



Signature Barbecue

Assembly and Operating Instructions



Outdoor Use Only



Australia's Leading Barbecue



Safety Warnings



WARNING: We want you to enjoy your barbecuing experience - Failure to follow the instructions and observe the warnings provided in this operating manual could result in serious bodily injury or damage to property. Please read these instructions completely before assembly or operation of your barbecue.

NOTE TO INSTALLER: This manual must remain with the owner for future reference.

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.

For Your Safety

If you smell gas:

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

In this manual, LPG refers to the mix of propane and butane applicable in your country.

Installation Safety

Warning: Contact your local authority for any building codes regulating the installation of outdoor barbecue appliances. Outdoor installations must conform to local codes.

If this appliance is to be built-in, we recommend that the installation be done in a suitable masonry structure and carried out by a professional tradesperson. Other non-combustible material such as cement board with metal framing may also be used.

Spanner tighten all gas fittings as per instructions.

Safe Location

Do not use barbecue indoors. This is an outdoor cooking appliance. It must only be used outdoors, and must not be used in a building, garage or any other enclosed area.

Do not store combustible materials, gasoline or flammable liquids or vapours within 45 cm of barbecue.

This barbecue is not designed for marine use, and shall not be installed on a boat or any marine craft.

Keep the barbecue and cylinder well ventilated. Do not obstruct the flow of air around the barbecue, as this is required for proper combustion.

For built-in situations, allow adequate ventilation for the barbecue and cylinder, and adequate protection from adverse weather.

Allow clear access to the entire gas supply hose and regulator.

Use your barbecue only on a level surface.

Gas Cylinder Safety

Do not install the gas cylinder beneath the barbecue unless in conjunction with an approved trolley.

Keep the cylinder protected from heat.

Only one gas cylinder may be attached to the appliance at any one time.

When using an LPG supply system (eg portable LPG cylinder) in an enclosure, ventilation must be provided. Keep ventilation opening of any cylinder enclosure clear and free of any debris. 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.

Have the gas cylinder filled by an authorised LPG supplier.

Close the gas cylinder valve after each use.

Do not smoke or use a naked flame near the gas cylinder while disconnecting the gas line between the appliance and gas cylinder.

Do not use a rusty or dented gas cylinder or cylinder with a damaged gas valve.

Do not fill the gas cylinder beyond 80% capacity.

Do not store gas cylinder indoors, or in any enclosed area.

Do not lay the gas cylinder down.



Safe Operation

This barbecue becomes very hot during use, so:

- Keep young children away.
- When handling hot components, the use of protective gloves is recommended.
- Do not allow the flexible gas supply hose or any electrical cord to come in contact with any heated surface of the appliance.

DO NOT wear loose garments or sleeves when using the barbecue.

Do not leave your barbecue unattended whilst in use.

Do not use plastic or glass utensils on the barbecue.

Do not operate barbecue in strong winds.

Do not move the appliance during use.

Do not allow children to operate this appliance.

Do not operate window roasting hoods in the rain.

Do not disconnect any gas fittings while the appliance is operating.

Safe Lighting

Always leak-test with a solution of soapy water. Do not test for gas leaks with a naked flame.

Always fully open the roasting hood or remove the metal lid of the appliance before lighting.

Visually check burner flames to confirm lighting.

Do not lean over barbecue when lighting.

Do not use charcoal or any other solid fuel in this appliance.

Safe Care and Maintenance

Keep your barbecue clean. In particular:

- 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 empty and clean grease receptacle.
- Clean the appliance at least twice annually.
- 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.
- Do not use caustic based cleaning agents on the barbecue.

Check all gas hoses and line connections for damage, cuts or cracks each time the appliance is to be used.

Do not attempt to modify the appliance. Any modification to this appliance may be dangerous.

Do not attempt to dismantle or adjust control valves or regulator.

If there is a fire

Most fires are caused by a build up of grease, or by an improper gas connection.

Ensure all people and pets are kept as far away as possible.

If you are able, turn the gas off at the cylinder or for piped installations, the on/off valve.

Use a fire extinguisher if possible. If water is the only fire retardant available, thoroughly soak the area around the appliance. When spraying water on the barbecue itself, do not use a strong jet of water, as this may cause splashing of burning grease, resulting in a further spreading of the fire. Rather spray lightly over the frame cooking surfaces to cool the appliance below ignition temperature.

Caution: Electrical Warning

If your barbecue incorporates any electrical component, such as a rotisserie, you must ENSURE that the electrical component complies with all local and individual CE country regulations in regard to voltage and grounding of appliances and all wiring regulations. If an external electrical source is utilised, this outdoor cooking appliance, when installed, must be electrically grounded in accordance with the local codes.

- 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.
- Some foods produce flammable fats and juices. Attend an operating barbecue at all times. Damage caused by fat & grease fires is not covered by warranty. 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.



Locating Your Barbecue

Most importantly, this is an outdoor appliance. Ensure your barbecue is positioned safely away from anything that can catch fire.

Indoor Use Only: Under no circumstances is this barbecue to be used indoors. This includes garages or any other enclosed area.

