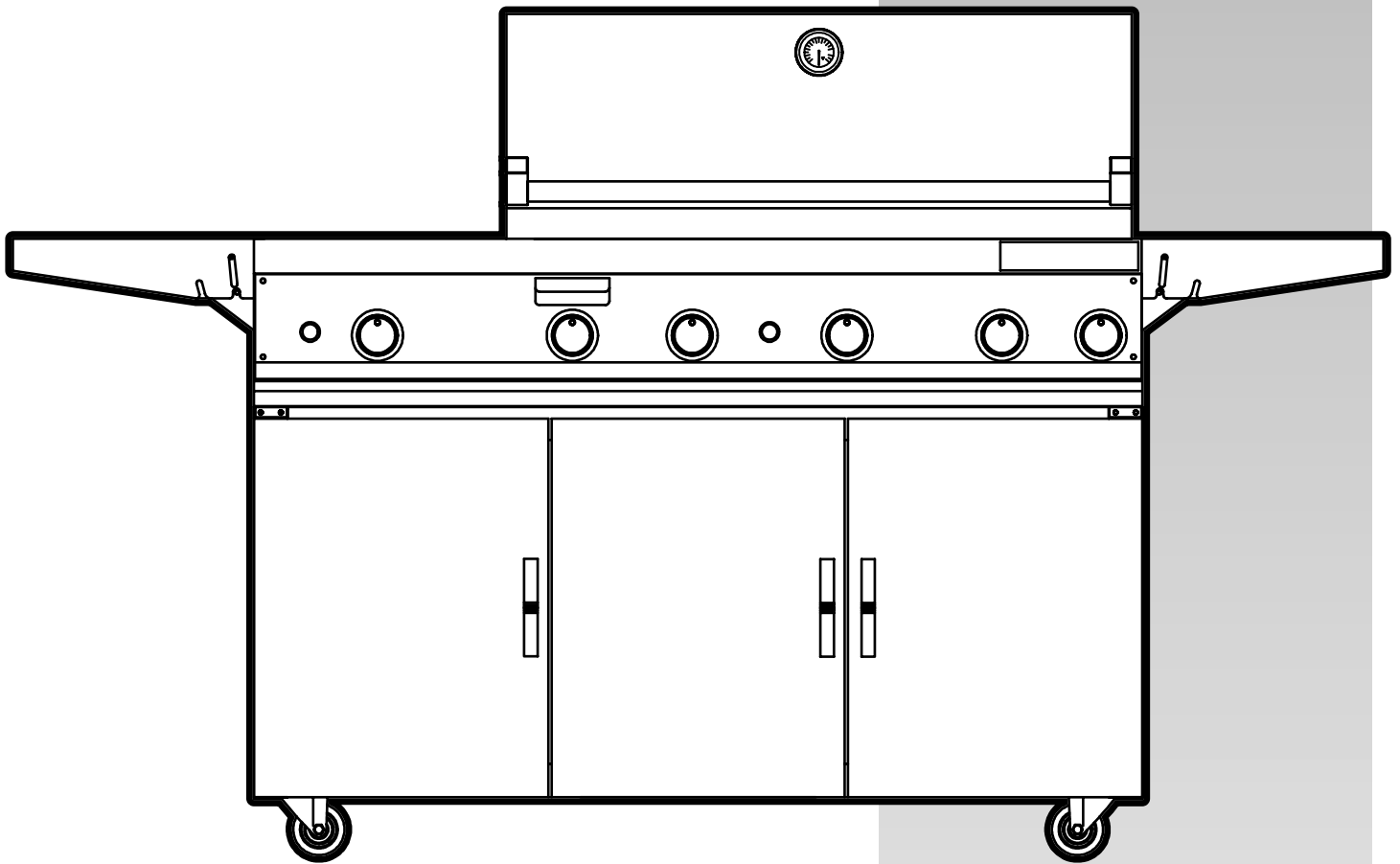


Rinnai

Customer's operating & 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 **Imperial** 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.***CONTACT POINT**

Refer to the back cover or the warranty sheet enclosed with the barbecue.

CONGRATULATIONS

You have just purchased a state of the art Outdoor Barbecue cooking System.

We understand your desire to protect an investment of this nature. As such this booklet has been designed to assist you in the assembling, testing and operating your new barbecue, along with important safety information, helpful maintenance tips and troubleshooting. We thank you for choosing our product and trust that you enjoy years of outdoors entertainment.

Happy Gourmet cooking!

GUARANTEE

A guarantee explanation sheet is supplied separately with your barbecue. If you are missing the guarantee explanation sheet, please contact the office listed on the rear cover to request one to be sent to you.

GENERAL

While it is possible for one person to assemble the barbecue, we recommend asking for the assistance of another person when manoeuvring some of the larger or heavier pieces.

Remove the barbecue and its components from the carton. Check against parts list and lay components out within easy reach. Do not throw the shipping carton away – unfold flat and use as a protective work surface. Contact your place of purchase for replacement parts if necessary.



PARTS SUPPLIED SEALED IN THE CARTON, OR BY YOUR PLACE OF PURCHASE, MUST NOT BE ALTERED IN ANY WAY.

CHECK BARBECUE FOR ANY DAMAGE

Inspect barbecue and trolley parts as you proceed. Contact your place of purchase for assistance regarding replacement of any damaged or missing parts. Do not assemble or operate a barbecue that appears damaged.

GAS INSTALLATION CODES

This appliance is certified to AS4557 by the Australian Gas Association Certificate No. 6271.

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

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



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 MANIPULATED. THIS BARBECUE IS ONLY TO BE USED OUTDOORS.

OVERALL DIMENSIONS

Height – Hood closed 1250 mm.
Hood open 1535 mm.

Width – 2035 mm (*side shelves in position*)
– 1500 mm (*side shelves folded in*)

Depth – Hood closed 660 mm.
– Hood open 710 mm.

CLEARANCES

Minimum clearances from combustible materials must be:
Rear–800 mm. Sides–300 mm. Bottom of firebox–300 mm.

Openings at the rear, sides of the appliance provide air for combustion, therefore it is important to maintain the above clearances.

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 liquid detergent 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.

NATURAL GAS INSTALLATION

This barbecue is also certified for use on natural gas. It must be converted and installed by a qualified person if not provided in the correct condition for use on natural gas. Contact your place of purchase for advice in relation to using your barbecue on natural gas, if not already provided in natural gas specification.

SPECIFICATIONS

Appliance specifications can be found on the data label attached to the rear 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 adjacent to or 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 18 'If Barbecue Fails to Operate Properly'

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.

GAS CYLINDER USE & 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 Standard AS2469 and is less than 10 years old, or re-certified if older than 10 years.

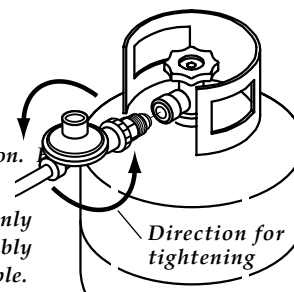
DO NOT CONNECT YOUR BARBECUE TO A GAS CYLINDER LESS THAN OR EXCEEDING 9 kg CAPACITY.



NEVER CONNECT AN UNREGULATED GAS CYLINDER TO YOUR BARBECUE.

NOTE: The connection to the gas cylinder is an 'ANTI-CLOCKWISE' connection.

Ensure the connection is tightened firmly. Normally only 1-1½ threads of the hose assembly connection should remain visible.



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', IF SAFE TO DO SO.**
- **EXTINGUISH ANY OPEN FLAME.**
- **REMOVE LID OR OPEN HOOD.**
- **IF ODOUR CONTINUES, IMMEDIATELY CALL YOUR GAS SUPPLIER OR FIRE BRIGADE.**



ALWAYS CHECK FOR GAS LEAKS EACH TIME YOU USE YOUR BARBECUE

You should follow this procedure after any of the following:

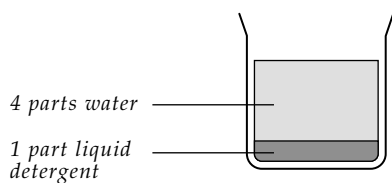
- Not having used the barbecue for an extended period of time,
- Initial assembly of barbecue,
- Any disconnection and reconnection of hose assembly,
- Changing gas cylinder,
- Upon re-connecting gas cylinder after it has been disconnected for storage.

