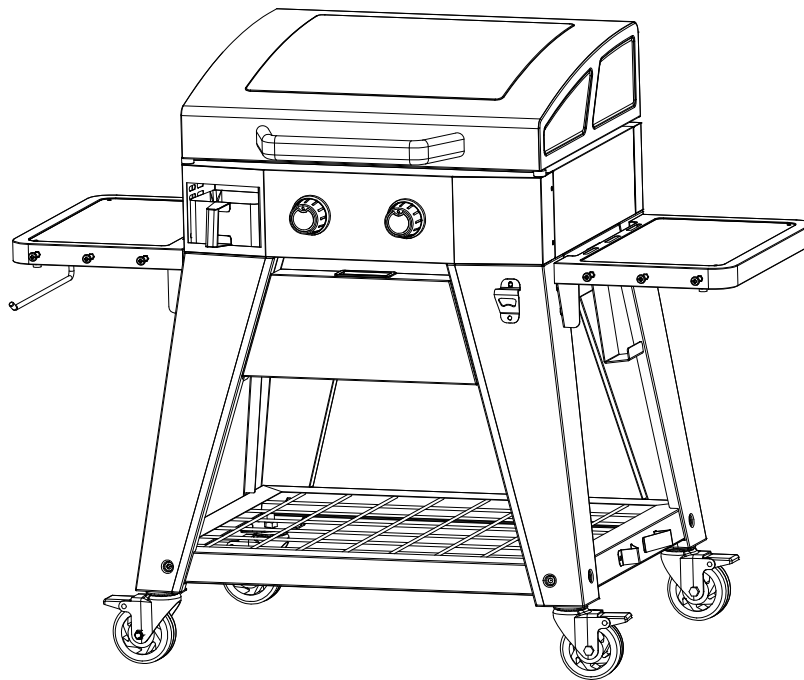




USER GUIDE



beefmaster



2 BURNER BEEFMASTER GRIDDLE

These instructions contain important information that needs to be followed for the safe assembly and use of your new barbeque. Please read through carefully and completely prior to assembly.

Take care to remove all packaging materials from the barbeque during assembly and before first use.

When unpacking the barbeque, keep it resting on carton padding until ready to install onto the cart or build-in. This will avoid any damage to parts while the unit is not fixed into place.

Follow all warnings and instructions when using this barbeque. These instructions contain important information necessary its proper assembly and safe use and should be retained for future reference.

For Barbeque Model:
G2BEEFG

Tools required: 1 x #2 size Phillips head screwdriver
Special tools required as well for NG conversion. See inside for details.

IMPORTANT INFORMATION - READ BEFORE ASSEMBLING

Safety First

Australia has an excellent safety record when it comes to gas appliances. This reflects both the high quality of appliances sold, as well as growing consumer awareness about safety. We urge you to follow the guidelines below, together with these instructions, for safe use, to prevent overheating and to produce great cooking results.

- This barbeque is an outdoor appliance only. Under no circumstances should it be used indoors. This barbeque has not been approved for marine or caravan use. It must be placed on a stable, firm, level outdoor surface for use. Support surface must be non-combustible for build-in and tabletop applications.
- **DO NOT** perform any servicing on the barbeque yourself. This includes internal adjustment of the regulator and gas valves. Servicing can only be carried out by authorised technicians. **DO NOT** modify this appliance.
- It is important that you install your barbeque exactly as described in these instructions. In particular you should keep the barbeque clear of combustible material, and you should check for leaks whenever a new connection is made.
- **DO NOT** use or store chemicals or flammable materials near this appliance.
- **DO NOT** place articles on or against, or enclose this appliance.
- **DO NOT** spray aerosols in the vicinity of this appliance while it is in operation.
- The barbeque gets extremely hot while in use. Keep pets, unsupervised children and the infirm away from the appliance during use until it has cooled to normal temperatures.
- It is a good idea to tie back long hair and loose clothing while cooking in case of unexpected flare ups.
- Fat fires are the most common cause of problems in barbeques. They are caused by a build-up of grease inside the barbeque firebox. A fat fire can be difficult to put out, and will be very dangerous if it spreads to the gas hose. You should keep your barbeque clean to avoid this occurrence. **Fat fires will void the warranty.** If a fat fire occurs, **DO NOT** try and extinguish with water; shut down the gas supply if safe to do so, and close the hood if safe to do so. Call the Fire Brigade on 000 if necessary (AUS) or 111 (New Zealand).
- **DO NOT** transport or move the barbeque whilst it is in use or still hot because there is a risk that the contents of the grease cup will fall out.
- **NEVER** leave a barbeque unattended with any burners switched on. Always switch off all burners and gas supply when the barbeque is not in use.
- A lit barbeque should be attended at all times. Avoid using in windy conditions.
- Gas cylinder **MUST** be stored vertically and never store where temperatures can exceed 50°C.

IMPORTANT INFORMATION - READ BEFORE ASSEMBLING

Safety First (continued)

- **USE CAUTION** when touching a hot barbeque, especially on surfaces close to the griddle, firebox and hood.
- The hood must be in the **OPEN** position before lighting.
- It is fine to pre-heat with all burners on **HI**, but the hood must be open when doing so.
- When cooking with the hood closed, turn each burner to either **LO** or **OFF** to prevent the barbeque from getting too hot.
- **NEVER** leave all burners on **HI** for more than 10 minutes, always stay in control by adjusting burners to **LO** and **OFF** as required to maintain suitable cooking temperatures.
- Periodically check for gas leaks. Check for gas leaks whenever a new gas connection is made. See Precautionary leak test (page 27).
- When used on the cart, there **MUST** be a clearance of at least 250mm from the sides of the firebox to any combustible materials or surfaces.
- There must also be a clearance of at least 1500mm above the cooking surfaces to any combustible surface, and 250mm clearance at the back.
- When used as a tabletop barbeque (detached from cart), there **MUST** be a clearance of at least 250mm from the back and sides of the barbeque to any combustible materials or surfaces. There must also be a clearance of at least 1500mm above the cooking surfaces to any combustible surface, and the supporting surface on which the barbeque is positioned must be a maximum of 680mm from the ground. The supporting surface must be non-combustible material.
- Flammable materials of any description **MUST** be kept well away from the barbeque.
- The barbeque must be positioned such that the gas cylinder is kept away from direct sunlight.
- The barbeque must be positioned to avoid walkways, gangways and general pedestrian access.
- The nature of a barbeque is such that many of the surfaces are hot to touch; the positioning of the barbeque should take into consideration the possibility of accidental hand or body contact.
- **2 Burner and 4 Burner griddles:** the feet provided must remain assembled to the firebox for tabletop and build-in applications.

IMPORTANT INFORMATION - READ BEFORE ASSEMBLING

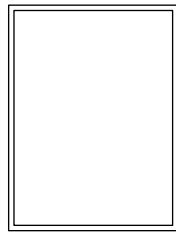
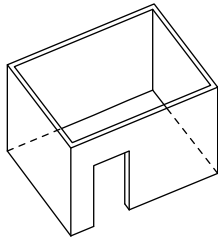
Safety First (continued)

- Improper installation, use, alteration, service or maintenance, or failure to follow these instructions could result in fire or explosion and lead to serious injury, death and/or significant damage to property.
- Do not start the barbeque if there is any doubt over the correct assembly, ignition, gas control or proper use of the barbeque.
- Do not store any gas cylinder not connected for use in the vicinity of this appliance.
- Avoid dousing the barbeque with water.
- Turn off the gas cylinder supply valve when the barbeque is not in use.
- Always allow the barbeque to cool completely before cleaning, moving or covering.
- For safety reasons it is advisable to keep a fire extinguisher and blanket close to hand when using any barbeque.
- Please remove/dispose of all transit protection (paperboard padding and plastic bags) carefully, and keep discarded packaging out of the reach of children and pets.
- Do not use the barbeque as a heater, or in a confined and/or habitable space, e.g. houses, tents, caravans, motor homes, and boats. Danger of carbon monoxide poisoning fatality.
- NEVER block side or back vents or move the barbeque when it is in use.
- NEVER use lighter fluid, charcoal, gasoline or other flammable fuels near any barbeque.
- Clean and inspect barbeque, cylinder and hose before each use, and on a regular basis. See CARE AND MAINTENANCE (page 36).
- Inspect gas hose before each use and replace if it shows signs of wear, abrasion or cuts. Do not attempt to modify any damaged hose assembly. Call customer service to request a replacement hose assembly. See page 42 for contact details.
- **WARNING!**⚠ This barbeque will become very hot. Use heat resistant gloves and allow the barbeque to cool before touching.
- **WARNING!**⚠ Keep unsupervised children and pets away from the barbeque at all times.
- **WARNING!**⚠ Any service shall be carried out by authorised persons only.
- **DO NOT** install in, or connect to the consumer piping or gas system of a boat or caravan.
- **DO NOT** not use an adaptor at the gas cylinder connection.

IMPORTANT INFORMATION - READ BEFORE ASSEMBLING

Where to put your barbeque - For Outdoor Use Only!

This appliance must 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. See location diagrams shown below.



- (1) Any enclosure with walls on all sides, but at least one permanent opening at ground level, and no overhead cover.

See Figure 1.

FIGURE 1 - OUTDOOR AREA - EXAMPLE 1

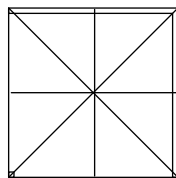
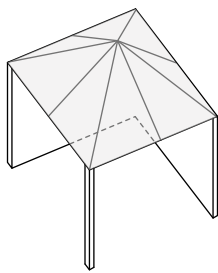


FIGURE 2 - OUTDOOR AREA - EXAMPLE 2

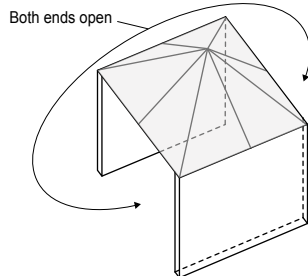


FIGURE 3 - OUTDOOR AREA - EXAMPLE 3

- (2) Within a partial enclosure that includes an overhead cover and no more than two walls.
See Figure 2 and Figure 3.

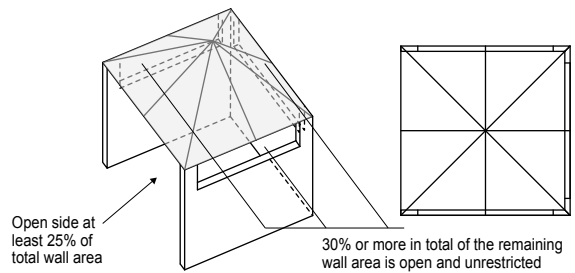


FIGURE 4 - OUTDOOR AREA - EXAMPLE 4

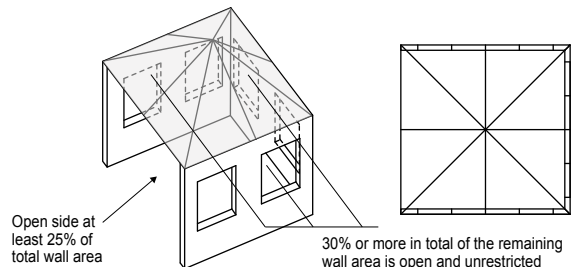


FIGURE 5 - OUTDOOR AREA - EXAMPLE 5

- (3) 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.
- See Figure 4 and Figure 5.
- (iii) 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.

IMPORTANT INFORMATION - READ BEFORE ASSEMBLING

For build-in units only (also see diagrams on next page)

- The feet provided must remain assembled to the firebox for build-in applications.
- The support structure must be only non-combustible material. Clearances of the barbeque from combustible materials (e.g. wooden fences and gyprock walls and painted surfaces): 250mm from sides and rear; 1500mm vertically above. If part of the structure is composed of combustible materials, ensure that the combustible material is separated from the sides and rear of the barbeque by at least 250 mm.
- Adequate clearance around the barbeque must be provided for safe and efficient operation. The clearances shown in the following diagrams ensure that the burners have a supply of fresh air to operate correctly. Failure to provide enough fresh air to the burners can cause the production of potentially deadly, noxious gases.
- At least 225mm clearance is required from the rear of the firebox to allow the hood to open freely. Refer to the diagram on the following page for details.
- Structure and installation must comply with AS/NZS 5601 including:
 - (1) Cylinder compartments must have permanent openings ventilating directly to the outside of the appliance consisting of either:
 - (a) Perforations uniformly distributed over the height of the enclosure and with a total free area of not less than 25% of the wall area; or
 - (b) Separate openings at high and low level such that:
 - (i) The total free area at the high level is not less than 20,000 square mm and is all within 125mm of the top of the cylinder compartment; and
 - (ii) The total free area at the low level is not less than 20,000 square mm; and
 - (A) At least 25% of the required total area is within 15mm of the base of the cylinder compartment; and
 - (B) The total required area is within 125mm of the base of the cylinder compartment; and
 - (C) The openings cannot be obstructed by the gas cylinder.

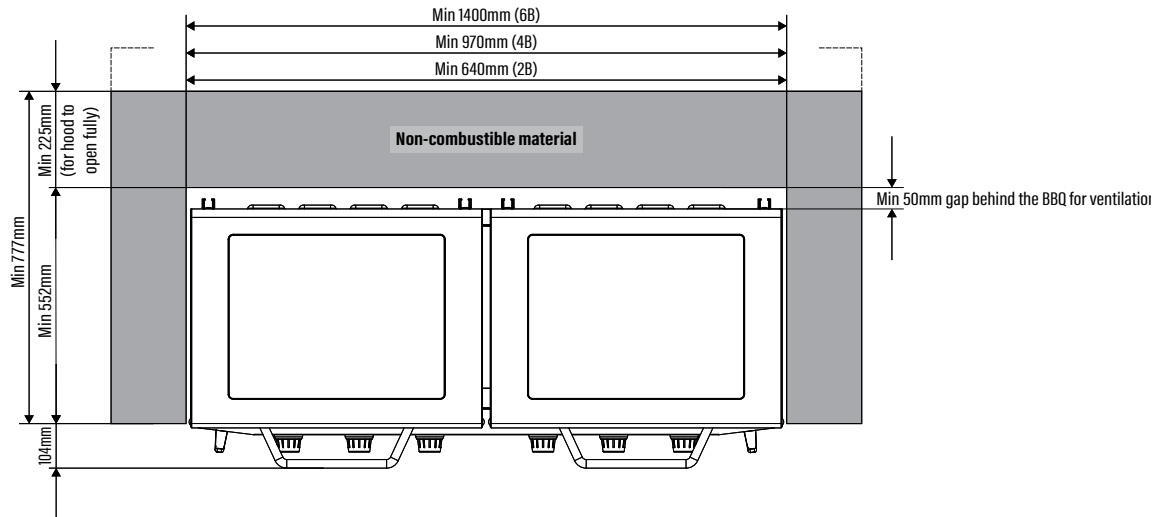
Note that if a range hood is installed, it must be a minimum of 1200mm above the primary cooking surface.

- (2) Where the cylinder is kept in an enclosed space underneath or near the build-in barbeque, the following must be observed:
 - (a) The cylinder must rest on a firm base to ensure that water will not accumulate, and that the cylinder is clear of the surrounding soil.
 - (b) There must be a separation panel between the gas cylinder and the barbeque so that if a high pressure gas leak occurs, there is no direct path between the cylinder compartment and the barbeque firebox.

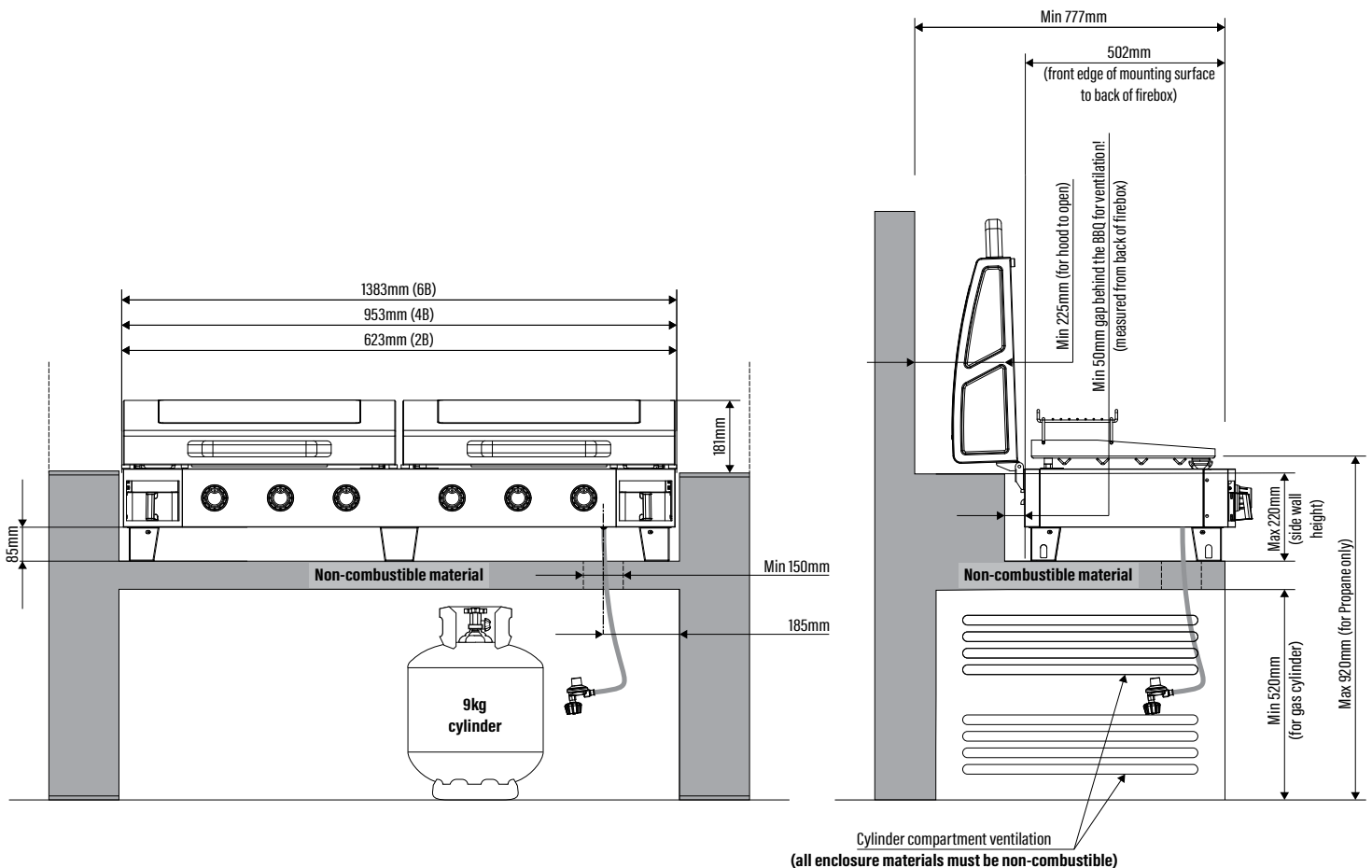
IMPORTANT INFORMATION - READ BEFORE ASSEMBLING

For build-in units only (continued)

CAVITY REQUIRED WIDTH AND DEPTH



BARBEQUE DIMENSIONS AND REQUIRED HEIGHT



IMPORTANT INFORMATION - READ BEFORE ASSEMBLING

Checking the gas type and supply

Before assembling your barbeque, you must ensure your barbeque is correctly suited to the type of gas that you are going to use:

LPG (Liquefied Petroleum Gas), also known as Propane or Universal LPG:

Beefmaster G-Series barbeques are configured when manufactured for LPG and state **"UNIVERSAL LPG"** on the rating label or data plate.

