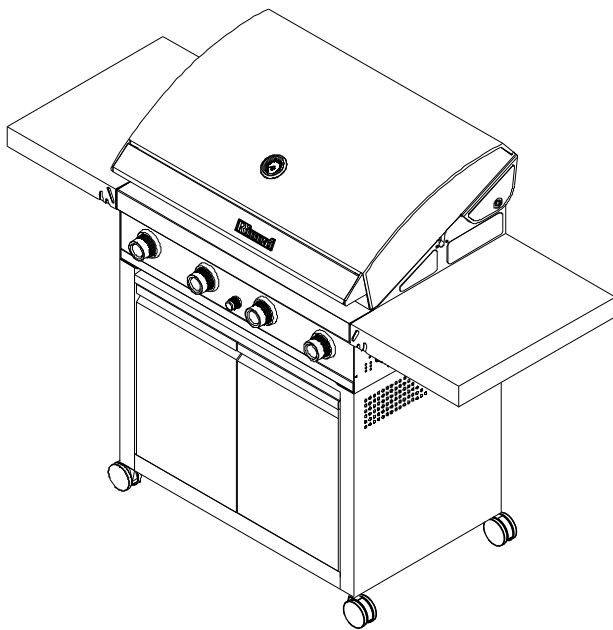


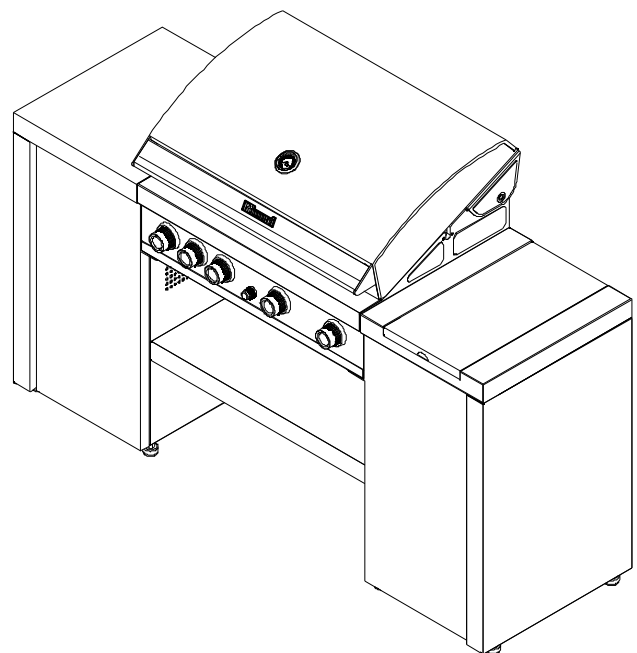
Rinnai

Portable Gas Barbecues

Operating and assembly instructions



GT4SFD



IGTI4SBS

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 GT4SFD, IGTI4SBS, barbecue. Please read carefully, and retain for future reference.

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

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FOR CUSTOMER REFERENCE

(Record and file in a safe place)

Purchased from _____

Date purchased _____

Serial No. _____

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

Barbecues for use with bottled gas are labelled 'Universal LPG'
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.**

CLEARANCES

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

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

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

HOSE AND REGULATOR SAFETY

NEVER OPERATE THIS BARBECUE WITHOUT A REGULATOR.

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

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

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

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

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

OVERALL DIMENSIONS

Height

- hood closed 1170 mm, hood open 1665 mm

Width (including side shelf)

- 1580 mm

Depth

- hood closed 590 mm, hood open 700 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 27 '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 & 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.

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:

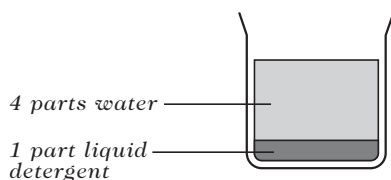
- Not having used the barbecue for an extended period of time,
- Initial assembly of barbecue,
- Any disconnection and reconnection of hose assembly,
- Changing gas cylinder,
- Upon re-connecting gas cylinder after it has been disconnected for storage.

CHECKING FOR GAS LEAKS

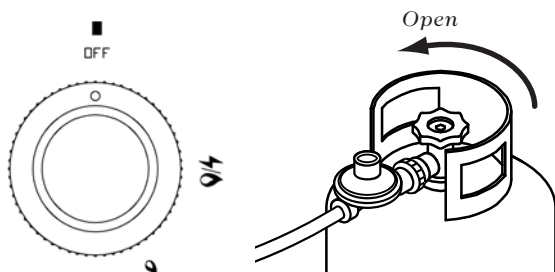


***NEVER CHECK FOR LEAKS WITH
A FLAME.***

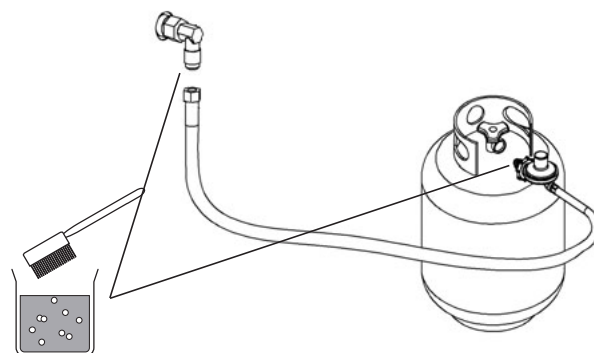
1. Make liquid detergent solution by mixing one (1) part liquid detergent and four (4) parts water.



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



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.



NATURAL GAS INSTALLATION

This barbecue is approved for use on Natural gas but must be properly converted from the factory built LPG. Contact your place of purchase or manufacturer for details. Conversion and installation must be by a qualified person and comply with local codes.



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

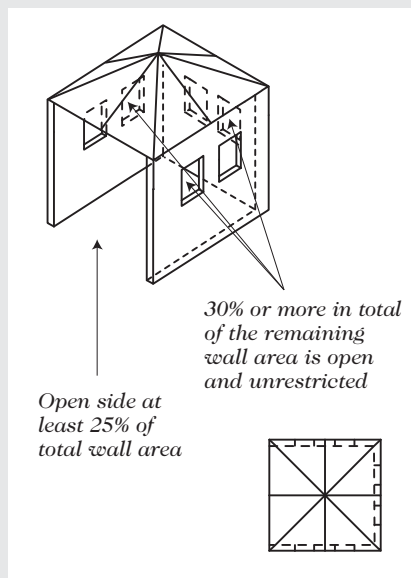
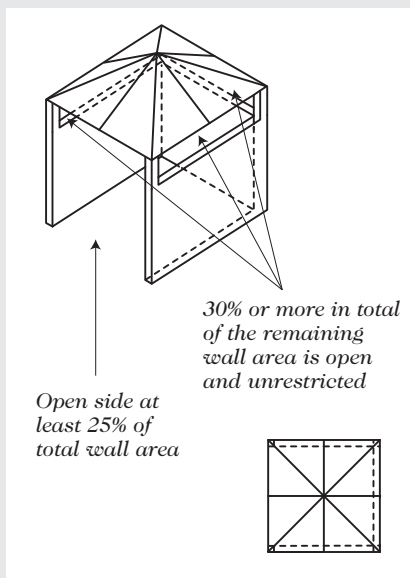
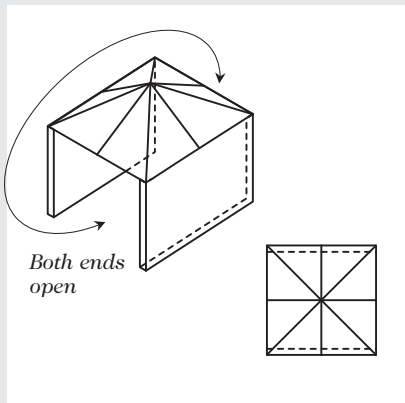
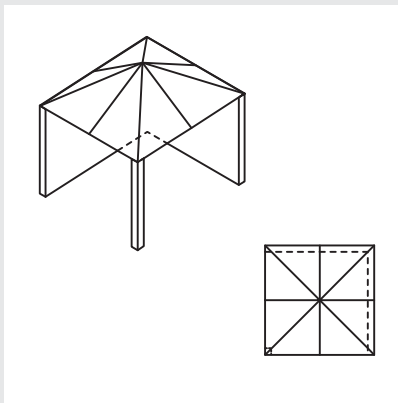
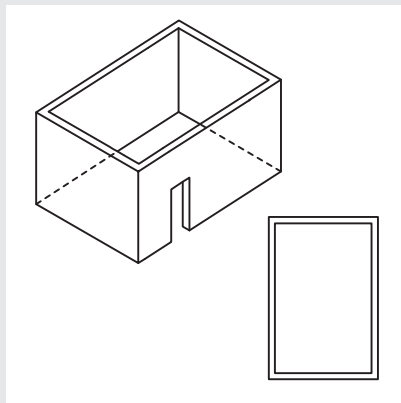


THIS APPLIANCE SHALL ONLY BE USED IN AN ABOVE GROUND OPEN AIR SITUATION WITH NATURAL VENTILATION, WITHOUT STAGNANT AREAS, WHERE GAS LEAKAGE AND PRODUCTS OF COMBUSTION ARE RAPIDLY DISPERSED BY WIND AND NATURAL CONVECTION.

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*).

CONNECTIONS

Inlet thread: 5/8 - 18UNF (3/8 SAE)

Gas cylinder: POL

INPUTS

Gas type: ULPG

Gas pressure: 2.75kPa

	Jet mm(Hi/Low)	Input MJ/h
Main	1.10/1.00	17.75
Side	1.10/0.90	17
Back	0.90/NA	11

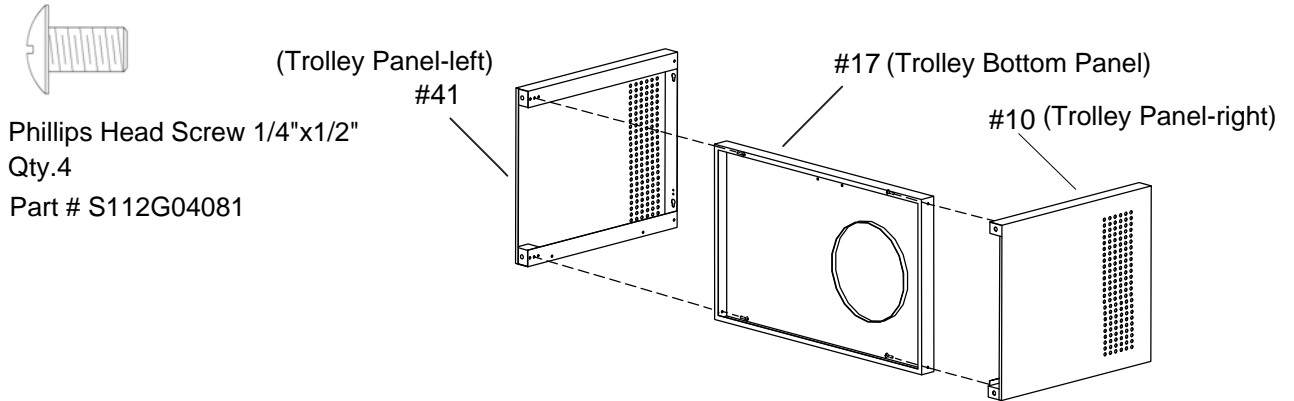
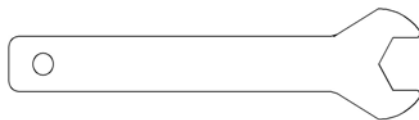
Gas type: Natural Gas

Gas pressure: 1.0kPa

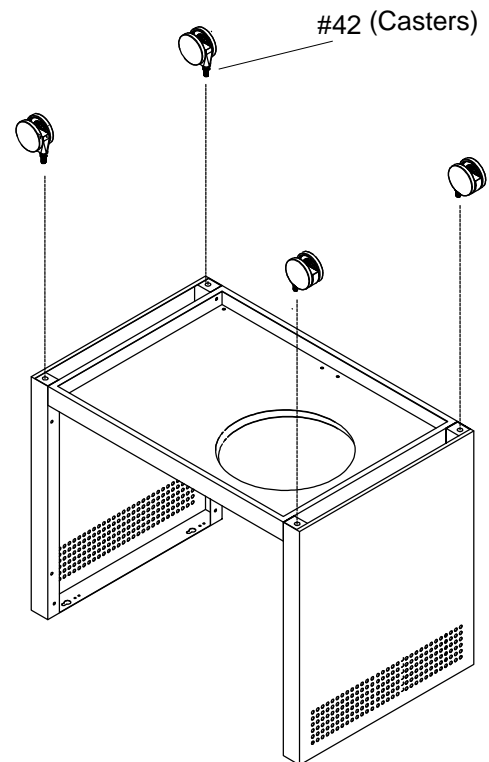
	Jet mm(Hi/Low)	Input MJ/h
Main	1.95/1.45	17
Side	1.85/1.30	16
Back	3x0.90	10

MODEL GT4SFD

1. Study the assembly diagram first then identify separate parts into groups.
2. **DONOT TIGHTEN BOLTS UNTIL ALL FITTINGS ARE IN POSITION, UNLESS SPECIFIED.**

1. Install Trolley Side Panels onto Trolley Bottom Panel**2. Install Casters**

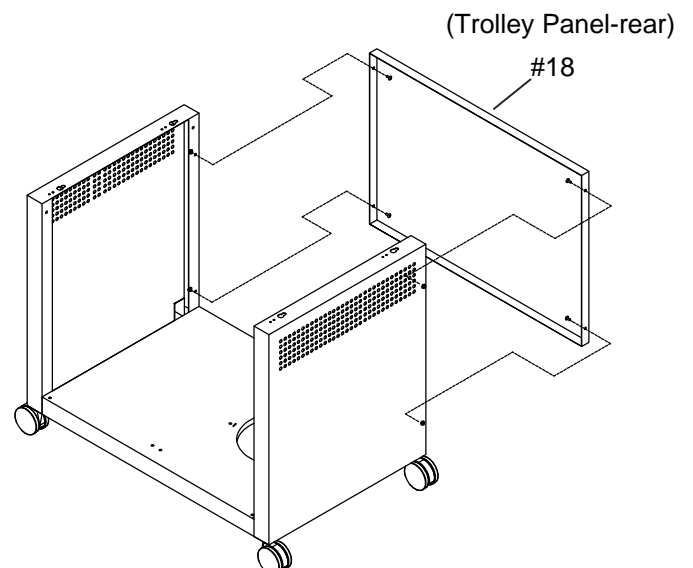
Spanner
Qty. 1
Part # P05515131B

**3. Install Trolley Rear Panel**

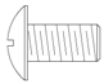
Phillips Head Screw 3/16"x3/8"
Qty. 4
Part # S112G03061



