

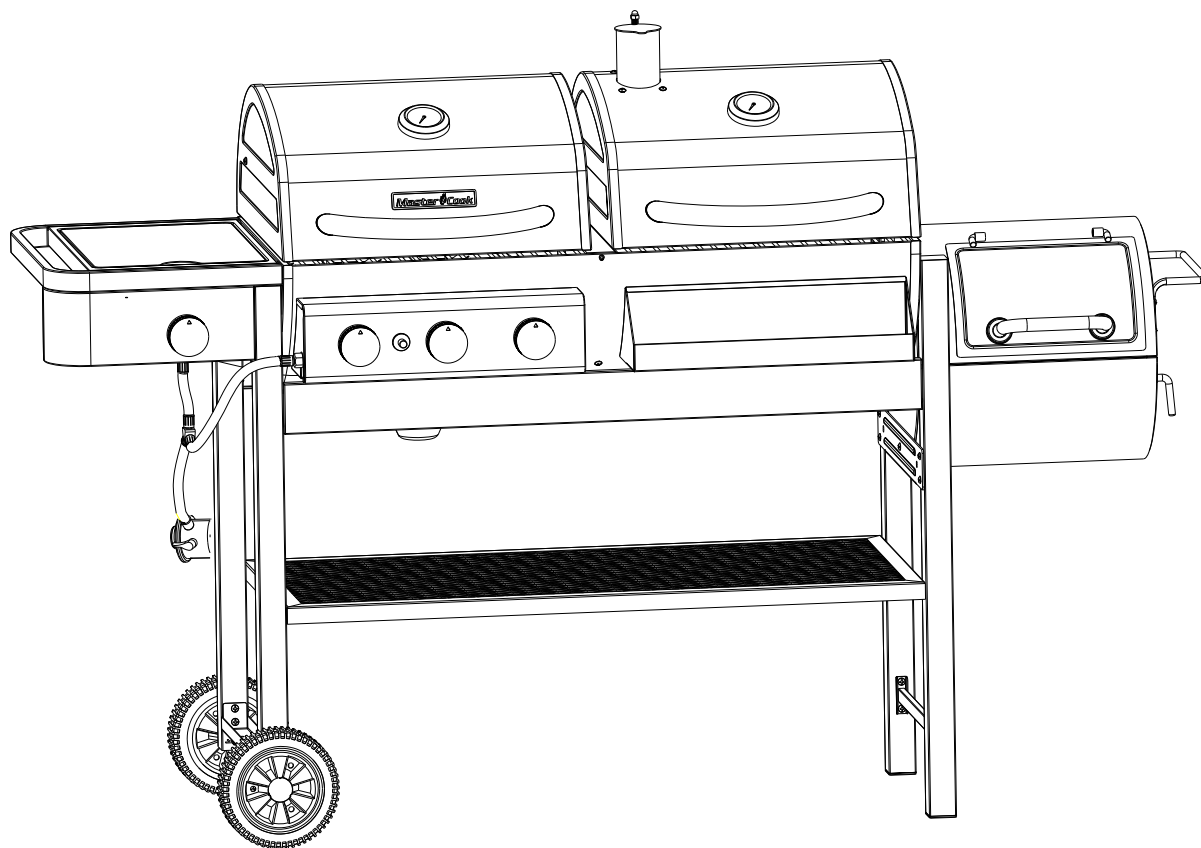
MasterCook®

DUAL FUNCTION

GAS + CHARCOAL SMOKER BBQ



Product size assembled:
H1175 x W1735 x D605mm

PLU: 154734
Model No.: SRCG32410
User Manual



CE 2575-25

Keep the instructions for future reference.

Imported by:	OGALAS ULC D12 ECR9 Tel: +353 1 427 6500		 2575-25	
Product Name	MASTERCOOK DUAL FUNCTION GAS + CHARCOAL SMOKER BBQ	Model No.	SRCG32410	
Serial Number				
PIN Number	2575DP42693	ΣQn	9.35KW (682g/h)	
Country	Category	Injector Size (Main Burner)	Injector Size (Side Burner)	Gas & Pressure
<input type="checkbox"/> AT <input type="checkbox"/> CH <input type="checkbox"/> DE <input type="checkbox"/> SK	I _{3B/P(50)}	0.62mm	0.79 mm	G30 Butane and G31 Propane at 50 mbar
<input type="checkbox"/> BG <input type="checkbox"/> CY <input type="checkbox"/> DK <input type="checkbox"/> EE <input type="checkbox"/> FI <input type="checkbox"/> FR <input type="checkbox"/> HR <input type="checkbox"/> HU <input type="checkbox"/> IS <input type="checkbox"/> IT <input type="checkbox"/> LT <input type="checkbox"/> LU <input type="checkbox"/> MT <input type="checkbox"/> NL <input type="checkbox"/> NO <input type="checkbox"/> SE <input type="checkbox"/> SI <input type="checkbox"/> SK <input type="checkbox"/> RO <input type="checkbox"/> TR	I _{3B/P(30)}	0.71 mm	0.89 mm	G30 Butane and G31 Propane at 30 mbar
<input type="checkbox"/> BE <input type="checkbox"/> CH <input type="checkbox"/> CY <input type="checkbox"/> TR <input type="checkbox"/> ES <input type="checkbox"/> FR <input type="checkbox"/> GB <input type="checkbox"/> GR <input checked="" type="checkbox"/> IE <input type="checkbox"/> IT <input type="checkbox"/> LT <input type="checkbox"/> SI <input type="checkbox"/> LV <input type="checkbox"/> PT <input type="checkbox"/> SK	I _{3+(28-30/37)}	0.71 mm	0.89 mm	G30 Butane at 28-30mbar and G31 Propane at 37mbar
<input type="checkbox"/> PL	I _{3B/P(37)}	0.66mm	0.84mm	G30 Butane and G31 Propane at 37 mbar
<p> CAUTION : USE OUTDOORS ONLY. If stored indoors, detach and leave cylinder outdoors. Read the instructions before using the appliance. Minimum clearance from side and back of unit to combustible construction: 100cm. WARNING: Accessible parts may be very hot. Keep young children away.</p>				
MADE IN CHINA				

GENERAL INFORMATION

Safety and Care Advice (Gas BBQ)

IMPORTANT: Please read these instructions fully before starting assembly and using the appliance.

WARNING: Whilst every effort has been made in the manufacture of your barbecue to remove any sharp edges, care should be taken in handling to avoid any accidental injury.

- Use outdoors only.
- This appliance should be kept away from artificial grass, decking tiles, garden furniture, wooden fences or any flammable product.
- Do not use the barbecue or store gas bottles below ground level. LP gas is heavier than air so, if a leak occurs, the gas will collect at a low level and could ignite in the presence of a flame or spark.
- For use with LPG bottled gas only. A suitable regulator must be used for butane, propane or mixes.
- Remove plastic wrap from any part before lighting.
- Do not use within 1 metre of any flammable structure or surface. Do not use under any combustible surface.
- LP gas cylinders should never be placed directly underneath the barbecue.
- LP gas cylinders should never be stored or used on their side in the horizontal position. A leak would be very serious and liquid could enter the gas line with serious consequences.
- Never store gas bottles indoors.
- Do not move the appliance during use.
- Open the barbecue hood before lighting.
- Do not move the barbecue until it has completely cooled after use.
- This barbecue must not be left unattended when lit.
- The hood handle can become very hot; grip the centre of the handle only. Always use oven gloves when cooking or carrying out any adjustments to the barbecue.
- Use purpose-designed barbecue tools with long and heat-resistant handles.
- Use caution when opening the hood, as hot steam inside is released upon opening.
- **WARNING:** Accessible parts may be very hot. Keep young children and pets away.
- Turn off the gas supply at the gas cylinder after use.
- Never cover a barbecue until it has completely cooled.
- Use this barbecue only on a stable and flat surface.
- Before using this barbecue, perform a leak test. This is the only safe and sure way to detect any gas leaking from joints and connections after assembly.
- Leak test annually, and whenever the gas bottle is removed or replaced.
- Do not store flammable materials near this barbecue.
- Do not use aerosols near this barbecue.
- Failure to follow the manual's instructions could result in serious injury or damage.
- Do not modify the appliance. Modification of this barbecue may be dangerous, is not permitted and will nullify any warranty.
- This appliance must be kept away from flammable materials during use.
- All the parts sealed by the manufacturer or his agent shall not be manipulated by the user.
- If you have any queries regarding these instructions, contact your local store.

Assembly

- Assembly time: approx. 45-60 minutes.
- While every effort has been made in the manufacture of your barbecue to remove any sharp edges, you should handle all components with care to avoid accidental injury.
- Dispose of all packing carefully and keep out of the reach of children.
- Please read the section on barbecue safety prior to using your barbecue.

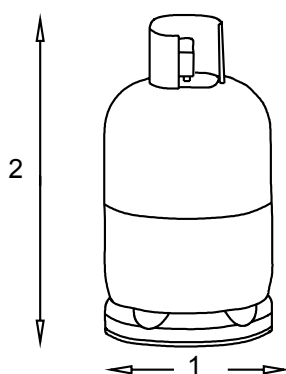
GAS AND REGULATOR

This barbecue can use either propane or butane or propane/butane mixed LPG (liquid petroleum gas) bottled gas. Propane bottles will supply gas all year round, even on cold winter days. Butane bottles will supply sufficient gas in summer, but it may affect the performance of the barbecue and restrict the heat output available from the burners, particularly once the gas temperature starts to fall below +10°C.

A spanner may be required to change gas bottles.

- The hose should hang freely with no bends, twists, tension, folds, or kinks that could obstruct free flow of gas. Always inspect the hose for cuts, cracks, or excessive wear before use.
- Apart from the connection point, no part of the hose should touch any hot barbecue parts. If the hose shows any sign of damage, it must be replaced with a hose suitable for use with LP gas, which meets the national standards for the country of use.
- A suitable hose must comply with EN16436-1, and the length should not exceed 1.5 metres.

For optimal performance, we suggest using a 5-15kg gas bottle.



Key

1= maximum diameter

2= maximum height

Never mount the gas bottle under the barbecue on the base shelf, as this could result in serious injury to the user, other people and/or property.

Always place the gas bottle at the side of the appliance. The gas bottle should be sited as far away from the appliance as possible without straining the hose.

This appliance is only suitable for use with low-pressure butane or propane gas, and fitted with the appropriate low-pressure regulator via a flexible hose. The hose should be secured to the regulator and the appliance with hose clips/nuts. This barbecue is set to operate a 28-30mbar regulator with butane gas, or a 37mbar regulator with propane gas. Use a suitable regulator certified to EN16129. Please consult your LPG dealer for information regarding a suitable regulator for the gas cylinder.

INSTALLATION

Selecting a Location

This barbecue is for outdoor use only and should be placed in a well-ventilated area, and on a safe and even surface. Never place your barbecue below ground level. Take care to ensure that the barbecue is used on an incombustible floor. The sides of the barbecue should NEVER be closer than 1 metre from any combustible surface, including trees and fences; and make sure that there are no heat sources near the barbecue (cigarettes, open flames, sparks, etc.). Keep this barbecue away from any flammable materials!

Precautions

Do not obstruct any ventilation openings in the barbecue body. Position the gas bottle on level ground next to the barbecue and safely away from any source of heat. Should you need to install or change the gas bottle, confirm that the barbecue is switched off and that there are no sources of ignition (cigarettes, open flames, sparks, etc.) near before proceeding.

Fixing a Regulator to the Gas Bottle

Confirm all barbecue control knobs are in the 'Off' position. Connect the regulator to the gas bottle according to your regulator and bottle dealer's instructions.

Leak Testing (always perform a leak test in a well-ventilated area)

Confirm all control knobs are in the 'Off' position. Turn the gas on/open the gas control valve on the gas bottle or regulator. Check for leaks by brushing a solution of 1/2 water and 1/2 liquid detergent/soap over all the gas system joints, including gas bottle valve connections, hose connections, and regulator connections. NEVER USE AN OPEN FLAME to test for leaks at any time. If bubbles form over any of the joints, there is a leak. Turn off the gas supply at the gas bottle. Retighten all joints. Repeat the test. If bubbles form again, do not use the barbecue and contact your local store for assistance. Always wipe the mixed leak-testing solution from all joints and connections afterwards.

OPERATION

Warning

- Before proceeding, make certain that you understand the IMPORTANT INFORMATION section of this manual.
- Your barbecue is not designed to be used with more than 50% of the cooking area as a solid plate - this includes baking dishes. Full coverage will cause excessive build up of heat and damage the barbecue, which is not covered by the warranty.

Preparation before Cooking

To prevent foods from sticking to the cooking surface, please use a long-handled brush to apply a light coat of cooking or vegetable oil before each barbecuing session. (Note: When cooking for the first time, paint colors may change slightly as a result. This is normal and should be expected.) During use, the protective coating may come off the cooking surface. This is normal and is not harmful. Line the drip pan with aluminum foil. This will make cleaning up easy.

Lighting the Main Burner

- Open the barbecue hood.
- Ensure all knobs are in the 'Off' position. Open the gas control valve on the gas bottle or regulator.
- From the 'Off' position, push and turn the middle control knob to the 'Max.' position. Press the ignition button rapidly several times until the burner is lit. If the burner fails to ignite, turn the control knob to the 'Off' position and turn the gas off at the bottle or regulator. Wait five minutes, then repeat the above steps. After successful lighting of the middle burner, ignite the remaining portion of the burner. If the burner fails to ignite after following the above procedure, turn all the knobs to the 'Off' position. Close the gas valve on the gas bottle. Wait 5 minutes, then repeat the above steps.

- If the barbecue still fails to light, please refer to the manual ignition instruction in the section below.
- After ignition, the burner should be burned at the high position for 3-5 minutes, in order to preheat the barbecue. This process should be done before every cooking session. The hood (where applicable) should be open during preheating.
- After completion of preheating, the burner should normally be turned down to a lower position for best cooking results. Always light the middle burner first before the next burner on the left or the right.

Manual Ignition Instruction for Main Burner

- Insert a lit match through the match-lighting hole at the side or bottom of the barbecue body.
- Push and turn the control knob anti-clockwise to the 'Max.' position.
- After the left or right portion of the burner is lit, light the remaining portion of the burner.
- If the burner fails to ignite, contact your local store for assistance.
- After ignition, the burner should be burned at the 'Max.' position for 3-5 minutes, in order to preheat the barbecue. This process should be done before every cooking session. The hood (where applicable) should be open during preheating.
- After completion of preheating, the burner should normally be turned down to a lower position for best cooking results.

Lighting the Side Burner

- Open the side burner hood.
- Keep the side burner free.
- Set the control knob to 'Off' and turn on the gas supply.
- Push and turn the control knob anti-clockwise to the 'Max.' position.
- Push the ignition button several times and the burner should ignite.
- If the burner fails to ignite after the above procedure, turn the knob to the 'Off' position and close the gas valve. Wait 5 minutes and then repeat the above steps. If the barbecue still fails to light, please refer to the manual ignition instruction in the section below.

Manual Ignition Instruction for Side Burner

- Set the control knob to the 'Off' position.
- Apply a lit match on the gap to the burner ports.
- Push and turn the control knob anti-clockwise to the 'Max.' position and the burner should ignite. If the burner fails to ignite, contact your local store for assistance.

Grill Cooking

The burners heat up the flame tamer underneath the grill, which, in turn, heats the food on the grill. The natural food juices produced during cooking fall onto the hot flame tamer below and vaporise. The subsequent rising smoke bastes the food, imparting that unique barbecued flavour.

Warming Rack

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

Flare-up Control *Very Important Notice*

Flare-ups occur when meat is barbecued and its fat and juices fall upon the hot flame tamer. Smoke of course helps give food its barbecued flavour, but it is best to avoid excessive flare-ups to prevent food becoming burned. To control flare-ups, it is ABSOLUTELY ESSENTIAL to trim away excess fat from meat and poultry before grilling; use cooking sauces and marinades sparingly, and try to avoid very cheap cuts of meat or meat products, as these tend to have a high fat and water content. Also, the burners should always be placed on the 'LOW' setting during cooking.

When flare-ups do occur, they can usually be extinguished by applying baking soda or salt directly onto the flame tamer. Always protect your hands when handling anything near the cooking surface of the barbecue and take care to protect yourself from the flames.

If a fat fire occurs, please see the instructions given below.

