

GASCRAFT®

TAILGATE 3 BURNER BBQ



Photographs are not to scale.
Specifications subject to change
without prior notice.

CE 0359 18

IMPORTANT!

ASSEMBLER: These instructions must be left with the user of the BBQ for their reference. They contain important safety information required for continued safe use of the BBQ.



WARNING

For outdoor use only. Not for commercial use.

Read instructions before using the appliance. Failure to follow instructions could result in death, serious bodily injury, and/or property loss.

Warning: accessible parts may be very hot. Keep young children away.

Do not move the appliance during use.

Turn off the gas supply at the gas bottle after use.

Any modification of the appliance, misuse, or failure to follow the instructions may be dangerous and will invalidate your warranty. This does not affect your statutory rights.

Retain these instructions for future reference.

Leak test your barbecue annually. Check the hose connections are tight and leak test them each time you reconnect the gas bottle.

FOR YOUR SAFETY

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open barbecue lid or hood.
4. If odour continues, discontinue use and contact your local dealer.

FOR YOUR SAFETY

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

Parts List

Quantities vary according to model purchased. Specifications subject to change without prior notice. For more details on hardware, please see the corresponding Hardware Reference Diagram for your barbecue model.

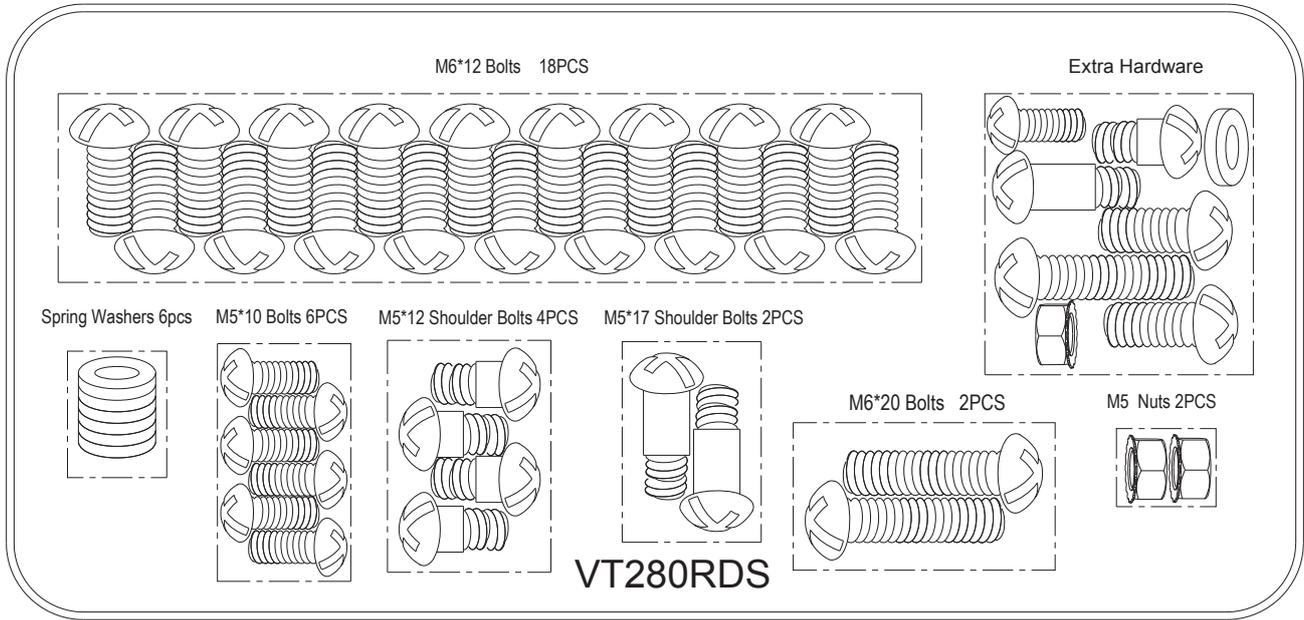
Code	Part Description	Quantity
1	Side Shelf Right Front/Left Rear Bracket	2
2	Side Shelf	2
3	Side Shelf Left Front/Right Rear Bracket	2
4	Warming Rack	1
5	Heat Indicator	1
6	Lid Handle	1
7	Lid Decorative Plate	1
8	Cooking Plate	1
9	Wood Chip Box Flame Tamer	1
10	Wood Chip Box Lid	1
11	Wood Chip Box	1
12	Wood Chip Box Front Panel Assembly	1
13	Wood Chip Box Handle (silvery white)	1
14	Side Supporting Leg	2
15	Flame Tamer	1
16	Grease Tray Handle (black)	1
17	Grease Tray	1
18	Rear Supporting Leg	1
19	Wood Chip Box Left Rail	1
20	Wood Chip Box Right Rail	1
21	Grill Lid and Firebox Assembly	1
22	Wood Chip Box Lock	1
23	Cooking grid	1
24	Hardware Blister Pack	1
25	Instruction Manual	1

Hardware Pack

Description	Quantity
M6x12 Combo Truss Head Bolts, Black Nickel Plated	18
M5x17 Shoulder Bolts, Black Nickel Plated	2
M5x12 Shoulder Bolts, Black Nickel Plated	4
M5x10 Combo Truss Head Bolts, Black Nickel Plated	6
M5 Nuts	2
M6x20 Combo Truss Head Bolts, Black Nickel Plated	2
Spring Washers	6

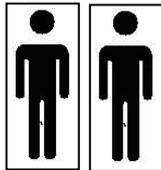
Hardware Reference Diagram

Specifications subject to change without prior notice.



