

INSTRUCTIONS

For The Safe Use And Enjoyment Of Your New FootyMaster Barbeque



Solid plate style barbeques

Tools required: *2 adjustable spanner/wrenches*
 1 phillips head screwdriver

Model *G4FTYK*

Congratulations On Your Purchase

Thank you and congratulations for choosing a quality barbeque 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 retailer 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 growing consumer awareness about safe practice. It is vital that you study these instructions carefully before operating the appliance. In addition, we would like to draw your attention to these points:

- This barbeque is an outdoor appliance only. Under no circumstances should it be used indoors.
- This barbeque has not been approved for marine use.
- Do not perform any servicing on the barbeque 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 the barbeque exactly as described in these instructions. In particular you should keep the barbeque clear of combustible material, and you should check for leaks whenever a new connection is made.
- Follow all manufacturer's instructions to periodically check for gas leaks.
- Do not store chemicals or flammable materials near this appliance.
- Do not place articles on or against, or enclose this appliance.
- The barbeque 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 leave food unattended on the barbeque.
- Take care when touching a hot barbeque, especially on surfaces close to the firebox or roasting hood.
- **NEVER** leave a barbeque unattended with any burners switched on. Always switch **OFF** all burners and cylinders when the barbeque is not in use.
- Fat fires are the most common cause of problems in barbeques. They are caused by a build up of grease in the grease can and the inside of the barbeque frame. A fat fire can be difficult to put out, and will be dangerous if it spreads to the gas hose. You should keep your barbeque clean to avoid this occurrence. Fat fires will void the warranty.
- Empty the grease can after each use. Before changing the grease can, ensure the barbeque is switched off, and the barbeque and grease can have completely cooled down.
- Do not move the barbeque whilst it is hot because there is a risk that the grease can may become dislodged and fall out. Similarly, avoid sudden knocks that can upset the can.
- Safety with LPG: Store your cylinder in a well ventilated area. Use a cylinder sealing plug or a gas safety gauge to reduce danger from leaks. Always keep cylinder upright. Have your cylinder safety inspected every 10 years. Keep the gas hose free of knots and kinks. Ensure that the hose remains out of contact with any hot surfaces. Ensure cylinder has been leak tested.
- When transporting a cylinder: Always keep bottle upright and protected from falling over. Drive with the windows open. Do not store cylinder in a plastic milk crate as this may cause static electricity to build up. Do not light a flame or cigarette close to the cylinder. Do not leave the cylinder unattended in a vehicle. Do not expose the cylinder to direct heat or sunlight in a vehicle or exposed area. Drive slower and with care.

Where To Put Your Barbeque

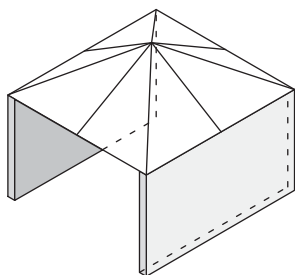
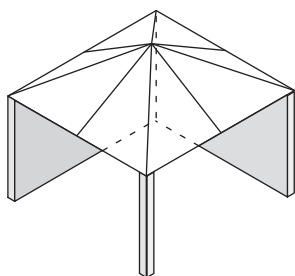
Most importantly, you must observe the clearances listed on the data sticker on your barbeque.

It will tell you how close you can put the barbeque 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. In addition, you should:

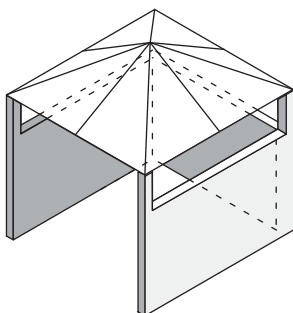
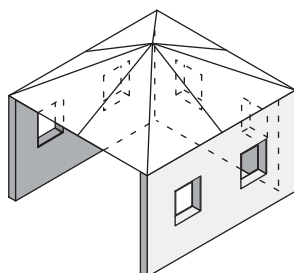
- Keep the barbeque sheltered from the wind. Wind interferes with the flames and can prevent your barbeque from heating up properly and can even damage some components.
- Make sure the surface is level. This is safer, and makes cooking easier.
- Don't put the barbeque too close to windows or anywhere else where cooking smoke is likely to cause a problem.

Putting Your Barbeque 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:



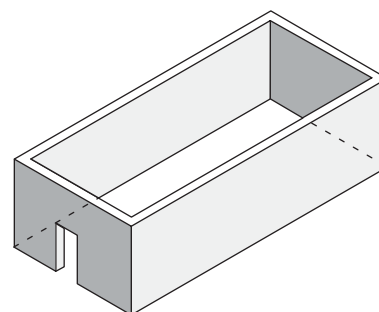
Within a partial enclosure that includes an overhead cover and no more than two walls.



