

# ASSEMBLY, OPERATION & MAINTENANCE INSTRUCTIONS

FOR EVERDURE E2GO PORTABLE GAS BARBECUES



Models Included:

E2GLPC-09B  
E2GLPC-09G

 everdure

# Espresso

## OPERATION AND MAINTENANCE INSTRUCTIONS FOR EVERDURE E2GO GAS BARBECUE RANGE

E2GLPC-09B & E2GLPC-09G OUTDOOR PORTABLE BARBECUES

### CONTENTS

SECTION	PAGE NO.
Important Safety Instructions Gas	3
Appliance Details	4
Gas Connections	4
Outdoor Installation Guide	5
Operating Instructions	6
Lighting Procedure	7
Cleaning & Storage	7
Troubleshooting	8
Barbecue Assembly	9
Maintenance	10
Barbecue Accessories	10
Warranty	10
Parts List: Barbecue Assembly	11

It is important that you retain these instructions, proof of purchase as well as other important documents about this product for future reference.



E2GO

## IMPORTANT SAFETY INSTRUCTIONS

**IMPORTANT:** Read the safety precautions of this booklet carefully before removing the barbecue from its carton or connecting the barbecue to its gas supply. If you are unsure about anything regarding your barbecue, please contact Everdure on 1300 766 066 before operating your appliance.

1. This Portable barbecue is intended for **OUTDOOR USE ONLY**. This appliance must **NOT** be used indoors.
2. For your safety and enjoyment, read all operating instructions before lighting.
3. Ensure that all gas connections are tight before operating this appliance (refer to leak testing procedure in this manual). Always check for leaks when a gas cylinder is replaced or reconnected.
4. Unsupervised children or pets should not be near a barbecue while cooking or during warm up or cool down. Ensure children or pets are kept a distance well away from the barbecue whilst it is in use. Ensure that young children do not play with the appliance. This appliance is not intended for use by young children or infirm persons.
5. Particular care must be taken when removing the fat tray and the disposable foil trays. Mishandling of hot oil and fats can cause serious injury.
6. Turn gas valve/control knob and gas cylinder valve off after use. Do not allow build up of unburned gas.
7. Do not use this appliance for any purpose other than what it is intended for.
8. Do not move this barbecue while in use or directly after use, as accessible parts may be very hot. The barbecue should only be lifted by the serverys at either side (the fold out servery bins should be either folded in or removed). Take care that undue pressure will not be placed on the gas hose, or turn off the gas supply & remove the hose from the cylinder or gas source (not at the barbecue). Take care that the fat tray & disposable foil tray are removed to minimise fat/oil spillage.
9. This barbecue has been designed to be used either on a raised bench or on the optional e2go Trolley Stand. When using a raised surface (table etc.), ensure the surface is level, large enough and strong enough to support the barbecue and will withstand temperatures of 60°C above ambient temperature. When using an E2go Trolley Stand, ensure that your barbecue is in a level position and the barbecue is secured onto the trolley correctly.
10. People with flammable clothing such as nylon etc. should keep well away from the barbecue when it is operating.
11. Never leave the burner on high for more than 10 minutes unless actually cooking.
12. In case of fat fire turn cylinder off. Fat trays should be cleaned and checked before using the barbecue. Disposable foil trays should be replaced before using the barbecue. Regular cleaning should reduce the build up of fat and food residues which is combustible and can result in a fat fire. **Fat fires can be prevented with diligence in cleaning your fat tray and regular replacement of foil trays.** Do not allow the foil tray to overflow. Damage as a result of fat fire is not covered by your warranty and voids it. Do not use sand, fat absorbents or kitty litter in the fat tray or disposable foil tray.
13. Ensure that the product has adequate clearance from combustible materials. The appliance is designed so that heat will not affect the trolley. All combustible materials must be kept more than 250mm from the sides and rear of the trolley and more than 1500mm above the cooking surface of the barbecue.
14. If the burner makes a hissing sound when lit, it may be burning inside. Turn the burner off, allow to cool, and try ignition again. Keep your barbecue protected against strong wind – if this cannot be avoided, always check that the burners remain alight if operating the barbecue in windy conditions.
15. Do not carry out any servicing on the gas manifold of the barbecue yourself – this must only be done by authorised technicians.
16. We recommend that you regularly maintain your barbecue and keep it in good condition. This can be achieved by following the cleaning and maintenance suggestions in this booklet.
17. The barbecue (and portable trolley) is designed to be used with either 4kg or 9kg gas cylinders. When not using an optional e2go Trolley Stand, the cylinder should be placed at a lower level to the barbecue, as far away as the hose will allow without undue tension on the hose, in a protected spot (so it does not receive any fat splatter from cooking or can be accidentally knocked over). When using the e2go Trolley Stand, the gas cylinder should be placed in the dedicated cylinder mounting at the bottom of the trolley, not beside the trolley.
18. This appliance is not suitable for mounting in a movable vehicle (boat, trailer etc).
19. Do not use or store this appliance in areas of high salt content (a marine environment) or an area with caustic fumes or liquids (such as a domestic pool), as these chemicals can cause the appliance materials to deteriorate (and void the warranty). Regular cleaning and covering with an Everdure barbecue cover can help can help to reduce this.



