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Municipal 615

Barbeque 2 burner

Plant No.

1272040

1272041



5 Kenilworth Ave, Edwardstown, SA 5039
Fax 08 8277 9217, Phone 08 8374 1999,

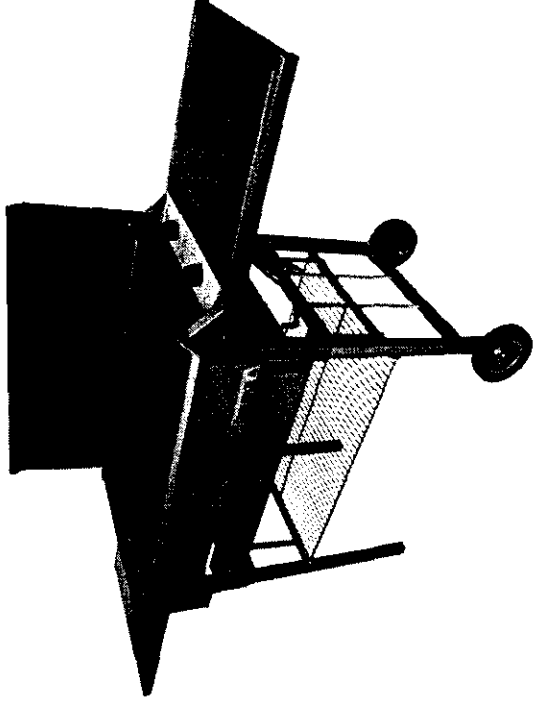
Web www.heatlie.com.au, Email info@heatlie.com.au

SCANNED

10/2010

Instructions and General Information

The Heatlie Barbecue Series



The Heatlie Barbecue has the following advantages:

- Energy efficient with the revolutionary Heatlie Ribbon System
- Unique right to left burner positioning for better heat distribution
- Solid 5mm oil quenched mild steel hotplate with raised edge to avoid unwanted flare-ups
- Auto push button dual piezo ignition for easy starting
- Externally fitted gas taps which prevents taps overheating
- Leg kits come complete with patented gas cylinder bracket
- Available in DS, all stainless steel models or SP, powder coated finish
- Natural or Propane Gas models available.

Plus a large variety of accessories to suit your cooking requirements:

- Warming Drawer to keep foods hot before serving (WD1150,850,700)
- End Table to add extra space for serving (ET50)
- Protective Cover which protects the hotplate when not in use and acts as a windshield when cooking (PC1150,850,700)
- Optional 10mm oil quenched steel hotplate (eg.HM1150DS10)
- Optional flame protection device (eg.HM1150DSF)
- Drain extension for fat removal when catering for large numbers (DE30DS)

Rev 18-5-10

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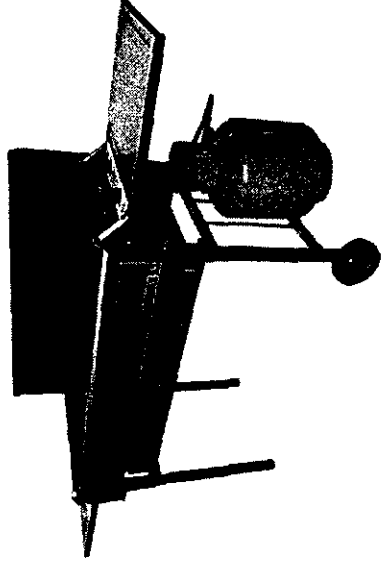
Overall Design No.	208588
Ribbon Burner System	No.RD 100131
Gas Cylinder Holder	No.2084-88
AGA Approval	No. 4883
Barbecue Models:	750, 850 & 1150

Action will be taken against those who copy



The Heatlie Barbecue Series

Congratulations on your decision to purchase a Heatlie Barbecue. Enjoy the power and efficiency of the Ribbon Burner System, and remember - no matter how much food you cook on our barbecues, you'll never have to worry about flare-ups!



Container Contents

The following items should be standard with the delivery of your Heatlie Barbecue:

- 1 Heatlie Barbecue cook-top including four corner thumbscrews

Leg Kit Box containing:

(For mobile barbecues)

- 2 wheels
- 1 Wheel leg end complete with patented cylinder bracket
- 2 stub axle assemblies (each including 1 stub axle, 2x1/2" washers, 1x3/8" washer, 1x3/8th nyalock nut
- 1 leg end

Wheel Kit Assembly

Remove contents of Leg Kit Box.

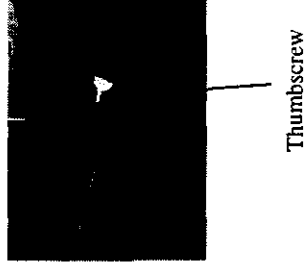
To secure wheels on wheel leg kit:

- 1 Remove all washers and nut from the stub axle
- 2 Pass axles through hole at the bottom of the wheel leg so that the axle thread is protruding from the outer side of the leg
- 3 Place both the 1/2" washers on the axle
- 4 Place the wheel on the axle
- 5 Place the 3/8" washer on the axle
- 6 Screw the nyalock nut with the nylon on the external side
- 7 Tighten nut to required tension using spanner
- 8 Repeat process for other wheel

Heatlie Barbecue Assembly

Note: If Warming Drawer is being used, please refer to 'Assembly of Heatlie Accessories' before commencing.

- 1 Twist out thumbscrews on corner of cook-top for enough so as not to interfere with the insertion of the legs.
- 2 The legs with Gas Cylinder Bracket belong at the end where the gas controls are located.
- 3 Install legs by pushing them up into the corner stubs of the barbecue.
- 4 Ensure legs penetrate past the thumbscrew level and then tighten the thumbscrews.
- 5 Legs can be slightly raised using thumbscrews to achieve slight fall on cook-top for fat drainage.
- 6 Hint: Once final leveling is achieved keep thumbscrews tightened - this keeps unit rigid and prevents legs dropping when moving unit.



Thumbscrew

Gas Cylinder and Line Fittings

1. **9 kg Gas Cylinder only:** Hang gas cylinder on the brackets provided. The handle at the top of the cylinder sits over the bent brackets as shown.

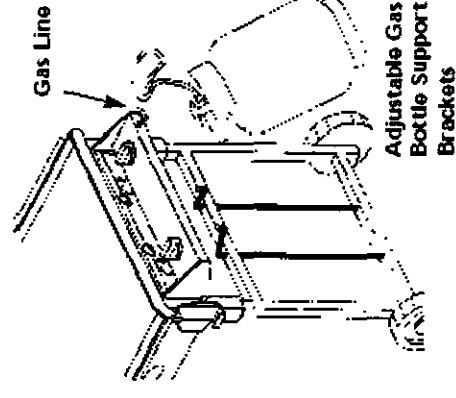
2. **Regulator:** Connect the regulator to the cylinder. Do not over-tighten.

