

# Gasmate®

## PROFESSIONAL BBQ SERIES

Model NO. 4 BURNER BQ1010P, BQ1010PSL, BQ1010BP, BQ1010BPSL, BQ1010PNG & BQ1010BPNG

Model NO. 6 BURNER BQ1011P, BQ1011PSL, BQ1011BP, BQ1011BPSL, BQ1011PNG & BQ1011BPNG

- Deluxe gas BBQ
- Double skinned stainless steel hood with glass viewing window and temperature gauge
- Stainless steel BBQ body, fascia and cabinets
- Electronic Piezo ignition
- Stainless steel grill
- Enamel coated hotplate
- Stainless steel main burners
- Rear rotisserie burner
- Operates on Propane Gas
- Complete with hose and regulator
- AGA Certified
- Certified for conversion to Natural Gas
- Suitable for Natural Gas conversion



**SafeLok®**

### LCC27 REGULATOR SUPPLIED

This LCC27 Regulator can only be used with the new safer industry standard LCC27 Gas Cylinder Connection.

### FOR OUTDOOR USE ONLY

#### WARNING:

Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage.

Read the instructions thoroughly before installing or servicing this equipment.

### FOR YOUR SAFETY

If you smell gas:

1. Shut off the gas to the appliance.
2. Extinguish any open flame.
3. If odour continues, immediately call your gas supplier.

Do not store or use gasoline or other flammable vapour and liquids in the vicinity of this or any other appliance.

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**Important: Retain these instructions for future use.**

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Read the instructions thoroughly before installing or servicing this equipment.

**For any queries or assistance call**



### Customer Service

Australia Only

**1300 174 876**

Hours of operation:

Monday to Friday 8.00am - 5.00pm EST

**Do not return to place of purchase.**

Keep your purchase receipt, this will be required to make any claims under the 12 month warranty.

Gasmate® is a registered trademark of

Sitro Group Australia Pty Ltd [www.gasmate.com.au](http://www.gasmate.com.au)

Aber Living - N.Z [www.gasmate.co.nz](http://www.gasmate.co.nz)

## GENERAL INFORMATION

### Gas Installation Codes

- Barbecues must be used in accordance with the installation requirements of your gas supply authority, or the Australian Standard AS 5601.
- Barbecues for use with bottled gas are labelled 'propane gas'.
- Barbecues for use with natural gas are labelled 'natural gas' and must be installed by an authorised person. Check the gas type sticker attached to the barbecue.

### Clearances

Minimum Clearances from combustible materials must be:

Rear - 600mm Sides - 600mm

Above - 600mm Under Fat Tray - 150mm

### Hose & Regulator Safety

The regulator and hose assembly supplied with the barbecue are suitable for propane gas only. A gas regulator adjusted to have an outlet pressure of 2.75kPA is supplied for connection to the propane gas cylinder. The pressure regulator and hose assembly supplied with the barbecue must be used. Replacement pressure regulators and hose assemblies must be those specified by the barbecue manufacturer.

When connecting the hose and regulator assembly to the gas cylinder, take care to avoid unnecessary twisting or kinking of the flexible hose.

After the assembly has been secured, turn on the gas and check for leaks by brushing a soap and water solution over all connections.

If you are unable to correct the leak by tightening the connections, turn off the gas and contact the supplier immediately.

Always ensure the barbecue 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.

### Specifications

Barbecue specifications can be found on the data label attached to the door panel or the barbecue body. Hose connection thread at gas inlet is 1/4" - BSP.

### Gas Cylinder Use & Safety

This is a low pressure barbecue and must only be used with the hose and regulator supplied. Your barbecue is designed for use with 9Kg propane gas cylinders certified to AS 2469.

The cylinder should be filled by a reputable gas supplier and visually inspected and re-qualified at each filling.

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

Do not subject the cylinder to excessive heat.

## Never Store your Gas Cylinder Indoors.

If you store your barbecue indoors, ALWAYS disconnect the cylinder first and store it safely outside. 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.



### WARNING

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 modifications to this barbecue may be dangerous.

Do not move this barbecue during use.

Turn off gas supply at the cylinder after use.

Read instructions before using the barbecue.

Parts sealed by the manufacturer or their agent must not be manipulated by the user.

This barbecue is only to be used and stored outdoors.

Never operate this barbecue without a regulator

Do not test for gas leaks with an open flame

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 barbecue. Never fill the cylinder beyond 80% full. This barbecue is only to be used and stored outdoors.

