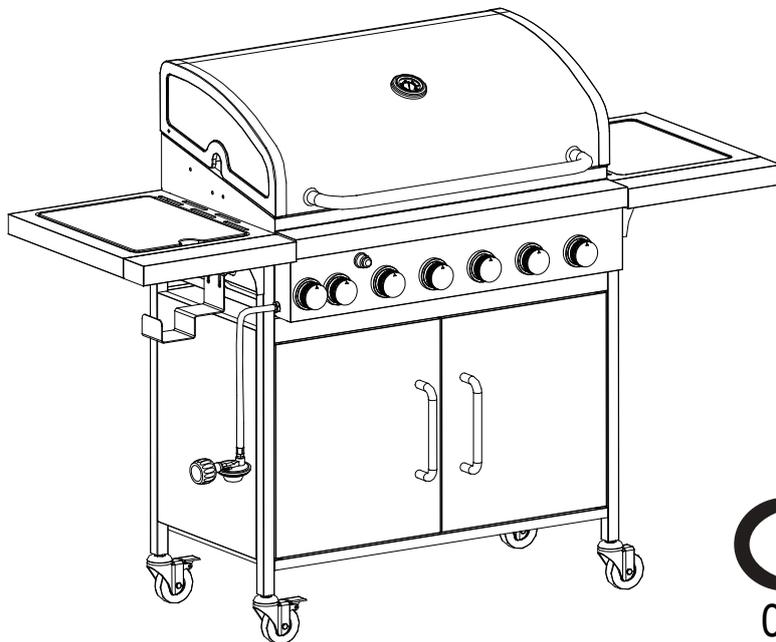


GASCRAFT®

SERRANA 6 BURNER BBQ WITH SIDE BURNER



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

CE
0359

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 and pets 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 annually, and whenever the gas bottle is removed or replaced. Check that the hose connections are tight and leak test each time you reconnect the gas bottle.
- For Flare-up control please refer to the 'OPERATION' section of this manual.
- THIS BBQ MUST NEVER BE LEFT UNATTENDED WHEN LIT AND IN USE.

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 must not be stored in the vicinity of this or any other appliance.

GENERAL INFORMATION

Gas Installation Code

This BBQ is to be used with LPG only.



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 modifications of this barbecue may be dangerous.

Do not move this barbecue during use.

Turn off gas supply at the cylinder after use.

Read instructions before using the barbecue.

Parts sealed by the manufacturer or their agent must not be manipulated by the user. This barbecue is only to be used and stored outdoors.

Clearances

Minimum Clearances from combustible materials must be: Rear-600mm, Sides-600mm, Above-600mm.

Hose & Regulator Safety

The regulator and hose assembly supplied with the barbecue are suitable for LPG only.

A gas regulator adjusted to have an outlet pressure of 2.75kPA is supplied for connection to the LPG cylinder. The pressure regulator and hose assembly supplied with the barbecue must be used. Replacement pressure regulators and hose assemblies must be those specified by the barbecue manufacturer.



Never operate this barbecue without a regulator

When connecting the hose and regulator assembly to the gas cylinder take care to avoid unnecessary twisting or kinking of the flexible hose.

After the assembly has been secured, turn on the gas and check for leaks by brushing a soap and water solution over all connections.



Do not test for gas leaks with an open flame

If you are unable to correct the leak by tightening the connections, turn off the gas and contact the supplier immediately.

Always ensure the barbecue 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.



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 barbecue. Never fill the cylinder beyond 85% full. This barbecue is only to be used and stored outdoors.

Specifications

Barbecue specifications can be found on the data label attached to the door panel or the barbecue body.



If you smell gas

1. Shut off gas to the barbecue at its source, if possible.
2. Extinguish any open flame.
3. Open hood.
4. If odour continues immediately call your gas supplier or fire department.

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 9Kg LPG cylinders.



Do not connect your barbecue to a gas cylinder exceeding this capacity.

Never connect an unregulated gas cylinder to your barbecue.

The cylinder should be filled by a reputable gas supplier and visually inspected and re-qualified at each filling.

Always keep cylinder in an upright position. Always close the cylinder valve when the barbecue is not in use.

Do not subject the cylinder to excessive heat.

Never Store your Gas Cylinder Indoors.

If you store your barbecue indoors, ALWAYS disconnect the cylinder first and store it safely outside. 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.



Read carefully before assembling and operating your barbecue.

GENERAL INFORMATION

Location of your Barbecue

DO NOT use your barbecue in garages, porches, sheds, breezeways, or other enclosed areas. Your barbecue is to be used OUTDOORS. The barbecue is not intended to be installed in or 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.



Ensure the barbecue is set up on a level and stable surface.



Do not move the barbecue while in use or when hot. Remove the drip tray before moving.



For your safety:

- Do not store or use petrol or other flammable 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 and protect from dripping grease. Avoid unnecessary twisting of hose. Visually inspect the hose prior to each use for cracks, excessive wear or other damage. Replace the hose if necessary.
- Never test for gas leaks with a lit match or open flame. Never light barbecue with hood closed or before checking to ensure the burner tubes are fully seated over gas valve orifices.
- Never lean over cooking surface when lighting.
- Never alter or modify the regulator or gas supply assembly.
- This barbecue must not be used indoors.
- Do not leave this BBQ unattended when lit and in use.

Check Barbecue for any Damage

Contact your supplier for assistance regarding replacement of any damaged or missing parts. Do not operate a barbecue that appears damaged. Barbecues for use with gas cylinders are labelled 'LPG'. Check labelling at the gas connection on your barbecue.

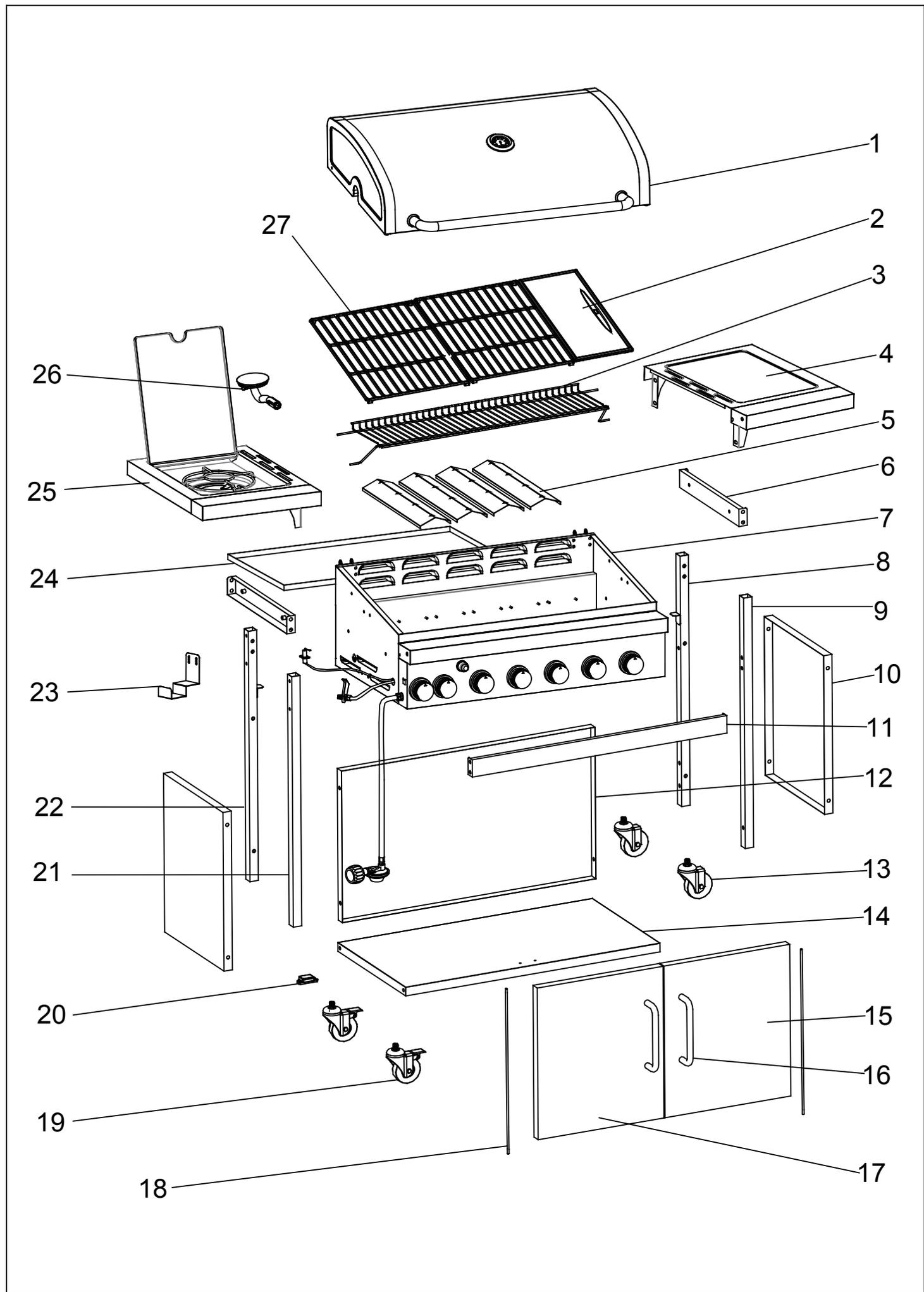
Protect Children

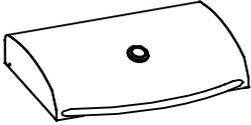
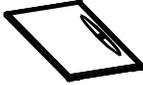
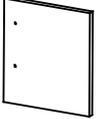
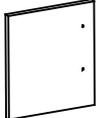
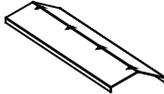
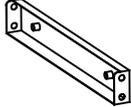
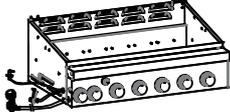
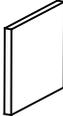
Keep children away from barbecue during use and until barbecue has cooled after you have finished. Do not allow children to operate barbecue.