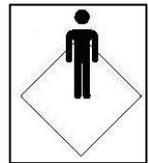
45 mins

APPROXIMATE ASSEMBLY

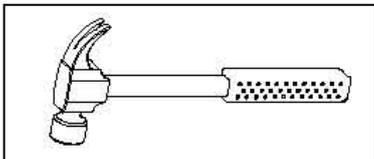


2 PERSON ASSEMBLY

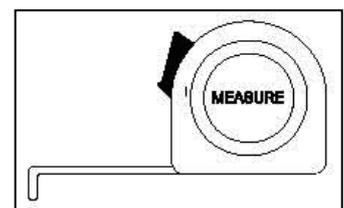
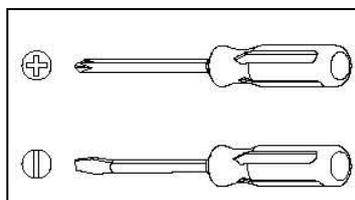
FLOOR AREA
2M X 2M



REQUIRED ASSEMBLY SPACE

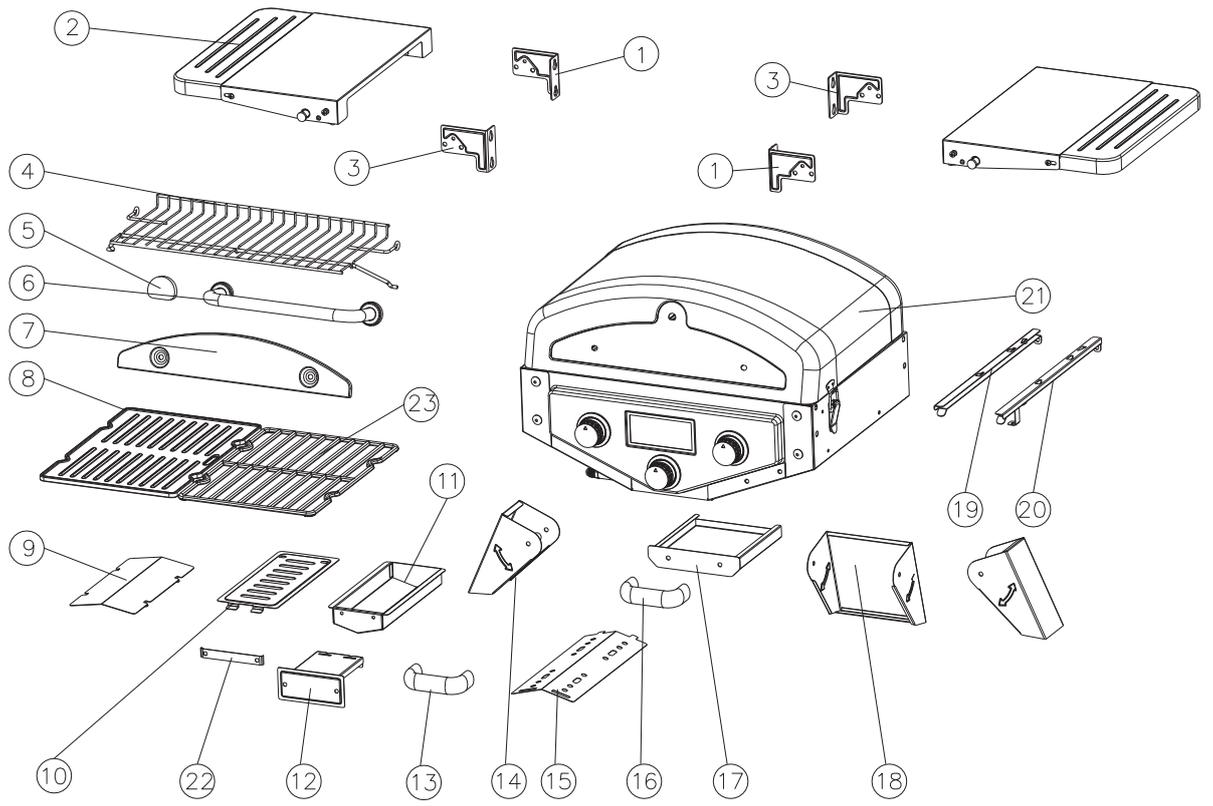


REQUIRED ASSEMBLY



Parts Diagram

Quantities vary according to model purchased. Specifications subject to change without prior notice. For more details on hardware, please see the corresponding Hardware Reference Diagram for your barbecue model.



Assembly

Note: Carefully cut the tape holding the carton together. Cut the carton so that it can lay flat on the ground to provide a clean surface for assembling your Grill. Remove the packing materials and all the parts from inside the Cabinet. After unpacking all the parts, check to make sure you have all the parts listed. If anything is damaged or missing, contact our toll free number: 0800-422-274. Discard all packing material in a safe and recyclable manner. Save this Assembly Manual for future reference.