Fat Fires

Empty and clean the drip tray of food debris after each cooking session. If the barbecue is to be used for large gatherings, it will be necessary to turn off and cool the barbecue every two hours, to remove food debris from the drip tray and clean it out. The time between cleaning may need to be reduced if very fatty foods or cheap meat products are being cooked. Failure to do this may result in a fat fire, which may cause injury and could seriously damage the barbecue.

In the Event of a Fat Fire

If safe to do so, turn all control knobs to the 'OFF' position. Turn off the gas supply at the gas bottle. Keep everyone at a safe distance from the barbecue and wait until the fire has burnt out.

Do not close the hood or lid of the barbecue.

NEVER DOUSE A BARBECUE WITH WATER. IF AN EXTINGUISHER IS USED, IT SHOULD BE A POWDER TYPE. DO NOT REMOVE THE DRIP TRAY.

If the fire does not seem to be abating or appears to be worsening, contact your local fire brigade for assistance.

End of Cooking Session

After each cooking session, turn the barbecue burners to the 'Max' position and burn for 5 minutes. This procedure will burn off any cooking residue, thus making cleaning easier. Make sure the hood is open during this process.

Turning Off your Barbecue

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

Wait until the barbecue is sufficiently cool before closing the hood or lid.

CARE AND MAINTENANCE

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

- Never douse the barbecue with water when its surfaces are hot.
- Never handle hot parts with unprotected hands. Use heat-resistant gloves.

In order to extend the life and maintain the condition of your barbecue, we strongly recommend that the unit be covered when left outside for any length of time, especially during the winter months.

Even when your barbecue is covered for its protection, it must be inspected on a regular basis, as damp or condensation can form, which may result in damage to the barbecue. It may be necessary to dry the barbecue and the inside of the cover. It is possible for mould to grow on any fat remaining on parts of the barbecue. This should be cleaned off smooth surfaces with hot soapy water.

Any rust that is found that does not come into contact with the food should be treated with a rust inhibitor and painted with barbecue paint or a heat-resistant paint. A chrome cleaner may be used on chrome parts if required. To prevent rusting, wipe chrome-plated parts with cooking oil after rinsing and drying.

Cooking Surfaces and Warming Rack

When the barbecue has cooled, clean with hot soapy water. To remove any food residue, use a mild cream cleaner on a non-abrasive pad. Do not use scouring pads or powders, as they can permanently damage the finish. Rinse well and dry thoroughly. Due to the weight of the cooking surfaces, we do not recommend cleaning in a dishwasher.

It is quite normal for surface rust to be present on the cooking surface. If rust appears between uses or in storage, clean with a soft bristle brush. Be careful not to damage the cooking surface, re-oil and cure.

Burner

Provided that they are operating correctly, in normal usage, burning off the residue after cooking will keep the burners clean.

The burners should be removed and cleaned annually, or whenever heavy build up is found, to ensure that there are no signs of blockage (debris, insects) in either the burner portholes or the primary air inlet of the burners. Use a pipe cleaner to clear obstructions.

When refitting the burners, be careful to check that the neck of the burner fits over the valve outlet. It is quite normal for surface rust to be present on the burners. If rust appears between uses or in storage, clean with a soft bristle brush.

Flame Tamer

Remove any food residue from the flame tamer surface with a plastic or wooden scraper or nylon-bristled brush. Do not use a steel scraper or wire brush. Clean with hot soapy water and rinse well.

Drip Tray

After every use, empty and clean the drip tray of any fat or food particles, using a plastic or wooden scraper if necessary.

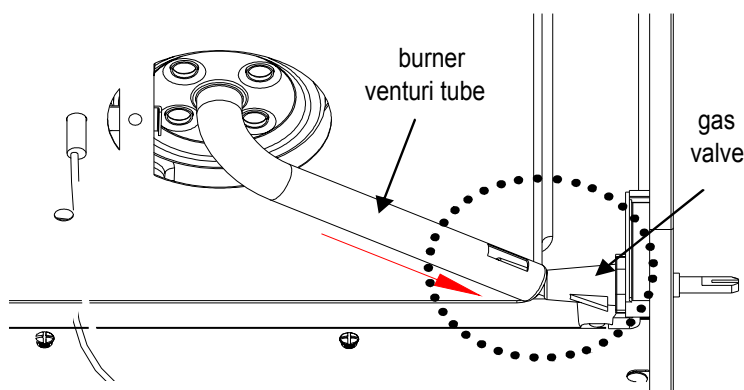
Failure to keep it clean means excessive build up can result in a fat fire. This can be hazardous and severely damage the barbecue. This is not a fault in the barbecue and is therefore not covered by the terms of the warranty. If required, the tray can be washed in hot soapy water.

Barbecue Body

Regularly remove excess grease or fat from the barbecue body using a cloth wrung out in hot soapy water and dry thoroughly. Excess fat and food debris can be removed from inside the body using a soft plastic or wooden scraper. It is not necessary to remove all the grease from the body. If you need to clean fully, use hot soapy water and a cloth, or nylon-bristled brush only. Do not use abrasives. Remove cooking surfaces and burners before full cleaning. Do not immerse the gas controls or manifold in water. Check burner operation after carefully refitting into the body.

A stainless steel cleaner may be used on stainless steel parts if required.

Whenever a barbecue is being assembled for the first time, or its burners are being cleaned, make sure each gas valve tip goes into the burner venturi tube completely during the assemble or re-assemble process.



Barbecue Hood or Lid

Use a non-abrasive cloth or pad and clean with hot soapy water. Do not use scouring pads or powders, as they can permanently damage the finish.

Trolley

Wipe with a cloth wrung out in hot soapy water and dry.

Fixings

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

Storage

Ensure the barbecue is properly cooled before covering or storing. Store your barbecue in a cool dry place. It must be inspected on a regular basis, as damp or condensation can form, which may result in damage to the barbecue. It may be necessary to dry the barbecue and the inside of the cover if used.

Mould can grow under these conditions and should be cleaned and treated, if required. Any rust that is found that does not come into contact with the food should be treated with a rust inhibitor and painted with barbecue paint or a heat-resistant paint.



Warming racks and cooking grills should be coated with cooking oil.

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

If the barbecue is to be stored indoors, the gas bottle must be disconnected and left outside. The gas bottle should always be stored outside, in a dry, well-ventilated area, away from any sources of heat or ignition. Do not let children tamper with the bottle.

When using the barbecue after extended periods of storage, follow the cleaning procedures.

Carbon Monoxide Hazard

 WARNING	CARBON MONOXIDE HAZARD Danger of carbon monoxide poisoning - NEVER light this product or let it smoulder or cool down in confined spaces.
	

GENERAL INFORMATION

Safety and Care Advice (Charcoal BBQ)

IMPORTANT: Please read these instructions fully before starting assembly and using the appliance.

WARNING: Whilst every effort has been made in the manufacture of your barbecue to remove any sharp edges, care should be taken in handling to avoid any accidental injury.

- Assembly time: approx. 45-60 minutes.
- Make sure the assembly instructions have been followed correctly.
- Set the charcoal barbecue in a suitable position, on a level surface away from areas likely to catch fire. The base of the charcoal barbecue will get hot so ensure it stands on a suitable heat-resistant surface.
- Always stand your charcoal barbecue outdoors and on level ground away from trees and wooden fencing. Ensure there is a least 1 metre clearance around all sides of the charcoal barbecue. Keep away from fences, over hanging branches and other combustible materials.
- Use charcoal and a suitable lighting method.
- Do not cook before the fuel has a coating of ash.
- **WARNING!** This barbecue will become very hot, do not move it during operation.
- Do not use indoors.
- **WARNING!** Do not use spirits or petrol for lighting or relighting! Use only firelighters complying to EN1860-3!
- **WARNING!** Keep children and pets away.

Method 1. Charcoal & Lighting Fluid/Gel

- Set up your charcoal barbecue in a safe location. Place enough charcoal in the charcoal grate to a depth of 3-5cm.
- Taking care not to spill any liquid/gel onto your hands or clothes, carefully apply the lighting fluid/gel over the charcoal.
- If using lighting fluid, wait 30 seconds to allow the liquid to soak into the charcoal.
- Do not light the charcoal if you have spilt fluid or gel onto your clothes. Light the charcoal using a long taper or safety lighter.
- The charcoal will then burn for a period with flames.
- When the flames die down, check the charcoal is beginning to glow red. If your coals are going out, you should open all the vents and allow to cool down before trying to apply more liquid.
- **CAUTION:** Carefully apply lighting fluid/gel in small amounts. Over application can be dangerous.
- Do NOT squirt liquid onto burning charcoal.
- After lighting, the fire should be ready for cooking in 30-40 minutes, or when even grey ash is visible by day, or an even red glow is visible by night.

Method 2. Lighting Blocks

- Place three or four lighting blocks in the centre of the charcoal grate and light with a match.
- Place pieces of charcoal around each burning block. Add more charcoal as required, in a pyramid formation.
- When burning is established, spread the fuel out evenly. After lighting, the fire should be ready, or when even grey ash is visible by day, or an even red glow is visible by night.
- Make sure that the cooking grill is fully located into the grill supports so that the cross bar supports lock behind the retaining edges.
- When the charcoal is alight, the smoke and flames have died down and the charcoal has an even layer of grey ash, rake the charcoal into a level layer in the hearth.
- Small quantities of charcoal may be added on top of the charcoal layer prior to cooking to extend cooking time.
- To help prevent food sticking, apply a thin coating of cooking oil on the grill prior to cooking.
- To adjust the airflow using the air vent we recommend the use of a heat-resistant glove.

- ALWAYS WEAR OVEN GLOVES WHEN HANDLING THE CHARCOAL BBQ.
- We recommend using a maximum of 1.5kg of charcoal briquettes on the charcoal grate. Excess charcoal will make the barbecue too hot for cooking.
- Ensure the barbecue has cooled down completely before removing the charcoal ash.

Care & Maintenance

- To make it easier to clean your charcoal barbecue after use, line the fire bowl with aluminium cooking foil, shiny side up. Remember to leave ventilation holes clear by piercing the foil where necessary. This process will lengthen the life of your charcoal barbecue.
- Charcoal is available in lump wood form (large irregular pieces) and as briquettes (uniformly sized pieces). Please use the charcoal complying to EN1860-2.
- It is not advisable to completely fill the firebowl, as the barbecue may become far too hot to cook successfully. As a guide, a 3kg bag of charcoal briquettes should last for at least 2 full barbecue fires.
- If the fire flares up due to dripping fat, douse the flames lightly with a fine water spray.
- When you have finished using the charcoal barbecue, never pour cold water directly on the coals to extinguish them as this may damage your charcoal barbecue. Use old cinder, sand or a fine water spray.
- Empty the bottom bowl of ashes when they are completely cold.
- To clean your charcoal barbecue, soak the cooking grill and tools in hot soapy water as soon as possible after use. Dry thoroughly and store in a dry place. Do not leave your charcoal barbecue outside unprotected.

Food Safety

- Thoroughly defrost frozen meat and poultry in the refrigerator before cooking. Keep raw meat and poultry separate from cooked food.
- Ensure that the grill is thoroughly cleaned before cooking and lighting the barbecue.
- Always wash hands after handling raw meat and poultry before handling any ready-to-eat food.
- Wipe and disinfect surfaces that have been in contact with raw meat and poultry.
- When barbecuing meat and poultry, make sure the barbecue is really hot. Place the larger, thicker portions furthest away from the most intense heat to ensure thorough cooking without burning, and turn regularly.
- Use separate utensils for handling raw meat or poultry and cooked food on the barbecue, or wash them thoroughly between use.
- To check whether meat, particularly poultry, is cooked, pierce the flesh with a skewer or fork; the juices should run clear. Ensure the product is piping hot throughout.
- Attention! This BBQ will become very hot do not move it during operation.
- Warning! Keep children and pets away!
- Caution! Do not use spirits or petrol for lighting or re-lighting! Use only firelighters complying to EN 1860-3.
- Do NOT use indoors. Do not use the barbecue in a confined and/or habitable space, e.g. houses, tents, caravans, motor homes or boats. Danger of carbon monoxide poisoning fatality.



Carbon Monoxide Hazard

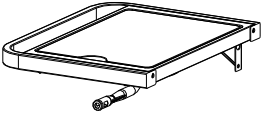
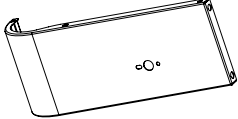
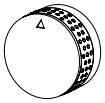

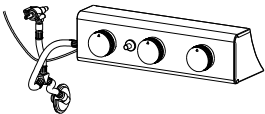

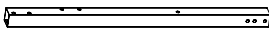
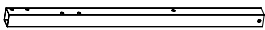


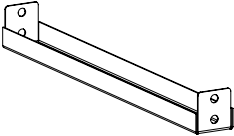
⚠ WARNING	CARBON MONOXIDE HAZARD
	Danger of carbon monoxide poisoning - NEVER light this product or let it smoulder or cool down in confined spaces.

TROUBLESHOOTING


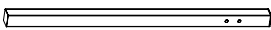
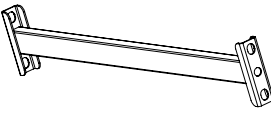
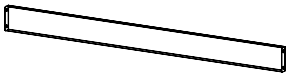
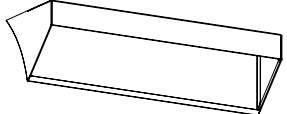
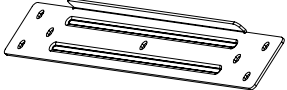
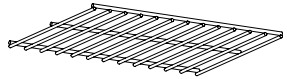
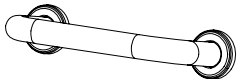
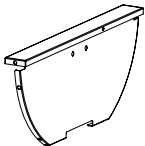
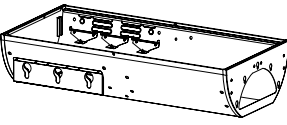
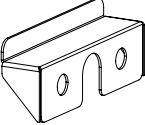
Problem	Possible Cause	Solution
Burner will not light using the ignition system	LP gas cylinder is empty	Replace with full cylinder
	Faulty regulator	Have regulator checked or replaced
	Obstructions in burner	Clean burner
	Obstructions in gas jets or gas hose	Clean jets and gas hose
	Electrode wire is loose or disconnected on electrode or ignition unit	Reconnect wire
	Electrode or wire is damaged	Change electrode and wire
	Faulty push button igniter	Change igniter
Burner will not light with a match	LP gas cylinder is empty	Replace with full cylinder
	Faulty regulator	Have regulator checked or replaced
	Obstructions in burner	Clean burner
	Obstructions in gas jets or gas hose	Clean jets and gas hose
Low flame or flashback (fire in burner tube - a hissing or roaring noise may be heard)	LP gas cylinder too small	Use larger cylinder
	Obstructions in burner	Clean burner
	Obstructions in gas jets or gas hose	Clean jets and gas hose
	Windy conditions	Use BBQ in a more sheltered position
Gas valve knob difficult to turn	Gas valve jammed	Replace gas valve



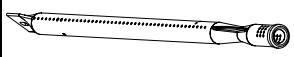
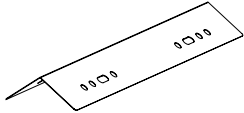
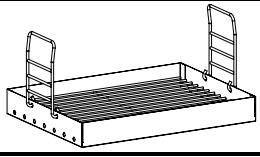
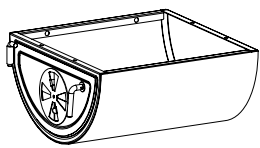
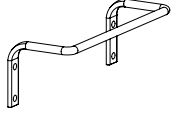
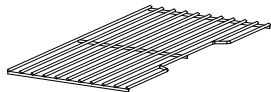
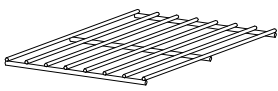
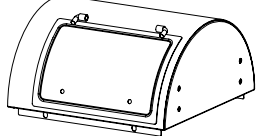
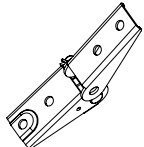
Fixtures and Fittings

