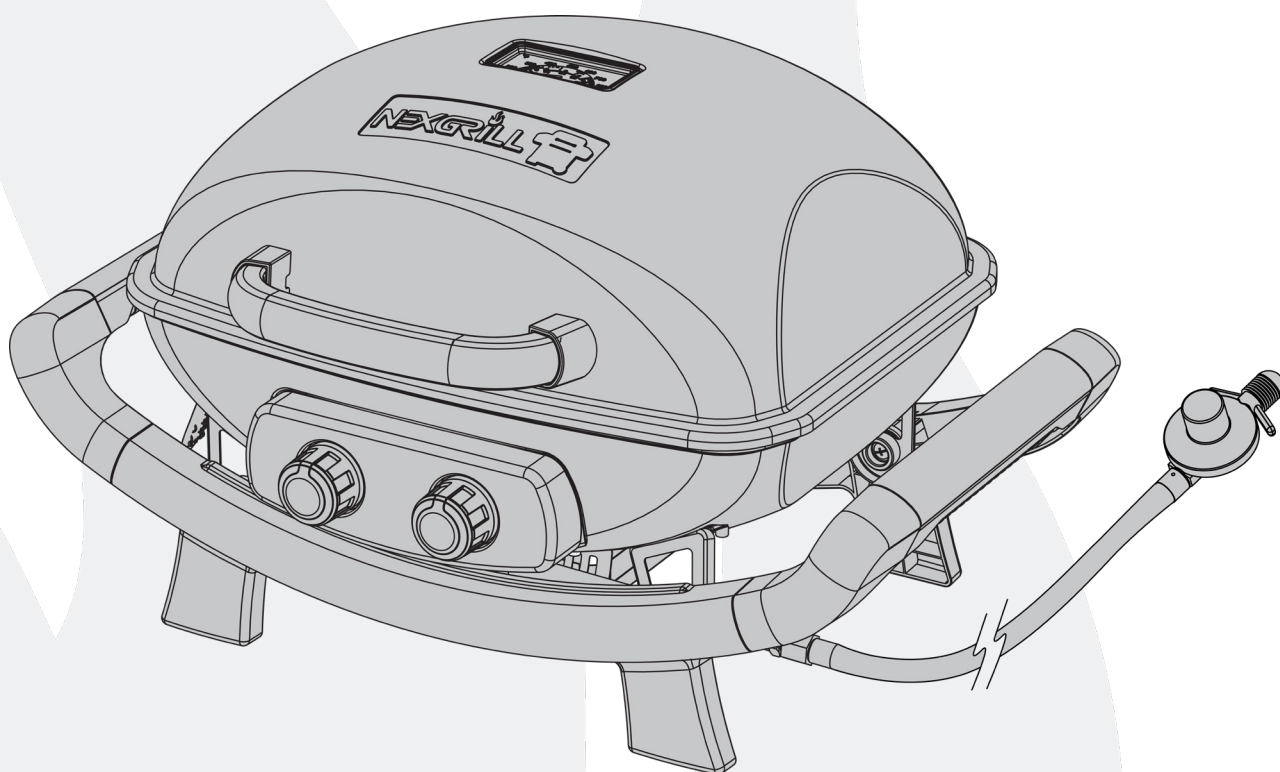




OWNER'S MANUAL

FORTRESS™ 2 BURNER CAST ALUMINUM TABLE TOP GAS GRILL



FOR OUTDOOR USE ONLY. NOT FOR COMMERCIAL USE.

Code: NEXFOR2G
Model Number: 820-0062H



- 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.
- Follow all warnings and instructions when using the appliance.
- Keep this manual for future reference.
- Servicing shall be carried out only by authorised personnel, and the appliance shall not be modified.


Part Number: 19000694A0

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IMPORTANT SAFETY INFORMATION

- DANGER:** If you smell gas:
1. Shut off gas to the appliance.
 2. Extinguish any open flame.
 3. Open lid.
 4. If odour continues, keep away from the appliance and immediately call your gas supplier or local fire department.

- 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. This appliance is not intended for and should never be used as a heater.
 5. 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 FOLLOW THESE INSTRUCTIONS COULD RESULT IN FIRE, EXPLOSION OR BURN HAZARD, WHICH COULD CAUSE PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.

IMPORTANT SAFETY INFORMATION

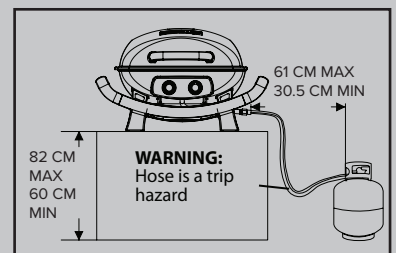
Read the following instructions carefully before attempting to assemble, operate or install the product. Failure to follow these instructions may result in serious bodily injury and/or property damage. If you have questions regarding the product or need after sales service or support, please call your Barbeques Galore nearest store on 1300 301 392.

LP gas supply cylinder to be used must be constructed and marked in accordance with the specifications for LP gas cylinders that adhere to national standards for the country of use.



1. The appliance must be installed in accordance with the installation instructions provided herein, local gas fitting regulations, municipal building codes, AS5601/AG 601 gas installation codes, and any other relevant statutory regulations.
2. Tabletop grill is for outdoor use only. Grill should be operated in a well-ventilated space. Never operate in an enclosed space, garage or building. Your grill is not intended to be installed in or on recreational vehicles and/or boats.
3. Heated liquids remain at scalding temperatures long after the cooking process. Do not touch the cooking appliance until liquids have cooled to 46.11 °C (115 °F) or lower.
4. Do not install or use grill within 91.44 cm (36 in) of combustible materials from back and sides of grill. Grill shall not be located under overhead surfaces (closed carport, garage, porch, patio) that can catch fire.
5. Never attempt to attach this grill to the self-contained LP gas system of a camper trailer or motor home.
6. It is the responsibility of the assembler/owner to assemble, install and maintain gas grill. Do not let children and pets play near your tabletop grill. Do not let children operate this appliance. Failure to follow these instructions could result in serious personal injury and/or property damage.
7. Always open lid before lighting grill. When grill is not in use, close the LP gas cylinder valve.
8. Carefully follow instructions in this manual for proper assembly and leak-testing of your grill. Do not use grill until leak checked. If a leak is detected at any time, it must be stopped and corrected before using grill further.
9. Appliance area should be kept clear and free from combustible materials, gasoline, bottled gas in any form and other flammable vapours and liquids. Do not obstruct flow of combustion and ventilation air.
10. Never try to light grill with lid closed! Buildup of gases is very dangerous and could cause an explosion.
11. Keep any electrical cord or fuel supply hose away from heated surfaces.
12. Propane is a flammable gas and improper handling may result in explosion and/or fire and serious accident or injury.
13. This appliance will be hot during and after use. Use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids.
14. Do not leave your grill unattended while in operation or still hot.
15. Do not use while under the influence of drugs or alcohol.
16. Do not store any spare LP (propane) cylinder, full or empty, under or near your grill.
17. Appliance is not intended for commercial use or rental.
18. The cylinder must be disconnected when the appliance is not in use. Disconnect at the cylinder. Do not disconnect hose from the appliance.
19. Do not spray aerosols in the vicinity of this appliance while it is in operation.
20. Do not use or store flammable materials in or near this appliance.
21. Do not place articles on or against this appliance.
22. Do not modify this appliance.

- Operate the grill only on a tabletop no higher than 82 cm and no lower than 60 cm.
- Place the gas cylinder on the ground adjacent to the tabletop and with a minimum clearance of 30.5 cm and no further than 61 cm from the grill.
- Failure to follow these instructions could cause the propane cylinder to overheat and vent propane, which could ignite, causing serious personal injuries or property damage and/or a tripping hazard over the gas hose or propane tank, pulling the grill off the tabletop, causing serious personal injuries or property damage.



OUTDOOR GRILL SAFETY

THE FUEL SYSTEM: Gas grills are used safely by millions of people when following simple safety precautions.

The items in the fuel system are designed for operation with this grill. They must not be replaced with any other brand. (See parts list for replacement items).

GAS BURNER: The gas burner is constructed of stainless steel and should not require maintenance other than inspection for insects/nests inside the air intake slots.

LP GAS REGULATOR CAUTION: The gas pressure regulator provided with this appliance must be used. This regulator is set for the required outlet pressure to safely operate this appliance.

FUEL SUPPLY HOSE: The hose-connected regulator provided with this appliance is 91.44 cm (3 ft) length. Keep the fuel hose away from any heated surface(s).

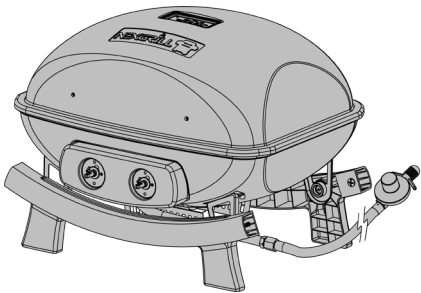
PROPANE FUEL:

WARNING: Propane is a flammable gas. Improper handling may result in an explosion and/or fire and serious accident or injury. Your grill is designed to operate with propane (LP) gas only and is equipped with the proper orifice for propane gas.

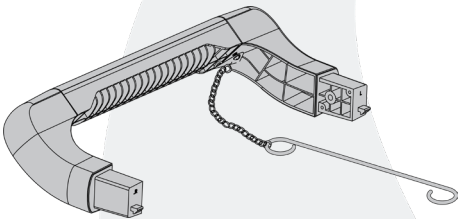
CAUTION: Do not connect this grill with any gas supply other than propane. Propane gas is heavier than air and settles in lower areas. Make certain adequate ventilation is available when using your grill. The gas cylinder may be stored outside in a well-ventilated area out of the reach of children when the grill is not in use.