Tools Required: Phillips Head Screwdriver, Adjustable Wrench or Pliers

Step 1

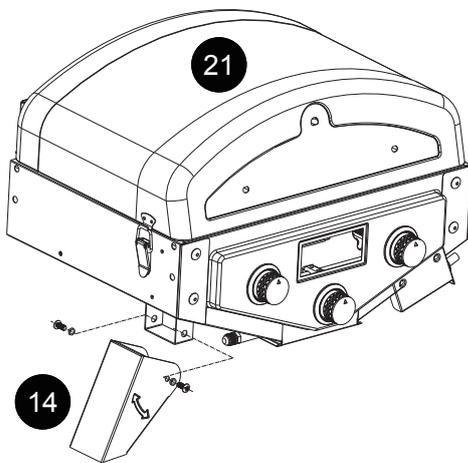


Fig. 1A

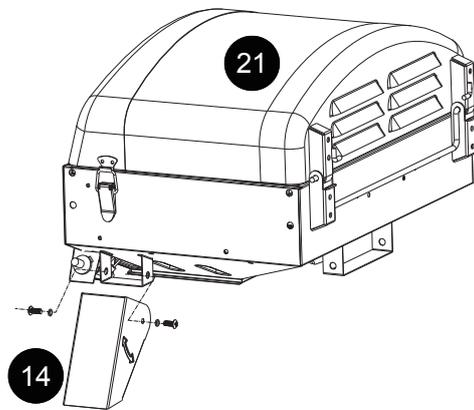


Fig. 1B

Hardware: Spring Washers X 4pcs, M6x12 bolts X4pcs

Step 2

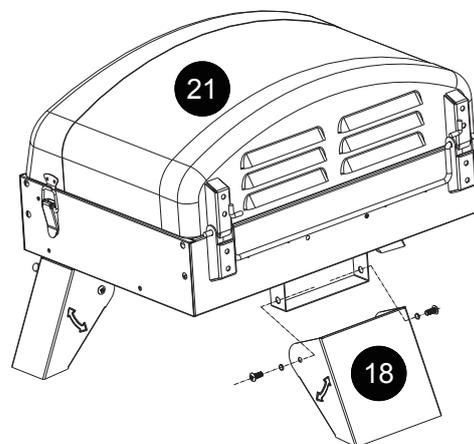


Fig. 2

Hardware: Spring Washers X 2pcs, M6x12 bolts X2pcs

Assembly

Step 3

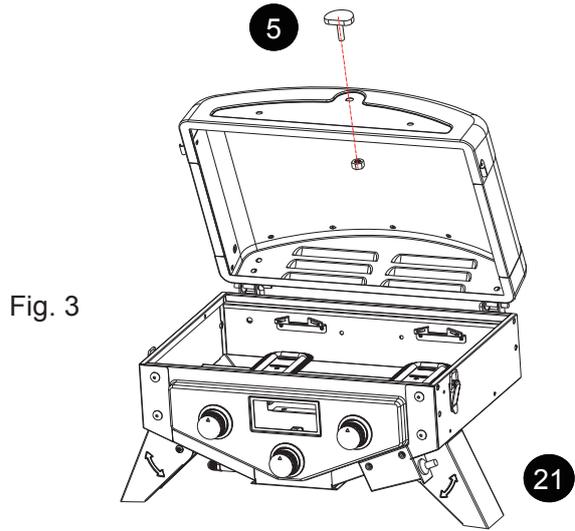


Fig. 3

Step 4

