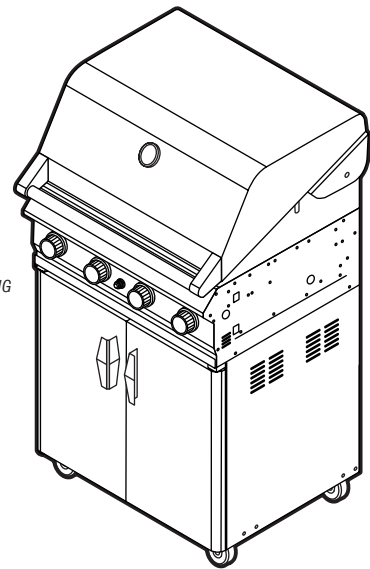


# Outdoor Cooking Centres

## Operating and assembly instructions warranty details



Model OCCPB / OCCPBG

### **FOR YOUR SAFETY.**

- 1. If you smell gas:**  
Shut off gas to the appliance, if possible.  
Extinguish any open flame.  
Open hood.  
If odour continues, immediately call your gas supplier or fire department.
- 2. Do not store or use petrol or other flammable vapours and liquids in the vicinity of this or any other appliance.**
- 3. A gas cylinder not connected for use must not be stored in the vicinity of this or any other appliance.**

Only to be used outdoors.

Professional crossfire barbecue  
and pedestal

 **Kleenmaid**  
The best you can own.

# congratulations

## **the best you can own.**

Congratulations on the purchase of your new Kleenmaid outdoor cooking centre. This appliance has been designed and manufactured to give you years of reliable performance.

## **the kleenmaid story.**

More than one million Australians enjoy using Kleenmaid appliances daily. Selected because of their unique design, outstanding performance, excellent quality and unquestionable reliability, each one is value-for-money, 100 per-cent guaranteed and at the top of its class.

## **attention to detail.**

We are proud of our reputation for product innovation and service excellence. By dealing direct, we can ensure that you consistently receive a high standard of customer service.

Free delivery, dedicated customer and after-sales service plus free kitchen design including planning seminars are just a few of the ways we are setting new benchmarks for customer service and experience.

## **satisfaction guaranteed.**

Your new outdoor cooking centre is covered by a written five-year parts and labour warranty, no lemon guarantee and a unique best value guarantee.

## **best results.**

For best results, carefully read the enclosed instructions on how to assemble your new barbecue. Correct assembly will avoid delays and unnecessary service calls.

This booklet provides you with comprehensive information to help you get to know the controls and the features of your new outdoor cooking centre.





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



**FOR YOUR SAFETY:**

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

### LOCATION OF YOUR BARBECUE

*DO NOT use your barbecue in garages, porches, breezeways, sheds or other enclosed areas. Your barbecue is to be used **OUTDOORS ONLY**. Refer to page 6. The barbecue is not intended to be installed in or used on recreational vehicles and/or boats and should not be placed under any surface that will burn. Do not obstruct the flow of combustion and ventilation air around the barbecue housing while in use.*

### SERVICING



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

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

**NOTE:** Before requesting service, please refer to page 16 'Fault finding'.

### PROTECT CHILDREN

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

### CHECKING FOR GAS LEAKS

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

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

1. Make soap solution by mixing one part liquid detergent and one part water.
2. Turn burner control(s) to 'OFF', then turn on gas at source.
3. Apply the soap solution to all visible and accessible gas connections including the gas cylinder. Bubbles will appear in the soap solution if connections are not properly sealed. Tighten or rectify as necessary. Refer to page 5 for further details.
4. If you have a gas leak you cannot rectify, turn off the gas at the source. Contact the manufacturer for assistance. Refer to back cover.

### GAS CYLINDER USE 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 Standards and is less than 10 years old.

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



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

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

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

Do not subject the gas cylinder to excessive heat.



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

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



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

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



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

You should follow this procedure after any of the following:

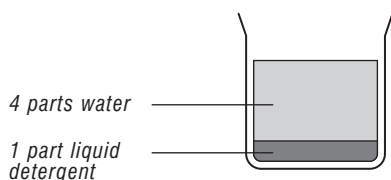
- Not having used the barbecue for an extended period of time,
- Initial assembly of barbecue,
- Any disconnection and reconnection of hose assembly,
- Changing gas cylinder,
- Upon re-connecting gas cylinder after it has been disconnected for storage.

#### CHECKING FOR GAS LEAKS

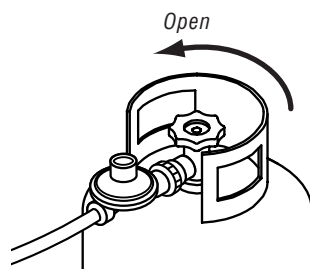
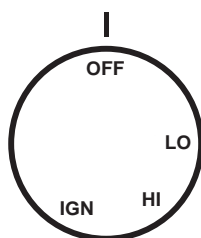


**NEVER CHECK FOR LEAKS WITH  
A FLAME.**

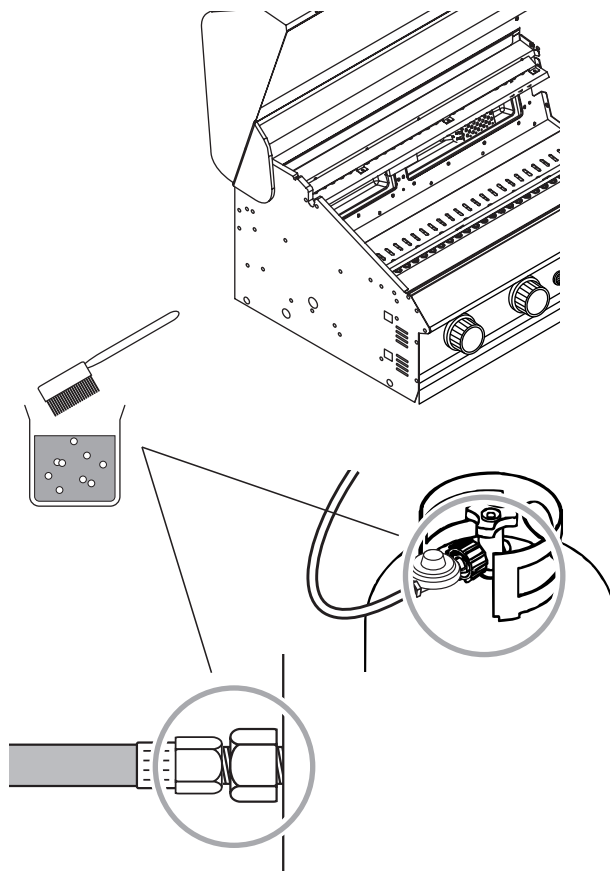
1. Make liquid detergent solution by mixing one (1) part liquid detergent and four (4) parts water.



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



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



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

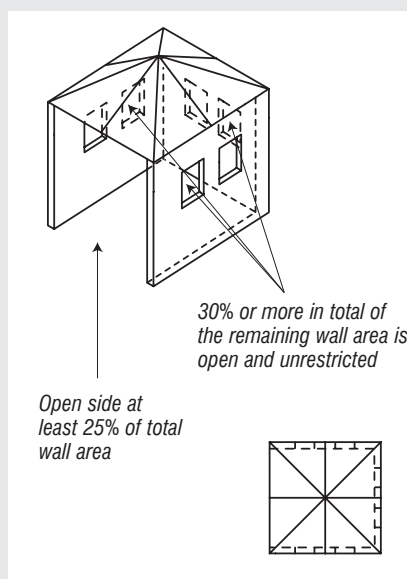
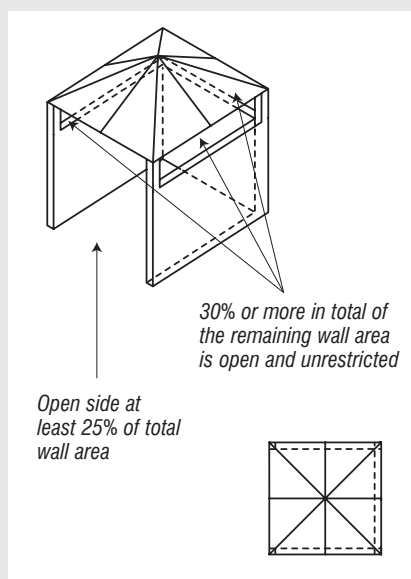
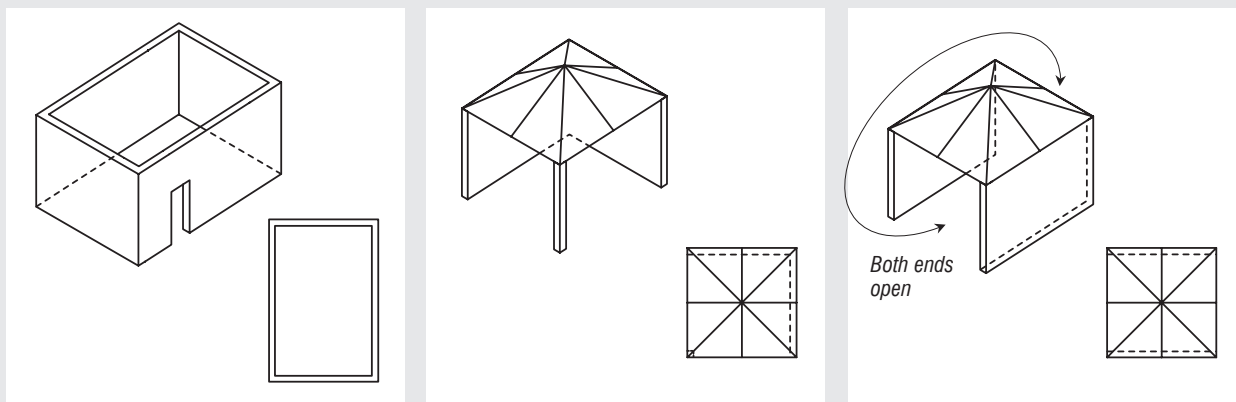


