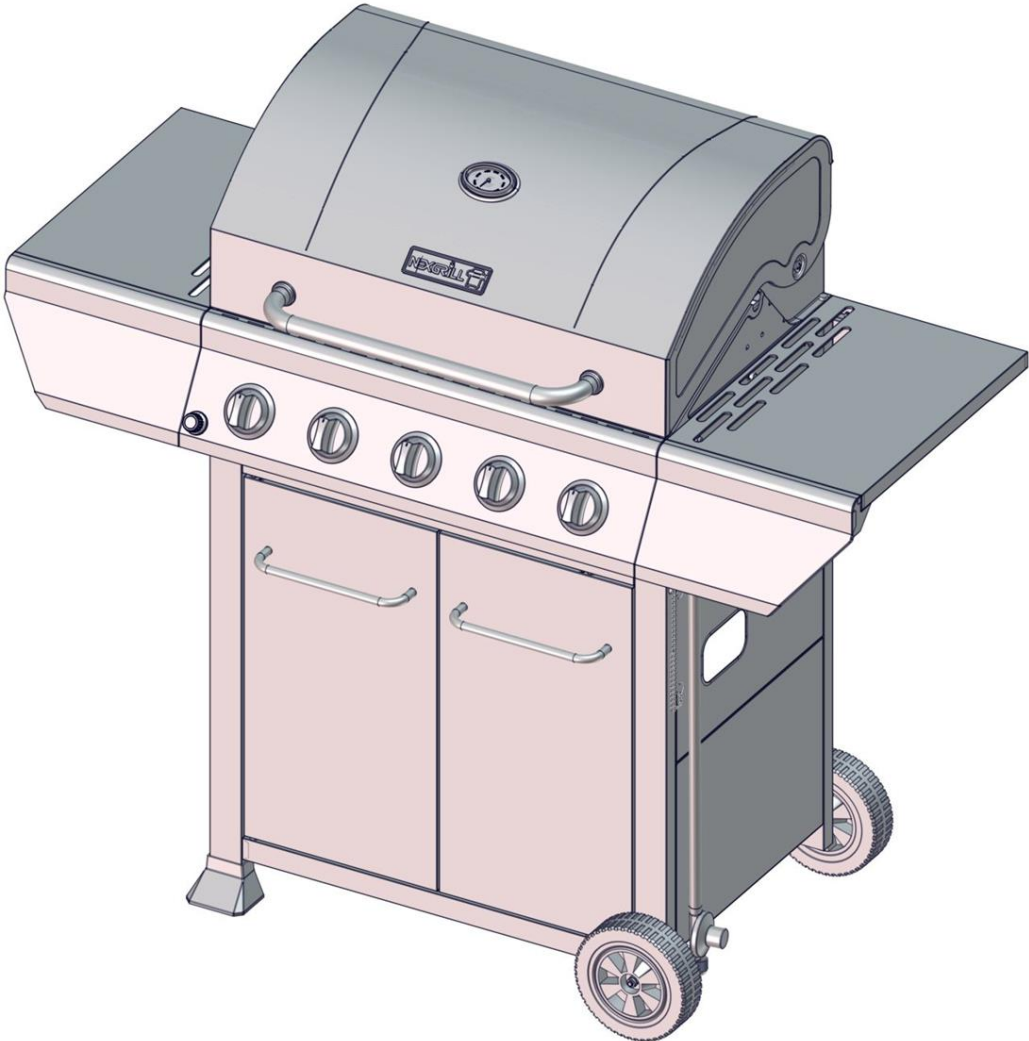




Outdoor Gas Barbeque
Assembly Instructions
Product Code: G5NEX
Model Number: 720-0888T
(See also Operating Instructions Manual)



IMPORTANT: RETAIN FOR FUTURE REFERENCE. READ CAREFULLY.

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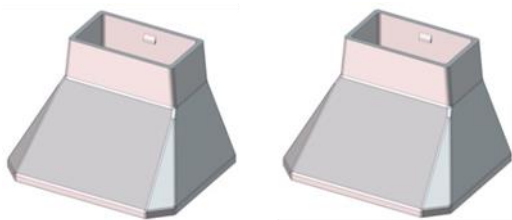
Preparation 5

Assembly Instructions 6 - 20

720-0958D FOR OUTDOOR USE ONLY. NOT FOR COMMERCIAL USE.

Package Parts List

1 (x2)



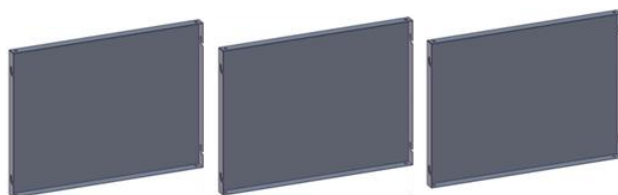
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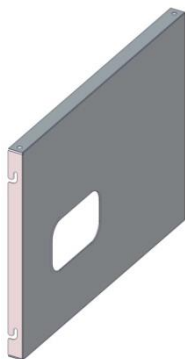
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4 (x3)



5



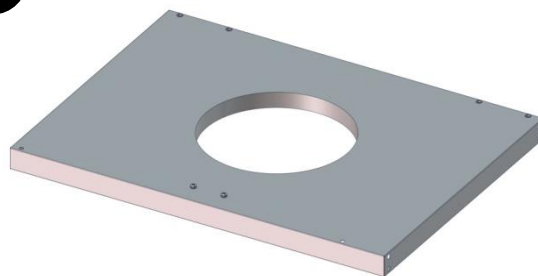
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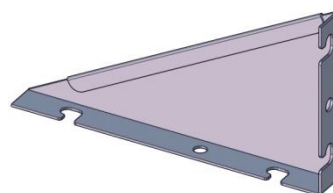
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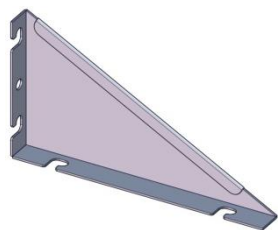


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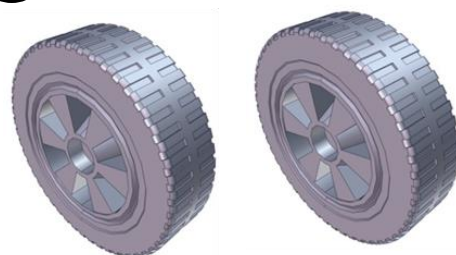


Package Parts List

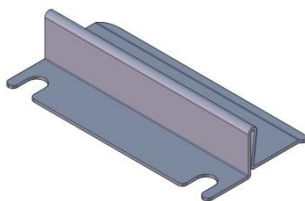
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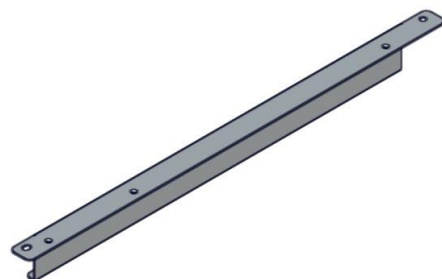
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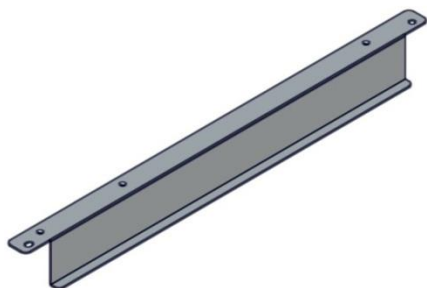
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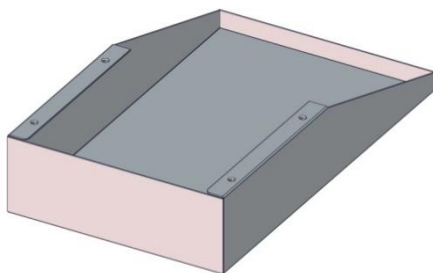
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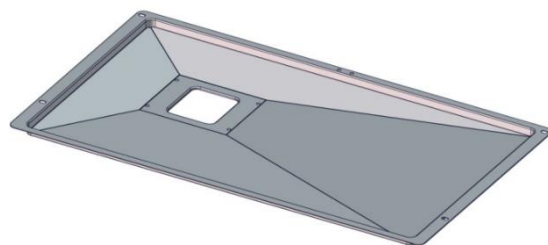
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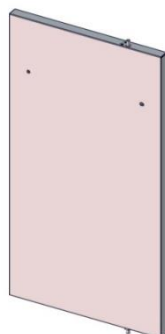
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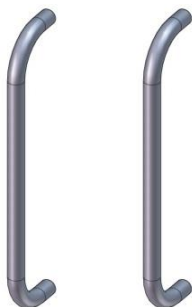


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Package Parts List

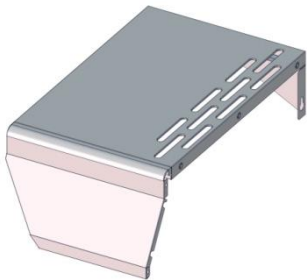
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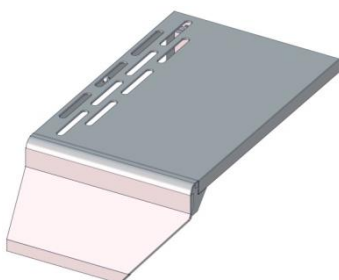
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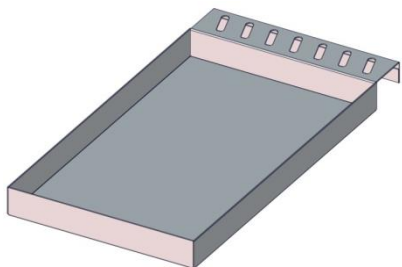
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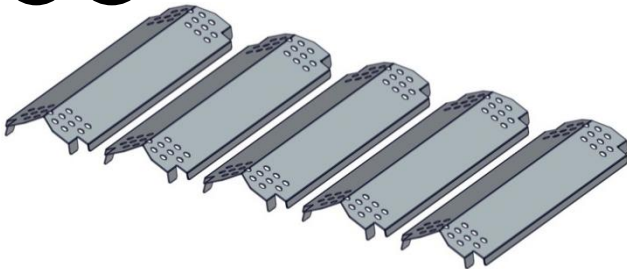
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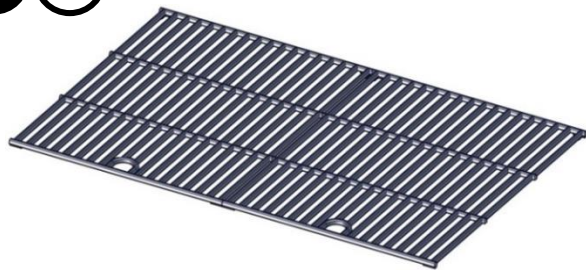
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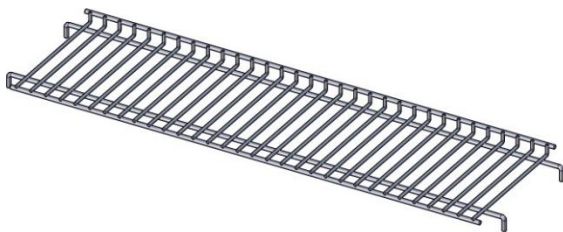
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27 x2



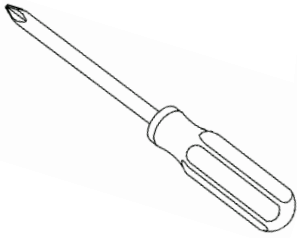
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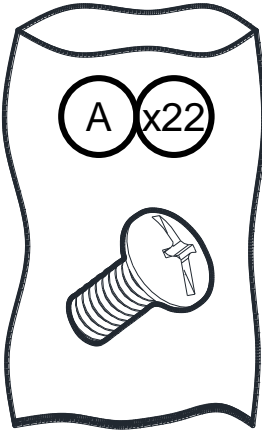
Tools Needed



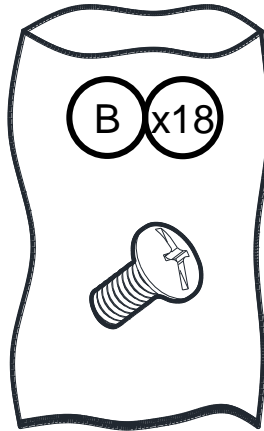
Some parts come with screws pre-installed. Loosen and tighten for final assembly.

Hardware package list

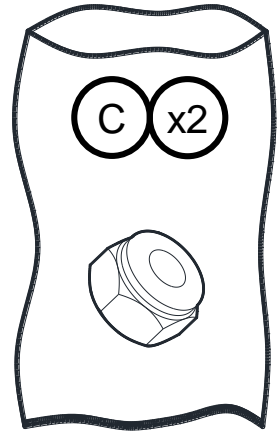
Truss Head Screw
(Black)
1/4 - 20 x 1/2"



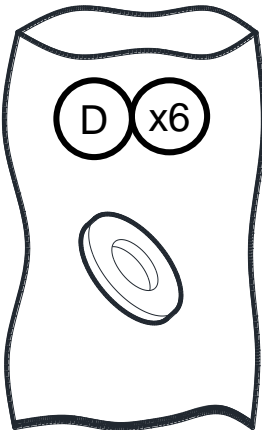
Stainless Steel
Truss Head Screw
5/32 - 32 x 3/8"



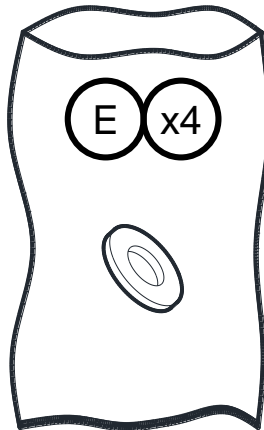
Nut
5/16"



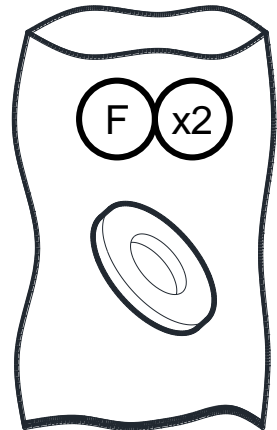
Flat Washer
1/4"



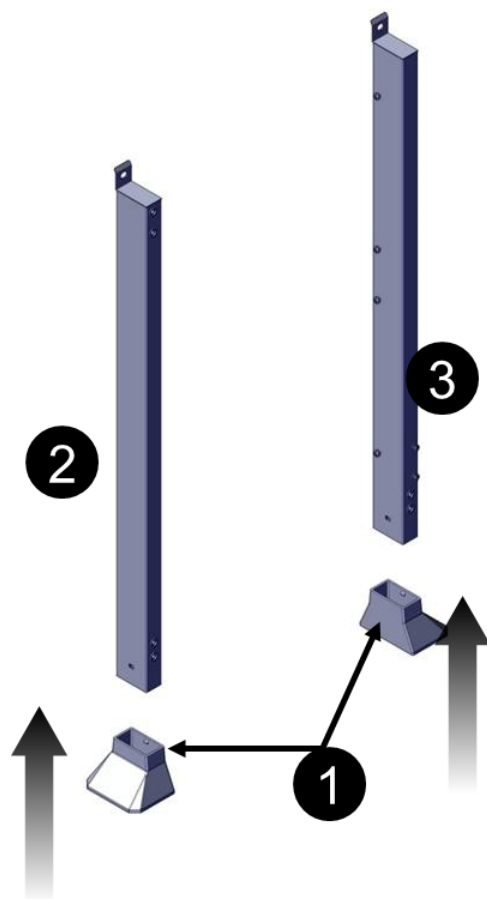
Flat Washer
5/32"



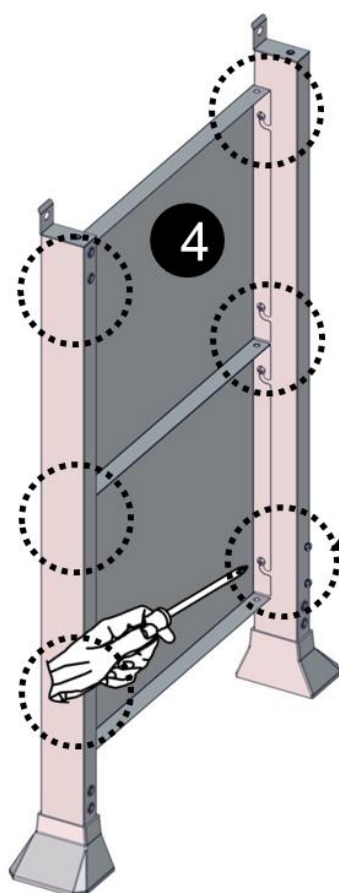
Flat Washer
5/16"



1



2

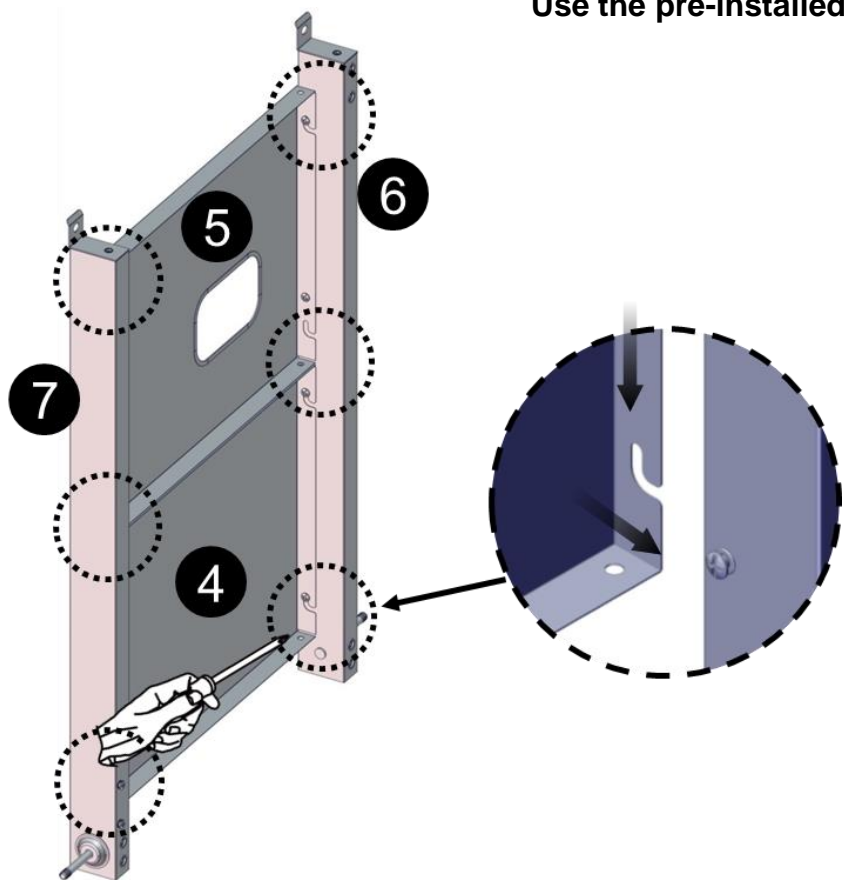


Use the pre-installed screws.