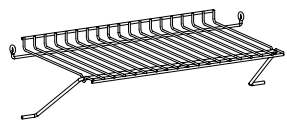

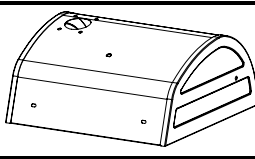

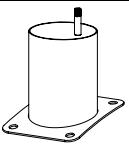
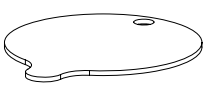
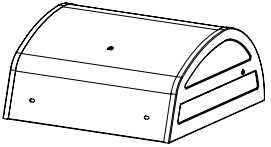
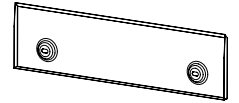
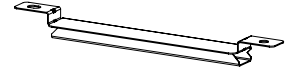
Components supplied (not actual size)

Ref	Description	Visual	Qty
1	Side burner assembly		1
2	Side burner control panel		1
3	Knob		1
4	Grease cup		1
5	Control panel assembly		1
6	Bottom shelf		1
7	Left rear leg		1
8	Left front leg		1
9	Wheel		2
10	Wheel cap		2
11	Cart left bracket		1



















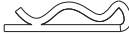





Components supplied (not actual size)

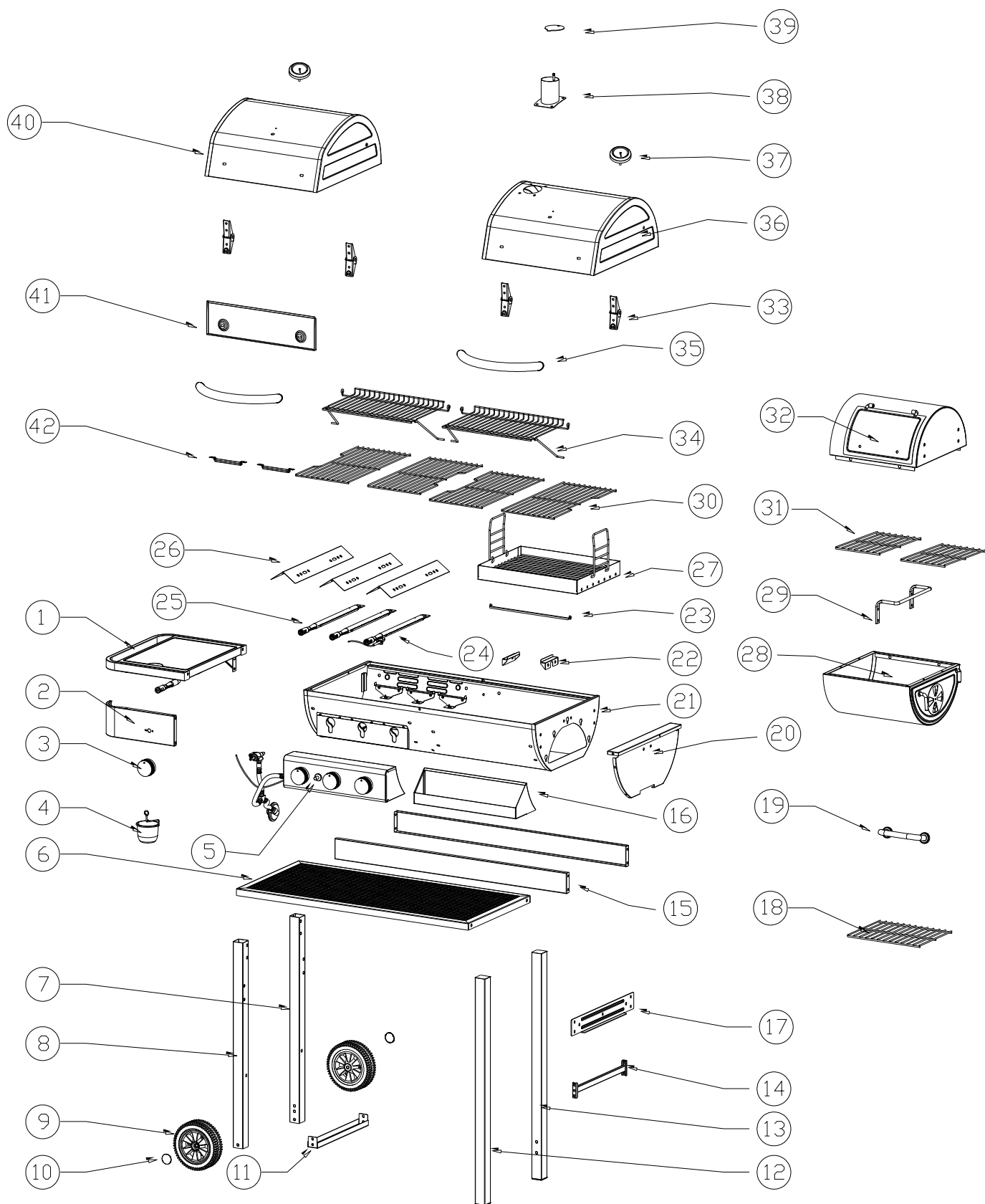
Ref	Description	Visual	Qty
12	Right front leg		1
13	Right rear leg		1
14	Cart right bracket		1
15	Cart front/rear bracket		2
16	Condiment compartment		1
17	Side burner support panel		1
18	Charcoal grate		1
19	Small box lid handle		1
20	Middle division plate		1
21	Grill cabinet assembly		1
22	Charcoal tray supporting bracket		2

Ref	Description	Visual	Qty
23	Windscreen		1
24	Burner with ignition		1
25	Burner w/o ignition		2
26	Heat tent		3
27	Charcoal tray assembly		1
28	Firebox assembly for small box		1
29	Side handle		1
30	Gas/Charcoal cooking grill		4
31	Firebox cooking grill		2
32	Small box lid		1
33	Hinge		4

Ref	Description	Visual	Qty
34	Warming rack		2
35	Lid handle		2
36	Charcoal grill lid		1
37	Temperature gauge		2
38	Chimney		1
39	Chimney lid		1
40	Gas grill lid		1
41	Heat shield		1
42	Fire cross-over tube		2

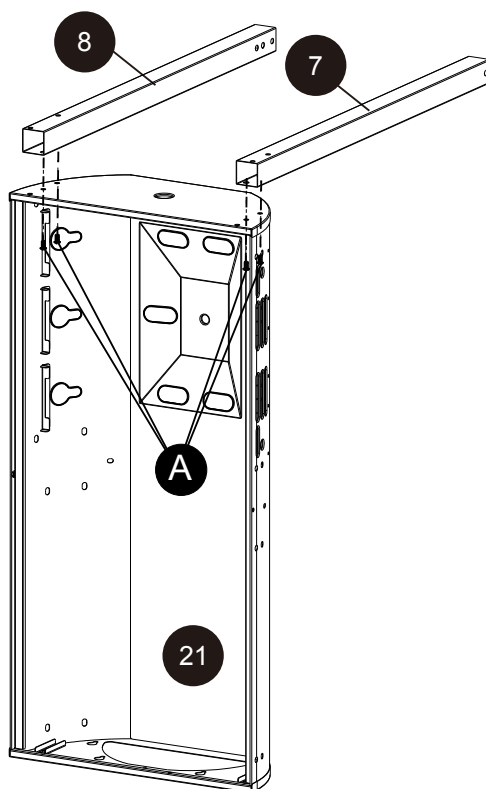
Fittings supplied (not actual size)

Ref	Description	Visual	Qty
A	M6*12mm Bolt	 	70
B	M4*8mm Bolt	 	5
C	Spring	 	1
D	M4*15mm Bolt	 	2
E	M5*10mm Bolt	 	2
F	M6 nut	 	4
G	M6 Cap nut	 	1
H	M6*15 Bolt	 	24
I	M6*35 Bolt	 	4
J	R pin	 	5
K	M4*8 Tapping screw	 	5
L	Axle	 	2



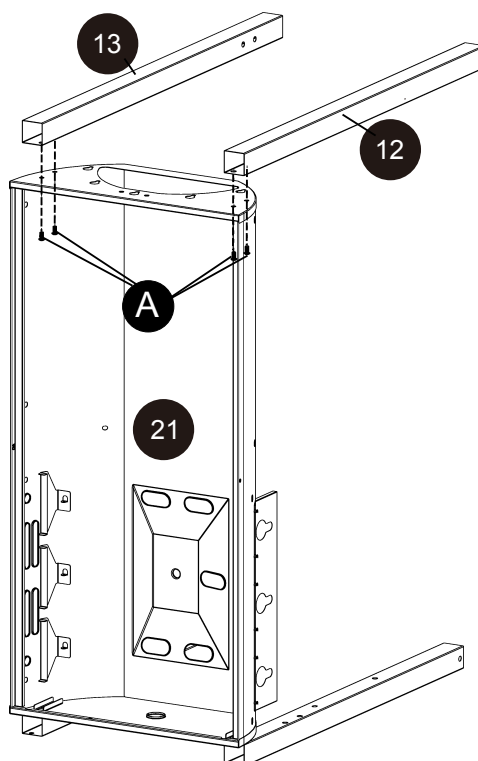
Assembly instructions

1



A x 4   M6*12mm Bolt

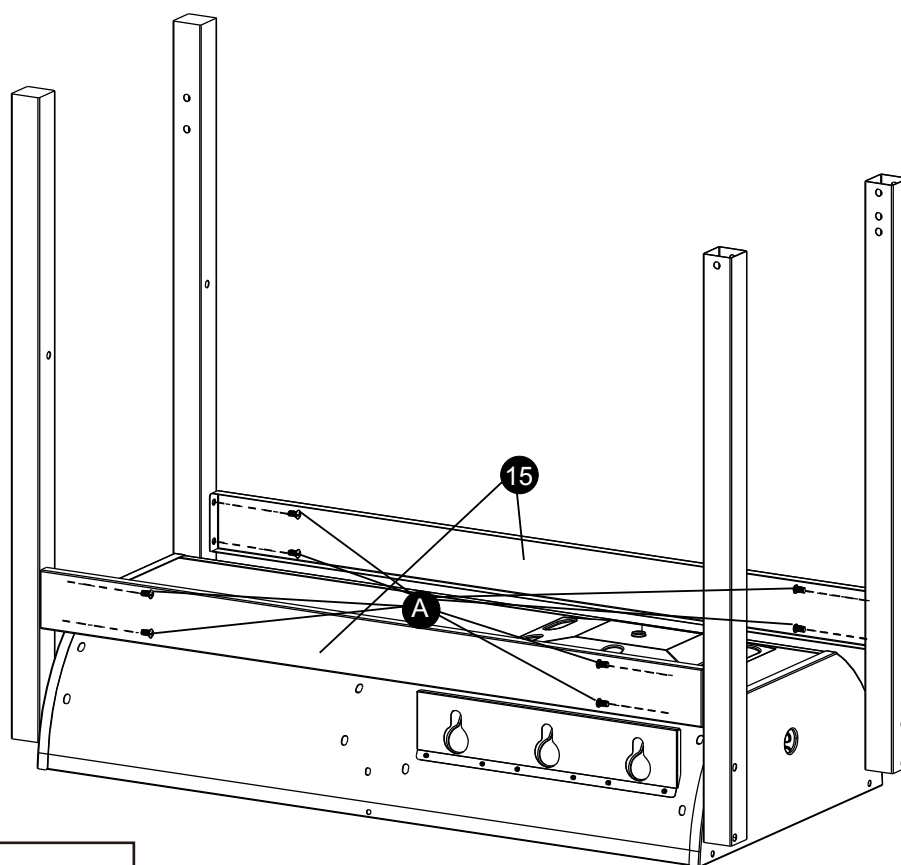
2



A x 4   M6*12mm Bolt

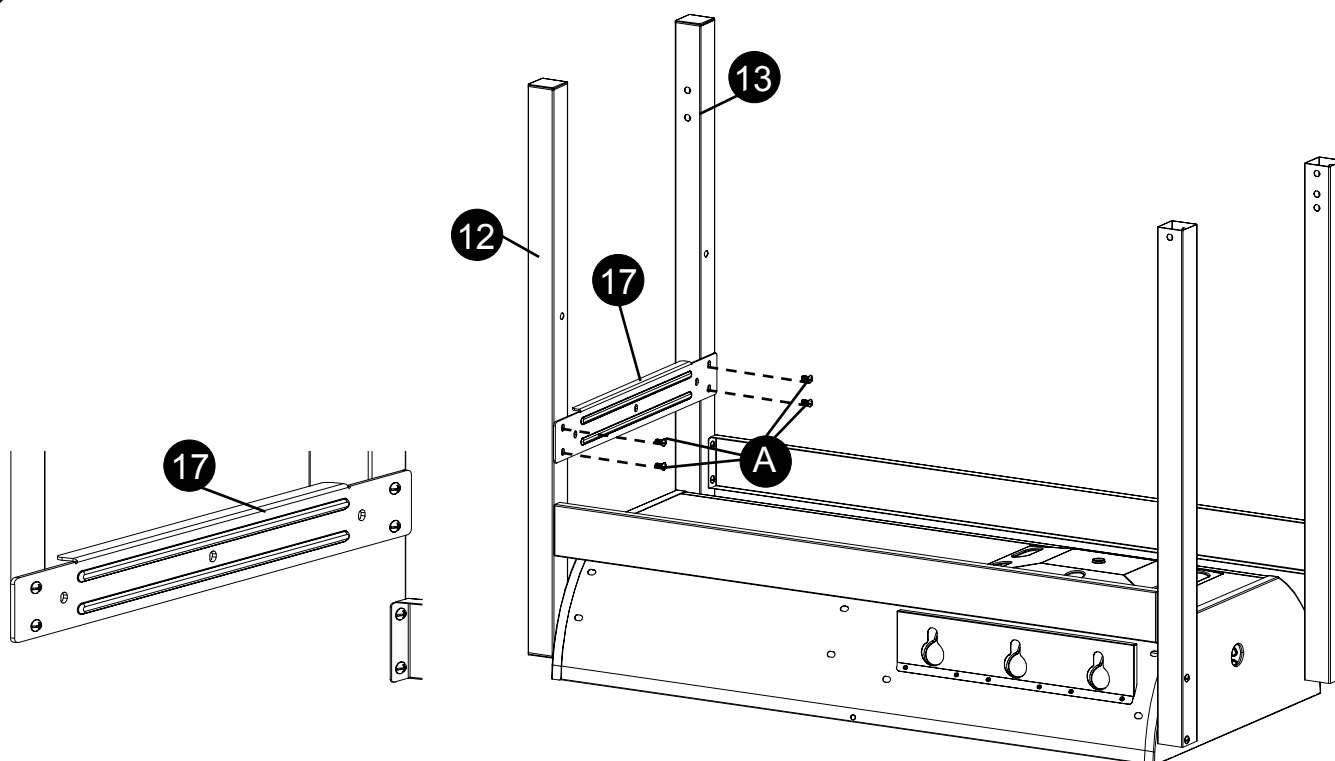
Assembly instructions

3



A x 8   M6*12mm Bolt

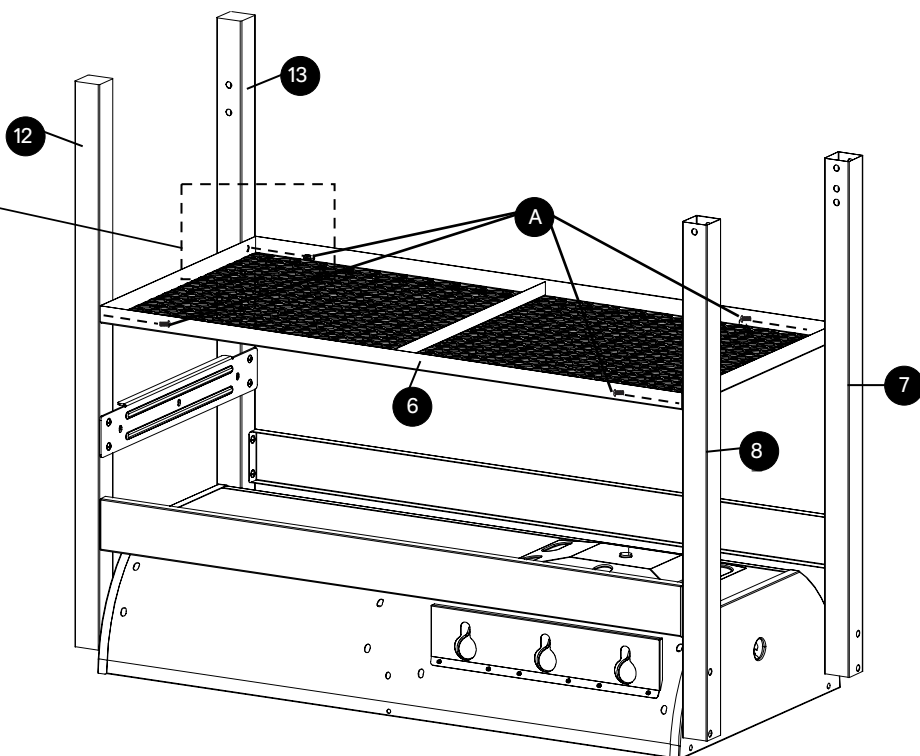
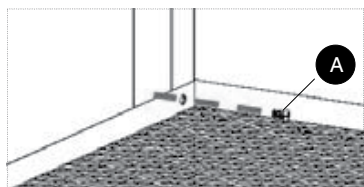
4