**THIS APPLIANCE SHALL ONLY BE USED IN AN ABOVE GROUND OPEN AIR SITUATION WITH NATURAL VENTILATION, WITHOUT STAGNANT AREAS, WHERE GAS LEAKAGE AND PRODUCTS OF COMBUSTION ARE RAPIDLY DISPERSED BY WIND AND NATURAL CONVECTION.**

**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.

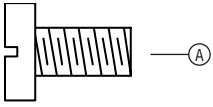
The following diagrams are examples of outdoor areas.  
These same principles apply to canopy or shaded cloth areas.



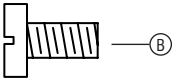


- ① Attach castor seats to side panels.

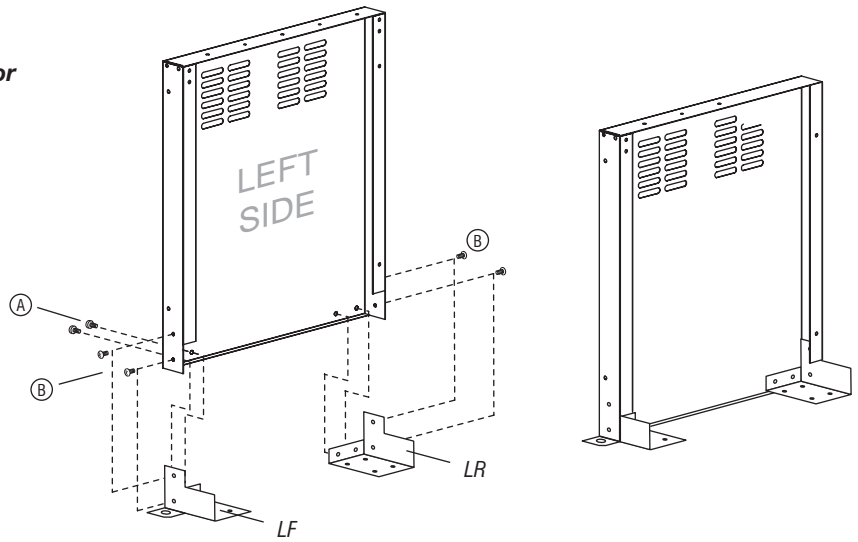
**NOTE:** Castor seats are labelled for correct location



Phillips flat-head screw  $1/4'' \times 1/2''$   
Qty: 4

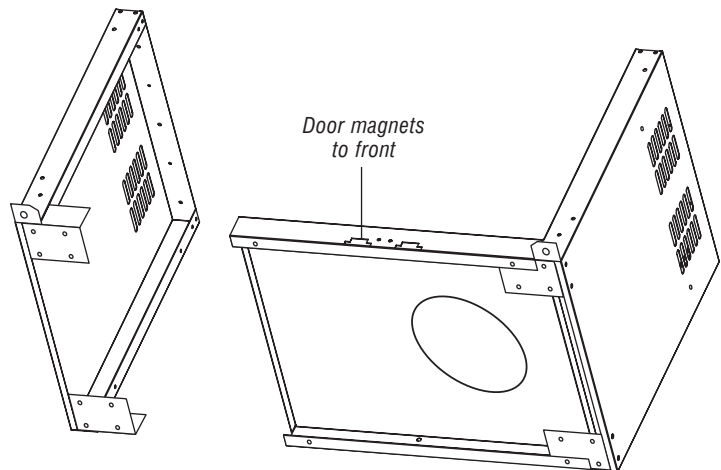


Phillips flat-head screw  $3/16'' \times 3/8''$   
Qty: 4

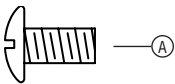


Repeat for right side.

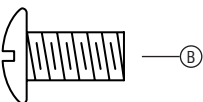
- ② Attach side panels to bottom shelf.



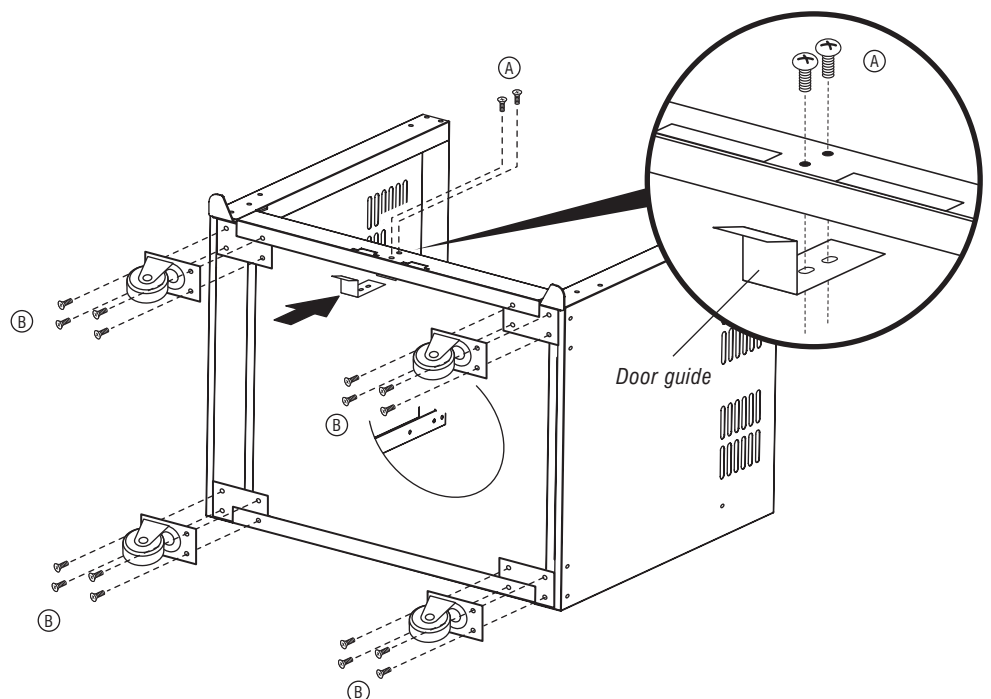
- ③ Attach castor wheels to castor seat.  
Attach door guide



Phillips-head screw  $3/16'' \times 3/8''$   
Qty: 2



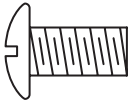
Phillips-head screw  $1/4'' \times 1/2''$   
Qty: 16







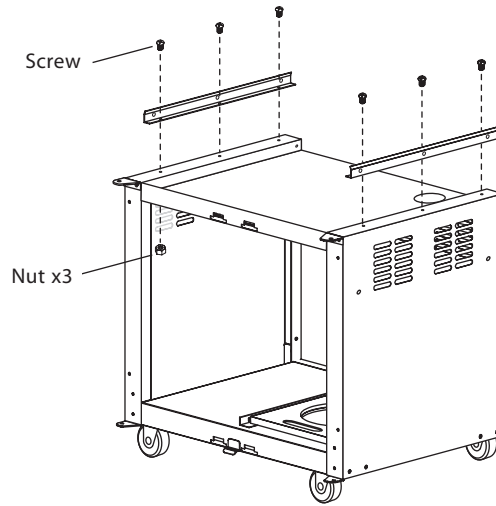
7 Attach body support brackets.



