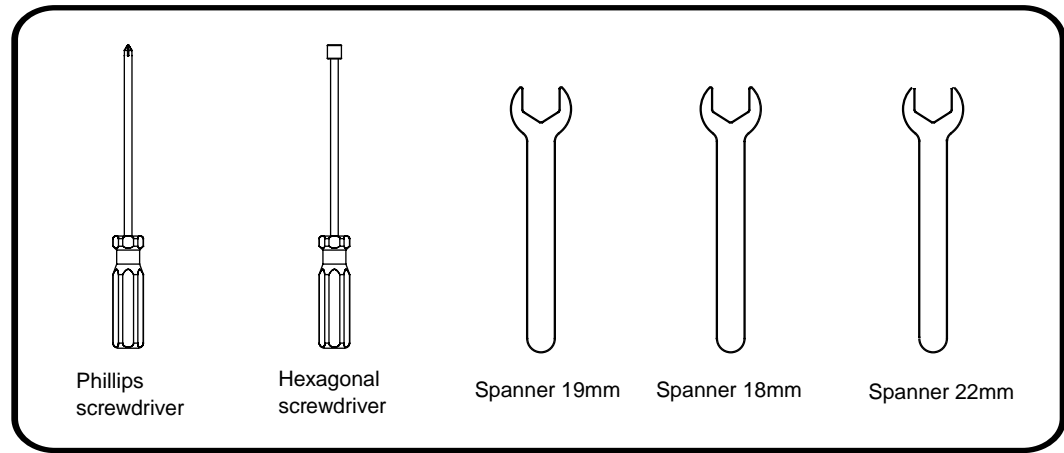
BMG7642SA
BMG7625SA



For BMG7642SA & BMG7652SA



Tools required:



3

Assemble M6 head screw x6 , three on each side on the trolley bottom panel, do not fully tighten.

x 6

M6 x 12mm

4

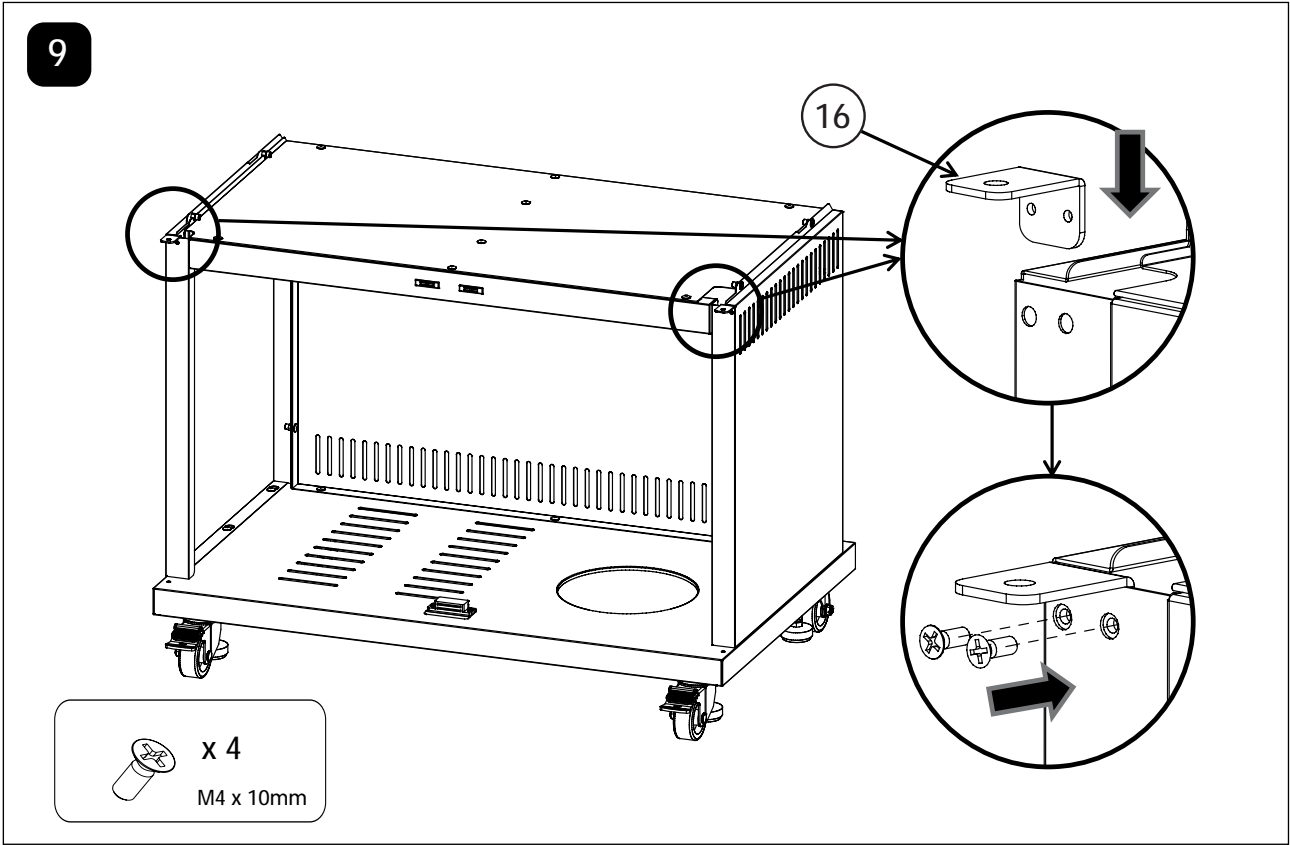
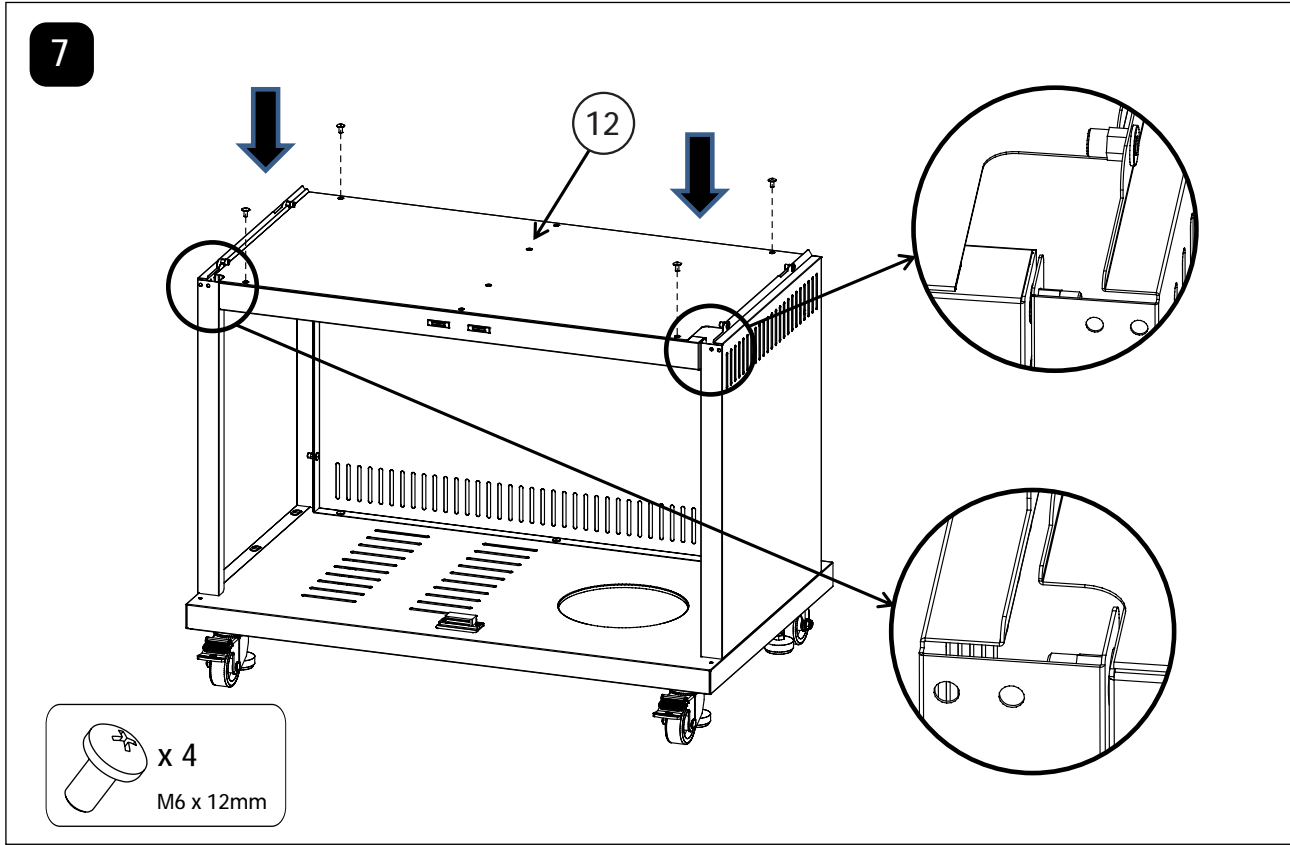
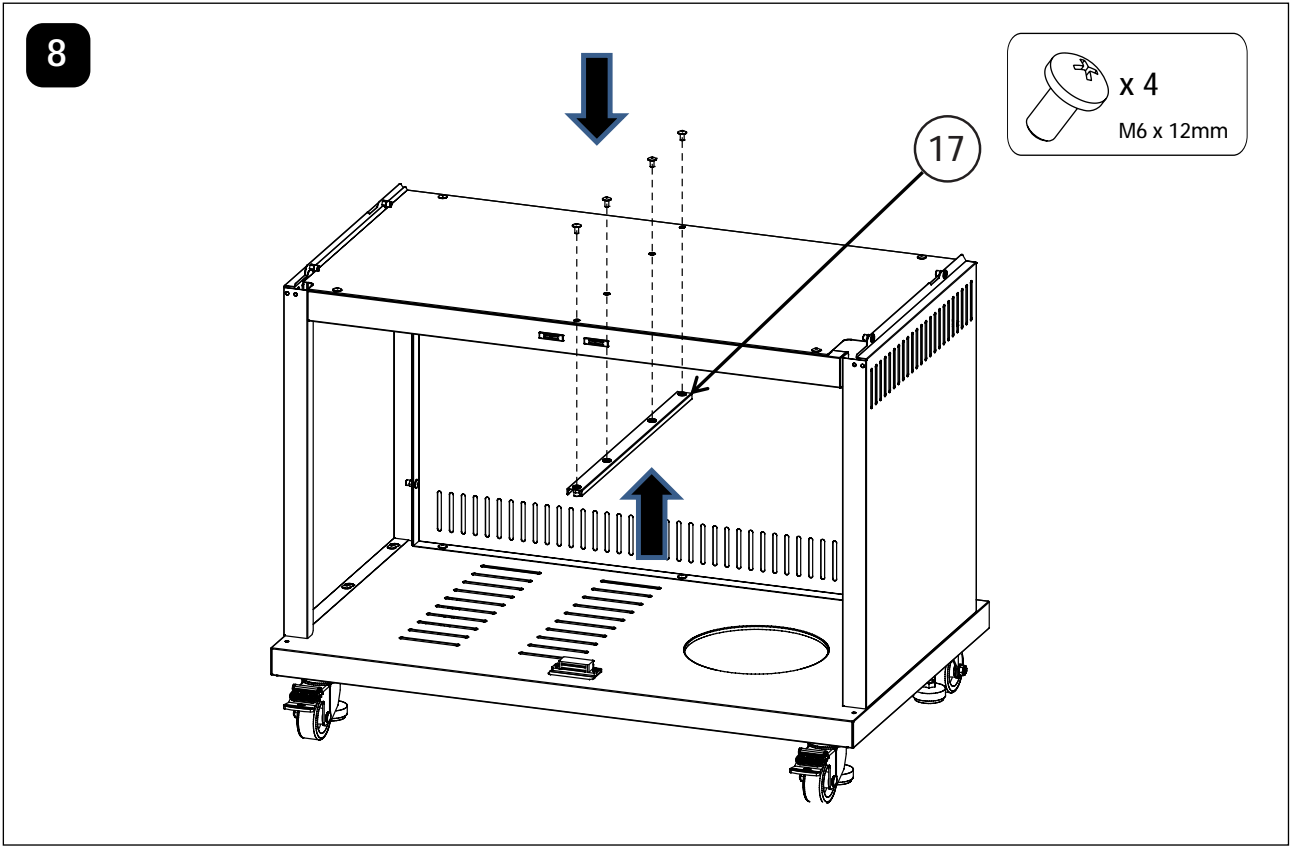
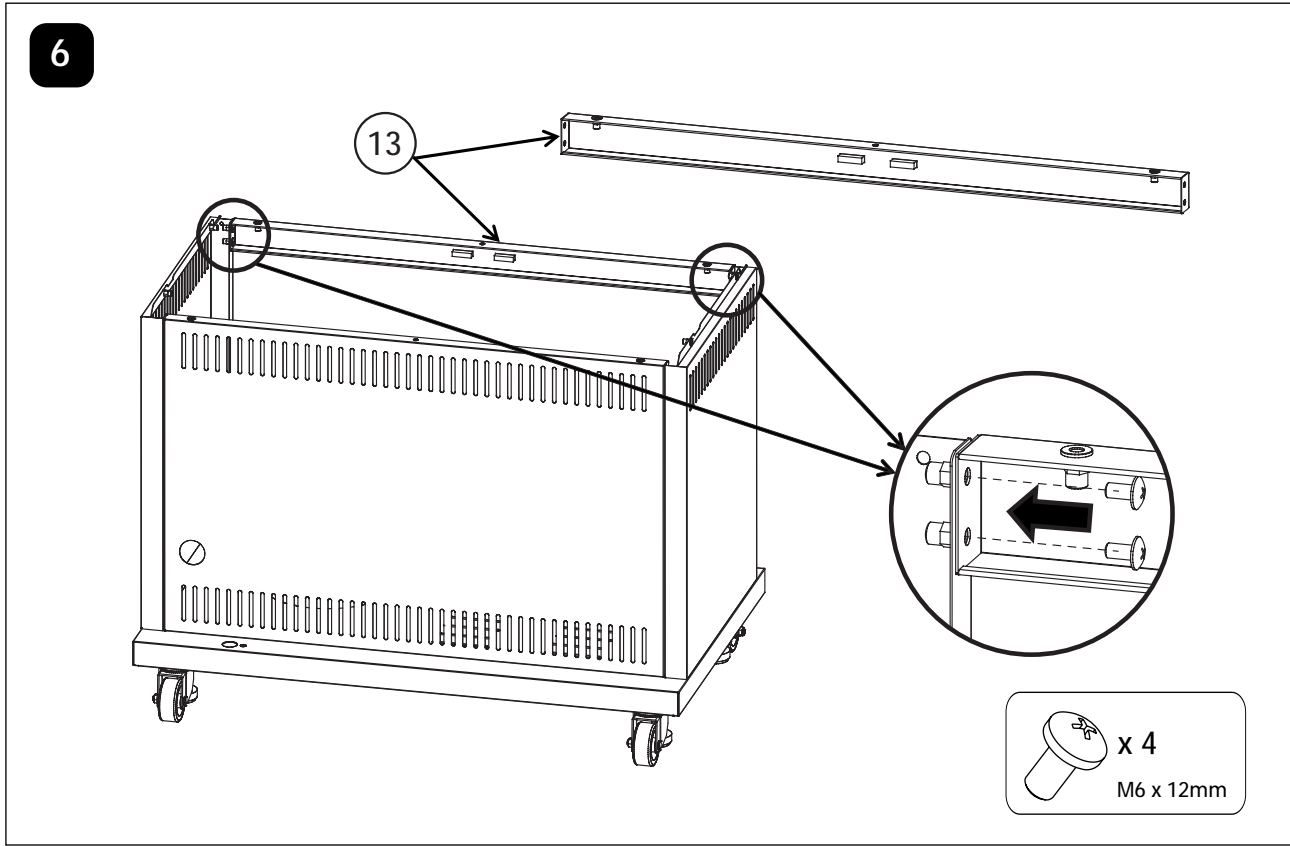
Assemble left and the right side panels into the keyholes then tighten screws

5

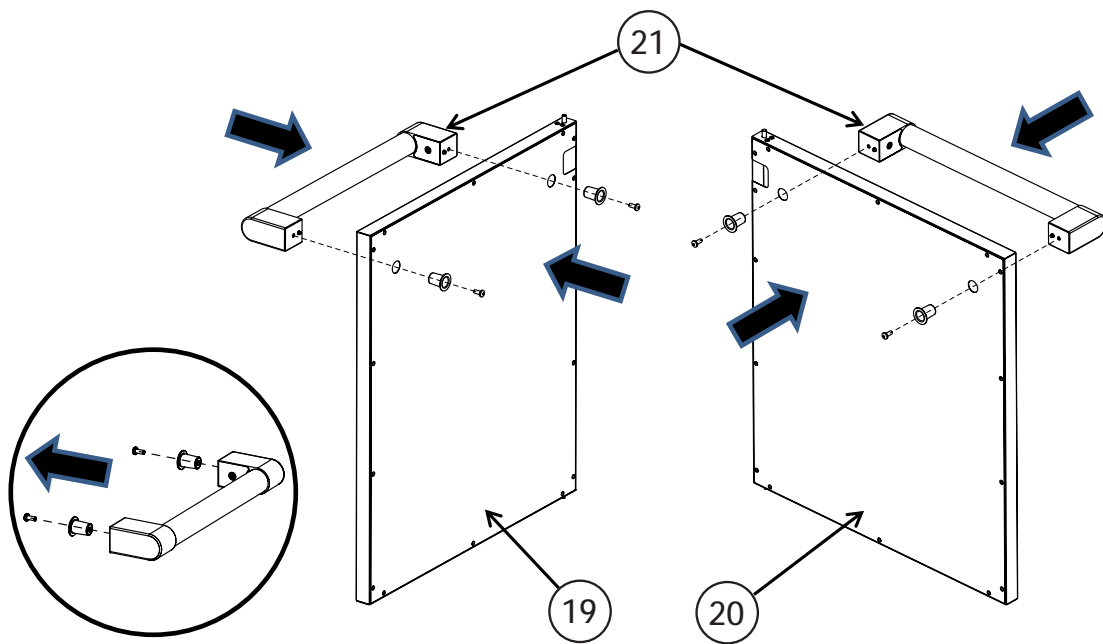
Assemble the back trolley panels with M6 head screws x7

x 7

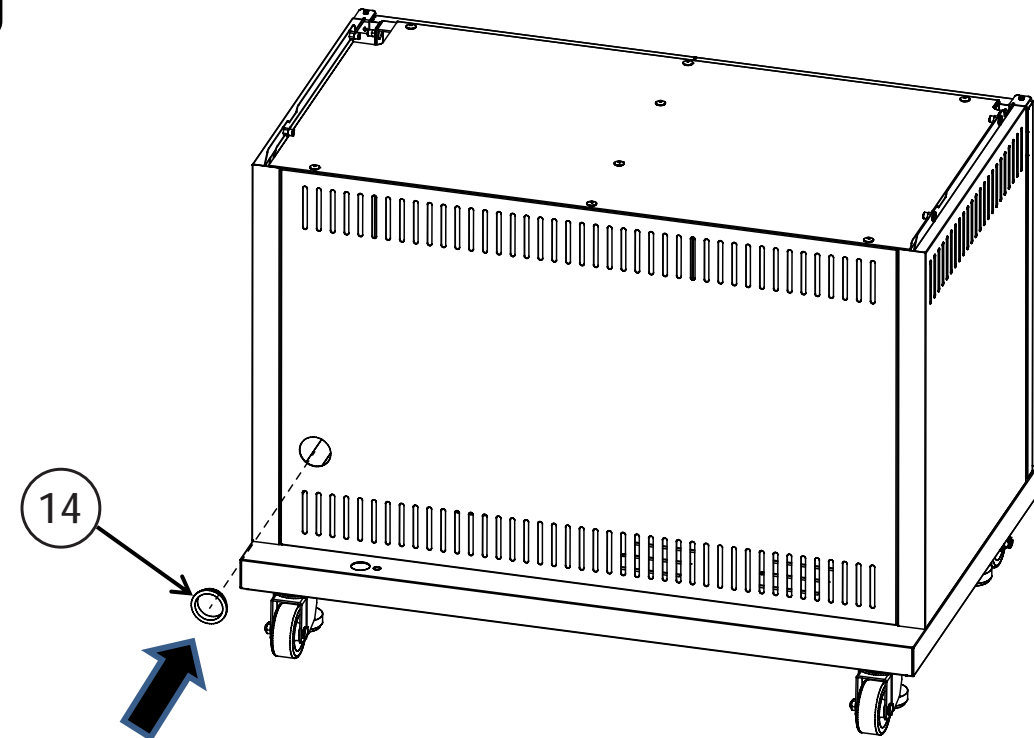
M6 x 12mm



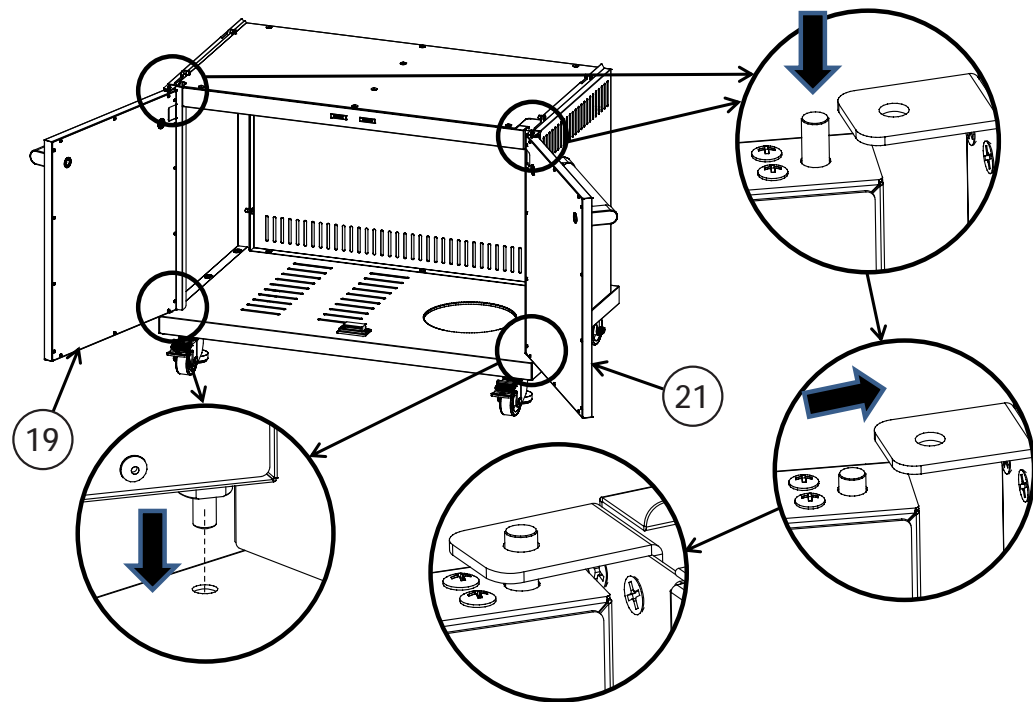
10 Assemble the door handle assy: remove the screws from the handle then assemble the handle to door and fix with screws



