

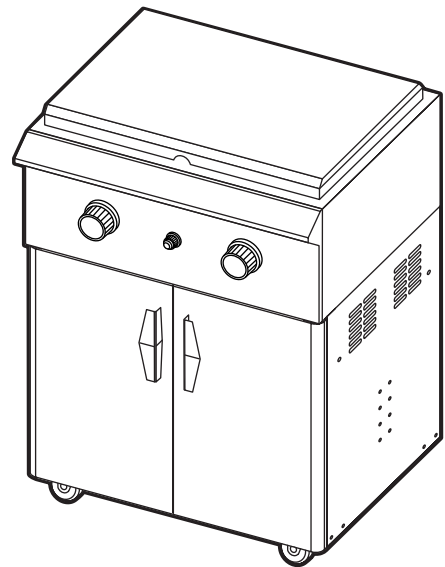
Outdoor Cooking Centres

Operating and assembly instructions warranty details

FOR YOUR SAFETY.

- 1. If you smell gas:**
Shut off gas to the appliance, if possible.
Extinguish any open flame.
Open lid.
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.**

Model OCCTWB / OCCTWBNG



Teppanyaki plate and wok burner
barbecue and pedestal

Only to be used outdoors.

 **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.

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FOR CUSTOMER REFERENCE

(Record and file in a safe place)

Purchased from _____

Date purchased _____

Serial No. _____

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

Appliances for use with bottled gas are labelled 'Universal LPG' or 'Propane'. Appliances for use with natural gas are labelled 'Natural Gas' and must be installed by an authorised person. Check the gas type sticker attached to the appliance.

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



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

GAS INSTALLATION CODES

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

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

CLEARANCES

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

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

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

HOSE AND REGULATOR SAFETY



NEVER OPERATE THIS APPLIANCE WITHOUT A REGULATOR.

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

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

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

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

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

OVERALL DIMENSIONS

Height – lid closed 990 mm, lid open 1290 mm

Width – 665 mm

Depth – lid closed 585 mm, lid open 710 mm

SPECIFICATIONS

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



READ CAREFULLY BEFORE ASSEMBLING AND OPERATING YOUR OUTDOOR RANGE 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 APPLIANCE WITH LID CLOSED.**
- **NEVER LEAN OVER COOKING SURFACE WHILE LIGHTING APPLIANCE.**
- **USE GOOD QUALITY INSULATED OVEN MITTS WHEN OPERATING APPLIANCE.**
- **NEVER ALTER OR MODIFY THE REGULATOR OR GAS SUPPLY ASSEMBLY.**
- **THIS APPLIANCE MUST NOT BE USED INDOORS.**

LOCATION OF YOUR OUTDOOR RANGE

DO NOT use this appliance in garages, porches, breezeways, sheds or other enclosed areas. The Outdoor Range barbecue is to be used OUTDOORS ONLY. Refer to page 6. It 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 appliance housing while in use.

SERVICING



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

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

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

PROTECT CHILDREN

Keep children away from this appliance during use and until it has cooled after you are finished. Do not allow children to operate appliance 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 APPLIANCE SAFETY

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

This appliance is designed for use with a 9 kg gas cylinder. Ensure gas cylinder conforms to Australian Standard AS2469 and is less than 10 years old.

DO NOT CONNECT THIS APPLIANCE TO A GAS CYLINDER LESS THAN OR EXCEEDING THIS CAPACITY.



NEVER CONNECT AN UNREGULATED GAS CYLINDER TO THIS APPLIANCE.

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 appliance 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 this appliance 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 APPLIANCE TO 'OFF'.**
- **EXTINGUISH ANY OPEN FLAME.**
- **REMOVE LID OR OPEN HOOD.**
- **IF ODOUR CONTINUES, IMMEDIATELY CALL YOUR GAS SUPPLIER OR FIRE DEPARTMENT.**



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

You should follow this procedure after any of the following:

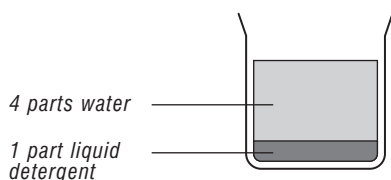
- Not having used the appliance for an extended period of time,
- Initial assembly of the appliance,
- Any disconnection and reconnection of hose assembly,
- Changing gas cylinder,
- Upon re-connecting gas cylinder after it has been disconnected for storage.

CHECKING FOR GAS LEAKS

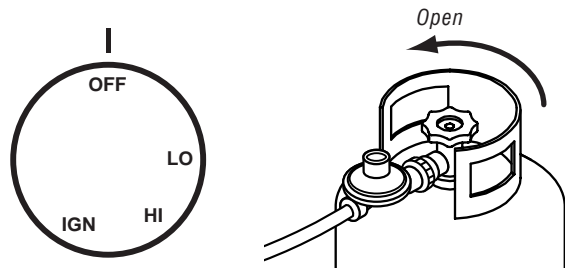


NEVER CHECK FOR LEAKS WITH A FLAME.

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

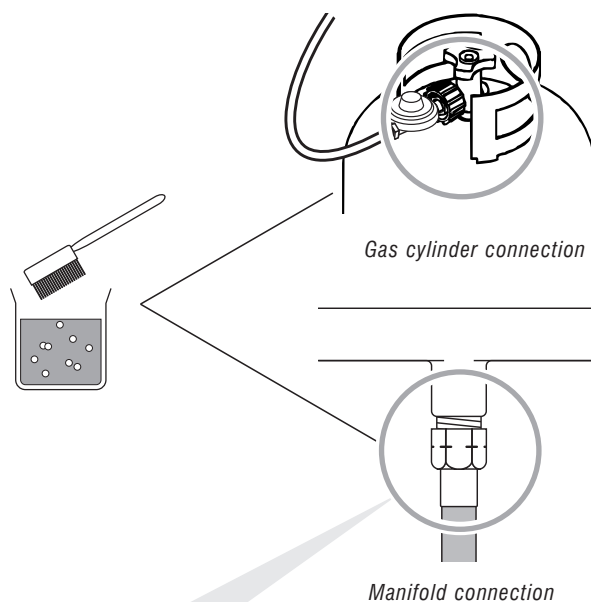


2. Turn burner control knob(s) to 'OFF', then turn on gas at source.



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

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



WHEN CHANGING THE GAS HOSE FOR ANY REASON, ALWAYS CHECK THE CONNECTION TO THE MANIFOLD FOR GAS LEAKS BEFORE OPERATING THE APPLIANCE.

