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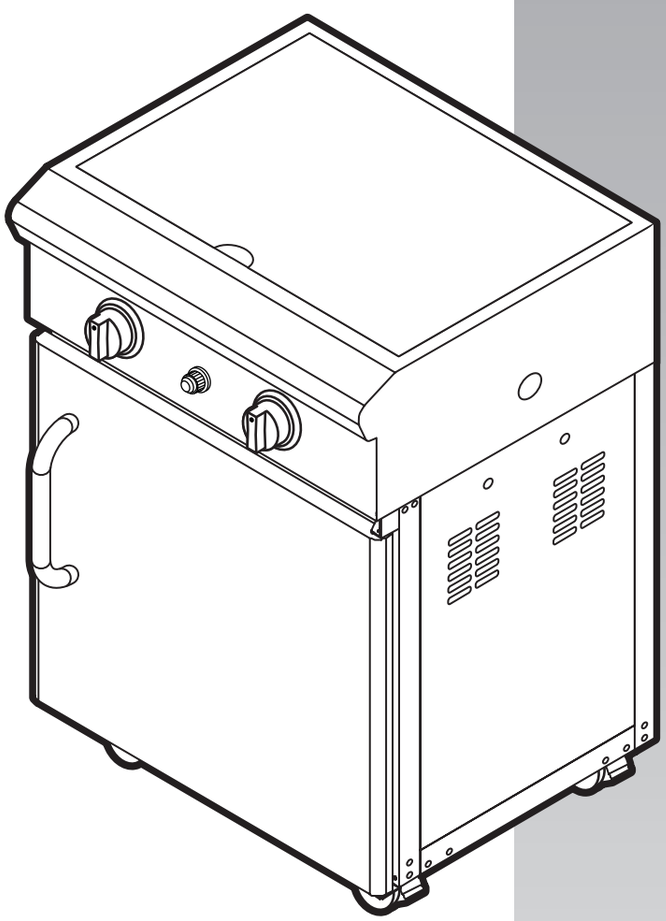
Rinnai

GAS APPLIANCES

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 ***Premium Outdoor Range*** *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 back cover or the warranty statement enclosed with the appliance.

Appliances for use with bottled gas are labelled *'Universal LPG'* or *'Propane'*. Appliances 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 appliance. Check that the label matches the gas type to be used.

Your Outdoor Range 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.***

SPECIFICATIONS

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

GAS INSTALLATION CODES

This appliance is certified to AS 4557 and BS EN498. and must be used in accordance with the installation requirements of your local gas supply authority.

CLEARANCES

The following minimum clearances from combustible materials must be maintained when appliance is in use:
top – 1000 mm, rear – 450 mm, sides – 250 mm.

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

HOSE AND REGULATOR SAFETY

NEVER OPERATE THIS BARBECUE WITHOUT A REGULATOR.

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

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

When connecting the hose and regulator assembly to the gas cylinder, take care to avoid unnecessary twisting of the flexible hose. Also, take care to avoid a loose connection with the gas cylinder. After the assembly has been secured, turn on the gas and check for leaks by brushing a 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.

OVERALL DIMENSIONS

Height – Lid closed 935 mm. Lid open 1590 mm
Width – *665* mm
Depth – Lid closed 660 mm. Lid open 780 mm

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READ CAREFULLY BEFORE ASSEMBLING AND OPERATING YOUR OUTDOOR RANGE 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 APPLIANCE.***
- ***USE GOOD QUALITY INSULATED OVEN MITTS WHEN OPERATING APPLIANCE.***
- ***NEVER ALTER OR MODIFY THE REGULATOR OR GAS SUPPLY ASSEMBLY.***
- ***THIS APPLIANCE MUST NOT BE USED INDOORS.***

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 appliance and must only be used with the hose and regulator supplied.

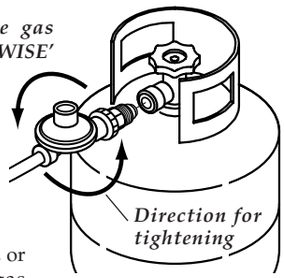
This appliance is designed for use with a 9 kg gas cylinder. Ensure gas cylinder conforms to Australian Standard AS2469 and is less than 10 years old, or re-certified if older than 10 years.

DO NOT CONNECT THIS APPLIANCE TO A GAS CYLINDER LESS THAN OR EXCEEDING 9 kg CAPACITY.

NEVER CONNECT AN UNREGULATED GAS CYLINDER TO THIS APPLIANCE

***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 this appliance 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 APPLIANCE 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.***

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ALWAYS CHECK FOR GAS LEAKS EACH TIME YOU USE YOUR OUTDOOR RANGE BARBECUE

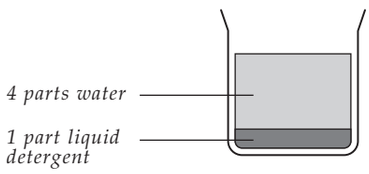
You should follow this procedure after any of the following:

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

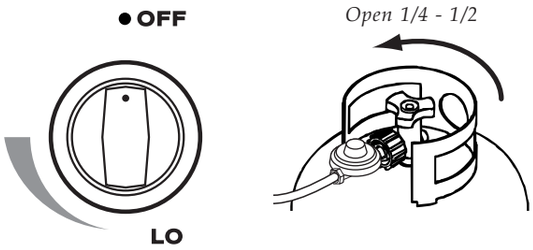
CHECKING FOR GAS LEAKS

NEVER CHECK FOR LEAKS WITH A FLAME

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

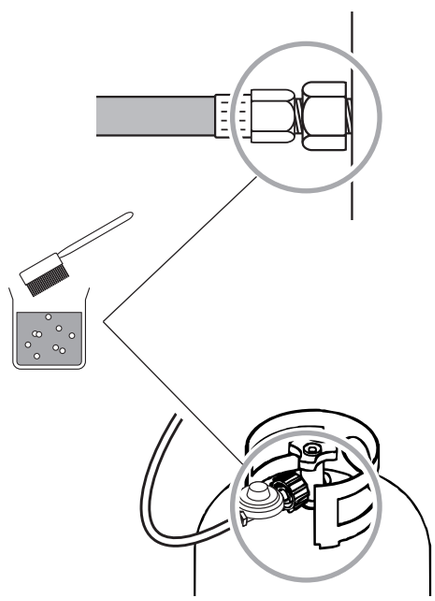


2. Turn burner control(s) to *'OFF'*, then turn on gas at source.



IF YOU HAVE A GAS LEAK YOU CANNOT RECTIFY, TURN OFF THE GAS AT THE SOURCE. CONTACT THE MANUFACTURER OR PLACE OF PURCHASE.

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.



WHEN CHANGING THE GAS HOSE FOR ANY REASON, ALWAYS CHECK THE CONNECTION TO THE MANIFOLD FOR GAS LEAKS BEFORE OPERATING THE APPLIANCE.

