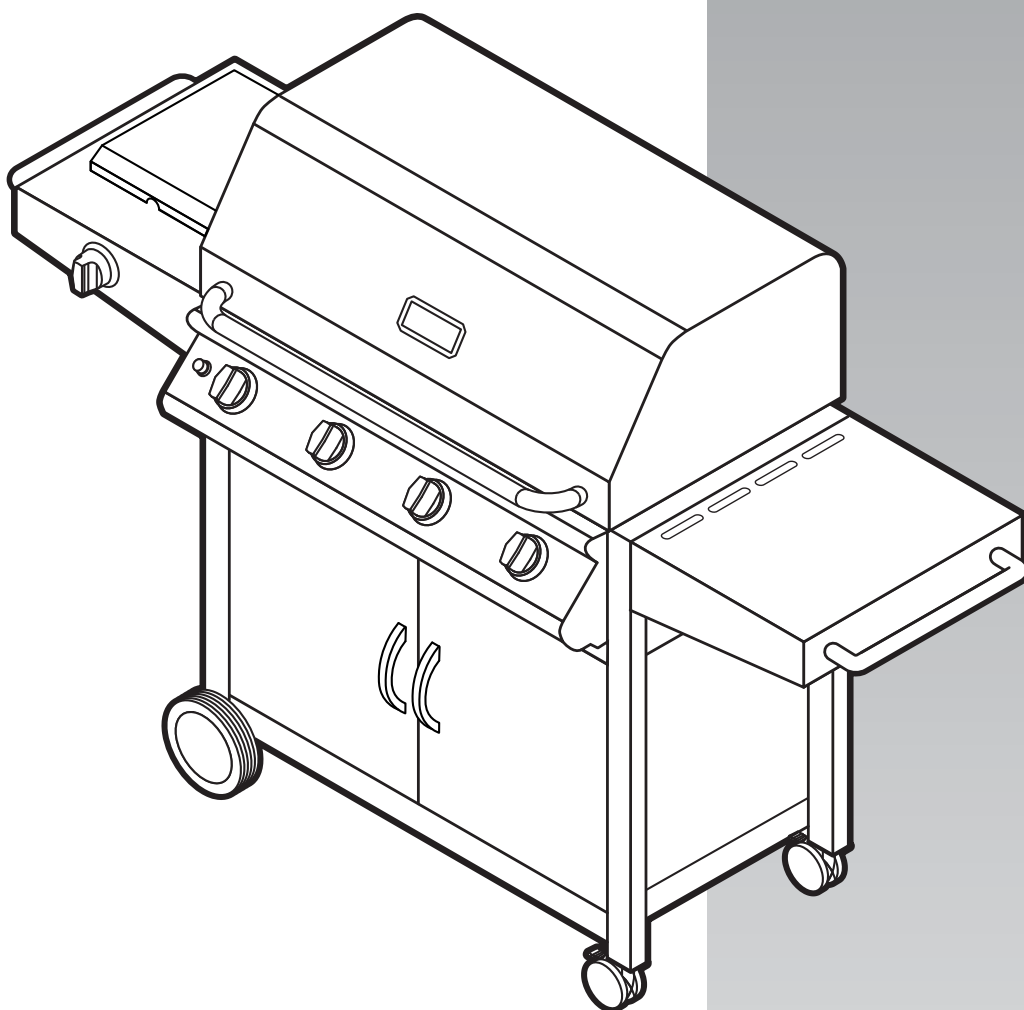


# Covered Cooker Barbecue

## Operating and Assembly Instructions



### **FOR YOUR SAFETY.**

#### **IF YOU SMELL GAS:**

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

### **FOR YOUR SAFETY.**

- 1. Do not store or use petrol or other flammable vapours and liquids in the vicinity of this or any other appliance.**
- 2. A gas cylinder not connected for use must not be stored in the vicinity of this or any other appliance.**

**These instructions are a guide to assembling and using the 7001A-HN barbecue.**

**Please read carefully, and retain for future reference.**

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

## TABLE OF CONTENTS

General Information	2
Safety	3-4
Outdoor Areas	5
Pre-Assembly	6
Assembly	7-9
Assembly – General	10-12
Operation	13-14
Fault Finding	15
Maintenance	16-18
Parts Diagram / List	20-21

## FOR CUSTOMER REFERENCE

(Record and file in a safe place)

Purchased from \_\_\_\_\_

Date purchased \_\_\_\_\_

Serial No. \_\_\_\_\_

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

Barbecues for use with bottled gas are labelled 'Universal LPG' or 'Propane'. Barbecues for use with natural gas are labelled 'Natural Gas' and must be installed by an authorised person. Check the gas type sticker attached to the barbecue. Check that the label matches the gas type to be used.

Your barbecue is preset at the factory to operate on bottled gas only, unless specified otherwise.



- **FAILURE TO COMPLY WITH THESE INSTRUCTIONS COULD RESULT IN A FIRE OR EXPLOSION WHICH COULD CAUSE SERIOUS BODILY INJURY, DEATH OR PROPERTY DAMAGE**
- **ACCESSIBLE PARTS MAY BE VERY HOT**
- **KEEP YOUNG CHILDREN AWAY**
- **ANY MODIFICATION OF THIS APPLIANCE MAY BE DANGEROUS**
- **DO NOT MOVE THIS APPLIANCE DURING USE**
- **TURN OFF THE GAS SUPPLY AT THE GAS CYLINDER AFTER USE**
- **READ THE INSTRUCTIONS BEFORE USING THE APPLIANCE**
- **PARTS SEALED BY THE MANUFACTURER MUST NOT BE ALTERED IN ANY WAY**
- **THIS BARBECUE IS ONLY TO BE USED OUTDOORS.**

## GAS INSTALLATION CODES

This appliance is certified to AS 4557 by the Australian Gas Association. Refer data label on the barbecue for certificate number.

Barbecues must be used in accordance with the installation requirements of your local gas supply authority, and the appropriate installation standard AS5601.

## CLEARANCES

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

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

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

## HOSE AND REGULATOR SAFETY



**NEVER OPERATE THIS BARBECUE WITHOUT A REGULATOR.**

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

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

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

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

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

## OVERALL DIMENSIONS

Height – hood closed 1125 mm, hood open 1490 mm

Width (including trolley) – 1610 mm

Depth – hood closed 690 mm, hood open 815 mm

## SPECIFICATIONS

Appliance specifications can be found on the data label attached to the side panel of the barbecue body.



**READ CAREFULLY BEFORE  
ASSEMBLING AND OPERATING  
YOUR BARBECUE.**



**FOR YOUR SAFETY:**

- **DO NOT STORE OR USE PETROL OR OTHER FLAMMABLE VAPOURS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE**
- **DO NOT STORE EMPTY OR FULL SPARE GAS CYLINDERS UNDER OR NEAR THIS OR ANY OTHER APPLIANCE**
- **KEEP THE GAS HOSE AWAY FROM HOT SURFACES. PROTECT GAS HOSE FROM DRIPPING GREASE. AVOID UNNECESSARY TWISTING OF HOSE. VISUALLY INSPECT HOSE PRIOR TO EACH USE FOR CUTS, CRACKS, EXCESSIVE WEAR OR OTHER DAMAGE. REPLACE HOSE, IF NECESSARY**
- **NEVER TEST FOR GAS LEAKS WITH A LIT MATCH OR OPEN FLAME**
- **NEVER LIGHT BARBECUE WITH LID ON OR HOOD CLOSED**
- **NEVER LEAN OVER COOKING SURFACE WHILE LIGHTING BARBECUE**
- **USE GOOD QUALITY INSULATED OVEN MITTS WHEN OPERATING BARBECUE**
- **NEVER ALTER OR MODIFY THE REGULATOR OR GAS SUPPLY ASSEMBLY**
- **THIS BARBECUE MUST NOT BE USED INDOORS.**

### LOCATION OF YOUR BARBECUE

***DO NOT** use your barbecue in garages, porches, breezeways, sheds or other enclosed areas. Your barbecue is to be used **OUTDOORS ONLY**. Refer to page 5. The barbecue is not intended to be installed in or used on recreational vehicles and/or boats and should not be placed under any surface that will burn. Do not obstruct the flow of combustion and ventilation air around the barbecue housing while in use.*

### SERVICING



**ANY OF THE FOLLOWING SIGNS MAY INDICATE THAT THE APPLIANCE IS NOT OPERATING PROPERLY AND MAY NEED SERVICING:**

- **EXCESSIVE YELLOW FLAME**
- **IRREGULAR SIZE OF FLAME ACROSS BURNER**
- **'POPPING' OF FLAME**
- **SOOTING**
- **ABNORMAL NOISE(S)**
- **HISSING SOUND**

**NOTE:** Before requesting service, please refer to page 15 'Fault finding'.

### PROTECT CHILDREN

Keep children away from barbecue during use and until barbecue has cooled after you are finished. Do not allow children to operate barbecue or to swing on handle.

### CHECKING FOR GAS LEAKS

#### **NEVER TEST FOR LEAKS WITH A FLAME.**

Prior to first use, and at the beginning of each new season (or, if using bottled gas, whenever gas cylinder is changed), you must check for gas leaks. Follow these steps:

1. Make soap solution by mixing one part liquid detergent and one part water.
2. Turn burner control(s) to 'OFF', then turn on gas at source.
3. Apply the soap solution to all visible and accessible gas connections including the gas cylinder. Bubbles will appear in the soap solution if connections are not properly sealed. Tighten or rectify as necessary. Refer to page 4 for further details.
4. If you have a gas leak you cannot rectify, turn off the gas at the source. Contact the manufacturer for assistance. Refer to back cover.

