

Instruction Manual

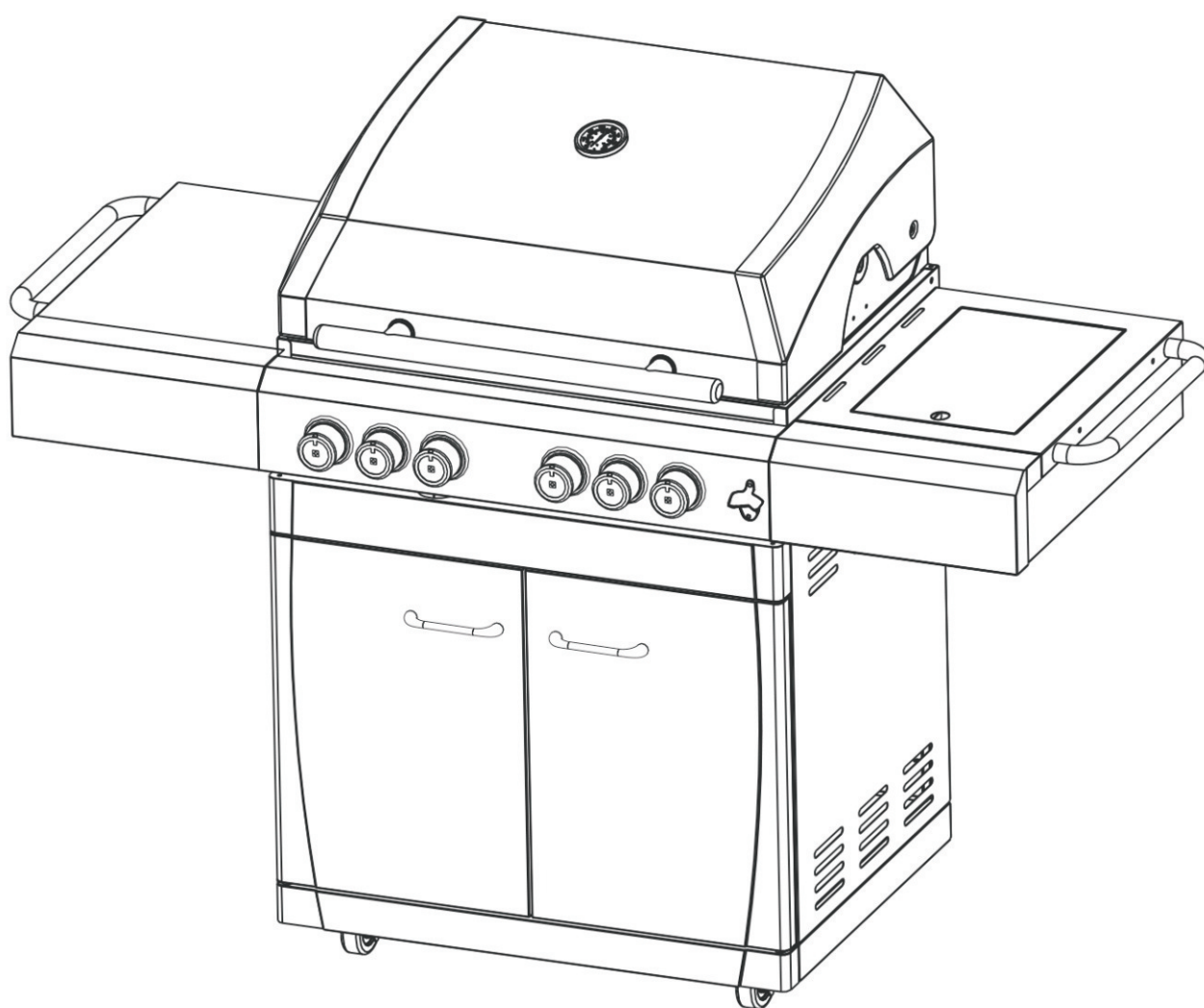
Outdoor Gas Grill

Whistler ALPINE Freestanding Gas grill



W H I S T L E R

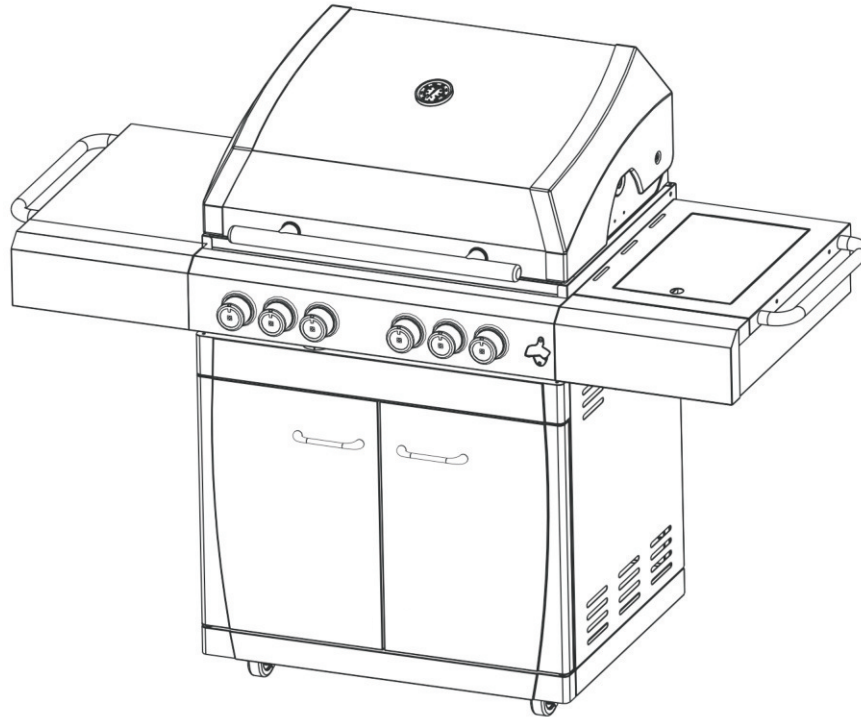
GRILLS LIMITED



SBD-411BY-I

OWNER'S MANUAL FOR BARBECUE GAS GRILL

Model: SBD-411BY-I



- ◆ IF A REPLACEMENT IS NECESSARY, PLEASE CONTACT EITHER OUR CUSTOMER SERVICE DEPARTMENT OR YOUR LOCAL DEALER.
- ◆ THE USE OF UNAUTHORISED PARTS CAN CREATE UNSAFE CONDITIONS AND ENVIRONMENT.
- ◆ FOR OUTDOOR USE ONLY.
- ◆ READ THE MANUAL CAREFULLY BEFORE ASSEMBLING AND OPERATING THE APPLIANCE.
- ◆ ACCESSIBLE PARTS MAY BE VERY HOT. PLEASE KEEP YOUNG CHILDREN AWAY.
- ◆ PLEASE RETAIN THE MANUAL FOR FUTURE REFERENCE.
- ◆ PLEASE REMOVE ANY TRANSIT PROTECTION BEFORE ASSEMBLING AND OPERATING THE APPLIANCE.
- ◆ THIS APPLIANCE MUST BE KEPT AWAY FROM FLAMMABLE MATERIALS
- ◆ PLEASE WEAR PROTECTIVE GLOVES WHEN HANDLING PARTICULARLY HOT COMPONENTS.
- ◆ PLEASE READ THE CARE AND WARRANTY INSTRUCTIONS CAREFULLY BEFORE USE.

TECHNICAL INFORMATION

| | | | | |
|-----------------------|------------|---|-------------|---|
| Appliance Name | | Outdoor Use Gas Grill | | <div>C € 0063/18</div> |
| Model No. | | SBD-411BY-I | | |
| Appliance Category | | I3+(28-30/37) | | |
| Type of gas | | Butane | Propane | |
| Gas Pressure | | 28-30mbar | 37mbar | Identification code: 0063CL7042 |
| Total Heat Input (Hs) | | 22.1 KW | 22.1 KW | <div>*Use outdoors only</div> <div>*Read the instructions before using the appliance</div> <div>*WARNING: accessible parts may be very hot.</div> <div>Keep young children away</div> <div>*This appliance must be kept away from flammable materials during use</div> <div>*Do not move the appliance during use</div> <div>*Turn off the gas supply at the gas cylinder after use</div> <div>*Do not modify the appliance</div> |
| | | 1600.84 g/h | 1566.71 g/h | |
| Injector | Main grill | 0.95mm | 0.95mm | |
| | Side grill | 0.89mm | 0.89mm | |
| | Rear grill | 0.97mm | 0.97mm | |
| Serial No. | | Whistler ALPINE Freestanding Gas Grill | | |
| Manufacturer | | Cadaro | | |

(* Injector size marked clearly on the burner valve)

IMPORTANT:

Read the following instructions carefully and be sure your barbecue is properly installed, assembled and cared for. Failure to follow these instructions may result in serious bodily injury and/or property damage.

If you have any questions concerning assembly or operation, consult your dealer or LPG Gas Company.

Never store a spare cylinder under the barbecue shelves or inside the trolley housing. Any LPG cylinder not attached to the BBQ for use should be stored outdoors and well away from the appliance.

⚠ WARNING

- * This appliance is not intended to use on recreational vehicles or a marine environment.
- * Only gas cylinder 7kgs or under could be placed inside the trolley for using. Gas cylinders that are more than 7kgs need to be placed outside the trolley during use.
- * The maximum loading weight for the side tables is 20pounds (9kgs). Please do not place anything more than 20 pounds (9kgs) on the side tables.

CLEARANCE TO COMBUSTIBLES

Always maintain 915mm minimum clearance to combustible materials at the rear and sides of the BBQ.

Do not use this BBQ under overhead combustible surfaces.

Tips for a Safe BBQ

Before Using Propane and Natural Gas Fired Barbecues

- ☐ Purchase only approved barbecues--check for the label.
- ☐ Carefully follow the manufacturer's instructions when assembling a newly-purchased barbecue. If you have difficulty with the assembly, contact a qualified service person. Many stores which sell barbecues offer a free assembly service. Ask.
- ☐ Store the instruction manual for the barbecue in a safe place to have on hand for future reference.
- ☐ If the barbecue has not been used in a while or whenever the propane tank is changed or refilled, remove the sear plates to check that the burner holes and tubes connected to the burners are rust and debris free (orange does not mean rust on a burner, we are talking about missing pieces of metal). If it looks fine, fire up the barbecue and check for an even flame throughout the burner. If the flame is not even, replace the burner.
- ☐ Periodically, check all of your barbecue connections and supply lines for leaks. Using ordinary dishwashing liquid mixed with water, spread the solution over all fittings. This means the cylinder valve on the hose, too. There is a leak if bubbles appear. NEVER use an open flame to test for leaks. After tightening or replacing the leaking hose or valve, retest for leaks.

Lighting A Propane Barbecue.

- ☐ Open the lid BEFORE lighting the barbecue as a leaking or open valve may cause the accumulation of propane under the lid or in the basin. This could cause an explosion when lit.
- ☐ Have a match or barbecue lighter ready before the propane is turned on. If the barbecue does not ignite, turn the control valves off, then wait five minutes before trying again. KEEP THE LIGHTER AND MATCHES OUT OF THE REACH OF CHILDREN!

