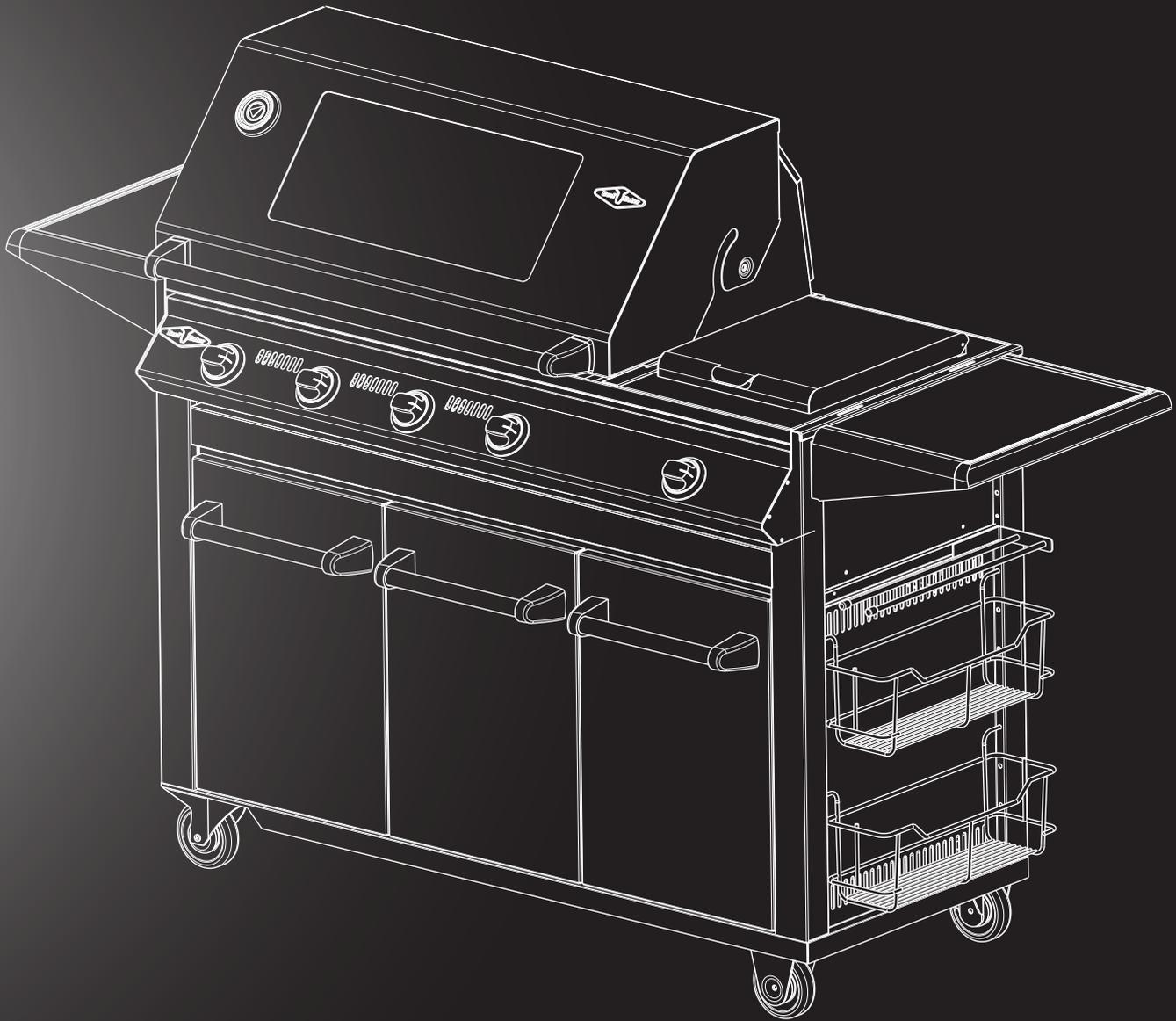




Assembly and Operating Instructions

SL4000S SERIES

STAINLESS STEEL
BARBECUES



FOR OUTDOOR USE ONLY

AUSTRALIA / NEW ZEALAND

Dear customer,

Congratulations and thank you for choosing our barbecue. We are sure you will find it a pleasure to use. Before you use the barbecue, we recommend that you read through the relevant sections of this manual, which provide a description of your appliance and its functions.

To avoid the risks that are always present when you use an appliance, it is important that the appliance is installed correctly and that you read the safety instructions carefully to avoid misuse and hazards.

We recommend that you keep this instruction booklet for future reference and pass it on to any future owners.

After unpacking the appliance, please check it is not damaged. If in doubt, do not use the appliance but contact your local customer care centre.

This appliance complies with requirements of Australian Standards AS4557.

CONDITIONS OF USE

These important notes apply to your appliance

- This appliance must be serviced only by a qualified licenced person.
- This product is intended for personal, domestic or household use only, not commercial use.
- This product is intended for outdoor use only.
- This product must be installed, operated and maintained as per the instructions.
- Ventilation holes in the unit must not be obscured by the installation.

Please ensure you read the instruction manual fully before you call for service, or a full service fee could be applicable.

Record model and serial number here:

Model number:

Serial number:.....

PNC:.....

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Please read the user manual carefully and store in a handy place for later reference.

The symbols you will see in this booklet have these meanings:



WARNING

This symbol indicates information concerning your personal safety.



CAUTION

This symbol indicates information on how to avoid damaging the appliance.



IMPORTANT

This symbol indicates tips and information about use of the appliance.



ENVIRONMENT

This symbol indicates tips and information about economical and ecological use of the appliance.

WARNING

We want you to enjoy your barbecuing experience - Failure to follow the instructions and observe the warnings provided in this operating manual could result in serious bodily injury or damage to property.

NOTE TO INSTALLER: This manual must remain with the owner for future reference.

For Your Safety

1. Do not store or use gasoline or other flammable vapours or liquids in the vicinity of this or any other appliance.
 2. An LPG cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.
- Some foods produce flammable fats and juices. Regular cleaning is essential.

Warning: If you smell gas, shut off gas supply and extinguish any open flame. If odour continues immediately call your gas supplier.

- Attend an operating barbecue at all times. Damage caused by fat & grease fires is not covered by warranty.
- When not in use keep barbecue and side burner dry and covered.

CAUTION

If your barbecue incorporates an electrical component, such as a rotisserie, then it must be electrically grounded in accordance with local codes. The electric cord must be equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug. Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.

If an external electrical source is utilised, this outdoor cooking appliance, when installed, must be electrically grounded in accordance with the local codes or, in the absence of local codes with the following:

USA: National Electrical Code, ANSI/NFPA 70

CAN: Canadian Electrical Code, CSA C22.1

AUS: Aust Standards Code AS:5601

WARNING

Contact your local municipality for any building codes regulating the installation of outdoor barbecue appliances. Outdoor installations must conform to local codes or, in the absence of local codes, with the following:

USA: National Fuel Gas Code, ANSI Z223.1/NFPA 54

CAN: B149.1 Natural Gas & Propane Installation Code.

AUST: Australian Standards Code AS: 5601

as well as the requirements of any local council, gas, electricity authority or other statutory regulation.

For Your Safety

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open lid.
4. If odour continues, immediately call your gas supplier or your fire department.

When using an LPG supply system in an enclosure, ventilation must be provided. Gas vapour is highly explosive and can cause serious bodily injury or damage to property if allowed to accumulate in a confined space and ignited.

This appliance must not be installed under or on any combustible material. Minimum clearance from combustible materials to all sides of the appliance is 450mm (18").

These specifications must be left with the owner.

This appliance must be installed in accordance with the installation requirements of the LOCAL GAS and ELECTRICITY supply authority, or the appropriate installation code relevant to your country.

USA

Fuels used in gas or oil-fired appliances, and the products of combustion of such fuels, contain chemicals known to the state of California to cause cancer, birth defects and / or other reproductive harm. This warning is issued pursuant to the California Health & Safety Code Sec. 25249.6.

The Gas cylinder must be constructed and marked in accordance with specifications for LP Gas Cylinders Stand of Canada, CAN/CSA - B339, Cylinders, Spheres or Tubes for the transportation of dangerous goods. The gas cylinder used must incorporate a safety collar to protect the valve assembly. The gas cylinder supply valve must be turned off when the appliance is not in use.