Flange Nut 3/16"
Qty. 4
Part # S312G03061



4. Install Trolley Separation Panel



Phillips Head Screw 3/16"x3/8"

Qty.4

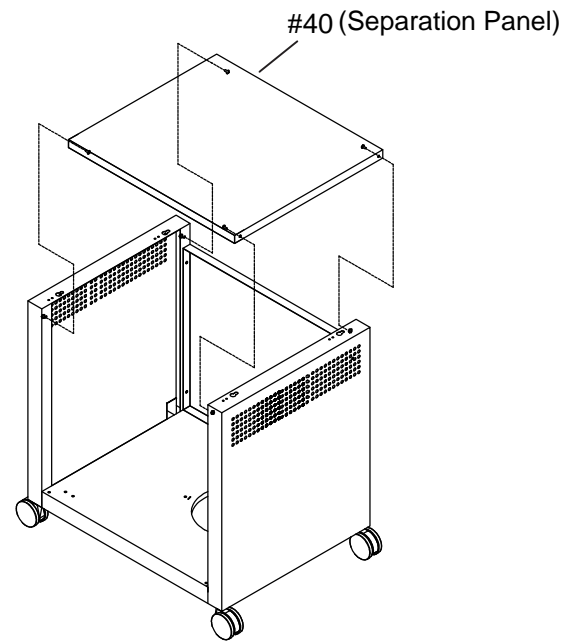
Part # S112G03061



Flange Nut 3/16"

Qty.4

Part # S312G03061



5. Install Door Stop Plate



Countersunk Flat Head Screw 3/16"x3/8"

Qty.2

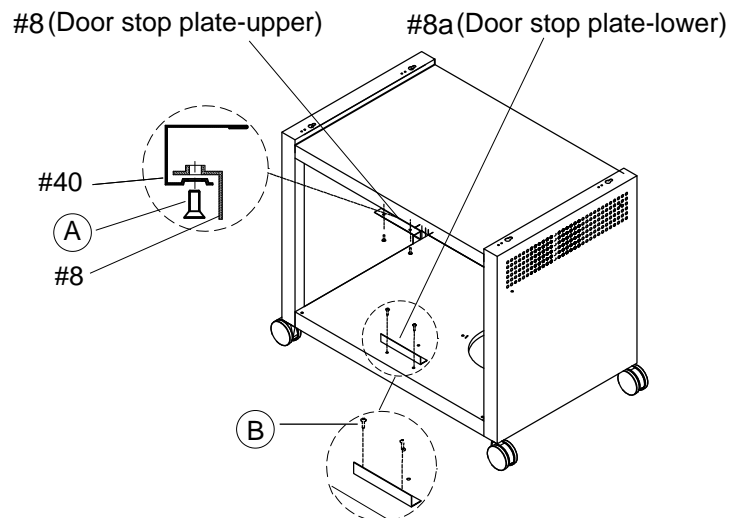
Part # S142G03061



Phillips Head Screw M5x10MM

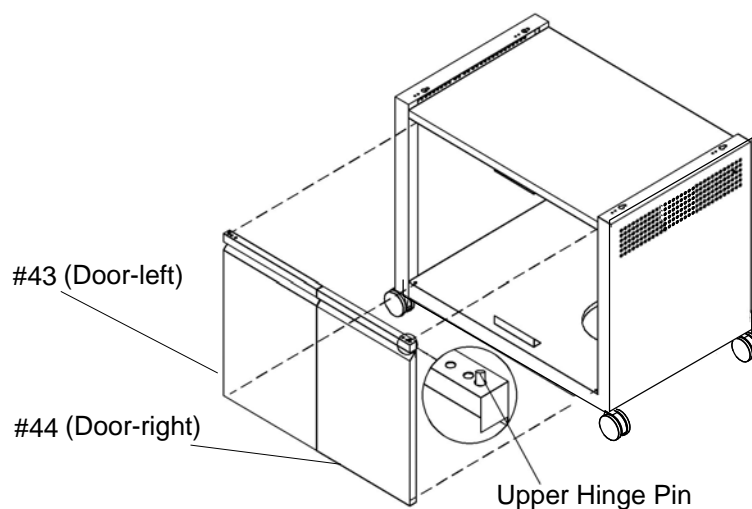
Qty.2

Part # S112M05101



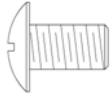
6. Install Doors

- Locate to lower door hinge pin into the trolley bottom panel. Press the upper hinge pin and locate into the opening on the under edge of the separation panel

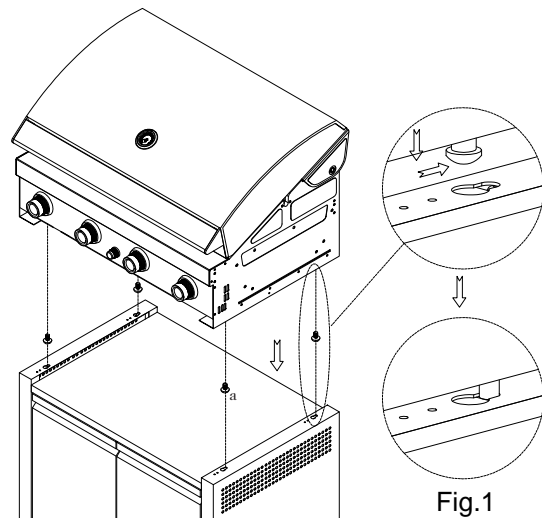


7. Install The Barbecue head to the trolley

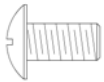
- Note: Installation requires two persons Remove all componets from the barbecue head.
- Partially install the screws to the underside of the barbecue
- Locate the screw head into the keyholes on the top face of the trolley side panels, slide back to lock into position, tighten screws.



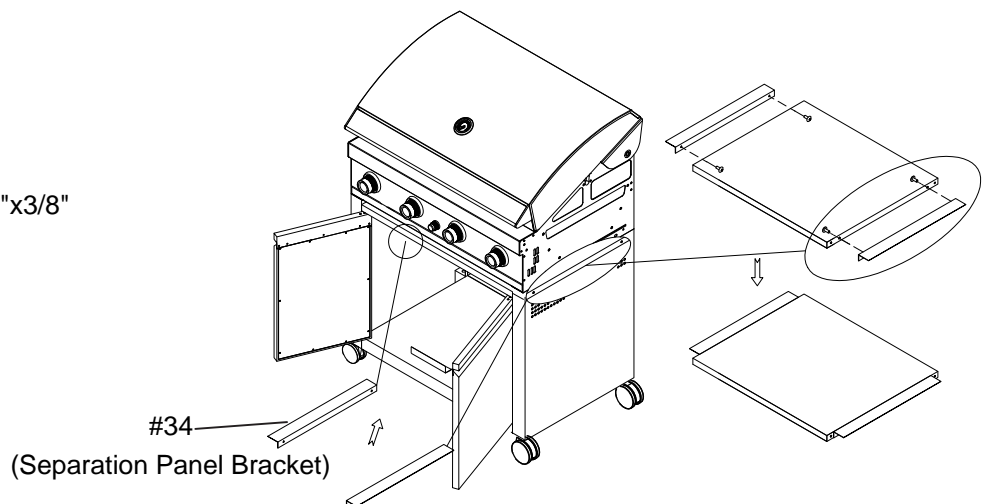
Phillips Head Screw 1/4"x1/2"
Qty.4
Part # S112G04081



8. Install Separation Panel Bracket



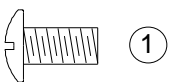
Phillips Head Screw 3/16"x3/8"
Qty.4
Part # S112G03061



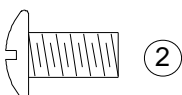
9. Install Side Shelf Brackets

- Install the Side Shelf Brackets onto the Bowl Side Panels.
- Align the holes on the Bracket and the holes on the Bowl Side Panel, insert the 4 Phillips Head Screws 3/16"x3/8" and 4 Phillips Head Screws 1/4"x1/2" and tighten securely.

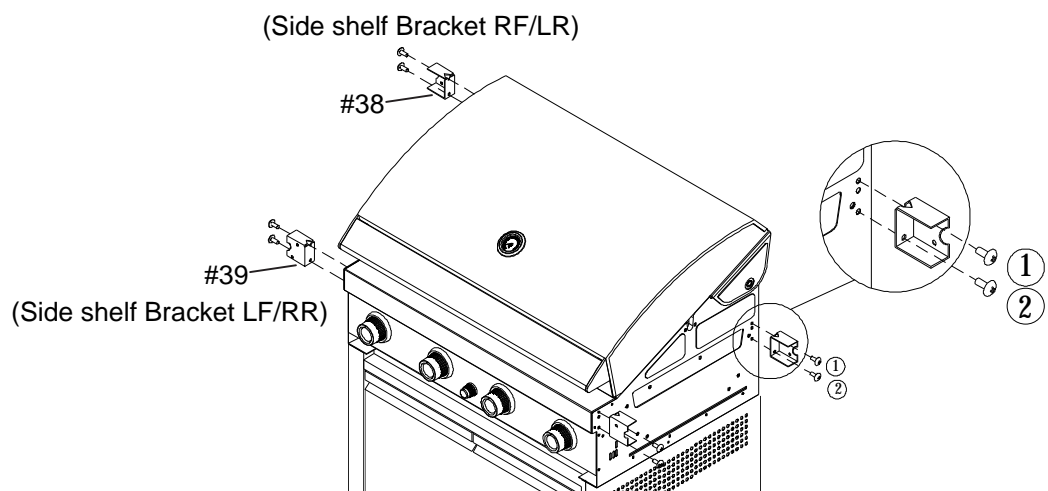
GT4-S



Phillips Head Screw
3/16"x3/8"
Qty. 4
Part # S112G03061

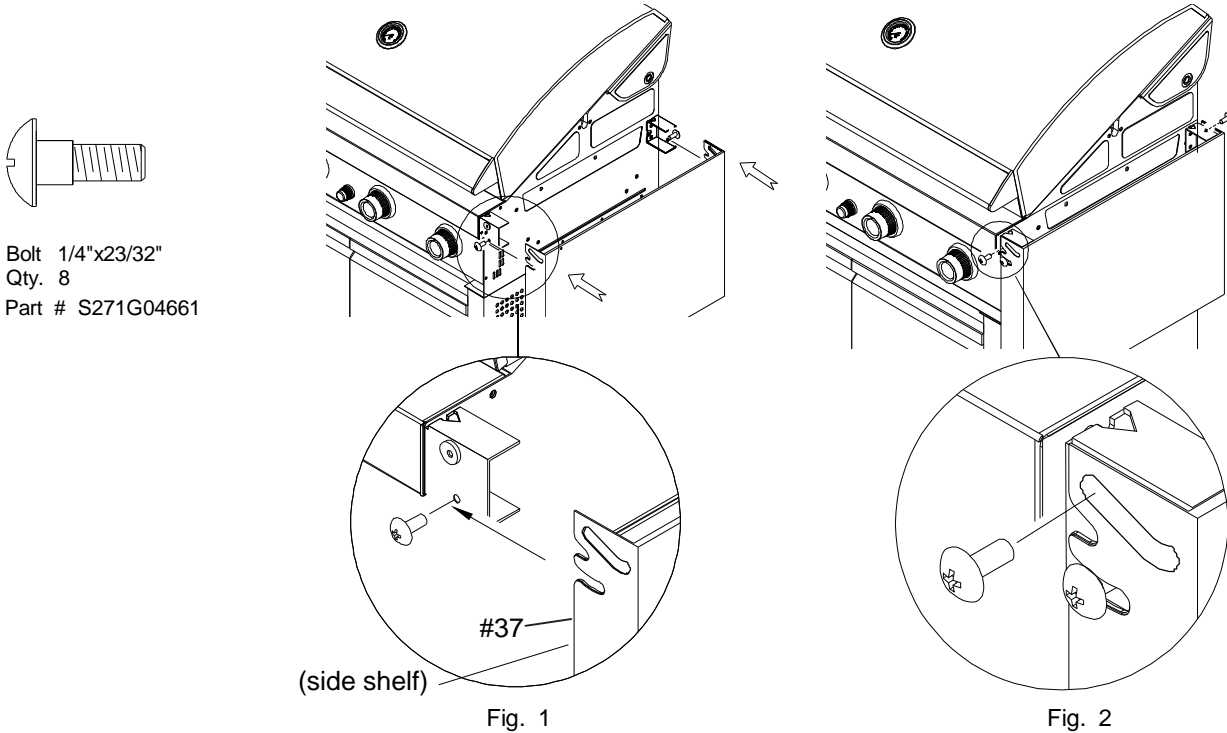


Phillips Head Screw
1/4"x1/2"
Qty. 4
Part # S112G04081

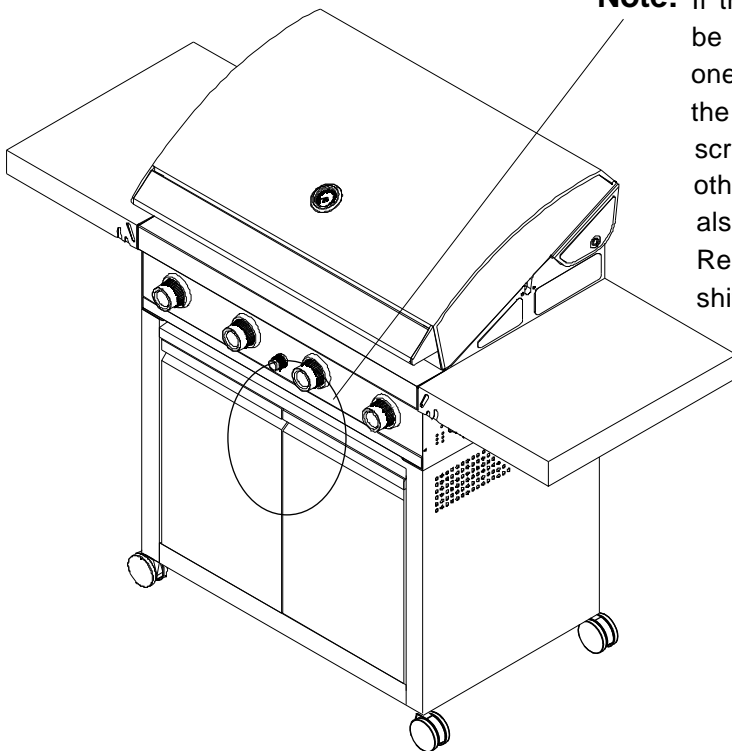


10 Install Side Shelves

- Install the screws onto the side shelf brackets and tighten using 2 bolts 1/4"x23/32". See Fig. 1
- Attach the side shelf over the screws.
- Align the holes on the side shelf bracket and the holes on the side shelf, insert 2 bolts 1/4"x23/32" and tighten securely. See Fig. 2
- Repeat steps for Left Side Shelf.