Using the Barbecue.

- ☐ Never leave a lit barbecue unattended.
- ☐ Never move a lit barbecue.
- ☐ Use long-handled utensils and fire-resistant oven mitts.
- ☐ Wear short sleeves or tight-fitting clothing as loose clothing could catch fire. Never bbq with a tie.
- ☐ The barbecue should rest on a solid surface and be located away from shrubbery, foot traffic and overhangs. Remember, the barbecue stays hot even after being turned off and can burn someone if they bump into it. Stay by the bbq until it is cool.
- ☐ Ideally, the barbecue should be 3 metres (10 feet) away from the house or anything else that could catch fire. The area surrounding the barbecue needs to be free of any obstructions that could block airflow for ventilation and combustion.
- ☐ Never use the barbecue indoors or in a garage.
- ☐ Only open the propane tank a quarter to a one-half turn--the necessary gas required to operate the barbecue. This also makes it much easier to shut off should a problem arise. This doesn't apply when using a clip on regulator.
- ☐ A certain amount of fat does drip onto the heat source while cooking, causing flaring. Some flaring is fine as it adds to the barbecue flavour. Excessive flaring, however, is not acceptable. Food should be moved to another spot on the grill and/or the heat turned off. Trim fat from meat cuts to avoid excessive flaring and, every so often clean the fat tray and sear plates, fat fires are dangerous and can ruin the appliance, Swiss grill cannot be held responsible for a fat fire that ruins equipment, it will be deemed as user recklessness.
- ☐ Do not operate the barbecue's rotisserie in damp or wet weather as it is connected to an electrical outlet.
- ☐ When finished with the barbecue, turn the knob valves off first, then the bottle. This allows the gas in the lines to burn off.
- ☐ After the barbecue has cooled off, cover it to protect it from the weather.
- ☐ Keep a fire extinguisher close by. Never use water on a grease or fat fire as it only causes the flames to spread. If fire surrounds the propane tank, leave the area immediately (to a distance of at least 200 metres from the tank) and call the fire department.
- ☐ In case of a grease fire, leave the barbecue lid open and turn off the burners if you are able. If not, turn off the gas supply at quick connect or the shut-off valve.

Transporting and Storing Portable Propane Tanks.

- ☐ Store propane tanks standing upright in a well-ventilated area outside or in a well-ventilated shed. A leaking tank creates a potential fire hazard. Never store a propane tank in the house. An explosion can be easily set off by a spark of static electricity, the flip of a light switch or a pilot light.
- ☐ NEVER smoke near a propane tank.
- ☐ Make sure the tank is stored out of the reach of children.

- ☐ Do not refill a tank that is leaking, is corroded or has any other signs of damage. Ask your propane distributor to inspect the tank for signs of deterioration before it is refilled.
- ☐ Replace propane tanks every 10 years.
- ☐ When transporting a propane tank, make sure it remains in an upright position. Milk cartons work well for this as they are just the right size to hug the tank securely. The best place for the tank to travel is in the trunk of the car; secure the trunk lid so it remains slightly open for ventilation. The tank can also be placed on the rear floor of the passenger side of the car; leave the rear windows open for ventilation.
- ☐ When transporting a tank, use a plastic plug in the gas outlet for greater safety.
- ☐ Have the tank filled only by qualified personnel.

Grill Preparation and Safe Cooking.

- ☐ Use hot, soapy water to clean all surfaces and utensils before and after preparing meats or poultry products. Rinse well after washing.
- ☐ To prevent food from sticking to the grill, brush the BBQ lightly with oil or spray with a nonstick product.
- ☐ Always use the proper utensils--long-handled--and oven mitts, if required.
- ☐ If the weather is cool or damp or if it is windy, cooking time on the BBQ may be longer.
- ☐ To reduce cooking time for meats and poultry, marinate them first. Marinating tenderizes the meat, too. Try low-fat Italian dressing and soy sauces. These work well for indoor cooked meals, too.
- ☐ The BBQ should be preheated before starting to cook.
- ☐ Keep the natural juices inside the meat or poultry. Turn with tongs or a spatula rather than stabbing with a fork.
- ☐ Use glazes or BBQ sauce during the last 15-20 minutes of cooking only. This will help prevent burning.
- ☐ When juices run clear from the meat and poultry, it can be removed from the grill.
- ☐ Bon appetit!

WARNING

NB: THE GAS PIPE/HOSE MUST BE ATTACHED TO THE APPLIANCE CORRECTLY(USING A SPANNER OR WRENCH, SCREWDRIVER IS 100% NECESSARY) , A FINGER TIGHTENED GAS HOSE/PIPE IS NOT SAFE AND WILL CAUSE FIRE. BE VERY CAREFUL WHEN TIGHTENING HOSE ONTO BBQ AS CROSS THREADING CAN OCCUR IF THE USER IS RECKLESS. CROSS THREADING CAN CAUSE GAS LEAKS AND WILL LEAD TO FIRE. ANY GAS FIRE CAUSED BY THE ABOVE TWO POINTS WILL BE CONSIDERED CUSTOMER ERROR AND WILL NOT BE GUARANTEED BY SWISS GRILL. SWISS GRILL WILL NOT BE HELD LIABLE FOR ANY GAS FIRE CAUSED BY INCORRECT HOSE ASSEMBLY. SWISS GRILL WILL NOT BE HELD LIABLE FOR ANY PERSONAL INJURY OR PEOPERTY DAMAGE IF THE FIRE IS CAUSED BY CUSTOMER NEGLIGENCE.

NB: ALWAYS MAKE SURE THAT THE HOSE IS NOT RESTING ON THE BOTTOM OF THE APPLIANCE, IE: DO NOT LET THE HOSE REST AGAINST THE FAT TRAY, THE TRAY IS HOT AND WILL MELT THE HOSE CAUSING A LEAK AND POTENTIALLY A FIRE. IF THE HOSE IS BURNED IN SUCH MANNER AND DAMAGES THE APPLIANCE AND OR ANYTHING AROUND THE APPLIANCE INCLUDING PERSONAL INJURY, SWISS GRILL WILL NOT BE HELD LIABLE AS THIS IS AVOIDABLE AND IS CUSTOMER ERROR.

ALWAYS MAKE SURE THAT THE BBQ KNOBS ARE IN THE “OFF” POSITION WHEN CONNECTING THE REGULATOR TO THE GAS BOTTLE.

ALWAYS MAKE SURE THAT THE BBQ KNOBS ARE IN THE “OFF” POSITION WHEN DISCONNECTING THE GAS BOTTLE.

ALWAYS CARRY OUT A LEAK TEST (PLEASE SEE LEAK TEST DETAILS IN USER MANUAL)

PLEASE MAKE SURE THAT THE SIDE BURNER IS CONNECTED AND TIGHTENED BEFORE USING THE BBQ, FAILURE TO CONNECT ALL HOSES WILL CAUSE A BUILD-UP OF GAS AND AN EXPLOSION. SWISS GRILL WILL NOT BE HELD LIABLE FOR PERSONAL INJURY OR PROPERTY DAMAGE IF THE USER HAS NOT CONNECTED THE HOSE CORRECTLY.

CARE AND CLEANING OF STAINLESS STEEL

Stainless steel parts of this appliance are made from 304 & 430 grade stainless steel. To preserve the appearance and corrosion resistance of the stainless steel material regular cleaning is required. Although stainless steel does not rust in the same manner as steel it can still exhibit corrosion blemishes that look similar to rust and detract from the appliances appearance. Unlike steel, the corrosion of stainless steel is mostly confined to the surface and in most cases can be removed by cleaning, returning the surface to almost like new.

The most common form of corrosion that affects stainless steel is what is known as Tea Staining? This shows up as brown spots on the surface, hence the confusion with rusting. This is most common in coastal areas but depending on the environment can also occur in inland areas. If the Tea Staining? marks are not regularly cleaned from the material surface they can penetrate into the material and become very difficult to remove, the application of a metal polish would then be required.

If the appliance is located near swimming pools careful attention to cleaning is required. Pool chemicals

contain chlorides which can affect the stainless steel. This also applies to salt water pools as they contain salt, namely sodium chloride.

The use of bleaches containing chlorine should not be used to clean the stainless steel surfaces. If the residues are not completely rinsed away they can cause heavy pitting of the material. Pitting corrosion eats deep into the surface and is not easily removed. Heavy polishing is required.

Routine Care

After each use allow the appliance to cool then wipe over with a soft, damp, soapy cloth. (DO NOT USE CLEANERS CONTAINING CHLORIDE). Finally wipe over with soft, damp cloth. Be sure to wipe off food particles and cooking residues, some marinades and oils can be acid and therefore attack the metal surface. Also, cooking residues that are not removed after each use bake into the surfaces during subsequent uses and become more difficult to remove.

There are a number of proprietary stainless steel cleaners available that can be safely used on this appliance. Read the directions carefully before using.

DO NOT USE STEEL WOOL as particles can become embedded in the surface and then rust resulting in small brown specs on the surface. If scouring is required to remove stubborn cooking residues use a soft nylon pad (non abrasive).

DO NOT USE ABRASIVE CLEANING COMPOUNDS, use cream type.

If the appliance is used on an irregular basis it is advised to still clean regularly and keep it covered from the elements, either by using a purpose BBQ cover or under a covered porch. Dirt and dust contain corrosive particles from the environment that can attack the surface. Stainless steel surfaces retain their best resistance to corrosion when kept clean. Even if the appliance is protected with a purpose BBQ cover check regularly, condensation underneath the cover may be corrosive due to the local environment and cause damage to the metal surface.

After cleaning applying a thin coating of "light oil", for example baby oil, will also help protect the stainless steel surface from the elements.

Stubborn Stains and Corrosion Spots

Stubborn stains, discolouration, "Tea Staining" can occur from insufficient cleaning, excessive spillage from cooking, severe environmental conditions and extreme cooking conditions.

There are proprietary stainless steel cleaners available that are designed for such instances. Read the instructions carefully before using.

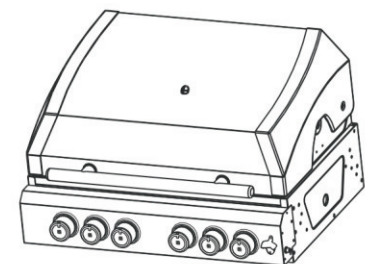
?Always rub or wipe in the direction of the surface grain or original polish lines.

?Some stainless steel cleaners may damage painted or plastic surfaces, read the directions carefully.