PARTS LIST

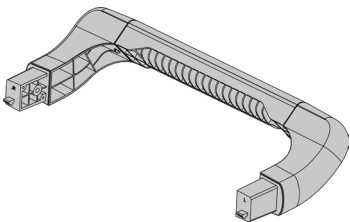
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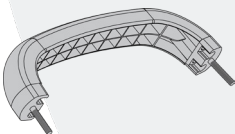
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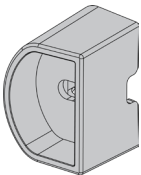
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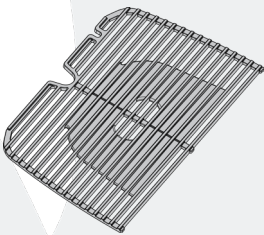
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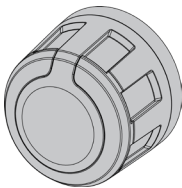
E_{x2}



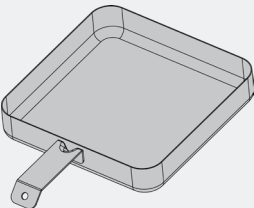
F_{x2}



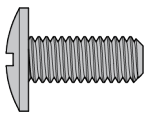
G_{x2}



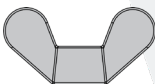
H



I_{x4}



J_{x2}



K_{x2}





PREPARATION

Before beginning assembly, installation or operation of product, make sure all parts are present and undamaged. Compare parts with package contents list and diagram above. If any part is missing or damaged, do not attempt to assemble, install or operate the product. Contact customer service for replacement parts.

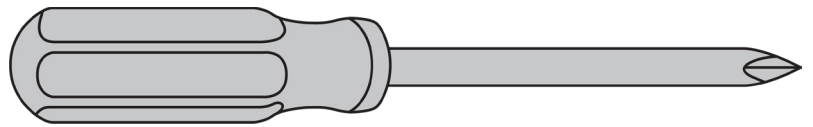
READ ALL SAFETY WARNINGS, ASSEMBLY AND INSTALLATION INSTRUCTIONS CAREFULLY BEFORE ATTEMPTING TO ASSEMBLE.

ASSEMBLY INSTRUCTIONS



QUESTIONS, PROBLEMS, MISSING PARTS? Please call your Barbeques Galore nearest store on 1300 301 392 for after sales service and support.

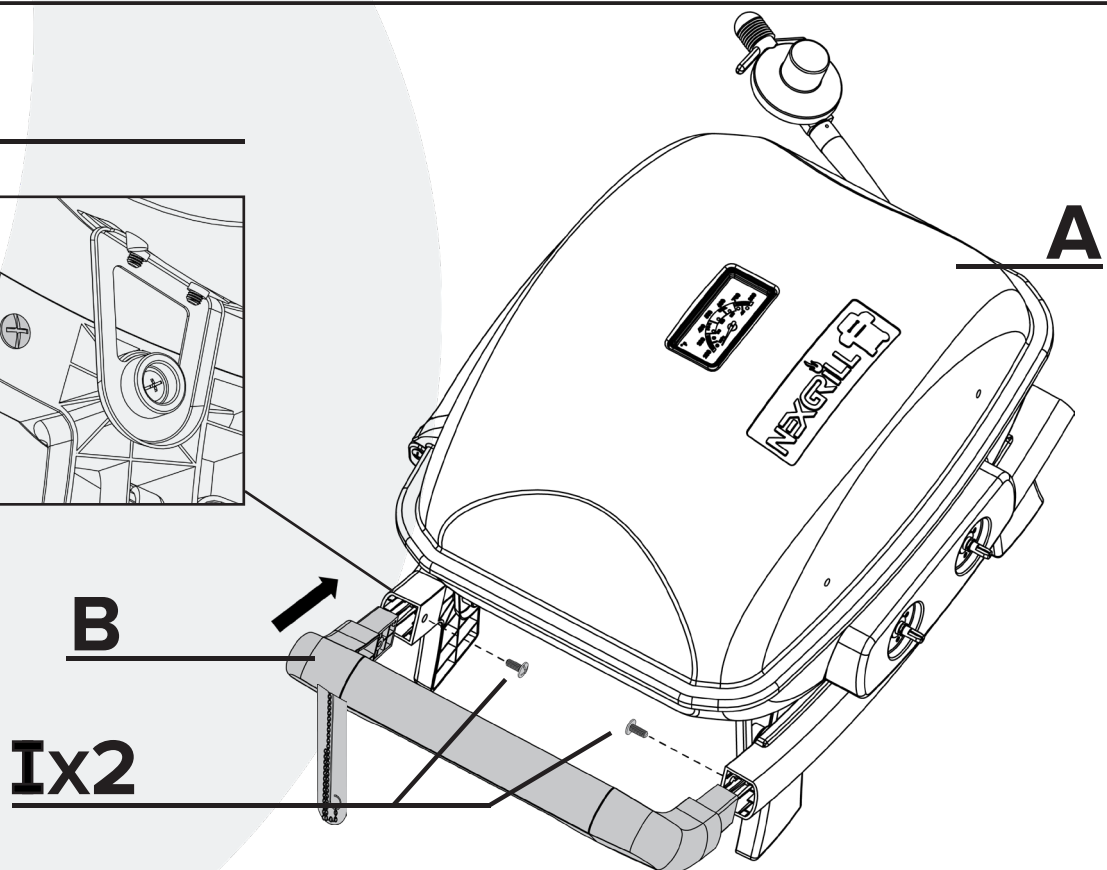
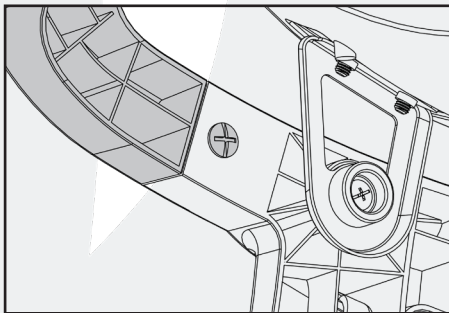
TOOLS NEEDED (NOT INCLUDED)



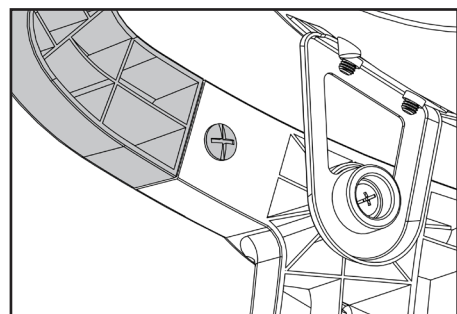
Phillips head screwdriver

ASSEMBLY STEPS

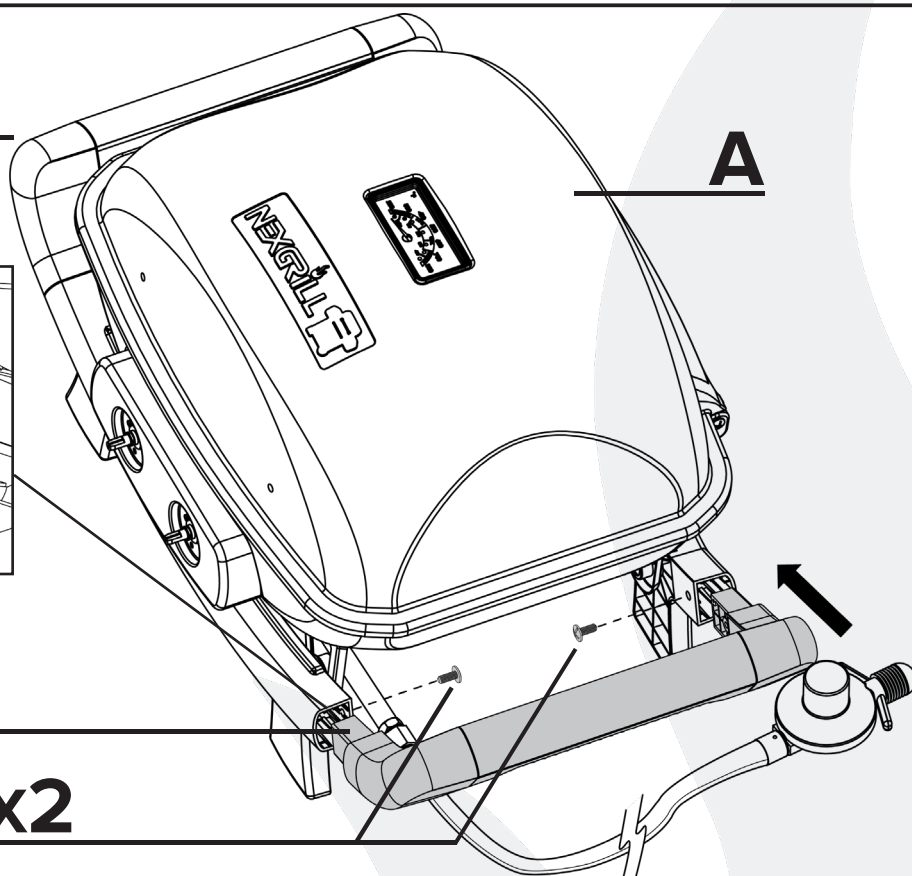
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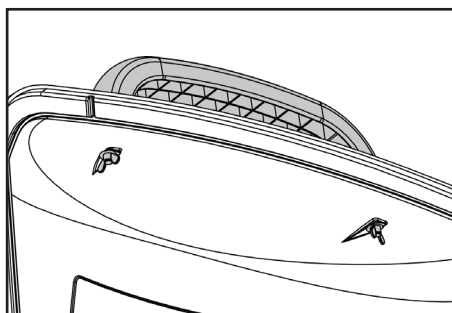
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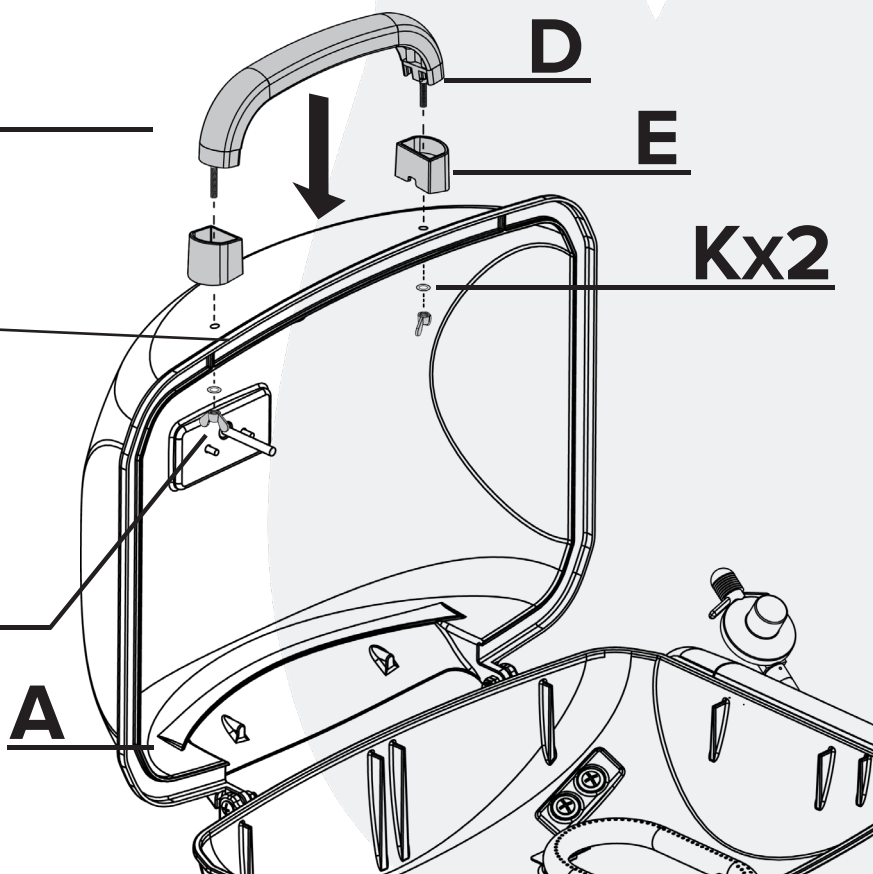
C
Ix2



