



AVENIR

6 BURNER KITCHEN

Model No. BQ2026KIT



- Double skinned 201 grade stainless steel roasting hood with viewing window and temperature gauge
- 201 grade stainless steel fascia and cabinet doors with powder coated cabinet trolley
- Cast iron hotplates and grill with enamel warming rack
- Stainless steel tubular burners lit by electronic ignition
- Complete with hose and regulator
- Total cooking area (mm): 960W x 460D
- Approved to Australian and New Zealand Standards

Important: Retain these instructions for future use.

GENERAL INFORMATION



IMPORTANT

Read these instruction carefully prior to use. Familiarise yourself with the appliance before connecting it to it's gas container. Keep these instructions for future reference.



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.

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 well ventilated location, preferably outside, away from people and away from any sources of ignition; such as naked flames, pilot flames, electric heaters/equipment.

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 LPG cylinders.

The gas cylinder should be filled by a reputable gas supplier and visually inspected and requalified 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 gas cylinder to excessive heat.

NEVER STORE YOUR GAS CYLINDER INDOORS.

If you store your barbecue indoors, ALWAYS disconnect the gas cylinder first and store the cylinder 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.

Gas Installation Codes

- Barbecues must be used in accordance with New Zealand Standard 5601 "Gas Installations".
- Barbecues for use with bottled gas are labelled 'LPG/ULPG'.
- 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 - 1000mm

Specifications

Barbecue specifications can be found on the data label attached to the door panel or the barbecue body.

Hose & Regulator Safety

The regulator and hose assembly supplied with the barbecue are suitable for LPG only. Hose connection thread is G1/4-19.

A gas regulator adjusted to have an outlet pressure of 2.75kPa is supplied for connection to the LPG 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 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.

GENERAL INFORMATION



FOR YOUR SAFETY

Failure to comply with these instructions could result in a fire or explosion which could cause serious bodily injury, death or property damage.

CAUTION: Accessible parts may be very hot.

Keep young children away.

DO NOT modify this appliance.

DO NOT move this barbecue during use.

Turn off gas supply at the gas cylinder after use.

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. This barbecue is only to be used and stored outdoors.
- If there is a leak on your appliance (smell of gas) immediately attempt to turn off the cylinder valve. Remove the appliance to a well ventilated location away from any ignition source. Only check for leaks outdoors using soapy water. DO NOT try to detect leaks using a flame.
- 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 customer service immediately.
- Only use the hose assembly as supplied with this appliance for connection to the cylinder - DO NOT USE ADAPTORS.
- After use turn the gas cylinder valve off, wait for the flame to go out, then turn the appliance control valve off.
- Avoid twisting or kinking the flexible hose.
- Do not store or use petrol or other flammable liquids in the vicinity of this or any other appliance.
- Do not store empty or full spare gas cylinders under or near this or any other appliance.
- 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.

- This barbecue must not be used indoors.
- Only use in well ventilated areas.
- CARBON MONOXIDE HAZARD - USING THIS APPLIANCE IN AN ENCLOSED SPACE MAY CAUSE DEATH. DO NOT USE IN CARAVANS, TENTS, MARINE CRAFT, CARS, MOBILE HOMES OR SIMILAR 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.
- 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.
- DO NOT replace the grill with an extra hotplate. The warranty will be voided and it violates the gas approval, the grill provides the ventilation needed for the BBQ to operate safely. It is not designed to be a solid hotplate device.

IF THERE IS A LEAK

- Turn the cylinder off.
- Ventilate the area to disperse gas.
- Check all connections.
- If leak persists, keep the cylinder upright. Keep skin away from any gas or liquid escaping from the cylinder.
- Keep the cylinder at least 20 metres away from any sparks or ignition sources, including electrical equipment, camera flashes, engines and motors.
- Disperse gas by encouraging maximum ventilation and spraying with a fine water spray.

IF THERE IS A FIRE

- If the fire is at the barbecue, turn the gas off at the cylinder. Smother the flames with a wet cloth, fire blanket or extinguish using a fire extinguisher.
- If the fire is at the cylinder, or you can not get to the valve to turn the gas off, contact the fire brigade immediately.
- Using a garden hose, direct the water to the middle of the cylinder to keep it cool. Try not to extinguish the flame. At least if the gas is burning, it won't be able to build up pressure and explode.

GENERAL INFORMATION

Location of your Barbecue

DO NOT use your barbecue in garages, porches, breezeways, sheds or other enclosed areas. Your barbecue is to be used OUTDOORS. 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.

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.

General Assembly

Remove the barbecue and components from the packing carton. Check against parts list and lay components out within easy reach. Do not throw the carton away, unfold flat and use as a protective work surface. Contact your supplier for replacement parts if necessary.

