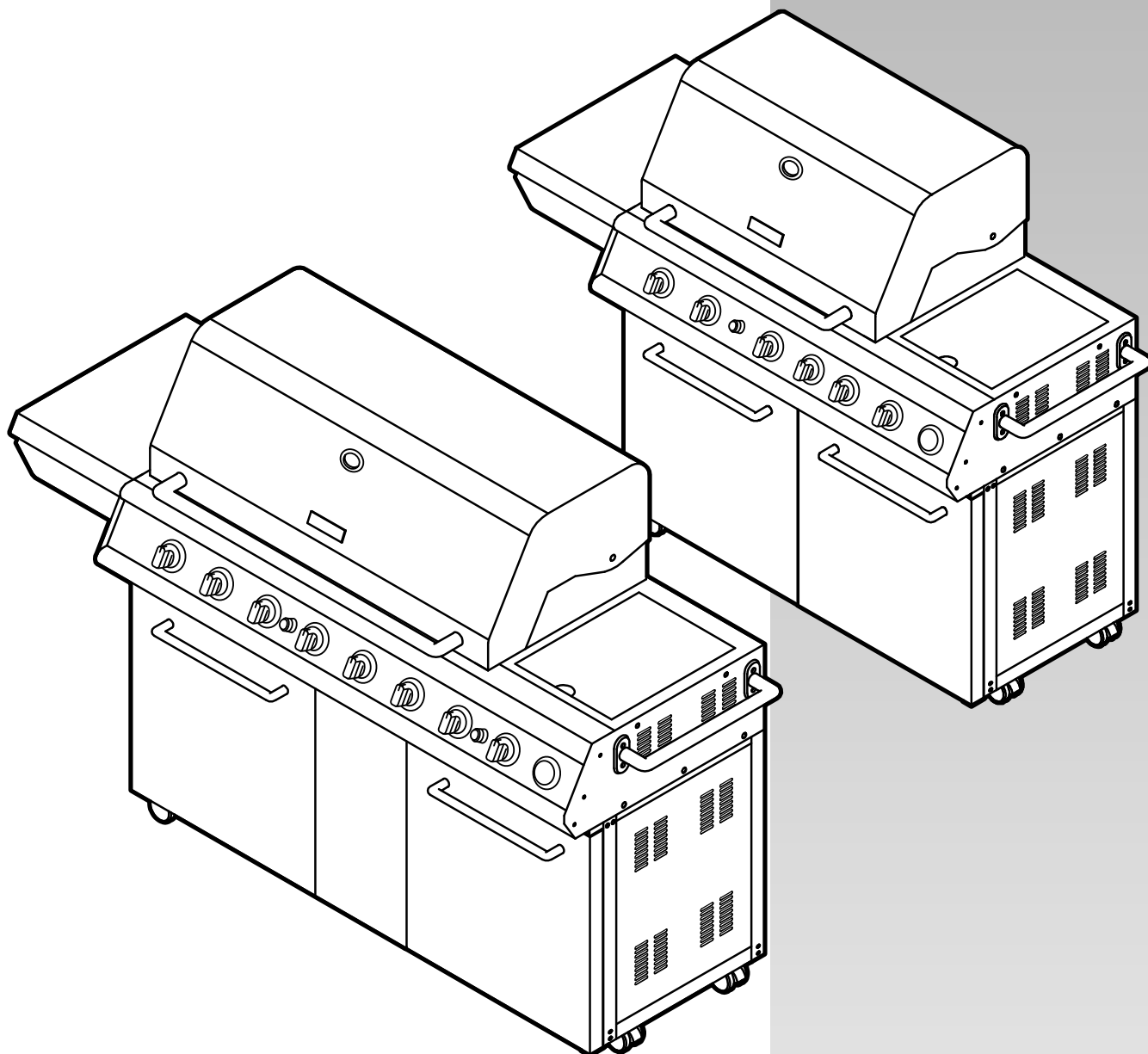


Portable Gas Barbecues

Customer's 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 Elite 781 and Elite 791 barbecues.

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	2-3
Safety Instructions	4-5
Parts List – <i>Hardware pack</i>	6
Assembly Instructions	7-8
Inspection	16-18
Operation	11-14
Fault Finding	19
Cleaning and Maintenance Instructions	20-21
Parts Diagram / List	18-21
Contact Points	24

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.*

CONGRATULATIONS

You have just purchased a state of the art Outdoor Barbecue Cooking System.

We understand your desire to protect an investment of this nature. As such this booklet has been designed to assist you in the assembling, testing and operating your new barbecue, along with important safety information, helpful maintenance tips and troubleshooting. We thank you for choosing our product and trust that you enjoy years of outdoors entertainment.

TOOLS YOU WILL NEED

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

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.

Remove the barbecue and its components from the carton. Check against parts list and lay components out within easy reach. Do not throw the shipping carton away – unfold flat and use as a protective work surface. Contact your place of purchase for replacement parts if necessary.



PARTS SUPPLIED SEALED IN THE CARTON, OR BY YOUR PLACE OF PURCHASE, MUST NOT BE ALTERED IN ANY WAY.

Check that the barbecue supplied is correct for the gas type being used. There is a label on the rear panel of the barbecue.

Barbecues for use with gas cylinders are labelled 'Universal LPG'. Barbecues for use with natural gas are labelled 'Natural Gas'.

Check that the label matches the gas type to be used.



NATURAL GAS BARBECUES MUST BE INSTALLED BY AN AUTHORISED PERSON.

CHECK BARBECUE FOR ANY DAMAGE

Inspect barbecue and trolley parts as you proceed. Contact your place of purchase for assistance regarding replacement of any damaged or missing parts. Do not assemble or operate a barbecue that appears damaged.

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.

GAS INSTALLATION CODES

Australian Gas Association Certificate No. 6468.

Barbecues must be used in accordance with the installation requirements of your local gas supply authority, and the appropriate installation standard AS5601/AG601.

Barbecues for use with cylinder gas are labelled 'Universal LPG'. 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.



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 MANIPULATED.
THIS BARBECUE IS ONLY TO BE USED AND STORED OUTDOORS.**

OVERALL DIMENSIONS

- Height – Hood closed 1260 mm.
Hood open 1510 mm.
- Width – *Elite 781*: 1605 mm. *Elite 791*: 1900 mm
- Depth – Hood closed 655 mm.
Hood open 725 mm.

CLEARANCES

The following minimum clearances from combustible materials must be maintained: Top – 1000 mm, rear – 450 mm and 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 is suitable for use with bottled gas.

A gas regulator adjusted to have an outlet pressure of 2.75 kPa is supplied for connection to the gas cylinder. 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. 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. 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 connection, 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 when replacing the gas cylinder or once a year whichever is more frequent. If the hose is cracked, cut, abraded or damaged in any way, the appliance must not be operated. The hose must be replaced if damaged or when statutory conditions require it. Contact your place of purchase if uncertain.

The POL fitting of the hose and regulator should be disconnected from the gas cylinder valve when the outdoor appliance is not in use.



GAS HOSES ARE FACTORY FITTED AND LEAK TESTED – DO NOT DISCONNECT.

SPECIFICATIONS

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

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



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

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 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 while in use.



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 IN STORAGE COMPARTMENT 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 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.



IF YOU SMELL GAS:

- 1. SHUT OFF GAS TO THE APPLIANCE AT ITS SOURCE, IF POSSIBLE.**
- 2. EXTINGUISH ANY OPEN FLAME.**
- 3. OPEN HOOD.**
- 4. PERFORM GAS LEAK CHECK PROCEDURE.**
- 5. IF ODOUR CONTINUES, IMMEDIATELY CALL YOUR GAS SUPPLIER OR FIRE DEPARTMENT.**

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 AN OPEN 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 controls to 'OFF', then turn on gas at source.
3. Apply the soap solution to all visible and accessible gas connections. Bubbles will appear in the soap solution if connections are not properly sealed. Tighten or rectify as necessary, including connections to the gas cylinder.
4. If you have a gas leak you cannot rectify, turn off the gas at the source, disconnect hose from barbecue and immediately contact the manufacturer for assistance. Refer to back cover.

GAS CYLINDER USE AND 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 standard AS2469 and is less than 10 years old, or reconstituted if older than 10 years old.