A x 4   M6*12mm Bolt

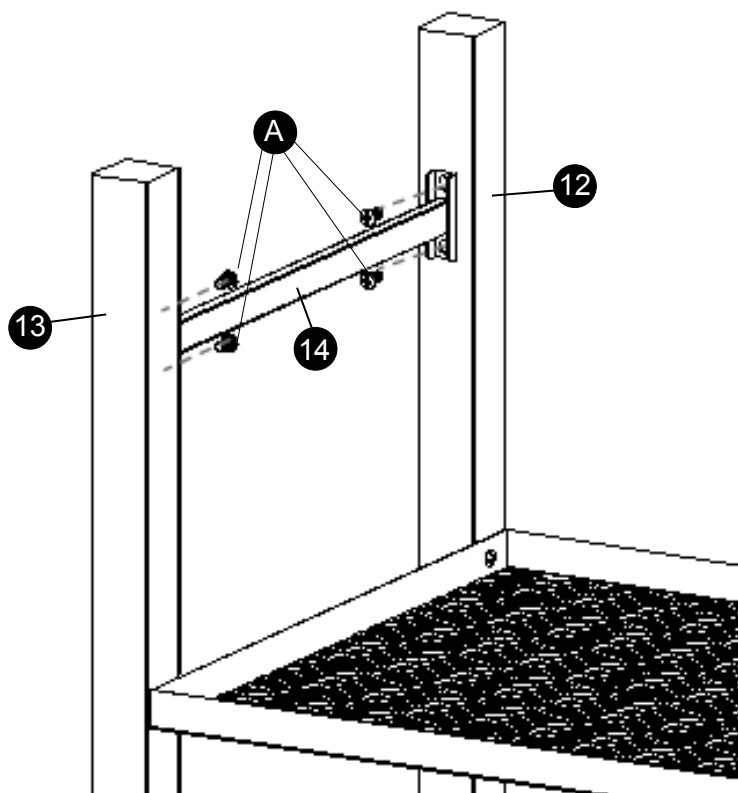
Assembly instructions

5



A x 4   M6*12mm Bolt

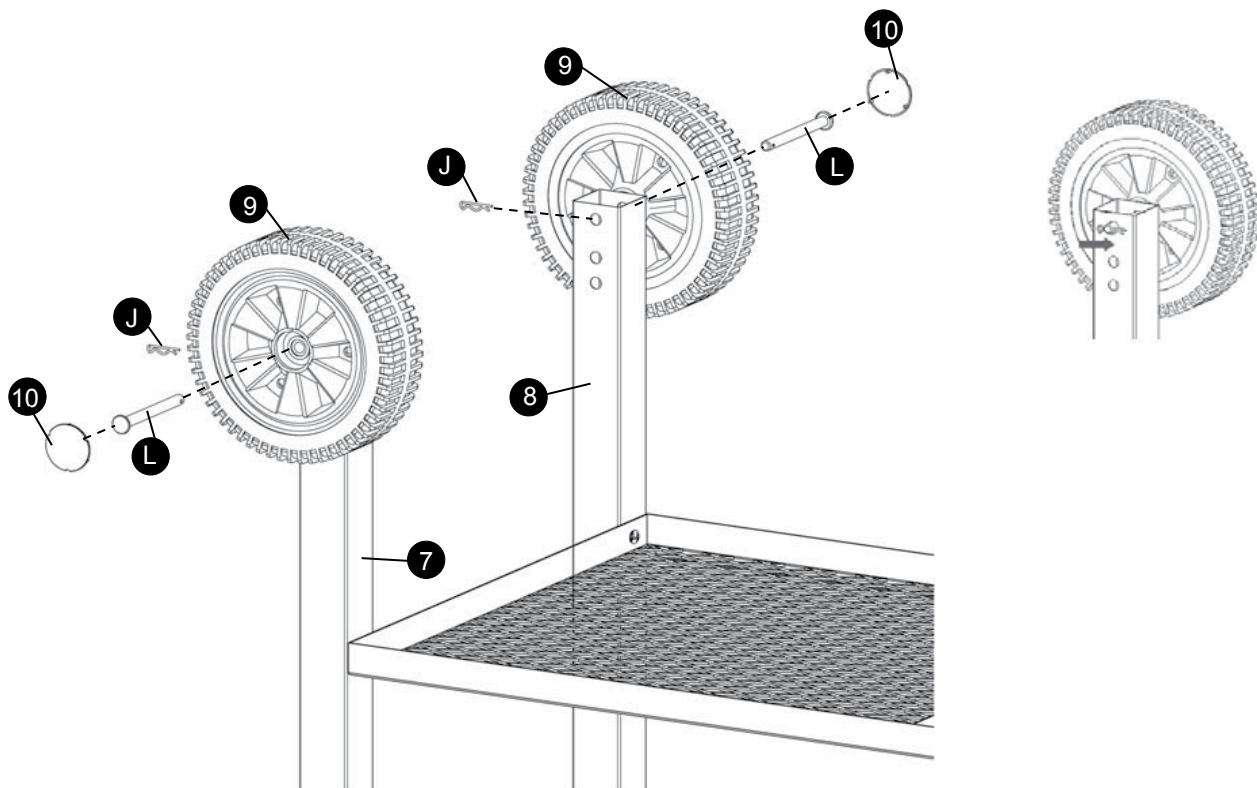
6



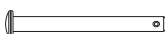



A x 4   M6*12mm Bolt

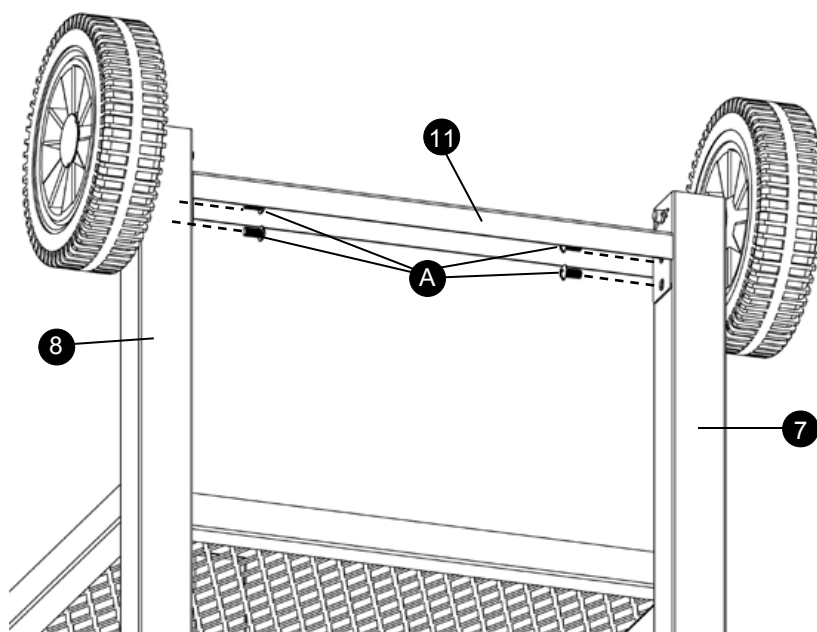
Assembly instructions

7



J x 2  R pin 
L x 2  Axle 

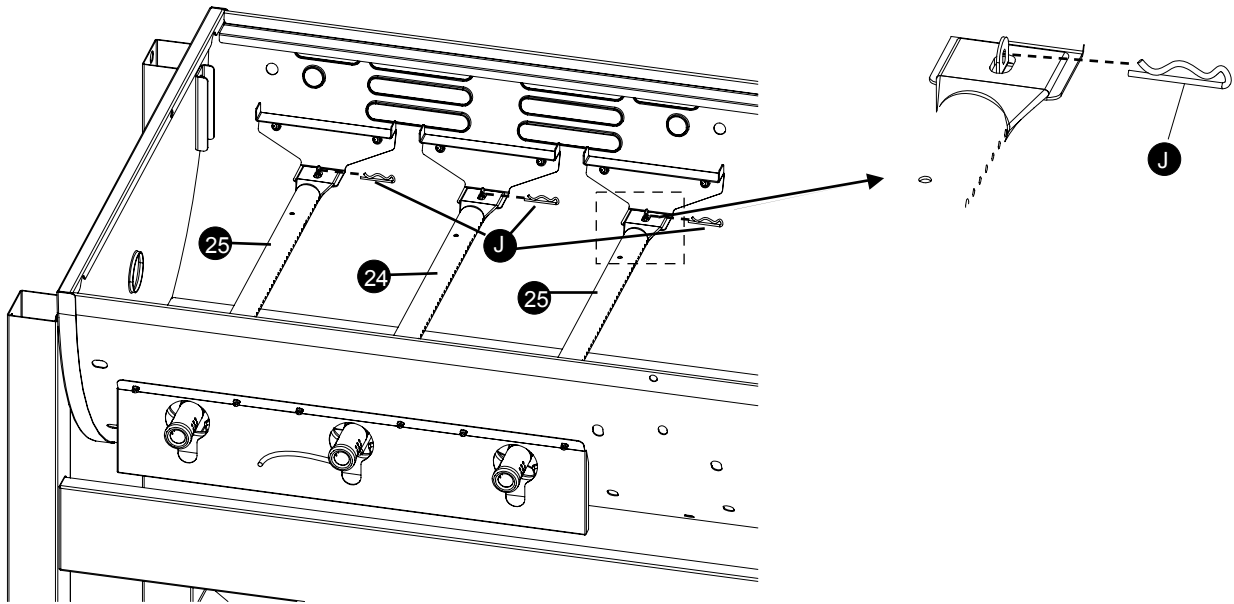
8



A x 4  M6*12mm Bolt 

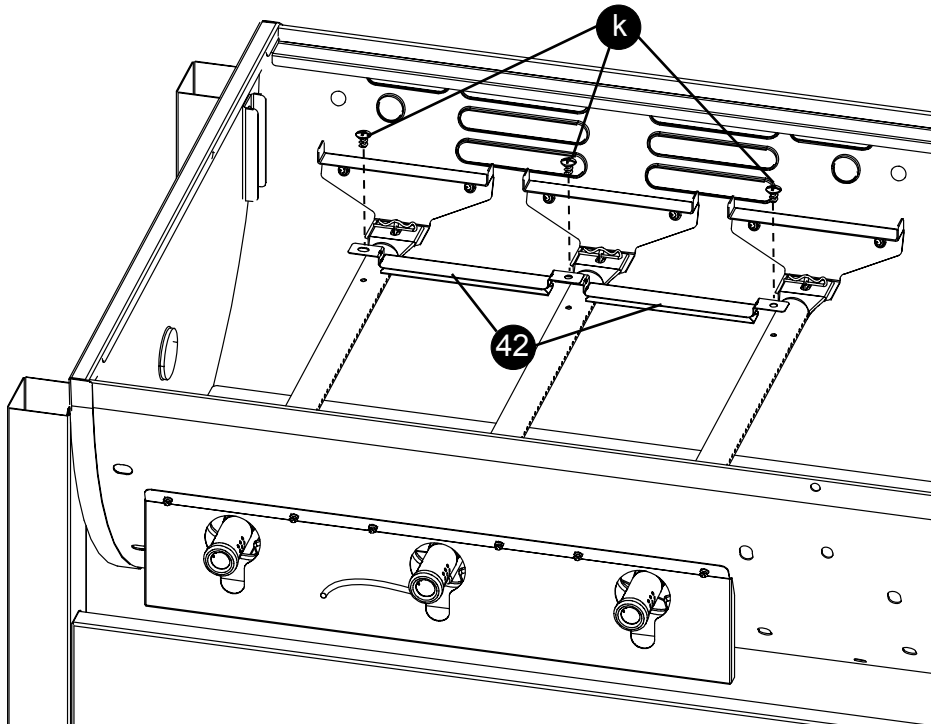
Assembly instructions

9



J x 3  R pin

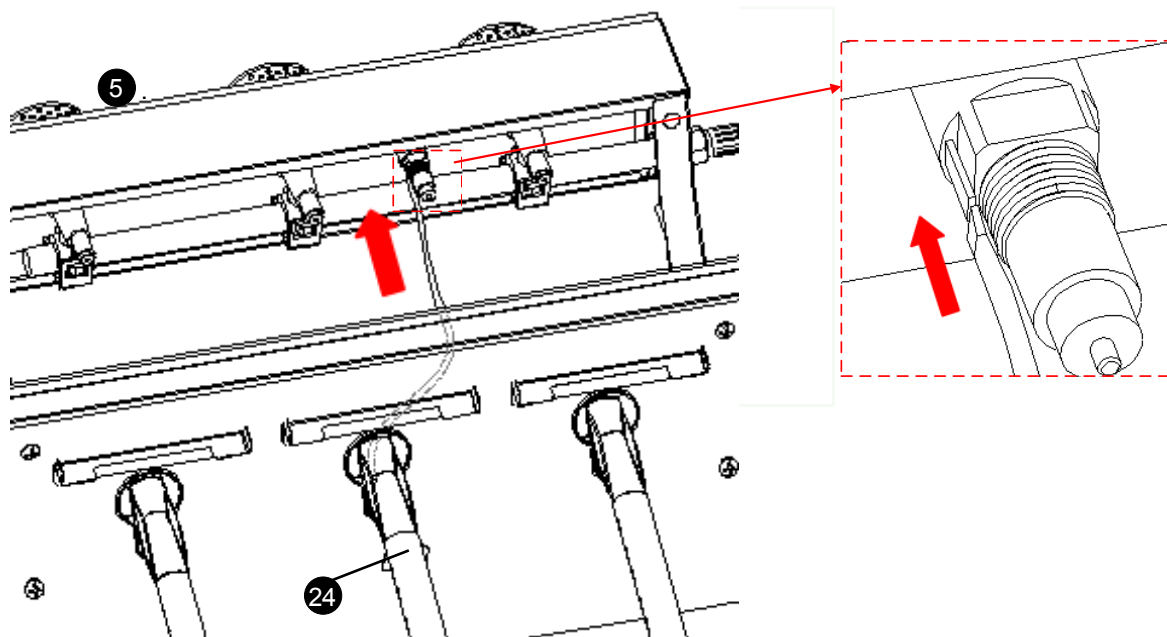
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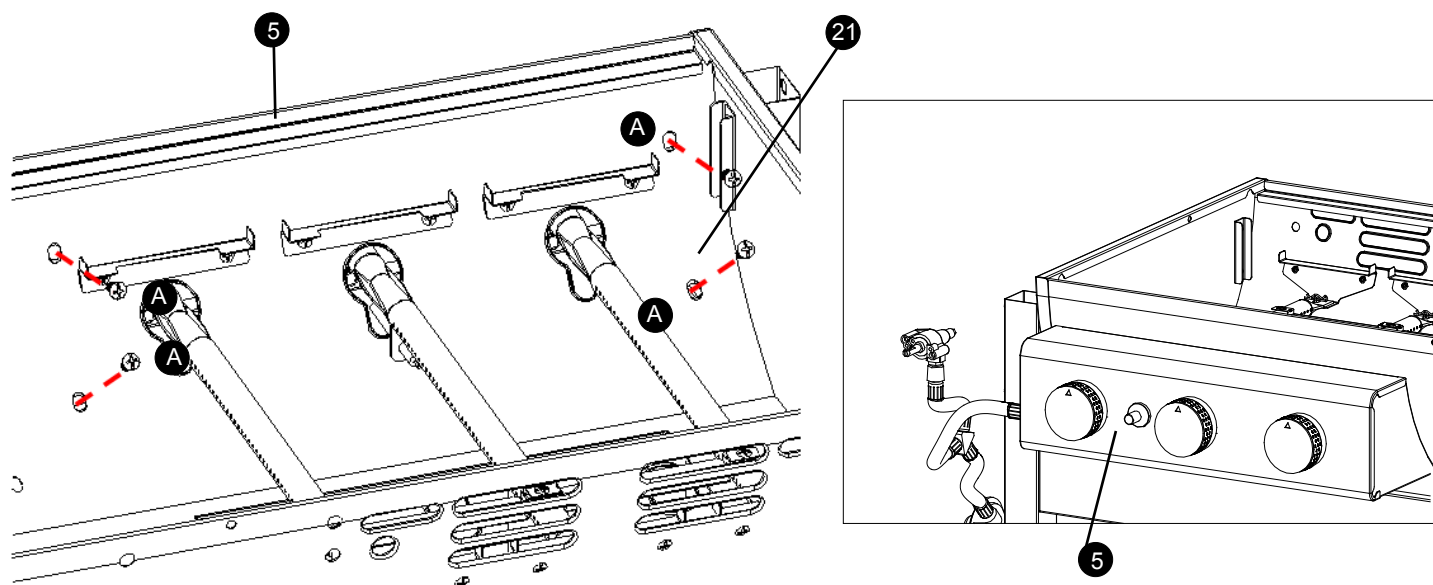
K x 3  M4*8 Tapping screw

