

Gasmate®

Rio BBQ

Model No. G2006C

Product Features:

- Portable design enables use at home, picnics or camping
- Can be used on the stand or an outdoor table
- Roast hood features heat gauge and cool touch handle
- Easy clean, non-stick cooking surface
- Easy drain flat and ribbed hotplates for healthier cooking
- Stand features locking safety clip
- Powerful 11MJ/h stainless steel burner with rotary ignition and fine temperature adjustment control
- Complete with hose and regulator
- Operates on propane gas
- For outdoor use only
- AGA certified



Important: Retain these instructions for future use

CONTENTS

Section	Page
General information	3
Warnings	4
Assembly and lighting procedure	5
Operating procedure	6
Care and maintenance	7
BBQ components and assembly	8
Safe locations	10
Warranty	11

GENERAL INFORMATION

Gas Installation Codes

- Appliances must be used in accordance with the installation requirements of your gas supply authority, or the Australian Standard AS/NZS 5601.
- Appliances for use with bottled gas are labelled 'propane gas'.

Clearances

Minimum Clearances from combustible materials must be:
Rear - 300mm Sides - 300mm Above - 300mm

Hose & Regulator Safety

The regulator and hose assembly supplied with the appliance 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 appliance must be used. Replacement pressure regulators and hose assemblies must be those specified by the appliance 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 appliance 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

Specifications can be found on the data label attached to the body. Hose connection thread is 5/8 -18" UNF.

GENERAL INFORMATION

Gas Cylinder Use & Safety

This appliance shall only be used with a propane gas cylinder certified to AS2469.

IT MAY BE HAZARDOUS TO ATTEMPT TO FIT OTHER TYPES OF GAS CONTAINERS.

Gas cylinders should be stored outdoors in a well ventilated area out of reach of children. Any indoor storage shall comply with AS/NZS 1596.

Only use the hose assembly as supplied with this appliance for connection to the cylinder - DO NOT USE ADAPTORS.

Maximum hose length is 100cm.

After use, turn the gas cylinder valve off, wait for the flame to go out, and then turn the appliance control valve off.

Avoid twisting or kinking the flexible hose.

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. Check for leaks using soapy water. Do not try to detect leaks using a flame.

If you store your appliance 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.

Location of your Appliance

DO NOT use your appliance in garages, porches, sheds, breezeways, or other enclosed areas. Your barbecue is to be used OUTDOORS. The appliance 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 outer housing.

Protect Children

Keep children away during use and until appliance has cooled after you have finished. Do not allow children to operate appliance.

Always ensure that no sporting or physical activities are carried out in close proximity to the appliance during use and while still hot.

General Assembly

Remove the barbecue and components from the packing carton. Check against parts list and lay components out within easy reach. Do not throw the carton away, unfold flat and use as a protective work surface. Contact your supplier for replacement parts if necessary.

Check Barbecue for any Damage

Before attempting to assemble your barbecue, it is advisable to check that all the necessary parts have been included using the list on page 8. 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'. Check labelling at gas connection on your barbecue.

Nominal Hourly Gas Consumption

Gas Type	Injector Size	Total Gas Consumption MJ/h	Gas Pressure kPa
Propane	0.97mm	11 MJ/h	2.75 kPa



WARNING

USE OUTDOORS ONLY

- **Read these instructions carefully. Familiarise yourself with the appliance before connecting it to its gas container. Keep these instructions for future reference.**

- Failure to comply with these instructions could result in a fire or explosion which could cause serious bodily injury, death or property damage.
- Turn off gas supply at the cylinder after use.
- Parts sealed by the manufacturer or their agent must not be manipulated by the user.
- Do not modify this appliance.
- Never operate this appliance without a regulator.
- Ensure the gas hose is not in contact with the appliance.

If you smell gas:

1. Shut off gas to the appliance 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:** The appliance control knobs must be in the 'OFF' position before opening the cylinder valve.
 - Only use in well ventilated areas.
 - **Carbon monoxide hazard:** This appliance can produce carbon monoxide which has no odour. Using it in an enclosed space (for example: caravan, tent, car, mobile home) may cause death.
 - This appliance must not be used indoors.

