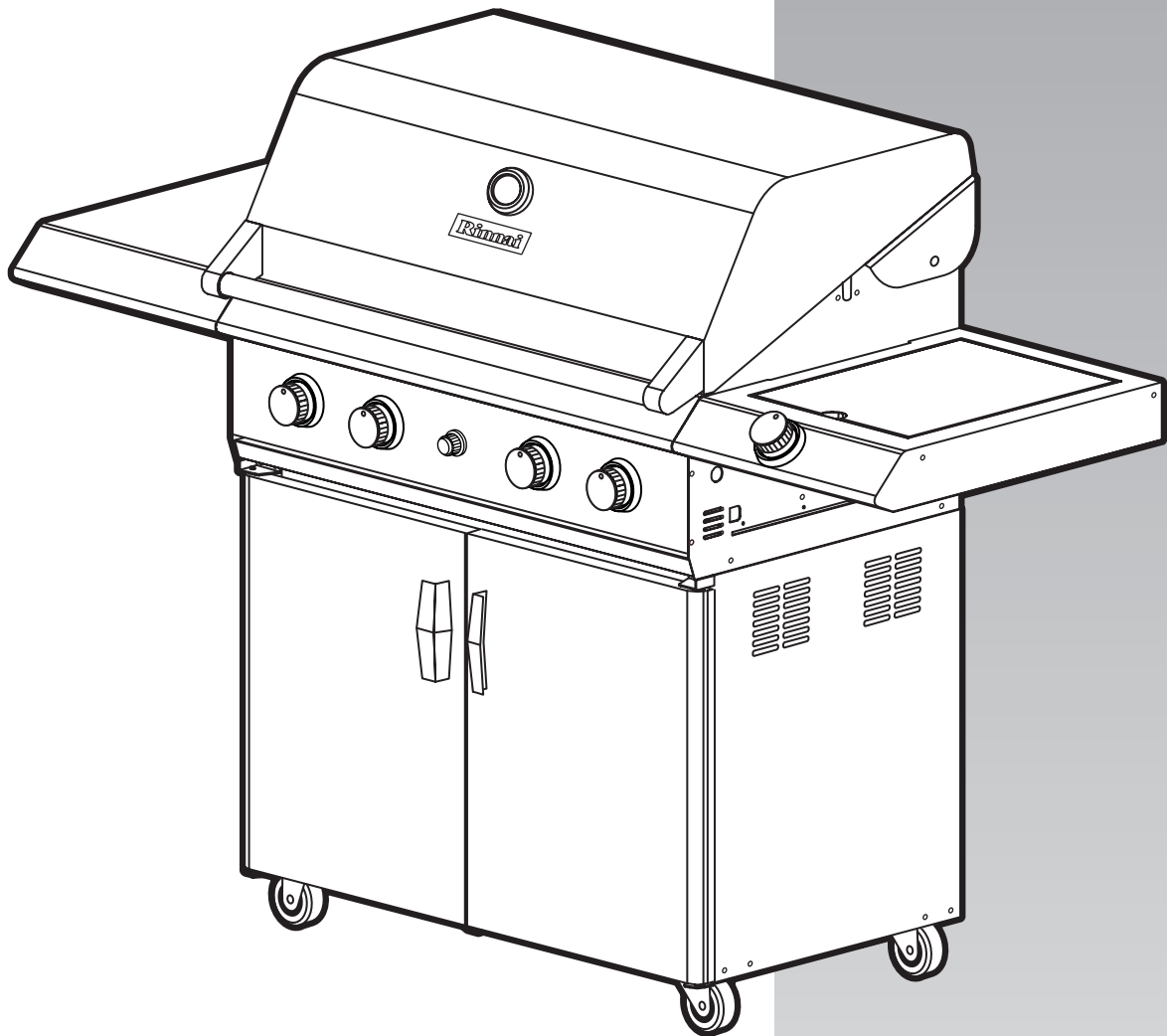


Rinnai

GAS APPLIANCES

Portable Gas Barbecues

Operating and assembly instructions



FOR YOUR SAFETY.

IF YOU SMELL GAS:

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

FOR YOUR SAFETY.

1. Do not store or use petrol or other flammable vapours and liquids in the vicinity of this or any other appliance.
2. A gas cylinder not connected for use must not be stored in the vicinity of this or any other appliance.

These instructions are a guide to assembling and using the Crossray barbecue.

Please read carefully and retain for future reference.

*Only to be used outdoors.
Illustration may vary from barbecue contained in carton.*

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FOR CUSTOMER REFERENCE

(Record and file in a safe place)

Purchased from _____

Date purchased _____

Serial No. _____

NOTE: Sales docket must be kept as proof of purchase date.

Barbecues for use with bottled gas are labelled 'Universal LPG' or 'Propane'. Barbecues for use with natural gas are labelled 'Natural Gas' and must be installed by an authorised person. Check the gas type sticker attached to the barbecue. Check that the label matches the gas type to be used.

Your barbecue is preset at the factory to operate on bottled gas only, unless specified otherwise.



- **FAILURE TO COMPLY WITH THESE INSTRUCTIONS COULD RESULT IN A FIRE OR EXPLOSION WHICH COULD CAUSE SERIOUS BODILY INJURY, DEATH OR PROPERTY DAMAGE**
- **ACCESSIBLE PARTS MAY BE VERY HOT**
- **KEEP YOUNG CHILDREN AWAY**
- **ANY MODIFICATION OF THIS APPLIANCE MAY BE DANGEROUS**
- **DO NOT MOVE THIS APPLIANCE DURING USE**
- **TURN OFF THE GAS SUPPLY AT THE GAS CYLINDER AFTER USE**
- **READ THE INSTRUCTIONS BEFORE USING THE APPLIANCE**
- **PARTS SEALED BY THE MANUFACTURER MUST NOT BE ALTERED IN ANY WAY**
- **THIS BARBECUE IS ONLY TO BE USED OUTDOORS.**

GAS INSTALLATION CODES

This appliance is certified to AS 4557 by the Australian Gas Association. Refer to data label on the barbecue for certificate number.

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

CLEARANCES

The following minimum clearances from combustible materials must be maintained when barbecue is in use:

top – 1000 mm, rear – 450 mm, sides – 250 mm.

Openings at the rear and sides of the appliance provide air for combustion and must not be obstructed.

HOSE AND REGULATOR SAFETY



NEVER OPERATE THIS BARBECUE WITHOUT A REGULATOR.

The regulator and hose assembly supplied with the barbecue are suitable for use with bottled gas.

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

When connecting the hose and regulator assembly to the gas cylinder, take care to avoid unnecessary twisting of the flexible hose. Also, take care to avoid a loose connection with the gas cylinder. After the assembly has been secured, turn on the gas and check for leaks by brushing a soap and water solution over all visible and accessible gas line connections. Include checking those connections which were made by your supplier. The presence of bubbles will indicate a gas escape. **DO NOT TEST FOR GAS ESCAPES WITH AN OPEN FLAME.** If you are unable to correct the leak by tightening the connections, turn off the gas and contact your place of purchase immediately.

Always ensure the appliance is kept away from flammable materials and the gas cylinder clear of any heat source. When changing over from an empty gas cylinder to a full one, make sure this procedure is carried out in a flame free atmosphere.

Inspect the gas hose assembly when exchanging the gas cylinder, or at least once a year, whichever is more frequent. If the 'O-Ring' or PVC hose is cracked, cut, abraded or damaged in any way, the appliance must not be operated. The complete assembly must be replaced if damaged and when statutory conditions require it. Contact your place of purchase if uncertain.

OVERALL DIMENSIONS

Height – hood closed 1235 mm, hood open 1600 mm

Width (*with shelves*) – 1630 mm, (*without shelves*) – 830 mm

Depth – hood closed 620 mm, hood open 765 mm

SPECIFICATIONS

Appliance specifications can be found on the data label attached to the side panel of the barbecue body.



READ CAREFULLY BEFORE ASSEMBLING AND OPERATING YOUR BARBECUE.



FOR YOUR SAFETY:

- **DO NOT STORE OR USE PETROL OR OTHER FLAMMABLE VAPOURS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE**
- **DO NOT STORE EMPTY OR FULL SPARE GAS CYLINDERS UNDER OR NEAR THIS OR ANY OTHER APPLIANCE**
- **KEEP THE GAS HOSE AWAY FROM HOT SURFACES. PROTECT GAS HOSE FROM DRIPPING GREASE. AVOID UNNECESSARY TWISTING OF HOSE. VISUALLY INSPECT HOSE PRIOR TO EACH USE FOR CUTS, CRACKS, EXCESSIVE WEAR OR OTHER DAMAGE. REPLACE HOSE, IF NECESSARY**
- **NEVER TEST FOR GAS LEAKS WITH A LIT MATCH OR OPEN FLAME**
- **NEVER LIGHT BARBECUE WITH LID ON OR HOOD CLOSED**
- **NEVER LEAN OVER COOKING SURFACE WHILE LIGHTING BARBECUE**
- **USE GOOD QUALITY INSULATED OVEN MITTS WHEN OPERATING BARBECUE**
- **NEVER ALTER OR MODIFY THE REGULATOR OR GAS SUPPLY ASSEMBLY**
- **THIS BARBECUE MUST NOT BE USED INDOORS.**

LOCATION OF YOUR BARBECUE

*DO NOT use your barbecue in garages, porches, breezeways, sheds or other enclosed areas. Your barbecue is to be used **OUTDOORS ONLY**. Refer to page 6. The barbecue is not intended to be installed in or used on recreational vehicles and/or boats and should not be placed under any surface that will burn. Do not obstruct the flow of combustion and ventilation air around the barbecue housing while in use.*

SERVICING



ANY OF THE FOLLOWING SIGNS MAY INDICATE THAT THE APPLIANCE IS NOT OPERATING PROPERLY AND MAY NEED SERVICING:

- **EXCESSIVE YELLOW FLAME**
- **IRREGULAR SIZE OF FLAME ACROSS BURNER**
- **'POPPING' OF FLAME**
- **SOOTING**
- **ABNORMAL NOISE(S)**
- **HISSING SOUND**

NOTE: Before requesting service, please refer to page 16 'Fault finding'.

PROTECT CHILDREN

Keep children away from barbecue during use and until barbecue has cooled after you are finished. Do not allow children to operate barbecue or to swing on handle.

CHECKING FOR GAS LEAKS

NEVER TEST FOR LEAKS WITH A FLAME.

Prior to first use, and at the beginning of each new season (or, if using bottled gas, whenever gas cylinder is changed), you must check for gas leaks. Follow these steps:

1. Make soap solution by mixing one part liquid detergent and one part water.
2. Turn burner control(s) to 'OFF', then turn on gas at source.
3. Apply the soap solution to all visible and accessible gas connections including the gas cylinder. Bubbles will appear in the soap solution if connections are not properly sealed. Tighten or rectify as necessary. Refer to page 5 for further details.
4. If you have a gas leak you cannot rectify, turn off the gas at the source. Contact the manufacturer for assistance. Refer to back cover.

GAS CYLINDER USE AND SAFETY

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

Your barbecue is designed for use with a 9 kg gas cylinder. Ensure gas cylinder conforms to Australian Standards and is less than 10 years old.

DO NOT CONNECT YOUR BARBECUE TO A GAS CYLINDER LESS THAN OR EXCEEDING THIS CAPACITY.



NEVER CONNECT AN UNREGULATED GAS CYLINDER TO YOUR BARBECUE.

The gas cylinder should be filled by a reputable gas dealer, or exchanged at a reputable gas cylinder exchange outlet. Gas cylinders should be visually inspected and re-qualified periodically.

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

Do not subject the gas cylinder to excessive heat.



