

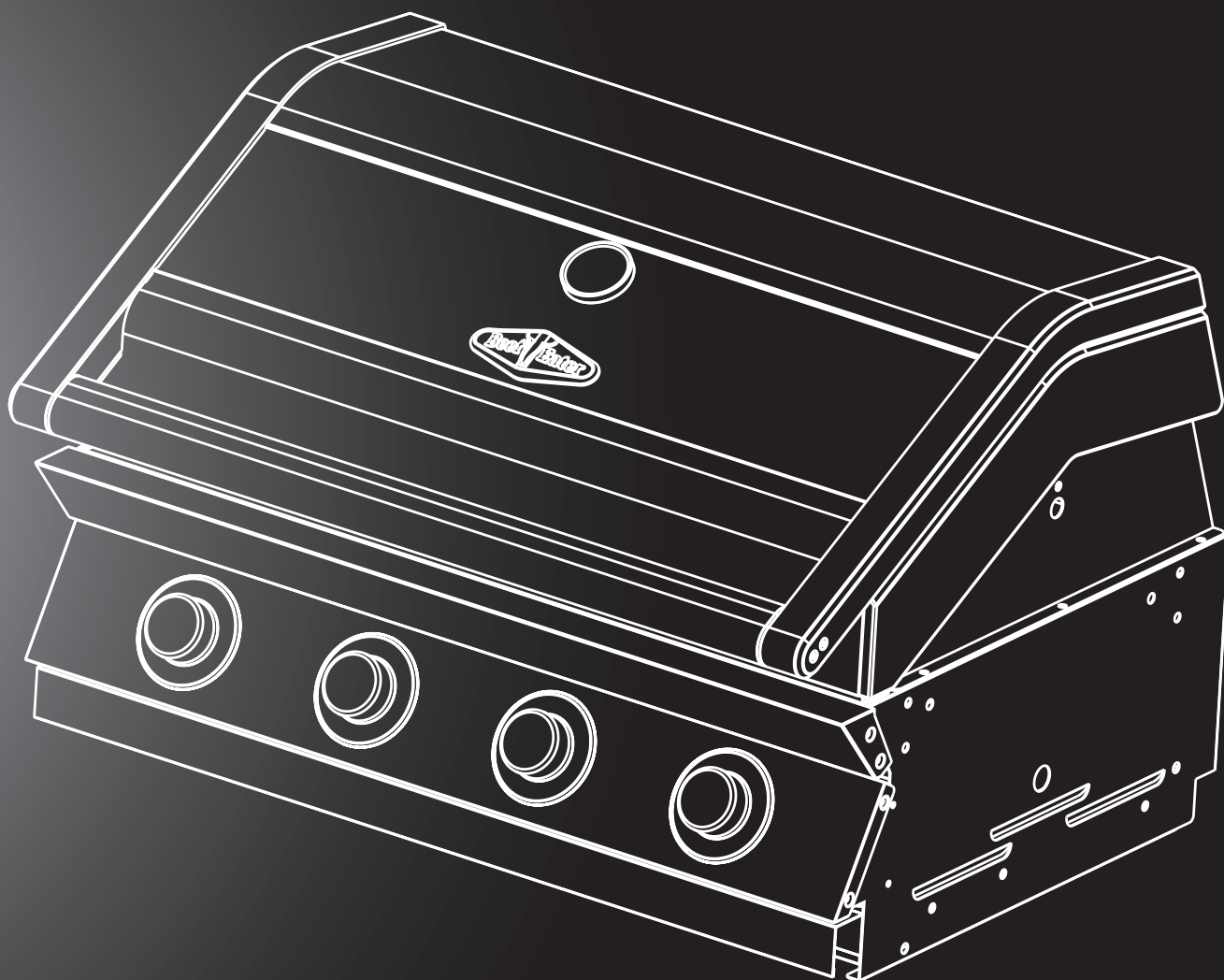


Assembly and Operating Instructions

1600 SERIES

BUILT IN

BBG1630SAE, BBG1640SAE, BBG1650SAE,
BBG1630DAE, BBG1640DAE, BBG1650DAE



FOR OUTDOOR USE ONLY



EUROPE

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, as well as the built-in manual to get a full understanding 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 both instruction booklets 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 but 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 manufacturer'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
Gas cylinder safety information	6
LPG safety information.....	7
Product description	8
Product dimensions	9
Gas specifications.....	10
Mounting enclosure guidelines.....	11
Assembling the barbecue	12
Burner removal, fitting and leak test procedure.....	20
Operating instructions	21
Cooking methods.....	22
Indirect cooking/roasting	23
Cleaning and care.....	24
Installation options.....	25
Technical info.....	26
Maintenance	28
Troubleshooting.....	29
Warranty	31

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:



WARNING

This symbol indicates information concerning your personal safety.



CAUTION

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



IMPORTANT

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



ENVIRONMENT

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 manual carefully and store in a handy place for later reference.



IMPORTANT

Important – check for any damages or marks

If you find 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.



ENVIRONMENT

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 for an approved installer.

Note to the installer

- After the barbecue is removed from the packaging take 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

- Accessible parts may be very hot. Keep young children away.
- Read instructions before using the appliance
- Do not move the appliance during use
- Turn off the gas supply at the cylinder after use.
- Use protective gloves when handling particularly hot components.
- 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 place articles on or against this appliance
- Do not spray aerosols in vicinity of this appliance while it is in operation.
- Do not use or store flammable materials in or near

this appliance.

- 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 this appliance.
- Do not obstruct any ventilation of the barbecue.
- Parts sealed by the manufacturer or his agent shall not be manipulated by the user.
- Check whether the venturis of burners are blocked before using the appliance.

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.



CAUTION

This appliance is set up for Universal LPG and is labelled accordingly.



IMPORTANT

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.



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.

IMPORTANT SAFETY INSTRUCTIONS



WARNING

Failure to follow these instructions and observe the warnings provided in this operations manual could result in fire, explosion or burn hazard, which could cause property damage, personal injury or death.

Gas vapour is highly explosive and can cause serious bodily injury or damage to property if allowed to accumulate in a confined space and ignited.

This appliance must not be installed under or on any combustible material. Minimum clearance from combustible materials to all sides of the appliance is 450mm (18").

These instructions must be left with the owner.

NOTE:

1. Do not use gas other than the type specified on the Data Plate.
2. The appliance is designed for use by adults, keep children away from the barbecue at all times.
3. Use only on a flat, level, stable non-combustible surface. Do not use this appliance on any surface that can burn or melt.
4. When in use, gas cylinder should be kept at designated mountings of barbecue, and supply hoses kept away from any hot surfaces.
5. To prevent accidental fires, before using the appliance ensure that there is no apparent damage to hose and regulator and all joint connections are in good order and not leaking.
6. Use a soapy water solution on all joints in order to check for leaks. If bubbles appear, it indicates that there is a leak and the appliance must not be used.
7. LPG cylinder, regulator and hose must comply with national standards.
8. Do not move or attempt to move the appliance while in operation.
9. Do not operate this appliance before leak checking hoses and gas cylinder connection.

To the installer

- For fixed installations, this appliance must be installed in accordance with local authority and any relevant statutory regulations.
- For fixed installations, refer to relevant statutory regulations for pipe sizing details.
- Consult other trades. Where required, consult a bricklayer or an electrician for parts of the installation that could have an effect on these areas.
- Allow a 20mm gap from back of barbecue body for ventilation and air access.
- Test appliance for correct operation before leaving, and instruct user on its use.
- If correct operation cannot be achieved, disconnect barbecue from gas supply, and contact your nearest BeefEater dealer.
- Please only use BeefEater supplied hose(s) to connect this appliance. Natural Gas conversion kits are available from your nearest BeefEater dealer.
- Australia only (applies to all gas types) : Where a mobile appliance is to be connected to a fixed gas supply via a flexible hose connection, a retaining tether of adequate strength shall be fixed to the appliance and be suitable to be fixed to the wall within 50mm of each connection point. The length of the tether shall not exceed 80% of the length of the hose assembly. In this way, if the barbecue is accidentally moved, the tether stops the barbecue from stretching the hose.

Do not

- Lean over barbecue when lighting.
- Leave cooking food unattended.
- Delay lighting burners after turning gas on.
- Spray or store aerosols in vicinity of barbecue whilst in operation.
- Place articles on or against this appliance
- Store combustible materials, gasoline or flammable liquids or vapours within 450mm (18") of barbecue.
- Use caustic based cleaning agents on the barbecue.
- Operate barbecue with any cover on.
- Use plastic or glass utensils on the barbecue.
- Operate barbecue in strong winds.
- Attempt to dismantle control valves.
- Attempt to dismantle or adjust regulator.
- Test for gas leaks with a naked flame.
- Store gas cylinder indoors, or in any enclosed area.
- Lay the gas cylinder down. Always keep it upright.
- Use barbecue indoors.
- Expose hose to direct sunlight.
- Modify the construction of this appliance or the size of any burner or valve orifice.

- Move the appliance during use.
- Obstruct any ventilation of barbecue or the cylinder.
- Allow the flexible gas supply hose or any electrical cord to come in contact with hot surface of the appliance.
- Allow children to operate this appliance.
- Use charcoal or any other solid fuel in this appliance.
- Disconnect any gas fittings while the appliance is operating.
- Use a rusty or dented gas cylinder or cylinder with a damaged gas valve.
- Fill the gas cylinder beyond 80% capacity.
- Touch some accessible parts, other than the ones meant for handling. They may be hot.

Do

- Spanner tighten all gas fittings as per instructions.
- Check all gas hoses and line connections for damage, cuts or cracks each time the appliance is about to be used.
- Always leak test with a solution of soapy water.
- Check main opening, throat and venturi to each burner and pilot flame tube regularly for insect nests (eg. wasp, ants or spiders). Nests are dangerous and must be cleaned out thoroughly.
- Visually check burner flames to confirm lighting.
- Use your barbecue only on a level surface.
- Attend barbecue whilst cooking food.
- Preheat the barbecue for up to 10 minutes.
- After cooking turn barbecue to high for up to 10 minutes to burn off excess grease.
- Let the barbecue cool before replacing any lid or cover.
- Regularly replace foil material in grease/drip tray.
- Keep children away from barbecue at all times.
- Have the gas cylinder filled by an authorised LPG supplier.
- Refer to this instruction manual if in doubt concerning assembly, installation, or operation.
- Use protective gloves when handling hot components.
- Close the gas cylinder valve after each use.
- Clean the grease/drip tray regularly and clean the appliance at least twice annually.
- Always remove any lid or cover off the appliance before lighting.
- Carefully follow the instructions relating to the hose/regulator connection.
- Keep the barbecue area free from combustible materials, gasoline, flammable liquids or vapours.



IMPORTANT

Should the appliance go out for any reason, turn off all control knobs and the cylinder gas valve. Wait 5 minutes before attempting to relight the appliance.

- If a grease or fat fire should occur, immediately turn off all control knobs and the gas cylinder valve until the fire is out. Remove all food from the appliance.
- A leak test must be carried out prior to using the appliance for the first time and whenever the gas cylinder is refilled or whenever the gas hose and regulator have been disconnected from the gas cylinder or appliance.

GAS CYLINDER SAFETY INFORMATION

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.

- This appliance is designed to be used with a gas cylinder not exceeding 9kg (20lbs) capacity. The overall size of the gas bottle should not exceed 315mm in diameter and 460mm in height.
- The Gas cylinder must be constructed and marked in accordance with specifications for LP Gas Cylinders.
- Ensure gas cylinder is within the expiration date, it is not advised to use or attempt to refill a gas cylinder that is outside of its expiration date.
- The gas cylinder supply valve must be turned off when the appliance is not in use.
- The gas cylinder used must incorporate a safety collar to protect the valve assembly.
- The gas cylinder must always be kept and used in the upright position.



IMPORTANT

When disconnecting and removing the gas cylinder for the purpose of refilling, always observe the following procedure:

- Ensure that all gas control valves on the appliance and the gas cylinder are turned off before disconnecting the gas line from the cylinder.
- Do not smoke or use a naked flame near the appliance or gas cylinder while disconnecting the gas line between the appliance and gas cylinder.
- 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.

The Gas Leak Testing Procedure should be conducted every time the gas cylinder is refilled and reconnected to the appliance – before using the appliance.

Regulator Connection

1. Check that all control knobs are in the 'Off' position.
2. Make sure the cylinder valve is off by turning the valve knob all the way clockwise.
3. Remove the protective cap from the cylinder if present.
4. Make connection as described in figures 1 and 2.
5. Leak-test the connection with a soapy water solution. (See Gas Leak Testing Procedure).

Hose and regulator replacement must be a genuine part specified for this appliance and is obtainable from your nearest BeefEater stockist.

FIG 1

Standard POL regulator

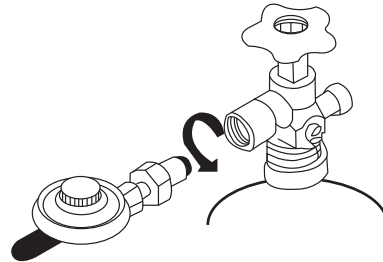
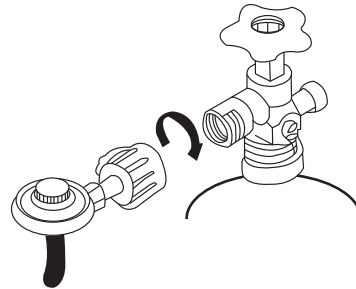


FIG 2

Quick connect regulator



Gas Leak Test Procedure

Use the following procedure to check for gas leaks. Never use a naked flame to check for gas leaks.

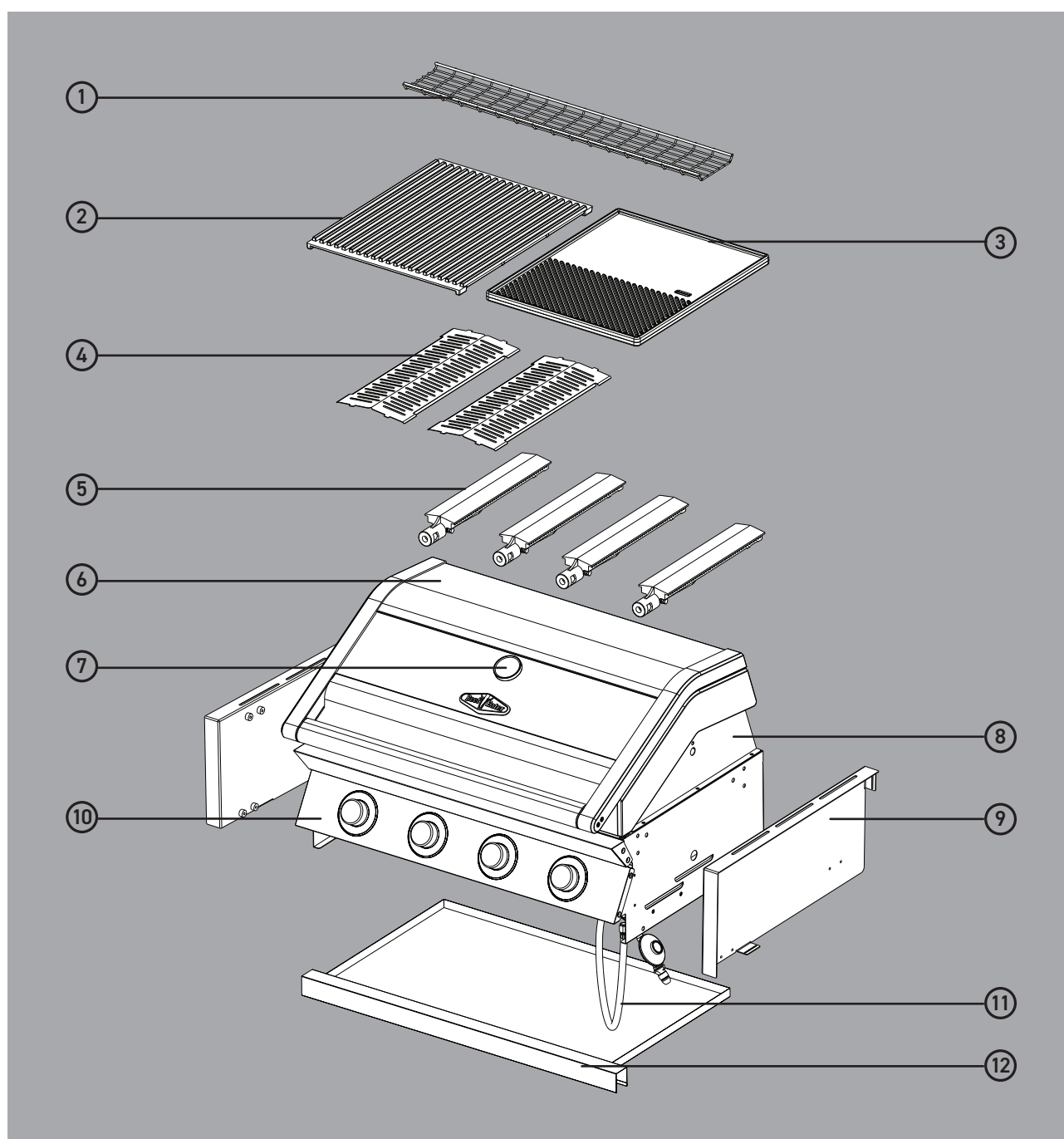
1. In a small container, mix up a solution of water and detergent or soap. Mix the solution well.
2. Make sure that the gas supply valve on the gas cylinder is turned on.
3. Make sure that the gas control valves on the appliance are all turned off.
4. Using a brush or spray bottle apply the solution to the gas line and each join in the gas line.
5. Bubbling of the solution will indicate that there is a leak present.
6. Re-tighten or re-seal any joints that are leaking.
7. If a leak persists then contact your distributor or the manufacturer for assistance.