CHECKING FOR GAS LEAKS

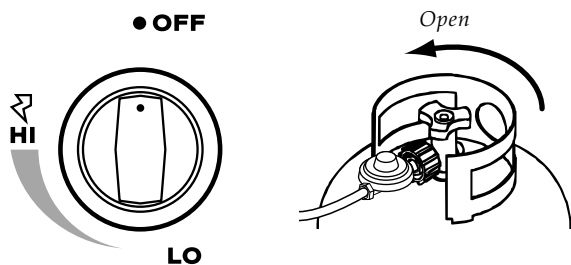


**NEVER CHECK FOR LEAKS WITH
A FLAME**

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



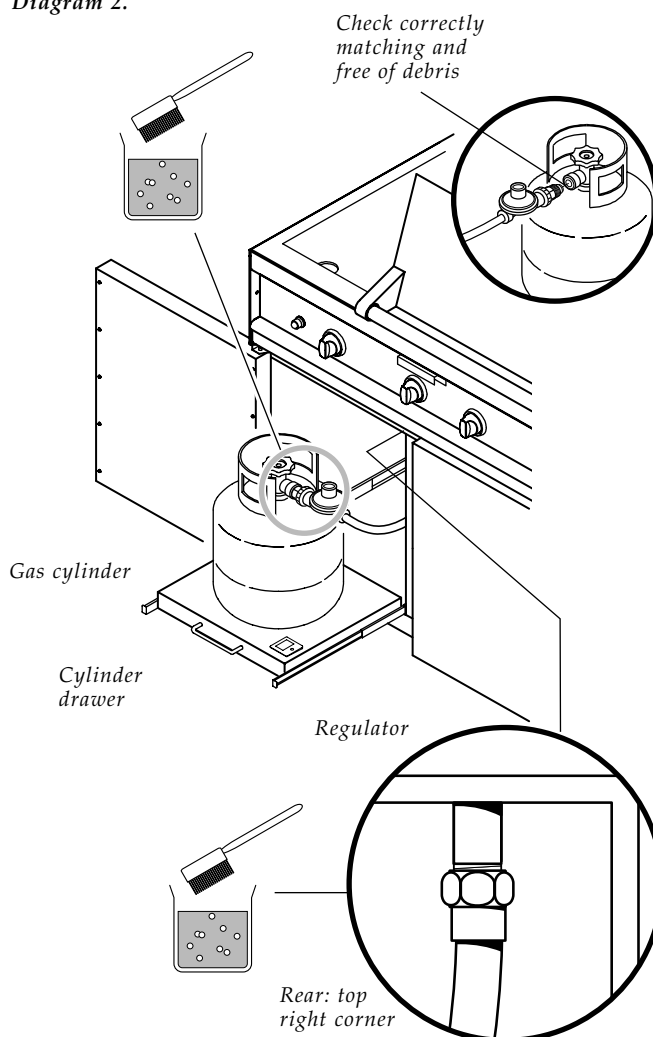
2. Turn burner control knob(s) to 'OFF', then turn on gas at source.



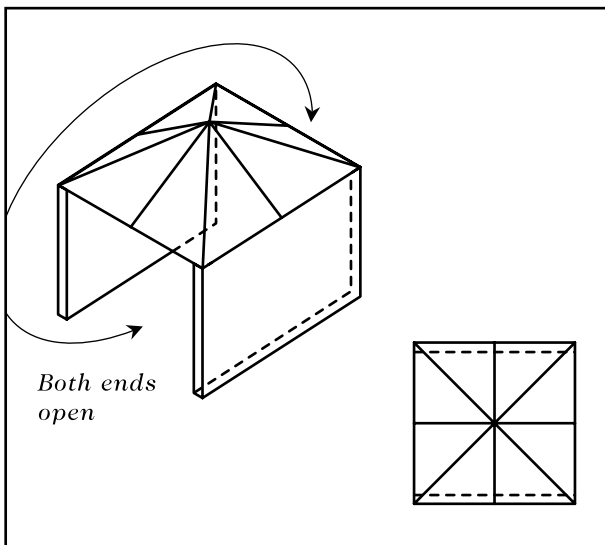
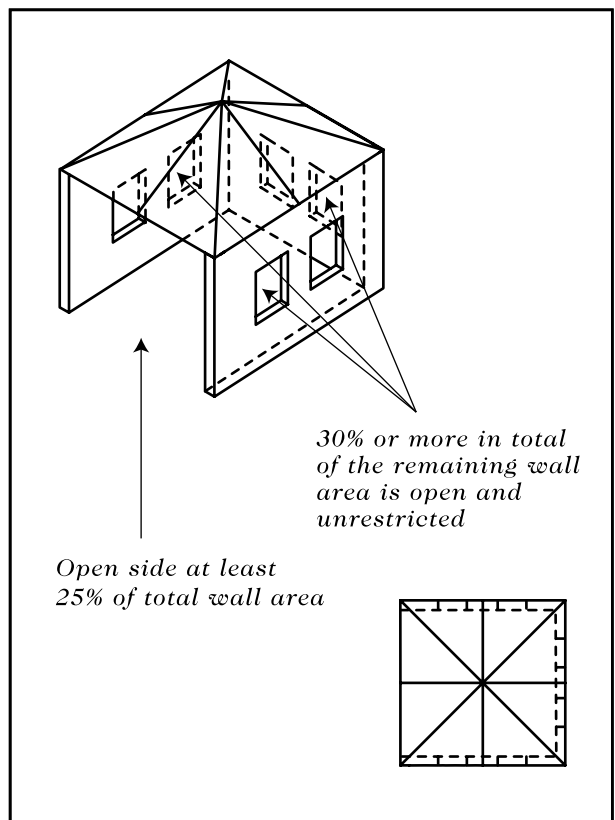
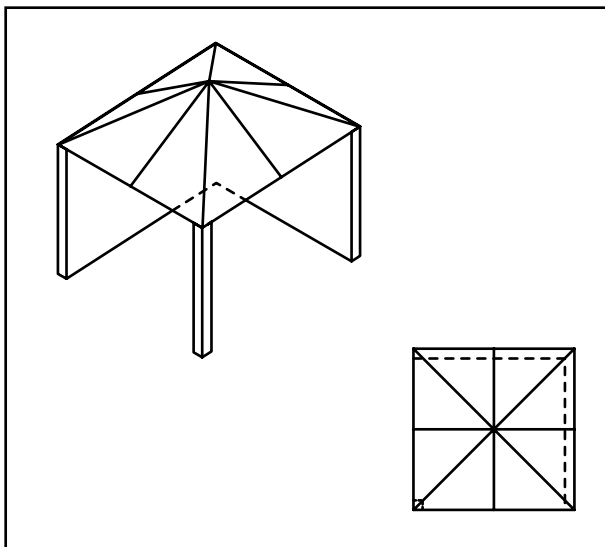
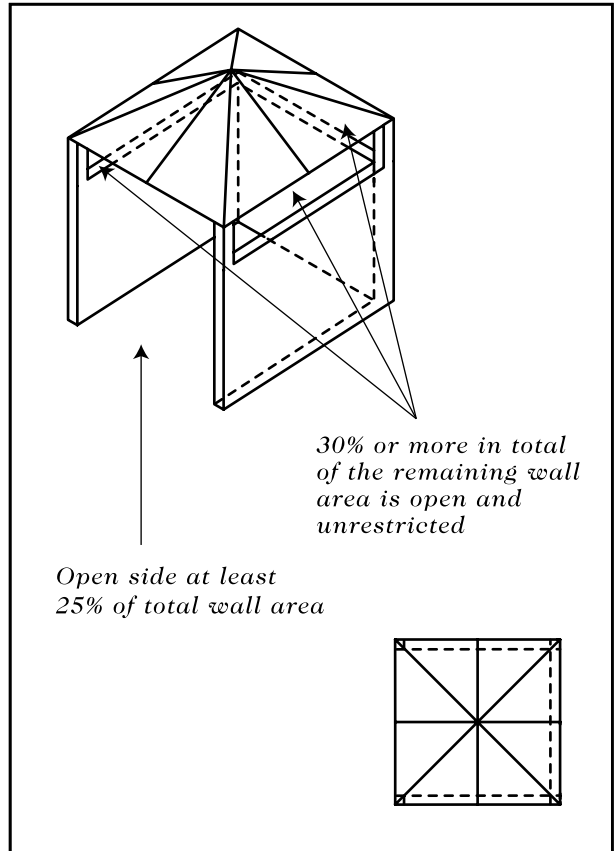
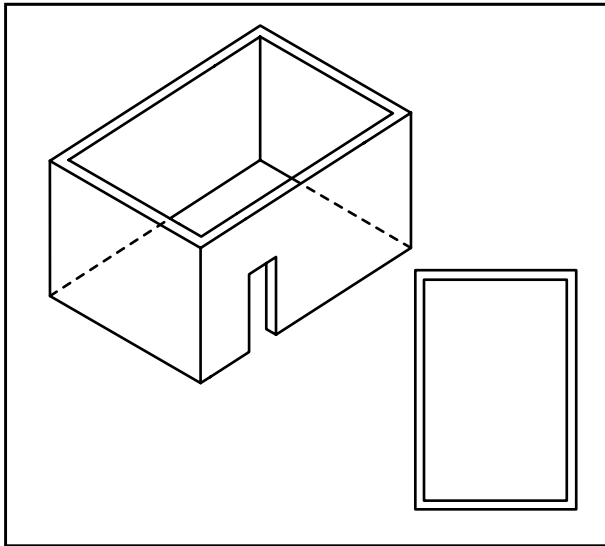
**IF YOU HAVE A GAS LEAK YOU
CANNOT RECTIFY, TURN OFF THE GAS
AT THE SOURCE. CONTACT THE
MANUFACTURER**

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.

