



SATURN BBQ KITCHEN WITH FRIDGE & SINK MODULES



Model No. BQ3500

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.

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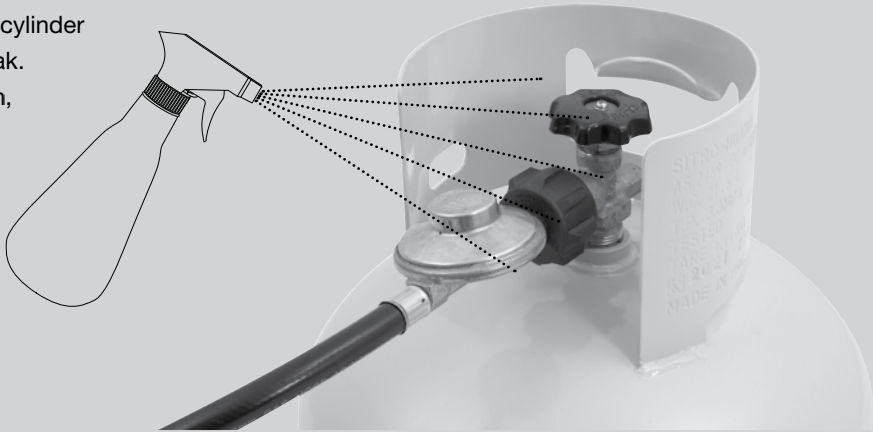
READ ME FIRST

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.
- 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.



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.

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 - 50mm 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”-19 BSPP.

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.



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.

LIGHT GLOBES

For replacement light globes please contact Sitro Group Australia.

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.

Disconnecting

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

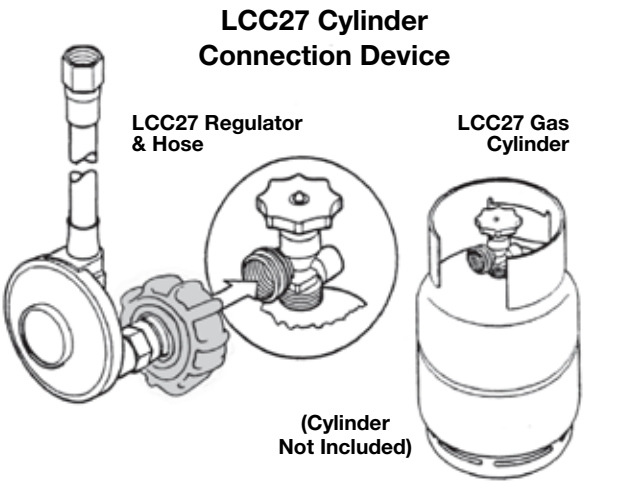
LIGHTING PROCEDURE

Burner operation & ignition system check

- 1. Turn the control knobs clockwise to “OFF” position.
- 2. Connect the regulator to the gas bottle. Turn the gas supply “ON” at the cylinder. Check with the use of soapy water for any gas leakage between the bottle and the regulator
- 3. Push down a control knob and keep pressing whilst turning anti-clockwise to the “HIGH” position at the same time also press in and hold the ignition button (a clicking sound is heard), this will light the burner. If the burner does not light,repeat this process.

NOTE: Once the rear burner has lit release the ignition button BUT continue hold in the rear rotisserie burner knob for about 20-30 seconds to ensure the “thermocouple” is hot and will keep the gas flowing

- 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: 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

Lighting with match

If needed you can light burners using a match and the provided holder. The holder can be found chained to the inside of the right hand door where your gas cylinder is located.

To Use:

- 1. Locate the holder.
- 2. Place match into holder end.
- 3. Light match and carefully position near selected burner.
- 4. Turn the selected gas valve and light burner.

**IMPORTANT**

- **NOTE:** If for some reason, igniter fails to produce a spark at the electrode, barbecue can be lit by a long barbecue match. With hood open insert lighted match into match lighting hole positioned on the side of the BBQ body. Push and turn a control knob to ‘HIGH’. Burner ignition can be checked through this hole.
- Never use the side burner with the lid in the closed position. Never attempt to the 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 RACKS NEED 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, use only the outside 2 burners or the rear burner. The temperature should never exceed 250 degrees.
- DO NOT OPERATE MAIN & REAR BURNER SIMULTANEOUSLY.

CARE & MAINTENANCE

Location of your barbecue

DO NOT use your barbecue in garages, porches, sheds, breeze ways, 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.

Flashback

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 & MAINTENANCE

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 microfibre cloth to clean the surface. Then rinse your BBQ with clean water.

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

If not in use, turn off the gas from the source. After cleaning and when it is dry, spray some canola oil over the whole BBQ surface and wipe off the excess with microfibre 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 penetration 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 completed 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 marinates 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 propriety stainless steel cleaners available that can be safely used on this appliance. Read the directions carefully before using

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

DO NOT USE ABRASIVE CLEANING COMPOUNDS, use cream type.

If the appliance is used on an irregular basis it is advised to still clean regularly and keep it covered from the elements, either by using a purpose BBQ cover or under a covered porch. Dirt and dust contain corrosive particles from the environment that can attack the surface. Stainless steel surfaces retain their best resistance to corrosion when keep clean. Even if the appliance is protected with a purpose BBQ cover check regularly, condensation underneath the cover may be corrosive due to the local environment and cause damage to the metal surface.

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

Stubborn Stains and Corrosion Spots

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

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

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

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

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

**WARNING**

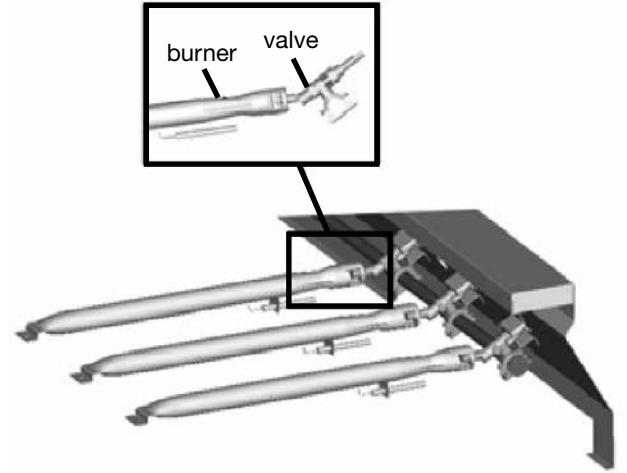
Beware of spiders and wasps. Burner tube should be inspected and cleaned periodically.

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.



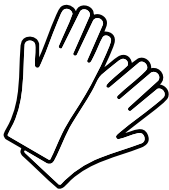
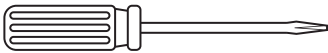
TECHNICAL INFORMATION

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
BQ3500	ULPG	6	Ø 0.98	Ø 0.98	Ø 0.98	102.5 MJ/h	2.75 kPa
		MJ/h	13 MJ/h	12 MJ/h	12.5 MJ/h		
BQ3500NG	NG	6	Ø 1.50	Ø 1.65	Ø 1.65	91 MJ/h	1.0 kPa
		MJ/h	11 MJ/h	12 MJ/h	13 MJ/h		
Sitro Group Australia Pty Ltd 33-35 Lionel Rd Mt Waverley, Victoria, 3149 Australia		Aber Living Ltd 17 Mainstreet Place Te Rapa, Hamilton 3200 New Zealand		<div><div>DO NOT REMOVE</div><div></div><div>AUSTRALIA AND NEW ZEALAND GAS SAFETY CERTIFICATION</div></div>		AGA Approval No	AGA8138 G
DO NOT install in, or connect to the consumer piping or gas supply system of a boat or caravan.						D.O.M	

- NOTE:**
- AC Adaptor - **Input:** 230-240VAC 50Hz **Output:** 12VAC 5000mA
 - For outdoors use only
 - Conversion to natural gas only to be done by an authorised person
 - The maximum cylinder size for use with this appliance is 9kgs
 - The thread type of this appliance is 1/4”-19 BSPP.
 - Always keep the electrical components in dry condition

