

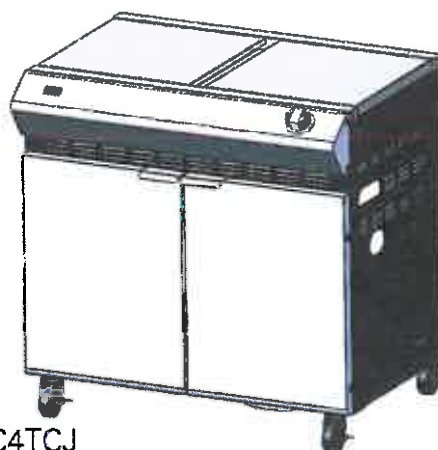
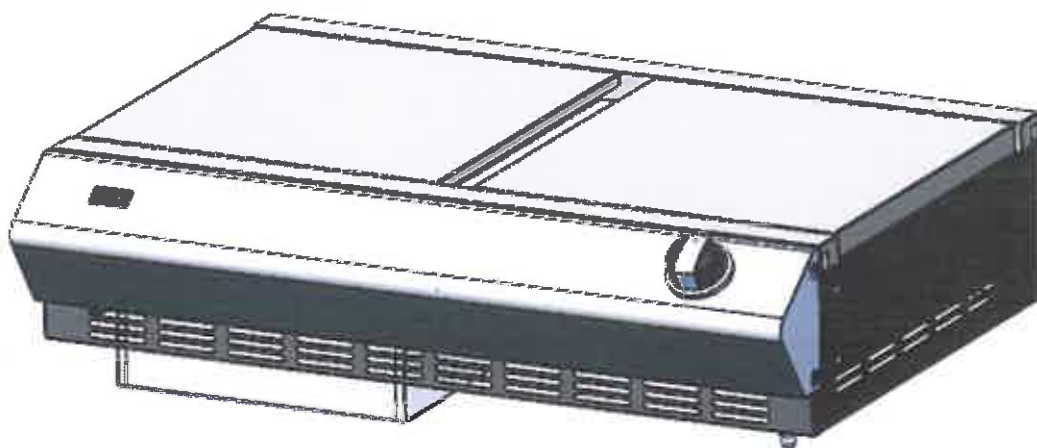
**Ziegler  
& Brown**

**BARBEQUES  
GALORE**

**Instructions** for the safe use and enjoyment of your new

# Ziegler & Brown Turbo Range Unit

- **You will need** 2 adjustable spanners + 1 phillips head screwdriver



**ZGTERANGEL**

(For use only with separately supplied carts MC4TEJ & MC4TCJ  
Not suitable for use in a build in application!)

# Congratulations On Your Purchase

**Thank you and congratulations for choosing a quality barbeque product as part of your outdoor entertaining world.**

By following these instructions for safe and easy operation, you will enjoy years of satisfying, trouble-free outdoor cooking.

And when you're fully up and running, you can visit your Barbeques Galore store for some great accessories and cooking tips to make your experience even more rewarding.

But first things first....

## Safety First

**Australia has an excellent safety record when it comes to gas appliances. This reflects both the high quality of appliances sold, as well as a growing consumer awareness about safe practices. We urge you to follow the guidelines below; together with these instructions for safe use, to prevent overheating and to produce great cooking results.**

- This Range is an outdoor appliance only. Under no circumstances should it be used indoors.
- This Range has not been approved for marine use.
- Do not perform any servicing on the Range yourself. This includes internal adjustment of the regulator and gas valves. Servicing can only be carried out by authorised technicians.
- It is important that you install your Range exactly as described in these instructions. In particular you should keep the Range clear of combustible material, and you should check for leaks whenever a new connection is made.
- Do not store chemicals or flammable materials near this appliance.
- Do not place articles on or against, or enclose this appliance.
- The Range gets extremely hot while in use. Keep children away from the appliance until it has cooled to normal temperatures.
- It is a good idea to tie back long hair and loose clothing while cooking in case of unexpected flare ups.
- Do not transport the Range whilst it is hot.
- NEVER leave a Range unattended with the burner switched on. Always switch off all appliance burners and cylinders when not in use.
- Take care when touching a hot Range.
- Follow all manufacturer's instructions to periodically check for gas leaks.

## Where To Put Your Range

**Most importantly, you must observe the clearances listed on the data sticker on your Range Unit**

It will tell you how close you can put the appliance to combustible surfaces (wood, gyprock, trees, wooden fences etc). If you don't follow these clearances, there is a chance that nearby surfaces will heat up and catch fire.

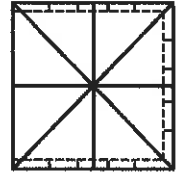
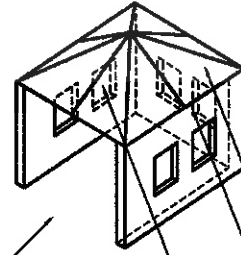
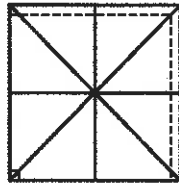
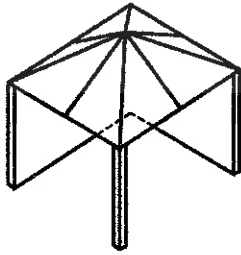
Keep the Range sheltered from the wind. Wind interferes with the flames and can prevent your Range from heating up properly and can even damage some components.

Make sure the surface is level. This is safer, and makes cooking easier.

Don't put the Range too close to windows or anywhere else where cooking smoke is likely to cause a problem.

# Putting Your Range Unit In An Enclosure

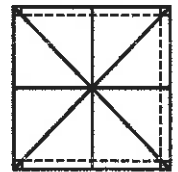
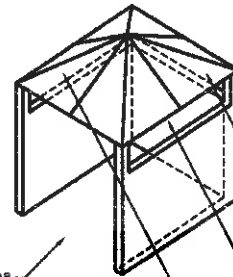
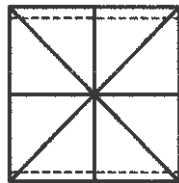
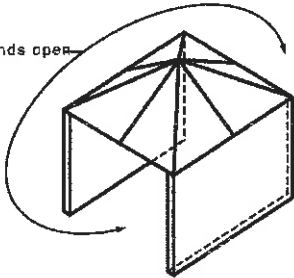
This appliance must only be used in an above ground, open air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection. Any enclosure in which the appliance is used must comply with one of the following:



Open side at least 25% of total wall area

30 percent or more in total of the remaining wall area is open and unrestricted

Both ends open



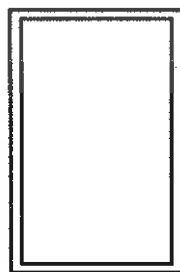
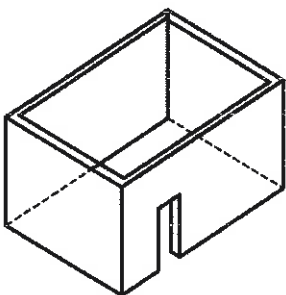
Open side at least 25% of total wall area

30 percent or more in total of the remaining wall area is open and unrestricted

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:

- At least 25% of the total wall area is completely open; and
  - At least 30% of the remaining wall area is open and unrestricted
- In the case of balconies, at least 20% of the total of the side, back and front wall area shall be and remain open and unrestricted.



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



Unpack the unit carefully, remove all transit protective packaging and dispose of appropriately.

