



14601632 Product Guide

Gas (LPG)

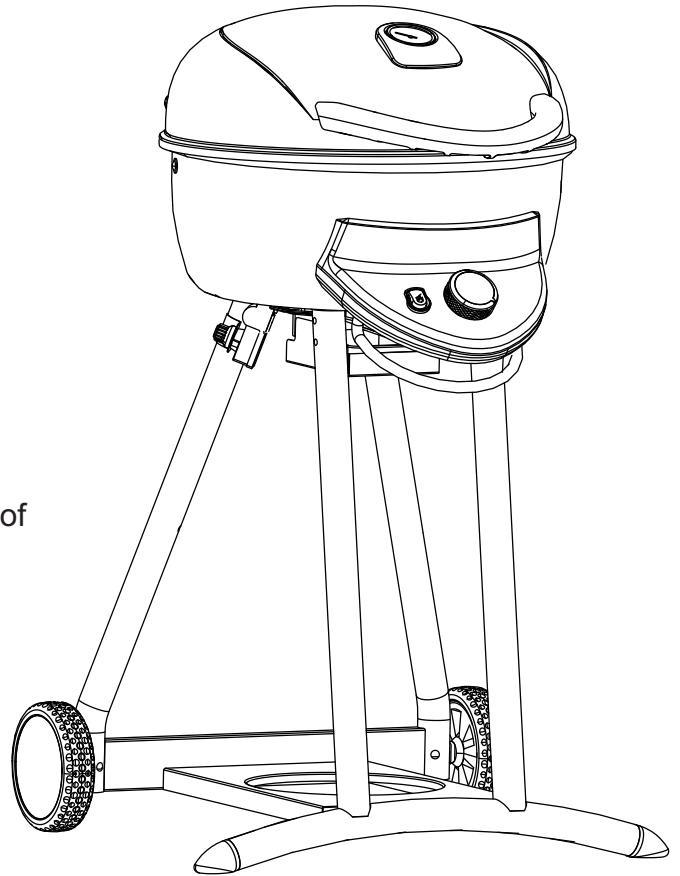
IMPORTANT: Fill out the product record information below.

Serial Number _____

See rating label on barbecue for serial number.

Date Purchased _____

Note: Sales docket must be kept as proof of purchase date.



For use with bottled propane gas only

For Outdoor Use Only

For support with your new barbecue, please call us at
OZtrail Leisure Products (07) 3193 1110
or e-mail at service@oztrail.com.au



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FOR YOUR SAFETY

Safety Symbols

The symbols and boxes shown below explain what each heading means. Read and follow all of the messages found throughout the manual.

	WARNING	
WARNING: Indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.		

	CAUTION	
CAUTION: Indicates a potentially hazardous situation or unsafe practice which, if not avoided, may result in minor or moderate injury.		



	DANGER	
DANGER: Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.		



INSTALLER/ASSEMBLER:

Leave this manual with consumer.

CONSUMER:

Keep this manual for future reference.

	DANGER	
If you smell gas:		
<ol style="list-style-type: none">1. Shut off gas to the barbecue, if possible.2. Extinguish any open flame.3. Open lid.4. If odor continues, keep away from the barbecue and immediately call your gas supplier or your fire department.		

	WARNING	
<ol style="list-style-type: none">1. Do not store or use petrol or other flammable liquids or vapors in the vicinity of this or any other appliance.2. A gas cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.		

	CAUTION	
For residential use only. Do not use for commercial cooking.		

THIS BARBECUE IS FOR OUTDOOR USE ONLY.

	WARNING	
Failure to follow all manufacturer's instructions could result in serious personal injury and/or property damage.		

	CAUTION	
Read and follow all safety statements, assembly instructions, and use and care directions before attempting to assemble and cook.		

	CAUTION	
Some parts may contain sharp edges. Wear protective gloves if necessary.		

Gas Installation Codes

The barbecue is certified to AS 4557 by SAI Global

Barbecue must be used in accordance with the installation requirements of your local gas supply authority, and the appropriate installation standard AS 5601.

Specification

Gas consumption @ 2,75 kPa

1 main burner total 13.7 MJ/h

Overall Dimensions

Height lid closed - 97 cm

Width - 58 cm

Depth - 60 cm

Injector size

Main burners - 1,07 mm

Gas Connection Requirements.

The regulator supplied with the barbecue must be used.



The regulator is supplied with a POL cylinder connection for connection to a 9 kg gas cylinder.

The regulator supplied has a outlet pressure of 2.75 kPa

This pressure is preset and cannot be adjusted.

USE OF APPLIANCE UNDER OVERHEAD

While acceptable locations to use the barbecue are shown on page 6, Char-Broil recommends not to use the barbecue under any overhead. The smoke from cooking, especially with IR cooking, contains grease particles which will deposit on the overhead.

	WARNING	
<p>Do not attempt to repair or alter the hose/valve/regulator for any “assumed” defect. Any modification to this assembly will void your warranty and create the risk of a gas leak and fire. Use only authorized replacement parts supplied by manufacturer.</p>		

Recommended Maintenance

Each Use

- Clean and oil cooking grate assemblies
- Clean/Inspect firebox
- Clean grease tray
- Check gas supply hose for cracks/leaks
- Check gas regulator for leaks
- Check that all gas fittings are tight

Every 6 months

- Clean/Inspect burners and venturis
- Check burners for corrosion

Others

- Leak checks as specified in guide

	WARNING	
<p>Never operate this barbecue for more than 10 minutes on high with hood closed.</p>		

USE AND CARE



WARNING

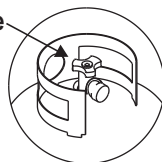


- Do not store spare gas cylinder/s near this barbecue; use only the cylinder storage facility provided.
- If this warning is not followed, a fire causing injury or damage may occur.
- If you see, smell or hear gas escaping, immediately get away from the gas cylinder/barbecue and call your fire department.

Gas Cylinder Removal, Transport and Storage

- Turn OFF all control knobs and gas cylinder valve. Turn coupling nut clockwise to disconnect. Lift gas cylinder up and out of base.
- Do not store a gas cylinder in enclosed spaces such as a carport, garage, porch, covered patio or other building. Never leave a gas cylinder inside a vehicle which may become overheated by the sun.
- Do not store a gas cylinder in an area where children play.
- Always disconnect regulator from cylinder, never disconnect hose from barbecue. Gas hoses are factory fitted and leak tested.
- Do not subject gas cylinder to excessive heat.

Cylinder Valve



CAUTION

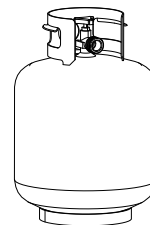


Grease Fires

- Putting out grease fires by closing the lid is not possible. Barbecue are well ventilated for safety reasons.
- Do not use water on a grease fire. Personal injury may result. If a grease fire develops, turn knobs and LPG tank off.
- If barbecue has not been regularly cleaned, a grease fire can occur that may damage the product. Pay close attention while preheating or burning off food residue to insure that a grease fire does not develop. Follow instructions on General Barbecue Cleaning and Cleaning The Burner Assembly to prevent grease fires.
- The best way to prevent grease fires is regular cleaning of the barbecue.

Gas Cylinder

- The gas cylinder used with your barbecue must meet the following requirements:
- Use gas cylinders only with these required measurements: 30.5 cm diameter x 45.7 cm tall with 9 kg. capacity maximum. This is the minimum cylinder that can be used.
- Gas cylinder must be arranged for vapor withdrawal and include collar to protect gas cylinder valve. Always keep gas cylinders in upright position during use, transit or storage.



Gas cylinder in upright position for vapor withdrawal

- Ensure gas cylinder conforms to Australian Standard AS2469 and is less than 10 years old, or re-certified if older than 10 years.
- ### LPG (Liquefied Petroleum Gas including Propane)
- LPG is nontoxic, odorless and colorless when produced. **For Your Safety**, LPG has been given an odor (similar to rotten cabbage) so that it can be smelled.
 - LPG is highly flammable and may ignite unexpectedly when mixed with air.

Gas Cylinder Filling or Exchange

- Use only licensed and experienced gas dealers or exchange at a reputable cylinder exchange outlet.
- A frosty regulator indicates gas overfill. Immediately close gas cylinder valve and call local gas dealer for assistance.
- Do not release liquid propane gas into the atmosphere. This is a hazardous practice.
- To remove gas from cylinder, contact a gas dealer or call a local fire department for assistance.



WARNING

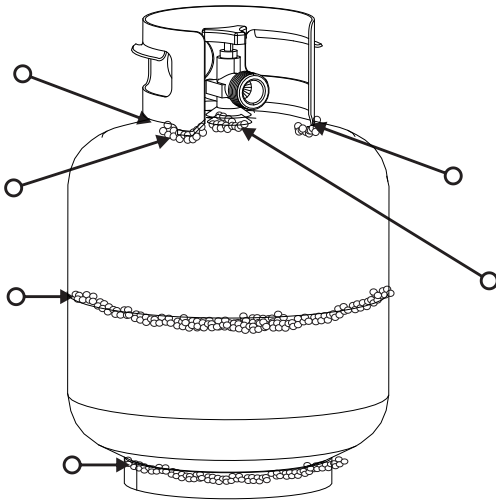


- Barbecue is not intended to be installed in or on a boat.
- Barbecue is not intended to be installed in or on a caravan.
- Never attempt to attach this barbecue to the self-contained gas system of a caravan.
- Do not use barbecue until leak-tested.
- If a leak is detected at any time, STOP.
- If you cannot stop a gas leak, *immediately* close gas cylinder valve and call gas supplier or your fire department!

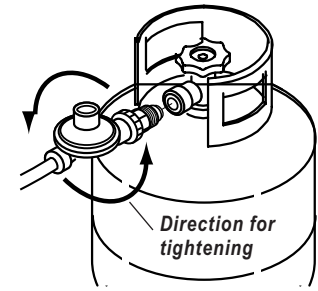
Gas Cylinder Leak Test

For your safety

- Leak test must be repeated each time gas cylinder is exchanged or refilled.
- Do not smoke during leak test.
- Do not use an open flame to check for gas leaks.
- Barbecue must be leak tested outdoors in a well-ventilated area, away from ignition sources such as gas fired or electrical appliances. During leak test, keep barbecue away from open flames or sparks.
- Use a clean paintbrush and a 50/50 mild soap and water solution. Brush soapy solution onto areas indicated by arrows in figure below.
- **Do not use household cleaning agents.** Damage to gas train components can result.

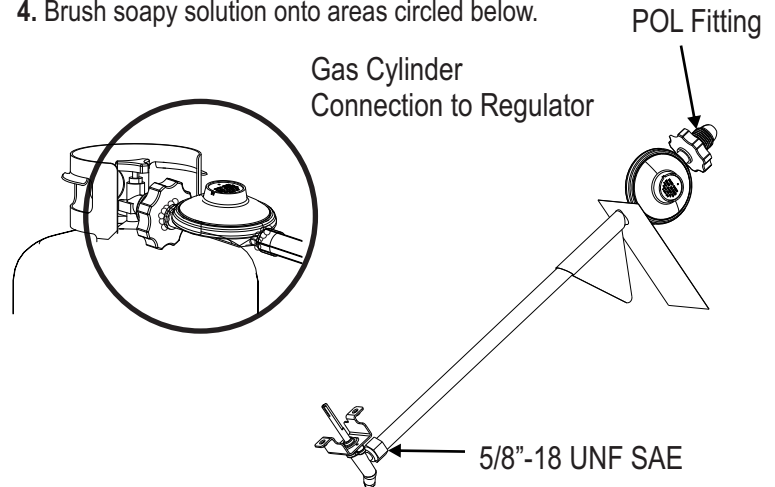


NOTE: The connection to the gas cylinder is an **ANTI-CLOCKWISE** connection. Ensure the connection is tightened firmly. Normally only 1-1½ threads of the hose assembly connection should remain visible.