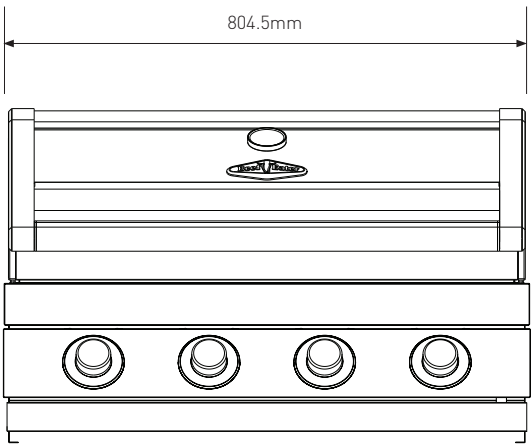
LPG safety information

- Use only gas cylinders, which meet national and regional codes. The minimum cylinder size for this barbecue is 6kg. Ensure that the cylinder can provide enough fuel to operate the appliance. If in doubt, check with your local gas supplier.
- Pay attention that when changing the gas cylinder which shall be carried out away from any source of ignition.
- Never connect a cylinder, which does not meet local codes.
- All cylinders 7kg or larger that do not sit in the location provided inside the trolley must be placed on the ground at the rear of the barbecue.
- Cylinders smaller than 7Kg (maximum size 465mm high x 306mm wide) may be placed on the hook on the right side of the barbecue.
- The isolation valve must be turned off when the appliance is not in use.
- Gas cylinders must be stored in an approved housing out of reach of children.
- When disconnecting the gas bottle ensure that all the control valves are in the 'OFF' position.
- When reconnecting the hose to the bottle, ensure that all connections are tight before replacing in storage compartment.
- Carry out a leakage check as detailed below after each reconnection.
- Only regulator which complies with EN 16129 can be used.
- The length of hose cannot exceed 1.5m. In Finland, the length of hose cannot exceed 1.2m.
- It's necessary to change the flexible tube when the national conditions require it, and/or depending on its validity.
- Make sure that the flexible tube is not subjected to twisting when the appliance is in operation.

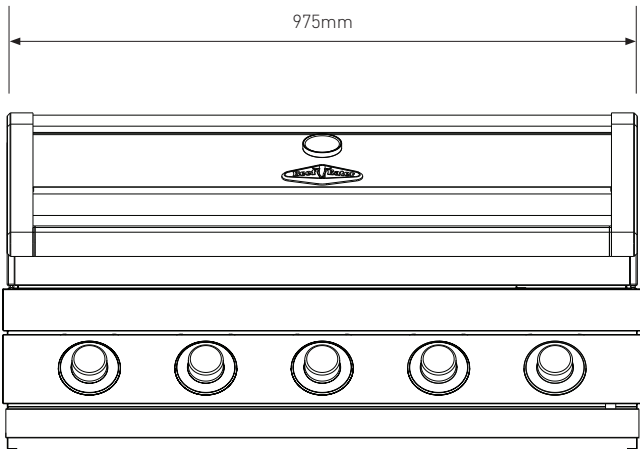
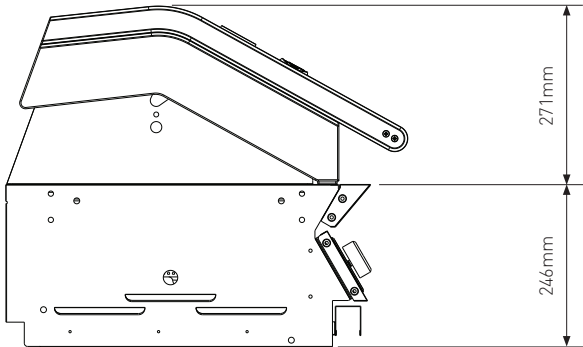
PRODUCT DESCRIPTION

- ① Warming rack
- ② Cast iron grill
- ③ Cast iron hotplate
- ④ Vaporisers
- ⑤ Burners
- ⑥ Roasting hood
- ⑦ Thermometer
- ⑧ Burner box (4 burner barbecue BBG1640 shown)
- ⑨ Support bracket and fasteners (purchase kit BAH70HS separately, needed for installation in BeefEater outdoor kitchen)
- ⑩ Control panel
- ⑪ LPG hose and regulator
- ⑫ Grease tray

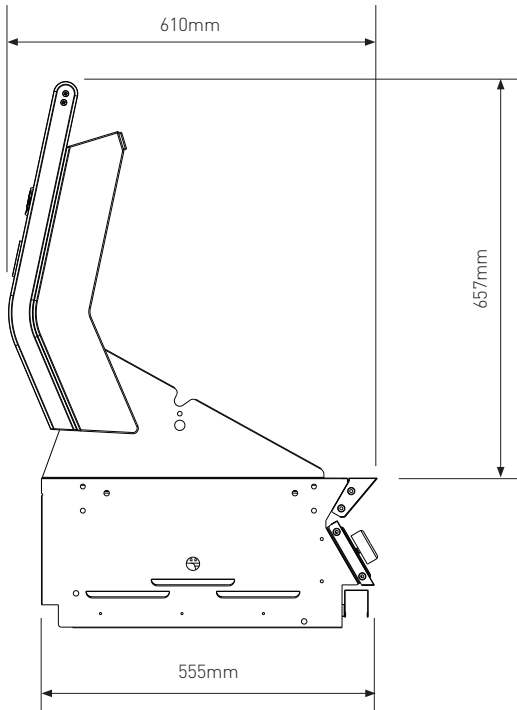




4 burner



5 burner



GAS SPECIFICATIONS

Notes:

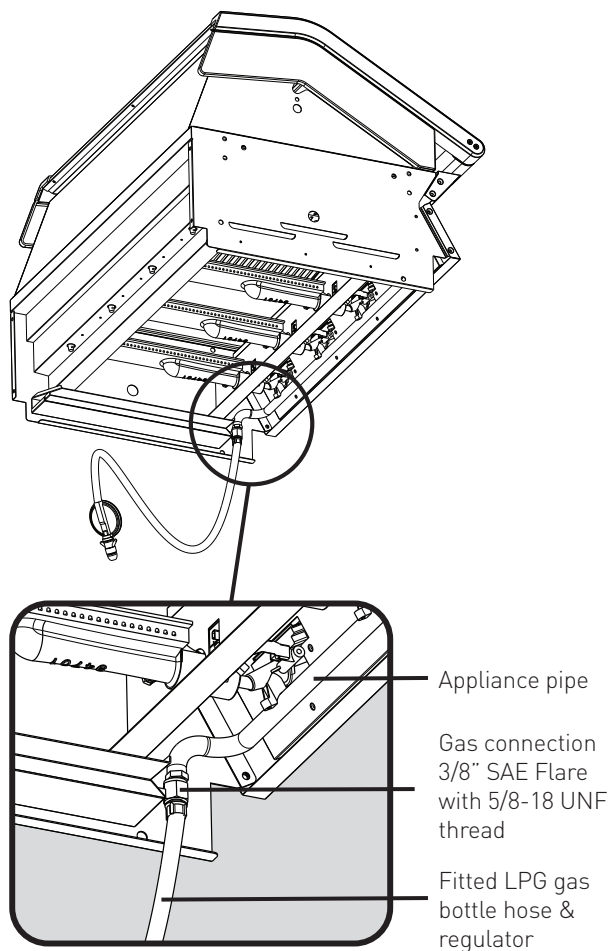
- This appliance **MUST** be installed and serviced only by a qualified licensed person.
- This product is intended for outdoor use only.

Connecting the appliance to an LPG gas supply

This barbecue is set up for LPG gas and is labelled accordingly.

The appliance may be supplied LPG from either

- A 9kg portable cylinder, or
- A remote supply via fixed pipe work.



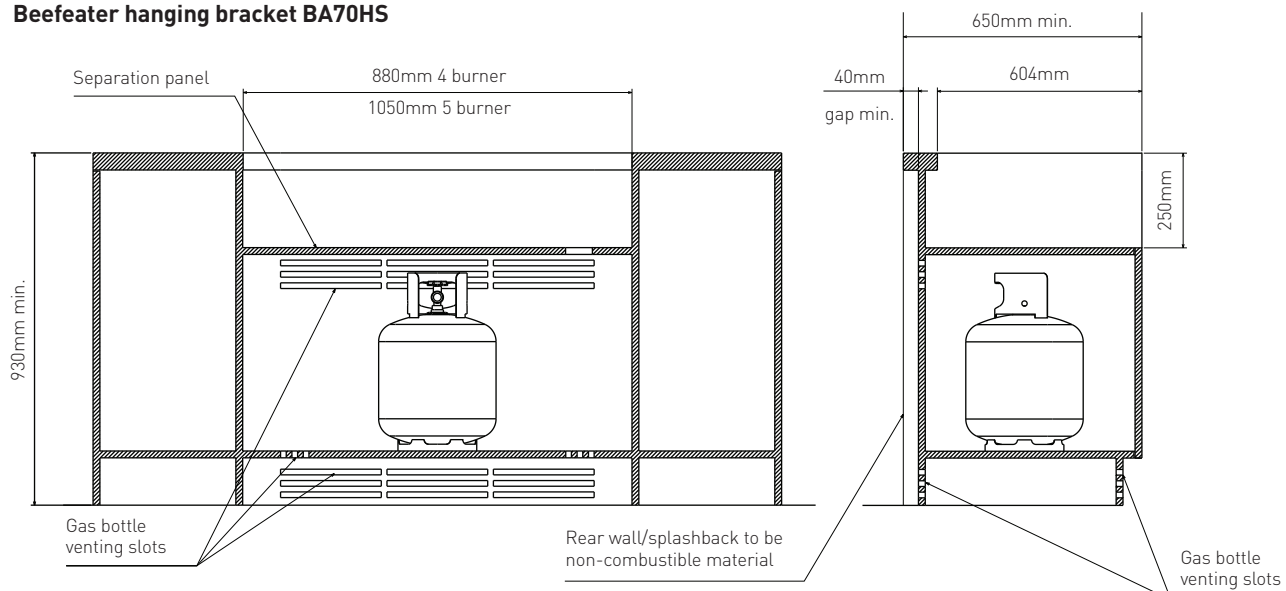
Connecting the appliance to a LPG gas cylinder

- The appliance has a 9kg gas bottle regulator and hose already fitted.
- Connect the POL fitting of the inlet of the regulator to the valve on the LPG cylinder.
- Carry out a leakage check.

Gas bottle safety information

- This appliance, when connected directly to an LPG cylinder, the cylinder capacity shall be 9kg (20lbs).
- The gas cylinder must be made and marked in accordance with specifications for LPG cylinders.
- It is recommended to turn off the cylinder valve when the appliance is not in use.
- Gas cylinders must be stored in an approved housing out of reach of children.
- When disconnecting the gas bottle ensure that all the control valves are in the 'OFF' position.
- Remove the bottle from any housing in which it may be stored before disconnection.
- When reconnecting the hose to the bottle, ensure that all connections are tight before replacing in the storage compartment.
- Carry out a leakage check. (See leak test procedure on page 13).

Mounting enclosure dimensions when installed with Beefeater hanging bracket BA70HS



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 BA70HS. 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.

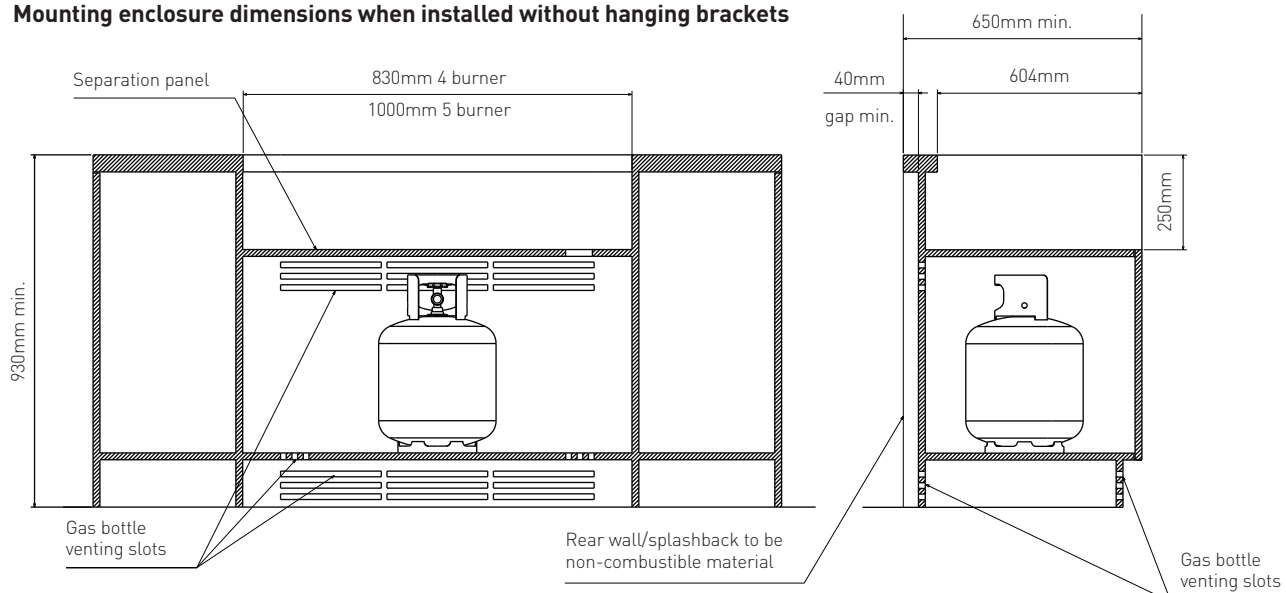
Enclosure ventilation requirements

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.

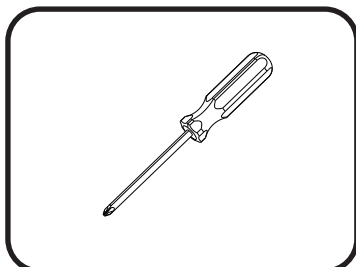
A minimum opening of 200cm² is required.

Mounting enclosure dimensions when installed without hanging brackets



ASSEMBLING THE BARBECUE

Tools required:

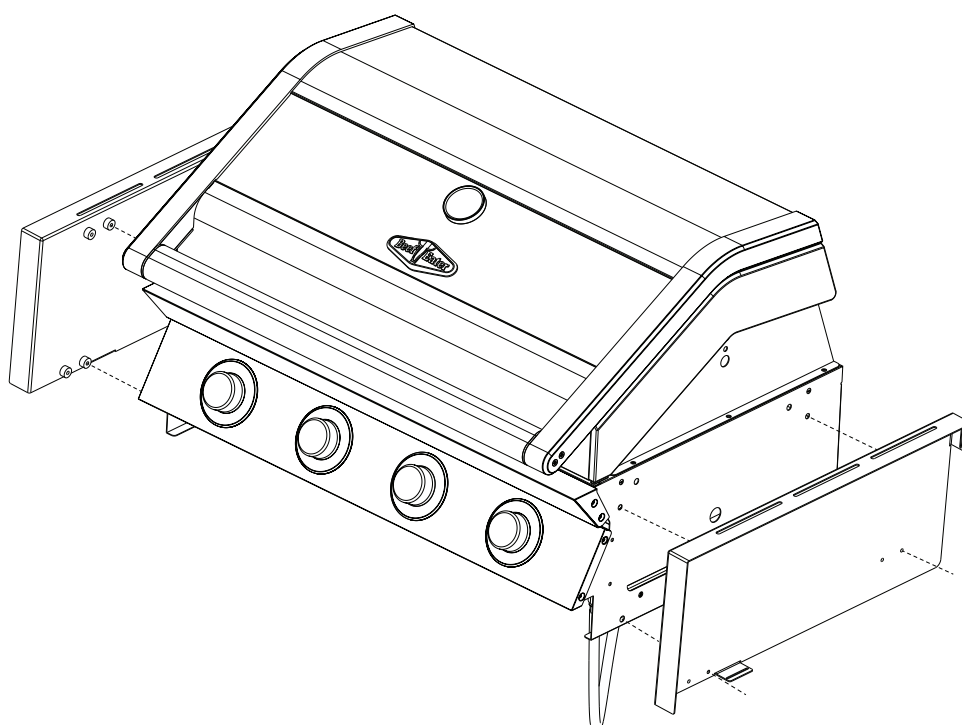


Fasteners supplied (with hanging bracket kit)

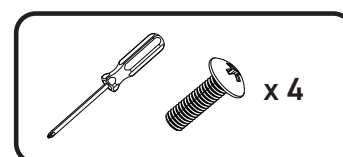
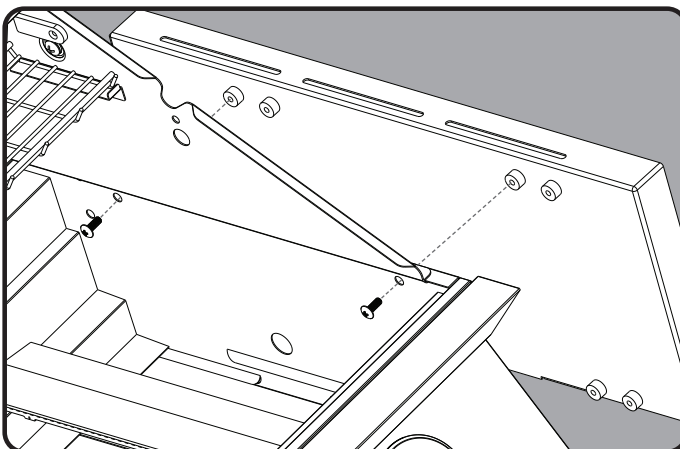


The barbecue can be mounted into the enclosure by using the BeefEater hanging bracket kit BA70HS or by resting the barbecue directly on its base. See step 1-4 for mounting of the hanging bracket kit.

