GASMATE 1200
6 Burner Griddle



Model No. GM3123007

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** or **gasmate.co.nz**
as updates and improvements may be made periodically.

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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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 and pets away.

Any modifications of this barbecue may be dangerous.

- **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.
- **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.
- **DO NOT** 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** 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** Never light barbecue with hood closed or before checking to ensure the burner tubes are fully seated over gas valve orifices.
- **DO NOT** lean over cooking surface when lighting.
- 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. The feet supplied must remain affixed to the firebox during operation.
- 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.
- Fat fires can occur if your barbecue is not regularly maintained and cleaned. They result from a buildup of fat inside the firebox. Fat fires can be challenging to extinguish and pose significant safety risks. Never attempt to extinguish it with water. If it is safe, shut off the gas supply and close the lid. Contact the fire brigade if necessary. Please note that fat fires may void the warranty.

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.

IMPORTANT!

Remove all packing and transit protection before assembly

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

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: 250mm for ventilation, Sides: 250mm, 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.

The regulator has an outlet pressure of 2.75kPa. The pressure regulator and hose assembly supplied with the barbecue must be used. Replacement regulator 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 a 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.

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:

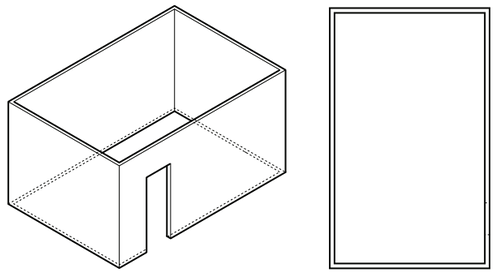
at least 25% of the total wall area is completely open, and

at least 30% of the remaining wall area is open and unrestricted.

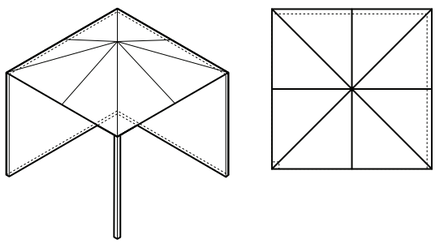
In the case of balconies, at least 20% of the total wall area shall be and remain open and unrestricted.

DIAGRAMMATIC REPRESENTATIONS OF OUTDOOR AREAS

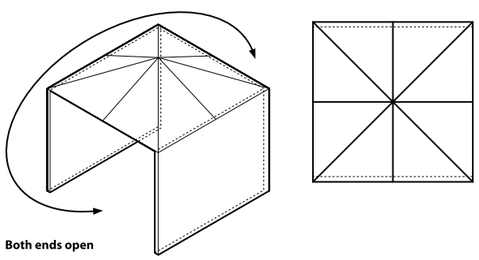
The following figures are diagrammatic representations of outdoor areas. Rectangular areas have been used in these figures – the same principles apply to any other shaped area.



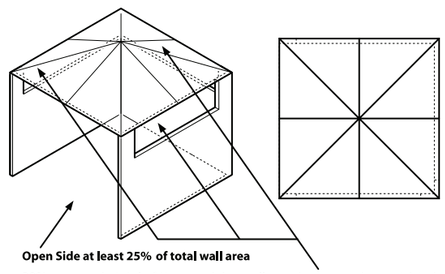
Outdoor Area - Example 1



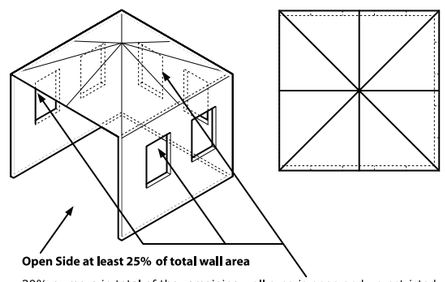
Outdoor Area - Example 2



Outdoor Area - Example 3



Outdoor Area - Example 4



Outdoor Area - Example 5

GENERAL

Warning and safety points

Please read the following points before using your gas grill:

- **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.
- This gas grill accessible **parts maybe very hot when being used. Keep young children away**. Use protective gloves if handling hot components.
- In the event of a gas leak shut off gas to the 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.
- **Do not move Gas grill during use**.
- Do not use or store any flammable liquids or vapors in the vicinity when operating the gas grill.
- This gas grill only **to be used outdoors**.
- Do not use a naked flame to check for gas leaks.
- Do not operate gas grill if there is a gas leak. Turn off the gas supply.
- 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.
- 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.
- 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.
- Do not attempt to use this appliance in a garage or any enclosed area. Also **this appliance must be kept away from flammable materials, etc**. Keep a distance of at least 1 meter clearance from any flammable materials.
- We would recommend that this gas grill be serviced by your local gas retail outlet at least once a year by. Do not attempt to service this appliance yourself.
- **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.
- **When the hood is in closed position, the burner should never be in the high position.**

CARE & MAINTENANCE

Hotplate seasoning instructions

What oil is best to use?

- Any plant based cooking oil
- Pre rendered animal fat (no additives)
- Wipe any debris off the hotplate.
- Turn the burners on HIGH for about 10 minutes
- Use tongs to grip a folded paper towel or cotton cloth, then spread 2 to 3 tablespoons of seasoning oil across the entire hotplate.

For best results, apply a light, even coating of the oil. This will ensure that the oil burns off cleanly and easily.

Preventing Rust

Use your BBQ regularly. Each use helps build up the seasoning layer, reducing the risk of rust.

We recommend after every use, add a layer of seasoning oil over the hotplate and edges.

PLEASE NOTE: In coastal or humid environments, more frequent re-seasoning may be required between uses

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, sausages 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.

Care & Maintenance

It is recommended that the BBQ is regularly cleaned and should be serviced at least annually. Servicing must only be carried out by a licensed gas fitter or authorised person.

The hose and regulator should be checked for leaks and damage before each use and we recommend to replace the hose and regulator every 5 years.

Cleaning and general maintenance instructions are given on following page.

CARE & MAINTENANCE

Cleaning the Cooking Surface

We recommend it is best to clean the hotplate after cooking while it is still hot. Once you have finished cooking, turn off all burners and follow these steps:

1. Use a BBQ brush or spatula to push loose food debris into the fat cup.
2. Wipe the hotplate with a paper towel.
3. Pour a small amount of water onto the hotplate, then scrape the water and debris into the fat cup.

For stubborn residue, use coarse salt to help lift stuck-on food.

4. Wipe the surface again with a paper towel and then dry thoroughly with a clean sheet of paper towel.
5. Finish by applying a light coat of cooking oil to maintain seasoning and protect the hotplate.

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 lid on or no food on the cooking surface.

Flash-Back

If fire occurs in and around the burner, immediately turn off gas at its source and turn the burner control to OFF, wait until the barbecue has cooled, then clean the burner tubes and burner ports as described in lighting and operating procedure.

Spiders and small insects occasionally spin webs or make nests in the burner tubes during warehousing and transit. These webs can lead to a gas flow obstruction which could result in a fire in and around the burner tubes. Cleaning with a soft brush before use and at least every six months is recommended.

This type of fire is known as 'FLASH-BACK' and can cause serious damage to your barbecue and create an unsafe operating condition for the user. Although an obstructed burner tube is not the only cause of 'FLASH-BACK' it is the most common cause and frequent inspection and cleaning of the burner tubes is necessary.

Cleaning the Fat Cup

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

The fat cup should be washed periodically in a mild detergent and hot water solution.

Cleaning the Burner Assembly

1. Make sure the barbecue is cool.
2. Remove the burner by taking off the R-clip from the rear end of the burner.
3. Lift the burner up and away from gas valve orifice.
4. Clean the inlet of burner with small bottle brush or compressed air.
5. Remove all food residue and dirt on the outside of the burner surface.
6. Clean any clogged ports with a piece of stiff wire (such as an opened paper clip).
7. Inspect the burner for any damage (cracks or holes), If damage is found, replace with a new burner. Reinstall the burner, check to ensure that gas valve orifices are correctly positioned inside burner inlet.
8. Overlap 15mm between tube and nozzle when assembled.
9. Keep the centre line of tube and nozzle on one line.

WARNING: If the instructions above are not followed, an explosion may result, possibly causing serious bodily injury or death

Protecting 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.

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.

LIGHTING YOUR BARBEQUE AND CONTROLLING TEMPERATURE

⚠ CAUTION!

The hood must be open when lighting.

Ensure the Lid is open during the lighting process. Be sure to inspect the grill ensuring it is free from debris, packaging or any other combustible materials..

1. Turn all the control knobs clockwise to "OFF" position.
2. Turn the cylinder valve to 'OPEN' position.
3. Push and turn control knob anti-clockwise to 'HIGH' and press the igniter button again.
4. If the burner fails to ignite after several attempts turn off gas supply at cylinder valve and the control knob off (clockwise). Wait five minutes before attempting to relight with ignition sequence.
5. Following successful ignition, to ignite remaining burners (where applicable), turn control knobs to the HIGH position starting with the burner closest to the ignition burner.
6. Adjust the heat by turning each control knob to the "HIGH"/"LOW" position.
7. To turn the barbecue 'OFF' turn the cylinder valve to the 'CLOSE' position, then turn the control knobs on the barbecue clockwise to the 'OFF' position.

⚠ WARNING!

If you smell gas, do not attempt to operate the barbeque until the source of gas has been identified and eliminated.

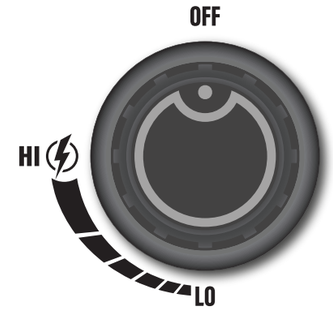
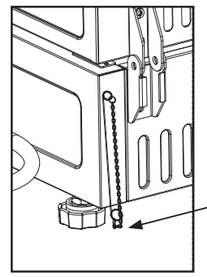


Figure 1
control knob:
'HI', 'LO' and 'OFF' settings

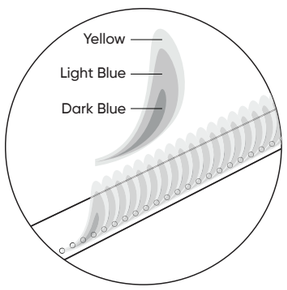


If lighting barbeque manually, unhook lighting stick from back of barbeque and insert match in ring. Light match and hold lit match next to burner, push in that burner control knob and turn it to 'HI' and burner should light immediately.