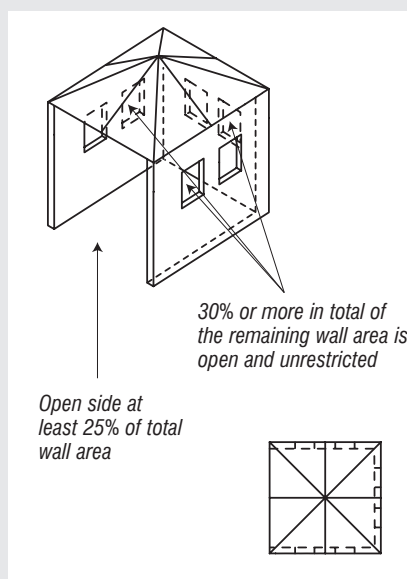
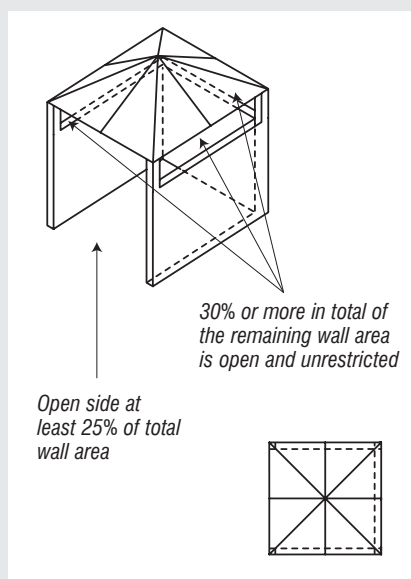
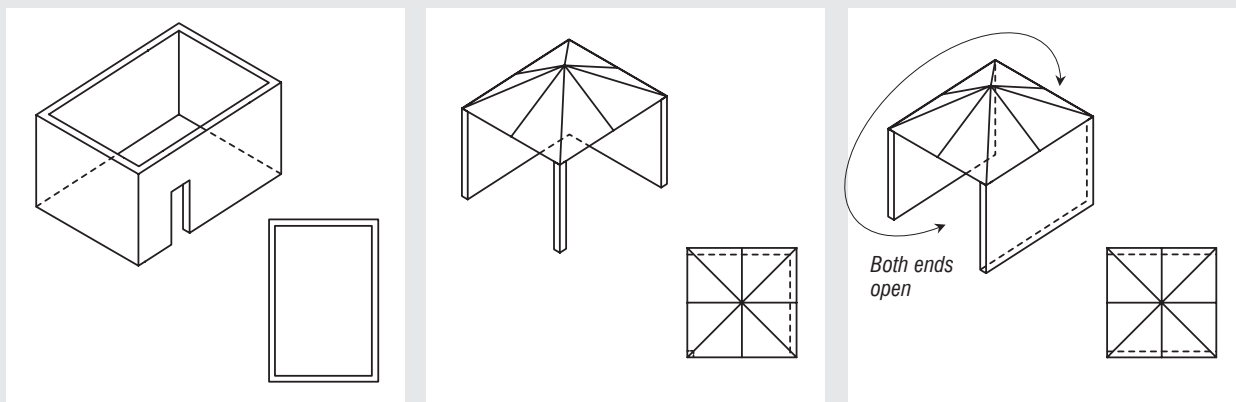


THIS APPLIANCE SHALL ONLY BE USED IN AN ABOVE GROUND OPEN AIR SITUATION WITH NATURAL VENTILATION, WITHOUT STAGNANT AREAS, WHERE GAS LEAKAGE AND PRODUCTS OF COMBUSTION ARE RAPIDLY DISPERSED BY WIND AND NATURAL CONVECTION.

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 THIS APPLIANCE IN GARAGES, PORCHES, BREEZEWAYS, SHEDS OR OTHER ENCLOSED AREAS.
- THIS APPLIANCE IS TO BE USED OUTDOORS ONLY. Refer below.**
- THE APPLIANCE 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 APPLIANCE HOUSING WHILST IN USE.

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



GENERAL

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

ASSEMBLY TIPS

1. Flatten cardboard packaging and use this as a protective work surface to assemble upon.
2. Some protective coating may need to be removed from components prior to assembly.
3. Tighten screws and nuts unless otherwise specified.
4. Pre-screwing of connection points for securing the side shelves will assist in securing shelves smoothly.

CHECK BARBECUE FOR ANY DAMAGE

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

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

Do not assemble or operate a barbecue that appears damaged.

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

TOOLS YOU WILL NEED

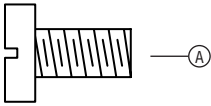
Standard Phillips-head screwdriver.
Adjustable spanner (*open-end shifter*).

CARTON CONTENTS

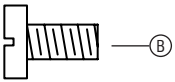
Description	Qty
Trolley side panel – <i>right</i>	1
Trolley side panel – <i>left</i>	1
Trolley rear panel	1
Castor seat – 1 x <i>left rear</i> , 1 x <i>left front</i> , 1 x <i>right rear</i> , 1 x <i>right front</i>	4
Castors	4
Bottom shelf	1
Trolley bracket – <i>front</i>	1
Gas cylinder pull-out tray	1
Body support bracket	2
Trolley separation panel	1
Doors	2
Body assembly	1
Hardware pack	1
Hot plate	1
Pot support	1
Door hinge – 1 x <i>top left</i> , 1 x <i>top right</i>	2
Door guide	1
Grease tray	1
Grease drain tube	1
Towel rack	1
Spice rack	1

- ① Attach castor seats to side panels.