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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:

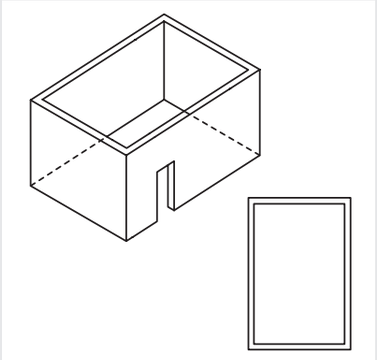
- ***AN ENCLOSURE WITH WALLS ON ALL SIDES, BUT AT LEAST ONE PERMANENT OPENING AT GROUND LEVEL AND NO OVERHEAD COVER***
- ***WITHIN A PARTIAL ENCLOSURE THAT INCLUDES AN OVERHEAD COVER AND NO MORE THAN TWO WALLS***
- ***WITHIN A PARTIAL ENCLOSURE THAT INCLUDES AN OVERHEAD COVER AND MORE THAN TWO WALLS, THE FOLLOWING SHALL APPLY:***

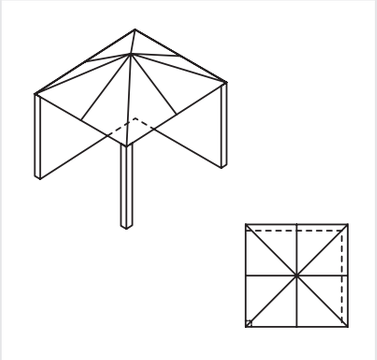
  (i) AT LEAST 25% OF THE TOTAL WALL AREA IS COMPLETELY OPEN: AND
  (ii) AT LEAST 30% OF THE REMAINING WALL AREA IS OPEN AND UNRESTRICTED
- ***IN THE CASE OF BALCONIES, AT LEAST 20% OF THE TOTAL OF THE SIDE, BACK AND FRONT WALL AREAS SHALL BE AND REMAIN OPEN AND UNRESTRICTED***
- ***DO NOT USE YOUR APPLIANCE IN GARAGES, PORCHES, BREEZEWAYS, SHEDS OR OTHER ENCLOSED AREAS.***

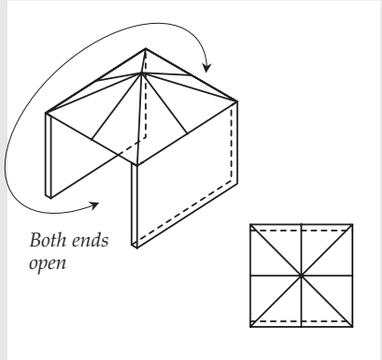
YOUR APPLIANCE IS TO BE USED OUTDOORS ONLY. Refer below.

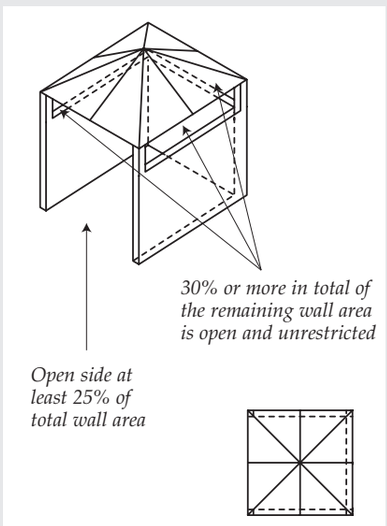
- ***THE APPLIANCE IS NOT INTENDED TO BE INSTALLED IN OR USED ON RECREATIONAL VEHICLES AND/OR BOATS AND SHOULD NOT BE PLACED ADJACENT TO OR UNDER ANY SURFACE THAT WILL BURN.***
- ***DO NOT OBSTRUCT THE FLOW OF COMBUSTION AND VENTILATION AIR AROUND THE APPLIANCE HOUSING WHILST IN USE.***

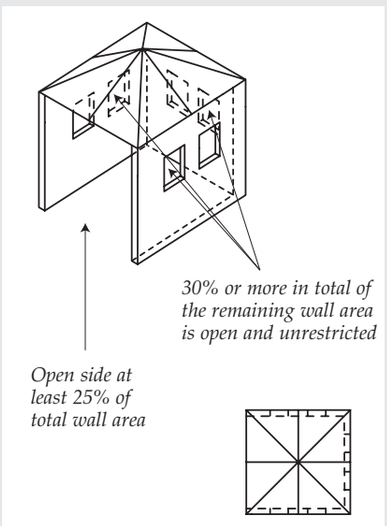
The following diagrams are examples of outdoor areas.
These same principles apply to canopy or shaded cloth areas.











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GENERAL

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

GAS HOSES ARE FACTORY FITTED AND LEAK TESTED – DO NOT DISCONNECT.

CHECK APPLIANCE FOR ANY DAMAGE

Before attempting to assemble this appliance, check that all the necessary parts have been included using the contents list. Inspect appliance 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 an appliance that appears damaged.

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

CONTENTS LIST

Description	*Qty*
Trolley bottom shelf	1
Castor – *with lock*	4
Trolley legset with panel – *right*	1
Trolley legset with panel – *left*	1
Trolley bracket – *front*	1
Trolley – *rear panel*	1
Door	1
Door handle	1
Door hinge	2
Head assembly	1
Grease receptacle	1
Trolley separation panel	1
Hot plate	1

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. Unless specified otherwise, 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.

TOOLS YOU WILL NEED

Standard Phillips-head screwdriver.
Adjustable spanner.

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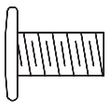
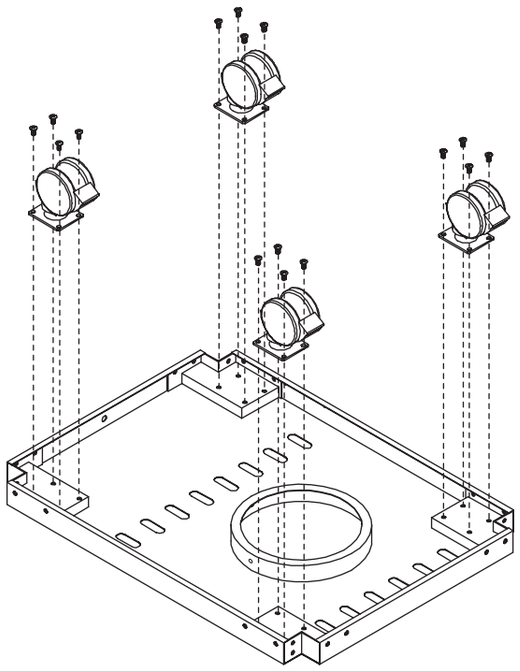
INSTALL CASTORS

- Place the trolley bottom shelf on the cardboard work surface with the bottom side of shelf facing up. Install the four (4) castors onto the castor seats as shown.