#### If you smell gas

1. Shut off gas to the barbecue at its source, if possible.
2. Extinguish any open flame.
3. Open hood.
4. If odour continues, immediately call your gas supplier or fire department.

Do not connect your barbecue to a gas cylinder exceeding 9kg capacity.

Never connect an unregulated gas cylinder to your barbecue.

Read carefully before assembling and operating your barbecue.

## Location of your Barbecue

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

## Check Barbecue for any Damage

Contact your supplier for assistance regarding replacement of any damaged or missing parts.

Do not operate a barbecue that appears damaged.

Barbecues for use with gas cylinders are labelled 'propane gas'. Check labelling at the gas connection on your barbecue.

## Protect Children

Keep children away from barbecue during use and until barbecue has cooled after you have finished. Do not allow children to operate barbecue.

Always ensure that no sporting or physical activities are carried out in close proximity to the barbecue during use and while still hot.

## SafeLok®

This appliance has been supplied with the new safer gas cylinder connection SafeLok LCC27 Type 27 regulator and hose connection. This connection will only connect to a 4kg or 9kg gas cylinder with an LCC27 Type 27 cylinder valve. This connection will NOT connect (screw) to the old type 21 POL gas cylinder valve.



### For your safety:

- Do not store or use petrol or other flammable liquids in the vicinity of this or any other appliance.
- Keep the gas hose away from hot surfaces and protect from dripping grease. Avoid unnecessary twisting of hose. Visually inspect the hose prior to each use for cracks, excessive wear or other damage. Replace the hose if necessary.
- Never test for gas leaks with a lit match or open flame. Never light barbecue with hood closed or before checking to ensure the burner tubes are fully seated over gas valve orifices.
- Never lean over cooking surface when lighting.
- Never alter or modify the regulator or gas supply assembly.
- Ensure the barbecue is set up on a level and stable surface.
- Do not move the barbecue while in use or when hot.
- Remove the drip tray before moving.

## Nominal Hourly Gas Consumption

BBQ Model Number	Gas Type	Number of Main Burners	Injector Size Main Burners	Injector Size Side Burner	Injector Size Rear Burner	Total Gas Consumption MJ/h	Gas Pressure kPa	Manifold Thread
BQ1011P, BQ1011PSL, BQ1011BP, BQ1011BPSL	Propane	6	Ø 0.98mm	Ø 1.12mm	Ø 1.02mm	102 MJ/h	2.75 kPa	5/8" - 18 UNF ●
		MJ/h each	12 MJ/h	17 MJ/h	13 MJ/h			
BQ1011PNG BQ1011BPNG	Natural Gas	6	Ø 1.50mm	Ø 1.75mm	Ø 1.59mm	99 MJ/h	1.0 kPa	
		MJ/h each	12 MJ/h	15 MJ/h	12 MJ/h			
BQ1010P, BQ1010PSL, BQ1010BP, BQ1010BPSL	Propane	4	Ø 0.98mm	Ø 1.12mm	Ø 1.02mm	78 MJ/h	2.75 kPa	
		MJ/h each	12 MJ/h	17 MJ/h	13 MJ/h			
BQ1010PNG BQ1010BPNG	Natural Gas	4	Ø 1.50mm	Ø 1.75mm	Ø 1.59mm	75 MJ/h	1.0 kPa	
		MJ/h each	12 MJ/h	15 MJ/h	12 MJ/h			

## GENERAL ASSEMBLY

### Connecting & Disconnecting to the gas source

Familiarise yourself with the general information and safety guidelines located at the front of this manual.

#### Check:

1. The cylinder is filled. A sloshing sound will be heard when shaken.
2. The burner controls are in the 'OFF' position

#### Connecting:

1. Ensure cylinder valve is in its full off position.
2. Check for any damage to either the cylinder connection or the hose. NEVER attempt to use damaged equipment.
3. When connecting the hose to the cylinder tighten the nut to a positive stop by hand or spanner.
4. Open cylinder valve fully. If a leak can be heard at either end of the hose turn cylinder off and tighten joint. Wait 5 minutes before re-testing and use a soapy water solution to check the joint. If bubbles appear, the connection will need to be re-tightened.

