

Gasmate®

BFM 2 AND 4 BURNER BBQ MANUAL

Model No. BQ1084 (2 Burner) and BQ1085 (4 Burner)



- Deluxe gas BBQ
- Double skinned stainless steel hood and temperature gauge
- Stainless steel BBQ body, fascia, and side shelves
- Electronic piezo ignition
- Stainless steel grill
- Enamel coated hotplate
- Stainless steel main burners
- Operates on Propane Gas
- Complete with hose and regulator
- Gas Certified to Australian Standards
- Certified for conversion to Natural Gas

PLEASE NOTE: For information about the fridge, please refer to the fridge manual.

Important: Retain these instructions for future use.

GENERAL INFORMATION

Gas Installation Codes

- Barbecues must be used in accordance with the installation requirements of your gas supply authority, or the Australian Standard AS 5601.
- Barbecues for use with bottled gas are labelled 'propane gas'.
- Barbecues for use with natural gas are labelled 'natural gas' and must be installed by an authorised person. Check the gas type sticker attached to the barbecue.

Clearances

Minimum Clearances from combustible materials must be:

Rear - 600mm & Sides - 600mm

Hose & Regulator Safety

The regulator and hose assembly supplied with the barbecue are suitable for propane gas only. A gas regulator adjusted to have an outlet pressure of 2.75kPA is supplied for connection to the propane gas cylinder. The pressure regulator and hose assembly supplied with the barbecue must be used. Replacement pressure regulators and hose assemblies must be those specified by the barbecue manufacturer.

When connecting the hose and regulator assembly to the gas cylinder, take care to avoid unnecessary twisting or kinking of the flexible hose.

After the assembly has been secured, turn on the gas and check for leaks by brushing a soap and water solution over all connections.

If you are unable to correct the leak by tightening the connections, turn off the gas and contact the supplier immediately.

Always ensure the barbecue is kept away from flammable materials and the gas cylinder clear of any heat source. When changing over from an empty gas cylinder to a full one make sure this procedure is carried out in a flame free atmosphere.

Specifications

Barbecue specifications can be found on the data label attached to the door panel or the barbecue body. Hose connection thread at gas inlet is 1/4" - BSP.

Gas Cylinder Use & Safety

This is a low pressure barbecue and must only be used with the hose and regulator supplied. Your barbecue is designed for use with 9Kg propane gas cylinders certified to AS 2469.

The cylinder should be filled by a reputable gas supplier and visually inspected and re-qualified at each filling.

Always keep cylinder in an upright position. Always close the cylinder valve when the barbecue is not in use.

Do not subject the cylinder to excessive heat.

Never Store your Gas Cylinder Indoors.

If you store your barbecue indoors, ALWAYS disconnect the cylinder first and store it safely outside. Cylinders must be stored outdoors in a well ventilated area out of reach of children, and must not be stored in a building, garage or any other enclosed area.

Location of your Barbecue

DO NOT use your barbecue in garages, porches, sheds, breezeways, or other enclosed areas. Your barbecue is to be used OUTDOORS. The barbecue is not intended to be installed in or on recreational vehicles and/or boats and should not be placed under any surface that will burn. Do not obstruct the flow of combustion and ventilation air around the barbecue housing.

Check Barbecue for any Damage

Contact your supplier for assistance regarding replacement of any damaged or missing parts. Do not operate a barbecue that appears damaged. Barbecues for use with gas cylinders are labelled 'propane gas'. Check labelling at the gas connection on your barbecue.

Protect Children

Keep children away from barbecue during use and until barbecue has cooled after you have finished. Do not allow children to operate barbecue.

Always ensure that no sporting or physical activities are carried out in close proximity to the barbecue during use and while still hot.



WARNING

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

Accessible parts may be very hot.

Keep young children away.

Any modifications to this barbecue may be dangerous.

Do not move this barbecue during use.

Turn off gas supply at the cylinder after use.

Read instructions before using the barbecue.

Parts sealed by the manufacturer or their agent must not be manipulated by the user.

This barbecue is only to be used and stored outdoors.

Never operate this barbecue without a regulator

Do not test for gas leaks with an open flame

If this information is not followed exactly, a fire causing death or serious injury may occur.

Do not store a spare gas cylinder under or near this barbecue. Never fill the cylinder beyond 80% full. This barbecue is only to be used and stored outdoors.

If you smell gas

1. Shut off gas to the barbecue at its source, if possible.
2. Extinguish any open flame.
3. Open hood.
4. If odour continues, immediately call your gas supplier or fire department.

Do not connect your barbecue to a gas cylinder exceeding 9kg capacity.

Never connect an unregulated gas cylinder to your barbecue.

Read carefully before assembling and operating your barbecue.



