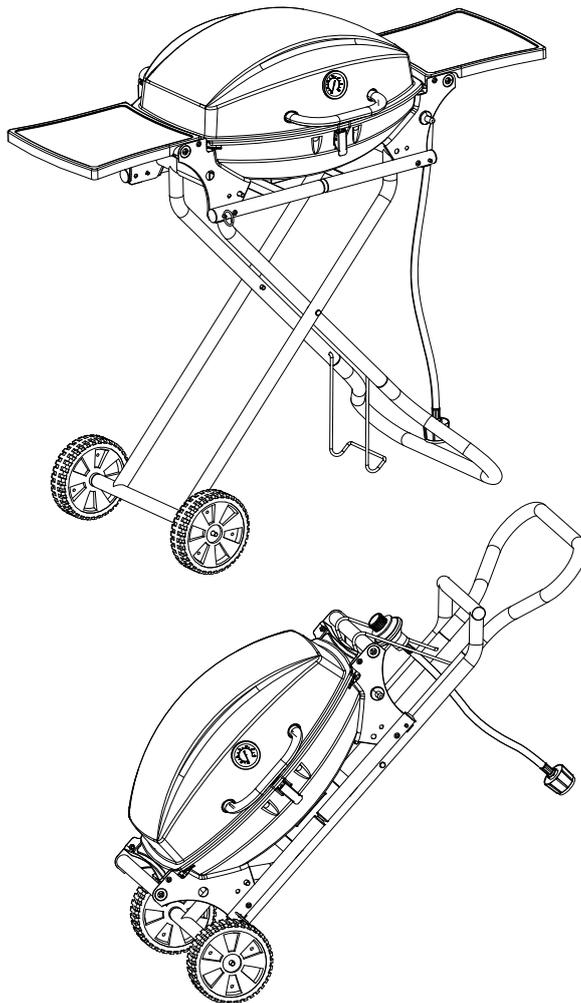


# **GASCRAFT®**

## **Portable Gas BBQ With Trolley**



**Model No. G1013-NZ**  
**FOR OUTDOOR USE ONLY- OPERATES ON NZ LPG**  
Retain these instructions for future use.

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**IMPORTANT: DO NOT LEAVE THIS BBQ UNATTENDED WHEN LIT AND IN USE**

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# GENERAL INFORMATION

## Gas Installation Code

This BBQ is to be used with NZ LPG only (9kg LPG cylinder) or with propane (1lb disposable propane canister).



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 Clearance from combustible materials must be: Rear - 600mm, Sides - 600mm, Overhead - 600mm.

## Hose & Regulator Safety

The regulator (Part 06) supplied with the barbecue is suitable for LPG only.

Connecting regulator (Part 06) and hose (Part 07) which is supplied with the barbecue is suitable for LPG only.

A gas regulator adjusted to have an outlet pressure of 2.75kPa is supplied for connection to the gas 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 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 outdoors in a well-ventilated, 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 affixed the underside of the side shelf.



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 be only used with the hose assembly and regulator supplied. Your barbecue is designed for use with 1lb. disposable propane cylinder or 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.

# 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.

 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.

 Read carefully before assembling and operating your barbecue.

 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 grease box before moving.

## 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.

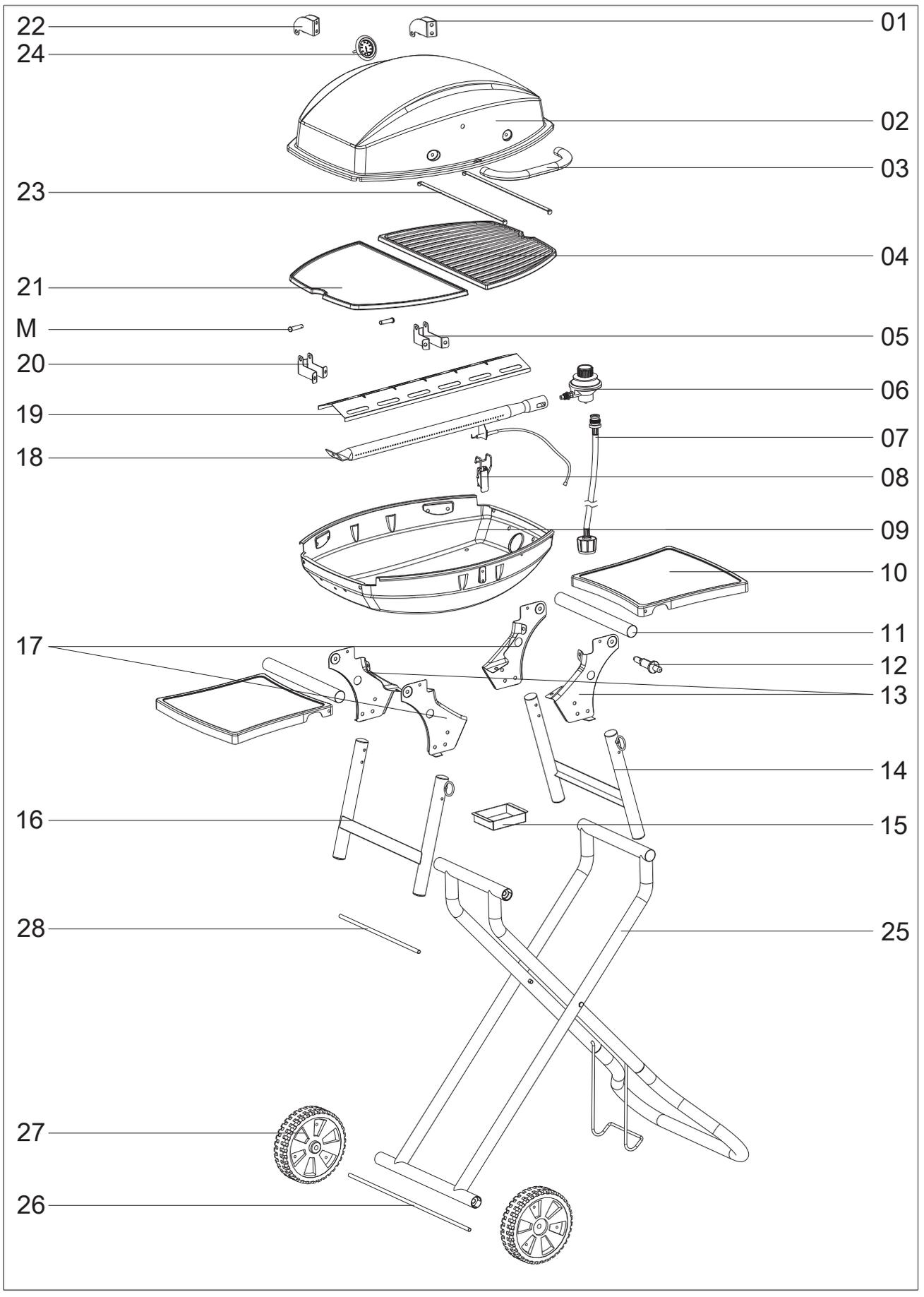
## TECHNICAL INFORMATION

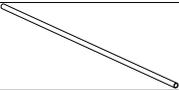
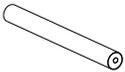
GASCRAFT PORTABLE GAS BBQ WITH TROLLEY	
Model No	G1013-NZ
Gas Consumption MJ/h	15.12MJ/h
Injector Size	1.0mm
Gas Type:	NZ LPG (I <sub>3B/P</sub> 30mbar)
Gas Pressure	2.75kPa
Min/Max Pressure	2.0-3.5kPa
Max Test Pressure	14kPa
Marketed by : <b>The Warehouse Limited</b> PO Box 34-470 , Takapuna, Auckland , New Zealand	
Made in China	
<b>FOR OUTDOOR USE ONLY</b>	
<b>FOR CORRECT OPERATION REFER TO INSTRUCTIONS PROVIDED</b>	



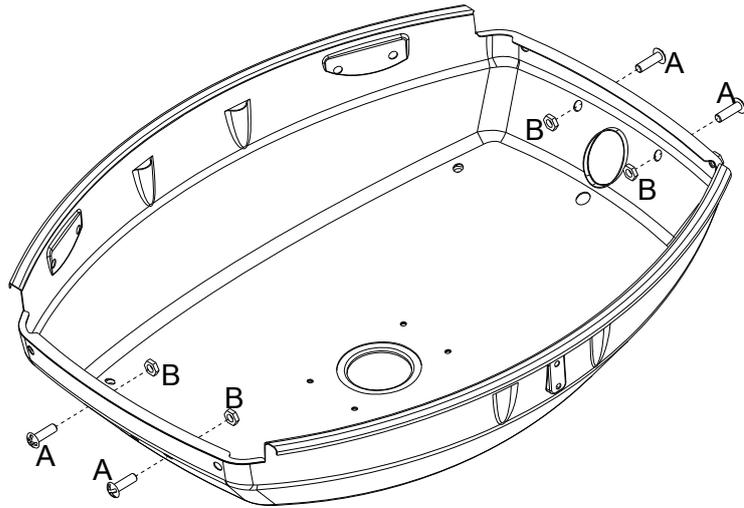
**1008 CQ 2875**





NO.	Description	Figure	Q'TY	NO.	Description	Figure	Q'TY
01	Hood Hinge - Right		1	21	Cooking Plate		1
02	Hood		1	22	Hood Hinge - Left		1
03	Hood Handle		1	23	Bracket		2
04	Cooking grill		1	24	Thermometer		1
05	Firebowl Hinge - Right		1	25	Leg		1
06	Regulator		1	26	Wheel Axle		1
07	Hose assembly		1	27	Wheel		2
08	Clip		1	28	Axle		1
09	Fire bowl		1	A	M6X15 Screw		8
10	Side Shelf		2	B	M6 Nut		21
11	Support Tube of Side Shelf		2	C	M6X10 Screw		17
12	Ignitor		1	D	M4X10 Screw		2
13	Fire bowl Support Plate A		2	E	M4 Nut		2
14	Right Leg Assembly		1	F	M5X35 Screw		4
15	Grease Box		1	G	M5 Nut		8
16	Left Leg Assembly		1	L	M5X10 Screw		6
17	Fire bowl Support Plate B		2	K	Clip		2
18	Burner		1	M	Hinge Axle		2
19	Flame Tamer		1	N	M8 Nut		4
20	Firebowl Hinge - Left		1				