Assembly instructions

11



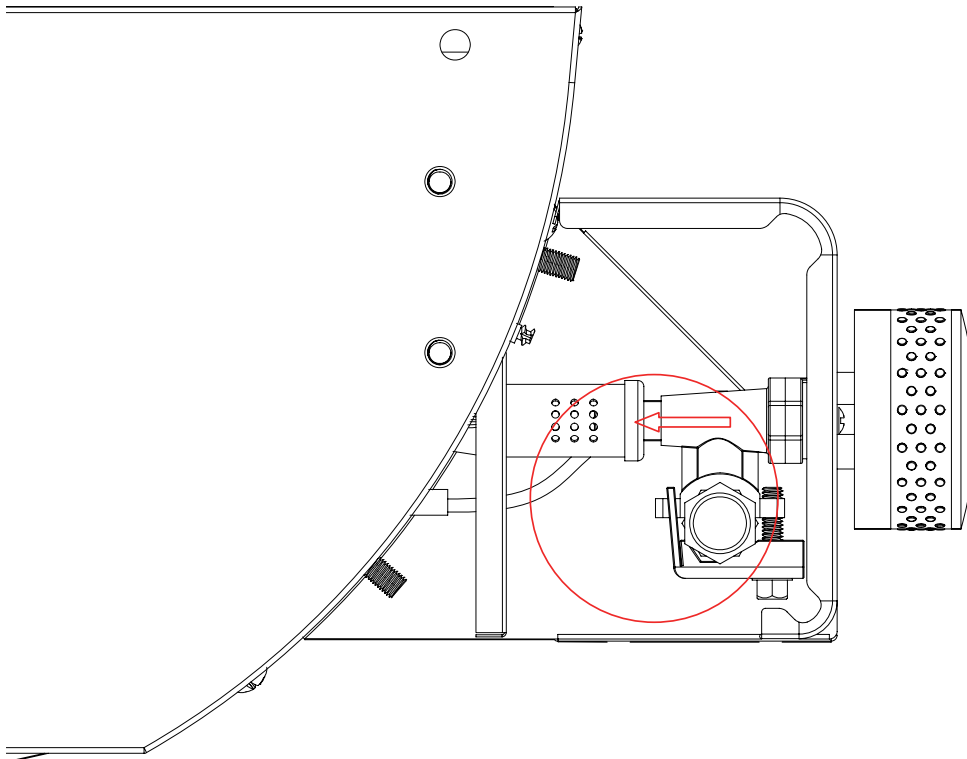
12 A



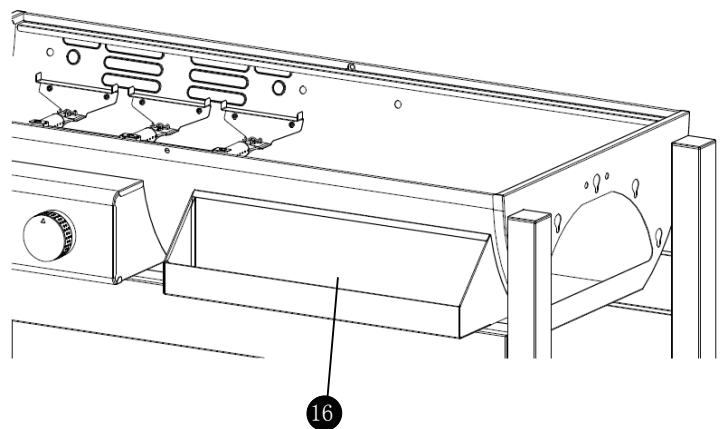
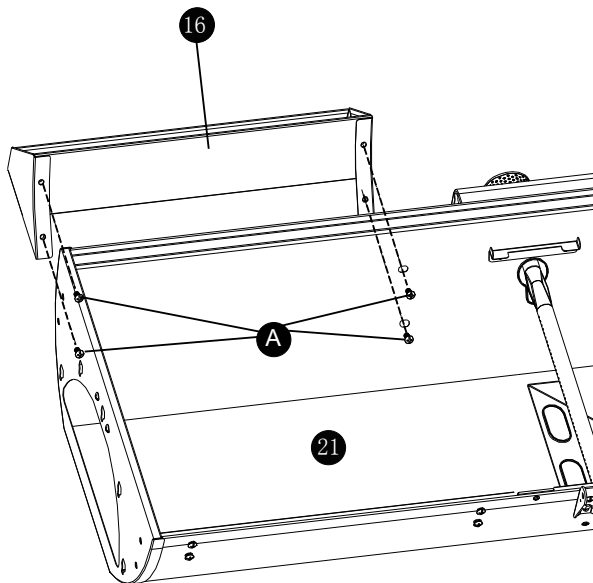
A x 4   M6*12mm Bolt

Assembly instructions

12 B



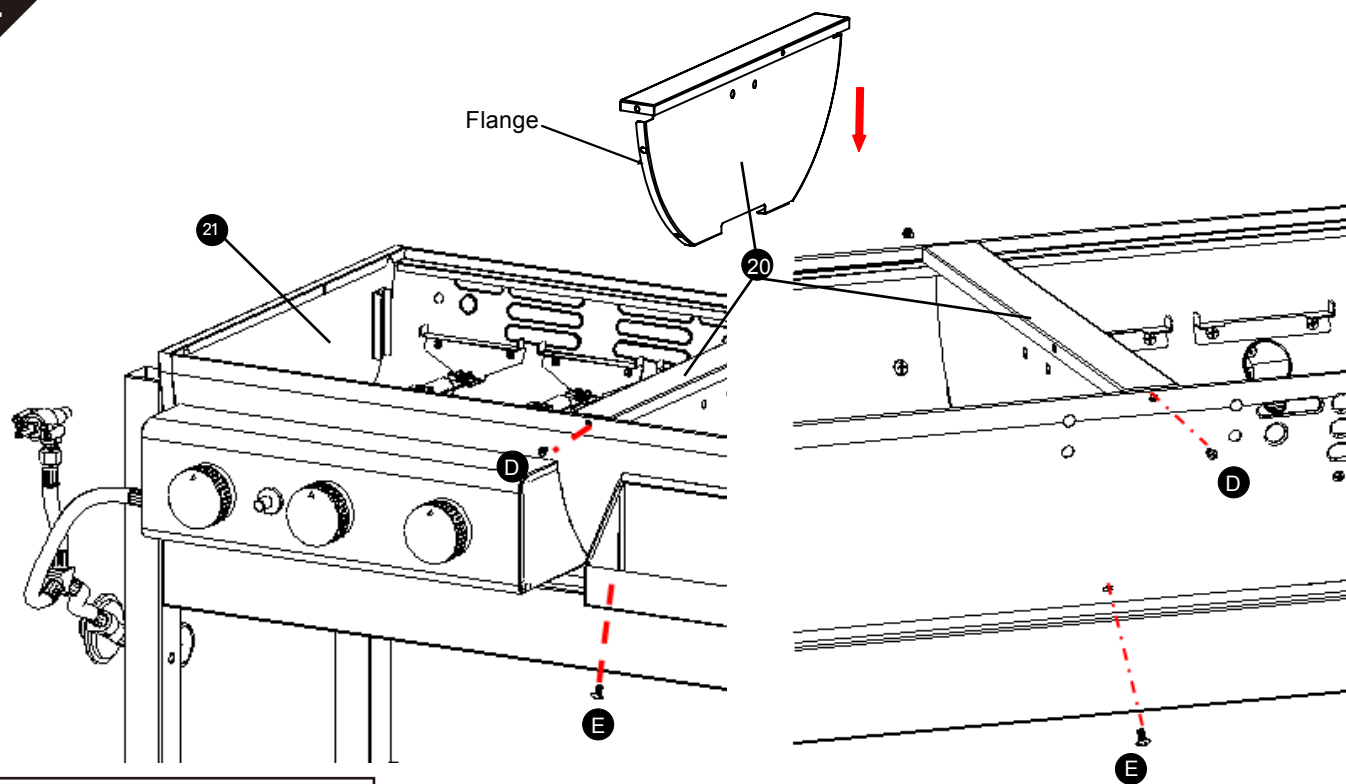
13







A x 4   M6*12mm Bolt

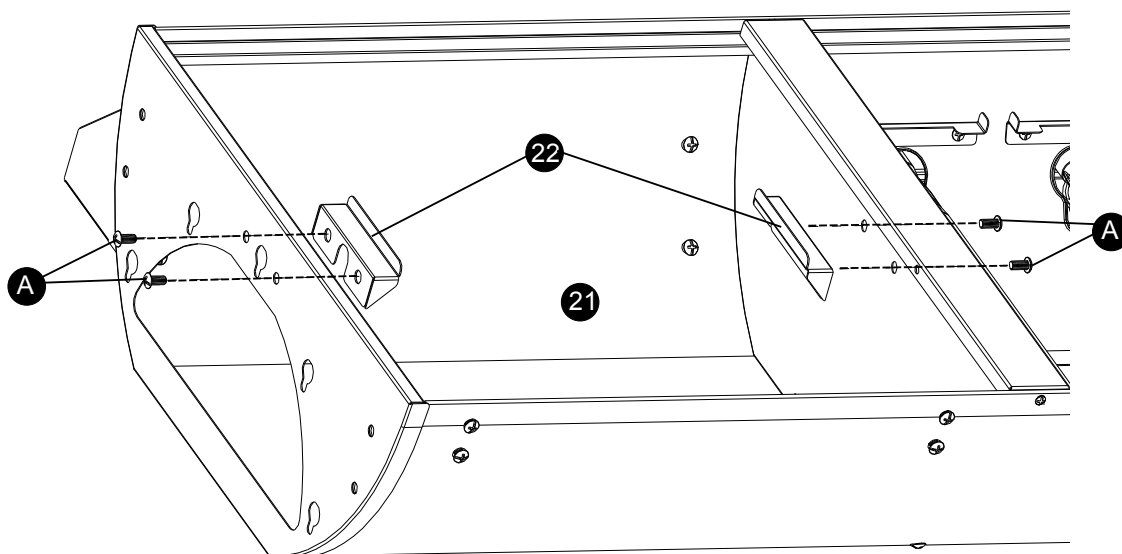
Assembly instructions

14



D x 2   M4*15mm Bolt
E x 2   M5*10mm Bolt

15



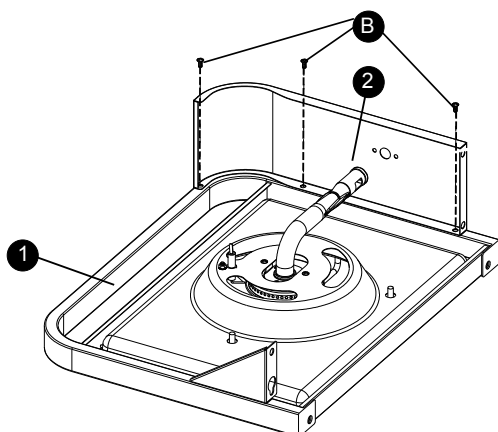
A x 4   M6*12mm Bolt

Assembly instructions

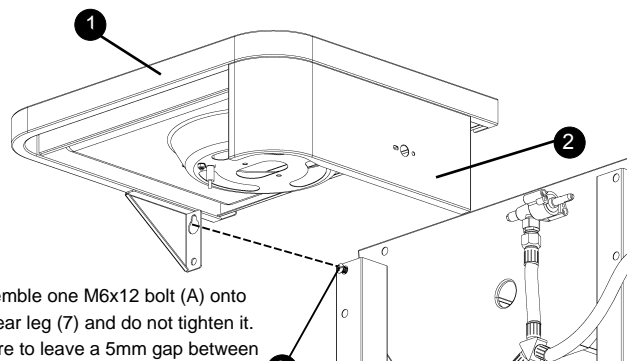
16

Do not tighten all the bolts until the below steps have been completed.

A:

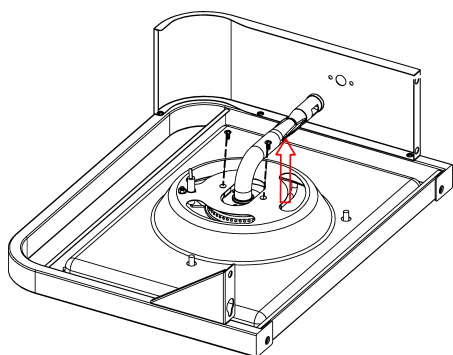


B:

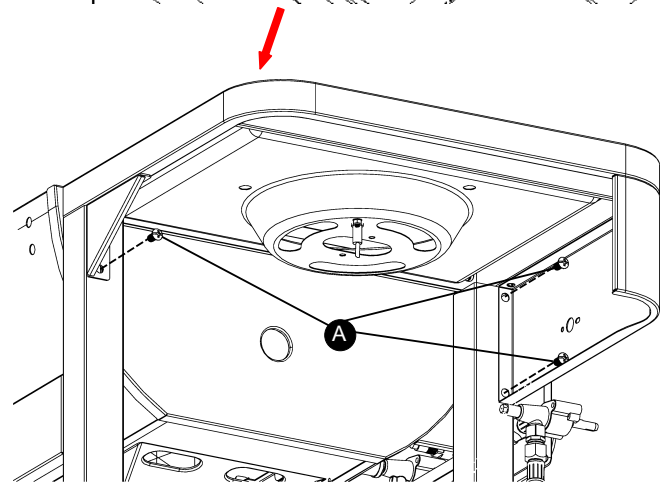
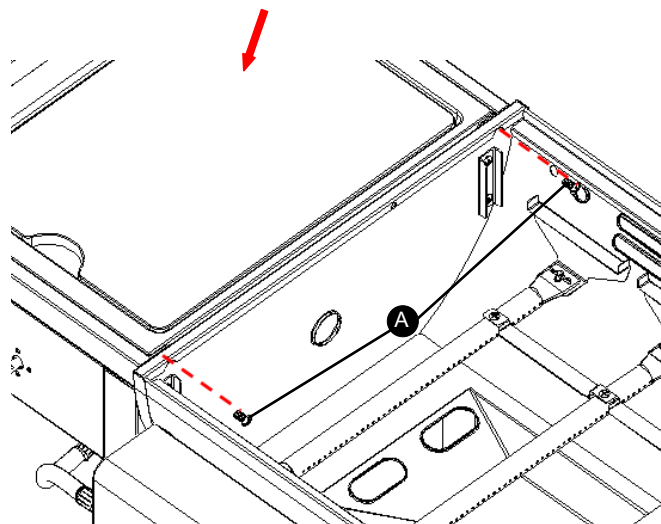
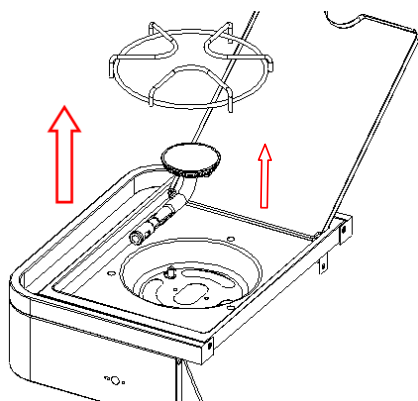




Pre-assemble one M6x12 bolt (A) onto the left rear leg (7) and do not tighten it. Make sure to leave a 5mm gap between the bolt and the left rear leg. Then hang the side burner assembly (1) on the bolt.