This is most commonly supplied as a portable 4.5 kg or 9 kg gas cylinder, which can be refilled or swapped at petrol stations or your place of purchase when empty. Follow the assembly instruction steps for how to fit and connect your portable cylinder.

See SECURING THE GAS CYLINDER (page 26).

Some homes have twin 45 kg LPG cylinders permanently installed near an outside wall. These cylinders supply LPG gas to multiple appliances in the home via copper pipes (reticulated), and are filled as required by your gas supply company. Barbeques which are connected to twin 45 kg LPG cylinders must be installed by a licensed gas fitter, in accordance with the requirement of AS/NZS 5601, and local gas authority requirements.

To change the gas type of your barbeque:

Your Beefmaster barbeque was manufactured to use LPG. It can be connected to LPG without any alteration. If you wish to connect your barbeque to natural gas, it will need to be converted beforehand. This must be done only by a licensed gas fitter or an authorised gas appliance technician by following the instructions detailed later in this manual. Connection to the natural gas supply must only be done by a licensed gas fitter. The gas fitter must issue a compliance certificate including their license details and the date of installation. Keep that certificate in a safe place in case any warranty or servicing of the barbeque is required.

Natural Gas:

Barbeques suited to natural gas should have a black printed sticker near the data plate stating **"NATURAL GAS"**. This is reticulated (piped) to your home in a similar fashion to water, so there are no cylinders to refill. You will need to contact your local gas company to determine if Natural Gas is available in your area. Barbeques to be connected to Natural Gas must be installed by a licensed gas fitter, in accordance with the requirement of AS/NZS 5601 and local gas authority requirements. This Beefmaster Griddle barbeque was manufactured for use with LPG so **MUST** be altered by an authorised person for use with Natural Gas following the conversion instructions in this manual.

See CONVERSION FROM LPG TO NATURAL GAS (NG) (page 32).

If connecting to a standard Natural Gas bayonet outlet, the correct hose and governor assembly must be used (**code: NGCK250VJQ**) available at your nearest Barbeques Galore store. If connecting direct to the Natural Gas supply, the gas fitter will need to use a Natural Gas governor (**code: RCV250Q**) and appropriate pipes and fittings for your particular installation.

It is extremely dangerous to use the barbeque with the wrong type of gas. Fire or explosion may result. Always conduct a leak test before use. Refer details later in this manual. See Precautionary leak test (page 27).

IMPORTANT INFORMATION - READ BEFORE ASSEMBLING

Installing to a fixed gas supply

There are two types of fixed supply installations:

- (1) **Direct Permanent Piped Connection:** Your barbeque may be permanently connected to the Natural Gas main gas lines or LPG cylinder via copper pipe. This must be done entirely by the gas fitter, in accordance with requirements of AS/NZS 5601, and local gas authority requirements. Your gas fitter will ensure that your barbeque is permanently connected to the supply via copper pipe, the gas pressure in the line is adequate for the complete system, pipe sizes are correct, all connections are secure, and that all necessary components (such as secondary regulators and manual shutoffs) are included where regulations require them. Once this is done, the barbeque cannot be moved. It is a permanent fixture of the property. Build-in barbeques most often are connected this way.
- (2) **Bayonet Point:** Alternatively, you can have the gas fitter terminate the gas line using a "bayonet point". This allows you to connect and disconnect the barbeque using a special hose and bayonet termination. Such a hose is provided in the Natural Gas conversion kit **NGCK250VJQ**. Follow the instructions supplied with the kit to complete the connection. For LPG bayonet installations, an appropriate hose is available from most barbeque retailers.

Permanent Piped Connection

Barbeque connected to the natural gas supply. Copper pipe brings gas from the gas meter to the barbeque area.

A flexible hose connects the barbeque to the bayonet fitting.



Bayonet Point:

Barbeque connected to twin 45kg LPG cylinders. Copper pipe brings gas from the tanks to the barbeque area.

A flexible hose connects the barbeque to the bayonet fitting.



If using a flexible hose connection, attach the safety chain (Item# 27) shown on part diagram (page 10) to a strong point at the bayonet connection point and to the right-hand side of the bottom shelf of the barbeque. This is to prevent the flexible hose from being stretched and becoming damaged.

Even if your barbeque area already has a bayonet point, you will still need to call upon a gas fitter to ensure that gas pressure is appropriate for your barbeque and associated appliances on the same supply, and to ensure your barbeque is adjusted and functions correctly.

IMPORTANT INFORMATION

Whether installing to a permanent piped connection or a bayonet point the gas fitter must test the safety and operation of the installed appliance, including gas pressure, ignition and burner operation. The gas fitter must issue a compliance certificate for the installation showing their licence number and the date of the completed installation. Keep this certificate in a safe place so it is available in the event that warranty or servicing of the barbeque is required.

To the installer: You must instruct the consumer on safe operation, and ensure these instructions are left with the consumer before leaving the site.

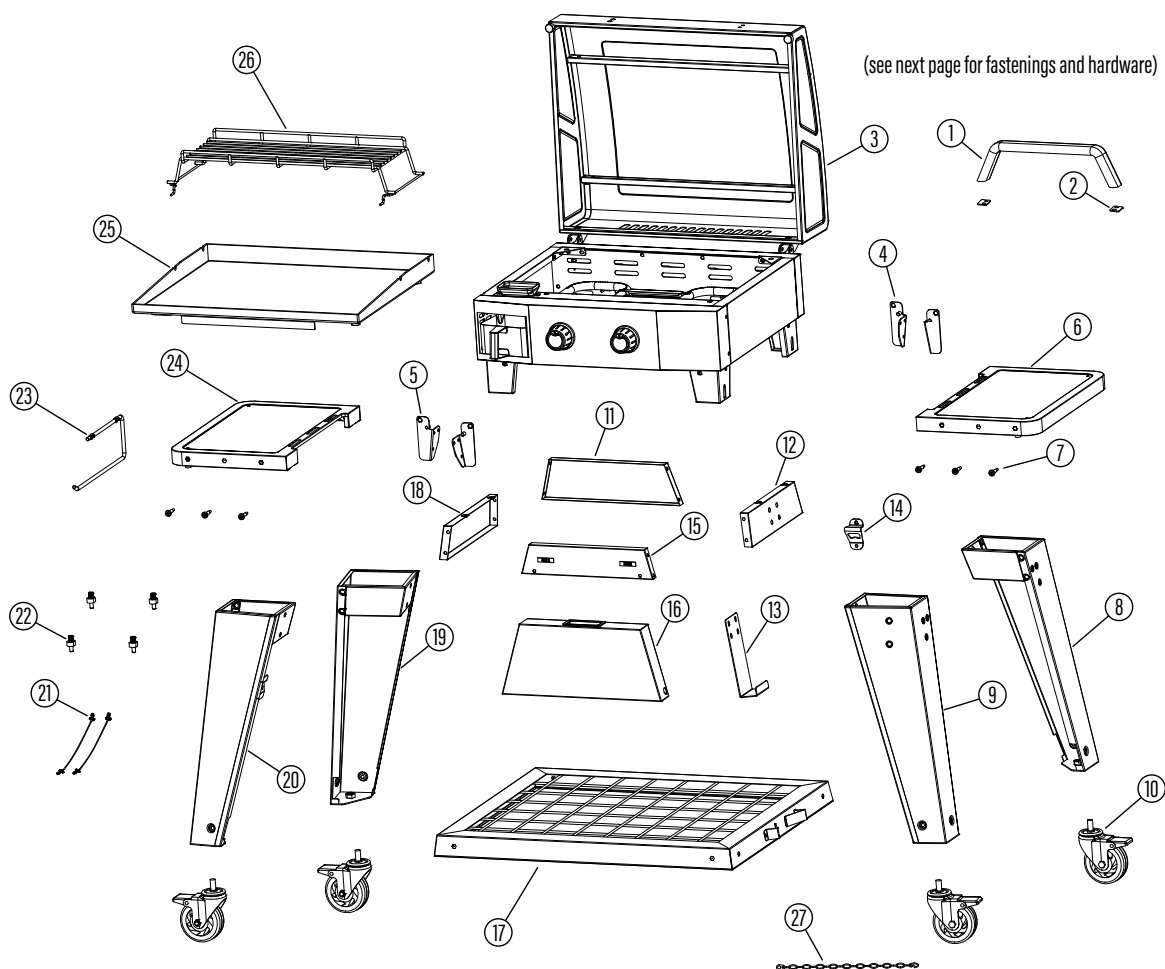
ASSEMBLY INSTRUCTIONS

STEP 1 - Unpack and check carton contents

Prior to assembly, check you have all the parts shown below. Remove all parts from packaging. Also remove packaging materials from firebox and hood assembly. Discard all packaging materials once parts are identified. Place unpacked parts on a firm, level surface where they cannot roll or fall off.

Part Diagrams

If any parts are missing contact our Customer Service team
(refer to your included warranty card or the back of this guide for contact details)



Part Descriptions

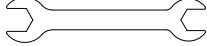
1	Hood Handle	10	Wheels (4)	19	Leg - back left
2	Hood Handle Insulation Pads (2)	11	Cart Rail - back	20	Leg - front left
3	Firebox and Hood	12	Cart Rail - right side	21	Wire Stays for Condiment Shelf (2)
4	Side Shelf Brackets - (left bracket) (2)	13	Gas Cylinder Hook	22	Leveling Feet for Griddle Plate (4)
5	Side Shelf Brackets - (right bracket) (2)	14	Bottle Opener	23	Paper Towel Holder
6	Side Shelf	15	Cart Rail - front (with magnets)	24	Side Shelf
7	Tool Hooks (6)	16	Condiment Shelf	25	Griddle
8	Leg - back right	17	Cart Bottom Shelf	26	Warming Rack
9	Leg - front right	18	Cart Rail - left side	27	Safety Chain

(see next page for fastenings and hardware)

ASSEMBLY INSTRUCTIONS

STEP 2 - Unpack and check fastenings and hardware

Check that you have all fastenings and hardware shown below.

Hardware Parts			
<u>If any fastenings or hardware are missing contact our Customer Service team</u> <i>(refer to your included warranty card or the back of this guide for contact details)</i>			
Part Code	Description	Quantity	Diagram
A	Bolt - M6 x 15mm	49	
B	Shoulder Bolt - M6 x Ø 7.5mm	4	
C	Bolt - M4 x 12mm	4	
D	Shoulder Bolt - M6 x Ø 8mm	2	
E	Bolt - M6 x 20mm	4	
F	Spring Washer Ø 6.2mm	44	
G	Flat Washer Ø 6.2 x 13mm	44	
H	Locking Pin	4	
I	Spanner	1	
J	Hood Stopper	2 (spares)	
K	Shelf Stopper	2 (spares)	

You will also need the following tools (not provided):

One x #2 size Phillips Head Screwdriver



OR

Power drill and PH2 BIT

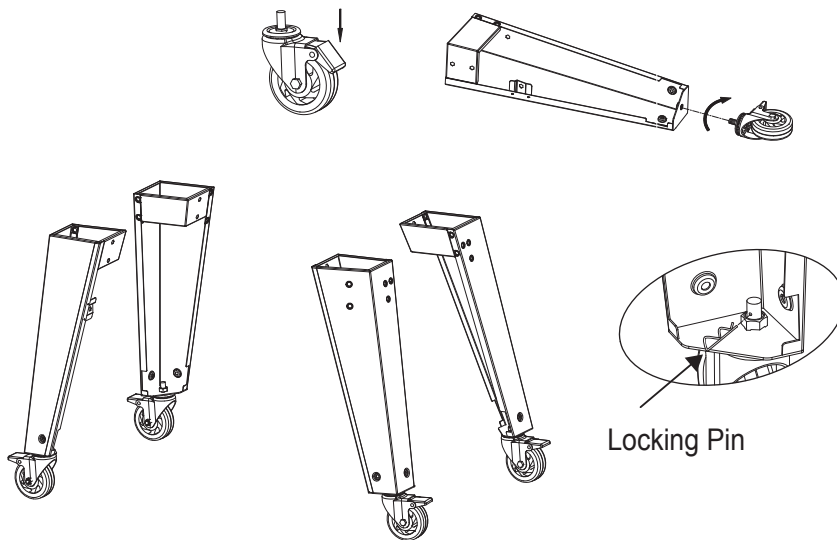


ASSEMBLY INSTRUCTIONS

STEP 3 - NOTE: If building in, skip directly to STEP 20

Attach Wheels to Legs:

- a) Fix one Wheel (10) into the bottom of each Leg (8, 9, 19, 20) by screwing the wheel shaft clockwise into the bottom of the leg plate. (Lock the wheel and screw wheels in manually.)



- b) Ensure wheels are locked and fully screwed into bottom plate of each leg.

- c) When wheels are tightened firmly, insert straight end of Locking Pin (J) through the small hole in each wheel shaft.

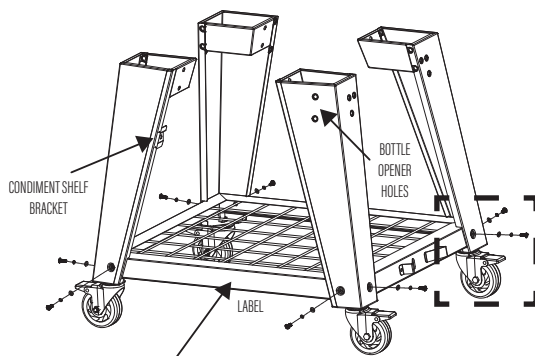
Push pin through hole until it engages over shaft.

Hardware needed for this step:

J	Locking Pin	4	
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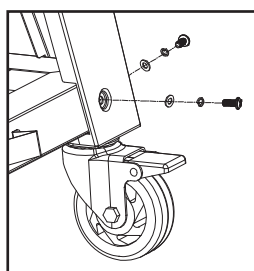
STEP 4

Attach each Leg (8, 9, 19, 20) the Cart Bottom Shelf (17).



FRONT
THIS PART MUST BE
ASSEMBLED WITH
THIS EDGE TO FRONT
▲ THIS WAY UP ▲

(Label can be removed after assembly)



NOTE: Legs must be assembled correctly to cart bottom shelf by identifying front of shelf, and front legs.

- a) Front of cart bottom shelf is identified by a label.
b) Front legs can be identified by holes for bottle opener (front right leg) and condiment shelf brackets (both front legs). **See arrows on diagram at left.**

Fasten each leg as shown: thread Spring Washer (G) then Flat Washer (F) onto Bolt (B); then insert end of bolt through leg and screw the bolt firmly into the shelf.

Ensure each leg is attached with 2 bolts, spring washers and flat washers, and **tighten all bolts firmly.**

Hardware needed for this step:

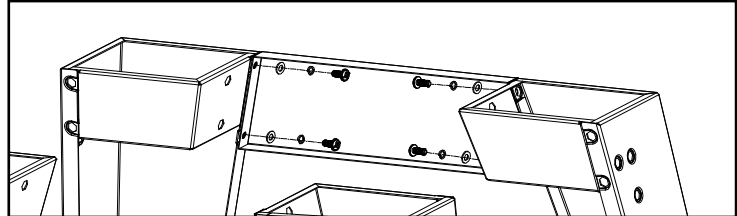
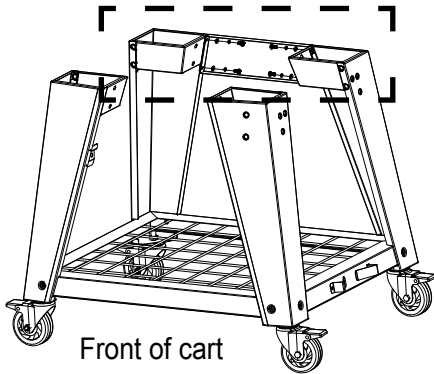
B	Bolt - M6 x 15mm	8	
F	Flat Washer Ø 6.2 x 13mm	8	
G	Spring Washer Ø 6.2mm	8	

ASSEMBLY INSTRUCTIONS

STEP 5

Attach Cart Rail - back (11) to the back legs. **(Cart back rail does not have magnets.)**

Fasten each end of cart rail as shown: thread Spring Washers (F) then Flat Washers (G) onto the Bolts (A); then insert the bolts through the rail ends and screw the bolts firmly into the legs.