## Remove Hose

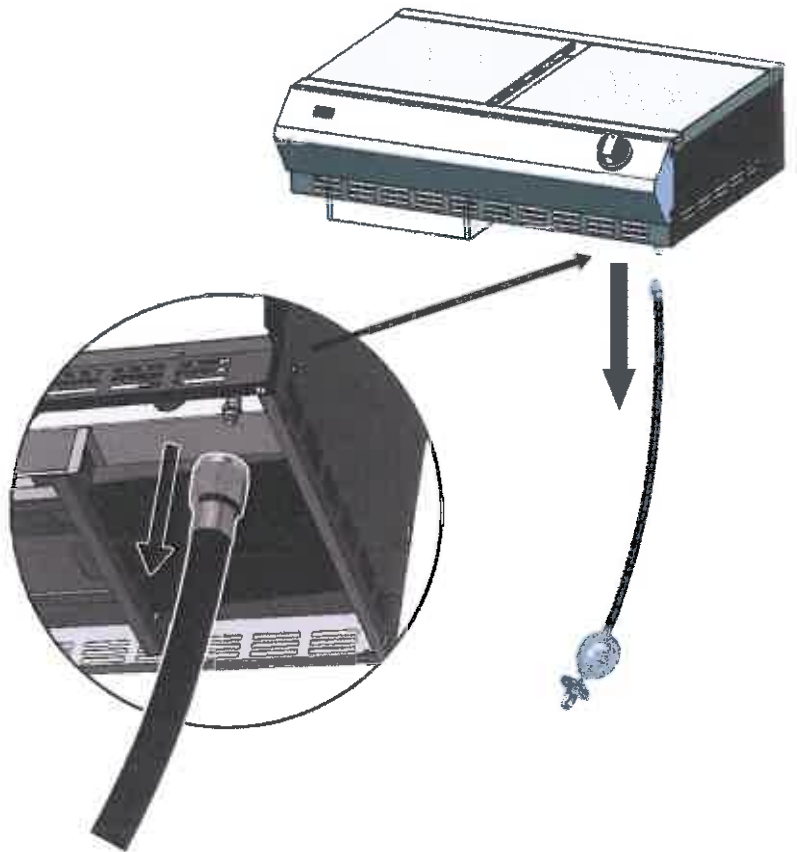
(For units attaching an additional separately purchased side burner only)



**Important:** If you have not purchased an additional Side burner then SKIP this step.

If you have purchased an additional side burner, remove the regulator hose from the range and put it aside - you will need it later.

**Note:** You will need to use two spanners to loosen the connection: one to hold the gas inlet pipe, the other to turn the hose fitting.



## Attach The Range To The Cart

(Use the manual provided with the cart for assembly details)

### What You Need:

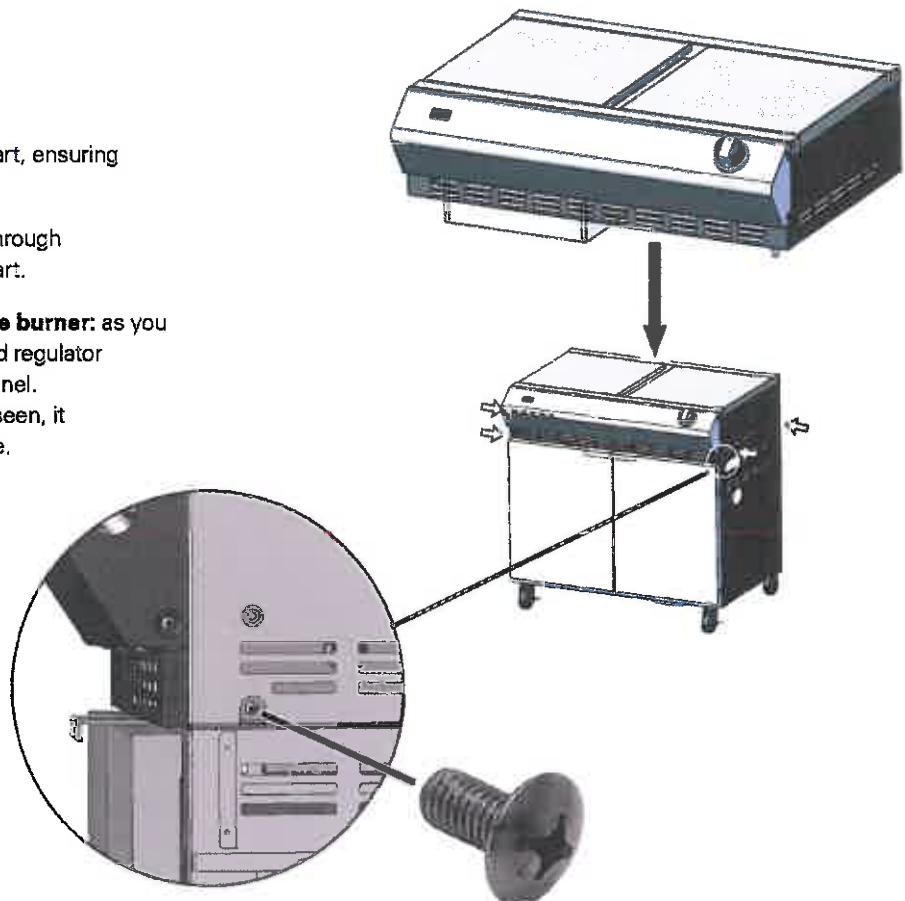
4 x 12mm screws



Lower the Range onto the assembled cart, ensuring it is facing the same way as the doors.

When positioned correctly, fix a screw through each corner of the firebox and into the cart.

**Note – Models with no additional side burner:** as you lower the Range, guide the gas hose and regulator down through the hole in the cart top panel. If the gas hose and regulator cannot be seen, it may be tucked up underneath the Range.



## Join The Carts (Multiple Units Only)

### What You Need

4 x 12mm screws



4 x flange nuts

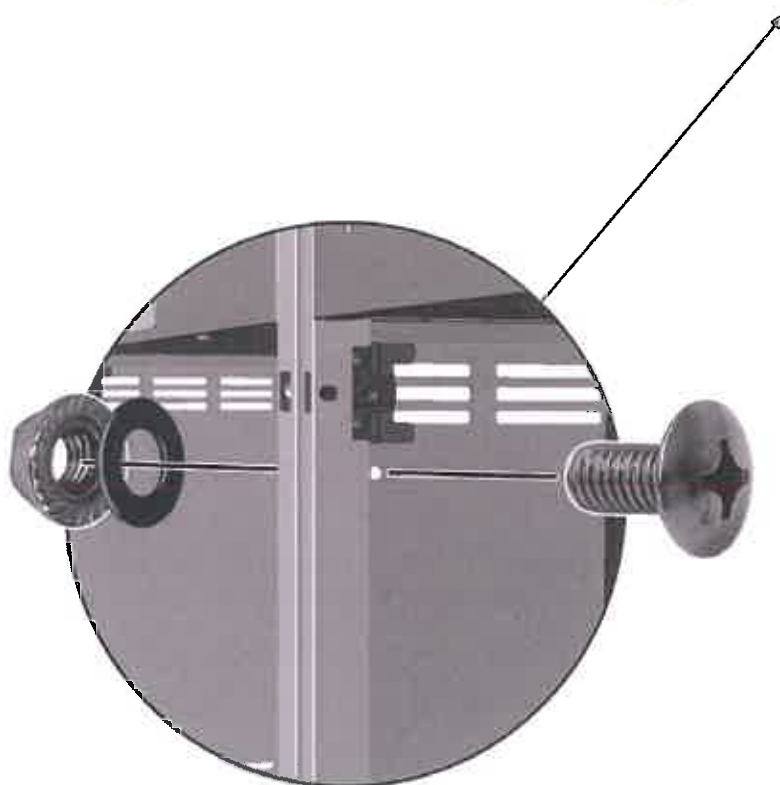
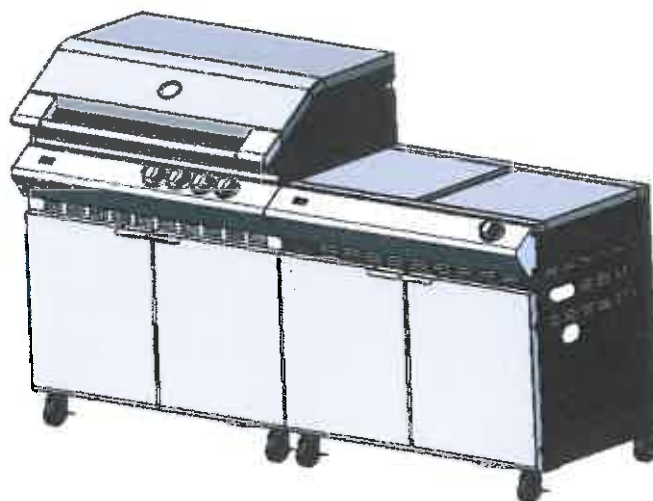


4 x flat washers



If you have purchased a second unit and are assembling a multi-cart Ziegler & Brown Turbo bbq, connect the adjacent carts together now.

Fix a screw and matching nut through all four holes in the side panels being connected.