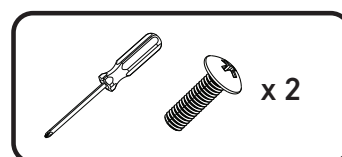
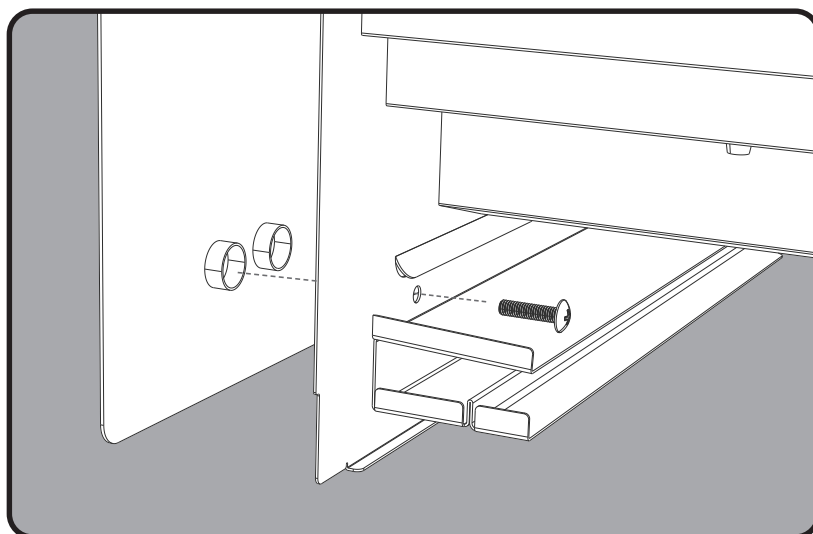
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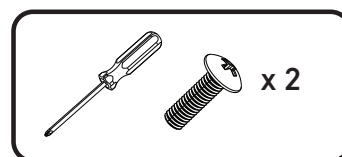
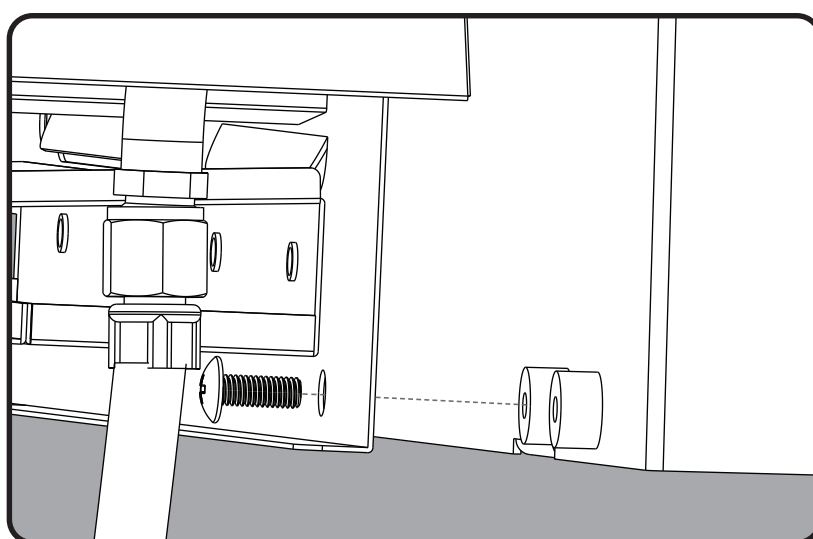
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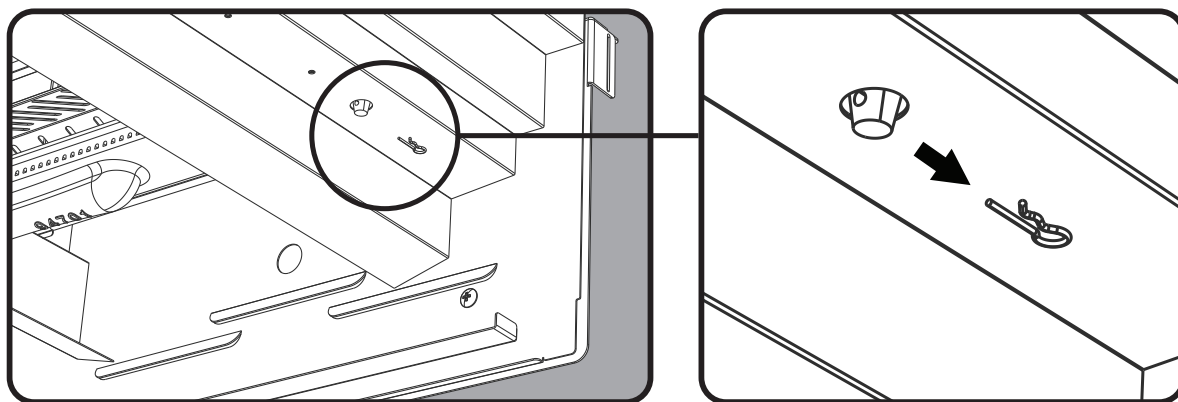


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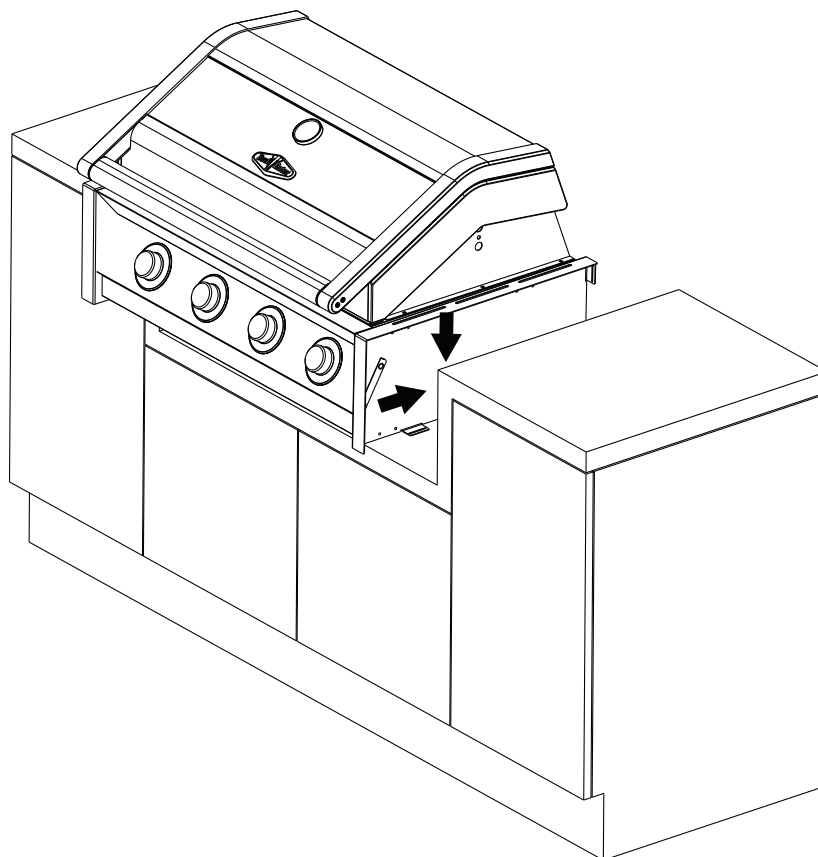
ASSEMBLING THE BARBECUE

5

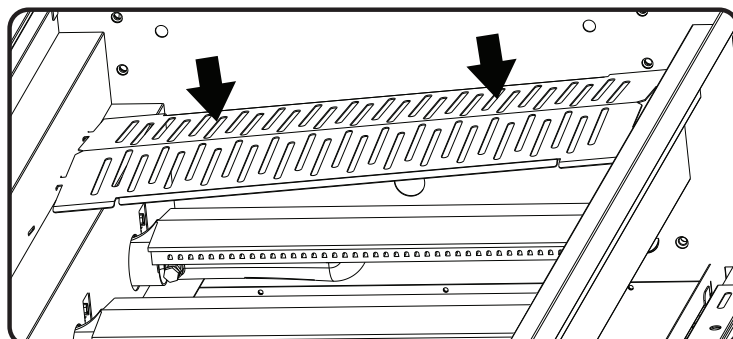


x 3, 4 or 5

6

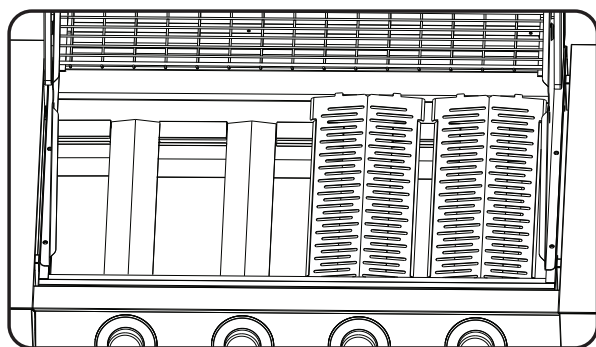


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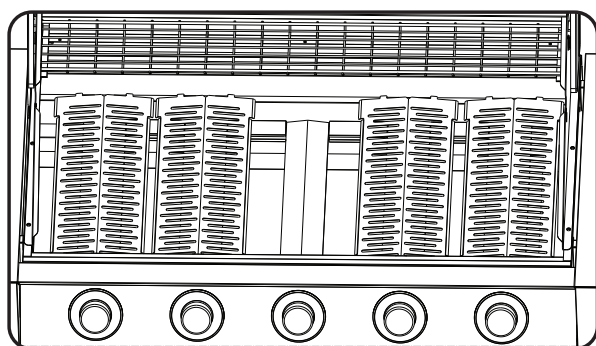


Install the flame tamers above the burners that will be under a grill plate. See below for configuration.

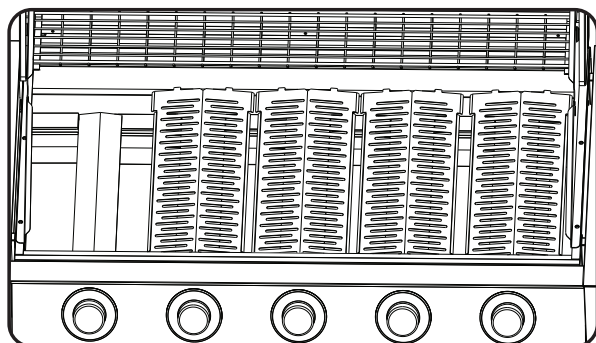
For 4 burner models:



For 5 burner models (to suit Option 1 plate and grill setup, see Step 8, page 13):



For 5 burner models (to suit Option 2 plate and grill setup, see Step 8, page 14):

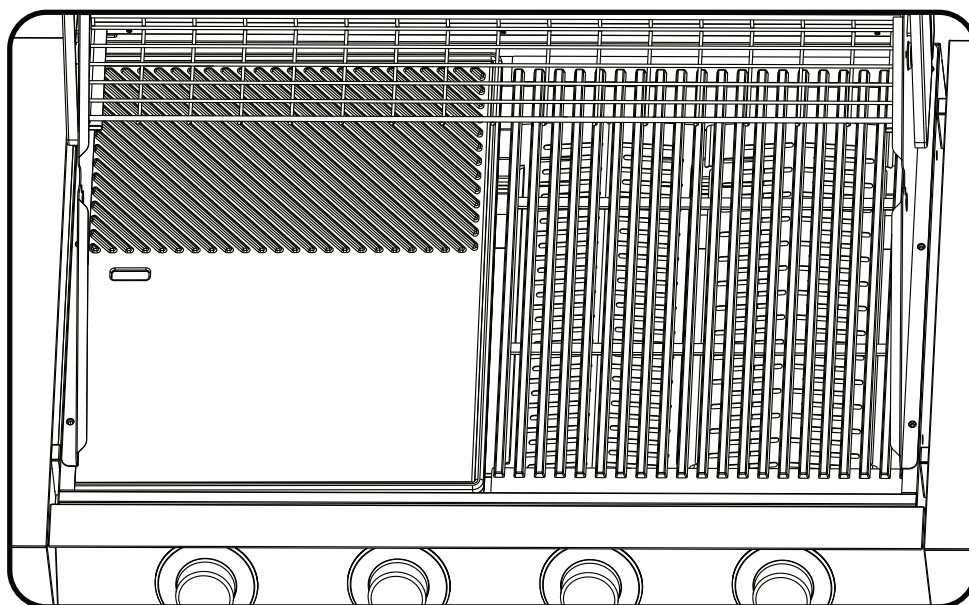


ASSEMBLING THE BARBECUE

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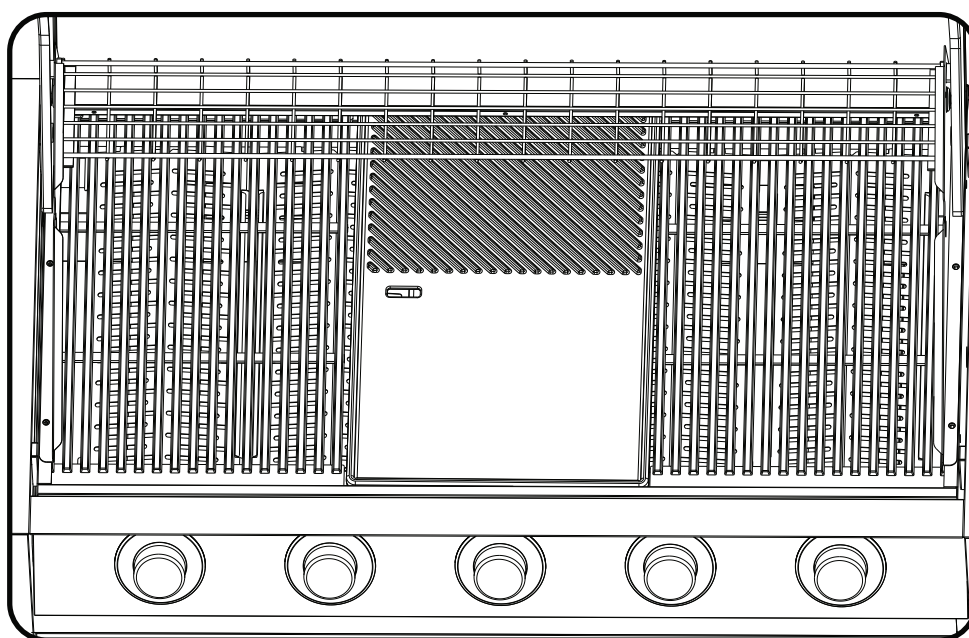
Install the solid plate and grill/s in one of the below configuration options, in order to keep the fat drainage hole from being placed directly above a burner. For easier installation, place the solid plate first, followed by the grill plates.

