

GASCRAFT®



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

CE 1008 19

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:

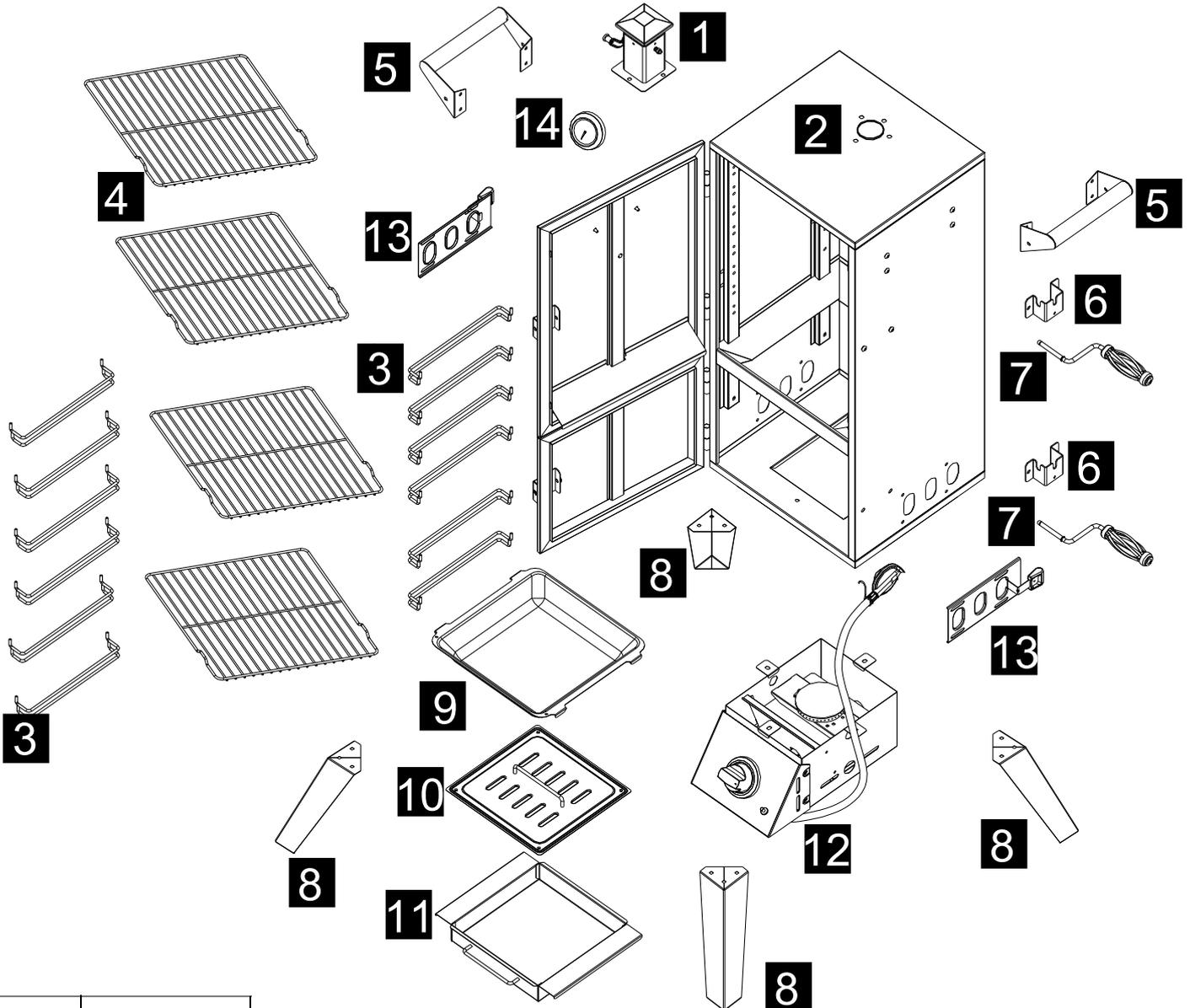
1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open barbecue lid or hood.
4. If odour continues, discontinue use and contact your local dealer.

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.

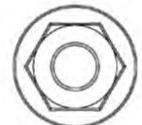
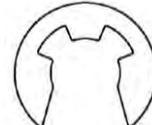
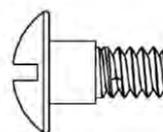
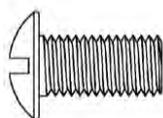
Parts Diagram

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 gas smoker model.