## Attach Rails To Left Side Shelf (Where applicable for separately purchased shelves)

### What You Need:

4 x 28mm screws



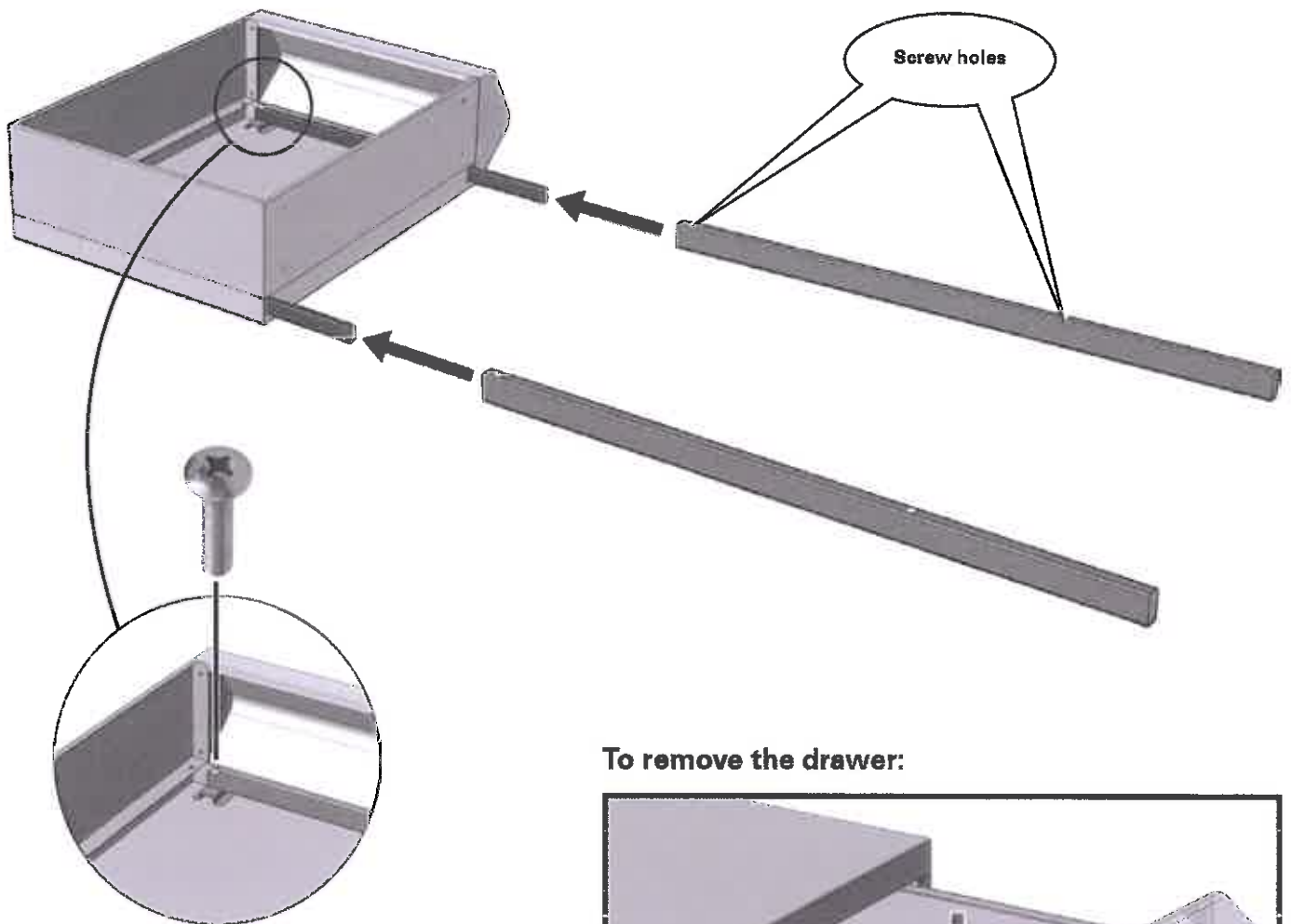
(for each side shelf or drawer shelf)

Before attaching the side shelf to your Range you must attach two rails to the side shelf.

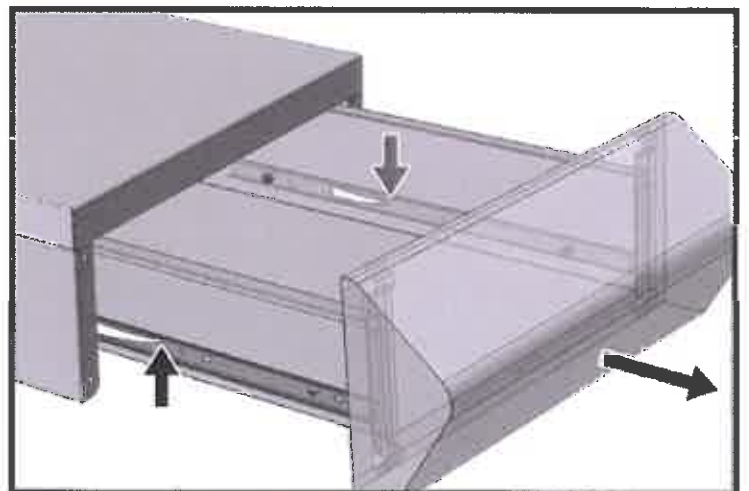
Turn the side shelf upside down and insert two rails in the direction shown.

Use 2 screws in each rail to secure it to the side shelf.

**Note:** If your model features a side drawer, you must remove the actual drawer before attaching the rails. Do this by pulling the drawer out as far as possible, then pushing UP on the left lever and DOWN on the right lever, while firmly pulling the drawer out completely – see inset below.



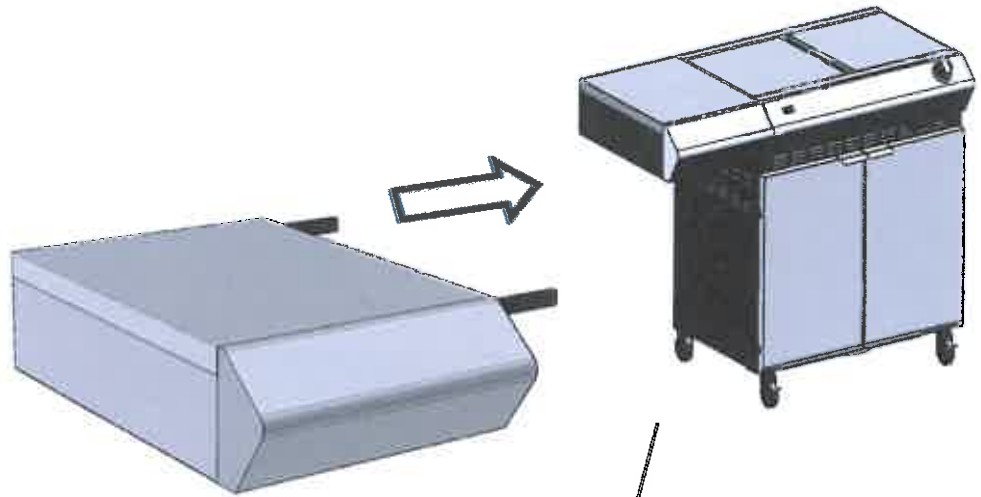
### To remove the drawer:



## Attach The Left Side Shelf (Where applicable for separately purchased shelves)

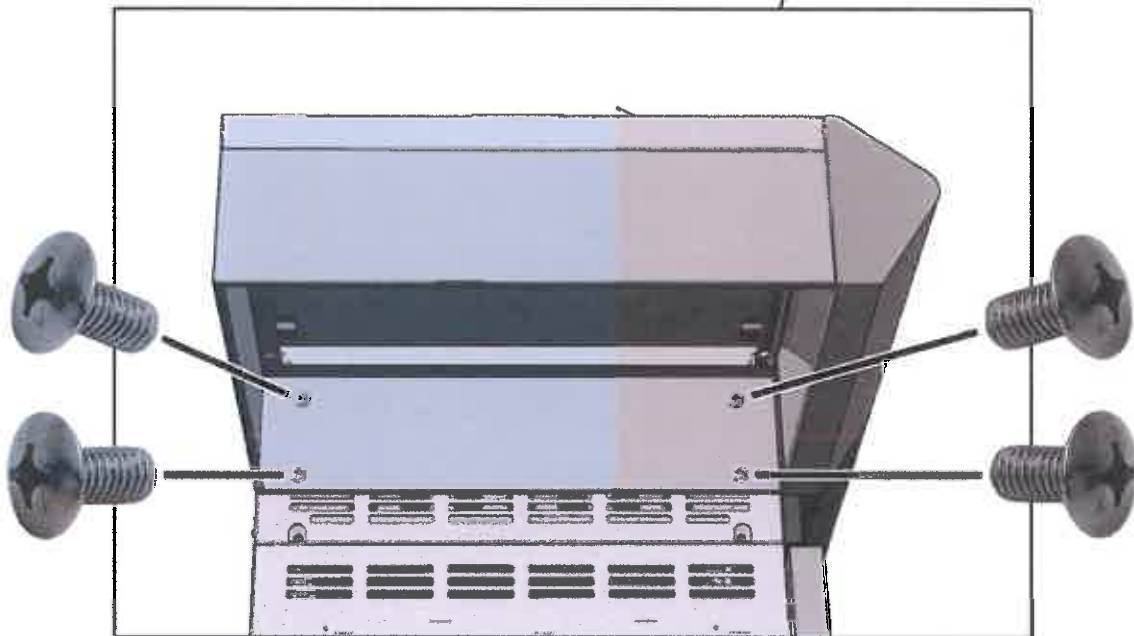
### What You Need:

4 x 12mm screws



Slide the side shelf's rails into the left side of the unit. When positioned correctly, the shelf should line up with the Range

Fix 4 screws through the side shelf and into the unit.



## Connect The Rails To The Side Burner Or Right Side Shelf (Where applicable for separately purchased side shelves or side burner)

### What You Need:

4 x 28mm screws



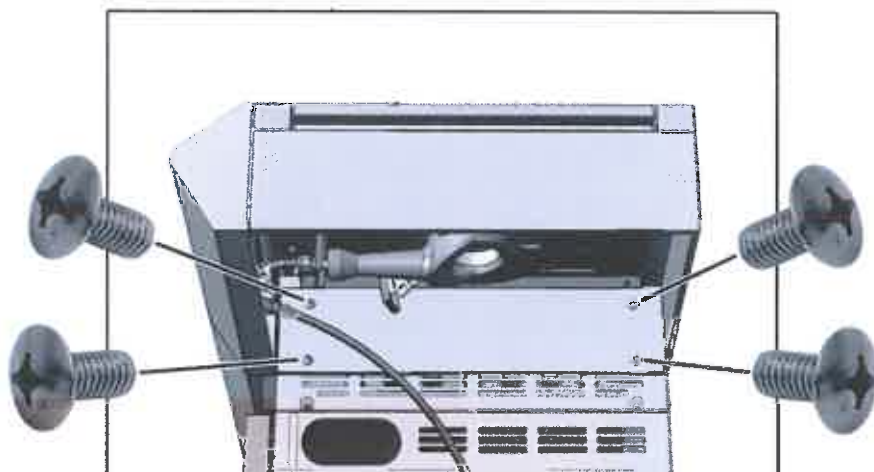
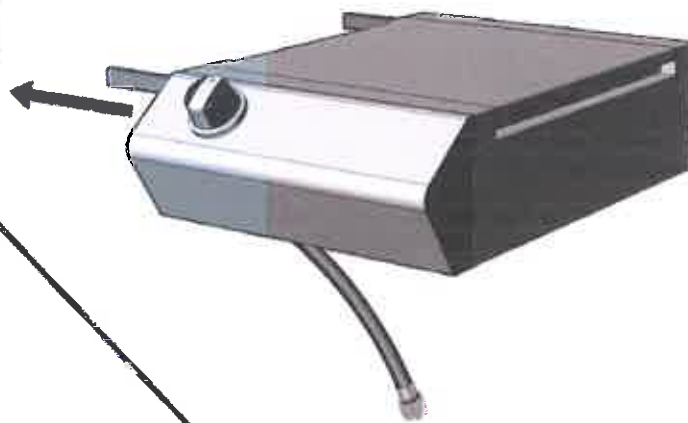
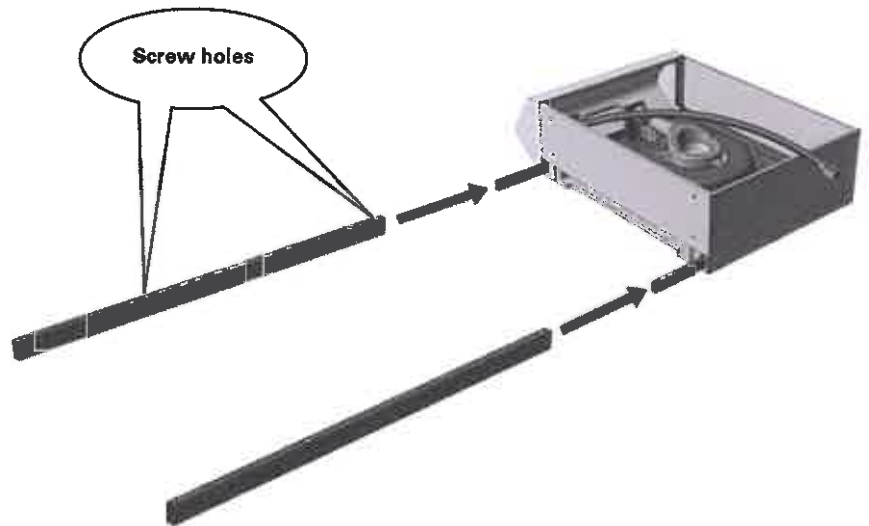
4 x 12mm screws



Attach the side burner in the same manner as the side shelf.

Use 4 x 30mm screws to attach both rails to the side burner.

Then slide the side burner into the Range and secure it using 4 x 12mm screws.





## Connect The Gas Hoses (Side Burner Models Only)



Remove the cap from the 'F' pipe, underneath the side burner.

Note: The doors are not shown for clarity.

**Important:** Use two spanners to loosen the connection. One to hold the fitting, one to loosen the cap.



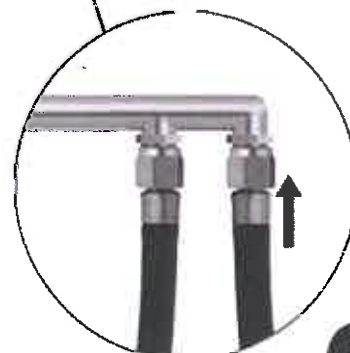
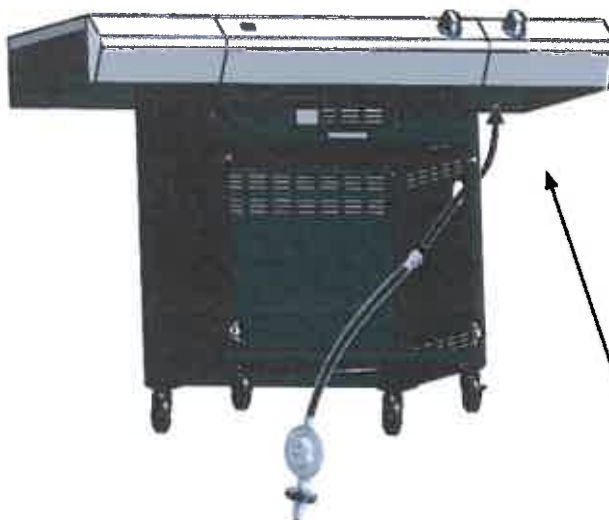
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## (Side Burner Models Only)



Thread the regulator hose through the cutout in the right side panel. Connect the regulator hose to the outlet of the 'F' pipe, as shown.

**Important:** Use two spanners to tighten the connection. Backyard fires can be caused by connections which are only hand tightened.