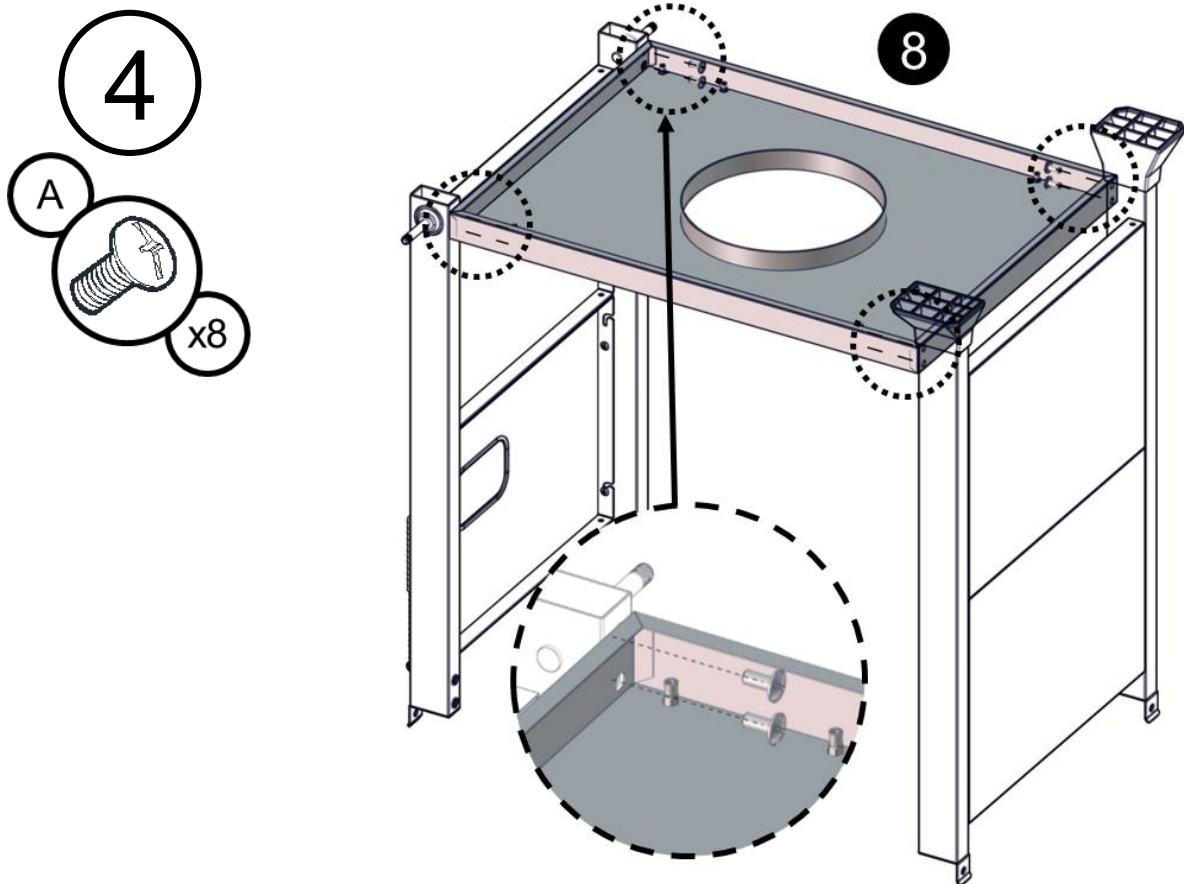


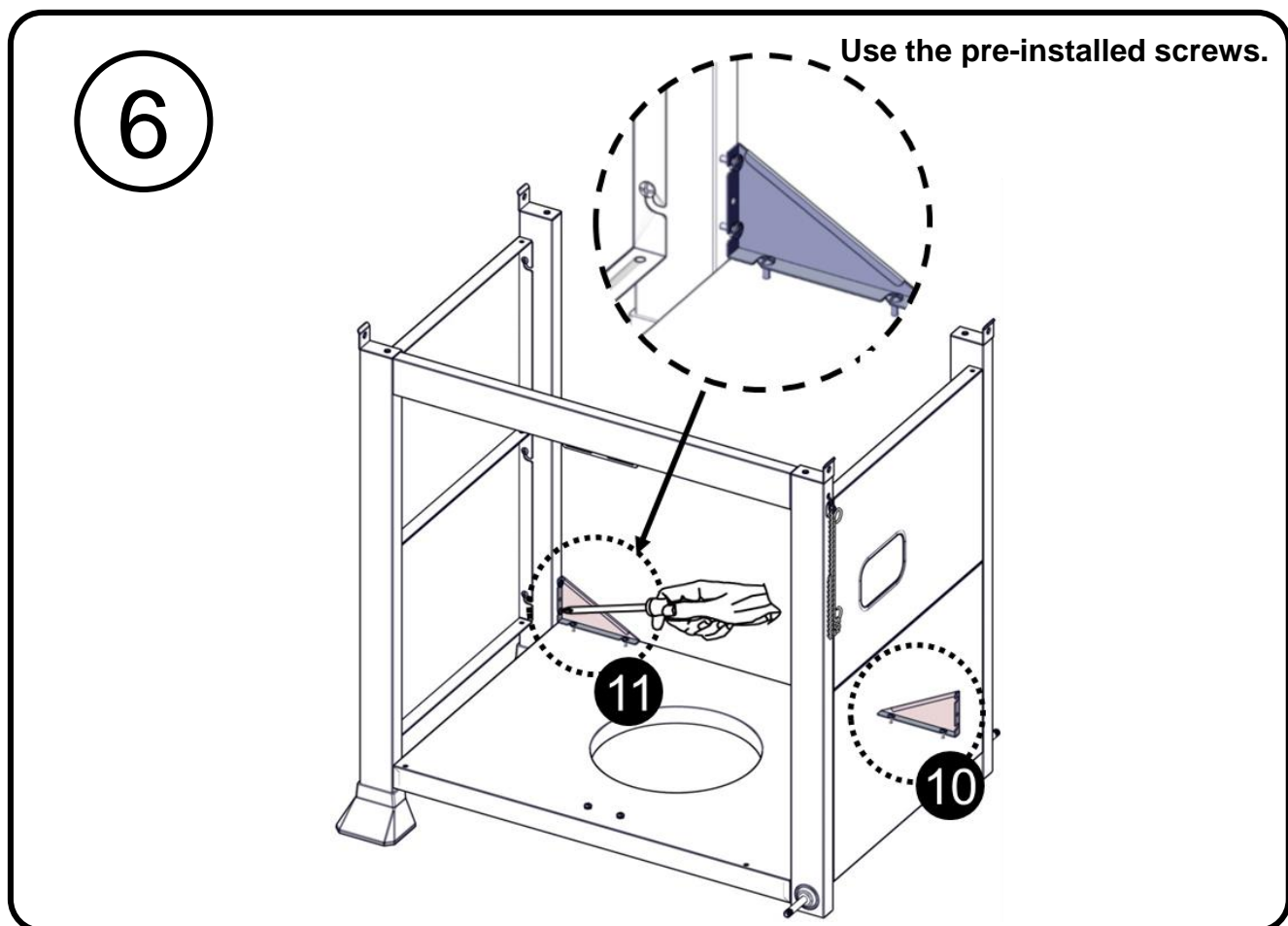
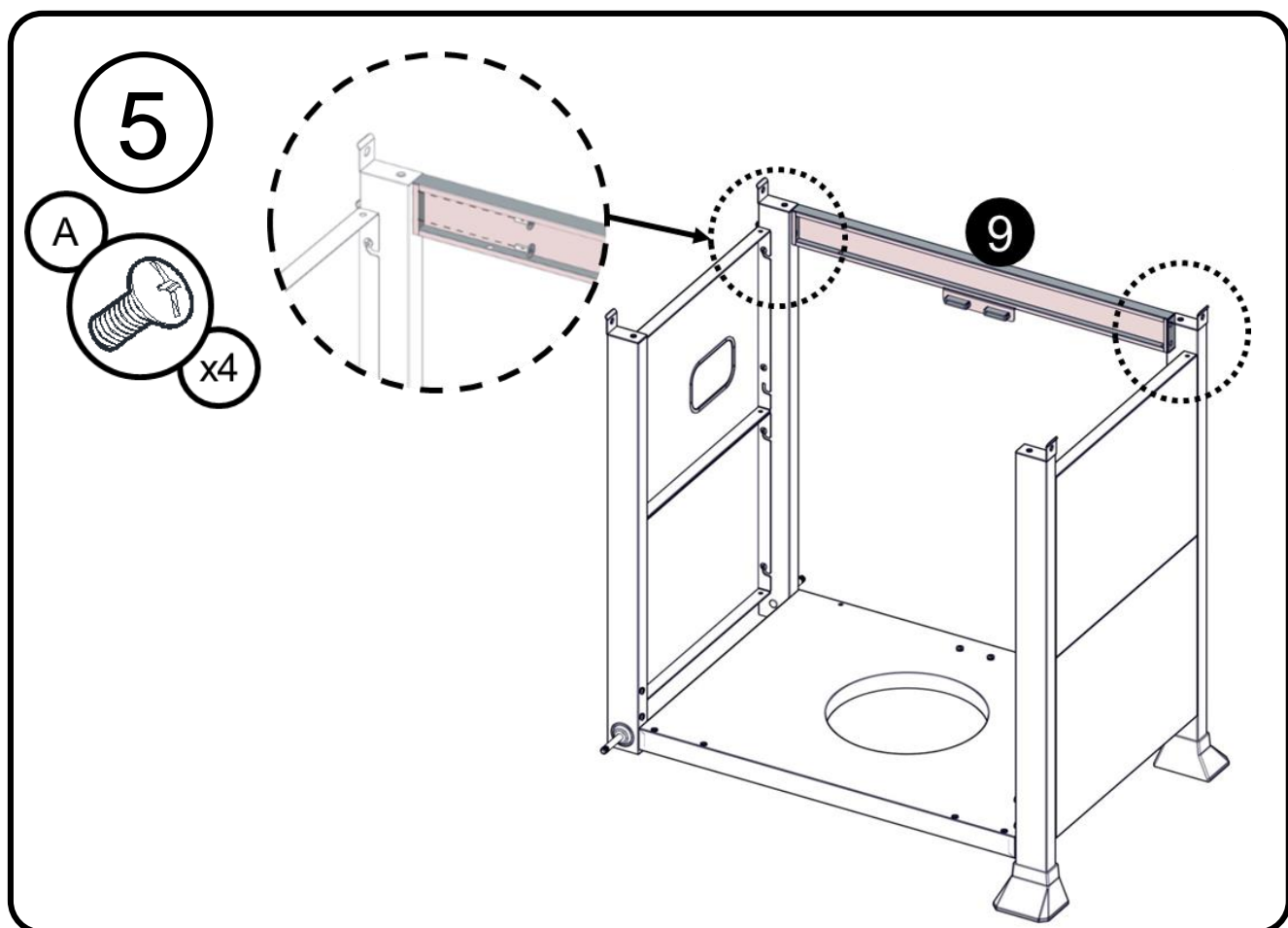
Use the pre-installed screws.

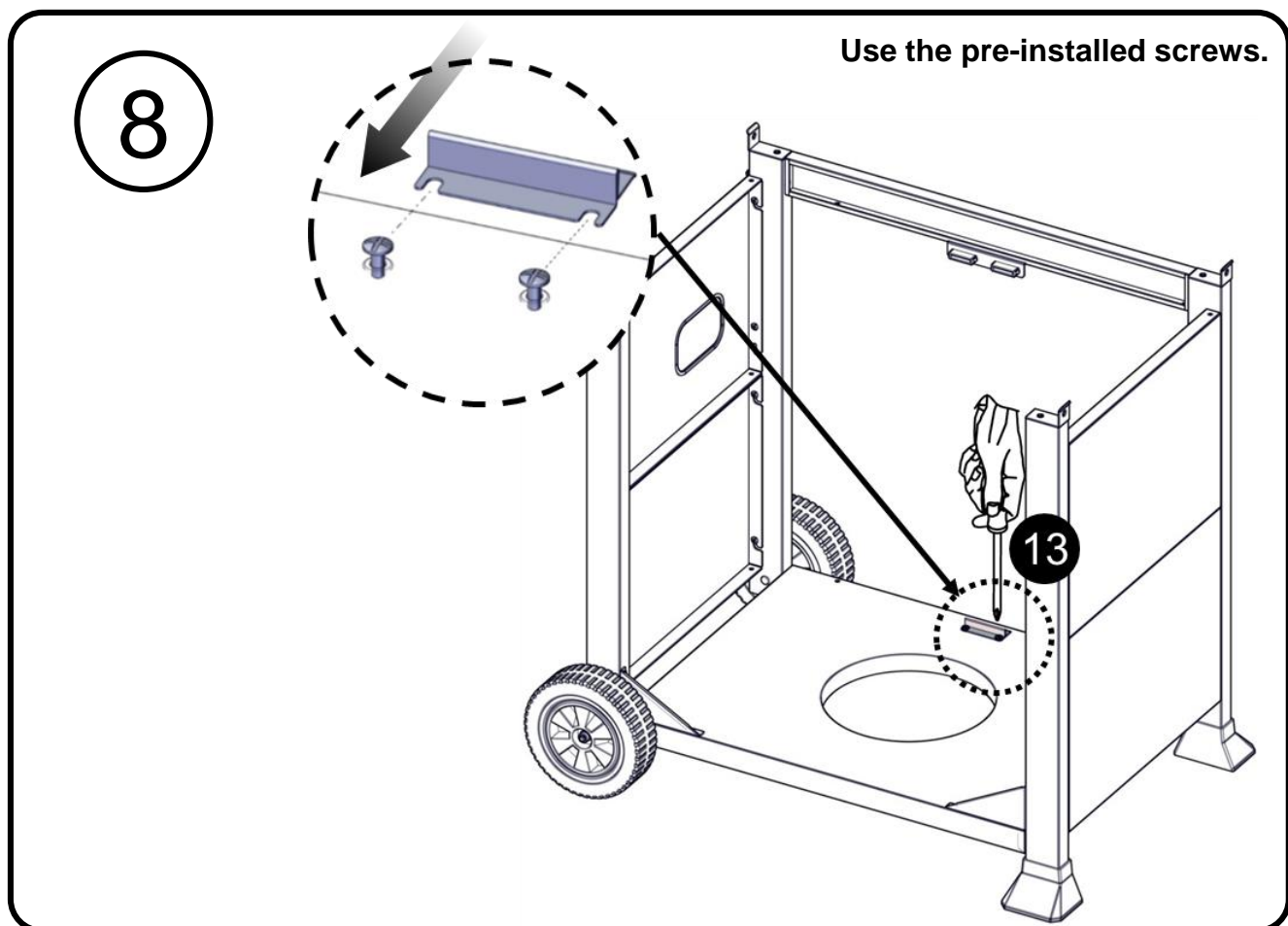
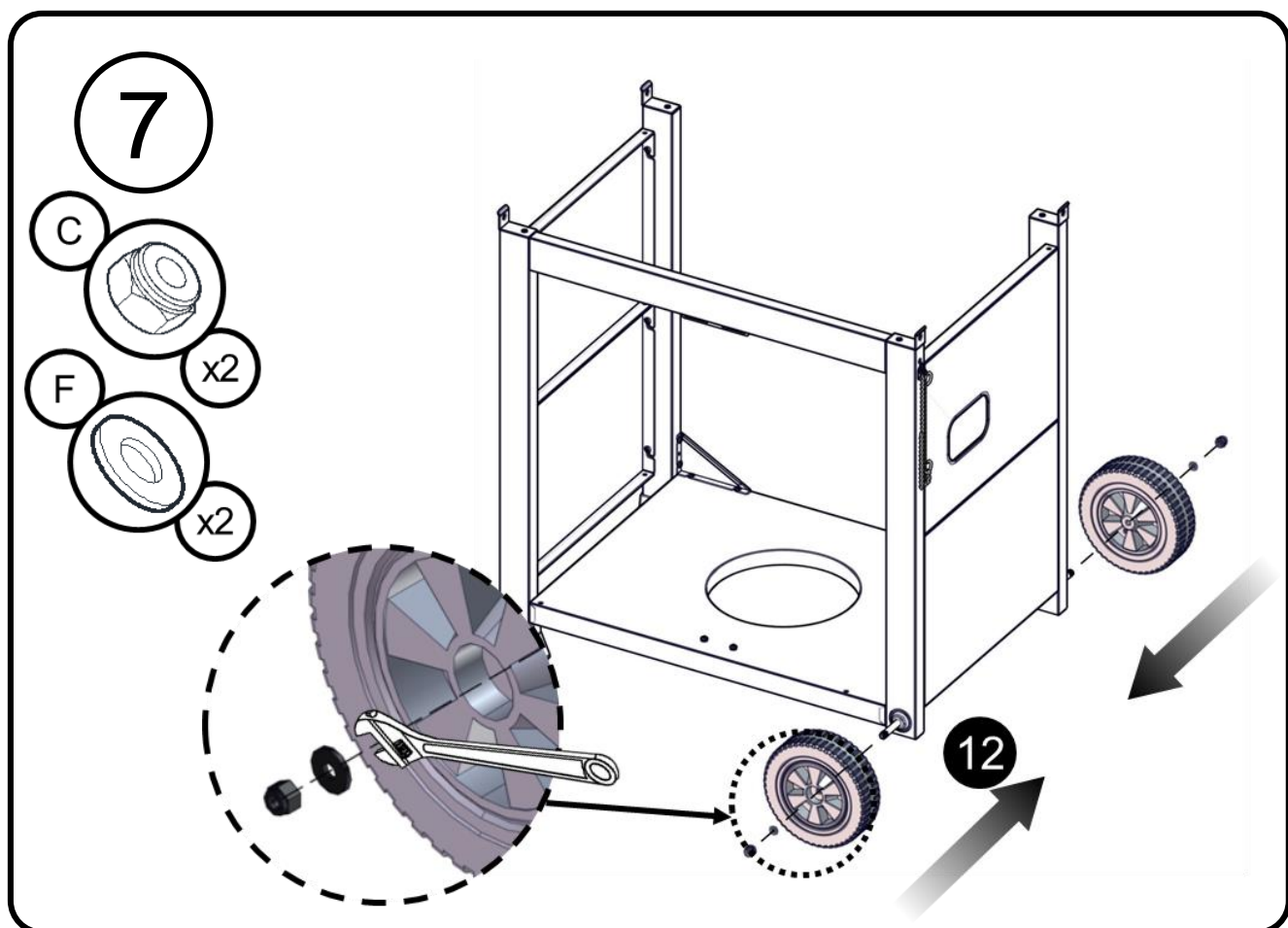
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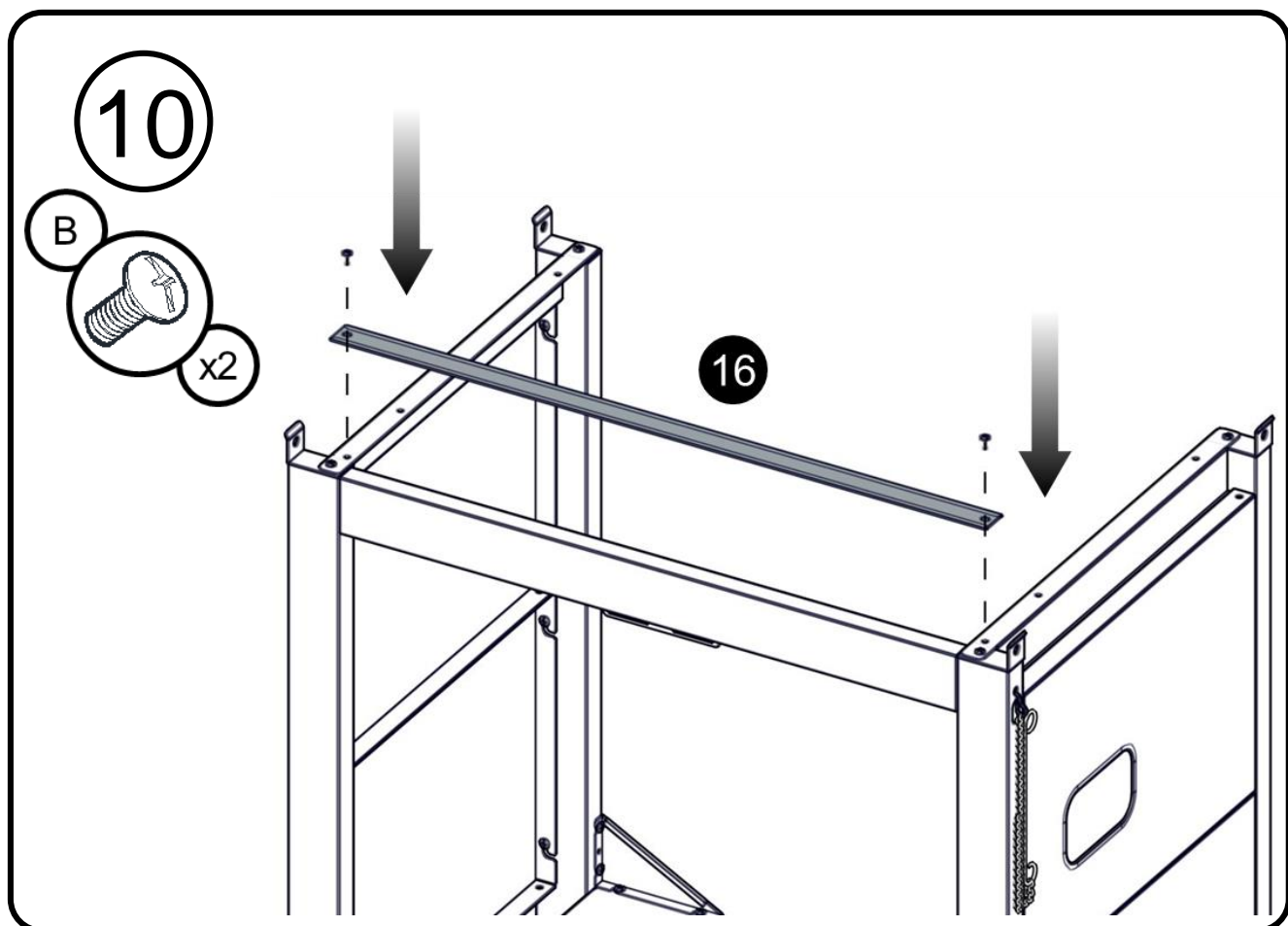
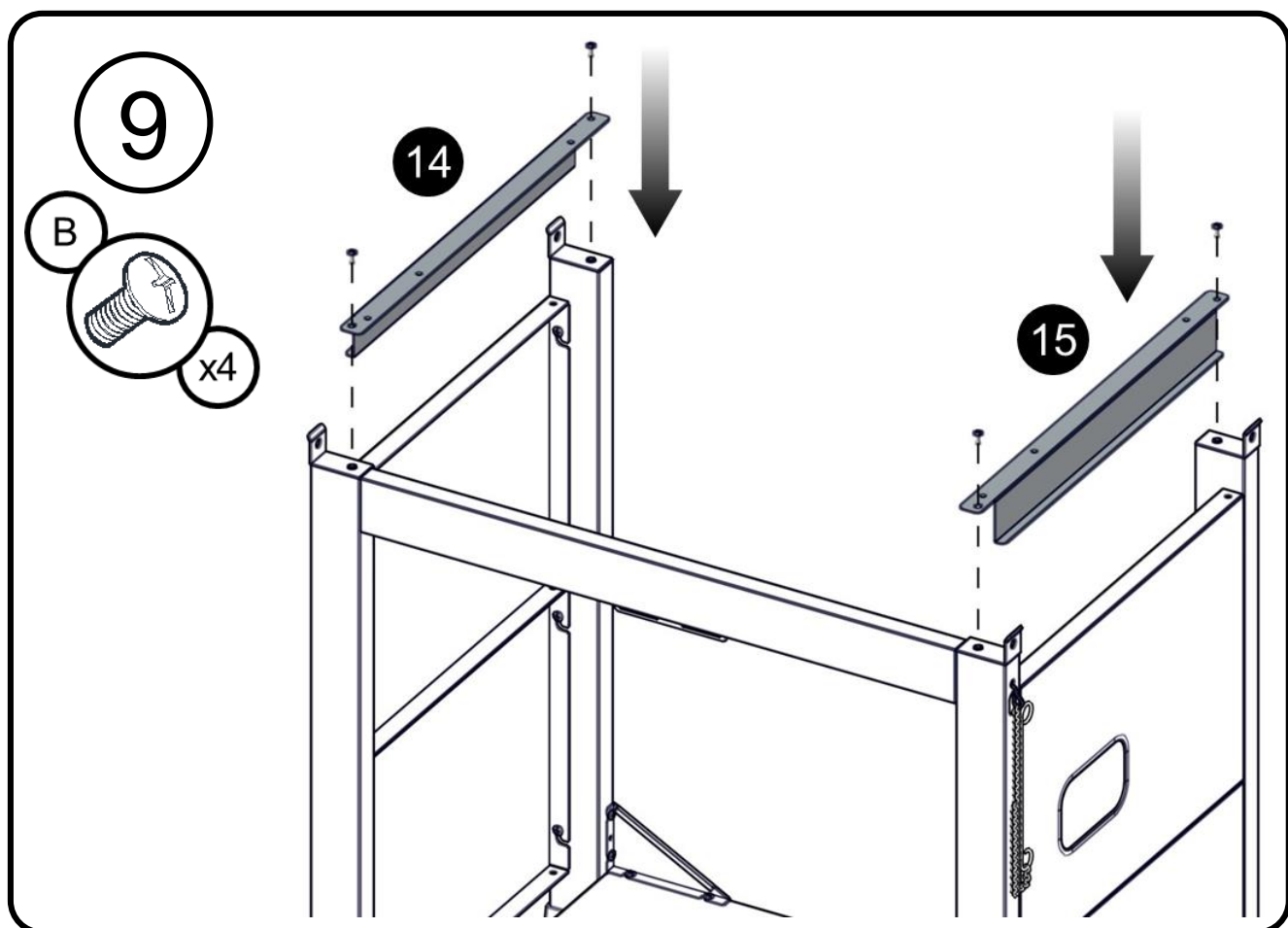