Always ensure that no sporting or physical activities are carried out in close proximity to the barbecue during use and while still hot.

Nominal Hourly Gas Consumption

Gas Type	Number of BBQ Burners	Injector Size BBQ Burner	Injector Size BBQ Burner	Total Gas Consumption MJ/h	Gas Pressure kPa
LPG	6	Ø0.75mm	Ø0.85mm	65.52 MJ/h	2.75kPa
	MJ/h each	54 MJ/h	11.52 MJ/h		

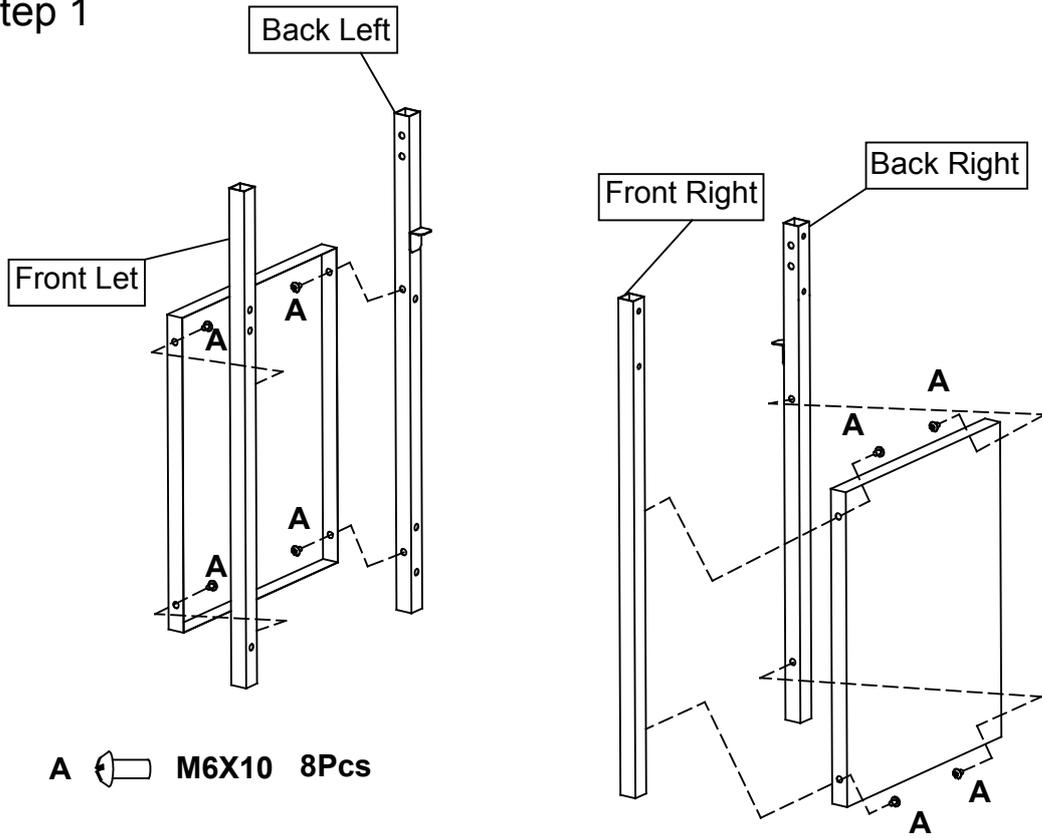


NO.	Description	Figure	QTY	NO.	Description	Figure	QTY
1	Hood		1	14	Bottom Tray		1
2	Barbecue tray		1	15	Left Door		1
3	Warming Rack		1	16	Door Handle		2
4	Side Table		1	17	Right Door		1
5	Flame Tamer		4	18	Door Axle		2
6	Cart Bracket		2	19	Caster		2
7	Body		1	20	Magnet		1
8	Back Left Leg		1	21	Front Right Leg		1
9	Front Left Leg		1	22	Back Right Leg		1
10	Side Panel		2	23	Gas Tank Holder		1
11	Door Bracket		1	24	Grease Tray		1
12	Back Panel		1	25	Side Burner Table		1
13	Lock Caster		2	26	Side Burner		1

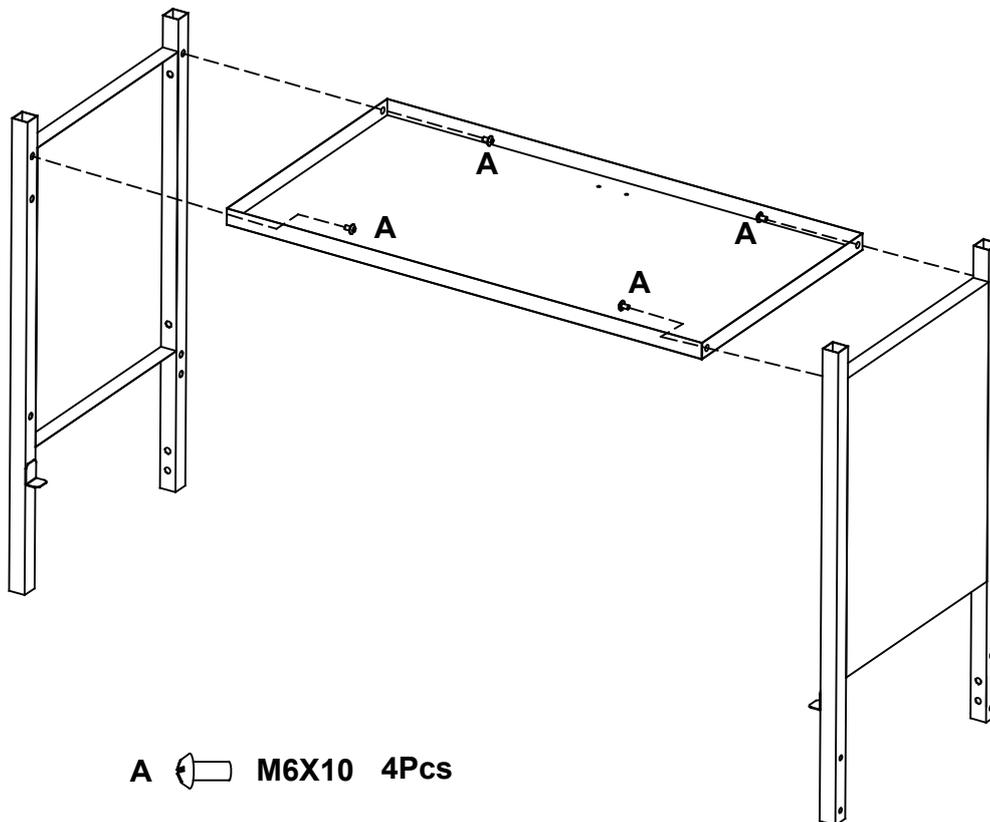
NO.	Description	Figure	QTY								
27	Cooking Grid		2								
A	Screw (M6X10)		50								
B	Clip		2								
C	Screw (M4X10)		6								
D	Screw (M3X10)		2								
E	Nut (M3)		2								
F	Nut (M6)		2								