For 4 burner models:



For 5 burner models:

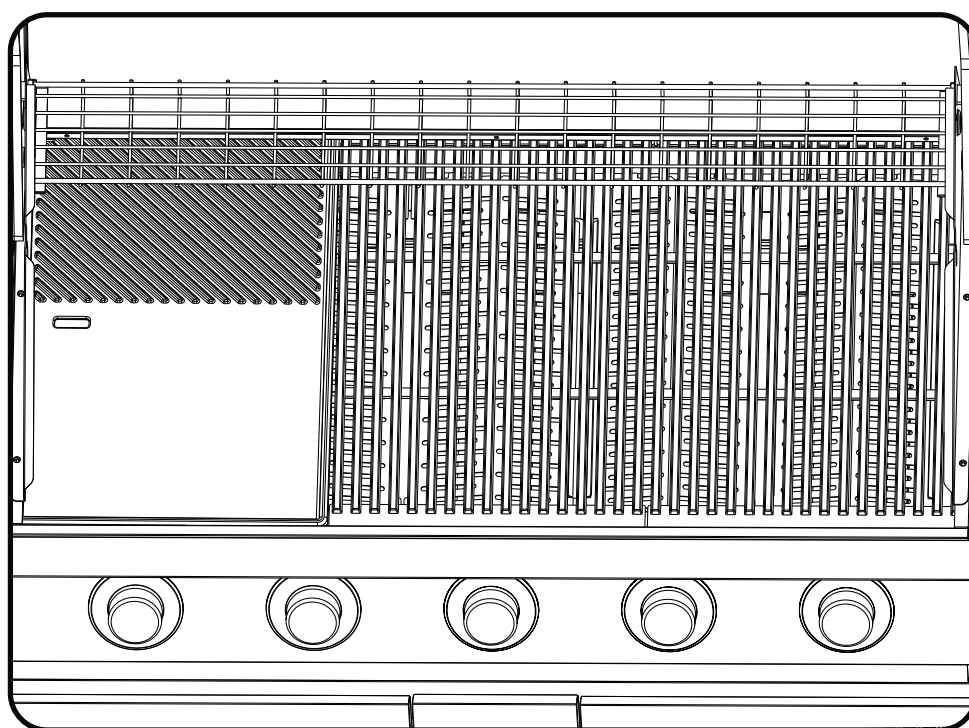
Option 1



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For 5 burner models:

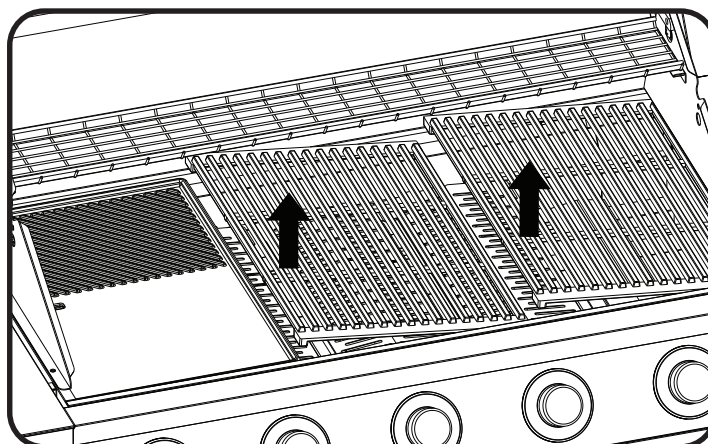
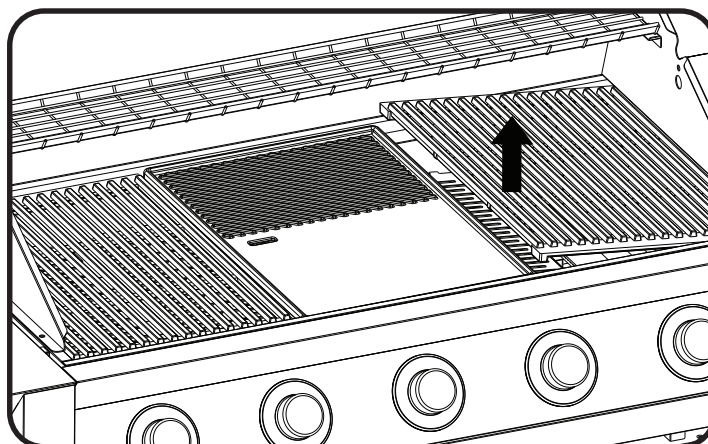
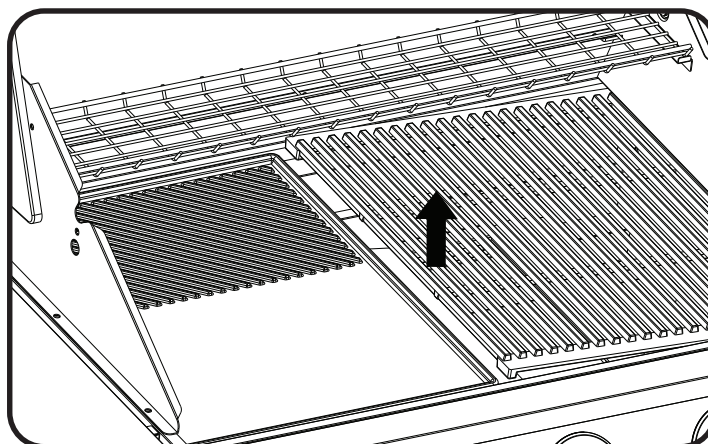
Option 2



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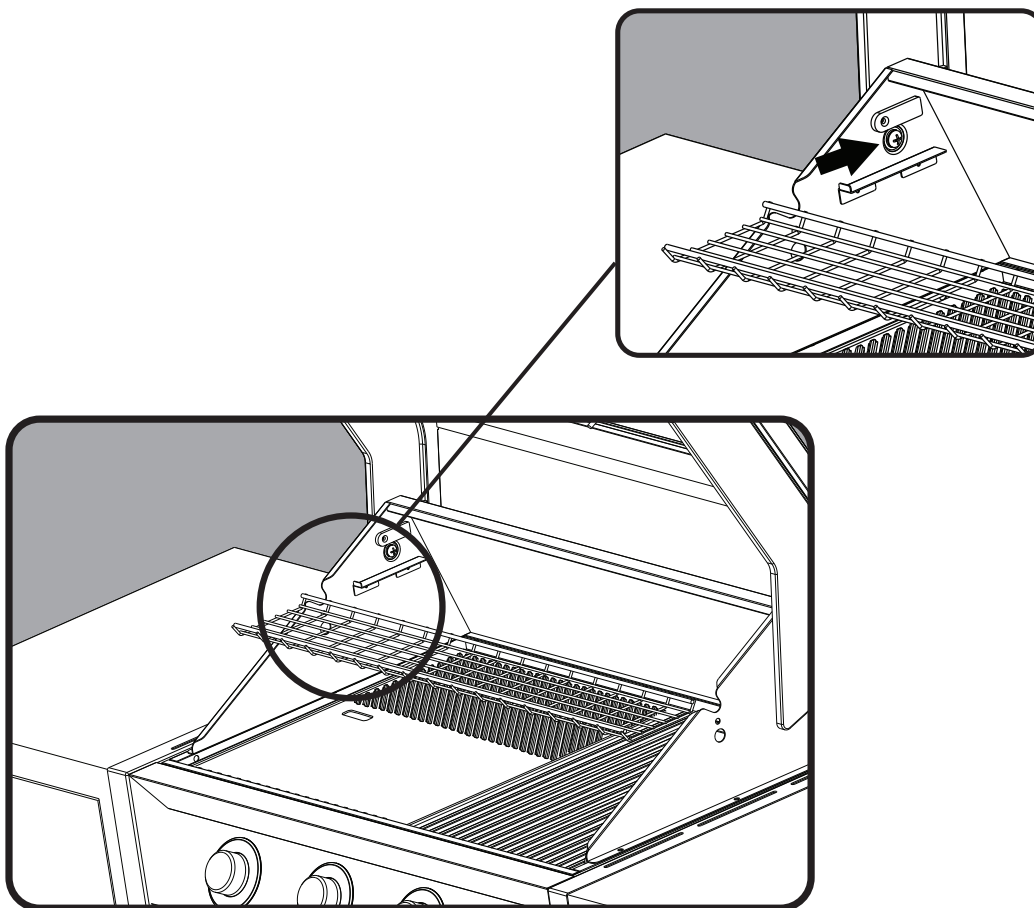
Plate and grill removal

The plate and grill may be removed for cleaning following below steps:

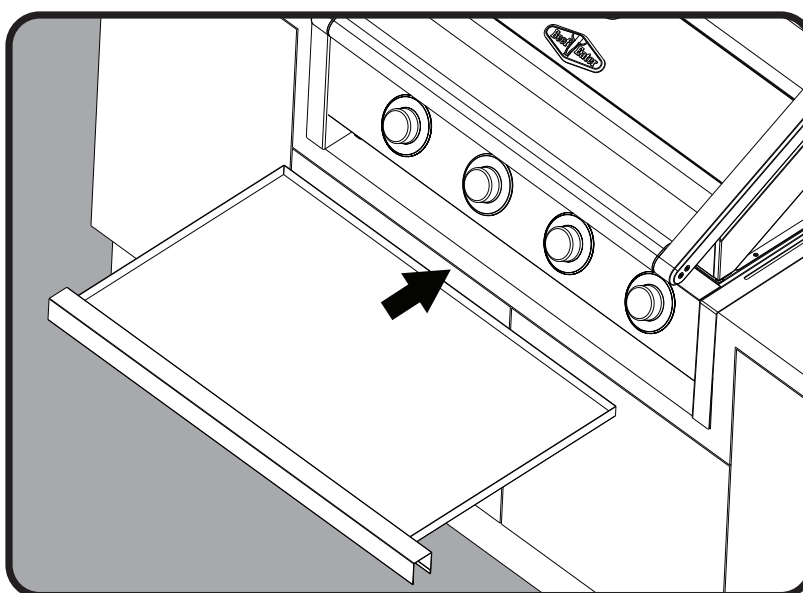


First lift up the grill from the centre edge as pictured, then remove the solid plate (and 2nd grill if fitted) for cleaning.

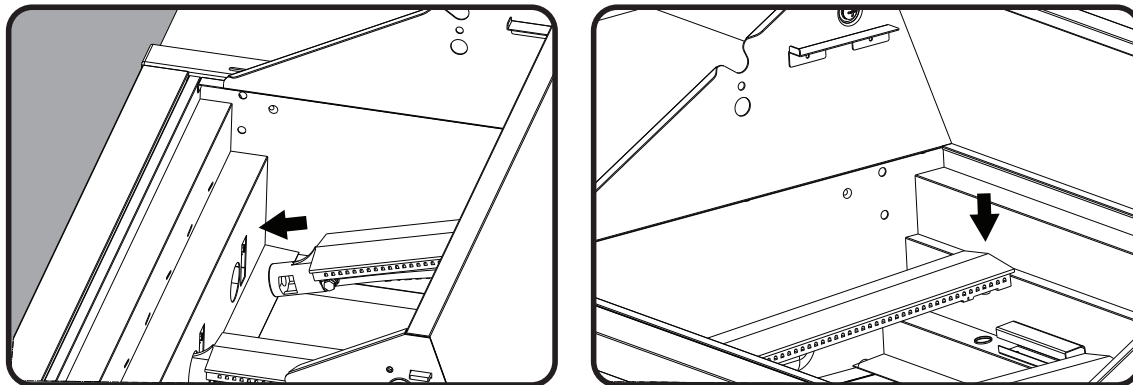
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11



BURNER REMOVAL, FITTING AND LEAK TEST PROCEDURE



IMPORTANT

After completing the gas hose connections, conduct a leak test following the leak test procedure before using the appliance.

WARNING

To ensure gas tight connections, complete the gas leak test procedure before and after gas hose connection and after every reconnection of the gas cylinder. Failure to do so may result in a fire or explosion.

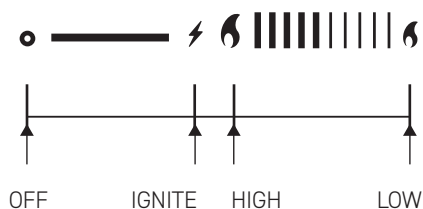
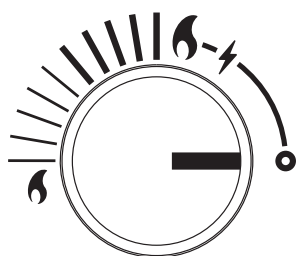
Leak test procedure

- 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 for bubbles forming.
- 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.

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

COOKING METHODS

Direct cooking method

This method of cooking can be done with the hood either closed or open.

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

Indirect cooking method

This method of cooking requires the hood to be closed.

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.

Reposition the grill plates

To achieve the best heat circulation around the food, it is best 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

CAUTION

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 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

You may find it useful to purchase a meat thermometer to help take the 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.

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.

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

CLEANING AND CARE

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 Enamel 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 Burners

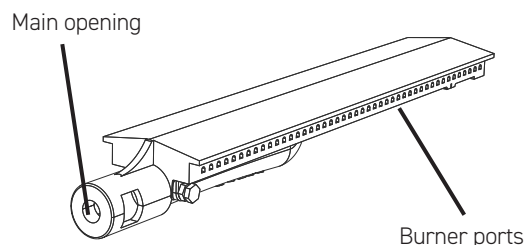
- Check main opening of burner regularly for insect nests (eg. wasp, ants or spiders). Nests are dangerous and must be cleaned out thoroughly.
- Remove burners periodically and scrub clean with soapy water and a wire brush making sure that the ports are free of obstructions.

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



CAUTION

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.



WARNING

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

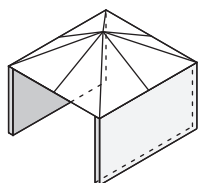
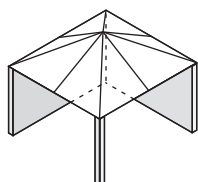


WARNING

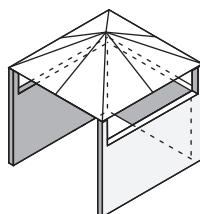
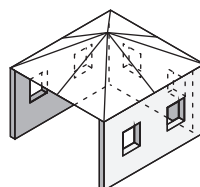
Partial Enclosures

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. Failure to adhere to these installation instructions may cause injury or property damage and affect your ability to make a claim under the manufacturer's warranty.

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



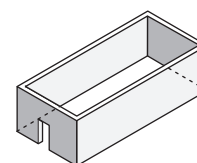
Within a partial enclosure that includes an overhead cover and no more than two walls.



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.



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

TECHNICAL INFORMATION

EUROPEAN SPECIFICATION

1600 SERIES 3 BURNER BBQ

COUNTRY	BE, CH, CY, CZ, ES, FR, BG, GR, IE, IT, LT, LU, LV, PT, SK, SI		BE, CY, DK, EE, FR, GB, HU, IT, LT, NL, NO, SE, SI, SK, RO, HR, TR, BG, IS, LU, MT, FI		AT, CH, DE, SK	
GAS CATEGORY	I₃₊(28-30/37)		I_{3B/P(30)}		I_{3B/P(50)}	
GAS TYPE	G30 BUTANE	G31 PROPANE	G30 BUTANE	G31 PROPANE	G30 BUTANE	G31 PROPANE
GAS INLET PRESSURE [mbar]	28 - 30	37	29	29	50	50
INJECTOR Ø [mm]	1.00				0.85	
TOTAL HEAT INPUT	12kW G30:1163g/h, G31:1143g/h					



CAUTION

READ THE INSTRUCTIONS BEFORE USING THE APPLIANCE. USE OUTDOORS ONLY.

WARNING: ACCESSIBLE PARTS MAY BE VERY HOT. KEEP YOUNG CHILDREN AWAY.

1600 SERIES 4 BURNER BBQ

COUNTRY	BE, CH, CY, CZ, ES, FR, BG, GR, IE, IT, LT, LU, LV, PT, SK, SI		BE, CY, DK, EE, FR, GB, HU, IT, LT, NL, NO, SE, SI, SK, RO, HR, TR, BG, IS, LU, MT, FI		AT, CH, DE, SK	
GAS CATEGORY	I ₃₊ (28-30/37)		I _{3B/P(30)}		I _{3B/P(50)}	
GAS TYPE	G30 BUTANE	G31 PROPANE	G30 BUTANE	G31 PROPANE	G30 BUTANE	G31 PROPANE
GAS INLET PRESSURE [mbar]	28 - 30	37	29	29	50	50
INJECTOR ø [mm]	1.00				0.85	
TOTAL HEAT INPUT	16kW G30:14543g/h, G31:1429g/h					



CAUTION

READ THE INSTRUCTIONS BEFORE USING THE APPLIANCE. USE OUTDOORS ONLY.

WARNING: ACCESSIBLE PARTS MAY BE VERY HOT. KEEP YOUNG CHILDREN AWAY.

1600 SERIES 5 BURNER BBQ

COUNTRY	BE, CH, CY, CZ, ES, FR, BG, GR, IE, IT, LT, LU, LV, PT, SK, SI		BE, CY, DK, EE, FR, GB, HU, IT, LT, NL, NO, SE, SI, SK, RO, HR, TR, BG, IS, LU, MT, FI		AT, CH, DE, SK	
GAS CATEGORY	I₃₊(28-30/37)		I_{3B/P}(30)		I_{3B/P}(50)	
GAS TYPE	G30 BUTANE	G31 PROPANE	G30 BUTANE	G31 PROPANE	G30 BUTANE	G31 PROPANE
GAS INLET PRESSURE [mbar]	28 - 30	37	29	29	50	50
INJECTOR ø [mm]	1.00				0.85	
TOTAL HEAT INPUT	20kW G30:1745g/h, G31:1720g/h					



READ THE INSTRUCTIONS BEFORE USING THE APPLIANCE. USE OUTDOORS ONLY.
WARNING: ACCESSIBLE PARTS MAY BE VERY HOT. KEEP YOUNG CHILDREN AWAY.

MAINTENANCE

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). Replacement parts are available from your authorised BeefEater Dealer.