- 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 near this or any other appliance.
- Keep the gas hose away from hot surfaces and protect from dripping grease. 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 with the door closed or before checking to ensure the burner tube is fully seated over gas valve orifice.
- Never alter or modify the regulator or gas supply assembly.
- Ensure the appliance is set up on a level and stable surface.
- Do not move this appliance during use or when hot. Remove drip tray before moving.
- Accessible parts may be very hot.
- Keep young children away.
- Always use protective gloves when handling hot components.
- Check that the seals between the appliance and the gas cylinder are in place and in good condition before connecting the gas cylinder.
- **DO NOT USE** this appliance if it has damaged or worn seals.
- **DO NOT USE** this appliance if it is leaking, damaged or does not operate properly.
- During use the side and top surfaces will be **HOT**.

GENERAL ASSEMBLY

Connecting & Disconnecting to the gas source

Check:

1. The cylinder is filled. A sloshing sound will be heard when shaken.
2. The burner control is 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. Ensure burner control is in the 'OFF' position.
4. When connecting the hose to the cylinder tighten the nut to a positive stop by hand or spanner depending on the type of fitting.
5. Open cylinder valve and leak test all connections with a soapy water solution. If a leak is found, turn cylinder valve off and retighten the connection.

Disconnecting:

1. Ensure the burner control is in the 'OFF' position.
2. Ensure gas cylinder valve is in the full off position.
3. 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 control knob anti-clockwise until the control knob clicks. Repeat action and check for sparking at the burner.
2. If spark is not evident at the burner ignition point, check that the ignition lead is firmly attached to the control and sparker tip.
3. With sparking established turn the cylinder valve 'ON'. The hood must always be in the open position for lighting. Push and turn the control knob anti-clockwise to 'HIGH'.
4. 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 appliance is still hot, you must wait for a minimum of 5 minutes before commencing to re-ignite (this allows accumulated gas fumes to clear).

Burner operation

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
	Ignitor is faulty	Use a long barbecue match
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

OPERATING PROCEDURE

Cooking Surface

Due to the non-stick cooking surface. DO NOT use sharp or metallic objects as they will scratch the surface finish.

Preheating

It may be necessary to preheat the appliance for at least 15 minutes before cooking certain foods, depending on the type of food and the cooking temperature. Food that requires a low cooking temperature, needs a shorter period of preheating

Cooking Temperatures

'HIGH' setting - Use this setting only for fast warm up and for searing steaks and chops. Rarely, if ever, do you use the 'HIGH' setting for extended cooking.

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

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

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

Roasting

For best results when roasting the burner 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

- Before connecting and disconnecting to gas source, make sure burner control is in 'OFF' position.
- **Caution:** When the appliance is not in use, the gas must be turned off at the cylinder.
Do not move the stand while barbecue is in operation.
- **Important:** The appliance control knob must be in the 'OFF' position before opening the cylinder valve.
- Never use volcanic rock, heat beads or other material.
- Check performance of burner prior to installing barbecue plates.
- Do not smoke when attempting to ignite burner.
- Always use protective gloves when handling hot components.
- Do not leave the appliance unattended when alight.
- The lid must be in the open position for lighting.
- **Note:** If for some reason, ignitor fails to produce a spark at the electrode, appliance can be lit by a long barbecue match. Insert match into match holder which is hanging by a chain at front of barbecue. With hood open insert into the hole on the left at the front of barbecue and turn gas control to 'HIGH'. Burner ignition can be checked through this hole.

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.

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.

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. The openings at the base of the burner provide air for combustion, they should never be obstructed. If the flame becomes significantly orange check these openings for a blockage.

Service

This appliance must only be serviced by an authorised person. 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.