Clearance From Combustibles: Ensure your barbecue remains at a distance of at least 45 cm from any combustible material such as wood, gyprock, paper and plants. Do not store combustible materials, gasoline or flammable liquids or vapours within 45 cm of the barbecue.

Adequate Ventilation: Ensure there is adequate ventilation for both the barbecue and cylinder. This is required not only for proper combustion, but also to prevent gas build up.

Firm Level Surface: Use your barbecue only on a firm level surface. This barbecue is not designed for recreational vehicles, and shall not be installed on a boat or any marine craft.

Protection From Weather: Keep the barbecue protected from adverse weather, including rain and high winds. Polyvinyl covers are available that have been specially designed for this range of barbecues.

Maintenance Access: When your barbecue is installed, you should be able to access the gas supply line including the gas piping or hose, gas regulator, gas cylinder and any shut off valves.

Installation Options

Fixed (Piped) Installations

There are two methods of connecting a fixed gas supply to your barbecue, both of which require the services of a licensed gas fitter:

- For built in (ie non-mobile) installations, the barbecue inlet can be connected directly to copper piping. From here the barbecue cannot be moved.
- Alternatively, the copper piping can terminate in a "bayonet point" on a wall or other structure. A special hose and terminator allows the barbecue to be connected and disconnected from the bayonet point safely and conveniently. This allows the barbecue to be moved if necessary.

Portable LPG/Propane Cylinder

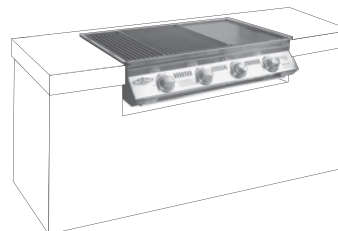
The most flexible arrangement is a portable LPG/propane gas cylinder attached by a special hose and regulator to your barbecue. Although the cylinder needs to be refilled or exchanged when empty, this installation has the advantage of being more mobile, and not requiring the services of a licensed gas fitter.

For portable LPG installations, fit only the correct regulator and hose for your country gas category and operating pressure to your cylinder. Your barbecue may either be supplied with a regulator and hose to suit your country gas category and pressure, or with a brass inlet adaptor to which you will have to attach a regulator and hose supplied by your local gas supplier. Check with your local gas authority or gas supplier for details.



Built in or Mobile Trolley/Cart

Whatever gas option you choose, your barbecue can be mounted on a mobile trolley/cart, or it can be permanently built-in. Details of built-in requirements are on the next page. Details for the assembly of your mobile trolley or cart are included with its separate packaging.





For Built-In Units Only

General Requirements

We recommend that this installation be done in a masonry structure and carried out by a professional tradesperson. Other non-combustible material such as Hardiplank, Villaboard with metal studs may also be used. This appliance must not be installed under or on any combustible material. Minimum clearance from combustible construction materials to all sides of the appliance is 450mm.

The Barbecue Cavity

Your barbecue has been designed to sit into a cavity or cutout rather than be placed directly onto a flat surface. It is important that the dimensions of the cavity conform exactly to those listed below. This will ensure the barbecue sits correctly in the cavity, and that the barbecue has sufficient ventilation to operate efficiently and safely. It also allows room for any roasting hood to open freely,

In creating the cavity, you should ensure that you have convenient access to the gas connection point and associated hardware:

- If the gas for your barbecue is supplied by a portable gas bottle, you will need access to the gas connection point, the gas hose and the gas cylinder at all times.
- If the gas for your barbecue is supplied by a fixed piped gas supply, you will need access to the gas connection point, the piping and the shutoff valve.

The Cylinder Compartment

If the gas for your barbecue is to be supplied by a portable LPG/propane cylinder, you will need to ensure that adequate provision is made to house the cylinder safely. The following must be adhered to:















Keep out of heat: The cylinder and hose must be sheltered from the sun's direct heat. The flexible PVC hose assembly supplied must not be exposed to temperatures in excess of 60°C. DO NOT allow the hose to come in contact with the hot surface of the barbecue body.

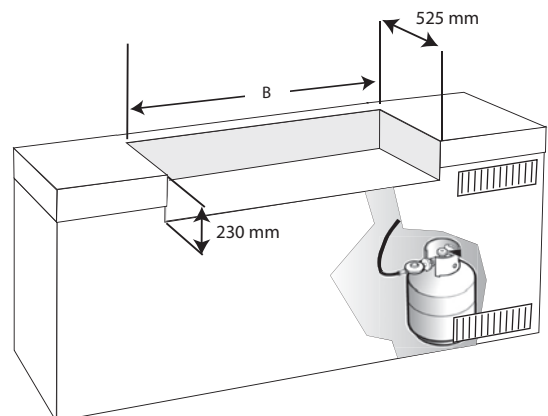
Keep cylinder upright: The cylinder must be housed securely. It must remain upright at all times. It can be either attached to a firm vertical wall by a cylinder bracket, or stored on a firm level base.

Requirements for cylinder base: If the cylinder is to be stored on a flat base, the base must be made from non-combustible material. Soil or grass is not an appropriate surface. Ensure there is adequate drainage, and that water cannot collect around the cylinder.