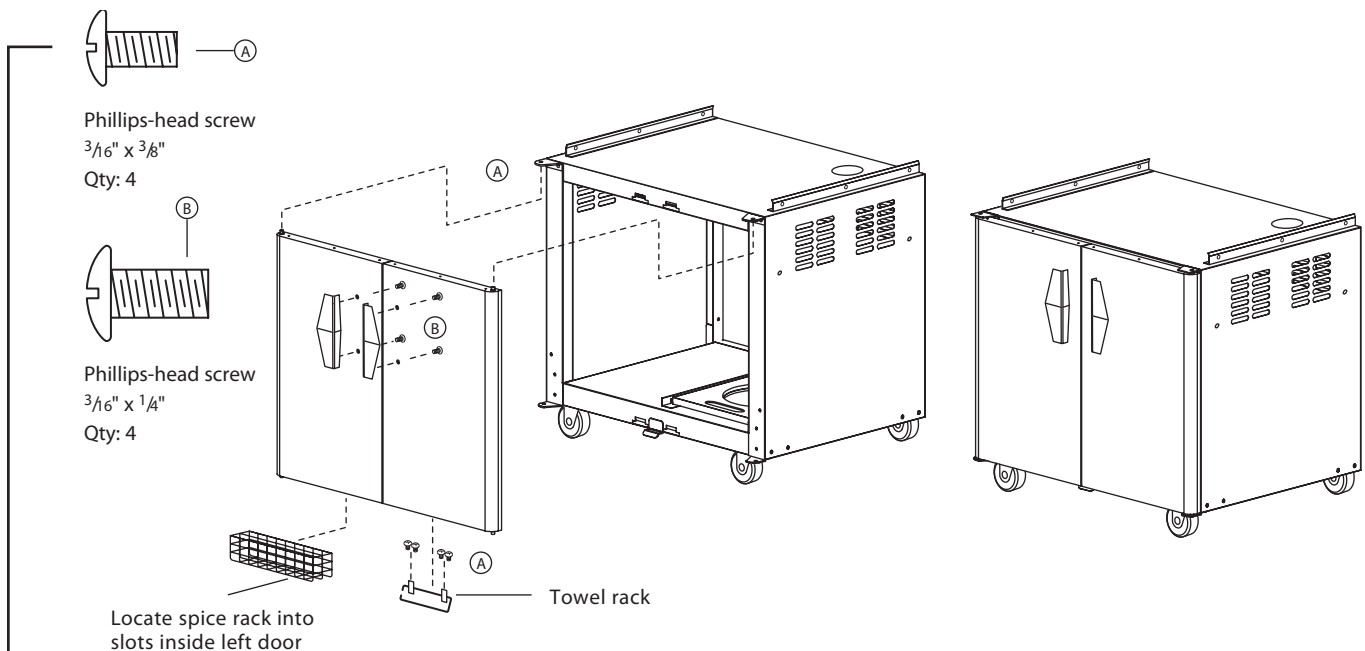
Phillips-head screw  $\frac{3}{16}$ " x  $\frac{3}{8}$ "  
Qty: 6



Flange nut  $\frac{1}{16}$ "  
Qty: 6



8 Insert the bottom door hinge pin into the lower door hinge bracket holes. Depress the spring loaded top door hinge pin and line up with the top hinge bracket holes, and release the pin. Attach door handles and towel rack to the inside panel of doors.



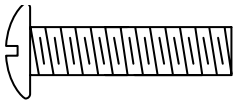
**Note: Change of screws for securing Towel Rack:**

4 x self tapping screws have been attached to original hardware pack to replace original 4 x metal threaded  $\frac{3}{16}$ " screws. Please use self tappers to secure towel rack. Original screws may still be enclosed in hardware pack and will remain after assembly.

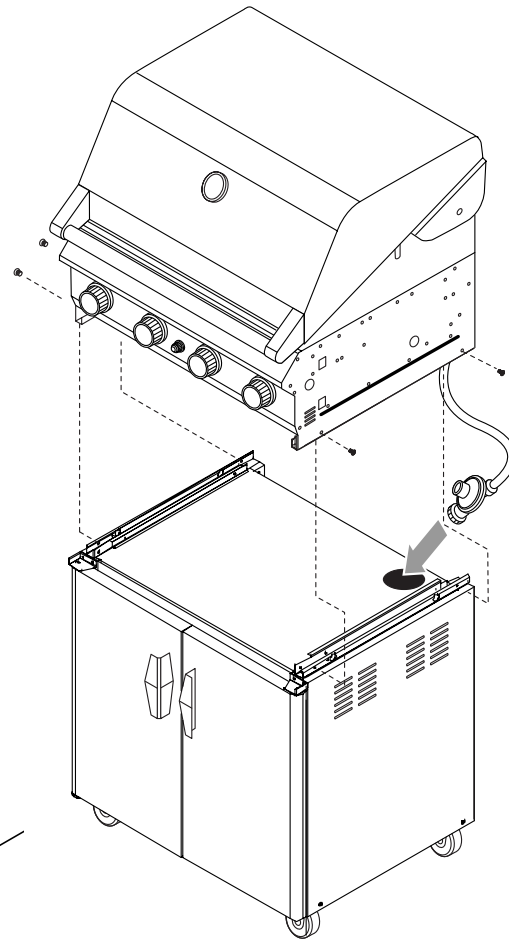
⑨ Attach barbecue body to trolley.

Remove all loose components from the head assembly before lifting / installing. This step will require two people.

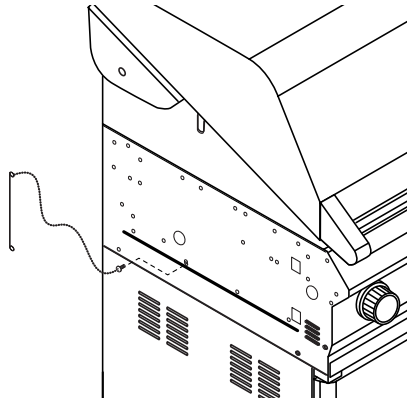
Release regulator from underneath the body by cutting the cable tie. Feed regulator through the hole in the trolley separation panel. After assembly is complete close the hatch (located underneath) around the gas hose.



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

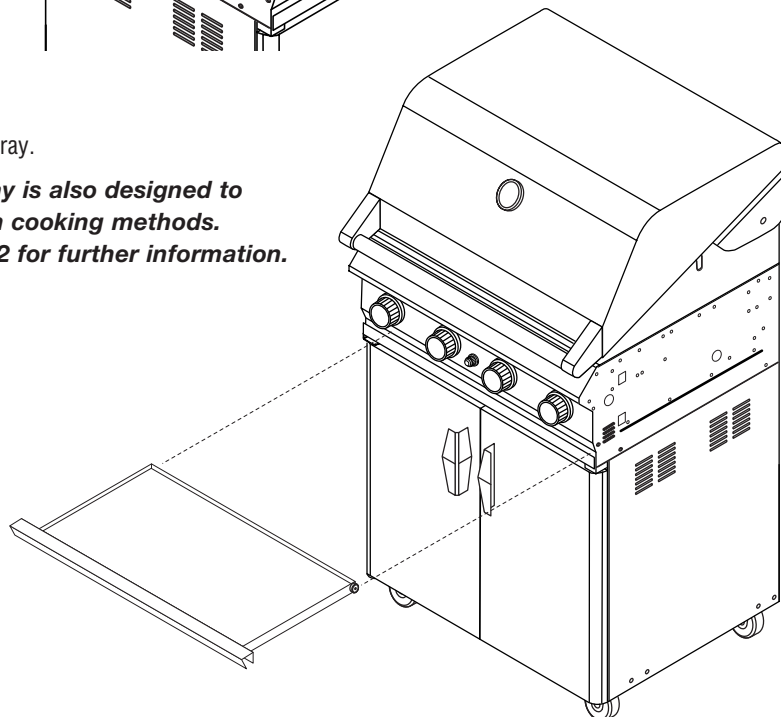


⑩ Install lighting stick.



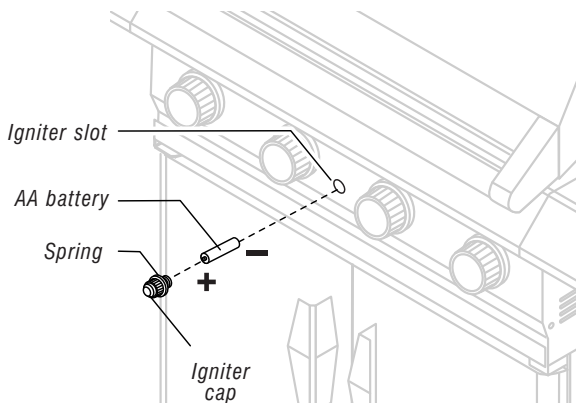
⑪ Install grease tray / water tray.