Hardware needed for this step:			
A	Bolt - M6 x 15mm	4	
F	Spring Washer Ø 6.2mm	4	
G	Flat Washer Ø 6.2 x 13mm	4	

Ensure rail is attached with 4 bolts, spring washers and flat washers, and **tighten all bolts firmly.**

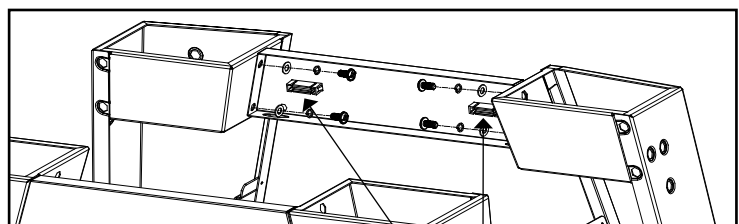
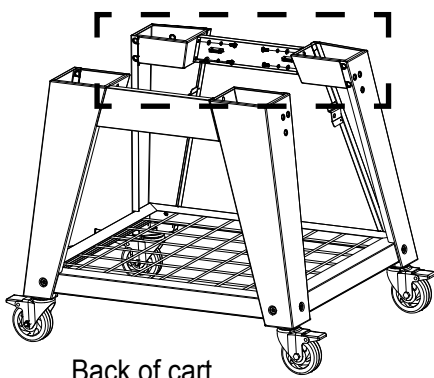
STEP 6

Attach Cart Rail - front (15) to the front legs. **(Cart front rail has magnets.)**

Fasten each end of cart rail as shown: thread Spring Washers (F) then Flat Washers (G) onto the Bolts (A); then insert the bolts through the rail ends and screw the bolts into the legs.

DO NOT TIGHTEN FULLY.

These bolts will be tightened fully when assembling the condiment shelf (Step 11).



Hardware needed for this step:			
A	Bolt - M6 x 15mm	4	
F	Spring Washer Ø 6.2mm	4	
G	Flat Washer Ø 6.2 x 13mm	4	

Magnets

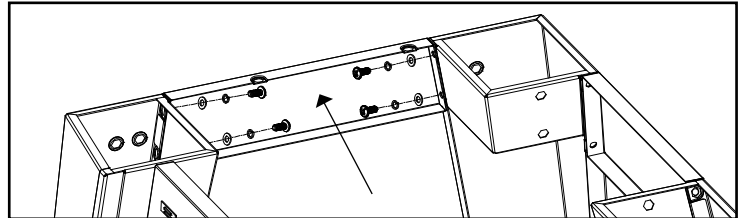
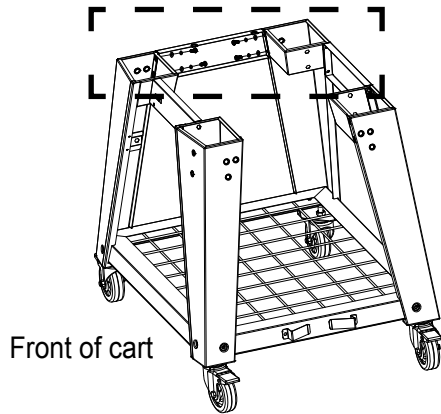
Ensure rail is attached with 4 bolts, spring washers and flat washers. **Don't fully tighten yet.**

ASSEMBLY INSTRUCTIONS

STEP 7

Attach Cart Rail - left side (18) to the left side front and back legs.

Fasten each end of cart rail as shown: thread Spring Washers (F) then Flat Washers (G) onto the Bolts (A); then insert the bolts through the rail ends and screw the bolts firmly into the legs.



NOTE: Cart Rail - left side **DOES NOT** have centre holes

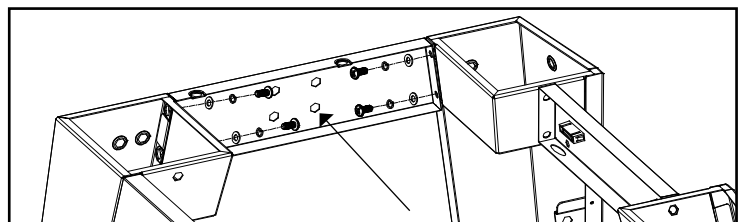
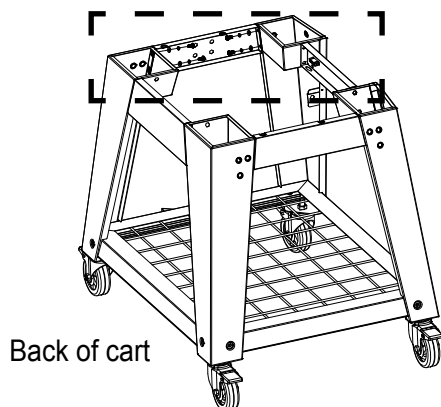
Hardware needed for this step:			
A	Bolt - M6 x 15mm	4	
F	Spring Washer Ø 6.2mm	4	
G	Flat Washer Ø 6.2 x 13mm	4	

Ensure rail is attached with 4 bolts, spring washers and flat washers, and **tighten all bolts firmly**.

STEP 8

Attach Cart Rail - right side (12) to the right side front and back legs.

Fasten each end of cart rail as shown: thread Spring Washers (F) then Flat Washers (G) onto the Bolts (A); then insert the bolts through the rail ends and screw the bolts firmly into the legs.



NOTE: Cart Rail - right side has **4 CENTRE HOLES**
(for gas cylinder hook)

Hardware needed for this step:			
A	Bolt - M6 x 15mm	4	
F	Spring Washer Ø 6.2mm	4	
G	Flat Washer Ø 6.2 x 13mm	4	

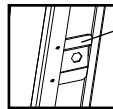
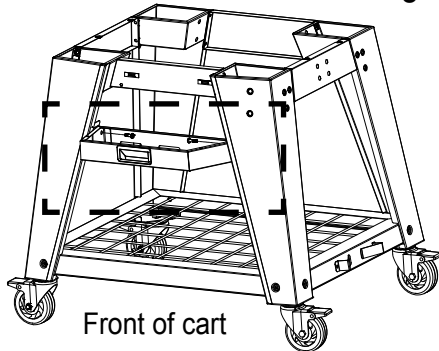
Ensure rail is attached with 4 bolts, spring washers and flat washers, and **tighten all bolts firmly**.

ASSEMBLY INSTRUCTIONS

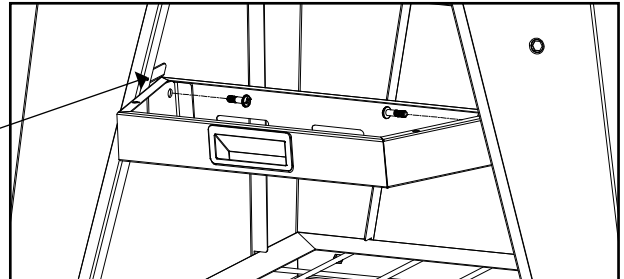
STEP 9

Attach Condiment Shelf (16) to the front legs.

Insert one Shoulder Bolt (D) through the hole on each side of the condiment shelf and screw the bolt into the bracket on each leg.



Bracket



Hardware needed for this step:

D	Shoulder Bolt - M6 x Ø 8mm	2	
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Ensure condiment shelf is attached with a bolt on each side.
Tighten bolts firmly, but do not overtighten.

STEP 10

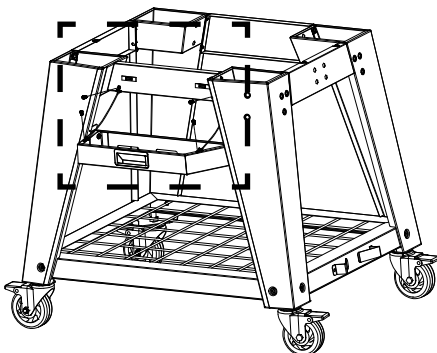
With condiment shelf open, attach Wire Stays (21) to condiment shelf.

Insert one Bolt (C) through loop of wire stay and screw bolt into one side of condiment shelf as shown. Do not tighten fully.

Insert another bolt through loop at other end of wire stay and screw into front of cart rail.

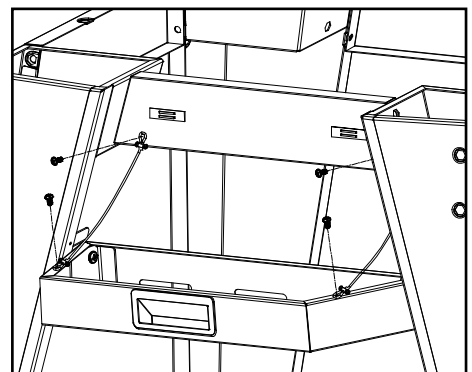
Repeat on other side.

When both wire stays are attached, press down on open condiment shelf and make sure wire stays are straight, then tighten bolts firmly.



Hardware needed for this step:

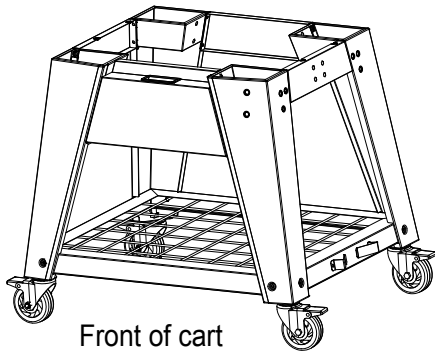
C	Bolt - M4 x 12mm	4	
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ASSEMBLY INSTRUCTIONS

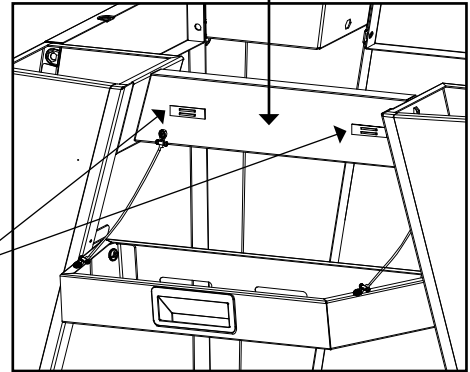
STEP 11

- Close condiment shelf and check that inside top edge of shelf closes firmly onto both magnets on cart rail. Condiment shelf must close onto both magnets or it could fall open.
- If condiment shelf does not close firmly onto both magnets, jiggle the cart rail until it does (if necessary you may need to loosen the bolts you inserted in Step 6).

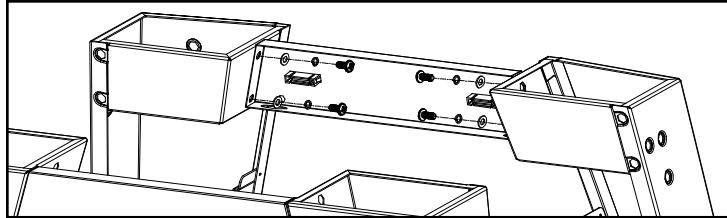


If condiment shelf does not close firmly onto both magnets, make sure cart rail bolts are loose, then jiggle and reposition cart rail until shelf closes firmly on both magnets

Magnets



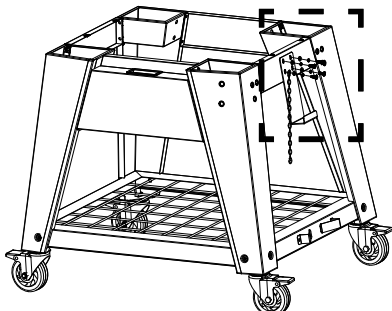
- Once the shelf is closing firmly on both magnets, **KEEP THE SHELF CLOSED** and firmly tighten the cart rail bolts you inserted in Step 6. **Tighten all bolts firmly.**



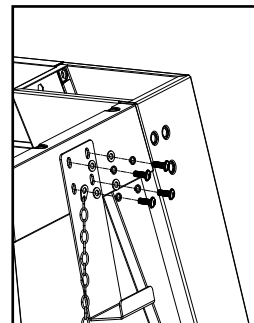
STEP 12

Attach Gas Cylinder Hook (13) and Safety Chain (27) to right side of cart assembly.

Thread Spring Washers (F) then Flat Washers (G) onto the Bolts (A); then insert three of the bolts through the holes in the gas cylinder hook and screw the bolts firmly into the side rail. Thread the washer end of the safety chain onto the fourth bolt before inserting the bolt through the gas cylinder hook and screwing the bolt into the side rail.



Hardware needed for this step:			
A	Bolt - M6 x 15mm	4	
F	Spring Washer Ø 6.2mm	4	
G	Flat Washer Ø 6.2 x 13mm	4	

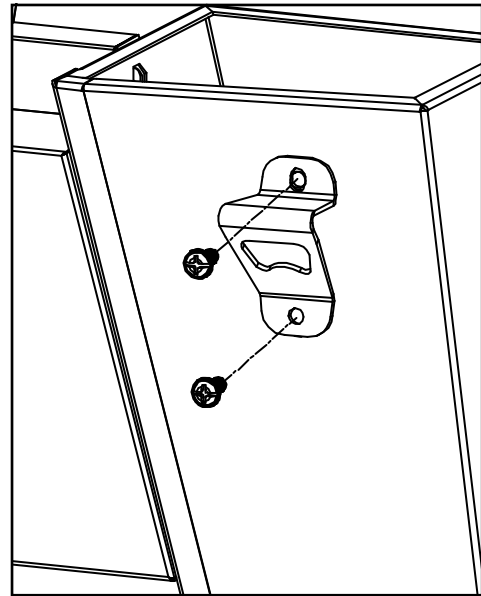
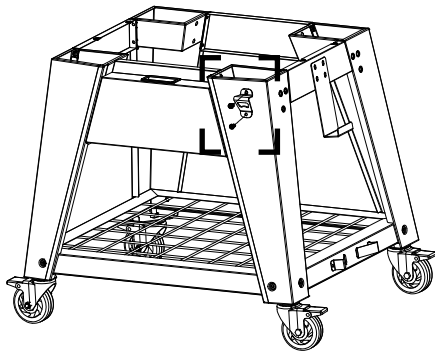


Ensure gas cylinder hook is attached with 4 bolts, spring washers and flat washers, and **tighten all bolts firmly.**

ASSEMBLY INSTRUCTIONS

STEP 13

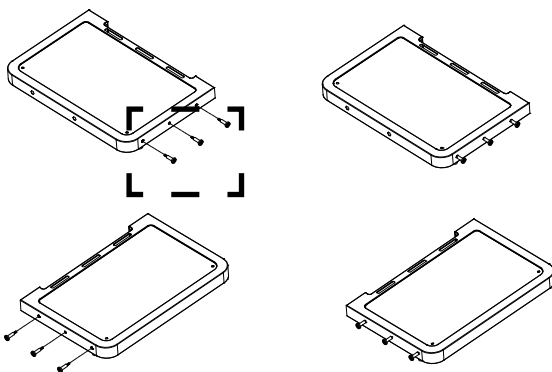
Attach Bottle Opener (14) to front right leg with 2 Bolts (A) as shown. **Tighten all bolts firmly.**



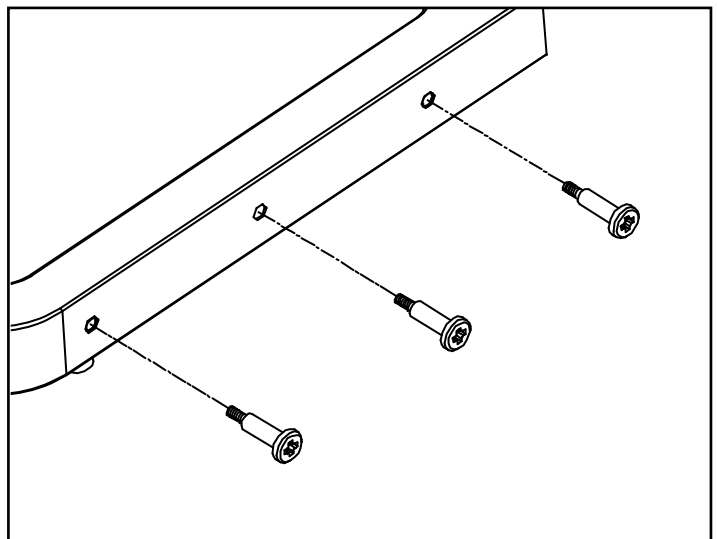
Hardware needed for this step:			
A	Bolt - M6 x 15mm	2	

STEP 14

Attach 3 Tool Hooks (7) to a front edge of each Side Shelf (6, 24). NOTE: Each side shelf is the same and has holes for tool hooks on both opposite edges; so be sure to attach the tool hooks to the shelf edges that will face the front of the barbecue.



Tighten all tool hooks firmly.

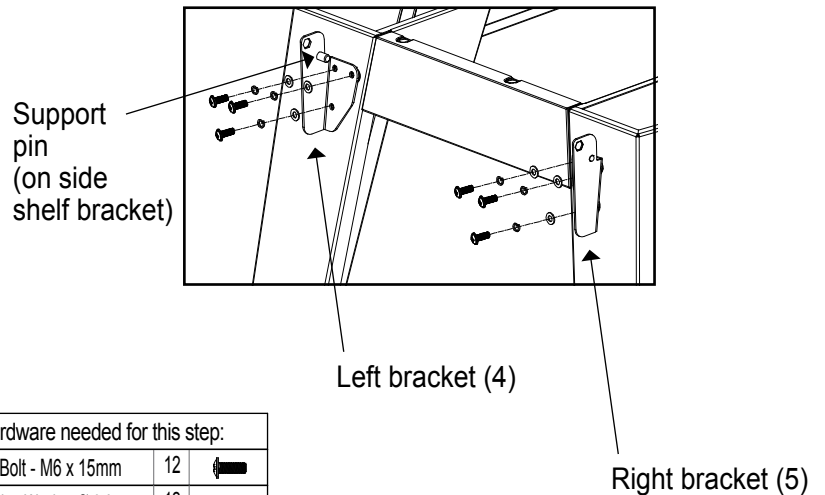
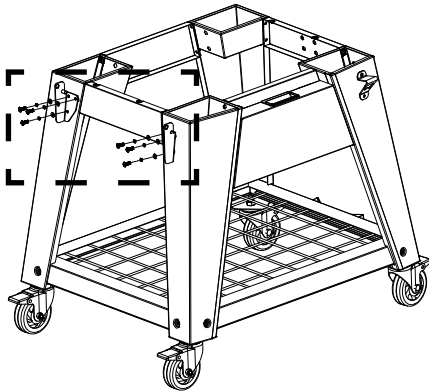


ASSEMBLY INSTRUCTIONS

STEP 15

Attach Side Shelf Brackets (4, 5) to cart assembly.