4









11

B

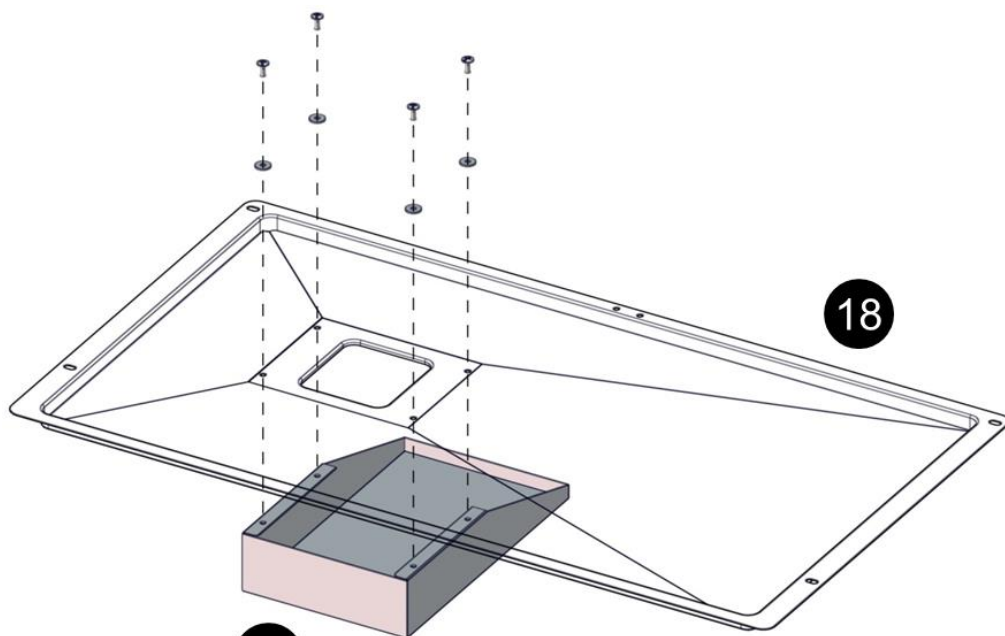


x4

E



x4



18

17

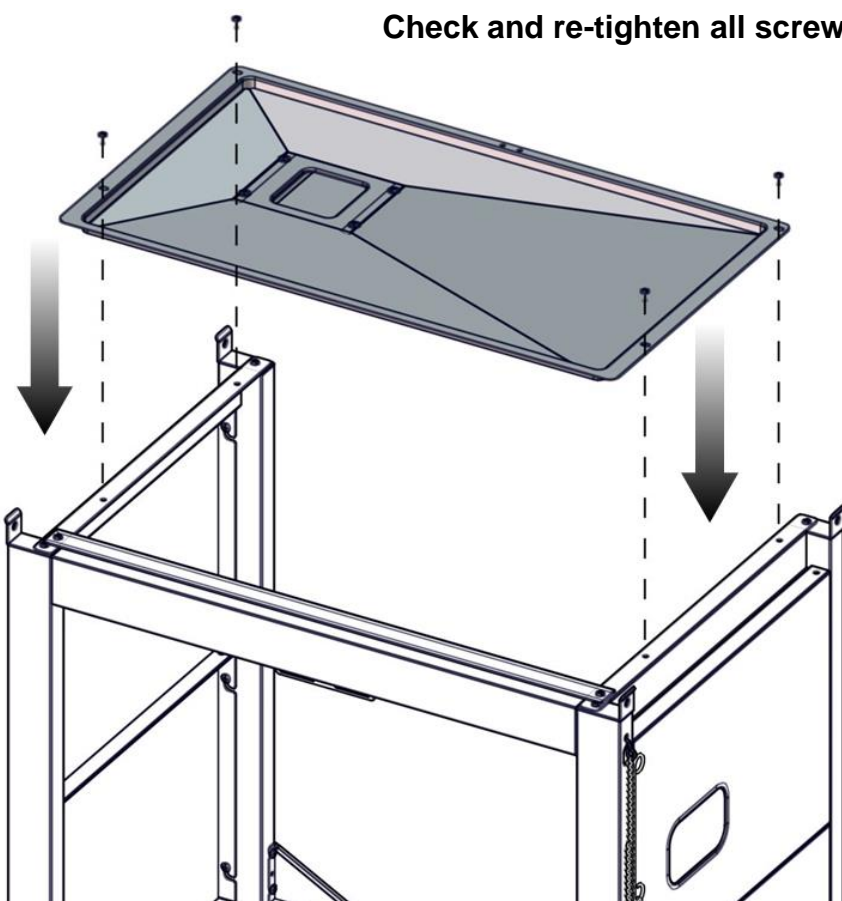
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B



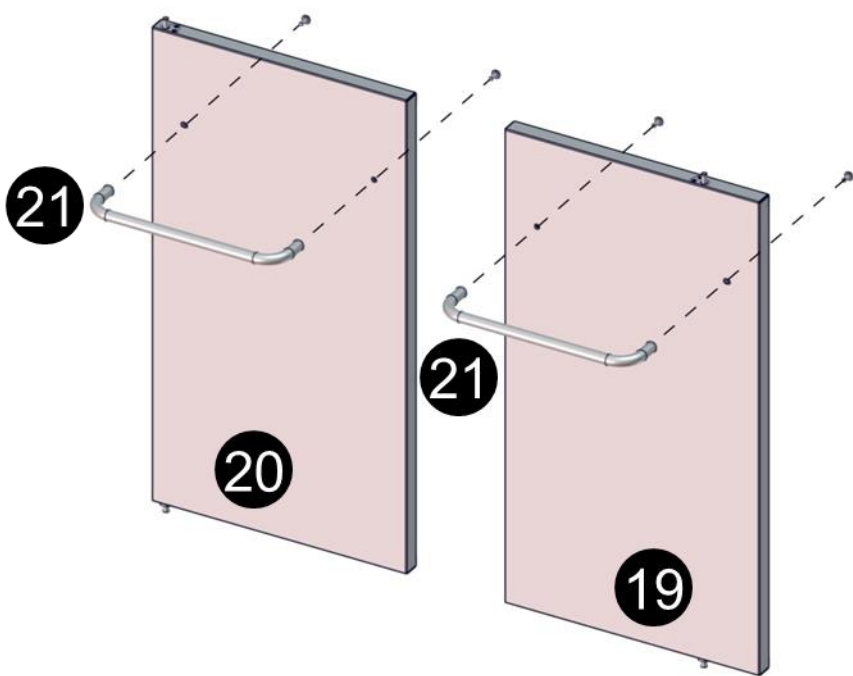
x4

Check and re-tighten all screws.



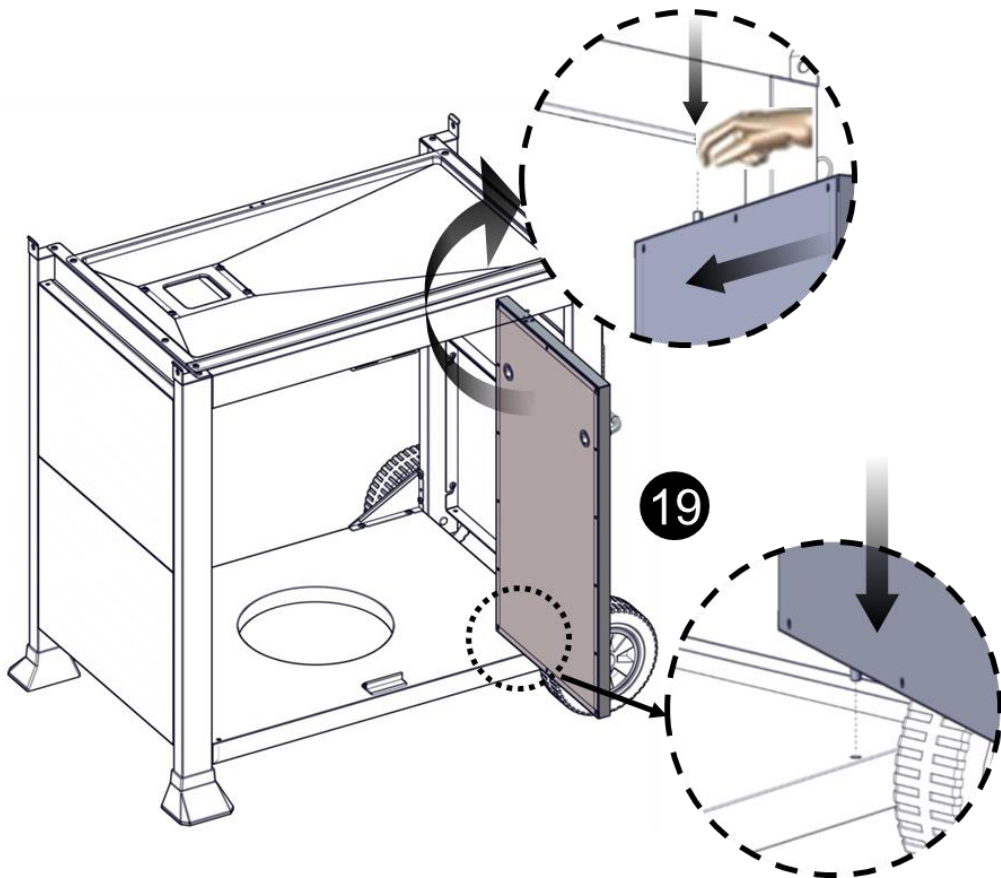
Use the pre-installed screws.

13



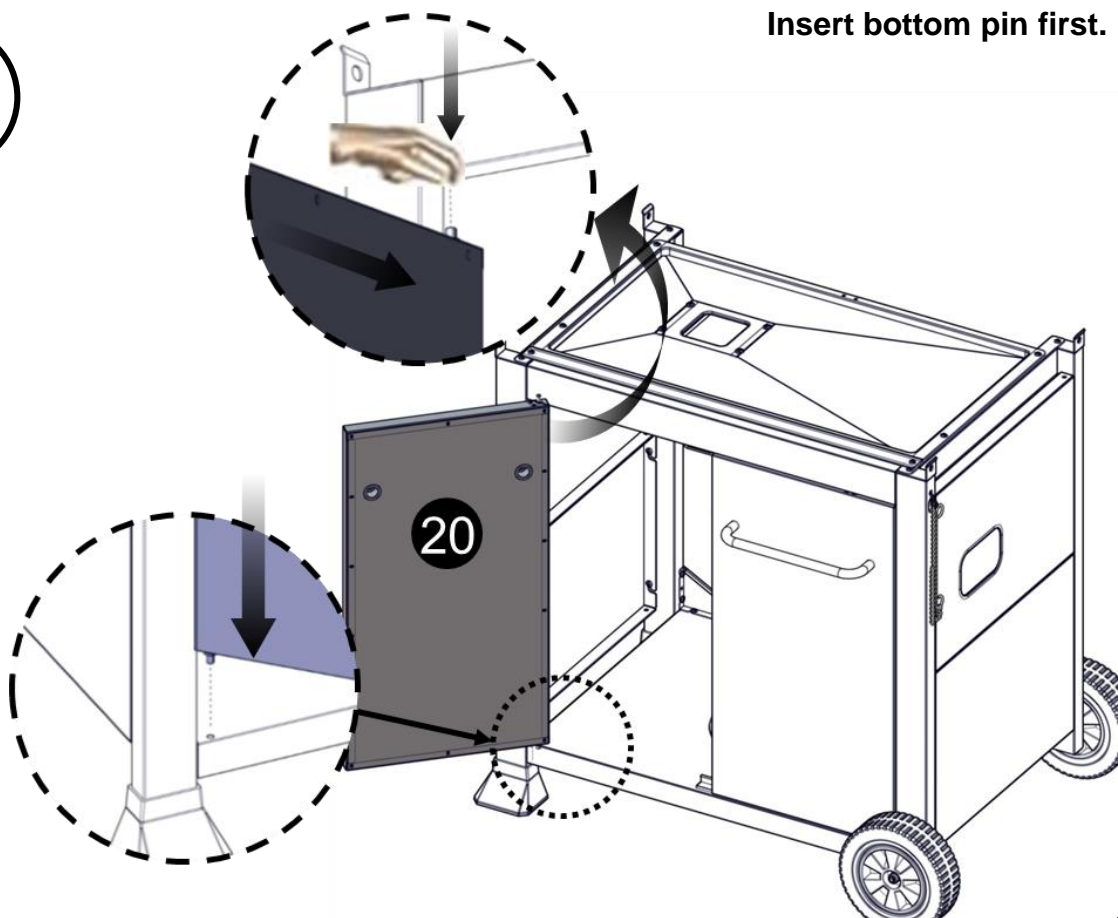
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Insert bottom pin first.



15

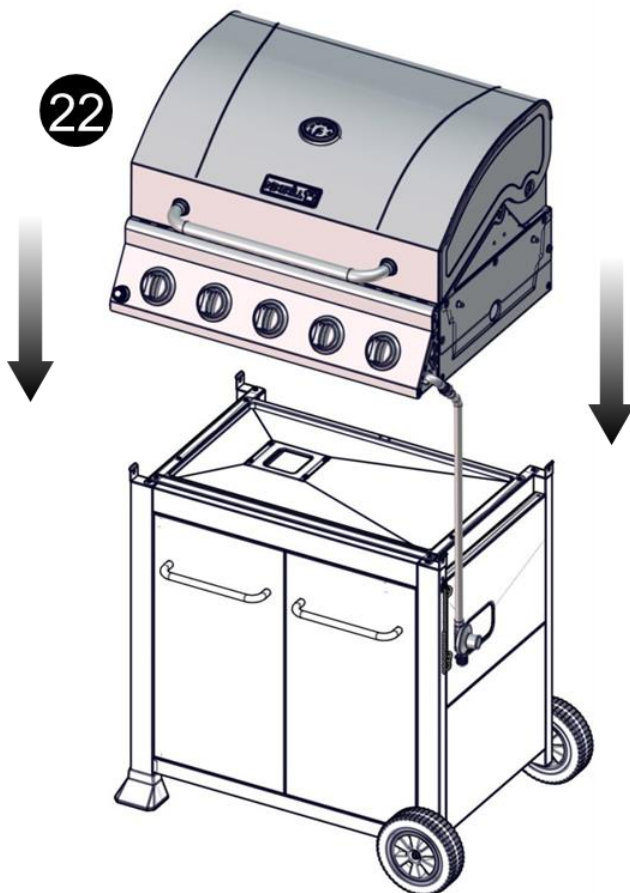
Insert bottom pin first.