11 Align Doors

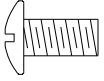


Note: If the top of the doors don't line up, adjustment may be made by adjusting the casters. Slightly unscrew one of the front casters and note the movement in the top of the doors. If the alignment become worse, screw back the caster and adjust the caster on the other side. The diagonally opposite casters may also be used if extra adjustment is required. Re-adjustment may be required if the barbecue is shifted to a different location.

- NOTE**
- ENSURE THAT THE SIDE SHELVES ARE SECURELY LOCKED IN PLACE IN THE UP POSITION BEFORE HEATING THE BARBECUE.
 - DO NOT MOVE THE BARBECUE OR FOLD DOWN THE SIDE SHELVES WHILE THE BARBECUE IS OPERATING OR HOT. WAIT UNTIL THE BARBECUE HAS COOLED DOWN.

MODEL IGTI4SBS

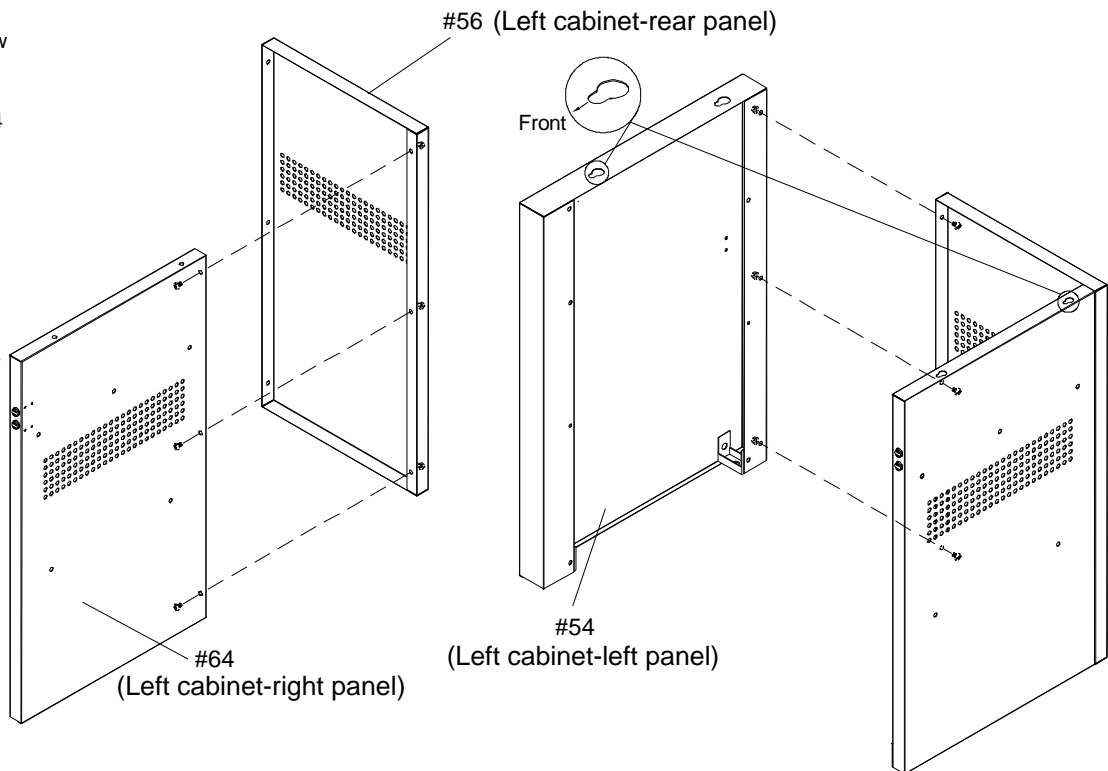
CAUTION: To assemble this barbecue, you should obtain assistance from another person when handling some of the larger and heavier pieces.

1 Assemble Left Cabinet Panels

Phillips Head Screw
3/16"x3/8"
Qty. 6
Part # S112G03064



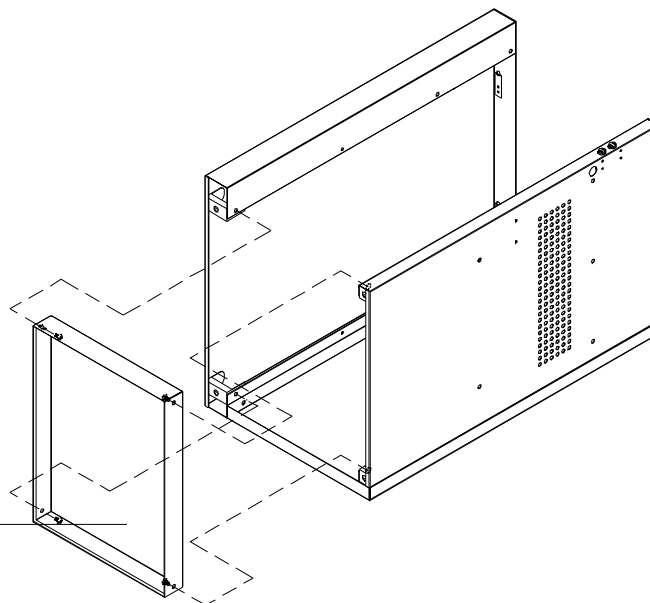
Flange Nut 3/16"
Qty. 6
Part # S312G03064

**2 Install Left Cabinet Bottom Shelf**

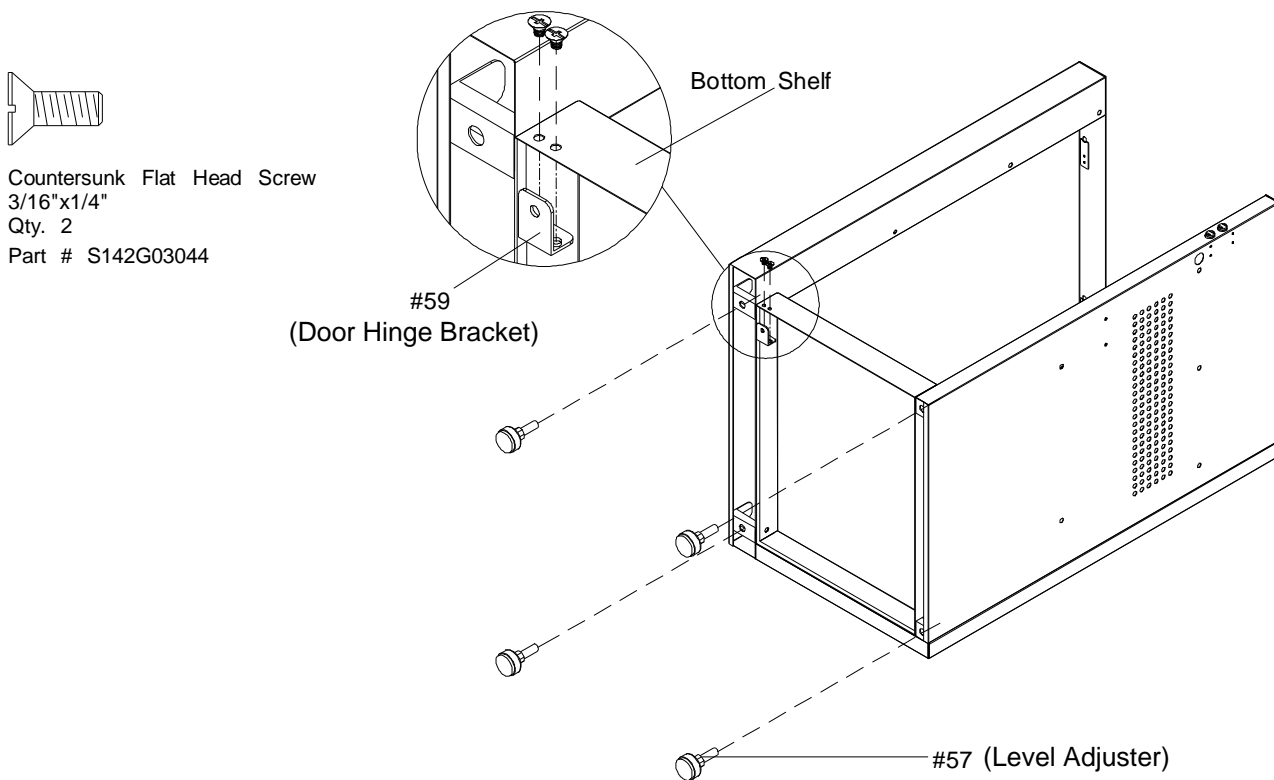
Phillips Head Screw
1/4"x3/8"
Qty. 4
Part # S112G04064

(Left cabinet-bottom panel)

#62



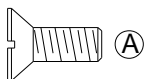
3 Install Level Adjusters and Door Hinge Bracket onto Left Cabinet



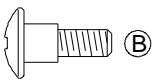
Countersunk Flat Head Screw
3/16"x1/4"
Qty. 2
Part # S142G03044

4 Install Storage Shelf onto Left Cabinet

- Install 2 Bolts (B) onto the Left and Right Panel, rear and tighten securely using 2 Flange Nuts 3/16".
- Place the Storage Shelf with "U" shaped hole over the screws. See Fig.1
- Align the holes on the Storage Shelf with the holes on the Left and Right Panel, insert - 2 Countersunk Flat Head Screws (A) and tighten securely using 2 Flange Nuts 3/16".



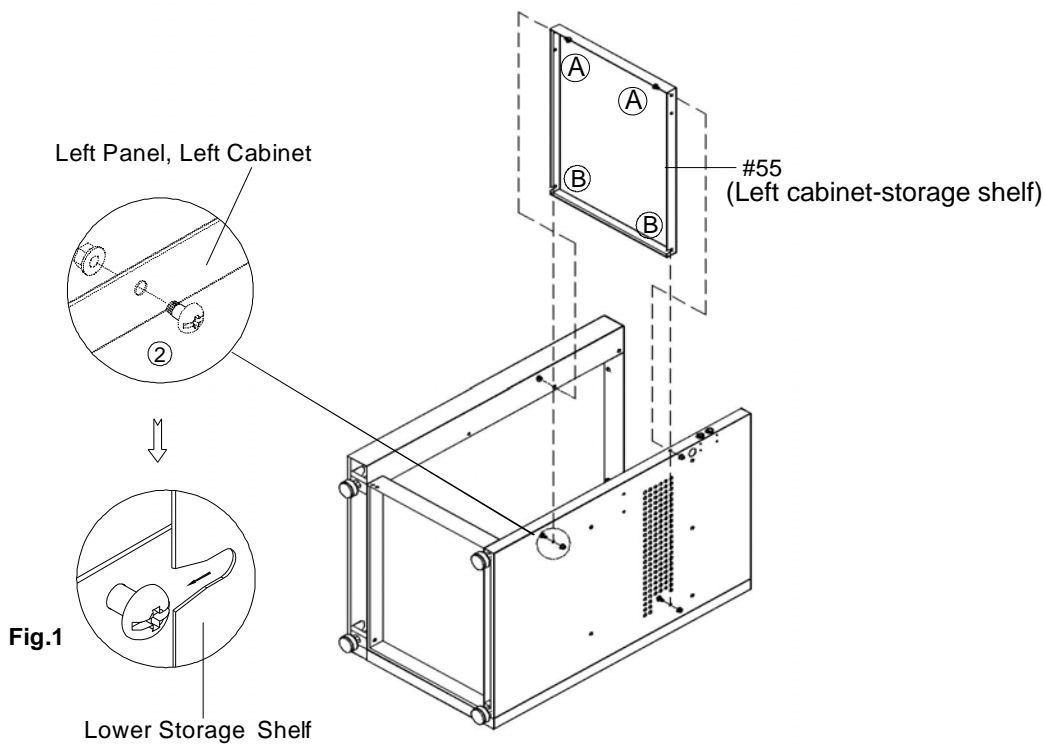
Countersunk Flat Head Screw
3/16"x3/8"
Qty. 2
Part # S142G03064



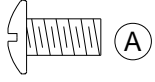
Bolt 3/16"x3/8"
Qty. 2
Part # S271G03644



Flange Nut 3/16"
Qty. 4
Part # S312G03064



5 Install Front Bracket, Bowl Support Bracket and Left Side Shelf onto Left Cabinet



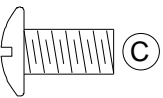
Phillips Head Screw
3/16"x3/8"
Qty. 2
Part # S112G03064



Flange Nut 3/16"
Qty. 2
Part # S312G03064



Phillips Head Screw
1/4"x3/8"
Qty. 3
Part # S112G04064



Phillips Head Screw 1/4"x1/2"
Qty. 4
Part # S112G04084

Note: Tighten all screws.