- a) Fasten Side Shelf brackets to cart assembly as shown: thread Spring Washers (F) then Flat Washers (G) onto the Bolts (A); then insert the bolts through side shelf brackets and screw the bolts firmly into the legs. **NOTE: Support pins must face inward.** Fasten the remaining side shelf brackets on the opposite side of the cart the same way.



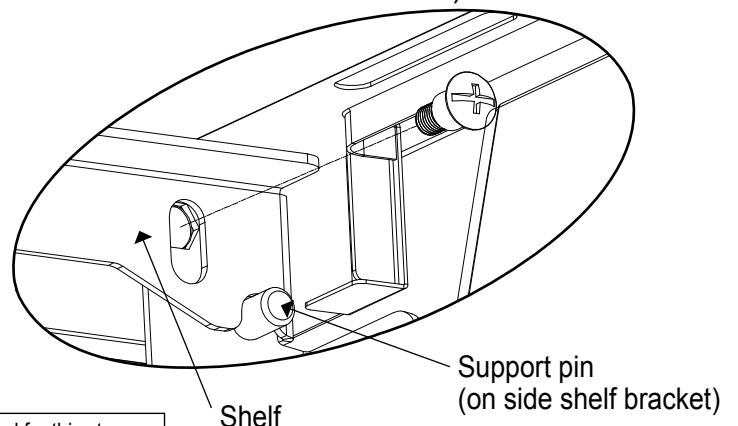
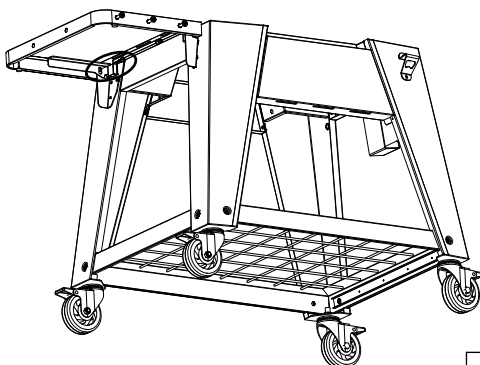
Hardware needed for this step:			
A	Bolt - M6 x 15mm	12	
F	Spring Washer Ø 6.2mm	12	
G	Flat Washer Ø 6.2 x 13mm	12	

Ensure each support is attached with 3 bolts, spring washers and flat washers, and **tighten all bolts firmly.**

STEP 16

Attach Side Shelves (6, 24) to side shelf brackets.

- a) With the tool hooks facing the front of the cart assembly, rest one shelf on the side shelf brackets as shown: **NOTE:** notches on underside of shelf must rest on shelf bracket support pins.
- b) Hold side shelf level, then reach under the shelf and insert a Shoulder Bolt (B) through the left hole in the shelf and screw the bolt firmly into the side shelf bracket on the right leg (keep shelf level so that the hole in the shelf aligns with the hole in the side shelf bracket). **Tighten the bolt firmly.**



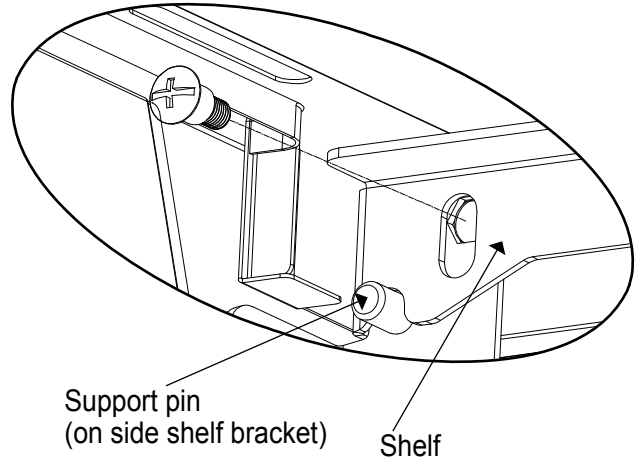
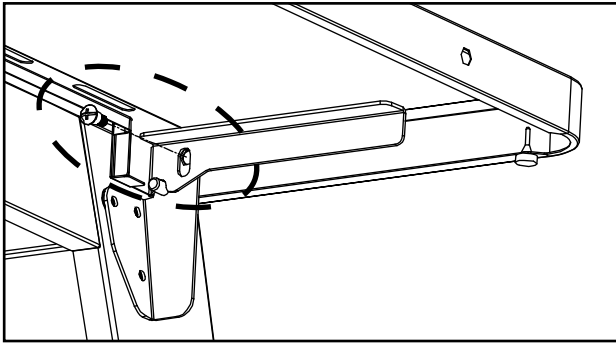
Hardware needed for this step:			
B	Shoulder Bolt - M6 x Ø 7.5mm	4	

ASSEMBLY INSTRUCTIONS

STEP 16 (continued)

- c) Repeat assembly step b) on shelf bracket attached to front leg (shown below): hold side shelf level, then reach under the shelf and insert a Shoulder Bolt (B) through the hole in the side shelf and screw the bolt firmly into the side shelf bracket attached to the front leg.

Tighten the bolt firmly.

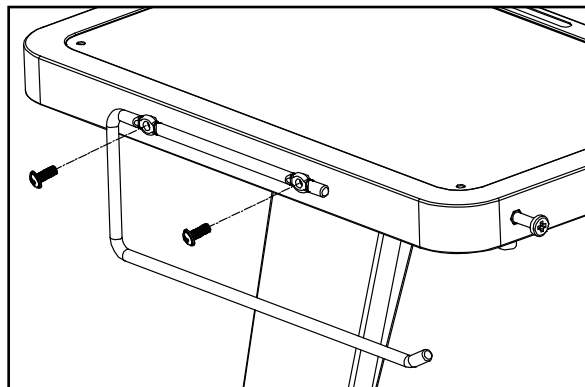
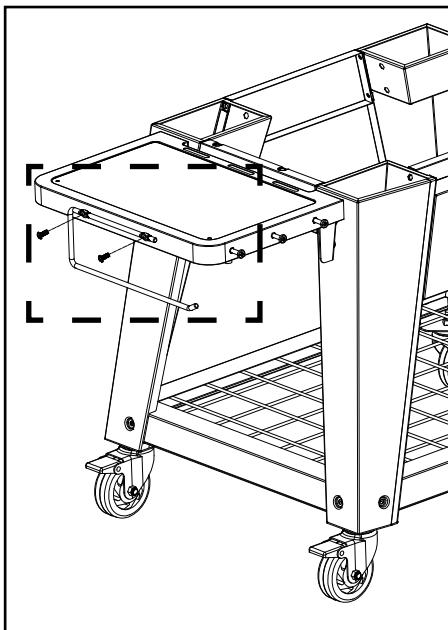


- d) Select right side shelf and rest it on the shelf shelf brackets attached to the right side of the cart assembly. Repeat steps b) and c) to fasten right side shelf to the cart assembly.

Tighten the bolt firmly.

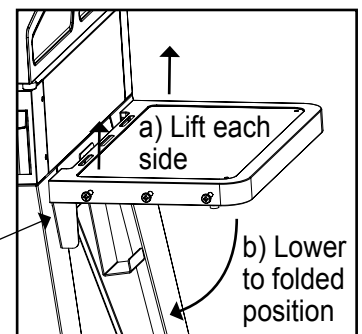
STEP 17

Attach Paper Towel Holder (23) to left edge of left side shelf by inserting 2 Bolts (A) through holes in paper towel holder. Align ends of bolts with holes in side shelf and **tighten all bolts firmly.**



Hardware needed for this step:			
A	Bolt - M6 x 15mm	2	

Once installed, side shelves can be folded down by a) lifting shelf up on each side, then b) lowering shelf into the folded position

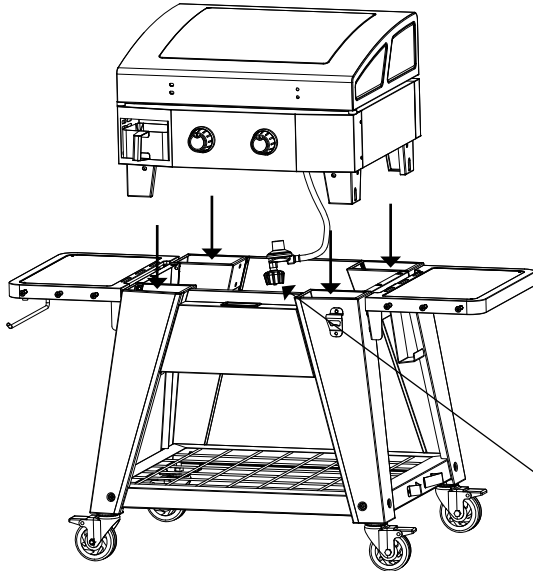


ASSEMBLY INSTRUCTIONS

STEP 18

Place Firebox and Hood (3) on cart.

Ensure all packaging materials are removed from Firebox and Hood assembly (including on and around the regulator and hose fitting).



With help from another person, lift the firebox and place it carefully on the cart.

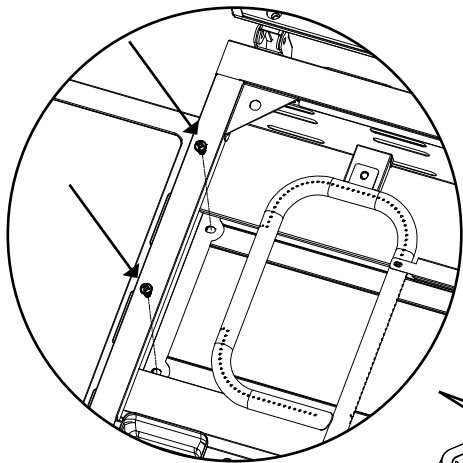
When lifting the firebox the hose and regulator should hang freely from the bottom of the firebox.

When placing firebox on cart, ensure all 4 feet are located inside the cart legs, and that the hose and regulator hang down freely behind the condiment shelf.

Hose and regulator must hang down freely behind the condiment shelf when firebox is placed on cart. Do not allow hose to become trapped between the firebox and the cart frame.

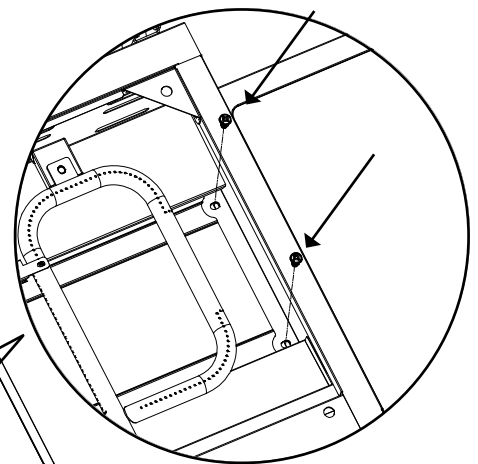
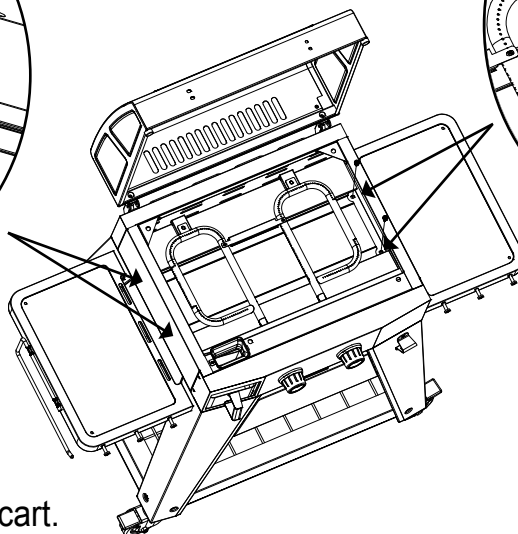
STEP 19

Fasten firebox to cart.



- a) Open hood and locate holes inside bottom of firebox (next to left P-burner). Ensure holes are aligned with holes on cart.

Insert a Bolt (A) through each hole and fasten both bolts securely to cart.



- b) Locate holes inside bottom of firebox (next to right P-burner). Ensure holes are aligned with holes on cart.

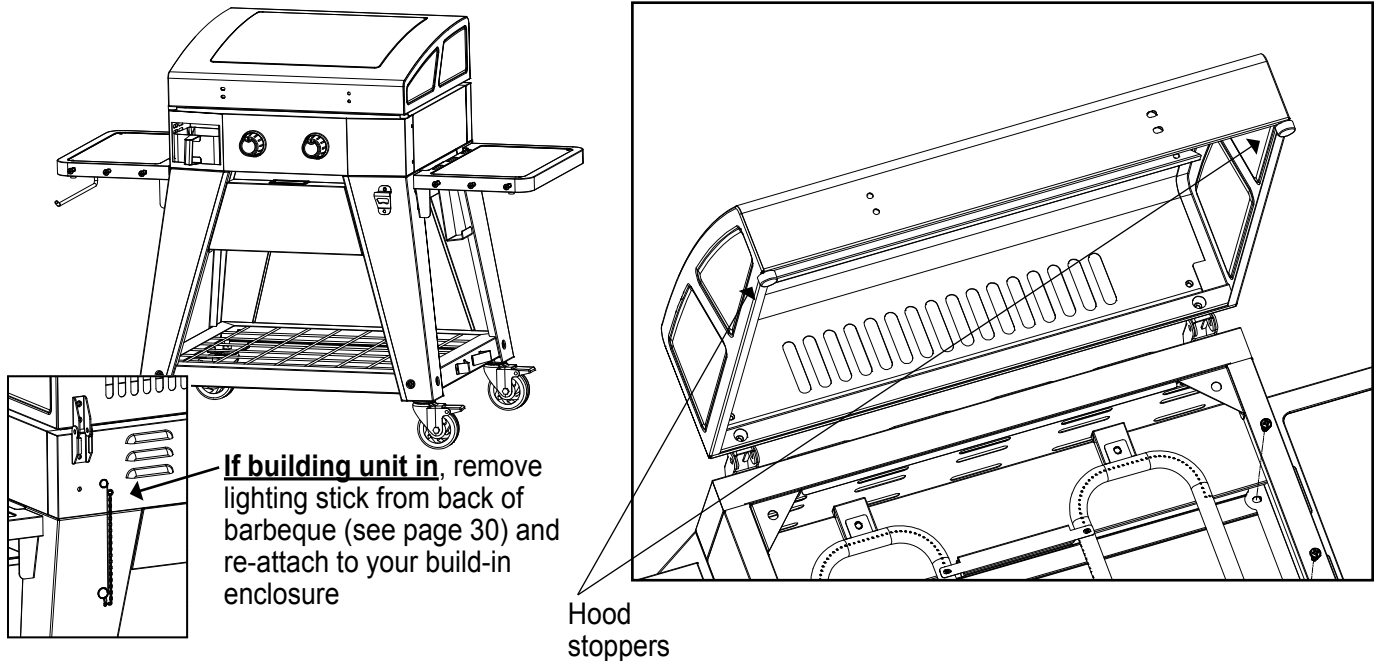
Insert a Bolt (A) through each hole and fasten both bolts securely to cart. **Tighten all bolts firmly.**

Hardware needed for this step:			
A	Bolt - M6 x 15mm	4	

ASSEMBLY INSTRUCTIONS

STEP 20 - NOTE: If building in, refer to pages 5 - 7 first

Close the hood, making sure both front corner stoppers are attached to the corners of the hood. If either stopper is missing, spares are included in the hardware pack. To insert a stopper, screw clockwise into the hole on the front corner of the hood.

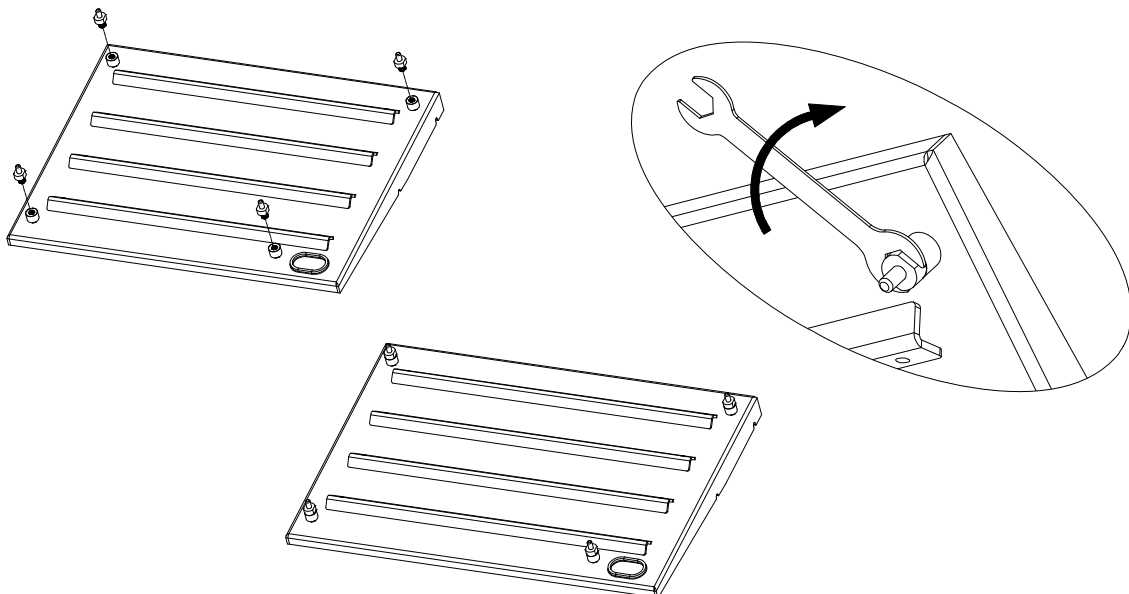


STEP 21

Screw leveling feet (22) into Griddle (25).

With help from another person, turn the griddle upside down and screw one foot into each corner of the griddle. Use the included spanner, or tighten manually.