Leak Testing Valves, Hose and Regulator

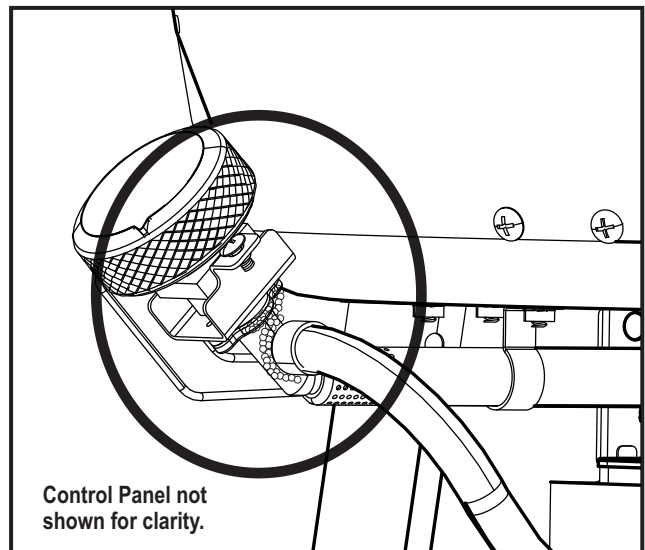
1. Turn control knob to OFF.
2. Be sure regulator is tightly connected to LPG cylinder.
3. Completely open LPG cylinder valve by turning hand wheel counterclockwise. If you hear a rushing sound, turn gas off immediately. There is a major leak at the connection. **Correct before proceeding.**
4. Brush soapy solution onto areas circled below.



	WARNING	
<p>If “growing” bubbles appear do not use or move the gas cylinder. Contact a gas supplier or your fire department!</p>		

Connecting Regulator to the Gas Cylinder

1. Gas cylinder must be properly secured onto barbecue. (Refer to assembly section.)
2. Turn all control knobs to the OFF position.
3. Turn gas cylinder OFF by turning hand wheel clockwise to a **full stop**.
4. Prior to connecting check o ring on regulator nipple for damage. Replace if damaged.
5. Hold regulator and insert nipple into cylinder valve. Tighten the coupling nut, holding regulator in a straight line with gas cylinder valve so as not to cross-thread the connection.



5. If **growing** bubbles appear, there is a leak. Close LPG cylinder valve immediately and retighten connections. **If leaks cannot be stopped do not try to repair.** Call for replacement parts. Order new parts by giving the serial, model number and name and part number of items needed (see parts list) to the number listed on front cover.
6. Always close LPG cylinder valve after performing leak test by turning hand wheel clockwise.

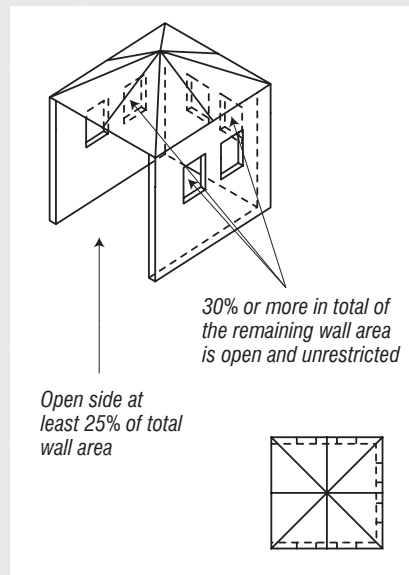
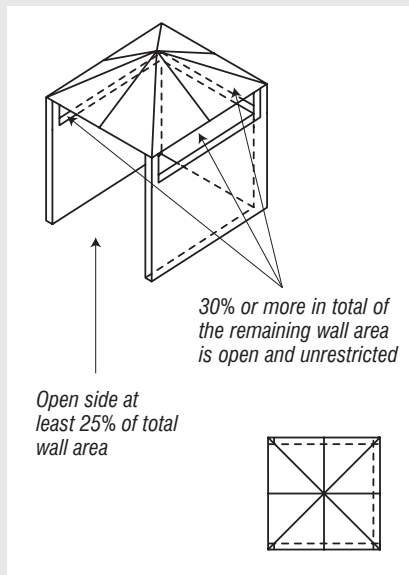
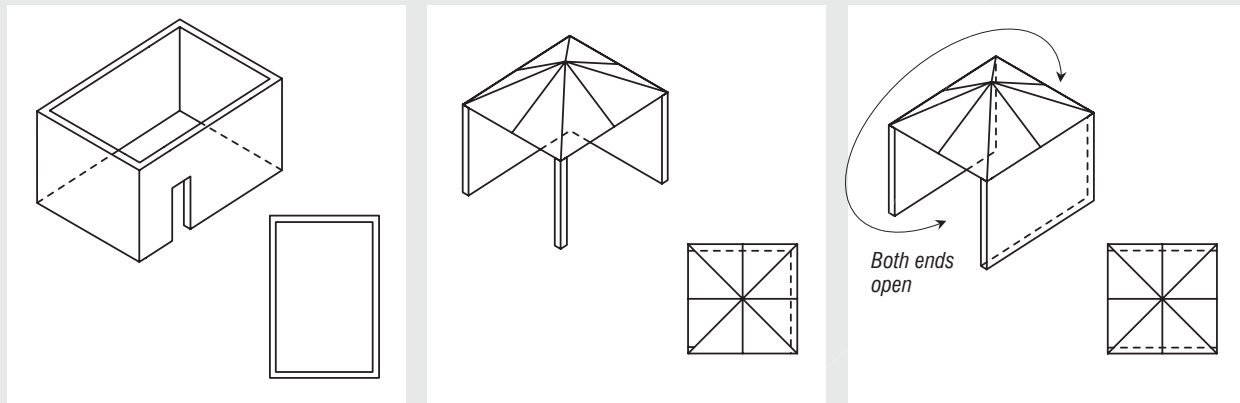


THIS BARBECUE SHALL ONLY BE USED IN AN ABOVE GROUND OPEN AIR SITUATION WITH NATURAL VENTILATION, WITHOUT STAGNANT AREAS, WHERE GAS LEAKAGE AND PRODUCTS OF COMBUSTION ARE RAPIDLY DISPERSED BY WIND AND NATURAL CONVECTION.

ANY ENCLOSURE IN WHICH THE BARBECUE 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
 - WITHIN A PARTIAL ENCLOSURE THAT INCLUDES AN OVERHEAD COVER AND NO MORE THAN TWO WALLS
 - WITHIN A PARTIAL ENCLOSURE THAT INCLUDES AN OVERHEAD COVER AND MORE THAN TWO WALLS, THE FOLLOWING SHALL APPLY:
 - (i) AT LEAST 25% OF THE TOTAL WALL AREA IS COMPLETELY OPEN: AND
 - (ii) 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
 - DO NOT USE YOUR BARBECUE IN GARAGES, PORCHES, BREEZEWAYS, SHEDS OR OTHER ENCLOSED AREAS.
- YOUR BARBECUE IS TO BE USED OUTDOORS ONLY. Refer below.**
- THE BARBECUE IS NOT INTENDED TO BE INSTALLED IN OR USED ON RECREATIONAL VEHICLES AND/OR BOATS AND SHOULD NOT BE PLACED ADJACENT TO OR UNDER ANY SURFACE THAT WILL BURN.
 - DO NOT OBSTRUCT THE FLOW OF COMBUSTION AND VENTILATION AIR AROUND THE BARBECUE HOUSING WHILST IN USE.

The following diagrams are examples of outdoor areas.
These same principles apply to canopy or shaded cloth areas.



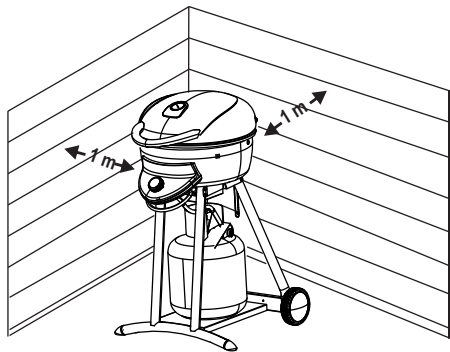


WARNING



For Safe Use of Your barbecue and to Avoid Serious Injury:

- The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the barbecue.
- When cooking, the barbecue must be on a level, stable surface in an area clear of combustible material.
- Do not leave barbecue unattended. Keep children and pets away from the barbecue at all times.
- Do not cover grates with aluminum foil or any other material. This will block burner ventilation and create a potentially dangerous condition resulting in property damage and/or personal injury.
- Do not move the barbecue when in use.
- This barbecue is not intended for and should never be used as a heater.
- This barbecue will be hot during and after use. Use insulated oven mitts or gloves and long-handled barbecue utensils for protection from hot surfaces or splatter from cooking liquids.
- Keep appliance area clear and free from materials that burn.
- Keep barbecue area clear and free from combustible materials, petrol and other flammable vapors and liquids.
- Keep fuel supply hose away from any heated surfaces.
- Use barbecue only in well-ventilated space. NEVER use in enclosed space such as carport, garage, porch, covered patio, or under an overhead structure of any kind.
- **Use barbecue at least 1 m from any wall or surface.** Maintain 3 m clearance to objects that can catch fire or sources of ignition such as pilot lights on water heaters, live electrical appliances, etc.



• Apartment Dwellers:

Check with management to learn the requirements and fire codes for using a barbecue in your apartment complex. If allowed, use outside on the ground floor with a 1 meter clearance from walls or rails. Do not use on or under balconies.

- **NEVER attempt to light burner with any type of closed cover . A buildup of non-ignited gas inside a closed barbecue is hazardous.**
- **Never operate barbecue with LPG cylinder out of correct position specified in assembly instructions.**
- **Always close LPG cylinder valve and remove coupling nut before moving LPG cylinder from specified operation position.**




Safety Tips

- Before opening LPG cylinder valve, check the coupling nut for tightness.
- When this barbecue is not in use, turn off control knob and LPG cylinder valve.
- The grease tray **must** be inserted into barbecue and emptied after each use.
- If you notice grease or other hot material dripping from barbecue onto valve, hose or regulator, turn off gas supply at once. Determine the cause, correct it, then clean and inspect valve, hose and regulator before continuing. Perform a leak test.
- Do not store objects or materials under the barbecue enclosure that would block the flow of combustion air to the underside of either the control panel or the firebox bowl.
- The regulator may make a humming or whistling noise during operation. This will not affect safety or use of the barbecue.
- If you have an barbecue problem see the "*Troubleshooting Section*".
- If the regulator frosts, turn off barbecue and LPG cylinder valve immediately. This indicates a problem with the cylinder and it should not be used on any product. Return to supplier!
- Clean barbecue often, preferably after each cookout. If a bristle brush is used to clean any of the barbecue cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to barbecuing. It is not recommended to clean cooking surfaces while barbecue is hot.

Ignitor Lighting

READ INSTRUCTIONS BEFORE LIGHTING.

Do NOT lean over barbecue while lighting.


1. Turn gas burner control valve to .
2. Turn **ON** gas at LPG gas cylinder.
3. **Open** the barbecue lid.
4. Press and turn the control knob to the  position.
5. Push and hold **ELECTRONIC IGNITOR** button until the burner lights.
6. Once the burner has ignited, turn the control knob to the desired setting.
7. If ignition does not occur in 5 seconds, turn the burner control knob to , wait 5 minutes, and repeat lighting procedure.

If ignition still does not occur, follow match-lighting instructions.





Turn control knob and LPG cylinder **OFF** when not in use.

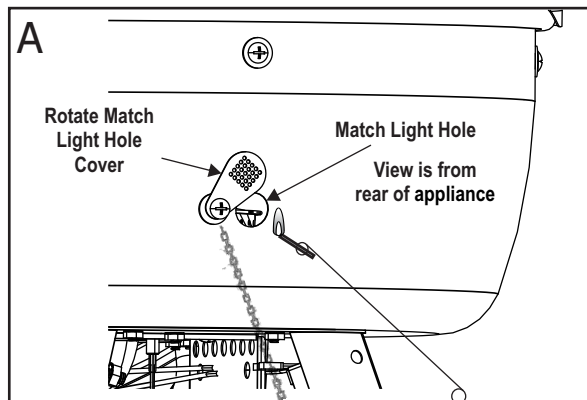


If ignition does **NOT** occur in 5 seconds, turn the control knob to , wait 5 minutes and repeat the lighting procedure. If the burner does not ignite with the valve open, gas will continue to flow out of the burner and could accidentally ignite with risk of injury.