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 areas 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.

Make Sure You Have All The Parts

Start by unpacking the barbeque, and placing it on a smooth, flat surface. Be careful not to damage the painted finish. If there is any protective film on the barbeque, it should be removed at the end of the assembly process.

Cylinder Heat Shield x 1



Warming Rack x 1



Standard Casters x 2



Lockable Casters x 2



Left Hand Legs

Right Hand Legs



Barbeque Body x 1

Gas Cylinder Hook x 1



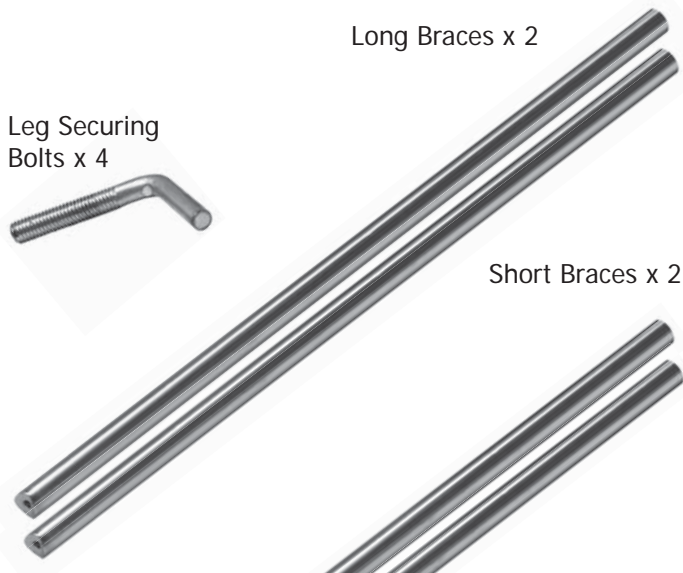
Grease Can and Handle x 1



Grease Can Securing Clip x 1



Long Braces x 2



Short Braces x 2

Leg Securing Bolts x 4



M6 x 50mm Screw x 8



M6 x 12mm Screw x 4



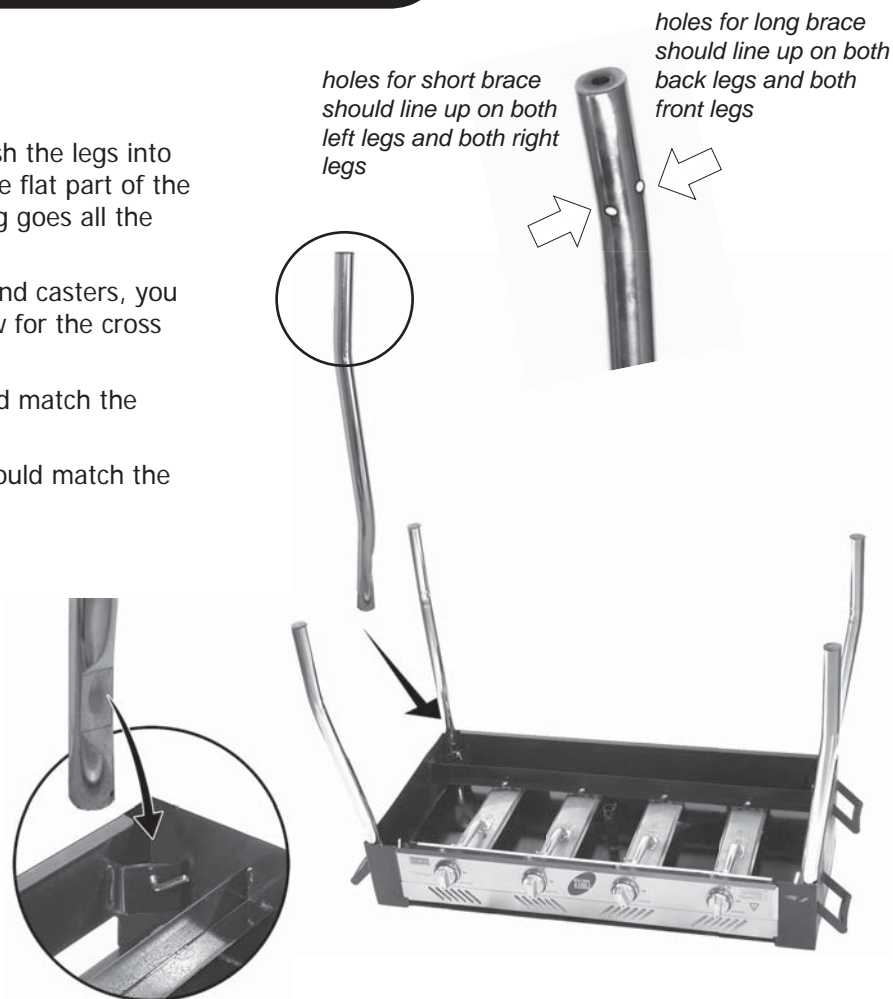
Assembling Your Barbeque

Attach The Legs

Turn the barbeque upside down. Push the legs into the corners of the barbeque, with the flat part of the leg facing inwards. Make sure the leg goes all the way into place.