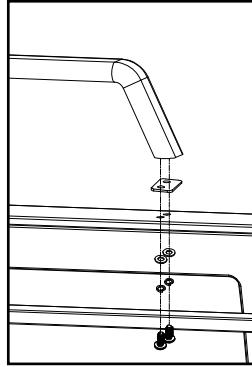
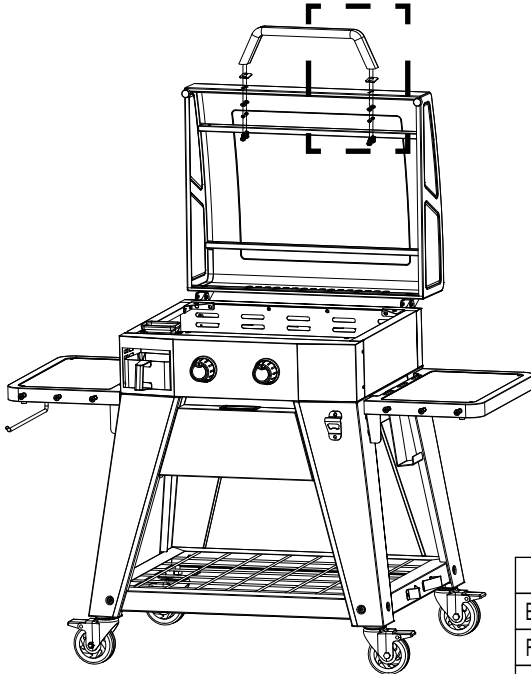
Do not overtighten the feet - you may need to readjust them once you place the griddle on the firebox and after you have used the barbecue a few times.



ASSEMBLY INSTRUCTIONS

STEP 22

Attach Hood Handle (1) and Hood Handle Insulation Pads (2) to Hood.



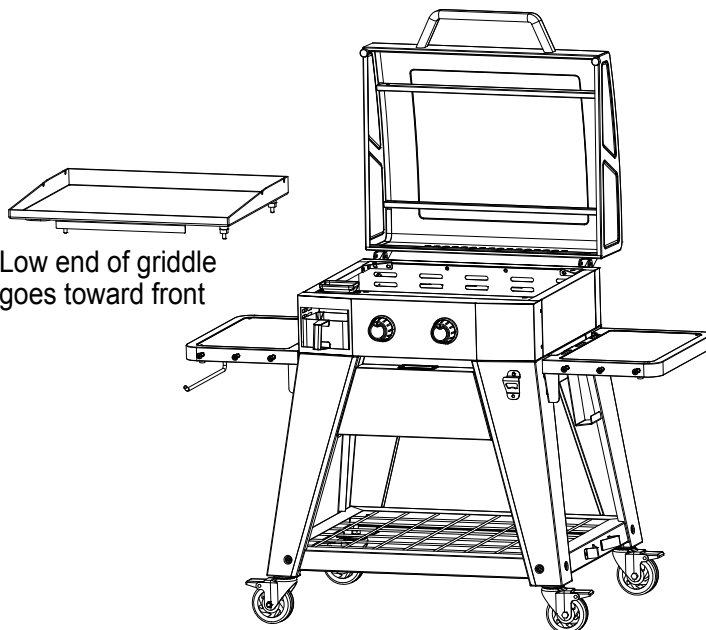
- Fasten each end of handle as shown: thread Spring Washer (F) and Flat Washer (G) onto the Bolt (E); then insert bolt through hole in hood.
- Place insulation pad onto the end of the bolt, then screw bolt firmly into handle end.
- Repeat a) and b) above to screw in second bolt to fasten handle, then repeat on other end of handle.

Hardware needed for this step:			
E	Bolt - M6 x 20mm	4	
F	Spring Washer Ø 6.2mm	4	
G	Flat Washer Ø 6.2 x 13mm	4	

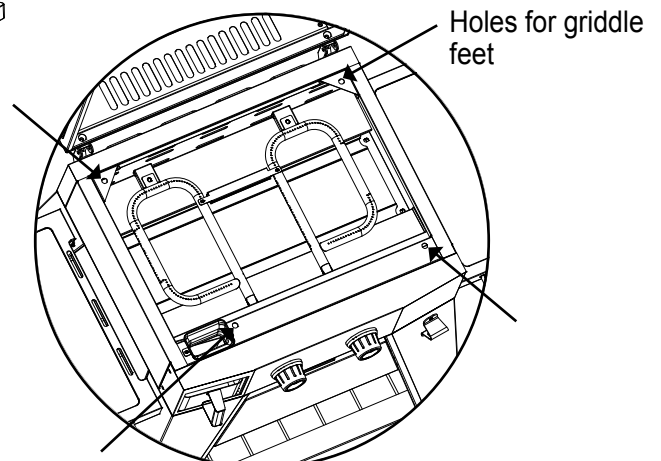
NOTE: Do not attach handle to hood without insulation pad

STEP 23

Place Griddle (25) on firebox (**only do this with another person's help and after the leveling feet have been installed (see Step 21).**)



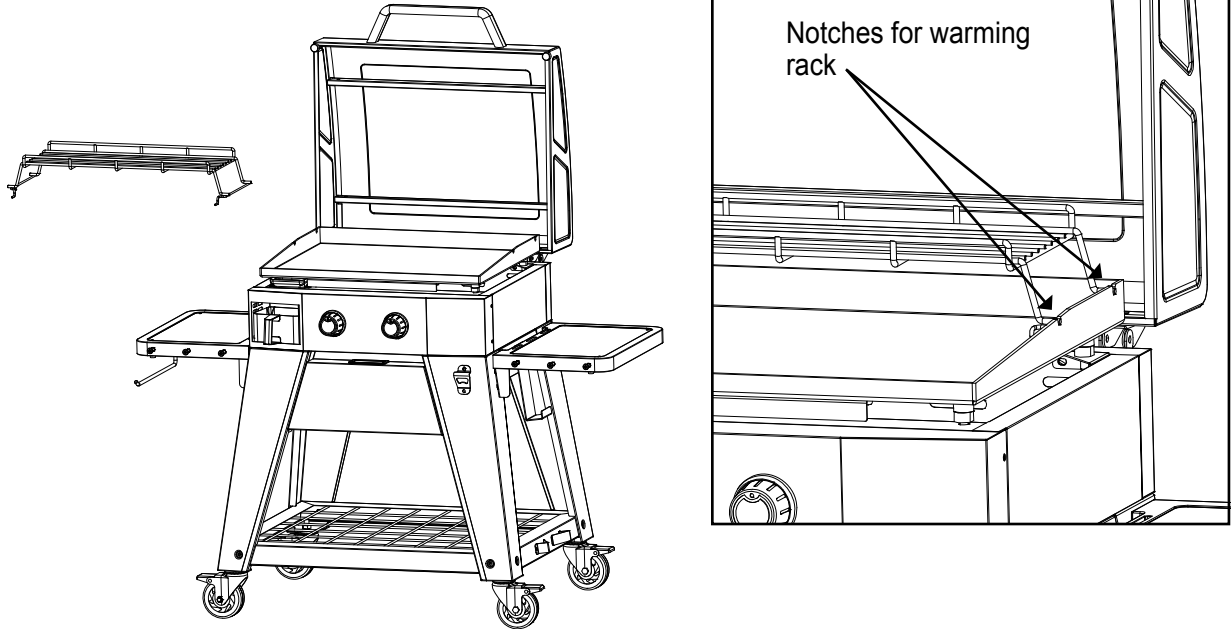
- With another person's help, lift the griddle and turn it right way up.
- Carefully lower griddle onto firebox, ensuring feet on underside of griddle are each inserted into the holes at the corners of the firebox.



ASSEMBLY INSTRUCTIONS

STEP 24

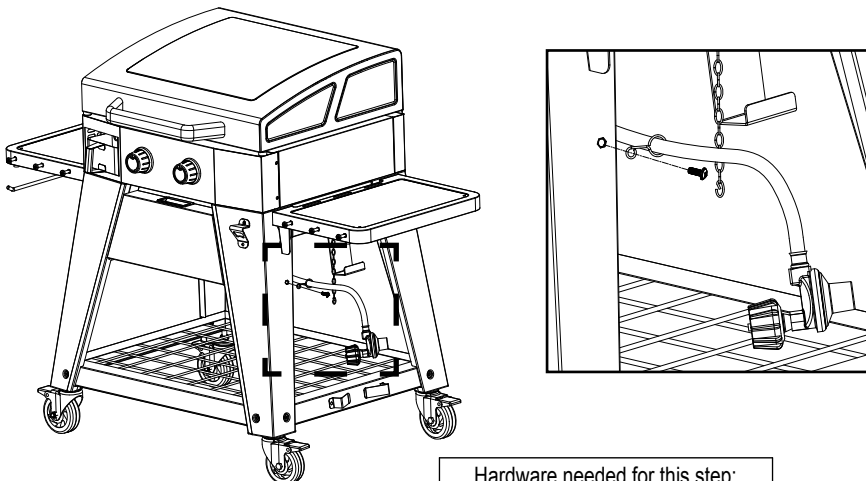
Place Warming Rack (26) on back of griddle using the notches on the griddle as a location guide.



NOTE: Warming rack can be stored on the back of the barbeque, or in the hood.
See “**Setting up and using your griddle**” on the following page.

STEP 25

Fasten Gas Hose Clip to front right leg of cart using Bolt (A) as shown:



- a) Gas hose clip is pre-attached to gas hose.
- b) Insert bolt through small end of clip and fasten to front right leg as shown.

Tighten bolt firmly.

Hardware needed for this step:			
A	Bolt - M6 x 15mm	1	

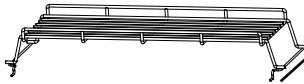
SETTING UP AND USING YOUR GRIDDLE

Storing the warming rack

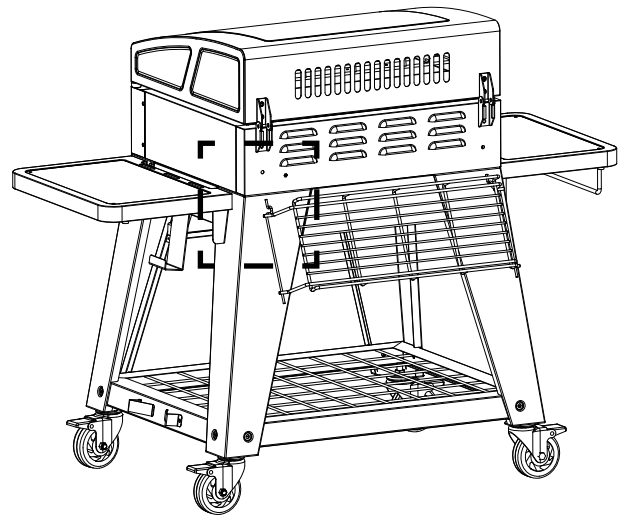
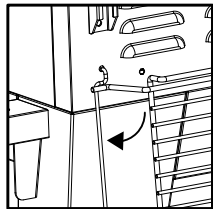
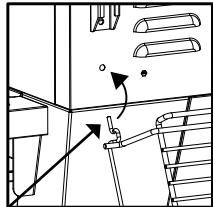
The warming rack can be stored 2 ways: 1) on the back of the barbeque, or 2) in the hood.

- 1) If not using the warming rack during your cook, it can be stored on the back of the barbeque as shown below. You may also find this is a convenient way to store the warming racks between uses:

- a) Stand facing the back of the barbeque and hold warming rack level, then insert extensions at front of rack into holes as shown.



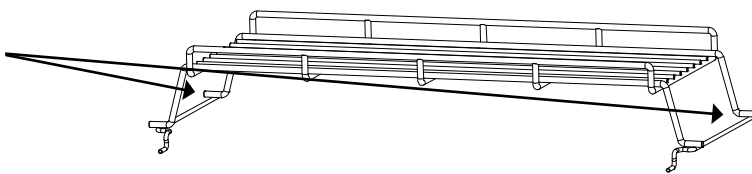
- b) When extensions are fully inserted into holes, gently lower rack until it rests against the back of the barbeque.



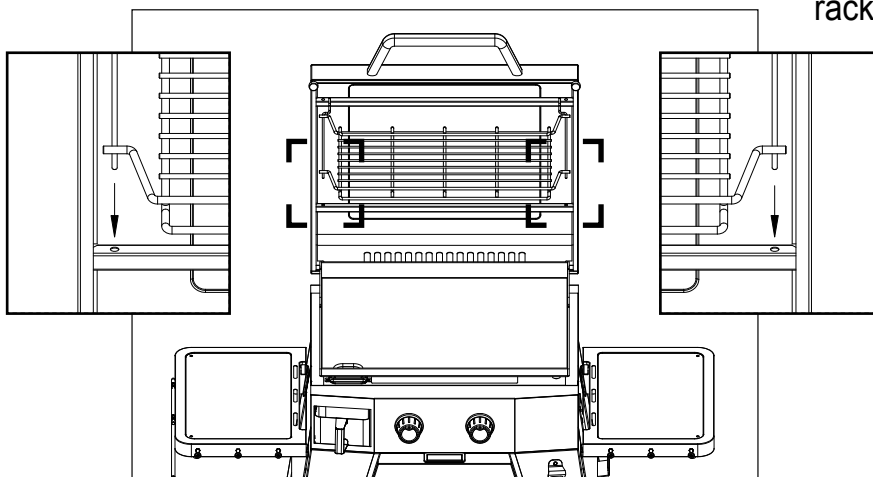
NOTE: When the barbeque is not in use, it is **NOT** recommended to store the rack on the back of the barbeque unless it is stored in a dry, covered area.

- 2) Between uses, the warming rack can be also stored inside the hood.
Insert extensions on back end of warming rack into holes on hood rail as shown below:

Only the rear extensions of the warming rack fit in the hood



- a) Open hood and remove rack. Hold it upside down with the rear extensions facing away from you.
- b) Insert rear extensions of rack into holes in hood rail.



NOTE: To avoid damage to rack or hood, **ALWAYS REMOVE** rack from hood storage position before lighting barbeque, or when cooking.

SETTING UP AND USING YOUR GRIDDLE

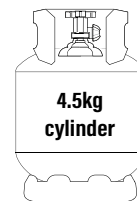
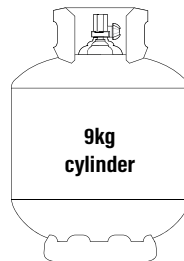
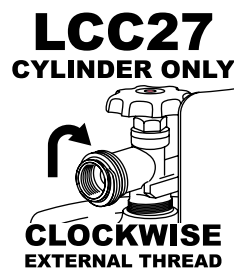
Connecting and disconnecting the gas cylinder

GAS REGULATOR AND TYPE

- If you are using **Natural Gas** or connecting to a **reticulated supply**, refer to details at the start of this manual under “**Checking the gas type and supply**” (Page 8).
- If you are using a portable LPG gas cylinder, this barbeque shall only be used with propane from cylinders complying with AS2469 and AS2030.
- To ensure maximum performance a portable gas cylinder of maximum 9kg and minimum of 4.5kg is recommended.
- The regulator supplied should be firmly tightened but care must be taken not to over-tighten the connections.
- The regulator supplied is the correct regulator for this appliance. It is recommended to inspect the hose before each use and to replace the hose and regulator every 2-3 years.
- DO not attempt to connect gas to a barbeque that is not secure in a frame or cart.

SECURING THE GAS CYLINDER (when mounted to cart)

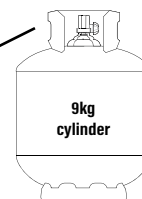
- If you are using a portable ULPG gas cylinder, you will need a standard barbeque ULPG cylinder with external valve threads (LCC27 cylinder connection).



- When using the cart, ensure barbeque is securely assembled to cart before attempting to connect the gas cylinder.
- Hang the filled LPG cylinder on gas cylinder hook located on the right side of the cart, so that the cylinder rests between the angles on the bottom rail of the cart.



Hang the top (COLLAR) of the gas cylinder on the gas cylinder hook



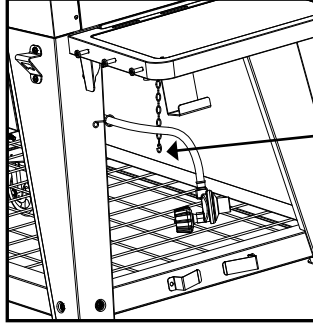
When the gas cylinder is hanging on the hook, the body of a 9kg gas cylinder will rest between the metal angles
(The base of a 4.5kg gas cylinder will rest between the angles)

SETTING UP AND USING YOUR GRIDDLE

Connecting and disconnecting the gas cylinder (continued)

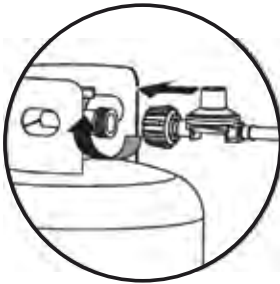
SECURING THE GAS CYLINDER (for cart and tabletop locations)

- **TABLETOP:** If you are installing the barbeque on a non-combustible tabletop surface and placing the gas cylinder on the ground, you must use an extra Safety Chain (29) to secure the cylinder to the barbeque and prevent the gas hose from being stretched.

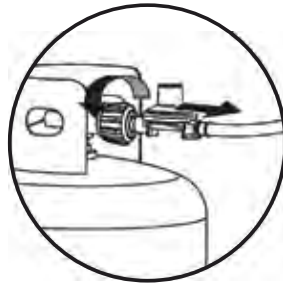


- **IF YOU ARE USING THE CART:** When you have positioned the gas cylinder on the hook, loop the free end of the safety chain through the cylinder collar and secure free end onto chain. This will prevent the gas hose from being stretched.

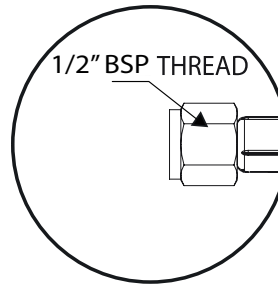
CONNECTING THE GAS CYLINDER



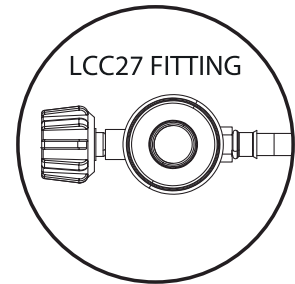
A. To connect cylinder, screw end of hose tightly onto cylinder in a clockwise direction.