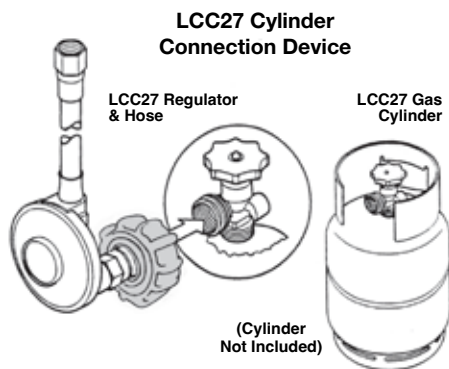
#### Disconnecting:

1. Ensure the burner control is in the 'OFF' position.
  2. Ensure cylinder valve is in the full off position.
- For storage and cylinder exchange, disconnect hose at the cylinder only, DO NOT disconnect hose from appliance.

## LIGHTING PROCEDURE

### Burner Operation & Ignition System Check

1. Turn the control knobs clockwise to "OFF" position.
2. Connect the regulator to the gas bottle. Turn the gas supply "ON" at the cylinder. Check with the use of soapy water for any gas leakage between the bottle and the regulator
3. Push down a control knob and keep pressing whilst turning anti-clockwise to the "HIGH" position whilst also pressing the ignition button (a clicking sound is heard), this will light the burner. If the burner does not light, repeat this process.
4. If the burner still does not light, turn the control knob to 'OFF' wait 5 minutes and repeat step 3.



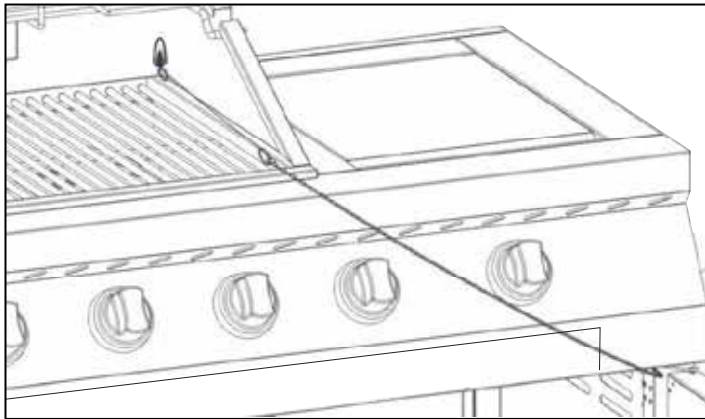
5. Adjust the heat by turning the knob to the High/ Low position.

6. To turn the barbecue 'OFF', turn the cylinder valve to the 'OFF' position and then turn all of the control knobs on the appliance clockwise to the 'OFF' position.

If the rotisserie back burner fails to remain alight or the flame pattern is disturbed, ensure it is not facing into a direct wind. Re-position the direction of the BBQ, wait 5 minutes, and try the lighting procedure again.

Before cooking for the first time, operate the barbecue for about 15 minutes with the lid closed and the gas turned on HIGH. This will "heat clean" the internal parts.

For Manual Ignition, use a match placed onto the end of a match holder.



## Ignition System Check

Problem: Burner will not ignite	
Possible Reason	Solution
Valve on cylinder is closed	Open valve on cylinder
Control knob is off	Turn knob to high when lighting
Igniter is faulty	Use a long barbecue match



### IMPORTANT

- Do not smoke when attempting to ignite the barbecue.
- Never use volcanic rock, heat beads or other material.
- Always use protective gloves when handling hot components.
- **Note:** If for some reason, igniter fails to produce a spark at the electrode, barbecue can be lit by a long barbecue match. With hood open insert lighted match into match lighting hole positioned on the side of the BBQ body. Push and turn a control knob to 'HIGH'. Burner ignition can be checked through this hole.
- Never use the side burner with the lid in the closed position. Never attempt to light the side burner with a pot over the burner. Light the burner first, and then place the pot over the burner.
- DO NOT USE THE ROTISSERIE BURNER WHEN MAIN BURNERS ARE IN OPERATION.
- DO NOT install in, or connect to the consumer piping or gas supply system of a boat or caravan.
- DO NOT USE AN ADAPTOR AT THE CYLINDER CONNECTION
- DO NOT USE OR STORE FLAMMABLE MATERIALS IN OR NEAR THIS APPLIANCE
- DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.
- DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE.
- DO NOT MODIFY THIS APPLIANCE.
- REMOVE WARMING RACK BEFORE USING THE REAR BURNER.

