



ENTERTAINER **OUTDOOR KITCHEN**

Dual Fuel Gas & Charcoal

Model No. INBQ1111CT



- Deluxe gas BBQ
- Double skinned stainless steel hood with temperature gauge
- 304 Stainless steel BBQ body, fascia & cabinets
- Electronic ignition
- Stainless steel grill
- Enamel coated hotplate
- Stainless steel main burners
- Rear rotisserie burner
- Side burner
- Operates on Propane Gas
- Includes LCC27 SafeLok regulator and hose
- AGA Certified

Fridge

- Double glazed full glass door

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.

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 OUTDOOR USE ONLY

SafeLok®

LCC27 REGULATOR SUPPLIED

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

Important: Retain these instructions for future use.

READ ME FIRST

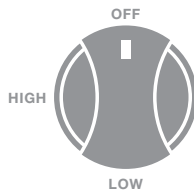
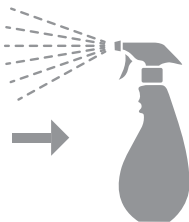


GAS LEAK TESTING

It is important that you leak test the BBQ before first use and every time the gas cylinder is refilled and reconnected to the BBQ.

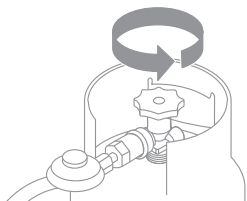
To Complete Leak Test

- Make sure all the control knobs are OFF.
- In a small container, mix up a solution of water and detergent/soap.
- Mix the solution well (about the same concentrate as washing up water).
- Turn the cylinder ON by rotating the knob anti-clockwise.
- Using a brush or spray bottle apply the soap solution to the gas line and each join in the gas line including:
 - the gas connection at the inlet of the BBQ
 - all gas hose connections
 - the gas connection at the gas cylinder
- If bubbles appear, there is a gas leak.
- If the leak is at the hose connection, re-tighten and re-seal.
- If the leak is anywhere else or you cannot resolve the leak by tightening the connection DO NOT PROCEED.
- Turn the gas cylinder off clockwise.

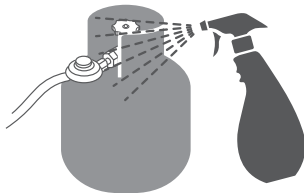


1. Add soap and water to spray bottle or soapy water with brush.

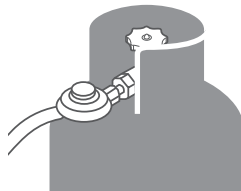
2. Turn off gas valves.



3. Turn gas cylinder on.



4. Spray or apply soapy water on gas connections.



5. If leak is present, bubbles will appear.



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.
DO NOT USE AN ADAPTOR AT THE CYLINDER CONNECTION.

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.

Any modifications of this barbecue may be dangerous.

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
- 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.
- 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.
- 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.
- 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.
- DO NOT install in, or connect to the consumer piping or gas supply system of a boat or caravan.
- 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.

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



IMPORTANT

Read these instruction carefully prior to use. Familiarise yourself with the appliance before connecting it to its 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.

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.

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 - 150mm Sides - 50mm Above - 1000mm

Specifications

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

Hose connection thread is 1/4" B.S.P.

Hose & Regulator Safety

The regulator and hose assembly supplied with the barbecue are suitable for Propane Gas.

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 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 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 regulator supplied. Your barbecue is designed for use with 4.5Kg or 9Kg propane gas cylinders certified to AS 2469.

The gas 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 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.

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.



IMPORTANT


- Do not smoke when attempting to ignite the appliance.
- Always use protective gloves when handling hot components.
- Note: If for some reason, ignitor fails to produce a spark at the electrode, appliance can be lit by a long appliance match. With door open insert lighted match into match lighting hole positioned on the side of the burner chamber. Push and turn control knob to 'HIGH'. Burner ignition can be checked through this hole.
- The door must be in the open position for lighting.
- Do not leave the appliance unattended when alight.
- The unit must be on a flat surface when in use.
- After use, ensure the smoker has allowed to cool before moving.
- Not recommended for use on timber decking or any other combustible surface.
- Turn off the gas supply at the gas cylinder after use.
- Warning! – Accessible parts may be very hot during use. Keep young children away from appliance during use.

NEW LCC27 GAS CYLINDER AND APPLIANCE CONNECTION

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.

ELECTRICAL INFORMATION



IMPORTANT SAFEGUARDS

READ THESE INSTRUCTIONS CAREFULLY BEFORE USING THE PRODUCT. KEEP THE INSTRUCTIONS HANDY FOR FUTURE REFERENCE.

Important: Always operate the Product from a power source of the same Voltage, Frequency and Rating as indicated on the Product Identification Plate.

- **DO NOT** operate any product which has been or appears damaged in any manner or after the Product malfunctions, or is dropped.
- Always arrange the Cord so that it cannot be pulled or tripped over.
- **DO NOT** operate this Product immediately below an electrical Socket Outlet.
- Avoid operating the Product on uneven surfaces. Use only on flat, level and stable surfaces.
- **DO NOT** disconnect the Product from the Power Supply by pulling on the Cord. Never move, carry or hang the Product by the Cord.
- **DO NOT** operate this Product in the presence of explosive and/or flammable liquid or fumes such as where aerosol (spray) Products are being used or where Oxygen is being administered.
- Switch OFF and UNPLUG from Power Outlet when not in use, allow to cool before shifting the Product from one location to another, and before cleaning.
- **DO NOT** use the product during inclement weather, rain or damp conditions.