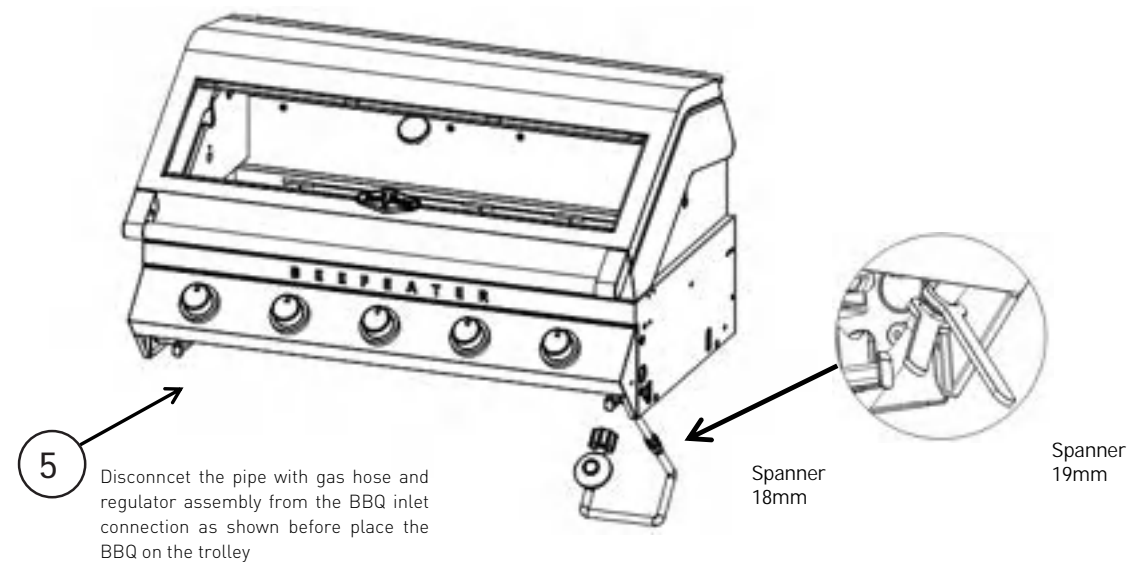
12

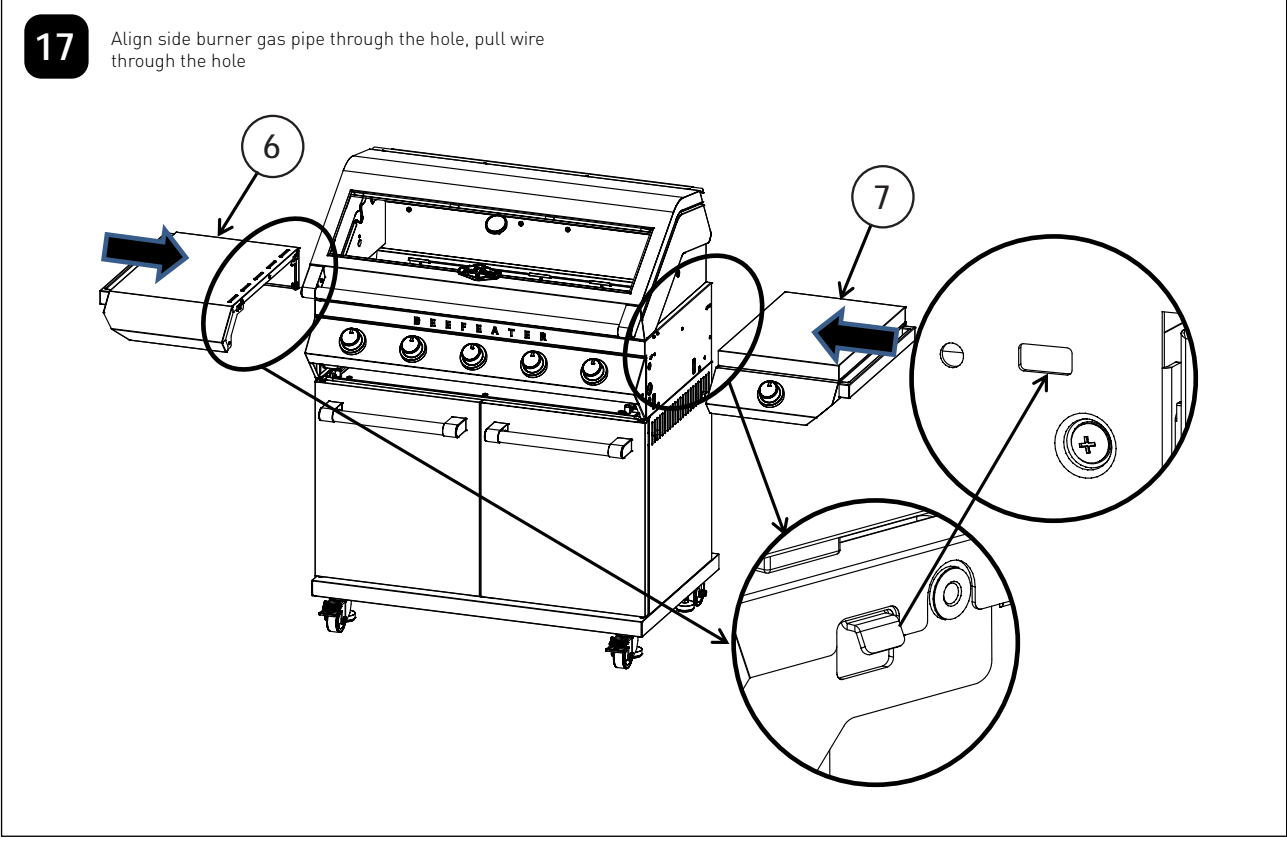
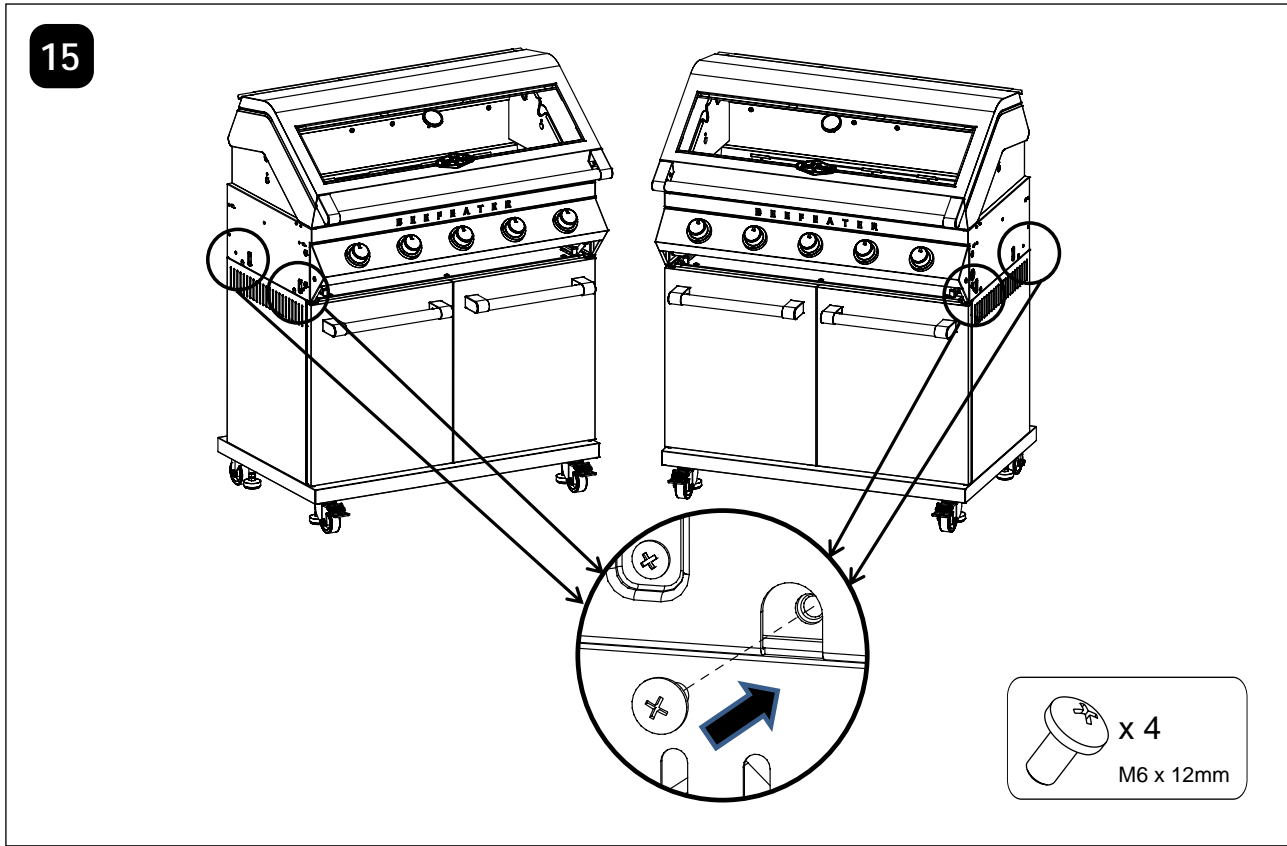
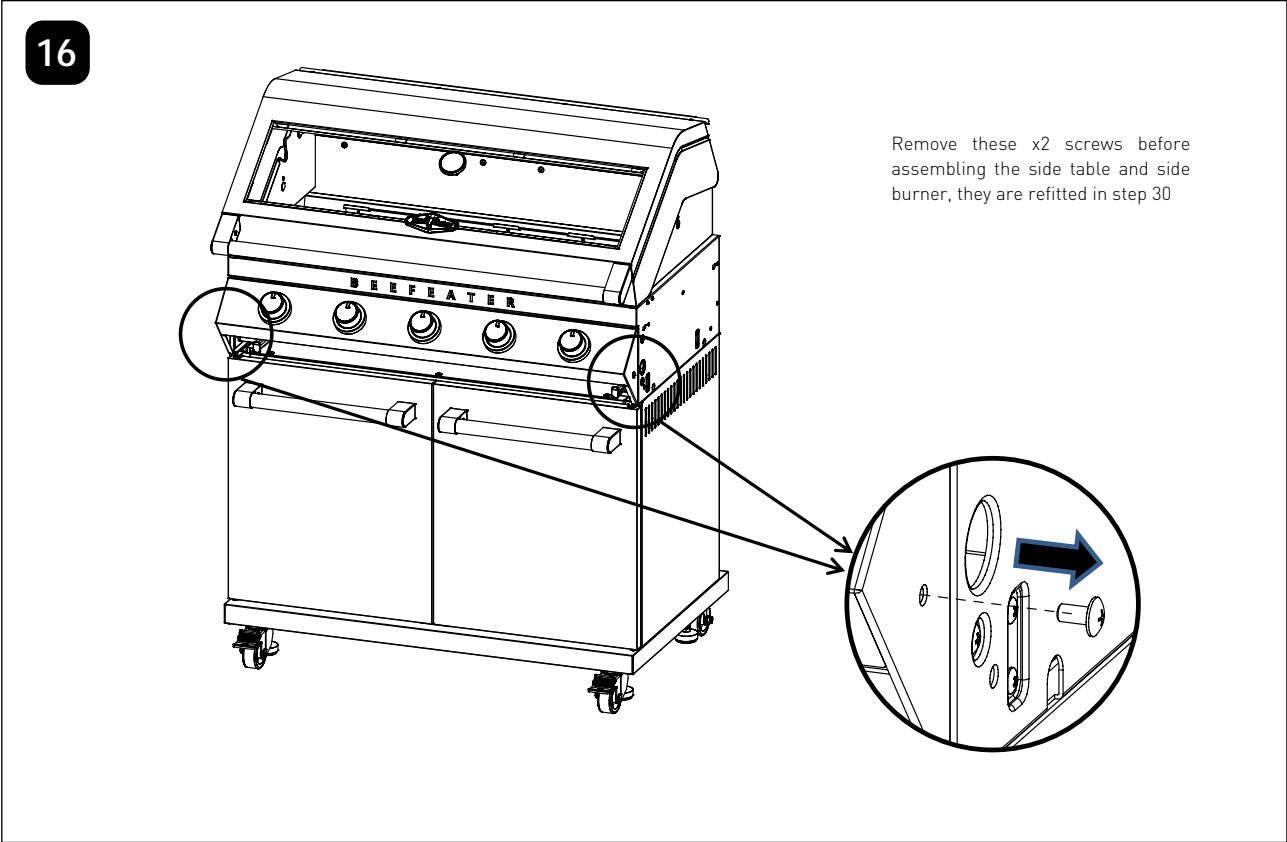
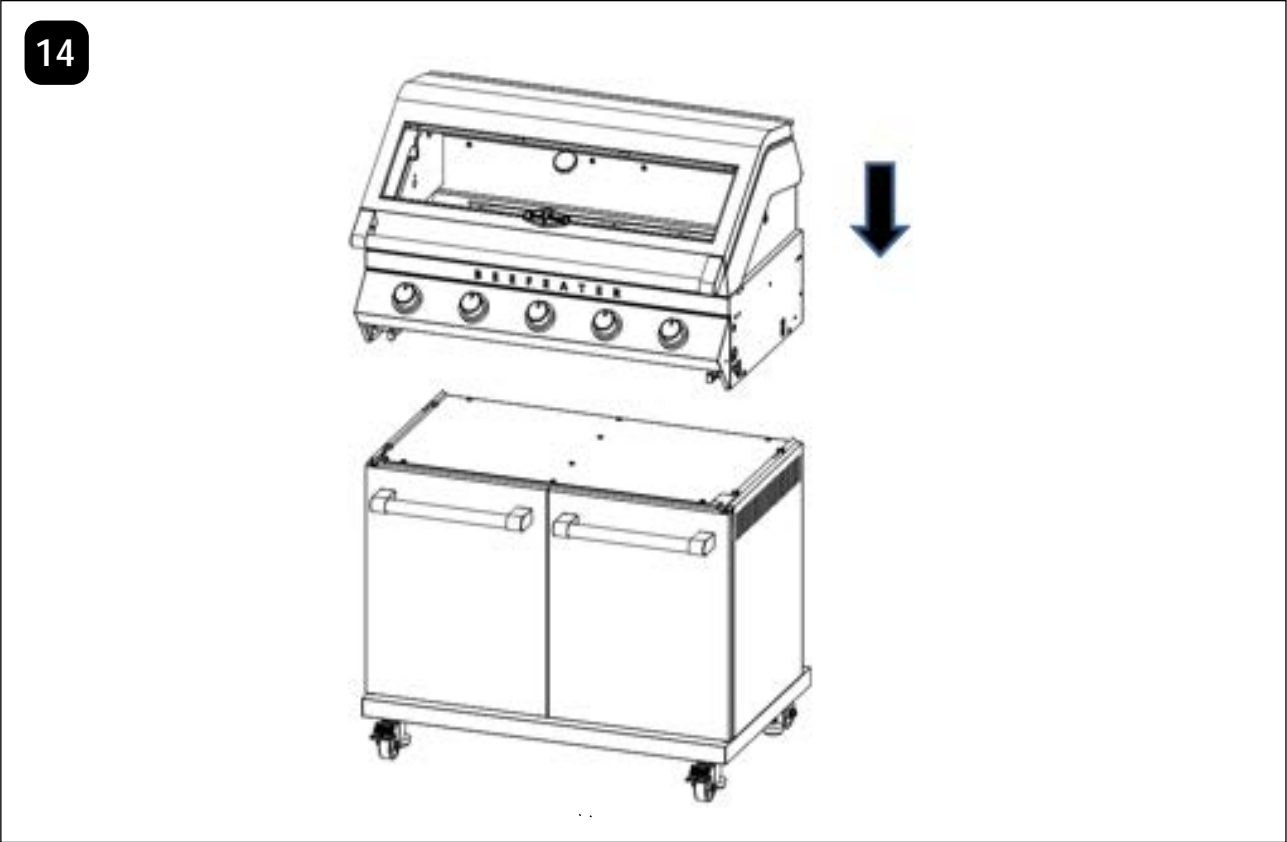