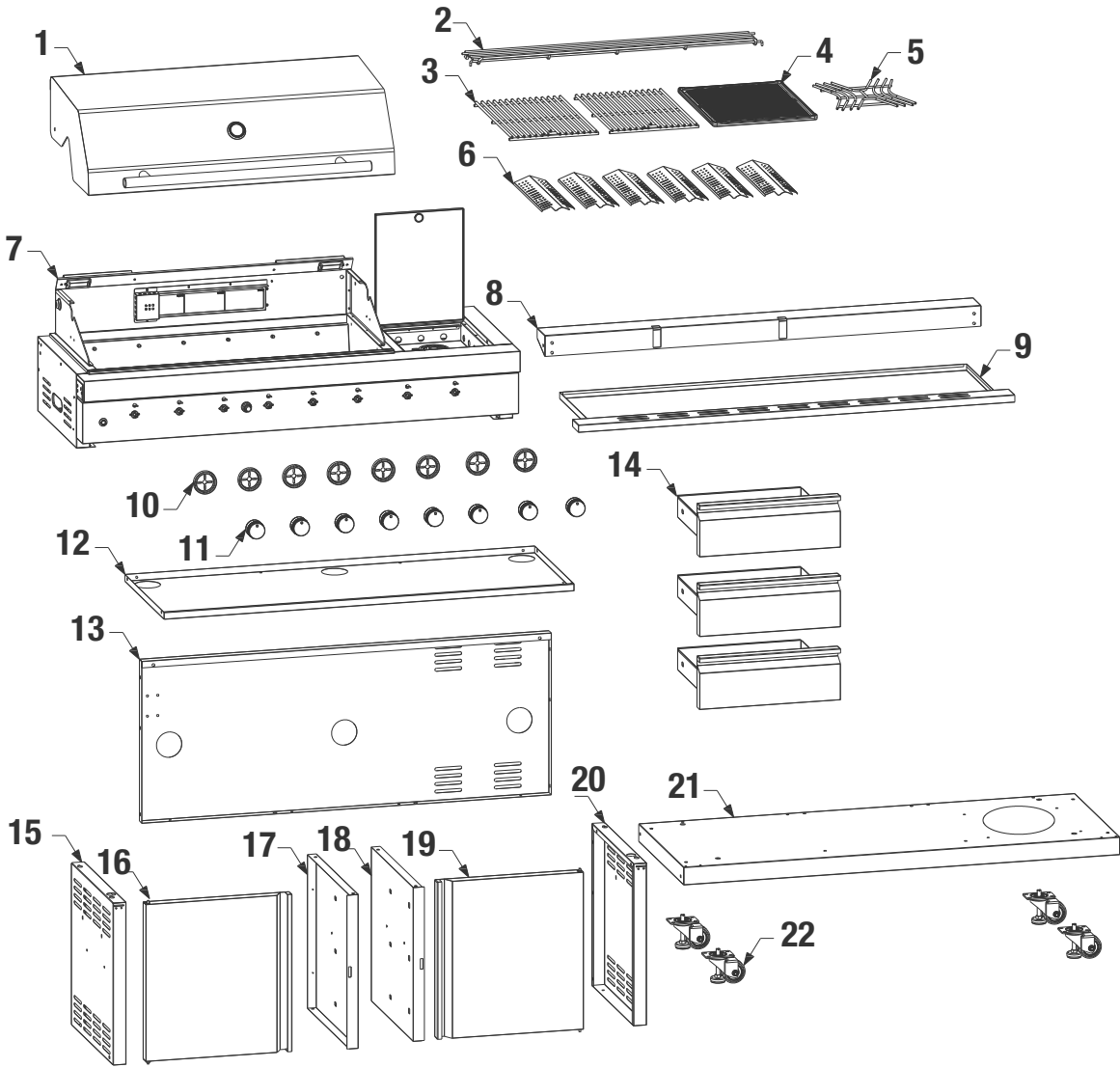
ASSEMBLY INSTRUCTIONS


















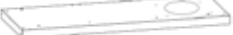




Tools required:
Philips Screwdriver Gloves (if necessary)



EXPANDED VIEW & PARTS LIST

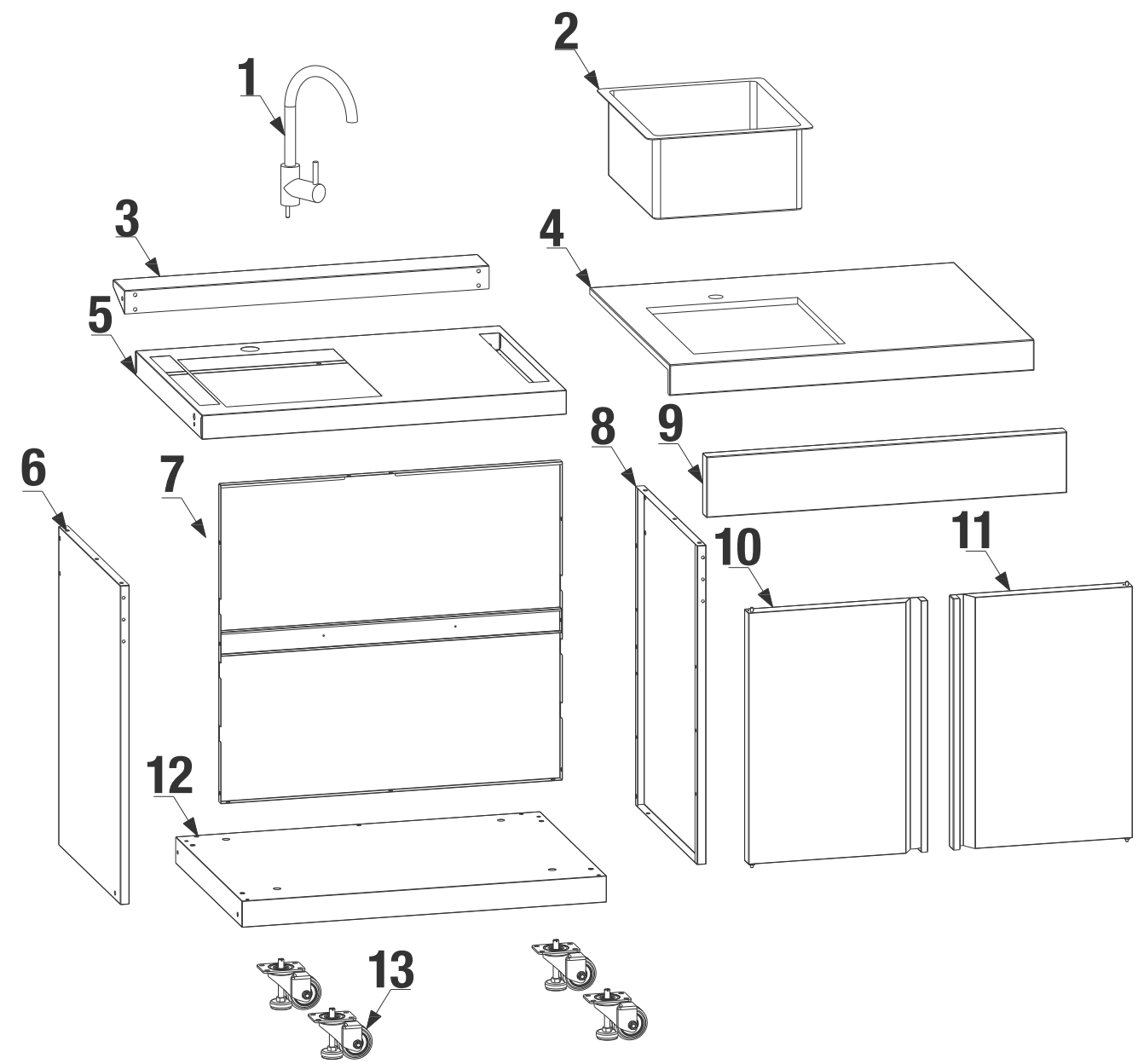
MAIN GRILL


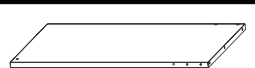

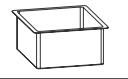



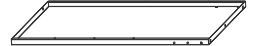

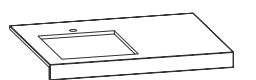

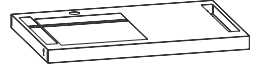



NO.	PART	PCS	NO.	PART	PCS	NO.	PART	PCS
1		1	8		1	16		1
2		1	9		1	17		1
3		2	10		8	18		1
4		1	11		8	19		1
5		1	12		1	20		1
6		6	13		1	21		1
7		1	14		3	22		4
			15		1			