B. To disconnect cylinder, turn end of hose in an anticlockwise direction



GAS HOSE
Manifold connection
(factory fitted to barbeque)



GAS HOSE
Regulator connection
(to ULPG cylinder)

- DO not attempt to connect gas to a barbeque that is not secure in a frame or cart, or not mounted on a stable, non-combustible surface.
- Before connecting the cylinder, remove any debris in or around the head of the gas cylinder, regulator valve, burner heads and burner ports. Use a brush to clean burner ports if necessary. Ensure there are no naked flames in close proximity when connecting cylinder.
- When using the cart, ensure barbeque is securely assembled to cart before attempting to connect the gas cylinder. Position and keep gas hose away from cooking fats and grease that may drip, and away from surfaces and parts that may become hot.
- DO NOT USE AN ADAPTER AT THE CYLINDER CONNECTION.
- Turn gas 'OFF' at the cylinder supply valve whenever the barbeque is not in use.
- NEVER connect the barbeque to a gas cylinder that is damaged, dented or has been dropped.
- When connected to the barbeque, the gas cylinder should not be exposed to direct sunlight.
- Stored or spare gas cylinders should not be left exposed to direct sunlight.
- For storage and cylinder exchange, disconnect the cylinder only. Do not disconnect the hose from the barbeque. When disconnecting cylinder, ensure control knobs are 'OFF'.
- Ensure gas cylinder is inspected and tested regularly (the inspection due date can generally be found on the cylinder collar).
- **Should there be any concern in making the correct regulator connection please contact the customer service number listed in this user guide (see last page).**

OPERATING INSTRUCTIONS

Checking the burner connections

1. **SEE FIGURE 1** at right (You will need to look under the barbeque firebox to see these parts).
2. Make sure the regulator hose is securely fastened to the cylinder and to the manifold (under the firebox).
3. Visually check the connection between the burner/venturi tubes and the valve orifices. Make sure the burner/venturi tubes are fitted over the valve orifices.

WARNING! ⚠ Failure to inspect these connections or follow these instructions could cause a fire or an explosion which can cause death, serious bodily injury or damage to property.

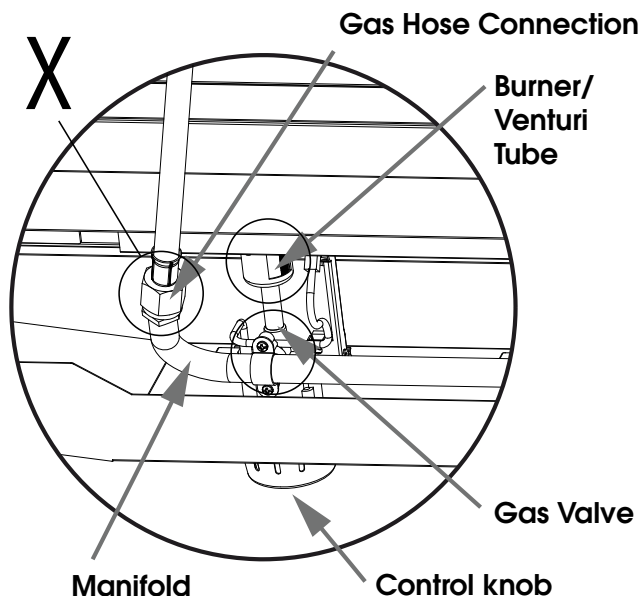


FIGURE 1
VIEW FROM UNDERNEATH FIREBOX
(Hose connection leak test location is marked with an 'X')

Precautionary leak test

NOTE: If you have a wall connection, before conducting this test, ensure the bayonet fitting is connected and the stop valve opened.

1. Make about 60mL of leak detection solution by mixing one part dish washing liquid with three parts water.
1. Make sure control knobs are in the '**OFF**' position.
2. Connect ULPG cylinder (see previous page).
3. Turn ULPG cylinder valve to '**OPEN**'.
4. **Use a spoon or spray bottle to apply the solution you made to all locations marked with an 'X' shown in both Figs. 1 and 2.**
5. Also apply the solution to the gas hose or any copper piping, including any joints or bends in the piping.
6. If any bubbles appear, turn ULPG cylinder valve to '**CLOSED**', reconnect any connections you made, and re-test.
7. If you continue to see bubbles after several attempts, turn ULPG cylinder valve to '**CLOSED**' and disconnect ULPG cylinder (see previous page). Contact customer service for assistance. If you have a bayonet connection, remove the hose from the wall fitting and consult your retailer.

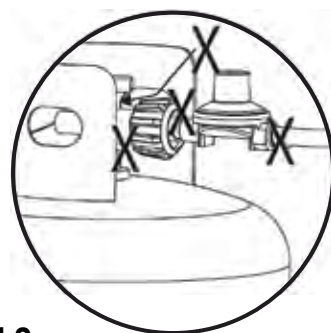


FIGURE 2
(Cylinder connection leak test locations are marked with an 'X')

NEVER use a flame to test for leaks. **DO NOT** use the barbeque until the leak is resolved. Check again for leaks periodically and whenever a refilled or swapped gas cylinder is fitted.

OPERATING INSTRUCTIONS

Lighting instructions

CAUTION! ⚠ HOODS MUST REMAIN OPEN WHEN LIGHTING

Make sure all labels (except warning stickers and data labels), packaging and protective films have been removed from the barbeque. Perform a leak test as previously outlined.

1. Check for obstructions of airflow to the burners. Spiders, webs, insects and debris can clog the burner/ venturi tube. A clogged burner tube can lead to a fire.
2. Ensure control knobs are in the 'OFF' position. Note the 'HI' and 'LO' burner settings (see Fig. 3).
3. If using a portable gas cylinder, make sure the ULPG cylinder is connected correctly and gas hose is not in contact with any surfaces that will become hot (see pages 25 and 26).
5. Open the gas supply valve on the cylinder.
6. Push in and turn control knob anticlockwise to 'HI'. You will hear an ignition 'click' and the burner should light. If it does not, repeat this step up to three times. If the burner still does not light, turn the control knob to 'OFF', wait 5 minutes and repeat lighting procedure.
7. If the igniter does not light the burner, use a long lit match inserted in the ring of the manual lighting stick attached to the back of the barbeque to light the burner (matches are not included). Access the burners by lifting the griddle. Use lighting stick to position lit match near side of burner. Push burner control knob in and turn it to 'HI' and burner should light immediately.
8. If you are unable to light the barbeque, see Troubleshooting Guide (page 37) or contact Customer Care (see page 42).

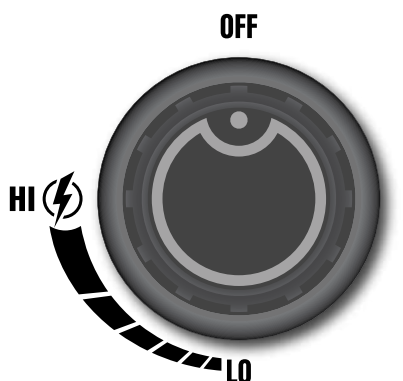


FIGURE 3
Control knob:
'HI', 'LO' and 'OFF' settings

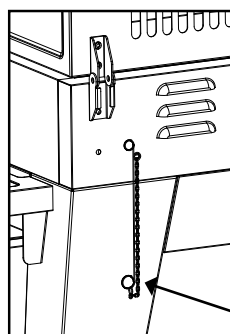
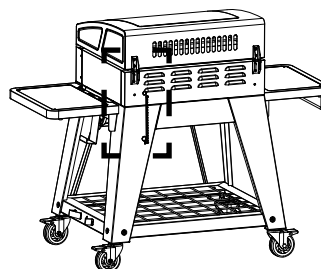


FIGURE 3
Lighting stick
(for manual lighting)



If lighting barbeque manually, unhook lighting stick from back of barbeque and insert match in ring. Light match and hold lit match next to burner, push in that burner control knob and turn it to 'HI' and burner should light immediately.

IF YOU SMELL GAS

DANGER! ⚠ DO NOT ATTEMPT TO OPERATE THE BARBEQUE UNTIL THE CAUSE OF THE GAS SMELL HAS BEEN IDENTIFIED AND ELIMINATED.

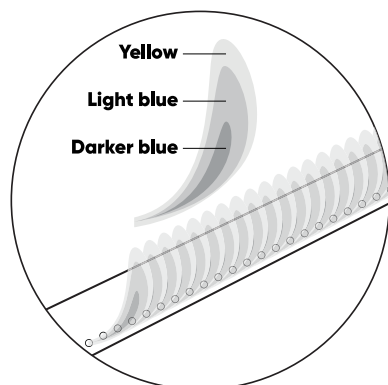
- Immediately isolate the gas supply by turning the gas off at the gas cylinder.
- Extinguish all naked flames.
- Open the hood.
- Ensure that the immediate area is well ventilated to remove any excess gas.
- Check for leaks as described on page 27 under OPERATING INSTRUCTIONS: 'PRECAUTIONARY LEAK TEST'.

If the gas smell continues, do not use. Disconnect gas supply immediately and call customer service.

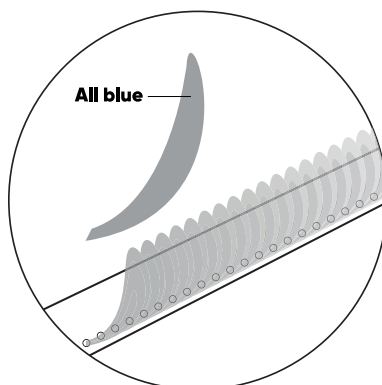
OPERATING INSTRUCTIONS

Lighting instructions (continued)

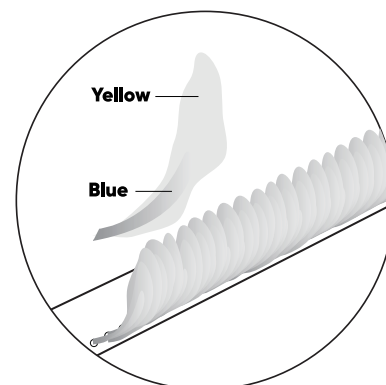
After lighting, observe the burner flame. Make sure all burner ports are lit and flame height and appearance matches correct flame appearance below:



A. Correct - smooth, soft flame with darker blue bottom and yellow tips



B. Incorrect - all blue flame and noisy operation (e.g. popping) indicates that burners need cleaning or replacing



C. Incorrect - uneven flames that are mostly yellow, red or orange means burners need cleaning or replacing, or gas pressure is too low due to a leak or faulty regulator

Additional burners can be lit by following the same Step 6 as described on previous page.

All burners can be adjusted between 'HI' and 'LO' settings by turning the burner control knob between those two settings. To turn burners off, return knob to 'OFF' position.

Special note: "Blowback" is a situation where the flame burns inside the burner, towards the front. It can be recognised by a sharp roaring sound coming from the burner. It is not dangerous unless it is allowed to persist. If this occurs, simply turn the burner off, wait a few seconds, then relight.

WARNING!  WHEN BURNERS ARE TURNED TO 'HIGH', HOOD MUST REMAIN OPEN.

TURNING BARBEQUE OFF

When you've finished cooking, leave the burner controls on 'HI' for a maximum of 5 minutes to burn off excess grease from the griddle. To turn the barbeque off, it is best to turn the cylinder 'OFF' first, and allow all the gas left in the hose to burn off. This will only take a few seconds. Then go back immediately and turn all burner controls to 'OFF'. It is okay to leave the cylinder connected to your barbeque while it's not in use, but it is much safer to turn the gas cylinder valve to 'OFF' when it is not in use.

If your barbeque is connected to Natural Gas or piped LPG, you can simply turn the burner controls to 'OFF'. If you have a hose connection with a shut off valve, it is much safer to turn the gas supply to 'OFF' when the barbeque is not in use.

Note carefully: Failure to follow these shutdown procedures correctly can lead to a hazardous condition.

OPERATING INSTRUCTIONS

First time use and seasoning the griddle

FIRST TIME USE - GRIDDLE BURN-OFF

Before cooking food on your griddle for the first time, it is important to complete a burn-off. Light the griddle, set the burners to 'HI' and run for a minimum of 15 minutes to heat the entire griddle. **Hoods must remain open** during burn-off. See 'Lighting Instructions' on pages 28 and 29.

SEASONING THE GRIDDLE

Your griddle comes with a food safe oil-based coating from the factory, but after the first burn-off it is important to clean and season your griddle **BEFORE cooking food**. The griddle must also be re-seasoned **after each regular use** to prevent rust and extend the life of your griddle so it continues to provide a non-stick cooking surface.

The seasoning of your griddle is a regular, repeat process that must be performed over the life of your griddle to ensure the best, non-stick cooking experience and longest life.

HOW TO SEASON YOUR GRIDDLE

(avoid seasoning during rainy or wet conditions, or where griddle may become wet)

CAUTION!  Use heat resistant gloves when handling hot equipment.

1. You will need the following: Metal scraper or spatula; brush; cooking oil (vegetable oil); paper towel; barbecue stone or steel wool, and a finishing oil such as flaxseed oil.
2. Turn all burners to 'OFF'.
3. After griddle has cooled to the touch, use a metal scraper or spatula to remove any debris from the cooking surface.
4. Wash and dry cooking surface and brush with an even coating of vegetable oil. Remove any excess oil with paper towel.
5. Light the barbecue (see 'Lighting Instructions' on pages 28 and 29) and set all burners to 'HI'. **NOTE: Hoods must remain open during the seasoning process.**
6. Leave all burners on 'HI' for 15 minutes, or until oil just starts smoking.
7. Once oil starts smoking, turn burners 'OFF' and allow the griddle to cool.
8. While still warm to the touch, wipe the griddle surface with paper towel and apply a finishing oil coating with paper towel.
9. Repeat steps 4 - 8 at least once. Discolouration of paper towel is normal. After seasoning, the cooking surface will be visibly darker. This is normal.

NOTE: Between uses and seasonings, you may notice that spots or areas of rust have developed on the griddle surface. If this happens, remove rust with a barbecue stone or steel wool first, then follow steps 3 - 9 above to re-season the griddle.

CAUTION!  **DO NOT** use corn oil when seasoning this barbecue as it contains sugar, which can caramelise and burn onto the surface of the grill.

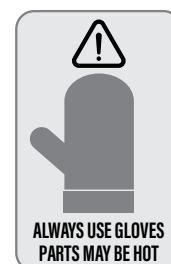
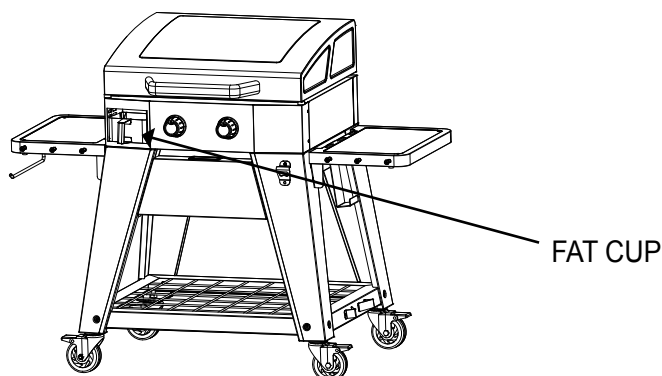
OPERATING INSTRUCTIONS

Tips and techniques

When cooking, follow the below helpful tips and techniques to make the most of your cook:

GREASE MANAGEMENT SYSTEM

The griddle has a drain hole located in the front corner. Scrape excess grease or oil toward the drain hole. Excess grease drains into fat cups located at the front of the barbeque. Empty the fat cups after each cook. Ensure you use gloves or allow the barbeque to cool before emptying.



FOOD SAFETY

Do not mix cooked food with raw food or marinades. Use different trays and utensils for cooked meat and raw meat when carrying food to and from the grill. This will prevent cross-contamination. Each marinade or sauce should have its own container and utensil. Keep hot foods hot (above 60°C / 140°F), and keep cold foods cold (below 3°C / 37°F). Cooked foods should not be left out in room or ambient temperatures for more than an hour. Always refrigerate unconsumed hot foods within two hours of cooking. A marinade should never be saved to use at a later time. If you are going to use it to serve with your meat, be sure to bring it to a boil before serving. Defrost and marinate meats by refrigeration. Do not thaw meat at room temperature or on a counter top. Bacteria can grow and multiply rapidly in warm, moist foods. Wash hands thoroughly with hot, soapy water before starting any meal preparation and after handling fresh meat, fish and poultry.

COOKING PREPARATION

Be prepared. Have fuel, accessories, utensils, and all ingredients you need at the grill before you start cooking. Before lighting the grill, read the entire recipe from start to finish to plan the timing and steps of your cook. A non-slip barbeque floor mat is very useful and protects your deck, patio, or other surface from spills caused by food handling accidents and cooking spatter.

GRILLING TIPS AND TECHNIQUES

Always use a meat thermometer to determine the internal temperature of the foods you are cooking. It's a good idea to put cooked food onto a heated platter, keeping the food warm. Red meats, such as steak and roasts, benefit from resting for several minutes before serving. Resting allows the juices that were driven to the surface by heat to ease back to the center of the meat, adding more flavor. Rest meat by covering lightly (not wrapping) with aluminium foil. Sugar-based sauces are best applied near the end of cooking to prevent burning and flare-ups. Use a set of long-handled tongs for turning meats, and a spatula for turning burgers and fish. Using a piercing utensil, such as a fork, will prick the meat and allow the juices to escape.

CONVERSION FROM LPG TO NATURAL GAS (NG)

Conversion can only be performed by an authorised person.
Installation can only be performed by a licensed gas fitter.

Follow these conversion instructions. NG injectors are factory fitted behind the removable LP injectors.

WHAT YOU NEED:

- Suitable governor, hoses and fittings (supplied separately)
- NATURAL GAS label (included with this instruction manual)
- Injector socket spanners (not supplied)
- One small flat head screwdriver (not supplied)
- Two adjustable spanners (not supplied)
- Leak and pressure check equipment (not supplied)

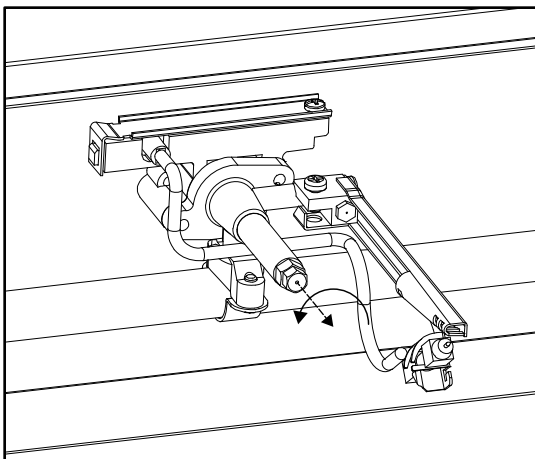
CONVERSION STEPS:

1. Turn the gas supply **OFF** and disconnect barbeque from the gas supply.
2. Remove the griddle and rack where fitted. Remove all burners by releasing the “R” pins from under the back of each burner, and lifting each burner upwards and backwards.
3. Use a socket spanner to remove each LPG injector (located on each valve tip) by turning in an anticlockwise direction as shown in **Figure 1**. Note that each valve is already fitted with 2-stage injectors (natural gas and LPG) as shown in **Figure 3**. Carefully remove each LPG injector as shown in **Figure 2**.