Nominal Hourly Gas Consumption

Gas Type	BBQ Burners	Injector Size	Gas Consumption Per Burner MJ/h	Total Gas Consumption Primary Burners MJ/h	Gas Pressure kPa
Propane	6	Ø 1.0mm	13.5	81	2.75 kPa

ASSEMBLY INSTRUCTIONS

Before assembling the barbecue, read these Instructions carefully.

Assemble the barbecue on a flat, clean surface.

The barbecue is heavy.

NOTE: Do not fully tighten all the nuts during the initial stages of assembly.

Caution: Sheet metal can cause injury. Wear gloves when assembling the barbecue.

Tools You Will Need

Standard Phillips-head screw driver (or cordless drill and bits) and Adjustable spanner (open ended shifter) or spanners.

Check Barbecue for any Damage

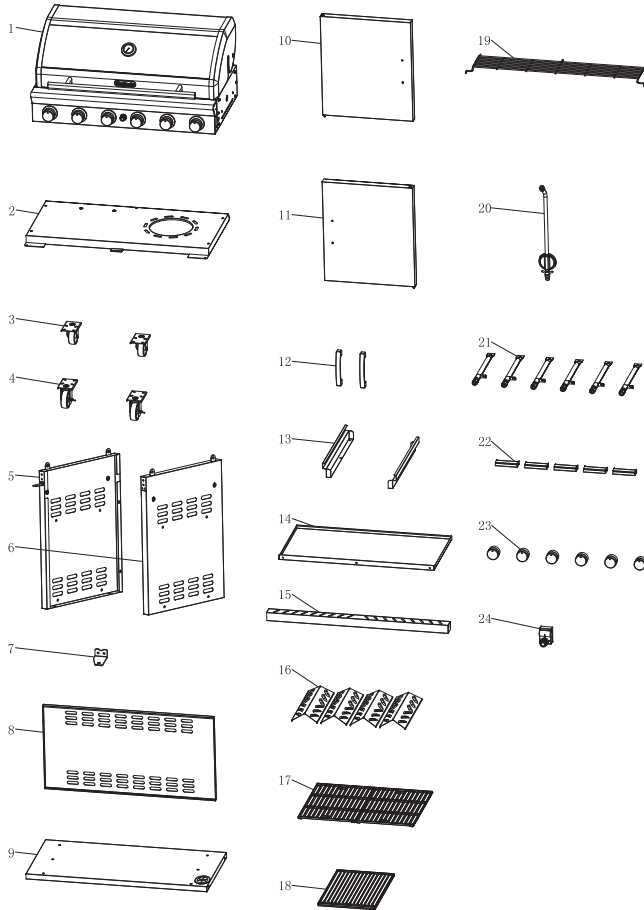
Inspect barbecue parts as you proceed. Contact your supplier for assistance regarding replacement of any damaged or missing parts. Do not assemble or operate a barbecue that appears damaged. Barbecues for use with gas cylinders are labelled 'LPG/ULPG'. Check labelling at the gas connection on your barbecue.

Kitchen/Module Installation

Modules can only be installed to the right hand side of the BBQ. The side burner MUST NOT be removed.

Leave at least 200mm of distance between the back of the unit and the wall for ventilation. All units must be undercover.

EXPLODED DIAGRAM



No.	Description	QTY
1	Fire Box	1
2	Bottom shelf	1
3	Swivel Castor	2
4	Locking Swivel Castor	2
5	Left side panel	1
6	Right side panel	1
7	Upper door bracket	1
8	Back panel	1
9	Top panel	1
10	Left door assembly	1
11	Right door assembly	1
12	Door handle	2

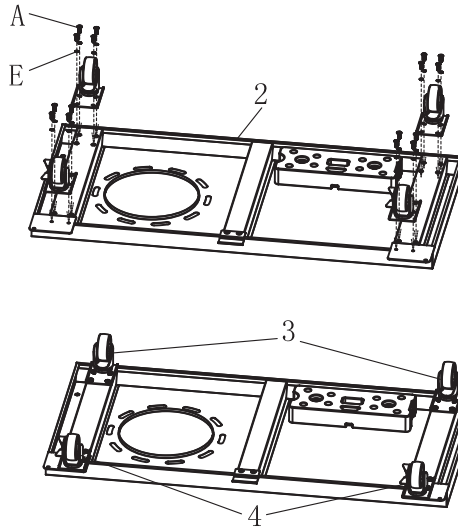
No.	Description	QTY
13	Fat tray bracket	2
14	Fat tray	1
15	Fat tray front fascia	1
16	Flame tamer	4
17	Cooking grill	2
18	Hotplate	1
19	Warming rack	1
20	Regulator & hose assembly	1
21	Burner	6

