



Ignite Compact BBQ

BQIG10

Product Features:

- Compact BBQ can be wall mounted or attached to stand (stand sold separately)
- 18MJ/h stainless steel burner
- Satin enamel cast iron cooking plate
- Operates on Propane
- Flame safety shut off device included
- For outdoor use only
- Certified for conversion to Natural Gas



Wall Mount



Wall Mount



Optional Stand Available

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

Important: Retain these instructions for future use.

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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.

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' or 'ULPG' 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.
- For converting a Propane appliance to Natural Gas information for your plumber has been included at the back of this booklet.

Clearances

Minimum Clearances from combustible materials must be:

Above - 500mm Sides - 150mm Below - 200mm

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 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' or 'ULPG' 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.

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 with a spanner. 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.

Ignition system check

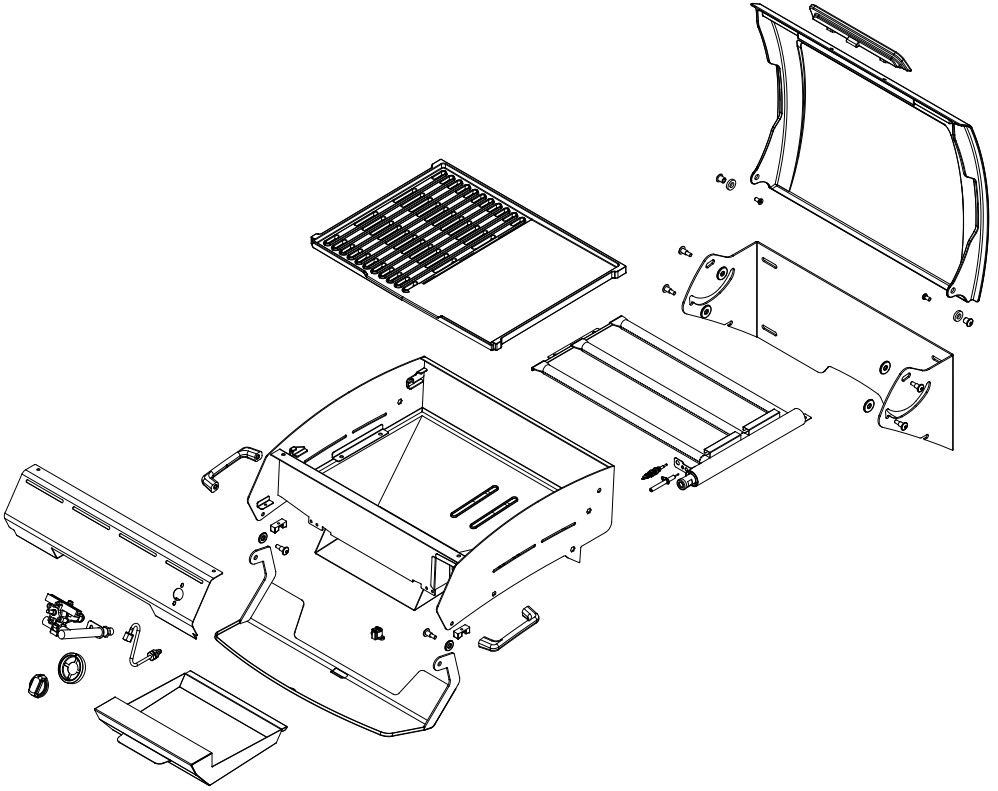
Problem	Possible Reason	Solution
Burner will not ignite	Valve on cylinder is closed	Open valve on cylinder
	Control knob is closed	Turn knob to high when lighting
	Igniter is faulty	Use a long barbecue match



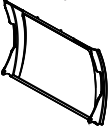




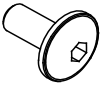


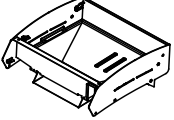

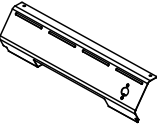
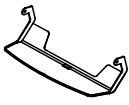

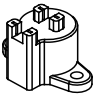


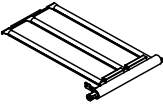
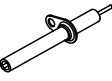
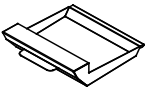
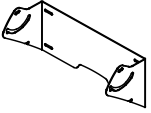
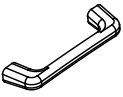
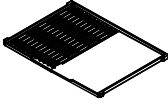
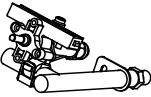





IMPORTANT

- 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.
- 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.