Loosen the pre-assembled bolts of the side burner.



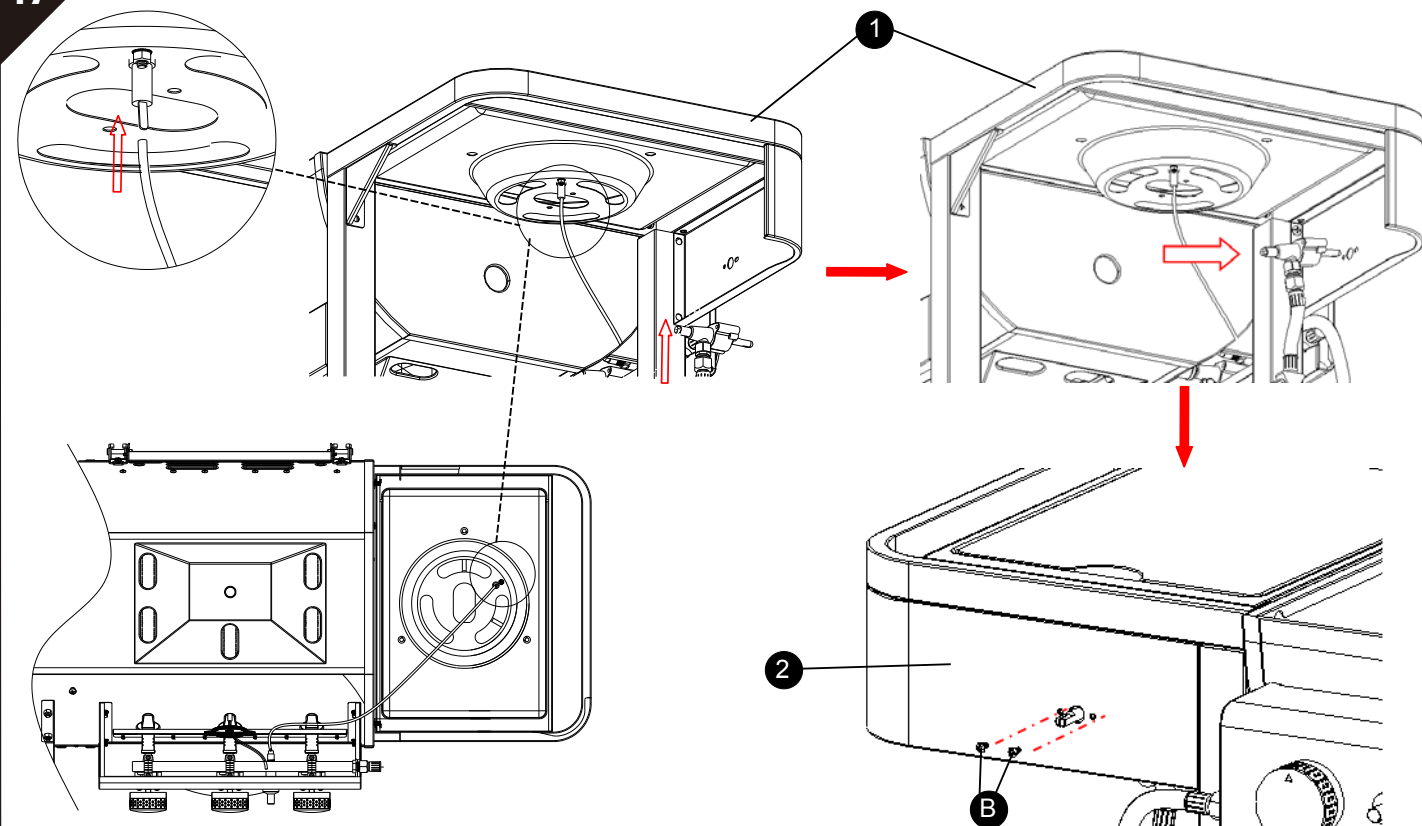
Take out the side burner and grate.



A x 6  M6*12mm Bolt
B x 3  M4*8mm Bolt

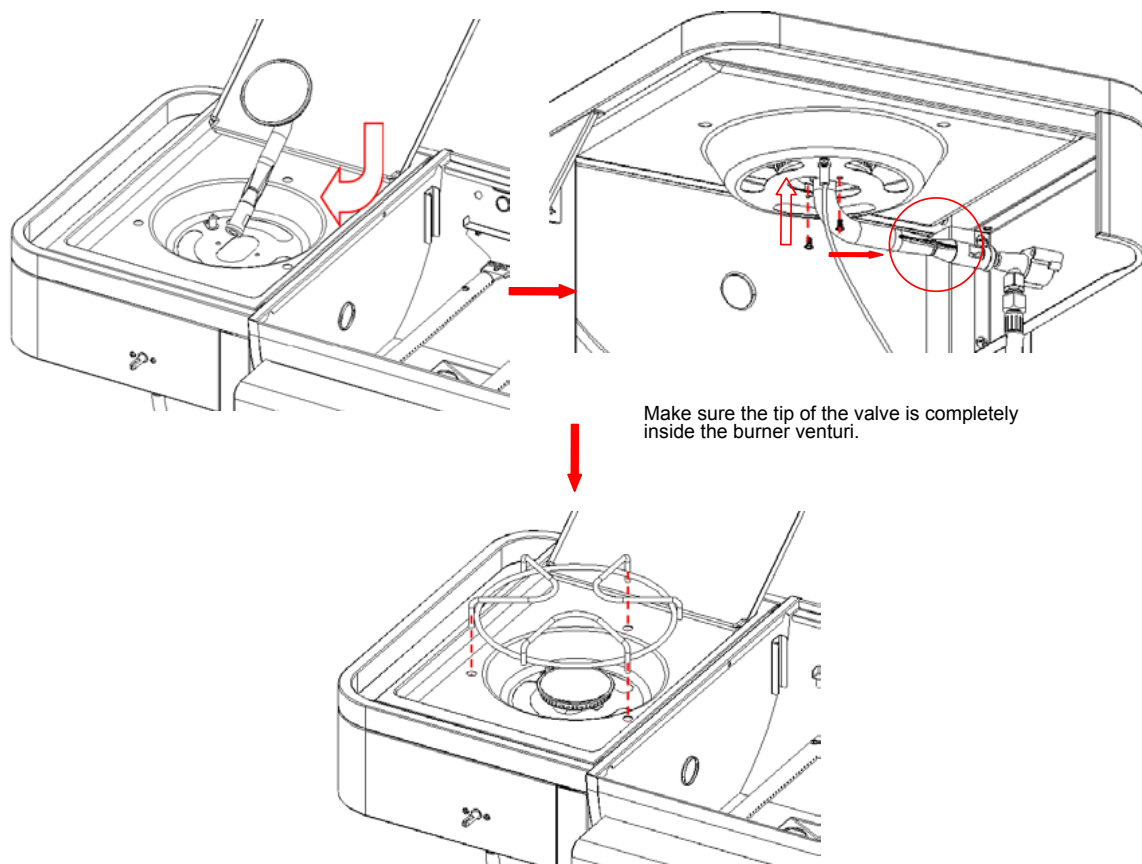
Assembly instructions

17



B x 2   M4*8mm Bolt

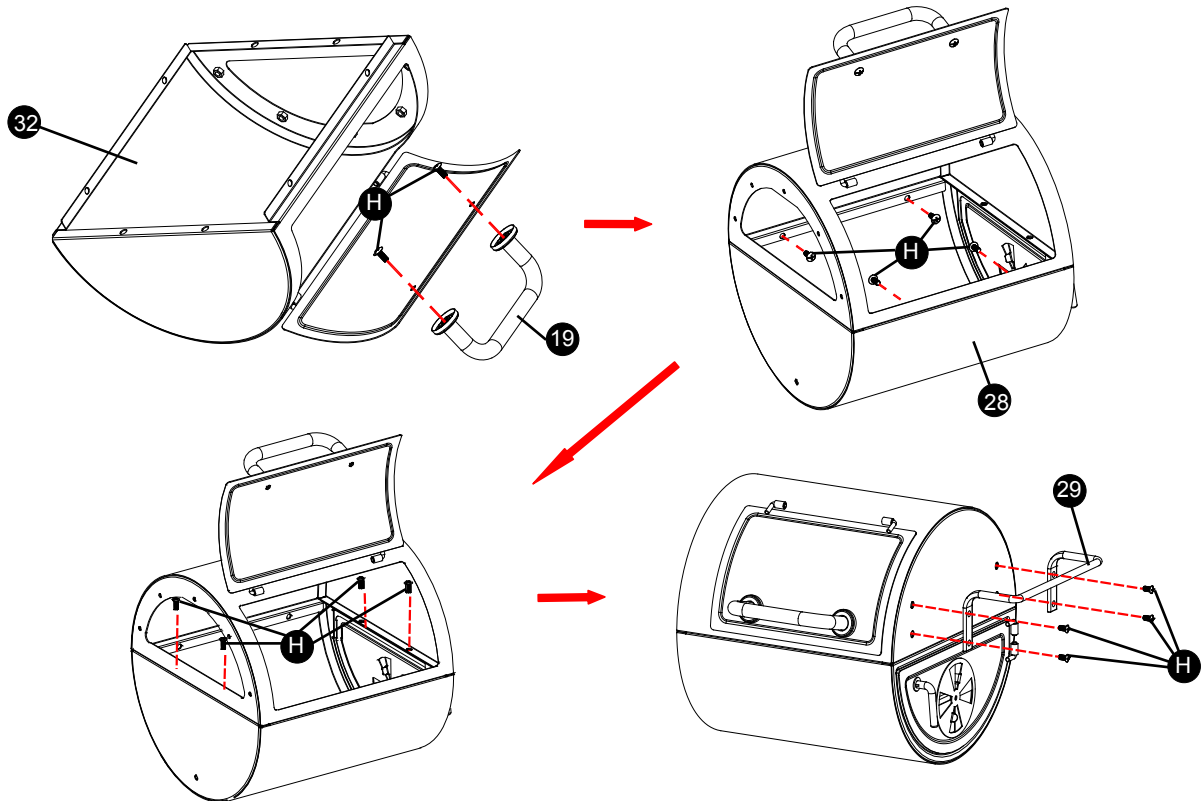
18



Make sure the tip of the valve is completely inside the burner venturi.

Assembly instructions

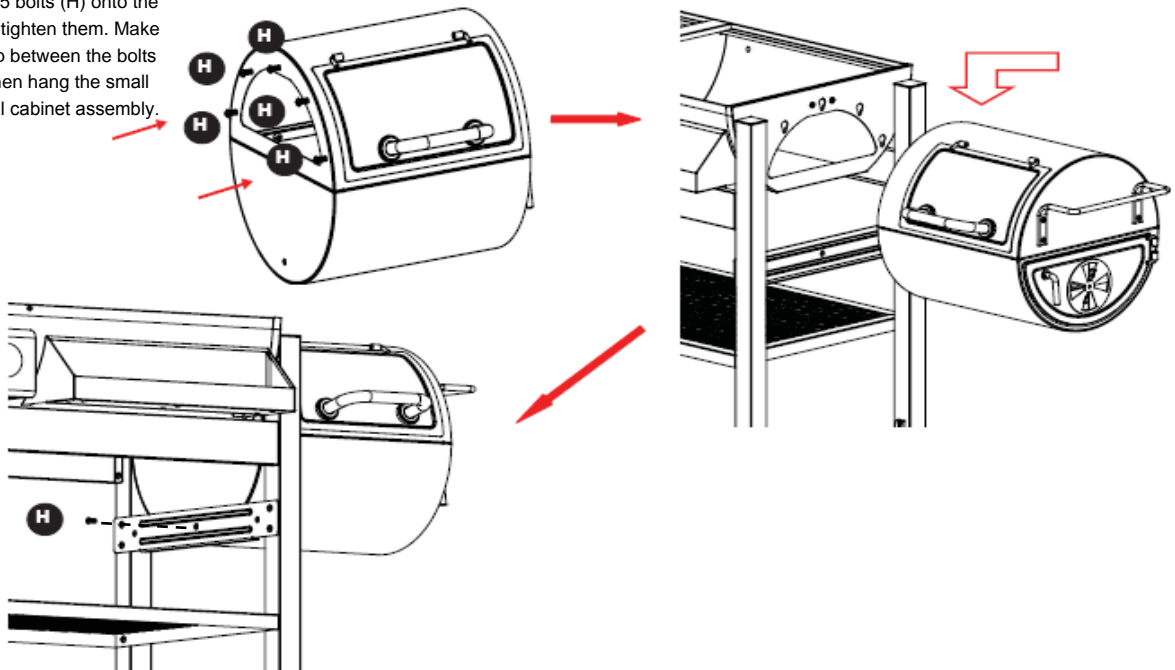
19



H x 14   M6*15 Bolt

20

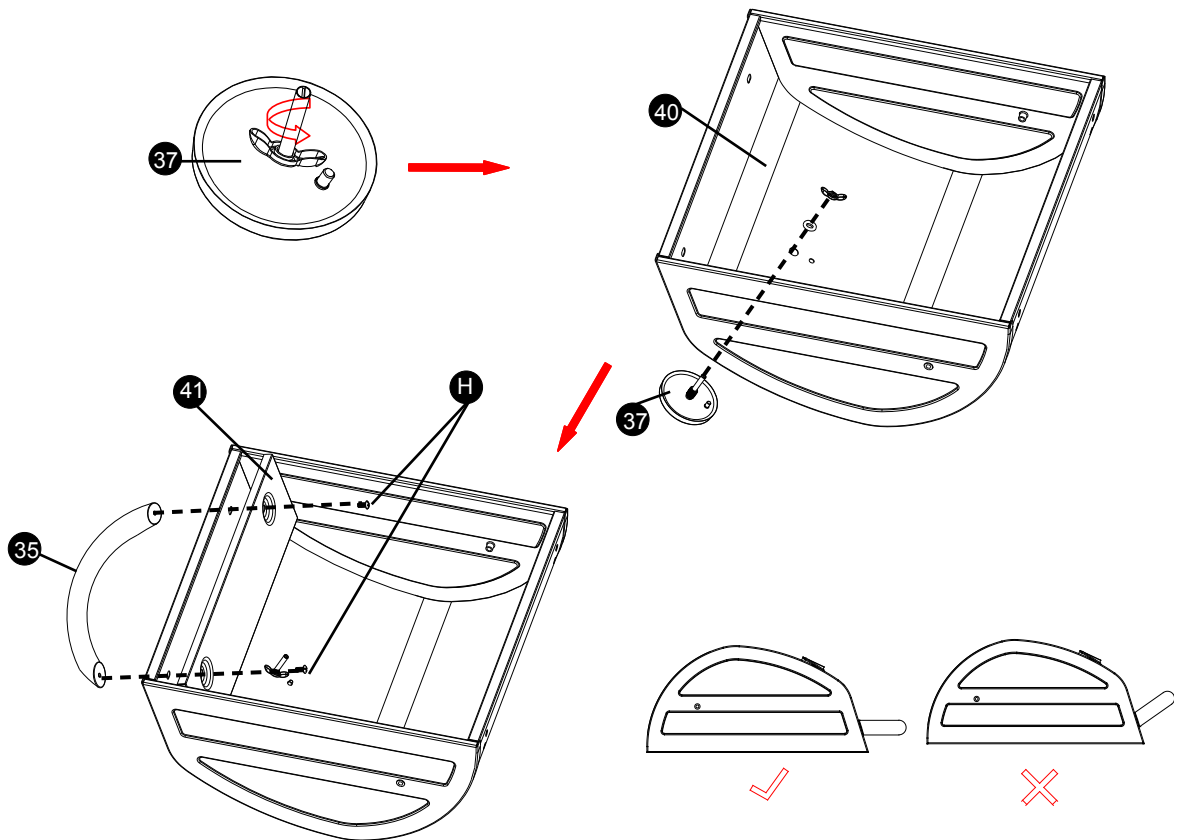
Pre-assemble five M6x15 bolts (H) onto the small box lid and do not tighten them. Make sure to leave a 5mm gap between the bolts and the small box lid. Then hang the small box assembly on the grill cabinet assembly. Finally tighten the bolts.