To reduce the risk of personal injury or damage to property, follow basic safety precautions when using this product, including the following:

- **DO NOT** use the Product for other than its intended use as described in these instructions. This Product is intended for Normal Domestic Household Use only. The use of accessory attachments other than those recommended by the manufacturer may cause safety hazards.
- The power supply must be supplied through a residual device (RCD) having a tripping current not exceeding 30mA.
- Only connect this product to a socket-outlet having an earthing contact.
- **DO NOT** operate the product with a damaged cord or plug, or if it malfunctions, or has been damaged in any manner.

- Never operate this product when your are tired, drinking alcohol, taking drugs or if taking medication that causes drowsiness.
- This product is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the product by a person responsible for their safety.
- Pets and animals must be kept away from the work area so as to avoid tripping dangers.
- Never modify this Product as damage and injury may occur, and this will void your warranty.
- Check for damaged parts before operating this Product.
- Keep power cord away from heat, oil, solvents and sharp edges.
- Check power cord for signs of damage before each use. If damaged do not use.
- Power cord must only be replaced by an authorised service facility.
- Use only a '3' core (earth pin) extension cord with this Product.

NOTE: This transformer must only be used with the lights in your BBQ.

ELECTRICAL DATA

IMPORTANT

This product is fitted with a sealed electrical connection plug that is compatible with the product, the mains supply for Australia and meets the requirements of international standards. This product must be connected to a supply voltage that is equal to that stated on the rating label. If the mains connection plug or power cord becomes damaged it must be replaced with a complete assembly that is identical to the original, and this must be replaced by an authorised service centre. Always follow the Australian requirements for connection to the mains supply. If in doubt always consult a qualified electrician.

Technical Specification

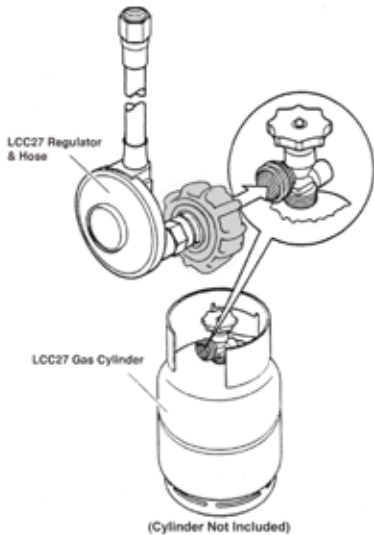
Model No	YOSAA12002000A
Voltage Input	220-240V AC 50Hz
Voltage Output	12V - 2000mA

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. Open the hood then 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.

LCC27 Cylinder Connection Device



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.

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

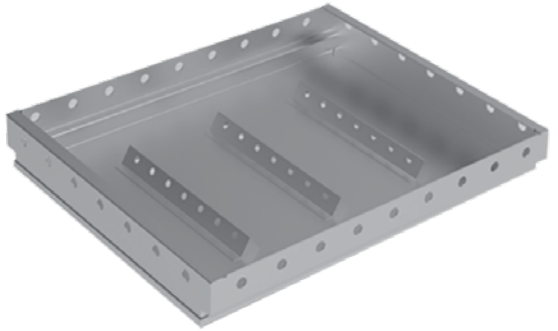


IMPORTANT

- **NOTE:** If for some reason, ignitor 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.
- THE WARMING RACK NEEDS TO BE REMOVED BEFORE USING THE REAR BURNER
- The hood must be in the open position for lighting.
- Do not leave the barbecue unattended when alight.
- Never use all burners on high at the same time when cooking with the hood down.

CHARCOAL TRAY USER GUIDE

- Do not use with hood closed.
- Do not use any type of fire starter or liquid lighter to ignite charcoal, use only the gas burners of the BBQ.
- Use only lump charcoal as a fuel.
- The BBQ and Charcoal Tray can only be used in an open air location, to avoid a toxic build up of carbon monoxide, which is poisonous.
- Remove the two stainless steel grills & flame tamers.
- Place the charcoal tray to either the far left or right of the BBQ, positioning it so it sits against the very last flame tamer upright guide. Ensuring that the raised sections and air ports are located above the burners. Now add charcoal.
- Do not overfill the charcoal tray with charcoal. The maximum charcoal height when filling the charcoal tray is at the first internal fold of the tray.
- Now replace the two grills above the charcoal tray using the grill lifter to do so.



It is better to use less charcoal initially and add more if required. Also note that the charcoal tray is located closer to your food than the gas burners, so a greater amount of heat will be generated for grilling.

When filling the charcoal tray, place the charcoal along the length of the raised air ports, but not directly on them, this will enable the heat to ignite the charcoal and avoid charcoal and dust falling on the gas burners below.

You can elect to use the whole tray for grilling or only a section. This may depend on the amount of food you intend grilling.

To ignite the charcoal, only turn on the burners located directly under the raised air ports where you have placed charcoal. It will take between 5-8mins for the charcoal to ignite, after which you can turn off the gas burners and let the charcoal generate the grilling heat.

Now place the grills above the charcoal tray using the grill lifter to do so.