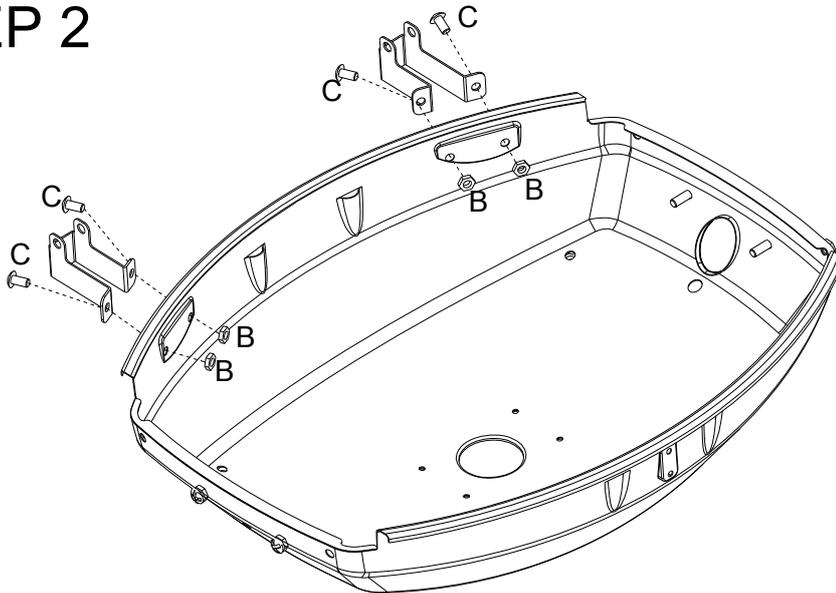
# STEP 1



A  M6X15 Screw 4Pcs

B  M6 Nut 4Pcs

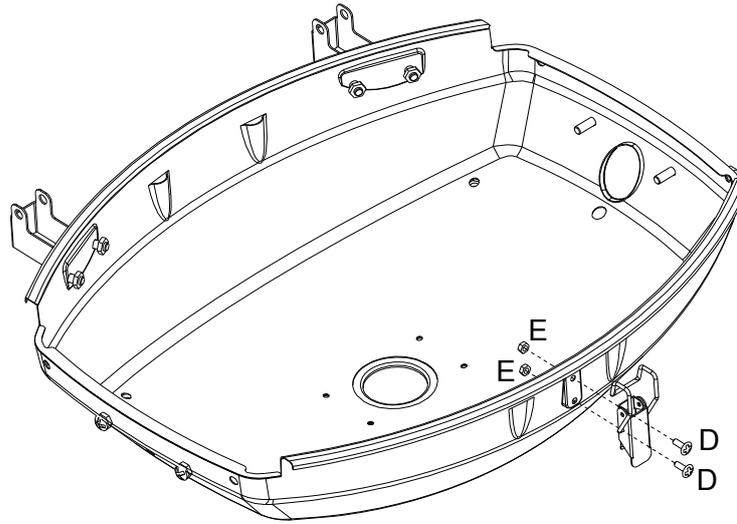
# STEP 2



C  M6X10 Screw 4Pcs

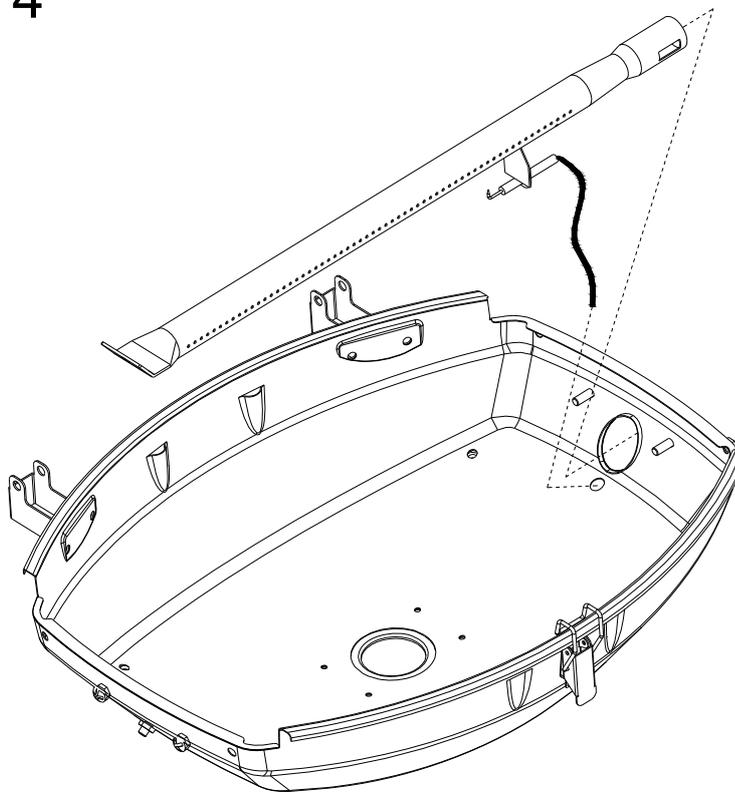
B  M6 Nut 4Pcs

# STEP 3

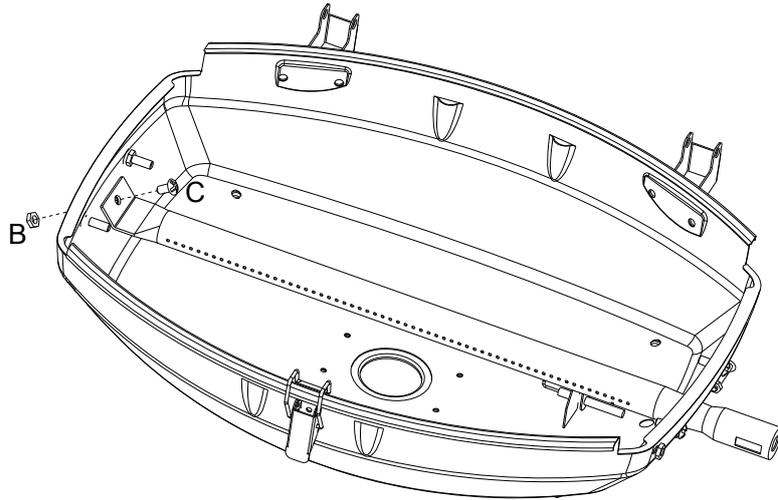


- D  M4X10 Screw 2Pcs
- E  M4 Nut 2Pcs

# STEP 4

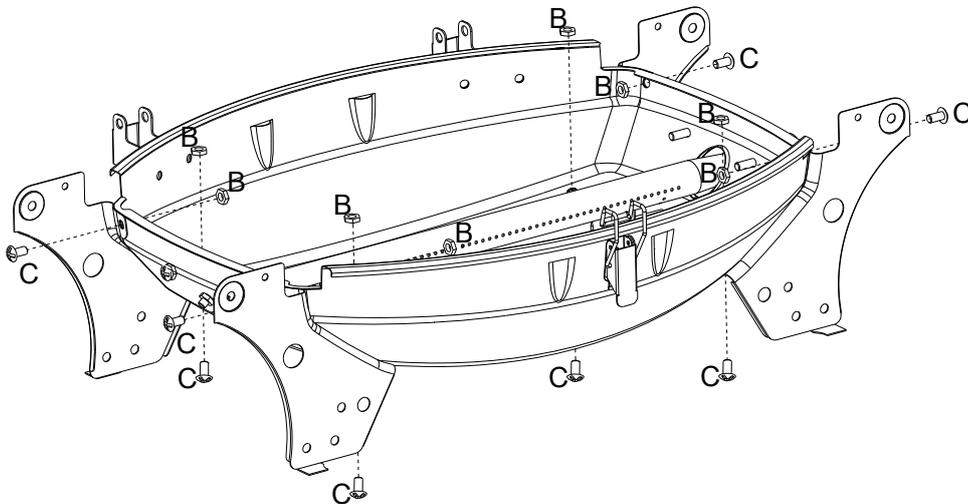