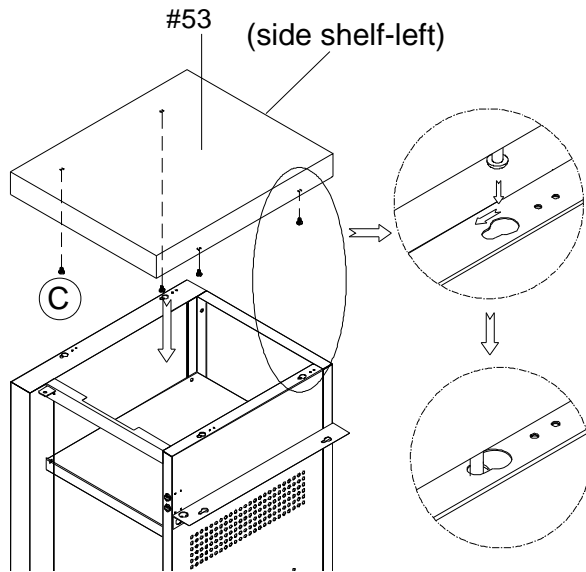
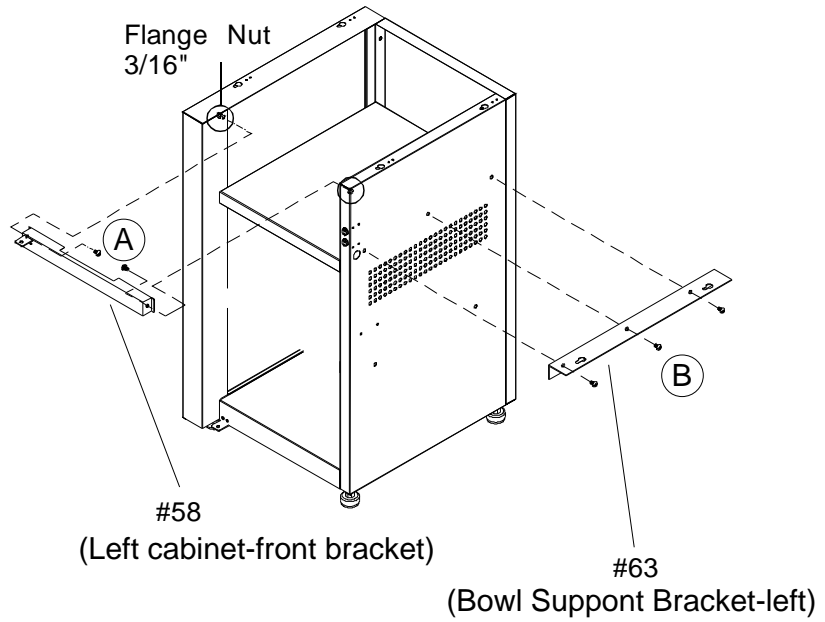
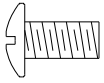


Fig.1

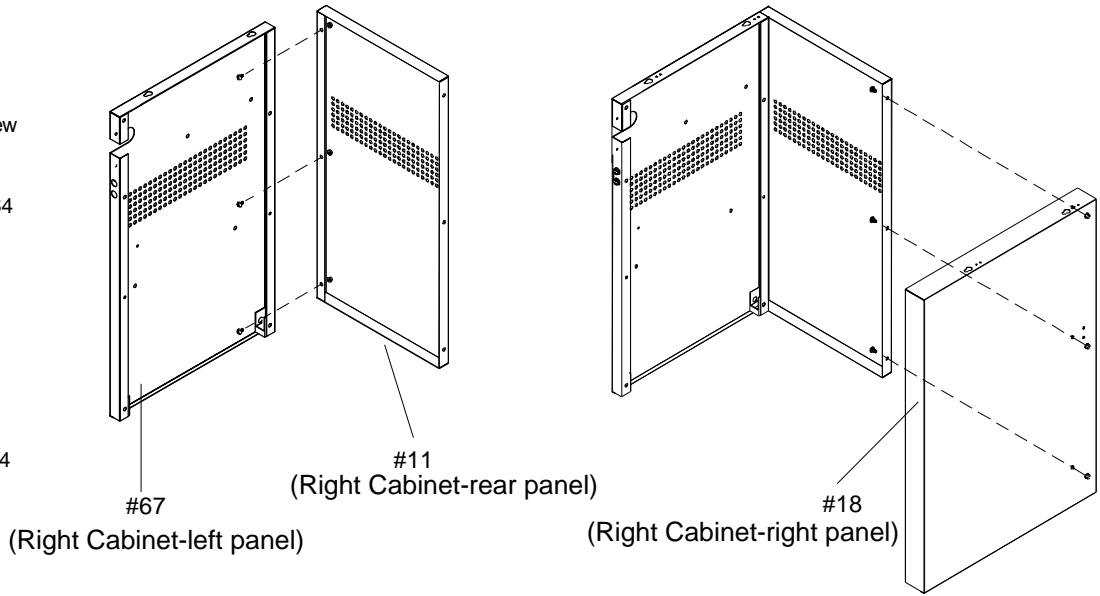
6 Assemble Right Cabinet Panels



Phillips Head Screw
3/16"x3/8"
Qty. 6
Part # S112G03064



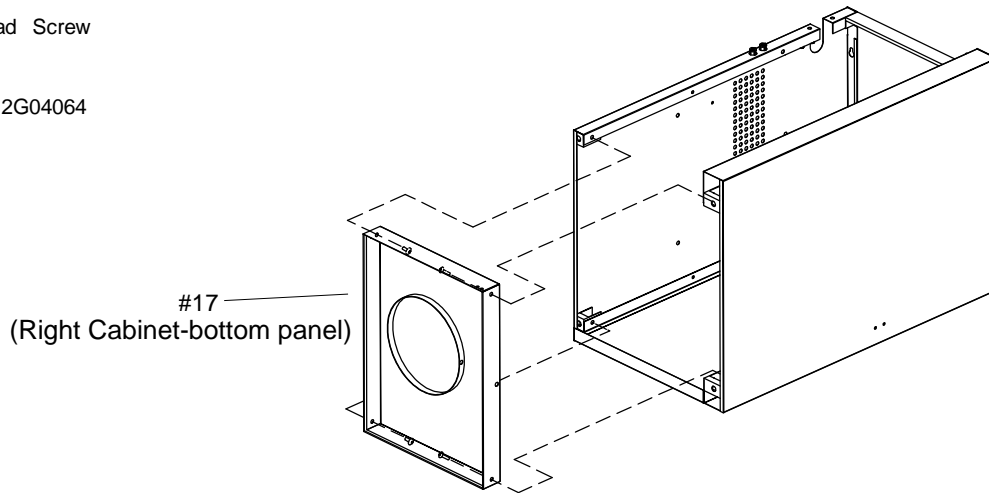
Flange Nut 3/16"
Qty. 6
Part # S312G03064



7 Install Right Cabinet Bottom Shelf



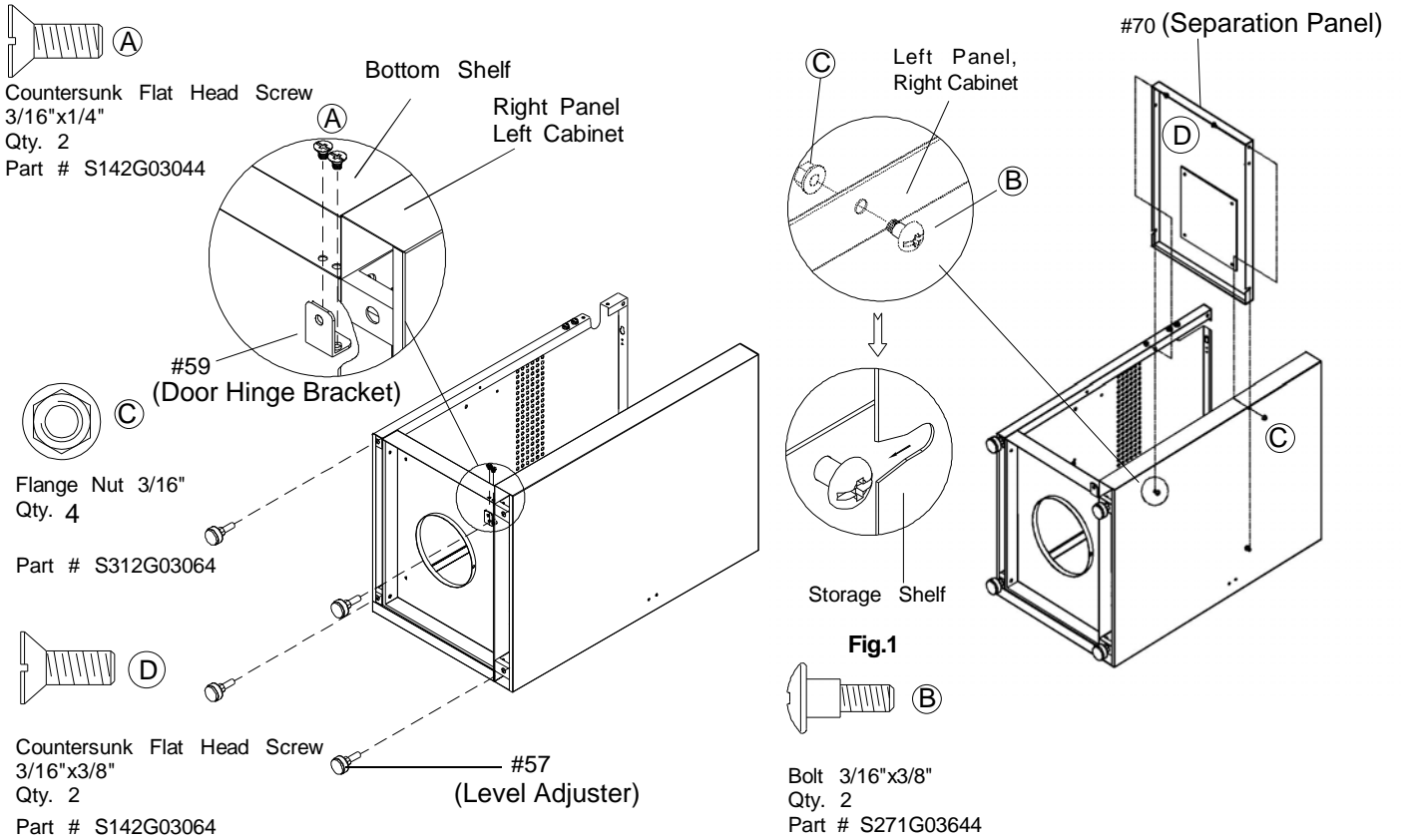
Phillips Head Screw
1/4"x3/8"
Qty. 4
Part # S112G04064



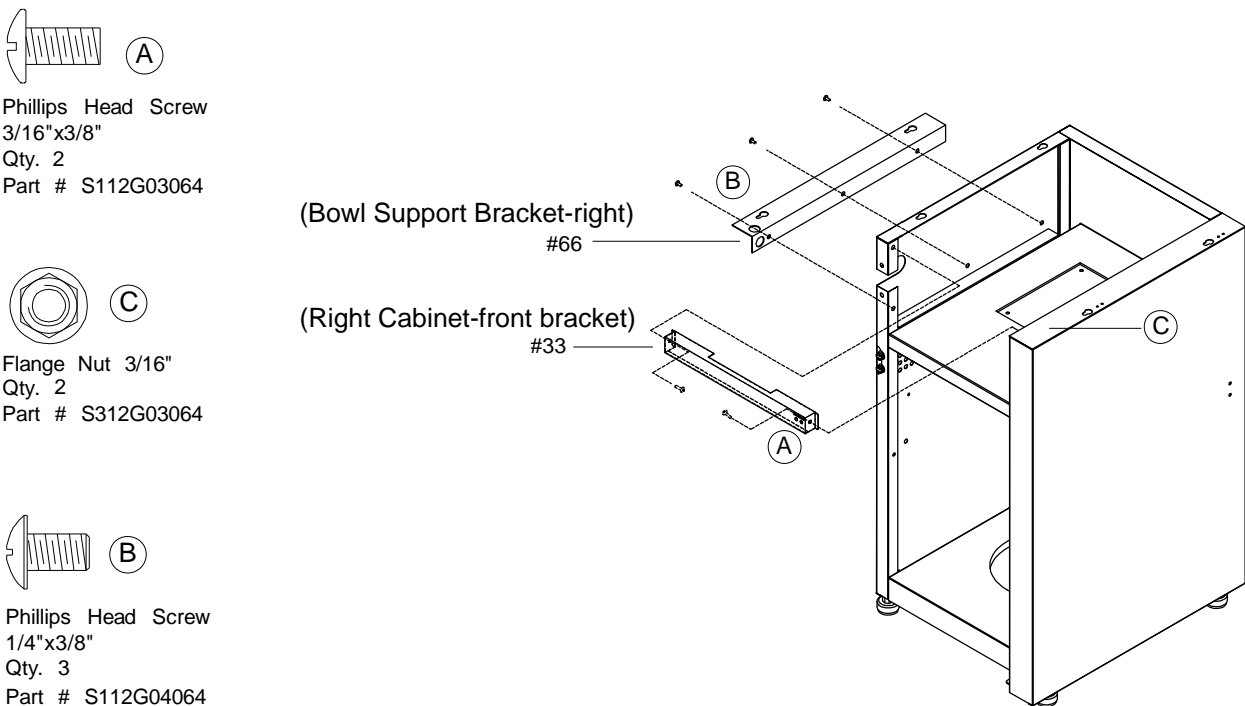
8

Install Level Adjusters, Door Hinge Bracket and Storage Shelf onto Right Cabinet

- Install Level Adjusters onto the bottom of the Right Cabinet and tighten securely by Hand.
- Install Door Hinge Bracket onto the Bottom Shelf using 2 Countersunk Flat Head Screws
- (A) and tighten securely.
- Install 2 Bolts (B) to the Left and Right Panel, rear and tighten securely using 2 Flange Nuts (C)
- Place the Storage Shelf with "U" shaped hole over the screws. **Fig.1**