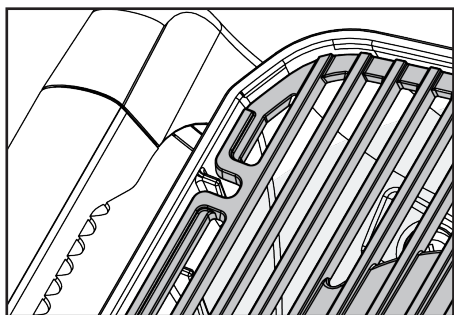
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Jx2

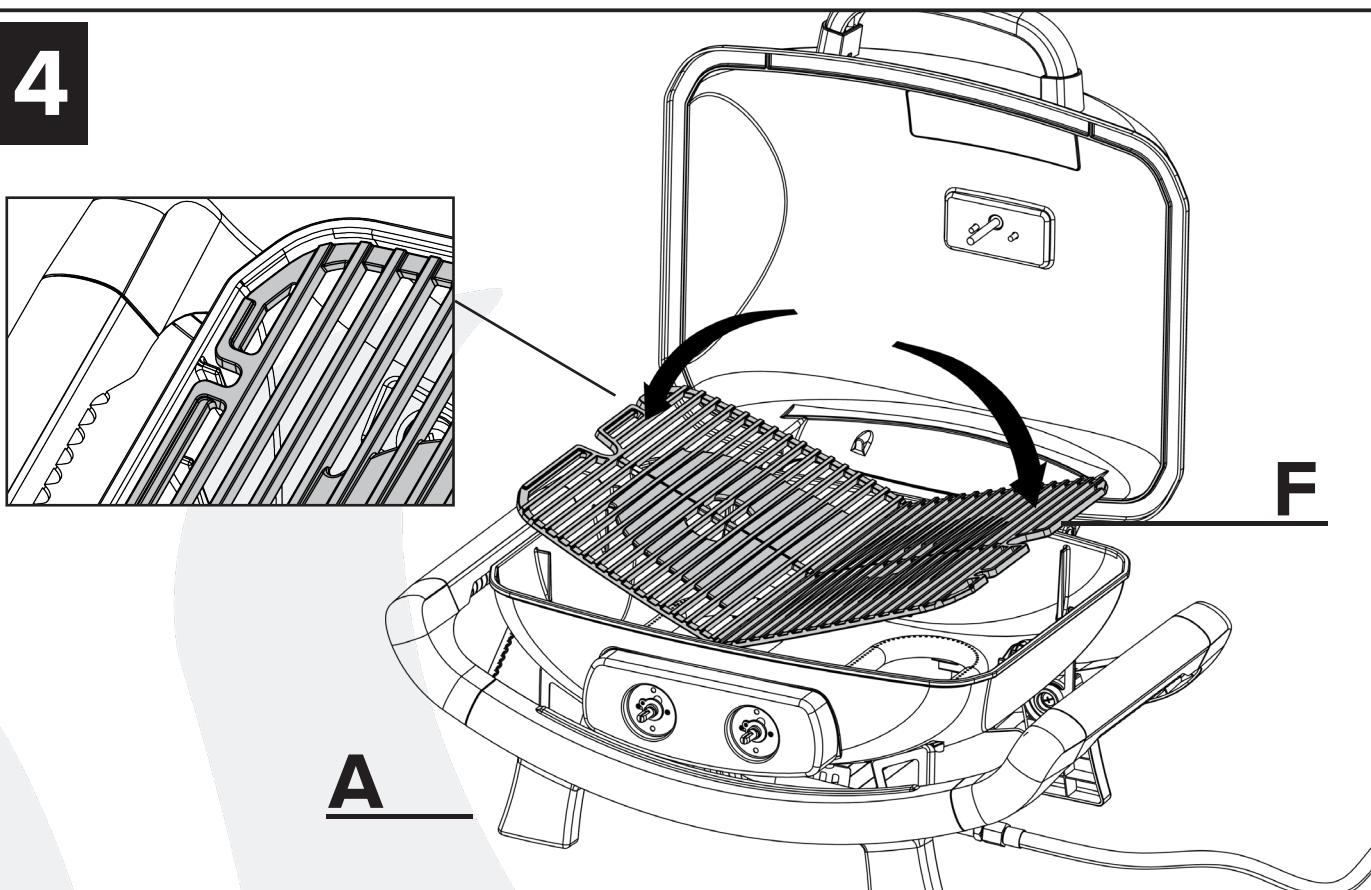


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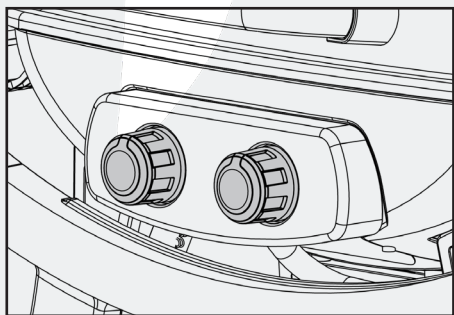


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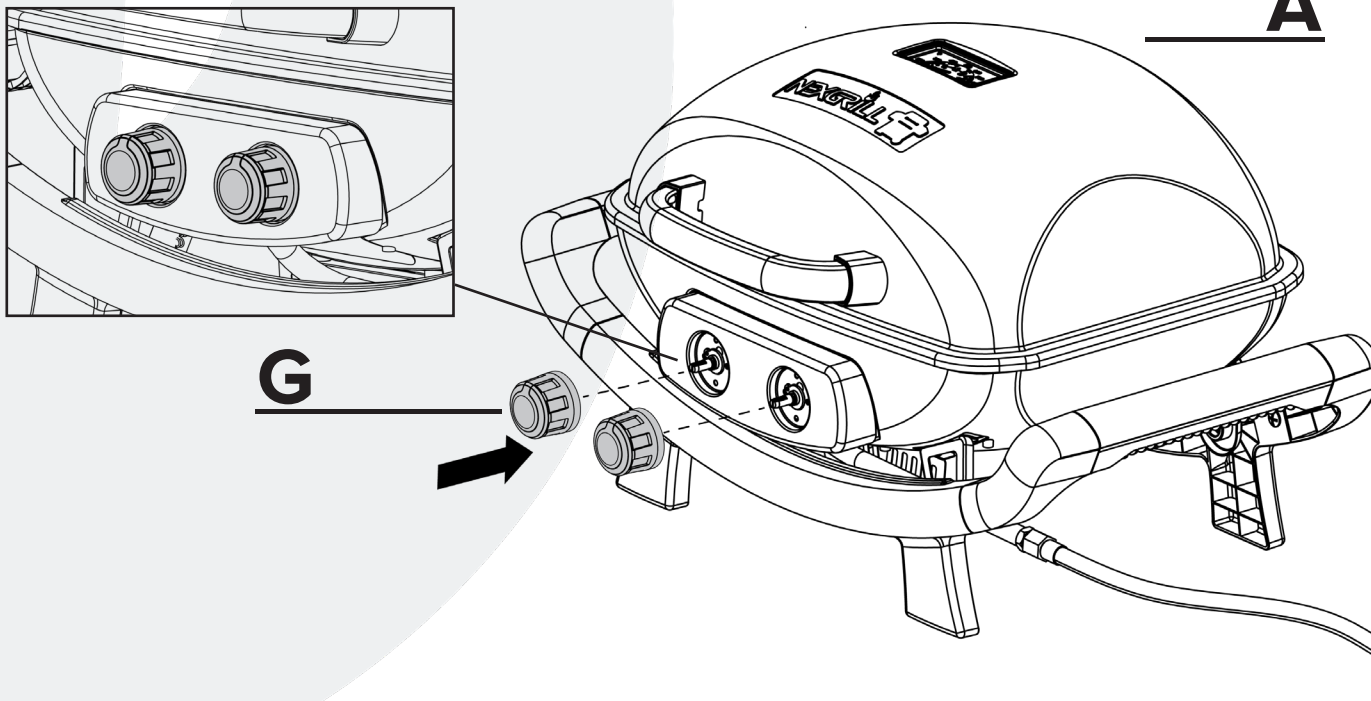