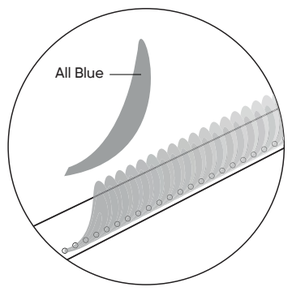
Figure 2
Match holder
(for manual lighting)

LIGHTING YOUR BARBEQUE AND CONTROLLING TEMPERATURE

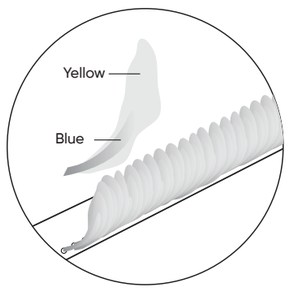
Periodically, observe the burner flame. Make sure all burner ports are lit and the flame height and appearance matchesthe guideline appearance below:



A. Correct - smooth, soft flame with darker blue bottom and yellow tips



B. Incorrect - all blue flame and noisy operation (e.g. popping) the burner needs cleaning or replacing.



C. Incorrect - uneven flames that are mostly yellow, red or orange means the burner needs cleaning or replacing, or gas pressure is too low due to a leak or faulty regulator.

"Blowback" is a situation where the flame burns inside the burner. A sharp roaring sound within the burner is not dangerous unless it is allowed to persist.
If this occurs, simply turn the burner off, wait a few seconds, then relight.

WARNING!

When any main burners are turned to 'high', the hood must remain open. (except for 5 minute maximum initial preheat time).

Turning the Barbeque Off

When finished cooking, put the burner control on 'HIGH' for a few minutes to burn off excess grease. To turn the barbeque off, turn the cylinder 'OFF' first, and allow all the gas left in the hose to burn off. This will only take a few seconds then turn the burner controls to 'OFF'. It is okay to leave the cylinder connected to your barbeque while it's not in use, but ensure the cylinder valve is 'OFF'.

If your barbeque is connected to Natural Gas or piped LPG, you can simply turn the burner control to 'OFF'.

If you have a shut off valve, it is much safer to turn the gas supply to 'OFF'.

CONVERSION FROM LPG TO NATURAL GAS (NG)

IMPORTANT!

Conversion can only be performed by a licensed gas fitter. Follow these conversion instructions. Natural gas injectors are to the LPG injector. A compliance certificate must be issued after installation by the licensed gas fitter.

What you need

- Hoses, fittings and approved natural gas regulator
- Natural gas label (included with this instruction manual)
- Injector socket spanners
- One small flat head screwdriver
- Two adjustable spanners
- Leak and pressure test equipment

Conversion Steps

1. Turn the gas supply OFF and disconnect barbeque from the gas supply.
2. Remove the griddle and rack where fitted. Remove burner by releasing the pin from under the back of the burner, and lifting the burner upwards and backwards.
3. Use a socket spanner to remove the LPG injector (located on the valve tip) by turning in an anticlockwise direction as shown in Figure 1.

   Note that the valve is already fitted with 2-stage injectors (natural gas and LPG) as shown in Figure 3.

   Carefully remove the LPG injector as shown in Figure 2. Ensure that the natural gas injector remains firmly in place. After removing the LPG injector, check the natural gas injector is tight.
4. Reinstall the burner making sure that the burner is properly engaged onto the valve.
5. Remove the burner control knob by pulling the knob straight out from the fascia.

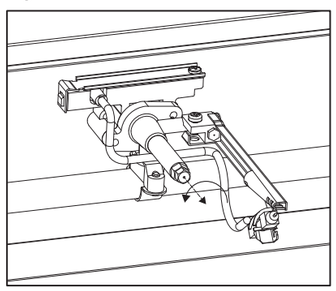
   Locate the burner's valve regulation screw as shown in Figure 4. Adjust gas flow to natural gas by turning the valve regulation screw in an anticlockwise direction until the limit stop is reached.

   Replace the burner control knob by pushing it all the way back onto the valve spindle.
6. Using two spanners, remove the LPG hose and regulator assembly, and attach the NG gas connection. Note that the manifold connections are ½" BSP fittings.
7. Affix the NATURAL GAS label to the Barbeque in place of the previous UNIVERSAL LPG label. Conduct a full leak test. Conduct a pressure check test with the burner in use.

   Conduct a performance test in particular to check the low flame setting on the burner and adjust where necessary so that the flames do not blow out too easily on low settings.

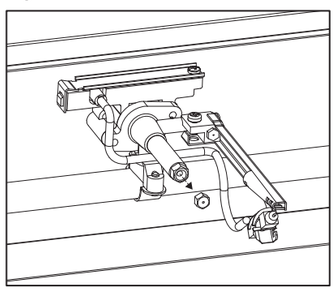
   Check the installation meets AS5601 and issue a compliance certificate to the owner.

Figure 1



Remove LPG injector from 2-step injector (diagram shows burner removed)

Figure 2



Valve with LPG injector removed (ensure natural gas injector remains attached and re-tighten if necessary)

Figure 3

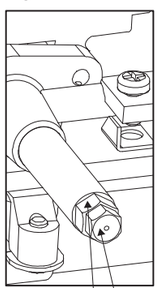


Figure 4

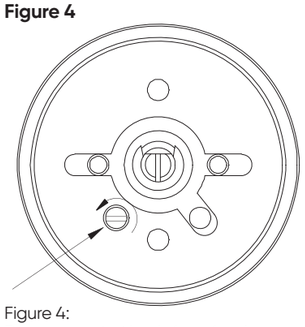


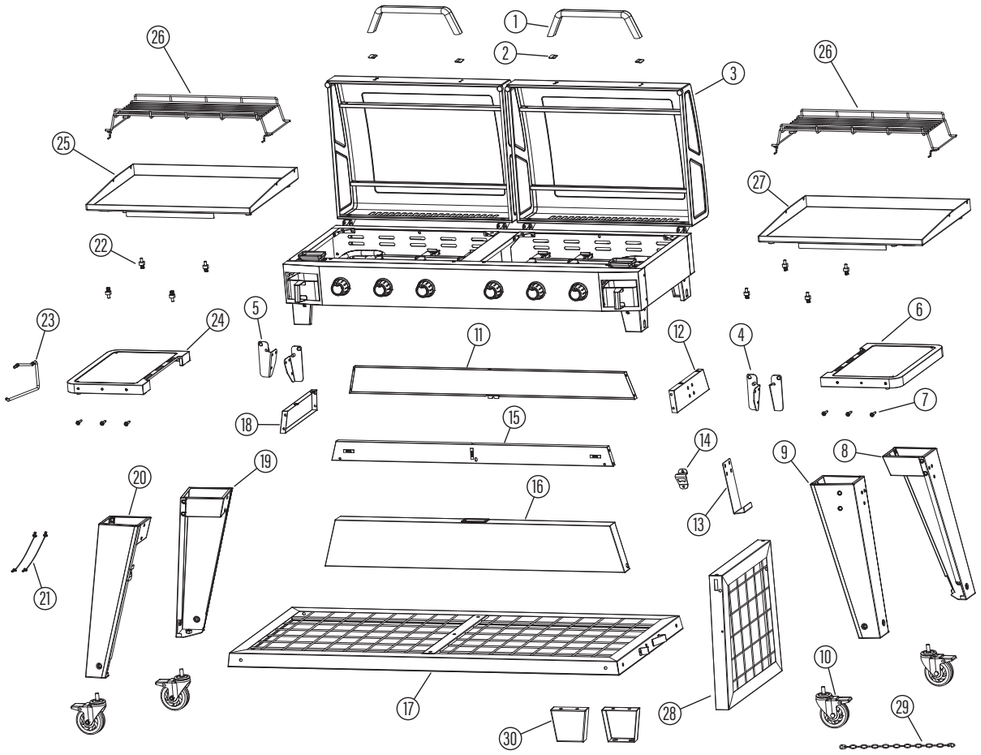
Figure 4:
Remove control knob from fascia and turn valve regulation screw fully anticlockwise until the limit/stop is reached.

EXPANDED VIEW

Unpack the carton. The carton should contain all the parts and hardware listed below:

- IMPORTANT: Prior to assembly, check you have all the parts and hardware shown below.
- Remove all parts and hardware from packaging.
- Remove all packaging materials from the barbeque assembly.
- Discard all packaging materials once all the parts are identified.
- Keep discarded packaging safely away from children and pets.
- Place unpacked parts on a firm, level surface where they cannot roll or fall off.