### GAS CYLINDER USE & SAFETY

This is a low pressure barbecue and must only be used with the hose and regulator supplied.

Your barbecue is designed for use with a 9 kg gas cylinder. Ensure gas cylinder conforms to Australian Standards and is less than 10 years old.

**DO NOT CONNECT YOUR BARBECUE TO A GAS CYLINDER LESS THAN OR EXCEEDING THIS CAPACITY.**



**NEVER CONNECT AN UNREGULATED GAS CYLINDER TO YOUR BARBECUE.**

The gas cylinder should be filled by a reputable gas dealer, or exchanged at a reputable gas cylinder exchange outlet. Gas cylinders should be visually inspected and re-qualified periodically.

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

Do not subject the gas cylinder to excessive heat.



- **NEVER STORE YOUR GAS CYLINDER INDOORS**
- **FOR STORAGE AND CYLINDER EXCHANGE, DISCONNECT HOSE AT THE CYLINDER ONLY – DO NOT DISCONNECT HOSE FROM THE APPLIANCE**

If you store your barbecue indoors, ALWAYS disconnect and remove gas cylinder FIRST, and store gas cylinder safely outside. Gas cylinders must be stored outdoors in a well ventilated area out of reach of children, and must not be stored in a building, garage or any other enclosed area.



**DANGER – IF YOU SMELL OR HEAR THE HISS OF ESCAPING GAS FROM THE GAS CYLINDER:**

- **KEEP CLEAR OF THE GAS CYLINDER**
- **TURN ALL CONTROLS ON THE BARBECUE TO 'OFF'**
- **EXTINGUISH ANY OPEN FLAME**
- **REMOVE LID OR OPEN HOOD**
- **IF ODOUR CONTINUES, IMMEDIATELY CALL YOUR GAS SUPPLIER OR FIRE DEPARTMENT.**



## **ALWAYS CHECK FOR GAS LEAKS EACH TIME YOU USE YOUR BARBECUE**

You should follow this procedure after any of the following:

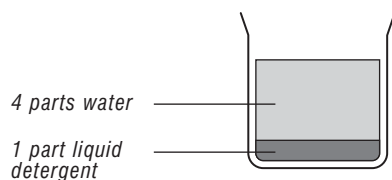
- Not having used the barbecue for an extended period of time
- Initial assembly of barbecue
- Any disconnection and reconnection of hose assembly
- Changing gas cylinder
- Upon re-connecting gas cylinder after it has been disconnected for storage.

### **CHECKING FOR GAS LEAKS**

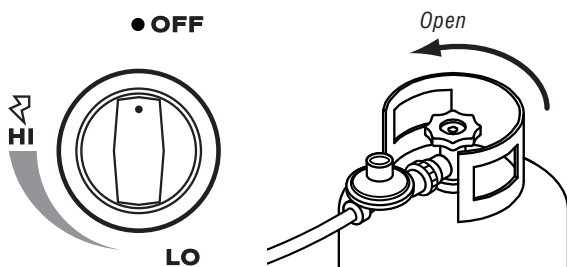


**NEVER CHECK FOR LEAKS WITH  
A FLAME.**

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

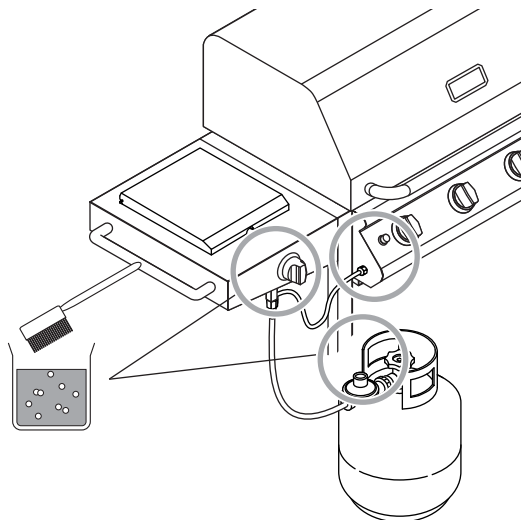


2. Turn burner control knob(s) to 'OFF', then turn on gas at source.



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

3. Apply the liquid detergent solution to all visible and accessible gas connections, including the connection to the gas cylinder. Bubbles will appear in the liquid detergent solution if connections are not properly sealed. Tighten or rectify as necessary.



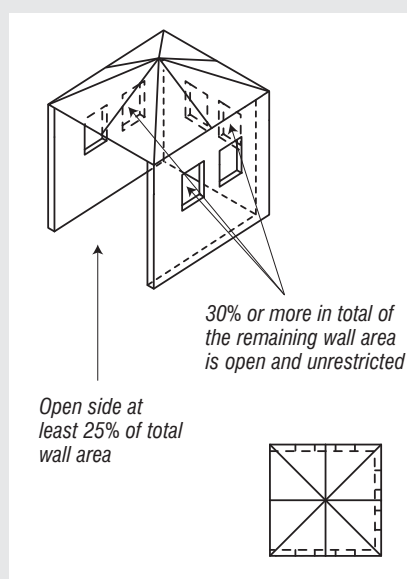
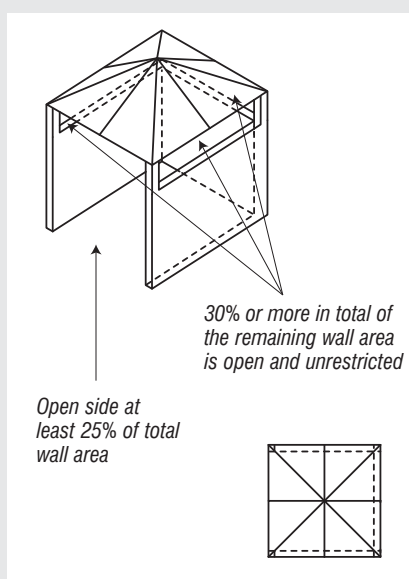
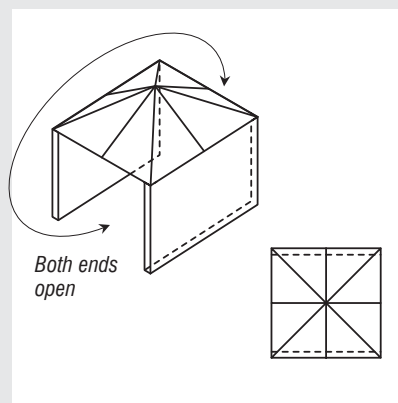
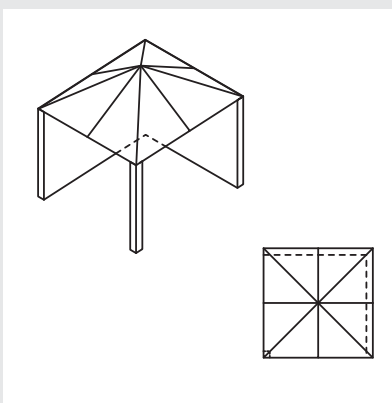
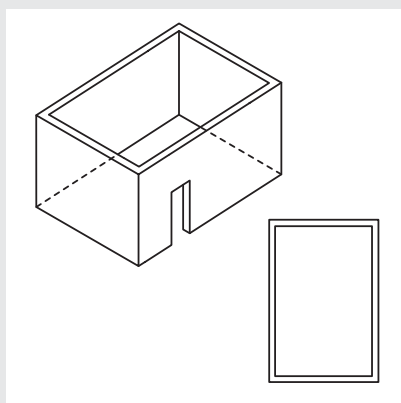


**THIS APPLIANCE SHALL ONLY BE USED IN AN ABOVE GROUND OPEN AIR SITUATION WITH NATURAL VENTILATION, WITHOUT STAGNANT AREAS, WHERE GAS LEAKAGE AND PRODUCTS OF COMBUSTION ARE RAPIDLY DISPERSED BY WIND AND NATURAL CONVECTION.**

**ANY ENCLOSURE IN WHICH THE APPLIANCE IS USED SHALL COMPLY WITH ONE OF THE FOLLOWING:**

- **AN ENCLOSURE WITH WALLS ON ALL SIDES, BUT AT LEAST ONE PERMANENT OPENING AT GROUND LEVEL AND NO OVERHEAD COVER**
  - **WITHIN A PARTIAL ENCLOSURE THAT INCLUDES AN OVERHEAD COVER AND NO MORE THAN TWO WALLS**
  - **WITHIN A PARTIAL ENCLOSURE THAT INCLUDES AN OVERHEAD COVER AND MORE THAN TWO WALLS, THE FOLLOWING SHALL APPLY:**
    - (i) **AT LEAST 25% OF THE TOTAL WALL AREA IS COMPLETELY OPEN: AND**
    - (ii) **AT LEAST 30% OF THE REMAINING WALL AREA IS OPEN AND UNRESTRICTED**
  - **IN THE CASE OF BALCONIES, AT LEAST 20% OF THE TOTAL OF THE SIDE, BACK AND FRONT WALL AREAS SHALL BE AND REMAIN OPEN AND UNRESTRICTED**
  - **DO NOT USE YOUR BARBECUE IN GARAGES, PORCHES, BREEZEWAYS, SHEDS OR OTHER ENCLOSED AREAS.**
- YOUR BARBECUE IS TO BE USED OUTDOORS ONLY. Refer below**
- **THE BARBECUE IS NOT INTENDED TO BE INSTALLED IN OR USED ON RECREATIONAL VEHICLES AND/OR BOATS AND SHOULD NOT BE PLACED ADJACENT TO OR UNDER ANY SURFACE THAT WILL BURN**
  - **DO NOT OBSTRUCT THE FLOW OF COMBUSTION AND VENTILATION AIR AROUND THE BARBECUE HOUSING WHILST IN USE.**

The following diagrams are examples of outdoor areas.  
These same principles apply to canopy or shaded cloth areas.