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

NOTE: The cylinder storage is suitable for gas cylinders with a base ring and overall height not exceeding 215 mm and 480 mm respectively.



**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 cylinder exchange outlet. Gas cylinders should be visually inspected and requalified periodically.

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

Do not subject 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.
DO NOT ATTEMPT TO CORRECT THE
PROBLEM YOURSELF.**

**CALL YOUR FIRE DEPARTMENT
(DO NOT MAKE THE CALL FROM
ANYWHERE NEAR THE GAS CYLINDER –
YOUR TELEPHONE IS AN ELECTRICAL
DEVICE, AND COULD PRODUCE A SPARK).**

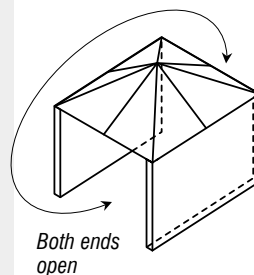
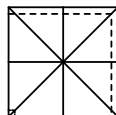
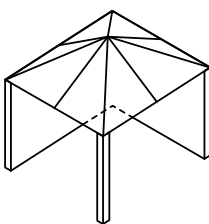
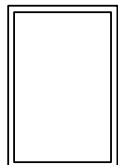
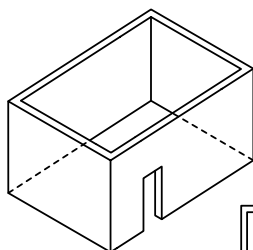


THIS APPLIANCE SHALL ONLY BE USED IN AN ABOVE GROUND OPEN AIR SITUATION WITH NATURAL VENTILATION, WITHOUT STAGNANT AREAS, WHERE GAS LEAKAGE AND PRODUCTS OF COMBUSTION ARE RAPIDLY DISPERSED BY WIND AND NATURAL CONVECTION.

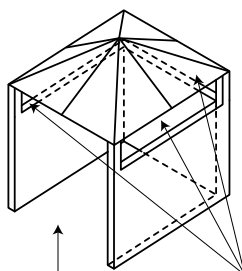
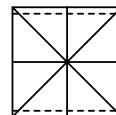
ANY ENCLOSURE IN WHICH THE APPLIANCE IS USED SHALL COMPLY WITH ONE OF THE FOLLOWING:

- **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.

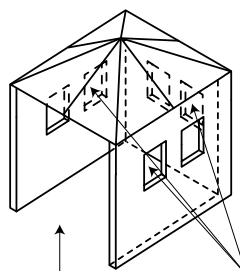
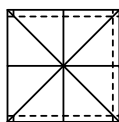


Both ends open



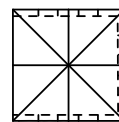
30% or more in total of the remaining wall area is open and unrestricted

Open side at least 25% of total wall area



30% or more in total of the remaining wall area is open and unrestricted

Open side at least 25% of total wall area



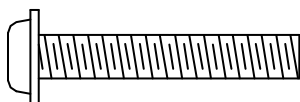
PARTS LIST

	<i>Elite 781</i>	<i>Elite 791</i>
Side shelf	1	1
Trolley side handle	1	1
Secondary cooking / warming rack	1	1
Grill plates – <i>small</i>	1	1
– <i>large</i>	1	2
Hot plate	1	1
Flame tamer – <i>small</i>	1	1
– <i>large</i>	1	2

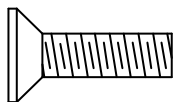
The following information is a breakdown of the hardware pack.
It explains which fittings are used during the various stages of assembly.

HARDWARE PACK

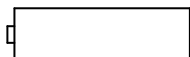
<i>Ref.</i>	<i>Component</i>	<i>Qty.</i>	<i>Purpose of Component</i>
S122G04241	Phillips-head screw 1/4" x 1 1/2"	4	Attaches side shelf to barbecue head
S142G04121	Countersink flat-head screw 1/4" x 3/4"	4	Attaches trolley side handle to barbecue head
P05301001A	AA battery	Elite 781 1 Elite 791 2	Powers the electric igniter
P05301003A	9 V battery	1	Powers the fuel gauge display (<i>LPG model only</i>)



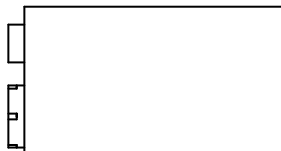
Phillips-head screw
1/4" x 1 1/2"
Qty. 4
Ref. # S122G04241



Countersink flat-head screw 1/4"
x 3/4"
Qty. 4
Ref. # S142G04121



AA battery
Qty. 1
Ref. # P05301001A
Scale 1:2



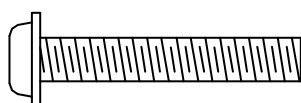
9 V battery (*LPG model only*)
Qty. 1
Ref. # P05301003A
Scale 1:2

CAUTION: While it is possible for one person to assemble this barbecue, obtain assistance from another person when handling some of the larger, heavier pieces.

1. Open the parts boxes. Use the parts list to check that all parts have been included.
2. Inspect the barbecue for damage as you assemble it. Do not assemble or operate the barbecue if it appears damaged. If there are damaged or missing parts when you unpack the shipping box, or you have questions during the assembly process, contact place of purchase or manufacture.

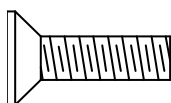
INSTALLING SIDE SHELF AND TROLLEY SIDE HANDLE

1. Remove the white protective film from the stainless steel side shelf.
2. With the aid of an assistant, attach side shelf to left side of barbecue. Install spacers onto the $\frac{1}{4}$ " x $1\frac{1}{2}$ " Phillips-head screws and then align the holes on side shelf with the threaded holes on left outside body panel. Tighten securely using four (4) of the $\frac{1}{4}$ " x $1\frac{1}{2}$ " Phillips-head screws with spacers in place. See diagram 1.



S122G04241 Qty. 4
Countersink flat-head
screw $\frac{1}{4}$ " x $1\frac{1}{2}$ "

3. Attach trolley side handle to right side of barbecue. Align the holes on trolley side handle with the threaded holes on right outside body panel. Tighten securely using four (4) of the $\frac{1}{4}$ " x $\frac{3}{4}$ " flat-head screws provided. See diagram 2.



S142G04121 Qty. 4
Countersink flat-head screw
 $\frac{1}{4}$ " x $\frac{3}{4}$ "

IGNITION BATTERY INSTALLATION

1. Remove the igniter cap located on the barbecue control panel.
2. Place the supplied AA battery into the igniter slot. Be sure to place the positive pole facing toward you. See diagram 3.
3. Place the cap and spring over the AA battery then tighten the igniter cap onto the barbecue control panel.
4. Repeat step 1 through 3 to install the other AA battery into the igniter slot. (Elite 791 model only).

IMPORTANT: Remove any protective film from outside and inside of barbecue head.

Before use of this barbecue please refer to cleaning exterior stainless steel surfaces found on page 17 of this owner's manual.

Diagram 1.

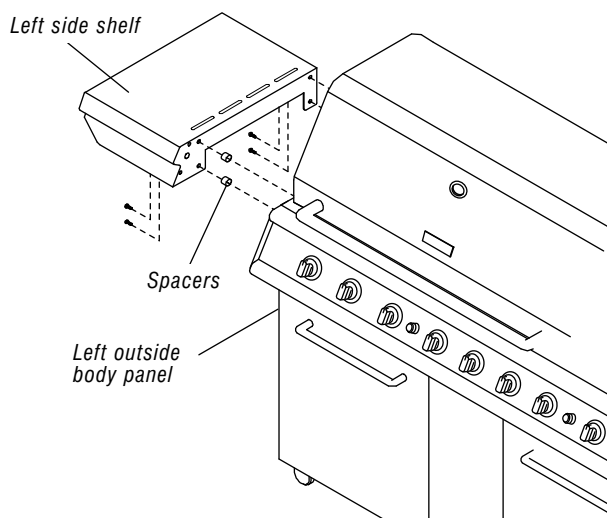


Diagram 2.