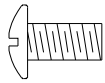


9-1 Install Front Bracket, Bowl Support Bracket onto Right Cabinet

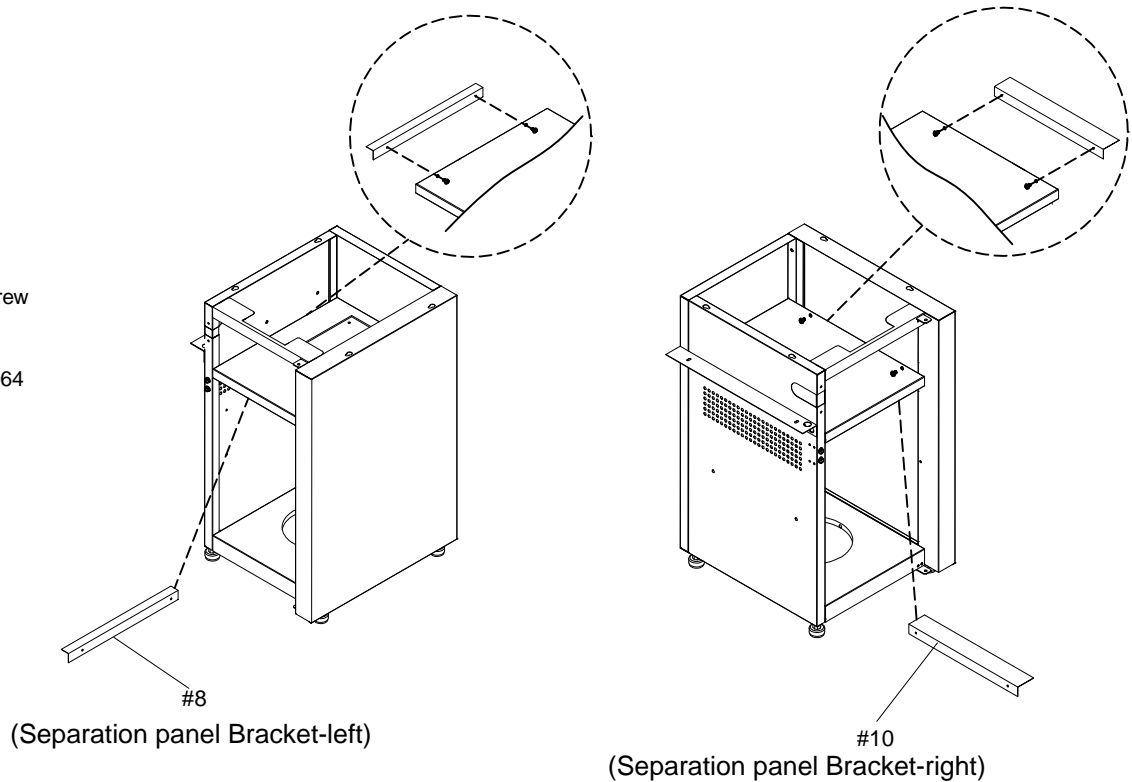


Note: Tighten all screws.

9-2 Install Right Cabinet Separation Panel Bracket



Phillips Head Screw
3/16"x3/8"
Qty. 4
Part # S112G03064

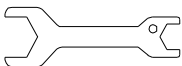


10 Install Partition Panel and adjust Level adjusters

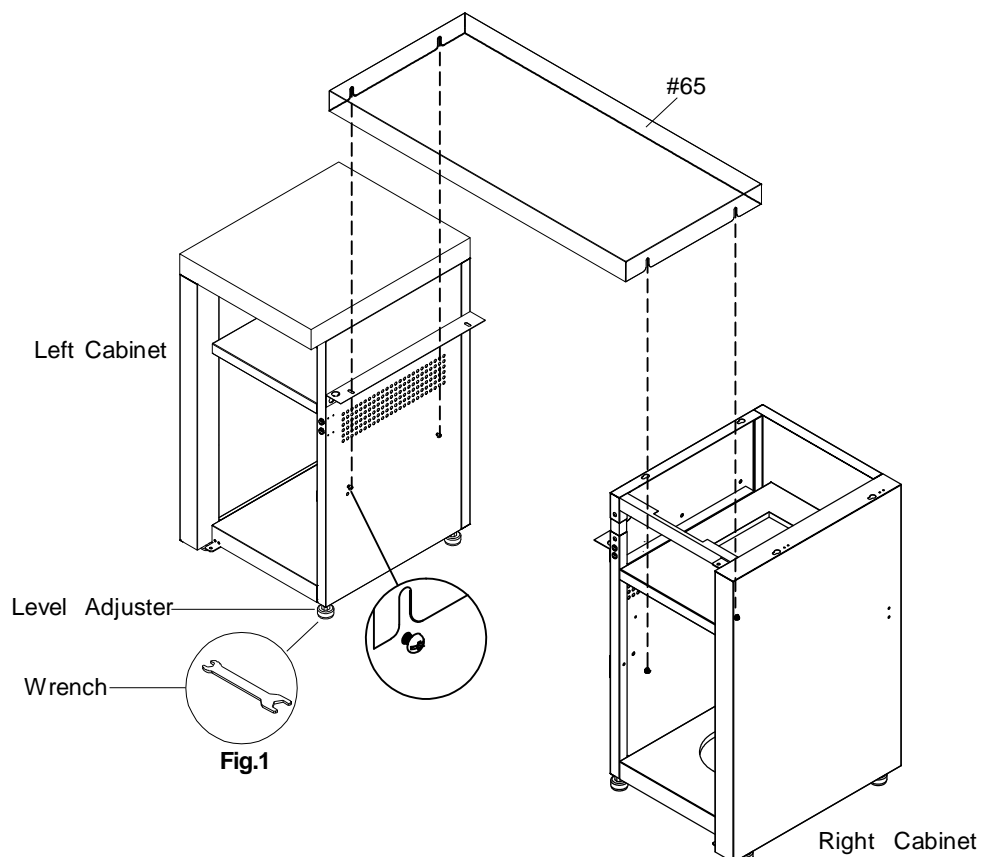
- Attach the four(4) Phillips Head Screws 1/4"x3/8" to Left and Right Cabinet panels. Tighten the screws only halfway, then place the Partition Panel over the screws and tighten all the screws securely.
- If the Cabinet Sets are not level with each other, use the wrench to adjust the level adjusters on the bottom of the Cabinet Side Panels(see **Fig.1**).
 - Turn the adjusters clockwise to raise the height of the Cabinet.
 - Turn the adjusters counterclockwise to lower of the Cabinet.
 - FOR YOUR SAFETY DO NOT TILT your Grill at any time.



Phillips Head Screw
1/4"x3/8"
Qty. 4
Part # S112G0406A



Wrench
Qty. 1
Part # P05515021G



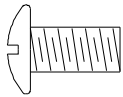
11 Install Barbecue Head and Replace Support Bracket

- Remove all cooking components from the Barbecue Head.
- With the help of your assistant, lift Barbecue Head and place onto the Bowl Support Brackets (see Fig.4-1).

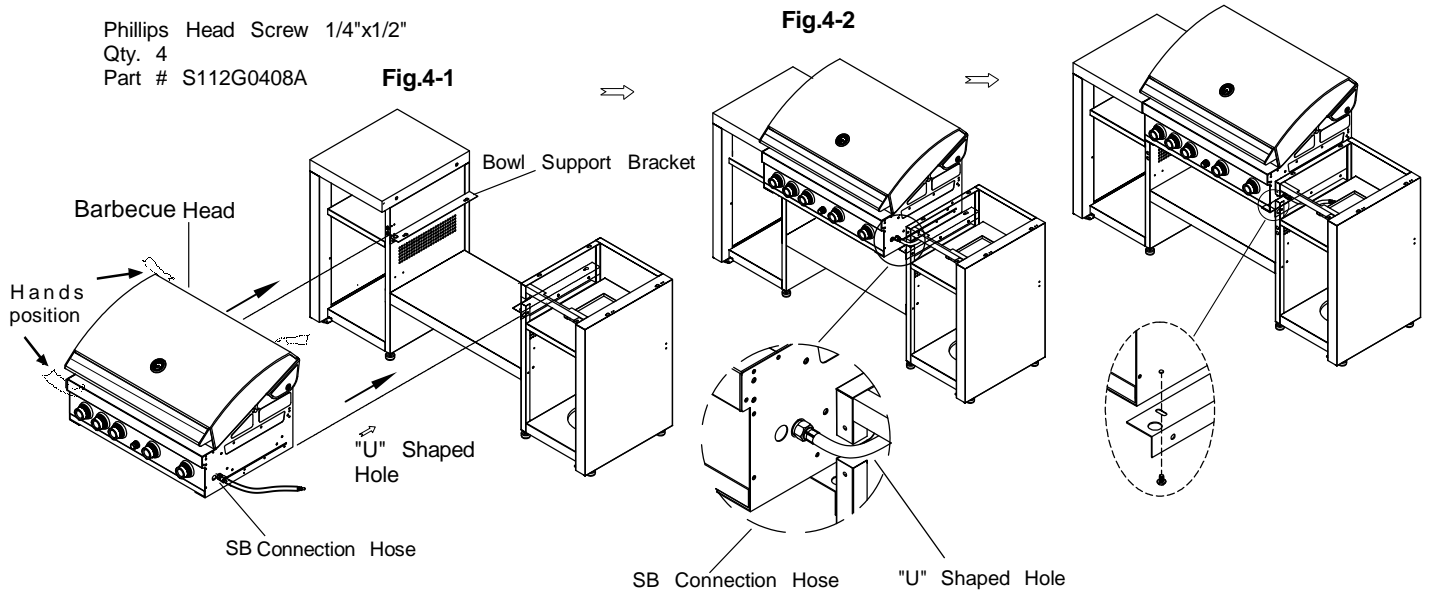
NOTE: The hands should be placed on the back top of grill lid and under of control panel, upper when lifting the Barbecue Head.

Make sure the Side Burner Connection Hose goes through the "U" shaped hole on right cabinet, then slide the Barbecue Head to back(see Fig.4-2).

- Align the four(4) holes on the Support Brackets with the four(4) holes on the bottom of Barbecue Head, insert the four(4) Phillips Head Screws 1/4"x1/2" and tighten securely(see Fig.4-3).

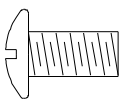


Phillips Head Screw 1/4"x1/2"
Qty. 4
Part # S112G0408A

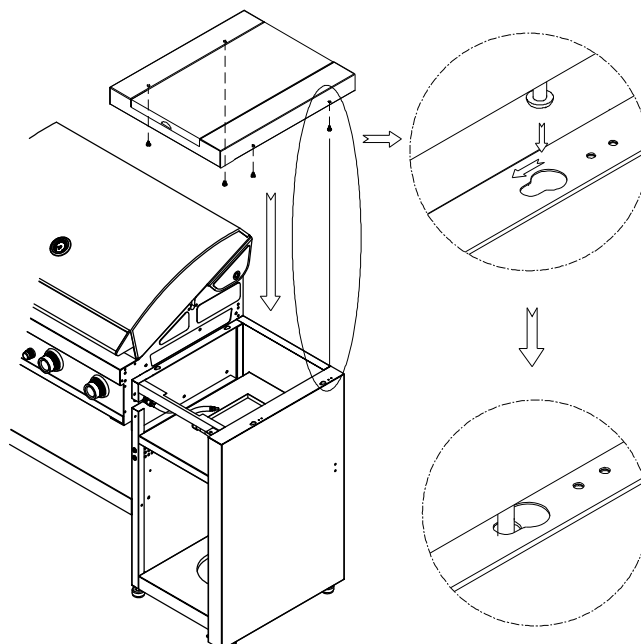


12 Install Side Burner Frame

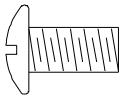
- Install 4 Phillips Head Screws from the underside of the Side Burner Frame and tighten only half way.
- Place the Side Burner Frame with the screws into the holes on the top of the Right Cabinet Panels, then slide the Side Burner Frame to front. (as shown in Fig 2,) tighten screws.



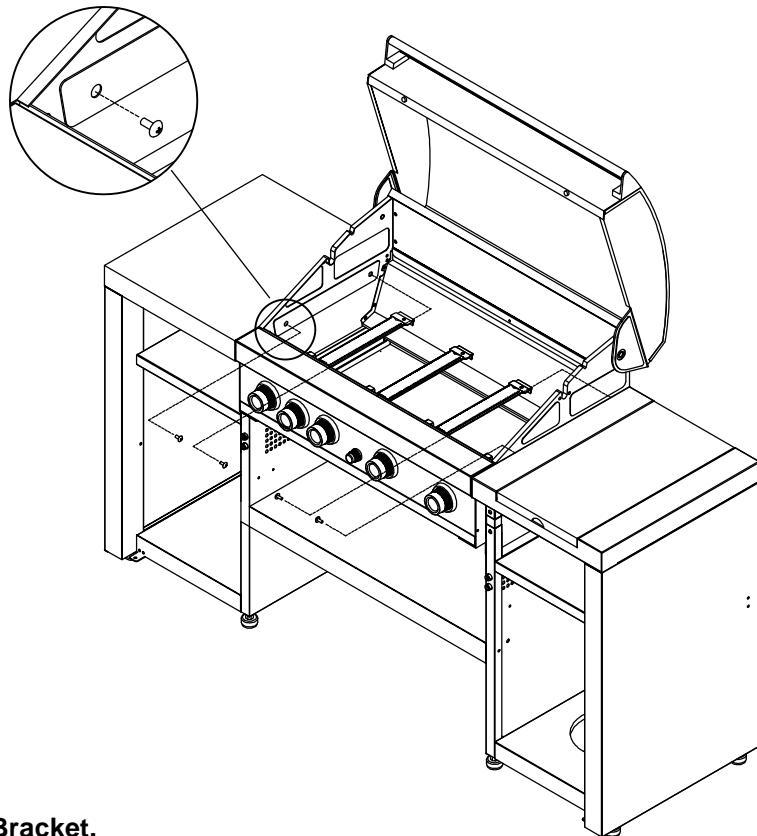
Phillips Head Screw
1/4"x1/2"
Qty. 4
Part # S112G04084



