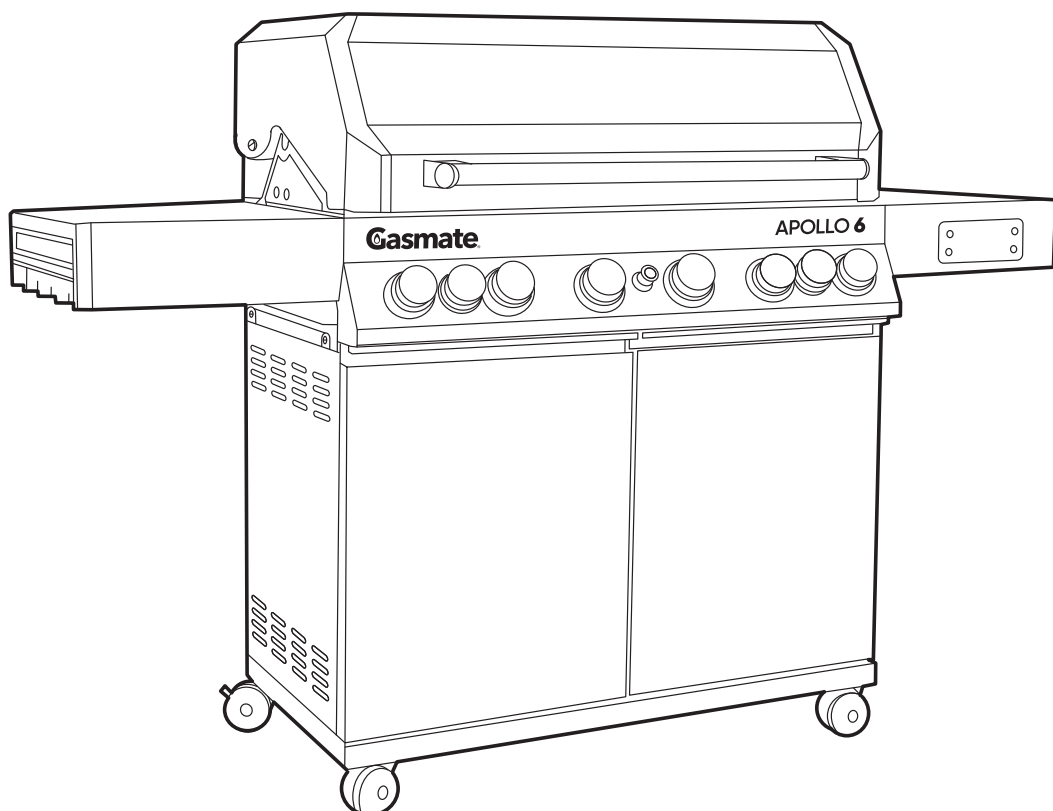


Gasmate®

APOLLO 6 6 BURNER BBQ RANGE



BLACK Model No. BQ3075BLK

WHITE Model No. BQ3075WHT

Scan to
view product
range and
download the
Gasmate App



IMPORTANT: RETAIN THESE INSTRUCTIONS FOR FUTURE USE.

For the most up-to-date version of this manual, please visit the product page at gasmate.com.au, as updates and improvements may be made periodically.

SafeLok®

LCC27 REGULATOR SUPPLIED WITH PROPANE MODELS

THIS LCC27 REGULATOR CAN ONLY BE USED WITH THE NEW SAFER INDUSTRY STANDARD LCC27 GAS CYLINDER CONNECTION.

Gasmate® is a registered trademark of Sitro Group Australia Pty Ltd www.gasmate.com.au
Aber Living, N.Z. www.gasmate.co.nz

READ ME FIRST

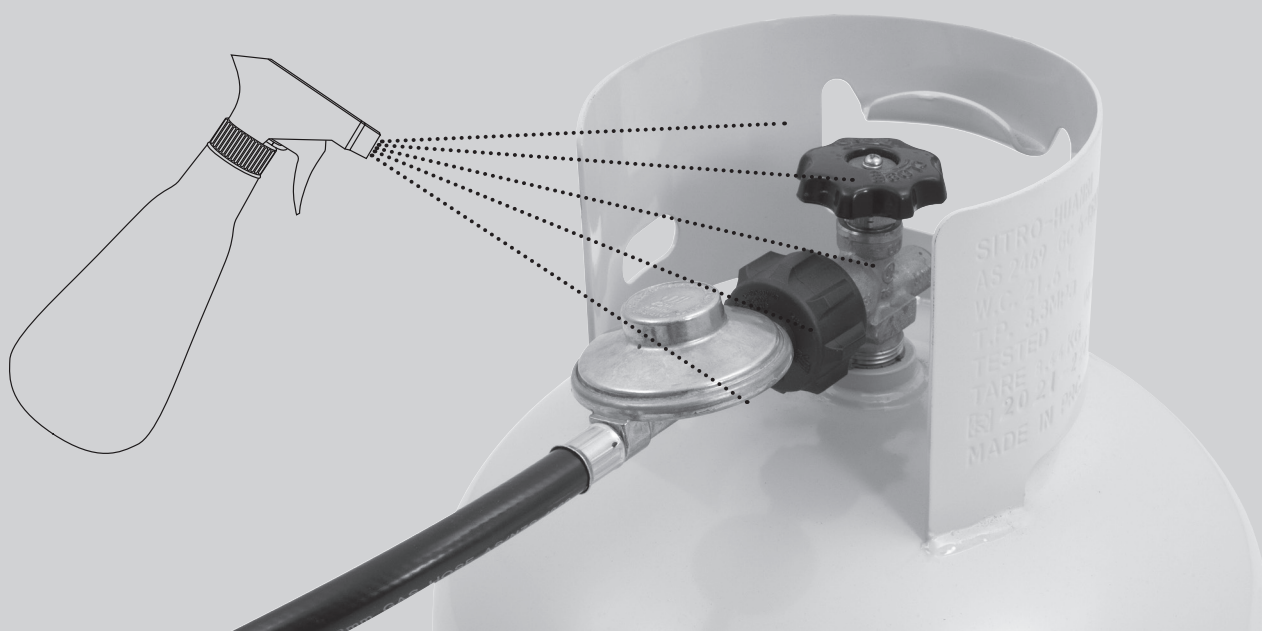


GAS LEAK TESTING

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.



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.

DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.

DO NOT USE OR STORE FLAMMABLE MATERIALS IN OR NEAR THIS APPLIANCE.

DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE.

DO NOT MODIFY THIS 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.
- Never use the rear burner at the same time as any of the main burners are in use.
- 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 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.

SafeLok®

This appliance has been supplied with the new safer gas cylinder connection Safe Lok 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 AU: LPG-Propane Gas, NZ: ULPG-Universal 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.

Minimum clearance:

For non-combustible material: Rear - 20mm for ventilation, and 110mm in total including hood rollover clearance

For combustible material: Rear: 700mm, Sides: 700mm, Above: 1500mm

Specifications

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

Hose connection thread is 5/8"-18 UNF

Maximum hose and regulator assembly to be 1500mm

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.

DO NOT USE AN ADAPTOR AT THE CYLINDER CONNECTION

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.

NEW LCC27 GAS CYLINDER AND APPLIANCE CONNECTION

This appliance has been supplied with the new safer gas cylinder connection Safe Lok LCC27 Type 27 regulator and hose connection.

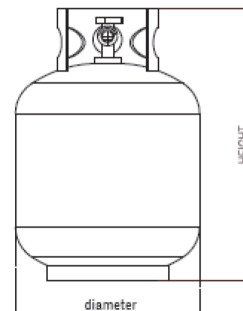
This connection will only connect to a 4kg or 9kg gas cylinder with an LCC27 Type 27 cylinder valve. This connection will NOT connect (screw) to the old type 21 POL gas cylinder valve.

PREPARATION

You will need to purchase a LPG gas bottle and the pressure regulator should correspond to the pressure and gas category of the appliance, which can be obtained from your nearest Gas Retailer.

Strongly recommends information:

- a) The gas cylinder is to be used only in the upright position.
- b) Only to be used with a gas cylinder that does not exceed 480 mm in height and <335 mm in diameter.
- c) This appliance must only be used with an approved hose and regulator.



Energy saving tips:

- a) Reduce the opening time of the lid.
- b) Turn the grill off as soon as cooking is completed.
- c) Preheat the gas grill for 2 to 5 minutes only (except for the first use).
- d) Do not preheat longer than recommended.
- e) Do not use a higher setting than required.

Connect the hose and regulator to the gas container at the right side of the gas grill. Keeping in mind that the gas container must be kept away from heat and in a safe position. The hose dimension is 8mm diameter.

Installation

After purchasing your gas bottle you will then be ready to set it up with your gas grill.

- a) **When changing the gas bottle which shall be carried out away from any source of ignition.** Position the gas bottle at the side of your gas grill, not underneath, keeping in mind that the bottle must be kept away from heat and in a safe position.
- b) When ready to use your gas grill insert the regulator into the gas bottle valve and tighten firmly. **The maximum length of hose shall not exceed 1.5m.**



WARNING

Check the hose before each use, searching for cracking, cuts or any abrasions. If the hose is found to be faulty in any way do not attempt to use your gas grill.

Ensure that the hose is not subjected to twisting which will affect the gas flow when using your gas grill. Also the hose must not have undue tension and must not touch any part of the gas grill which may be hot.

Check and change the regulator and hose when showing any signs of weakening or ageing.

LIGHTING PROCEDURE

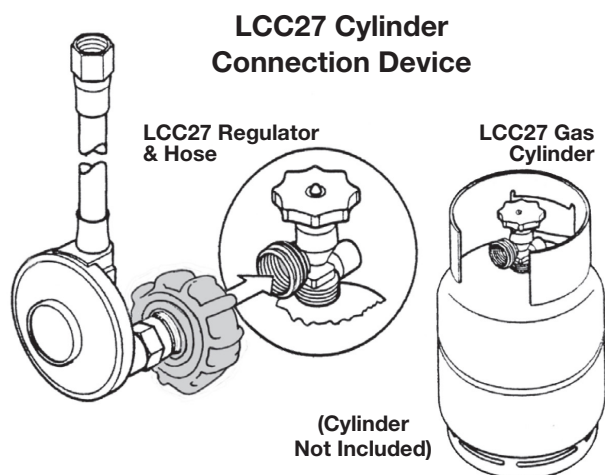
Burner Operation & Ignition System Check

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. Main burner, push the Gas Control Knob down while turning in the anti-clockwise direction till you hear the Piezo “click” and an ignition flame (flame thrower style) will ignite the Burner.

Side and rear burner, push in the electronic control button while the Gas Control Knob is pushed down and turn anti-clockwise direction will ignite the Burner.

Once lit adjust the flame through HIGH-MEDIUM-LOW. Rear burner is only high.

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 5 minutes with the lid closed and the gas turned on HIGH. This will “heat clean” the internal parts.

Ignition system check

Problem	Possible Reason	Solution
Burner will not ignite	Valve on cylinder is closed	Open valve on cylinder
	Control knob is off	Turn knob to ignition when lighting
	Ignition system not working (Rear and Side Burner only)	Check the battery
	Burner has gone out	Check that the gas bottle is not empty
	Igniter is faulty	Use a long barbecue match

Lighting with Match

If you need to light the burners manually, you can do so using a long BBQ match.

To Use:

1. Select long BBQ match.
2. Light long BBQ match.
3. Carefully position above selected burner.
4. Turn the selected gas valve and light burner.



WARNING!

Before proceeding, be certain you understand the safety information contained in this manual.

This barbecue is not designed to be used with more than 66% of the cooking area as a solid plate. Full coverage of plates will cause excessive build-up of heat and damage the barbecue.



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 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/REAR BURNER WHEN ANY 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.
- When the hood is in closed position, only use the outside 2 burners or the rear burner. NEVER use the rear burner at any time the main burners are operating as this may cause a floating flame and pose a safety risk. The temperature should never exceed 250 degrees.
- DO NOT OPERATE MAIN & REAR BURNER SIMULTANEOUSLY.