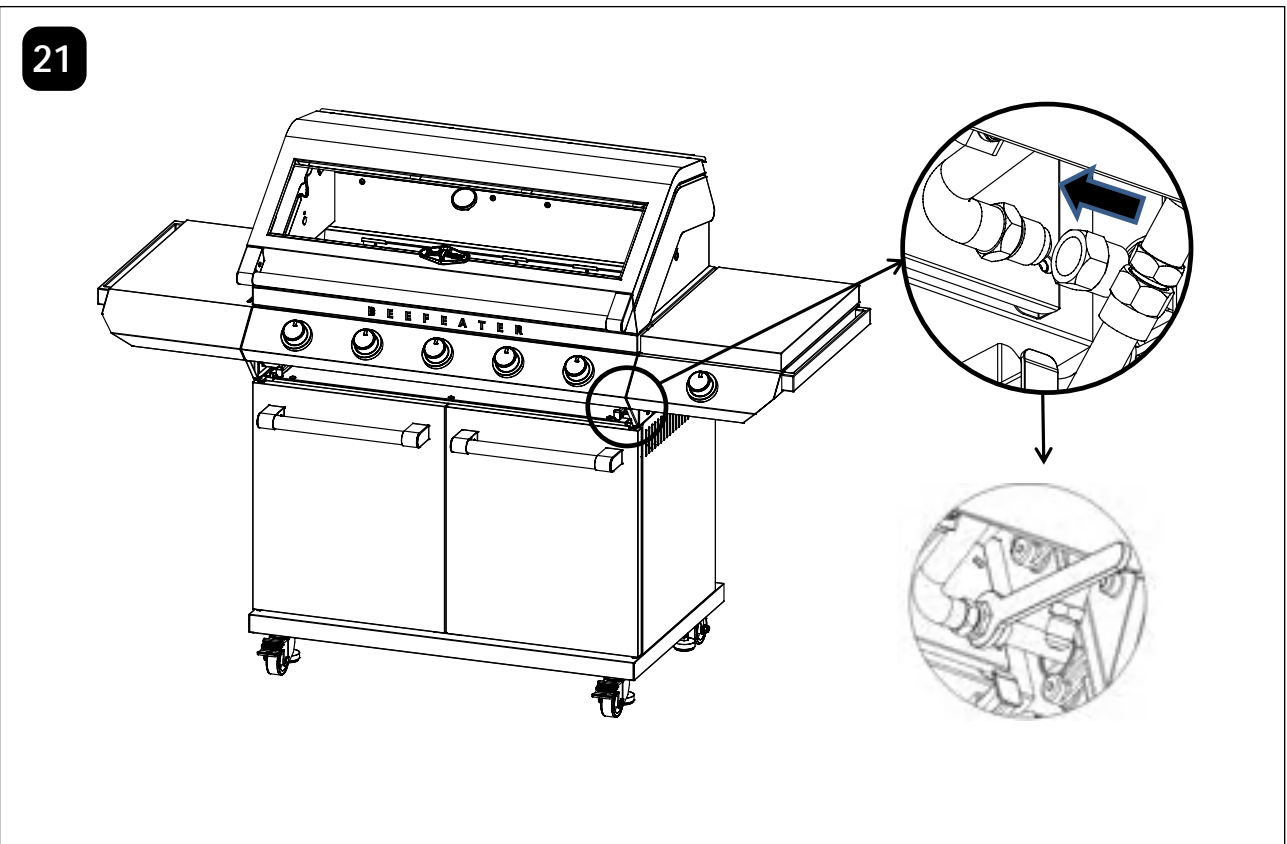
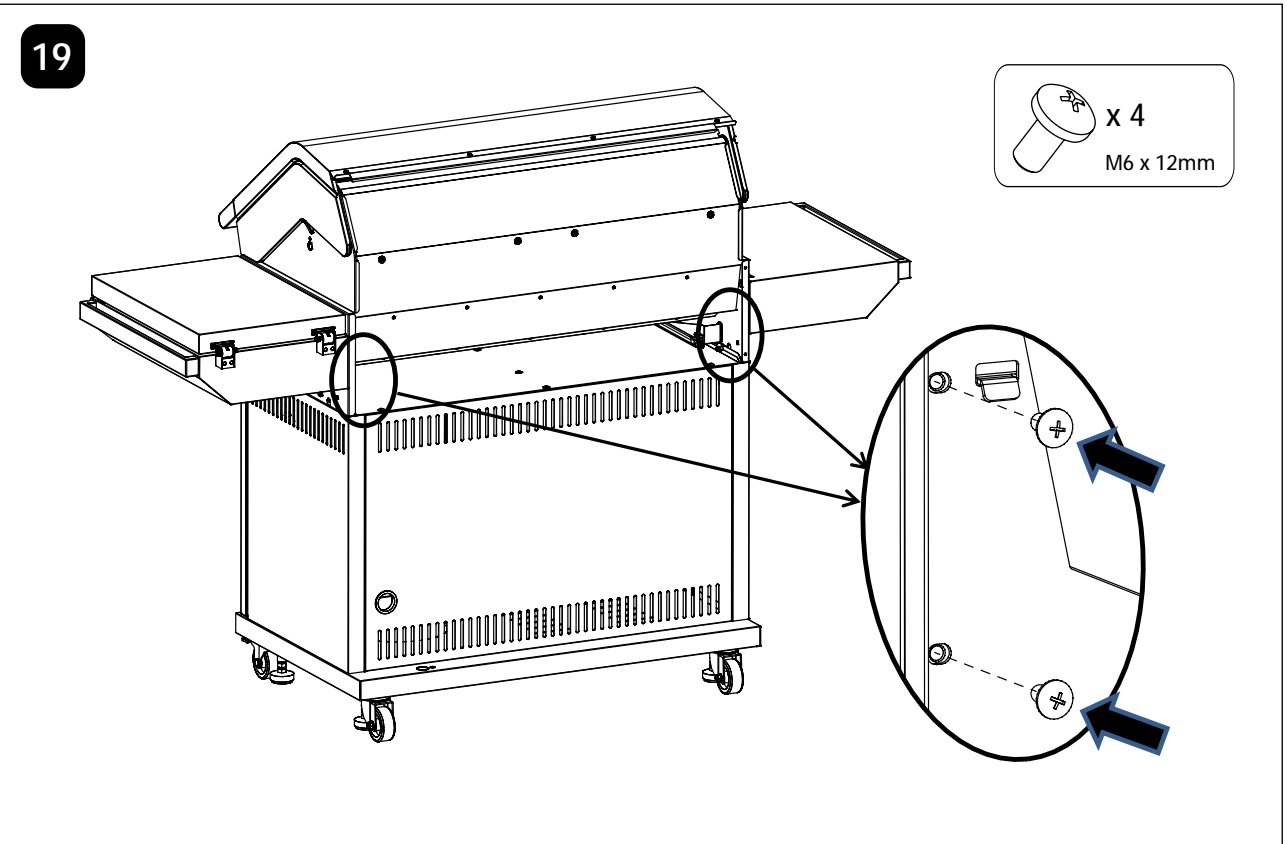
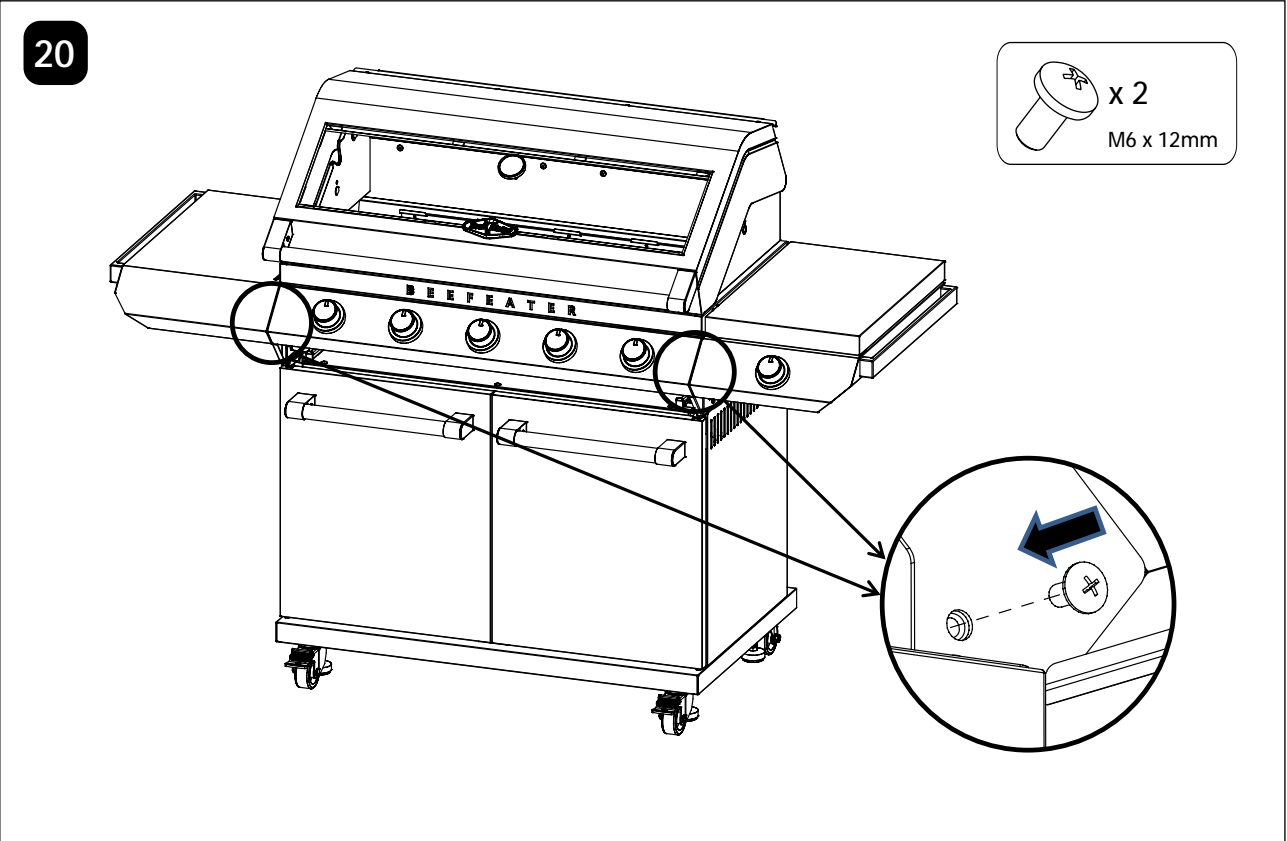
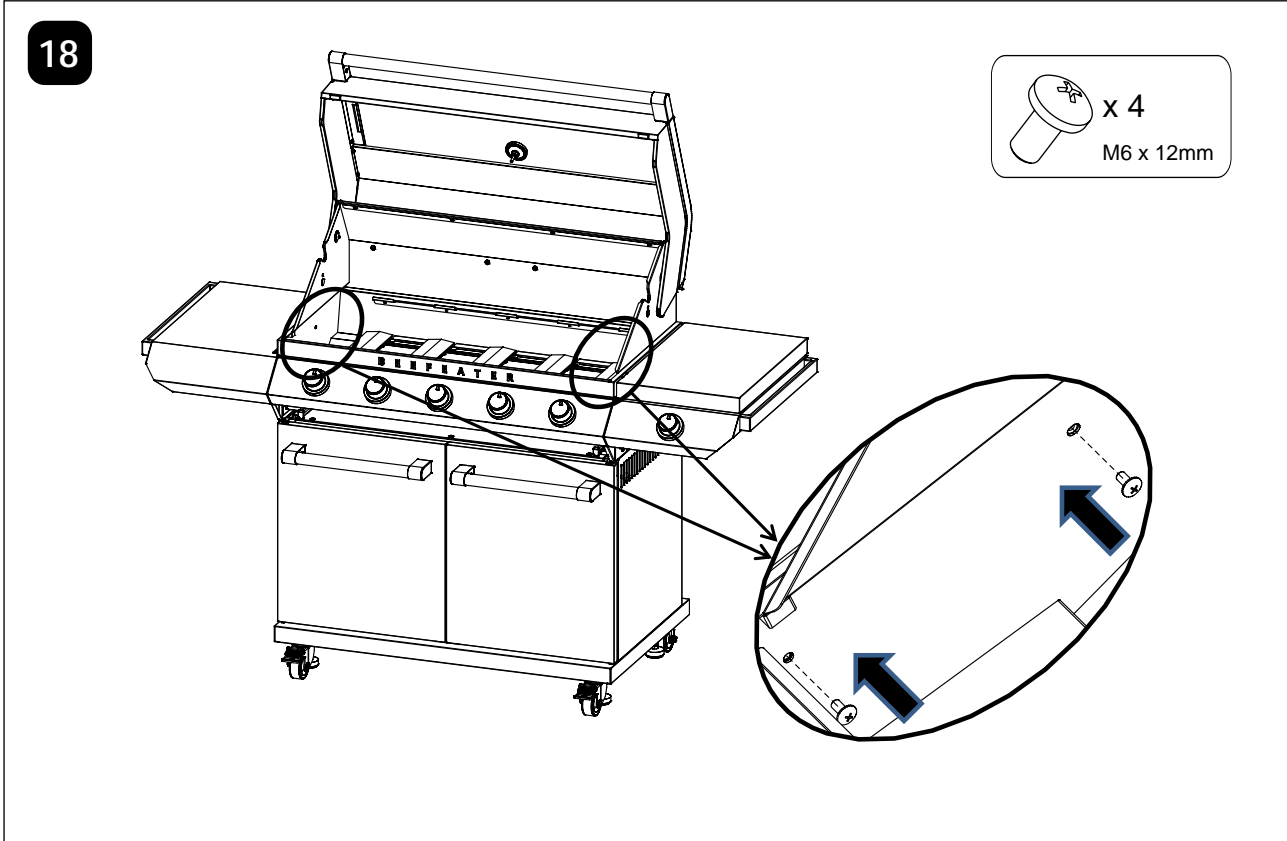
11

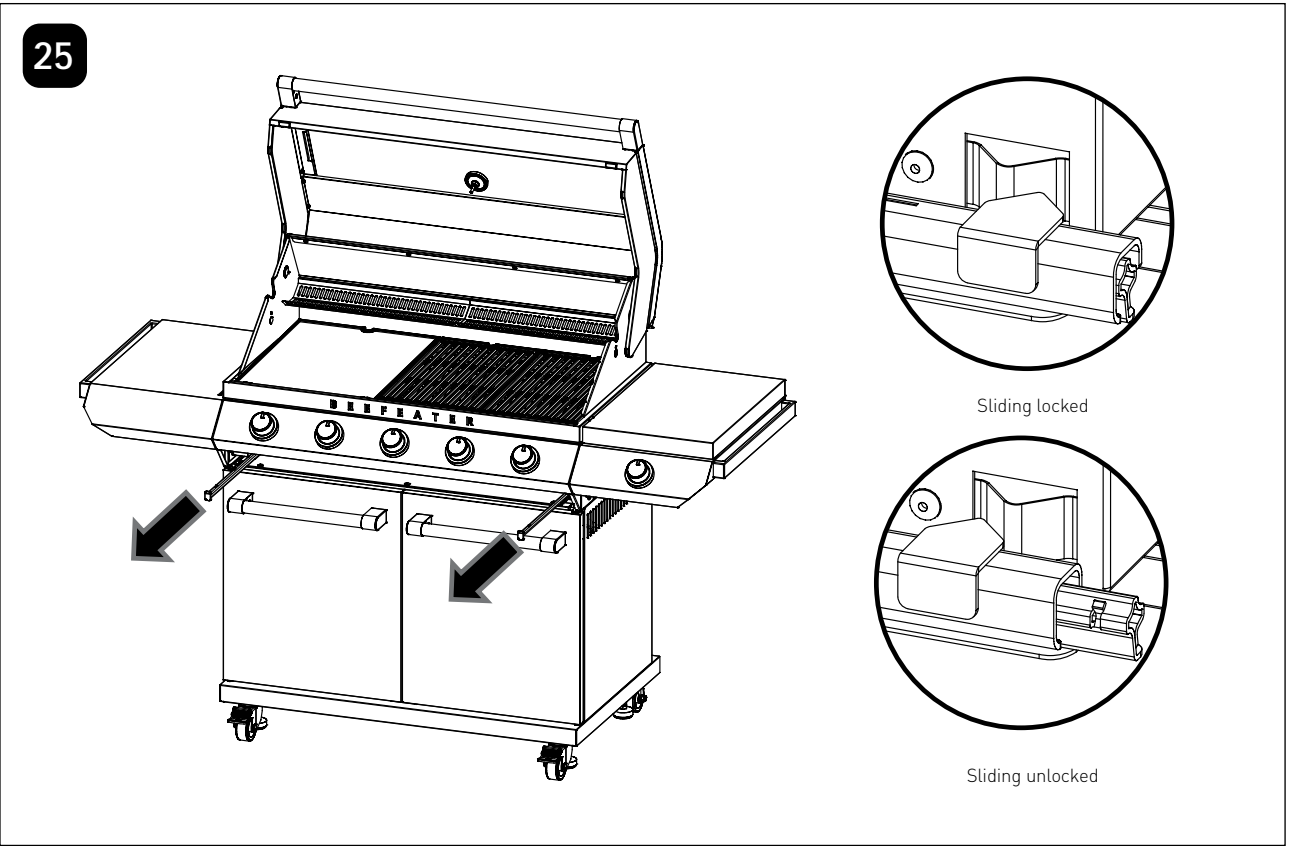
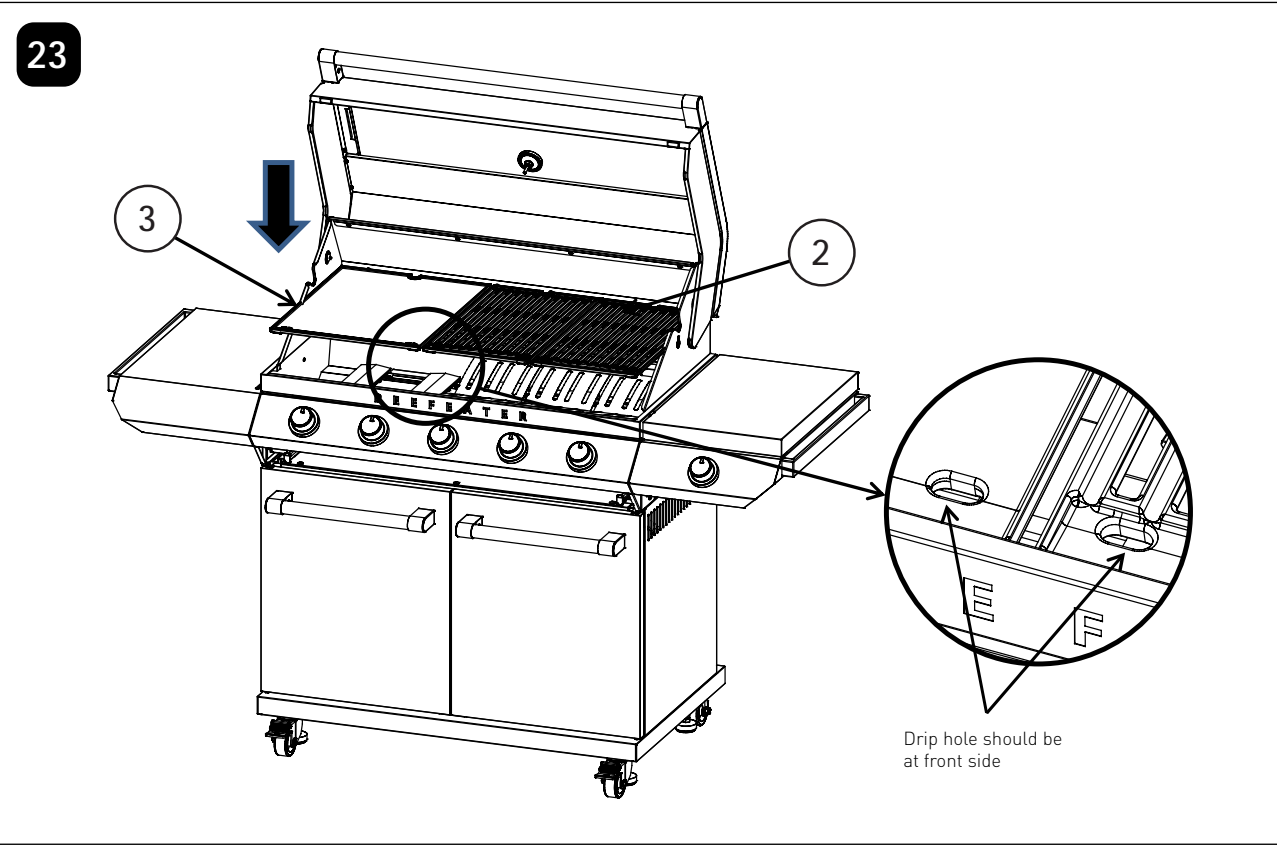
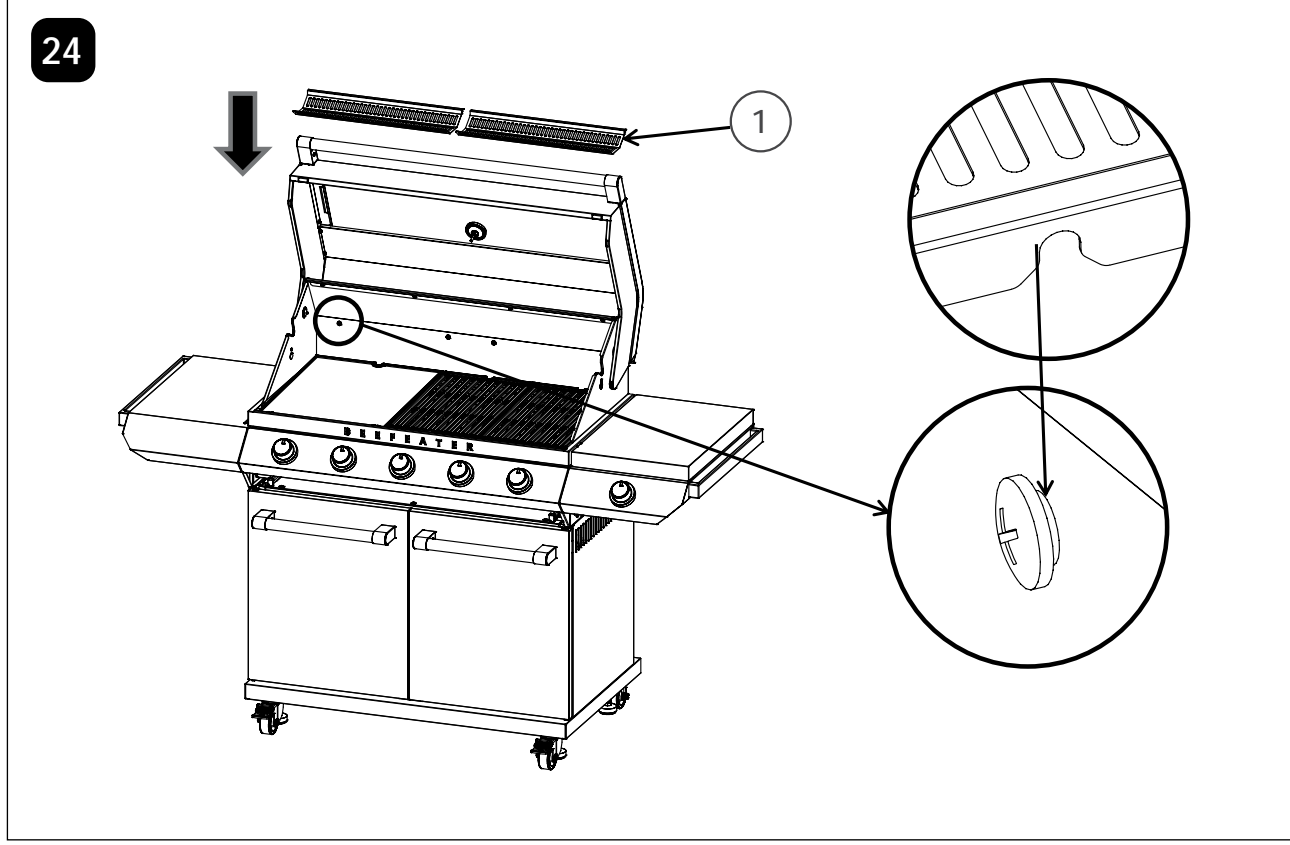
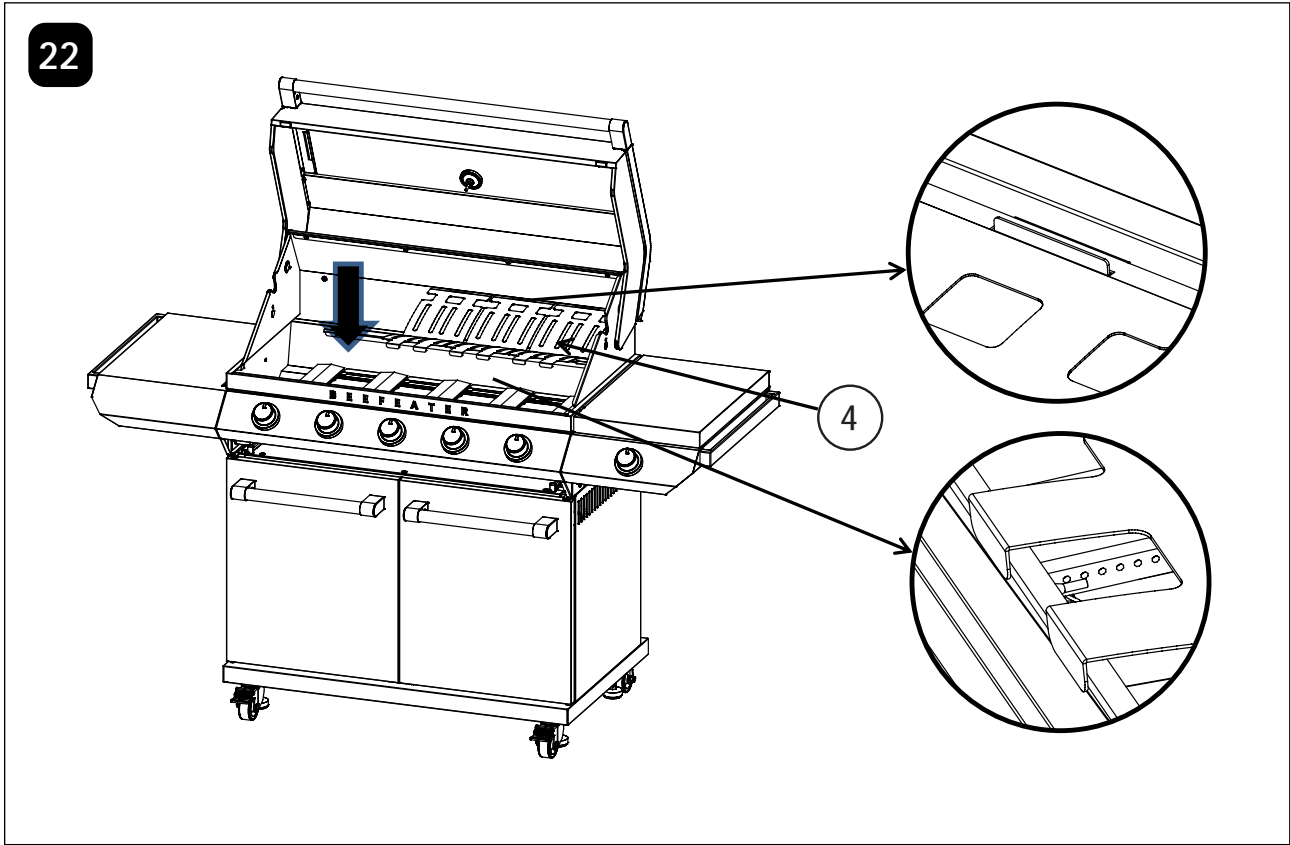