1	1x
2	1x
3	12x
4	4x
5	2x
6	2x
7	2x
8	4x
9	1x
10	1x
11	1x
12	1x
13	2x
14	1x

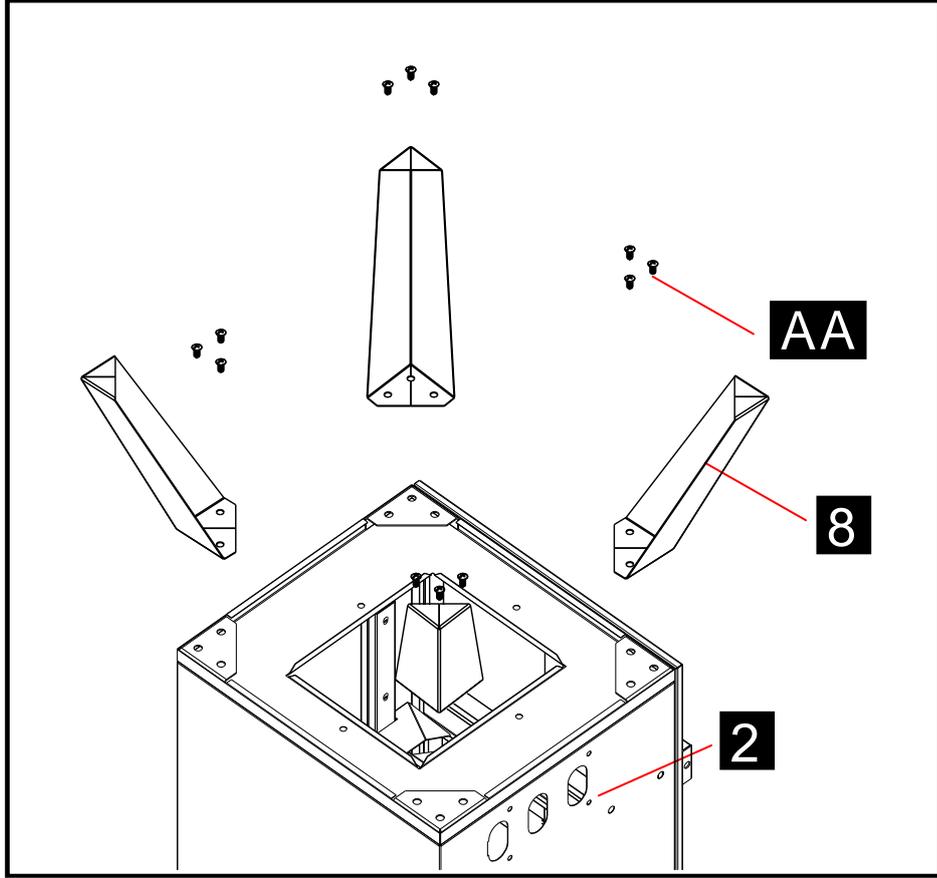
AA	32x
BB	8x
CC	2x
DD	8x



Assembly

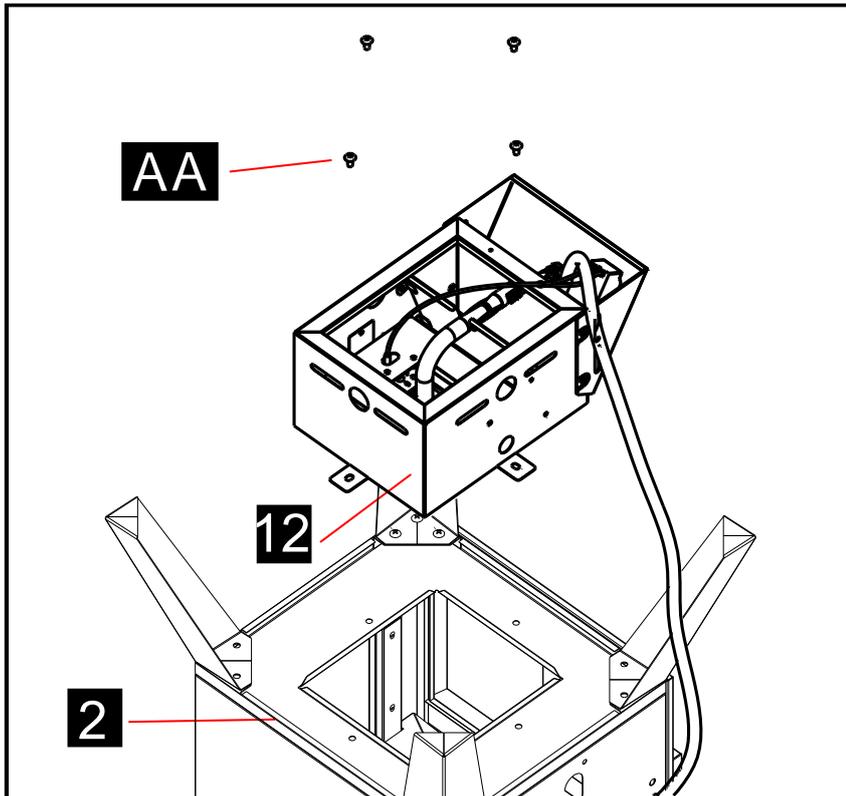
TOOLS NEEDED FOR ASSEMBLY:

Medium size flat blade or Philips/cross-point screwdriver, adjustable spanner or metric spanner set.



