

Char-Broil®

PRODUCT GUIDE

MODEL
467790317, 467791317

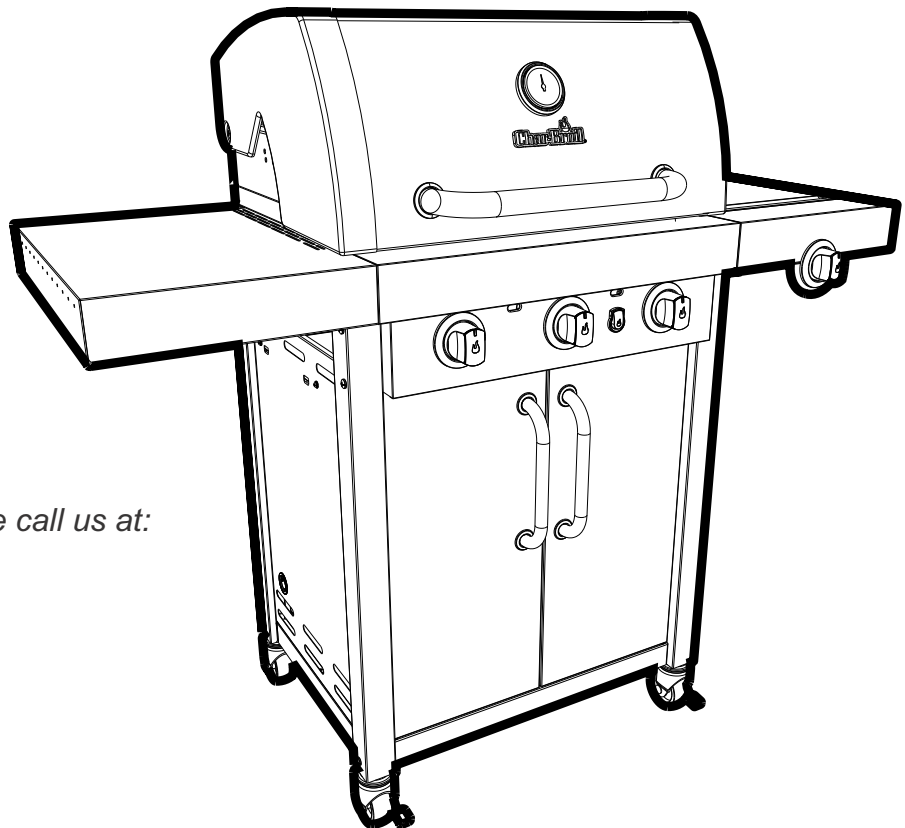
**Professional 3 Burner
Gas Grill**

IMPORTANT: Fill out the product record information below.

See rating label on unit for serial number.

Date Purchased _____

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



For support with your new barbecue, please call us at:

Amalgamated Hardware Merchants

Ph: 07 3208 1233

Email: enquiries@ahmaustralia.com.au



AGA 8544 G

For use with propane gas only • For Outdoor Use Only
DO NOT USE INDOORS.



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



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



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



DO NOT MODIFY THIS APPLIANCE.

**IF THIS APPLIANCE REQUIRES SERVICING,
THE SERVICE MUST BE CARRIED OUT BY
AUTHORIZED PERSONNEL ONLY.**

**NEVER OPERATE THIS BARBECUE FOR
MORE THAN 15 MINUTES WITH THE LID
CLOSED.**



If you smell gas:

1. Shut off gas to the appliance, if possible.
2. Extinguish any open flame.
3. Open lid.
4. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.



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.



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

THIS BARBECUE IS FOR OUTDOOR USE ONLY.

CAUTION:

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

INSTALLER/ASSEMBLER:

Leave this manual with consumer.

CONSUMER:

Keep this manual for future reference.

WARNING:

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

CAUTION:

Some parts may contain sharp edges – especially as noted in the manual! Wear protective gloves if necessary.

Gas Installation Codes

The appliance is certified
To AS 5263.0 and 5263.1.7 by AGA

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

3 main burners at 8.43 MJ/h each

1 side burner at 13.7 MJ/h

Total 39.0 MJ/h

Injector size

Main burners - 0.82 mm

Side burner - 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 BARBECUE 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



The barbecue has been evaluated for safety only with one griddle plate. Use of more may create an unsafe condition.

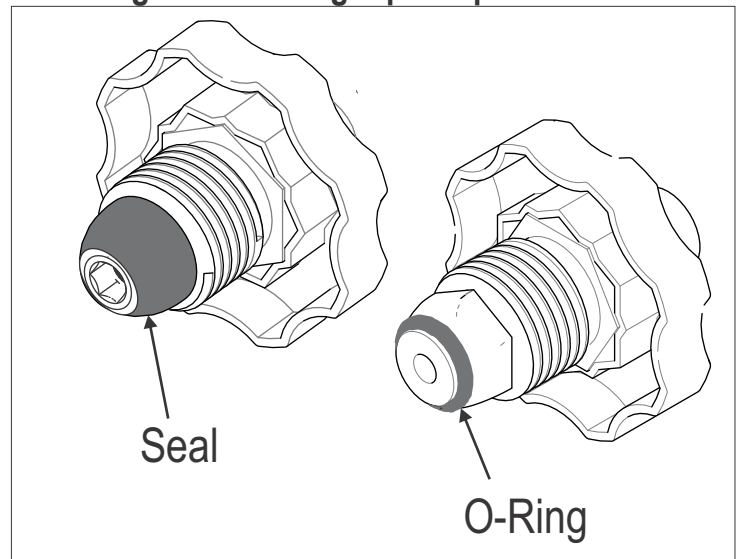


Check that "o" ring seal between the appliance and the gas container are in place and in good condition before connecting the gas container

Do not use this appliance if it has damaged or worn "o" ring seal.

Each time prior to connecting regulator to cylinder verify "o" - ring is in position as shown below.

If damaged or missing replace prior to use.



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

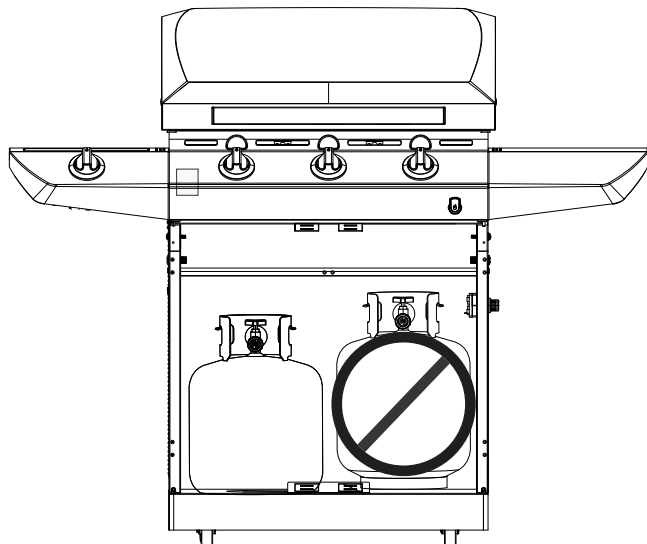
USE AND CARE



WARNING



- Do not store spare gas cylinder/s in this compartment or near this appliance; use only the cylinder storage facility provided.
- If this warning is not followed, a fire causing injury or damage may occur.

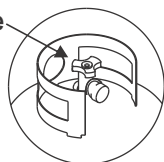


- If you see, smell or hear gas escaping, immediately get away from the gas cylinder/appliance and call your fire department.

Gas Cylinder Removal, Transport and Storage

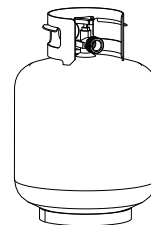
- Turn OFF all control knobs and gas cylinder valve. Turn coupling nut clockwise to disconnect. Lift gas cylinder up and out of trolley.
- Do not store a gas cylinder in enclosed spaces such as a carport, garage, porch, covered patio or other building. Never leave a gas cylinder inside a vehicle which 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



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

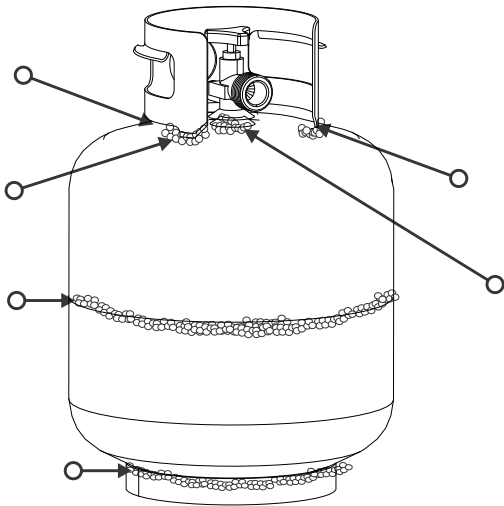


- Outdoor gas appliance is not intended to be installed in or on a boat.
- Outdoor gas appliance is not intended to be installed in or on a caravan.
- Never attempt to attach this barbecue to the self-contained gas system of a caravan.
- Do not use barbecue until leak-tested.
- If a leak is detected 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.



WARNING



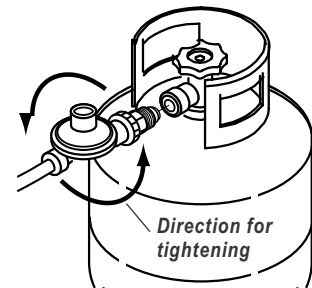
If “growing” bubbles appear do not use or move the gas cylinder. Contact a gas supplier or your fire department!

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.

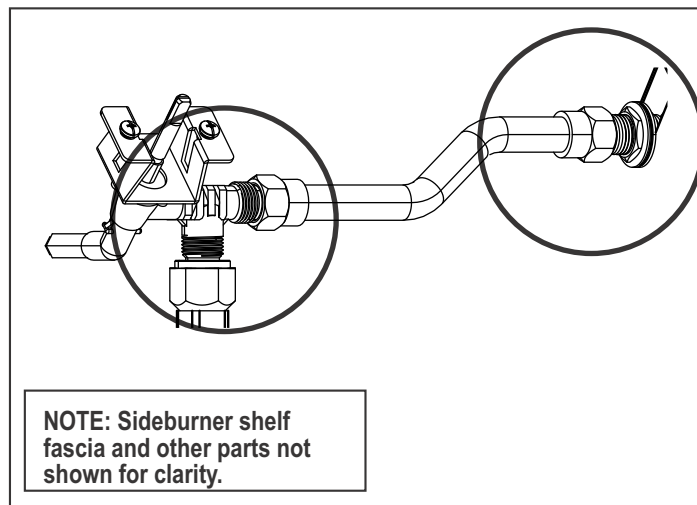
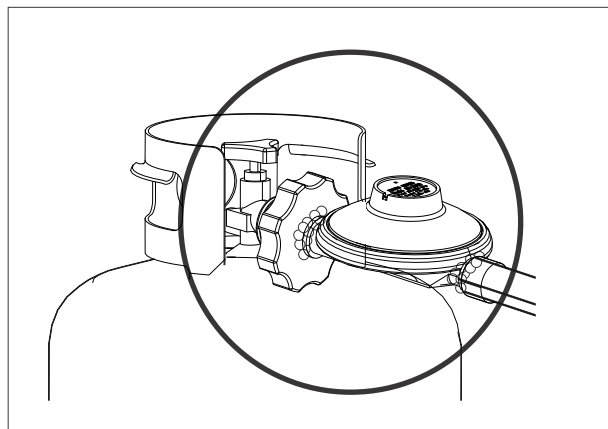
NOTE: The connection to the gas cylinder is an **ANTI-CLOCKWISE** connection.

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 all barbecue control knobs to OFF.
2. Be sure regulator is tightly connected to gas cylinder.
3. Completely open gas 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, or other similar fittings on your barbecue.



5. If “growing” bubbles appear, there is a leak. Close gas cylinder valve immediately and retighten connections. **If leaks cannot be stopped do not try to repair.** Call for replacement parts.
6. Always close gas cylinder valve after performing leak test by turning hand wheel clockwise.

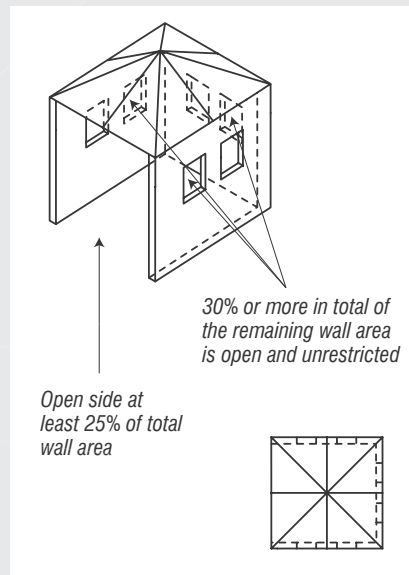
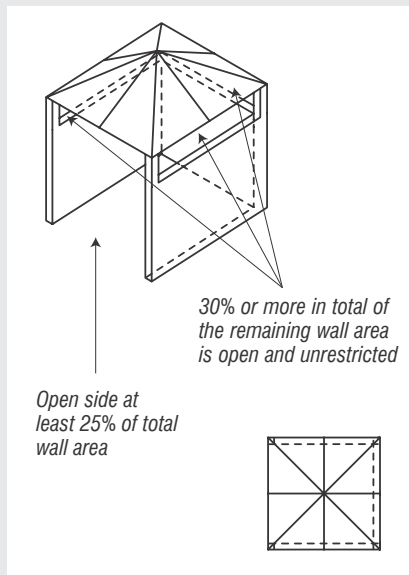
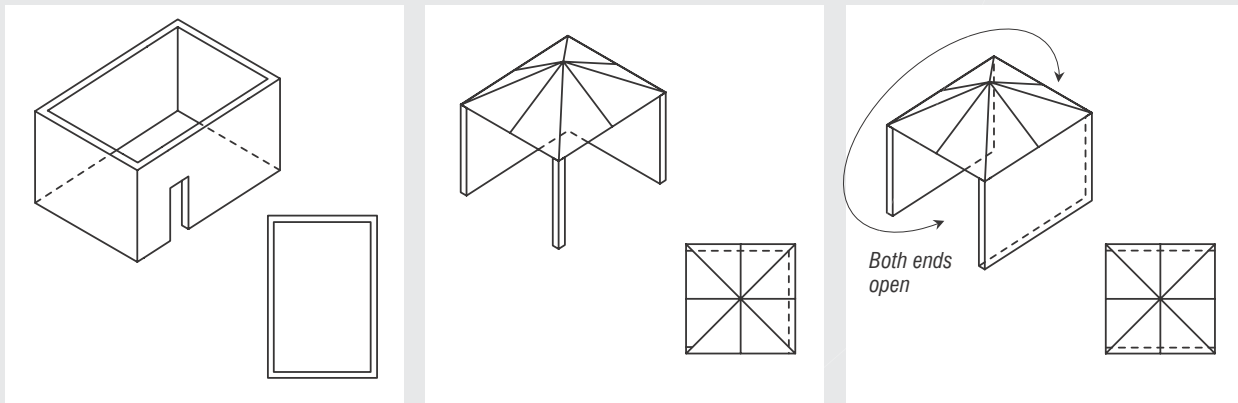


THIS APPLIANCE SHALL ONLY BE USED IN AN ABOVE GROUND OPEN AIR SITUATION WITH NATURAL VENTILATION, WITHOUT STAGNANT AREAS, WHERE GAS LEAKAGE AND PRODUCTS OF COMBUSTION ARE RAPIDLY DISPERSED BY WIND AND NATURAL CONVECTION.

ANY ENCLOSURE IN WHICH THE APPLIANCE IS USED SHALL COMPLY WITH ONE OF THE FOLLOWING:

- AN ENCLOSURE WITH WALLS ON ALL SIDES, BUT AT LEAST ONE PERMANENT OPENING AT GROUND LEVEL AND NO OVERHEAD COVER
 - 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.



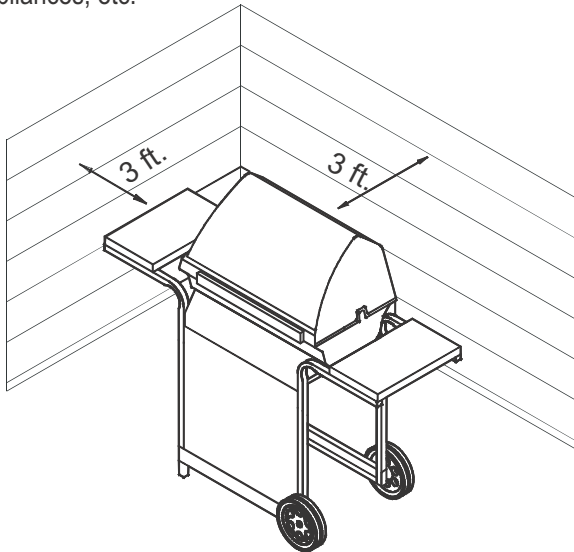


WARNING



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

- Do not let children operate or play near barbecue.
- Keep barbecue area clear and free from materials that burn.
- Do not block holes in sides or back of barbecue.
- Check burner flames regularly.
- 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.
- Do not use lump charcoal or ceramic briquettes in a gas barbecue.
- 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.
- **Use barbecue at least 3 ft. from any wall or surface.** Maintain 10 ft. clearance to objects that can catch fire or sources of ignition such as pilot lights on water heaters, live electrical appliances, etc.



- **NEVER attempt to light or re-light burner with lid closed. A buildup of non-ignited gas inside a closed barbecue is hazardous.**
- **Never operate barbecue with LP cylinder out of correct position specified in assembly instructions.**
- **Always close LP cylinder valve and remove coupling nut Before moving LP cylinder from specified operation position.**
- **DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.**
- **DO NOT USE OR STORE FLAMMABLE MATERIALS IN OR NEAR THIS APPLIANCE.**
- **DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE. DO NOT MODIFY THIS APPLIANCE.**

• Apartment Dwellers:

Check with management to learn the requirements and fire codes for using an LP gas barbecue in your apartment complex. If allowed, use outside on the ground floor with a three (3) foot clearance from walls or rails. Do not use on or under balconies.

Ignitor Lighting

- **Do not lean over grill while lighting.**
1. Turn gas burner control valves to (off).
 2. Open lid during lighting or re-lighting.
 3. Turn ON gas at LP cylinder.
 4. To ignite, push and turn burner knob to HIGH. Immediately, push and hold ELECTRONIC IGNITOR button until the burner lights.
 5. If ignition does NOT occur in 5 seconds, turn the burner controls off , wait 5 minutes and repeat the lighting procedure.
 6. Repeat steps 4 and 5 to light other main burners.



WARNING



Turn controls and gas source or tank OFF when not in use.



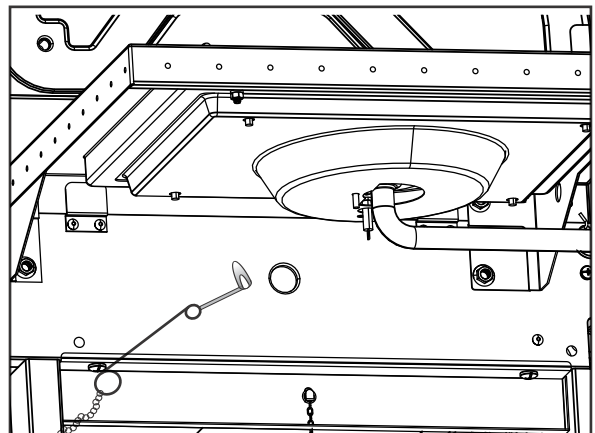
CAUTION



If ignition does NOT occur in 5 seconds, turn the burner controls off, 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 grill while lighting.**
1. Turn gas burner control valves to (off).
 2. Open lid during lighting or re-lighting.
 3. Turn ON gas at LP cylinder.
 4. Place match into match holder (hanging from side panel of grill). Light match; then light burner by placing match through the match light hole on side of grill. Immediately push in and turn burner knob to the HIGH position. Be sure burner lights and stays lit.
 5. Light adjacent burners in sequence by pushing knobs in and turning to the HIGH position.