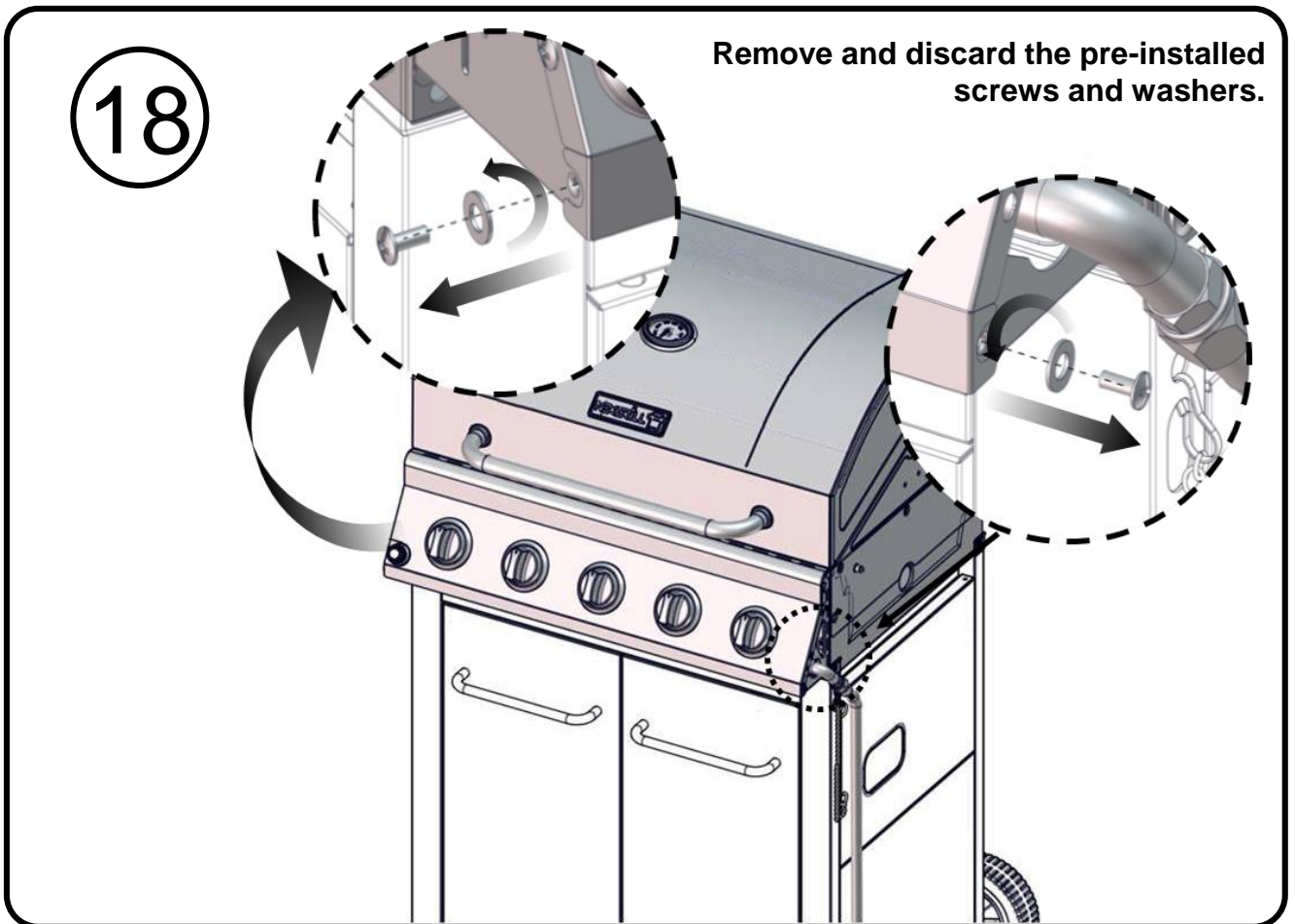
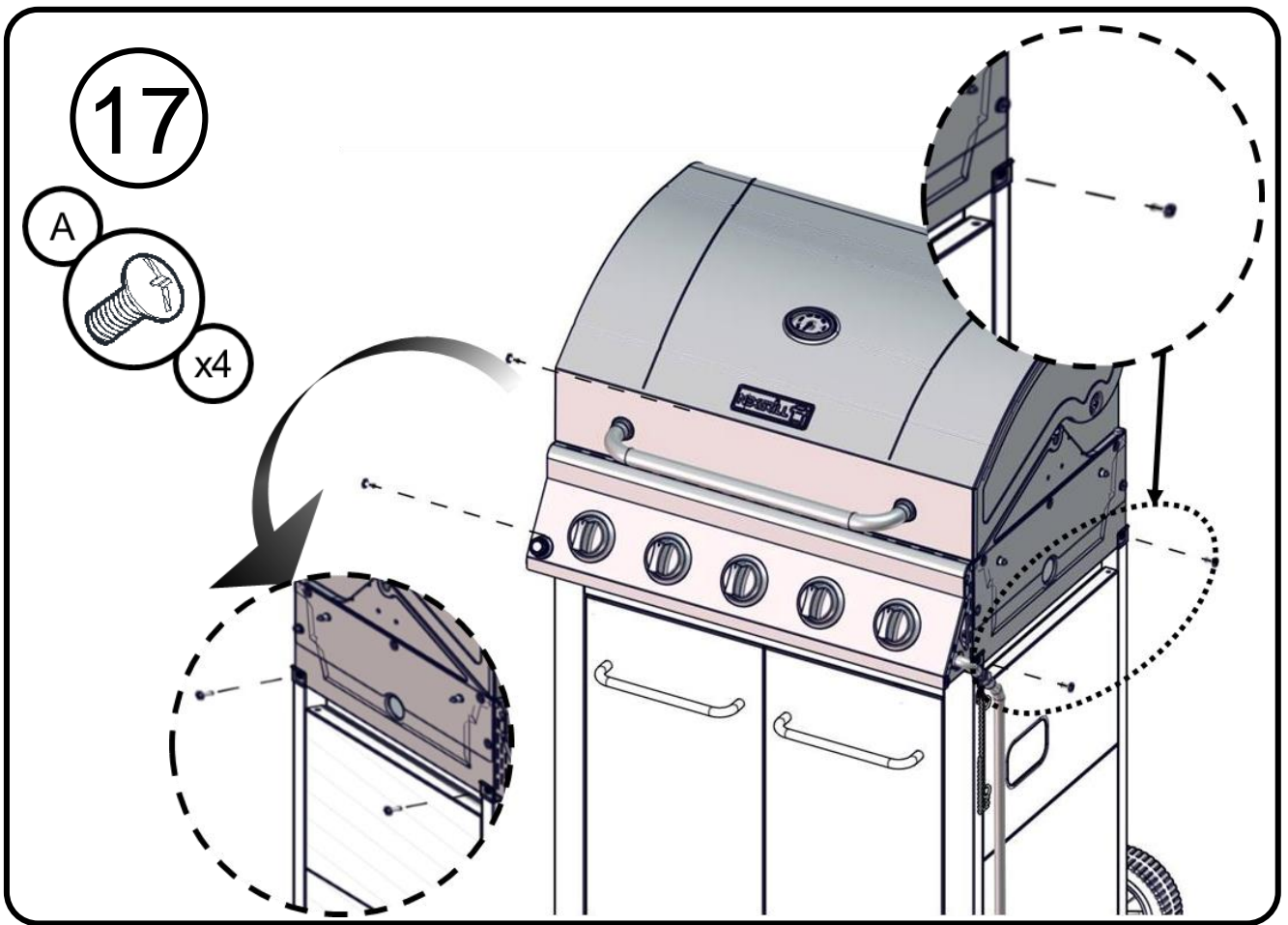


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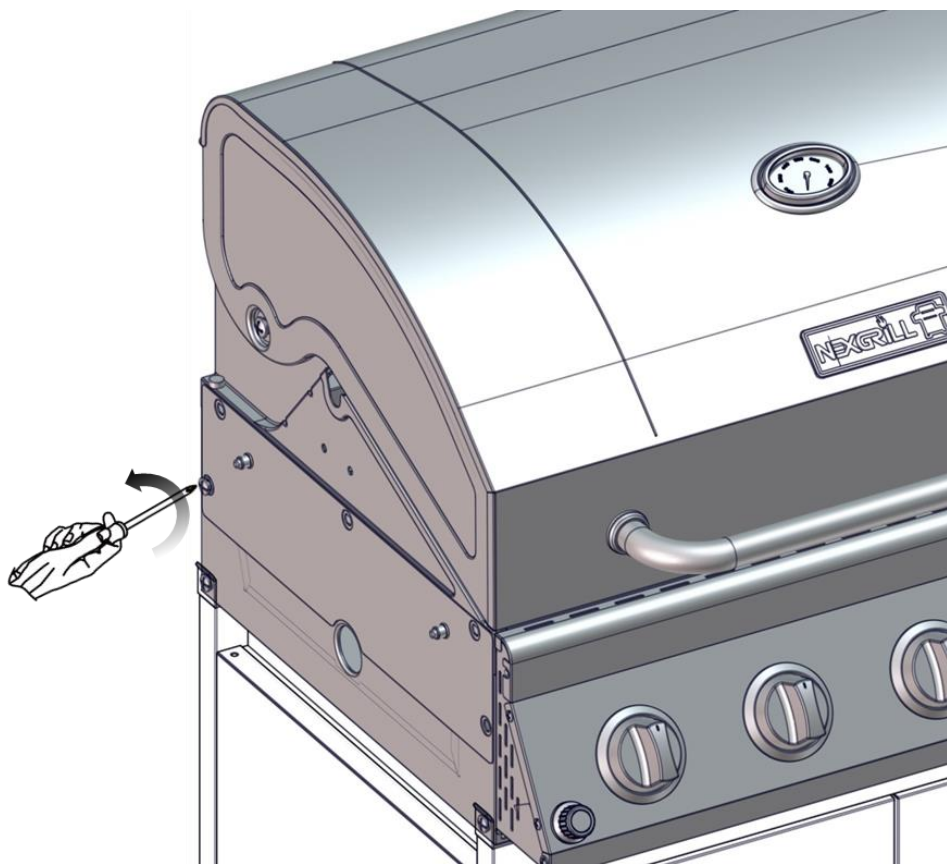
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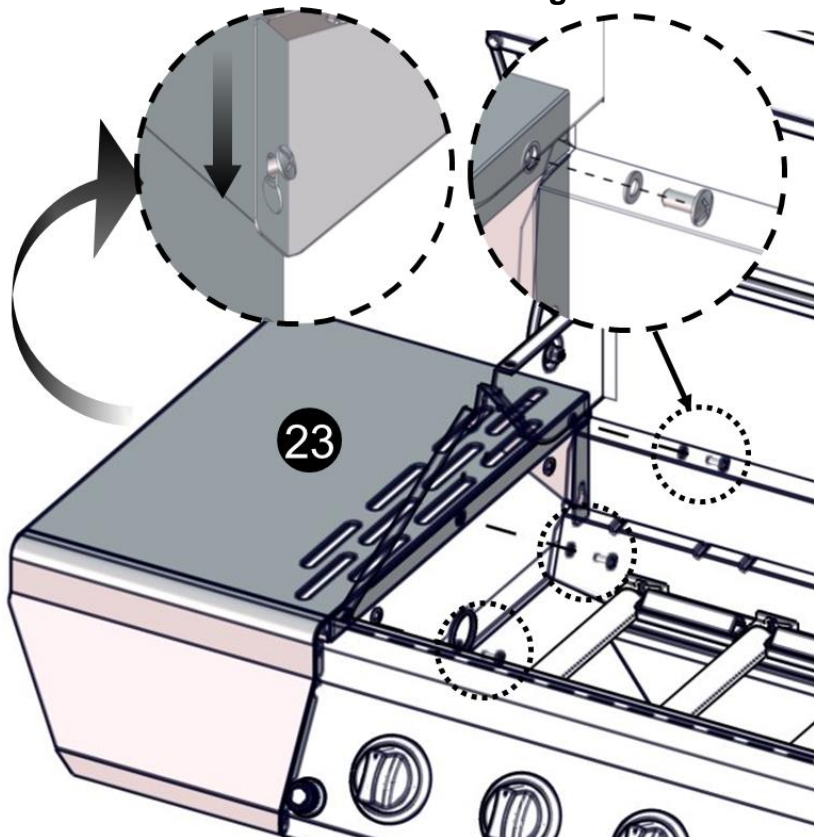
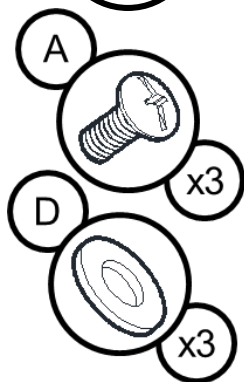
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Loosen the pre-installed screw.



20

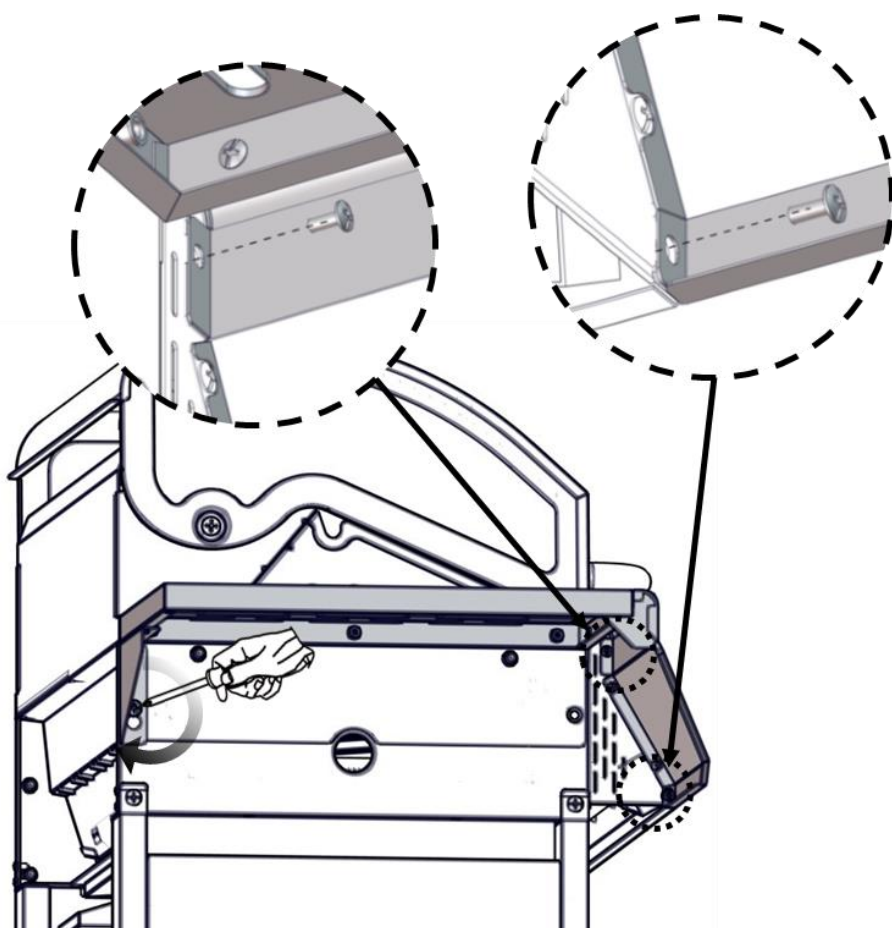
Hook the left side shelf onto the loosened screw. Fit three screws from inside. Tighten all screws.



21

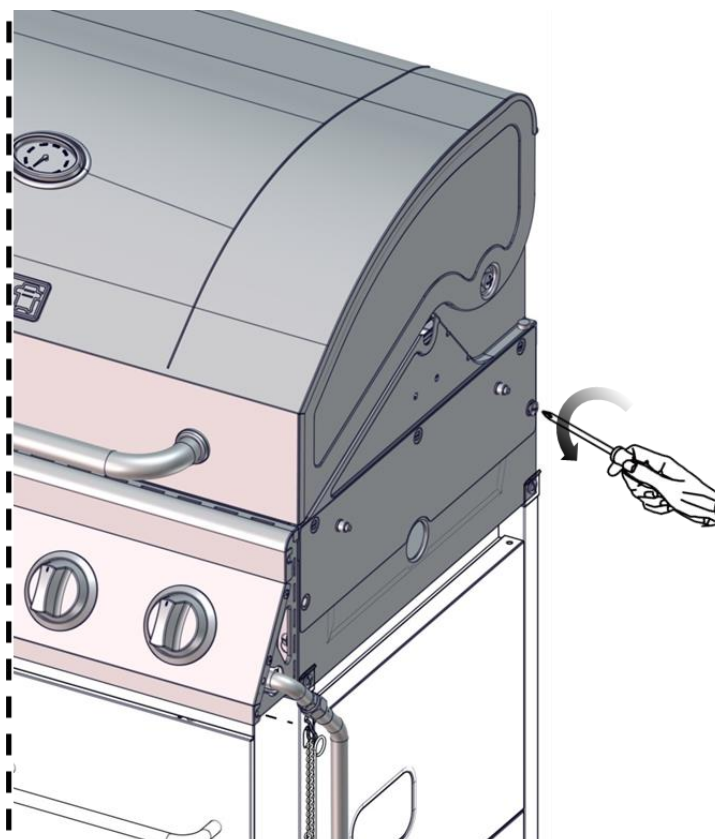
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x2

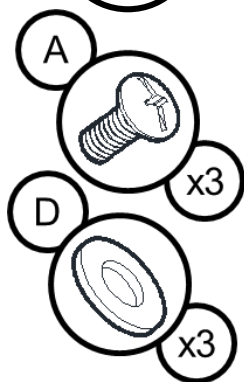


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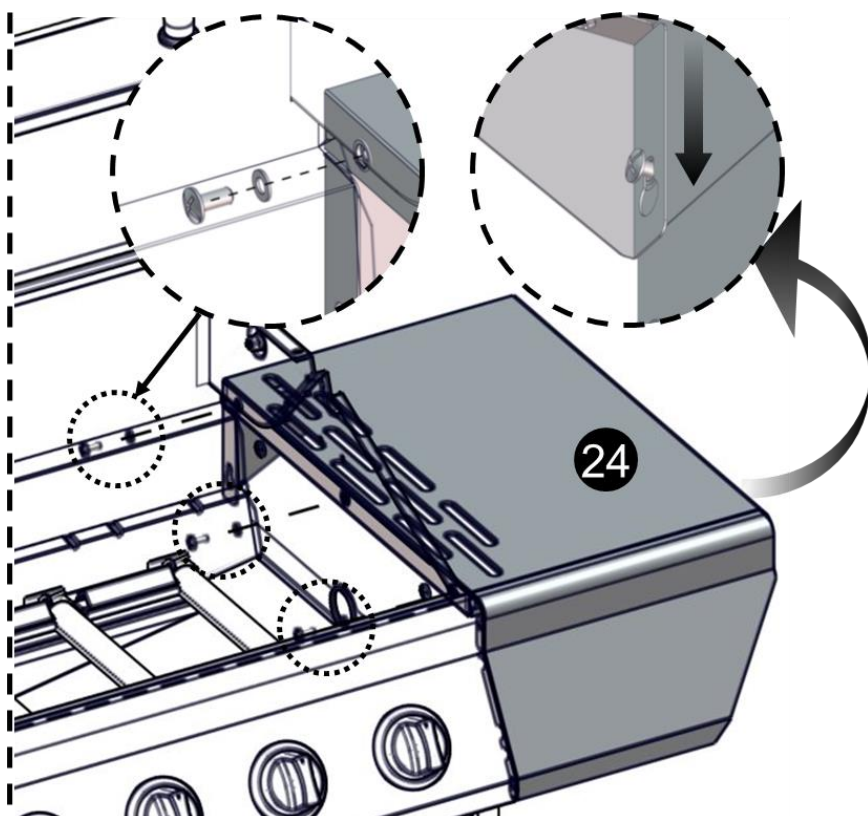
Loosen the pre-installed screw.