**NOTE:** The grease tray is also designed to hold water for certain cooking methods. Refer to pages 19 - 22 for further information.



### INSTALL IGNITER BATTERY

Unscrew igniter cap from control panel. Place supplied AA battery into the igniter slot with positive pole facing you. Position the cap and spring over the AA battery and tighten onto control panel.



### ENSURING BURNER CONTROLS ARE OFF

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

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

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

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

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

### NATURAL GAS INSTALLATION

Barbecues for use on natural gas must be installed by an authorised person. This appliance is not readily converted from propane to natural gas. Natural gas units are factory assembled.

### SETTING APPLIANCE TEST POINT PRESSURE

1. Connect a manometer to the test point located at the manifold connection.
2. Light all burners and set at maximum rate. Refer to page 14 for lighting instructions.
3. Adjust the regulator to an operation pressure of 0.95 kPa.

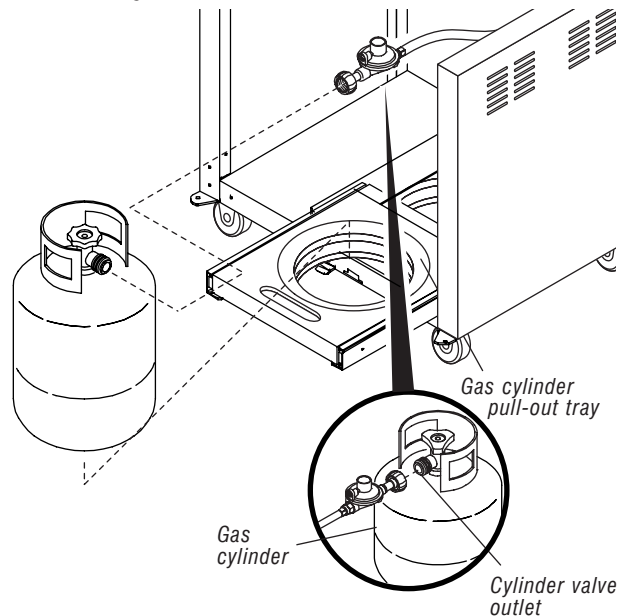
### CONNECTING TO, AND DISCONNECTING FROM GAS SOURCE – propane model



**TEST FOR LEAKS WITH A SOAP SOLUTION, NEVER WITH AN OPEN FLAME (Refer to pages 4 and 5).**

#### CONNECTING TO GAS SOURCE

1. Place the gas cylinder into the gas cylinder tray and face the gas cylinder valve to the left front corner. Secure with the wing bolt.



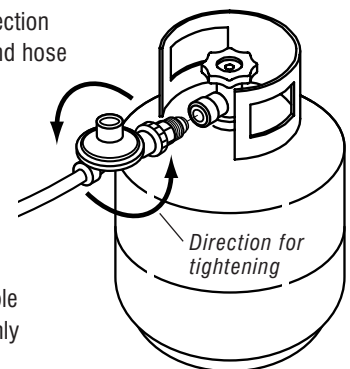
2. Attach cylinder connection device of regulator and hose assembly to cylinder valve outlet.

**Tighten firmly.**

3. Open the gas cylinder valve fully to allow gas to flow.

4. Leak test all accessible connections thoroughly using a soapy water solution prior to lighting the barbecue. Refer to Safety information, pages 4 and 5.

5. If a leak is found, turn gas cylinder valve off and do not use barbecue until repairs or replacement can be made.



#### DISCONNECTING FROM GAS SOURCE

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



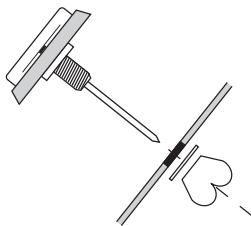
- **CHECK PERFORMANCE OF BURNERS PRIOR TO INSTALLING BARBECUE PLATE COMPONENTRY.** Refer to page 14 for lighting instructions
- **DO NOT SMOKE WHEN ATTEMPTING TO IGNITE BARBECUE.**
- **NEVER USE VOLCANIC ROCK, HEAT BEADS OR OTHER MATERIAL.**
- **ALWAYS USE PROTECTIVE GLOVES WHEN HANDLING HOT COMPONENTS.**



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

#### TEMPERATURE GAUGE

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

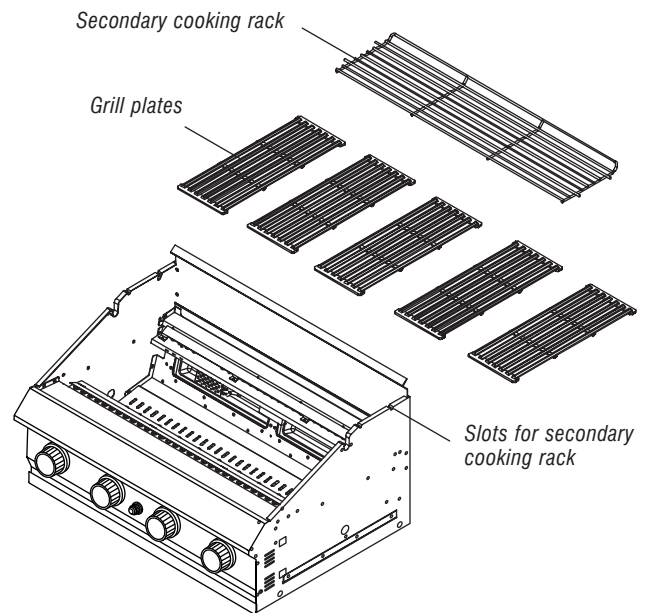


#### INSTALLING COOKING COMPONENTS



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

Place grill plates on front and rear bowl ledges. Place the secondary cooking rack into the slots on the barbecue bowl side panels.



#### 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.** Refer to pages 4 and 5.

### LIGHTING PROCEDURES

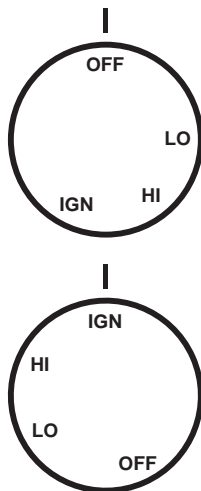


- **THE HOOD MUST BE IN THE OPEN POSITION FOR LIGHTING.**
- **DO NOT SMOKE AT ALL TIMES WHEN ATTEMPTING TO IGNITE THE APPLIANCE.**
- **CAUTION: DO NOT MOVE TROLLEY WHILE APPLIANCE IS IN OPERATION.**
- **CAUTION: DO NOT LEAVE THIS APPLIANCE UNATTENDED WHEN BURNER/S IS ALIGHT.**

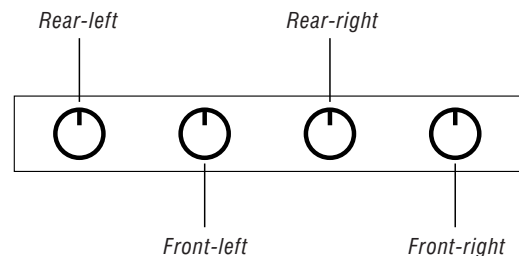
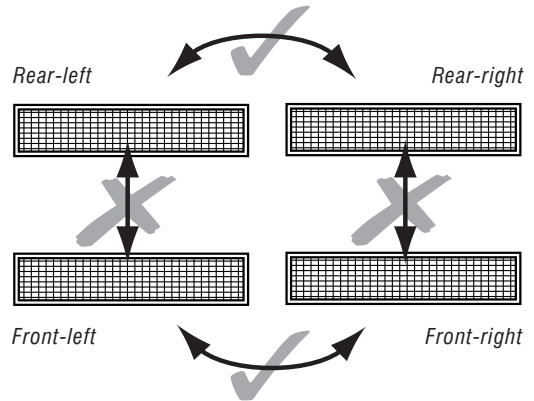
### BURNER IGNITION

**NOTE:** Burners are fitted with a thermal shut-off feature. After ignition, the control knob must continue to be depressed at the 'HI' position. Refer to step 5.

1. Open the hood before attempting to light burners.
2. Set burner control knobs to 'OFF' and open gas source.
3. Push and turn required burner control knob to 'IGN'.
4. Push the control knob in and hold to ignite the burner. The burner should light within 15 seconds.
5. Once the burner is ignited, continue to depress the control knob and rotate to 'HI' position. Hold for 10 seconds to bypass the thermal shut-off.
6. If burner does not light, turn burner control knob to 'OFF', wait 5 minutes for gas to clear, then retry.
7. Once one burner is lit, the adjacent burner pairs can be lit by turning its control knob to 'HI'.