## STEP 5



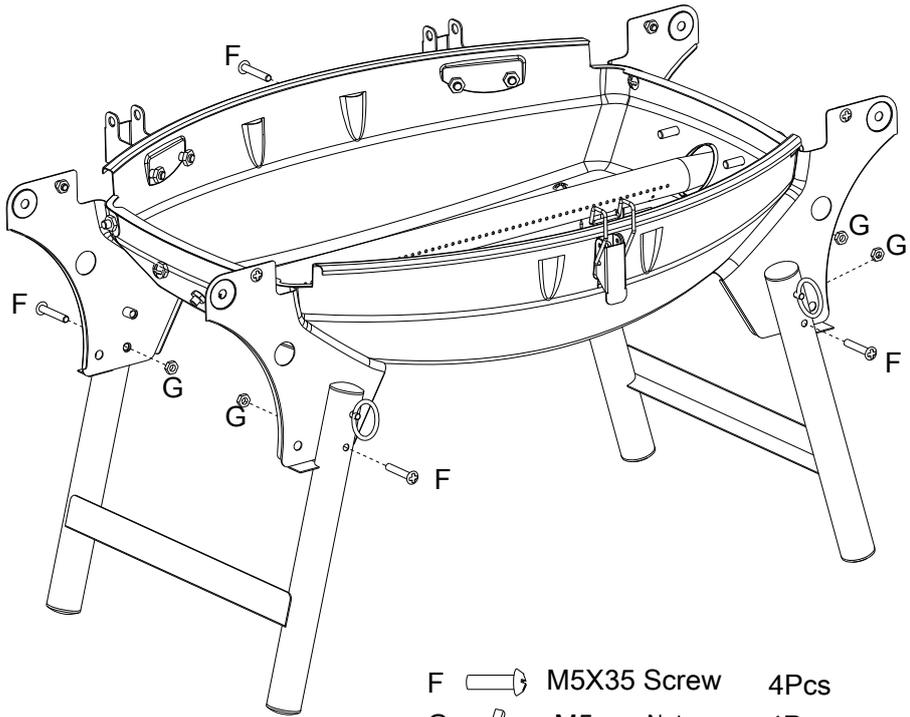
- C  M6X10 Screw 1Pcs  
B  M6 Nut 1Pcs

## STEP 6



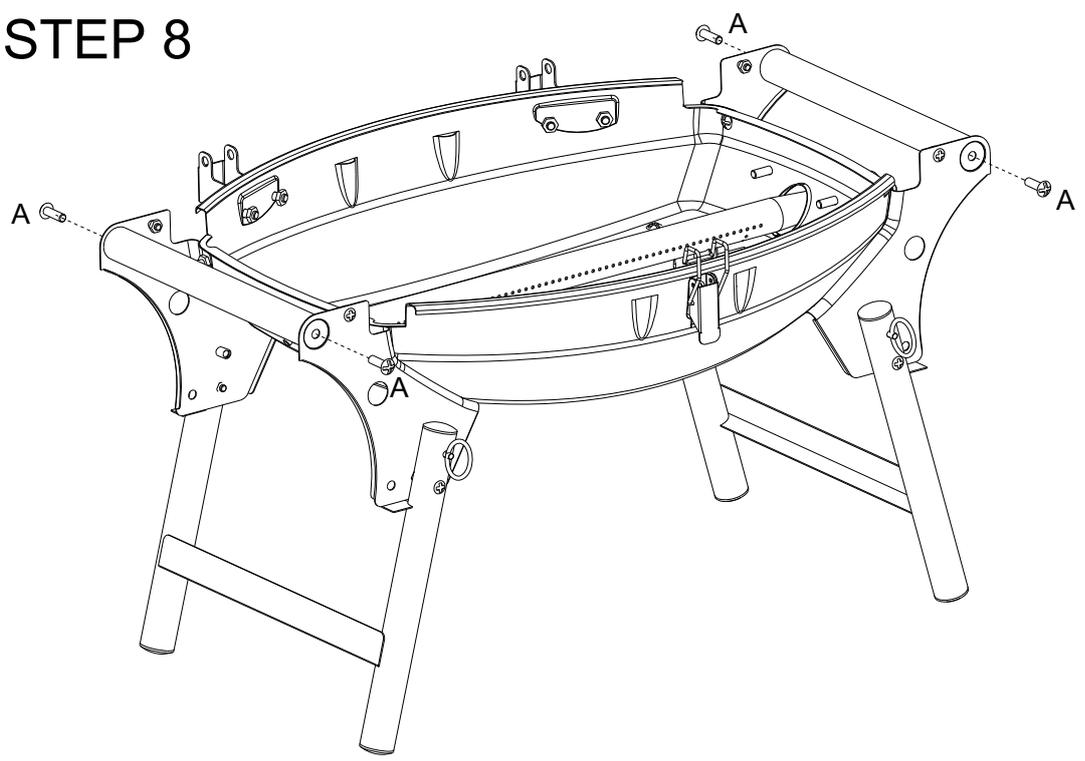
- C  M6X10 Screw 8Pcs  
B  M6 Nut 8Pcs

# STEP 7



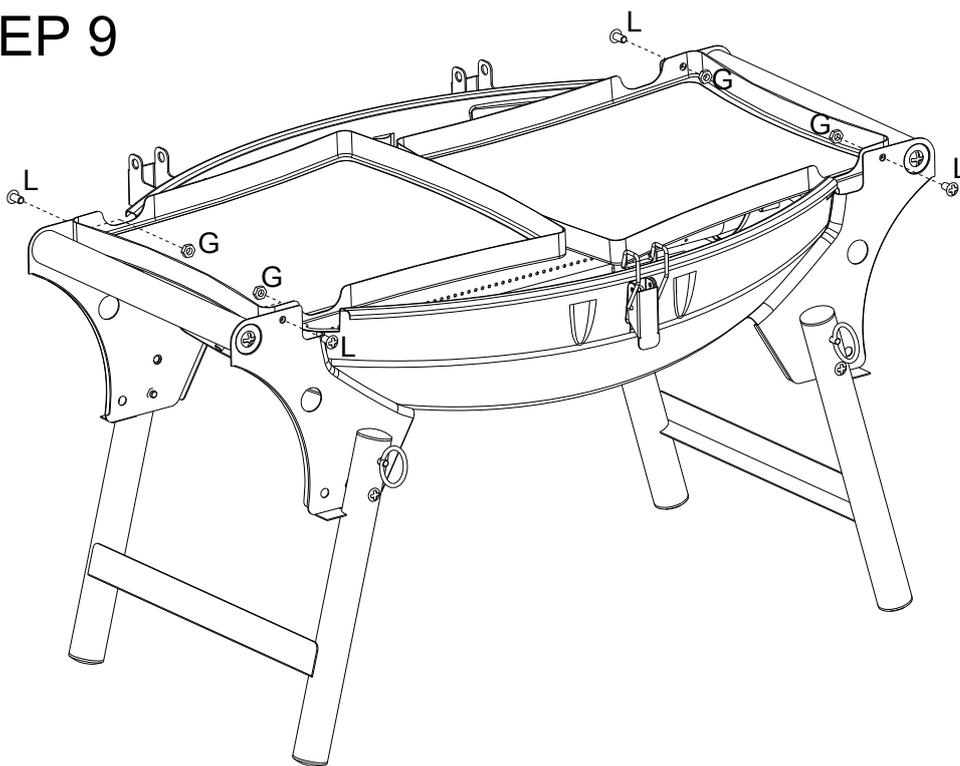
- F  M5X35 Screw 4Pcs
- G  M5 Nut 4Pcs

# STEP 8



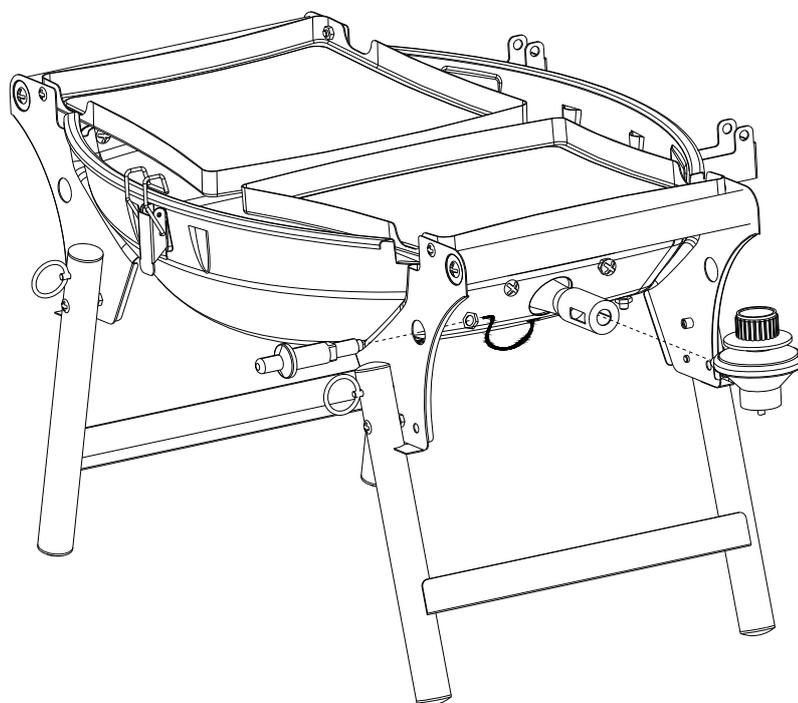
- A  M6X15 Screw 4Pcs