FOR YOUR SAFETY

- Do not store or use petrol or other flammable liquids in the vicinity of this or any other appliance.
- Keep the gas hose away from hot surfaces and protect from dripping grease. Avoid unnecessary twisting of hose. Visually inspect the hose prior to each use for cracks, excessive wear or other damage. Replace the hose if necessary.
- Never test for gas leaks with a lit match or open flame. Never light barbecue with hood closed or before checking to ensure the burner tubes are fully seated over gas valve orifices.
- Never lean over cooking surface when lighting.
- Never alter or modify the regulator or gas supply assembly.
- Ensure the barbecue is set up on a level and stable surface.
- Do not move the barbecue while in use or when hot.
- Remove the drip tray before moving.

For any queries or assistance call



Customer Service
(Australia Only)

1300 174 876

Hours of operation:

Monday to Friday 8.00am - 5.00pm EST

Do not return to place of purchase.

Keep your purchase receipt, this will be required to make any claims under the 12 month warranty.

GENERAL ASSEMBLY

Connecting & Disconnecting to the Gas Source

Familiarise yourself with the general information and safety guidelines located at the front of this manual.

Check:

1. The cylinder is filled. A sloshing sound will be heard when shaken.
2. The burner controls are in the 'OFF' position

Connecting:

1. Ensure cylinder valve is in its full off position.
2. Check for any damage to either the cylinder connection or the hose. NEVER attempt to use damaged equipment.
3. When connecting the hose to the cylinder tighten the nut to a positive stop by hand or spanner.
4. Open cylinder valve fully. If a leak can be heard at either end of the hose turn cylinder off and tighten joint. Wait 5 minutes before re-testing and use a soapy water solution to check the joint. If bubbles appear, the connection will need to be re-tightened.

Disconnecting:

1. Ensure the burner control is in the 'OFF' position.
2. Ensure cylinder valve is in the full off position.

For storage and cylinder exchange, disconnect hose at the cylinder only, DO NOT disconnect hose from appliance.

Nominal Hourly Gas Consumption

Model No. BQ1084 CBU-200 (B)				
Gas Type	Number of BBQ Burners	Injector Size Main Burners	Total Gas Consumption MJ/h	Gas Pressure kPa
Propane	2	Ø 0.98mm	23.2 MJ/h	2.75 kPa
	MJ/h each	11.6 MJ/h		
Natural Gas	2	Ø 1.5mm	24 MJ/h	1.0 kPa
	MJ/h each	12 MJ/h		

Model No. BQ1085 CBU-401 (B)					
Gas Type	Number of BBQ Burners	Injector Size Main Burners	Injector Size Rear Burner	Total Gas Consumption MJ/h	Gas Pressure kPa
Propane	4	Ø 0.98mm	Ø 1.02mm	57.9 MJ/h	2.75 kPa
	MJ/h each	11.6 MJ/h	11.5 MJ/h		
Natural Gas	4	Ø 1.5mm	Ø 1.59mm	61 MJ/h	1.0 kPa
	MJ/h each	12 MJ/h	13 MJ/h		

LIGHTING PROCEDURE

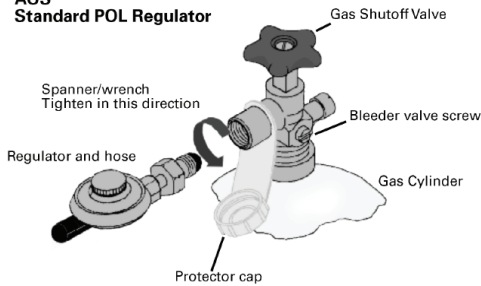
Burner Operation & Ignition System Check

1. Turn the control knobs clockwise to “OFF” position.
2. Connect the regulator to the gas bottle. Turn the gas supply “ON” at the cylinder. Check with the use of soapy water for any gas leakage between the bottle and the regulator
3. Push down a control knob and keep pressing whilst turning anti-clockwise to the “HIGH” position whilst also pressing the ignition button (a clicking sound is heard), this will light the burner. If the burner does not light, repeat this process.
4. If the burner still does not light, turn the control knob to ‘OFF’ wait 5 minutes and repeat step 3.
5. Adjust the heat by turning the knob to the High/ Low position.

Ignition system check

Problem: Burner will not ignite	
Possible Reason	Solution
Valve on cylinder is closed	Open valve on cylinder
Control knob is off	Turn knob to high when lighting
Igniter is faulty	Use a long barbecue match

AUS Standard POL Regulator



6. To turn the barbecue ‘OFF’, turn the cylinder valve to the ‘OFF’ position and then turn all of the control knobs on the appliance clockwise to the ‘OFF’ position.

Before cooking for the first time, operate the barbecue for about 15 minutes with the lid closed and the gas turned on HIGH. This will “heat clean” the internal parts.

OPERATING PROCEDURE

Burn-off

The cooking surface does not need any burn-off time. Due to the nature of the coating, DO NOT use sharp or metallic objects on the surface.