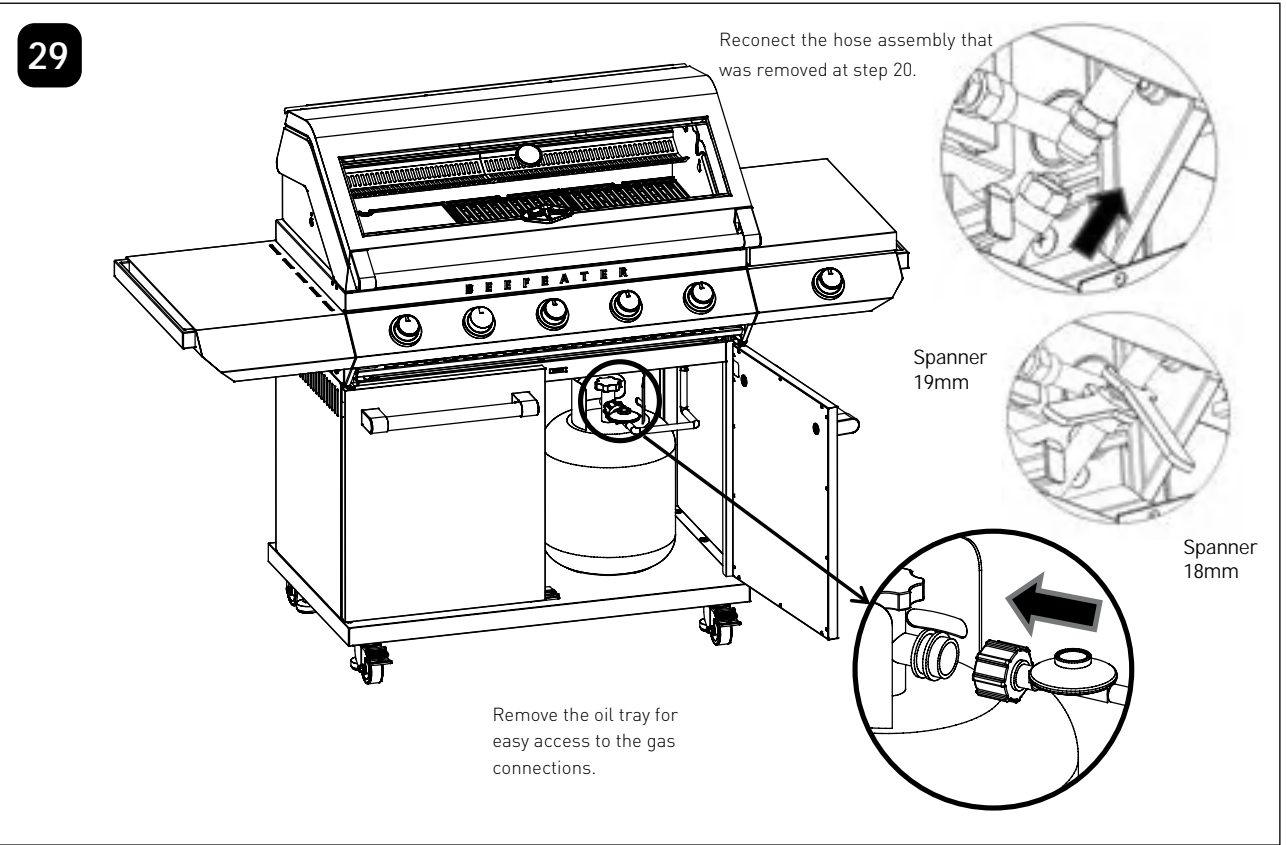
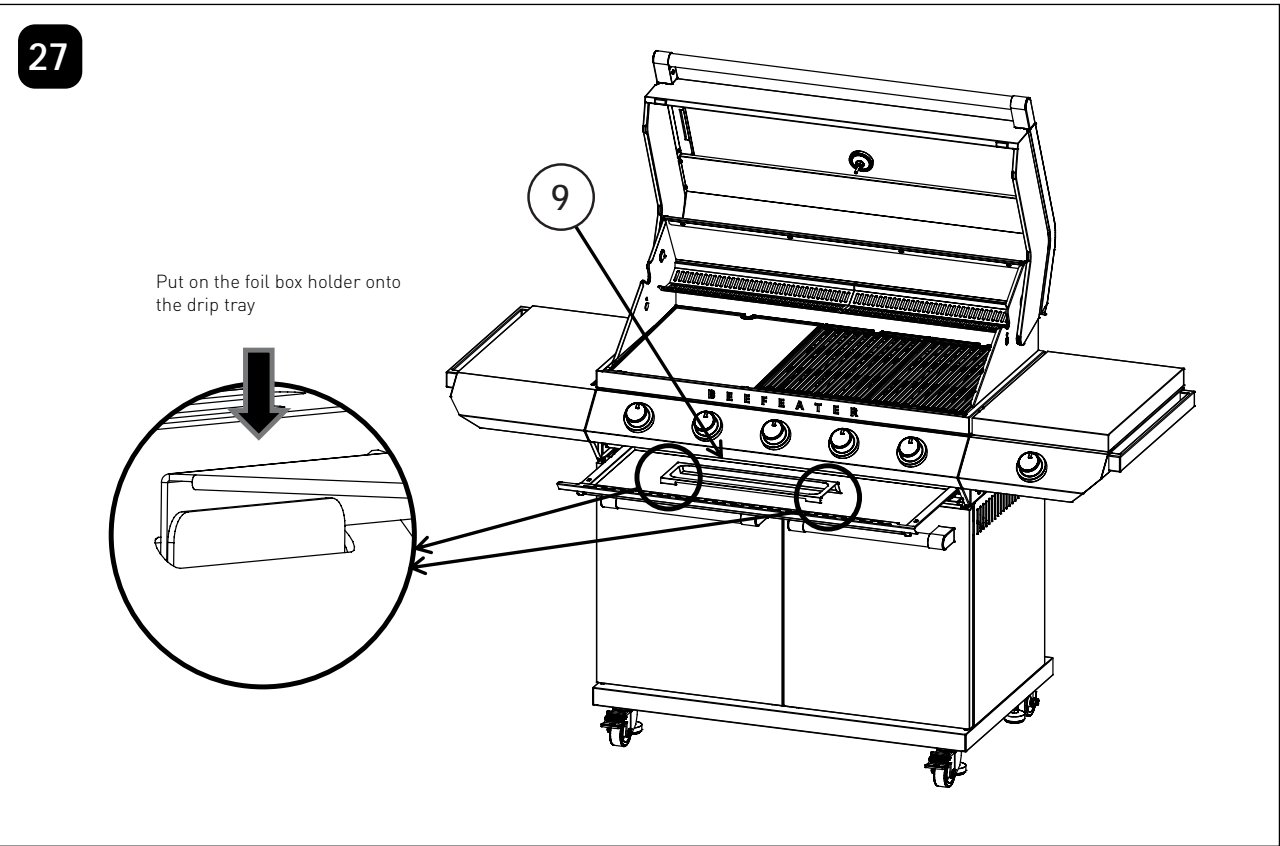
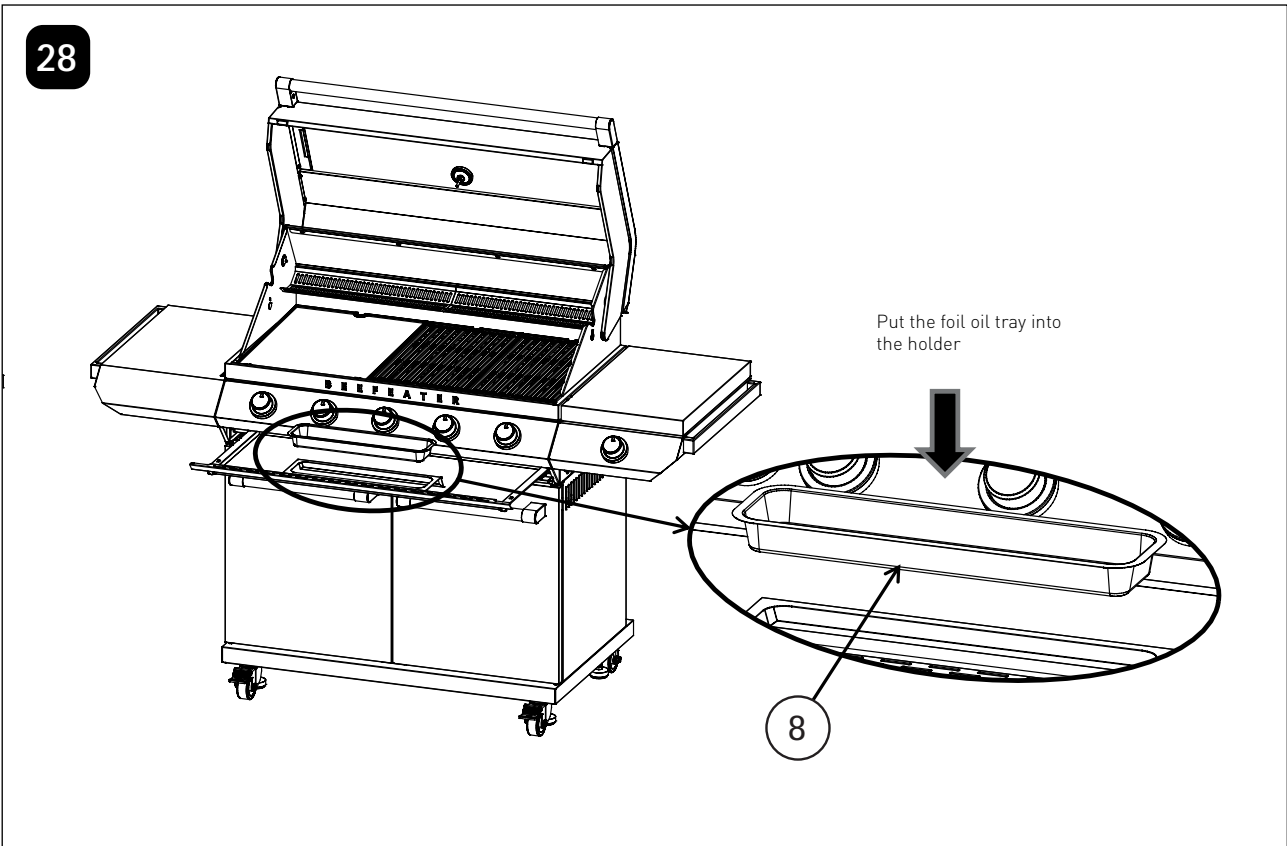
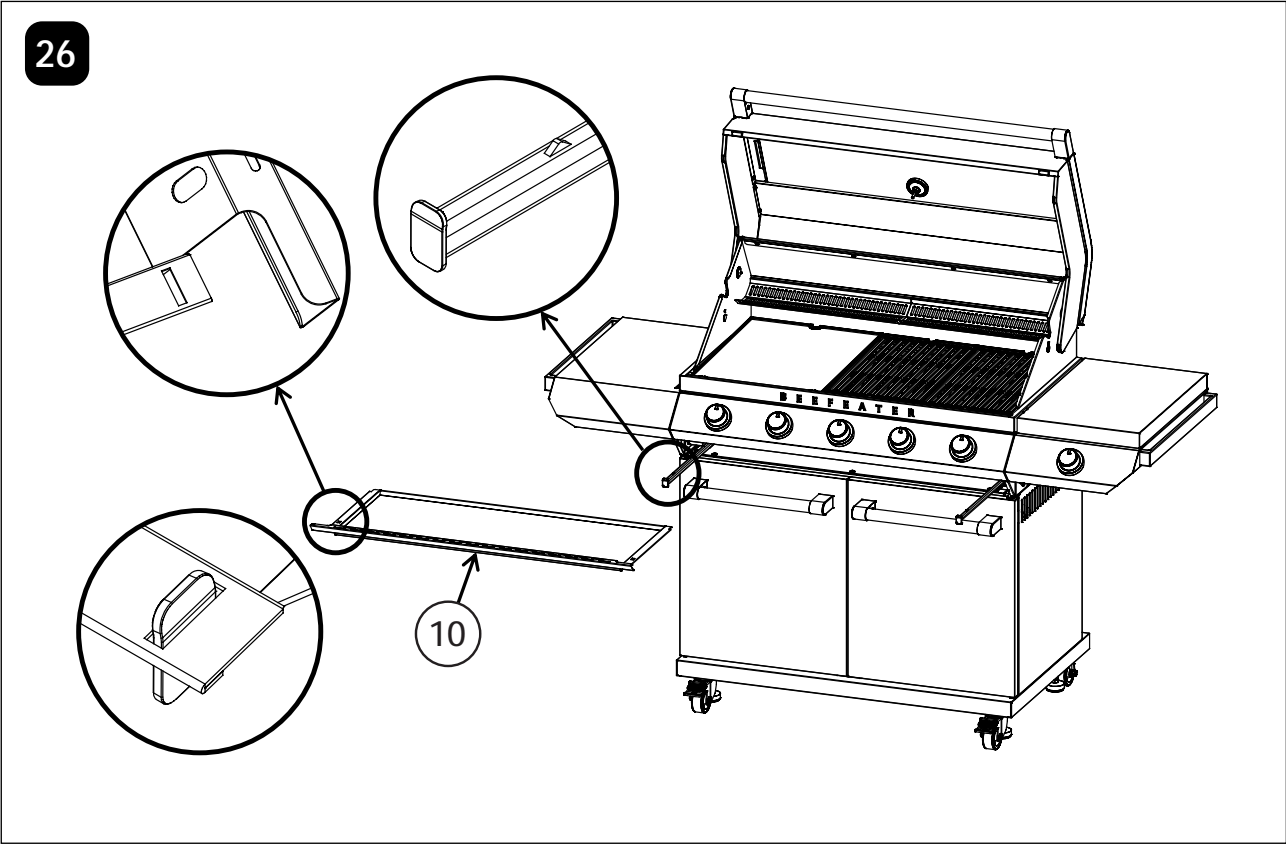
13

