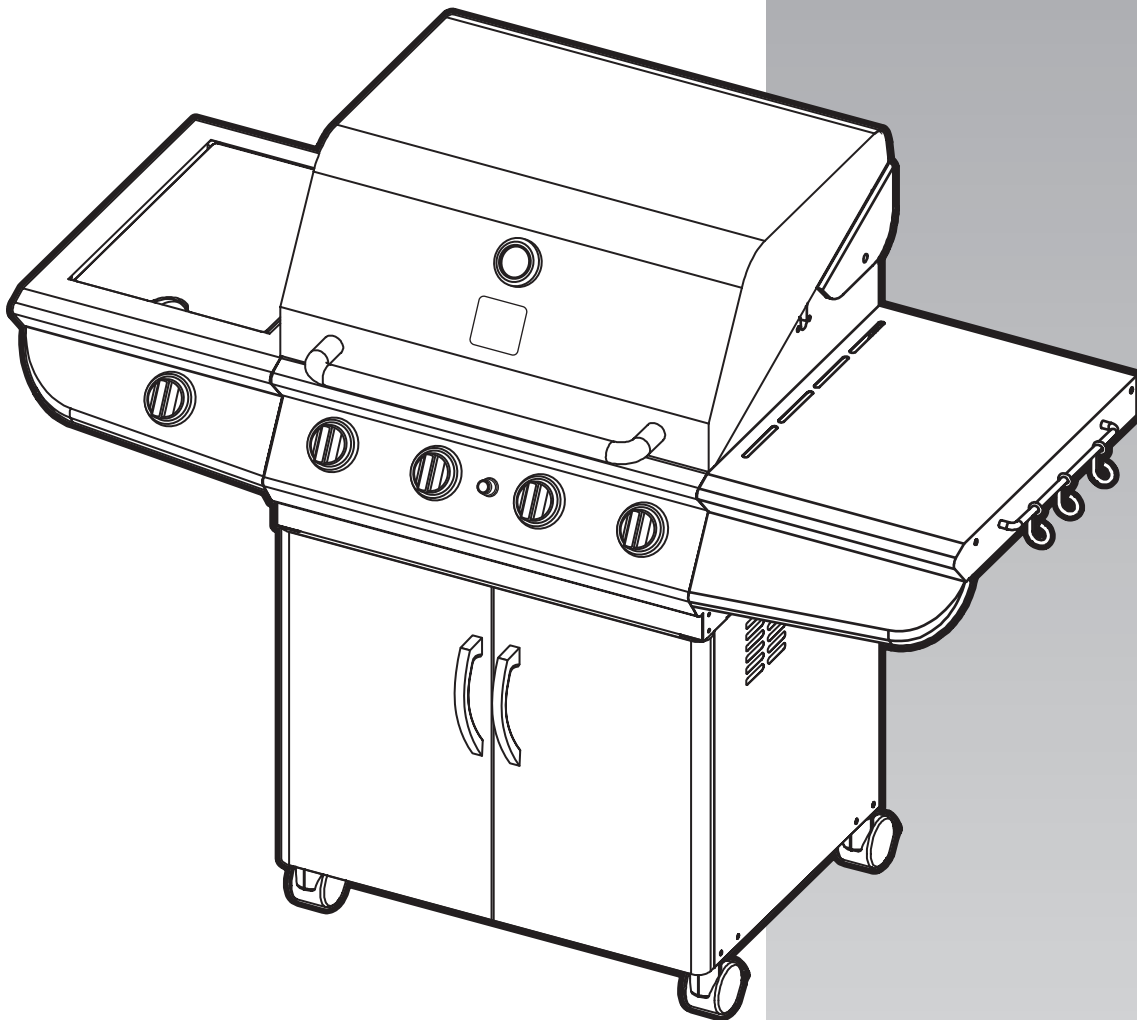


# Rinnai

## Portable Gas Barbecue

*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 **Portico & Portico SS** barbecue.*

*Please read carefully and retain for future reference.*

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

### TABLE OF CONTENTS

General Information _____	2
Safety _____	3-4
Outdoor Areas _____	5
Pre-Assembly _____	6
Assembly _____	7-11
Inspection _____	12
Assembly – General _____	13
Operation _____	14-16
Fault Finding _____	17
Maintenance _____	18-20
Parts Diagram / List _____	22-23

### 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 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 CONNECTIONS

5/8"-18 UNF (3/8" SAE FLARE).

### 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 – POL connection.

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 1605 mm

Width (including trolley) – 1510 mm

Depth – hood closed 660 mm, hood open 715 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 5. 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 17 '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 4 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 LID 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:

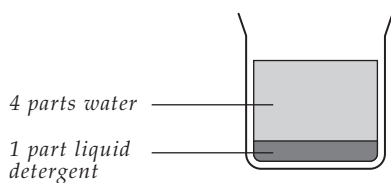
- Not having used the barbecue for an extended period of time
- Initial assembly of barbecue
- Any disconnection and reconnection of hose assembly
- Changing gas cylinder
- Upon re-connecting gas cylinder after it has been disconnected for storage.