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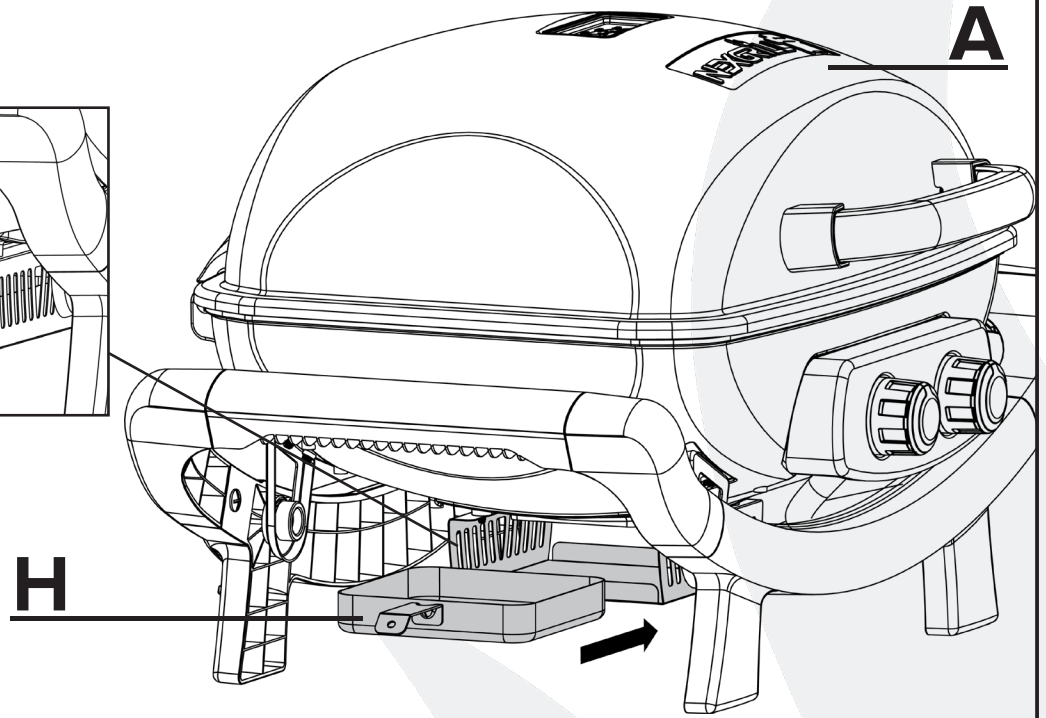
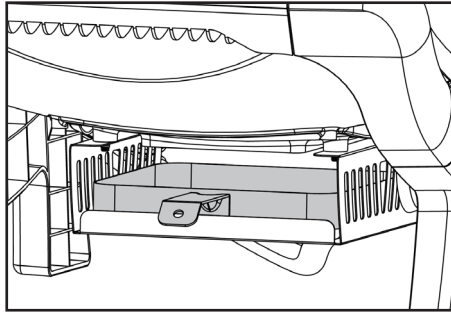


G

A



6

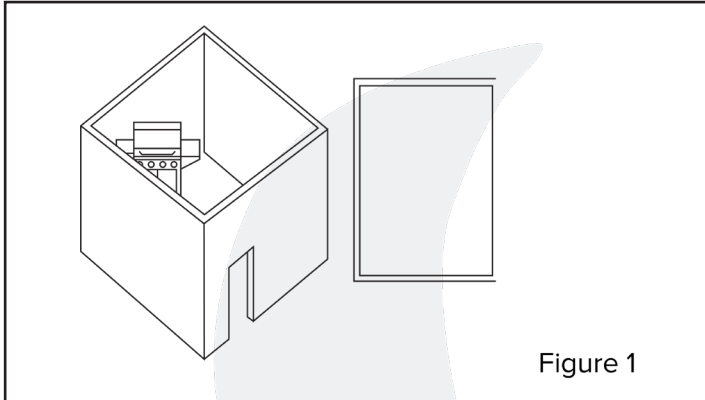


Conduct a leak test as outlined on page 11 before use.

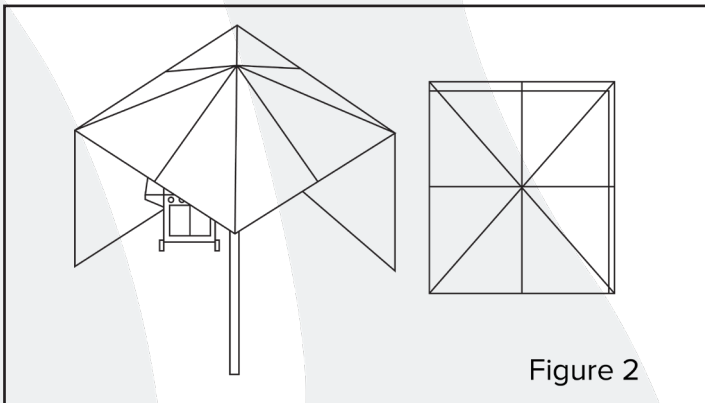
DIAGRAMMATICAL REPRESENTATIONS OF “OUTDOOR AREAS”

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.

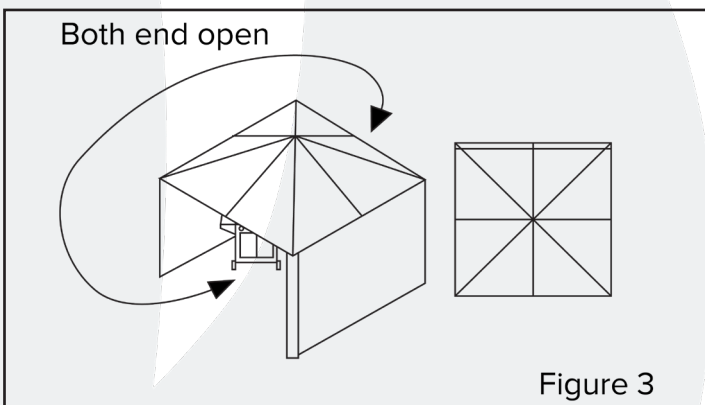
Any enclosure in which the appliance is used shall comply with one of the following:

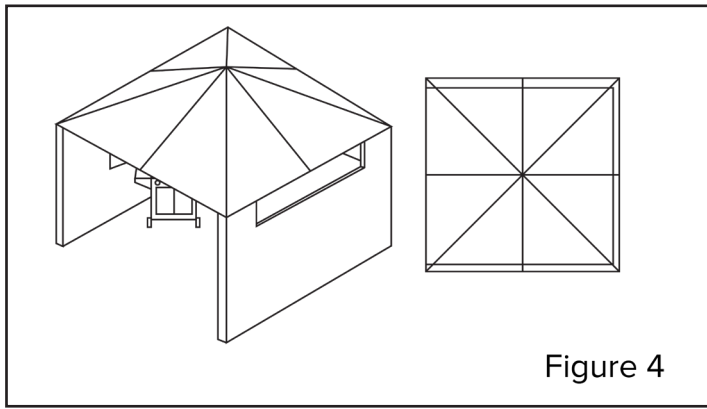


An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover (Figure 1).



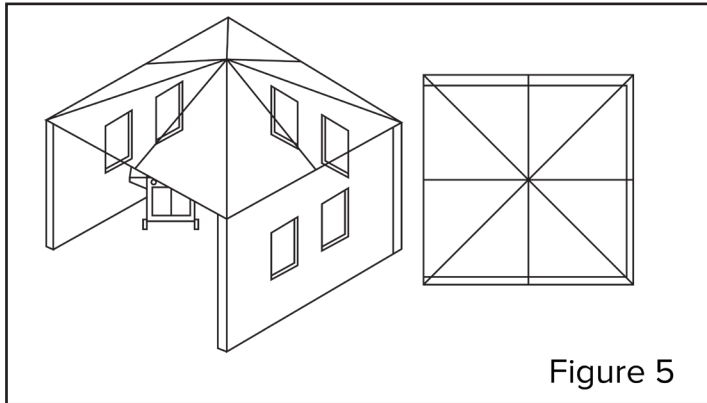
Within a partial enclosure that includes an overhead cover and no more than two walls. These walls may be parallel or at right angles to each other. (Figures 2 & 3)





Within a partial enclosure that includes an overhead cover and more than two walls (Figures 4 & 5), the following shall apply:

- a) at least 25% of the total wall area is completely open; and
- b) at least 30% of the remaining wall area is open and unrestricted.



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

CONNECTION INSTRUCTIONS

GAS HOOK-UP

Only the pressure regulator and hose assembly supplied with the grill should be used. Any replacement pressure regulator and hose assembly must be specified by the grill manufacturer. This grill is configured for liquid propane. Do not use a natural gas supply.

Periodic routine inspection of the regulator hose assembly should be performed at least once per year to discover potential wear, deterioration, or damage that could allow gas to leak. We recommend replacement of the regulator hose assembly every five (5) years, or sooner if wear, deterioration, or damage is discovered.

Total gas consumption (per hour) with all burners set on "HIGH":

EACH BURNER	6.86 MJ/H
TOTAL	13.72 MJ/H

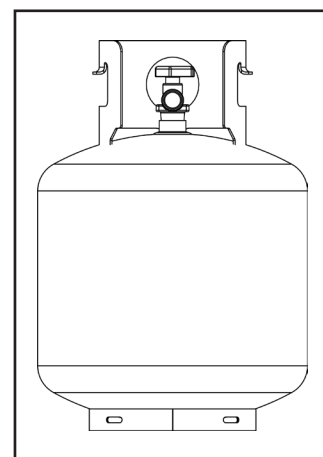
LIQUID PROPANE CYLINDER REQUIREMENTS

Only use liquid propane cylinders with a capacity of 9 kg or less. A 9 kg cylinder's size is approximately 310 mm in diameter and 480 mm in height. Dimensions vary depending on liquid propane cylinder manufacturer. The cylinder outlet should be left hand POL thread.

A dented or rusty liquid propane cylinder may be hazardous and should be checked by your supplier. Never use a cylinder with a damaged valve. The liquid propane cylinder must be constructed and marked in accordance with the specifications for liquid propane cylinders that adhere to national regulations for the country of use. The gas cylinder must have a shut-off valve terminating at the valve outlet. Routine check on the cylinder inspection expiry date is required. Storage indoors of an outdoor cooking gas appliance indoors is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance. The cylinder system must be arranged for vapour withdrawal. The cylinder must include a collar to protect the cylinder valve. The gas appliance inlet connection is 3/8" SAE Flare with 5/8-18 UNF thread.

Manifold pressure: (operating) 27.9 cm (11 in) water column, (non-operating) 28.4 cm (11.2 in) water column.

If fitted, remove the plastic valve cover from the liquid propane cylinder. Make sure the gas hose does not contact the grease pan or grill firebox when the liquid propane cylinder is positioned.