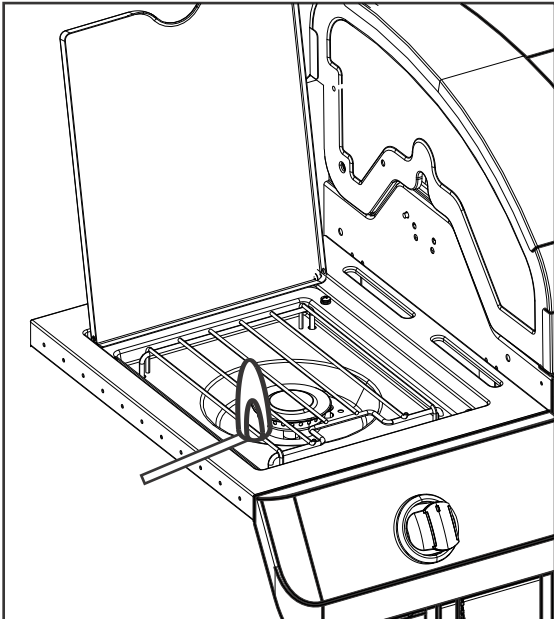


Sideburner Ignitor Lighting

- **Do not lean over grill while lighting.**
1. Turn gas burner control valves to ○ (off).
 2. Open lid during lighting or re-lighting.
 3. Turn ON gas at LP cylinder.
 4. Turn sideburner knob to the 🔥 HIGH position, push and hold **ELECTRONIC IGNITOR** button.
 5. If sideburner does NOT light within 5 seconds, turn knob to ○ off, wait 5 minutes, then repeat lighting procedure.

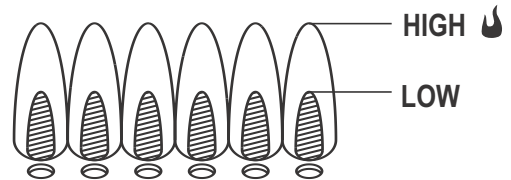
Sideburner Match Lighting

- **Do not lean over grill while lighting.**
1. Turn gas burner control valves to ○ (off).
 2. Open lid during lighting or re-lighting.
 3. Turn ON gas at LP cylinder.
 4. Place lit match near burner. Immediately turn sideburner knob to the 🔥 HIGH position. Be sure burner lights and stays lit.



Burner Flame Check

- Remove cooking grates and heat tents. Light burners, rotate knobs from HIGH to LOW. You should see a smaller flame in LOW position than seen on HIGH. Perform burner flame check on side burner, also. 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 Grill Off

- Turn all knobs to the ○ off position. Turn LP 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 LP cylinder before checking valves.** Knobs lock in off position. To check valves, first push in knobs and release, knobs should spring back. If knobs do not spring back, replace valve assembly before using Barbecue. Turn knobs to LOW position then turn back to off position. Valves should turn smoothly.

Hose Check

- Before each use, check to see if hoses are cut or worn or Kinked. Replace damaged hoses before using barbecue. Use only valve/hose/regulator specified by manufacturer.

Storing Your Grill

- Clean cooking grates.
- Store in dry location.
- When LP cylinder is connected to barbecue, store outdoors in a well-ventilated space and out of reach of children.
- **Cover barbecue if stored outdoors.** Choose from a variety of barbecue covers offered by Char-Broil at charbroil.com.
- Store barbecue indoors **ONLY** if LP cylinder is turned off and Disconnected, removed from barbecue and stored outdoors.
- When removing barbecue from storage, follow "*Cleaning the Burner Assembly*" instructions before starting barbecue.

MAINTENANCE

It is your responsibility to properly maintain your barbecue. The frequency of the maintenance will depend on the level you use the barbecue. Cooking grates and hot plates should be cleaned after or just prior to each use. At least once a year you need to clean the cooking chamber and inspect the burners for corrosion. More frequent cleaning will be needed with heavy use.

It is recommended that an annual inspection be made by a qualified technician.

Following are recommend items to check at each use and general cleaning instructions.

Ignitor Check

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

Valve Check

- **Important: Make sure gas is off at gas cylinder before checking valves.** Knobs lock in **OFF** position. To check valves, first push in knobs and release, knobs should spring back. If knobs do not spring back, replace valve assembly before using barbecue. Turn knobs to **LOW** position then turn back to **OFF** position. Valves should turn smoothly.

Hose Check

- Before each use, check to see if hoses are cut or worn. Replace damaged hoses before using barbecue. Use only valve/hose/regulator specified by manufacturer.

General barbecue Cleaning

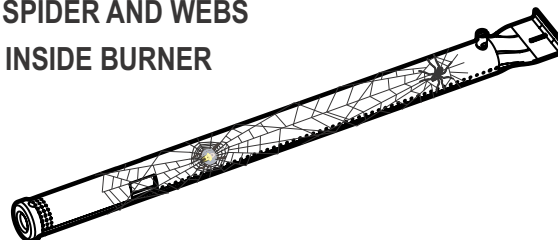
- Do not mistake brown or black accumulation of grease and smoke for paint. Interiors of gas barbecues are not painted at the factory (**and should never be painted**). Apply a strong solution of detergent and water or use a barbecue cleaner with scrub brush on insides of barbecue lid and bottom. Rinse and allow to completely air dry. **Do not apply a caustic barbecue/oven cleaner to painted surfaces.**
- **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.
- **Porcelain surfaces:** Because of glass-like composition, most residue can be wiped away with baking soda/water solution or specially formulated cleaner. Use nonabrasive scouring powder for stubborn stains.
- **Painted surfaces:** Wash with mild detergent or nonabrasive cleaner and warm soapy water. Wipe dry with a soft nonabrasive cloth.
- **Stainless steel surfaces:** To maintain your barbecue's high quality appearance, wash with mild detergent and warm soapy water and wipe dry with a soft cloth after each use. Baked-on grease deposits may require the use of an abrasive plastic cleaning pad. Use only in direction of brushed finish to avoid damage. Do not use abrasive pad on areas with graphics.
- **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.

Storing Your barbecue

- Clean cooking grates.
- Store in dry location.
- When gas cylinder is connected to barbecue, store outdoors in a well-ventilated space and out of reach of children.
- Cover barbecue if stored outdoors. Choose from a variety of barbecue covers offered by manufacturer.
- Store barbecue indoors **ONLY** if gas cylinder is turned off and disconnected, removed from barbecue and stored outdoors.
- When removing barbecue from storage, follow "Cleaning the Burner Assembly" instructions before starting barbecue.

Special Operating Instructions

Never operate this barbecue for more than 8 minutes on high with hood closed.

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 knobs and gas cylinder.**
2. Remove cooking grates and flame tamers.
3. Remove carryover tubes and burners.
4. Detach electrode from burner.
5. Carefully lift each burner up and away from valve openings. 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.



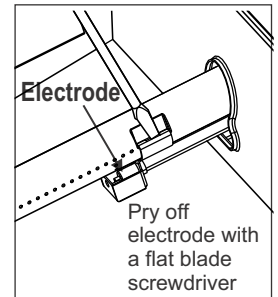
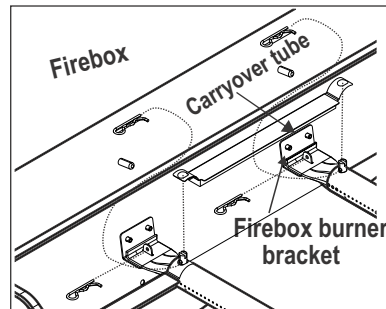
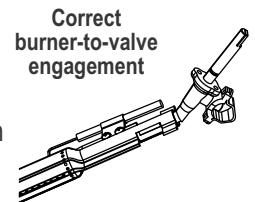
(B) Use a narrow bottle brush with a flexible handle (do not use a brass wire brush), run the brush through each burner tube several times.

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

6. Wire brush entire outer surface of burner to remove food residue and dirt.
7. Clean any blocked ports with a stiff wire such as an open paper clip.
8. 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.

VERY IMPORTANT: Burner tubes must reengage valve openings. See illustrations at right.

9. Attach electrode to burner.
10. Carefully replace burners.
11. Attach burners to brackets on firebox.
12. Reposition carryover tubes and attach to burners. Replace flame tamers and cooking grates.



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 authorisation.
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 oxidisation 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:
Amalgamated Hardware Merchants
By mail: Unit 4 – Compton Plaza 126-130 Compton Road WOODRIDGE,
QLD 4114 By phone: (07) 3208 1233
By email: enquiries@ahmaustralia.com.au

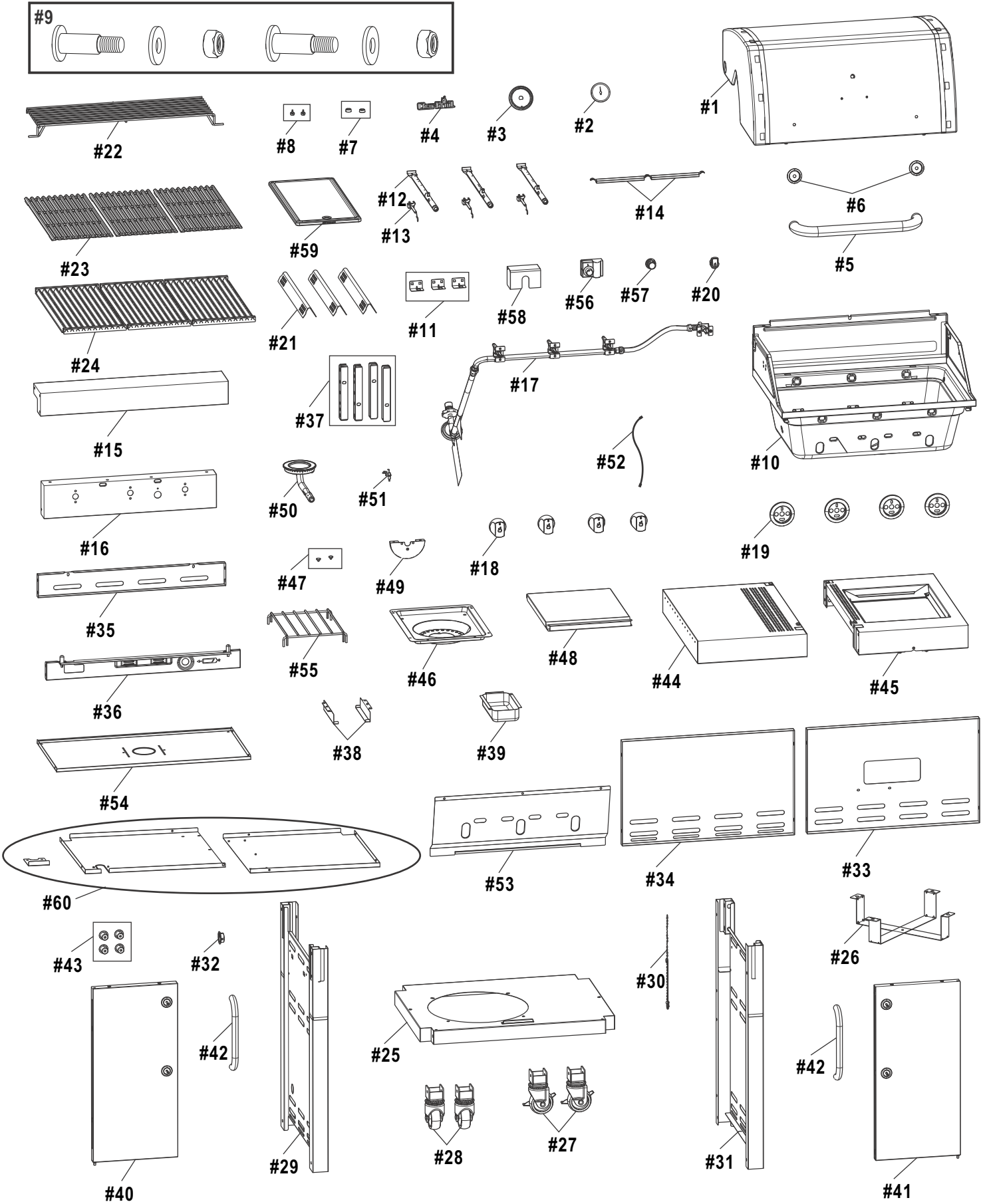
PARTS LIST

Key	Qty	Description
1	1	TOP LID
2	1	TEMPERATURE GAUGE
3	1	BEZEL, F/ TEMP GAUGE
4	1	LOGO PLATE
5	1	HANDLE F/ TOP LID
6	2	BEZEL, F/ HANDLE
7	2	RUBBER BUMPER, W/ HOLE, F/ TOP LID
8	2	RUBBER BUMPER, ROUND
9	1	TOP LID HARDWARE
10	1	FIREBOX
11	3	BURNER BRACE
12	3	MAIN BURNER TUBE, NO ELECTRODE
13	3	ELECTRODE SET, F/ MAIN BURNER
14	2	FLAME CARRY OVER TUBE
15	1	MAIN CONTROL PANEL, TOP
16	1	MAIN CONTROL PANEL, BOTTOM
17	1	HOSE VALVE REGULATOR
18	4	CONTROL KNOB
19	4	BEZEL, KNOB
20	1	IGNITER SWITCH MODULE
21	3	HEAT TENT
22	1	WARMING RACK
23	3	COOKING GRATE
24	3	COOKING GRATE, INFRARED EMITTER
25	1	BOTTOM SHELF
26	2	TANK SUPPORT
27	2	CASTER, LOCKING
28	2	CASTER, FIXED
29	1	LEFT TROLLEY ASSEMBLY
30	1	MATCH HOLDER
31	1	RIGHT TROLLEY ASSEMBLY
32	1	GROMMET
33	1	REAR TROLLEY PANEL A

Key	Qty	Description
34	1	REAR TROLLEY PANEL B
35	1	UPPER REAR TROLLEY PANEL
36	1	FRONT DOOR BRACE
37	4	SIDE SHELF CONNECTION BRACE
38	2	RAIL, F/ GREASE TRAY
39	1	GREASE TRAY
40	1	LEFT DOOR, NO HANDLE
41	1	RIGHT DOOR, NO HANDLE
42	2	HANDLE, F/ DOOR
43	4	DOOR BUSHING, F/ HANDLE
44	1	LEFT SIDE SHELF
45	1	HOT PLATE SHELF
46	1	DRIP PAN, F/ HOT PLATE
47	2	SILICONE RUBBER BUMPER, F/ HOT PLATE
48	1	HOT PLATE LID
49	1	CONTROL PANEL, F/ HOT PLATE SHELF
50	1	HOT PLATE
51	1	ELECTRODE, F/ HOT PLATE
52	1	WIRE, F/ HOT PLATE ELECTRODE
53	1	HEAT SHIELD, FIREBOX
54	1	HEAT SHIELD, F/ TANK
55	1	GRATE, F/ HOT PLATE
56	1	ELECTRONIC IGNITION MODULE
57	1	CAP, F/ EI MODULE
58	1	HEAT SHIELD, F/ IGNITION MODULE
59	1	HOT PLATE
60	1	FIREBOX SEPARATOR
NOT Pictured		
...	2	MAGNET
...	1	PRODUCT GUIDE, AUSTRALIA
...	1	HARDWARE PACK
...	1	IR CLEANING TOOL







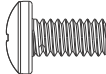

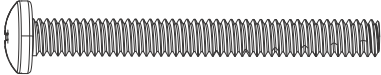

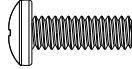
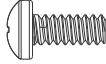


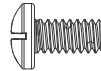

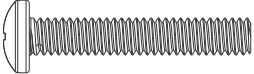
NOTE: Some grill parts shown in the assembly steps may differ slightly in appearance from those on your particular grill model. However, the method of assembly remains the same.

PARTS DIAGRAM



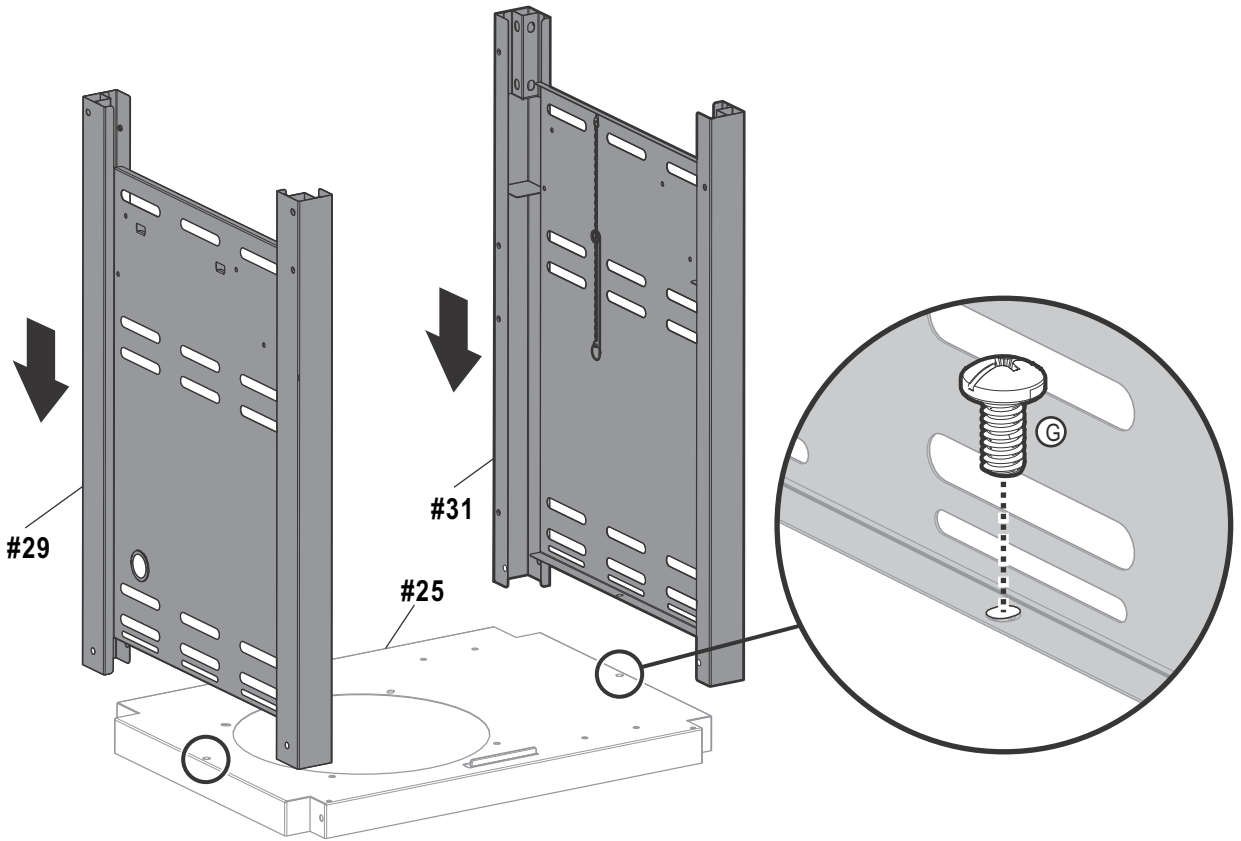
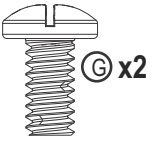
HARDWARE LIST

Hardware is shown actual size. You may have spare hardware after assembly is complete.