#### CHECKING FOR GAS LEAKS

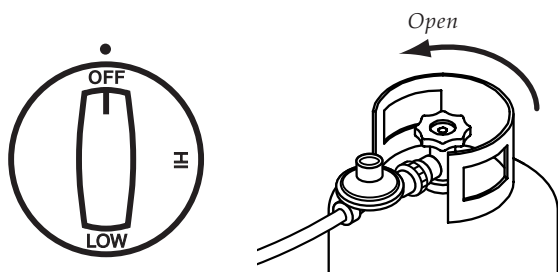


**NEVER CHECK FOR LEAKS WITH  
A FLAME.**

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

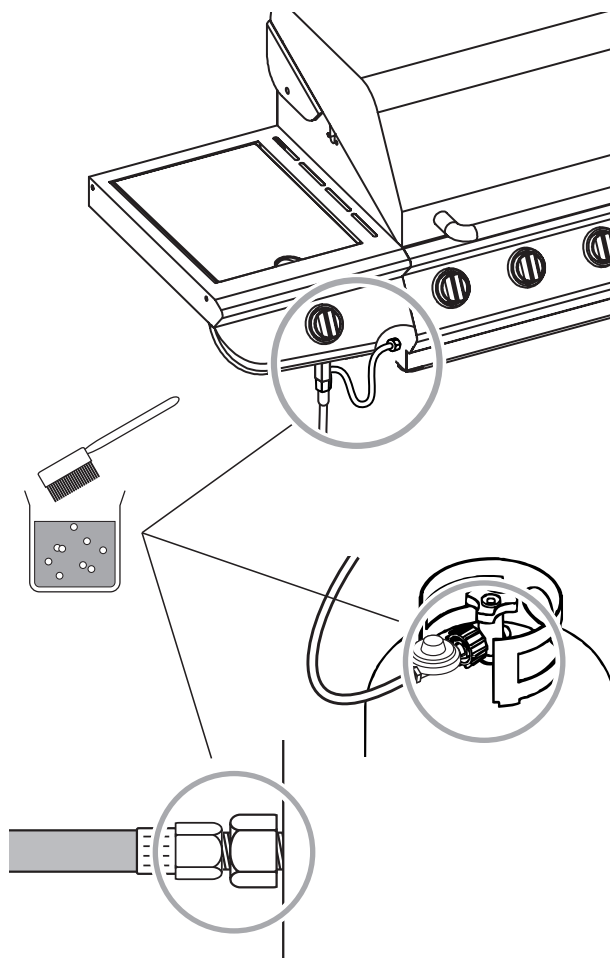


2. Turn burner control knob(s) to 'OFF', then turn on gas at source.



**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.



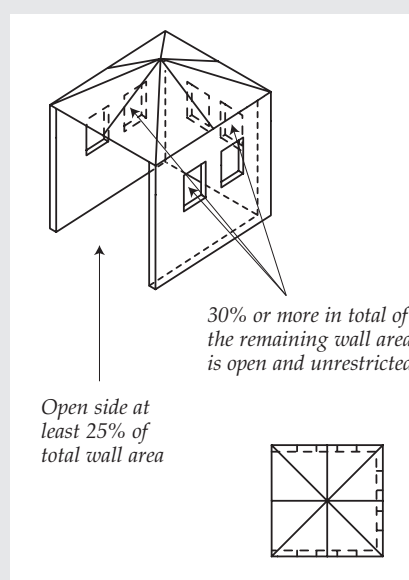
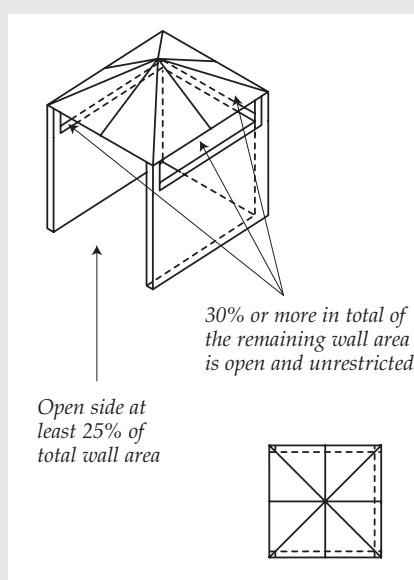
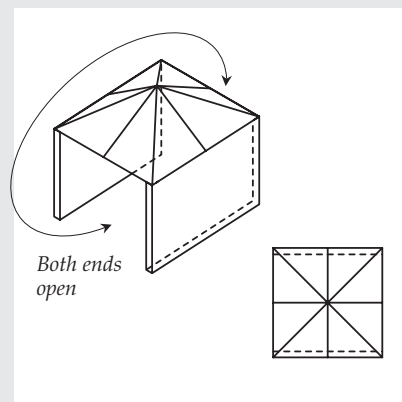
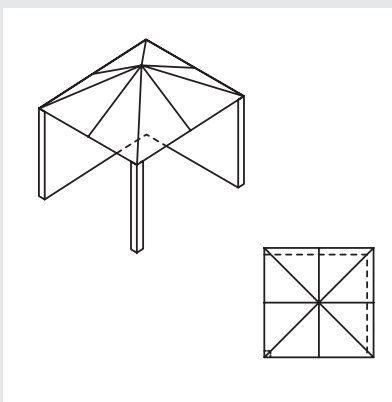
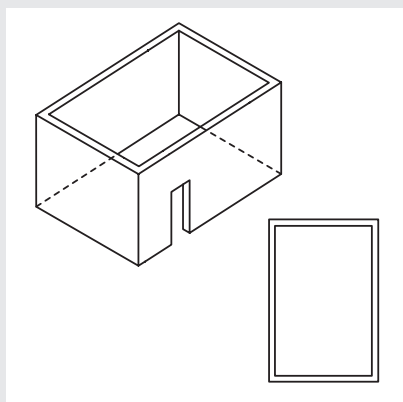


THIS APPLIANCE SHALL ONLY BE USED IN AN ABOVE GROUND OPEN AIR SITUATION WITH NATURAL VENTILATION, WITHOUT STAGNANT AREAS, WHERE GAS LEAKAGE AND PRODUCTS OF COMBUSTION ARE RAPIDLY DISPERSED BY WIND AND NATURAL CONVECTION.

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**

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.

**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 '*Universal LPG*'. Barbecues for use with natural gas are labelled '*Natural Gas*'.

**TOOLS YOU WILL NEED**

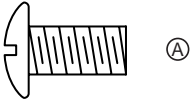
Standard Phillips-head screwdriver.  
Adjustable spanner (*open end shifter*).

**CARTON CONTENTS**

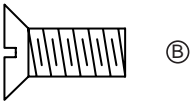
<i>Description</i>	<i>Qty</i>
Side panel – <i>right</i>	1
Side panel – <i>left</i>	1
Doors	2
Trolley bracket – <i>front</i>	1
Door hinge bracket – <i>top left</i>	1
Door hinge bracket – <i>top right</i>	1
Bottom shelf	1
Castor seat	4
Castors	4
Gas cylinder housing	1
Barbecue body assembly	1
Side shelf – <i>right</i>	1
Side burner assembly – <i>left</i>	1
Tool holder	1
Tool hooks	3
Hardware pack	1
Temperature gauge	1
Hot plate	1
Grill plate	1
Flame tamer	2
Rotisserie kit	1

① Attach castor seats to side panels.

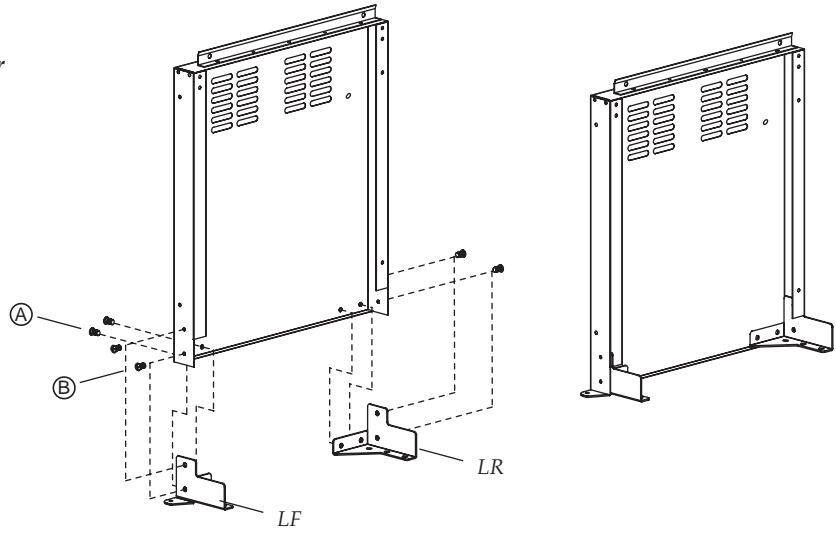
**NOTE:** Castor seats are labelled for correct location.



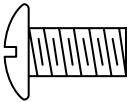
Phillips-head screw 1/4" x 1/2"  
Qty: 8



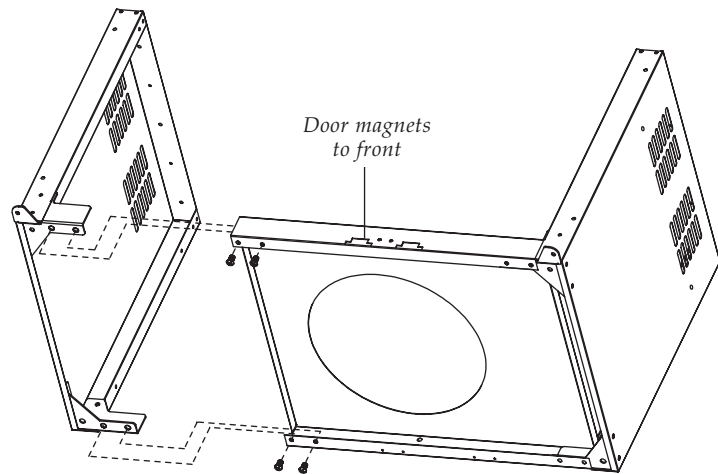
Countersunk flat-head screw 3/16" x 3/8"  
Qty: 8



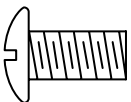
② Attach side panels to bottom shelf.