If you intend to use the leg braces and casters, you will need to arrange the legs to allow for the cross braces.

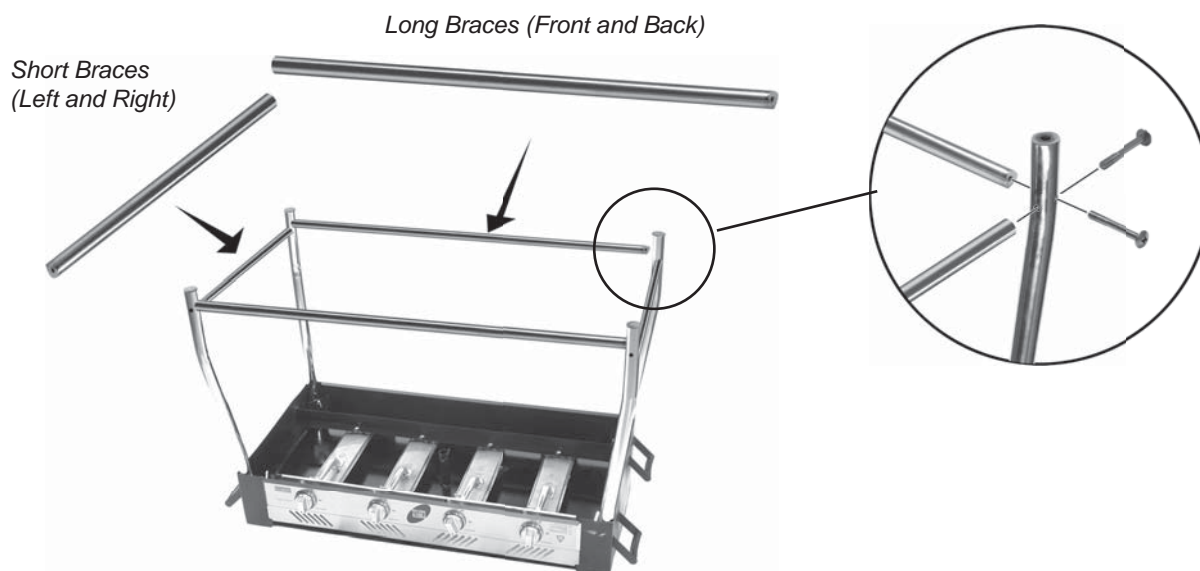
- The holes for the long brace should match the opposite leg.
- The holes for the shorter brace should match the opposite leg.



Attach The Leg Braces (Optional)

If you intend to use the optional casters, you will need to use the leg braces for added strength when moving the barbeque over uneven surfaces.

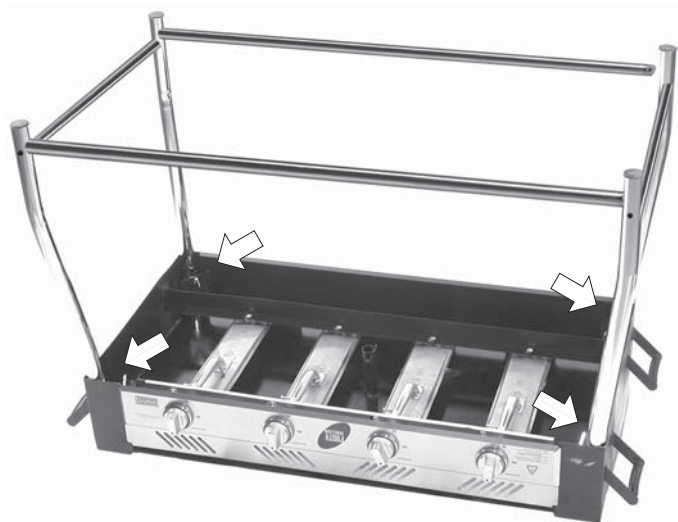
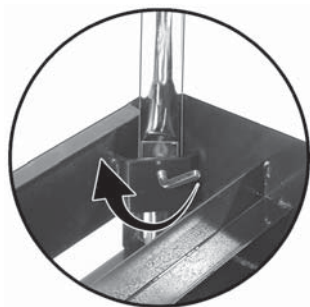
Ensure the holes line up, and screw the braces into place, as shown.