Note at all times when moving the grills or lifting the grills off the charcoal tray use the grill lifter supplied,

DO NOT TOUCH THE BBQ GRILLS, HOTPLATE OR CHARCOAL TRAY WITH BARE HANDS after either or both the charcoal has been ignited or the gas burners have been turned on.

Both the grills and the hotplate will become extremely hot and can cause severe burning.

When you have finished grilling allow the grills, hotplate and charcoal tray to cool down sufficiently before attempting to clean. Do not clean the charcoal tray whilst hot, do not use water at any stage to clean the charcoal tray.

Note that during normal use the charcoal tray will distort in shape and this is due to the very high heat generated by the charcoal. This is a normal process and is not a manufacturing fault. This will not impact the operational efficiency of the charcoal tray.



OPERATING PROCEDURE

Burn-off

The cooking surface does not need any burn-off time after first use.

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.

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

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

Burner operation

Problem	Possible Reason	Solution
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

Nominal Hourly Gas Consumption

BBQ Model Number	Gas Type	Number of BBQ Burners	Injector Size Main Burners	Injector Size Side Burner	Injector Size Rear Burner	Total Gas Consumption MJ/h	Gas Pressure kPa
INBQ1111	Propane	6	Ø 0.98mm	Ø 1.13mm	Ø 1.00mm	96 MJ/h	2.75 kPa
		MJ/h each	11.6 MJ/h	15 MJ/h	11.5 MJ/h		

The BBQ is sold as a BBQ kitchen. The model number of the BBQ kitchen is INBQ1111CT

CARE & MAINTENANCE

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.

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.

Tools You Will Need

Adjustable spanner, Philips head screwdriver.

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 'Propane Gas' or 'Universal L.P.G'. Check labelling at the gas connection on your barbecue.



IMPORTANT

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

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. 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.

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 Cooking Surface

After cooking, turn burner control to 'OFF' and let barbecue cool before attempting to clean the cooking surface. Before first use and periodically, it is suggested that you wash the cooking surface 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.

Rust and Discolouration Minimization

It is a common misconception that stainless steel will not rust. Stainless steel can rust if it is not maintained properly, especially when it is near to a coastline, swimming pool or when exposed to commercial strength cleaning products. Regular cleaning is one of the best ways to minimize rusting and discolouration.

When cleaning your BBQ use a mild dish soap combined with warm water and a soft cloth to clean the surface. Then rinse your BBQ with clean water. Note: Never use wire wool or any hard cleaning pad on the stainless-steel surface, as it can cause surface damage and rusting over time.

If not in use, after cleaning and when it is dry, cover it with a BBQ cover and store it in a dry place to prevent rusting and discolouration.

If surface rust appears, clean off the rust spots using suitable specialised stainless-steel cleanser and following the instructions. Always rub in the same direction of the grain to prevent scratching.

Note: if you live near to a beach or your BBQ is kept near to your swimming pool, more regular cleanings maybe required to prevent rusting.

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 clip at end of burner.
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, check to ensure that the gas valve orifices are correctly positioned and secured inside the burner inlet

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 clip at the end of burner.
10. Replace grease tray and cooking grates.

IMPORTANT: Burner tubes must re-engage valve openings. See the image.



WARNING

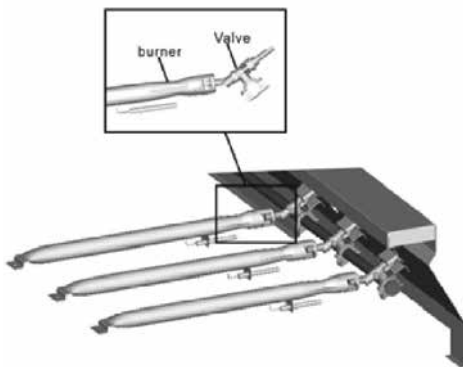
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Should the burners extinguish for any reason, turn off all control knobs and the cylinder gas valve. Wait 5 minutes before attempting to relight the appliance.

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.



ASSEMBLY INSTRUCTIONS

IMPORTANT: Remove any transit protection material before use.

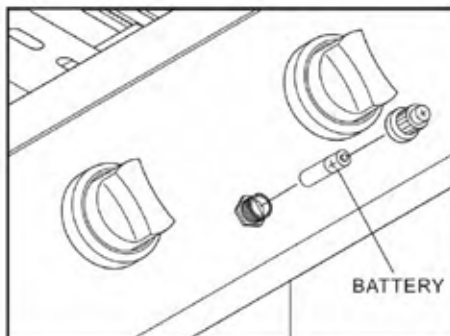
Tools required:



Phillips head screwdriver

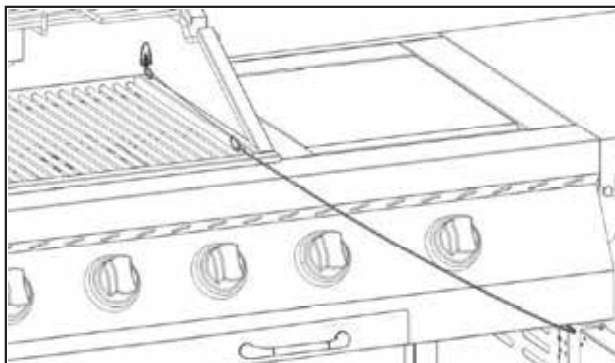
STEP 1

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



STEP 2

For manual ignition, use a match placed onto the end of match holder.