FOR BUILT-IN UNITS ONLY

The SL4000 comes in both trolley-mounted and built-in models. These two pages contain information relating to setting up built-in model only. This appliance is designed to be used with a gas cylinder not exceeding 9KG (20lbs) capacity.

About The Cylinder Enclosure

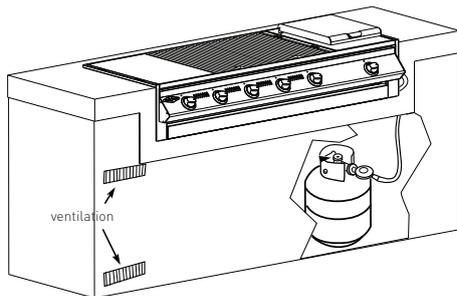
If the gas for your barbecue is to be supplied by a portable gas cylinder, you will need to ensure that adequate provision is made to house the cylinder safely. The following must be adhered to:

Keep out of heat: The cylinder and hose must be sheltered from the sun's direct heat. The flexible PVC hose assembly supplied must not be exposed to temperatures in excess of 60°C (140°F). DO NOT allow the hose to come in contact with the hot surface of the barbecue body.

Keep cylinder upright: The cylinder must be housed securely. It must remain upright at all times. It can be either attached to a firm vertical wall by a cylinder bracket, or stored on a firm level base.

Requirements for cylinder base: If the cylinder is to be stored on a flat base, the base must be made from non-combustible material. Soil or grass is not an appropriate surface. Ensure there is adequate drainage, and that water cannot collect around the cylinder.

Requirements for cylinder enclosure: Where the cylinder is to be kept inside an enclosure, you must ensure there is 200 square centimetres of open ventilation at each of the top and the bottom of the enclosure, for each cylinder stored in it. This prevents leaking gas from building up in a confined space. Gas vapour is highly explosive and can cause serious bodily injury or damage to property if allowed to accumulate in a confined space and ignited.



The Barbecue Housing

We recommend that this installation be done in a masonry structure and carried out by a professional tradesperson. Other non-combustible material such as Hardiplank, Villaboard with metal studs may also be used.

- Must have a minimum clearance from combustible materials of all sides of the barbecue of 450 mm (18").
- This appliance must not be installed under or on any combustible material. Minimum clearance from combustible construction materials to all sides of the appliance is 450mm (18").

Warning: Contact your local municipality for any building codes regulating the installation of outdoor barbecue appliances. Outdoor installations must conform to local codes or, in the absence of local codes, with:

USA: National Fuel Gas Code, ANSI Z223.1/NFPA 54

CAN: B149.1 Natural Gas & Propane Installation Code

AUST: Australian Standards Code AS: 5601

as well as the requirements of any local council, gas, electricity authority or other statutory regulation.

The Cavity

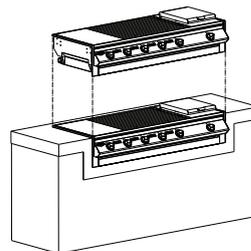
Your barbecue has been designed to sit into a cavity or cutout rather than be placed directly onto a flat surface. It is important that the dimensions of the cavity conform exactly to those listed on page 21. This will ensure the barbecue sits correctly in the cavity, and that the barbecue has sufficient ventilation to operate efficiently and safely.

In creating the cavity, you should ensure that you have convenient access to the gas connection point and associated hardware:

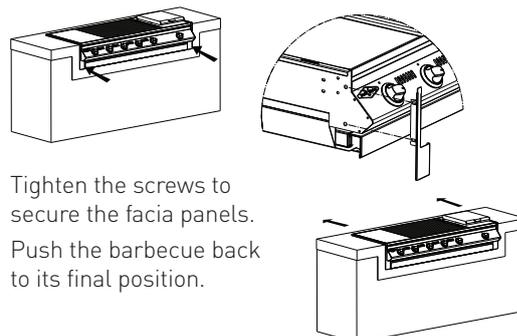
- If the gas for your barbecue is supplied by a portable gas bottle, you will need access to the gas connection point, the gas hose and the gas cylinder at all times.
- If the gas for your barbecue is supplied by a fixed piped gas supply (either natural gas or 45kg LPG cylinders), you will need access to the gas connection point, the piping and the shutoff valve.

Putting The Barbecue Into Place

Lower the barbecue onto the brickwork, but do not push back into its final position - you will need to ensure you can access the screws towards the front of the barbecue side panel.



Attach the right and left side fascia panels. The fixing screws should already be in place at each side of the barbecue frame.



Tighten the screws to secure the fascia panels.

Push the barbecue back to its final position.

Before You Start

Note the tools you will need before you begin.
 Remove any protective plastic from stainless steel components.
 Check for damaged or missing parts, and consult your retailer if necessary.



Allen Key
(provided)



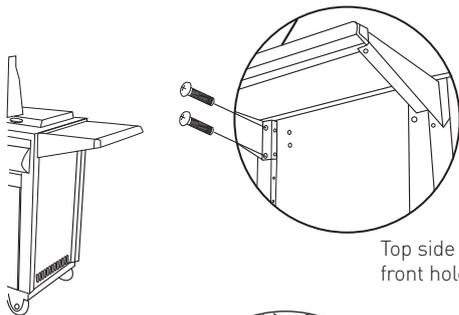
Adjustable
spanner/
wrench



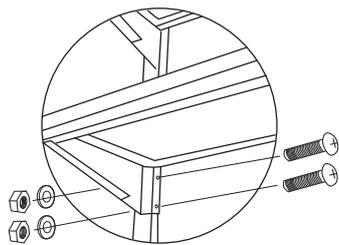
Phillips head
screwdriver

Attach The Side Shelves (Trolley-Mount Models Only)

Attach the two top side shelves using the four screws provided with each side shelf kit. You do not need any nuts, as the screws go directly into threaded holes in the cart.
 If you have an optional lower side shelf, attach it to the side panel using 4 screws, washers and nuts.



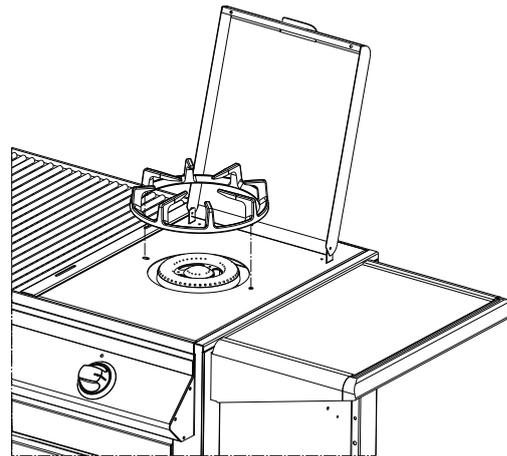
Top side shelf - use the front holes, screws only



Lower side shelf - use the side holes, screws, washers and nuts.

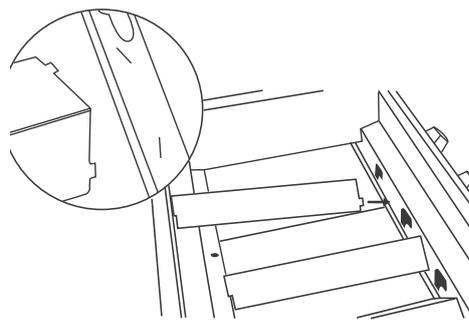
Side Burner Parts

Assemble the side burner parts as shown.
 The first burner disk should locate onto two notches on the side burner (inside arrows).
 Also, the two notches on the bottom of the trivet line up with the holes on the side burner (outside arrows).



Fit The Heat Reflectors

The reflectors fit between each burner. They reflect heat from the burners, upwards to the cooking surfaces.
 The tabbed ends of the heat reflectors face forward to the front of the barbecue frame. The tabs fit into the slots in the front end of the barbecue behind the control panel.
 The back of the reflectors rest on the rear of the barbecue frame.