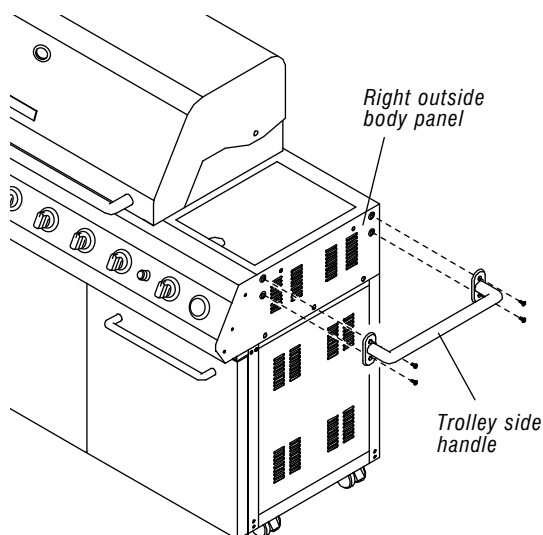
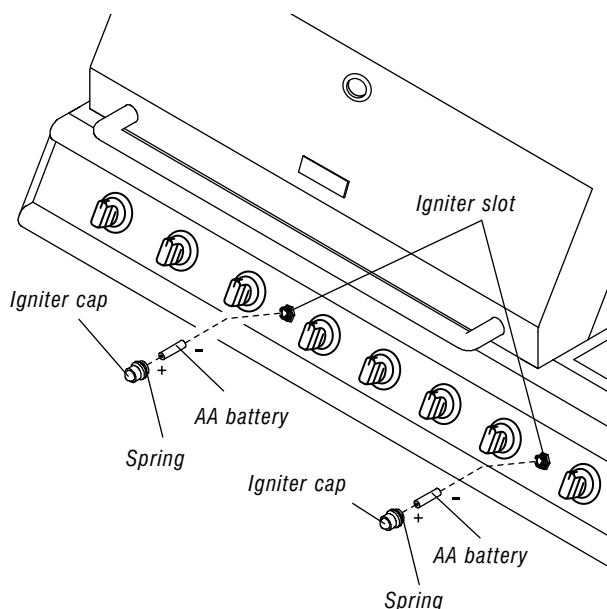


Diagram 3.



INSTALLING THE FUEL GAUGE BATTERY

1. Remove the grease tray from the barbecue.
2. Stretch your hand behind control panel and unscrew the battery cover behind the display box.
3. Pull out the battery with electric wire from the battery compartment.
4. Attach the battery.
5. Place the battery with electric wire back into battery compartment. See *Diagram 6A*.
6. Screw the battery cover back to the display dial.
7. Slide the grease tray back into the barbecue.

FUEL GAUGE DISPLAY OPERATING

Press the 'CHECK' button to operate fuel gauge display with the gas cylinder mounted in the cylinder pull-out tray. See *Diagram 6B*

NOTE: Cylinder must be positioned in tray for fuel gauge display check

1. **Fuel display:** Indicates gas cylinder fill level.
2. **Fuel warning display:** When the gas cylinder fill level is on the last row, a warning signal will sound for approximately three (3) seconds to warn you that the cylinder volume is near empty.
3. **Battery warning display:** A low battery warning light will illuminate when the battery voltage drops to a low level. Replace the battery – refer to 'Installing the Fuel Gauge Battery'

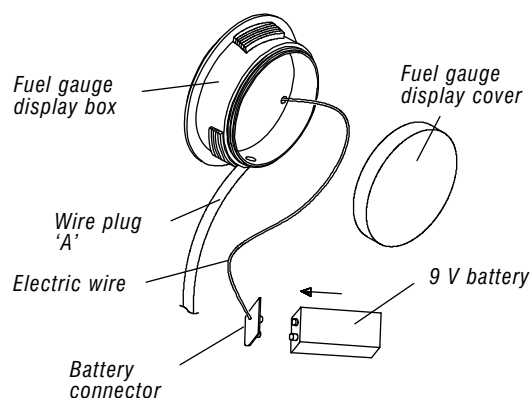
NOTE: The fuel gauge display lasts for approximately 20 seconds each time you press the 'CHECK' button.

After 20 seconds, the fuel gauge display turns off automatically. If you press the button a second time within 20 seconds, the fuel gauge display will be turned off manually. If you press the button a second time after 20 seconds, the fuel gauge display will work and last for another 20 seconds.

The fuel gauge display works only with a cylinder on the cylinder pull-out tray. No readout will appear if a cylinder is not mounted on the cylinder pull-out tray.

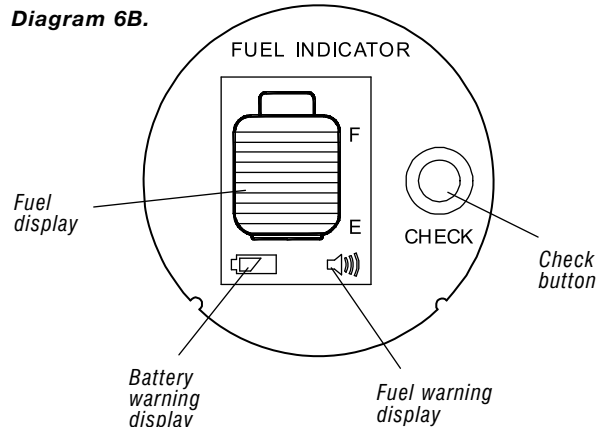
NOTE: For Elite 781 and Elite 791 models, one hot plate may be replaced by a cooking pan.

Diagram 6A.



IMPORTANT: When the gas cylinder is removed from the cylinder pull-out tray, the fuel gauge display will not operate.

Diagram 6B.

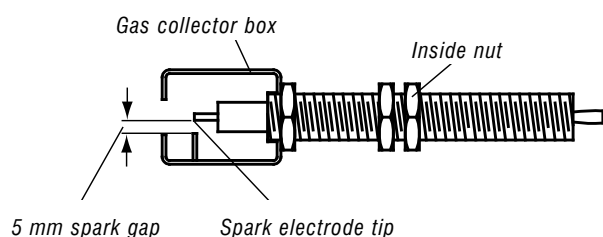


NOTE: Do not press the Electric Igniter and Check Button at the same time.

MAIN BURNER ELECTRODE CHECK

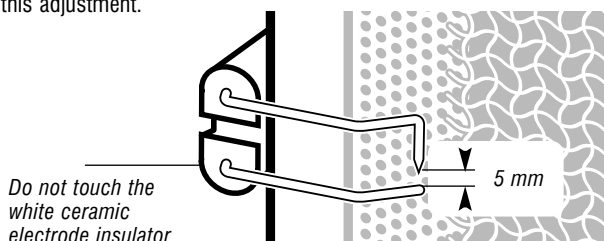
Before placing the cooking components into your barbecue body, ensure that the spark electrode tip is properly positioned within each gas collector box (a wide stainless steel mechanism found at the front between each set of burners). The easiest way to ensure this is to perform the following electrode check:

1. Be sure all control knobs are set to 'OFF'. Open the barbecue hood. NEVER put your face inside the barbecue body.
2. Press igniter cap and look down at the gas collector box. If a spark is present the electrode tips are properly positioned.
3. If no spark is seen, then the spark gap shown below needs to be adjusted as follows:
 - Using an adjustable wrench, loosen the inside nut just until the gas collector box can be manoeuvred and turned upward. The gap between the spark electrode tip and spark receiver should be approximately 5 mm.
 - If the gap is wider the 5 mm use a pair of long nose pliers and gently squeeze the gas collector box until the gap is correct.
 - Return the gas collector box to its original horizontal position, secure the inside nut and try the electrode check again.



ROTISSERIE BURNER SPARK ELECTRODE TEST AND ADJUSTMENT

Product shipping can reposition the back burner spark electrode. If your barbecue and side burner are completely assembled and this rotisserie burner electrode does not continuously spark, then conduct this adjustment.