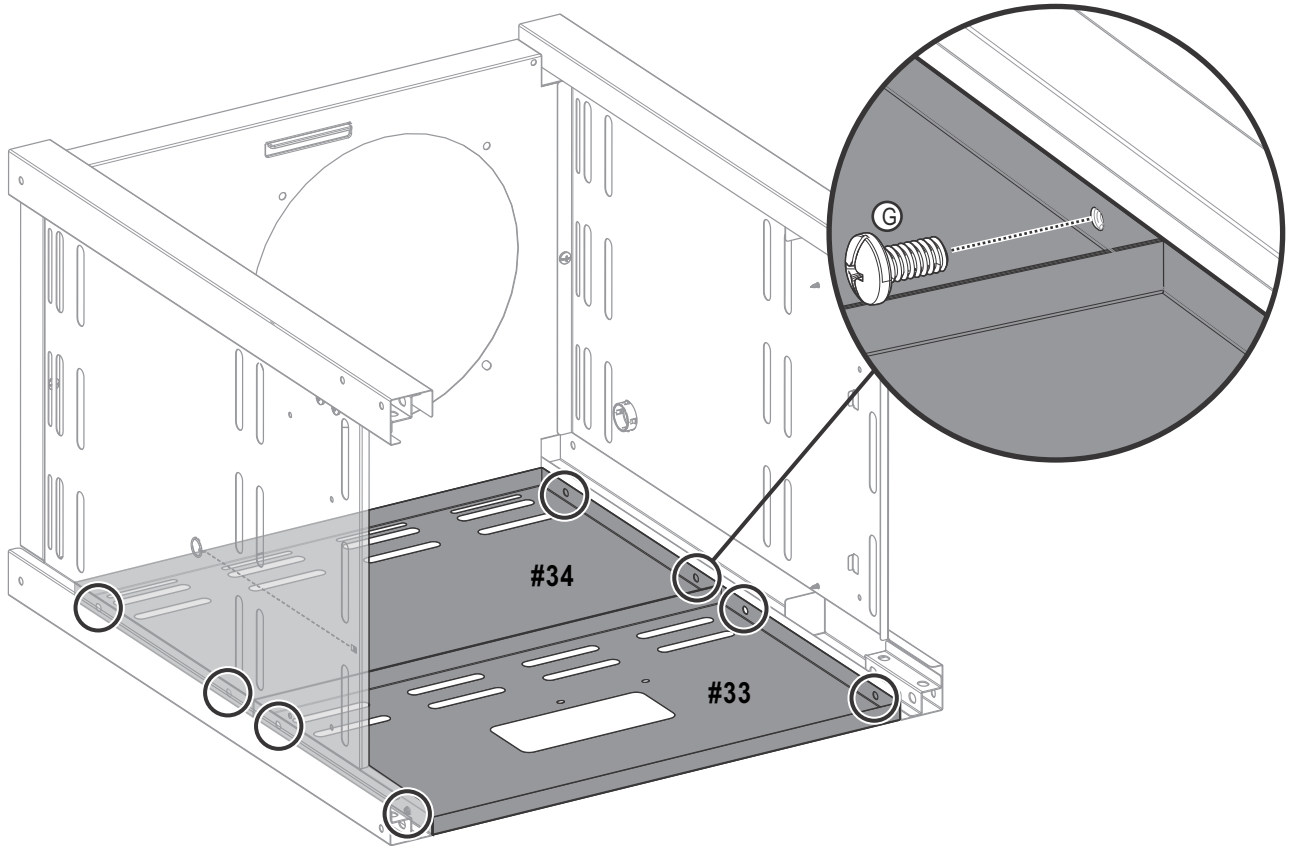
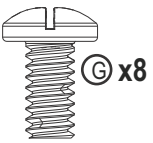
Key	Description	Picture	Qty
A	Cleaning Tool		1
B	Knob		1
C	Bezel, Knob		1
D	#8x3/8" self-tapping Screw		9
E	AA Battery		1
F	#8x3/8" self-tapping Screw(Black)		14
G	1/4-20x1/2" Screw		20
H	1/4-20x1/2" Screw(Black)		8
J	1/4-20x2-3/8" Screw		6
K	#10-24x3/8" Screw(Black)		4
L	#10-24x3/4" Screw		4
M	#8-32x3/8" Screw		2
N	M4 Wing Nut		1
P	1/4" Nut		4
R	#10-24x3/8" Screw		3
S	#10-24 Nut		1
T	1/4-20x1 1/2" Screw		4

ASSEMBLY

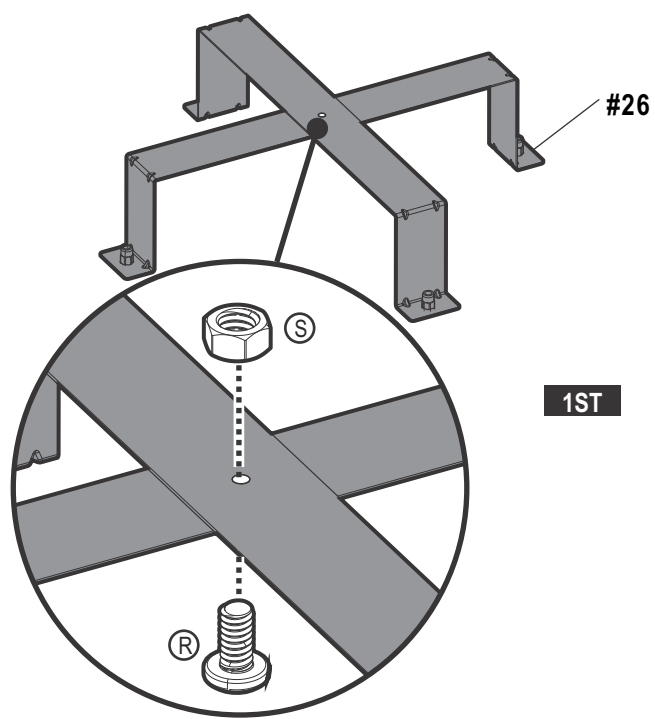
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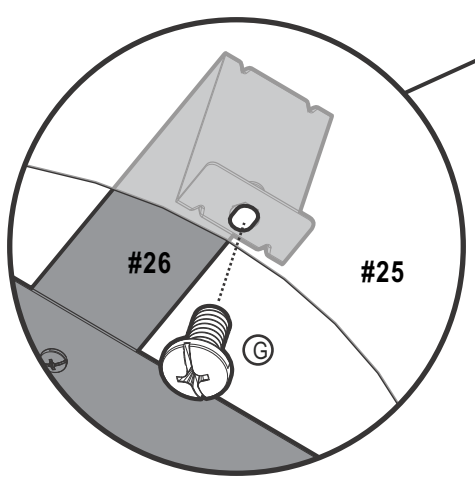
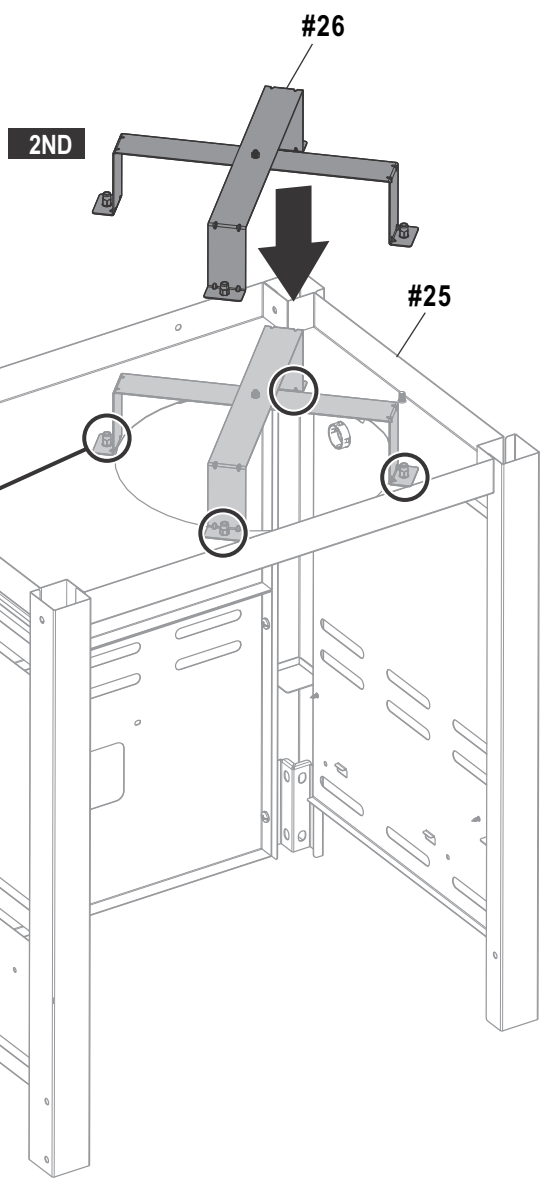
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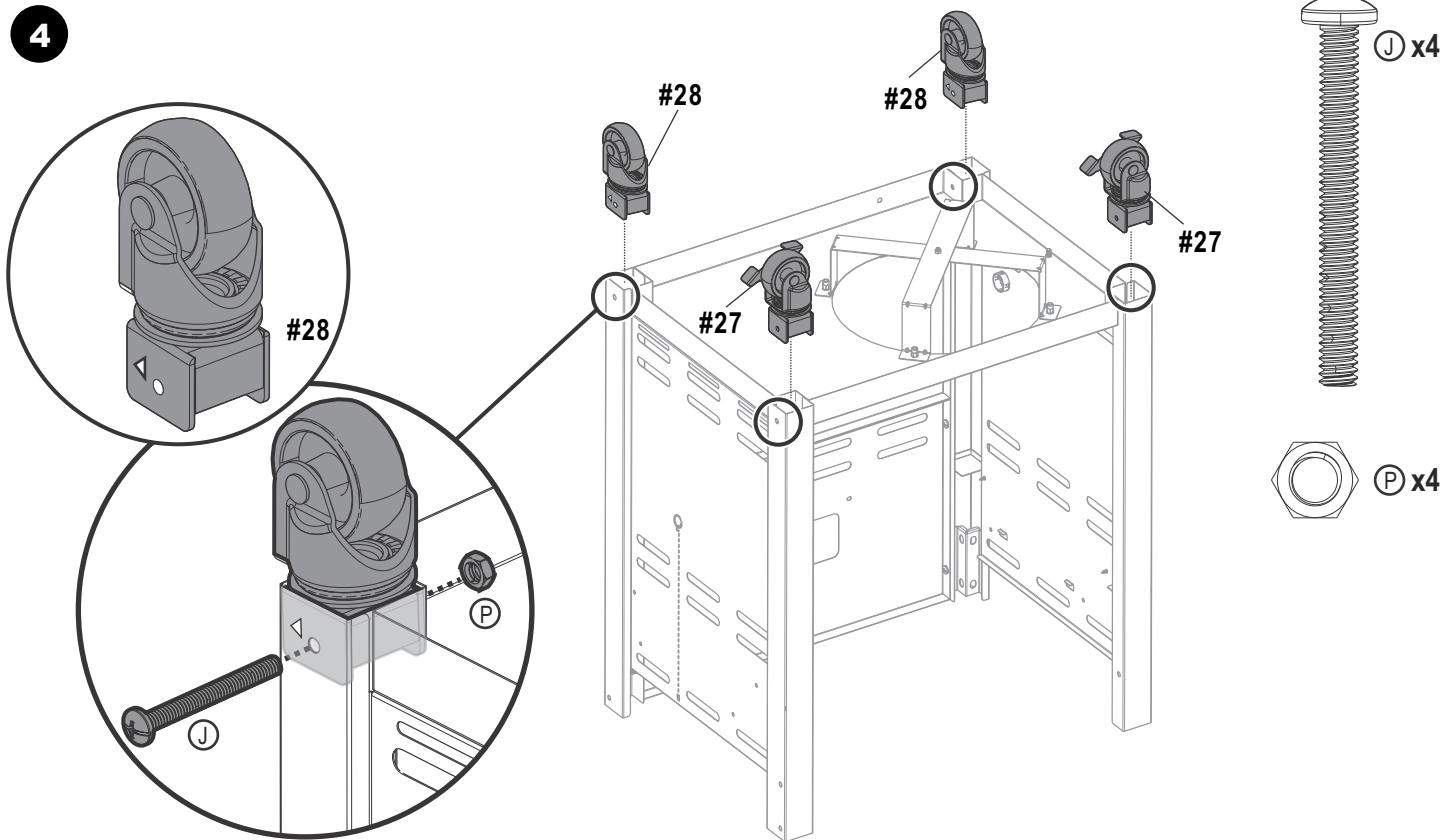
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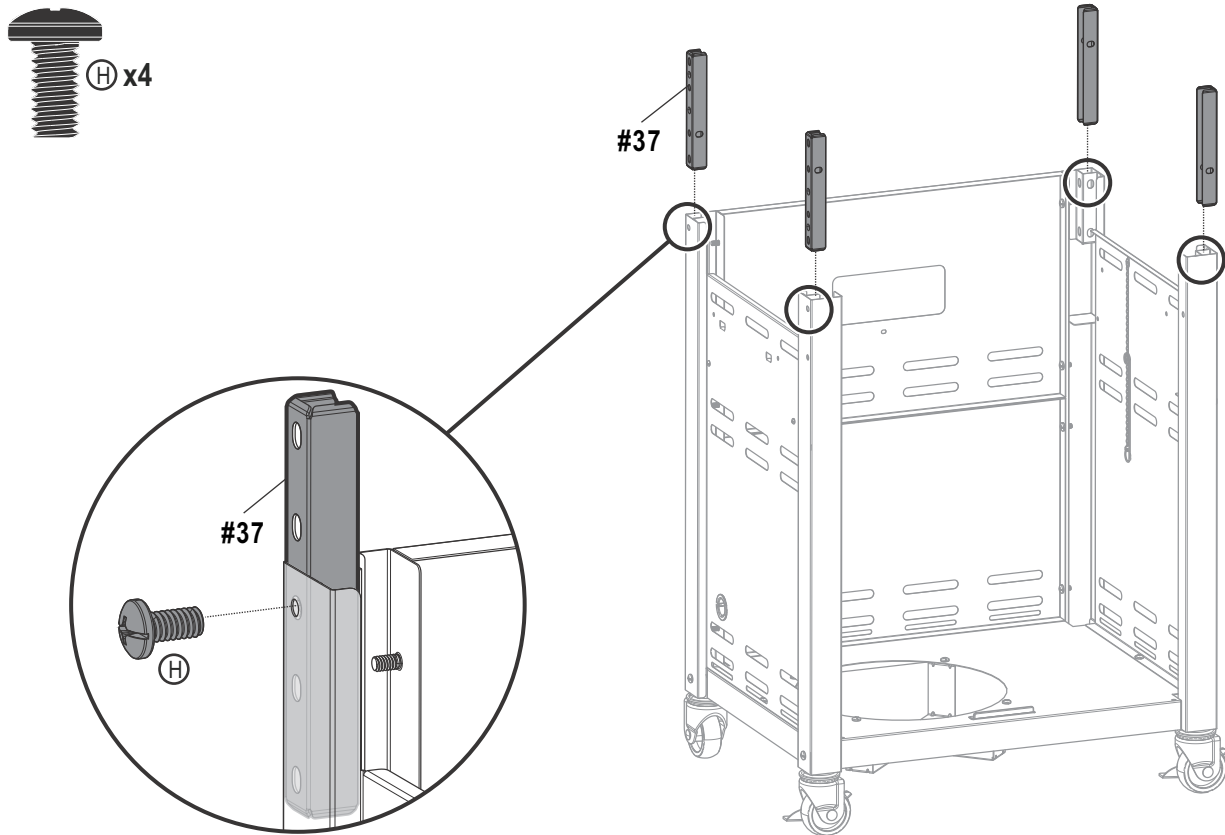
- (R) x1
- (S) x1
- (G) x4