Service and Maintenance Schedules	Each Use	6 Monthly	2 Yearly
Check gas supply hose(s) for cracks and leaks	✓		
Check gas regulator for leaks	✓		
Check that all gas fittings are tight	✓		
Inspect and clean ignition module and probe		✓	
Inspect and clean barbecue Burners		✓	
Check gas cylinder expiration date		✓	
Inspect and clean gas injectors			✓
Check gas control valve on cylinder			✓
Inspect gas control valves			✓
Inspect and proof all internal structure barbecue and trolley			✓

PROBLEM	CAUSE	CHECK
Barbecue will not light	Ignition system not working	<p>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.</p> <p>Check that there is a visible flame coming from the pilot ignition tube.</p> <p>Check that the pilot ignition tube is not blocked by spider webs or insect nests.</p>
	Turning on gas control too quickly	Allow at least 5 seconds for gas to flow through burner before ignition.
	No gas flow	<p>Check that valve on gas cylinder is turned on.</p> <p>Check that burner ports are free of obstructions.</p> <p>Check that all gas injectors are clean and free of obstructions.</p>
	Burners not assembled correctly	Check that burners are correctly positioned in the barbecue frame.
Barbecue lights but goes out soon after starting	Burner ports or throat blocked	Check that the burner ports are not blocked by spider webs or insect nests. Clean out as required.
	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		<p>Check that cross light channel is in place.</p> <p>Check that burner ports are free of obstructions.</p>
Low flame level or low heat output	Burners will not cross light	<p>Check you are running on correct gas</p> <p>Check gas injector size is correct.</p>

NOTES

[illegible]



FOR SALES IN UK & EUROPE
APPLIANCE: BEEFEATER 1600 SERIES BBQ

This document sets out the terms and conditions of the product warranties for BeefEater 1600 series BBQ. It is an important document. Please keep it with your proof of purchase documents in a safe place for future reference should there be a manufacturing defect in your Appliance. This warranty is in addition to other rights you may have under UK & European Consumer Law.

1. In this warranty:

- (a) 'Appliance' means the product purchased by you and accompanied by this document;
- (b) 'BeefEater' is the brand distributed in UK & Europe by M Richards Ltd, PO Box 1238, Cheddar. BS27 9AH, UK
- (c) 'Warranty Period' means the period specified in clause 3 of this warranty;
- (d) 'you' means the purchaser of the Appliance not having purchased the Appliance for re-sale, and 'your' has a corresponding meaning.

2. Application: This warranty only applies to new Appliances, purchased and used in UK & Europe and is in addition to (and does not exclude, restrict, or modify in any way) other rights and remedies under a law to which the Appliances or services relate, including any non excludable statutory guarantees in UK & Europe.

3. Warranty Period: Subject to these terms and conditions, this warranty continues for in UK & Europe for a period of 24 months, following the date of original purchase of the Appliance. Specific components are warranted against manufacturing defects in UK & Europe for the periods listed below;

- Burner Box - Further 3 years.

4. Repair or replace warranty: During the Warranty Period, M Richards Ltd or its appointed local distributor, at no extra charge if your Appliance is readily accessible for service, without special equipment and subject to these terms and conditions, repair or replace any parts which it considers to be defective. M Richards Ltd or its appointed local distributor may, in its absolute discretion, choose whether the remedy offered for a valid warranty claim is repair or replacement. M Richards Ltd or its appointed local distributor may use refurbished parts to repair your Appliance. You agree that any replaced Appliances or parts become the property of M Richards Ltd or its appointed local distributor.

5. Travel and transportation costs: Subject to clause 7, M Richards Ltd or its appointed local distributor will bear the reasonable cost of transportation, travel and delivery of the Appliance to and from M Richards Ltd or its appointed local distributor. Travel and transportation will be arranged by M Richards Ltd or its appointed local distributor as part of any valid warranty claim.

6. Proof of purchase is required before you can make a claim under this warranty.

7. Exclusions: You may not make a claim under this warranty unless the defect claimed is due to faulty or defective parts or workmanship. This warranty does not cover:

- (a) light globes, batteries, filters or similar perishable parts;
- (b) parts and Appliances not supplied by M Richards Ltd or its appointed local distributor;
- (c) cosmetic damage which does not affect the operation of the Appliance;
- (d) damage to the Appliance caused by:
 - (i) negligence or accident;
 - (ii) misuse or abuse, including failure to properly maintain or service;
 - (iii) improper, negligent or faulty servicing or repair works done by anyone other than an M Richards Ltd or its appointed local distributor authorised repairer;
 - (iv) normal wear and tear;
 - (v) power surges, electrical storm damage or incorrect power supply;
 - (vi) incomplete or improper installation;
 - (vii) incorrect, improper or inappropriate operation;
 - (viii) insect or vermin infestation;
 - (ix) failure to comply with any additional instructions supplied with the Appliance;

In addition, M Richards Ltd or its appointed local distributor is not liable under this warranty if:

- (a) the Appliance has been, or M Richards Ltd or its appointed local distributor reasonably believes that the Appliance has been, used for purposes other than those for which the Appliance was intended, including where the Appliance has been used for any non-domestic purpose;
- (b) the Appliance is modified without authority from M Richards Ltd or its appointed local distributor in writing;
- (c) the Appliance's serial number or warranty seal has been removed or defaced.

8. How to claim under this warranty: To enquire about claiming under this warranty, please follow these steps:

- (a) carefully check the operating instructions, user manual and the terms of this warranty;
- (b) have the model and serial number of the Appliance available;
- (c) have the proof of purchase (e.g. an invoice) available;
- (d) telephone the numbers shown below.

Important Notice

Before calling for service, please ensure that the steps listed in clause 8 above have been followed.

UK & EUROPE

FOR SERVICE
or to find the address of your nearest
authorised service centre in UK & Europe
PLEASE CALL
+44 (0)1934 743322

FOR SPARE PARTS
or to find the address of your nearest
spare parts centre in UK & Europe
PLEASE CALL
+44 (0)1934 743322

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.beefeaterbbqueurope.co.uk

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

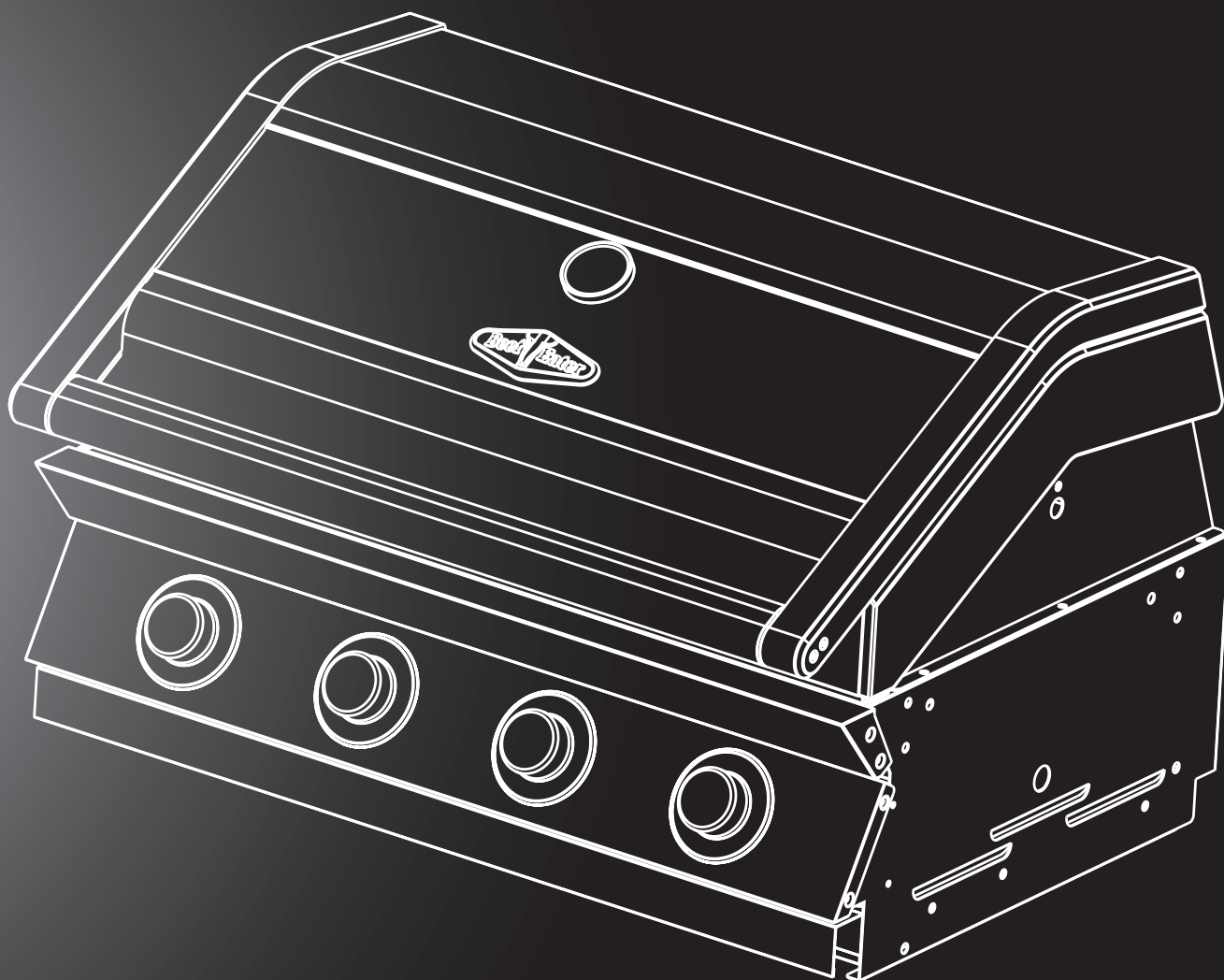


Assembly and Operating Instructions

1600 SERIES

**BUILT IN
NATURAL GAS (METHANE)**

BBG1630SAE, BBG1640SAE, BBG1650SAE,
BBG1630DAE, BBG1640DAE, BBG1650DAE



FOR OUTDOOR USE ONLY



EUROPE

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, as well as the built-in manual to get a full understanding 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 both instruction booklets 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 but 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 manufacturer'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
Product description	7
Product dimensions	8
Mounting enclosure guidelines.....	9
Assembling the barbecue	10
Burner removal, fitting and leak test procedure.....	18
Operating instructions	19
Cooking methods.....	20
Indirect cooking/roasting	21
Cleaning and care.....	22
Installation options.....	23
Technical info.....	24
Maintenance	26
Troubleshooting	27
Warranty	31

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:



WARNING

This symbol indicates information concerning your personal safety.



CAUTION

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



IMPORTANT

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



ENVIRONMENT

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 manual carefully and store in a handy place for later reference.



IMPORTANT

Important – check for any damages or marks

If you find 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.



ENVIRONMENT

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 for an approved installer.

Note to the installer

- After the barbecue is removed from the packaging take 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

- Accessible parts may be very hot. Keep young children away.
- Read instructions before using the appliance
- Do not move the appliance during use
- Use protective gloves when handling particularly hot components.
- 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 place articles on or against this appliance
- Do not spray aerosols in vicinity of this appliance while it is in operation.

- Do not use or store flammable materials in or near this appliance.
- 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 this appliance.
- Do not obstruct any ventilation of the barbecue.
- Parts sealed by the manufacturer or his agent shall not be manipulated by the user.
- Check whether the venturis of burners are blocked before using the appliance.

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.



CAUTION

This appliance is set up for Natural Gas and is labelled accordingly.



IMPORTANT

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.



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.

IMPORTANT SAFETY INSTRUCTIONS



WARNING

Failure to follow these instructions and observe the warnings provided in this operations manual could result in fire, explosion or burn hazard, which could cause property damage, personal injury or death.

Gas vapour is highly explosive and can cause serious bodily injury or damage to property if allowed to accumulate in a confined space and ignited.

This appliance must not be installed under or on any combustible material. Minimum clearance from combustible materials to all sides of the appliance is 450mm (18").

These instructions must be left with the owner.

NOTE:

1. Do not use gas other than the type specified on the Data Plate.
2. The appliance is designed for use by adults, keep children away from the barbecue at all times.
3. Use only on a flat, level, stable non-combustible surface. Do not use this appliance on any surface that can burn or melt.
4. To prevent accidental fires, before using the appliance ensure that there is no apparent damage to hose and regulator and all joint connections are in good order and not leaking.
5. Use a soapy water solution on all joints in order to check for leaks. If bubbles appear, it indicates that there is a leak and the appliance must not be used.
6. Do not move or attempt to move the appliance while in operation.

To the installer

- For fixed installations, this appliance must be installed in accordance with local authority and any relevant statutory regulations.
- For fixed installations, refer to relevant statutory regulations for pipe sizing details.
- Consult other trades. Where required, consult a bricklayer or an electrician for parts of the installation that could have an effect on these areas.
- Allow a 20mm gap from back of barbecue body for ventilation and air access.
- Test appliance for correct operation before leaving, and instruct user on its use.
- If correct operation cannot be achieved, disconnect barbecue from gas supply, and contact your nearest BeefEater dealer.
- Please only use BeefEater supplied hose(s) to connect this appliance. Natural Gas conversion kits are available from your nearest BeefEater dealer.

Do not

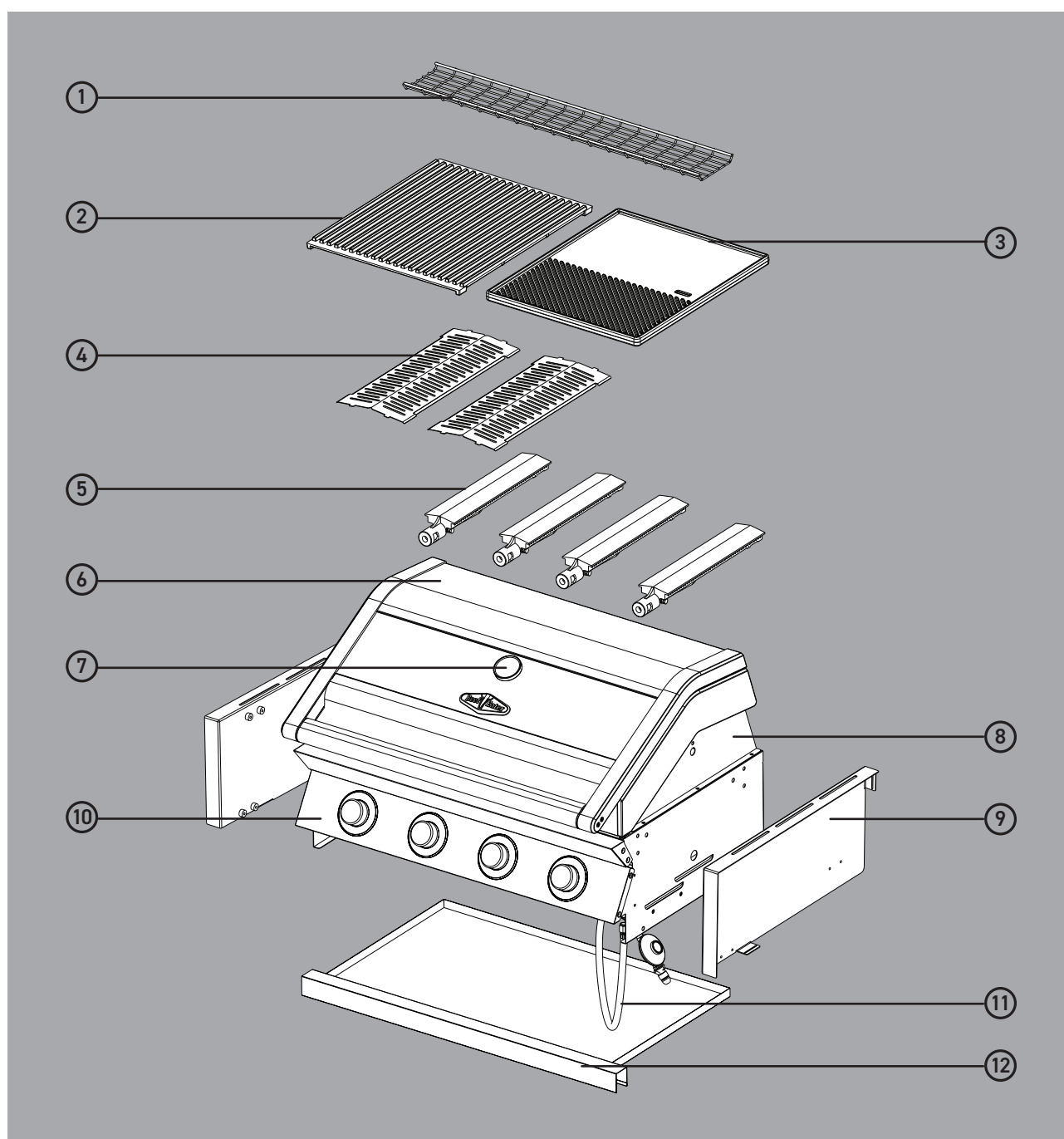
- Lean over barbecue when lighting.
- Leave cooking food unattended.
- Delay lighting burners after turning gas on.
- Spray or store aerosols in vicinity of barbecue whilst in operation.
- Place articles on or against this appliance
- Store combustible materials, gasoline or flammable liquids or vapours within 450mm (18") of barbecue.
- Use caustic based cleaning agents on the barbecue.
- Operate barbecue with any cover on.
- Use plastic or glass utensils on the barbecue.
- Operate barbecue in strong winds.
- Attempt to dismantle control valves.
- Attempt to dismantle or adjust regulator.
- Test for gas leaks with a naked flame.
- Use barbecue indoors.
- Expose hose to direct sunlight.
- Modify the construction of this appliance or the size of any burner or valve orifice.
- Move the appliance during use.
- Allow the flexible gas supply hose or any electrical cord to come in contact with hot surface of the appliance.
- Allow children to operate this appliance.
- Use charcoal or any other solid fuel in this appliance.
- Disconnect any gas fittings while the appliance is operating.
- Touch some accessible parts, other than the ones meant for handling. They may be hot.