**GENERAL**

While it is possible for one person to assemble the barbecue, we recommend asking for the assistance of another person when manoeuvring some of the larger or heavier pieces.

**ASSEMBLY TIPS**

1. Flatten cardboard packaging and use this as a protective work surface to assemble upon.
2. Some protective coating may need to be removed from components prior to assembly.
3. Do not tighten screws and nuts until trolley is fully assembled.
4. Pre-screwing of connection points for securing the side shelves will assist in securing shelves smoothly.

**CHECK BARBECUE FOR ANY DAMAGE**

Before attempting to assemble your barbecue, check that all the necessary parts have been included using the parts list opposite. Inspect barbecue and trolley parts as you proceed.

Contact your place of purchase for assistance regarding replacement of any damaged or missing parts. Supplier contact details are on the back cover of the instruction manual.

Do not assemble or operate a barbecue that appears damaged.

Check that the barbecue supplied is correct for the gas type being used. There is a label on the side panel of the barbecue above the gas connection. Barbecues for use with gas cylinders are labelled 'Universal LPG'. Barbecues for use with natural gas are labelled 'Natural Gas'.

**TOOLS YOU WILL NEED**

Standard Phillips-head screwdriver.  
Adjustable spanner (*open end shifter*).

**HOSE CONNECTIONS**

Hose connection threads are of the following form: 5/8" - 18 UNF (3/8" - SAE flare).

Do not use sealing tape or compounds. Gas seal is metal to metal flared surfaces.

**CARTON CONTENTS****BARBECUE COMPONENTS:**

- 1 Barbecue body with 4 burners attached.
- 1 Grease draining tray.
- 1 Grease receptacle.
- 2 Flame tamer plates.
- 1 Cast iron solid & 1 slotted grill plate.
- 1 Warming rack.
- 1 Hardware pack.

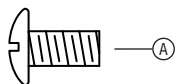
**TROLLEY COMPONENTS:**

- 4 Legs.
- 2 Side panels.
- 1 Gas cylinder hook.
- 1 Gas cylinder support.
- 2 Wheels with hubcaps.
- 2 Castors.
- 1 Rear panel.
- 1 Bottom wire base tray.
- 1 Door bracket – *top*.
- 1 Door bracket – *bottom*.
- 2 Doors.
- 1 Side shelf.
- 1 Side burner shelf (*regulator and side burner attached*).
- 2 Shelf brackets.
- 2 Towel rails.

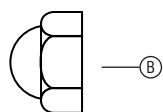
***NOTE:*** Components may be packed in Head or Trolley cartons. Completely unpack both cartons and check for correct quantities before assembly.

**NOTE:** Do not tighten screws / nuts unless specified.

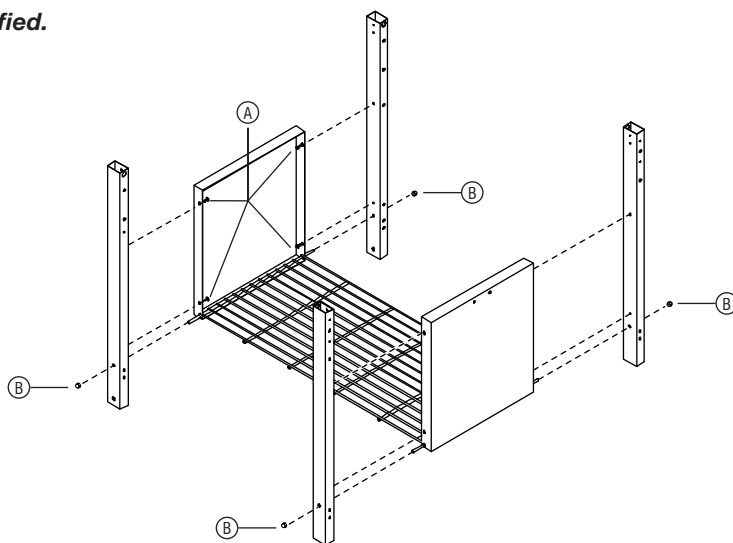
- ① Attach trolley legs, side panel and base tray. Do not overtighten dome nuts.



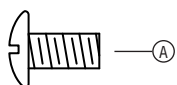
Phillips-head screw  $\frac{3}{16}$ " x  $\frac{3}{8}$ " Qty: 8



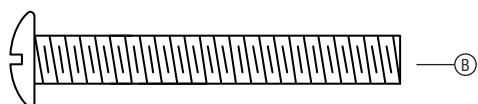
Dome nut  $\frac{5}{16}$ "  
Qty: 4



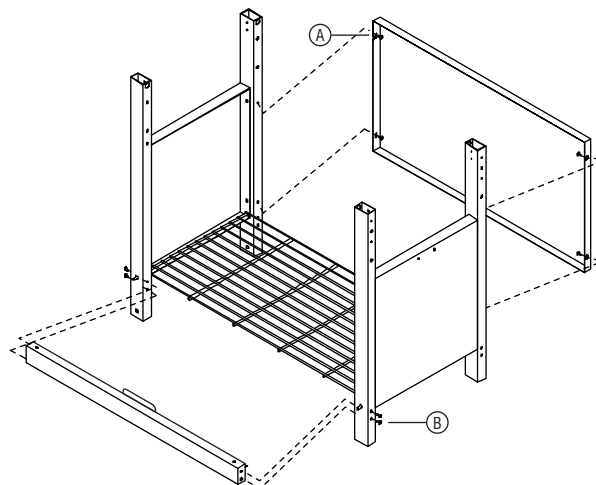
- ② Attach trolley rear panel and bottom bracket.



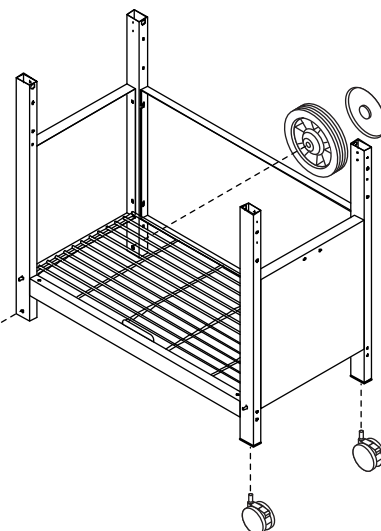
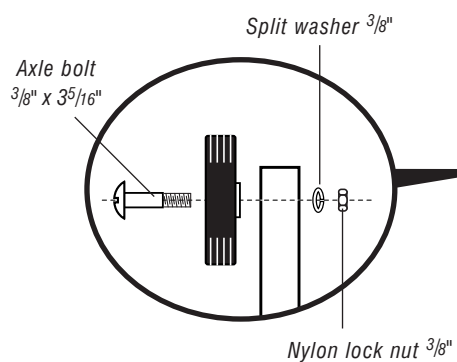
Phillips-head screw  $\frac{3}{16}$ " x  $\frac{3}{8}$ " Qty: 4



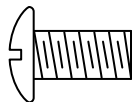
Phillips-head screw  $\frac{1}{4}$ " x  $2\frac{3}{4}$ "  
Qty: 4



- ③ Attach wheels and castors.

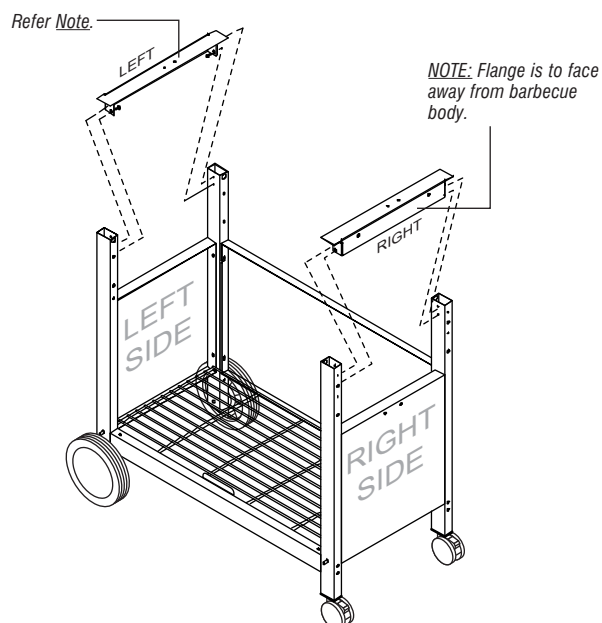


- ④ Attach bowl decoration brackets.

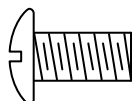


Phillips-head screw  $\frac{1}{4}$ " x  $\frac{1}{2}$ "  
Qty: 8

**NOTE:** The holes in the top face of the bracket are for mounting accessory rotisserie brackets. These holes are offset from the centre and the brackets must be carefully attached to the left and right sides. When corrected attached, the distance from the rear hole to the rear of the barbecue is about 180 mm.