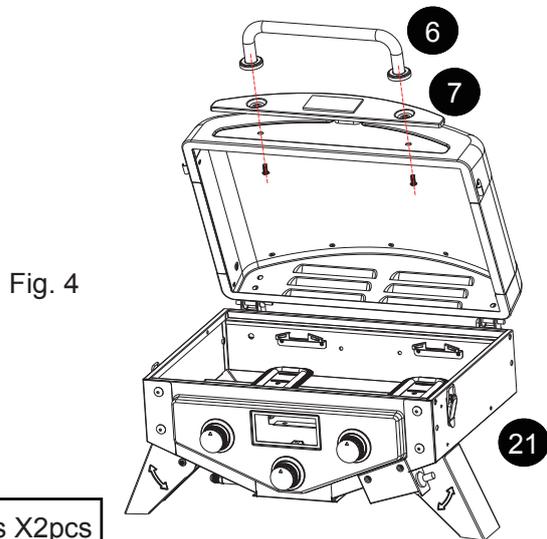


Fig. 4

Hardware: M6x20 bolts X2pcs

Step 5

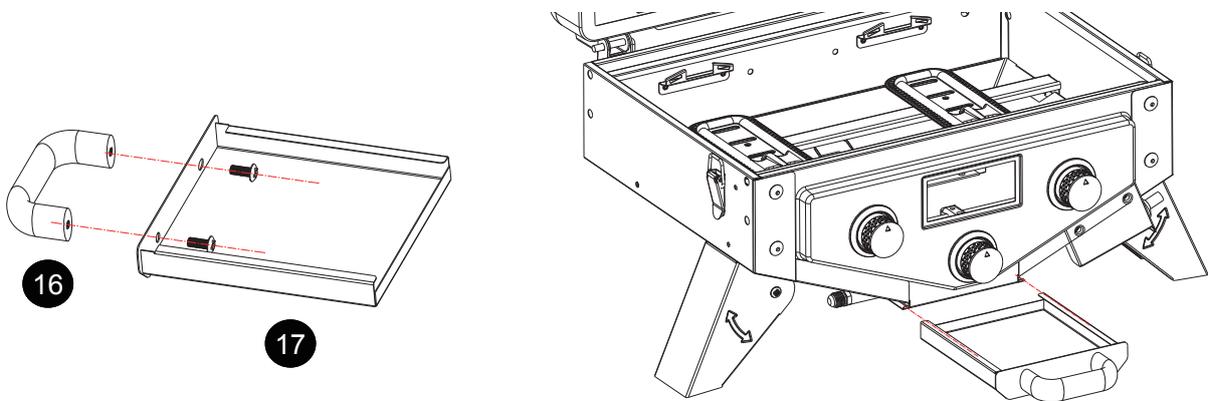


Fig. 5A

Fig. 5B

Hardware: M6x12 bolts X 2pcs

Assembly

Step 6

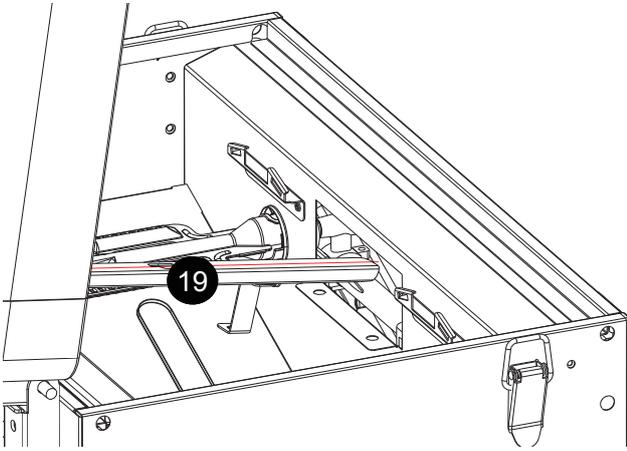


Fig. 6A

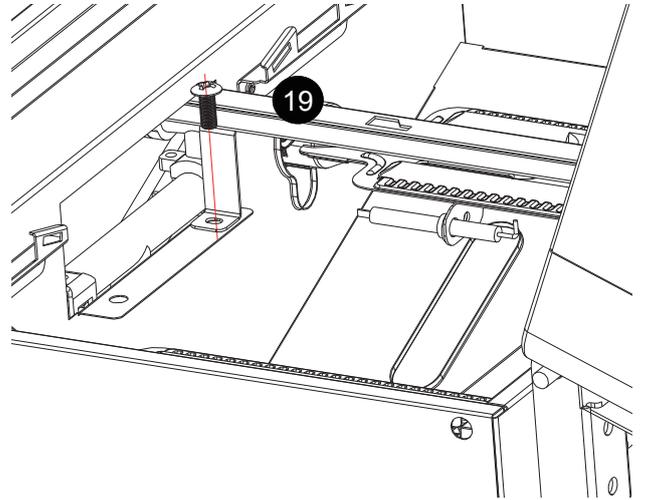


Fig. 6B

Hardware: M5x10 bolts X 2pcs

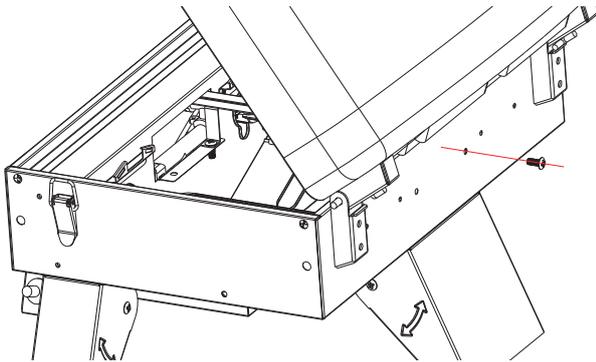


Fig. 6C

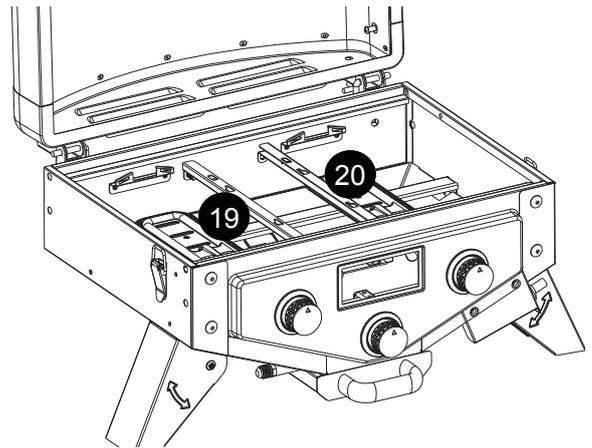
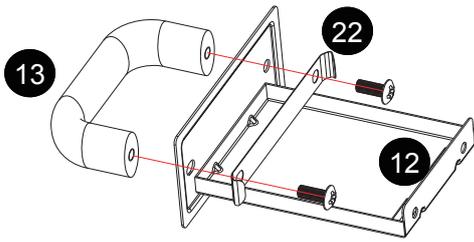