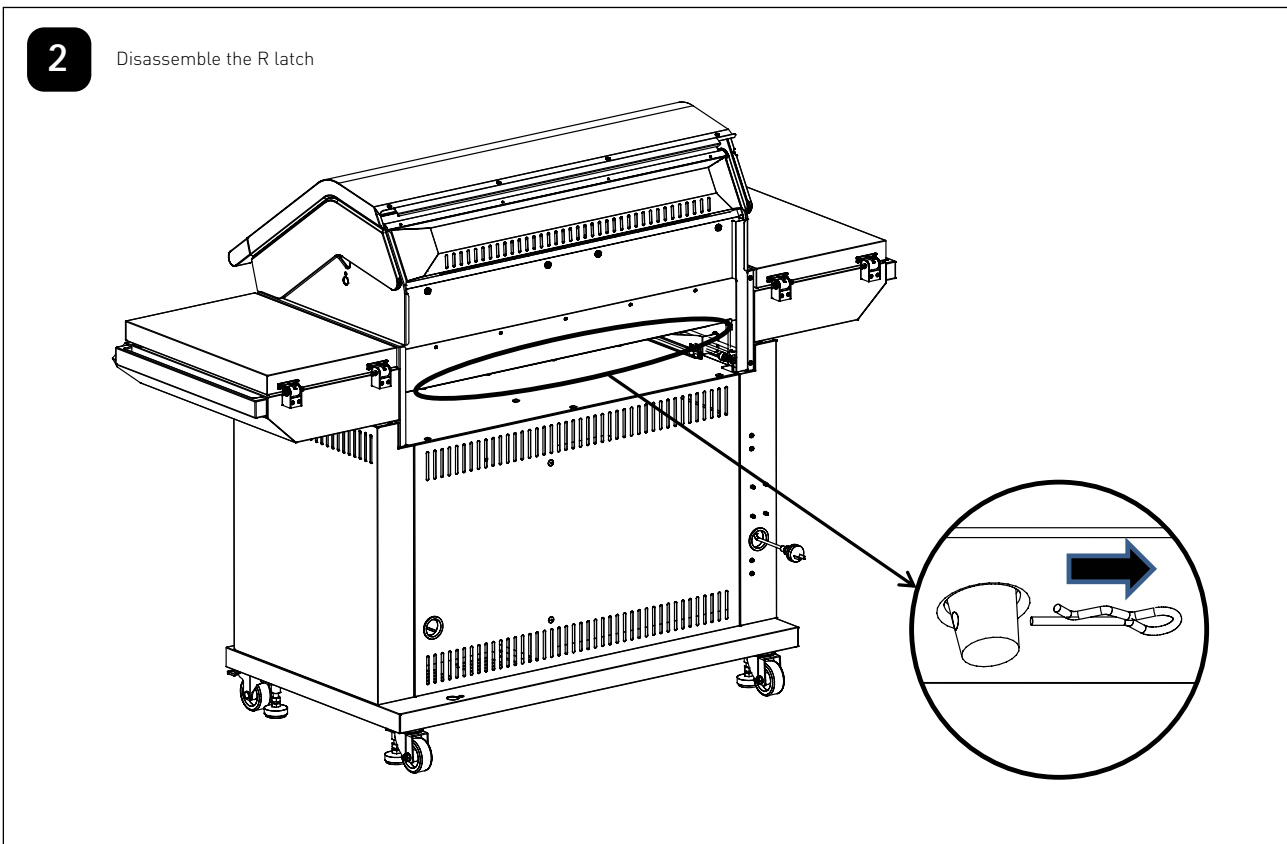
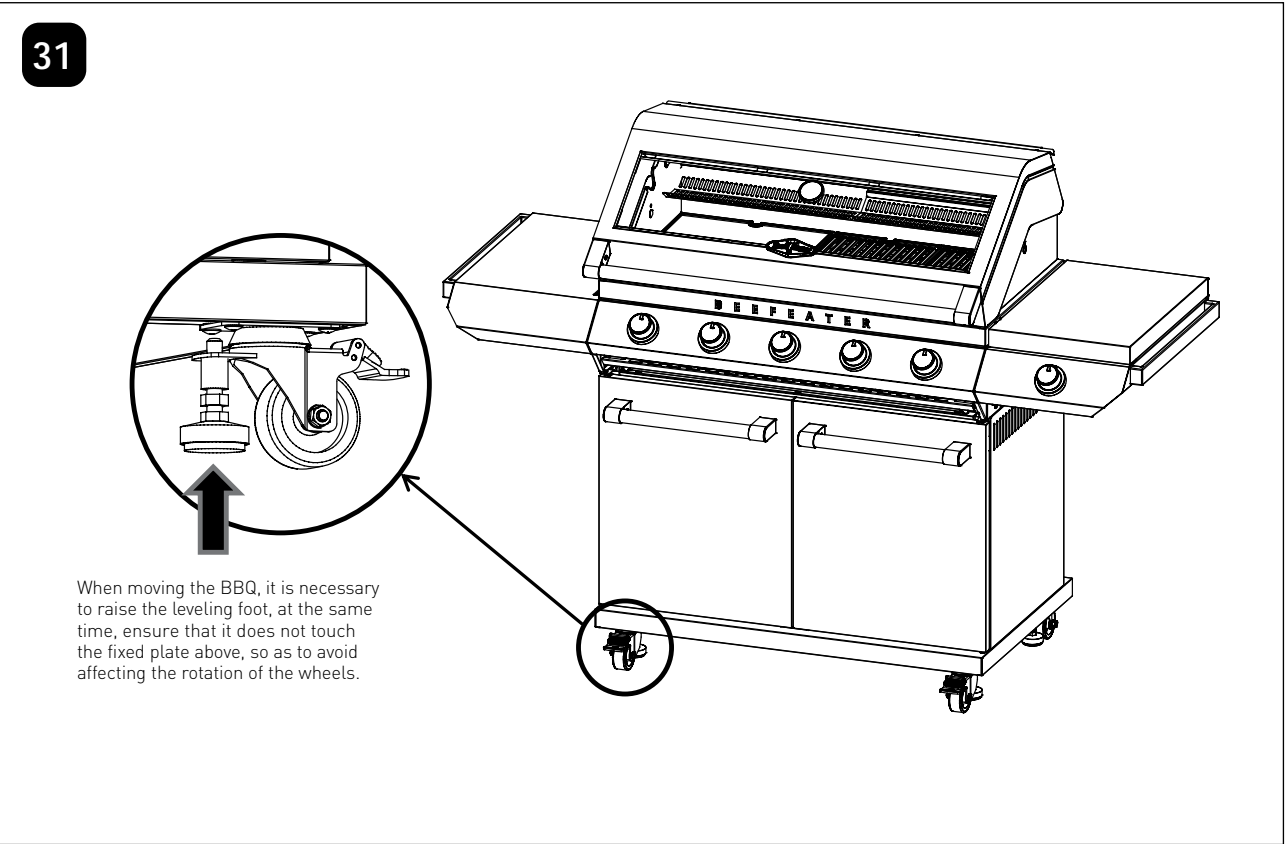
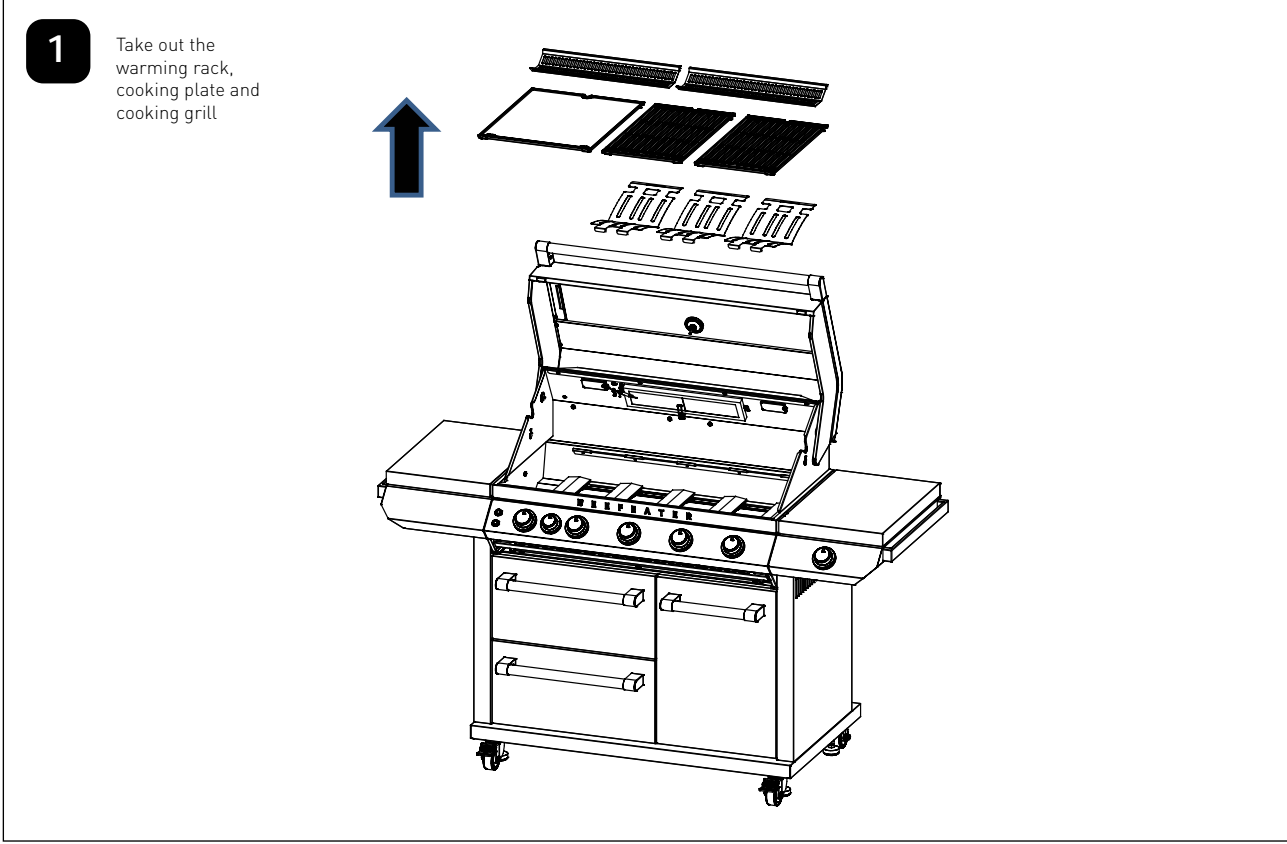
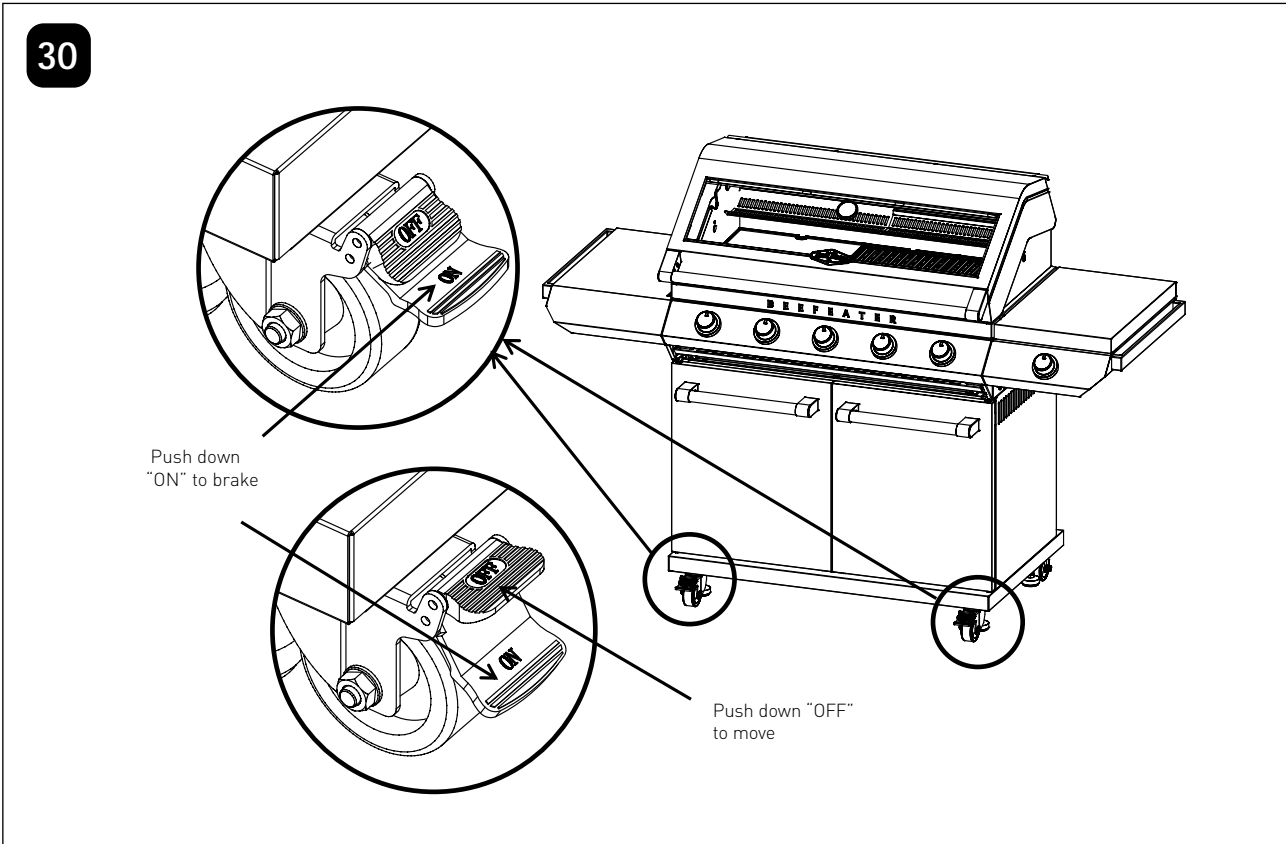




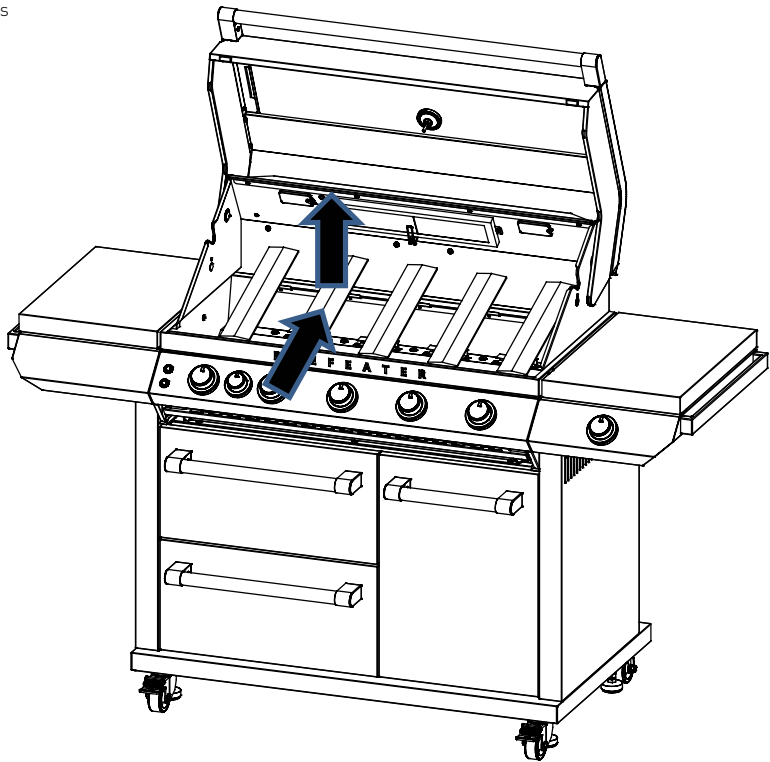




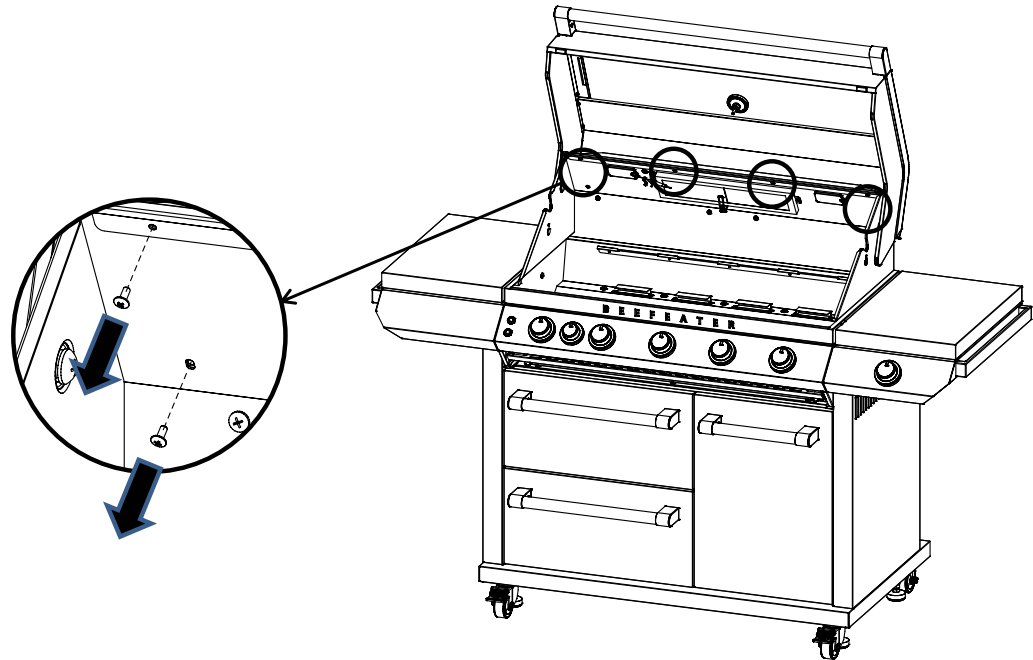




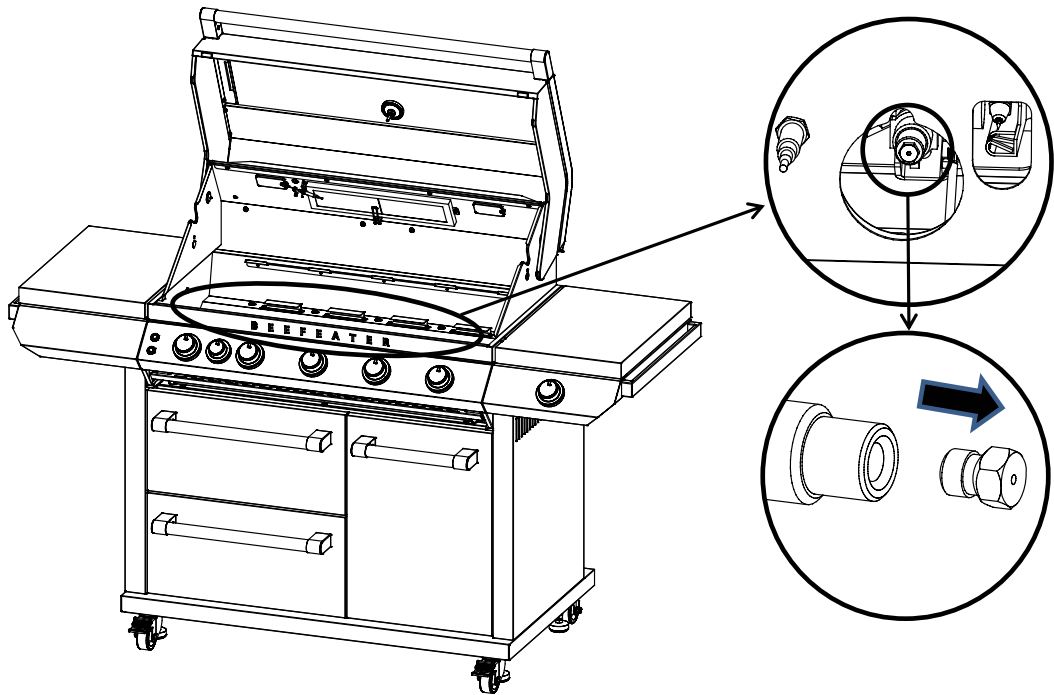
3 Take out the burners



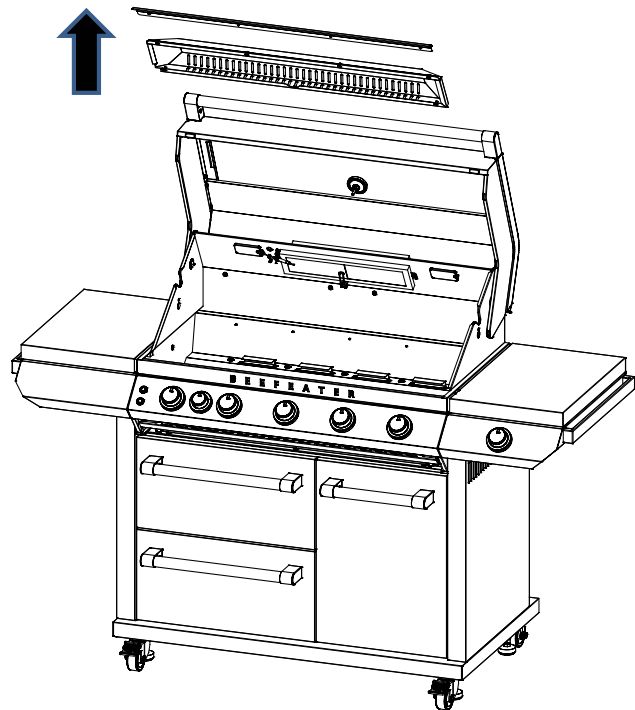
5 Unscrew the 6 M4 head screws from the rear burner cover