- DO NOT** OPERATE THIS APPLIANCE BEFORE READING THE INSTRUCTION BOOKLET
- DO NOT** PLACE ARTICLES ON OR AGAINST THIS APPLIANCE
- DO NOT** STORE CHEMICALS OR FLAMMABLE MATERIALS OR SPRAY AEROSOLS NEAR THIS APPLIANCE
- DO NOT** OPERATE THIS APPLIANCE INDOORS
- DO NOT** ENCLOSE THIS APPLIANCE. THE MINIMUM CLEARANCE FOR THIS UNIT IS 1500mm ABOVE THE COOKING SURFACE AND 250mm FROM ANY SIDE
- DO NOT** LIGHT WITH HOOD DOWN

## APPLIANCE DETAILS

Gas Type:	ULPG	N.G
Burner Pressure:	2.75 kPa	1.0 kPa
Injector Diameter:	Ø1.00 mm	Ø1.60 mm
Heat Input:	12 MJ/ hr	12 MJ/ hr

Note: The size of the injector diameter is stamped on one of the hexagon faces (e.g. '165' for Ø1.65mm injector).

	LENGTH (mm)	WIDTH (mm)	HEIGHT (mm)
Barbecue only	870*	502	388
Barbecue and Trolley	888**	502	983

\*NOTE: the length increases by 147mm per servery when the serverys are folded out fully. \*\*NOTE: the length increases by 138mm per servery when the serverys are folded out fully.

Air is admitted at the underside of the combustion chamber (a 200mm x 20mm gap between the fat tray and the chamber through an oval hole 65mm x 45mm in size). Air is also admitted around the burner (3cm<sup>2</sup>) on the right hand side & at the viewing/manual ignition hole (radius 8mm) on the left hand side. Exhaust gases are emitted around the edge of the hot plate (5mm gap) and through a slot in the rear of the hood.

## GAS CONNECTIONS

### LOCAL AUTHORITY REQUIREMENTS

Check Gas Type and specifications plate on the inside of the left-hand side trolley door. All gas fitting work, service and repairs can only be performed by an authorized person in accordance with **AS5601 / AG601** and local gas regulations.

### NATURAL GAS

E2go barbecues can be converted to use natural gas **ONLY** with an e2go NG conversion kit. Fit the NG manifold (with valve), regulator and NG hose following the supplied instructions. Conversion of any barbecue from ULPG to NG (or vice versa) must be done by a licensed gas fitter/technician. Please contact Everdure for further information.

### FOR ULPG CYLINDER CONNECTION

- To achieve the optimum performance from your Everdure Barbecue, an approved gas cylinder (POL fitting) of 4kg or 9kg capacity must be used.
- Do not connect gas to a barbecue that is not secured in an e2go trolley or on a stable raised surface. The Cylinder must be placed in the centre of the trolley when a trolley is used. The cylinder should be lower than the barbecue & in a protected place when not using a trolley.
- Connect the cylinder to the barbecue, via the hose and regulator. Firmly tighten joints, but do not over-tighten. Take care not to damage the regulator fitting. Check that the gas control knob/valve is in the **Off** position before opening the gas cylinder.