BAR FRIDGE

INSTALLATION & OPERATION

Electrical Installation

The electrical system of this refrigerator must be supplied through a residual current device (RCD) having a rated residual operating current not exceeding 30 mA. If uncertain have a qualified electrician check your electrical system before installation and/or use. All electrical connections are to be made in a dry area. Outdoor power points must be weatherproof and installed by a qualified electrician.

Safety

Before attempting to operate this refrigerator, the following basic safety precautions should be taken to reduce the risk of fire, electric shock and personal injury. It is important to read the instruction manual and to understand it's applications, limitations and potential hazards associated with this refrigerator. This refrigerator is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety. This refrigerator is not designed for use within 1m or above a water source. It is important that you read, understand and follow these instructions very carefully. They are designed for the safety of yourself and others ensuring a long and trouble free service life from your refrigerator. This electric refrigerator complies with Australian and International standards and safety requirements. Repairs should only be carried out by qualified persons using original spare parts. Failure to do so may result in considerable danger to the operator.

SAFE OPERATION

Beware of Children and Pets

Children should not be allowed to touch or operate refrigerators or touch extension cords, if used. All refrigerators should be kept out of reach of children, preferably stored or locked in a secure room when not in use.

Do Not Abuse the Power Cord

Never yank or pull on the power cord to disconnect it from the mains supply socket. Never carry your refrigerator by its power cord. Keep the power cord away from heat, oil, solvents and sharp edges. Check power cord regularly for signs of damage. If the power cord becomes damaged have it replaced by an authorised service facility. The supply cord should be regularly examined for signs of damage and the appliance is not to be used if the cord is damaged.

Extension Cords and Reels

This refrigerator is NOT designed to run off an extension cord. If you require an additional power point please have one installed by a qualified electrician.

The use of extension cords may cause power voltage loss which will result in damage to the compressor this will NOT be covered under warranty.

Warning: Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.

Warning: Do not use mechanical devices, or other means to accelerate the defrosting process.

Warning: Do not use electrical appliances inside the food storage compartments of the appliance.

Caution: Dismantling the unit by non-professional staff is prohibited, it will cause hazard.



FOR YOUR SAFETY

NOTE: If using the refrigerator outside in an alfresco area ensure that it is directly connected to an outdoors power point.

Ensure this refrigerator is not left in the weather or in direct sunlight.

The electrical system of this refrigerator must be supplied through a residual current device (RCD) having a rated residual operating current not exceeding 30 mA. If uncertain have a qualified electrician check your electrical system before installation and/or use.

All electrical connections are to be made in a dry area.

Outdoor power points must be weatherproof and installed by a qualified electrician.

Sitro Group Australia Pty Ltd is not responsible for incorrectly located refrigerators.

SPECIFIC SAFETY INSTRUCTIONS



WARNING

Do not use the refrigerator in areas where there is a risk of explosion or fire from flammable gases. Ensure that the area is kept clear of combustible materials. Do not use the refrigerator in damp areas, without suitable ventilation. This refrigerator is not designed for use within 1m or above a water source. Do not place within one metre (1m) of any water source.

Fire risk exists if this refrigerator is covered by or positioned close to curtains or other combustible materials.

- This refrigerator is intended for domestic/household use only.
- DO NOT use this refrigerator in either the bathroom or ensuite.
- DO NOT use a 3rd party timer, or programmable system with this refrigerator.
- DO NOT clean the refrigerator while the refrigerator is on or plugged into the mains power supply.
- DO NOT attempt to modify the refrigerator, power cord, power plug or the supplied accessories in any way.
- DO NOT expose the refrigerator to rain, water, or use in damp wet conditions.
- DO NOT expose the refrigerator to direct sunlight.
- If left in direct sunlight the fridge may not operate as designed.
- NEVER use with the power cord coiled, bundled up or tied up. Always extend fully before use.
- NEVER use the refrigerator if any part of it is damaged.
- Ensure that the refrigerator is disconnected from the mains supply when installing, cleaning or removing/installing.
- Always turn the refrigerator OFF at the unit switch and the power point switch when not in use for extended periods of time.
- Always ensure that the power cord is fully extended.
- Always ensure that the refrigerator is kept clean and free from dust.
- Never use refrigerator with cracked/broken glass - replace glass before use.
- Only use this refrigerator on flat and level ground.
- Before you throw away your old refrigerator, take off the door, leave the shelves in place, so that children may not easily climb inside.
- Never allow children to operate, play with or crawl inside the appliance.
- This refrigerator is not designed for perishable foods. It is a drinks refrigerator.
- Adults and children should never sit or stand on the fridge as injury may occur.



WARNING

- When you dispose of your old refrigerators and freezers, remove any doors. Children can suffocate if they get trapped inside.
- This appliance contains insulation formed with flammable blowing gases. Avoid safety hazards by carefully disposing of this appliance.
- The appliance must be plugged into its own dedicated 220-240V, 50Hz AC electrical outlet.
- Ensure that the electric outlet is properly earthed to ground. Consult a qualified electrician if you are unsure.
- Do not use an extension cord or adaptor plug.
- Unplug the appliance before cleaning.
- Never unplug the appliance by pulling on the power cord. Always grip the plug firmly, and pull straight out of the receptacle to prevent damaging the power cord.
- Chose a location that is not too cold - the temperature should be above 10°C.
- Chose a location that is not affected by direct sunlight.
- Put the appliance in a dry place, avoiding areas of high moisture or humidity.
- Don't put the appliance in direct sunlight.
- Don't put the appliance near stoves, fires or heaters.
- The appliance shall not be exposed to rain.
- Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction. Do not use mechanical devices or other means to accelerate the defrosting process.
- Do not use electrical appliance inside the food storage compartments of the appliance.
- If power cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard. The appliance is not to be used if the power cord is damaged.
- The electrical system of this refrigerator must be connected with an automatic 30mA circuit breaker and/or residual current device (RCD). If uncertain have a qualified electrician check your electrical system before installation and/or use.