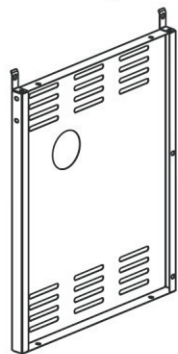


SBD-411BY-I

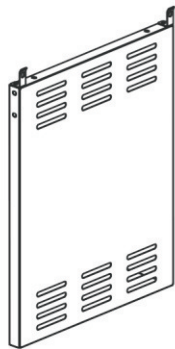
Parts



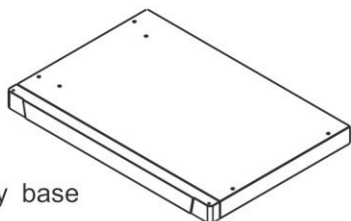
1
Burner body



2
Left trolley side



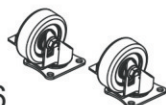
3
Right trolley side



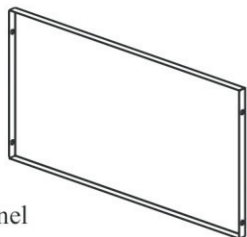
4
Trolley base



5
Wheels



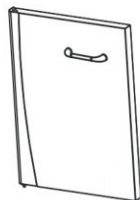
6
Castor wheels



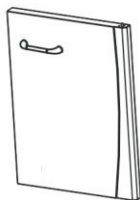
7
Trolley back panel



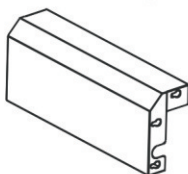
8
Door stop



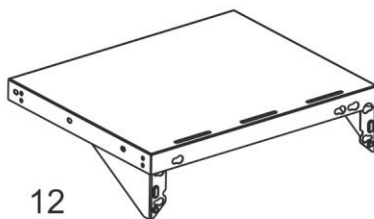
9
Left door



10
Right door



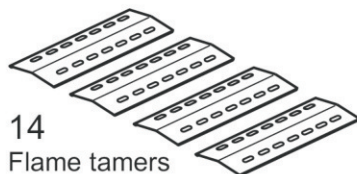
11
Left side front panel



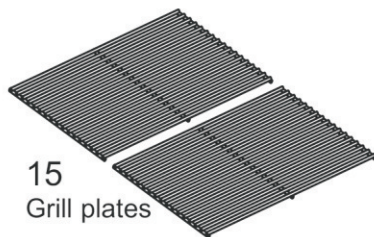
12
Left side shelf



13
Right side burner



14
Flame tamers



15
Grill plates



16
Warming rack



17
Bowl support



18
Grease bowl



19
M5x8 Screw
x 4



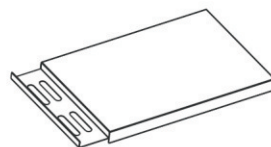
20
Thermometer



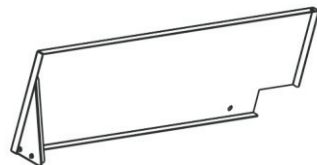
21
M6x10 Screw
x 27



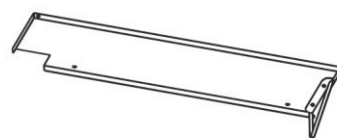
22
M4x8 Screw
x 4



23



24



25

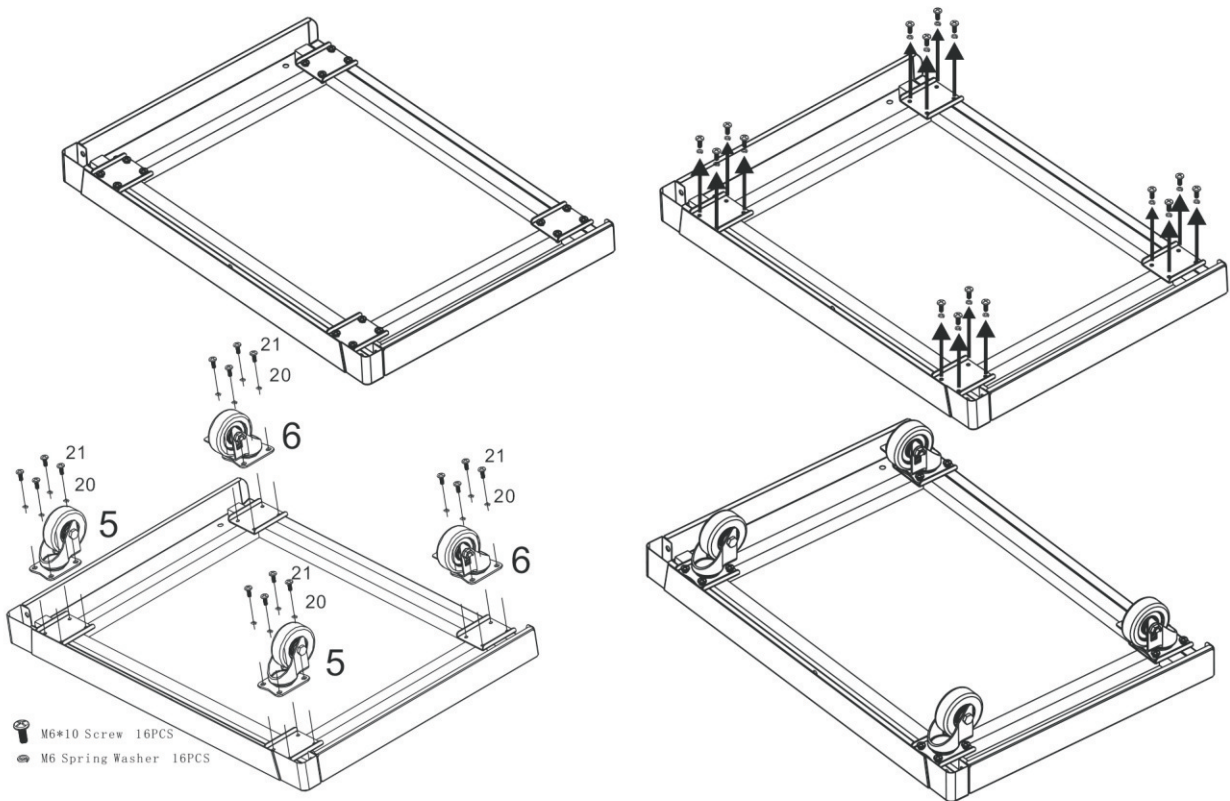


26
x 2

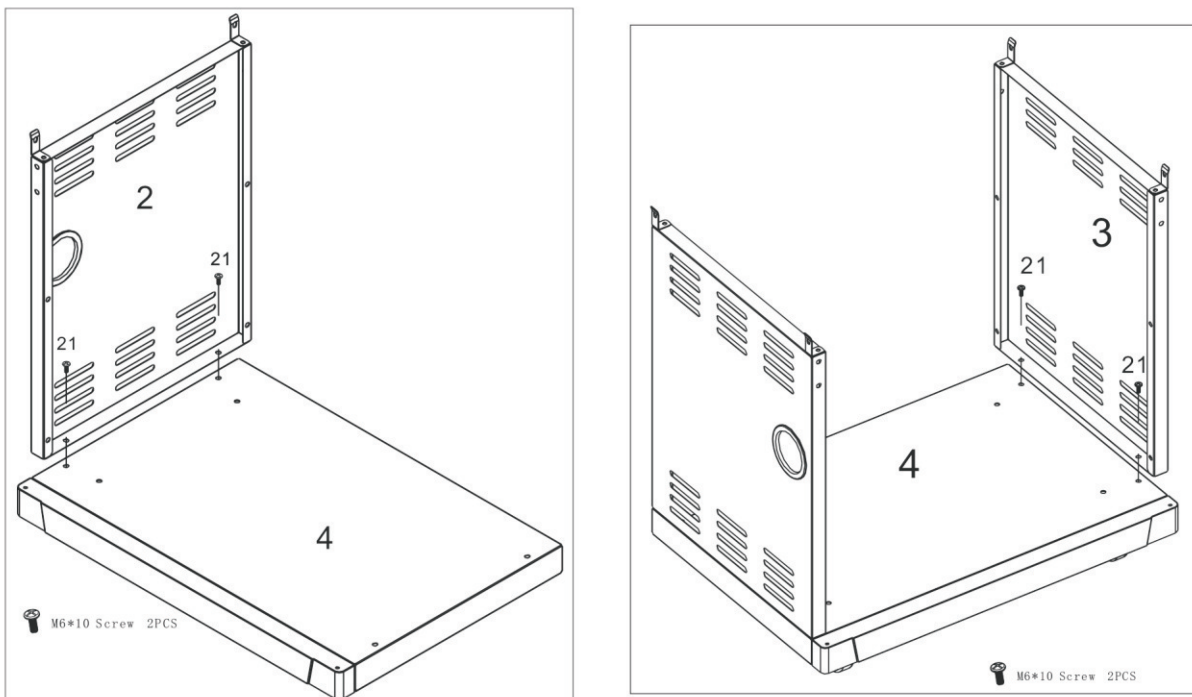


27

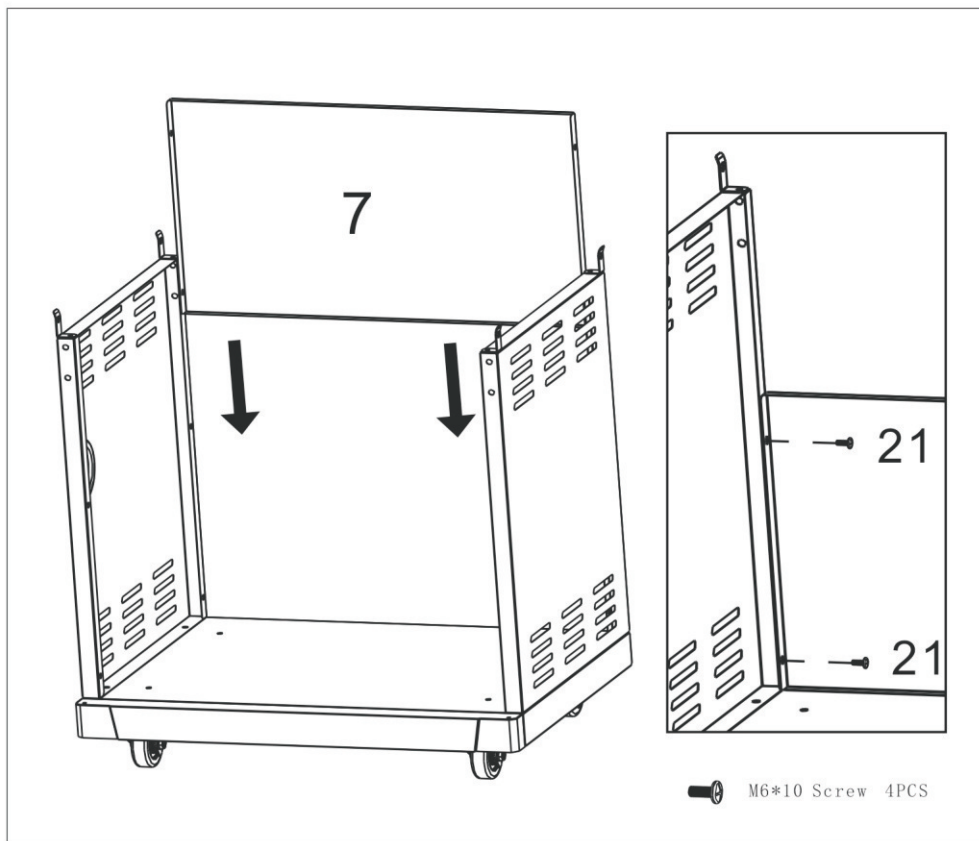
1, Attach the wheels (5) and castors (6) to the trolley base(4)