NOTE: Only one gas cylinder should be stored in the trolley at any one time.

### LEAK TESTING

- Make sure the gas control knob is **Off** and turn the cylinder valve **On**.
- Check for leaking joints by brushing with solution of half-liquid detergent and half water. If a leak is present, bubbles will appear (or you may hear a hissing sound). Retightening connections can generally repair a leaking joint. You must also check the gas hose and connection at the gas cylinder. If a leak cannot be resolved, do not proceed.



**DO NOT USE NAKED FLAME FOR LOCATING GAS LEAKS.  
IF A LEAK PERSISTS CALL AN AUTHORISED GAS FITTER.**

## OUTDOOR INSTALLATION GUIDE

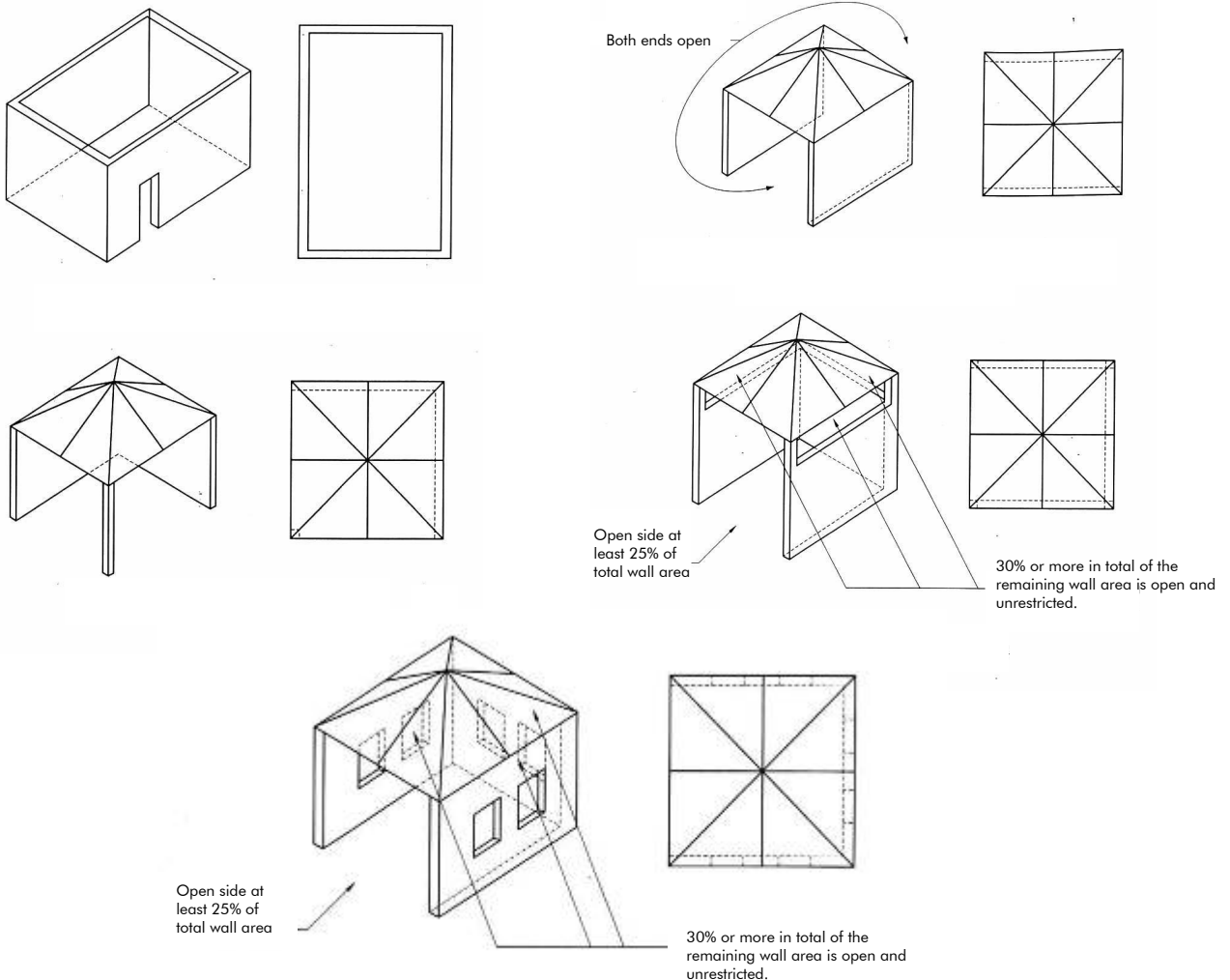
This Appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.