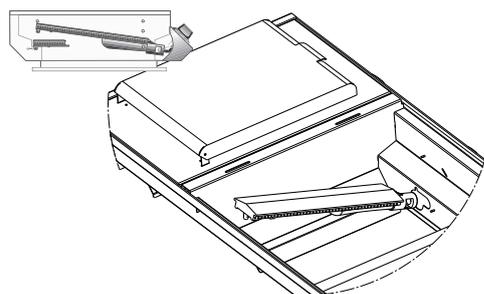


ASSEMBLY OF MAIN BARBECUE

Fit The Burners

Remove the 'R'-shaped retaining clips from the burners. Fit the burners, open end first, over the stem of the control valves at the front of the barbecue. Lower the other end of the burner so the lug locates into the corresponding hole at the rear of the barbecue.

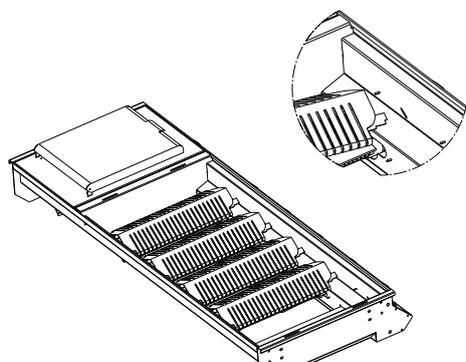
Replace the retaining clips into the burner lugs so the burners stay in position.



Fit The Vaporizers

The Vaporizers are designed to vaporise fats and juices from the meat. The Vaporizers reduce flare-ups and help to add that great barbecue flavour. One Vaporizer is fitted over each burner that is located under the grill.

The tabbed ends of the Vaporizers face forward to the front of the barbecue frame. The tabs fit into the slots in the front end of the barbecue behind the control panel. The Vaporizers should be fitted to the same side of the barbecue as the grate. They will not work if fitted under the plate.



Fit Cooking Plates And Grates

You should fit the plate to the left-hand side of the barbecue frame (with the drain hole to the extreme left). The grates are fitted to the right hand side

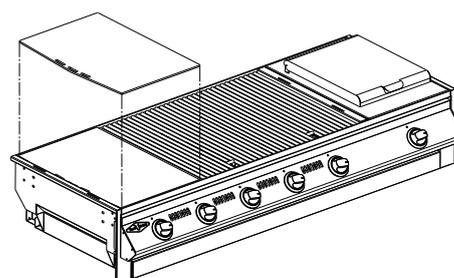
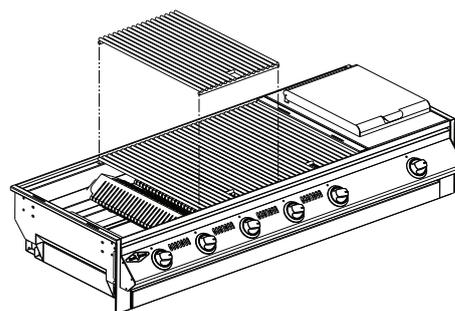
of the barbecue frame. The temperature gauge on the roasting hood has been calibrated for this arrangement of plate and grate.

NOTE: The grates must always be positioned over the Vaporizers.

The 5 burner model (4 main burners plus a side burner) comes standard with a 320mm plate, a 320mm grill and a 160mm grill. You may use other combinations of cooking surface, however, the plate may cover no more than 50% of the total cooking area.

The 6 burner model (5 main burners plus a side burner) comes standard with one third plate and two thirds grate and is approved for use with a maximum of two thirds plate.

Do not cover the entire surface of the barbecue frame with plates as this will cause severe heat damage to the appliance.





Fit The Warming Rack

The warming rack needs no screws. It sits on two notches on the insides of the hood.



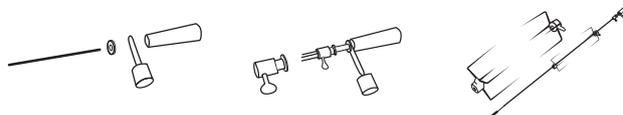
The Grease Tray (Built-In Models Only)

The grease tray of the inbuilt model slides along rails located near the base of the barbecue frame. This is different to the trolley mounted version, where the grease tray forms part of the trolley.

Otherwise, the grease tray is exactly as portrayed in the trolley mounted instructions. Newer models have a retaining clip towards the rear of the barbecue to secure the grease tray once it is pushed in.

Assemble The Main Shaft

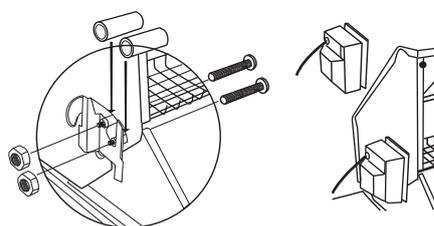
Assemble the shaft in the order shown.



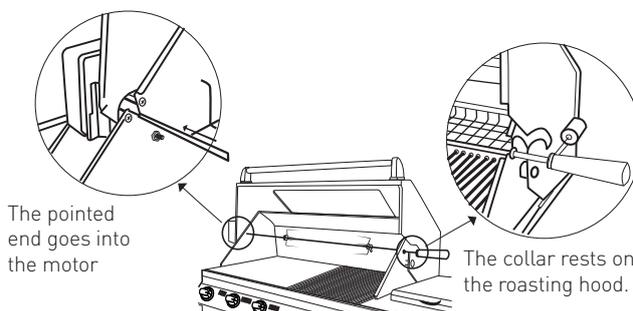
Fit The Motor

First attach the motor mounting bracket to the roasting hood.

Then slide the motor onto the bracket.



Fit The Shaft

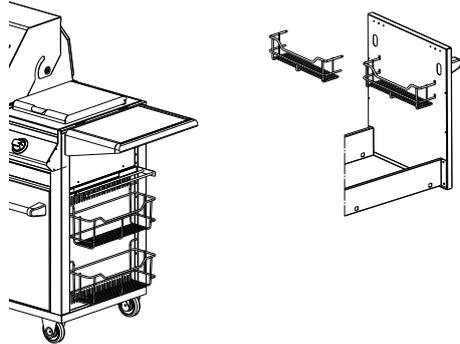


ASSEMBLY OF ACCESSORIES

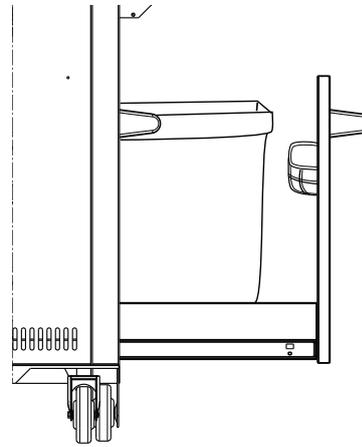
A number of accessories are available for Trolley-Mount models.

Fit The Baskets

The storage racks and condiment baskets can be fitted directly, without the use of screws. Ensure they locate properly into their respective holes.



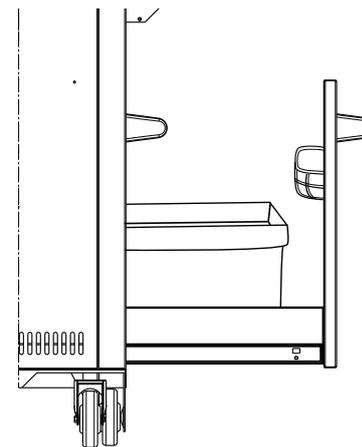
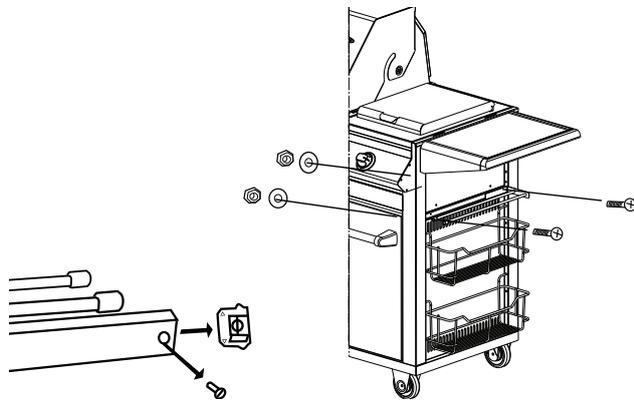
Fit The Drawer Accessories



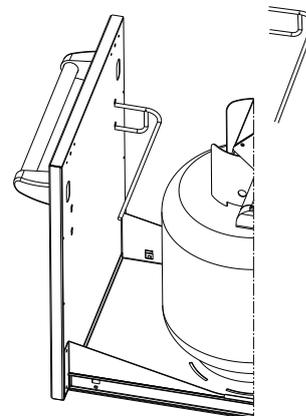
Waste Bin

Fit The Towel Rack

First, unscrew and remove the plastic end caps from the towel rack. Then, using 2 flathead screws, washers and nuts, attach the towel rack to the side panel. You may need to slide the towel rails out of the way to access the screw holes.