H x 6   M6*15 Bolt

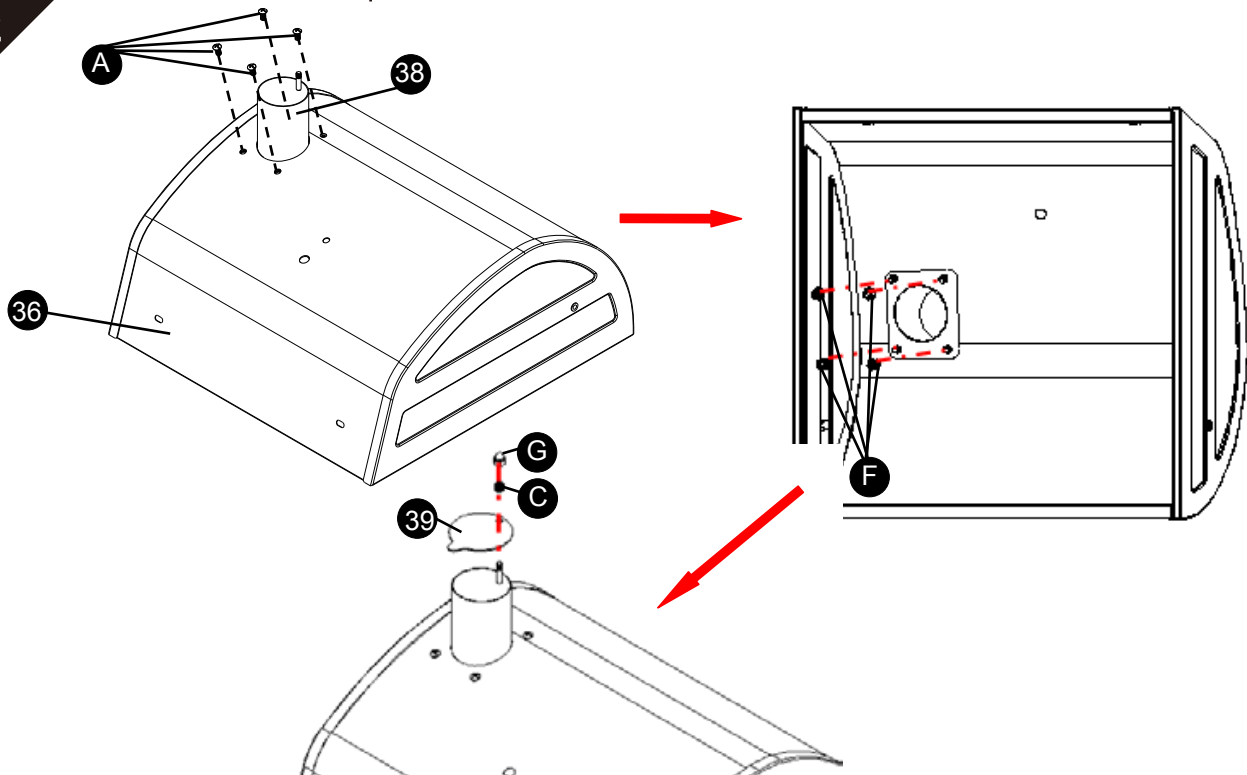
Assembly instructions

21



H x 2   M6*15 Bolt

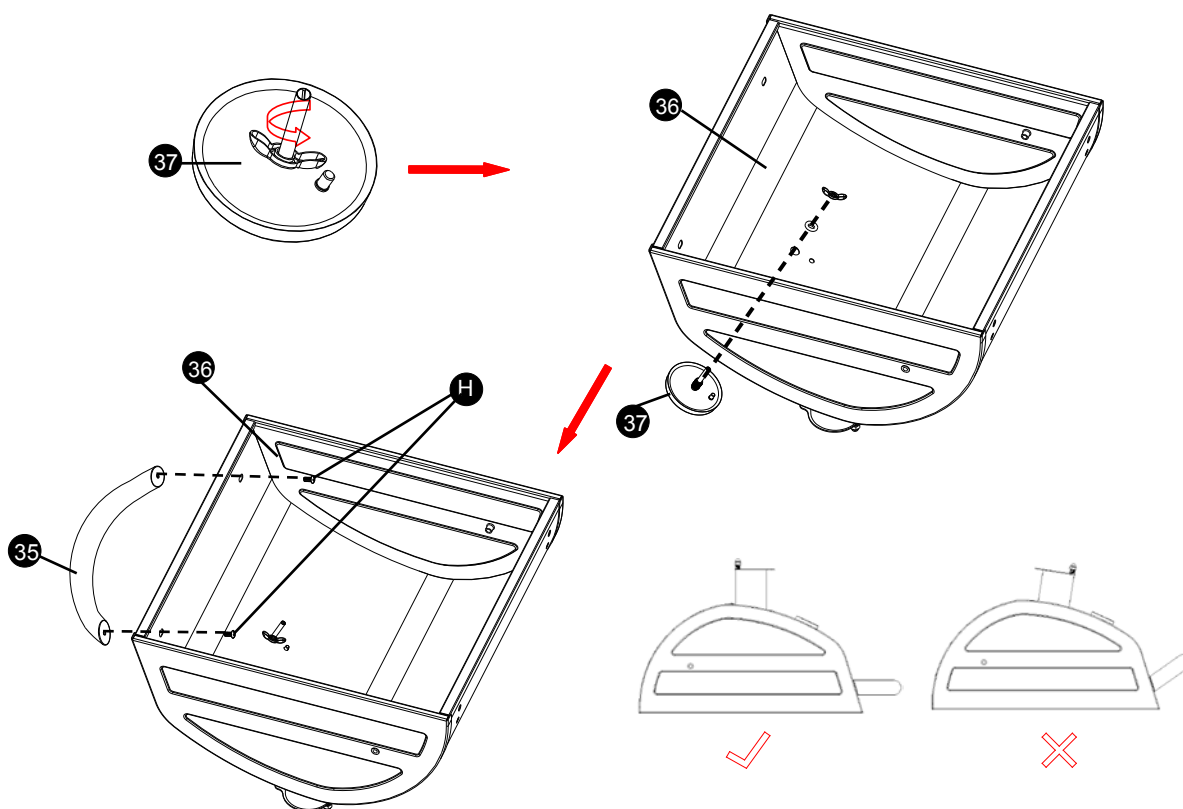
22



A x 4   M6*12mm Bolt F x 4  M6 nut
C x 1   Spring G x 1  M6Cap nut

Assembly instructions

23

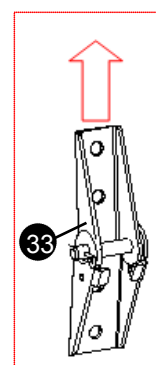
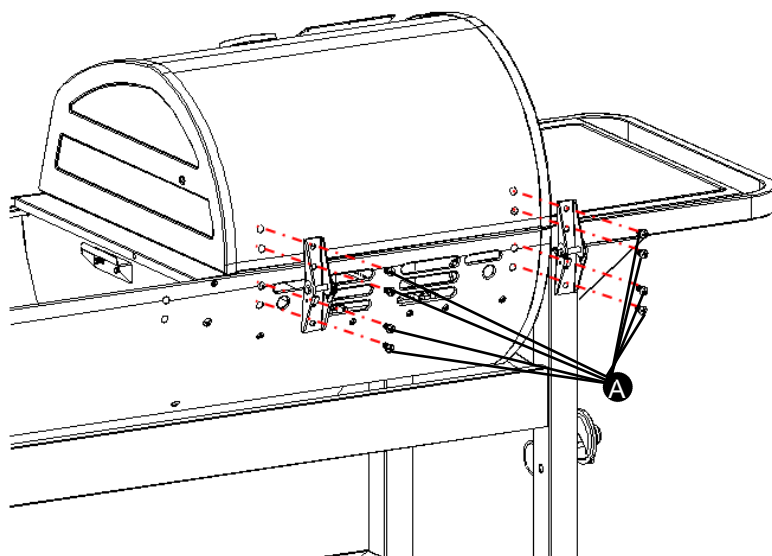


H x 2



M6*15 Bolt

24



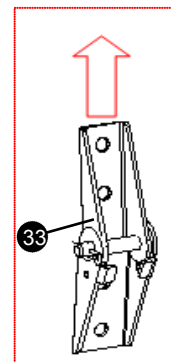
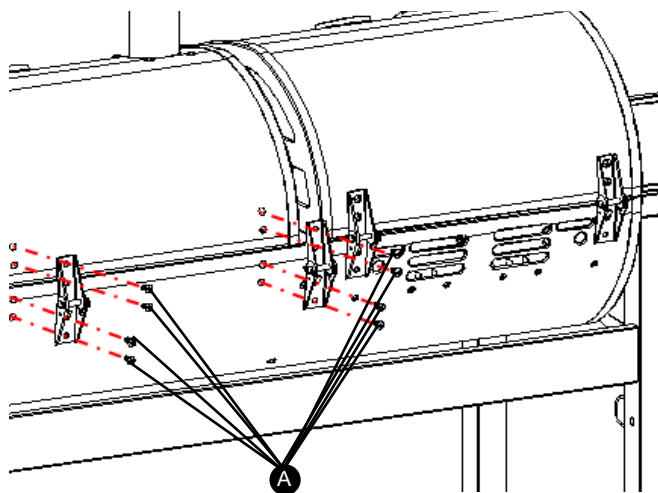
A x 8