GENERAL

Although all gas connections on the grill are leak tested at the factory prior to shipment, a complete gas tightness check must be performed at the installation site due to possible mishandling in shipment, or excessive pressure unknowingly being applied to the unit. Periodically check the whole system for leaks following the procedures listed below. If the smell of gas is detected at anytime you should immediately check the entire system for leaks.

BEFORE TESTING

Make sure that all packing material is removed from the grill including tie-down straps.

DO NOT SMOKE WHILE LEAK TESTING. NEVER PERFORM LEAK TEST WITH AN OPEN FLAME.

Make a soap solution of one part liquid detergent and one part water. You will need a spray bottle, brush, or rag to apply the solution to the fittings. For the initial leak test, make sure the L.P. cylinder is 80% full.

TO TEST

1. Make sure the control valves are in the OFF position, and turn on the gas supply.
 2. Check all connections from the gas regulator and supply valve up to and including the connection to the manifold pipe assembly (the pipe that goes to the burners). Soap bubbles will appear where a leak is present.
 3. If a leak is present, immediately turn off the gas supply and tighten the leaky fittings.
 4. Turn the gas back on and recheck.
 5. Should the gas continue to leak from any of the fittings, turn off the gas supply.
- Do not use the grill until all connections have been checked and do not leak

ALWAYS CHECK FOR LEAKS AFTER EVERY GAS CYLINDER CHANGE

Check all gas supply fittings for leaks before each use. It is handy to keep a spray bottle of soapy water near the shut-off valve of the gas supply line. Spray all the fittings. Bubbles indicate leaks.

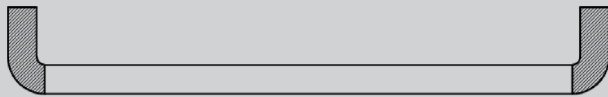
Warning and safety points

Please read the following points before using your gas grill:

- a) **Read the instructions before using the appliance.** Please follow all assembly instructions in this manual; if instructions are not followed it may cause problems in use.
- b) This gas grill accessible **parts maybe very hot when being used. Keep young children away.** Use protective when handling particularly hot components.
- c) In the event of a gas leak shut off gas to the gas grill, extinguish any open flames, open lid and if leak continues check for damages, poor connections etc. Contact your local gas dealer immediately if the problem can't be solved.
- d) **Do not move Gas grill during use.**
- e) Do not use or store any flammable liquids or vapors in the vicinity when operating the gas grill.
- f) This gas grill only **to be used outdoors.**
- g) Do not use a naked flame to check for gas leaks.
- h) Do not operate gas grill if there is a gas leak. Turn off the gas supply.
- i) Do not attempt to disconnect any gas fitting part if your gas grill is being used, on the gas grill or the gas regulator / bottle.
- j) Care is advised when operating your gas grill, you should never leave unattended when in use. Turn off the gas supply at the gas container after use.
- k) The gas grill should be cleaned on a regular basis. Take care not to enlarge burner ports or orifice/ nozzle openings when cleaning the burner or valves.
- l) Do not attempt to use this appliance in a garage or any enclosed area. Also **this appliance must be keep away from flammable materials, etc.** We recommend keeping a distance of at least 0.5 to 1.0 meter clear of any flammable materials.
- m) We would recommend that this gas grill be serviced by your local gas retail outlet at least once a year by a competent engineer. Do not attempt to service this appliance yourself.
- n) **Any modification of the appliance may be dangerous.** Do not attempt any unauthorised interference of the main controls on this gas grill, i.e. gas taps, injectors, valves etc.
- o) When the hood is in closed position, only use the outside 2 burners or the rear burner. NEVER use the rear burner at any time the main burners are operating as this may cause a floating flame and pose a safety risk. The temperature should never exceed 250 degrees.



WARNING



The handle black area (see above diagram for reference) will become hot when the gas grill in use, BE CAREFUL! Do not touch the black area.

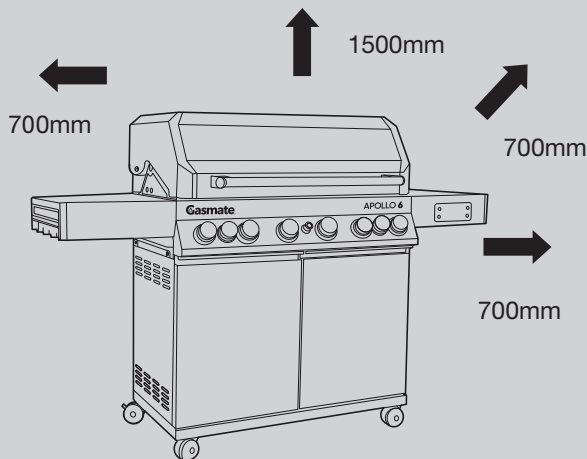
Since this barbecue has no restriction in the emission of unburned gas, this barbecue must be installed and/or used outdoors or in an amply ventilated area. Were this BBQ in an amply ventilated area the area must have at least 25% of the surface sum of the wall surface area open

Strongly recommends minimum clearances from combustible materials must be:

Rear - 700mm

Sides - 700mm

Top - 1500mm



Lighting Instructions

Caution:

- The lid must be open when lighting the burner!
- Do not stand with your face directly over the gas grill when lighting it.
- our gas grill will have following method of ignition:

Gas Control Flame Thrower Ignition:

With all gas controls on the Gas grill in the "OFF" position, turn the gas cylinder valve to the on position at the regulator. To create a spark you must push the control knob in (A) and turn anticlockwise to "HIGH" (B). It can spark to the burner lighting tube (C). You will hear a "snap" from the igniter and you will also see a 3"-5" orange flame coming from the burner lighting tube at the left side of the burner (D).

Continue to hold the burner control knob in for two seconds after the "snap", this will allow gas to flow completely down the burner tube (E) and insure ignition.

When the burner is alight, adjacent burners will cross light when their controls are turned to "HIGH"

At "High" setting the burner flame should be approximately 12-20mm long with a minimum of orange flame. Turn the gas control fully anticlockwise for minimum setting.

Should you have any difficulty lighting your gas grill following the above steps, contact your dealer for advice.

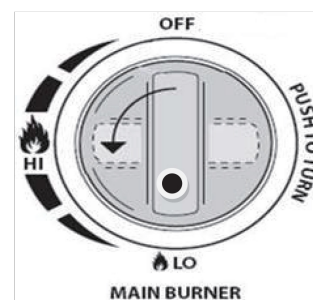
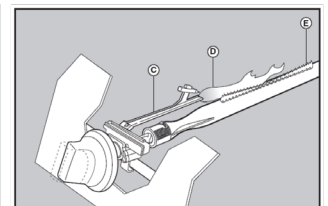
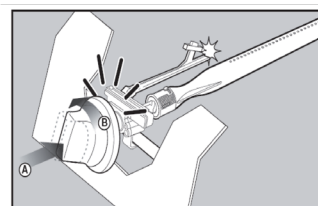


WARNING

If the burner still does not light, turn the burner control knob to "OFF" and wait 5 minutes to let the gas clear before lighting again.

Safety Precautions

- Always test gas line for leaks at connector with soapy water after making connections.
- The top lid must always be open when lighting the burner.
- Use oven gloves and sturdy, long handled gas grill tools when cooking on the grill.
- Be prepared if an accident or fire should occur. Know where the first aid kit and fire extinguishers are and know how to use them.
- Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.
- Always cook with great care.



OPERATING PROCEDURE

Burn-off

Heat the cooking surface prior to first use for 5 minutes. Let the surface cool off and wipe it with a damp cloth and then a light brush with cooking oil.

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. Never exceed 250 degrees with hood down.

NEVER use the rear burner at the same time the 2 outside main burners are operating.

Adjust the control knobs 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 customer service.

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 No	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
BQ3075BLK BQ3075WHT	Propane	6	Ø0.96	Ø0.91	Ø0.92	90.6 MJ/h	2.75 kPa
		MJ/h	11.5 MJ/h	10.8 MJ/h	10.8 MJ/h		
BQ3075BLKNG BQ3075WHTNG	Natural Gas	6	Ø1.41	Ø1.48	Ø1.59	76.1 MJ/h	1.0 kPa
		M/Jh	9.3 MJ/h	9.8 MJ/h	10.5 MJ/h		
Manufactured by Ningbo Agsun Products exclusively for Sitro Group Australia Pty Ltd and Aber Living Ltd (NZ) FOR CORRECT OPERATION REFER TO INSTRUCTIONS PROVIDED						IAPMO Approval No	GMK10649
						D.O.M	

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, Phillips 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.

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.

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.

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.

NOTE: Never wipe hot surfaces as damage and discolouration will occur. Always wait for the BBQ to cool fully before wiping surfaces.

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.

CARE AND CLEANING OF STAINLESS STEEL

Stainless steel parts of this appliance are made from 304 & 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 kept 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 proprietary 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.

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 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 flame tamers.
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 flame tamers and cooking grates.



WARNING

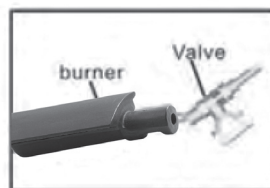
Beware of spiders and wasps. Burner tube should be inspected and cleaned periodically.

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.

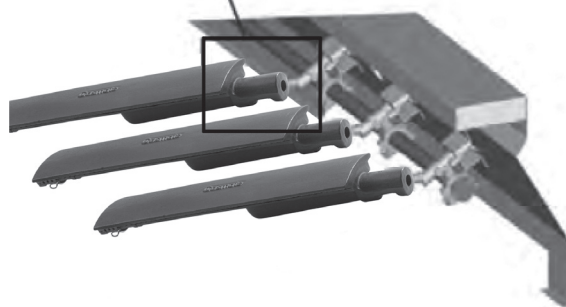
Should the burners extinguish for any reason, turn off all control knobs and the cylinder gas valve. Wait 5 minutes before attempting to relight the appliance.

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.



IMPORTANT:
BURNER TUBES
MUST RE-ENGAGE
VALVE OPENINGS.
SEE IMAGE BELOW



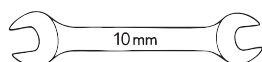
ASSEMBLY INSTRUCTIONS

IMPORTANT: Remove any transit protection material before use.

Tools required:



Phillips head screwdriver



10mm A/F Spanner

When assembling the barbecue, ensure it is sitting on a flat surface.

This BBQ cabinet assembly is easier to assemble with two people.

Before attempting to assemble the BBQ, lay out all of the components and identify each of them, this will make it easier to assemble the BBQ.



IMPORTANT

Remove all packing and transit protection before assembly. **CAUTION:** Ensure no packing material is left in BBQ before lighting.

Gas Grill Safety Hints

Stand your gas grill on a safe level surface, away from inflammable items such as wooden fences or overhanging tree branches.

Never use your gas grill indoors!

Once lit do not move your gas grill or leave it unattended.

Keep children and pets at a safe distance from the gas grill.

Keep a fire extinguisher handy.

The gas grill will become hot when in use, so handle lids etc. with the help of gloves.

Ensure that the appliance has completely cooled down before storing.

Use outdoors only!

Read the instructions before using the gas grill.

Assessable parts may be very hot, Keep young children away!

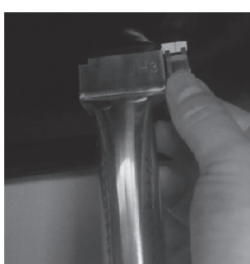
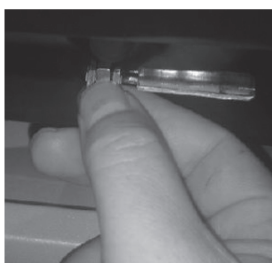
Do not move the gas grill during using.

Turn off the gas supply at the gas container after use.

Any modification of the appliance may be dangerous and be not permitted.

Change main burner

1. First ,find out which main burner has been broken, if it's not the far left one(if it's the far left one, just remove the broken one), remove from the far right burner, take out the circlip, take out the main burner, remove the transmission frame;
2. Repeat step 1, from right side to left side to remove main burner and transmission frame, until remove the broken one.
3. Change the bad main burner, from left to right by turn to set up main burner and transmission frame (if do not have transmission frame, just change the main burner directly), use circlip to set.