This appliance **must not** be used indoors. Do not use your barbecue in garages, porches, sheds or other enclosed areas. The barbecue is not intended to be installed in or used on recreational vehicles (e.g. boats, camping vans) and should not be placed close to or under any surfaces that will burn or are sensitive to heat. Do not block/obstruct the flow of air and combustion around the barbecue housing while in use.

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

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



## OPERATING INSTRUCTIONS

### GENERAL INSTRUCTIONS

A fairly protected location is desirable for pleasant and efficient cooking. Try to keep the barbecue sheltered from strong winds as this will drastically reduce cooking efficiency. If this is unavoidable, position the length of the barbecue to be parallel in the direction of the wind. Keep the barbecue level. Check frequently that the burner remains alight when used in conditions of strong wind (through the viewing hole on the left hand side of the chassis). Note: The hose should be passed through the wire ring at the rear of the right hand side to minimise the chance of it touching a hot surface. Make sure the minimum distances of the barbecue to any wall or combustible surface are met, and that when not using the trolley, the supporting surface can withstand the heat. When using an optional e2go Trolley Stand, take care that the barbecue is locked in position & the hose is not touching any hot surface. For more specific information (including set-up illustrations and diagrams) and up to date cooking instructions, please visit the Everdure web site at [www.everdure.com](http://www.everdure.com).

### GAS TYPE AND CONSUMPTION

The barbecues are designed to operate on Universal LPG only (Propane and/or butane gas) and NG Gas (using a conversion kit). Gas consumption, Pressure and Injector Orifice size are shown on the Data Plate found under the right hand servery.

### GAS CONTROL KNOB

The gas control knob locks in both the **Off** and **High** positions. By depressing the knob and turning anti-clockwise, gas flow will gradually increase until the **High** position is reached. Continue turning in this direction and gas flow will decrease until a simmer level is reached at **Low**. To turn gas flow off the gas control knob must be turned clockwise from **Low**, depressed at **High** and turned until the **Off** position is reached.

### HOT PLATE

The Teflon coated aluminium hot plate takes up the complete cooking area of the barbecue (do not replace with any other cooking surface). **NOTE:** When cooking on Teflon coated surfaces, please ensure that metallic or sharp objects are **NOT** used. Damage to plates and grills due to the use of metallic or sharp objects will not be covered under warranty. It is recommended to use silicone cooking utensils as these are both hygienic and withstand high temperatures. Any excess fat or liquid will flow to the centre fat collection channel and drip through the barbecue into the fat tray and foil tray below the chassis.

### FAT TRAY

Prior to use check that the fat tray is clean and lined with a disposable foil tray. Use only foil trays supplied for the barbecue, as trays of an incorrect size or height could cause problems with aeration to the barbecue or spilled fat and oils. Make sure the fat tray assembly is fully installed under the barbecue before operating the appliance.

**UNDER NO CIRCUMSTANCES MUST SAND, KITTY LITTER OR FAT ABSORBENTS BE USED IN THE FAT TRAY OR FOIL TRAY. USE OF SUCH SUBSTANCES CAN VOID YOUR WARRANTY.**

### ROASTING

Roasting (or running with the hood down) should only be done with the gas valve/control knob set to low. This is most important as severe overheating and spoilt food can result if this is exceeded.