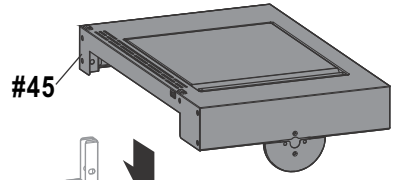
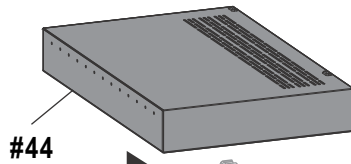
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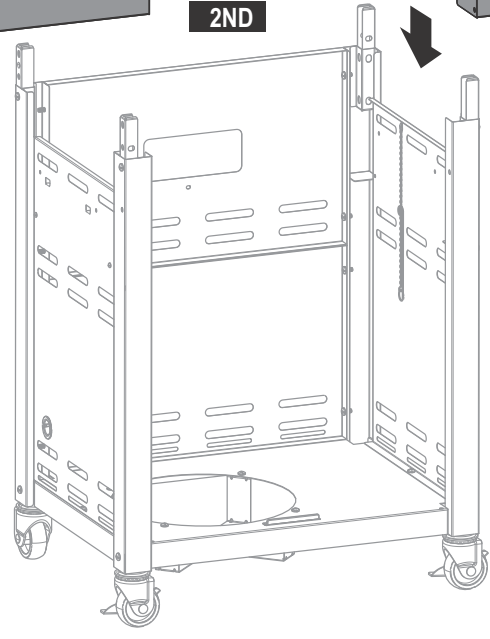
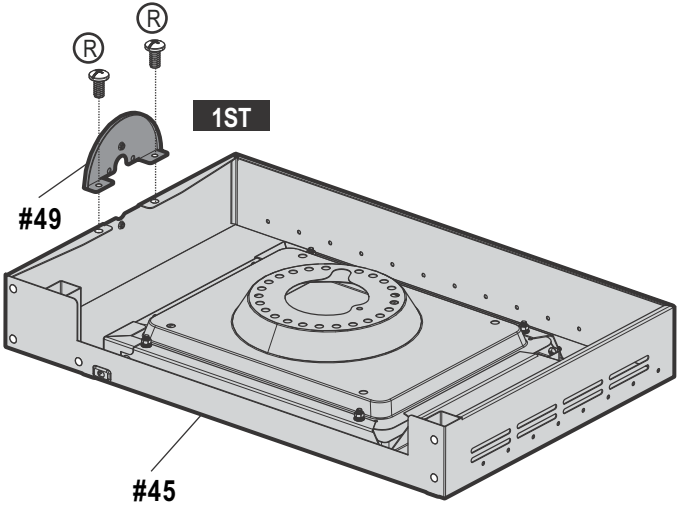
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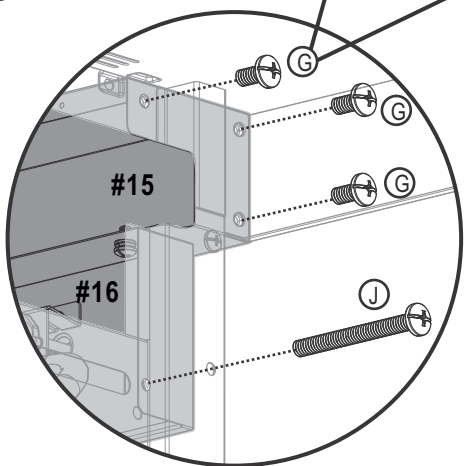
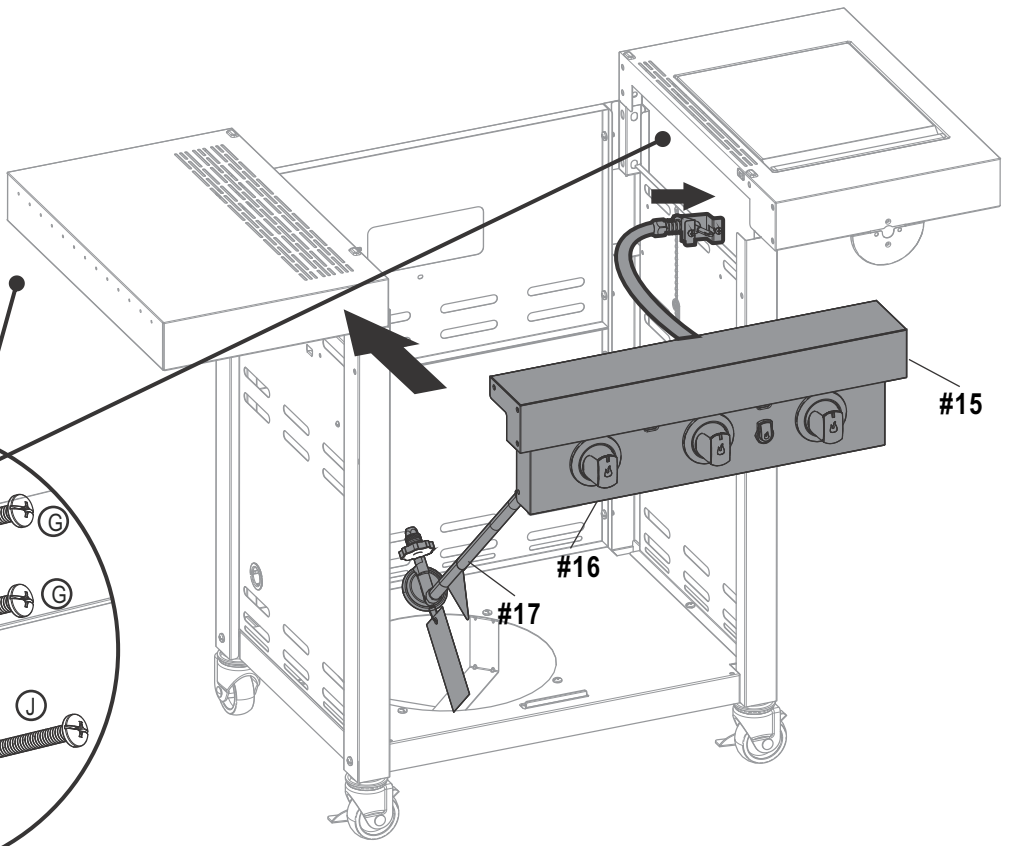
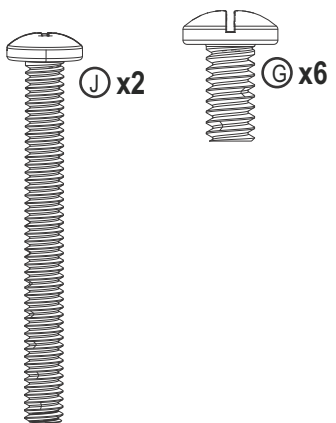
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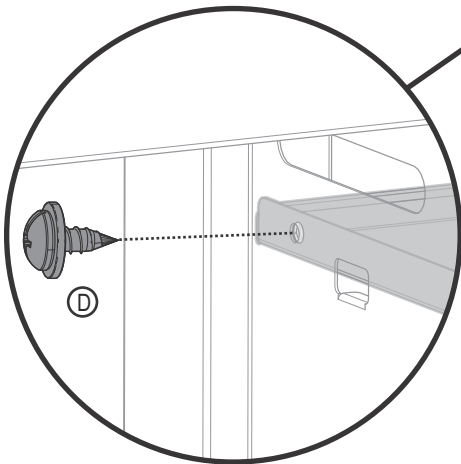
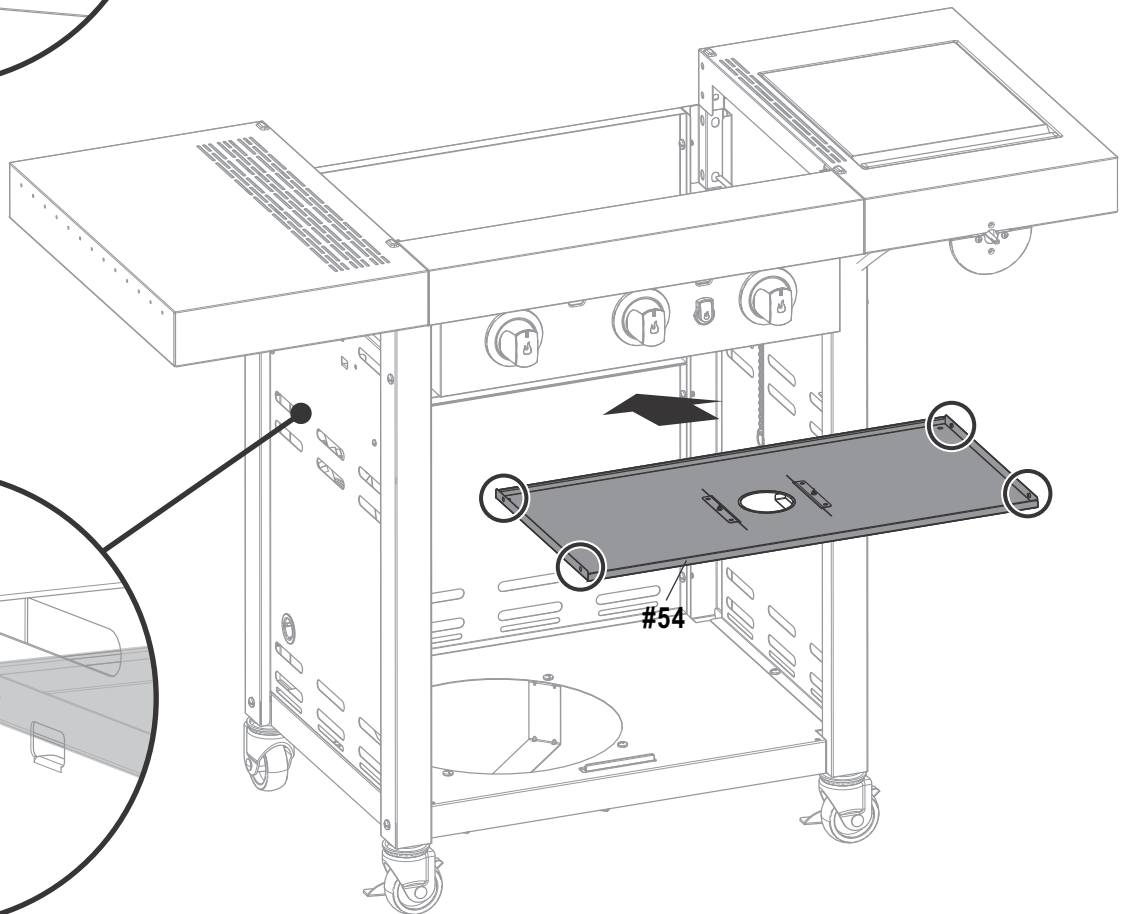
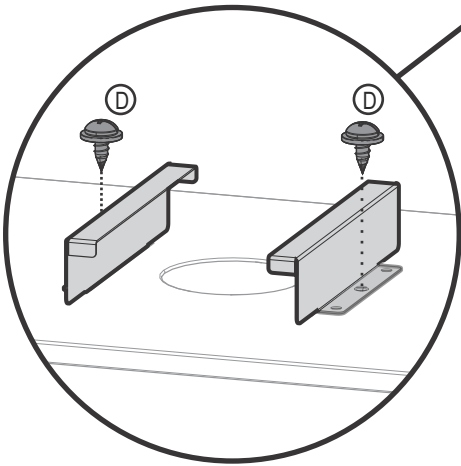
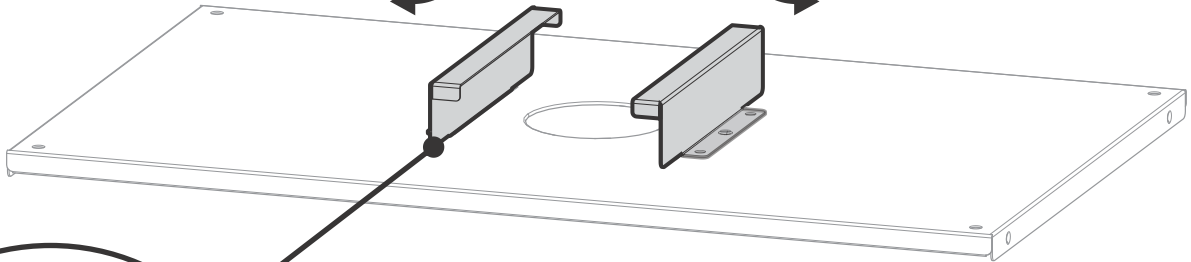
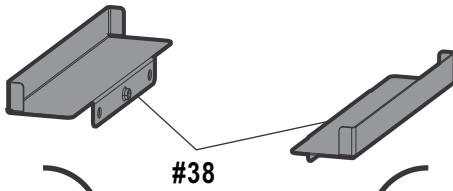
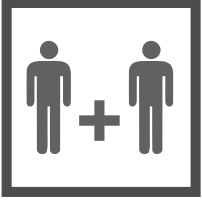
2ND



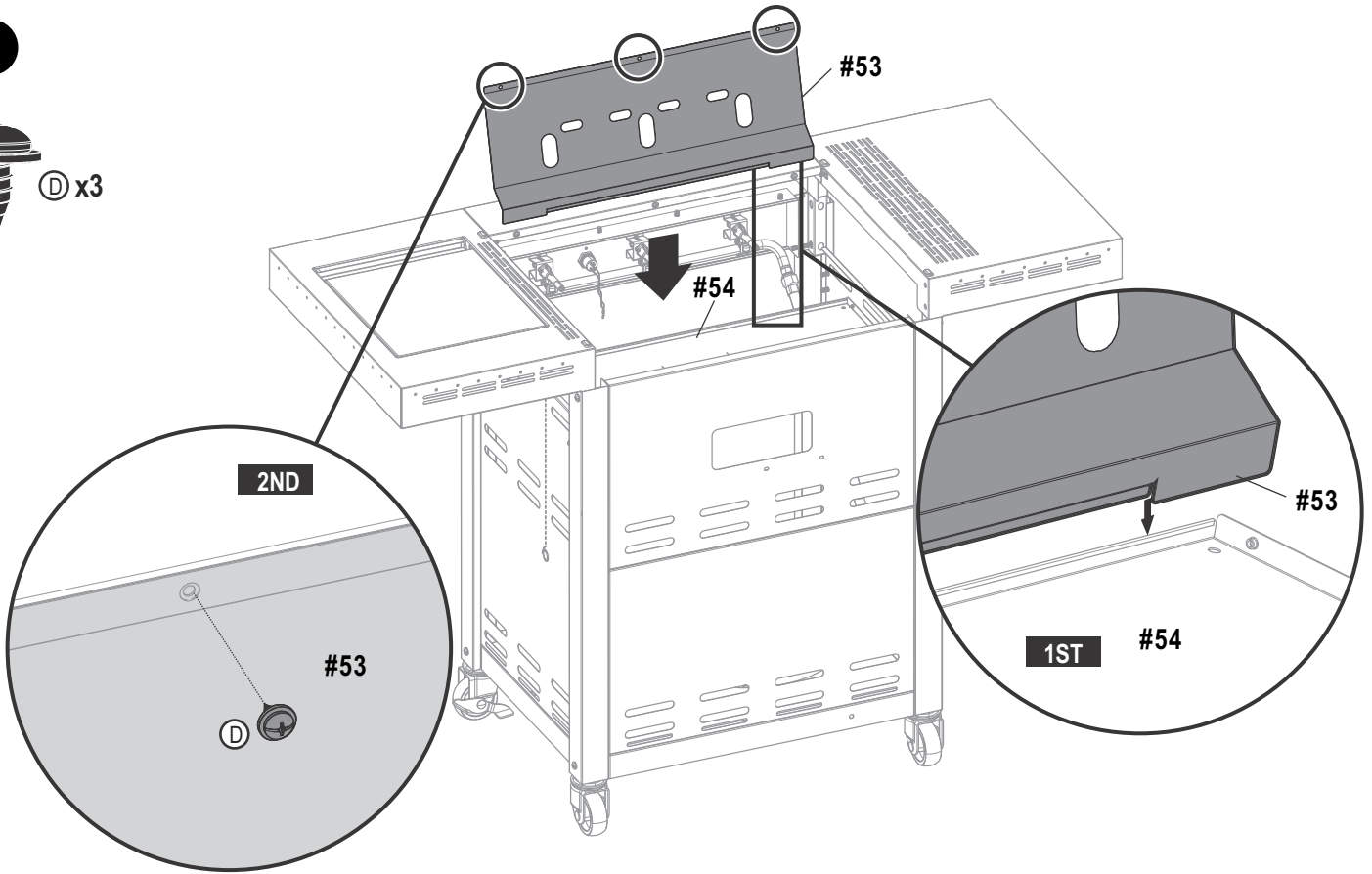
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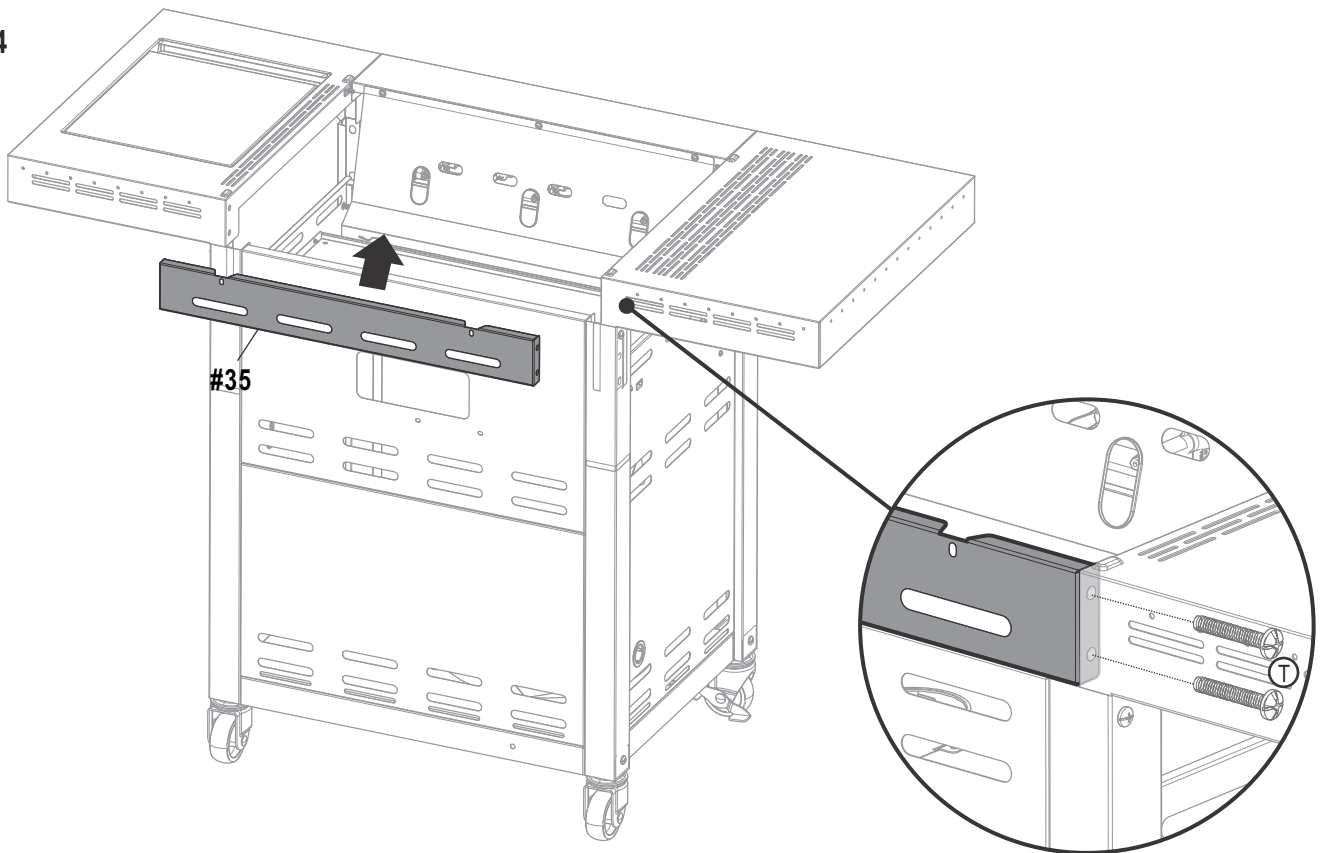
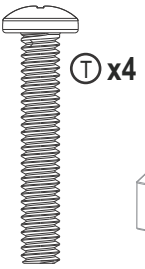
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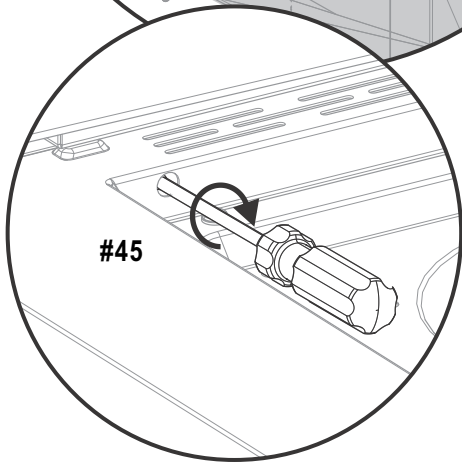
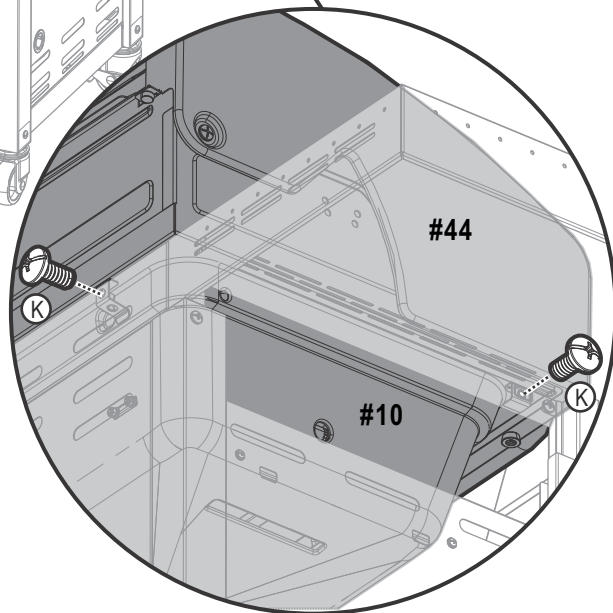
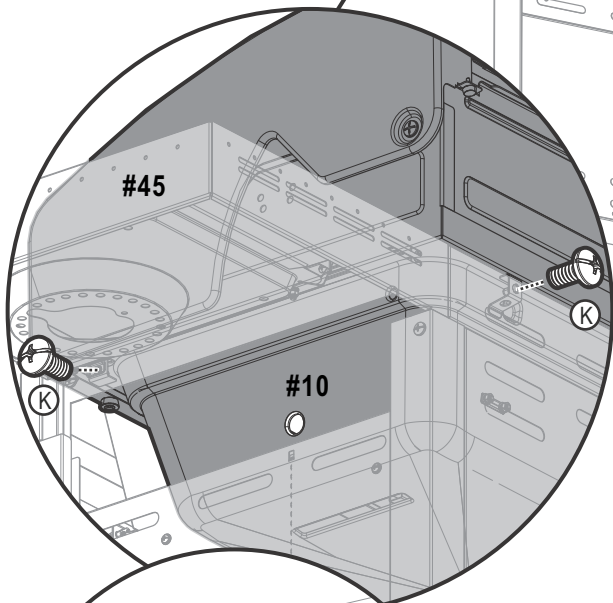
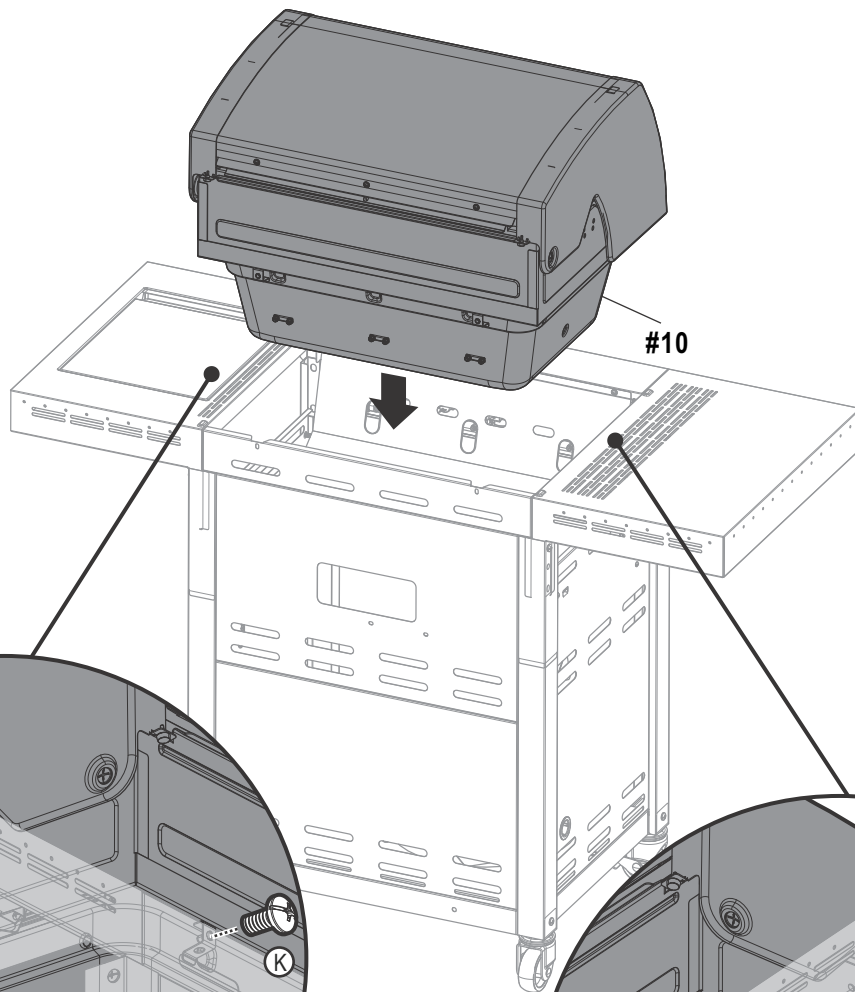
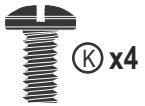
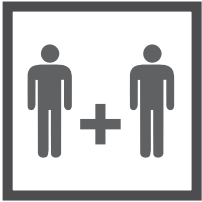
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10