Assembling Your Barbeque

Tighten The Legs

Turn the angled screw so that it tightens in towards the leg. Note that it does not screw into a hole in the leg. Rather, it simply presses into the leg to keep it in place.



Attach The Casters (Optional)

Screw the casters into the bottom of the legs, and tighten with a spanner. You will find it most convenient to place the lockable casters on the legs shown, so they are on the left side of the barbecue when it is upright.

Standard Casters x 2

Lockable Casters x 2



lockable casters on these legs.



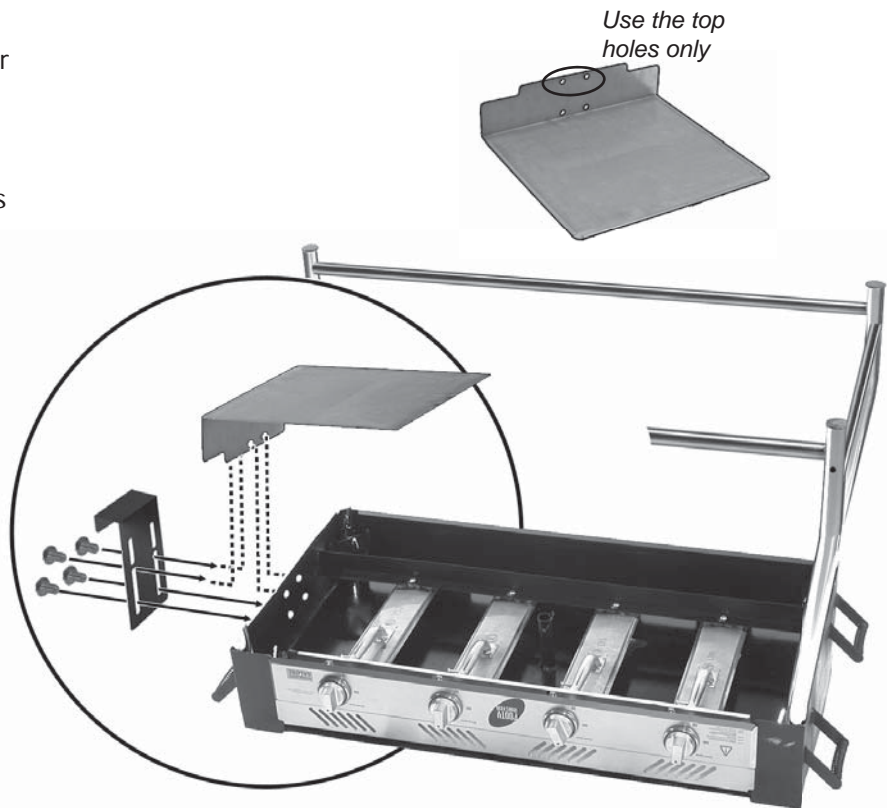
Assembling Your Barbeque

Attach The Heat Shield And Gas Cylinder Hook

Use 4 screws to attach the cylinder heat shield and cylinder hook to the side of the barbeque.

For the heat shield, use only the two holes closest to the edge. This will allow the shield to sit a bit further away from the burners.

When assembled, the heat shield should be between the cylinder hook and the outside edge of the barbeque body.



Attach The Grease Can Hook And Grease Can

Turn the barbeque right side up.

Attach the handle to the grease can.

Attach the grease can hook to the pipe that extends down from the centre of the barbeque plate.

Hang the grease can on the hook underneath the middle of the barbeque plate.



Installation

Attach The Warming Rack

There are two prongs on the rear underside of the warming rack. Insert these prongs into the brackets above the hotplate. The warming rack should sit flat above the hotplate.



Connecting To Portable LPG

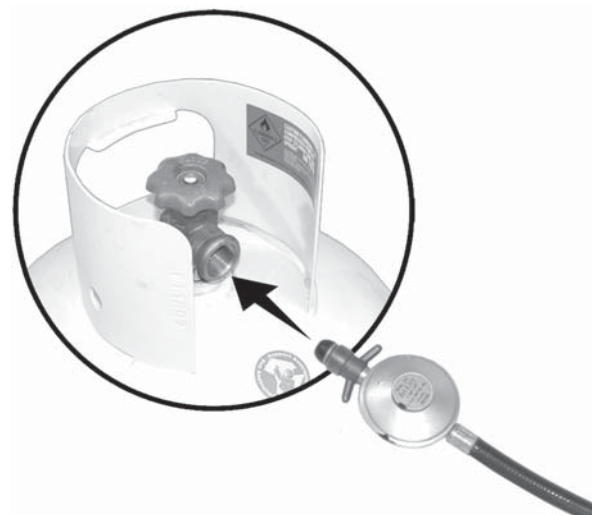
You should now connect your barbecue to either a 4 kg or 9 kg gas cylinder, which can be refilled or swapped at petrol stations or your place of purchase when empty.