Protection from Moisture

Avoiding placing the refrigerator in a place where heavy moisture is present so as to minimise possibility of rusting of metal parts. The refrigerator should be kept out of water or direct sprayed water, failure to do this could cause poor performance and/or an electrical short could occur.

Protection from Heat

The refrigerator should be protected from excessive heat sources and out of direct sunlight.

Moving

When fixed or moved, the refrigerator cannot be set horizontally or reclined to more than 45° or positioned upside down.

Never move while refrigerator is plugged in and operating.

Once you have moved the refrigerator, leave standing in a level position for 4 - 6 hours so that the gas can settle.

Positioning

Ensure the sides and top have at least 50mm clearance and the rear at least 100mm clearance to ensure adequate ventilation.

Never cover the bottom front grill as this is required for ventilation.

After installation the appliance should be left for 4 - 6 hours before it is switched on in order to allow the refrigerant to settle.

Disposal of Old Appliances

The majority of components are recyclable, however there are also dangerous chemicals inside. To dispose of old fridges remove the doors and contact your local council for recycling options.

Electrical Installation

The electrical system of this refrigerator must be supplied through a residual current device (RCD) having a rated residual operating current not exceeding 30 mA. If uncertain have a qualified electrician check your electrical system before installation and/or use.

MAINTENANCE

- The refrigerator should be cleaned and maintained regularly with a soft clean cloth.
- When performing maintenance, make absolutely sure that the power plug is first disconnected from the power outlet.
- Wipe the inner and outer surface of the refrigerator and its accessories with soft clean wet cloth. If they are too dirty, scrub them with neutral detergent, and then clean them with water and dry them with a clean cloth.
- Never use hot water, petrol, alcohol, kerosene, abrasive powder, alkaline detergent, acid, oven cleaners, etc. These could damage the lacquer finish and plastics.
- If the plastic parts in refrigerator become contaminated by oil (animal or vegetable), they could become brittle and possibly cracked.

TECHNICAL SPECIFICATIONS

Specifications are subject to change without prior notice.

If the technical specifications are different from the plate on the back of the refrigerator, please refer to the plate.

Model	JGA-SC68
Doors	1
Capacity	86L
Rated Voltage	220~240V AC
Rated Frequency	50Hz
Rated Current	1.2A
Rated Input Power at 240V AC	110W
Light	1W
Lamp Type	1W LED
Refrigerant	2600A
Refrigerant Charge Volume	25g
Foam Blowing Agent	Cyclopentane
Net Weight	26kg
Approval No	GMA-500936

TROUBLE SHOOTING

1. If the refrigerator does not work:

Check if there is a power failure.

Check if the power plug is plugged into the power outlet.

Check that the R.C.D. has not been tripped.

If ambient temperature is above 40°C the Thermal Safety Cut may have operated. Check if unit has restarted once ambient temperature is below 25°C.

2. If the refrigerator is cooling excessively:

The temperature control dial may be set too high. If you place drinks containing a lot of water directly under the cool air outlets they may freeze. This does not indicate a malfunction.

3. If the refrigerator is not cooling sufficiently:

The drinks may be packed too tightly together which will block the flow of cool air. You may have put something hot or a lot of drinks into the refrigerator. The door may not have closed properly. There may be insufficient clearance between the refrigerator and the other surfaces, both sides, back and above. The temperature control dial may not be set low enough.

4. If condensation forms on the outside of the refrigerator:

Small amount of condensation may form on the outside when the humidity is high. It does not indicate a malfunction. Wipe dry with a cloth.

5. If you hear a sound like water flowing:

A sound like water flowing is the refrigerant flowing. It does not indicate a malfunction.

6. If the cabinets side and front panel heats up:

The front and side panel of the cabinet will heat up when the door is opened and closed frequently, when starting the unit and when the unit operates in summer with high ambient outside temperature. Do not touch the front or side panel, it is a result of heat from inside the cabinet. It does not indicate a malfunction.



CAUTION

- Never lick icy drinks when they first come out of the refrigerator. This can freeze burn your lips and mouth.
- If the supply cord is damaged, it must be replaced by professional electrician. The cord must be replaced with a cord of the same specification.
- Before you throw away your old refrigerator, take off the door, leave the shelves in place, so that children may not easily climb inside.
- Never allow children to operate, play with or crawl inside the appliance.
- This refrigerator is not designed for perishable foods. It is a drinks refrigerator.

GASMATE BAR FRIDGE PRODUCT RANGE - WARRANTY STATEMENT

SITRO GROUP AUSTRALIA (S.G.A.) WARRANTS THE PURCHASER OF THIS PRODUCT AGAINST DEFECTS IN WORKMANSHIP AND MATERIALS FOR THE FOLLOWING PERIODS FROM THE DATE OF PURCHASE:

For domestic use, this table applies:

Bar Fridge	1 Year
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This warranty is not transferable to a subsequent purchaser if the product is sold by the original purchaser during the warranty period.