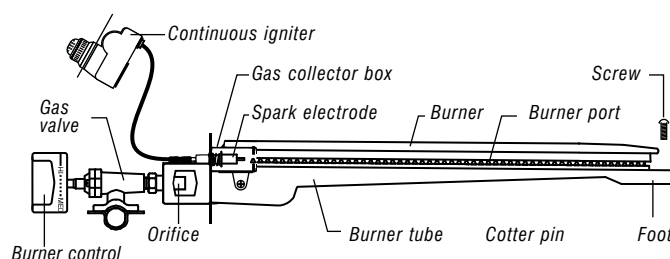
1. Turn the gas supply off at the gas cylinder.
2. Be sure the AA battery is installed and follow all ignition wires to ensure the connections are secure.
3. Push the ignition button and watch for a small blue spark at the rotisserie burner electrode tip. If there is no spark you must adjust the gap between the electrode tip and the stainless steel rotisserie burner screen. The gap should be adjusted to 5 mm or closer.

4. Adjust the gap using needle nose pliers. DO NOT adjust the gap by hand or touch the white ceramic electrode insulator. Using one set of needle nose pliers, securely hold the electrode as shown above. With another set of pliers, gently bend the tip end of electrode to within 5 mm of the stainless steel screen. Be careful not to puncture the screen or break electrode tip.
5. Try spark electrode test again. Re-adjust if necessary.



CHECK PERFORMANCE OF BURNERS PRIOR TO INSTALLING BARBECUE PLATE COMPONENTRY. DO NOT SMOKE WHEN ATTEMPTING TO IGNITE BARBECUE. NEVER USE VOLCANIC ROCK, HEAT BEADS OR OTHER MATERIAL ON FLAME TAMER. ALWAYS USE PROTECTIVE GLOVES WHEN HANDLING HOT COMPONENTS.

BURNER OPERATION AND IGNITION SYSTEM CHECK



1. With burner controls in 'OFF' position, open the gas cylinder valve or connect to gas supply.
2. 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. Push the igniter button and check for sparking at the stainless steel gas collector, located adjacent to each burner.
4. If a spark is not evident at the gas collector, check that the ignition lead is firmly attached to the spark plug.
5. With sparking established at collector box, turn the burner control to 'HI' to establish a flame on the burner.
6. Push and turn the required burner control as required in an anti-clockwise direction to the 'HI' position. Cross lighting channels inside the barbecue body enables the flame to transfer across to the centre and opposite side burners to ignite them.
7. If any burners fail to light after several attempts, turn off gas supply at source.

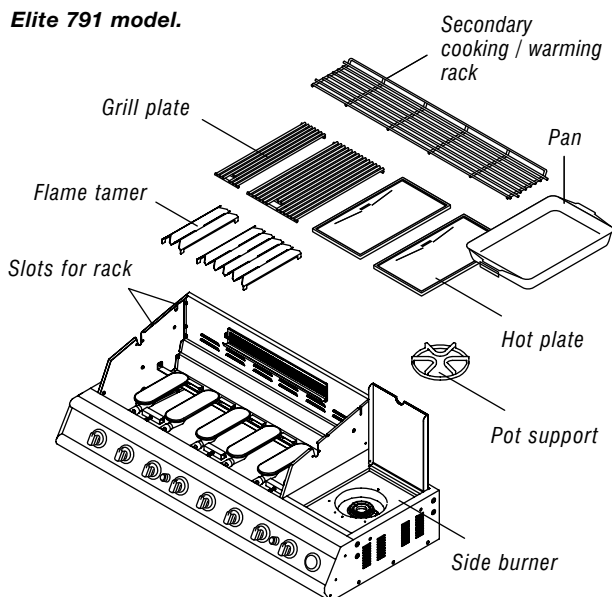
Wait until burners cool and inspect for obstructions to gas flow. See also *Safety instructions* (page 4), *Lighting and Operating instructions* (page 11).

INSTALLING COOKING COMPONENTS

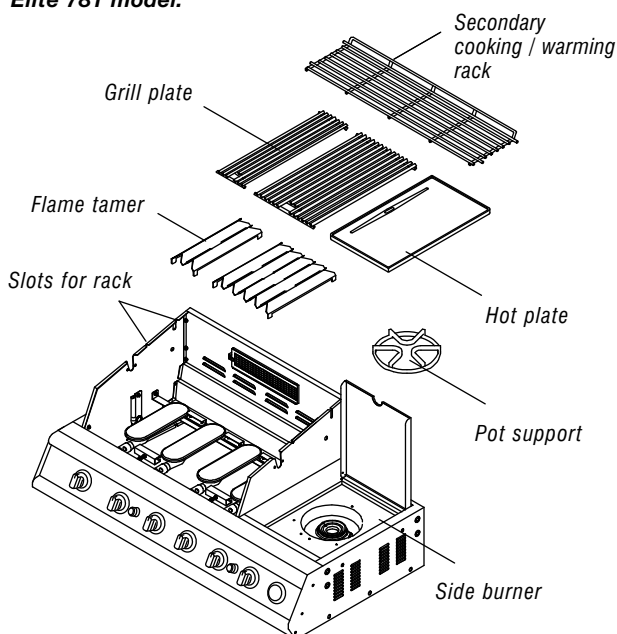
Check and ensure that each burner is properly located over each orifice prior to installing the flame tamer.

1. The flame tamer is designed to reduce flaring. Place the flame tamers on the lower edge above burners. Flame tamers must always be located under the grill plate.
2. Position the cooking plates as shown below.
3. Place the secondary cooking / warming rack into the slots on the barbecue body rails.

Elite 791 model.



Elite 781 model.



NOTE: For Elite 781 and Elite 791 models, one hot plate may be replaced by a cooking pan.



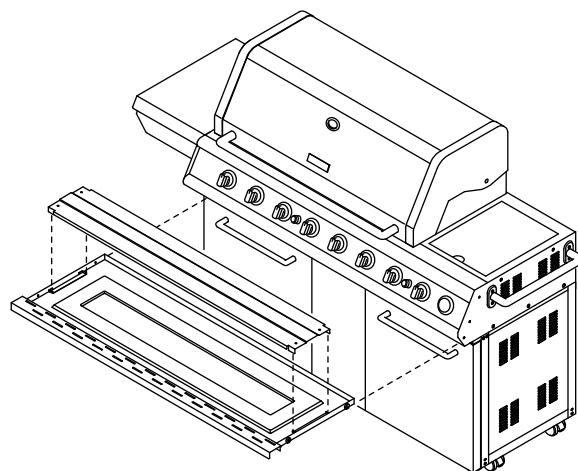
THESE APPLIANCES ARE NOT DESIGNED FOR THE ENTIRE COOKING SURFACE TO BE COVERED WITH SOLID PLATES. A HAZARDOUS SITUATION MAY BE CREATED WHEREBY BURNERS MAY BEGIN TO BURN TOXIC GASES, OR EVEN GO OUT.



DO NOT GRIP THE LEFT SIDE SHELF TO ALTER ITS POSITION; ALWAYS GRIP THE STAINLESS STEEL HANDLE ON THE RIGHT SIDE OF BARBECUE TO CHANGE ITS POSITION.

INSTALLING PULL-OUT GREASE TRAY

Place heat shield into pull-out grease draining tray. The heat shield must be present and centred for your safety. Slide the pull-out grease draining tray into the tracks on the trolley side panels and push until it stops.



CONTENTS OF FAT/GREASE DRAINING TRAY AND FAT/GREASE RECEPTACLE MAY BE VERY HOT DURING COOKING.

ALLOW TO COOL COMPLETELY BEFORE DISPOSING OF THE CONTENTS.

LINING THE FAT/GREASE RECEPTACLE WITH ALUMINIUM FOIL ENABLES EASIER CLEANING.

REMEMBER: REPLACE FAT/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 FAT/GREASE TRAY AND RECEPTACLE BE EMPTIED REGULARLY.

FAT / GREASE 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 page 4.



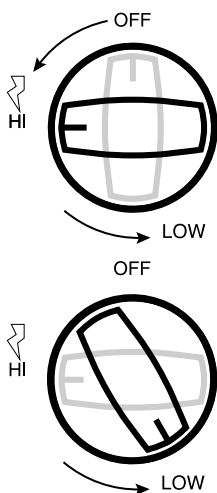
THE HOOD MUST BE IN THE OPEN POSITION, FOR LIGHTING
DO NOT SMOKE AT ALL TIMES WHEN ATTEMPTING TO IGNITE BARBECUE.
CAUTION: DO NOT MOVE TROLLEY WHILE BARBECUE IS IN OPERATION.