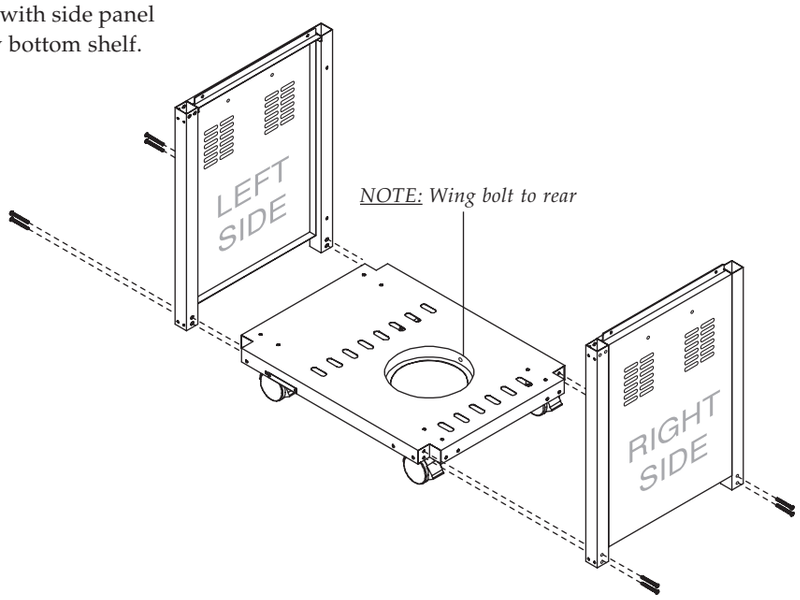
Phillips-head screw
1/4" x 1/2" Qty. 16



INSTALL TROLLEY LEGS WITH SIDE PANELS

- Install the left and right trolley legs with side panel *(parts are labelled 'L' or 'R')* to trolley bottom shelf.

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



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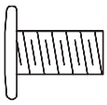
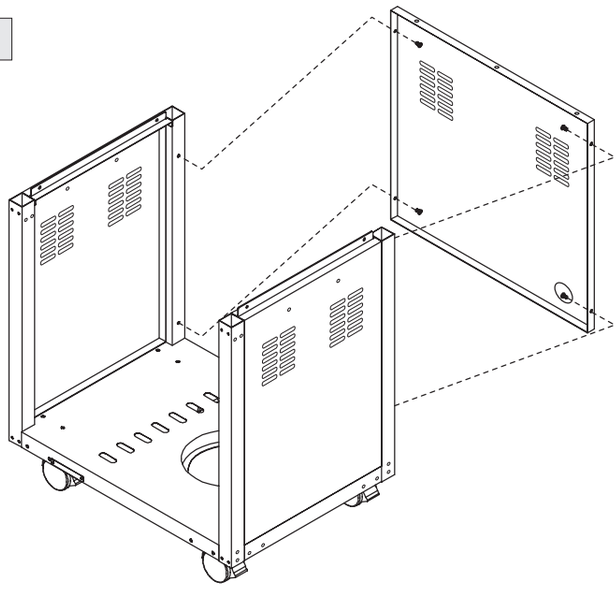
INSTALL TROLLEY REAR PANEL



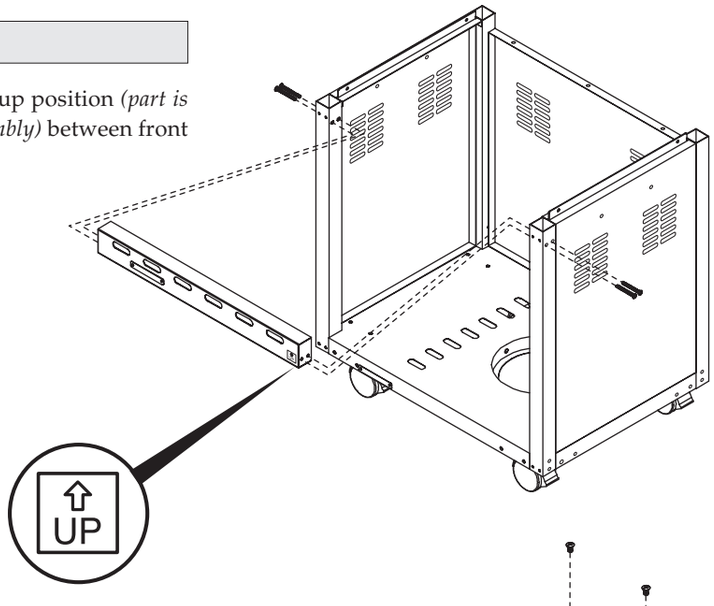
Phillips-head screw 1/4" x 1/2"
Qty. 4



INSTALL TROLLEY BRACKET

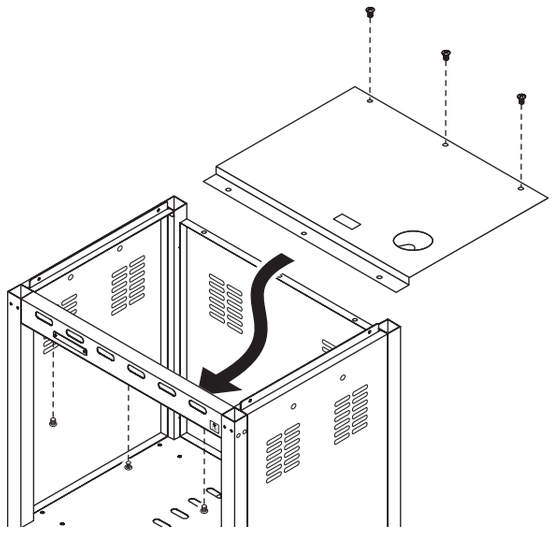
- Install the trolley bracket in the up position *(part is labelled 'UP' to ensure proper assembly)* between front trolley legs as shown.

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



INSTALL SEPARATION PANEL

Bracket
Phillips-head screw M4 x 8 mm
Qty. 6



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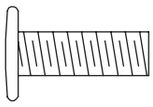
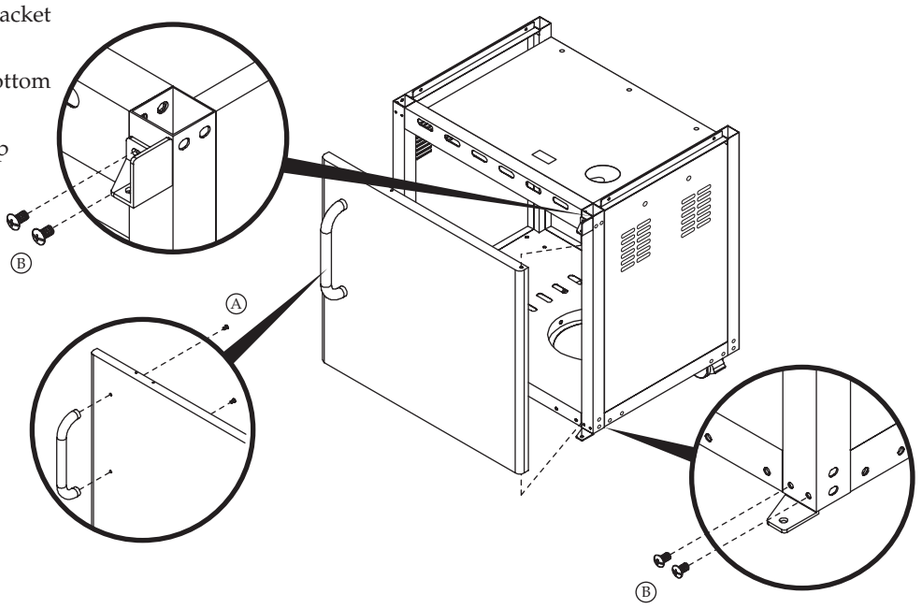
INSTALL DOOR

- Install the door handle to door.
- Install the bottom door hinge bracket to right trolley leg.
- Insert door bottom post into bottom door hinge bracket.
- Hold the door and install the top door hinge bracket to right trolley leg.