Fig. 6D

Hardware: M5x10 bolts X 2pcs

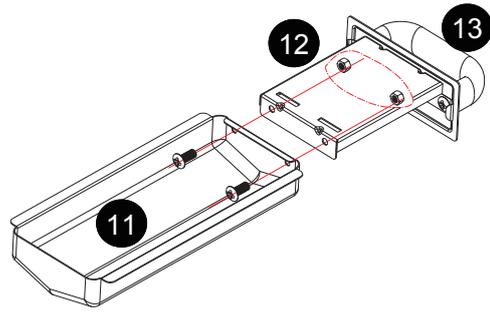
Assembly

Step 7



Hardware: M6x12 bolts X 2pcs

Fig. 7A



Hardware: M5x10 bolts X 2pcs
M5 nuts X 2pcs

Fig. 7B

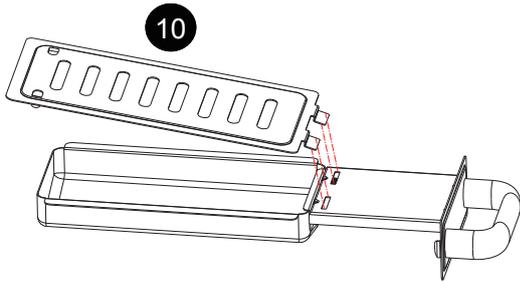


Fig. 7C

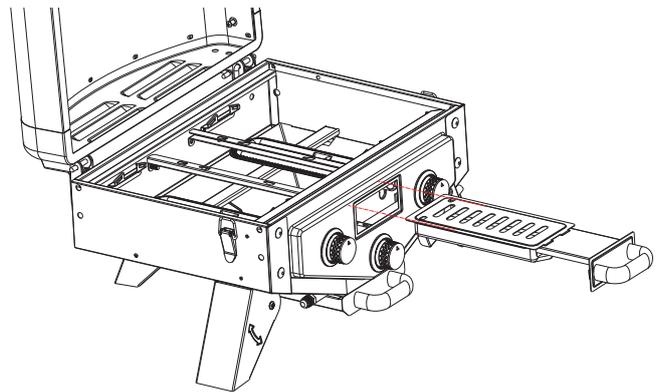


Fig. 7D

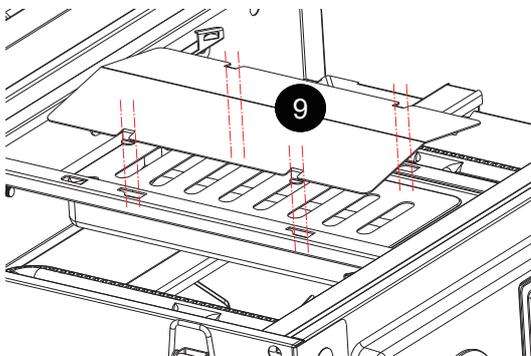


Fig. 7E

Assembly

Step 8

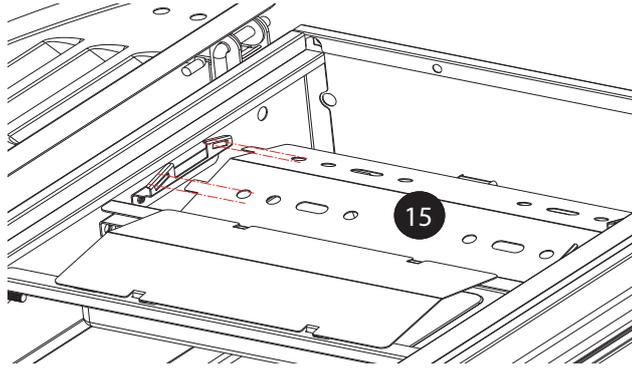


Fig. 8A

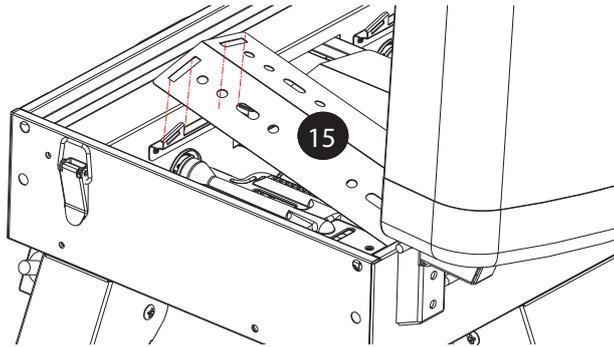


Fig. 8B

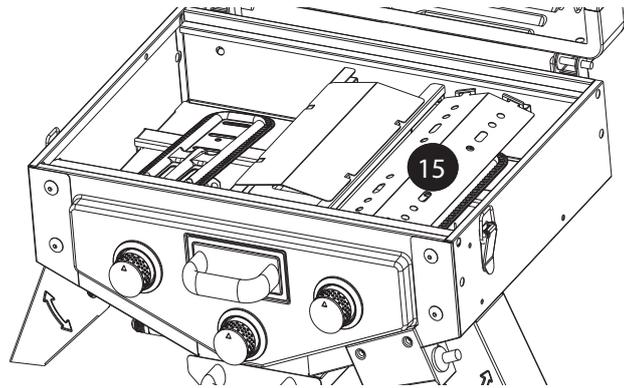
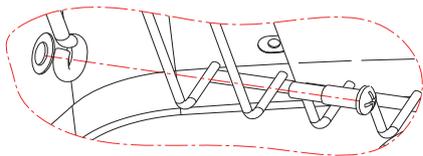


Fig. 8C

Step 9



Hardware: M5x17 shoulder bolts X 2pcs

Fig. 9A

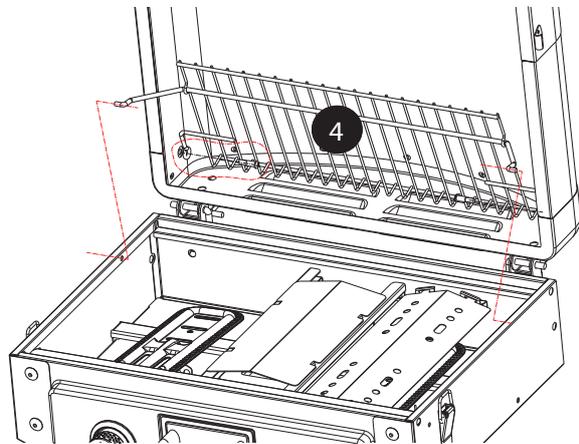


Fig. 9B

Assembly

Step 10

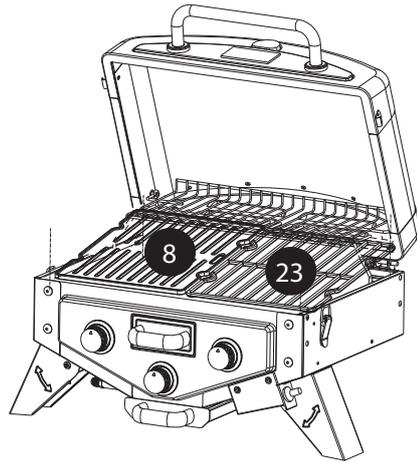


Fig. 10

Flame tamer must not be put under the cooking plate.

Step 11

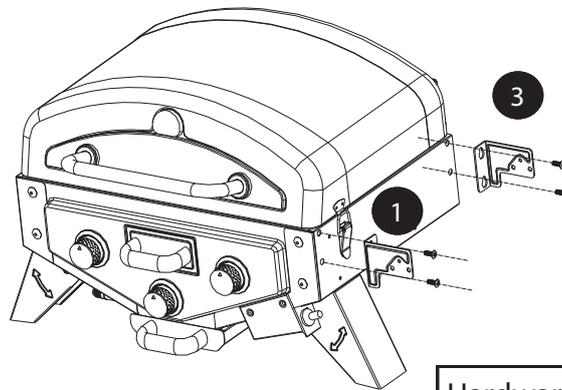


Fig. 11

Hardware: M6x12 bolts X 4pcs

Step 12

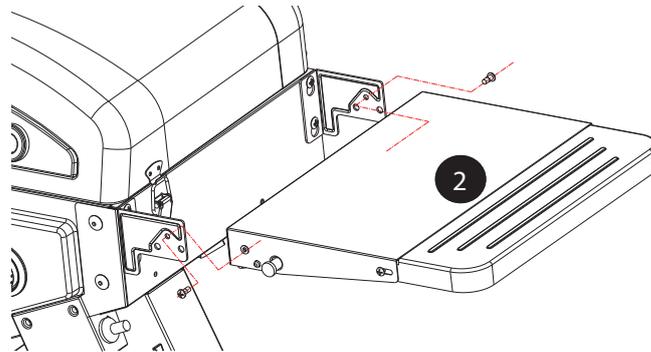


Fig. 12

Hardware: M5x12 shoulder bolts X 2pcs

Step 13

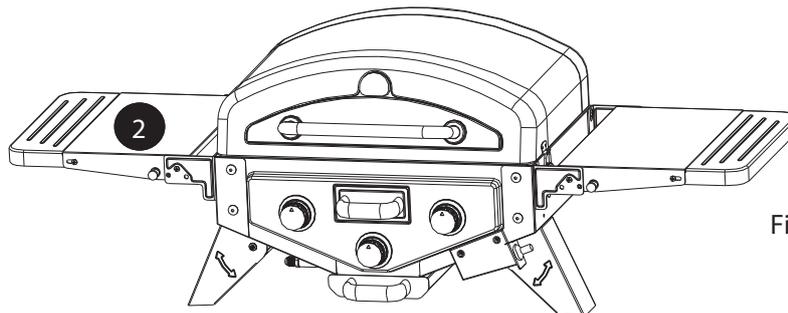


Fig. 13

Hardware: M6x12 bolts X 4pcs
M5x12 shoulder bolts X 2pcs

Important Information

Please read this instructions fully before using the appliance

Assembly time: approx. 45 mins.