EXPLODED DIAGRAM



PARTS LIST

<p>1. Lid * 1 pc</p> 	<p>2. Lid Handle * 1 pc</p> 	<p>3. M6 Special Screw * 2 pcs</p> 	<p>4. M6 Special Nut * 2 pcs</p> 	<p>5. M6 Shoulder Screw * 6 pcs</p> 
<p>6. M6 Special Screw * 2 pcs</p> 	<p>7. Washer (Outer Diameter 25mm) * 2 pcs</p> 	<p>8. Washer * 2 pcs</p> 	<p>9. Firebox Assembly * 1 pc</p> 	<p>10. Latch Stopper * 2 pcs</p> 
<p>11. Control Fascia * 1 pc</p> 	<p>12. Tray Shelf * 1 pc</p> 	<p>13. Thermocouple * 1 pc</p> 	<p>14. Tilt Switch * 1 pc</p> 	<p>15. Control Knob * 1 pc</p> 
<p>16. Knob Bezel * 1 pc</p> 	<p>17. Burner Assembly * 1 pc</p> 	<p>18. Ignitor Needle * 1 pc</p> 	<p>19. Fat Catcher * 1 pc</p> 	<p>20. Wall Bracket * 1 pc</p> 
<p>21. Handle * 2 pcs</p> 	<p>22. Hot Plate * 1 pc</p> 	<p>23. Manifold * 1 pc</p> 	<p>24. Orifice Assembly * 1 pc</p> 	<p>25. Hexwrench * 1 pc</p> 
<p>26. Cylinder Retention Cord * 1 pc</p> 	<p>27. Big Washer (Outer Diameter 38mm) * 2 pc</p> 	<p>28. Hose & Regulator * 1 pc</p> 		

ASSEMBLY INSTRUCTIONS

Tools Needed for Product Assembly

- Hex Wrench (Allen Key) is included
- Adjustable wrench

Tools/Hardware needed for Mounting BBQ

- Adjustable wrench or slotted recess or Phillips Head screw driver to match the hardware being used to mount to wall.
- Studded walls will require a Stud finder.
- Drill to make hole in wall. For brick or plaster walls a masonry bit will be required.
- The bolts being used to mount the BBQ should be at least M6 metric bolts or masonry wall mounting bolts. Check with your local hardware supplier for professional advice on gauges of hardware to use.
- An assistant to position the BBQ whilst you fix it to the wall bracket.