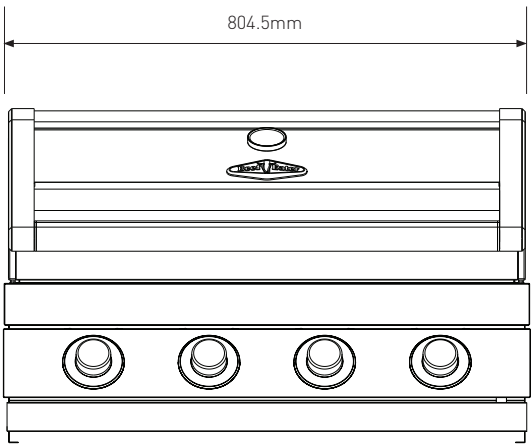
Do

- Spanner tighten all gas fittings as per instructions.
- Check all gas hoses and line connections for damage, cuts or cracks each time the appliance is about to be used.
- Always leak test with a solution of soapy water.
- Check main opening, throat and venturi to each burner and pilot flame tube regularly for insect nests (eg. wasp, ants or spiders). Nests are dangerous and must be cleaned out thoroughly.
- Visually check burner flames to confirm lighting.
- Use your barbecue only on a level surface.
- Attend barbecue whilst cooking food.
- Preheat the barbecue for up to 10 minutes.
- After cooking turn barbecue to high for up to 10 minutes to burn off excess grease.
- Let the barbecue cool before replacing any lid or cover.
- Regularly replace foil material in grease/drip tray.
- Keep children away from barbecue at all times.
- Refer to this instruction manual if in doubt concerning assembly, installation, or operation.
- Use protective gloves when handling hot components.
- Clean the grease/drip tray regularly and clean the appliance at least twice annually.
- Always remove any lid or cover off the appliance before lighting.
- Carefully follow the instructions relating to the hose/regulator connection.
- Keep the barbecue area free from combustible materials, gasoline, flammable liquids or vapours.

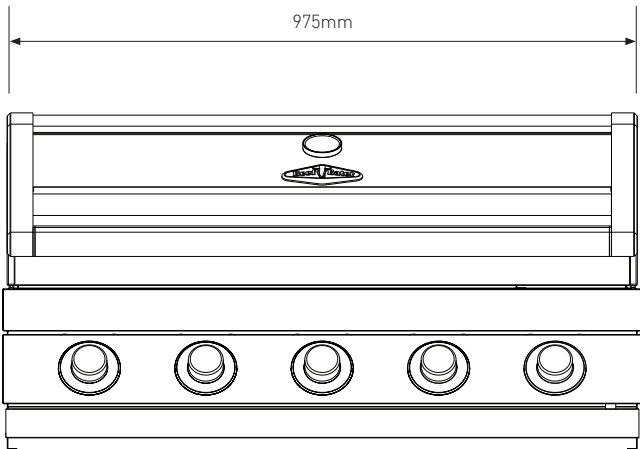
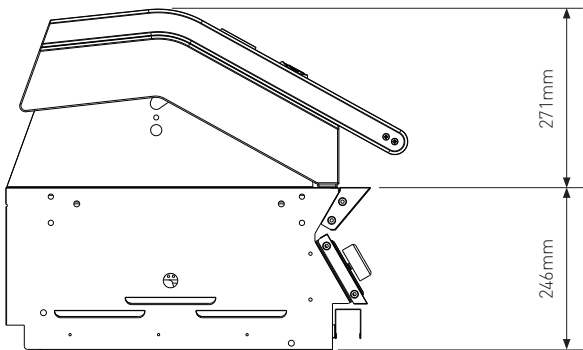
PRODUCT DESCRIPTION

- ① Warming rack
- ② Cast iron grill
- ③ Cast iron hotplate
- ④ Vaporisers
- ⑤ Burners
- ⑥ Roasting hood
- ⑦ Thermometer
- ⑧ Burner box (4 burner barbecue BBG1640 shown)
- ⑨ Support bracket and fasteners (purchase kit BAH70HS separately, needed for installation in BeefEater outdoor kitchen)
- ⑩ Control panel
- ⑪ LPG hose and regulator
- ⑫ Grease tray

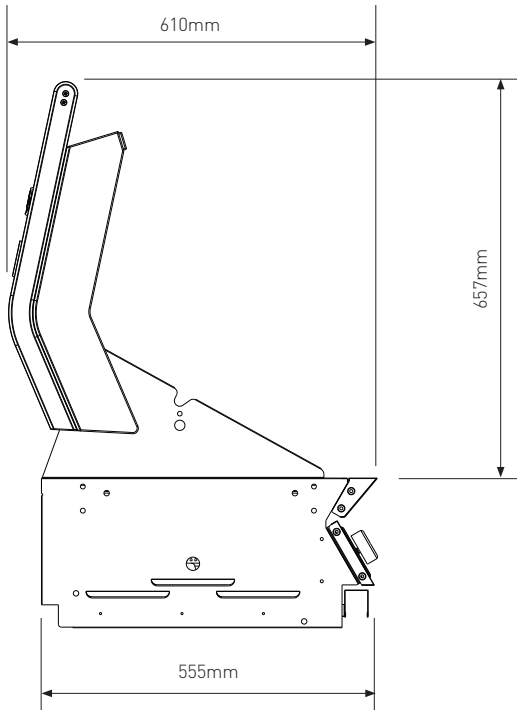




4 burner

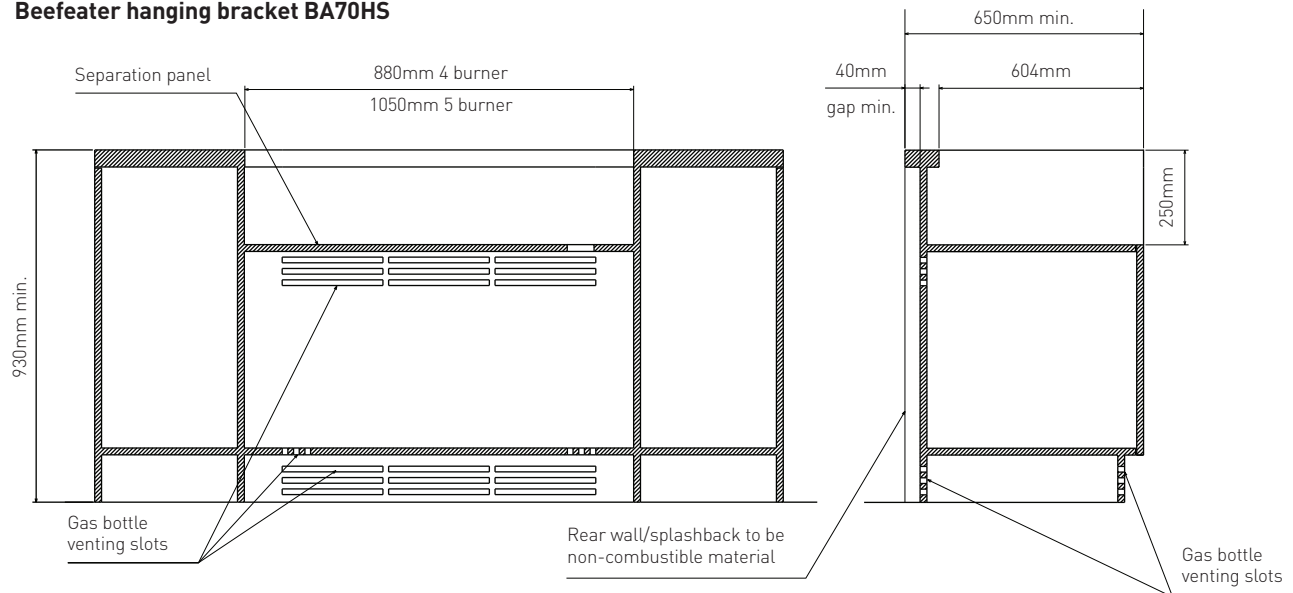


5 burner



MOUNTING ENCLOSURE GUIDELINES

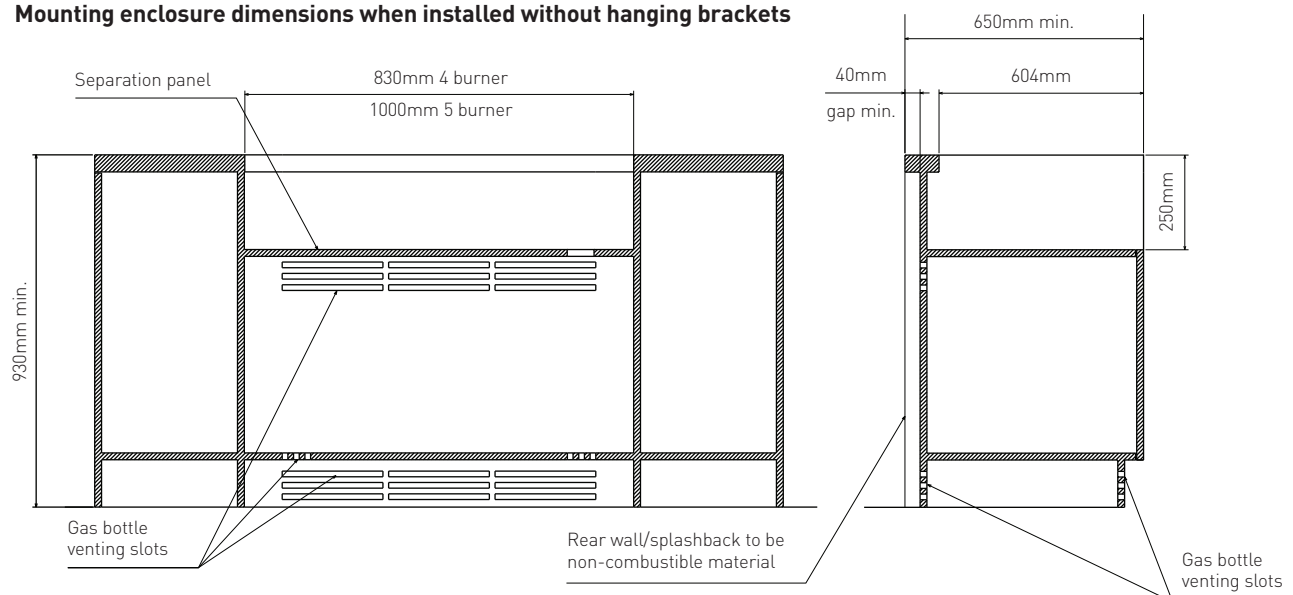
Mounting enclosure dimensions when installed with Beefeater hanging bracket BA70HS



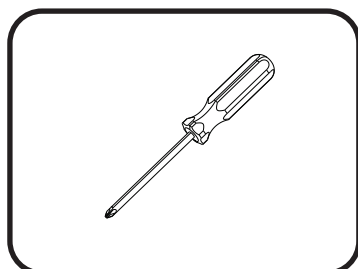
Enclosure construction

- 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 BA70HS. 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.

Mounting enclosure dimensions when installed without hanging brackets



Tools required:

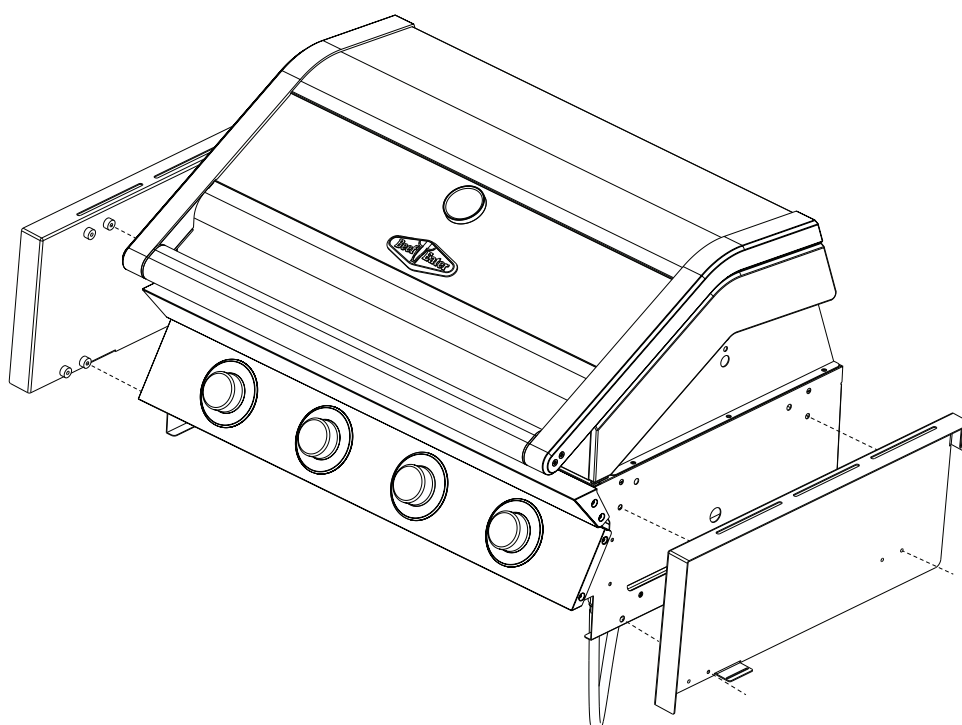


Fasteners supplied (with hanging bracket kit)

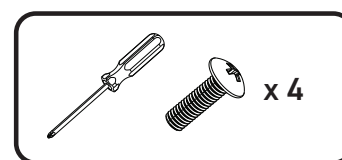
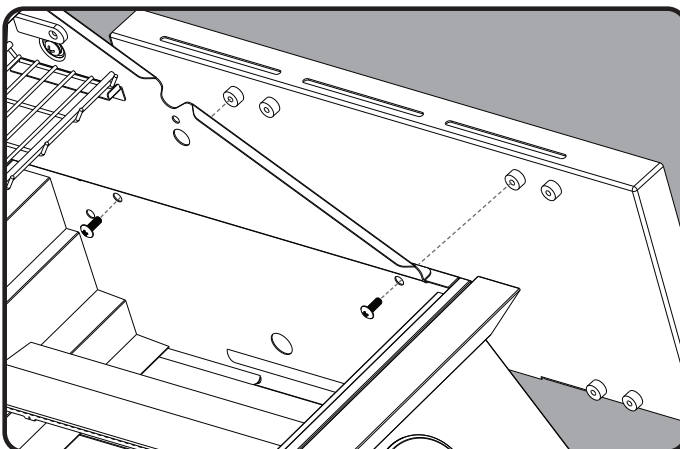


The barbecue can be mounted into the enclosure by using the BeefEater hanging bracket kit BA70HS or by resting the barbecue directly on its base. See step 1-4 for mounting of the hanging bracket kit.

1

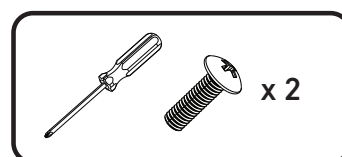
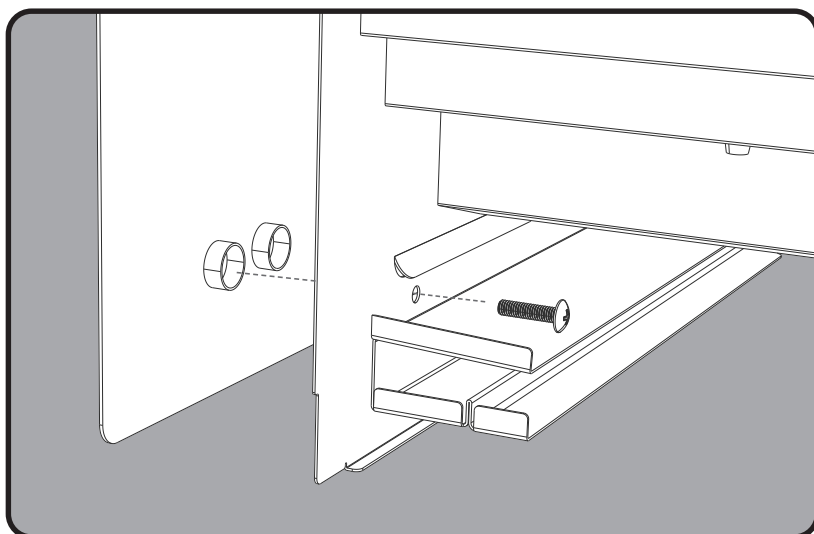


2

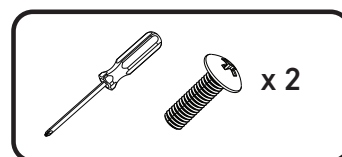
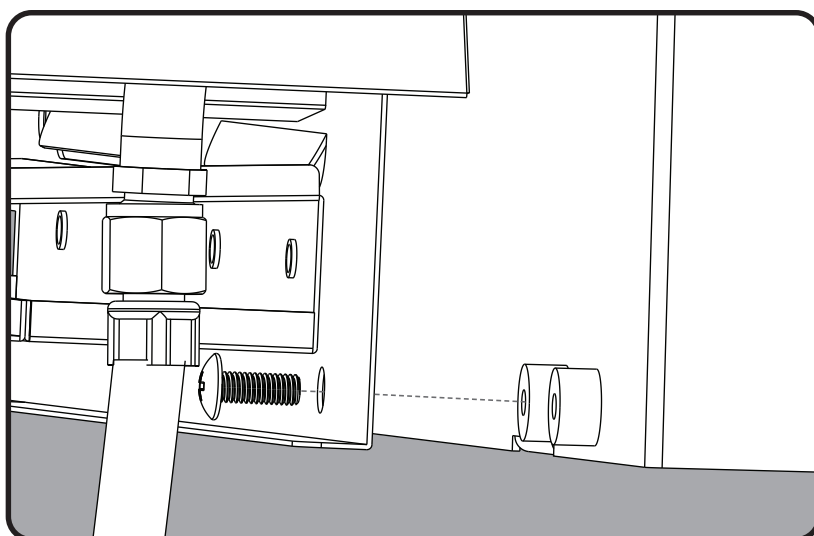