Retain these instructions for future reference.

Use outdoors only.

Do not use the barbecue or store gas bottles below ground level. LP gas is heavier than air so if a leak occurs the gas will collect at a low level and could ignite in the presence of a flame or spark.

For use with LPG bottled gas only. A suitable regulator must be used for butane, propane or mixes.

Remove plastic wrap from any part before lighting.

Do not use within 1m of any flammable structure or surface. Do not use under any combustible surface.

LP gas cylinders should never be placed directly underneath the barbecue.

LP gas cylinders should never be stored or used in the horizontal position. A leak would be very serious and liquid could enter the gas line with serious result.

Never store gas bottles indoors.

Do not move the appliance during use.

Open the barbecue hood before lighting.

Do not move the barbecue until it has completely cooled after use.

This barbecue must not be left unattended when lit.

The hood handle can become very hot. Grip only the centre of the handle. Always use oven gloves when cooking or carrying out any adjustments to the barbecue.

Use purpose designed barbecue tools with long and heat resistant handles.

Use caution when opening the hood, as hot steam inside is released upon opening.

Warning: accessible parts may be very hot. Keep young children away.

Turn off the gas supply at the gas cylinder after use.

Never cover a barbecue until it has completely cooled.

Use this barbecue only on a stable and flat surface.

Before use this barbecue, perform a leak test. This is the only safe and sure way to detect any gas leaking from joints and connections of the barbecue after assembly.

Leak test annually, and whenever the gas bottle is removed or replaced.

Do not store flammable materials near this barbecue.

Do not use aerosols near this barbecue.

Failure to follow the manual's instructions could result in serious injury or damage.

Do not modify the appliance. Modification of this barbecue may be dangerous, is not permitted and will nullify any warranty.

This appliance must be kept away from flammable materials during use.

All the parts sealed by the manufacturer or his agent shall not be manipulated by the user.

If you have any queries regarding these instructions, contact your local dealer.

Gas and Regulator

This barbecue is for use with NZ LPG only. LPG bottles, will supply gas all year round, even on cold winter days. A spanner may be required to change gas bottles.

The hose should hang freely with no bends, twisting, tension, folds, or kinks that could obstruct free flow of gas. Always inspect the hose for cuts, cracks, or excessive wear before use.

Apart from the connection point, no part of the hose should touch any hot barbecue parts. If the hose shows any sign of damage it must be replaced with an Approved hose suitable for use with LP gas.

Never mount the gas bottle under the barbecue on the base shelf as this could result in serious injury to the user, other people and/or property. Always place the gas bottle at the side of the appliance. The gas bottle should be sited as far away from the appliance as possible without straining the hose.

This appliance is only suitable for use with LPG and fitted with the appropriate low-pressure regulator via a flexible hose. Please consult your dealer for information regarding a suitable regulator and hose if a replacement is needed.

Installation

Selecting a Location

This barbecue is for outdoor use only and should be placed in a well-ventilated area, and on a safe and even surface. Never place your barbecue below ground level. Take care to ensure that the barbecue must be used on incombustible floor. The sides of the barbecue should NEVER be closer than 1 metre from any combustible surface, including trees and fences and make sure that there are no heat sources near the barbecue (cigarettes, open flames, spark etc.). Keep this barbecue away from any flammable materials!

Precautions

Do not obstruct any ventilation openings in the barbecue body. Position the gas bottle on level ground next to the barbecue and safely away from any source of heat. Should you need to install or change the gas bottle, confirm that the barbecue is switched off, and that there are no sources of ignition (cigarettes, open flame, sparks, etc.) near before proceeding.

Fixing a Regulator to the Gas Bottle

Confirm all barbecue control knobs are in the off position. Connect the regulator to the gas bottle according to your regulator and bottle dealer's instructions.

Leak Testing (Always perform a leak test in a well-ventilated area)

Confirm all control knobs are in the off position. Turn the gas on / open the gas control valve on the gas bottle or regulator. Check for leaks by brushing a solution of ½ water and ½ liquid detergent / soap over all the gas system joints, including gas bottle valve connections, hose connections, and regulator connections. NEVER USE AN OPEN FLAME to test for leaks at any time. If bubbles form over any of the joints there is a leak. Turn off the gas supply at the gas bottle. Retighten all joints. Repeat test. If bubbles form again do not use the barbecue and contact your local distributor for assistance. Always wipe the mixed solution (½ water and ½ liquid detergent / soap) from all joints and connections after leak testing.

Operation

Warning

Before proceeding, make certain that you understand the IMPORTANT INFORMATION section of this manual.

Your barbecue is not designed to be used with more than 50% of the cooking area as a solid plate — this includes baking dishes. Full coverage will cause excessive build-up of heat and damage the barbecue. This is not covered by warranty.

Preparation Before Cooking

To prevent foods from sticking to the cooking surface, please use a long handled brush to apply a light coat of cooking or vegetable oil before each barbecuing session. (Note: When cooking for the first time, paint colours may change slightly as a result. This is normal and should be expected.) During use, the protective coating may come off the cooking surface. This is normal and is not harmful. Line the drip pan with aluminium foil, making sure that drain hole is not blocked. This will make cleanup easier.

Lighting the Main Burner

The lid must be open before lighting the burners.

Ensure all knobs are in the off position. Open the gas control valve on the gas bottle or regulator.