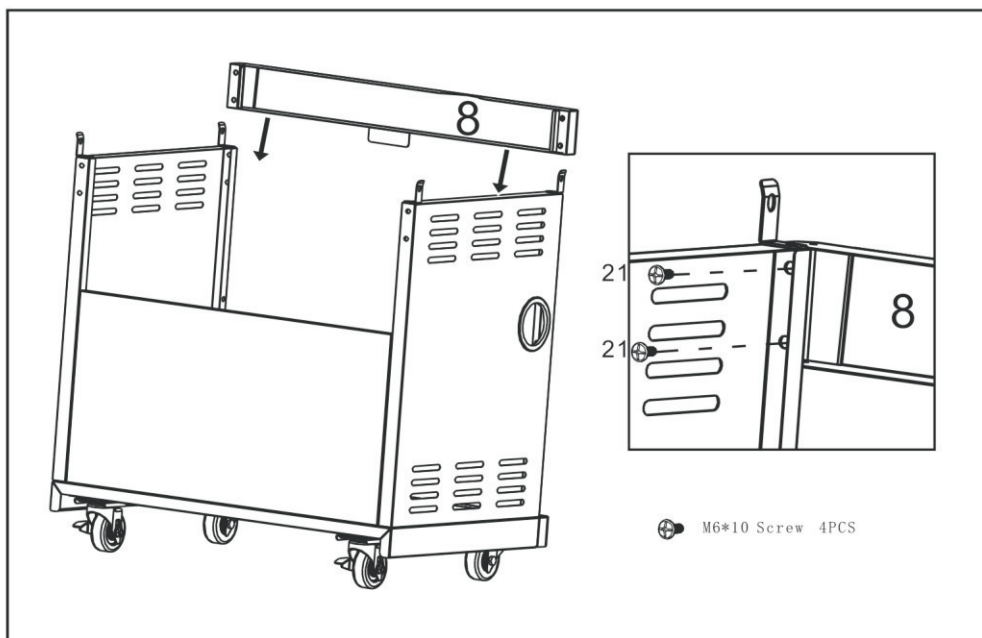
2, Assembly the left and right side trolley panel(2 and 3) to the trolley base



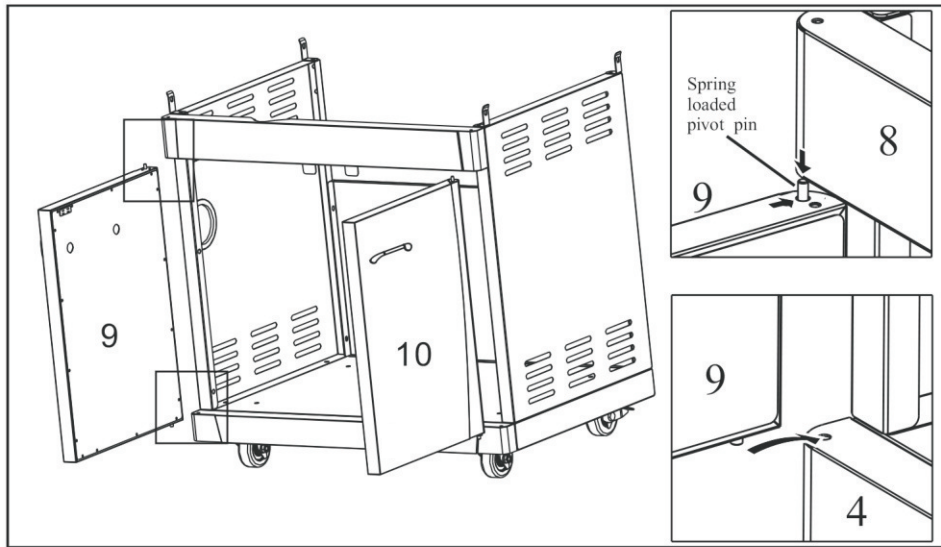
3, Assembly the back panel (7) to the trolley with screws (21)



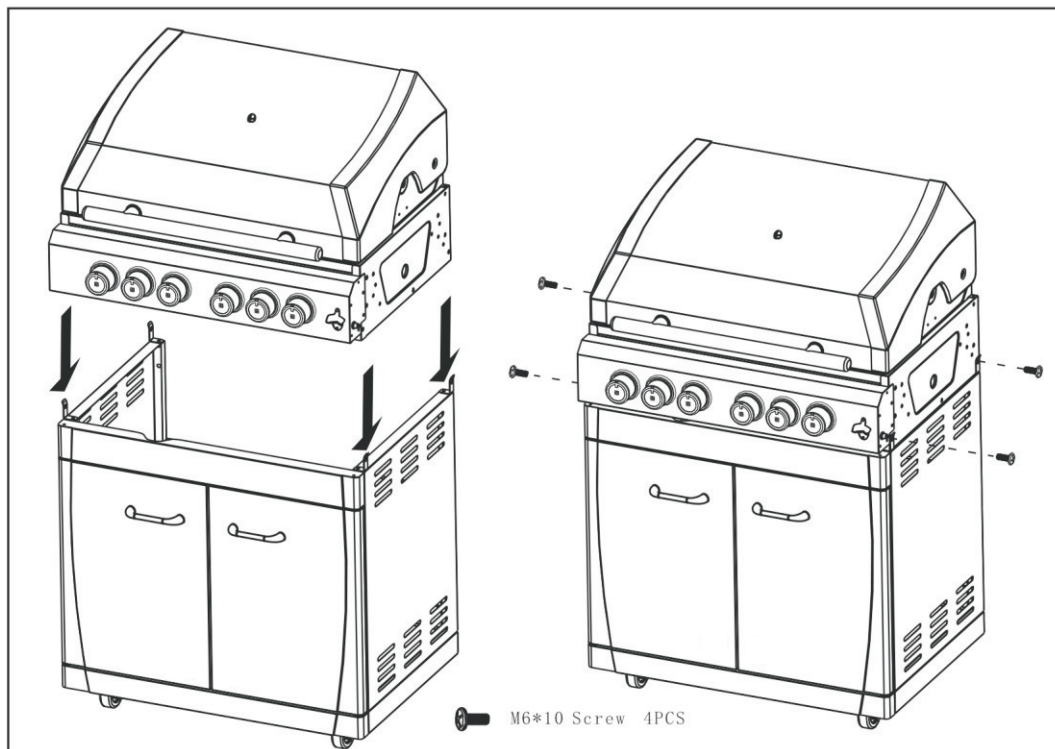
4, Assembly the door stop (8) to the trolley, with screws (21)



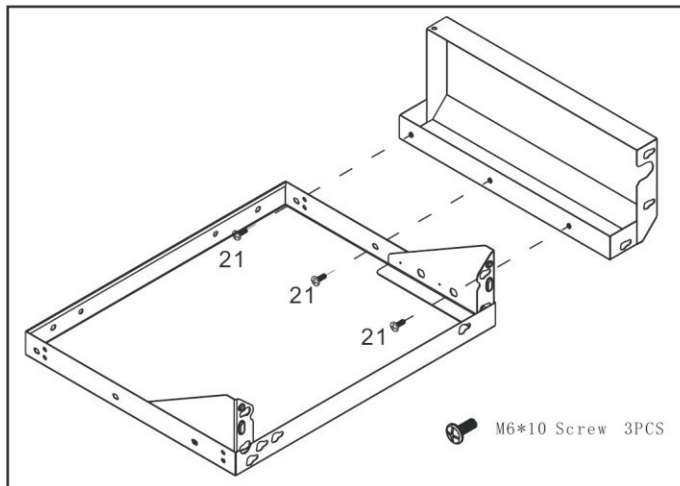
5, Assembly the doors (9 and 10) to the trolley



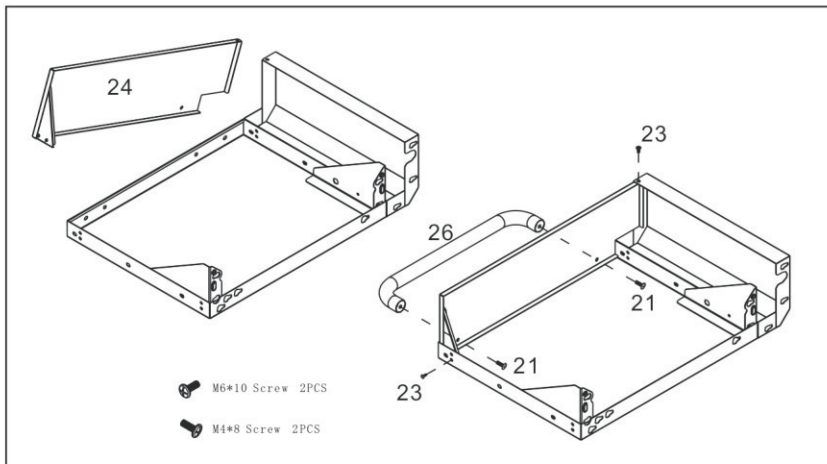
6, This step requires two people to lift and position the burner body (1) into the trolley
Carefully lower the burner body (1) onto the trolley. Align the two holes on each side, secure with four M6X10 screws (21)



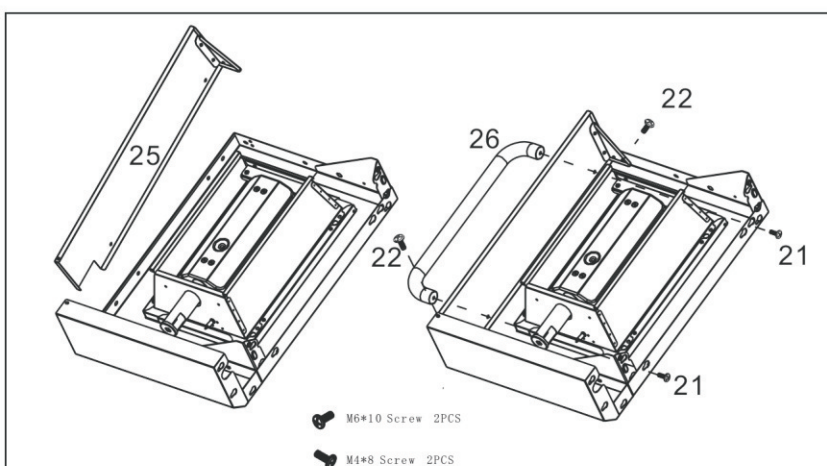
7, Attach the left side front panel (11) to the left side shelf (12) with screws (21)