- **NEVER STORE YOUR GAS CYLINDER INDOORS.**
- **FOR STORAGE AND CYLINDER EXCHANGE, DISCONNECT HOSE AT THE CYLINDER ONLY – DO NOT DISCONNECT HOSE FROM THE APPLIANCE.**

If you store your barbecue indoors, ALWAYS disconnect and remove gas cylinder FIRST, and store gas cylinder safely outside. Gas cylinders must be stored outdoors in a well ventilated area out of reach of children, and must not be stored in a building, garage or any other enclosed area.



DANGER – IF YOU SMELL OR HEAR THE HISS OF ESCAPING GAS FROM THE GAS CYLINDER:

- **KEEP CLEAR OF THE GAS CYLINDER.**
- **TURN ALL CONTROLS ON THE BARBECUE TO 'OFF'**
- **EXTINGUISH ANY OPEN FLAME**
- **REMOVE HOOD OR OPEN HOOD**
- **IF ODOUR CONTINUES, IMMEDIATELY CALL YOUR GAS SUPPLIER OR FIRE DEPARTMENT.**



**ALWAYS CHECK FOR GAS LEAKS
EACH TIME YOU USE YOUR BARBECUE.**

You should follow this procedure after any of the following:

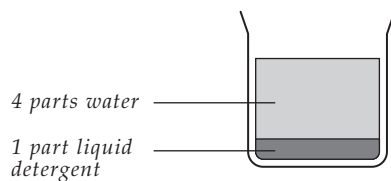
- Not having used the barbecue for an extended period of time
- Initial assembly of barbecue
- Any disconnection and reconnection of hose assembly
- Changing gas cylinder
- Upon re-connecting gas cylinder after it has been disconnected for storage.

CHECKING FOR GAS LEAKS

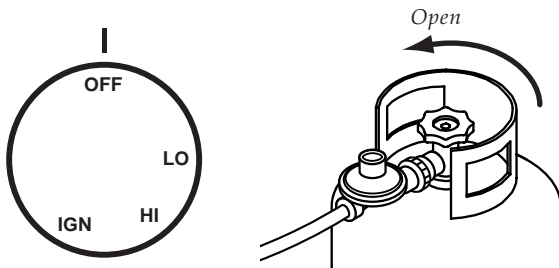


**NEVER CHECK FOR LEAKS WITH
A FLAME.**

1. Make liquid detergent solution by mixing one (1) part liquid detergent and four (4) parts water.

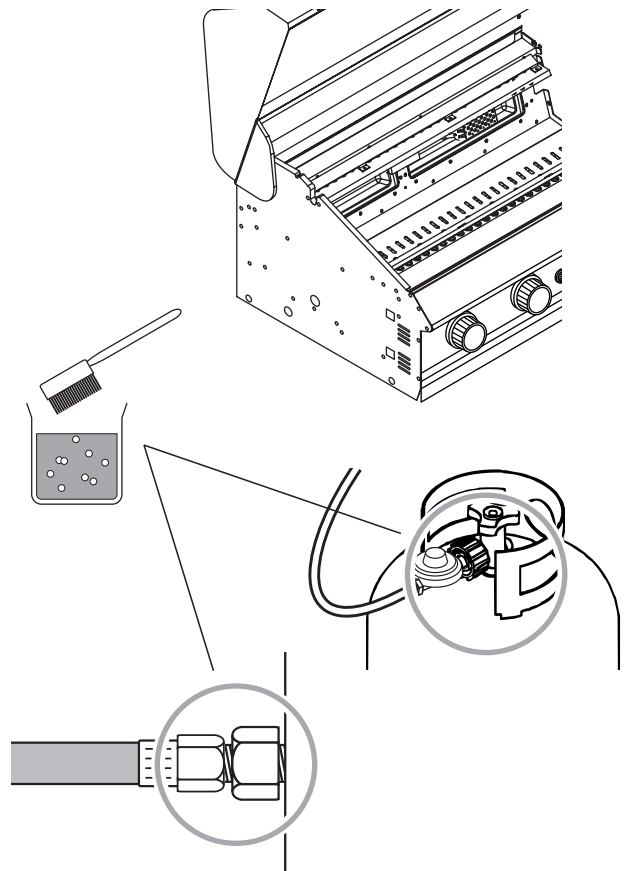


2. Turn burner control knob(s) to 'OFF', then turn on gas at source.



**IF YOU HAVE A GAS LEAK YOU
CANNOT RECTIFY, TURN OFF THE GAS
AT THE SOURCE. CONTACT THE
MANUFACTURER.**

3. Apply the liquid detergent solution to all visible and accessible gas connections, including the connection to the gas cylinder. Bubbles will appear in the liquid detergent solution if connections are not properly sealed. Tighten or rectify as necessary.



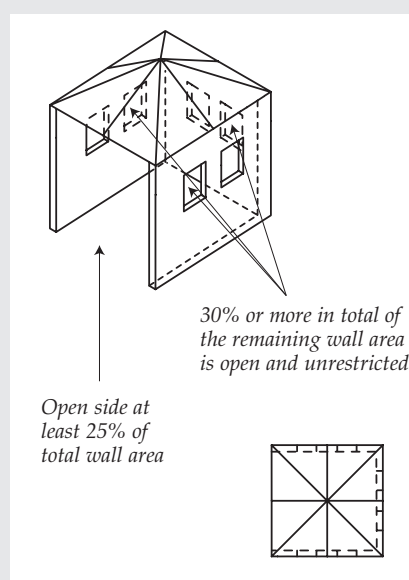
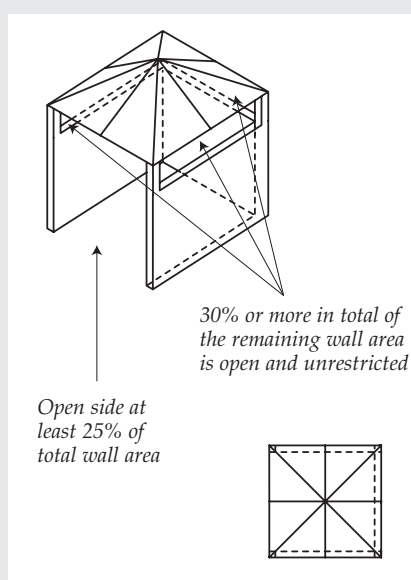
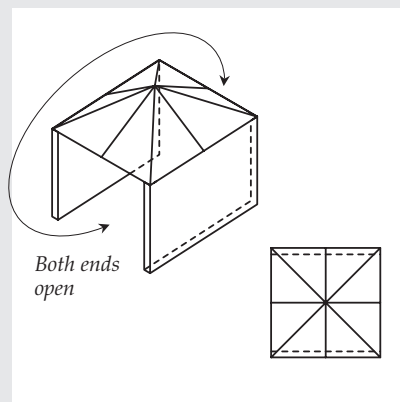
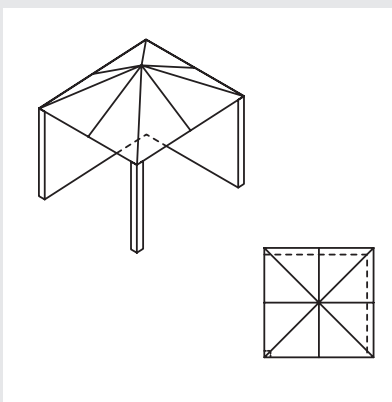
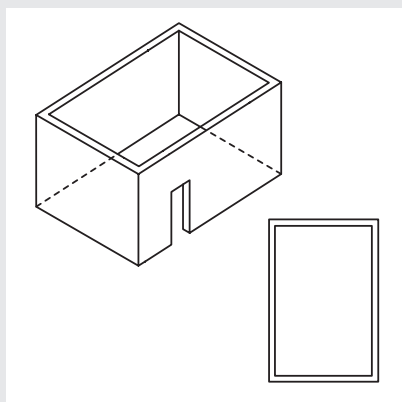


THIS APPLIANCE SHALL ONLY BE USED IN AN ABOVE GROUND OPEN AIR SITUATION WITH NATURAL VENTILATION, WITHOUT STAGNANT AREAS, WHERE GAS LEAKAGE AND PRODUCTS OF COMBUSTION ARE RAPIDLY DISPERSED BY WIND AND NATURAL CONVECTION.

ANY ENCLOSURE IN WHICH THE APPLIANCE IS USED SHALL COMPLY WITH ONE OF THE FOLLOWING:

- AN ENCLOSURE WITH WALLS ON ALL SIDES, BUT AT LEAST ONE PERMANENT OPENING AT GROUND LEVEL AND NO OVERHEAD COVER
 - WITHIN A PARTIAL ENCLOSURE THAT INCLUDES AN OVERHEAD COVER AND NO MORE THAN TWO WALLS
 - WITHIN A PARTIAL ENCLOSURE THAT INCLUDES AN OVERHEAD COVER AND MORE THAN TWO WALLS, THE FOLLOWING SHALL APPLY:
 - (i) AT LEAST 25% OF THE TOTAL WALL AREA IS COMPLETELY OPEN; AND
 - (ii) 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
 - DO NOT USE YOUR BARBECUE IN GARAGES, PORCHES, BREEZEWAYS, SHEDS OR OTHER ENCLOSED AREAS.
- YOUR BARBECUE IS TO BE USED OUTDOORS ONLY. Refer below.
- THE BARBECUE IS NOT INTENDED TO BE INSTALLED IN OR USED ON RECREATIONAL VEHICLES AND/OR BOATS AND SHOULD NOT BE PLACED ADJACENT TO OR UNDER ANY SURFACE THAT WILL BURN
 - DO NOT OBSTRUCT THE FLOW OF COMBUSTION AND VENTILATION AIR AROUND THE BARBECUE HOUSING WHILST IN USE.

The following diagrams are examples of outdoor areas.
These same principles apply to canopy or shaded cloth areas.



GENERAL

Two persons are required to assemble the appliance.

ASSEMBLY TIPS

1. Flatten cardboard packaging and use this as a protective work surface to assemble upon.
2. Some protective coating may need to be removed from components prior to assembly.
3. Do not tighten screws and nuts until trolley is fully assembled.
4. Pre-screwing of connection points for securing the side shelves will assist in securing shelves smoothly.

CHECK BARBECUE FOR ANY DAMAGE

Before attempting to assemble your barbecue, check that all the necessary parts have been included using the parts list opposite. Inspect barbecue and trolley parts as you proceed.

Contact your place of purchase for assistance regarding replacement of any damaged or missing parts. Supplier contact details are on the back cover of the instruction manual.

Do not assemble or operate a barbecue that appears damaged.

Check that the barbecue supplied is correct for the gas type being used. There is a label on the side panel of the barbecue above the gas connection. Barbecues for use with gas cylinders are labelled 'Propane' or 'Universal LPG'. Barbecues for use with natural gas are labelled 'Natural Gas'.

TOOLS YOU WILL NEED

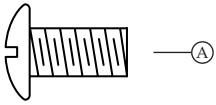
Standard Phillips-head screwdriver # 2 and # 3.