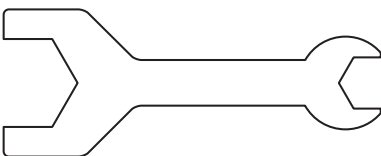
Phillips-head screw 1/4" x 1/2"  
Qty: 8



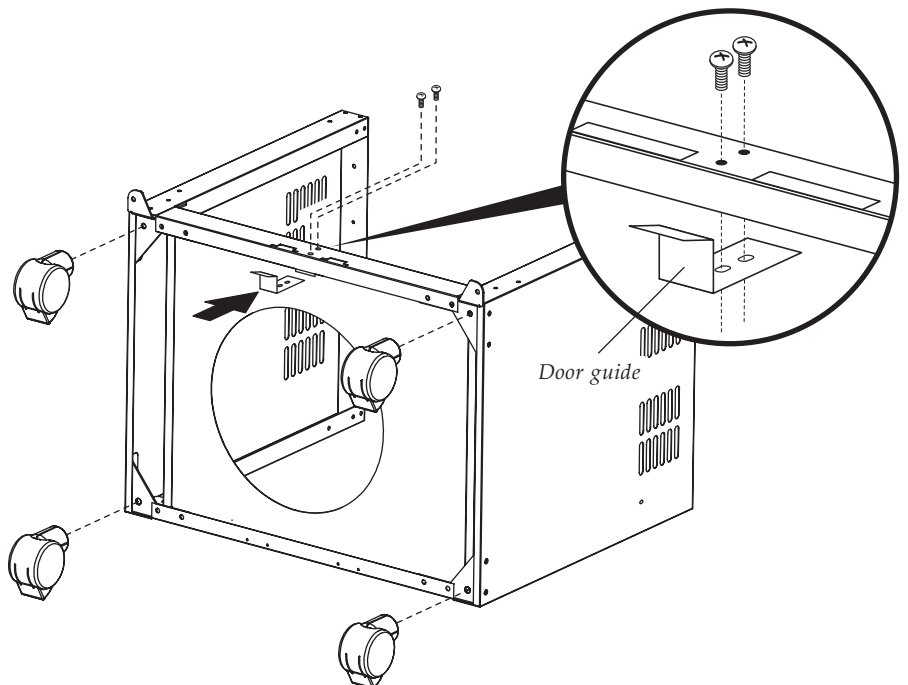
③ Screw castor wheels into castor seat. Attach door guide



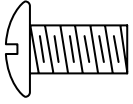
Phillips-head screw  
3/16" x 3/8" Qty: 2



Castor wheel spanner Qty: 1



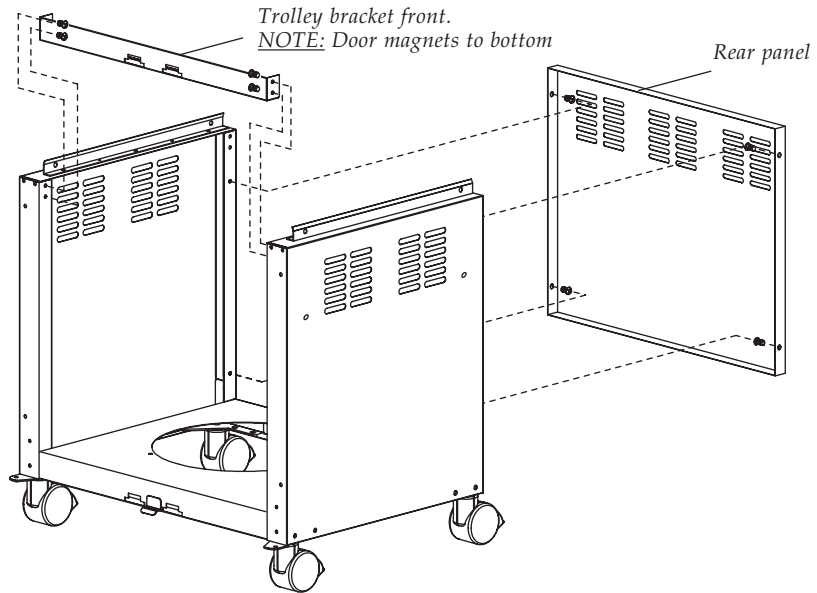
④ Attach the trolley bracket front and rear panel.



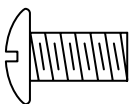
3/16" x 3/8" Phillips-head screw  
Qty: 8



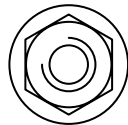
3/16" flange nut  
Qty: 8



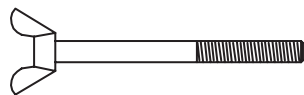
⑤ Attach body support brackets and gas cylinder housing.



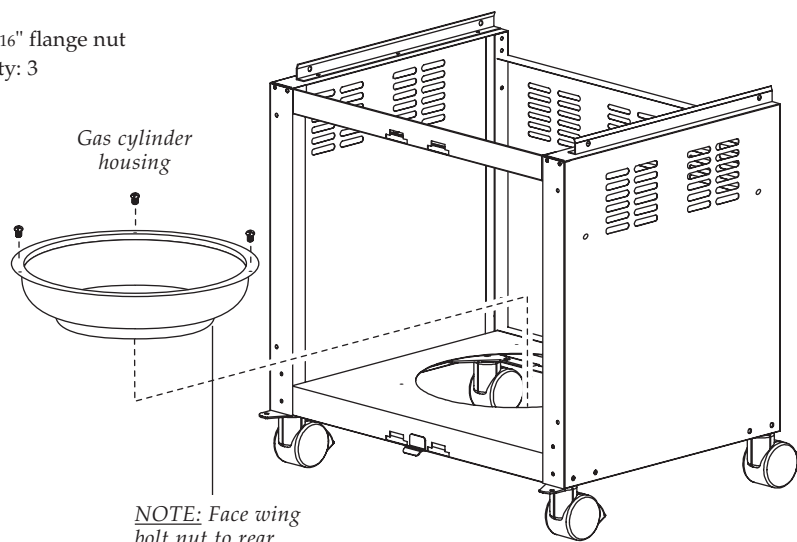
3/16" x 3/8" Phillips-head screw  
Qty: 3



3/16" flange nut  
Qty: 3

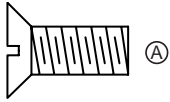


Wing bolt  
Qty: 1

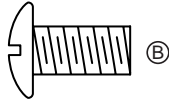




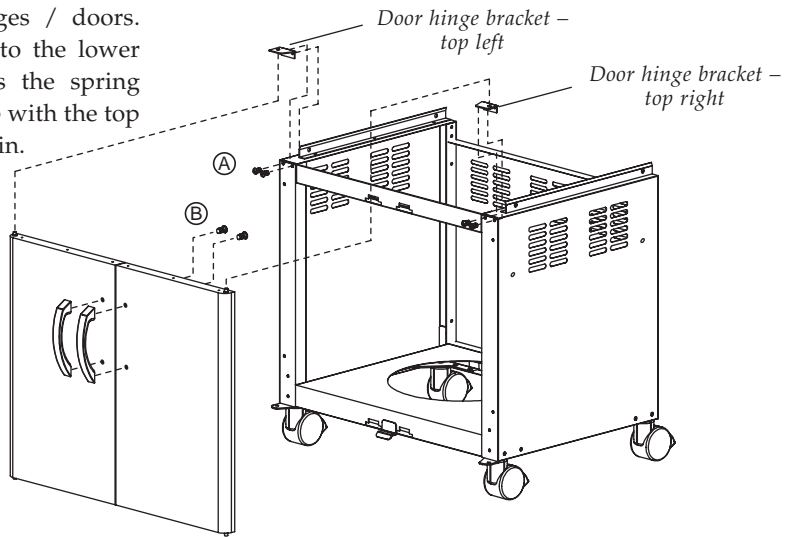
- ⑥ Attach top right and left door hinges / doors. Insert the bottom door hinge pin into the lower door hinge bracket holes. Depress the spring loaded top door hinge pin and line up with the top hinge bracket holes, and release the pin.



