



VEGA SPECIALIST BBQ SERIES

BQ8243 & BQ8262



- Vitreous enamel hood and body
- Hood includes glass window and temperature gauge
- Sure-fire rotary ignition
- Timer
- Side burner

- Cast iron rail burners
- Cast iron grill and reversible hotplate
- Certified for conversion to natural gas
- Propane only
- IAPMO Oceana certified

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Aber – Hamilton, N.Z.

www.gasmate.com.au
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Important: Retain these instructions for future use

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GENERAL INFORMATION

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 combustibile materials must be:

Rear - 600mm & Sides - 600mm

Hose & Regulator Safety

The regulator and hose assembly supplied with the barbecue are suitable for propane gas only. 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 or kinking 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 flame free atmosphere.

Specifications

Barbecue specifications can be found on the data label attached to the door panel or the barbecue body. Hose connection thread at gas inlet is 1/4" - BSP.

Gas Cylinder Use & Safety

This is a low pressure barbecue and must only be used with the hose and regulator supplied. Your barbecue is designed for use with 9Kg propane gas cylinders certified to AS 2469.

The 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 the cylinder to excessive heat.

Never Store your Gas Cylinder Indoors.

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



WARNING

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

Accessible parts may be very hot.

Keep young children away.

Any modifications to this barbecue may be dangerous.

Do not move this barbecue during use.

Turn off gas supply at the cylinder after use.

Read instructions before using the barbecue.

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. Never fill the cylinder beyond 80% full. This barbecue is only to be used and stored outdoors.

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.

Do not connect your barbecue to a gas cylinder exceeding the, 9kg capacity.

Never connect an unregulated gas cylinder to your barbecue.

Read carefully before assembling and operating your barbecue.

Location of your Barbecue

DO NOT use your barbecue in garages, porches, sheds, breezeways, or other enclosed areas. Your barbecue is to be used OUTDOORS. The barbecue is not intended to be installed in or on recreational vehicles and/or boats and should not be placed under any surface that will burn. Do not obstruct the flow of combustion and ventilation air around the barbecue housing.

Check Barbecue for any Damage

Contact your supplier for assistance regarding replacement of any damaged or missing parts. Do not operate a barbecue that appears damaged. Barbecues for use with gas cylinders are labelled 'propane gas'. Check labelling at the gas connection on your barbecue.

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.



For your safety:

- Do not store or use petrol or other flammable liquids in the vicinity of this or any other appliance.
- Do not store empty or full spare gas cylinders under or near this or any other appliance.
- Keep the gas hose away from hot surfaces and protect from dripping grease. Avoid unnecessary twisting of hose. Visually inspect the hose prior to each use for cracks, excessive wear or other damage. Replace the hose if necessary.
- Never test for gas leaks with a lit match or open flame. Never light barbecue with hood closed or before checking to ensure the burner tubes are fully seated over gas valve orifices.
- Never lean over cooking surface when lighting.
- Never alter or modify the regulator or gas supply assembly.
- This barbecue must not be used indoors.
- 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.

Nominal Hourly Gas Consumption

Gas Type	Number of BBQ Burners	Injector Size BBQ Burner	Injector Size Side Burner	Total Gas Consumption MJ/h	Gas Pressure kPa
Propane	4	Ø 1.15mm	N/A	70 MJ/h	2.75 kPa
	4	Ø 1.15mm	Ø 1.0mm	83 MJ/h	2.75 kPa
	6	Ø 1.15mm	N/A	105 MJ/h	2.75 kPa
	6	Ø 1.15mm	Ø 1.0mm	119 MJ/h	2.75 kPa
	MJ/h each	17.5MJ/h	13.5MJ/h		
Natural Gas	4	Ø 1.80mm	N/A	64 MJ/h	1.0 kPa
	4	Ø 1.80mm	Ø 1.6mm	77 MJ/h	1.0 kPa
	6	Ø 1.80mm	N/A	96 MJ/h	1.0 kPa
	6	Ø 1.80mm	Ø 1.6mm	109 MJ/h	1.0 kPa
	MJ/h each	16 MJ/h	13.5 MJ/h		

GENERAL ASSEMBLY

Connecting & Disconnecting to the gas source

Familiarise yourself with the general information and safety guidelines located at the front of this manual.

Check:

1. The cylinder is filled. A sloshing sound will be heard when shaken.
2. The burner controls are in the 'OFF' position

Connecting:

1. Ensure cylinder valve is in its full off position.
2. Check for any damage to either the cylinder connection or the hose. NEVER attempt to use damaged equipment.
3. When connecting the hose to the cylinder tighten the nut to a positive stop by hand or spanner.
4. Open cylinder valve fully. If a leak can be heard at either end of the hose turn cylinder off and tighten joint. Wait 5 minutes before re-testing and use a soapy water solution to check the joint. If bubbles appear, the connection will need to be re-tightened.