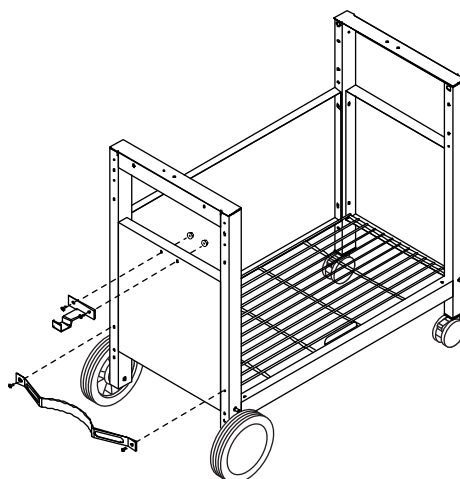
- ⑤ Attach gas cylinder hook and support.



Phillips-head screw  $\frac{1}{4}$ " x  $\frac{1}{2}$ "  
Qty: 4



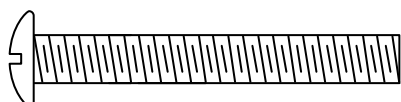
Flange nut  $\frac{1}{4}$ "  
Qty: 2



- ⑥ Attach barbecue head to trolley.

**NOTE:** Lay trolley carefully onto its back with the 8" wheels to the left side.

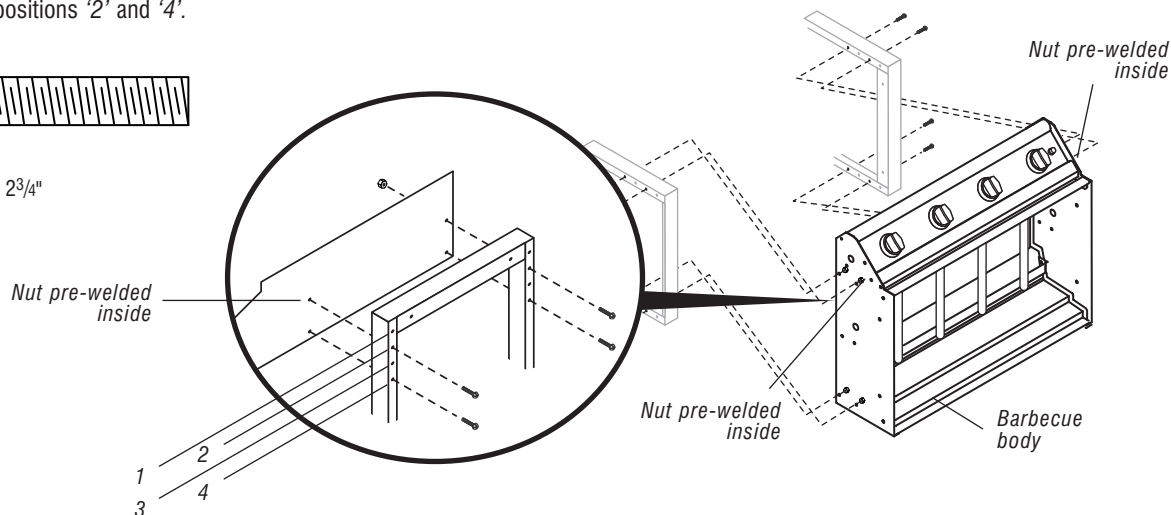
Insert screw at positions '2' and '4'.



Phillips-head screw  $\frac{1}{4}$ " x  $2\frac{3}{4}$ "  
Qty: 8

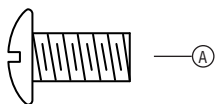


Flange nut  $\frac{1}{4}$ "  
Qty: 6

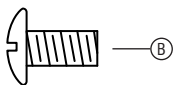


Carefully lift the barbecue upright and firmly tighten all screws / nuts before proceeding.

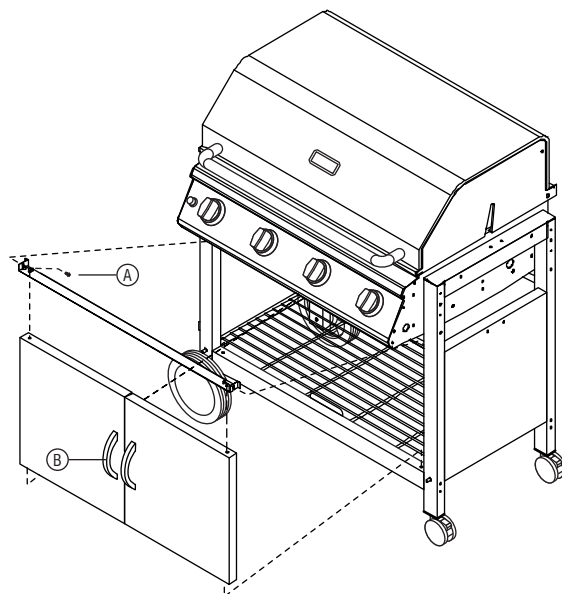
**7** Attach door bracket, doors and door handles.



Phillips-head screw  $\frac{1}{4}$ " x  $\frac{1}{2}$ "  
Qty: 2



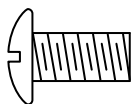
Phillips-head screw  $\frac{3}{16}$ " x  $\frac{1}{4}$ "  
Qty: 4



Loosely attach the door bracket to trolley legs with the end tabs pointing upward and the flange to the rear, pointing downward.

Insert the door hinges into holes in door and lower brackets. Push the door bracket down to an even level and then tighten it securely.

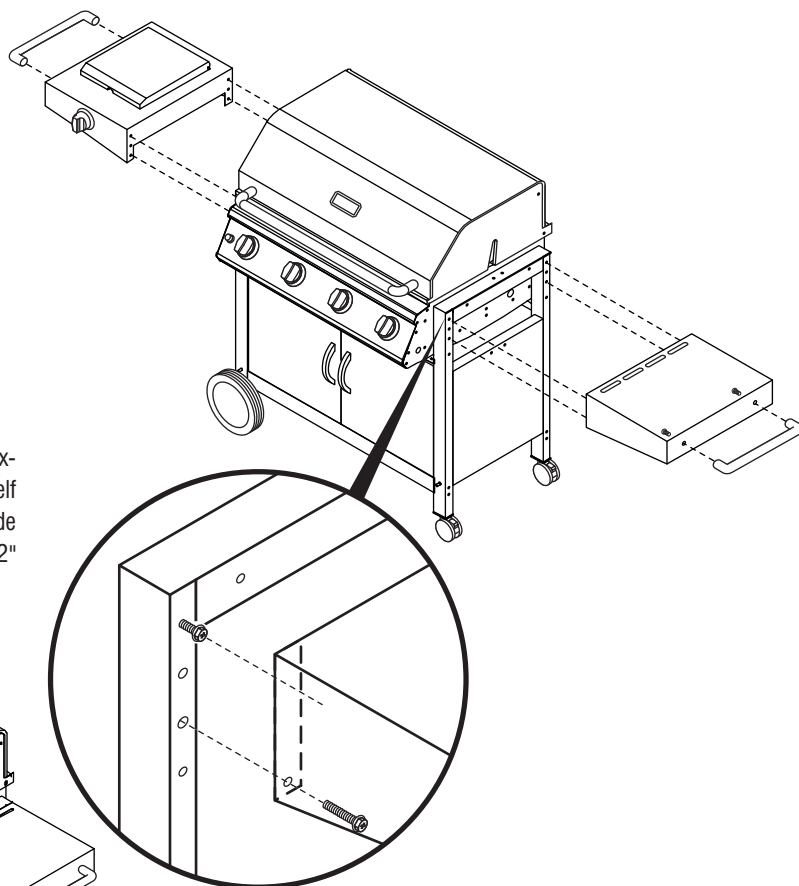
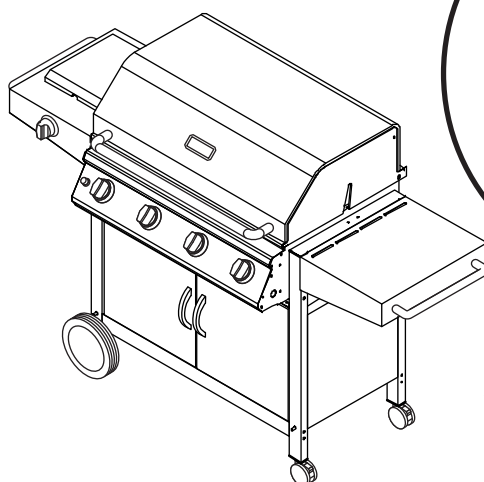
**8** Attach side shelves and towel rails.



Phillips-head screw  $\frac{1}{4}$ " x  $\frac{1}{2}$ "  
Qty: 8

**Side shelves**

Partially screw into the top hole in the trolley leg two of the hex-head screws. Allow enough space for the keyhole in the side shelf to slip over the head of the screw. Align the lower hole in the side shelf with the hole in the leg and secure with two (2) more  $\frac{1}{2}$ " x  $\frac{1}{4}$ " hex-head screws. Tighten all screws.



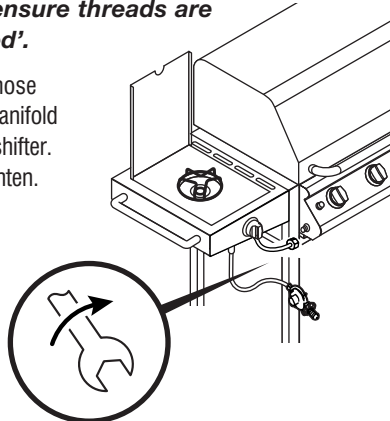
**Towel rails**

Prior to attaching the side shelves to the barbecue trolley, attach the towel rails to the end of the shelves. The assembly screws are pre-attached to the rails.