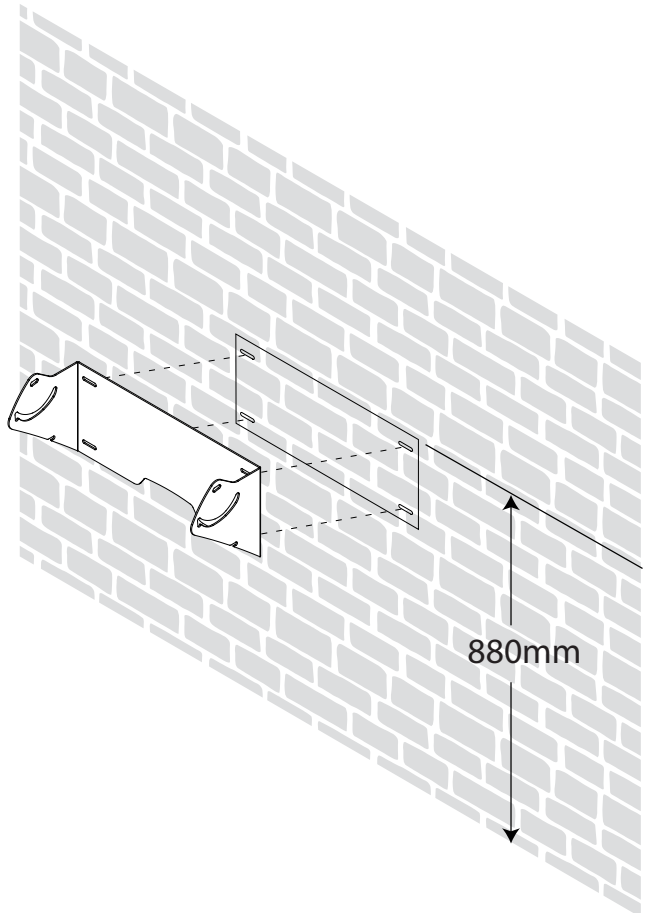
STEP 1

Unpack the BBQ and remove all packaging material.

For wall mounting, use the bracket as a template to mark where holes will be made on the wall. The top of the bracket must be 880mm from the floor (see pic). When the BBQ is folded this will allow for the clearance of a 9kg gas bottle; and give a cooking surface height of 900mm.

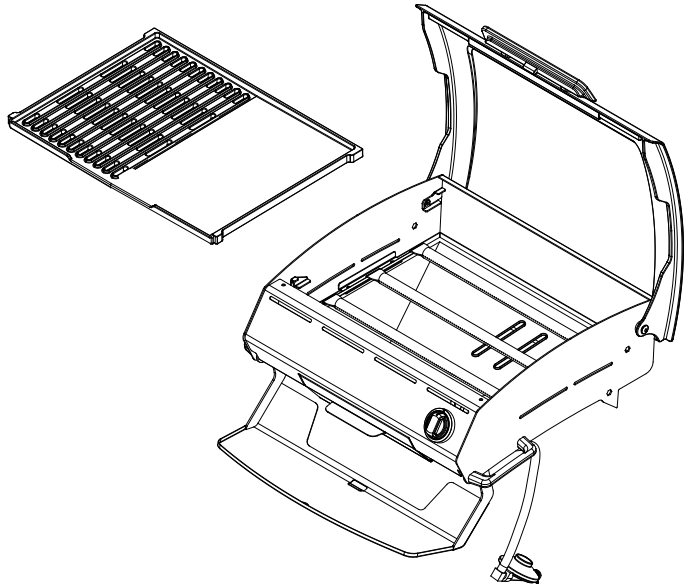
For a studded wall the holes must be aligned with the wall framework where possible. Use a stud finder to make sure the holes will be aligned with the wall frames/studs.

For Concrete or brickwork use a masonry drill bit to drill the holes as required, and include suitable mounting hardware. The hardware fittings used must take the weight of the BBQ and the weight of the food that may be cooked on the BBQ.



STEP 2

Once the wall bracket is secured; remove the BBQ hotplate from the BBQ, to reduce the weight for handling during assembling. To remove the hotplate firstly open the hood and fold down the tray shelf. Push the hotplate towards the back of the BBQ; then lift the front of the Hotplate clear of the front Hotplate locking tabs, and then lift the Hotplate out towards the front of the BBQ.