7. Once one burner is lit, the adjacent burner pairs can be lit by turning its control knob to 'HI'.



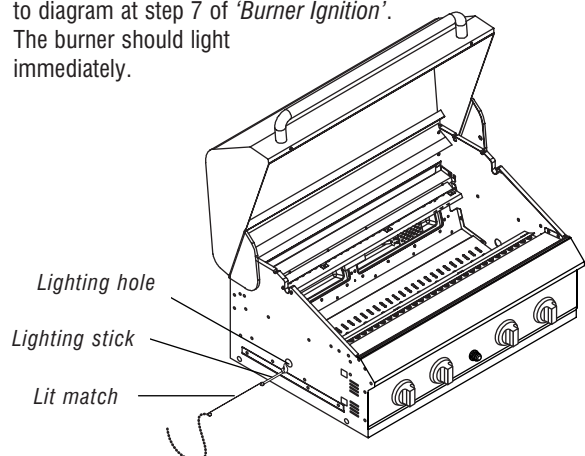
**NOTE:** Cross lighting is not applicable between front and rear burner.

8. Adjust burner control knobs to the desired cooking temperature.
9. If ignition cannot be achieved refer to page 16, 'Fault Finding'.

### MANUALLY LIGHTING YOUR BARBECUE BY MATCH

To light your gas barbecue by match, insert a match into the lighting stick and follow steps 1 through 6 of the Lighting instructions. Then, light the match and place lighting stick through the lighting hole on the left side of the barbecue as shown below.

Position the lit match on the face of either the rear-left or front-left burner. Turn the appropriate control knob to 'HI'. Refer to diagram at step 7 of 'Burner Ignition'. The burner should light immediately.



## 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 OPEN**, and operate at 'HI' setting for approximately 15 minutes. Allow to cool then wash grill/plate/pan thoroughly with soap suds and scrubbing brush. Rinse thoroughly and wipe clean with a cloth. Your grill/plate/pan is ready to use.

### PRE HEATING

With the hood open, ignite burners. Once ignition is established, close the hood. Leave burners on 'HI' for 10 minutes or until the temperature reaches a suitable level for cooking. DO NOT EXCEED 250°C. Modulate the required temperature by turning left and right burners progressively to 'LO'.

## COOKING TEMPERATURES

**NOTE: The following is only a guide. Refer to pages 19 - 22 for more detailed information on cooking with this appliance.**

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

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

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

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

## COOKING WITH THE HOOD DOWN

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

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

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

When roasting in your barbecue, food should be positioned centrally over a roasting rack with the cooking pan underneath, or directly in the cooking pan, or placed in a disposable aluminium foil dish on top of a grill plate. Any combination of burners may be used generally on a 'LO' setting.

If more heat is required, other burners can be used on 'LO'. Do not exceed 250°C cooking temperature.

The heat circulates gently throughout the barbecue, cooking the meat or poultry without any direct flame touching it.



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

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

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

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

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

1. Turn gas off at source and turn burner control knobs to 'OFF'. Wait at least five (5) minutes for gas to clear, then retry.
2. If your barbecue still fails to light, check gas supply and connections.
3. Repeat lighting procedure. If your barbecue still fails to operate, turn the gas off at source, turn the control knobs to 'OFF', then check the following:
  - **OBSTRUCTION IN GAS LINE**  
*Correction:* Remove fuel line from barbecue. Do not smoke! Open gas supply for one second to clear any obstruction from fuel line. Close off gas supply at source and reconnect fuel line to barbecue.
  - **MISALIGNMENT OF IGNITER ON BURNER**  
*Correction:* Check for proper position of the electrode tip. The gap between the spark electrode tip and spark receiver should be approximately 4 - 5 mm. Adjust if necessary. With the gas supply closed and all control knobs set to 'OFF' press the electric igniter cap and check for the presence of a spark at the electrode.
  - **DISCONNECTED ELECTRIC WIRES**  
*Correction:* Inspect the igniter junction box found behind the control panel. Connect loose electric wires to junction box and try to light the barbecue.
  - **WEAK AA BATTERY**  
*Correction:* Unscrew the igniter cap and replace the battery.





**DO NOT USE OVEN CLEANER TO CLEAN THE BARBECUE.**

**SOME PROPRIETARY BARBECUE CLEANERS MAY AFFECT / DAMAGE SOME OF THE SURFACE COATINGS USED ON THE APPLIANCE. READ THE CLEANER INSTRUCTIONS CAREFULLY.**

**IT IS RECOMMENDED TO TEST IN AN INCONSPICUOUS PLACE FIRST.**

**GENERALLY WE RECOMMEND ONLY WARM SOAPY WATER FOR CLEANING THE APPLIANCE.**



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



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

### CLEANING AND MAINTENANCE

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

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

### CLEANING THE COOKING PLATES

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

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

### CLEANING THE GREASE TRAY

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

### CLEANING EXTERIOR SURFACES

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

### CARE FOR STAINLESS STEEL

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.

### STORAGE

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

### ANNUAL CLEANING OF THE BARBECUE INTERIOR

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

*Follow these steps:*

1. Turn all burner valves to the full 'OFF' position.
2. Turn the gas off at the source.
3. Inspect hoses for cracking, cuts or any other damage, and replace as necessary.
6. Scrape and wipe off excess fat and food particles from the barbecue panels.

**NOTE:** *Do not brush or scrape the burner surfaces. This will cause damage.*

*If burners become blocked, contact place of purchase or manufacture to arrange service.*



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



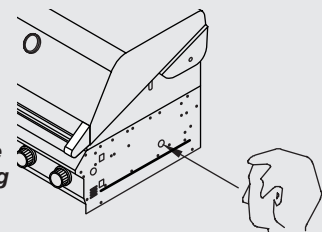
- **SPIDERS AND SMALL INSECTS CAN OCCASIONALLY SPIN WEBS OR MAKE NESTS IN THE BURNER TUBES. THESE WEBS CAN LEAD TO A GAS FLOW OBSTRUCTION WHICH COULD RESULT IN A FIRE IN AND AROUND THE BURNER TUBES.**
- **THIS TYPE OF FIRE IS KNOWN AS 'FLASH-BACK' AND CAN CAUSE SERIOUS DAMAGE TO YOUR BARBECUE AND CREATE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



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



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



### GRILLING POULTRY

Half fill grease / water tray and turn the barbecue burners on 'HI'. Close hood and preheat your barbecue 2 - 3 minutes. Open hood and place food on the mid section of a grill plate. Sear 2 - 3 minutes on each side then adjust the infrared burners to 'LO' and continue cooking until desired preference.

To minimise flare-ups, use skinless poultry or use the indirect method. Place the poultry on one side of the barbecue with the opposing burners on 'LO' heat, and lower the barbecue hood.

### GRILLING PORK

Half fill grease / water tray and turn the barbecue burners on 'HI'. Close hood and preheat your barbecue 3 - 5 minutes. Open hood and place food on the mid section of a grill plate. Sear 2 - 3 minutes on each side then adjust the Infrared burners to 'LO' and continue cooking until desired preference.

Grilling times will vary according to meat thickness.

### WHOLE FISH AND WHOLE FILLETS

Half fill grease / water tray and turn the barbecue burners on 'HI'. Close hood and preheat your barbecue 3 - 5 minutes. Open hood and place food (skin down) on the mid section of a grill plate. Sear two minutes on each side then adjust the Infrared burners to 'LO' and continue cooking until fish is opaque but still moist.

### VEGETABLES AND FRUIT

Half fill grease / water tray. Prepare your fruit or vegetables and brush with butter or basting sauce if desired. In some instances, you may want to barbecue vegetables and fruit directly over the heat, using the supplied grill plates.

Foods that work best with direct heat are relatively soft and require a short cooking time: mushrooms, zucchini, tomatoes and skewered fruit such as apricots, peaches, pineapple, strawberries and kiwis. Remember the barbecue hood must remain up when cooking directly.

To cook indirectly, the food should be placed on the left or right side of your barbecue (or secondary rack) with the burners lit on the opposite side. Either way, indirect cooking must be done with the hood down.

### GRILLING STEAK AND RIBS

Half fill grease / water tray and turn the barbecue burners on 'HI'. Close hood and preheat your barbecue 3 - 5 minutes. Open hood and place food on the mid section of a grill plate.

Sear 2 - 3 minutes on each side then adjust the infrared burners to 'LO' and continue cooking until desired preference. You can also move the seared meat to the secondary cooking rack to finish cooking. This method allows you to sear and prepare larger amounts of meat and keep cooked food warm. Grilling times will vary according to meat thickness.