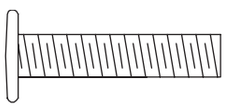
Door handles
Phillips-head screw 1/4" x 3/4"
(Stainless steel) Qty. 2

Door hinges
Phillips-head screw 3/16" x 3/8"
Qty. 4

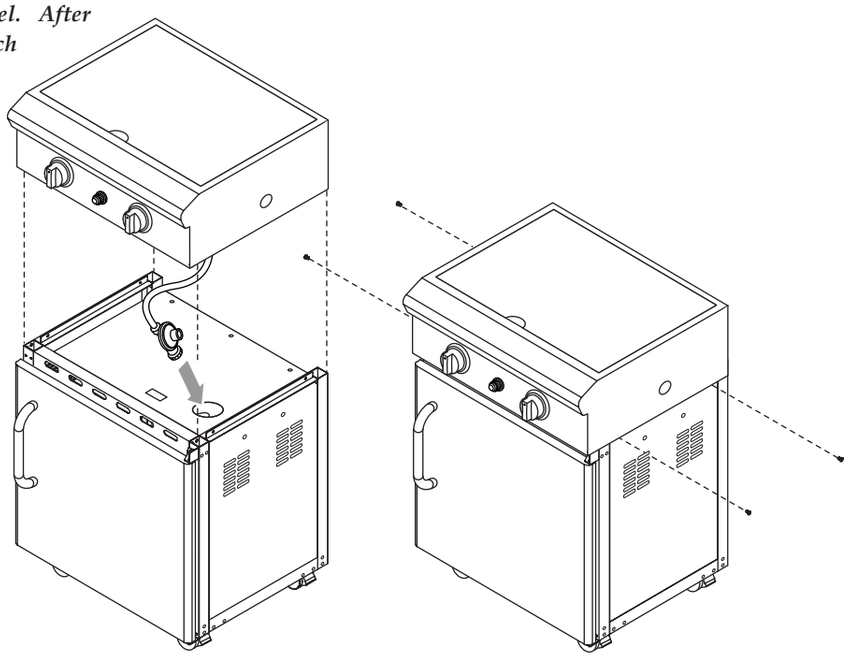


INSTALL OUTDOOR RANGE HEAD

- ***<u>NOTE:</u> Release regulator from underneath the body by cutting the cable tie. Feed regulator through the hole in the trolley separation panel. After assembly is complete close the hatch (located underneath) around the gas hose.***
- Tighten securely using screws.



Barbecue body to trolley
Phillips-head screw 1/4" x 1 3/16"
Qty. 4



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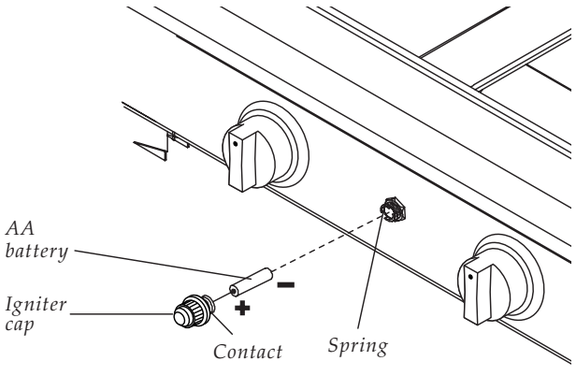
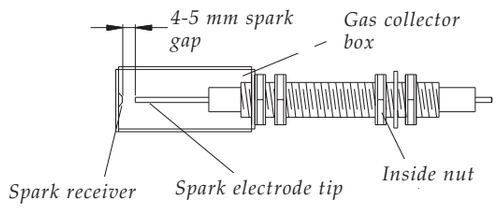
INSTALL IGNITER BATTERIES

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



WITH THE ASSISTANCE OF ANOTHER PERSON, PERFORM THIS ELECTRODE CHECK BEFORE PROCEEDING.

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



Ensure gas source is turned off or is disconnected and all burner control knobs are set to *'OFF'*. Open the lid and remove the hot plate. Push the electronic igniter. You should hear a 'clicking' sound. You should see a blue spark within the gas collector box. If a spark is present the electrode tips are properly positioned.

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.
- Electric wires may be loose. Remove the AA battery and inspect the igniter junction box found behind the control panel and reconnect any loose wires.

- ***CHECK PERFORMANCE OF BURNERS PRIOR TO INSTALLING HOT PLATE COMPONENTRY. Refer pages 15, 16 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.***

SIDE BURNER ELECTRODE CHECK

- Open lid.
- Push electronic ignition button. Look for a spark between tip of electrode and burner.
- If you don't see a spark from pot burner electrode, adjust gap between electrode and burner surface to 4 - 5 mm.

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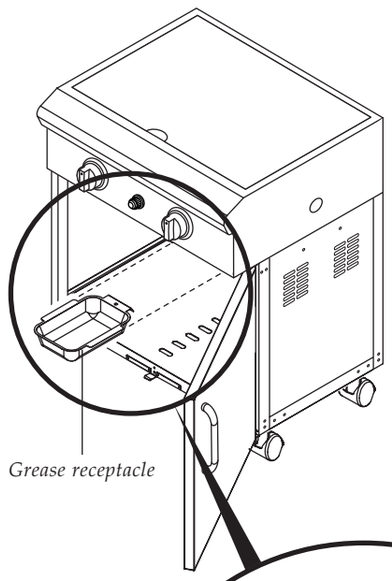
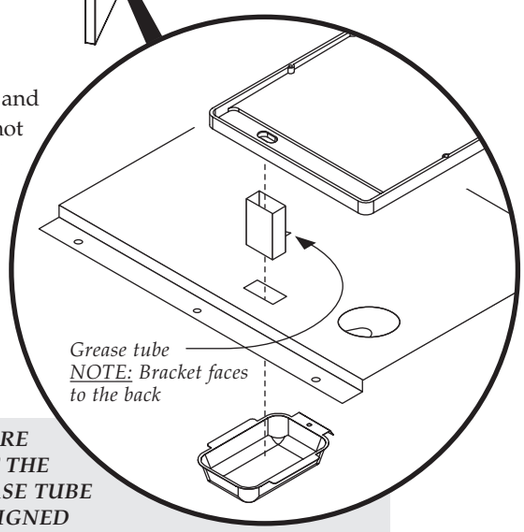
INSTALL GREASE RECEPTACLE AND GREASE TUBE

- Install grease receptacle under the trolley separation panel from the front of appliance.



- Open the lid and remove the hot plate. Install grease tube as shown.