# OPERATING PROCEDURE

## Burn-off

The cooking surface does not need any burn-off time. Due to the nature of the coating, DO NOT use sharp or metallic objects on the surface.

## Preheating

It is necessary to preheat the barbecue for at least 5 minutes before cooking certain foods, depending on the type of food and the cooking temperature. Food that requires a low cooking temperature, needs only a period of 2-3 minutes preheating.

## Cooking Temperatures

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

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

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

These temperatures vary with outside temperature and the amount of wind.

## Roasting

For best results when roasting remove the hotplate and centre the grill.

The outer two burners should be used on the low to medium setting.

Adjust the control knob to maintain the temperature around the medium mark (approx. 200°C to 230°C).

## Approximate Cooking Time

The table below shows approximate cooking times with the control set to 'MEDIUM' temperature.

Barbecue Roasts	Minutes
Chicken & Rare Beef (approx.)	45 minutes per Kg
Beef & Medium Lamb (approx.)	60 minutes per Kg
Pork & Well Done Beef/ Lamb (approx.)	75 minutes per Kg

## Burner Operation

Problem	Possible Reason	Solution
<b>Food is not cooking or is taking too long</b>	Burner has gone out	Check that the gas bottle is not empty and re-ignite the burner
	Cooking surface was not given enough time to warm up before the food was applied	Remove the food and give the burner time to warm the cooking surface (5-10 minutes)
	There is too much food on the cooking surface	Cook smaller portions



## IMPORTANT

- The hood must be in the open position for lighting.
- Do not leave the barbecue unattended when alight.
- When the hood is in closed position, use only the outside 2 burners or the rear burner. The temperature should never exceed 250 degrees.
- DO NOT OPERATE MAIN & REAR BURNER SIMULTANEOUSLY.
- Clean your barbecue after each USE. DO NOT use abrasive or flammable cleaners, as it will damage the parts of the product and may start a fire. Clean in warm soapy water.

## CARE & MAINTENANCE

### Care & Maintenance

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

### Flash-Back

Spiders and small insects occasionally spin webs or make nests in the burner tubes during warehousing and transit. These webs can lead to a gas flow obstruction which could result in a fire in and around the burner tubes.

This type of fire is known as 'FLASH-BACK' and can cause serious damage to your barbecue and create an unsafe operating condition for the user. Although an obstructed burner tube is not the only cause of 'FLASH-BACK' it is the most common cause and frequent inspection and cleaning of the burner tubes is necessary. If fire occurs in and around the burner, immediately turn off gas at its source and turn the burner control to 'OFF', wait until the barbecue has cooled, then clean the burner tubes and burner ports.

### Cleaning the Grill Plates

After cooking, turn burner control to 'OFF' and let barbecue cool before attempting to clean the grill plates. Before first use and periodically, it is suggested that you wash the grill plates in a mild soap and warm water solution. You can use a wash cloth to clean your barbecue plates.

### Care of Cooking Surface

Use and care of the easy clean cooking surface is important. Do not use metal utensils or cut food on the cooking surface. Use only plastic cooking utensils. Do not use pans on the cooking surface. Do not overheat the cooking surface with the hood down or when there is no food on the cooking surface.

### Cleaning the Drip Tray

To avoid fat or grease dripping from the barbecue remove and empty the drip tray after each use. Wait until the drip tray is cool to touch before disposing of contents.

The drip tray should be washed periodically in a mild detergent and warm water solution.

### Abnormal Operation

Any of the following are considered to be abnormal operation and may require servicing:

- Yellow tipping of the burner flame
- Sooting up of grill plates
- Burners not igniting properly
- Burners failing to remain alight
- Burners extinguished by trolley doors
- Gas valves, which are difficult to turn

### Service

If the appliance cannot be adjusted to perform correctly it should not be used until serviced or repaired. Contact Sitro Group Australia for spare parts and service information.

### General Cleaning of Painted Surface

When cleaning your BBQ use a mild dish soap combined with warm water and a microfiber cloth to clean the surface. Then rinse your BBQ with clean water.

Note: Never use steel wool or any hard cleaning pad on any painted and stainless steel surface, as it can cause surface damage.

If not in use, turn off the gas from the source. After cleaning and when it is dry, spray some canola oil over the whole BBQ surface and wipe off the excess with microfiber cloth to enhance the surface protection. Then cover the BBQ with a BBQ cover and store it in a dry place.