Preheating

It is necessary to preheat the barbecue for at least 5 minutes before cooking certain foods, depending on the type of food and the cooking temperature. Food that requires a low cooking temperature, needs only a period of 2-3 minutes preheating.

Cooking Temperatures

'HIGH' setting - Use this setting only for fast warm up, for searing steaks and chops, and for burning food residue from the grill plates after cooking is over. Rarely, if ever, do you use the 'HIGH' setting for extended cooking.

'MEDIUM' setting (mid-way between 'HIGH' and 'LOW'). Use this setting for most grilling, and for cooking hamburgers and vegetables.

'LOW' setting - Use this setting when cooking very lean cuts such as fish.

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

Burner operation

Problem	Possible Reason	Solution
Food is not cooking or is taking too long	Burner has gone out	Check that the gas bottle is not empty and re-ignite the burner
	Cooking surface was not given enough time to warm up before the food was applied	Remove the food and give the burner time to warm the cooking surface (5-10 minutes)
	There is too much food on the cooking surface	Cook smaller portions

Roasting

For best results when roasting remove the hotplate and centre the grill.

The outer two burners should be used on the low to medium setting.

Adjust the control knob to maintain the temperature around the medium mark (approx. 200° to 230°).

Approximate Cooking Time

The table below shows approximate cooking times with the control set to 'MEDIUM' temperature.

Barbecue Roasts	Minutes
Chicken & Rare Beef	45 minutes per Kg (approx.)
Beef & Medium Lamb	60 minutes per Kg (approx.)
Pork & Well Done Beef/Lamb	75 minutes per Kg (approx.)



IMPORTANT

- Do not smoke when attempting to ignite the barbecue.
- Never use volcanic rock, heatbeads or other material.
- Always use protective gloves when handling hot components.
- **Note:** If for some reason, ignitor fails to produce a spark at the electrode, barbecue can be lit by a long barbecue match. With hood open insert lighted match into match lighting hole positioned on the side of the BBQ body. Push and turn a control knob to 'HIGH'. Burner ignition can be checked through this hole.
- Do not use the Rotisserie burner when main burners are in operation
- The hood must be in the open position for lighting.
- Do not leave the barbecue unattended when alight.
- Never use all burners on high at the same time when cooking with the hood down.
- Clean your barbecue after each USE. DO NOT use abrasive or flammable cleaners, as it will damage the parts of the product and may start a fire. Clean in warm soapy water.



WARNING

The maximum loading weight for the side tables is 20 pounds (9Kg). Please do not place anything more than 20 pounds (9Kg) on the side tables.

CARE & MAINTENANCE

Care & Maintenance

As with all appliances, proper care and maintenance will keep them in top operating condition and prolong their life. Your new gas barbecue is no exception. By following these cleaning procedures on a timely basis, your barbecue will be kept clean and working properly with minimum effort.

Flash-Back

Spiders and small insects occasionally spin webs or make nests in the burner tubes during warehousing and transit. These webs can lead to a gas flow obstruction which could result in a fire in and around the burner tubes.

This type of fire is known as 'FLASH-BACK' and can cause serious damage to your barbecue and create an unsafe operating condition for the user. Although an obstructed burner tube is not the only cause of 'FLASH-BACK' it is the most common cause and frequent inspection and cleaning of the burner tubes is necessary.

If fire occurs in and around the burner, immediately turn off gas at its source and turn the burner control to 'OFF', wait until the barbecue has cooled, then clean the burner tubes and burner ports.

Cleaning the Grill Plates

After cooking, turn burner control to 'OFF' and let barbecue cool before attempting to clean the grill plates. Before first use and periodically, it is suggested that you wash the grill plates in a mild soap and warm water solution. You can use a wash cloth to clean your barbecue plates.

Care of Cooking Surface

Use and care of the easy clean cooking surface is important. Do not use metal utensils or cut food on the cooking surface. Use only plastic cooking utensils. Do not use pans on the cooking surface. Do not overheat the cooking surface with the hood down or when there is no food on the cooking surface.

Cleaning the Drip Tray

To avoid fat or grease dripping from the barbecue remove and empty the drip tray after each use. Wait until the drip tray is cool to touch before disposing of contents.

The drip tray should be washed periodically in a mild detergent and warm water solution.

Abnormal Operation

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

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

Service

If the appliance cannot be adjusted to perform correctly it should not be used until serviced or repaired. Contact Sitro Group Australia for spare parts and service information.

CLEANING THE BURNER

Follow these instructions to clean and/or replace burners.

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

CAUTION: Inspect burner for any damage (cracks or holes). If damage is found, replace with a new burner. Reinstall the burner, ensuring they are located on the gas valve.