Disconnecting:

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

LIGHTING PROCEDURE

Burner Operation & Ignition System Check

1. With cylinder valve in 'OFF' position push and turn the control knob anti-clockwise to 'HIGH'. Check for sparking to the burners.
2. If spark is not evident at the burner ignition point, check for any loose leads at either the electrode or the ignition pack.
3. Push and turn anti-clockwise to 'HIGH' the far right control knob, subsequent burners will crosslight from right to left.
4. The side burner cover must be open before pushing and turning the control knob anti-clockwise to 'HIGH'.
5. If the burner fails to light after several attempts turn off gas supply at cylinder and inspect for obstructions to gas flow.

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

Ignition system check

Problem	Possible Reason	Solution
Burner will not ignite	Valve on cylinder is closed	Open valve on cylinder
	Control knob is closed	Turn knob to high when lighting
	Igniter is faulty	Use a long barbecue match



IMPORTANT

- Before connecting and disconnecting barbecue to gas source, make sure burner controls are in 'OFF' position.
- **Caution:** When the barbecue is not in use, the gas must be turned off at the cylinder.
- **Important:** The appliance control knob must be in the 'OFF' position before opening the cylinder valve.
- Subsequent burners will cross light.
- Check performance of burner prior to installing barbecue plates.
- Do not smoke when attempting to ignite the barbecue.
- Never use volcanic rock, heatbeads or other material.
- Always use protective gloves when handling hot components.
- **Note:** If for some reason, ignitor fails to produce a spark at the electrode, barbecue can be lit by a long barbecue match. With hood open insert lighted match into match lighting hole positioned on the side of the BBQ body. Push and turn a control knob to 'HIGH'. Burner ignition can be checked through this hole.

OPERATING PROCEDURE

Burn-off

The cooking surface does not need any burn-off time. Due to the nature of the coating, DO NOT use sharp or metallic objects on the surface.

Preheating

It is necessary to preheat the barbecue for at least 5 minutes before cooking certain foods, depending on the type of food and the cooking temperature. Food that requires a low cooking temperature, needs only a period of 2-3 minutes preheating.

Cooking Temperatures

'HIGH' setting - Use this setting only for fast warm up, for searing steaks and chops, and for burning food residue from the grill plates after cooking is over. Rarely, if ever, do you use the 'HIGH' setting for extended cooking.

'MEDIUM' setting (mid-way between 'HIGH' and 'LOW'). Use this setting for most grilling, and for cooking hamburgers and vegetables.

'LOW' setting - Use this setting when cooking very lean cuts such as fish.

These temperatures vary with outside temperature and the amount of wind.

Burner operation

Problem	Possible Reason	Solution
Food is not cooking or is taking too long	Burner has gone out	Check that the gas bottle is not empty and re-ignite the burner
	Cooking surface was not given enough time to warm up before the food was applied	Remove the food and give the burner time to warm the cooking surface (5-10 minutes)
	There is too much food on the cooking surface	Cook smaller portions

Roasting

For best results when roasting remove the hotplate and centre the grill.

The outer two burners should be used on the low to medium setting.

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

Approximate Cooking Time

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

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



IMPORTANT

- The hood must be in the open position for lighting.
- Do not leave the barbecue unattended when alight.
- Never use all burners on high at the same time when cooking with the hood down.

CARE & MAINTENANCE

Care & Maintenance

As with all appliances, proper care and maintenance will keep them in top operating condition and prolong their life. Your new gas barbecue is no exception. By following these cleaning procedures on a timely basis, your barbecue will be kept clean and working properly with minimum effort.

Flash-Back

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.

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 Grill Plates

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

Care of Cooking Surface

Use and care of the easy clean cooking surface is important. Do not use metal utensils or cut food on the cooking surface. Use only plastic cooking utensils. Do not use pans on the cooking surface. Do not overheat the cooking surface with the hood down or when there is 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. A small amount of water can be placed in the drip tray before use to help with fat removal. 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.

Service

If the appliance cannot be adjusted to perform correctly it should not be used until serviced or repaired. Contact Sitro Group Australia for spare parts and service information.