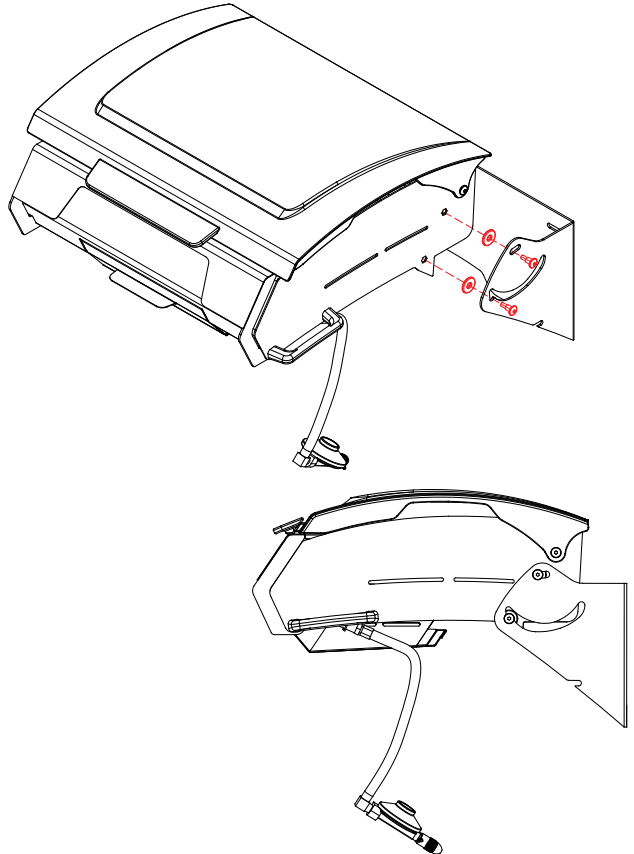


STEP 3

Ask an assistant to hold the BBQ in position and align holes in BBQ side panel with the wall bracket slots. Insert the shoulder screw (Item 5) through the crescent slot in the wall bracket; through the lowest hole in the BBQ side panel. Repeat on the opposite side, ensuring to catch the large washer between the BBQ and the wall bracket.

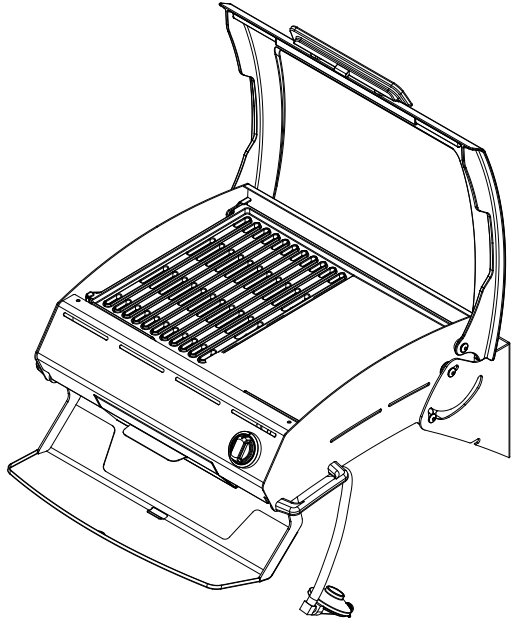
Once there is a screw inserted in each side, the BBQ can swivel on these first 2 screws; and it will be easier to get the last 2 screws in. Have your assistant Lift the front of the BBQ upward, rotating the BBQ until the rear hole aligns with the short slot in the wall bracket. Slip the small washer (Item 8) between the BBQ body and the wall bracket and insert the Shoulder screw through the short slot and also through the washer (you may need to rotate the BBQ to do this). Repeat on the opposite side.

Tighten all screws with the Hex Wrench provided.



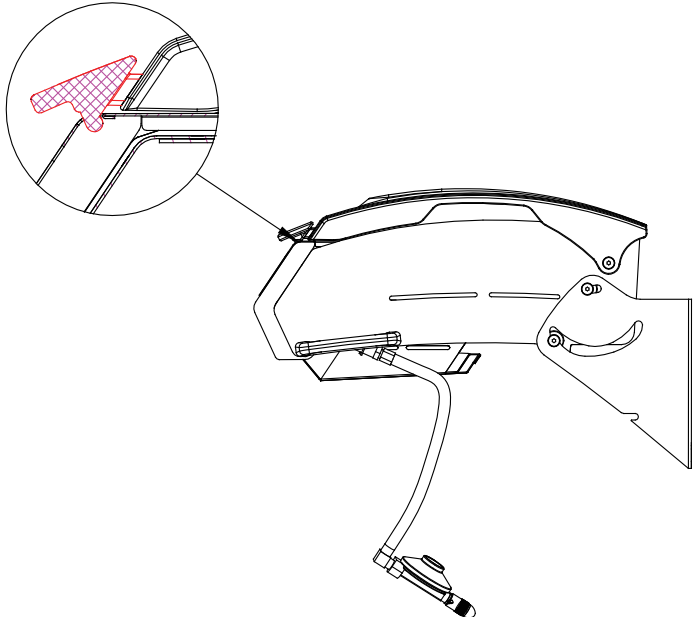
STEP 4

Open the lid and then put the hot plate in place. Lower the back edge into the rear tabs, push the hotplate backwards, then lower the front edge into the front tabs, and pull the hotplate forward into position. The BBQ is now in its position for use.