EXPANDED VIEW & PARTS LIST

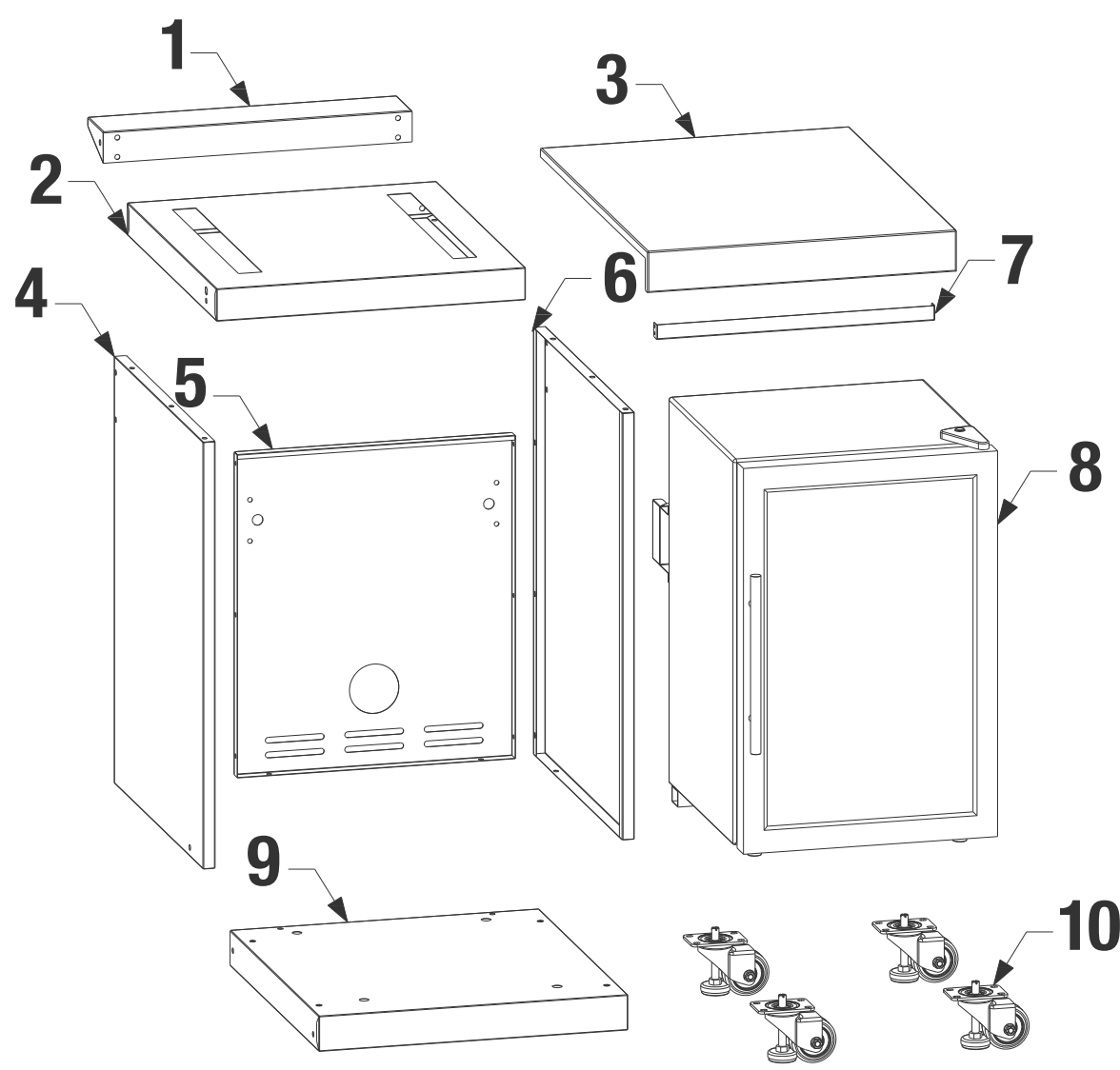
SINK MODULE



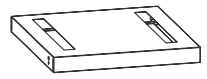

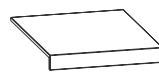

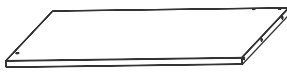
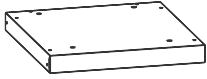




NO.	PART	PCS	NO.	PART	PCS	NO.	PART	PCS
1		1	6		1	11		1
2		1	7		1	12		1
3		1	8		1	13		4
4		1	9		1			
5		1	10		1			

EXPANDED VIEW & PARTS LIST

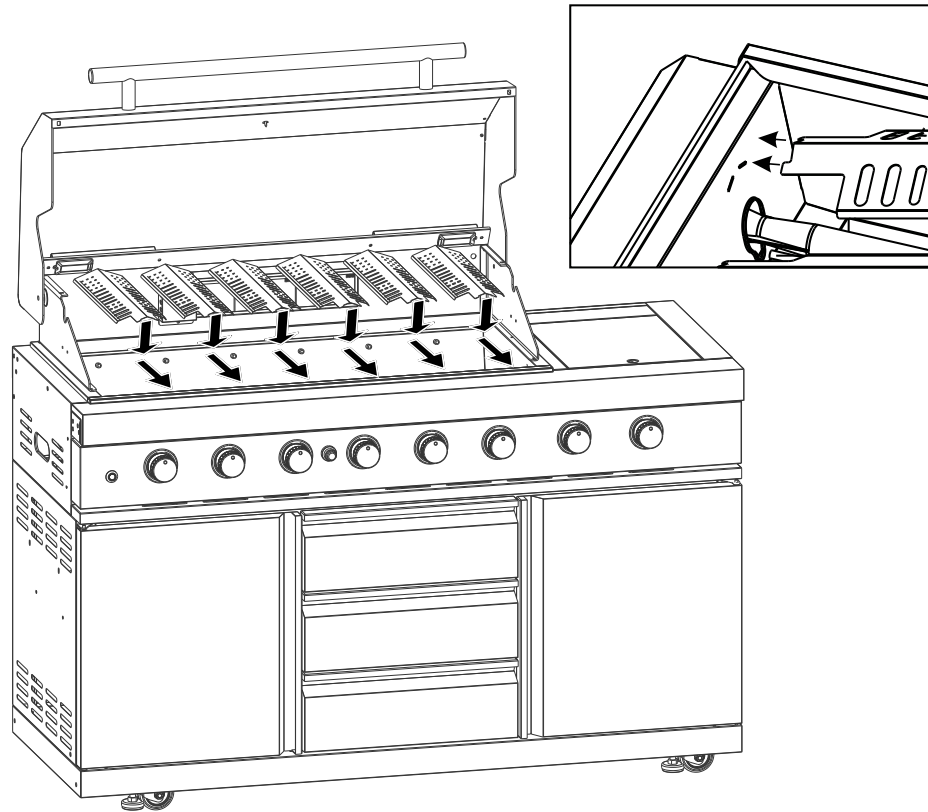
FRIDGE MODULE



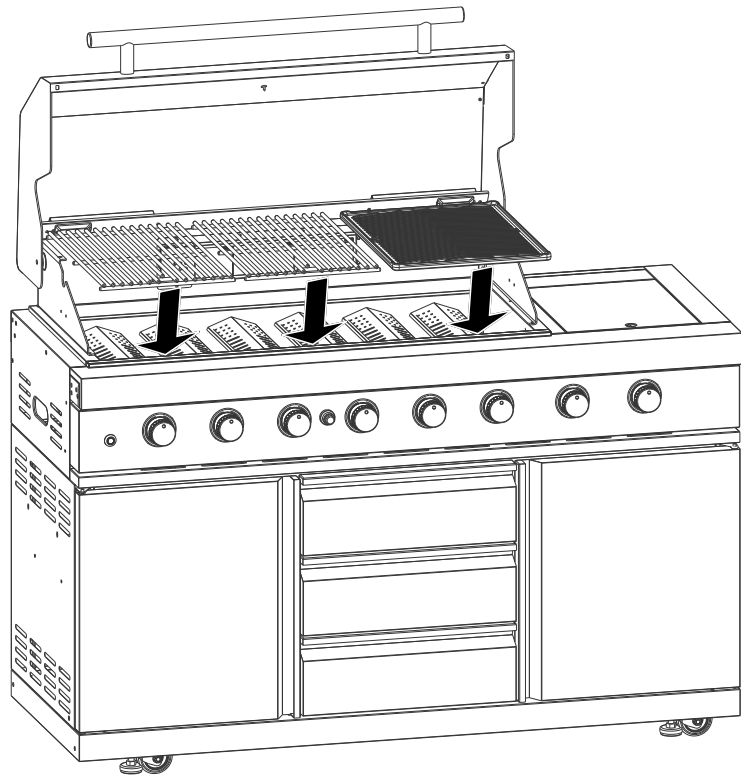
NO.	PART	PCS	NO.	PART	PCS
1		1	6		1
2		1	7		1
3		1	8		1
4		1	9		1
5		1	10		4

ASSEMBLY STEPS **WARNING:** Ensure all transit protection is removed prior to assembly.