Countersunk  
flat-head screw  
 $3/16" \times 3/8"$   
Qty: 4

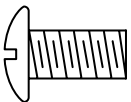


Phillips-head  
screw  
 $3/16" \times 1/2"$   
Qty: 4

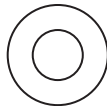


- ⑦ Attach barbecue body to trolley.

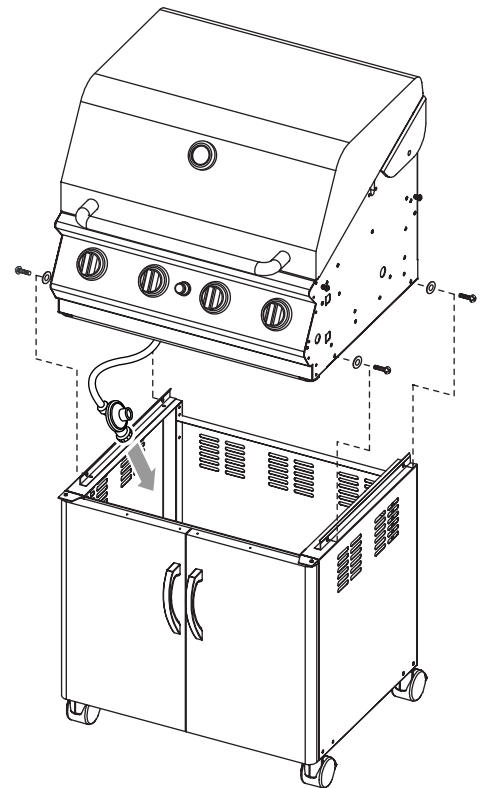
**NOTE:** Release regulator from underneath the body by cutting the cable tie.



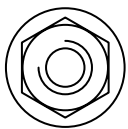
Phillips-head screw  $1/4" \times 1 1/4"$   
Qty: 4



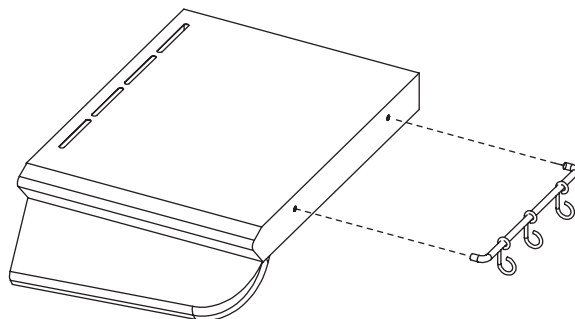
Washer  $1/4"$   
Qty: 4



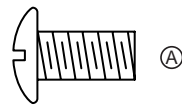
- ⑧ Slide tool hook onto the tool holder and attach to the side shelf.



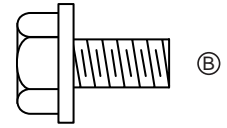
Flange nut  $1/4"$   
Qty: 2



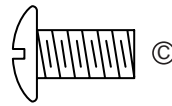
- ⑨ • Attach side shelf.
- NOTE: Do not tighten until all screws and bolts have been assembled.**
- Partially install two of the hex-head flanged bolts (B), front and rear, into the side of the barbecue body as shown '1st'.
  - Place the keyholes in the side shelf over the heads of the partially installed bolts
  - Install the remainder of the bolts (B), screws (A) and (C), nuts (D), and washers (E) as shown.



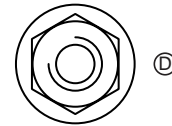
Phillips-head screw  $\frac{3}{16}$ " x  $\frac{1}{2}$ "  
Qty: 1



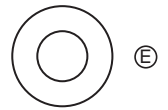
Hex-head flanged bolt  
 $\frac{1}{4}$ " x  $\frac{1}{2}$ " Qty: 4



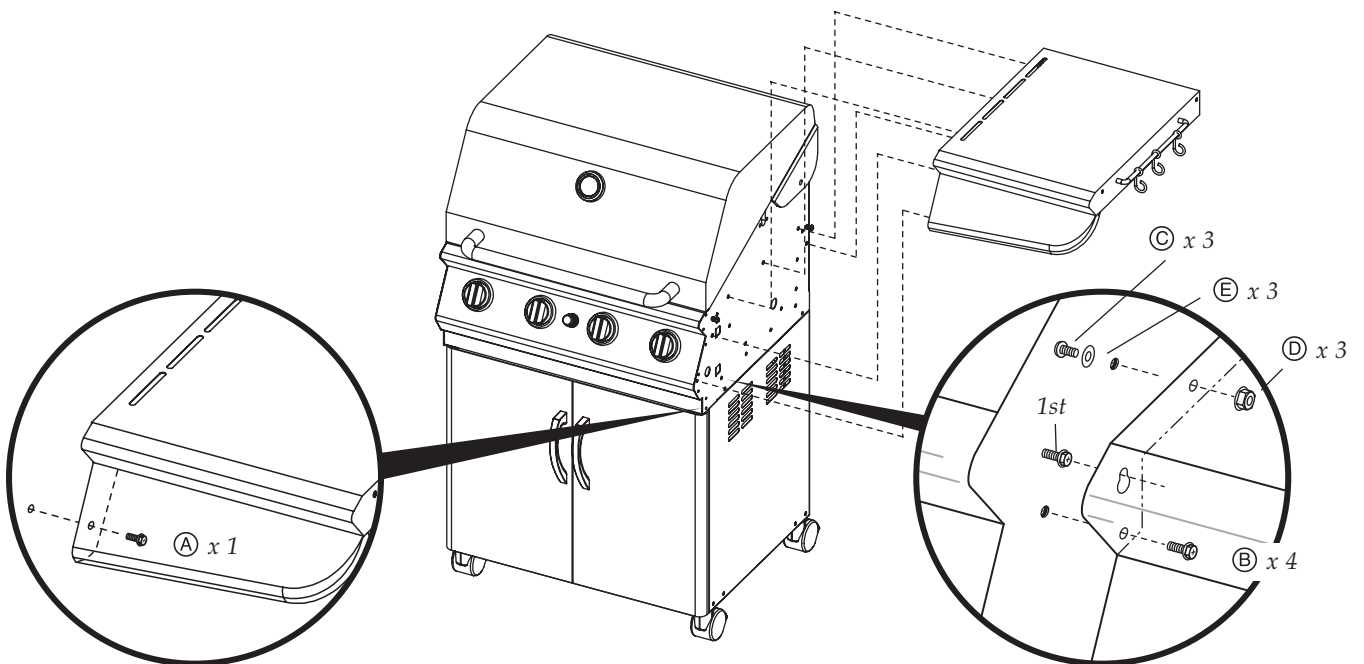
Phillips-head screw  
 $\frac{1}{4}$ " x  $\frac{1}{2}$ " Qty: 3



Flange nut  $\frac{1}{4}$ "  
Qty: 3

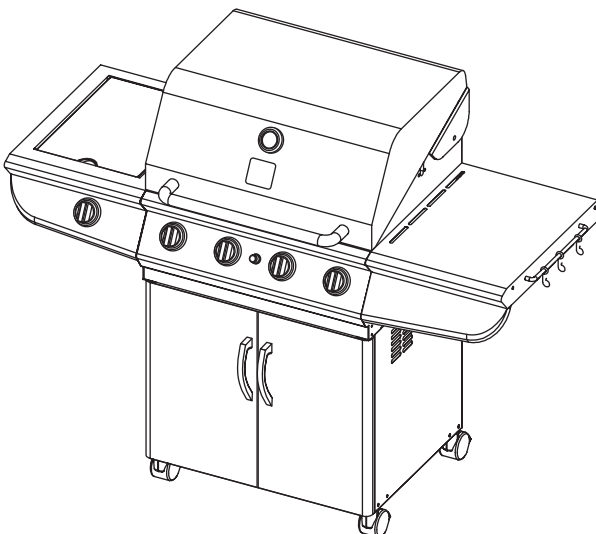


Washer  $\frac{1}{4}$ "  
Qty: 3



- ⑩ Repeat step ⑨ for side burner shelf.