### WARNING

Beware of spiders and wasps. Burner tube should be inspected and cleaned periodically.

To avoid any flare-ups, it is recommended that the drip tray be checked and emptied regularly. Contents of the drip tray may be very hot during cooking. If emptied during extended cooking extreme caution should be taken and direct contact by hand should be avoided at all times. Allow to cool completely before disposing of the contents.

Should the burners extinguish for any reason, turn off all control knobs and the cylinder gas valve. Wait 5 minutes before attempting to relight the appliance.

If a grease or fat fire occurs, turn off all control knobs and gas cylinder valve immediately until the fire is out.

A leak test must be carried out prior to using the appliance for the first time or each time the gas cylinder is refilled or each time the gas hose and gas regulator being disconnected from the gas cylinders or appliance.

## CARE AND CLEANING OF STAINLESS STEEL

Stainless steel parts of this appliance are made from 430 grade stainless steel. To preserve the appearance and corrosion resistance of the stainless steel material regular cleaning is required. Although stainless steel does not rust in the same manner as steel it can still exhibit 'corrosion' blemishes that look similar to rust and detract from the appliances appearance. Unlike steel, the corrosion of stainless steel is mostly confined to the surface and in most cases can be removed by cleaning, returning the surface to almost like new.

The most common form of corrosion that affects stainless steel is what is known as 'Tea Staining'. This shows up as brown spots on the surface, hence the confusion with rusting. This is most common in coastal areas but depending on the environment can also occur in inland areas. If the 'Tea Staining' marks are not regularly cleaned from the material surface they can penetrate into the material and become very difficult to remove, the application of a metal polish would then be required.

If the appliance is located near swimming pools careful attention to cleaning is required. Pool chemicals contain chlorides which can affect the stainless steel. This also applies to salt water pools as they contain salt, namely sodium chloride.

The use of bleaches containing chlorine should not be used to clean the stainless steel surfaces. If the residues are not completely rinsed away they can cause heavy pitting of the material. Pitting corrosion eats deep into the surface and is not easily removed. Heavy polishing is required.

### Routine Care

After each use allow the appliance to cool then wipe over with a soft, damp, soapy cloth. (DO NOT USE CLEANERS CONTAINING CHLORIDE). Finally wipe over with soft, damp cloth. Be sure to wipe off food particles and cooking residues, some marinades and oils can be acid and therefore attack the metal surface. Also, cooking residues that are not removed after each use bake into the surfaces during subsequent uses and become more difficult to remove.

There are a number of proprietary stainless steel cleaners available that can be safely used on this appliance. Read the directions carefully before using

DO NOT USE STEEL WOOL as particles can become embedded in the surface and then rust resulting in small brown specs on the surface. If scouring is required to remove stubborn cooking residues use a soft nylon pad (non-abrasive).

DO NOT USE ABRASIVE CLEANING COMPOUNDS, use cream type.

If the appliance is used on an irregular basis it is advised to still clean regularly and keep it covered from the elements, either by using a purpose BBQ cover or under a covered porch. Dirt and dust contain corrosive particles from the environment that can attack the surface.

Stainless steel surfaces retain their best resistance to corrosion when keep clean. Even if the appliance is protected with a purpose BBQ cover check regularly, condensation underneath the cover may be corrosive due to the local environment and cause damage to the metal surface.

After cleaning applying a thin coating of 'light oil', for example baby oil, will also help protect the stainless steel surface from the elements.

### Stubborn Stains and Corrosion Spots

Stubborn stains, discolouration, 'Tea Staining' can occur from insufficient cleaning, excessive spillage from cooking, severe environmental conditions and extreme cooking conditions.

There are propriety stainless steel cleaners available that are designed for such instances. Read the instructions carefully before using.

- Always rub or wipe in the direction of the surface grain or original polish lines.
- Some stainless steel cleaners may damage painted or plastic surfaces, read the directions carefully.

## BBQ ASSEMBLY INSTRUCTIONS

### IMPORTANT:

Remove any transit protection material before use.

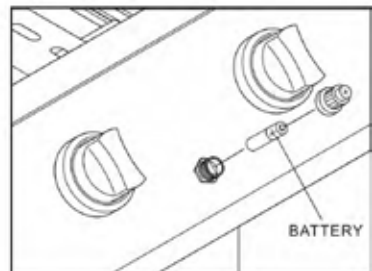
### Tools Required (Not Included):

Phillips Head Screwdriver.