1. FLAME DIFFUSER ASSEMBLY

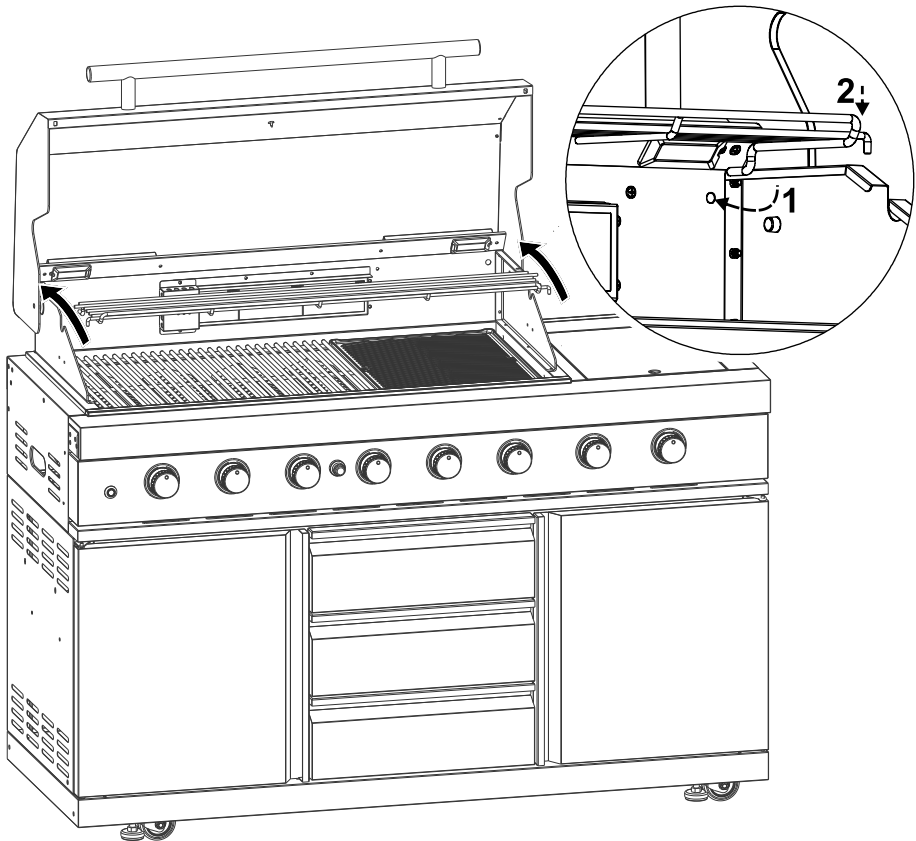


2. COOKING GRID / COOKING PLATE ASSEMBLY

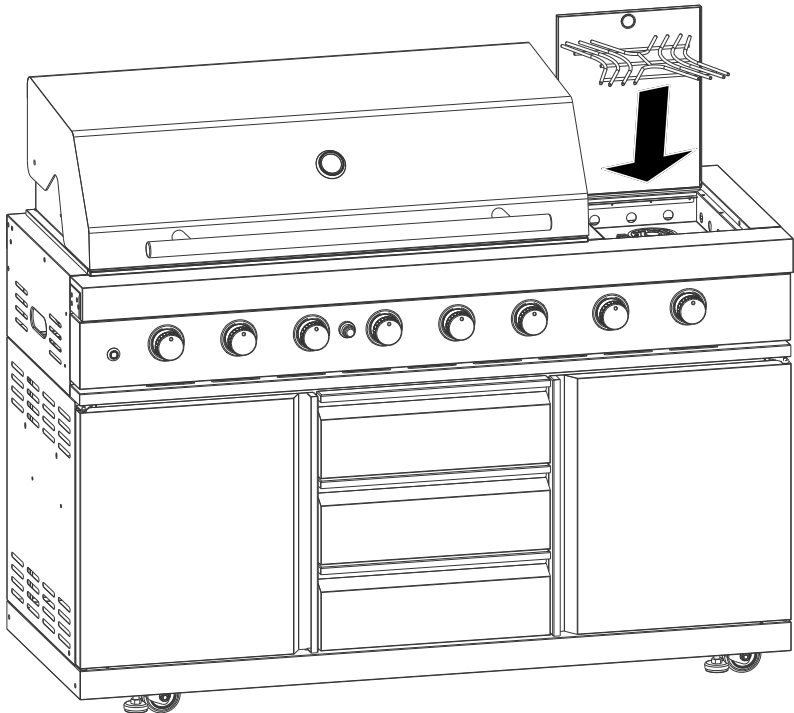


ASSEMBLY STEPS **WARNING:** Ensure all transit protection is removed prior to assembly.