**NOTE: Position  $\frac{1}{4}$ " washer on inside, between screw head and side panel.**

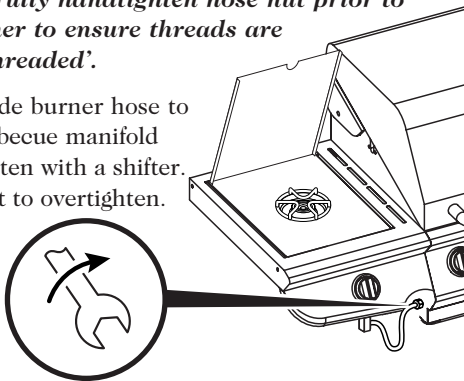


**DO NOT OPERATE APPLIANCE WITHOUT  
SIDE BURNER ATTACHED**  
(Refer page 11 'Connecting Side Burner Hose').

### CONNECTING SIDE BURNER HOSE

**CAUTION:** Fully handtighten hose nut prior to using spanner to ensure threads are not 'cross-threaded'.

Attach the side burner hose to the main barbecue manifold inlet and tighten with a shifter. Take care not to overtighten.



**DO NOT USE SEALING TAPE OR COMPOUNDS. USE TOOLS TO SECURE CONNECTIONS. TEST FOR LEAKS WITH A SOAP SOLUTION BEFORE LIGHTING – refer to page 3.**

### NATURAL GAS INSTALLATION

This barbecue is also certified for use on natural gas. Contact the manufacturer for advice in relation to using your barbecue on natural gas. Refer to back cover.

Barbecues for use on natural gas must be installed by an authorised person.

### 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.

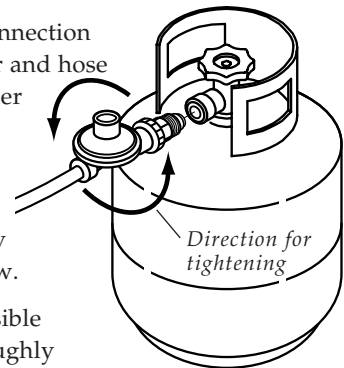
### CONNECTING TO, AND DISCONNECTING FROM GAS SOURCE



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

#### CONNECTING TO GAS SOURCE

1. Place the gas cylinder into the gas cylinder housing 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 and 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

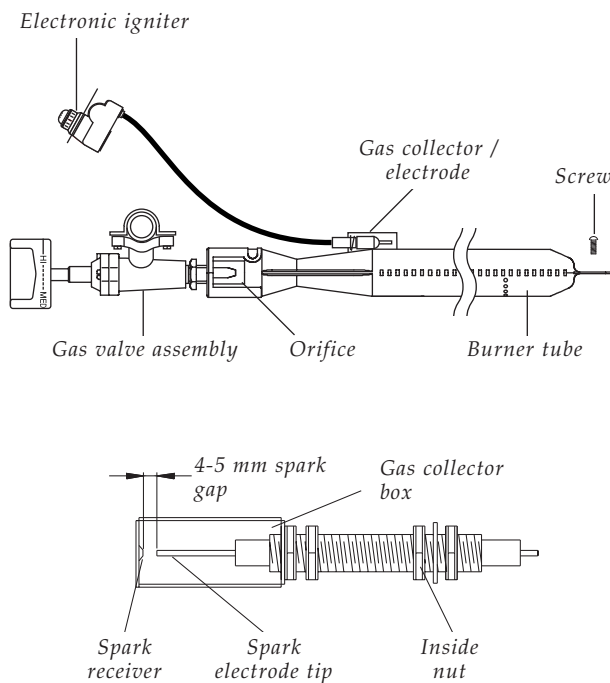
1. Turn the burner control 'OFF'.
2. Turn the gas cylinder valve off fully.
3. Detach the regulator assembly from gas cylinder valve.



- **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.**

### BURNER OPERATION AND IGNITION SYSTEM CHECK

This test will ensure that the spark electrode tips are properly positioned so your barbecue lights easily and properly.



1. With burner controls in 'OFF' position, open the gas cylinder valve or connect to gas supply.
2. Push the igniter button and check for sparking at the stainless steel gas collector, located adjacent to each burner.
3. ***If no spark is seen, the spark gap needs to be adjusted as follows:***
  - Using an adjustable spanner, loosen the inside nut until the gas collector box can be turned upward. If the gap between the spark electrode tip and receiver is more than 4 - 5 mm use long nose pliers to gently squeeze the gas collector box to narrow gap. Return the gas collector box to its original position, secure the inside nut and try the electrode check again.

***If no 'clicking' sound is heard:***

- AA battery may be installed backwards.
  - Electronic wires may be loose. Remove the AA battery and inspect the igniter junction box found behind the control panel and reconnect any loose wires.
4. With sparking established at collector box, turn the burner control to 'HI' to establish a flame on the burner.
 

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.
  6. Push and turn the required burner control as required in an anti-clockwise direction to the 'HI' position. Cross lighting channels inside the barbecue body enables the flame to transfer across to the centre and opposite side burners to ignite them. *Refer page 15 'Operation' for lighting procedure.*
  7. If any burners fail to light after several attempts, turn off gas supply at source.

Wait until burners cool and inspect for obstructions to gas flow. *See also Safety instructions (pages 3, 4), Lighting and Operating instructions (pages 14, 15).*

### SIDE BURNER ELECTRODE CHECK

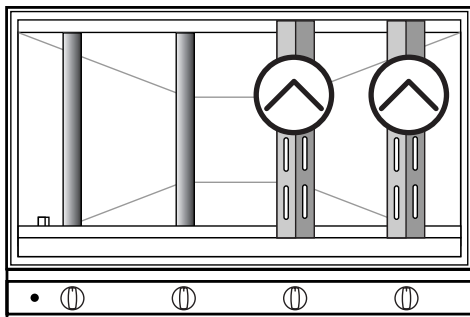
- Open side burner lid. Remove plastic shipping band from burner and pot support.
- Push and turn side burner control knob to 'HI' or 'IGN'. Look for spark between tip of electrode and burner.
- If you don't see a spark from side burner electrode, adjust gap between electrode and burner surface to 4 - 5 mm.



- **CHECK PERFORMANCE OF BURNERS PRIOR TO INSTALLING BARBECUE PLATE COMPONENTRY.** Refer pages 14 and 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.**

### FLAME TAMERS

The flame tamer plate is designed to reduce flaring. The plates fit onto the ledge at the front and rear of the barbecue body. Position with the slots to the front as shown below.