Side burners

To get the maximum yield with the minimum consumption of gas it is handy to keep the following points in mind:

- Once the burner has been alighted, adjust the flame according to your needs, from “Maximum” to “Minimum” position.
- Use proper pan size (with flat bottom only) for each burner
- When the content of the pan start to boil, turn the knob down to “Reduced rate position” (small flame).
- Always put a lid on the pan.
- Suggestions use Ø pans in 20-24cm.

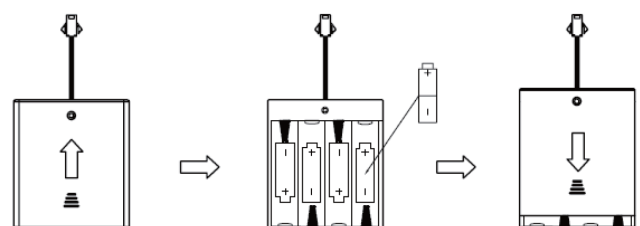
Powering the digital control display.

The digital control display can be powered using either 4 × 1.5V AA batteries (not included) or a power bank with a low-power mode function, connected with the USB-C port (see note ‘G’ on page 24).

Should you choose to power the digital control display with batteries, insert the 4 × AA batteries into the battery box as shown in the diagram below. Note: the digital display with switch off after 2 hours.

Next, connect the battery box to the associated cables as illustrated in Step 13.

The battery box features a magnetic backing and is designed to be positioned on the inside of the right-hand cabinet side panel.

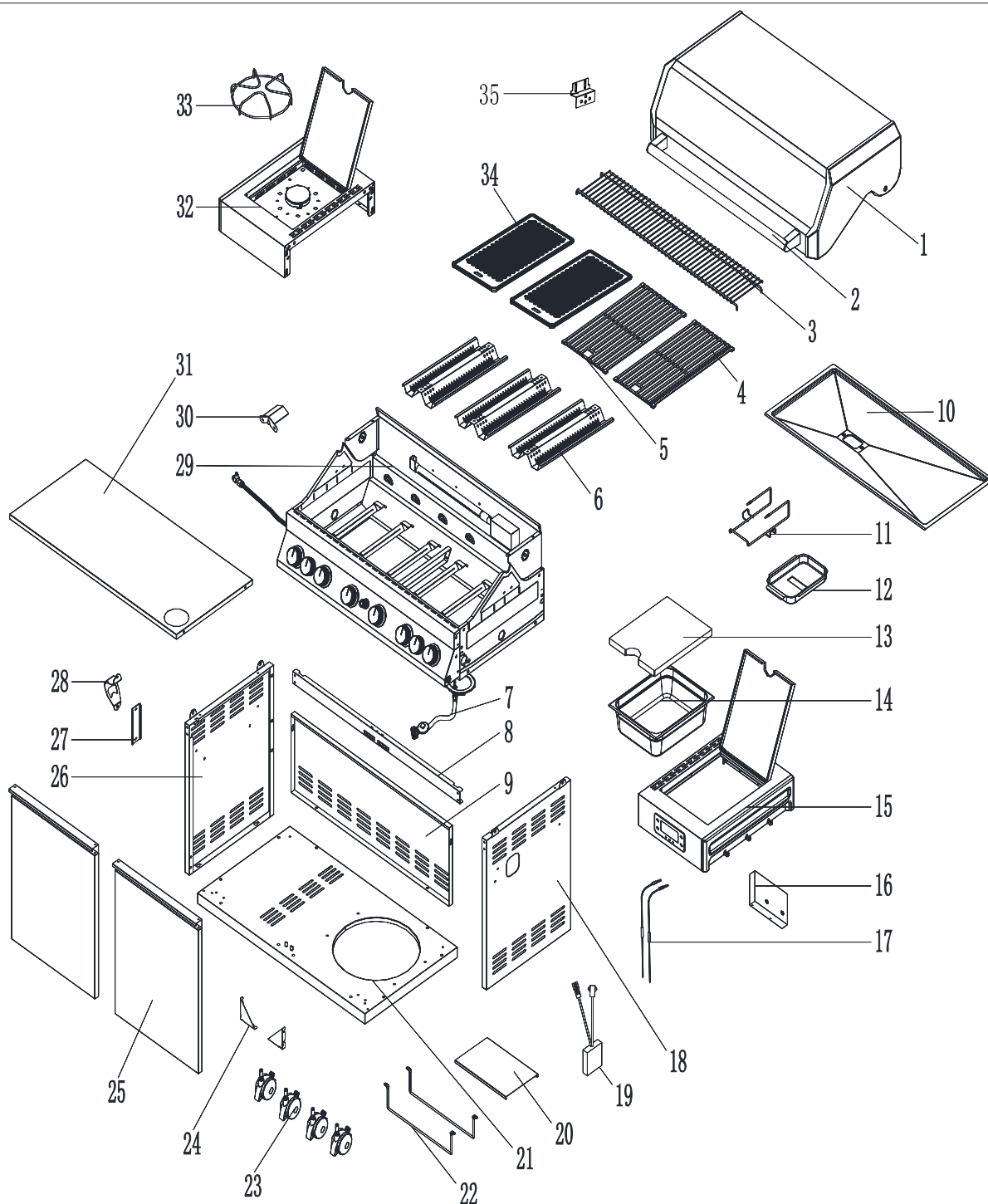


Correct Disposal of this product



This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

PARTS DIAGRAM, PARTS LIST & FIXTURES - Expanded View and Parts

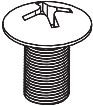
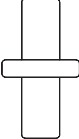
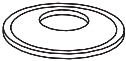


NO.	NAME	QTY
1	HOOD ASSEMBLY	1
2	HOOD HANDLE	1
3	WARMING RACK	1
4	CAST IRON GRATE 450*185	1
5	CAST IRON GRATE 450*240	1
6	W-SHAPE FLAME TAMER	3
7	REGULATOR	1
8	CABINET FRONT BEAM	1
9	CABINET REAR PANEL	1
10	GREASE TRAY	1
11	GREASE CUP BRACKET	1
12	GREASE CUP	1
13	CHOPPING BOARD	1

NO.	NAME	QTY
14	ICEBOX	1
15	SIDE TABLE ASSEMBLY	1
16	HEAT SHIELD	1
17	BARBECUE PROBE	2
18	CABINET RIGHT SIDE PANEL	1
19	BATTERY BOX	1
20	GAS CYLINDER BRACKET BOTTOM SUPPORT	1
21	CABINET BOTTOM PANEL	1
22	GAS CYLINDER BRACKET	2
23	CASTOR	4
24	TRIANGLE BRACKET	2
25	DOOR ASSEMBLY	2

NO.	NAME	QTY
26	CABINET LEFT SIDE PANEL	1
27	BOTTLE OPENER REINFORCEMENT PLATE	1
28	BOTTLE OPENER	1
29	FIREBOX	1
30	TEMPERATURE PROBE OIL BAFFLE	1
31	TROLLEY SHELF	1
32	SIDE BURNER ASSEMBLY	1
33	POT BRACKET	1
34	CAST IRON HOTPLATE	2
35	ROTISSERIE BRACKET	1

FIXING ELEMENTS

A	B	C	D	E	F
 X11	 X12	 X2	 X4	 X14	 X2
5/32"-32	1/4"-20			ST4.2	5/32"-32 SS

Mounting steps

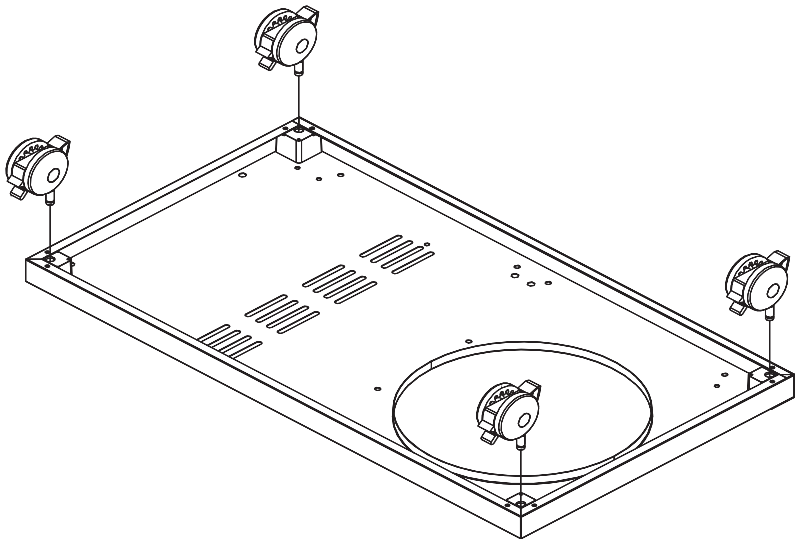
Make sure your grill is assembled properly. Detailed assembly instructions are packed with each grill giving specific assembly procedures for each model. Follow these instructions carefully to ensure the correct and safe assembly of the grill.



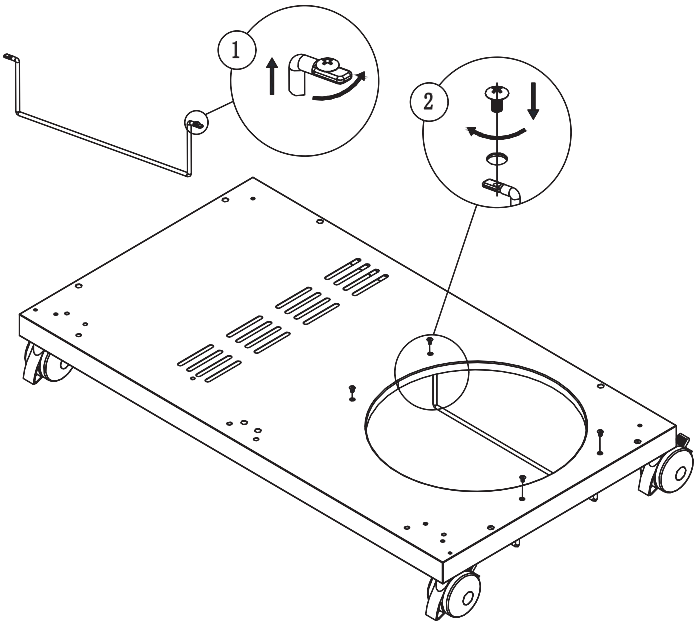
CAUTION:

Although we take every effort to ensure that the assembly process is as easy as possible, it is inherent with fabricated steel parts that corners and edged can cause cuts if improperly handled during assembly procedures. Be careful while handling any parts during assembly. It is strongly recommended that you protect hands with a pair of work gloves.