Match-Lighting

Do NOT lean over barbecue while lighting.

1. Turn gas burner control valve to .
2. Turn **ON** gas at LPG cylinder.
3. Open barbecue lid.
4. Insert match into match holder. Strike match. Place lit match into match light hole at the rear of the barbecue bottom, shown "A". Make sure lit match is placed inside through the hole and near burner.
5. Push in and turn control knob to position . Be sure burner lights and stays lit.



Burner Flame Check

- Light burner. Looking through the match light hole underneath the barbecue, you should see the flame height as shown below. Turn control knob from position  to . The Flame height should decrease. Always check flame prior to each use. If only low flame is seen refer to "Sudden drop or low flame" in the Troubleshooting Section.





Turning Barbecue Off

- Turn control knob to **OFF** position. Turn LPG cylinder **OFF** by turning hand-wheel clockwise to a full stop.

Ignitor Check

- **Turn gas off at LP cylinder.** Press and hold electronic ignitor button. "Click" should be heard and spark seen each time in each collector box or between burner and electrode. See "Troubleshooting" if no click or spark.

Valve Check

- **Important: Make sure gas is off at LPG cylinder before checking valve.** Knob locks in **OFF** position. To check valve, first push in knob and release, knob should spring back. If knob does not spring back, replace valve assembly before using this barbecue. Turn knob to position  then turn back to  position. Valve should turn smoothly.

Hose Check

- Before each use, check to see if hose is cut, worn or kinked. Replace damaged hose before using appliance. **Use only valve/hose/regulator specified by manufacturer.**



General Barbecue Cleaning

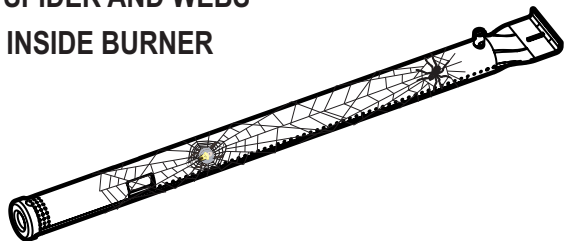
- **Meat Thermometer:** Do not immerse or soak in water. Wash with warm soapy water and wipe dry.
- Do not mistake brown or black accumulation of grease and smoke for paint. Interiors are not painted at the factory (**and should never be painted**). Apply a strong solution of detergent and water or use a barbecue cleaner with scrub brush on insides of barbecue lid and bottom. Rinse and allow to completely air dry. **Do not apply a caustic barbecue/oven cleaner to painted surfaces.** A black surface improves the appliances performance.
- **Plastic parts:** Wash with warm soapy water and wipe dry. Do not use citrisol, abrasive cleaners, degreasers or a concentrated barbecue cleaner on plastic parts. Damage to and failure of parts can result.
- **Painted surfaces:** Wash with mild detergent or non-abrasive cleaner and warm soapy water. Wipe dry with a soft non-abrasive cloth.
- **Cooking surfaces:** If a bristle brush is used to clean any of the barbecue cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to barbecuing. It is not recommended to clean cooking surfaces while barbecue is hot.



CAUTION

SPIDER ALERT!

SPIDER AND WEBS INSIDE BURNER



If your barbecue is getting hard to light or the flame is weak, check and clean the venturis and burners.

Spiders or small insects are known to create “flashback” problems by building nests and laying eggs in the barbecue’s venturi or burner obstructing the flow of gas. The backed-up gas can ignite behind the control panel. This flashback can damage your barbecue and cause injury. To prevent flashbacks and ensure good performance, the burner and venturi tube assembly should be removed and cleaned whenever the barbecue has been idle for an extended period of time.

Cleaning the Burner Assembly

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

1. Turn gas OFF at control knob and LPG cylinder and disengage regulator from cylinder.
2. Remove grease tray. Open top cover, remove cooking grate, heat tent and warming rack, shown A. This will expose the burner from inside, shown B.
3. Working from underneath the barbecue, remove 2 nuts securing the burner to the bottom, shown C
4. From the top of the barbecue, carefully lift burner out, shown D.
5. Clean any blocked ports with a stiff wire such as an open paper clip.

Cleaning the Burner Assembly (Continued)

6. Clean burner as recommended below, shown E.

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

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

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

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.

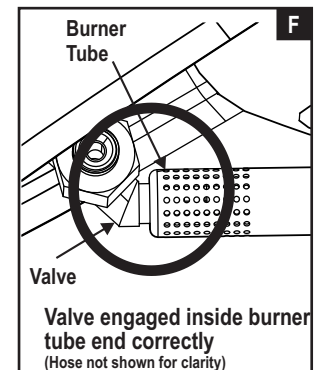
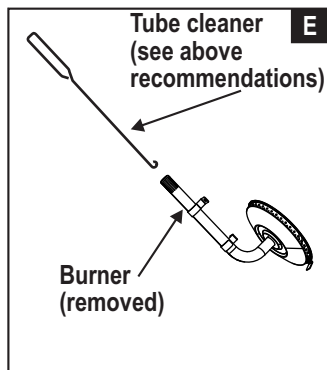
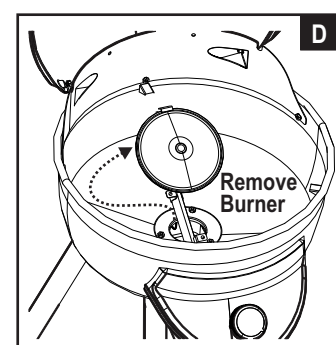
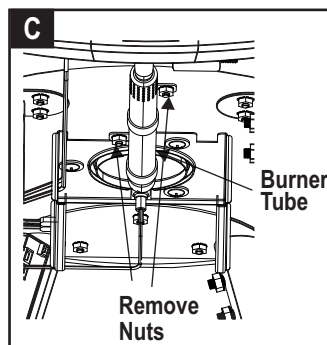
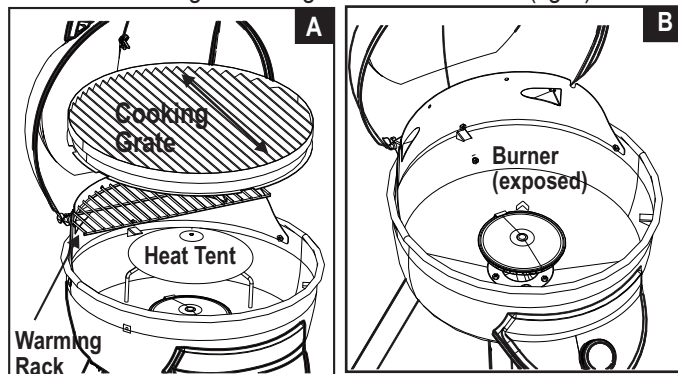
8. Insert burner into firebox .

VERY IMPORTANT: Burner tube must re-engage over valve opening. See illustration, shown F.

9. Reattach burner bracket nuts

10. Reinstall heat tent, cooking grates and warming rack.

Ensure Cooking Grate ridges run front to back (fig.A)



MANUFACTURER'S WARRANTY STATEMENT

The benefits under this manufacturer's warranty are in addition to other rights and remedies under law in relation to goods. 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.

The Manufacturer warrants that this product shall be free from defects in workmanship and materials at the time of purchase. The manufacturer reserves the right to require that any product, or portion of a product, that is claimed as defective to be returned for inspection. The Manufacturer's Warranty applies to the parts of your product as per the below table:

PRODUCT PART DESCRIPTION	PERIOD OF COVERAGE
Stainless Burner	2 years from date of purchase
Firebox and Lid	2 years from date of purchase
All other Parts	1 years from date of purchase

To claim under this Manufacturer's Warranty, you will be required to produce proof of purchase of your product that clearly states the date of purchase.

The Manufacturer's Warranty does not include:

1. Transport costs for replacement parts, or for the purpose of returning parts for inspection.
2. The cost of in-home service calls or works undertaken on your behalf without the Manufacturer's authorization.
3. Loss of food, fuel or other consumables as a result of a fault of the product.
4. Any other form of loss or damage as a result of a fault of the product.

This Manufacturer's Warranty shall not cover faults or defects that are in the Manufacturer's assessment caused by:

1. Improper or incorrect installation or assembly of the product.
2. Alteration or retrofitting of the product in form or function.
3. Usage in a commercial context or uses other than domestic use.
4. Neglect, mistreatment or other acts inconsistent with a reasonable standard of care for the product.
5. Fair wear and tear, including naturally occurring processes such as oxidization causing rust.

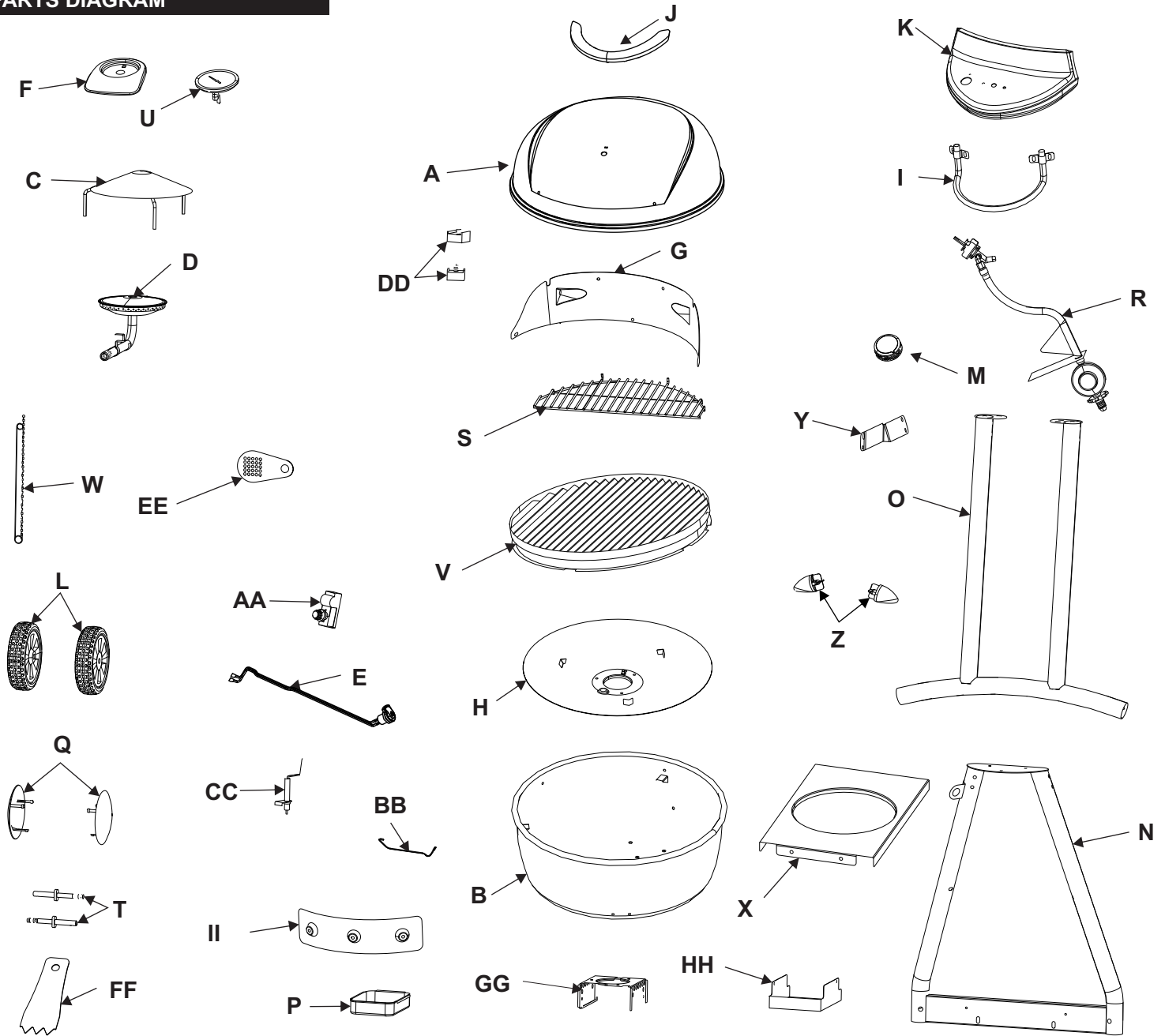
The maximum liability assumed under this Manufacturer's Warranty is limited to the provision of replacement product or replacement parts for your product.