13 Secure Head to cabinets

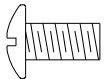


Phillips Head Screw
1/4"x1/2"
Qty. 4
Part # S112G04084

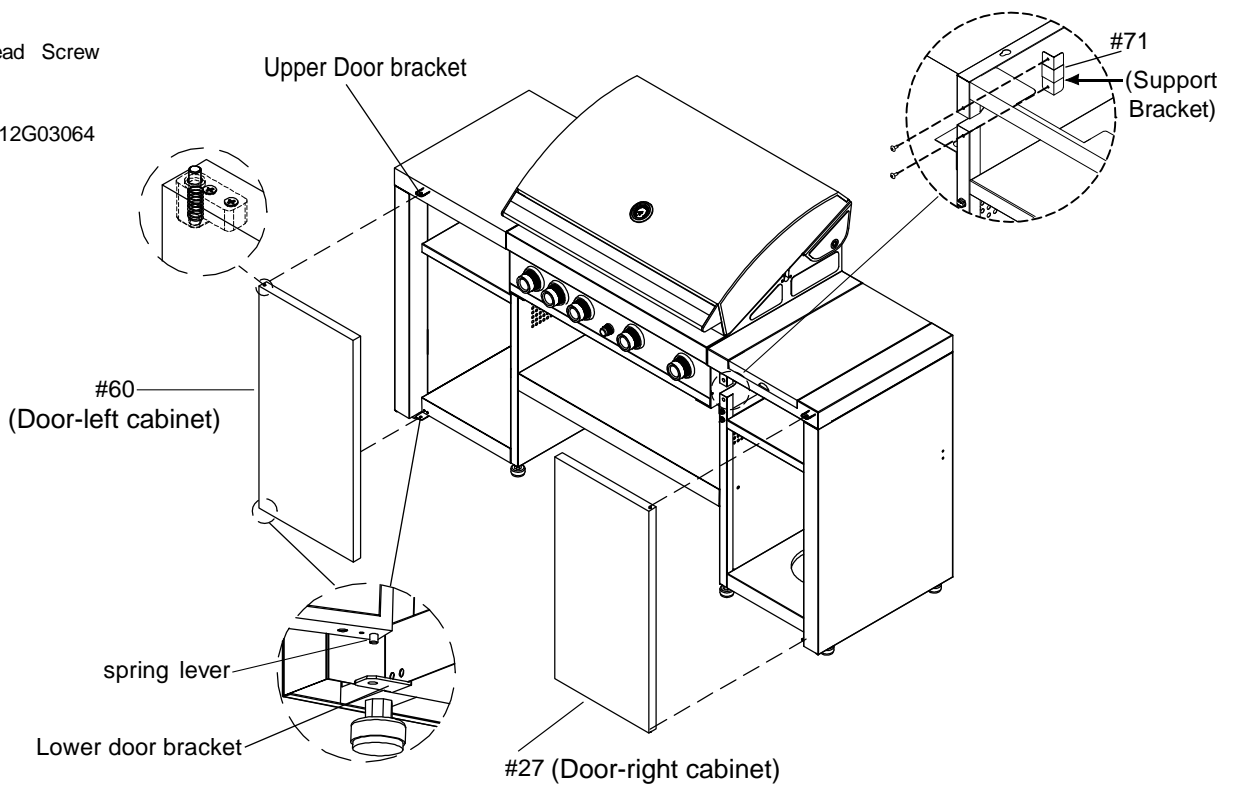


14 Install Doors & Support Bracket.

- Install the support bracket into the "U" shape hole in the cabinet side panel.
- Place the Door Assembly into the Upper door bracket, Press the spring lever mechanism at the bottom of the door and position over the lower door bracket opening. Release the spring lever to lock the Door into the Door Lower Bracket.

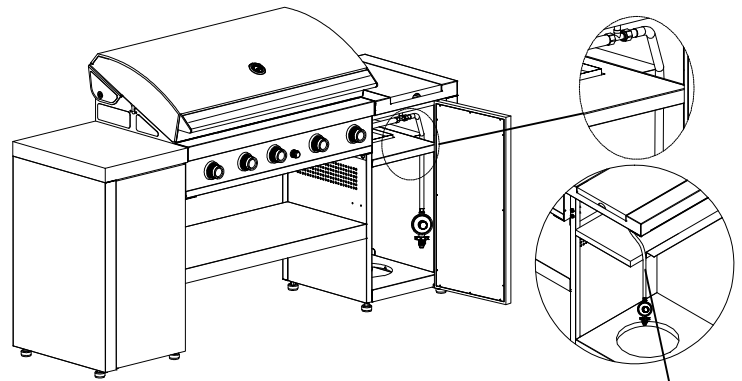
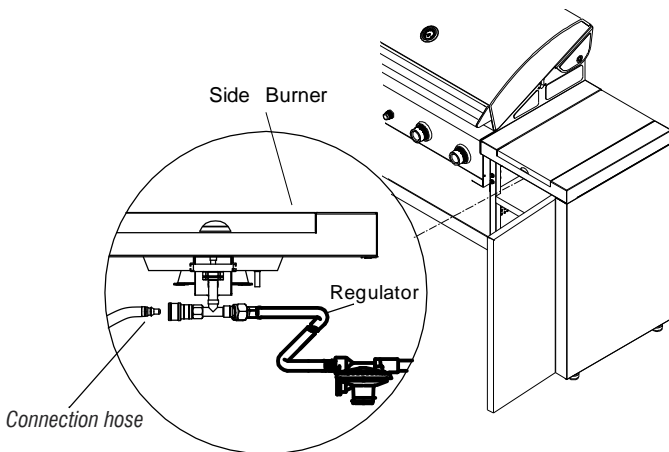


Phillips Head Screw
3/16"x3/8"
Qty. 2
Part # S112G03064



14 Install Side Burner Connection Hose

14-1 Connection to the gas cylinder



NOTE: Pass regulator through to gap in the front RH corner of cabinet.



Leak check connections before use.
Refer pages 3&4

NOTE: Remove plastic protection sleeve from male fitting before connecting side burner hose.

- Position hose socket over valve plug. See diagram A.
- Pull and hold back socket sleeve.
- Push socket to right until it firmly snaps into place over plug. See diagram B.
- Push sleeve to right until it fully snaps into place. See diagram C.
- Give hose a tug to left to insure connection is secure.

WARNING: Failure to securely connect hose socket to valve plug may result in gas leaks which can cause fire or explosion.

Diagram A.

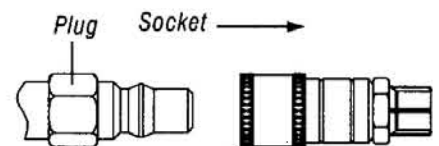


Diagram B.

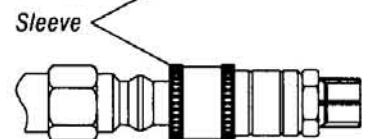
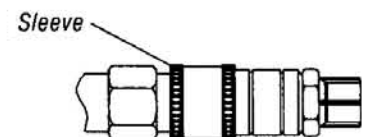


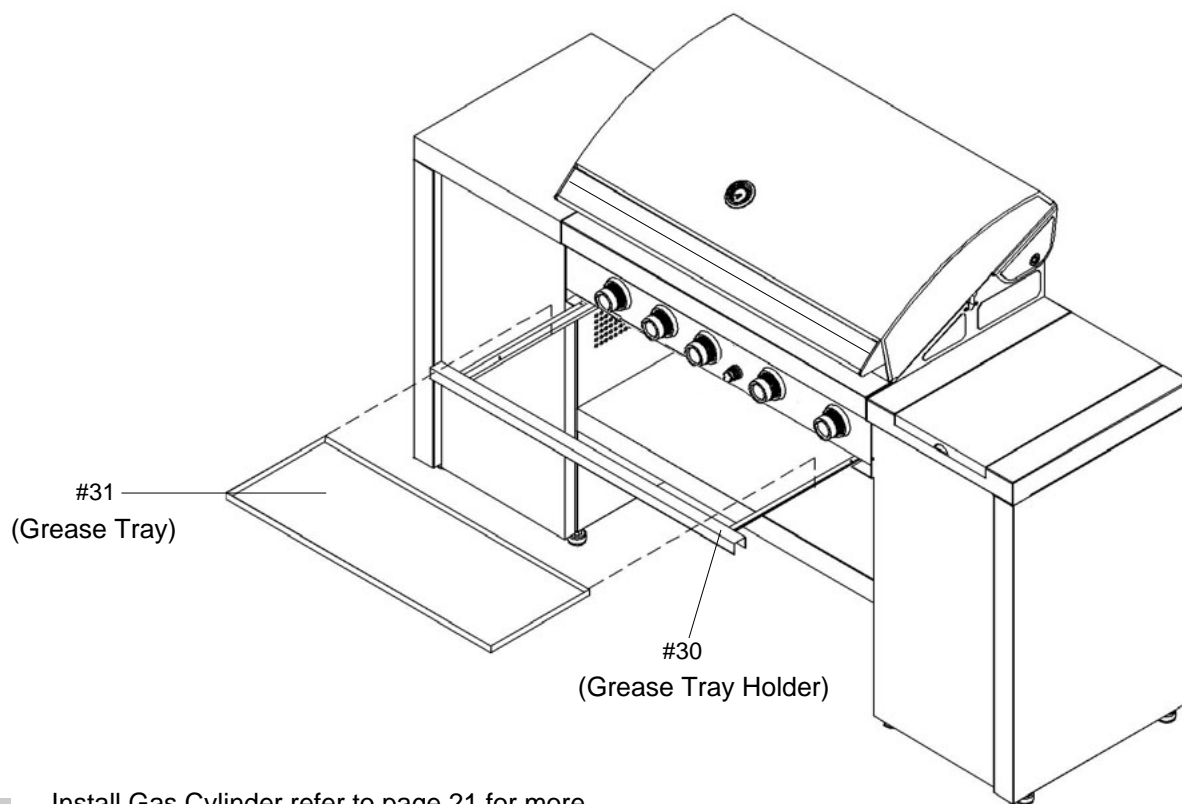
Diagram C.



15

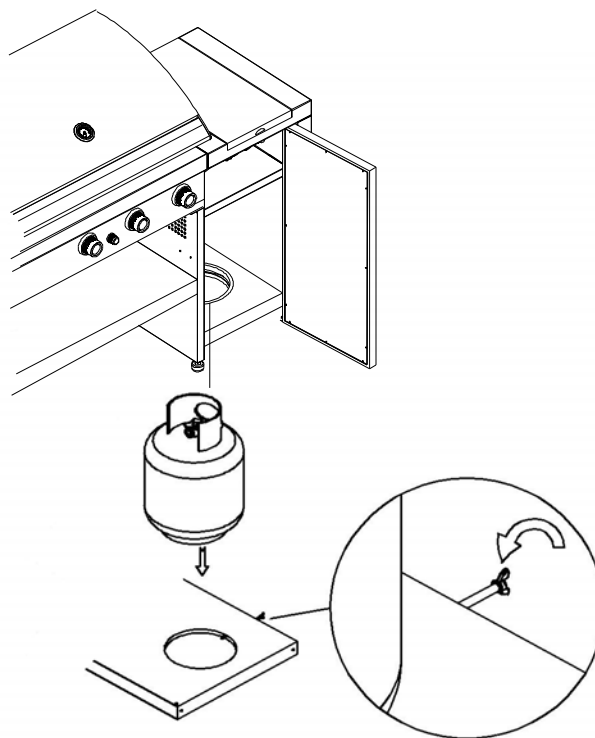
Install Grease Tray

- Pull out the Grease Tray Bracket. Place the Grease Tray into the Grease Tray Bracket as shown. Push the Grease Tray Bracket back into position.
- Refer to page 28 for "Maintenance/Cleaning The Grease Tray"



16

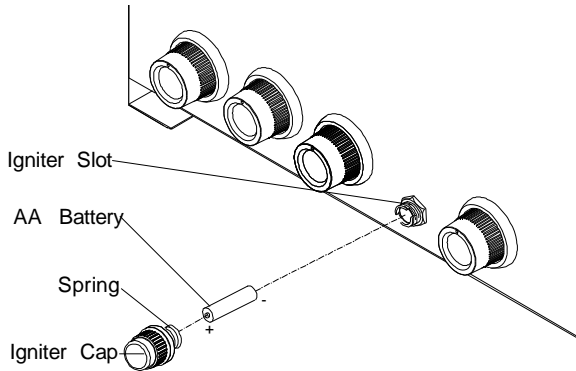
Install Gas Cylinder refer to page 21 for more information



After connection of the side burner hose and the gas cylinder do not operate the appliance until the connections have been checked for leaks, of page 4.

Install Igniter Battery

- Remove Igniter Cap from Control Panel.
- Place supplied AA battery into the Igniter Slot with positive pole facing you.
- Position the Cap and Spring over the AA battery and tighten onto Control Panel.



ENSURING BURNER CONTROLS ARE OFF

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

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

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

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

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

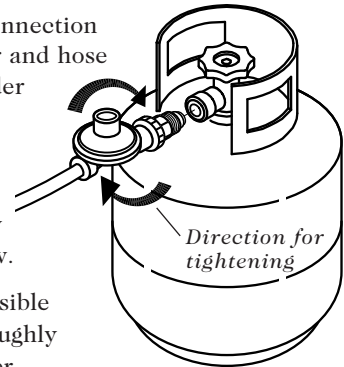
CONNECTING TO, AND DISCONNECTING FROM GAS SOURCE



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

CONNECTING TO GAS SOURCE

1. Hang filled gas cylinder on the cylinder hook.
2. Attach cylinder connection device of regulator and hose assembly to cylinder valve outlet.
Tighten firmly.
3. Slowly 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, page 3 & 4 .
5. If a leak is found, turn gas cylinder valve off and do not use barbecue until repairs or replacement can be made.

DISCONNECTING FROM GAS SOURCE

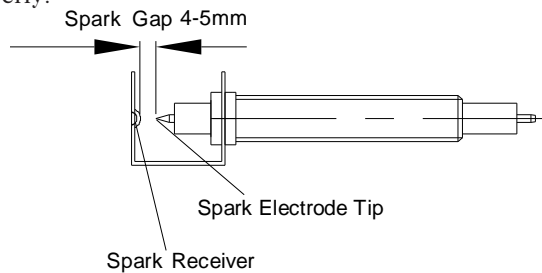
1. Turn the burner control 'OFF'.
2. Turn the gas cylinder valve off fully.
3. Detach the regulator assembly from gas cylinder valve.



- **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.**

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 the gas source is turned off - or is disconnected and all burner control knobs are set to 'OFF' - and open the lids / side shelves.

Have your assistant stand behind to the right of the barbecue and look toward the front of the barbecue. Never put your face inside the barbecue.