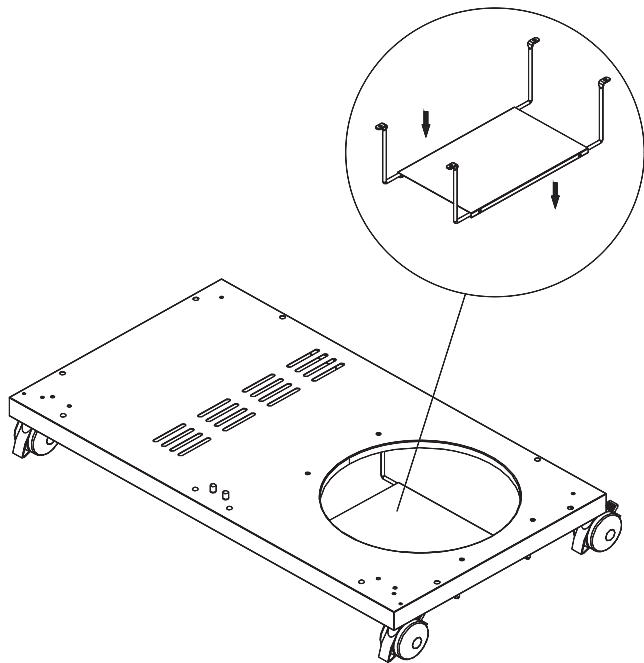
Step 1:



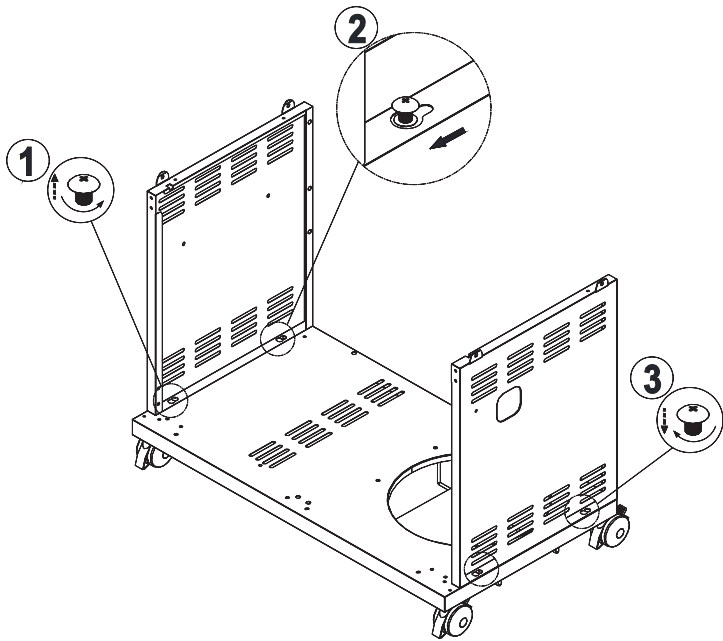
Step 2:



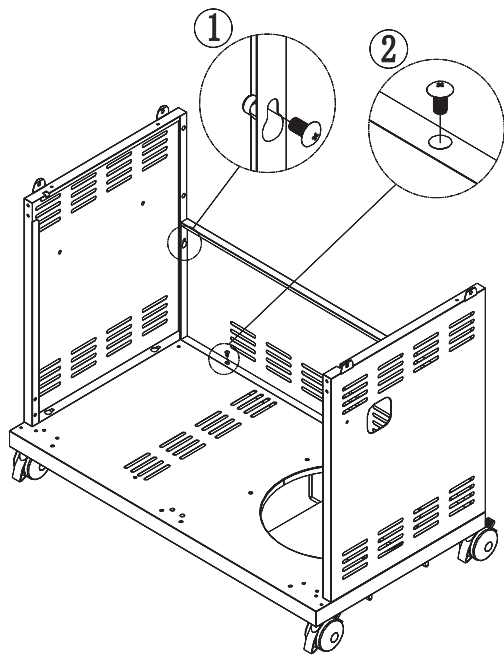
Step 3:



Step 4:



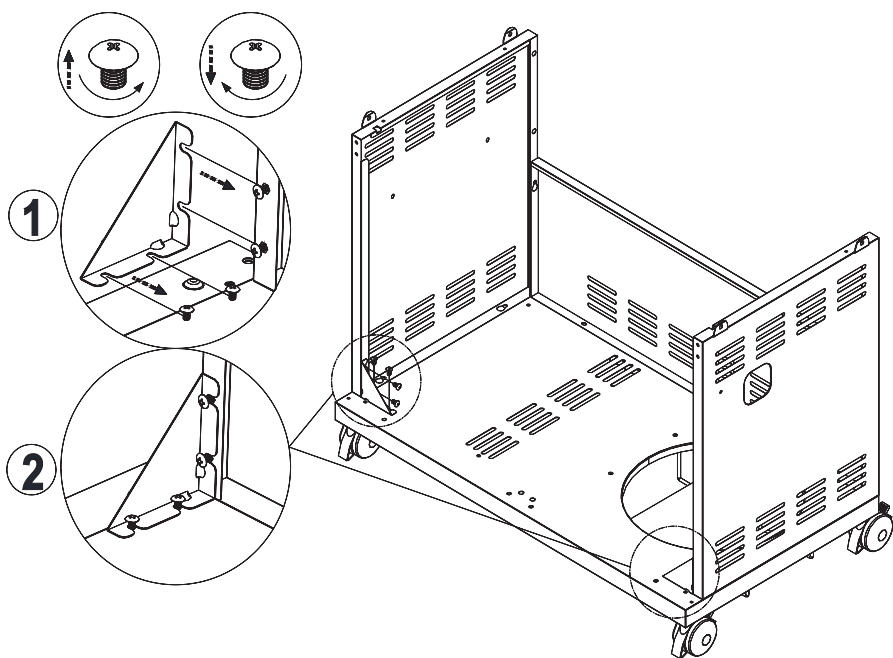
Step 5:



4xB

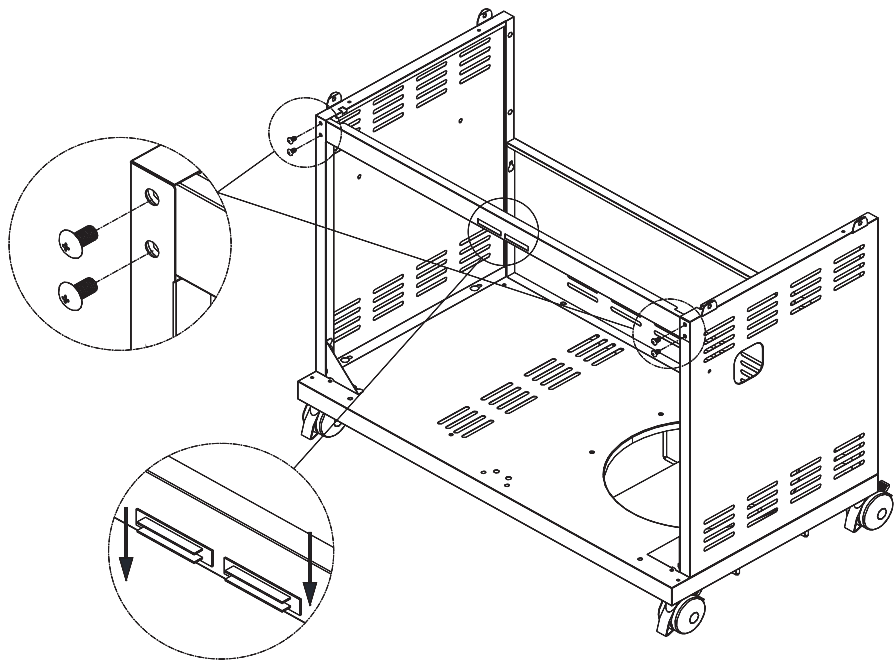


Step 6:



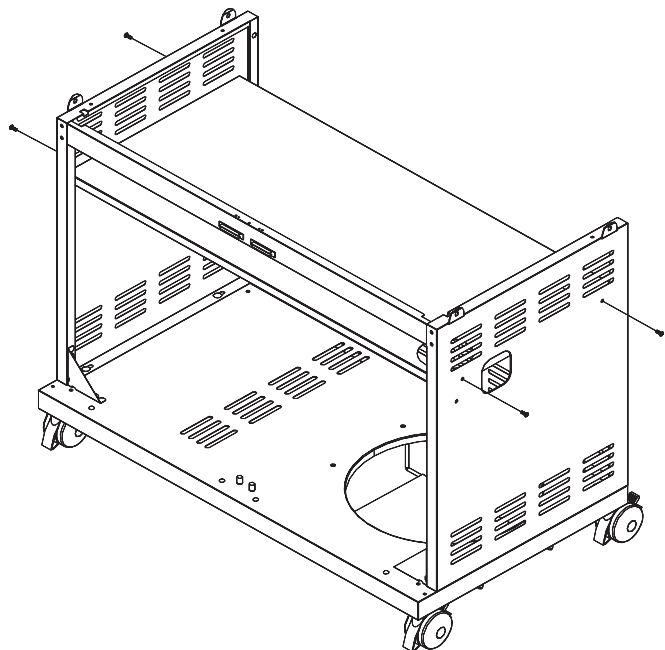
Step 7:

4xA



Step 8:

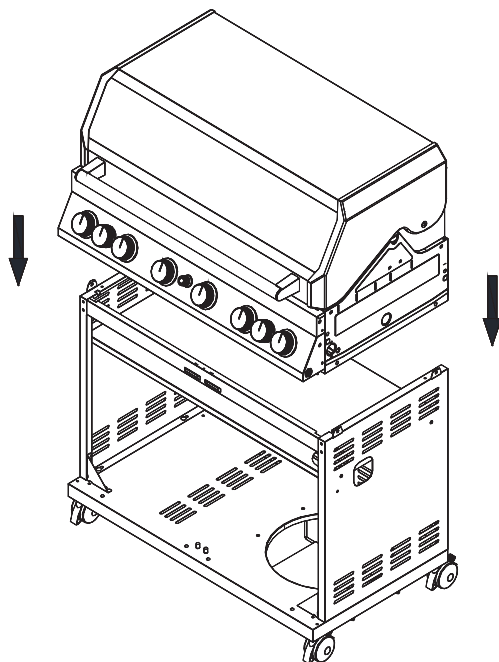
4xA



Step 9:

**CAUTION**

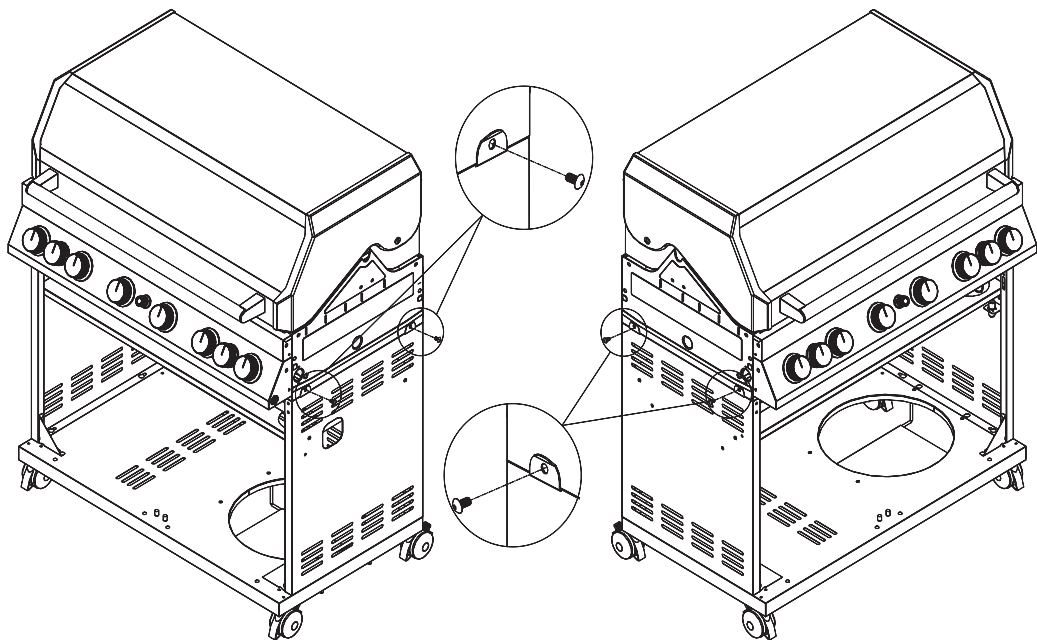
**Two
person
lift**



Step 10:

4xB

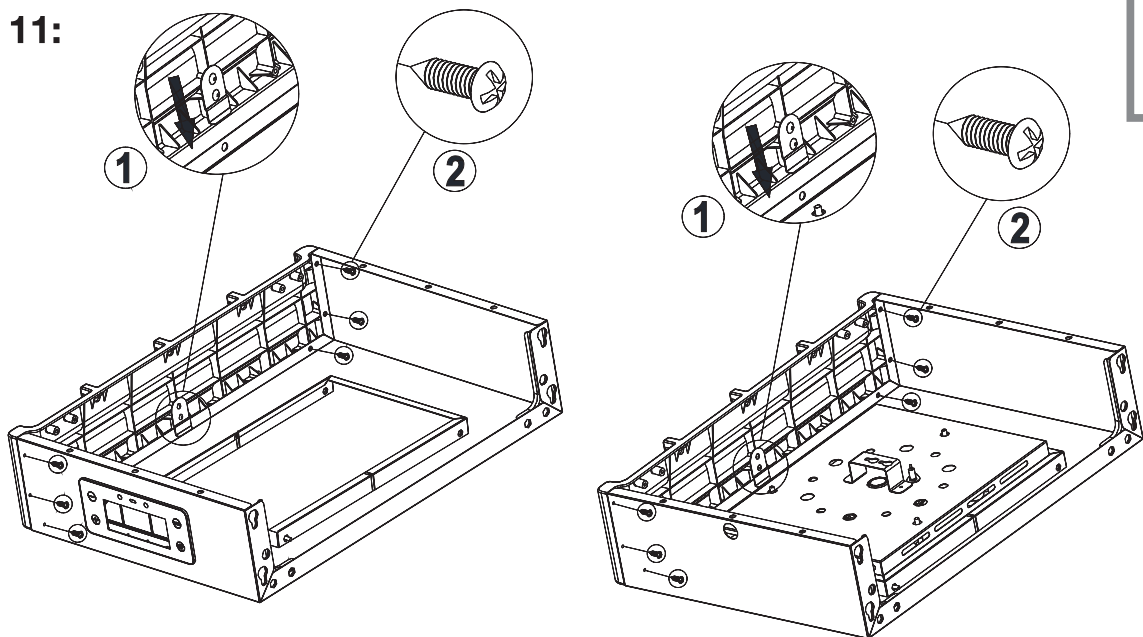




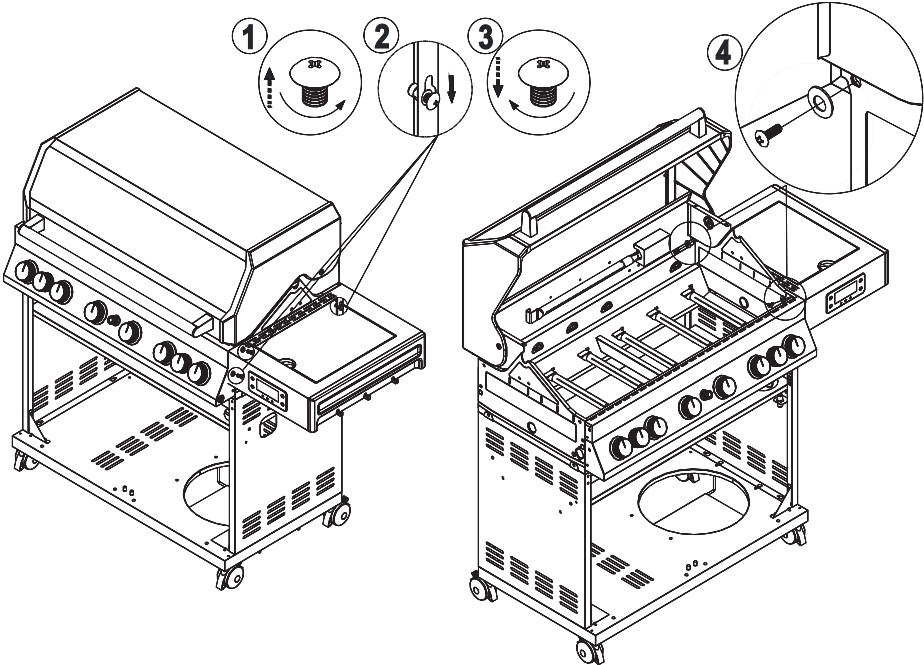
Step 11:

12xE





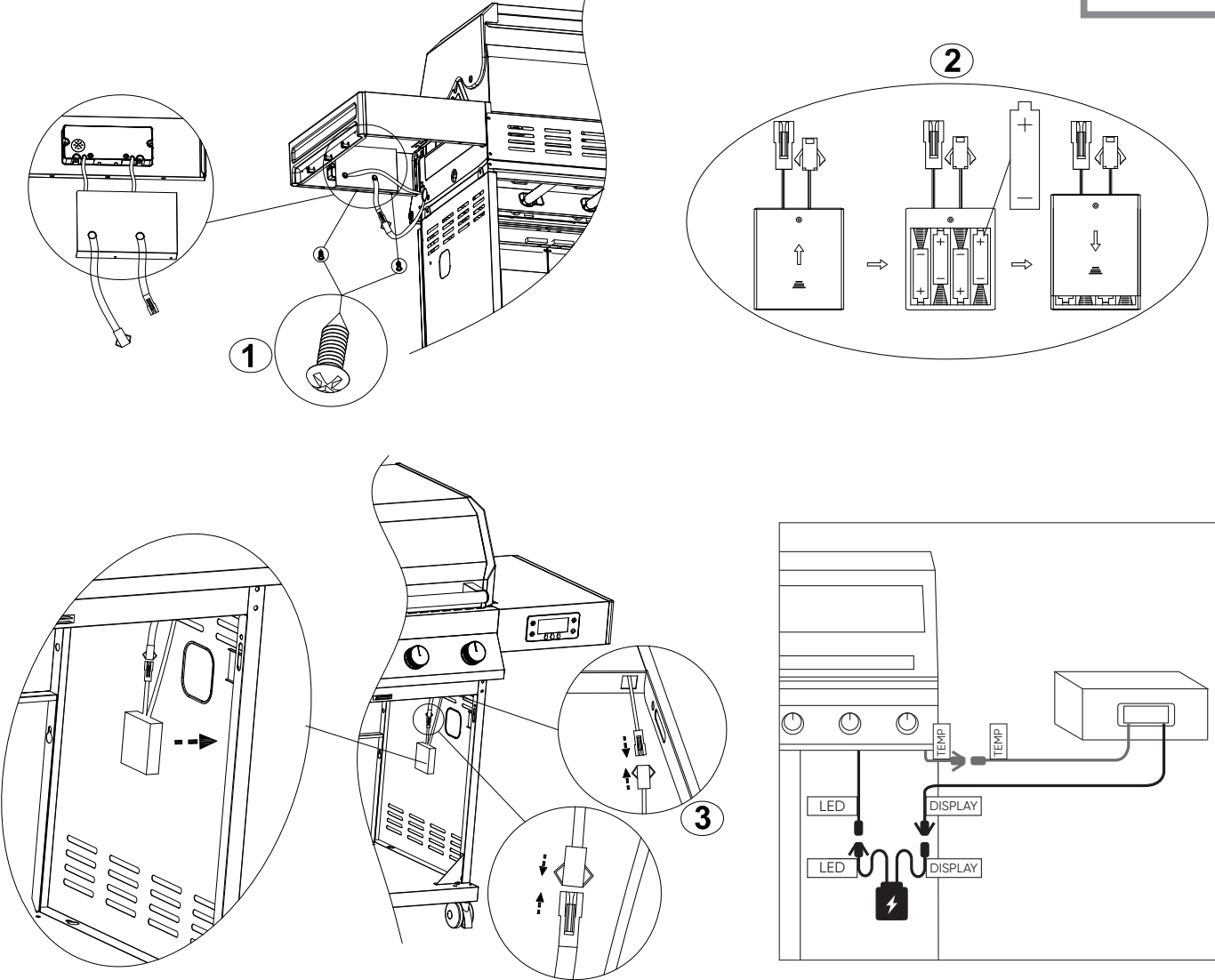
Step 12:



- 2xB
- 2xD

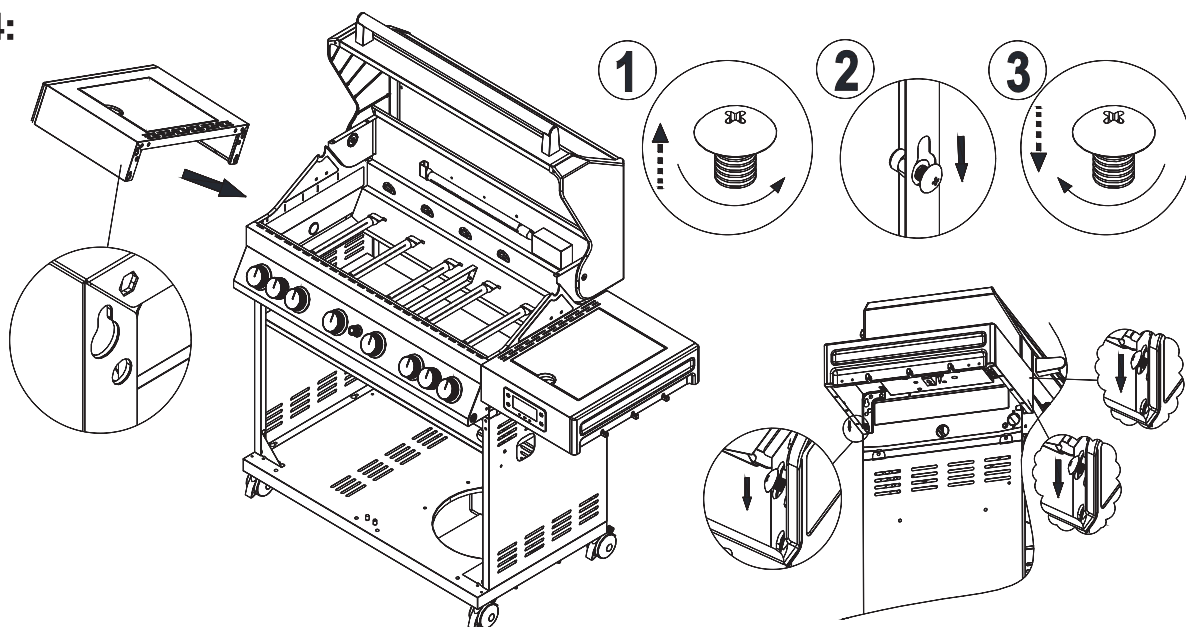
Step 13: Battery box and wiring connection detail

- 2xE

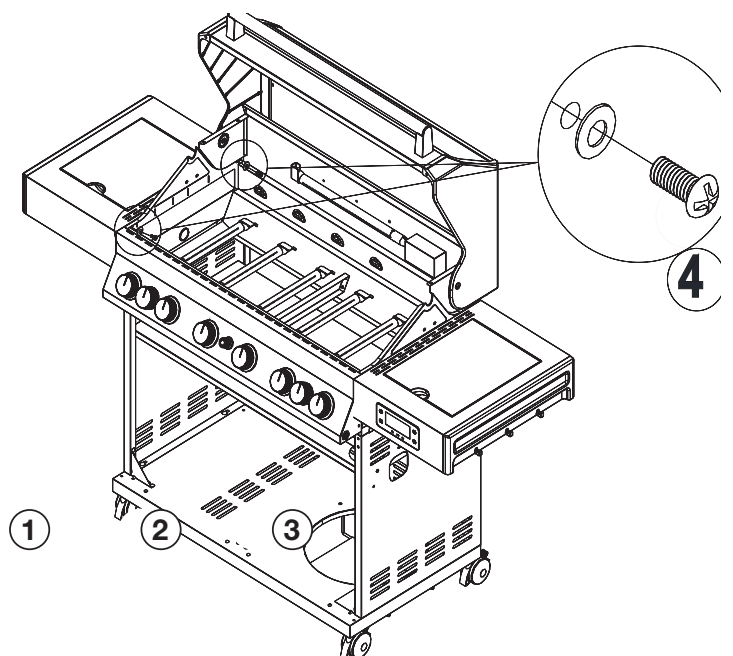


Batteries are not included.