ASSEMBLY INSTRUCTIONS

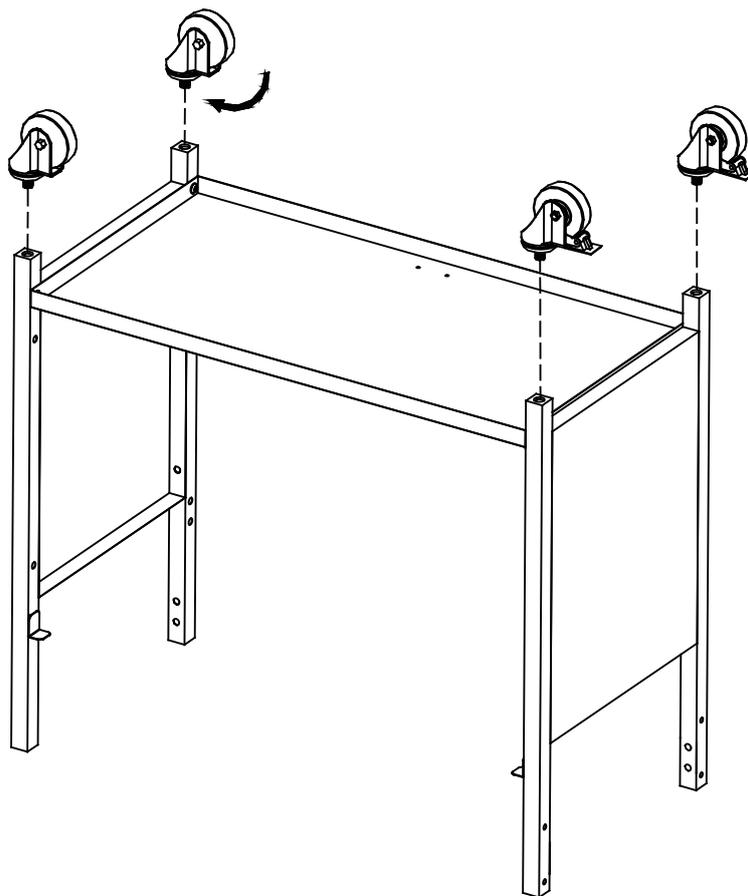
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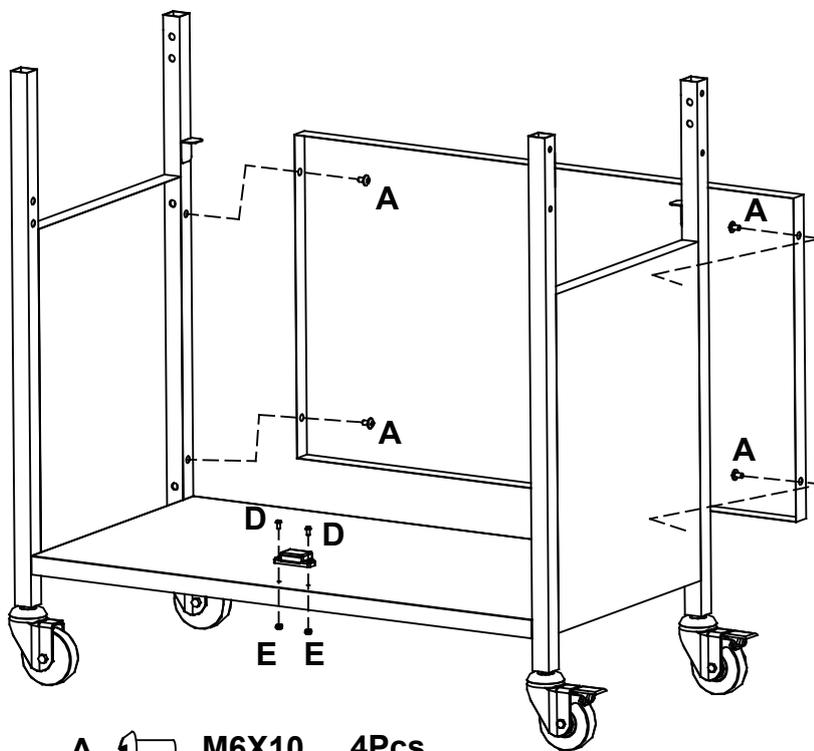
Step 2