How to claim under the Manufacturer's Warranty:

There are two methods of obtaining service under this warranty:

1. Contact your place of purchase.
2. Contact the Australian Distributor:
OZtrail Leisure Products
By mail: PO Box 1110, Eagle Farm, 4009, Queensland
By phone: (07) 3193 1110
By email: warranty@oztrail.com.au

PARTS DIAGRAM



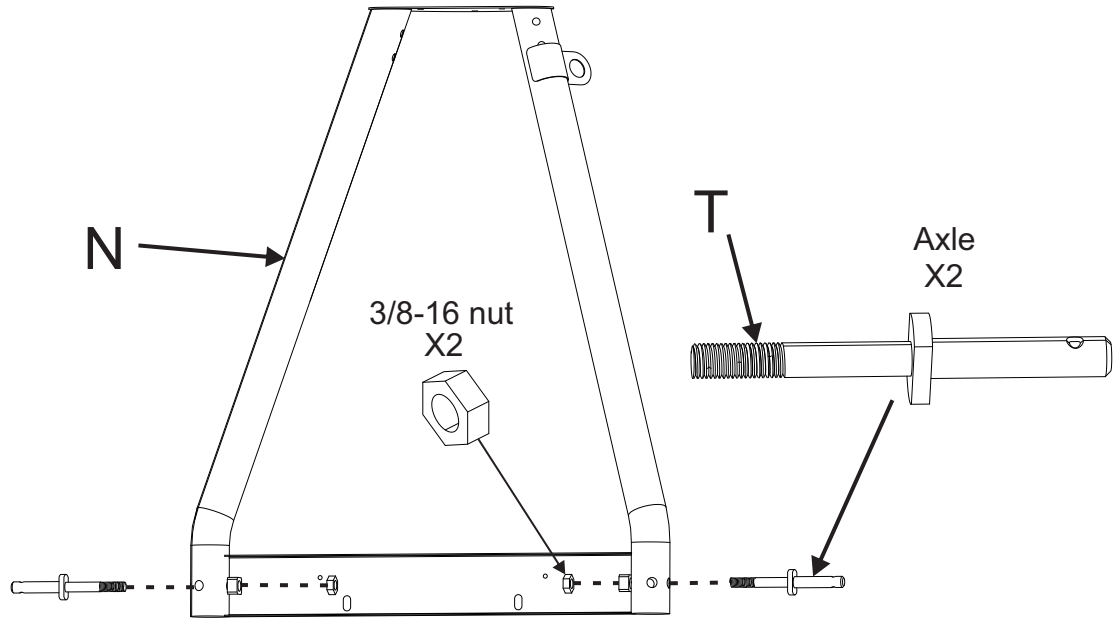
Key	Qty	Description
A	1	BARBECUE LID
B	1	LOWER BODY
C	1	HEAT TENT
D	1	BURNER
E	1	IGNITION SWITCH MODULE
F	1	BEZEL
G	1	WIND SHIELD
H	1	INNER REFLECTOR
I	1	TOWEL BAR
J	1	LID HANDLE
K	1	CONTROL PANEL
L	2	WHEEL
M	1	CONTROL KNOB

Key	Qty	Description
N	1	REAR LEG SET
O	1	FRONT LEG SET
P	1	GREASE TRAY
Q	2	HUBCAP
R	1	HOSE, VALVE, REGULATOR
S	1	WARMING RACK
T	2	AXLE
U	1	HEAT INDICATOR
V	1	COOKING GRATE
W	1	MATCH HOLDER
X	1	TROLLEY BASE
Y	1	TROLLEY BRACKET
Z	2	LEG CAP

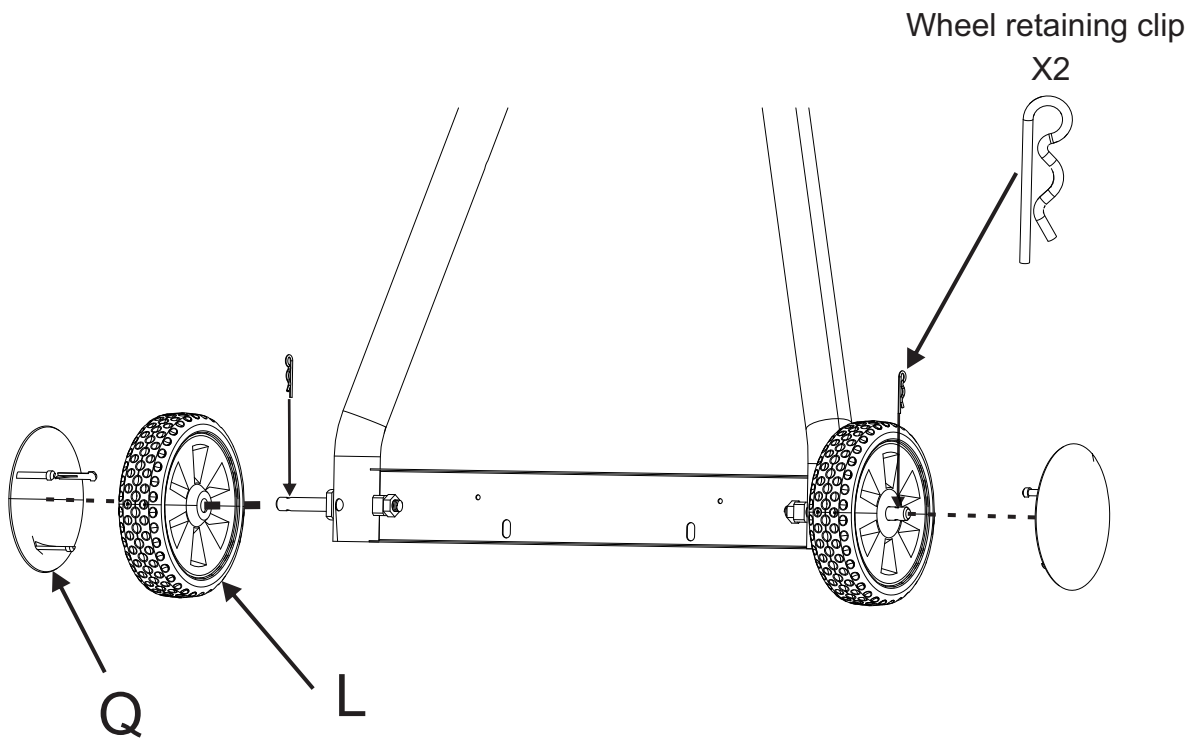
Key	Qty	Description
AA	1	IGNITION MODULE
BB	1	ELECTRODE WIRE
CC	1	IGNITOR ELECTRODE
DD	2	LID BUMPER
EE	1	MATCH LIGHT HOLE COVER
FF	1	GRATE CLEANING TOOL
GG	1	GREASE TRAY GUIDE
HH	1	GREASE TRAY SHIELD
II	1	HEAT SHIELD, CONTROL PANEL
not pictured		
...	1	HARDWARE PACK
...	1	PRODUCT GUIDE
...	1	BARBECUING GUIDE

ASSEMBLY STEPS

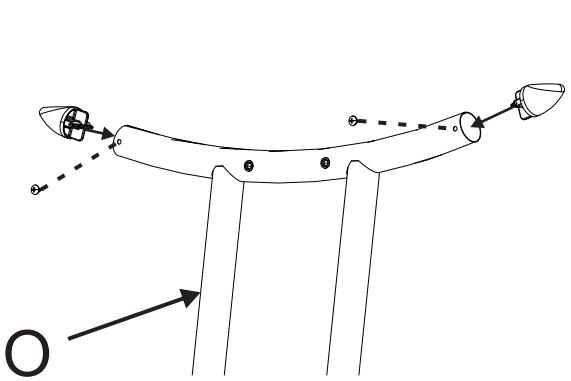
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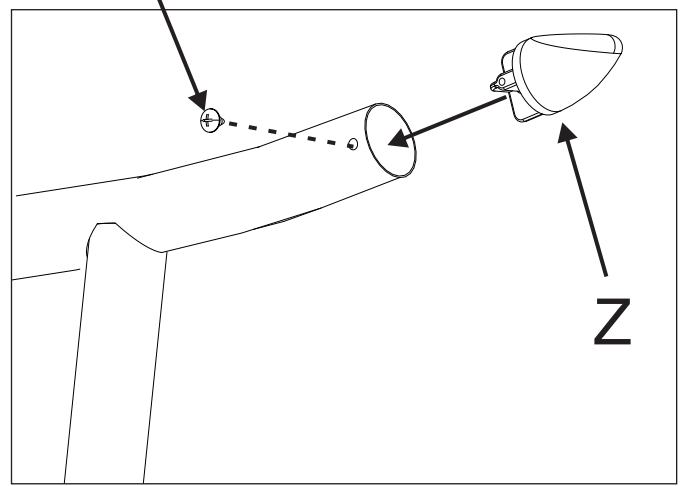
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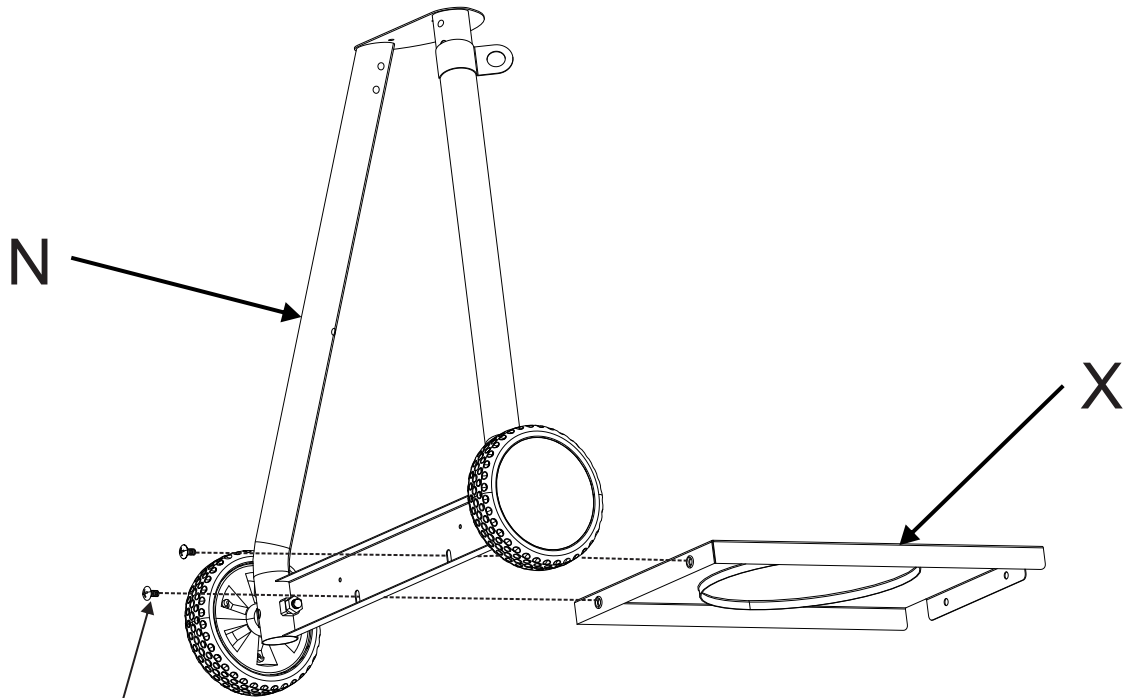
3