Diagram 2.



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



CHECK BARBECUE FOR ANY DAMAGE

Your barbecue and trolley are packaged pre-assembled. Only minor connections are required to join them together.

Remove the barbecue, trolley and any loose components from packaging.

Inspect the contents of your barbecue and ensure the following items are included:

- Warming rack
- Grill plates
- Hot plate
- Flame tamer support
- Flame tamers
- Hose and regulator assembly (*factory fitted*)
- Rotisserie kit (*including motor and rod*)
- Barbecue cover

Before first using your barbecue, it is advisable to check that all the necessary parts have been included using the parts list on the previous pages.

Contact your place of purchase or the contact point on back page for assistance regarding replacement of any damaged or missing parts.

Do not 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 rear panel of the barbecue. Barbecues for use with gas cylinders are labelled 'Propane' or 'Universal LPG'. Barbecues for use with natural gas are labelled 'Natural Gas'.

Check the label matches the gas type for which it is to be installed.



**PARTS MUST NOT BE ALTERED
IN ANY WAY.**

HARDWARE PACK

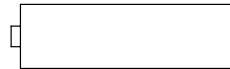
The following table illustrates a breakdown of the hardware pack. It highlights what components are used in the various stages of assembly.



Phillips-head screw
1/4"x1/2"
Qty. 8 Ref.# S112G04081



Flange Nut 1/4"
Qty. 2
Ref.# S313G04061



Battery / AA
Qty. 2
Ref. # P05301001A

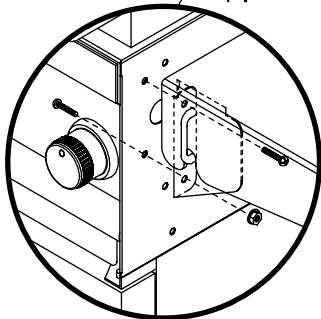
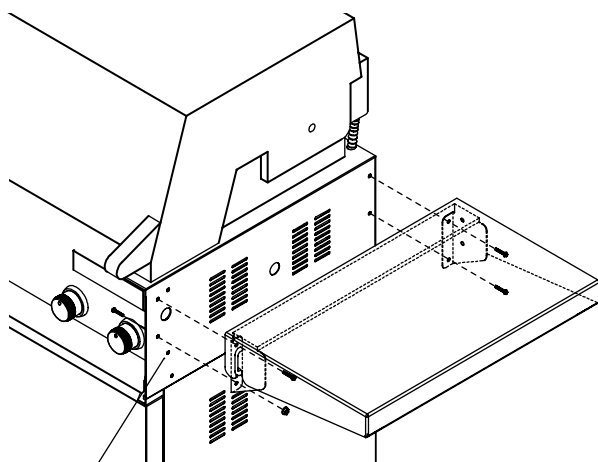
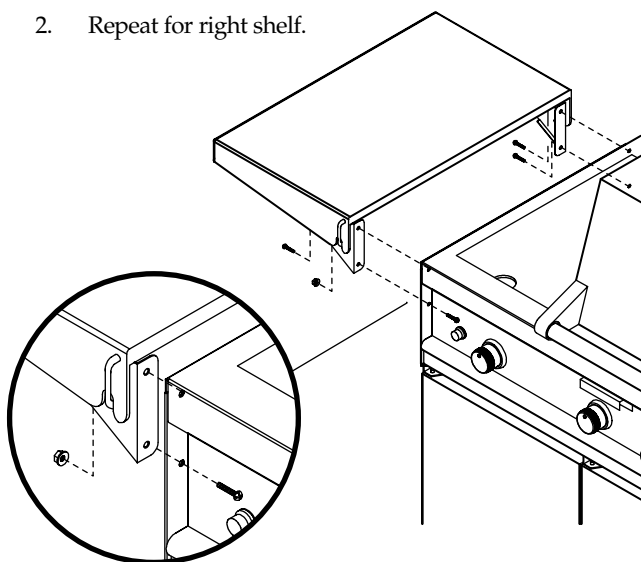


9V Battery (LPG model only)
Qty. 1
Ref. # P05301003A
Scale 1:2

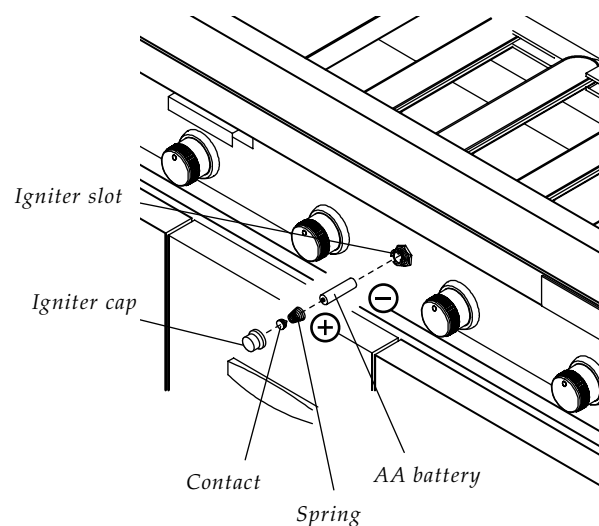
<i>Ref</i>	<i>Component</i>	<i>Qty</i>	<i>Purpose of Components</i>
S112G04081	Phillips-head screw 1/4" x 1/2"	8	Attaches side shelves to barbecue
S313G04061	Flange nut 1/4"	2	Attaches side shelves to barbecue
P05301001A	Battery / AA	2	Powers the electric Igniter
P05301003A	Battery / 9 V	1	Powers the cylinder fuel gauge display

INSTALLING SIDE SHELVES

1. Enlisting the aid of an assistant, attach side shelf to left side of the barbecue. Align the holes on side shelf with the threaded holes on left side of the barbecue. Tighten securely using four (4) $1/4" \times 1/2"$ Phillips-head screws and nuts.
2. Repeat for right shelf.

**IGNITION BATTERY INSTALLATION**

1. Unscrew each igniter cap located on the barbecue control panel and remove the contacts and springs from the igniter slots.
2. Place the manufacturer supplied AA battery into each igniter slot. Be sure to place positive pole facing toward you.
3. Place the spring over the AA battery, then place the contact on top of the spring. Screw each igniter cap back onto the barbecue control panel.

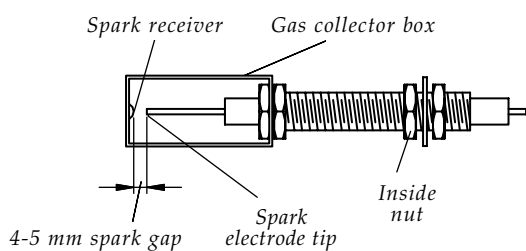


MAIN BURNER ELECTRODE CHECK

Performing an electrode check requires an assistant.

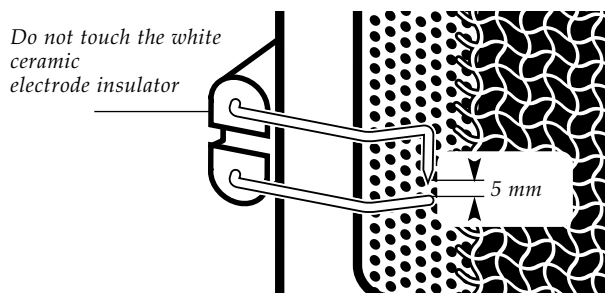
Before attaching any gas source and placing the cooking components into your barbecue, ensure that the spark electrode tip is properly positioned within each gas collector box (a 1" wide stainless mechanism found at the front of each set of burners). The easiest way to ensure this is to perform the following electrode check:

1. Ensure all control knobs are set to 'OFF'. Open the barbecue hood.
2. Have an assistant stand behind to the right of the barbecue and look down at the gas collector box of the main burners. NEVER put your face inside barbecue head.
3. Turn any control knob of main burners to 'IGN' and have assistant watch for a blue spark within each gas collector box.
4. If no spark is seen, the spark gap, shown below, needs to be adjusted as follows:
 - Using an adjustable spanner, loosen the inside nut just until the gas collector box can be maneuvered and turned upward.
 - The gap between the spark electrode tip and spark receiver should be approximately 4 - 5 mm.
 - If the gap is wider than 5 mm use a pair of long nose pliers and gently squeeze the gas collector box until the gap is correct.
 - Return the gas collector box to its original horizontal position, secure the inside nut and try the electrode check again.