3. WARMING RACK ASSEMBLY

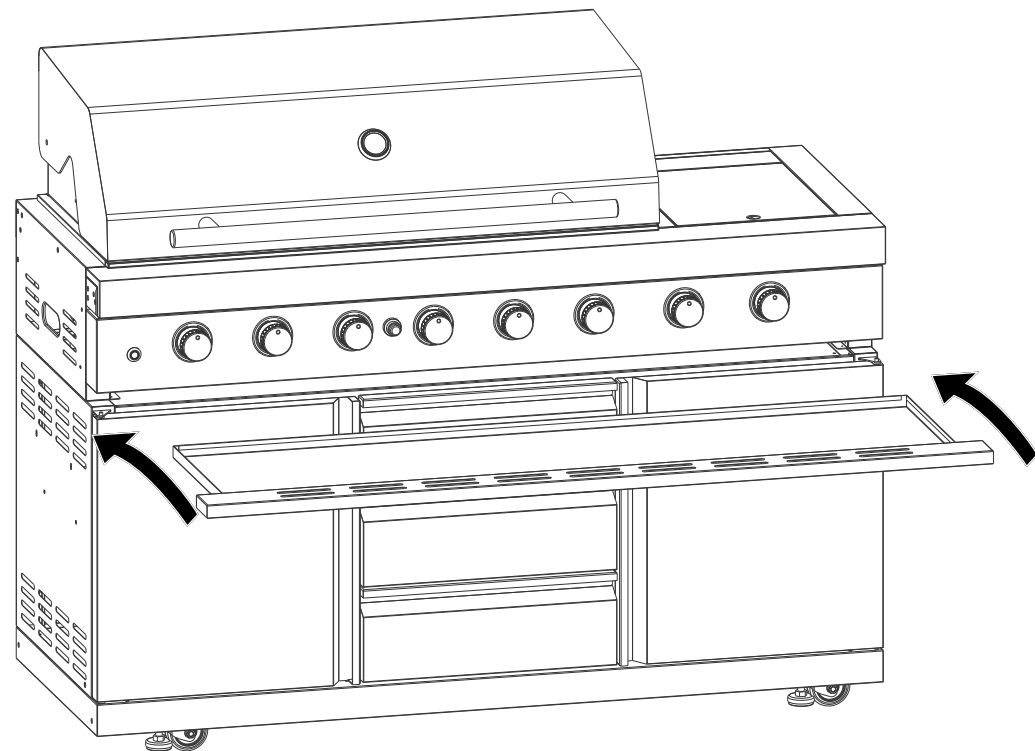


4. SIDE BURNER RACK ASSEMBLY

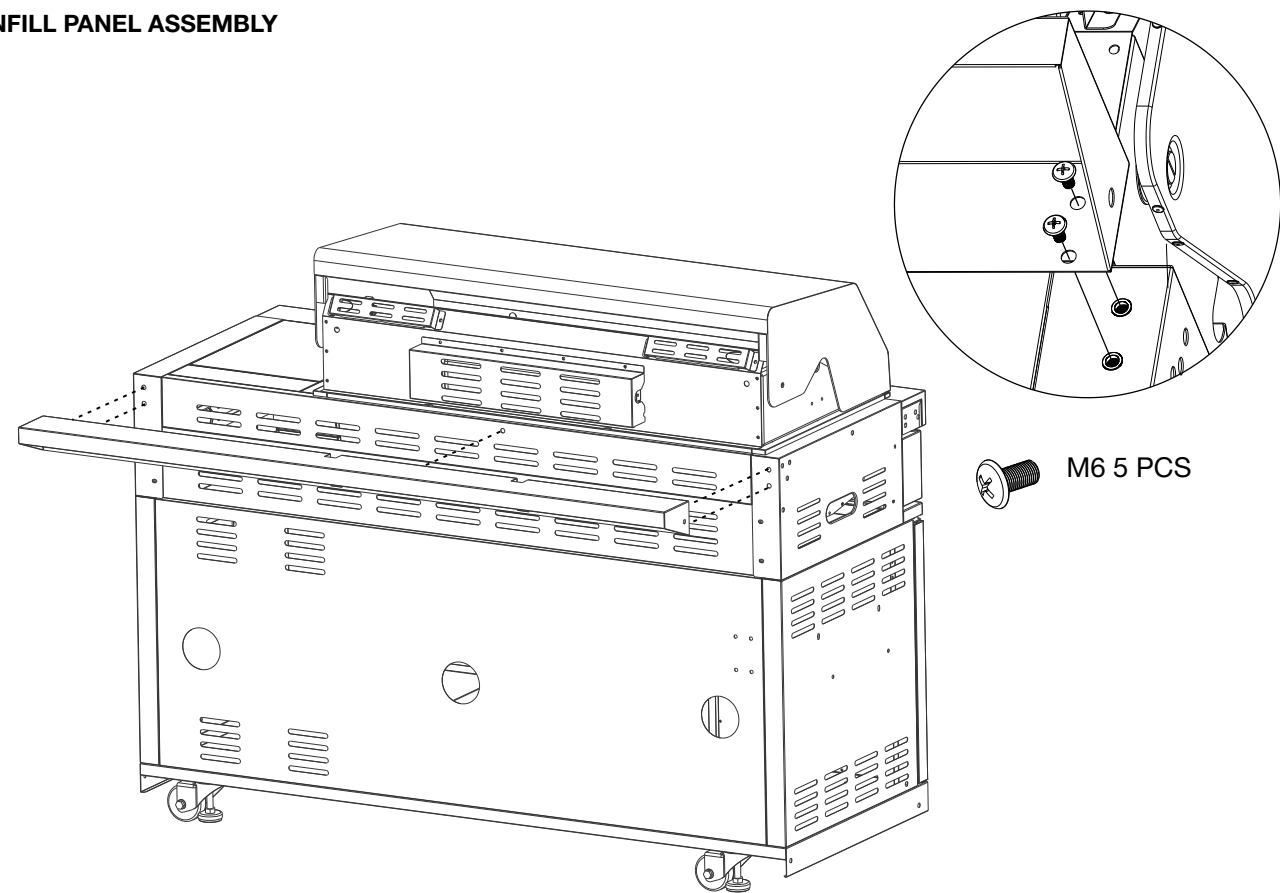


ASSEMBLY STEPS **WARNING:** Ensure all transit protection is removed prior to assembly.

5. GREASE TRAY ASSEMBLY

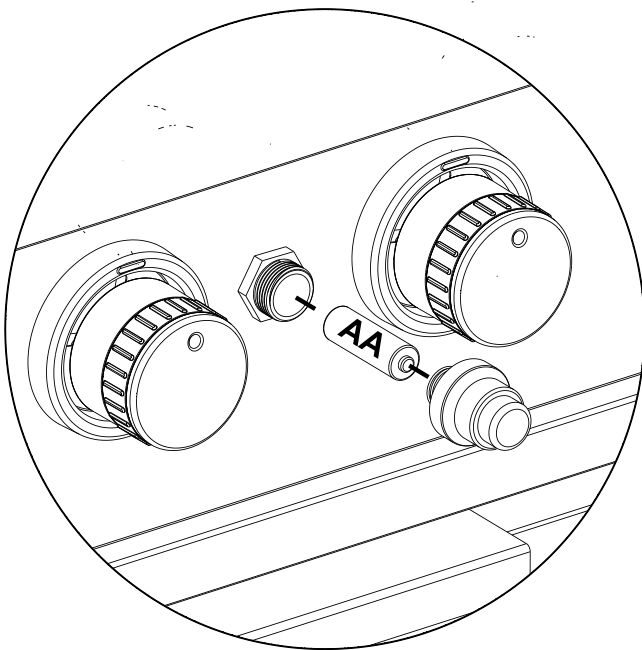


6. INFILL PANEL ASSEMBLY



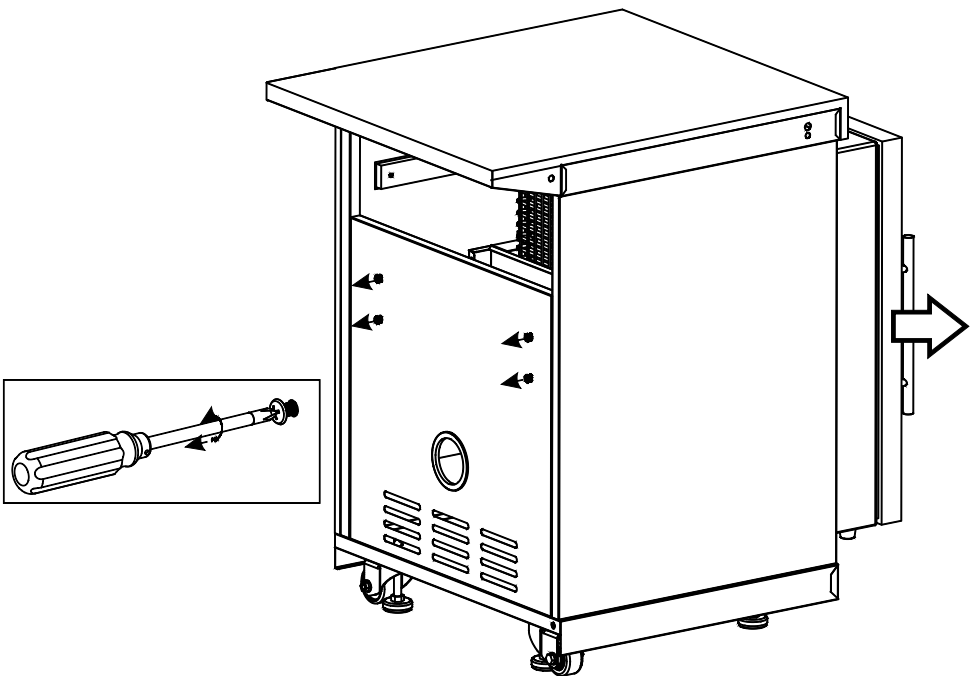
ASSEMBLY STEPS **WARNING:** Ensure all transit protection is removed prior to assembly.