Tighten gas cylinder connection with fingers (left hand external thread POL Type 21 CGA510 fitting). Keep gas line away from potential hot surfaces.

Note: This is a low pressure appliance and the pressure regulator must be used.

You cannot connect this LPG BBQ directly to a natural gas supply. The Heatlie BBQ can be easily converted for use with Natural Gas (refer to conversion instructions).

3. **Leak Test:** With the gas line connected to the controls - turn gas on at cylinder and check for leaks. Use soapy water - brush over joints on gas cylinder and connection at controller unit and watch for bubbles.



Natural Gas Barbecue Line Fittings

Where the barbecue is supplied for use with Natural Gas, a hose fitting complying to AS1869 (not supplied) with a 1/2" BSP external thread one end and Bayonet connection at other for fitting to the fixed gas supply point is required.

To connect the Bayonet fitting, push it into to the fixed connection and rotate it clockwise to lock into place. When connected, check for leaks. Use soapy water - brush over joints at Bayonet connection point and connection at control unit and watch for bubbles.

The Heatlie LPG BBQ can be easily converted for use with Natural Gas (refer to conversion instructions).

Assembly of Heatlie Accessories

Protective Cover

- 1 Attach handle to outside of protective cover.
- 2 Attach step bracket to the inside of the cover.
- 3 Put screw through the hole in the step bracket making sure that the elevated step of the bracket is facing the rear of the cover (this will allow the cover to be used as a wind shield when cooking).
- 4 Pass screw through cover and into handle.
- 5 Tighten firmly using screwdriver.
- 6 Repeat process for other side of handle.

End Table

- 1 End tables can be placed on either side of barbecue.
- 2 Secure end table by positioning mounting support hook over the top edge of hot-plate allowing adjustable feet to rest against the stub leg of the barbecue cook-top.
- 3 Use end table screws to adjust to desired level making sure that both end table feet are placed against the stub of the barbecue cook-top.

Warming Drawer

- 1 Ensure the BBQ legs have been removed from the BBQ cook-top.
- 2 Turn cook-top upside down (place on grass or non abrasive surface so as to avoid scratching cook-top).
- 3 Remove galvanised sheet base by removing the 4 (or 6) screws using a Phillips head screwdriver.
- 4 Remove drawer from drawer frame.
- 5 Place warming drawer frame on the stub legs of the cook-top base.
- 6 Ensure that the back panel of the drawer frame is at the rear of the BBQ and blanks the space between the frame and cook-top body.
- 7 Insert wheel leg (Gas Control end of the barbecue) through drawer frame into stub leg of BBQ until leg cross rail meets drawer frame (ensure that cylinder bracket is facing out from the BBQ). Tighten thumbscrews.
- 8 Insert other leg kit so that leg cross rail meets drawer frame. Tighten thumbscrews.
- 9 Turn barbecue over onto legs.
- 10 Remove plastic from base of warming drawer.
- 11 Insert drawer into front of drawer frame.

Drain Extension

- 1 Hook drain extension into the drain spout in the front right hand corner of the barbecue cook-top, and tighten the thumb screw.
- 2 Drain extension should extend down towards the ground with the angle facing the middle of the barbecue.
- 3 Place a 20 litre drum or similar container to catch fat and liquids when catering for large numbers.



Location Requirements

WARNING: This appliance shall not be used indoors.

- : It must be located at least 200 mm away from any combustible surfaces and 1.5 metres overhead.
- : This appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.

Any enclosure in which the appliance is used shall comply with one of the following (also see diagrams):

1. An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover (Figure 1).
2. Within a partial enclosure that includes an overhead cover and no more than two walls (Figures 2 and 3).
3. Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply (Figures 4 and 5):
 - (i) At least 25% of the total wall area is completely open and unrestricted.
 - (ii) At least 30% of the remaining wall area is open and unrestricted.
4. 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.

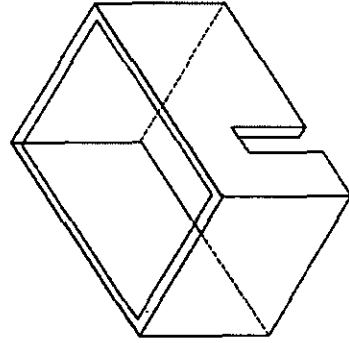


FIGURE F1—OUTDOOR AREA—EXAMPLE 1

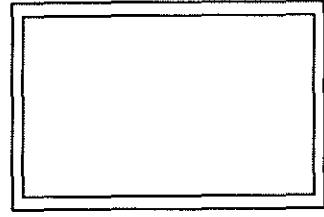


FIGURE F2—OUTDOOR AREA—EXAMPLE 2

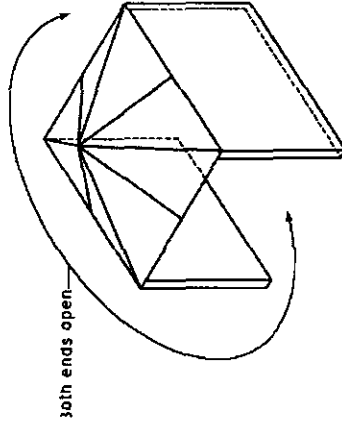
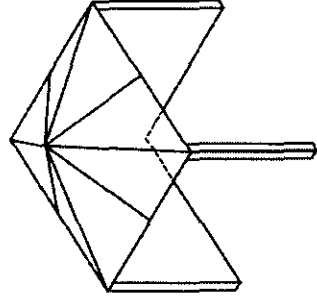


FIGURE F3—OUTDOOR AREA—EXAMPLE 3

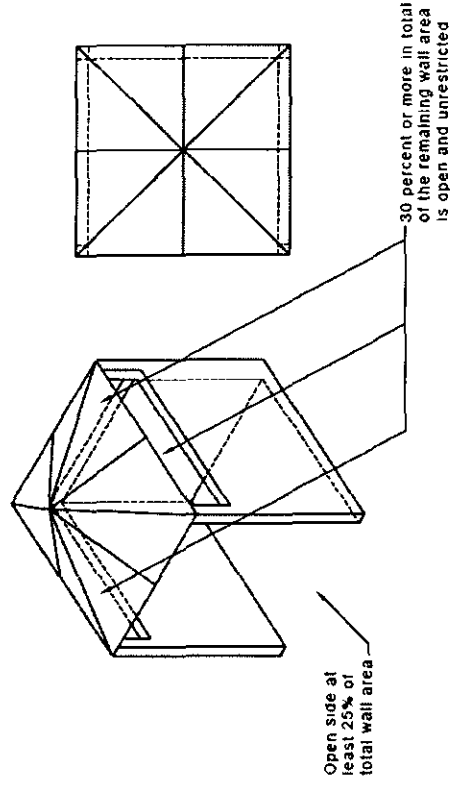
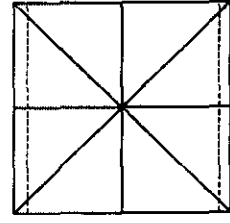