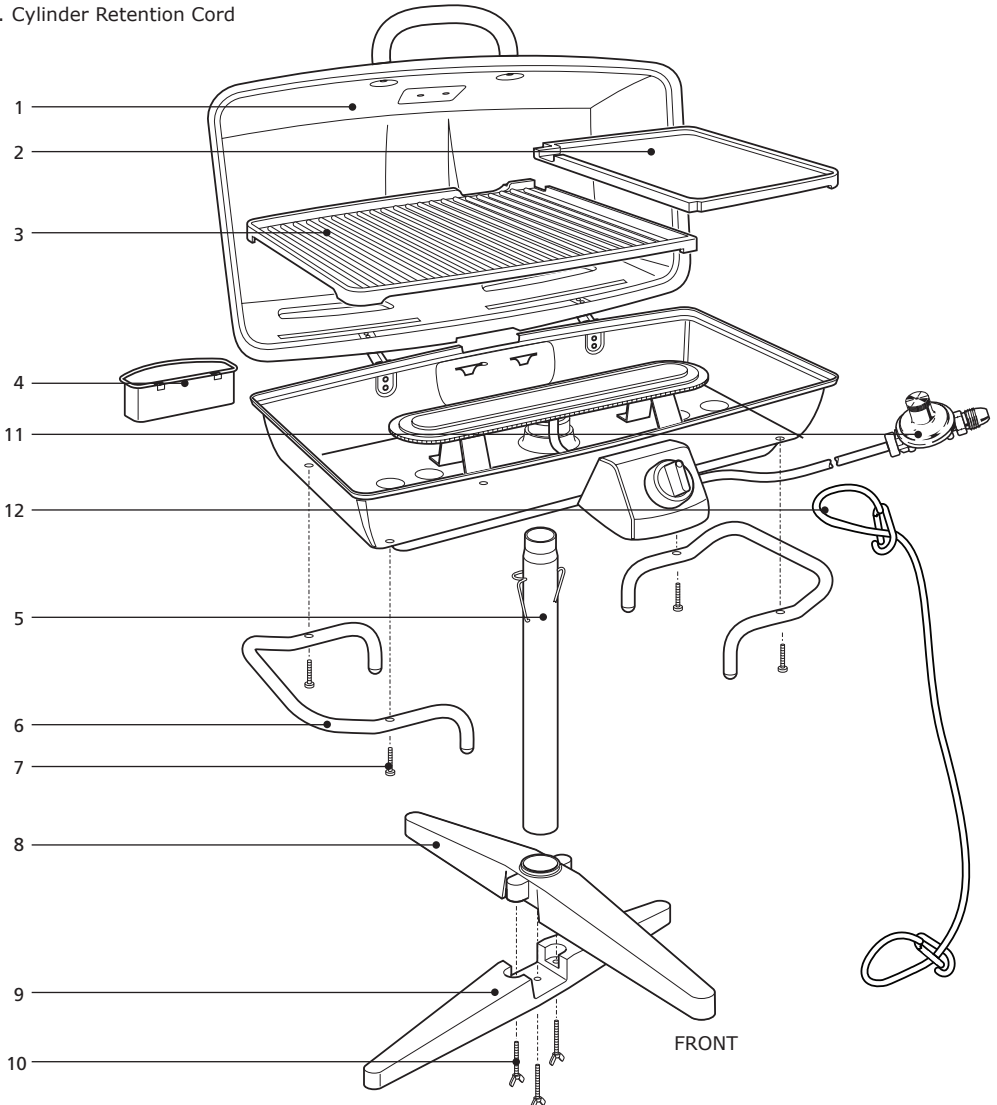
BARBECUE COMPONENTS

1. Barbecue Body & Roasting Hood
2. Right Hand Plate (Smooth)
3. Left Hand Plate (Ribbed)
4. Drip Tray
5. Support Post
6. Integrated Side Handles and Legs
7. Bolts/Wing Nuts x 4
8. Foot Cross Upper
9. Foot Cross Lower
10. Wing Screws x 3
11. Regulator and Hose Assembly
12. Cylinder Retention Cord



NOTE

Remove any transit protection material.