Before connecting the cylinder, inspect the hose, fittings and rubber seals. If there is any sign of splitting or wear, have the hose replaced.

Place the LPG cylinder onto the hook on the right side of the barbecue.

If you have a gas safety gauge, ensure this is connected to your bottle according to the manufacturer's instructions. Now connect the regulator end of the hose to the gas bottle. 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 bottle is upright at all times.

Conduct a leak test before use - see the next section.



First Time Use

Checking For Leaks

This should be done the first time you connect up the barbeque, and again every time you disconnect and reconnect any fitting. Before proceeding, it is important that you leak test the barbeque. Make sure all the barbeque 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 barbeque
- 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.

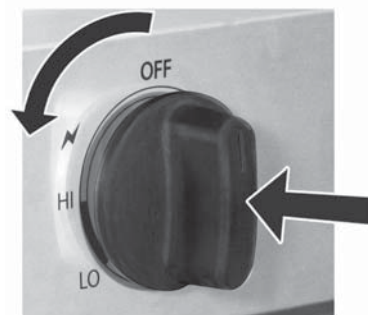
You can also check for leaks using a gas safety gauge, available at your Barbeques Galore store. This provides an easier and more convenient way to check for leaks.

Lighting The Barbeque

Lighting the barbeque 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 barbeque.

Automatic Ignition - Footymaster barbeques are equipped with automatic ignition on each burner. Push the knob in and turn anticlockwise to the MAX position. You should hear and feel a click from the knob.

Manual Ignition - Place a lighted match or gas lighter underneath the barbeque near the far right burner. Keep your hand below the bottom of the burner while doing this. Now turn the burner on. You should see the burner alight. Repeat to light the other burners.



If You Have Difficulty Lighting

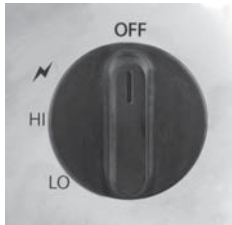
If the burner doesn't light first go, return the knob to the off position and try a couple more times. If the burner still does not light, wait a few minutes to allow the gas to disperse before trying again. If satisfactory operation cannot be achieved, consult your retailer before proceeding.

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

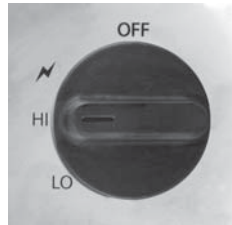
First Time Use

Controlling The Flame

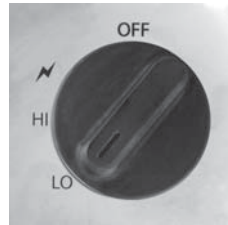
The knobs have three basic positions: Off, MAX and MIN. You can achieve any flame height between HI and LO by rotating the barbecue control knob between these positions.



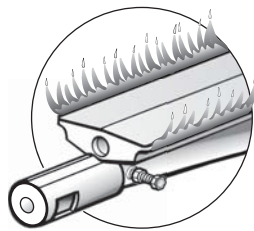
Off is straight up



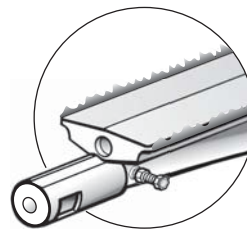
To turn to MAX, push the knob in and turn anti-clockwise



Keep turning to reach the MIN position



burner on Max



burner on Min

Checking The Flames

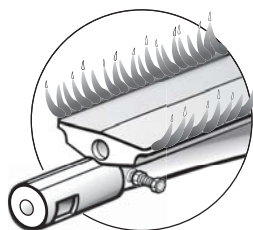
Look underneath the barbecue so that you can see the flames. They should be a soft blue colour with yellow tips. If the flames are too yellow, there is too much gas and not enough air. The flame will be inefficient and will give off too much smoke. If the flame is too pale, there is too much air and not enough gas. If either of these situations occur, you will need to adjust the burners.

Wait for the burners to cool down, then remove them. You will see a screw on the right side of each burner. Screw it in to increase the yellow tipping, and screw it out to reduce the yellowness of the flame. You may need to loosen the lock nut that keeps the screw in position. Be sure to retighten the nut when you have finished. If you are unable to set the flame correctly, you should consult your retailer before further use.

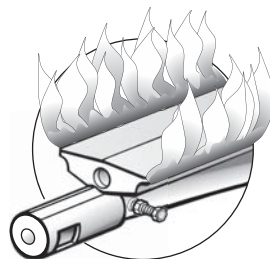
Special note: "Blowback" is a situation where the flame burns inside the burner, towards the front. It can be recognised by a sharp roaring sound coming from the burner. It is not dangerous unless it is allowed to persist. If this occurs, simply turn the burner off, wait a few seconds, then relight.