Parts Diagram

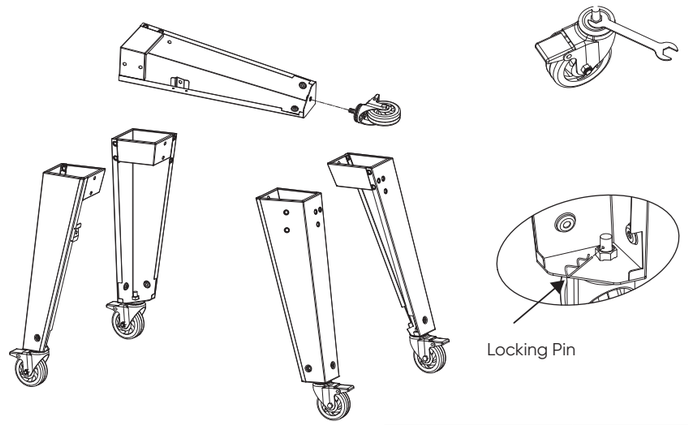


Parts Description					
1	Hood Handles (2)	11	Rail - back	21	Wire Stays for Condiment Shelf (2)
2	Hood Handle Insulation Pads (4)	12	Rail - right side	22	Leveling Feet for Griddle Plates (8)
3	Firebox and Hood	13	Gas Cylinder Hook	23	Paper Towel Holder
4	Side Shelf Brackets - (left bracket) (2)	14	Bottle Opener	24	Side Shelf
5	Side Shelf Brackets - (right bracket) (2)	15	Rail - front (with magnets)	25	Griddle - left
6	Side Shelf	16	Condiment Shelf	26	Warming Racks (2)
7	Tool Hooks (6)	17	Bottom Shelf	27	Griddle - right
8	Leg - back right	18	Rail - left side	28	Cart - vertical centre panel
9	Leg - front right	19	Leg - back left	29	Safety Chain
10	Wheels (4)	20	Leg - front left	30	Centre Support Feet (for build-in only)

ASSEMBLY INSTRUCTIONS

STEP 1: Attach Wheels to Legs

a) Fix one Wheel (10) into the bottom of each Leg (8, 9, 19, 20) by screwing the wheel shaft clockwise into the bottom of the leg plate. (Screw wheels in manually or use the included spanner.)



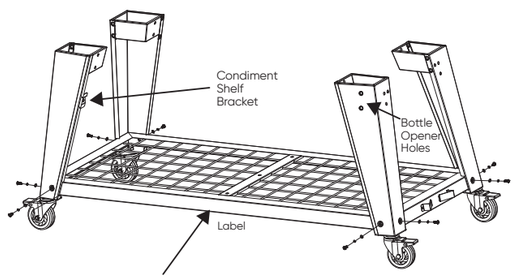
b) Ensure wheels are fully screwed into bottom plate of each leg, then tighten each wheel firmly using the included spanner (I).

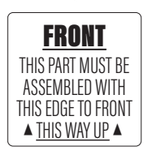
c) When wheels are tightened firmly, insert straight end of Locking Pin (H) through the small hole in each wheel shaft. Push pin through hole until it engages over shaft.

Hardware Needed			
H	Locking Pin	4	
I	Spanner	1	

STEP 2: Attach Legs to Bottom Shelf

Attach each Leg to the Bottom Shelf.





NOTE: Legs must be assembled correctly to cart bottom shelf by identifying front of shelf, and front legs.

a) Front of bottom shelf is identified by a label.

b) Front legs can be identified by holes for bottle opener (front right leg) and condiment shelf brackets (both front legs). See arrows on diagram at left.

Fasten each leg as shown: thread Spring Washer (F) then Flat Washer (G) onto Bolt (A); then insert end of bolt through leg and screw the bolt firmly into the shelf.

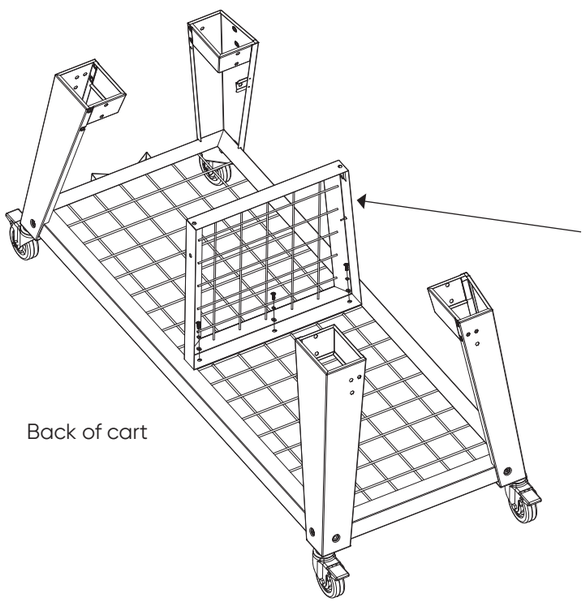
Hardware Needed			
A	Bolt - M6x15mm	8	
F	Spring Washer Ø 6.2mm	8	
G	Flat Washer Ø 6.2 x 13mm	8	

ASSEMBLY INSTRUCTIONS

STEP 3: Vertical Centre Panel

Attach Cart Vertical Centre Panel to the Bottom Shelf:

Fasten cart centre panel as shown: thread Spring Washers (F) then Flat Washers (G) onto the Bolts (A); then insert the bolts through the holes in the panel edge and screw the bolts firmly into the shelf.



Back of cart

Ensure angled edge of centre panel faces to the front, and tighten all bolts firmly.

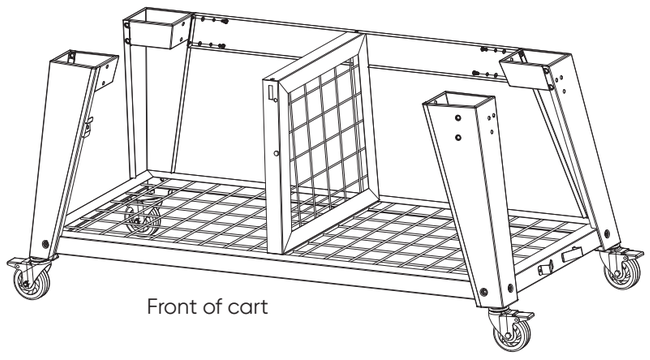
NOTE: Angled edge of centre panel must face front of cart

Hardware Needed			
A	Bolt - M6x15mm	3	
F	Spring Washer Ø 6.2mm	3	
G	Flat Washer Ø 6.2 x 13mm	3	

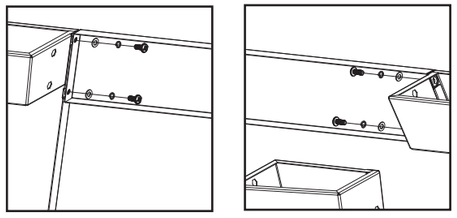
STEP 4: Attach Rear Rail

Attach Rail - back to the back legs. (back rail does not have magnets.)

Fasten each end of rail as shown: thread Spring Washers (F) then Flat Washers (G) onto the Bolts (A); then insert the bolts through the rail ends and screw the bolts firmly into the legs.



Front of cart



Ensure rail is attached with 4 bolts, spring washers and flat washers, and tighten all bolts firmly.

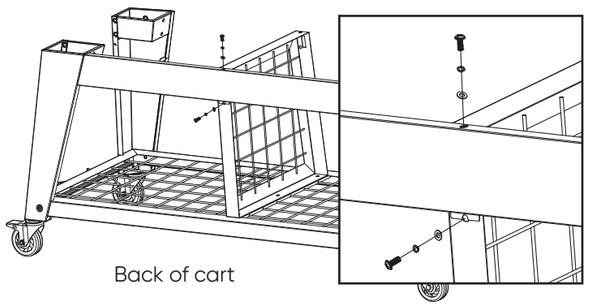
Hardware Needed			
A	Bolt - M6x15mm	4	
F	Spring Washer Ø 6.2mm	4	
G	Flat Washer Ø 6.2 x 13mm	4	

ASSEMBLY INSTRUCTIONS

STEP 5: Attach Vertical Centre Panel to Rear Rail

Fasten top back corner of centre panel to back rail as shown: thread Spring Washers (F) then Flat Washers (G) onto the Bolts (A); then insert the bolts through the holes in the rail and screw the bolts firmly into the panel.

Ensure panel is attached with 2 bolts, spring washers and flat washers, and tighten all bolts firmly.



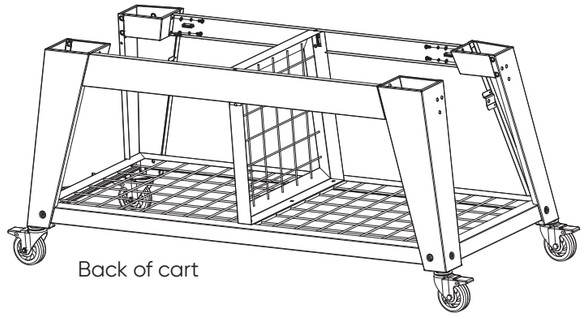
Back of cart

Hardware Needed			
A	Bolt - M6x15mm	2	
F	Spring Washer Ø 6.2mm	2	
G	Flat Washer Ø 6.2 x 13mm	2	

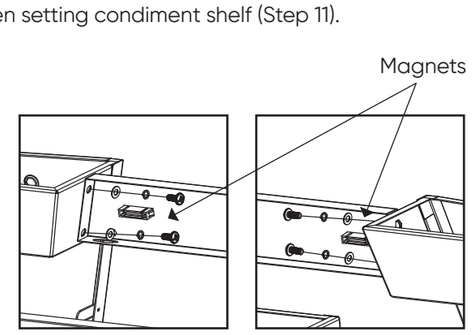
STEP 6: Attach Front Rail to Front Legs

Attach front rail to the front legs and centre panel. (front rail has magnets.)

a) Fasten each end of rail as shown: thread Spring Washers (F) then Flat Washers (G) onto the Bolts (A); then insert the bolts through the rail ends and screw the bolts firmly into the legs. DO NOT TIGHTEN FULLY. These bolts will be tightened fully when setting condiment shelf (Step 11).

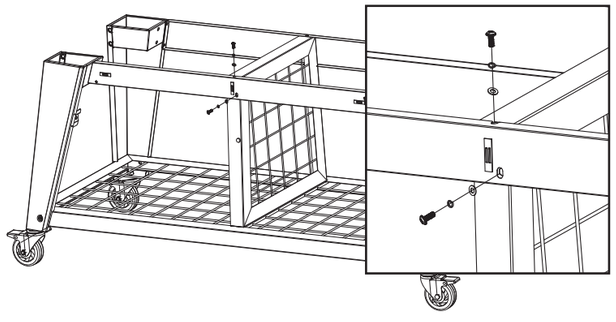


Back of cart



Ensure rail is attached with 4 bolts, spring washers and flat washers. Don't fully tighten yet.

b) Fasten top front corner of centre panel to the front rail as shown: thread Spring Washers (F) then Flat Washers (G) onto the Bolts (A); then insert the bolts through the holes in the rail and screw the bolts firmly into the panel.