BACK BURNER SPARK ELECTRODE TEST AND ADJUSTMENT

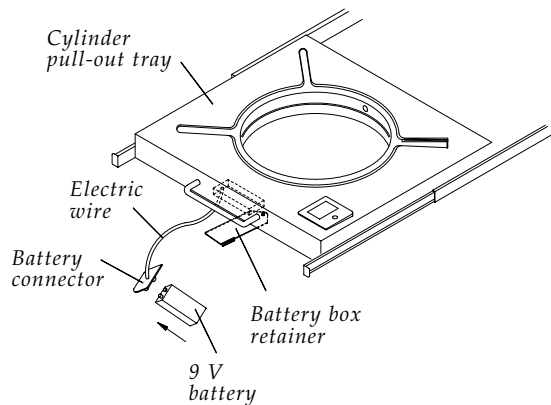
Product shipping can reposition the back burner spark electrode. If your barbecue and side burner are completely assembled and this back burner electrode does not continuously spark, then conduct this adjustment.



1. Turn the gas supply off at the gas cylinder.
2. Be sure the AA battery is installed and follow all ignition wires to ensure the connections are secure.
3. Push the ignition button and watch for a small blue spark at the rotisserie burner electrode tip. If there is no spark you must adjust the gap between the electrode tip and the stainless steel back burner screen. The gap should be adjusted to 5 mm or closer.
4. Adjust the gap using needle nose pliers. DO NOT adjust the gap by hand or touch the white ceramic electrode insulator. Using one set of needle nose pliers, securely hold the electrode as shown above. With another set of pliers, gently bend the tip end of electrode to within 5 mm of the stainless steel screen. Be careful not to puncture the screen or break electrode tip.
5. Try spark electrode test again. Re-adjust if necessary.

FUEL GAUGE CALIBRATION

1. Pull out the cylinder tray. Rotate the battery box retainer on the bottom of the cylinder tray.
2. Carefully remove the battery connector with electric wire from the bottom of the cylinder tray. Insert 9 V battery (provided) to the battery connector. Return the assembled battery to position.
3. Rotate the battery box retainer back into place.
4. During calibration the fuel gauge display shows the cylinder images of 'FULL' and then 'EMPTY'.



FUEL GAUGE OPERATION

NOTE: Cylinder must be positioned in tray for fuel gauge display check

Press the 'CHECK' button to operate fuel gauge display with the gas cylinder mounted in the cylinder tray.

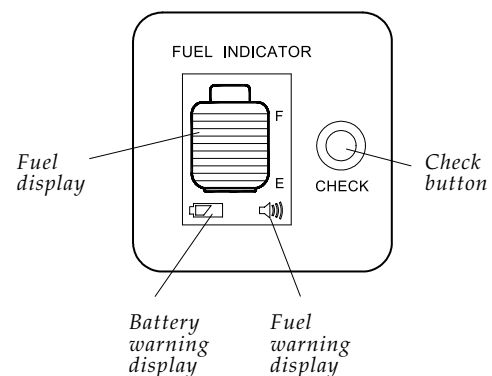
1. **Fuel display:** Indicates gas cylinder fill level.
2. **Fuel Warning display:** When the gas cylinder fill level is on the last row, a warning signal will sound for approximately three (3) seconds to warn you that the cylinder volume is near empty.
3. **Battery Warning display:** A low battery warning light will illuminate when the battery voltage drops to a low level. Replace the batteries.

NOTE: The fuel gauge display lasts for approximately 20 seconds each time you press the 'CHECK' button.

After 20 seconds, the fuel gauge display turns off automatically. If you press the button a second time within 20 seconds, the fuel gauge display will be turned off manually. If you press the button a third time after 20 seconds, the fuel gauge display will work and last for another 20 seconds.

The fuel gauge display works only with a cylinder on the cylinder tray. No readout will appear if a cylinder is not mounted on the cylinder tray.

IMPORTANT: When the gas cylinder is removed from the cylinder tray, the fuel gauge display will not operate.



CONNECTING TO GAS SOURCE

IMPORTANT: Before connecting and disconnecting barbecue to gas source, make sure all burner control knobs are in '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 manual. Check to see that gas cylinder is filled and that the end of each burner tube is properly located over each valve orifice. Set burner control knobs to 'OFF' position.

1. Open the left door. Pull out the gas cylinder drawer. Place the foot ring of cylinder into the drawer. Refer to diagram 1. Ensure the cylinder valve is in the 'OFF' position. Ensure the gas cylinder is in correct position. Use the wing bolt provided to secure gas cylinder. Refer to diagram 1.
2. Check the cylinder valve and ensure it has proper external mating threads to match the hose and regulator assembly provided. Refer to diagram 2.
3. Check and ensure all burner control knobs are in the 'OFF' position.
4. Inspect the valve connection outlet and regulator assembly for damage or debris. Remove any debris. **Inspect hose for damage. Never use damaged or suspect equipment.**
5. Attach the regulator to gas cylinder valve outlet.
6. Open the gas cylinder valve fully to allow gas to flow.
7. Leak test all customer made connections thoroughly with a soapy water solution prior to lighting the barbecue. Refer to 'Safety', page 4 and 5.
8. If a leak is found, turn gas cylinder valve off and do not use barbecue until repairs or replacement can be made by the gas supplier.



TEST FOR LEAKS WITH A SOAP SOLUTION, NEVER WITH AN OPEN FLAME. Refer to page 5.

DISCONNECTING FROM GAS SOURCE

1. Turn the burner control knob 'OFF'.
2. Turn the gas cylinder valve off fully.
3. Detach the regulator assembly from gas cylinder valve by turning the quick coupling nut.

Diagram 1.

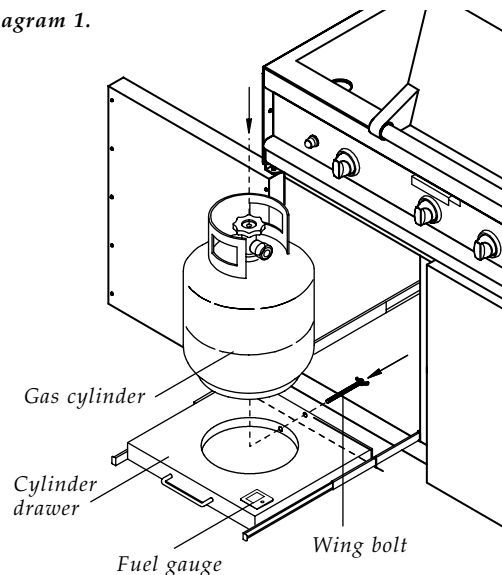
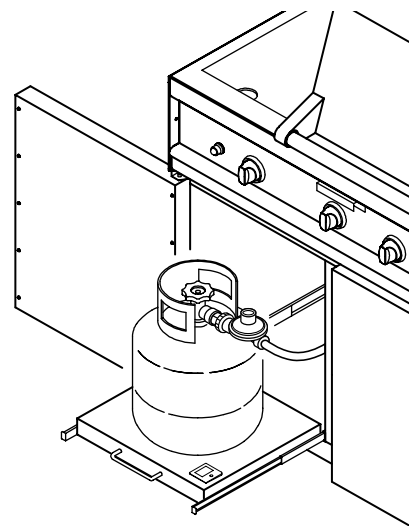


Diagram 2.

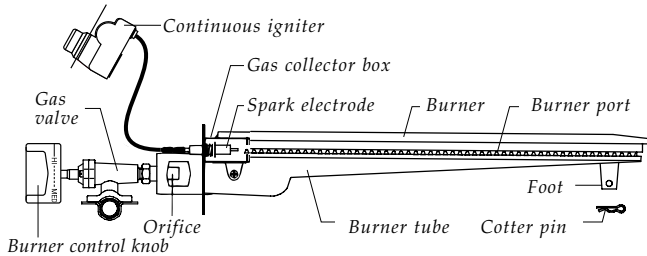


IF THIS INFORMATION IS NOT FOLLOWED EXACTLY, A FIRE CAUSING SERIOUS INJURY OR DEATH MAY OCCUR!

DO NOT STORE A SPARE LPG CYLINDER IN THE STORAGE COMPARTMENT OR NEAR THIS APPLIANCE.

THIS BARBECUE IS ONLY TO BE USED OUTDOORS.