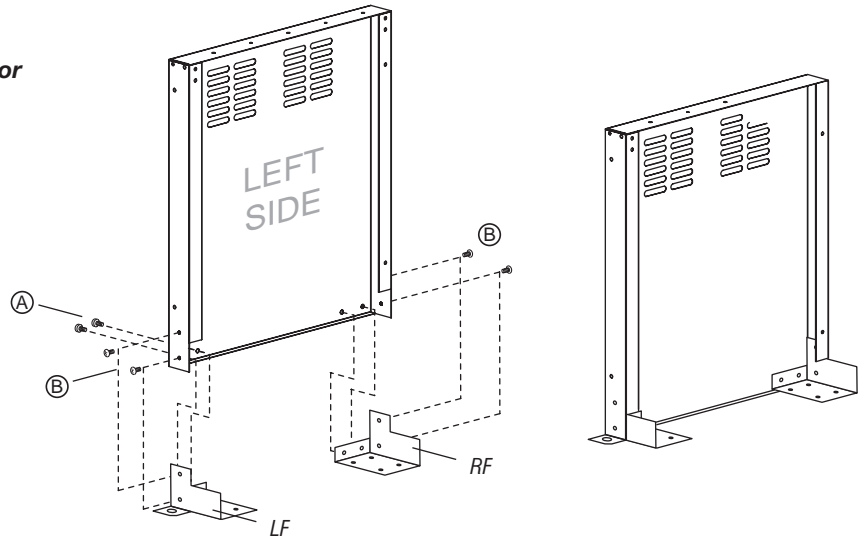
NOTE: Castor seats are labelled for correct location



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

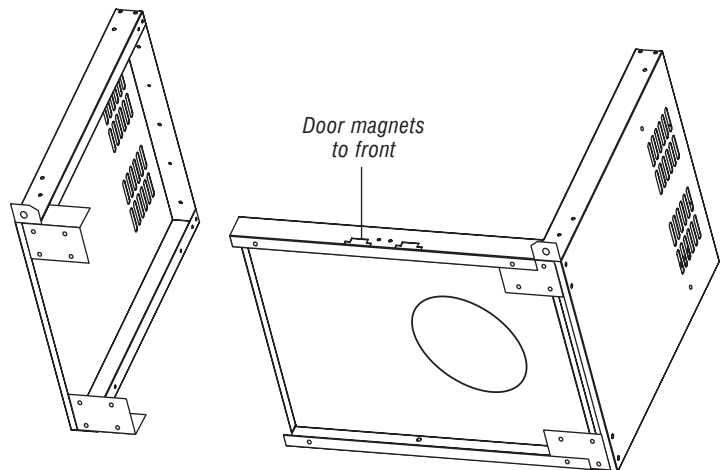


Phillips flat-head screw $\frac{3}{16}$ " x $\frac{3}{8}$ "
Qty: 4

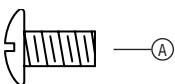


Repeat for right side.

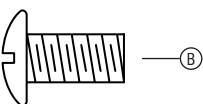
- ② Attach side panels to bottom shelf.



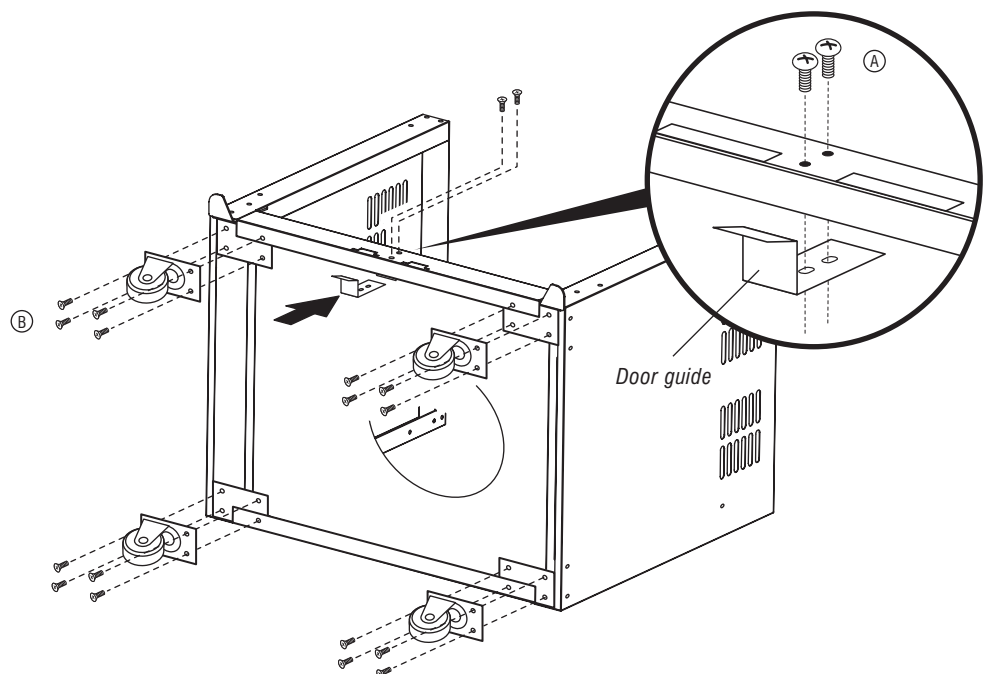
- ③ Attach castor wheels to castor seat.
Attach door guide



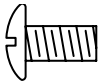
Phillips-head screw $\frac{3}{16}$ " x $\frac{3}{8}$ "
Qty: 2



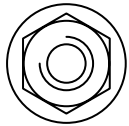
Phillips-head screw $\frac{1}{4}$ " x $\frac{1}{2}$ "
Qty: 16



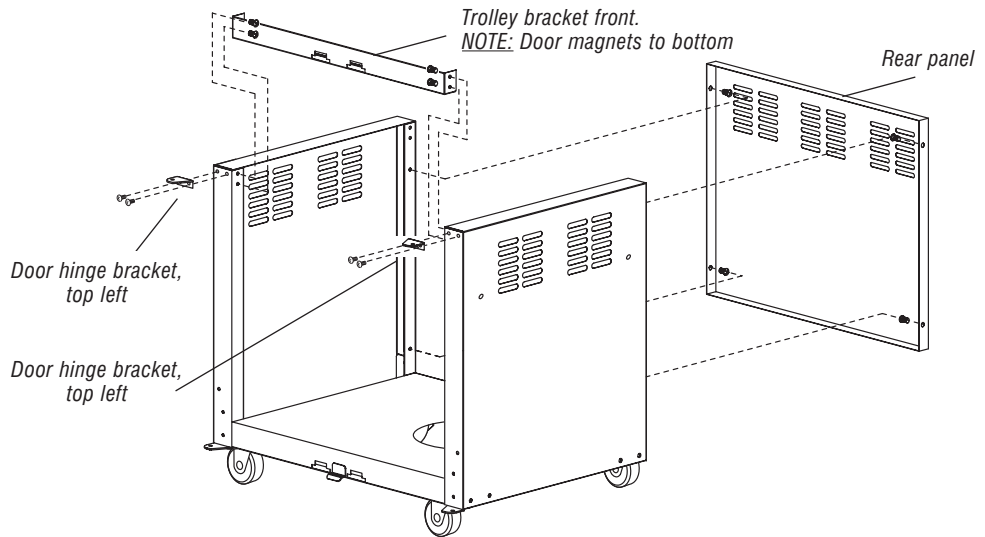
4 Attach the trolley bracket front and rear panel.