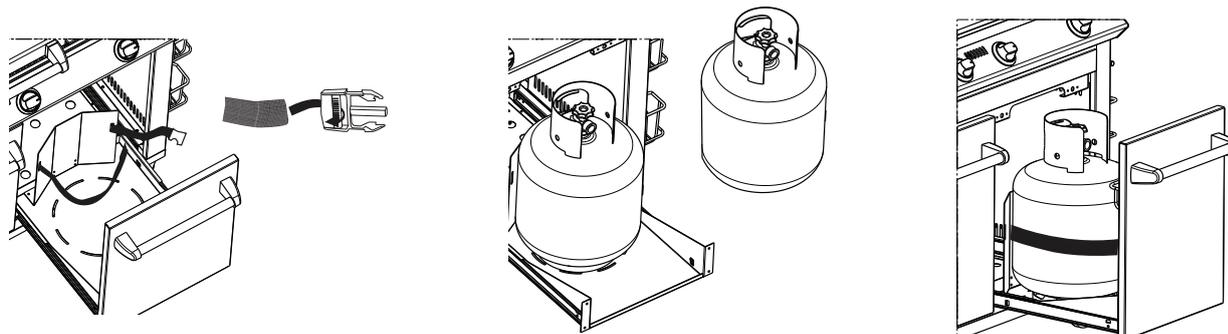
Ice Bucket



Paper Towel Holder

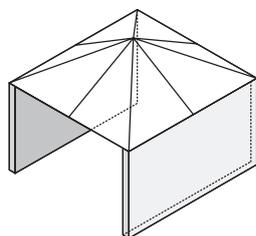
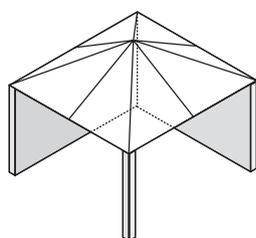
LPG/Propane Cylinder

If your barbecue is to be connected to a portable LPG cylinder, you should position it in the far right drawer. Place the prefitted mat down first, then position the cylinder on top. Secure the cylinder by wrapping the strap around the cylinder and clipping it to the bracket slots as shown in the illustration.



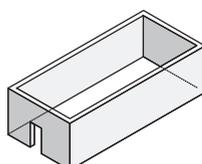
Partial Enclosures (Australia Only)

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:



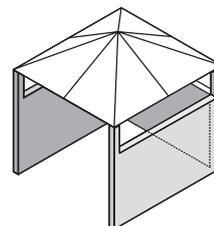
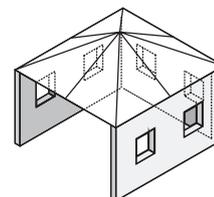
Within a partial enclosure that includes an overhead cover and no more than two walls.

A common example is an outdoor gazebo.



Any enclosure with walls on all sides, but at least one permanent opening at ground level, and no overhead cover.

A common example is an enclosed back yard. Typically, the walls are less than 3m high. If they are higher, there is a danger of gas build up.



The barbecue may be within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply:

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

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

INSTALLATION INSTRUCTIONS

Before You Begin

Check that the gas type is correct for your type of gas.

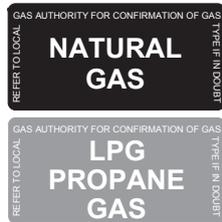
You will find the gas type label on the side of your barbecue. If your barbecue is of the incorrect gas type, or if you are unsure, consult your dealer before going any further.

This appliance must have a minimum clearance from combustible materials of 450 mm (18") on all sides of the barbecue.

Do not install the appliance under or on any combustible surface.

The appliance must be tested for safe and proper operation on completion of installation.

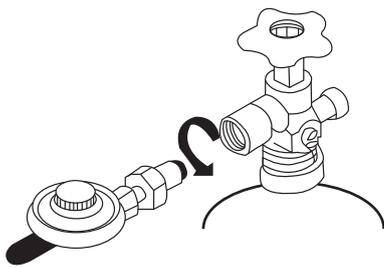
Keep ventilation openings in the lower cabinet clear and free of any debris. This barbecue is not approved for use on marine craft.



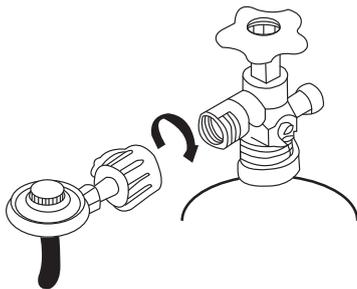
Mobile Installation - Portable LP Gas/ Propane

Recommended minimum LPG/propane cylinder capacity for use with this appliance is 4kg. Maximum LPG/propane cylinder capacity for use with this appliance is 10kg. In the USA, only a 20lb cylinder may be used.

Fit the regulator to the LPG/propane cylinder, as shown on the right. Secure all joints spanner (wrench) tight but do not over-tighten.



For POL cylinders, tighten anti-clockwise



For Quick Connect cylinders, tighten clockwise

Fixed Installation - Portable LP Gas/Propane.

BeefEater LPG/propane barbecues are designed to operate at 2.75Kpa (11"WC).

Connect the gas supply line to the barbecue inlet located on the right side of the appliance using either hard plumbing, or a flexible hose connected to a bayonet point, also known as a quick connect fitting. Refer to AS 5601 or your local installation code for pipe sizing details. Secure all joints spanner (wrench) tight but do not over-tighten.

Test gas pressure by removing the last burner from the left hand side of the barbecue and attaching a hose and pressure gauge to the end of the gas valve. Turn on 2 burners and check the pressure. Inlet pressure should be 11.0" WC or 2.75 kPa.

Fixed Installation - Natural Gas

(Natural Gas installation should be carried out by a qualified gas fitter).

BeefEater Natural Gas barbecues are designed as low-pressure appliances (4.0" WC, 1.00KPa).

Fit the natural gas regulator supplied directly to the barbecue inlet located on the right side of the appliance using either hard plumbing, or a flexible hose connected to a bayonet point, also known as a quick connect fitting. Refer to AS 5601 or your local installation code for pipe sizing details. Secure all joints spanner (wrench) tight but do not over-tighten.

Test gas pressure by removing the last burner from the left hand side of the barbecue and attaching a hose and pressure gauge to the end of the gas valve. Turn on 2 burners and check the pressure. Inlet pressure should be 4.0" WC or 1.00 kPa.

Australia only (applies to all gas types) : Where a mobile appliance is to be connected to a fixed gas supply via a flexible hose connection, a retaining tether of adequate strength shall be fixed to the appliance and be suitable to be fixed to the wall within 50mm of each connection point. The length of the tether shall not exceed 80% of the length of the hose assembly. In this way, if the barbecue is accidentally moved, the chain stops the barbecue from stretching the hose. The barbecue appliance must be isolated from the gas supply piping system by closing its manual shutoff valve during any pressure testing of the gas supply piping system.

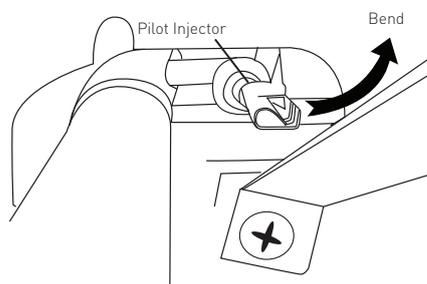
The barbecue appliance must be isolated from the gas supply piping system by closing its manual shutoff valve during any pressure testing of the gas supply piping system.