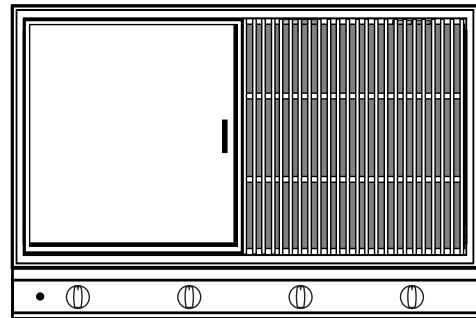


### COOKING PLATES

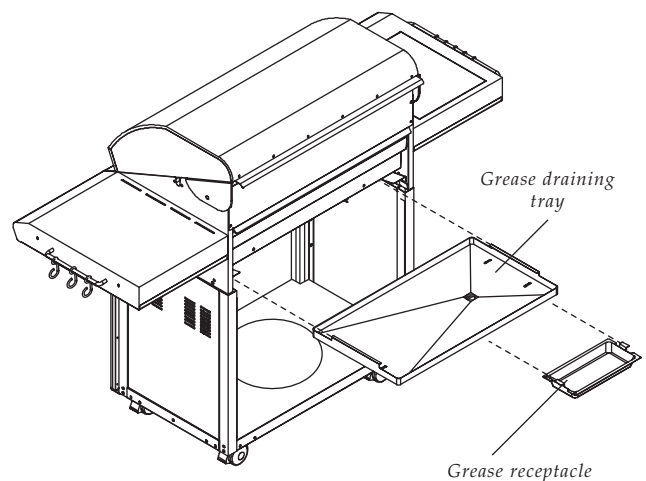
The grill plates must be positioned over the flame tamers. Position hot plate and grill plates as indicated below.



**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.**

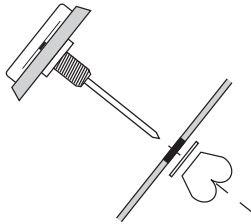


### INSTALL GREASE DRAINING TRAY AND GREASE RECEPTACLE



### 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.*



### 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. See pages 3 and 4.**



- **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.**

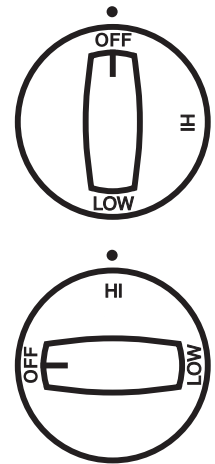


**CAUTION: DO NOT LEAVE THE BARBECUE UNATTENDED WHEN BURNER/S IS ALIGHT.**

### MAIN BURNER IGNITION

1. Open barbecue hood before attempting to light burners.
2. Set burner control knobs to 'OFF' and open the gas cylinder valve.

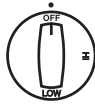
**NOTE:** Upon first assembly the gas lines and burners will be full of air. In order for the burners to light properly the lines must fill with gas. It may require several attempts at lighting the burners before you are successful.



3. Push and turn the required burner control knob to 'HI'.
4. Immediately press the continuous spark igniter for up to 15 seconds to light the burner.
5. If the burner does not light, turn the burner control knob to 'OFF', wait 5 minutes for gas to clear, then retry.
6. Once the burner is ignited, the adjacent burner can be lit by simply turning its control knob to 'HI'.
7. Adjust burner control knobs to your desired cooking temperature.
8. If ignition cannot be achieved, perform ignition check procedure. Refer to page 12.

### SIDE BURNER IGNITION

1. Open side burner lid before attempting to light side burner.
2. Set burner control knobs to 'OFF' and open the gas cylinder valve.
3. Push and turn the control knob anti-clockwise until a 'click' is heard.
4. Immediately the piezo igniter will be triggered to light the burner.
5. If the burner does not light, turn the control knob to 'OFF', wait 5 minutes, then retry.
6. Adjust burner control knob to your desired flame level.



**THE SIDE BURNER IS DESIGNED FOR USE WITH A WOK UP TO 360 mm DIAMETER, AND COOKING PAN OF UP TO 200 mm DIAMETER.**

**USE OF VERY LARGE POTS MAY RESULT IN DISCOLOURATION OF THE SURFACE FINISH, OR CAUSE POOR COMBUSTION.**

### 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 LID IS REMOVED OR 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.

#### PREHEATING

It is necessary to preheat the barbecue before cooking. Operate the burner(s) under the cooking surface to be used at 'HI' for approximately 10 minutes before cooking. Hooded barbecues should be pre-heated with the hood down.



**EXTENDED PERIODS OF PRE-HEATING WITH THE HOOD DOWN MAY DAMAGE THIS APPLIANCE.**

### COOKING TEMPERATURES

'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 'LOW'*). Use this setting for most grilling, and for cooking hamburgers and vegetables.

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

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

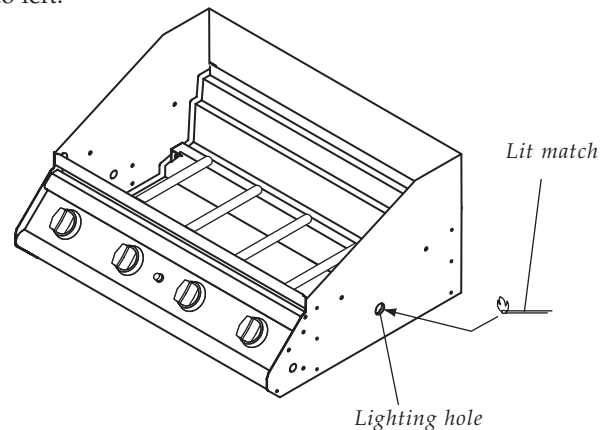
**NOTE: The front cooking area (approximately 20%) is a cooler zone allowing for rotation of foods that cook at different rates.**

### MANUAL LIGHTING

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

Insert lit match or long-necked butane lighter through lighting hole located on right side of barbecue body, after turning the right burner control to the 'HI' position.

Sequentially light the remaining burners from right to left.





- THE SIDE BURNER IS DESIGNED FOR USE WITH A WOK UP TO 360 mm DIAMETER AND COOKING POTS UP TO 200 mm DIAMETER
- USE OF VERY LARGE POTS MAY RESULT IN DISCOLOURATION OF THE SURFACE FINISH, OR CAUSE POOR COMBUSTION.

#### FLARE-UPS

The fats and juices that drip from the meat may cause flare-ups. Since flare-ups impart the distinctive taste and colour for food cooked over an open flame, they should be expected and encouraged within reason. Nevertheless, uncontrolled flaring can result in a ruined meal.

#### 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 painted surfaces.

When roasting in your barbecue, food should be positioned over the centre burners either on 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 flame tamer. Remove other grill plate and hot plate not being used, and ignite burners 1 & 4.

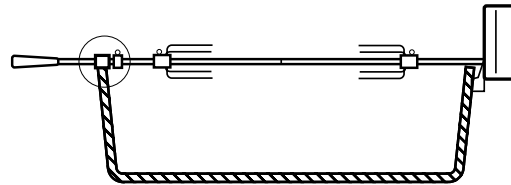
The heat from the selected burners circulates gently throughout the barbecue, cooking the meat or poultry without any direct flame touching it. This method greatly reduces flare-ups when cooking extra fatty cuts, because there is no direct flame to ignite the fats and juices that drip during cooking.



**DO NOT EXCEED 250° WHEN COOKING WITH THE HOOD DOWN.**

#### ROTISSERIE

Rotisserie is available as an optional extra from your place of purchase.



#### SAFETY POINTS

- Do not operate damaged rotisserie.
- Do not use rotisserie in poor weather conditions.
- Avoid contact with hot surfaces.
- Always load rotisserie to barbecue before switching motor on.
- Always turn rotisserie 'OFF' before removing from barbecue.
- Do not leave rotisserie on barbecue when not in use.