## STEP 9

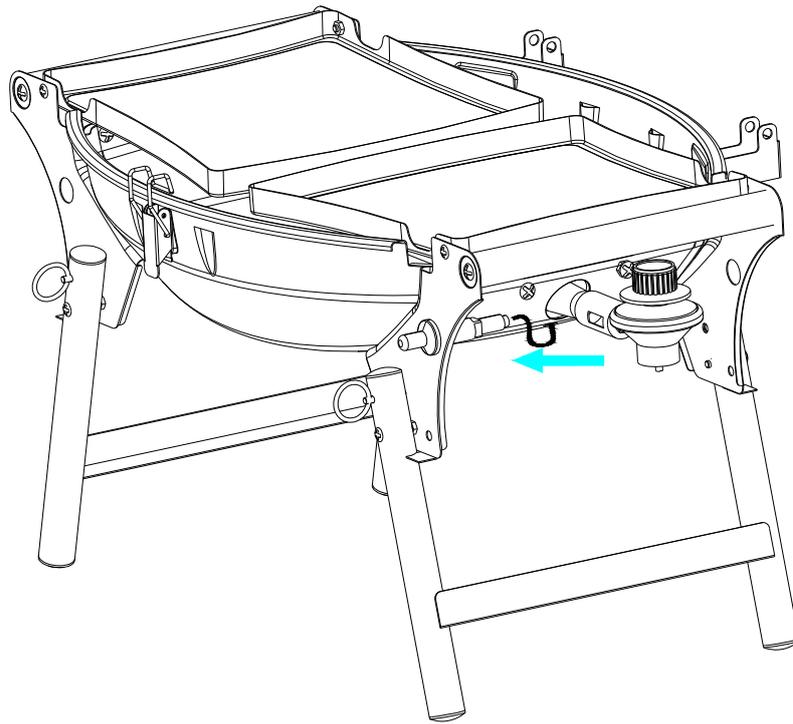


- L  M5X10 Screw 4Pcs  
G  M5 Nut 4Pcs

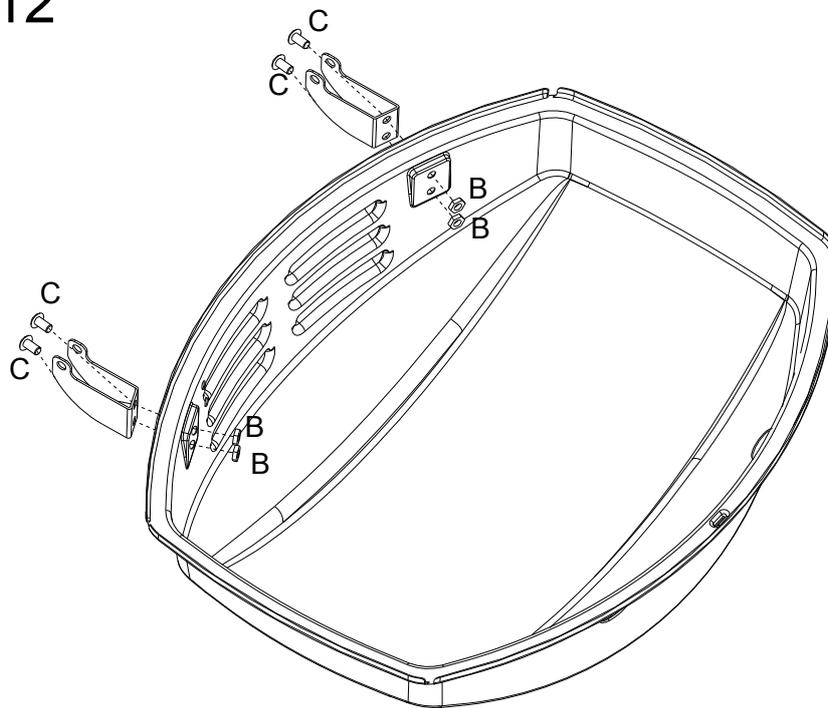
## STEP 10



# STEP 11

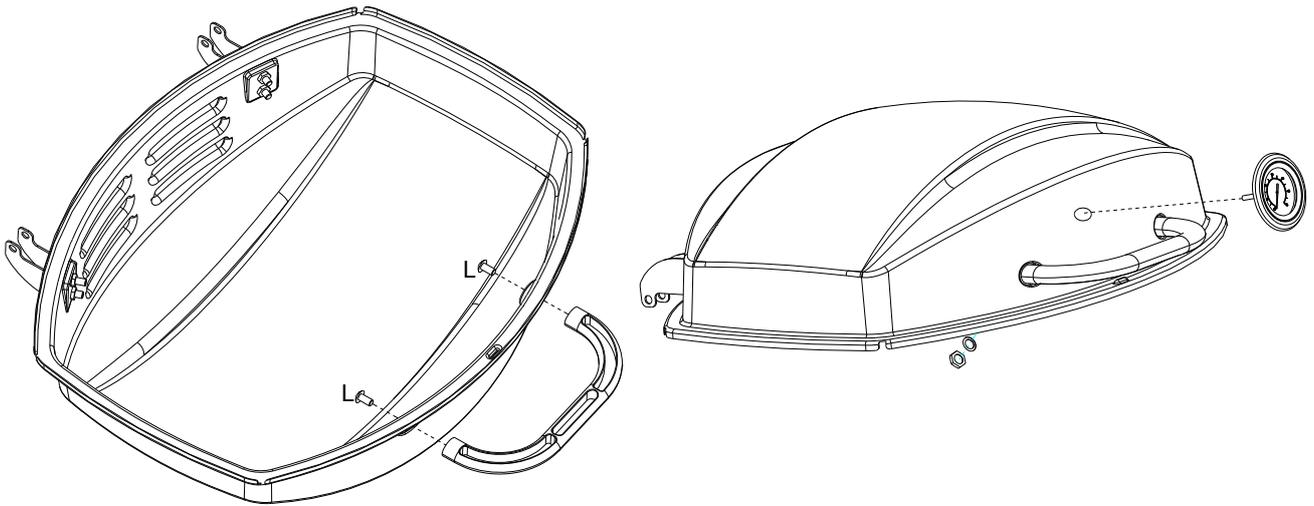


# STEP 12



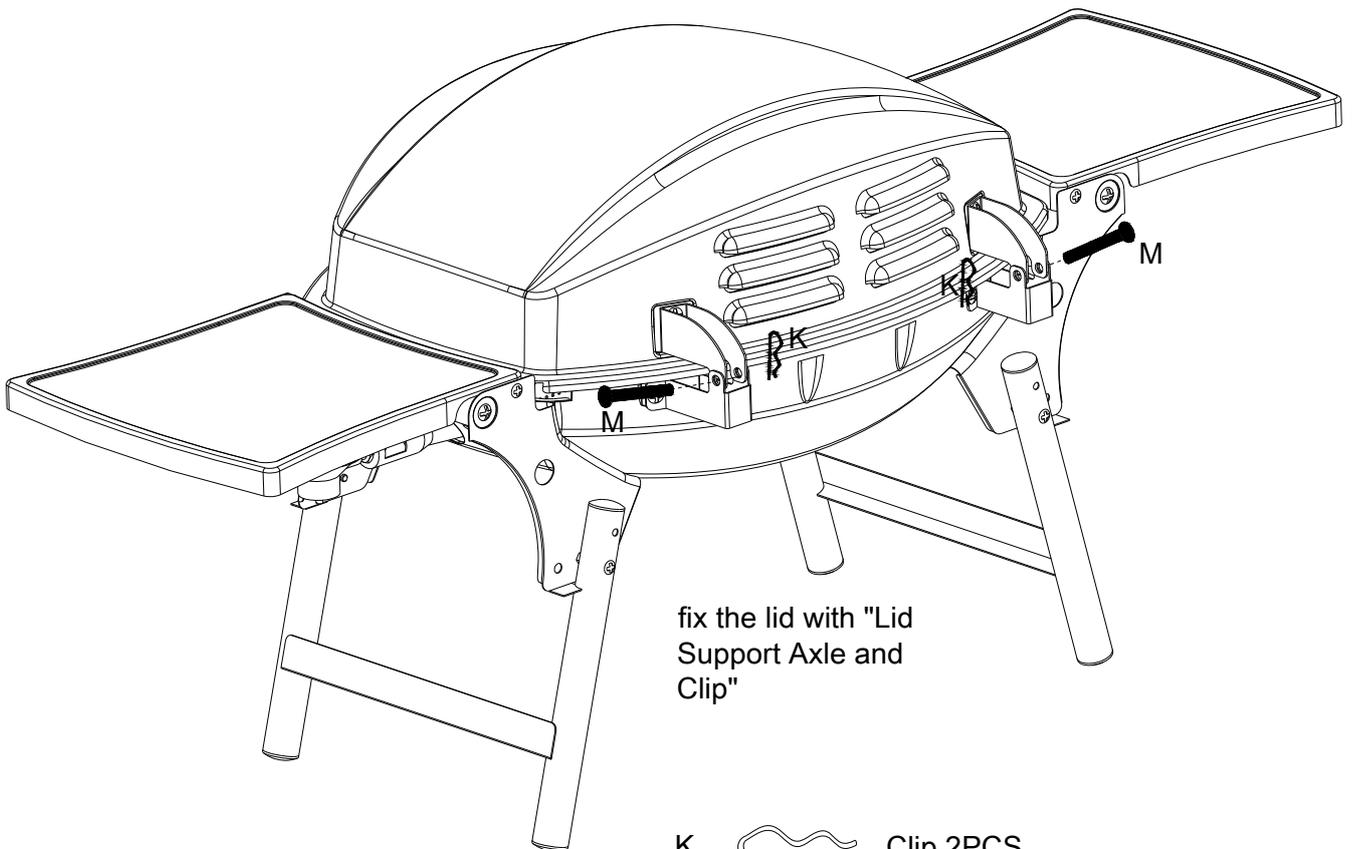
- |   |   |             |      |
|---|---|-------------|------|
| C |  | M6X10 Screw | 4Pcs |
| B |  | M6 Nut      | 4Pcs |