Step 3



Step 4

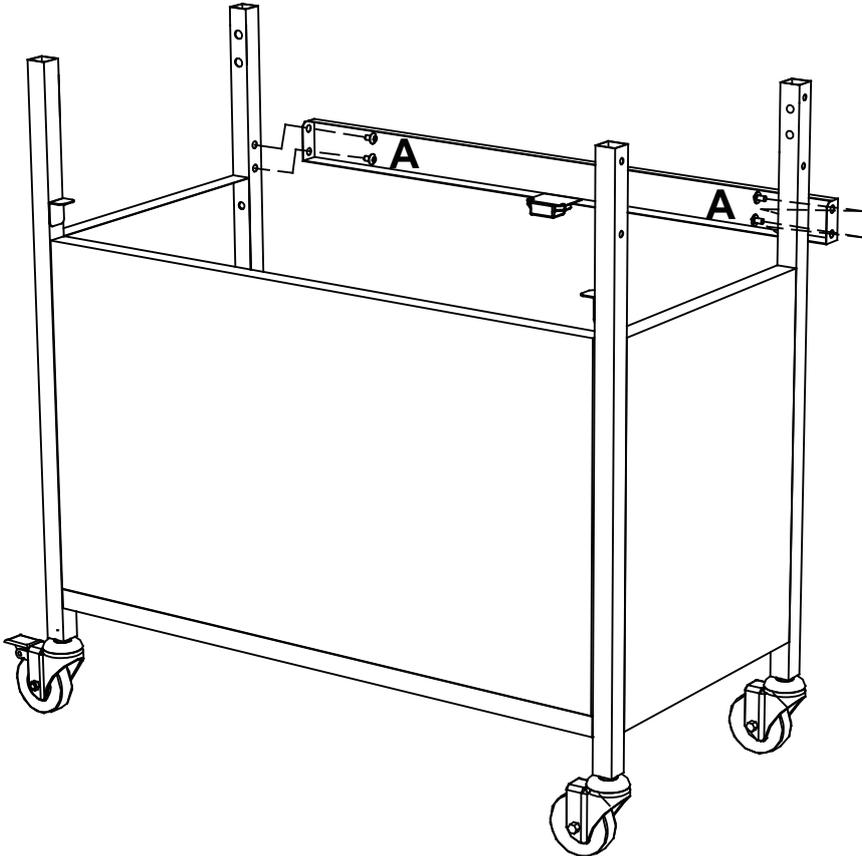


A  M6X10 4Pcs

D  M3X10 2Pcs

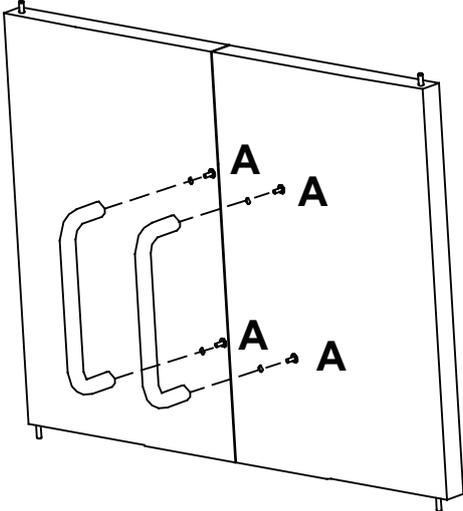
E  (M3) 2Pcs

Step 5



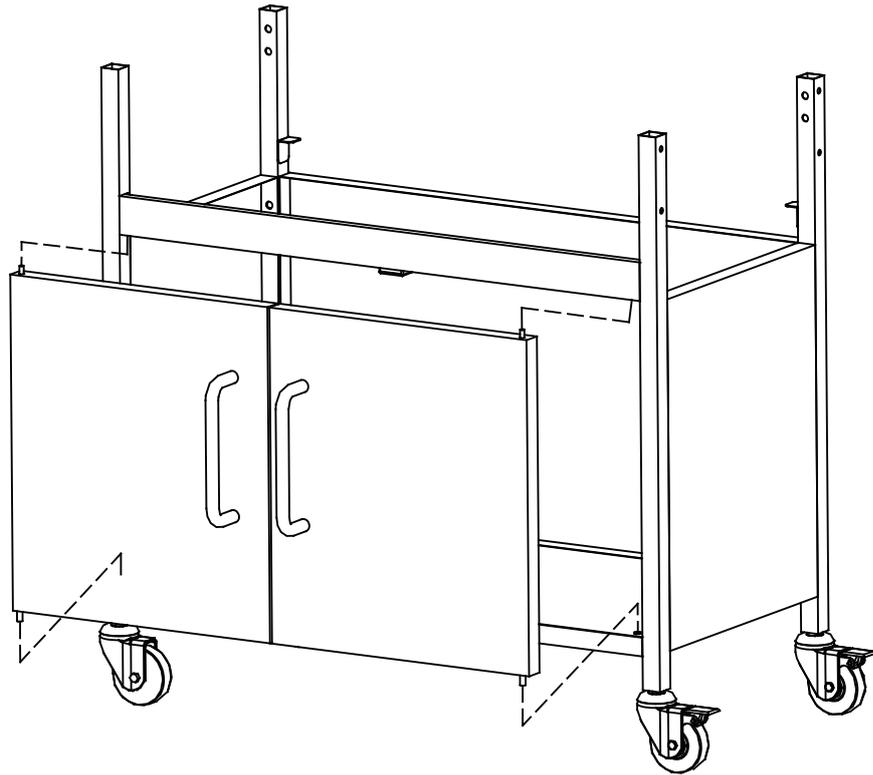
A  **M6X10 4Pcs**

Step 6

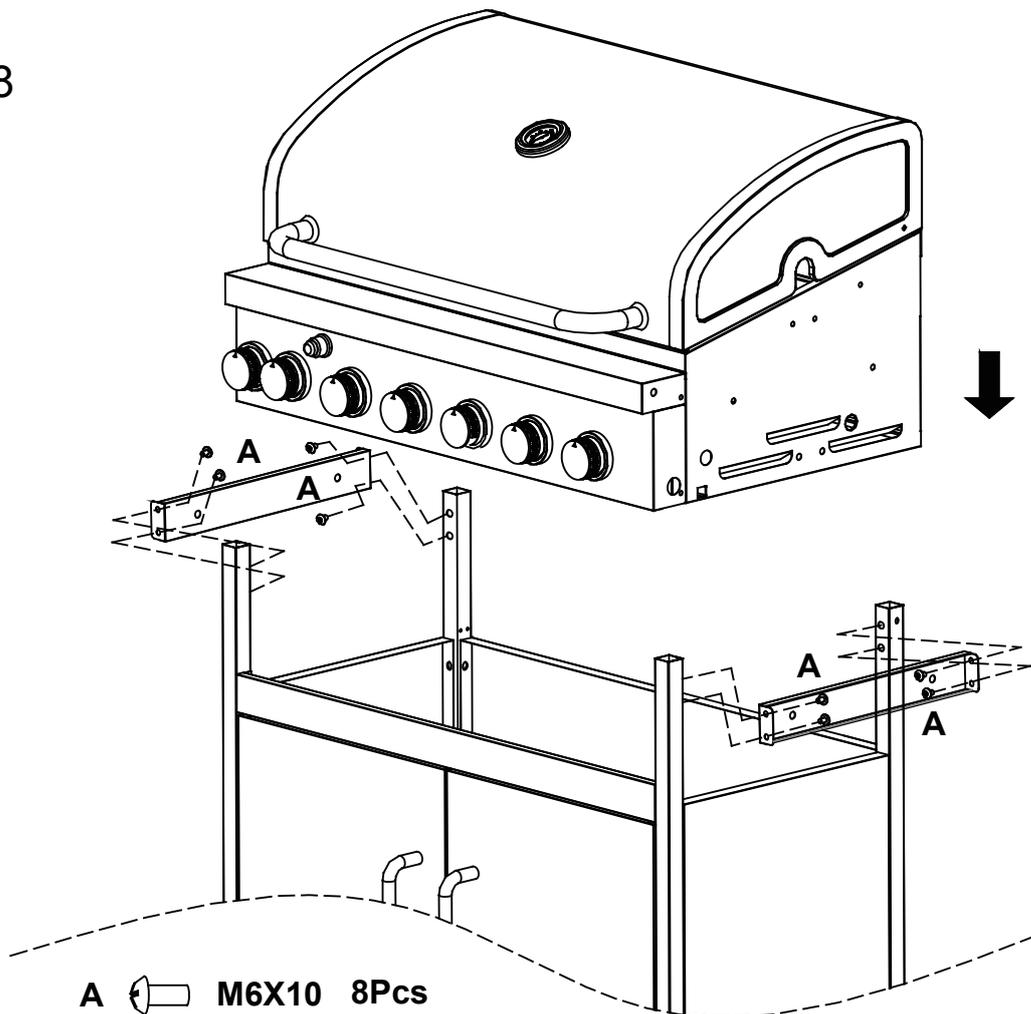


A  **M6X10 4Pcs**

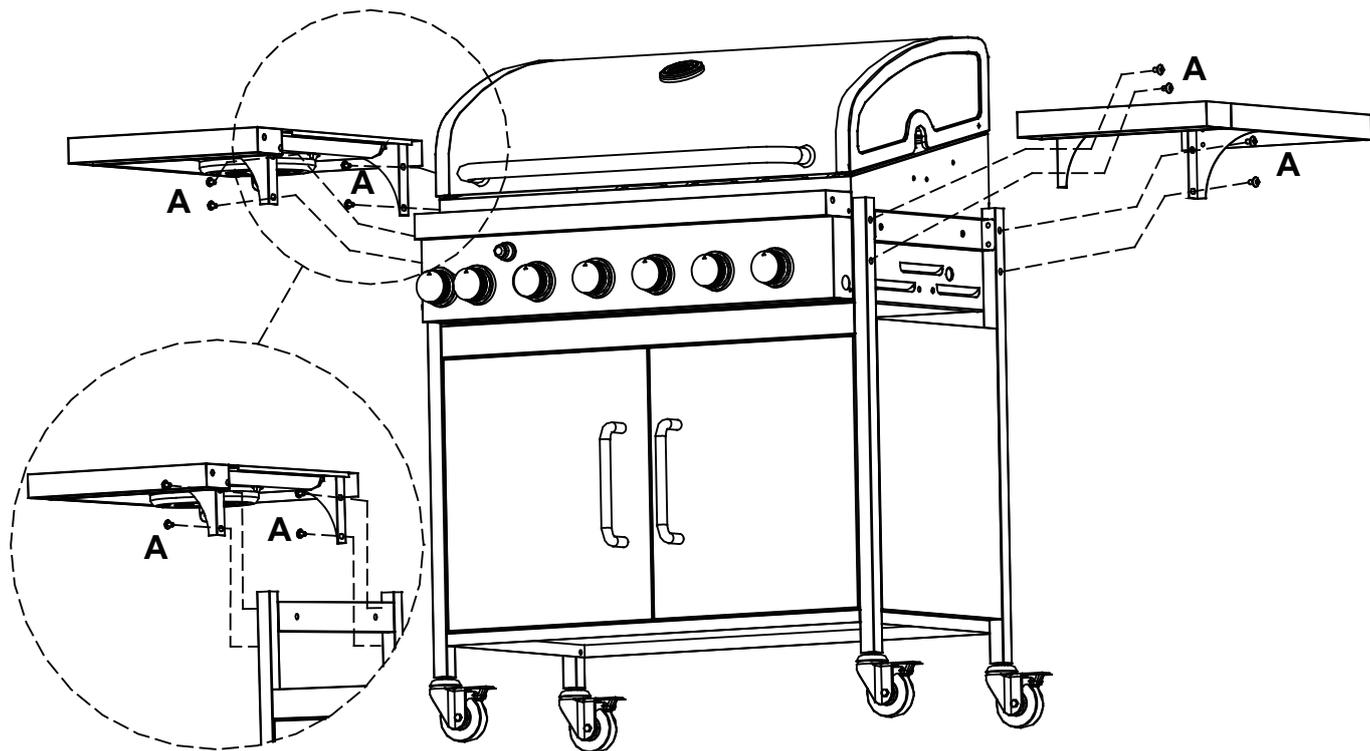
Step 7



Step 8

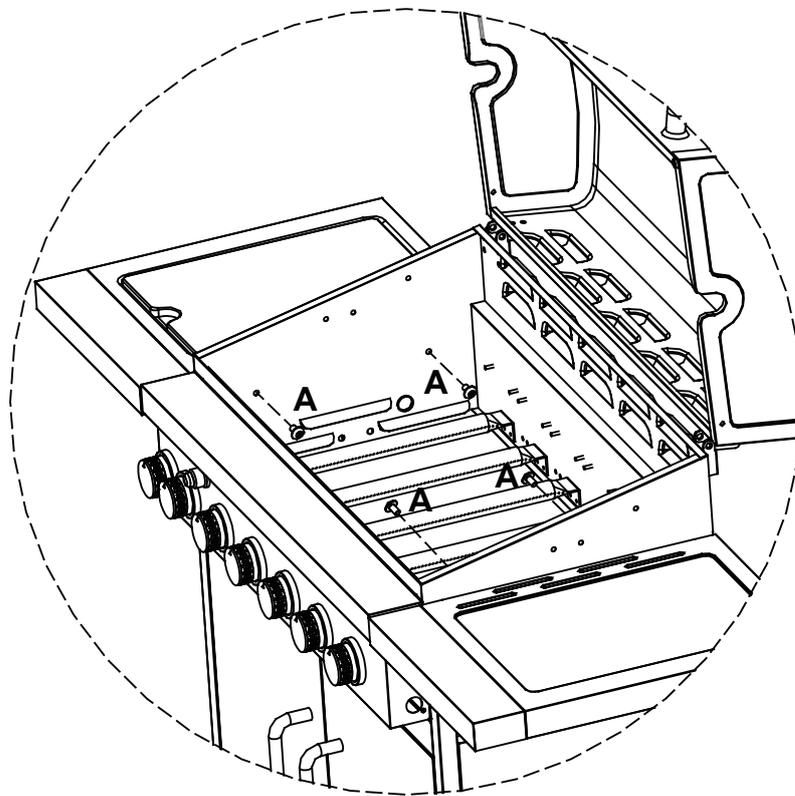


Step 9