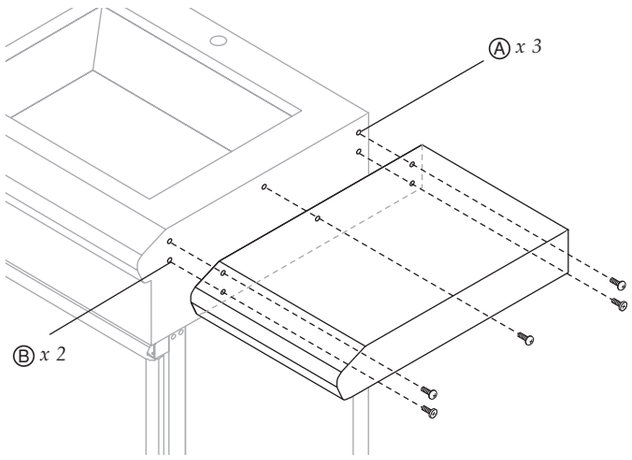


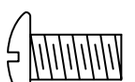
ENSURE THAT THE GREASE TUBE IS ALIGNED WITH THE GREASE TRAY OPENING IN THE HOT PLATE AND INSERTED INTO THE OPENING IN THE TROLLEY SEPARATION PANEL.

INSTALL SIDE SHELVES

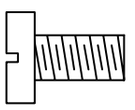
***NOTE:** Side shelves are packed with the Premium barbecue. They may be installed to Barbecue modules, Outdoor Range modules and Sink /Workstation modules, depending on the configuration preferred. See next page.*

When combining with a barbecue with a side burner, install the Range and the Sink modules to the left side.





3/16" x 1 1/4" Phillips-head screw
Qty. 3



1/4" x 3/4" Phillips / flat-head screw
Qty. 2 *(supplied with barbecue)*

NOW YOUR OUTDOOR RANGE APPLIANCE IS READY TO USE

Before first use and at the beginning of each 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 gas cylinder is full.
4. ***Ensure all connections are securely tightened. Check for gas leaks.*** *See pages 3 and 4.*

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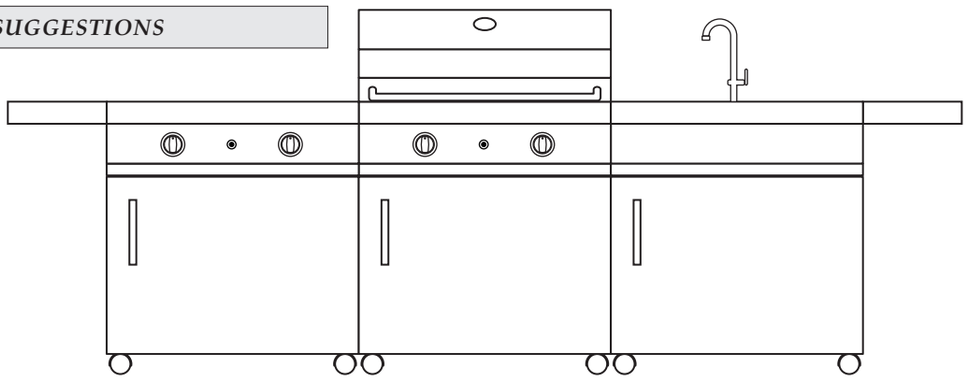
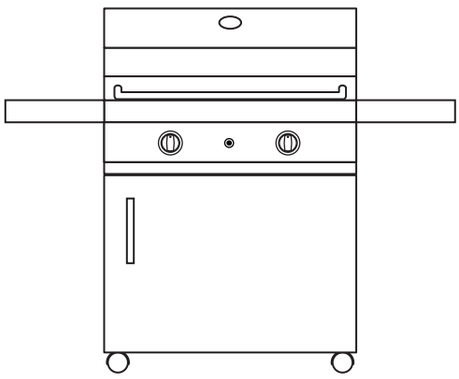
CONFIGURATION SUGGESTIONS

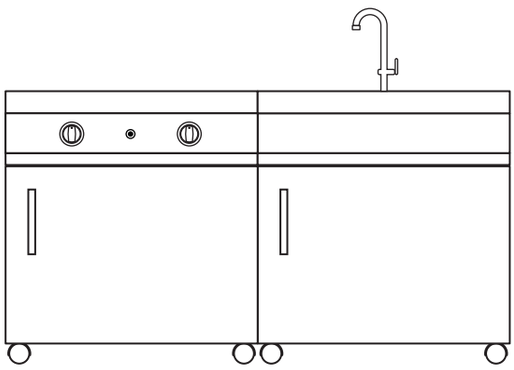


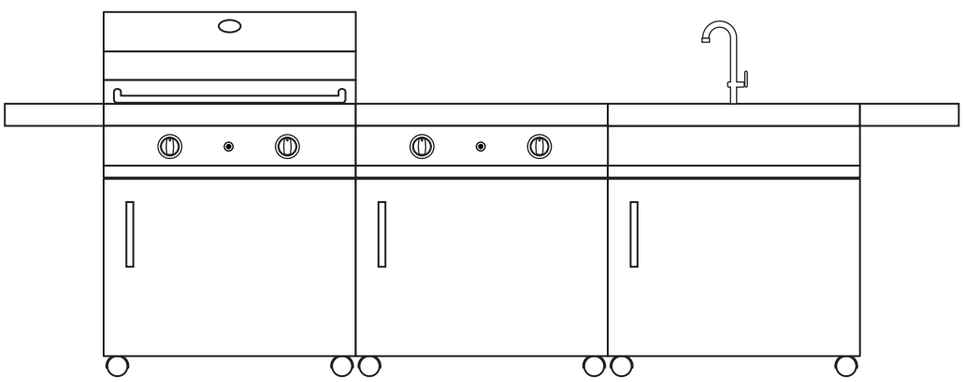
Premium Outdoor Range

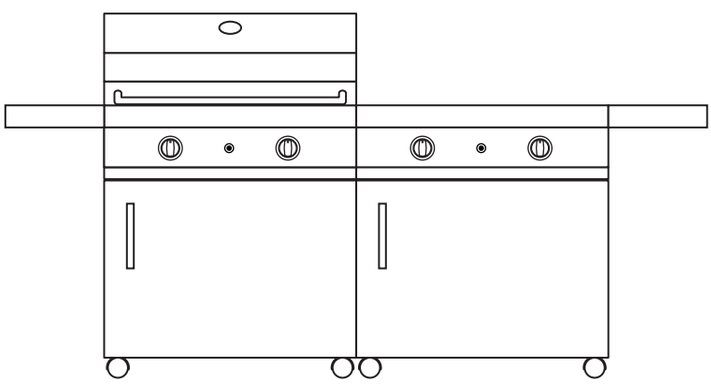
Premium / Professional Barbecue

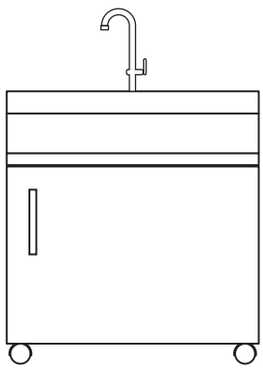
Premium Sink / Workstation











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FINAL ASSEMBLY STEP

When you have finished assembling your Outdoor Range barbecue be sure that all screws are tightened for safe operation of your barbecue.