Converting the unit to natural gas

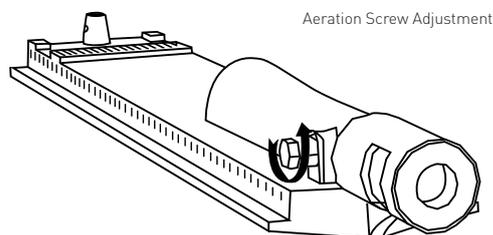
1. Turn off the gas supply valve on the gas cylinder. Ensure that all gas controls on the BBQ are in the OFF position.
2. Disconnect the hose and regulator from the gas cylinder and disconnect the gas hose from the barbecue gas inlet using a 19mm open-ended spanner/wrench.
3. Open hood and remove all cooking plates, grills and vaporisers from the BBQ.
4. Remove the 'R' shaped locking clips that hold each burner in place and remove all burners from barbecue. This needs to be done at the on the front firewall of the BBQ.
5. The gas injector (also known as jets or nozzles) for each burner are located within deep pockets at the on the front firewall of the BBQ.
6. Remove each gas injector from the end of each jet holder using a 6mm socket spanner/wrench, turning gently in a counter clockwise direction. Be careful not to block the orifice at the end of valve where the gas injector is fitted and do not remove any of the thread sealing compound from the orifice where the injector is located.
7. Check the identification mark stamped on Hex Head of the injector to confirm that it is the correct size (NG: 2.10mm) Screw correct Jet back into place.
8. When fitting the NG gas injectors to the end of the jet holder be sure to seat the injector correctly on the thread before turning it in a clockwise direction until it is seated firmly in place. Do not over-tighten.

Please note: for SL4000 side burners

One the side burner valve, from the inside bend the pilot ignition tube out the way, unscrew the pilot jet and replace with the 0.95mm NG jet supplied with the conversion kit. Once done bend the tube back to the original position. If necessary remove the chute before changing the nozzle and then replace it when done.



9. Replace all parts into position in the BBQ.



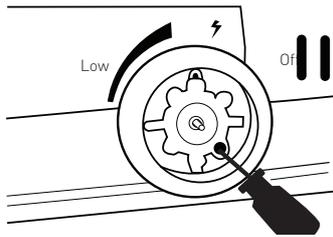
10. Refit the burners and secure with the locking clips that hold each burner in position. Replace the vaporisers, grills and cooking plates. Note: Check the operation of each burner - on some models it may be necessary to open the air-mixture screw (located at the burner venturi) a couple of turns to get the correct flame.
11. Replace the LPG gas type label with the natural gas label supplied.
12. Connect the natural gas hose and regulator (where applicable) to the gas inlet on the barbecue. Tighten firmly but do not over tighten. Connect gas regulator to gas source line. Perform leak testing using same procedure as for LPG on page 12.
13. For mobile units attach restraining tether to anchor point on barbecue, and fasten within 50mm of fixed gas outlet with suitable fastener. Ensure the length of the tether does not exceed 80% of the length of the hose to

INSTALLATION INSTRUCTIONS

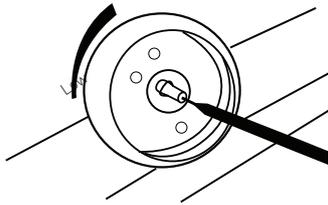
the fixed gas supply outlet.

Turn down adjustment

- When converting to natural gas the turndown setting will need to be adjusted to give a satisfactory flame on low setting on each burner.
- Remove knob from valve shafts. For ignition valve the low flame adjustment screw is located on the lower right hand corner of the front of the valve body.



- Fully insert and rotate a flat bladed screwdriver to adjust turndown.
- For non-ignition valves the screw is located inside the knob spindle. Use a 2.5mm wide flat blade screwdriver full inserted and make a $\frac{3}{4}$ turn counter clockwise.



- After leak testing light one burner and set to high.
- One burner at a time turn the valve shaft to lowest setting observe the flame to ensure a small steady flame is achieved.
- Repeat for the other burners.
- Turn off burners and replace control knobs, ensuring the knob is in the correct orientation when valve is in "OFF" position.

Secure All Joints And Leak Test

Never use a naked flame to check for gas leaks. The gas leak testing procedure should be conducted every time a gas cylinder is refilled and reconnected to the appliance, or after any new gas connection is made.

In a small container, mix up a solution of water and detergent or soap. Mix the solution well.

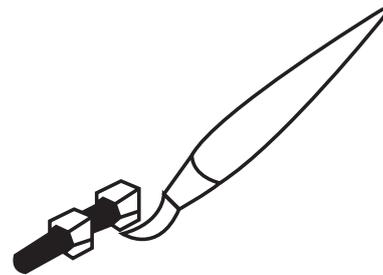
For LPG/propane make sure that the gas supply valve on the gas cylinder is turned on. For Natural Gas make sure that the gas shutoff valve is on.

Make sure that the gas control valves on the appliance are all turned off.

Using a brush or spray bottle apply the solution to the gas line and each joint in the gas line.

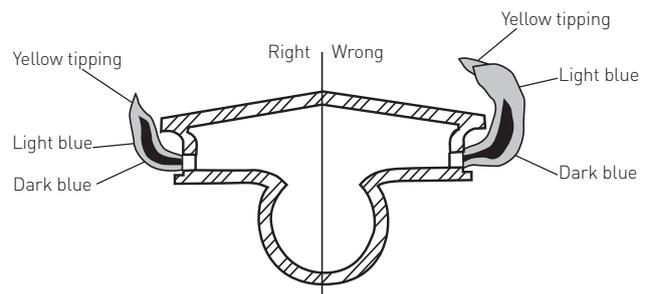
Bubbling of the solution will indicate that there is a leak present. Re-tighten or re-seal any joints that are leaking.

If a leak persists contact your distributor or the manufacturer for assistance.



Check Proper Burner Operation

Following operating instructions, light each burner and check for a clear blue flame with just a tip of yellow. Excess yellow tipping can be adjusted using the burner adjustment screw on the side of the burner. Turn the screw in an anti-clockwise rotation to reduce the yellow.



Before You Light The Barbecue

Perform the following checks

- Make sure all gas connections are tight and leak tested.
- Ensure the cooking surfaces are clean and hygienic.
- Check the control knobs are in the off position.
- Check that the gas supply is turned on.
- Ensure the hood of the barbecue and the lid of the side burner are up. If you do not, gases can build up inside the hood and create a dangerous situation.
- Make sure long handles do not hang over the edge of the barbecue. Injury can result if they are accidentally knocked.

Grease Tray

Neatly line the grease tray with a couple of sheets of aluminium foil to aid in clean up. Cut the foil to shape and make sure that the foil sits on the bottom of the tray.

Fill the tray with a 6mm (1/4") layer of dry sand or other non-combustible absorbent material to absorb grease. Change the foil and absorbent material regularly to reduce the likelihood of a grease tray fire

Lighting The Barbecue

The same procedure is used to light the main burners as well as the side burner:

1. Push in and hold the control knob down while turning slowly in an anti-clockwise direction until the starter mechanism engages at the two o'clock position. At this time the gas will start to flow.
2. Hold the control knob in while continuing to turn the knob toward the High or twelve o'clock position.
3. The starter mechanism will click and the main burner will now light. Continue turning the knob slowly until it rests in the twelve o'clock position.

If the burner is alight, release the knob.

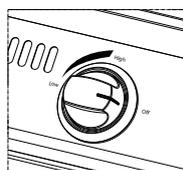
The requirement to press the knob in before turning is a safety feature that prevents the knobs from being accidentally turned on.

If the burner does not light

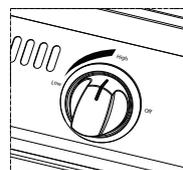
Keep the control knob pushed in and turn the control knob in a clockwise direction to return to the OFF position. Wait 5 minutes for the gas to disperse and then repeat steps 1-3. If you cannot light the burners, call your retailer before proceeding.

Manual Lighting

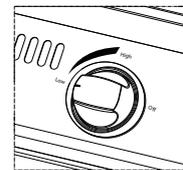
Press and turn the left hand control knob anti-clockwise to the High position, then use a long match to light the left hand burner immediately through the gap between the front of the grease tray and the barbecue body.



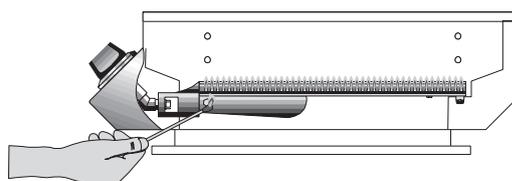
Off - Knob points to right.



High - push in and turn so knob points



Low - continue turning so knob points to left



Controlling The Burners

The control knob can now be turned to the desired heat setting, Low, Medium or High. The control knob does not need to be pushed in while selecting the heat setting.