Ensure panel is attached with 2 bolts, spring washers and flat washers, and tighten all bolts firmly.

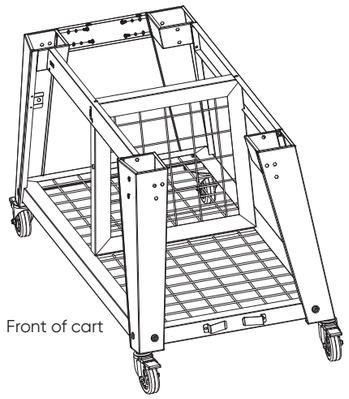
Hardware Needed			
A	Bolt - M6x15mm	2	
F	Spring Washer Ø 6.2mm	2	
G	Flat Washer Ø 6.2 x 13mm	2	

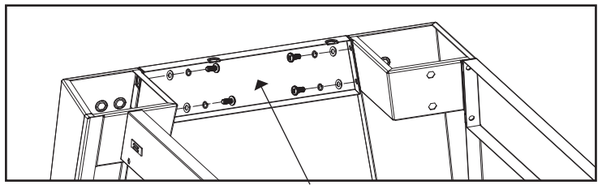
ASSEMBLY INSTRUCTIONS

STEP 7: Attach Rail - left side

Attach Rail - left side to the left side front and back legs.

Fasten each end of rail as shown: thread Spring Washers (F) and Flat Washers (G) onto the Bolts (A); then insert the bolts through the rail ends and screw the bolts firmly into the legs.





NOTE: Rail - left side DOES NOT have centre holes

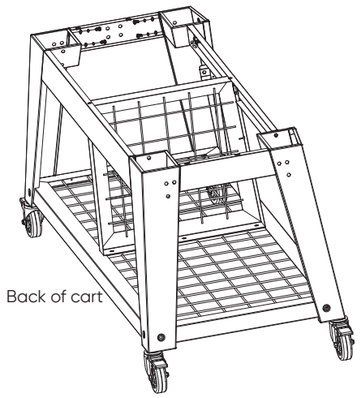
Hardware Needed			
A	Bolt - M6x15mm	4	
F	Spring Washer Ø 6.2mm	4	
G	Flat Washer Ø 6.2 x 13mm	4	

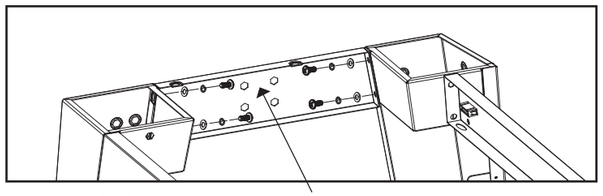
Ensure rail is attached with 4 bolts, spring washers and flat washers, and tighten all bolts firmly.

STEP 8: Attach Rail - right side

Attach Rail - right side to the right side front and back legs.

Fasten each end of rail as shown: thread Spring Washers (F) and Flat Washers (G) onto the Bolts (A); then insert the bolts through the rail ends and screw the bolts firmly into the legs.





NOTE: Rail - left side DOES NOT have centre holes

Hardware Needed			
A	Bolt - M6x15mm	4	
F	Spring Washer Ø 6.2mm	4	
G	Flat Washer Ø 6.2 x 13mm	4	

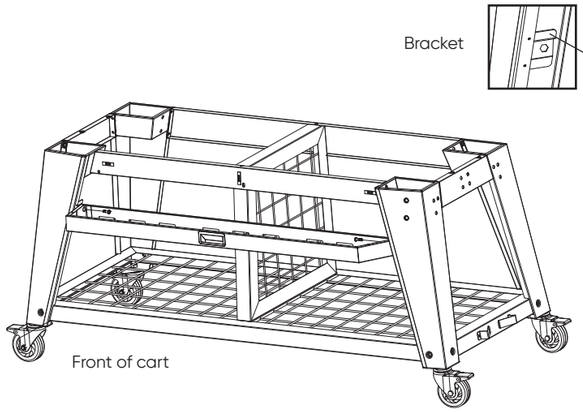
Ensure rail is attached with 4 bolts, spring washers and flat washers, and tighten all bolts firmly.

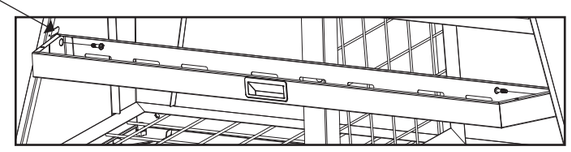
ASSEMBLY INSTRUCTIONS

STEP 9: Attach Condiment Shelf

Attach Condiment Shelf to the front legs.

Insert one Shoulder Bolt (D) through the hole on each side of the condiment shelf and screw the bolt into the bracket on each leg.





Hardware Needed			
D	Shoulder Bolt - M6 x Ø 8mm	2	

Ensure condiment shelf is attached with a bolt on each side.
Tighten bolts firmly, but do not overtighten.

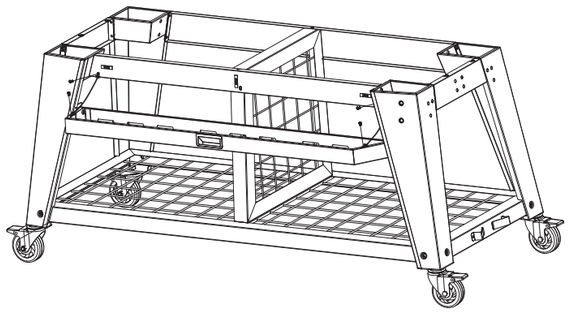
STEP 10: Attach Wire Stays to Condiment Shelf

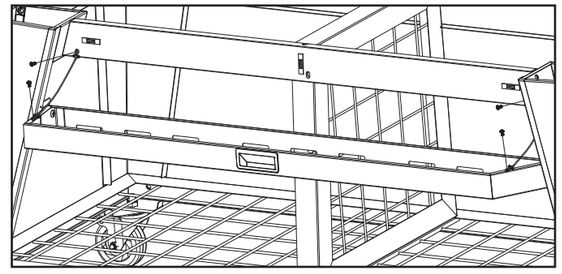
With condiment shelf open, attach Wire Stays to condiment shelf.

Insert one Bolt (C) through loop of wire stay and screw bolt into one side of condiment shelf as shown. Do not tighten fully.

Insert another bolt through loop at other end of wire stay and screw into front of cart rail. Repeat on other side.

When both wire stays are attached, press down on open condiment shelf and make sure wire stays are straight, then tighten bolts firmly.





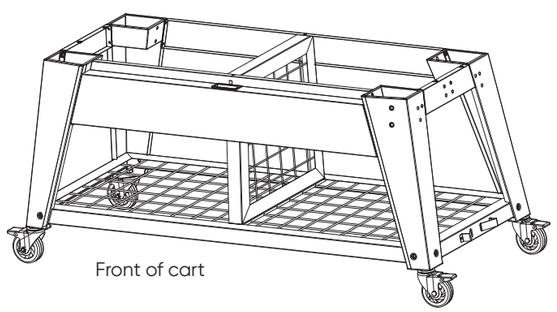
Hardware Needed			
C	Bolt - M4 x 12mm	4	

ASSEMBLY INSTRUCTIONS

STEP 11: Condiment Shelf Alignment

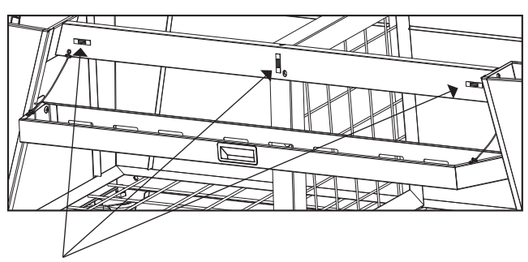
a) Close condiment shelf and check that inside top edge of shelf closes firmly onto all three magnets on rail. Condiment shelf must close onto all magnets or it could fall open.

b) If condiment shelf does not close firmly onto all magnets, jiggle the rail until it does



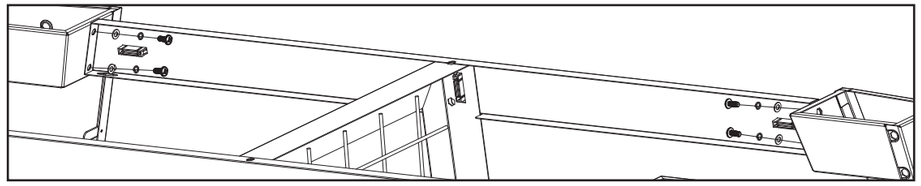
Front of cart

If condiment shelf does not close firmly onto all magnets, make sure rail bolts are loose, then jiggle and reposition rail until shelf closes firmly on all three magnets



Magnets

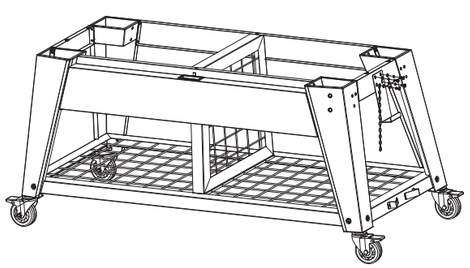
c) Once the shelf is closing firmly on all magnets, KEEP THE SHELF CLOSED and firmly tighten the rail bolts.



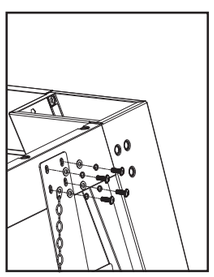
STEP 12: Attach Gas Cylinder Hook

Attach Gas Cylinder Hook and Safety Chain to right side of cart assembly.