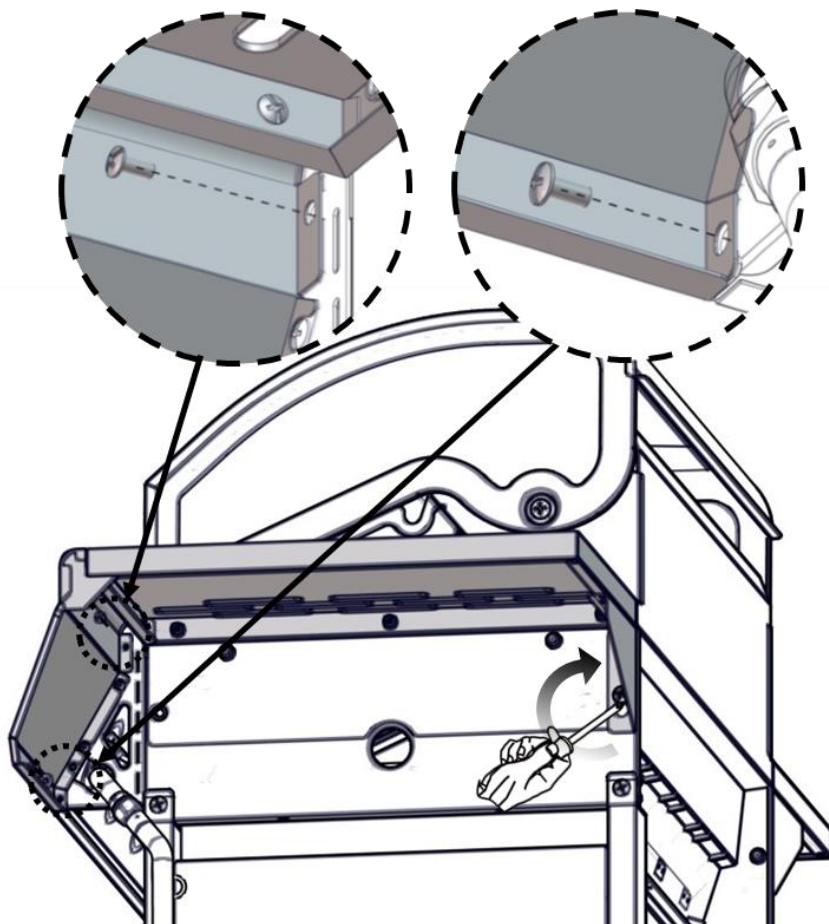
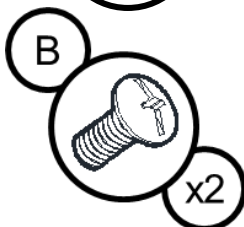
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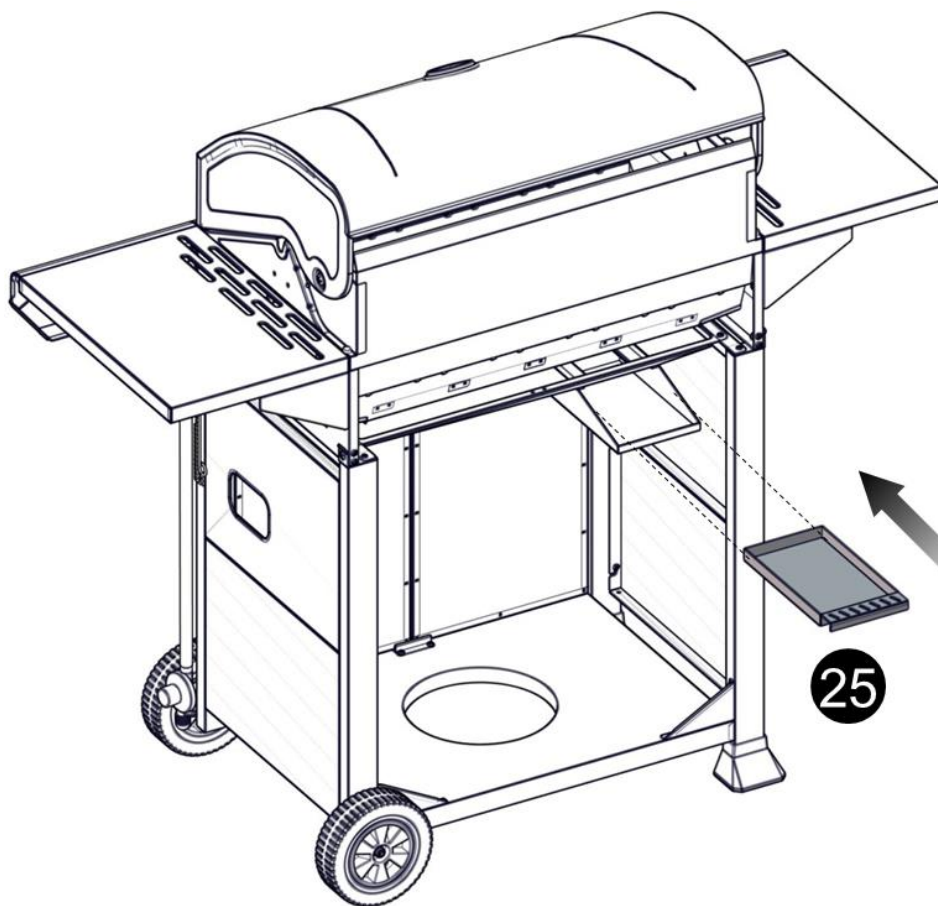
Hook the right side shelf onto the loosened screw. Fit three screws from inside. Tighten all screws.



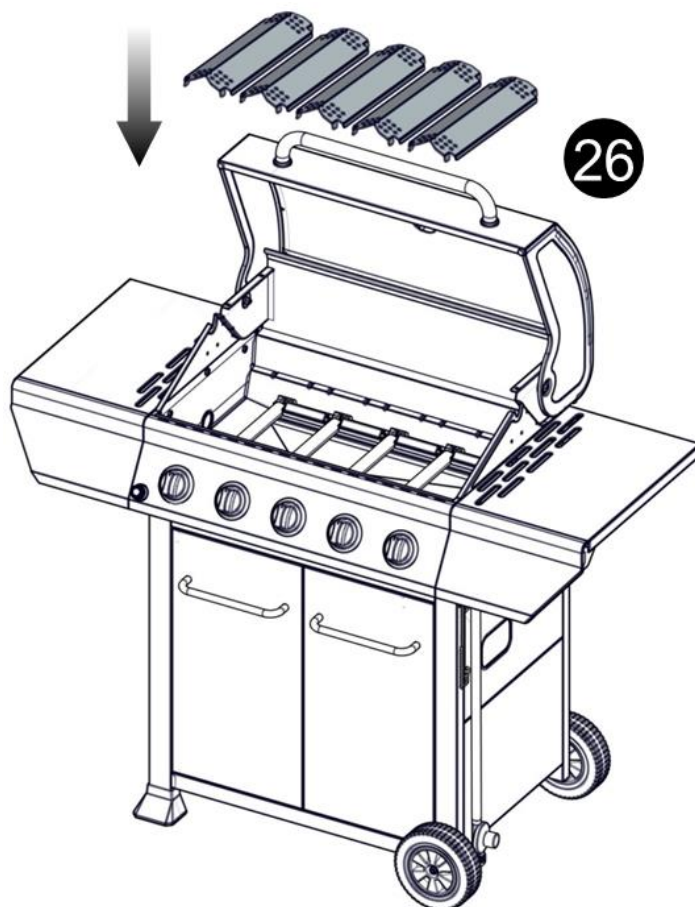
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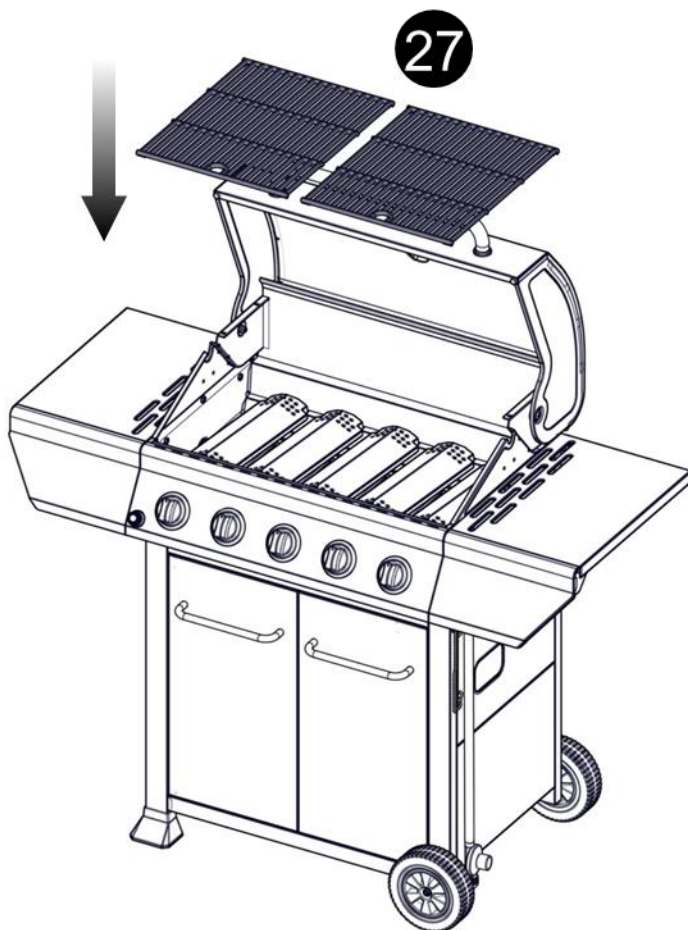
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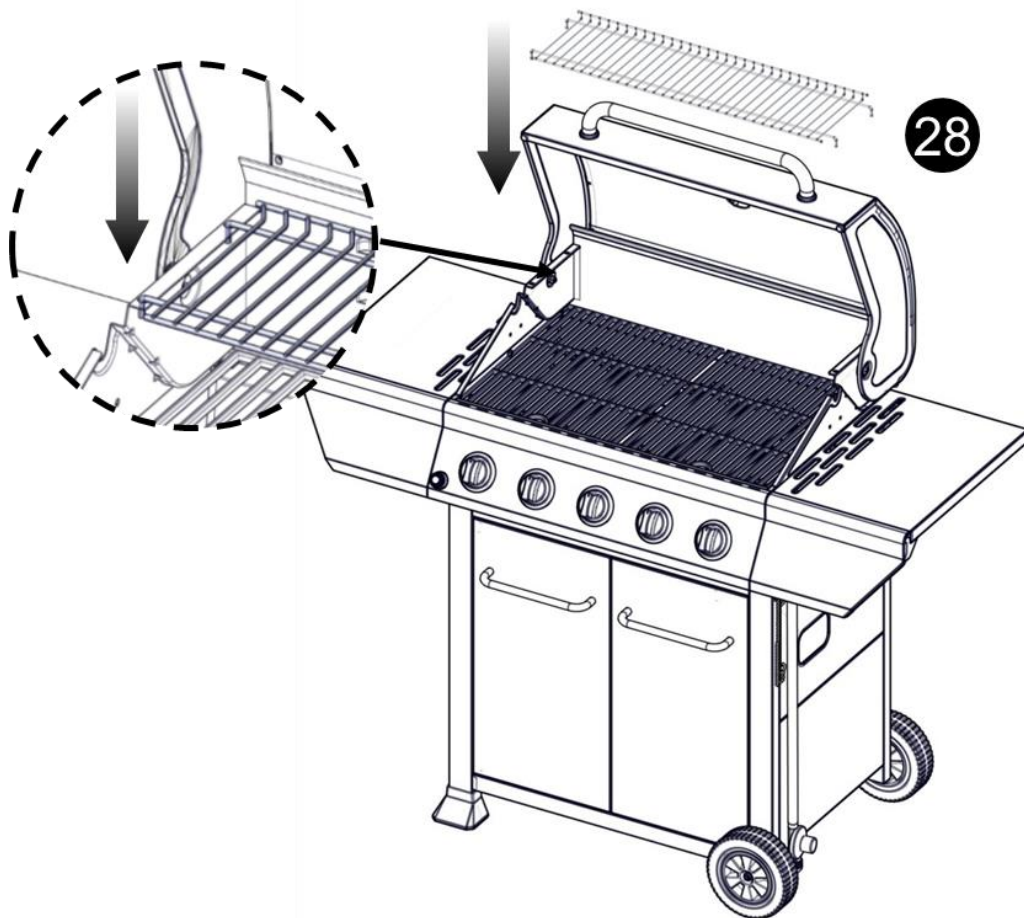
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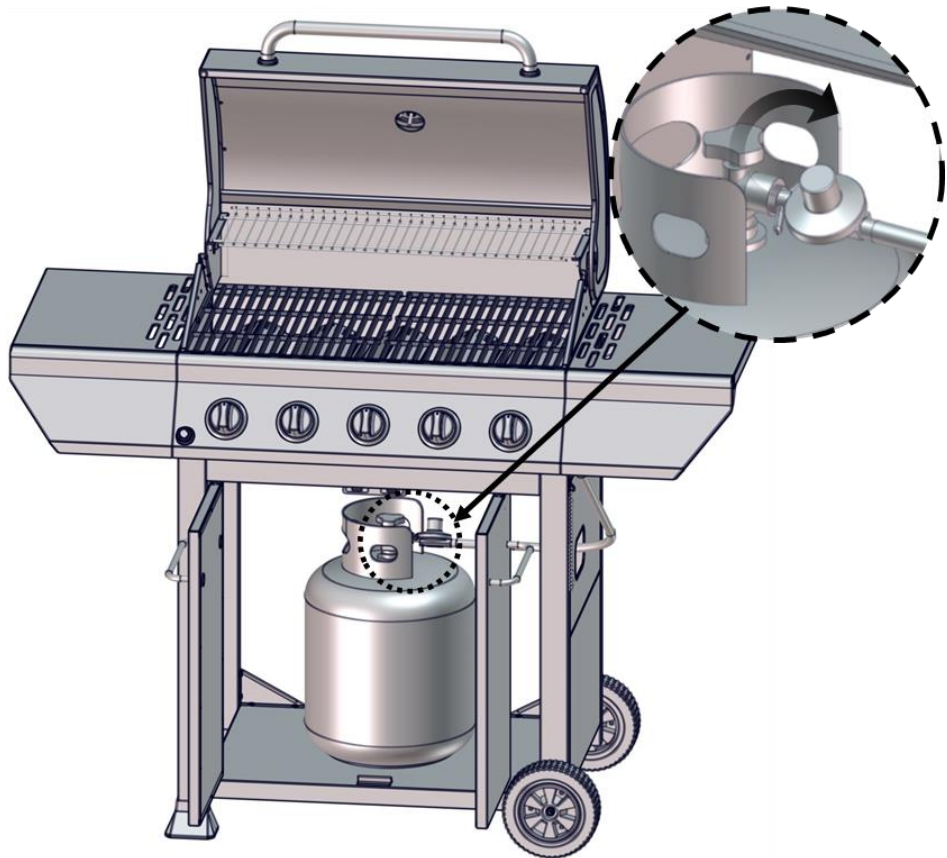


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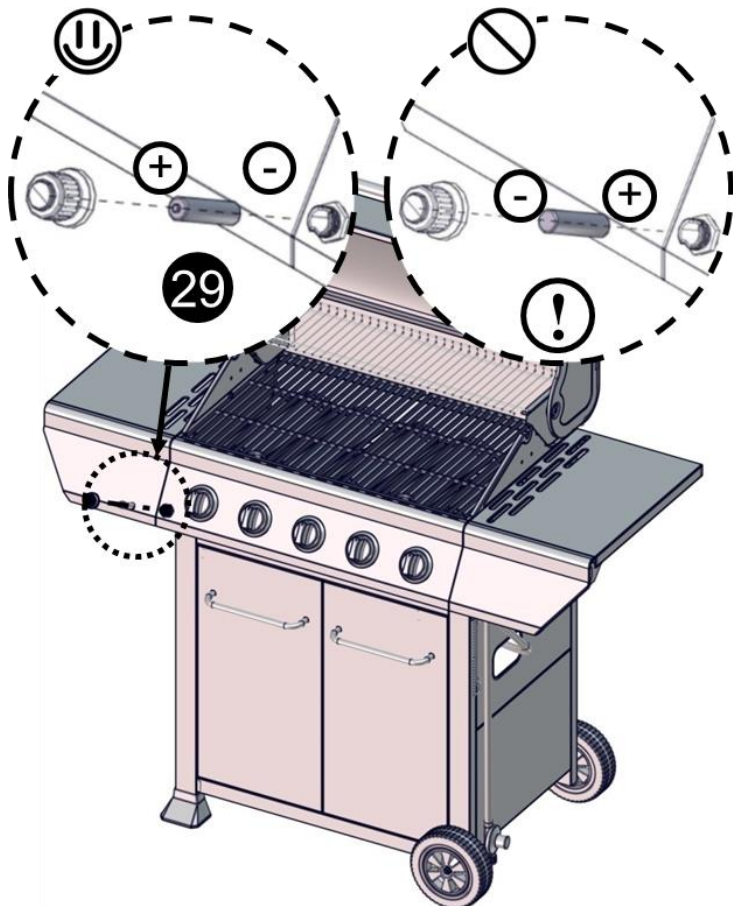


Read the separate Operating Instruction Manual before use!

29



30 !



Important: Read the separate Operating Instruction Manual before use!

Contact your local Barbeque Galore store on 1 300 301 392 for after sales support.



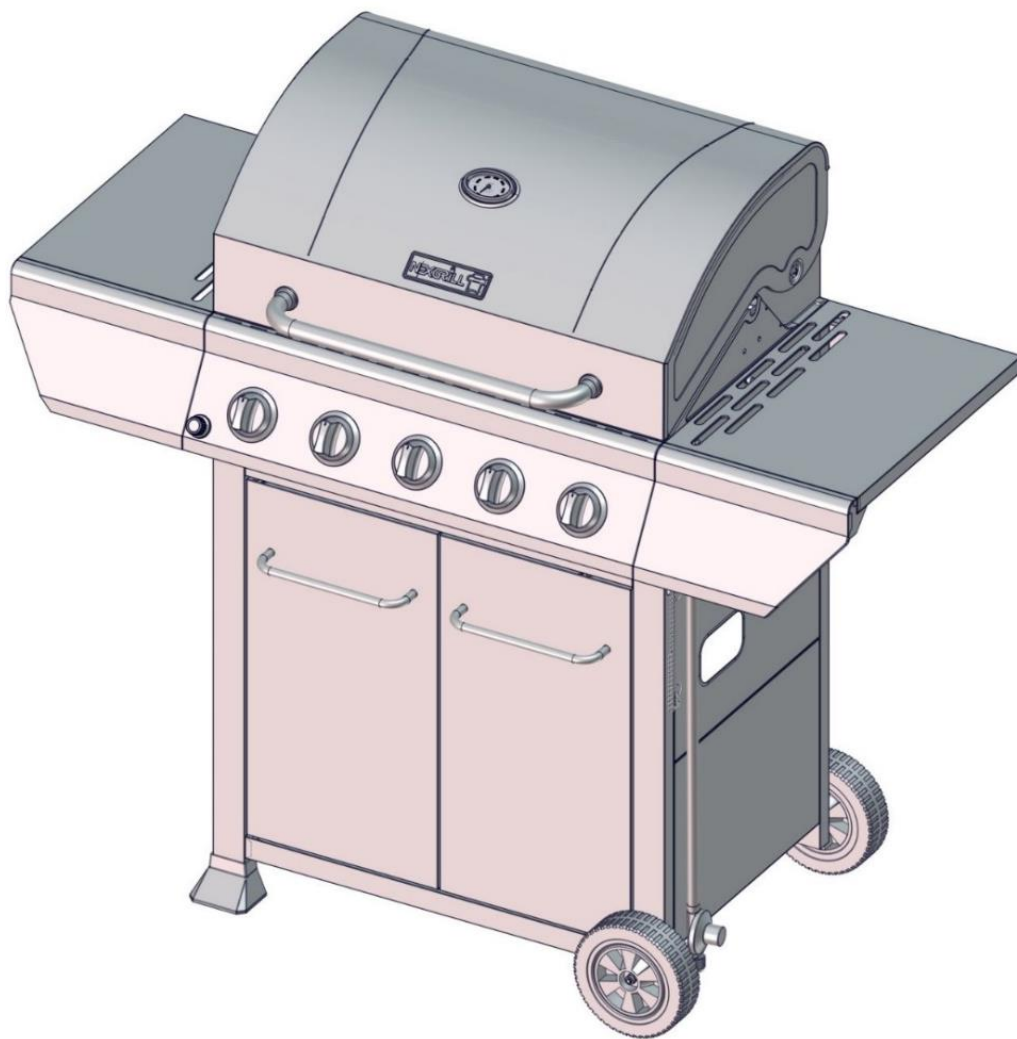


Outdoor Gas Barbeque Operating Instructions

Product Code: G5NEX

Model Number: 720-0888T

(See also Assembly Instructions Manual)



- This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.
- Read and follow all warnings and instructions before assembling and using the appliance.
- Keep this manual for future reference.



Questions, problems, missing parts? Before returning to the retailer, please call your Barbeques Galore customer service department at 1300 301 392 for after sales service and support.

FOR OUTDOOR USE ONLY. NOT FOR COMMERCIAL USE.

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DANGER

If you smell gas:

- Shut off gas to the appliance.
- Extinguish any open flame.
- Open hood.
- If odour continues, keep away from the appliance and immediately call your gas supplier or your fire department.


WARNING

1. Do not store or use gasoline or other flammable liquids or vapours in the vicinity of this or any other appliance.
2. An LP cylinder not connected for use with the appliance shall not be stored in the vicinity of this or any other appliance.

DANGER

1. Never operate this appliance unattended.
2. Never operate this appliance within 3.05 m / 10 ft. of any structure, combustible material or other gas cylinder.
3. Never operate this appliance within 7.62 m / 25 ft. of any flammable liquid.
4. Never operate this appliance with more than one accessory hot plate (model no. 650-0888) at the same time.
5. Do not fill cooking vessels used beyond the maximum fill line.
6. Heated liquids remain at scalding temperatures long after the cooking process. Never touch cooking appliance until liquids have cooled to 46 °C / 115 °F or less.
6. This appliance is not intended for and should never be used as a heater.
7. If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or grease fire with water.