To Turn Off The Burner

Push in and hold the control knob while turning in a clockwise direction until the Off position is reached.

After Use

It is a good idea to leave the barbecue on for about 10 minutes after you have finished cooking. This helps to burn away any excess food residues and oil, and makes cleaning easier.

1. Be sure to turn off all control knobs and the cylinder valve (for LPG/propane) or shut-off valve (for Natural Gas).
2. Allow barbecue to cool.
3. Clean the drip tray and cooking surfaces.
4. Clean any food spills from the side burner.
5. Lower the hood and side burner lid.

Remove the gas cylinder from the enclosure before disconnecting the gas line from the appliance. Tighten all connections before placing the gas cylinder back in its enclosure.

USING YOUR BARBECUE

How Long Will The Gas In My Cylinder Last?

If you have a full cylinder of propane, just look at the table below to see how many hours of gas you have, depending on how many burners you have alight. These figures are approximate only.

You may notice that if you have several burners alight and your cylinder becomes low on gas, the liquid may freeze up. If this occurs, turn the cylinder and all burners off and wait till the liquid thaws. You may then reignite the burners.

	9KG/20LB BOTTLE		4KG/9LB BOTTLE	
	High	Low	High	Low
1 burner	25 hours	75 hours	11 hours	33 hours
2 burner	12.5 hours	37.5 hours	5.5 hours	17 hours
3 burners	8.3 hours	25 hours	3.7 hours	11 hours
4 burners	6.3 hours	19 hours	2.75 hours	8 hours
5 burners	5 hours	15 hours	2.25 hours	6.6 hours

These tables were worked out using the following:

- Each burner on high setting uses 19 MJ/hour or 18,000 BTU/hour
- Each burner on low setting uses 6 MJ/hour or 5,700 BTU/hr
- Each kg of gas contains 50MJ. Each lb of gas contains 21,600 BTU

Preheating Your Barbecue

Like an oven, preheating your barbecue before cooking produces better results. Because your hood retains heat so efficiently, preheating your barbecue is quicker with the hood down.

Turn the outside two burners to high. Close the hood, and allow to preheat for about 8 minutes. Then reduce the burner settings to achieve and maintain the required temperature, by following these guidelines.

Maintaining The Right Cooking Temperature

These two charts tell you how hot and how long to cook various types of meat, and the approximate burner settings to help you achieve these results.

As you can expect, there are many variables involved. A little experience is all you'll need to feel perfectly comfortable and in control of your barbecue.

MODEL	BURNERS
Two burner	Both burners slightly below medium
Three burner	Middle burner off Two outside burners to medium
Four burner	Two inside burners off Two outside burners to medium
Five burner	Three inside burners off One outside burner to high Other outside burner to medium

You may find it useful to purchase a meat thermometer to help take the guess work out of cooking.

Meats such as beef, lamb, veal and pork should be about 70°C/160°F when medium. Chicken and Turkey should be 85-90°C/185-195°F.

Most importantly, do not allow your barbecue to overheat. Your hood is designed to keep the heat in, and so requires constant monitoring.

Do not use more than 2 burners on high at any one time. As a guide, for a 4 burner barbecue in moderate weather:

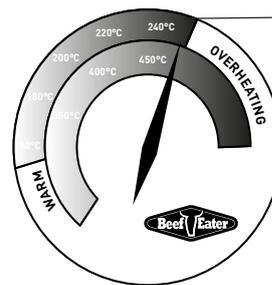
Two burners on low produces 150°C/300°F.

Two burners on medium produces 195°C/385°F.

Two burners on high produces 240°C/460°F.

During cold or windy conditions, more heat is required.

Finally, resist the temptation to keep opening the hood while cooking. This will help to maintain a constant temperature, and minimise cooking time.



Do not allow your barbecue to overheat, as this may damage some components.

TYPE OF MEAT	COOKING TEMPERATURE	APPROXIMATE COOKING TIMES	
Beef	180°C/355°F	45-55min per kg	20-25min per lb
Lamb	180°C/355°F	45-55min per kg	20-25min per lb
Pork	170°C/340°F	55-60min per kg	25-30min per lb
Veal	160°C/320°F	40-50min per kg	18-23min per lb
Poultry	180°C/355°F	40-50min per kg	18-23min per lb
Seafood	150°C/300°F	20-30min per kg	9-14min per lb

GETTING THE MOST FROM YOUR BARBECUE

Direct Cooking Method

Commonly used for traditional barbecuing. Place food directly over the lit grill section. Excess flaring may occur and so care must be taken while cooking. Check inside the roasting hood regularly. We do not recommend this method for roasts unless you place a baking dish under the roast, to allow flammable fats and juices to be isolated away from the flame. The direct cooking method is recommended for steaks, chops, sausages, and hamburgers.

Indirect Cooking

Indirect cooking involves little or no heat directly underneath the food. Instead, the food is placed on the grill, the burners below the food are turned off, and burners on either side are used. With this method, heat circulates around the food, cooking by convection.

By trapping the vapour inside your "outdoor oven", the cooking vapour will fall back on the food on all sides, not just from underneath. The food cooks more evenly, and stays moist in the process.

This method of cooking applies only if you have a roasting hood.

Indirect cooking is similar to using a conventional oven and is recommended for rotisserie cooking, roasts, poultry, casseroles, vegetables and whole fish.

Using The Rotisserie

The rotisserie provides an excellent means of cooking large cuts of meat slowly and evenly all round.

The rotisserie shaft should pierce the food as close to the middle as possible. However, occasionally there will be more weight on one side of the shaft than the other. If left like this, it will cause a strain on the rotisserie motor.

Use the counterweight to adjust the balance on the rotisserie. Loosen the handle slightly, and adjust the position of the counterweight until it is opposite the heaviest portion of the meat. Retighten the handle. It is a good idea to spin the rotisserie by hand before connecting it to the motor to see if it has been successfully balanced.

Using The Side Burner

The side burner allows you to par boil sausages, stir fry, prepare sauces, or precook vegetables without leaving your barbecue.

You turn the side burner on the same way you turn your barbecue on.

Ensure that long handles do not hang too far over the edge of the burner, as this can create a safety hazard.

Stainless Steel Grills

Many food acids, marinades, juices and sauces contain highly acidic elements that will slowly attack the surface of the stainless steel if not removed immediately after cooking.

- After use, remove all solid material from the cooking surfaces using a brass bristle brush or plastic scourer. Brushes specifically designed for this purpose can be purchased from your BeefEater retailer. Wipe off remaining residue with a paper towel.
- Gently wash the surface of the grills with a soft sponge and a solution of hot water and a mild dishwashing liquid. Do not use highly caustic, harsh or abrasive chemical cleaners to clean the cooking grills. Always check the manufacturer's recommendations for the cleaner prior to use.

Before each subsequent use, pre-heat your barbecue for 10 minutes before cooking.

Grease Tray

Replace aluminium foil or absorbent material in drip tray at regular intervals to prevent grease build-up, which could result in a grease fire and void the barbecue warranty.

Burners

- Check main opening and throat on each burner regularly for insect nests (eg. wasp, ants or spiders). Nests are dangerous and must be cleaned out thoroughly.
- Remove burners periodically and scrub clean with soapy water and a wire brush, making sure that the ports are free of obstructions. Replace burners in the correct position and dry by lighting each one to avoid subsequent corrosion.

Stainless Steel Barbecue and Cart Panels

After the appliance has been used, wash down the surfaces with hot soapy water. Avoid abrasive cleaners or brushes as these could damage the surface and graphics, especially on the control panel.

The surface of the stainless steel has a grain. Always clean in straight lines along the grain of the steel and avoid scratching. Do not use steel wool.

Near the ocean or salt-water environment, wash regularly, rinse and then dry before covering. Covering a salt sprayed stainless steel product while still wet will allow salt deposits to form, causing rust to form even on very high grade stainless steel.