BURNER OPERATION AND IGNITION SYSTEM CHECK



1. With burner control knobs in 'OFF' position, open the gas cylinder valve or connect to gas supply.
2. Upon first assembly the gas lines and burners will be full of air. In order for the burners to light properly the lines must fill with gas. It may require several attempts at lighting the burners before you are successful.
3. Push and turn the required burner control knob in an anti-clockwise direction to the 'IGN'. The burner will light automatically. Once the burner is lit, turn the burner control knob to 'HI'. Cross lighting channels inside the barbecue body enables the flame to transfer across to the adjacent main/smoker burners.
4. If any burners fail to light after several attempts, turn off gas supply at source.

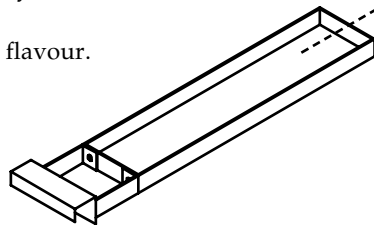
Refer to page 18, 'If Barbecue Fails To Operate Properly', or contact place of purchase.

SMOKER DRAWER INSTALLATION

NOTE: Your barbecue is supplied with a smoker drawer. Do not remove this drawer while operating the barbecue.

Use this drawer when you wish to use wood chips to give food a distinctive, delicious flavour.

Refer to page 16.

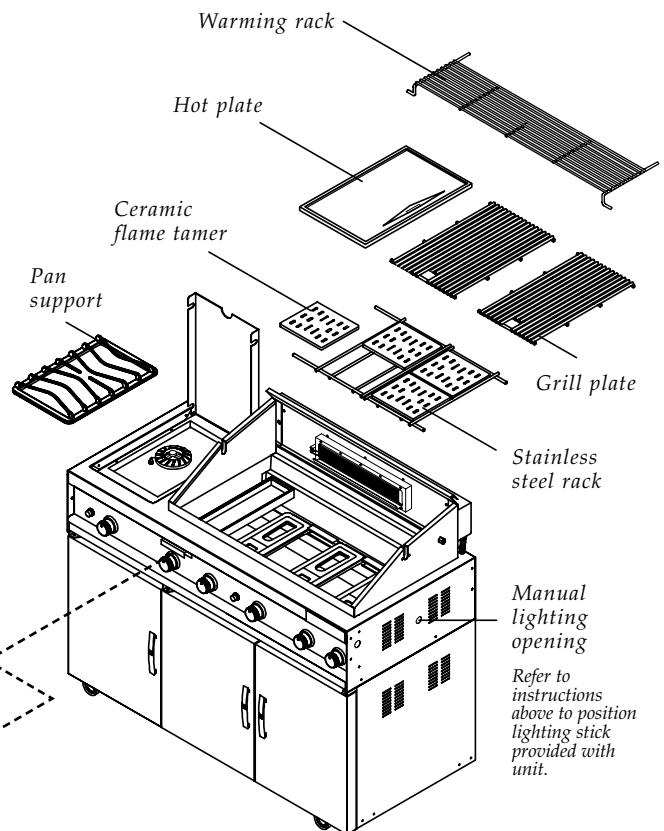


INSTALLING COOKING COMPONENTS

NOTE: The lighting stick is placed on the right side, internally, in the firebox area for transport. Before installing any of the cooking components the lighting stick should be positioned to the outside of the firebox by passing it through the manual lighting hole, allowing it to hang freely on the outside of the appliance.

Check and ensure that each burner is properly located over each orifice prior to installing the flame tamer.

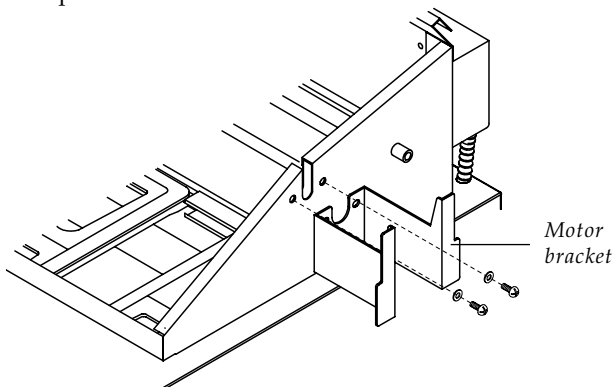
1. The flame tamer is designed to reduce flaring. Place the ceramic flame tamer on the stainless steel rack and place on the lower ledge above burners. Flame tamers must always be located under the grill plate.
2. Position the grill plates as shown below.
3. Place the warming rack into the slots on the barbecue body rails.



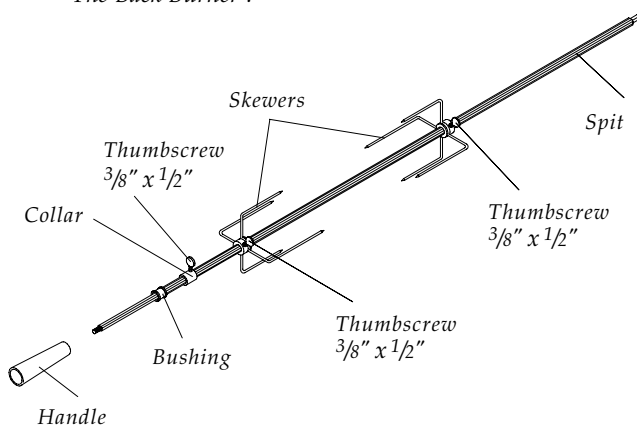
POSITION MANUAL LIGHTING STICK TO THE OUTSIDE OF THE APPLIANCE PRIOR TO USE.

ROTISSERIE

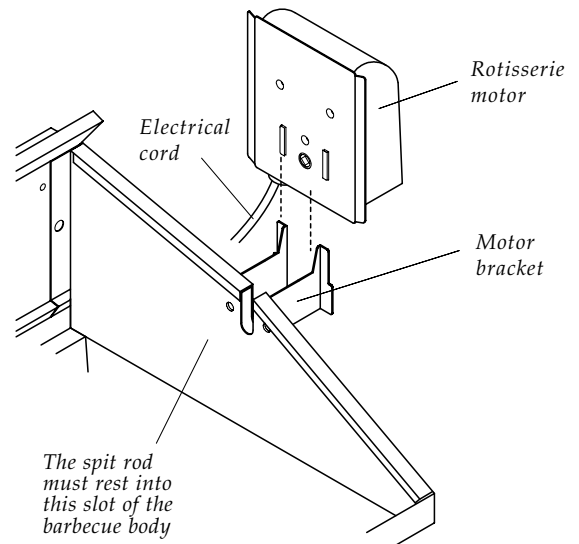
1. Remove all components from the carton.
2. Attach the motor bracket on the outside of the right barbecue body panel. Align the two (2) holes of the bracket with the threaded holes on the barbecue body panel. Tighten securely using two (2) $\frac{3}{16}$ " x $\frac{1}{2}$ " UNF Phillips-head screws and plain washers provided.



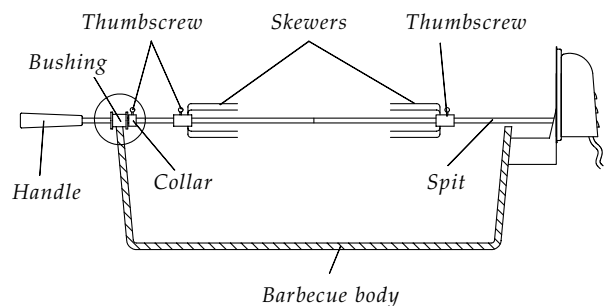
3. Slide a skewer onto each end of the rotisserie spit. Adjust spacing between skewers to accommodate your food, then tighten the thumbscrews to keep the skewers in position. Slide the collar and bushing onto the threaded end of the spit. Do not tighten the collar thumbscrew until the rotisserie is placed into your barbecue. Last, screw the handle onto the threaded end of rotisserie spit as shown. Refer to page 17 for further details on 'Rotisserie Cooking With The Back Burner'.



4. Install the rotisserie motor onto the motor bracket as shown below. Ensure the motor attaches to the bracket with the electrical cord down. This installation insures that once the spit is inserted into the motor it will also rest securely into the slot of your barbecue body side panel.



5. Insert the assembled rotisserie into the motor as shown below. The motor should be on the right side of your barbecue body and the handle on the left. Place the bushing into the slot opening on the left side of your barbecue body, then tighten the collar thumbscrew to the right of the bushing. The collar will stabilise the rotisserie during the cooking process and the bushing allows the rotisserie spit to turn smoothly. Plug the rotisserie into an outlet and turn on to test.



BEFORE rotisserie cooking you will need to remove the cooking plates / grills and possibly the flame tamers from your barbecue. When rotisserie cooking, place a cooking pan under the food to be cooked. This will capture the drippings and keep your barbecue clean of excess grease which could cause a fire. Use caution when moving a cooking pan containing hot oils.