Requirements for cylinder compartment: Where the cylinder is to be kept inside an enclosure, you must ensure there is 200 square centimetres of open ventilation at each of the top and the bottom of the enclosure, for each cylinder stored in it. This prevents leaking gas from building up in a confined space. 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.

Built-in Cavity Dimensions

	B
x 2  	523mm
x 3   	690mm
x 4    	846mm
x 5     	1003mm



Assembly Instructions

Before You Start

Note the tools you will need before you begin.

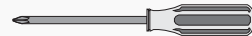
Remove any packaging material or protective plastic from components.

Check for damaged or missing parts, and consult your retailer if necessary.

Mobile trolleys are optional. You should follow the separate instructions that came with the trolley before assembling and installing your barbecue.



*adjustable spanner/
wrench*



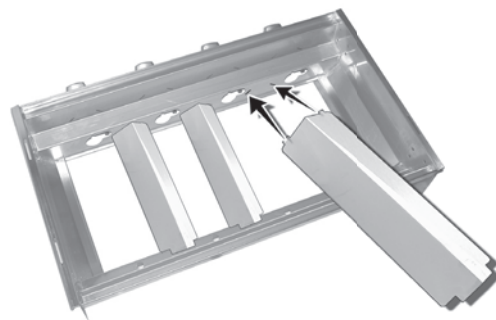
*Phillips Head
Screwdriver*

Check Gas Type

Check with your local gas supplier to ensure that your barbecue gas category, and information on the appliance data plate is correct for the gas supply in your country. You will find the gas type label on the side of your barbecue. You should also refer the technical information on the back of this manual. If your barbecue is of the incorrect gas type or pressure, or if you are unsure, consult your dealer before going any further.

Fitting The Heat Reflectors

There is one heat reflector between each burner. Completely remove all of the plastic film from the reflectors. The tabs fit into the slots in the front end of the barbecue (behind the control fascia). If the slots are partially covered with enamel, work the tabs until the enamel clears.

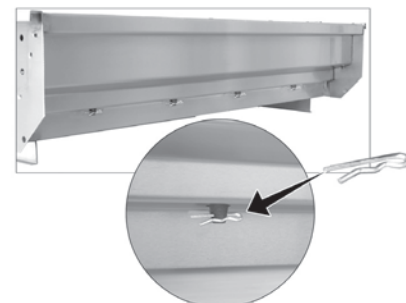
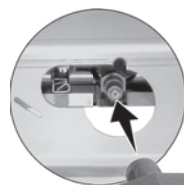
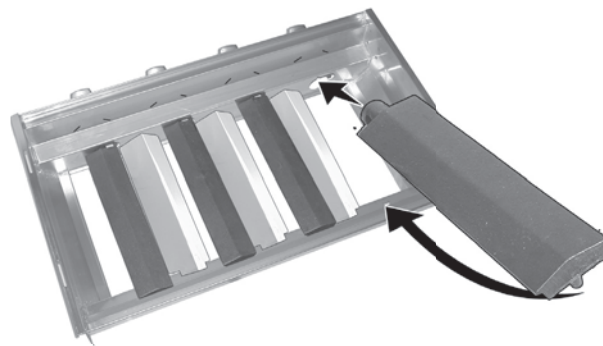


Check The Burners

The burners should already be fitted to the barbecue. If they are not, or if they moved during shipping, they need to be replaced as follows:

Remove the retaining clip from the burners. Fit the burners, open end first, over the stem of the control valves at the front of the barbecue. Lower the other end of the burner so the lug locates into the corresponding hole at the rear of the barbecue.

Replace the retaining clips into the burner lugs so the burners stay in position. You need to do this from behind the barbecue, underneath the back panel.



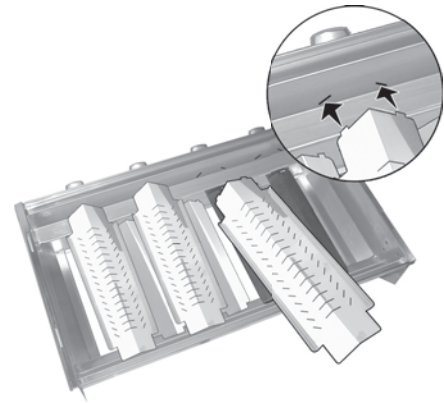


Assembly Instructions

Fit The Vaporizers

The Vaporizers are designed to vaporise fats and juices from your food. The Vaporizers reduce flare-ups and help to add that great barbecue flavour. The Vaporizers must be fitted to the same side of the barbecue as the grill (usually on the right). They will not work if fitted under the solid plate.

To install the Vaporizers, remove all plastic and/or cardboard packaging material. Insert the Vaporizers similarly to the heat reflectors, except they occupy the slots closer to the top of the barbecue.