No.	Description	QTY
22	Crossfire	5
23	Big control knob	6
24	Pulse Ignitor	1
A	Screw M6x15	16
B	Screw M6x12	27
C	Screw M5x12	3
D	Screw M4x12	2
E	Spring washer Ø6	16

ASSEMBLY INSTRUCTIONS

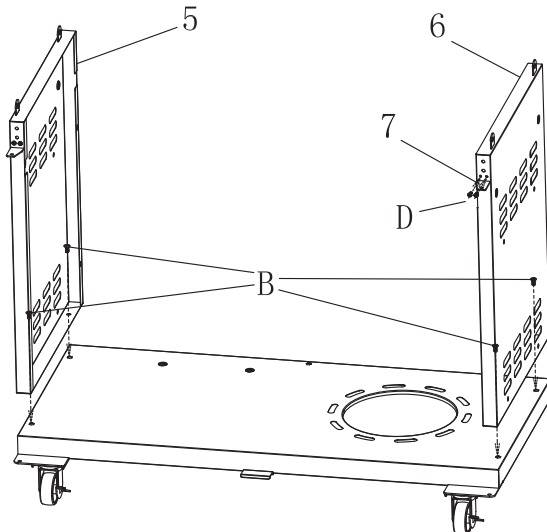
STEP 1

Use 16x M6x15mm screws (A) and 16x M6 spring washers (E) to attach 2x swivel castors (3) and 2x locking swivel castors (4) to the base panel (2).



STEP 2

Use 4x M6x12mm screw (B) to attach cabinet left side panel (5) and cabinet right side panel (6) to the base panel (4).
Use 2x M4x12mm screw (D) attach Upper door bracket (7).

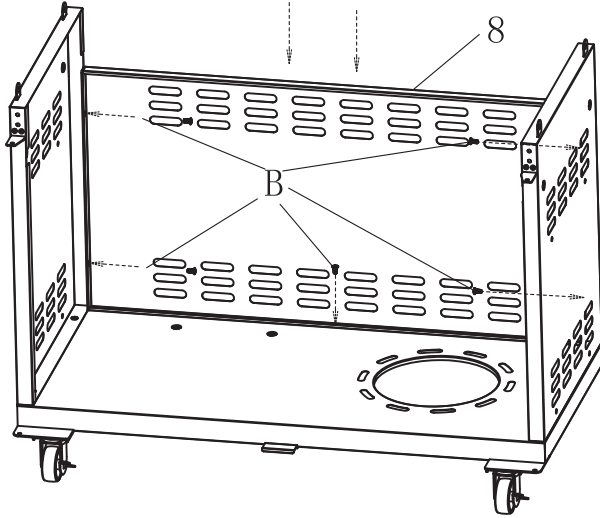


ASSEMBLY INSTRUCTIONS

STEP 3

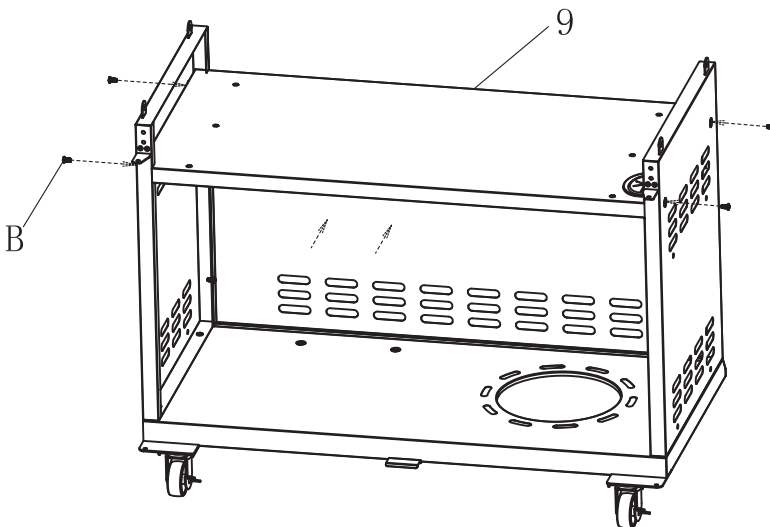
Use 5x M6x12mm screws (B) to attach cabinet back panel (8).

Note: DO NOT tighten the screws of this step now.