FIGURE F4—OUTDOOR AREA—EXAMPLE 4

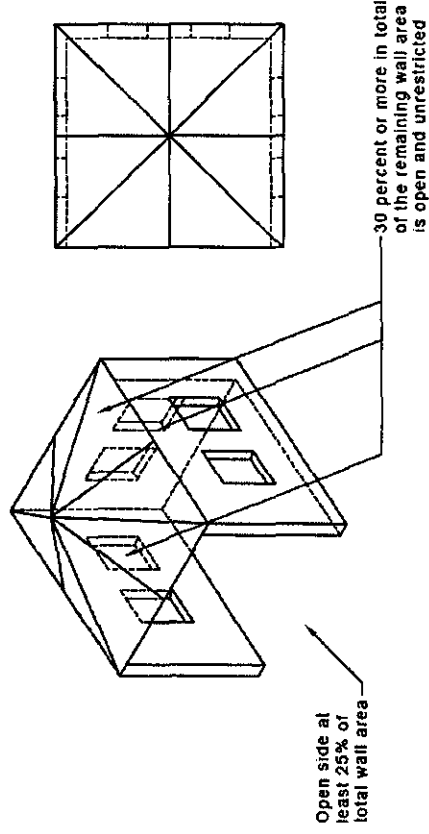
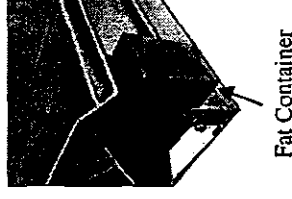


FIGURE F5—OUTDOOR AREA—EXAMPLE 5

Operation

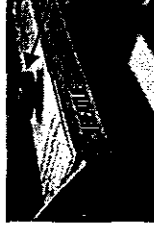
Before lighting

- 1 Be sure the BBQ side is at least 200mm away from any combustible surface and 1.5 metres overhead.
- 2 The unit should be placed on a firm solid surface.
- 3 The unit should be leveled, with a slight incline to the front to be sure that the fat runs into the front valley.
- 4 Place the fat catching can under the spout, in the holder, on the front of the unit. Ensure container is properly located so that it cannot be accidentally dislodged.
- 5 Turn gas burner controls to the OFF position.
- 6 Turn on valve at the 9 kg gas cylinder (for LPG model).
- 7 Check there are no leaks. See Leak Test.



Fat Container

- ### Lighting
- 1 Turn on front gas burner by pushing down the knob and rotating to high. Then push piezo ignition button until burner ignites. Or, light the front burner using 40mm match through porthole, located on the right hand side of the BBQ front panel. If ignition does not occur within 15 seconds, turn off and wait 30 seconds before trying again.



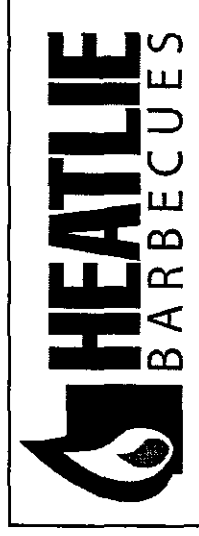
Burner Control Knob (Push down to turn)

- 2 To light rear burner turn knob to high and push piezo igniter or allow about 10 seconds for "cross lighting" to occur.
- 3 Do not leave on High for more than 5 minutes without food load as it may distort or damage hotplate
- 4 After use, turn off knobs and gas supply.

NOTE: if the barbecue does not appear to operate correctly, turn it off and refer to the Troubleshooting Section.

Troubleshooting

1. **Burner will not light:**
For the LPG model, check gas cylinder valve is on and there is plenty of gas in the cylinder. For the Natural Gas model, check the hose is connected correctly at the bayonet fitting and main gas supply valve is on. Check that spark occurs at burner, if not then check wiring connections not loose. Check the gas control valve is working correctly and is on High setting. Otherwise refer to service/repair section.



2. Burner lights but does not stay on:

Check gas cylinder valve is fully on (for LPG model). Check there is plenty of gas in the cylinder (for LPG model). Check the hose is connected correctly at the bayonet fitting (for Natural Gas model). Check that main gas supply valve is fully on (for Natural Gas model). Check the gas control valve is working correctly and is on high setting. Otherwise refer to service/repair section.

3. Flame is low, excessively yellow or depositing soot:

Check the gas cylinder (for LPG model) is not nearly empty (i.e. low pressure). Check that burner ports are not blocked by removing the burner tube assembly and clean as necessary. Check that gas valve is at correct setting. Check there is no blockage (e.g. spider webs) at the burner gas entry mixing tube.

4. Flame is not sharp and blue but is blurry and "soft" and giving off smelly combustion products:

This indicates the burner flame is starving for air. Check all ventilation openings in the barbecue for blockage.

if any of the above conditions cannot be fixed or if the barbecue does not perform correctly, contact the place of purchase, they may be an authorised service centre, or alternatively return the product to Heatlie for repair.

Cooking Tips

For best results place food left-to-right following the direction of the Ribbon Burners.

As the Heatlie Barbecues use a mild steel hotplate cooking surface, it is recommended that the steel hotplate be "seasoned" to reduce the likelihood of food sticking to the hotplate.

This is achieved by following these simple steps:

- 1 Wash the shipping protective coating off the hotplate using warm soapy water (see warning below).
- 2 Rinse and dry hotplate.
- 3 Turn on barbecue and apply a layer of vegetable or cooking oil.
- 4 Turn off barbecue.
- 5 Wipe off layer of oil.

6 After each cooking session, scrape food particles off hotplate and apply a layer of cooking oil before storage. After continual use you will notice a brown film developing over the hotplate. This seasoning process will reduce the likelihood of food sticking to the hotplate. If you scrape the hotplate and avoid scrubbing with hot water you will not need to repeat this process. Wipe down the controls section with warm soapy water. Empty the fat catcher. No other maintenance should be required.

WHEN COOKING:

Turn on High for 5 minutes to pre-heat the hotplate. Longer than 5 minutes may distort or damage hotplate.

For a Medium cooked 20 mm (3/4") steak, cook for 5 minutes each side.

For a Medium cooked gourmet sausage approximately 25 mm (1") diameter, cook for 8 min, rotating every couple of minutes.

Warning:

It may be necessary to use a scourer to remove all the oil. The oil is Lanolin based to protect the hotplate but needs to be removed completely otherwise the oil residue can turn black when heated up. If this happens you will need to use oven cleaner to remove it.

