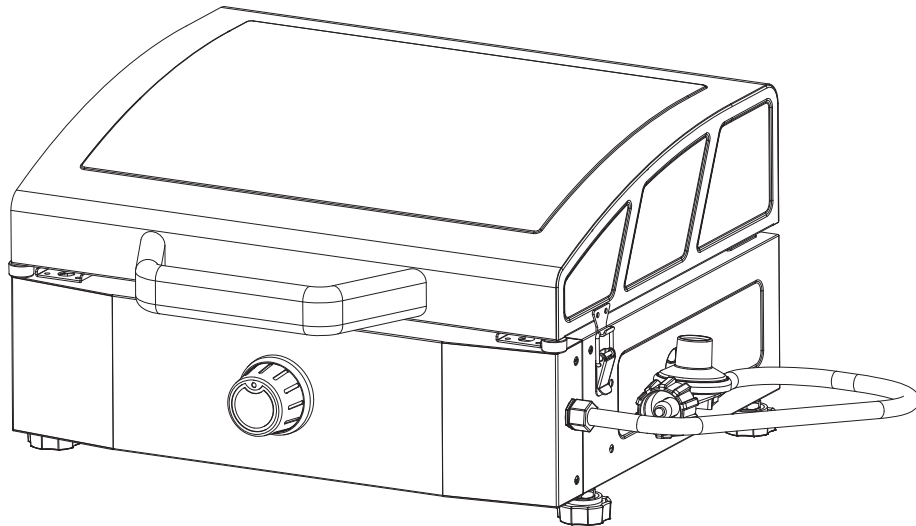




USER GUIDE



beefmaster



Griddle must be seasoned before first use!

See details on page 23

1 BURNER BEEFMASTER GRIDDLE

These instructions contain important information that needs to be followed for the safe assembly and use of your new barbeque. Please read through carefully and completely prior to assembly.

Take care to remove all packaging materials from the barbeque during assembly and before first use.

When unpacking the barbeque, keep it resting on carton padding until assembled.

This will avoid any damage to parts until the fully assembled unit is installed in place.

Follow all warnings and instructions when using this barbeque. These instructions contain important information necessary its proper assembly and safe use and should be retained for future reference.

For Barbeque Model:

G1BEEFTG

Tools required: 1 x #2 size Phillips head screwdriver
Special tools required as well for NG conversion. See inside for details.

IMPORTANT INFORMATION - READ BEFORE ASSEMBLING

Safety First

Australia has an excellent safety record when it comes to gas appliances. This reflects both the high quality of appliances sold, as well as growing consumer awareness about safety. We urge you to follow the guidelines below, together with these instructions, for safe use, to prevent overheating and to produce great cooking results.

- **This barbeque is an outdoor appliance only.** Under no circumstances should it be used indoors. This barbeque has not been approved for marine or caravan use. It must be placed on a stable, firm, level outdoor surface for use. **If using on a wheeled cart**, ensure at least two wheels can lock. These must remain locked when the barbeque is in use.
- **If using the barbeque on an outdoor table**, always refer to the table manufacturer's instructions regarding maximum weight capacity and heat resistance. If you are unsure about the suitability of the table surface to resist heat, place a heat resistant mat on the surface. Use only tables or support structures that safely support at least 100kg and are safe at temperatures up to 100°C.
- The feet provided must remain assembled to the firebox when used on any tabletop or surface.
- **DO NOT** perform any servicing on the barbeque yourself. This includes internal adjustment of the regulator and gas valves. Servicing can only be carried out by authorised technicians. **DO NOT** modify this appliance.
- It is important that you install your barbeque exactly as described in these instructions. In particular you should keep the barbeque clear of combustible material, and you should check for leaks whenever a new connection is made.
- **DO NOT** use or store chemicals or flammable materials near this appliance.
- **DO NOT** place articles on or against, or enclose this appliance.
- **DO NOT** spray aerosols in the vicinity of this appliance while it is in operation.
- The barbeque gets extremely hot while in use. Keep pets, unsupervised children and the infirm away from the appliance during use until it has cooled to normal temperatures.
- It is a good idea to tie back long hair and loose clothing while cooking in case of unexpected flare ups.
- Fat fires are the most common cause of problems in barbeques. They are caused by a build-up of grease inside the barbeque firebox. A fat fire can be difficult to put out, and will be very dangerous if it spreads to the gas hose. You should keep your barbeque clean to avoid this occurrence. **Fat fires will void the warranty.** If a fat fire occurs, **DO NOT** try and extinguish with water; shut down the gas supply if safe to do so, and close the hood if safe to do so. Call the Fire Brigade on 000 if necessary (AUS) or 111 (New Zealand).

IMPORTANT INFORMATION - READ BEFORE ASSEMBLING

Safety First (continued)

- **DO NOT** transport or move the barbeque whilst it is in use or still hot because there is a risk that the contents of the grease cup will fall out.
- **NEVER** leave a barbeque unattended with the burner lit. Always turn off the burner and gas supply when the barbeque is not in use.
- A lit barbeque should be attended at all times. Avoid using in very windy conditions.
- Gas cylinders **MUST** be stored vertically and never store where temperatures can exceed 50°C.
- **USE CAUTION** when touching a hot barbeque, especially on surfaces close to the griddle, firebox and hood.
- The hood must be in the **OPEN** position before lighting.
- It is fine to pre-heat with the burner on **HI** and the hood closed for 5 minutes. However, apart from that **ALWAYS** adjust the burner to **LO** or **OFF** as required when the hood is closed to prevent the barbeque from overheating.
- With the hood open always stay in control by adjusting the burner to **LO** or **OFF** as required to maintain suitable cooking temperatures.
- Periodically check for gas leaks. Check for gas leaks whenever a new gas connection is made. See Precautionary leak test (page 20).
- There **MUST** be a clearance of at least 250mm from the sides of the firebox to any combustible materials or surfaces.
- There must also be a clearance of at least 1500mm above the cooking surfaces to any combustible surface, and 250mm clearance at the back.
- The supporting surface on which the barbeque is positioned must be a maximum of 680mm from the ground so the hose is not overstretched.
- Flammable materials of any description **MUST** be kept well away from the barbeque.
- The barbeque must be positioned such that the gas cylinder is kept away from direct sunlight.
- The barbeque must be positioned to avoid walkways, gangways and general pedestrian access.
- The nature of a barbeque is such that many of the surfaces are hot to touch; the positioning of the barbeque should take into consideration the possibility of accidental hand or body contact.

IMPORTANT INFORMATION - READ BEFORE ASSEMBLING

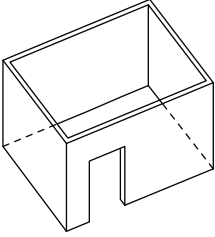
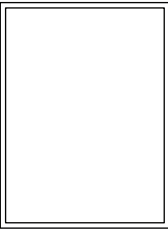
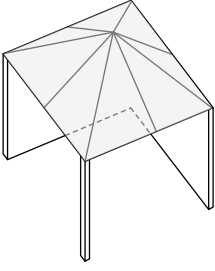
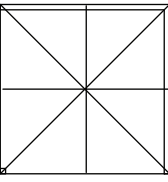
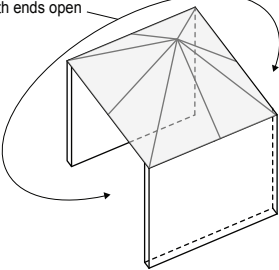
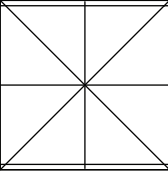
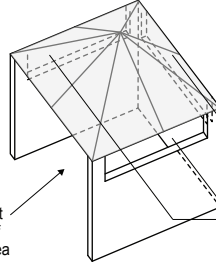
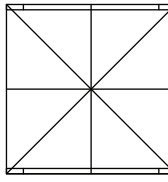
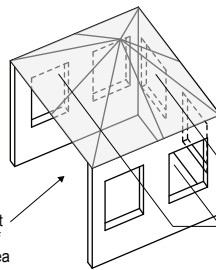
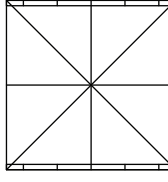
Safety First (continued)

- Improper installation, use, alteration, service or maintenance, or failure to follow these instructions could result in fire or explosion and lead to serious injury, death and/or significant damage to property.
- Do not start the barbeque if there is any doubt over the correct assembly, ignition, gas control or proper use of the barbeque.
- Do not store any gas cylinder not connected for use in the vicinity of this appliance.
- Avoid dousing the barbeque with water.
- Turn off the gas cylinder supply valve when the barbeque is not in use.
- Always allow the barbeque to cool completely before cleaning, moving or covering.
- For safety reasons it is advisable to keep a fire extinguisher and blanket close to hand when using any barbeque.
- Please remove/dispose of all transit protection (paperboard padding and plastic bags) carefully, and keep discarded packaging out of the reach of children and pets.
- Do not use the barbeque as a heater, or in a confined and/or habitable space, e.g. houses, tents, caravans, motor homes, and boats. Danger of carbon monoxide poisoning fatality.
- NEVER block side or back vents or move the barbeque when it is in use.
- NEVER use lighter fluid, charcoal, gasoline or other flammable fuels near any barbeque.
- Clean and inspect barbeque, cylinder and hose before each use, and on a regular basis. See CARE AND MAINTENANCE (pages 27-29).
- Inspect gas hose before each use and replace if it shows signs of wear, abrasion or cuts. Do not attempt to modify any damaged hose assembly. Call customer service to request a replacement hose assembly. See page 33 for contact details.
- **WARNING!**⚠ This barbeque will become very hot. Use heat resistant gloves and allow the barbeque to cool before touching.
- **WARNING!**⚠ Any service shall be carried out by authorised persons only.
- **DO NOT** install in, or connect to the consumer piping or gas system of a boat or caravan.
- **DO NOT** not use an adaptor at the gas cylinder connection.

IMPORTANT INFORMATION - READ BEFORE ASSEMBLING

Where to put your barbeque - For Outdoor Use Only!

This appliance must 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. See location diagrams shown below.

		<p>(1) Any enclosure with walls on all sides, but at least one permanent opening at ground level, and no overhead cover.</p> <p>See Figure 1.</p> <p style="text-align: center;">FIGURE 1 - OUTDOOR AREA - EXAMPLE 1</p>
		<p style="text-align: center;">FIGURE 2 - OUTDOOR AREA - EXAMPLE 2</p>
<p style="text-align: left; margin-left: 5px;">Both ends open</p> 		<p style="text-align: center;">FIGURE 3 - OUTDOOR AREA - EXAMPLE 3</p> <p>(2) Within a partial enclosure that includes an overhead cover and no more than two walls. See Figure 2 and Figure 3.</p>
		<p>Open side at least 25% of total wall area</p> <p style="text-align: right;">30% or more in total of the remaining wall area is open and unrestricted</p> <p style="text-align: center;">FIGURE 4 - OUTDOOR AREA - EXAMPLE 4</p>
		<p>Open side at least 25% of total wall area</p> <p style="text-align: right;">30% or more in total of the remaining wall area is open and unrestricted</p> <p style="text-align: center;">FIGURE 5 - OUTDOOR AREA - EXAMPLE 5</p> <p>(3) Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply:</p> <ul style="list-style-type: none"> (i) At least 25% of the total wall area is completely open; and (ii) At least 30% of the remaining wall area is open and unrestricted. <p>See Figure 4 and Figure 5.</p> <p>(iii) In the case of balconies, at least 20% of the total of the side, back and front wall areas shall be and remain open and unrestricted.</p>

OUTDOOR TABLETOP AND SURFACE USE:
<p>Refer to page 3</p> <p>for minimum clearances and surface heights when using the barbeque on an outdoor table or surface</p>
OUTDOOR BUILD-IN INSTALLATION AND USE:
<p>Refer to pages 6 and 7</p> <p>for requirements when installing barbeque in a new or existing outdoor enclosure</p>

IMPORTANT INFORMATION - READ BEFORE ASSEMBLING

For build-in units only (also see diagrams on next page)

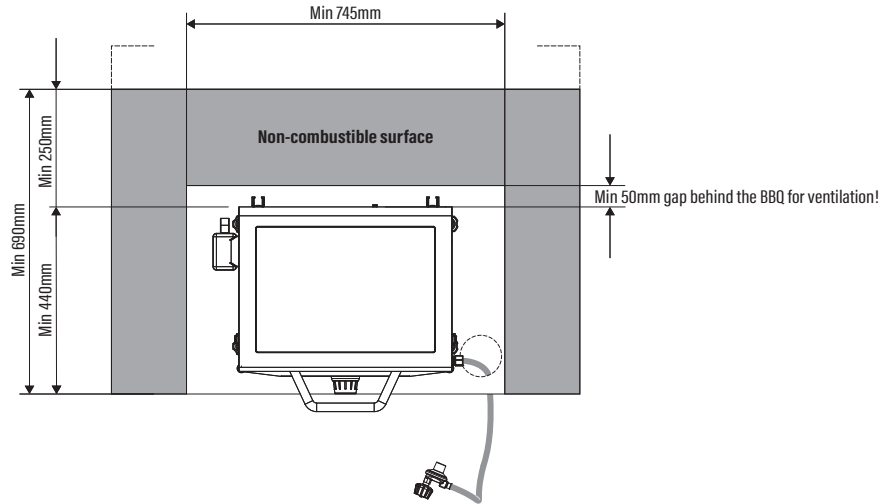
- The leveling feet provided must remain assembled to the firebox when in use.
- Clearances of the barbeque from combustible materials (e.g. wooden fences and gyprock walls and painted surfaces): 250mm from sides and rear; 1500mm vertically above.
If part of the surrounding structure is composed of combustible materials, ensure that the combustible material is separated from the sides and rear of the barbeque by at least 250 mm.
- Adequate clearance around the barbeque must be provided for safe and efficient operation. The clearances shown in the following diagrams ensure that the burner has a supply of fresh air to operate correctly. Failure to provide enough fresh air to the burner can cause the production of potentially deadly, noxious gases.
- At least 225mm clearance is required from the rear of the firebox to allow the hood to open freely. Refer to the diagram on the next page for details.
- Structure and installation must comply with AS/NZS 5601 including:
 - (1) Cylinder compartments must have permanent openings ventilating directly to the outside of the appliance consisting of either:
 - (a) Perforations uniformly distributed over the height of the enclosure and with a total free area of not less than 25% of the wall area; or
 - (b) Separate openings at high and low level such that:
 - (i) The total free area at the high level is not less than 20,000 square mm and is all within 125mm of the top of the cylinder compartment; and
 - (ii) The total free area at the low level is not less than 20,000 square mm; and
 - (A) At least 25% of the required total area is within 15mm of the base of the cylinder compartment; and
 - (B) The total required area is within 125mm of the base of the cylinder compartment; and
 - (C) The openings cannot be obstructed by the gas cylinder.
 - (2) Where the cylinder is kept in an enclosed space underneath or near the barbeque, the following must be observed:
 - (a) The cylinder must rest on a firm base to ensure that water will not accumulate, and that the cylinder is clear of the surrounding soil.
 - (b) There must be a separation panel between the gas cylinder and the barbeque so that if a high pressure gas leak occurs, there is no direct path between the cylinder compartment and the barbeque firebox.