7. BATTERY IS REQUIRED FOR IGNITION (BATTERY IS NOT INCLUDED)



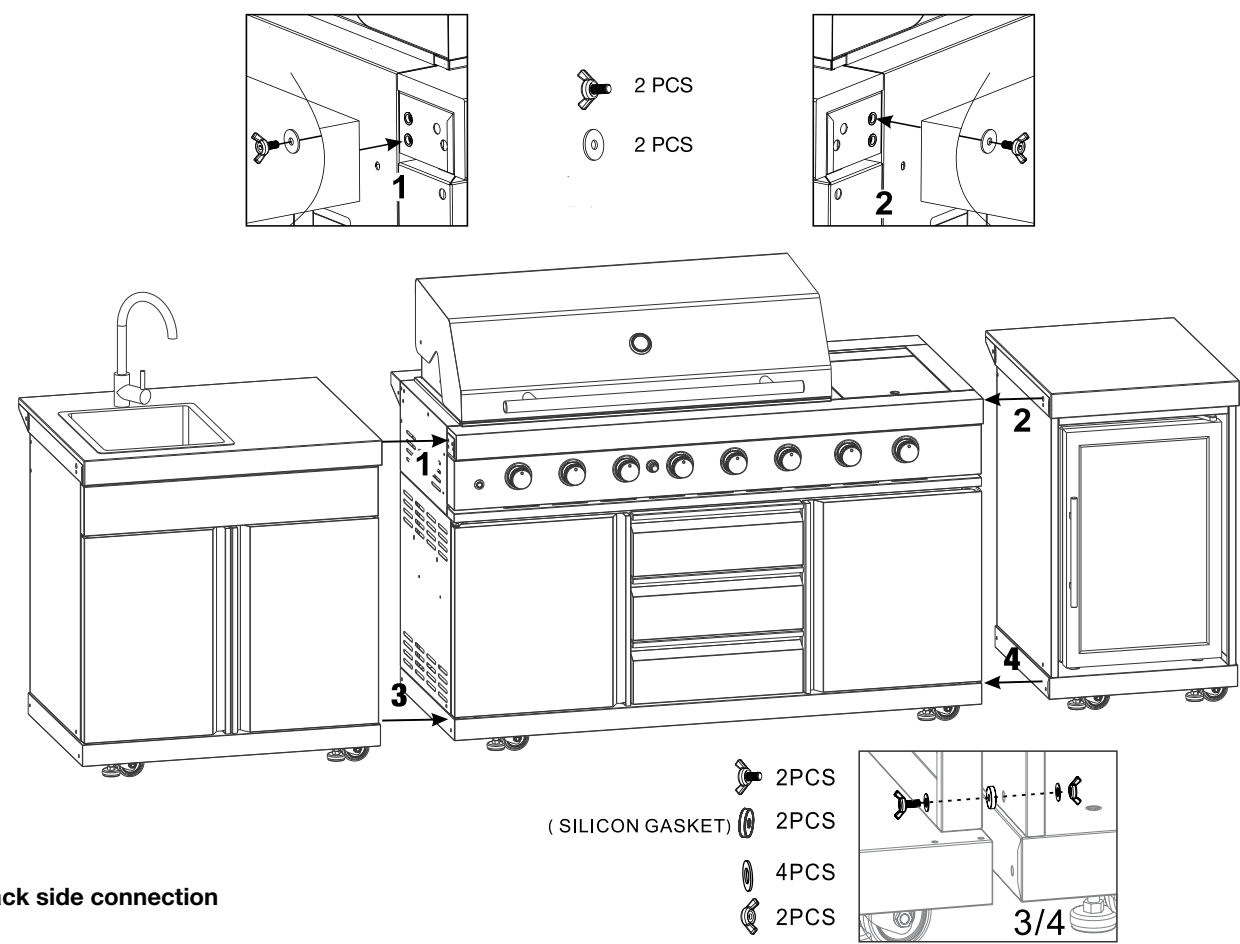
MODULES & MODULES CONNECTION

Before the connection, the fridge needs to be removed first.

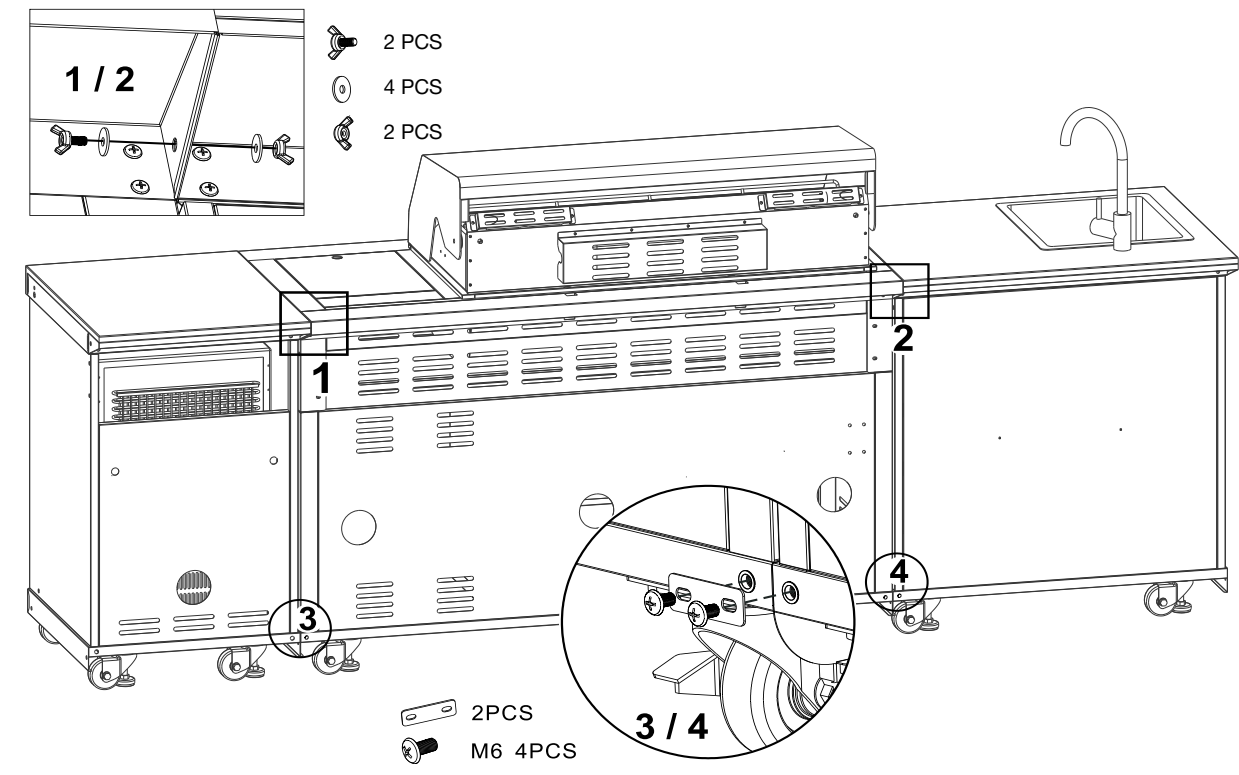


MODULES & MODULES CONNECTION

Front side connection



Back side connection



NATURAL GAS CONVERSION

WARNING

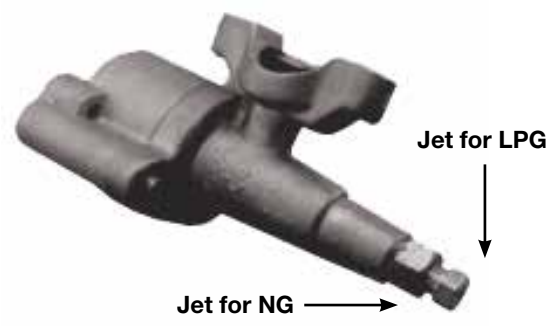
1. CONVERSIONS ONLY TO BE DONE BY AN AUTHORISED PERSON.
2. A straining tether is required to be fixed to the appliance and to be fixed to the wall within 50mm of each connection point. The length of the tether shall not be exceed 80% of the length of the natural gas hose assembly.

Gas piping

1. A minimum pipe with diameter 15mm is required for inlet piping. A lever operated shut-off valve should be installed within 1 meter of the appliance for serving the appliance.
2. Where it is not practical to install solid tube AGA certified to AS/NZS 1869 class A, stainless steel braided hose could be installed. This hose assembly must comply with AS5601 Gas installations, pipe sizing tables and shall not exceed 3 meters in length. The internal diameter of the hose must not be less than 10mm.
3. All gas pipe connection must be sealed with a gas pipe compound resistant to natural gas.

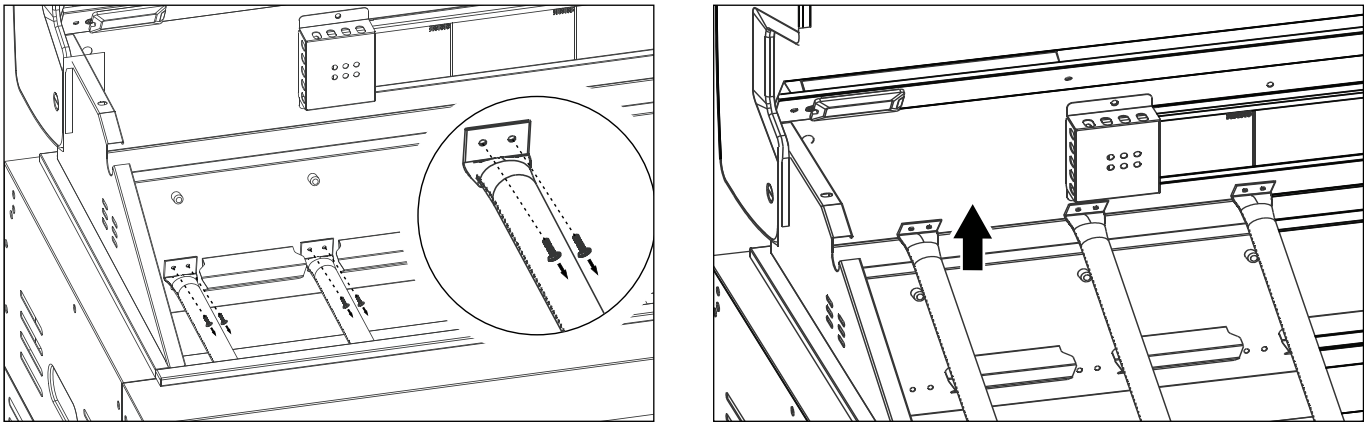
NOTE TO INSTALLERS:

The U-LPG jet is 0.98 mm, and the NG jet is 1.50 mm. Both the U-LPG and NG injectors are installed together, as shown in the image below. The BBQ is factory-set for U-LPG.