### AFTER COOKING

1. When finished, make sure burner control knob is turned **OFF**.
2. **TURN OFF THE GAS SUPPLY AT THE CYLINDER.**
3. After cooking and whilst the barbecue is still warm, remove scraps from the grill with a non-metallic scraper.
4. Excess fat and meat scraps can be scraped off the inside of the chassis by removing the plate to gain access.

**WARNING:** Some surfaces may still be hot – please use protective gloves.

5. Clean the fat tray and replace the aluminium foil tray after or before each use of the appliance.
6. Once the barbecue is cool close the hood and wipe off any fat splatter from the trolley with a clean rag.

## LIGHTING PROCEDURE



Read all operating instructions before lighting the appliance.

Open the hood before lighting.

Make sure the gas control knob is in the 'Off' position and open cylinder valve or connect the natural gas supply (after NG conversion only).

Make sure the hot plate is in its correct position for cooking with a gap at the front.

### LIGHTING THE BARBECUE USING THE BUILT IN IGNITION ON THE CONTROL KNOBS

The Everdure e2go barbecue has a rotary ignition system built into the gas valve, accessed by using the control knob built into the right hand servery. To ignite the burner, push the control knob down and slowly rotate anti clockwise. This starts releasing the gas into the burner. As the knob reaches the ignition symbol on the control panel, a spark will ignite the gas in the burner. The knob can then be rotated the rest of the way to "HIGH" and released, or adjusted to the appropriate temperature setting.

If the burner does not ignite, return the control knob to the "OFF" position and retry. If there is still no ignition after 5 attempts, leave the barbecue off and retry again in 5 minutes time.

### MANUAL IGNITION

A match holder is attached to the barbecue beneath the left hand servery. Turn on the gas and light the burner via the viewing hole on the left hand side of the barbecue chassis with a lit match in the match holder.

For more detailed information on the operation of your appliance, log onto [www.everdure.com](http://www.everdure.com).

## CLEANING & STORAGE

### EXTERNAL CLEANING

Before cleaning the barbecue exterior, ensure the appliance has cooled and is safe to touch. Painted and plastic surfaces can be cleaned using a mild household detergent or cleaner and a clean cloth (do not use scourers or harsh detergents). **It is advisable to test cleaners on a small section of the appliance first. NEVER** use paint thinners or similar solvents for cleaning and **NEVER** pour cold water over hot surfaces. Dry the surface afterwards.

### INTERNAL CLEANING

Before cleaning the internal parts of your barbecue, ensure the appliance has cooled and is safe to touch. The inside of the hood can be cleaned by using some water, mild detergent and a sponge or mild scouring pad.

The Teflon coated surface of the hot plate should be cleaned carefully so as not to scratch the surface as above, preferably when the surface is still warm. For hard to clean areas, use a little baking soda on a wet sponge. Note: Teflon will stain if food is burned into the surface. Do not use abrasive cleaners.

**WARNING!** The surfaces of the plates may be hot. Please ensure protective gloves are worn.

### STORAGE

When the appliance is not in use, the cylinder valve must be turned **OFF**, the appliance and the cylinder together must be stored outdoors in a well ventilated area. However it is permissible to store the appliance (but not the cylinder) indoors. Ensure the hot plate is clean before storing away.

 **WARNING: STORE CYLINDER IN A WELL VENTILATED AREA OUT OF REACH OF CHILDREN**

When the gas cylinder is disconnected, replace the plug or cap on the valve outlet.

For extended storage it is suggested that the primary air port of the burners be covered against the penetration of insects or vermin. Spiders and small insects can spin webs or nest in the burner rails/tubes, which could lead to obstruction in the gas and air flow, resulting in a fire in an around the burner rails/tubes. This type of fire is called a flash-back and can cause serious damage to your barbecue and create an unsafe operating condition. To prevent this, regularly inspect and clean the burners. An Everdure barbecue cover can be placed over the appliance for extra protection, and to reduce this.