# STEP 13



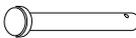
L  M5X10 Screw 2Pcs

# STEP 14

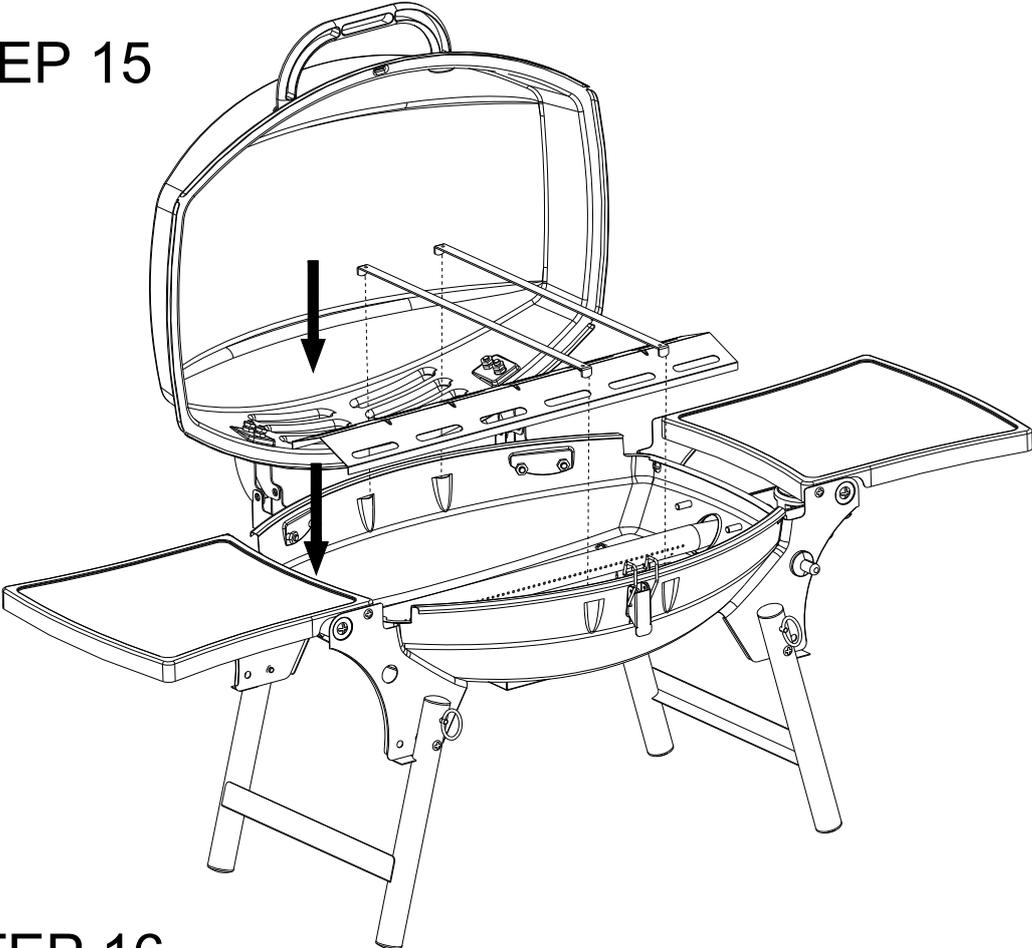


fix the lid with "Lid Support Axle and Clip"