#10x3/8" screw
X2



4

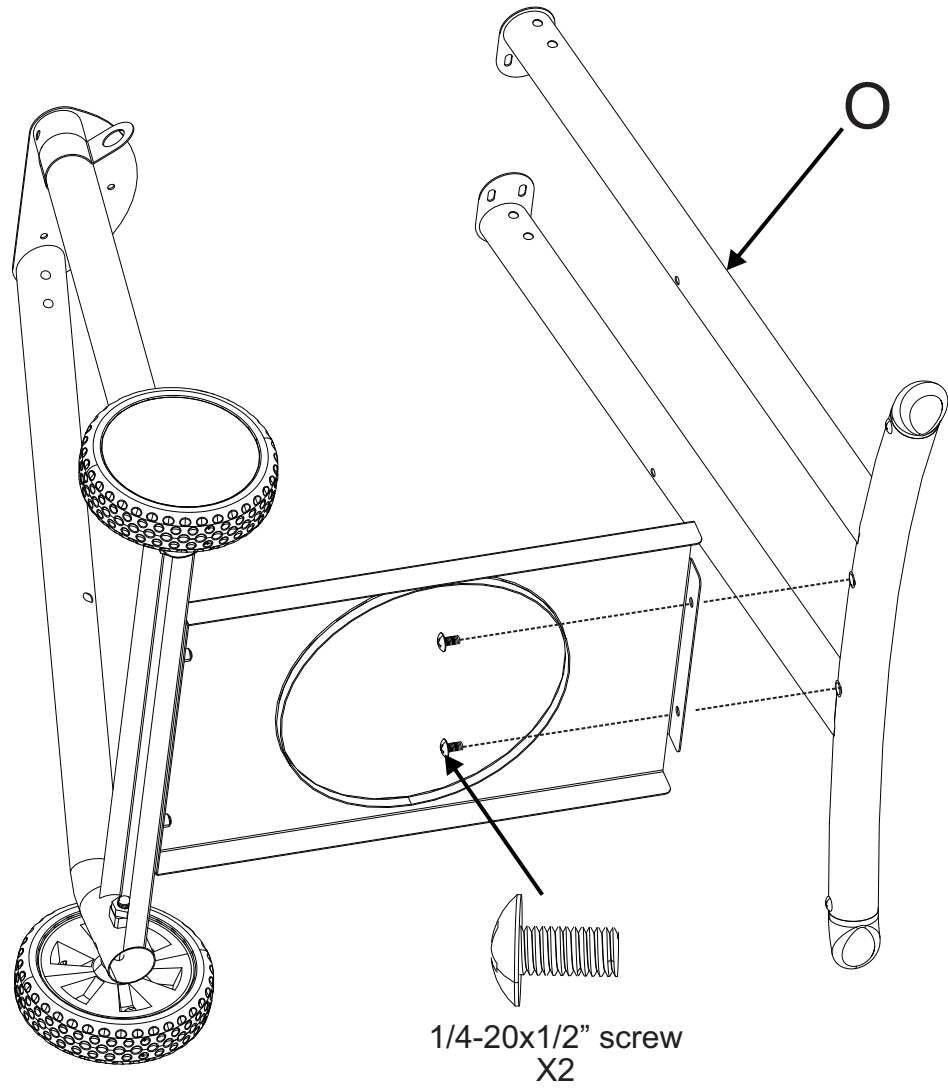


1/4-20x1/2" screw
X2

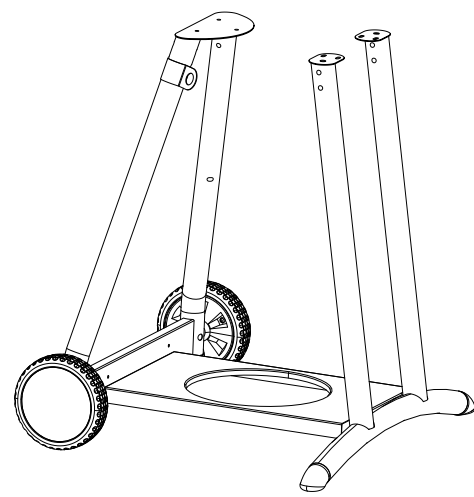
After assembly, if your trolley does not sit level, use these screws to adjust the trolley.