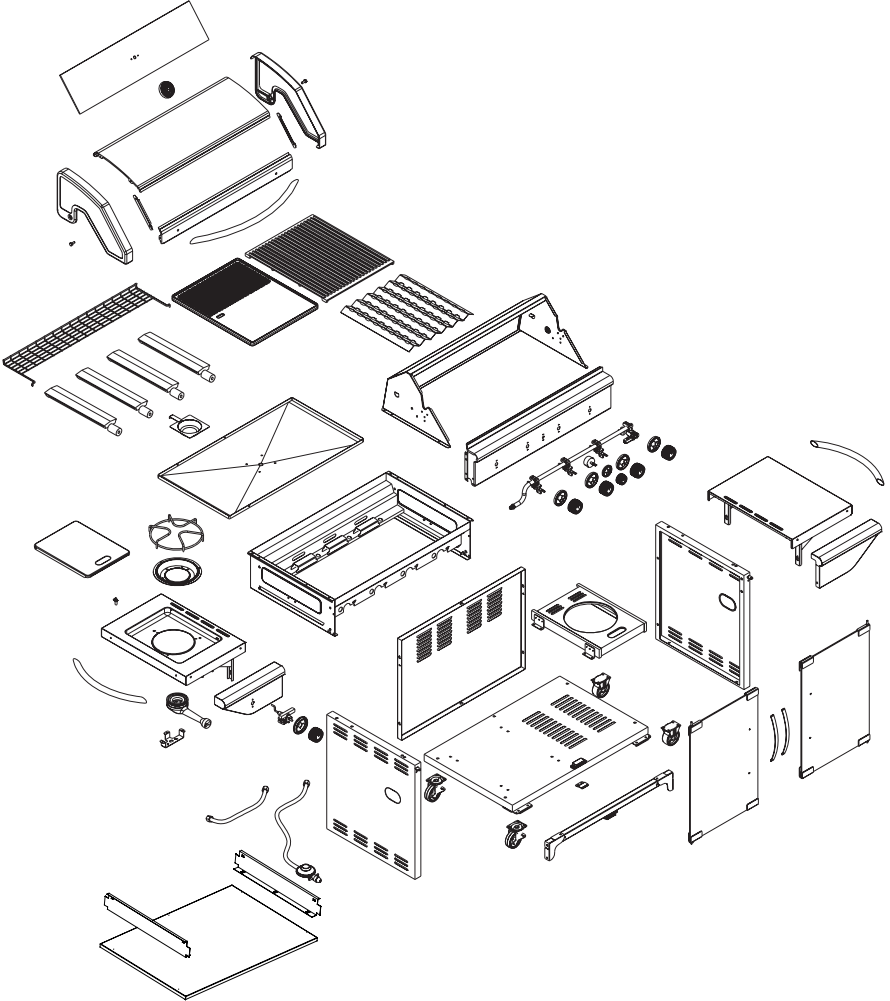


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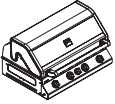
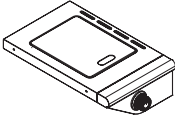
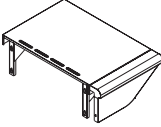

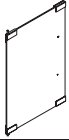
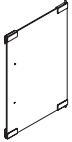

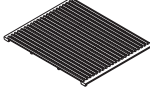
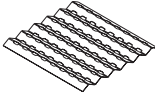
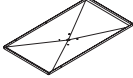

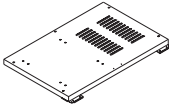
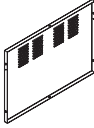
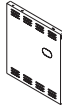


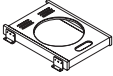

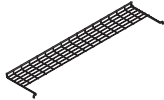



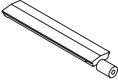














Beware of spiders and wasps. Burner tube should be inspected and cleaned periodically.

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.

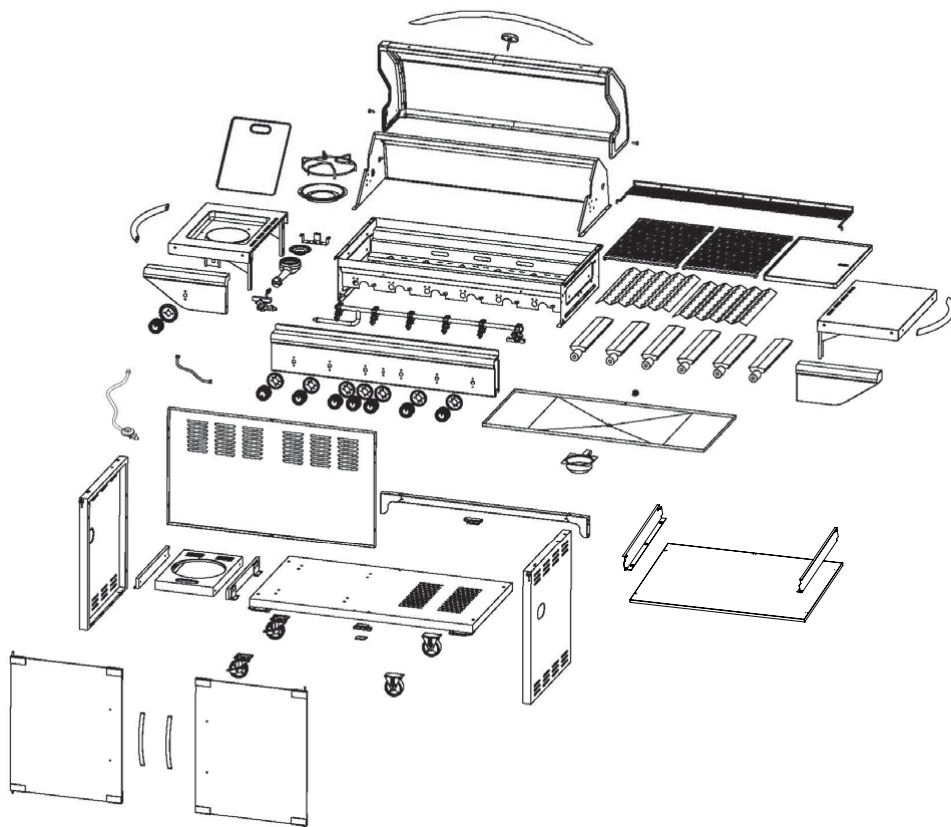
BQ8243 - EXPLODED DIAGRAM



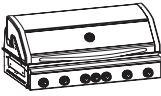
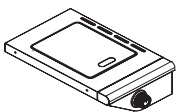
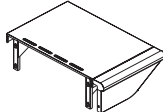