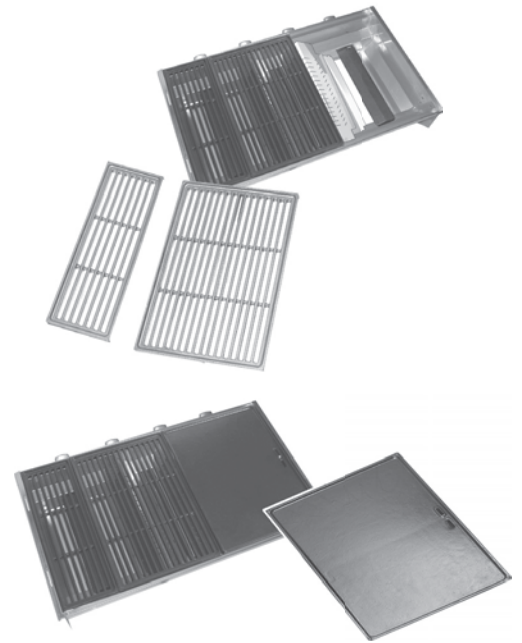


Note: Vaporizer grid style may vary between barbecues.

Fit The Cooking Plates And Grills

We recommend fitting the solid plate to the left-hand side of the barbecue frame (with the drain hole to the extreme left). The grills can be fitted to the right hand side of the barbecue frame. The grills must always be positioned over the Vaporizers.

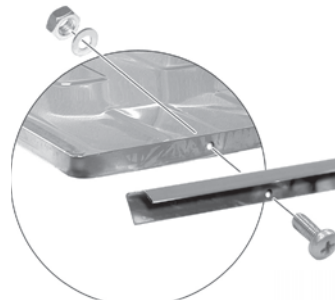
This appliance is designed to ventilate air through the barbecue while it is operating. Do not fit additional cooking plates to the top of the barbecue. Doing so will prevent the unit from ventilating and will cause serious damage to the barbecue.



Set Up The Grease Tray

Slide the grease tray into the underside of the barbecue body.

Screw the handle to the front of the grease tray as shown.





Connection to Barbecue & Gas Supply

Before You Begin

If you have not done so already, check the gas type label as described earlier.

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.

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

The flexible PVC hose assembly supplied must not be exposed to temperatures in excess of 60°C. DO NOT expose to the sun's direct heat and DO NOT allow the hose to come in contact with the hot surface of the barbecue body.

This barbecue is not approved for use on recreational vehicles or marine craft.

Check with your local gas supplier to ensure that your barbecue gas category, and information on the appliance data plate is correct for the gas supply in your country. You will find the gas type label on the side of your barbecue. You should also refer to the technical information on the back of this manual. If your barbecue is of the incorrect gas type or pressure, or if you are unsure, consult your dealer before going any further.

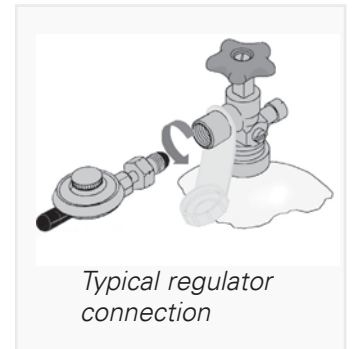
Mobile Installation - Portable LPG

Recommended minimum LPG cylinder capacity for use with this appliance is 4kg. Maximum portable LPG cylinder capacity for use with this appliance is 15kg. Ensure the cylinder valve and barbecue control knobs are all off. Remove the protective cap from the cylinder if present.

Fit only the correct regulator and hose for your country gas category and operating pressure to your cylinder. Your barbecue may either be supplied with a regulator and hose to suit your country gas category and pressure, or with a brass inlet adaptor to which you will have to attach a regulator and hose supplied by your local gas supplier. The hose must not exceed 1.50m in length.

Following the instructions that came with your regulator, connect the hose and regulator to the gas inlet adaptor supplied. This adaptor is then fitted to the inlet of the barbecue, located on the right hand side of the unit. Ensure the hose does not twist or kink.

Secure all joints spanner (wrench) tight but do not over-tighten. Proceed to leak test.



Fixed Installation - Portable LP Gas/Propane.

Connect the gas supply line to the barbecue inlet located on the right side of the appliance using either hard plumbing, or a flexible hose connected to a bayonet point. Refer to your local installation code for pipe sizing details. Secure all joints spanner tight but do not over-tighten. Proceed to leak test.

Test gas pressure by removing the last burner from the left hand side of the barbecue and attaching a hose and pressure gauge to the end of the gas valve. Turn on 2 burners and check the pressure.

For mobile trolley installations that use flexible hosing to connect to a static propane supply, a chain or similar restraining device must be fitted to prevent strain on the gas supply line. One end of the chain should attach to the barbecue; the other end should attach to a fixed structural point close to where the hose connects to the gas piping. The chain must be at least 30% shorter than the gas supply line. In this way, if the barbecue is accidentally moved, the chain stops the barbecue from stretching the hose.



Connection to Barbecue & Gas Supply

Disconnecting The Gas Supply

Always ensure that all gas controls on the appliance and on the cylinder are off before disconnecting or removing the gas cylinder. Do not smoke or use a naked flame near the appliance or gas cylinder while connecting or disconnecting the gas line.

If installed in an enclosure, 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.

Secure All Joints And Leak Test

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. Never use a naked flame to check for gas leaks.

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

Make sure that the gas supply valve on the gas cylinder or the shut off valve on the supply line is turned 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, including the hose and regulator.