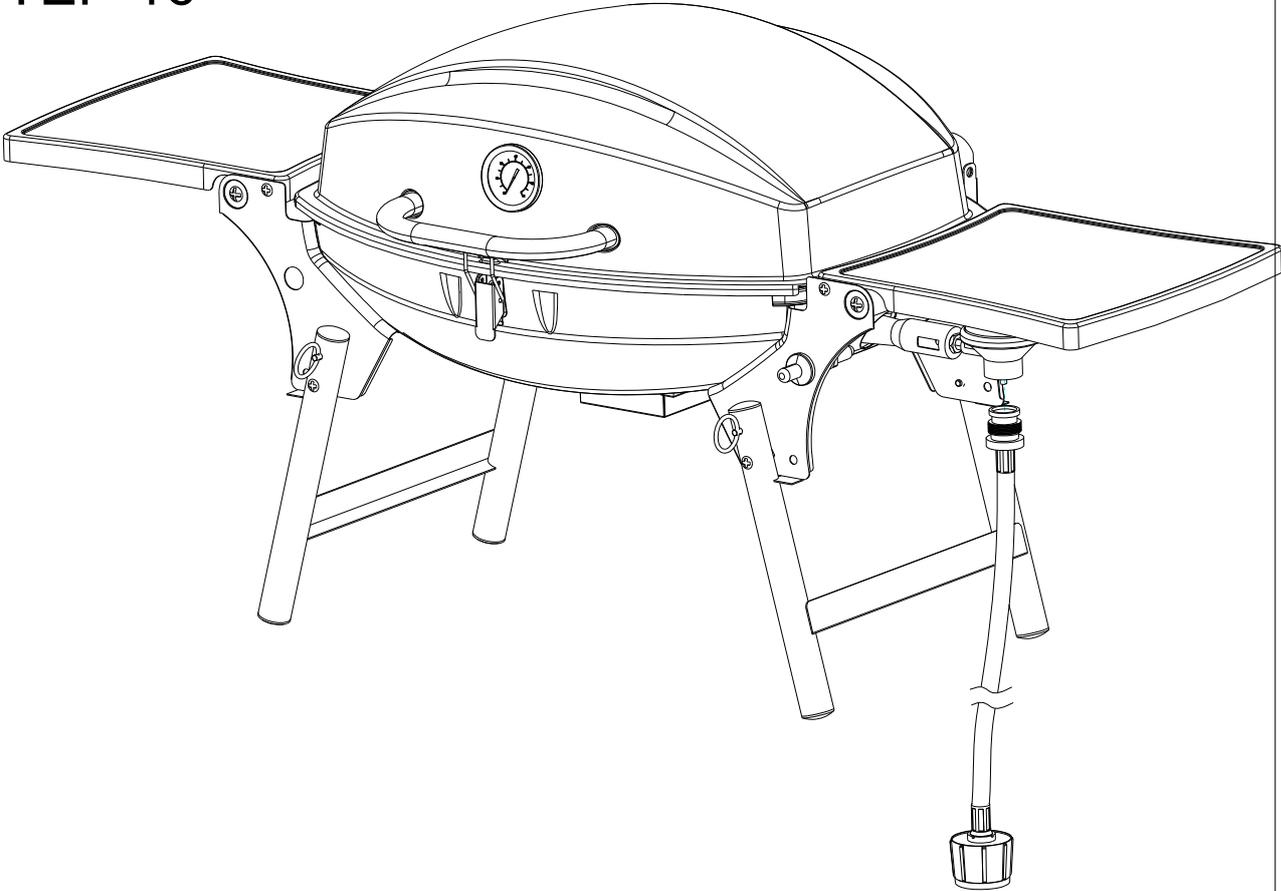
K  Clip 2PCS

M  Hinge Axle 2PCS

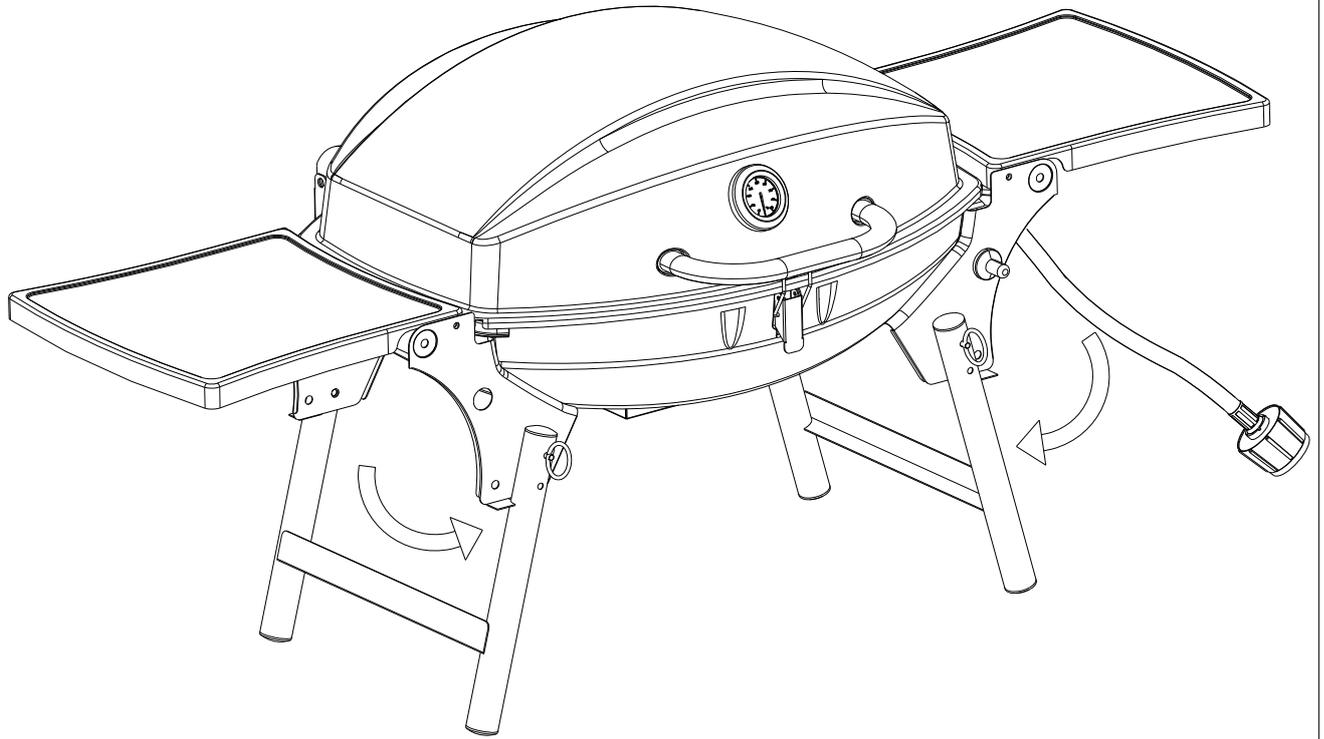
**STEP 15**



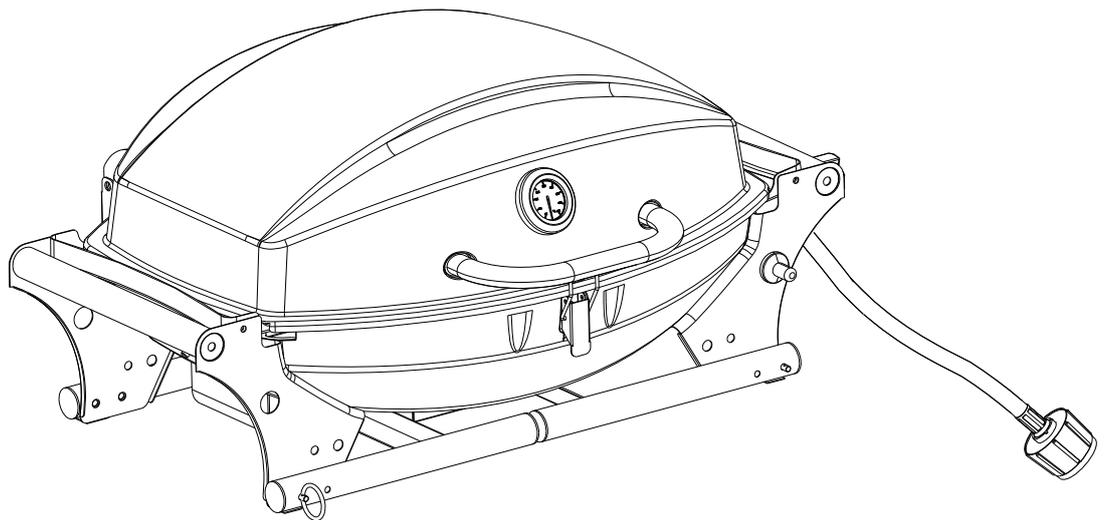
**STEP 16**



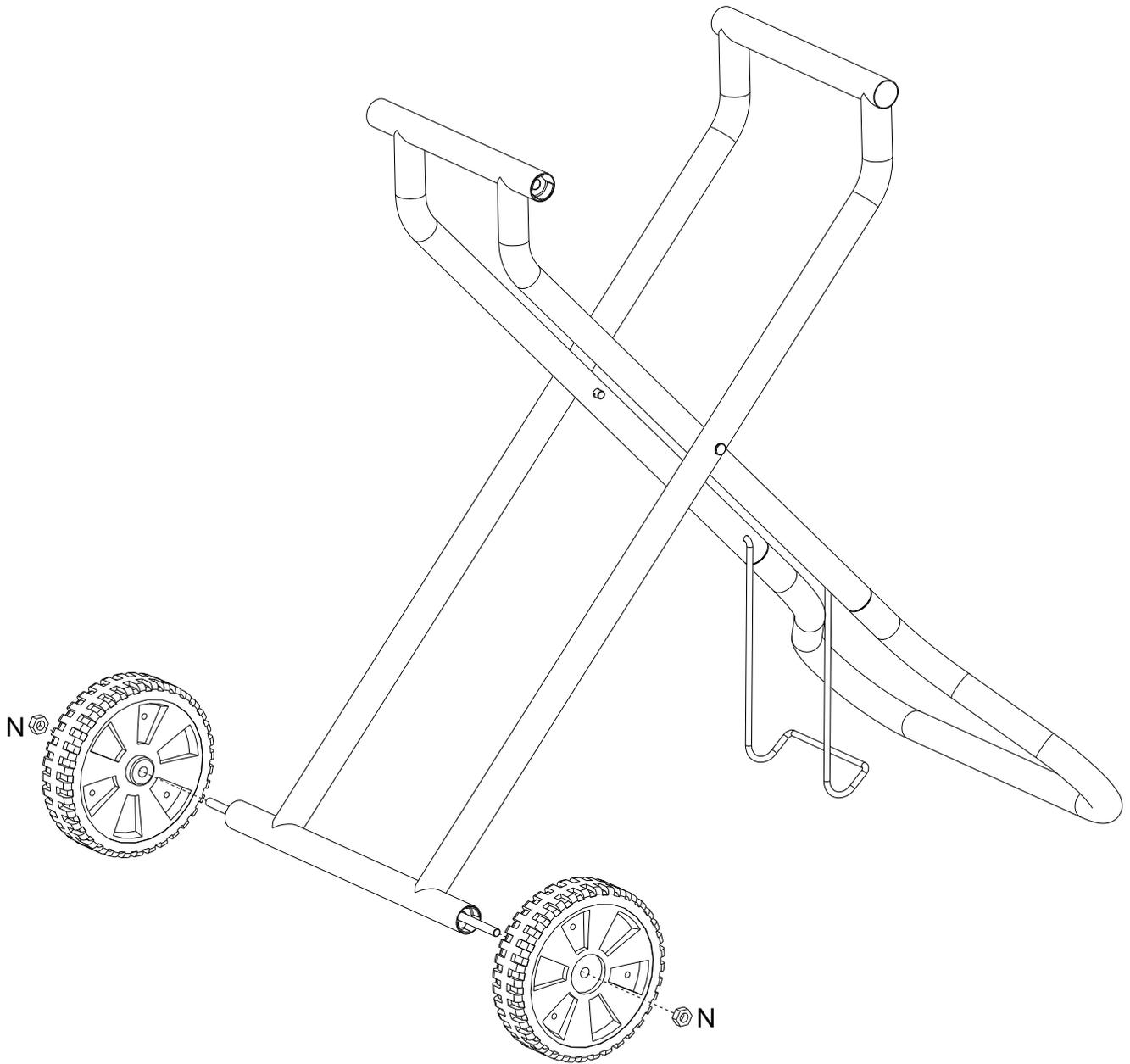
## STEP 17



## STEP 18

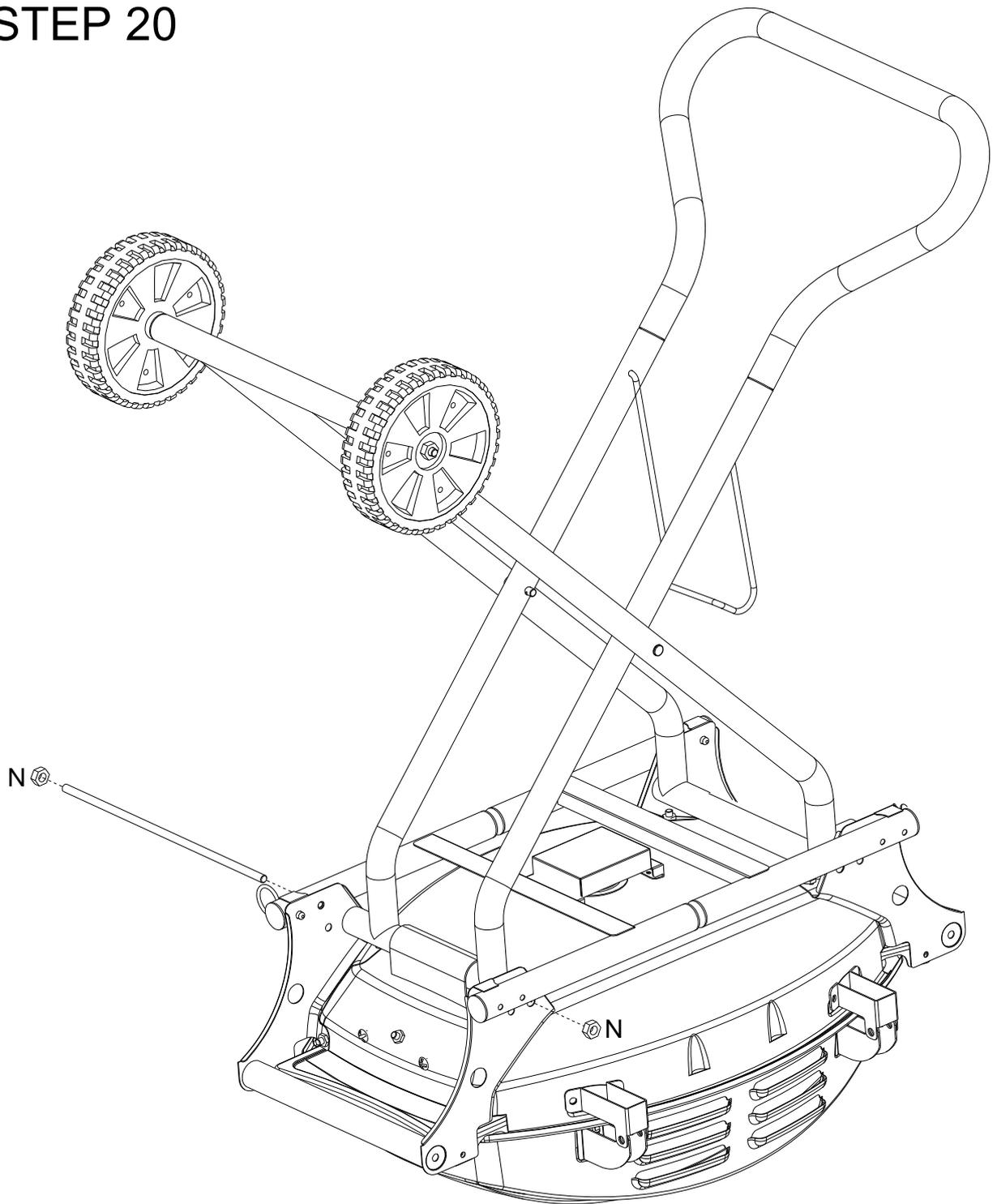


# STEP 19



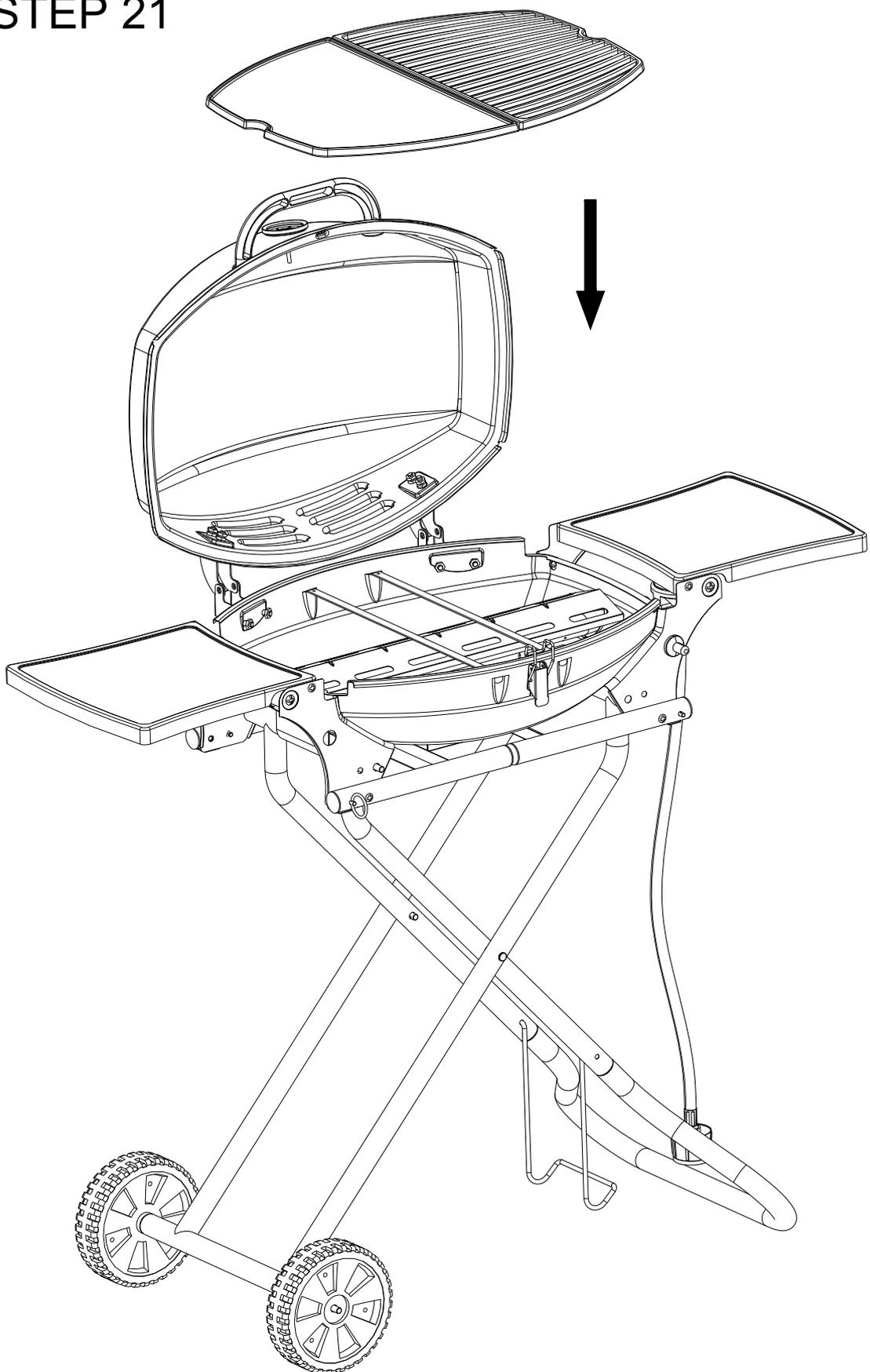
N  M8 Nut2

# STEP 20

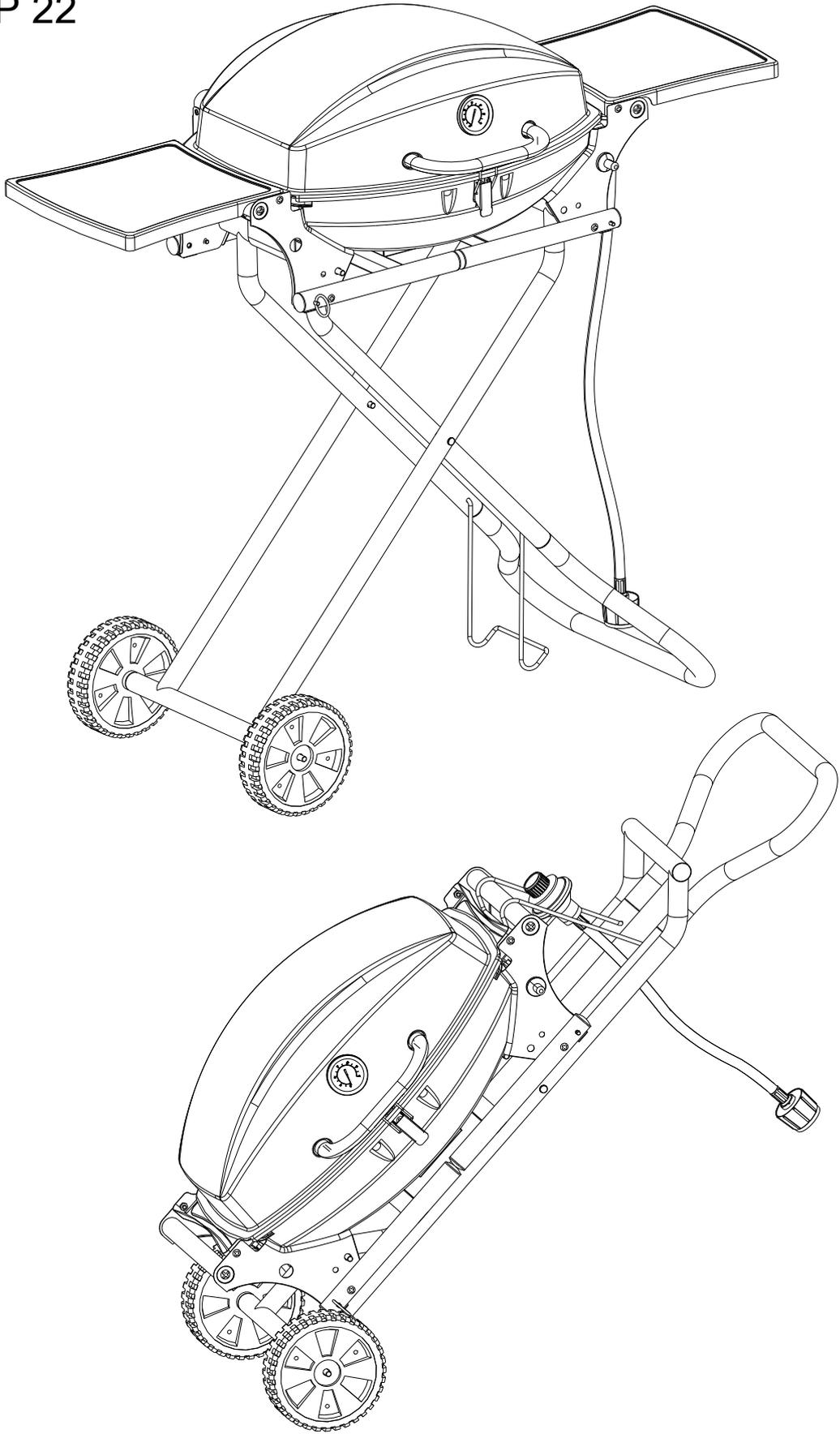


N  M8 Nut2

# STEP 21



# STEP 22



## Connecting & Disconnecting to Gas Source



**IMPORTANT:** Before connecting and disconnecting barbecue to gas source, make sure regulator is in 'LOCK' 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 regulator is in the 'LOCK' position.

## Connecting 9Kg LPG Cylinder

1. Ensure regulator is in LOCK position.
2. Check for any damage to either the cylinder connection or the hose. NEVER attempt to use damaged equipment.
3. Connect the hose to regulator and gas cylinder.
4. When connecting the hose to the regulator tighten the brass nut on the hose by hand.
5. When connecting the hose to the cylinder tighten the nut on the QCC hand-wheel to the cylinder valve by hand.
6. 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.

## Connecting 1lb. Disposable Propane Cylinder

1. Ensure regulator is in lock position.
2. Check for any damage to either the cylinder connector or the regulator. Never attempt to use damaged equipment.
3. Tighten the cylinder to the regulator by hand.

## Disconnecting

1. Ensure the BBQ regulator is in the 'LOCK' position.
2. Ensure cylinder valve is in the off (closed) 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 'LOCK' position before opening the cylinder valve.

## QCC Hand-Wheel Safety Feature For 9Kg LPG Cylinder Only

The QCC hand-wheel (the knob that attaches the gas hose assembly to the 9kg LPG cylinder) has 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 or if the LPG cylinder valve is opened too quickly. **If the safety feature activates, the barbecue will operate with reduced output as gas flow is restricted.**

If the Excess Flow Valve is inadvertently activated and the BBQ is not receiving adequate amount of gas for optimal performance, these steps should be taken first to reset the gas regulator safety device:

Ensure the barbecue hood is open.

1. Turn regulator off.
2. Disconnect the QCC hand-wheel from the gas cylinder.
3. Wait 30 seconds.
4. Reconnect the QCC hand-wheel to the gas cylinder.
5. Leak test the connection using a soapy water solution. Ensure no bubbles appear before proceeding.
6. Light barbecue as per the instructions provided.

## Operation

Before proceeding, make certain that you understand the **GENERAL 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 oil or vegetable oil before each barbecuing session.

## 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 regulator must be in the 'LOCK' position before connecting the gas cylinder.

## Lighting the Barbecue

- Open the barbecue hood before lighting. Never light your barbecue with the hood closed
- **VERY IMPORTANT: Always ensure the regulator is in the "LOCK" position before turning it on.**
- Turn the regulator knob anti-clockwise from "LOCK" to "OFF" position to unlock the button.
- If using the hose assembly accessory connected to a 9kg LPG cylinder, now open the gas control valve on the cylinder **slowly and smoothly** to ensure full gas flow.