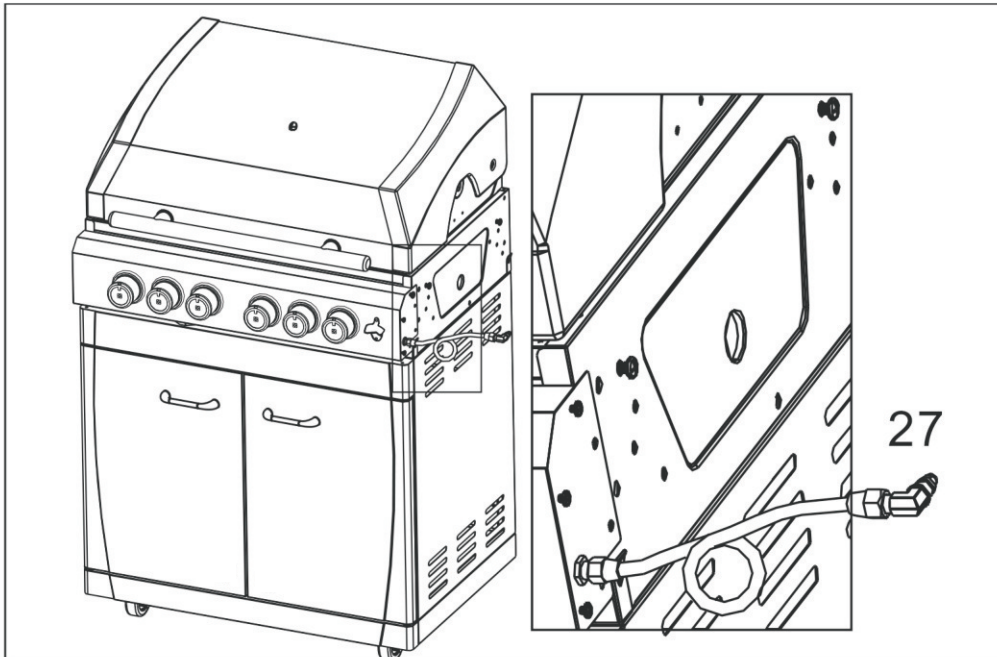
8, Assembly the handle(26) and left side shelf cover(24) to the left side shelf



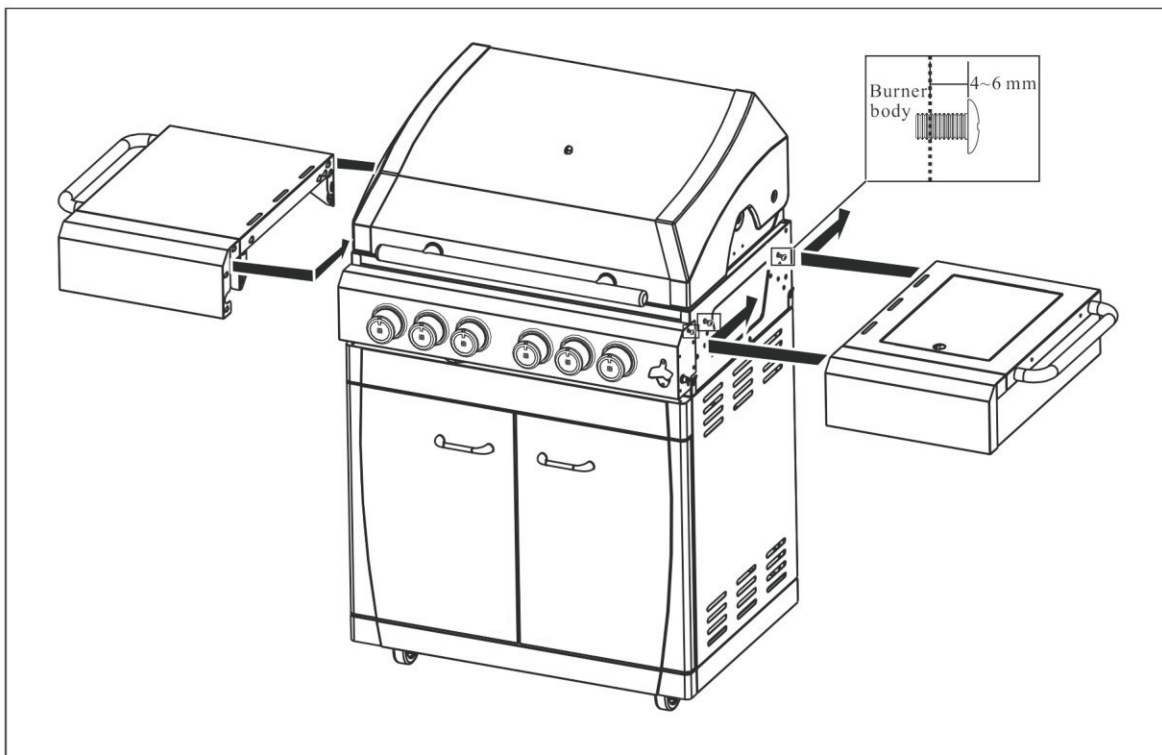
9, Assembly the handle(26) and right side burner cover to the right side burner



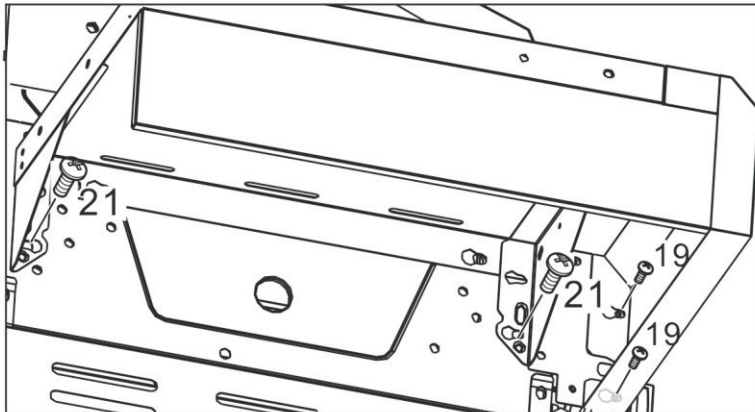
10, Connect the side burner tube and nozzle to the grill



11, Assembly side shelves and side burner to the grill body following below pictures



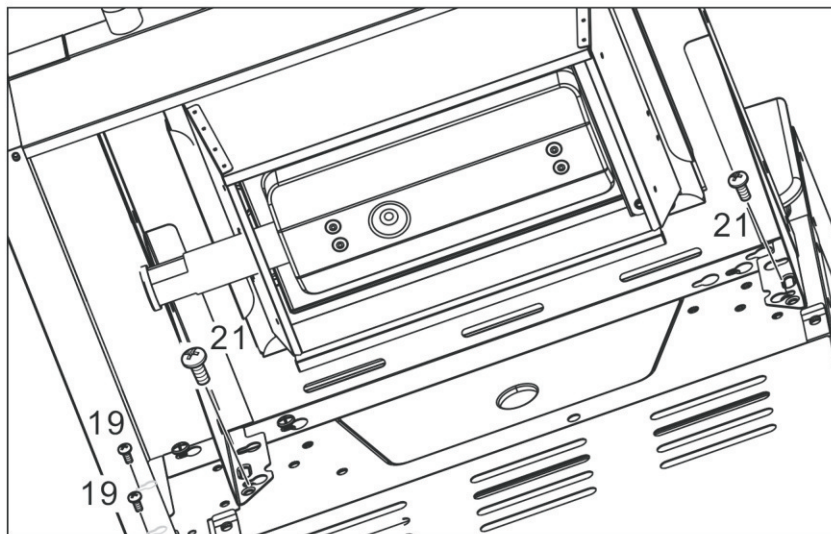
Left side



 M6*10 Screw 2PCS

 M5*8 Screw 2PCS

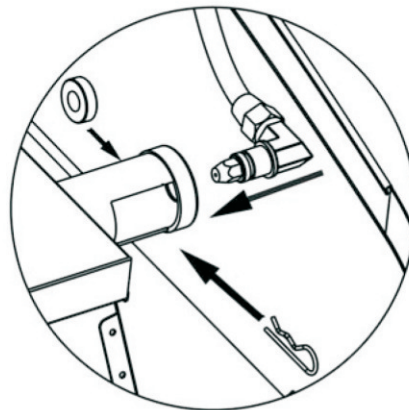
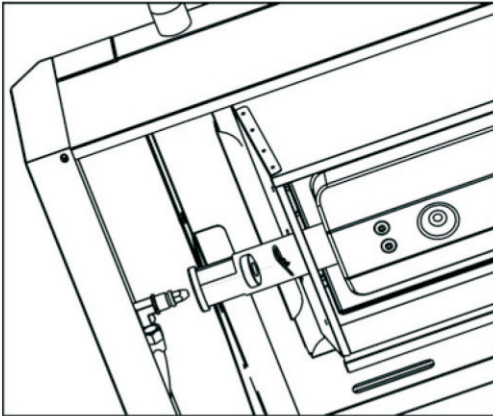
Right side



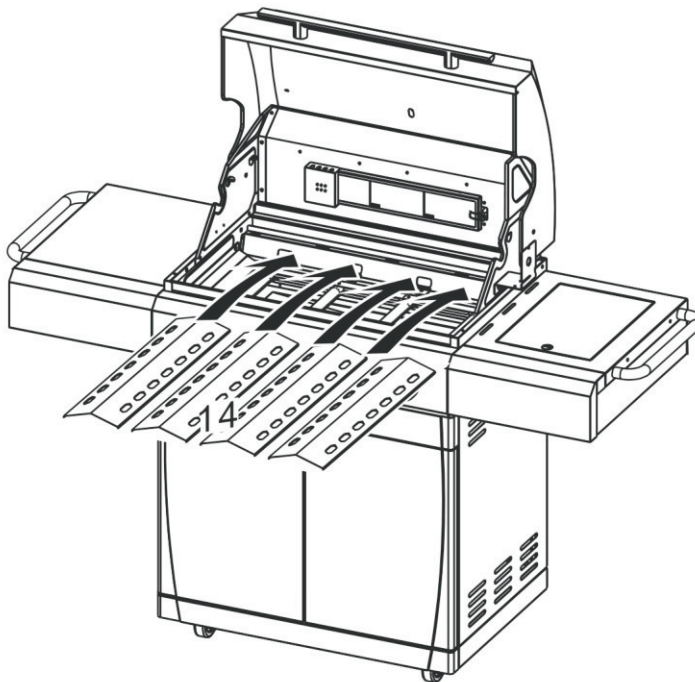
 M6*10 Screw 2PCS

 M5*8 Screw 2PCS

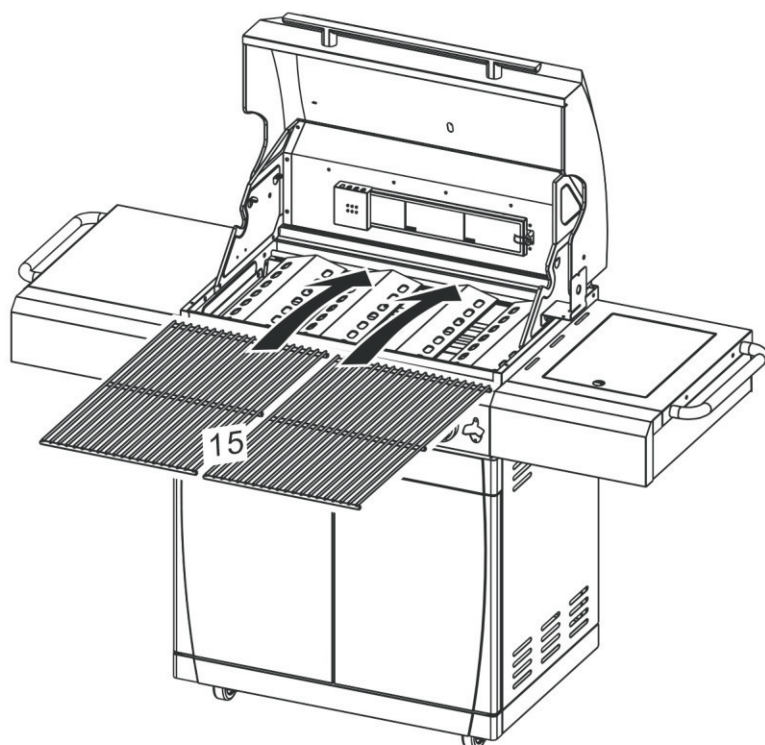
Connect the side burner nozzle with the side burner