Discoloration of Stainless Steel

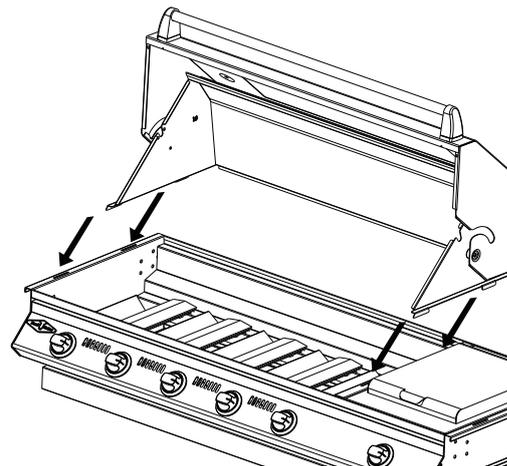
Discoloration of stainless steel, caused by high heat is known as 'Chromium Oxide' and sometimes appears as a light brown colouring over the surface of the steel. In most cases, this discoloration can be removed with a suitable stainless steel polish. Note: Discoloration of the stainless steel is not covered under warranty.

To Remove The Hood For Cleaning

To remove the hood, first disconnect and remove the rotisserie and warming rack.

The hood connects to the barbecue using four tabs. To remove the hood, slide it back along the barbecue, and carefully tilt it forward until the tabs disengage from the slots.

To replace the hood, tilt the hood forward, and as the hood is being lowered into place, insert the four tabs into the slots on the barbecue. Slide the hood backwards until the tabs lock into place.



CLEANING YOUR BARBECUE

To Remove The Grease Tray For Cleaning

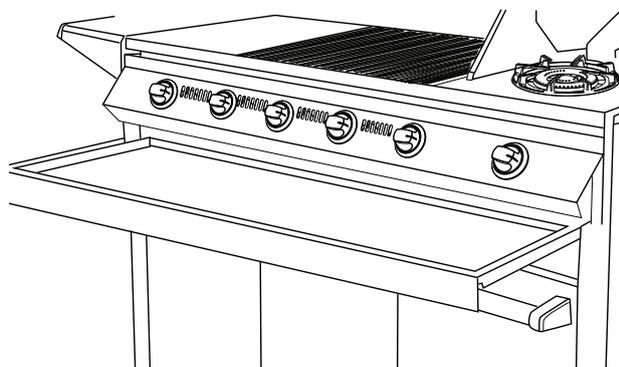
The grease tray slides in and out on two runners at each side. The tray is locked to the runners at four points located at each corner of the tray.

First release the front of the tray. To do this, pull the tray up and over the front tabs on each side. You may find it easier to use a flat blade screwdriver to help the tray to disengage.

Next, release the rear of the tray, by pushing each of the rear tabs in a rearward direction. You should now be able to carefully remove the tray for cleaning.

Caution: do not remove the tray while the appliance is operating. Always allow the tray and its contents to cool completely before removing it from the barbecue.

Removal of the tray is best done with an assistant.



Storing Your Barbecue

When storing your barbecue for extended periods, be certain all controls and cylinder valves are turned off. If storing the barbecue indoors, remove gas cylinder and store the cylinder in a ventilated area outdoors.

Gas cylinders must be stored outdoors, out of reach of children and must not be stored in a building, garage or any other enclosed area.

The barbecue should be covered when not in use. eg using a polyester or vinyl barbecue cover.

CARE AND MAINTENANCE



This appliance should be checked and serviced by an authorised service person every 2 years to ensure the appliance remains in a safe operating condition. (These services are not covered by warranty). Spare parts are available from your retailer or the manufacturer.

SERVICE AND MAINTENANCE	FREQUENCY		BY AUTHORISED EVERY SIX MONTHS
	EACH USE	EVERY SIX MONTHS	
Check all hoses for cracks and leaks	✓		
Check that all gas connections are tight	✓		
Clean entire barbecue thoroughly		✓	
Check and tighten all bolts on barbecue and cart		✓	
Clean and inspect Vaporizers and reflectors		✓	
Clean and inspect barbecue burners		✓	
Clean and inspect gas injectors and control valves			✓
Check working of ignition system			✓

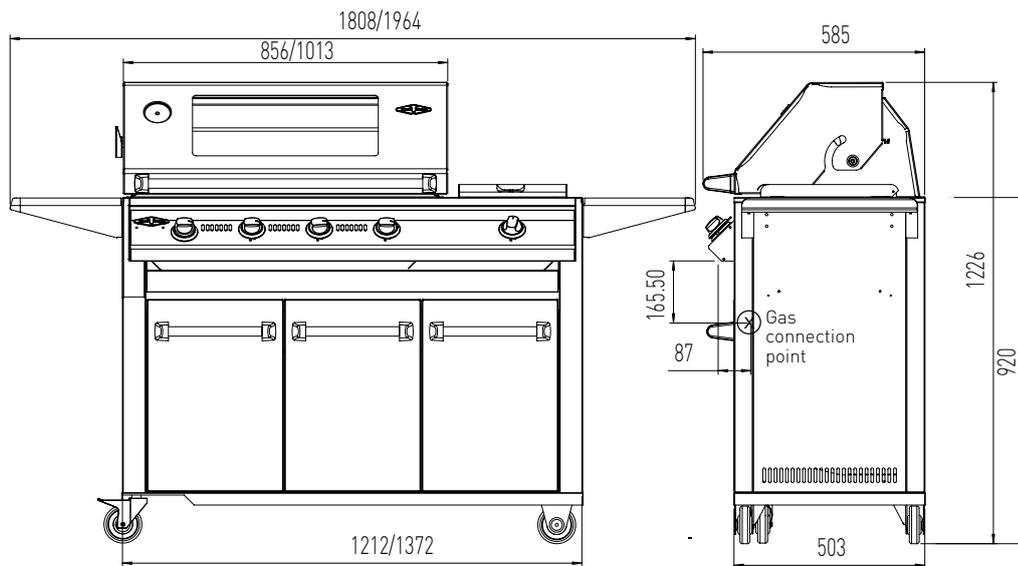
HELP GUIDE

PROBLEM	CAUSE	CHECK
Barbecue will not light	Ignition system not working	Check to see visible spark at starter probe - if no spark is present when control knob is turned then the unit may need to be serviced or replaced. Contact your BeefEater dealer. Check that there is a visible flame coming from the pilot ignition tube. Check that the pilot ignition tube is not blocked by spider webs or insect nests. Clear obstruction as required.
	Turning on gas control too quickly	Allow at least 5 seconds for gas to flow through burner before ignition.
	No gas flow	Check that valve on gas cylinder is turned on. Check that burner ports are free of obstructions. Check that all gas injectors are clean and free of obstructions.
	Burners not assembled correctly	Check that burners are correctly positioned in the barbecue frame.
	Burner ports or throat blocked	Check that the burner ports are not blocked by spider webs or insect nests. Clean out as required.
Barbecue lights but goes out soon after starting	Fuel supply turned off	Turn on gas valve at cylinder (LPG/Propane) or shutoff valve on gas line (Natural Gas).
	Gas cylinder low or empty	Refill cylinder with gas (LPG/Propane).
	Kink in gas hose	Check that the gas line is not kinked or twisted.
	Wind or breeze affecting operation	Ensure that the appliance is located out of the way of wind.
Low flame level or low heat output		Check you are running on correct gas (NG or LPG/Propane) Check gas injector size is correct.
Stainless steel discolours	Overheating appliance	Do not exceed maximum operating temperatures.
Mobile unit drawers difficult to open	BBQ on uneven surface	Ensure BBQ is on level surface to allow correct movement of drawer runners.

GAS SPECIFICATIONS

Gas	Injector size	Input/burner	Gas Pressure
LPG/Propane	1.27 mm	19 MJ/hr	2.75 kPa/11" WC
Natural Gas	2.1 mm	19 MJ/hr	1 kPa/4" WC

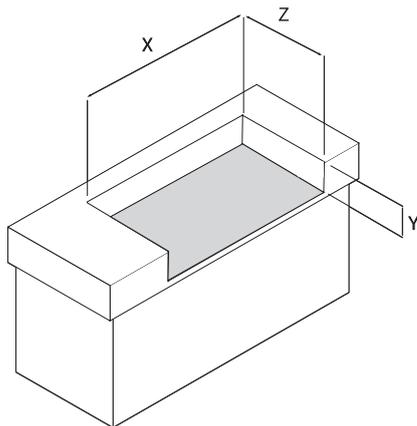
Trolley-Mount Model Dimensions



All dimensions are in millimetres.