Push in and turn the control knob to the Max position. Press the ignition button rapidly several times until left or right portion of the burner is lit. If burner fails to ignite, turn control knob to the off position and turn gas off at the bottle or regulator. Wait five minutes, then repeat the above steps. After successful lighting of one side, ignite the remaining portion of the burner. If the burner fails to ignite after following above procedure, turn all the knobs to the off position. Close the gas valve on the gas bottle. Wait 5 minutes, then repeat the above steps. If the barbecue still fails to light, please refer to the manual ignition instruction in the section below.

After ignition, the burner should be burned at the high position for 3-5 minutes in order to preheat the barbecue. This process should be done before every cooking session. The lid (where applicable) should be open during preheating.

After completion of preheating, the burner should normally be turned down to a lower position for best cooking results.

Manual Ignition Instruction for Main Burner

Light it with a match or a piece of burning paper, put it through the openings in the Cooking Grid and next to the Flame Tamer covering the burner. Then follow the lighting procedure above.

After ignition, the burner should be burned at the max position for 3-5 minutes in order to preheat the barbecue. This process should be done before every cooking session. The hood (where applicable) should be open during preheating.

After completion of preheating, the burner should normally be turned down to a lower position for best cooking results.

Grill Cooking

The burners heat up the flame tamer underneath the grill, which in turn heats the food on the grill. The natural food juices produced during cooking fall onto the hot flame tamer below and vaporise. The subsequent rising smoke bastes the food, as it travels upwards, imparting that unique barbecued flavor.

Turn the burner directly under the food to the OFF position and turn all other burners to a LOW to MEDIUM position.

Close the hood to cook the food 'indirectly'. Avoid lifting the hood unnecessarily as heat is lost every time the hood is opened. If the hood is opened during cooking please allow extra time for the barbecue to regain its temperature and complete the cooking. Use the temperature gauge (if applicable) to monitor the heat of the barbecue.

If the internal heat becomes too high, turn the burners down to the low position. It is not necessary or advisable to have all of the burners on high when the hood is closed.

DO NOT ALLOW YOUR BARBECUE TO OVERHEAT. Take care when opening the hood as heat and steam will be released on opening.

Cooking Tip

Line the water bowl with aluminium foil before each use. This will make it easy to clean and help your water bowl last longer.

To make adding water easier and safer, use a clean watering can with a long spout.

Adding Wood Chips

To add wood chips before cooking, simply fill the wood chip box with your choice of flavouring hardwood chips. The amount and type of wood you use is entirely dependent on the desired amount of flavor. Once the box is filled, place the lid on top of the box and set the box in the smoker.

To add wood chips while cooking, we recommend using tongs or long handled pliers to remove the box lid and to place the pieces into the wood chip box without removing the box. It is not recommended to remove the wood chip box while the smoker is in operation.



Caution:

The wood chip box and lid get very hot. Avoid handling them while in use.

Always wear protective oven mitts when handling hot components

Small wood chips work best inside the wood chip box.

Use dry hardwoods such as hickory, pecan, apple, cherry or mesquite.

Most smoke flavoring occurs within the first hour of cooking. Adding wood chips after the first hour is typically not necessary unless extra smoke flavoring is desired.

Here's a list of the most popular smoking woods and information about each.

Always follow the manufacturer's recommendations for cleaning and care. Monitor your fuel supply. Consider having a spare tank nearby as a back-up in case fuel runs out during the smoking process.

Tips on Smoking

Here's a list of the most popular smoking woods and information about each.

Type of Wood	Suggested Food	Comments
Apple	All meats	Mild and sweet flavor with a slight hint of fruity flavor. Each species of apple wood should give off a slightly different flavor. Apple smoke produces an attractive browning effect.
Almond	All meats	Produces a sweet smoke with a natural nutty flavor.
Ash	Fish and red meat	Very light flavor
Citrus	Pork and chicken	Lemon and orange wood produce light but fruity flavor.
Cherry	Pork and beef	Light and fruity flavor.
Fruitwood	Pork, poultry and fish	Wood such as peach, pear and plum produce a mild but sweet smoke with a hint of fruity flavor.
Grapevine	Poultry, game and lamb	Grapevine wood produces a lot of smoke. A little wood goes a long way. It produces a tart flavor that has a hint of fruit.
Hickory	Pork and beef	Hickory produces very strong flavor so we recommend starting slow with this wood.
Maple	Pork and poultry	Light and sweet.
Mesquite	Beef, chicken and fish	This wood burns very hot so be aware. Much like hickory, mesquite produces a strong flavor.
Oak	Red meats, game, ribs and fish	Another wood that produces a heavy smoke. Start slow with this wood.
Pecan	Ribs and red meat	Produces a light smoke that offers a sweet and nutty flavor.

Suggested Smoking Times and Temperatures

Please understand these are only guidelines. All smokers are different. Take into consideration other variables such as weather conditions, wind, ambient temperature, etc., and things can vary by as much as an hour or more.

Food to be Smoked	Suggested Smoking Temperature	Estimated Time to Complete
Brisket (Sliced or pulled)	107°C	1.5 hours/pound
Pork Butt (sliced or pulled)	107°C	1.5 hours/pound
Chicken Thighs	121°C	1.5 hours
Chicken Quarters	121°C	3 hours
Turkey Leg	116°C	4 hours
Meat Loaf	121°C	3 hours
Spare Ribs	121°C - 149°C	6 hours
Baby Back Ribs	107°C - 116°C	5 hours
Corn	107°C	1.5 - 2 hours
Potatoes	107°C	2 - 2.5 hours

Flare-Up Control *Very Important Notice*

Flare-ups occur when meat is barbecued, and its fat and juices fall upon the hot flame tamer. Smoke of course helps give food its barbecued flavour, but it is best to avoid excessive flare-up to prevent food being burned. To control flare-ups, it is ABSOLUTELY ESSENTIAL to trim away excess fat from meat and poultry before grilling, use cooking sauces and marinades sparingly and try to avoid very cheap cuts of meat or meat products as these tend to have a high fat and water content. Also, the burners should always be placed on the low setting during cooking.

When flare-ups do occur, they can usually be extinguished by applying baking soda or salt directly onto the flame tamer. Always protect your hands when handling anything near the cooking surface of the barbecue and take care to protect yourself from the flames.