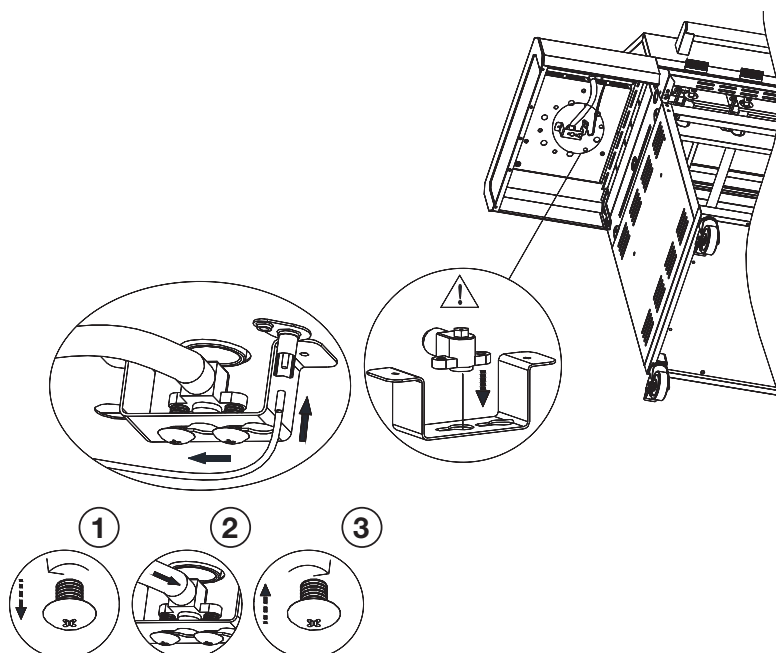
Step 14:



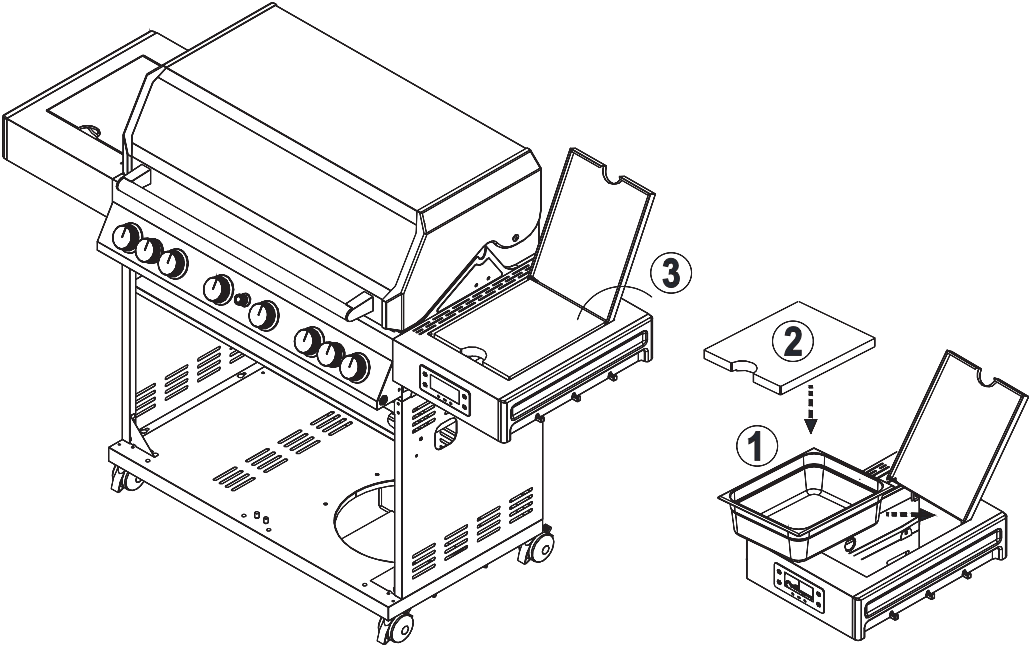
Step 15:



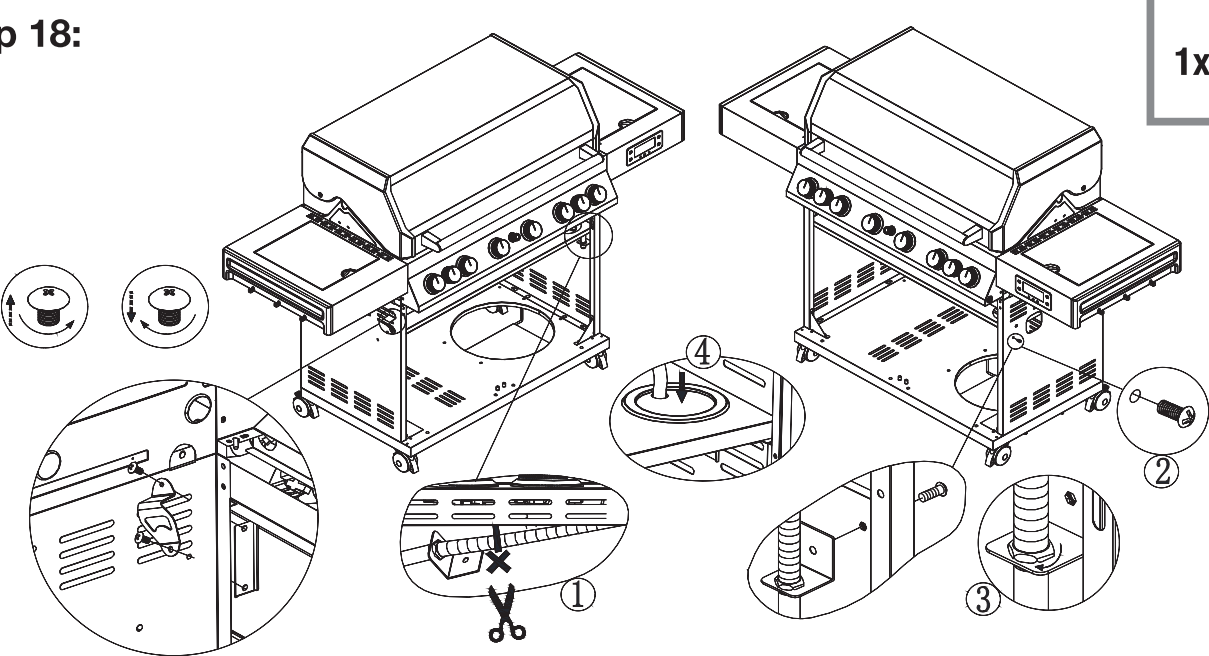
Step 16:



Step 17:

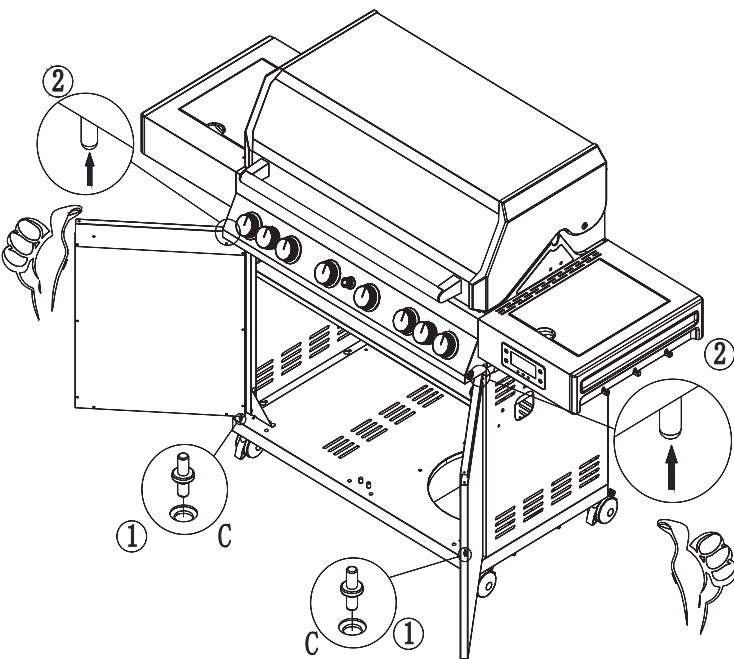


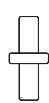
Step 18:



1xA 

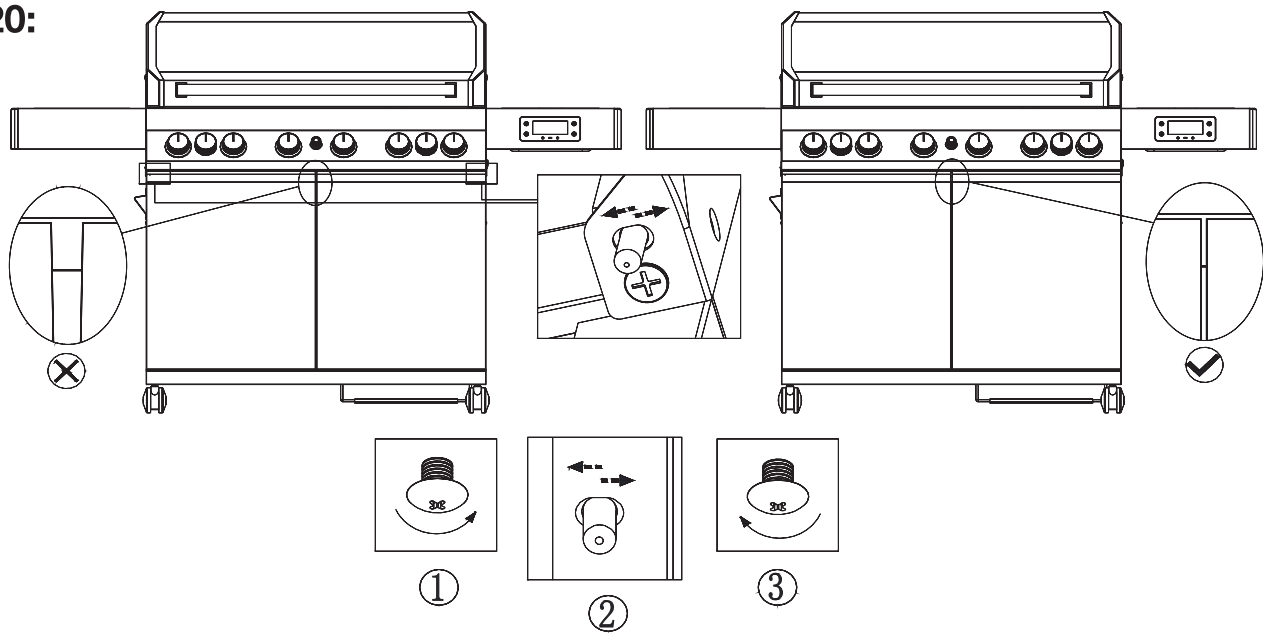
Step 19:



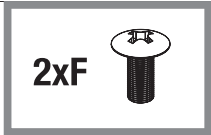
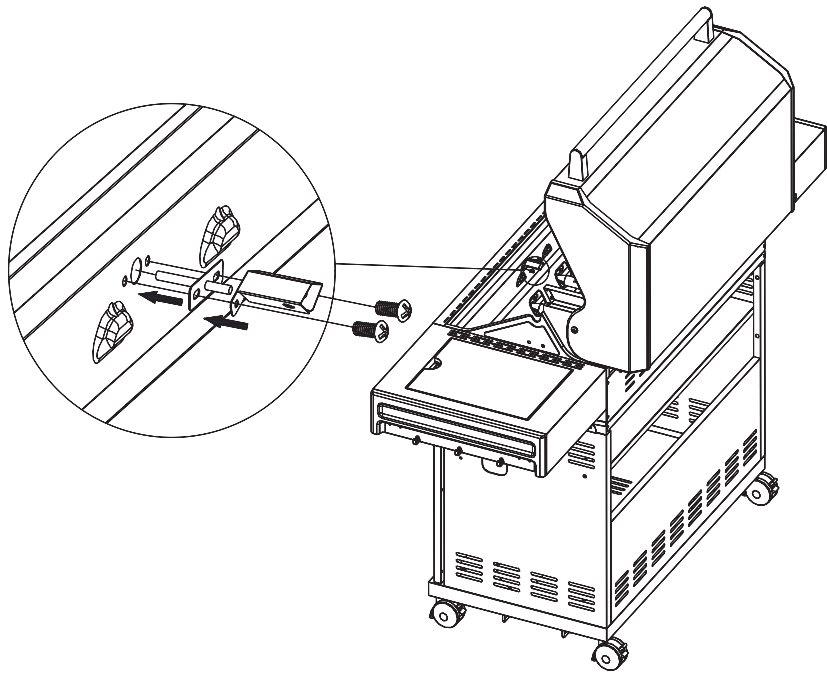
2xC 

NOTE: The door spring (Point 2) is fitted to the underside of the BBQ.