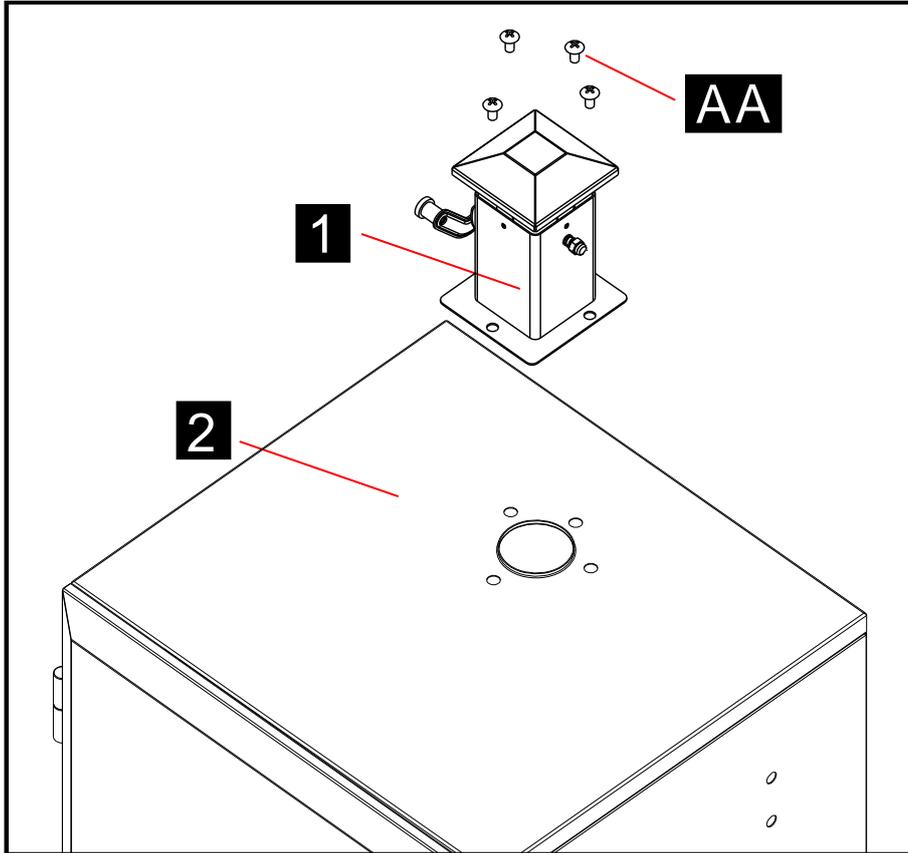
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12x AA



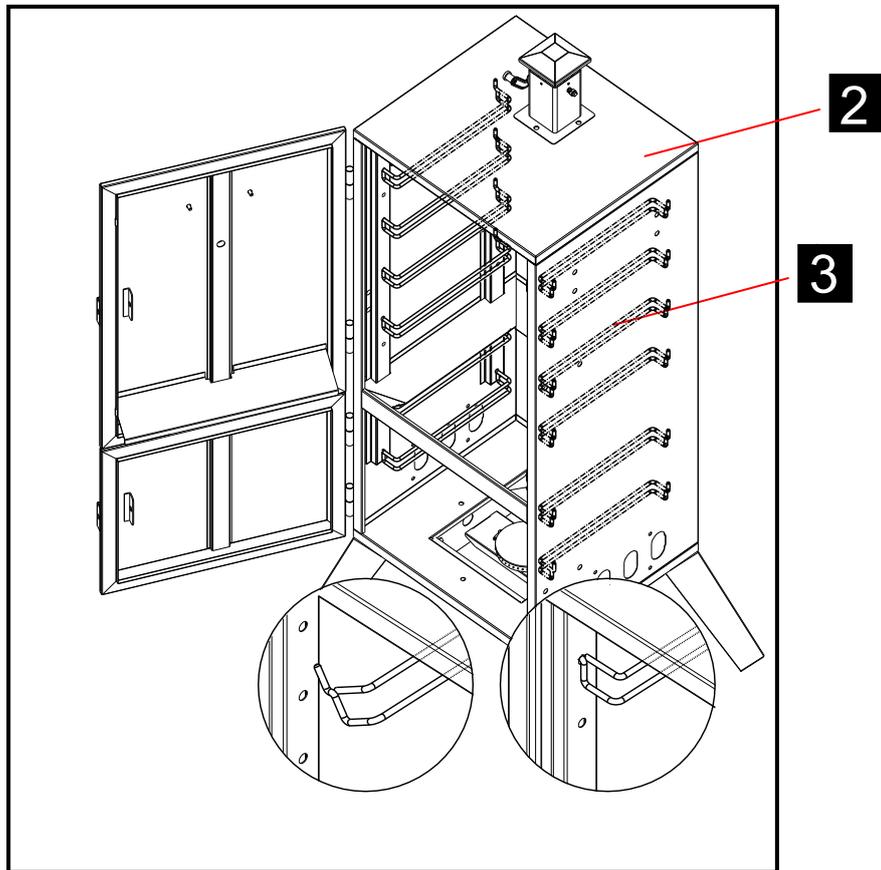
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4x AA