9 KG CYLINDER

CONNECTING THE LIQUID PROPANE CYLINDER



WARNING:

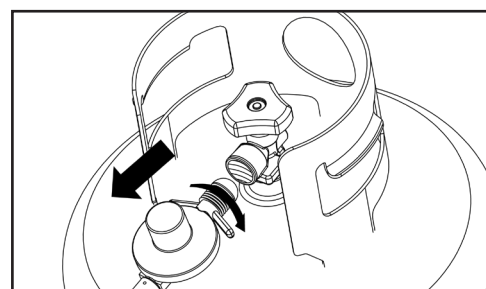
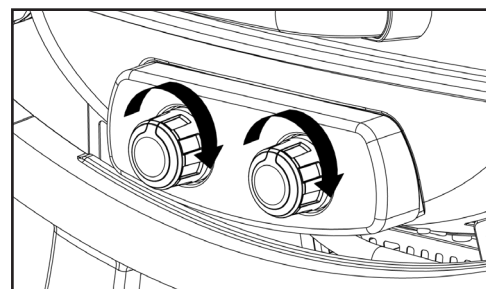
NEVER ATTEMPT TO USE DAMAGED OR OBSTRUCTED EQUIPMENT. SEE YOUR LOCAL LIQUID PROPANE DEALER FOR REPAIR.

REPLACING THE LIQUID PROPANE CYLINDER

Turn the grill burner valves clockwise to "OFF" (O) and make sure the grill is cool. Turn the liquid propane cylinder valve to the CLOSED position by turning clockwise until it stops.

Detach the regulator assembly from the cylinder valve by turning the connection clockwise.

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 caps or plugs may result in leakage of propane.



LEAK TEST



WARNING:

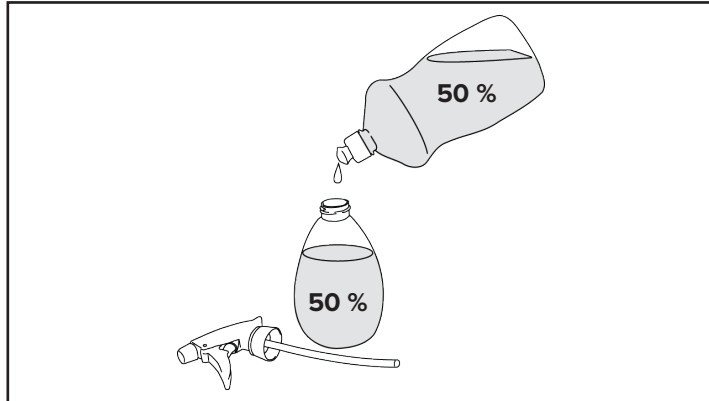
CHECK ALL GAS SUPPLY FITTINGS FOR LEAKS BEFORE EACH USE. DO NOT USE THE GRILL UNTIL ALL CONNECTIONS HAVE BEEN CHECKED AND DO NOT LEAK. DO NOT SMOKE WHILE LEAK-TESTING. NEVER LEAK-TEST WITH AN OPEN FLAME.

GENERAL

Although gas connections on the grill are leak-tested prior to shipment, a complete leak test must be performed at the installation site. Before each use, check all gas connections for leaks using the procedures listed below. If the smell of gas is detected at any time, turn off gas supply and immediately check the entire system for leaks.

BEFORE TESTING

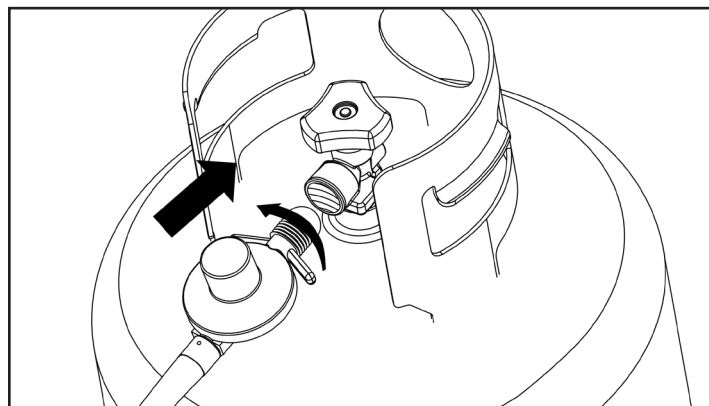
Make sure all packing materials have been removed from the grill, including the burner tie-down straps.



STEP 1

CREATE THE SOAPY WATER

Prepare a 50/50 solution of water and ammonia-free dish detergent, to be applied using a spray bottle or brush.



STEP 2

CONNECTING THE LIQUID PROPANE CYLINDER

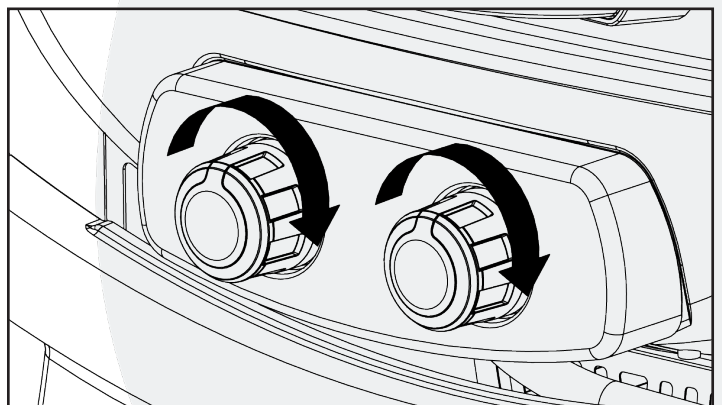
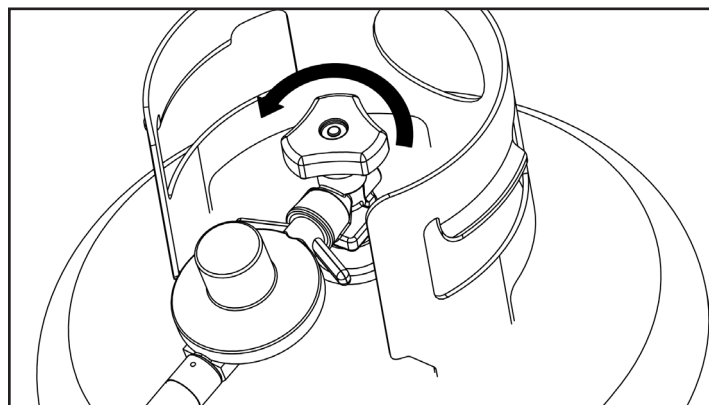
The cylinder valve should be in the CLOSED position. If not, turn the valve clockwise until it stops.

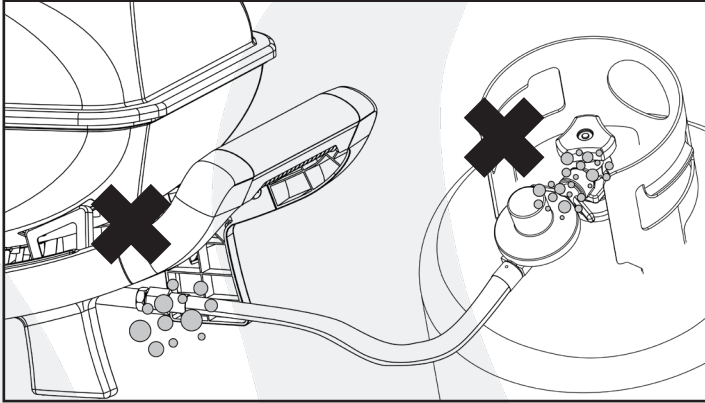
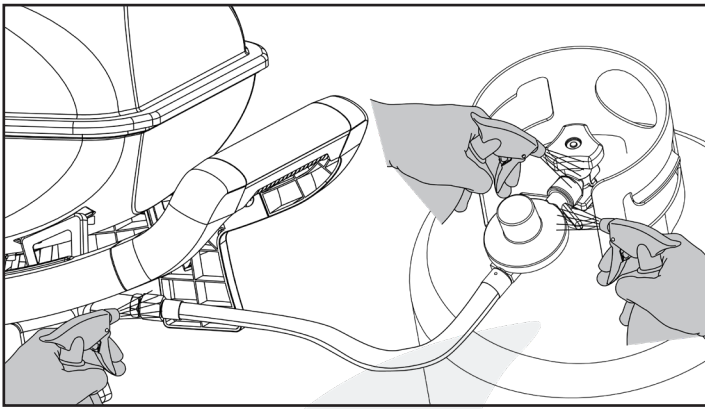
Make sure the cylinder valve has the proper POL valve per latest AS 5263.0.

Make sure the burner valves are in the "OFF" (O) position.

Inspect the valve connections, burner ports and regulator assembly.

Remove debris and inspect the hose for damage. When connecting the regulator assembly to the valve, use your hand to tighten the connection counterclockwise until it stops. Use of a wrench could damage the connection and result in a hazardous situation.





STEP 3

TO TEST

1. Make sure the burner valves in the “OFF” (●) position.
2. Turn the liquid propane cylinder valve counterclockwise to open the valve.
3. Apply the soap solution to all gas fittings. Soap bubbles will appear where a leak is present.
4. If a leak is present, immediately turn the liquid propane cylinder valve to the CLOSED position and tighten leaky fittings.
5. Turn the liquid propane cylinder valve back to the OPEN position and recheck.
6. Should the gas continue to leak from any of the fittings, turn the liquid propane cylinder valve to the CLOSED position and contact your Barbeques Galore nearest store on 1300 301 392 for after sales service and support.
7. If there is evidence of excessive abrasion or wear, or the hose is cut, it must be replaced prior to the outdoor cooking gas appliance being put into operation.



WARNING:

DO NOT STORE GRILL INDOORS UNLESS THE CYLINDER IS DISCONNECTED. DO NOT STORE CYLINDER IN A BUILDING, GARAGE, OR ANY OTHER ENCLOSED AREA, AND KEEP OUT OF REACH OF CHILDREN AT ALL TIMES.

INSTALLER FINAL CHECK

Maintain specified clearance of 91.44 cm (36 in) from combustible materials and construction.

1. All internal packaging has been removed.
2. The hose and regulator are properly connected to the liquid propane cylinder.
3. The unit has been tested and is free of leaks.
4. The gas supply shutoff valve has been located.