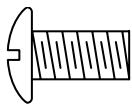
Phillips-head screw 3/16" x 3/8"
Qty: 12



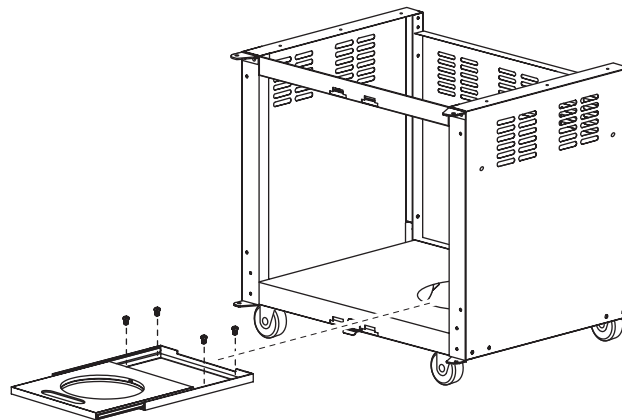
Flange nut 3/16"
Qty: 12



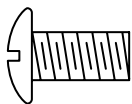
5 Attach gas cylinder tray.



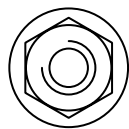
Phillips-head screw 1/4" x 1/2"
Qty: 4



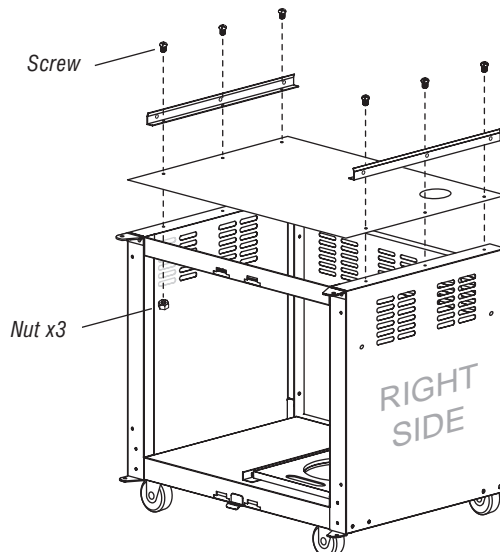
6 Attach body support brackets and trolley separation panel.



Phillips-head screw 3/16" x 3/8"
Qty: 6



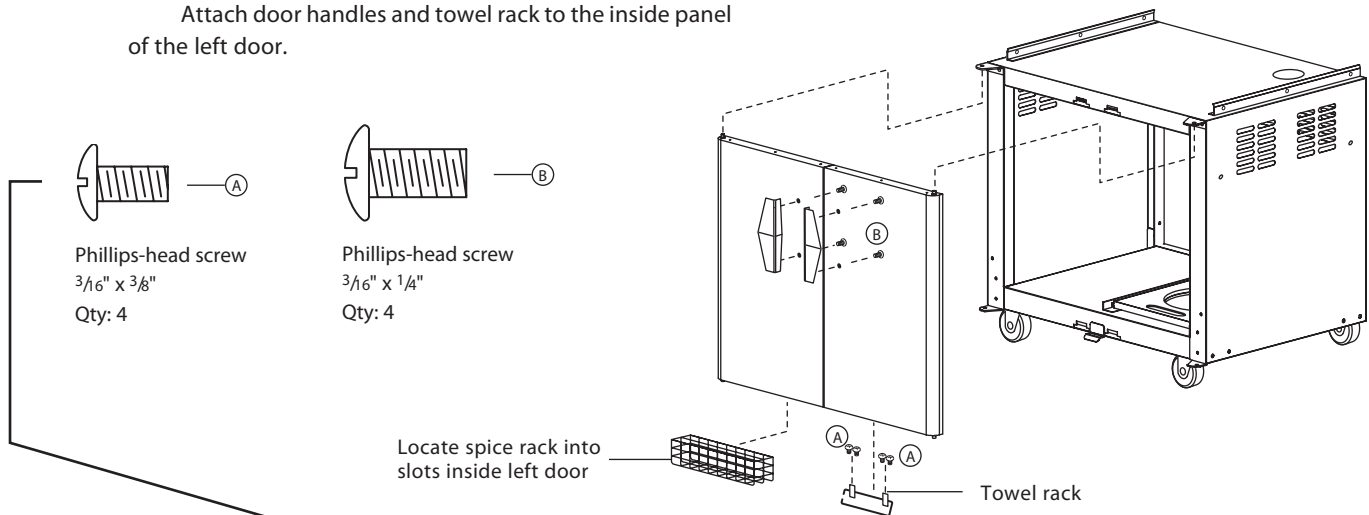
Flange nut 3/16"
Qty: 6



TIGHTEN ALL SCREWS.

- ⑦ Attach top right and left door hinges / doors. 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 the left door.