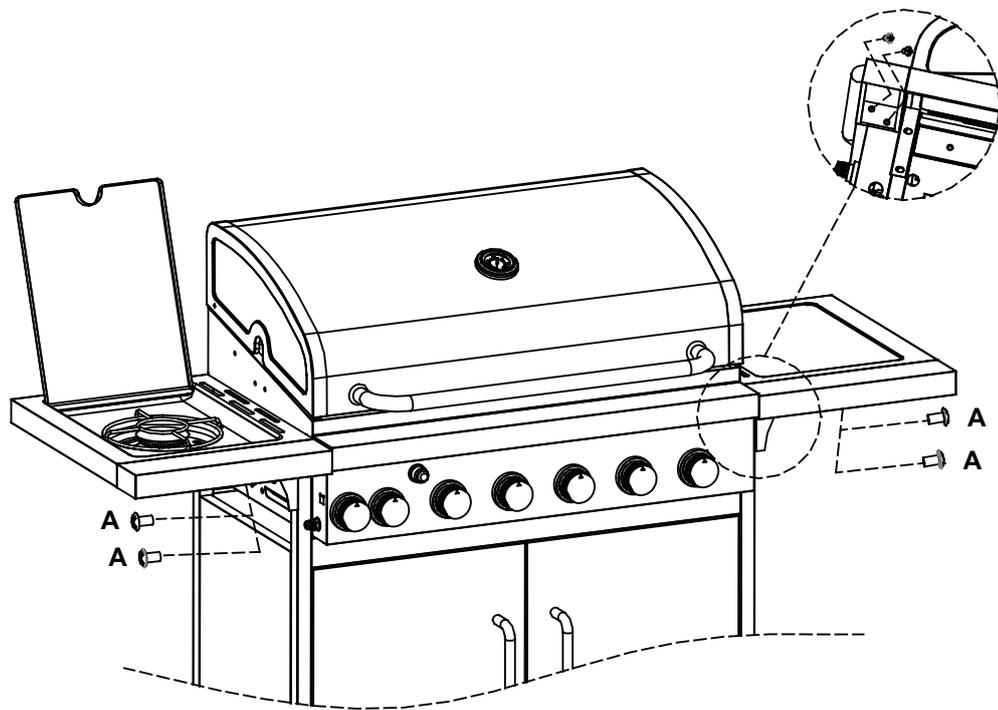
A  M6X10 8Pcs

Step 10



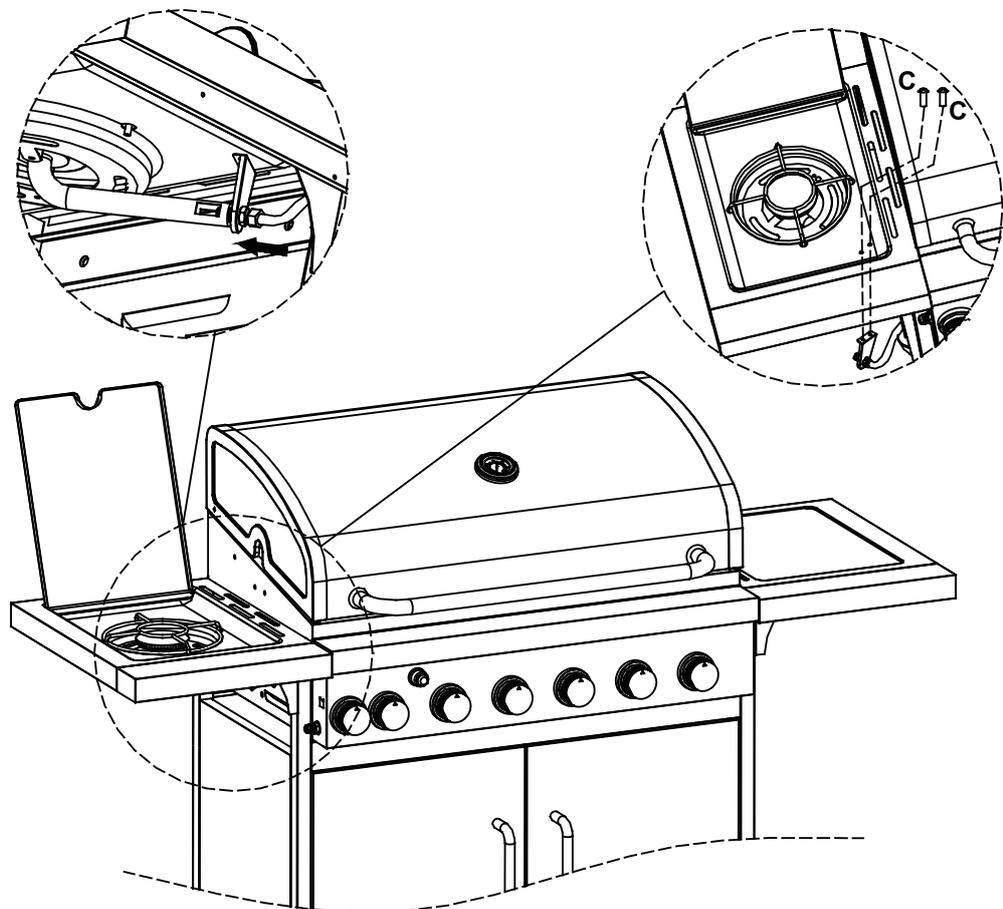
A  M6X10 4Pcs

Step 11



A  M6X10 4Pcs

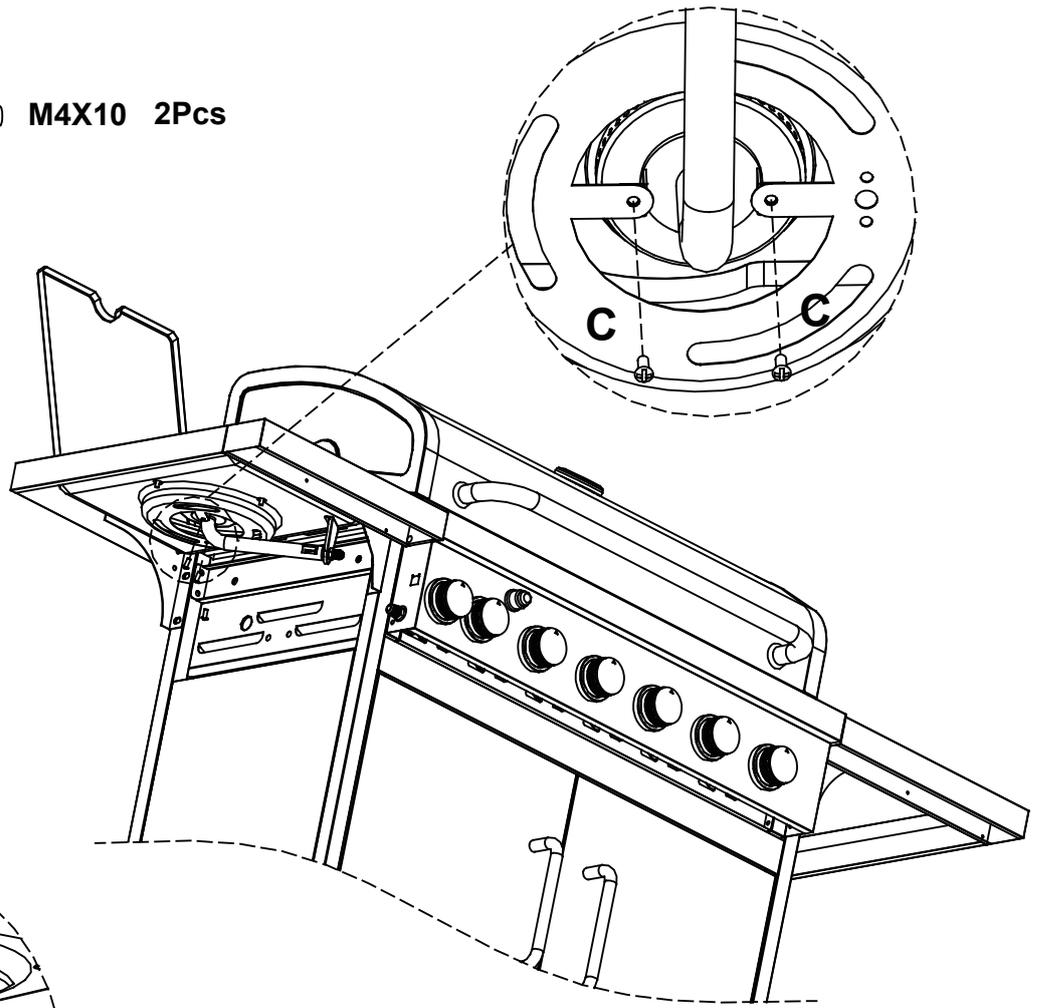
Step 12



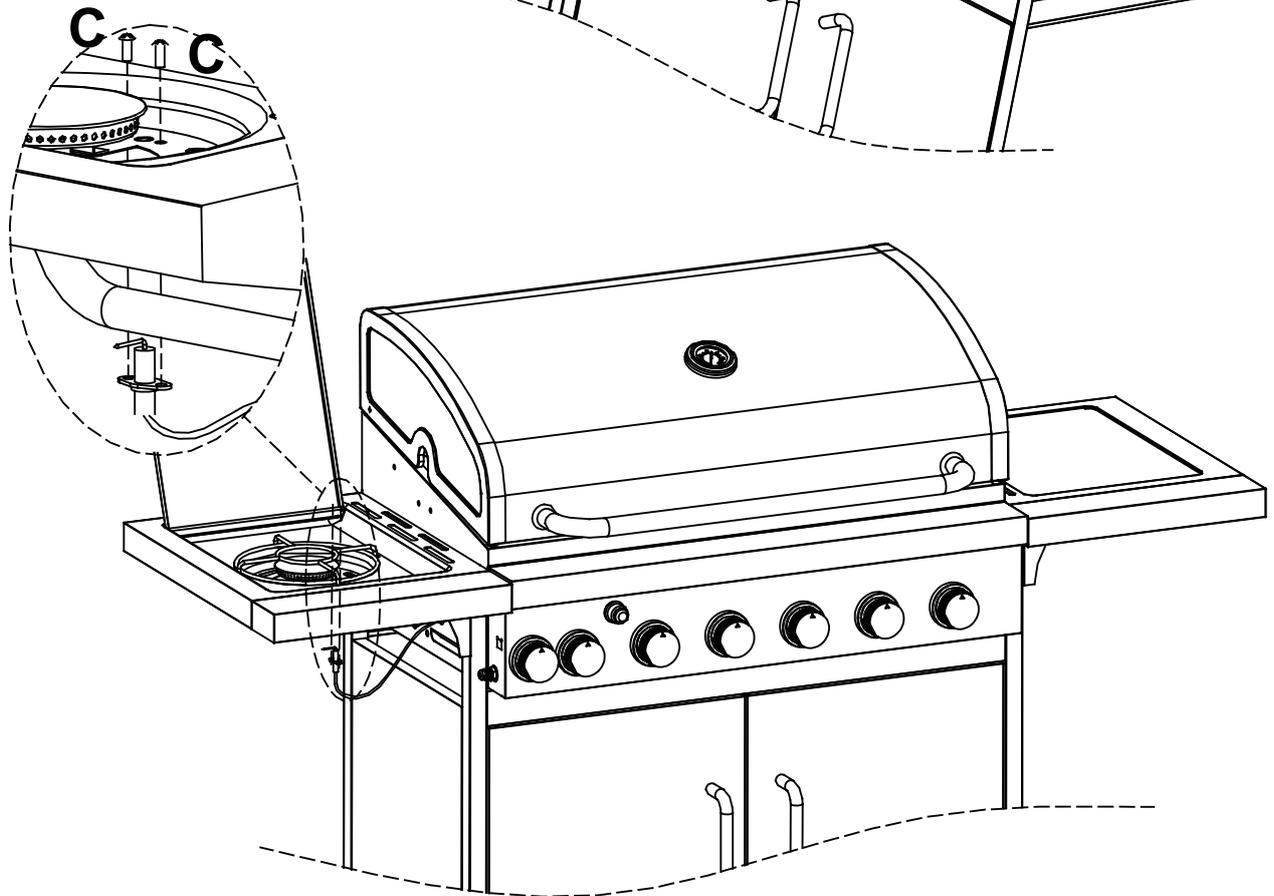
C  M4X10 2Pcs

Step 13

C  M4X10 2Pcs



Step 14



C  M4X10 2Pcs

Step 15

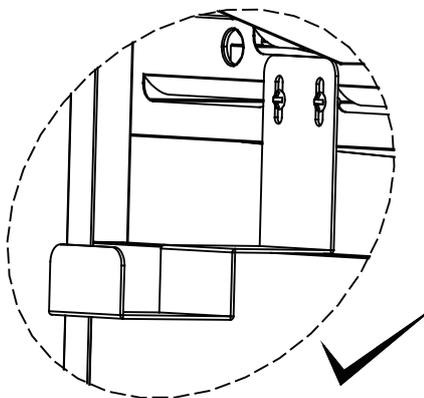
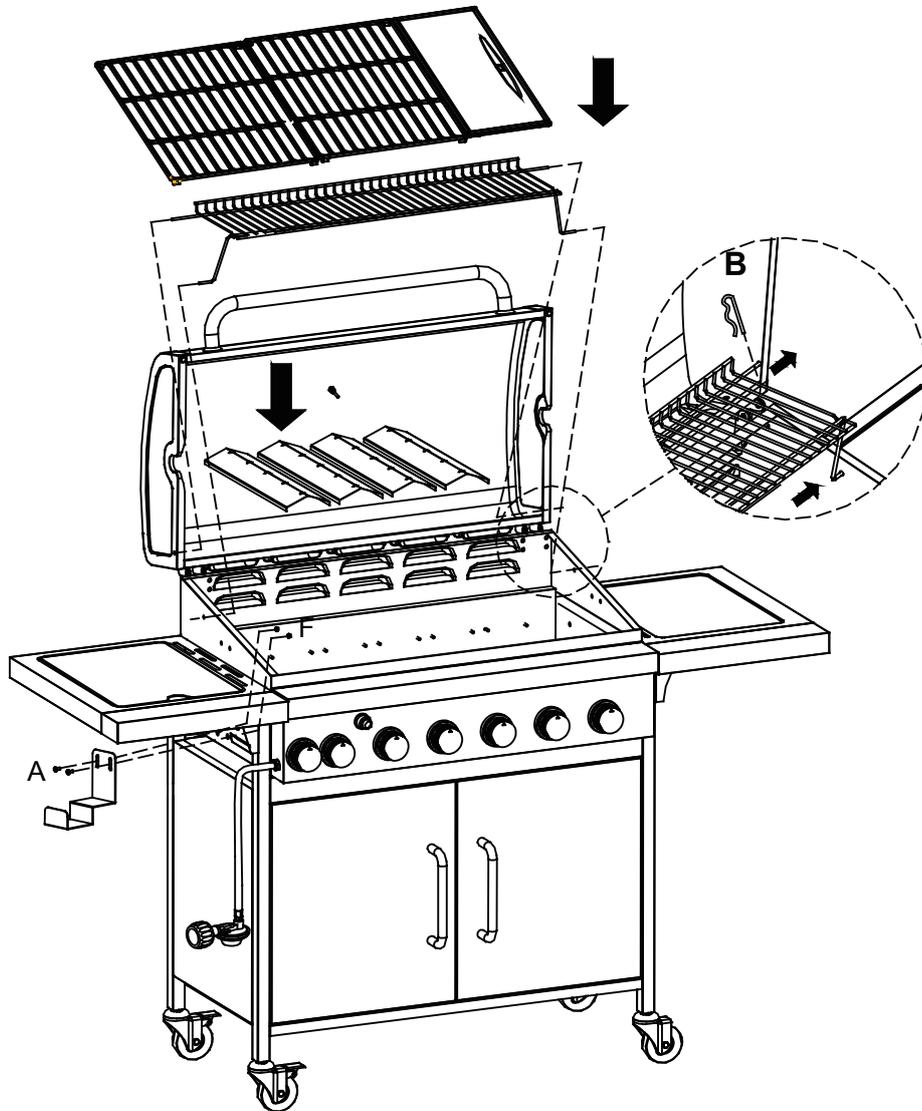
Insert side burner rack (27).