### Ignition Battery:

Unscrew ignition cap and place an AA Size Battery into place with the (+) end facing outwards. Screw cap back on. Upon pressing the ignition button, you should hear a





## CLEANING THE BURNER

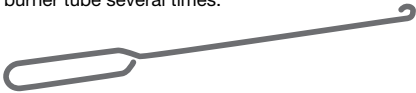
Follow these instructions to clean and/or replace burners.

1. Turn gas off at control knobs and gas cylinder.
2. Remove cooking grates and grease tray.
3. Remove screw at end of burner using a screwdriver.
4. Carefully lift each burner up and away from valve openings.

**CAUTION:** Inspect burner for any damage (cracks or holes). If damage is found, replace with a new burner. Reinstall the burner, ensuring they are located on the gas valve.

We suggest three ways to clean the burner tubes. Use the one easiest for you.

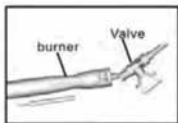
- (A) Bend a stiff wire (a light weight coat hanger works well) into a small hook. Run the hook through each burner tube several times.



- (B) Use a narrow bottle brush with a flexible handle (DO NOT use a brass wire brush), run the brush through each burner tube several times.

- (C) Wear eye protection: use an air hose to force air into the burner tube and out the air ports. Check each port to make sure air comes out each hole.

5. Wire brush entire outer surface of burner to remove food residue and dirt.
6. Clean any blocked ports with a stiff wire such as an open paper clip.
7. Check burner for damage, due to normal wear and corrosion some holes may become enlarged. If any large cracks or holes are found replace burner.
8. Carefully refit burners, ensuring they are located on the gas valve.
9. Replace screw at the end of burner.
10. Replace grease tray and cooking grates.



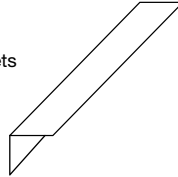
## BUILT-IN ASSEMBLY INSTRUCTIONS

### Tools Required

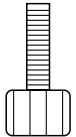
Phillips head screwdriver



x 2 Brackets



x 4 Feet



### Assembly

1. Remove 2 Screws on each side panel.
2. Use these screws to mount the 2 long brackets.
3. Tighten screws fully.
4. Screw in the 4 feet to the underside of the BBQ at each corner.

### Clearances Near Combustible Materials

If positioning this BBQ near combustible materials these clearances must be followed. Distance from outside of BBQ:

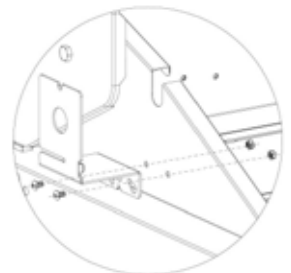
Sides -	600mm
Rear -	600mm
Above -	600mm
Under Fat Tray -	150mm

### Clearances Near Non-Combustible Materials

If positioning this BBQ near non-combustible materials these clearances must be followed. Distance from outside of BBQ:

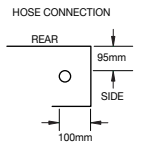
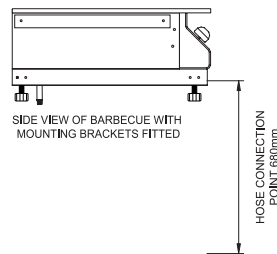
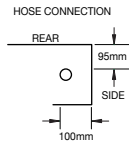
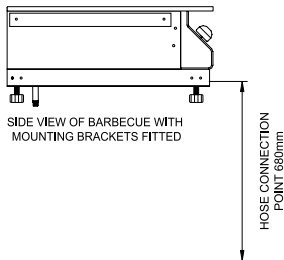
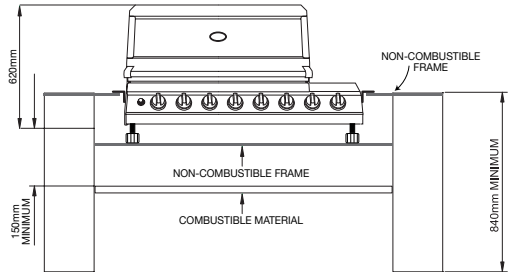
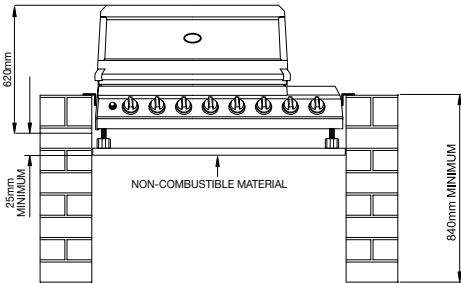
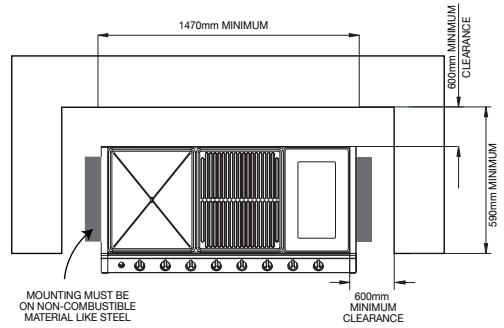
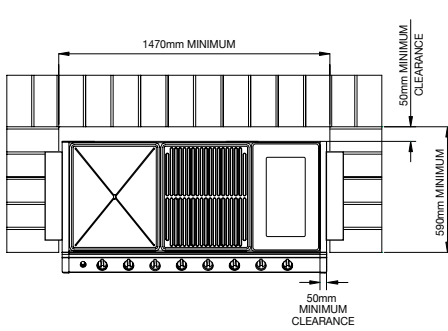
Sides -	50mm
Rear -	50mm (hood needs 70mm)
Above -	500mm (hood needs 620mm)
Under Fat Tray -	25mm

### Rotisserie Bracket



## BUILT-IN CLEARANCES FROM NON-COMBUSTIBLE MATERIALS BBQ DIMENSIONS (6B ILLUSTRATED)

## BUILT-IN CLEARANCES FROM COMBUSTIBLE MATERIALS BBQ DIMENSIONS (6B ILLUSTRATED)



## ENGINEERED STONE

Available evidence suggests engineered stone such as bench tops do not pose a safety risk after installation in your home or alfresco, as long as they remain undisturbed. Health and safety risks may arise if silica dust is generated during any modification, repair, or removal work.

It is important that you do not undertake DIY work with engineered stone. You should contact a qualified tradesperson if any modifications to, or removal of engineered stone such as bench tops already in place. The tradesperson must use control measures to minimise the generation of dust and must wear respiratory protection.

If the engineered stone becomes damaged or cracked, we recommend that it is replaced as you potentially may be exposed to silica dust.

**NOTE: TO BE INSTALLED ONLY BY AN AUTHORISED PERSON.**  
**PLEASE NOTE: MINIMUM CLEARANCES SHOWN ARE TO NON-COMBUSTIBLE MATERIALS ONLY.**

# NATURAL GAS CONVERSION



**Conversion ONLY to be done by an authorised person.**

## TO BE INSTALLED ONLY ON OR IN A NON-COMBUSTIBLE ENCLOSURE

Note: Recommended clearances must be maintained.

### Tools Required:

- Adjustable spanner
- Phillips head screwdriver

### GAS PIPING

1. (a) A minimum pipe diameter of 15mm is required for inlet piping. A lever operated shut-off valve should be installed within 1 metre of the appliance for servicing the unit.  
(b) Where it is not practical to install solid tube AGA certified to AS/NZS 1869 class A stainless steel braided hose can be installed. This hose assembly must comply with AS5601 Gas Installations, pipe sizing tables and shall not exceed 3 metres in length. The internal diameter of the hose must not be less than 10mm.
2. Check with local and state plumbing and heating codes regarding sizing of the gas lines.
3. All gas pipe connections must be sealed with a gas pipe compound resistant to Natural Gas.
4. Installation of a drip leg if required in the gas supply line must conform to AS5601.
5. When checking for gas leaks, do not use an open flame. Use a soap and water solution and check for bubbles indicating gas leakage.
6. Installation of 1/8" NPT plugged tapping, accessible for test gauge connections, is required upstream of the gas supply connection.

### Warning

Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. Read the instructions thoroughly before installing or servicing this equipment.

### Overall Dimensions

	Length	Width	Height
BQ1010P (NG) BQ1010PSL (NG) BQ1010BP (NG) BQ1010BPSL (NG)	117cm	60cm	116cm
BQ1011P (NG) BQ1011PSL (NG) BQ1011BP (NG) BQ1011BPSL (NG)	146cm	60cm	116cm

## SERVICING INSTRUCTIONS

Appliances should be serviced at least annually and servicing must only be carried out by a Licensed Plumber or Authorised Person.