CARTON CONTENTS**Barbecue and trolley**

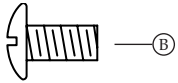
<i>Description</i>	<i>Qty</i>
Side panel – right	1
Side panel – left	1
Bottom shelf	1
Castor seat – 1 x left rear, 1 x left front, 1 x right rear, 1 x right front	4
Castors	4
Bottom shelf	1
Rear panel	1
Trolley bracket – front	1
Gas cylinder pull-out tray	1
Body support bracket – left	2
Doors	2
Hardware pack	1
Towel rack	1
Spice rack	1
Trolley separation panel	1
Door hinge – 1 x top left, 1 x top right	2
Barbecue body assembly	1
Grill plates	5
Secondary cooking rack	1

1 Attach castor seats to side panels.

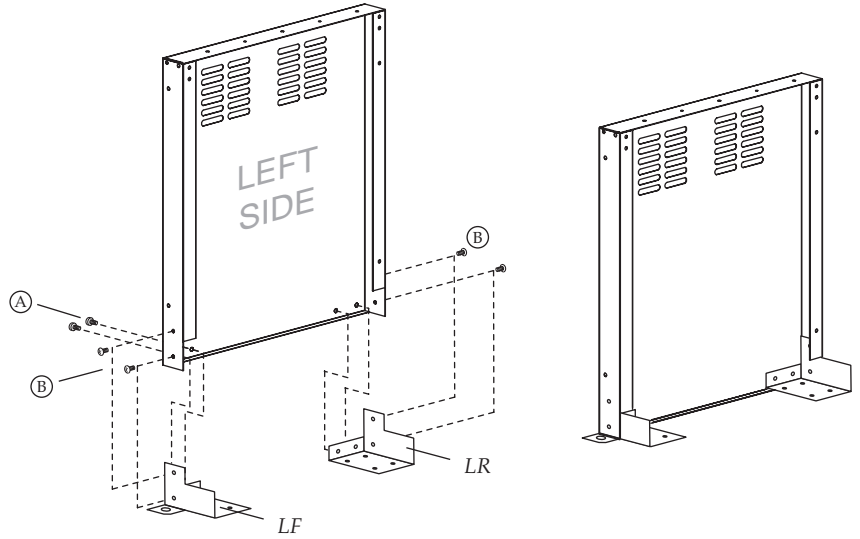
NOTE: Castor seats are labelled for correct location



Phillips-head screw 1/4" x 1/2"
Qty: 4

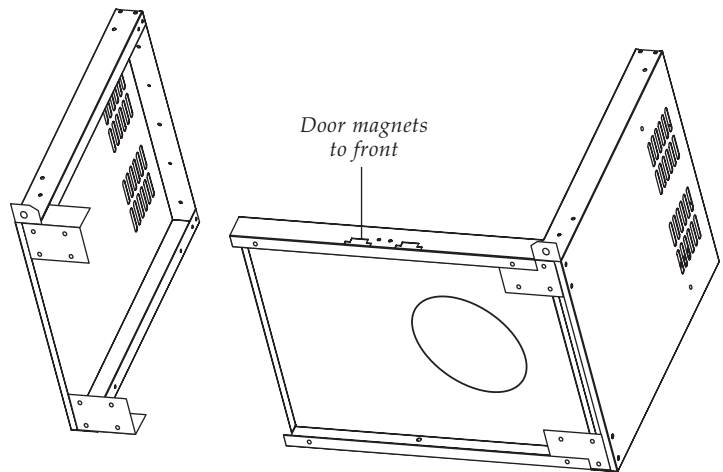


Phillips-head screw 3/16" x 3/8"
Qty: 4

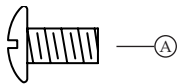


Repeat for right side.

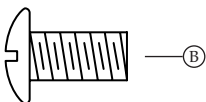
2 Attach side panels to bottom shelf.



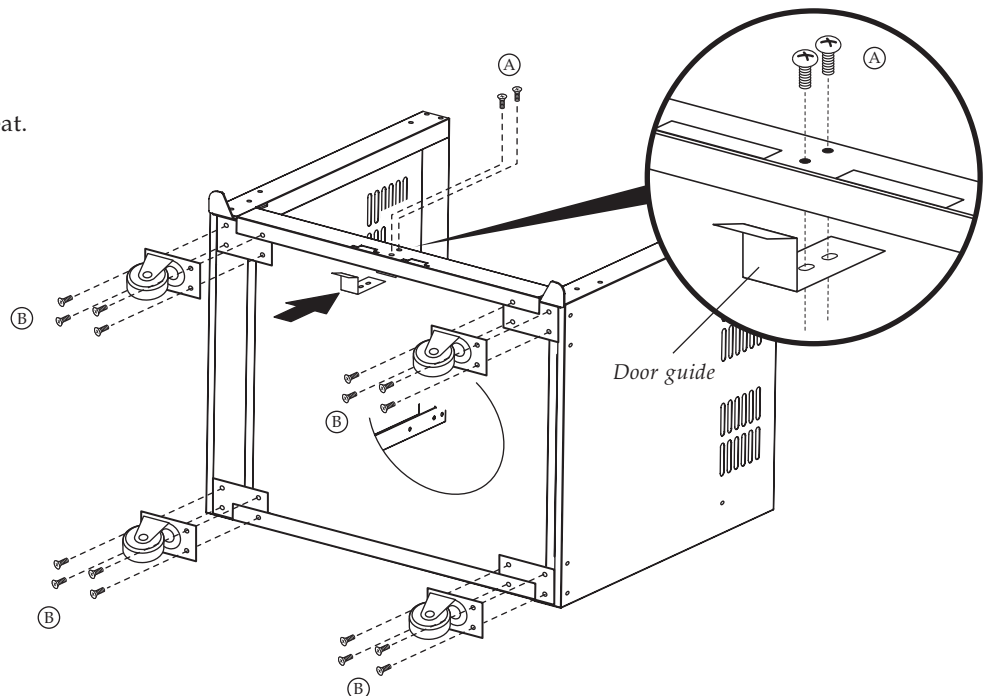
3 Attach castor wheels to castor seat.
Attach door guide



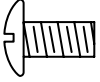
Phillips-head screw 3/16" x 3/8"
Qty: 2



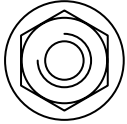
Phillips-head screw 1/4" x 1/2"
Qty: 16



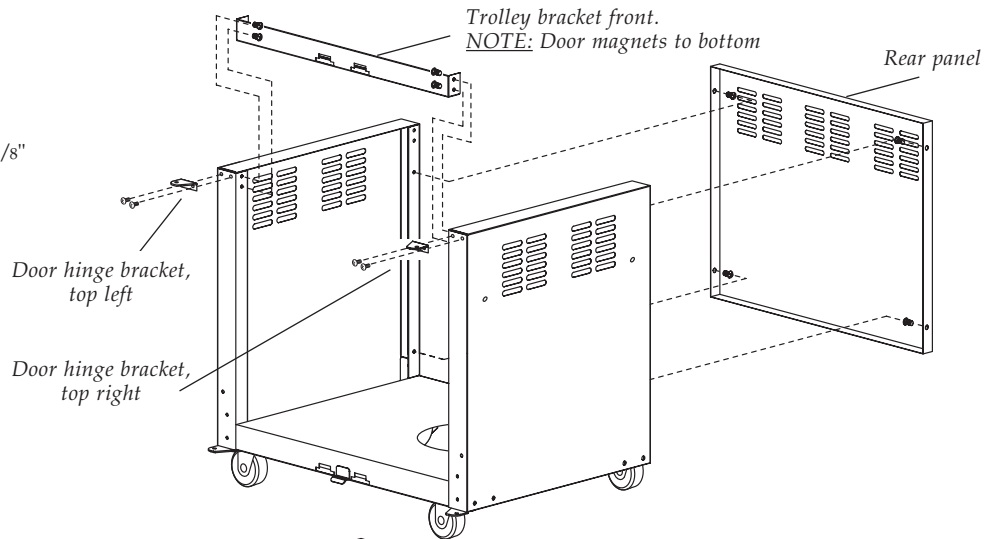
④ Attach the trolley bracket front and rear panel.



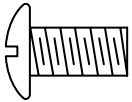
Phillips-head screw $\frac{3}{16}$ " x $\frac{3}{8}$ "
Qty: 12



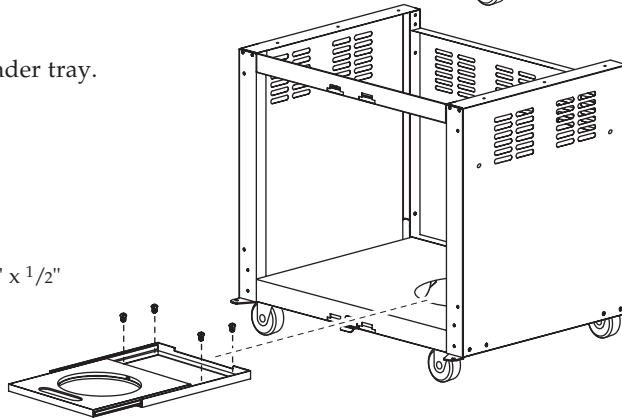
Flange nut $\frac{3}{16}$ "
Qty: 12



⑤ Attach gas cylinder tray.



Phillips-head screw $\frac{1}{4}$ " x $\frac{1}{2}$ "
Qty: 4

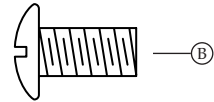


- ⑥ Attach top right and left door hinges / doors. Insert the bottom door hinge pin into the lower door hinge bracket holes. Depress the spring loaded top door hinge pin and line up with the top hinge bracket holes, and release the pin.

Attach door handles and towel rack to the inside panel of the left door.

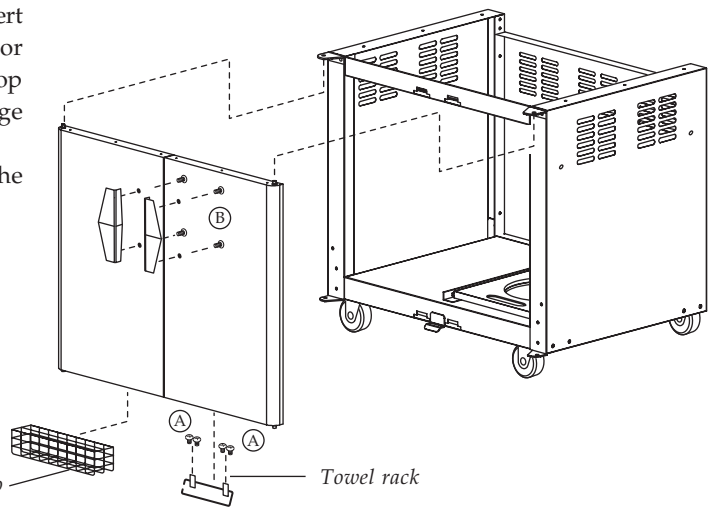


Self-tapper
M4 x 10
Qty: 4

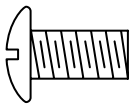


Phillips-head screw
 $\frac{3}{16}$ " x $\frac{1}{4}$ "
Qty: 4

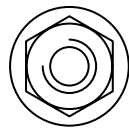
Locate spice rack into slots inside left door



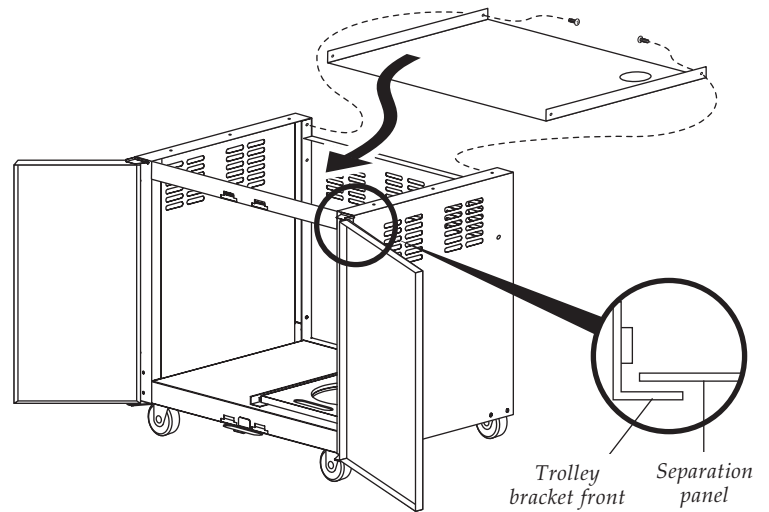
- ⑦ Install separation panel.



Phillips-head screw
 $\frac{3}{16}$ " x $\frac{3}{8}$ "
Qty: 2

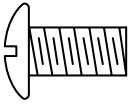


Flange nut $\frac{3}{16}$ "
Qty: 2



- ⑧ Attach body support brackets. Position rollers to front.

NOTE: If the body brackets have been factory fitted, the grease tray check is still required.