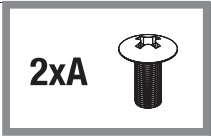
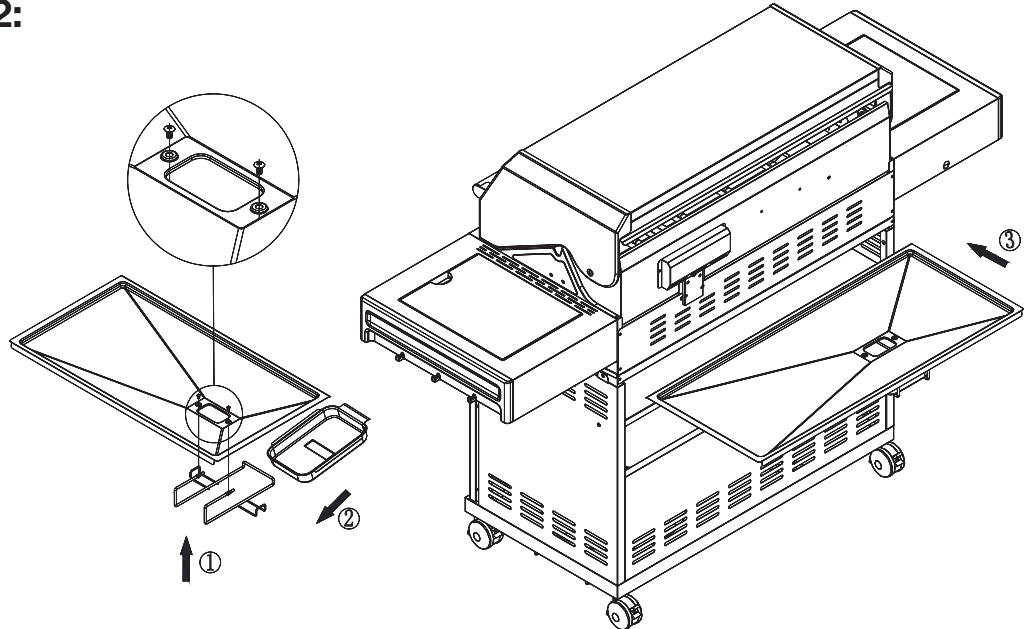
Step 20:



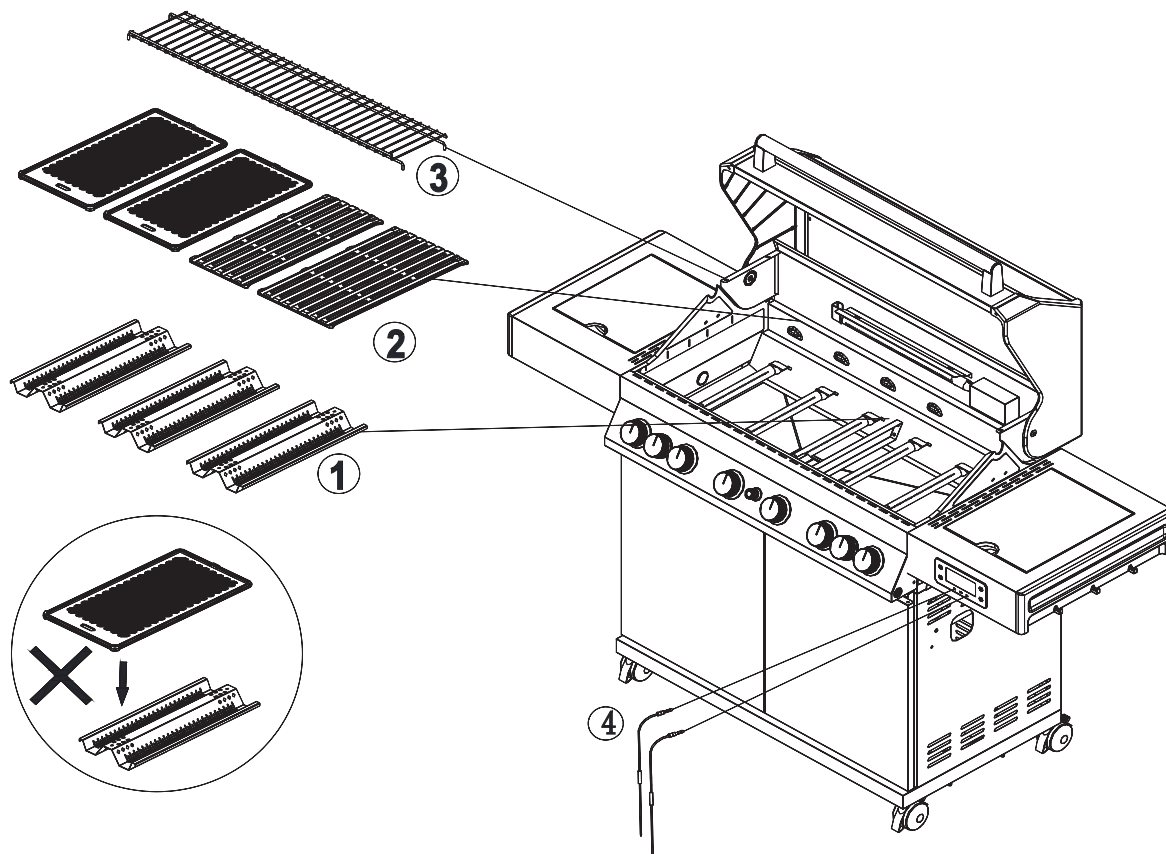
Step 21:



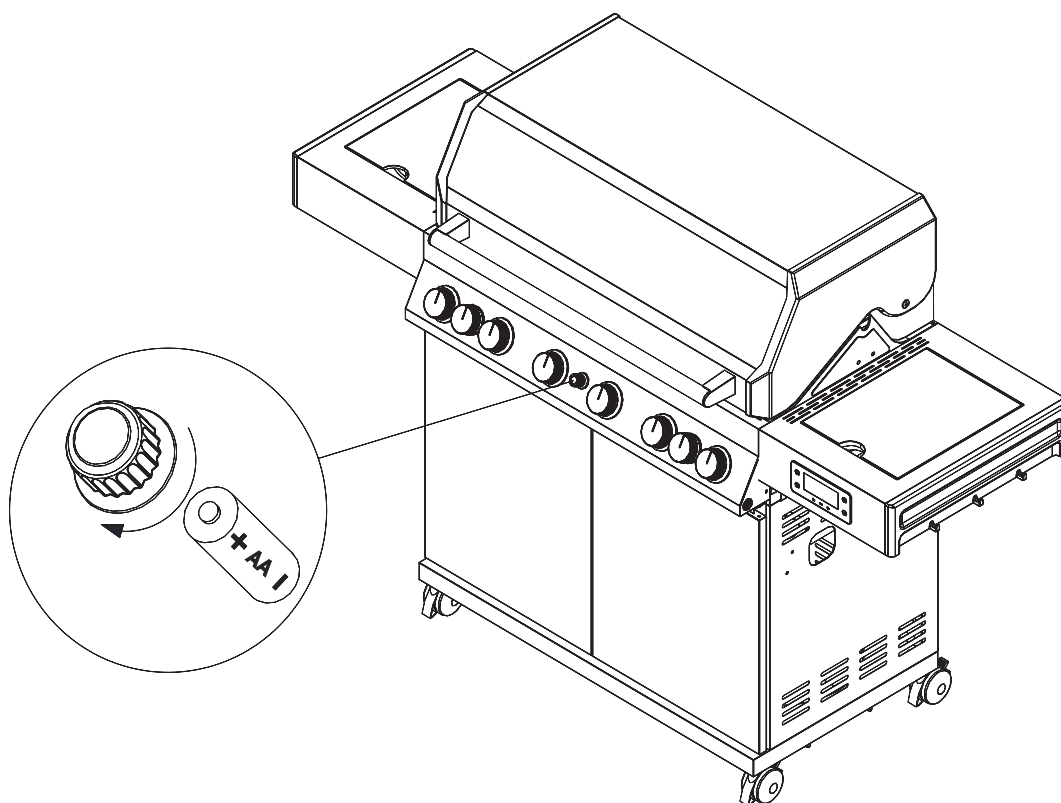
Step 22:



Step 23:

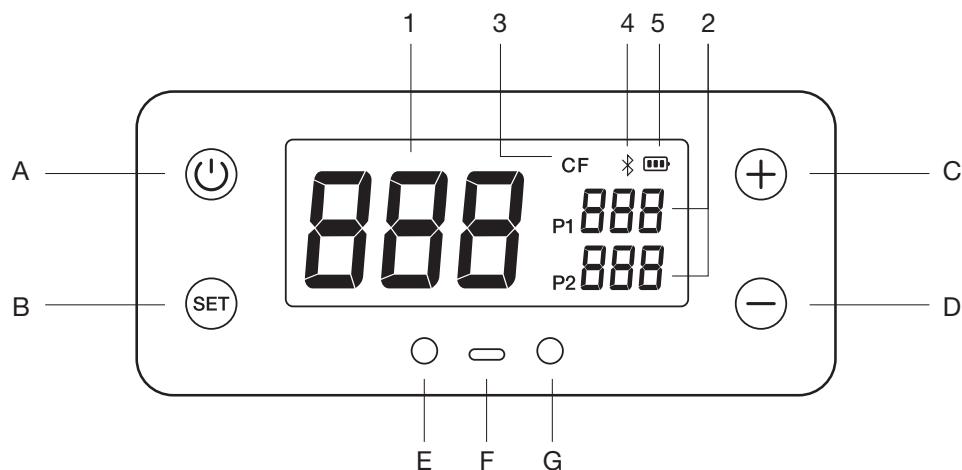


Step 24:



NOTE: Ignition battery is not included

DIGITAL CONTROL DISPLAY



Power Button

Press the power button to turn the digital display on or off.



Setup Button

Press 'SET' to toggle between probe 1 or 2.
Press and hold 'SET' for 3 seconds to toggle between Celcius or Fahrenheit temperature display.



Temperature Button

Press + to increase the target temperature of selected meat probe. Note: the temperature setting starts from 40°C.



Temperature Button

Press - to decrease the target temperature of selected meat probe.

E & G

Meat Probe Connection

The digital control display lets you connect two meat probes at once, giving you greater control over your BBQ for perfect results every time.

F

Type-C USB Port

The Type-C USB port provides an alternative power option, allowing you to use a mobile charging power bank to run the digital display. (Note: connection must be USB-A to USB-C. The power bank must feature a 'low power mode' function. To activate it, double-click the power button.)

1

Firebox Temperature Display

This area displays real-time firebox temperature.

2

Meat Probe Temperature Display

This area displays real-time meat probe temperature while the probe is inserted. Without the probe inserted, the display will be shown as '---'.

3

Celcius / Fahrenheit Display

Press and hold 'SET' for 3 seconds to toggle between Celcius 'C' or Fahrenheit 'F' temperature display.

4

Bluetooth Connect Status

The Bluetooth icon 'B' flashes when not connected to the Gasmate App and shows solid when a connection is established.

5

Battery Display

3-level battery display: the bars show the battery level. When empty, the battery icon flashes to remind you to replace the battery.

DIGITAL CONTROL DISPLAY - TROUBLESHOOTING

1. Black Screen

Step 1: Check the connection between the battery box and the display

- If the connection is incorrect, please reconnect according to the manual.
- If the connection is correct, proceed to Step 2.

Step 2: Replace all batteries

- Replace all four batteries at the same time.
- If the display returns to normal, no further action is required.
- If the screen remains black, proceed to Step 3.

Step 3: Power test

- Turn on the knob light, or supply power to the display via the front TYPE-C port.