If a warranty fault appears within the warranty period, S.G.A. reserves the right to replace or repair the product.

In the event that S.G.A. chooses to replace the product, this original warranty will expire at the original date.

If the product includes various accessories or components, only the defective accessory or component will be replaced or repaired.

S.G.A. reserves the right to replace defective parts of the product with parts and components of similar quality, grade and composition where an identical part or component is not available.

Products presented for repair may be replaced by refurbished products of the same type rather than being repaired. Refurbished parts may be used to repair the products.

To make a warranty claim, first contact S.G.A's Customer Service Line on the contact number below.

The purchase receipt for this product is to be retained and must be presented if making claim under the terms of this S.G.A. warranty.

Warranty repairs are free of charge, provided the product is delivered to our Service Department at 33-35 Lionel Road, Mt Waverley, Victoria, 3149 or to one of our Authorised Service Agents.

If a warranty fault is found the freight cost will be credited to the owner. If no fault is found the product will be returned and any costs associated with the service will be charged to the owner.

Products sent freight forward will not be accepted. In most cases the defective accessory or component only will need to be returned. The product or part of the product being returned must be adequately protected in a box.

S.G.A. will not be responsible for any in-transit loss or damage.

This warranty does not apply to any defect, deterioration, loss, injury or damage occasioned by or as a result of misuse or abuse, negligent handling or storage, normal wear and tear or if the product has not been installed and used in accordance with S.G.A.'s instructions, recommendations and specifications or if the product has been subjected to abnormal conditions. The warranty does not apply to blockages caused by insects or living organisms.

The warranty is void if there is evidence of the product being tampered with by unauthorised persons.

The warranty does not extend to installation or disconnection costs.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure. The benefits of this warranty are in addition to any rights and remedies imposed by Australian State and Federal legislation that cannot be excluded.

Electric Products Approved For Outdoor Use Only

For warranty claims, service, spare parts or products information in Australia, please call SITRO GROUP AUSTRALIA Pty Ltd on the Customer Service Line 1300 174 876

Register your Warranty online at www.gasmate.com.au

A receipt or proof of purchase is required and must be kept for your records.

Note: If you do not have internet access call our customer service team on 1300 174 876

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.
Within a partial enclosure that includes an overhead cover and no more than two walls.

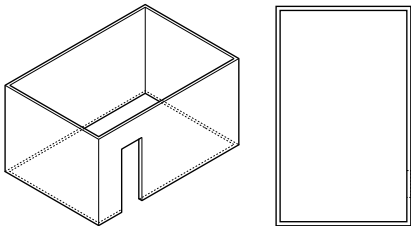
Within a partial enclosure that includes an overhead cover and more than two walls, the following will apply:

at least 25% of the total wall area is completely open, and
at least 30% of the remaining wall area is open and unrestricted.

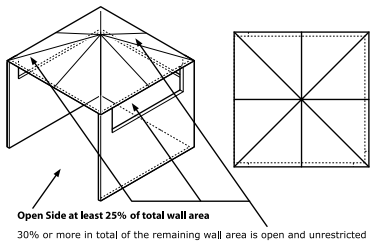
In the case of balconies, at least 20% of the total wall area shall be and remain open and unrestricted.

DIAGRAMMATIC REPRESENTATIONS OF OUTDOOR AREAS

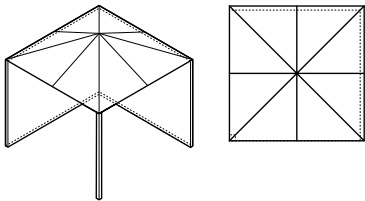
The following figures are diagrammatic representations of outdoor areas. Rectangular areas have been used in these figures – the same principles apply to any other shaped area.



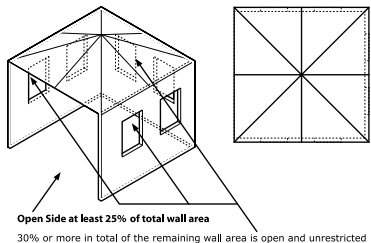
Outdoor Area - Example 1



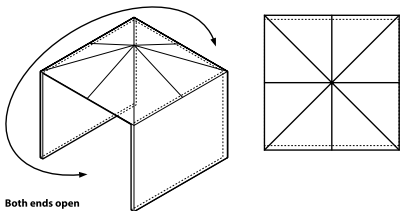
Outdoor Area - Example 4



Outdoor Area - Example 2



Outdoor Area - Example 5



Outdoor Area - Example 3

ASSEMBLY INSTRUCTIONS

Tools Required

Standard Phillips-head screw driver.

To join your kitchen together use 2 wing screws and nuts as shown.