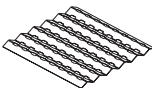



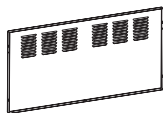



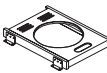
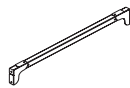
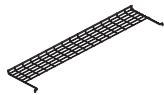



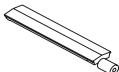














BQ8243 - COMPONENTS

1. Hood and body assy x 1set	2.Side burner assy x 1set	3.Side shelf x 1 pc	4.Side shelf handle x 2 pc	5.Left door x 1 pc
				
6.Right door x 1 pc	7.4B Hot plate x 1 pc	8.4B Grill grate x 1 pc	9.4B Flame tamer x 1 pc	10.4B Drip tray assy x 1 pc
				
11. Grease cup x 1 pc	12.4B Base panel assy x 1 set	13.4B Back Panel x 1 pc	14.Left side panel x 1 pc	15. Right side panel x 1 pc
				
16. Door handle x 2 pc	17.Slide cylinder tray x 1 pc	18.Crossrail x 1 pc	19.Warming rack x 1 pc	20.Castor x 2 pc
				
21.Wheel x 2 pc	22.Temperature gauge x 1 pc	23. Burner x 4 pc	24. Screw M6*12 x 53 pc	25.Screw M4*8 x 4 pc
				
26. Screw M4*10 x 4 pc	27. Nut M6 x 12 pc	28. Washer φ4 x 2 pc	29. Washer φ6 x 4 pc	30.Nut 4 x 2 pc
				
31. Lock nut M4 x 2 pc	32. "R" pin x 4pc	33. Glass door handle insert	34. Glass door handle insert padding	34. Plastic washer B x 4
				
36. Top panel x 1 pc	37. Cabinet side top panel x 2 pcs			
				

BQ8262 - EXPLODED DIAGRAM



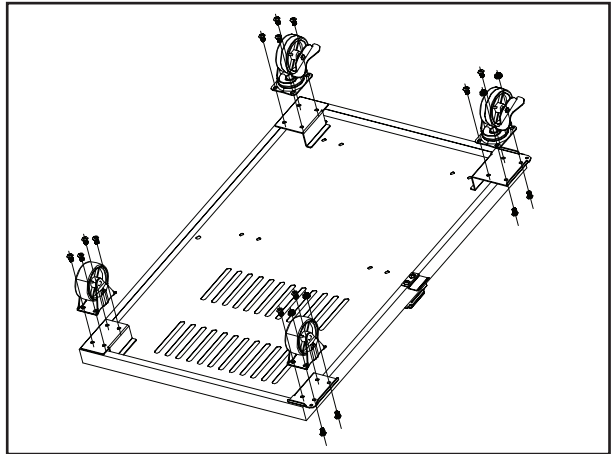
BQ8262 - COMPONENTS

1.6B Hood and body assy x 1set 	2. Side burner x 1pc 	3. Side shelf x 1pc 	4. Side shelf handle x 2pc 	5.Left door x 1pc 
6. Right door x 1pc 	7.3B Hot plate x 1pc 	8.3B Grill Grate x 2pc 	9.3BFlame tamer x 2pc 	10.6B drip tray x 1pc 
11. Grease cup x 1pc 	12.6B Base panel x 1pc 	13.6B Back panel x 1pc 	14. Left side panel x 1pc 	15. Right side panel x 1pc 
16. Door handle x 2pc 	17. Slide cylinder tray with rail x 1 pc 	18.Crossrail x 1 pc 	19. Warming rack x 1pc 	20. Castor x 2pc 
21. Wheel x 2pc 	22. Temperature gauge x 1pc 	23. Burner x 6pc 	24. Screw M6*12 x 53pc 	25. Screw M4*8 x 4pc 
26. Screw M4*10 x 4pc 	27. Nut M6 x 12pc 	28.Washer Ø4 x 2pc 	29. Washer Ø6 x 4pc 	30.Nut 4 x 2pc 
31. Lock Nut M4 x 2pc 	32. "R" pin x 6pc 	33. Glass door handle insert 	34. Glass door handle insert padding 	34. Plastic washer B x 4 
36. Top panel x 1 pc 	37. Cabinet side top panel x 2 pcs 			

BQ8243 & BQ8262 ASSEMBLY INSTRUCTIONS

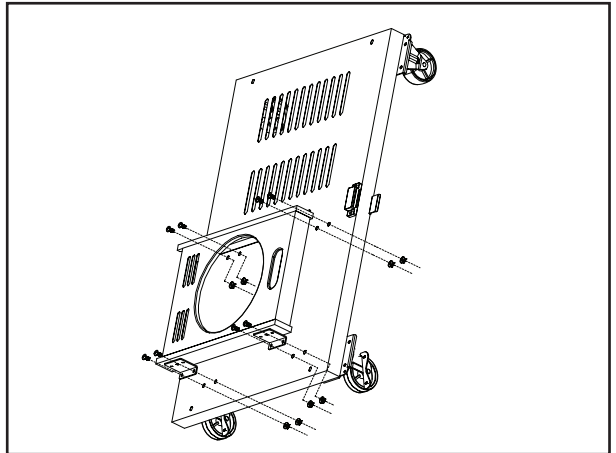
STEP 1

Attach castors and wheels using M6*12 screws (16 pieces).