5



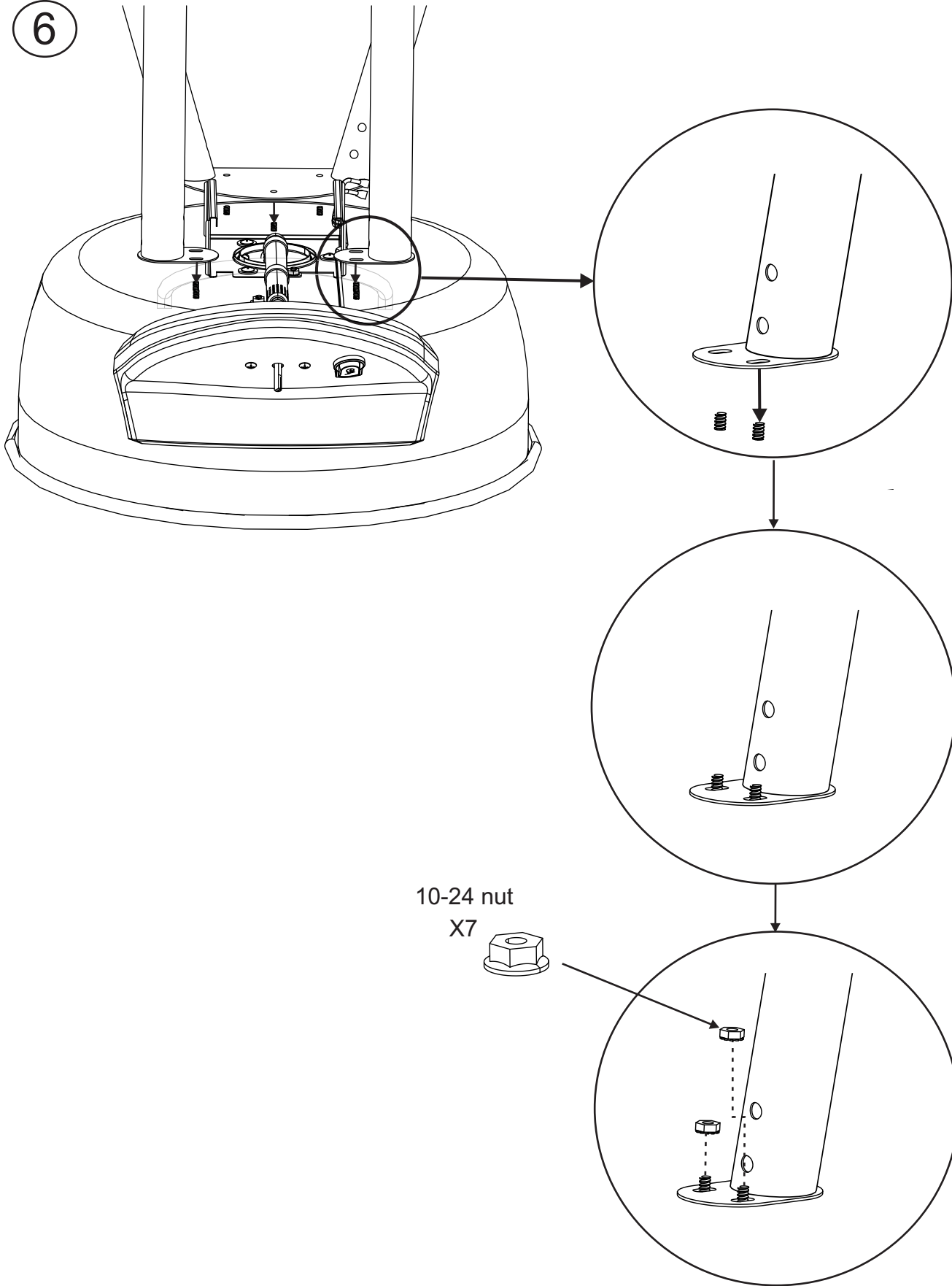
1/4-20x1/2" screw
X2



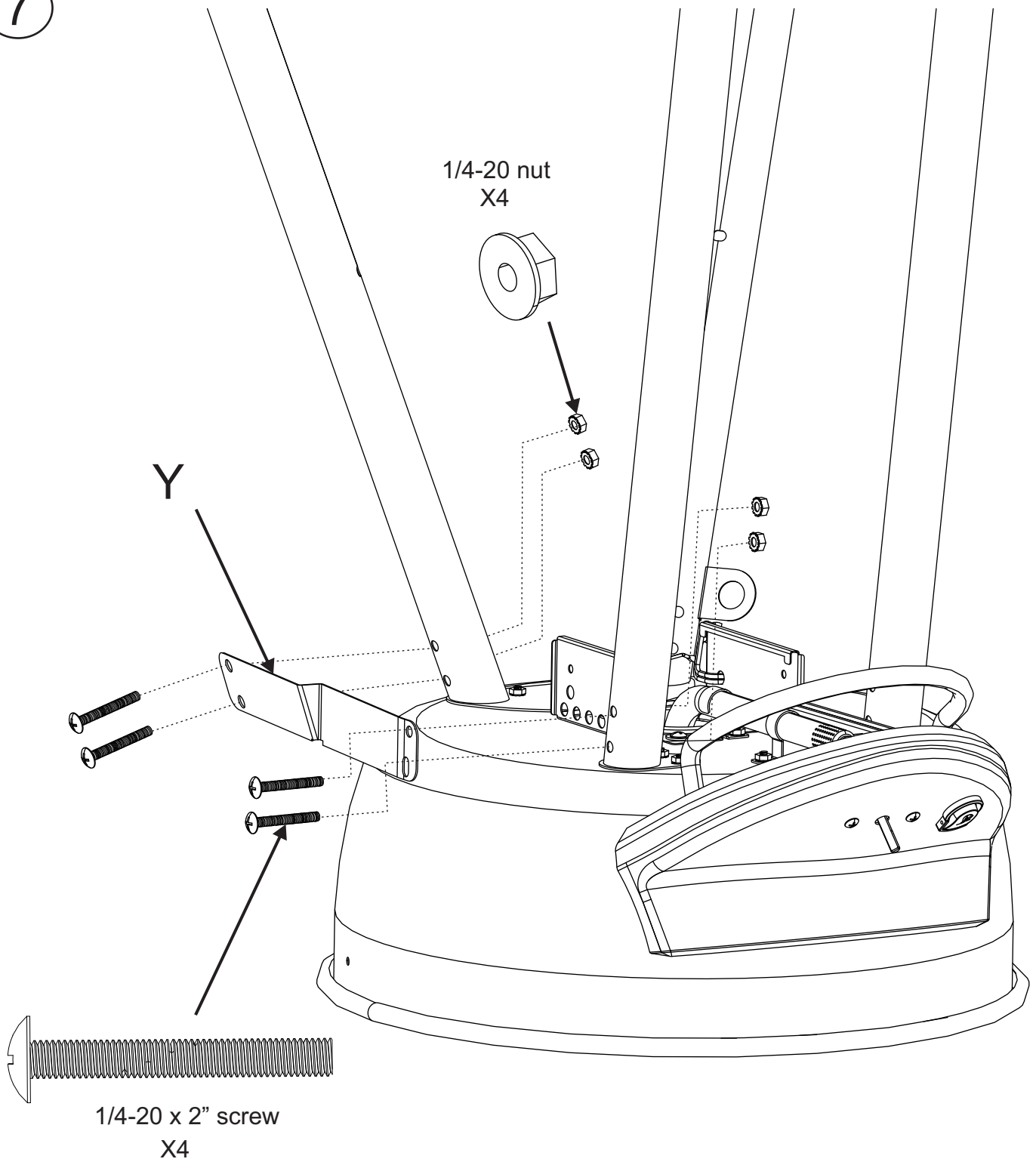
Final Trolley Assembly



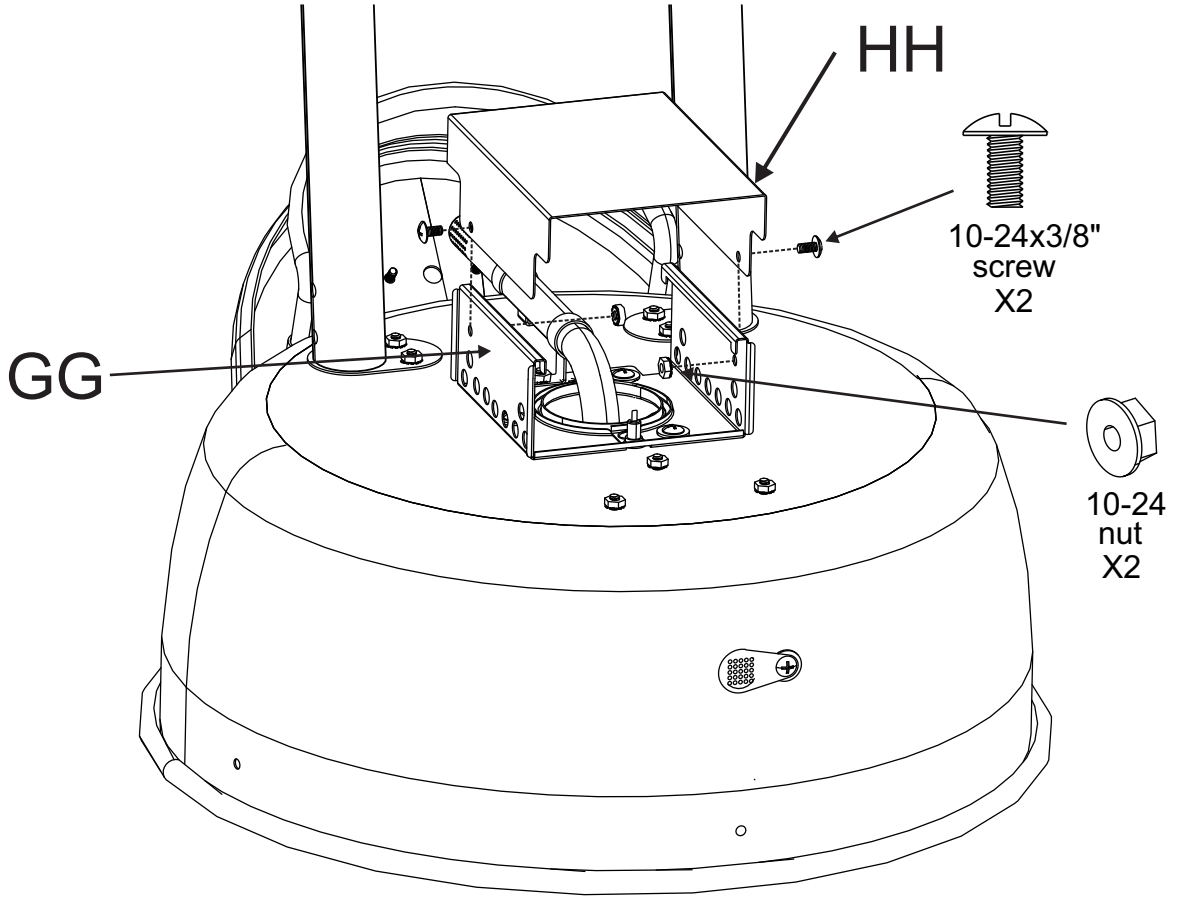
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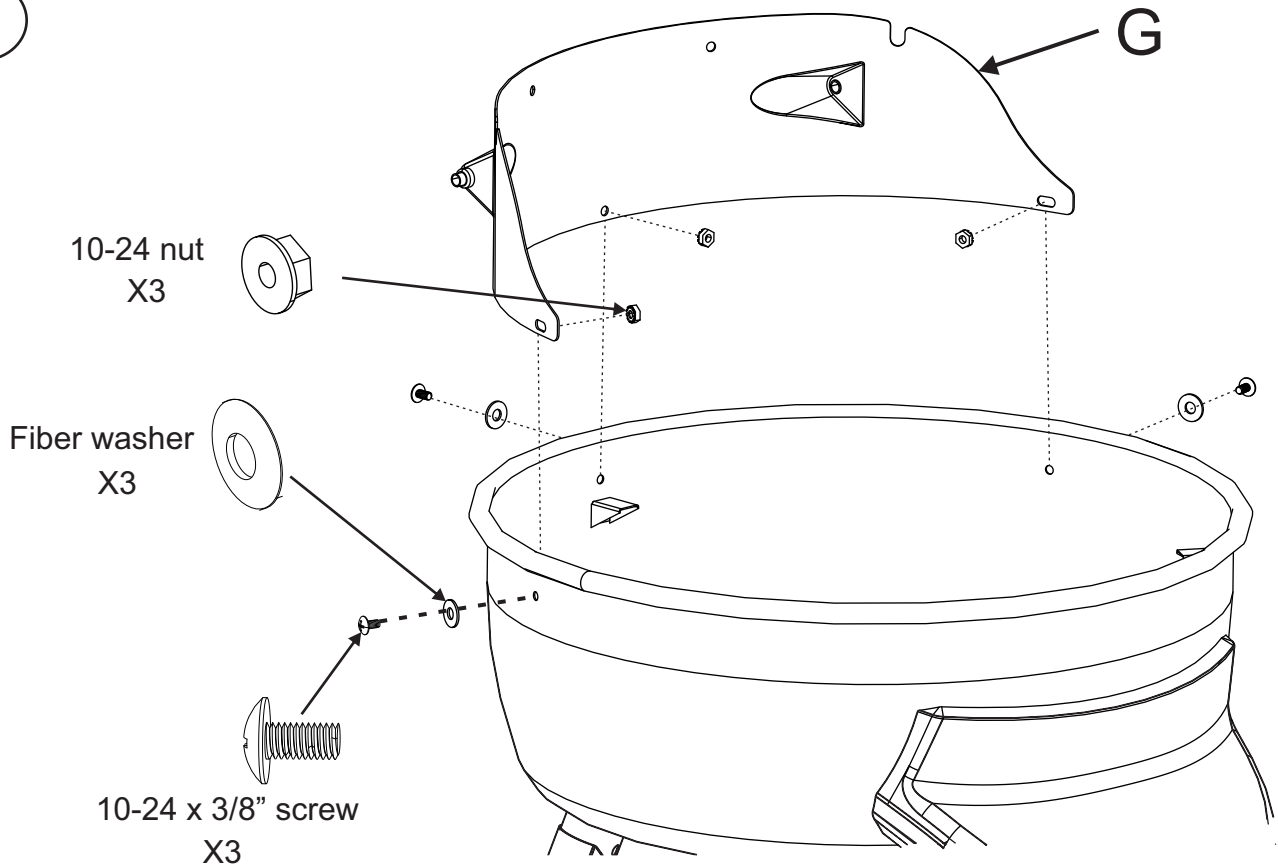
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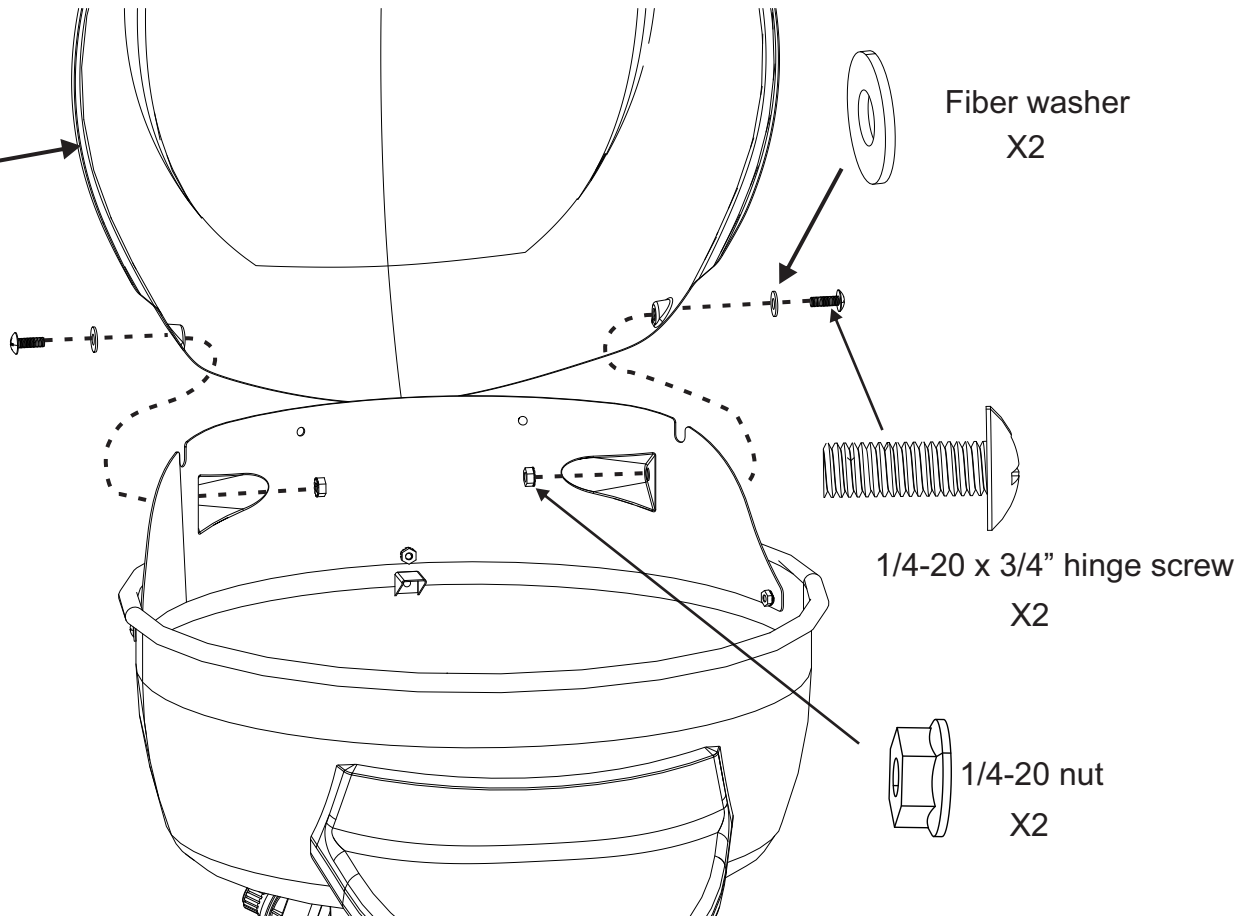