ASSEMBLING THE BARBECUE

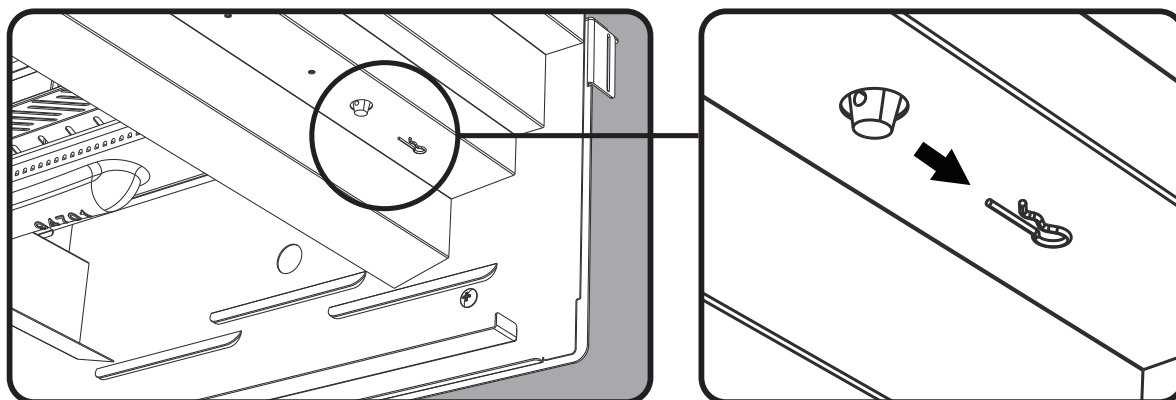
3



4

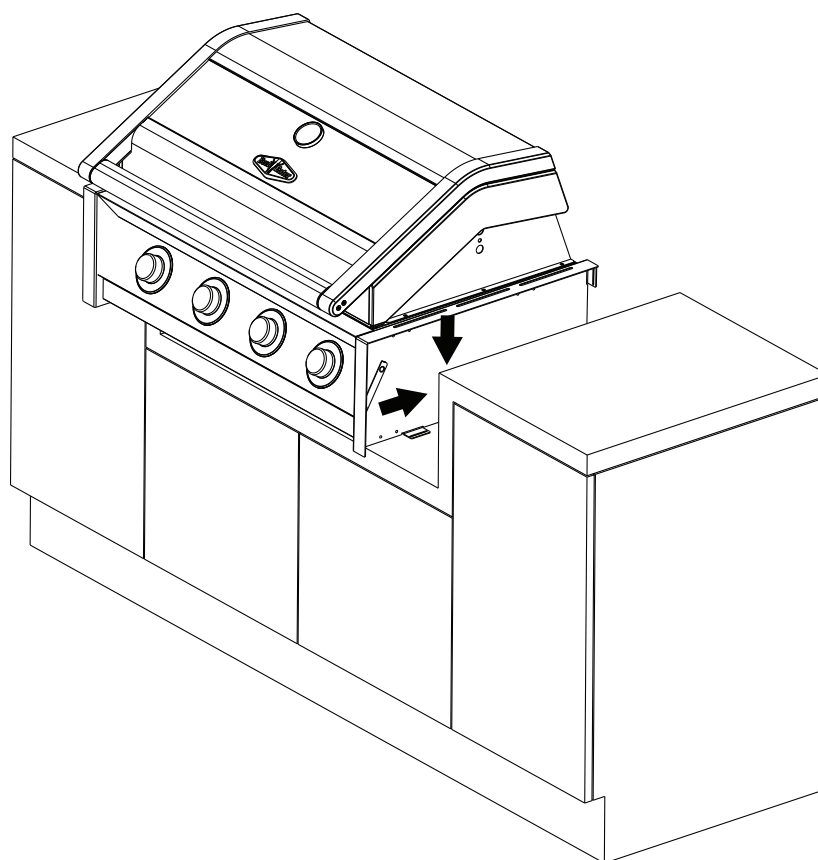


5



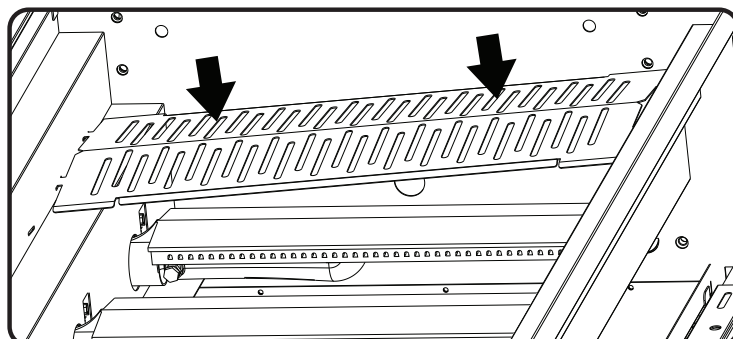
x 3, 4 or 5

6



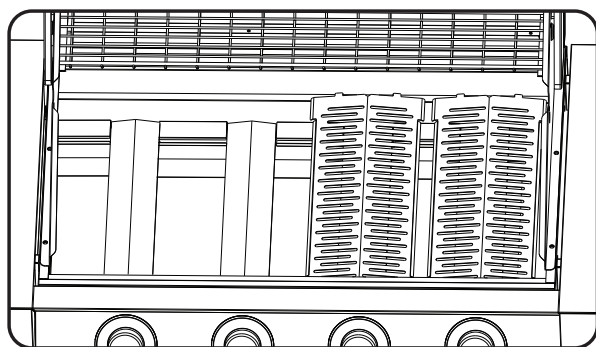
ASSEMBLING THE BARBECUE

7

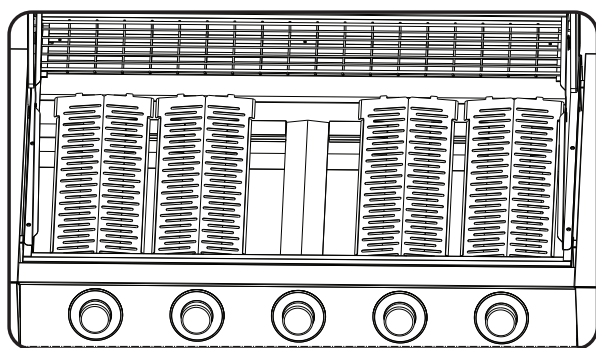


Install the flame tamers above the burners that will be under a grill plate. See below for configuration.

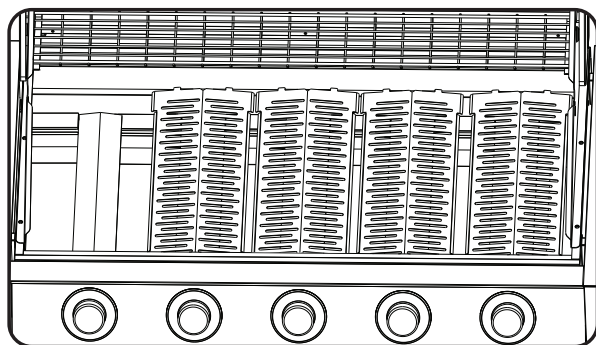
For 4 burner models:



For 5 burner models (to suit Option 1 plate and grill setup, see Step 8, page 13):



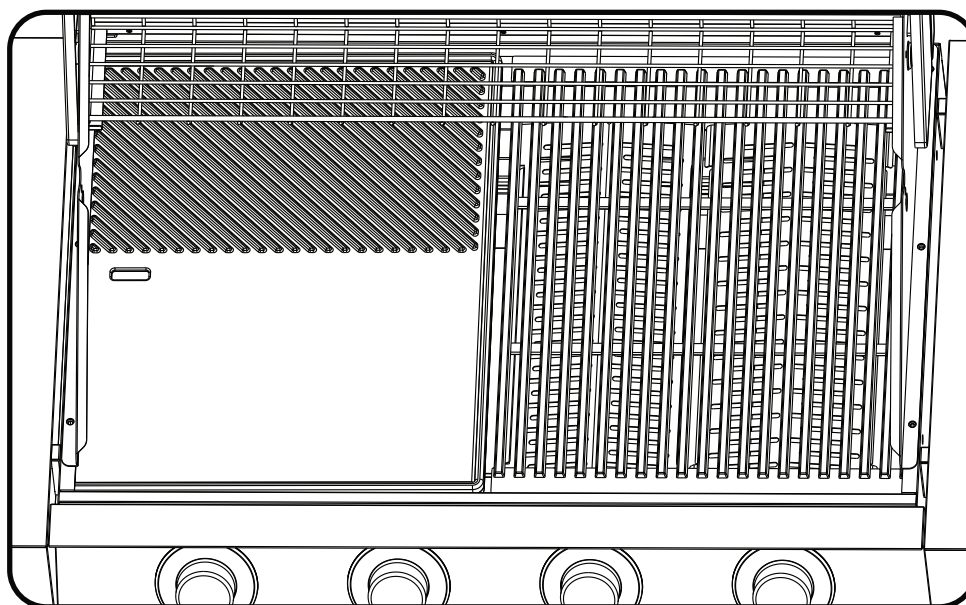
For 5 burner models (to suit Option 2 plate and grill setup, see Step 8, page 14):



8

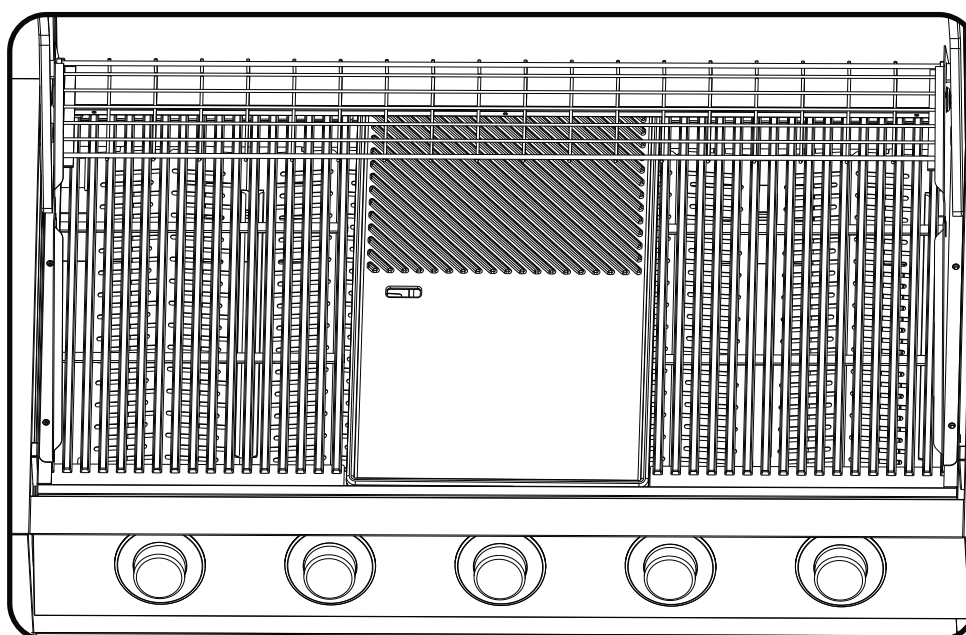
Install the solid plate and grill/s in one of the below configuration options, in order to keep the fat drainage hole from being placed directly above a burner. For easier installation, place the solid plate first, followed by the grill plates.

For 4 burner models:



For 5 burner models:

Option 1

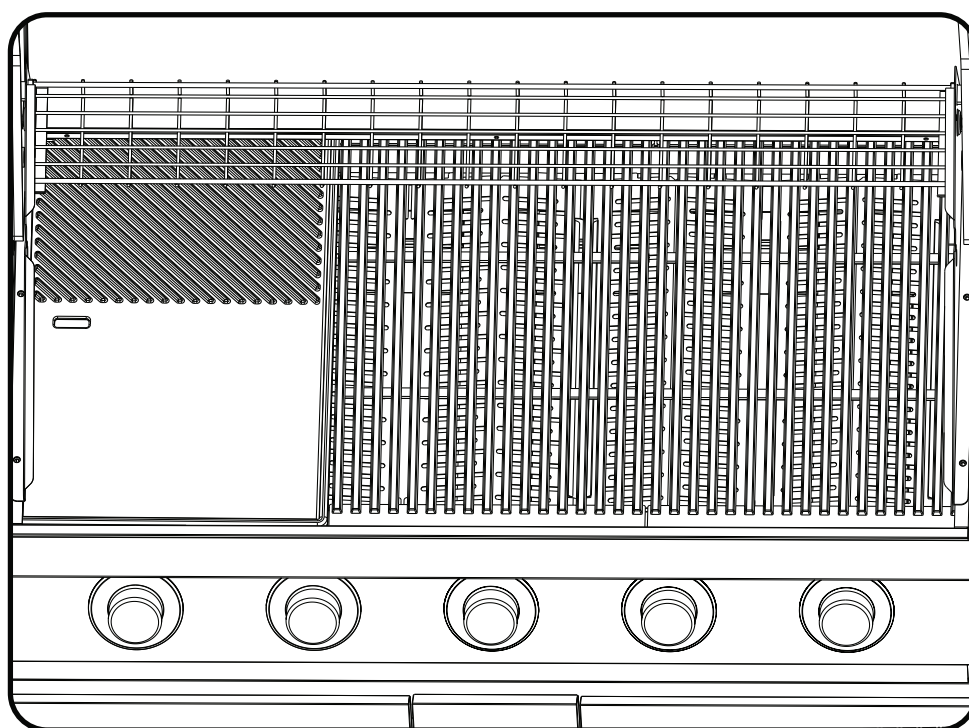


ASSEMBLING THE BARBECUE

8

For 5 burner models:

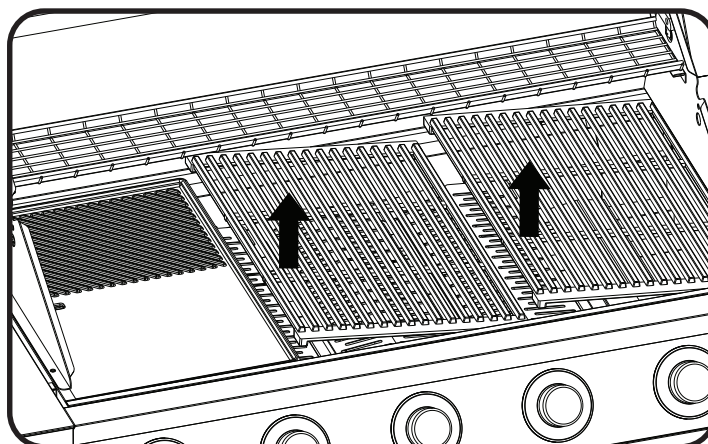
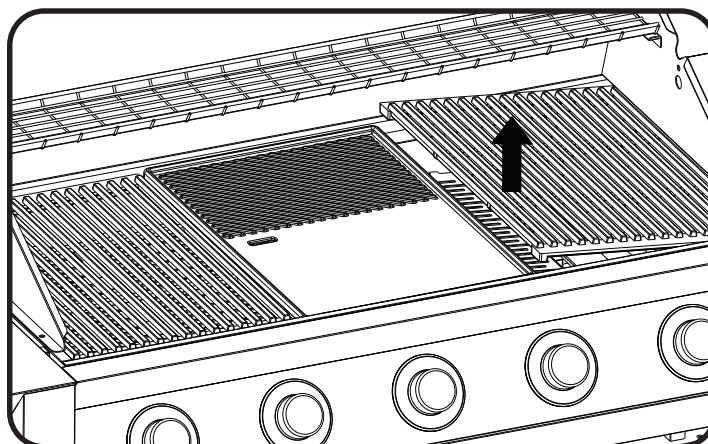
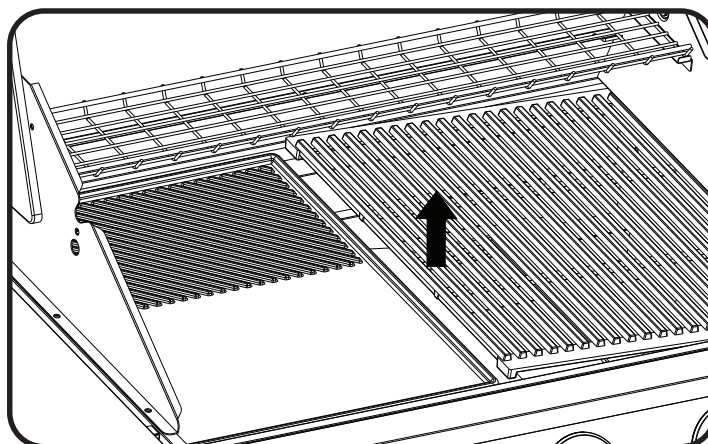
Option 2