### GRILLING HAMBURGERS, BRATS AND SAUSAGES

Half fill grease / water tray and turn the barbecue burners on 'HI'. Close hood and preheat your barbecue 3 - 5 minutes. Open hood and place food on the mid section of a grill plate. Sear 2 - 3 minutes on each side then adjust the infrared burners to 'LO' and continue cooking until desired preference is achieved.

Cooking times will vary according to meat thickness.

<i>Cut of meat</i>	<i>Approx. total cooking times</i>
T-bone steak	Rare: 4 - 6 min
Sirloin steak	Medium: 6 - 8 min
Beef spare ribs	Well done: 8 - 10 min
Porterhouse steak	
New York strip steak	
Hamburgers	Rare: 3 - 4 min
Brats	Medium: 5 - 6 min
Sausages	Well done: 6 - 8 min
Chicken breast (cook with bone down)	Direct method: approximately 6 - 8 min
Chicken wings	Indirect method: up to 30 minutes
Drumsticks	
Whole bird (cook with breast up)	Indirect method: approximately 1 hour
Chops	Medium: 10 - 12 min
Loins	Well done: 12 - 14 min
Cutlets	
Whole fish	Approx. 8 - 18 min or
Whole fish fillets	until fish is opaque

For very firm vegetables, particularly potatoes and yams, we recommend that you boil or microwave until almost cooked, before placing them on the barbecue.

**CAUTION:** *Infrared cooking times will be much shorter than traditional grilling so never operate this appliance unattended.*

**NOTE:** *Do not use aluminum foil to wrap vegetables and fruit. infrared heat does not cook through aluminum foil and reflective pans.*

### INFRARED HEAT SETTINGS

The suggested heat settings and cooking times shown are approximate. Unlike the controlled environment inside your kitchen, variables including outside temperatures, direction and conditions of wind, as well as barbecue location will affect your barbecue's heat distribution. Because these conditions vary, and no two backyards are alike, we offer this guide as a convenience. We recommend you monitor your barbecue closely and rotate foods often to prevent over-cooking and ensure the most delicious results every time.

### PREPARING TO ROAST

Roasting uses the indirect cooking method. Therefore, the food should be placed on the left or right side of your barbecue with the burners lit on the opposite side. You can also use an optional cast-iron pan underneath food allowing you to collect juices for making gravies. Remember, indirect cooking requires the hood of your barbecue to be down.

Half fill grease / water tray. Preheating your barbecue is not required for slow cooking methods such as roasting. If you do choose to preheat your barbecue before roasting, turn the burners on 'HI' and close hood for approximately two minutes.

Type of food	How cooked	Approx cooking times
Beef	Rare	30 min / kg
	Medium	40 min / kg
	Well done	45 min / kg
Lamb	Medium	30 min / kg
	Well done	40 min / kg
Veal		50 min / kg
Pork		50-60 min / kg
Chicken		37-45 min / kg
Duck		45 min / kg
Fish		18 min / kg
Turkey, 7 kg		37-45 min / kg + 20 min
Turkey, 7 kg		30-40 min / kg + 10 min

### FOOD PREPARATION

Trim meat of excess fat. Truss meat and poultry with cooking string to retain shape if desired. Bacon strips can be used to cover the outside surface of lean meat and poultry to help prevent it from drying out. To keep food moist during roasting be sure to keep the water tray filled.

If using an optional cast-iron pan for cooking, you should also add liquid to prevent burning the bottom of your food.

### TIPS FOR ROASTING

Except when roasting with water in a roasting pan, the juices that collect in the pan can be used as the base for a tasty sauce or gravy. Place a cooking pan directly over the heat, add extra butter if needed, then add several spoonfuls of flour to thicken sauce. Finally, add sufficient chicken or beef stock to obtain the desired consistency.

Once the meat is cooked, remove it from your barbecue and cover with a piece of foil. Allow it to stand for 10 - 15 minutes which allows the juices to settle. This will make carving easier and ensure a tender, juicy roast.

### BAKING TECHNIQUES

#### PREPARING TO BAKE

To bake in your new barbecue you'll need a baking dish or cast-iron cooking pan, and a pair of flame retardant barbecue mitts. If the cooking pan is cast-iron be sure to season the pan before use. Half fill grease / water tray. Preheat your barbecue three minutes, then lower heat as needed. Baking uses the indirect cooking method. To cook indirectly, the food should be placed on the left or right side of your barbecue with the burners lit on the opposite side. This is the slow cooking method. A faster indirect method is to place your food in an optional cast-iron cooking pan and place it in the centre of the barbecue with all burners on 'LO'. If higher heat is desired, turn Left Front (LF) and Right Rear (RR) burners on 'HI' with Left Rear (LR) and Right Front (RF) burners on 'LO' to create a crossray cooking pattern. Either way, indirect cooking must be done with the hood down.

#### TIPS FOR BAKING

Prepare your favourite recipe as you would in the kitchen. You will need to stir the food several times as it bakes, and add additional liquid as required. Watch the temperature, and adjust to cook according to your recipe directions.

Oven temperature	Recommended barbecue setting
Slow 150°- 170°C	Left or right two burners on 'LO'
Moderate 180°- 200°C	All four burners on 'LO'
High 210°- 250°C	LF + RR burners on 'HI' and LR + RF burners on 'LO'

**NOTE: Do not exceed 250°C cooking temperature as this may damage the appliance.**

## GUIDE TO STIR-FRYING

### TECHNIQUES

This method of cooking is popular around the world and can be easily accomplished outdoors on your gas barbecue. It's a quick and healthful way of preparing a complete meal using meat, poultry or seafood in infinite combinations with other interesting ingredients like vegetables, rice or noodles.

### PREPARING TO STIR-FRY

Although it is possible to stir fry in other dishes, a wok is your best tool. Its high sides enable the cook to stir food without spillage. Its construction allows you to cook quickly at high temperatures, with instant control of heat which is essential for successful stir frying.

### FOOD PREPARATION

Slice meat and poultry into long thin strips and cube fish fillets. Remove all fat from meat and poultry and cut large vegetables into even slices or cubes.

Marinate foods for extra flavour and tenderness. Marinating times will vary for red meat, fish and or various cuts. Less tender cuts of meat should be marinated longer. Remember to always chill marinating food in the refrigerator prior to cooking.

Stir-fry meats, poultry or fish first. Next, add hard vegetables like carrots. Then continue with softer vegetables like snowpeas and peppers. To ensure even cooking, continually stir and toss the food in the wok using a wooden spoon or spatula.

### TIPS FOR STIR-FRYING

Place a wok on a grill plate or side burner directly over a 'HI' heat. Add only a small amount of food at a time to ensure fast cooking and also to allow the wok to reheat between ingredients.

## GUIDE TO DEEP-FRYING

### TECHNIQUES

A wide variety of foods can be deep-fried outdoors on your barbecue, from potatoes, to seafood and chicken. Deep-frying uses a large portion of oil.

The outdoor location is ideal for deep-frying as smoke, grease and smells disperse in the open air instead of collecting on the ceiling of your kitchen.

### PREPARING TO DEEP-FRY

Deep-fry on your barbecue using an optional cast-iron pan over direct heat.

Half fill a cooking pan with vegetable or corn oil. Half fill grease / water tray. Turn the barbecue burners on 'HI', close hood and preheat your barbecue 3 - 5 minutes.

Open hood and place cast-iron pan on the mid section of a grill plate then adjust the Infrared burners to 'LO'.

Check the temperature of the oil carefully with a frying thermometer or test with a cube of bread. The cube of bread should brown in about 30 seconds for most cooking needs. A temperature between 175°C and 200°C is optimal for preparing the majority of deep-fried foods.

### FOOD PREPARATION

Foods being deep-fried taste better when coated with either batter or breadcrumbs to add flavour and prevent moisture from escaping.

### TIPS FOR DEEP-FRYING

Wear a flame retardant barbecue mitt and slowly lower foods into the hot oil using a wire scoop, fry-basket or stainless steel tongs. Add only a small quantity of food to the oil, allow it to cook, then repeat with another small quantity. This ensures the oil doesn't drop in temperature. Once the food is cooked, remove it carefully and drain onto a paper towel. Turn the heat off as soon as you have finished deep-frying and allow your pan to cool. When the oil is cool, remove all remnants of fried foods by straining it through a fine metal sieve, and store it in a clean bottle for future use.

## GUIDE TO USING THE SECONDARY COOKING RACK

### PREPARING TO SMOKE

Vegetables are generally easy to cook on the barbecue. The cooking rack makes it convenient because you can still use the main cooking area while the vegetables are suspended above the grill plates.