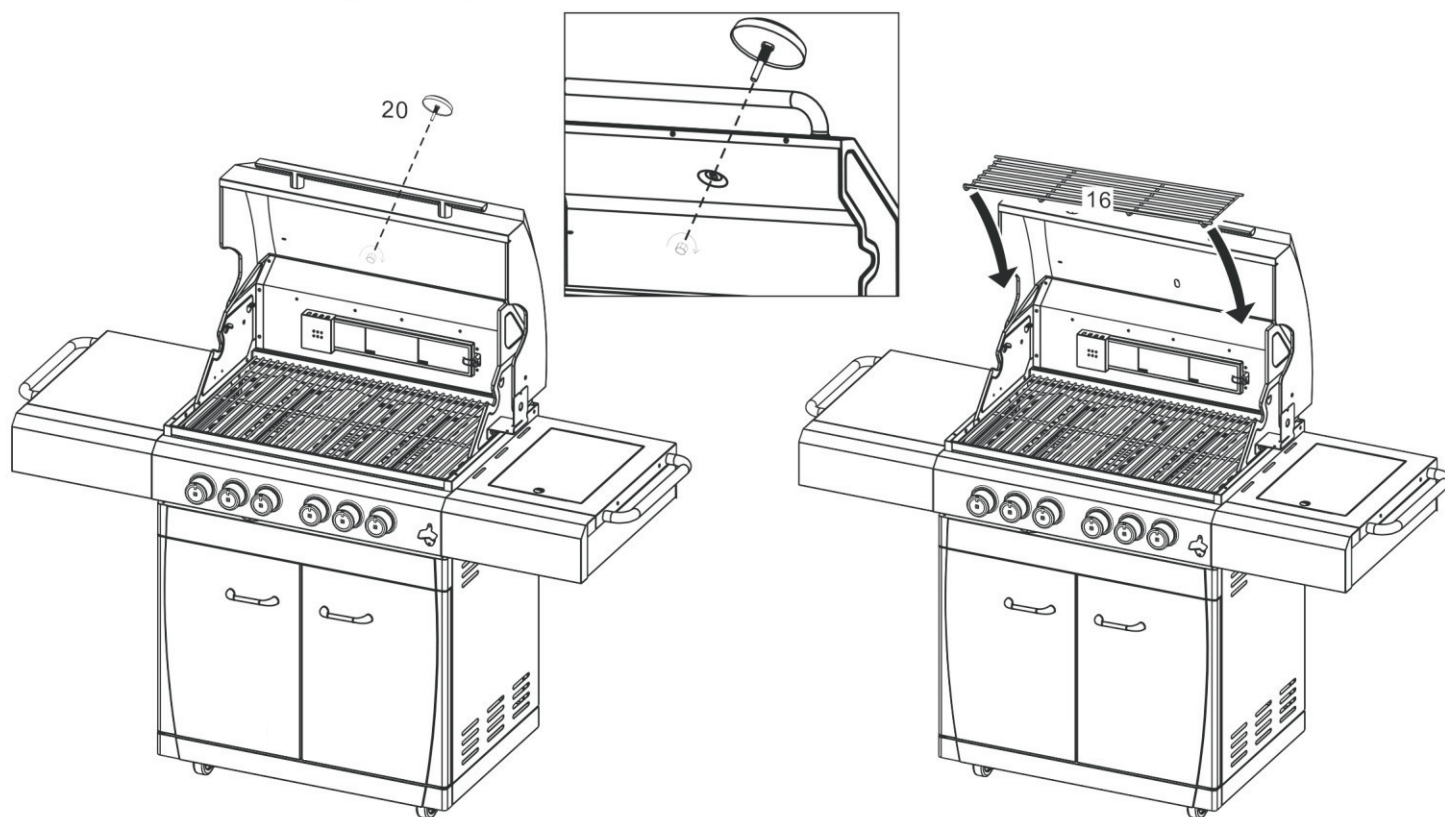
11, Place the flame tamers (14)



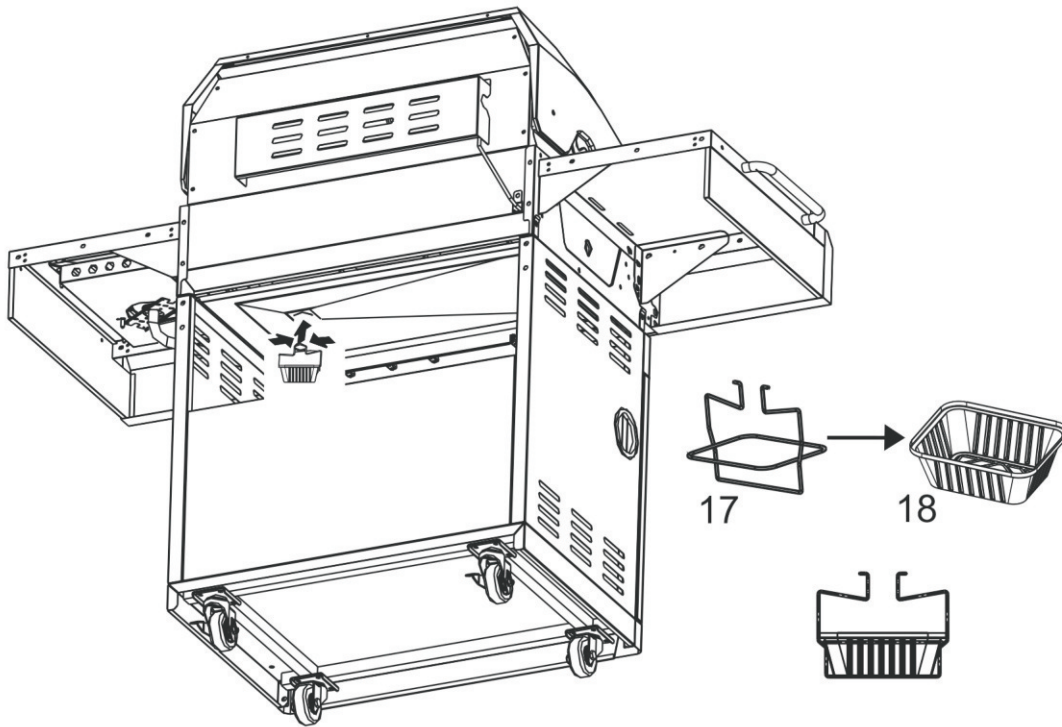
12, Place the grates (15)



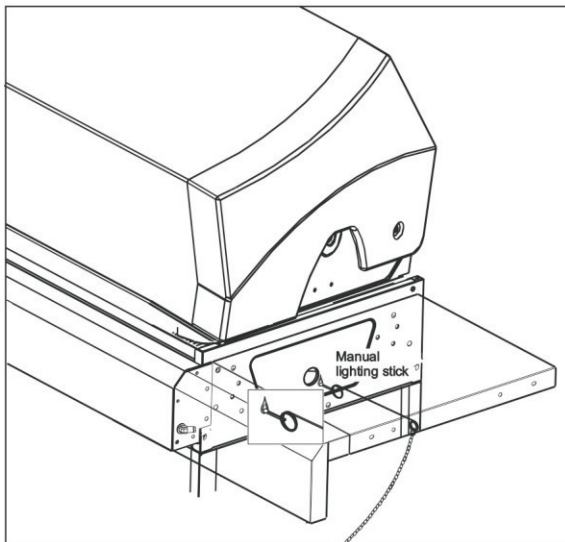
13, Place the warming rack (16)



14, Assembly the grease bowl (18 and 19), This cup is removable and renewable. If it is damaged after several uses, a replacement can be purchased from most supermarkets. (Dimensions - 147?22?0mm).

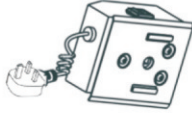




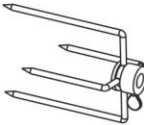

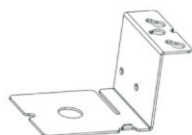



15, Use the manual match

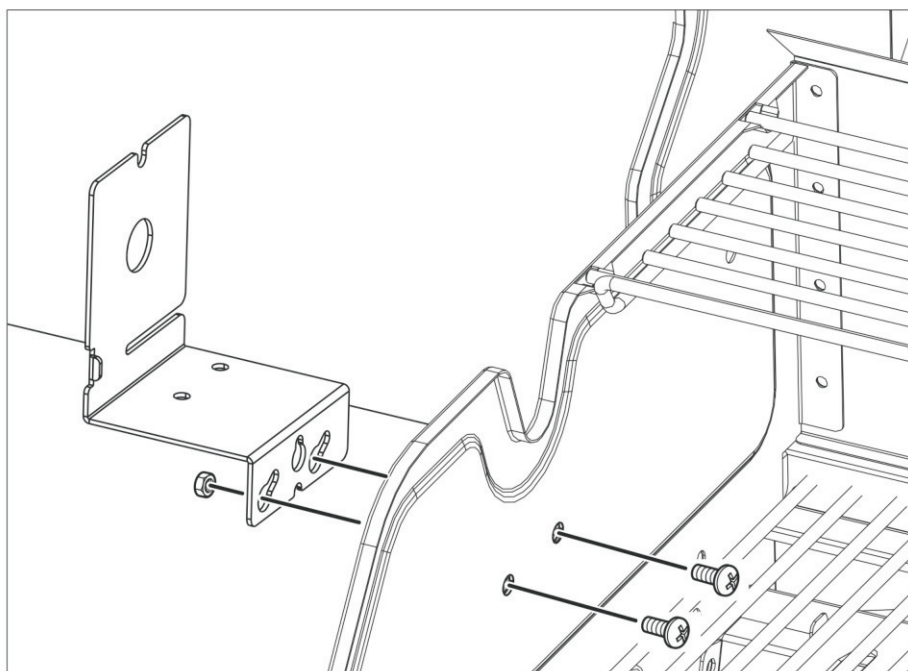


16, How to use the rotisserie kit

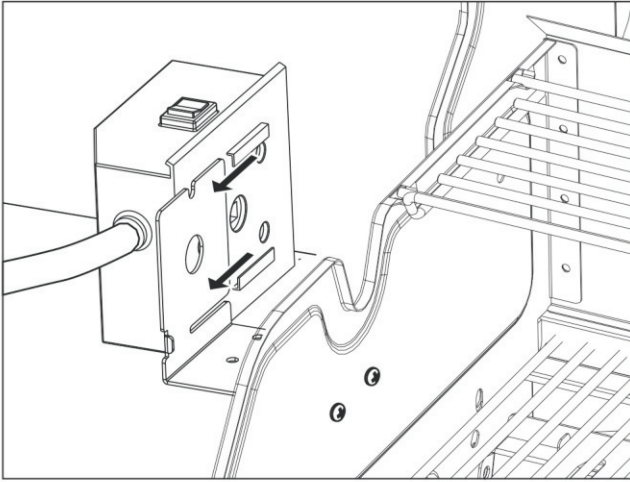
1) Package content

| | | | |
|--|---|---|--|
| A. AC Motor / DCMotor  | D. Spit Rod collar×1  | G. Collar ×1  | I. Handle ×1  |
| B. Bolt and Nut×2  | E.4-Sprong Meat Fork×2  | H. Weight Balance ×1  | |
| C. Motor Bracket ×1  | F. Spit Rod ×1  | | |