Thread Spring Washers (F) then Flat Washers (G) onto the Bolts (A); then insert three of the bolts through the holes in the gas cylinder hook and screw the bolts firmly into the side rail. Thread the washer end of the safety chain onto the fourth bolt before inserting the bolt through the gas cylinder hook and screwing the bolt into the side rail.



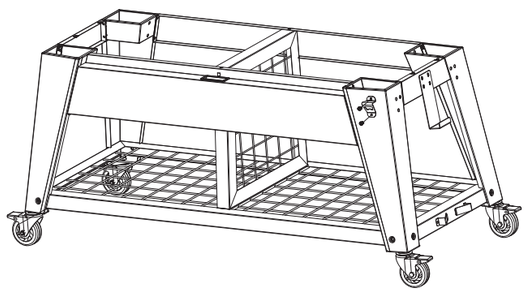
Hardware Needed			
A	Bolt - M6x15mm	4	
F	Spring Washer Ø 6.2mm	4	
G	Flat Washer Ø 6.2 x 13mm	4	



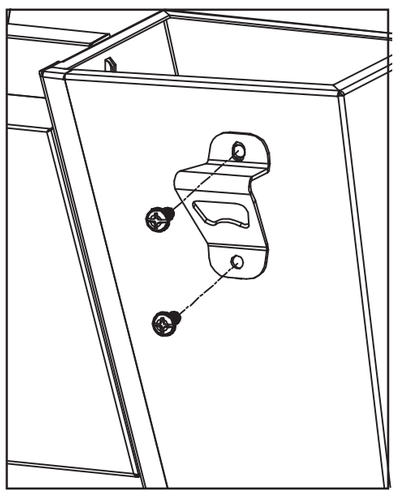
ASSEMBLY INSTRUCTIONS

STEP 13: Attach Bottle Opener

Attach Bottle Opener to front right leg with 2 Bolts (A) as shown. Tighten all bolts firmly.

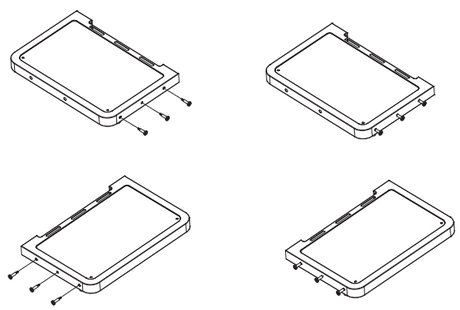


Hardware Needed			
A	Bolt - M6 x 15mm	2	

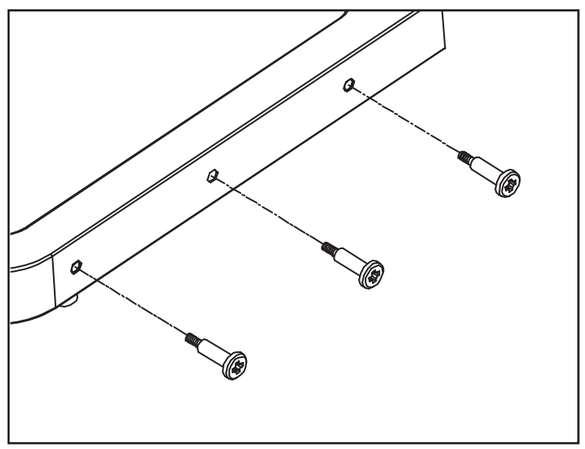


STEP 14: Attach Tool Hooks

Attach 3 Tool Hooks to a front edge of each Side Shelf (6, 24). NOTE: be sure to attach the tool hooks to the shelf edges that will face the front of the barbeque.



Tighten all tool hooks firmly

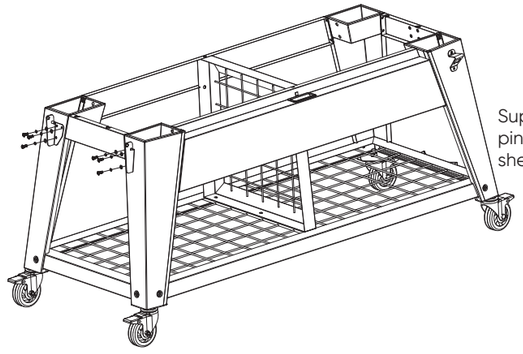


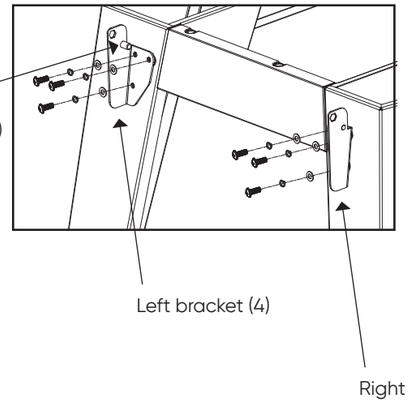
ASSEMBLY INSTRUCTIONS

STEP 15: Attach Side Shelf Brackets

Attach Side Shelf Brackets to cart assembly.

a) Fasten Side Shelf brackets to cart assembly as shown: thread Spring Washers (F) then Flat Washers (G) onto the Bolts (A); then insert the bolts through side shelf brackets and screw the bolts firmly into the legs. NOTE: Support pins must face inward. Fasten the remaining side shelf brackets on the opposite side of the cart the same way.





Hardware Needed			
A	Bolt - M6 x 15mm	12	
F	Spring Washer Ø 6.2mm	12	
G	Flat Washer Ø 6.2 x 13mm	12	

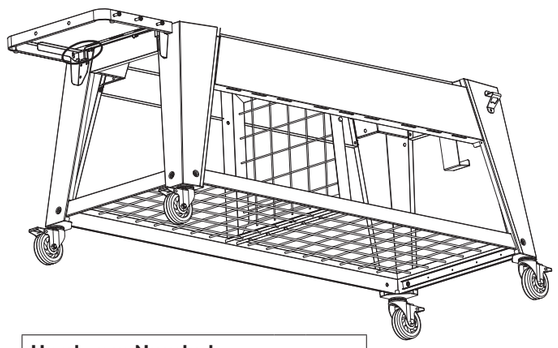
Ensure each support is attached with 3 bolts, spring washers and flat washers, and tighten all bolts firmly.

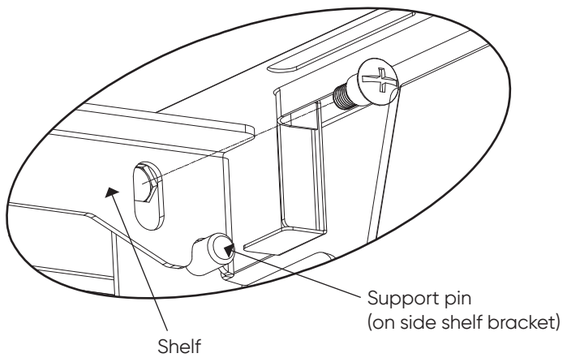
STEP 16: Attach Side Shelves

Attach Side Shelves to side shelf brackets.

a) With the tool hooks facing the front of the cart assembly, rest one shelf on the side shelf brackets as shown: NOTE: notches on underside of shelf must rest on shelf bracket support pins.

b) Hold side shelf level, then reach under the shelf and insert a Shoulder Bolt (B) through the left hole in the shelf and screw the bolt firmly into the side shelf bracket on the right leg (keep shelf level so that the hole in the shelf aligns with the hole in the side shelf bracket). Tighten the bolt firmly.



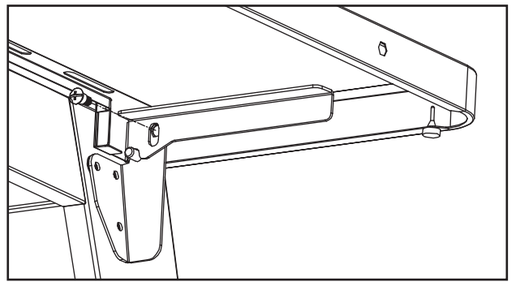


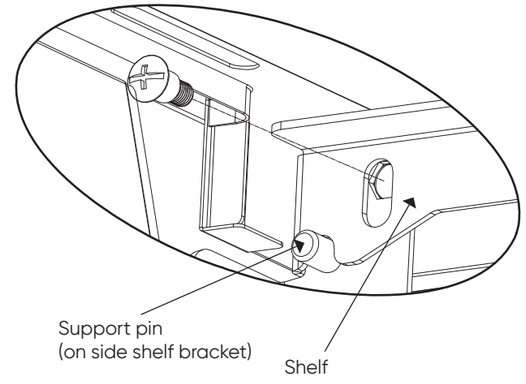
Hardware Needed			
B	Shoulder Bolt - M6 x Ø 7.5mm	4	

ASSEMBLY INSTRUCTIONS

STEP 17: Attach Side Shelves (continued)

c) Repeat assembly step b) on shelf bracket attached to front leg (shown below): hold side shelf level, then reach under the shelf and insert a Shoulder Bolt (B) through the hole in the side shelf and screw the bolt firmly into the side shelf bracket attached to the front leg. Tighten the bolt firmly.

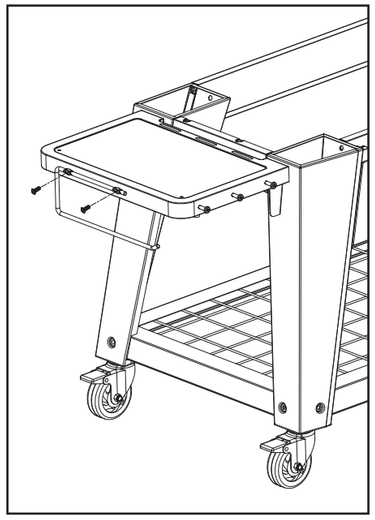


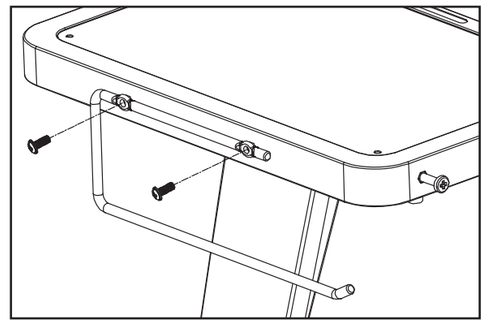


d) Select right side shelf and rest it on the shelf shelf brackets attached to the right side of the cart assembly. Repeat steps b) and c) to fasten right side shelf to the cart assembly. Tighten the bolt firmly.