Pre-cook hard vegetables by briefly boiling or microwaving them before cooking on the barbecue. Do not barbecue your vegetables wrapped in aluminum foil. Infrared heat does not cook through aluminum foil and reflective pans.

To keep vegetables moist, regularly brush them with butter or oil.

The cooking rack can be used for purposes other than just the obvious. Consider using the rack for warming french bread, garlic bread, croissants or even bagels.

## INFRARED ROTISSERIE COOKING

### BALANCING THE FOOD

In rotisserie cooking, balancing the food is of utmost importance. The rotisserie must turn evenly or the stopping and starting action will cause the food to cook unevenly and possibly burn the heavier side.

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 spit loosely in the palms of your hands. If there is no tendency to roll, give the spit a quarter turn. If it is still stable, give it a final quarter turn. It should rest without turning in each of these positions. It can then be attached to your barbecue.

### FOOD PREPARATION

When preparing poultry, truss the birds tightly so that wings and drumsticks are close to the body of the bird.

The cavity of the bird may be stuffed prior to this. Pull the neck skin down and, using a small skewer, fix it to the back of the bird. Push the rotisserie spit through lengthwise, catching the bird in the fork of the wishbone. Centre the bird and tighten with the holding forks. Test the balance as described before.

A rolled piece of meat requires the rotisserie skewer to be inserted through the centre of the length of meat, then secured and balanced. For meats that contain bones, it is best to secure the rotisserie skewer diagonally through the meaty sections.

### SLOW COOKING WITH A ROTISSERIE

This appliance is equipped with bi-lateral infrared burners and is the ideal set-up for rotisserie cooking because of the unique position and angle of the infrared burners.

Rotisserie cooking produces foods that are moist, flavoursome and attractive. The optional rotisserie kit is most commonly used for cooking meat or poultry and is designed to cook food slowly. A cooking pan can be placed beneath the food to collect juices for basting and gravy.

After your food is balanced on the rotisserie spit and attached to your barbecue, half fill grease / water tray and turn the rotisserie motor on. Observe the rotation to be sure the rotisserie is turning evenly, then turn the front and rear burners on 'LO'. Infrared rotisserie cooking on 'LO' heat can be done with the hood open or closed.

**CAUTION: DO NOT rotisserie cook with all burners on 'HI' and the hood closed. The intense infrared heat will overcook your food and can damage your barbecue. Never operate this appliance unattended.**

**When cooking with the hood down, apply standard oven temperatures. Refer to page 19.**

## GUIDE TO SMOKING

### PREPARING TO SMOKE

Smoking gives food a distinctive, delicious flavour. You will find a variety of wood chips available for use in smoking grilled foods. Pre-soaking of wood chips may be required so read and follow the manufacturers instructions for preparing smoking chips prior to use.

**NOTE: It is our experience that many smoking chip products do not actually produce a smoke but instead infuses the food with flavour. Please read product labels carefully and if in doubt, ask your retailer for details.**

### USING A CAST-IRON SMOKER BOX

There are many optional smoker boxes available for purchase but cast-iron is the type recommended for use with your infrared barbecue.

Follow these guidelines and always refer to the label of your smoking chips for specific directions.

Half fill water tray and turn the left or right barbecue burners on 'HI'. Close hood and preheat your barbecue 3 - 5 minutes. Fill your smoker box with your prepared smoking chips.

Wear a flame retardant barbecue mitt and place your smoker box about 15 cm from the back of a grill plate directly above a lit barbecue burner. Allow smoker chips to heat about 30 minutes (or until the scent of smoke is evident) then turn burners to 'LO' and add your food.

To cook indirectly, the food should be placed on the left or right side of your barbecue (or secondary rack) opposite the lit burners and smoker box. When cooking with a smoker box the hood must be down.

### TIPS FOR SMOKING

You can reduce the strength of the smoke flavour by only smoking for half or three quarters of the cooking time.

Foods naturally high in oils lend themselves well to smoking, while drier foods benefit from a marinade.

- Tuna steaks, marinated in asian flavours of sesame oil, soy sauce and sherry.
- Pork fillets, rubbed with ginger, orange rind and brushed with maple syrup.
- Mussels, brushed with lemon rind and chilli oil.
- Lamb cutlets, marinated in virgin olive oil, lemon, oregano and black pepper. The same marinade can be used for a whole leg or rack of lamb.
- Chicken, boneless chicken pieces, especially sliced breasts.
- Fish, sliced fillets of firm fish, assorted seafood such as prawns, scallops and calamari.
- Pork, sliced fillets, diced or minced pork, sliced leg steak, sliced chops.
- Beef, sliced fillet, rib-eye, round, rump, sirloin.
- Lamb, sliced fillet, round, loin.