Note that if a range hood is installed, it must be a minimum of 1200mm above the primary cooking surface.

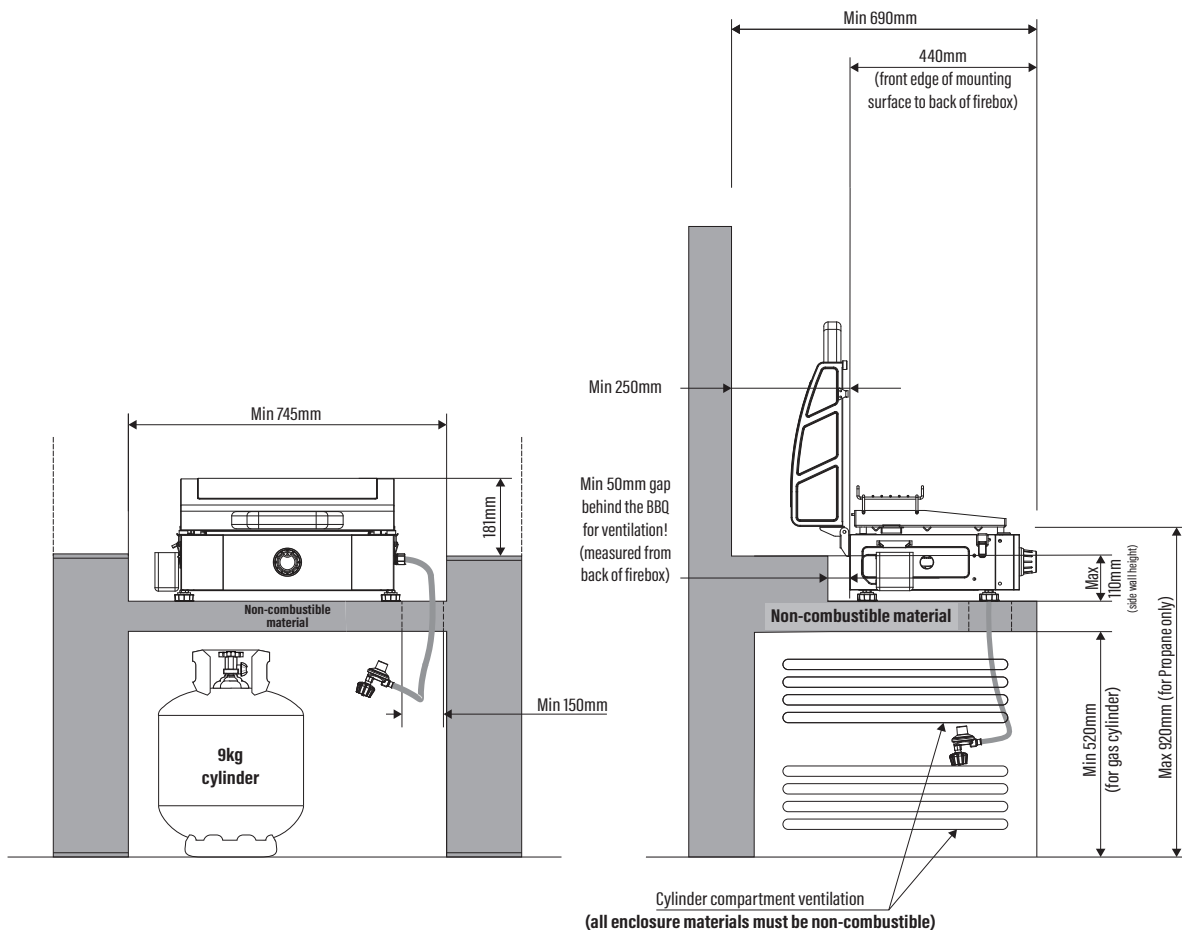
IMPORTANT INFORMATION - READ BEFORE ASSEMBLING

For build-in units

CAVITY REQUIRED WIDTH AND DEPTH



BARBEQUE DIMENSIONS AND REQUIRED HEIGHT



IMPORTANT INFORMATION - READ BEFORE ASSEMBLING

Checking the gas type and supply

Before assembling your barbeque, you must ensure your barbeque is correctly suited to the type of gas that you are going to use:

LPG (Liquefied Petroleum Gas), also known as Propane or Universal LPG:

Beefmaster G-Series barbeques are configured when manufactured for LPG and state “**UNIVERSAL LPG**” on the rating label or data plate.

This is most commonly supplied as a portable 4.5 kg or 9 kg gas cylinder, which can be refilled or swapped at petrol stations or your place of purchase when empty. Follow the assembly instruction steps for how to fit and connect your portable cylinder.

See SECURING THE GAS CYLINDER (pages 18-19).

Some homes have twin 45 kg LPG cylinders permanently installed near an outside wall. These cylinders supply LPG gas to multiple appliances in the home via copper pipes (reticulated), and are filled as required by your gas supply company. Barbeques which are connected to twin 45 kg LPG cylinders must be installed by a licensed gas fitter, in accordance with the requirement of AS/NZS 5601, and local gas authority requirements.

To change the gas type of your barbeque:

Your Beefmaster barbeque was manufactured to use LPG. It can be connected to LPG without any alteration. If you wish to connect your barbeque to natural gas, it will need to be converted beforehand. This must be done only by a licensed gas fitter or an authorised gas appliance technician by following the instructions detailed later in this manual. Connection to the natural gas supply must only be done by a licensed gas fitter. The gas fitter must issue a compliance certificate including their license details and the date of installation. Keep that certificate in a safe place in case any warranty or servicing of the barbeque is required.

Natural Gas:

Barbeques suited to natural gas should have a black printed sticker near the data plate stating “**NATURAL GAS**”. This is reticulated (piped) to your home in a similar fashion to water, so there are no cylinders to refill. You will need to contact your local gas company to determine if Natural Gas is available in your area. Barbeques to be connected to Natural Gas must be installed by a licensed gas fitter, in accordance with the requirement of AS/NZS 5601 and local gas authority requirements. This Beefmaster Griddle barbeque was manufactured for use with LPG so **MUST** be altered by an authorised person for use with Natural Gas following the conversion instructions in this manual.

See CONVERSION FROM LPG TO NATURAL GAS (NG) (pages 25-26).

If connecting to a standard Natural Gas bayonet outlet, the correct hose and governor assembly must be used (**code: NGCK250VJQ**) available at your nearest Barbeques Galore store. If connecting direct to the Natural Gas supply, the gas fitter will need to use a Natural Gas governor (**code: RCV250Q**) and appropriate pipes and fittings for your particular installation.

It is extremely dangerous to use the barbeque with the wrong type of gas. Fire or explosion may result. Always conduct a leak test before use. Refer details later in this manual. See Precautionary leak test (page 20).

IMPORTANT INFORMATION - READ BEFORE ASSEMBLING

Installing to a fixed gas supply

There are two types of fixed supply installations:

- (1) Direct Permanent Piped Connection:** Your barbeque may be permanently connected to the Natural Gas main gas lines or LPG cylinder via copper pipe. This must be done entirely by the gas fitter, in accordance with requirements of AS/NZS 5601, and local gas authority requirements. Your gas fitter will ensure that your barbeque is permanently connected to the supply via copper pipe, the gas pressure in the line is adequate for the complete system, pipe sizes are correct, all connections are secure, and that all necessary components (such as secondary regulators and manual shutoffs) are included where regulations require them. Once this is done, the barbeque cannot be moved. It is a permanent fixture of the property. Build-in barbeques most often are connected this way.
- (2) Bayonet Point:** Alternatively, you can have the gas fitter terminate the gas line using a "bayonet point". This allows you to connect and disconnect the barbeque using a special hose and bayonet termination. Such a hose is provided in the Natural Gas conversion kit **NGCK250VJQ**. Follow the instructions supplied with the kit to complete the connection. For LPG bayonet installations, an appropriate hose is available from most barbeque retailers.

Permanent Piped Connection

Barbeque connected to the natural gas supply. Copper pipe brings gas from the gas meter to the barbeque area.

A flexible hose connects the barbeque to the bayonet fitting.



Bayonet Point:

Barbeque connected to twin 45kg LPG cylinders. Copper pipe brings gas from the tanks to the barbeque area.

A flexible hose connects the barbeque to the bayonet fitting.



If using a flexible hose connection, attach the safety chain (Item# 6) shown on part diagram (page 10) to a strong point at the bayonet connection point and to the right-hand side of the bottom shelf of the barbeque. This is to prevent the flexible hose from being stretched and becoming damaged.

Even if your barbeque area already has a bayonet point, you will still need to call upon a gas fitter to ensure that gas pressure is appropriate for your barbeque and associated appliances on the same supply, and to ensure your barbeque is adjusted and functions correctly.

IMPORTANT INFORMATION

Whether installing to a permanent piped connection or a bayonet point the gas fitter must test the safety and operation of the installed appliance, including gas pressure, ignition and burner operation. The gas fitter must issue a compliance certificate for the installation showing their licence number and the date of the completed installation. Keep this certificate in a safe place so it is available in the event that warranty or servicing of the barbeque is required.

To the installer: You must instruct the consumer on safe operation, and ensure these instructions are left with the consumer before leaving the site.

ASSEMBLY INSTRUCTIONS

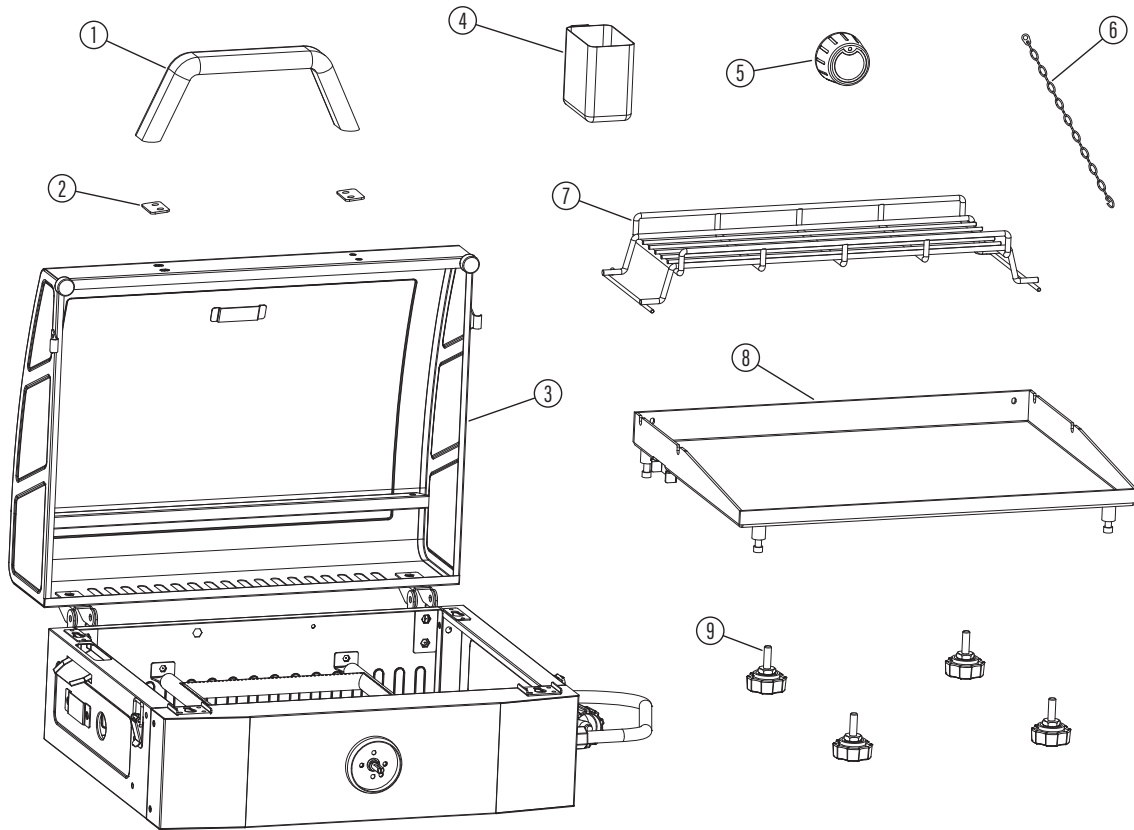
STEP 1 - Unpack and check carton contents

Prior to assembly, check you have all the parts shown below. Remove all parts from packaging. Also remove packaging materials from firebox and hood assembly. Discard all packaging materials once parts are identified. Place unpacked parts on a firm, level surface where they cannot roll or fall off.

Part Diagrams

If any parts are missing contact our Customer Service team
(refer to your included warranty card or the back of this guide for contact details)

(see next page for fastenings and hardware)



Part Descriptions

1	Handle	4	Fat Cup	7	Warming Rack
2	Hood Handle Insulation Pads (2)	5	Burner Control Knob	8	Griddle
3	Firebox and Hood	6	Safety Chain	9	Leveling Feet (4)





ASSEMBLY INSTRUCTIONS

STEP 2 - Unpack and check fastenings and hardware

Check that you have all fastenings and hardware shown below.