Ensure that the natural gas injectors remain firmly in place.

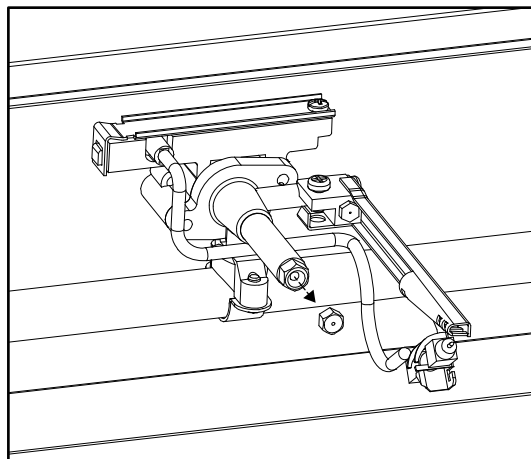
After removing LPG injectors, re-tighten natural gas injectors (if necessary).

FIGURE 1



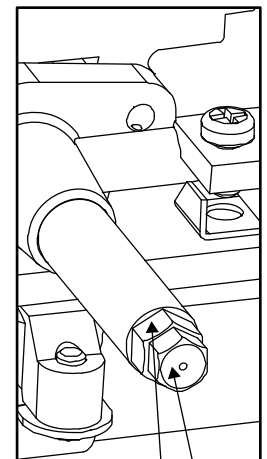
Remove LPG injector from 2-step injector
(diagram shows burner removed)

FIGURE 2



Valve with LPG injector removed
(ensure natural gas injectors remain attached and re-tighten if necessary)

FIGURE 3



Natural gas injector
(behind LPG injector)
LPG injector

CONVERSION FROM LPG TO NATURAL GAS (NG)

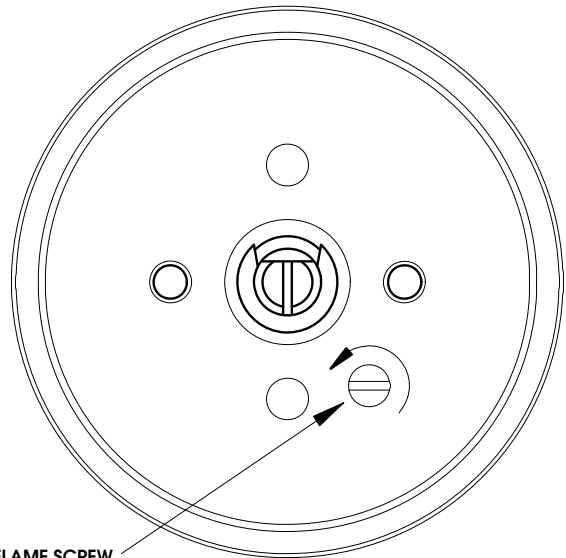
Conversion steps (continued)

4. Reinstall all burners **making sure that each burner is properly engaged onto the valve.**
5. a) Remove the burner control knobs by pulling each knob straight out from the fascia.
b) Remove the control knobs to locate each burner low flame screw as shown in **Figure 4** and adjust for NG by turning three and a half full turns (1,260°) in an anticlockwise direction to fully open the valve for natural gas low flame setting.
c) Replace the burner control knobs by pushing them all the way back onto the valve spindles.

FIGURE 4

Remove control knobs from fascia and turn low flame screw 3.5 turns (anticlockwise) to adjust valve for natural gas low flame setting
(diagram shows control knob removed)

LOW FLAME SCREW
Turn 3.5 turns (1,260° to fully open valve for natural gas use)



6. Using two spanners, remove the LPG hose and regulator assembly, and attach the NG gas connection. Note that the manifold connections are ½" BSP fittings. If your gasfitter is connecting direct to the gas supply with appropriate fittings not using a bayonet, then a NG Regulator (RCV250Q) must be fitted to the appliance. For bayonet connections, use separately supplied NGCK250VJQ NG hose which includes an NG governor.
7. Affix the NATURAL GAS label to the Barbeque in place of the previous UNIVERSAL LPG label. Conduct a full leak test. Conduct a pressure check test with half the burners in use. Conduct a performance test in particular to check the low flame settings on the burners and adjust where necessary so that the flames do not blow out too easily on low settings. Ensure the owner / users are aware of the new gas type and how to operate the appliance. Check the installation meets AS5601 and issue a compliance certificate to the owner.

CONVERSION CAN ONLY BE PERFORMED BY AN AUTHORISED PERSON.

INSTALLATION CAN ONLY BE PERFORMED BY A LICENSED GAS FITTER.

A COMPLIANCE CERTIFICATE MUST BE ISSUED AFTER INSTALLATION.

CARE AND MAINTENANCE

Cleaning your barbeque after each cook

Your barbeque will look better and last longer if you keep it clean. Follow these simple steps.

1. When you've finished cooking, leave the burner controls on '**HI**' for a maximum of 5 minutes to burn off excess grease from the griddle. Hood must remain open when burners are turned to '**HI**'. When finished, turn burners to '**OFF**' and gas cylinder valve or gas supply valve to '**OFF**'.
2. While the cooking surfaces are still warm, wearing appropriate heat resistant gloves, use a metal scraper or spatula to scrape any particles of food or grease remaining on the griddle into the fat cup.
3. Remove any more stubborn accumulations of food or cooking residue with a barbeque stone or steel wool. Wear protective gloves as surfaces and grease may be hot.
4. Once cleaned, and while the griddle is still warm, apply a light coating of vegetable oil or finishing oil (such as flaxseed oil) to the griddle surface. Wipe off any excess with paper towel. This step will help prevent rust spots developing on the griddle.
5. Wipe the inside of the hood, the handle, warming rack, knobs, fascia and side shelves with paper towel to remove any build-up of grease and cooking fats. Use a mild detergent if necessary. Wipe dry all surfaces to remove any excess water and prevent rusting.
6. Close the hood, then remove the fat cup and empty it. Fat cup must be emptied after each use or accumulations of grease could catch fire. Wipe or rinse fat cup and make sure it is thoroughly dried before replacing it back in the fascia.
7. Best practice is to re-season the griddle after each use. See page 30.

NOTE: Abrasive cleaners and oven cleaners will damage this product.

USE ONLY MILD DETERGENTS SUCH AS DISHWASHING LIQUID TO CLEAN THIS PRODUCT. NEVER clean any part of the barbeque in a self-cleaning (pyrolytic) oven.

Other exterior surfaces

When necessary, wash other exterior surfaces such as the cart with hot water and detergent, then rinse and dry. As surfaces age, a light coating of vegetable or flaxseed oil will restore lustre and help to slow deterioration caused by the elements. We suggest using a ventilated barbeque cover to extend the life of the finish. Check suitability with the supplier before using any harsh cleansers.

Always test unknown cleansers or detergents on a small, unexposed section before use.

Caring for stainless steel

Even though stainless steel is remarkably resistant to tarnish and rust relative to ordinary steels, it still needs proper care to avoid corrosion. Corrosion of stainless steel is not warranted as it is dependent on the care and maintenance of the product. If your barbeque is positioned in a more corrosive environment (e.g. near sea air), it will need more attention to care and maintenance to avoid corrosion. We recommend the following: (see over)

CARE AND MAINTENANCE

Caring for stainless steel (continued)

- After use, clean the stainless steel surfaces with fresh water and a soft cloth. This quick and simple task will make a big difference.
- Where light cleaning is needed, a commercially available stainless steel cleaner with a soft cloth should be used.
- To repair minor tea staining or pitting, you can use a light, non-metallic scour pad. It is important that you rub gently directly in line with the natural grain of the stainless steel surface to avoid leaving visible scratch marks. Do not use scouring pads on printed fascia markings.
- Use 3M stainless steel cleaner available for your local Barbeques Galore store to polish and protect all stainless steel surfaces. Follow the manufacturer's instructions on the can. Do not use while the barbeque is on or still hot! This cleaning spray will provide a temporary protective film on the stainless steel.
- Between uses, it is a good idea to leave the barbeque covered to prevent dust and airborne salts settling on the stainless steel surfaces. If left for too long, these particles can act as rust centres. Use a ventilated cover, or place a couple of sponges between the cover and the barbeque to promote ventilation and reduce condensation.
- With a small amount of care, your investment in quality stainless steel will keep its beautiful finish as well as its value for a long time to come.

Burners and ignition ports

Occasionally the burner holes may get clogged with grease and food particles. Leaving the burners on 'HI' for a maximum of 5 minutes with the hood open after you've finished cooking will burn off most of this. However, you should check the burners periodically for any sort of blockage. In particular, you should ensure that the aeration vents are free of insect nests and spider webs. To clean the burners, turn the burners to 'OFF' and disconnect the barbeque from the gas supply. Let the burners cool down, then remove and inspect them. If any of the holes are clogged, gently tap the burner onto a hard surface to remove residue. Use a wire brush to unclog the holes. Then very lightly coat the burners with vegetable oil for ongoing protection.

Occasionally the ignition ports can become blocked by grease or insect webs. Clean with a cotton bud or similar. If the flame thrower injector hole itself is blocked, clean with a very fine wire. Check the flame thrower arm is properly aligned and the spark probe support claw is not blocking gas flow.

Cleaning schedule (normal use)

ITEM	CLEANING FREQUENCY	CLEANING METHOD
Griddle plate	a) After each use b) Between uses	a) Burn off excess, scrub with pad and soapy water, season/finish with vegetable/linseed oil b) Fully re-season when not planning to use for a few weeks (see page 30).
Hood, fascia, warming racks	After each use	Wash/wipe with cloth/pad and mild detergent. Avoid abrasive cleaners. Dry thoroughly.
Grease cup	After each use	Empty, wash/wipe with cloth/pad and mild detergent. Dry thoroughly.
Stainless steel	As needed; more frequently in coastal areas	Damp cloth after each use. Stainless steel cleaner/nylon pad monthly. Cover between uses.
Cart	As needed; more frequently in coastal / exposed areas	Soft cloth with water and mild detergent. Dry thoroughly. Light coating of vegetable oil.
Burners and ignition ports	Every 5-6 uses	Brush holes/openings with wire brush, clear holes with wire/cotton buds. Light oil coating.

CARE AND MAINTENANCE

Storing the barbeque

Your barbeque is designed to be used outdoors. However, just like a car, you will prolong the life of this appliance if you store it out of direct exposure to the elements when not in use.

This can be done in many ways as listed below. Always turn the gas supply to '**OFF**' and turn the barbeque control valves to '**OFF**' when the unit is not in use.

- Use a waterproof, ventilated cover. These are available from most barbeque retailers. Use a ventilated cover, or add a couple of sponges between the cover and the barbeque to promote ventilation and reduce condensation.
- Keep the barbeque in a covered location. If you are storing it in a covered area (e.g. a shed or a garage) then disconnect and keep the cylinder outdoors and away from any other cylinders or any cars, boats, motorcycles or any other vehicles or equipment with combustion engines.
- If you don't intend to use the barbeque for a few months, lightly spray all surfaces with canola oil. This will help protect against corrosion.

Servicing and general maintenance

Remember to turn off and disconnect the gas before any maintenance is carried out.

- If your barbeque uses a flexible hose to connect to the gas, check the hose assembly at least once a year. If it appears worn or cracked, have it replaced.
- We recommend having your barbeque checked by an authorised service agent every 5 years. This is to ensure there are no leaks and that all components are still functioning correctly.
- If you use a portable LPG gas cylinder, you will need to have the cylinder serviced or replaced every ten years. The date of the last service should be stamped on the neck of the bottle.

Replacing the hose: If there are any signs of wear or cracking in the barbeque hose, you need to replace it immediately. Ensure you replace it only with the correct hose and regulator purchased from Barbeque Galore to ensure proper gas connection compatibility.

We recommend replacing the hose and regulator every 2-3 years.

Connect the nut of the hose to the same gas inlet of the barbeque that the old one was connected to. Use two spanners to tighten it properly: one to hold the inlet, and one to turn the hose nut. Do not use sealing tape. The connection is designed to seal properly without it. Always perform a leak test after replacing the gas hose. See Precautionary leak test (page 27).

Replacing the burners: Occasionally you will need to remove the burners for cleaning, adjustment or replacement. If required, only use correct replacement parts available from your local Barbeques Galore store. See Spare Parts (page 38).

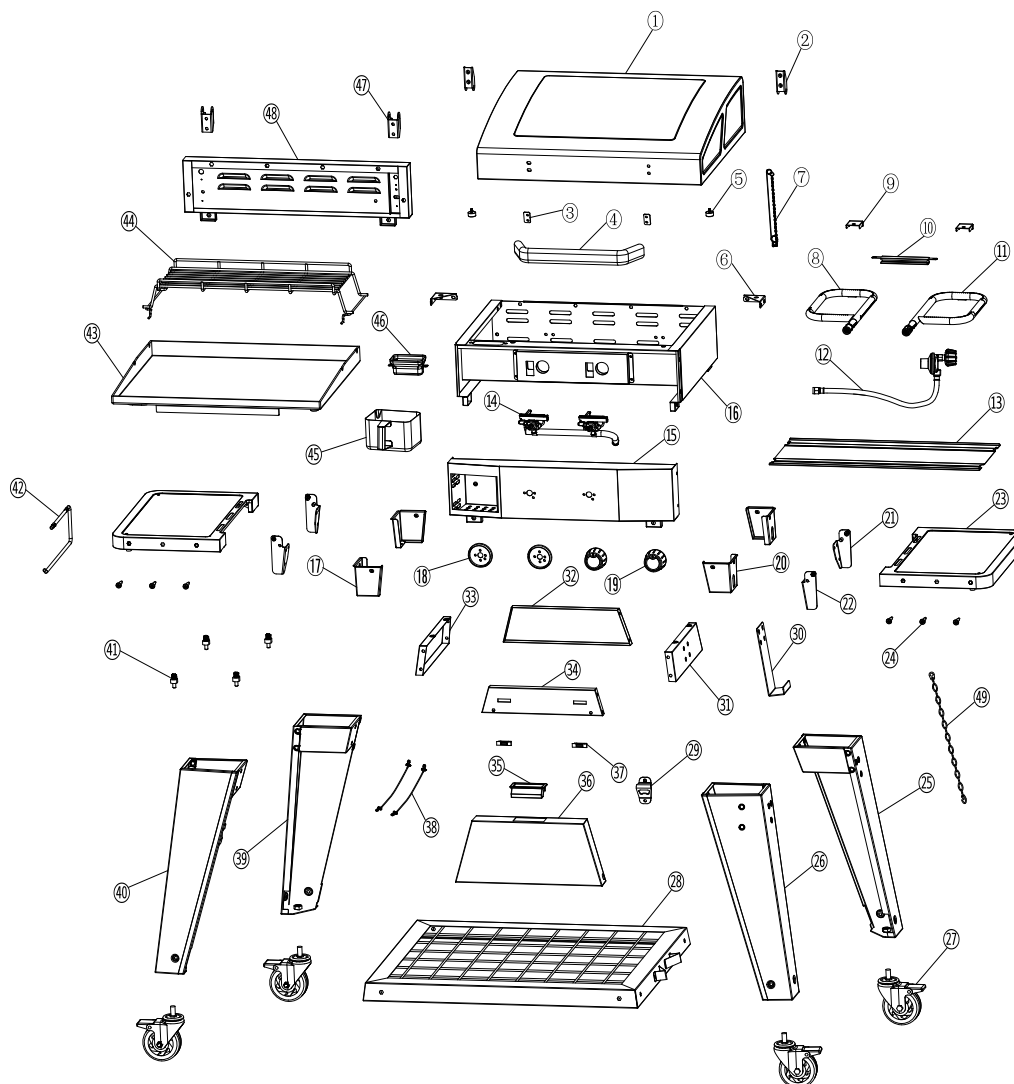
To replace burners, place the open end of the burner over the gas jet at the front of the barbeque. Then, lower the lug on the other end of the barbeque into the locating hole. Lock the burner in place at the back base with a "R" split pin through the lug at the back base of the burner.