## TROUBLESHOOTING

### Burner will not ignite when using the igniter:

Cylinder valve is not on	Turn cylinder valve on
Cylinder is empty	Replace with a full cylinder
Igniter is not sparking	Remove plate and visually check ignition box for a spark. Check that the cables to ignition point, or from the valve to the chassis have not broken or disconnected. Also check the alignment of the sparker. If there is no spark, contact Everdure Service.
Injector is blocked	Clean injector with a toothbrush. Do not drill out or use wire. Do not remove injector. Contact Everdure Service.

### Burner flame is erratic:

Burner is blocked	Remove burner and check for obstruction
Flame is burning inside burner (hissing sound)	Turn off burner, allow to cool and re-ignite (page 7)
Regulator is faulty	Contact Everdure Service.
Injector is partially blocked	Clean injector with a toothbrush. Do not drill out or use wire. Do not remove injector. Contact Everdure Service.

### Gas is leaking from connections:

Connections are loose	Tighten loose connections (do not over-tighten) and leak test under pressure with soapy water solution (page 4)
Hose has deteriorated	Contact Everdure Service.
Gas valve is faulty	Contact Everdure Service.
Threads are damaged	Contact Everdure Service.

## BARBECUE ASSEMBLY

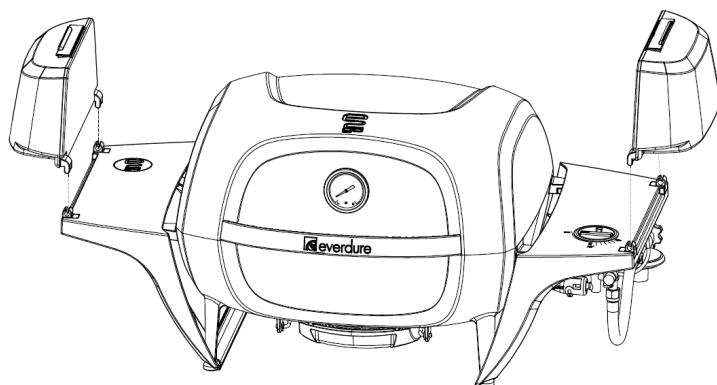
The barbecue and hood comes pre-assembled in a single package, but a number of components need fitting to their correct position. Only a medium size Philips screwdriver is needed. For pictures of parts see the parts lists near the end of this booklet.

### UNPACKING THE UNIT

Take the foam covered unit out of the carton, and place on a clean, flat surface. Carefully remove the foam from each end and take off the protective plastic bag (take care not to kink or damage the hose). Take the hood handle and fixings out. Open the hood and remove the plastic servery bins, the fat tray, foil tray & the foam packing. Remove the plate and remove any packaging inside the chassis. Remove all plastic bags from parts and replace the hot plate.

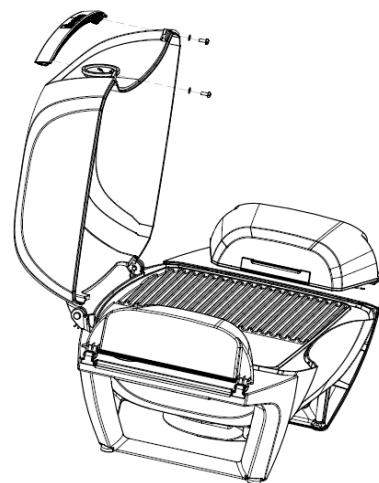
### FITTING THE FOLDING SERVERY BINS

The folding servery bins can be fitted or removed, depending on the circumstance. To fit, the bin is held with the upper face to the barbecue at 90° to the servery, with the hinges over the clips in the serverys, and pushed down (to remove, use the same position & pull the hinges out of the clips). The bins can be folded on top of the serverys to lift or store the unit, or folded out when in use. The bins are opened by pulling on the clips at the outer edges. These are meant for storage of up to 3kg each & not for supporting, moving or lifting the barbecue, or as work surfaces. Pushing down too hard on them could break either the hinge or clips.