MAIN BURNER IGNITION



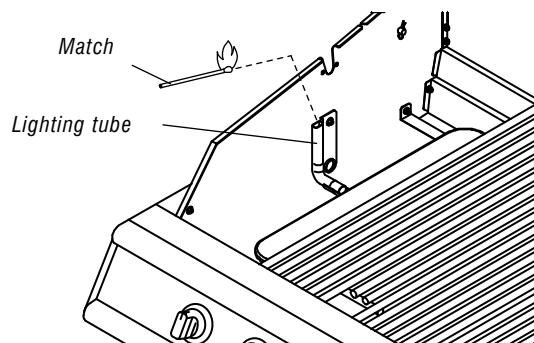
CAUTION: DO NOT LEAVE THE BARBECUE UNATTENDED WHEN BURNER/S IS ALIGHT.

1. Open barbecue hood before attempting to light burners.
2. Set control knobs to 'OFF' and open the gas cylinder valve.
3. Push and turn the required control knob to 'HI'.
4. Immediately press the continuous spark igniter for 3 - 4 seconds to light the burner.
5. If the burner does not light, turn the control knob to 'OFF', wait 5 minutes for gas to clear, then retry.
6. Once the burner is ignited, the adjacent burner can be lit by simply turning its control knob to 'HI'.
7. Adjust control knobs to your desired cooking temperature.
8. If ignition cannot be achieved, perform ignition check procedure. Refer to page 9.



MANUALLY LIGHTING YOUR BARBECUE WITH A MATCH

To light your main burners by match, follow steps 1 through 6 of the gas lighting instructions. Then, light the match and place it over the top opening of the lighting tube. Push and turn the nearest control knob to the 'HI' setting to release gas. The burner should light immediately.



NEVER LEAN OVER THE BARBECUE COOKING AREA WHILE LIGHTING THE APPLIANCE.

KEEP YOUR FACE AND BODY AT A SAFE DISTANCE (AT LEAST 450 mm) FROM THE MANUAL LIGHTING HOLE OR BURNERS.



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 'If Barbecue Fails to Operate Properly'.

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.

SIDE BURNER IGNITION

1. Open side burner lid before attempting to light side burner.
2. Set control knobs to 'OFF' and open the gas cylinder valve.
3. Push and turn the control knob for side burner to 'HI'.
4. Immediately press the continuous spark igniter for 3 - 4 seconds to light the burner.
5. If the burner does not light, turn the control knob to 'OFF', wait 5 minutes, then retry.
6. Adjust control knob to your desired flame level.



THE SIDE BURNER IS DESIGNED FOR USE WITH A WOK UP TO 360 mm DIAMETER, AND COOKING PAN OF UP TO 200 mm DIAMETER.

USE OF VERY LARGE POTS MAY RESULT IN DISCOLOURATION OF THE SURFACE FINISH, OR CAUSE POOR COMBUSTION.

BACK BURNER IGNITION

NOTE: The location of the back burner makes it more susceptible to wind conditions that will decrease the performance of your rotisserie cooking. For this reason you should not operate the rotisserie burner during windy weather conditions.

1. Open barbecue hood before attempting to light back burner.
2. Set control knobs to 'OFF' and open the gas cylinder valve.
3. Push and turn rotisserie burner control knob to 'HI'.
4. Then immediately press the continuous spark igniter for 3 - 4 seconds to light the burner.
5. If the burner does not light, turn the control knob to 'OFF', wait 5 minutes, then retry.
6. Once the burner is ignited, the rotisserie burner will reach cooking temperature quickly. The orange/red glow will even out in about 5 minutes.
7. For best results, always rotisserie cook with the hood down.

NOTE: If extra heat is required, then any of the main burners may be used on the 'LOW' setting only.

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 HOOD IS OPEN, and operate at 'HI' setting for approximately 15 minutes. Allow to cool then wash grill plates / hot plate thoroughly with soap suds and scrubbing brush. Rinse thoroughly and wipe clean with a cloth.

PREHEATING

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

COOKING TEMPERATURES

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

'MED' setting (mid-way between 'HI' and 'LOW'). Use this setting for most grilling, and for cooking hamburgers and vegetables.

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

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



CAUTION: IF BURNERS GO OUT DURING OPERATION, CLOSE GAS SUPPLY AT SOURCE, AND TURN ALL BURNER CONTROLS OFF.

OPEN HOOD AND WAIT 5 MINUTES BEFORE RE-ATTEMPTING TO LIGHT (ENSURE ACCUMULATED GAS FUMES HAVE CLEARED).

CAUTION: SHOULD A GREASE FIRE OCCUR, ATTEMPT TO CLOSE GAS SUPPLY AT SOURCE, TURN OFF ALL BURNERS AND REMOVE FOOD IF POSSIBLE.

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

BARBECUING WITH THE HOOD DOWN



NEVER USE ANY BURNER, OR COMBINATION OF BURNERS ON 'HI' WHEN COOKING WITH THE HOOD DOWN.

Cooking with the hood in the closed position helps to cook food more quickly than in conventional open-style barbecues with a lid. The hood (*when closed*) helps to retain the heat more evenly and conserves energy. For the best cooking results, always use the burners on 'MED' or 'LOW' and use the indirect cooking method (*explained below*) when the hood is down. High direct heat on the cooking plates when the hood is down may result in burnt food, or damage to your barbecue.

The following methods are referred to as 'INDIRECT COOKING'. Poultry and large cuts of meat cook slowly to perfection on the barbecue by indirect heat.

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.

REMEMBER: Only use burners on 'LOW' for indirect cooking. Only use outside burners for indirect cooking.

Remove solid hot plate from barbecue body and position grill plate and flame tamers over centre burners.

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

Do not ignite the burners directly under the meat. Food should be positioned in the centre position either in a shallow ovenproof dish or a disposable aluminium foil to retain juices for basting.

Extremely large cuts of food, such as turkey may be placed in the baking dish directly over the flame tamer.

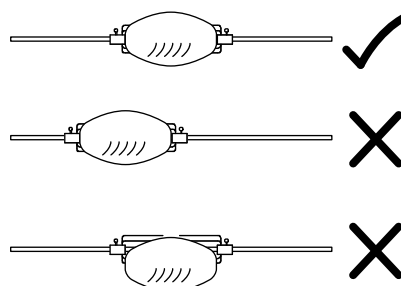
ROTISSERIE COOKING WITH THE BACK BURNER

The back burner is an infrared type providing intense searing heat. The intense heat sears in the natural juices and nutrients found in quality cuts of meat.

With this method, generally there is enough heat from the back burner, but if extra heat is required then any of the main burners maybe used on the 'LOW' setting only.

ROTISSERIE COOKING

- Rotisserie cooking produces foods that are moist, flavoursome and appealing. The rotating food self bastes. Although the rotisserie is best for larger pieces of meat or poultry, most cuts can be used if prepared properly.
- The balancing of the food requires the most attention in rotisserie cooking. The rotisserie must turn evenly otherwise the stopping and starting action will cause the food to cook unevenly and possibly burn the heavier side. Refer to the diagram below.



- The easiest foods to balance are those of uniform shape and texture. To test if the food is balanced correctly when secured, place the ends of the rotisserie skewer loosely in the palm of your hands. Give the spit a quarter turn and if there is no tendency to roll and it is stable give it a another quarter turn. It should rest without turning in each of these positions.

It can then be attached to the barbecue.

- When using poultry, truss the bird tightly so that wings and drumsticks are close to the bowl of the bird. The cavity of the bird can be stuffed prior to this, if you wish. Pull the neck skin down and using a small skewer fix to the back of the bird. Push the rotisserie skewer through lengthwise, catching the bird in the fork of the wishbone. Centre the meat and tighten the holding forks. Test the balance as described above.
- A rolled piece of meat only requires the rotisserie skewer to be inserted through the centre of the length of meat, then secured and balanced using the forks.
- For meats which are un-boned, it is best to secure the rotisserie skewer diagonally through the meaty sections. If protruding bones or wings brown too quickly, cover with pieces of foil.