Conversion Instructions

The gas conversion process can only be conducted by authorised persons, should you require this service, contact the place of purchase they may be an authorised service centre, or alternatively return the product to Heatlie Engineering who will undertake the conversion process and testing.

Heatlie Barbecues Series Specifications

Series	1160	850	700
Jet Size (LPG)	1.70mm	1.30mm	1.15mm
Heat output (per burner)	38MJPH	21 MJPH	18MJPH
Jet Size (Natural Gas)	2.65mm	2.05mm	1.9mm
Heat output (per burner)	33MJPH	20MJPH	17MJPH
Cooking Area	1150x520mm	850x520mm	700x520mm

Height - 780mm or 815mm with warming drawer

Finish - Stainless steel or powder coated in burgundy colour

CARE OF YOUR HEATLIE HOTPLATE

1. The first thing to do once you've unpacked your Heatlie BBQ is to wash the hotplate. Using hot soapy water and a sponge, wash the hotplate a couple of times until the water runs clear. The hotplate has a light coat of lanoline oil, which helps protect the raw steel from rust, but needs to be removed completely before it is heated up for the first time. The water will appear very dirty on its first wash, this is because it has some residue of fine metal dust leftover from the polishing process at the factory.
2. You may need to wash the hotplate a couple of times until the water is clear. Then give it a final rinse with clean water.
3. Run you hand over the plate to make sure there is no residue of oil left on it, if it feels tacky, there may be some oil left and you may need to use something stronger like a non-metallic scourer to remove it. (do not use a steel scourer)
4. Once you are satisfied you have a perfectly clean plate, give it a very light coating of any edible oil you have in your kitchen. (like olive oil)
5. Make sure the BBQ has been connected to the gas correctly before lighting, by following the instructions on the BBQ instruction panel.
6. Turn both burners on to High.
7. Heat for 2-3 minutes. Turn the BBQ off.
8. Wipe the oil from the Hotplate.
9. Re-apply another thin layer of oil. You are now ready to cook.
10. Once again, turn on both burners to high. Pre-heat your hotplate for around five (5) minutes. (DO NOT PRE-HEAT FOR LONGER - YOU MAY BUCKLE YOUR HOTPLATE).
11. Do not leave your BBQ heating without food for long periods of time, as this can damage the hotplate and cause warping.
12. During the first few 'cook-ups', the plate will cure. During this process the food may stick to the hotplate a bit, but this is only temporary. Once the plate is properly cured, food will not stick.
13. **Physical Changes to your Hotplate:** As you heat up the steel, it will change colour, this is perfectly normal. It will darken directly over the burners first, as this is where it gets hottest. This colouring process will eventually spread over most of your hotplate. Your hotplate will never look 'beautiful and shiny' again.
14. After use, do not wash the hotplate in an attempt to make it look like it use too. You need the fat/grease from the previous cook to protect your hotplate from rust.
15. All you need to do is scrape food particles and excess oil from the hotplate, using a scraper (something like a paint scraper). You may like to wipe it over with paper towel, but do not remove all the oil. If you decide you must clean and remove all the oil from the plate, you will need to re-coat the plate with oil to help protect it from rust.
16. The next time you use the BBQ, simply heat it up, give it a quick wipe over with paper towel if you want, then start cooking.

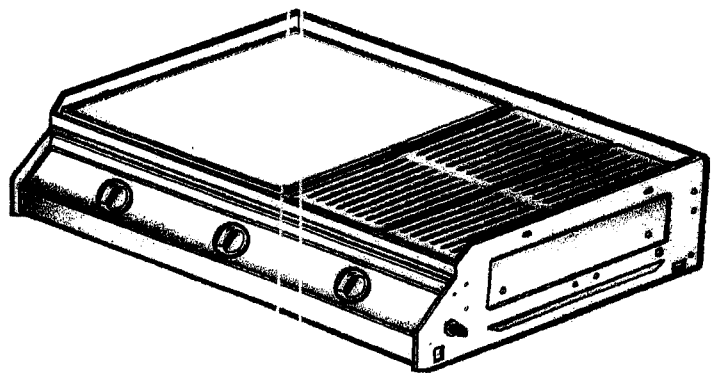
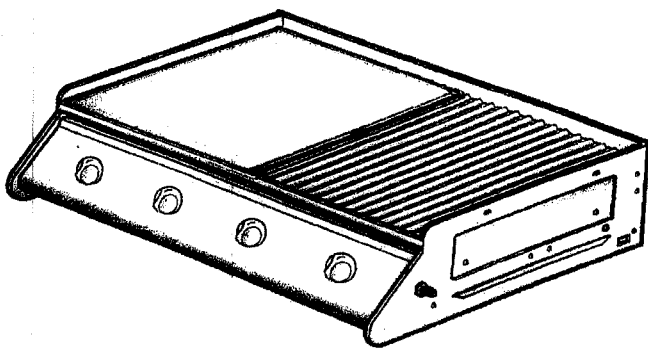
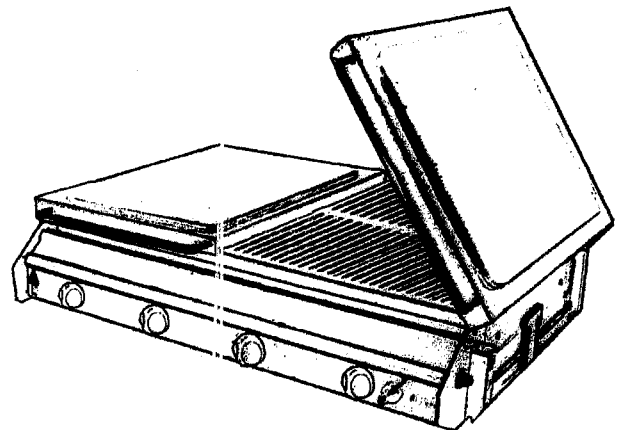
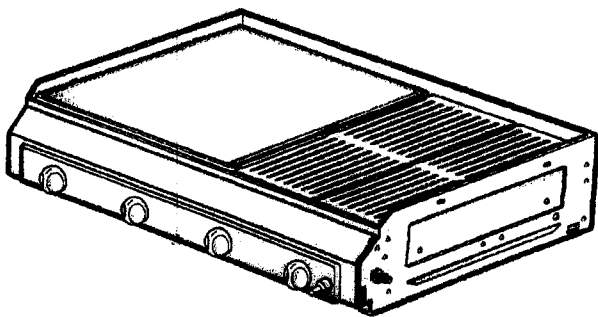
IMPORTANT NOTE

WARPING OR BUCKLING OF PLATE IS NOT COVERED UNDER WARRANTY



INSTRUCTIONS

For The Safe Use And Enjoyment Of Your New Barbecue



Flat top style painted barbecues

2, 3, 4, 5 and 6 burner models

Tools required: 2 adjustable spanner/wrenches

1 phillips head screwdriver

Beech Comber

Cleaning Your Barbecue

Your barbecue will look better and last longer if you keep it clean. Follow these simple steps

The cooking surfaces. While the cooking surfaces are still hot, take a long handled brush and a scraper and remove remaining oil and food scraps. You should use an oven mitt to avoid burning yourself.