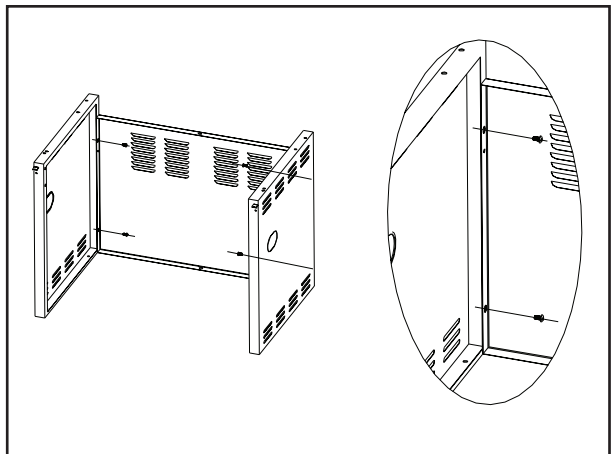
STEP 2

Attach the cylinder tray using M6*12 screws (8 pieces) and M6 flange nuts (8 pieces).



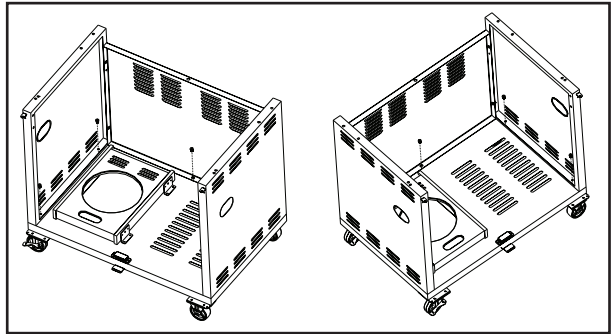
STEP 3

Attach the back panel using M6*12 screws on both sides (4 pieces).



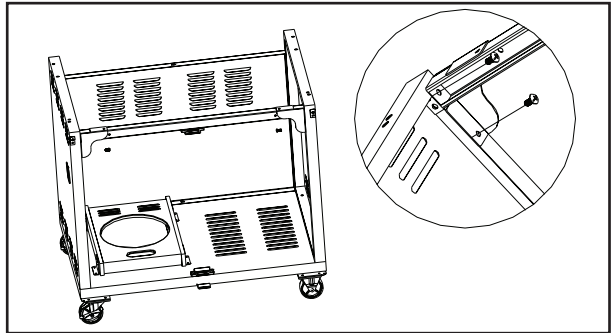
STEP 4

Attach the back panel, left side panel and right side panel to the bottom panel using M6*12 screws (5 pieces).



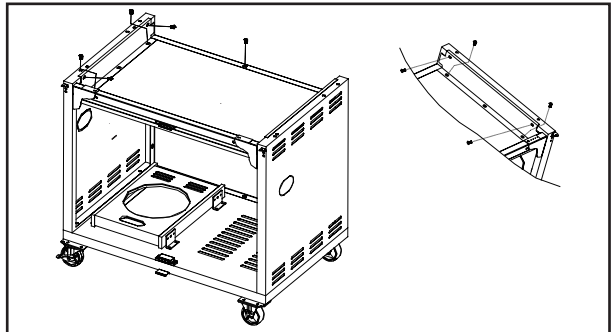
STEP 5

Attach trolley front upper crossrail using M6*12 screws (4 pieces)



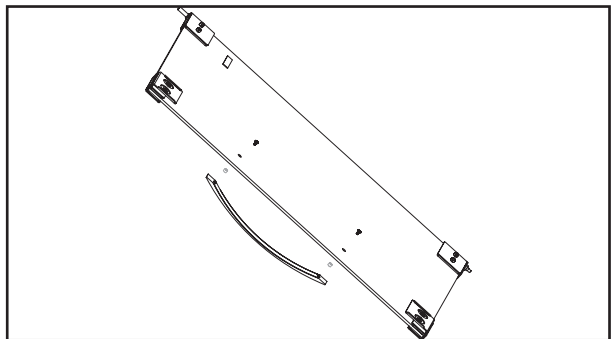
STEP 6

Attach trolley top panel and trolley side top panel as shown using M6*12 screws (9 pieces).



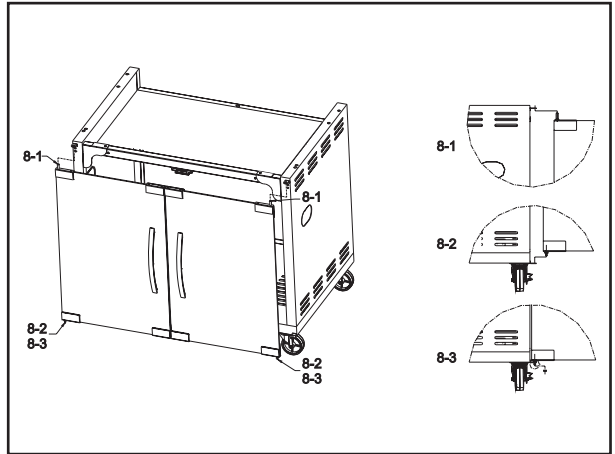
STEP 7

Attach the handles onto the glass doors as shown using the glass door handle insert, padding insert, and washer and screws M4*8.