Press the push button ignition, you should hear a clicking sound. Your assistant should see a blue spark within each gas collector box. If a spark is present the electrode tips are properly positioned.

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.

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.



• CHECK PERFORMANCE OF BURNERS PRIOR TO INSTALLING BARBECUE PLATE COMPONENTRY. Refer pages 24 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

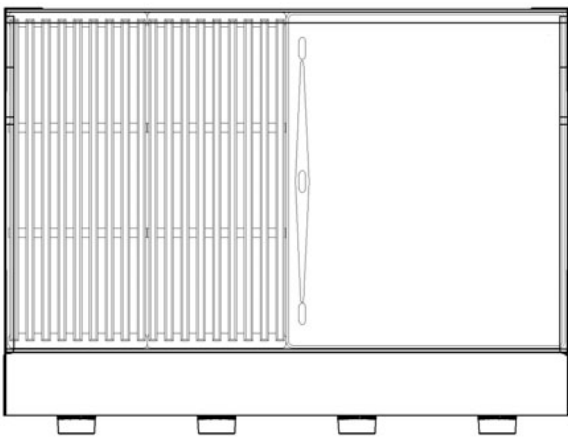
- Open side burner lid. Remove plastic shipping band from burner and pot support.
- Push and turn side burner control knob to 'HI'. Look for spark between tip of electrode and burner.
- If you don't see a spark from side burner electrode, adjust gap between electrode and burner surface to 4 - 5 mm.

INSTALL COOKING PLATES

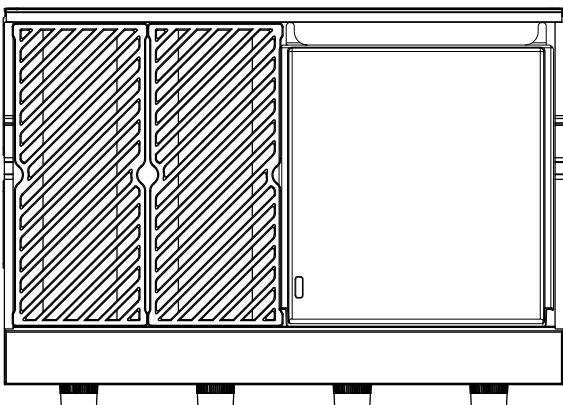
The grill plates must be positioned over the flame tamers GT4SFD model only. Position hot plate and grill plates as indicated below.



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.

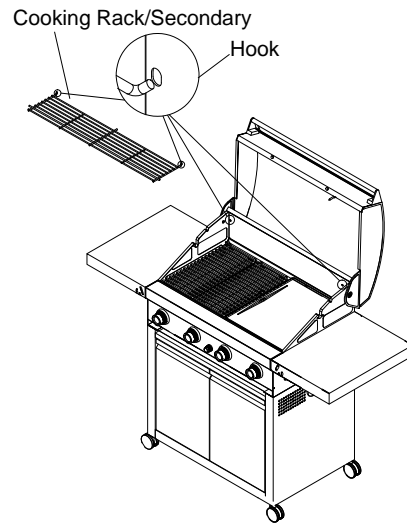


GT4SFD model



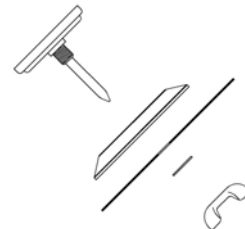
IGTI4SBS model

INSTALL WARMING / SECONDARY COOKING RACK



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.*



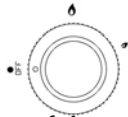
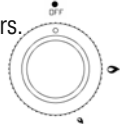
NOW YOUR BARBECUE IS READY TO USE

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

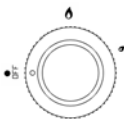
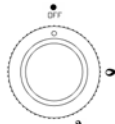
1. Please read *Safety, Lighting and Operating instructions* carefully.
2. Check gas valve orifices, burner tubes and burner ports for any obstructions. *eg. spiders, webs, insects.*
3. Check and ensure the gas cylinder is full.
4. **Ensure all connections are securely tightened. Check for gas leaks.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

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 pages 22.

**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 desired flame level.

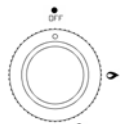
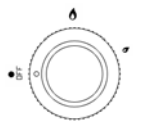
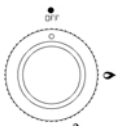


THE SIDE BURNER IS DESIGNED FOR USE WITH A WOK UP TO 360 mm DIAMETER AND COOKING POTS UP TO 200 mm DIAMETER. USE OF VERY LARGE POTS MAY RESULT IN DISCOLOURATION OF THE SURFACE FINISH, OR CAUSE POOR COMBUSTION.

BACK BURNER-IGTI4SBS model only

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

1. Open barbecue hood before attempting to light back burner.
2. Set burner control knobs to 'OFF' and open the gas cylinder valve.
3. Push and turn back burner control knob to 'ON'.
4. Then immediately press the continuous spark igniter for 3 - 4 seconds to light the burner.
5. If the burner does not light, turn the control knob to 'OFF', wait 5 minutes, then retry.
6. Once the burner is ignited, the back burner will reach cooking temperature quickly. The orange / red glow will even out in about 5 minutes.
7. For best results, always rotisserie cook with the hood down.



CAUTION: IF BURNERS FAIL TO LIGHT OR GO OUT DURING OPERATION CLOSE GAS SUPPLY AT SOURCE, AND TURN ALL BURNER CONTROLS OFF.

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

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

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

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.

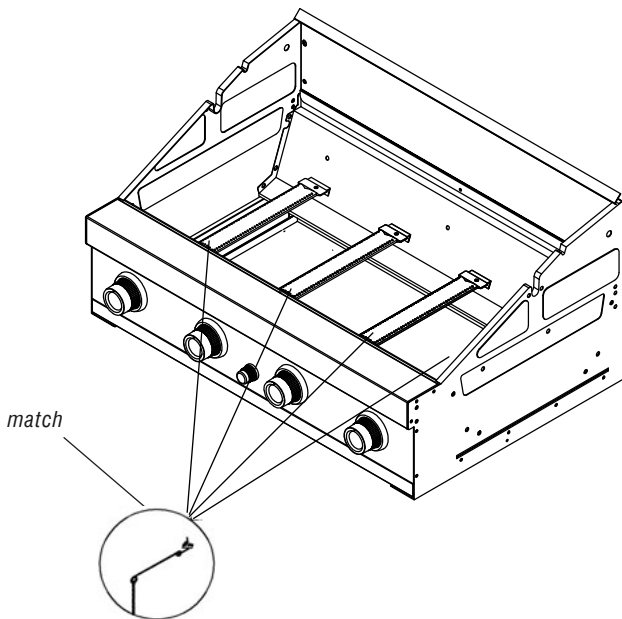
THE SIDE BURNER IS DESIGNED FOR USE WITH A WOK UP TO 360 mm DIAMETER, AND COOKING PAN OF UP TO 200 mm DIAMETER.

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

MANUAL LIGHTING

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

Remove the hotplate/grills plates light the burner with a match.



OPERATING PROCEDURE



EXTENDED PERIODS OF HEATING WITH THE HOOD DOWN MAY DAMAGE THIS APPLIANCE. DO NOT EXCEED 250°C

BURN-OFF

Before cooking on your barbecue for the first time, burn-off any residual oils or foreign matter from the cooking plates.

ENSURE THE HOOD IS OPEN, and operate at 'HI' setting for approximately 15 minutes. Allow to cool then wash grill / plate thoroughly with soap suds and scrubbing brush.

Rinse thoroughly and wipe clean with a cloth. Your grill / plate is ready to use.

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.

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



EXTENDED PERIODS OF HEATING WITH THE HOOD DOWN MAY DAMAGE THIS APPLIANCE. DO NOT EXCEED 250°C

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 closed.

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

Remove the grill plate and position the hotplate in the center of the barbecue.

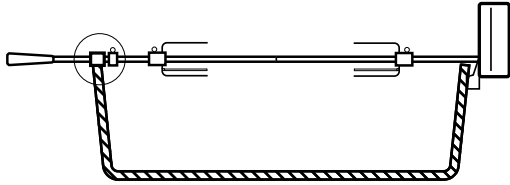
When roasting in your barbecue, food should be positioned over the centre burners either on a roasting rack with the cooking pan underneath, or directly in the cooking pan.

Use a maximum of three (3) burners at low settings. If too hot, turn off one burner and modulate the 2 lit burners for the desired cooking temperature.

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.

ROTISSERIE

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



SAFETY POINTS

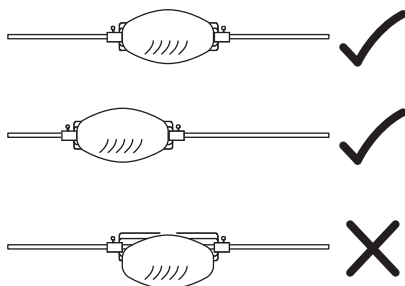
- Do not operate damaged rotisserie.
- Do not use rotisserie in poor weather conditions.
- Avoid contact with hot surfaces.
- Always load rotisserie to barbecue before switching motor on.
- Always turn rotisserie 'OFF' before removing from barbecue.
- Do not leave rotisserie on barbecue when not in use.

LOADING THE SPIT RODS

- Assemble rotisserie rod as shown.
- Centre food on the spit rod.
- Use butcher string to secure loose portions.

ROTISSERIE COOKING

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



- The easiest foods to balance are those of uniform shape and texture. To test if the food is balanced correctly when secured, place the ends of the rotisserie skewer loosely in the palm of your hands. Give the spit a quarter turn and if there is no tendency to roll and it is stable give it a another quarter turn. It should rest without turning in each of these positions.

It can then be attached to the barbecue.

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

SETTING UP THE BARBECUE

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

COOKING TIMES

- This will vary according to the type and weight of food you are cooking. However as a guide the cooking times on a rotisserie are similar to conventional oven cooking.
- General Instructions
 - Cooking with the back burner
 - Sear/Seal meat with the back burner for 10-15 mins.
 - Turn off the back burner , cook 90% cooking time using the indirect method .
 - Turn off the main burners , crisp off with the back burner , 10-15 mins.
- Refer to page 25 'Cooking with the hood down ',information on the 'indirect' cooking method.



SHOULD A FLASHBACK FIRE OCCUR IN OR AROUND THE BURNER TUBES, FOLLOW THE INSTRUCTIONS BELOW. FAILURE TO COMPLY WITH THESE INSTRUCTIONS COULD RESULT IN A FIRE OR EXPLOSION THAT COULD CAUSE SERIOUS BODILY INJURY, DEATH, OR PROPERTY DAMAGE

- **SHUT OFF GAS SUPPLY TO THE GAS BARBECUE**
- **TURN THE CONTROL KNOBS TO OFF POSITION**
- **OPEN THE BARBECUE HOOD. PUT OUT ANY FLAME WITH A FIRE EXTINGUISHER**
- **ONCE THE BARBECUE HAS COOLED DOWN, CLEAN THE BURNER TUBES AND BURNERS ACCORDING TO THE CLEANING INSTRUCTIONS IN THIS OPERATOR'S MANUAL.**

CAUTION: If burners fail to light or 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 30 of this operation manual.
 - **Misalignment of igniter on burner**
Correction: Check for proper position of the electrode tip as shown on pages 22 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. After washing ensure that the plates are thoroughly dry before returning them to the barbecue.

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.

MAINTENANCE/CLEANING THE GREASE TRAY

Note: The tray may be lined with foil for easy cleaning. Do not use "Kitty Litter" or Similar products as this may lead to fat fires. Clean the grease tray regularly. Fat fires are not covered by warranty.



- CONTENTS OF GREASE DRAINING TRAY 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 BE EMPTIED REGULARLY.

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

Note: 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.

After drying coat with a light film of oil such as a 50/50 mix of baby oil and methylated spirits. There are also proprietary products available from your local retailer. such as viva[®] stainless steel wipes .

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.

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 a 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 32-35*
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.**



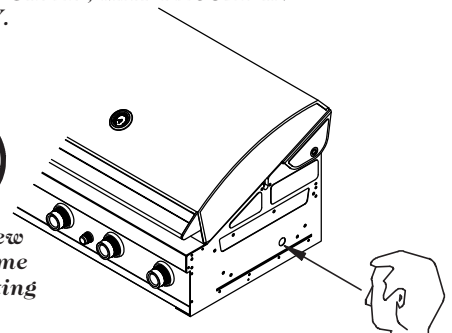
- **SPIDERS AND SMALL INSECTS CAN OCCASIONALLY SPIN WEBS OR MAKE NESTS IN THE BURNER TUBES. THESE WEBS CAN LEAD TO A GAS FLOW OBSTRUCTION WHICH COULD RESULT IN A FIRE IN AND AROUND THE BURNER TUBES**
- **THIS TYPE OF FIRE IS KNOWN AS 'FLASH-BACK' AND CAN CAUSE SERIOUS DAMAGE TO YOUR BARBECUE AND CREATE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

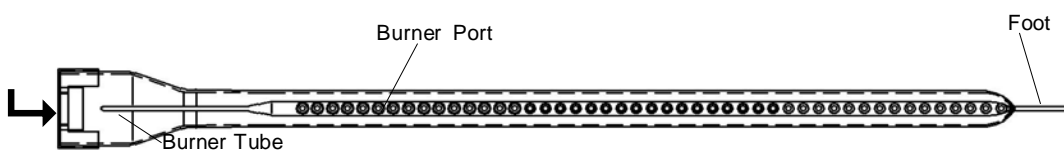
1. Turn all burner valves to the full 'OFF' position.
2. Turn the LP gas cylinder valve to the full 'OFF' position.
3. Detach the LP gas regulator assembly from your gas barbecue.
4. Remove the cooking plates, flame tamer plates and grease trays from your barbecue.
5. Remove the screw from the rear of 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.



Diagram 1

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



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.2 IF THE ORIFICE IS NOT INSIDE THE BURNER TUBE, LIGHTING THE BURNER MAY CAUSE AN EXPLOSION AND / OR FIRE RESULTING IN SERIOUS BODILY INJURY AND / OR PROPERTY DAMAGE.