STEP 4

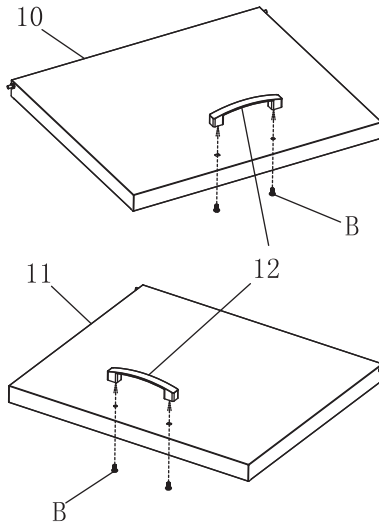
Use 4x M6x12mm screws (B) to attach cabinet horizontal shelf (9).



ASSEMBLY INSTRUCTIONS

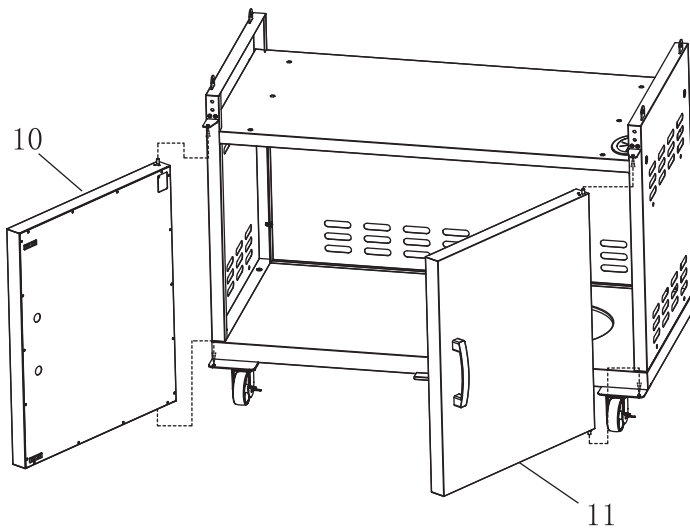
STEP 5

Use 4x M6x12mm screws (B) to attach the door handle (12) to door (10,11).



STEP 6

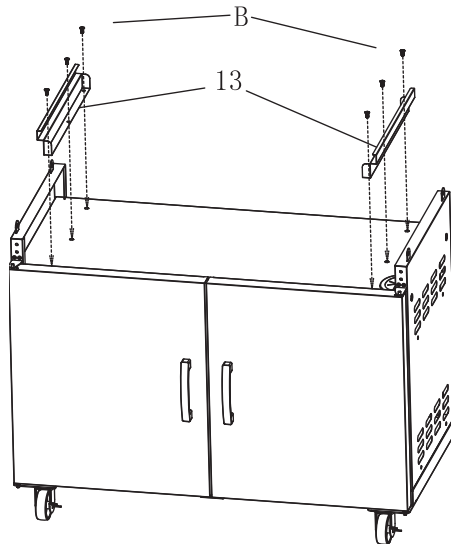
Attach doors (10,11) to completed cabinet by inserting the bottom door locator into holes, then pressing down on the top locator insert them into top door locator.



ASSEMBLY INSTRUCTIONS

STEP 7

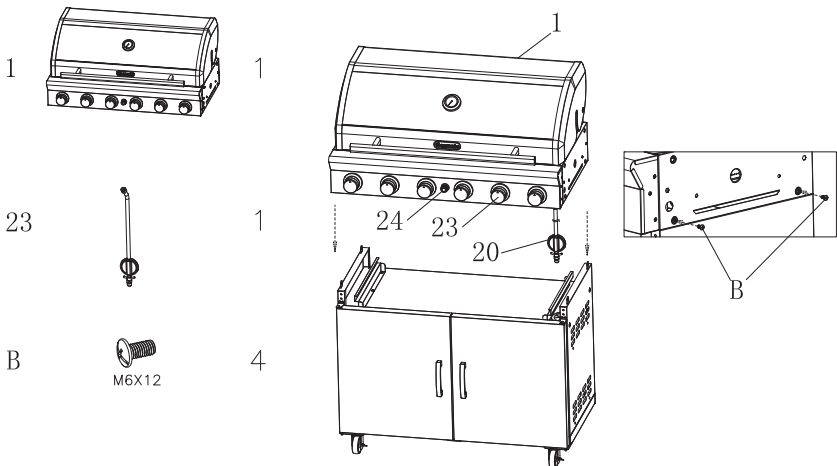
Use 6x M6x12mm screws (B) to attach the flat tray bracket (13) to main cabinet.



STEP 8

Attach hose and gas regulator assembly (23) to firebox assembly (1).