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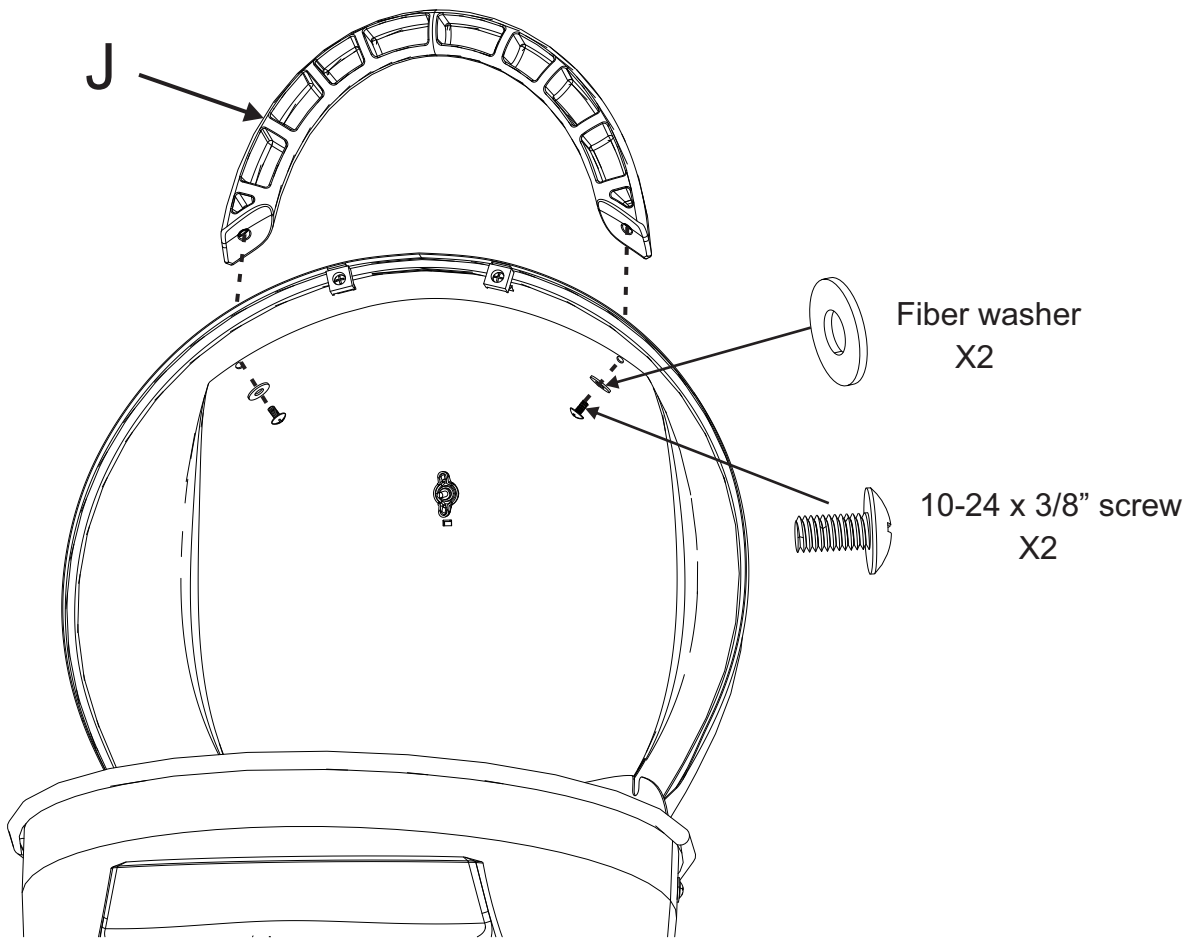


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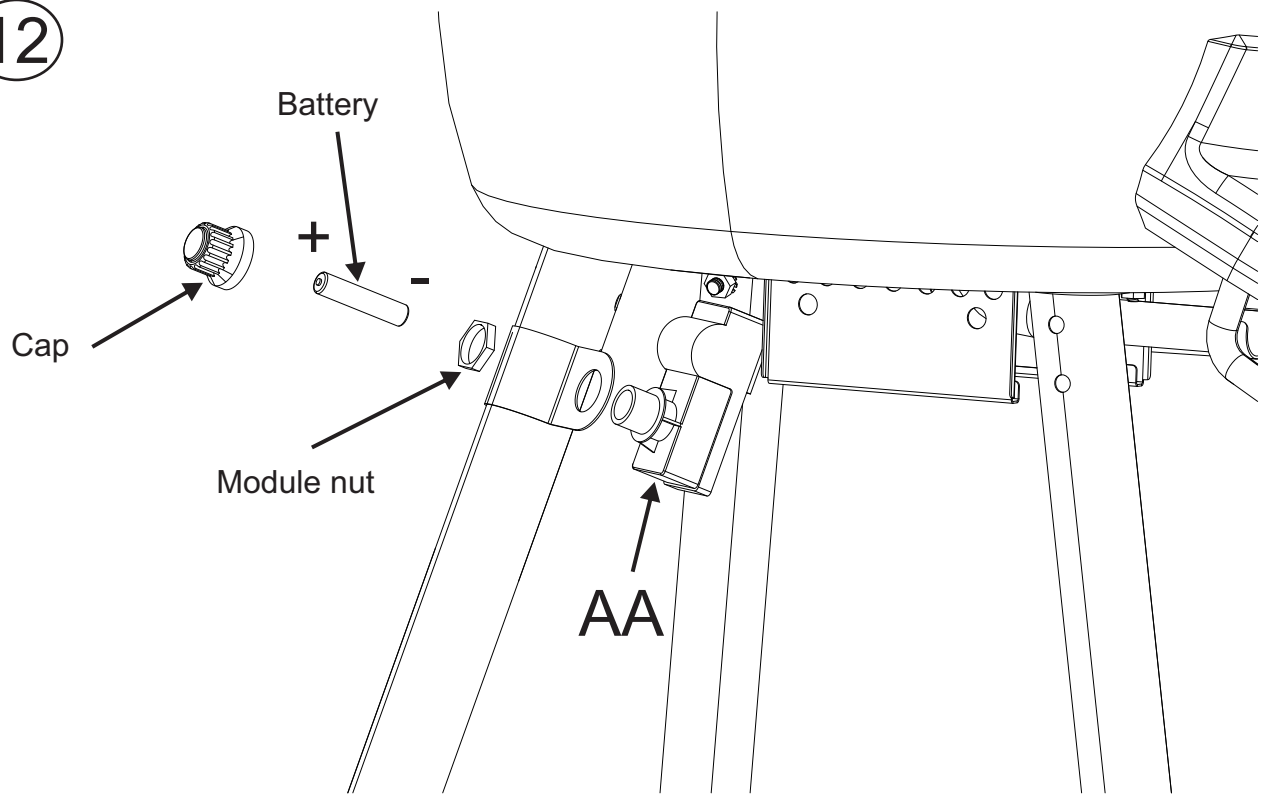
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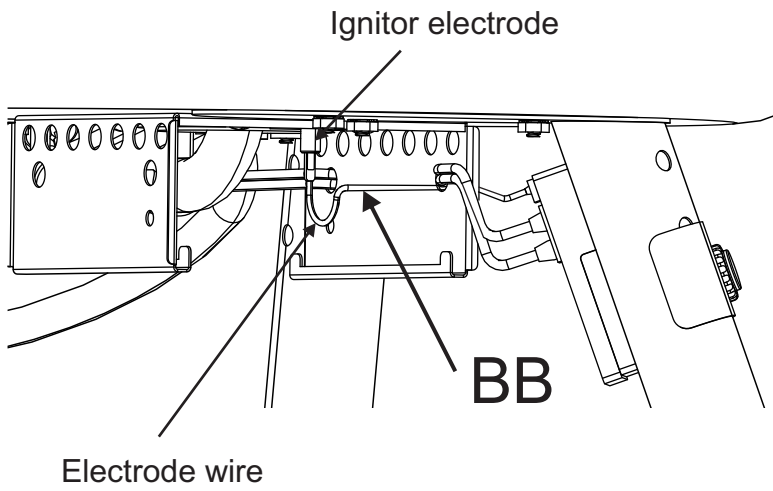
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12

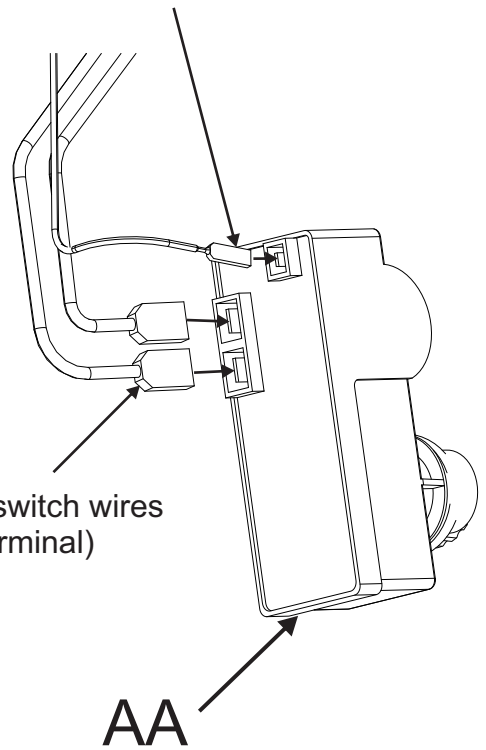


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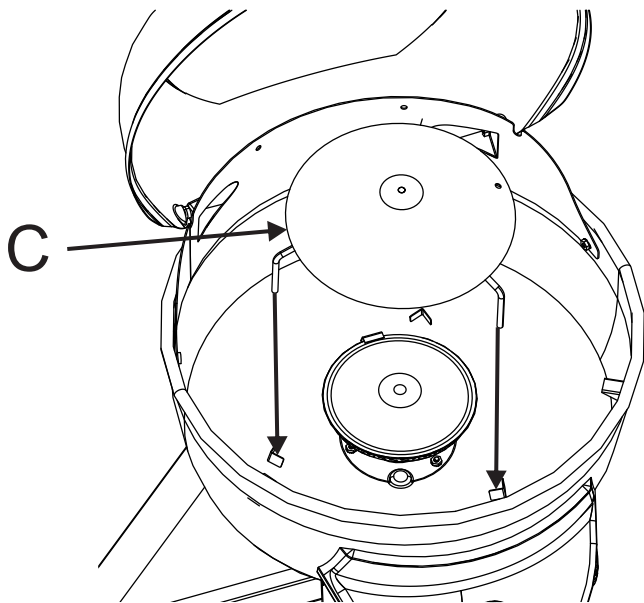
Electrode wire (small terminal)

Ignition switch wires (large terminal)

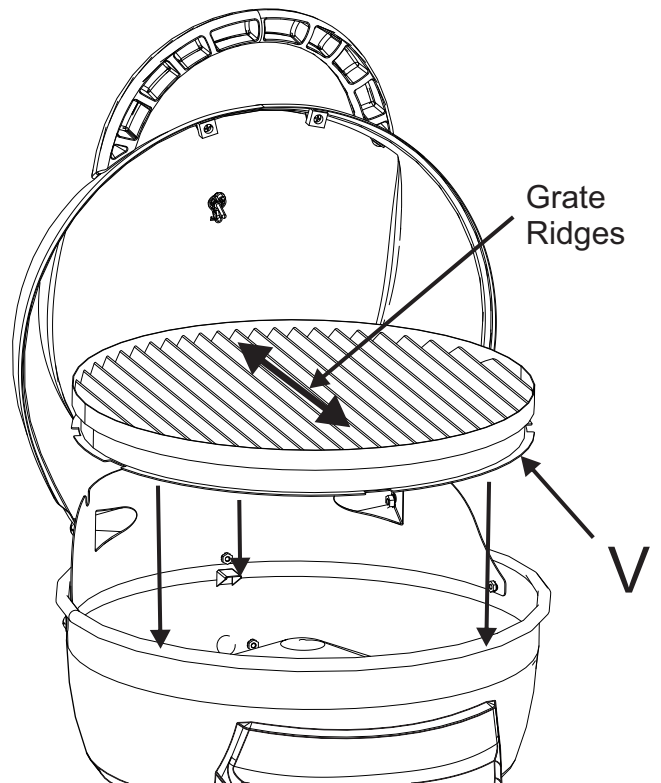


NOTE: Part HH not shown for clarity.