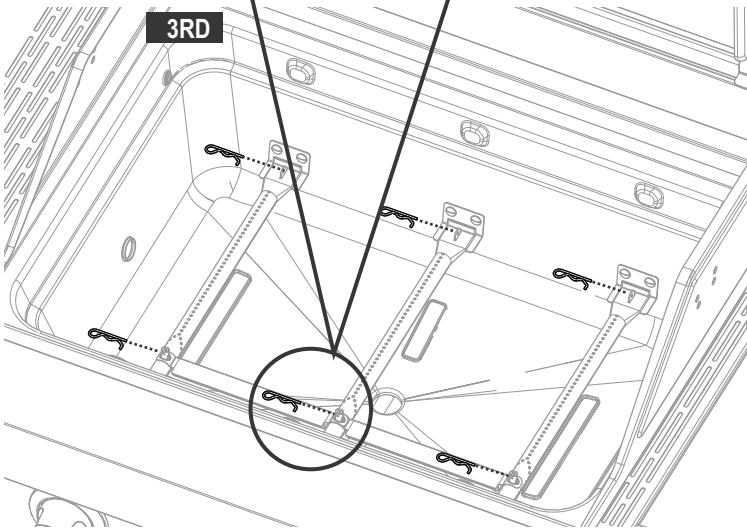
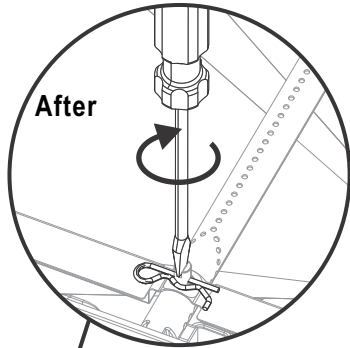
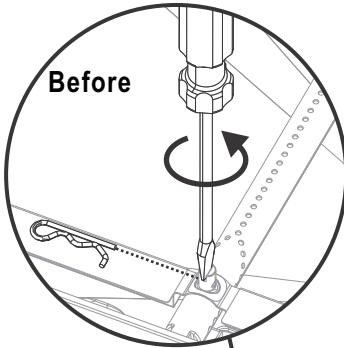
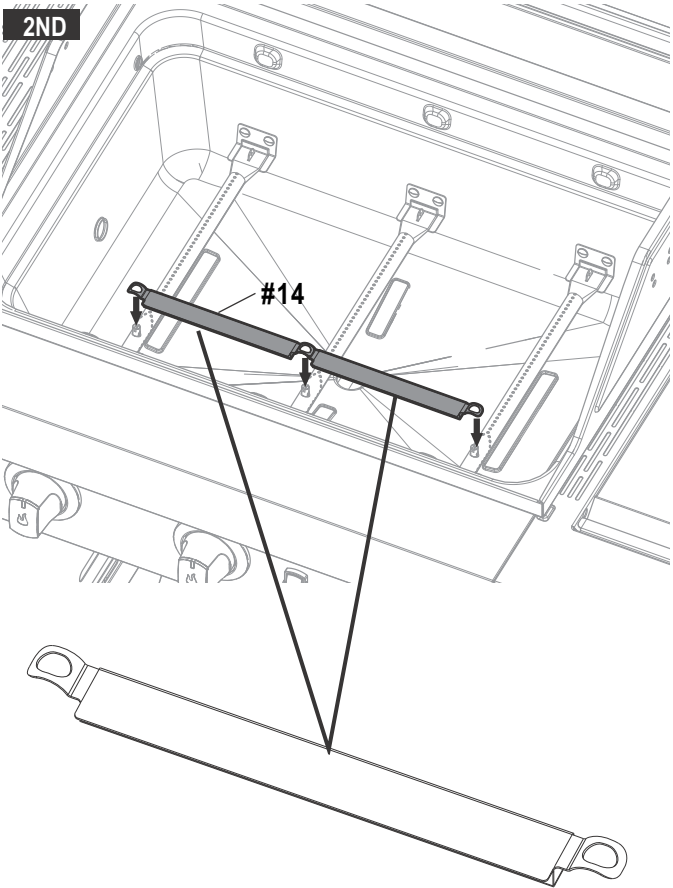
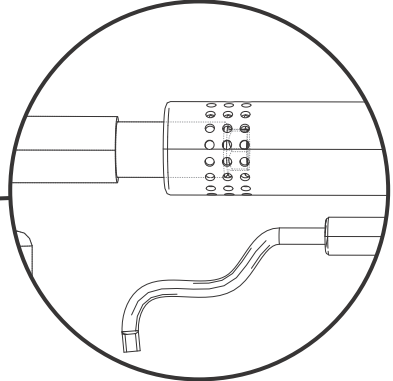
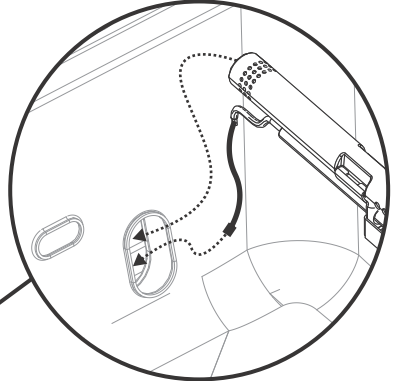
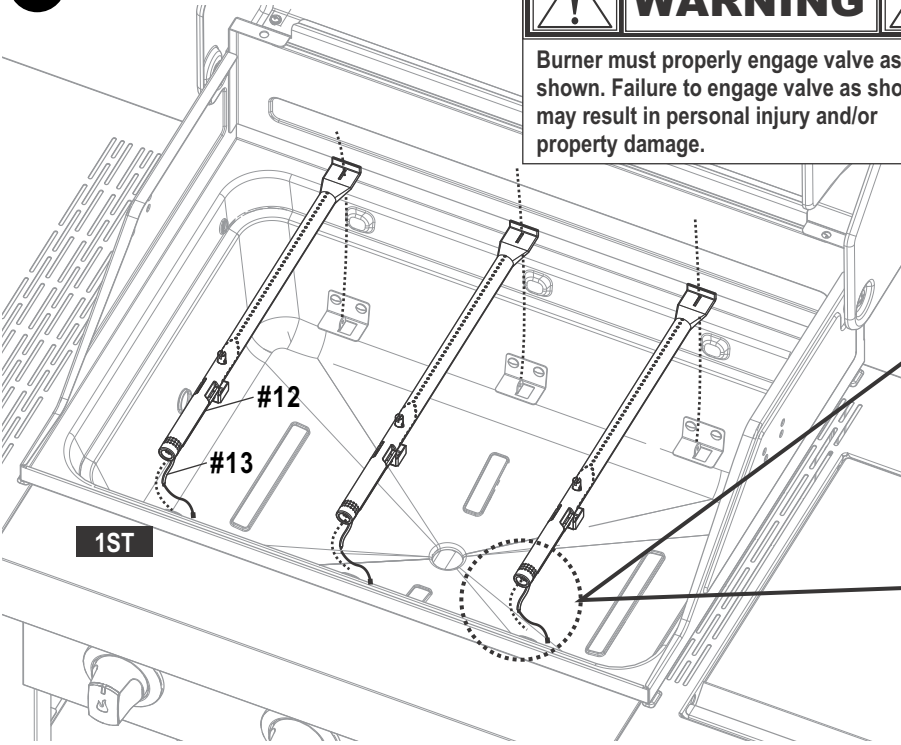
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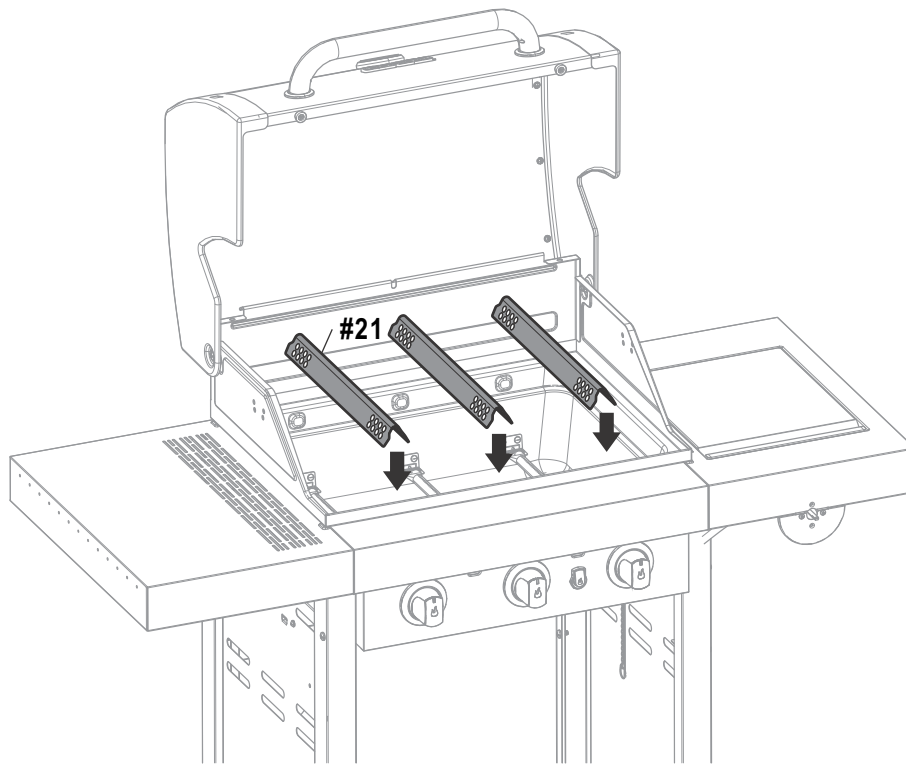
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 **WARNING** 

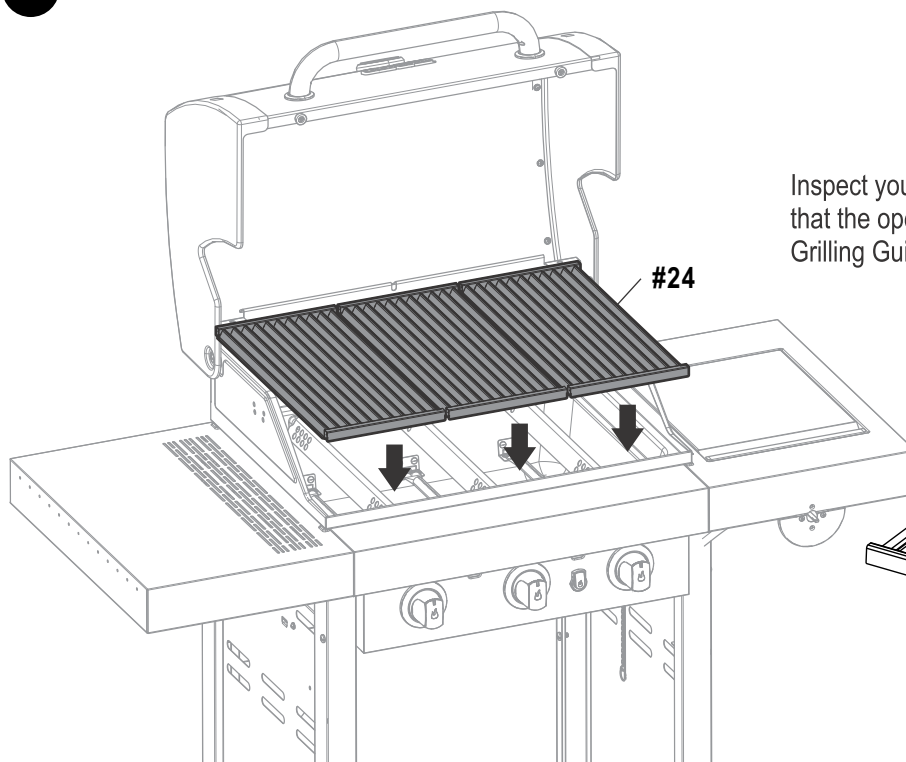
Burner must properly engage valve as shown. Failure to engage valve as shown may result in personal injury and/or property damage.



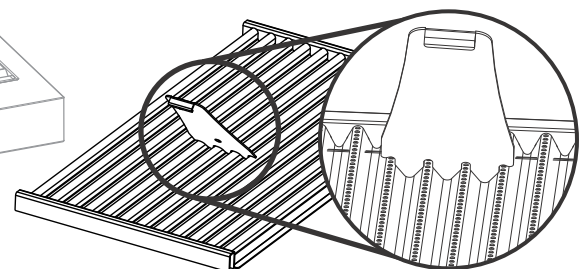
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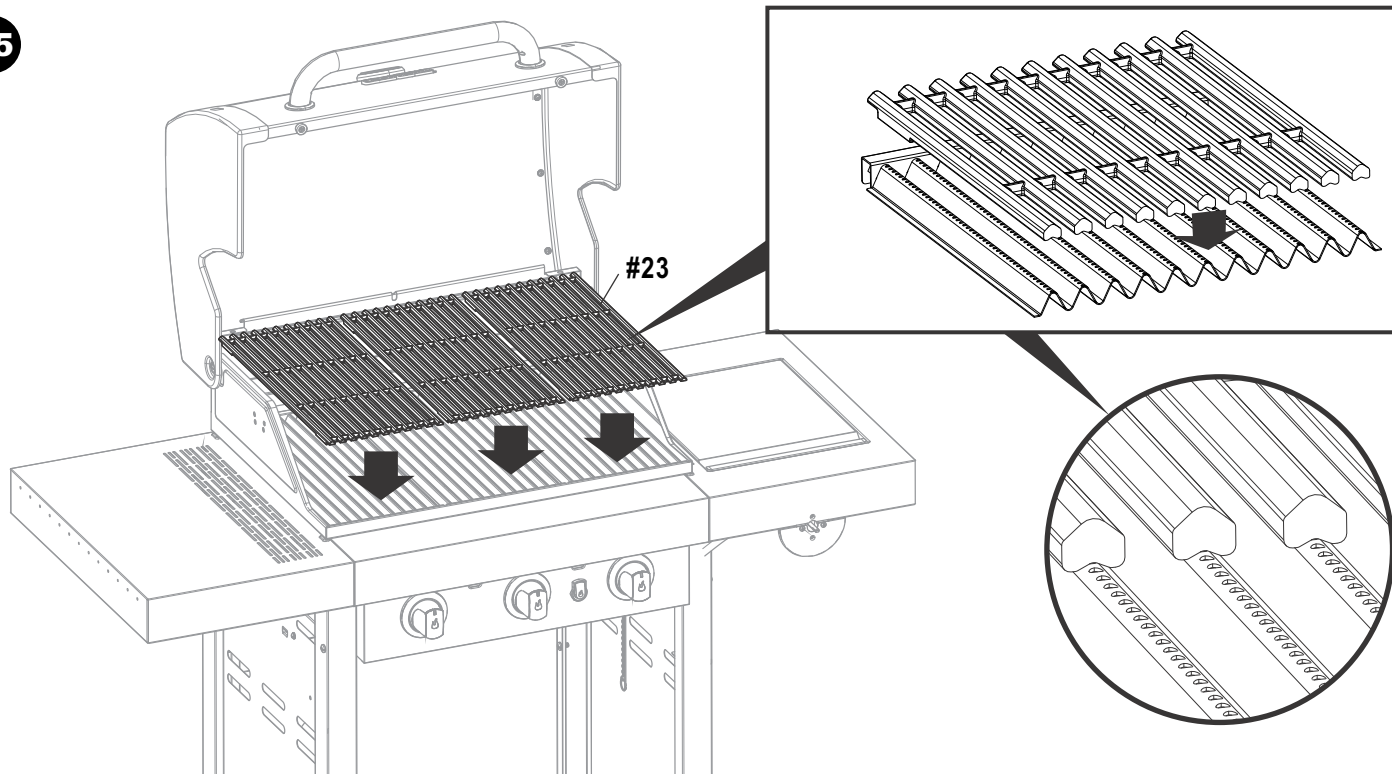
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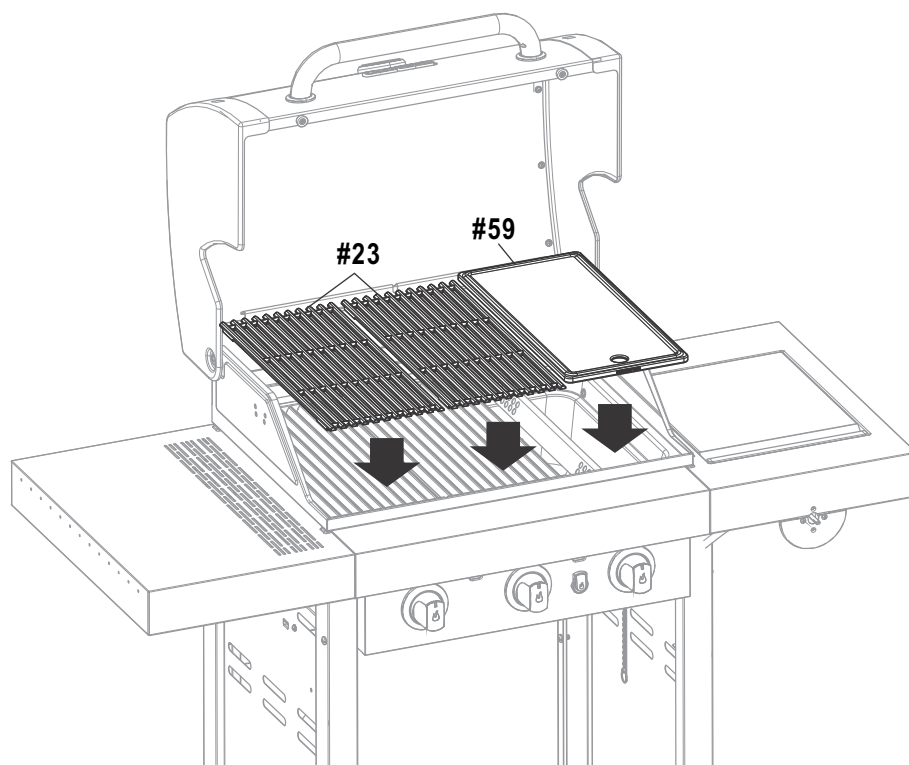
Inspect your infrared grate before each use to ensure that the openings are not covered with debris. See the Grilling Guide for detailed cleaning instructions.