The Burners. Occasionally the burner holes may get clogged with grease, marinades or food particles. Leaving the burners on for a maximum of 5 minutes after you've finished cooking will remove most of this. However, you should check the burners periodically for any sort of blockage. To do this, let them cool down, then remove and inspect them. If any of the holes are clogged, gently tap the burner onto a hard surface to remove residue. Use a wire brush to unclog the holes. Once this is done, it's a good idea to lightly coat the burners with canola oil for continued protection.

The frame. Grease can build up on the frame itself. Simply clean it off with hot water and detergent. Do not use oven cleaner as this will damage the surface coating.

Drip tray. You should change the fat absorbent material and the disposable tray regularly. Also, keep the fat tray itself clean to prevent a build up of grease. If you don't do this, a fat fire can result. This can be quite dangerous, and will certainly void the warranty on your barbecue.

Storing Your Barbecue

Your barbecue is designed to be used outdoors. However, just like a car, you will prolong the life of the appliance if you store it out of direct exposure to the elements when not in use. This can be done in many ways:

- * Place a waterproof cover over it. These are available from most barbecue retailers.
- * Move the barbecue to a covered location. If you are storing it in a closed room (eg a shed or a garage) you should keep the cylinder away from any other cylinders or any cars, boats, motorcycles or any other petrol engines.
- * If you don't intend to use it for a few months, lightly spray all surfaces with canola oil. This will help protect against corrosion.

Servicing Your Barbecue

Apart from cleaning, your barbecue is a fairly low maintenance item. A couple of things are worth looking at though. Remember to turn off and disconnect the gas before any maintenance is carried out.

- * If your barbecue uses a flexible hose to connect to the gas, check the rubber O-ring on the regulator end of the hose assembly at least once a year. If it appears worn or cracked, have it replaced.
- * We recommend having your barbecue checked by an authorised service agent every 5 years. This is to ensure there are no leaks and that all components are still functioning correctly.
- * If you use a portable LPG gas cylinder, you will need to have the cylinder serviced or replaced every ten years. The date of the last service should be stamped on the neck of the bottle.

As you can see, it's easy to keep your barbecue in great shape so it can give you years of trouble free enjoyment.

Other Useful Tips

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You don't need to be an expert to serve up a tasty, good looking meal.

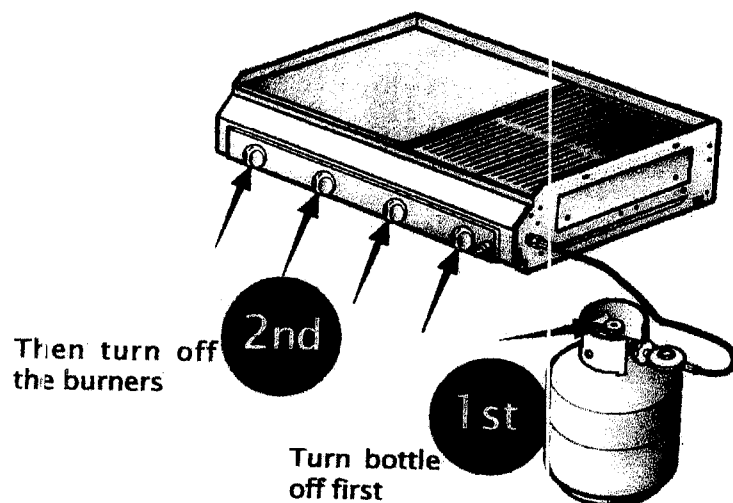
Try these ideas:

- * Although cooking on the plate looks easier, cooking on the grate gives you a more authentic barbecue flavour. Natural juices drip onto the flame tamer and then vapourise, with the vapours penetrating back into the food.
- * As an alternative to simply grilling, try marinating your meat, fish, poultry or vegetables first. The longer you leave the food to stand in the marinade, the more thoroughly the flavour will soak through. Several pre-made marinades are available and good recipes are easy to come by. It is best to leave food standing in the refrigerator.
- * If you use a tomato or sugar based sauce for basting, apply it in the last 5-10 minutes of cooking. Using these sauces over a longer period of time will result in over-browning.
- * To prevent meat from curling, slash the remaining fat at roughly 5cm intervals, taking care not to cut into the meat.
- * Avoid burning or charring food as this has been shown to be unhealthy. Don't leave cooked food standing for too long before eating.

Turning Off

When you've finished cooking, leave the burners on high for a maximum of 5 minutes to burn off excess grease from the flame tamer, the burners and other surfaces.

To turn the barbecue off, it is best to turn off the cylinder first, and allow all the gas left in the hose to burn off. This will only take a couple of seconds. Then turn off all burners. If your barbecue is connected to natural gas or piped LPG, you can simply turn the burners off.



First Time Use



Curing The Cast Iron

During manufacturing, the cooking surfaces (plates and grills) were coated with a non-toxic paint. This paint *will* come off completely over time. Its purpose is purely to help protect your barbecue during transport and storage.

Coat the top of the plates and grills with canola oil or something similar. Light the barbecue as above. Leave the barbecue with all burners on low for about 30 minutes. Paint may come off at this time. Now clean the surfaces with water and a brush. The plates and grates are cured and ready for use.

This process only needs to be done the first time you use the barbecue. For ongoing protection of the cooking surfaces, follow the procedures in the Cleaning, Storage and Maintenance sections.

Preparing To Cook

Lightly coat the cooking surfaces with oil. This will prevent food from sticking.

Light the burners and leave on high for about 3-5 minutes to warm the barbecue up.

You're now ready to start cooking up a feast.

Hints While Cooking

Flare-up Control

Flare-ups are sudden bursts of flame that come up over the top of the grill. They are caused by natural cooking juices from your food falling onto the flame tamer and then burning.

A little bit of flare-up, as well as the resulting smoke, is a good thing. It's what gives barbecued food that unique outdoor flavour. But if it happens too often, or if the flame lasts more than a couple of seconds, your food will char, so you need to control it.

First of all, cooking very fatty foods will cause a lot of flare up. You should trim excess fat off your meat. Also, excess flaring usually means your burners are up too high. Try turning them down.

Finally, moving the meat away from the flaring will help reduce the problem. Some very fatty foods can really only be cooked on the hotplate.