- Push and turn the control knob anti-clockwise to MED position then push ignition button 4-5 times, it will light the burner.
- Adjust the flame by turning to LOW, MED or HIGH position.
- If burner fails to ignite after following the procedure above; turn OFF the regulator. Wait 5 minutes. Re-attempt all of the above steps. If the BBQ still fails to light, please refer to the Manual Lighting Instructions
- 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/MED 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 the regulator is in the "LOCK" position before turn it on.**
- Turn the regulator knob anti-clockwise from "LOCK" to "OFF" position to unlock the button.

- If using the hose assembly accessory connected to a 9kg LPG cylinder, now open the gas control valve on the cylinder **slowly and smoothly** to ensure full gas flow.
- Take away the cooking ware and flame tamer, hold lit match on the burner
- Turn the regulator control knob anti-clockwise from LOCK to OFF position to unlock the button.
- Turn the regulator clockwise to MED position. The burner should light within 5 seconds

### Grill Cooking

The burner heats up the flame tamer 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 burner heats 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 burner 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.

Close the hood to cook the food. 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.

If the internal heat becomes too high, turn the burner down to the low position. It is not necessary or advisable to have the burner 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.

### 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 burner 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 fire bowl and grease box 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 fire bowl and grease box 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 the control knob 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, clockwise turn the regulator button to "OFF" position then turn to "LOCK" position.

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 any of 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.

### Cooking Surfaces

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 burner clean.

The burner 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 burner, 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 burner. 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.

### **Grease Box & Fire Bowl**

After every use empty and clean the grease box and fire bowl 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**

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.

### **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 burner 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.

### Troubleshooting Quick Reference

Problem	Possible Cause	Solution
<b>Igniter does not spark or your BBQ lights with a match but not with the ignition.</b>	Electrode dirty	Wipe the electrode carefully with a clean cloth . Degrease with alcohol or a small quantity of methylated spirits if needed(NB ensure that cleaning agents are removed from the area before lighting the BBQ). If this does not remove residue then sand gently using fine sandpaper.
	Electrode or burner is wet	Wipe dry before trying to relight.
	Ceramic Insulator is Damaged	If the ceramic insulator around your electrode is allowed to become very dirty it may crack from the heat. If this occurs you may not get a 'clean' spark at the burner. Visually inspect the electrode and if cracked your electrode will need to be replaced.