### CONNECTING THE SIDE BURNER HOSE

**CAUTION:** Fully handtighten hose nut prior to using spanner to ensure threads are not 'cross-threaded'.

Attach the side burner hose to the main barbecue manifold inlet and tighten with a shifter. Take care not to overtighten.



**DO NOT USE SEALING TAPE OR COMPOUNDS. USE TOOLS TO SECURE CONNECTIONS. TEST FOR LEAKS WITH A SOAP SOLUTION BEFORE LIGHTING – refer to page 3.**

### NATURAL GAS INSTALLATION

This barbecue is also certified for use on natural gas. Contact the manufacturer for advice in relation to using your barbecue on natural gas. *Refer back cover.*

Barbecues for use on natural gas must be installed by an authorised person.

### ENSURING BURNER CONTROLS ARE OFF

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

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

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

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

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

### CONNECTING TO, AND DISCONNECTING FROM GAS SOURCE



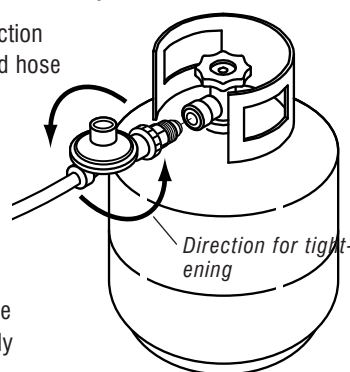
**ONLY USE GAS CYLINDER WITH POL CONNECTION IN THE HORIZONTAL POSITION.**



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

### CONNECTING TO GAS SOURCE

1. Hang filled gas cylinder on the cylinder hook.
2. Attach cylinder connection device of regulator and hose assembly to cylinder valve outlet.  
**Tighten firmly.**
3. Open the gas cylinder valve fully to allow gas to flow.
4. Leak test all accessible connections thoroughly using a soapy water solution prior to lighting the barbecue.  
*Refer to Safety information, page 3.*
5. If a leak is found, turn gas cylinder valve off and do not use barbecue until repairs or replacement can be made.



### DISCONNECTING FROM GAS SOURCE

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



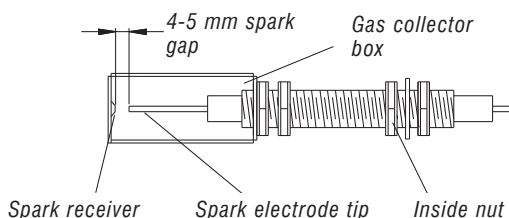
- **DISCONNECT AND REMOVE GAS CYLINDER WHEN MANOEUVRING THE BARBECUE OVER UNEVEN SURFACES OR CARRYING UP AND DOWN STAIRS**
- **IF THIS INFORMATION IS NOT FOLLOWED EXACTLY, A FIRE CAUSING DEATH OR SERIOUS INJURY MAY OCCUR!**
- **DO NOT STORE A SPARE GAS CYLINDER UNDER OR NEAR THIS APPLIANCE**
- **THIS BARBECUE IS ONLY TO BE USED OUTDOORS.**



**BARBECUES ON TROLLEYS ARE HEAVY: TO AVOID POSSIBLE INJURY CAUSED WHEN MOVING THE BARBECUE AND TROLLEY, THE BARBECUE SHOULD BE PUSHED FORWARD, AND NOT PULLED FROM BEHIND.**

**WITH THE ASSISTANCE OF ANOTHER PERSON, PERFORM THIS ELECTRODE CHECK BEFORE PROCEEDING.**

This test will ensure that the spark electrode tips are properly positioned so your barbecue lights easily and properly.



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

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

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

**If no spark is seen, the spark gap needs to be adjusted as follows:**

- Using an adjustable spanner, loosen the inside nut until the gas collector box can be turned upward. If the gap between the spark electrode tip and receiver is more than 4 - 5 mm use long nose pliers to gently squeeze the gas collector box to narrow gap. Return the gas collector box to its original position, secure the inside nut and try the electrode check again.



- CHECK PERFORMANCE OF BURNERS PRIOR TO INSTALLING BARBECUE PLATE COMPONENTRY. Refer pages 13 and 14 for lighting instructions**
- DO NOT SMOKE WHEN ATTEMPTING TO IGNITE BARBECUE**
- NEVER USE VOLCANIC ROCK, HEAT BEADS OR OTHER MATERIAL**
- ALWAYS USE PROTECTIVE GLOVES WHEN HANDLING HOT COMPONENTS.**

**SIDE BURNER ELECTRODE CHECK**

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

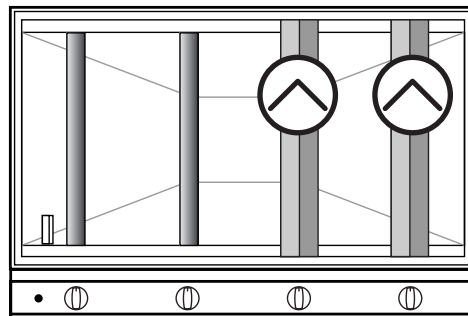
**ROTISSERIE**

A Jackaroo rotisserie may be fitted to this barbecue and can be purchased separately from your Kmart store.

Contact the manufacturer (*refer back page*) to purchase brackets needed to attach the rotisserie to the barbecue.

**FLAME TAMERS**

The flame tamer plate is designed to reduce flaring. The plates fit onto the ledge at the front and rear of the barbecue body. Depending on the model you have purchased, position with the flared slots to the top as indicated below.

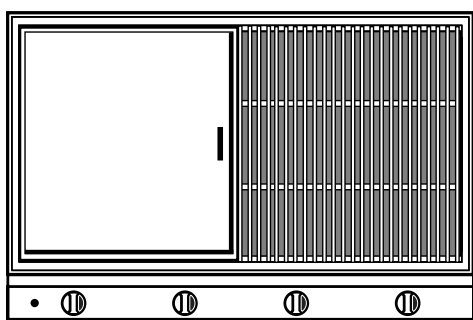


### COOKING PLATES

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

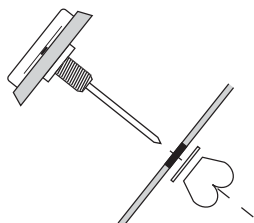


**DO NOT COVER ENTIRE COOKING SURFACE WITH SOLID PLATES, AS THIS WILL RESULT IN POOR COOKING PERFORMANCE, OR THE BURNERS MAY GO OUT, CREATING A HAZARDOUS SITUATION.**



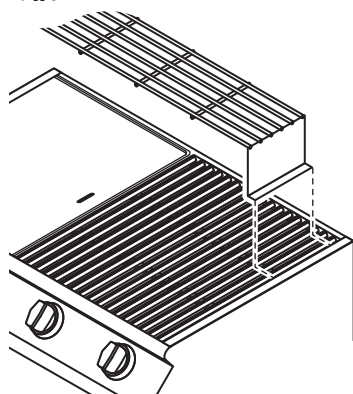
### TEMPERATURE GAUGE

The temperature gauge is used as a guide to cooking temperatures when cooking with the hood closed. When an opening is provided in the hood, this allows for the installation of the temperature gauge. *Install as shown, if not factory fitted.*

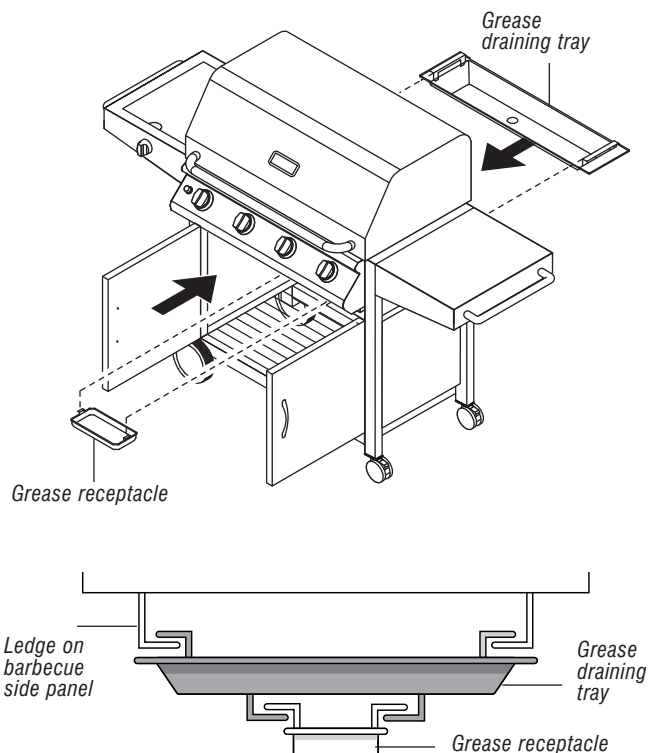


### WARMING RACK

Locate the lower edge of the warming rack under the lip of one body side panel. Slightly push the other edge of the warming rack inwards and allow to spring back under the lip of the other body side panel.