Keeping Your Food Moist

It's easy to keep your food moist and succulent on a barbecue by following these guidelines:

- * Use tongs instead of a fork when turning meat and poultry. A fork pierces the flesh and causes the juice to seep out.
- * Resist the temptation to keep turning meat over. Juices tend to rise to the top of a piece of meat and then settle. Each time you turn the meat over, the juices are lost. It's better to quickly sear the meat on each side (about half a minute) then with the burners down near low, leave the meat cook on one side at a time, turning once only before serving.
- * If you like salt with your food, try adding it at the end instead of before or during cooking. Salt draws the natural moisture out of the food and dries it out.
- * Baste the food with light marinade or canola oil a couple of times while cooking, though watch out for excessive flare-up.

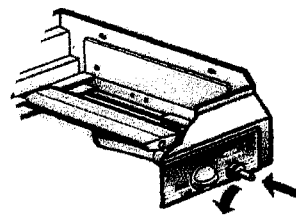
Lighting The Barbecue

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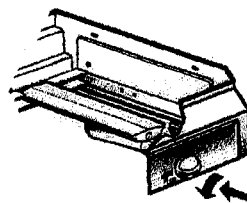
Lighting the barbecue is easy, but must be done with due care.

Make sure that the gas is turned on at the cylinder, or that gas is available to the barbecue. Within this range of barbecues, there are a few different ignition systems in use, depending on your model.

Press Button Ignition - The igniter is on the far right burner. Push the far right knob inwards, then turn anticlockwise to the "high" position. Now press the button beside the knob several times until the burner ignites. When pressing the button you should feel and hear a definite "click". This click causes a spark to form inside the small silver box to the right of the burner. The spark is what ignites the gas.



Flame Thrower Ignition - This is also on the far right burner. It works by throwing a flame to the side of the burner to light it. Push the knob in and turn anticlockwise to the high position. Hold the knob in until the burner ignites. This is an extremely effective and reliable form of ignition.



Manual Ignition - All barbecues have a hole in each side to allow you to insert a long match to ignite the burners directly. Simply insert the lighted match then turn the nearest burner on.

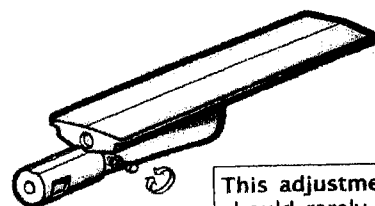
Once the far right burner is alight, you can light each burner in turn from right to left by turning each control knob to "high". The flame jumps from one burner to the next via the cross lighter.

If the burner doesn't light first go, return the knob to the off position and try a couple more times. If the burner still does not light, wait a few minutes to allow the gas to disperse before trying again.

Checking The Flames

Look underneath the barbecue so that you can see the flames. They should be a soft blue colour with yellow tips. If the flames are too yellow, there is too much gas and not enough air. The flame will be inefficient and will give off too much smoke. If the flame is too pale, there is too much air and not enough gas. If either of these situations occur, you will need to adjust the burners.

Wait for the burners to cool down, then remove them. You will see a screw on the right side of each burner. Screw it in to increase the yellow tipping, and screw it out to reduce the yellowness of the flame. You may need to loosen the lock nut that keeps the screw in position. Be sure to retighten the nut when you have finished. If you are unable to set the flame correctly, you should consult your retailer before further use.



This adjustment should rarely be necessary as the burners are set at the factory.

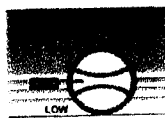
Special note: "Blowback" is a situation where the flame burns inside the burner, towards the front. It can be recognised by a sharp roaring sound coming from the burner. It is not dangerous unless it is allowed to persist. If this occurs, simply turn the burner off, wait a few seconds, then relight.

Controlling The Flames

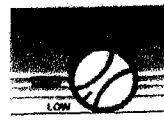
The knobs have three basic positions. You can achieve any flame height between low and high by rotating the knob between these positions.



Off is straight up



To turn to high, push the knob in and turn anticlockwise



Keep turning to reach the low position

Installation

Connecting To Natural Gas

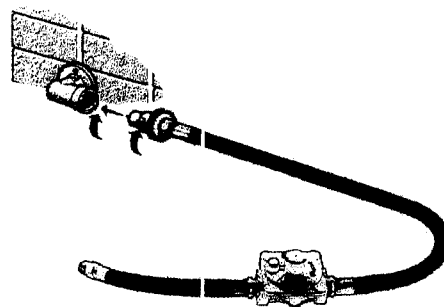
Read this section only if you wish to connect your barbecue to a Natural Gas supply.

Often, barbecues are provided as LPG models which then need to be converted to Natural Gas using a conversion kit available at your retailer. The conversion must be done either by a licensed gas fitter or by an authorised technician.

If your barbecue has been set for natural gas, you should see a black and white "Natural Gas Only" sticker on the side. If there is no sticker or if it says "Propane Only" then contact your retailer before proceeding any further. This is important. Using the wrong gas for any appliance is dangerous and can cause serious injury.

Natural gas barbecues must be installed by a licensed gas fitter, according to the requirements of your local gas authority. There are two approaches to installation.

Your barbecue may be permanently connected to the main gas lines via copper pipe. This must be done entirely by the gas fitter who will install the piping and gas regulator, check that the gas pressure in the lines is adequate and that all connections are secure. Once this is done, the barbecue cannot be moved. It is a permanent fixture of the property.



Alternatively, you can have the gas fitter terminate the gas line using a "bayonet point". This allows you to connect and disconnect the barbecue using the special hose provided in the conversion kit. Follow the instructions supplied with the kit to complete the connection.

Even if your barbecue area already has a bayonet point, you will still need to call upon a gas fitter to ensure gas pressure is sufficient for your barbecue.

You will find all appliance technical information on the data plate located on the right side of the barbecue frame.

Checking For Leaks

This should be done the first time you connect up the barbecue, and again every time you disconnect and reconnect any fitting.

Turn the gas on at the cylinder, or make sure gas is available to the barbecue, but do not turn the burners on. This fills the gas lines with gas. Now brush or pour some soapy water onto all connections. If there is a leak, bubbles should appear within about 20 seconds. If you find any leaks, tighten the connection. If the leaks persist, return to your place of purchase.

As an alternative, you may use the Gasfuse, in accordance with the manufacturer's instructions, available at all major barbecue retailers. This provides a quicker and easier way to check for leaks. Never use a flame of any kind to test for leaks.