BARBECUE ASSEMBLY

1. Attach and tighten lower foot cross to upper foot cross with wing screws provided. Ensure the feet are oriented as shown during use. (see fig. 1)
2. Fit the slotted end of support post into the foot cross opening, press firmly and secure with wing screw.
3. Fit handles with bolts and wing nuts supplied. (see fig. 2)
4. Fit barbecue to top of support post, attach barbecue with locking safety clip on support post. (see fig. 3). The integrated side handles and legs allow use on an outdoor tabletop. Simply lift the barbecue off the support stand.
5. Attach drip tray to rear centre of barbecue. (see fig. 4)
6. Fit the left hand (ribbed) cooking plate to the left side of barbecue, ensuring that the grease outlet opening is situated over the drip tray. (see fig. 5)
7. Fit the right hand (smooth) plate to the right side of barbecue, ensuring that the edge of the plate fits over the left hand plate. (see fig. 6)
8. Connect the regulator to the gas cylinder and leak test with a soapy water solution. Attach the cylinder retention cord to the gas cylinder handle as shown. (see fig. 5)

figure 3

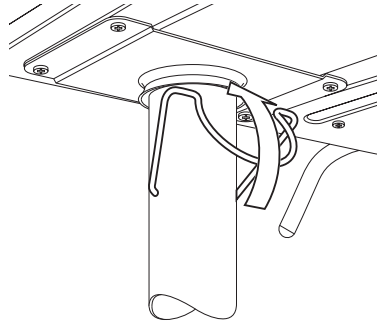


figure 4

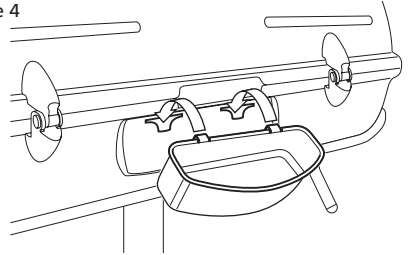


figure 5

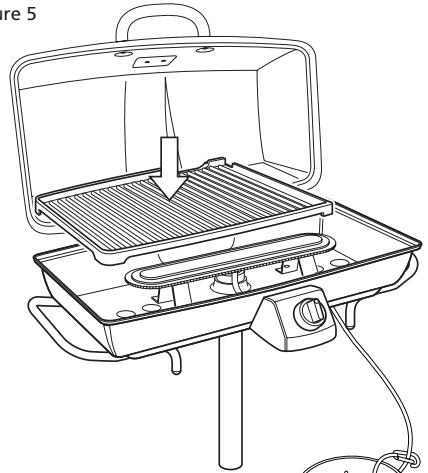


figure 6

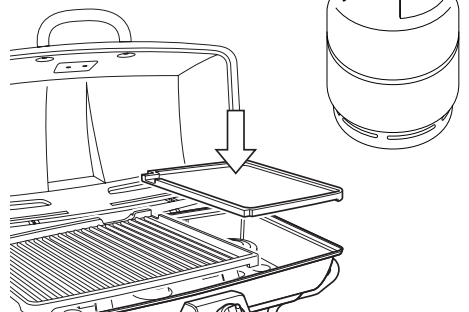


figure 1

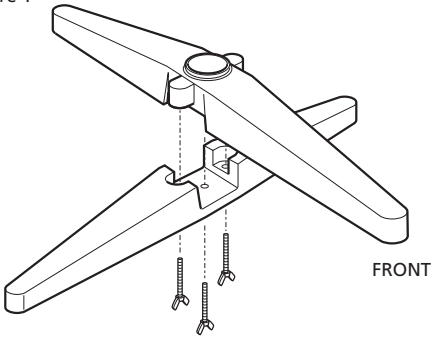
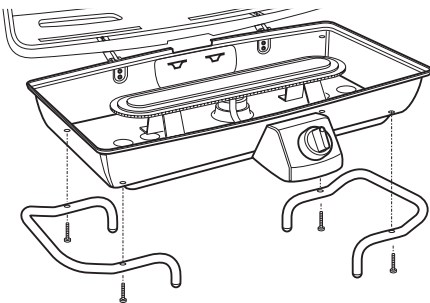


figure 2



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 (see Example 1).

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

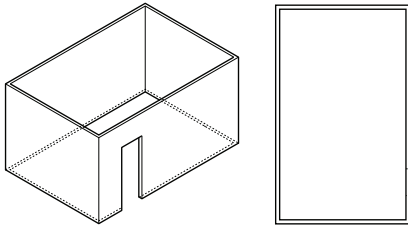
Within a partial enclosure that includes an overhead cover and more than two walls, the following will apply:

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).