Bubbling of the solution will indicate that there is a leak present.

Re-tighten or re-seal any joints that are leaking.

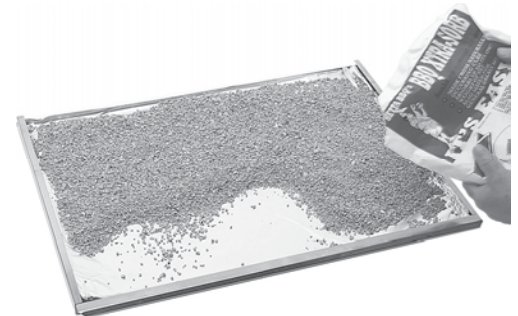
If a leak persists contact your distributor for assistance.



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 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



Before You Light The Barbecue

Perform the following checks

- Make sure all gas connections are tight and leak tested. Gas regulators that are fitted with a hand-tightening wheel should be checked to ensure that the connection is secure. Some regulators do not have a hand-tightening wheel: these must be tightened with a spanner or wrench.
- 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 any side burner you have installed are up. If you do not, gases can build up inside the hood and create a dangerous situation.



Using Your Barbecue

Lighting The Barbecue

Your barbecue is equipped with a safety feature that prevents the burners from being accidentally turned on. You must push the knob inwards to disengage the lock and allow the knob to rotate.

1. Push in and hold the far right control knob down while turning slowly in a counter-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.

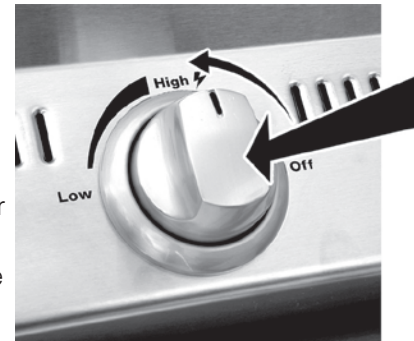
The other burners can now be lit successively, from right to left

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.

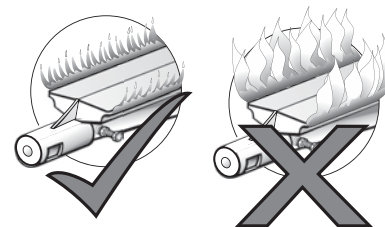
Manual Lighting

Press and turn the right hand control knob anti-clockwise to the High position, then light the right hand burner immediately through the gap between the front of the drip tray and the barbecue body.



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 screw on the side of the burner. Turn the screw in an anti-clockwise rotation to remove the yellow. If you are unable to achieve correct operation, consult your dealer.

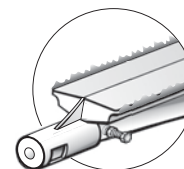


Controlling The Burners

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.



high flame



low flame



Using Your Barbecue

Preparing The Plates And Grills

The porcelain enamel coated grills supplied with your barbecue do not require seasoning before they are used: simply wash them thoroughly with soapy water, dry, and place on the barbecue.

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 as well as the cylinder valve.
2. Allow barbecue to cool.
3. Clean the drip tray and cooking surfaces.

Direct Cooking Method

Commonly used for traditional barbecuing. Place food over the lit grill section. Excess flaring may occur so 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, 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.

If you are cooking a roast, it is always 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.



Getting The Most From Your Barbecue

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 the outside two burners to high. Close the hood, and allow to preheat for about 8 minutes. Then reduce the burner settings to achieve and maintain the required temperature, by following these guidelines.

Maintaining 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 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.

Two burner	Both burners slightly below medium
Three burner	Middle burner off Two outside burners to medium
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	45-55 min per kg
Lamb	180°C	45-55 min per kg
Pork	170°C	55-60 min per kg
Veal	160°C	40-50 min per kg
Poultry	180°C	40-50 min per kg
Seafood	150°C	20-30 min per kg

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 when medium. Chicken and Turkey should be 85-90°C

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
- Two burners on medium produces 195°C
- Two burners on high produces 240°C

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.



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



Cleaning Your Barbecue

Stainless Steel Barbecue and Cart Panels

After the appliance has been used, wash down the surfaces with hot soapy water. Avoid abrasive cleaners or brushes as these could damage the surface and graphics, especially on the control panel.

The surface of the stainless steel has a grain. Always clean in straight lines along the grain of the steel and avoid scratching. Do not use steel wool. Near the ocean or salt-water environment, wash regularly, rinse and then dry before covering. Covering a salt sprayed stainless steel product while still wet will allow salt deposits to form, causing rust to form even on very high grade stainless steel.

Discoloration of Stainless Steel

Discoloration of stainless steel, caused by high heat is known as 'Chromium Oxide' and sometimes appears as a light brown colouring over the surface of the steel. In most cases, this discoloration can be removed with a suitable stainless steel polish. Note: Discoloration of the stainless steel is not covered under warranty.



Plates and Grills

For porcelain enamel coated cooking surfaces, do not use any metal tools to clean the surface. Use only a brass bristle wire brush to remove hard deposits. Gently 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.