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

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

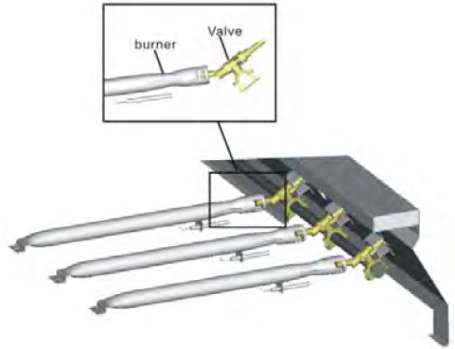
(B) Use a narrow bottle brush with a flexible handle (DO NOT use a brass wire brush), run the brush through each burner tube several times.

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

5. Wire brush entire outer surface of burner to remove food residue and dirt.
6. Clean any blocked ports with a stiff wire such as an open paper clip.



7. Check burner for damage, due to normal wear and corrosion some holes may become enlarged. If any large cracks or holes are found replace burner.
8. Carefully refit burners, ensuring they are located on the gas valve.
9. Replace screw at the end of burner.
10. Replace grease tray and cooking grates.



WARNING

Beware of spiders and wasps. Burner tube should be inspected and cleaned periodically.

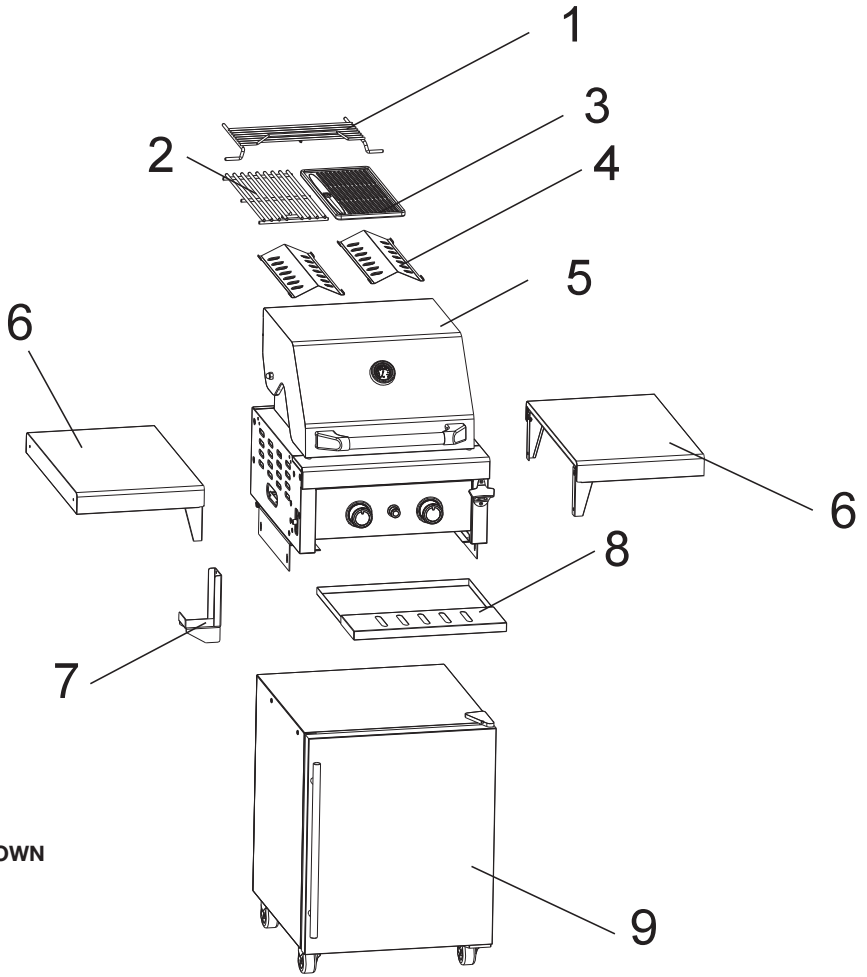
To avoid any flare-ups, it is recommended that the drip tray be checked and emptied regularly. Contents of the drip tray may be very hot during cooking. If emptied during extended cooking extreme caution should be taken and direct contact by hand should be avoided at all times. Allow to cool completely before disposing of the contents.

Should the burners extinguish for any reason, turn off all control knobs and the cylinder gas valve. Wait 5 minutes before attempting to relight the appliance.

If a grease or fat fire occurs, turn off all control knobs and gas cylinder valve immediately until the fire is out.

A leak test must be carried out prior to using the appliance for the first time or each time the gas cylinder is refilled or each time the gas hose and gas regulator being disconnected from the gas cylinders or appliance.

EXPANDED VIEW



2B SHOWN

Key	Description	Quantity
1	Warming Rack	1
2	Grill	1
3	Hot Plate	1
4	Flame Tamer	2
5	Main Body	1
6	Side Shelf	2
7	Cylinder Hook	1
8	Grease Tray	1
9	Fridge	1

ASSEMBLY INSTRUCTIONS

IMPORTANT: Remove any transit protection material before use.