The bushing and collar must always be used with this rotisserie.

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 page 5.*

OPERATING PROCEDURE

BURN-OFF

Before cooking on your barbecue for the first time, burn-off any residual oils or foreign matter by igniting the burners. **ENSURE THE HOOD IS OPEN**, and operate at 'HI' setting for approximately 10 minutes. Wipe with cloth to remove all residue. Allow to cool before washing grill plates / hot plate thoroughly with soap suds and scrubbing brush. Wipe clean with cloth. Your barbecue is ready to use.

PREHEATING

It is necessary to preheat the barbecue for a short time before cooking certain foods, depending on the type of food and the cooking temperature. Food that requires a high cooking temperature needs only a period of 2 - 3 minutes barbecue preheating with all burners set to 'MED'.

COOKING TEMPERATURES

'HI' setting – Use this setting only for fast 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.

'MED' setting (*midway 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.

These temperatures vary with outside temperature and the wind conditions.



THE HOOD MUST BE IN THE OPEN POSITION, FOR LIGHTING
DO NOT SMOKE AT ALL TIMES WHEN ATTEMPTING TO IGNITE BARBECUE.
CAUTION: DO NOT MOVE TROLLEY WHILE BARBECUE IS IN OPERATION



CAUTION: DO NOT LEAVE THE BARBECUE UNATTENDED WHEN BURNER/S IS ALIGHT.



NEVER LEAN OVER THE BARBECUE COOKING AREA WHILE LIGHTING THE APPLIANCE.

KEEP YOUR FACE AND BODY AT A SAFE DISTANCE (AT LEAST 450 mm) FROM THE MANUAL LIGHTING HOLE OR BURNERS.



CAUTION: IF BURNERS GO OUT DURING OPERATION, CLOSE GAS SUPPLY AT SOURCE, AND TURN ALL BURNER CONTROL KNOBS OFF.

OPEN HOOD AND WAIT 5 MINUTES BEFORE RE-ATTEMPTING TO LIGHT (ENSURE ACCUMULATED GAS FUMES HAVE CLEARED).

CAUTION: SHOULD A GREASE FIRE OCCUR, ATTEMPT TO CLOSE GAS SUPPLY AT SOURCE, TURN OFF ALL BURNERS AND REMOVE FOOD IF POSSIBLE.

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



REMOVE THE SMOKER DRAWER WHEN COOKING ON ENTIRE AREA OF GRILL PLATE TO AVOID COOKING RESIDUE BUILDING UP IN THE DRAWER.



THE SIDE BURNER IS DESIGNED FOR USE WITH A WOK UP TO 360 mm DIAMETER, & COOKING PAN OF 200 mm DIAMETER. USE OF VERY LARGE POTS MAY RESULT IN DISCOLOURATION OF THE SURFACE FINISH.

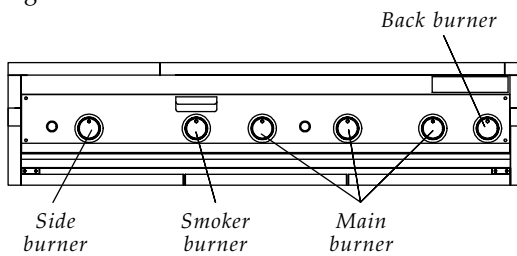
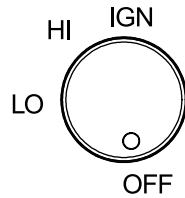


DO NOT USE THE BOTTOM (ie. MAIN) BARBECUE BURNERS WHILE THE BACK BURNER IS IN OPERATION.

NOTE: *The location of the back burner makes it more susceptible to wind conditions that will decrease the performance of your rotisserie cooking. For this reason you should not operate the back burner during windy weather conditions.*

BARBECUE LIGHTING INSTRUCTIONS – MAIN, SMOKER, SIDE, BACK

1. Open the barbecue hood and side burner before attempting to light burners.
2. Set burner control knobs to 'OFF' and open the gas cylinder valve, wait 30 seconds.
3. Push and turn the required control knob to 'IGN' to automatically ignite the burner.



4. If the burner does not light, turn the burner control knob to 'OFF', wait 5 minutes for gas to clear, then retry.
5. Once the burner is ignited, the adjacent main and smoker burners can be lit by simply turning its burner control knob to 'HI'.
6. Adjust burner control knobs to your desired cooking temperature. (Smoker and back burners are not adjustable).
7. If ignition cannot be achieved, perform ignition check procedure. Refer to 'If Barbecue Fails To Operate Properly', page 18.

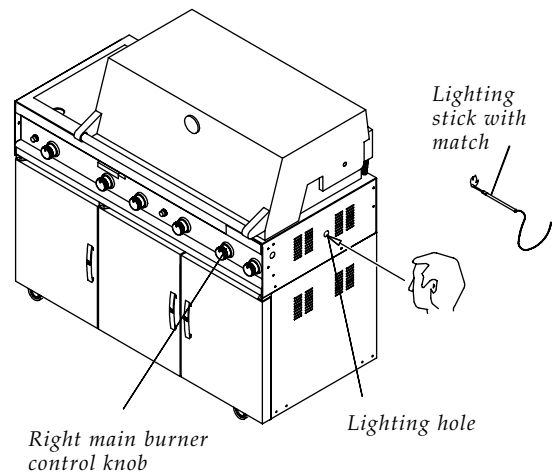
MANUAL LIGHTING

If for some reason, igniters fail to produce a spark at the electrode, barbecue can be lit carefully with a match.

To light the barbecue main / smoker burners with a match, refer to previous steps. insert match into lighting stick provided and insert lit match through lighting hole located on right side of barbecue body, after turning the right burner control knob to the 'HI' position.

Sequentially light the remaining main / smoker burners from right to left.

The back and side burners can be lit directly with a long match.



GUIDE TO USING THE SMOKER DRAWER

PREPARING TO SMOKE

Smoking gives food a distinctive, delicious flavour. You will find a variety of wood chips or pellets available for use in smoking grilled foods.

Pre-soaking of wood chips may be required. Read and follow the manufacturers instructions for preparation of smoking chips prior to filling the smoker drawer.

USING THE SMOKER DRAWER

Refer to page 12, 'Smoker Box Installation'. Ignite the smoker burner as per instructions on page 15 and allow the barbecue to heat up.

Dried herbs and spices may also be added to produce different flavours.

TIPS FOR SMOKING

You can reduce the strength of the smoke flavour by only smoking for half or three quarters of the cooking time. The heat required for smoking is normally low to medium.

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

BARBECUING WITH THE HOOD DOWN



NEVER USE ALL BURNERS ON 'HI' AT THE SAME TIME WHEN COOKING WITH THE HOOD DOWN.

Cooking with the hood in the closed position helps to cook food more quickly than in conventional open-style barbecues. The hood (*when closed*) helps to retain the heat more evenly and conserves energy. For the best cooking results, always use the burners on 'MED' or 'LO' and use the indirect cooking method (*explained below*) when the hood is down. High direct heat on the cooking plates when the hood is down may result in burnt food.

The following methods are referred to as 'INDIRECT COOKING'. Poultry and large cuts of meat cook slowly to perfection on the barbecue by indirect heat.

The heat from the selected burners circulates gently throughout the barbecue, cooking the meat or poultry without any direct flame touching it. This method greatly reduces flare-ups when cooking extra fatty cuts because there is no direct flame to ignite the fats and juices that drip during cooking.

REMEMBER: Only use burners on 'MED' or 'LO' for indirect cooking. Only use outside burners for indirect cooking.

Place cut of meat on the hot plate or cooking pan positioned over the centre unlit burner. Remember, only use outside burners for indirect cooking.

With the hood open, ignite the outer left and right main burners. Once ignition is established, close the hood. Leave the burners on 'HI' for 5 minutes or until the temperature reaches a suitable level for cooking. Modulate the required temperature by turning the outermost burners progressively to 'MED' or 'LO'.

NOTE: DO NOT OPERATE FOR MORE THAN 10 MINUTES WITH THE BURNERS OPERATING ON 'HI' WITH THE BARBECUE HOOD CLOSED.

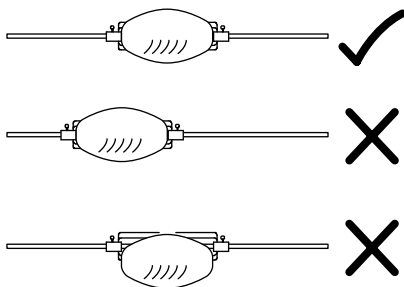
ROTISSERIE COOKING WITH THE BACK BURNER

The back burner is an infrared type providing intense searing heat. The intense heat sears in the natural juices and nutrients found in quality cuts of meat.