Drip Tray

Replace aluminium foil on main drip tray (if used) and clean both waste trays at regular intervals to prevent grease build-up, which could result in a grease fire and void the barbecue warranty.

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

Burners

- Check main opening, throat and venturi to each 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.



Storing Your Barbecue

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

If storing the barbecue indoors remove gas cylinder and store the cylinder in a ventilated area outdoors.

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. eg a polyester or vinyl barbecue cover.

Frequently check and tighten all nuts and bolts on the barbecue and trolley

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



Service And 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). Spare parts are available from your retailer or the manufacturer.

	Each use	Every 6 months	By authorised service agent 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 trolley		✓	
Clean and inspect Vaporizers		✓	
Clean and inspect barbecue burners		✓	
Clean and inspect gas injectors and control valves			✓
Check working of ignition system			✓

Trouble Shooting Guide

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	Refill cylinder with gas
	Kink in gas hose	Check that the gas line is not kinked or twisted
Burners will not cross light from one to the other	Wind or breeze affecting operation	Ensure that the appliance is located out of the way of wind
		Check that cross light channel is in place Check that burner ports are free of obstructions.
Low flame level or low heat output		Check you are running on correct gas Check gas injector size is correct



Warranty

Should any part fail due to defective workmanship or faulty materials within the specified period from the date of purchase, BeefEater or its distributor will repair or, (at distributors option), replace the defective part free of charge..

• **LP / Propane Gas Cylinder**

The cylinder manufacturer is responsible for the materials, workmanship and performance of the gas cylinder. Contact your dealer or the cylinder manufacturer in respect of all warranty claims or service.

• **Warranty Administration**

In Australia, warranty is administered by BeefEater Barbecues. In other countries, contact your authorised BeefEater retailer for details of your BeefEater distributor.

- To ensure speedy processing of your warranty service claim, ensure that you record all specific details about your appliance in the space provided. Keep this information handy for future reference.

NOT COVERED

Exposure of the barbecue appliance to the elements should be minimised. Once the unit has cooled and is cleaned, store the barbecue under cover. Polyester/ Vinyl barbecue covers are an optional accessory that will ensure years of trouble free operation.

This warranty does not cover the purchaser or any other person for damage, malfunction or loss due to the following:

- Lack of maintenance, abuse, neglect, misuse, accident or improper installation of this appliance.
- Scratches, dents, corrosion or discolouring caused by heat, abrasive or chemical cleaners or chipping on porcelain parts.
- Corrosion or damage caused by exposure to the elements, grease fires, insects, weather or hail.

Note: Barbecues must be covered

when not in use.

- Cleaning and normal wear and tear. Service calls of this nature are chargeable.
- Rusting of cast iron plates, grills and burners.
Note: Rust should be removed by a scrub pad and the surface coated with cooking oil. See owners manual – Caring for cast iron cooking surfaces. Cooktops must be covered when not in use.
- Commercial use of the barbecue.
- Unauthorised repairs during the warranty period
- Removal or re-installation costs.
- Cracks and weathering of timber parts caused by exposure to the elements or damage by weather, heat, insects, chemicals or foods acids or juices.
- Viewing window glass (or other glass components) are not covered for accidental or damage or breakage.

Conditions of Warranty

1. The appliance is delivered to the BeefEater distributor's service department or authorised service agent and freight charges both ways are paid by the owner. No liability is accepted for loss or damage during transit.
2. The appliance is installed by a qualified person and operated and maintained in accordance with the instructions supplied. Repairs or service must be carried out by an authorised person.
3. Installation must conform to the applicable Gas, Electrical and Building standards laid down by the local codes for your country or region.
4. No alterations or repairs have been carried out without obtaining the distributors prior consent. Such repair or any replacement does not extend the warranty period.
5. Proof of purchase together with the warranty card must be provided to verify purchase date and establish

the warranty period. Only the original purchaser is covered under this warranty.

6. The warranty period is calculated from the date of purchase only.
7. Where this warranty is inconsistent with any state laws, the statutory rights of the purchaser shall prevail.
8. Parts installed from other manufacturers' products will void this warranty

DISCOVERY SERIES	
Warranty Terms	
Barbecue Frame	5 years
Cast Iron Burners	3 years
Porcelain Cooktops	5 years
Valves	3 years
Ignition System	1 year
Vaporizer Grids	1 year
All other parts**	1 year
Roasting Hoods	
Body	3 years
All other parts	1 year
Side Burners	
Body	1 year
Burner	1 year
Cast Alloy Parts	1 year
All other parts	1 year
Trolleys	
Galvanised Steel Parts	1 year
Timber Parts	1 year
All other parts	1 year

**Glass – All glass components are covered by a 30 day – first up failure warranty. All claims for glass breakage must be made within 30 days from the date of purchase. Claims for breakage after this period will not be recognised.

SERVICE ASSISTANCE

To assist you when contacting your after sales service contact to arrange a service call please complete the following details and have them ready when you call. You do not need to register your warranty. However, you must retain your receipt or proof of purchase. When claiming warranty for this appliance you must provide a copy of your proof of purchase receipt. No claims for warranty will be accepted without proof of purchase.