Attach cylinder hook (32) using 2X(A)M6X10+(F)M6X2.

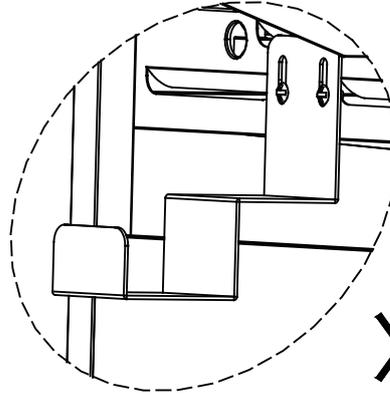
Place flamer tamers (5) over burners under cast iron grills.

Attach warming rack (3) securing with 2Xclip.

Place 2XCast iron grills(31) and plate (2) in BBQ.



**Correct Assembly : No Gap
Between Hook and Side Panel**

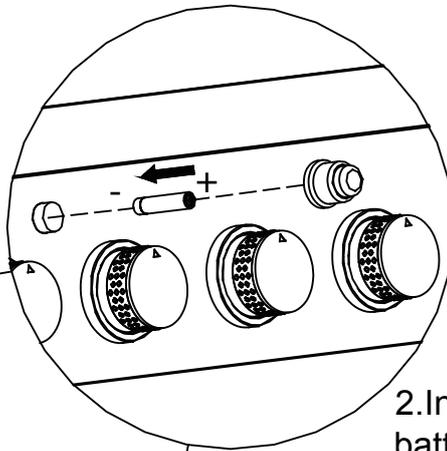
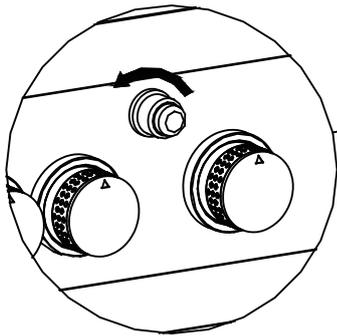