SETTING UP THE BARBECUE

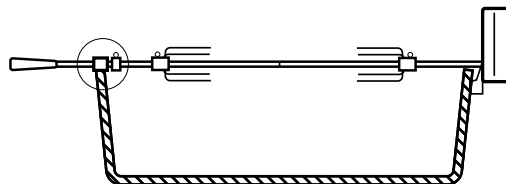
- Remove all the cooking plates from the barbecue and position the flame tamer centrally. Place either an oven proof cooking pan or disposable aluminium foil dish on top of the flame tamer under the food being cooked so that it catch any drips from the food above. The drippings can be used to make gravies and other sauces to accompany the cooked meat.
- Once the barbecue has been set up, pre-heat the barbecue according to the manufacturer instructions. Close the hood when you start to cook.
- For foods with little fat you may wish to cook them directly over lit burners to give a charred effect. This should only be done towards the end of the cooking for no longer than the time required to give the desired visual effect. Do not attempt this with fatty foods as this will cause flare-ups and excessive smoke.

COOKING TIMES

- This will vary according to the type and weight of food you are cooking. However as a guide the cooking times on a rotisserie are similar to conventional oven cooking.

ROTISSERIE

Rotisserie is available as an optional extra from your place of purchase.



SAFETY POINTS

- Do not operate damaged rotisserie.
- Do not use rotisserie in poor weather conditions.
- Avoid contact with hot surfaces.
- Always load rotisserie to barbecue before switching motor on.
- Always turn rotisserie 'OFF' before removing from barbecue.
- Do not leave rotisserie on barbecue when not in use.

LOADING THE SPIT RODS

- Assemble rotisserie rod as shown.
- Centre food on the spit rod.
- Use butcher string to secure loose portions.

IF BARBECUE FAILS TO OPERATE PROPERLY

1. Turn off gas at source, turn burner control to 'OFF'.
2. Wait five minutes before trying again.
3. Check gas supply/connections.
4. Repeat lighting procedure and, if barbecue still fails to operate properly, **TURN OFF GAS AT SOURCE, TURN BURNER CONTROLS TO 'OFF'**, wait for barbecue to cool and check the following:

a) Misalignment of burner tube(s) and over orifice(s).

CORRECTION: Reposition burner tube to properly sit over orifice.

b) Obstruction in gas line

CORRECTION: Remove hose from barbecue.

DO NOT SMOKE! Open gas supply for one second to blow any obstruction from fuel hose. Close off gas supply at source and reconnect hose to barbecue.

c) Blocked orifice

CORRECTION: Remove grill plates, flame tamers, fat/grease draining tray. Remove burners from bottom of barbecue body by pulling cotter pin from beneath burner 'foot' using a screwdriver or needle nose pliers. See burner diagram on page 9. Carefully lift each burner up and away from gas valve orifice. Remove the orifice section of gas valve from each gas valve and gently clear any obstruction with a fine wire. Re-install each orifice section, re-install burners over orifices and place each burner 'foot' into mounting bracket at bottom of barbecue body. Replace cotter pins. Replace cooking components, fat/grease draining tray.

d) Misalignment of igniter on burner

CORRECTION: Check for proper position of electrode tip. The tip of the electrode should be pointing toward the tip of the collector box. The gap between the spark electrode and the tip of the gas collector box should be 5 mm. Adjust if necessary by carefully pressing the gas collector closer to the spark electrode.

If re-ignition is necessary while the barbecue is still hot, you must wait for a minimum of five minutes before commencing to re-ignite. (This allows accumulated gas to clear).

If all check/corrections have been made and barbecue still fails to operate properly, consult your place of purchase, or contact the manufacturer.



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.

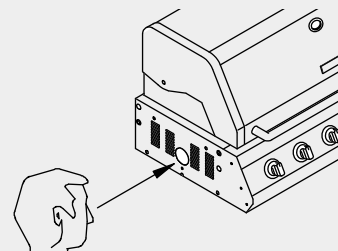
ALTHOUGH AN OBSTRUCTED BURNER TUBE IS NOT THE ONLY CAUSE OF 'FLASH-BACK' IT IS THE MOST COMMON CAUSE AND FREQUENT INSPECTION AND CLEANING OF THE BURNER TUBES IS NECESSARY TO PREVENT ITS OCCURRENCE.



- **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



CARE AND MAINTENANCE

As with all appliances, proper care and maintenance will keep them in top operating condition and prolong their life. Your new gas barbecue is no exception. By following these cleaning procedures on a timely basis, your barbecue will be kept clean and working properly with minimum effort.

FLASH-BACK

If fire occurs in and around the burner tubes, immediately turn off gas at its source and turn the burner control(s) to 'OFF'. Wait until the barbecue has cooled, then clean the burner tubes and burner ports as described, opposite.

CLEANING THE COOKING PLATES

After cooking, turn burner controls to 'OFF' and let barbecue cool before attempting to clean your cooking plates.

Before first use and periodically it is suggested that you wash the cooking plates in a mild soap and warm water solution. You can use a wash cloth, a vegetable brush, or steel wool to clean your barbecue plates if you desire.

CLEANING THE FLAME TAMER

Washing the flame tamer after every use is not necessary but periodically it is suggested you clean off any build-up of food residue. Use a wire brush to remove stubborn burnt on cooking residue.

Dry the flame tamer thoroughly before re-installing it into the barbecue body.

NOTE: *Flame tamers are coated with a ceramic material which can be easily damaged if not handled with care.*

CLEANING THE FAT / GREASE DRAINING TRAY

The fat/grease draining tray should be emptied and wiped down periodically and washed in a mild detergent and warm water solution. Lining the tray with aluminium foil will enable easier cleaning.

NOTE: *Fat / grease fires are not covered by warranty.*

IGNITION BATTERY REPLACEMENT

Follow the instructions provided on page 7.

CLEANING THE BURNER TUBES AND BURNER PORTS (TO PREVENT FLASH-BACK)

To reduce the chance of flash-back, the procedure below should be followed at least once a month in late summer or early autumn when spiders are most active, or when your barbecue has not been used for an extended period of time.

1. Remove grill plates, flame tamers, fat/grease draining tray from barbecue body.
2. Remove burners from bottom of barbecue body by unscrewing the burner securing screw at the burner 'foot' using a screwdriver.
3. Carefully lift each burner up and away from gas valve orifice.

We suggest several different ways of cleaning the burner tubes. Use the procedure most convenient for you:

Bend a stiff wire (*a light weight coat hanger works well*) into a small hook. Run the hook through each burner tube and into the burner several times.



- OR Using a narrow bottle brush with a flexible handle (*do not use a brass wire brush*), run the brush through each burner tube and into the burner several times.
- OR Use an air hose to force air through the burner tube and out through the burner ports. Observe each port and make sure air comes out every hole. Wear eye protection.

NOTE: *Do not use compressed air with injectors.*

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

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

ANNUAL CLEANING OF BARBECUE BODY

Burning-off the barbecue after cooking will keep it ready for instant use, however, once a year you should give the entire barbecue a thorough cleaning to keep it in top operating condition.



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

INTERIOR

1. Turn the burner controls to 'OFF' position.
2. Turn the cylinder valve off fully.
3. Detach the regulator assembly from cylinder valve.
4. Remove and clean the cooking plates, flame tamers and burners.
5. Cover the gas valve orifices with a piece of aluminium foil.
6. Brush the inside and bottom of the barbecue with a stiff wire brush, and wash down with a mild soap and warm water solution. Rinse thoroughly and let dry.
7. Remove aluminium foil from orifices and check orifices for any obstruction.
8. Check spark electrode, adjusting as instructed. Electrode tip pointing toward the bottom of gas collector and approximately 5 mm from the bottom of collector box.
9. Replace burners and adjust spark electrode collector box.
10. Replace flame tamer, plates and warming rack.
11. Reconnect to gas and observe burner flame for correct operation.

As with all appliances, proper care and maintenance will keep them in a top operating condition and prolong their life. Your barbecue is no exception. By following these cleaning procedures on a timely basis, your barbecue will be kept clean and working properly with minimum effort.

EXTERIOR

Your gas barbecue is made of durable grade stainless steel, it should provide you with years of trouble-free service. *Refer to care of stainless steel, opposite.*

CARE FOR STAINLESS STEEL

The stainless steel over time will be affected by 'tea staining' (*the brown discolouration of some stainless steel*).