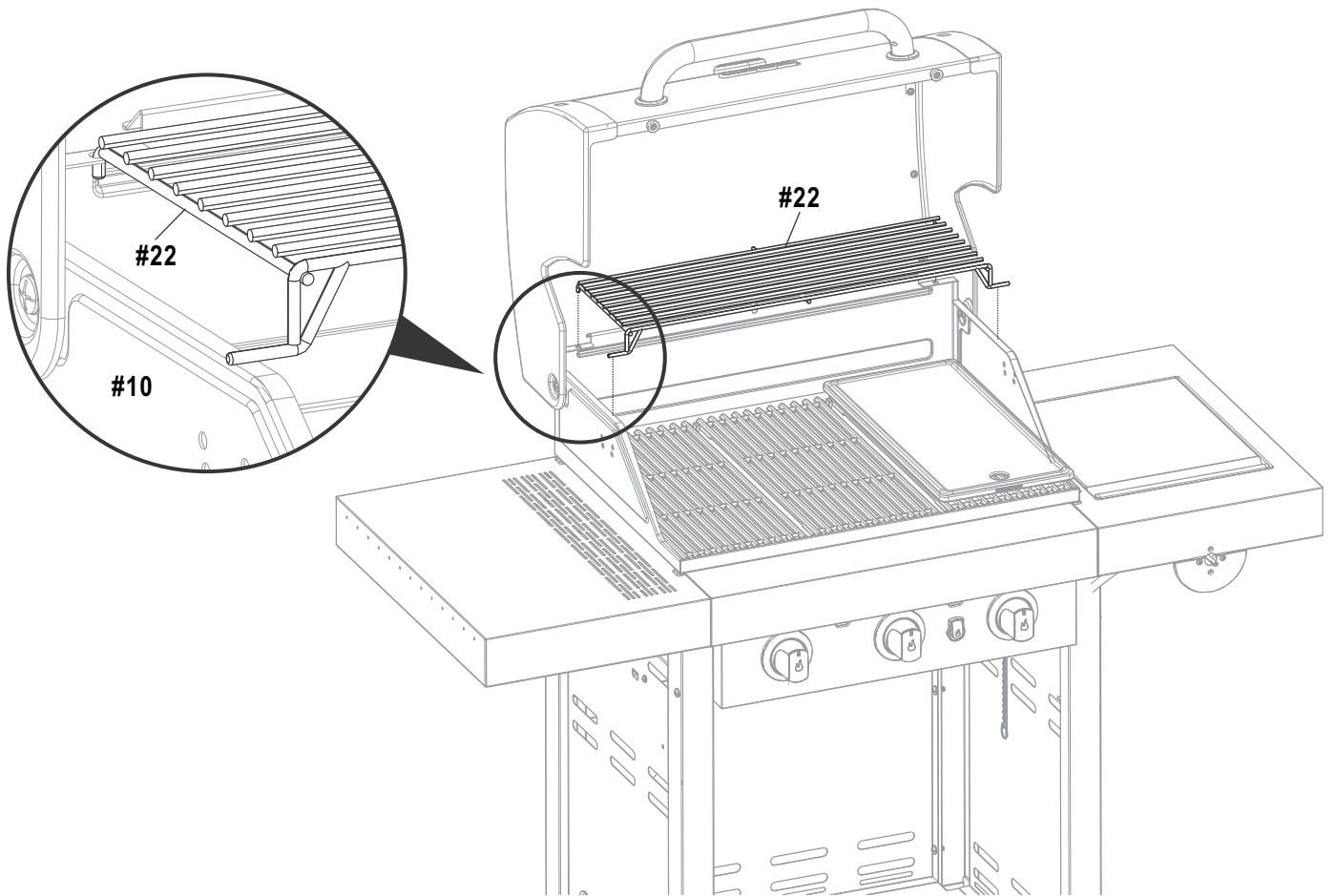
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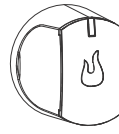
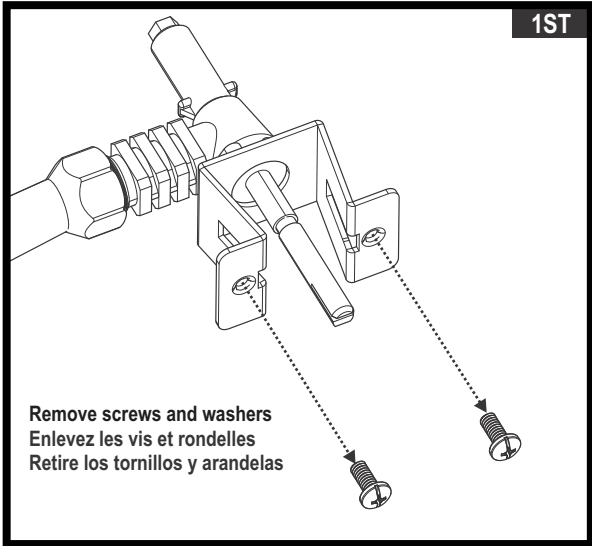
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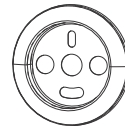
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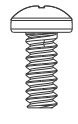
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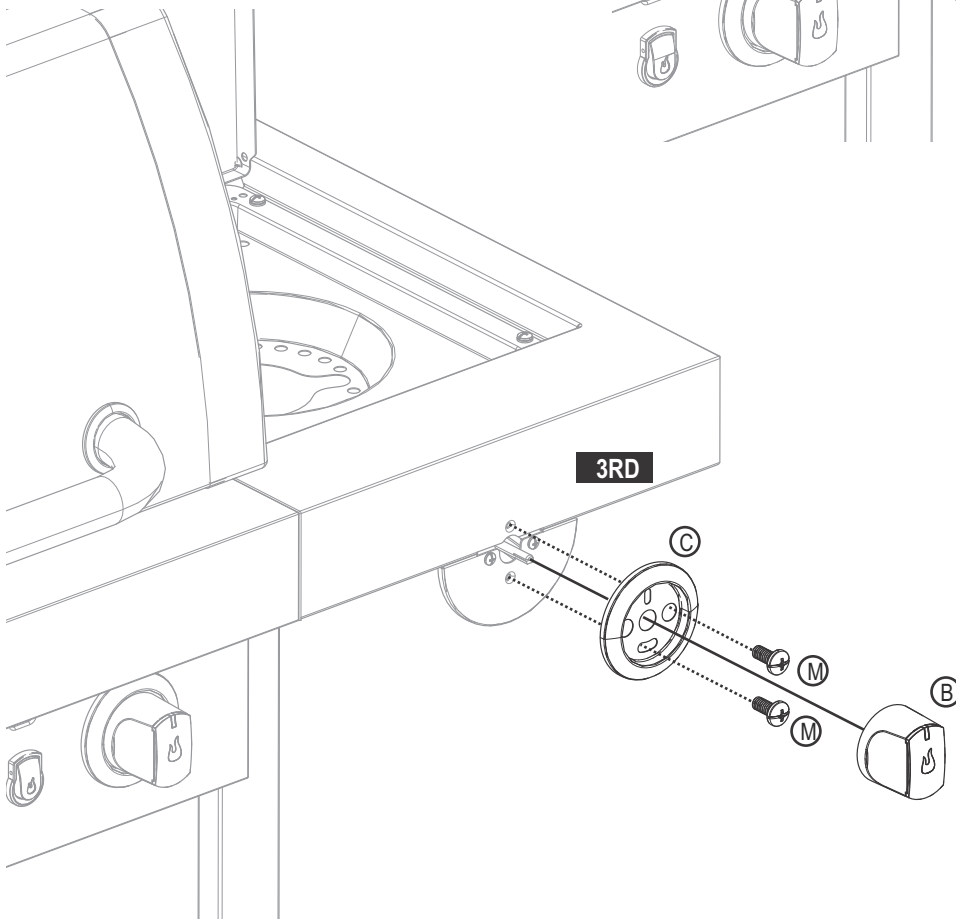
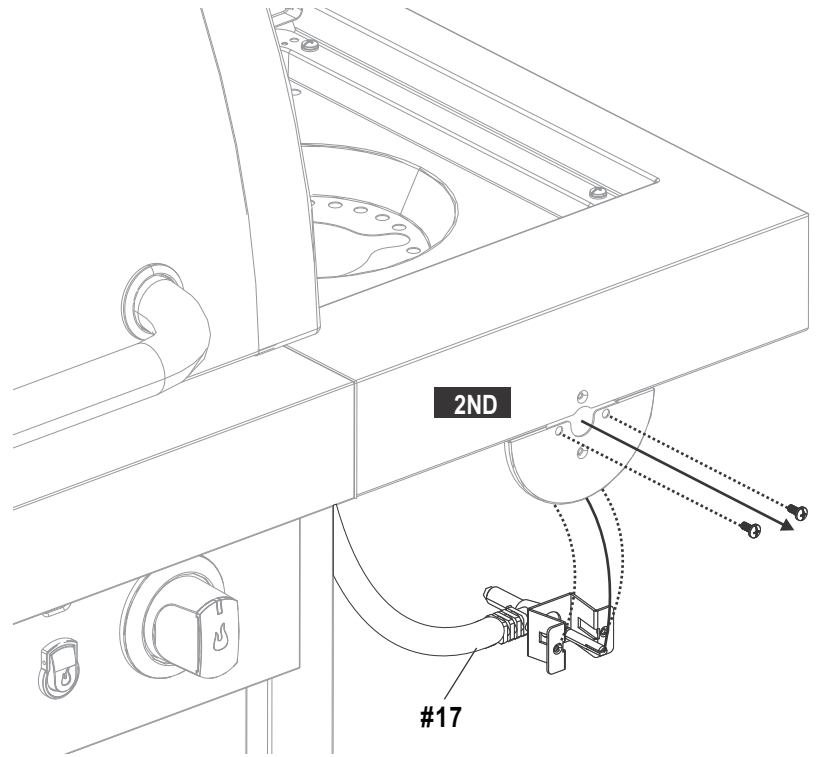
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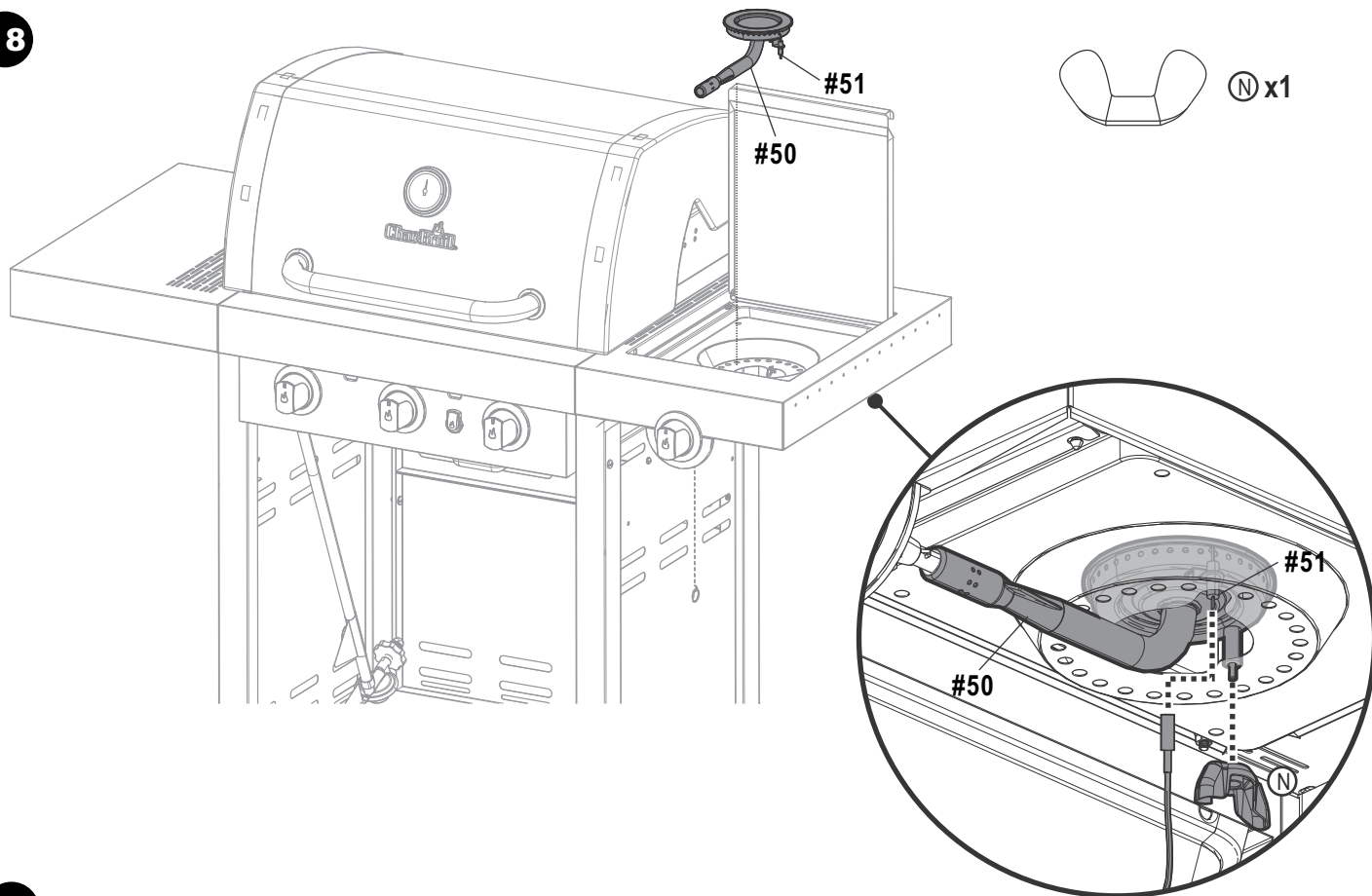
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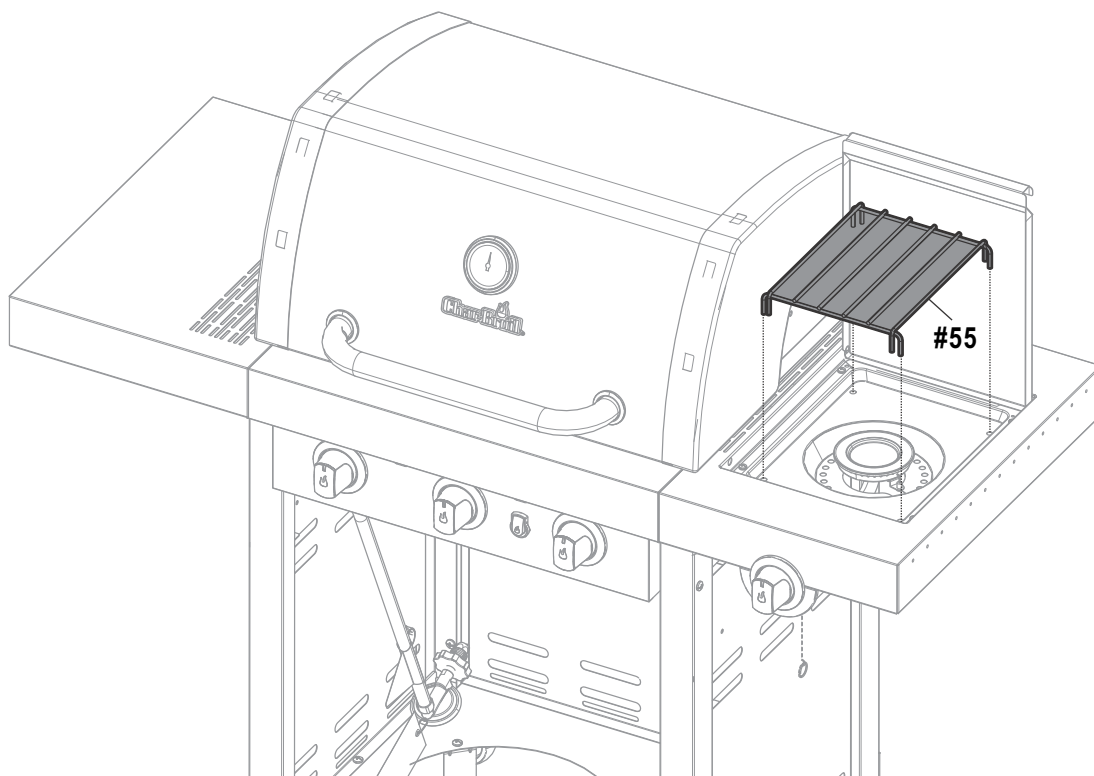
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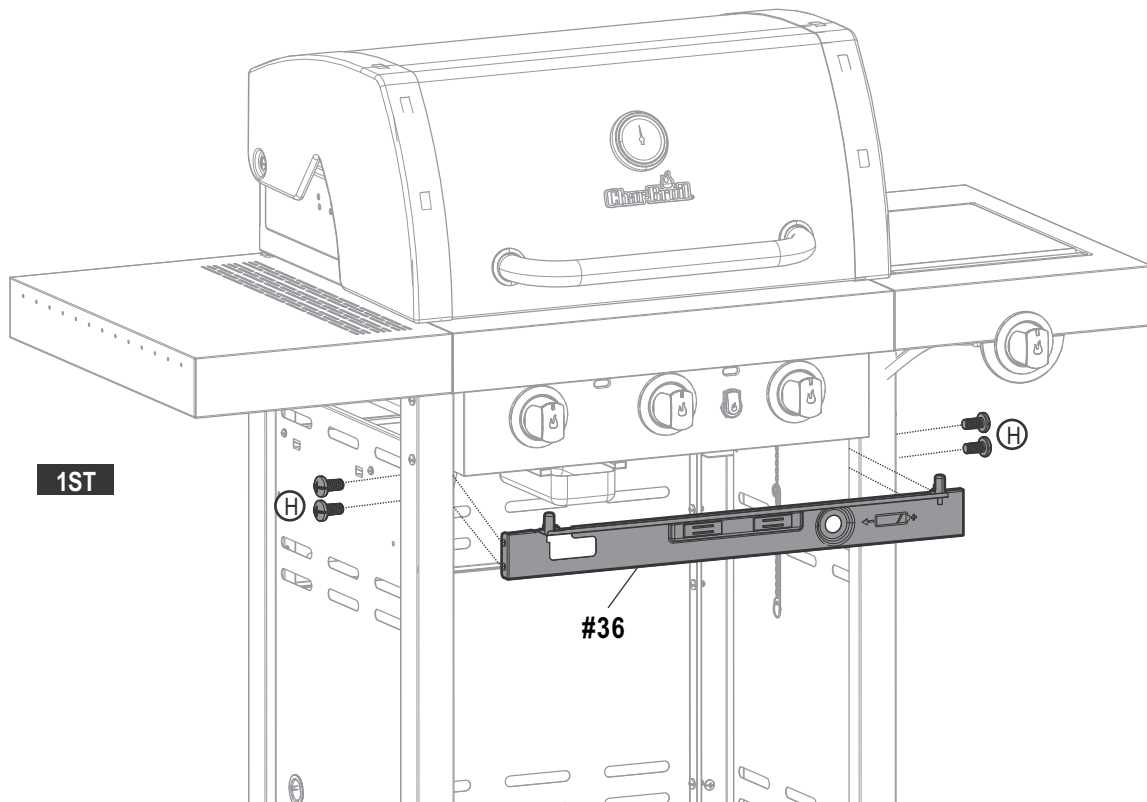
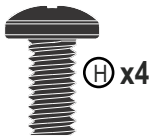
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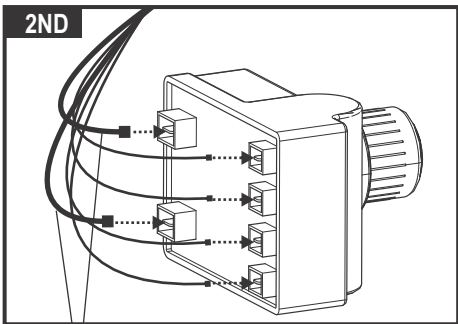
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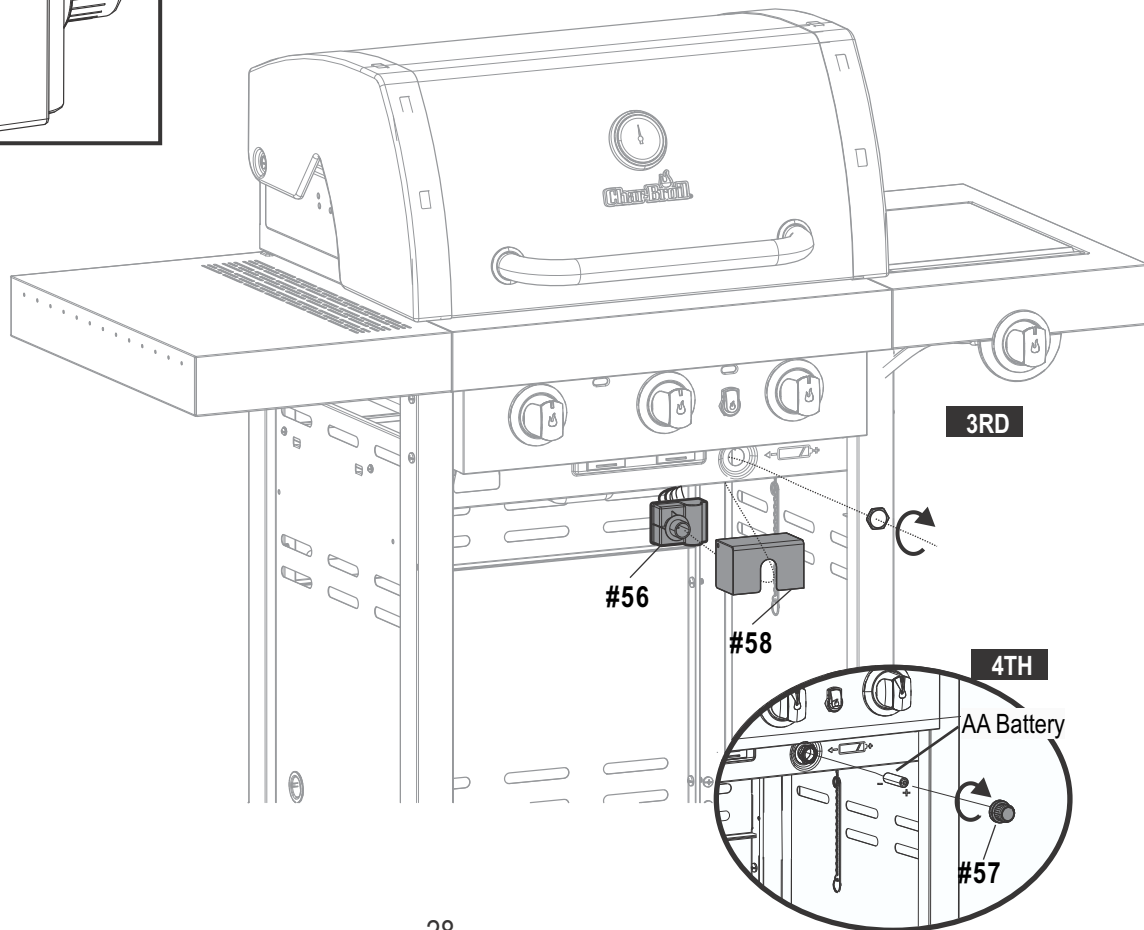
1ST