	Electrode not properly spaced	Check the gap between the electrode and burner.The gap should be 2-4mm and can be altered gently with pliers. Be careful not to crack the ceramic insulator whilst performing this procedure.
<b>Flare Ups</b>	Unplugged wire	Check all connections to igniter box and to each electrode on your BBQ
	BBQ needs cleaning	Properly clean your BBQ. Pay special attention to the flame tamers and ensure the fat tray / cup is emptied and cleaned.
	Flame tamers missing	Ensure flame tamers are in position under the grill plate.
	Rotisserie Cooking	When rotisserie cooking use only the end burners on a low flame and close the hood. Ensure that the burners are covered by flame tamers.
	Fatty cut of meat	Sear the meat on high setting on your hot plate then cook to perfection over a lower flame on the grill plate. Ensure the flame tamers are in place and clean.
<b>Electrode sparks but BBQ does not light</b>	Electrode not properly spaced	Check the gap between the electrode and burner. The gap should be 2-4mm and can be altered gently with pliers. Be careful not to crack the ceramic insulator whilst performing this procedure.

	No Gas or Valve not open	Check the gas supply and refill if necessary. Remember to open the gas valve after maintenance!
	Regulator's Excess Flow Valve activated	Check the information in the BBQ manual regarding the EXCESS FLOW VALVE. Always make sure that all control valves on your BBQ are in the OFF position before opening the tap on the LPG cylinder and then ALWAYS OPEN THE TAP ON THE LPG CYLINDER SLOWLY to ensure the full requirement of gas is delivered to the BBQ for correct performance.
	Excess dirt build up	Check for cobwebs and dirt build up around the electrodes and burners and clean if necessary.
	Damaged gas collector box	The electrodes on most models are covered by the collector box which protects the electrode and traps gas. If either the electrode or the collector box is corroded lightly sand to restore the surface. If the collector box is damaged it will need replacing.
<b>Yellow or Smoky Flame</b>	Fat build up	Thoroughly clean your BBQ body and burners.
<b>Flash Fire In Control or at Connections</b>	Bad Connections	Switch off gas at the cylinder immediately. Follow the guide to leak testing in the main text of your BBQ's owners manual.
<b>Cooking surfaces not hot enough or low flame at burner</b>	Insufficient warm up time	Preheat your BBQ for 10 minutes on high with the lid closed to achieve maximum operating temperature. Performance will be affected by the ambient temperatures and in cold conditions a longer warm up time may be required.
	Regulator's Excess Flow Valve activated	Check the information in the BBQ manual regarding the EXCESS FLOW VALVE. Always make sure that all control valves on your BBQ are in the OFF position before opening the tap on the LPG cylinder and then ALWAYS OPEN THE TAP ON THE LPG CYLINDER SLOWLY to ensure the full requirement of gas is delivered to the BBQ for correct performance.
	Gas Leak	Turn off the gas. Check hoses for integrity and tighten connections as required. Test connections before using your BBQ following LEAK TESTING instructions in your BBQ's manual.
	Low gas	Check cylinder and fill or replace if required

**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.

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