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



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.

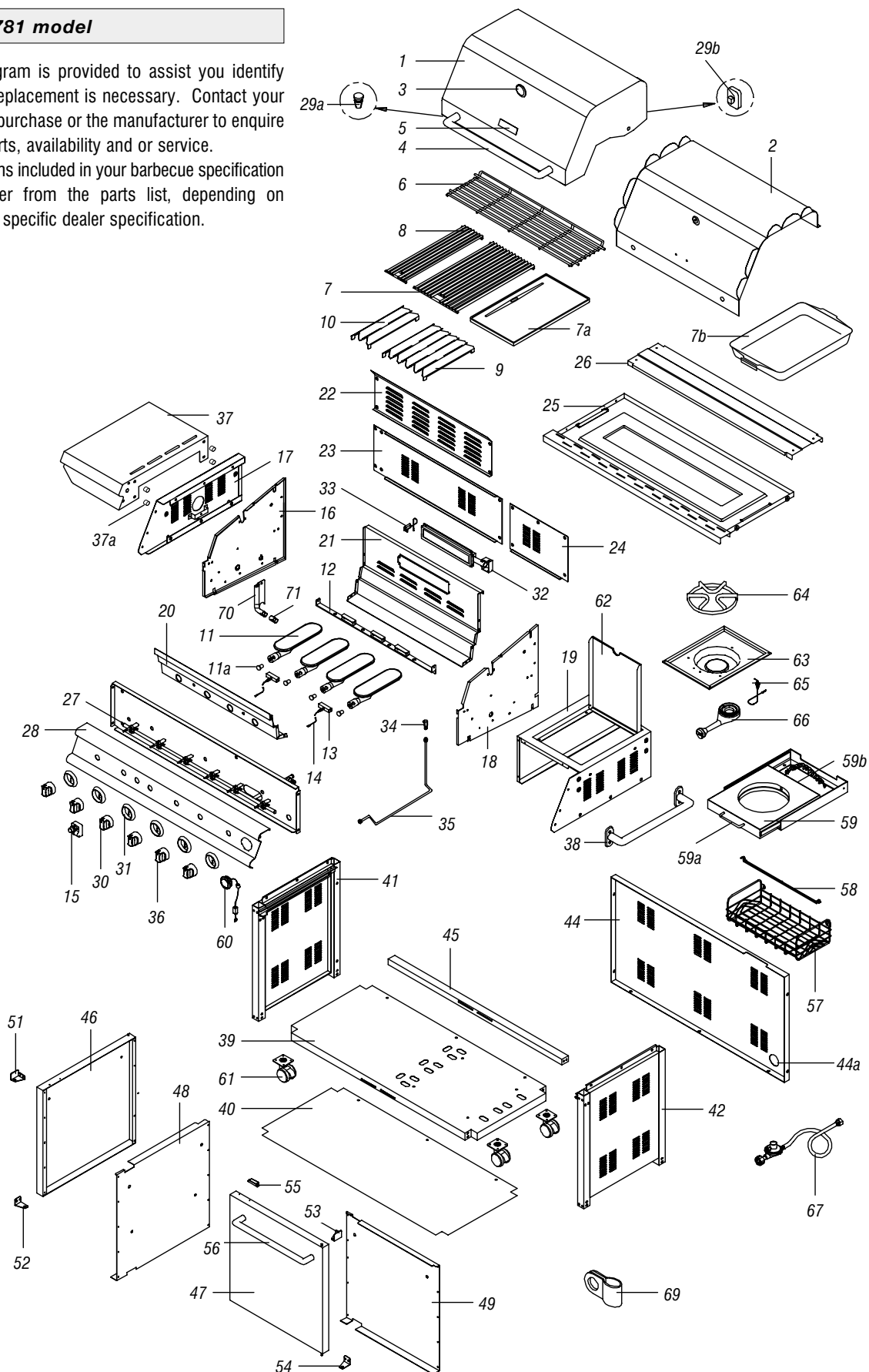
STORAGE

We recommend that you minimise the unit's exposure to the elements. High moisture content in the air (*rain, mist, salt spray etc.*) can affect metal components of this appliance 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 if not supplied with the appliance*). Material breakdown from high moisture conditions can be avoided if the appliance is well protected from the weather and regular cleaning is carried out.

Elite 781 model

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.