Hardware Parts

If any fastenings or hardware are missing contact our Customer Service team
(refer to your included warranty card or the back of this guide for contact details)

Part Code	Description	Quantity	Diagram
A	Bolt - M6 x 20mm	4	
B	Spring Washer Ø 6.2mm	4	
C	Flat Washer Ø 6.2 x 13mm	4	
D	Hood Stopper	2 (spares)	

You will also need the following tools (not provided):

One x #2 size Phillips Head Screwdriver

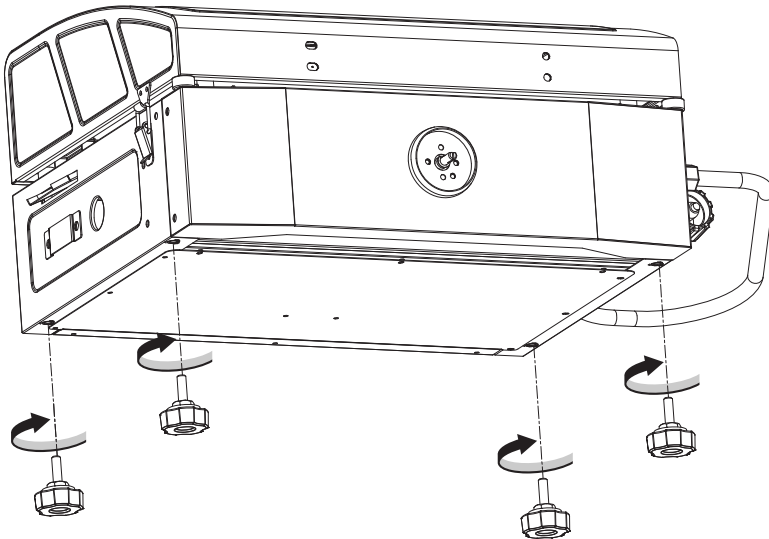


ASSEMBLY INSTRUCTIONS

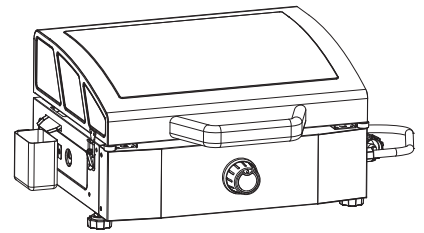
STEP 3

Attach Feet to Firebox:

- a) Screw one Leveling Foot (9) into each corner of the Firebox (3) by screwing it clockwise into the threaded hole. **Do not overtighten.**



LEVELING FEET:

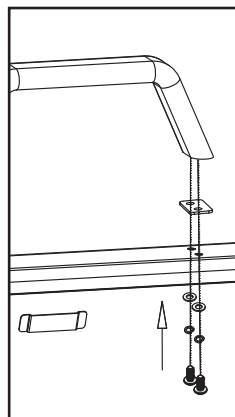
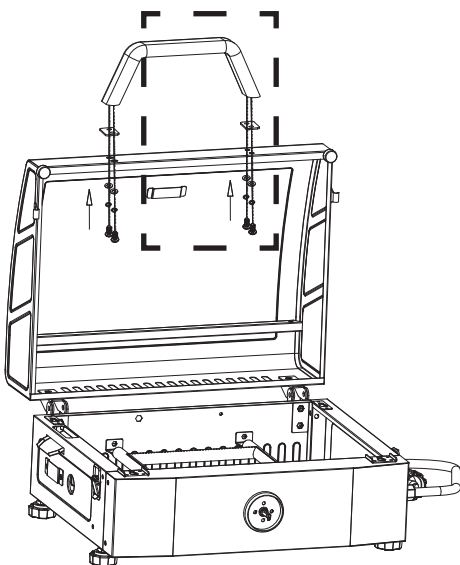


Once you have finished assembly, you can place the griddle on the surface where you plan to use it and adjust the leveling feet so it rests solidly and level on the surface.

See Page 16




STEP 4

Attach Handle (1) to Hood (3).



- a) Fasten each end of handle as shown: thread Spring Washer (B) and Flat Washer (C) onto the Bolt (A); then insert bolt through hole in hood.
- b) Place Insulation Pad (2) onto the end of the bolt, then screw bolt firmly into handle end. Follow step (a) above to insert second bolt.
- c) Repeat a) and b) above to fasten other end of handle to hood.

Hardware needed for this step:

A	Bolt - M6 x 15mm	4	
B	Spring Washer Ø 6.2mm	4	
C	Flat Washer Ø 6.2 x 13mm	4	

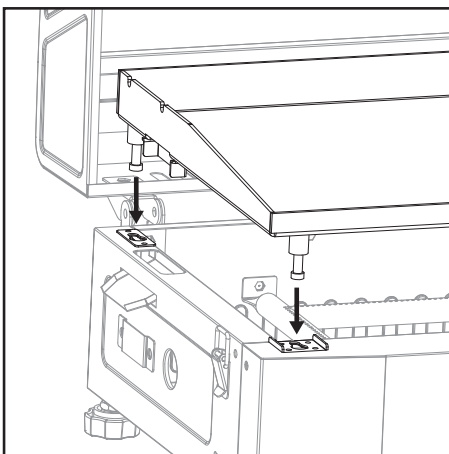
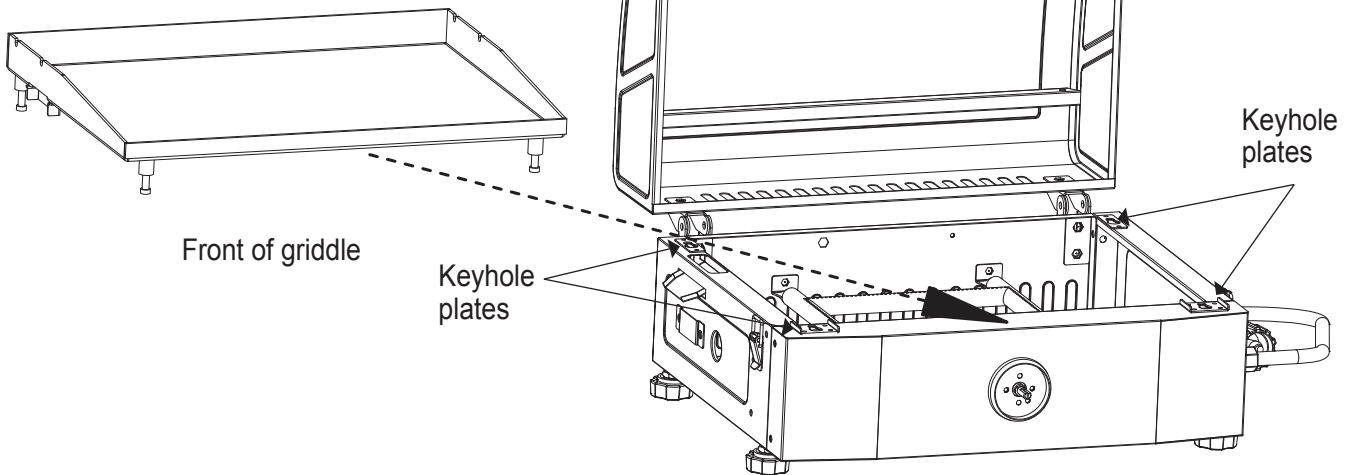
NOTE: Do not attach handle to hood without insulation pads

ASSEMBLY INSTRUCTIONS

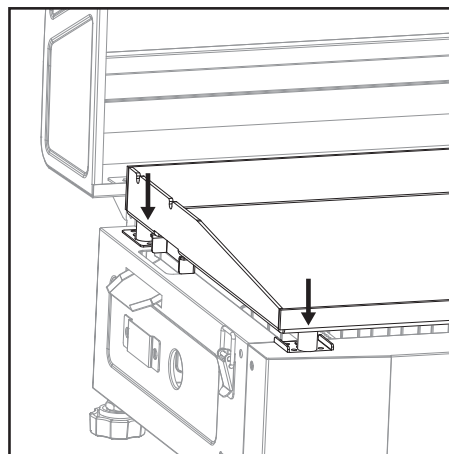
STEP 5

Place Griddle (8) on firebox (the griddle is heavy, so do this with another person's help if necessary).

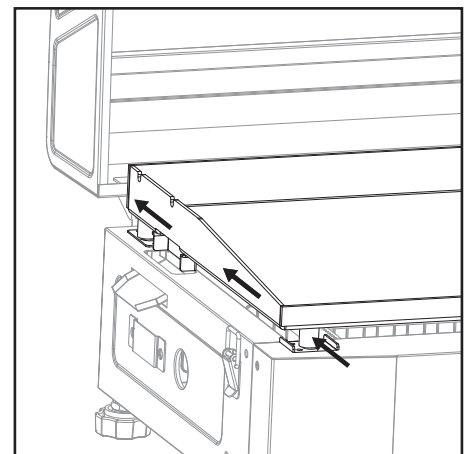
Follow the steps below to place the griddle on the firebox and install it securely in the keyhole plates on the firebox.



a) With hood open, hold griddle over firebox and align supports on both sides of griddle with large holes in keyhole plates.



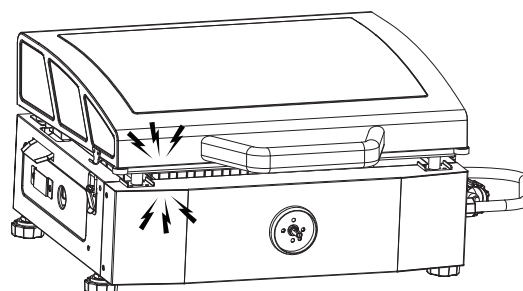
b) Lower griddle supports slowly into holes until griddle rests on firebox.



c) Slide griddle toward rear of firebox to lock it firmly in place, then close the hood.

NOTE: Griddle must be installed correctly or hood **WILL NOT** close properly.

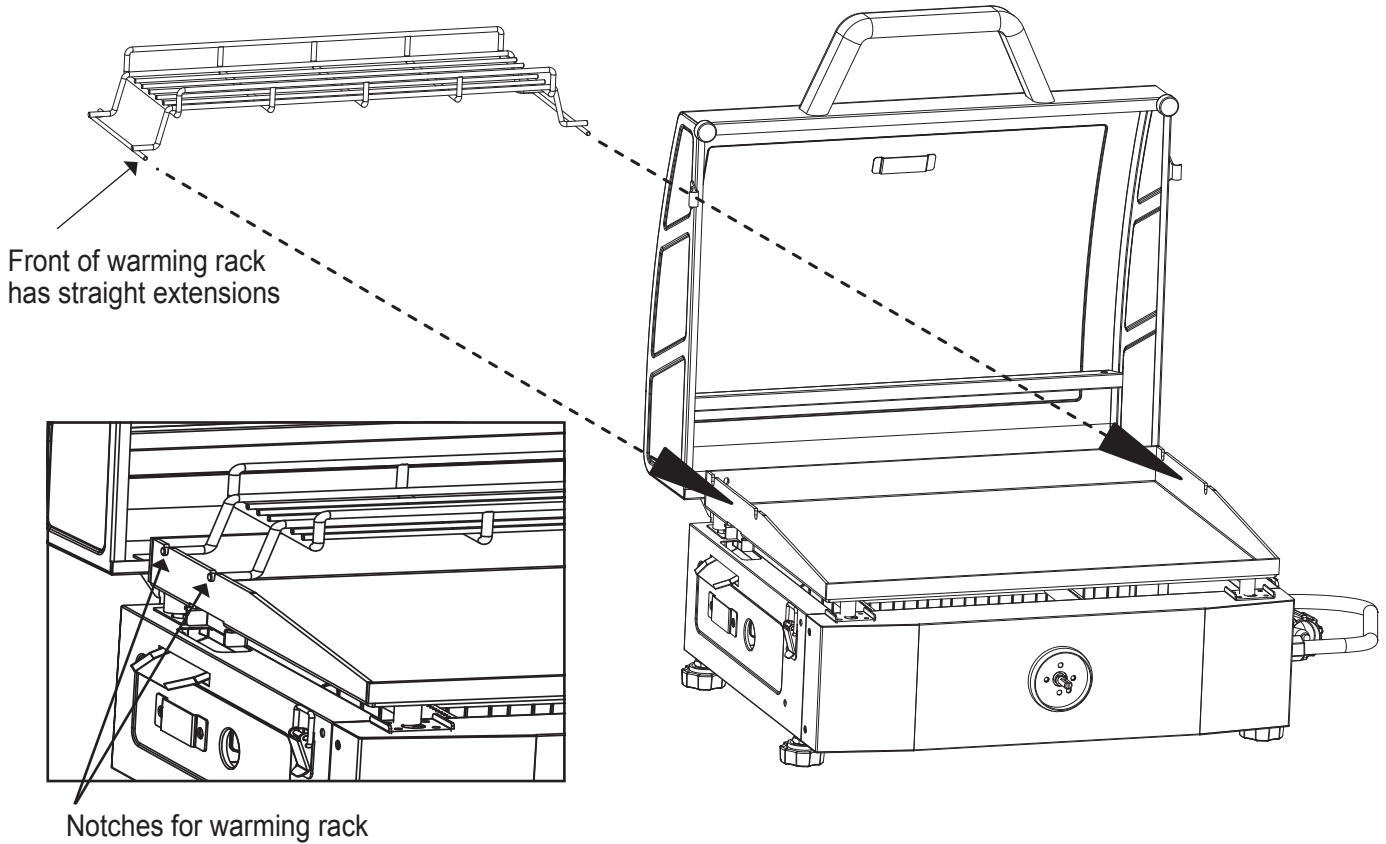
If hood does not close, repeat last step above (c) by sliding griddle further toward rear of firebox until supports lock in place.