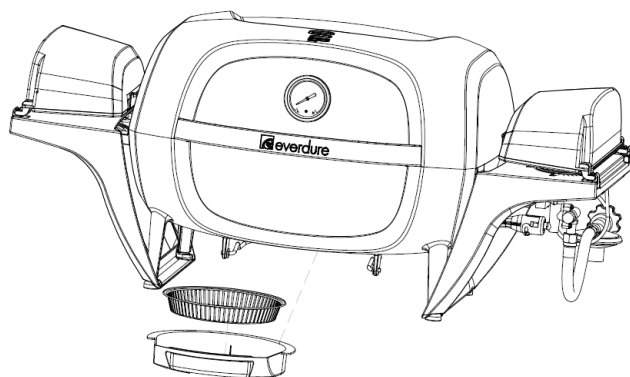
### FITTING THE HOOD HANDLE

Open the hood of the barbecue. Place a fibre washer on the top of each hole and fit the handle over the holes. Using a Philips screwdriver and the supplied screws, screw through the hood and washer into the handle on both sides. Hand tighten both screws so the handle does not wobble.



### FAT TRAY & FOIL TRAY

Place a foil tray into the fat tray and slide the fat tray under the barbecue in the frame at the bottom of the chassis. The fat tray frame is clipped into the brackets at the bottom of the chassis.



### PACKAGING

Remove all internal cartons and packaging from within the barbecue/hood assembly. Remove all external packaging and remove the appliance from the packaging base before operation. Recycle as per your local government laws.

## MAINTENANCE

It is recommended that, at the commencement of each barbecue season, the following maintenance be conducted.

### BURNER

1. Brush the outside of the burners with a stiff brush to remove rust and dirt.

### GAS SUPPLY

1. Inspect the gas supply hose for any deterioration and replace it if necessary.
2. Test the gas circuit for leaks and remedy any found.

### OPTIONAL E2GO TROLLEY STAND (IF SUPPLIED)

1. Check all fasteners for tightness and re tighten where necessary to ensure rigidity of the structure.
2. Wipe over barbecue trolley with a clean cloth. Add a little oil or grease to all moving parts.
3. If connected to the barbecue, test the locking mechanism is still locked & the barbecue cannot be dislodged by accident.

### BARBECUE HOOD

1. Wipe over the hood with a clean cloth.

## EVERDURE BARBECUE ACCESSORIES (OPTIONAL)

Everdure also offers a comprehensive range of essential barbecue accessories - everything that you need to turn your barbecue into a complete outdoor cooking system and also to prolong the use of your product. The optional e2go trolley stand is an ideal addition to the e2go barbecue – great for cooking, storage and transport. Accessories such as a weatherproof cover and BBQ rotisserie are readily available items. Visit [www.everdure.com](http://www.everdure.com) for regular product updates.