***IMPORTANT:* Wash all stainless steel surfaces with mild detergent and warm water to remove any processing oils. Rinse with clean cold water then dry. Do not use any abrasive cleaners or cloths that may scratch the surface.**

NOW YOUR OUTDOOR RANGE BARBECUE IS READY TO USE

Before first use:

1. Please read *'Safety', 'Lighting'* and *'Operating'* instructions carefully.
2. Check and ensure the gas cylinder is full.
3. Ensure all connections are securely tightened. Check for gas leaks. *Refer to page 4.*

At the beginning of each barbecue season:

1. Check gas valve orifices, burner tubes and burner ports for any obstructions. *eg. spiders, webs, insects.*

- ***CONTENTS OF GREASE DRAINING TRAY AND GREASE RECEPTACLE MAY BE VERY HOT DURING COOKING.***
- ***ALLOW TO COOL COMPLETELY BEFORE DISPOSING OF THE CONTENTS.***
- ***AFTER CONTINUOUS USE, FAT AND/ OR COOKING JUICES MAY BUILD UP. TO AVOID ANY FLARE-UPS, IT IS RECOMMENDED THAT THE GREASE TRAY AND RECEPTACLE BE EMPTIED REGULARLY.***
- ***NOTE: GREASE / FAT FIRES ARE NOT COVERED BY WARRANTY.***

- ***LIDS MUST BE IN THE OPEN POSITION FOR LIGHTING.***
- ***DO NOT SMOKE AT ANY TIME WHEN ATTEMPTING TO IGNITE APPLIANCE.***
- ***CAUTION: DO NOT MOVE TROLLEY WHILE APPLIANCE IS IN OPERATION.***
- ***NEVER LEAN OVER THE APPLIANCE 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: DO NOT LEAVE THE APPLIANCE UNATTENDED WHEN BURNER/S IS ALIGHT.***

CONNECTING TO, AND DISCONNECTING FROM GAS SOURCE

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.

ENSURING BURNER CONTROLS ARE OFF

***IMPORTANT:* Before connecting and disconnecting appliance 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.**

TEST FOR LEAKS WITH A LIQUID DETERGENT SOLUTION, NEVER WITH AN OPEN FLAME (Refer to page 4)

- ***DISCONNECT AND REMOVE GAS CYLINDER WHEN MANOEUVRING THE APPLIANCE 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 APPLIANCE IS ONLY TO BE USED OUTDOORS.***

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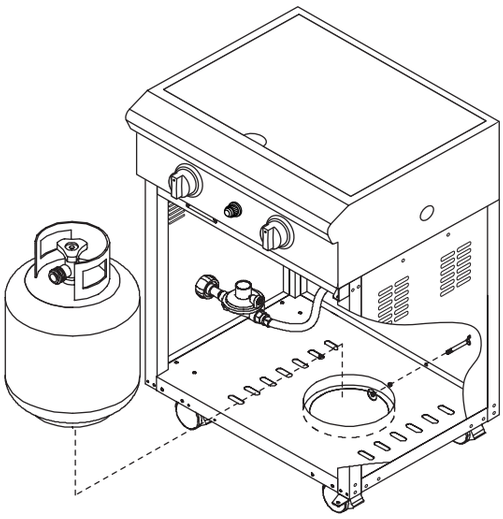
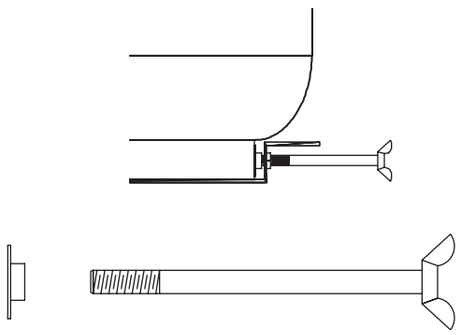
CONNECTING TO GAS SOURCE

1. Screw the wing bolt and special nut to trolley bottom shelf or gas cylinder pull-out tray.

   ***NOTE:** The special nut may be omitted for gas cylinders with larger bases.*

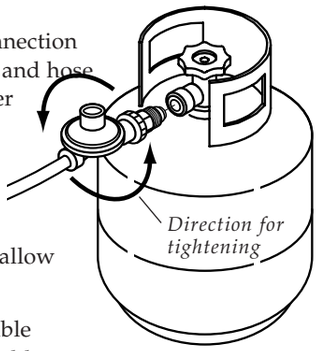




Special nut 1/4"
Qty. 1

Wing bolt 1/4" x 6 11/16"
Qty. 1

2. Ensure hatch in trolley top panel is closed to secure gas hose. *Refer page 9.*
3. Place the gas cylinder on the ground in front of the appliance.
4. Attach cylinder connection device of regulator and hose assembly to cylinder valve outlet.
   Tighten firmly.



5. Open the gas cylinder valve 1/4 to 1/2 open to allow gas to flow.
6. Leak test all accessible connections thoroughly, including the connection to the gas cylinder, using a liquid detergent water solution prior to lighting the barbecue. *Refer to 'Safety' information, pages 3 - 5.*
7. If a leak is found, turn gas cylinder valve off and do not use barbecue until repairs or replacement can be made.
8. Install the gas cylinder into the trolley so that the cylinder valve faces to the front.
9. Secure the gas cylinder with the wing bolt.

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. Protect the connection end of the regulator from damage.

NATURAL GAS INSTALLATION

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

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

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LOUVRES ON BARBECUE MUST REMAIN UNOBSTRUCTED TO ALLOW FOR COMBUSTION AIR.

ACCESS MUST BE PROVIDED TO SHUT-OFF VALVE.

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.*

<u>NOTE:</u> Before requesting service, please refer to page 17 'If Appliance Fails to Light'.

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

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

<u>CAUTION:</u> 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.

- *FAILURE TO REPLACE A FAULTY HOSE, SECURE GAS SUPPLY CONNECTIONS OR TO OPEN THE HOOD BEFORE PROCEEDING TO THE LIGHTING PROCEDURES COULD RESULT IN A FIRE OR EXPLOSION THAT COULD CAUSE SERIOUS BODILY INJURY, DEATH, OR PROPERTY DAMAGE.*

- *NEVER LEAN OVER THE APPLIANCE COOKING AREA WHILE LIGHTING YOUR GAS OUTDOOR RANGE BARBECUE. KEEP YOUR FACE AND BODY A SAFE DISTANCE (AT LEAST 450 mm) FROM THE LIGHTING HOLE OR BURNERS WHEN LIGHTING BY MATCH.*

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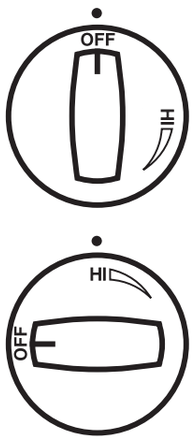
LIGHTING PROCEDURES

- ***THE LID MUST BE IN THE OPEN POSITION FOR LIGHTING.***
- ***DO NOT SMOKE AT ALL TIMES WHEN ATTEMPTING TO IGNITE THE APPLIANCE.***
- ***<u>CAUTION:</u> DO NOT MOVE TROLLEY WHILE APPLIANCE IS IN OPERATION.***

<u>CAUTION:</u> DO NOT LEAVE THIS APPLIANCE UNATTENDED WHEN BURNER/S IS ALIGHT.