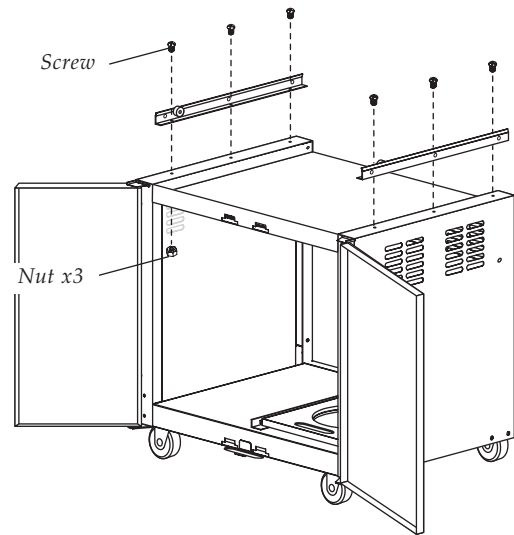
Phillips-head screw
3/16" x 3/8"
Qty: 6



Flange nut 3/16"
Qty: 6

Tighten all screws.

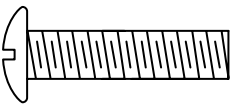
NOTE: After tightening screws, insert grease tray and ensure it slides freely. If tight, loosen body support screws and adjust brackets outwards until tray slides freely.



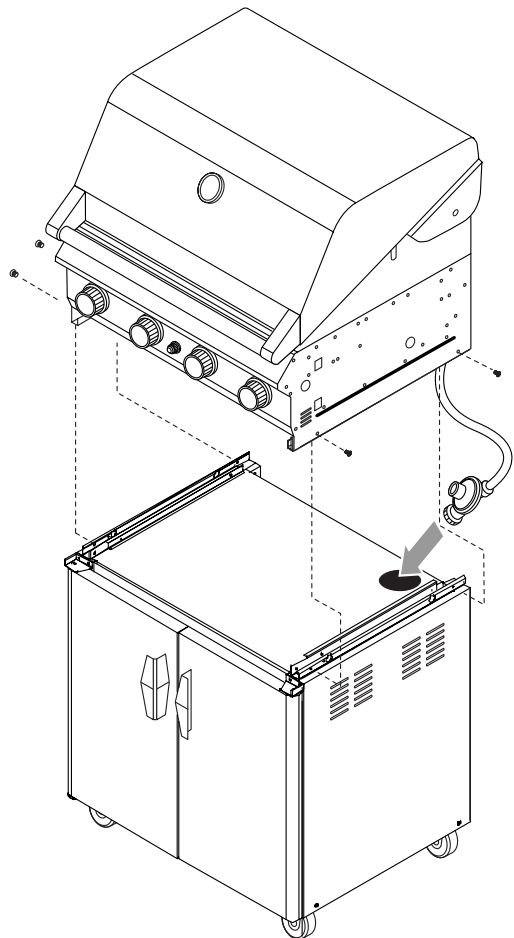
- ⑨ Attach barbecue body to trolley.

Remove all loose components from the head assembly before lifting / installing. This step will require two people.

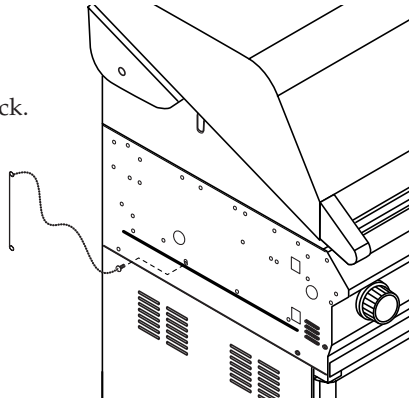
Release regulator from underneath the body by cutting the cable tie. Feed regulator through the hole in the trolley separation panel. After assembly is complete close the hatch (located underneath) around the gas hose.



Phillips-head screw 1/4" x 13/16"
Qty: 4



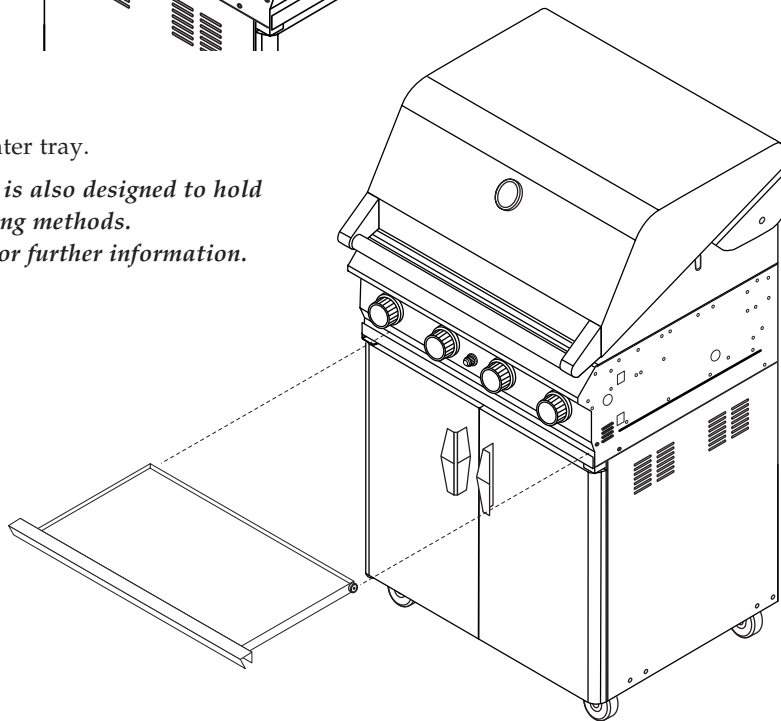
- ⑩ Install lighting stick.



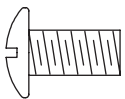
- ⑪ Install grease tray / water tray.

NOTE: The grease tray is also designed to hold water for certain cooking methods.

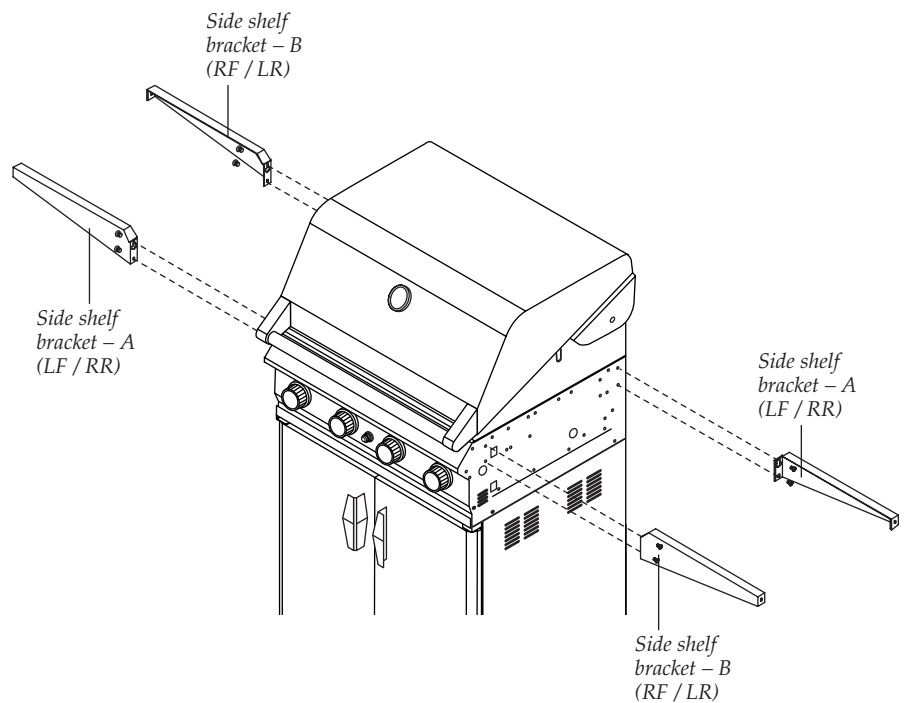
Refer to pages 20 - 23 for further information.



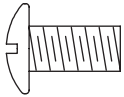
- ⑫ Install side shelf brackets



Phillips-head screw $\frac{1}{4}$ " x $\frac{1}{2}$ "
Qty: 8



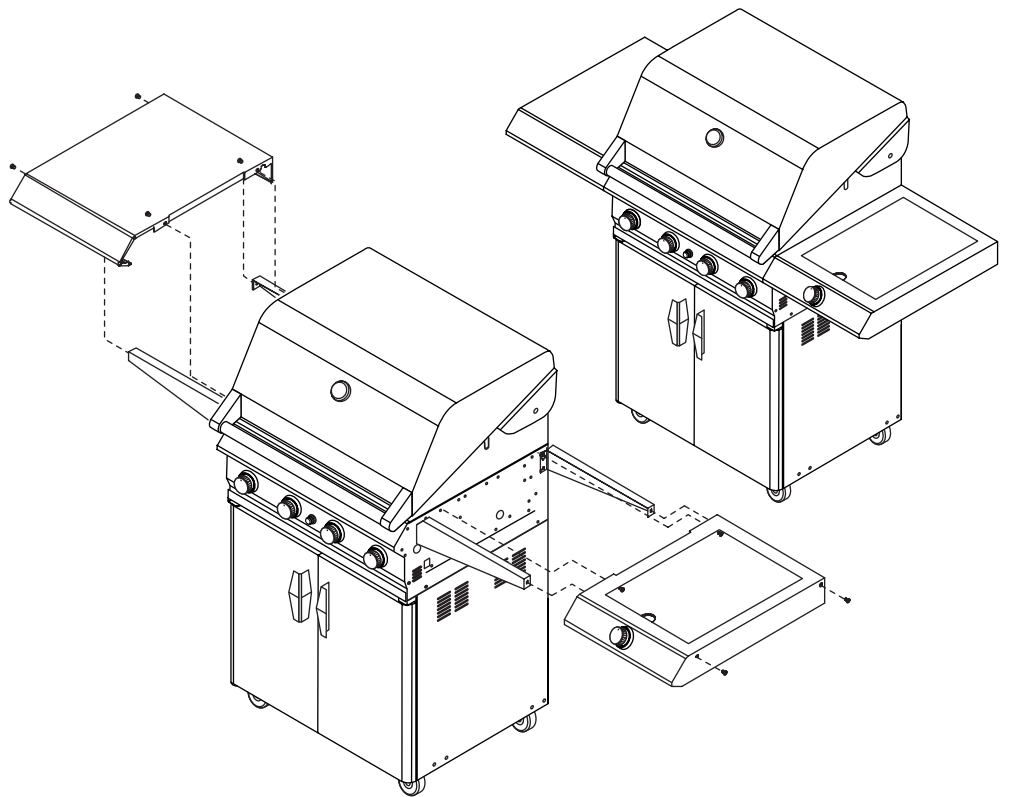
13 Install side shelves.