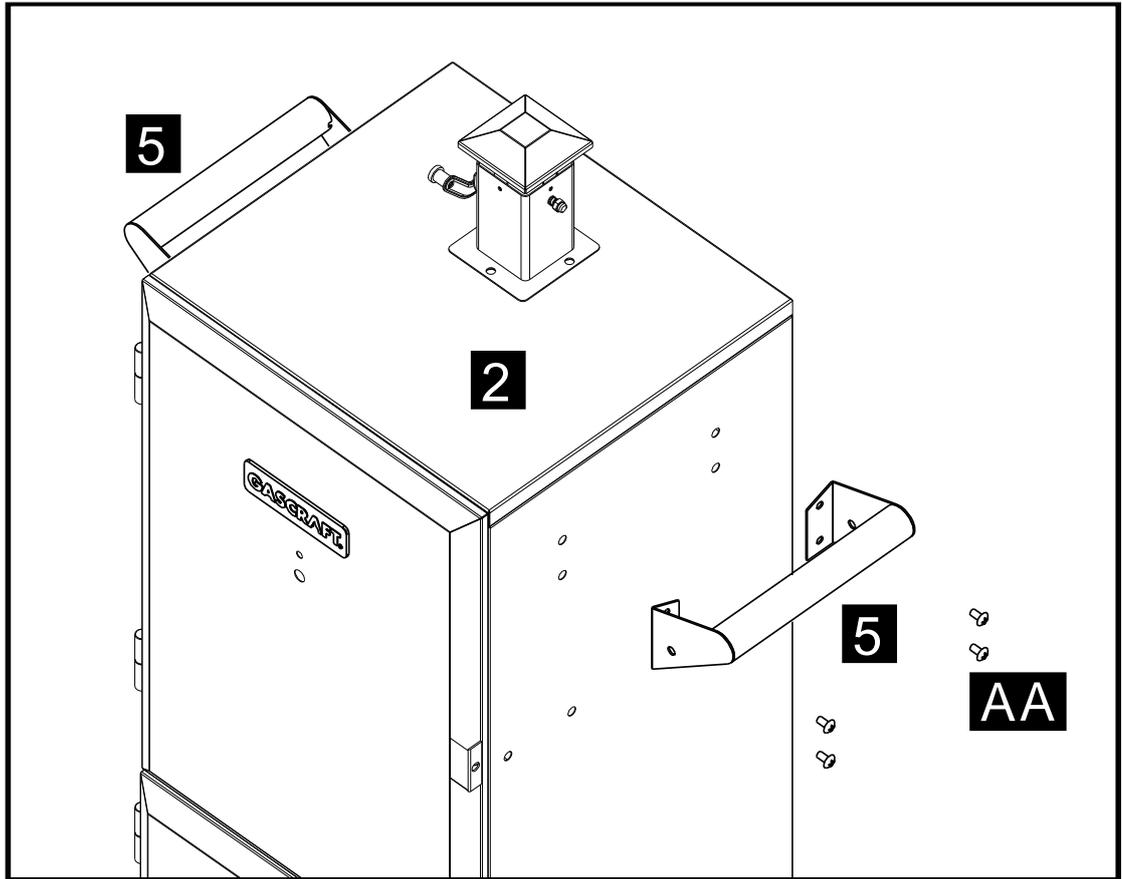
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4x AA



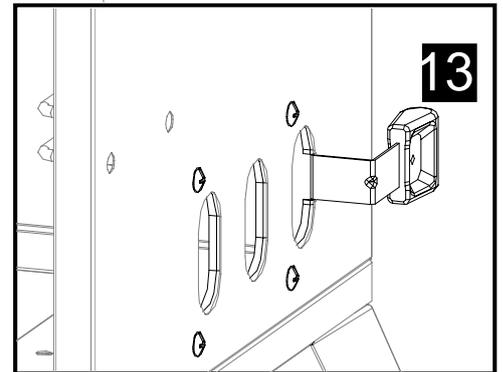
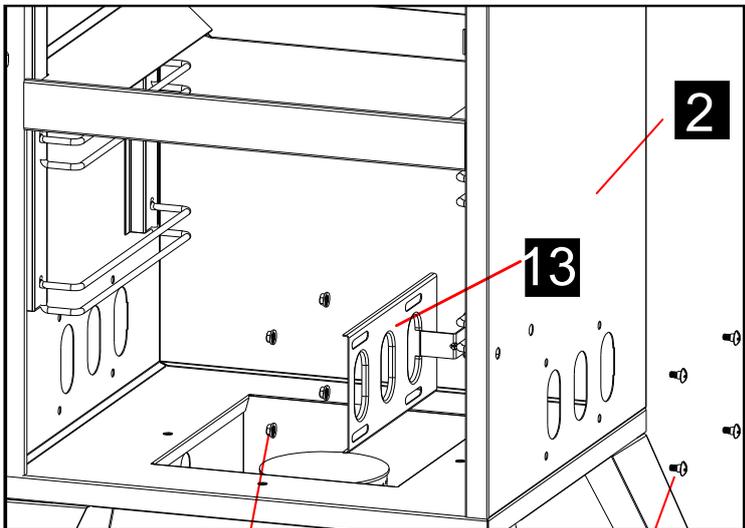
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4