9

Plate and grill removal

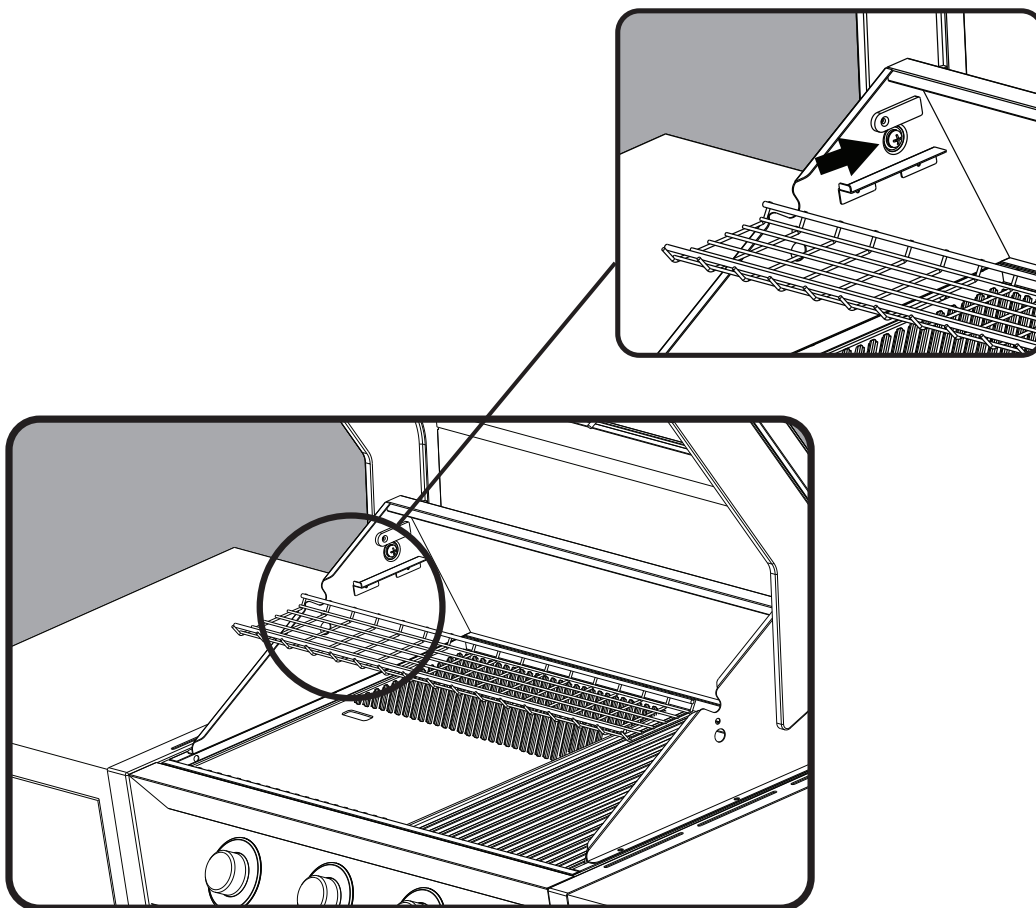
The plate and grill may be removed for cleaning following below steps:



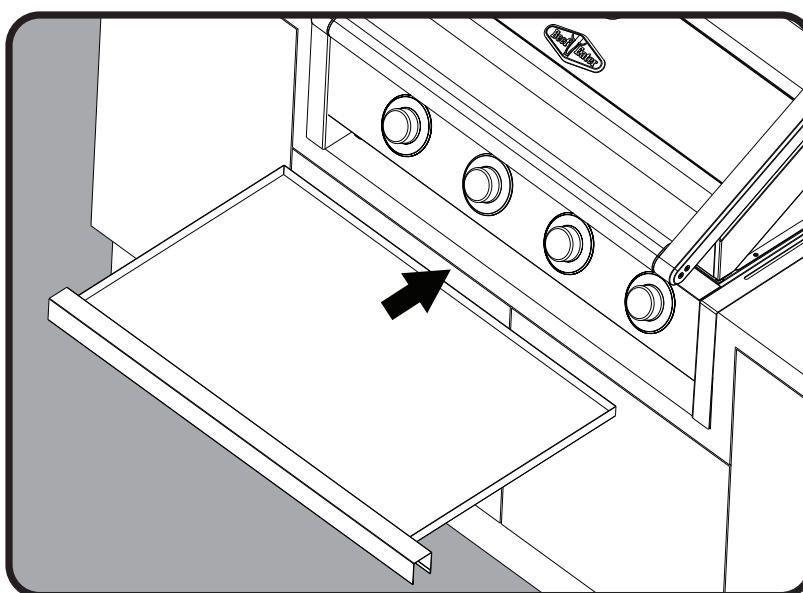
First lift up the grill from the centre edge as pictured, then remove the solid plate (and 2nd grill if fitted) for cleaning.

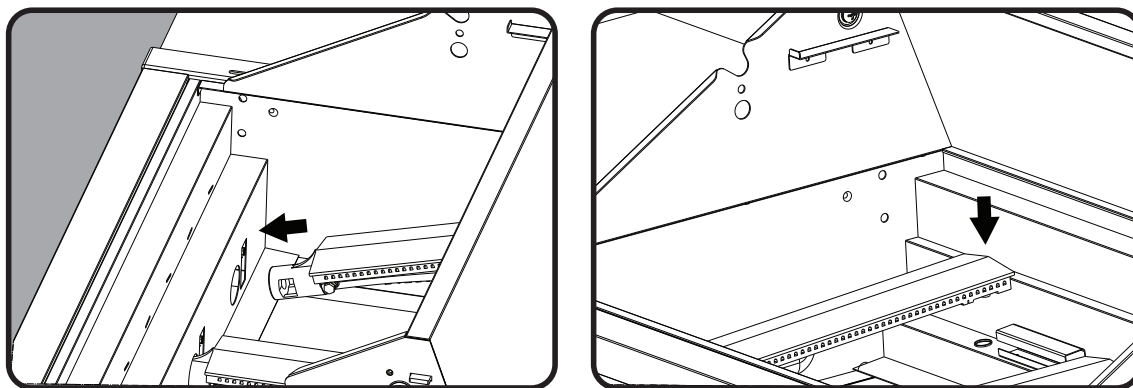
ASSEMBLING THE BARBECUE

10



11





IMPORTANT

After completing the gas hose connections, conduct a leak test following the leak test procedure before using the appliance.

Leak test procedure

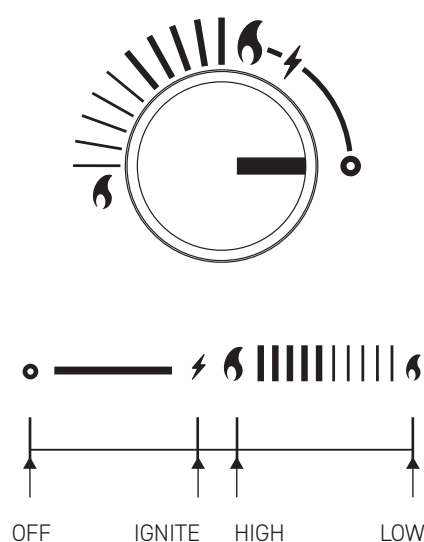
- Ensure all gas valves are in the 'OFF' position.
- In a small container, mix a solution of water and detergent or soap.
- After connection of the hose, turn on the gas supply at the gas bottle.
- Using a brush apply the solution to all gas connection points and look for bubbles forming.
- Bubbling 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.

OPERATING INSTRUCTIONS

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

Direct cooking method

This method of cooking can be done with the hood either closed or open.

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

Indirect cooking method

This method of cooking requires the hood to be closed.

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.

INDIRECT COOKING / ROASTING

Reposition the grill plates

To achieve the best heat circulation around the food, it is best 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

CAUTION

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 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

You may find it useful to purchase a meat thermometer to help take the 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.

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.

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

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 Enamel 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 Burners

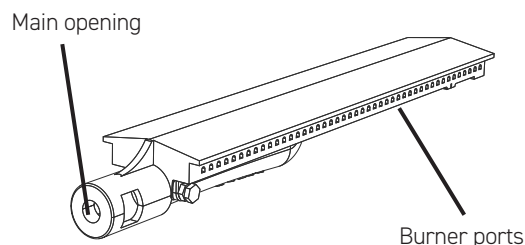
- Check main opening of burner regularly for insect nests (eg. wasp, ants or spiders). Nests are dangerous and must be cleaned out thoroughly.
- Remove burners periodically and scrub clean with soapy water and a wire brush making sure that the ports are free of obstructions.

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



CAUTION

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



INSTALLATION OPTIONS

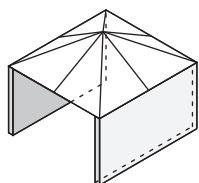
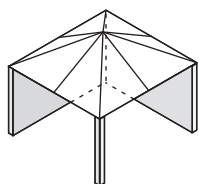


WARNING

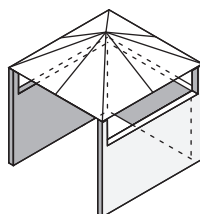
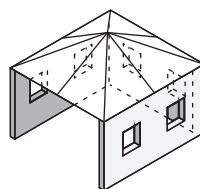
Partial Enclosures

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. Failure to adhere to these installation instructions may cause injury or property damage and affect your ability to make a claim under the manufacturer's warranty.

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



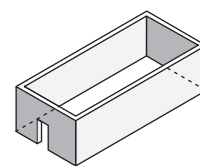
Within a partial enclosure that includes an overhead cover and no more than two walls.



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.



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

EUROPEAN SPECIFICATION

1600 SERIES 3 BURNER BBQ

COUNTRY	AT, CH, CZ, DK, EE, ES, FI, FR, GB, GR, IE, IT, LT, LV, NO, PT, RO, SE, SI, SK	DE, LU, PL
GAS CATEGORY	I_{2H}	I_{2E}
GAS TYPE	G20 METHANE	
GAS INLET PRESSURE [mbar]	20	
INJECTOR Ø [mm]	1.4	
TOTAL HEAT INPUT	12kW G20:1.690m ³ /h	



CAUTION

READ THE INSTRUCTIONS BEFORE USING THE APPLIANCE. USE OUTDOORS ONLY.
WARNING: ACCESSIBLE PARTS MAY BE VERY HOT. KEEP YOUNG CHILDREN AWAY.

1600 SERIES 4 BURNER BBQ

COUNTRY	AT, CH, CZ, DK, EE, ES, FI, FR, GB, GR, IE, IT, LT, LV, NO, PT, RO, SE, SI, SK	DE, LU, PL
GAS CATEGORY	I_{2H}	I_{2E}
GAS TYPE	G20 METHANE	
GAS INLET PRESSURE [mbar]	20	
INJECTOR Ø [mm]	1.4	
TOTAL HEAT INPUT	16kW G20:2.112m ³ /h	



CAUTION

READ THE INSTRUCTIONS BEFORE USING THE APPLIANCE. USE OUTDOORS ONLY.
WARNING: ACCESSIBLE PARTS MAY BE VERY HOT. KEEP YOUNG CHILDREN AWAY.

1600 SERIES 5 BURNER BBQ

COUNTRY	AT, CH, CZ, DK, EE, ES, FI, FR, GB, GR, IE, IT, LT, LV, NO, PT, RO, SE, SI, SK	DE, LU, PL
GAS CATEGORY	I_{2H}	I_{2E}
GAS TYPE	G20 METHANE	
GAS INLET PRESSURE [mbar]	20	
INJECTOR Ø [mm]	1.4	
TOTAL HEAT INPUT	20kW G20:2.531m³/h	



CAUTION

READ THE INSTRUCTIONS BEFORE USING THE APPLIANCE. USE OUTDOORS ONLY.
WARNING: ACCESSIBLE PARTS MAY BE VERY HOT. KEEP YOUNG CHILDREN AWAY.

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). Replacement parts are available from your authorised BeefEater Dealer.

Service and Maintenance Schedules	Each Use	6 Monthly	2 Yearly
Check gas supply hose(s) for cracks and leaks	✓		
Check gas regulator for leaks	✓		
Check that all gas fittings are tight	✓		
Inspect and clean ignition module and probe		✓	
Inspect and clean barbecue Burners		✓	
Inspect and clean gas injectors			✓
Inspect gas control valves			✓
Inspect and proof all internal structure barbecue and trolley			✓

TROUBLESHOOTING

PROBLEM	CAUSE	CHECK
Barbecue will not light	Ignition system not working	<p>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.</p> <p>Check that there is a visible flame coming from the pilot ignition tube.</p> <p>Check that the pilot ignition tube is not blocked by spider webs or insect nests.</p>
	Turning on gas control too quickly	Allow at least 5 seconds for gas to flow through burner before ignition.
	No gas flow	<p>Check that valve on gas cylinder is turned on.</p> <p>Check that burner ports are free of obstructions.</p> <p>Check that all gas injectors are clean and free of obstructions.</p>
	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	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		<p>Check that cross light channel is in place.</p> <p>Check that burner ports are free of obstructions.</p>
Low flame level or low heat output	Burners will not cross light	<p>Check you are running on correct gas</p> <p>Check gas injector size is correct.</p>



FOR SALES IN UK & EUROPE
APPLIANCE: BEEFEATER 1600 SERIES BBQ

This document sets out the terms and conditions of the product warranties for BeefEater 1600 series BBQ. It is an important document. Please keep it with your proof of purchase documents in a safe place for future reference should there be a manufacturing defect in your Appliance. This warranty is in addition to other rights you may have under UK & European Consumer Law.

1. In this warranty:

- (a) 'Appliance' means the product purchased by you and accompanied by this document;
- (b) 'BeefEater' is the brand distributed in UK & Europe by M Richards Ltd, PO Box 1238, Cheddar. BS27 9AH, UK
- (c) 'Warranty Period' means the period specified in clause 3 of this warranty;
- (d) 'you' means the purchaser of the Appliance not having purchased the Appliance for re-sale, and 'your' has a corresponding meaning.

2. Application: This warranty only applies to new Appliances, purchased and used in UK & Europe and is in addition to (and does not exclude, restrict, or modify in any way) other rights and remedies under a law to which the Appliances or services relate, including any non excludable statutory guarantees in UK & Europe.

3. Warranty Period: Subject to these terms and conditions, this warranty continues for in UK & Europe for a period of 24 months, following the date of original purchase of the Appliance. Specific components are warranted against manufacturing defects in UK & Europe for the periods listed below;

- Burner Box - Further 3 years.

4. Repair or replace warranty: During the Warranty Period, M Richards Ltd or its appointed local distributor, at no extra charge if your Appliance is readily accessible for service, without special equipment and subject to these terms and conditions, repair or replace any parts which it considers to be defective. M Richards Ltd or its appointed local distributor may, in its absolute discretion, choose whether the remedy offered for a valid warranty claim is repair or replacement. M Richards Ltd or its appointed local distributor may use refurbished parts to repair your Appliance. You agree that any replaced Appliances or parts become the property of M Richards Ltd or its appointed local distributor.

5. Travel and transportation costs: Subject to clause 7, M Richards Ltd or its appointed local distributor will bear the reasonable cost of transportation, travel and delivery of the Appliance to and from M Richards Ltd or its appointed local distributor. Travel and transportation will be arranged by M Richards Ltd or its appointed local distributor as part of any valid warranty claim.

6. Proof of purchase is required before you can make a claim under this warranty.

7. Exclusions: You may not make a claim under this warranty unless the defect claimed is due to faulty or defective parts or workmanship. This warranty does not cover:

- (a) light globes, batteries, filters or similar perishable parts;
- (b) parts and Appliances not supplied by M Richards Ltd or its appointed local distributor;
- (c) cosmetic damage which does not affect the operation of the Appliance;
- (d) damage to the Appliance caused by:
 - (i) negligence or accident;
 - (ii) misuse or abuse, including failure to properly maintain or service;
 - (iii) improper, negligent or faulty servicing or repair works done by anyone other than an M Richards Ltd or its appointed local distributor authorised repairer;
 - (iv) normal wear and tear;
 - (v) power surges, electrical storm damage or incorrect power supply;
 - (vi) incomplete or improper installation;
 - (vii) incorrect, improper or inappropriate operation;
 - (viii) insect or vermin infestation;
 - (ix) failure to comply with any additional instructions supplied with the Appliance;

In addition, M Richards Ltd or its appointed local distributor is not liable under this warranty if:

- (a) the Appliance has been, or M Richards Ltd or its appointed local distributor reasonably believes that the Appliance has been, used for purposes other than those for which the Appliance was intended, including where the Appliance has been used for any non-domestic purpose;
- (b) the Appliance is modified without authority from M Richards Ltd or its appointed local distributor in writing;
- (c) the Appliance's serial number or warranty seal has been removed or defaced.

8. How to claim under this warranty: To enquire about claiming under this warranty, please follow these steps:

- (a) carefully check the operating instructions, user manual and the terms of this warranty;
- (b) have the model and serial number of the Appliance available;
- (c) have the proof of purchase (e.g. an invoice) available;
- (d) telephone the numbers shown below.

Important Notice

Before calling for service, please ensure that the steps listed in clause 8 above have been followed.

UK & EUROPE

FOR SERVICE
or to find the address of your nearest
authorised service centre in UK & Europe
PLEASE CALL
+44 (0)1934 743322

FOR SPARE PARTS
or to find the address of your nearest
spare parts centre in UK & Europe
PLEASE CALL
+44 (0)1934 743322

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:

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