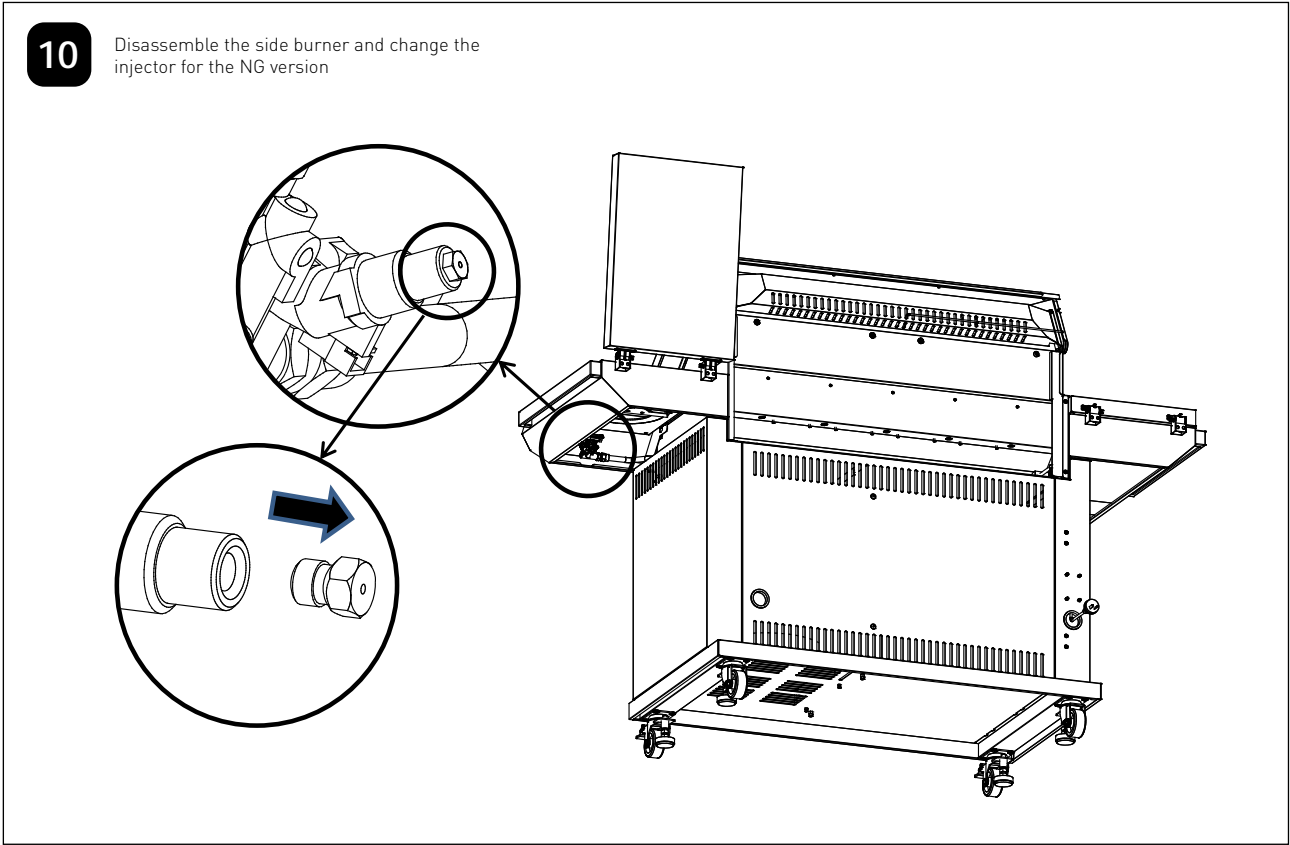
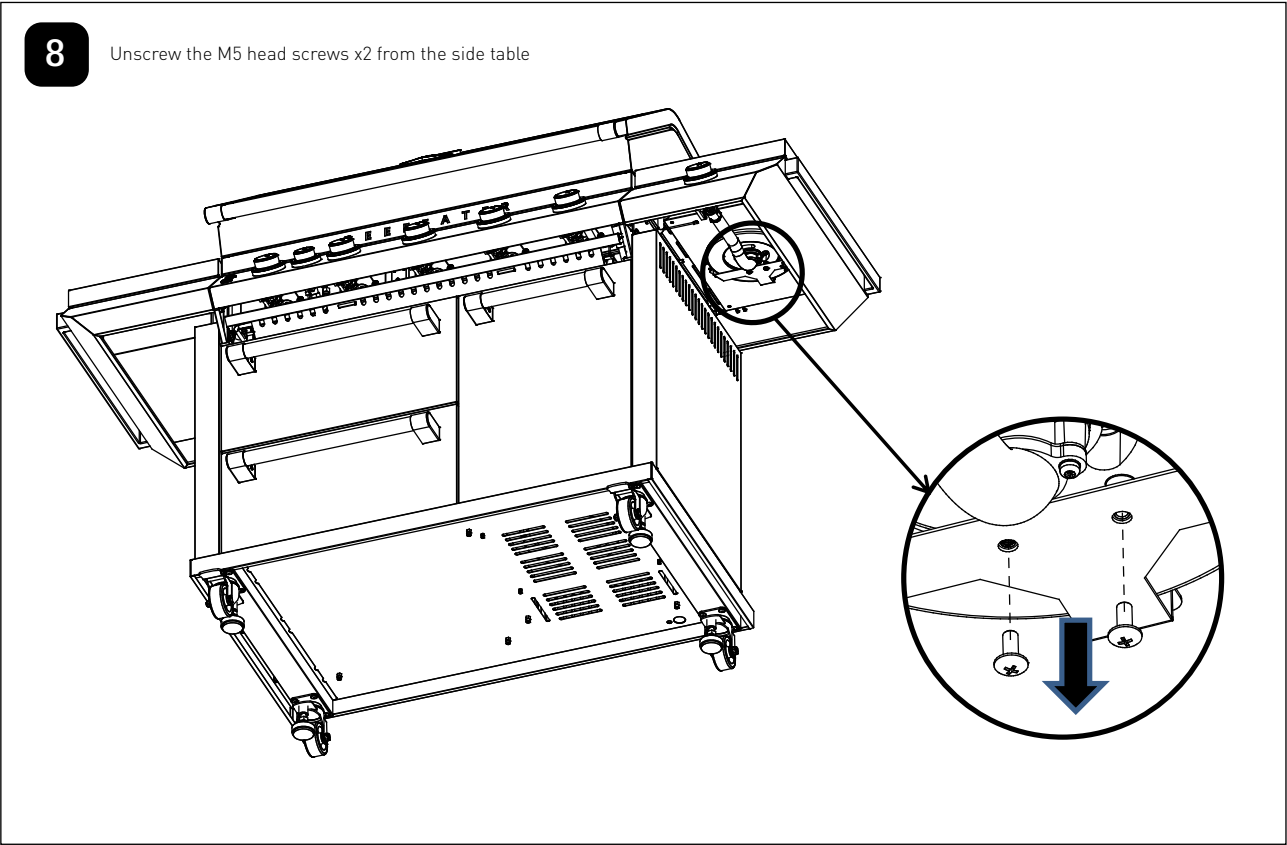
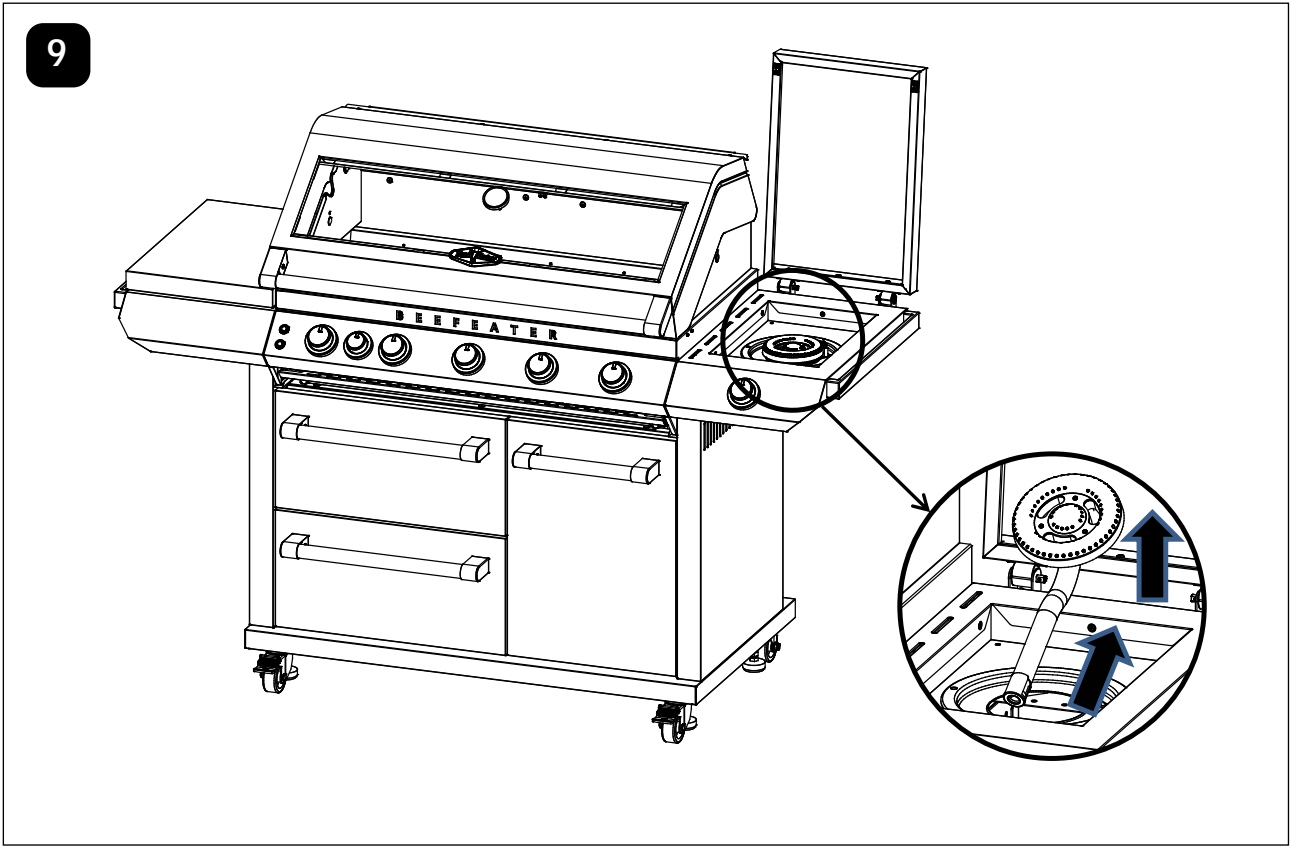
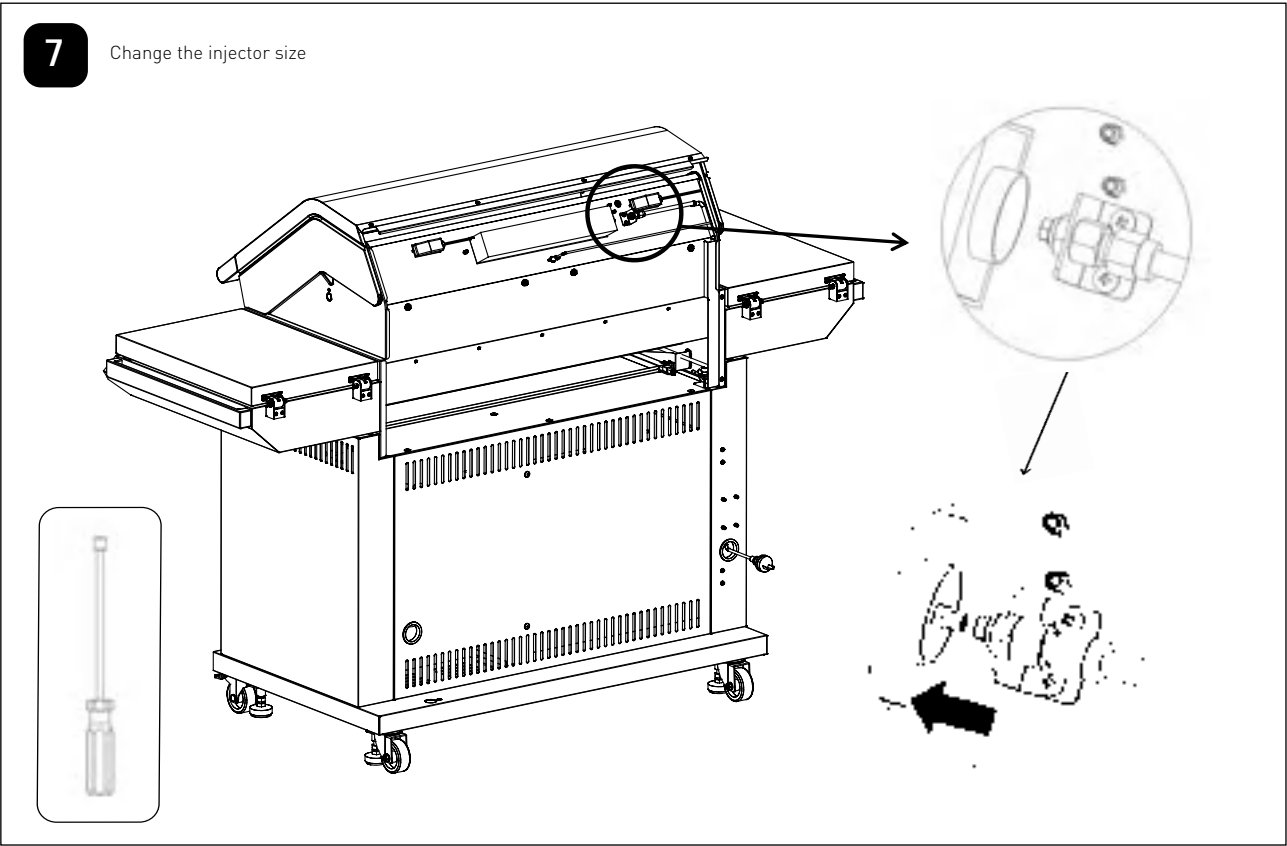


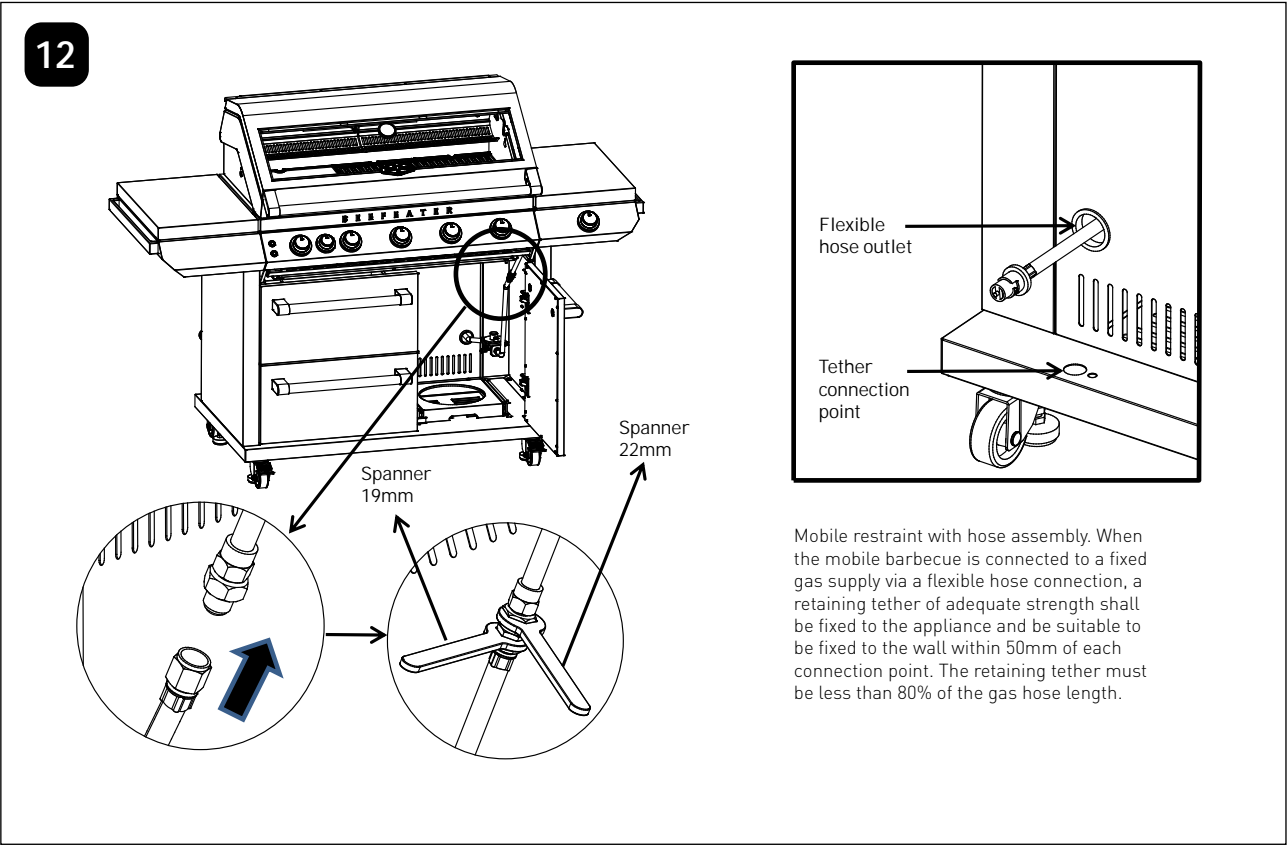
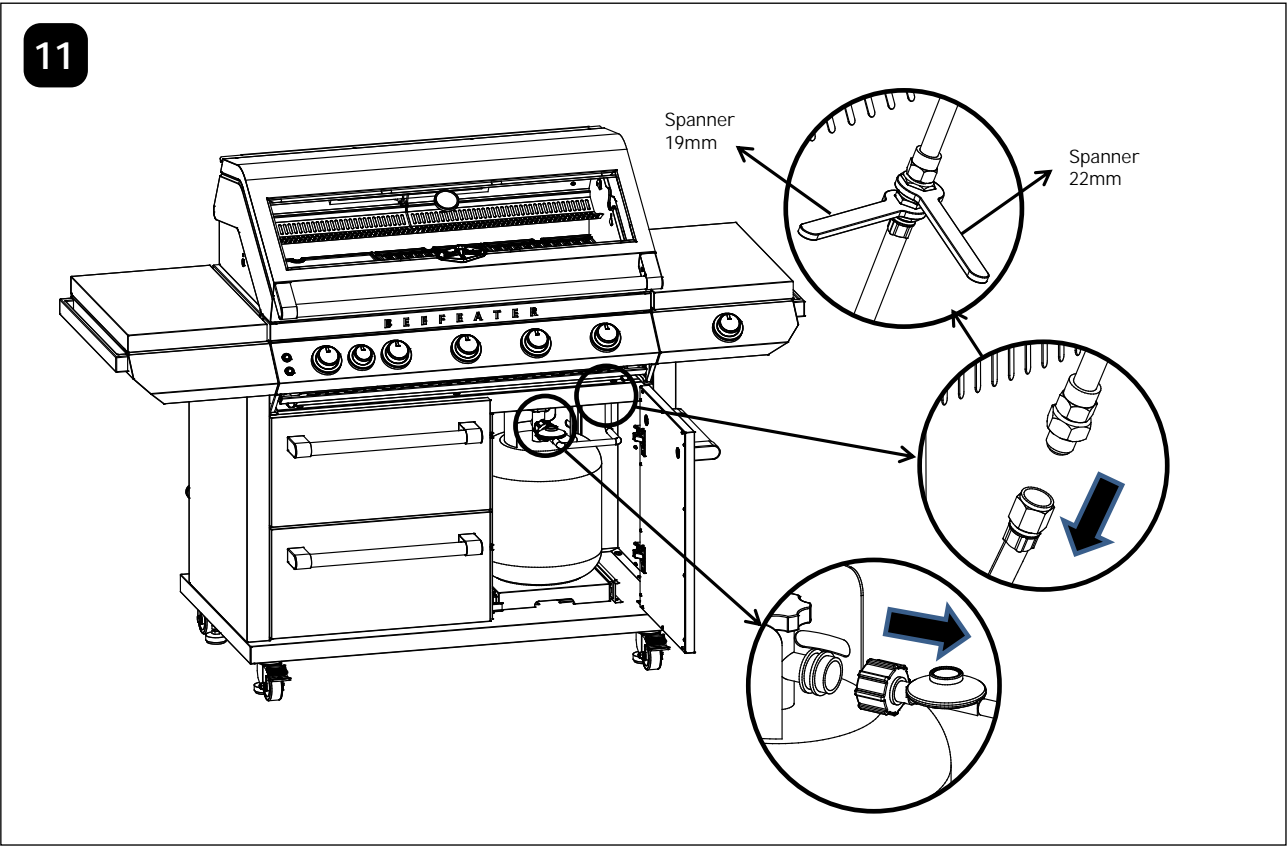
4 Change the injector size for the NG Version



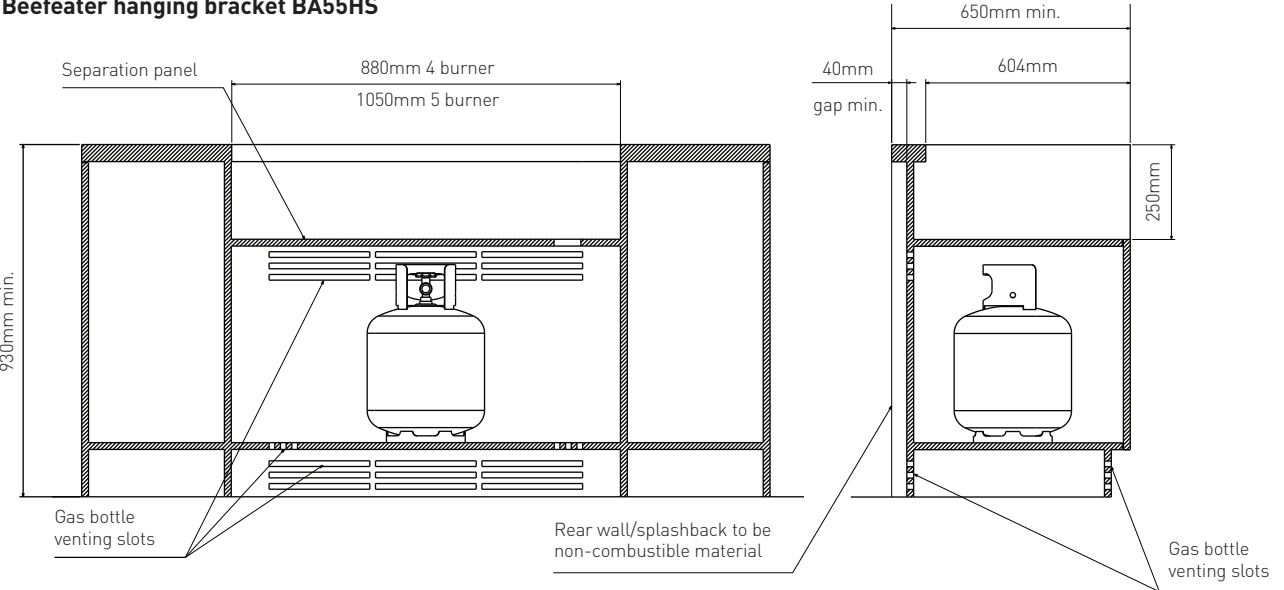
6 Take out the front baffle plate and the rear burner cover







Mounting enclosure dimensions when installed with Beefeater hanging bracket BA55HS



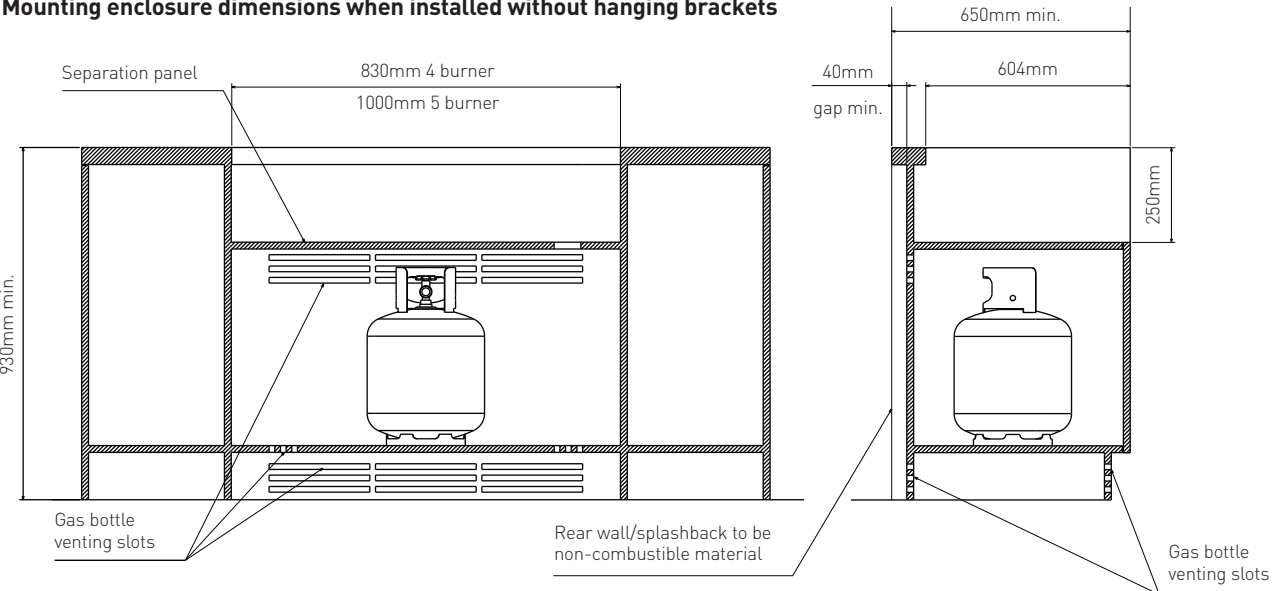
Enclosure construction

- All materials used for the construction of the enclosure and gas bottle compartment must be non-combustible.
- A 40mm min. gap between the enclosure and rear wall is required. This allows for venting of the gas bottle compartment. Vents should also be positioned at the front of the enclosure.
- The cutout size specified above and below allow for a 20mm gap between the back of the barbecue and benchtop. This gap will help maintain air flow around the barbecue.
- The cutout sizes specified above are for use with the Beefeater hanging bracket BA55HS. This bracket is purchased separately as an accessory.
- The cutout sizes specified below are for when the product is installed without hanging brackets. The product rests directly onto its base.