STEP 5

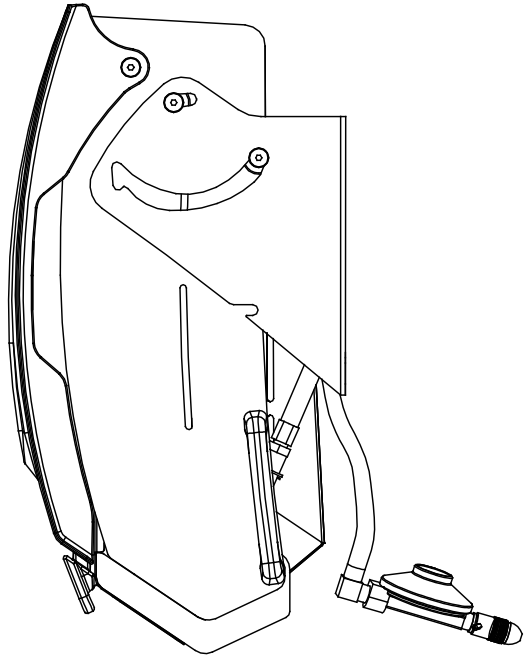
To fold the BBQ down; first fold up the tray shelf onto the hotplate, and then fold down the hood so that the handle locks into the tray shelf.



STEP 6

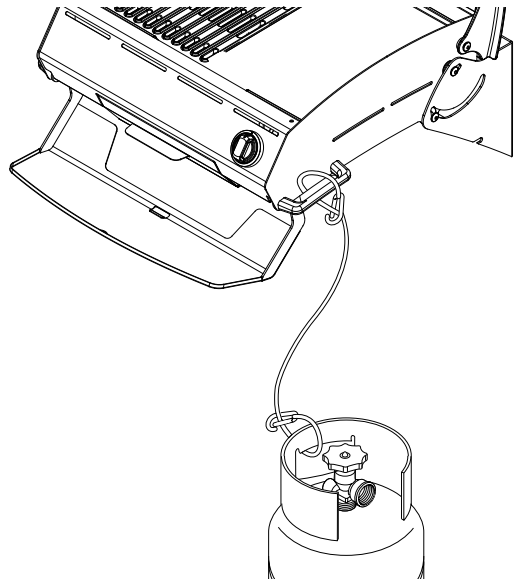
Grip both handles on either side of the BBQ body. Using both hands evenly, lift the front of the BBQ up slightly. Then push slightly backward and downward until the BBQ folds away.

To fit the Ignite BBQ Vinyl cover slip over the top of the folded BBQ, and then secure with the Velcro at the bottom of the BBQ, keeping the fabric on the top of the BBQ taut so the water will run off without pooling.



STEP 7

Use retention cord to anchor cylinder to BBQ.



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.

Before first use and periodically, it is suggested that you wash the grill plate in a mild soap and warm water solution. You can use a wash cloth to clean your barbecue plates.

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

The temperatures will vary with outside temperatures and prevailing winds. In windy conditions cook with the hood down. NOTE that with the Hood down the 'LOW' setting must be used.

'LOW' setting - Use this setting when roasting meats for longer periods of time.

'MEDIUM' setting (mid-way between 'HIGH' and 'LOW'). Use this setting for most grilling once the hotplate has been heated and for cooking hamburgers and vegetables.

'HIGH' setting - Use this setting for fast warm up, for searing steaks and chops, and for burning food residue from the grill plates after cooking is over. DO NOT use the 'HIGH' setting for extended cooking times or when the hood is down.