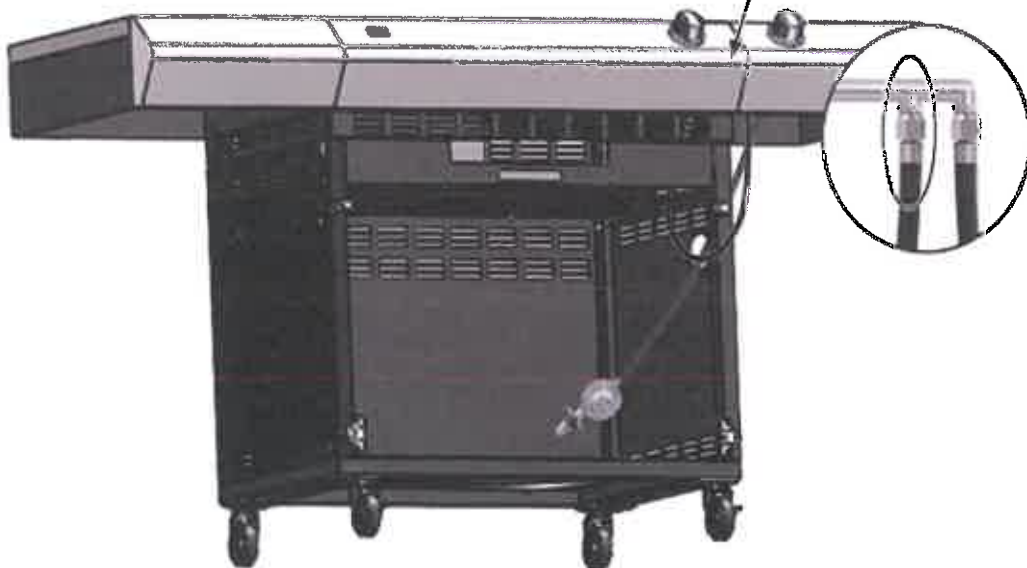
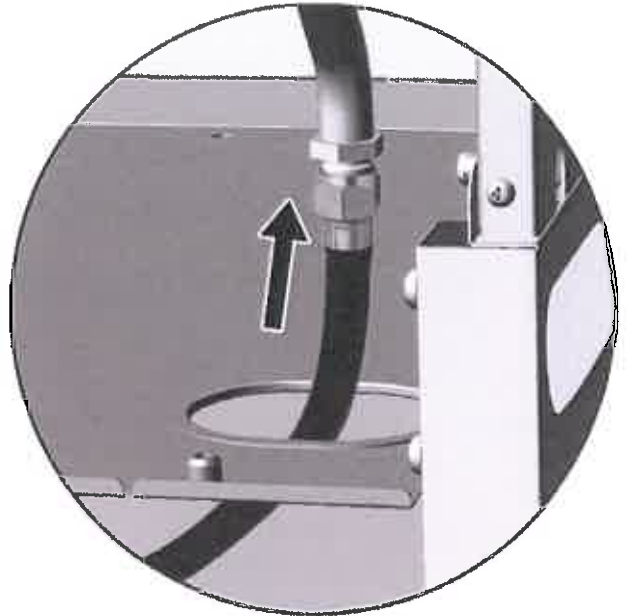
## (Side Burner Models Only)



Feed the hose from the upper outlet of the side burner's 'F' pipe's through the side panel and top shelf, and connect it to the barbecue inlet.

**Important: Use two spanners to tighten the connection:** one to hold the gas inlet pipe, the other to turn the hose fitting. You will find spanner access holes in the side of the barbecue frame.

Before connecting the hose to the gas supply, refer to your barbecue instructions for directions on leak testing and general gas safety.



**Your Ziegler & Brown Turbo cabinet assembly is now complete.**

# Installation

**Before assembling your barbeque, you should ensure your barbeque is suited to the type of gas which you are going to use.**

## Checking The Gas Type

### LPG, Also Known As Propane:

Range units suited to LPG should have an orange sticker on the side saying "PROPANE ONLY".

This is most commonly supplied as a portable 4kg or 9kg gas cylinder, which can be refilled or swapped at petrol stations or your place of purchase when empty.

Some homes have twin 45kg LPG cylinders permanently installed near an outside wall. These cylinders supply LPG gas to many appliances in the home via copper pipes, and are filled as required by the gas supply company.

### Natural Gas:

Range units suited to Natural Gas should have a white sticker on the side saying "Natural Gas".

This is piped to your home in a similar fashion to water, so there are no cylinders to refill. You will need to contact your local gas company to determine if Natural Gas is available in your area.

### To Change The Gas Type Of Your Range:

Your Range is manufactured to take LPG. It can thus be connected to LPG without any alteration.

If you wish to connect your Range to Natural Gas, it will need to be converted beforehand using the conversion kit (code no. NGCK250V or equivalent parts) available at your nearest Barbeques Galore store. This must be done by a licensed gas fitter or an authorised person.

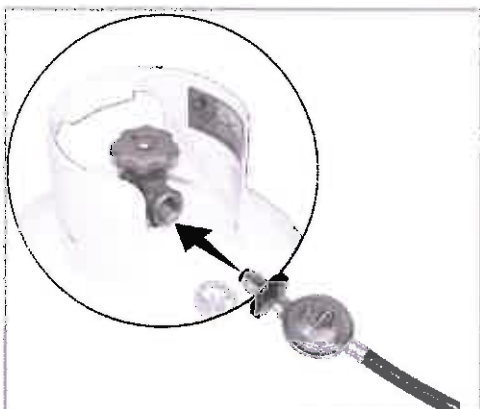
It is extremely dangerous to use the Range with the wrong type of gas. Fire or explosion may result.

## Portable LPG Cylinders

Place the LPG cylinder into the right side of the cabinet, so that it sits into the cylinder tray in the base shelf.

Take the hose that came with the Range, check that it has a rubber seal on the regulator end of it, and connect this end of the hose to the gas cylinder. You won't need a spanner here. Just turn the fitting in an anticlockwise direction and hand tighten as much as you can. This should seal it sufficiently. Ensure the gas cylinder is secure in the cylinder well in the cart, and that it remains upright at all times.

Conduct a leak test before use - see "Installation" section.



## Installation (cont)

### Fixed LPG Supply Or Natural Gas

Range units which are connected to twin 45kg LPG cylinders or to Natural Gas must be installed by a licensed gasfitter, in accordance with the requirements of AS/NZS 5601 including pipe sizing, and local gas authority requirements.

There are two approaches to installation:

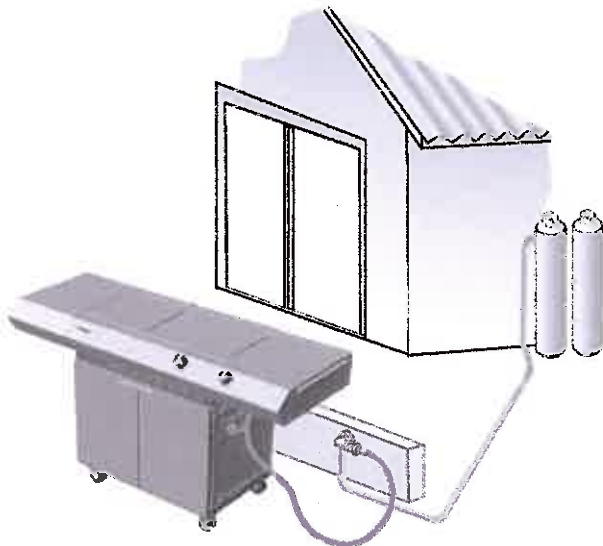
**Permanent Piped Connection:** Your Range may be permanently connected to the main gas lines or LPG cylinders via copper pipe. This must be done entirely by the gasfitter, in accordance with requirements of AS/NZS 5601, and local gas authority requirements. Your gasfitter will ensure that your Range is permanently connected to the supply via copper pipe, the gas pressure in the lines is adequate, pipe sizes are correct, all connections are secure, and that all necessary components (such as secondary regulators and manual shutoffs) are included where regulations require them. Once this is done, the Range cannot be moved. It is a permanent fixture of the property.

**Bayonet Point:** Alternatively, you can have the gas fitter terminate the gas line using a "bayonet point". This allows you to connect and disconnect the Range using a special hose and bayonet termination. Such a hose is provided in the Natural Gas conversion kit NGCK250V. Follow the instructions supplied with the kit to complete the connection. For LPG installations, an appropriate hose is available from your Barbeques Galore store.