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

 Your barbeque will be very hot. Never lean over the cooking area while using your barbeque. Do not touch cooking surfaces, firebox, hood or any other parts while the barbeque is in operation, or until the barbeque has cooled down after use.

⚠ WARNING

Do not try lighting this appliance without reading the "LIGHTING INSTRUCTIONS" section of this manual.

CERTIFIED IN ACCORDANCE WITH AS 5263.0-2013 & AS/NZS 5263.1.7-2016; Australian Standard® Domestic Outdoor Gas Barbecues.
THIS APPLIANCE IS FOR OUTDOOR USE ONLY.

Installation Codes

This installation must conform with all local codes and ordinances. In the absence of local codes, installation must conform with code AS 5601/AG 601.

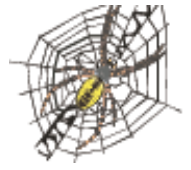
Correct LP Gas Tank Use

LP gas grill models are designed for use with a standard 9 kg LP gas cylinder (gas cylinder not supplied). **Never** connect your gas barbecue to an LP gas cylinder that exceeds this capacity.

NOTE: The normal flow of gas through the regulator and hose assembly can create a humming noise. A low volume of noise is perfectly normal and will not interfere with operation of the grill. If humming noise is loud and excessive you may need to purge air from the gas line or reset the regulator excess gas flow device. This purging procedure should be done every time a new LP gas cylinder is connected to your grill.

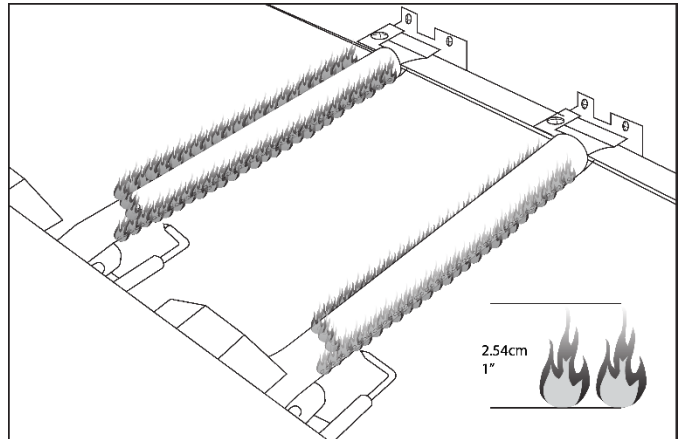
CAUTION: Beware of Flashback

CAUTION: Spiders and small insects occasionally spin webs or make nests in the grill burner tubes during transit and warehousing. These webs can lead to gas flow obstruction, which could result in a fire in and around burner tubes. This type of fire is known as "FLASH-BACK" and can cause serious damage to your grill and create an unsafe operating condition for the user.



Although an obstructed burner tube is not the only cause of "FLASH-BACK", it is the most common cause.

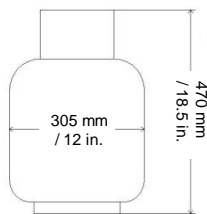
To reduce the chance of "FLASH-BACK", you must clean the burner tubes before assembling your grill, and at least once a month in late summer or early fall when spiders are most active. Also perform this burner tube cleaning procedure if your grill has not been used for an extended period of time. A clogged tube can lead to a fire beneath the grill.



Visually check the burner flames prior to each use. The flames should look like this picture, with flame size each at 2.54 cm / 1 inch in height. If they do not, refer to the burner maintenance part of this manual.

LP-Gas Supply System

- If the information is not followed exactly, a fire resulting in death or serious injury could occur.
- A 9 kg gas cylinder of approximately 305 mm / 12 in diameter by 470 mm / 18.5 in high is the maximum size LP gas cylinder to use.
- Ensure that a 100% propane (LPG) refillable gas cylinder currently certified to Australian Standard AS2030.1:2009 is used. Do not use disposable gas cylinders.
- The gas cylinder supply system must be arranged for vapour withdrawal.
- The LP gas cylinder used must have a collar to protect the valve.
- Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of cap or plugs may result in leakage of propane.
- Never connect an unregulated LP gas cylinder to your gas barbeque.
- This outdoor cooking gas appliance is equipped with a high capacity hose/regulator assembly for connection to a standard 9 kg liquid propane cylinder.
- Have your LP gas cylinder filled by a reputable propane gas dealer and visually inspected and checked at each filling.
- Do not store a spare LP gas cylinder under or near this appliance.
- Never fill the cylinder beyond 80 percent capacity.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- Do not use or store flammable materials in or near this appliance.
- Do not place articles on or against this appliance.
- Do not modify this appliance.
- Always keep LP gas cylinders in an upright position.
- Do not store or use gasoline or other flammable vapours and liquids in the vicinity of this or any other appliance.
- Storage of an outdoor cooking gas appliance indoors is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance.
- When your gas barbeque is not in use the gas must be turned off at LP gas cylinder.



- **DO NOT** install this unit into combustible enclosures. Minimum clearance from sides and back of unit to combustible construction, 91.44 cm / 36 in. from sides and 91.44 cm / 36 in. from back.
- **DO NOT** use this appliance under overhead combustible surfaces. This outdoor cooking gas appliance is not intended to be installed in or on recreational vehicles and/or boats.
- LP gas cylinders must be stored outdoors in a well-ventilated area and out of reach of children. Disconnected LP gas cylinders must not be stored in a building, garage or any other enclosed area.
- **DO NOT** obstruct the flow of ventilation air around the firebox. Only use the regulator and the hose assembly supplied with your gas barbeque. Replacement regulators and hose assemblies must be those specified in this manual.
- The regulator and hose assembly must be inspected before each use of the grill. If there is excessive abrasion or wear or if the hose is cut, it must be replaced prior to the grill being put into operation. The replacement hose assembly shall be that specified by the manufacturer.
- Only the pressure regulator and hose assembly supplied with this outdoor cooking gas appliance must be used. Never substitute other types of regulator. Contact customer service for manufacturer specified replacement parts.
- This outdoor cooking gas appliance is equipped with a pressure regulator compliant with standard AS 4621-2004.
- Do not use charcoal or briquettes of any kind in the barbeque.
- The barbeque is designed for optimum performance without the use of charcoal or briquettes. Do not place charcoal or briquettes on the flame tamer as this will block off the air for the burners. Adding charcoal or briquettes will damage ignition components and knobs, and void the warranty.
- Keep the back and side cart free and clear from debris.
- Keep any electrical supply cord, or the rotisserie motor cord away from the heated areas of the barbeque.
- Never use the grill in extremely windy conditions. If located in a consistently windy area (oceanfront, mountaintop, etc.) a windbreak will be required. Always adhere to the specified clearance.
- Never use a dented or rusty propane cylinder.
- Keep any electrical supply cord and the fuel supply hose away from any heated surface.
- While lighting, keep your face and hands as far away from the grill as possible. Tie back long hair and loose clothing.
- Burner adjustment should only be performed after the burners have cooled.

Proper Placement And Clearance Of Grill

- Never use your gas barbeque in a garage, porch, shed, breezeway or any other enclosed area. Your gas barbeque is to be used outdoors only.



WARNING

Your barbeque will get very hot. Never lean over the cooking area while using your grill. Do not touch cooking surfaces, grill housing, lid or any other grill parts while the grill is in operation, or until the gas grill has cooled down after use.

Failure to comply with these instructions may result in serious bodily injury.

**WARNING**

Keep a spray bottle of soapy water near the gas supply valve and check the connections before each use.

**WARNING**

This outdoor cooking gas appliance is not intended to be installed in or on boats, or other recreational vehicles.

DO NOT USE ALUMINUM FOIL TO LINE THE COOKING RACKS OR FIREBOX BASE.

This can severely upset combustion airflow or trap excessive heat in the control area.

SAFETY PRACTICES TO AVOID PERSONAL INJURY

When properly cared for your barbeque will provide safe, reliable service for many years. However, extreme care must be used as the barbeque produces intense heat that can increase accident potential. When using this appliance basic safety practices must be followed, including the following: Do not repair or replace any part of the barbeque unless specifically recommended in this manual. All other service should be referred to a qualified technician. This barbeque is not intended to be installed in or on recreational vehicles or boats.

Children or the infirm should not be left alone or unattended in an area where the barbeque is being used. Do not allow them to sit, stand or play in or around the barbeque at any time. Do not store items of interest to children around or below the barbeque.

Do not permit clothing, pot holders or other flammable materials to come in contact with or too close to any grill, hot plate, burner, or hot surface until it has cooled. The fabric could ignite and cause personal injury.

For personal safety, wear proper apparel. Loose fitting garments or sleeves should never be worn while using this appliance. Some synthetic fabrics are highly flammable and should not be worn while cooking.

Only special types of glass, heat-proof glass ceramic, earthenware, or other glazed utensils are suitable for barbeque use. These materials may break with sudden temperature changes. Use only on low or medium heat settings in accordance with the manufacturer's guidelines.

Do not heat unopened food containers. A build-up of pressure may cause the containers to burst.

Wear insulated mitts when opening the barbeque hood. Never lean over an open barbeque.

When lighting a burner, pay close attention to what you are doing. Make certain you are aware of which burner you are lighting so your body and clothing remain clear of open flames.

When using the barbeque, do not touch the cooking surfaces, flame tamer or immediate surroundings as these areas become extremely hot and could cause burns. Use only dry potholders. Moist or damp potholders on hot surfaces may cause steam burns. Do not use a towel or bulky cloth in place of potholders. Do not allow potholders to touch hot portions of the barbeque.

Grease is flammable. Let hot grease cool to room temperature before attempting to handle it. Do not allow grease deposits to collect in the grease tray at the bottom of the barbeque's firebox. Clean the grease tray after each use.

Do not use aluminum foil to line the grill racks or firebox base. This can severely upset combustion air flow or trap excessive heat in the control area.

For proper lighting and performance of the burners keep the burner ports clean. It is necessary to clean them periodically for optimum performance. The burners will only operate in one position and must be mounted correctly for safe operation.

Clean the barbeque with caution. To avoid steam burns, do not use a wet sponge or cloth to clean the barbeque while it is hot. Some cleaners produce toxic fumes or can ignite if applied to a hot surface.

Turn off barbeque controls and make certain the barbeque is cool before using any type of aerosol cleaner on or around the barbeque. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode.

Do not use the barbeque to cook excessively fatty meats or other products which promote flare-ups. An optional hotplate is available for highly fatty meats.

Do not operate the barbeque under unprotected combustible constructions. Use only in well ventilated areas. Do not use in buildings, garages, sheds, breezeways or other such enclosed areas.

Keep the area surrounding the barbeque free from combustible materials including, fluids, trash, and vapours such as gasoline or charcoal lighter fluid. Do not obstruct the flow of combustion and ventilation air.

NEVER CONNECT AN UNREGULATED GAS SUPPLY LINE TO THE APPLIANCE. USE THE REGULATOR/HOSE ASSEMBLY SUPPLIED.

This is a liquid propane configured barbeque. Do not attempt to use a natural gas supply with this barbeque. Gas consumption (per hour) of this gas barbeque:

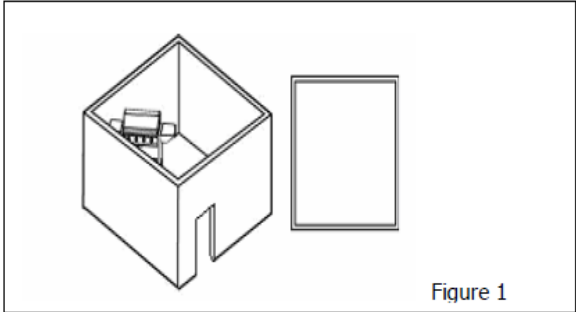
Main burner (each)	12.00 MJ/h
Total	60.00 MJ/h

Diagrammatical Representation Of “Outdoor Areas”

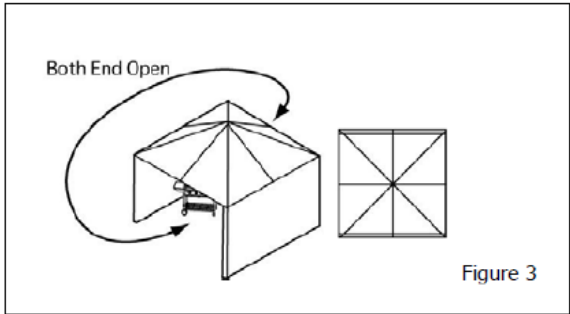
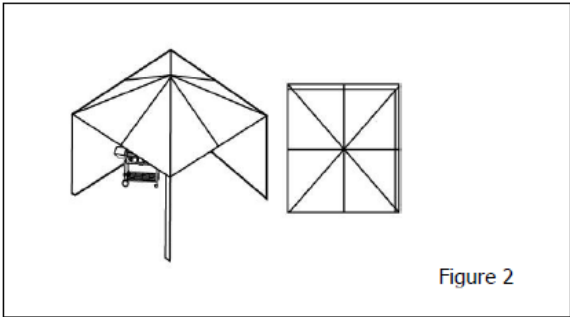
This appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.

Any enclosure in which the appliance is used shall comply with one of the following:

An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover (Figure 1).

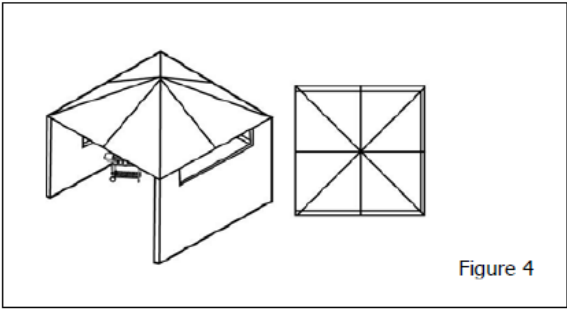


Within a partial enclosure that includes an overhead cover and no more than two walls. These walls may be parallel or at right angles to each other. (Figures 2 & 3)

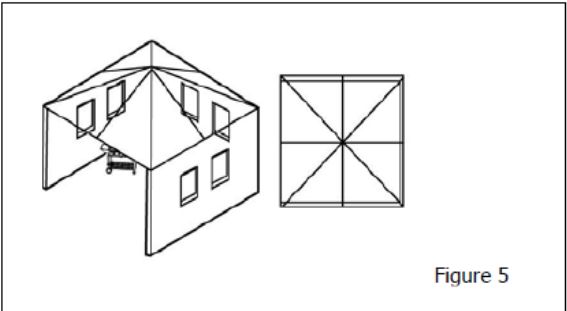


Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply:

- a) One wall that is equivalent to at least 25% of the total wall area is completely open. (Figure 4)



- b) 30% or more in total of the remaining wall area is open and unrestricted. (Figure 5)



In the case of balconies, at least 20% of the total of the side, back and front wall areas shall remain open and unrestricted.

L.P. TANK REQUIREMENT

Only gas cylinders with a "POL" low pressure connection are to be used with this BBQ. Cylinder size of 9 kg is recommended for use with this BBQ. Suitable regulators must have an outlet pressure of 2.75 kPa. You must have the proper regulator and cylinder in order for the BBQ to operate safely and efficiently. Only a 100% propane (LPG) refillable gas cylinder currently certified to Australian Standard AS 2030.1:2009 is to be used. Do not use disposable gas cylinders.

PLEASE NOTE THE HOSE AND REGULATOR SUPPLIED WITH THIS BBQ ARE OF AN APPROVED TYPE AND ARE SPECIFICALLY DESIGNED FOR USE WITH YOUR BBQ.

L.P. GAS HOOK-UP

Ensure that the regulator hose does not come into contact with the grease tray or the grill head.

CONNECTION

This barbeque is equipped for use with a 9 kg LP gas cylinder (gas cylinder not supplied). A gas pressure regulator/hose assembly is supplied and factory fitted to the barbeque.

Any brand of 9 kg LP gas fuel tank is acceptable for use with the barbeque, provided that it is compatible with the barbeque's retention means.

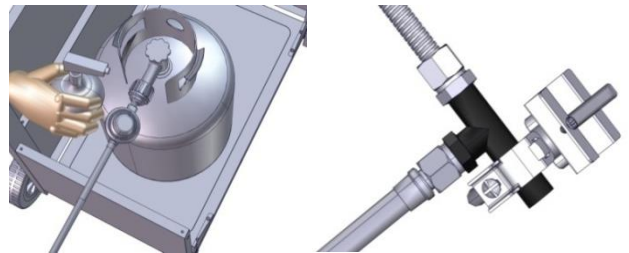
It is also design-certified by AGA International for local LP gas supply.

To connect the L.P. gas supply cylinder, please follow the steps below:

1. Make sure cylinder valve is in its fully OFF position (turn clockwise to stop).
2. Check that the 9 kg LP gas cylinder valve has the proper POL thread female.



3. Make sure all burner valves are in their OFF position.
4. Inspect valve connections, port, and regulator assembly. Look for any damage or debris. Remove any debris. Inspect hose for damage. Never attempt to use damaged or obstructed equipment. See your local L.P. gas dealer for repair.
5. When connecting regulator assembly to the cylinder valve, hand tighten the fitting anticlockwise to a complete stop. Do not use a spanner to tighten. Use of a spanner may damage the thread and result in a hazardous condition.
6. Open the cylinder valve fully (counterclockwise). Apply a soap solution with a clean brush to all gas connections. See below diagram. If growing bubbles appear in the solution the connections are not properly sealed. Check each fitting and tighten or repair as necessary.
7. If you have a gas connection leak you cannot resolve, turn gas OFF at the gas cylinder, disconnect fuel line from your barbeque and contact your Barbeques Galore customer service department at 1300 301 392 for after sales service and support.
8. Also apply soapy solution to the gas cylinder seams. If growing bubbles appear, shut gas cylinder OFF and do not use or move it! Contact an LP gas supplier or your fire department for assistance.



To disconnect L.P. gas cylinder:

1. Turn the burner valves off.
2. Turn the gas cylinder valve OFF fully (turn clockwise to stop).
3. Detach the regulator assembly from the gas cylinder valve by turning the fitting clockwise.

Installer Final Check List

- ✓ Minimum clearance from sides and back of unit to combustible construction, 91.44 cm / 36 in. from sides and 91.44 cm / 36 in. from back
- ✓ All internal packaging removed.
- ✓ Knobs turn freely.
- ✓ Burners are tight and sitting properly on orifices.
- ✓ Pressure regulator connected and set. Gas connected to barbeque using hose & regulator assembly provided.
- ✓ Unit tested and free of leaks.
- ✓ User informed of gas supply shut off valve location

USER, PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCE.

PROPANE CYLINDER CAUTIONS

- a) Do Not store a spare LP-gas cylinder under or near this appliance.
- b) NEVER fill the cylinder beyond 80 percent capacity.
- c) If the information in above is not followed exactly, a fire or explosion causing death or serious injury may occur.

GENERAL

Although all gas connections on the barbeque are leak tested at the factory prior to shipment, a complete gas leak test check must be performed at the installation site due to possible mishandling in shipment, or excessive pressure unknowingly being applied to the unit. Periodically check the whole system for leaks following the procedures listed below. If the smell of gas is detected at anytime, you should immediately shut down gas supply at the cylinder supply valve, then check the entire system for leaks.

BEFORE TESTING

Make sure that all packing material is removed from the grill including tie-down straps and protective coatings.

DO NOT SMOKE WHILE LEAK TESTING.

NEVER PERFORM LEAK TEST WITH AN OPEN FLAME.

Make a soap solution of one part liquid detergent and one part water. You will need a spray bottle, brush, or rag to apply the solution to the fittings. For the initial leak test, make sure the L.P. cylinder is full (to 80% capacity).

TO TEST

1. Make sure the control valves are in the "O" (OFF) position, and turn on the gas supply.
2. Check all connections from the L.P. gas regulator and supply valve up to and including the connection to the manifold pipe assembly (the pipe that goes to the burners). Soap bubbles will appear where a leak is present.
3. If a leak is present, immediately turn off the gas supply and tighten the leaky fittings.
4. Turn the gas back on and recheck.
5. Should the gas continue to leak from any of the fittings, turn off the gas supply and contact your nearest Barbeques Galore store on 1300 301 392 for after sales service and support.

ALWAYS CHECK FOR LEAKS AFTER EVERY L.P. GAS CYLINDER CHANGE

Check all gas supply fittings for leaks before each use. It is handy to keep a spray bottle of soapy water near the shut-off valve of the gas supply line. Spray all the fittings. Bubbles indicate leaks.

CAUTIONS

Place dust cap on cylinder valve outlet when the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

The gas must be turned off at the cylinder supply valve when the unit is not in use.