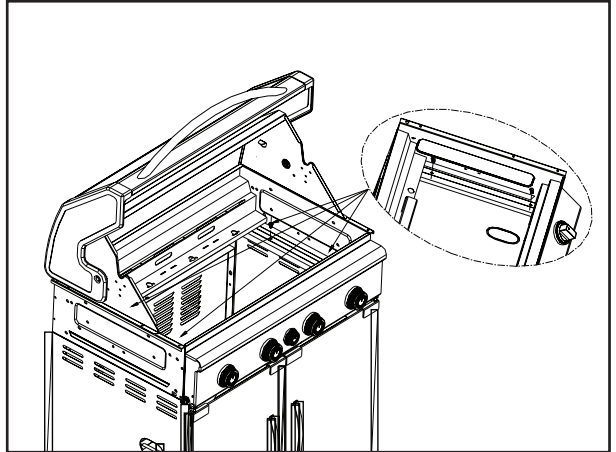
STEP 8

Insert upper hinge pin into top bracket (8-1).
Insert lower hinge screw into castor bracket (8-2) and secure with M4 lock nuts (2 pieces), (8-3).



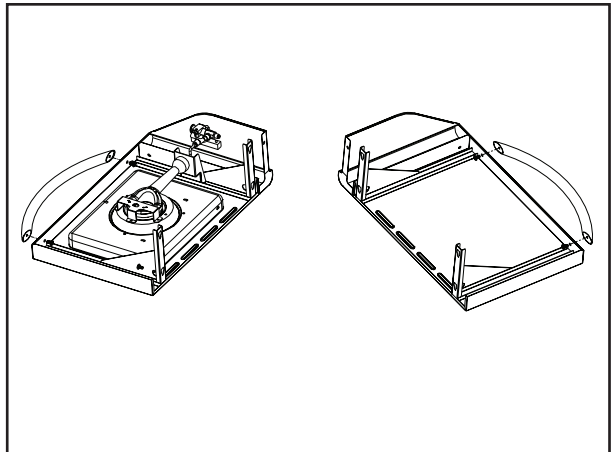
STEP 9

Attach the barbecue body onto the trolley using M6*12 screws (4 pieces - 2 per side).



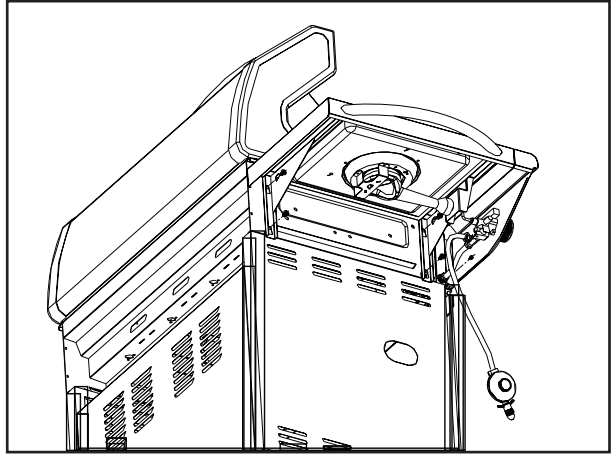
STEP 10

Attach the handles onto the side burner and side shelf respectively using M6*12 screws (4 pieces - 2 per side).



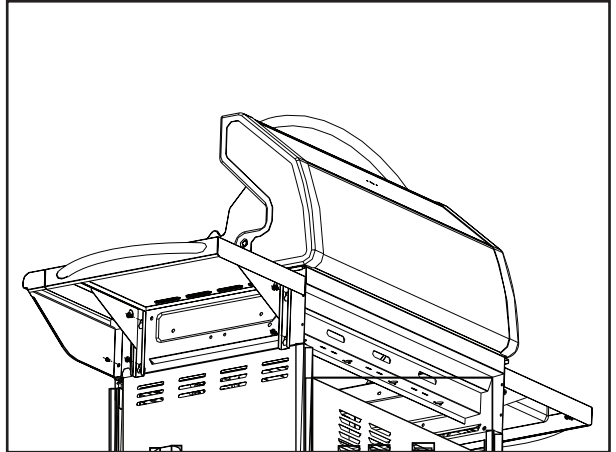
STEP 11

Attach the side burner assembly onto the barbecue body using M6*12 screws (4 pieces), and M4*10 (1 piece) at the side shelf's front panel.