#36

2ND



#20



3RD

#56

#58

4TH

AA Battery

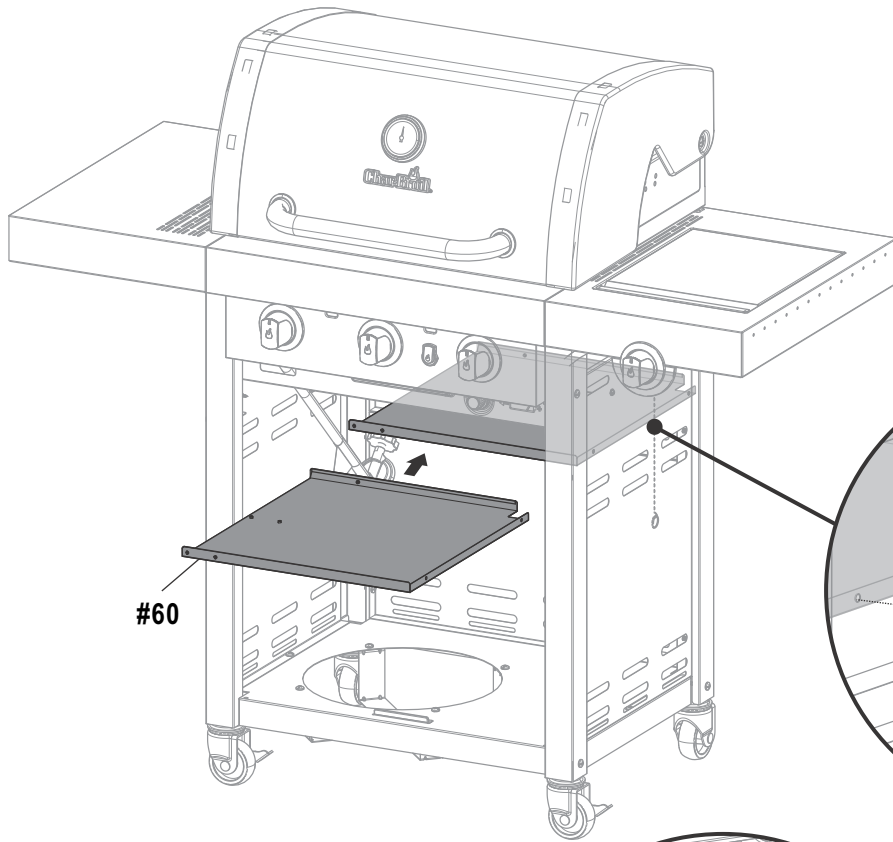
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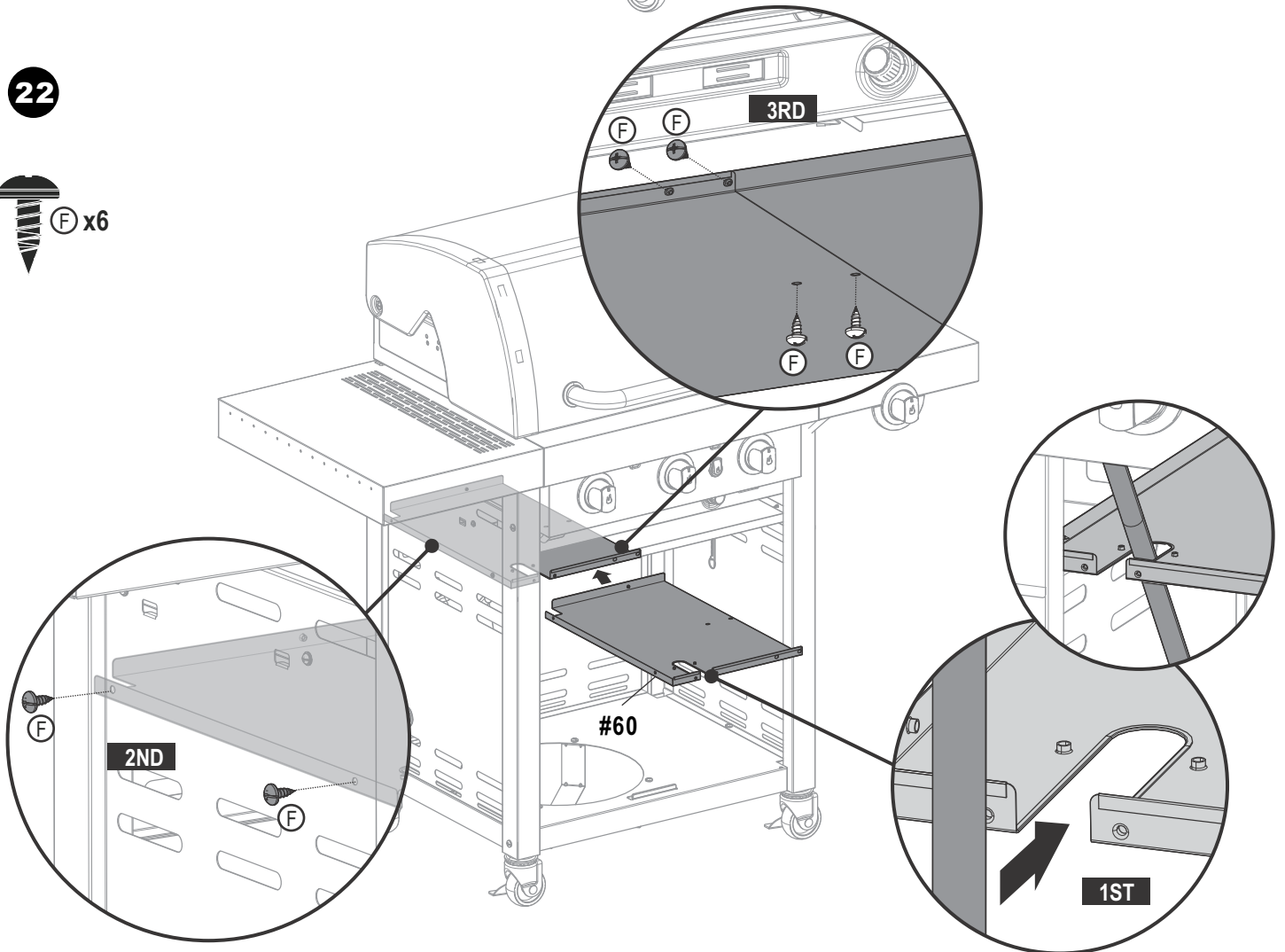
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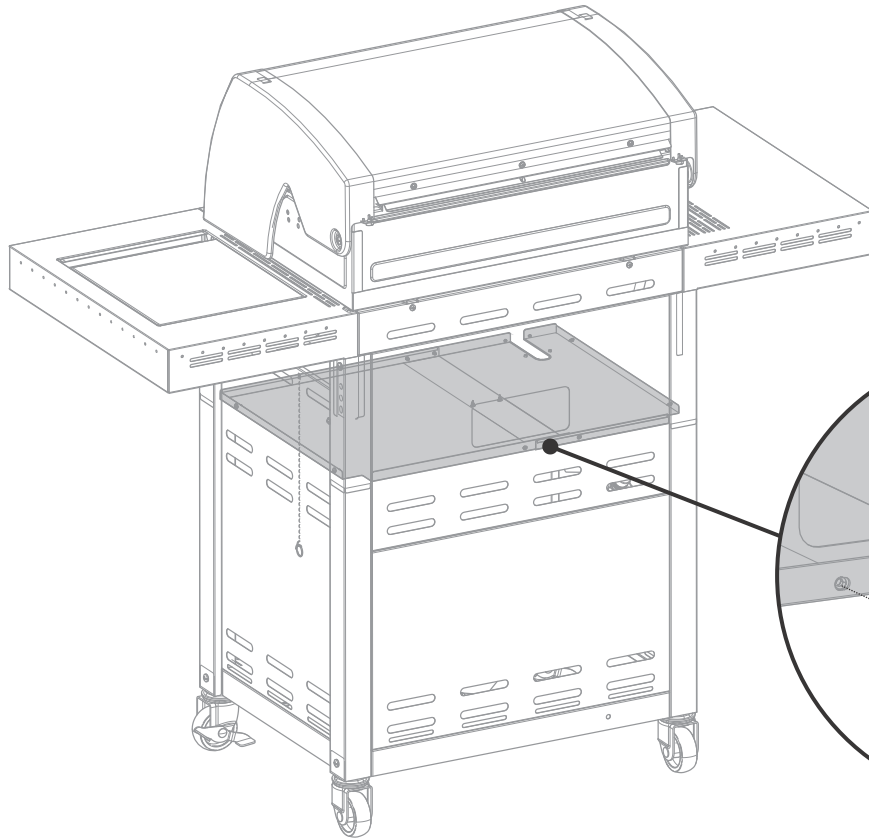
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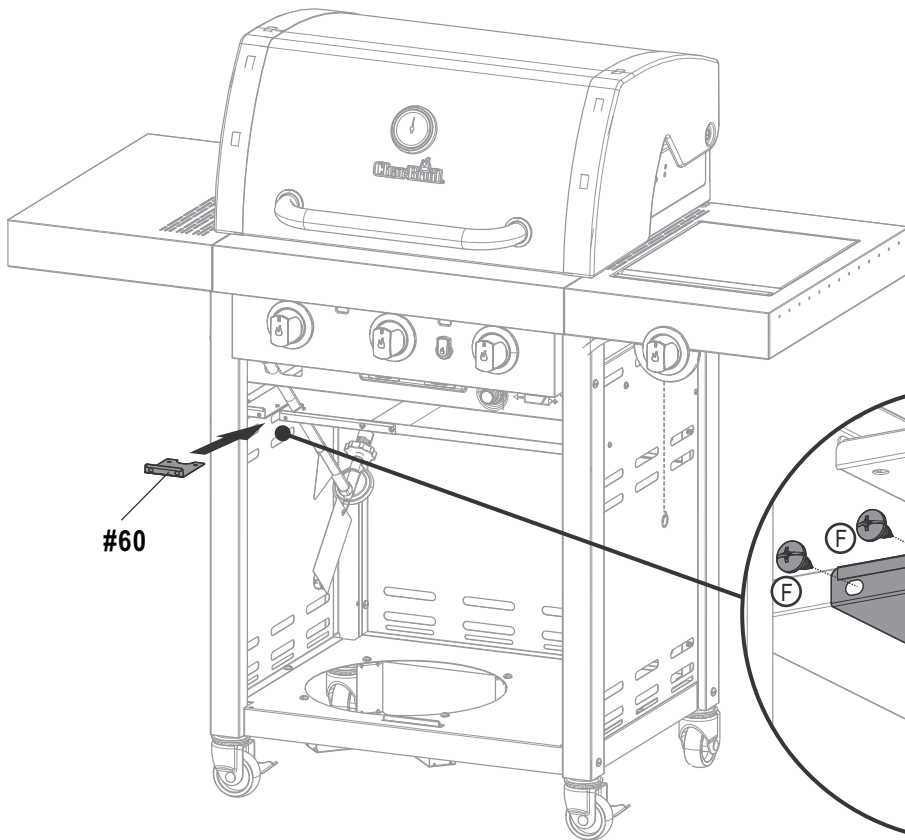
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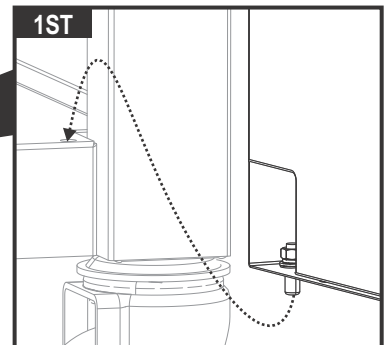
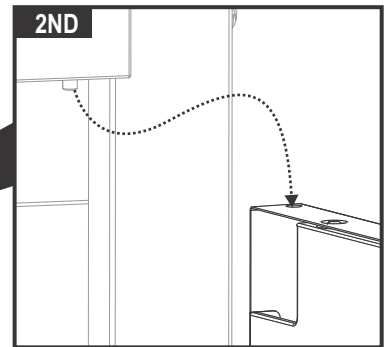
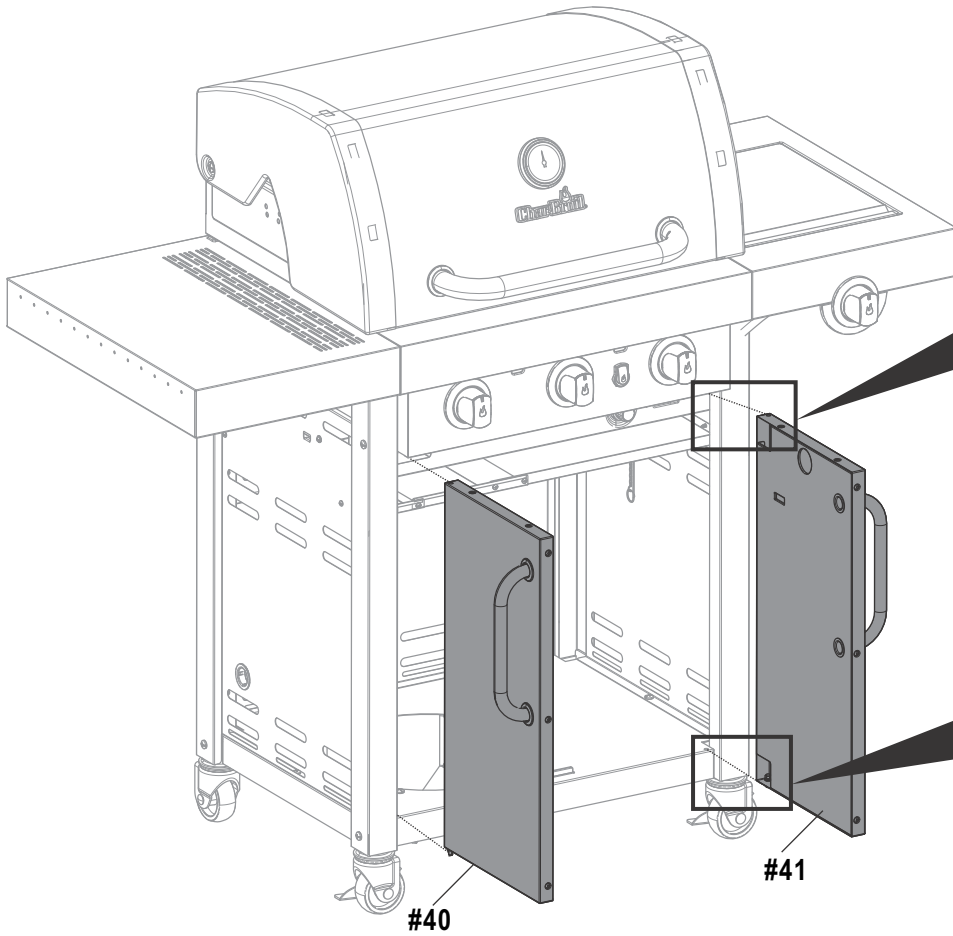
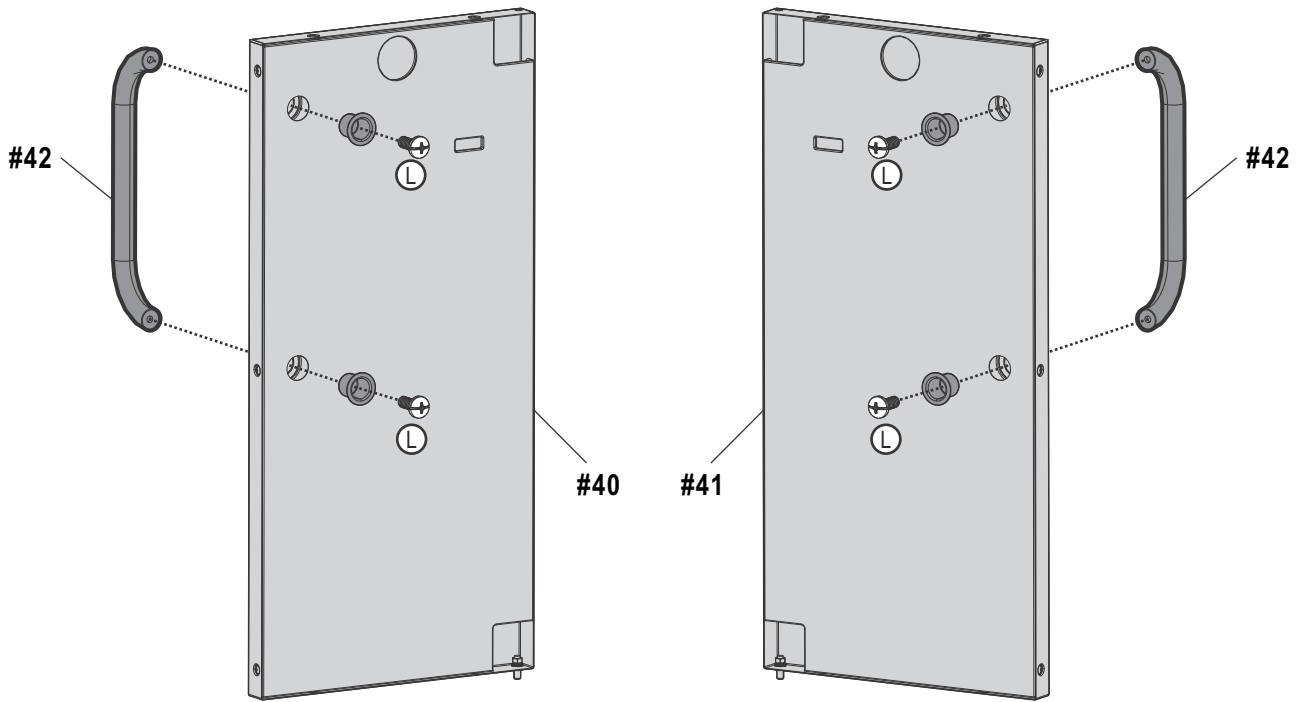
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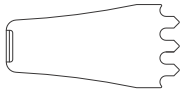
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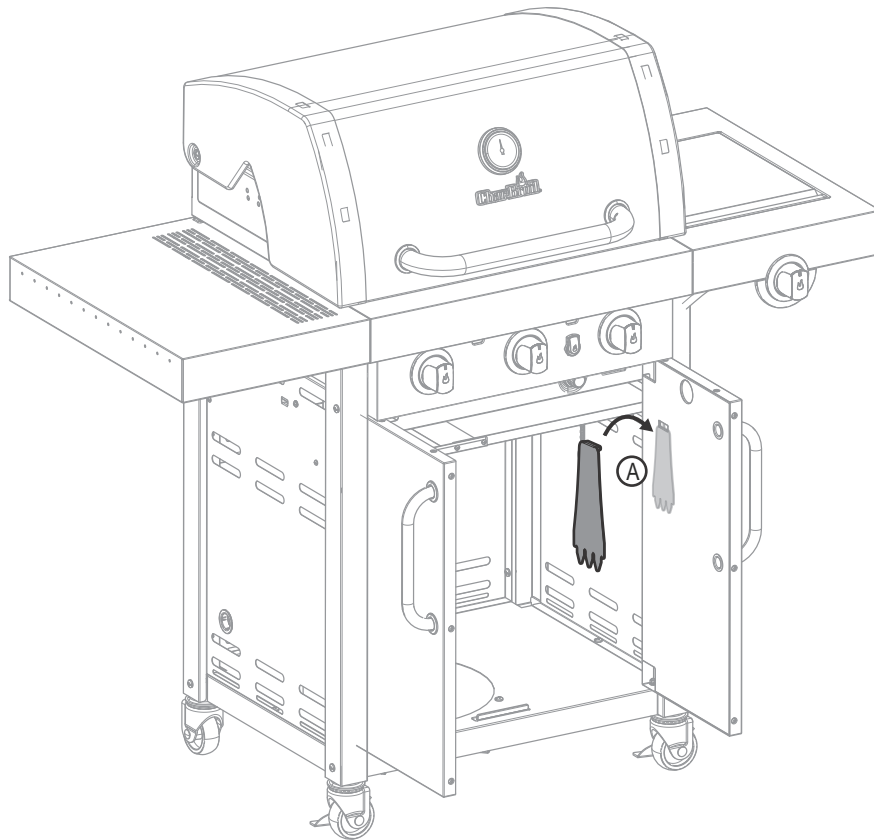
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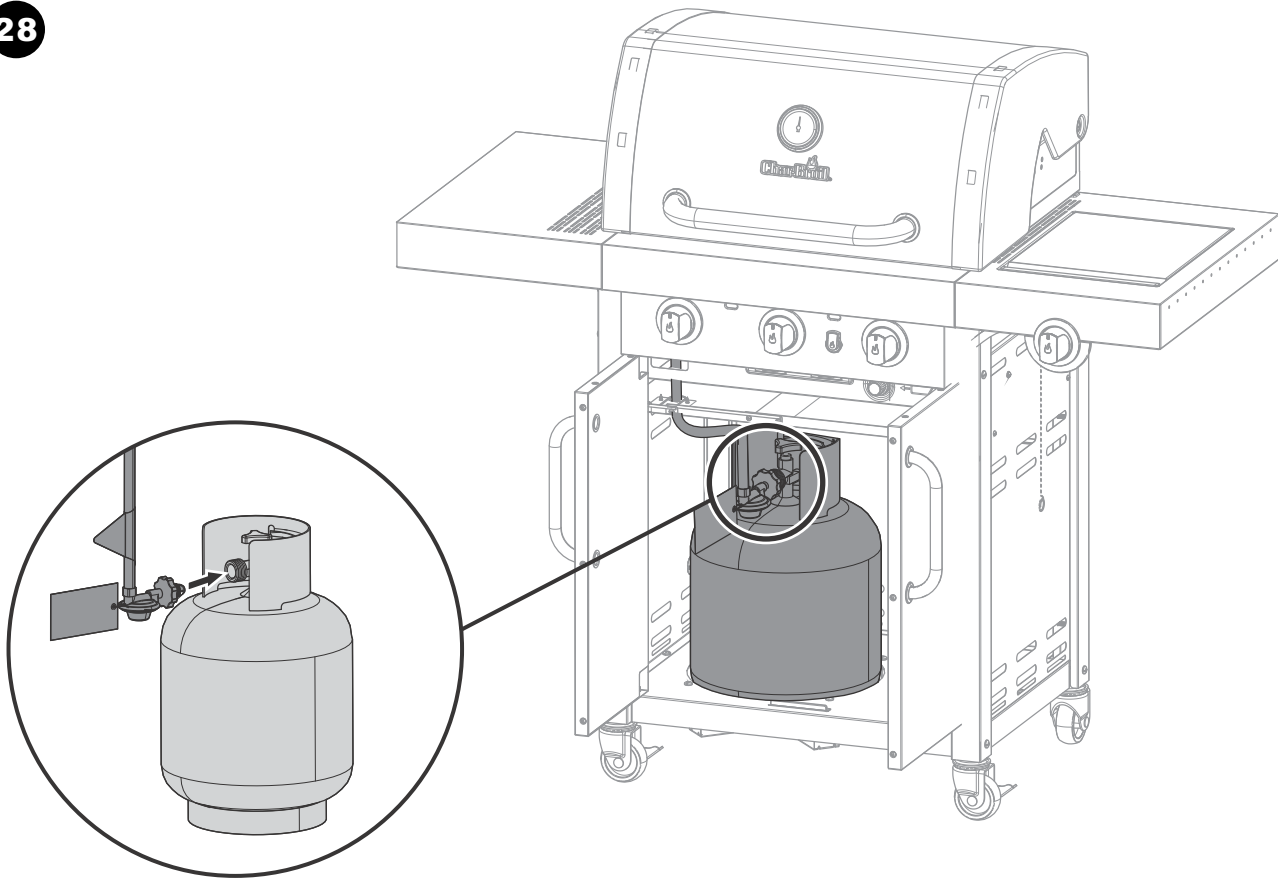