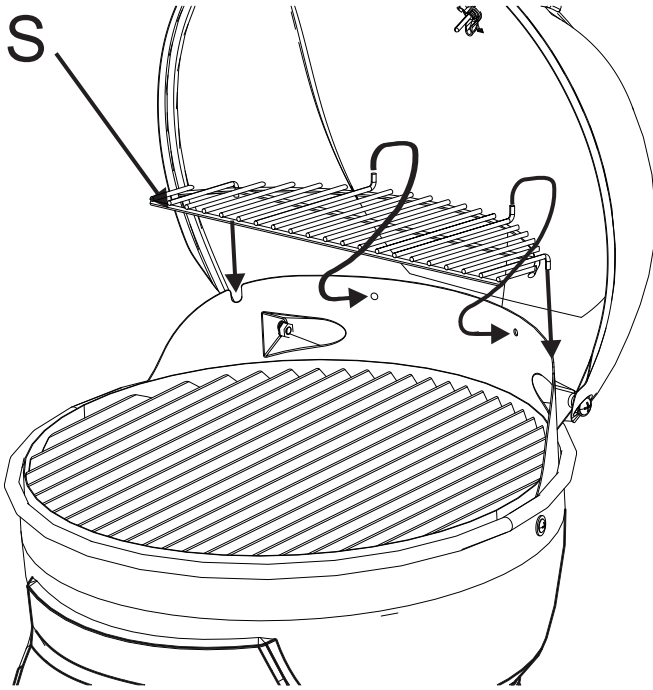
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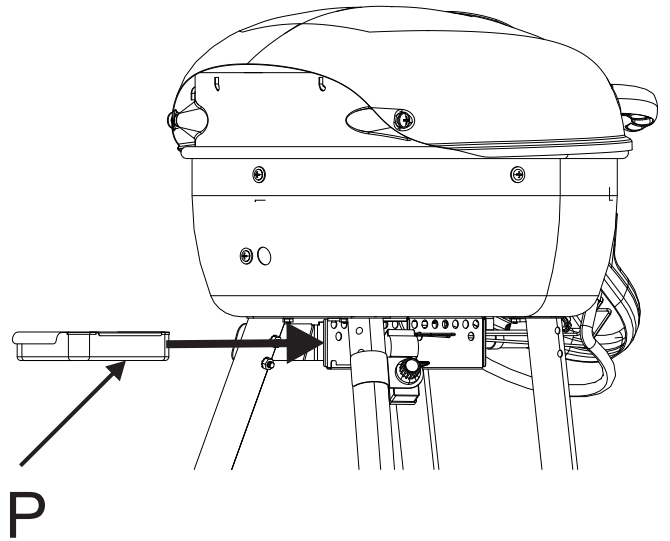
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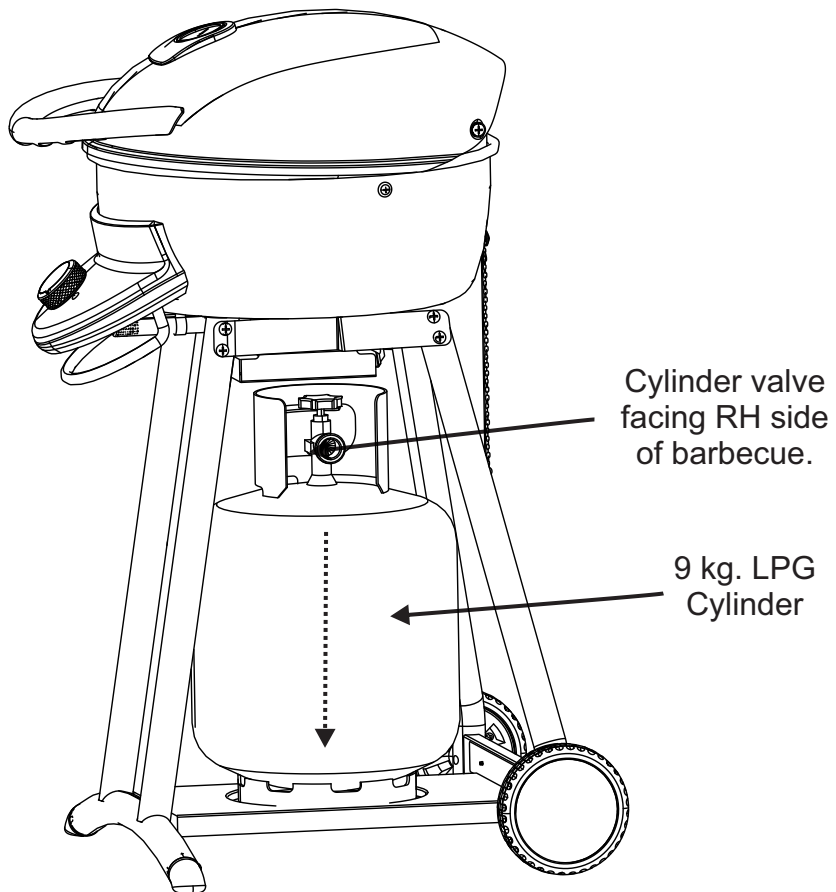
16



17



18



EMERGENCIES: If a gas leak cannot be stopped, or a fire occurs due to gas leakage, call the fire department.

Emergencies	Possible Cause	Prevention/Solution
Gas leaking from cracked/cut/burned hose.	<ul style="list-style-type: none"> • Damaged hose. 	<ul style="list-style-type: none"> • Turn off gas at gas cylinder or at source on natural gas systems. If anything is burned, replace valve/hose/regulator. If burned, discontinue use of product until a plumber has investigated cause and corrections are made.
Gas leaking from gas cylinder.	<ul style="list-style-type: none"> • Mechanical failure due to rusting or mishandling. 	<ul style="list-style-type: none"> • Replace gas cylinder.
Gas leaking from gas cylinder valve.	<ul style="list-style-type: none"> • Failure of cylinder valve from mishandling or mechanical failure. 	<ul style="list-style-type: none"> • Turn off gas cylinder valve. Return gas cylinder to gas supplier.
Gas leaking between gas cylinder and regulator connection.	<ul style="list-style-type: none"> • Improper installation, connection not tight, failure of rubber seal. 	<ul style="list-style-type: none"> • Turn off gas cylinder valve. Remove regulator from cylinder and visually inspect rubber seal for damage. See "Gas Cylinder Leak Test" and "Connecting Regulator to the Gas Cylinder".
Fire coming through control panel.	<ul style="list-style-type: none"> • Fire in burner tube section of burner due to blockage. 	<ul style="list-style-type: none"> • Turn off control knobs and gas cylinder valve. Leave lid open to allow flames to die down. After fire is out and barbecue is cold, remove burner and inspect for spider nests or rust. See "Natural Hazard" and "Cleaning the Burner Assembly" pages.
Grease fire or continuous excessive flames above cooking surface.	<ul style="list-style-type: none"> • Too much grease buildup in burner area. 	<ul style="list-style-type: none"> • Turn off control knobs and gas cylinder valve. Leave lid open to allow flames to die down. After cooling, clean food particles and excess grease from inside firebox area, grease tray and other surfaces.

Troubleshooting

Problem	Possible Cause	Prevention/Solution
<p>Burner(s) will not light using ignitor. (See Electronic Ignition Troubleshooting also)</p> <p><i>Continued on next page.</i></p>	<p>GAS ISSUES:</p> <ul style="list-style-type: none"> • Trying to light wrong burner. • Burner not engaged with control valve. • Obstruction in burner. • No gas flow. <p>ELECTRICAL ISSUES:</p> <ul style="list-style-type: none"> • Electrode cracked or broken; "sparks at crack." • Electrode tip not in proper position. • Wire and/or electrode covered with cooking residue. • Wires are loose or disconnected. • Wires are shorting (sparking) between ignitor and electrode. • Dead battery. 	<ul style="list-style-type: none"> • See instructions on control panel and in "Use and Care" section. • Make sure valves are positioned inside of burner tubes. • Ensure burner tubes are not obstructed with spider webs or other matter. See cleaning section of "Use and Care". • Make sure gas cylinder is not empty. • Replace electrode(s). <p>Main Burners:</p> <ul style="list-style-type: none"> • Tip of electrode should be pointing toward gas port opening on burner. The distance should be 3.2 mm to 6.4 mm. Adjust if necessary. <p>Sideburner:</p> <ul style="list-style-type: none"> • Tip of electrode should be pointing toward gas port opening on burner. The distance should be 3.3 mm to 4.8 mm. Adjust if necessary. • Clean wire and/or electrode with rubbing alcohol and clean swab. • Reconnect wires or replace electrode/wire assembly. • Replace ignitor electrode/wire assembly. • Replace with a new AAA-size alkaline battery.



Troubleshooting (continued)

Problem	Possible Cause	Prevention/Solution
Burner(s) will not light using ignitor. (See "Electronic Ignition Troubleshooting" also)	ELECTRONIC IGNITION: <ul style="list-style-type: none"> • No spark, no ignition noise. • No spark, some ignition noise. • Sparks, but not at electrode or at full strength. 	<ul style="list-style-type: none"> • See Section I of "Electronic Ignition System." • See Section II of "Electronic Ignition System." • See Section III of "Electronic Ignition System."
Burner(s) will not match light.	<ul style="list-style-type: none"> • See "GAS ISSUES" on previous page. • Match will not reach. • Improper method of match-lighting. 	<ul style="list-style-type: none"> • Use long-stem match (fireplace match). • See "Match-Lighting" section of "Use and Care."
Sudden drop in gas flow or low flame.	<ul style="list-style-type: none"> • Out of gas. 	<ul style="list-style-type: none"> • Check for gas in gas cylinder.
Flames blow out.	<ul style="list-style-type: none"> • High or gusting winds. • Low on gas. 	<ul style="list-style-type: none"> • Turn front of barbecue to face wind or increase flame height. • Refill gas cylinder.
Flare-up.	<ul style="list-style-type: none"> • Grease buildup. • Excessive fat in meat. • Excessive cooking temperature. 	<ul style="list-style-type: none"> • Clean burners and inside of barbecue/firebox. • Trim fat from meat before barbecuing. • Adjust (lower) temperature accordingly.
Persistent grease fire.	<ul style="list-style-type: none"> • Grease trapped by food buildup around burner system. 	<ul style="list-style-type: none"> • Turn knobs to OFF. Turn gas off at gas cylinder. Leave lid in position and let fire burn out. After barbecue cools, remove and clean all parts.
Flashback [fire in burner tube(s)].	<ul style="list-style-type: none"> • Burner and/or burner tubes are blocked. 	<ul style="list-style-type: none"> • Turn knobs to OFF. Clean burner and/or burner tubes. See burner cleaning section of Use and Care.

Troubleshooting - Electronic Ignition

Problem (Ignition)	Possible Cause	Check Procedure	Prevention/Solution
<p>SECTION I No sparks appear at any electrodes when Electronic Ignition is on; no noise can be heard from spark module.</p>	<ul style="list-style-type: none"> • Battery not installed properly. • Dead battery. • Button assembly not installed properly. • Faulty spark module. 	<ul style="list-style-type: none"> • Check battery orientation. • Has battery been used previously? • Check to insure threads are properly engaged. Button should travel up and down without binding. • If no sparks are generated with new battery and good wire connections, module is faulty. 	<ul style="list-style-type: none"> • Install battery (make sure that “+” and “-” connectors are oriented correctly, with “+” end up and “-” end down). • Replace battery with new AAA-size alkaline battery. • Unscrew button cap assembly and reinstall, making sure threads are aligned and engaged fully. • Replace spark module assembly.
<p>SECTION II No sparks appear at any electrodes when Electronic Ignition is on; noise can be heard from spark module.</p>	<ul style="list-style-type: none"> • Output lead connections not connected. 	<ul style="list-style-type: none"> • Are output connections on and tight? 	<ul style="list-style-type: none"> • Remove and reconnect all output connections at module and electrodes.
<p>SECTION III Sparks are present but not at all electrodes and/or not at full strength.</p>	<ul style="list-style-type: none"> • Output lead connections not connected. • Arcing to barbecue away from burner(s). • Weak battery. • Electrodes are wet. • Electrodes cracked or broken “sparks at crack.” 	<ul style="list-style-type: none"> • Are output connections on and tight? • If possible, observe barbecue in dark location. Operate ignition system and look for arcing between output wires and barbecue frame. • All sparks present but weak or at slow rate. • Has moisture accumulated on electrodes and/or in burner ports? • Inspect electrodes for cracks. 	<ul style="list-style-type: none"> • Remove and reconnect all output connections at module and electrodes. • If sparks are observed other than from burner(s), wire insulation may be damaged. Replace wires. • Replace battery with a new AAA-size alkaline battery. • Use paper towel to remove moisture. • Replace cracked or broken electrodes.