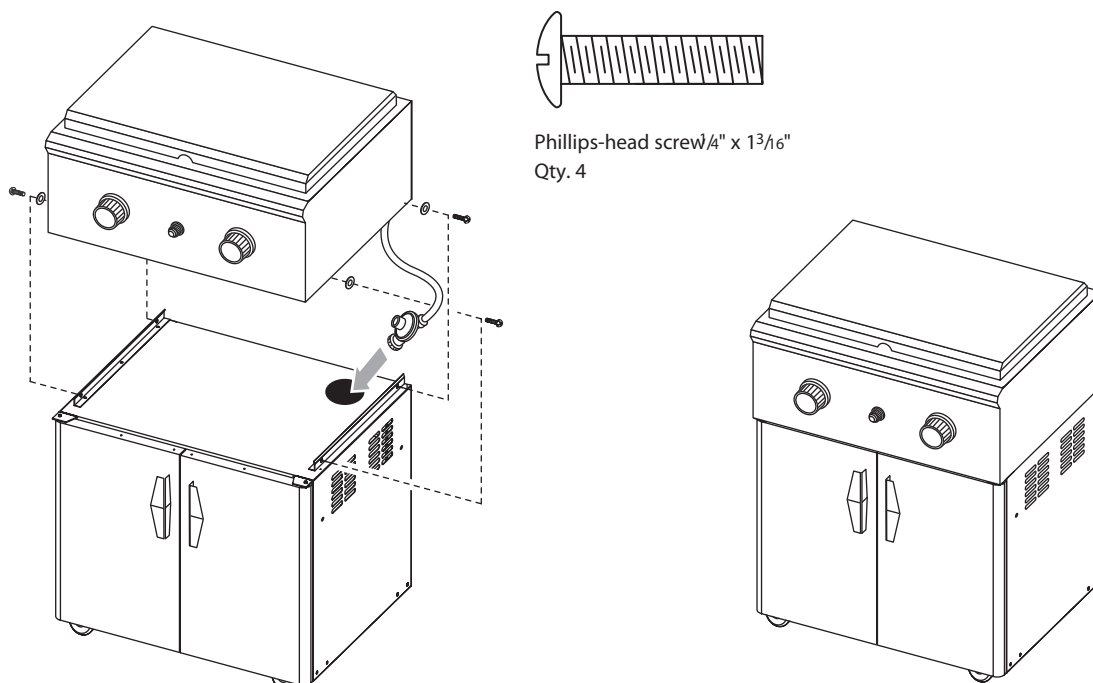
- ⑧ Attach barbecue body to trolley.

NOTE: 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.

Refer to page 13 for installation of grease tray and grease tube.

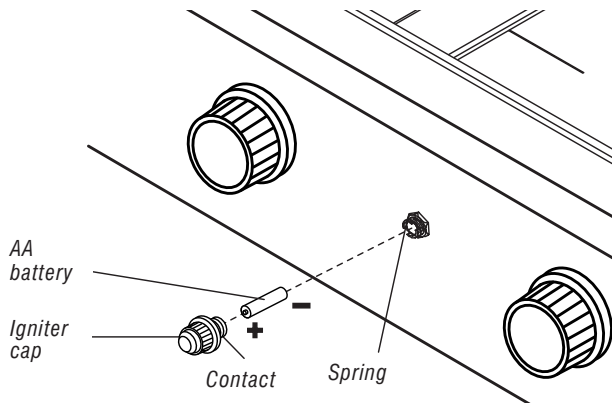
Note: Change of screws for securing Towel Rack:

4 x self tapping screws have been attached to original hardware pack to replace original 4 x metal threaded 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.



INSTALL IGNITER BATTERIES

- 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.



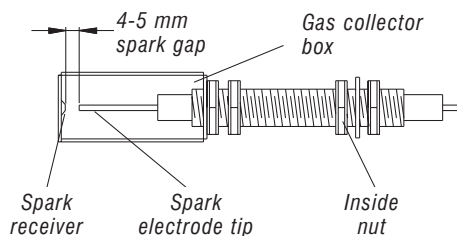
- **CHECK PERFORMANCE OF BURNERS PRIOR TO INSTALLING HOT PLATE COMPONENTRY.** Refer to page 14 for lighting instructions.
- **DO NOT SMOKE WHEN ATTEMPTING TO IGNITE APPLIANCE.**
- **NEVER USE VOLCANIC ROCK, HEAT BEADS OR OTHER MATERIAL.**
- **ALWAYS USE PROTECTIVE GLOVES WHEN HANDLING HOT COMPONENTS.**

ELECTRODE CHECK – POT BURNER

- Open pot burner lid.
- Push electronic ignition button. Look for a spark between tip of electrode and burner.
- If you don't see a spark from pot burner electrode, adjust gap between electrode and burner surface to 4 - 5 mm.

ELECTRODE CHECK – HOT PLATE BURNER

This test will ensure the spark electrode tips are correctly positioned so the appliance lights easily and properly.



Ensure gas source is turned off or is disconnected and all burner control knobs are set to 'OFF'. Open the lid and remove the hot plate. Push the electronic igniter. You should hear a 'clicking' sound. You should see a blue spark within the gas collector box. If a spark is present the electrode tips are properly positioned.

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

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

NATURAL GAS INSTALLATION

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

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

ENSURING BURNER CONTROLS ARE OFF

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

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

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

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

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

CONNECTING TO, AND DISCONNECTING FROM GAS SOURCE



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

CONNECTING TO GAS SOURCE

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

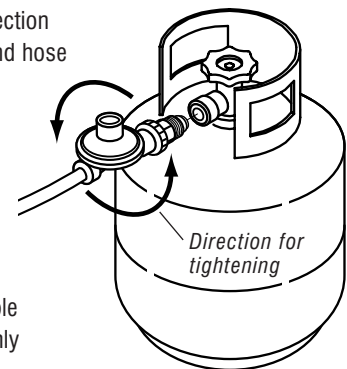
2. Attach cylinder connection device of regulator and hose assembly to cylinder valve outlet.

Tighten firmly.

3. Open 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 appliance. *Refer to Safety information, pages 4 and 5.*

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



DISCONNECTING FROM GAS SOURCE

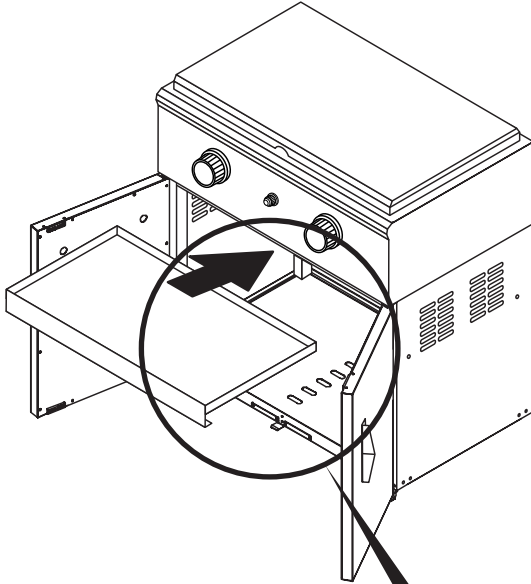
1. Turn burner control 'OFF'.
2. Turn gas cylinder valve off fully.
3. Detach regulator assembly from gas cylinder valve.