### INSTALL GREASE TRAY / RECEPTACLE



- **CONTENTS OF GREASE DRAINING TRAY AND GREASE RECEPTACLE MAY BE VERY HOT DURING COOKING**
- **ALLOW TO COOL COMPLETELY BEFORE DISPOSING OF THE CONTENTS**
- **LINING THE GREASE RECEPTACLE WITH ALUMINIUM FOIL ENABLES EASIER CLEANING**
- **REMEMBER: REPLACE GREASE DRAINING TRAY FOIL REGULARLY**
- **AFTER CONTINUOUS USE, FAT AND/ OR COOKING JUICES MAY BUILD UP. TO AVOID ANY FLARE-UPS, IT IS RECOMMENDED THAT THE GREASE TRAY AND RECEPTACLE BE EMPTIED REGULARLY**
- **FAT FIRES ARE NOT COVERED BY WARRANTY.**

### NOW YOUR BARBECUE IS READY TO USE

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

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



- **THE HOOD MUST BE IN THE OPEN POSITION FOR LIGHTING**
- **DO NOT SMOKE AT ALL TIMES WHEN ATTEMPTING TO IGNITE BARBECUE**
- **CAUTION: DO NOT MOVE TROLLEY WHILE BARBECUE IS IN OPERATION.**

### LIGHTING PROCEDURES



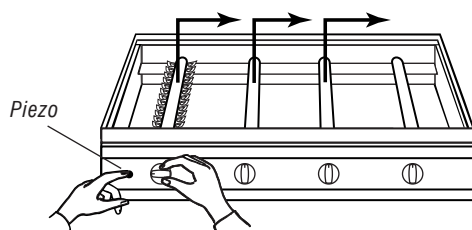
**CAUTION: DO NOT LEAVE THE BARBECUE UNATTENDED WHEN BURNER/S IS ALIGHT.**

1. Always remove lid or open hood before lighting.
2. Set burner controls to 'OFF' and open the gas supply cylinder valve. Wait 30 seconds before attempting to light.

**NOTE:** Upon first assembly the gas lines and burners will be full of air. In order for the burners to light properly the lines must fill with gas. It may require several attempts at lighting the burners before you are successful.

3. Turn left burner control to the 'HIGH' position. Press the piezo ignition button until the flame appears on the burner. Cross light to other burners in sequence from the lit burner.

(Plates, flame tamers removed to illustrate lighting procedure).



**NOTE:** If any burners fail to light after several attempts, turn off gas supply at source.

Wait until burners cool and inspect for obstructions to gas flow. See also Safety instructions (page 3).

### OPERATING PROCEDURE

#### BURN-OFF

Before cooking on your barbecue for the first time, burn-off any residual oils or foreign matter from the cooking plates. **ENSURE THE LID IS REMOVED OR THE HOOD OPEN**, and operate at 'HIGH' setting for approximately 15 minutes. Allow to cool then wash grill/plate/pan thoroughly with soap suds and scrubbing brush. Rinse thoroughly and wipe clean with a cloth. Your grill/plate/pan is ready to use.

#### PREHEATING

It is necessary to preheat the barbecue before cooking. Operate the burner(s) under the cooking surface to be used at 'HIGH' for approximately 10 minutes before cooking. Hooded barbecues should be pre-heated with the hood down.

### COOKING TEMPERATURES

'HIGH' setting – Use this setting only for warm up, for searing steaks and chops, and for burning food residue from the grill plates after the cooking is over. Rarely, if ever, do you use the 'HIGH' setting for extended cooking.

'MEDIUM' setting (mid-way between 'HIGH' and 'LO'). Use this setting for most grilling, and for cooking hamburgers and vegetables.

'LO' setting – Use this setting when cooking very lean cuts such as fish.

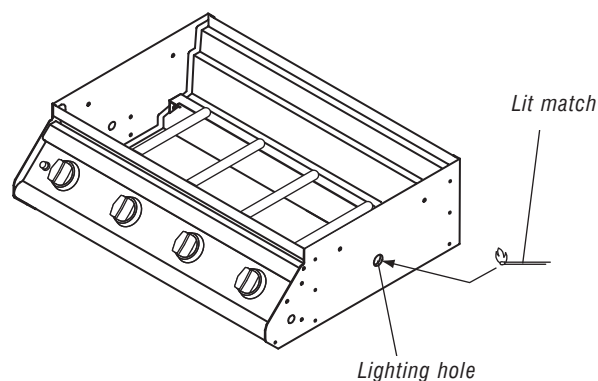
Actual cooking surface temperatures vary with outside temperature and the wind conditions.

### MANUAL LIGHTING

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

Insert lit match or long-necked butane lighter through lighting hole located on right side of barbecue body, after turning the right burner control to the 'HIGH' position.

Sequentially light the remaining burners from right to left.

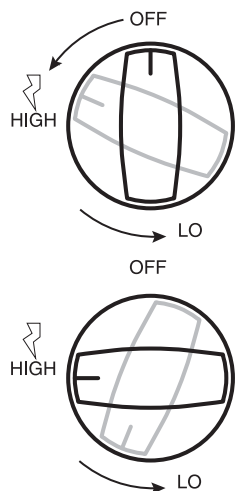


### LIGHTING THE SIDE BURNER (ROTARY PIEZO IGNITION)

Lid must be open before lighting. For easy ignition, push the burner control in fully. Slowly rotate the burner control anti-clockwise through 90 degrees (*approx. 3 - 4 seconds*). Turn the burner control until a click is heard, this will trigger the piezo, producing a spark at the burner.

The 3 - 4 second duration should provide enough gas to light the burner. If the burner does not light, immediately return the burner control to the 'OFF' position and repeat the process.

Turn burner control to 'HIGH' following lighting procedure until flame appears on the burner. If for some reason the igniter fails to produce a spark at the electrode tip, the burner can be lit using a match.



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

### FLARE-UPS

The fats and juices that drip from the meat may cause flare-ups. Since flare-ups impart the distinctive taste and colour for food cooked over an open flame, they should be expected and encouraged within reason. Nevertheless, uncontrolled flaring can result in a ruined meal.

### COOKING WITH THE HOOD DOWN

Cooking with the hood in the closed position helps to cook food more quickly than in conventional barbecues with a simple lid. The hood (*when closed*) helps to retain the heat more evenly and conserves energy.

**IMPORTANT:** *Never use any burner or combination of burners on 'HIGH' for extended periods when cooking with the hood down.*

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

When roasting in your barbecue, food should be positioned over the centre burners either on a roasting rack with the cooking pan underneath, or directly in the cooking pan, or placed in a disposable aluminium foil dish on top of a flame tamer. Remove other grill plate and hot plate not being used, and ignite burners 1 & 4.

The heat from the selected burners circulates gently throughout the barbecue, cooking the meat or poultry without any direct flame touching it. This method greatly reduces flare-ups when cooking extra fatty cuts, because there is no direct flame to ignite the fats and juices that drip during cooking.

**DO NOT EXCEED 250°C HOOD TEMPERATURE.**

### PRE HEATING

With the hood open, ignite the outer left and right burners. Once ignition is established, close the hood. Leave the burners on 'HIGH' for 10 minutes or until the temperature reaches a suitable level for cooking. Modulate the required temperature by turning the left and right burners progressively to 'LO'.



- **SHOULD A FLASHBACK FIRE OCCUR IN OR AROUND THE BURNER TUBES, FOLLOW THE INSTRUCTIONS BELOW. FAILURE TO COMPLY WITH THESE INSTRUCTIONS COULD RESULT IN A FIRE OR EXPLOSION THAT COULD CAUSE SERIOUS BODILY INJURY, DEATH, OR PROPERTY DAMAGE**
- **SHUT OFF GAS SUPPLY TO THE GAS BARBECUE**
- **TURN THE CONTROL KNOBS TO OFF POSITION**
- **OPEN THE BARBECUE LID. PUT OUT ANY FLAME WITH A FIRE EXTINGUISHER**
- **ONCE THE BARBECUE HAS COOLED DOWN, CLEAN THE BURNER TUBES AND BURNERS ACCORDING TO THE CLEANING INSTRUCTIONS IN THIS OPERATOR'S MANUAL.**

**CAUTION:** If burners go out during operation, close gas supply at source, and turn all gas valves off. Open hood and wait 5 minutes before re-attempting to light (this allows accumulated gas fumes to clear).

**CAUTION:** Should grease fire occur, close gas supply at source, turn off all burners and remove food until fire is out.

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

#### **IF THE BARBECUE FAILS TO LIGHT**

1. Turn gas off at source and turn burner control knobs to 'OFF'. Wait at least five (5) minutes for gas to clear, then retry.
2. If your barbecue still fails to light, check gas supply and connections.
3. Repeat lighting procedure. If your barbecue still fails to operate, turn the gas off at source, turn the control knobs to 'OFF', then check the following:
  - **Misalignment of burner tubes over orifices**  
*Correction:* Reposition burner tubes over orifices.
  - **Obstruction in gas line**  
*Correction:* Remove fuel line from barbecue. Do not smoke! Open gas supply for one second to clear any obstruction from fuel line. Close off gas supply at source and reconnect fuel line to barbecue.
  - **Plugged orifice**  
*Correction:* Remove burners from barbecue by pulling cotter pin (*beneath burner*) using long nose pliers. Carefully lift each burner up and away from gas valve orifice. Remove the orifice from gas valve and gently clear any obstruction with a fine wire. Then reinstall all orifices, burners, cotter pins and cooking components.  
  