Phillips-head screw
1/4" x 1/2" Qty: 8



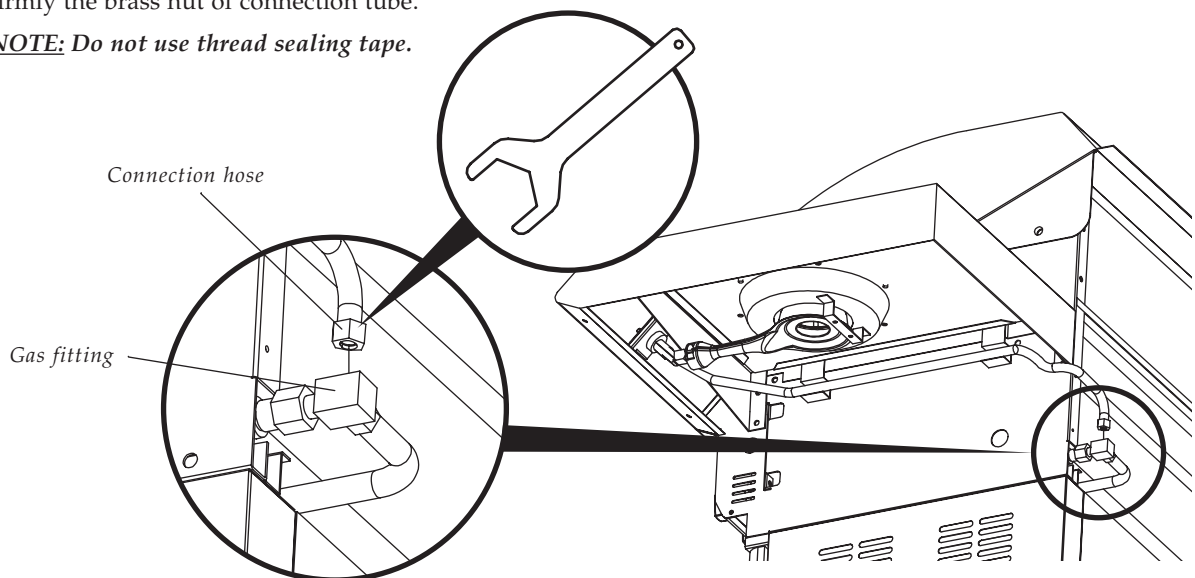
Flange nut 1/4"
Qty: 8



14 Install connection hose

Install connection tube to gas fitting and secure firmly the brass nut of connection tube.

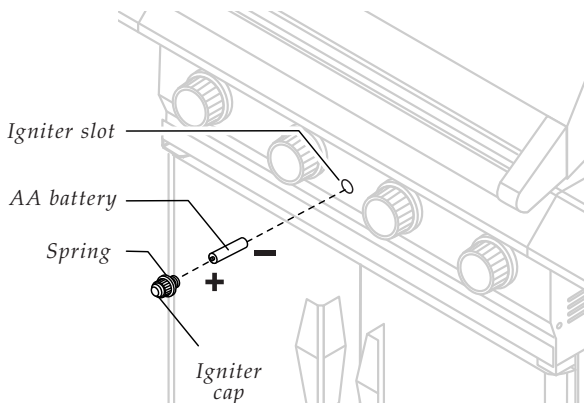
NOTE: Do not use thread sealing tape.



USE TOOLS TO SECURE CONNECTIONS. TAKE CARE NOT TO CROSS-THREAD CONNECTIONS. TEST FOR LEAKS WITH A SOAP SOLUTION (Refer page 4).

INSTALL IGNITER BATTERY

Unscrew igniter cap from control panel. Place supplied AA battery into the igniter slot with positive pole facing you. Position the cap and spring over the AA battery and tighten onto control panel.



ENSURING BURNER CONTROLS ARE OFF

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

NOTE: The 'OFF' position on the control panel is identified by either a small black dot, a short vertical black line, or the word 'OFF'.

When the marking, or the word 'OFF' printed on the control knob, aligns with the printed marking on the control panel, then the burner is in the fully off position.

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

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

NATURAL GAS

This appliance is not readily converted from ULPG to natural gas.

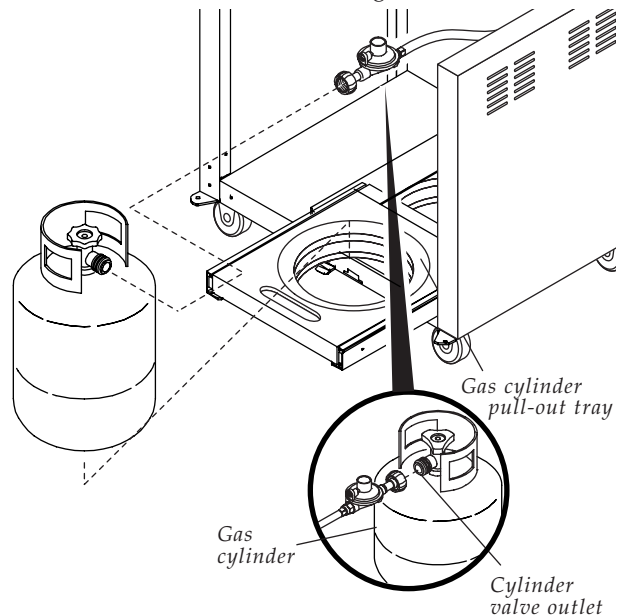
CONNECTING TO, AND DISCONNECTING FROM GAS SOURCE – ULPG model



TEST FOR LEAKS WITH A SOAP SOLUTION, NEVER WITH AN OPEN FLAME (Refer to pages 3 - 4).

CONNECTING TO GAS SOURCE

1. Place the gas cylinder into the gas cylinder tray and face the gas cylinder valve to the left front corner. Secure with the wing bolt.

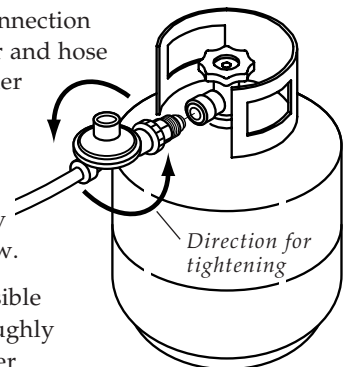


2. Attach cylinder connection device of regulator and hose assembly to cylinder valve outlet. **Tighten firmly.**

3. Open the gas cylinder valve fully to allow gas to flow.

4. Leak test all accessible connections thoroughly using a soapy water solution prior to lighting the barbecue. Refer to Safety information, pages 3 - 4.

5. If a leak is found, turn gas cylinder valve off and do not use barbecue until repairs or replacement can be made.



DISCONNECTING FROM GAS SOURCE

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



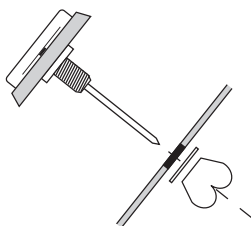
- **CHECK PERFORMANCE OF BURNERS PRIOR TO INSTALLING BARBECUE PLATE COMPONENTRY.** Refer to page 15 for lighting instructions
- **DO NOT SMOKE WHEN ATTEMPTING TO IGNITE BARBECUE**
- **NEVER USE VOLCANIC ROCK, HEAT BEADS OR OTHER MATERIAL**
- **ALWAYS USE PROTECTIVE GLOVES WHEN HANDLING HOT COMPONENTS.**



- **DISCONNECT AND REMOVE GAS CYLINDER WHEN MANOEUVRING THE BARBECUE OVER UNEVEN SURFACES OR CARRYING UP AND DOWN STAIRS**
- **IF THIS INFORMATION IS NOT FOLLOWED EXACTLY, A FIRE CAUSING DEATH OR SERIOUS INJURY MAY OCCUR!**
- **DO NOT STORE A SPARE GAS CYLINDER UNDER OR NEAR THIS APPLIANCE**
- **THIS BARBECUE IS ONLY TO BE USED OUTDOORS.**

TEMPERATURE GAUGE

The temperature gauge is used as a guide to cooking temperatures when cooking with the hood closed. When an opening is provided in the hood, this allows for the installation of the temperature gauge. *Install as shown in the diagram, if not factory fitted.*

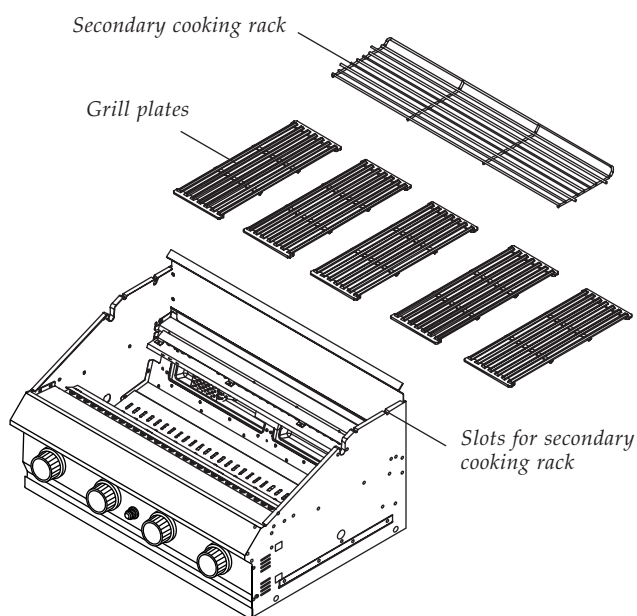


INSTALLING COOKING COMPONENTS



DO NOT COVER ENTIRE COOKING SURFACE WITH SOLID PLATES, AS THIS WILL RESULT IN POOR COOKING PERFORMANCE, OR THE BURNERS MAY GO OUT, CREATING A HAZARDOUS SITUATION.

Place grill plates on front and rear bowl ledges. Place the secondary cooking rack into the slots on the barbecue bowl side panels.



NOW YOUR BARBECUE IS READY TO USE

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

1. Please read *Safety, Lighting and Operating instructions* carefully.
2. Check gas valve orifices, burner tubes and burner ports for any obstructions. *eg. spiders, webs, insects.*
3. Check and ensure the gas cylinder is full.
4. **Ensure all connections are securely tightened. Check for gas leaks.** Refer to pages 3 - 4.

LIGHTING PROCEDURES

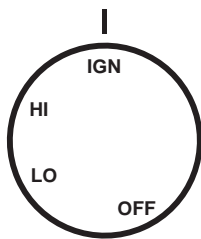
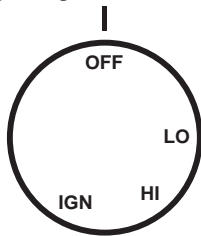


- **THE HOOD MUST BE IN THE OPEN POSITION FOR LIGHTING**
- **DO NOT SMOKE AT ALL TIMES WHEN ATTEMPTING TO IGNITE THE APPLIANCE**
- **CAUTION: DO NOT MOVE TROLLEY WHILE APPLIANCE IS IN OPERATION**
- **CAUTION: DO NOT LEAVE THIS APPLIANCE UNATTENDED WHEN BURNER/S IS ALIGHT.**

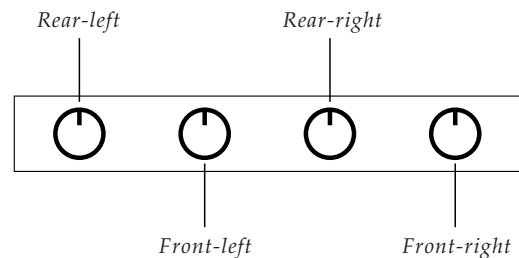
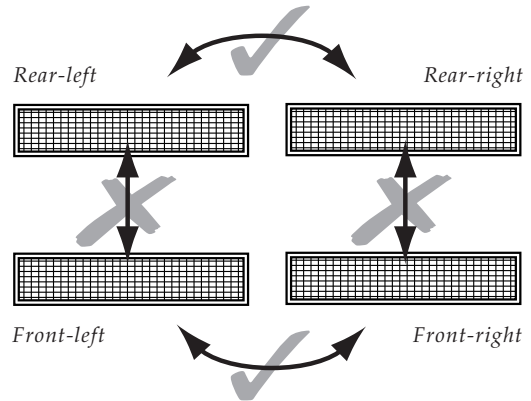
BURNER IGNITION

NOTE: Burners are fitted with a thermal shut-off feature. After ignition, the control knob must continue to be depressed at the 'HI' position. Refer to step 5.

1. Open the hood before attempting to light burners.
2. Set burner control knobs to 'OFF' and open gas source.
3. Push and turn required burner control knob to 'IGN'.
4. Push the control knob in and hold to ignite the burner. The burner should light within 15 seconds.
5. Once the burner is ignited, continue to depress the control knob and rotate to 'HI' position. Hold for 10 seconds to bypass the thermal shut-off.
6. If burner does not light, turn burner control knob to 'OFF', wait 5 minutes for gas to clear, then retry.
7. Once one burner is lit, the adjacent burner pairs can be lit by turning its control knob to 'HI'.