ASSEMBLY INSTRUCTIONS

STEP 6

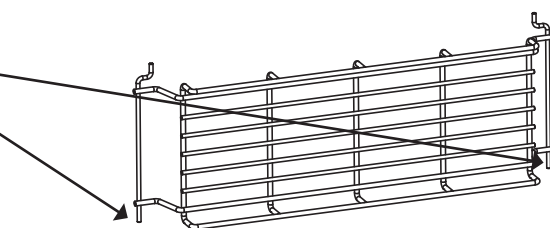
Place Warming Rack (7) on back of griddle using the notches on the griddle as a location guide.



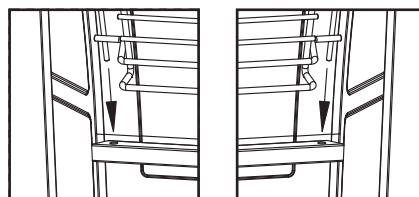
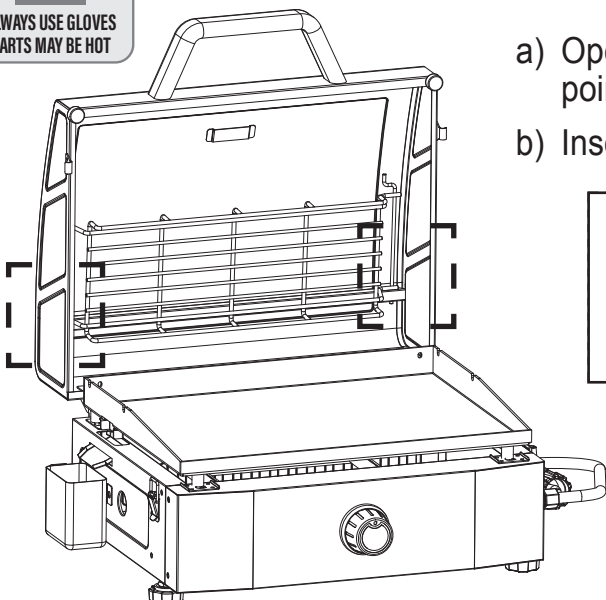
Between uses, the warming rack can be stored inside the hood. Insert extensions on back end of warming rack into holes on hood rail as shown below:



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



- Open hood and remove rack. Hold it with front legs pointing down as shown in above diagram.
- Insert front leg extensions of rack into holes in hood rail.



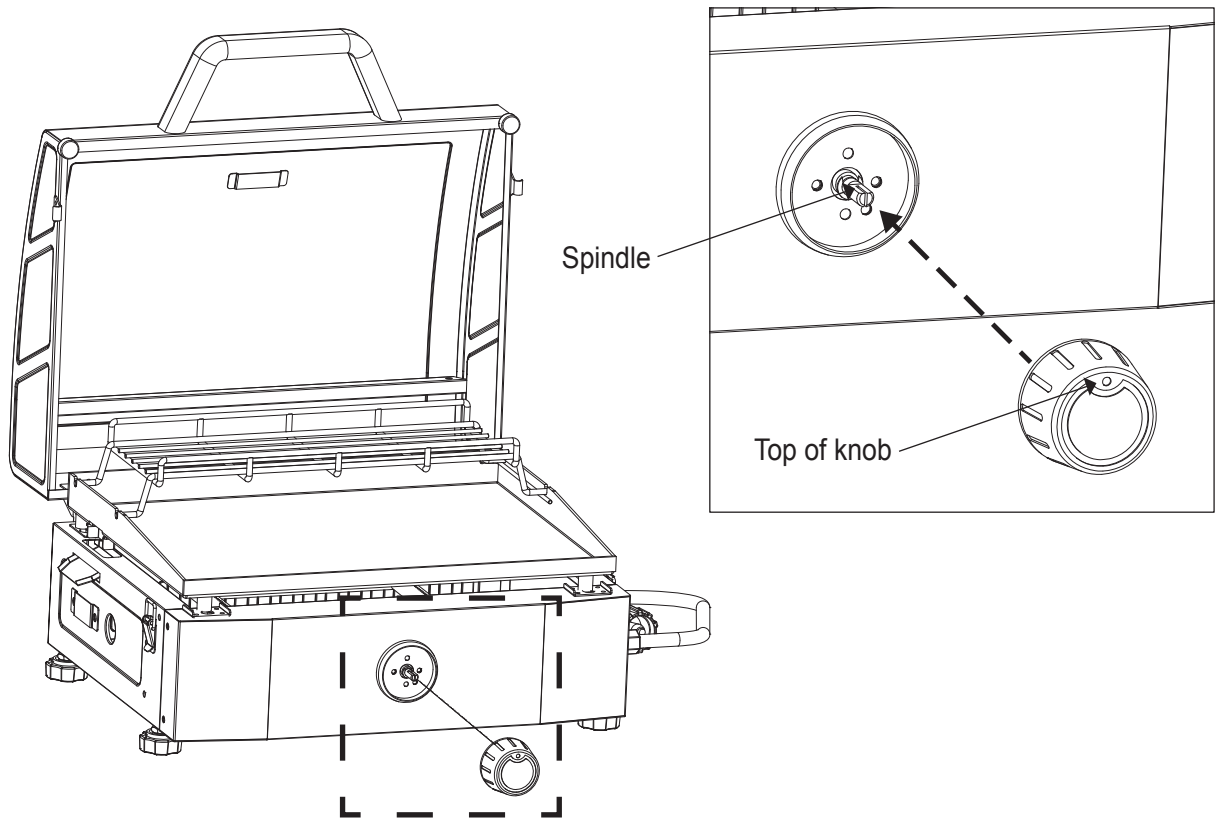
NOTE: To avoid damage to rack or hood, **ALWAYS REMOVE** rack from hood storage position before lighting, or when cooking.

ASSEMBLY INSTRUCTIONS

STEP 7

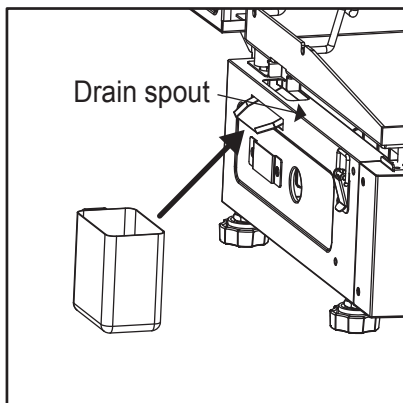
Attach Burner Control Knob (5) to the front of the firebox.

Make sure top of knob and flat part of spindle are facing up, and push knob firmly all the way onto the spindle.

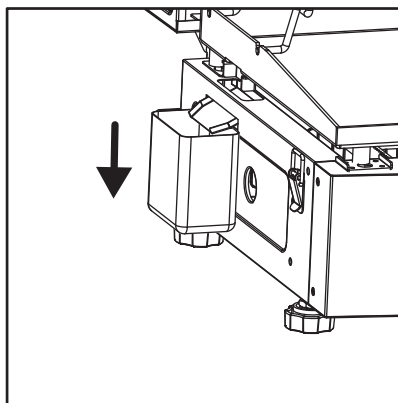


STEP 8

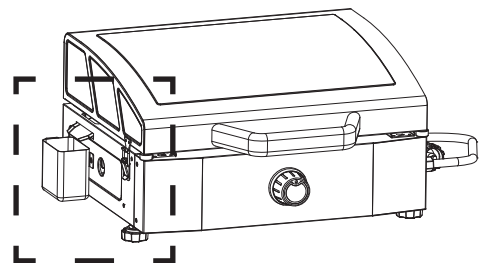
Install Fat Cup (4) onto side of firebox.



a) Hold fat cup upright and place top edge under drain spout.



b) Hold fat cup flat against side of firebox and lower it down so that clip engages with holder on side of firebox.

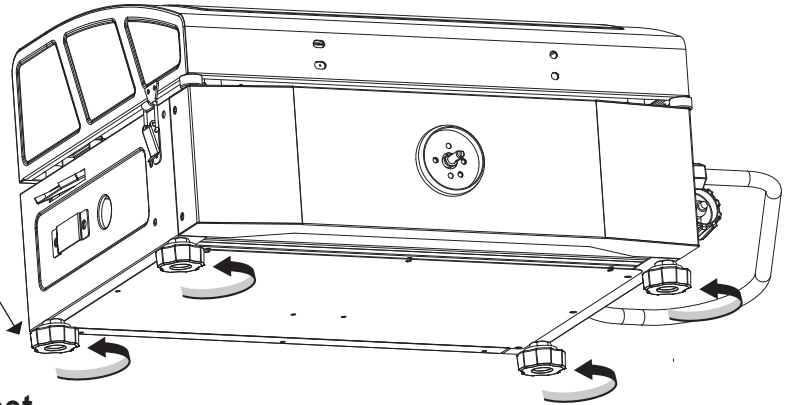


SETTING UP AND USING YOUR GRIDDLE

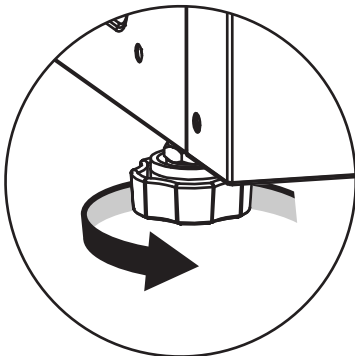
Adjusting the leveling feet

Before you start, choose a firm, level surface for your griddle and ensure all required distances from walls and overhangs are observed (**see pages 3 and 5**). If installing in a cavity or recessed surround, the cavity or recess must be sized accordingly and constructed with non-combustible materials (**see page 7**).

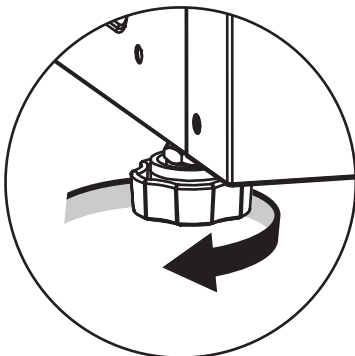
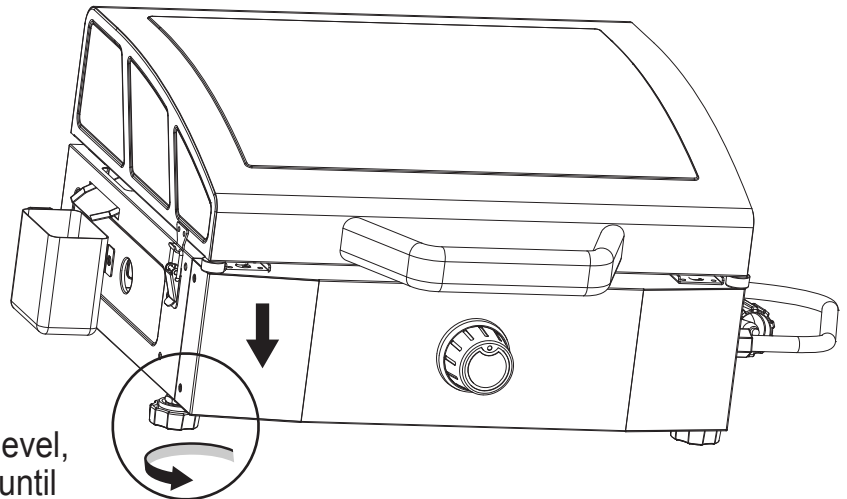
- a) Extend each foot by rotating at least 3 or 4 full turns



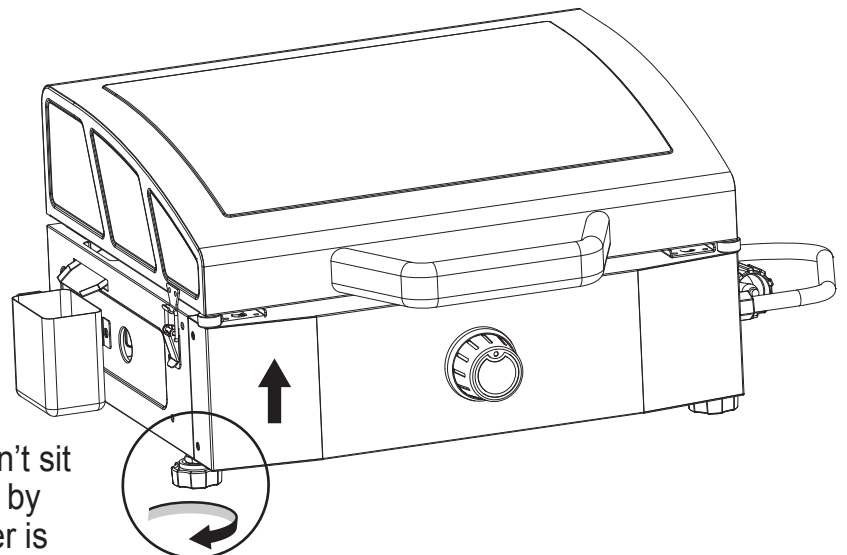
- b) Place griddle on surface and adjust feet as shown below. **Continue adjusting feet until griddle is level and sits solidly on the surface:**



If any corner is too high or not level, adjust foot by turning to the right until each corner is level and sits solidly on the surface.



If any corner is too low or doesn't sit solidly on the surface, adjust foot by turning to the left until each corner is level and sits solidly on the surface.