If an obstruction is suspected in gas valves or manifold, contact your place of purchase or manufacture.
  - **Obstruction in burner tubes**  
*Correction:* Follow the burner tube cleaning procedure on page 18 of this operator's manual.
  - **Misalignment of igniter on burner**  
*Correction:* Check for proper position of the electrode tip as shown on page 11. The gap between the spark electrode tip and spark receiver should be approximately 4 - 5 mm. Adjust if necessary. With the gas supply closed and all control knobs set to 'OFF' press the electric igniter cap and check for the presence of a spark at the electrode.
  - **Disconnected electric wires**  
*Correction:* Inspect the igniter junction box found behind the control panel. Connect loose electric wires to junction box and try to light the barbecue.
  - **Weak AA battery**  
*Correction:* Unscrew the igniter cap and replace the battery.



**DO NOT USE OVEN CLEANER TO CLEAN THE BARBECUE. SOME PROPRIETARY BARBECUE CLEANERS MAY AFFECT / DAMAGE SOME OF THE SURFACE COATINGS USED ON THE APPLIANCE. READ THE CLEANER INSTRUCTIONS CAREFULLY. IT IS RECOMMENDED TO TEST IN AN INCONSPICUOUS PLACE FIRST. GENERALLY WE RECOMMEND ONLY WARM SOAPY WATER FOR CLEANING THE APPLIANCE.**



**FAILURE TO READ AND FOLLOW THE USE AND CARE INSTRUCTIONS COULD RESULT IN A FIRE OR EXPLOSION THAT COULD CAUSE SERIOUS BODILY INJURY, DEATH OR PROPERTY DAMAGE.**



**IN COASTAL AREAS, FREQUENT CLEANING AND THE USE OF A COVER IS RECOMMENDED TO PROLONG THE LIFE OF THE APPLIANCE. SALTY AIR WILL ADVERSELY AFFECT EXPOSED PARTS.**

### **CLEANING AND MAINTENANCE**

Proper care and maintenance will keep your barbecue in top operating condition and prolong its life. Follow these cleaning procedures on a timely basis and your barbecue will stay clean and operate with minimum effort.

**CAUTION:** *Be sure your barbecue is off and cool before cleaning.*

### **CLEANING THE COOKING PLATES**

Before initial use, and periodically, wash your cooking plates in a mild soap and warm water solution. You can use a wash cloth or vegetable brush to clean your cooking plates.

It is recommended the cooking plates be coated with a thin layer of cooking oil on a regular basis to prevent rusting. Slight rusting can be removed with a scrubbing brush before use.

### **CLEANING THE FLAME TAMERS**

Periodically you should wash the flame tamer in a soap and warm water solution. Use a vegetable brush to remove stubborn burnt-on cooking residue. Dry the flame tamers thoroughly before you re-install them into the barbecue.

### **CLEANING THE GREASE TRAY AND RECEPTACLE**

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

Fat fires are not covered by warranty.

### **CLEANING EXTERIOR SURFACES**

Before initial use, and periodically thereafter, we suggest you wash your barbecue using a mild soap and warm water solution. You can use a wash cloth or sponge for this process. Do not use a stiff wire or brass brush. These will scratch stainless steel and chip painted surfaces (*varies by model*) during the cleaning process.

### **CARE FOR STAINLESS STEEL SURFACE**

Over time, stainless steel will be affected by a brown discoloration known as 'tea staining'.

Tea staining can be reduced by washing the surface with mild detergent and warm water, then rinsing with clean cold water. We recommend the surface then be wiped dry with a clean cloth.

### STORAGE

We recommend that you minimise the barbecue's exposure to the elements. High moisture content in the air (*rain, mist, salt spray etc.*) can affect metal components and lead to material breakdown. If left in an area subjected to high moisture content, we strongly recommend that you observe the cleaning procedure on a regular basis and cover the appliance whilst not in use (*covers are available as an optional extra*). Material breakdown from high moisture conditions can be avoided if the appliance is well protected from the weather and regular cleaning is carried out.

### ANNUAL CLEANING OF THE BARBECUE INTERIOR

Burning-off excess food after every cookout will keep it ready for instant use. However, at least every 3 months you must give the entire barbecue a thorough cleaning to minimise your risk of grease fire and keep the barbecue in top shape. *Follow these steps:*

1. Turn all burner valves to the full 'OFF' position.
2. Turn the LP gas cylinder valve to the full 'OFF' position.
3. Disconnect the regulator from the gas cylinder. Inspect the hose with regulator assembly for cracking, cuts or any other damage, and replace as necessary. *Refer to the Parts List in this operator's manual, page 20 - 21.*
4. Remove and clean the flame tamers, cooking plates and barbecue burners.
5. Cover each gas valve orifice with aluminum foil.
6. Brush the inside and bottom of the barbecue with a fibre pad or nylon brush and wash with a mild soap and warm water solution. Rinse thoroughly and let dry.
7. Remove aluminum foil from orifices and check each orifice for obstruction.
8. Check each spark electrode, adjusting as needed. The space between the spark electrode tip and spark receiver should be approximately 4 - 5 mm.
9. Replace the burners and adjust the gas collector box. The edge of the collector box should be overlapping the burner port.
10. Reconnect the gas source and observe the burner flame for correct operation.
11. Replace flame tamers and cooking plates.



- **BEWARE OF SPIDERS. BURNER TUBES SHOULD BE INSPECTED AND CLEANED PERIODICALLY.**



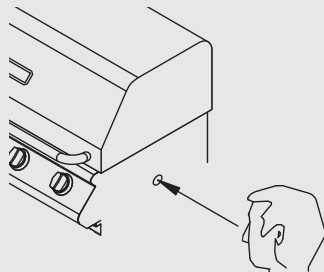
- **SPIDERS AND SMALL INSECTS CAN OCCASIONALLY SPIN WEBS OR MAKE NESTS IN THE BURNER TUBES. THESE WEBS CAN LEAD TO A GAS FLOW OBSTRUCTION WHICH COULD RESULT IN A FIRE IN AND AROUND THE BURNER TUBES**
- **THIS TYPE OF FIRE IS KNOWN AS 'FLASH-BACK' AND CAN CAUSE SERIOUS DAMAGE TO YOUR BARBECUE AND CREATE AN UNSAFE OPERATING CONDITION FOR THE USER**
- **ALTHOUGH AN OBSTRUCTED BURNER TUBE IS NOT THE ONLY CAUSE OF 'FLASH-BACK' IT IS THE MOST COMMON CAUSE AND FREQUENT INSPECTION AND CLEANING OF THE BURNER TUBES IS NECESSARY.**



- **KEEP BARBECUE AREA CLEAR AND FREE FROM COMBUSTIBLE MATERIALS, GASOLINE AND OTHER FLAMMABLE VAPOURS AND LIQUIDS**
- **DO NOT OBSTRUCT THE FLOW OF AIR FOR COMBUSTION AND VENTILATION**
- **KEEP THE VENTILATION OPENINGS OF THE CYLINDER ENCLOSURE CABINET FREE AND CLEAR OF DEBRIS**
- **VISUALLY CHECK BURNER FLAMES OCCASIONALLY TO ENSURE PROPER FLAME PATTERN AS SHOWN BELOW**
- **FAILURE TO COMPLY WITH THESE INSTRUCTIONS MAY RESULT IN A HAZARDOUS SITUATION WHICH, IF NOT AVOIDED, MAY RESULT IN INJURY.**



**Magnified view of burner flame through lighting hole**



### **CLEANING THE BURNER TUBES AND BURNER PORTS**

To reduce the chance of FLASHBACK FIRE you must clean the burner tubes as follows at least once a month in summer and fall or whenever spiders are active in your area, and if your barbecue has not been used for an extended period of time.

1. Turn all burner valves to the full 'OFF' position.
2. Turn the LP gas cylinder valve to the full 'OFF' position.
3. Detach the LP gas regulator assembly from your gas barbecue.
4. Remove the cooking plates, flame tamer plates and grease trays from your barbecue.
5. Remove the screw from the rear of each burner using a Phillips-head screwdriver.
6. Carefully lift each burner up and away from the gas valve orifice.
7. Check and clean burner / venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the barbecue.
8. Refer to diagram 1 and perform one of these three cleaning methods:

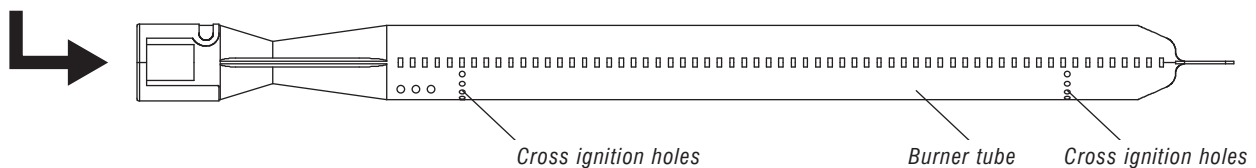
**METHOD 1:** Bend a stiff wire or wire coat hanger into a small hook as shown and run the hook through the burner tube and inside the burner several times to remove debris.

**METHOD 2:** Use a bottle brush with a flexible handle and run the brush through the burner tube and inside the burner several times to remove any debris.



**Diagram 1**

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



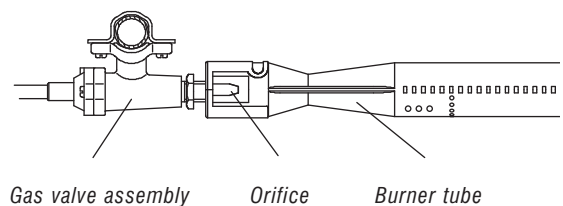
**METHOD 3:** Use an air hose to force air through each burner tube. The forced air should pass debris or obstructions through the burner and out the ports.