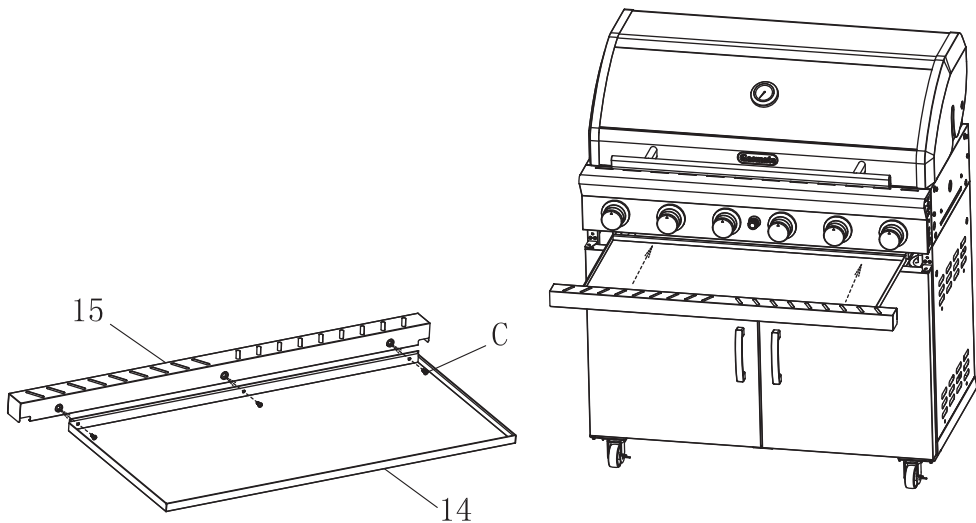
Use 4x M6x12mm screws (B) to attach firebox to the cabinet, making sure that the locators insert into the base of the firebox (1). Attach the ignitor (28).



ASSEMBLY INSTRUCTIONS

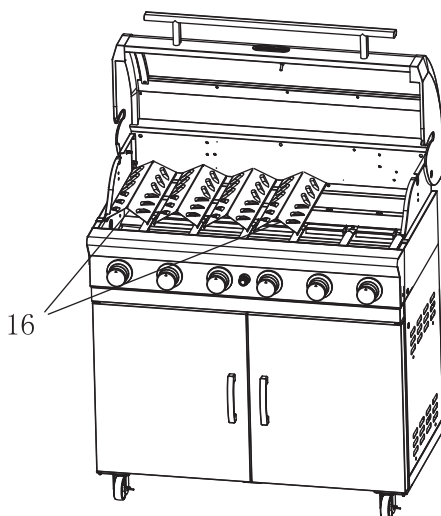
STEP 9

Use 3x M5x12mm screws (C) to attach the flat tray front fascia (15) to the flat tray (14).



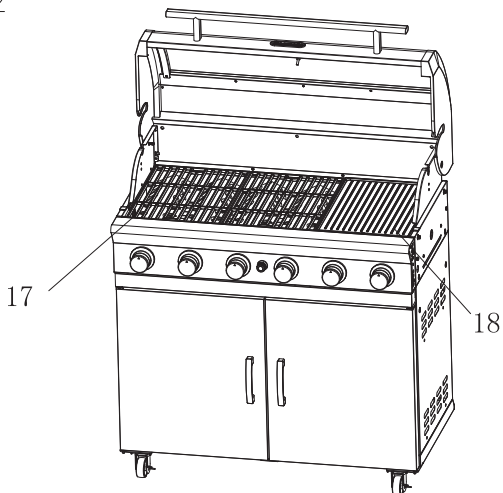
STEP 10

Insert 4x flame tamers (16).



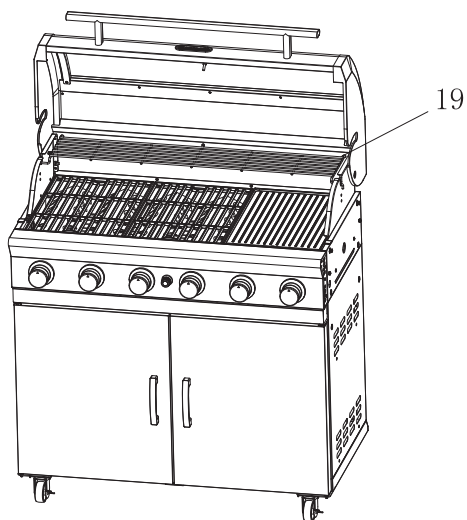
STEP 11

Insert 2x cooking grills (17) and 1x hotplate (18) into firebox.