TROUBLESHOOTING GUIDE

Problem	Possible Cause	Prevention/Fix
Burner will not light using igniter	ULPG cylinder valve is closed	Make sure regulator is securely attached to the ULPG cylinder per 'Connecting ULPG Cylinder,' then turn gas cylinder valve to 'OPEN'
	ULPG cylinder is low or empty	Exchange or refill ULPG cylinder
	ULPG cylinder is leaking	1. Turn ULPG cylinder valve to 'CLOSED' 2. Wait 5 minutes for gas to clear 3. Check for leaks - see 'Precautionary Leak Test' - page 27
	Ignition electrode(s) covered with cooking residue	Clean electrode with rubbing alcohol
	Electrode and burners are wet	Wipe dry with cloth
	Electrode cracked/broken - sparks at crack	Replacement part(s) may be needed - contact Customer Care
	Ignition injection port blocked	Clean with a very fine wire
	Wire is shorting (sparking) between igniter and electrode	Replacement part(s) may be needed - contact Customer Care
Burner will not light with match	Malfunctioning igniter	Replacement part(s) may be needed - contact Customer Care
	No gas flow	Check if ULPG cylinder is empty A. If empty, exchange or refill ULPG cylinder B. If ULPG cylinder is empty, refer to 'Sudden drop in gas flow or reduced flame height' (see below)
	ULPG cylinder is low or empty	Exchange, refill or replace ULPG cylinder
	ULPG cylinder/regulator safety connection	1. Turn ULPG cylinder valve to 'CLOSED' 2. Wait 5 minutes for gas to clear 3. Follow 'Precautionary leak test' - page 27
	Coupling nut and regulator not fully connected	Turn the coupling nut about one-half to three-quarters additional turn until solid stop Tighten by hand only - do NOT use tools
	Obstruction of gas flow	1. Clear burner/venturi tube 2. Check for bent or kinked hose
	Disengagement of burner to valve	Re-engage burner and valve - see 'Care and maintenance' - page 35
	Spider webs or insect in venturi tube	Clean burner/venturi tube - see 'Care and maintenance' - page 35
Sudden drop in gas flow or reduced flame height	Burner ports clogged or blocked	Clean burner ports - see 'Care and maintenance' - page 35
	Out of gas	Exchange or refill ULPG cylinder
Sudden drop in gas flow or reduced flame height	Overfilling prevention device may have been activated	1. Turn control knob(s) to 'OFF' 2. Wait 30 seconds and light barbeque 3. If flames are still too low, reset the overfilling prevention device: a. Turn control knob(s) to 'OFF' b. Turn ULPG cylinder valve to 'CLOSED' c. Disconnect regulator d. Turn control knobs to 'HI' e. Wait 1 minute f. Turn control knobs to 'OFF' g. Reconnect regulator and leak check connections, being careful not to fully open valve h. Light barbeque per 'Lighting' - page 28
	Burner ports are clogged or blocked	Clean burner ports - see 'Care and maintenance' - page 35
Flame is yellow or orange (can also be caused by high salt content in air)	New burner may have residual manufacturing oils	Burn barbeque for 15 minutes on HIGH with the hood open
	Spider webs or insect nest in venturi tubes	Clean venturi tubes - see 'Care and maintenance' - page 35
	Food residue, grease, etc. on burners	Clean burner tubes - see 'Care and maintenance' - page 35
	Poor alignment of valve to burner/venturi tube	Ensure burner/venturi tube is properly engaged with valve - page 35
Flame goes out	High or gusting winds	Do not use barbeque in high wind, or protect from high wind
	Gas cylinder is low	Exchange or refill ULPG cylinder
	Overfilling prevention device may have been activated	Refer to 'Sudden drop in gas flow or reduced flame height' - above
Flare-up	Grease buildup	Remove and clean barbeque parts per 'Care and maintenance' - page 34
	Excess fat in meat	Trim fat from meat before cooking
	Excessive cooking temperature	Adjust to lower cooking temperature
Flashback fire in burner tube(s)	Burners and/or burners/venturi tubes are blocked	Adjust to lower cooking temperature
Barbeque Surface	Barbeque has started to rust	With use the barbeque surface will rust. This is normal. Follow the 'Seasoning the griddle plate' instructions - page 30
	Barbeque surface looks dull	The cooking surface has become too hot and is no longer seasoned. Follow the 'Seasoning the griddle plate' instructions - page 30
For assistance, please call customer service - Tel. 1300 139 867 (AUS) or 0800 449 422 (NZ), or email: CSR1@bbqgalore.com.au		

SPARE PARTS DIAGRAM AND PART CODES

Tel. 1300 139 867 (AUS) or 0800 449 422 (NZ), or email: CSR1@bbqgalore.com.au

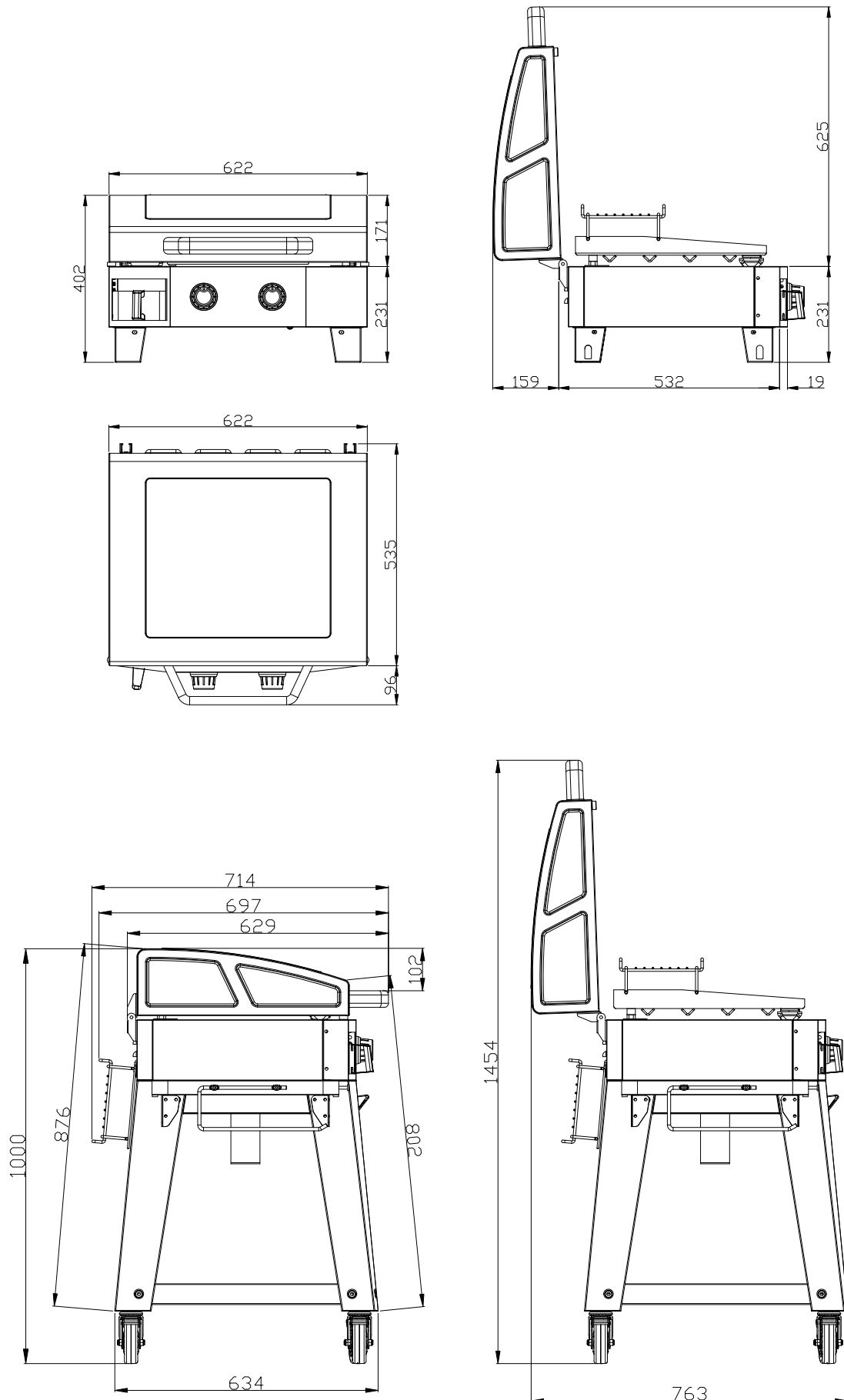


Beefmaster 2 Burner Griddle G2BEEFG Spare Part List

NO.	Part Name	GLG Code	NO.	Part Name	GLG Code
1/2/5/47	2B Lid+hinges+cushion	HHBFG-2LID	27	Castor	HHBFG-CASTOR
3/4	2B Lid handle+Isolation washer	HHBFG-26HDL	28	2B Cart bottom rack	HHBFG-2CBRACK
6	Griddle support plate	HHBFG-GSPPT	29	Bottle opener	HHBFG-BTLO
7	Ignition rod	HHBFG-IGNROD	30	Gas bottle hook	HHBFG-GASBTLH
8	Left P shape burner	HHBFG-LFTPBNR	31	Cart right side panel	HHBFG-CRHTP
9/10	2B Burner supports + Cross fire	HHBFG-2BSPTCF	32	2B Cart back panel	HHBFG-2CBKP
11	Right P shape burner	HHBFG-STRBTNR	33	Cart left side panel	HHBFG-CLFTP
12	Hose & regulator	HHBFG-HOSER	34/37	2B Cart front panel +magnet	HHBFG-2CFTP
13	2B Firebox bottom plate	HHBFG-2FBPLT	35/36/38	2B Condiment tray +handle+pull wire	HHBFG-2CNDTRY
14	2B Manifold	HHBFG-2MNFLD	41/43	2B Griddle+nuts	HHBFG-2GRDL
14	Valve	HHBFG-VALVE	42	Paper towel rack	HHBFG-PTWLR
15	2B Control panel	HHBFG-2CTRLP	44	2B Warming rack	HHBFG-2WR
16	2B Firebox	HHBFG-2FBOX	45	Oil cup	HHBFG-OCF
17	Firebox support leg 1	HHBFG-FBSPTL1	46	Oil guide tube	HHBFG-OGT
18	Knob seat	HHBFG-KNOBS	48	2B Back frame panel	HHBFG-2BKFP
19	Knob	HHBFG-KNOB	49	Chain	HHBFG-CHAIN
20	Firebox support leg 2	HHBFG-FBSPTL2	-	Hardware pack (2B/4B/6B)	HHBFG-6BP
21/22/23/24	Side shelf supports+side shelf+hook	HHBFG-SHELFS	-	LP injector pack (2B/4B/6B)	LPCJBEEFG
25/26/39/40	4 legs	HHBFG-LEGS4	-		

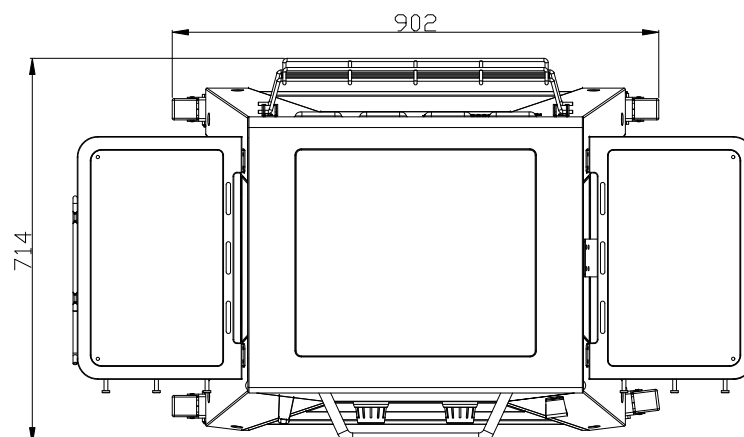
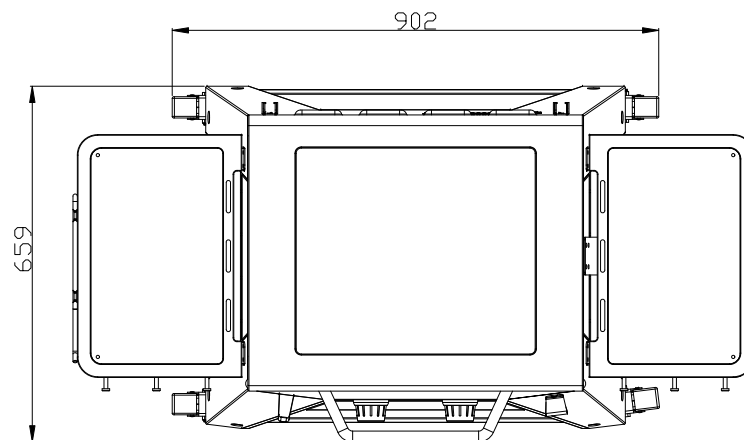
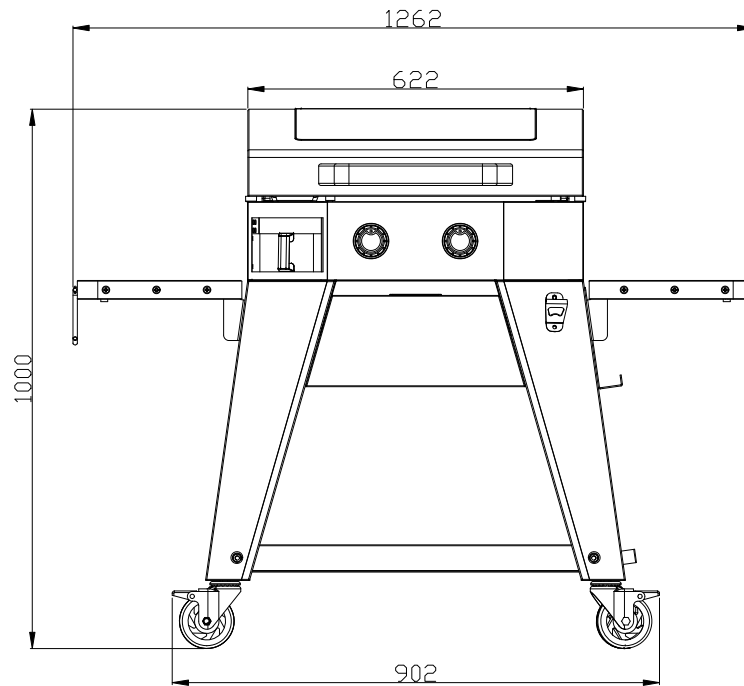
SPECIFICATIONS

Drawings and dimensions (all dimensions shown in millimetres)



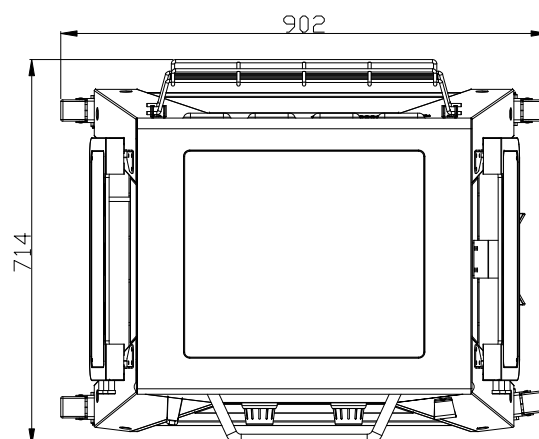
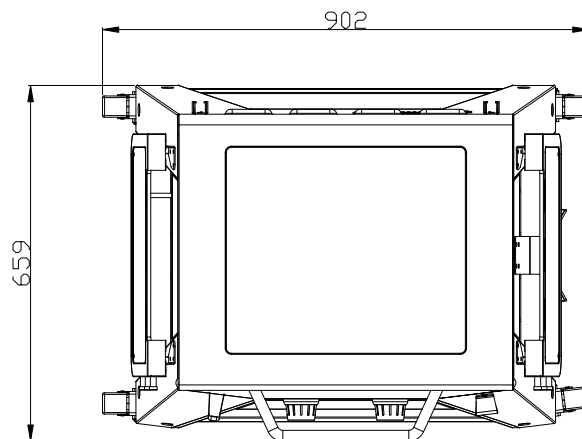
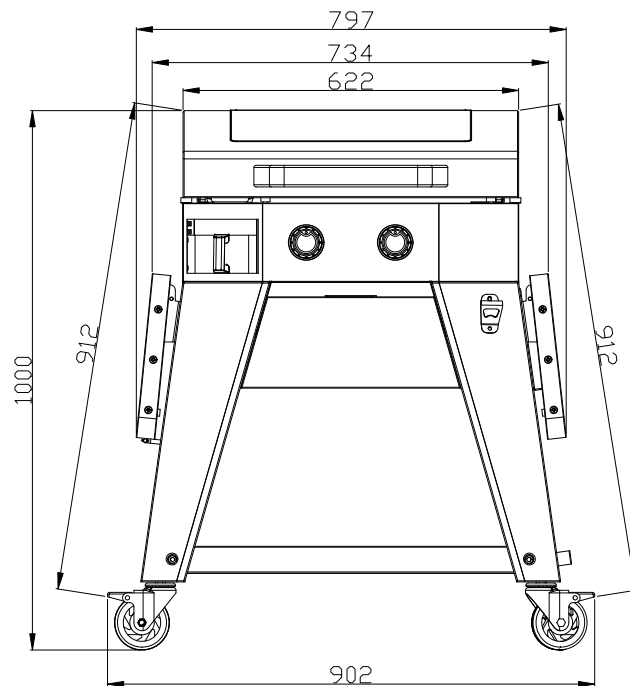
SPECIFICATIONS

Drawings and dimensions (all dimensions shown in millimetres)



SPECIFICATIONS

Drawings and dimensions (all dimensions shown in millimetres)



SPECIFICATIONS

Compliance and data plate

DO NOT REMOVE



AUSTRALIA AND NEW ZEALAND
GAS SAFETY CERTIFICATION

BARBEQUES GALORE PTY LTD				Serial Number	
Model		Rating Label			
Model	-	BG2258A2			
GLG Code	-	G2BEEFG			
Gas Type	-	UNIVERSAL LPG		NATURAL GAS	
Burners	-	1	2	1	2
Burner Injector Size	-	1.08mm	1.08mm	1.82mm	1.82mm
Burner Gas Consumption	-	15.5 MJ/hr	15.5 MJ/hr	16.5 MJ/hr	16.5 MJ/hr
Burner Gas Pressure	-	2.75 kPa		1.00 kPa	
Total Gas Consumption	-	31.0 MJ/hr		33.0 MJ/hr	

Warning: For Storage and Cylinder exchange, disconnect hose at the cylinder only, do not disconnect hose from appliance.
IAPMO No GMK10878
AS/NZS 5263.1.7

Minimum clearances from combustible surfaces. Side of BBQ - 250mm; Back of BBQ - 250mm; Vertical above BBQ - 1500mm

Do not install in, or connect to the consumer piping or gas supply system of a boat or caravan.

Need More Information?

In Australia

You can call your local Barbeques Galore store where barbeque experts will be happy to help you.
 Phone **1 800 978 555**

Or visit us online at: www.barbequesgalore.com.au

For customer care (Australia) call **1300 139 867** or email CSR1@bbqgalore.com.au

Barbeques Galore G.L.G. Australia Pty Ltd (ABN 70 001 185 002)
 Building A2, Campus Business Park, 350-374 Parramatta Road, Homebush, NSW 2140
 AUSTRALIA

In New Zealand

For customer care (New Zealand) call **0800 449 422** or email info@barbequesgalore.nz

Or visit us online at: www.barbequesgalore.co.nz

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 NEW ZEALAND