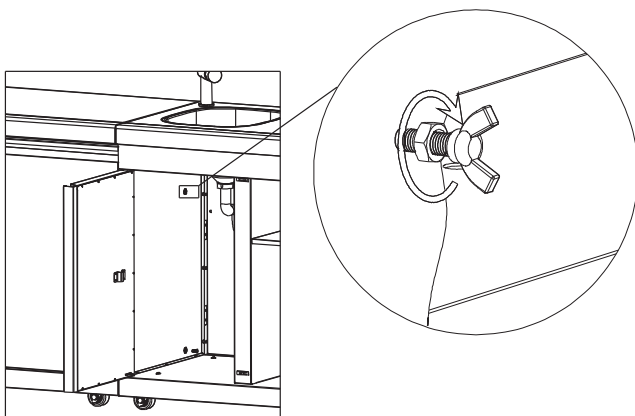
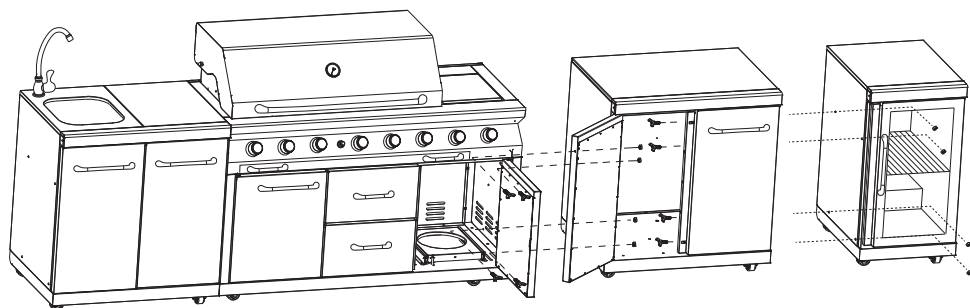


IMPORTANT

Remove all packing and transit protection before assembly.

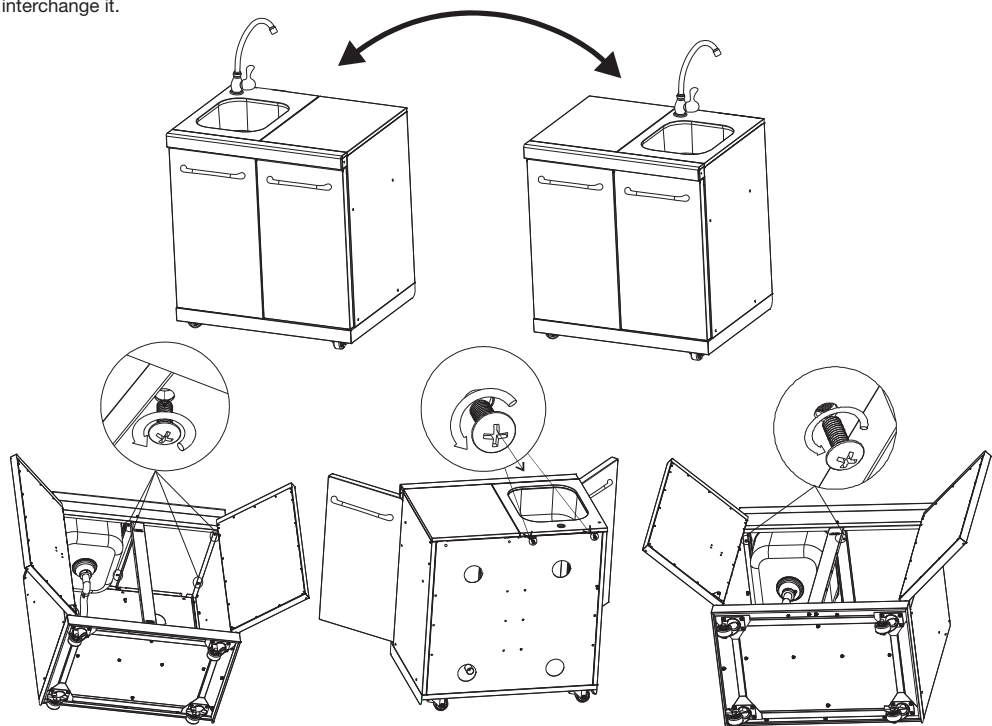
CAUTION: Ensure no packing material is left in BBQ before lighting.

CAUTION: Remove fridge from its cabinet before connecting to a module

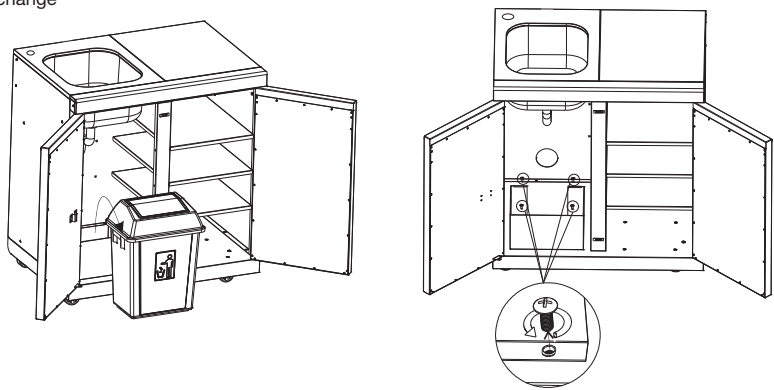


SINK MODULE

The sink module is flexible, follow the below steps to interchange it.