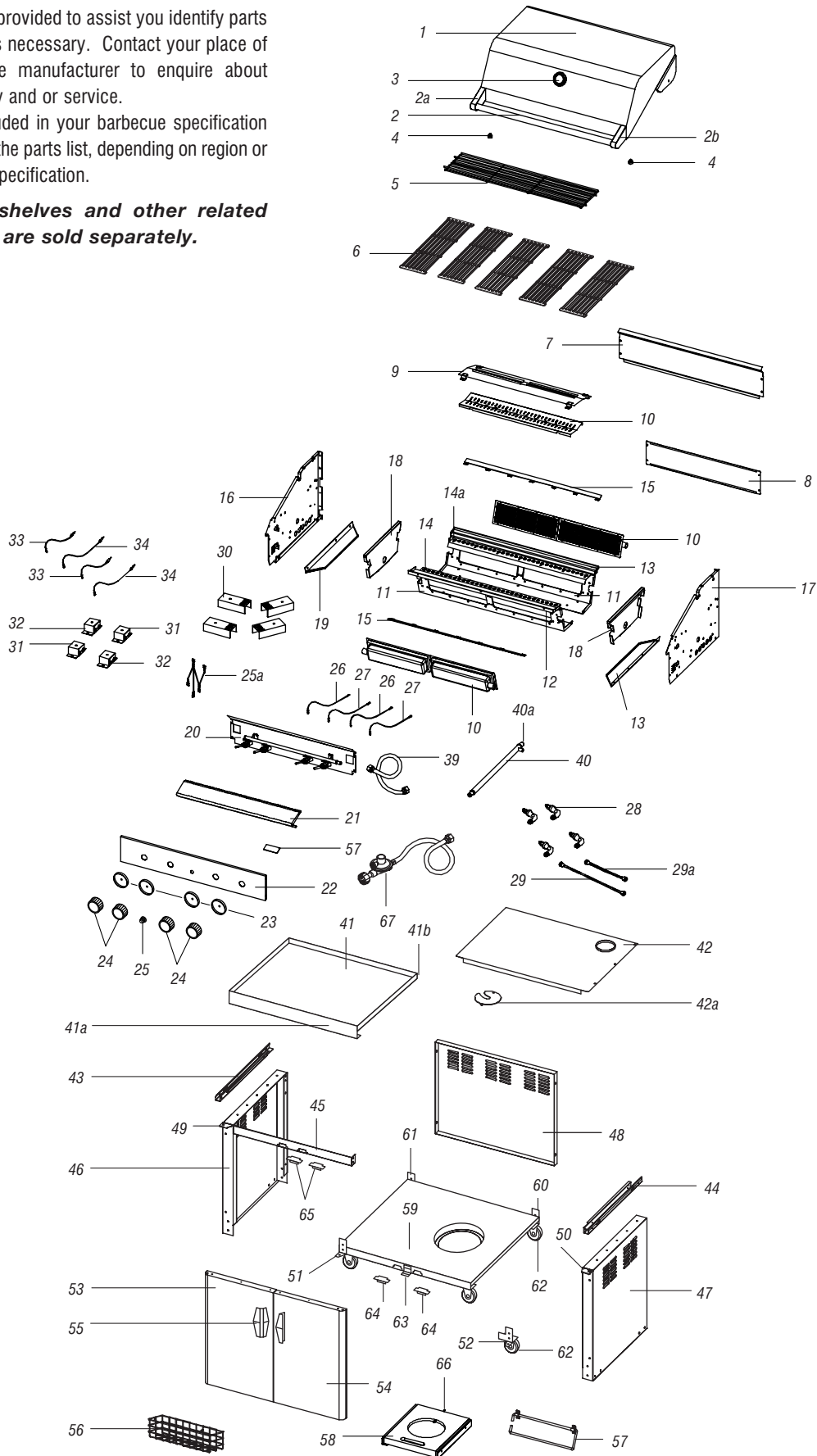
<i>Ref</i>	<i>Description</i>	<i>Part #</i>	<i>Qty</i>	<i>Ref</i>	<i>Description</i>	<i>Part #</i>	<i>Qty</i>
1	Hood assembly	P0014708MA	1	29	Gas connector – rear	P03701013A	2
2	Hood handle	P00205087B	1	29a	Gas connector – front	P03701014A	2
2a	Hood handle bracket – left	P00301016E	1	30	Thermocouple protector	P03343003A	4
2b	Hood handle bracket – right	P00302016E	1	31	Electrode bracket – LF / RR	P03343001A	2
3	Temperature gauge	P00601011B	1	32	Electrode bracket – RF / LR	P03343002A	2
4	Protective pad	P05518002I	2	33	Thermocouple – LF / RF	P05305014A	1
5	Cooking rack / secondary	P01516003A	1	34	Thermocouple – LR / RR	P05305015A	2
6	Grill plate	P01615028E	5	39	Manifold connector	P03715005A	1
7	Bowl panel – rear	P06906025C	1	40	Gas manifold – rear, propane – rear, NG	P05005222A P05005232A	1
8	Bowl wind shield	P06906026C	1	40a	Brass fitting with test point	P03906009A	1
9	Grease tray heat shield – upper	P06901014A	1	41	Grease / water tray	P02717184A	1
9a	Grease tray heat shield – lower	P06901015A	1	41a	Grease tray handle	P02720023C	1
10	Infrared burner assembly	P02005009A	4	41b	Wheel for grease tray	P05354002A	4
11	Bowl panel – front / rear	P0075401JA	2	42	Trolley partition panel	P01003050D	1
12	Bowl panel – front upper	P0075501JA	1	42a	Trolley panel cap	P05535003P	1
13	Bowl panel – rear upper	P0075601JA	1	43	Bowl support bracket – left	P01301004B	1
14	Bowl grease shield – lower front	P06902015C	1	44	Bowl support bracket – right	P01302004B	1
14a	Bowl grease shield – lower rear	P06902016C	1	45	Door top support	P03306030C	1
15	Bowl grease shield – upper	P06902014C	2	46	Trolley left panel	P07614011A	1
16	Bowl panel – left	P0072076EC	1	47	Trolley right panel	P07615011A	1
17	Bowl panel – right	P0072176EC	1	48	Trolley rear side panel	P07701069A	1
18	Bowl grease shield – upper, left / right	P06901003A	2	49	Door support bracket – upper left	P03302033A	1
19	Bowl grease shield – lower, left / right	P06902017C	2	50	Door support bracket – upper right	P03302034A	1
20	Manifold assembly – propane – NG	Y0060418 Y0060419	1set 1set	51	Castor seat – LF	P05327021T	1
20a	Manifold – for valves	P05005222F	1	52	Castor seat – RF	P05327023T	1
20b	Gas Valve heat shield	P03009161B	1	53	Door panel – left	P04302044A	1
20c	Gas valve – left (without jet), propane Gas valve – left (without jet), NG	P03243001A P03243002A	2 2	54	Door panel – right	P04303045A	1
20d	Gas valve – right (without jet), propane Gas valve – right (without jet), NG	P03243003A P03243004A	2 2	55	Door handle	P00214004A	2
21	Control panel – upper	P02909351S	1	56	Spice rack	P05204011B	1
22	Control panel – lower, with screen print	P02909796A	1	57	Name plate	P00410040G	1
23	Control knob seat	P03413011J	4	58	Cylinder pull-out tray assembly	Y03400048	1set
24	Knob	P03419473L	4	59	Trolley bottom shelf	P01009043C	1
25	Electric igniter – 4 port	P02502184C	1	60	Castor seat – RR	P05327024T	1
25a	Electric wire set – 4 contact	P02615099A	1	61	Castor seat – LR	P05327022T	1
26	Electric wire with electrode – left front	P02618003C	1	62	Castor	P05110006D	4
26a	Electric wire with electrode – left rear	P02618004C	1	63	Door guide plate	P05510024A	1
27	Electric wire with electrode – right front	P02618005C	1	64	Door magnet	P05523001K	4
27a	Electric wire with electrode – right rear	P02618006C	1	65	Towel rack	P05212003B	1
28	Connector with infrared orifice – propane Connector with infrared orifice – NG	P06536003A P06536004A	4 4	66	Wing bolt	S233G05591	1
				67	Regulator	P03603004A	1
					Hardware pack	P06003083A	1



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.

**NOTE: Side shelves and other related components are sold separately.**





**Warranty Period**

Kleenmaid Professional Series Outdoor Cooking Centres

Stainless Steel Frames	Lifetime
Stainless Steel Burners	Lifetime
Roasting Hood	Lifetime
Pedestal	Lifetime
Valves	5 Years
Ignition System	5 Years
All other parts	5 Years

**Storage**

Exposure of the barbecue appliance to the elements should be minimised. Once the unit has cooled and is cleaned, store the barbecue under cover. Polyester/Vinyl covers are an optional accessory that will ensure years of trouble free operation.

Should any part fail due to defective workmanship or faulty materials within the specified period from the date of purchase, Kleenmaid will repair or replace the defective part free of charge.

**LP Gas Tank**

The cylinder manufacturer is responsible for the materials, workmanship and performance of the cylinder. Contact your dealer or the cylinder manufacturer.

**Warranty Administration**

Warranty is administered by Kleenmaid.

**Domestic Warranty**

In addition to all statutory rights which you, the consumer, have under the relevant laws in respect to this appliance, during the first five years of ownership as the original purchaser of this Kleenmaid appliance, we guarantee that any fault caused by faulty material or workmanship becoming apparent will be rectified free of charge for parts and labour, provided that all service is performed during normal working hours by Kleenmaid or their designated agents.

**This warranty does not cover the purchaser or any other person for damage, malfunction or loss due to the following:**

- Commercial use of the barbecue.
- Lack of maintenance, abuse, neglect, misuse, accident or improper installation of this appliance.
- Scratches, dents, corrosion or discolouring caused by heat, abrasive or chemical cleaners or chipping on porcelain parts.
- Corrosion or damage caused by exposure to the elements, grease fires, insects, weather or hail. Barbecues must be covered when not in use.
- Cleaning and normal wear and tear. Service calls of this nature are chargeable.
- Cooktops must be covered when not in use.
- Unauthorised repairs during the warranty period.
- Removal or re-installation costs.
- We are not responsible for any consequential damages from any malfunction.

**Conditions of Warranty**

1. The consumer, must make the appliance available for servicing and shall bear any costs incurred for any de-installation and /or re-installation required to make the appliance available for servicing. Kleenmaid are not liable for any consequential damage incurred during de-installation and/or re-installation.
2. The appliance is delivered to the Kleenmaid service department or authorised service agent and freight charges both ways are paid by the owner. No liability is accepted for loss or damage during transit.
3. The appliance is installed by a qualified person and operated and maintained in accordance with the instructions supplied. Repairs or service must be carried out by an authorised person.
4. Installation must conform to the standards laid down by the local codes or, in the absence of local codes, with AGA code AG:601 AS:5601:2002
5. No alterations or repairs have been carried out without obtaining Kleenmaid's prior consent. Such repair or any replacement does not extend the warranty period.
6. Where this warranty is inconsistent with any state laws, the statutory rights or the purchaser shall prevail.
7. Parts installed from other manufacturers products will nullify this warranty.

**Service Assistance**

To assist you when phoning our After Sales Service Number to arrange a service call, please complete the following details and have them ready when you call.

Model Number ..... Serial Number .....

Kleenmaid store purchased from..... Date of Purchase .....

Date of Installation ..... Gas type: LPG  NG

**KLEENMAID AFTER SALES SERVICE: 1300 652 100**

# appliances available in the Kleenmaid range

## **the best products we can find.**

We search the globe for products that meet our high standards of functionality, style and quality and are proud of our innovative range sourced from countries throughout the world.

This outstanding appliance from our professional series is proudly handed crafted in Italy.

Washing Machines  
Dryers  
Dishwashers  
Ovens  
Cooktops  
Outdoor Cooking Centres  
Built-In Coffee Machines  
Rangehoods  
Freestanding Ovens and Cooktops  
Sinks  
Waste Disposals  
Taps  
Cookware  
Refrigerators  
Wine Cellars  
Vacuum Cleaners

**To find your nearest Kleenmaid Showroom  
telephone 13 13 08.**

Technical specifications and product sizes can be varied by the manufacturer without notice.

Any cutouts for appliances should only be physical measurements. Drawings are not to scale.

All information supplied is for general reference purposes only and is on the understanding that Kleenmaid Pty Limited will not be liable for any loss, liability or damage whatsoever arising as a result of reliance of such information.

 **Kleenmaid**  
The best you can own.