7. Once one burner is lit, the adjacent burner pairs can be lit by turning its control knob to 'HI'.



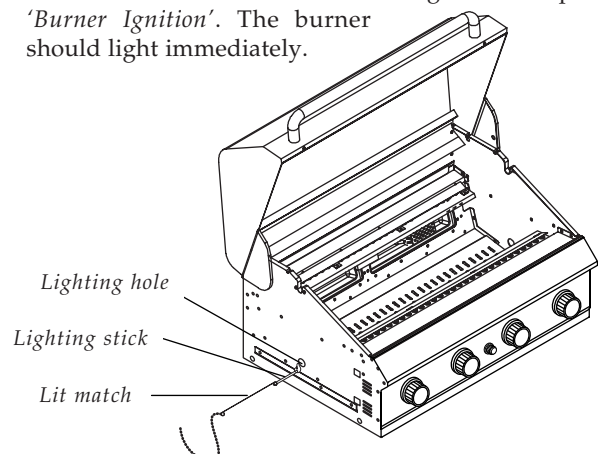
NOTE: Cross lighting is not applicable between front and rear burner.

8. Adjust burner control knobs to the desired cooking temperature.
9. If ignition cannot be achieved refer to page 17, 'Fault Finding'.

MANUALLY LIGHTING YOUR BARBECUE BY MATCH

To light your gas barbecue by match, insert a match into the lighting stick and follow steps 1 through 6 of the Lighting instructions. Then, light the match and place lighting stick through the lighting hole on the left side of the barbecue as shown below.

Position the lit match on the face of either the rear-left or front-left burner. Turn the appropriate control knob to 'HI'. Refer to diagram at step 7 of 'Burner Ignition'. The burner should light immediately.



OPERATING PROCEDURE

BURN-OFF

Before cooking on your barbecue for the first time, burn-off any residual oils or foreign matter from the cooking plates. **ENSURE THE HOOD OPEN**, and operate at 'HI' setting for approximately 15 minutes. Allow to cool then wash grill/plate/pan thoroughly with soap suds and scrubbing brush. Rinse thoroughly and wipe clean with a cloth. Your grill/plate/pan is ready to use.

PRE HEATING

With the hood open, ignite burners. Once ignition is established, close the hood. Leave burners on 'HI' for 10 minutes or until the temperature reaches a suitable level for cooking. **DO NOT EXCEED 250°C**. Modulate the required temperature by turning left and right burners progressively to 'LO'.

COOKING TEMPERATURES

NOTE: *The following is only a guide. Refer to pages 20 - 23 for more detailed information on cooking with this appliance.*

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

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

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

Actual cooking surface temperatures vary with outside temperature and the wind conditions.

COOKING WITH THE HOOD DOWN

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

IMPORTANT: *Never use any burner or combination of burners on 'HI' for extended periods when cooking with the hood down.*

High direct heat when the hood is down may result in burnt food, or damage to the appliance.

When roasting in your barbecue, food should be positioned centrally over a roasting rack with the cooking pan underneath, or directly in the cooking pan, or placed in a disposable aluminium foil dish on top of a grill plate. Any combination of burners may be used generally on a 'LO' setting.

If more heat is required, other burners can be used on 'LO'. Do not exceed 250°C cooking temperature.

The heat circulates gently throughout the barbecue, cooking the meat or poultry without any direct flame touching it.



- SHOULD A FLASHBACK FIRE OCCUR IN OR AROUND THE BURNER TUBES, FOLLOW THE INSTRUCTIONS BELOW. FAILURE TO COMPLY WITH THESE INSTRUCTIONS COULD RESULT IN A FIRE OR EXPLOSION THAT COULD CAUSE SERIOUS BODILY INJURY, DEATH, OR PROPERTY DAMAGE
- SHUT OFF GAS SUPPLY TO THE GAS BARBECUE
- TURN THE CONTROL KNOBS TO OFF POSITION
- OPEN THE BARBECUE HOOD. PUT OUT ANY FLAME WITH A FIRE EXTINGUISHER
- ONCE THE BARBECUE HAS COOLED DOWN, CLEAN THE BURNER TUBES AND BURNERS ACCORDING TO THE CLEANING INSTRUCTIONS IN THIS OPERATION MANUAL.

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

CAUTION: Should grease fire occur, close gas supply at source, turn off all burners and remove food until fire is out.

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

IF THE BARBECUE FAILS TO LIGHT

1. Turn gas off at source and turn burner control knobs to 'OFF'. Wait at least five (5) minutes for gas to clear, then retry.
2. If your barbecue still fails to light, check gas supply and connections.
3. Repeat lighting procedure. If your barbecue still fails to operate, turn the gas off at source, turn the control knobs to 'OFF', then check the following:
 - **OBSTRUCTION IN GAS LINE**
Correction: Remove fuel line from barbecue. Do not smoke! Open gas supply for one second to clear any obstruction from fuel line. Close off gas supply at source and reconnect fuel line to barbecue.
 - **MISALIGNMENT OF IGNITER ON BURNER**
Correction: Check for proper position of the electrode tip. The gap between the spark electrode tip and spark receiver should be approximately 4 - 5 mm. Adjust if necessary. With the gas supply closed and all control knobs set to 'OFF' press the electronic igniter cap and check for the presence of a spark at the electrode.
 - **DISCONNECTED ELECTRONIC WIRES**
Correction: Inspect the igniter junction box found behind the control panel. Connect loose electronic wires to junction box and try to light the barbecue.
 - **WEAK AA BATTERY**
Correction: Unscrew the igniter cap and replace the battery.



DO NOT USE OVEN CLEANER TO CLEAN THE BARBECUE.
SOME PROPRIETARY BARBECUE CLEANERS MAY AFFECT / DAMAGE SOME OF THE SURFACE COATINGS USED ON THE APPLIANCE.
READ THE CLEANER INSTRUCTIONS CAREFULLY.
IT IS RECOMMENDED TO TEST IN AN INCONSPICUOUS PLACE FIRST.
GENERALLY WE RECOMMEND ONLY WARM SOAPY WATER FOR CLEANING THE APPLIANCE.



FAILURE TO READ AND FOLLOW THE 'USE AND CARE INSTRUCTIONS' COULD RESULT IN A FIRE OR EXPLOSION THAT COULD CAUSE SERIOUS BODILY INJURY, DEATH OR PROPERTY DAMAGE.



IN COASTAL AREAS, FREQUENT CLEANING AND THE USE OF A COVER IS RECOMMENDED TO PROLONG THE LIFE OF THE APPLIANCE.
SALTY AIR WILL ADVERSELY AFFECT EXPOSED PARTS.

CLEANING AND MAINTENANCE

Proper care and maintenance will keep your barbecue in top operating condition and prolong its life. Follow these cleaning procedures on a timely basis and your barbecue will stay clean and operate with minimum effort.

CAUTION: *Be sure your barbecue is off and cool before cleaning.*

CLEANING THE COOKING PLATES

Before initial use, and periodically, wash your cooking plates in a mild soap and warm water solution. You can use a wash cloth or vegetable brush to clean your cooking plates.

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

CLEANING THE GREASE TRAY

To reduce the chance of fire, the grease draining tray should be visually inspected before each barbecue use. Remove any grease and wash grease tray and receptacle with a mild soap and warm water solution.

CLEANING EXTERIOR SURFACES

Before initial use, and periodically thereafter, we suggest you wash your barbecue using a mild soap and warm water solution. You can use a wash cloth or sponge for this process. Do not use a stiff wire or brass brush. These will scratch stainless steel and chip painted surfaces (*varies by model*) during the cleaning process.

CARE FOR STAINLESS STEEL

Over time, stainless steel will be affected by a brown discoloration known as 'tea staining'.

Tea staining can be reduced by washing the surface with mild detergent and warm water, then rinsing with clean cold water. We recommend the surface then be wiped dry with a clean cloth.

For more details, refer to separate sheet '*Care and Cleaning of Stainless Steel*'.

STORAGE

We recommend that you minimise the barbecue's exposure to the elements. High moisture content in the air (*rain, mist, salt spray etc.*) can affect metal components and lead to material breakdown. If left in an area subjected to high moisture content, we strongly recommend that you observe the cleaning procedure on a regular basis and cover the appliance whilst not in use (*covers are available as an optional extra*). Material breakdown from high moisture conditions can be avoided if the appliance is well protected from the weather and regular cleaning is carried out.

ANNUAL CLEANING OF THE BARBECUE INTERIOR

Burning-off excess food after every cookout will keep it ready for instant use. However, at least every three months you must give the entire barbecue a thorough cleaning to minimise your risk of grease fire and keep the barbecue in top condition.

Follow these steps:

1. Turn all burner valves to the full 'OFF' position.
2. Turn the gas off at the source.
3. Inspect hoses for cracking, cuts or any other damage, and replace as necessary.
6. Scrape and wipe off excess fat and food particles from the barbecue panels.

NOTE: *Do not brush or scrape the burner surfaces. This will cause damage.*

If burners become blocked, contact place of purchase or manufacture to arrange service.



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



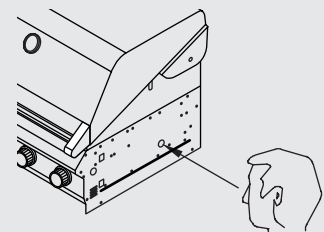
- **SPIDERS AND SMALL INSECTS CAN OCCASIONALLY SPIN WEBS OR MAKE NESTS IN THE BURNER TUBES. THESE WEBS CAN LEAD TO A GAS FLOW OBSTRUCTION WHICH COULD RESULT IN A FIRE IN AND AROUND THE BURNER TUBES**
- **THIS TYPE OF FIRE IS KNOWN AS 'FLASH-BACK' AND CAN CAUSE SERIOUS DAMAGE TO YOUR BARBECUE AND CREATE AN UNSAFE OPERATING CONDITION FOR THE USER**
- **ALTHOUGH AN OBSTRUCTED BURNER TUBE IS NOT THE ONLY CAUSE OF 'FLASH-BACK' IT IS THE MOST COMMON CAUSE AND FREQUENT INSPECTION AND CLEANING OF THE BURNER TUBES IS NECESSARY.**



- **KEEP BARBECUE AREA CLEAR AND FREE FROM COMBUSTIBLE MATERIALS, GASOLINE AND OTHER FLAMMABLE VAPOURS AND LIQUIDS**
- **DO NOT OBSTRUCT THE FLOW OF AIR FOR COMBUSTION AND VENTILATION**
- **KEEP THE VENTILATION OPENINGS OF THE CYLINDER ENCLOSURE CABINET FREE AND CLEAR OF DEBRIS**
- **VISUALLY CHECK BURNER FLAMES OCCASIONALLY TO ENSURE PROPER FLAME PATTERN AS SHOWN BELOW**
- **FAILURE TO COMPLY WITH THESE INSTRUCTIONS MAY RESULT IN A HAZARDOUS SITUATION WHICH, IF NOT AVOIDED, MAY RESULT IN INJURY.**



Magnified view of burner flame through lighting hole.



GRILLING POULTRY

Half fill grease / water tray and turn the barbecue burners on 'HI'. Close hood and preheat your barbecue 2 - 3 minutes. Open hood and place food on the mid section of a grill plate. Sear 2 - 3 minutes on each side then adjust the infrared burners to 'LO' and continue cooking until desired preference.

To minimise flare-ups, use skinless poultry or use the indirect method. Place the poultry on one side of the barbecue with the opposing burners on 'LO' heat, and lower the barbecue hood.

GRILLING PORK

Half fill grease / water tray and turn the barbecue burners on 'HI'. Close hood and preheat your barbecue 3 - 5 minutes. Open hood and place food on the mid section of a grill plate. Sear 2 - 3 minutes on each side then adjust the Infrared burners to 'LO' and continue cooking until desired preference.

Grilling times will vary according to meat thickness.