Width dimensions are shown for both 5 burner model or 6 burner models.

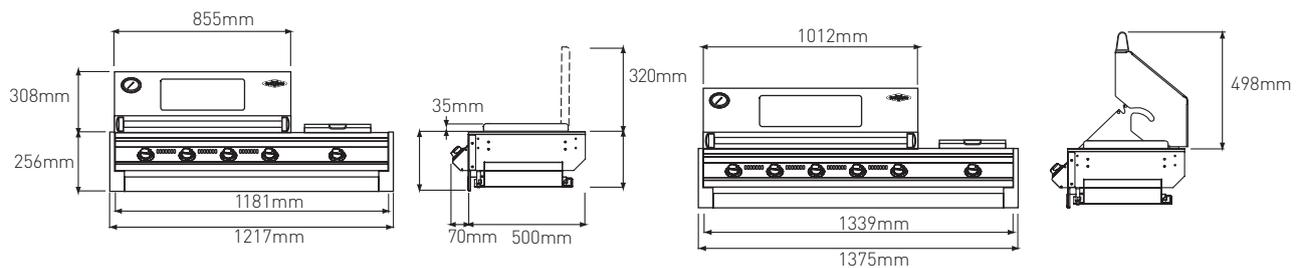
Built-In Model Dimensions



X = Cavity width (left to right)
 5 burner = 1190 mm
 6 burner = 1345 mm

Y = Cavity height (top to bottom)
 all models = 270 mm

Z = Cavity depth (front to back)
 all models = 520mm
 Includes 20mm rear clearance behind
 barbecue frame. This is the minimum clearance required behind
 the barbecue body.





FOR SALES IN AUSTRALIA AND NEW ZEALAND
 APPLIANCE: BEEFEATER SIGNATURE BARBECUE

This document sets out the terms and conditions of the product warranties for Electrolux Appliances. It is an important document. Please keep it with your proof of purchase documents in a safe place for future reference should there be a manufacturing defect in your Appliance. This warranty is in addition to other rights you may have under the Australian Consumer Law.

1. In this warranty:
 - (a) 'acceptable quality' as referred to in clause 10 of this warranty has the same meaning referred to in the ACL;
 - (b) 'ACL' means Schedule 2 to the Competition and Consumer Act 2010;
 - (c) 'Appliance' means any Electrolux product purchased by you and accompanied by this document;
 - (d) 'ASC' means Electrolux's authorised service centres;
 - (e) 'Electrolux' means Electrolux Home Products Pty Ltd of 163 O'Riordan Street, Mascot, NSW 2020, ABN 51 004 762 341 in respect of Appliances purchased in Australia and Electrolux (NZ) Limited (collectively 'Electrolux') of 3-5 Niall Burgess Road, Mount Wellington, in respect of Appliances purchased in New Zealand;
 - (f) 'major failure' as referred to in clause 10 of this warranty has the same meaning referred to in the ACL;
 - (g) "Warranty Period" means the period of 24 months following the date of original purchase of the Appliance in Australia or New Zealand and in the case of the:
 - Stainless Steel burner box, an additional 23 years
 - Enamel burner box, an additional 8 years
 - Stainless Steel plates, grills and burners, an additional 3 years
 - Cast iron plates, grills and burners, an additional 1 year
2. This warranty only applies to Appliances, purchased and used in Australia or New Zealand in normal domestic applications and is in addition to (and does not exclude, restrict, or modify in any way) any non-excludable statutory guarantees in Australia and New Zealand.
3. During the Warranty Period Electrolux or its ASC will, at no extra charge if your Appliance is readily accessible for service, without special equipment and subject to these terms and conditions, repair or replace any parts which it considers to be defective. Electrolux or its ASC may use remanufactured parts to repair your Appliance. You agree that any replaced Appliances or parts become the property of Electrolux. This warranty does not apply to light globes, batteries, filters or similar perishable parts.
4. Parts and Appliances not supplied by Electrolux are not covered by this warranty.
5. To the extent permitted by law, you will bear the cost of transportation, travel and delivery of the Appliance to and from Electrolux or its ASC. If you reside outside of the service area, you will bear the cost of:
 - (a) travel of an authorised representative;
 - (b) transportation and delivery of the Appliance to and from Electrolux or its ASC. In all instances, unless the Appliance is transported by Electrolux or an Electrolux authorised representative, the Appliance is transported at the owner's cost and risk while in transit to and from Electrolux or its ASC.
6. Proof of purchase is required before you can make a claim under this warranty.
7. You may not make a claim under this warranty unless the defect claimed is due to faulty or defective parts or workmanship. Electrolux is not liable in the following situations (which are not exhaustive):
 - (a) the Appliance is damaged by:
 - (i) accident
 - (ii) misuse or abuse, including failure to properly maintain or service
 - (iii) normal wear and tear
 - (iv) power surges, electrical storm damage or incorrect power supply
 - (v) incomplete or improper installation
 - (vi) incorrect, improper or inappropriate operation
 - (vii) insect or vermin infestation
 - (viii) failure to comply with any additional instructions supplied with the Appliance;
 - (b) the Appliance is modified without authority from Electrolux in writing;
 - (c) the Appliance's serial number or warranty seal has been removed or defaced;
 - (d) the Appliance was serviced or repaired by anyone other than Electrolux, an authorised repairer or ASC.
8. This warranty, the contract to which it relates and the relationship between you and Electrolux are governed by the law applicable where the Appliance was purchased. Where the Appliance was purchased in New Zealand for commercial purposes the Consumer Guarantee Act does not apply.
9. To the extent permitted by law and subject to your non-excludable statutory rights and guarantees, Electrolux excludes all warranties and liabilities (other than as contained in this document) including liability for any loss or damage whether direct or indirect arising from your purchase, use or non-use of the Appliance.
10. For Appliances and services provided by Electrolux in Australia, the Appliances come with guarantees by Electrolux that cannot be excluded under the ACL. 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 Appliance repaired or replaced if the Appliance fails to be of acceptable quality and the failure does not amount to a major failure. The benefits to you given by this warranty are in addition to your other rights and remedies under a law in relation to the Appliances or services to which the warranty relates.
11. For Appliances and services provided by Electrolux in New Zealand, the Appliances come with a guarantee by Electrolux pursuant to the provisions of the Consumer Guarantees Act, the Sale of Goods Act and the Fair Trading Act.
12. To enquire about claiming under this warranty, please follow these steps:
 - (a) carefully check the operating instructions, user manual and the terms of this warranty;
 - (b) have the model and serial number of the Appliance available;
 - (c) have the proof of purchase (e.g. an invoice) available;
 - (d) telephone the numbers shown below.
13. You accept that if you make a warranty claim, Electrolux and its ASC may exchange information in relation to you to enable Electrolux to meet its obligations under this warranty.

Important Notice

Before calling for service, please ensure that the steps listed in clause 12 above have been followed.

<p>FOR SERVICE or to find the address of your nearest state service centre in Australia PLEASE CALL 1800 356 660 <small>For the cost of a local call (Australia only)</small></p>	<p>SERVICE AUSTRALIA ELECTROLUX HOME PRODUCTS befeaterbbq.com</p>	<p>FOR SPARE PARTS or to find the address of your nearest state spare parts centre in Australia PLEASE CALL 1300 666 019 <small>For the cost of a local call (Australia only)</small></p>
<p>FOR SERVICE or to find the address of your nearest authorised service centre in New Zealand FREE CALL 0800 10 66 10 <small>(New Zealand only)</small></p>	<p>SERVICE NEW ZEALAND ELECTROLUX (NZ) Limited befeaterbbq.com</p>	<p>FOR SPARE PARTS or to find the address of your nearest state spare parts centre in New Zealand FREE CALL 0800 10 66 20 <small>(New Zealand only)</small></p>

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For more information on all Beefeater products, or for dimension and installation information, call into your retailer, phone or email our customer care team or visit our website:

AUSTRALIA

phone: 1300 307 939
fax: 1800 356 669
email: customercare@electrolux.com.au
web: beefeaterbbq.com

NEW ZEALAND

phone: 0800 436 245
fax: 0800 225 088
email: customercare@electrolux.co.nz
web: beefeaterbbq.com

Beefeater. We are part of the Electrolux Family.
To add a touch of professional inspiration to your home, visit electrolux.com.au