STEP 18: Attach Paper Towel Holder

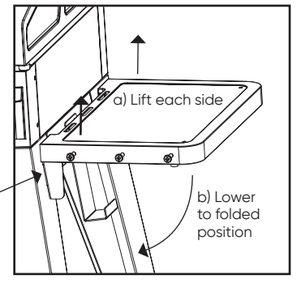
Attach Paper Towel Holder to left edge of left side shelf by inserting 2 Bolts (A) through holes in paper towel holder. Align ends of bolts with holes in side shelf and tighten all bolts firmly.





Hardware Needed			
A	Bolt - M6 x 15mm	2	

Once installed, side shelves can be folded down by a) lifting shelf up on each side, then b) lowering shelf into the folded position



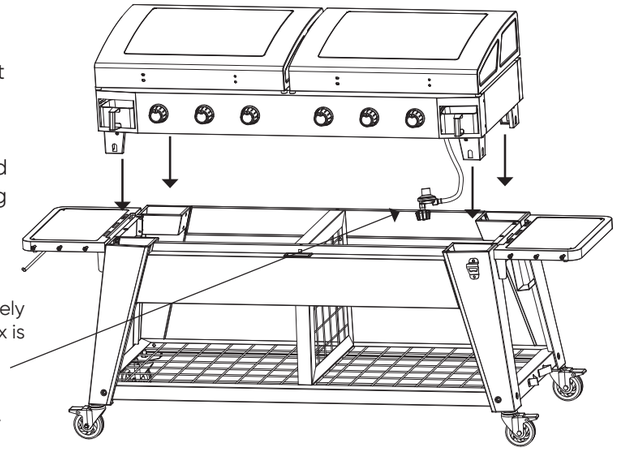
ASSEMBLY INSTRUCTIONS

STEP 19: Place Firebox and Hood on Cart

Ensure all packaging materials are removed from Firebox and Hood assembly (including on and around the regulator and hose fitting).

With help from another person, lift the firebox and place it carefully on the cart. The hose and regulator should hang freely from the bottom of the firebox.

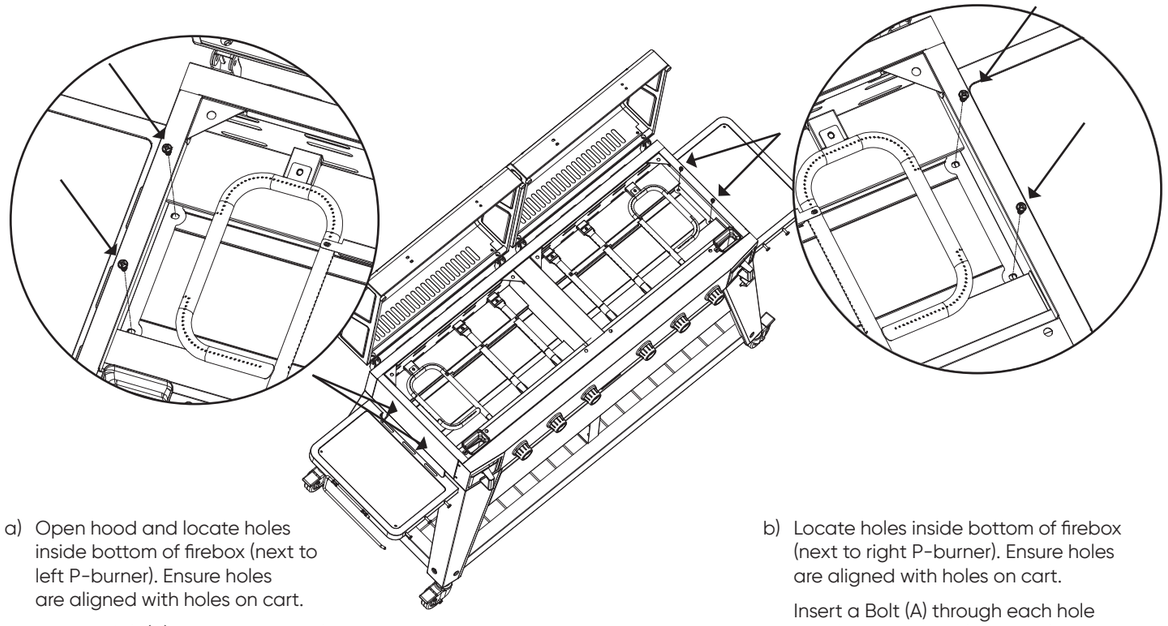
When placing firebox on cart, ensure all 4 feet are located inside the cart legs, and that the hose and regulator hang down freely behind the condiment shelf.



Hose and regulator must hang down freely behind the condiment shelf when firebox is placed on cart.

DO NOT allow hose to become trapped between the firebox and the cart frame.

STEP 20: Fasten Firebox to Cart



a) Open hood and locate holes inside bottom of firebox (next to left P-burner). Ensure holes are aligned with holes on cart.

   Insert a Bolt (A) through each hole and fasten both bolts securely to cart.

b) Locate holes inside bottom of firebox (next to right P-burner). Ensure holes are aligned with holes on cart.

   Insert a Bolt (A) through each hole and fasten both bolts securely to cart. Tighten all bolts firmly.

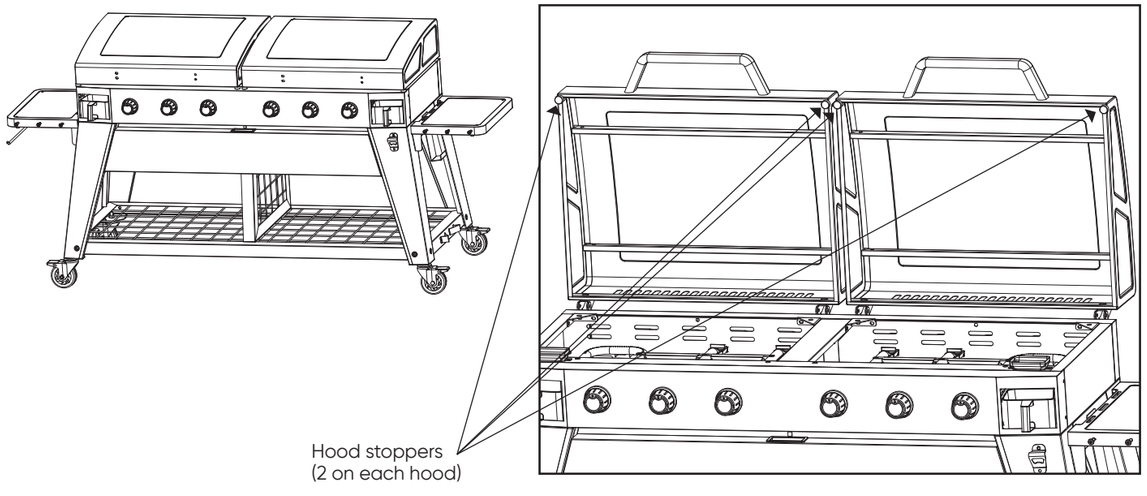
Hardware Needed			
A	Bolt - M6 x 15mm	4	

ASSEMBLY INSTRUCTIONS

STEP 21: Hood Stoppers

Close the hood, making sure all front corner stoppers are attached to the corners of the hoods. If any stoppers are missing, spares are included in the hardware pack.

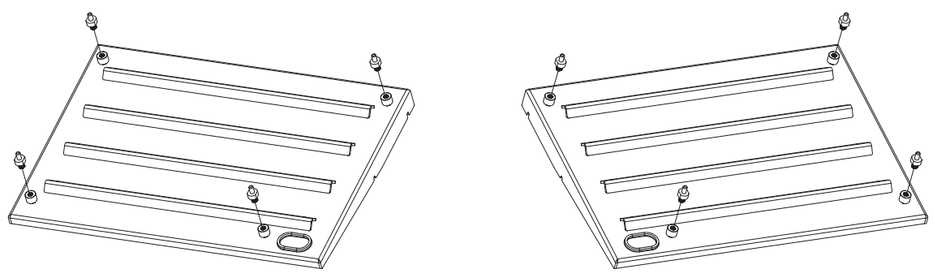
To insert a stopper, screw clockwise into the hole on the front corner of the hood.



Hood stoppers
(2 on each hood)

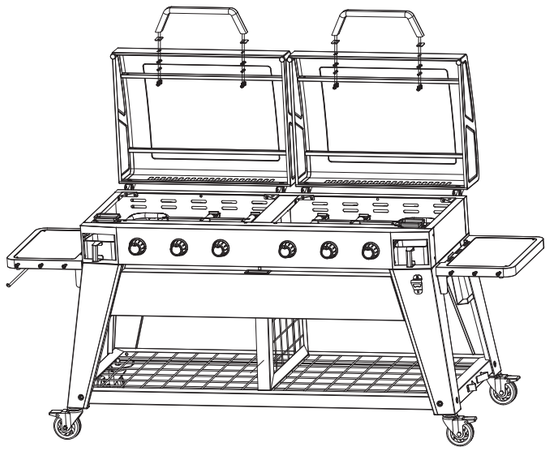
STEP 22: Screw Levelling Feet into Griddle

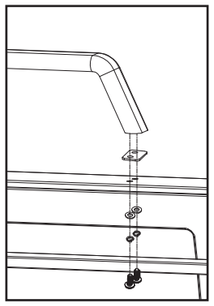
With help from another person, turn the griddle upside down and screw one foot into each corner of both griddles. You may need to readjust them once you place the griddle on the firebox and after you have used the barbeque a few times. With another person's help, lift the griddle and turn it right way up. Carefully lower griddle onto firebox, ensuring feet on underside of griddle are each inserted into the holes at the corners of the firebox.