SETTING UP AND USING YOUR GRIDDLE

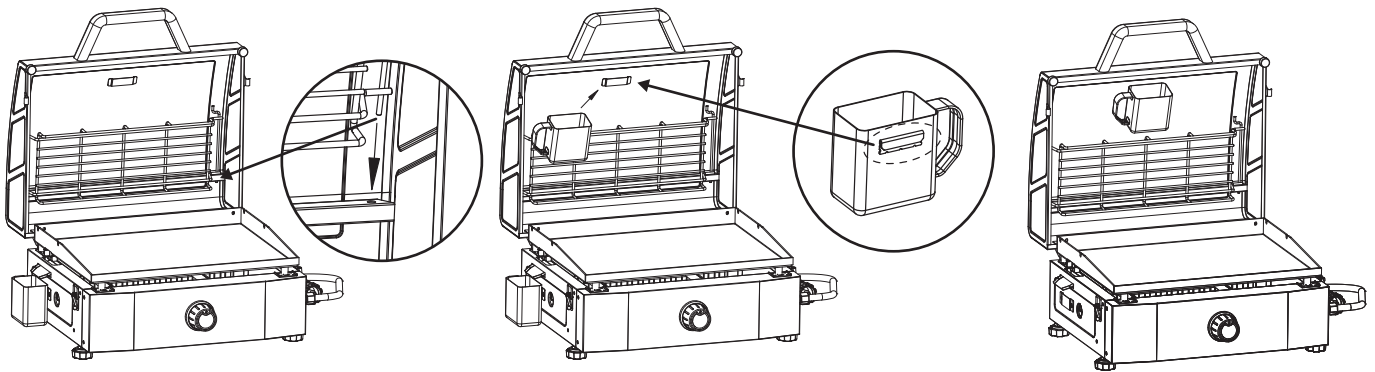
Portability features

Your griddle is designed for ease of portability. The fat cup and warming rack can be stowed inside the hood and there are hood latches to ensure the hood remains firmly closed. The hood handle also doubles as a carry handle.

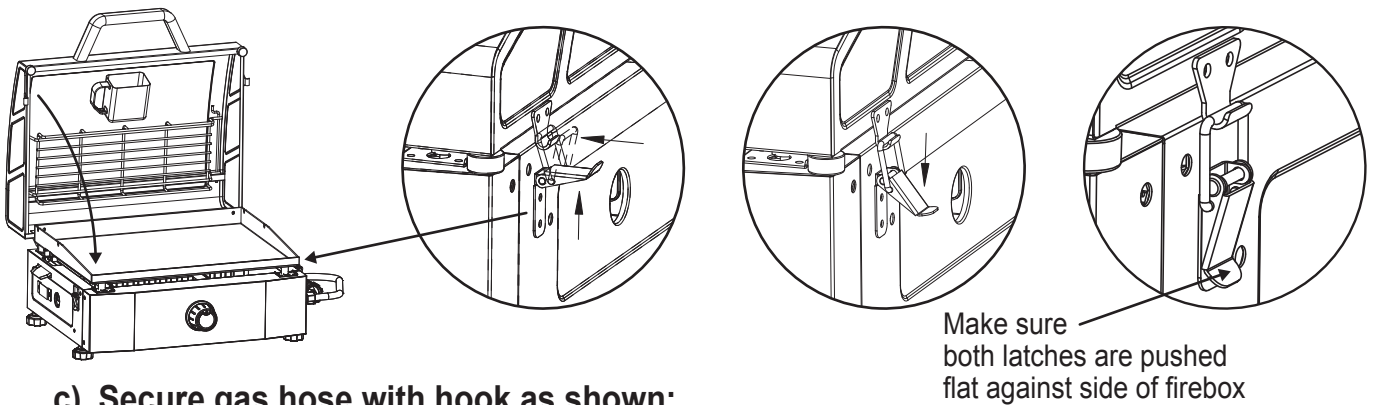
To prepare your griddle for transport, follow the steps below:

Before you pack up the griddle for transport, ensure all parts are cool to the touch, that the fat cup has been drained and wiped clean, and that griddle surface and warming rack have been wiped clean of any oils and cooking residues.

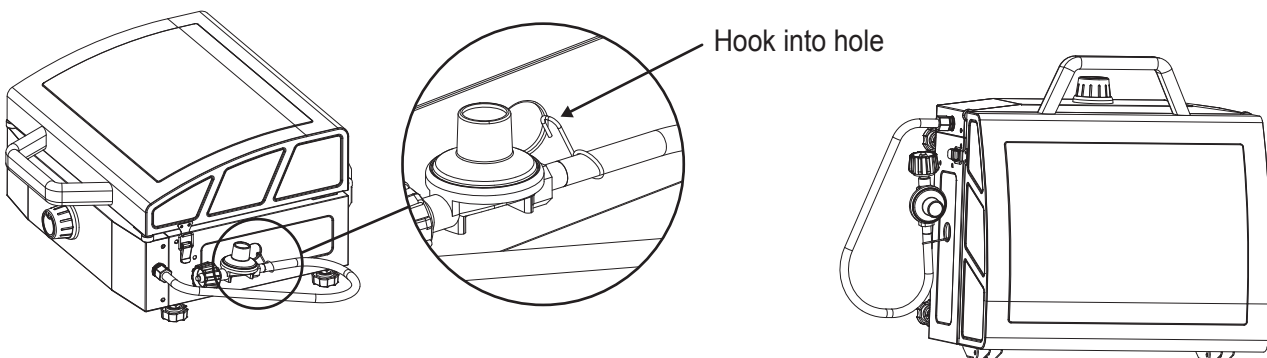
a) Secure warming rack (see page 14) and fat cup inside hood as shown:



b) Close hood and secure latches on both sides of hood as shown:



c) Secure gas hose with hook as shown:



Once these steps are completed the griddle can be carried safely by the handle.
DO NOT attempt to carry griddle by the handle until you have completed all steps shown above.

SETTING UP AND USING YOUR GRIDDLE

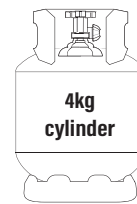
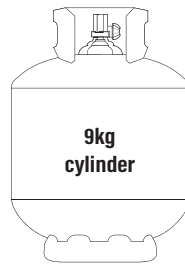
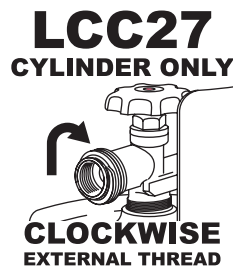
Connecting and disconnecting the gas cylinder

GAS REGULATOR AND TYPE

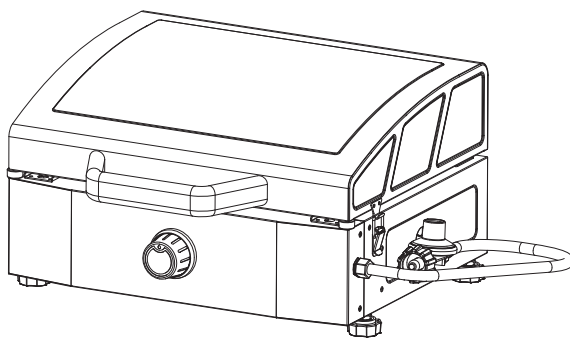
- If you are using Natural Gas or connecting to a reticulated supply, refer to details at the start of this manual under “Checking the gas type and supply” (Page 8).
- If you are using a portable LPG gas cylinder, this barbeque shall only be used with propane from cylinders complying with AS2469 and 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 the correct regulator for this appliance. It is recommended to inspect the hose before each use and to replace the hose and regulator every 2-3 years.
- DO not attempt to connect gas to a barbeque that is not secure in a frame or cart.

SECURING THE GAS CYLINDER

- If you are using a portable ULPG gas cylinder, you will need a standard barbeque ULPG cylinder with external valve threads (LCC27 cylinder connection).



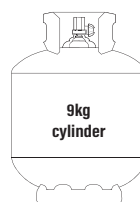
- Ensure barbeque is securely in place on a firm, level surface (**see page 2**), and that the leveling feet have been adjusted (**see page 16**) before attempting to connect the gas cylinder.



Ensure the barbeque is securely in place on a firm, level surface (see page 2), and that the leveling feet have been adjusted (see page 16)

BEFORE ATTEMPTING TO CONNECT THE GAS CYLINDER

Ensure you have a gas cylinder with a maximum capacity of 9kg and a minimum capacity of 4kg



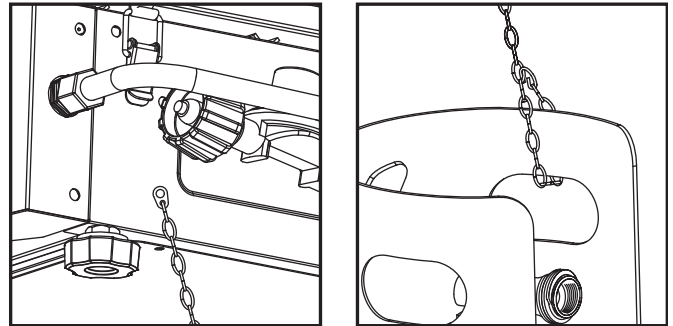
SETTING UP AND USING YOUR GRIDDLE

Connecting and disconnecting the gas cylinder (continued)

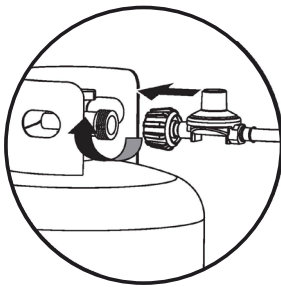
SECURING THE GAS CYLINDER (tabletop, recess or cavity installation)

- 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.

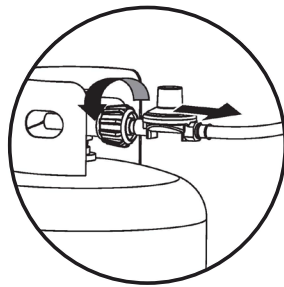
TO ATTACH SAFETY CHAIN: Hook one end of chain into hook on right side of firebox, then loop other end of chain through any opening in the gas cylinder collar and hook free end back onto the chain.



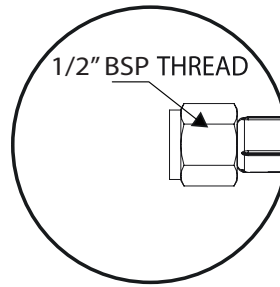
CONNECTING THE GAS CYLINDER



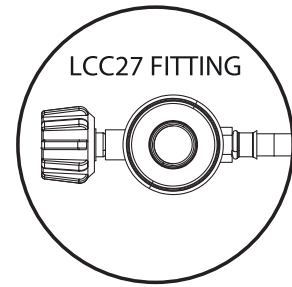
A. To connect cylinder, screw end of hose tightly onto cylinder in a clockwise direction.



B. To disconnect cylinder, turn end of hose in an anticlockwise direction



GAS HOSE
Manifold connection
(factory fitted to barbeque)



GAS HOSE
Regulator connection
(to ULPG cylinder)

- DO not attempt to connect gas to a barbeque that is not secure in a frame or cart, or not resting solidly on a stable surface. See page 2 for surface suitability requirements.
- Before connecting the cylinder, remove any debris in or around the head of the gas cylinder, regulator valve, burner heads and burner ports. Use a brush to clean burner ports if necessary. Ensure there are no naked flames in close proximity when connecting cylinder.
- Ensure barbeque is correctly assembled before attempting to connect the gas cylinder. Position and keep gas hose away from cooking fats and grease that may drip, and away from surfaces and parts that may become hot.
- 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.
- For storage and cylinder exchange, disconnect the cylinder only. Do not disconnect the hose from the barbeque. When disconnecting cylinder, ensure control knobs are 'OFF'.
- Ensure gas cylinder is inspected and tested regularly (the inspection due date can be found on the cylinder collar).
- **Should there be any concern in making the correct regulator connection please contact the customer service number listed in this user guide (see page 33).**

OPERATING INSTRUCTIONS

Checking the burner connections

1. **SEE FIGURE 1** at right (You will need to look under the barbecue firebox to see these parts).
2. Make sure the regulator hose is securely fastened to the cylinder and to the manifold (under the firebox).
3. Visually check the connection between the burner/venturi tubes and the valve orifices. Make sure the burner/venturi tubes are fitted over the valve orifices.

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.

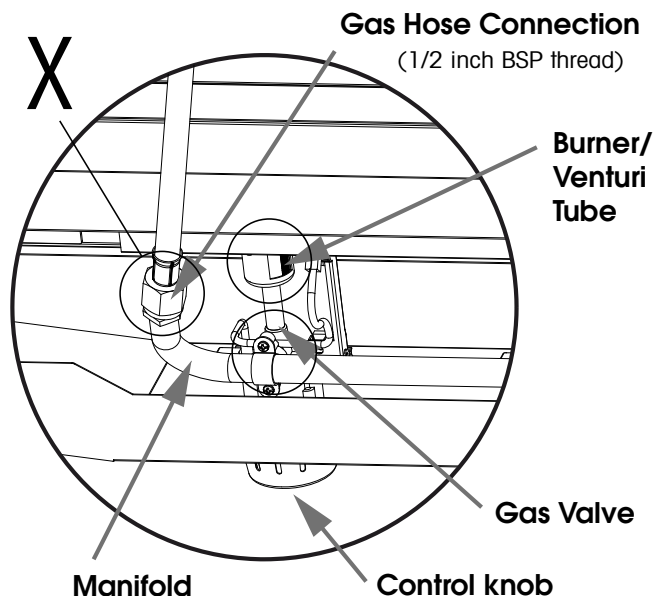


FIGURE 1
VIEW FROM UNDERNEATH FIREBOX
(Hose connection leak test location is marked with an 'X')

Precautionary leak test

NOTE: If you have a wall connection, before conducting this test, ensure the bayonet fitting is connected and the stop valve opened.

1. Make about 60mL of leak detection solution by mixing one part dish washing liquid with three parts water.
1. Make sure control knob is in the '**OFF**' position.
2. Connect ULPG cylinder (see previous page).
3. Turn ULPG cylinder valve to '**OPEN**'.
4. **Use a spoon or spray bottle to apply the solution you made to all locations marked with an 'X' shown in both Figs. 1 and 2.**
5. Also apply the solution to the gas hose or any copper piping, including any joints or bends in the piping.
6. If any bubbles appear, turn ULPG cylinder valve to '**CLOSED**', reconnect any connections you made, and re-test.
7. If you continue to see bubbles after several attempts, turn ULPG cylinder valve to '**CLOSED**' and disconnect ULPG cylinder (see previous page). Contact customer service for assistance. If you have a bayonet connection, remove the hose from the wall fitting and consult your retailer.