WARNING:

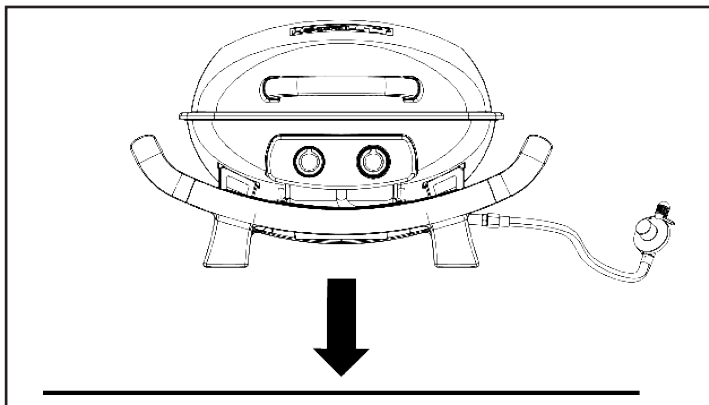
1. **DO NOT STORE SPARE LIQUID PROPANE CYLINDERS UNDER OR NEAR THIS APPLIANCE.**
2. **NEVER FILL THE CYLINDER BEYOND 80 PERCENT CAPACITY.**
3. **IF THE INFORMATION IN ITEMS 1 AND 2 IS NOT FOLLOWED EXACTLY, A FIRE CAUSING DEATH OR SERIOUS INJURY MAY OCCUR.**

OPERATING INSTRUCTIONS



THIS COOKING APPLIANCE IS FOR OUTDOOR USE ONLY AND SHALL NOT BE USED IN A BUILDING, GARAGE OR ANY OTHER ENCLOSED AREA.

PREPARING TO LIGHT YOUR GRILL



STEP 1

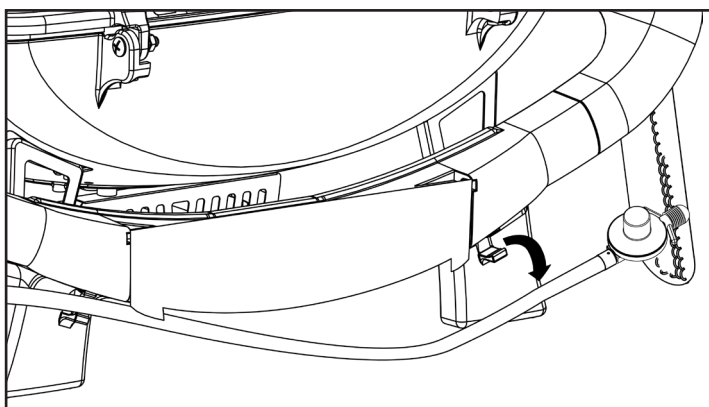
FIND A LEVEL SURFACE ON WHICH TO PLACE THE GRILL .

MOVING INSTRUCTIONS

Caution: Never move the grill with burners lit or still hot.

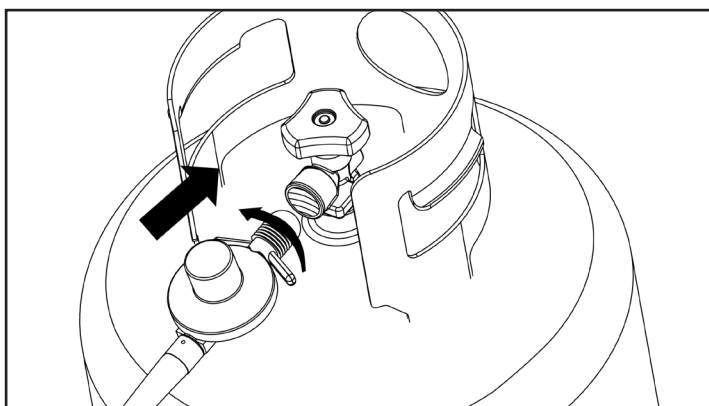
Make sure control knob is in the "OFF" (O) position. Disconnect the propane cylinder from the regulator. Remove the regulator from the propane cylinder. Be sure the grill has completely cooled for at least 30 minutes. Close the lid. Use the side handles to carry the grill.

NOTE: It is best to leave the grease tray in place attached to the bottom of the grill; some grease may continue to drip from drain hole during transport.



STEP 2

REMOVE HOSE FROM THE CLIPS ON THE BACK OF THE GRILL.



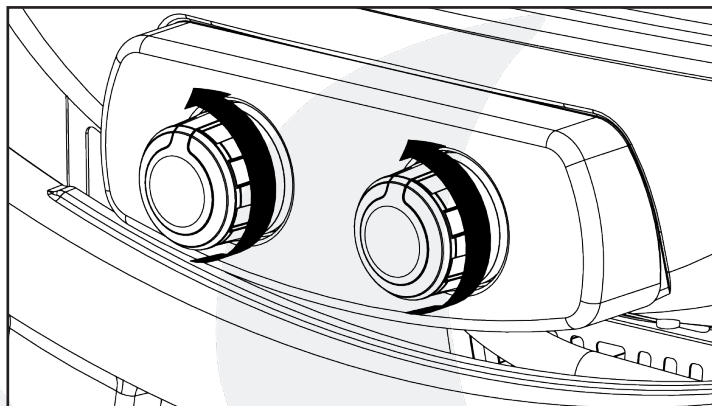
STEP 3

CONNECT TO GAS CYLINDER.



IMPORTANT - FIRST TIME USE:

It is important that the grill be lit and allowed to heat up for at least 15 minutes before any food is placed on the cooking surface. It is normal for some smoke to appear during the initial operation of the grill. After initial heating, the grill is ready for use. A cooking spray may be used on the cooking grids to allow easier clean up. Do not use cooking spray while the bbq is lit.

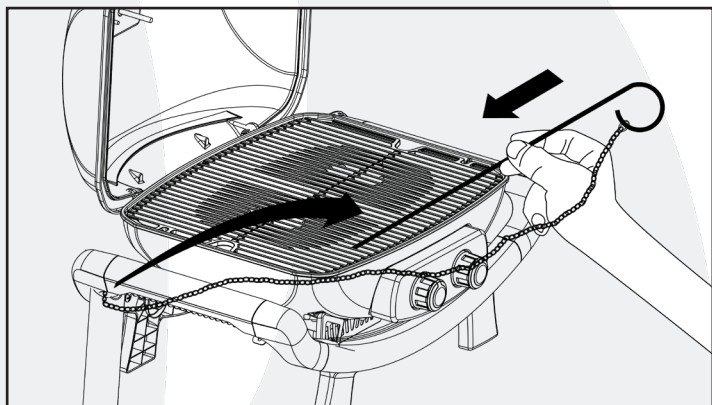


STEP 4

OPEN THE LID AND TURN KNOB TO IGNITE



If ignition does not occur within 3-5 seconds, turn the control knob to "OFF" (○). Wait 5 minutes before attempting to re-light the grill. If the grill fails to ignite after the second attempt, contact your Barbeques Galore nearest store on 1300 301 392 for after sales service and support. With burner lit, gently close the lid and allow the grill to warm up for 5-10 minutes prior to use.



If the knob won't spark, insert a match into the lighting rod. Ignite the match and insert through the cooking grill to the burner.

USING YOUR GRILL



1. Allow the grill to warm up with the lid closed for 5 minutes prior to cooking.
2. You may cook on the grill in any weather. If the ambient temperature is extremely cold or hot, the cooking times will be slightly increased or decreased. Keep the grill out of excessive winds when operating.
3. The cooking times listed below are only suggestions. Cooking times vary depending on thickness of meats and the desired degree of preparation.



Steak – (T-Bone), thick cut, medium doneness: grill 10 minutes on each side on MED setting.

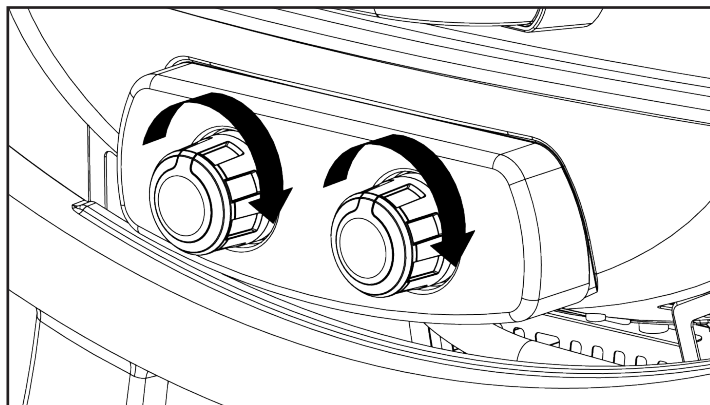
Chicken – (Quarters): grill 30 minutes per side on MED setting. Check for doneness.

Pork – (Ribs/chops): grill 10-20 minutes per side on MED setting. Check for doneness.

Fish – grill 20-30 minutes on LOW setting.

Turkey – (Breast): grill 10 minutes per 0.5 kg or per pound or until internal temperature reaches 76 °C (170 °F) on MED setting.