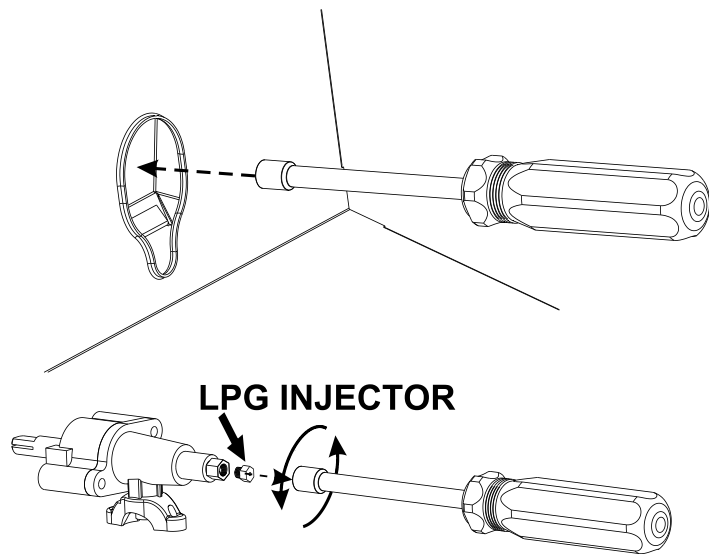


INSTRUCTIONS FOR CONVERTING THE MAIN BURNERS

- 1. Unscrew the screws securing the main burner
- 2. Remove the main burner

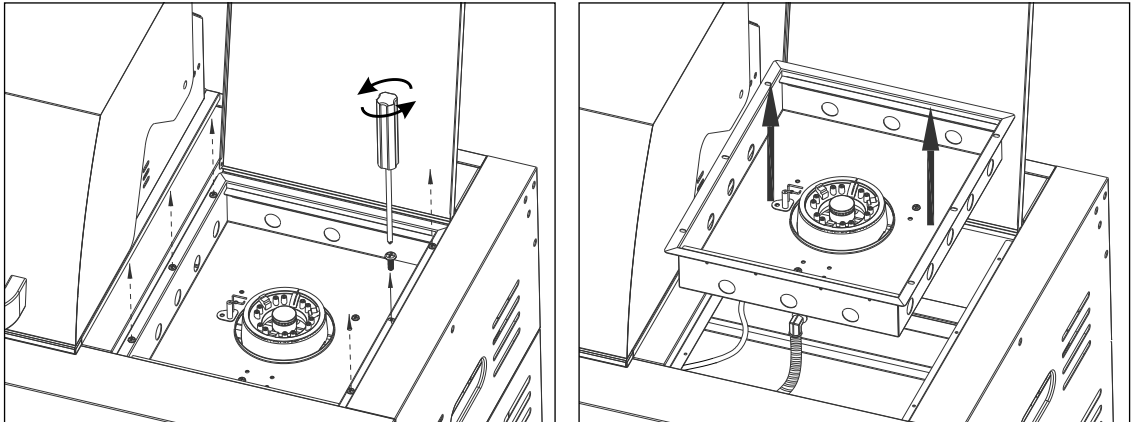


- 3. With the burner removed, you will see the brass gas jet which is screwed into the end of the valve. Using the socket driver supplied, unscrew the end of LPG jet while retaining the inner (NG) jet.