HOT PLATE / POT BURNER IGNITION

1. Open the lid before attempting to light burners.
2. Set burner control knobs to *'OFF'* and open the gas cylinder valve.
3. Push and turn required burner control knob to *'HI'*.
4. Immediately press continuous spark igniter for 3 - 4 seconds to light the burner.
5. If burner does not light, turn burner control knob to *'OFF'*, wait 5 minutes for gas to clear, then retry.
6. Adjust burner control knobs to the desired cooking temperature.
7. If ignition cannot be achieved, perform ignition check procedure. *Refer to page 10.*



OPERATING PROCEDURE

BURN-OFF

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

PREHEATING

It is necessary to preheat the plate before cooking. Operate the burner under the cooking surface to be used at *'HI'* for approximately 10 minutes before cooking.

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.

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

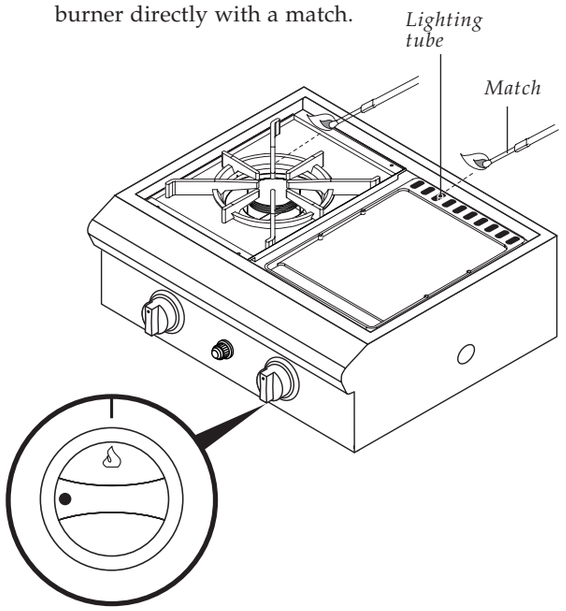
'LOW' setting – Use this setting when cooking very lean cuts such as fish.

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

MANUAL LIGHTING

If igniters fail to produce a spark at the electrode, burners can be lit with a match.

1. ***Hot plate burner***
   Turn right burner control to *'HI'* position then position match into lighting tube provided at the rear of cooking surface. The burner will light immediately.
2. ***Pot burner***
   Turn left burner control to *'HI'* position then light burner directly with a match.



- ***THE POT 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.***

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SHOULD A FLASHBACK FIRE OCCUR IN OR AROUND 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 APPLIANCE.***
- ***TURN THE CONTROL KNOBS TO OFF POSITION.***
- ***OPEN THE APPLIANCE LID. PUT OUT ANY FLAME WITH A FIRE EXTINGUISHER.***
- ***ONCE THE APPLIANCE 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 THIS APPLIANCE 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 Outdoor Range barbecue still fails to light, check gas supply and connections.
3. Repeat lighting procedure. If the appliance 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 appliance. 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.

- ***PLUGGED ORIFICE***

  Correction: Remove burners. 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 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 burner tube cleaning procedure on page 21 of this operator's manual.

- ***MISALIGNMENT OF IGNITER ON BURNER***

  Correction: Check for proper position of electrode tip as shown on page 11. The gap between spark electrode tip and spark receiver should be approximately 4 - 5 mm. Adjust if necessary. With gas supply closed and all control knobs set to *'OFF'* press the electric igniter cap and check for the presence of a spark at electrode.

- ***DISCONNECTED ELECTRIC WIRES***

  Correction: Inspect the igniter junction box found behind the control panel. Connect loose electric wires to junction box and try to light appliance.

- ***WEAK AA BATTERY***

  Correction: Unscrew igniter cap and replace battery.

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

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

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

CLEANING AND MAINTENANCE

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

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

CLEANING THE COOKING PLATE

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

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

CLEANING THE GREASE TRAY RECEPTACLE

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

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

CLEANING EXTERIOR SURFACES

Before initial use and periodically thereafter we suggest you wash your Outdoor Range 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

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

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STORAGE

We recommend that you minimise the exposure of the Outdoor Range 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.

Material breakdown from high moisture conditions can be avoided if the appliance is well protected from the weather and regular cleaning is performed.

ANNUAL CLEANING OF THE APPLIANCE INTERIOR

General cleaning of the Outdoor Range barbecue will keep it ready for instant use, however, depending on how much it is used you must thoroughly clean the entire appliance to minimise risk of grease fire and keep the appliance in top condition. *Follow these steps:*

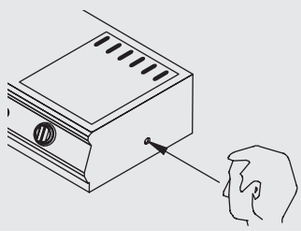
1. Turn all burner valves to full *'OFF'* position.
2. Turn LP gas cylinder valve to full *'OFF'* position.
3. Disconnect regulator from gas cylinder. Inspect hose with regulator assembly for cracking, cuts or any other damage, and replace as necessary. *Refer to Parts List in this operator's manual, pages 22 - 23.*
4. Remove and clean cooking plates and burners.
5. Cover each gas valve orifice with aluminum foil.
6. Brush inside and bottom of the Outdoor Range 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 burner and adjust the gas collector box. The edge of collector box should be overlapping the burner port.
10. Reconnect gas source and observe 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 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 APPLIANCE 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 APPLIANCE AREA CLEAR AND FREE FROM COMBUSTIBLE MATERIALS, GASOLINE AND OTHER FLAMMABLE VAPOURS AND LIQUIDS.***
- ***DO NOT OBSTRUCT FLOW OF AIR FOR COMBUSTION AND VENTILATION.***
- ***KEEP VENTILATION OPENINGS OF 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



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CLEANING BURNER TUBES AND BURNER PORTS

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

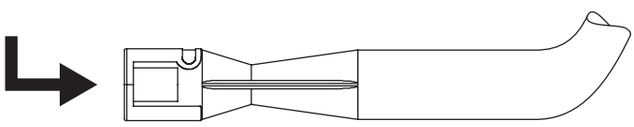
1. Turn all burner valves to full *'OFF'* position.
2. Turn LP gas cylinder valve to full *'OFF'* position.
3. Detach LP gas regulator assembly from gas cylinder.
4. Remove cooking plates and grease tray.
5. Remove screw from rear of each burner using a Phillips-head screwdriver.
6. Carefully lift each burner up and away from 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 appliance.
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 burner tube and inside burner several times to remove debris.

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

Diagram 1.