If the appliance is stored indoors the cylinder must be disconnected and removed from the appliance. Cylinders must be stored outdoors in a well-ventilated area out of the reach of children.

Your barbeque is ready to use!



Only those parts recommended by the manufacturer should be used on the grill.

Substitution will void the warranty. Do not use the barbeque until all connections have been checked and do not leak.

GAS FLOW CHECK

Each burner is tested and adjusted at the factory prior to shipment; however, variations in the local gas supply may make it necessary to adjust the burners. The flames of the burners should be visually checked.

Flames should be blue and stable with no yellow tips, excessive noise or lifting. If any of these conditions exist, check to see if the air shutter or burner ports are blocked by dirt, debris, spider webs, etc. If you have any questions regarding flame stability, please contact your local Barbeques Galore store on 1300 301 392 for after sales service and support.

GENERAL USE OF THE BARBEQUE

Each main burner is rated at 12.00 MJ/h. The main burners encompass the entire cooking area and are side ported to minimise blockage from falling grease and debris. The knobs are located on the lower center portion of the control panel. Each knob is labeled on the control panel.

USING THE BARBEQUE

Grilling requires high heat for searing and proper browning. Most foods are cooked at the “+” heat setting for the entire cooking time. However, when grilling large pieces of meat or poultry, it may be necessary to turn the heat to the lower setting after the initial browning. This allows the food to cook through without burning the outside. Foods cooked for a long time or foods basted with a sugary marinade may need the lower heat setting near the end of the cooking time. NOTE: This barbeque is designed to grill efficiently without the use of lava rocks or briquettes of any kind. Heat is radiated to the food by the stainless steel flame tamers positioned above each burner.

NOTE: The hot grills sear the food, sealing in the juices. The more thoroughly the grills are preheated, the faster the meat browns and the darker the grill marks.

DO NOT LEAVE THE BARBEQUE UNATTENDED WHILE COOKING.

Lighting Instructions

WARNING: IMPORTANT!

BEFORE LIGHTING

Inspect the gas supply hose prior to turning the gas “ON”. If there is evidence of cuts, wear, or abrasion, it must be replaced prior to use. Do not use the barbeque if the odour of gas is present. Only the pressure regulator and hose assembly supplied with the unit should be used. Never substitute regulators and hose assembly for those supplied with the barbeque. If a replacement is necessary, contact the manufacturer for proper replacement. The replacement must be that specified in the manual.




WARNING

Always keep your face and body as far away from the burner as possible when lighting.

TO LIGHT THE MAIN BURNER

Make sure all knobs are off then turn on the gas supply from the LP (Liquid Propane) gas cylinder. Always keep your face and body as far from the barbeque as possible when lighting.

To light a main burner, push and turn that main burner control knob to , at the same time, press and hold in the electronic ignition button to light the burner. Once the burner is lit, release the electronic ignition button and knob. If the burner does not light, turn the knob clockwise to OFF. Wait 5 minutes for any excess gas to dissipate and then retry.

Keep a spray bottle of soapy water near the gas supply valve and check the connections before each use.

Do not attempt to light the barbeque if odour of gas is present. Contact your Barbeques Galore nearest store on 1300 301 392 for after sales service and support.

Each burner is adjusted prior to shipment; however, variations in the local gas supply may make minor adjustments necessary.


CAUTIONS

Place dust cap on cylinder valve outlet when the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

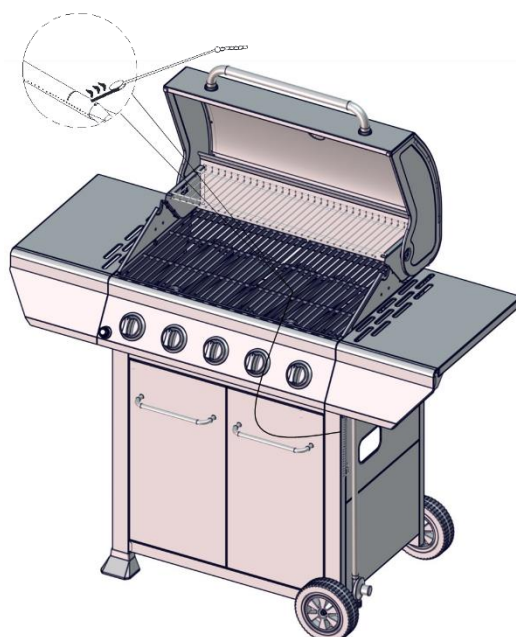
The gas must be turned off at the cylinder supply valve when the unit is not in use.

If the appliance is stored indoors the cylinder must be disconnected and removed from the appliance. Cylinders must be stored outdoors in a well-ventilated area out of the reach of children.

Match Light

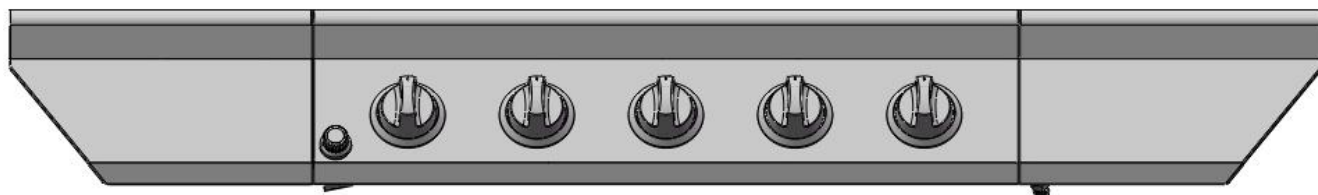
1. If the burner will not light after several attempts then the burner can be match lit. Before using the match, turn the knobs clockwise to OFF and allow 5 minutes for any accumulated gas to dissipate.
2. Clip a match on one end of the lighting rod.
3. Light match.
4. Hold lighting rod and insert lighted match right next to the burner ports on the designated burner.
5. Push in and turn the designated control knob anticlockwise to .
6. Burner should ignite immediately.

Main burner

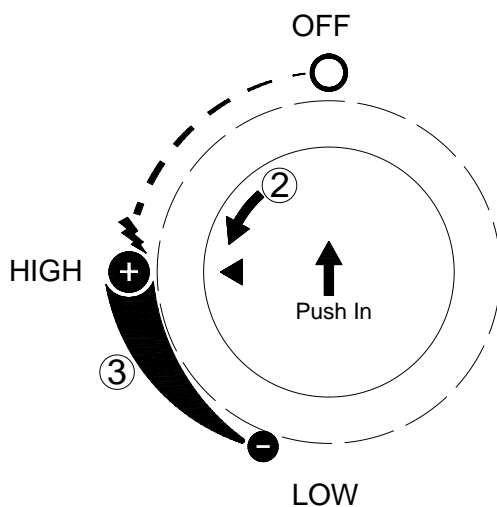


Component Identification

Note: Remove all packaging, including straps, before using the barbeque.



Main Burners



Control Knob, Label

STAINLESS STEEL

Stainless steel is very durable if regularly cleaned and washed with fresh water. We recommend 3M™† Stainless Steel Cleaner & Polish. Stainless steel will rust if not frequently cleaned. Rust from neglect is not warranted. There are many different stainless steel cleaners available. Always use the mildest cleaning procedure first, scrubbing in the direction of the grain. Do not use steel wool as it will scratch the surface. To touch up noticeable scratches in the stainless steel, sand very lightly with dry 100 grit emery paper in the direction of the grain. Specks of grease can gather on the surfaces of the stainless steel and bake on to the surface and give the appearance of rust. For removal use a mild abrasive pad in conjunction with a stainless steel cleaner.

COOKING GRILLS

The easiest way to clean the grill is immediately after cooking is completed and after turning off the flame. Wear a barbecue mitt to protect your hand from the heat and steam. Take care to avoid burns especially from steam. Dip a brass bristle barbecue brush in water and scrub the hot grill. Dip the brush frequently in the bowl of water. Steam, created as water contacts the hot grill, assists the cleaning process by softening any food particles. If the grill is allowed to cool before cleaning, cleaning will be more difficult.

ENSURE THAT THE GAS SUPPLY AND THE KNOBS ARE IN THE “O” (OFF) POSITION. MAKE SURE THE BURNER IS COOL BEFORE REMOVAL.

BURNERS

Extreme care should be taken when moving a burner as it must be correctly centered on the orifice before any attempt is made to relight the barbecue. Frequency of cleaning will depend on how often you use the barbecue.

MAIN BURNER CLEANING

Ensure the gas supply is off and the knobs are in the “O” position. Make sure the grill is cool. Clean the exterior of the burner with a wire brush. Clear stubborn scale with a metal scraper. Clear any clogged ports with a straightened paper clip. Never use a wooden toothpick as it may break off and clog the port. Please note if insects or other obstructions are blocking the flow of gas through the burner, and if so you will need to contact your Barbeques Galore local store on 1300 301 392 for after sales service and support.

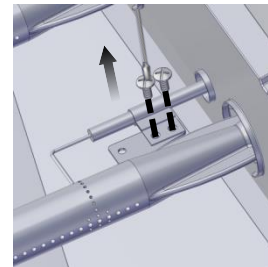
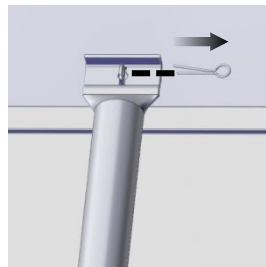
GREASE TRAY CLEANING

The grease channelling tray and grease cup should be emptied and wiped down periodically and washed with a mild detergent and warm water solution. Check the grease channelling tray and grease cup frequently, do not allow excess grease to accumulate and overflow out of the grease tray.

Warning: If you wish to replace main burner, we strongly recommend that you hire a professionally trained technician to replace it. Please understand that we will not be responsible for any liability, personal injury, or property damage resulting from an improperly assembled burner.

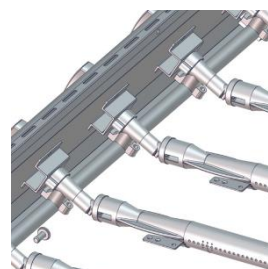
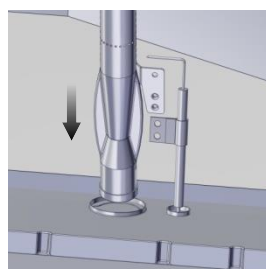
HOW TO REMOVE MAIN BURNER

Remove the main burner “R” pin on the back wall of fire box by using needle nose pliers. Use a Phillips head screwdriver to remove burner pin cover, then remove the burner on the front wall of fire box, as shown below.

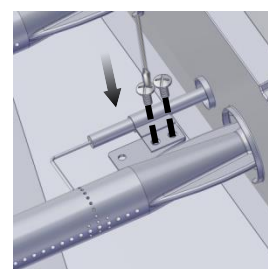
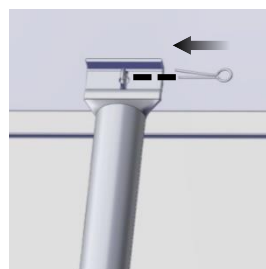


HOW TO REPLACE MAIN BURNER

Insert the burner onto the orifice, as shown below. Make sure burner opening is engaged onto the orifice.



Secure the main burner on the back wall of fire box with “R” pin and secure the burner pin cover on the burner,



CAUTION

1. Keep outdoor cooking gas appliance area clear and free from combustible materials, gasoline and other flammable vapours and liquids.
2. Do not obstruct the flow of combustible and ventilation air.
3. Keep the ventilation openings of the cylinder enclosure free and clear from debris.

†3M is a registered trademark of 3M Company.

SPIDER AND INSECT WARNING

Checking and cleaning burner/ venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the barbeque.

Although an obstructed burner tube is not the only cause of "FLASH-BACK", it is the most common cause. To reduce the chance of "FLASH-BACK", you must clean the burner tubes before assembling your barbeque, and at least once a month in late summer or early fall when spiders are most active. Also perform this burner tube cleaning procedure if your barbeque has not been used for an extended period of time.

WHEN TO LOOK FOR SPIDERS

You should inspect the burners at least once a year or immediately after any of the following conditions occur:

1. The smell of gas in conjunction with the burner flames appearing yellow.
2. The barbeque does not reach temperature.
3. The barbeque heats unevenly.
4. The burners make popping noises.

BEFORE CALLING FOR SERVICE

If the barbeque does not function properly, use the following check list before contacting your dealer for service. You may save the cost of a service call.

PREHEATING: The hood should be in a closed position during the preheat time period. It is necessary to preheat the barbeque before cooking certain foods, depending on the type of food and the cooking temperature. Food that requires a high cooking temperature needs a pre-heat period of five minutes; food that requires a lower cooking temperature needs only a period of two to three minutes.

COOKING TEMPERATURES

High setting: Use this setting for fast warm-up, for searing steaks and chops, and grilling.

Low setting: Use this setting for all roasting, baking, and when cooking very lean cuts such as fish.

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

Cooking with in-direct Heat: You can cook poultry and large cuts of meat slowly to perfection on one side of the grill by indirect heat from the burner on the other side. Heat from the lit burner circulates gently throughout the grill, cooking the meat or poultry without any direct flame touching it. This method greatly reduces flare-ups when cooking extra fatty cuts, because there is no direct flame to light the fats and juices that drip down during cooking. Turn the burners under the food to "O" (OFF).

CAUTION: If burners go out during operation, turn off the gas supply at source, and turn all gas valves off. Open the hood and wait five minutes before attempting to relight (this allows accumulated gas fumes to clear).

CAUTION: Should a grease fire occur, close the gas supply at source, turn OFF all burners and leave the hood closed until the fire is out.

CAUTION: DO NOT attempt to disconnect any gas fittings while your barbeque is in operation. As with all appliances, proper care and maintenance will keep them in top operating condition and prolong their life. Your gas barbeque is no exception.

PROBLEM	SOLUTION
When attempting to light my barbeque, it will not light immediately.	Make sure you have a spark while you are trying to light the burner (if no spark). Check if the battery is installed properly. Ensure that the wire is connected to the electrode assembly. Clean wire (s) and / or electrode with rubbing alcohol and a clean swab. Wipe with a clean cloth. Check to see if the other burners operate. If so. Check the gas orifice on the malfunctioning burner for an obstruction.
Rotisserie burner will not light when the igniter button is pushed.	Check to see if debris is blocking the electrode. Check to see if there is a spark that jumps to the burner from the electrode. If no spark is seen, check the battery located inside the igniter box. To open turn counter Does the infrared back burner light when attempting to light with a match ? If not, check to ensure the gas is on.
Regulator makes noise.	Vent hose on the regulator may be plugged or regulator may be faulty. Ensure the vent hole on the regulator is not obstructed. Clear the hole, close the gas control valves. Wait ten minutes and re-start. Check your flames for proper performance. If the flames are not correct, replace regulator.
Full size cover does not fit the barbeque.	Cover may be incorrect for your barbeque. It may be a tight fit. Ensure the cover is the correct length for your barbeque. Measure it left to right. Compare to the barbeque's measurement. Compare the location and size of the hood portion of the cover to your barbeque. Spread the cover and allow it to relax, preferably in warm sunlight or in a warm room. For barbeque with a side shelf bunch the cover like a sock, put on left to right.

PROBLEM	SOLUTION
Barbeque only heats to 93-149°C / 200-300°F.	Check to see if the fuel hose is bent or kinked. Make sure the barbeque area is clear of dust. Make sure the burner and orifices are clean. Check for spiders and insects.
Grill takes a long time to preheat.	Normal preheat 260-316°C / 500-600°F, takes about 10-15 min. Cold weather and wind may effect your preheat time.
Burner flames are not light blue.	Too much or not enough air for the flame. Cold weather can affect the mixture. Burner adjustment may be required. Barbeque is in a windy location. Change position to avoid wind.

Ordering Parts

HOW TO ORDER REPLACEMENT PARTS

To make sure you obtain the correct replacement part (s) for your gas barbeque, please refer to the parts list on pages 21. The following information is required to assure getting the correct part. Please note the shipping cost for the delivery of any replacement parts will be on yourself.

- Gas barbeque model number (see data sticker on barbeque).
- Part number of replacement part needed.
- Description of replacement part needed.
- Quantity of parts needed.

To obtain replacement parts, contact your Barbeques Galore local store on 1300 301 392 for after sales service and support.

IMPORTANT

Use only factory authorised parts. The use of any part that is not factory authorised can be dangerous. This will also void your warranty.
Keep the assembly and operating instruction manuals for convenient referral, and for replacement parts ordering.

Grill Hints

The doneness of meat, whether rare, medium, or well done, is affected to a large degree by the thickness of the cut. Expert chefs say it is impossible to have a rare doneness with a thin cut of meat.

The cooking time is affected by the kind of meat, the size and shape of the cut, the temperature of the meat when cooking begins, and the degree of doneness desired.

When defrosting meats it is recommended that it be done overnight in the refrigerator as opposed to a microwave. This in general yields a juicier cut of meat.

Use a spatula instead of tongs or a fork to turn the meat, as a spatula will not puncture the meat and let the juices run out.

To get the juiciest meats, add seasoning or salt after the cooking is finished on each side and turn the meat only once (juices are lost when the meat is turned several times). Turn the meat just after the juices begin to bubble to the surface.

Trim any excess fat from the meat before cooking. To prevent steaks or chops from curling during cooking, slit the fat around the edges at 51mm / 2-in. intervals.

DO NOT LEAVE THE BARBEQUE UNATTENDED WHILE COOKING.

Grill Cooking Chart

FOOD	WEIGHT OR THICKNESS	HEAT SETTING	APPROXIMATE TIME	SPECIAL INSTRUCTIONS AND TIPS
Vegetables				Slice. Dot with butter or margarine. Wrap in heavy -duty foil. Grill, turning occasionally.
Fresh Beets Carrots Turnips		Medium	12 to 20 minutes	Grill, turning once. Brush occasionally with melted butter or margarine.
Onion	1.3mm / 1/2 in. slices	Medium	8 to 20 minutes	Season with Italian dressing, butter, or margarine.
Potatoes Sweet White	Whole 170 to 226g / 6 to 8 oz	Medium High	40 to 60 minutes 45 to 60 minutes	Wrap individually in heavy - duty foil. Grill, rotating occasionally.
Frozen Asparagus Peas Green beans Sprouts		Medium	15 to 30 minutes	Dot with butter or margarine. Wrap in heavy -duty foil. Grill, turning occasionally.
French fries		Medium	15 to 30 minutes	Place in aluminum foil pan. Grill, stirring occasionally
Meats Beef Hamburgers	1-2 cm / 1/2 - 3/4 in.	Medium	10 to 18 minutes	Grill, turning once when juices rise to the surfaces. Do not leave hamburgers unattended since a flare-up could occur quickly. Cook to internal temperature of 160 degrees
Tenderloin		High	8 to 15 minutes	
Rare	2.5 cm / 1 in.	High	8 to 14 minutes	Trim edges. Grill, turning once
Medium	1.3 cm / 1/2 in. 2.5 cm / 1 in. 2.5 - 3.8 cm / 1-1/2 in.	High Medium to High	11 to 18 minutes 12 to 22 minutes 16 to 27 minutes	
Well - done	2.5 cm / 1 in. 2.5 - 3.8 cm / 1-1/2 in.	Medium Medium	18 to 30 minutes 16 to 35 minutes	
Lamb Chop & Steaks Rare	2.5 cm / 1 in. 2.5 - 3.8 cm / 1-1/2 in.	Medium to High	10 to 15 minutes 14 to 18 minutes	Trim edges. Grill, turning once.
Medium	2.5 cm / 1 in. 2.5 - 3.8 cm / 1-1/2 in.	Medium to High	13 to 20 minutes 18 to 25 minutes	
Pork Chops	2.5 cm / 1 in.	Medium	20 to 30 minutes	Trim edges. Grill, turning once. Cook to desired doneness.
Well -done	2.5 - 3.8 cm / 1-1/2 in.	Medium	30 to 40 minutes	

FOOD	WEIGHT OR THICKNESS	HEAT SETTING	APPROXIMATE TIME	SPECIAL INSTRUCTIONS AND TIPS
Ribs		Medium	30 to 40 minutes	Grill, turning occasionally. During last few minutes brush with barbecue sauce. Turn several times.
Ham steaks (precooked)	2.5 cm / 1 in. slices	High	4 to 8 minutes	Trim edges. Grill, turning once.
Hot dogs		Low	5 to 10 minutes	Slit skin. Grill, turning once.
Whole poultry	900 to 1400 g / 2 to 3 lb	Low or Medium	Up to 1 hour	Place skin side up. Grill, turning and brushing frequently with melted butter, margarine, oil or marinade.
Poultry breasts well-done		Medium	30 to 45 minutes	Marinate as desired.
Fish and Seafood Halibut Salmon Swordfish	2 to 2.5 cm / 3/4 to 1 in.	Medium to High	8 to 15 minutes	Grill, turning once. Brush with melted butter, margarine or oil to keep moist.
Whole Catfish Rainbow trout	113 to 226 g / 4 to 8 oz	Medium to High	12 to 20 minutes	Grill, turning once. Brush with melted butter, margarine or oil. Brush with melted butter and lemon juice.