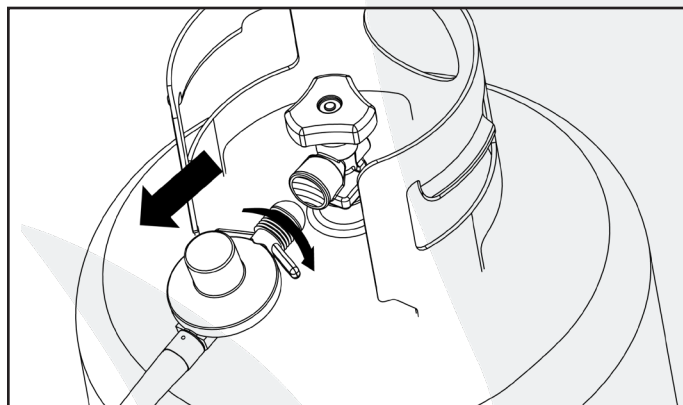
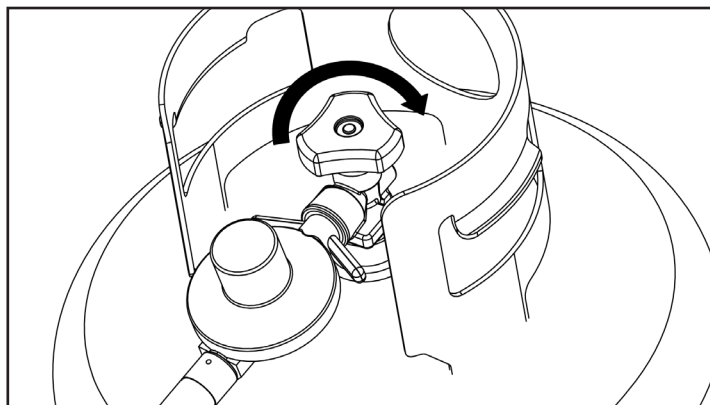
TURNING OFF YOUR GRILL



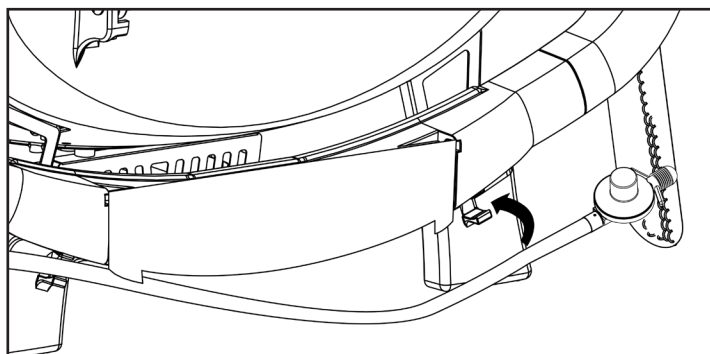
1. Turn knob to “OFF” (●) position.
2. Turn the propane cylinder control valve to the CLOSED position.
3. Detach the regulator assembly from the cylinder valve by turning the connection clockwise.

CAUTION: Do not attempt to re-light the grill without following all the lighting instructions.

4. Allow the grill body to cool at least 30 minutes before attempting to move or transport.



STORGE AND TRANSPORTATION REQUIREMENTS



Place the hose onto the clips located in back of grill before transporting and storing.

CARE AND MAINTENANCE

THERE IS VERY LITTLE CARE AND MAINTENANCE NEEDED.

The tabletop grill is designed and made of materials that will last many years with normal use. Following these instructions will improve the longevity of the grill and quality of cooking. To ensure safe operation of your grill, the area of cooking should always be kept free of combustible materials of any type, such as gasoline or other flammable vapours or liquids.

OUTSIDE GRILL PARTS: This is cast aluminum and plastic. It can be cleaned easily with warm soapy water.

COOKING GRID AND GREASE TRAY: The cooking grids are made of coated cast iron. They should be scrubbed with a grill brush immediately after cooking, while the grill is still warm. The grease tray can be cleaned easily with warm soapy water.

CAUTION: The grease tray must be kept clean and free of heavy buildup for the grill to perform properly and to eliminate flare-ups.

SPIDER WEB INSPECTION



NATURAL HAZARD • SPIDERS AND OTHER INSECTS

FACT: Sometimes spiders and other small insects climb into the burner tube. 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, causing an unsafe situation. Clean burner prior to use after storing, at the beginning of grilling season or after a period of one month not being used.

WHEN TO LOOK FOR SPIDERS

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

1. Gas can be smelled in conjunction with burner flames appearing yellow.
2. The grill does not reach temperature.
3. The grill heats unevenly.
4. The burners make popping noises.

CLEANING

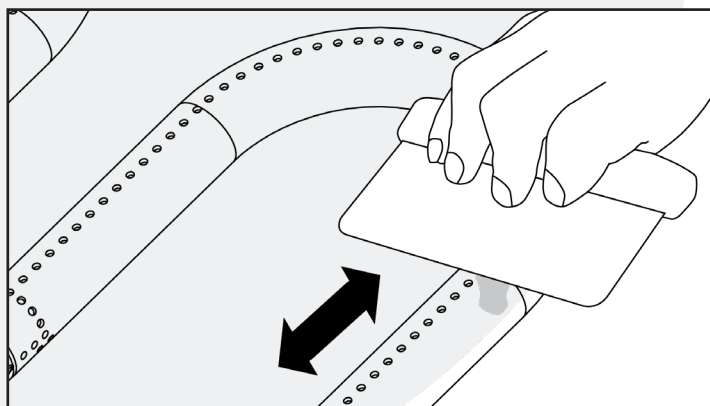
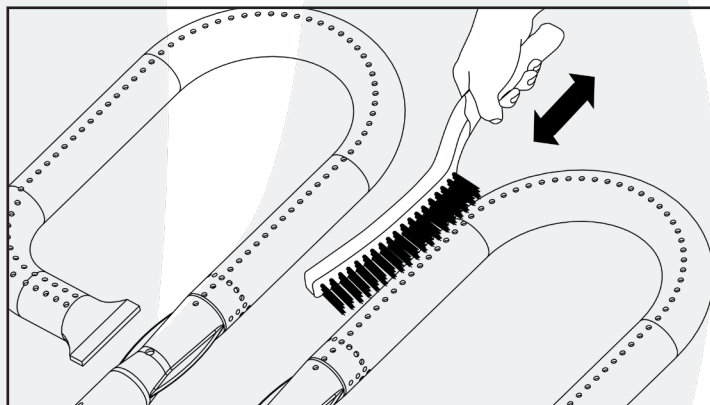
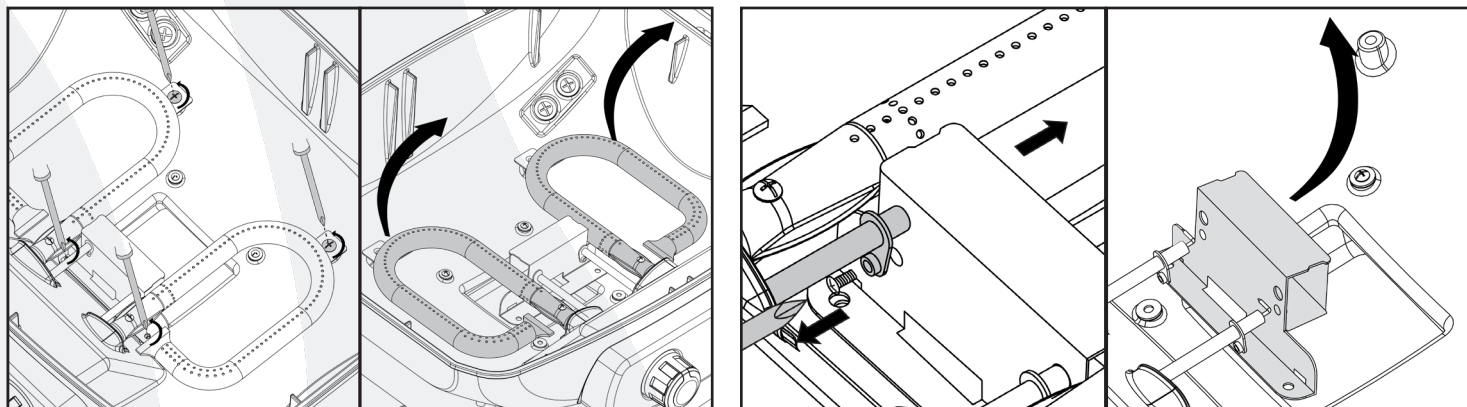
BURNERS – Extreme care should be taken when removing and replacing a burner. It must be correctly centred on the orifice before any attempt is made to relight the grill. Frequency of cleaning will depend on how often you use the grill.

Failure to properly place the burner over the orifice could cause a fire to occur behind and beneath the valve panel, thereby damaging the grill and making it unsafe to operate. Before cleaning, make sure the gas supply is **CLOSED** and control knobs are in the "OFF" (O) position and the burners have cooled.

STEP 1

To remove the burners and cross channel for cleaning:

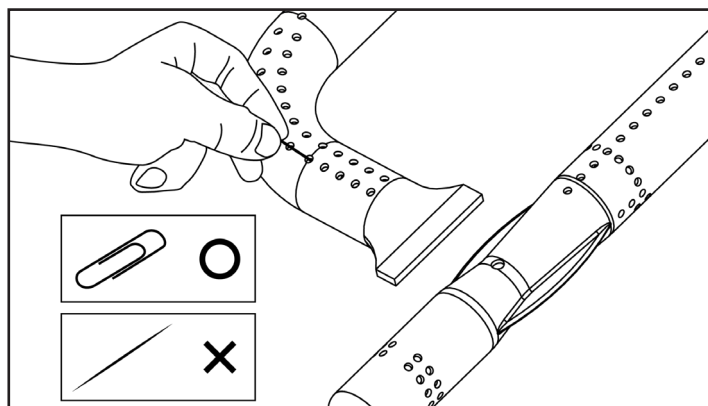
1. Locate the burner screws at the rear of the firebox and the cross channel screws at the front of the firebox.
2. Remove the four screws.
3. Lift the burners out of the firebox.
4. Disassemble the cross channel by removing the ignitor pin screws attached.

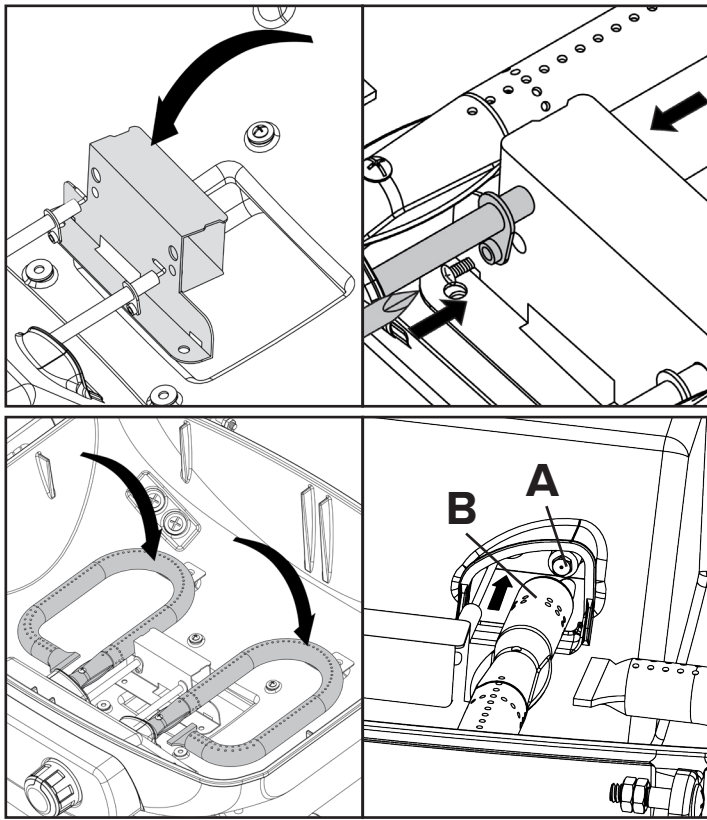


STEP 2

To clean the grill burners:

1. Clean the exterior of the burner with a wire brush. Use a metal scraper for stubborn stains or debris.
2. Clear clogged ports with a straightened paper clip. Never use a wooden toothpick as it may break off and clog the port.
3. Check and clean burners / venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath, and behind the main control panel.