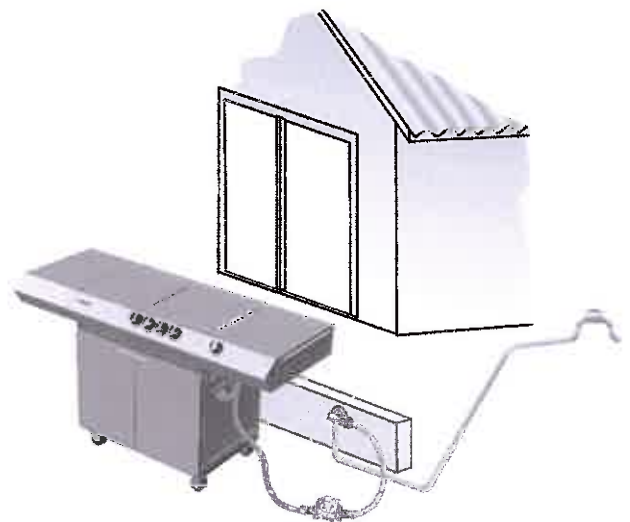
Even if your Range area already has a bayonet point, you will still need to call upon a gas fitter to ensure gas pressure is sufficient for your Range, and to ensure your Range functions correctly before leaving. Where a gas fitter is required, the gasfitter must test the safety and operation of the appliance before leaving, including gas pressure, ignition and burner operation.

Conduct a leak test before use - see "Installation" section.

**To the installer:** You must test the appliance for safe and correct operation, instruct the consumer on safe operation, and ensure these instructions are left with the consumer before leaving the site.



Range Unit connected to twin 45 kg LPG cylinders. Copper pipe brings the gas from the tanks to the Range area. A flexible hose connects to a bayonet fitting near the Range



Range Unit connected to the Natural Gas supply. Copper pipe brings the gas from the gas meter to the Range area. A flexible hose connects to a bayonet fitting near the Range.

## Installation (cont)

### Leak Testing

**Before proceeding, it is important that you leak test the Range unit. Make sure all the Range control knobs are OFF.**

If you have a portable gas cylinder, turn the cylinder ON by rotating the knob anti-clockwise. If you have a wall connection, ensure the bayonet fitting is connected.

Spray or pour soapy water (about the same concentration as washing up water) along the gas line including:

- The gas connection at the inlet of the Range.
- The gas hose or copper piping, including any joints or bends in the piping.
- The gas connection at the gas cylinder or the wall connection.

If bubbles appear, there is a gas leak.

- If the leak is at a connection, tighten and retest. If the leak is anywhere else, or if you cannot resolve the leak, do not proceed.
- If you have a portable gas cylinder, turn the gas cylinder off and consult your retailer.
- If you have a bayonet connection, remove the hose from the wall fitting and consult your retailer.

You can also check for leaks using a gas safety gauge, available at your Barbeques Galore store. This provides an easier and more convenient way to check for leaks.



# Lighting Your Range Burner

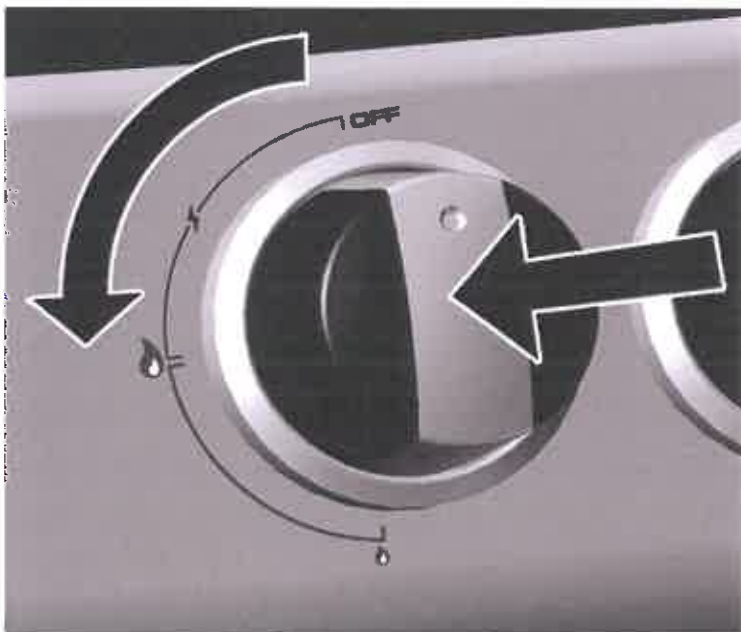
**Lighting the Range is easy, but must be done with due care.**

Make sure that the gas is turned on at the cylinder, or that gas is available to the Range unit. Also, ensure that the Range burner lid is up.

**Flame Thrower Ignition:** This ignition system works by throwing a flame to the side of the burner to light it. Push the knob in and turn anticlockwise to the high position. Hold the knob in until the burner ignites. You may need to push and turn the knob several times before ignition.

**Manual Ignition:** You can light your barbeque manually using the provided match holder by holding a lighted match next to one of the burners, then turning the burner control knob to high. You can access the burner from above the burner.

**Optional Side Burner:** Light the side burner in exactly the same way as the main burners.



## If You Have Difficulty Lighting

If the burner doesn't light first go, return the knob to the off position and try a couple more times. If the burner still does not light, wait a few minutes to allow the gas to disperse before trying again. If satisfactory operation cannot be achieved, consult your retailer before proceeding.

**Note carefully:** Failure to follow the lighting procedures correctly can lead to a hazardous condition.

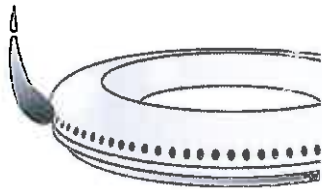
## Lighting Your Range Burner(cont)

### Controlling The Flames

The knobs have three basic positions: Off, High and Low.

You can achieve any flame height between low and high by rotating the Range control knob between these positions.

**Special note:** "Blowback" is a situation where the flame burns inside the burner, towards the front. It can be recognised by a sharp roaring sound coming from the burner. It is not dangerous unless it is allowed to persist. If this occurs, simply turn the burner off, wait a few seconds, then relight.



**burner on high**



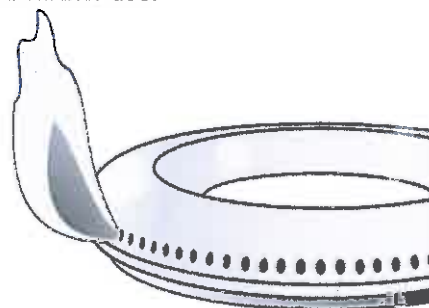
**burner on low**

### Checking The Flame

Look into the Range so that you can see the flames on the gas burner. They should be a soft blue colour with yellow tips. If the flames are too yellow, there is too much gas and not enough air. The flame will be inefficient and will give off too much smoke. If the flame is too pale, there is too much air and not enough gas. If either of these situations occur, you should consult your retailer before further use.



**good flame**



**poor flame**

### Turning Off

To turn the Range off, it is best to turn off the cylinder first, and allow all the gas left in the hose to burn off. This will only take a couple of seconds. Then turn off all burner controls. If your barbeque is connected to natural gas or piped LPG, you can simply turn the burner controls off.

It's okay to leave the cylinder connected to your barbeque while it's not in use.

**Note carefully:** Failure to follow these shutdown procedures correctly can lead to a hazardous condition.

# How To Use The Charcoal Burner

## Important

**This appliance is for outdoor use only. Products of combustion can build up indoors with potentially fatal consequences. Never use this appliance indoors**

Make sure that the surrounding area is well clear of any combustible materials. Keep the lid fully open until the charcoal has completely extinguished and the unit has cooled.

For charcoal cooking, only use with all parts intact and correctly in place. The heat shield box must be located firmly into the cavity in the Range. The charcoal firebox locates into the heat shield box. The lower grill fits onto the lower set of pins is to hold the burning charcoal. The upper grill sits on the upper set of pins for cooking.

Use appropriate equipment such as long tongs and heatproof mitts.