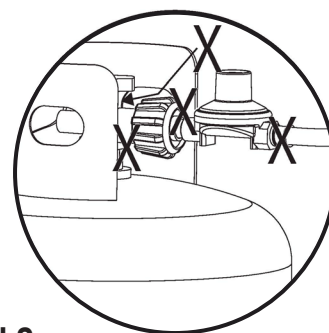


FIGURE 2
(Cylinder connection leak test locations are marked with an 'X')

NEVER use a flame to test for leaks. **DO NOT** use the barbecue until any leaks are resolved. Check again for leaks periodically and whenever a refilled or swapped gas cylinder is fitted.

OPERATING INSTRUCTIONS

Lighting instructions

CAUTION! ⚠️ HOOD MUST REMAIN OPEN WHEN LIGHTING

Make sure all labels (except warning stickers and data labels), packaging and protective films have been removed from the barbeque. Perform a leak test as previously outlined.

1. Check for obstructions of airflow to the burner. Spiders, webs, insects and debris can clog the burner/venturi tube. A clogged burner tube can lead to a fire.
2. Ensure control knob is in the 'OFF' position. Note the 'HI' and 'LO' burner settings (see Fig. 3).
3. If using a portable gas cylinder, make sure the ULPG cylinder is connected correctly and gas hose is not in contact with any surfaces that will become hot (see page 19).
5. Open the gas supply valve on the cylinder.
6. Push in and turn control knob anticlockwise to 'HI'. You will hear an ignition 'click' and the burner should light. If it does not, repeat this step up to three times. If the burner still does not light, turn the control knob to 'OFF', wait 5 minutes and repeat lighting procedure.
7. If the igniter does not light the burner, use a long lit match inserted in the ring of the match holder attached to the back of the barbeque to light the burner (matches are not included). Access the burner by lifting the griddle. Use match holder to position lit match near side of burner. Push burner control knob in and turn it to 'HI' and burner should light immediately.
8. If you are unable to light the barbeque, see Troubleshooting Guide (page 30) or contact Customer Care (see page 33).

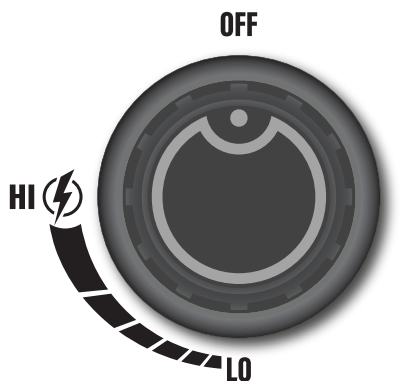


FIGURE 3
Control knob:
'HI', 'LO' and 'OFF' settings

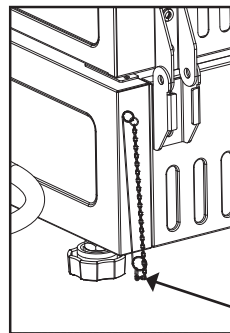
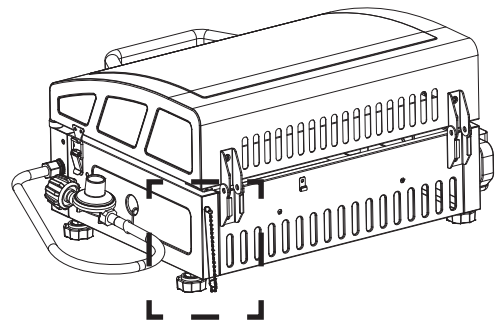


FIGURE 3
Match holder
(for manual lighting)



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.

IF YOU SMELL GAS

DANGER! ⚠️ DO NOT ATTEMPT TO OPERATE THE BARBEQUE UNTIL THE CAUSE OF THE GAS SMELL HAS BEEN IDENTIFIED AND ELIMINATED.

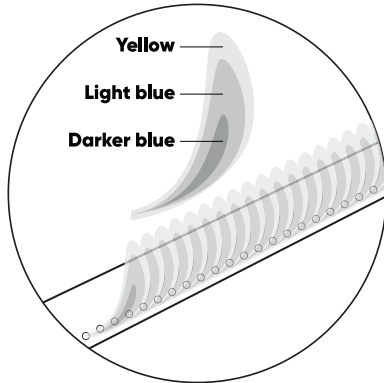
- Immediately isolate the gas supply by turning the gas off at the gas cylinder.
- Extinguish all naked flames.
- Open the hood.
- Ensure that the immediate area is well ventilated to remove any excess gas.
- Check for leaks as described on page 20 under OPERATING INSTRUCTIONS: 'PRECAUTIONARY LEAK TEST'.

If the gas smell continues, do not use. Disconnect gas supply immediately and call customer service.

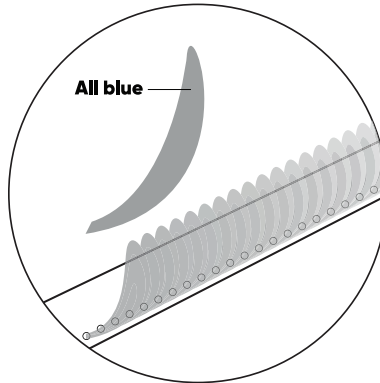
OPERATING INSTRUCTIONS

Lighting instructions (continued)

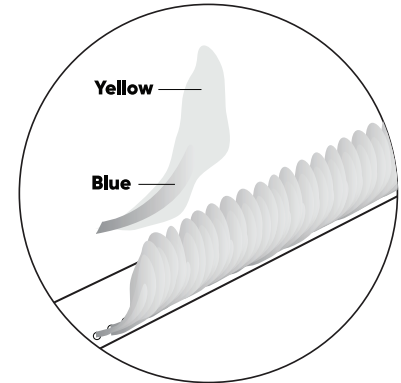
After lighting, observe the burner flame. Make sure all burner ports are lit and flame height and appearance matches correct flame appearance below:



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



B. Incorrect - all blue flame and noisy operation (e.g. popping) indicates that 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

Burner can be adjusted between 'HI' and 'LO' settings by turning the burner control knob between those two settings. To turn burner off, return knob to 'OFF' position.

Special note: "Blowback" is a situation where the flame burns inside the burner, towards the front. It can be recognised by a sharp roaring sound coming from the burner. It 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 BURNER IS TURNED TO 'HIGH', HOOD MUST REMAIN OPEN (except for 5 minute maximum initial preheat time).

TURNING BARBEQUE OFF

When you've finished cooking, leave the burner control on 'HI' for a maximum of 5 minutes to burn off excess grease from the griddle. To turn the barbeque off, it is best to 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 go back immediately and turn the burner control to 'OFF'. It is okay to leave the cylinder connected to your barbeque while it's not in use, but it is much safer to turn the gas cylinder valve to 'OFF' when it is not in use.

If your barbeque is connected to Natural Gas or piped LPG, you can simply turn the burner control to 'OFF'. If you have a hose connection with a shut off valve, it is much safer to turn the gas supply to 'OFF' when the barbeque is not in use.

Note carefully: Failure to follow these shutdown procedures correctly can lead to a hazardous condition.

OPERATING INSTRUCTIONS

First time use, rust prevention and seasoning the griddle

FIRST TIME USE - GRIDDLE BURN-OFF

Before cooking food on your griddle for the first time, it is important to complete a burn-off. Light the griddle, set the burner to 'HI' and run for a minimum of 15 minutes to heat the entire griddle. **Hood must remain open** during burn-off. See '**Lighting Instructions**' on pages 21 and 22.

SEASONING THE GRIDDLE AND RUST PREVENTION

Seasoning your griddle hotplate will stop food sticking to the steel surface. More importantly, keeping the hotplate well-seasoned will help avoid rust so your hotplate will perform at its best for many years to come. Once fully seasoned, the cooking surface should be a very dark colour all over.

NOTE: Depending on how it has been stored and handled, your griddle may show some minor surface rust - even when quite new. If you do notice any rust, remove it with a barbeque stone or steel wool, then follow steps 4-8 below to re-season the griddle.

SEASONING PROCESS

(avoid seasoning during rainy or wet conditions, or where griddle may become wet)

CAUTION! ⚠ Use heat resistant gloves when handling hot equipment.

1. You will need a metal scraper or spatula; cooking oil (vegetable or canola oil); and paper towel.
2. If doing a first burn-off, turn burner to 'OFF' and allow griddle to cool to the touch.
3. If there is any rust remove it with a barbeque stone or steel wool. Use a metal scraper or spatula to remove any debris from the cooking surface. Wash with water and detergent, and dry.
4. Pour about 2 tablespoons (30ml) of cooking oil onto the cooking surface. Only use oils with a high smoke point such as canola or vegetable oil. Do not use olive oil. Remove any excess oil with paper towel.
5. Light the barbeque (see '**Lighting Instructions**' on pages 21 and 22) and set burner to 'HI'. **NOTE: Hood must remain open during the seasoning process.**
6. Leave burner on 'HI' for 15 minutes. You should see some smoke as the oil burns, and begins blackening in some patches.
7. After 15 minutes, turn burner 'OFF' and allow the griddle to cool for about 10 minutes.
8. Repeat steps 4-7 above three more times to fully season and darken the cooking surface.

AFTER EACH USE (see page 27)

IF NOT USING FOR AN EXTENDED PERIOD

(e.g. during winter, or if placing in clubroom storage during off-season)

Fully re-season as above, then with fat cup in position on side of firebox (see page 15), apply cooking oil generously over cooking surface. Cover oiled surface with newspaper or paper towel to prevent oil evaporation.

CAUTION! ⚠ DO NOT use corn oil when seasoning this barbeque as it contains sugar, which can caramelize and burn onto the surface of the grill.

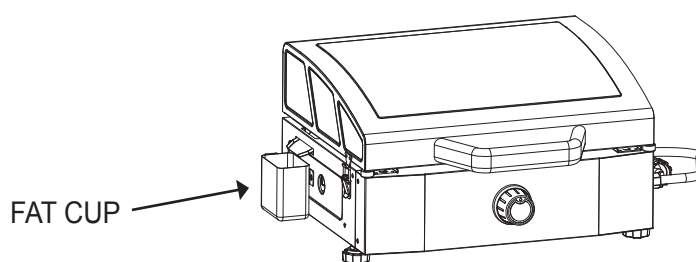
OPERATING INSTRUCTIONS

Tips and techniques

When cooking, follow the below helpful tips and techniques to make the most of your cook:

GREASE MANAGEMENT SYSTEM

The griddle has a drain hole located on the left side. Scrape excess grease or oil toward the drain hole. Excess grease drains into a fat cup located on the side of the barbecue. Empty the fat cup after each cook. Ensure you use gloves or allow the barbecue to cool before emptying.



FOOD SAFETY

Do not mix cooked food with raw food or marinades. Use different trays and utensils for cooked meat and raw meat when carrying food to and from the grill. This will prevent cross-contamination. Each marinade or sauce should have its own container and utensil. Keep hot foods hot (above 60°C / 140°F), and keep cold foods cold (below 3°C / 37°F). Cooked foods should not be left out in room or ambient temperatures for more than an hour. Always refrigerate unconsumed hot foods within two hours of cooking. A marinade should never be saved to use at a later time. If you are going to use it to serve with your meat, be sure to bring it to a boil before serving. Defrost and marinate meats by refrigeration. Do not thaw meat at room temperature or on a counter top. Bacteria can grow and multiply rapidly in warm, moist foods. Wash hands thoroughly with hot, soapy water before starting any meal preparation and after handling fresh meat, fish and poultry.

COOKING PREPARATION

Be prepared. Have fuel, accessories, utensils, and all ingredients you need at the grill before you start cooking. Before lighting the grill, read the entire recipe from start to finish to plan the timing and steps of your cook. A non-slip barbecue floor mat is very useful and protects your deck, patio, or other surface from spills caused by food handling accidents and cooking spatter.

GRILLING TIPS AND TECHNIQUES

Always use a meat thermometer to determine the internal temperature of the foods you are cooking. It's a good idea to put cooked food onto a heated platter, keeping the food warm. Red meats, such as steak and roasts, benefit from resting for several minutes before serving. Resting allows the juices that were driven to the surface by heat to ease back to the center of the meat, adding more flavor. Rest meat by covering lightly (not wrapping) with aluminium foil. Sugar-based sauces are best applied near the end of cooking to prevent burning and flare-ups. Use a set of long-handled tongs for turning meats, and a spatula for turning burgers and fish. Using a piercing utensil, such as a fork, will prick the meat and allow the juices to escape.

CONVERSION FROM LPG TO NATURAL GAS (NG)

Conversion can only be performed by an authorised person.
Installation can only be performed by a licensed gas fitter.

Follow these conversion instructions. NG injector is factory fitted behind the removable LP injector.

WHAT YOU NEED:

- Suitable governor, hoses and fittings (supplied separately)
- NATURAL GAS label (included with this instruction manual)
- Injector socket spanners (not supplied)
- One small flat head screwdriver (not supplied)
- Two adjustable spanners (not supplied)
- Leak and pressure check equipment (not supplied)

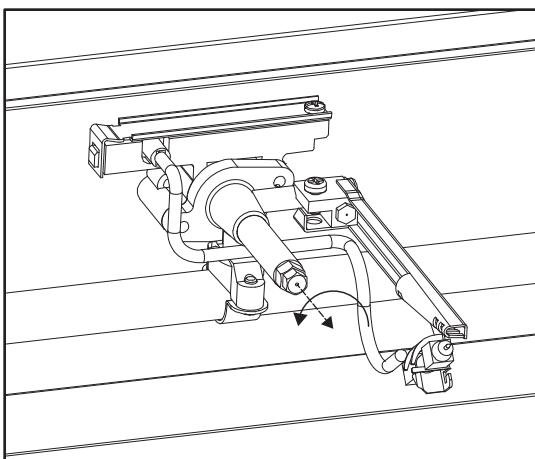
CONVERSION STEPS:

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 “R” 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.