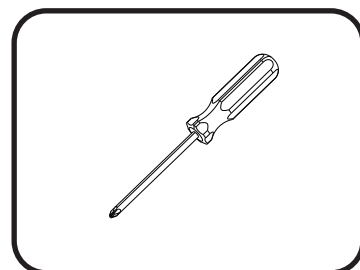
Enclosure ventilation requirements

- Ventilation requirements for 9kg cylinder storage are:
- Where of sheet metal or similar impervious construction there shall be ventilation openings at the top and bottom of the enclosure or recess, each opening providing a free area of at least 200cm² for every cylinder enclosed.
 - For LPG installations having enclosed cabinetry below the separation panel that does not contain a gas bottle, low level venting must be installed. This is to allow the gas which is heavier than air to escape from the enclosure in the situation where there may be a leak.
- A minimum opening of 200cm² is required.

Mounting enclosure dimensions when installed without hanging brackets



Tools required:

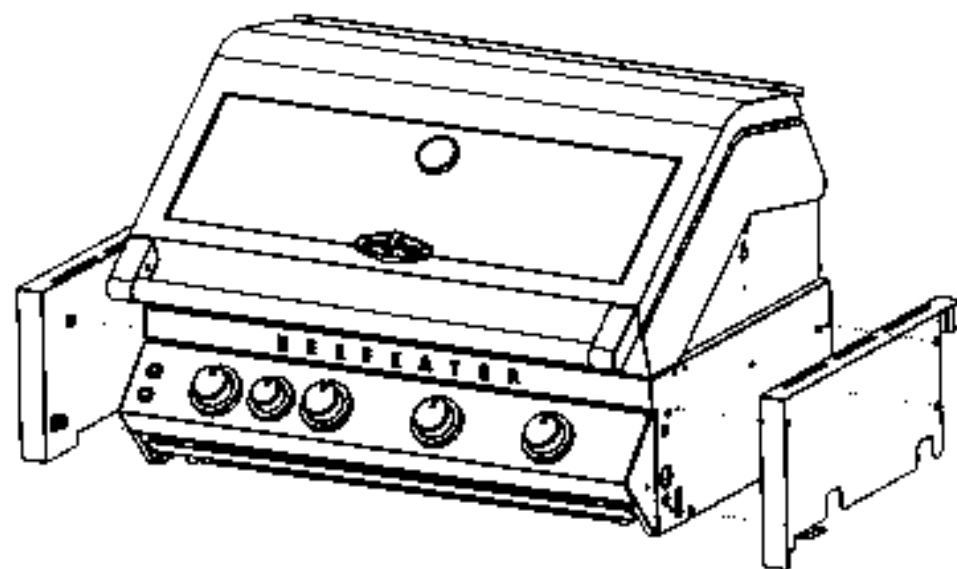


Fasteners supplied (with hanging bracket kit)



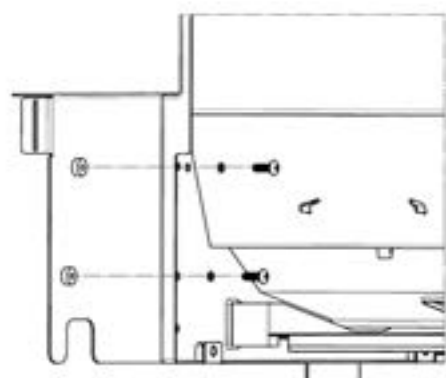
The barbecue can be mounted into the enclosure by using the BeefEater hanging bracket kit BA55HS or by resting the barbecue directly on its base. See step 1-4 for mounting of the hanging bracket kit.

1

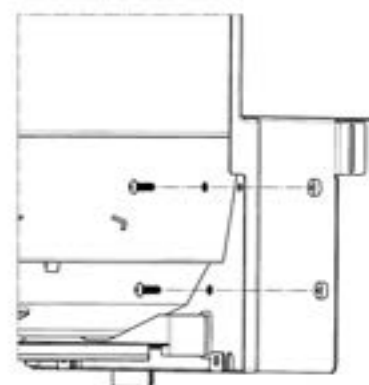


2

Right side bracket

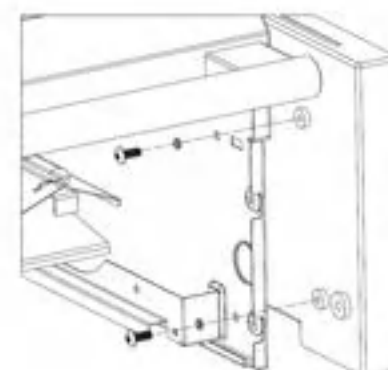


Left side bracket

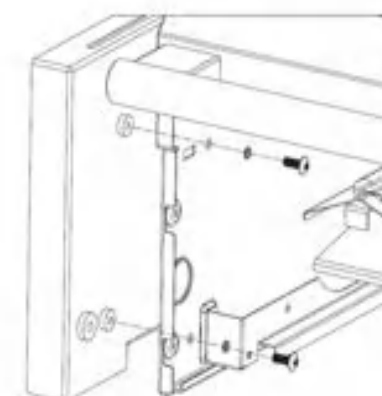


3

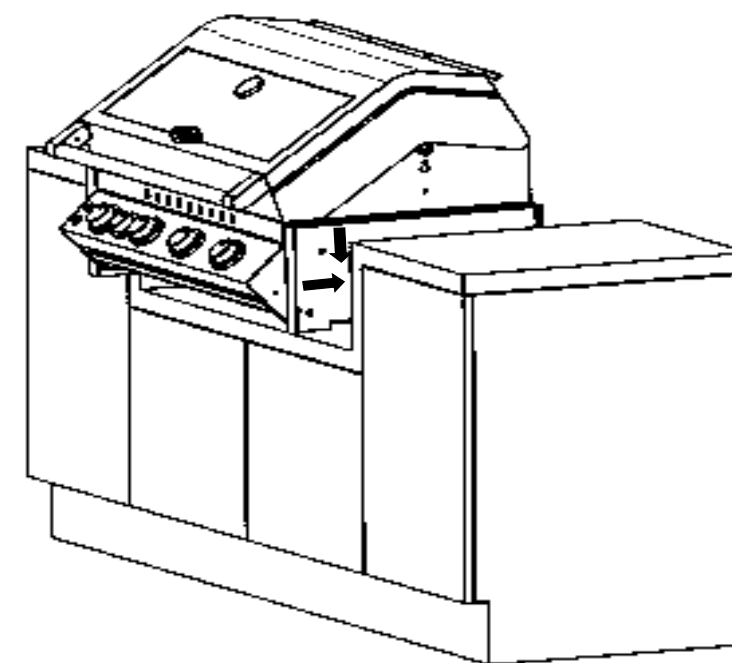
Right side bracket



Left side bracket



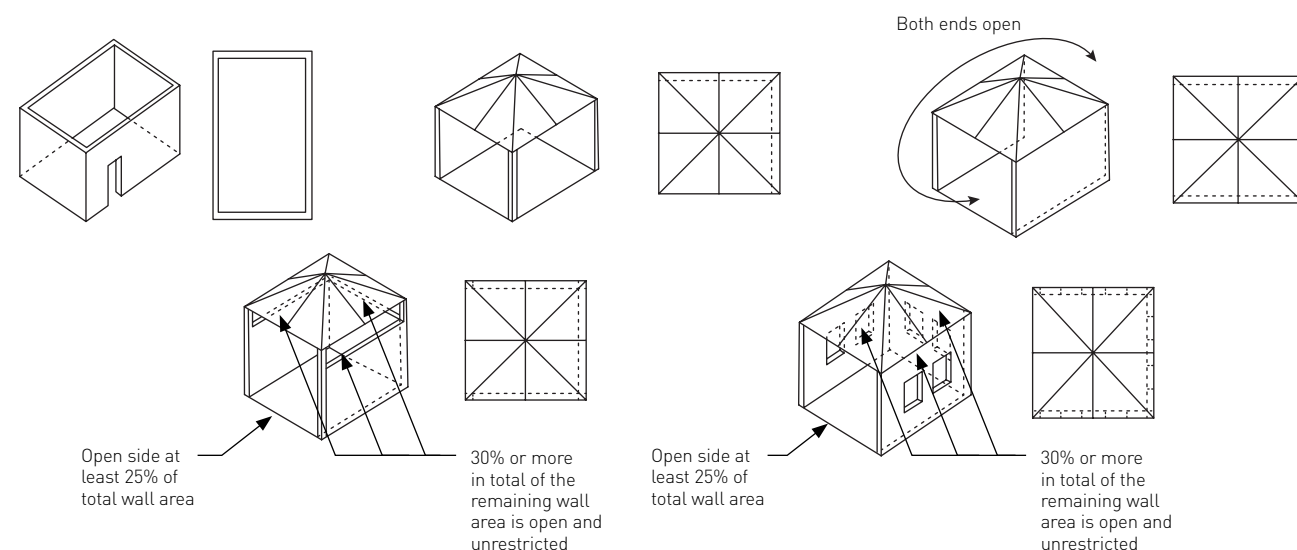
4



INSTALLATION

Partial Enclosures (Australia Only)

This appliance shall only be used in an above ground, open air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection. Any enclosure in which the appliance is used shall comply with one of the following:



Any enclosure in which the appliance is used shall comply with one of the following:

An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover.

Within a partial enclosure that includes an overhead cover and no more than two walls.

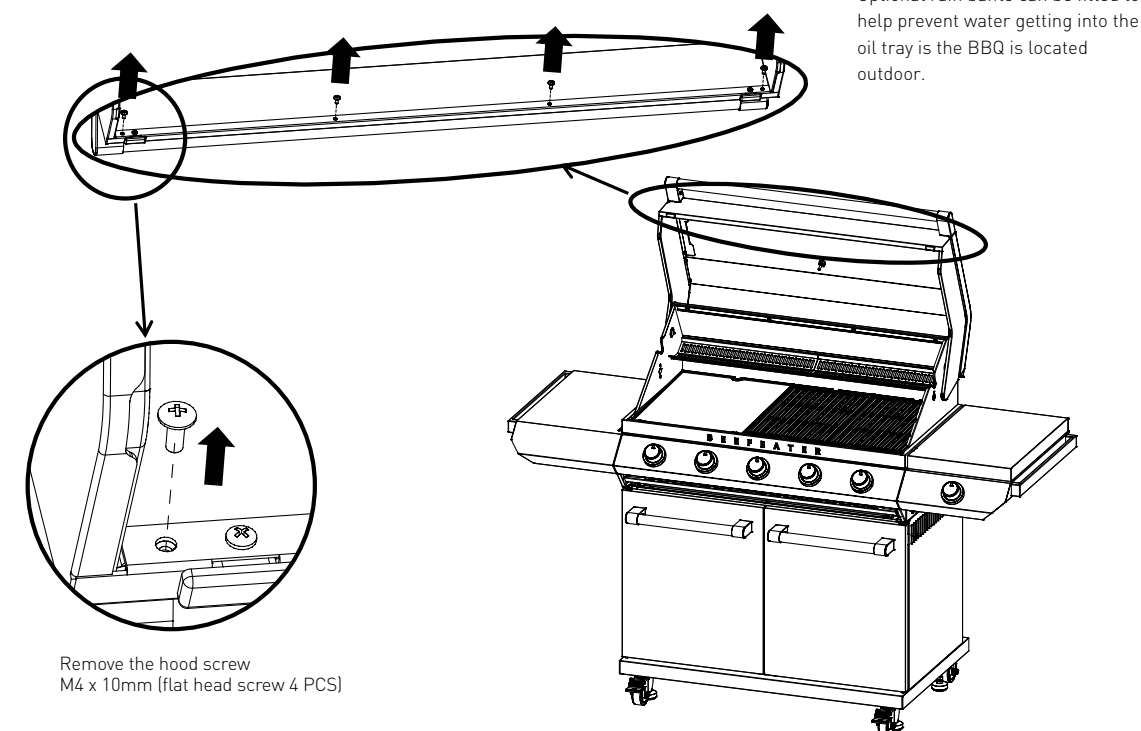
The barbecue may be within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply:

- At least 25% of the total wall area is completely open; and
- At least 30% of the remaining wall area is open and unrestricted.

In the case of balconies, at least 20% of the total of the side, back and front wall areas shall be and remain open and unrestricted.

RAIN BAFFLE INSTALLATION

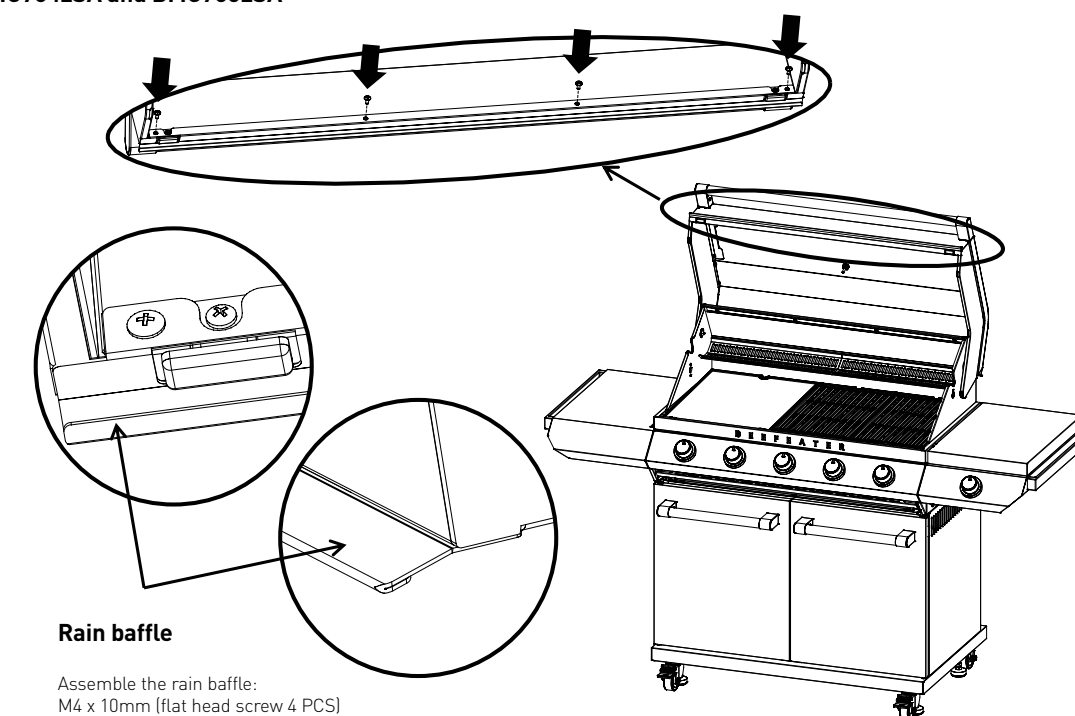
1 BMG7642SA and BMG7652SA



Remove the hood screw
M4 x 10mm (flat head screw 4 PCS)

Optional rain baffle can be fitted to help prevent water getting into the oil tray if the BBQ is located outdoors.

2 BMG7642SA and BMG7652SA



Rain baffle

Assemble the rain baffle:
M4 x 10mm (flat head screw 4 PCS)



1

BMG7645SA and BMG7655SA

Remove the hood screw
M4 x 10mm (flat head screw 4 PCS)

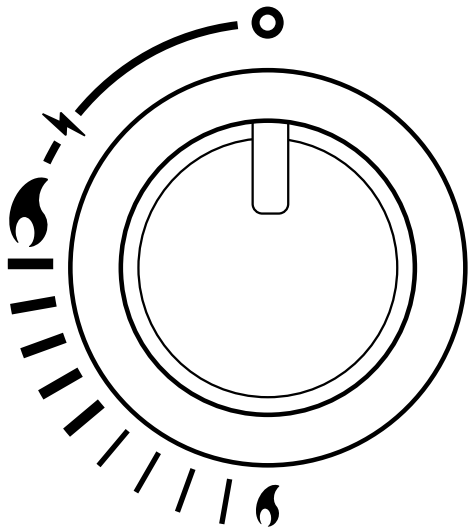
2

BMG7645SA and BMG7655SA

Rain baffle
Assemble the rain baffle:
M4 x 10mm (flat head screw 4 PCS)

Lighting Instructions

1. Do not attempt to light burner with the cooking surfaces covered
2. Read the instructions before lighting
3. To light burner depress knob and rotate to 'HIGH'
4. Keep knob pushed in for 5 seconds to ensure flame safety is activated (if fitted)
5. If burner did not light, turn knob to the 'OFF' position. Allow gas to disperse, then repeat lighting procedure



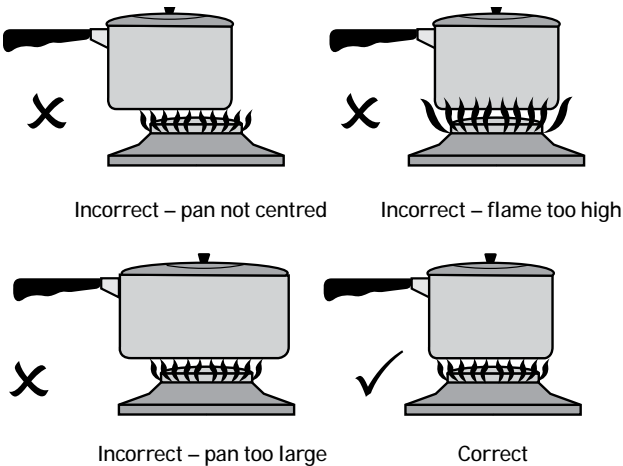
Manual lighting

In the event of the automatic ignition system not working, the barbecue can be lit manually

- Position the manual igniter next to the burner
- Depress the knob and rotate to 'HIGH'
- The burner should light
- Do not attempt to manually light the burner for more than 5 seconds
- If the burner did not light, depress the knob and turn back to the 'OFF' position
- Allow several minutes for gas to disperse then repeat lighting procedure

Using cookware on the side burner

Do not use oversized cookware or place cookware off-centre over the burner as this can cause high temperatures in control knob and surrounding panels. Cookware should not exceed 200mm in diameter, the use of larger cookware may cause damage to the appliance and is not covered under warranty.





WARNING

- 1) - this appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved
- 2) - children shall not play with the appliance
- 3) - cleaning and user maintenance shall not be made by children without supervision
- 4) - The precautions to be taken in case of blockage of the venturi or venturis.

Before You Begin

Check that the gas type is correct for your type of gas.

You will find the gas type label on the side of your barbecue. If your barbecue is of the incorrect gas type, or if you are unsure, consult your dealer before going any further.

This appliance must have a minimum clearance from combustible materials of 610 mm (24") on all sides of the barbecue.

Do not install the appliance under or on any combustible surface.

The appliance must be tested for safe and proper operation on completion of installation.

The conditions of connection to the gas cylinder, in particular the type of cylinder to be used, their maximal external dimentions and their position, those information may be illustrated by a scheme as the one presented.