**Wrong Assembly : Has Gap
Between Hook and Side Panel**

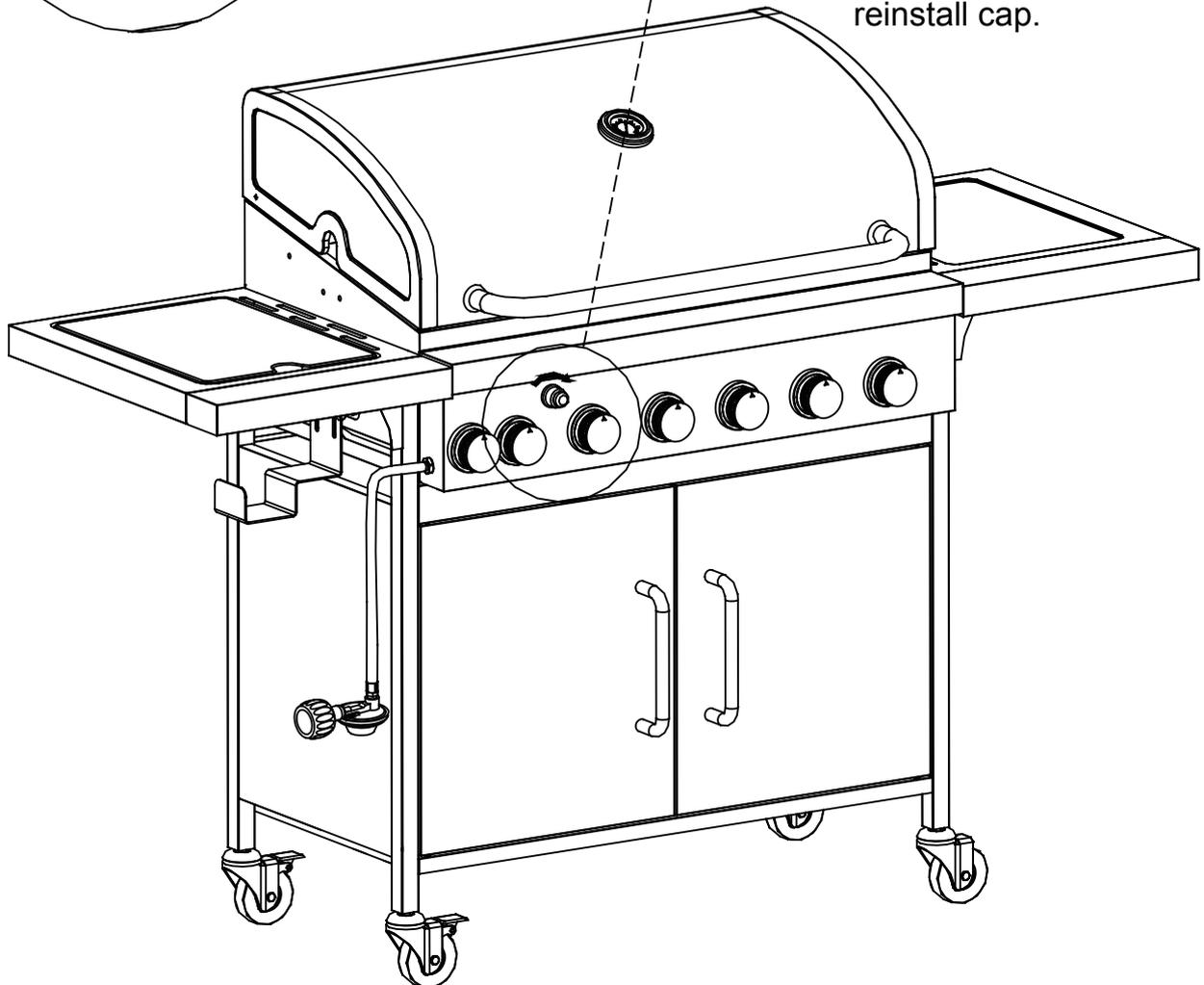
A		M6X10	2Pcs
B		Clip	2Pcs
F		(M6)	2Pcs

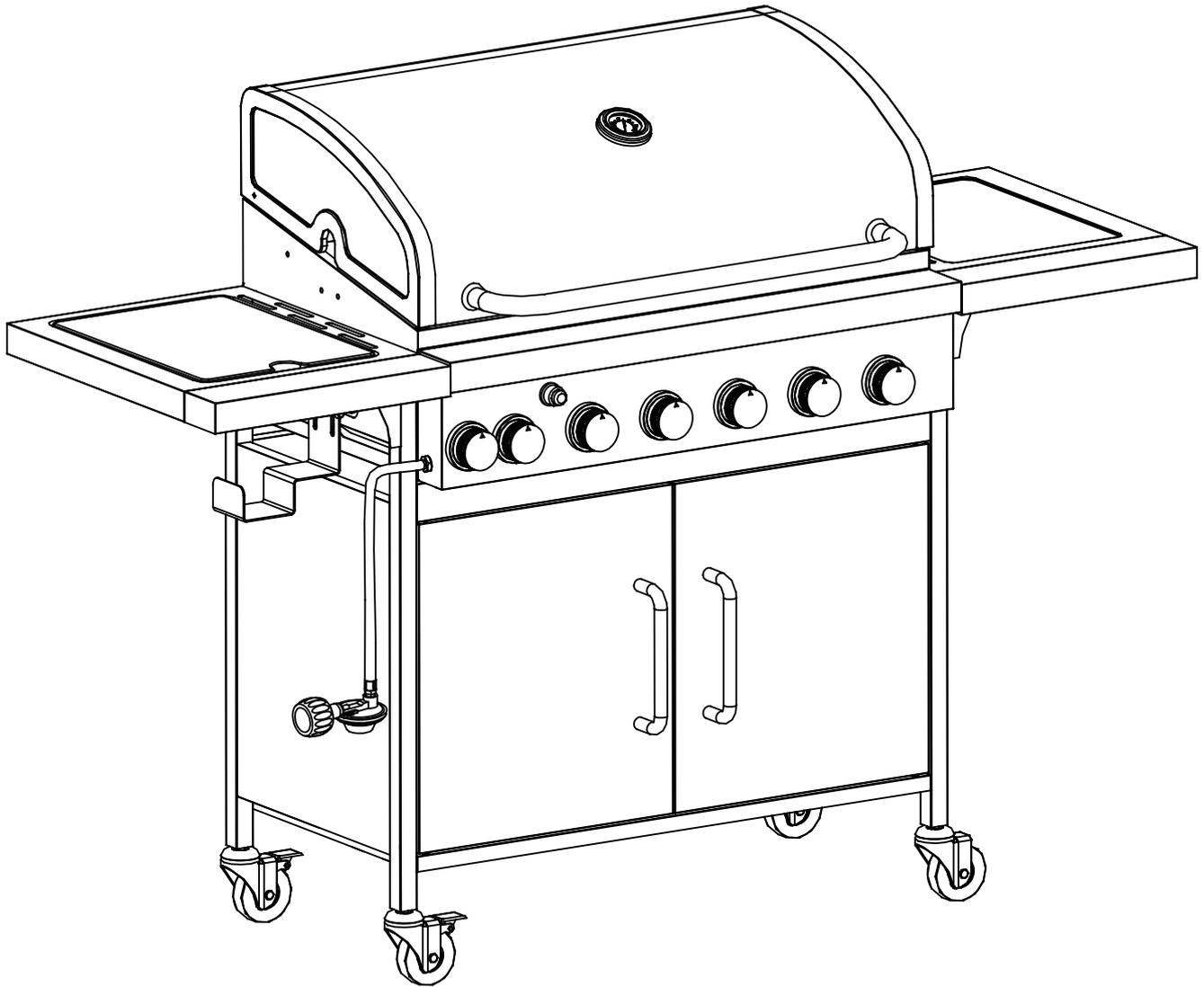
AAA 1.5v battery (not included), required to operate the side burner ignition

1. Unscrew the ignitor cap and remove



2. Install the "AAA" battery as shown and reinstall cap.





BEFORE USE CHECK FOR LEAKS

After the connection is made between hose assembly and BBQ valve, a leak test must be performed before the BBQ can be operated to check the connections are gas-tight.

**Never check for leaks with a naked flame, always use a soapy water solution
TO CHECK FOR LEAKS**

Make 1 cup of leak detecting solution by mixing one part washing up liquid with 3 parts water.

Ensure the control valve is "OFF".

Connect the regulator to the cylinder ensuring that the connections are secure then turn ON the gas.

Brush the soapy solution onto the hose and all joints. If bubbles appear you have a leak, which must be rectified by tightening the connections before use.

Retest after fixing the fault

Turn OFF the gas at the cylinder after testing.

If leakage is detected and cannot be rectified, consult your gas dealer.

GENERAL ASSEMBLY

Connecting & Disconnecting to Gas Source



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

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

Familiarise yourself with the general information and safety guidelines located at the front of this manual.

Check:

1. The cylinder is filled. A sloshing sound will be heard when shaken.
2. The BBQ control knobs are in the 'OFF' position.

Connecting

1. Ensure cylinder valve is in off position.
2. Check for any damage to either the cylinder connection or the hose. NEVER attempt to use damaged equipment.
3. When connecting the hose to the cylinder tighten the nut on the regulator to the cylinder valve by hand.
4. Slowly and smoothly open the cylinder valve fully. If a leak can be heard at either end of the hose turn cylinder off and tighten joint. Wait 5 minutes before re-testing and use a soapy water solution to check the joint. If bubbles appear the connection will need to be re-tightened.

Disconnecting

1. Ensure the BBQ control knobs are in the 'OFF' position.
2. Ensure cylinder valve is in the off position.

For storage and cylinder exchange, disconnect hose at the cylinder only. DO NOT disconnect hose from appliance.



IMPORTANT: The appliance control knob must be in the 'OFF' position before opening the cylinder valve.

Regulator Safety Feature

All QCC regulators (the part that attaches to the gas cylinder to regulate the flow of gas) have a safety feature called an Excess Flow Valve included that restricts gas flow in the event of a gas leak. You can inadvertently activate this safety feature without having a gas leak. This typically occurs when you turn on the gas using the barbecue control knob before you turn on the gas cylinder valve. **If the gas regulator safety feature activates, the barbecue will operate with reduced output as gas flow is restricted.**

These steps should be taken first to reset the gas regulator safety device:

1. Ensure the barbecue hood is open.
2. Turn gas cylinder valve off.
3. Turn off all control knobs.
4. Disconnect the regulator from the gas cylinder.
5. Wait 30 seconds.
6. Reconnect the regulator to the gas cylinder.

7. Leak test the connection using a soapy water solution. Ensure no bubbles appear before proceeding.
8. Slowly open the gas cylinder valve all the way. Do not put excessive force on the valve at the full open position, to avoid damaging the valve.
9. Light barbecue as per the instructions provided.

Operation

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

The regulator supplied with this BBQ is equipped with a safety mechanism called an Excess flow Valve. To avoid tripping this device, which will prevent full gas requirement reaching the BBQ, it is vital that the following actions are taken prior to igniting the BBQ.

Prior to opening the gas cylinder valve make sure all BBQ control valves are in the "OFF" position.

Next open the gas cylinder valve opening the first half turn slowly and smoothly before opening the gas valve fully.

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 oil or vegetable oil before each barbecuing session.

Line the drip tray with aluminium foil then place a uniform layer of clean dry sand or absorbent kitty litter 1cm deep into the tray. This will absorb excess cooking fat making clean ups easier.

Lighting Procedure

Before lighting your barbecue for the first time, read the instructions fully to ensure the barbecue is assembled correctly and is ready for use. Remove all point-of-sale material from the barbecue.



IMPORTANT: The appliance control knob must be in the 'OFF' position before opening the cylinder valve.