WHOLE FISH AND WHOLE FILLETS

Half fill grease / water tray and turn the barbecue burners on 'HI'. Close hood and preheat your barbecue 3 - 5 minutes. Open hood and place food (skin down) on the mid section of a grill plate. Sear two minutes on each side then adjust the Infrared burners to 'LO' and continue cooking until fish is opaque but still moist.

VEGETABLES AND FRUIT

Half fill grease / water tray. Prepare your fruit or vegetables and brush with butter or basting sauce if desired. In some instances, you may want to barbecue vegetables and fruit directly over the heat, using the supplied grill plates.

Foods that work best with direct heat are relatively soft and require a short cooking time: mushrooms, zucchini, tomatoes and skewered fruit such as apricots, peaches, pineapple, strawberries and kiwis. Remember the barbecue hood must remain up when cooking directly.

To cook indirectly, the food should be placed on the left or right side of your barbecue (or secondary rack) with the burners lit on the opposite side. Either way, indirect cooking must be done with the hood down.

GRILLING STEAK AND RIBS

Half fill grease / water tray and turn the barbecue burners on 'HI'. Close hood and preheat your barbecue 3 - 5 minutes. Open hood and place food on the mid section of a grill plate.

Sear 2 - 3 minutes on each side then adjust the infrared burners to 'LO' and continue cooking until desired preference. You can also move the seared meat to the secondary cooking rack to finish cooking. This method allows you to sear and prepare larger amounts of meat and keep cooked food warm. Grilling times will vary according to meat thickness.

GRILLING HAMBURGERS, BRATS AND SAUSAGES

Half fill grease / water tray and turn the barbecue burners on 'HI'. Close hood and preheat your barbecue 3 - 5 minutes. Open hood and place food on the mid section of a grill plate. Sear 2 - 3 minutes on each side then adjust the infrared burners to 'LO' and continue cooking until desired preference is achieved.

Cooking times will vary according to meat thickness.

<i>Cut of meat</i>	<i>Approx. total cooking times</i>
T-bone steak	Rare: 4 - 6 min
Sirloin steak	Medium: 6 - 8 min
Beef spare ribs	Well done: 8 - 10 min
Porterhouse steak	
New York strip steak	
Hamburgers	Rare: 3 - 4 min
Brats	Medium: 5 - 6 min
Sausages	Well done: 6 - 8 min
Chicken breast (cook with bone down)	Direct method: approximately 6 - 8 min
Chicken wings	Indirect method:
Drumsticks	up to 30 minutes
Whole bird (cook with breast up)	Indirect method: approximately 1 hour
Chops	Medium: 10 - 12 min
Loins	Well done: 12 - 14 min
Cutlets	
Whole fish	Approx. 8 - 18 min or
Whole fish fillets	until fish is opaque

For very firm vegetables, particularly potatoes and yams, we recommend that you boil or microwave until almost cooked, before placing them on the barbecue.

CAUTION: *Infrared cooking times will be much shorter than traditional grilling so never operate this appliance unattended.*

NOTE: *Do not use aluminum foil to wrap vegetables and fruit. infrared heat does not cook through aluminum foil and reflective pans.*

INFRARED HEAT SETTINGS

The suggested heat settings and cooking times shown are approximate. Unlike the controlled environment inside your kitchen, variables including outside temperatures, direction and conditions of wind, as well as barbecue location will affect your barbecue's heat distribution. Because these conditions vary, and no two backyards are alike, we offer this guide as a convenience. We recommend you monitor your barbecue closely and rotate foods often to prevent over-cooking and ensure the most delicious results every time.

PREPARING TO ROAST

Roasting uses the indirect cooking method. Therefore, the food should be placed on the left or right side of your barbecue with the burners lit on the opposite side. You can also use an optional cast-iron pan underneath food allowing you to collect juices for making gravies. Remember, indirect cooking requires the hood of your barbecue to be down.

Half fill grease / water tray. Preheating your barbecue is not required for slow cooking methods such as roasting. If you do choose to preheat your barbecue before roasting, turn the burners on 'HI' and close hood for approximately two minutes.

Type of food	How cooked	Approx cooking times
Beef	Rare	30 min / kg
	Medium	40 min / kg
	Well done	45 min / kg
Lamb	Medium	30 min / kg
	Well done	40 min / kg
Veal		50 min / kg
Pork		50-60 min / kg
Chicken		37-45 min / kg
Duck		45 min / kg
Fish		18 min / kg
Turkey, 7 kg		37-45 min / kg + 20 min
Turkey, 7 kg		30-40 min / kg + 10 min

FOOD PREPARATION

Trim meat of excess fat. Truss meat and poultry with cooking string to retain shape if desired. Bacon strips can be used to cover the outside surface of lean meat and poultry to help prevent it from drying out. To keep food moist during roasting be sure to keep the water tray filled.

If using an optional cast-iron pan for cooking, you should also add liquid to prevent burning the bottom of your food.

TIPS FOR ROASTING

Except when roasting with water in a roasting pan, the juices that collect in the pan can be used as the base for a tasty sauce or gravy. Place a cooking pan directly over the heat, add extra butter if needed, then add several spoonfuls of flour to thicken sauce. Finally, add sufficient chicken or beef stock to obtain the desired consistency.

Once the meat is cooked, remove it from your barbecue and cover with a piece of foil. Allow it to stand for 10 - 15 minutes which allows the juices to settle. This will make carving easier and ensure a tender, juicy roast.

BAKING TECHNIQUES

PREPARING TO BAKE

To bake in your new barbecue you'll need a baking dish or cast-iron cooking pan, and a pair of flame retardant barbecue mitts. If the cooking pan is cast-iron be sure to season the pan before use. Half fill grease / water tray. Preheat your barbecue three minutes, then lower heat as needed. Baking uses the indirect cooking method. To cook indirectly, the food should be placed on the left or right side of your barbecue with the burners lit on the opposite side. This is the slow cooking method. A faster indirect method is to place your food in an optional cast-iron cooking pan and place it in the centre of the barbecue with all burners on 'LO'. If higher heat is desired, turn Left Front (LF) and Right Rear (RR) burners on 'HI' with Left Rear (LR) and Right Front (RF) burners on 'LO' to create a crossray cooking pattern. Either way, indirect cooking must be done with the hood down.

TIPS FOR BAKING

Prepare your favourite recipe as you would in the kitchen. You will need to stir the food several times as it bakes, and add additional liquid as required. Watch the temperature, and adjust to cook according to your recipe directions.

Oven temperature	Recommended barbecue setting
Slow 150°- 170°C 'LO'	Left or right two burners on 'LO'
Moderate 180°- 200°C	All four burners on 'LO'
High 210°- 250°C	LF + RR burners on 'HI' and LR + RF burners on 'LO'

NOTE: Do not exceed 250°C cooking temperature as this may damage the appliance.

GUIDE TO STIR-FRYING

TECHNIQUES

This method of cooking is popular around the world and can be easily accomplished outdoors on your gas barbecue. It's a quick and healthful way of preparing a complete meal using meat, poultry or seafood in infinite combinations with other interesting ingredients like vegetables, rice or noodles.

PREPARING TO STIR-FRY

Although it is possible to stir fry in other dishes, a wok is your best tool. Its high sides enable the cook to stir food without spillage. Its construction allows you to cook quickly at high temperatures, with instant control of heat which is essential for successful stir frying.

FOOD PREPARATION

Slice meat and poultry into long thin strips and cube fish fillets. Remove all fat from meat and poultry and cut large vegetables into even slices or cubes.

Marinate foods for extra flavour and tenderness. Marinating times will vary for red meat, fish and various cuts. Less tender cuts of meat should be marinated longer. Remember to always chill marinating food in the refrigerator prior to cooking.

Stir-fry meats, poultry or fish first. Next, add hard vegetables like carrots. Then continue with softer vegetables like snowpeas and peppers. To ensure even cooking, continually stir and toss the food in the wok using a wooden spoon or spatula.

TIPS FOR STIR-FRYING

Place a wok on a grill plate or side burner directly over a 'HI' heat. Add only a small amount of food at a time to ensure fast cooking and also to allow the wok to reheat between ingredients.

GUIDE TO DEEP-FRYING

TECHNIQUES

A wide variety of foods can be deep-fried outdoors on your barbecue, from potatoes, to seafood and chicken. Deep-frying uses a large portion of oil.

The outdoor location is ideal for deep-frying as smoke, grease and smells disperse in the open air instead of collecting on the ceiling of your kitchen.

PREPARING TO DEEP-FRY

Deep-fry on your barbecue using an optional cast-iron pan over direct heat.

Half fill a cooking pan with vegetable or corn oil. Half fill grease / water tray. Turn the barbecue burners on 'HI', close hood and preheat your barbecue 3 - 5 minutes.

Open hood and place cast-iron pan on the mid section of a grill plate then adjust the Infrared burners to 'LO'.

Check the temperature of the oil carefully with a frying thermometer or test with a cube of bread. The cube of bread should brown in about 30 seconds for most cooking needs. A temperature between 175°C and 200°C is optimal for preparing the majority of deep-fried foods.

FOOD PREPARATION

Foods being deep-fried taste better when coated with either batter or breadcrumbs to add flavour and prevent moisture from escaping.

TIPS FOR DEEP-FRYING

Wear a flame retardant barbecue mitt and slowly lower foods into the hot oil using a wire scoop, fry-basket or stainless steel tongs. Add only a small quantity of food to the oil, allow it to cook, then repeat with another small quantity. This ensures the oil doesn't drop in temperature. Once the food is cooked, remove it carefully and drain onto a paper towel. Turn the heat off as soon as you have finished deep-frying and allow your pan to cool. When the oil is cool, remove all remnants of fried foods by straining it through a fine metal sieve, and store it in a clean bottle for future use.

GUIDE TO USING THE SECONDARY COOKING RACK

PREPARING TO SMOKE

Vegetables are generally easy to cook on the barbecue. The cooking rack makes it convenient because you can still use the main cooking area while the vegetables are suspended above the grill plates.

Pre-cook hard vegetables by briefly boiling or microwaving them before cooking on the barbecue. Do not barbecue your vegetables wrapped in aluminum foil. Infrared heat does not cook through aluminum foil and reflective pans.

To keep vegetables moist, regularly brush them with butter or oil.

The cooking rack can be used for purposes other than just the obvious. Consider using the rack for warming french bread, garlic bread, croissants or even bagels.

INFRARED ROTISSERIE COOKING

BALANCING THE FOOD

In rotisserie cooking, balancing the food is of utmost importance. The rotisserie must turn evenly or the stopping and starting action will cause the food to cook unevenly and possibly burn the heavier side.

The easiest foods to balance are those of uniform shape and texture. To test if the food is balanced correctly when secured, place the ends of the rotisserie spit loosely in the palms of your hands. If there is no tendency to roll, give the spit a quarter turn. If it is still stable, give it a final quarter turn. It should rest without turning in each of these positions. It can then be attached to your barbecue.

FOOD PREPARATION

When preparing poultry, truss the birds tightly so that wings and drumsticks are close to the body of the bird.

The cavity of the bird may be stuffed prior to this. Pull the neck skin down and, using a small skewer, fix it to the back of the bird. Push the rotisserie spit through lengthwise, catching the bird in the fork of the wishbone. Centre the bird and tighten with the holding forks. Test the balance as described before.

A rolled piece of meat requires the rotisserie skewer to be inserted through the centre of the length of meat, then secured and balanced. For meats that contain bones, it is best to secure the rotisserie skewer diagonally through the meaty sections.

SLOW COOKING WITH A ROTISSERIE

This appliance is equipped with bi-lateral infrared burners and is the ideal set-up for rotisserie cooking because of the unique position and angle of the infrared burners.

Rotisserie cooking produces foods that are moist, flavoursome and attractive. The optional rotisserie kit is most commonly used for cooking meat or poultry and is designed to cook food slowly. A cooking pan can be placed beneath the food to collect juices for basting and gravy.