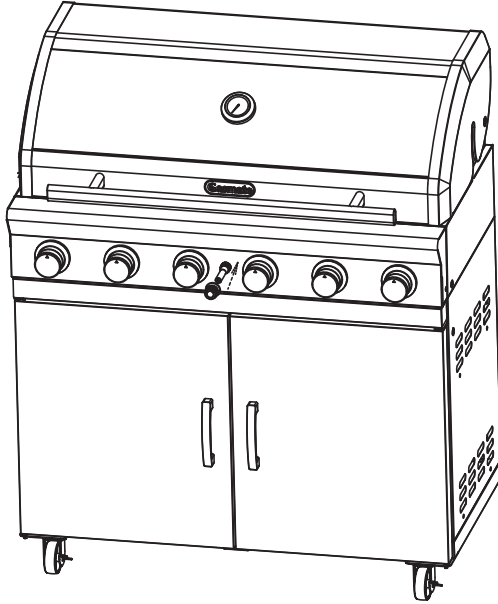
STEP 12

Insert warming rack (19).



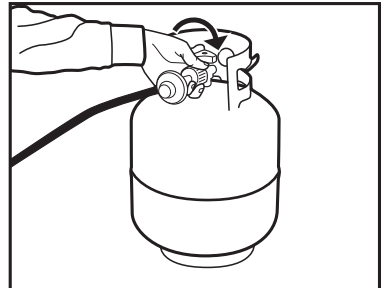
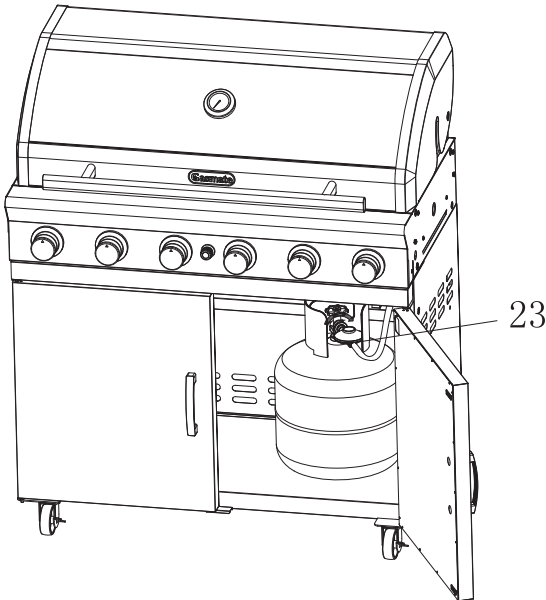
STEP 13

Insert AA battery into the ignition pack with battery facing the correct way (+ facing out).



STEP 14

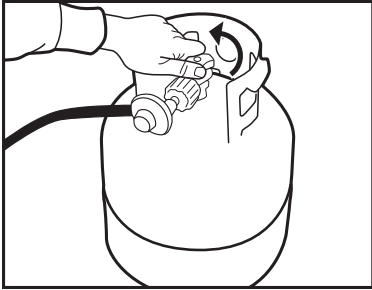
Position 9kg propane gas cylinder into the BBQ trolley and screw in the BBQ gas regulator.



ASSEMBLY INSTRUCTIONS

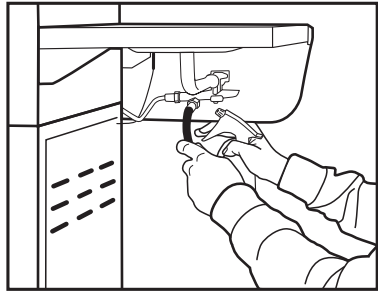
STEP 15

Turn on the gas cylinder ensuring that all of the controls on the BBQ are turned OFF at this point. DO NOT ATTEMPT TO LIGHT THE BBQ.



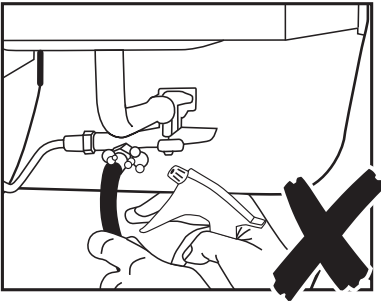
STEP 16

Use a solution of soapy water (dishwashing liquid and water is fine). Brush it on or use a spray bottle as shown in the drawing. Ensure the connections have a good coating.



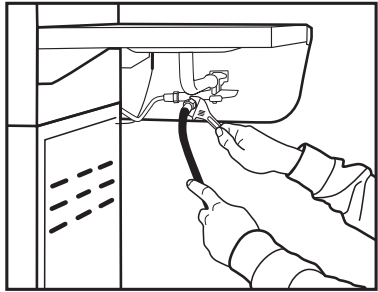
STEP 17

If the connection is leaking, bubbles will start to grow in the soapy solution. If this happens shut off the gas supply at the cylinder.