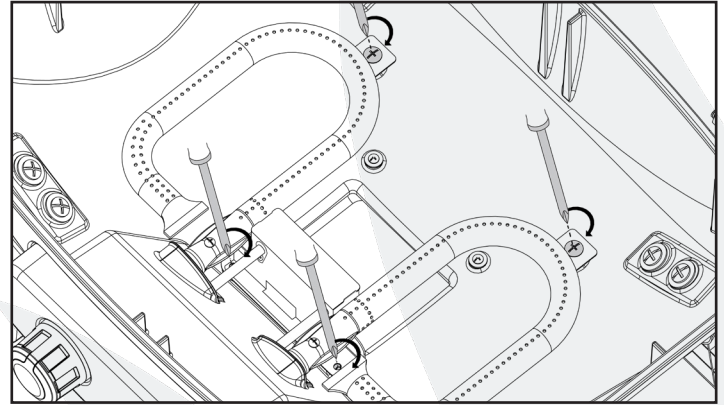




STEP 3

To reinstall the burners and cross channel:

1. Assemble ignitors to the cross channel. Insert ignitor pin screws and tighten.
2. Insert the burners onto the main burner gas valves.
3. Make sure the orifice tip (A) is inside the burner venturi (B).
4. Align the burner and cross channel screws holes with the firebox holes, insert screws and tighten.



FIREBOX

Use warm soapy water to clean this area. Do not allow grease to build up.

DRAIN HOLE

The drain hole must be kept clear of grease and food particles to allow drippings to drain properly into the grease tray. This must be done to maintain proper operation of your grill.



This grill, like all equipment, will look better and last longer if kept out of the weather when not in use. Before each use, cleaning the appliance and removal of accumulated grease and other cooking residue are required.

STORAGE



CAUTION: Do not store propane cylinders in enclosed areas. When using a cover or moving the grill, always wait until the grill has cooled for at least 30 minutes.

- Do not obstruct the flow of combustion and ventilation air.
- A clogged tube can lead to a fire beneath the appliance.



This unit must be kept in an area free from combustible materials, gasoline and other flammable vapors and liquids. Make sure all openings into the grill body are free of blockages or debris and there are no objects or materials blocking the flow of combustion or ventilation. Make sure the legs are in the up position when using the grill. Check burner air inlet openings (behind the inlet guard on the right end of the grill body) for insect nests or blockages. Make sure the slots in the burner tube are clear.

When the grill is not in use, turn the control knobs to the "OFF" (O) position. Close the propane cylinder valve and remove the propane cylinder from the regulator. If stored indoors, detach and leave the propane cylinder outdoors. Propane cylinders must be stored out of reach of children.

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 _____

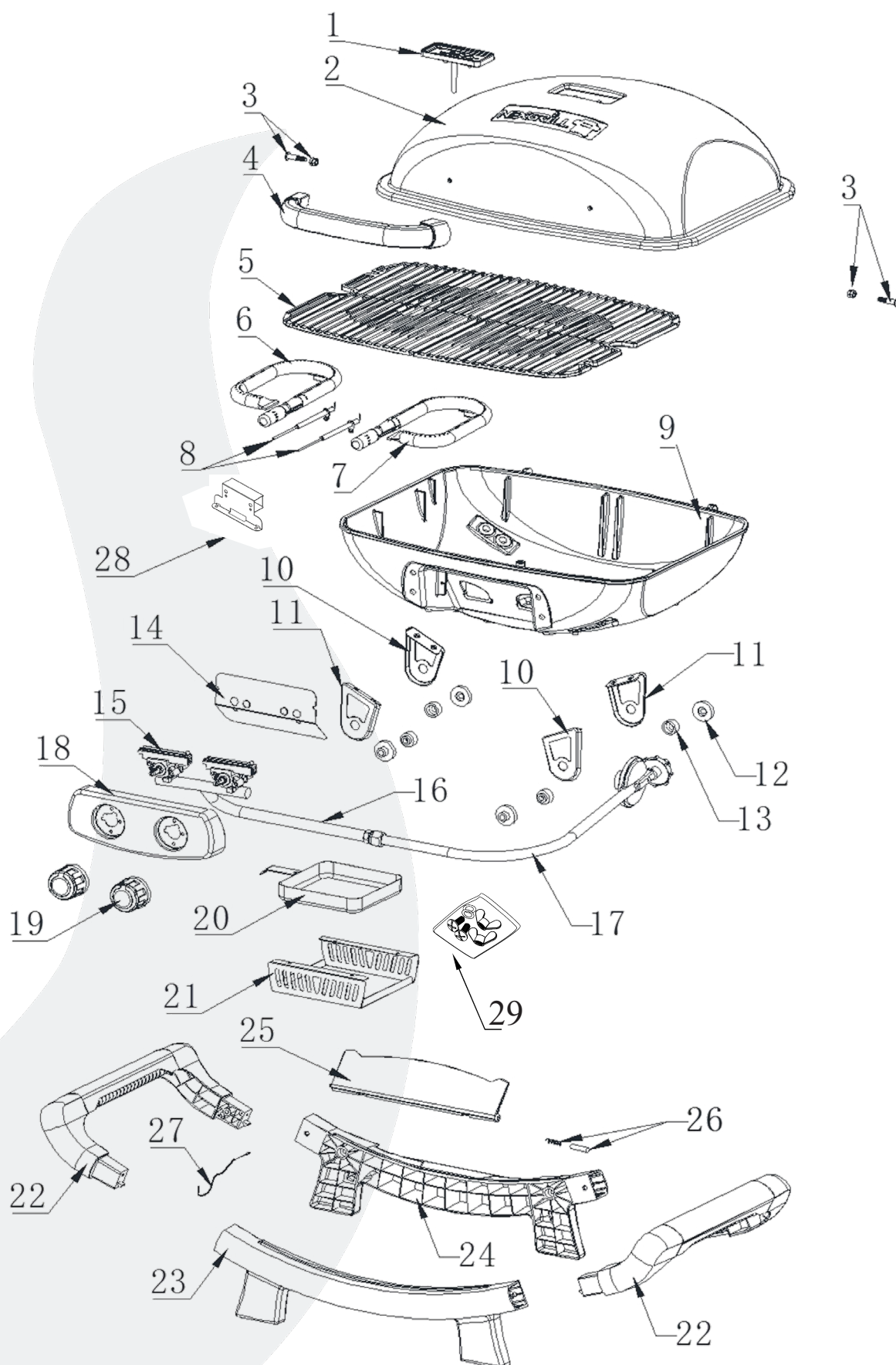
N.B Satisfactory proof of purchase like your sales docket must be kept for any claim under this warranty to be enforceable.

Service Contact Point – Please contact your place of purchase for warranty repairs or service.

BRANCHES AUSTRALIA WIDE

Barbeques Galore Limited,
Building A2, Campus Business Park, 350-374 Parramatta Road, Homebush, NSW 2140
Telephone 1300 301 392
e-mail: CSR1@bbqgalore.com.au
Website: www.bbqgalore.com.au

REPLACEMENT PARTS LIST



NO.	PART (DESCRIPTION)	QTY IN BARBEQUE	PART NUMBER	QTY IN SPARE PARTS PACK
1	Temperature gauge	1	NX820-0062H01	1
2	Main lid	1	NX820-0062H02	1
3	Main lid screw	2	NX820-0062H03	2
4	Main lid handle	1	NX820-0062H04	1
5	Cooking grill	2	NX820-0062H05	1
6	Main burner left	1	NX820-0062H06	1
7	Main burner right	1	NX820-0062H07	1
8	Main burner igniter wire	2	NX820-0062H08	2
9	Firebox	1	NX820-0062H09	Non-replaceable
10	Firebox bracket, right	2	NX820-0062H10	2
11	Firebox bracket, left	2	NX820-0062H11	2
12	Heat insulator A	4	NX820-0062H12	1
13	Heat insulator B	4	NX820-0062H13	1
14	Front baffle	1	NX820-0062H14	1
15	Main gas valve	2	NX820-0062H15	1
16	Main manifold	1	NX820-0062H16	1
17	Hose and regulator	1	NX820-0062H17	1
18	Main control panel	1	NX820-0062H18	1
19	Control knob	2	NX820-0062H19	2
20	Grease box	1	NX820-0062H20	1
21	Grease box bracket	1	NX820-0062H21	1
22	Side handles	2	NX820-0062H22	1
23	Cart leg, front	1	NX820-0062H23	1
24	Cart leg, rear	1	NX820-0062H24	1
25	Label panel	1	NX820-0062H25	1
26	Spring & axis	1	NX820-0062H26	1
27	Lighting rod	1	NX820-0062H27	1
28	Cross channel	1	NX820-0062H28	1
29	Hardware pack	1	NX820-0062H29	1

PROBLEMS	WHAT TO DO
Grill will not light	<ol style="list-style-type: none">1. Check to see if the liquid propane cylinder is empty.2. Check burner ports for any blockage. Use a paper clip to clear plugged ports.3. Check the gas orifice on the burner for an obstruction. If orifice is blocked, clean with a needle.
Burner flame is yellow or orange in conjunction with gas odor.	<ol style="list-style-type: none">1. Check for spiders and insects.2. Contact your Barbeques Galore nearest store on 1300 301 392 for after sales service and support.
Low heat with the control knob on the "HIGH" setting.	<ol style="list-style-type: none">1. Make sure the grill area is clear of dust.2. Make sure the burner and orifice are clean.3. Check for spiders and insects.4. Is there adequate gas supply available?5. Has the grill been preheated for 10 minutes?