5

8x AA



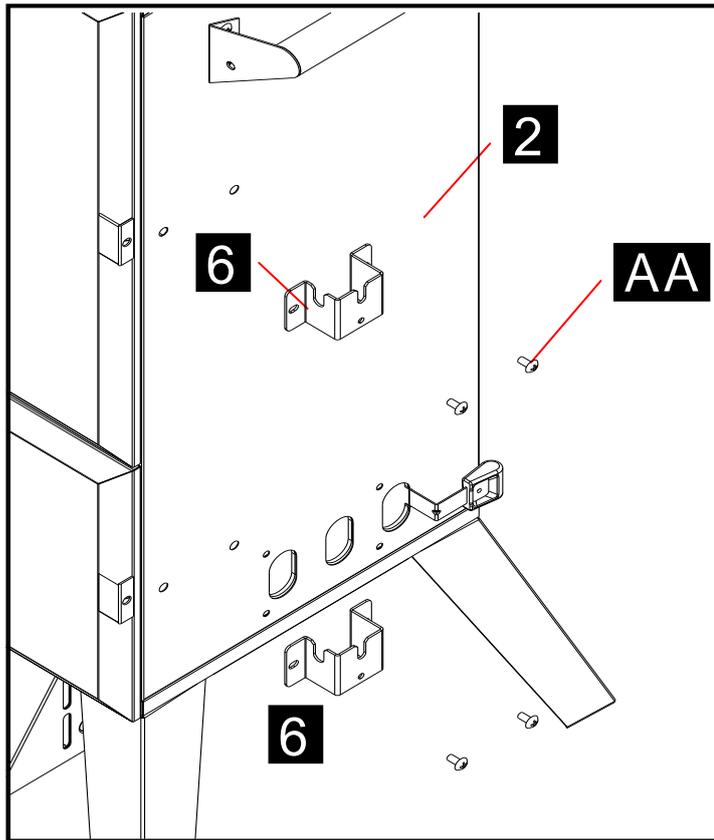
DD

BB

6

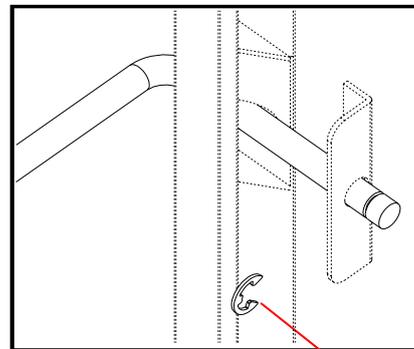
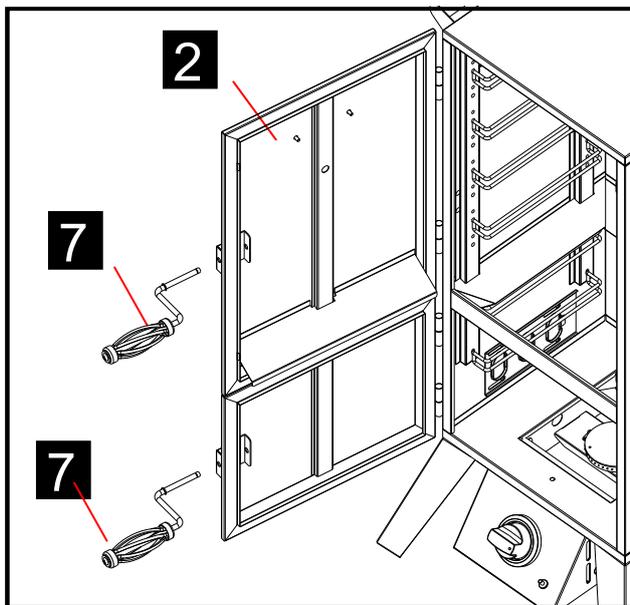
8 x BB