Warranty Registration

Register your warranty on-line at www.beefeaterbbq.com

Model number
Serial number
Retailer purchased from
Date of purchase

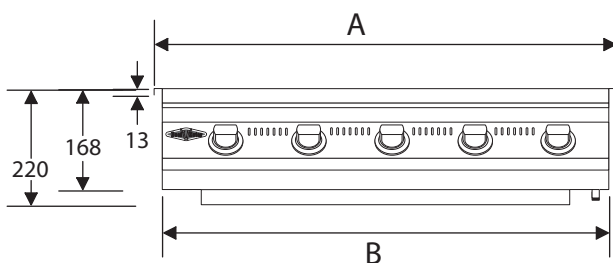
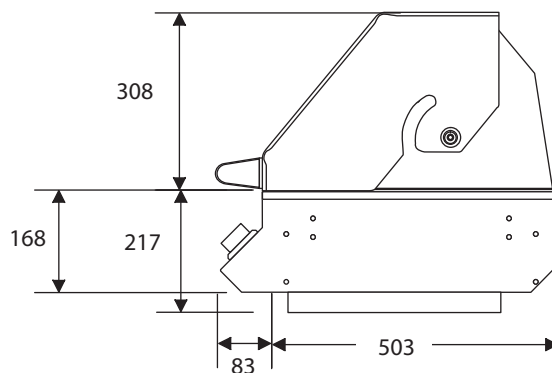
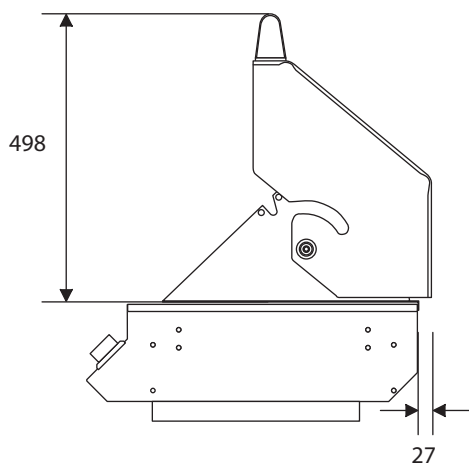
Woodland Home Products

visit our website: www.beefeaterbbq.com
for details of your nearest
BeefEater stockist, or e-mail:
mail@beefeaterbbq.com



Technical Specifications

Barbecue Dimensions (mm)

