With this method, generally there is enough heat from the back burner, but if extra heat is required then any of the main burners maybe used on the 'LO' setting only.

ROTISSERIE COOKING

- Rotisserie cooking produces foods that are moist, flavoursome and appealing. The rotating food self bastes. Although the rotisserie is best for larger pieces of meat or poultry, most cuts can be used if prepared properly.
- The balancing of the food requires the most attention in rotisserie cooking. The rotisserie must turn evenly otherwise the stopping and starting action will cause the food to cook unevenly and possibly burn the heavier side. *Refer to the diagram below.*



- 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 skewer loosely in the palm of your hands. Give the spit a quarter turn and if there is no tendency to roll and it is stable give it a another quarter turn. It should rest without turning in each of these positions.

It can then be attached to the barbecue.

- When using poultry, truss the bird tightly so that wings and drumsticks are close to the body of the bird. The cavity of the bird can be stuffed prior to this, if you wish. Pull the neck skin down and using a small skewer fix to the back of the bird. Push the rotisserie skewer through lengthwise, catching the bird in the fork of the wishbone. Centre the meat and tighten the holding forks. Test the balance as described above.
- A rolled piece of meat only requires the rotisserie skewer to be inserted through the centre of the length of meat, then secured and balanced using the forks.
- For meats which are un-boned, it is best to secure the rotisserie skewer diagonally through the meaty sections. If protruding bones or wings brown too quickly, cover with pieces of foil.

SETTING UP THE BARBECUE

- Remove all the cooking plates from the barbecue and position the flame tamer centrally. Place either an oven proof cooking pan or disposable aluminium foil dish on top of the flame tamer under the food being cooked so that it catch any drips from the food above. The drippings can be used to make gravies and other sauces to accompany the cooked meat.
- Once the barbecue has been set up, pre-heat the barbecue according to the manufacturer instructions. Close the hood when you start to cook.
- For foods with little fat you may wish to cook them directly over lit burners to give a charred effect. This should only be done towards the end of the cooking for no longer than the time required to give the desire visual effect. Do not attempt this with fatty foods as this will cause flare-ups and excessive smoke.

COOKING TIMES

- This will vary according to the type and weight of food you are cooking. However as a guide the cooking times on a rotisserie are similar to conventional oven cooking.

IF BARBECUE FAILS TO OPERATE PROPERLY

1. Turn off gas at source, turn burner control knob to 'OFF'.
2. Wait five minutes before trying again.
3. Check gas supply/connections.
4. Repeat lighting procedure and, if barbecue still fails to operate properly, **TURN OFF GAS AT SOURCE, TURN BURNER CONTROL KNOBS TO 'OFF'**, wait for barbecue to cool and check the following:
 - a) Misalignment of burner tube(s) and over orifice(s).
CORRECTION: Reposition burner tube to properly sit over orifice.
 - b) Obstruction in gas line
CORRECTION: Remove hose from barbecue.
DO NOT SMOKE! Open gas supply for one second to blow any obstruction from fuel hose. Close off gas supply at source and reconnect hose to barbecue.
 - c) Blocked orifice
CORRECTION: Remove grill plates, flame tamers, grease draining tray. Remove burners from bottom of barbecue body by pulling cotter pin from beneath burner 'foot' using a screwdriver or needle nose pliers. (*Refer to burner diagram on page 12*). Carefully lift each burner up and away from gas valve orifice. Gently clear any obstruction from the orifice with a fine wire. Re-install each orifice section, re-install burners over orifices and place each burner 'foot' into mounting bracket at bottom of barbecue body. Replace cotter pins. Replace cooking components, grease draining tray.
 - d) Misalignment of igniter on burner
CORRECTION: Check for proper position of electrode tip. The tip of the electrode should be pointing toward the tip of the collector box. The gap between the spark electrode and the tip of the gas collector box should be 5 mm. Adjust if necessary by carefully pressing the gas collector closer to the spark electrode.

If re-ignition is necessary while the barbecue is still hot, you must wait for a minimum of five minutes before commencing to re-ignite. (*This allows accumulated gas to clear*).

If all check/corrections have been made and barbecue still fails to operate properly, consult your place of purchase.



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 TO PREVENT ITS OCCURRENCE.

CARE AND MAINTENANCE

As with all appliances, proper care and maintenance will keep them in top operating condition and prolong their life. Your new gas barbecue is no exception. By following these cleaning procedures on a timely basis, your barbecue will be kept clean and working properly with minimum effort.

FLASH-BACK

If fire occurs in and around the burner tubes, immediately turn off gas at its source and turn the burner control knob knob(s) to 'OFF'. Wait until the barbecue has cooled, then clean the burner tubes and burner ports as described, opposite.

CLEANING THE COOKING PLATES

After cooking, turn burner control knobs to 'OFF' and let barbecue cool before attempting to clean your cooking plates.

Before first use and periodically it is suggested that you wash the cooking plates in a mild soap and warm water solution. You can use a wash cloth, a vegetable brush, or steel wool to clean your barbecue plates if you desire.

CLEANING THE FLAME TAMER

Washing the flame tamer after every use is not necessary but periodically it is suggested you clean off any build-up of food residue. Use a wire brush to remove stubborn burnt on cooking residue.

NOTE: *Flame tamers are made from a ceramic material which can be easily damaged if not handled with care.*

CLEANING THE GREASE DRAINING TRAY

The grease draining tray should be emptied and wiped down periodically and washed in a mild detergent and warm water solution. Lining the tray with aluminium foil will allow easier cleaning.

IGNITION BATTERY REPLACEMENT

Follow the instructions provided on page 8.

CLEANING THE BURNER TUBES AND BURNER PORTS (TO PREVENT FLASH-BACK)

To reduce the chance of flash-back, the procedure below should be followed at least once a month in late summer or early autumn when spiders are most active, or when your barbecue has not been used for an extended period of time.

1. Remove grill plates, flame tamers, grease draining tray from barbecue.
2. Remove burners from bottom of barbecue body by unscrewing the burner securing screw at the burner 'foot' using a screwdriver.
3. Carefully lift each burner up and away from gas valve orifice.

We suggest several different ways of cleaning the burner tubes. Use the procedure most convenient for you:

1. Bend a stiff wire (*a light weight coat hanger works well*) into a small hook. Run the hook through each burner tube and into the burner several times.



OR Using a narrow bottle brush with a flexible handle (*do not use a brass wire brush*), run the brush through each burner tube and into the burner several times.

OR Use an air hose to force air through the burner tube and out through the burner ports. Observe each port and make sure air comes out every hole. Wear eye protection.

Regardless of which burner cleaning procedure you use, we recommend that you complete the following steps to help prolong burner life.

1. Wire brush entire outer surface of burner to remove food residue and dirt.
2. Clean any blocked ports with a stiff wire such as an open paper clip.
3. Inspect the burner for damage (*cracks or holes*) and if such damage is found, order and install a new burner. After installation, check to ensure that gas valve orifices are correctly placed inside ends of burner tubes. Also check position of spark electrode.

ANNUAL CLEANING OF BARBECUE HOUSING

Burning-off the barbecue after cooking will keep it ready for instant use, however, once a year you should give the entire barbecue a thorough cleaning to keep it in top operating condition.



**DO NOT USE OVEN CLEANER
TO CLEAN THE BARBECUE.**

INTERIOR:

1. Turn the burner control knobs to 'OFF' position.
2. Turn the cylinder valve off fully.
3. Detach the regulator assembly from cylinder valve by turning the quick coupling nut.
4. Remove and clean the cooking plates, flame tamers and burners.
5. Cover the gas valve orifices with a piece of aluminium foil.
6. Brush the inside and bottom of the barbecue with a stiff wire brush, and wash down with a mild soap and warm water solution. Rinse thoroughly and let dry.
7. Remove aluminium foil from orifices and check orifices for any obstruction.
8. Check spark electrode, adjusting as instructed. Electrode tip pointing toward the bottom of gas collector and approximately 5 mm from the bottom of collector box.
9. Replace burners and adjust spark electrode collector box.
10. Replace flame tamer, plates and warming rack.
11. Reconnect to gas and observe burner flame for correct operation.

As with all appliances, proper care and maintenance will keep them in a top operating condition and prolong their life. Your barbecue is no exception. By following these cleaning procedures on a timely basis, your barbecue will be kept clean and working properly with minimum effort.