**NOTE:** *Refer to the instructions included with the rotisserie kit for full operation details.*





- 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 LID. 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 OPERATOR'S 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:
  - **Misalignment of burner tubes over orifices**  
*Correction:* Reposition burner tubes over orifices.
  - **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.
  - **Plugged orifice**  
*Correction:* Remove burners from barbecue by pulling cotter pin (*beneath burner*) using long nose pliers. Carefully lift each burner up and away from gas valve orifice. Remove the orifice from gas valve and gently clear any obstruction with a fine wire. Then reinstall all orifices, burners, cotter pins and cooking components.  
  
If an obstruction is suspected in gas valves or manifold, contact your place of purchase or manufacture.
  - **Obstruction in burner tubes**  
*Correction:* Follow the burner tube cleaning procedure on page 20 of this operator's manual.
  - **Misalignment of igniter on burner**  
*Correction:* Check for proper position of the electrode tip as shown on page 12. 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.**



**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 FLAME TAMERS

Periodically you should wash the flame tamer in a soap and warm water solution. Use a vegetable brush to remove stubborn burnt-on cooking residue. Dry the flame tamers thoroughly before you re-install them into the barbecue.

#### CLEANING THE GREASE TRAY AND RECEPTACLE

To reduce the chance of fire, the grease draining tray and grease receptacle 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.

***NOTE:*** Grease / fat fires are not covered by warranty.

#### 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 SURFACE

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 be followed by rinsing with clean cold water. We recommend the surface then be wiped dry with a clean cloth.

### 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 3 months you must give the entire barbecue a thorough cleaning to minimise your risk of grease fire and keep the barbecue in top shape. *Follow these steps:*

1. Turn all burner valves to the full 'OFF' position.
2. Turn the LP gas cylinder valve to the full 'OFF' position.
3. Disconnect the regulator from the gas cylinder. Inspect the hose with regulator assembly for cracking, cuts or any other damage, and replace as necessary. *Refer to the Parts List in this operator's manual, pages 22 - 23.*
4. Remove and clean the flame tamers, cooking plates and barbecue burners.
5. Cover each gas valve orifice with aluminum foil.
6. Brush the inside and bottom of the barbecue with a fibre pad or nylon brush and wash with a mild soap and warm water solution. Rinse thoroughly and let dry.
7. Remove aluminum foil from orifices and check each orifice for obstruction.
8. Check each spark electrode, adjusting as needed. The space between the spark electrode tip and spark receiver should be approximately 4 - 5 mm.
9. Replace the burners and adjust the gas collector box. The edge of the collector box should be overlapping the burner port.
10. Reconnect the gas source and observe the burner flame for correct operation.
11. Replace flame tamers and cooking plates.



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



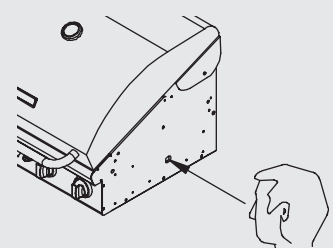
- **SPIDERS AND SMALL INSECTS CAN OCCASIONALLY SPIN WEBS OR MAKE NESTS IN THE BURNER TUBES. THESE WEBS CAN LEAD TO A GAS FLOW OBSTRUCTION WHICH COULD RESULT IN A FIRE IN AND AROUND THE BURNER TUBES**
- **THIS TYPE OF FIRE IS KNOWN AS 'FLASH-BACK' AND CAN CAUSE SERIOUS DAMAGE TO YOUR BARBECUE AND CREATE 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*



### CLEANING THE BURNER TUBES AND BURNER PORTS

To reduce the chance of FLASHBACK FIRE you must clean the burner tubes as follows at least once a month in summer and fall or whenever spiders are active in your area, and if your barbecue has not been used for an extended period of time.

1. Turn all burner valves to the full 'OFF' position.
2. Turn the LP gas cylinder valve to the full 'OFF' position.
3. Detach the LP gas regulator assembly from your gas barbecue.
4. Remove the cooking plates, flame tamer plates and grease trays from your barbecue.
5. Remove the screw from the rear of each burner using a Phillips-head screwdriver.
6. Carefully lift each burner up and away from the gas valve orifice.
7. Check and clean burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the barbecue.
8. Refer to diagram 1 and perform one of these three cleaning methods:

**METHOD 1:** Bend a stiff wire or wire coat hanger into a small hook as shown and run the hook through the burner tube and inside the burner several times to remove debris.



**METHOD 2:** Use a bottle brush with a flexible handle and run the brush through the burner tube and inside the burner several times to remove any debris.

**METHOD 3:** Use an air hose to force air through each burner tube. The forced air should pass debris or obstructions through the burner and out the ports.

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

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



**FOR SAFE OPERATION ENSURE THE GAS VALVE ASSEMBLY ORIFICE IS INSIDE THE BURNER TUBE BEFORE USING YOUR BARBECUE. See diagram. IF THE ORIFICE IS NOT INSIDE THE BURNER TUBE, LIGHTING THE BURNER MAY CAUSE EXPLOSION AND / OR FIRE RESULTING IN SERIOUS BODILY INJURY AND / OR PROPERTY DAMAGE.**

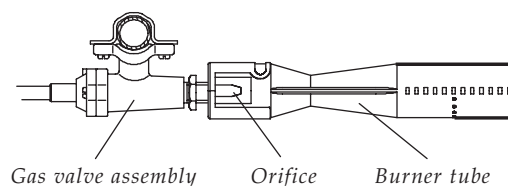
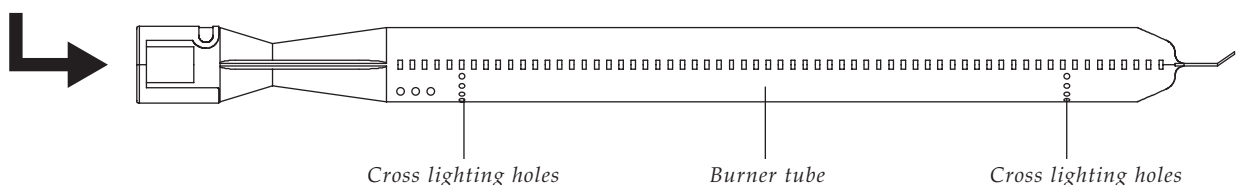


Diagram 1.

To clean burner tube, insert hook as indicated by the arrow.