Regardless of which burner cleaning procedure you use, we recommend you also complete the following steps to help prolong burner life.

1. Use a fibre pad or nylon brush to clean the entire outer surface of each burner until free of food residue and dirt.
2. Clean any clogged ports with a stiff wire, such as an open paper clip.
3. Inspect each burner for damage (*cracks or holes*) and if such damage is found, order and install a new burner. After installation, check to ensure that the gas valve orifices are correctly placed inside the ends of the burner tubes. Also check the position of your spark electrode.



**FOR SAFE OPERATION ENSURE THE GAS VALVE ASSEMBLY ORIFICE IS INSIDE THE BURNER TUBE BEFORE USING YOUR BARBECUE. See diagram. IF THE ORIFICE IS NOT INSIDE THE BURNER TUBE, LIGHTING THE BURNER MAY CAUSE EXPLOSION AND / OR FIRE RESULTING IN SERIOUS BODILY INJURY AND / OR PROPERTY DAMAGE.**

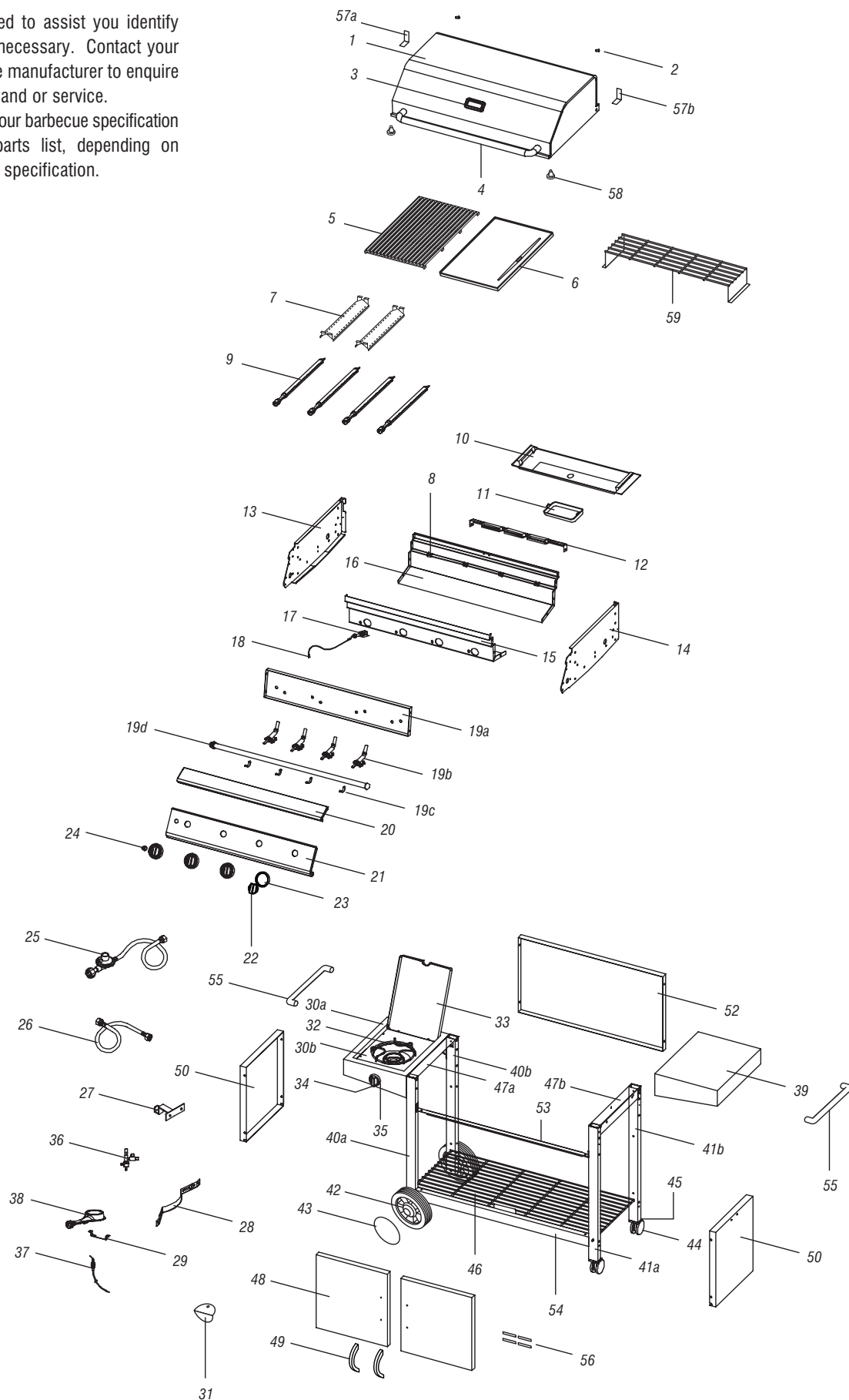


**BURNER IS TO BE INSTALLED WITH THE CROSS IGNITION HOLES UNDERNEATH.**



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

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



<i>Ref</i>	<i>Description</i>	<i>Part No.</i>	<i>Qty</i>
1	Hood	P00147134B	1
2	Hood hinge	P05501020A	2
3	Temperature gauge	P00607123C	1
4	Hood handle	P00205066M	1
5	Grill plate	P01615006C	1
6	Hot plate	P05702007C	1
7	Flame tamer	P01705008E	2
8	Flame tamer track – front / rear	P033280504	8
9	Burner	P020080174	4
10	Grease draining tray	P02706025B	1
11	Grease receptacle	P02701015B	1
12	Burner bracket	P02204075B	1
13	Bowl panel – left	P0072081LB	1
14	Bowl panel – right	P0072182LB	1
15	Bowl panel – front	P0073851AB	1
16	Bowl panel – rear	P0072551AB	1
17	Gas collect – with electrode	P02609002B	1
18	Ignition wire	P02616004D	1
19	Manifold heat shield assembly – propane	Y0060442	1
19a	Gas valve heat shield	P03009012B	1
19b	Gas valve – main without jet	P03204094A	4
19c	Jet – main, propane	P06517011A	4
	– main, NG	P06519047A	4
19d	Manifold	P05005012A	1
20	Control panel – upper	P02909831I	1
21	Control panel – lower with screen print	P0291516BD	1
22	Control knob – main burner	P03426201B	4
23	Control knob seat – main burner	P03415014S	4
24	Igniter – push button	P02501132D	1
25	Regulator / hose assembly	P03603005A	1
26	Side burner hose	P03711035F	1
27	Gas cylinder hook	P04001005G	1
28	Gas cylinder support	P04002024G	1
29	Side burner bracket	P03327024D	1
30a	Side burner frame	P01128006E	1
30b	Side burner bowl	P01102051D	1
31	Splash guard	P06901004B	1
32	Pot support	P00805010B	1
33	Side burner lid	P0011549PN	1
34	Control knob – side burner	P03426211B	1
35	Control knob seat – side burner	P03415014S	1
36	Gas valve – side without jet	P03218125G	1
36a	Jet – side, propane	P06519068A	1
	– side, NG	P06519049A	1
37	Side burner ignition wire – with electrode	P02607002A	1
38	Side burner	P02002012A	1
39	Side shelf – right	P01103035E	1
40a	Trolley leg – left front	P00901006D	1
40b	Trolley leg – left rear	P00901007D	1
41a	Trolley leg – right front	P00902016D	1
41b	Trolley leg – right rear	P00902017D	1
42	Wheel	P05103014A	2
43	Wheel hubcap	P05113011C	2
44	Castor wheel – 3"	P05112023A	2
45	Castor seat	P04507004A	2
46	Trolley bottom shelf – wire	P01014009V	1
47a	Bowl decoration bracket – left	P01306020E	1
47b	Bowl decoration bracket – right	P01306021E	1
48	Door	P04305022C	2
49	Door handle	P00201001C	2
50	Trolley side panel	P07605027C	2
52	Trolley rear panel	P07702078C	1
53	Door support bracket	P03301041E	1
54	Trolley bottom bracket	P03305048E	1
55	Towel rail	P00205074M	2
56	Door magnet	P05523001K	4
57a	Hood bracket – left	P03303046D	1
57b	Hood bracket – right	P03303047D	1
58	Protective pad	P05518011I	4
59	Warming rack	P01515005H	1
	Hardware pack	P06003113A	1





**PRIVACY POLICY**

Focus Lifestyle Products Pty Ltd may collect personal information about a consumer of its products in the course of receiving or responding to a warranty claim. Such information is only collected to enable the resolution of the warranty claim to the consumer's satisfaction, and is not disclosed to other organisations except service agents or sometimes the applicable retailer.

Focus Lifestyle Products has a Privacy Policy (*available on request*), which encompasses compliance with the Privacy Act 1988 (Cth). Importantly, individual consumers generally have a right to access information held about them.

Manufactured by  
Grand Hall Enterprise Co Ltd  
for  
Focus Lifestyle Products Pty Ltd  
ABN 93 160 136 977  
223 - 225 Governor Road, Braeside,  
Victoria, Australia 3195

P.O. Box 532 Mordialloc,  
Victoria, Australia 3195  
enquiry@focuslifestyle.com.au  
Tel: 1800 680 405  
Fax: (03) 9587 7965

All specifications are subject to change  
without notice.