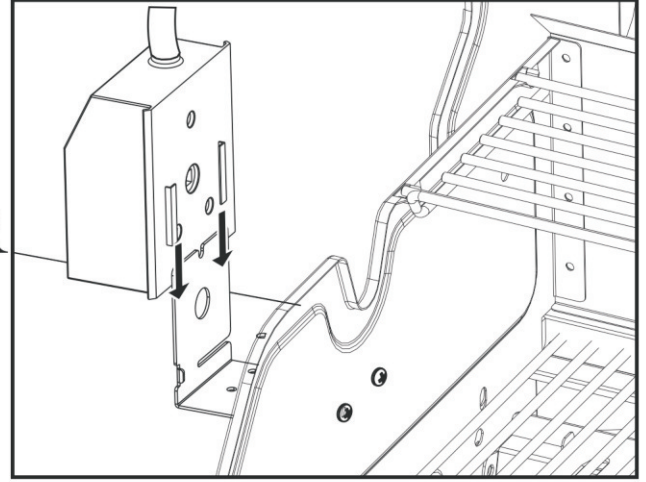
2) Assemble the motor bracket with the screws and nuts:



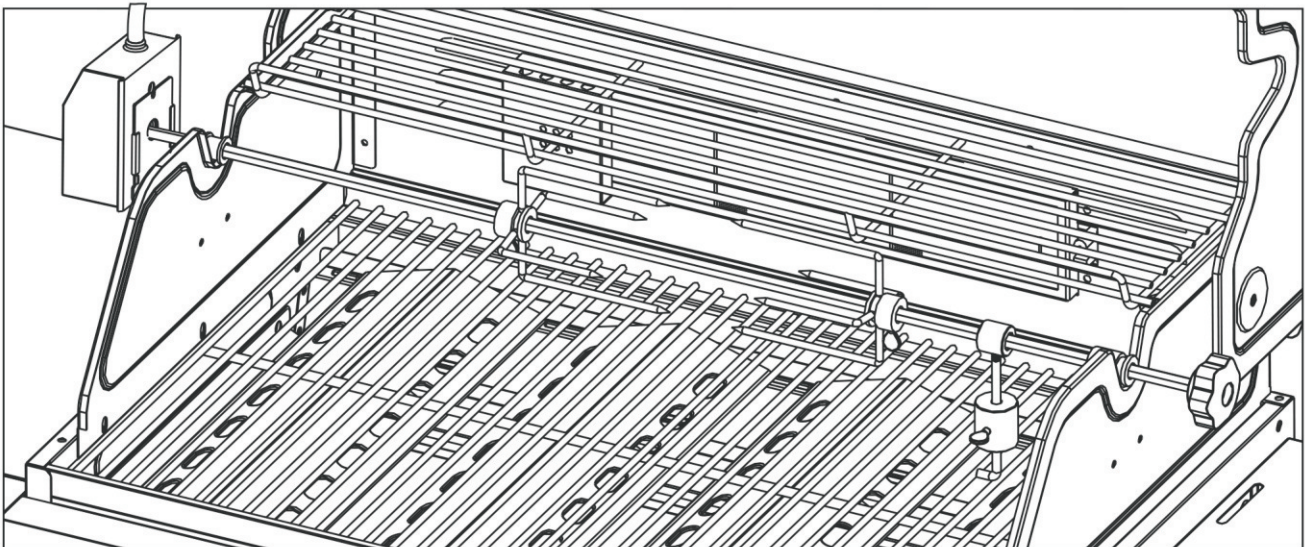
3) Slide the motor over the bracket

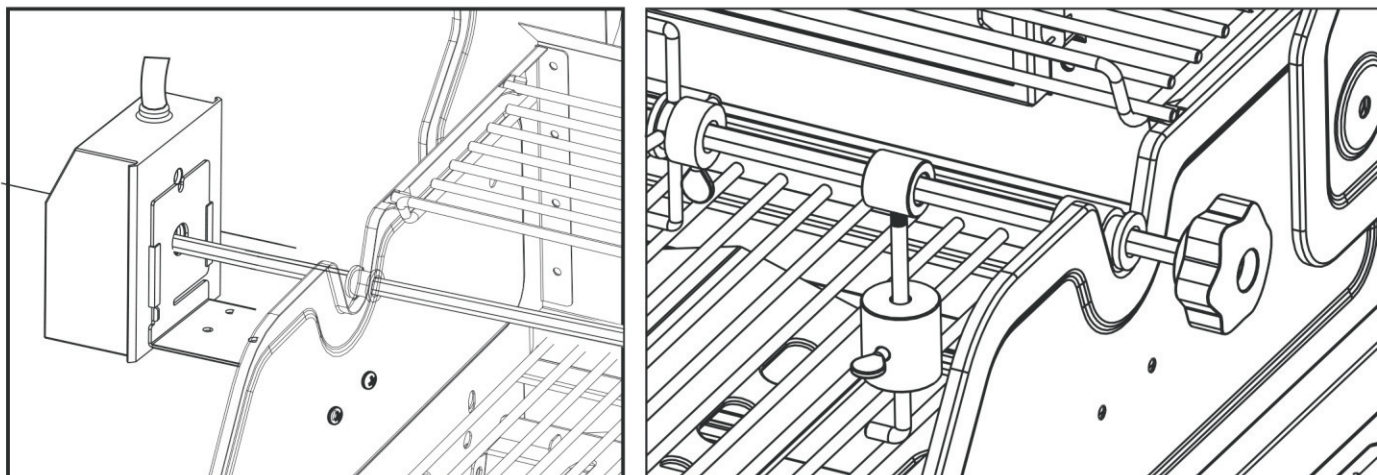


OR



4) Assemble the forks, nuts, and weight balance onto the pole, and then put the rotisserie pole on the fire box.





5) Using the Rotisserie burner.

(Also see your grill instruction manual.)

Plug the unit into an electrical outlet. Slide one of the meat prongs onto the rod (prongs toward the food). Centre the food to be cooked on the rod, followed by the thumbscrews. It may also be necessary to wrap food with string, (never use nylon or plastic string) to secure loose portions.

Once the food is secure, insert the pointed end of the rotisserie rod into the motor assembly and rest the other end on the support on the right hand side of the grill. If needed remove the cooking grates for more room.

Turn the power switch to the “ON” Position to start the rotisserie motor.

Notes: When using the rotisserie burner, make sure all main burners are off.

When using the rotisseries burner, it is not recommended to use side burners as injury may result from burning.

6) CARE AND MAINTENANCE.

Turn off, unplug and remove the rotisserie kits when not in use. After using, clean all metal parts using a dry cloth to avoid rusting. Do not immerse any parts in water. Store in a cool, dry place.

7) TROUBLESHOOTING

If the rod is not rotating at a constant speed, reposition the meat on the forks and rod to adjust the weight so that it is balanced. The rod also can be balanced by adjusting the Counterweight.

USE AND CARE

DO

- ⌘ Use spanner to tighten all gas fittings.
- ⌘ Check gas hose and line connection for damage, cuts or cracks each time before using the appliance.
- ⌘ Always leak test with soapy water.
- ⌘ Check main burners regularly for insect nests such as spiders, ants, etc. Nests are dangerous and need to be fully removed before use.
- ⌘ Use the appliance in well ventilated areas.
- ⌘ Cool the appliance before replacing any lid or cover.
- ⌘ Accessible parts maybe very hot. Always keep children away from the appliance.
- ⌘ Have the gas cylinder filled by an authorized Propane supplier.
- ⌘ Always wear protective gloves when handling hot components.
- ⌘ Close the gas cylinder valve after each use.
- ⌘ Clean the grease tray regularly.
- ⌘ Keep the appliance away from combustible material, gasoline, flame liquids or vapours.
- ⌘ “Burning off” the barbecue after every use (for approx 15 minutes) will keep excessive food residue to a minimum.

DO NOT

- ⌘ Lean over appliance when lighting.
- ⌘ Leave cooking food unattended.
- ⌘ Store combustible material, gasoline or flammable liquids or vapors within vicinity of barbecue.
- ⌘ Use appliance with the cover on
- ⌘ Use plastic or glass utensils on the barbecue.
- ⌘ Use the appliance in strong winds.
- ⌘ Dismantle control valves.
- ⌘ Test for gas leaks with a naked flame.
- ⌘ Store spare gas cylinders in the cabinet.
- ⌘ Lay the gas cylinder down (always keep upright).
- ⌘ Use appliance indoors.
- ⌘ Modify the constructions of the appliance or the size of any burner, injector orifice or any other components.
- ⌘ Move the appliance during use.
- ⌘ Obstruct any ventilation of the appliance.
- ⌘ Allow the flexible gas supply hose or any electrical cord to come in contact with any heated surface of the appliance.
- ⌘ Use charcoal or any other solid fuel in this appliance.
- ⌘ Disconnect any gas fittings while the appliance is in use.
- ⌘ Use a rusty or dented gas cylinder with a damaged gas valve.

CONNECTING THE GAS CYLINDER TO THE APPLIANCE

⚠ CAUTION This appliance is only suitable for use with low-pressure butane, propane or LPG mixture gas and fitted with the appropriate low-pressure regulator via a flexible hose. The barbecue is set to operate:

- * 28mbar regulator with butane gas
- * 37mbar regulator with propane gas
- * 30mbar or a 50mbar regulator with LPG mixture

Please consult your LPG dealer for information regarding a suitable regulator for the gas cylinder.

Regulator and Hose

Use only regulator and hose approved for LP Gas at the above pressures. The life expectancy of the regulator is estimated as **10 years**. It is recommended that the regulator is changed within 10 years of the date of manufacture.