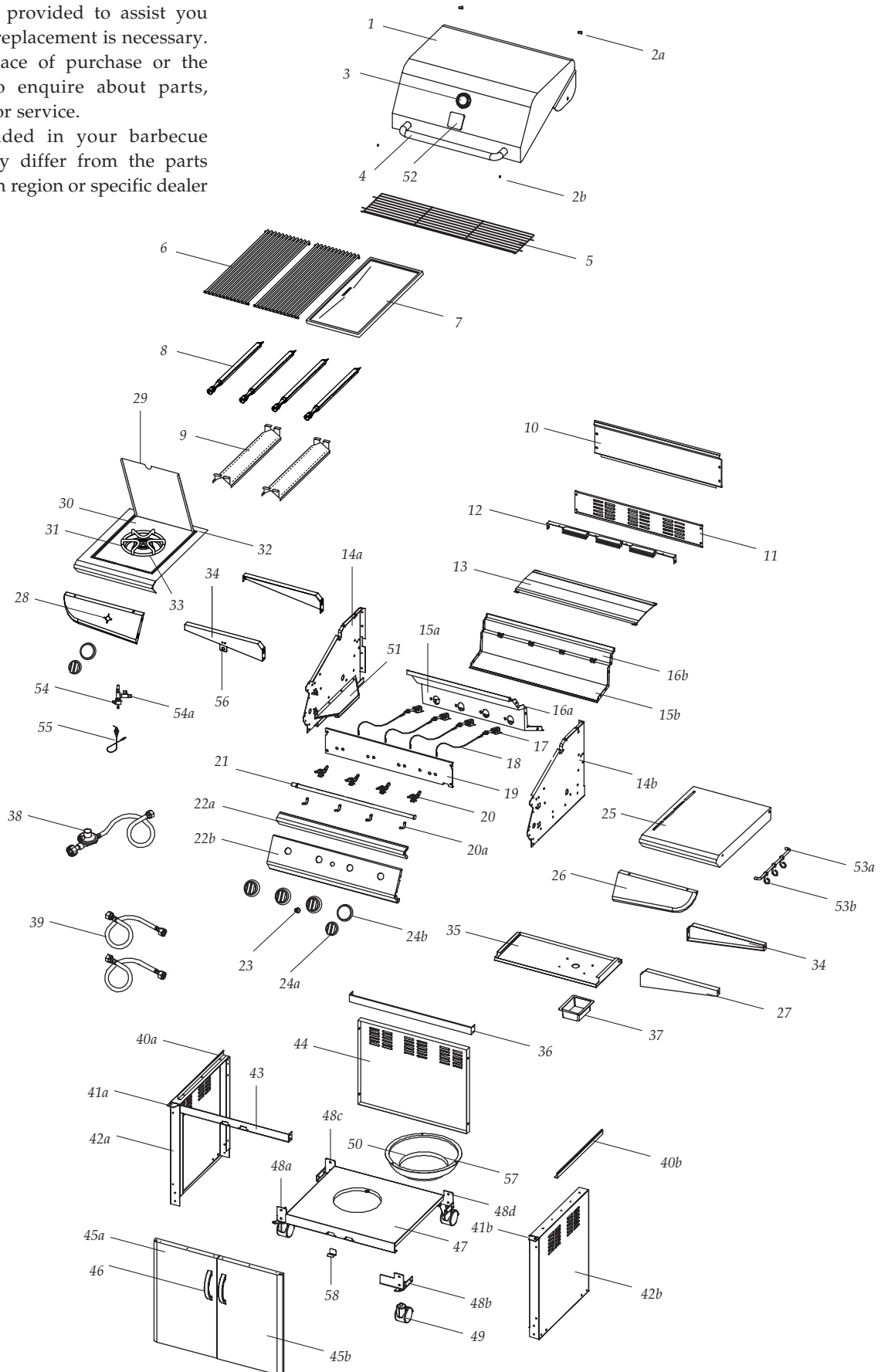


**BURNER IS TO BE INSTALLED WITH THE CROSS IGNITION HOLES UNDERNEATH.**

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This diagram is provided to assist you identify parts if replacement is necessary. Contact your place of purchase or the manufacturer 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.



Ref	Description	Portico		Portico SS	
		Part #	Qty	Part #	Qty
1	Hood	P0014603FB	1	P001460344	1
2a	Hood hinge	P05501018A	2	P05501018A	2
2b	Protective pad	P05518002I	4	P05518002I	4
3	Temperature gauge	P00601011B	1	P00601011B	1
4	Hood handle	P00205070M	1	P00205070M	1
5	Cooking rack / secondary	P01505009H	1	P01505009H	1
6	Grill plate	P01615028C	2	P01615028C	2
7	Hot plate	P01702008H	1	P01702008H	1
8	Burner	P02008015A	4	P02008015A	4
9	Flame tamer	P01705011E	2	P01705011E	2
10	Body wind shield	P06905024A	1	P06905024A	1
11	Rear wind shield	P00750011B	1	P00750011B	1
12	Burner bracket	P0220409DD	1	P0220409DD	1
13	Heat shield for body	P06903036A	1	P06903036A	1
14a	Body panel – left	P0072052JA	1	P0072052JA	1
14b	Body panel – right	P0072152JA	1	P0072152JA	1
15a	Body panel – front	P00738419A	1	P00738419A	1
15b	Body panel – rear	P00725419A	1	P00725419A	1
16a	Flame tamer track – front	P03328050A	4	P03328050A	4
16b	Flame tamer track – rear	P03328051A	4	P03328051A	4
17	Gas collector with electrode	P02609002B	4	P02609002B	4
18	Electronic wire set	P02615079A	1	P02615079A	1
19	Gas valve heat shield	P03007121B	1	P03007121B	1
20	Main burner gas valve	P03204094A	4	P03204094A	4
20a	Main burner orifice – LP	P06517005A	4	P06517005A	4
21	Manifold	P05005102G	1	P05005102G	1
22a	Control panel – top	P02907522B	1	P02907522B	1
22b	Control panel – bottom, with screen print	P02913194A	1	P0291319FA	1
23	Electronic igniter	P02502164C	1	P02502164C	1
24a	Burner control knob – main / side	P03419413L	5	P03426201B	5
24b	Knob seat	P03415014S	5	P03415014S	5
25	Side shelf – right	P01103008A	1	P01103008A	1
26	Side shelf decorative panel – right	P07502020M	1	P07502020A	1
27	Side shelf bracket – RF, LR	P01206005F	2	P01206005B	2
28	Control panel – left	P07503004M	1	P07503021A	1
29	Side shelf lid	P0011538P4	1	P0011538P4	1
30	Side shelf body	P01102036A	1	P01102036A	1
31	Side shelf pot support	P00805010B	1	P00805010B	1
32	Side shelf trim plate	P01128004A	1	P01128004A	1
33	Side burner	P02002012A	1	P02002012A	1
34	Side shelf bracket – LF / RR	P01204005F	2	P01204005B	2
35	Grease draining tray	P02717105B	1	P02717105B	1
36	Trolley trim bracket – front	P03305018A	1	P03305018A	1
37	Grease receptacle	P02701187B	1	P02701187B	1
38	Regulator	P03603030A	1	P03603030A	1
39	Connection tube	P03711034F	2	P03711034F	2
40a	Body support bracket – left	P03315001D	1	P03315001F	1
40b	Body support bracket – right	P03315002D	1	P03315002F	1
41a	Door hinge bracket – top / left	P03313006D	1	P03313006F	1
41b	Door hinge bracket – top / right	P03313007D	1	P03313007F	1
42a	Trolley panel – left	P07605005B	1	P07605005G	1
42b	Trolley panel – right	P07606005B	1	P07606005G	1
43	Trolley bracket – front	P03301036D	1	P03301036F	1
44	Trolley panel – rear	P07702043B	1	P07702043D	1
45a	Door – left	P04305003H	1	P04305003A	1
45b	Door – right	P04306003H	1	P04306003A	1
46	Door handle	P00201001C	2	P00201001C	2
47	Trolley bottom shelf	P01001010D	1	P01001010L	1
48a	Castor seat – LF	P05327019G	1	P05327020T	1
48b	Castor seat – RF	P05327020G	1	P05327019T	1
48c	Castor seat – LR	P05327018G	1	P05327018T	1
48d	Castor seat – RR	P05327017G	1	P05327017T	1
49	3" Castor	P05112002A	4	P05112002A	4
50	Wing bolt	S233G05261	1	S233G05261	1
51	Grease tray track	P05330012G	2	P05330012G	2
52	Name plate	P00415006C	1	P00415006C	1
53a	Tool holder	P05212013F	1	P05212013F	1
53b	Tool hook	P05514130L	3	P05514130L	3
54	Side burner valve	P03237001G	1	P03237001G	1
54a	Side burner orifice – LP	P06514010A	1	P06514010A	1
55	Ignition wire set – side burner	P02607002A	1	P02607002A	1
56	Orifice support bracket	P03317034D	1	P03317034F	1
57	Gas cylinder housing tray	P04021003C	1	P04021003B	1
58	Door guide	P05510024G	1	P05510024P	1
	Hardware pack	P06003094A	1	P06003116A	1
	Rotisserie kit	Y0250138	1	Y0250138	1

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