Installation

Connecting To Portable LPG

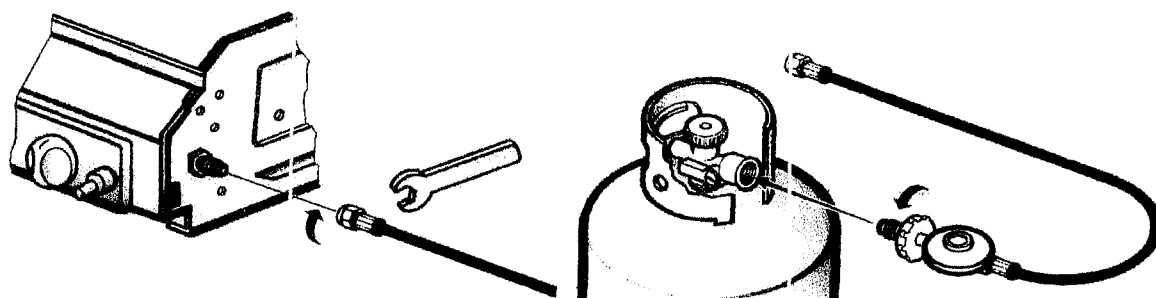
Read this section only if you intend to connect the barbecue to a portable LPG gas bottle (POL fitting, minimum 4kg, maximum 9kg capacity).

First, check the gas type on the barbecue. There should be a sticker on the right side saying "Propane Only". If there is no sticker, or if it says "Natural Gas Only", then contact your retailer before proceeding any further. This is important. Using the wrong gas for any appliance is dangerous and can cause serious injury.

If you have a Gasfuse, ensure this is connected to your bottle according to the manufacturer's instructions.

Take the hose that came in the box and connect it to the gas inlet on the right side of the barbecue. You will need a spanner to tighten it properly. If possible, use two spanners, one for the hose and one for the inlet on the barbecue. This will make it easier to tighten. Do not use sealing tape. The connection is designed to seal properly without it.

Now connect the regulator end of the hose to the gas bottle. You won't need a spanner here. Just turn the fitting in an anticlockwise direction and hand tighten as much as you can. This should seal it sufficiently. Ensure the gas bottle is upright at all times.



Connecting To A Fixed LPG Supply

Read this section only if you wish to connect your barbecue to a fixed LPG supply. Typically a fixed LPG supply consists of a pair of 45kg LPG bottles located near the outside of your house with copper pipe feeding gas to various appliances.

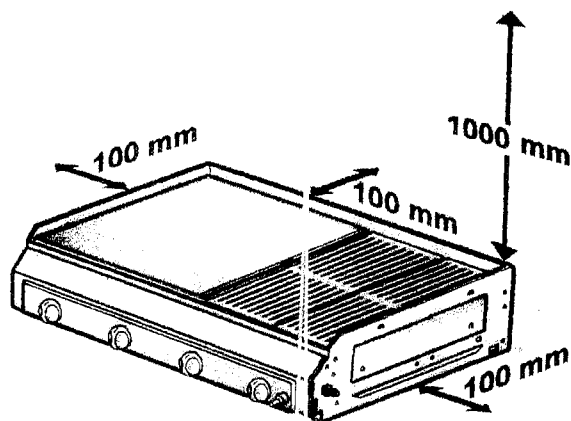
First, check the gas type on the barbecue. There should be a sticker on the right side saying "Propane Only". If there is no sticker, or if it says "Natural Gas Only", then contact your retailer before proceeding any further. This is important. Using the wrong gas for any appliance is dangerous and can cause serious injury.

Fixed supply appliances must be installed by a licensed gas fitter, who will ensure that your barbecue is permanently connected to the supply via copper pipe or a bayonet connection, that the gas pressure in the lines is adequate and all connections are secure, and that all necessary components (such as secondary regulators and manual shutoffs) are included where regulations require them. Once this is done, the barbecue cannot be moved. It is a permanent fixture of the property.

Where To Put Your Barbecue

Most importantly, you must observe the clearances listed on the sticker on the right side of the barbecue. It will tell you how close you can put the barbecue to combustible surfaces (wood, gyprock, trees, wooden fences etc). If you don't follow these clearances, there is a chance that nearby surfaces will heat up and catch fire.

If you purchased your barbecue in a trolley, you don't need to be concerned with side clearances. The barbecue-trolley combination has been specially tested and found to be safe by the Australian Gas Association.



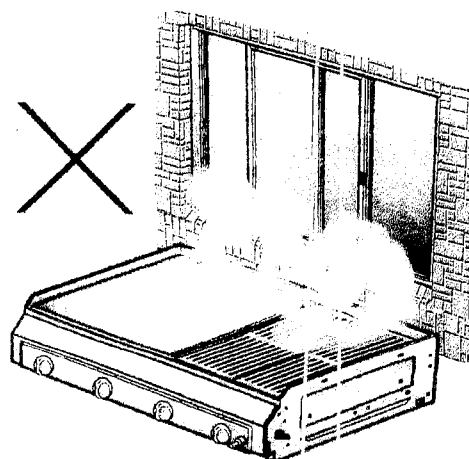
Other Considerations

A few other points you should keep in mind:

Keep the barbecue sheltered from the wind. Wind interferes with the flames and can prevent your barbecue from heating up properly and can even damage some components.

Make sure the surface is level. This is safer, and makes cooking easier.

Don't put the barbecue too close to windows or anywhere else where cooking smoke is likely to cause a problem.



Assembling Your Barbecue

If you bought a trolley with your barbecue, now is a good time to follow your separate trolley assembly instructions so that your barbecue is in position before all the heavy cast iron gets put in. Once in the trolley, assembling the rest of your barbecue is very straight forward.

Drip Tray

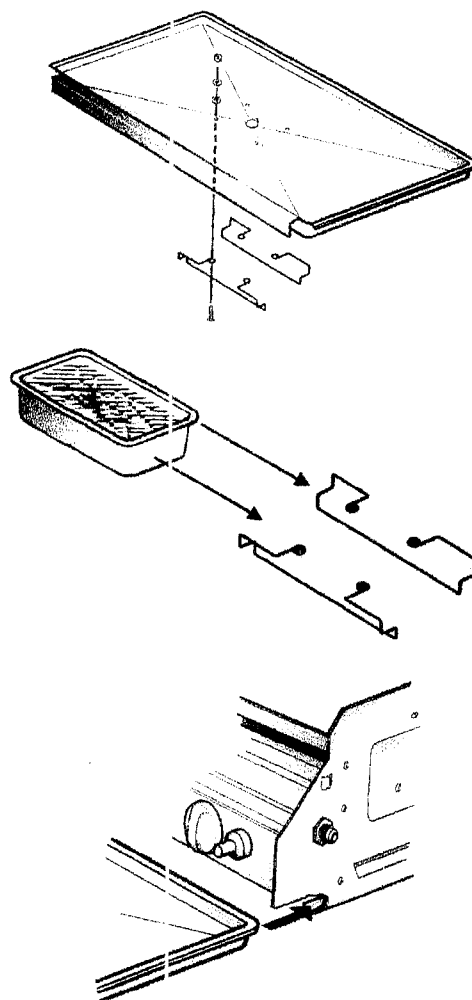
First you need to screw the wire rails to the bottom of the drip tray. Make sure you orient the wires as shown so the disposable container slides easily onto them.