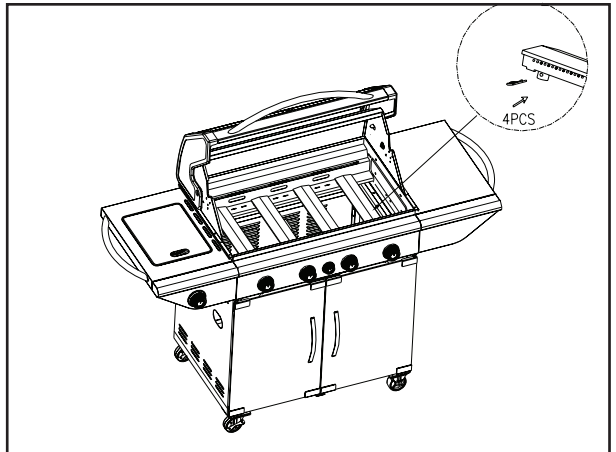
STEP 12

Attach the side shelf assembly onto the barbecue body using M6*12 screws (4 pieces), and M4*10 (1 piece) at the side shelf's front panel.



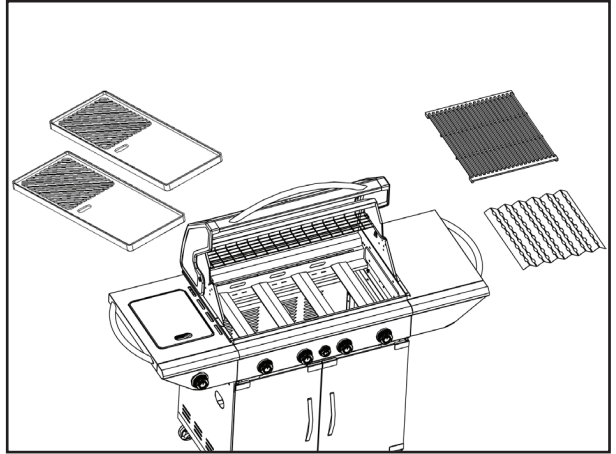
STEP 13

Locate the burner onto the gas valve at the front ensuring it covers the injector nozzle and the burner lug at the rear and secure with "R" pin.



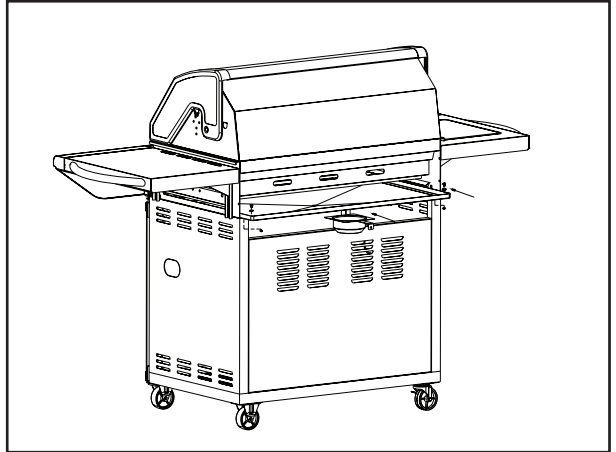
STEP 14

Slot the warming rack into position as shown using the holes provided in the rear hood and BBQ body. Position each grill plate above a flame tamer. Insert the solid plate.



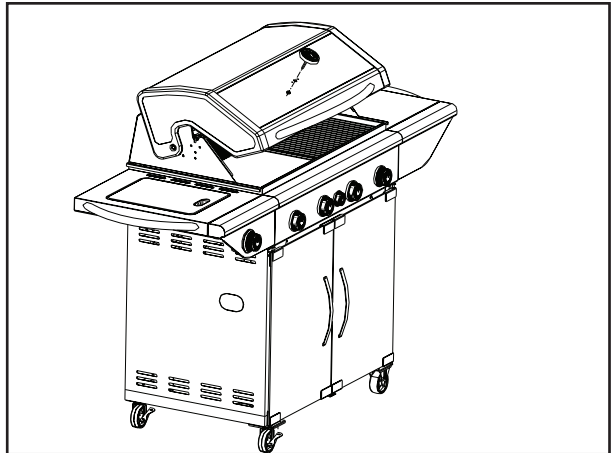
STEP 15

Slide in the drip tray and secure with M4*10 screws (2 pieces) and M4 nuts (2 pieces), then locate the grease cup as shown.



STEP 16

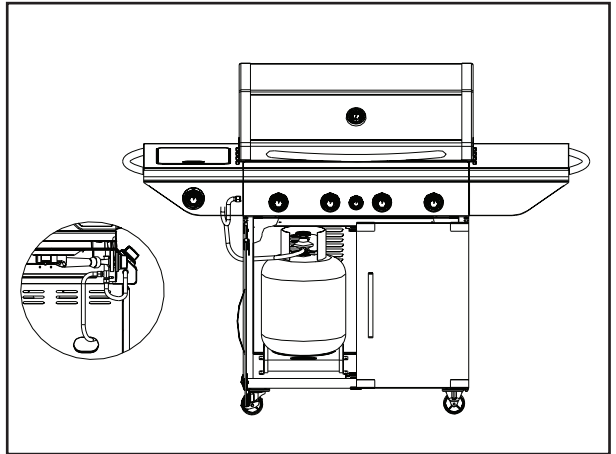
Take off the nut from the temperature gauge and then fit its probe into the hole in the middle of the glass window. Lock the temperature gauge tightly onto the surface of the glass window using the above-mentioned nut.



STEP 17

Connect the hoses as shown.
Feed the hose and regulator
through side hole and connect
the regulator to the cylinder.

Note: Leak test all connections
before using barbecue.