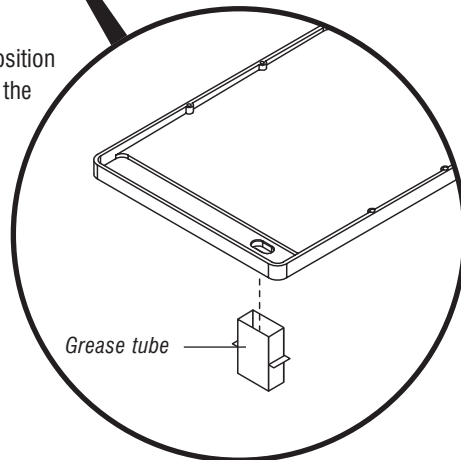
- **DISCONNECT AND REMOVE GAS CYLINDER WHEN MANOEUVRING APPLIANCE OVER UNEVEN SURFACES OR CARRYING UP AND DOWN STAIRS.**
- **IF THIS INFORMATION IS NOT FOLLOWED EXACTLY, A FIRE CAUSING DEATH OR SERIOUS INJURY MAY OCCUR!**
- **DO NOT STORE A SPARE GAS CYLINDER UNDER OR NEAR THIS APPLIANCE.**
- **THIS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

INSTALL GREASE TRAY AND GREASE TUBE

- Slide grease tray into position as shown in diagram.



- Remove the hot plate and position the grease tube in the slot at the front of the fire box.

**NOW YOUR OUTDOOR RANGE APPLIANCE IS READY TO USE**

Before first use and at the beginning of each 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 gas cylinder is full.
4. **Ensure all connections are securely tightened. Check for gas leaks. Refer to pages 4 and 5.**

INSTALL SIDE SHELVES

NOTE: *Side shelves are supplied separately.*

The side shelves may be installed to any of the Modular Outdoor Kitchen modules, Modular barbecue, Outdoor Range module and Sink / Workstation module, depending on the configuration preferred.

Refer to the instructions included in the 'Side Shelf' pack.

LIGHTING PROCEDURES

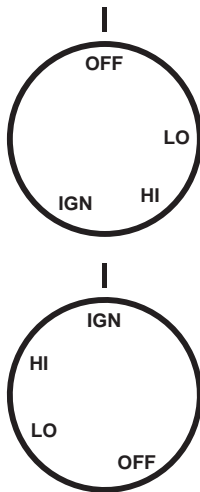


- **THE LID MUST BE IN THE OPEN POSITION FOR LIGHTING.**
- **DO NOT SMOKE AT ALL TIMES WHEN ATTEMPTING TO IGNITE THE APPLIANCE.**
- **CAUTION: DO NOT MOVE TROLLEY WHILE APPLIANCE IS IN OPERATION.**
- **CAUTION: DO NOT LEAVE THIS APPLIANCE UNATTENDED WHEN BURNER/S IS ALIGHT.**

HOT PLATE / POT 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 lid before attempting to light burners.
2. Set burner control knobs to 'OFF' and open the gas cylinder valve.
3. Push and turn required burner control knob to 'IGN'.
4. Push the control knob in and hold to ignite the burner.
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. Adjust burner control knobs to the desired cooking temperature.
8. If ignition cannot be achieved, perform electrode check procedure. Refer to page 11.



OPERATING PROCEDURE

BURN-OFF

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

PREHEATING

It is necessary to preheat the plate before cooking. Operate the burner under the cooking surface to be used at 'HI' for approximately 10 minutes before cooking.

COOKING TEMPERATURES

'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.

'MED' 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.

MANUAL LIGHTING

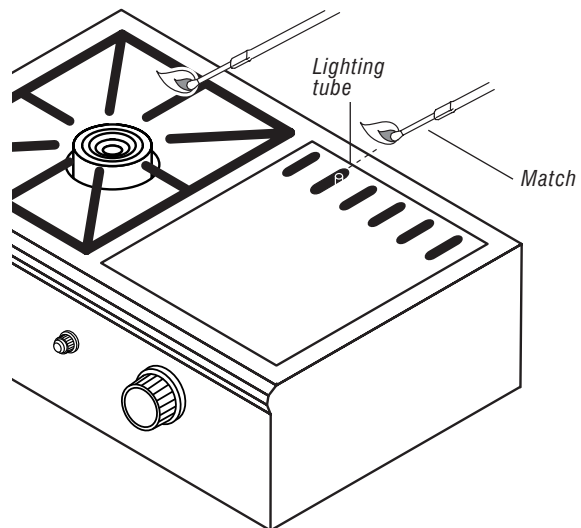
If igniters fail to produce a spark at the electrode, burners can be lit with a match.

1. HOT PLATE BURNER

Turn right burner control to 'HI' position then position match into lighting tube provided at the rear of cooking surface. The burner will light immediately.

2. POT BURNER

Turn left burner control to 'HI' position then light burner directly with a match.



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



- **SHOULD A FLASHBACK FIRE OCCUR IN OR AROUND 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 APPLIANCE.**
- **TURN THE CONTROL KNOBS TO OFF POSITION.**
- **OPEN THE APPLIANCE LID. PUT OUT ANY FLAME WITH A FIRE EXTINGUISHER.**
- **ONCE THE APPLIANCE 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 lid 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 THIS APPLIANCE 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 Outdoor Range barbecue still fails to light, check gas supply and connections.
3. Repeat lighting procedure. If the appliance still fails to operate, turn the gas off at source, turn the control knobs to 'OFF', then check the following:
 - **MISALIGNMENT OF BURNER TUBES OVER ORIFICES**
Correction: Reposition burner tubes over orifices.
 - **OBSTRUCTION IN GAS LINE**
Correction: Remove fuel line from appliance. 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.
 - **PLUGGED ORIFICE**
Correction: Remove burners. Carefully lift each burner up and away from gas valve orifice. Remove the orifice from gas valve and gently clear any obstruction with a fine wire. Then reinstall all orifices, burners and cooking components.