The screw goes up through the eye of the wire rail and through the hole in the drip tray. Above the drip tray goes a fibre washer (to seal the hole), a steel washer, and then the nut.

Now fill the disposable container with fat absorbent material (available at all barbecue retailers), and slide the container onto the wire rails which are already screwed into place. The container should be centred underneath the hole in the fat tray.

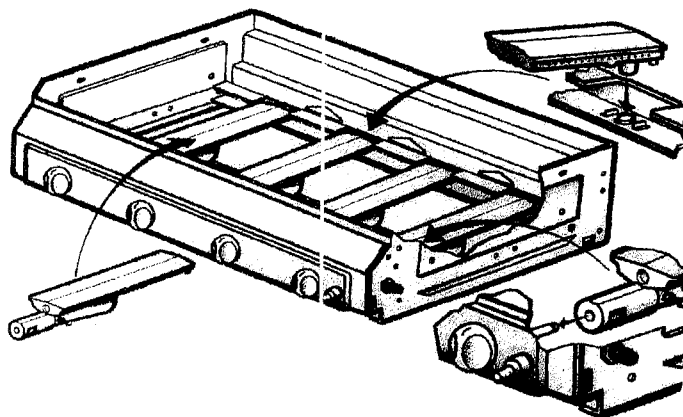
Finally, slide the whole fat tray into the bottom of the barbecue.

Remember to replace the disposable container periodically with a new container and a fresh batch of fat absorbent material



Burners

Place the open end of the burner over the gas jet at the front of the barbecue. The lug on the bottom of the other end of the burner should sit neatly into the hole at the back of the barbecue.



Congratulations On Your Purchase



Thank you and congratulations for choosing a quality barbecue as part of your outdoor entertaining world.

By following these instructions for safe and easy operation, you will enjoy years of satisfying, trouble-free outdoor cooking.

And when you're fully up and running, you can visit your retailer for some great accessories and cooking tips to make your experience even more rewarding.

But first things first....

Safety First

Australia has an excellent safety record when it comes to gas appliances. This reflects both the high quality of appliances sold, as well as growing consumer awareness about safe practice. It is vital that you study these instructions carefully before operating the appliance. In addition, we would like to draw your attention to these points:

- * This barbecue is an outdoor appliance only. Under no circumstances should it be used indoors.
- * This barbecue has not been approved for marine use.
- * Do not perform any servicing on the barbecue yourself. This includes internal adjustment of the regulator and gas valves. Servicing can only be carried out by authorised technicians.
- * It is important that you install your barbecue exactly as described in these instructions. In particular you should keep the barbecue clear of combustible material, and you should check for leaks whenever a new connection is made.
- * Do not store chemicals or flammable materials near this appliance.
- * Do not place articles on or against, or enclose this appliance.
- * The barbecue gets extremely hot while in use. Keep children away from the appliance until it has cooled to normal temperatures.
- * It is a good idea to tie back long hair and loose clothing while cooking in case of unexpected flare ups.
- * Don't leave food unattended on the barbecue.
- * Fat fires are the most common cause of problems in barbecues. They are caused by a build up of grease in the drip tray and the inside of the barbecue frame. A fat fire can be difficult to put out, and will be dangerous if it spreads to the gas hose. You should keep your barbecue clean to avoid this occurrence. Fat fires will void the warranty.
- * Do not transport the barbecue whilst it is hot because there is a risk that the contents of the drip tray will fall out.

OPERATING INSTRUCTIONS

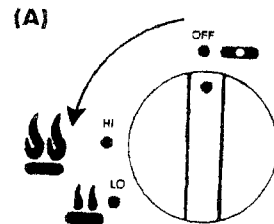


1. Check to see the control knobs of the barbecue are in the OFF position by depressing and turning fully in a clockwise direction to the OFF position.
2. The hood **MUST** be in open position before lighting.

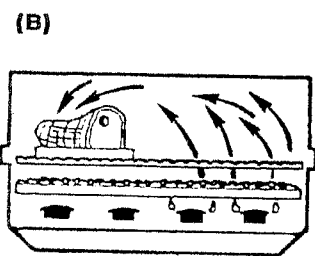
NB. It is important to ensure all control valves, including the cylinder are turned off after use.

HEAT CONTROL (TEMPERATURES)

The range of temperatures whilst using your hood will vary with weather conditions and also the type of cooking you are performing ie. baking or grilling. Each burner has its own control knob so heat can be controlled by either turning each burner to HI or LO or by turning one or more burners OFF. See Fig A.



This feature gives you the flexibility to cook enough hamburgers to feed the whole gang with all the burners at the same setting, or slow cook a casserole over low heat on one side of the barbecue while you sear a steak over a high flame on the other side, or just one or two of the burners for a small meal or cook large cuts of meat to golden perfection with indirect heat as shown. See Fig B.



By using indirect heat your food does not come in direct contact with a flame. Instead, the heat from the lighted side of the barbecue gently circulates throughout the hood, cooking food above the unlit burners with indirect heat.

USING HOODS SAVES MONEY

When the hood is used you have a more constant temperature. Your food will cook faster with fewer flare-ups, and you will use less energy.

FLARE-UP CONTROL

Anytime you cook meat above an open flame, you will have flare-ups, since flare-ups are caused when the natural juices from the meat fall on the hot lava rock. Flare-ups and the resulting smoke, are what give meat cooked over an open flare that delicious outdoor flavour, so expect and encourage some flare-ups.

However, excessive flaring can be caused by cooking extra fatty foods directly on the grate or by cooking with too high a temperature. This type of flare-up should be controlled, or your food will burn.

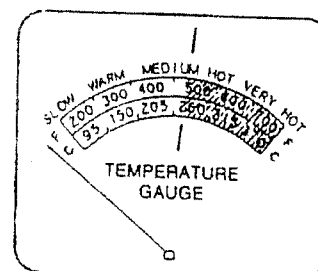
IMPORTANT

Because the HOOD contains most of the heat normally lost on a barbecue, be careful not to overheat the barbecue and hood by having too many burners on HI at the same time. With a little experience you soon learn the correct settings to suit what you are cooking. **DO NOT EXCEED TEMPERATURE OF 480°F OR 250°C.**

When using the hood the interior of the barbecue acts as an oven, providing consistent oven heat for most types of cooking.

SPECIAL NOTE

Care should be taken when using lowest burner flame in extreme wind conditions. Should the gas flame go out, remove the hood and wait a few minutes before relighting.



LID MUST BE IN OPEN POSITION BEFORE LIGHTING.

WHEN COOKING WITH HOOD CLOSED NEVER EXCEED MAXIMUM TEMPERATURE OF 480°F OR 250°C.