ASSEMBLY INSTRUCTIONS

STEP 23: Attach Hood Handle and Handle Insulation Pads to Hood.





a) Fasten each end of handle as shown: thread Spring Washer (F) and Flat Washer (G) onto the Bolt (E); then insert bolt through hole in hood.

b) Place insulation pad onto the end of the bolt, then screw bolt firmly into handle end.

c) Repeat a) and b) above to screw in second bolt to fasten handle, then repeat on other end of handle.

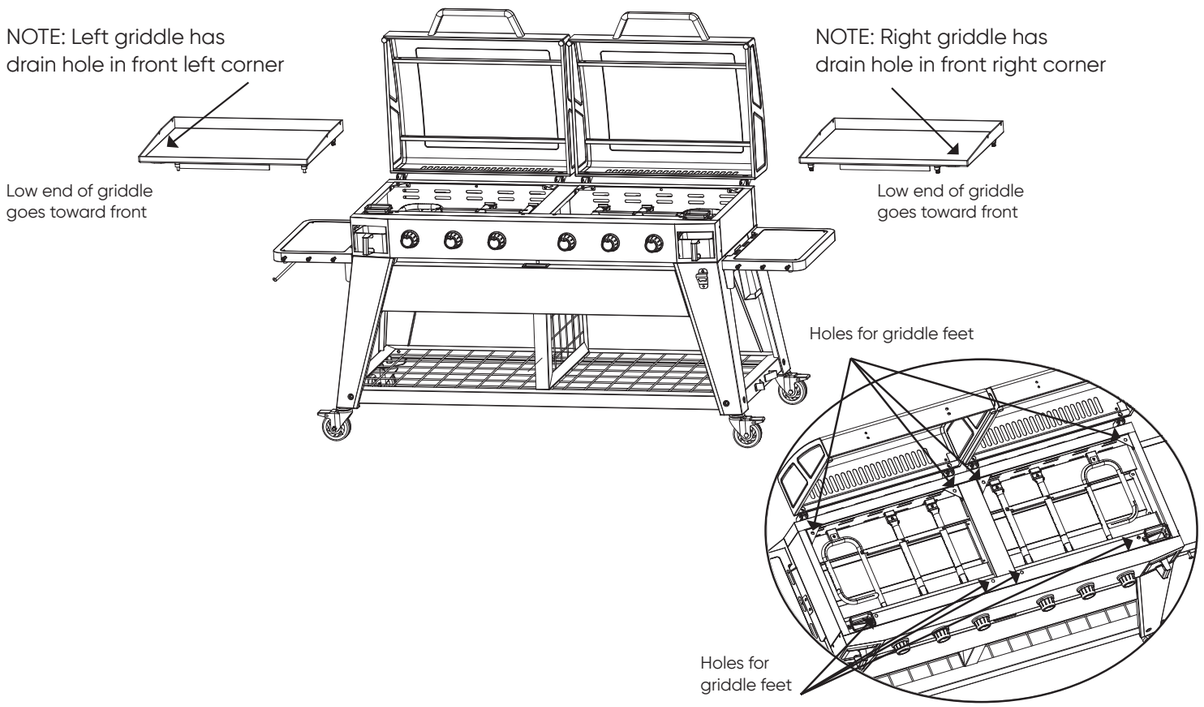
NOTE: Do not attach handle to hood without insulation pad

d) Repeat steps a) to c) to attach second hood handle.

Hardware Needed			
E	Bolt - M6 x 20mm	8	
F	Spring Washer Ø 6.2mm	8	
G	Flat Washer Ø 6.2 x 13mm	8	

STEP 24: Place Griddle on firebox

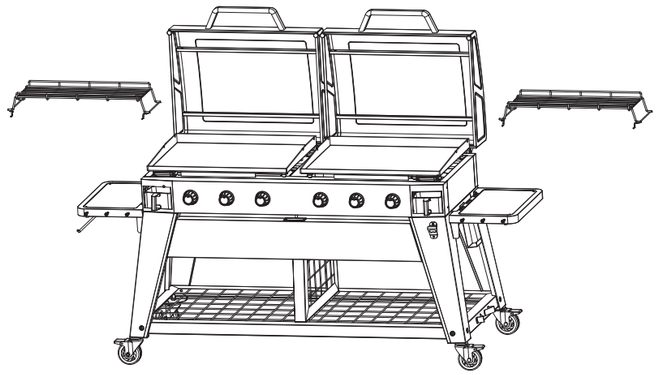
With help from another person, turn the griddle upside down and screw one foot into each corner of the griddle. You may need to readjust them once you place the griddle on the firebox and after you have used the barbeque a few times. With another person's help, lift the griddles and turn it right way up. Carefully lower griddles onto fireboxs, ensuring the feet on underside of griddle are each inserted into the holes at the corners of the firebox.

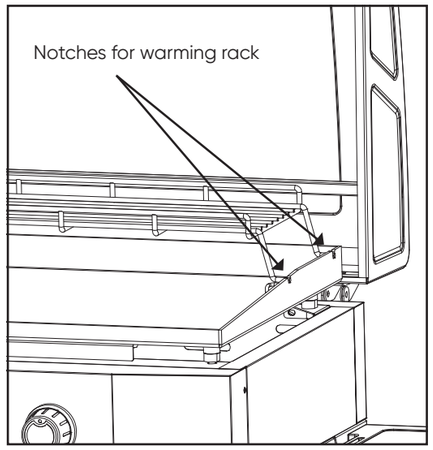


ASSEMBLY INSTRUCTIONS

STEP 22: Warming Rack Location

Place Warming Rack (26) on back of griddle using the notches on the griddle as a location guide.

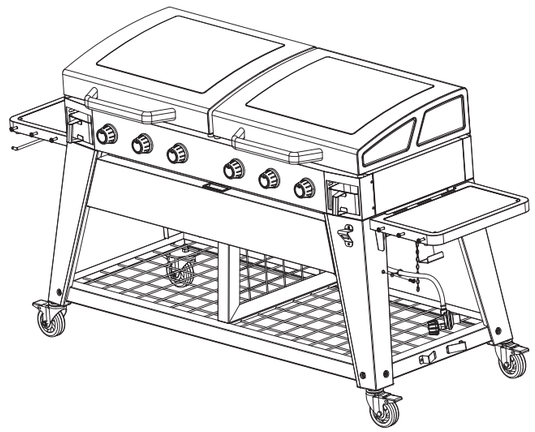


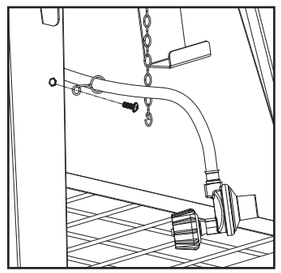


NOTE: Warming rack can be stored on the back of the barbeque, or in the hood.
See "Setting up and using your griddle" on the following page.

STEP 23: Regulator Hose Clip

Fasten Gas Hose Clip to front right leg of cart using Bolt (A) as shown:





a) Gas hose clip is pre-attached to gas hose.

b) Insert bolt through small end of clip and fasten to front right leg as shown. Tighten bolt firmly.

Hardware Needed			
A	Bolt - M6 x 15mm	1	

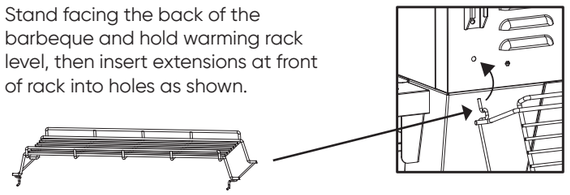
SETTING UP AND USING YOUR GRIDDLE

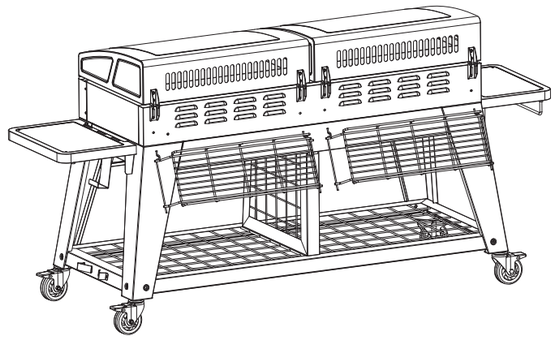
Storing the warming rack

The warming rack can be stored 2 ways: 1) on the back of the barbeque, or 2) in the hood.

1) If not using the warming rack during your cook, it can be stored on the back of the barbeque as shown below.

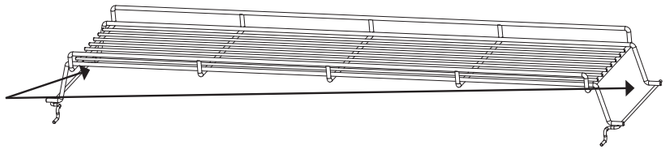
a) Stand facing the back of the barbeque and hold warming rack level, then insert extensions at front of rack into holes as shown.