Tools required (not included):

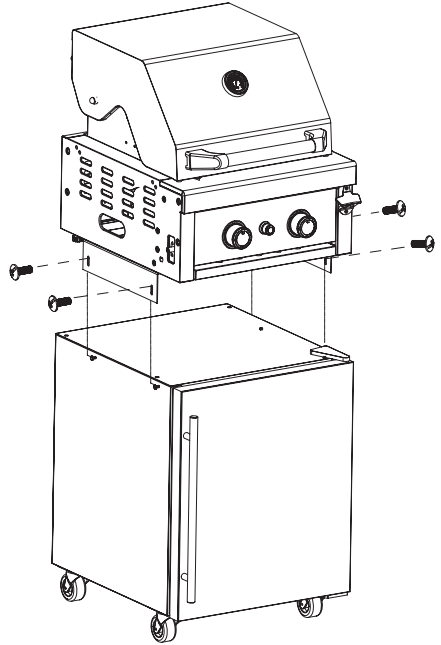


Philips head screwdriver

STEP 1

Position the barbeque onto the fridge and secure as shown.

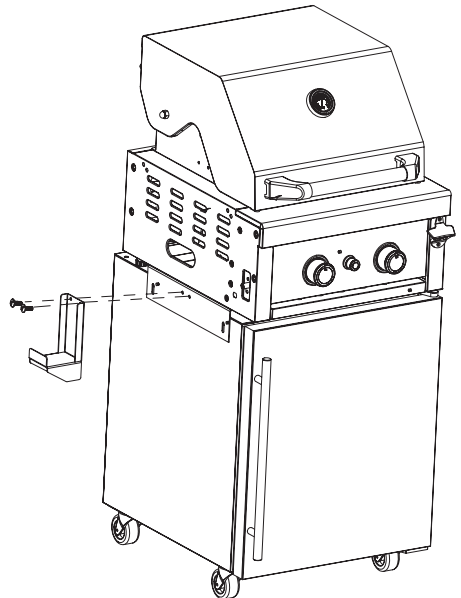
M8X10 4PCS



STEP 2

Attach the cylinder hook.

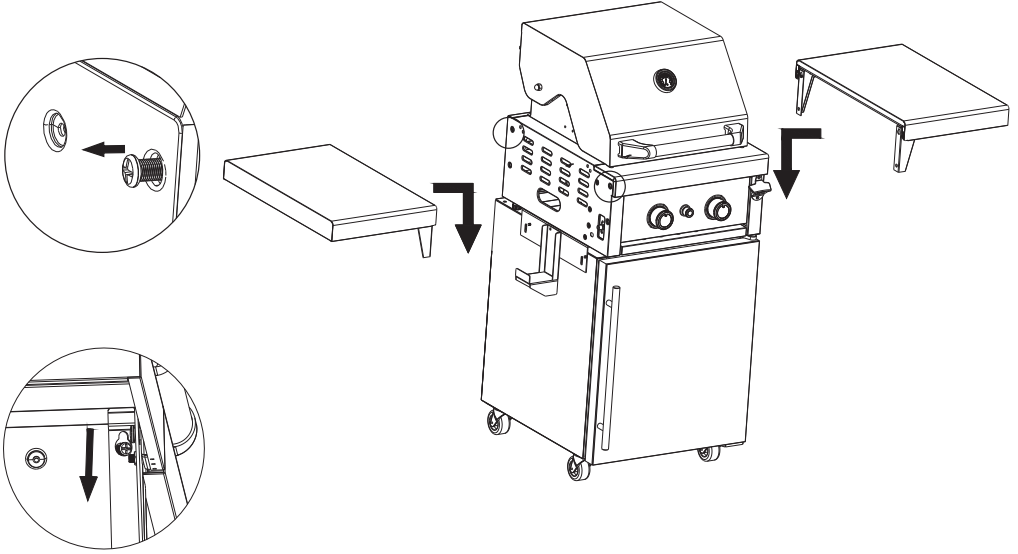
M6X10 2PCS



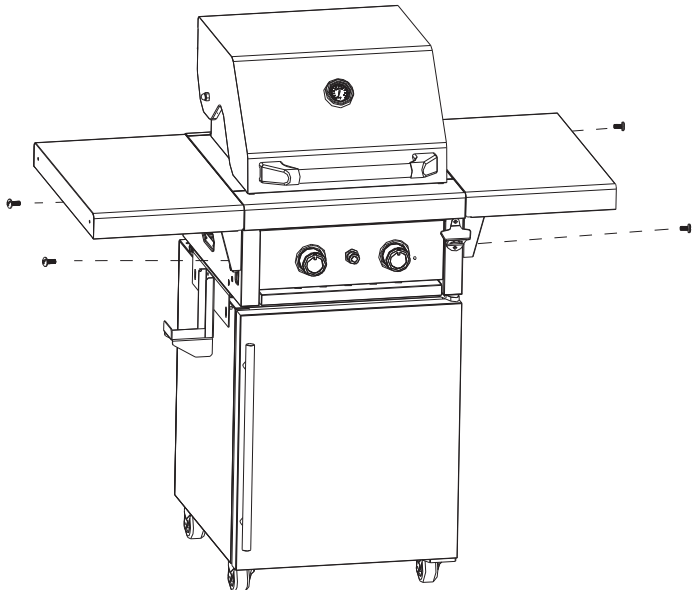
STEP 3

2 BURNER

Loosen the top 2 screws and slot the side shelves onto them, attach the left and right side shelves using the M6x15 screws.