8 x DD



7

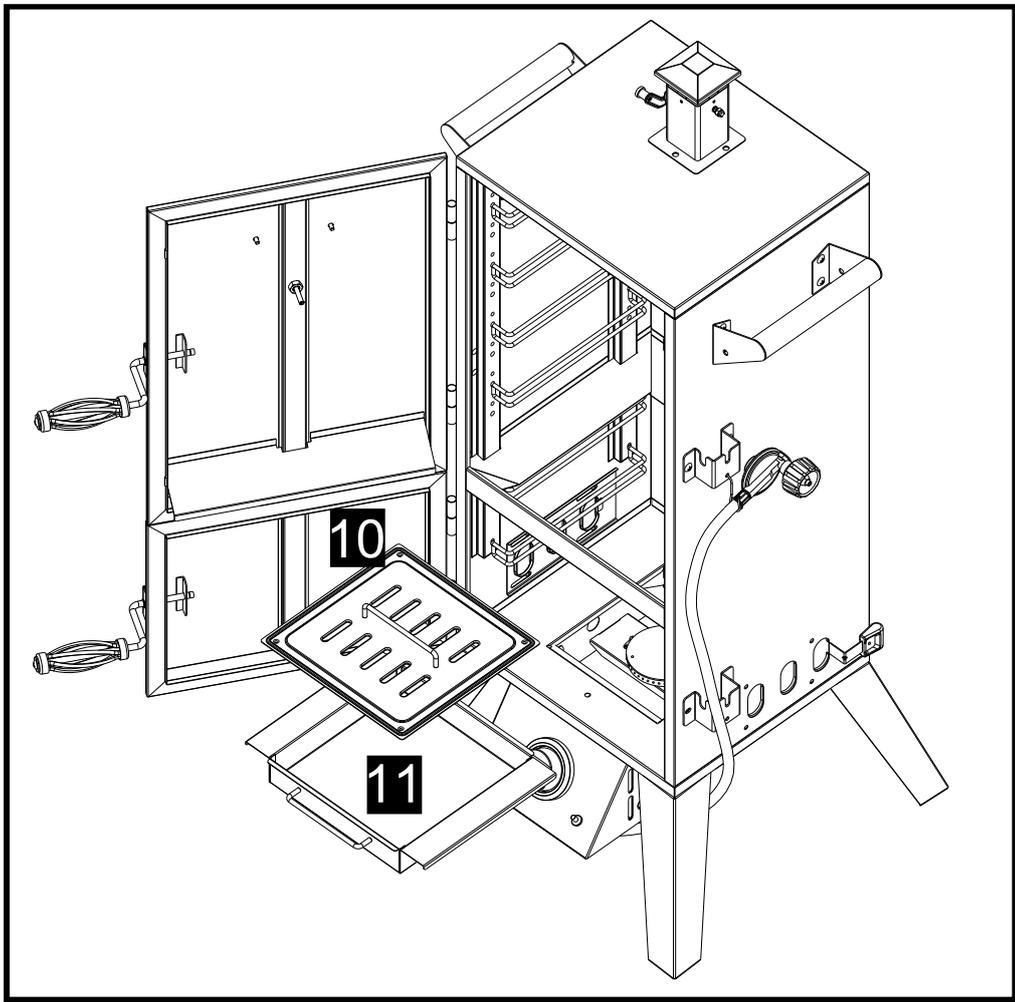
4x AA



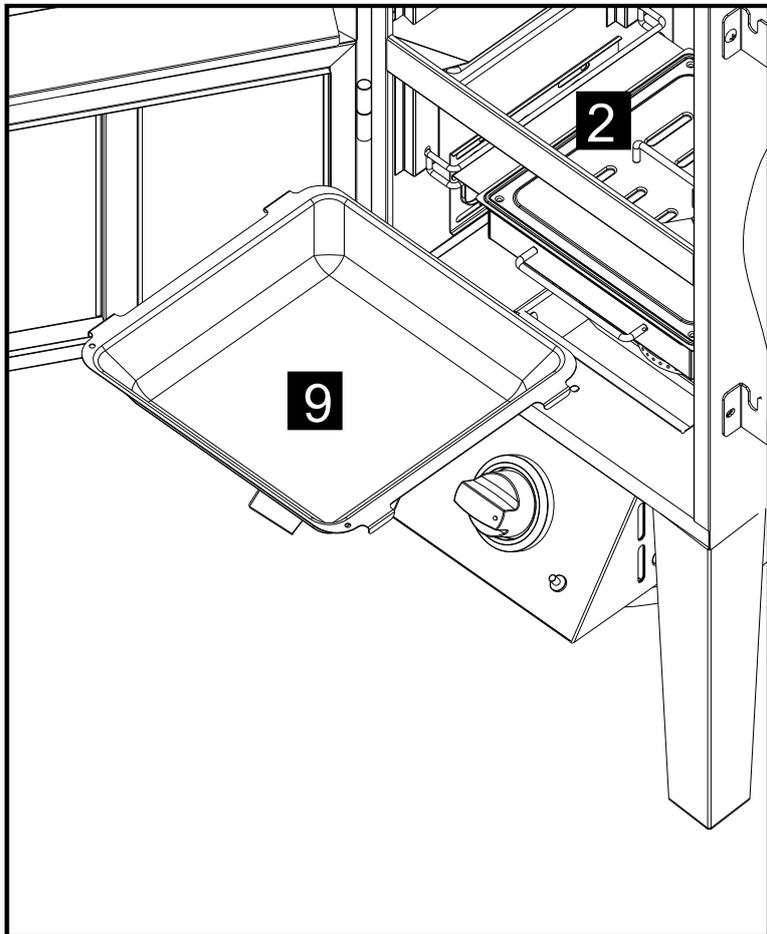
CC

8

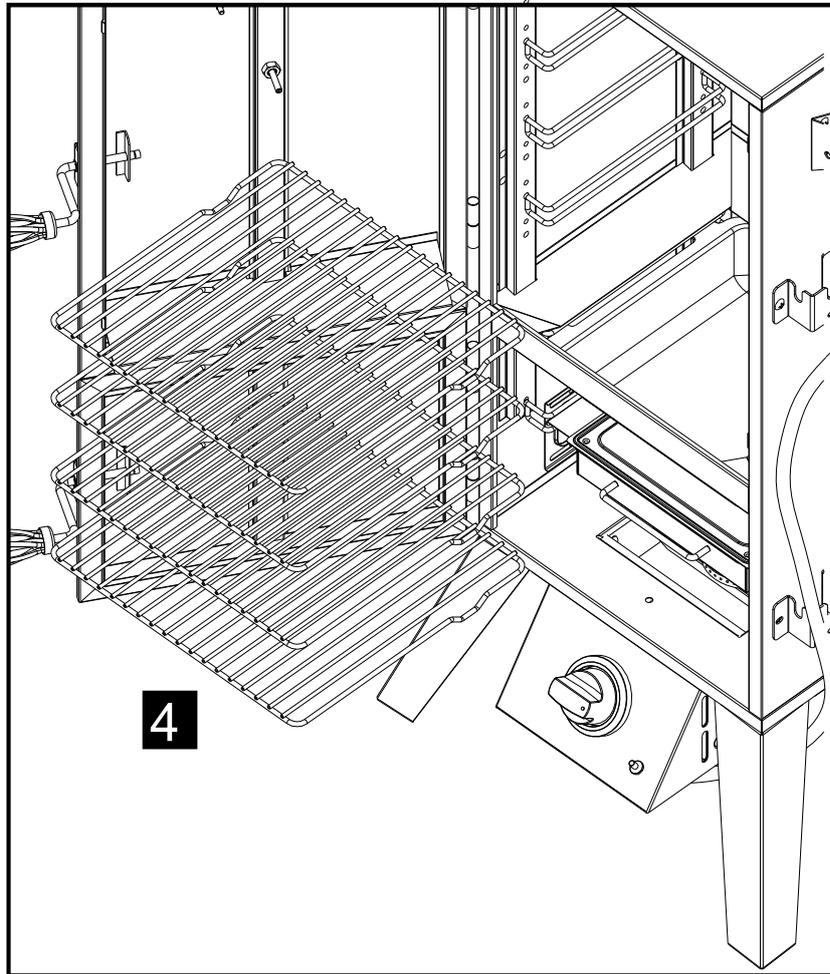