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

Small roasts able to fit under the hood can be used. The meat can be quickly sealed on all sides using the 'HIGH' setting; after which adjust setting to 'LOW' and then the Hood can be lowered.

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 leave burner on high with the hood down.

LIGHTING INSTRUCTIONS

Step 1

Ensure that the control knob is off. Slowly open the gas cylinder valve.

Step 2

Push in control knob and turn anti-clockwise to 'HIGH'.

Step 3

Check for flame at the burner. If burner does not light immediately turn control knob to 'OFF' position and try again from the start. Allow 30 seconds between ignition attempts for gas to dissipate. Several attempts may be necessary.

Step 4

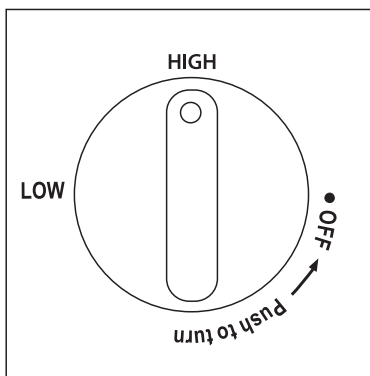
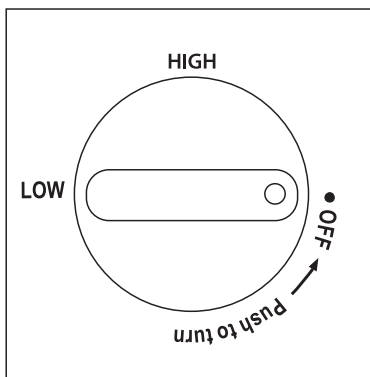
With the burner alight keep control knob depressed for 15 seconds.

Step 5

For minimum heat turn the control knob to 'LOW'.

Step 6

To turn BBQ off, turn the control knob to 'OFF'.



Nominal Hourly Gas Consumption

Gas Type	Number of BBQ Burners	Injector Size BBQ Burner	Total Gas Consumption MJ/h	Gas Pressure kPa
ULPG	1	∅ 1.20mm	18 MJ/h	2.75 kPa
	1	∅ 1.80mm	18 MJ/h	2.75 kPa

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

During storage spiders and small insects occasionally spin webs or make nests in the burner tubes. 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 Plate

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

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 build up 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.



WARNING

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

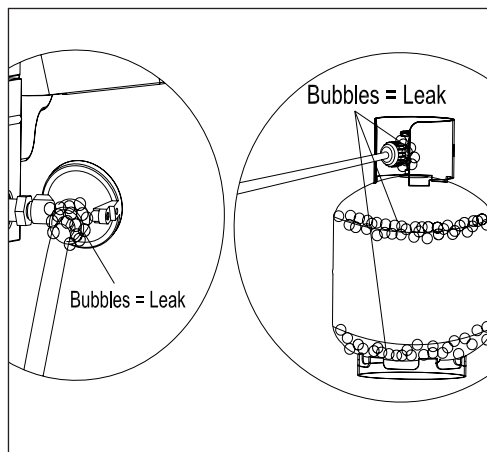
To avoid any flare-ups, it is recommended that the drip tray be checked and emptied regularly. Contents of the drip tray may be very hot during cooking. If emptied during extended cooking extreme caution should be taken and direct contact by hand should be avoided at all times. Allow to cool completely before disposing of the contents.

CHECKING FOR LEAKS

It is important to do a leak check before lighting your barbecue, as this will ensure that there are no gas leaks.

All factory-made connections of the hose and regulator have been thoroughly tested to ensure no gas leaks are present. However, through shipping and handling, certain gas connections may have loosened. As a safety precaution:

1. Check all connections for gas leaks before using the appliance.
2. Perform the leak test in a well-ventilated area, away from any heat, open flame or ignition sources. Do not smoke while checking for gas leaks or anytime you are in the vicinity of the appliance.
3. Never test for gas leaks with a lit match or open flame.
4. Always test for gas leaks outdoors in a well-ventilated area.