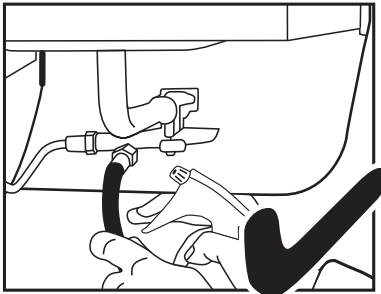
STEP 18

Tighten the connections using a crescent then repeat steps 16-17.



STEP 19

The connection is gas tight when no bubbles grow around the gas connection.



GENERAL ASSEMBLY

Connecting & Disconnecting to Gas Source

Familiarize 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.
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.

Regulator Safety Feature

All QCC regulators (the part that attaches to the gas cylinder to regulate the flow of gas) have a safety feature included that restricts gas flow in the event of a gas leak. You can inadvertently activate this safety feature without having a gas leak. This typically occurs when you turn on the gas using the barbecue control knob before you turn on the gas cylinder valve. If the gas regulator safety feature activates, the barbecue will operate with reduced output as gas flow is restricted.

These steps should be taken first to reset the gas regulator safety device:

1. Ensure the barbecue hood is open.
2. Turn gas cylinder valve off.
3. Turn off all control knobs.
4. Disconnect the regulator from the gas cylinder.
5. Wait 30 seconds.
6. Reconnect the regulator to the gas cylinder.
7. Leak test the connection using a soapy water solution. Ensure no bubbles appear before proceeding.
8. Slowly open the gas cylinder valve all the way. Do not put excessive force on the valve at the full open position, to avoid damaging the valve.
9. Light barbecue as per the instructions provided.

LIGHTING PROCEDURE

Burner Operation & Ignition System Check

1. Open the hood of the barbecue before attempting to light the burners.
2. Turn all the control knobs clockwise to "OFF" position.
3. With cylinder valve in 'OFF' position press the igniter button. Check for sparking to the burners.
4. If spark is not evident at the burner ignition point, check that the ignition lead is firmly attached to the control and sparker tip.
5. With sparking established turn the cylinder valve 'ON'.
6. Push and turn control knob anti-clockwise to 'HIGH' and press the igniter button again.
7. If the burner fails to ignite after several attempts turn off gas supply at cylinder valve and the control knob off (clockwise). Wait five minutes before attempting to relight with ignition sequence.
8. Following successful ignition, to ignite remaining burners, turn control knobs to the HIGH position starting with the burner closest to the ignition burner.

9. Adjust the heat by turning each control knob to the "HIGH"/"LOW" position.
10. To turn the barbecue 'OFF' turn the cylinder valve to the 'OFF' position, then turn the control knobs on the barbecue clockwise to the 'OFF' position.

If re-ignition is necessary while the gas barbecue is still hot, you must wait for a minimum of 5 minutes before commencing to re-ignite (this allows accumulated gas fumes to clear).



IMPORTANT:

- IMPORTANT: Before connecting and disconnecting barbecue to gas source, make sure burner controls are in 'OFF' position.
- CAUTION: When the barbecue is not in use, the gas must be turned off at the cylinder.
- Check that the seals between the appliance and the gas cylinder are in place and in good condition before connecting the gas cylinder.
- Do not use this appliance if it has damaged or worn seals.
- Check performance of burner prior to installing BBQ plates.
- NOTE: If for some reason, ignitor fails to produce a spark at the electrode, BBQ can be lit by a long BBQ match. With hood open insert ignited match into burner lighting hole positioned on the right hand side of the BBQ body (underneath side shelf). Push and turn the far right control knob to HIGH. Burner ignition can be checked through this hole. Subsequent burners will cross light.
- Do not smoke when attempting to ignite BBQ.
- Never use volcanic rock, heat beads or other material.
- Always use protective gloves when handling hot components.

OPERATION

Burner Operation & Ignition System Check

Problem	Possible Reason	Solution
Burner will not ignite	Valve on cylinder is closed	Open valve on cylinder
	Control knob is closed	Turn knob to high when lighting
	Electronic igniter is faulty	Use a long barbecue match
Food is not cooking or is taking too long	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

Note: If the appliance cannot be adjusted to perform correctly it should not be used until serviced or repaired.

OPERATING PROCEDURE

Burn Off Cooking Surfaces

We recommend operating your barbecue on its highest setting for 15-20 minutes prior to first use. This aids removing the oils used during manufacturing. Allow the cooking surface to cool then we recommend seasoning it before use. Season your cooking surface by coating lightly with vegetable oil and bringing slowly up to a high temperature (do not use olive oil as this burns off at a low temperature). For best use your cooking surface should be seasoned two or three times throughout each barbecue season.

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.

When using the temperature gauge in the hood of your barbecue please note that it measures air temperature. The air temperature inside your barbecue will never be as hot as the temperature of the cooking surface.