Clean the Burner Ports and top with a Soft Brush. Inspect and clean all combustion air inlets, then replace the Burner ensuring it is firmly secured.

### Minimum Clearance for Ventilation:

Rear -	50mm
Side -	50mm

### NOTE TO INSTALLER:

There are two injectors on each valve. The outer injector is for LPG.

1. For natural gas conversion, remove the first injector (LPG) and leave the Natural Gas injector in place. Ensure the Natural gas injector is still tight and in correct position.
2. To adjust the low/turndown flame setting remove the main burner, side burner and rear burner control knobs using a long thin blade screwdriver to access the "LOW" adjustment screw down the centre of the valve spindle, (or besides the spindle, depends on the valves model) turn the screw fully anti-clockwise until it stops then clockwise 1/8 of a turn.

### TEST OPERATION OF APPLIANCE BEFORE LEAVING. PROVIDE A CERTIFICATE OF COMPLIANCE.



### WARNINGS

- Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage.
- Read the instructions thoroughly before installing or servicing this equipment.
- THIS APPLIANCE MUST NOT BE INSTALLED OR USED INDOORS.
- NATURAL GAS APPLIANCE. TO BE INSTALLED ONLY BY AN AUTHORISED PERSON.
- THE AUTHORISED PERSON WILL PROVIDE A CERTIFICATE OF COMPLIANCE.
- An AGA approved high flow natural gas regulator must be installed in the pipeline and be set at 1kPa.

**NOTE: BBQ MUST BE TESTED AND PRESSURE MUST BE 1KPA WITH ALL BURNERS RUNNING**

## SAFE APPLIANCE LOCATIONS

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 the following:**

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

Within a partial enclosure that includes an overhead cover and no more than two walls (see Example 2 & 3).

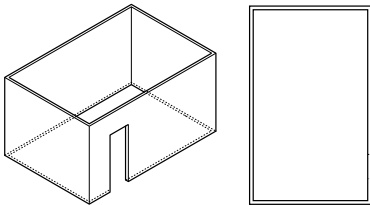
**Within a partial enclosure that includes an overhead cover and more than two walls, the following will apply:**

at least 25% of the total wall area is completely open, and at least 30% of the remaining wall area is open and unrestricted (see Example 4 & 5).

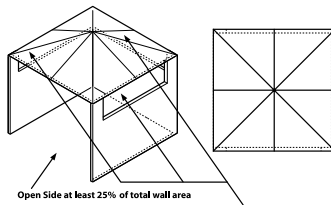
**In the case of balconies, at least 20% of the total wall area shall be and remain open and unrestricted.**

## DIAGRAMMATIC REPRESENTATIONS OF OUTDOOR AREAS

The following figures are diagrammatic representations of outdoor areas. Rectangular areas have been used in these figures – the same principles apply to any other shaped area.

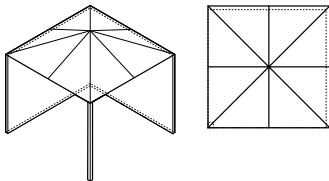


Outdoor Area - Example 1

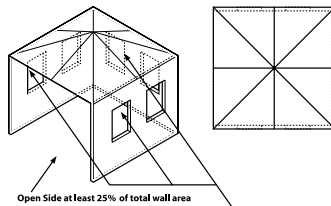


Open Side at least 25% of total wall area  
30% or more in total of the remaining wall area is open and unrestricted

Outdoor Area - Example 4

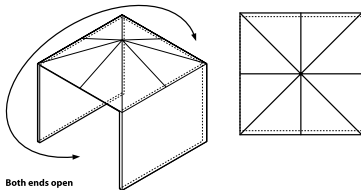


Outdoor Area - Example 2



Open Side at least 25% of total wall area  
30% or more in total of the remaining wall area is open and unrestricted

Outdoor Area - Example 5



Both ends open

Outdoor Area - Example 3

# Gasmate®

For any queries or assistance call  
Customer Service (Australia Only)

 **1300 174 876**

Hours of operation: Monday to Friday 8am - 5pm AEST

**Do not return to place of purchase.**

Keep your purchase receipt, this will be required to make any claims under the 12 month warranty.

Before any work/modification is done on/to this product please refer to the link to the SDS for your personal protection requirements.

<https://sitro.com.au/support/sds/>