M6X15 4PCS 



4 BURNER

Loosen the top 2 screws (A) and slot the side shelves onto them. Insert spacers at the bottom (B) and then attach the left and right side shelves using the M6x40 screws (C).

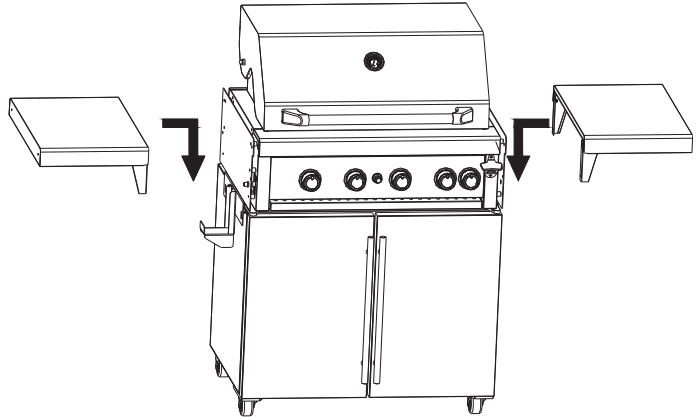
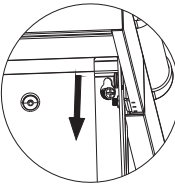
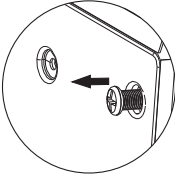
SPACER 4PCS