HOW TO TEST FOR LEAKS

1. Extinguish any open flame or cigarettes in the area.
2. Turn all grill burner control knobs to the "OFF" position.
3. Connect a full LP gas cylinder to the appliance.
4. Make sure the regulator is tightly connected to the LP gas cylinder.
5. In a bowl, create a soap solution of 1 part water with 1 part liquid detergent.
6. If using an LP gas cylinder, slowly turn the hand wheel on LP gas tank counter clockwise, completely opening the LP gas tank valve.

WARNING: If you hear a continuous rushing sound, turn the LP gas cylinder valve "OFF" or "CLOSED" immediately. There is a leak at a connection.

Tighten the fitting. Turn the LP gas cylinder valve to "ON" or "OPEN."

7. Brush the soap solution over each connection point.
8. If using a connection hose and regulator, brush the whole fuel hose and look for cracks or frays.
9. If using an LP gas cylinder, brush the soapy water on the welds around the LP gas tank, LP gas cylinder valve and bottom ring of the LP gas cylinder.

If bubbles appear anywhere, there is a gas leak. If there is a leak on the connections between the LP gas cylinder valve, regulator, fuel hose and LP gas cylinder, turn the LP gas cylinder valve "OFF" and tighten the connection. Turn the LP gas cylinder valve back "ON" and recheck with the soap and water solution.

If the leak is not on a connection, but on the fuel hose itself, replace the fuel hose. Retest for leaks.

If leak does not stop – do not use this grill. Turn the LP gas cylinder valve "OFF" immediately and retighten connections. Do not try to repair the leak. It is critical that you replace the leaking part. Call Customer Service to purchase replacement parts.

When leak checking is complete, turn the LP gas cylinder valve "OFF" and rinse all parts with water. Dry with a soft cloth.



DANGER

Never use a match or open flame during a leak test.

Do not ignite burners when leak checking.

IMPORTANT

Even if this appliance was assembled for you by someone else, be sure to check for gas leaks.

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 pluggertapping, 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: 60mm Above: 500mm

Side: 150mm Below: 200mm



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
2. BBQ 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).

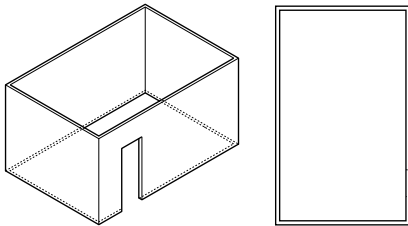
Within a partial enclosure that includes an overhead cover and more than two walls, the following will apply:

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).

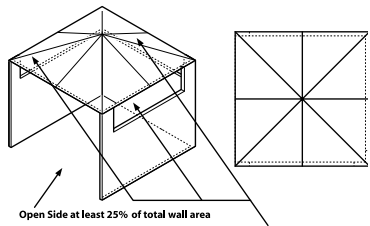
In the case of balconies, at least 20% of the total wall area shall be and remain open and unrestricted.

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.

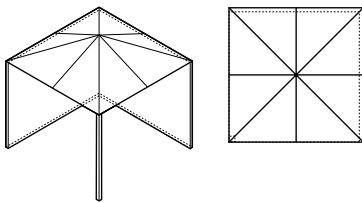


Outdoor Area - Example 1

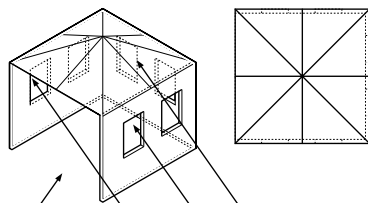


Open Side at least 25% of total wall area
30% or more in total of the remaining wall area is open and unrestricted

Outdoor Area - Example 4

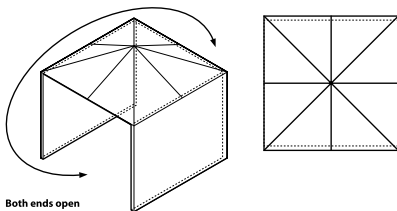


Outdoor Area - Example 2



Open Side at least 25% of total wall area
30% or more in total of the remaining wall area is open and unrestricted

Outdoor Area - Example 5



Both ends open

Outdoor Area - Example 3