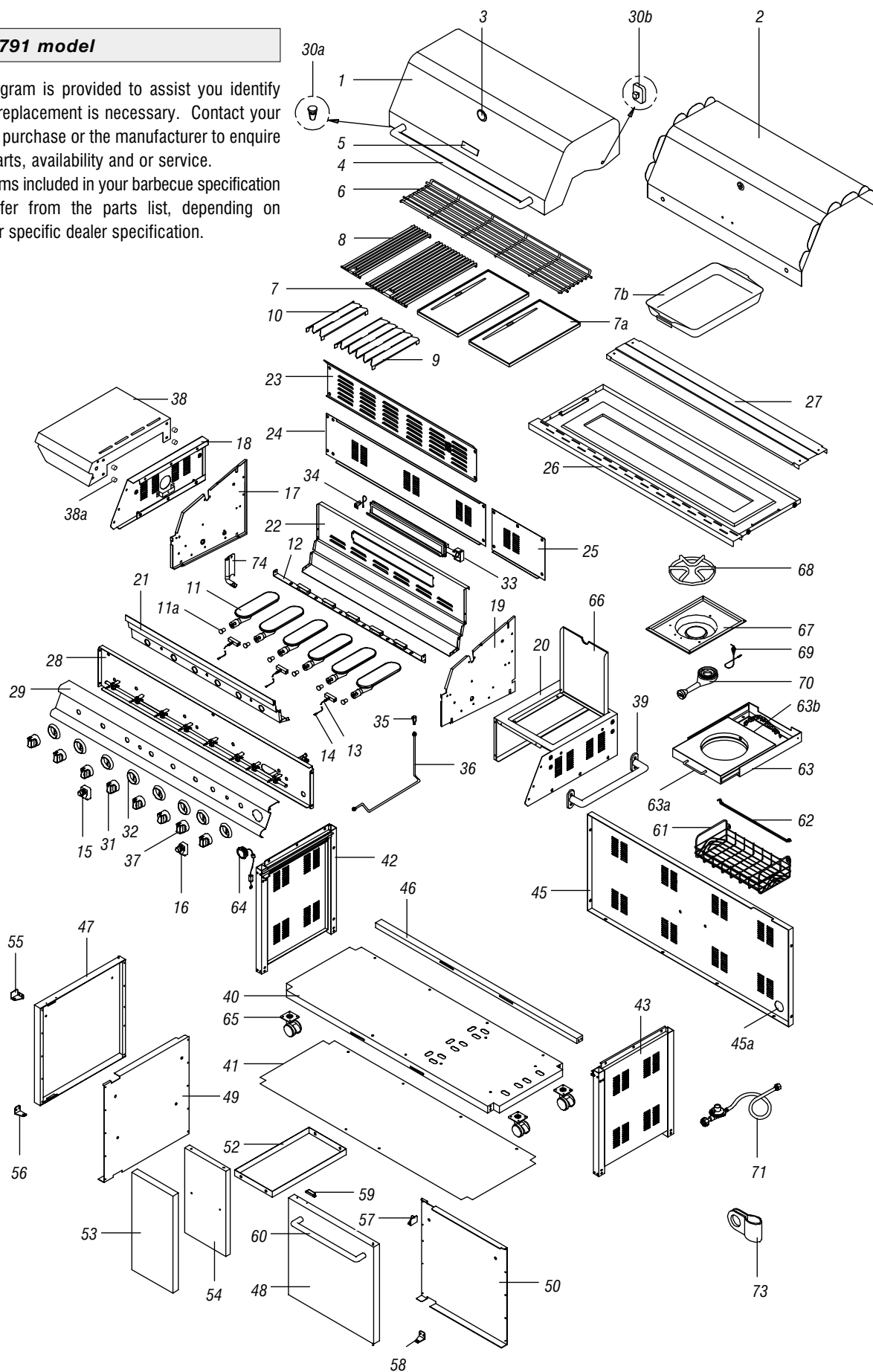
List applicable to Elite 781 model

Ref	Description	Part	Qty	Ref	Description	Part	Qty
1	Hood	P0011921AA	1	37	Side shelf – left	P01106028B	1
2	Hood trim plate	P0011444EA	1	37a	Insulating spacer	P05533001G	4
3	Temperature gauge	P00601011B	1	38	Trolley side handle	P00205032B	1
4	Hood handle	P00205031B	1	39	Trolley bottom shelf – LPG only	P01005045L	1
5	Name plate	P00407006S	1	40	Separation panel	P01005035L	1
6	Secondary cooking / warming rack	P01515002B	1	41	Trolley legs with side panel – left	P07614001A	1
7	Grill plate – large	P01606032B	1	42	Trolley legs with side panel – right	P07615001A	1
7a	Hot plate	P05702004E	1	44	Trolley rear panel	P07701049A	1
7b	Cooking pan	P05806007F	1	44a	Plastic ring – rear panel	P05328001A	1
8	Grill plate – small	P01606033B	1	45	Door bracket	P03302016C	1
9	Flame tamer – large	P01708031B	1	46	Door – left	P04302012A	1
10	Flame tamer – small	P01708032B	1	47	Door – right	P04303012A	1
11	Burner – main	P02001050E	4	48	Door trim plate – left	P07506007A	1
11a	Heat insulating plug	P06801007F	4	49	Door trim plate – right	P07507007A	1
12	Burner bracket	P02204261B	1	51	Door hinge bracket – top left	P03314018C	1
13	Gas collector box with electrode	P02608050C	2	52	Door hinge bracket – bottom left	P03314019C	1
14	Electric wire set	P02615049A	1	53	Door hinge bracket – top right	P03314020C	1
15	Electric igniter – 4 ports	P02502164C	1	54	Door hinge bracket – bottom right	P03314021C	1
16	Body panel – left	P00720293C	1	55	Door magnet	P05523002K	4
17	Body panel – outside left	P00742296C	1	56	Door handle	P00205036B	2
18	Body panel – right	P00721293C	1	57	Trolley spice basket	P05204010C	1
19	Body panel – outside right	P00743296C	1	58	Trolley spice basket division wire	P05204012C	1
20	Body panel – front	P00738293C	1	59	Cylinder pull-out tray assembly	Y0340043	1
21	Body panel – rear	P00725293C	1	59a	Cylinder pull-out tray – handle	P0402001C	1
22	Body wind shield – upper	P00737293C	1	59b	Cylinder pull-out tray – wing bolt	S233G05362	1
23	Body wind shield – lower left	P06906006C	1	60	Fuel gauge display	P05310002B	1
24	Body wind shield – lower right	P06906007C	1	61	Castor – 3 1/2", with brake	P05115020A	4
25	Grease draining tray	P02713022F	1	62	Side burner lid	P00115346A	1
26	Grease draining tray heat shield	P06903008D	1	63	Side burner body	P02301006B	1
27	Gas valve/manifold assembly – LPG	Y0060256	1	64	Side burner pot support	P00805013B	1
28	Control panel	P02911271S	1	65	Side burner electrode	P02607051C	1
29a	Protective pad – hood, front	P05518100I	2	66	Side burner with brass ring	P02002006A	1
29b	Protective pad – hood, rear	P05518004I	2	67	Regulator with hose – LPG	P03603001A	1
30	Control knob for main/side burners	P03419133H	5	69	Wire fastener – LPG only	P05310040A	1
31	Control knob seat	P03415264A	6	70	Lighting tube	P05313004C	1
32	Back burner assembly	P02007051D	1	71	Lighting tube extension	P05313002C	1
33	Back burner electrode	P02614006B	1		Hardware pack – LPG	P06001012A	1
34	Back burner orifice – LPG	P06509014A	1		PVC cover	P07008001B	1
	Back burner orifice – NG	P06509019A	1		Rotisserie kit	Y0250085	1
35	Back burner extension tube	P03717032A	1				
36	Control knob for back burner	P03419143H	1				

Elite 791 model

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.



List applicable to Elite 791 model

Ref	Description	Part	Qty	Ref	Description	Part	Qty
1	Hood	P0011969AA	1	38	Side shelf – left	P01106028B	1
2	Hood trim plate	P0011450EA	1	38a	Insulating spacer	P05533001G	4
3	Temperature gauge	P00601011B	1	39	Trolley side handle	P00205032B	1
4	Hood handle	P00205033B	1	40	Trolley bottom shelf	P01005026L	1
5	Name plate	P00407006S	1	41	Separation panel	P01005036L	1
6	Secondary cooking / warming rack	P01518001B	1	42	Trolley legs with side panel – left	P07614001A	1
7	Grill plate – large	P01606032B	1	43	Trolley legs with side panel – right	P07615001A	1
7a	Hot plate	P05702004E	2	45	Trolley rear panel	P07701051A	1
7b	Cooking pan	P05806007F	1	45a	Plastic ring – rear panel	P05328001A	1
8	Grill plate – small	P01606033B	1	46	Door bracket	P03302017C	1
9	Flame tamer – large	P01708031B	1	47	Door – left	P04302012A	1
10	Flame tamer – small	P01708032B	1	48	Door – right	P04303012A	1
11	Burner – main	P02001050E	6	49	Door trim plate – left	P07506007A	1
11a	Heat insulating plug	P06801007F	6	50	Door trim plate – right	P07507007A	1
12	Burner bracket	P02206271B	1	52	Trolley partition panel	P07512013A	1
13	Gas collector box with electrode	P02608050C	3	53	Trolley decorative panel	P07501008A	1
14	Electric wire set	P02615053A	1	54	Trolley decorative panel – trim plate	P07509009A	1
15	Electric igniter – 4 ports	P02502164C	1	55	Door hinge bracket – upper left	P03314018C	1
16	Electric igniter – 2 ports	P02502012C	1	56	Door hinge bracket – lower left	P03314019C	1
17	Body panel – left	P00720293C	1	57	Door hinge bracket – upper right	P03314020C	1
18	Body panel – outside left	P00742296C	1	58	Door hinge bracket – lower right	P03314021C	1
19	Body panel – right	P00721293C	1	59	Door magnet	P05523002K	4
20	Body panel – outside right	P00743296C	1	60	Door handle	P00205036B	2
21	Body panel – front	P00738303C	1	61	Trolley spice basket	P05204010C	1
22	Body panel – rear	P00725303C	1	62	Trolley spice basket division wire	P05204012C	1
23	Body wind shield – upper	P00737303C	1	63	Cylinder pull-out tray assembly	Y0340043	1
24	Body wind shield – lower left	P06906005C	1	63a	Cylinder pull-out tray – handle	P0402001C	1
25	Body wind shield – lower right	P06906007C	1	63b	Cylinder pull-out tray – wing bolt	S233G05362	1
26	Grease draining tray	P02714012F	1	64	Fuel gauge display	P05310002B	1
27	Grease draining tray heat shield	P06903009D	1	65	Castor – 3 1/2" with brake	P05115020A	4
28	Gas valve/manifold assembly – LPG	Y0060257	1	66	Side burner lid	P00115346A	1
29	Control panel – LP with screen print	P02911591A	1	67	Side burner body	P02301006B	1
30a	Protective pad – hood, front	P05518100I	2	68	Side burner pot support	P00805013B	1
30b	Protective pad – hood, rear	P05518004I	2	69	Side burner electrode	P02607052C	1
31	Control knob for main/side burners	P03419133H	7	70	Side burner with brass ring	P02002006A	1
32	Control knob seat	P03415264A	8	71	Regulator with hose – LPG	P03603001A	1
33	Back burner assembly	P02007049D	1	73	Wire fastener	P05310040A	1
34	Back burner electrode	P02614006B	1	74	Lighting tube	P05313004C	1
35	Back burner orifice – LPG	P06509011A	1		Hardware pack	P06006046A	1
	Back burner orifice – NG	P06509019A	1		PVC cover	P07008002B	1
36	Back burner extension tube	P03717033A	1		Rotisserie kit	Y0250086	1
37	Control knob for back burner	P03419143H	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 (*which is 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 Enterprises Ltd China
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

All specifications are subject to change
without notice.