2x CC



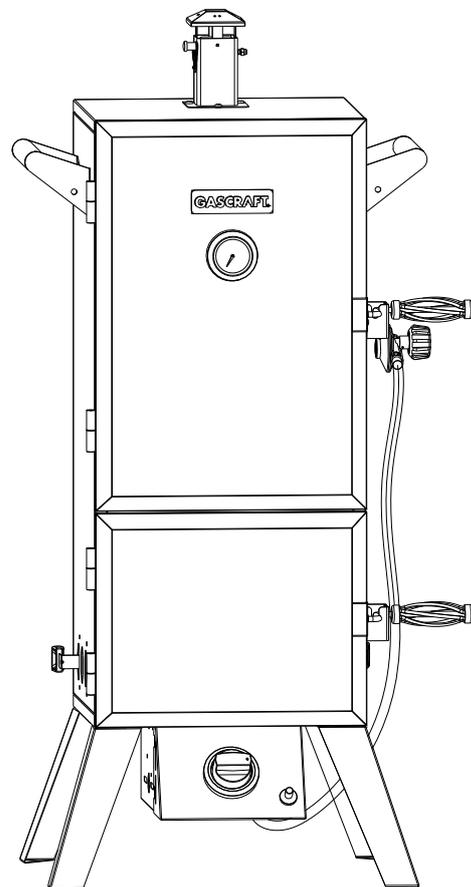
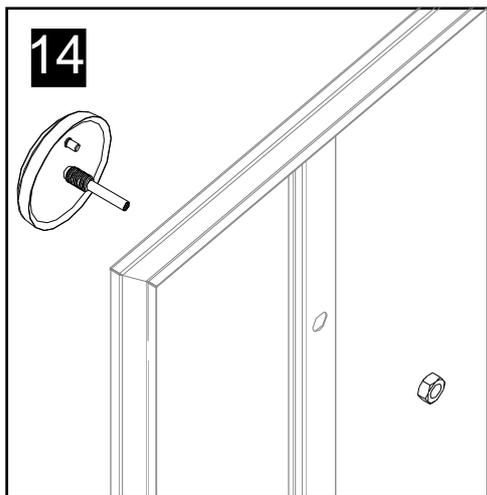
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10