If an obstruction is suspected in gas valves or manifold, contact your place of purchase or manufacture.
 - **OBSTRUCTION IN BURNER TUBES**
Correction: Follow burner tube cleaning procedure on page 18 of this operation manual.
 - **MISALIGNMENT OF IGNITER ON BURNER**
Correction: Check for proper position of electrode tip as shown on page 11. The gap between spark electrode tip and spark receiver should be approximately 4 - 5 mm. Adjust if necessary. With gas supply closed and all control knobs set to 'OFF' press the electric igniter cap and check for the presence of a spark at 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 appliance.
 - **WEAK AA BATTERY**
Correction: Unscrew igniter cap and replace battery.



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



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 Outdoor Range in top operating condition and prolong its life. Follow these cleaning procedures on a timely basis and your Outdoor Range will stay clean and operate with minimum effort.

CAUTION: Be sure your Outdoor Range is off and cool before cleaning.

CLEANING THE COOKING PLATE

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

It is recommended 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 RECEPTACLE

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

NOTE: Grease fires are not covered by warranty.

CLEANING EXTERIOR SURFACES

Before initial use and periodically thereafter we suggest you wash your Outdoor Range 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

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 and then rinsing with clean cold water. We recommend the surface be wiped dry with a clean cloth.

STORAGE

We recommend that you minimise the exposure of the Outdoor Range 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.

Material breakdown from high moisture conditions can be avoided if the appliance is well protected from the weather and regular cleaning is performed.

ANNUAL CLEANING OF THE APPLIANCE INTERIOR

General cleaning of the Outdoor Range barbecue will keep it ready for instant use, however, depending on how much it is used you must thoroughly clean the entire appliance to minimise risk of grease fire and keep the appliance in top condition. *Follow these steps:*

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



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



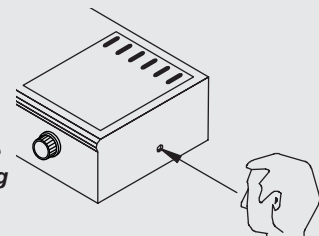
- **SPIDERS AND SMALL INSECTS CAN OCCASIONALLY SPIN WEBS OR MAKE NESTS IN BURNER TUBES. THESE WEBS CAN LEAD TO A GAS FLOW OBSTRUCTION WHICH COULD RESULT IN A FIRE IN AND AROUND THE BURNER TUBES.**
- **THIS TYPE OF FIRE IS KNOWN AS 'FLASH-BACK' AND CAN CAUSE SERIOUS DAMAGE TO APPLIANCE AND CREATE AN UNSAFE 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 APPLIANCE AREA CLEAR AND FREE FROM COMBUSTIBLE MATERIALS, GASOLINE AND OTHER FLAMMABLE VAPOURS AND LIQUIDS.**
- **DO NOT OBSTRUCT FLOW OF AIR FOR COMBUSTION AND VENTILATION.**
- **KEEP VENTILATION OPENINGS OF CYLINDER ENCLOSURE CABINET FREE AND CLEAR OF DEBRIS.**
- **VISUALLY CHECK BURNER FLAMES OCCASIONALLY TO ENSURE PROPER FLAME PATTERN AS SHOWN BELOW.**
- **FAILURE TO COMPLY WITH THESE INSTRUCTIONS MAY RESULT IN A HAZARDOUS SITUATION WHICH, IF NOT AVOIDED, MAY RESULT IN INJURY.**



Magnified view of burner flame through lighting hole



CLEANING BURNER TUBES AND BURNER PORTS

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

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

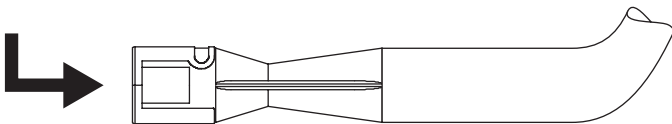
METHOD 1: Bend a stiff wire or wire coat hanger into a small hook as shown and run the hook through burner tube and inside burner several times to remove debris.



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

Diagram 1.

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



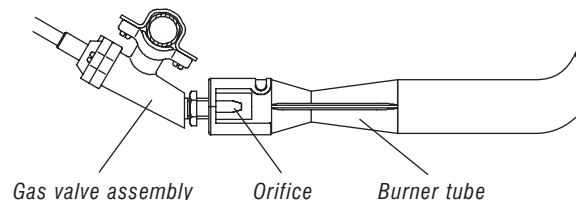
METHOD 3: Use an air hose to force air through each burner tube. The forced air should pass debris or obstructions through burner and out the ports.