This adjustment should rarely be necessary as the burners are set at the factory.



correct flame



too much yellow tipping

First Time Use

Turning Off

When you've finished cooking, leave the burner controls on Max for a maximum of 5 minutes to burn off excess grease from the burner and other surfaces.

To turn the barbeque 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.



First Time Use - Curing The Hotplate

During manufacturing, the cooking surfaces were coated with a non-toxic paint. This paint **will** come off completely over time. Its purpose is purely to help protect your barbeque during transport and storage.

Coat the top of the hotplate with canola oil or some other edible oil. Light the barbeque as described earlier. Leave the barbeque with all burners on Min for about 30 minutes. Paint may come off at this time. Now clean the surface with water and a brush. Be careful of steam coming off the cast iron surface while doing this. The hotplate is now cured and ready for use.

For ongoing protection of the cooking surface, follow the procedures in the Cleaning, Storage and Maintenance sections.

Using Your Barbeque

Preparing To Cook

Ensure the fat container is empty and is back in position underneath the barbeque, as you did during the assembly.

Lightly coat the cooking surfaces with edible oil. This will prevent food from sticking.

Light the burners and leave on Max for about 3-5 minutes to warm the barbeque up. Once this is done, turn the burners down to the desired temperature.

You're now ready to start cooking up a feast.

Cooking Hints

Follow these guidelines to keep food moist and succulent on a barbeque:

Flare-up Control

This barbeque has a lot of power. Most of the time, best results will be achieved with the burners on a low setting, or in some cases with the burners OFF.

Keeping Your Food Moist

It's easy to keep your food moist and succulent on a barbeque by following these guidelines:

- Use tongs instead of a fork when turning meat and poultry. A fork pierces the flesh and causes the juice to seep out.
- Resist the temptation to keep turning meat over. Juices tend to rise to the top of a piece of meat and then settle. Each time you turn the meat over, the juices are lost. It's better to quickly sear the meat on each side (about half a minute) then with the burners down near low, leave the meat cook on one side at a time, turning once only before serving.
- If you like salt with your food, try adding it at the end instead of before or during cooking. Salt draws the natural moisture out of the food and dries it out.
- Baste the food with light marinade or canola oil a couple of times while cooking, though watch out for excessive flare-up.
- As an alternative to simply cooking, try marinating your meat, fish, poultry or vegetables first. The longer you leave the food to stand in the marinade, the more thoroughly the flavour will soak through. Several pre-made marinades are available and good recipes are easy to come by. It is best to leave food standing in the refrigerator.
- If you use a tomato or sugar based sauce for basting, apply it in the last 5-10 minutes of cooking. Using these sauces over a longer period of time will result in over-browning.
- To prevent meat from curling, slash the remaining fat at roughly 5cm intervals, taking care not to cut into the meat.
- Avoid burning or charring food as this has been shown to be unhealthy. Don't leave cooked food standing for too long before eating.

Care and Maintenance

Cleaning

Your barbeque will look better and last longer if you keep it clean.

The cooking surface. While the hotplate is still hot, take a long handled brush and a scraper and remove remaining oil and food scraps. You should use an oven mitt to avoid burning yourself. Then recoat the plate with canola oil for continued protection.

The burners. Occasionally the burner holes may get clogged with grease, marinades or food particles. Leaving the burner controls on Max for a maximum of 5 minutes after you've finished cooking will remove most of this. When the burner has cooled down, remove remaining residue with hot water and detergent. You should also check the burners 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 burners, let them cool down, then remove and inspect them. If any of the holes are clogged, gently tap the burner onto a hard surface to remove residue. Use a wire brush to unclog the holes. Then lightly coat the burners with canola oil for ongoing protection.

The frame. Grease can build up on the frame itself. Most of it can be cleaned off with hot water. Use a non-caustic cleanser for more stubborn stains.

The grease can. You should empty the grease can after every barbeque. When necessary, replace it with a similar sized can. 4 litre paint tins are of the right size. Never touch the can until the barbeque and grease can have cooled down completely.

Storing Your Barbeque

Your barbeque 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 most barbeque retailers.
- Move the barbeque 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.

Maintaining Your Barbeque

Apart from cleaning, your barbeque 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 barbeque 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 barbeque 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.
- Service and spare parts are available from your retailer.
- 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 barbeque in great shape so it can give you years of trouble free enjoyment.