After your food is balanced on the rotisserie spit and attached to your barbecue, half fill grease / water tray and turn the rotisserie motor on. Observe the rotation to be sure the rotisserie is turning evenly, then turn the front and rear burners on 'LO'. Infrared rotisserie cooking on 'LO' heat can be done with the hood open or closed.

CAUTION: DO NOT rotisserie cook with all burners on 'HI' and the hood closed. The intense infrared heat will overcook your food and can damage your barbecue. Never operate this appliance unattended.

When cooking with the hood down, apply standard oven temperatures. Refer to page 19.

GUIDE TO SMOKING

PREPARING TO SMOKE

Smoking gives food a distinctive, delicious flavour. You will find a variety of wood chips available for use in smoking grilled foods. Pre-soaking of wood chips may be required so read and follow the manufacturers instructions for preparing smoking chips prior to use.

NOTE: *It is our experience that many smoking chip products do not actually produce a smoke but instead infuses the food with flavour. Please read product labels carefully and if in doubt, ask your retailer for details.*

USING A CAST-IRON SMOKER BOX

There are many optional smoker boxes available for purchase but cast-iron is the type recommended for use with your infrared barbecue.

Follow these guidelines and always refer to the label of your smoking chips for specific directions.

Half fill water tray and turn the left or right barbecue burners on 'HI'. Close hood and preheat your barbecue 3 - 5 minutes. Fill your smoker box with your prepared smoking chips.

Wear a flame retardant barbecue mitt and place your smoker box about 15 cm from the back of a grill plate directly above a lit barbecue burner. Allow smoker chips to heat about 30 minutes (or until the scent of smoke is evident) then turn burners to 'LO' and add your food.

To cook indirectly, the food should be placed on the left or right side of your barbecue (or secondary rack) opposite the lit burners and smoker box. When cooking with a smoker box the hood must be down.

TIPS FOR SMOKING

You can reduce the strength of the smoke flavour by only smoking for half or three quarters of the cooking time.

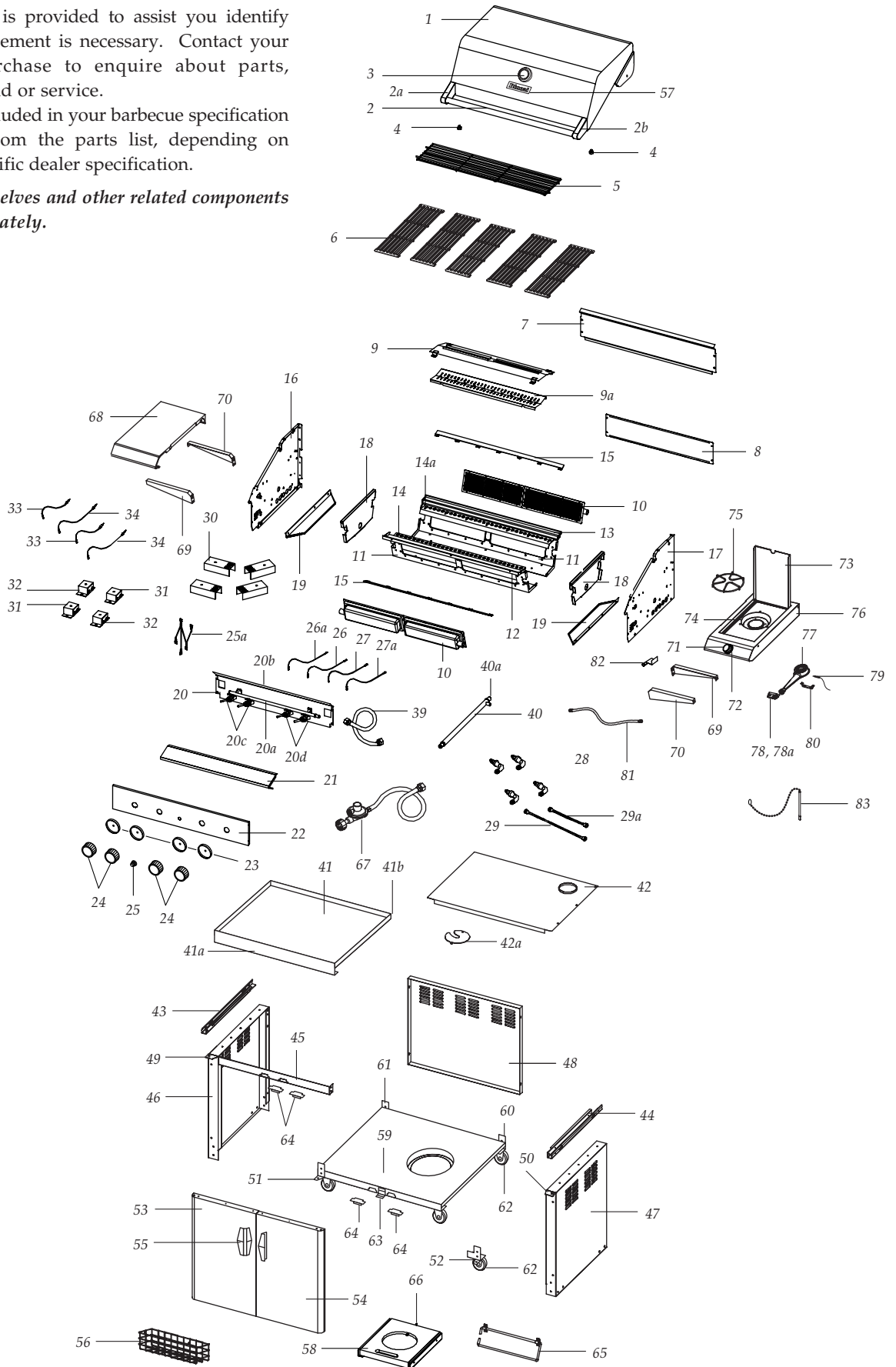
Foods naturally high in oils lend themselves well to smoking, while drier foods benefit from a marinade.

- Tuna steaks, marinated in asian flavours of sesame oil, soy sauce and sherry.
- Pork fillets, rubbed with ginger, orange rind and brushed with maple syrup.
- Mussels, brushed with lemon rind and chilli oil.
- Lamb cutlets, marinated in virgin olive oil, lemon, oregano and black pepper. The same marinade can be used for a whole leg or rack of lamb.
- Chicken, boneless chicken pieces, especially sliced breasts.
- Fish, sliced fillets of firm fish, assorted seafood such as prawns, scallops and calamari.
- Pork, sliced fillets, diced or minced pork, sliced leg steak, sliced chops.
- Beef, sliced fillet, rib-eye, round, rump, sirloin.
- Lamb, sliced fillet, round, loin.

This diagram is provided to assist you identify parts if replacement is necessary. Contact your place of purchase to enquire about parts, availability and or service.

Items included in your barbecue specification may differ from the parts list, depending on region or specific dealer specification.

NOTE: Side shelves and other related components are sold separately.



<i>Ref</i>	<i>Description</i>	<i>Part #</i>	<i>Qty</i>	<i>Ref</i>	<i>Description</i>	<i>Part #</i>	<i>Qty</i>
1	Hood assembly	P0014720MA	1	40a	Brass fitting for manifold – rear	P03904001A	1
2	Hood handle	P00205087B	1	41	Grease / water tray	P02717184A	1
2a	Hood handle bracket – left	P00301016E	1	41a	Grease tray handle	P027200234	1
2b	Hood handle bracket – right	P00302016E	1	41b	Wheel for grease tray	P05354002A	4
3	Temperature gauge	P00601011B	1	42	Trolley partition panel	P01003050D	1
4	Protective pad	P05518002I	2	42a	Trolley panel cap	P05535003P	1
5	Cooking rack / secondary	P01516003J	1	43	Bowl support bracket – left	P01301004K	1
6	Grill plate	P01615028E	5	44	Bowl support bracket – right	P01302004K	1
7	Bowl panel – rear	P06906025C	1	45	Door top support	P033060304	1
8	Bowl wind shield	P06906026C	1	46	Trolley left panel	P076140114	1
9	Grease tray heat shield – upper	P06901014A	1	47	Trolley right panel	P076150114	1
9a	Grease tray heat shield – lower	P06901015A	1	48	Trolley rear side panel	P077010694	1
10	Infrared burner assembly	P02005009A	4	49	Door support bracket – upper left	P033020334	1
11	Bowl panel – front / rear	P0075401JA	2	50	Door support bracket – upper right	P033020344	1
12	Bowl panel – front upper	P0075501JA	1	51	Castor seat – LF	P05327021T	1
13	Bowl panel – rear upper	P0075601JA	1	52	Castor seat – RF	P05327023T	1
14	Bowl grease shield – lower front	P06902015C	1	53	Door panel – left	P04302044L	1
14a	Bowl grease shield – lower rear	P06902016C	1	54	Door panel – right	P04303045L	1
15	Bowl grease shield – upper	P06902014C	2	55	Door handle	P00214004A	2
16	Bowl panel – left	P0072076EC	1	56	Spice rack	P05204011H	1
17	Bowl panel – right	P0072176EC	1	57	Name plate	P00415001C	1
18	Bowl grease shield – upper, left / right	P06901003A	2	58	Cylinder pull-out tray assembly	Y03400049	1set
19	Bowl grease shield – lower, left / right	P06902017C	2	59	Trolley bottom shelf	P010090434	1
20	Manifold assembly – ULPG	Y0060418	1set	60	Castor seat – RR	P05327024T	1
20a	Manifold – for valves	P05005222F	1	61	Castor seat – LR	P05327022T	1
20b	Gas valve heat shield	P03009161B	1	62	Castor	P05110006D	4
20c	Gas valve – left (without jet), ULPG	P03243001A	2	63	Door guide plate	P055100244	1
20d	Gas valve – right (without jet), ULPG	P03243003A	2	64	Door magnet	P05523001K	4
21	Control panel – upper	P02909351B	1	65	Towel rack	P05212003H	1
22	Control panel – lower, with screen print	P02915036A	1	66	Wing bolt	S233G0559E	1
23	Control knob seat	P03413011J	4	67	Regulator	P03603004A	1
24	Knob	P03419473L	4	68	Side shelf left	P01106042S	1
25	Electronic igniter – 4 port	P02502184C	1	69	Side shelf bracket – LF / RR	P01204005B	2
25a	Electronic wire set – 4 contact	P02615099A	1	70	Side shelf bracket – RF / LR	P01206005B	2
26	Electronic wire with electrode – left front	P02618003C	1	71	Control knob – side burner	P03419463J	1
26a	Electronic wire with electrode – left rear	P02618004C	1	72	Control knob seat – side	P03415014S	1
27	Electronic wire with electrode – right front	P02618005C	1	73	Side shelf lid	P0011538P4	1
27a	Electronic wire with electrode – right rear	P02618006C	1	74	Side shelf body	P011020364	1
28	Connector with infrared orifice – ULPG	P06536005A	4	75	Pot support	P00805010B	1
29	Gas connector – rear	P03701013A	2	76	Side shelf trim plate	P01108012S	1
29a	Gas connector – front	P03701014A	2	77	Side burner	P02002012A	1
30	Thermocouple protector	P03343003A	4	78	Gas valve – side without jet	P03226009C	1
31	Electrode bracket – LF / RR	P03343001A	2	78a	Jet – side burner ULPG	P06519081A	1
32	Electrode bracket – RF / LR	P03343002A	2	79	Ignition wire set – side burner	P02607002A	1
33	Thermocouple – LF / RF	P05305014A	1	80	Side burner bracket	P033270244	1
34	Thermocouple – LR / RR	P05305015A	2	81	Side burner hose	P03705084F	1
39	Manifold connector	P03715005A	1	82	Side burner hose bracket	P03327028Q	1
40	Gas manifold – rear, ULPG	P05005262A	1	83	Lighting stick	P05313009B	2
					Hardware pack	P06003102A	1

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