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

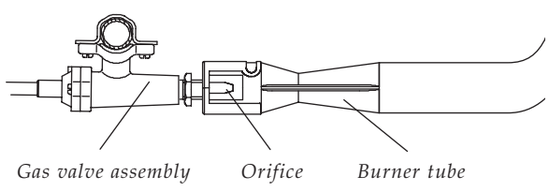


METHOD 3: Use an air hose to force air through each burner tube. The forced air should pass debris or obstructions through burner and out the ports.

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 the gas valve orifices are correctly placed inside the ends of the burner tubes. Also check position of your spark electrode.

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



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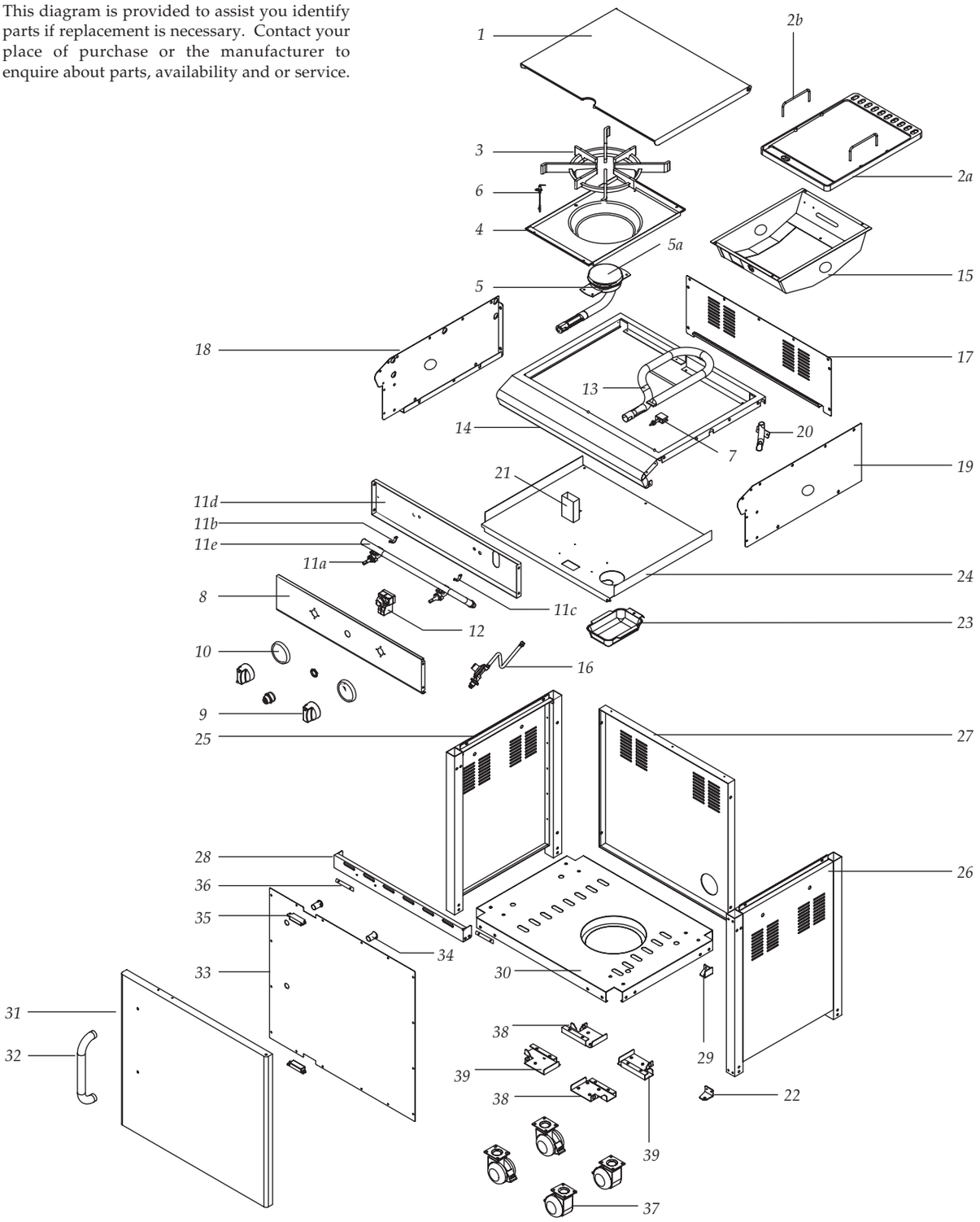
This diagram is provided to assist you identify parts if replacement is necessary. Contact your place of purchase or the manufacturer to enquire about parts, availability and or service.



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Ref	*Description*	*Part No.*	*Qty*
1	Lid	P00146066A	1
2a	Hot plate	P05702020E	1
2b	Hot plate handle	P00203022H	2
3	Pot support	P00814004D	1
4	Pot burner frame	P0071322FC	1
5	Pot burner	P02002057A	1
5a	Pot burner cap	P02013050G	1
6	Electrode – *pot burner*	P02606007A	1
7	Gas collector with electrode – *hot plate burner*	P02613002A	1
8	Control panel – *with screen print*	P02907791A	1
9	Control knob	P03419423O	2
10	Control knob seat	P03415263L	2
11	Gas valve / manifold assembly – *ULPG*	Y0060375	1
11a	Gas valve – *without orifice*	P03222116A	2
11b	Orifice – *pot burner, propane* – *pot burner, ULPG*	P06517029A P06517030A	1 1
11c	Orifice – *hot plate burner, propane* – *hot plate burner, ULPG*	P06517027A P06517028A	1 1
11d	Manifold heat shield	P05001031B	1
11e	Manifold tube	P03007153B	1
12	Electronic igniter – *2 port*	P02502172C	1
13	Hot plate burner	P02008028A	1
14	Bowl panel – *top*	P0073940DC	1
15	Hot plate burner frame	P0071323BC	1
16	Regulator – *LP*	P03603005A	1
17	Bowl panel – *rear*	P0072571IB	1
18	Bowl panel – *left*	P00720725B	1
19	Bowl panel – *right*	P00721725B	1
20	Lighting tube – *manual*	P05507005A	1
21	Grease tube	P02721033C	1
22	Door hinge bracket – *bottom right*	P03313003D	1
23	Grease receptacle	P02701087B	1
24	Trolley panel – *top*	P01001052D	1
25	Trolley panel – *left*	P07605013B	1
26	Trolley panel – *right*	P07618013B	1
27	Trolley panel – *rear*	P07702057A	1
28	Trolley bracket – *front*	P03305041D	1
29	Door hinge bracket – *top right*	P03313002D	1
30	Trolley bottom Shelf – *cylinder hole*	P01002051D	1
31	Door	P04301019A	1
32	Door handle	P00205029B	1
33	Door trim plate	P07510002E	1
34	Door spacer	P06801010G	2
35	Door magnet	P05523002K	2
36	Door stop plate	P05510002B	2
37	Castor 3″ – *with brake*	P05119001A	4
38	Castor seat – *left rear, right front*	P05327008G	2
39	Castor Seat – *left front, right rear*	P05327007G	2
	Hardware pack	P06003064A	1

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GAS APPLIANCES

PART NO. P80140157A Printed 06/2006 All specifications are subject to change without notice.