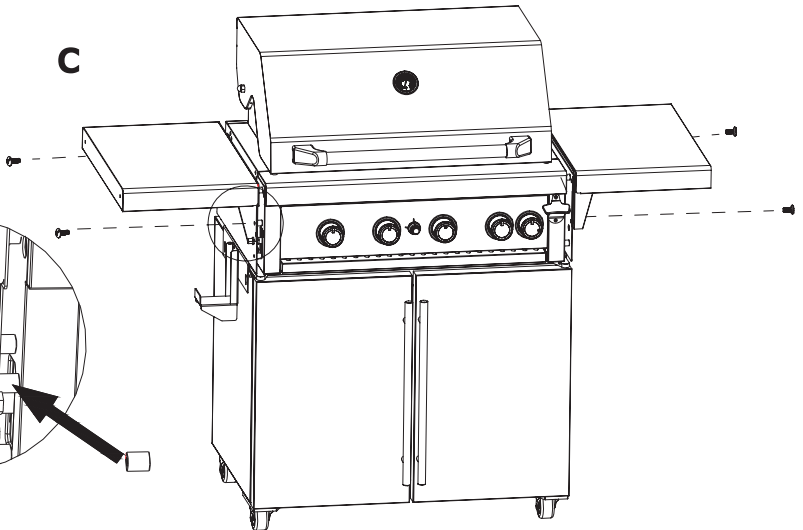
M6X40 4PCS



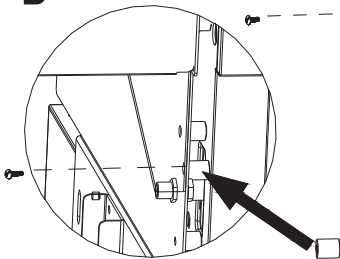
A



C

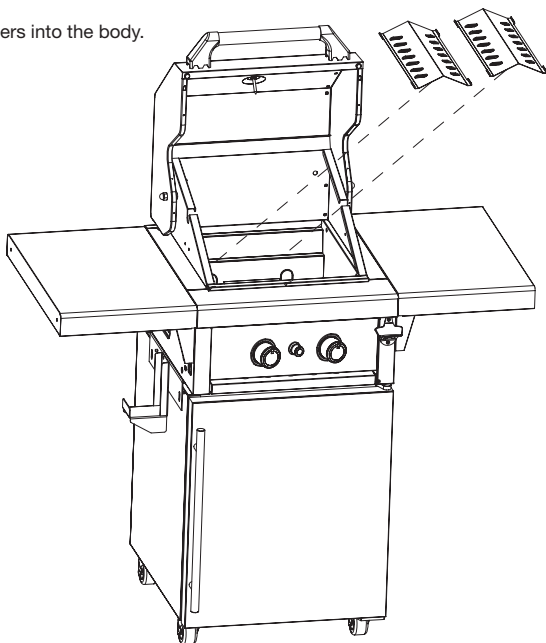


B



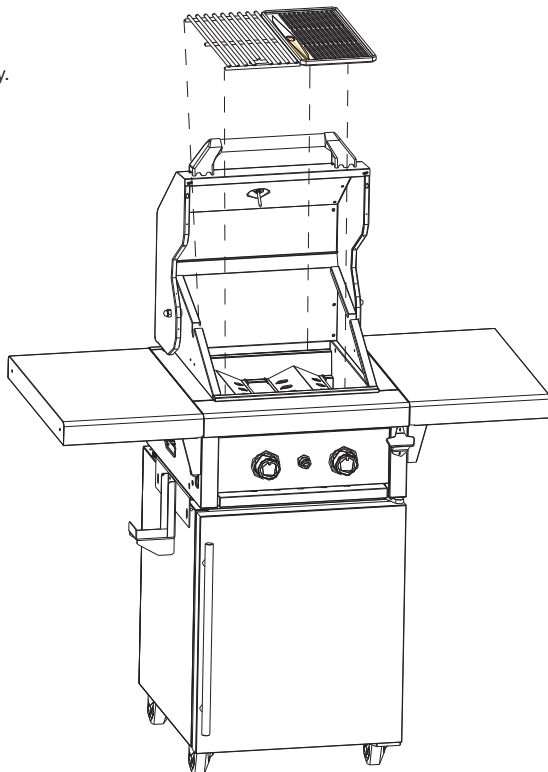
STEP 4

Open the hood and place the flame tamers into the body.



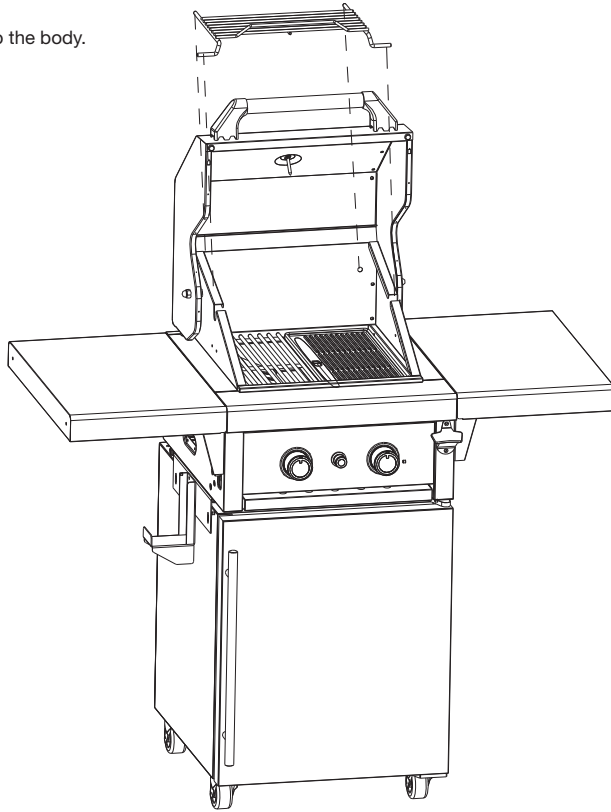
STEP 5

Locate the grill and plate into the body.



STEP 6

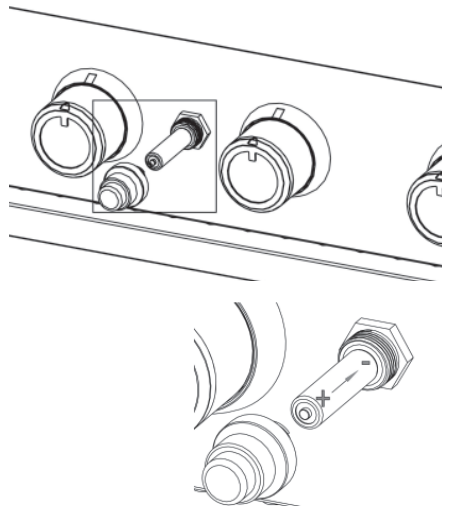
Position the warming rack into the body.



STEP 7

Unscrew ignition cap and place a Battery into place with the (+) end facing outwards. Screw cap back on. Upon pressing the ignition button, you should hear a clicking sound.

Note: Battery size AAA for 2 Burner
Battery size AA for 4 Burner



NATURAL GAS CONVERSION



Conversion ONLY to be done by an authorised person.

TO BE INSTALLED ONLY ON OR IN A NON-COMBUSTIBLE ENCLOSURE

Note: Recommended clearances must be maintained.

Tools Required:

Thin (2.5mm diameter) flat Screw Driver, Adjustable spanner, Phillips head screw driver.