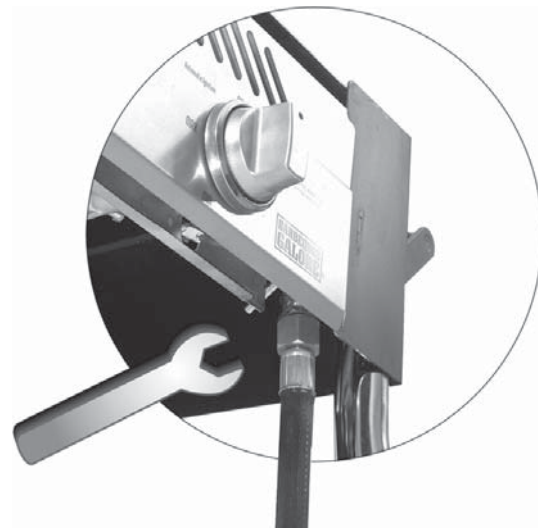
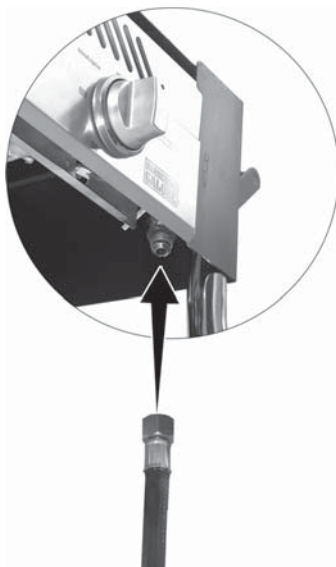
Care and Maintenance

Replacing The Hose

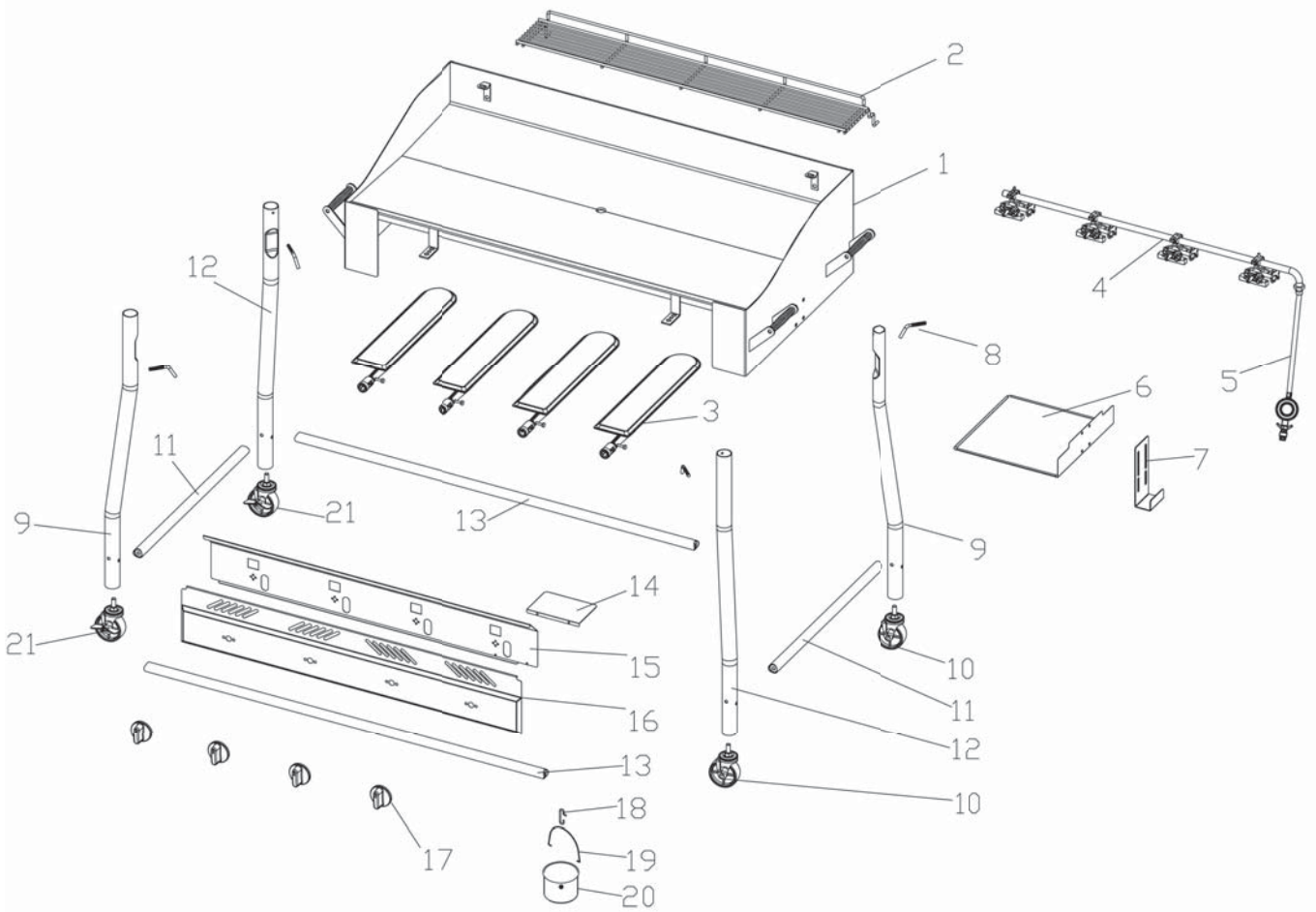
If there are any signs of wear or cracking in the barbeque, you will need to replace it immediately. Ensure you replace it with a hose and regulator purchased from Barbeques Galore to ensure proper gas connection compatibility.