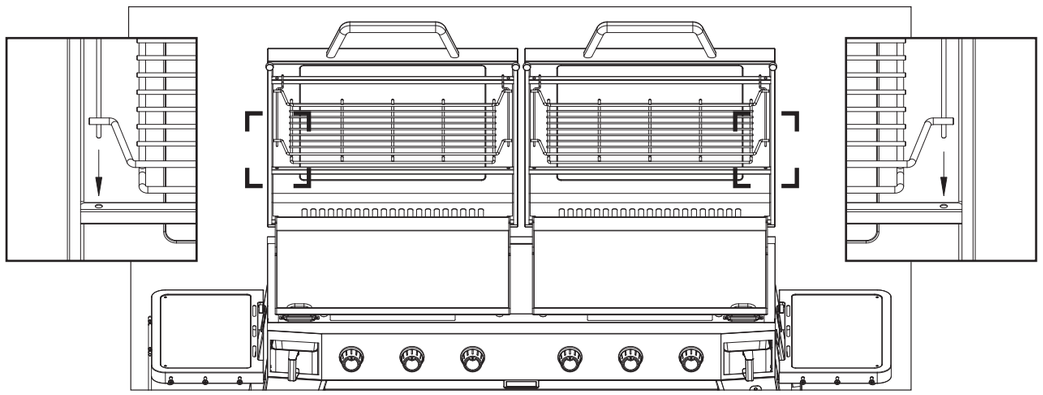
2) Between uses, the warming rack can be also stored inside the hood. Insert extensions on back end of warming rack into holes on hood rail as shown below:

Only the rear extensions of the warming rack fit in the hood



a) Open hood and remove rack. Hold it upside down with the rear extensions facing away from you.

b) Insert rear extensions of rack into holes in hood rail.



NOTE: To avoid damage to rack or hood, REMOVE rack from hood storage position before lighting barbeque, or when cooking.

SETTING UP AND USING YOUR GRIDDLE

Connecting and disconnecting the gas cylinder

Gas Regulator and Type

- If you are using a portable LPG gas cylinder, this barbeque shall only be used with propane from cylinders complying with AS2469 and AS2030.
- To ensure maximum performance a portable gas cylinder of maximum 9kg and minimum of 4kg is recommended.
- The regulator supplied should be firmly tightened but care must be taken not to over-tighten the connections.
- The regulator supplied is correct for this appliance. It is recommended to inspect the hose before each use and to replace the hose and regulator every 2-3 years.
- Ensure barbeque is securely in place on a firm, level surface, and that the leveling feet have been adjusted

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

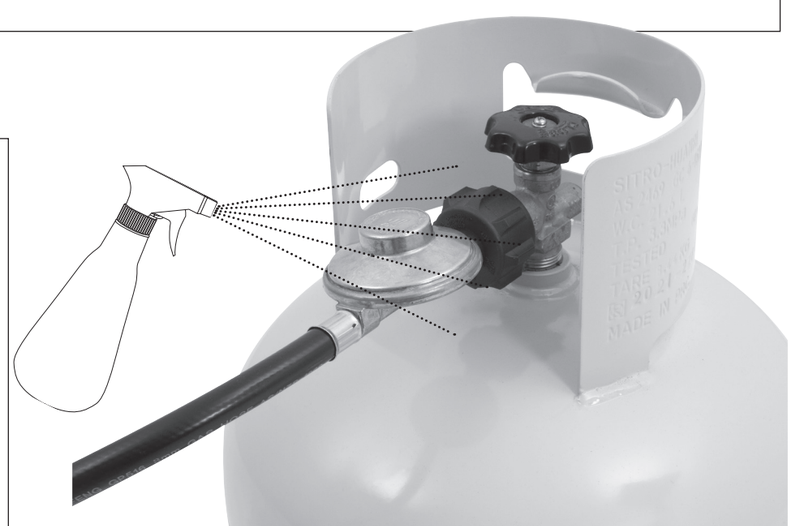
- Make sure all the control knobs are OFF.
- In a small container, mix up a solution of water and detergent/soap.
- Mix the solution well (about the same concentrate as washing up water).
- Turn the cylinder ON by rotating the knob anti-clockwise.
- Using a brush or spray bottle apply the soap solution 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.

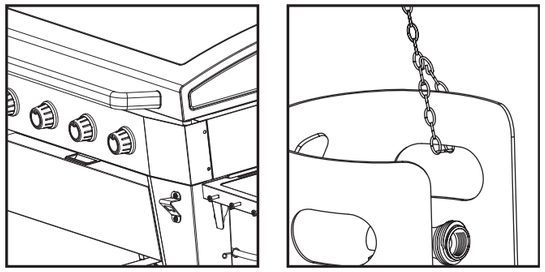


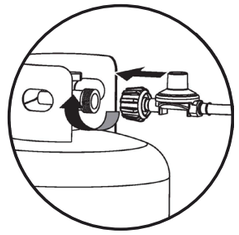
SETTING UP AND USING YOUR GRIDDLE

Connecting and disconnecting the gas cylinder

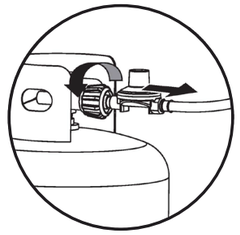
Securing the Gas Cyclinder

If you are installing the barbeque on a tabletop surface, recess or cavity and placing the gas cylinder on the ground, you must use the Safety Chain (6) to secure the cylinder to the barbeque and prevent the gas hose from being stretched.





a. To connect cylinder, screw to the end of the regulator tightly onto cylinder in a clockwise direction.



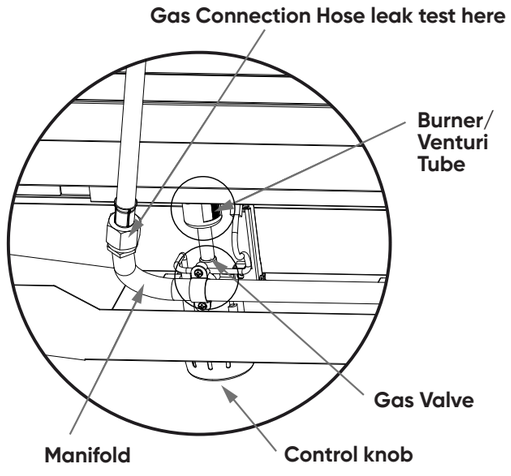
b. To disconnect from cylinder, turn end of the regulator in an anticlockwise direction

Connecting the Gas Cylinder

- **DO NOT** attempt to connect gas to a barbeque that is not secure on a frame or cart, or not resting firmly on a stable surface.
- Before connecting the cylinder, remove any debris in or around the gas cylinder.
- **DO NOT USE AN ADAPTER AT THE CYLINDER CONNECTION.**
- Turn gas 'OFF' at the cylinder supply valve whenever the barbeque is not in use.
- NEVER connect the barbeque to a gas cylinder that is damaged, dented or has been dropped.
- When connected to the barbeque, the gas cylinder should not be exposed to direct sunlight.
- Stored or spare gas cylinders should not be left exposed to direct sunlight.

WARNING!

Failure to inspect these connections or follow these instructions could cause a fire or an explosion which can cause death, serious bodily injury or damage to property.



TROUBLESHOOTING

Problem	Possible Reason	Solution
Burner will not ignite	Valve on cylinder is closed	Open the valve on the cylinder
	Control knob is closed	Push in and turn the knob anti-clockwise
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
Flames on the burners burn in yellow or orange flames combined with the smell of gas	The inlets are obstructed	Check for spiders and insects or other obstructions. Clean the burner assembly (see page 6)
	There is a gas leak	Perform a leak test (see page 25)
Flame is low while control knob is on high temperature setting or burner does not ignite	Check if the gas cylinder is empty	Install a full gas cylinder and check for leaks
	Check if the gas hose is bent or kinked	Straighten the gas hose
	The Excess Flow device has been activated. If the LPG cylinder valve is opened to allow gas flow while a burner control valve is already open, the surge of pressure will cause the device to activate	Make sure all burners are set to 'Off' before opening LPG cylinder. Wait 5 seconds after opening LPG valve. Light burners one at a time
When using the igniter function, the burner does not ignite	Check if gas flows out by following the manual lighting instructions	If the burner lights up, check if the igniter is working properly. If the burner does not light up, clean the burner assembly
	Check if the spark electrode and ignitor cables are properly connected to the ignition flame.	Install the spark electrode properly to the ignition burners and check if all ignitor cables are installed correctly
Flame pattern on the burners does not run the whole length of the tube burner	Check if the burners are clean	Clean the burners as described in cleaning and care section and check for spider webs.
Burner goes out	Burner isn't installed properly	Check thermocouple is aligned correctly. Check thermocouple connection to valve is firm.
	Thermocouple is not aligned properly.	Check and ensure that the thermocouple tip is close to the burner port and flame.
	Gas supply is insufficient	Straighten the gas hose and check that the gas bottle is not empty

NOMINAL HOURLY GAS CONSUMPTION

BBQ Model No	Gas Type	Number of Main Burners	Injector Size Burner 1	Injector Size Burner 2	Injector Size Burner 3	Injector Size Burner 4	Injector Size Burner 5	Injector Size Burner 6	Total Gas Consumption MJ/h	Gas Pressure kPa
GM3123007	Propane	4	Ø1.08	Ø0.92	Ø0.92	Ø0.92	Ø0.92	Ø1.08	74.2 MJ/h	2.75 kPa
		MJ/h	15.5 MJ/h	10.8 MJ/h	10.8 MJ/h	10.8 MJ/h	10.8 MJ/h	15.5 MJ/h		
	Natural Gas	4	Ø1.82	Ø1.51	Ø1.51	Ø1.51	Ø1.51	Ø1.82	77.8 MJ/h	1.0 kPa
		M/Jh	16.5 MJ/h	11.2 MJ/h	11.2 MJ/h	11.2 MJ/h	11.2 MJ/h	16.5 MJ/h		

IAPMO Approval No	GMK11057

NOTES

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FOR ANY QUERIES OR ASSISTANCE CONTACT:

AUSTRALIA

CUSTOMER SERVICE DEPARTMENT

Email: **sales@sitro.com.au**

Scan QR code for warranty and support details, or visit **gasmate.com.au/support**

NEW ZEALAND

CUSTOMER SERVICE DEPARTMENT

Email: **sales@aber.co.nz**

Scan QR code for warranty and support details, or visit **gasmate.co.nz/warranty**

Gasmate