11



12

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 gas smoker 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 gas smoker.
- 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 gas smoker hood before lighting.
- Do not move the gas smoker until it has completely cooled after use.
- This gas smoker 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 gas smoker.
- Use purpose designed gas smoker 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 gas smoker until it has completely cooled.
- Use this gas smoker only on a stable and flat surface.
- Before use this gas smoker, perform a leak test. This is the only safe and sure way to detect any gas leaking from joints and connections of the gas smoker after assembly.
- Leak test annually, and whenever the gas bottle is removed or replaced.
- Do not store flammable materials near this gas smoker.
- Do not use aerosols near this gas smoker.

- Failure to follow the manual's instructions could result in serious injury or damage.
- Do not modify the appliance. Modification of this gas smoker 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 gas smoker 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 gas smoker 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 gas smoker 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 gas smoker is **for outdoor use only** and should be placed in a well-ventilated area, and on a safe and even surface. Never place your gas smoker below ground level. Take care to ensure that **the gas smoker must be used on incombustible floor**. The sides of the gas smoker 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 gas smoker (cigarettes, open flames, spark etc.). Keep this gas smoker away from any flammable materials!

Precautions

Do not obstruct any ventilation openings in the gas smoker body. Position the gas bottle on level ground next to the gas smoker and safely away from any source of heat. Should you need to install or change the gas bottle, confirm that the gas smoker 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 gas smoker 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 gas smoker 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.

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 Instructions

- Read and follow all instructions and warnings in manual before lighting.
- Keep both doors open while lighting.
- Push and turn the control knob to 🔥 HIGH while pressing down firmly and rapidly on the ignitor 🔧. You should hear a click from the ignitor. Let the ignitor button return to its starting position and press it again. Repeat the action until the burner ignites.
- If ignition does not take place within 5 seconds, immediately turn the control knob to ⏻ OFF. Wait 5 minutes and repeat step 3 or refer to match lighting instructions in the manual.

Manual Ignition Instruction for Main Burner

- Insert lit match through the match-lighting hole at the side or bottom of the gas smoker body.
- Push in and turn the burner control knob anti-clockwise to the max position, the burner should ignite.
- After the left or right portion of the burner is lit, light the remaining portion of the burner.
- If burner fails to ignite, contact your local dealer for assistance.
- After ignition, the burner should be burned at the max position for 3-5 minutes in order to preheat the gas smoker. 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.

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 gas smoker and wait until the fire has burnt out.
- Do not close the hood or lid of the gas smoker.
- NEVER DOUSE A GAS SMOKER 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 gas smoker 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 Gas Smoker

When you have finished using your gas smoker, 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 gas smoker is sufficiently cool before closing the hood or lid.

CARE AND MAINTENANCE

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

- Never douse the gas smoker 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 gas smoker, we strongly recommend that the unit be covered when left outside for any length of time, especially during the winter months.

Even when your gas smoker 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 gas smoker. It may be necessary to dry the gas smoker and the inside of the cover. It is possible for mould to grow on any fat remaining on parts of the gas smoker. This should be cleaned off smooth surfaces with hot soapy water.

Any rust that is found that does not come into contact with the food should be treated with a rust inhibitor and painted with gas smoker paint or a heat resistant paint. A chrome cleaner may be used on chrome parts

if required. To prevent rusting, wipe chrome plated parts with cooking oil after rinsing and drying.

Cooking Surfaces

When the gas smoker 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 gas smoker. This is not a fault in the gas smoker and is therefore not covered by the terms of the warranty. If required, the tray can be washed in hot soapy water.

Gas smoker Body

Regularly remove excess grease or fat from the gas smoker 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 gas smoker 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.

Gas smoker 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.

Fixings

All screws and bolts, etc. should be checked and tightened on a regular basis.

Storage

Ensure the gas smoker is properly cooled before covering or storing. Store your gas smoker 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 gas smoker. It may be necessary to dry the gas smoker 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 gas smoker 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 gas smoker 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 gas smoker after extended periods of storage follow the cleaning procedures.

Technical Specifications

Model Number	KS18784
Gas Type	NZ LPG
Injector Size	1.15mm
Heat Input	15.84Mj/h
Gas Consumption	314g/h
Gas Pressure	2.75kPa
Gas Pressure Range	2-3.5kPa
Max. Permitted Overpressure	14kPa

**Manufactured in China for:
The Warehouse Ltd
0800-422-274**