M6*12mm Bolt

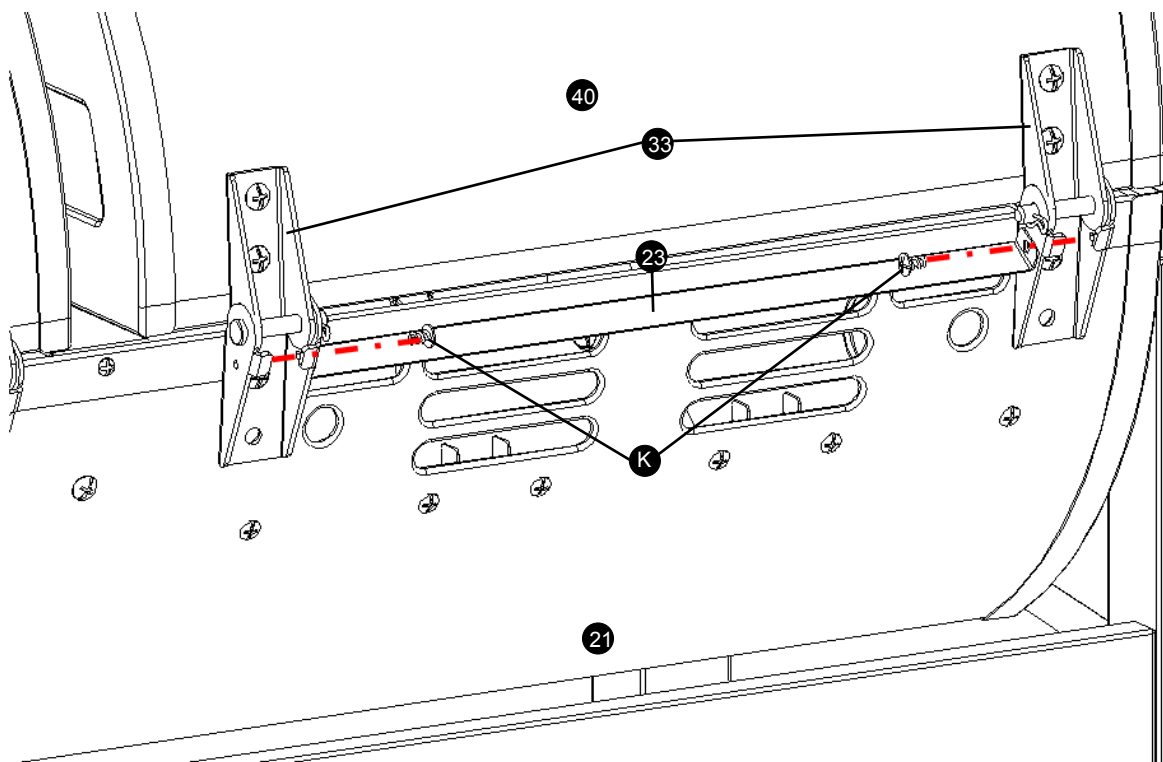
Assembly instructions

25



A x 8   M6*12mm Bolt

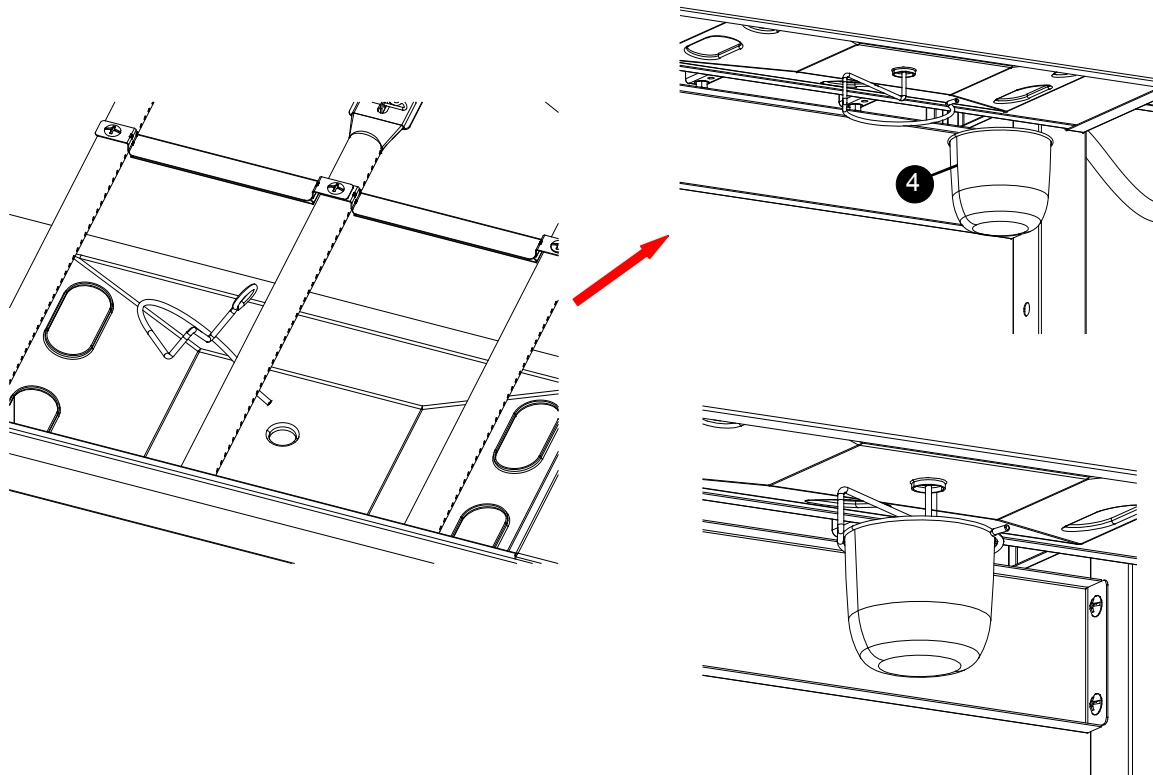
26



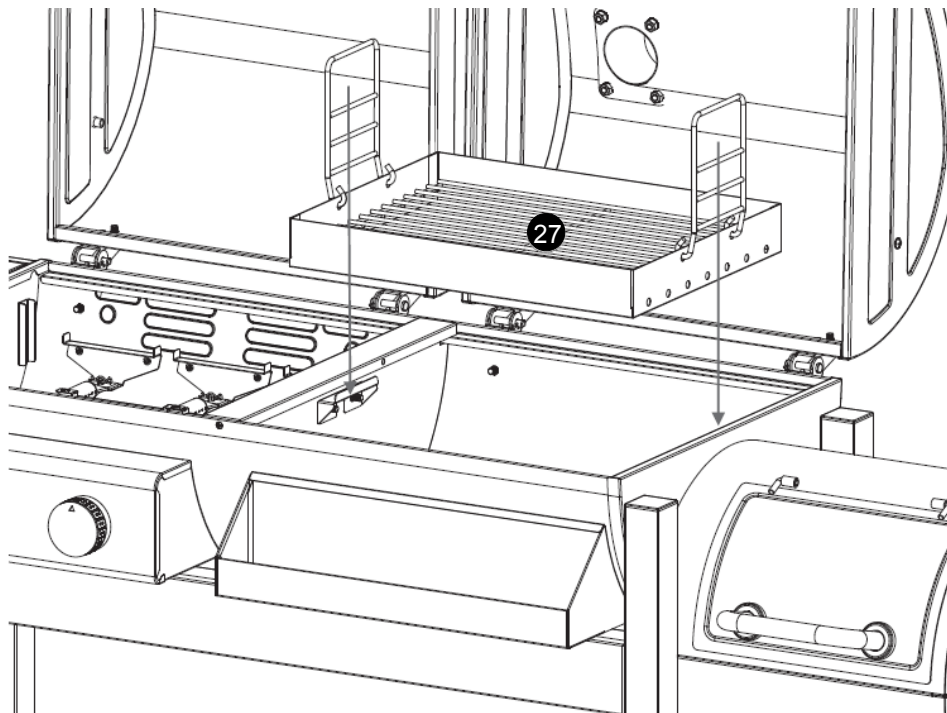
K x 2   M4*8 Tapping screw

Assembly instructions

27

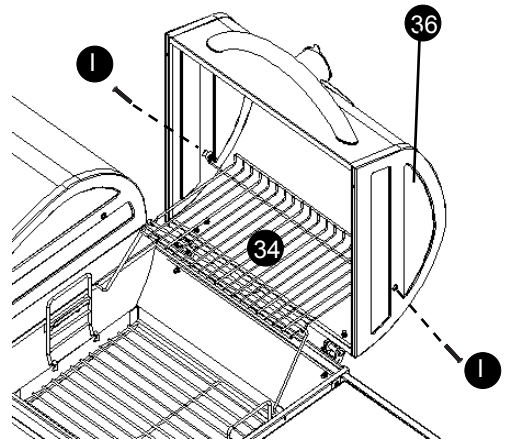
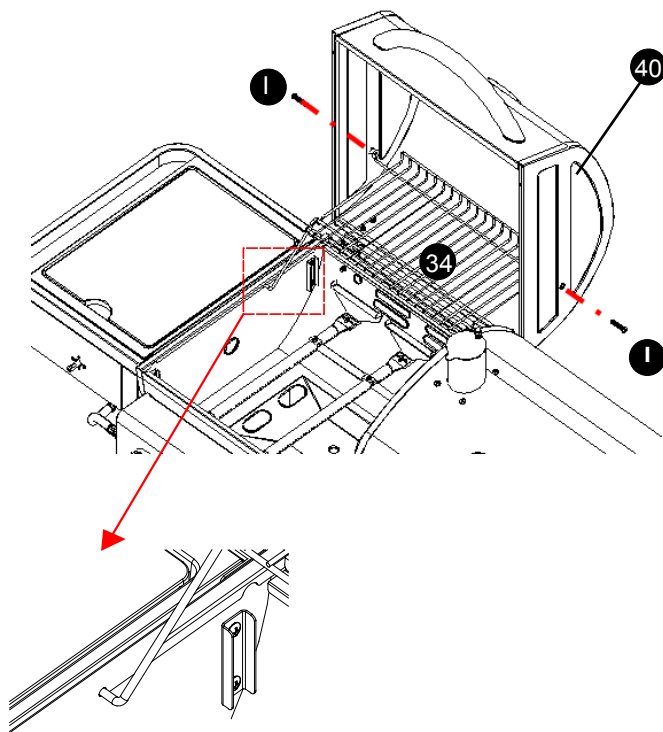


28



Assembly instructions

29

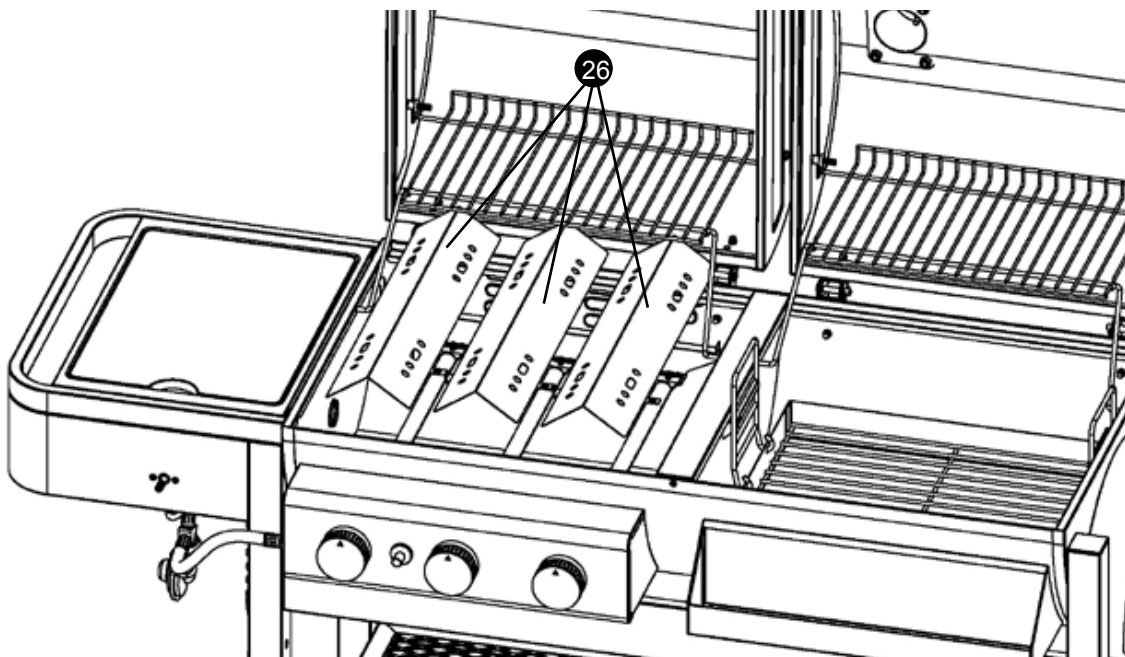


1 x 4



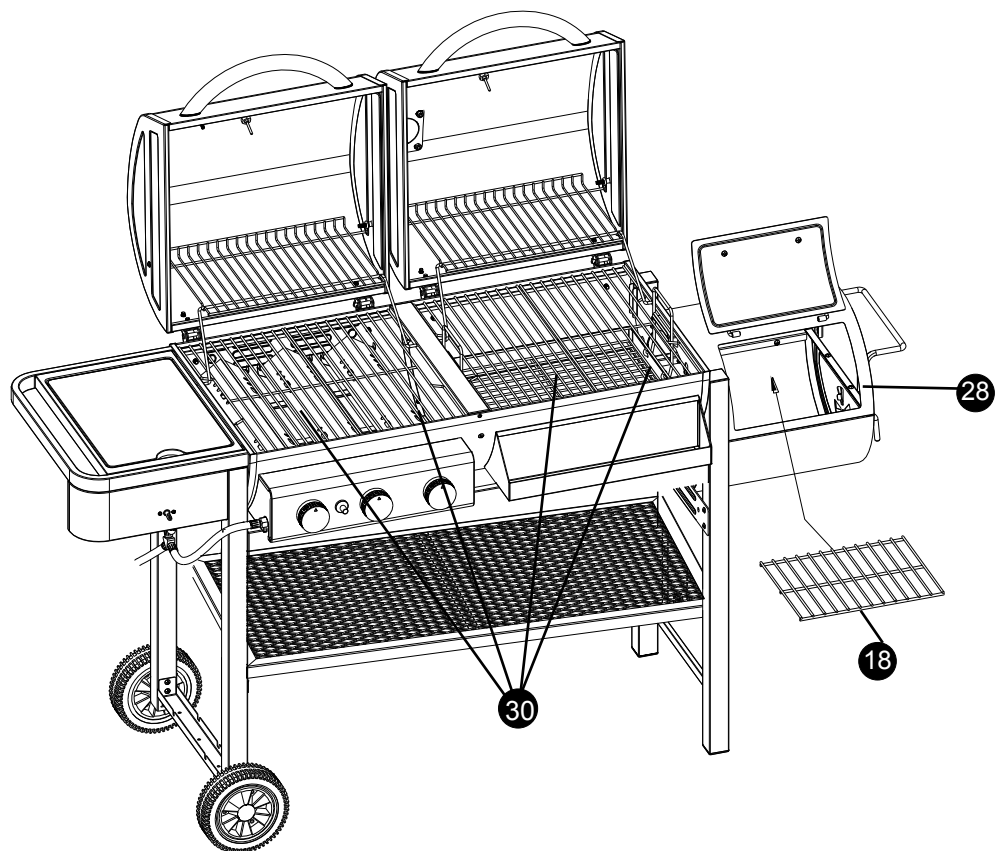
M6*35 Bolt

30

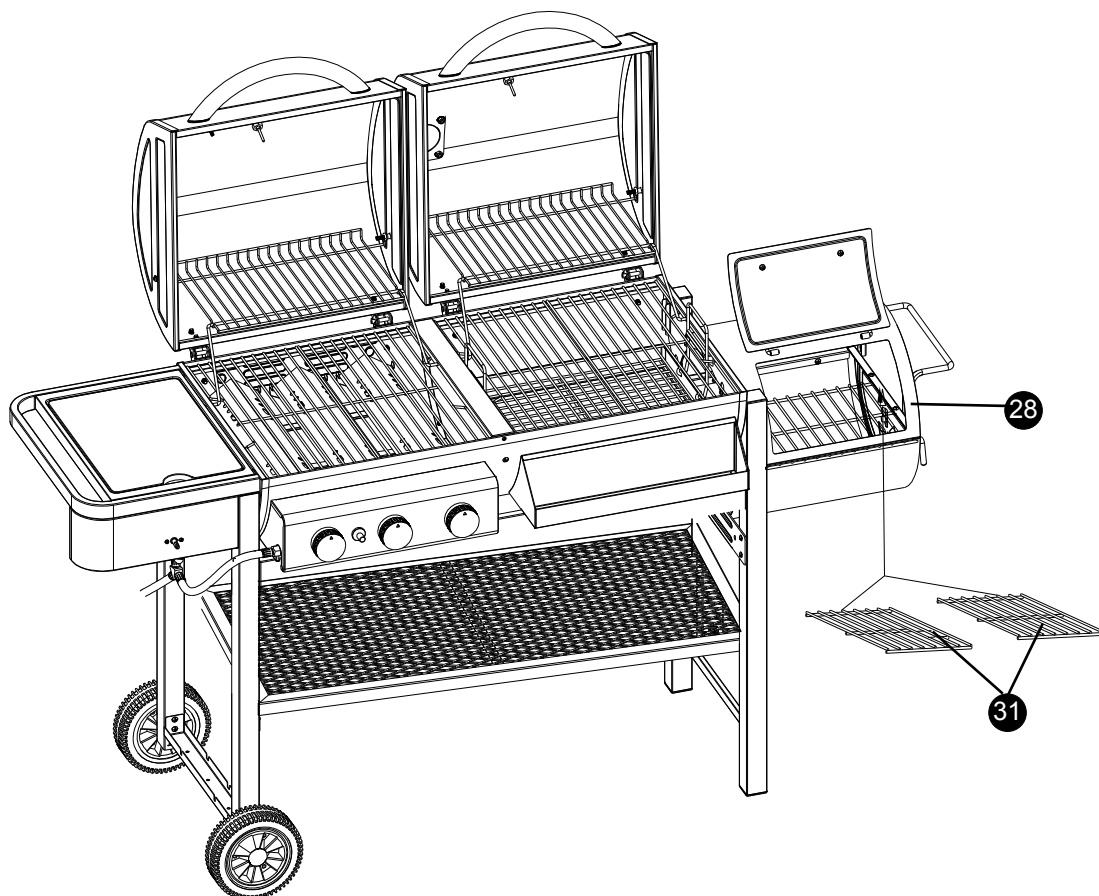


Assembly instructions

31

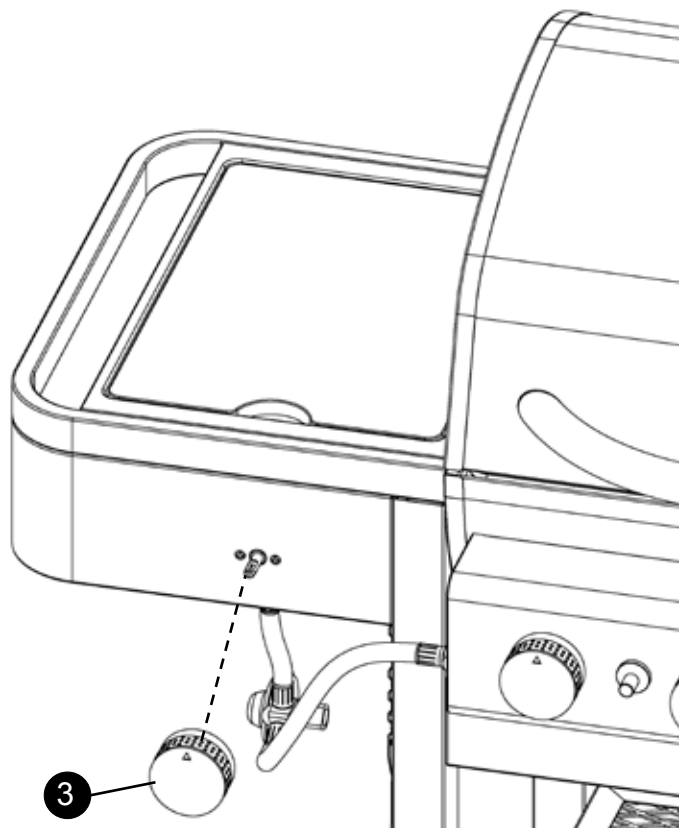


32

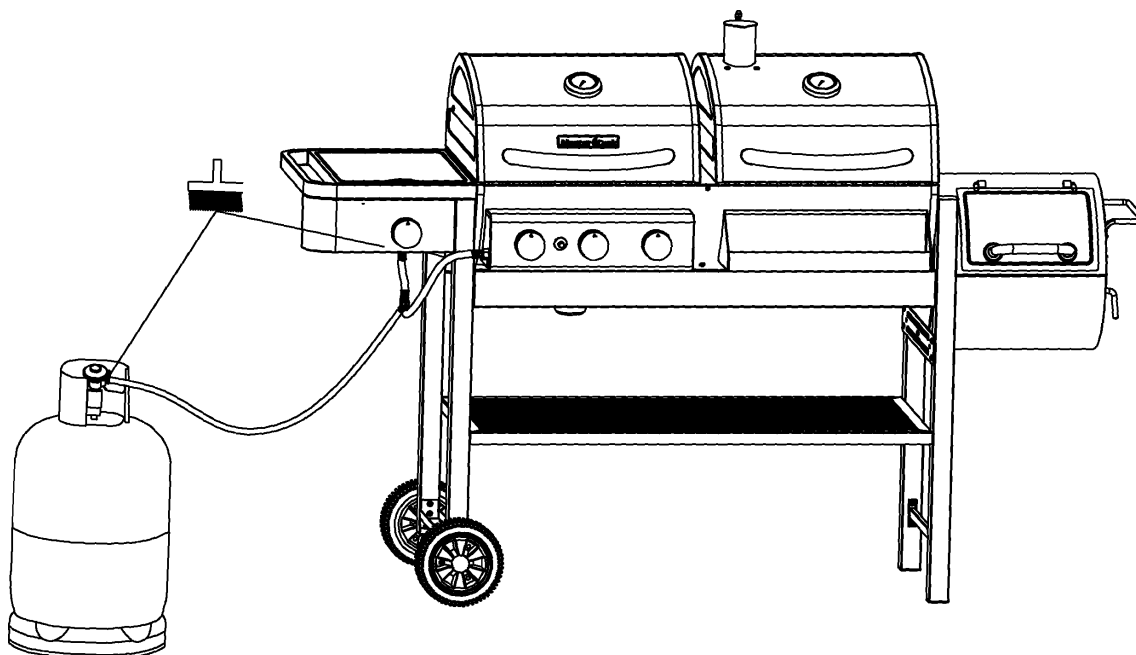


Assembly instructions

33



34



Assembly is complete.

ALL JOINTS AND CONNECTIONS MUST NOW BE LEAK TESTED BEFORE USING THE BARBECUE.

Leak test annually, and whenever the gas bottle is removed or replaced.

Please refer to Leak Testing in pg.5

Always place the gas bottle at the side of the appliance. The gas bottle should be sited as far away from the appliance as possible without straining the hose. The hose length should not exceed 1.5 metres.