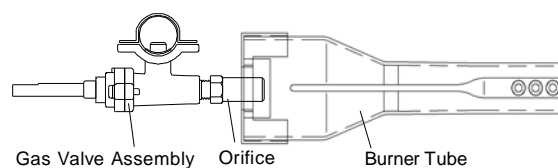


Diagram 2

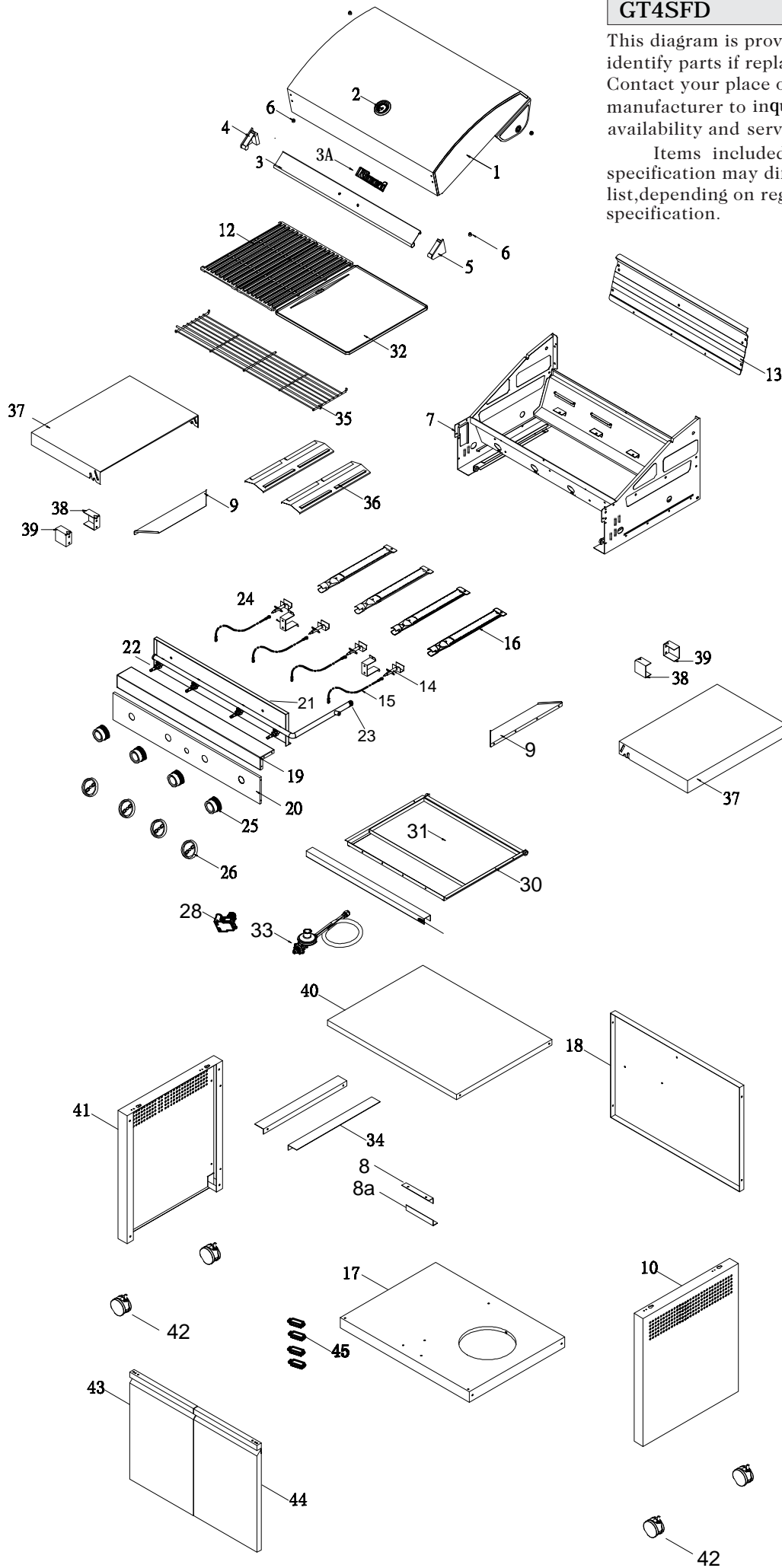


BURNER IS TO BE INSTALLED WITH THE CROSS IGNITION HOLES UNDERNEATH.

GT4SFD

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

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



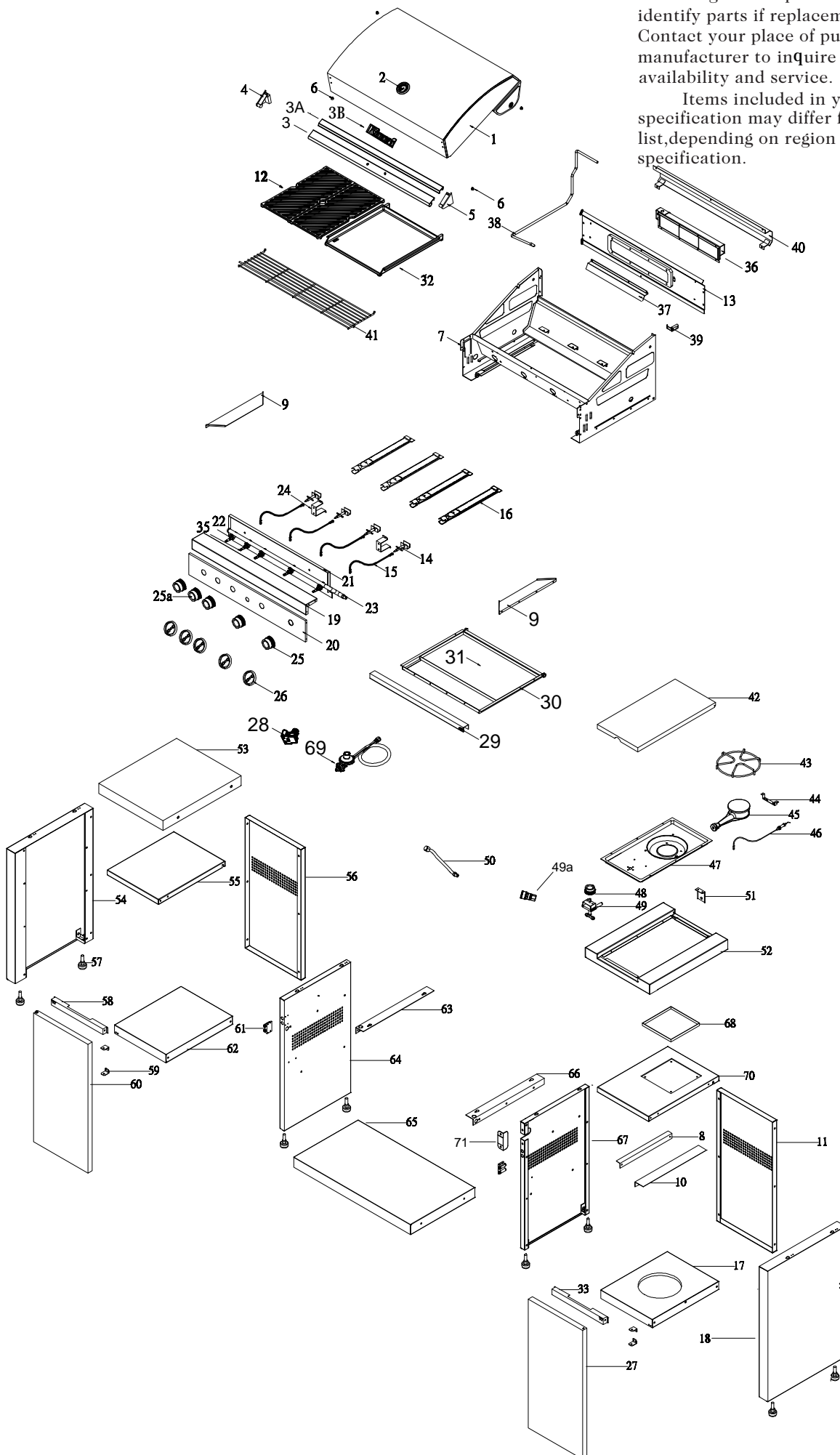
Model GT4SFD

NO	DESCRIPTION	Part No.	Qty
1	Hood Ass embly	P0014742E4	1
2	Temperature Gauge	P00601484B	1
3	Hood Handle	P00213047M	1
3A	Badge	P00415006C	1
4	Hood Handle Seat -Left	P00307061E	1
5	Hood Handle Seat -Right	P00308061E	1
6	Hood Rubber Pad	P05518002I	4
7	Bowl Set	P007139464	1
8	Door stop plate-upper	P055101454	1
8a	Door stop plate-lower	P055101414	1
9	Bowl Grease Shield	P06901030B	2
10	Trolley Panel-Right	P076180554	1
12	Grill plate	P01615051H	2
13	Bowl Wind Shield	P0074805R4	1
14	Gas Collector Box with Electrode	P02609055A	4
15	Electric Wire Set	P02615181A	4
16	Main Burner	P02008084B	4
17	Trolley Bottom Panel	P010040894	1
18	Trolley Panel-Rear	P076240054	1
19	Upper control Panel	P0291562FI	1
20	Control Pane	P02916051S	1
21	Gas Valve Heat Shield	P0300820DG	1
22	Main Valve-propane with jet	P03239010A	4
23	Manifold	P05005512A	1
24	Gas Valve Heat Shield Bracket	P03327107A	2
25	Control Knob-main burner	P03426453C	4
26	Knob Seat	P03415014S	4
28	Electric Ignitor	P02502244C	1
29	Grease Tray Handle	P00213039M	1
30	Grease Tray Bracket	P03327111D	1
31	Grease Tray	P02717837D	1
32	Hot plate	P05701047H	1
33	Regulator Set-LP QCCI	P03601051A	1
34	L Shape Separation Bracket	P010011034	2
35	Warming Rack	P01516031J	1
36	Flame Tamer	P01705041E	2
37	Side Shelf	P011010414	2
38	Side Shelf Bracket,RF/LR	P033031524	2
39	Side Shelf Bracket,LF/RR	P033031514	2
40	Separation Panel	P010130284	1
41	Trolley Panel-Left	P076170524	1
42	2.5"caster-Lockable	P05118004A	4
43	Door-Left	P043020634	1
44	Door-Right	P043030634	1
45	Magnet Seat	P05523001K	4
	Hardware Pack	P06003179A	1
	Cover	P07001033A	1

IGTI4SBS

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

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



NO	DESCRIPTION	Model IGT4SBS	Part No.	Qty
1	Hood Assembly		P0014742E4	1
2	Temperature Gauge		P00601471B	1
3	Hood Handle		P00212008M	1
3A	Hood Handle Decorative		P00213051D	1
3B	Badge		P00415006C	1
4	Hood Handle Seat-Left		P00307071E	1
5	Hood Handle Seat-Right		P00308071E	1
6	Hood Rubber Pad		P05518002I	4
7	Bowl Set		P007139864	1
8	Separation panel bracket-left		P010011084	1
9	Bowl Grease Shield		P069010304	2
10	Separation panel bracket-right		P010011094	1
11	Right Cabinet -rear Panel		P076060444	1
12	Grill plate		P01615052H	2
13	Bowl wind shield		P0074808R4	1
14	Gas Collector Box with Electrode		P02609055A	4
15	Electrode Wire Set		P02615184A	1
16	Main Burner		P02008084B	4
17	Right Cabinet-bottom panel		P010011104	1
18	Right Cabinet-right panel		P076060454	1
19	Upper Control Panel		P0291562FI	1
20	Control Panel		P02915641C	1
21	Gas Valve Heat Shield		P0300819GD	1
22	Main valve-propane with jet		P03239010A	4
23	Manifold		P05006152A	1
24	Gas Valve Heat Shield Bracket		P03327107X	2
25	Control Knob-main burner		P03443045U	4
25 a	Control Knob-back burner		P03443045X	1
26	Knob Seat		P03415014S	5
27	Door-Right Cabinet		P043030624	1
28	Electric Ignitor		P02502265C	1
29	Grease Tray Handle		P00213039M	1
30	Grease Tray Holder		P03327111D	1
31	Grease Tray		P02717837D	1
32	Plancha		P05701050H	1
33	Right cabinet-front bracket		P033010694	1
35	Gas Valve-back burner		P03239011A	1
36	Back Burner Set		P02007072A	1
37	Wind Shield-back burner		P069060824	1
38	Aluminum Tube-back burner		P03717065B	1
39	Ignition Wire-back burner		P02614025A	1
40	Heat Shield-back burner		P06905080B	1
41	Warming Rack		P01516030K	1
42	Side Shelf Lid		P0011555E4	1
43	Side Shelf Pot Support		P00815008A	1
44	Side Burner Mounting Bracket		P03327024D	1
45	Side Burner		P02004043F	1
46	Electrode- Side Burner		P02607060C	1
47	Side Shelf Body		P011030604	1
48	Control Knob- Side Burner		P03401467Z	1
49	Valve-Side Burner		P03250004G	1
49a	Quick connect, female		P03912001A	1
50	Hose-side burner-with quick connect		P037110421	1
51	Burner Bracket - side burner		P03303150U	1
52	Side Shelf Trim Plate		P011030594	1
53	Side Shelf -left		P011020674	1
54	Left Cabinet -left panel		P076050404	1
55	Left Cabinet -storage shelf		P010010974	1
56	Left Cabinet -rear panel		P077021264	1
57	Level Adjuster		P05322004A	8
58	Left Cabinet -front bracket		P033010684	1
59	Door Hinge Bracket		P033130494	4
60	Door - Left Cabinet		P043020624	1
61	Push-to-Open Magnet		P05351004B	2
62	Left Cabinet-bottom panel		P010010984	1
63	Bowl Support Bracket -left		P033050934	1
64	Left Cabinet -right Panel		P076050414	1
65	Partition Panel		P010040864	1
66	Bowl Support Bracket -right		P033050944	1
67	Right Cabinet -left panel		P076060464	1
68	Grease Tray-side burner		P0271808ND	1
69	Regulator Set LP QCCI		P03601052A	1
70	Separation Panel		P010011074	1
71	Support bracket		P033031546	1
	Hardware Pack		P06003157A	1
	Cover		P07001032A	1
	Rotisserie kit		Y0250196	1

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