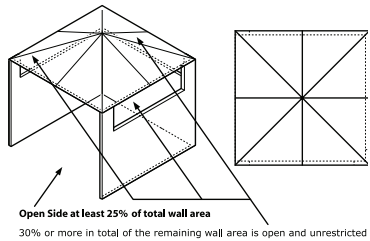
In the case of balconies, at least 20% of the total wall area shall be and remain open and unrestricted.

DIAGRAMMATIC REPRESENTATIONS OF OUTDOOR AREAS

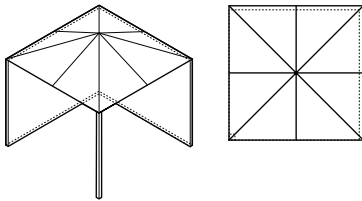
The following figures are diagrammatic representations of outdoor areas. Rectangular areas have been used in these figures – the same principles apply to any other shaped area.



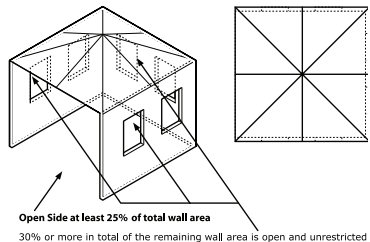
Outdoor Area - Example 1



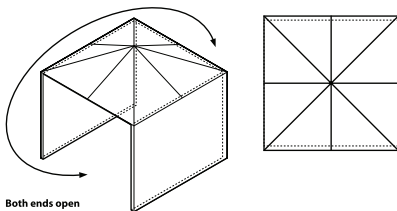
Outdoor Area - Example 4



Outdoor Area - Example 2



Outdoor Area - Example 5



Outdoor Area - Example 3



Sitro Group Australia Pty. Ltd. Limited Warranty

GASMATE BARBECUE & ASSOCIATED PRODUCT RANGE

SITRO GROUP AUSTRALIA (S.G.A.) warrants the purchaser of this product for domestic use only against defects in workmanship and materials for the following periods from the date of purchase:

Stainless steel body and hood	5 year (surface rust excluded)
Enamel body & hood	5 years (chips excluded)
Powder coated body & hood	1 year
Burners	3 years (surface rust excluded)
Cast iron cooking plates	3 years (surface rust excluded)
Valves	3 years
Ignition	1 year
All other items	1 year

For Commercial use a 3 month warranty applies.

The purchase receipt for this product is to be retained and must be presented if making a claim under the terms of the S.G.A. warranty.

Warranty repairs are free of charge, provided the appliance is delivered to our Service Department or Authorised Service Agent.

If a warranty fault is found the freight cost will be credited to the owner.

If no fault is found the product will be returned and any costs associated with the service will be charged to the owner.

Goods sent freight forward will not be accepted.

S.G.A. will not be responsible for any in-transit loss or damage.

In most cases the defective component only will need to be returned, adequately protected in a box.

S.G.A. reserves the right to replace or repair the appliance within the warranty period.

Warranty does not apply to any defect, deterioration, loss, injury or damage occasioned by or as a result of the misuse or abuse, negligent handling or if the product has not been installed and used in accordance with the instructions.

The warranty is void if there is evidence of the product being tampered with by unauthorised persons.

S.G.A. will not be responsible for any installation or disconnection costs.

If the product includes one or a number of accessories, only the defective accessory or part will be replaced i.e. Hose, Regulator, Rotisserie, Piezo Ignitor, Burner.

In the event of S.G.A. choosing to replace the appliance, the guarantee will expire at the original date.

In Australia, this S.G.A. warranty is additional to the conditions and guarantees which are mandatory as implied by the Trade Practices Act 1974 and State and Territory legislation.

Gas Products Approved For Outdoor Use Only

For service, spare parts or product information in Australia, please call
SITRO GROUP AUSTRALIA Pty Ltd on the Customer Service Line 1300 174 876

Register your Warranty online at

www.gasmate.com.au

A receipt or proof of purchase is
required and must be kept for your records.

Note: If you do not have internet access call
our customer service team on 1300 174 876

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.

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Aber Ltd - Hamilton, N.Z www.gasmate.co.nz

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