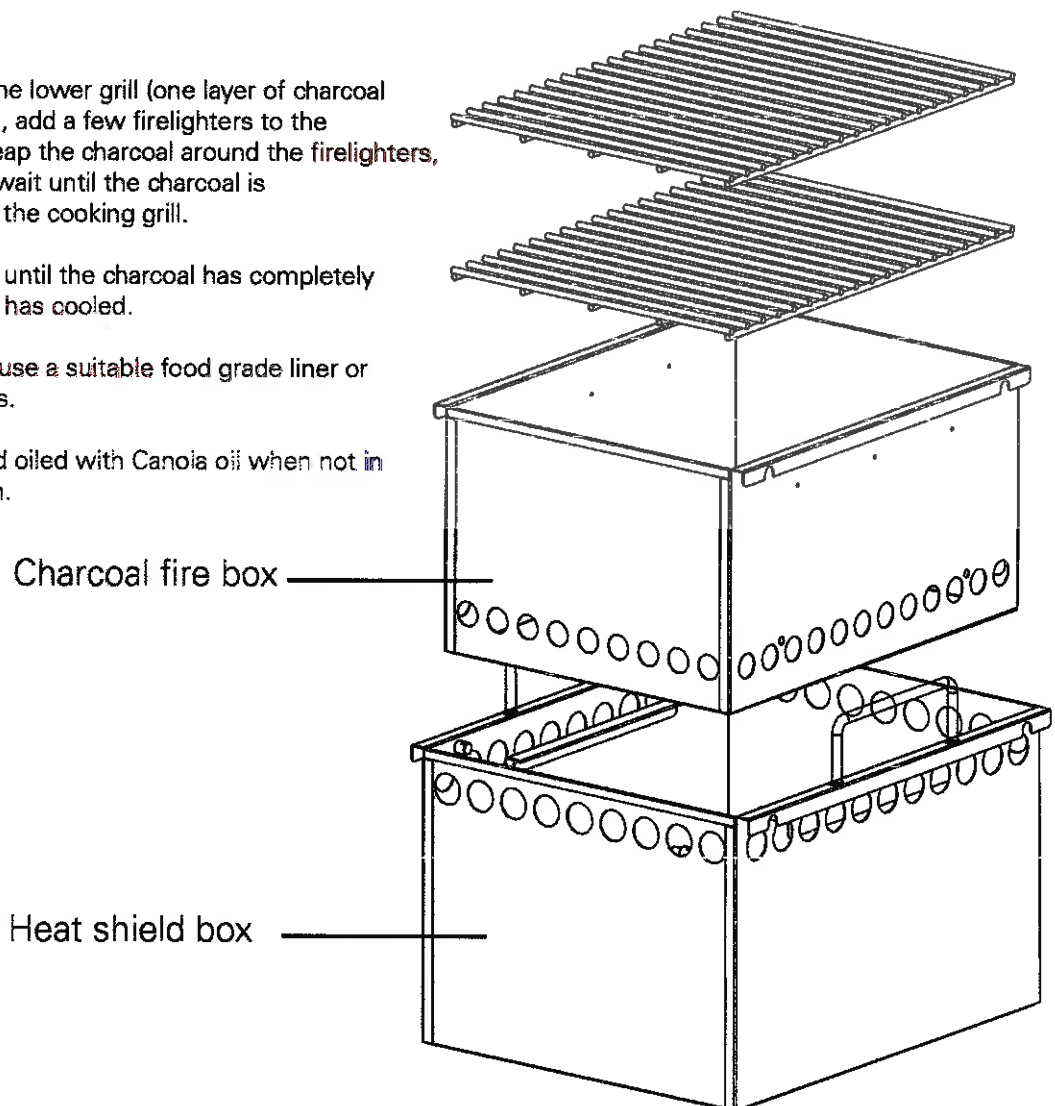
Never use liquid or gel firelighters or any kind of flammable liquid to start or add to the charcoal fire.

Place some charcoal on the lower grill (one layer of charcoal across the grill is enough), add a few firelighters to the middle of the charcoal, heap the charcoal around the firelighters, light the firelighters and wait until the charcoal is fully lit before positioning the cooking grill.

Do not touch the handles until the charcoal has completely extinguished and the unit has cooled.

If using as an ice bucket, use a suitable food grade liner or bucket instead of the grills.

Keep all parts cleaned and oiled with Canola oil when not in use to minimise corrosion.





# Maintenance

## Cleaning Your Range

**Your Range will look better and last longer if you keep it clean. Follow these simple steps.**

**Cast Iron Burners:** Occasionally the burner holes may get clogged with grease and food particles. Leaving the burner on for a maximum of 5 minutes with the hood open after you've finished cooking will remove most of this. However, you should check the burner periodically for any sort of blockage. In particular, you should ensure that the aeration vents are free of insect nests and spider webs. To clean the burner, let it cool down, then remove the brass cap and inspect the burner. If any of the holes are clogged, use a wire brush to unclog the holes. Then lightly coat the burner with canola oil for ongoing protection.

**The Range Body:** Grease can build up on the body of the Range. Simply clean it off with hot water and detergent. Do not use oven cleaner as this will damage the surface coating. Stainless steel requires extra care. See the notes below.

## How To Care For Stainless Steel

Even though stainless steel is remarkably resistant to tarnish and rust relative to ordinary steels, it still needs proper care. We recommend the following:

- After use, clean the stainless steel surfaces with fresh water and a soft cloth.
- Where light cleaning is needed, a commercially available stainless steel cleaner with a soft cloth should be used.
- To repair minor tea staining or pitting, you can use a light, non-metallic scourer. It is important that you rub with the natural grain of the stainless steel surface to avoid leaving visible scratch marks.
- Use 3M stainless steel cleaner available from your local Barbeques Galore store to polish and protect all stainless steel surfaces. Follow the manufacturer's instructions on the can. Do not use while the Range is on or still hot!
- Between uses, it is a good idea to leave the Range covered to prevent dust and air borne salts settling on the stainless steel surfaces. If left for too long, these particles can act as rust centres.

With a small amount of care, your investment in quality stainless steel will keep its beautiful finish as well as its value for a long time to come.

## Storing Your Range

Your Range is designed to be used outdoors. However, just like a car, you will prolong the life of the appliance if you store it out of direct exposure to the elements when not in use. This can be done in many ways:

- Place a waterproof cover over it. These are available from Barbeques Galore.
- Move the Range to a covered location. If you are storing it in a closed room (eg a shed or a garage) you should keep the cylinder away from any other cylinders or any cars, boats, motorcycles or any other petrol engines.
- If you don't intend to use it for a few months, lightly spray all surfaces with canola oil. This will help protect against corrosion.

## Servicing Your Range

**Apart from cleaning, your Range is a fairly low maintenance item. A couple of things are worth looking at though. Remember to turn off and disconnect the gas before any maintenance is carried out.**

- If your Range uses a flexible hose to connect to the gas, check the rubber O-ring on the regulator end of the hose assembly at least once a year. If it appears worn or cracked, have it replaced.
- We recommend having your Range checked by an authorised service agent every 5 years. This is to ensure there are no leaks and that all components are still functioning correctly.
- If you use a portable LPG gas cylinder, you will need to have the cylinder serviced or replaced every ten years. The date of the last service should be stamped on the neck of the bottle.

As you can see, it's easy to keep your Range in great shape so it can give you years of trouble free enjoyment.

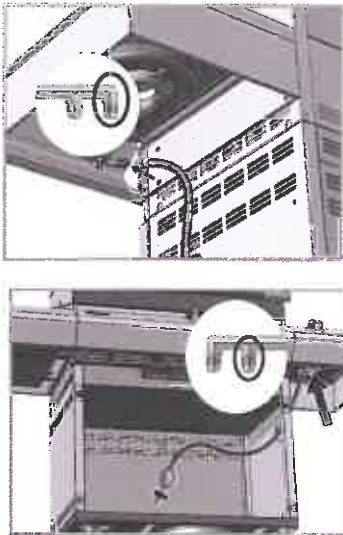
## Maintenance (cont)

# Replacing The Hoses

**If there are any signs of wear or cracking in the Range hose, you will need to replace it immediately. Ensure you replace it with a hose and regulator purchased from Barbeques Galore to ensure proper gas connection compatibility.**

Connect the nut of the hose to the gas inlet on the Range or the side burner, whichever applies in your case. You **MUST** use two spanners to tighten it properly. Do not use sealing tape. The connection is designed to seal properly without it. Perform a leak test as explained in the see "Installation" section before using.