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

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



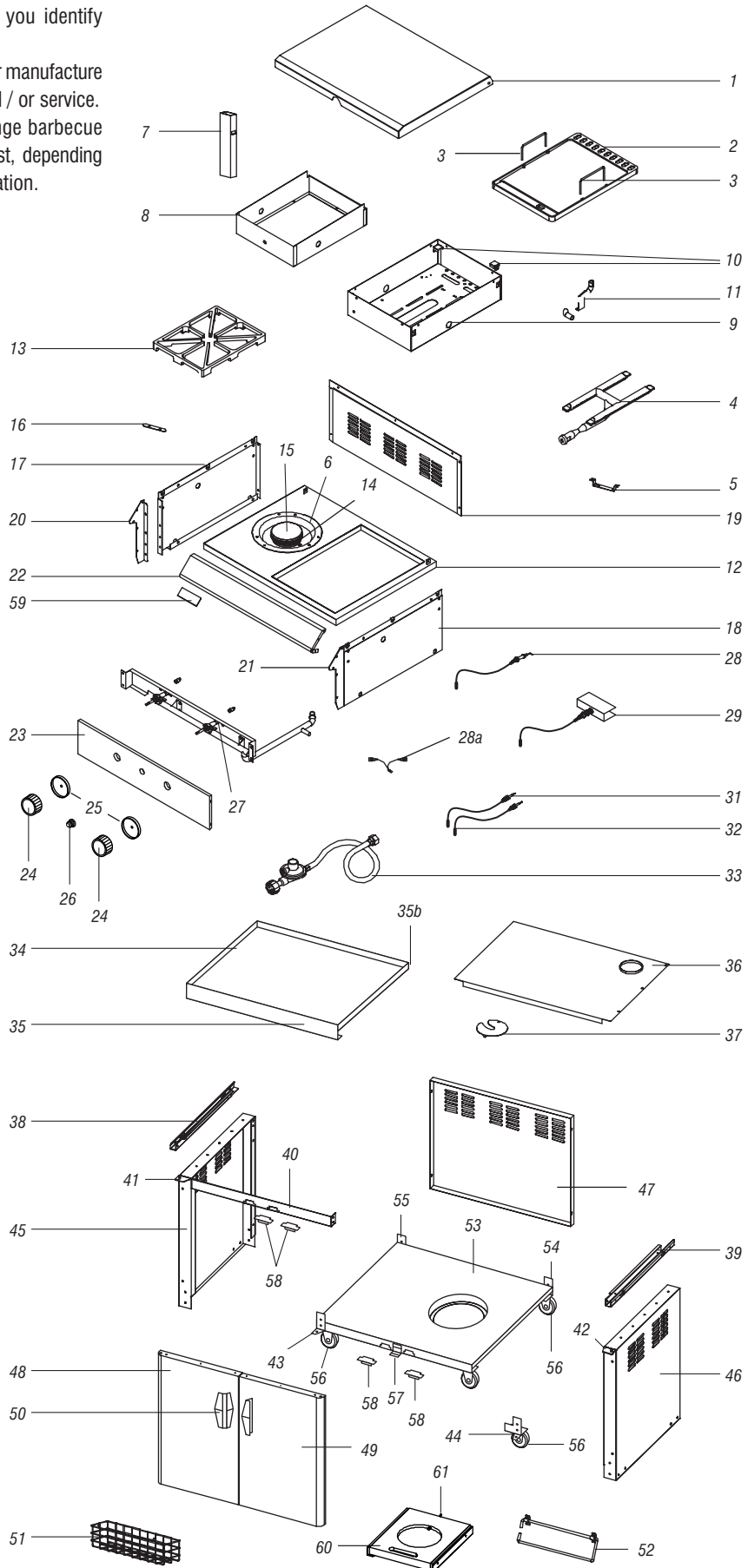
FOR SAFE OPERATION ENSURE GAS VALVE ASSEMBLY ORIFICE IS INSIDE BURNER TUBE BEFORE USING YOUR APPLIANCE. See diagram. IF ORIFICE IS NOT INSIDE BURNER TUBE, LIGHTING THE BURNER MAY CAUSE EXPLOSION AND / OR FIRE RESULTING IN SERIOUS BODILY INJURY AND / OR PROPERTY DAMAGE.



This diagram is provided to assist you identify parts if replacement is necessary.

Contact the place of purchase or manufacture to enquire about parts, availability and / or service.

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



<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	Lid	P0014605AY	1	28	Side burner electrode	P02606016A	1
1a	Lid bracket	P03304030C	2	28a	Electric wire set – 2 contact	P02615104A	1
2	Hot plate	P05702020E	1	29	Gas collector box – with wire	P02610036A	1
3	Hot plate handle	P00203021H	2	31	Thermocouple for hot plate burner	P05305013A	1
4	Hot plate burner	P02008027B	1	32	Thermocouple for side burner	P05305020A	1
5	Hot plate burner mounting bracket	P03327031C	1	33	Regulator	P03603004A	1
6	Side burner body	P01106040B	1	34	Grease draining tray	P02717447C	1
7	Grease tube	P02721042B	1	35	Grease tray handle	P00213011B	1
8	Side burner frame	P01903003B	1	35b	Wheel for grease tray	P05354002A	4
9	Hot plate frame	P0071325FC	1	36	Trolley panel – top	P01001054L	1
10	Hot plate bracket	P03328041C	4	37	Trolley panel cap	P05535003P	1
11	Lighting tube	P05507004A	1	38	Bowl support bracket – left	P01301007B	1
12	Bowl panel – top	P0073941DC	1	39	Bowl support bracket – right	P01302007B	1
13	Pot support	P00815013D	1	40	Door top support	P01303006B	1
14	Side burner	P02004036B	1	41	Door support bracket – upper left	P03302033A	1
15	Side burner cap	P02013057E	1	42	Door support bracket – upper right	P03302034A	1
16	Side burner bracket	P03327032C	1	43	Castor seat – left front	P05327021T	1
17	Bowl panel – left	P0072075DC	1	44	Castor seat – right front	P05327023T	1
18	Bowl panel – right	P0072175DC	1	45	Trolley side panel – left	P07614011A	1
19	Bowl panel – rear	P0072575DC	1	46	Trolley side panel – right	P07615011A	1
20	Control panel bracket – left	P03328039C	1	47	Trolley side panel – rear	P07701048A	1
21	Control panel bracket – right	P03328040C	1	48	Door panel – left	P04302043A	1
22	Control panel – upper	P02907871S	1	49	Door panel – right	P04303043A	1
23	Control panel – lower, with screen print	P02907886A	1	50	Door handle	P00214004A	2
24	Control knob	P03419413J	2	51	Spice rack	P05204011B	1
25	Control knob seat	P03415014S	2	52	Towel rack	P05212003B	1
26	Electric igniter – 2P	P02502172C	1	53	Trolley bottom shelf	P01006006C	1
27	Manifold heat shield assembly – LP	Y0060396	1	54	Castor seat – right rear	P05327024T	1
	– NG	Y0060422	1	55	Castor seat – left rear	P05327022T	1
27a	Manifold	P05001292G	1	56	Castor 2 1/2"	P05110004D	4
27b	Gas valve heat shield	P03007163B	1	57	Door guide plate	P05510024A	1
27c	Jet – main burner, propane	P06525004A	1	58	Door magnet	P05523001K	4
	Jet – main burner, NG	P06525005A	1	59	Name plate	P00410040G	1
27d	Jet – side burner, propane	P06525006A	1	60	Gas cylinder pull-out tray	Y0340048	1
	Jet – side burner, NG	P06525007A	1	61	Wing bolt	S233G05591	1
27e	Hot plate burner gas valve – LP, without jet	P03218111A	1		Hardware pack	P06003072A	1
	Hot plate burner gas valve – NG, without jet	P03218113A	1				
27f	Side burner gas valve – LP, without jet	P03218110A	1				
	Side burner gas valve – NG, without jet	P03218112A	1				

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.