CARE FOR STAINLESS STEEL SURFACE

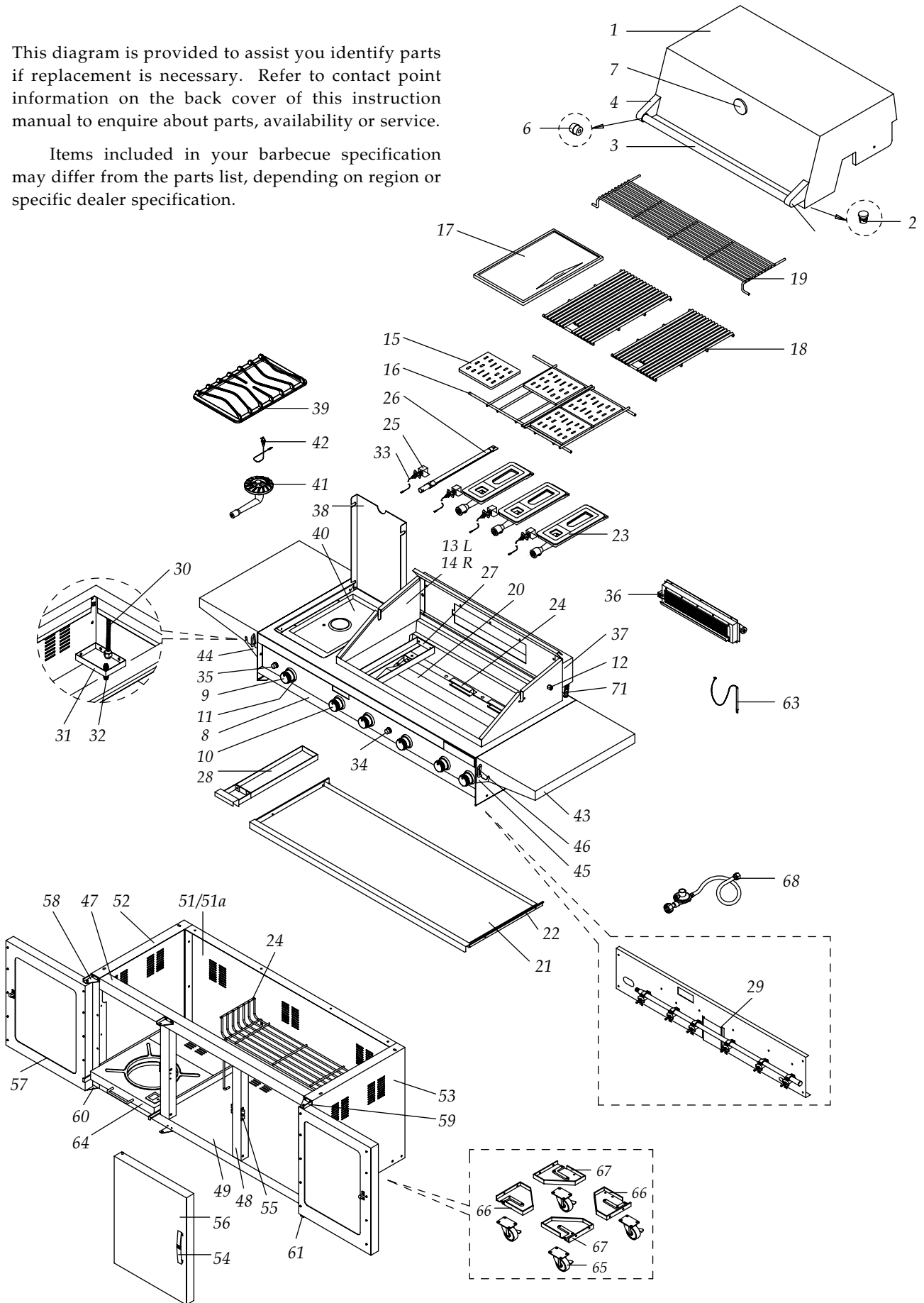
Your gas barbecue is made of durable grade stainless steel, it should provide you with years of trouble-free service.

The stainless steel over time will be affected by 'tea staining' (*the brown discolouration of some stainless steel*).

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

This diagram is provided to assist you identify parts if replacement is necessary. Refer to contact point information on the back cover of this instruction manual to enquire about parts, availability or service.

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



Ref#	Description	Part	Qty	Ref#	Description	Part	Qty
1	Hood assembly	Y0110019	1	38	Side burner lid	P00115026A	1
2	Protective pad	P05518002I	2	39	Side burner support	P00815002D	1
3	Hood handle	P00205005B	1	40	Side burner body	P02301001B	1
4	Hood handle bracket – left	P00301016E	1	41	Side burner with brass ring – LPG	P02001014A	1
5	Hood handle bracket – right	P00302016E	1	42	Side burner electrode	P02607009C	1
6	Hood handle heat-insulating spacer	P06801002A	2	43	Side shelf	P01105030B	2
7	Temperature gauge	P00601171A	1	44	Side shelf bracket – left	P01209001A	1
8	Control panel – LPG	P02911011S	1	45	Side shelf bracket – right	P01210001A	1
9	Control knob with rubber ring for main and side burner	P03411053L	4	46	Side shelf lock	P05501003A	4
10	Control knob with rubber ring for back and smoker burner	P03411063L	2	47	Door bracket	P03301008K	1
11	Control knob seat	P03415014A	6	48	Trolley support	P03301009K	2
12	Lid hinge with nut	P05511006A	2	49	Trolley bottom shelf	P01010003C	1
13	Body side panel – trim plate, left	P07514015A	1	51	Trolley rear panel	P07701010A	1
14	Body side panel – trim plate, right	P07514016A	1	51a	Hose/NG/protective ring	P05328001A	1
15	Flame tamer – ceramic	P01804001A	4	52	Trolley side panel – left	P07602001A	1
16	Flame tamer – rack	P01722012B	1	53	Trolley side panel – right	P07603001A	1
17	Hot plate	P05702002E	1	54	Door handle	P00214028H	3
18	Grill plate	P01604002B	2	55	Door stop – 2 pcs	P05517016E	3
19	Cooking rack – secondary	P01516001B	1	56	Door	P04301016A	3
20	Grease tray heat shield	P06904001C	1	57	Door trim plate	P07510001E	3
21	Grease tray	P02713013C	1	58	Door hinge bracket – left top	P03314035C	2
22	Grease tray slide	P05516046A	2	59	Door hinge bracket – right top	P03314036C	1
23	Burner – main	P02001044E	3	60	Door hinge bracket – left bottom	P03314037C	2
24	Burner bracket	P02203034A	1	61	Door hinge bracket – right bottom	P03314038C	1
25	Gas collector with electrode	P02609001B	4	62	Trolley shelf / wire	P05204003F	1
26	Smoker burner	P02008025A	1	63	Lighting stick	P05313023B	1
27	Smoker drawer bracket	P06708001A	1	64	Cylinder pull-out tray / fuel gauge display assembly – LPG only	Y0340025	1
28	Smoker drawer	P06701002A	1	65	Castor – 3", with brake	P05110005E	4
29	Gas valve/manifold assembly – LPG	Y0060085	1	66	Castor seat – left front and right rear	P05327001E	2
30	Extension tube for manifold	P03715002A	1	67	Castor seat – right front and left rear	P05327002E	2
31	Trolley bracket for gas fittings	P03324001C	1	68	Regulator with hose – LPG	P03603002A	1
32	Extension tube fitting	P03907002A	1	71	Back burner extension tube	P03701010A	1
33	Electric wire set	P02615006A	1	–	Hardware pack	P06002001B	1
34	Electric igniter – 4 port	P02502134C	1	–	Rotisserie assembly	Y0250068	1
35	Electric igniter – 2 port	P02502062C	1	–	Instruction manual	P80141003A	1
36	Back burner assembly – LPG	Y0030012	1	–	Barbecue cover	P07007003A	1
37	Back burner wind shield	P06906002C	1				

RINNAI NEW ZEALAND. LTD

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 Email: sales@rinnai.co.nz

**For your local
 Service Centre
 contact:** 0800 RINNAI (0800 746624).

**YOUR DETAILS**

mr mrs ms Other: _____

Surname: _____ Given name: _____

Address: _____

Suburb/Town: _____ P/code: _____

Telephone () _____ A/H, Bus: _____

YOUR BARBECUE DETAILS

Date of purchase: _____

Place of purchase: _____

Serial No. located on front/side panel: _____

ADDITIONAL DETAILS

(Optional questions to assist our continuous improvement program)

Before this purchase, were you aware of Rinnai? Yes No

If yes, were you aware that Rinnai produced an extensive barbecue range? Yes No

What was your final choice based on?

Colour Price Features Style Other: _____

Were you recommended to this product by

Retailer Friend Advertising Past Experience Other: _____

Did you previously own a barbecue? Yes No

If yes, what kind? Portable Kettle Inbuilt

Volcanic Rock/Charcoal Same Other: _____

If you changed, why? _____

Your age 20-25 26-30 31-35 36-40 41-45 46-50 50+



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