**Ensure all gas outlets and inlets are connected or capped.**

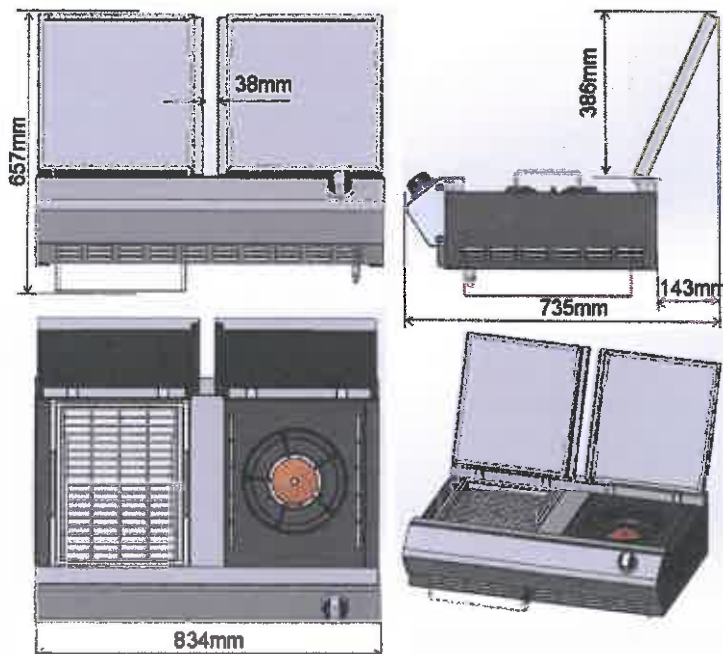


# Technical

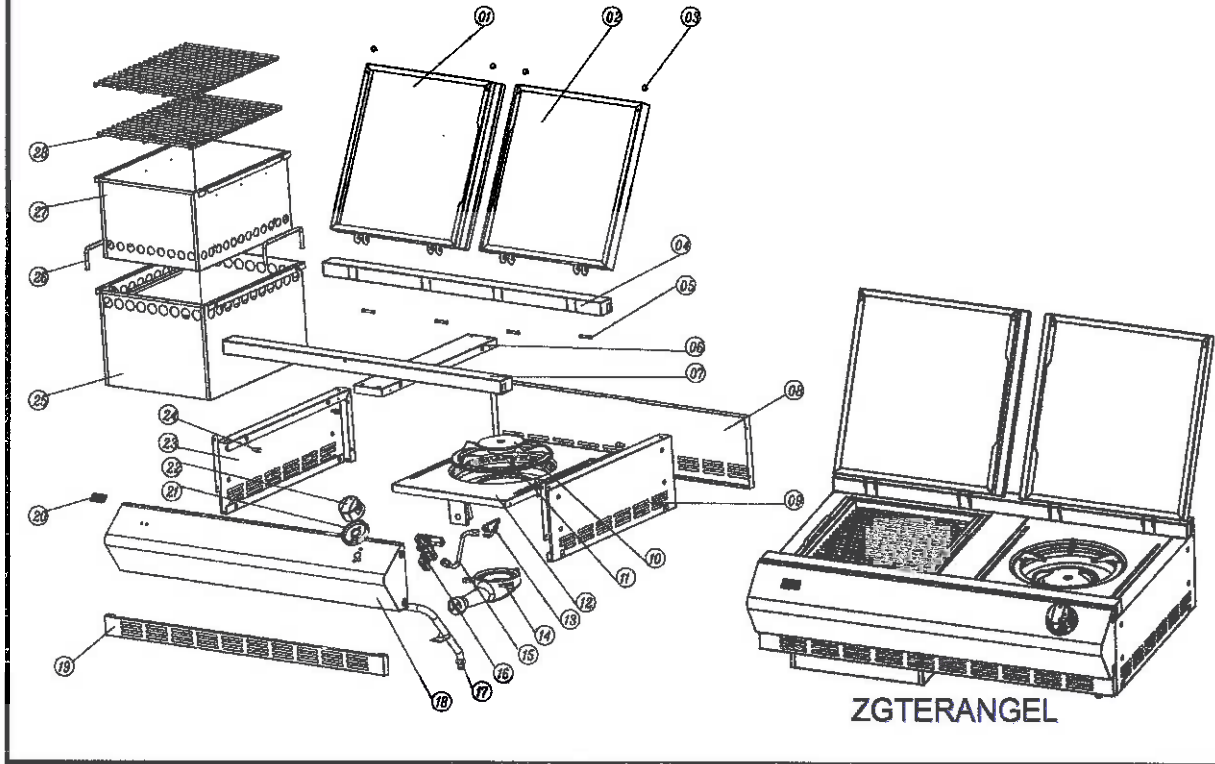
Refer to the data sticker on your Range for jet sizes gas pressures etc. The dimensions of your Range is as following. Please note that we are continually updating our products, so these specifications may change over time.

**Gas connection:**

5/8" - 18 UNF



### Exploded drawing of ZGTERANGEL




### Parts list of ZGZGTERANGEL

DIAGRAM#	GLG Part Code	Parts Description	QTY Per Range	QTY Per Part Code
1	SKY20-2188-Q	charcoal lid stainless steel	1	1
2	SKY20-2186-Q	side burner lid stainless steel	1	1
3	SKY32-0543	silican damper	4	1
4	SKY20-2179-Q	rear upper frame	1	1
5	SKY20-1158	hinge pin	4	1
6	SKY20-2183-P	partition panel	1	1
7	SKY20-2177-Q	front upper frame	1	1
8	SKY21-4158-6	rear surround panel	1	1
9	SKY21-4157-6	RH surround pannel	2	1
10	SKY22-0953	burner brass cap	1	1
11	SKY21-2516	trivet	1	1
12	SKY21-2511-6	burner box side burner	1	1
13	SKY17-0339	flame thrower	1	1
14	SKY21-2515	burner base	1	1
15	SKY23-0159	gas connecting tube	1	1
16	SKRMD002-00A25	valve	1	1
17	SKY21-4164-T	range manifold	1	1
18	SKY21-2195-Q	fascia panel	1	1
19	SKY21-2434-6	front vent panel	1	1
20	SKY23-0125	badge	1	1
21	SKY20-2088	control knob bezel	1	1
22	SKY32-0436	control knob	1	1
23	SKY21-4156-6	LH surround pannel	1	1
24	SKY20-2192	hanging pin	1	1
25	SKY20-2197-Q	heat shield box	1	1
26	SKY20-2191	handle heat shield box	2	1
27	SKY20-2174-Q	charcoal burner box	1	1
28	SKY17-0436	Turbo charcoal grill	2	1

# Consumption Data Information

**G.L.G. AUSTRALIA P/L HOMEBUSH N.S.W.**  
**ZIEGLER & BROWN TURBO CLASSIC AND ELITE SERIES BARBEQUES (GMK 10202)**



2 burner     4 burner     side burner     Range  
 Classic     RQT Classic     RQT Elite     Elite All RQT

	Propane 2.75 kPa		Natural Gas 1.00 kPa	
	injector	Gas cons.	injector	Gas cons.
cast iron burner	1.13mm	16 MJ/hr	1.75mm	16 MJ/hr
RQT (IR) burner	1.05mm	15 MJ/hr	1.75mm	15 MJ/hr
side burner	1.13mm	16 MJ/hr	1.75mm	16 MJ/hr
Range burner	1.13mm	16 MJ/hr	1.75mm	15 MJ/hr

**Total Gas Consumptions (Propane):**

	2 bnr	4 bnr	side burner	range burner
Classic	32 MJ/hr	64 MJ/hr	16 MJ/hr	16 MJ/hr
RQT Elite	31 MJ/hr	62 MJ/hr	16 MJ/hr	16 MJ/hr
RQT Classic	31 MJ/hr	62 MJ/hr	16 MJ/hr	16 MJ/hr
Elite All RQT	30 MJ/hr	60 MJ/hr	16 MJ/hr	16 MJ/hr

**Total Gas Consumptions (Natural Gas):**

	2 bnr	4 bnr	side burner	range burner
Classic	32 MJ/hr	64 MJ/hr	16 MJ/hr	15 MJ/hr
RQT Elite	31 MJ/hr	62 MJ/hr	16 MJ/hr	15 MJ/hr
RQT Classic	31 MJ/hr	62 MJ/hr	16 MJ/hr	15 MJ/hr
Elite All RQT	30 MJ/hr	60 MJ/hr	16 MJ/hr	15 MJ/hr

**CLEARANCES FROM COMBUSTIBLE MATERIALS**  
 Sides and back 300mm. Vertically above 1000mm.

FOR OUTDOOR USE ONLY

## More Information

Need more information or assistance in any way? You can call your Barbeques Galore store where barbeque experts will be happy to help you. Just phone

1 300 301 392

Or visit our website at

[www.barbequesgalore.com.au](http://www.barbequesgalore.com.au)



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