Roasting

For best results when roasting, the outer two burners should be used on the low to medium setting. Use of the high setting with the hood down may result in burnt food.

Remove the flat hotplate to help with heat circulation. Preheat the barbecue for a few minutes. Place a roasting rack or aluminium foil dish onto the ribbed hot plate and place the meal to be roasted onto the rack or into the dish and close the hood.

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

Approximate Cooking Time

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

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

Refer to Care & Use Guidelines for more information.



IMPORTANT:

The hood must be in the open position for lighting.
Do not smoke at any time when attempting to ignite the barbecue burners.
Do not leave the barbecue unattended when alight.
Important: Never use all burners on high at the same time when cooking with the hood down.

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

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 as described in lighting and operating procedure.

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. Cleaning with a soft brush before use and at least every six months is recommended.

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.

Cleaning the Cooking Surface

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

Care of Cooking Surface

Use and care of the cooking surface is important. Do not use pans on the cooking surface. Do not overheat the cooking surface with the hood down or 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.

Refer to Care & Use Guidelines for more information.



IMPORTANT:

- Beware of spiders and wasps. Burner tube should be inspected and cleaned periodically.
- This appliance must only be serviced by an authorized person.
- 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.

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:

7mm Drill, Thin (2.5mm diameter) flat Screw Driver, Adjustable spanner, Phillips head screw driver.

GAS PIPING

1. THIS APPLIANCE IS ONLY TO BE INSTALLED BY AN AUTHORISED PERSON.
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
BQ2026	995mm	550mm	1200mm

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 50 mm Side 50 mm


NOTE TO THE INSTALLER

1. The injector size is increased by removing the Propane Injector (outer brass cap) and leaving the Natural Gas Injector in place. Ensure the Natural Gas Injector is still tight and in correct position; and the hole size is correct.
2. To adjust the low/turndown flame setting remove the main and side burner control knobs. Use a long thin blade screwdriver to access the "LOW" adjustment screw down hole located to the right of the valve spindle, turn the screw anti-clockwise 1/4 of a turn.
3. Use suitable chain from the rear of the BBQ to the floor or wall to secure the BBQ and ensure that the chain length is short enough to limit the movement of the hose to no more than 80% of its' length.

TEST OPERATION OF APPLIANCE BEFORE LEAVING.

If the appliance has excessively yellow flames or cannot be adjusted to perform correctly call 1300 174 876.

WARNING

- 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.
- A Gasmate NGC30 or NGC40 AGA approved natural gas pressure regulator must be installed in the pipeline and be set at 1 kPa.

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).

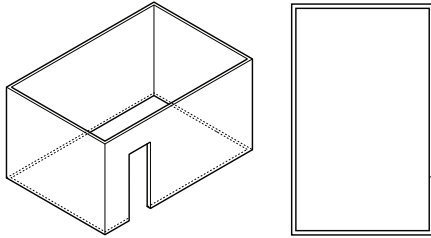
Within a partial enclosure that includes an overhead cover and no more than two walls (see Example 2 & 3).

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).

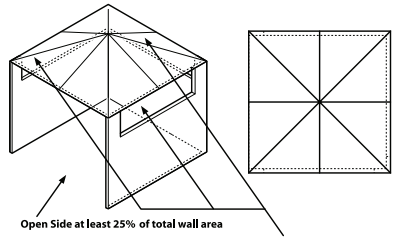
In the case of balconies, at least 20% of the total wall area shall be and remain open and unrestricted.

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.

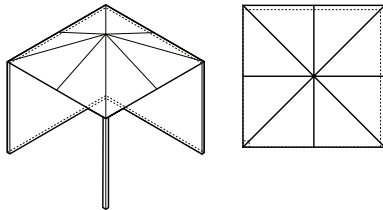


Outdoor Area - Example 1

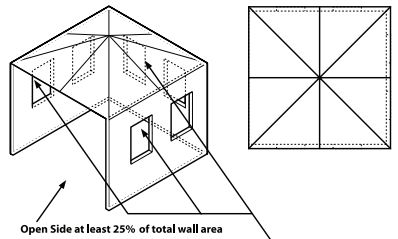


Open Side at least 25% of total wall area
30% or more in total of the remaining wall area is open and unrestricted

Outdoor Area - Example 4

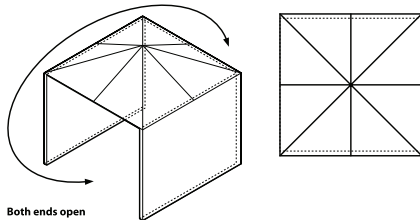


Outdoor Area - Example 2



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

For any queries or assistance call



Customer Service
(Australia Only)

1300 174 876

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