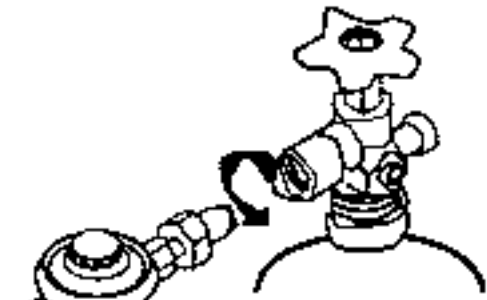
the type of regulator to be used indicating that it shall comply with the relevant EN standard.

the type of flexible tube connecting the appliance to the gas cylinder and the length recommended which shall not exceed1.5m.

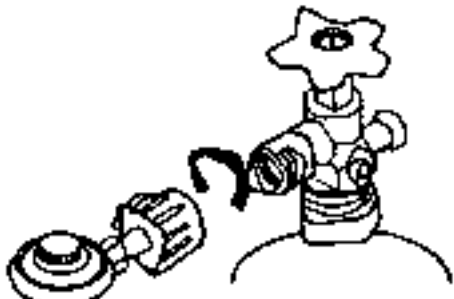
the routing of the flexible tube and the use of guides if any.

the necessity of changing the flexible tube when the national conditions require it, and depending on its validity.

Speical requirements for built-in appliances, in particular unit dimensions, the type of materials in contact with the appliance, the installation of the cylinder, the precautions to be taken for fixing the flexible hose which must be accessible for its entire length, protection against bad weather.



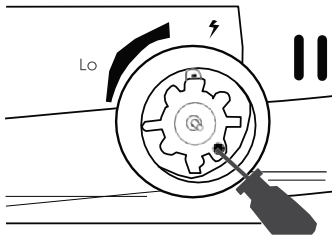
For POL cylinders, tighten anti-clockwise



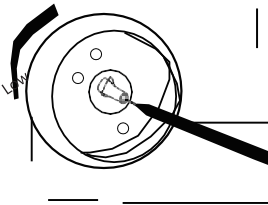
For Quick Connect cylinders, tighten clockwise

The conditions of servicing, in particular the absolute necessity of not obstructing the ventilation openings of the cylinder compartment.

the preecautions to be taken when changing the gas cylinder which shall be carried out away from any source of ignition.



- Fully insert and rotate a flat bladed screwdriver to adjust turndown.
- For non-ignition valves the screw is located inside the knob spindle. Use a 2.5mm wide flat blade screwdriver full inserted and make a 3/4 turn counter clockwise.



- After leak testing, light one burner and set to high.
- One burner at a time, turn the valve shaft to lowest setting observe the flame to ensure a small steady flame in achieved.
- Repeat for the other burners.
- Turn off burners and replace control knobs, ensuring the knob is in the correct orientation when valve is in "OFF" position.

Secure all joints and leak test

Never use a naked flame to check for gas leaks. The gas leak testing procedure should be conducted every time a gas cylinder is refilled and reconnected to the appliance, or after any new gas connection is made.

In a small container, mix up a solution of water and detergent or soap. Mix the solution well.

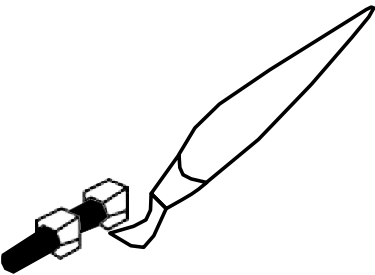
For LPG/propane make sure that the gas supply valve on the gas cylinder is turned on. For Natural Gas make sure that the gas shutoff valve is on.

Make sure that the gas control valves on the appliance are all turned off.

Using a brush or spray bottle, apply the solution to the gas line and each joint in the gas line.

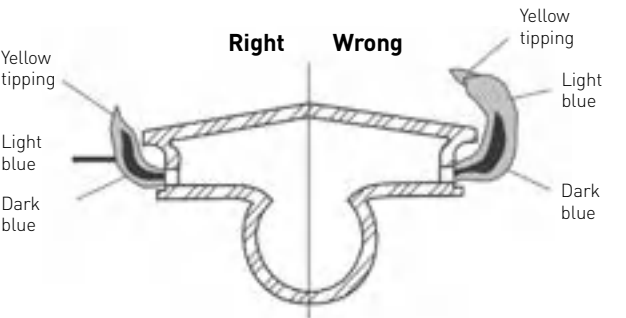
Bubbling of the solution will indicate that there is a leak present. Re-tighten or re-seal any joints that are leaking.

If a leak persists contact your distributor or the manufacturer for assistance.



Check proper burner operation

Following operating instructions, light each burner and check for a clear blue flame with just a tip of yellow. Excess yellow tipping can be adjusted using the burner adjustment screw on the side of the burner. Turn the screw in an anti-clockwise rotation to reduce the yellow.



Before you light the barbecue

Perform the following checks

- Make sure all gas connections are tight and leak tested
- Ensure the cooking surfaces are clean and hygienic
- Check the control knobs are in the off position
- Check that the gas supply is turned on
- Ensure the hood of the barbecue and the lid of the side burner are up. If you do not, gases can build up inside the hood and create a dangerous situation
- Make sure long handles do not hang over the edge of the barbecue. Injury can result if they are accidentally knocked

Grease tray

Neatly line the grease tray with a couple of sheets of aluminium foil to aid in clean up. Cut the foil to shape and make sure that the foil sits on the bottom of the tray.

Fill the tray with a 6mm (1/4") layer of dry sand or other non-combustible absorbent material to absorb grease. Change the foil and absorbent material regularly to reduce the likelihood of a grease tray fire.

Lighting the barbecue

The same procedure is used to light the main burners as well as the side burner:

1. Push in and hold the control knob down while turning slowly in an anti-clockwise direction until the starter mechanism engages at the two o'clock position. At this time the gas will start to flow.
2. Hold the control knob in while continuing to turn the knob toward the High or twelve o'clock position
3. The starter mechanism will click and the main burner will now light. Continue turning the knob slowly until it rests in the twelve o'clock position

If the burner is alight, release the knob

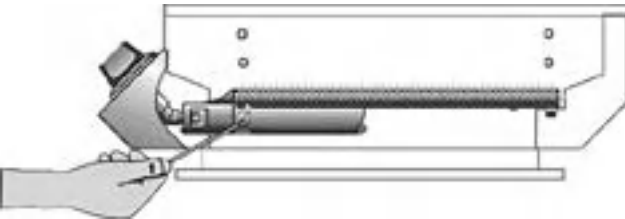
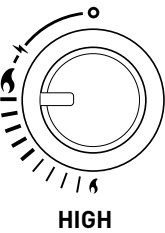
The requirement to press the knob in before turning is a safety feature that prevents the knobs from being accidentally turned on.

If the burner does not light

Keep the control knob pushed in and turn the control knob in a clockwise direction to return to the OFF position. Wait 5 minutes for the gas to disperse and then repeat steps 1-3. If you cannot light the burners, call your retailer before proceeding.

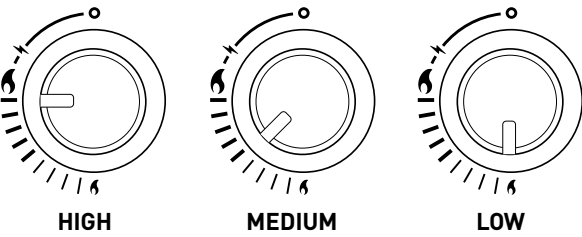
Manual lighting

Press and turn the left hand control knob anti-clockwise to the High position, then use a long match to light the left hand burner immediately through the gap between the front of the grease tray and the barbecue body.



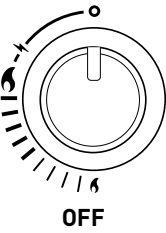
Controlling The Burners

The control knob can now be turned to the desired heat setting, Low, Medium or High. The control knob does not need to be pushed in while selecting the heat setting.



To Turn Off The Burner

Push in and hold the control knob while turning in a clockwise direction until the Off position is reached.



After Use

It is a good idea to leave the barbecue on for about 10 minutes after you have finished cooking. This helps to burn away any excess food residues and oil, and makes cleaning easier.

1. Be sure to turn off all control knobs and the cylinder valve (for LPG/propane) or shut-off valve (for Natural Gas)
2. Allow barbecue to cool
3. Clean the drip tray and cooking surfaces
4. Clean any food spills from the side burner
5. Lower the hood and side burner lid

Remove the gas cylinder from the enclosure before disconnecting the gas line from the appliance. Tighten all connections before placing the gas cylinder back in its enclosure.

This appliance should be checked and serviced by an authorised service person every 2 years to ensure the appliance remains in a safe operating condition. (These services are not covered by warranty). Spare parts are available from your retailer or the manufacturer.

SERVICE AND MAINTENANCE	FREQUENCY		
	EACH USE	EVERY SIX MONTHS	BY AUTHORISED SERVICE PERSON EVERY 2 YEARS
Check all hoses for cracks and leaks	✓		
Check that all gas connections are tight	✓		
Clean entire barbecue thoroughly		✓	
Check and tighten all bolts on barbecue and cart		✓	
Clean and inspect vaporizers and reflectors		✓	
Clean and inspect barbecue burners		✓	
Clean and inspect gas injectors and control valves			✓
Check working of ignition system			✓

Control functions

Before lighting the barbecue:

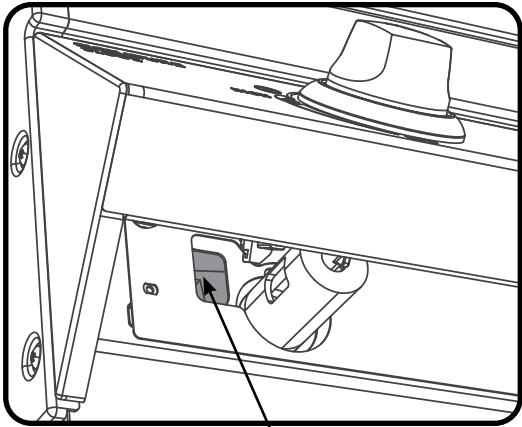
- Check that all hoses and gas fittings are tight
- Open the roasting hood
- Check all control knobs are in the 'OFF' position
- Ensure that the cooking surfaces are clean
- Turn the gas isolation valve 'ON'

Lighting instructions

- Do not attempt to light burners with the cooking surfaces covered
- Read instructions before lighting
- To light a burner,depress the knob and rotate to ⚡. The starter mechanism will click and the burner will light
- If burner did not light, depress knob and turn back to the 'OFF' position
- Allow several minutes for gas to disperse then repeat lighting procedure
- Once ignited, the knob can then be turned to the desired heat setting. The knob does not need to be pushed in while selecting the heat setting

Manual lighting

- In the event of the failure of the automatic ignition system.
working, the barbecue can be lit manually
- To light manually, firstly slide out the grease tray to get access to the lighting hole. Pass the manual igniter through the lighting hole and up towards the burner. Then rotate the knob to ignite. If ignition fails,turn the knob to 'OFF' and allow several minutes for the gas to disperse before attempting to light again
- Once lit, repeat for other burners as required



Manual lighting hole

To turn the burners off

- When the cooking is complete, push the knob in and rotate clockwise back to the 'OFF' position

Preheating

For best cooking results., it is recommended to preheat the barbecue prior to cooking.

- This barbecue is fitted with high power burners. In most conditions it will only be necessary to preheat the barbecue for 5 minutes before cooking can commence
- As with most things, experience will familiarise you with the time required to achieve the desired cooking temperature
- If the unit does not operate correctly refer to troubleshooting section

Cooking methods:

Direct Cooking Method

Commonly used for traditional barbecuing. Place food over the lit grill section. Excess flaring may occur, so extra care must be taken while cooking. Check inside the roasting hood regularly. The direct cooking method is recommended for steaks, chops, sausages, and hamburgers.

Indirect Cooking

This method of cooking applies only if you have a roasting hood.

Indirect cooking involves little or no heat directly underneath the food. Instead, the food is placed on the grill, the burners below the food are turned off or Low, and burners on either side are used. The hood is closed to trap heat and moisture. With this method, heat circulates around the food, cooking by convection. By trapping the vapour inside your "outdoor oven," the cooking vapour will fall back on the food on all sides, not just from underneath. The food cooks more evenly, and stays moist in the process.

Indirect cooking is similar to using a conventional oven and is recommended for rotisserie cooking, roasts, poultry, casseroles, vegetables and whole fish.

When roasting, it is a good idea to use a roast holder and baking dish. Always use a baking dish with a depth greater than 35mm. Shallower trays may fill quickly and overflow, which may cause a fat fire.

⚠ CAUTION

Do not install in, or connect to the consumer piping or gas supply system of a boat or caravan.

Reposition the grill plates

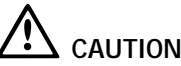
To achieve the best heat circulation around the food, it is recommended to remove the hotplate from the barbecue and position the two grill plates in the centre. Reposition the vaporisers from above the 2 outside burners to above the inside burners. This will give unrestricted heat circulation from the 2 outside burners.

Preheating your Barbecue

Like an oven,preheating your barbecue before cooking produces better results. Because your hood retains heat so efficiently, preheating your barbecue is quicker with the hood down.

Turn all burners to high. Close the hood, and allow to preheat for about 5 minutes. Then reduce the burner settings to achieve and maintain the required temperature, by following these guidelines.

Maintain the right cooking temperature



Do not exceed the temperature warning on the temperature gauge. Operating the barbecue above this temperature may cause damage to the appliance. Your hood is designed to keep the heat in, so it requires constant monitoring.

These two charts tell you how hot and how long to cook various types of meat, and the approximate burner settings to help you achieve these results.

MODEL	BURNERS
Four burner	Two inside burners off Two outside burners to medium
Five burner	Three inside burners off One outside burner to high Other outside burner to medium

TYPE OF MEAT	COOKING TEMPERATURE	APPROXIMATE COOKING TIMES	
Beef	180°C/355°F	45–55min per kg	20–25min per lb
Lamb	180°C/355°F	45–55min per kg	20–25min per lb
Pork	170°C/340°F	55–60min per kg	25–30min per lb
Veal	160°C/320°F	40–50min per kg	18–23min per lb
Poultry	180°C/355°F	40–50min per kg	18–23min per lb
Seafood	150°C/300°F	20–30min per kg	9–15min per lb

You may find it useful to purchase a meat thermometer to avoid guess work out of cooking.

Meats such as beef, lamb, veal and pork should be about 70°C/160°F when medium. Chicken and turkey should be 85–90°C/185–195°F.

Most importantly, do not allow your barbecue to overheat. Your hood is designed to keep the heat in, and also requires constant monitoring.

Do not use more than 2 burners on high at any one time. As a guide, for a 4 burner barbecue in moderate weather:

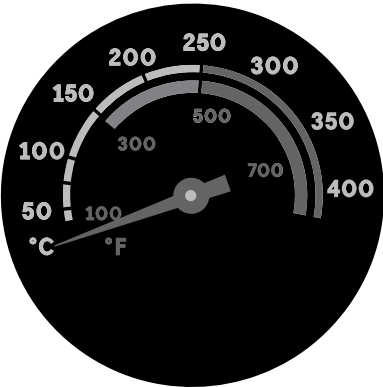
Two burners on low produces 150°C/300°F

Two burners on medium produces 195°C/385°F

Two burners on high produces 240°C/460°F

During cold or windy conditions, more heat is required.

Finally, resist the temptation to keep opening the hood while cooking. This will help to maintain a constant temperature, and minimise cooking time.



Overheating zone is coloured Red



Do not allow your barbecue to overheat, as this may damage some components.

The cleaning and care instructions are essential for the proper functioning and operation of your appliance over time. Failure to adhere to these care instructions may affect your ability to make a claim under the manufacturer’s warranty.

Cleaning SS burner box

Although porcelain enamel will keep its lustrous finish even under adverse conditions, it still needs regular cleaning. After the appliance has been used, wash down the surfaces with hot soapy water. Caustic cleaners should be avoided. For barbecues near the ocean or salt-water environment, more frequent cleaning and servicing should be conducted. Wash regularly, rinse and then dry before covering. (In a salt water or marine environment, more rapid deterioration can be expected which is not covered by warranty).

Cleaning Plates and Grills

Many food acids, marinades, juices and sauces contain highly acidic elements that will slowly attack the surface of the plates and grills if not removed after cooking.

- After use, remove all solid material from the cooking surfaces using a brass bristle brush or plastic scourer. Brushes specifically designed for this purpose can be purchased from your BeefEater retailer. Wipe off remaining residue with a paper towel
- Wash the surface of the grills with a soft sponge and a solution of hot water and a mild dishwashing liquid. Do not use highly caustic, harsh or abrasive chemical cleaners to clean the cooking grills. Always check the manufacturer’s recommendations for the cleaner prior to use
- Coat the grills with a layer of cooking oil. This will help protect the surfaces between uses

Cleaning the grease tray

Never remove the grease tray while the barbecue is hot. Always remove and clean the grease tray after the unit has cooled down.

Replace aluminium foil drip tray and clean grease tray at regular intervals to prevent grease build-up. Otherwise, a grease fire could result and void the barbecue warranty.

Cleaning the control panel and hood

Wash the surfaces of the control panel and hood with a soft sponge and a solution of hot water and a mild dishwashing liquid. Do not use highly caustic, harsh or abrasive chemical cleaners or scouring pads as these will damage the surface of the panels.

Cleaning the hood glass

Baked on fat on the inside of the hood glass can be removed by using a razor blade scraper. It is best to do this when the glass is still warm but not hot. Finish cleaning with dishwashing detergent on a damp cloth.

Cleaning the Burners

- Check main opening of burner regularly for insect nests (eg. wasp, ants or spiders). Nests are dangerous and must be cleaned out thoroughly.
- Remove burners periodically and scrub clean with soapy water and a wire brush making sure that the ports are free of obstructions.

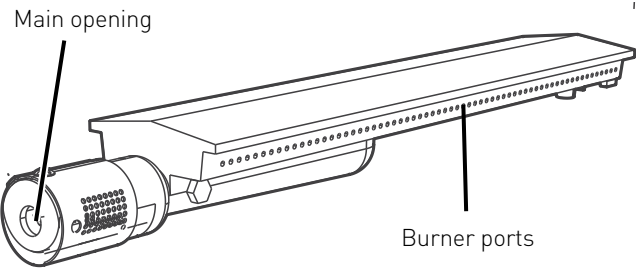
Replace burners in the correct position and dry by lighting each one to avoid subsequent corrosion.

Cleaning SS burner box

Oily finger marks and cooking residue can stick to SS and leave marks, recommended to use SS cleaner for best visual appearance.



A clogged burner can lead to a fire beneath the grill.



Inspecting the hose and Regulator Assembly and Cylinder

- Inspect the hose and regulator assembly for abrasion, aging or any damage that may result in a gas leak at periodic intervals, at least once a year, and whenever replacing a cylinder.
- Replace the assembly if necessary to ensure safe operation
- After connecting the assembly to a cylinder always carry out a leak check
- Only connect the appliance to cylinders that are current according to the date marking on the cylinder.

Storing your Barbecue

When storing barbecue for extended periods, be certain all controls and cylinder valves are turned off.

Gas cylinders must be stored outdoors, out of reach of children and must not be stored in a building, garage or any other enclosed area.

The barbecue should be covered when not in use. A barbecue cover is available as an accessory.

The gas cylinder supply valve must be turned off when the appliance is not in use.



Note: For storage and cylinder exchange, disconnect hose at the cylinder only, do not disconnect hose from appliance.

PROBLEM	CAUSE	CHECK
Barbecue will not light	Ignition system not working	Check to see visible spark at starter probe - if no spark is present when control knob is turned then the unit may need to be serviced or replaced. Contact your BeefEater dealer. Check that there is a visible flame coming from the pilot ignition tube. Check that the pilot ignition tube is not blocked by spider webs or insect nests.
	Turning on gas control too quickly	Allow at least 5 seconds for gas to flow through burner before ignition.
	No gas flow	Check that valve on gas cylinder is turned on. Check that burner ports are free of obstructions. Check that all gas injectors are clean and free of obstructions.
	Burners not assembled correctly	Check that burners are correctly positioned in the barbecue frame.
	Burner ports or throat blocked	Check that the burner ports are not blocked by spider webs or insect nests. Clean out as required.
Barbecue lights but goes out soon after starting	Fuel supply turned off	Turn on gas valve at cylinder.
	Gas cylinder low or empty	Replace cylinder and carry out a leak check.
	Kink in gas hose	Check that the gas line is not kinked or twisted.
	Wind or breeze affecting operation	Ensure that the appliance is located out of the way of wind.
Burners will not cross light from one to the other		Check that cross light channel is in place. Check that burner ports are free of obstructions.
Low flame level or low heat output	Burners will not cross light	Check you are running on correct gas Check gas injector size is correct.

[illegible]

For more information on all Beefeater products, or for dimension and installation information, call into your retailer, phone or email our customer care team or visit our website:

EUROPE

BeefEater Europe

PO Box 1238

Cheddar

BS27 9AH

Tel: +44 (0)1934 743322

Email: sales@beefeater europe.co.uk

web: www.beefeaterbbq europe.co.uk

BeefEater. We are part of the Electrolux Family.
To add a touch of professional inspiration to your home, visit electrolux.co.uk