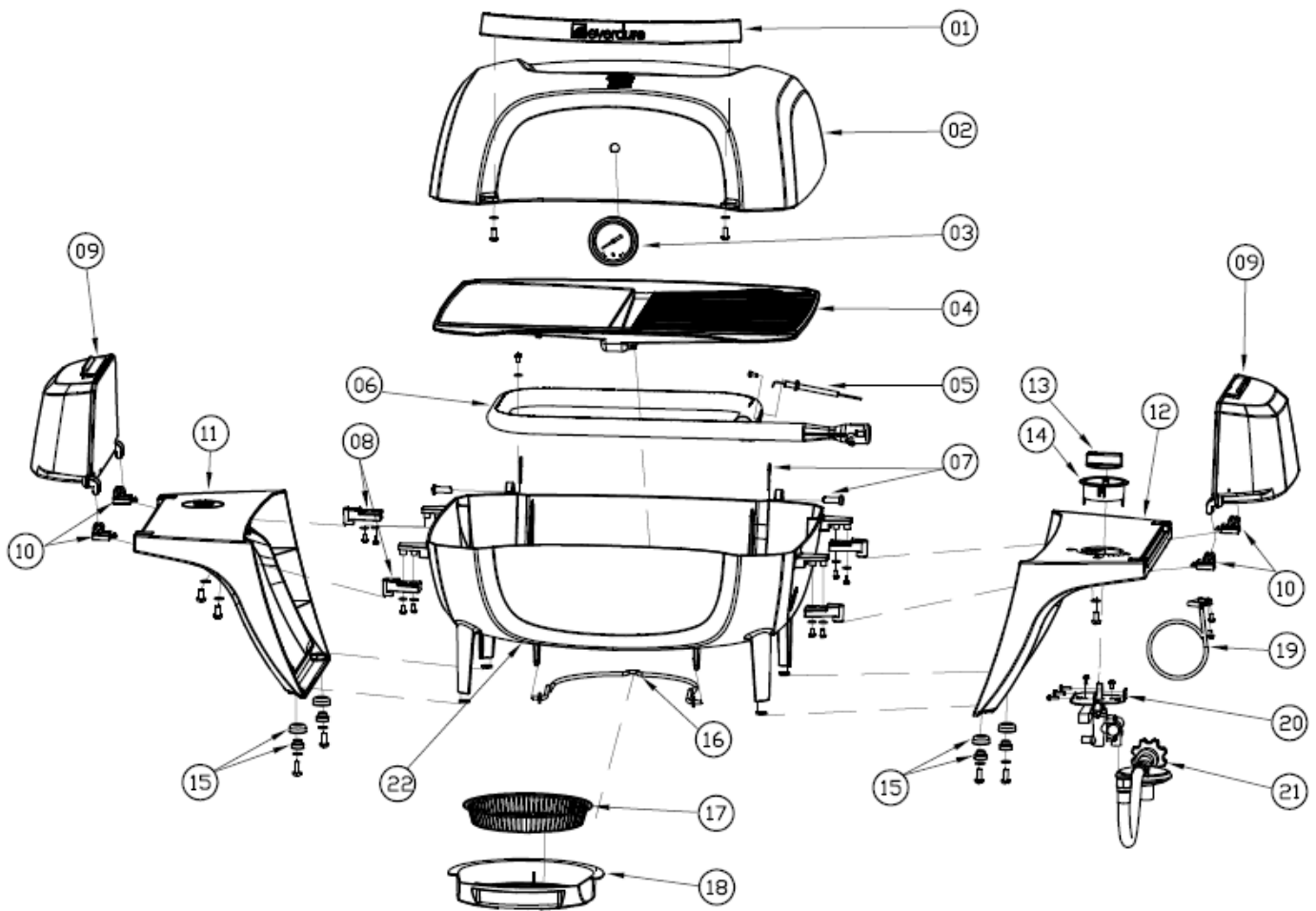
## WARRANTY

### IMPORTANT

Please keep your receipt, as this must be presented if making a claim under the terms of the Everdure warranty.

All Service and Assembly Enquiries: 1300 766 066 [www.everdure.com](http://www.everdure.com)

## PARTS LIST: E2GO BARBECUE ASSEMBLY



REF	PART NAME	QTY
01	Hood Handle	1
02	Hood	1
03	Temperature Indicator	1
04	Aluminium Hot Plate	1
05	Ignition Pin	1
06	Burner	1
07	Hood Shaft & Pin	2
08	Bracket Sets (A&B)	2
09	Servedy	2
10	Servedy Hinges	4
11	Servedy Handle Left	1
12	Servedy Handle Right	1
13	Control Knob	1
14	Control Knob Bezel	1
15	Foot Assembly (2 parts)	4
16	Fat Tray Support	1
17	Foil Tray	1
18	Fat Tray	1
19	Hose Bracket	1
20	Valve & Manifold	1
21	Hose & Regulator (LPG Only)	1
22	Barbecue Chassis	1

NOTE: The e2go trolley is an optional extra.

## OPTIONAL ACCESSORY: E2GO TROLLEY STAND

The e2go trolley stand is a must have accessory to complete the full portability experience. The stand is an optional extra that functions as both a static stand and a mobile trolley for when you are on the go. Plus, it folds in 5 quick steps so it's truly hassle free.







# THE EVOLUTION OF HEALTHY OUTDOOR COOKING



A division of Shiro Australia Pty Ltd  
23-27 Chaplin Drive Lane Cove NSW 2066  
1300 766 066  
[www.everdure.com](http://www.everdure.com)

IM Ref: E2G13/2009/06

FOR OUTDOOR USE ONLY

 everdure