⚠ WARNING The use of wrong regulator or hose is **unsafe**; always check that you have the correct items before operating the barbecue.

The hose used must conform to the relevant standard for the country of use. The length of the hose must be 0.7 meters (minimum) and 1.5 meters (maximum). Worn or damaged hose must be replaced. Ensure that the hose is not obstructed, kinked, or in contact with any part **of the barbecue other than at its connection**. It is recommended that the hose is changed within 1 year of the date of manufacture.

Storage of Appliance

Storage of an appliance indoors is only permissible if the cylinder is disconnected and removed from the appliance. When the appliance is not to be used for a period of time it should be stored in its original packaging and stored in a dry dust free environment.

Gas Cylinder



The gas cylinder should not be dropped or handled roughly! If the appliance is not in use, the cylinder must be disconnected. Replace the protective cap on the cylinder after disconnecting the cylinder from the appliance.

Cylinders must be stored outdoors in an upright position and out of the reach of children. The cylinder must never be stored where temperatures can reach over 50°C. Do not store the cylinder near flames, pilot lights or other sources of ignition. **DO NOT SMOKE while using.**

Connection to Appliance

Before connection, ensure that there is no debris caught in the head of the gas cylinder, regulator, burner and burner parts.

Spiders and insects can nest within and clog the burner tubes. A clogged burner can lead to a fire beneath the appliance.

Clean burner holes with a heavy-duty pipe cleaner

Fit the hose to the appliance using a spanner to tighten it onto the connection thread. If the hose is replaced it must be secured to the appliance and regulator connections with hose

clips. Disconnect the regulator from the cylinder (according to the directions supplied with the regulator) when the barbecue is not in use.

The Barbecue must be used in a well-ventilated area. Do not obstruct the flow of combustion air to the burner when the barbecue is in use. **ONLY USE THIS BARBECUE OUTDOORS.**



BEFORE USE CHECK FOR LEAKS

Never check for leaks with a naked flame, always use a soapy water solution.

To Check for Leaks

Make 2-3 fluid ounces of leak detecting solution by mixing one part washing up liquid with 3 parts water.

Ensure the control valve is “OFF”

Connect the regulator to the cylinder and ON/OFF valve to the burner, ensure the connections are secure then turn ON the gas.

Brush the soapy solution on to the hose and all joints. If bubbles appear you have a leak, which must be rectified before use.

Retest after fixing the fault. Turn OFF the gas at the cylinder after testing.

If leakage is detected and cannot be rectified, DO not attempt to cure leakage but consult your gas dealer.

LIGHTING YOUR BARBECUE



This barbecue is designed for use outdoors, away from any flammable materials. It is important that there are **no overhead obstructions** and that there is a minimum distance of 1 m from the side or rear of the appliance. It is important that the ventilation openings of the appliance are not obstructed. The barbecue must be used on a level, stable, non-flammable surface. The appliance should be protected from direct draughts and shall be positioned or protected against direct penetration by any trickling water

(e.g. rain). Parts sealed by the manufacturer or his agent must not be altered by the user. No modifications should be made to any part of this barbecue and repairs and maintenance should only be carried out by a registered service engineer.



For Safe Use Of Your Grill And To Avoid Serious Injury:

DO NOT let children operate or play near grill.

KEEP grill area clear and free from flammable material.

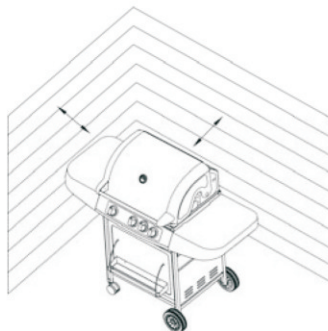
DO NOT block holes in bottom or back of grill.

Check burner flames regularly.

Use grill in well-ventilated space. **NEVER** use in enclosed spaces such as carport, garage, porch, covered patio, or under an overhead structure of any kind.

DO NOT use charcoal or ceramic briquettes in a gas grill.

USE grill at least 3 ft. from any wall or surface. Maintain 10 ft. clearance to objects that can catch fire or sources of ignition such as pilot lights on water heaters, live electrical appliances, etc.



Apartment dwellers:

Check with management to learn the requirements and fire codes for using an LP Gas Grill in your apartment complex. If allowed, use outside on the ground floor with a three (3) foot clearance from walls or rails. **DO NOT** use on or under balconies.

NEVER attempt to light burner with lid closed. A buildup of non-ignited gas inside a closed grill is hazardous.

NEVER operate grill with LP Tank out of correct position specified in assembly instructions.

Always close LP Tank valve and remove coupling nut before moving LP Tank from specified operation position.

Lighting Instructions:

1. Read instruction before lighting.
2. Open the lid and make sure all the knobs are on the OFF position.
3. Connect the regulator to the gas bottle. Turn the gas supply “ON” at the cylinder. Check with the use of soapy water for any gas leakage between the bottle and the regulator.
4. Push down and turn the knob anticlockwise to HIGH position (a clicking sound is heard). The burner can now be lit. If the burner does not light, repeat this process.
5. Adjust the heat by turning the knob to the High/Low position.
6. To light up other burners, repeat the same process for the adjacent burner and continue in sequence until all the burners are lit.
7. To turner the barbecue OFF turn the cylinder valve or regulator switch to the “OFF” position and then turn all of the control knobs on the appliance clockwise to the “OFF” position.

WARNING

If any burner fails to ignite, turn the control knob off (clockwise) and also turn the cylinder valve off. Wait five minutes before attempting to relight with ignition sequence.

Before cooking for the first time, operate the barbecue for about 15 minutes with the lid closed and the gas turned on HIGH. This will “heat clean” the internal parts and dissipate odour from the painted finish. (The color of cooking area may change slightly. This is normal and it is the nature of material)

CAUTION

Clean your barbecue after each USE. **DO NOT** use abrasive or flammable cleaners, as it will damage the parts of the product and may start a fire. Clean in warm soapy water.

Abnormal Operation

Any of the following are considered to be abnormal operation and may require servicing:

- Yellow tipping of the burner flame.

- Sooting up of grill plates.
- Burners not igniting properly.
- Burners failing to remain alight.
- Burners extinguished by trolley doors.
- Gas valves, which are difficult to turn.

CLEANING AND CARE

This appliance should be checked and serviced by an authorized service person every year to ensure the appliance remains in a safe operation condition.

⚠ CAUTION All cleaning and maintenance should be carried out when the barbecue is cool and with the fuel supply turned **OFF** at the gas cylinder. **DO NOT** remove the drip tray until the BBQ has cooled.

General Grill Cleaning

- **DO NOT** mistake brown or black accumulation of grease and smoke for paint. Interiors of gas grills are not painted at the factory (and should NEVER be painted). Apply a strong solution of detergent and water or use a grill cleaner or scrubbing brush on the insides of grill lid and bottom. Rinse and allow to completely air dry. **DO NOT** apply a caustic grill / oven cleaner to painted surfaces.
- Plastic parts: wash with warm soapy water and wipe dry.
- **DO NOT** use abrasive cleaners, degreasers or a concentrated grill cleaner on plastic parts. Damage to and failure of parts can result.
- Porcelain surfaces: because of glass-like composition, most residue can be wiped away with baking soda / water solution or specially formulated cleaner. Use nonabrasive scouring powder for stubborn stains.
- Painted surfaces: wash with mild detergent or nonabrasive cleaner and warm soapy water. Wipe dry with a soft nonabrasive cloth.

- Stainless steel surfaces: to maintain your grills high quality appearance, wash with mild detergent and warm soapy water and wipe dry with a soft nonabrasive cloth after each use. Backed-on grease deposits may require the use of an abrasive plastic cleaning pad.



INSECTS.

FACT: sometimes spiders and other insects climb into the grill tubes attached to the burners. The spiders spin webs, build nests and lay eggs. The webs or nests can be very small, but they are very strong and can block the flow of gas. Clean burners prior to use after storing, at the beginning of grilling season or after a period of one month not being used.



Spider guards are on the air intakes in an effort to reduce this problem, but it will not eliminate it! An obstruction can result in a flashback (a fire in the burner tubes). The grill may still light, but the obstruction does not allow full gas flow to the burners.

Cleaning the Burner Assembly

Follow these instructions to clean and / or replace parts of burner assembly or if you have trouble igniting grill.

1. Turn gas off at control knobs and LP Tank.
2. Remove cooking grates, grease tray and grease cup.
3. Remove screw at end of burner using a screwdriver.
4. Carefully lift each burner up and away from valve openings.

CAUTION Inspect burner for any damage (cracks or holes). If damage is found, replace with a new burner. Reinstall the burner, check to ensure that the Gas valve orifices are correctly positioned and secured inside the burner inlet

We suggest three ways to clean the burner tubes. Use the one easiest for you.

- (A) Bend a stiff wire (a light weight coat hanger works well) into a small hook. Run the hook through each burner tube and burner several times.



- (B) Use a narrow bottle brush with a flexible handle (DO NOT use a brass wire brush), run the brush through each burner tube and burner several times.

- (C) Wear eye protection: use an air hose to force air into the burner tube and out the air ports. Check each port to make sure air comes out each hole.

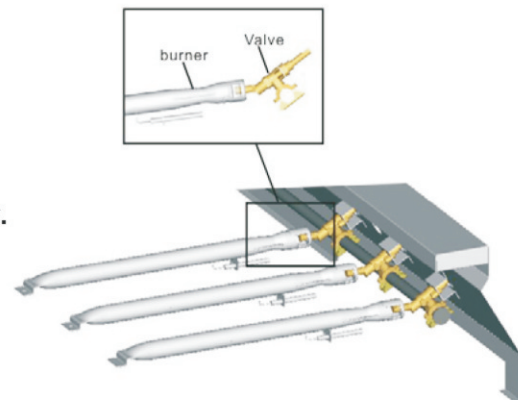
5. Wire brush entire outer surface of burner to remove food residue and dirt.

6. Clean any blocked ports with a stiff wire such as an open paper clip.

7. Check burner for damage, due to normal wear and corrosion some holes may become enlarged. If any large cracks or holes are found replace burner.

8. Carefully refit burners.

VERY IMPORTANT: Burner tubes must re-engage valve openings. See instructions below.



Notice for replacing burners

The burners have already been assembled to a high specification. Please consult the supplier if the burners need to be replaced.

Outside Surface

Use mild detergent or baking soda and hot water solution. Non-abrasive scouring powder can be used on stubborn stains, then rinse with water.

If the inside surface of the barbecue lid has the appearance of peeling paint, baked on grease build-up has turned to carbon and is flaking off. Clean thoroughly with strong hot

soapy water solution. Rinse with water and allow to completely dry. **NEVER USE OVEN CLEANER.**

Interior of Barbecue bottom

Remove residue using brush, scraper and/or cleaning pad then wash with a soapy water solution. Rinse with water and allow to dry.

Cooking Grid

Use a mild soapy water solution. Non-abrasive scouring power can be used on stubborn stains then rinse with water.

SERVICING & SPARE PARTS

Your gas barbecue should be serviced annually by a competent registered person.