Connect the nut of the hose to the gas inlet underneath the right side of the barbeque. You **MUST** use a spanner to tighten it properly. It is best to use two spanners, with the second spanner holding the manifold inlet.

Do not use sealing tape. The connection is designed to seal properly without it. Perform a leak test as explained in the First Time Use section before using.



Spare Parts



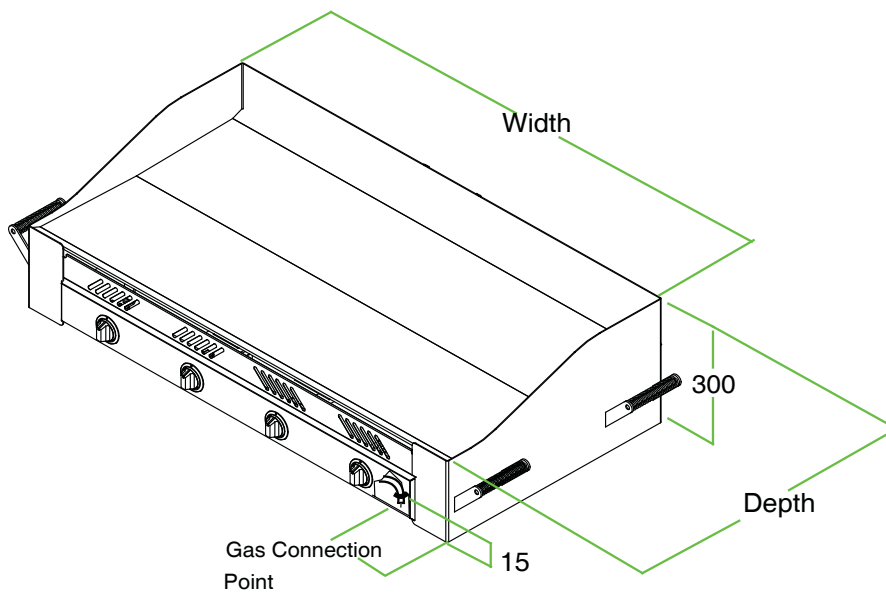
Spare Parts #	GLG Code	GLG Description	Part QTY Per BBQ	Part QTY Per Spares Code
1	G4FTYH-A020100	Fire box	1	1
2	G4FTYH-A0202	Warming rack	1	1
3	G4FTYH-A0203	Burner	4	1
4	G4FTYH-A0204	Valve	1	1
5	RP8W900	Hose and Regulator	1	1
6	G4FTYK-7A0207	Gas bottle heat insulation panel	1	1
7	G4FTYK-5A0210	Gas bottle hook	1	1
8	G4FTYH-A0303	Leg bolt	4	1
9	G4FTYK-030100	Leg - front left / back right	2	1
10	G4FTYK-B0302B	Wheel - no lock	2	1
11	G4FTYK-031100	Leg brace - sides with bolts	2	1
12	G4FTYK-030700	Leg - back left / front right	2	1
13	G4FTYK-030900	Leg brace - front / back with bolts	2	1
14	G4FTYK-2A0208	Hose heat shield	1	1
15	G4FTYH-A0205	Control panel heat shield	1	1
16	G4FTYH-A0206	Control panel	1	1
17	HHKNOB	Control knob	4	1
18		Grease cup hook	1	
19	G4FTYH-A0306K	Grease cup handle	1	1
20		Grease cup	1	
21	G4FTYK-B0302A	Wheel with lock	2	1

Technical

Refer to the sticker on your barbecue for jet sizes, gas pressures etc. Please note that we are continually updating our barbecues, so these specifications may change over time. All dimensions are in millimetres.

Width	1146 mm
Gas Connection	150 mm
Depth	585 mm

Inlet thread 5/8" - 18 UNF



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