If a fat fire occurs, please see the instructions given below.

Fat Fires

Empty and clean the drip tray, of food debris after each cooking session. If the barbecue is to be used for large gatherings, it will be necessary to turn off and cool the barbecue every two hours to remove food debris from the drip tray, and clean it out. The time between cleaning may need to be reduced if very fatty foods or cheap meat products are being cooked. Failure to do this may result in a fat fire, which may cause injury and could seriously damage the barbecue.

In the event of a fat fire

- If safe to do so, turn all control knobs to the 'off' position.
- Turn off the gas supply at the gas bottle.
- Keep everyone at a safe distance from the barbecue and wait until the fire has burnt out.
- Do not close the hood or lid of the barbecue.
- NEVER DOUSE A BARBECUE WITH WATER. IF AN EXTINGUISHER IS USED, IT SHOULD BE A POWDER TYPE.
- DO NOT REMOVE THE DRIP TRAY.
- If the fire does not seem to be abating or appears to be worsening, contact your local Fire Brigade for assistance.

End of Cooking Session

After each cooking session, turn the barbecue burners to the "high" position and burn for 5 minutes. This procedure will burn off cooking residue, thus making cleaning easier. Make sure the hood is open during this process.

Turning Off Your Barbecue

When you have finished using your barbecue, turn off the gas supply at the gas cylinder and then when the burners go out, turn off all the gas control knobs.

Wait until the barbecue is sufficiently cool before closing the hood or lid.

CARE AND MAINTENANCE

Regularly clean your barbecue between uses and especially after extended periods of storage. Ensure the barbecue and its components are sufficiently cool before cleaning. Do not leave the barbecue exposed to outside weather conditions or stored in damp, moist areas.

- Never douse the barbecue with water when its surfaces are hot.
- Never handle hot parts with unprotected hands.

In order to extend the life and maintain the condition of your barbecue, we strongly recommend that the unit be covered when left outside for any length of time, especially during the winter months.

Even when your barbecue is covered for its protection, it must be inspected on a regular basis as damp or condensation can form which may result in damage to the barbecue. It may be necessary to dry the barbecue and the inside of the cover. It is possible for mould to grow on any fat remaining on parts of the barbecue. This should be cleaned off smooth surfaces with hot soapy water.

Cooking Surfaces

When the barbecue has cooled, clean with hot soapy water. To remove any food residue, use a mild cream cleaner on a non-abrasive pad. Do not use scouring pads or powders as they can permanently damage the finish. Rinse well and dry thoroughly. Due to the weight of the cooking surfaces, we do not recommend cleaning in a dishwasher.

It is quite normal for surface rust to be present on the cooking surface. If rust appears between uses or in storage, clean with a soft brass wire brush. Be careful not to damage the cooking surface, re-oil and cure.

Burner

Provided that they are operating correctly, in normal usage, burning off the residue after cooking will keep the burners clean.

The burners should be removed and cleaned annually, or whenever heavy build-up is found, to ensure that there are no signs of blockage (debris, insects) in either the burner portholes or the primary air inlet of the burners. Use a pipe cleaner to clear obstructions.

When refitting the burners, be careful to check that the neck of the burner fits over the valve outlet.

It is quite normal for surface rust to be present on the burners. If rust appears between uses or in storage, clean with a soft brass wire brush.

Flame Tamer

Remove any food residue from the flame tamer surface with a plastic or wooden scraper or brass wire brush.

Do not use a steel scraper or wire brush. Clean with hot soapy water and rinse well.

Flame tamers will deteriorate with use—this is normal. Periodic replacement may be needed.

Drip Tray

After every use, empty and clean the drip tray of any fat or food particles, using a plastic or wooden scraper if necessary.

Failure to keep it clean, and excessive build up can result in a fat fire. This can be hazardous and severely damage the barbecue. This is not a fault in the barbecue and is therefore not covered by the terms of the warranty. If required, the tray can be washed in hot soapy water.

Barbecue Body

Regularly remove excess grease or fat from the barbecue body using a cloth wrung out in hot soapy water and dry thoroughly. Excess fat and food debris

can be removed from inside the body using a soft plastic or wooden scraper. It is not necessary to remove all the grease from the body. If you need to clean fully, use hot soapy water and a cloth, or nylon-bristled brush only. Do not use abrasives. Remove cooking surfaces and burners before full cleaning. Do not immerse the gas controls or manifold in water. Check burner operation after carefully refitting into body.

A stainless steel cleaner may be used on stainless steel parts if required.

Whenever a barbecue is being assembled for the first time or its burners are being cleaned, make sure each gas valve tip goes into the burner venturi tube completely during the assemble or re-assemble process.

Barbecue Hood or Lid

Use a non-abrasive cloth or pad and clean with hot, soapy water. Do not use scouring pads or powders as they can permanently damage the finish.

Trolley

Wipe with a cloth wrung out in hot soapy water and dry.

Storage

Ensure the barbecue is properly cooled before covering or storing. Store your barbecue in a cool dry place. It must be inspected on a regular basis as damp or condensation can form which may result in damage to the barbecue. It may be necessary to dry the barbecue and the inside of the cover if used.

Mould can grow under these conditions and should be cleaned and treated if required. Any rust that is found that does not come into contact with the food should be treated with a rust inhibitor and painted with barbecue paint or a heat resistant paint.

Cooking grills should be coated with cooking oil.

Cover the burners with aluminum foil in order to prevent insects or other debris from obstructing the burner holes.

If the barbecue is to be stored indoors, the gas bottle must be disconnected and left outside. The gas bottle should always be stored outside, in a dry, well-ventilated area, away from any sources of heat or ignition. Do not let children tamper with the bottle.

When using the barbecue after extended periods of storage follow the cleaning procedures.

Technical Specifications

Model Number	KS16280RDS TAILGATE
Gas Type	NZ LPG
Injector Size	0.74/0.5mm
Heat Input	16.92 Mj/h
Gas Consumption	335g/h
Gas Pressure	2.75kPa
Gas Pressure Range	2-3.5kPa
Max. Permitted Overpressure	14kPa

Manufactured in China for:
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