BBQ SALMON

2 large salmon steaks
2 tbs. Oil
Salt & pepper
50 g thin bacon slices
2 tbs. Butter
1 tbs. Lemon juice
Spring of parsley
Lemon wedges

Preheat the BBQ. Brush the steaks with oil and season with salt and pepper. Place on BBQ grill and cook for 10 minutes, turning steaks over halfway cooking time.

Meanwhile, fry the bacon in a pan on the side burner. Drain on paper towels. Melt the butter in a small saucepan taking care not to discolour it. Arrange the fish and bacon on serving plates. Pour the butter over and sprinkle with lemon juice. Garnish with parsley springs and lemon wedges. Serve with boiled potatoes tossed in butter and sprinkled with chopped parsley and a crisp lettuce salad.

Note: Substitute catfish, halibut or cod for salmon.

BAKED CHILI CORN

6 medium ears corn, husked
3 tbs. Butter or margarine, melted
Dash ground cumin
Dash ground coriander

About ½ hour before cooking, turn the butter on for grill. Place each corn on a heavy-duty foil. In a bowl, combine remaining ingredients. Mix well. Brush 1-1/2 tsp. Butter mixture over each ear. Close foil and fold up ends to seal. Place on grill. Cook, turning packets occasionally 10 to 12 minutes or until cooked through.

TANGY SEAFOOD KEBABS

1 lb. Large shrimp, shelled & deveined
350 g sea scallops
2/3 cup chili sauce
¼ cup cider vinegar

butter and sprinkled with chopped parsley and a crisp lettuce salad

In medium bowl, combine shrimp and scallops. In small bowl combine chili sauce and next six ingredients. Pour over seafood. Toss to coat. Cover, refrigerate 2 hours.

3 tbs. chopped parsley
1 tbs. vegetable oil
1 tbs. Worcestershire sauce
½ tsp. prepared horseradish
1 clove garlic, minced

1 550 g Can pineapple chunks in juice, drained half hour before cooking, turn the burner to the grill on full. Drain seafood reserving marinade. On each of twelve 250 cm skewers, thread 2 shrimps and 2 scallops, alternating with pineapple chunks. Place skewers on grill. Cook 7-10 minutes, often basting and turning.

PORK CHOPS

4 Pork chops
Marinade
1 large onion
2 tbs. lemon juice or vinegar
2 tbs. oil
½ tsp. powdered mustard
2 tsp. Worcestershire sauce
½ tsp. freshly ground black pepper
1 tsp. sugar
½ tsp. paprika
1 clove garlic

Peel, grate onion, and add rest of the ingredients except the pork chops. Mix well. Pour over chops and marinate one hour in a cool place. Turn the BBQ grill on full. Heat 10 minutes.

BBQ the chops brushing with the marinade occasionally. Serve with mixed salad, dressed with vinaigrette flavored with fresh dill.

BARBECUED LONDON BROIL

4 to 6 servings
¾ cup Italian dressing
1 tsp. Worcestershire sauce
1 tsp. dry mustard
¼ tsp. thyme, crushed
1 medium onion, sliced
500 g flank steak, scored
2 tbs. butter, melted

Combine first 4 ingredients, add onion and marinade flank steak with it. Refrigerate at least 4 hours or overnight. Remove steak and grill on your preheated BBQ grill. Grill 5 to 7 minutes on each side basting frequently with the marinade. In the meantime sauté onions from the marinade in butter in a skillet on your side burner for 3 minutes. To serve, slice steak diagonally into thin slices, sprinkle onions over top. Garnish with vegetable kabobs.

BARBECUED POTATOES and CHEESE

1-1/2 cups shredded cheddar cheese
1 can (300 gram) condensed cream of mushroom soup
1/3 cup milk
2 tbs. barbecue sauce
¼ tsp. oregano
¼ tsp. salt

1/8 tsp. pepper
4 cups thinly sliced potatoes (4 medium-sized potatoes)

Preheat grill. Combine cheese, condensed soup, milk, BBQ sauce, oregano, salt and pepper in a large mixing bowl. Stir in potatoes until well coated. Turn into well 1 litre rectangular baking dish. Cover dish with aluminum foil. Bake covered 25 minutes on medium with the lid of your BBQ grill closed. Remove foil and continue baking 15 minutes longer or until potatoes are tender. Let stand 5 minutes before serving.

VEGETABLE KEBABS

3 medium-sized zucchini
12 cherry tomatoes
12 fresh mushrooms
Grated Parmesan cheese

Parboil whole zucchini 5 minutes on your side burner or until just tender. Drain and cut into 15 mm slices. Thread zucchini, tomatoes and mushrooms alternately on each of six skewers. Brush with marinade made of Italian dressing, Worcestershire sauce, mustard and thyme. Grill 5 to 7 minutes turning and basting occasionally. Sprinkle liberally with Parmesan cheese.

FAJITAS

700 g flank steak or boned chicken breasts
2 tbs. oil
½ cup limejuice
½ tsp. salt
½ tsp. celery salt
¼ tsp. garlic powder
½ tsp. pepper
¼ tsp. oregano
¼ tsp. cumin
Flour tortillas lemon

Pound flank steak to 7 mm thickness or flatten chicken breasts. Mix oil, lime juice and seasonings in a zip lock bag. Add meat and shake bag to coat the meat. Refrigerate overnight or at least 6 to 8 hours. Wrap tortillas in foil. Remove meat from marinade. Cook on a preheated gas grill for 5 to 8 minutes on each side. While meat is cooking, heat tortillas on grill. Slice meat across grain in thin slices. Place on hot platter. Squeeze lemon juice over. Wrap meat and any of the following toppings in tortillas: chopped tomatoes, guacamole, sour cream, taco sauce.

BEEF AND LAMB KEBABS

Serve 4

250 g boneless sirloin or beef cut into 25 mm cubes
250 g boneless loin of lamb cut into 25 mm cubes
2/3 cup water, divided
¼ cup chopped onion
2 tbs. soy sauce
¼ cup vegetable oil, divided
1 tbs. dark brown sugar
1 tbs. fresh lemon juice
2 cloves garlic, minced
¼ tsp. ground cumin
¼ tsp. ground coriander
¼ tsp. ground turmeric
1/8 tsp. ground red pepper
1/8 tsp. ground ginger
1 red pepper cut into chunks
1 large banana, cut into chunks
8 small mushrooms
1/3 cup smooth peanut butter

About ½ hour before cooking, turn the butter on for grill. Place each corn on a heavy-duty foil. In a bowl, combine remaining ingredients. Mix well. Brush 1-1/2 tsp. Butter mixture over each ear. Close foil and fold up ends to seal. Place on grill. Cook, turning packets occasionally 10 to 12 minutes or until cooked through. Bring marinade to boil on the side burner in a saucepan. Add remaining 1/3 cup water and peanut butter. Stir to blend. Heat through. If sauce gets too thick, add 1 tbs. water. Serve sauce with kabobs.

EGGPLANT CAVIAR

1 large eggplant
2 tbs. olive oil
2 tbs. wine vinegar
2 tbs. finely chopped onion
½ clove garlic, minced
1 medium tomato, chopped salt and pepper

Roast eggplant on gas grill over

medium flame, turning occasionally until thoroughly cooked. This may take 30 minutes. Remove from grill and cool for handling. Strip off the skin and chop eggplant finely. Add all the seasonings. Chill thoroughly and serve on toast.

CHICKEN TANDOORI STYLE

8 large chicken thighs or drumsticks
1 cup plain nonfat yogurt
½ cup lemon juice
2 tsp. salt
½ tsp. cayenne
½ tsp. black pepper
½ tsp. crushed garlic
½ tsp. grated ginger
1 tbs. corn oil

Combine all the ingredients in a large mixing bowl and marinate the chicken for 8 hours in the refrigerator. Drain the chicken and spread on the spit running the rod on the fleshier side of the bone. Roast using the rotisserie burner. Cook on medium high heat for 40 minutes basting occasionally with the remainder of the marinade mixture. Serve with sliced onions and lemon wedges.

SPARE RIBS

Marinade:

1 cup soy sauce
½ cup honey
½ cup vinegar
½ cup dry sherry
2 tsp. chopped garlic
2 tsp. sugar
1 cup water
1 chicken bouillon cube
1 can beer for basting sauce

Marinate ribs for 3 hours. Use marinade for basting by adding beer to it. Place pan under the ribs and baste frequently. To cook ribs select lean, meaty ribs and accordion pleat them with your spit. Slide four prong meat hook down the length of spit and tighten.

At the beginning of the rack and to its center, penetrate the second rib with the pointed end of the spit and push it between the meat. Skip a couple and continue the process until the entire rack is accordion pleated. Fasten the second meat hook into the rack. Turn your rotisserie burner on high. Roast for 50 minutes or until done.

PORK ROAST

Apple cider vinegar basting sauce:

1 cup apple cider vinegar
175 mL water
½ stick butter
Salt, pepper, parsley and garlic seasoning
60 mL lemon juice
4.5 kg pork roast

Time: 1-1/2 hours to 2 hours

Bring pork to room temperature before placing it on the spit rod. Place on the rod and test for balance. Light rotisserie burner. Turn control knob to high. Use the above basting sauce for rotissing.

TURKEY

5.5 kg turkey
Beer basting sauce:
1 can beer
340 mL water
1 stick butter
1 tsp. salt
1 tsp. pepper
½ tsp. garlic flakes
1 tsp. parsley

Thaw the bird completely. Wash inside out. Securely tie the legs and wings. Light rotisserie burner. Turn to high. Combine all the ingredients for basting sauce in a shallow pan. Place it under the turkey 15 to 20 minutes. Cook for approximately 3 hours. The basting sauce combined with turkey drippings makes a delicious gravy.

WARRANTY AND CONSUMER GUARANTEE

Barbeques Galore Warranty is provided in addition to other rights and remedies as set out below under 'Consumer Guarantees'.

Warranty Term

Subject to the conditions set out below, this product is warranted to the purchaser to be free from defects in workmanship and materials from the date of purchase for the terms specified below.

MAIN BURNERS: 5 Year LIMITED warranty against perforation.

COOKING GRILLS: 1 Year LIMITED warranty; does not cover dropping, chipping, scratching, rust or surface damage.

ALL OTHER PARTS: 1 Year LIMITED warranty; does not cover chipping, scratching, cracking surface corrosion, scratches or rust.

Warranty Conditions

1. Barbeques Galore warranty is non transferable and is limited to the original purchaser.
2. Satisfactory proof of the purchase (as defined in the Competition and Consumer Act 2010 (CCA)) must be furnished at the time of notification of the defect for a claim under this warranty to be enforceable.
3. This warranty covers all parts found to be defective in workmanship and/or materials during the warranty period. Barbeques Galore total liability in respect of a claim by a consumer under the CCA for a minor problem (as defined in the CCA) with a product is limited, at our option, to providing the consumer with a refund, replacement product or repairing the product.
4. For major failures (as the term is defined in the CCA) you are entitled to a replacement or refund and for compensation for any other reasonably foreseeable loss or damage.
5. To implement this warranty, please return the product to the place of purchase or nominated service agent, otherwise a service call out fee will be charged and refunded if claim is warrantable.

Installation Conditions

1. All installations must conform to the applicable Gas, Electrical and Building standards as laid down by the local codes for state or region.

Warranty Exclusions

1. This warranty will be void and accordingly no claim of any nature will be enforceable if the product has not been assembled, installed or operated according to the instructions, or has been subject to abuse, improperly treated, neglected and/or if any repairs, maintenance or service has been done by an unauthorised person.
2. This warranty does not cover
 - rust due to improper care or lack of maintenance. Contact your place of purchase for care and maintenance instructions
 - commercial use
 - claims arising from damage caused by abrasive chemical cleaners, heat discoloration or fat fires

Consumer Guarantee

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Subject to the above paragraphs, all express or implied representations, conditions, statutory guarantees, warranties and provisions (whether based on statute, common law or otherwise), relating to this warranty, that are not contained in it, are excluded to the fullest extent permitted by law.

Nothing in this warranty excludes, restricts or modifies any condition, warranty, statutory guarantee, right or remedy, implied or imposed by common law, statute or regulation, which cannot be lawfully excluded, restricted or modified.

For Customer Reference (file in a safe place)

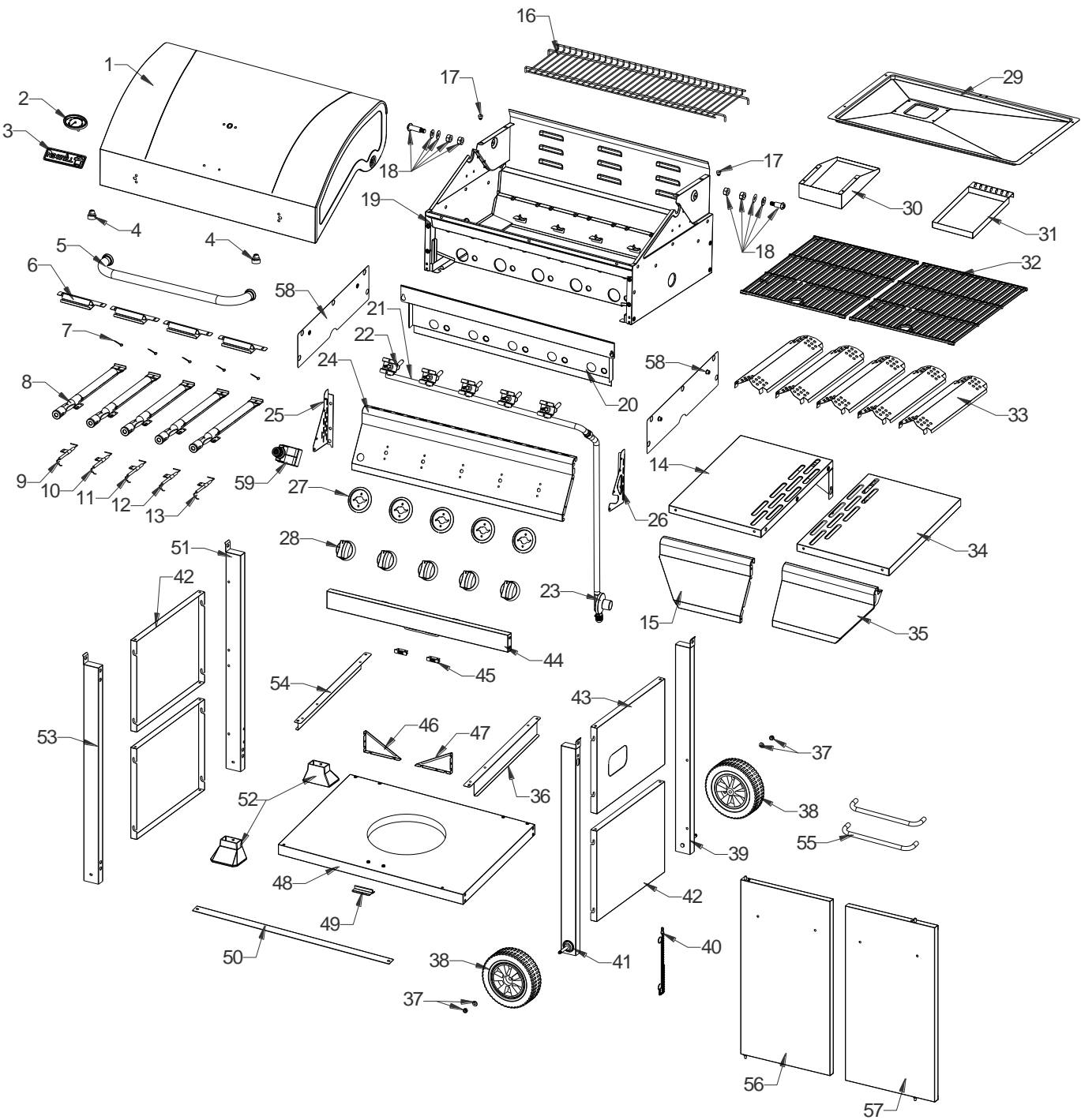
Purchased from _____

Date Purchased ____/____/____ Record Serial Number _____

N.B Satisfactory proof of purchase like your sales docket must be kept for any claim under this warranty to be enforceable.
Service Contact Point – Please contact your place of purchase for warranty repairs or service.

BRANCHES AUSTRALIA WIDE

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Telephone 1300 301 392
e-mail: CSR1@bbqgalore.com.au
Website: www.bbqgalore.com.au



No.	Part (Description)	QTY IN BARBEQUE	PART NUMBER	QTY IN SPARE PARTS PACK
1	Main Lid	1	NX720-0888T01	1
2	Temperature Gauge	1	NX720-0888T02	1
3	Logo	1	NX720-0888T03	1
4	Hood Buffer A	2	NX720-0888T04	2
5	Main Lid Handle Assembly	1	NX720-0888T05	1
6	Flame channel	4	NX720-0888T06	4
7	R Pin A	5	NX720-0888T07	1 Set
8	Main Burner Assembly	5		
9	Main Burner Igniter Wire A	1	NX720-0888T09	1
10	Main Burner Igniter Wire B	1	NX720-0888T10	1
11	Main Burner Igniter Wire C	1	NX720-0888T11	1
12	Main Burner Igniter Wire D	1	NX720-0888T12	1
13	Main Burner Igniter Wire E	1	NX720-0888T13	1
14	Side Shelf, Left	1	NX720-0888T14	1
15	Side Shelf Control Panel, Left	1	NX720-0888T15	1
16	Warming Rack	1	NX720-0888T16	1
17	Hood Buffer B	2	NX720-0888T17	2
18	Main Lid Screw	2	NX720-0888T18	2
19	Fire Box	1	NX720-0888T19	Non-Replaceable
20	Front Baffle	1	NX720-0888T20	1
21	Main Manifold	1	NX720-0888T21	1 Set
22	Main Gas Valve	5		
23	Regulator, LP	1	NX720-0888T23	1
24	Main Control Panel	1	NX720-0888T24	1 Set
25	Main Control Panel Side Panel, Left	1		
26	Main Control Panel Side Panel, Right	1		
27	Bezel	5	NX720-0888T27	1
28	Control Knob	5	NX720-0888T28	1
29	Grease Tray	1	NX720-0888T29	1
30	Grease Cup Holder	1	NX720-0888T30	1
31	Grease Cup	1	NX720-0888T31	1
32	Cooking Grid	2	NX720-0888T32	1
33	Flame Tamer	5	NX720-0888T33	1
34	Side Shelf, Right	1	NX720-0888T34	1
35	Side Shelf Control Panel, Right	1	NX720-0888T35	1
36	Grease Tray Fixing Brackets	1	NX720-0888T36	1 Set
54		1		
37	Wheel Screw	2	NX720-0888T38	1 Set
38	Wheel	2		
39	Cart Right Legs x 2	1	NX720-0888T39	1 Set
41		1		
40	Lighting Rod	1	NX720-0888T40	1
42	Cart Side Panel	3	NX720-0888T42	1
43	Cart Side Panel Top, Right	1	NX720-0888T43	1
44	Cart Frame	1	NX720-0888T44	1
45	Door Magnet	2	NX720-0888T45	2
46	Triangle Bracket, Left	1	NX720-0888T46	1 Set
47	Triangle Bracket, Right	1		
48	Bottom panel	1	NX720-0888T48	1
49	Door Stop	1	NX720-0888T49	1
50	Cart Spacer Rail	1	NX720-0888T50	1
51	Cart Leg Rear, Left	1	NX720-0888T51	1 Set
53	Cart Leg Front, Left	1		
52	Cart Leg Insert	2	NX720-0888T52	2
55	Door Handle	2	NX720-0888T55	1
56	Door, Left	1	NX720-0888T56	1
57	Door, Right	1	NX720-0888T57	1
58	Side Shelf Heat Shield	2	NX720-0888T58	1
59	Igniter module	1	NX720-0888T59	1