NATURAL GAS CONVERSION



Conversion ONLY to be done by an authorised person.

TO BE INSTALLED ONLY ON OR IN A NON-COMBUSTIBLE ENCLOSURE

Note: Recommended clearances must be maintained.

Tools Required:

- Adjustable spanner
- Phillips head screwdriver

GAS PIPING

1. (a) A minimum pipe diameter of 15mm is required for inlet piping. A lever operated shut-off valve should be installed within 1 metre of the appliance for servicing the unit.
(b) Where it is not practical to install solid tube AGA certified stainless steel braided hose can be installed. This hose assembly must comply with AS5601 Gas Installations, pipe sizing tables and shall not exceed 3 metres in length. The internal diameter of the hose must not be less than 10mm.
2. Check with local and state plumbing and heating codes regarding sizing of the gas lines.
3. All gas pipe connections must be sealed with a gas pipe compound resistant to Natural Gas.
4. Installation of a drip leg if required in the gas supply line must conform to AS5601.
5. When checking for gas leaks, do not use an open flame. Use a soap and water solution and check for bubbles indicating gas leakage.
6. Installation of 1/8" NPT pluggedtapping, accessible for test gauge connections, is required upstream of the gas supply connection.

Warning

Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. Read the instructions thoroughly before installing or servicing this equipment.

SERVICING INSTRUCTIONS

Appliances should be serviced at least annually and servicing must only be carried out by a Licensed Plumber or Authorised Person.

Clean the Burner Ports and top with a Soft Brush. Inspect and clean all combustion air inlets, then replace the Burner ensuring it is firmly secured.

Minimum Clearance for Ventilation:

Rear	350 mm
Side	300 mm



WARNINGS

- Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage.
- Read the instructions thoroughly before installing or servicing this equipment.
- THIS APPLIANCE MUST NOT BE INSTALLED OR USED INDOORS.
- NATURAL GAS APPLIANCE. TO BE INSTALLED ONLY BY AN AUTHORISED PERSON.
- THE AUTHORISED PERSON WILL PROVIDE A CERTIFICATE OF COMPLIANCE.
- A suitable AGA approved natural gas pressure regulator must be installed in the pipeline and be set at 1 kPa.

NOTE TO INSTALLER:

1. The gas valve plug by-pass orifices must be increased to:

BBQ Burner	- High - No Change
	- Turndown 1.40mm
Side Burner	- High - No Change
	- Turndown 1.40mm
2. BBQ Burner and side burner, drill the injectors as per the data label specifications or contact customer service on 1300 174 876 to order an injector kit.

TEST OPERATION OF APPLIANCE BEFORE LEAVING.

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 overheadcover (see Example 1).

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

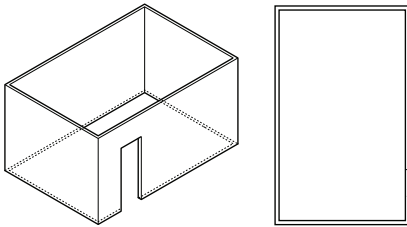
Within a partial enclosure that includes an overhead cover and more than two walls, the following will apply:

at least 25% of the total wall area is completely open, and at least 30% of the remaining wall area is open and unrestricted (see Example 4 & 5).

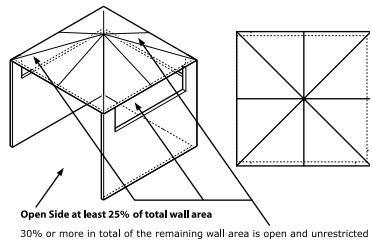
In the case of balconies, at least 20% of the total wall area shall be and remain open and unrestricted.

DIAGRAMMATIC REPRESENTATIONS OF OUTDOOR AREAS

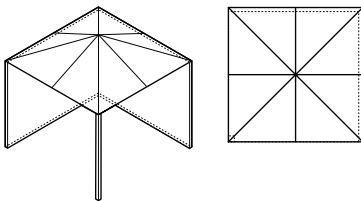
The following figures are diagrammatic representations of outdoor areas. Rectangular areas have been used in these figures – the same principles apply to any other shaped area.



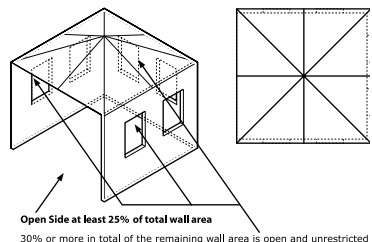
Outdoor Area - Example 1



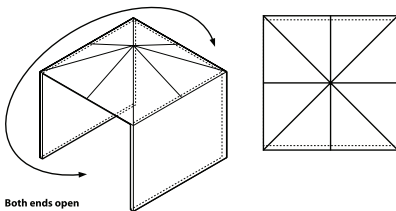
Outdoor Area - Example 4



Outdoor Area - Example 2



Outdoor Area - Example 5



Outdoor Area - Example 3

For any queries or assistance call



Customer Service
(Australia Only)

1300 174 876

Hours of operation:
Monday to Friday 8.30am - 5.30pm EST

Do not return to place of purchase.
Keep your purchase receipt, this will be required to
make any claims under the 12 month warranty.

Gasmate[®]