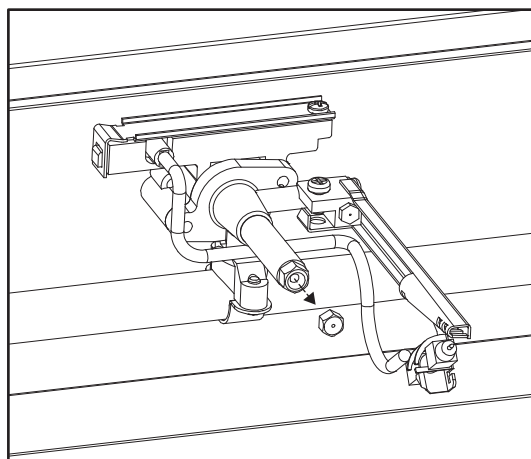
After removing the LPG injector, re-tighten the natural gas injector (if necessary).

FIGURE 1



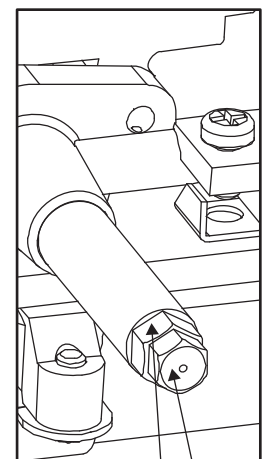
Remove LPG injector from 2-step injector
(diagram shows burner removed)

FIGURE 2



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

FIGURE 3



Natural gas injector
(behind LPG injector)
LPG injector

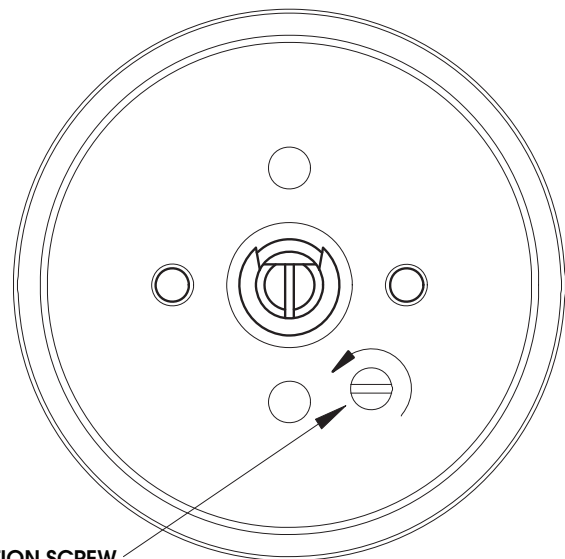
CONVERSION FROM LPG TO NATURAL GAS (NG)

Conversion steps (continued)

4. Reinstall the burner **making sure that the burner is properly engaged onto the valve.**
5. a) Remove the burner control knob by pulling the knob straight out from the fascia.
b) 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.
c) Replace the burner control knob by pushing it all the way back onto the valve spindle.

FIGURE 4

**Remove control knob from fascia
and turn valve regulation screw fully
anticlockwise until the limit/stop is reached**
(diagram shows control knob removed)



VALVE REGULATION SCREW
For natural gas installation turn screw fully anticlockwise until limit/stop is reached

6. Using two spanners, remove the LPG hose and regulator assembly, and attach the NG gas connection. Note that the manifold connections are 1/2" BSP fittings. If your gasfitter is connecting directly to the gas supply with appropriate fittings not using a bayonet, then a NG Regulator (RCV250Q) must be fitted to the appliance. For bayonet connections, use separately supplied NGCK250VJQ NG hose which includes an NG governor.
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. Ensure the owner / users are aware of the new gas type and how to operate the appliance. Check the installation meets AS5601 and issue a compliance certificate to the owner.

CONVERSION CAN ONLY BE PERFORMED BY AN AUTHORISED PERSON.

INSTALLATION CAN ONLY BE PERFORMED BY A LICENSED GAS FITTER.

A COMPLIANCE CERTIFICATE MUST BE ISSUED AFTER INSTALLATION.

CARE AND MAINTENANCE

Cleaning your barbeque after each cook

Your barbeque will look better and last longer if you keep it clean. Follow these simple steps.

1. When you've finished cooking, leave the burner control on '**HI**' for a maximum of 5 minutes to burn off excess grease from the griddle. Hood must remain open when burner is turned to '**HI**'. When finished, turn burner to '**OFF**' and gas cylinder valve or gas supply valve to '**OFF**'.
2. While the cooking surfaces are still warm, wearing appropriate heat resistant gloves, use a metal scraper or spatula to scrape any particles of food or grease remaining on the griddle into the fat cup.
3. Remove any more stubborn accumulations of food or cooking residue with a barbeque stone or steel wool. Wear protective gloves as surfaces and grease may be hot.
4. Once it has cooled, remove the griddle and use warm soapy water to clean inside the barbeque (if required). Avoid getting water into the burner ports.
5. Wipe the inside of the hood, the handle, warming rack, knobs, fascia and side shelves with paper towel to remove any build-up of grease and cooking fats. Use a mild detergent if necessary. Wipe dry all surfaces to remove any excess water and prevent rusting.
6. Close the hood, then remove the fat cup and empty it. Fat cup must be emptied after each use or accumulations of grease could catch fire. Wipe or rinse the fat cup and make sure it is thoroughly dried before replacing it back in position.
7. Best practice is to re-season the griddle after each use. See page 23.

NOTE: Abrasive cleaners and oven cleaners will damage this product.

USE ONLY MILD DETERGENTS SUCH AS DISHWASHING LIQUID TO CLEAN THIS PRODUCT. NEVER clean any part of the barbeque in a self-cleaning (pyrolytic) oven.

Other non-cooking surfaces

When necessary, wash other non-cooking surfaces with hot water and detergent, then rinse and dry. As surfaces age, a light coating of vegetable or flaxseed oil will restore lustre and help to slow deterioration caused by the elements. We suggest using a ventilated barbeque cover to extend the life of the finish. Check suitability with the supplier before using any harsh cleansers.

Always test unknown cleansers or detergents on a small, unexposed section before use.

Caring for stainless steel

Even though stainless steel is remarkably resistant to tarnish and rust relative to ordinary steels, it still needs proper care to avoid corrosion. Corrosion of stainless steel is not warranted as it is dependent on the care and maintenance of the product. If your barbeque is positioned in a more corrosive environment (e.g. near sea air), it will need more attention to care and maintenance to avoid corrosion. We recommend the following: (see over)

CARE AND MAINTENANCE

Caring for stainless steel (continued)

- After use, clean the stainless steel surfaces with fresh water and a soft cloth. This quick and simple task will make a big difference.
- Where light cleaning is needed, a commercially available stainless steel cleaner with a soft cloth should be used.
- To repair minor tea staining or pitting, you can use a light, non-metallic scour pad. It is important that you rub gently directly in line with the natural grain of the stainless steel surface to avoid leaving visible scratch marks. Do not use scouring pads on printed fascia markings.
- Use 3M stainless steel cleaner available for your local Barbeques Galore store to polish and protect all stainless steel surfaces. Follow the manufacturer's instructions on the can. Do not use while the barbeque is on or still hot! This cleaning spray will provide a temporary protective film on the stainless steel.
- Between uses, it is a good idea to leave the barbeque covered to prevent dust and airborne salts settling on the stainless steel surfaces. If left for too long, these particles can act as rust centres. Use a ventilated cover, or place a couple of sponges between the cover and the barbeque to promote ventilation and reduce condensation.
- With a small amount of care, your investment in quality stainless steel will keep its beautiful finish as well as its value for a long time to come.

Burner and ignition port

Occasionally the burner holes may get clogged with grease and food particles. Leaving the burner on 'HI' for a maximum of 5 minutes with the hood open after you've finished cooking will burn off most of this. However, you should check the burner periodically for any sort of blockage. In particular, you should ensure that the aeration vents are free of insect nests and spider webs. To clean the burner, turn the burner to 'OFF' and disconnect the barbeque from the gas supply. Let the burner cool down, then remove and inspect it. If any of the holes are clogged, gently tap the burner onto a hard surface to remove residue. Use a wire brush to unclog the holes. Then very lightly coat the burner with vegetable oil for ongoing protection.

Occasionally the ignition port can become blocked by grease or insect webs. Clean with a cotton bud or similar. If the flame thrower injector hole itself is blocked, clean with a very fine wire. Check the flame thrower arm is properly aligned and the spark probe support claw is not blocking gas flow.

Cleaning schedule (normal use)

ITEM	CLEANING FREQUENCY	CLEANING METHOD
Griddle plate	a) After each use b) Between uses	a) Burn off excess, scrub with pad and soapy water, season/finish with vegetable/flaxseed oil b) Fully re-season when not planning to use for a few weeks (see page 23).
Hood, fascia, warming racks	After each use	Wash/wipe with cloth/pad and mild detergent. Avoid abrasive cleaners. Dry thoroughly.
Grease cup	After each use	Empty, wash/wipe with cloth/pad and mild detergent. Dry thoroughly.
Stainless steel	As needed; more frequently in coastal areas	Damp cloth after each use. Stainless steel cleaner/nylon pad monthly. Cover between uses.
Burner and ignition port	Every 5-6 uses, or as required	rush holes/openings with wire brush, clear holes with wire/cotton buds. Light oil coating.

CARE AND MAINTENANCE

Storing the barbeque

Your barbeque is designed to be used outdoors. However, just like a car, you will prolong the life of this appliance if you store it out of direct exposure to the elements when not in use.

This can be done in many ways as listed below. Always turn the gas supply to '**OFF**' and turn the barbeque control valve to '**OFF**' when the unit is not in use.

- Use a waterproof cover. These are available from most barbeque retailers. Use a ventilated cover, or add a couple of sponges between the cover and the barbeque to promote ventilation and reduce condensation.
- Keep the barbeque in a covered location. If you are storing it in a covered area (e.g. a shed or a garage) then disconnect and keep the cylinder outdoors and away from any other cylinders or any cars, boats, motorcycles or any other vehicles or equipment with combustion engines.
- If you don't intend to use the barbeque for a few months, lightly spray all surfaces with canola oil. This will help protect against corrosion.

Servicing and general maintenance

Remember to turn off and disconnect the gas before any maintenance is carried out.

- If your barbeque uses a flexible hose to connect to the gas, check the hose assembly at least once a year. If it appears worn or cracked, have it replaced.
- We recommend having your barbeque checked by an authorised service agent every 5 years. This is to ensure there are no leaks and that all components are still functioning correctly.
- If you use a portable LPG gas cylinder, you will need to have the cylinder serviced or replaced every ten years. The date of the last service should be stamped on the neck of the bottle.

Replacing the hose: If there are any signs of wear or cracking in the barbeque hose, you need to replace it immediately. Ensure you replace it only with the correct hose and regulator purchased from Barbeque Galore to ensure proper gas connection compatibility.

We recommend replacing the hose and regulator every 2-3 years.

Connect the nut of the hose to the same gas inlet of the barbeque that the old one was connected to. Use two spanners to tighten it properly: one to hold the inlet, and one to turn the hose nut. Do not use sealing tape. The connection is designed to seal properly without it. Always perform a leak test after replacing the gas hose. See Precautionary leak test (page 20).

Replacing the burner: Occasionally you will need to remove the burner for cleaning, adjustment or replacement. If required, only use correct replacement parts available from your local Barbeques Galore store. See Spare Parts (page 31).

To replace the burner, place the open end of the burner over the gas jet at the front of the barbeque. Then, lower the lug on the other end of the barbeque into the locating hole. Lock the burner in place at the back base with a "R" split pin through the lug at the back base of the burner. Check again that the burner is engaged onto the gas jet.