Lighting the Barbecue Main Burners

- Open the barbecue hood before lighting. Never light your barbecue with the hood closed
- **VERY IMPORTANT: Always ensure all BBQ control knobs are in the "OFF" position before slowly and smoothly opening the gas control valve on the LPG cylinder**
- The ignitor is built in to the valve. To ignite each burner simply push and turn the desired control knob anti-clockwise to the high position. You will hear the valve click as it sends a spark to the pilot flame. The pilot flame will ignite and send a long flame down the side of the BBQ burner to ignite it.
- Repeat this process to ignite the remaining burners as required
- If burner fails to ignite after following the procedure above; turn all the BBQ control knobs to OFF position. Close the LPG cylinder valve. Wait 5 minutes. Re-attempt all of the above

steps. If the BBQ still fails to light, please refer to the Manual Lighting Instructions

- Confirm each burner is alight before attempting to light another burner.
- After ignition, turn the burners to the high position for 3-5 minutes in order to pre-heat the BBQ. This should be done before each cooking session. **ALWAYS REMEMBER TO NEVER LEAVE THE BBQ UNATTENDED WHEN IN OPERATION.**
- After completion of preheating, turn the burners to the low position for best cooking results.

Manual Lighting Instructions

- Open the barbecue hood before lighting. Never light your barbecue with the hood closed.
- **VERY IMPORTANT: Always ensure all BBQ control knobs are in the "OFF" position before slowly and smoothly opening the gas control valve on the LPG cylinder**
- Insert lit match through the match lighting hole on the left or right side of the barbecue and place near left or rightmost burner
- Push and turn the applicable control knob anti-clockwise to high position. The burner should light within 5 seconds.
- When the burner is lit, turn the remaining burners on one-by-one from left to right or right to left.

Lighting the Side Burner

- Lift the side burner cover open. Never ignite your side burner with the side burner cover closed.
- **VERY IMPORTANT: Always ensure all BBQ control knobs are in the "OFF" position before slowly and smoothly opening the gas control valve on the LPG cylinder**
- From the OFF position, turn knob to HIGH position and push the SIDE BURNER IGNITOR button. A continuous clicking sound will indicate the sparking of the ignitor. If burner does not light after 5 seconds, turn OFF, wait 2 minutes and repeat procedure.

Manual Lighting Instructions

- If for some reason the ignitor fails to produce a spark at the electrode, the side burner can be manually lit.
- Lift open the side burner cover
- **VERY IMPORTANT: Always ensure all BBQ control knobs are in the "OFF" position before slowly and smoothly opening the gas control valve on the LPG cylinder**
- Strike and carefully place a match approximately 1-2cm from the burner
- Push and turn the side burner control knob anti-clockwise to the high position. The side burner should ignite within 5 seconds.
- If the burner does not light after 5 seconds, turn the control knob to OFF position and wait a few minutes for the gas to dissipate before repeating the above procedure to re-ignite.
- If the side burner does not light with the first few attempts of match lighting, there is a problem with the gas supply. Turn off the gas at the burner and LPG cylinder. DO NOT attempt to operate the grill until the problem is found and corrected. See "Trouble Shooting" section at the rear of this manual for extra help.

Grill Cooking

The burners heat up the flame tamers underneath the grill, which in turn heat 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 flavour.

Plate Cooking

The burners heat the plate directly, which then cooks the food on contact. Plates allow for the cooking of smaller items, such as seafood, which could fall through the spaces of a grill. They are also suitable for cooking items that require high-temperature / short-duration cooking, such as vegetables and smaller cuts of fish. Similarly, it can be used in exactly the same way as a griddle in the kitchen, for searing steaks, cooking eggs, etc. Alternatively, it can be used for heating pans or keeping food warm.

Roasting Hood Cooking

Barbecues equipped with a roasting hood give the option to form an 'oven' for roasting or baking food, such as joints of meat or whole chickens, etc. More even cooking of food will actually be achieved by using the barbecue with the hood down. **However, this should only be done with the burners on low.**

For best results, place the food you wish to bake or roast on a metal baking tray and set it on one side of the cooking grill.

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 steam can be released on opening.

Warming Rack

Warming racks are a convenient way to keep cooked food warm or to warm items such as bread rolls. It is advisable to place food (particularly fatty foods) to the front of the warming rack to avoid the possibility of juices and fat running down the back of your barbecue. Always check that your warming rack is properly fitted before use.

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 (and foil liner, if applicable) 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 foil liner, if applicable) 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 OFF.
- . 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 or lid is open during this process.

Turning Off Your Barbecue

When you have finished using your barbecue, turn all the control valves fully clockwise to the "Off" position then switch off the gas supply at the bottle.

Wait until the barbecue is sufficiently cool before closing its 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 handle hot parts with unprotected hands. Never douse the barbecue with water when the surfaces are hot.

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. Heavy-duty barbecue covers and other accessories are available from your local stockist.

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.

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.

A chrome cleaner may be used on chrome parts if required. To prevent rusting, wipe chrome plated warming racks etc. with cooking oil after rinsing and drying.

Cooking Surfaces & Warming Rack

When the barbecue has cooled, clean it 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. To protect the cast iron cooking surfaces; when clean and dry, apply a light coat of cooking oil to the cooking surfaces. 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.

Burners

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 Tamers

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.

Drip Tray

After every use empty and clean the drip tray (and foil liner, if applicable) 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.

Barbecue Hood and Control Panel

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. **Pay particular attention to the section called "Care and Protection of Stainless Steel Surfaces".**

Fixings

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

Storage

Ensure the barbecue is properly cooled before covering or storing. Store your barbecue in a cool dry place.

Cover the burners with aluminium foil in order to prevent insects or other debris from collecting in 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.

VERY IMPORTANT INFORMATION

CARE AND PROTECTION OF STAINLESS STEEL SURFACES

Your BBQ features Stainless Steel components, using moderate grade Stainless Steels.

All Stainless Steel grades require a level of care and protection to retain their appearance. **Stainless Steels are not immune to corrosion and neither are they maintenance-free, contrary to popular public perception.** Even the highest marine grades of Stainless Steel require frequent cleaning with fresh water to avoid oxidation and other corrosive issues.

Modern tastes dictate that your BBQ features Stainless Steel with a brushed finish. This brushed finish is attained by running Stainless Steel sheets through an abrasive process that removes the mirror finish and leaves the brushed finish. Brushed-finish Stainless Steel requires frequent cleaning and care, to maintain its quality of appearance. Without adequate care it is realistic to expect that it will show signs of corrosion in time.

Stainless Steel is definitely not a maintenance-free material. Cleanliness and Stainless Steel are closely related.

After assembly, **we recommend that owners apply a thin layer of Olive Oil with a clean cloth, to all exposed Stainless Steel areas.** This should then be polished in and buffed off with another clean cloth to a non-oily finish. This process will aid protection against dirt and other corrosive contaminants, by providing a temporary food-safe shield. The Olive Oil layer also makes later polishing and removal of fingerprints easier. This process should be repeated frequently when cleaning your grill.

You may have bought a protective cover for your BBQ. It is recommended that a BBQ cover should be used at all times when the BBQ is not in use to protect your investment. **However it is vital to understand that unless the BBQ is cool, clean and dry when the cover is fitted, use of a cover can in fact be detrimental.** A cover placed on a warm, wet or unclean BBQ (or any mix of these factors) can in fact be a very effective corrosion breeder!

For this reason, **the BBQ should always be cool, cleaned of any surface contaminants or dirt and be thoroughly dry before a protective cover is fitted.** This is especially important before a BBQ is stored for any length of time i.e. if the BBQ doesn't get frequent use, or when the BBQ is stored away over winter months.

In order to maintain the quality of the finish of your Stainless Steel BBQ, the owner must be vigilant with care and maintenance according to this advice.

Look after your investment carefully and it will serve you well for many years to come.

Troubleshooting

Problem	Possible Cause	Solution
Burner will not light using the ignition system	LPG gas bottle is empty	Replace with full bottle
	Faulty regulator	Have regulator checked or replaced
	Obstructions in burner	Clean burner
	Obstructions in gas jets or gas hose	Clean jets and gas hose
	Electrode or ignition button wire is loose or disconnected on electrode or ignition unit	Reconnect wire
	Electrode or wire in damaged	Change electrode and wire
	Faulty ignition button	Change ignitor and / or button
Burner will not light with a match	LPG gas bottle is empty	Replace with full bottle
	Faulty regulator	Have regulator checked or replaced
	Obstructions in burner	Clean burner
	Obstructions in gas jets or gas hose	Clean jets and gas hose
	Incorrect electrode gap / Bent collector box	The gas collector box around the electrode needs to be in line with the burner with a gap of 3 to 4mm between the end of the electrode and the tag on the end of the collector box. Realign the collector box as required.
Low flame or flashback (fire in burner tube – a hissing or roaring noise may be heard)	LPG gas bottle too small	Use larger bottle
	Excess Flow Valve has been tripped	Follow instructions on separate sheet called "Important Information regarding correct BBQ Ignition Procedure"
	Obstructions in burner	Clean burner
	Obstructions in gas jets	Clean jets and gas hose
	Windy conditions	Use BBQ in a more sheltered position
Gas valve knob difficult to turn	Gas valve jammed	Replace gas valve

PLEASE NOTE:

To allow the regulator to always deliver adequate pressure of gas to the BBQ, always ensure:

1. All BBQ control knobs are in the 'OFF' position prior to opening the tap on the gas cylinder valve
2. When opening the cylinder valve, open the first ¼ to ½ turn slowly before opening the cylinder valve fully.

For reference and correspondence record your serial number here.
(see sticker on side of BBQ body)

Serial No. _____

This number may be required when ordering spares parts or accessories.
A part reference number may also be required where applicable.