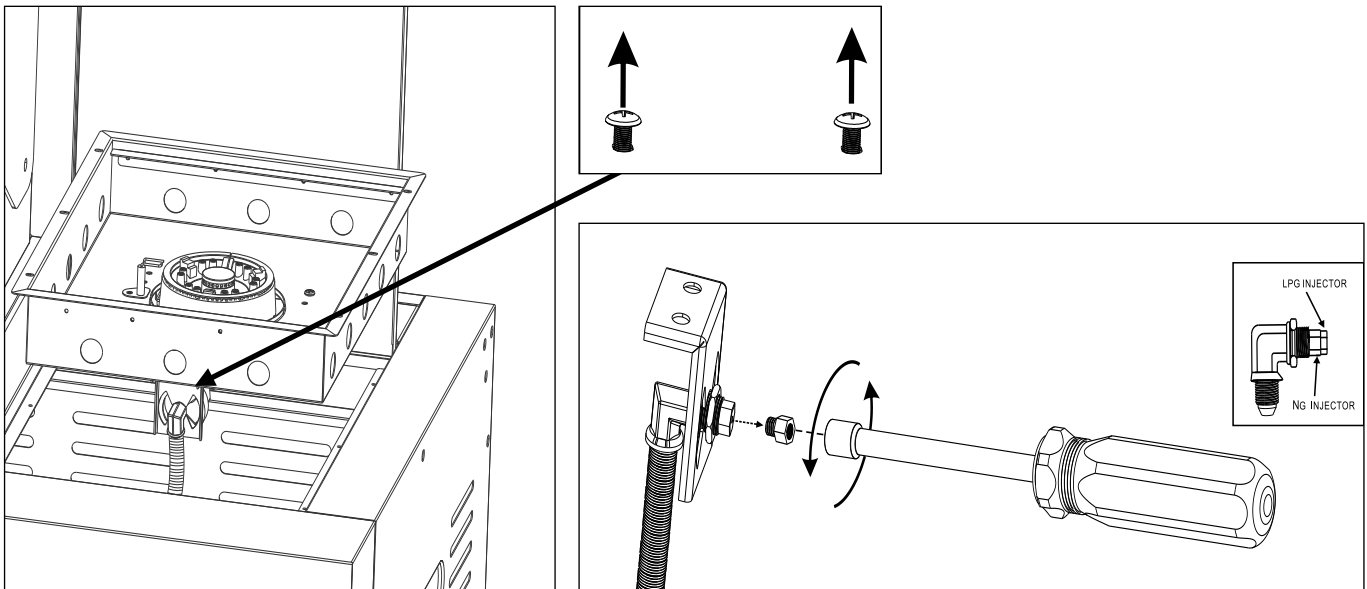


INSTRUCTIONS FOR CONVERTING THE SIDE BURNERS

- 1. Unscrew and remove the side burner

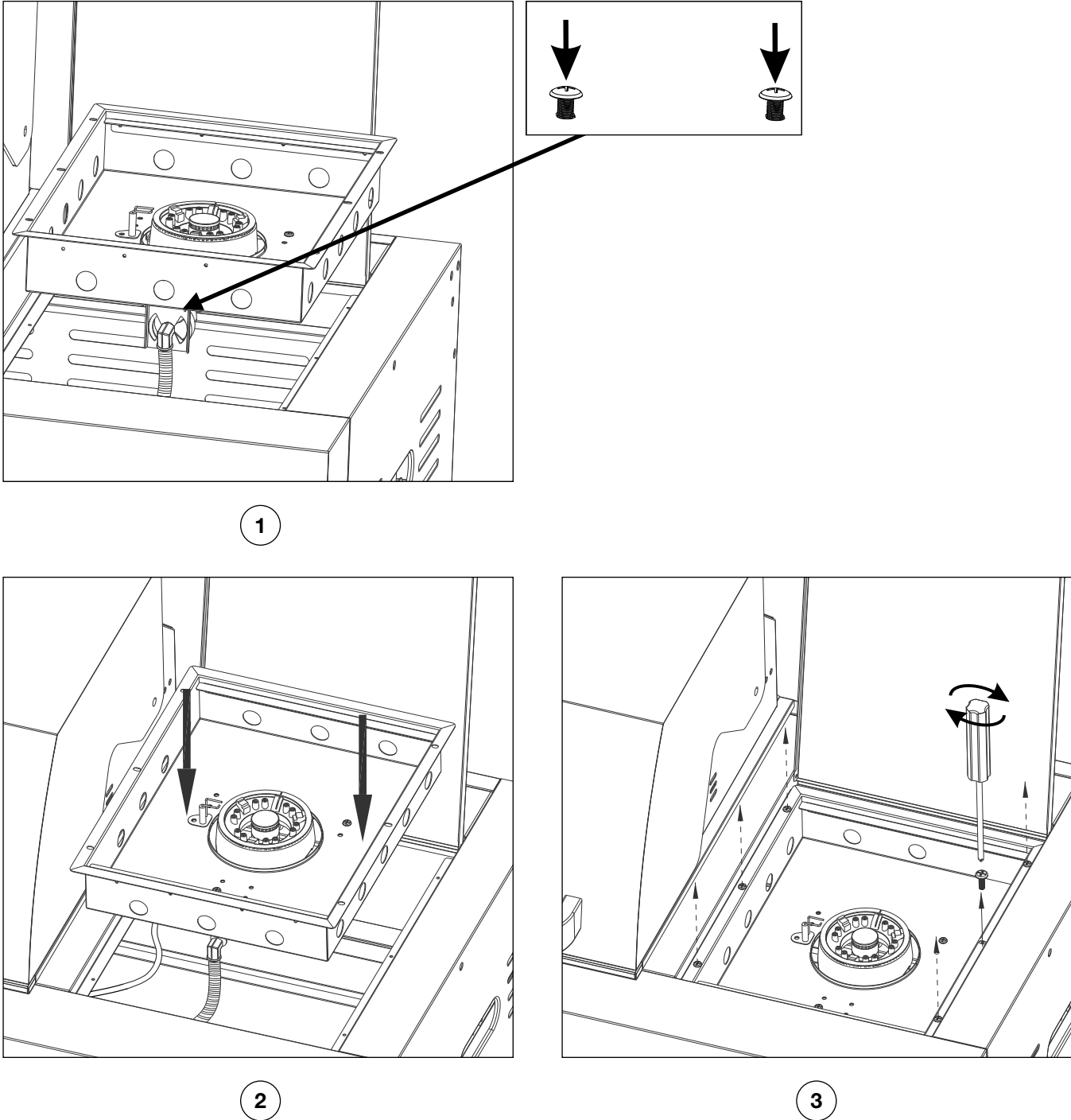


- 2. Unscrew the burner screw, and use the supplied socket screwdriver to remove the LPG gas jet, leaving the NG jet in place



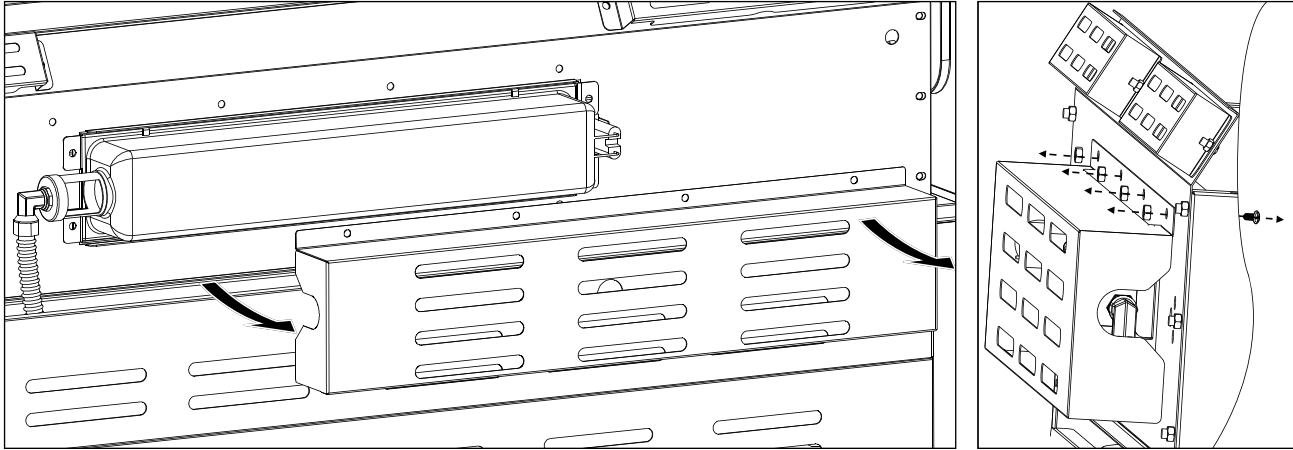
INSTRUCTIONS FOR CONVERTING THE SIDE BURNERS

3. Re-assemble the side burner

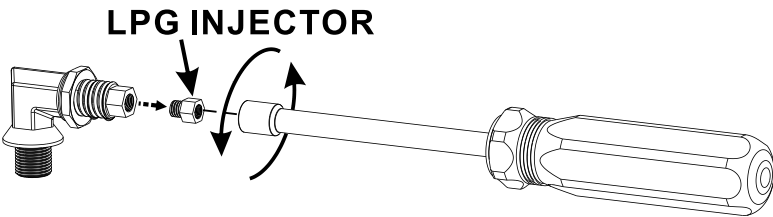
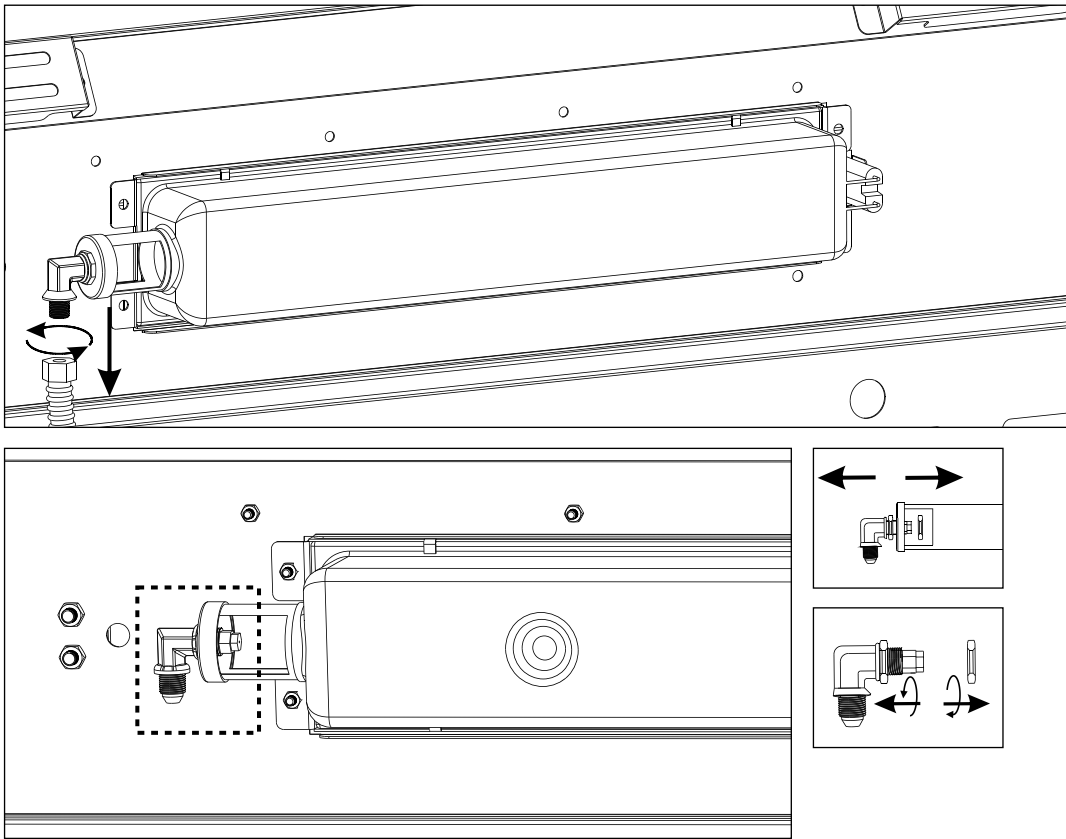


INSTRUCTIONS FOR CONVERTING THE BACK BURNERS

1. Remove the back burner cover



2. Remove the back burner gas pipe and remove the LPG jet from the elbow shaped brass injector assembly



BARBECUE LIGHT

- 1. Always keep the plug in dry condition
- 2. The output for the BBQ light is 12V
- 3. The output for the LED is 12V

How to replace the barbecue light (if necessary)

1. Unscrew the lights

2. Take out the lights sets

3. Unscrew the screw

- 4. Replace the BBQ light

How to replace the LED light (if necessary)

NOTE: The LED light is integrated into the control bezel as a single unit. If it needs to be replaced, the entire unit must be replaced.

1. Take off the control knob

2. Unscrew the knob bezel

3. Remove the unit and carefully loosen the LED cable connection

4. Replace the new unit and re-assemble the LED light

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 2

Outdoor Area - Example 3

Outdoor Area - Example 4

Outdoor Area - Example 5

NOTES

[illegible]

NOTES

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

For any queries or assistance call

AUSTRALIA

Customer Service
1300 174 876

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

NEW ZEALAND

For warranty details visit
www.gasmate.co.nz

Do not return to place of purchase.

Keep your purchase receipt, this will be required to make any claims under the 1 year warranty.

The Gasmate logo is displayed in white text on a black rectangular background. The word "Gasmate" is in a bold, sans-serif font, with a registered trademark symbol (®) at the end. The letter "G" is stylized with a small flame or drop shape inside its upper loop.