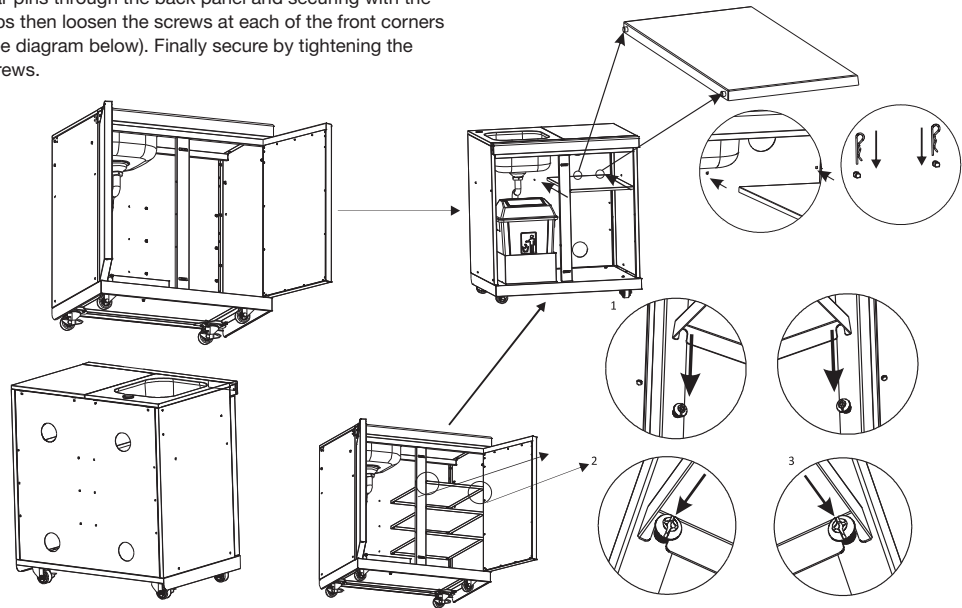


Bin support interchange

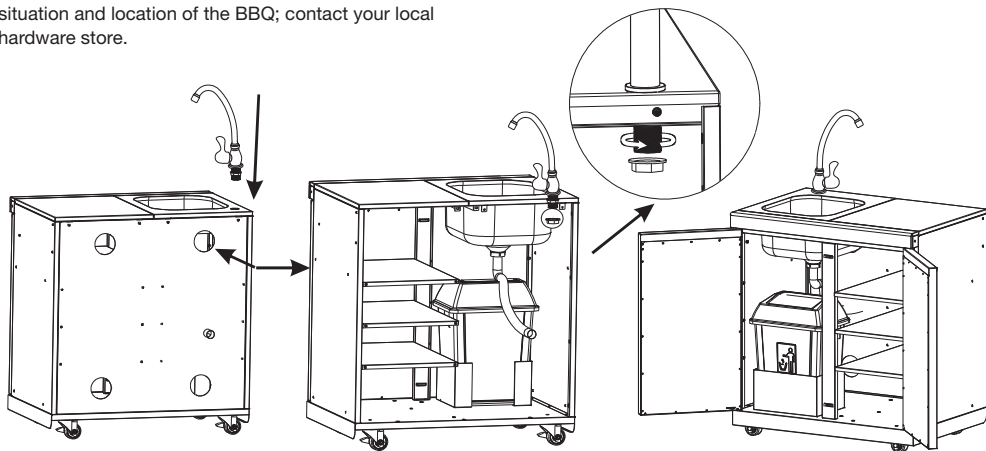


SINK MODULE - CONT.

Add the shelves (total 3pcs) into the cabinet locating the rear pins through the back panel and securing with the clips then loosen the screws at each of the front corners (see diagram below). Finally secure by tightening the screws.

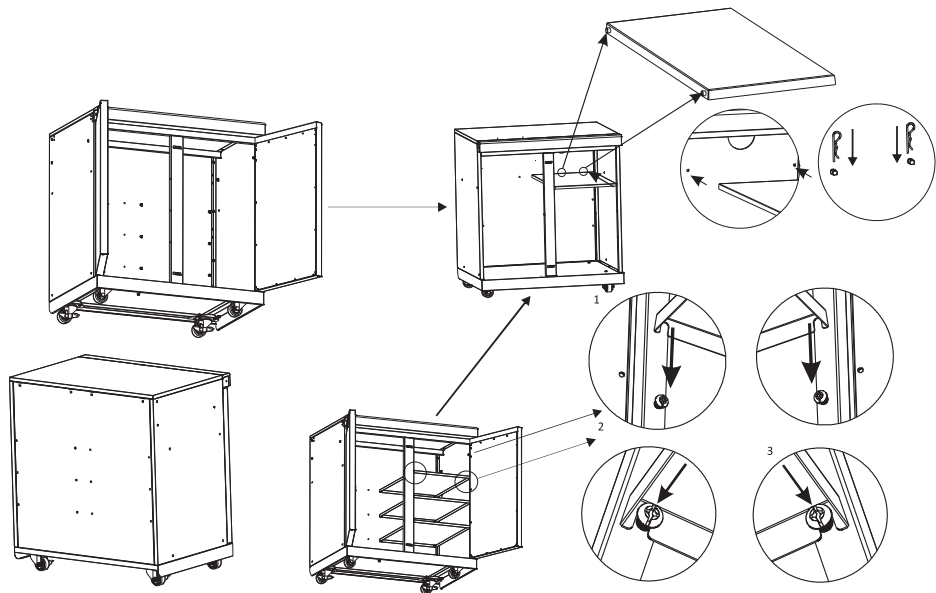


Insert the tap thread through the hole in the top and secure with the nut from underneath, inside the cabinet. See diagram below. Fittings required will depend on the situation and location of the BBQ; contact your local hardware store.



STORAGE MODULE

Add the shelves (total 6pcs) into the cabinet in the same way as for the Sink Module.



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 1 year warranty.

Gasmate®