GAS PIPING

1. (a) A minimum pipe diameter of 15mm is required for inlet piping. A lever operated shut-off valve should be installed within 1 metre of the appliance for servicing the unit.
(b) Where it is not practical to install solid tube AGA certified to AS/NZS 1869 class A stainless steel braided hose can be installed. This hose assembly must comply with AS5601 Gas Installations, pipe sizing tables and shall not exceed 3 metres in length. The internal diameter of the hose must not be less than 10mm.
2. Check with local and state plumbing and heating codes regarding sizing of the gas lines.
3. All gas pipe connections must be sealed with a gas pipe compound resistant to Natural Gas.
4. Installation of a drip leg if required in the gas supply line must conform to AS5601.
5. When checking for gas leaks, do not use an open flame. Use a soap and water solution and check for bubbles indicating gas leakage.
6. Installation of 1/8" NPT plugged tapping, accessible for test gauge connections, is required upstream of the gas supply connection.

Warning

Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. Read the instructions thoroughly before installing or servicing this equipment.

SERVICING INSTRUCTIONS

Appliances should be serviced at least annually and servicing must only be carried out by a Licensed Plumber or Authorised Person.

Clean the Burner Ports and top with a Soft Brush. Inspect and clean all combustion air inlets, then replace the Burner ensuring it is firmly secured.

Minimum Clearance for Ventilation:

Rear 600 mm Side 600 mm

NOTE TO THE INSTALLER

1. The injector size is increased by removing the Propane Nozzle (outer brass cap) and leaving the Natural Gas Nozzle in place. Ensure the Natural gas nozzle is still tight and in correct position; and the hole size is correct. Main burners is 1.5mm, rear burner is 1.59mm.
2. The gas valve plug by-pass orifices must be increased. This is done by removing the control knob from the front of the valve spindle; insert thin flat recess screwdriver into the end of the spindle, locate the screw end and turn the screw a ¼ turn Clockwise.

Air for combustion is provided by openings in the side and bottom of the combustion chamber.

TEST OPERATION OF APPLIANCE BEFORE LEAVING.



WARNINGS

- Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage.
- Read the instructions thoroughly before installing or servicing this equipment.
- THIS APPLIANCE MUST NOT BE INSTALLED OR USED INDOORS.
- NATURAL GAS APPLIANCE. TO BE INSTALLED ONLY BY AN AUTHORISED PERSON.
- THE AUTHORISED PERSON WILL PROVIDE A CERTIFICATE OF COMPLIANCE.
- A suitable AGA approved natural gas pressure regulator must be installed in the pipeline and be set at 1 kPa.

SAFE APPLIANCE LOCATIONS

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 the following:

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

Within a partial enclosure that includes an overhead cover and no more than two walls (see Example 2 & 3).

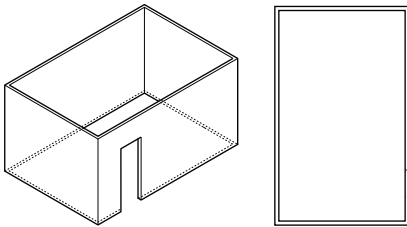
Within a partial enclosure that includes an overhead cover and more than two walls, the following will apply:

at least 25% of the total wall area is completely open, and at least 30% of the remaining wall area is open and unrestricted (see Example 4 & 5).

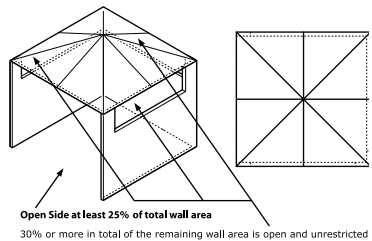
In the case of balconies, at least 20% of the total wall area shall be and remain open and unrestricted.

DIAGRAMMATIC REPRESENTATIONS OF OUTDOOR AREAS

The following figures are diagrammatic representations of outdoor areas. Rectangular areas have been used in these figures – the same principles apply to any other shaped area.

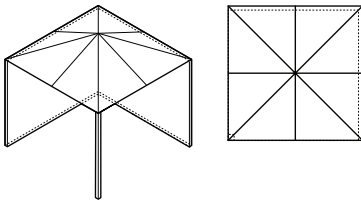


Outdoor Area - Example 1

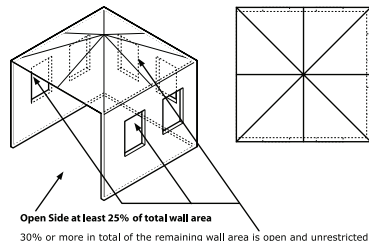


Open Side at least 25% of total wall area
30% or more in total of the remaining wall area is open and unrestricted

Outdoor Area - Example 4

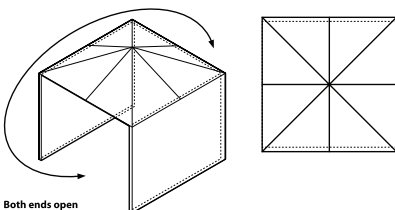


Outdoor Area - Example 2



Open Side at least 25% of total wall area
30% or more in total of the remaining wall area is open and unrestricted

Outdoor Area - Example 5



Both ends open

Outdoor Area - Example 3