A x1





27





NATURAL GAS CONVERSION

	WARNING	
<ul style="list-style-type: none">▪ NATURAL GAS CONVERSION ONLY TO BE DONE BY AN AUTHORISED PERSON OR LICENSED PLUMBER.▪ 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.▪ An AGA approved natural gas pressure regulator must be installed in the pipeline and be set at 1 kPa.▪ The authorised person will provide a certificate of compliance.		

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.

Specification Natural Gas

Gas consumption @ 1.0kPa

3 main burners at 8.43 MJ/h each

1 side burner at 13.7 MJ/h

Total 39.0 MJ/h

Injector size

Main burners - 1.43 mm

Side burner - 1.90 mm

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

Note: Recommended clearances must be maintained, see page 4.

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 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 the 10mm.

(c) Chain or wire of adequate strength must be fixed to the appliance. Only one end to the appliance, the other end to be securely anchored to wall or floor. The length of the chain or wire is not to exceed 80% of the length of the gas assembly.

(d) Tools are required to assemble the Conversion Kit.
2 adjustable spanners
7mm socket
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 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.

Appliance conversion - Main Burners

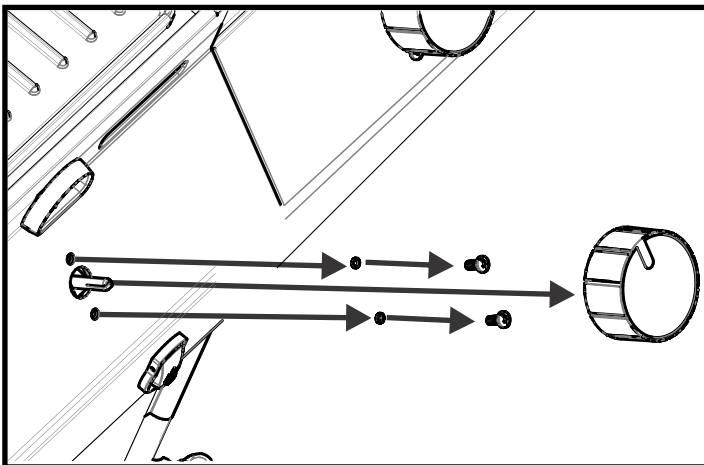
- 1.Remove cooking grate, hot plate, and heat tents.
- 2.Remove clips retaining flame carryover tubes and burners.
- 3.Remove flame carryover tubes and burners.**
- 4.Using a 7 mm nut drive remove LP orifices and save in case barbecue needs to be converted back to LP.
- 5.Remove control knobs and screws and washers (Shown below). Only do one control knob at a time.
- 6.Install NG bezel plates supplied in hardware pack using screws and washer removed In step 5 and replace control knobs (shown below).
- 7.Replace burners, flame carryover tubes, retaining clips, heat tents, cooking grate and hot plate.

Appliance conversion - Side Burner

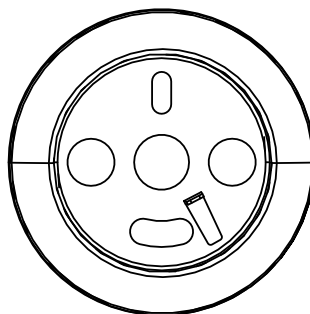
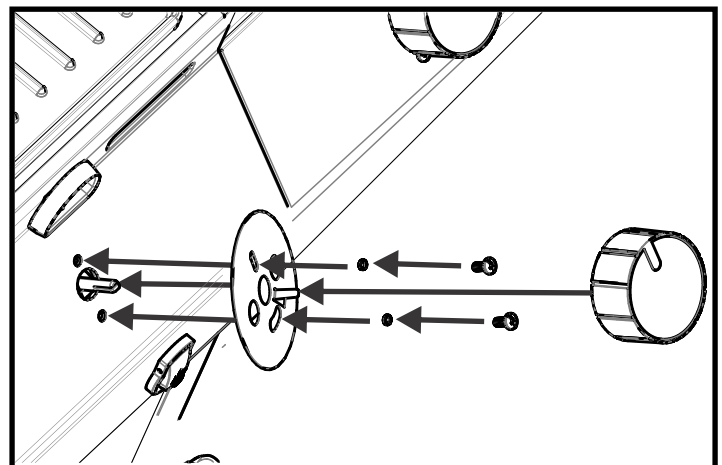
- 1.Remove side burner.
- 2.Using a 7 mm nut drive remove LP orifices and save in case barbecue needs to be converted back to LP.
- 3.Remove control knobs and screws and washers (Shown below).
- 4.Install NG bezel plates supplied in hardware pack using screws and washer removed in step 3 and replace control knobs (shown below).
- 5.Replace side burner.

TEST OPERATION OF APPLIANCE BEFORE LEAVING

Remove knob and screws/washers



Install NG Bezel, screws/washers and knob



NG Bezel

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 LP cylinder or at source on natural gas systems. Discontinue use of product and replace hose/regulator. Once hose/regulator is replaced conduct complete leak check per manual.
Gas leaking from LP cylinder.	<ul style="list-style-type: none"> • Mechanical failure due to rusting or mishandling. 	<ul style="list-style-type: none"> • Replace LP cylinder.
Gas leaking from LP 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 LP cylinder valve. Return LP cylinder to gas supplier.
Gas leaking between LP cylinder and regulator connection.	<ul style="list-style-type: none"> • Improper installation, connection not tight, and/or failure of rubber seal in cylinder valve. 	<ul style="list-style-type: none"> • Turn off LP cylinder valve. Remove regulator from cylinder and visually inspect rubber seal in cylinder valve for damage. If damage or cannot correct leak replace cylinder. See LP Cylinder Leak Test and Connecting Regulator to the LP 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 LP cylinder valve. Leave lid open to allow flames to die down. After fire is out and grill 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 LP 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. <ul style="list-style-type: none"> • No gas flow. <ul style="list-style-type: none"> • Coupling nut and LP cylinder valve not fully connected. <p>ELECTRICAL ISSUES:</p> <ul style="list-style-type: none"> • Electrode cracked or broken; "sparks at crack." • Electrode tip not in proper position. (Does not apply to SUREFIRE.) <ul style="list-style-type: none"> • Wire and/or electrode covered with cooking residue. • Wires are loose or disconnected. • Wires are shorting (sparking) between ignitor and electrode. • Dead battery. <p>ELECTRONIC IGNITION:</p> <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 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 LP cylinder is not empty. If LP cylinder is not empty, refer to "Sudden drop in gas flow." • Turn the coupling nut approximately one-half to three-quarters additional turn until solid stop. Tighten by hand only - do not use tools. <ul style="list-style-type: none"> • 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 1/8" to 1/4". 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 1/8" to 3/16". Adjust if necessary. <ul style="list-style-type: none"> • Clean wire and/or electrode with rubbing alcohol and clean swab. • Reconnect wires or replace electrode/wire assembly. • Replace ignitor wire/electrode assembly. • Replace with a new alkaline battery. <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:" . • 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.



Troubleshooting (continued)

Problem	Possible Cause	Prevention/Solution
Sudden drop in gas flow or low flame.	<ul style="list-style-type: none"> • Out of gas. • Excess flow valve tripped. • Vapor lock at coupling nut/LP cylinder connection. 	<ul style="list-style-type: none"> • Check for gas in LP cylinder. • Turn off knobs, wait 30 seconds and light grill. If flames are still low, turn off knobs and LP cylinder valve. Disconnect regulator. Reconnect regulator and leak-test. Turn on LP cylinder valve, wait 30 seconds and then light grill. • Turn off knobs and LP cylinder valve. Disconnect coupling nut from cylinder. Reconnect and retry.
Flames blow out.	<ul style="list-style-type: none"> • High or gusting winds. • Low on LP gas. • Excess flow valve tripped. 	<ul style="list-style-type: none"> • Turn front of grill to face wind or increase flame height by turning gas valve to a higher position. • Refill LP cylinder. • Refer to "Sudden drop in gas flow" above.
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 grill/firebox. • Trim fat from meat before grilling. • 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 LP cylinder. Leave lid in position and let fire burn out. After grill 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.
One burner does not light from other burner(s).	<ul style="list-style-type: none"> • Grease buildup or food particles in end(s) of carryover tube(s). 	<ul style="list-style-type: none"> • Clean carry-over tube(s) with wire brush.

Troubleshooting - Electronic Ignition

Problem (Ignition)	Possible Cause	Check Procedure	Prevention/Solution
SECTION I No sparks appear at any electrodes when Electronic Ignition Button is pressed; no noise can be heard from spark module.	<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 "+" on cap end.) • Replace battery with new alkaline battery. • Unscrew button cap assembly and reinstall, making sure threads are aligned and engaged fully. • Replace spark module assembly.
SECTION II No sparks appear at any electrodes when Electronic Ignition Button is pressed; noise can be heard from spark module.	<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.
SECTION III Sparks are present but not at all electrodes and/or not at full strength	<ul style="list-style-type: none"> • Output lead connections not connected. • Arcing to grill 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 grill in dark location. Operate ignition system and look for arcing between output wires and grill frame. • All sparks present but weak or at slow rate. • Has moisture accumulated on electrode 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 alkaline battery. • Use paper towel to remove moisture. • Replace cracked or broken electrodes.



AGA 8544 G

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