Result analysis:

- If the light board works normally but the display does not respond when powered by TYPE-C, the display is damaged;
Replace the display.
- If the light board works normally and the display works with TYPE-C power, the battery box is faulty - ***Replace the battery box.***
- If the unit cannot be restored and the light board does not work normally, the battery box is faulty - ***Replace the battery box.***

2. ErP Error Code

Step 1: Check the connection between the temperature probe and the display

- If the connection is incorrect, reconnect the probe correctly according to the manual.
- If the connection is correct, proceed to Step 2.

Step 2: Reinsert the probe connector

- Unplug and reconnect the probe cable firmly.

Result analysis:

- If the ErP error disappears, the issue is resolved.
- If the ErP error remains, replacement the temperature probe.
- If the ErP error still remains after probe replacement, the display is considered faulty - ***Replace the temperature probe.***

3. Bluetooth Cannot Connect

Step 1: Bluetooth reset

- Press and hold the “+” and “-” buttons for 2 seconds to reset Bluetooth.
- Open the mobile APP and search for the device again.

Result analysis:

- If Bluetooth connects successfully, no further action is required.
- If Bluetooth still cannot connect - ***Replace the display.***

4. Temperature Probe – Terminal Melted

- Please confirm whether the probe is correctly connected to the display.
- Provide photos showing the probe connection.
- If the terminal is damaged - ***Replace the temperature probe.***

5. Temperature Probe – Inaccurate Reading

Step 1: Confirm temperature unit

- Please confirm whether Celsius (°C) and Fahrenheit (°F) were confused.
- If yes, press and hold the “SET” button to switch between °C and °F.

Step 2: Reading evaluation

- If the unit is correct but the reading fluctuates abnormally or deviates significantly from the actual temperature, check the probe installation position.
- After checking the probe installation and the problem persists - ***Replace the temperature probe.***

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.

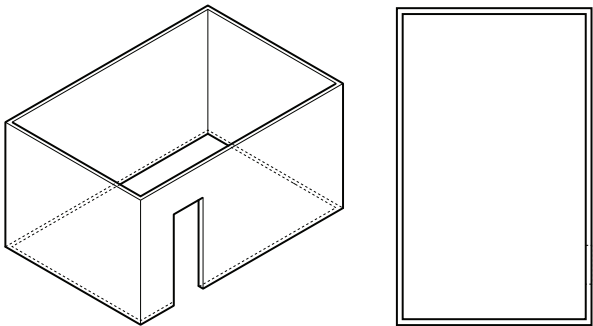
Within a partial enclosure that includes an overhead cover and more than two walls, the following will apply:

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

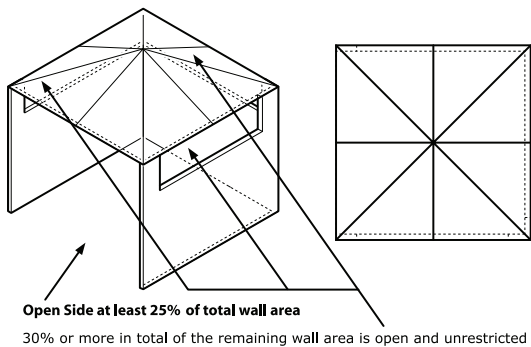
In the case of balconies, at least 20% of the total wall area shall be and remain open and unrestricted.

DIAGRAMMATIC REPRESENTATIONS OF OUTDOOR AREAS

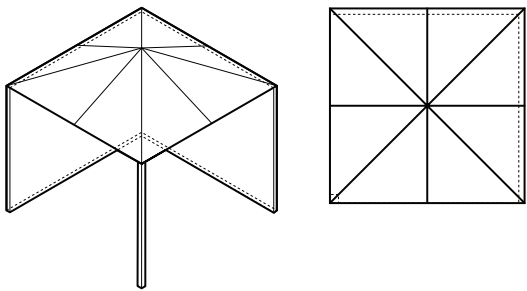
The following figures are diagrammatic representations of outdoor areas. Rectangular areas have been used in these figures – the same principles apply to any other shaped area.



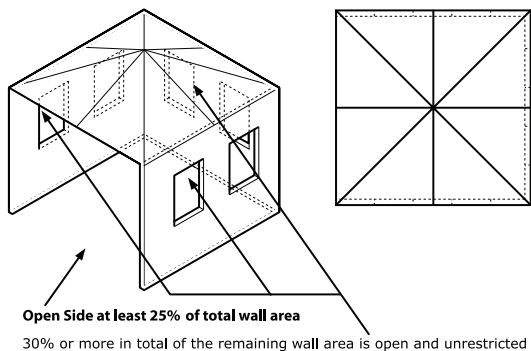
Outdoor Area - Example 1



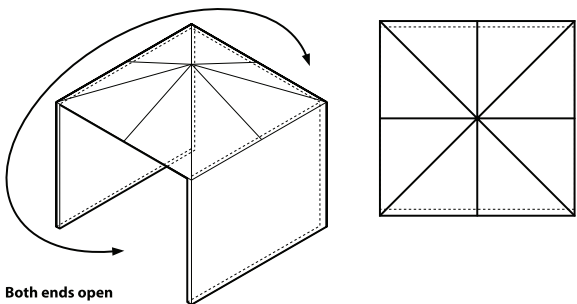
Outdoor Area - Example 4



Outdoor Area - Example 2

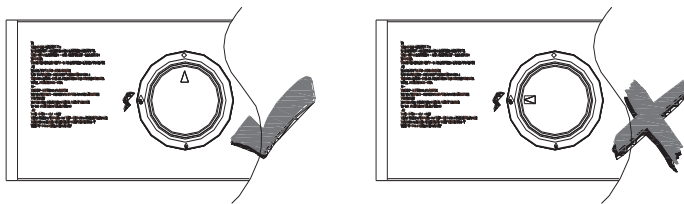


Outdoor Area - Example 5

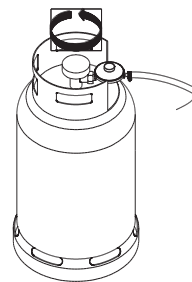


Outdoor Area - Example 3

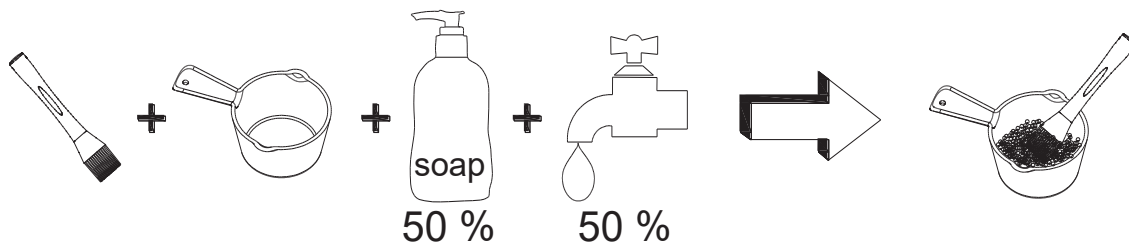
①



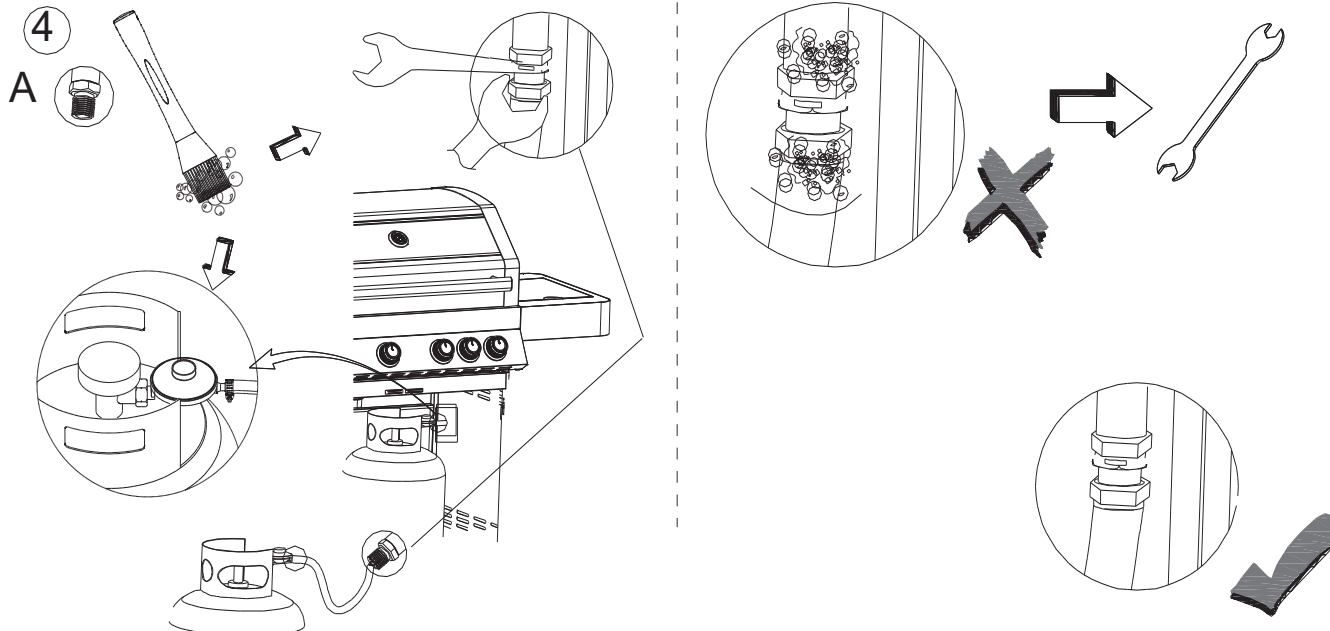
②



③



④



Storage

Your Gas Bottle must be stored outdoors in a well ventilated area and must be disconnected from your gas grill when not being used. Ensure that you are outdoors and away from any sources of ignition before attempting to disconnect your gas bottle from your gas grill.

When you are using your gas grill after a period of storage, please ensure to check for gas leaks and check for any obstructions in the burner etc. before using. Also follow the cleaning instructions to ensure gas grill is safe.

If gas grill is stored outdoors ensure to check that all areas under the front panel are free from any obstructions (insects etc.) This area must be kept free as this may affect the flow of combustion or ventilation air.

Cleaning instructions

Maintenance is recommended that every 90 days for your gas grill, but it is absolutely necessary to perform maintenance at least once a year. By doing so you will extend the life of your gas grill.

Your gas grill is easy to clean with minimum effort, just follow these helpful hints for cleaning convenience.

Trouble Shooting

Problem	Possible Cause	Solution
Burners will not light using the ignition system	LP gas cylinder empty	Replace with full cylinder
	Faulty regulator	Have regulator checked or replaced
	Obstructions in burners	Clean burners
Low flame or flashback (fire in burner tube-a hissing or roaring noise may be heard)	Obstructions in burners	Clean burners
	Windy conditions	Use BBQ in a more sheltered spot
Gas valve knob difficult to turn	Gas valve jammed	Replace gas valve

If your problem is not resolved from the information above, please call our customer service team.

- Cooking surfaces should be cleaned periodically by washing with soapy water.
- The interior surfaces of the grill housing cover should also be washed with hot, soapy water. Use a wire brush, steel wool or a scouring pad to remove stubborn spots.
- Periodically check the burner to see that it is free from insects and spiders which may clog the gas system, deflecting gas flow. Ensure to clean venturi pipes on burner very carefully, make sure that there are no obstructions. We recommend that you use a pipe cleaner to clean the venturi pipe area.
- Any modifications of this appliance may be dangerous and are not permitted.

NOTES

[illegible]

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[illegible]

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[illegible]

FOR ANY QUERIES OR ASSISTANCE CALL

AUSTRALIA



Customer Service
(Australia only)

1300 174 876

Hours of operation:
Monday to Friday 8am - 5pm EST
Email: sales@sitro.com.au

For warranty keep your purchase receipt,
this will be required to make any claims under
the 3 year limited warranty.

NEW ZEALAND



Customer Service
(New Zealand only)

0800 161 161

Hours of operation:
Monday to Friday 8am - 5pm EST
Email: sales@aber.co.nz

For warranty details visit gasmate.co.nz.
Keep your purchase receipt, this will be required to
make any claims under the 3 year limited warranty.

Gasmate