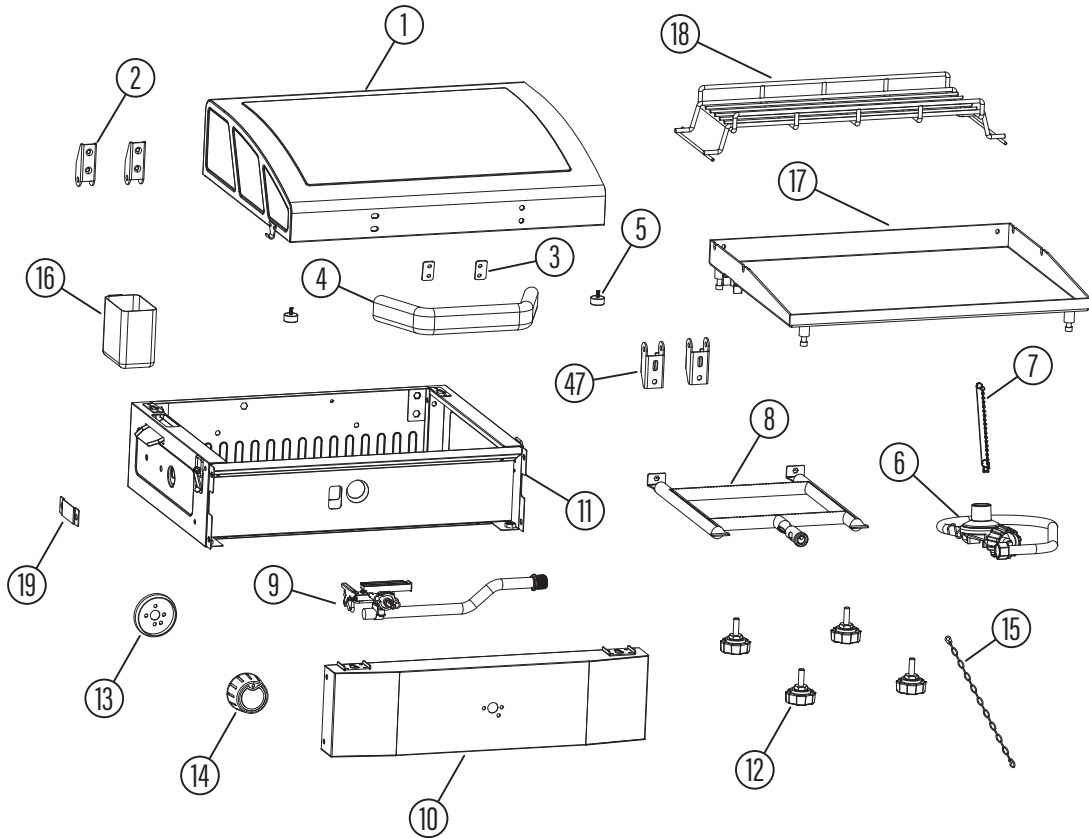
TROUBLESHOOTING GUIDE

Problem	Possible Cause	Prevention/Fix
Burner will not light using igniter	ULPG cylinder valve is closed	Make sure regulator is securely attached to the ULPG cylinder per 'Connecting ULPG Cylinder', then turn gas cylinder valve to 'OPEN'
	ULPG cylinder is low or empty	Exchange or refill ULPG cylinder
	ULPG cylinder is leaking	1. Turn ULPG cylinder valve to 'CLOSED' 2. Wait 5 minutes for gas to clear 3. Check for leaks - see 'Precautionary Leak Test' - page 20
	Ignition electrode(s) covered with cooking residue	Clean electrode with rubbing alcohol
	Electrode and burners are wet	Wipe dry with cloth
	Electrode cracked/broken - sparks at crack	Replacement part(s) may be needed - contact Customer Care - page 33
	Ignition injection port blocked	Clean with a very fine wire
	Wire is shorting (sparking) between igniter and electrode Malfunctioning igniter	Replacement part(s) may be needed - contact Customer Care - page 33 Replacement part(s) may be needed - contact Customer Care - page 33
Burner will not light with match	No gas flow	Check if ULPG cylinder is empty A. If empty, exchange or refill ULPG cylinder B. If ULPG cylinder is empty, refer to 'Sudden drop in gas flow or reduced flame height' (see below)
	ULPG cylinder is low or empty	Exchange, refill or replace ULPG cylinder
	ULPG cylinder/regulator safety connection	1. Turn ULPG cylinder valve to 'CLOSED' 2. Wait 5 minutes for gas to clear 3. Follow 'Precautionary leak test' - page 20
	Coupling nut and regulator not fully connected	Turn the coupling nut about one-half to three-quarters additional turn until solid stop Tighten by hand only - do NOT use tools
	Obstruction of gas flow	1. Clear burner/venturi tube 2. Check for bent or kinked hose
	Disengagement of burner to valve	Re-engage burner and valve - see 'Care and maintenance' - pages 28-29
	Spider webs or insect in venturi tube	Clean burner/venturi tube - see 'Care and maintenance' - pages 28-29
	Burner ports clogged or blocked	Clean burner ports - see 'Care and maintenance' - pages 28-29
Sudden drop in gas flow or reduced flame height	Out of gas	Exchange or refill ULPG cylinder
	Leak prevention device may have been activated	1. Turn control knob(s) to 'OFF' 2. Wait 30 seconds and light barbeque 3. If flames are still too low, reset the overfilling prevention device: a. Turn control knob(s) to 'OFF' b. Turn ULPG cylinder valve to 'CLOSED' c. Disconnect regulator d. Turn control knobs to 'HI' e. Wait 1 minute f. Turn control knobs to 'OFF' g. Reconnect regulator and leak check connections, being careful not to fully open valve h. Light barbeque per 'Lighting' - pages 21-22
Sudden drop in gas flow or reduced flame height	Burner ports are clogged or blocked	Clean burner ports - see 'Care and maintenance' - pages 28-29
Flame is yellow or orange (can also be caused by high salt content in air)	New burner may have residual manufacturing oils	Burn barbeque for 15 minutes on HIGH with the hood open
	Spider webs or insect nest in venturi tubes	Clean venturi tubes - see 'Care and maintenance' - pages 28-29
	Food residue, grease, etc. on burners	Clean burner tubes - see 'Care and maintenance' - pages 28-29
	Poor alignment of valve to burner/venturi tube	Ensure burner/venturi tube is properly engaged with valve - pages 28-29
Flame goes out	High or gusting winds	Do not use barbeque in high wind, or protect from high wind
	Gas cylinder is low	Exchange or refill ULPG cylinder
	Leak prevention device may have been activated	Refer to 'Sudden drop in gas flow or reduced flame height' - above
Flare-up	Grease buildup	Remove and clean barbeque parts per 'Care and maintenance' - pages 27-28
	Excess fat in meat	rim fat from meat before cooking
	Excessive cooking temperature	Adjust to lower cooking temperature
Flashback fire in burner tube(s)	Burners and/or burners/venturi tubes are blocked	Adjust to lower cooking temperature
Barbeque Surface	Barbeque has started to rust	With use the barbeque surface will rust. This is normal. Follow the 'Seasoning the griddle plate' instructions - page 23
	Barbeque surface looks dull	The cooking surface has become too hot and is no longer seasoned. Follow the 'Seasoning the griddle plate' instructions - page 23

For assistance, please call customer service - Tel. 1300 139 867 (AUS) or 0800 449 422 (NZ), or email: CSR1@bbqgalore.com.au

SPARE PARTS DIAGRAM AND PART CODES

Tel. 1300 139 867 (AUS) or 0800 449 422 (NZ), or email: CSR1@bbqgalore.com.au

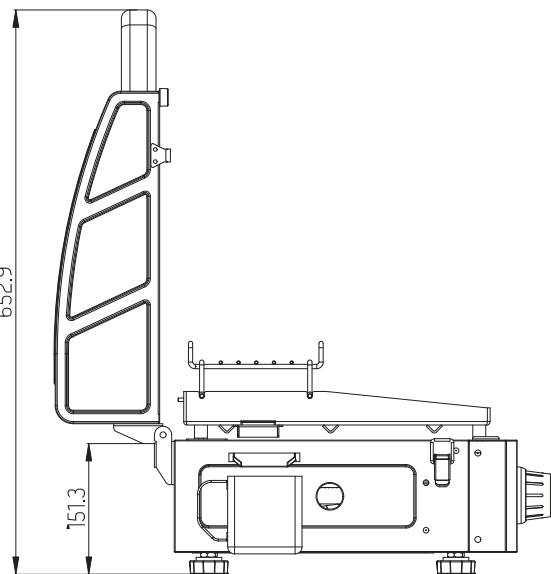
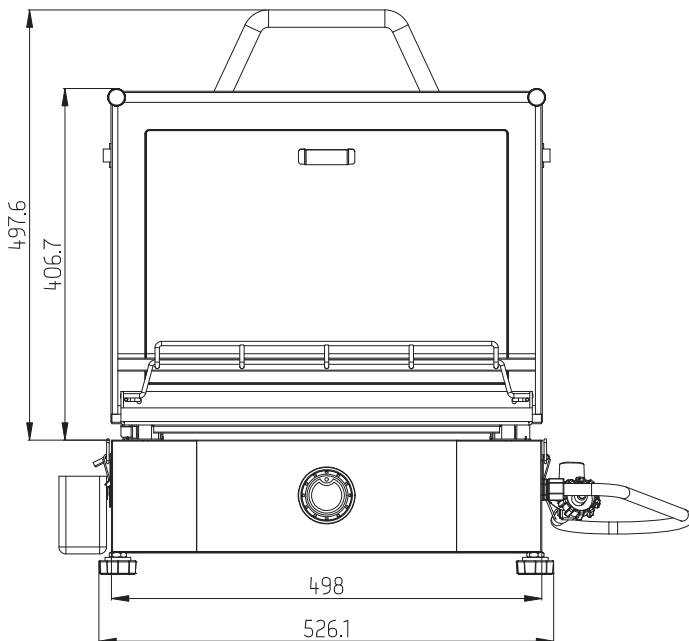
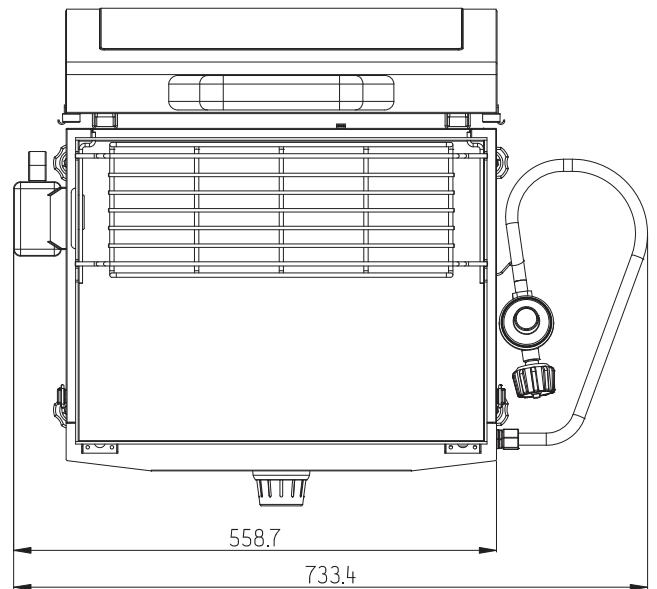
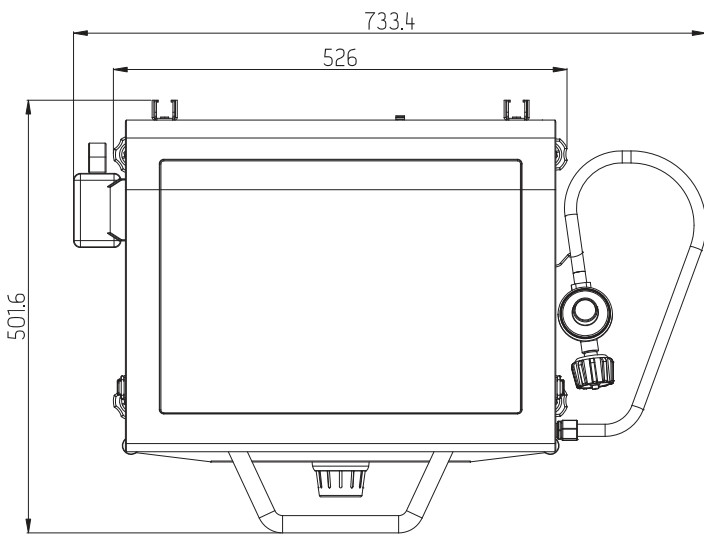
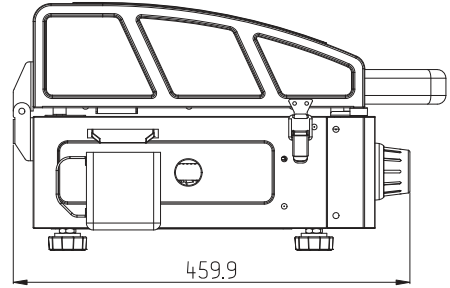
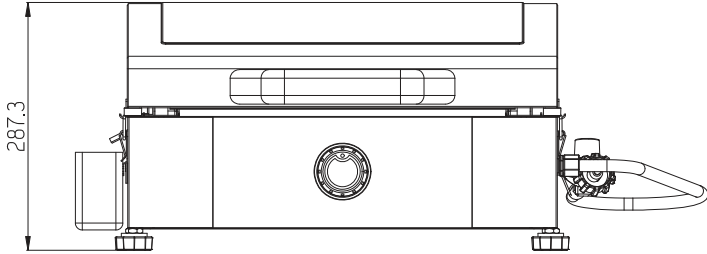


Beefmaster 1 Burner Griddle G1BEEFTG Spare Part List

NO.	Part Name	GLG Code	NO.	Part Name	GLG Code
1/5	1B Lid with pad	HHBFG-1LID	12	1B Foot pack	HHBFG-1FOOT
2/47	Hood hinge + hardware	HHBFG-HINGEPACK	13	Knob seat	HHBFG-KNOBS
3/4	1B Lid hndle+isolation washer	HHBFG-1HDL	14	Knob	HHBFG-KNOB
5	Hood cushion pad	HHBFG-HOODPAD	15	Chain	HHBFG-CHAIN
6	1B Hose and regulator	HHBFG-1HOSER	16	1B Oil cup	HHBFG-1OCP
7	Match holder	HHBFG-IGNROD	17	1B Griddle plate	HHBFG-1GRDL
8	1B Burner + mounting	HHBFG-1BNR	18	1B Warming rack	HHBFG-1WR
9	1B Manifold assembly	HHBFG-1MNFLD	19	1B Oil cup hook	HHBFG-1OCPHK
9	1B Valve	HHBFG-1VALVE	-	1B Hardware pack	HHBFG-1BP
10	1B Control panel	HHBFG-1CTRLP	-	1B LP injector pack	LPCJBEEF1G
11	1B Firebox	HHBFG-1FBOX			


SPECIFICATIONS

Drawings and dimensions (all dimensions shown in millimetres)



SPECIFICATIONS

Compliance and data plate

 <p>DO NOT REMOVE</p> <p>AUSTRALIA AND NEW ZEALAND GAS SAFETY CERTIFICATION</p> <p>GasMark IAPMO</p>	BARBEQUES GALORE PTY LTD		Serial Number	
	Rating Label			
	Model	-	BG2258A1	
	GLG Code	-	G1BEEFTG	
	Gas Type	-	UNIVERSAL LPG	NATURAL GAS
	Burners	-	1	1
	Burner Injector Size	-	1.08mm	1.82mm
	Burner Gas Consumption	-	15 MJ/hr	16.5 MJ/hr
	Burner Gas Pressure	-	2.75 kPa	1.00 kPa
	Total Gas Consumption	-	15 MJ/hr	16.5 MJ/hr

Warning: For Storage and Cylinder exchange, disconnect hose at the cylinder only, do not disconnect hose from appliance.
 IAPMO No GMK10878 Minimum clearances from combustible surfaces. Side of BBQ - 250mm; Back of BBQ - 250mm; Vertical above BBQ - 1500mm
 AS/NZS 5263.1.7 Do not install in, or connect to the consumer piping or gas supply system of a boat or caravan.

Need More Information?

In Australia

You can call your local Barbeques Galore store where barbeque experts will be happy to help you.
Phone **1 800 978 555**

Or visit us online at: www.barbequesgalore.com.au

For customer care (Australia) call **1300 139 867** or email CSR1@bbqgalore.com.au

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In New Zealand

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Or visit us online at: www.barbequesgalore.co.nz

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