	A	B
x 2	530	495
x 3	697	660
x 4	854	816
x 5	1011	973



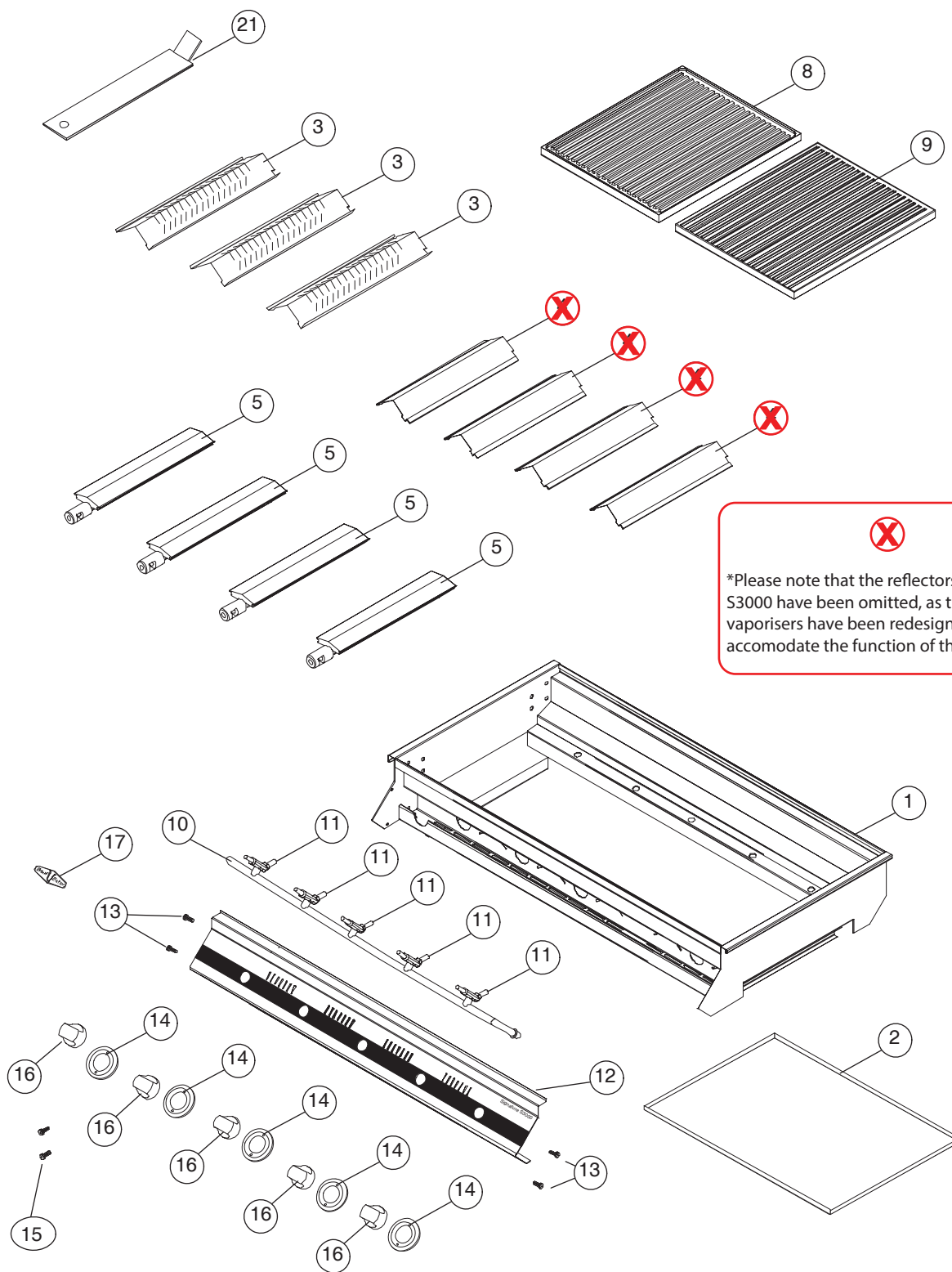
Gas Consumption

BeefEater Signature Series		CE No. 048AT-0003	
Country	Gas Category/Gas Type	Injector Size	
Austria	I ₃ B/P..... 50mbar	0.99 mm	
Belgium	I ₃ +..... 28/37 mbar	1.15 mm	
Denmark	I ₃ B/P..... 30mbar	1.15 mm	
Finland	I ₃ B/P..... 30mbar	1.15 mm	
France	I ₃ +..... 28/37 mbar	1.15 mm	
Germany	I ₃ B/P..... 50mbar	0.99 mm	
Greece	I ₃ +..... 28/37 mbar	1.15 mm	
Ireland	I ₃ +..... 28/37 mbar	1.15 mm	
Italy	I ₃ +..... 28/37 mbar	1.15 mm	
Luxembourg	I ₃ +..... 28/37 mbar	1.15 mm	
Netherlands	I ₃ B/P..... 30mbar	1.15 mm	
Norway	I ₃ B/P..... 30mbar	1.15 mm	
Portugal	I ₃ +..... 28/37 mbar	1.15 mm	
Spain	I ₃ +..... 28/37 mbar	1.15 mm	
Sweden	I ₃ B/P..... 30mbar	1.15 mm	
United Kingdom	I ₃ +..... 28/37 mbar	1.15 mm	

	MJ/hr	kW	g/hr
x 2  	38	10.6	765
x 3   	57	15.9	1145
x 4    	76	21.2	1525
x 5     	95	26.5	1905
side burner	12	3.4	245



Spare Parts





Spare Parts

Ref #	Description	⊕ ⊕		⊕ ⊕ ⊕		⊕ ⊕ ⊕ ⊕		⊕ ⊕ ⊕ ⊕ ⊕	
		Code	QTY	Code	QTY	Code	QTY	Code	QTY
1	Barbecue	20022	1	21830	1	21840	1	21850	1
2	Grease tray - Stainless Steel	190108	1	190101	1	190103	1	190106	1
3	Vaporizer grid	060504	1	060504	2	060504	3	060504	4
4	Reflector	060502		OMITTED		060502	3	060502	4
5	Burner	94701	2	94701	3	94701	4	94701	5
8	Plate (Grill Plate)	94008DLX	1	94013DLX	1	94015DLX	1	94015DLX	1
9	Grate (Grill)	94108DLX	1	94113DLX	1	94115DLX	1	94113DLX	2
10	Manifold - with gas controls	120713	1	130731	1	140729	1	150714	1
11	Gas control valve & Ignition	040133	2	040133	3	040133	4	040133	5
12	Fascia	120501	1	130508	1	140512	1	150504	1
13	Fascia Screw	030154	4	030154	4	030154	4	030154	4
14	Bezel - (Knob surround)	060511	2	060511	3	060511	4	060511	5
15	Bezel screw	030156	4	030156	6	030156	8	030156	10
16	Knob	95258	2	95258	3	95258	4	95258	5
17	BeefEater badge and circlips	060509	1	060509	1	060509	1	060509	1
18	Gas Injector -0.99	040126	2	040126	3	040126	4	040126	5
19	Gas Injector -1.15	040125	2	040125	3	040125	4	040125	5
21	Plate and Grate Lifter	060507	1	060507	1	060507	1	060507	1



Accessories Available

Your retailer can advise on the range of BeefEater accessories available to help you take full advantage of the barbecue cooking opportunities available with your roasting hood.



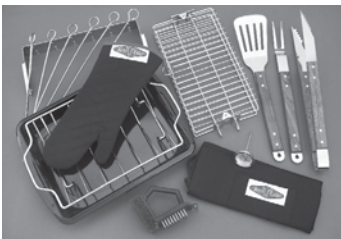
Apron & Mitt Set



Polyester Cover



Meat Thermometer



Chef Set



Baking Dish



Motorised Rotisserie

4.5 SIGBBQINS_CE_GB_1110

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Australia's Leading Barbecue